



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. 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.

KITCHEN IQ™ Angle Adjust Sharpener

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
0-27925-50265-5

- 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™ Electric Sharpener



Edge Compact Electric Knife Sharpener 58319

Box, 1 per case
0-27925-50029-3

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



**Santoku Knife Sharpener
58311**

Card, 3 per case
0-27925-50024-8

- 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
0-27925-50003-3

- 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



**Straight Edge
Knife Sharpener
58312**

Card, 3 per case
0-27925-50036-1

- 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



**Diamond Pro 2 Stage
Knife & Scissor Sharpener
58325**

Card, 3 per case
0-27925-50241-9

- 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™ Elite Sharpener



**Diamond Elite
Knife Sharpener
58323**

Box, 3 per case
0-27925-50085-9

- 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

KITCHEN IQ™ Deluxe Sharpeners



**V-Slot Knife &
Scissors Sharpener
58314**

Card, 12 per case
0-27925-50043-9

- 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™ Deluxe Sharpeners



Edge-Grip 2 Step Knife Sharpener 58315

Card, 12 per case
0-27925-50044-6

- 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
0-27925-50825-1

- 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



Deluxe Diamond Edge Grip Sharpener Display (Red) 58305

16 pieces per display
1 per case
0-27925-50940-1

- 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
0-27925-50268-6



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

16 pieces per display
1 per case
0-27925-50426-0

KITCHEN IQ™ Sharpening Rods



10" Oval Diamond Sharpening Rod 58316

Card, 2 per case
0-27925-50054-5

- 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
0-27925-50068-2

- 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

Sharpening Stones



Natural Arkansas Sharpening Stone 58356

Card, 2 per case
0-27925-50079-8

- 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
0-27925-50077-4

- 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

KITCHEN IQ™ Better Zester

- 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
0-27925-50237-2



Better Zester (Black) 58332

Hang Tag, 6 per case
0-27925-50287-7



Better Zester Display (6 Black, 6 Green) 58343

1 unit
0-27925-50314-0

