



Founded in 1886 in Hot Springs, Arkansas, Smith's stellar reputation for innovation and quality is built on a heritage of designing products of great value to its retail partners and consumers. Smith's Consumer Products, Inc. is excited to have the new housewares brand name KitchenIQ.

The KitchenIQ brand highlights our long-standing reputation for Innovation, and Quality clearly reflects our commitment to producing superior products that are smart for the kitchen. KitchenIQ confirms to consumers that they are making a smart decision in buying our products, and we look forward to building on our 128 year heritage.

ARE TWO ANGLES REALLY ENOUGH?

Euro knives: 11-22 degrees per side. Asian knives: 10-18 degrees per side. KitchenIQ™ Adjustable sharpener can be used for quicker sharpening at the original factory angle prolonging the life of the knife.



Angle Adjust Manual Knife Sharpener

58344
Box, 3 per case
0027925502655

- Offers more than 2 angles
- Adjusts from 14° to 24° per side of the knife
- Sharpens Asian, straight and serrated knives
- First of its kind, Angle Adjust™ knob that allows the user to adjust the angle of both the coarse and fine sharpening slots at the same time.

KITCHEN IQ™ Pull-Thru Sharpeners



Santoku Knife Sharpener
58311

Card, 3 per case
0027925500248

- Pre-set sharpening angles designed to keep straight edge blades and thinner Asian edge blades in prime condition
- Both slots use crossed ceramic rods to finely hone your knife's blade to razor sharpness



Straight & Serrated Edge Knife Sharpener
58310

Card, 3 per case
0027925500033

- The ceramic triangular stones will not remove as much metal as carbide and this item is really to maintain the edge on your knife
- Two stages: fine and extra fine



Diamond Pro 2 Stage Knife & Scissor Sharpener
58325

Card, 3 per case
0027925502419

- The coarse slot includes preset diamond rods quickly sharpen straight edge knives
- The fine slot's triangular shaped ceramic stones finish the knife's edge and sharpen serrated knives
- Scissor sharpener works on both right and left handed scissors featuring floating ceramic rods

KITCHEN IQ™ Pull-Thru Sharpeners

Straight Edge Knife Sharpener 58312

Card, 3 per case
0027925500361



- This sharpener uses pre-set carbide blades and crossed ceramic stones to bring your knife's blade to razor sharpness
- The triangular shaped ceramic stones can be used on either straight or serrated edges
- Works best when trying to sharpen very dull or damaged blades and maintain the edge on sharp knives

KITCHEN IQ™ Electric Sharpener

Edge Compact Electric Knife Sharpener 58319

Box, 1 per case
0027925500293



- Features electric and manual sharpening
- Synthetic sharpening wheel with blade guide
- Crossed ceramic rods are used for finishing and maintaining sharp blades

KITCHEN IQ™ Elite Sharpener

Diamond Elite Knife Sharpener 58323

Box, 3 per case
0027925500859



- Santoku, standard and serrated pull-thru offers fine and coarse sharpening
- Coarse sharpening features preset diamond rods
- Ceramic stones provide finest of sharpening to finish knife edge



NEW

Deluxe Diamond Edge Grip Sharpener Display (Red)
58305

16 pieces per display
1 per case
027925509401

- For Japanese / Santoku knives
- 2 stage sharpening (coarse/fine)
- Diamond carbide blades and ceramic rods with preset 14 degree angles for proper sharpening every time
- Triangular ceramic rods sharpen both standard and serrated knife blades
- Patented V-Grip bottom for use on counter-edges or flat surfaces
- Soft grip handle for comfort and control



