



TM

America's Proven Edge™

DEXTER®

THE EDGE SINCE 1818



PROFESSIONAL CUTLERY



Download the Dexter®
Professional Cutlery
Mobile App

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This Dexter exclusive steel enhances

- * Sharpness
- * Edge holding
- * Ease of re-sharpening
- * Corrosion resistance

Increased Hardenability:

Edge life is proportional to hardness

Increased Tensile Strength:

Promotes edge stability or resistance to micro-chipping and edge rolling

Increased Toughness:

Adds resistance to abrasion or edge dulling

Increased Corrosion Resistance:

Elements form a self-repairing barrier from oxidation

Finer Grain Structure:

The finer the grain, the sharper and longer lasting the edge



OUR PEOPLE:

We are proud of our American Heritage and our pride shows in every product we manufacture. We've been told that we're not the best because we're the oldest... but rather we're the oldest because we are the best. Our 250 employees take seriously our commitment to provide our customers with the highest-quality, American-made kitchen tools available. We invite you to try The Dexter Edge.

What's inside is most important



Our Manufacturing Process: A HEALTHY DOSE OF CRAFTSMANSHIP

The Dexter manufacturing process is committed to crafting products of consistent quality and dependability...all at unmatched value.

Our 200 years of experience and state-of-the-art equipment enable us to produce superior cutting edges that are sharp out-of-the-box, long-lasting, and easily restored. Our manufacturing process involves:

Blade Formation: Blades are created through laser cutting or the traditional blanking process. The blade shape is created and the scrap "skeleton" is recycled.

Heat Treatment: Controlled heating and cooling are used to create a small, tight grain structure thus producing a blade that is extremely strong, wear-resistant, and with just-right flexibility.

Precision Edge Grinding: Accurate and consistent grinding creates specific flex points so blades flex precisely where they should.



OUR STEEL:

We craft our cutting knives with DEXSTEEL™; our proprietary high-carbon, high-alloy stainless steel specially engineered for professional quality knives.

DEXSTEEL™

- ▶ Enhances sharpness, edge-holding, corrosion resistance, and ease of re-sharpening
- ▶ Creates a finer grain structure enhancing edge sharpness and life
- ▶ Increases hardenability and tensile strength for durability and toughness

Connoisseur®

- Durable handles crafted with engineered rosewood that is impregnated with polymers and resins
- Handles are secured to blades with large brass compression rivets
- Sanitary and easy to clean
- NSF Certified



DuoGlide®

- Ultra-soft, right-sized and textured handle makes it easy to grip the knife securely
- Contoured handle shape fills the hand providing comfort and control
- Protective finger guard
- Sanitary and easy to clean
- NSF Certified
- DEXSTEEL™



Cascade

- Durable, easy-to-clean polypropylene handle
- Drop handle design with control bump offers stability with reduced hand and arm stress
- Textured for secure grip
- Protective finger grip
- NSF Certified
- DEXSTEEL™



V-LO®

- State-of-the-art composite handle design for maximum comfort and control
- Combines firmness of a polypropylene core with a comfortable Santoprene® grip
- Dex-Tex® Armadillo texture for sure grip
- Protective finger guard
- Trademarked, modern distinctive look
- NSF Certified
- DEXSTEEL™



SOFGRIP®

- Comfortable, non-slip grip handle provides maximum control and safety
- Ergonomic handle matches the contours of the hand, for hours of comfortable use
- Impervious blade-to-handle seal provides utmost in sanitary performance
- Protective finger guard
- Trademarked handle design and surface ornamentation
- NSF Certified
- DEXSTEEL™



(continued)

UR-Cut®

- Moldable handle creates custom grip that matches contours of user's hand
- Impervious blade-to-handle seal provides utmost in sanitary performance
- Protective finger guard
- Trademarked handle design and surface ornamentation
- NSF Certified
- DEXSTEEL™

SANI-SAFE®

- Textured, slip-resistant, easy-to-clean polypropylene handle
- Impervious blade-to-handle seal provides utmost in sanitary performance
- Protective finger guard
- Trademarked handle design and surface ornamentation
- NSF Certified
- DEXSTEEL™

W C G P R T Y

Dexter 360™

- Ergonomic handle combining soft Santoprene® and durable polypropylene
- Color coded to facilitate participation in food safety programs
- Protective finger guard
- NSF certified

Traditional™

- Offers the warmth and feel of a natural wood handle
- Handle is secured to the blade with large brass compression rivets
- Protective finger guard
- DEXSTEEL™

iCUT-PRO®

- Soft, comfortable Santoprene® handle
- Contoured handle shape fills the hand providing comfort and control
- Sanitary and easy to clean
- NSF Certified

Basics®

- Durable polypropylene handle is textured for slip resistance
- Sanitary and easy to clean
- Protective finger guard
- NSF Certified

B W





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 handles, impregnated with polymers and resins, provide warmth, durability, balance, and stain resistance.

Stain-free, high-carbon steel blades are individually ground to the ultimate edge.

Superior blade shape for easier slicing

Hand honed to the ultimate edge

NSF certified to meet health code standards

Sanitary handles of engineered rosewood are impervious to stain

Unique edge geometry for long lasting, easily restored performance

Stain-free, high-carbon steel for edge retention and easy cleaning

Forged blades have full tang that offers durability and perfect balance

Handles are secured to the blade with large brass compression rivets



Boning Knives

- 
01222 50-6F-PCP 6" forged boning knife, flexible **NSF**
01272 50-6N-PCP 6" forged boning knife, narrow **NSF**

Bread Knives



- 
13582 50-9SC-PCP 9" forged scalloped bread knife **NSF**
- 
13240 62-8SC-PCP 8" scalloped bread knife **NSF**

Chef/Cook's Knives

- 
12162 50-7PCP 7" forged duo-edge Santoku knife **NSF**
- 
12132 50-8PCP 8" forged chef's knife **NSF**
- 12142 50-10PCP** 10" forged chef's knife **NSF**
- 
12002 45-8PCP 8" cook's knife **NSF**
- 12012 45-10PCP** 10" cook's knife **NSF**

- 
08282 82CE-8PCP 8" x 3/4" duo-edge Chinese chef's knife **NSF**

Forks

- 
14082 28-11PCP 6" forged chef's fork, 11" overall **NSF**
- 
14012 28-14PCP 9" forged chef's fork, 14" overall **NSF**
- 
14040 28-78PCP 7" forged bayonet fork, 12" overall **NSF**

Paring Knives

- 
15032 50-3 1/2PCP 3 1/2" forged parer **NSF**
- 
15042 50-4PCP 4" forged parer **NSF**
- 
15012 25-3PCP 3" parer **NSF**

Steak Knife

- 
18221 9655C 4" table steak knife

Slicers & Carvers



13012 11-9PCP 9" carving knife **NSF**



13022 40D-10PCP 10" duo-edge roast slicer **NSF**



13032 40D-12PCP 12" duo-edge roast slicer **NSF**

13042 40D-14PCP 14" duo-edge roast slicer **NSF**



13062 40D-14W-PCP 14" duo-edge roast slicer, wide **NSF**

Sharpener/Butcher Steel



07642 DDC-12PCP 12" diamond knife sharpener



07042 C12PCP 12" chef's butcher steel

C5981 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. cutlery case



20322 C5981 7 pc. carving set
20204 CC1 7 pc. case only

Gift Sets/Knife Cases



20111 965S-6 6 pc. steak knife set w/wood block
18231 965SC-6P 6 pc. steak knife set w/gift box



20242 CB2-8 2 pc. Chateaubriand set



C3350 Carving set includes:
8" cook's knife
11" forged fork
12" duo-edge slicer
3 pc. cutlery case



C3351 Carving set includes:
9" carver
11" forged fork
10" duo-edge slicer
3 pc. cutlery case



20302 C3350 3 pc. carving set
20312 C3351 3 pc. carving set
20206 CC3 3 pc. cutlery case only



C5951 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



20222 C5951 7 pc. carving set
20204 CC1 7 pc. case only



DuoGlide® is a complete line of cutlery providing “the NEW way to cut” – with precise control and reduced wrist, arm, or hand discomfort thanks to soft, textured grips.

Dexter has combined our renowned blade technology with an ultra-soft, right-sized handle that can be gripped in several ways for more comfort and control.

Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel and are individually ground and honed.



DuoGlide®



Boning Knife



40063HD 40063HD

6" wide boning knife

Chef/Cook's Knives



40033 40033

8" all-purpose, duo-edge chef's knife

Paring/Utility Knives



40003 40003

3 3/8" paring knife



40013 40013

5" duo-edge utility knife

Slicers



40023 40023

7 1/2" scalloped bread slicer



40053 40053

12" wide duo-edge slicer



Cascade



The Cascade line of knives was designed with the chef in mind. Each knife feels like an extension of the hand; seamless, balanced, and easy to use.

Cascade combines the most advanced production capabilities, ergonomic study, style, shapes, and materials. Features like drop handle with control bump and unique blade arcs create a knife that is both functional and comfortable to use.

Whether cooking is your profession, passion, or both; the Cascade series of kitchen knives was created to ensure everything you prepare exceeds expectations.

Precision engineered edge geometry for long lasting, easily restored performance

Hand honed to the ultimate edge

NSF certified to meet health code standards

Protective finger guard

Signature drop handle with control bump fills the hand and aids in smooth and efficient cutting, with reduced forearm stress



Proprietary DEXSTEEL™ high-carbon, high-alloy stainless steel for enhanced sharpness, edge holding, corrosion resistance, and ease of re-sharpening

Unique arc of the blade creates a classic forward slicing motion for effortless cutting

Ribbed texture, ergonomic shape, and finger contour provide a comfortable, secure grip

Glass filled polypropylene handle is impervious to both heat and moisture

Bread Knife



85130 85130

9" scalloped bread knife 

Cook's Knife



85160 85160

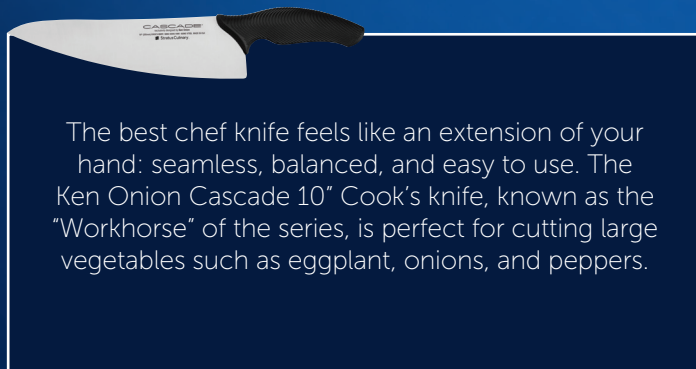
10" cook's knife 

Fillet Knife



85220 85220

6" curved fillet knife 



The best chef knife feels like an extension of your hand: seamless, balanced, and easy to use. The Ken Onion Cascade 10" Cook's knife, known as the "Workhorse" of the series, is perfect for cutting large vegetables such as eggplant, onions, and peppers.

