

KitchenIQ™
Innovation. Quality. Smart.



P R O D U C T C A T A L O G 2 0 1 8



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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 visit www.smithsproducts.com, www.KitchenIQ.com, www.firewiregrilling.com.



KNIFE SHARPENERS



ELECTRIC SHARPENER

50381 - Angle Adjust™ Adjustable Electric Knife Sharpener

KitchenIQ introduces the Angle Adjust Electric Sharpener. This is the FIRST adjustable sharpener of its kind. The sharpener has unsurpassed technology that allows you to sharpen the knife to the original factory angle. With two electric sharpening slots Angle Adjust™ Electric Knife Sharpeners include two stages of sharpening for double bevelled straight edge style knives. The coarse and fine slots feature KitchenIQ's proprietary technology of interlocking wheels with a set of diamond interlocking wheels in the coarse slot and ceramic interlocking wheels in the fine slot. Traditional electric knife sharpeners work in a combination of numerous steps and only sharpen one side of the knife at a time. They often scratch and damage the knife blade. The Angle Adjust™ Electric Knife Sharpeners deliver fast factory quality sharpening of both sides of the knife blade at the same time.

Features

- Electric Features
- Coarse slot includes interlocking diamond wheels to sharpen both sides of a very dull or damaged knife at the same time
- Fine slot's interlocking ceramic wheels remove a minimal amount of metal and should be used for regular knife maintenance and to finish and polish the edge

Manual Features

- Triangular-shaped ceramic stones allow for sharpening of most styles of serrated knives

Additional Features

- Large Angle Adjust™ knob easily turns to desired sharpening angle
- Most commonly used angles for European and Asian style knives are clearly marked on the knob
- Rubber hand grip for comfort and control
- No slip rubber feet for safety when sharpening
- Ceramic wheel cleaning brush

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	Yes
Asian Blades	Yes



coarse



fine



serrated

50387 - Diamond Edge 2-Stage Electric Knife Sharpener

The Diamond Edge 2-Stage Electric Knife Sharpener is designed to keep all cutlery in prime condition. It incorporates both mechanical and manual sharpening elements, with a coarse electric stage for sharpening dull knives and a fixed-angle ceramic stage for final honing and quick touch-ups, all of which ensures professional results every time. The soft-grip and non-slip feet make it safe and easy to use.

Electric Features

- Fast and precise sharpening of straight edge blades
- Blade guides hold knife at correct sharpening angle
- 2 stages of electric knife sharpening
- Coarse diamond sharpening wheels to sharpen a dull or damaged knife



Manual Features

- Triangular-shaped ceramic stones for serrated edge knives
- Ceramic stones are pre-set at correct sharpening angle
- Lightly hones serrated edge blades



50230 - Ceramic Edge Electric Knife Sharpener - 240V

This versatile electric knife sharpener is designed to safely and easily sharpen the highest quality European / American as well as Asian double - bevelled straight edge knives. Both sides of the knife blade are easily sharpened at the same time on the interlocking ceramic wheels.

The Ceramic Edge also feature two manual sharpening slots for sharpening serrated edge knives and setting the edge or repairing the edge of severely damaged European / American knives. Unlike most electric knife sharpeners, this unit does not require using numerous steps to sharpen the knife and if used properly, will not scratch or damage the side of the knife.

Electric Features

- Interlocking ceramic wheels sharpen both sides of the blade at the same time
- Removes minimal amount of metal and can be used for light touch ups of already sharp knives
- 240V

Manual Features

- Triangular-shaped ceramic stones provide final edge honing for straight edge or serrated edge blades
- Carbide blades for setting the initial edge of the knife to match the sharpening angle of the ceramic wheels



50066 - Diamond Edge Gourmet™ Electric Knife & Scissors Sharpener

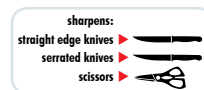
Offering the flexibility of both electric and manual sharpening together, the Diamond Edge Gourmet Sharpener features electric interlocking diamond abrasive wheels which hollow grind both sides of the blade evenly to bring dull knives back to a precision machine edge, and a manual finishing slot for polishing a freshly ground edge, or for sharpening serrated blades. It also features a Pull-2-Lock retractable scissor sharpener with adjustable ceramic rod to achieve the perfect angle for both left and right handed scissors.

