



DEXTER®

FOODSERVICE

DEXTER1818.COM

A HANDLE. A BLADE. AND 200 YEARS OF EXPERIENCE.

We've learned many lessons since we started in 1818. Everything from remembering to watch our fingers to how to perfectly balance our knives and tools. Our customers choose our knives, and because they do, we honor the responsibility that comes with it.



The vast majority of our knives and tools—including more than 1,000 unique styles—are made by about 250 craftspeople in Massachusetts. And the craft of knifemaking is one that our family has darn-near perfected by combining tradition with technique and modern technology. Oh, and over 200 years of fine-tuning.

OUR HISTORY

1818

Henry Harrington starts the first American cutlery company in Southbridge, MA.

1933

The two companies come together and eventually become Dexter-Russell.

1959

The iconic Ted Williams fishing knife launches, receiving instant acclaim from outdoor enthusiasts.

2022

The ROSS-1™ robotic sharpening system, which sharpens thousands of knives a day, is introduced to the processing industry.

1834

John Russell establishes the John Russell Cutlery company, ultimately replacing European brands and becoming the leading American cutlery company of the post-Civil War era.

1941

The first SANI-DEXTER knives are introduced, eventually evolving into the SANI-SAFE® series that remains the gold standard in food-service today.

1994

The new Offset Bread Knife launches, and delis are forever changed.





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Items marked PCP are packaged in Dexter PCP retail packaging



DEXSTEEL®

WHAT'S STEEL GOT TO DO WITH IT?

Dexter proprietary DEXSTEEL® is a mix of high-carbon, high-alloy stainless steel that is specially engineered for professional knives. This special blend of elements enhances:

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

DexSteel® supports a finer grain structure which increases tensile strength for durability and toughness.



HACCP IS WHERE IT'S AT

Hazard Analysis Critical Control Points (HACCP) is an internationally recognized method of identifying and managing food safety related risk and, when central to an active food safety program, can provide your customers, the public, and regulatory agencies assurance that a food safety program is well managed.

WE HAVE A HANDLE ON SUSTAINABILITY™



CRAFTED WITH
Ecogrip®

SANI-SAFE® handles are made with 100% recycled material and packaged in recyclable PETE plastic and card materials.

SERIES SELECTION GUIDE

SANI-SAFE® Series Pages 7 - 12



12433

SANI-SAFE® knives and tools are an industry standard thanks to their best-in-class DEXSTEEL® edges that are quick to resharpen; easy-to-clean, slip-resistant grips; and sanitary performance. The handles and packaging are made with 100% recycled plastic, making SANI-SAFE® eco-friendly, chef-tested and commercially approved.

V-LO® Series Pages 13 - 16



29253

Chefs love V-LO® knives for their state-of-the-art design, comfort and control. The dual-textured handles are slip-resistant and provide a firm grip. The DEXSTEEL® blades are made from stain-free, high-carbon steel, and the edges are sharp right out of the box and easy to maintain.

SOFGRIP® Series Pages 17 - 20



24163

True to its name, you know exactly what you're getting with the SOFGRIP® series. It features a soft, non-slip, comfort-first grip designed to reduce stress on the wrist that can cause fatigue and injury. As for the blades, they're made from proprietary DEXSTEEL®, individually machine-ground to exacting specifications with an edge geometry made for long-lasting performance. In a demanding kitchen, SOFGRIP® knives deliver again and again.

Traditional® Series Pages 21 - 24



12381

The look, feel and performance of the Traditional® series has long been appreciated by culinary professionals. Since the early 1800s, as a matter of fact. Warm and polished, each handle is made from natural wood and is secured by brass compression rivets to an American steel blade. It's classic. And we see little reason to change that now.

DuoGlide® Series Pages 25 - 26



40033

DuoGlide® was designed to get the job done while minimizing wrist stress. These ergonomic knives are perfect for long periods of use. The ultra-soft, right-sized handle can be gripped in several ways for comfort and control. With blades made from stain-free, high-carbon steel, these knives assure stress-free slicing.

DEXTER 360® Series

Pages 27 - 28



36006

The 360® series includes every knife needed to outfit a commercial kitchen. Its hollow-ground, stain-resistant blades—crafted in the US from American steel—stay sharp with edges that are easily restored. The ergonomic handle combines durable polypropylene with slip-resistant overmolding and comes color-coded to facilitate compliance with food safety programs.

iCUT®-FORGE Series

Pages 29 - 30



38466

The iCut®-FORGE series features a blade forged from high-quality German stainless steel for a durable and razor-sharp blade. The full tang design provides a balanced weight while the triple-riveted POM handle ensures comfort and control. Imported.

iCUT-PRO® Series

Pages 31 - 32



30404

The iCUT-PRO® series elevates forged manufacturing by combining a high-quality German stainless-steel blade with a Santoprene® handle. The soft and conforming handle provides superior grip and comfort, making it a pleasure to use for extended periods of time. Even while working in wet or slippery conditions, the iCUT-PRO® series provides control and dependable performance. Imported.

Basics® Series

Pages 33 - 36



31601

When performance is as important as value, look no further than our BASICS® series of knives. Blades are made from stain-free, high-carbon steel, and are perfect for staying within your budget and on task. Imported.

Cool Blue® Series

Pages 37 - 40



19693H

In tough conditions, the Cool Blue® series continues working without sacrificing comfort or control. Cool Blue products withstand temperatures up to 500 degrees and feature solid, high-quality construction for durability and easy cleaning.

SANI-SAFE®

WHITE HANDLE. GOLD STANDARD.

Trusted by pros for more than 50 years, these knives and tools now have handles made from 100% recycled plastic. Eco-friendly, chef-tested, and commercially approved.



Crafted from
DEXSTEEL®



Made in
the USA



ECOgrip®
Engineered



Ergonomically
shaped handle



Certified



COOK'S KNIVES

6" Cook's Knife

12603 S145-6PCP



8" Cook's Knives

12443 S145-8PCP
 12443C S145-8C-PCP
 12443G S145-8G-PCP
 12443P S145-8P-PCP
 12443R S145-8R-PCP
 12443Y S145-8Y-PCP



10" Scalloped Cook's Knife

12453 S145-10SC-PCP



6" Scalloped Cook's Knife

12613 S145-6SC-PCP



10" Cook's Knives

12433 S145-10PCP
 12433C S145-10C-PCP
 12433G S145-10G-PCP
 12433P S145-10P-PCP
 12433R S145-10R-PCP
 12433T S145-10T-PCP
 12433Y S145-10Y-PCP