Paring/Detail Knives




85110 85110

4" paring/detail knife 




85170 85170

4" multi detailer, scalloped 




85180 85180

3" reverse paring/detail knife 

Utility Knives



85190 85190

7" Santality knife 




85210 85210

6" straight utility knife 

Slicer



85200 85200

9" slicing knife 



V-LO®



A patented, state-of-the-art handle design offers both comfort and control. Soft-to-the-touch, with the firmness you need, plus a trademarked modern, distinctive look.

Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel, and are individually ground and honed.

Superior blade shape for easier slicing

Hand honed to the ultimate edge

NSF certified to meet health code standards

Protective finger guard

Composite handle that fuses the soft comfort of Santoprene® with the firm control of a polypropylene core.

Unique edge geometry for long lasting, easily restored performance

Proprietary DEXSTEEL™ high-carbon, high-alloy stainless steel for enhanced sharpness, edge holding, corrosion resistance, and ease of re-sharpening

Impervious seal of blade to handle for utmost sanitation and durability

Dex-Tex™ Armadillo texture for secure grip



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 NSF



29333 V147-10SC-PCP 10" scalloped bread knife NSF



29353 V140-12SC-PCP 12" scalloped slicer NSF



Knives with scalloped blades feature many curved edges protected by sharp points that help to break through bread's hard crust. As these points break through, the curved edge slices the soft interior without damaging it. Features like offset handles or curved blades allow the user to cut completely through a loaf of bread without contacting the cutting board.

Chef/Cook's Knives



29273 V144-7GE-PCP 7" duo-edge Santoku NSF



29283 V144-9GE-PCP 9" duo-edge Santoku NSF



29243 V145-8PCP 8" cook's knife NSF



29253 V145-10PCP 10" cook's knife NSF



29263 V145-12PCP 12" cook's knife NSF

Fillet Knives



29613 V133-4F-PCP 4" flexible fillet knife NSF



29603 V136FF-PCP 6" flexible fillet knife NSF



29183 V133-7PCP 7" flexible fillet knife NSF

29193 V133-8PCP 8" flexible fillet knife NSF

Fillet Knife Scabbard



20590 WS-2 knife scabbard for up to 9" V-LO blade

Fork



29443 V205PCP 8" cook's fork, 13" overall NSF

Paring Knives



29473 V105PCP 3 1/2" parer NSF



29483 V105SC-PCP 3 1/2" scalloped parer NSF

Paring Knives

(continued)



29493 V105SC-2PCP 2 pack 3 1/2" scalloped parers NSF



29453 V105-36B 3 1/2" parers, bucket of 36

29463 V105SC-36B 3 1/2" scalloped parers, bucket of 36

Knife Sharpener



29123 VS12PCP 12" diamond sharpener

Slicers, Carvers & Utility Knives



29373 V156SC-PCP 6" scalloped utility knife NSF



29383 V158SC-PCP 8" scalloped utility slicer NSF

Slicers, Carvers & Utility Knives

(continued)



29363 V142-9SC-PCP 9" scalloped utility slicer **NSF**



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



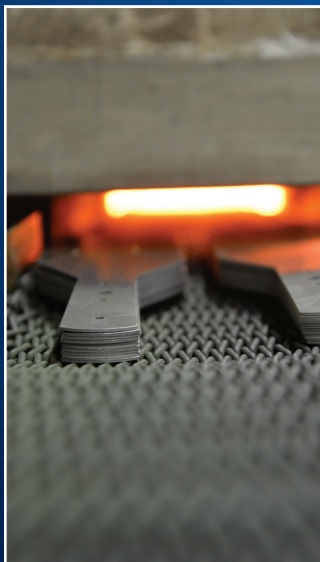
29353 V140-12SC-PCP 12" scalloped roast slicer **NSF**

Gift Sets & Multipacks



Set includes:
10" cook's knife, 6" boning knife, 3 1/2" parer

29803 V3CP 3 piece cutlery set **NSF**



Heat Treatment is the process of controlled heating and cooling of metals in order to change their physical and mechanical properties. The desired properties for the manufacture of professional cutlery are strength, resistance to wear, and flexibility. This process is key to the production of a small, tight, and consistent grain structure that promotes long edge life.

Gift Sets & Multipacks



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

29833 VCC3 3 pc. cutlery set

20206 CC3 3 pc. cutlery case only



Chef's set includes:
12" diamond knife sharpener
10" cook's knife
6" narrow boning knife
9" scalloped offset slicer
12" duo-edge slicer
6" scalloped utility knife
3 1/2" scalloped paring knife
7 piece cutlery case

29813 VCC7 7 pc. cutlery set

20204 CC1 7 pc. cutlery case only

Block set includes:
12" diamond knife sharpener
12" scalloped slicer
10" cook's knife
9" scalloped offset slicer
6" scalloped utility knife
3 1/2" 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®



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.

Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel and are individually ground and honed.

SOFGRIP® handles are ergonomic and feature the Dexter trademarked handle design and surface ornamentation.

Superior blade shape for easier slicing

Hand honed to the ultimate edge

NSF certified to meet health code standards

Protective finger guard

Ergonomic, slip resistant SOFGRIP® handle

Many Dexter SOFGRIP® products are available with either black or white handles

Unique edge geometry for long lasting, easily restored performance

Proprietary DEXSTEEL™ high-carbon, high-alloy stainless steel for enhanced sharpness, edge holding, corrosion resistance, and ease of re-sharpening

Impervious seal of blade to handle for utmost sanitation and durability

SOFGRIP® handle matches the contours of the hand for hours of comfortable use



Boning Knives



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



- 24013 SG136PCP** 6" wide boning knife **NSF**
24013B SG136B-PCP 6" wide boning knife, black



- 24033 SG136F-PCP** 6" flexible boning knife **NSF**
24033B SG136FB-PCP 6" flexible boning knife, black
24023 SG136N-PCP 6" narrow boning knife
24023B SG136NB-PCP 6" narrow boning knife, black



- 11103 P152HG** 3¼" clip point deboning knife



- 11113 P153HG** 3½" utility/deboning knife
11123 P154HG 4½" utility/deboning knife



- 11133 P155WHG** 5" wide utility/deboning knife
11143 P156HG 6" hollow ground deboning knife

Bread Knives



- 24223 SG162-8SC-PCP** 8" scalloped bread knife **NSF**
24223B SG162-8SCB-PCP 8" scalloped bread knife, black handle

Bread Knives

(continued)



- 24423 SG163-9SC-PCP** 9" scalloped offset sandwich knife **NSF**
24423B SG163-9SCB-PCP 9" scalloped offset sandwich knife, black



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



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

Chef/Cook's Knives



The Chef's/Cook's knife has more uses than any other one knife in the kitchen. The deep choil protects the knuckles when dicing or mincing. This knife is used in a rocking motion from the point back to the choil. The Chef's/Cook's knife is useful for light chopping, dicing, mincing, or slicing fruits, vegetables, and other ingredients.



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



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

Chef/Cook's Knives

(continued)



24183 SG145-10SC-PCP 10" scalloped cook's knife **NSF**



24503 SG144-7GE-PCP 7" duo-edge Santoku knife **NSF**

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



24513 SG144-9GE-PCP 9" duo-edge Santoku knife **NSF**

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



24533R SG5888R-PCP ♦ 8" x 3 1/4" Chinese chef's knife, red handle **NSF**

B C G R Y

Cimeter/Breaking Knives



24053 SG132N-8 8" breaking knife **NSF**

24053B SG132N-8B 8" breaking knife, black handle, safety tip



24763 SG132N-8PCP 8" breaking knife **NSF**

24753 SG132N-10PCP 10" breaking knife

♦ For colored handles, add color code suffix to item and/or product number

Cimeter/Breaking Knives

(continued)



24073 SG132-10PCP 10" cimeter steak knife **NSF**

24073B SG132-10B-PCP 10" cimeter steak knife, black

Fish Knives & Scabbard



24583 SG136FF-PCP 6" flexible fillet knife **NSF**



24103 SG133-7PCP 7" flexible narrow fillet knife

24113 SG133-8PCP 8" flexible narrow fillet knife **NSF**

24113B SG133-8B-PCP 8" flexible narrow fillet knife, black



24123 SG133-9PCP 9" flexible narrow fillet knife **NSF**



24633 SG133-7WS1-PCP 7" flexible fillet knife w/sheath

24643 SG133-8WS1-PCP 8" flexible fillet knife w/sheath

24653 SG133-9WS1-PCP 9" flexible fillet knife w/sheath



24133 SG138-PCP 8" wide fillet knife **NSF**



24293 SG142-8TE-PCP 8" tiger edge slicer **NSF**

24293B SG142-8TEB-PCP 8" tiger edge slicer, black

Fish Knives & Scabbard

(continued)



- 24263 SG142-9SC-PCP** 9" scalloped utility slicer **NSF**
24263B SG142-9SCB-PCP 9" scalloped utility slicer, black



- 20450 WS-1** knife scabbard for up to 9" blade

Paring Knives



- 24333 SG104PCP** 3/4" cook's style parer **NSF**
24333B SG104B-PCP 3/4" cook's style parer, black



- 24563B SG104SCB-2PCP** 2-pk. 3/4" scalloped parers, black **NSF**



- 24353 SG105PCP** 3 1/2" parer **NSF**
24353B SG105B-PCP 3 1/2" parer, black



- 24363 SG105SC-PCP** 3" scalloped parer **NSF**
24363B SG105SCB-PCP 3" scalloped parer, black

Paring Knives

(continued)