Electric Features

- Interlocking diamond wheels for setting the initial edge of the knife, sharpen both sides of the blade at the same time
- 240V

Manual Features

- Ceramic stones provide final edge honing for straight edge or serrated edge blades
- Ceramic pull-2-lock retractable scissor sharpener



ELECTRIC SHARPENER

50073 – Compact Electric Knife Sharpener

The Compact Electric Knife Sharpener features electric and manual sharpening in one ergonomically designed, compact unit. The electric sharpening slots feature a synthetic sharpening wheel with blade guides to automatically hold your knife at the correct sharpening angle. The crossed ceramic rods in the manual slot are then used for finishing or for maintaining an already sharp blade.

Electric Features

- Synthetic sharpening wheel offers quick edge setting capability
- Blade guides hold knife at correct sharpening angle
- Will not de-temper your blade

Manual Features

- Crossed ceramic rods are pre-set at the correct sharpening angle
- Polishes a freshly-ground edge to razor sharpness
- Use for quick touch-up of already sharp knives

Blade Guide

Straight Edge Blades	Electric – Yes	Manual - Yes
Serrated Edge Blades	Electric – No	Manual - No
Household Scissors	Electric – No	Manual - No



sharpens:
straight edge knives



★ ★ ★ ★ ★
Customer Top Rated



MANUAL SHARPENERS



red dot design award



50265 – Angle Adjust™ Adjustable Manual Sharpener

This sleek three slot knife sharpener has unsurpassed technology that allows the user to sharpen a knife to the original factory angle. It's easy to adjust the sharpening angle by simply pushing down and turning the knob, adjusting both the coarse and fine sharpening slots. If the angle of an Asian knife is unknown, use the recommended 16° marked clearly on the knob or select an angle within the red area. If the angle of Euro/ American knife is unknown, use the recommended 20° marked on the knob or select an angle within the gray area.

The fine sharpening slot features ceramic stones for finishing the knife edge and every day light honing and maintenance of an already sharp knife. The coarse sharpening slot features diamond stones that are used to sharpen dull or damaged knives. The serrated slot is a fixed angle slot. It does not adjust. It includes ceramic stones that are specifically designed to sharpen most styles of serrated knives.

The housing is made from cast aluminum. Soft touch accents on the handle and a non-slip base provide stability and added safety while sharpening.

Features

- Unique and 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.
- Two adjustable manual sharpening slots:
Coarse featuring diamond rods to sharpen dull and damaged knives
Fine offers ceramic stones for finishing the edge and light touch ups
- Cast aluminum frame
- Soft touch hand grip
- Non-Slip base for added stability

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	Yes
Asian Blades	Yes

Benefits:

- This sharpener will sharpen virtually every knife in a knife block*
- Easy to use, simply select the correct angle by pushing and turning the knob.
- Allows home cooks and professional chefs to return their knife to the original factory produced sharpening angle
- Damaged and dull knives are quickly sharpened in the Coarse slot with just a few pulls (6-10 depending on the sharpness of the knife)
- The Fine slot is ideal for polishing the edge of an already sharp knife and for everyday knife maintenance.
- Serrated knives are easily sharpened in this fixed angle slot, just a few pulls is all it takes to sharpen most styles.
- Compact size fits well in the drawer.
- Sturdy and stable to allow for safer sharpening.

* does not work on ceramic or single beveled knives



50085 - Diamond Elite Knife Pull-Thru Knife Sharpener

The Diamond Elite Santoku, Standard and Serrated Pull Thru knife sharpener is the most versatile of all the KitchenIQ™ Pull Thrus. It offers two stages, coarse and fine, for sharpening both Straight / Serrated knives as well as two stages for Santoku double bevelled knives. The coarse sharpening slots feature preset diamond rods that quickly sharpen the knife at the correct angle every time. Ceramic stones provide the finest of sharpening to finish the knives edge.

Features

- Provides proper sharpening angle every time
- Reversible and replaceable diamond and ceramic stones
- Easy to slide plastic cover ensures proper sharpening stage selection
- Soft grip handle for comfort and control
- Non-slip rubber base for safety



50041 - Counter Safe™ Deluxe Knife & Scissors Sharpener

KitchenIQ's Counter Safe™ Deluxe Knife and Scissors Sharpener is specifically designed to sharpen the finest cutlery, as well as left or right-handed scissors. This unit has an exclusive flip-down counter guard to protect tables and countertops from damage during sharpening. Plus, it is the first manual sharpener to offer Coarse and Fine sharpening slots for both knives and scissors. The knife sharpener features carbide blades for quick edge setting and triangular-shaped ceramic stones for final edge honing. Because of the ceramic stone's special shape, they can be used on both straight or serrated blades. The carbide blades and ceramic stones use pre-set sharpening angles to get the proper sharpening angle and guaranteed results every time you sharpen your knife. The scissors sharpener uses a patented "FLOATING" ceramic rod that adjusts to fit the precise bevel of the blades every time.

