

DEXTER[®]
THE EDGE SINCE 1818

PROFESSIONAL CUTLERY



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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

EP - ergonomic poultry

L - long

PS - perforated turner

S - stain-free, high-carbon steel or stainless steel

SG - SOFGRIP™ handle

V - V-LO®

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



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

H - heat-resistant

HB - ham boner, or flexible boner

HG - hollow ground blade

KG - knife guard

N - narrow

PCP - perfect cutlery package for display

R - rosewood

RC - round corners

SC - scalloped edge

SQ - square corners

W - wide blade

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Brand Descriptions

Heritage

For the Heritage Collection, Dexter has teamed with knife designer Adam Simha to create a series of knives that embody the evolution in American cuisine. The result is knives that combine the best of the world's cutlery, featuring extraordinary sharp edges, sleek lines, and functional features. Dexter Heritage offers the warmth and comfort of hand-finished wooden handles, excellent balance, and beauty of a mosaic pin. In addition, you can count on the sharpness, durability, and ease of re-sharpening of our proprietary DEXSTEEL™ stain-free, high-carbon steel blade. Our craftsmen have combined the finest cutlery materials with an edge and blade geometry that makes working with a knife a pleasure. The initials of the craftsman that created each Heritage knife are on the back of the blade. Their stamp assures that each knife meets our highest quality standards. The Heritage Collection offers beautiful knives you'll enjoy using every time. Made in USA.

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. Made in USA. NSF Certified.

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. NSF Certified.

DuoGlide®

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. Made in USA. NSF Certified.

Dexter PCP Packaging

Dexter PCP* packaging offers a fresh, bold look with environmentally friendly materials: recyclable PETE plastic and card materials. 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 PCP packaging 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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V-LO®

A patented, state-of-the-art handle design offers both comfort and control. Soft-to-the-touch, and with the firmness you need, plus a modern, attractive look. Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel, and are individually ground and honed. Made in USA. NSF Certified.

Heavy Duty™

Dexter® Heavy Duty™ knives are working knives designed to stand up to long hours of tough use. Wider, durable blades of proprietary stain-free, high-carbon DEXSTEEL™ have super-sharp, long-lasting, easily restored edges. Contoured, right-sized, textured handles perform for long hours of use. Dexter Heavy Duty knives are built to excel in a commercial kitchen. Made in USA. NSF Certified.

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. Made in USA. NSF Certified.

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, and are individually ground and honed, and excel in commercial use. Made in USA. NSF Certified.

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. Made in USA.

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. NSF Certified.



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Heritage



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- For the Heritage Collection, Dexter has teamed with knife designer Adam Simha to create a series of knives that embody the evolution in American cuisine. The result is knives that combine the best of the world's cutlery, featuring extraordinary sharp edges, sleek lines, and functional features.
- Dexter Heritage offers the warmth and comfort of hand-finished wooden handles, excellent balance, and beauty of a mosaic pin.
- In addition, you can count on the sharpness, durability, and ease of re-sharpening of our proprietary DEXSTEEL™ stain-free, high-carbon steel blade. Our craftsmen have combined the finest cutlery materials with an edge and blade geometry that makes working with a knife a pleasure. The initials of the craftsman that created each Heritage knife are on the back of the blade. Their stamp assures that each knife meets our highest quality standards. The Heritage Collection offers beautiful knives you'll enjoy using every time.

Paring Knives

15702 15702 75mm paring knife, stabilized Bubinga handle



15712 15712 75mm paring knife, stabilized Box Elder Burl handle



15722 15722 75mm paring knife, stabilized Maple Burl handle



Chef's Knives

12700 12700 240mm chef's knife, stabilized Bubinga handle



12712 12712 240mm chef's knife, stabilized Box Elder Burl handle



12722 12722 240mm chef's knife, stabilized Maple Burl handle





- 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.
- Made in USA.
- NSF Certified.



Chef/Cook’s Knives

		
12162	50-7PCP	7" forged duo-edge Santoku knife 
		
12122	50-6PCP	6" forged chef's knife 
		
12132	50-8PCP	8" forged chef's knife 
12142	50-10PCP	10" forged chef's knife
		
12072	48-10PCP	10" forged chef's knife 
12082	48-12PCP	12" forged chef's knife
		
12002	45-8PCP	8" cook's knife 
12012	45-10PCP	10" cook's knife
		
08282	82CE-8PCP	8" x 3/4" duo-edge Chinese chef's knife 

Paring Knives

- 15182** 50-3PCP 3" forged tourné knife **NSF**
- 15032** 50-3½PCP 3½" forged parer **NSF**
- 15042** 50-4PCP 4" forged parer **NSF**
- 15012** 25-3PCP 3" parer **NSF**

Steak Knife

- 18221** 965SC 4" table steak knife

Boning Knives

- 01222** 50-6F-PCP 6" forged boning knife, flexible **NSF**
- 01272** 50-6N-PCP 6" forged boning knife, narrow **NSF**
- 01382** 13N-6PCP 6" 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**

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**

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**

Butcher Steel & Sharpener

- 07042** C12PCP 12" chef's butcher steel
- 07642** DDC-12PCP 12" diamond knife sharpener

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



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
 premier cutlery case



- 20292** 5981 7 pc. premier forged chef's set
20142 750 8 pc. premier 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
 premier cutlery case

5970 Chef's set includes:
 12" steel
 10" forged chef's knife
 14" forged fork
 3" parer
 6" narrow boning knife
 8" scalloped bread knife
 12" duo-edge slicer
 premier cutlery case



- 20262** 5960 7 pc. chef's set
20272 5970 7 pc. chef's set
20142 750 premier cutlery case



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
 premier cutlery case



- 20182** 5951 7 pc. chef's set
20142 750 premier cutlery case



THE EDGE SINCE 1818



- 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.
- NSF Certified.