- 24323 SG107PCP** 3/4" clip point parer **NSF**
24323B SG107B-PCP 3/4" clip point parer, black

Sandwich Spreaders



- 24393 SG173PCP** 3 1/2" sandwich spreader **NSF**



- 24403 SG173SC-PCP** 3 1/2" scalloped sandwich spreader **NSF**

Slicers & Carvers



- 24233 SG140-12PCP** 12" roast slicer **NSF**



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



- 24273 SG140-12GE-PCP** 12" duo-edge roast slicer **NSF**
24273B SG140-12GEB-PCP 12" duo-edge roast slicer, black

Slicers & Carvers

(continued)



- 24283 SG140-14WGE-PCP** 14" wide duo-edge slicer **NSF**
24283B SG140-14WGE-PCP 14" wide duo-edge slicer, black

Utility Knives



- 24303 SGL155NSC-PCP** 5½" scalloped utility knife **NSF**
24303B SGL155NSCB-PCP 5½" scalloped utility knife, black



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



- 24253 SG158SC-PCP** 8" scalloped utility slicer **NSF**
24253B SG158SCB-PCP 8" scalloped utility slicer, black



- 24463B SG164-6SCB-PCP** 6" scalloped sandwich /utility knife **NSF**



The sharp points of scalloped edges break through tough rinds and firm skins of fruits and vegetables and protect the sharp scalloped edges. After the points break through the tough outer surface, the curved scalloped edges slice through soft interiors without damaging them. One advantage of the scalloped knife is that the many individual scalloped cutting surfaces add up to more cutting surface than the actual length of the blade, which increases the amount of cutting per slice.

Utility Knives

(continued)

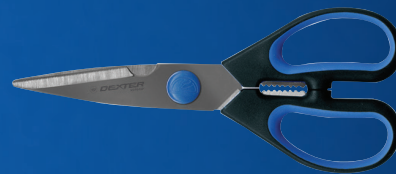


- 24293 SG142-8TE-PCP** 8" tiger edge slicer **NSF**
24293B SG142-8TEB-PCP 8" tiger edge slicer, black



- 24263 SG142-9SC-PCP** 9" scalloped utility slicer **NSF**
24263B SG142-9SCB-PCP 9" scalloped utility slicer, black

Miscellaneous Items



- 25353 SGS01B-CP** poultry/kitchen shears **NSF**



- 20450 WS-1** knife scabbard for up to 9" blade



- 91508 91508** 11" silicone fish turner


Multi-Packs/Gift Sets



24543 SG104-2PCP

2-pk. 3 1/4" cook's style parers

24543B SG104B-2PCP

2-pk. 3 1/4" cook's style parers, black 

24563B SG104SCB-2PCP

2-pk. 3 1/4" scalloped parers, black



Chef's set includes:
 12" diamond knife sharpener
 12" duo-edge roast slicer
 10" cook's knife
 9" scalloped offset slicer
 6" narrow boning knife
 6" scalloped utility knife
 3 1/2" paring knife
 7 piece cutlery case

20153 SGCC-7

7 pc. SOFGRIP® cutlery set, white

20713 SGBCC-7

7 pc. SOFGRIP® cutlery set, black

20204 CC1

7 pc. cutlery case only



Multi-Packs/Gift Sets

(continued)



6 piece set includes:
 12" diamond knife sharpener
 12" scalloped slicer
 10" cook's knife
 9" scalloped offset slicer
 6" scalloped utility knife
 3 1/2" paring knife
 stainless steel knife block

8 piece set adds:
 6" narrow boning knife
 3 1/2" scalloped spreader

20323 SB-6

6 pc. stainless steel block set

20333 SB-8

8 pc. stainless steel block set

20334 SB-8 Block Only

stainless steel block only

Block set includes:
 10" diamond knife sharpener
 8" cook's knife
 6" narrow boning knife
 8" scalloped bread slicer
 6" scalloped utility knife
 3 1/2" paring knife
 6 piece slant block



21008 HSG-3

7 pc. SOFGRIP® block set, white

21009 HSGB-3

7 pc. SOFGRIP® block set, black

20332 1S6

block only

Safe Storage

Knife blocks, cutlery cases, and knife guards provide excellent storage solutions, help to prevent accidents and prolong the life of your knives.



UR-Cut®



Dexter-Russell®, the experts in edges since 1818, now provides the latest in handle technology....personalized handles. Moldable handle material allows the user to form each handle to their particular grip, making the handle more comfortable to use and easier to grip.

Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel, and are individually ground and honed.

Superior blade shape for easier slicing

Hand honed to the ultimate edge

NSF certified to meet health code standards

Protective finger guard

Comfortable, non-slip grip provides maximum comfort, safety, and control



Unique edge geometry for long lasting, easily restored performance

Proprietary DEXSTEEL™ high-carbon, high-alloy stainless steel for enhanced sharpness, edge holding, corrosion resistance, and ease of re-sharpening

Moldable handle creates a custom grip that matches the contours of the user's hand

High-visibility orange for easy identification

Chef/Cook's Knives



25443 UC145-8PCP 8" cook's knife NSF



25433 UC145-10PCP 10" cook's knife NSF

Fillet Knives



25403 UC136FF-PCP 6" flexible fillet knife NSF



25413 UC133-7PCP 7" flexible fillet knife NSF



25423 UC133-8PCP 8" flexible fillet knife NSF

CREATE UR Custom Grip



1. Remove your knife from the package.



Boiling Water

2. Use oven mitt or pliers to hold the blade. Dip the handle in boiling water to just cover the handle without the knife touching the sides or bottom of the pot.



Cold Water

3. Hold it in the water for 2 minutes.

4. Remove from the water and dip in cold water for one second, then grip handle as you would if using and squeeze.



5. Dip the handle in cold water for 10 seconds to maintain shape. Let cool before using.

MAKE IT PERSONAL

Caring for UR-Cut®
Hand-wash, rinse, and dry after use. Do not put in dishwasher.

Knife & Sheath Combo Packs



24663 UC136FF-WS1-PCP 6" flexible fillet knife w/sheath



24673 UC133-7WS1-PCP 7" flexible fillet knife w/sheath



24683 UC133-8WS1-PCP 8" flexible fillet knife w/sheath



SANI-SAFE®



The foremost standard for professional cutlery. 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.

Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel, are individually ground and honed, and excel in commercial use.

Superior blade shape for easier slicing

Hand honed to the ultimate edge

NSF certified to meet health code standards

Protective finger guard

Trademarked handle design and surface ornamentation

Unique edge geometry for long lasting, easily restored performance

Proprietary DEXSTEEL™ high-carbon, high-alloy stainless steel for enhanced sharpness, edge holding, corrosion resistance, and ease of re-sharpening

Impervious seal of blade to handle for utmost sanitation and durability

Many Dexter SANI-SAFE® products are available in HACCP colors



Boning Knives

- 01143 S154HG-PCP 4½" boning knife, hollow ground
 01173 S156HG-PCP 6" boning knife, hollow ground **NSF**
- 01463 S131-5 5" narrow curved boning knife
 01473 S131F-5 5" flexible curved boning knife **NSF**
 01493 S131-6PCP 6" narrow curved boning knife
 01483 S131F-6PCP 6" flexible curved boning knife
- 01513 S135F-PCP 5" flexible boning knife **NSF**
 01503 S135N-PCP 5" narrow boning knife
- 01523 S136PCP 6" wide boning knife **NSF**
- 01543 S136F-PCP 6" flexible boning knife **NSF**
- 01563 S136N-PCP ♦ 6" narrow boning knife **NSF**
C G P R T Y

Bread Knives

- 15753 S104SCV-3 3-blade bread scoring knife, ¾" blades **NSF**
- 13603 S163-5SC-PCP 5" scalloped offset slicer
 13623 S163-7SC-PCP 7" scalloped offset slicer **NSF**
 13583 S163-9SC-PCP ♦ 9" scalloped offset slicer
C G P R Y

♦ For colored handles, add color code suffix to item and/or product number

Bread Knives

(continued)



- 20373 S163-7SC/9SC 2 piece offset knife set **NSF**
- 13313 S162-8SC-PCP ♦ 8" scalloped bread knife **NSF**
C G R Y
- 18173 S147-10SC-PCP ♦ 10" scalloped bread knife **NSF**
C G R Y
- 13403 S140N-10SC-PCP 10" narrow scalloped slicer **NSF**
- 13463 S140-12SC-PCP ♦ 12" scalloped slicer **NSF**
C G R Y



Knives with scalloped blades feature many curved edges protected by sharp points that help to break through bread's hard crust. As these points break through, the curved edge slices the soft interior without damaging it. Features like offset handles or curved blades allow the user to cut completely through a loaf of bread without contacting the cutting board.

Butcher Tools/Cimeters/Cleaver

- 04123 S112-6PCP 6" butcher knife
 04133 S112-8PCP 8" butcher knife
 04103 S112-10PCP 10" butcher knife **NSF**
 04113 S112-12PCP 12" butcher knife

Butcher Tools/ Cimeters/Cleaver

(continued)

C G R Y

05523 S132N-8 ♦

8" narrow breaking knife

05493 S132N-10

10" narrow breaking knife



05533 S132-10PCP

10" cimeter steak knife

05543 S132-12PCP

12" cimeter steak knife



08253 S5387PCP

7" stainless cleaver



Pack Size 1 Glove

PCP Packaged

82003 SSG1-S

cut resistant glove, small

82013 SSG1-M

cut resistant glove, medium

82023 SSG1-L

cut resistant glove, large

82033 SSG1-X

cut resistant glove, x-large



Pack Size 1 Glove

Non-Packaged

82043 SSG2-S

stainless steel mesh glove, small

82053 SSG2-M

stainless steel mesh glove, medium

82063 SSG2-L

stainless steel mesh glove, large

82073 SSG2-X

stainless steel mesh glove, x-large

PCP Packaged

82143 SSG2-S-PCP

stainless steel mesh glove, small

82153 SSG2-M-PCP

stainless steel mesh glove, medium

82163 SSG2-L-PCP

stainless steel mesh glove, large

82173 SSG2-X-PCP

stainless steel mesh glove, x-large



09123 S191H

3" boning hook, 5/16" diameter

09133 S192H

4" boning hook, 5/16" diameter

09143 S193H

4" boning hook, 1/4" diameter

09153 S194H

5 1/2" boning hook, 1/4" diameter

Butcher Tools/ Cimeters/Cleaver

(continued)



