

# **PROFESSIONAL CUTLERY CATALOG**



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#### Care of Knives...

Select the right knife for the intended job. Keep all knives in a rack or block to prevent direct contact with each other or other hard objects. Don't toss them in a drawer or use to open cans, remove jar and bottle caps or cut string, cones, metal, or paper. Always use a cutting board or proper cutting surface when chopping, slicing, or mincing... never cut on metal, glass, or porcelain. Knives of carbon steel should be washed and dried immediately after use to prevent rusting. Never permit knives to soak in water. For efficient performance, keep knives sharp; a dull knife can be dangerous.

Kitchen knives demand constant inspection for efficient performance. A fine cutting edge made from the best steel and the finest manufacturing know-how will turn its edge if used on a hard surface. Ordinary slicing of meat will dull a good edge. However, this doesn't mean that the knife requires resharpening. A few light strokes on a butcher's steel will reset the edge and restore the knife's keenness. Eventually this keen edge wears off and the use of a steel will not restore it. The knife must be reground.

Careful grinding with a quality hand or motor-driven grinding wheel may be employed. It is of extreme importance, when grinding, not to overheat the blade, as excessive heat will draw the temper, and the blade will no longer hold its edge. A wet grindstone is the best possible protection against overheating. A good lubricated stone can be used when steeling fails to bring the edge back. With proper instructions, a person can become quite skilled at sharpening knives.

#### **Prefixes**

## The following prefixes are used throughout this catalog:

**DD** - diamond sharpener

IC - i-Cut™

L - long

**5** - stain-free, high-carbon steel or stainless steel

**SG** - SofGrip<sup>™</sup> handle

**V** - V-lo®

## The following abbreviations are used with product numbers throughout this catalog:

**CP** - clam packaging for merchandising display

**D** or **GE** - duo-edge slicer

F - flexible

**G** - formed handle

**HB** - ham boner, or flexible boner

**HG** - hollow ground blade

N - narrow

**PCP** - perfect cutlery package for display

**R** - rosewood

**RC** - round corners

**SC** - scalloped or serrated edge

**SQ** - square corners

**W** - wide blade

® and TM designate trademarks of Dexter-Russell,® Inc. Handle shapes and textures are protected property of Dexter-Russell,® Inc.

#### **Brand Descriptions**

#### **Connoisseur®**

Designed for executive chefs and "front-of-the-house" use in the finest restaurants, hotels, and other institutions. Combines premium materials with Dexter's expert craftsmanship. Sanitary engineered rosewood handle, impregnated with polymers and resins, provides warmth, durability, balance, and stain resistance. Stain-free, high-carbon steel blade is individually ground to the ultimate edge. Made in USA. NSF Certified.

#### i-Cut™

For professionals who prefer a clean, modern look. Features a durable, contoured POM handle with a contemporary design that provides both comfort and control. Stain-free, high-carbon, German steel blade features one-piece forged construction. NSF Certified.

#### V-lo®

A patented, state-of-the-art handle design that offers both comfort and control. Soft-to-the-touch, and with the firmness you need, plus a modern, attractive look. Features a stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF Certified.

#### SofGrip<sup>™</sup>

The standard in non-slip and comfortable design for demanding kitchen environments. A soft rubber grip reduces stresses that may cause fatigue and common wrist injuries like carpal tunnel syndrome. Stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF Certified.

#### Sani-Safe®

Built to be both tough and sanitary. A textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. An impervious blade-to-handle seal provides the utmost in sanitary performance. Stain-free, high-carbon steel blade, with an individually ground and honed edge, excels in commercial use. Made in USA. NSF Certified.

#### **Traditional**™

For those who prefer the warmth and feel of a real wood handle. Features either stain-free, high-carbon steel or classic high-carbon steel blade, with an individually ground and honed edge. Handles are secured to the blade with brass compression rivets. Made in U.S.A.

#### Basics™

For chefs who want DEXTER quality at its most affordable. Offers performance and value for commercial use. Features a stain-free, high-carbon steel blade with a durable, slip resistant polypropylene handle. NSF Certified.

#### **NEW PCP Packaging**

The New PCP\* packaging offers a fresh, bold look with environmentally friendly materials: recyclable PETE plastic, and card materials that are approved by the Forest Stewardship Council. These **green** materials protect our environment and promote responsible management of the world's forests.

In addition to improving our environment, Dexter-Russell developed the new PCP with the user in mind. Features make the purchasing decision easier for your customers, thus increasing your cutlery sales. These features include:

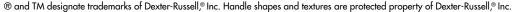
Bold new look featuring the strong Dexter brand High-visibility color coding, item information and product distinction Easy to read features and benefits that are important to users Uniform structure for easy, organized display Easy-to-open, environmentally friendly packaging

Combine professional cutlery that is designed, built, and tested to be people friendly and kitchen tough with the trusted Dexter name and our new environmentally friendly packaging... That's the Dexter Edge...

\*Suffix PCP denotes perfect cutlery packaging throughout catalog.











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12162 50-7PCP 7" forged duo-edge Santoku knife (NSE)



12122

50-6PCP

6" forged chef's knife (NSE)



12132 12142

12152

50-8PCP 50-10PCP

50-10N-PCP

8" forged chef's knife

10" forged chef's knife (NSE) 10" forged chef's knife, narrow



12062 12072 12082

48-8PCP

48-10PCP

48-12PCP

8" forged chef's knife

10" forged chef's knife (NSE) 12" forged chef's knife



12002

45-8PCP

12012 45-10PCP 12022 45-12PCP

8" cook's knife 10" cook's knife (NSE)

12" cook's knife



08282

82CE-8PCP

8" x 31/4" duo-edge Chinese chef's knife (NSE)



#### **Cimeter Steak Knives** Paring & Steak Knives 3" forged tourné knife (NSE) **15182** *50-3PCP* **05222** 32N-8PCP 8" cimeter steak knife, narrow **05202** 32-10PCP 10" cimeter steak knife (NSF) **05212** 32-12PCP 12" cimeter steak knife **15032** *50-31/2 PCP* 3½" forged parer **Forks 15042** *50-4PCP* 4" forged parer 14082 28-11PCP 6" forged chef's fork, 11" overall **14012** 28-14PCP 9" forged chef's fork, 14" overall **15012** 25-3PCP 3" parer (NSE) 7" forged bayonet fork, 12" overall (NSF) **14040** 28-78PCP 4" table steak knife **18221** *965SC* Slicers & Carvers **Boning Knives** 13012 11-9PCP 9" carving knife (NSE) **01432** 31-6PCP 6" curved boning knife (NSE) **13022** 40D-10PCP 10" duo-edge roast slicer (NSF) 5" forged boning knife, flexible 01192 *50-5F-PCP* 5" forged boning knife, narrow (NSE) 01182 50-5N-PCP 01222 50-6F-PCP 6" forged boning knife, flexible 12" duo-edge roast slicer (NSF.) **13032** 40D-12PCP **01272** 50-6N-PCP 6" forged boning knife, narrow 14" duo-edge roast slicer 13042 40D-14PCP LILLULIALIALIAAAAAAAAAAAAAAAAAAAAA **01382** 13N-6PCP 6" boning knife, narrow (NSE) 13062 40D-14W-PCP 14" duo-edge roast slicer, wide (NSF) **Bread Knives Butcher Steel & Sharpener**





13582 50-9SC-PCP 9" forged scalloped bread knife (NSF)