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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 (NSE)

Paring Knife



30408 30408 3½" forged paring knife (NSE)

Slicers



30406 30406 10" forged slicer, pointed (NSE)



30409 30409 12" forged duo-edge slicer (NSE)

Miscellaneous Chef's Tools



19920 PS01-CP 9½" forged, heavy duty kitchen shears



19921 PS02-CP 8½" forged, heavy duty kitchen shears



polypropylene base

82103 MBP-13 13" magnetic knife holder
82113 MBP-18 18" magnetic knife holder
82123 MBP-24 24" magnetic knife holder

Miscellaneous Chef's Tools (continued)



83100 KG4 4" x 1" knife guard, narrow

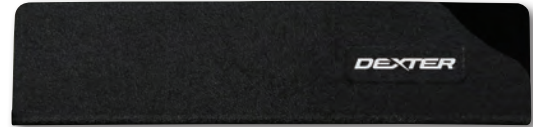


83101 KG6 6 1/8" x 1" knife guard, narrow

83102 KG8N 8 3/4" x 1 1/4" knife guard, narrow

83103 KG10N 10 3/8" x 1 1/4" knife guard, narrow

83104 KG12N 12 3/8" x 1 1/2" knife guard, narrow



83105 KG8W 8 3/8" x 2" knife guard, wide

83106 KG10W 10 3/8" x 2 1/8" knife guard, wide

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 tools w/case



20349 CC7 backpack cutlery bag w/knife case insert



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Miscellaneous Chef's Tools (continued)



20142 750 8 pc. premier cutlery case only



20208 CC4 10 pc. cutlery case only



20204 CC1 7 pc. cutlery case only



20201 CC5 27 pocket attaché knife case



20205 CC2 14 pc. cutlery case only



20206 CC3 3 pc. cutlery case only



20203 CC6 35 pocket cutlery case

THE EDGE SINCE 1818



- 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.
- Made in USA.
- NSF Certified.

Chef/Cook's Knives



40033 40033 8" all-purpose, duo-edge chef's knife



40043 40043 10" wide cook'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





- A patented, state-of-the-art handle design offers both comfort and control. Soft-to-the-touch, and with the firmness you need, plus a modern, attractive look.
- Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel, and are individually ground and honed.
- 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 NSF



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



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

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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



29603 V136FF-PCP 6" fillet knife, fisherman's flex (NSF)



29183 V133-7PCP 7" fillet knife (NSF)

29193 V133-8PCP 8" fillet knife (NSF)

Scabbard



20480 BS-4 knife scabbard for up to 9" V-lo blade

Fork



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

Paring Knives



29473 V105PCP 3/2" parer (NSF)



29483 V105SC-PCP 3/2" scalloped parer (NSF)



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



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



29463 V105SC-36B 3/2" scalloped parers, bucket of 36 (NSF)

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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**



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**

Gift Sets & Multipacks (continued)



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

Heavy Duty™



- Dexter® Heavy Duty™ knives are working knives designed to stand up to long hours of tough use.
- Wider, durable blades of proprietary stain-free, high-carbon DEXSTEEL™ have super-sharp, long-lasting, easily restored edges
- Contoured, right-sized, textured handles perform for long hours of use.
- Dexter Heavy Duty knives are built to excel in a commercial kitchen.
- Made in USA.
- NSF Certified.

Boning Knife



40063HD 40063HD 6" wide boning knife (NSF)

Chef/Cook's Knife



40043HD 40043HD 10" wide cook's knife (NSF)

Paring Knife



40003HD 40003HD 3 3/8" paring knife (NSF)

Slicers



40023HD 40023HD 7 1/2" scalloped bread/slicer (NSF)



40053HD 40053HD 12" wide duo-edge slicer (NSF)

THE EDGE SINCE 1818



Boning Knives

- 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.
- Made in USA.
- NSF Certified.



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



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



24033 SG136F-PCP 6" flexible boning knife
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" vent 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
24223B SG162-8SCB-PCP 8" scalloped bread knife, black handle (NSF)



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



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



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

Chef/Cook's Knives



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



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



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

Chef/Cook's Knives (continued)



- 24503** SG144-7GE-PCP 7" duo-edge Santoku knife (NSF)
24503B SG144-7GEB-PCP 7" duo-edge Santoku knife, black handle



- 24513** SG144-9GE-PCP 9" duo-edge Santoku knife (NSF)
24513B SG144-9GEB-PCP 9" duo-edge Santoku knife, black handle



- B C G R Y***
24533R SG5888R-PCP 8" x 3¼" Chinese chef's knife, red handle (NSF)

Cimeter/Breaking Knives



- 24053** SG132N-8 8" breaking knife (NSF)
24053B SG132N-8B 8" breaking knife, black handle, safety tip



