PLATING SPOONS
Until now, a great plating spoon was nearly impossible to find. These new spoons provide the solution to the challenges chefs shared with us. Available in different sizes and capacities for greater flexibility. Satin finish handles to hide wear. Packed 12 per carton.

• Dual Micro-Serrations for better stability
• Designed with ideal balance for optimal control
• Bowls shaped for precise pouring

SAUCIER SPOON
This plating piece is perfect for drizzling sauces, dressings, and oils with precision. Large capacity bowl has tapered directional spout providing excellent control of product flow rate.

M35142  8½” (1 oz.)

SOLID BOWLS
Deep well bowl for excellent capacity. Tapered bowl front for superior pouring and drizzling.

M35138  9” (1.3 oz.)
M35140  7½” (.7 oz.)

SLOTTED BOWLS
Unique slotting pattern design allows solids to be separated from liquids quickly and easily.

M35139  9”
M35141  7⅞”
Chefs understand presentation is paramount, and demand perfection and precision when plating. Mercer’s new collection of Stainless Steel Plating Tools is designed for chefs to achieve incredible presentations with maximum efficiency. The line consists of three types of plating tongs in different lengths and styles, and three types of plating spoons in different capacities and styles. Expand your creativity with the Mercer Plating Collection.

**PRECISION TONGS**

This collection of 18-8 Stainless Steel Plating Tongs is designed to allow chefs to place any kind of small or delicate food precisely where they want and avoid damaging the food product. Multiple styles (offset, curved tip, and straight) and sizes are available to handle almost any application. Packed 12 per carton.

- Strategically placed micro-serrations on outside of tong for improved stability
- Inside of tong tips are serrated for better grip on food

**STRAIGHT**

Versatile design can be used in a variety of applications.

- **M35132** 11¾”
- **M35130** 9¾”
- **M35135** 6⅛”

**CURVED TIP**

Tong ends bent at 40° for easier placement at different angles.

- **M35133** 11¾”
- **M35131** 9¾”
- **M35134** 6⅛”

**OFFSET**

Ultra-fine tips designed for handling the most delicate foods and precise placement of small ingredients.

- **M35137** 7¼”
- **M35136** 6⅛”
11½” MIXING SPOON
These incredibly durable spoons will not damage food like metal spoons. Packed 12 per carton.

- Ideal for use with non-stick cookware
- Can be used with cookware on the stovetop
12" x 3½" SLOTTED SPATULA
Thin, flexible blade is designed to pick up delicate or large items without damage. Packed 12 per carton.

- Beveled edge gets under food quickly and precisely
- Channeled handle design for greater strength and comfortable thumb rest

From a specially formulated glass-reinforced nylon to be used in high temperature applications (heat resistant to 430°F/220°C), these tools have incredible durability and one-piece construction makes them the most sanitary utensils available. Many styles, sizes, and colors are available to meet all your culinary needs and comply with HACCP or designated use programs.
**9½" UTILITY TONGS**
Scalloped tong ends are beveled for greater control when picking up food. Packed 12 per carton.
- One-piece construction springs back to shape use after use
- Tongs will not damage food during handling

**SPOOTENSIL™**
Unique shape is great for mixing, stirring, and spreading food. Packed 12 per carton.
- Ribbed handle design provides superior strength
- Convenient hanging hole for quick access in the kitchen and easy storage

- **M35100RD** red
- **M35100BL** blue
- **M35100GR** green
- **M35100PU** purple
- **M35100BR** brown
- **M35100YL** yellow
- **M35100BK** black
- **M35100WH** white
- **M35123** 15¼"
- **M35122** 13¾"
- **M35121** 11¾"
- **M35120** 9¾"
Protecting customers with food allergies is an important issue for food service operations. Mercer’s comprehensive offering of utensils and knives provides an easy to identify and use system that helps foodservicen operations create special food allergen prep procedures to avoid allergen cross-contamination. The purple color on the knives and utensils is designed to color code and signal kitchen staff to follow special food allergen prep and handing procedures.

**MILLENNIA™ COLORS CUTLERY**

Millennia knives have ergonomic handles that are a combination of Santoprene® for comfort and polypropylene for durability. Manufactured from the highest quality Japanese steel for easy edge maintenance and rapid sharpening for a razor-sharp edge. Packed 6 per carton.

**MILLENNIA™ SPREADERS**

Ideal for use to spread condiments. Packed 6 per carton.
- Two versions are available – wavy and plain edge
- 18-8 Stainless steel blades

**Hell’s Tools™**

Packed 12 per carton.
- Heat resistant to 430°F/220°C
- Specially formulated glass-reinforced nylon
- One-piece construction

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**PRODUCTS**

M22610PU  
10” Chef’s

M22608PU  
8” Chef’s

M22418PU  
8” Bread –offset, wavy

M22707PU  
7” Santoku –granton

M22206PU  
6” Boning –narrow

M23820PU  
6” Boning –curved

M23930PU  
3” Paring –slim

M18780PU  
3½” Spreader –wavy

M18790PU  
3½” Spreader

M33182PU  
11½” Mixing Spoon

M35110PU  
12” Slotted Spatula

M35100PU  
9½” Utility Tongs
Ideal for busy kitchens, this easy-to-grip, 18-8 Stainless Steel 5-Blade Herb Scissors provide a quick and easy solution for the busiest professionals to mince, cut, or chop fresh herbs. Packed 12 per carton.

- Cuts quickly and easily, saving time and energy
- Soft-grip handle minimizes hand fatigue
- Multi-use cover protects blades when not in use and integral cleaning tool quickly and safely gets between blades

M35150  7.6” (overall length)