#### **07042** C12PCP



12" chef's butcher steel

**07642** DDC-12PCP 12" diamond knife sharpener Gift Sets/Knife Cases



20111 18231

965S-6 965SC-6P

6 pc. steak knife set w/wood block 6 pc. steak knife set w/gift box



20242 CB2-8

2 pc. Chateaubriand set

3350 Carving set includes: 8" cook's knife 11" forged fork 12" duo-edge slicer 3-pc. cutlery case



3351 Carving set includes: 9" carver

11" forged fork 10" duo-edge slicer 3 pc. cutlery case





20162 3350 20212 3351 20192 550

3 pc. carving set 3 pc. carving set 3 pc. cutlery case only



5981 Premier forged set includes:

12" diamond sharpener 9" forged scalloped bread knife 12" forged bayonet fork

4" forged parer 6" forged boning knife

10" forged chef's knife

12" duo-edge slicer 7 pc. premier cutlery case

20292 5981 20142 750



7 pc. premier forged chef's set

#### 5980 Forged chef's set includes:

12" diamond sharpener 9" forged scalloped bread knife 12" forged bayonet fork 4" forged parer 6" forged boning knife 10" forged chef's knife 12" duo-edge slicer



20282 5980 20202 650

7 pc. cutlery case



5970 Chef's set includes:

12" steel

10" forged narrow chef's knife

14" forged fork

3" parer

6" narrow boning knife

8" scalloped bread knife

12" duo-edge slicer 7 pc. cutlery case

20262 5960 20272 5970



5951 Chef's set includes:

12" steel

8" scalloped bread knife

11" forged fork

3" parer

6" narrow boning knife

10" forged chef's knife

12" duo-edge slicer

7 pc. cutlery case

5950 20172 5951 20182



7 pc. forged chef's set 7 pc. cutlery case only

#### 5960 Chef's set includes:

12" steel 10" cook's knife 14" forged fork

3" parer

6" narrow boning knife

8" scalloped bread knife

12" duo-edge slicer

7 pc. cutlery case



7 pc. chef's set 7 pc. chef's set

#### 5950 Chef's set includes:

12" steel

10" cimeter

14" forged fork

3" parer

6" narrow boning knife

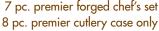
10" forged chef's knife

12" duo-edge slicer

7 pc. cutlery case



7 pc. chef's set 7 pc. chef's set





# i-Cut™

For professionals who prefer a clean, modern look. Features a durable, contoured POM handle with a contemporary design that provides both comfort and control. Stain-free, high-carbon, German steel blade features one-piece forged construction. NSF Certified.

**Paring Knives** 

31711 IC5105-21/2PCP

31710 IC5105-31/2PCP

21/2" forged tourné knife

3½" forged paring knife

#### **Boning Knives**



31700 IC5101-6F-PCP

6" forged semi-flex boning knife (NSF)

**31701** *IC5101-6PCP* 

6" forged stiff boning knife

#### **Bread Knife**



31705 IC5103-9PCP 9" forged scalloped bread knife (NSE)

#### Chef's Knives



**31704** IC5102-7GE-PCP

7" forged duo-edge Santoku knife



**31702** *IC5102-8PCP* **31703** IC5102-10PCP

8" forged chef's knife (NSE) 10" forged chef's knife

**31708** *IC5103-6PCP* 

**Utility Knife** 

#### 6" forged utility knife (NSF)

#### Slicers



**31706** *IC5103-10GE-PCP* 

**31707** IC5103-12GE-PCP

10" forged duo-edge roast slicer 12" forged duo-edge roast slicer



**Fork** 

**31709** *IC5104-6PCP* 6" forged bayonet fork (NSE)





#### **Miscellaneous Chef's Tools**

#### Miscellaneous Chef's Tools (continued)



**19920** PS01-CP

9½" forged, heavy duty kitchen shears



**19921** PS02-CP

8½" forged, heavy duty utility shears



**20206** *CC3* 3 pc. cutlery case only

#### Garnishing set includes:

18400	vegetable peelei
18430	Parisian cutter,
	single scoop
10440	1 1

18440 butter curler 18460 Parisian cutter, double scoop

18410 apple corer 18450 lemon zester

18420 channel knife

7 piece garnishing tool case



20204

7 pc. cutlery case only

**20207** *CC77* 

7 pc. garnishing tools w/case



**83100** KG4

4" x 1" knife guard, narrow



CC1

**20205** *CC2* 



14 pc. cutlery case only



**83101** KG6 **83102** KG8N **83103** KG10N **83104** KG12N 6%" x 1" knife guard, narrow 8¾" x 1¼" knife guard, narrow 10%" x 1¼" knife guard, narrow 12%" x 1½" knife guard, narrow



**83105** *KG8W* 8%" x 2" knife guard, wide **83106** *KG10W* 10%" x 2%" knife guard, wide



polypropylene base

 82103
 MBP-13
 13" magnetic knife holder

 82113
 MBP-18
 18" magnetic knife holder

 82123
 MBP-24
 24" magnetic knife holder



**20208** *CC4* 

10 pc. cutlery case only



# V-lo®

A patented, state-of-the-art handle design that offers both comfort and control. Soft-to-the-touch, and with the firmness you need, plus a modern, attractive look. Features a stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF Certified.

#### **Boning Knives**



**29003** V136F-PCP

6" flexible boning knife (NSF)



**29013** V136N-PCP

6" narrow boning knife (NSF)

#### **Bread Knives**



29313

V162-8SC-PCP

8" scalloped bread knife (NSF)



29323 V163-9SC-PCP 9" scalloped offset sandwich knife (NSE)



29333

V147-10SC-PCP

10" scalloped bread knife (NSF)



29353

V140-12SC-PCP

12" scalloped slicer (NSF)



#### **Butcher Steel/Knife Sharpener**

#### Fillet Knives & Scabbard



29123 VS12PCP

12" diamond sharpener

**29183** V133-7PCP **29193** V133-8PCP

7" fillet knife 8" fillet knife

#### Chef/Cook's Knives



**29273** V144-7GE-PCP 7" duo-edge Santoku style chef's knife



**20480** BS-4

knife scabbard for up to 9" V-lo blade

#### **Fork**



**29443** V205PCP

13" cook's fork (NSF)

31/2" parer (NSE)



29283 V144-9GE-PCP 9" duo-edge Santoku style chef's knife





**29473** V105PCP



**29483** V105SC-PCP

3½" scalloped parer (NSF)



**29243** V145-8PCP

8" cook's knife (NSE)



**29493** V105SC-2CP

2 pack 3½" scalloped parers (NSF)



29253

V145-10PCP

10" cook's knife (NSF)



**29453** V105-36B

**29463** V105SC-36B



3½" parers bucket of 36 3½" scalloped parers bucket of 36





29373 V156SC-PCP 6" scalloped utility knife (NSF)



29383 V158SC-PCP 8" scalloped utility slicer (NSE)



<u>Set includes:</u> 12" duo-edge roast slicer, 13" cook's fork, 7" duo-edge Santoku style knife, 3 piece cutlery case

29833 VCC3 20206 CC3

3 pc. cutlery set 3 pc. cutlery case only





29363 V142-9SC-PCP 9" scalloped utility slicer (NSF)



29343 V140-12GE-PCP 12" duo-edge roast slicer (NSF)





REPORTER

29353 V140-12SC-PCP 12" scalloped roast slicer (NSF) 29813 VCC7 20204 CC1

7 pc. cutlery set 7 pc. cutlery case only

#### **Gift Sets & Multipacks**



Set includes: 10" cook's knife, 6" boning knife, 31/2" parer

29803 V3-CP 3 piece cutlery set (NSF,)

#### Block set includes:

12" diamond knife sharpener 12" scalloped slicer 10" cook's knife 9" scalloped offset slicer 6" scalloped utility knife 31/2" scalloped paring knife stainless steel knife block



29823 VS6 6 pc. stainless steel block set 20334 SB-8 Block Only stainless steel block only





# **SofGrip**<sup>™</sup>

The standard in non-slip and comfortable design for demanding kitchen environments. A soft rubber grip reduces stresses that may cause fatigue and common wrist injuries like carpal tunnel syndrome. Stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF Certified.