09323 199R

4" round bone dust scraper

09303 199S

4" square bone dust scraper

09313 199SB

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

Cook's Knives



12603 S145-6PCP

6" cook's knife



12613 S145-6SC-PCP

6" scalloped cook's knife



12443 S145-8PCP ♦

8" cook's knife



C G P R T Y



12433 S145-10PCP ♦

10" cook's knife



C G P R T Y



12453 S145-10SC-PCP

10" scalloped cook's knife



12473 S145-12PCP


















12" cook's knife








♦ For colored handles, add color code suffix to item and/or product number

Items marked PCP are packaged in Dexter PCP retail packaging

Fish Knives - Clam & Oyster

- | | | |
|--------------|---|--|
| |  | |
| 10883 | S119 | 3" clam knife |
| 10523 | S119PCP | 3" clam knife  |
| |  | |
| 10813 | S127 | 3" clam knife |
| 10443 | S127PCP | 3" clam knife  |
| |  | |
| 10453 | S129PCP | 3 3/8" clam knife  |
| |  | bent tip |
| 10843 | S121 | 2 3/4" oyster knife, New Haven pattern |
| 10473 | S121PCP | 2 3/4" oyster knife, New Haven pattern  |
| |  | |
| 10853 | S126 | 2 3/4" oyster knife, Providence pattern |
| 10483 | S126PCP | 2 3/4" oyster knife, Providence pattern  |
| |  | |
| 10863 | S134 | 3" oyster knife, Boston pattern |
| 10493 | S134PCP | 3" oyster knife, Boston pattern  |
| |  | |
| 10833 | S120 | 4" oyster knife, Boston pattern |
| 10463 | S120PCP | 4" oyster knife, Boston pattern  |
| |  | |
| 10873 | S137 | 4" oyster knife, Galveston pattern |
| 10503 | S137PCP | 4" oyster knife, Galveston pattern  |
| |  | |
| 10803 | S122 | 4" oyster knife, Boston pattern |
| 10433 | S122PCP | 4" oyster knife, Boston pattern  |
| |  | |
| 10253 | S124 | 2" scallop knife |

Fish Knives - Fillet & Splitter

- | | | |
|--------------|---|---|
| |  | |
| 10683 | S133-4PCP W/SPOON | 4 1/2" cut and gut knife w/spoon |
| |  | |
| 10673 | S133-6PCP W/SPOON | 6" cut and gut knife w/spoon |
| |  | |
| 10613 | S133N-7PCP | 7" narrow flexible fillet knife |
| 28313 | S133N-7C | 7" narrow flexible fillet knife w/leather sheath, carded |
| |  | |
| 10203 | S133-7PCP | 7" flexible fillet knife |
| 10213 | S133-8PCP | 8" flexible fillet knife |
| 28323 | S133-8C | 8" flexible fillet knife w/WS1 sheath, carded  |
| |  | |
| 10243 | S133-9PCP | 9" flexible fillet knife  |
| |  | |
| 20450 | WS-1 | knife scabbard for up to 9" blade |
| |  | |
| 19173 | S133-7WS1-CP | 7" narrow flexible fillet knife w/sheath |
| 19183 | S133-8WS1-CP | 8" narrow flexible fillet knife w/sheath |
| 19193 | S133-9WS1-CP | 9" narrow flexible fillet knife w/sheath |
| |  | |
| 10193 | S125 | 4 1/2" sliming knife  |
| |  | |
| 10223 | S138PCP | 8" wide fillet knife  |
| |  | |
| 04143 | S112-12H-PCP | 12" fish splitter  |

Fish/Net Knives & Sheaths



- 15343 S151SC-GWE-PCP** 3½" utility/net knife
15353 S151SC-GWE W/SHEATH 3½" utility/net knife w/sheath
28673 S151SC-GWEC W/SHEATH 3½" utility/net knife w/sheath
20460 BS-1 4" sheath for **S151SC-GWE**



- 15563 S105SC-PCP** 3½" net, twine, line knife **NSF**
20550 BS-3 4" sheath for **S105SC**



- 15403 NTL24** 3¾" net, twine, line knife w/sheath **NSF**
20490 BS-2 4" sheath for **NTL24**
28653 NTL24C 3¾" NTL knife w/sheath, carded **NSF**



- 15393 NTL24-24B** bucket of 24 **NTL24'S** **NSF**

Forks



- 14433 S203PCP** 5¼" pot fork, 10" overall



- 14443 S205PCP** 8" cook's fork, 13" overall **NSF**
14443B S205B-PCP 8" cook's fork, black, 13" overall



- 14443H S205H-PCP** 8" cook's fork, High-Heat, 13" overall **NSF**



- 14473 S914PCP** 9" heavy duty fork, 14" overall

Paring Knives



- 15303 S104PCP** ♦ 3¼" cook's style parer **NSF**
C G P R T Y



- 15653 S104-2PCP** 2-pack of **S104** parers
15383 S104-3PCP 3-pack of **S104** parers **NSF**
15493 S104-3RWC 3-pack of **S104** parers, in red, white & blue



S104-24



S104-50



S104-48B

- 6 assorted colors:
 8 blue parers
 8 green parers
 8 purple parers
 8 red parers
 8 yellow parers
 8 white parers

C G R Y

- 15323 S104-24** ♦ 24 ea. **S104** parers in display box
15333 S104-50 50 ea. **S104** parers in display box
15483 S104-48B 48 ea. **S104** parers in display bucket, assorted colors

♦ For colored handles, add color code suffix to item and/or product number

Paring Knives

(continued)



15373 S104SC-PCP 3¼" scalloped parer **NSF**



15663 S104SC-2PCP 2-pack of **S104SC** parers
15453 S104SC-3PCP 3-pack of **S104SC** parers
15423 S104SC-3RWC 3-pack of **S104SC** parers in red, white & blue
15163 S104SC-24 24 ea. **S104SC** parers in display box **NSF**



15503 S105PCP 3½" parer **NSF**
20550 BS-3 4" sheath for **S105** parer



15563 S105SC-PCP 3½" scalloped parer **NSF**
20550 BS-3 4" sheath for **S105SC** parer



15173 S107PCP 3¼" clip point parer **NSF**



15313 S151PCP 3½" vegetable/utility knife
20460 BS-1 4" sheath for **S151** vegetable/utility knife

Pizza/Cheese Knives & Cutters



18030 S3A-PCP 2¾" pizza cutter
18040 S3 2¾" pizza blade only



18043 P3A-PCP 2¾" pizza cutter
18040 S3 2¾" pizza blade only



G P R
18023 P177A-PCP ♦ 4" pizza cutter
18010 P17 4" pizza blade only
18013 P177A-5PCP 5" pizza cutter
18020 P177 5" pizza blade only



heat-resistant handle
18023H P177AH-PCP 4" pizza cutter, High-Heat



18003 S160-16 16" pizza knife **NSF**
18073 S160-18 18" pizza knife **NSF**
18000 S161 pizza knife attachment



18053 PR180-20 20" pizza rocker **NSF**



04093 S118PCP 12" cheese knife **NSF**



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

♦ For colored handles, add color code suffix to item and/or product number

Produce, Canning & Grapefruit



15313 S151PCP 3½" vegetable/canning knife
20460 BS-1 4" sheath for **S151** vegetable/canning knife



09453 S185 5" vegetable/produce knife
20560 BS-5 5" sheath for **S185** produce knife



09463 S186PCP 6" vegetable/produce knife
20400 #0 leather sheath for produce knives



18153 S253SC-PCP 3¼" scalloped grapefruit knife **NSF**

Slicers & Utility Knives



13303 S156SC-PCP ♦ 6" scalloped utility knife **NSF**
C G R Y



13483 S158SC-PCP ♦ 8" scalloped utility slicer **NSF**
C G R Y



13553 S142-8SC-PCP 8" scalloped utility slicer **NSF**

Slicers & Utility Knives

(continued)



13563 S142-9SC-PCP 9" scalloped utility slicer **NSF**



13403 S140N-10SC-PCP 10" narrow scalloped roast slicer



13413 S140N-10GE-PCP 10" narrow, duo-edge slicer



13453 S140-12PCP 12" roast slicer **NSF**



13463 S140-12SC-PCP ♦ 12" scalloped roast slicer **NSF**

C G R Y



13473 S140-12GE-PCP 12" duo-edge roast slicer **NSF**

Spreaders



18193 S173PCP ♦ 3½" sandwich spreader **NSF**

C G R Y



18213 S173SC-PCP ♦ 3½" scalloped sandwich spreader **NSF**

C G R Y

♦ For colored handles, add color code suffix to item and/or product number

Spreaders

(continued)



- 18183 S173-3** 3-pack of **S173** spreaders
18203 S173SC-3 3-pack of **S173SC** spreaders
18503 S173-3RYG 3-pack of **S173** spreaders
 in red, yellow, green
18543 S173SC-3RYG 3-pack of **S173SC** spreaders
 in red, yellow, green
18343 S173SC-3RWC 3-pack of **S173SC** spreaders
 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** 48 each **S173** spreaders in
 display bucket, assorted colors
18553 S173SC-48B 48 each **S173SC** spreaders in
 display bucket, assorted colors



Multipacks & Gift Sets



Set includes:
 7" & 9" scalloped offset knives

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



Multipacks & Gift Sets

(continued)



Set includes:
 10" cook's knife, 9" scalloped offset slicer, 3/4" parer

- 20503 SS3** 3 piece cutlery set



Set includes:
 10" cook's knife, 6" narrow boning knife, 3/4" parer

- 20393 3 PC. CUTLERY SET** 3 piece cutlery set



Chef's set includes:
 12" diamond knife sharpener
 12" duo-edge slicer
 10" cook's knife
 9" scalloped offset slicer
 6" narrow boning knife
 6" scalloped utility knife
 3/4" paring knife
 7 piece cutlery case



- 20703 SSCC-7**

7 pc. SANI-SAFE® cutlery set

- 20204 CC1**

7 pc. cutlery case only

Chef's set includes:
 10" cook's knife
 9" scalloped offset slicer
 6" narrow boning knife
 3/4" paring knife
 8" x 3" turner
 4" pizza cutter
 7 piece cutlery case



- 20683 SSCCP-6**

6 pc. Utility set, purple handle



Dexter 360™



Dexter 360™ series knives are manufactured in Massachusetts with American-made steel and over 200 years of know-how.