12" Scalloped Cook's Knife

12473 S145-12PCP



BREAD KNIVES

5" Scalloped Offset Bread Slicer

13603 S163-5SC-PCP



7" Scalloped Offset Bread Slicer

13623 S163-7SC-PCP



9" Scalloped Offset Bread Slicers

13583 S163-9SC-PCP
 13583G S163-9SCG-PCP
 13583P S163-9SCP-PCP
 13583R S163-9SCR-PCP



3-Blade Bread Scoring Knife, 3 1/4" Blades

15753 S104SCV-3



10" Narrow Scalloped Slicer

13403 S140N-10SC-PCP



8" Scalloped Bread Slicers

13313 S162-8SC-PCP
 13313C S162-8SCC-PCP
 13313G S162-8SCG-PCP
 13313R S162-8SCR-PCP



10" Scalloped Bread Slicer

18173 S147-10SC-PCP



12" Scalloped Bread Slicer

13463 S140-12SC-PCP



2 Piece Offset Knife Set

20373 S163-7SC/9SC



SLICERS & UTILITY KNIVES

Scalloped Utility Knife

13303 S156SC-PCP 6"



Scalloped Utility Slicers

13483 S158SC-PCP 8"
 13553 S142-8SC-PCP 8"
 13563 S142-9SC-PCP 9"



Scalloped Roast Slicers

13403 S140N-10SC-PCP 10" Narrow
 13463 S140-12SC-PCP 12"



12" Roast Slicer

13453 S140-12PCP



Duo-Edge Slicers

13413 S140N-10GE-PCP 10" Narrow
 13473 S140-12GE-PCP 12" Roast



PIZZA / CHEESE KNIVES & CUTTERS

Pizza Cutters

18043 P3A-PCP 2 3/4"
18040 S3 2 3/4"
Blade Only



18023 P177A-PCP 4"
18023G P177AG PCP 4"
18023P P177AP PCP 4"
18023R P177AR PCP 4"
18010 P17 4"
Blade Only
18013 P177A-5PCP 5"
18020 P177 5"
Blade Only



Pizza Cutter - High Heat Handle

18023H P177AH-PCP 4"



Pizza Knives

18003 S160-16 16"
18073 S160-18 18"
18000 S161 Knife Attachment



Pizza Rocker

18053 PR180-20 20"



Cheese Knife

4093 S118PCP 12"



Cheese Knife - Double Handle

9223 S118-14DH 14"



BONING KNIVES

Boning Knives

Flexible
1513 S135F-PCP 5"
1543 S136F-PCP 6"



Narrow
1503 S135N-PCP 5"
1563 S136N-PCP 6"
1563C S136NC PCP 6"
1563G S136NG PCP 6"
1563P S136NP PCP 6"
1563R S136NR PCP 6"
1563Y S136NY PCP 6"



Curved Boning Knives

5" 1463 S131-5
6" 1493 S131-6PCP

Flexible
5" 1473 S131F-5
6" 1483 S131F-6PCP



Hollow Ground Boning Knives

4 1/2" 1143 S154HG-PCP
6" 1173 S156HG-PCP



Wide Boning Knife

6" 1523 S136PCP



Skinning Knife

6" 6123 SB 12-6



SCALLOPED EDGES 101



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.

PARING KNIVES

3 1/4" Cook's Style Parers

15303 S104PCP
 15303C S104C PCP
 15303G S104G PCP
 15303P S104P PCP
 15303R S104R PCP
 15303Y S104Y PCP



3 1/4" Cook's Style Parer Multi-packs

15383 S104-3PCP 3 Per Pack - White

15493 S104-3RWC 3 Per Pack
 Red, White & Blue



15323 S104-24

24 Per Display Box - White



15333 S104-50

50 Per Display Box - White



15483 S104-48B

48 Per Display Bucket

White, Blue,
 Green, Purple,
 Red & Yellow



3 1/4" Scalped Parer

15373 S104SC-PCP



3 1/4" Scalped Parer Multi-packs

15663 S104SC-2PCP 2 Per Pack - White
 15453 S104SC-3PCP 3 Per Pack - White
 15423 S104SC-3RWC 3 Per Pack
 Red, White & Blue



SPREADERS

3 1/2" Sandwich Spreaders

18193 S173PCP
 18193C S173C PCP
 18193G S173G PCP
 18193R S173R PCP
 18183 S173-3
 18513 S173-48B



3-Pack White Handle
 48 Each in Display Bucket
 5 Assorted Color Handles:
 10 Blue
 10 Green
 10 Red
 10 Yellow
 8 White

3 1/2" Scalloped Sandwich Spreaders

18213 S173SC-PCP
 18213R S173SCR PCP



PRODUCE, CANNING & GRAPEFRUIT

3 1/2" Vegetable / Canning

15313 S151PCP
 20460 BS-1 4" Sheath



Vegetable / Produce

9453 S185 5"
 20560 BS-5 5" Sheath for S185 Produce Knife
 9463 S186PCP 6" Vegetable / Produce Knife
 20400 #0 6" Leather Sheath for Produce



3 1/4" Scalloped Grapefruit

18153 S253SC-PCP



FISH KNIVES – FILLET & SPLITTER

Cut & Gut Knives With Spoon

4 ½" 10683 S133-4PCP W/SPOON



6" 10673 S133-6PCP W/SPOON



7" Narrow Flexible Fillet Knives

10613 S133N-7PCP
28313 S133N-7C 7" w/ Edge Guard



Flexible Fillet Knives

7" 10203 S133-7PCP
8" 10213 S133-8PCP
8" 19183 S133-8C - With WS-1 Sheath, Carded