**Boning Knives** 



**24003** *SG131-6PCP* 6" narrow curved boning knife **24003B** *SG131-6B-PCP* 6" nar. curved boning knife, black



**24013** *SG136PCP* **24013B** *SG136B-PCP* 

6" wide boning knife 6" wide boning knife, black



24033 SG136F-PCP
 24033B SG136FB-PCP
 24023 SG136N-PCP
 24023B SG136NB-PCP

6" flexible boning knife 6" flexible boning knife, black 6" narrow boning knife 6" narrow boning knife, black



**11103** P152HG

31/4" clip point deboning knife



11113 P153HG 11123 P154HG

 $3\frac{1}{2}$ " vent knife  $4\frac{1}{2}$ " utility/deboning knife



11133 P155WHG11143 P156HG

5" wide utility/deboning knife 6" hollow ground deboning knife

The Edge Since 1818

24423B

24223 SG162-8SC-PCP 8" scalloped bread knife 24223B SG162-8SCB-PCP 8" scalloped bread

knife, black



9" scalloped offset 24423 SG163-9SC-PCP

sandwich knife SG163-9SCB-PCP 9" scalloped offset sand. knife, black



24383 SG147-10SC-PCP 10" scalloped bread knife 24383B SG147-10SCB-PCP 10" scalloped bread knife, black



24243 SG140-12SC-PCP 24243B SG140-12SCB-PCP 12" scalloped slicer 12" scalloped slicer, black

#### Chef/Cook's Knives



24153 SG145-8PCP 8" cook's knife 24153B SG145-8B-PCP 8" cook's knife, black



24163 SG145-10PCP 10" cook's knife 24163B SG145-10B-PCP 10" cook's knife, black 12" cook's knife 24173 SG145-12PCP 24173B SG145-12B-PCP 12" cook's knife, black



24183 SG145-10SC-PCP 10" scalloped (NSE) cook's knife

#### Chef/Cook's Knives (continued)



24193 SG144-7PCP 7" Santoku style chef's knife 24193B SG144-7B-PCP 7" Santoku style chef's knife, black



24503 SG144-7GE-PCP 7" duo-edge Santoku knife 24503B SG144-7GEB-PCP 7" duo-edge Santoku knife, black



9" duo-edge Santoku knife 24513 SG144-9GE-PCP 9" duo-edge Santoku 24513B SG144-9GEB-PCP knife, black

#### **Cimeter Steak Knives**



24053 SG132N-8 8" breaking knife 24053B SG132N-8B 8" breaking knife, black 24073 SG132-10PCP 10" cimeter steak knife 24073B SG132-10B-PCP 10" cimeter steak knife, black

#### Fish Knives & Scabbard



7" narrow fillet knife 24103 SG133-7PCP 7" narrow fillet knife, black 24103B SG133-7B-PCP 8" narrow fillet knife 24113 SG133-8PCP 8" narrow fillet knife, black 24113B SG133-8B-PCP 9" narrow fillet knife 24123 SG133-9PCP 8" narrow fillet knife 24143 SG133N-8PCP



24133B SG138B-PCP 8" wide fillet knife, black

#### Fish Knives & Scabbard (continued)



24293 24293B

SG142-8TE-PCP SG142-8TEB-PCP

8" tiger edge slicer 8" tiger edge slicer, black



24263 24263B

SG142-9SC-PCP 9" scalloped utility slicer SG142-9SCB-PCP 9" scalloped utility

slicer, black

20450

knife scabbard for up to 9" blade WS-1

#### Slicers & Carvers



24233 SG140-12PCP 24233B SG140-12B-PCP

12" roast slicer (NSF) 12" roast slicer, black



24243 24243B SG140-12SC-PCP SG140-12SCB-PCP 12" scalloped roast slicer 12" scalloped roast slicer, black



24273 24273B SG140-12GE-PCP 12" duo-edge roast slicer SG140-12GEB-PCP

12" duo-edge roast (NSF) slicer, black

**Paring Knives** 



24333

SG104PCP **24333B** *SG104B-PCP* 

31/4" cook's style parer 31/4" cook's style parer, black



24283 24283B

SG140-14WGE-PCP 14" wide duo-edge slicer SG140-14WGEB-PCP

14" wide duo-edge (NSF) slicer, black

24323 24323B

SG107PCP SG107B-PCP

31/4" clip point parer 31/4" clip point parer, black

**Utility Knives** 



24303

SGL155NSC-PCP 51/2" scalloped utility knife (NSF)



**25273B** SG104SCB-2CP

2-pk. 31/4" scalloped parers, black 24203 24203B

SGL156SC-PCP SGL156SCB-PCP

6" scalloped utility knife 6" scalloped utility knife, black



24393

SG173PCP

3½" sandwich spreader (NSF)

24213 SG156SC-PCP 24213B SG156SCB-PCP 6" scalloped utility knife 6" scalloped utility knife, black

(NSF,

24403 SG173SC-PCP

3½" scalloped sandwich spreader



SG158SC-PCP SG158SCB-PCP

8" scalloped utility slicer 8" scalloped utility slicer, black

#### Multi-Packs/Gift Sets (continued)



24293 24293B

SG142-8TE-PCP SG142-8TEB-PCP

8" tiger edge slicer 8" tiger edge slicer, black





24263 24263B

SG142-9SC-PCP 9" scalloped utility slicer (NSF) SG142-9SCB-PCP

9" scalloped utility slicer, black



25273B SG104SCB-2CP

2-pk. 31/4" scalloped parers, black



6 piece set includes:

12" diamond knife sharpener 12" scalloped slicer 10" cook's knife 9" scalloped offset slicer 6" scalloped utility knife 31/4" paring knife stainless steel knife block

#### 8 piece set adds:

6" narrow boning knife 31/2" scalloped spreader



25353

SGS01B-CP

poultry/kitchen shears (NSE)



20450

WS-1

knife scabbard for up to 9" blade

20323 SB-6 20333 SB-8 20334 SB-8 Block Only

6 pc. stainless steel block set 8 pc. stainless steel block set stainless steel block only

#### Multi-Packs/Gift Sets



31/4" paring knife 7 piece cutlery case

<u>Chef's set includes:</u> 12" diamond knife

10" cook's knife

sharpener

20153 SGCC-7 20713 SGBCC-7 20204 CC1

7 pc. SofGrip cutlery™ set, white 7 pc. SofGrip cutlery™ set, black 7 pc. cutlery case only Block set includes:

10" diamond knife sharpener 8" cook's knife 6" narrow boning knife 8" scalloped bread slicer 6" scalloped utility knife 31/4" paring knife 6 piece slant block



21008 21009 HSG-3 HSGB-3

20332 1S6 Block Only 7 pc. SofGrip™ block set, white 7 pc. SofGrip™ block set, black slant block only



# Sani-Safe®

Built to be both tough and sanitary. A textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. An impervious blade-to-handle seal provides the utmost in sanitary performance. Stain-free, high-carbon steel blade, with an individually ground and honed edge, excels in commercial use. Made in USA. NSF Certified.