- 24073** SG132-10PCP 10" cimeter steak knife (NSF)
24073B SG132-10B-PCP 10" cimeter steak knife, black handle

Fish Knives & Scabbard



- 24583** SG136FF-PCP 6" fisherman's flex fillet knife (NSF)



- 24103** SG133-7PCP 7" narrow fillet knife
24113 SG133-8PCP 8" narrow fillet knife (NSF)
24113B SG133-8B-PCP 8" narrow fillet knife, black handle
24123 SG133-9PCP 9" narrow fillet knife

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



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Fish Knives & Scabbard (continued)

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



- 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



- 24543** SG104-2PCP 2-pk. 3/4" cook's style parers **NSF**
24543B SG104B-2PCP 2-pk. 3/4" cook's style parers, black
24563B SG104SCB-2PCP 2-pk. 3/4" scalloped parers, black



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



- 24363** SG105SC-PCP 3/2" scalloped parer **NSF**
24363B SG105SCB-PCP 3/2" scalloped parer, black



- 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



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

Utility Knives



- 24303** SGL155NSC-PCP 5 1/2" scalloped utility knife **NSF**
24303B SGL155NSCB-PCP 5 1/2" 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

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Utility Knives (continued)



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



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

Miscellaneous Items



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



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

Multi-Packs/Gift Sets



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
 3½" 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)



- 24543** SG104-2PCP 2-pk. 3¼" cook's style parers
24543B SG104B-2PCP 2-pk. 3¼" cook's style parers, black (NSF)
24563B SG104SCB-2PCP 2-pk. 3¼" 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
 3½" paring knife
 stainless steel knife block
8 piece set adds:
 6" narrow boning knife
 3½" 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
 3½" 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 slant block only





THE EDGE SINCE 1818




- 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, and are individually ground and honed, and excel in commercial use.
- Made in USA.
- NSF Certified.

Boning Knives

01143 S154HG-PCP 4½" boning knife, hollow ground 
01173 S156HG-PCP 6" boning knife, hollow ground 



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



01513 S135F-PCP 5" flexible boning knife 
01503 S135N-PCP 5" narrow boning knife



01523 S136PCP 6" wide boning knife 



01543 S136F-PCP 6" flexible boning knife 



01563 S136N-PCP 6" narrow boning knife 



B C G P R T Y*

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

Bread Knives



- 13603** S163-5SC-PCP 5" scalloped offset slicer
13623 S163-7SC-PCP 7" scalloped offset slicer
13583 S163-9SC-PCP 9" scalloped offset slicer

NSF



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

NSF



C G R Y *

- 13313** S162-8SC-PCP 8" scalloped bread knife

NSF



C G R Y *

- 18173** S147-10SC-PCP 10" scalloped bread knife

NSF



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



C G R Y *

- 13463** S140-12SC-PCP 12" scalloped slicer

NSF

Butcher Tools/Cimeters/Cleaver



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

NSF



C G R Y *

- 05523** S132N-8 8" narrow breaking knife

NSF



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

NSF

Butcher Tools/ Cimeters/Cleaver (continued)



- 08253** S5387PCP 7" stainless cleaver

NSF



- 82003** SSG1-S cut resistant glove, size small
82013 SSG1-M cut resistant glove, size medium
82023 SSG1-L cut resistant glove, size large
82033 SSG1-X cut resistant glove, size x-large



- 82043** SSG2-S stainless steel mesh glove, small
82143 SSG2-S-PCP stainless steel mesh glove, small
82053 SSG2-M stainless steel mesh glove, medium
82153 SSG2-M-PCP stainless steel mesh glove, medium
82063 SSG2-L stainless steel mesh glove, large
82163 SSG2-L-PCP stainless steel mesh glove, large
82073 SSG2-X stainless steel mesh glove, x-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



- 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.

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

THE EDGE SINCE 1818

Cook's Knives

12603 S145-6PCP 6" cook's knife (NSE)



12613 S145-6SC-PCP 6" scalloped cook's knife (NSE)



12443 S145-8PCP 8" cook's knife (NSE)



C G P R T Y *

12433 S145-10PCP 10" cook's knife (NSE)



C G P R T Y *

12453 S145-10SC-PCP 10" scalloped cook's knife (NSE)



12473 S145-12PCP 12" cook's knife (NSE)



Fish Knives - Clam & Oyster

10883 S119 3" clam knife (NSE)
10523 S119PCP 3" clam knife



10813 S127 3" clam knife (NSE)
10443 S127PCP 3" clam knife



10823 S129 3 3/8" clam knife (NSE)
10453 S129PCP 3 3/8" clam knife



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

Fish Knives - Clam & Oyster (continued)

10843 S121 2 3/4" oyster knife, New Haven pattern (NSE)
10473 S121PCP 2 3/4" oyster knife, New Haven pattern



10853 S126 2 3/4" oyster knife, Providence pattern (NSE)
10483 S126PCP 2 3/4" oyster knife, Providence pattern



10863 S134 3" oyster knife, Boston pattern (NSE)
10493 S134PCP 3" oyster knife, Boston pattern



10833 S120 4" oyster knife, Boston pattern (NSE)
10463 S120PCP 4" oyster knife, Boston pattern



10873 S137 4" oyster knife, Galveston pattern (NSE)
10503 S137PCP 4" oyster knife, Galveston pattern



10803 S122 4" oyster knife, Boston pattern (NSE)
10433 S122PCP 4" oyster knife, Boston pattern



10253 S124 2" scallop knife



Fish Knives - Fillet & Splitter

10613 S133N-7PCP 7" narrow fillet knife
28313 S133N-7C 7" narrow fillet knife w/leather sheath, carded



10203 S133-7PCP 7" fillet knife
10213 S133-8PCP 8" fillet knife (NSE)
10243 S133-9PCP 9" fillet knife
28323 S133-8C 8" fillet knife w/WS1 sheath, carded