9" Flexible Fillet Knife

10243 S133-9PCP



Narrow Flexible Fillet Knives With Sheath

7" 19173 S133-7WS1-PCP
8" 19183 S133-8WS1-PCP
9" 19193 S133-9WS1-PCP



Sliming Knife

4 ½" 10193 S125



8" Wide Fillet Knife

10223 S138PCP



12" Fish Splitter

4143 S112-12H-PCP



FISH KNIVES – CLAM / OYSTER / SCALLOP

3" Clam Knives

Square
10523 S119PCP



Triangle
10443 S127PCP



3 ¾" Clam Knives

Oval
10453 S129PCP



2 ¼" Oyster Knives

New Haven Pattern - Bent Tip

10843 S121
10473 S121PCP



Providence Pattern
10853 S126
10483 S126PCP



3" Oyster Knives

Boston Pattern
10863 S134
10493 S134PCP



4" Oyster Knives

Boston Pattern
10833 S120
10463 S120PCP



Boston Pattern
10803 S122
10433 S122PCP



Galveston Pattern
10873 S137
10503 S137PCP



2" Scallop Knife

10253 S124



FISH / NET KNIVES & SHEATHS

3 ½" Utility / Net Knives

15343 S151SC-GWE-PCP
15353 S151SC-GWE With Sheath
28673 S151SC-GWEC With Sheath

20460 BS-1 4" Sheath for S151SC-GWE



3 ½" Net, Line & Twine Knife

15563 S105SC-PCP

20550 BS-3 4" Sheath for S105SC-PCP



FISH / NET KNIVES & SHEATHS

3 1/2" Net, Line & Twine With Sheath Knives

15403 NTL24
28653 NTL24C Carded

20490 BS-2 4" Sheath for NTL24



Display Bucket of 24 NTL24'S

15393 NTL24-24B



BUTCHER TOOLS / CIMETERS / CLEAVER

8" Narrow Breaking Knife

5523 S132N-8



10" Narrow Breaking Knife

5493 S132N-10



7" Stainless Cleaver

8253 S5387PCP



Cut Resistant Gloves - PCP Packaged 1 Glove per Pack

Small 82003 SSG1-S
Medium 82013 SSG1-M
Large 82023 SSG1-L
X-Large 82033 SSG1-X



**MICROGARD™ ANTIMICROBIAL
AND MEETS ASTM F2992-15
CUT-RESISTANCE STANDARDS.**

Stainless Steel Mesh Gloves - PCP Packaged 1 Glove per Pack

Medium 82153 SSG2-M-PCP



Cimeter Steak Knives

5533 S132-10PCP 10"
5543 S132-12PCP 12"



Butcher Knives

4123 S112-6PCP 6"
4133 S112-8PCP 8"
4103 S112-10PCP 10"
4113 S112-12PCP 12"



FORKS

Cook's

14443 S205PCP 8", 13" Overall



Cook's High Heat

14443H S205H-PCP 8", 13" Overall



MULTIPACKS & GIFT SETS

2 Piece Offset Knife Set- Skin Carded

20373 S163-7SC/9SC 7" & 9"



3 Piece Cutlery Set- Skin Carded

20503 SS3 3 1/4" Parer
9" Scalloped Offset Slicer
10" Cook's Knife



20393 3 PC. 3 1/4" Parer
6" Narrow Boning Knife
10" Cook's Knife



7 Piece Cutlery Set

20703 SSCC-7
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 1/4" Parer
7 Piece Cutlery Case

20204 CC1 Case Only



V-LO[®]

COMFORT & CONTROL COME HAND IN HAND.

State-of-the-art design, comfort, and control. The dual-textured handles are slip-resistant and provide a firm grip. Blades are made from long-lasting, stain-free, high-carbon steel.



Crafted from
DEXSTEEL[®]



Made in
the USA



Individually
Ground Blade



Ergonomically
shaped handle



Certified



CHEF / COOK'S KNIVES

Duo-Edge Santoku

29273 V144-7GE-PCP 7"
29283 V144-9GE-PCP 9"



Cook's Knives

29243 V145-8PCP 8"
29253 V145-10PCP 10"
29263 V145-12PCP 12"



FILLET KNIVES

Flexible Fillet Knives

29603 V136FF-PCP 6"
29183 V133-7PCP 7"
29193 V133-8PCP 8"



BONING KNIVES

6" Boning Knives

29003 V136F-PCP Flexible
29013 V136N-PCP Narrow





SLICERS, CARVERS & UTILITY KNIVES

Scalloped Utility Knives

29373	V156SC-PCP	6"
29383	V158SC-PCP	8"
29363	V14 2-9SC-PCP	9"



12" Duo-Edge Roast Slicer

29343	V140-12GE-PCP
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12" Scalloped Roast Slicer

29353	V140-12SC-PCP
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BREAD KNIVES

Scalloped Bread Knives

29313	V162-8SC-PCP	8"
29333	V147-10SC-PCP	10"



9" Scalloped Offset Sandwich Knife

29323	V163-9SC-PCP
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12" Scalloped Slicer

29353	V140-12SC-PCP
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FORK

8" Cook's Fork, 13" Overall

29443	V205PCP
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PARING KNIVES

3 1/2" Paring Knives

29473 V105PCP



3 1/2" Scalloped Paring Knives

29483 V105SC-PCP

29493 V105SC-2PCP 2 Pack



KNIFE SHARPENER

12" Diamond Sharpener

29123 VS12PCP



GIFT SETS & MULTIPACKS

Cutlery Set

7pc 29813 VCC7

- 12" Diamond Sharpener
- 12" Duo-Edge Slicer
- 10" Cook's
- 9" Scalloped Offset Slicer
- 6" Narrow Boning
- 6" Scalloped Utility
- 3 1/2" Parer
- 7 pc Cutlery Case



3 Piece Cutlery Set- Skin Carded

3pc 29803 V3CP

- 3 1/2" Parer
- 6" Boning
- 10" Cook's



HEAT TREATMENT 101



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.

SOFGRIP®

COMFORT. FOOD.

True to its name, you know exactly what you're getting with the SOFGRIP® series. Features soft, non-slip, comfort-first grip designed to reduce stress on the wrist.