#### **Boning Knives**

01143 S154HG-PCP 01173 S156HG-PCP 41/2" boning knife, hollow ground 6" boning knife, hollow ground (NSE)



01463 S131-5 01473 S131F-5 01493 S131-6PCP 01483 S131F-6PCP 5" narrow curved boning knife 5" flexible curved boning knife

6" narrow curved boning knife 6" flexible curved boning knife



01513 S135F-PCP 01503 S135N-PCP

5" flexible boning knife 5" narrow boning knife



01523 S136PCP 6" wide boning knife (NSF)



S136F-PCP 01543

6" flexible boning knife (NSE)





S136N-PCP 01563 01563C S136NC-PCP **01563G** \$136NG-PCP 01563R S136NR-PCP

01563T S136NT-PCP 01563Y S136NY-PCP

6" narrow boning knife 6" narrow boning knife, blue 6" narrow boning knife, green 6" narrow boning knife, red 6" narrow boning knife, tan 6" narrow boning knife, yellow



The Edge Since 1818



13603 13623

S163-5SC-PCP S163-7SC-PCP

5" scalloped offset slicer 7" scalloped offset slicer

13583

S163-9SC-PCP

9" scalloped offset sandwich knife



20373

S163-7SC/9SC

2 piece offset knife set (NSE)



13313

S162-8SC-PCP

8" scalloped bread knife (NSF)



18173

S147-10SC-PCP 10" scalloped bread knife



13403

S140N-10SC-PCP 10" narrow scalloped roast slicer



13463

#### S140-12SC-PCP 12" scalloped roast slicer (NSF)

**Butcher Tools/Cimeters/Cleaver** 



82003 SSG1-S 82013 SSG1-M

82023 SSG1-L SSG1-X 82033

cut resistant glove, size small cut resistant glove, size medium cut resistant glove, size large cut resistant glove, size x-large



**04123** S112-6PCP

**04133** S112-8PCP

6" butcher knife (NSF.) 8" butcher knife



**04103** S112-10PCP

**04113** S112-12PCP

10" butcher knife 12" butcher knife



**04253** S112-8GE

**04263** \$112-10GE **04273** S112-12GE

8" duo-edge butcher knife 10" duo-edge butcher knife (NSE)

12" duo-edge butcher knife



**05533** S132-10PCP **05543** S132-12PCP 10" cimeter steak knife 12" cimeter steak knife



**05613** S132-10GE

**05623** \$132-12GE

10" duo-edge cimeter steak knife

12" duo-edge cimeter steak knife



**08253** *S5387PCP* 

7" stainless cleaver (NSF)



**09123** S191H

09133 S192H **09143** \$193H

09153 S194H

3" boning hook, 5/16" diameter 4" boning hook, 5/16" diameter

4" boning hook, ¼" diameter

5½" boning hook, ¼" diameter



09323 199R

09303 199S 09313 199SB

4" round bone dust scraper 4" square bone dust scraper 4" square bone dust scraper, 144 pc. bulk pk.

#### Cook's Knives Fish Knives - Clam & Oyster (continued) 2¾" oyster knife, (NSE) 10473 S121PCP 6" cook's knife (NSF) 12603 S145-6PCP New Haven pattern 2¾" oyster knife, (NSF, 10483 S126PCP 6" scalloped cook's knife (NSE) 12613 S145-6SC-PCP Providence pattern 10493 3" oyster knife, Boston pattern (NSF) S134PCP S145-8PCP 8" cook's knife 12443 **12443C** S145-8C-PCP 8" cook's knife, blue **12443G** *\$145-8G-PCP* 8" cook's knife, green **12443R** S145-8R-PCP 8" cook's knife, red (NSE) S120PCP 4" oyster knife, Boston pattern (NSF) 10463 **12443T** *\$145-8T-PCP* 8" cook's knife, tan **12443Y** S145-8Y-PCP 8" cook's knife, yellow 10503 4" oyster knife, Galveston pattern (NSF) S137PCP 12433 S145-10PCP 10" cook's knife **12433C** S145-10C-PCP 10" cook's knife, blue 10433 S122PCP 4" oyster knife, Boston pattern (NSF) **12433G** S145-10G-PCP 10" cook's knife, green 10" cook's knife, red (NSF) **12433R** S145-10R-PCP **12433T** *S145-10T-PCP* 10" cook's knife, tan 12433Y S145-10Y-PCP 10" cook's knife, yellow 10253 S124 2" scallop knife Fish Knives - Fillet & Splitter S145-10SC-PCP 10" scalloped cook's knife (NSF.) 10613 S133N-7PCP 7" narrow fillet knife 7" narrow fillet knife 28313 S133N-7C w/leather sheath, carded 12473 S145-12PCP 12" cook's knife (NSE) 10203 S133-7PCP 7" fillet knife Fish Knives - Clam & Oyster 8" fillet knife (NSF) 10213 S133-8PCP 9" fillet knife 10243 S133-9PCP 8" fillet knife 28323 S133-8C w/WS1 sheath, carded 10523 S119PCP 3" clam knife (NSF)

3" clam knife (NSF)

3%" clam knife (NSE)



7" narrow fillet knife w/sheath 19173 S133-7WS1-CP 19183 S133-8WS1-CP 8" narrow fillet knife w/sheath 9" narrow fillet knife w/sheath 19193 S133-9WS1-CP

S127PCP

S129PCP

10443

10453



S138PCP 10223

8" wide fillet knife (NSF)



04143 S112-12H

12" fish splitter (NSE)

Fish/Net Knives & Sheaths



15343	S151SC-GWE-PCP	31/2" utility/net knife
15353	S151SC-GWE W/SHE	ATH 3½" utility/net knife
		w/sheath

20460 BS-1 4" sheath for \$151SC-GWE



15563 S105SC-PCP 20550 BS-3

3½" net, twine, line knife (NSE) 4" sheath for \$105SC



15403 NTL24 31/4" net, twine, line knife w/sheath (NSE) 20490 BS-2 4" sheath for NTL24 28653 NTL24C 31/4" NTL knife w/sheath, carded



NTL24-24B 15393

Bucket of 24 NTL24's (NSF)



WS-1 20450





14443 S205PCP

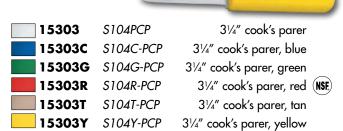
13" cook's fork 13" cook's fork, black (NSF.) 14443B S205B-PCP



14473 S914PCP

14" heavy duty fork

#### **Paring Knives**





15383 S104-3 15493 S104-3RWC

3-pack of \$104 parers 3-pack S104 parers in red, white & blue



S104SC-3 15453 15423 S104SC-3RWC

31/4" scalloped parer, 3-pack 31/4" scalloped parer 3-pack in red, white & blue

5 assorted colored handles: 10 blue parers 10 green parers 10 red parers

10 yellow parers 8 white parers



15483 S104-48B

31/4" parer (NSE) Bucket of 48, assorted colors

# Paring Knives (continued)

# S104-24 S104-50

15333 S104-50

31/4" parer, 50 in display box (NSE)

24-S104 yellow parers

(NSF,)

#### **DISPLAY BOX**

15323	S104-24	24-S104 parers
15323C	S104-24C	24-S104 blue parers
15323G	S104-24G	24-S104 green parers
15323R	S104-24R	24-S104 red parers
15323T	S104-24T	24-S104 tan parers

S104-24Y

15163 S104SC-24 31/4" scalloped parers 24 in display box

15323Y



31/4" scalloped parer (NSE)

S104SC-PCP 15373



2-pack 31/4" scalloped parers (NSF) 19653 S104SC-2CP



15503 S105PCP 20550 BS-3



15563 S105SC-PCP 20550 BS-3

3½" scalloped parer (NSF) 4" sheath for S105SC

4" sheath for S105

#### Paring Knives (continued)





15313 S151PCP 20460 BS-1

31/2" vegetable/utility knife 4" sheath for 31/2" vegetable/utility knife

#### Pizza/Cheese Knives & Cutters



18030 S3A-PCP 18040 S3

2¾" pizza cutter 2¾" pizza blade only



18043 P3A-PCP 18040 S3

2¾" pizza cutter 2¾" pizza blade only



18023 P177A-PCP 18010 P17 18013 P177A-5PCP 18020 P177

4" pizza cutter 4" pizza blade only 5" pizza cutter 5" pizza blade only



18003 S160-16 18073 S160-18 18000 S161

16" pizza knife 18" pizza knife pizza knife attachment



18053 PR180-20

20" pizza rocker

#### Pizza/Cheese Knives & Cutters



S118-12PCP

12" cheese knife (NSE)

