



Kitchen Products

HOUSEWARES 2023

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About Smith's Consumer Products, Inc.

Smith's Consumer Products, Inc. is a leading global provider of consumer goods to the sporting goods, hardware, and housewares markets. The company markets its full line of sharpeners and specialized tools under the brands Smith's®, KitchenIQ™ and FireWire®. 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 products are available at leading retailers worldwide. For more information, please visit www.smithsproducts.com and www.kitcheniq.com.



**MESA® DIAMOND
ADJUSTABLE
ELECTRIC KNIFE
SHARPENER**
PG. 4



**MESA®
ELECTRIC KNIFE
SHARPENER**
PG. 5



**COMPACT
ELECTRIC KNIFE
SHARPENER
- GRAY**
PG. 6



**COMPACT
ELECTRIC KNIFE
SHARPENER
- WHITE**
PG. 7



**DELUXE
DIAMOND
ELECTRIC KNIFE
SHARPENER**
PG. 7

Electrics





sharpens:
straight edge knives

51000
0 27925 51000 1

**51000 | MESA® DIAMOND
ADJUSTABLE ELECTRIC KNIFE
SHARPENER - METALLIC PEWTER**

- Sharpening angle adjusts between 10 and 30 degrees
- Safe for knives, will not de-temper
- Fast and precise sharpening of straight edge knives
- Durable, long-lasting razor sharp edge in seconds
- Blade guide guarantee correct sharpening angle
- Diamond coated abrasive wheels
- Also available in Arctic White and Onyx Black finishes



51112
0 27925 51112 1

51112 | ARCTIC WHITE



51111
0 27925 51111 4

51111 | ONYX BLACK

51031 | MESA® ELECTRIC KNIFE SHARPENER - ONYX BLACK

- Safe for knives, will not de-temper
- Fast and precise sharpening of straight edge knives
- Durable, long-lasting razor sharp edge in seconds
- Blade guide guarantee correct sharpening angle
- Synthetic abrasive wheels
- Also available in Metallic Pewter and Arctic White finishes
- Sharpening angle preset at 20 degrees



51030 | METALLIC PEWTER



50927 | ARCTIC WHITE



50029 | COMPACT ELECTRIC KNIFE SHARPENER

sharpens:
straight edge knives

- Sharpening wheel delivers quick and precise sharpening of straight edge knives
- Guides knife at correct angle for a perfect edge every time
- Sharpening angle preset at 20 degrees
- Manual slot for polishing a freshly ground edge or quick touch-up of already sharp knives



50035/50097 | COMPACT ELECTRIC KNIFE SHARPENER

- Sharpening wheel delivers quick and precise sharpening of straight edge knives
- Guides knife at correct angle for a perfect edge every time
- Sharpening angle preset at 20 degrees
- Manual slot for polishing and honing or quick touch-up of already sharp knives



50097



50378 | DELUXE DIAMOND ELECTRIC KNIFE SHARPENER

- Diamond coated sharpening wheel
- Safe for knives, will not de-temper
- Fast and precise sharpening of straight edge knives
- Durable, long-lasting razor sharp edge in seconds
- Sharpening angle preset at 20 degrees



50378





**SLIDE SHARP EDGE GRIP™
SHARPENERS**
PG. 9



**EDGE GRIP™
SHARPENERS**
PGS. 9-11



**PULL-OVER
SHARPENERS**
PGS. 12



**SHARPENING
STEELS & RODS**
PG. 13



**PULL-THROUGH
SHARPENERS**
PGS. 14-15



**ADJUSTABLE
SHARPENERS**
PGS. 16



**SHARPENING STONES
& HONING SOLUTION**
PG. 17



Manuals

NEW ITEMS

51122 | SLIDE SHARP EDGE GRIP™ 2-SLOT KNIFE SHARPENER – WHITE

- Quickly sharpens straight edge knives
- Sharpens serrated knives (ceramic slot)
- Durable, long-lasting razor sharp edge in seconds
- Coarse and fine sharpening slots
- Grips edge of counter