Crafted from
DEXSTEEL®



Made in
the USA



Individually
Ground Blade



Ergonomically
shaped handle



Certified



BONING KNIVES

6" Narrow Curved Boning Knives

24003 SG131-6PCP
24003B SG131-6B-PCP



6" Wide Boning Knives

24013 SG136-PCP
24013B SG136B-PCP



6" Flexible Boning Knives

24033 SG136F-PCP
24033B SG136FB-PCP



6" Narrow Boning Knife

24023 SG136N-PCP



BREAD KNIVES

Scalloped Bread Knives

24223	SG162-8SC-PCP	8"
24223B	SG162-8SCB-PCP	8"
24383	SG147-10SC-PCP	10"
24383B	SG147-10SCB-PCP	10"



9" Scalloped Offset Sandwich Knives

24423 SG163-9SC-PCP
24423B SG163-9SCB-PCP



SHEARS

Poultry / Kitchen - Imported

25353 SGS01B-CP



DEBONING KNIVES

3 1/4" Clip Point Deboning Knife

11103 P152HG



Utility / Deboning Knives

3 1/2"	11113	P153HG
4 1/2"	11123	P154HG



5" Wide Utility / Deboning Knife

11133 P155WHG



6" Hollow Ground Deboning Knife

11143 P156HG



CHEF / COOK'S KNIVES

Cook's Knives

24153	SG145-8PCP	8"
24153B	SG145-8B-PCP	8"
24163	SG145-10PCP	10"
24163B	SG145-10B-PCP	10"



10" Scalloped Cook's Knife

24183 SG145-10SC-PCP



8" x 3 1/4" Chinese Chef's Knives

24533B	SG5888B-PCP	
24533Y	SG5888Y-PCP	
24533R	SG5888R-PCP	



Duo-Edge Santoku Knives

24503	SG144-7GE-PCP	7"
24503B	SG144-7GEB-PCP	7"
24513	SG144-9GEB-PCP	9"



PARING KNIVES

3 1/4" Cook's Style

24333 SG104PCP
24333B SG104B-PCP



3 1/2" Spear Point

24353 SG105PCP
24353B SG105B-PCP



3 1/4" Clip Point

24323 SG107PCP
24323B SG107B-PCP



UTILITY KNIVES

Scalloped

24303 SGL155NSC-PCP 5 1/2"
24303B SGL155NSCB-PCP 5 1/2"
24213 SG156SC-PCP 6"
24213B SG156SCB-PCP 6"



Scalloped Slicer

24253 SG158SC-PCP 8"
24253B SG158SCB-PCP 8"
24263 SG142-9SC-PCP 9"



8" Tiger Edge Slicer

24293 SG142-8TE-PCP
24293B SG142-8TEB-PCP



6" Scalloped Sandwich

24463B SG164-6SCB-PCP



SANDWICH SPREADERS

3 1/2"

24393 SG173PCP
24403 SG173SC-PCP
Scalloped



SLICERS & CARVERS

12" Scalloped Roast

24243 SG140-12SC-PCP
24243B SG140-12SCB-PCP



12" Duo-Edge Roast

24273 SG140-12GE-PCP
24273B SG140-12GEB-PCP



14" Wide Duo-Edge

24283 SG140-14WGE-PCP
24283B SG140-14WGE-PCP



CIMETER / BREAKING KNIVES

Breaking Knives

24053 SG132N 8"
24763 SG132N-8PCP 8"
24053B SG132N-8B With Safety Tip 8"
24753 SG132N-10PCP 10"



10" Cimeter Steak Knives

24073 SG132-10PCP
24073B SG132-10B-PCP



FILLET KNIVES & SHEATHS

Flexible Fillet

24583 SG136FF-PCP 6"



Flexible Narrow Fillet

24103 SG133-7PCP 7"
24113 SG133-8PCP 8"
24123 SG133-9PCP 9"



Flexible Fillet w/Sheath

24633 SG133-7WS1-PCP 7" Shown Above
24643 SG133-8WS1-PCP 8" Shown Above
24653 SG133-9WS1-PCP 9" Shown Above



Sheath Only

20450 WS-1 Up to 9" Blade



Wide Fillet

24133 SG138PCP 8"



8" Tiger Edge Slicers

24293 SG142-8TE-PCP
24293B SG142-8TEB-PCP



9" Scalloped Utility Slicer

24263 SG142-9SC-PCP



GIFT SETS

20153 SGCC-7 7 Piece, White
20713 SGBCC-7 7 Piece, Black
20204 CC1 7 Piece, Case Only

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



20323 SB-6 6 Piece, Stainless Steel
20333 SB-8 8 Piece, Stainless Steel
20334 SB-8 BLOCK ONLY

6 Piece 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 Includes
6" Narrow Boning Knife
3 1/2" Scalloped Spreader



21008 HSG-3 7 Piece, White
21009 HSGB-3 7 Piece, Black
20332 IS6 Block Only

10" Diamond Knife Sharpener
8" Cook's Knife
8" Scalloped Bread Slicer
6" Narrow Boning Knife
6" Scalloped Utility Knife
3 1/2" Paring Knife
Slant Block



TRADITIONAL[®]

SACRIFICE NEITHER STEAK NOR SIZZLE.

The look, feel and performance of the Traditional[®] series has long been appreciated by culinary professionals. Since the early 1800s, as a matter of fact.



Crafted from
DEXSTEEL[®]



Individually
Ground Blade



Enhanced Grain
Structure



Made in
the USA



BONING KNIVES – HIGH CARBON STEEL

6" Narrow Boning Knife - Rosewood Handle

1350 S13G6NR-PCP



6" Wide Boning Knife - Beech Handle

1880 1376PCP



6" Flexible Boning Knife - Rosewood Handle

2060 1376HBR



6" Flexible Boning Knife - Beech Handle

2010 1376HB



6" Narrow Boning Knife - Rosewood Handle

2100 1376NR



6" Narrow Boning Knife - Beech Handle

2070 1376N



8" Wide Boning Knife - Beech Handle

2150 1378PCP



BREAD KNIVES – ROSEWOOD HANDLES

Scalloped Bread Knife

10" 18160 S47G10PCP



9" Scalloped Offset Bread Knife

13390 S63-9SC-PCP



CLEAVERS – ROSEWOOD HANDLES

High-carbon Steel

8010 5096 6", 0.75 lbs
8070 5387 7", 1.5 lbs



Stainless Heavy Duty

Assembled in the U.S. with Imported Parts

8220 S5287 7", 2.25 lbs
8230 S5288 8", 2.5 lbs
8240 S5289 9", 2.75 lbs



CARBON STEEL 101

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.

CHINESE CHEF'S KNIVES

Hardwood Handle - Carbon Steel

8020 5178 8" x 3 1/4"



Hardwood Handle

8040 S5198 8" x 3 1/4"
8110 S5198PCP 8" x 3 1/4"
8051 8915 8" x 3 1/4" - Walnut



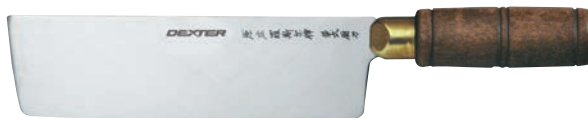
Hardwood Handle - Duo-Edge

8210 S5198GE-PCP 8" x 3 1/4"



Walnut Handle

8030 S5197 7" x 2"
8140 S5197W 7" x 2 3/4"



COOK'S KNIVES

Rosewood Handle

12371 63689-8PCP 8"
12381 63689-10PCP 10"



FILLET KNIVES

Beech Handle

10893 S2333-8PCP 8"
10903 S2333-9PCP 9"



Wide High-Carbon Steel - Beech Handle

1660 1375PCP 5"
1880 1376PCP 6"
2130 1377PCP 7"
2150 1378PCP 8"



PARING KNIVES

Rosewood Handle

15120 S194 1/4R-PCP 3 1/4" Cook's



Beech Handle, High-Carbon Steel

15271 2332 3 1/4"



SANDWICH SPREADERS

Rosewood Handles

18100 S2493 1/2PCP 3 1/2"
18120 S2493 1/2SC-PCP 3 1/2" Scalloped



SLICERS / UTILITY KNIVES

Scalloped - Slicer

13260 S46912PCP 12"



Connoisseur® - Duo-Edge Roast Slicer



13022 40D-10 10"
13032 40D-12 12"
13042 40D-14 14"