Dexter hollow-ground blades are extremely sharp and easily re-sharpened.

Superior blade shape for easy slicing

Hand honed to the ultimate edge

NSF certified to meet health code standards

Protective finger guard

Color coded to facilitate participation in food safety programs

American stain-free, high-carbon steel for enhanced sharpness, superior edge holding, and corrosion resistance

Hollow ground blade for super-sharp, easily restored edges

Impervious seal of blade to handle for utmost sanitation and durability

Ergonomically shaped handle is a combination of durable polypropylene and slip-resistant Santoprene®



Paring/Utility Knives



3600R S360-3½R-PCP 3½" paring knife, red handle **NSF**



36003G S360-5SCG-PCP 5" scalloped utility knife, green handle **NSF**

Boning Knife



36001C S360-6NC-PCP 6" narrow, stiff boning knife, blue handle **NSF**



36002Y S360-6FY-PCP 6" narrow flex. boning knife, yellow handle **NSF**

Bread Knives



36007 S360-8SC-PCP ♦ 8" scalloped bread knife, black handle **NSF**



36008P S360-9SCP-PCP 9" scalloped offset slicer, purple handle **NSF**

♦ Items come standard with black handles. For colors include color code suffix when ordering.

Santoku Knife



36004G S360-7G-PCP 7" Santoku knife, green handle **NSF**

Cook's Knives



36005Y S360-8Y-PCP 8" cook's knife, yellow handle **NSF**



36006P S360-10P-PCP 10" cook's knife, purple handle **NSF**

Slicers



36010R S360-12R-PCP 12" slicer, red handle **NSF**



36011 S360-12SC-PCP ♦ 12" scalloped slicer, black handle **NSF**

Knives with colored handles help facilitate compliance with food safety programs. Dexter 360™ series knives offer 6 different colors that allow the user to assign a knife to a particular person, operation, or food group, helping to reduce risk and reinforce prevention.

Suggested Color Use:



General



Fish



Fruits/
Vegetables



Allergen
Free



Raw
Meat



Poultry



Traditional™



For those who prefer the warmth and feel of a real wood handle.

Features either proprietary DEXSTEEL™ stain-free, high-carbon steel or classic high-carbon steel blade, with an individually ground and honed edge.

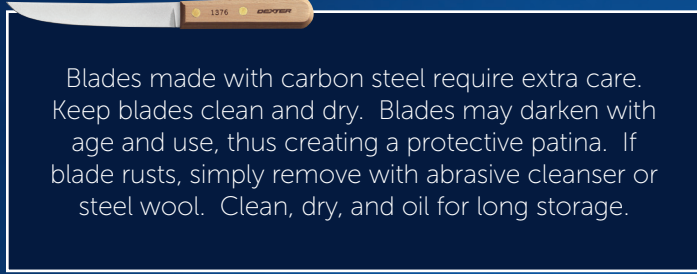
Natural rosewood handle is secured to the blade with brass compression rivets.



Boning Knives, Rosewood handles



01350 S13G6NR-PCP 6" narrow boning knife



Blades made with carbon steel require extra care. Keep blades clean and dry. Blades may darken with age and use, thus creating a protective patina. If blade rusts, simply remove with abrasive cleanser or steel wool. Clean, dry, and oil for long storage.



high-carbon steel

01880 1376PCP 6" wide boning knife, beech handle

01930 1376R 6" wide boning knife



high-carbon steel

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

02100 1376NR 6" narrow boning knife



high-carbon steel

02150 1378PCP 8" wide boning knife, beech handle



As important as quality materials and proper heat treatment of the steel, proper edge geometry is key to the manufacture of professional quality cutlery. Precision grinding creates the proper edge profile for the task at hand with accuracy and consistency. Hallmarks of a precision ground blade are extreme sharpness, long edge life, and ease of re-sharpening.

Bread Knives, Rosewood handles



13200 S62-8RSC-PCP 8" scalloped bread knife



13390 S63-9SC-PCP 9" scalloped offset sandwich knife



18160 S47G10PCP 10" scalloped bread knife



Knives with scalloped blades feature many curved edges protected by sharp points that help to break through bread's hard crust. As these points break through, the curved edge slices the soft interior without damaging it. Features like offset handles or curved blades allow the user to cut completely through a loaf of bread without contacting the cutting board.

Cleavers, Rosewood handles



high-carbon steel

08010 5096 6" cleaver



high-carbon steel

08070 5387 7" cleaver



08220 S5287 7" stainless heavy duty cleaver

08230 S5288 8" stainless heavy duty cleaver

08240 S5289 9" stainless heavy duty cleaver

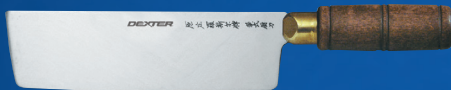
Cook's/Chef's Knives



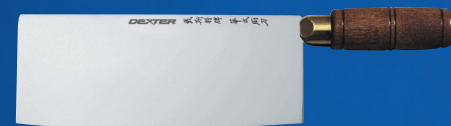
- 12241 659-8** 8" cook's knife, walnut handle
12251 659-10 10" cook's knife, walnut handle



- 12371 63689-8PCP** 8" cook's knife, rosewood handle
12381 63689-10PCP 10" cook's knife, rosewood handle
12391 63689-12PCP 12" cook's knife, rosewood handle



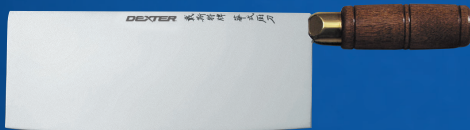
- 08030 S5197** 7" x 2" Chinese chef's knife, walnut handle



- 08140 S5197W** 7" x 2 3/4" Chinese chef's knife, walnut handle



- 08020 5178** 8" x 3 1/4" Chinese chef's knife, hardwood handle



- 08040 S5198** 8" x 3 1/4" Chinese chef's knife, hardwood handle

- 08110 S5198PCP** 8" x 3 1/4" Chinese chef's knife, hardwood handle

- 08051 8915** 8" x 3 1/4" Chinese chef's knife, walnut handle



- 08210 S5198GE-PCP** 8" x 3 1/4" duo-edge Chinese chef's knife, hardwood handle

Fish Knives - Clam & Oyster

Suffix PCP denotes that item is packed in hanging retail package



- 10700 S17** 3" clam knife, beech handle
10010 S17PCP 3" clam knife, beech handle



- 10421 20129PCP** 3 3/8" clam knife, beech handle



- 10710 S1712 3/4NH** 2 3/4" oyster knife, New Haven pattern, beech handle

- 10080 S1712 3/4NH-PCP** 2 3/4" oyster knife, New Haven pattern, beech handle



- 10721 22** 4" oyster knife, Boston pattern, beech handle

- 10151 22PCP** 4" oyster knife, Boston pattern, beech handle



- 10161 23PCP** 2 3/8" oyster knife, Providence pattern, beech handle



- 10070 S19PCP** 2 5/8" oyster knife, Brewster pattern, rosewood handle

Fish/Fillet Knives



- 10351 2333-8PCP** 8" fillet knife, beech handle

- 10361 2333-9PCP** 9" fillet knife, beech handle

Fish/Fillet Knives

(continued)



high-carbon steel

- 01660 1375PCP** 5" wide fillet knife, beech handle
01880 1376PCP 6" wide fillet knife, beech handle
02130 1377PCP 7" wide fillet knife, beech handle
02150 1378PCP 8" wide fillet knife, beech handle



- 20410 #1** leather sheath for up to 9" blade
20440 #3 leather sheath for up to 6" blade



high-carbon steel

- 10281 2022** 4" fish knife, scored, beech handle



high-carbon steel

- 10311 2212** 4½" fish knife, scored, beech handle



high-carbon steel

- 10411 4215** 5" fish knife, scored, walnut handle



high-carbon steel

- 10030 1674½** 4½" fish knife, beech handle

Forks, Rosewood handles



- 14110 28912MF-PCP** 7" forged cook's fork, 12" overall
14120 28914MF-PCP 9" forged cook's fork, 14" overall



- 14130 L28914** 9" forged broiler fork, 22" overall



- 14050 S2826½** 6½" broiler fork, 22" overall



- 14070 S2896PCP** 5½" carver fork, 10½" overall



- 14090 S2896½PCP** 6½" cook's fork, 13½" overall



- 14080 S2896½M** 6½" shrimp fork, 11½" overall

Paring & Steak Knives, Rosewood handles



- 15120 S194¼R-PCP** ¾" cook's style parer



- 15150 S197PCP** 3" paring knife

Paring & Steak Knives

(continued)



high-carbon steel

15271 2332

3¼" paring knife, beech handle



05301 10

4" steak/utility knife, walnut handle

Slicers/Utility Knives, Rosewood handles



13341 418SC

8" scalloped slicer, walnut handle



13520 S42G8SC-PCP

8" scalloped utility slicer



13260 S46912PCP

12" scalloped slicer

Spreaders, Rosewood handles



18100 S2493½PCP

3½" sandwich spreader



18120 S2493½SC-PCP

3½" scalloped sandwich spreader

Miscellaneous Products



high-carbon steel

09060 F5S

4¼" x 7⁄8" produce knife, hardwood handle

09160 166

6" x 1" produce knife, hardwood handle



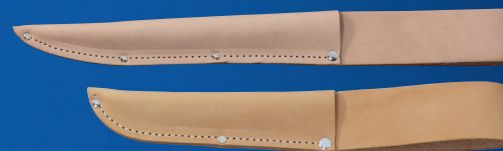
20560 BS-5

sheath for F5S produce knife



20400 #0

leather sheath for produce knives



20410 #1

leather sheath for up to 9" blade

20440 #3

leather sheath for up to 6" blade



high-carbon steel

17240 23558

3½" x 5⁄8" Vienna knife, beech handle



18140 S2592SC-PCP

3¼" scalloped grapefruit knife,
rosewood handle

Miscellaneous Products

(continued)



18050 S42

Parisian cutter, 7/8" x 1 1/8" bowls,
rosewood handle



18240 9569

4 1/4" knife/fork combination with sheath,
rosewood handle



09080 S5 1/2

5 1/2" liver hook



81000 81000

Dexter nail puller



80970 45600

10" all-purpose pry bar



09110 S12

12" beef tier, plastic handle



09210 S18914

14" double handle cheese knife,
rosewood handle

Gift Sets



20041 #2 SET

6 pc. steak knife set, walnut handles



20361 #6 SET

6 pc. steak knife block set, walnut handles

20362 #6

6 pc. steak knife block only

Block set includes:
10" knife sharpener
8" cook's knife
8" scalloped slicer
3 1/4" parer
6" spatula
6" boning knife
6 pc. slant block



20150 BS6-8

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

20332 #1-S6

6 pc. slant block only

Block set includes:
10" knife sharpener
10" cook's knife
9" carver
8" bread slicer
6" boning knife
3" parer
6 pc. slant block



20331 #1-S6 SET

6 pc. slant block set, walnut handles

20332 #1-S6

slant block only



iCUT-PRO®

For chefs who prefer an affordable forged line with a contemporary look and feel.