Edge-Grip 2 Step Knife Sharpener Display (Black)
58326

16 pieces per display
1 per case
0027925502686



Edge-Grip 2 Step Knife Sharpener Display (Green)
58348

16 pieces per display
1 per case
0027925504260



Edge-Grip 2 Step Knife Sharpener
58315

Card, 12 per case
0027925500446

- The patented V-Grip™ bottom allows for added stability and comfort when using the sharpener on the edge of your counter top or table
- Carbide blades (coarse) provide quick edge setting capabilities, and the ceramic rods (fine) are used for the final edge honing
- These two stages offer the capability to put a razor sharp edge on very dull or damaged blade and touch up already sharp blades



Deluxe Diamond Edge Grip
58307

Card, 3 per case
027925508251

- 2 stage sharpening (coarse/fine)
- Diamond rods with preset angles for consistent sharpening of dull and damaged blades
- Triangular ceramic rods sharpen both standard and serrated knife blades
- Patented V-Grip bottom for use on counter-edges or flat surfaces
- Non-slip rubber base and soft grip handle for comfort and control

KITCHEN IQ™ Deluxe Sharpeners



V-Slot Knife & Scissors Sharpener 58314

Card, 12 per case
0027925500439

- The "V" shaped sharpening slot incorporates two crossed carbide blades, which are pre-set at the correct sharpening angle
- The scissors sharpener uses a patented "FLOATING" ceramic rod that adjusts to fit the precise bevel of the blades
- The soft grip handle provides a firm comfortable hold when using this simple, but effective sharpener on household knives or scissors

KITCHEN IQ™ Sharpening Rods



10" Oval Diamond Sharpening Rod 58316

Card, 2 per case
0027925500545

- Collects and holds the metal filings while it hones and re-aligns your edge
- Soft-grip rubber handle and an oversized hand guard for comfort and safety
- Has a hang-up ring



9" Standard Sharpening Steel 58318

Card, 4 per case
0027925500682

- Sharpening steel can be used to realign the blade's edge and keep it sharp
- Has an oversized hand guard and a hang-up ring

KITCHEN IQ™ Sharpening Stones



Natural Arkansas Sharpening Stone 58356

Card, 2 per case
0027925500798

- Excellent for use on double or single beveled knives
- Plastic lid protects the stone
- Non-slip rubber feet for safety



6" Diamond Sharpening Stone 58357

Card, 2 per case
0027925500774

- Interrupted surface speeds sharpening
- Plastic base with non-slip rubber feet
- Clear plastic lid protects the stone
- Micro-Tool Sharpening Pad™
- Excellent for use on Japanese / Asian edge blades

BETTER ZESTER

Using the KitchenIQ™ Better Zester is just fun! Never before has zesting been so effortless. The combination of the V-etched teeth and non stick coating allow this Better Zester to skim across the surface of rough citrus while producing thin wisps of flavourful zest without grating into the bitter pith. The frame of this unique Zester is formed with a slight curve allowing a smoother, more steady stroke when zesting. (Or what some call violining! Now just call it better zesting!) KitchenIQ™ has added additional features like the fresh zest storage container with a fantastic squeegee attached for easy zest removal from the blade.

The KitchenIQ™ Better Zester is simply a better way to zest!

- Patented stainless-steel V-etched zester blade. Over 300 V-etched teeth, use the shear action of their unique V-shapes to produce even, uniform cuts while using minimal force.
- Patented non-stick food approved coating allows foods to glide across the blade smoothly and makes clean up fast and easy.
- The fresh zest container includes measurements and holds the freshly grated zest, allowing cooks to place the zest directly into their dishes (no need to dirty a measuring spoon).
- The “one of a kind” squeegee slides across the back of the blade removing the flavour rich moist zest from the back side of the blade.
- Ergonomic soft touch handle and non-slip tip.
- Designed in the USA by Smiths®, The Edge Experts®, a leader in producing sharp edges since 1886.
- Top rack dishwasher safe.



Better Zester (Green)
58331
 Hang Tag, 6 per case
 0027925502372

Better Zester (Black)
58332
 Hang Tag, 6 per case
 0027925502877

Better Zester Display
(6 Black, 6 Green)
58343
 1 unit
 0027925503140