FORKS

Forged Broiler - Rosewood Handle

14130 L28914 9", Overall 22"



Forged Broiler - Rosewood Handle

14120 28914MF-PCP 9", Overall 14"



Broiler - Rosewood Handle

14050 S2826½ 6 ½", Overall 22"



Carver - Rosewood Handle

14070 S2896PCP 5 ½", Overall 10 ½"



Cook's - Rosewood Handle

14090 S2896½PCP 6 ½", Overall 13 ½"



Shrimp - Rosewood Handle

14080 S2896½M 6 ½", Overall 11 ½"



PRODUCE KNIVES & SHEATH

Hardwood Handle, High-carbon Steel

9060 F5S 4¼" x 7⁄8"
9160 166 6" x 1"
20100 #0 Leather Sheath



FISH KNIVES

High-Carbon Steel - Scored, Beech Handle

10281 2022 4"
10311 2212 4 ½"



High-Carbon Steel - Scored, Walnut Handle

10411 4215 5"



High-Carbon Steel - Beech Handle

10030 1674½ 4 ½"



FISH KNIVES - CLAM & OYSTER

Clam Knife - Beech Handle

10700 S17 3"
10010 S17PCP 3"



Oyster Knife - Beech Handle, New Haven Pattern

10080 S1712¾NH-PCP 2¾"



Oyster Knife - Beech Handle, Boston Pattern, High-carbon Steel

10151 22PCP 4"



DOUBLE HANDLE CHEESE KNIFE

Rosewood Handles

9210 S18914 14"



Pizza Cutters

18030 S3A-PCP 2 ¾"
18040 S3 2 ¾"



Blade Only

DUOGLIDE®

EASY ON THE WRIST.

These ergonomic knives are perfect for long periods of use. The ultra-soft, right-sized handle can be gripped in several ways for comfort and control.



Crafted from
DEXSTEEL®



Made in
the USA



Individually
Ground Blade



Ergonomically
shaped handle



Certified



PARING / UTILITY KNIVES

3 3/8" Paring Knife

40003 40003



5" Duo-Edge Utility Knife

40013 40013



CHEF / COOK'S KNIFE

8" All-Purpose, Duo-Edge Chef's Knife

40033 40033



SLICER

7 1/2" Scalloped Bread / Slicer

40023 40023



DEXTER IS PROUD OF IT'S MANUFACTURING ABILITIES FROM ITS MASSACHUSETTS-BASED FACILITIES.

[Check out the video for a quick tour of the Dexter production plant.](#)

DEXTER 360[®]

FOR CUTTING ANYTHING BUT CORNERS.

Hollow-ground, stain-resistant blades—crafted in the US from American steel with ergonomic handle combines durable polypropylene with slip-resistant overmolding and comes in HACCP colors.



Made in
the USA



Enhanced Grain
Structure



Individually
Ground Blade



Certified





PARING / UTILITY KNIVES

3 1/2" Paring Knives

36000	S360-3 1/2-PCP
36000C	S360-3 1/2C-PCP
36000G	S360-3 1/2G-PCP
36000P	S360-3 1/2P-PCP
36000R	S360-3 1/2R-PCP
36000Y	S360-3 1/2Y-PCP



5" Scalloped Utility Knife

36003	S360-5SC-PCP
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BONING KNIVES

6" Narrow Knives

36001	S360-6N-PCP
36001C	S360-6NC-PCP
36001G	S360-6NG-PCP
36001P	S360-6NP-PCP
36001R	S360-6NR-PCP
36001Y	S360-6NY-PCP



6" Narrow, Flexible Knife

36002	S360-6F-PCP
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SANTOKU KNIVES

7" Knives

36004	S360-7-PCP
36004C	S360-7C-PCP
36004G	S360-7G-PCP
36004P	S360-7P-PCP
36004R	S360-7R-PCP
36004Y	S360-7Y-PCP



SLICERS

12"

36010	S360-12PCP
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Scalloped

36007	S360-8SC-PCP	8"
36011	S360-12SC-PCP	12"



COOK'S KNIVES

8" Knives

36005	S360-8-PCP
36005C	S360-8C-PCP
36005G	S360-8G-PCP
36005P	S360-8P-PCP
36005R	S360-8R-PCP
36005Y	S360-8Y-PCP



10" Knives

36006	S360-10-PCP
36006C	S360-10C-PCP
36006G	S360-10G-PCP
36006P	S360-10P-PCP
36006R	S360-10R-PCP
36006Y	S360-10Y-PCP



9" Scalloped Offset

36008	S360-9SC-PCP
36008C	S360-9SCC-PCP
36008G	S360-9SCG-PCP
36008P	S360-9SCP-PCP
36008R	S360-9SCR-PCP
36008Y	S360-9SCY-PCP



iCUT®-FORGE

FORGE AHEAD.

The iCUT®-FORGE series features a blade forged from German stainless steel for balance and durability, and a triple-riveted POM handle for comfort and feel. Imported.



Individually
Ground Blade



Enhanced Grain
Structure



Certified





PARING KNIFE

38460 38460 3 1/2"



UTILITY KNIFE

38461 38461 5"



BONING KNIFE

38462 38462 6"



DUO-EDGE KNIVES

Santoku

38463 38463 7"



Chef's

38465 38465 8"
38467 38467 10"



Slicer

38469 38469 10"



CHEF'S KNIVES

31802 IC6102 8"
38464 38464 8"
38466 38466 10"



SCALLOPED BREAD KNIFE

38468 38468 8"



iCUT-PRO[®]

COMFORT MEETS CLASSIC.

Features a forged German stainless steel blade for balance and durability. The handle is comfortable, nonslip Santoprene[®] for grip and comfort. Imported.



Individually
Ground Blade



Enhanced Grain
Structure



Certified



BONING KNIFE

6" Forged Narrow Boning Knife

30400 30400



BREAD SLICER

8" Forged Scalloped Bread Slicer

30405 30405



SLICERS

10" Forged Pointed Slicer

30406 30406



12" Forged Duo-Edge Slicer

30409 30409



PARING KNIFE

3 1/2" Forged Paring Knife

30408 30408



CHEF'S KNIVES

7" Forged, Duo-Edge Santoku

30402 30402



Forged Chef's Knives

30403 30403 8"
30404 30404 10"



FORK

6" Forged Bayonet Fork 11 1/2" Overall

30407 30407



BUTCHER STEEL / SHARPENER

10" Butcher Steel

30401 30401



ADDITIONAL CHEF'S TOOLS

8 1/2" Forged, Heavy Duty Kitchen Shears

19921 PS02-CP



9 1/2" Forged, Heavy Duty Kitchen Shears

19920 PS01-CP



7 Piece Garnishing Set with Case

20207 CC77



Includes:

Channel Knife

Lemon Zester

Parisian Cutter, Double Scoop

Vegetable Peeler

Butter Curler

Parisian Cutter, Single Scoop

Apple Corer



BASICS®

CUTTING-EDGE VALUE.