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

THE EDGE SINCE 1818

Fish Knives

Fillet & Splitter (continued)



10223 S138PCP 8" wide fillet knife (NSF)



04143 S112-12H 12" fish splitter (NSF)

Fish/Net Knives & Sheaths



15343 S151SC-GWE-PCP 3½" utility/net knife

15353 S151SC-GWE 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 3¼" net, twine, line knife w/sheath (NSF)

20490 BS-2 4" sheath for NTL24

28653 NTL24C 3¼" NTL knife w/sheath, carded



15393
NTL24-24B
bucket of 24 NTL24's



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

Forks



14433 S203PCP 5¼" pot fork, 10" overall



14443 S205PCP 8" cook's fork, 13" overall

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



heat resistant handle

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

15493 S104-3RWC 3-pack of S104 parers, in red, white & blue

15683 S104-6 6-pack of S104 parers in window box package (NSF)

15693 S104-12 12-pack of S104 parers in window box package

15673 S104-144 144 ea. S104 parers bulk packaged

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

THE EDGE SINCE 1818

Paring Knives (continued)



C G R T Y *

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



- 15373** S104SC-PCP 3/4" 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 **(NSF)**
- 15163** S104SC-24 24 ea. S104SC parers in display box



- 15503** S105PCP 3 1/2" parer **(NSF)**
- 20550** BS-3 4" sheath for S105 parer



- 15563** S105SC-PCP 3 1/2" scalloped parer **(NSF)**
- 20550** BS-3 4" sheath for S105SC parer

Paring Knives (continued)



- 15173** S107PCP 3 1/4" clip point parer **(NSF)**



- 15313** S151PCP 3 1/2" vegetable/utility knife
- 20460** BS-1 4" sheath for S151 vegetable/utility knife



Pizza/Cheese Knives & Cutters



- 18030** S3A-PCP 2 3/4" pizza cutter
- 18040** S3 2 3/4" pizza blade only



- 18043** P3A-PCP 2 3/4" pizza cutter
- 18040** S3 2 3/4" pizza blade only



- G 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



- 18023H** P177AH-PCP 4" pizza cutter, High-Heat



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

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

THE EDGE SINCE 1818

Pizza/Cheese Knives & Cutters (continued)



18053 PR180-20 20" pizza rocker (NSF)



04093 S118 12" cheese knife (NSF)



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

Produce, Canning & Grapefruit Knives



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

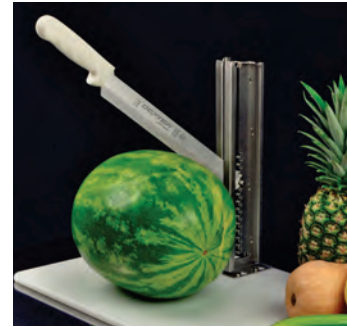


09463 S186PCP 6" vegetable/produce knife
20400 #0 leather sheath for produce knives

Produce, Canning & Grapefruit Knives (continued)



18153 S253SC-PCP ¾" scalloped grapefruit knife (NSF)



09703 09703 Safe-Splitter® food chopper/slicer (NSF)

09713 09713 Safe-Splitter® replacement knife only

09723 09723 Safe-Splitter® anchor pins (set of 4)

Scrapers - Pan, Griddle & Bench



17313 S290RC 3" pan scraper (NSF)
19593 S290RC-PCP 3" pan scraper



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



19603H S293H-PCP 3" griddle scraper, High-Heat (NSF)



17303 S196 6" x 3" dough cutter/scrapper (NSF)
19783 S196PCP 6" x 3" dough cutter/scrapper

Slicers & Utility Knives

C G R Y*

13303 S156SC-PCP 6" scalloped utility knife (NSF)



13483 S158SC-PCP 8" scalloped utility slicer (NSF)



13553 S142-8SC-PCP 8" scalloped utility slicer (NSF)



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)



C G R Y*

13463 S140-12SC-PCP 12" scalloped roast slicer (NSF)



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



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

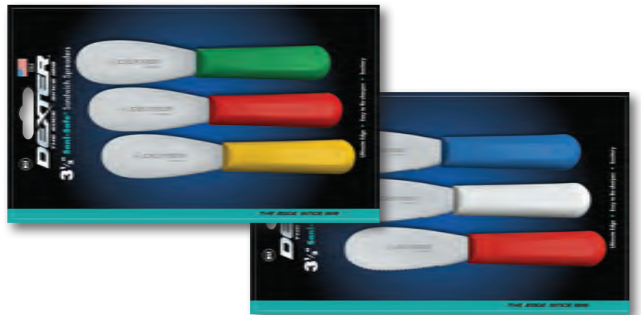
Spatulas, Spreaders, Servers & Bakery Items