Features soft Santoprene® handles for a comfortable, sure grip and forged blades of high quality German stainless steel.

Edges are individually ground and honed to the ultimate edge.

Superior blade shape for easier slicing

NSF certified to meet health code standards

Forged blade for durability and perfect balance



Unique edge geometry for long lasting, easily restored performance

Hand honed to ultimate edge


High quality German stainless steel for edge retention and easy cleaning

Soft, comfortable Santoprene® handle for sure grip

Boning Knife



30400 30400

6" forged narrow boning knife 

Bread Knife



30405 30405

8" forged, scalloped bread slicer 

Butcher Steel/Sharpener




30401 30401

10" butcher steel

Chef's Knives



30402 30402

7" forged, duo-edge Santoku 



30403 30403

8" forged chef's knife 

30404 30404

10" forged chef's knife



31802 IC6102-8PCP

8" forged chef's knife,
POM handle 


31803 IC6102-10PCP

10" forged chef's knife,
POM handle

Fork




30407 30407

6" forged bayonet fork, 11½" overall 

Paring Knife



30408 30408

3½" forged paring knife 

Slicers




30406 30406

10" forged slicer, pointed 



30409 30409

12" forged duo-edge slicer 

Miscellaneous Chef's Tools



19920 PS01-CP

9½" forged, heavy duty kitchen shears



19921 PS02-CP

8½" forged, heavy duty kitchen shears

Garnishing set includes:

- 18400 vegetable peeler
 - 18430 Parisian cutter, single scoop
 - 18440 butter curler
 - 18460 Parisian cutter, double scoop
 - 18410 apple corer
 - 18450 lemon zester
 - 18420 channel knife
- 7 piece garnishing tool case



20207 CC77

7 pc. garnishing set w/case



Basics®

For chefs who want DEXTER quality at its most affordable.

Dexter Basics® offers performance and value for commercial use.

Features 400 series stain-free, high-carbon steel blades with durable, slip resistant polypropylene handles.

Blades are hollow ground for easy edge maintenance and rapid resharpening.

Boning Knives

31618 P94823
31619 P94824
31620 P94825



6" curved boning knife
 5" flexible curved boning knife **NSF**
 6" flexible curved boning knife

31613 P94817
31614 P94818
31616 P94820
31617 P94821
31617B P94821B



5" flexible narrow boning knife
 6" flexible narrow boning knife
 5" stiff narrow boning knife **NSF**
 6" stiff narrow boning knife
 6" stiff narrow boning knife, black handle

31615 P94819
31615B P94819B



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

Many Dexter Basics products are available with either black or white handles



Bread Knives



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



- 31606 P94807** 8" offset sandwich knife **NSF**
31606B P94807B 8" offset sandwich knife, black handle



- 31604 P94804** 10" scalloped slicer **NSF**
31604B P94804B 10" scalloped slicer, black handle
31605 P94805 12" scalloped slicer **NSF**
31605B P94805B 12" scalloped slicer, black handle

Cimeter Steak Knife & Cleaver



- 31621 P94826** 10" cimeter steak knife **NSF**



- 49542 49542** 6" stainless steel cleaver

Cook's Knives



- 31600 P94801** 8" cook's knife **NSF**
31600B P94801B 8" cook's knife, black handle



- 31601 P94802** 10" cook's knife **NSF**
31601B P94802B 10" cook's knife, black handle



- 31602 P94831** 10" wide cook's knife **NSF**
31630 P94831B 10" wide cook's knife, black handle

Cook's Knives

(continued)



- 31629 P94806** 12" cook's knife **NSF**
31629B P94806B 12" cook's knife, black handle

Fish Knives



- 31614 P94818** 6" flexible narrow boning knife **NSF**



- 31608 P94812** 7" narrow fillet knife **NSF**



- 31609 P94813** 8" narrow fillet knife **NSF**

Japanese Style Chef's Knives



- 31442 P47002** 4" Deba knife, hardwood handle



- 31445 P47005** 6 1/2" Deba knife, hardwood handle



- 31444 P47004** 6 1/2" Nakiri knife, hardwood handle



- 31443 P47003** 6 1/2" Santoku knife, hardwood handle



- 31441 P47010** 10" Sashimi knife, plastic handle



- 31446 P47006** 12" Sashimi knife, hardwood handle

Paring Knives

- 31610 P94816**  3" clip point paring knife **NSF**
- 31611 P94843**  $3\frac{1}{8}$ " tapered point parer **NSF**
- 31611B P94843B**  $3\frac{1}{8}$ " tapered point parer, black handle **NSF**
- 31612 P94846**  $3\frac{1}{8}$ " tiger edge, tapered paring knife **NSF**
- 15153 S102B**  $2\frac{1}{2}$ " tourné knife
- 15183 S102B-36** 36 - **S102B** tourné knives in display box
- 31366 P40003**  $2\frac{1}{4}$ " clip point paring knife
- 31440 P40531DP** parer display (**36-P40003**'s)
- 31436 P40843**  $3\frac{1}{4}$ " cook's style paring knife
- 31438 P40518DP** parer display (**36-P40843**'s)
- 31437 P40846**  $3\frac{1}{4}$ " scalloped parer
- 31439 P40525DP** parer display (**36-P40846**'s)

Slicers, Carvers & Utility Knives

- 31627 P94847**  6" scalloped utility knife **NSF**
- 31627B P94847B** 6" scalloped utility knife, black handle **NSF**
- 31628 P94848**  8" scalloped utility knife **NSF**
- 31628B P94848B** 8" scalloped utility knife, black handle **NSF**
- 31606 P94807**  8" scalloped offset sandwich knife **NSF**
- 31606B P94807B** 8" scalloped offset sandwich knife, black handle **NSF**
- 31607 P94810**  12" roast slicer **NSF**
- 31607B P94810B** 12" roast slicer, black handle **NSF**

Slicers, Carvers & Utility Knives

- (continued) 
- 31604 P94804** 10" scalloped slicer **NSF**
- 31604B P94804B** 10" scalloped slicer, black handle **NSF**
- 31605 P94805** 12" scalloped slicer **NSF**
- 31605B P94805B** 12" scalloped slicer, black handle **NSF**

Spreaders

- 31652 P94860**  $3\frac{1}{2}$ " sandwich spreader **NSF**
- 18263 S170**  $3\frac{1}{2}$ " Mother Russell spreader
- 18283 S170L**  $4\frac{1}{2}$ " Mother Russell spreader
- 18293 S170L-3**  3-pack of S170L spreaders

Turners, Scrapers, & Servers

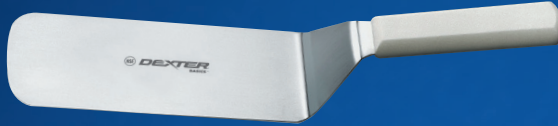
- 31640 P94850**  4" griddle scraper **NSF**
- 31641 P94851**  4" x $2\frac{1}{2}$ " pancake turner **NSF**
- 31642 P94852**  $4\frac{1}{2}$ " x $2\frac{1}{4}$ " pie knife **NSF**
- 31643 P94853**  5" pie knife **NSF**

Turners, Scrapers, & Servers

(continued)



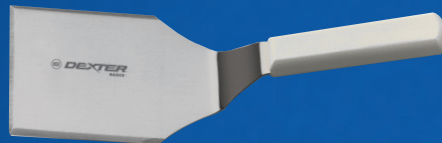
31644 P94854 4" x 3" hamburger turner **NSF**
31645 P94855 6" x 3" hamburger turner



31646 P94856 8" x 3" cake turner **NSF**



31647 P94857 8" x 3" perforated cake turner **NSF**



31648 P94858 5" x 4" hamburger turner **NSF**

Miscellaneous Items



31624 P94005 5 1/4" scalloped fruit knife



31370 P10884 4 1/2" scallop knife



31365 P46005 4 3/4" jumbo style steak knife
31560 P46005-6P 6 pc. jumbo style steak knife set

Miscellaneous Items

(continued)



31433 V19021 9" fruit and vegetable server
31434 V19023 9" pierced vegetable server
31435 V19024 9" salad and pasta server
31430 V19025 serrated pie server, 10" overall
31427 V19027 stainless steel pie server, 11" overall



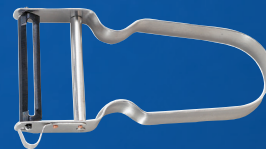
31631 P94ZZA-4 4" pizza cutter, black handle



31431 P10885 4" net knife w/sheath



31432 P11893 4 3/4" cut and gut knife
28383 P11893C 4 3/4" cut and gut knife, carded



91503 91503 4 1/2" Swiss peeler w/ stainless steel handle
91500 91500 4 1/2" Swiss peeler w/ white plastic handle
91501 91501 bucket of 24 Swiss peelers



182177F 182177F 5" fish bone tweezers, 2-pack



Scrapers, Spats & Turners

A broad selection of kitchen tools that are critical to food preparation/serving operations

Contoured handles of easy-to-clean polypropylene, textured Santoprene, heat-resistant nylon, and premium hardwoods