When performance is as important as value, look no further than our BASICS® series of knives, made from stain-free, high-carbon steel, perfect for staying within your budget and on task. Imported.



Individually
Ground Blade



Enhanced Grain
Structure



Certified



BONING KNIVES

6" Curved Boning Knife

31618 P94823



Flexible Curved Boning Knives

31619 P94824 5"
31620 P94825 6"



Flexible Narrow Boning Knives

31613 P94817 5"
31614 P94818 6"



Stiff Boning Knives

31616 P94820 5"
31617 P94821 6"
31617B P94821B 6"



6" Wide Boning Knives

31615 P94819
31615B P94819B



CIMETER STEAK KNIFE & CLEAVER

10" Cimeter Steak Knife

31621 P94826



6" Stainless Steel Cleaver

49542 49542



4 3/4" Jumbo Style Steak Knife

31365 P46005



6 Pc Steak Knife Set

31560 P46005-6P



COOK'S KNIVES

Cook's Knives NSF

31600 P94801 8"
31600B P94801B 8"
31601 P94802 10"
31601B P94802B 10"
31629 P94806 12"
31629B P94806B 12"



Wide Cook's Knife

31602 P94831 10"



FISH KNIVES

6" Flexible Narrow Boning Knife

31614 P94818



Narrow Fillet Knives

31608 P94812 7"
31609 P94813 8"



PIZZA CUTTER

31631 P94ZZA-4 4"



SCALLOP KNIFE

31370 P10884 4 1/2"



BREAD KNIVES

8" Scalloped Bread Knives

31603 P94803
31603B P94803B



8" Scalloped Offset Bread Knives

31606 P94807
31606B P94807B



Scalloped Slicers

10" 31604 P94804
10" 31604B P94804B
12" 31605 P94805
12" 31605B P94805B



SPREADERS

Sandwich

31652 P94860 3 1/2"



Mother Russell

18263 S170 3 1/2"
18283 S170L 4 1/2"
18293 S170L-3 3-Pack
of S170L



JAPANESE STYLE CHEF'S KNIVES

6 1/2" Deba Knife, Hardwood Handle

31445 P47005



6 1/2" Nakiri Knife, Hardwood Handle

31444 P47004



10" Sashimi Knife, Hardwood Handle

31441 P47010



12" Sashimi Knife, Hardwood Handle

31446 P47006



PARING KNIVES

3" Clip Point Parer

31610 P94816



3 1/8" Tapered Parers

31611 P94843
31611B P94843B



3 1/8" Tiger Edge, Tapered Parer

31612 P94846



2 1/2" Tourné Knife

15153 S102B



2 3/4" Clip Point Parers

31366 P40003
31440 P40531DP 36pc in Display Box



3 1/4" Cooks Style Parers

31436 P40843
31438 P40518DP 36pc in Display Box



3 1/4" Scalloped Parers

31437 P40846
31439 P40525DP 36pc in Display Box



NET KNIFE

4" w/Sheath

31431 P10885



CUT & GUT KNIVES

4 3/4"

31432 P11893
28383 P11893C



PEELER

4 1/2" Stainless Steel

91500 91500



FISH BONE TWEEZERS

5" 2 Pack

182177F 182177F



SLICERS, CARVERS & UTILITY KNIVES

Scalloped Utility Knives

31627	P94847	6"
31627B	P94847B	6"
31628	P94848	8"
31628B	P94848B	8"



8" Scalloped Offset Sandwich Knives

31606	P94807
31606B	P94807B



12" Roast Slicers

31607	P94810
31607B	P94810B



Scalloped Slicers

31604	P94804	10"
31604B	P94804B	10"
31605	P94805	12"
31605B	P94805B	12"



TURNERS, SCRAPERS & SERVERS

4" Griddle Scraper

31640	P94850
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4" x 2 1/2" Pancake Turner

31641	P94851
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Pie Knives

31642	P94852	4 1/2" x 2 1/4"
31643	P94853	5"



Hamburger Turners

31644	P94854	4" x 3"
31648	P94858	5" x 4" Heavy Duty
31645	P94855	6" x 3"



Cake Turners

31646	P94856	8" x 3"
31647	P94857	8" x 3" Perforated



Servers - Stainless Steel

31433	V19021	9" Fruit & Vegetable
31434	V19023	9" Pierced Vegetable
31435	V19024	9" Salad & Pasta
31430	V19025	10" Serrated Pie
31427	V19027	11" Pie



COOL BLUE®

IF YOU CAN'T TAKE THE HEAT...

Cool Blue® products withstand temperatures up to 500 degrees and feature solid construction for durability and easy cleaning.



High Heat



Individually
Ground Blade



Made in
the USA



Certified



TURNERS – SANI-SAFE®

Hamburger

19853H S286-4H-PCP 4" x 3"
 19713H S285-3H-PCP 4" x 3" Heavy Duty
 19723H S285-4H-PCP 5" x 4"
 19683H S286-6H-PCP 6" x 3"



Steak

19733H S289-8H-PCP 8" x 4"



Perforated

19703H PS286-8H-PCP 8" x 3"



Grill

19693H S286-8H-PCP 8" x 3"



Slotted Fish

19673H S186½ H-PCP 6 ½" x 3"



Square End

19613H S286-8SQH-PCP 8" x 3"



PIZZA CUTTER – SANI-SAFE®

18023H P177AH-PCP 4"



COOK'S FORK – SANI-SAFE®

14443H S205H-PCP 13" Overall



GRIDDLE SCRAPER – SANI-SAFE®

19603H S293H-PCP 3"



TURNERS & SCRAPER – BASICS®

31655H P94861H 6" x 5"
31657H P94864H 8" x 3" Long Handle,
20" Overall - Imported



Grill

31646H P94856H 8" x 3"
31650H P94862H 8" x 3" Square End



Hamburger

31648H P94858H 5" x 4"
31645H P94855H 6" x 3"



Grill Perforated

31647H P94857H 8" x 3"



Steak

31654H P94859H 8" x 4"



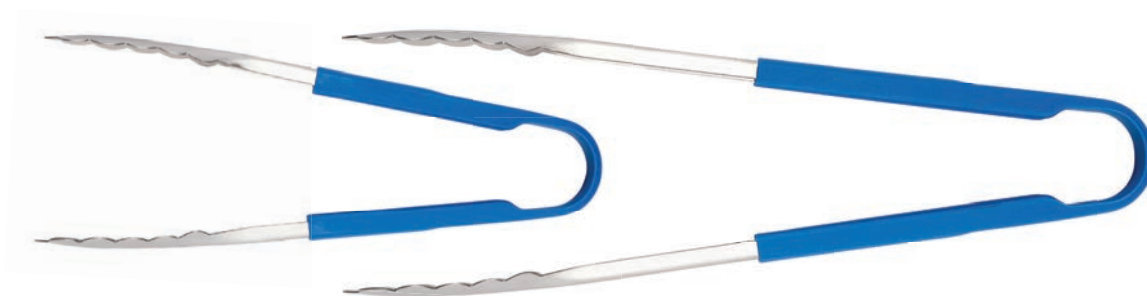
HIGH HEAT TO THE MAX

Dexter Cool Blue® turners withstand temperatures up to 500° 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.