Features

- Flip-down counter guard protects countertop during sharpening
- Coarse and fine sharpening for both knives and scissors
- Sharpens left- or right-handed scissors
- Sharpens straight and serrated blades
- Soft-grip handle for comfort and control
- Non-slip rubber feet for safety



Blade Guide

Straight Edge Blades **Yes**
Serrated Edge Blades **Yes** (Ceramic Slot Only)
Household Scissors **Yes**



50241 – Diamond Pro Pull-Thru Knife and Scissor Sharpener

TOP SELLER

The Diamond Pro 2 Stage Knife and Scissor Sharpener features coarse and fine sharpening slots. The coarse slot includes preset diamond rods set at a 35 degree combined angle to quickly sharpen European/American style straight edge knives. The fine slot's triangular shaped ceramic stones sharpen at 37 degrees combined and are perfect for finishing the edge of the knife and for everyday honing. These triangular shaped ceramic stones are ideal for sharpening serrated knives. This versatile sharpener's patented scissor sharpener works on both right and left-handed scissors featuring a floating ceramic rod.

Features

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

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	Yes (Ceramic Slot Only)
Household Scissors	Yes

Benefits

- Guarantees the correct sharpening angle
- Versatile sharpens both straight and serrated Euro/American style knives
- Works for both left and right-handed consumers
- Scissor sharpener works for most styles of household scissors



50024 – Santoku/Asian Pull-Thru Knife Sharpener

The Santoku/Standard Pull-Thru Knife Sharpener has an ergonomically designed, soft-grip handle and non-slip rubber feet to ensure comfort and steadiness when sharpening. This special sharpener features pre-set sharpening angles designed to keep Asian edge blades in prime condition. This pull-thru style sharpener includes coarse and fine sharpening slots with crossed ceramic rods to hone your Asian style knife's blade to razor sharpness.

Features

- Provides proper sharpening angle for Santoku/Asian
- Soft-grip handle for comfort and control
- Non-slip rubber feet for safety

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



50036 – Carbide/Ceramic Pull-Thru Knife Sharpener

Features

- 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

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	Yes (Ceramic Slot Only)
Household Scissors	No



50003 – Straight & Serrated Edge Pull-Thru Knife Sharpener

Features

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

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	Yes
Household Scissors	No



HANDHELD SHARPENERS

50526 - Edge Grip Quick Prep, Knife & Sharpener Set

The Edge Grip Quick Prep includes KitchenIQ's best-selling Edge Grip knife sharpener and a bonus stainless steel non-stick coated paring knife.

Features

- Coarse for dull and damaged knives
- Fine for polishing the knife and for quick touch-ups for an already sharp knife
- Patented Edge Grip feature allows sharpening on the edge of the table or counter top - prevents the tip of larger knives from dragging over the surface of the counter
- Compact for easy storage
- Non-slip base for added stability and control

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	Yes
Household Scissors	No



50044 - Edge Grip™ 2-Stage Knife Sharpener

TOP SELLER

KitchenIQ's Edge Grip™ 2-Stage Knife Sharpener is lightweight, portable, and easy to use on either a flat surface or the edge of your countertop or table. Carbide blades and crossed ceramic rods feature pre-set sharpening angles that provide the proper sharpening angle every time. 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 blades and touch-up already sharp blades. It comes with non-slip rubber feet and a soft-grip rubber handle for comfort and steadiness when sharpening. The patented design allows for added stability and comfort when using the sharpener on the edge of your countertop or table.

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	Yes
Household Scissors	No

Features

- V-Grip™ bottom for use on edge of counter or flat surfaces
- Provides proper sharpening angle every time
- Soft-grip handle for comfort and control



50268.16 - Edge Grip Counter Display
Holds 16 Pieces



50426.16 - Green Edge Grip Counter Display
Holds 16 Pieces



HANDHELD SHARPENERS

50343 - Pizza Wheel Sharpener

Sharpening traditional style pizza wheels has never truly been an option for most consumers. Leave it to the Edge Experts at Kitchen IQ to take on that challenge. Kitchen IQ has developed a uniquely designed sharpener that will realign the blade of a traditional pizza wheel. A dull pizza wheel is quickly sharpened with just a few rolls through the sharpener's unique ceramic rods. Regular maintenance on the sharpener will prolong the life of a pizza wheel making the task of cutting pizza, pasta and pastries quicker.