51134 | SLIDE SHARP EDGE GRIP™ 2-SLOT KNIFE SHARPENER – PINK

51134



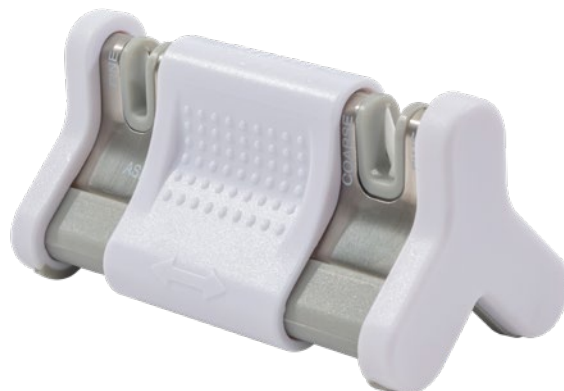
51136 | SLIDE SHARP EDGE GRIP™ 2-SLOT KNIFE SHARPENER – TURQUOISE

51136



51124 | SLIDE SHARP EDGE GRIP™ 4-SLOT KNIFE SHARPENER – WHITE

- Quickly sharpens straight-edge and Asian knives
- Sharpens serrated knives (ceramic slot)
- Durable, long-lasting razor sharp edge in seconds
- Coarse and fine sharpening slots
- Grips edge of counter



51135 | SLIDE SHARP EDGE GRIP™ 4-SLOT KNIFE SHARPENER – PINK

51135



51137 | SLIDE SHARP EDGE GRIP™ 4-SLOT KNIFE SHARPENER – TURQUOISE

51137



51023 | ADJUSTABLE DIAMOND EDGE GRIP™ KNIFE SHARPENER

- Quickly sharpens straight edge knives
- 15, 20, & 25 degree sharpening angles
- Durable, long-lasting razor sharp edge in seconds
- Coarse and fine sharpening slots
- Grips edge of counter



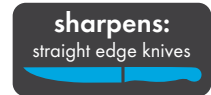
sharpens:
straight edge knives





51001 | EDGE GRIP™ BASIC SINGLE STEP KNIFE SHARPENER

- Great value!
- Features carbide sharpening blades
- Use on straight edge knives
- Easy to use
- Sharpens a dull knife quickly (only takes 3-4 pulls)

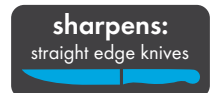


51001



51002 | EDGE GRIP™ SELECT 2-STEP KNIFE SHARPENER

- Great value - 2 stages of sharpening
- Use to sharpen straight edge knives
- Carbide blades (coarse slot) quickly sharpen dull and damaged knives
- Ceramic rods (fine slot) finish the edge and are ideal for light touch up of an already sharp knife



51002



51003 | DIAMOND EDGE GRIP™ MAX KNIFE & SCISSORS SHARPENER

- 2 stages of sharpening
- Sharpens straight edge and serrated knives
- Diamond blades (coarse slot) quickly sharpen dull & damaged knives
- Ceramic stones (fine slot) for honing straight or serrated knives
- Fine ceramic rod sharpens both left and right-handed scissors



51003



50039 | EDGE GRIP™ KNIFE SHARPENER

- Use to sharpen straight edge knives
- Carbide blades (coarse slot) quickly sharpen dull and damaged knives
- Ceramic rods (fine slot) finish the edge and are ideal for light touch up of an already sharp knife



sharpens:
straight edge knives



51115 | CABIN & LODGE PULL OVER EDGE GRIP™

- 2 stages of sharpening
- Sharpens straight edge and serrated knives
- Diamond blades (coarse slot) quickly sharpen dull and damaged knives
- Ceramic rods (fine slot) finish the edge



51115



sharpens:
straight edge knives
serrated knives



51181 | GOURMET PULL OVER EDGE GRIP™ (BLACK)

- 2 stages of sharpening
- Sharpens straight edge and serrated knives
- Diamond blades (coarse slot) quickly sharpen dull and damaged knives
- Ceramic rods (fine slot) finish the edge



51181



sharpens:
straight edge knives
serrated knives



51110 | GRAY JIFF - CARDED

- Features carbide sharpening blades
- Sharpens straight edge knives & sharpens left or right-handed scissors

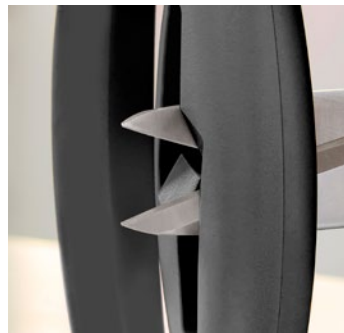


51110



50000 | V-SLOT™ KNIFE & SCISSORS SHARPENER

- Reversible and replaceable carbide blades
- Sharpens left or right-handed scissors
- Soft-grip handle for comfort and control
- Non-slip rubber feet for safety



50000





50028 | 9" SHARPENING STEEL

- Realigns your knife's edge
- Oversized safety guard
- Hang-up ring for easy access



realigns:
straight edge knives



51205 | 8" OVAL CERAMIC ROD

- Hones and realigns straight edge knives
- Soft grip handle
- Oversized safety guard
- Hang ring