SILICONE TOOLS – IMPORTED

Heavy Duty Utility Tongs

91509 9½”
91510 12”



Slotted Turner

91533 11½”



Spoonula

91532 11½”



Spoon

91531 11”



Spatula

91530 11”



Brush

91534 10¾”



Fish Turner

91508 11”



SCRAPERS, SPATULAS & TURNERS



SCRAPERS – PAN, GRIDDLE & BENCH

Pan Scraper

17313 S290RC 3"



Griddle Scrapers

19603 S293PCP 3"
17353 S294 4"
19833 S294PCP 4"



Griddle Scraper - High Heat

19603H S293H-PCP 3"



Dough Cutter / Scrapers

17303 S196 6" x 3"
17303B S196B 6" x 3"
17303R S196R 6" x 3"
17303Y S196Y 6" x 3"
19783 S196PCP 6" x 3"



Dough Cutter / Scrapers Rosewood Handle

17040 S496 6" x 3"
19790 S496PCP 6" x 3"



Forged Pan Scraper, High-Carbon Steel Rosewood Handle

16060 25RC-4 4"



Stiff Pan Scrapers, High-Carbon Steel Rosewood Handle

50501 3S-4 4"



Forged Griddle Scraper, High-Carbon Steel Rosewood Handle

50801 525S-4 4"



Griddle Scraper, High-Carbon Steel 6" Walnut Handle

50871 L4504 3"



Trough Scraper, High-Carbon Steel Beech Handle

50890 28874 3 1/8" x 3"



BAKER'S SPATULAS

Polypropylene Handles

17413 S284-6 6"
17443 S284-8 8"
19813 S284-8-PCP 8"
17453 S284-10 10"
19823 S284-10PCP 10"
17463 S284-12 12"
19983 S284-12PCP 12"
17473 S284-14 14"



Offset - Polypropylene Handles

17603 S284-5B 5"
19953 S284-5B-PCP 5"
17623 S284-8B 8"
19963 S284-8B-PCP 8"
17633 S284-10B 10"
19973 S284-10B-PCP 10"



Frosting - Polypropylene Handles

17433 S284-6 1/2 6 1/2"
19803 S284-6 1/2PCP 6 1/2"



Traditional - Wood Handles

17120 S2494 4"
19830 S2494PCP 4"
17160 S2498 8"
17220 S24910 10"
17230 S24912 12"



Traditional - Wood Handle, Frosting

17110 S2496 1/2 6"



Traditional - Wood Handle, Offset

16180 S24910B 10" x 1 3/4"





TURNERS – HEAT RESISTANT HANDLES

Hamburger Turners

19853H	S286-4H-PCP	4" x 3"
19713H	S285-3H-PCP	4" x 3" Heavy Duty
19723H	S285-4H-PCP	5" x 4"
19683H	S286-6H-PCP	6" x 3"



Steak

19733H	S289-8H-PCP	8" x 4"
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Perforated

19703H	PS286-8H-PCP	8" x 3"
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Grill

19693H	S286-8H-PCP	8" x 3"
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Slotted Fish

19673H	S186½ H-PCP	6 ½" x 3"
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Square End

19613H	S286-8SQH-PCP	8" x 3"
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TURNERS, KNIVES & SERVERS POLYPROPYLENE HANDLES

2 ½" Mini Turners

16193	S171
19663	S171PCP



4" x 2" Turners

16463	S172
19773	S172PCP



Hamburger Turners

16343	S286-4	4" x 3"
19853	S286-4PCP	4" x 3"
16353	S286-6	6" x 3"
19683	S286-6PCP	6" x 3"



Hamburger Turners - Heavy Duty

16433	S285-3	4" x 3"
19713	S285-3PCP	4" x 3"
16443	S285-4	5" x 4"
19723	S285-4PCP	5" x 4"



6" x 3" Rounded Corner Turner

16383	S286-6RC
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4" x 2 ½" Pancake Turners

16473	S172½
19743	S172½PCP



8" x 3" Cake Turners

16363	S286-8
19693	S286-8PCP
19693C	S286-8PCPC
19693G	S286-8PCPG
19693R	S286-8PCPR
19693Y	S286-8PCPY



8" x 3" Perforated Turners

16373	PS286-8
19703	PS286-8PCP
19703C	PS286-8PCPC
19703R	PS286-8PCPR



4" x 2 ½" Slotted Turner

19873	S182½PCP
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6 1/2" x 3" Slotted Fish Turner

19673 S186 1/2 PCP



Pie Knives

16483 S174 4 1/2" x 2 1/4"
19753 S174 PCP 4 1/2" x 2 1/4"
19763 S175 PCP 5"



6" x 5" Pizza Servers

16503 S176
19793 S176 PCP



TURNERS – BEECH HANDLES

High Carbon Steel

16221 2386H-6 6" x 3" Hamburger
16231 2386C-8 8" x 3" Grill
16311 P2386C-8 8" x 3" Perforated



HAMBURGER TROWEL – HARDWOOD HANDLE

High Carbon Steel

16530 1515 4" x 5"



TURNER – WALNUT HANDLE

8" x 3" Grill

16381 2388



TURNERS, KNIVES & SERVERS ROSEWOOD HANDLES

2 1/2" Mini Turners

16201 S240
19660 S240 PCP



4" x 2" Turners

16080 S242
19670 S242 PCP



4" x 2 1/2" Pancake Turners

16090 S242 1/2
19720 S242 1/2 PCP



Pie Knives

16100 S244 4 1/2" x 2 1/4"
19750 S244 PCP 4 1/2" x 2 1/4"
16110 S245R 5"
19760 S245R-PCP 5"



6 1/2" x 3" Slotted Fish Turner

19810 S246 1/2 PCP



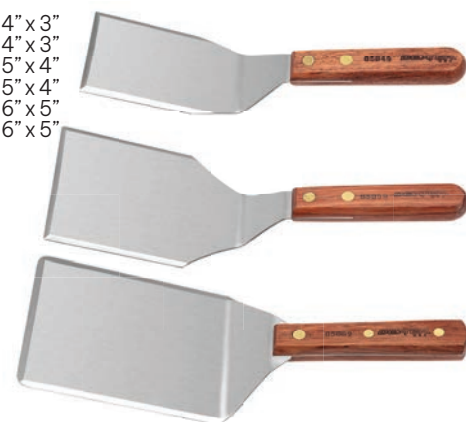
Hamburger Turners

16150 S8694 4" x 3"
19960 S8695 PCP 5" x 3"
16160 S8696 6" x 3"
19680 S8696 PCP 6" x 3"
16390 S8698SQ 8" x 3"
19710 S8698SQ-PCP 8" x 3"