13303 S156SC-PCP

6" scalloped utility knife (NSF)



S118-14DH 14" double hdle. cheese knife (NSF) 09223

Produce, Canning & Grapefruit Knives

#### 13483

S158SC-PCP

**Slicers & Utility Knives** 

8" scalloped utility slicer (NSF)



15313 S151PCP 31/2" vegetable/canning knife 20460 BS-1 4" sheath for vegetable/canning knife



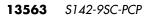
13553 S142-8SC-PCP

8" scalloped utility slicer (NSF)



09453 S185 09463 S186PCP 20400 #0

5" vegetable/produce knife 6" vegetable/produce knife leather sheath for produce knives



9" scalloped utility slicer (NSF)



18153 S253SC-PCP 31/4" scalloped grapefruit knife (NSF)



13403 S140N-10SC-PCP

10" narrow scalloped roast slicer

#### Scrapers - Pan, Griddle & Bench



17313 S290RC 19593 S290RC-PCP

3" pan scraper

S140N-10GE-PCP 13413

S140-12PCP

10" narrow duo-edge slicer

12" roast slicer (NSF)



17343 S293 19603 S293PCP 17353 S294

S294PCP

19833

3" griddle scraper

3" griddle scraper (NSF.) 4" griddle scraper

4" griddle scraper



13463 S140-12SC-PCP

S140-12GE-PCP

13453

13473

12" scalloped roast slicer (NSF)



17303 S196 19783 S196PCP

6" x 3" dough cutter/scraper 6" x 3" dough cutter/scraper



12" duo-edge roast slicer (NSF)

#### Spatulas, Spreaders, Servers & Bakery Items

# SURFER

**18193** *S173PCP* 

3½" sandwich spreader (NSF.)



**18213** *S173SC-PCP* 

3½" scalloped sandwich spreader



**18183** *\$173-3* **18203** *\$173\$C-3* 

18503 S1733C-3

**18543** S173SC-3RYG

**18343** *S173SC-3RWC* 

3½" spreader, 3-pack in white 3½" scalloped spreader, 3-pack in white

red, yellow, green 3½" scalloped spreader, 3-pack in red, yellow, green 3½" scalloped spreader,

3½" spreader, 3-pack in (NSE)

3-pack in red, white, blue

#### 5 assorted colored handles:

10 blue spreaders

10 green spreaders

10 red spreaders

10 yellow spreaders

8 white spreaders



**18513** *S173-48B* 

Bucket of 48 colored handle spreaders

**18553** S173SC-48B Bucket of 48 scalloped colored handle spreaders



**17603** *S284-5B* **19953** *S284-5B-PCP* 

5" offset spatula

"SF)

5" offset spatula



 8" offset spatula 8" offset spatula 10" offset spatula 10" offset spatula

# Spatulas, Spreaders, Servers & Bakery Items (continued)



**17403** *\$284-4\\*4

41/4" cream cheese spreader (NSF)



17413 S284-6

6" baker's spatula



17433 *\$284-61/2* 19803 *\$284-61/2PCP* 

6½" frosting spatula 6½" frosting spatula



6½" scalloped spreader 6½" scalloped spreader

NSF.



**17443** *\$284-8* **19813** *\$284-8PCP* **17453** *\$284-10* 

8" baker's spatula 8" baker's spatula 10" baker's spatula

10" baker's spatula

(NSF.)

**17453** *S284-10* **19823** *S284-10PCP* 

+ DESCRIPTION ...

 12" baker's spatula 12" baker's spatula 14" baker's spatula

14" baker's spatula

(NSF,)

#### **Sharpeners & Butcher Steels**



07920

EDGE-1

EZ Edge hand held knife sharpener



**07921** *EDGE-2* 

2 stage hand held knife sharpener

# Sharpeners & Butcher Steels (continued)

07080 3-WAY 3-rod ceramic knife sharpener



07613 DDS-10PCP 10" diamond sharpener 07633 DDS-12PCP 12" diamond sharpener 07633B DDS-12B-PCP 12" diamond sharpener, black handle 10" diamond sharpener, carded 28273 DDS-10C



07603 DDS-10S-PCP 10" diamond sharpener w/swivel 07623 DDS-12S-PCP 12" diamond sharpener w/swivel



07343 12SXL-PCP ½" x 12" knife sharpener 07363 14SXL-PCP 1/2" x 14" knife sharpener



07010 Р8 1/2" x 8" ceramic sharpener 07020 P10 ½" x 10" ceramic sharpener R12B 07050 ½" x 12" ceramic sharpener





07353 1012B ½" x 10" butcher steel ½" x 12" butcher steel 07373 1212B 07393 1412B 1/2" x 14" butcher steel

#### **Turners - Heat Resistant**



**19713H** *S285-3H-PCP* 

4" x 3" hamburger turner,

**19723H** *S285-4H-PCP* 

High-Heat (NSF.)  $5'' \times 4''$  hamburger turner, High-Heat



**19853H** *S286-4H-PCP* 

4" x 3" hamburger turner, High-Heat

**19683H** *S286-6H-PCP* 

6" x 3" hamburger turner, High-Heat

NSE



19693H S286-8H-PCP 8" x 3" grill turner, High-Heat **19703H** *PS286-8H-PCP* 8" x 3" perf. turner, High-Heat



**19733H** *S289-8H-PCP* 8" x 4" steak turner, High-Heat (NSF)

#### **Turners & Servers**



16193 S171 S171PCP 19663

2½" mini turner (NSE.)  $2\frac{1}{2}$ " mini turner



16463 S172 S172PCP 19773

4" x 2" turner (NSF.) 4" x 2" turner



16473 S1721/2 19743 S1721/2PCP

16493

19763

4" x 21/2" pancake turner 4" x 2½" pancake turner



16483 S174  $4\frac{1}{2}$ " x  $2\frac{1}{4}$ " pie knife 19753  $4\frac{1}{2}$ " x  $2\frac{1}{4}$ " pie knife S174PCP 19843 S174SC-PCP 4½" x 2¼" scalloped pie knife



#### Turners & Servers (continued)

16503 S176 19793 S176PCP 6" x 5" pizza server 6" x 5" pizza server



16513 S1821/2 19873 S1821/2PCP

4" x 21/2" slotted turner 4" x 21/2" slotted turner



19673 S1861/2PCP 61/2" x 3" slotted fish turner (NSE)



19883 S1871/2PCP 71/2" bent slotted turner (NSE)



16433 S285-3 19713 S285-3PCP 16443 S285-4

4" x 3" hamburger turner 4" x 3" hamburger turner (NSF.)

S285-4PCP 19723

5" x 4" hamburger turner 5" x 4" hamburger turner



16383 S286-6RC 19863 S286-6RC-PCP

6" x 3" round corner turner 6" x 3" round corner turner



16343 S286-4 19853 S286-4PCP 16353 S286-6

S286-6PCP

19683

4" x 3" hamburger turner 4" x 3" hamburger turner 6" x 3" hamburger turner 6" x 3" hamburger turner

PS286-8 16373 19703 PS286-8PCP 8" x 3" perforated turner (NSF) 8" x 3" perforated turner

Turners & Servers (continued)



16363 S286-8 19693 S286-8PCP

**19693C** *S286-8C-PCP* **19693G** *S286-8G-PCP* 

**19693R** *S286-8R-PCP* 

8" x 3" cake turner, green  $8'' \times 3''$  cake turner, red

8" x 3" cake turner 8" x 3" cake turner

8" x 3" cake turner, blue (NSF)

**19693Y** *S286-8Y-PCP* 8" x 3" cake turner, yellow

**Multipacks & Gift Sets** 



<u>Set includes:</u>
7" & 9" scalloped offset knives

20373 S163-7SC/9SC 2 piece offset knife set

(NSF)



Set includes:

10" cook's knife, 9" scalloped offset slicer, 3¼" parer

20503 SS3 3 piece cutlery set

(NSF.)