C G R Y*

18193 S173PCP 3½" sandwich spreader (NSF)



18213 S173SC-PCP 3½" scalloped sandwich spreader (NSF)



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 (NSF)
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 (NSF)
18553 S173SC-48B 48 each S173SC spreaders in display bucket, assorted colors (NSF)

17603 S284-5B 5" offset spatula (NSF)
19953 S284-5B-PCP 5" offset spatula



17623 S284-8B 8" offset spatula
19963 S284-8B-PCP 8" offset spatula (NSF)
17633 S284-10B 10" offset spatula
19973 S284-10B-PCP 10" offset spatula




THE EDGE SINCE 1818

Spatulas, Spreaders, Servers & Bakery Items (continued)


17403 S284-4 1/4 4 1/4" cream cheese spreader (NSF)


17413 S284-6 6" baker's spatula


17433 S284-6 1/2 6 1/2" frosting spatula (NSF)
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 (NSF)
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 (NSF)
17473 S284-14 14" baker's spatula
19993 S284-14 PCP 14" baker's spatula

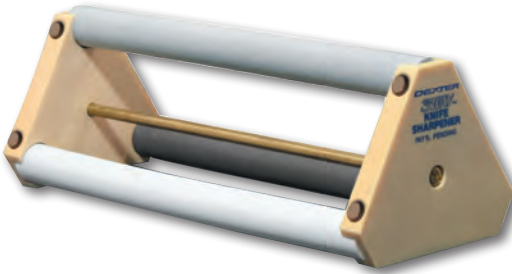
Sharpeners & Butcher Steels



07920 EDGE-1 EZ Edge hand-held knife sharpener



07921 EDGE-2 2-stage hand-held knife sharpener


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


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
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


07333 10SXL-PCP 1/2" x 10" knife sharpener
07343 12SXL-PCP 1/2" x 12" knife sharpener
07363 14SXL-PCP 1/2" x 14" knife sharpener


07010 P8 1/2" x 8" ceramic sharpener
07020 P10 1/2" x 10" ceramic sharpener
07050 R12B 1/2" x 12" ceramic sharpener


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

Turners - Heat Resistant


19673H S186 1/2 H-PCP 6 1/2" x 3" slotted fish turner, High-Heat (NSF)

THE EDGE SINCE 1818

Turners - Heat Resistant (continued)



- 19713H** S285-3H-PCP 4" x 3" hamburger turner, High-Heat (NSF)
19723H S285-4H-PCP 5" x 4" hamburger turner, High-Heat (NSF)



- 19853H** S286-4H-PCP 4" x 3" hamburger turner, High-Heat (NSF)
19683H S286-6H-PCP 6" x 3" hamburger turner, High-Heat (NSF)



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



- 19613H** S286-8SQH-PCP 8" x 3" turner, square end, High-Heat (NSF)



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

Turners & Servers



- 16193** S171 2 1/2" mini turner (NSF)
19663 S171PCP 2 1/2" 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)

Turners & Servers (continued)



- 16463** S172 4" x 2" turner (NSF)
19773 S172PCP 4" x 2" turner (NSF)



C G R Y*

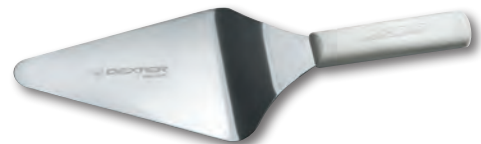
- 16473** S172 1/2 4" x 2 1/2" pancake turner (NSF)
19743 S172 1/2 PCP* 4" x 2 1/2" pancake turner (NSF)



- 16483** S174 4 1/2" x 2 1/4" pie knife (NSF)
19753 S174PCP 4 1/2" x 2 1/4" pie knife (NSF)



- 16493** S175 5" pie knife (NSF)
19763 S175PCP 5" pie knife (NSF)



- 16503** S176 6" x 5" pizza server (NSF)
19793 S176PCP 6" x 5" pizza server (NSF)



- 16513** S182 1/2 4" x 2 1/2" slotted turner (NSF)
19873 S182 1/2 PCP 4" x 2 1/2" slotted turner (NSF)



- 19673** S186 1/2 PCP 6 1/2" x 3" slotted fish turner (NSF)

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

Turners & Servers (continued)



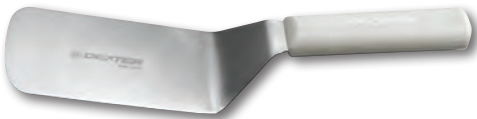
19883 S187½PCP 7½" bent slotted turner **NSF**



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**
19863 S286-6RC-PCP 6" x 3" round corner turner



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



C G R Y*
16373 PS286-8 8" x 3" perforated turner **NSF**
19703 PS286-8PCP* 8" x 3" perforated turner

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

Turners & Servers (continued)



C G R Y*
16363 S286-8 8" x 3" cake turner **NSF**
19693 S286-8PCP* 8" x 3" cake turner

Multipacks & Gift Sets



Set includes:
 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
 12" duo-edge slicer
 10" cook's knife
 9" scalloped offset slicer
 6" narrow boning knife
 6" scalloped utility knife
 3¼" paring knife
 7 piece cutlery case



20703 SSCC-7 7 pc. Sani-Safe cutlery set
20204 CC1 7 pc. cutlery case only



THE EDGE SINCE 1818



- 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.
- Made in USA.

