



Plating TOOLS

Plating is an art, and every artist needs their tools.

How food is presented is as important as the quality and preparation of the dish. Eating is an experience for all the senses, and maximizing the customer experience is the ultimate goal. Mercer is proud to offer an extensive line of tools that provide chefs the opportunity to unleash their innermost creativity and vision. Brushes, wedges, tongs, and spoons can be used separately or together, to create a dizzying array of designs to wow patrons over and over.



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.



1 Dual Micro-Serrations for better stability

3 Bowls shaped for precise pouring

2 Designed with ideal balance for optimal control

4 18-8 Stainless Steel



SAUCIER

These plating pieces are perfect for drizzling sauces, dressings, and oils with precision. Choose from a large or small capacity bowl, both with a tapered directional spout providing excellent control over product flow rate.

M35142 8½" (1 oz.)

M35143 7⅝" (.4 oz.) **NEW**



SOLID BOWL

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

M35138 9" (1.3 oz.)

M35140 7⅝" (.7 oz.)



SLOTTED BOWL

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

M35139 9"

M35141 7⅝"



PRECISION TONGS

This collection of 18-8 Stainless Steel Plating Tongs was 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, straight, and fine point) and sizes are available to handle almost any application.



- 1 Strategically placed micro-serrations on outside of tong for improved stability
- 2 Inside of tong tips are serrated for better grip on food
- 3 18-8 Stainless Steel



STRAIGHT

Versatile design can be used in a variety of applications.

M35132 11 $\frac{3}{4}$ "

M35130 9 $\frac{3}{8}$ "

M35135 6 $\frac{1}{8}$ "

NEW



CURVED TIP

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

M35133 11 $\frac{3}{4}$ "

M35131 9 $\frac{3}{8}$ "

M35134 6 $\frac{1}{8}$ "

NEW



FINE POINT **NEW**

Finely machined tips and curved design for precise placement of the smallest or delicate foods.

M35144 6 $\frac{1}{8}$ "



OFFSET **NEW**

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

M35137 7 $\frac{7}{8}$ "

M35136 6 $\frac{1}{2}$ "