Set includes:

10" cook's knife, 6" narrow boning knife, 3¼" parer

20393

3 pc. Cutlery Set

3 piece cutlery set

(NSF.)

Chef's set includes:

12" diamond knife sharpener

SSCC-7

CC1

12" duo-edge slicer 10" cook's knife

9" scalloped offset slicer

6" narrow boning knife 6" scalloped utility knife

31/4" paring knife 7 piece cutlery case

20703

20204



7 pc. Sani-Safe cutlery set 7 pc. cutlery case only

The Edge Since 1818



## **Traditional**™

For those who prefer the warmth and feel of a real wood handle. Features either stain-free, high-carbon steel or classic high-carbon steel blade, with an individually ground and honed edge. Rosewood handles are secured to the blade with brass compression rivets. Made in U.S.A.

#### **Boning Knives**

02100

1376NR

03121 159-6 6" utility/boning knife, walnut handle

01250 S13G6R-PCP 6" wide boning knife

01350 S13G6NR-PCP 6" narrow boning knife

high-carbon steel

high-carbon steel

6" narrow boning knife

01880 1376 6" wide boning knife, beech handle 01930 1376R 6" wide boning knife 02150 1378 8" wide boning knife, beech handle

02010 1376HB 6" ham boning knife, beech handle 02060

1376HBR 6" ham boning knife

high-carbon steel

02070 1376N 6" narrow boning knife, beech handle



#### **Bread Knives**

#### Cook's/Chef's Knives



serrated, high-carbon steel, hardwood handle

%" x 12" butcher steel

%" x 14" butcher steel

		•
12241 12251	659-8 659-10	8" cook's knife, walnut handle 10" cook's knife, walnut handle
		•••
12371 12381 12391	63689-8PCP 63689-10PCP 63689-12PCP	8" cook's knife 10" cook's knife 12" cook's knife
		DESTRUCT A CHEST & SCR.
08030	S5197	7" x 2" Chinese chef's knife, walnut handle
		high-carbon steel
08020	5178	8" x 31/4" Chinese chef's knife, hardwood handle
	-	OTEN 4443
08140	S5197W	7" x 23/4" Chinese chef's knife,
08040	S5198	walnut handle 8" x 3½" Chinese chef's knife, hardwood handle
08110	S5198PCP	8" x 31/4" Chinese chef's knife, hardwood handle
08051	8915	8" x 31/4" Chinese chef's knife, walnut handle
	*****	****
08210	S5198GE-PCP	8" x 31/4" duo-edge Chinese chef's knife, hardwood handle
	count	Man 4565 445/

07201

07231

1237-12

1237-14





08220	S5287	7" stainless heavy duty cleaver
08230	S5288	8" stainless heavy duty cleaver
08240	S5289	9" stainless heavy duty cleaver

# 01660 1375 01880 1376 02130 1377 02150 1378

10331

10351

10361

179-7

2333-8PCP

2333-9PCP



7" wide boning knife, beech handle
8" wide boning knife, beech handle
leather sheath for up to 9" blade

7" fillet knife, walnut handle

8" fillet knife, beech handle

9" fillet knife, beech handle

5" wide boning knife, beech handle

6" wide boning knife, beech handle

leather sheath for up to 6" blade

high-carbon steel

high-carbon steel

### Forks

S2012PCP

S2014PCP

14020

14030





**10010** *S17PCP* 3" clam knife, beech handle



**10421** *20129PCP* 3%" clam knife, beech handle



**10080** *S1712¾NH-PCP* 2¾″ oyster knife, New Haven pattern, beech handle

10151

10161

22PCP

23PCP



high-carbon steel

4" oyster knife,
Boston pattern, beech handle



2¾" oyster knife, Providence pattern, beech handle





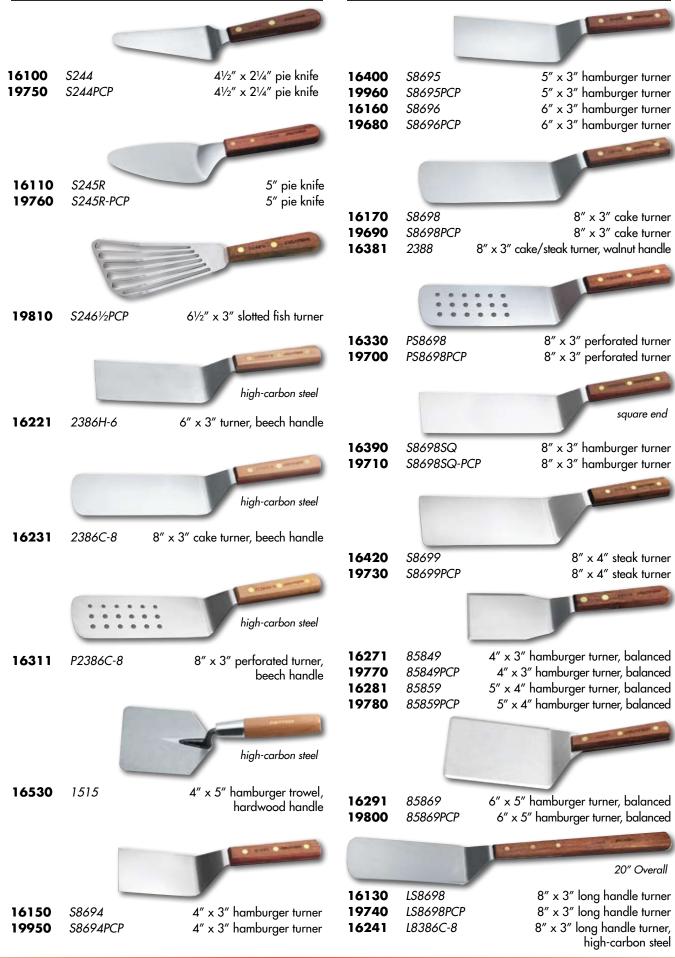
7" heavy duty fork, 12" overall

9" heavy duty fork, 14" overall

#### **Paring & Steak Knives**

#### <u>Scrapers - Griddle & Pan</u>





<u>Slicers</u>	s/Utility Kn	ives	<u>Spatul</u>	as, Spreader	s & Bakery Items (continued)
		• Section 1			(Commons)
13290	S2096SC-PCP	6" scalloped utility knife	17220 19880 17230 19900	S24910 S24910PCP S24912 S24912PCP	10" baker's spatula 10" baker's spatula 12" baker's spatula 12" baker's spatula
13341	418SC	8" scalloped slicer, walnut handle			Shall Industry
13141	698	9" slicer/carver, walnut handle	16140 19850	S2496B S2496B-PCP	6" × 2" offset spatula 6" × 2" offset spatula
		A PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS			
13520	S42G8SC-PCP	8" scalloped utility slicer	16180 19890	S24910B S24910B-PCP	$10'' \times 1^{3}\!\!/\!\!4''$ offset spatula $10'' \times 1^{3}\!\!/\!\!4''$ offset spatula
(		SHILL TO CONTENT			O CALLED O CALLED
13250 13260	S46910PCP S46912PCP	10" scalloped slicer 12" scalloped slicer	18100	S2493½PCP	3½" sandwich spreader
<u>Spatu</u>	las, Spread	lers & Bakery Items	18120	S2493½SC-PCP	3½″ scalloped sandwich spreader
17120 19830	S2494 S2494PCP	4" baker's spatula 4" baker's spatula		5411	
		- COLUMN CONTRACT	17040 19790	S496 S496PCP	6" x 3" dough cutter/scraper 6" x 3" dough cutter/scraper
17090 19840	S2496 S2496PCP	6″ baker's spatula 6″ baker's spatula		and a	COMP.
		Decision of Parties			
17110 19860	S2496½ S2496½PCP	6½" frosting spatula 6½" frosting spatula	17010	CR78 8" x 2	%" black neoprene bowl scraper
		0 105 0 China		4	high-carbon steel
17160 19870	S2498 S2498PCP	8″ baker's spatula 8″ baker's spatula	17240	23558	3½" x 5%" Vienna knife, beech handle