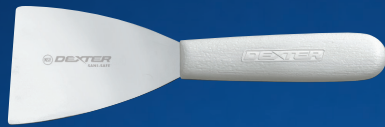
High quality stainless or classic carbon steel blades

Precision grinding creates specific flex points so items flex where they need to flex



Functional features including optimum bends, varying widths, round corners, beveled edges, balanced blades, and degrees of flexibility

Scrapers - Pan, Griddle & Bench



17313 S290RC 3" pan scraper
19593 S290RC-PCP 3" pan scraper 




17343 S293 3" griddle scraper
19603 S293PCP 3" griddle scraper 
17353 S294 4" griddle scraper
19833 S294PCP 4" griddle scraper



19603H S293H-PCP 3" griddle scraper, high heat 



17303 S196 ♦ 6" x 3" dough cutter/scraper 
19783 S196PCP 6" x 3" dough cutter/scraper

W B R Y

♦ For colored handles, add color code suffix to item and/or product number



Scrapers - Pan, Griddle & Bench

(continued)

Rosewood handles



16060 25RC-4 high-carbon steel
 4" forged pan scraper



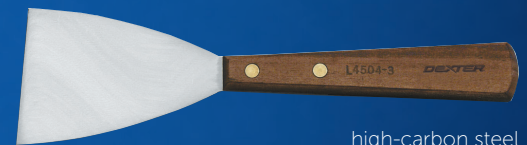
50890 28874 high-carbon steel
 3/8" x 3" trough scraper, beech handle



50401 3F-3 high-carbon steel
50421 3S-3 3" flexible pan scraper
50501 3S-4 3" stiff pan scraper
 4" stiff pan scraper



50761 525S-3 high-carbon steel
50801 525S-4 3" forged griddle scraper
 4" forged griddle scraper



50871 L4504 high-carbon steel
 3" griddle scraper, 6" walnut handle



17040 S496 6" x 3" dough cutter/scraper
19790 S496PCP 6" x 3" dough cutter/scraper



17010 CR78 8" x 2 1/8" black neoprene bowl scraper

NEW

Quality stainless steel for easy maintenance and just-right flexibility

NSF certified to meet health code standards

Blade is full tang thickness at neck to stand up to everyday use

Composite handle that fuses the soft comfort of Santoprene® with the firm control of a polypropylene core



Multiple blade lengths and profiles to meet all task requirements

Precision grinding creates specific flex points for functional efficiency

Impervious seal of blade to handle for utmost sanitation and durability

Dex-Text™ Armadillo texture for secure grip

V-LO® Spatulas



The NEW V-LO Spatulas from DEXTER add comfort and control to just-right flexibility, creating the ULTIMATE spatula. Just wait until you get your hands on them!



29703 V284-6½PCP

6½" frosting spatula



29713 V284-8PCP

8" baker's spatula



29723 V284-10PCP

10" baker's spatula



29733 V284-12PCP

12" baker's spatula

Offset Spatulas



29743 V284-8B-PCP














8" offset spatula



29753 V284-10B-PCP

10" offset spatula

Spatulas, Polypropylene handles

		
17603	S284-5B	5" offset spatula
19953	S284-5B-PCP	5" offset spatula 
		
17623	S284-8B	8" offset spatula
19963	S284-8B-PCP	8" offset spatula 
17633	S284-10B	10" offset spatula
19973	S284-10B-PCP	10" offset spatula
		
17403	S284-4 1/4	4 1/4" cream cheese spreader 
		
17413	S284-6	6" baker's spatula
		
17433	S284-6 1/2	6 1/2" frosting spatula
19803	S284-6 1/2-PCP ♦	6 1/2" frosting spatula 
		
17443	S284-8	8" baker's spatula
19813	S284-8-PCP	8" baker's spatula
17453	S284-10	10" baker's spatula 
19823	S284-10-PCP	10" baker's spatula
		
17463	S284-12	12" baker's spatula
19983	S284-12-PCP	12" baker's spatula
17473	S284-14	14" baker's spatula 
19993	S284-14-PCP	14" baker's spatula

♦ For colored handles, add color code suffix to item and/or product number

Suffix PCP denotes that item is packed in hanging retail package



Dexter baker's spatulas are precision ground to be flexible so product can be scraped out of mixing bowls, or frosting can be spread over a delicate cake. A lot of thought goes into the precise flex points so that, when flexed, spatulas conform to the shape of a mixing bowl so frosting can be quickly and efficiently removed. And because they are professionally heat treated, they return from flex to straight, every time.

Spatulas, Rosewood handles

(continued)

		
17120	S2494	4" baker's spatula
19830	S2494PCP	4" baker's spatula
		
17090	S2496	6" baker's spatula
		
17110	S2496 1/2	6 1/2" frosting spatula
		
17160	S2498	8" baker's spatula
		
17220	S24910	10" baker's spatula
17230	S24912	12" baker's spatula
		
16140	S2496B	6" x 2" offset spatula
		
16180	S24910B	10" x 1 3/4" offset spatula



Dexter Cool Blue™ turners withstand temperatures up to 500°F and are a NSF certified option for working on the grill. When polypropylene won't stand up to the heat, and wood handles aren't an option, Go Blue...Cool Blue™

Turners, Heat resistant handles



19673H S186½H-PCP

6½" x 3" slotted fish turner **NSF**

heat resistant handle



19713H S285-3H-PCP
19723H S285-4H-PCP

4" x 3" hamburger turner **NSF**
5" x 4" hamburger turner **NSF**

heat resistant handle



19853H S286-4H-PCP
19683H S286-6H-PCP

4" x 3" hamburger turner **NSF**
6" x 3" hamburger turner **NSF**

heat resistant handle



19693H S286-8H-PCP
19703H PS286-8H-PCP

8" x 3" grill turner **NSF**
8" x 3" perforated turner **NSF**

heat resistant handle



19613H S286-8SQH-PCP

8" x 3" turner, square end **NSF**

heat resistant handle



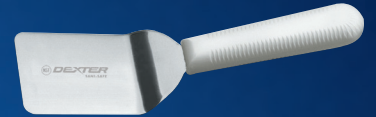
19733H S289-8H-PCP

8" x 4" steak turner **NSF**

heat resistant handle

Turners & Servers, Polypropylene handles

Suffix PCP denotes that item is packed in hanging retail package



16193 S171
19663 S171PCP

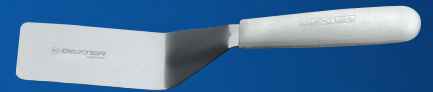
2½" mini turner **NSF**
2½" mini turner **NSF**

4 assorted colors:
9 blue turners
9 green turners
9 red turners
9 yellow turners



16183 S171-36B

36 ea **S171** turners in display bucket, assorted colors **NSF**



16463 S172
19773 S172PCP

4" x 2" turner **NSF**
4" x 2" turner **NSF**



16473 S172½
19743 S172½PCP ♦

4" x 2½" pancake turner **NSF**
4" x 2½" pancake turner **NSF**

C G R Y



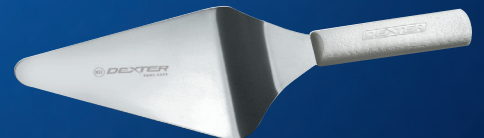
16483 S174
19753 S174PCP

4½" x 2¼" pie knife **NSF**
4½" x 2¼" pie knife **NSF**



16493 S175
19763 S175PCP

5" pie knife **NSF**
5" pie knife **NSF**



16503 S176
19793 S176PCP

6" x 5" pizza server **NSF**
6" x 5" pizza server **NSF**

♦ For colored handles, add color code suffix to item and/or product number

Turners & Servers, Polypropylene handles

(continued)



- 16513 S182½** 4" x 2½" slotted turner
19873 S182½PCP 4" x 2½" slotted turner



- 19673 S186½PCP** 6½" x 3" slotted fish turner **NSF**



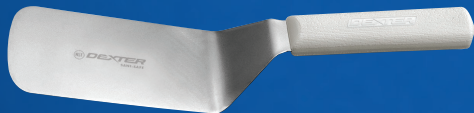
- 19883 S187½PCP** 7½" bent slotted turner **NSF**



- 16433 S285-3** 4" x 3" hamburger turner
19713 S285-3PCP 4" x 3" hamburger turner **NSF**
16443 S285-4 5" x 4" hamburger turner
19723 S285-4PCP 5" x 4" hamburger turner



- 16453 S285-6** 6" x 5" hamburger turner **NSF**



- 16383 S286-6RC** 6" x 3" round corner turner **NSF**



- 16343 S286-4** 4" x 3" hamburger turner
19853 S286-4PCP 4" x 3" hamburger turner **NSF**
16353 S286-6 6" x 3" hamburger turner
19683 S286-6PCP 6" x 3" hamburger turner

Turners & Servers, Polypropylene handles

(continued)



- 16363 S286-8** 8" x 3" cake turner **NSF**
19693 S286-8PCP 8" x 3" cake turner

C G P R Y



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

C G R Y

Turners & Servers, Rosewood handles



- 16201 S240** 2½" mini turner
19660 S240PCP 2½" mini turner



- 16080 S242** 4" x 2" turner
19670 S242PCP 4" x 2" turner
16090 S242½ 4" x 2½" pancake turner
19720 S242½PCP 4" x 2½" pancake turner



- 16100 S244** 4½" x 2¼" pie knife
19750 S244PCP 4½" x 2¼" pie knife



- 16110 S245R** 5" pie knife
19760 S245R-PCP 5" pie knife



- 19810 S246½PCP** 6½" x 3" slotted fish turner

◆ For colored handles, add color code suffix to item and/or product number

Suffix PCP denotes that item is packed in hanging retail package

Turners & Servers, Rosewood handles

(continued)



Blades made with carbon steel require extra care. Keep blades clean and dry. Blades may darken with age and use, thus creating a protective patina. If blade rusts simply remove with abrasive cleanser or steel wool. Clean, dry, and oil for long storage.