Features

- Ceramic rods
- Non slip base
- Finger holds
- Ceramic sharpening rods quickly realign and polish the edge of most styles of pizza wheels
- Easy to use, simply roll through the sharpening slot a few times
- The non-slip base provides stability when sharpening
- Use to sharpen pizza wheels for use on pizza, pasta and pastries



50742 - JIFF Elite 10 Second Sharpener

KitchenIQ is proud to introduce the new 2 stage version of our top selling pull over knife sharpener. Totally assembled and Made in the USA. The Coarse slot features a new proprietary style of carbides for sharpening dull and damaged knives. The addition of the fine slot allows for easy polishing and finishing of the knife edge. The patented scissor sharpener makes this item an even better great value for consumers.

Features

- 2-stage, handheld sharpener – COARSE & FINE slots
- Patented scissors sharpener built into handle
- Preset sharpening angles
- Sharpens both sides of blade at same time
- Large handle with solid plastic finger and hand guard
- Reversible and replaceable premium carbide blades
- Made in USA





50043 – V-Slot™ Knife & Scissors Sharpener

Simple and dependable, the V-Slot™ Knife and Scissors Sharpener is quick, safe, and easy to use. It only takes three or four strokes to put a sharp edge on any straight edge household knife. 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.

Features

- Provides proper sharpening angle every time
- Reversible and replaceable carbide blades
- Sharpens left or right-handed scissors
- Soft-grip handle for comfort and control
- Non-slip rubber feet for safety

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	Yes



SHARPENING RODS & STEELS

50054 – 10" Oval Diamond Sharpening Rod

KitchenIQ™ is bringing innovation to a traditional sharpener by offering the world's first interrupted surface diamond coated oval sharpening rod. This unique, patented sharpening surface speeds the sharpening process by collecting and holding the metal filings which ordinarily build up during the sharpening process. It comes with a soft-grip rubber handle and an oversized hand guard for comfort and safety. Unlike conventional sharpening steels, which only re-align the cutting edge, the 10" Diamond Sharpening Rod hones and re-aligns your edge at the same time.

Features

- Sharpens single and double beveled knives
- Hones and re-aligns your knife's edge
- Interrupted surface speeds sharpening process
- Fine diamond (750 grit) surface
- Soft-grip rubber handle
- Oversized safety guard
- Hang-up ring for easy access
- Plastic tip protects your countertop during sharpening

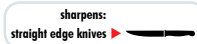


Blade Types

Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



0 027925 500545



50068 – 9" Sharpening Steel

With regular use, any knife will lose its "bite" or sharp edge. A conventional sharpening steel can be used to re-align the blade's edge and keep it sharp; thus, extending the life of your blade. KitchenIQ™ offers a 9" version of a conventional sharpening steel with an oversized hand guard and a hang-up ring.

Features

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



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sharpens:
straight edge knives ▶

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



50077 – 6" Diamond Sharpening Stone

KitchenIQ™ patented Diamond Sharpening Stones feature multiple layers of micron-sized monocrystalline diamonds bonded in nickel to a flat metal surface. The unique sharpening surface has an overlapping oval hole design that speeds sharpening by collecting and holding the metal filings which ordinarily build up during the sharpening process. These stones are excellent for hand sharpening of double-beveled straight edge kitchen knives and single-beveled Japanese/Asian edge blades of all sizes.

Features

- 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

sharpens:
straight edge knives ▶

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



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50079 – Natural Arkansas Sharpening Stone

The Natural Arkansas Stone is the world's finest finishing stone. They actually polish the cutting edge of your blade as they sharpen. No other sharpening product has this unique characteristic. It is excellent for touching-up, smoothing, and polishing double-beveled straight edge kitchen knives and single-beveled Japanese/Asian Blades of all sizes to razor sharpness.

Features:

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



Assembled in USA
with domestic and imported parts

sharpens:
straight edge knives

Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No



EDGE CARE

KIQHON1 – Honing Solution

KitchenIQ™ 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.



50283 - Small Knife Edge Protector - Small Knife Cover up to 15cm
50284 - Large Knife Edge Protector - Large Knife Cover up to 25cm

Prolongs the life of high quality knives. Protects and stores most standard style knives in drawers or in a container. Soft plastic across the top and inside the protector help to guard knife from scratching when inside protector. Body is made from hard plastic. Contoured shape helps to protect the entire knife's edge. Especially good for Asian style knives with little to no bolster.