20041



18050 S42

Parisian cutter, 7%" x 11%" bowls



18240 9569

41/4" knife/fork combination with sheath



09080 S51/2

51/2" liver hook



81000 81000

Dexter nail puller



20361 20362

Block set includes: 10" knife sharpener 8" cook's knife 8" scalloped slicer

31/4" parer 6" spatula 6" boning knife 6-pc. slant block

#6 Set #6

#2 Set

6 pc. steak knife block set, walnut handles steak block only

6 pc. steak knife set, walnut handles



80970 45600

10" all-purpose pry bar





20400 #0 20410 #1 20440 #3

leather sheath for produce knives leather sheath for up to 9" blade leather sheath for up to 6" blade



09110 S12

12" beef tier

20150 BS6-8

20332 #1-S6

Block set includes: 10" knife sharpener

10" cook's knife 9" carver

8" bread slicer 6" boning knife

3" parer

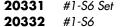
6-pc. slant block



09210 S18914

14" double handle cheese knife

20331 #1-S6 Set





6 pc. knife set w/slant block, rosewood handles slant block only



6 pc. slant block set, walnut handles slant block only



# Basics<sup>™</sup>

For chefs who want DEXTER quality at its most affordable. Offers performance and value for commercial use.

Features a stain-free, high-carbon steel blade with a durable, slip resistant polypropylene handle. NSF Certified.



#### **Boning Knives**



**31618** *P94823* **31619** *P94824* **31620** *P94825* 

6" curved boning knife 5" flexible curved boning knife 6" flexible curved boning knife



 31613
 P94817
 5" flexible narrow boning knife

 31614
 P94818
 6" flexible narrow boning knife

 31616
 P94820
 5" stiff narrow boning knife

 31617
 P94821
 6" stiff narrow boning knife, black handle



**31615** *P94819* **31615B** *P94819B* 

6" wide boning knife 6" wide boning knife, black handle



#### **Bread Knives**



**31603** *P94803* 8" scalloped bread knife **31603B** *P94803B* 8" scalloped bread knife, black handle



**31606** *P94807* **31606B** *P94807B* 

8" offset sandwich knife 8" offset sandwich knife, black handle



The Edge Since 1818

31604 P94804 31604B P94804B

31605 P94805 31605B P94805B

10" scalloped slicer 10" scalloped slicer, black handle

(NSF,)

12" scalloped slicer 12" scalloped slicer, black handle **31442** *P47002* 

4" Deba knife

61/2" Deba knife



#### **Cimeter Steak Knife & Cleaver**

31621 P94826 10" cimeter steak knife (NSE)



49542 49542 6" stainless steel cleaver

31444 P47004

**31445** *P47005* 

61/2" Nakiri knife



**31443** *P47003* 

**31441** P47010

61/2" Santoku knife

#### Cook's Knives



31600 31600B

P94801 P94801B

8" cook's knife 8" cook's knife, black handle





Fish Knives

**31614** *P94818* 

**31608** *P94812* 

10" Sashimi knife

**31446** *P47006* 12" Sashimi knife



31601 31601B

P94802 P94802B

10" cook's knife 10" cook's knife, black handle



**31602** P94831

10" wide cook's knife **31630** *P94831B* 10" wide cook's knife, black handle







7" narrow fillet knife

6" flexible narrow boning knife





31629 31629B

P94806 P94806B

12" cook's knife 12" cook's knife, black handle



**31609** *P94813* 

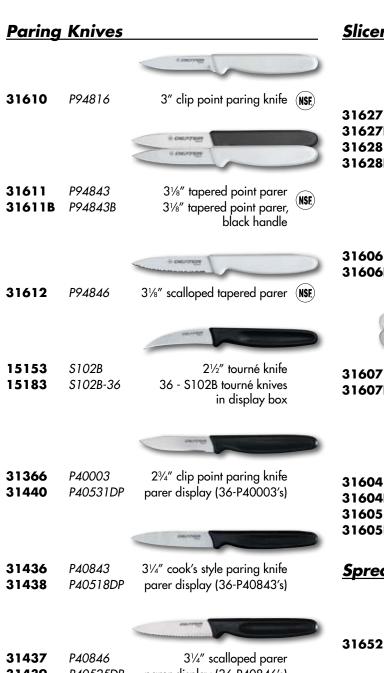
8" narrow fillet knife







#### Slicers, Carvers & Utility Knives







P94860





18263 S170

31/2" Mother Russell spreader



18283 S170L

41/2" Mother Russell spreader



18293 S170L-3 3-pack of S170L spreaders



#### **Miscellaneous Items** Turners, Scrapers, & Servers 31624 P94005 51/4" scalloped fruit knife 31640 P94850 4" griddle scraper (NSE) 31370 P10884 41/2" scallop knife 31367 P46007 5" jumbo style steak knife 4" x 2½" pancake turner (NSF) 31641 P94851 41/2" x 21/4" pie knife (NSF) 31642 P94852 31365 P46005 4¾" jumbo style steak knife 31560 P46005-6P 6 pc. jumbo style steak knife set 31643 P94853 5" pie knife (NSE) 31433 V19021 9" fruit and vegetable server 31644 P94854 4" x 3" hamburger turner V19023 9" pierced vegetable server 31434 31645 P94855 6" x 3" hamburger turner 31435 V19024 9" salad and pasta server 31430 V19025 serrated pie server, 10" overall 31646 P94856 8" x 3" cake turner (NSF) 31631 P94ZZA-4 4" pizza cutter, black handle 31647 P94857 $8'' \times 3''$ perforated cake turner (NSF) 31431 P10885 4" net knife w/sheath 31432 P11893 4¾" cut and gut knife 31648 4¾" cut and gut knife, carded P94858 $5'' \times 4''$ hamburger turner (NSF) 28383 P11893C

# **Sharpening Systems**

THE EDGE YOU NEED...

Rely on the experts in edges for all of your sharpening needs. For quick edge touch-ups and restoring factory sharp edges, Dexter gives you the solution. Each sharpening solution is designed to give you the edge you need quickly to excel in today's demanding and fast paced food service industry.