Boning Knives



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



01350 S13G6NR-PCP 6" narrow boning knife



01880 1376 high-carbon steel

01930 1376R 6" wide boning knife, beech handle

6" wide boning knife



02010 1376HB high-carbon steel

02060 1376HBR 6" ham boning knife, beech handle

6" ham boning knife



02070 1376N high-carbon steel

02100 1376NR 6" narrow boning knife, beech handle

6" narrow boning knife



02150 1378 high-carbon steel

8" wide boning knife, beech handle

THE EDGE SINCE 1818

Bread Knives

- 13381** 628 8" scalloped bread knife, walnut handle
- 13200** S62-8RSC-PCP 8" scalloped bread knife
- 13390** S63-9SC-PCP 9" scalloped offset sandwich knife
- 18160** S47G10-PCP 10" scalloped bread knife
- 13250** S46910PCP 10" scalloped slicer

Butcher Steels & Sharpeners

- 07493** SS10 10" sharpening steel, walnut handle
high-carbon steel, special hardening process
- 07030** A12R-PCP $\frac{5}{8}$ " x 12" butcher steel
07060 A14R-PCP $\frac{5}{8}$ " x 14" butcher steel
- 07271** 1227-10 $\frac{1}{2}$ " x 10" butcher steel
07281 1227-12 $\frac{1}{2}$ " x 12" butcher steel
07291 1227-14 $\frac{1}{2}$ " x 14" butcher steel
- 07201** 1237-12 $\frac{5}{8}$ " x 12" butcher steel
07231 1237-14 $\frac{5}{8}$ " x 14" butcher steel







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
12381 63689-10PCP 10" cook's knife
12391 63689-12PCP 12" cook's knife
- 08030** S5197 7" x 2" Chinese chef's knife, walnut handle
- 08140** S5197W 7" x 2 $\frac{3}{4}$ " Chinese chef's knife, walnut handle
- 08020** 5178 8" x 3 $\frac{1}{4}$ " Chinese chef's knife, hardwood handle
- 08040** S5198 8" x 3 $\frac{1}{4}$ " Chinese chef's knife, hardwood handle
08110 S5198PCP 8" x 3 $\frac{1}{4}$ " Chinese chef's knife, hardwood handle
08051 8915 8" x 3 $\frac{1}{4}$ " Chinese chef's knife, walnut handle
- 08210** S5198GE-PCP 8" x 3 $\frac{1}{4}$ " duo-edge Chinese chef's knife, hardwood handle





Cleavers

- 08010** 5096  high-carbon steel
6" cleaver
- 08070** 5387  high-carbon steel
7" cleaver
- 08220** 55287 7" stainless heavy duty cleaver
08230 55288 8" stainless heavy duty cleaver
08240 55289 9" stainless heavy duty cleaver

Fish Knives - Clam & Oyster

- 10700** S17  3" clam knife, beech handle
10010 S17PCP 3" clam knife, beech handle
- 10741** 20129  3 3/8" 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  high-carbon steel
4" oyster knife,
Boston pattern, beech handle
10151 22PCP 4" oyster knife,
Boston pattern, beech handle
- 10731** 23  high-carbon steel
2 3/8" oyster knife,
Providence pattern, beech handle
10161 23PCP 2 3/8" oyster knife,
Providence pattern, beech handle
- 10060** S18PCP  2 5/8" oyster knife, Brewster pattern,
rosewood handle

Fish Knives - Fillet & Sheaths

- 10331** 179-7  7" fillet knife, walnut handle
- 10351** 2333-8PCP  high-carbon steel
8" fillet knife, beech handle
10361 2333-9PCP 9" fillet knife, beech handle
- 01660** 1375  high-carbon steel
5" wide boning knife, beech handle
01880 1376 6" wide boning knife, beech handle
02130 1377 7" wide boning knife, beech handle
02150 1378 8" wide boning knife, beech handle
- 20410** #1  leather sheath for up to 9" blade
20440 #3 leather sheath for up to 6" blade

Forks

- 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** S2826 1/2  6 1/2" broiler fork, 22" overall
- 14070** S2896PCP  5 1/2" carver fork, 10 1/2" overall
- 14090** S2896 1/2PCP  6 1/2" cook's fork, 13 1/2" overall
- 14080** S2896 1/2M  6 1/2" shrimp fork, 11 1/2" overall
- 14030** S2014PCP  9" heavy duty fork, 14" overall

Paring & Steak Knives

- 15251** 8259 3" spear point paring knife, walnut handle
- 15120** S194¼R-PCP 3¼" cook's style parer
- 15150** S197PCP 3" paring knife
- 15221** 421HG 3" hollow ground parer, walnut handle
high-carbon steel
- 15271** 2332 3¼" paring knife, beech handle
high-carbon steel
- 05301** 10 4" steak/utility knife, walnut handle

Produce Knives/Sheaths & Grapefruit Knives

- 09060** F55 4¼" x 7⁄8" produce knife, hardwood handle
high-carbon steel
- 09160** 166 6" x 1" produce knife, hardwood handle
- 20560** BS-5 sheath for F55 produce knife
- 20400** #0 leather sheath for produce knives
- 18130** S2592PCP 3¼" grapefruit knife
- 18140** S2592SC-PCP 3¼" scalloped grapefruit knife