16221 2386H-6 high-carbon steel
6" x 3" turner, beech handle



16231 2386C-8 high-carbon steel
8" x 3" grill turner, beech handle



16311 P2386C-8 high-carbon steel
8" x 3" perforated turner, beech handle



16530 1515 high-carbon steel
4" x 5" hamburger trowel, hardwood handle



16150 S8694 high-carbon steel
4" x 3" hamburger turner



16400 S8695 high-carbon steel
5" x 3" hamburger turner

19960 S8695PCP high-carbon steel
5" x 3" hamburger turner

16160 S8696 high-carbon steel
6" x 3" hamburger turner

19680 S8696PCP high-carbon steel
6" x 3" hamburger turner

Turners & Servers, Rosewood handles

(continued)



16170 S8698 high-carbon steel
8" x 3" grill turner

19690 S8698PCP high-carbon steel
8" x 3" grill turner

16381 2388 high-carbon steel
8" x 3" grill turner, walnut handle



16330 PS8698 high-carbon steel
8" x 3" perforated turner

19700 PS8698PCP high-carbon steel
8" x 3" perforated turner



16390 S8698SQ high-carbon steel
8" x 3" hamburger turner

19710 S8698SQ-PCP high-carbon steel
8" x 3" hamburger turner



16420 S8699 high-carbon steel
8" x 4" steak turner

19730 S8699PCP high-carbon steel
8" x 4" steak turner



16271 85849 high-carbon steel
4" x 3" hamburger turner, balanced

19770 85849PCP high-carbon steel
4" x 3" hamburger turner, balanced

16281 85859 high-carbon steel
5" x 4" hamburger turner, balanced

19780 85859PCP high-carbon steel
5" x 4" hamburger turner, balanced



16291 85869 high-carbon steel
6" x 5" hamburger turner, balanced

19800 85869PCP high-carbon steel
6" x 5" hamburger turner, balanced



16130 LS8698 high-carbon steel
8" x 3" long handle turner

19740 LS8698PCP high-carbon steel
8" x 3" long handle turner

16241 L8386C-8 high-carbon steel
8" x 3" long handle turner, high-carbon steel

Suffix PCP denotes that item is packed in hanging retail package



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 to excel in today's demanding and fast paced food service industry.



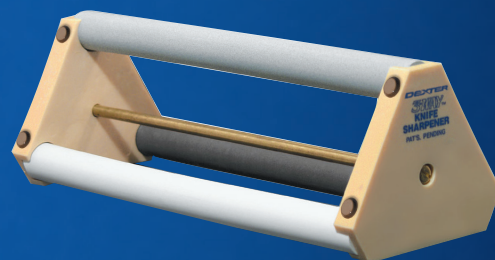
Sharpening Systems

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 surfaces and cleaned with soap or detergent
- Can be positioned vertically or horizontally
- Rods measure 12" x 1"

07080 3-WAY 3 rod ceramic sharpener

Brown 507409 – 120 grit
 Blue 507419 – 150 grit
 White 507429 – 200 grit



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

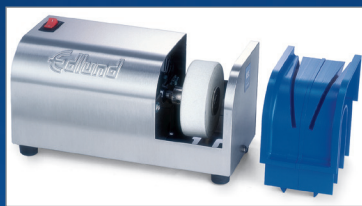
07946 EDGE-15 tri-stone sharpening system

Replacement stones:
 100 grit – 07954
 150 grit – 07953
 320 grit – 07952



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 edge guide for easy cleaning



07931 EDGE-21 electric edge sharpener by Edlund Co.



Crystolon®/India Benchstone

- 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 11½" x 2½" x 1"



07945 EDGE-14 11½" Crystolon/India benchstone

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

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 edge sharpener

- Dark 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 edge sharpener

Butcher Steels

Dexter knives are shipped from the factory with a super-sharp, feather edge. With continuous use, this feather edge rolls over and the edge appears dull. A few simple strokes on a Dexter butcher steel will realign and restore a sharp edge.

- 
magnetized, medium weight, and medium coarseness, serrated high-carbon steel rod and laminated rosewood handle
07042 C12PCP ½" x 12" chef's butcher steel
- 
magnetized, medium weight, and medium coarseness, serrated high-carbon steel rod and polypropylene handle
07353 1012B ½" x 10" butcher steel
- 07373 1212B** ½" x 12" butcher steel
- 07393 1412B** ½" x 14" butcher steel
- 
magnetized, heavy weight, and medium coarseness, serrated high-carbon steel rod and polypropylene handle
07433 1258B ⅝" x 12" butcher steel
- 
magnetized, medium weight, polished, high-carbon steel rod, polypropylene handle
07313 12SB-10 ½" x 10" smooth butcher steel
- 07323 12SB-12** ½" x 12" smooth butcher steel
- 
magnetized, heavy weight, medium coarseness, serrated, high-carbon steel rod and hardwood handle
07030 A12R-PCP ⅝" x 12" butcher steel
- 07060 A14R-PCP** ⅝" x 14" butcher steel
- 
magnetized, heavy weight, and medium coarseness, serrated high-carbon steel rod and ribbed hardwood handle
07201 1237-12 ⅝" x 12" butcher steel
- 07231 1237-14** ⅝" x 14" butcher steel
- 
magnetized, medium weight, and medium coarseness, serrated high-carbon steel rod and ribbed, hardwood handle
07281 1227-12 ½" x 12" butcher steel
- 07291 1227-14** ½" x 14" butcher steel
- 
heavy weight and medium coarseness, serrated, chrome plated high-carbon steel rod and Santoprene® handle
30401 30401 10" butcher steel

Sharpeners

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

- 
07613 DDS-10PCP 10" diamond sharpener
- 07633 DDS-12PCP** 12" diamond sharpener
- 07633B DDS-12B-PCP** 12" diamond sharpener, black handle
- 28273 DDS-10C** 10" diamond sharpener, carded
- 
07603 DDS-10S-PCP 10" diamond sharpener w/swivel
- 07623 DDS-12S-PCP** 12" diamond sharpener w/swivel
- 
29123 VS12PCP 12" diamond sharpener
- 
specially hardened, knurled rod
07333 10SXL-PCP ½" x 10" edge sharpener
- 07343 12SXL-PCP** ½" x 12" edge sharpener
- 07363 14SXL-PCP** ½" x 14" edge sharpener
- 
07010 P8 ½" x 8" ceramic sharpener
- 07020 P10** ½" x 10" ceramic sharpener
- 07050 R12B** ½" x 12" ceramic sharpener
- 
07642 DDC-12PCP 12" diamond edge sharpener
- 
high-carbon steel, special hardening process, specially hardened, knurled rod
07493 SS10 10" sharpening steel, walnut handle

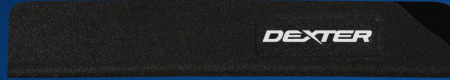


Storage Solutions

Protect your investment with Dexter Storage Solutions, designed to keep your knives sharp and secure. Dexter has all the products necessary to address edge safety, storage, and transport.



Storage Solutions



Edge Guards

- 83100 KG4** 4" x 1" edge guard, narrow
- 83101 KG6** 6½" x 1" edge guard, narrow
- 83102 KG8N** 8¾" x 1¼" edge guard, narrow
- 83103 KG10N** 10¾" x 1¼" edge guard, narrow
- 83104 KG12N** 12¾" x 1½" edge guard, narrow
- 83105 KG8W** 8¾" x 2" edge guard, wide
- 83106 KG10W** 10¾" x 2½" edge guard, wide



Cutlery Cases

20206 CC3



3 pc. cutlery case only



20204 CC1



7 pc. cutlery case only



20205 CC2

14 pc. cutlery case only



20203 CC6

35 pocket cutlery case only



20208 CC4

10 pc. cutlery case only



20201 CC5

27 pocket attaché edge case



20349 CC7

backpack cutlery bag w/edge case insert

Storage Solutions

(continued)



Magnetic Edge Holders

polypropylene base

- 82103 MBP-13** 13" magnetic edge holder
- 82113 MBP-18** 18" magnetic edge holder
- 82123 MBP-24** 24" magnetic edge holder



Edge Sheaths

- 20460 BS-1** 4" sheath for **S151**
- 15313 S151PCP** 3½" vegetable/utility edge
- 15353 S151SC-GWE W/SHEATH** 3½" utility/net edge w/sheath



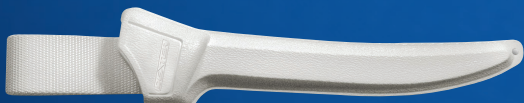
- 20490 BS-2** 4" sheath for **S104**
- 15303 S104PCP** ¾" cook's style parer **NSF**
- 15373 S104SC-PCP** ¾" scalloped parer



- 20550 BS-3** 4" sheath for **S105SC**
- 15563 S105SC-PCP** ¾" net, twine, line edge **NSF**



- 20450 WS-1** edge scabbard for up to 9" blade



- 20590 WS-2** V-LO edge scabbard for up to 9" blade



- 20560 BS-5** sheath for 5" produce knives
- 09453 S185** 5" vegetable/produce edge



- 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



Edge Blocks

- 20361 #6 SET** 6 pc. steak edge block set, walnut handles
- 20362 #6** 6 pc. steak edge block only



- 20332 #1S6 BLOCK ONLY** 6 pc. slant block only



fits up to 8 knives

- 20334 SB-8 BLOCK ONLY** stainless steel block only
- 20333** 8 pc. stainless steel block set

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-sale displays merchandise Dexter products, thus making the purchase decision easier.



20520 #55

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



20022 2008CT

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



20024 2004T

3-sided floor display, 22"w. x 79"h. x 28"d.

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 edge and solution... since 1818.

Custom designs uniquely engineered to meet the specialized needs and applications of an ever demanding and fast paced food industry.

For your Product Solutions, contact us at **1-800-343-6042**



The Dexter Edge...Product Solutions



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OUR STORY:

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

Today, we continue to provide our customers with **The Dexter Edge**: Professional cutlery designed, built, and tested to be people friendly and kitchen tough. We have listened to our customers and have determined to excel at what is most important to them; **Knives sharp right out of the box, and edges that are long-lasting and easily restored.** Our spatulas, servers, and turners are precision-ground for just-right flexibility. The complete array of Dexter professional cutlery, tools, and accessories provides consistent, time-tested performance in the kitchen.

Well into the future Dexter-Russell will continue to be a leader in the foodservice industry through continuous improvement, investment in the latest technologies, innovative marketing, and a reliance on 2 centuries of experience. Add it all up and you get **The Dexter Edge, the right knife and solution . . . since 1818.**



The look...**brand focused.**
 The quality...**legendary.**
 The package...**green.**