#### **Electric Sharpeners**

- Precision guidance system to maintain perfect edge angle
- Stainless steel housing
- Replaceable grinding wheel assembly
- Sharpens plain edge and scalloped edge knives
- Made in USA



Removable ABS knife guide for easy cleaning



07931 EDGE-21 electric knife sharpener by Edlund Co. (NSF.)



- Sharpens dull knives in seconds
- Flexible sharpening system provides maximum blade contact insuring super sharp, polished edge
- Minimal removal of steel for maximum blade life
- Sharpens plain edge knives

07930 EDGE-20 KE-3000 electric sharpener (VL) (NSF)







#### Manual Sharpener

- Combination of 3 different stones
  - 100 grit Crystolon® stone for restoring worn edges
  - 150 grit Crystolon® stone for re-establishing sharp edges
  - 320 grit India stone hones to a fine cutting edge
- 12" stone length permits long strokes for optimal sharpening
- Heavy duty base with non-skid bottom
- Pint of lubricating oil included

07946 EDGE-15

tri-stone sharpening system



#### <u>Crystolon®/India Benchstone</u>

- 150 grit Crystolon stone manufactured with silicon carbide abrasives provides quick sharpening
- 320 grit India stone manufactured with aluminum oxide abrasives creates fine, smooth cutting edges
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone from drying out
- Stone measures 111/2" x 21/2" x 1"



07945

EDGE-14

111/2" Crystolon/India benchstone

#### **Ceramic Rods**

- 3 ceramic rods of varying coarseness for dull or worn edges, partially dull edges, and quick touch ups
- Requires no oil or water when sharpening
- Rods can be rotated for new clean surface and cleaned with soap or detergent
- Can be positioned vertically or horizontally
- Rods measure 12" x 1"



07080

3-WAY

3 rod ceramic sharpener

#### Waterstone

- Softer grade of stone allows it to be used with water as the lubricant versus oil
- Combination grits create sharpening efficiency
- 1000 grit for quick sharpening
- 4000 grit for super-sharp, polished edge
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone from drying out
- Stone measures 8" x 3" x 1"



**07944** EDGE-13

8" waterstone

#### **Bench Oil Stones**

- Combination of grits manufactured with aluminum oxide abrasives
- 150 grit for quick sharpening
- 320 grit for honing edge
- 8½ " stone measures 8½" x 3 x 1½"
- 111/2" stone measures 111/2" x 33/4" x 13/4"



07940 07941 EDGE-10 EDGE-11 8½" bench oil stone

#### **Hand Held Sharpeners**

For those who require a quick edge touch-up, Dexter Hand Held Sharpeners put a razor sharp edge on your knives in just a few strokes. Choose from Tungsten Carbide cutting heads or the combination of Diamond and Ceramic wheels for quick and effortless sharpening.

- Tungsten Carbide cutting heads for precision sharpening
- Just 3 or 4 strokes and it's sharp!
- Protective handle grip for either left or right-handed sharpening



07920

EDGE-1

EZ edge hand held knife sharpener

- Blue diamond stones sharpen and hone creating a new edge
- White ceramic stones polish the edge to ultimate sharpness
- Safe and easy to use



07921

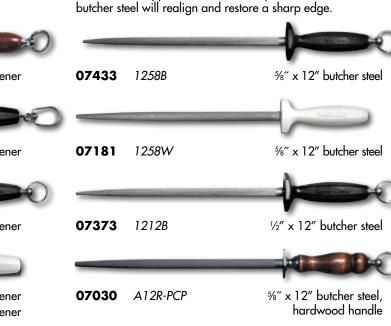
EDGE-2

2-stage hand held knife sharpener

#### **Sharpeners**

With continued use, every knife will need to be re-sharpened. This can be accomplished by using a Dexter knife sharpener which actually removes steel from the blade and restores the super-sharp, feather edge.





Dexter knives are shipped from the factory with a super-sharp,

feather edge. With continuous use, this feather edge rolls over

and the knife appears dull. A few simple strokes on a Dexter

**Butcher Steels** 



C12PCP

07042

All the tools you will need to maintain sharp cutting edges, from the experts in edges, Dexter-Russell. Eye-catching merchandising display features all categories of sharpening tools and educates the consumer about all options. The Dexter Edge, the right knife and solution... since 1818.

½" x 12" chef's butcher steel

20033 2008T SHARPENING CENTER
 20030 2008T FLOOR DISPLAY
 complete sharpening center display only

Dexter Sharpening Center contains:

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Qty.	<u>Item No.</u>	<u>Description</u>		
2 ea.	07931	EDGE-21	Electric knife sharpeners by Edlund Co.	
4 ea.	07930	EDGE-20	KE-3000 Electric knife sharpeners	
2 ea.	07946	EDGE-15	Tri stone knife sharpening systems	
3 ea.	07080	3-Way ceramic knife sharpeners		
6 ea.	07944	EDGE-13	8" Waterstones	
6 ea.	07945	EDGE-14	11½" Crystolon®/India benchstones	
12 ea.	07940	EDGE-10	8½" Bench oil stones	
12 ea.	07941	EDGE-11	11½" Bench oil stones	
6 ea.	07030	A12R-PCP	12" Butcher steels	
6 ea.	07343	12SXL-PCP	12" Sharpening steels	
6 ea.	07613	DDS-10PCP	10" Diamond knife sharpener	
6 ea.	07633	DDS-12PCP	12" Diamond knife sharpener	
12 ea.	07920	EDGE-1	EZ edge knife sharpener	
12 ea.	07921	EDGE-2	2-Stage knife sharpener	
1 ea.	20030	2008T	Sharpening Ctr. Merchandiser	





#### **20025** 2005T 2-sided floor display, 18"w. x 81"h. x 16"d.

# **Displays**

Dexter-Russell provides the edge for increased cutlery sales with a variety of merchandisers designed to fit any showroom.

These attractive, self-service, point of sales displays merchandise Dexter products, thus making the purchase decision easier.

A Few Words About Dexter Cutlery Merchandisers...

Compatibility... With a small footprint, Dexter displays fit perfectly into any showroom.

Flexibility..... Multiple header options and open planogram offer multiple product options.

Profitability.... Compact, high-visibility displays act as cutlery vending machines, increasing cutlery sales. Simplicity.... Easy set up and customization. Displays are strong and versatile.

Visibility.... Vivid header signs, colorful backdrops, and eye-catching packaging for high-visibility.

The Dexter Edge, the right knife and solution... since 1818.



**20024** 2004T 3-sided floor display, 22"w. x 79"h. x 28"d.



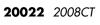
20530 #56

Revolving, locking counter display, 17½"w. x 24"h. x 6"d.



20520 #55

Locking wall/counter display, 251/2"w. x 37"h. x 4"d.



Counter display for knife guards, 18¾"w. x 20"h. x 6¼"d.



# The Dexter Edge...Product Solutions



# **The Dexter Story**

Dexter-Russell, Inc. is the largest manufacturer of professional cutlery in the United States. Throughout our long and rich history, we have maintained a tradition of excellence in both materials and workmanship. Our company is the proud successor to the two oldest American cutlery manufacturers: The Harrington Cutlery Company and the John Russell Cutlery Company.

Henry Harrington, a New England craftsman and inventor, established the first cutlery company in the United States on June 18, 1818 in Southbridge, Massachusetts. Harrington manufactured surgical equipment and shoe knives, as well as well crafted firearms. As his cutlery line expanded, he gradually discontinued his firearm business. In 1884, Harrington introduced the Dexter trade name. The Dexter line of fine kitchen and table cutlery soon gained a reputation for quality in America's homes and restaurants.

Another New Englander, John Russell, founded his Green River Works on March 1, 1834. After having made his fortune in the cotton industry, Russell, at age 37, turned his energies to the manufacturing of quality cutlery. He built his water powered factory on the banks of the Green River near Greenfield, Massachusetts. His first products, chisels and axe heads, were made from fine English steel of the type normally reserved for tableware. As the Green River works expanded its line to include knives, the company continued to use only the finest materials.

By paying much higher wages than English cutlers, Russell was able to attract skilled European craftsmen to his factory. With all the manufacturing operations consolidated under one roof, these skilled craftsmen were able to produce large quantities of high quality hunting knives to supply the needs of America's western frontier.

On May 1, 1933, the Harrington Cutlery Company and the John Russell Cutlery Company merged, bringing together the two most respected names in cutlery: Dexter and Russell. The new company, Russell Harrington Cutlery Company, offered a broad range of quality cutlery products from the famous knives that "won the west" to innovative cutlery for the professional and industrial markets. In 2001, the company changed its name to Dexter-Russell, Inc. to reflect its long history of product brand identity.

Today, the same tradition of quality and variety is carried on in Southbridge, Massachusetts, where Dexter-Russell produces the broadest line of professional cutlery made by any single manufacturer in the world.