Scrapers - Griddle & Pan

- 16040** 25RC-3 3" forged pan scraper
high-carbon steel
- 16060** 25RC-4 4" forged pan scraper
- 50890** 28874 3⁄8" x 3" trough scraper, beech handle
high-carbon steel
- 50401** 3F-3 3" flexible pan scraper
high-carbon steel
- 50421** 3S-3 3" stiff pan scraper
- 50501** 3S-4 4" stiff pan scraper
- 50761** 525S-3 3" forged griddle scraper
high-carbon steel
- 50801** 525S-4 4" forged griddle scraper
- 50871** L4504 3" griddle scraper, walnut handle
high-carbon steel
- 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

Servers & Turners

THE EDGE SINCE 1818

Servers & Turners (continued)



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



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



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



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



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



16150 S8694 4" x 3" hamburger turner
19950 S8694PCP 4" x 3" hamburger turner

Servers & Turners (continued)



16400 S8695 5" x 3" hamburger turner
19960 S8695PCP 5" x 3" hamburger turner
16160 S8696 6" x 3" hamburger turner
19680 S8696PCP 6" x 3" hamburger turner



16170 S8698 8" x 3" grill turner
19690 S8698PCP 8" x 3" grill turner
16381 2388 8" x 3" cake/steak turner, walnut handle



16330 PS8698 8" x 3" perforated turner
19700 PS8698PCP 8" x 3" perforated turner



16390 S8698SQ 8" x 3" hamburger turner
19710 S8698SQ-PCP 8" x 3" hamburger turner
square end



16420 S8699 8" x 4" steak turner
19730 S8699PCP 8" x 4" steak turner



16271 85849 4" x 3" hamburger turner, balanced
19770 85849PCP 4" x 3" hamburger turner, balanced
16281 85859 5" x 4" hamburger turner, balanced
19780 85859PCP 5" x 4" hamburger turner, balanced



16291 85869 6" x 5" hamburger turner, balanced
19800 85869PCP 6" x 5" hamburger turner, balanced



16130 LS8698 8" x 3" long handle turner
19740 LS8698PCP 8" x 3" long handle turner
16241 L8386C-8 8" x 3" long handle turner, high-carbon steel
 20" Overall

THE EDGE SINCE 1818

Slicers/Utility Knives

- 13290** S2096SC 6" scalloped utility knife
- 13341** 418SC 8" scalloped slicer, walnut handle
- 13141** 698 9" slicer/carver, walnut handle
- 13520** S42G8SC-PCP 8" scalloped utility slicer
- 13250** S46910PCP 10" scalloped slicer
13260 S46912PCP 12" scalloped slicer

Spatulas, Spreaders & Bakery Items

- 17120** S2494 4" baker's spatula
19830 S2494PCP 4" baker's spatula
- 17090** S2496 6" baker's spatula
- 17110** S2496½ 6½" frosting spatula
19860 S2496½PCP 6½" frosting spatula
- 17160** S2498 8" baker's spatula
19870 S2498PCP 8" baker's spatula

Spatulas, Spreaders & Bakery Items (continued)

- 17220** S24910 10" baker's spatula
19880 S24910PCP 10" baker's spatula
17230 S24912 12" baker's spatula
19900 S24912PCP 12" baker's spatula
- 16140** S2496B 6" x 2" offset spatula
19850 S2496B-PCP 6" x 2" offset spatula
- 16180** S24910B 10" x 1¾" offset spatula
19890 S24910B-PCP 10" x 1¾" offset spatula
- 18100** S2493½PCP 3½" sandwich spreader
- 18120** S2493½SC-PCP 3½" scalloped sandwich spreader
- 17040** S496 6" x 3" dough cutter/scraper
19790 S496PCP 6" x 3" dough cutter/scraper
- 17010** CR78 8" x 2½" black neoprene bowl scraper
- 17240** 23558 3½" x ⅝" Vienna knife, beech handle
high-carbon steel



THE EDGE SINCE 1818

Miscellaneous Products

18050 S42 Parisian cutter, 7/8" x 1 1/8" bowls



18240 9569 4 1/4" knife/fork combination with sheath



09080 S5 1/2 5 1/2" liver hook



81000 81000 Dexter nail puller



80970 45600 10" all-purpose pry bar



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



09110 S12 12" beef tier



09210 S18914 14" double handle cheese knife

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 steak 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 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



- 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.
- 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
- 31614** P94818
- 31616** P94820
- 31617** P94821
- 31617B** P94821B

- 5" flexible narrow boning knife
- 6" flexible narrow boning knife
- 5" stiff narrow boning knife
- 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



Bread Knives

- 31603** P94803
- 31603B** P94803B



- 8" scalloped bread knife
- 8" scalloped bread knife, black handle



- 31606** P94807
- 31606B** P94807B

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



Bread Knives (continued)

- 31604** P94804 10" scalloped slicer
31604B P94804B 10" scalloped slicer, black handle (NSF)
31605 P94805 12" scalloped slicer
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
31600B P94801B 8" cook's knife, black handle (NSF)
31601 P94802 10" cook's knife
31601B P94802B 10" cook's knife, black handle (NSF)
31602 P94831 10" wide cook's knife
31630 P94831B 10" wide cook's knife, black handle (NSF)
31629 P94806 12" cook's knife
31629B P94806B 12" cook's knife, black handle (NSF)