KITCHEN TOOLS





"I found a new zester at this year's housewares show that quite frankly blows them all away," Faith Duran,
Managing Editor, the kitchen blog



50287 – Charcoal Better Zester

KitchenIQ leads the way in grating innovation with the full line of etched graters featuring shear action v-etched blades designed to effortlessly grate producing maximum flavor with minimum effort.

Smith's, now celebrating over 130 years of knowledge in providing and producing sharp edges, uses this experience in the design of a new generation of razor sharp etched blades with their patent pending designed V-shaped teeth. These "V" teeth function similarly to a "V" blade of a mandolin using the shear of the blade to produce even, uniform cuts with minimal force. The teeth range in coarseness from the ultra fine style offered on the Better Zester to the Extra Coarse wider tooth style on the paddle and container grater.

These graters also feature a patent pending non-stick coating to allow for smoother grating and fast and easy clean up.



Use to Zest and Grate:



50237 – Green 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 the zester to skim smoothly across the surface of rough citrus while producing thin wisps of flavorful 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 its squeegee for easy zest removal from the blade. The KitchenIQ™ Zester is simply a better way to zest!

Features

- Patent pending V-etched Zester Blade for zesting all types of citrus
- Patent pending non-stick coating for smoother zesting and easy clean up
- Fresh zest storage container with measurements
- Squeegee for easy zest removal
- Non slip tip
- Ergonomic soft touch handle
- Reusable cover
- Dishwasher Safe - Top Rack Only



Benefits

- Over 300 V-etched teeth use the shear action of their patent pending V-shapes to produce even, uniform cuts while using minimal force.
- A non-stick coating allows foods to glide across the blade smoothly and makes clean up fast and easy.
- The Fresh Zest container includes measurements in TBSP and ML. This container holds the freshly grated zest and allows cooks to place the zest easily into their recipes without the need of using another measuring utensil.
- The squeegee slides across the back of the blade removing the flavor rich moist zest from the back side of the blade.



50313.12 – Green Display



50306.12 – Charcoal Display



50314.12 – Combo 6 Green, 6 Charcoal



50407 - Extra Fine Grater - Black

In addition to the Better Zester, the Edgeware line includes four paddle style graters: extra fine, fine, coarse and extra coarse. These wider blade paddle style graters are available in stealth charcoal gray as well as fun whimsical colours; fine yellow, coarse blue and extra coarse orange. Each of these graters includes the V- shaped teeth and non-stick coating for smoother and easier grating.

Features

- Overall Length: 290mm
- Stainless steel blade
- Blade: Extra Coarse
- Non-Stick Coating
- V-Etched Shear Action
- Ergonomic Handle



50238 (Yellow) | 50288 (Black) - JIFF Elite 10 Second Sharpener

In addition to the Better Zester, the KitchenIQ™ line includes three paddle style graters: fine, coarse and extra coarse. These wider blade paddle style graters are available in Stealth Charcoal Gray as well as fun whimsical colors; Fine Yellow, Coarse Blue and Extra Coarse Orange. Each of these graters includes the V- shaped teeth and non-stick coating for smoother and easier grating. The Fine Grater is perfect for grating hard parmesan cheeses and pureeing garlic and onions. Use the fine grater for grating fresh ginger root and vegetable.

Features

- Fine V-etched teeth
- Stainless steel blade
- Non-stick coating
- Non-slip end piece
- Comfortable handle
- Reusable cover for storage
- Ergonomic Handle



50239 (Blue) | 50289 (Black) - Coarse Grater

In addition to the Better Zester, the KitchenIQ™ line includes three paddle style graters: fine, coarse and extra coarse. These wider blade paddle style graters are available in Stealth Charcoal Gray as well as fun whimsical colors; Fine Yellow, Coarse Blue and Extra Coarse Orange. Each of these graters includes the V- shaped teeth and non-stick coating for smoother and easier grating. The Coarse grater's V-shaped teeth allow it to produce beautiful julienne style shavings of carrots and cucumbers. HAND WASH ONLY. Designed in the USA.