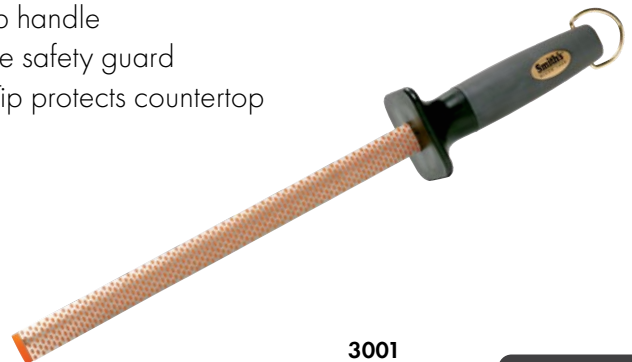


sharpens:
straight edge knives



3001 | 10" OVAL DIAMOND SHARPENING ROD

- Hones and realigns straight edge blades
- Interrupted surface speeds sharpening
- Soft grip handle
- Oversize safety guard
- Plastic Tip protects countertop



sharpens:
straight edge knives



50032 | CARBIDE/CERAMIC PULL-THRU KNIFE SHARPENER

- Provides proper sharpening angle every time
- Sharpens straight and serrated edges
- Reversible and replaceable carbide blades and ceramic stones
- Soft-grip handle for comfort and control
- Non-slip rubber feet for safety



50032



50101 | DELUXE PULL-THRU KNIFE & SCISSORS SHARPENER

- Guaranteed to sharpen dull knives and scissors in seconds
- Ergonomic design increases comfort and control
- Sharpens left or right-handed scissors
- Manual slot for polishing a freshly ground edge or quick touch-up of already sharp knives



50101



50003 | STRAIGHT & SERRATED EDGE PULL-THRU KNIFE SHARPENER

- Provides proper sharpening angle every time
- Sharpens straight and serrated edges
- Reversible and replaceable ceramic blades
- Soft-grip handle for comfort and control
- Non-slip rubber feet for safety



50217 | DIAMOND PRO PULL-THRU KNIFE AND SCISSOR SHARPENER

- Coarse and fine sharpening slots
- Sharpens straight and serrated knives
- Soft grip handle
- Non-slip base for added stability
- Preset diamond rods and ceramic stones





51109 | ANGLE ADJUST™ ADJUSTABLE MANUAL SHARPENER - PLASTIC

- Unique and first of its kind Angle Adjust™ knob allows the user to adjust the angle of both the coarse and fine sharpening slots at the same time
- Coarse and fine adjustable sharpening slots
- Plastic frame
- Soft touch hand grip
- Non-Slip base for added stability



51109



50146 | ANGLE ADJUST™ ADJUSTABLE KNIFE SHARPENER

- Unique and first of its kind Angle Adjust™ knob allows the user to adjust the angle of both the coarse and fine sharpening slots at the same time
- Coarse and fine adjustable sharpening slots
- Cast aluminum frame
- Soft touch hand grip
- Non-Slip base for added stability



50146



50078 | NATURAL ARKANSAS SHARPENING STONE

- Excellent for use on double-beveled straight edge kitchen knives and single-beveled Japanese/Asian blades of all sizes
- Plastic lid protects the stone
- Non-slip rubber feet for safety



50078



HON1 | HONING SOLUTION

Smith's specially formulated Honing Solution is non-petroleum based and features built-in stone cleaning agents and rust/corrosion inhibitors. It is excellent for lubricating your Arkansas or diamond stone when sharpening. Never use an Arkansas stone without some kind of lubricant, or you will clog the pores and cause it not to sharpen properly. Diamond stones can be used dry, but we recommend using a lubricant for better performance.



HON1





**CABIN & LODGE
KITCHEN CUTLERY SET
PG. 19**



**CABIN & LODGE
STEAK KNIFE SET
PG. 19**



**6" CHEF KNIFE WITH
EDGE GRIP
PG. 19**



Kitchen Cutlery



51032 | CABIN & LODGE KITCHEN CUTLERY SET

- Premium 14 piece cutlery set with hardwood block
- 420 stainless steel
- Hammered finish blades
- Stag handles

51032



SET INCLUDES:



51033 | CABIN & LODGE STEAK KNIFE SET

- Premium 6 piece steak knife set with hardwood block
- 420 stainless steel
- Hammered finish blades
- Stag handles



51033



51332 | 6" CHEF KNIFE WITH EDGE GRIP

6" Chef Knife:

- 420 stainless steel blade
- Ergonomic soft grip handle

Edge Grip Knife Sharpener:

- Carbide sharpening blades
- Sharpens straight edge knives
- Unique v-shaped base grips edge of counter



51332





**2-STAGE EDGE GRIP™
KNIFE SHARPENER
PG. 21**



**GREEN EDGE GRIP™
KNIFE SHARPENER
PG. 21**



**RED EDGE GRIP™
KNIFE SHARPENER
PG. 21**



**DELUXE DIAMOND EDGE GRIP™
KNIFE SHARPENER
PG. 21**



**DIGITAL SCALES
PG. 22**

Kitchen!Q™ Products



50009/50044 | 2-STAGE EDGE GRIP™ KNIFE SHARPENER

- Quickly sharpens straight edge and serrated knives
- Durable, long-lasting razor sharp edge in seconds
- Coarse and fine sharpening slots
- Grips edge of counter



50009 (DOMESTIC)



50044 (INTERNATIONAL)



ALSO AVAILABLE IN 24 PC CDU



50190 (DOMESTIC)



ALSO AVAILABLE IN 16 PC CDU

50268 (INTERNATIONAL)



50882 | RED EDGE GRIP™ KNIFE SHARPENER 50880/50390 | GREEN EDGE GRIP™ KNIFE SHARPENER

- Quickly sharpens straight edge and serrated knives
- Durable, long-lasting razor sharp edge in seconds
- Coarse and fine sharpening slots
- Grips edge of counter



50882



50880



50390

(16 PC GREEN EDGE GRIP CDU)



50825 | DELUXE DIAMOND EDGE GRIP™ KNIFE SHARPENER

- Quickly sharpens straight edge & serrated knives
- Durable, long-lasting razor sharp edge in seconds
- Coarse and fine sharpening slots
- Grips edge of counter



50825



50802/50799 | DIGITAL SCALES

- Folding design
- Digital Display
- Compact design for easy storage
- Holds up to 11 lbs. (5 kgs)
- Weights in imperial or metric
- Batteries included

FOLDED



OPEN



50799
(PACKAGED INDIVIDUALLY)



0 27925 50799 5

50802
(8 PC PDQ DISPLAY)



0 27925 50802 2





50454 | FLEXIBLE GRILLING SKEWER 2-PACK



50454



ABRASIVE CATEGORIES

Diamonds

Because diamonds are the hardest substance known to man, diamond abrasive sharpeners are fast, durable, and very effective. Diamonds are captured in a nickel plating process to bond with a metal substrate. Premium diamond sharpening surfaces are characterized by a unique interrupted surface that collects and hold the metal filings that ordinarily build up on the sharpening surface and obscure the diamond abrasive. Excellent for use on very hard tools or stainless steel. Diamond stones always remain flat and will even sharpen carbides.

Carbides

Carbide cutting blades quickly and easily restore very dull or damaged edges in 3 or 4 strokes. Great for quickly restoring a good working edge.

Ceramics

Ceramics are excellent for finishing and maintaining an already sharp edge. Removes very little metal. Can come in different grits, colors, or shapes.

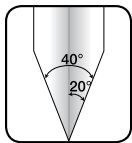
Steels

Conventional steel rods are used to re-align the edge.

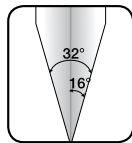
Arkansas Stones

Arkansas stones are genuine silica "novaculite," indigenous to Arkansas. They are nature's best sharpener. Natural Arkansas stones remove the least amount of metal while polishing your edge to razor sharpness.

BLADE TYPES



European / American style knives average between 17° to 20° on each side.



Double beveled Asian Style Knives average between 12° to 16° on each side.



Straight Edge Blades

The straight edge (or flat grind) allows a smooth and clean cut. This edge can be used for firm and soft food like meat, vegetables, and fruit.



Serrated/Scalloped Edge Blades

The serrated edge has notches or teeth like the cutting edge of a saw. In general, the serrated edge will work better for slicing cuts, especially through hard or tough surfaces, where the serrations tend to grab and bite (or pierce) through the surface quickly. Most serrations have a grind on one side of the blade only. Sharpen the grind side only. Serrated Edge blades require a tapered rod or triangular-shaped surface to sharpen because these unique shapes follow the contour of the serration. If you use a flat stone to sharpen serrations, you can only sharpen the tips of the serrations.



Hollow Edge Blades (i.e. Santoku Knives)

The hollow edge blades create an air pocket between the hollow edge and the slice when cutting. This prevents the substance being cut from sticking to the blade and allows for finer slices. The hollow edge blade should be sharpened the same as straight edge blades.