Japanese Style Chef's Knives

- 31442** P47002 4" Deba knife
31445 P47005 6½" Deba knife
31444 P47004 6½" Nakiri knife
31443 P47003 6½" Santoku knife
31441 P47010 10" Sashimi knife
31446 P47006 12" Sashimi knife
31614 P94818 6" flexible narrow boning knife (NSF)
31608 P94812 7" narrow fillet knife (NSF)
31609 P94813 8" narrow fillet knife (NSF)

Paring Knives

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

Slicers, Carvers & Utility Knives

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

Slicers, Carvers & Utility Knives (continued)

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

Spreaders

- 31652** P94860 3 1/2" sandwich spreader (NSF)
- 18263** S170 3 1/2" Mother Russell spreader
- 18283** S170L 4 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 1/2" pancake turner (NSF)
- 31642** P94852 4 1/2" x 2 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 **NSF**



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



31367 P46007 5" jumbo style steak knife



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

Miscellaneous Items (continued)



91505 91505 9" chocolate/ice chipper



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



91502 91502 mezzaluna chopper



91500 91500 high carbon steel
91501 91501 Swiss peeler
 bucket of 24 Swiss peelers

THE EDGE SINCE 1818

Sharpening Systems

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. 

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

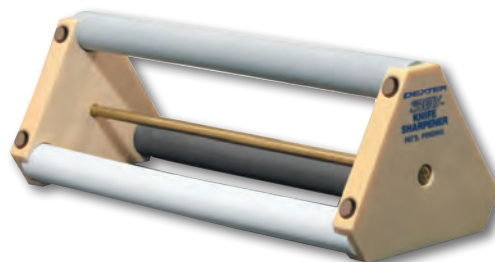
07946 EDGE-15 tri-stone sharpening system



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



THE EDGE SINCE 1818



Crystolon®/India Benchstone

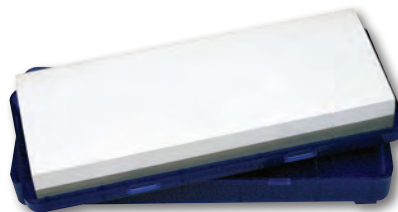
- 150 grit Crystolon stone manufactured with silicon carbide abrasives provides quick sharpening
- 320 grit India stone manufactured with aluminum oxide abrasives creates fine, smooth cutting edges
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone 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 knife 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 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.



07642 DDC-12PCP 12" diamond knife sharpener



07343 12SXL-PCP ½" x 12" knife sharpener



07050 R12B ½" x 12" ceramic sharpener



07613 DDS-10PCP 10" diamond sharpener

07633 DDS-12PCP 12" diamond 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 knife appears dull. A few simple strokes on a Dexter butcher steel will realign and restore a sharp edge.



07433 1258B ⅝" x 12" butcher steel



07373 1212B ½" x 12" butcher steel



07030 A12R-PCP ⅝" x 12" butcher steel, hardwood handle



07042 C12PCP ½" x 12" chef's butcher steel

THE EDGE SINCE 1818

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.

20025 2005T

2-sided floor display,
18"w. x 81"h. x 16"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 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,
25½"w. x 37"h. x 4"d.

20022 2008CT

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



The Dexter Edge...Product Solutions

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



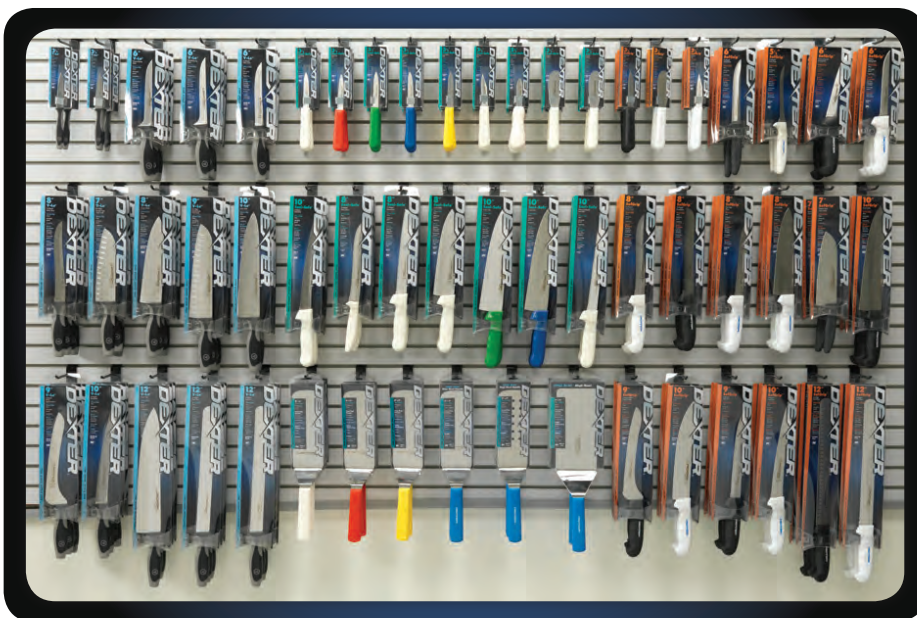
Our Story



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 nearly 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.**