Features

- Coarse v-shaped etched teeth
- Stainless steel blade
- Non-stick coating for easy clean up, and smoother grating
- Non-slip end piece for stability when grating
- Reuseable cover for storage
- Ergonomic Handle



50240 (Orange) | 50290 (Black) - JIFF Elite 10 Second Sharpener

The Extra Coarse's non-stick coating is perfect for using on softer cheeses that tend to stick to traditional style, etched grater blades. Use the extra large V-shaped teeth to grate vegetables such as cucumbers and carrots or peppers. It also does a fantastic job on hard cheeses. The grater has a soft touch handle along with a reusable plastic cover.

Features

- Overall Length: 290mm
- Stainless steel blade
- Blade: Extra Coarse
- Non-Stick Coating
- V-Etched Shear Action
- Ergonomic Handle



50235 - Spice Grater

The unique design of the V-etched blades of the KitchenIQ spice grater grates the hardest of spices with minimal effort with its over 300 individual V-shaped teeth. The tip of the blade offers wider holes to allow you to shake the nutmeg or other spices direct from the grater onto a fresh cup of cappuccino or onto a dessert. You can also use this compact grater for grating nuts!

Features

- Ultra fine v-shaped etched teeth
- Stainless steel blade
- Storage container
- Soft touch area for fingers, stability and comfort when grating
- End shaker holes, for adding fresh spices directly to fresh beverages or foods



50294 - Slider Attachment - Fits all Paddle Style Graters

The KitchenIQ slider attachment is the ideal accessory to the V-etched graters for use when pureeing small foods such as garlic on the fine paddle style grater or walnuts and pecans on the coarse blade. The clear frame and plunger allow you to see the foods easily when grating as the pusher forces the foods towards the blades while protecting your fingers.



50403 - Container Grater

One of the most versatile of the Kitchen IQ V-etched graters, the container grater includes three patent pending v-etched blades with the signature on-stick coating along with a slicing blade. The storage container includes measurements in ml and cups. The non-slip base allows for stable grating. Food can be stored in the container until it is time to use at the table or in meal prep.

Features

- 3 styles of V-etched stainless steel blades: extra coarse, coarse, fine and slicing blade
- Signature no-stick coated, easy to clean blades
- Storage container with measurements
- Non-slip bottom
- Soft touch accents
- Compact size - blades store inside of the containers
- Dishwasher safe - top rack only
- Designed in the USA



50420.12 - Mini Prep Multi Tool - Ball

This versatile little tool can clean and scrub, peel, slice, dice and chop any veggie! Whether preparing a nutritious smoothie, making vegetable soup or just fixing leftovers – this tool can handle it all.

Features

- Scrub
- Peel
- Chop



ACCESSORIES

50572 - Veggie Tool

The Veggie Slicer is the perfect tool for slicing small round fruits and vegetables such as cherry tomatoes, grapes, olives, and more. Simply drop veggies in the end of the Veggie Slicer, place your knife in the slot, and slice. You'll get perfectly sliced veggies every time.

Features

- Slice small, round vegetables quickly and easily
- Removeable insert for varying sizes of veggies
- Dishwasher safe
- Ergonomic Design
- Easy to Use
- Easy to Clean



50657 - Strawberry Tool

Hull and slice fresh strawberries.

Features

- Easily transfer sliced strawberries into a bowl without touching them
- Unique suction cup for added stability
- Quick stem removal and slicing
- Easily slice large volumes of strawberries with one hand
- Dishwasher safe top rack only (hand wash suction cup)
- Ergonomic design
- Easy to use
- Easy to clean



ACCESSORIES

50423.18 - Potato Tool Multi Tool (Knife)

The potato is the world's fourth largest crop and is the leading vegetable crop in the US. The potato can be cooked in any number of ways in all kinds of dishes. The new KitchenIQ tool can scrub, peel, and slice any potato. The coarse bristles scrub dirt off easily. The non-stick coated blade allows for smooth peeling, slicing and clean-up. Small paring knife easily removes bad spots or eyes from vegetables. This tool is a great space saver with the paring knife tucked into the peeler's handle.

Features

- Scrub
- Peel
- Slice



50568.14 - Pepper Tool CDU | KIQ50569 - Pepper Tool

The new Pepper Tool is the perfect tool for coring and cleaning all types of peppers. Simply insert the pepper tool into the end of the pepper with the stem, turn 360°, and pull to remove the core and seeds. Use the red tool for larger peppers, such as bell peppers, and the green tool for smaller peppers, such as jalapeños.

