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Mercer Culinary M13713

Mercer BPX Breaking Butcher Knife (8 Inch, Model M13713) Instruction Manual

1. PRODUCT OVERVIEW

The Mercer Culinary M13713 BPX Breaking Butcher Knife is designed for efficiently breaking down large, tough pieces of meat into smaller cuts. Its curved edge provides optimal leverage for cutting through skin, cartilage, and small bones. This knife features an ice-hardened, high-carbon German stainless steel blade with a 50/50 18-degree ground edge, achieving a Rockwell Scale hardness of 58. The blade is engineered for hardness, wear-resistance, and superior edge retention, while also being stain-resistant.

The handle is made from textured nylon, offering a comfortable, firm, and non-slip grip to enhance safety and control during use.



Image 1.1: The Mercer BPX Breaking Butcher Knife, 8 Inch.

Key Features:

- **Quality Construction:** Precision-forged with high-carbon German steel, ice-hardened for increased blade strength. Mirror-finished blade for smooth cutting and food release.
- **Superior Design:** Textured, ergonomic glass-reinforced nylon handle for a comfortable, non-slip grip and enhanced durability.
- **Optimal Use:** Ideal for splitting, stripping, and cutting meat, as well as trimming and slicing large cuts.

2. SAFETY GUIDELINES

Always prioritize safety when handling any knife. Improper use can lead to serious injury.

- **Keep Sharp:** A sharp knife is safer than a dull one, as it requires less force and is less likely to slip.
- **Proper Grip:** Always maintain a firm, controlled grip on the handle. The textured nylon handle is designed to minimize slippage.

- **Cutting Surface:** Use a stable, non-slip cutting board. Avoid cutting on hard surfaces like stone or metal, which can dull or damage the blade.
- **Away from Body:** Always cut away from your body and fingers.
- **Storage:** Store the knife safely in a knife block, magnetic strip, or with a blade guard to prevent accidental cuts.
- **Children:** Keep out of reach of children.

3. SETUP AND INITIAL INSPECTION

Upon receiving your Mercer BPX Breaking Butcher Knife, perform the following steps:

1. **Unboxing:** Carefully remove the knife from its packaging. Be mindful of the sharp blade.
2. **Visual Inspection:** Examine the knife for any signs of damage or manufacturing defects. Ensure the blade is securely attached to the handle.
3. **Initial Cleaning:** Before first use, wash the knife thoroughly by hand with warm water and mild soap. Rinse and dry completely with a soft towel.



4. OPERATING INSTRUCTIONS

The Mercer BPX Breaking Butcher Knife is specifically designed for breaking down large cuts of meat. Its unique curved blade and robust construction make it suitable for tasks requiring both precision and strength.

Using the Breaking Knife:

- **Breaking Down Meat:** Use the curved blade to follow the natural contours of bones and joints when separating large primal cuts. The curve provides leverage and allows for long, smooth cuts.
- **Trimming Fat and Connective Tissue:** The sharp edge and sturdy blade are effective for removing excess fat and tough connective tissues from meat.
- **Slicing Large Roasts:** While primarily a breaking knife, its length and sharpness can also be utilized for slicing large cooked roasts.



Image 4.1: Demonstrating the use of the breaking knife for trimming meat.

Video Demonstration:

For a visual guide on the capabilities and proper handling of Mercer BPX knives, please watch the official product video below.

Your browser does not support the video tag.

Video 4.2: Official video showcasing the Mercer BPX Knives in action, including meat breaking and trimming.

5. MAINTENANCE AND CARE

Proper maintenance ensures the longevity and performance of your Mercer BPX Breaking Butcher Knife.

Cleaning:

- **Hand Wash Only:** To preserve the blade's edge and finish, always wash the knife by hand immediately after each use.
- **Method:** Use warm water and a mild, non-abrasive soap. Gently clean the blade and handle.
- **Drying:** Rinse thoroughly and dry the knife completely with a soft towel. Do not air dry, as this can lead to water spots or corrosion.
- **Dishwasher Safe:** This knife is **NOT** dishwasher safe. High heat and harsh detergents in dishwashers can damage the blade and handle materials.

Sharpening and Honing:

Regular honing and occasional sharpening are crucial for maintaining the knife's performance.

- **Honing:** Use a honing steel regularly (e.g., before each use) to realign the blade's edge and maintain its sharpness.
- **Sharpening:** When honing no longer restores the edge, the knife will need sharpening. This can be done using a whetstone, pull-through sharpener, or by a professional sharpening service.

6. TROUBLESHOOTING

Most common issues with knives can be resolved with proper care and maintenance.

- **Dull Blade:** If the knife feels dull, it likely needs honing or sharpening. Refer to the 'Sharpening and Honing' section.
- **Rust Spots:** Rust spots can occur if the knife is not dried completely after washing or if left in a damp environment. Minor spots can often be removed with a non-abrasive cleaner and a soft cloth. Prevent by always drying thoroughly.
- **Loose Handle:** If the handle feels loose, discontinue use immediately and contact Mercer Culinary customer support. Do not attempt to repair it yourself.

7. SPECIFICATIONS

Feature	Detail
Model Number	M13713
Blade Material	High-Carbon German Stainless Steel
Blade Length	8 Inches (7 11/16")
Blade Edge	Plain, 50/50 18-degree ground edge
Rockwell Hardness	58 HRC
Handle Material	Textured Glass Filled Nylon
Construction Type	Stamped
Item Weight	5.6 Ounces

Care Instructions	Hand Wash Only
Dishwasher Safe	No

8. WARRANTY AND SUPPORT

Warranty Information:

The Mercer BPX Breaking Butcher Knife is covered by a **Limited Lifetime Warranty**. This warranty covers defects in material and workmanship under normal use and care. Please retain your proof of purchase for warranty claims.

Customer Support:

For further assistance, warranty claims, or product inquiries, please visit the official Mercer Culinary store or contact their customer service department.

Official Mercer Culinary Store: [Mercer Culinary Store](#)