Features

- Core and remove seeds quickly and easily
- 2 sizes of tools for small and large peppers
- Dishwasher safe
- Ergonomic Design
- Easy to Use
- Easy to Clean



ACCESSORIES

50782 - Pop Up Ice Cube Tray

One of the most versatile ice cube trays on the market, this KitchenIQ tray is made of flexible silicone and can be adjusted to three different cube sizes. Ideal for ice cubes, baby food, freezing freshly cut herbs and even use for molding chocolate.

Features

- Offers three flexible ice cube sizes by simply pushing the base of each mold
- Stackable - saves space in the freezer and prevents water from leaking
- Hygienic - keeps odors and dirt away from the ice cubes
- 3 different size cubes
- Cover allows stacking



CUTTING BOARDS

50795 - 4pk Flexible Cutting Boards

These flexible bright color boards are non-slip, flexible and store easily with their unique hang holes.

Features

- Flexible Polypropylene
- Non-slip bottom
- Flexible Cutting Boards for easy food transfer
- 4 Bright KitchenIQ Signature Colors to help with Cross Contamination



50929 – Edge Board™ 2 in 1 Knife Sharpener & Cutting Board

Prepping meals is always easier when you have the right tools. This polypropylene board is knife friendly. The no-slip edge allow for easy worry free chopping.

Features

- Easy to use
- Non-slip cutting board
- Edge Grip™ sharpens on edge of counter



Blade Guide

Straight Edge Blades	Yes
Serrated Edge Blades	No
Household Scissors	No

sharpens:
straight edge knives 



TOP SELLING ITEM!

50338 – The Grate Ginger Tool

Peel, slice, grate, & juice fresh ginger

This one tool can peel, grate, slice and extract juice from ginger root. The non-stick coatings and v-shaped teeth make grating or slicing fibrous ginger effortless. Easily cuts through the root while creating a grated ginger paste or thin slice. Quickly peels the thin skin from the root. The tool includes a dual sided container that features a squeegee. This squeegee runs along the back of the grater blade to remove the wet grated ginger. The opposite side of the container holds the sliced ginger. Use the cover from the grater blade as a juice extractor. Simply place it over the grated ginger and gently press producing fresh ginger juice to add to drinks and dressings.

Features

- Non-stick stainless steel coated v-etched blade
- Non-stick slicing blade
- Cover for extracting juice & protecting the grater blade
- Dual sided container
- Peeling spoon
- Non-slip base
- Proprietary technology squeegee by KitchenIQ
- Compact size—4 tools in 1
- Dishwasher Safe - Top Rack Only
- **Can also be used for other aromatics (garlic, daikon, horseradish, etc.)**



Use to Grate:



Oven Baked Sweet Potato Fries

Total Time: 40 minutes
Yield: 4-6

INGREDIENTS

2 pounds sweet potatoes, about 3 large ones, peeled
1/4 cup olive or other vegetable oil
1 Tbsp salt
1/2 teaspoon of paprika
Sprinkling of freshly cracked black pepper

PREPARATION

Preheat oven to 450 degrees.
Peel the potatoes, cut them in half lengthwise, then cut each half in thirds lengthwise. You'll have 6 long wedges from each potato. Place the potatoes on a sheet pan with the olive oil, salt, pepper and paprika. With clean hands, toss all the ingredients together, making sure the potatoes are covered with oil.
Spread the potatoes in a single layer with 1 cut-side down, being sure not to overcrowd.
Bake until they are tender and golden brown, turning occasionally, about 20 minutes. Let cool 5 to 10 minutes before serving.

Orzo Salad with Mango, Snap Peas, Ginger & Lime

Total Time: 25 minutes
Yield: 6-8

INGREDIENTS

1 cup orzo
1 cup snap peas, stem removed
1/2 cup cashews, unsalted & roasted
4 to 5 scallions or spring onions, rinsed and trimmed
2 mangoes, peeled
1-2 hot red pepper flakes
Ginger, 1 tablespoon grated
Kosher salt and pepper to taste
1/3 cup extra-virgin olive oil
1 to 2 limes, juiced

PREPARATION

Bring a medium-size pot of salted water to a boil over high heat. Add orzo and cook about 10 minutes or until al dente. Drain immediately and rinse with cold water. Meanwhile, prepare the remaining ingredients: Slice the snap peas on a bias and set aside. Roughly chop the cashews. Slice the scallions (white and light green portions) thinly. Slice down around the pit of the mango to remove, then dice the flesh. Grate the ginger. Place the drained orzo into a large mixing bowl. Add the snap peas, cashews, scallions, chilies, mangoes, minced ginger, olive oil and about two tablespoons of lime juice to the bowl. Toss and taste. Adjust seasoning with salt and pepper as necessary. Let salad marinate in the fridge for an hour (if you have the time). Fold in mangoes just before serving.

Ginger-Lime Slaw

Total Time: 15 minutes
Yield: 4 – 6

INGREDIENTS

16 oz coleslaw mix
1/2 cup of mayonnaise
1 tablespoon of freshly grated ginger
1 lime; zest and juiced
Salt
Freshly cracked black pepper
1/3 cup roasted peanuts (lightly chopped)

PREPARATION

In a large bowl, whisk together the mayonnaise, ginger, lime zest and juice, seasoning with salt and pepper. Add the slaw and peanuts, then toss to coat. Store covered in the fridge until ready to serve.





FIREWIRE®

GRILLING PRODUCTS

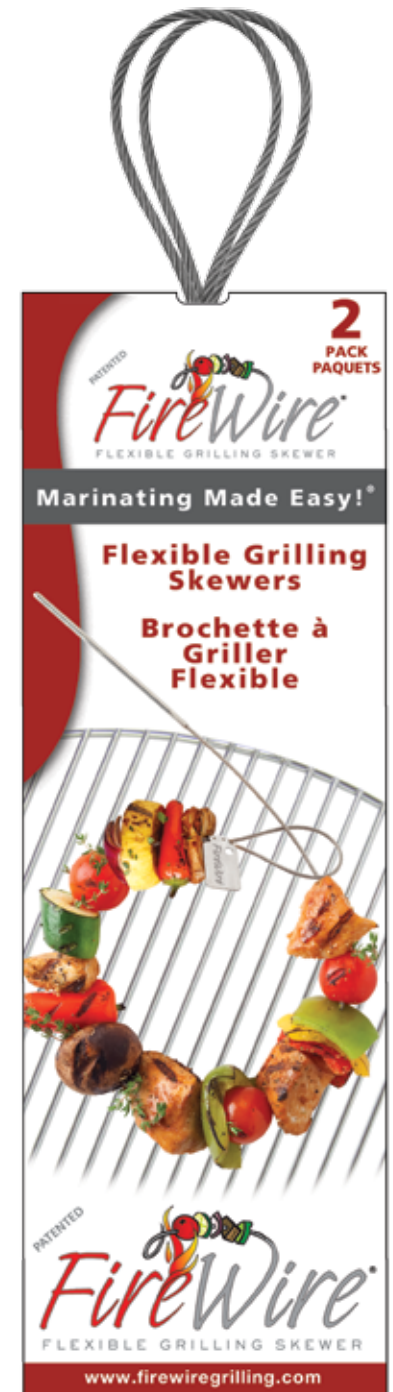
50458 - KitchenIQ Firewire 24pc CDU

50454 - KitchenIQ FireWire Flexible Grilling Skewer 2pack

Allows you to marinate foods right on the wire, inside the bag, without having to handle them numerous times, and holds twice as much as traditional skewers. Design allows it to remain cool to the touch, allowing it to be turned or removed from the grill without the use of other tools. Dishwasher safe and lifetime guarantee.

Features

- High grade stainless steel
- Long lifetime
- Dishwasher safe
- No rust
- For marinating and grilling
- Allows you to effectively use the space on your grill
- US-Patented and developed by BBQ-Professionals for BBQ lovers



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



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.



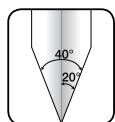
Serrated/Scalloped Edge Blades

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.

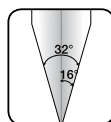


Hollow Edge Blades (i.e. Santoku Knives)

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.



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.

WARRANTY

Three Year Limited Use Warranty.

Smith's® sharpeners are guaranteed against defective material or workmanship for a period of three (3) full years from the date of purchase if the product is used for non-industrial or non-commercial purposes only. We will replace or repair, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us within the three (3) year warranty period. This limited warranty DOES NOT cover replacement of abrasive materials necessitated by use of the product or product damage resulting from misuse. For warranty repairs, return the complete product, postage prepaid, directly to our factory with proof of the original date of purchase from a retailer. Please include a description of the problem, physical return shipping address, and contact information. For warranty issues or repairs outside the United States, please contact the Smith's distributor for your country.

ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE EXPRESSLY LIMITED TO THE PERIOD OF THREE (3) YEARS FROM THE DATE OF PURCHASE. SMITH'S CONSUMER PRODUCTS INC. SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states/countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state or country to country.

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