Hamburger Turners - Balanced

16271 85849 4" x 3"
19770 85849 PCP 4" x 3"
16281 85859 5" x 4"
19780 85859 PCP 5" x 4"
16291 85869 6" x 5"
19800 85869 PCP 6" x 5"



8" x 3" Grill

16170 S8698
19690 S8698 PCP



8" x 3" Perforated

16330 PS8698
19700 PS8698 PCP



8" x 4" Steak

16420 S8699
19730 S8699 PCP



8" x 3" Long Handles - 20" Overall

16130 LS8698
19740 LS8698 PCP
16241 L8386C-8 - High-Carbon Steel



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

CERAMIC RODS

3 Rod Ceramic Sharpener

7080 3-WAY

- 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"



CRYSTOLON® / INDIA BENCHSTONE

11 1/2" Crystolon / India Benchstone

7945 EDGE-14

- 150 grit Crystolon stone manufactured with siliconcarbide 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 11 1/2" x 2 1/2" x 1"



MANUAL SHARPENER

Tri-stone Sharpening System

7946 EDGE-15

- 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

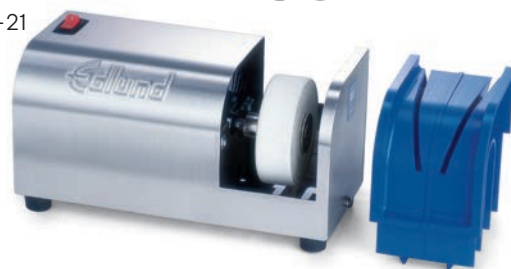


ELECTRIC SHARPENER

Electric Edge Sharpener by Edlund Co. NSF

7931 EDGE-21

- Precision guidance system to maintain perfect edge angle
- Stainless steel housing
- Replaceable grinding wheel assembly
- Sharpens plain edge and scalloped edge knives
- Removable ABS knife guide for easy cleaning



HAND-HELD SHARPENERS

EZ Edge Hand-held Edge Sharpener

7920 EDGE-1

- 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



2-Stage Hand-held Edge Sharpener

7921 EDGE-2

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



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.

Magnetized, Heavy Weight, Medium Coarseness, Serrated, High-carbon Steel Rod and Hardwood Handles

7030	A12R-PCP	5/8" x 12"
7060	A14R-PCP	5/8" x 14"



Magnetized, Medium Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Polypropylene Handles

7353	1012B	1/2" x 10"
7373	1212B	1/2" x 12"
7393	1412B	1/2" x 14"



Magnetized, Heavy Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Polypropylene Handle

7433	1258B	5/8" x 12"
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Magnetized, Medium Weight, Polished, High-carbon Steel Rod, Polypropylene Handles

7313	12SB-10	1/2" x 10"
7323	12SB-12	1/2" x 12"



Magnetized, Heavy Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Ribbed Hardwood Handles

7201	1237-12	5/8" x 12"
7231	1237-14	5/8" x 14"



Magnetized, Medium Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Ribbed, Hardwood Handles

7281	1227-12	1/2" x 12"
7291	1227-14	1/2" x 14"



Heavy Weight and Medium Coarseness, Serrated, Chrome Plated High-carbon Steel Rod and Santoprene® Handle

30401	30401	10"
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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.

Diamond Sharpeners

7613	DDS-10PCP	10"
7633	DDS-12PCP	12"
7633B	DDS-12B-PCP	12" Black Handle
28273	DDS-10C	10" Carded



Diamond Sharpeners w/Swivel

7603	DDS-10S-PCP	10"
7623	DDS-12S-PCP	12"



Diamond Sharpener

29123	VS12PCP 12"
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Knife Sharpeners w/Specially Hardened, Knurled Rod

7333	10SXL-PCP	1/2" x 10"
7343	12SXL-PCP	1/2" x 12"
7363	14SXL-PCP	1/2" x 14"



Ceramic Sharpeners

7010	P8	1/2" x 8"
7020	P10	1/2" x 10"
7050	R12B	1/2" x 12"



HOW TO PROPERLY STEEL A KNIFE

Hold the sharpening steel in your non-dominant hand and the knife in your dominant hand.

Hold the knife blade at a 20° angle to the sharpening steel, with the base of the blade closest to the handle.

Starting at the base of the blade, draw the blade down the length of the steel while maintaining the 20° angle. Apply moderate pressure but avoid pressing too hard.

Repeat this process on the other side of the blade, matching the number of strokes from the first side.

Remember, honing/steeling a knife using a sharpening steel is not the same as sharpening. Sharpening removes material to create a new edge while honing helps to realign the blade's edge to maintain its sharpness.



Check out our
HOW TO STEEL VIDEO

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 knife safety, storage, and transport.



EDGE GUARDS

Narrow

83100	KG4	4" x 1"
83101	KG6	6 1/2" x 1"
83102	KG8N	8 1/4" x 1 1/4"
83103	KG10N	10 3/8" x 1 1/4"
83104	KG12N	12 3/8" x 1 1/2"



Wide

83105	KG8W	8 3/8" x 2"
83106	KG10W	10 3/8" x 2 1/8"



CASES

7 Piece Cutlery Case Only

20204 CC1



14 Piece Cutlery Case Only

20205 CC2



27 Pocket Attaché Edge Case Only

20201 CC5



35 Pocket Cutlery Case Only

20203 CC6



BACKPACK

Cutlery Bag With Edge Case Insert (Cutlery Not Included)

20349 CC7



MAGNET KNIFE HOLDERS

Polypropylene Base

82103	MBP-13	13"
82113	MBP-18	18"
82123	MBP-24	24"



KNIFE SHEATHS



- | | | |
|-------|---------------------|-----------------------------------|
| 20460 | BS-1 | 4" Sheath for S151 |
| 15313 | S151PCP | 3 1/2" Vegetable/Utility Knife |
| 15353 | S151SC-GWE W/SHEATH | 3 1/2" Utility/Net Knife w/Sheath |



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|--------|------------|-----------------------------------|
| 20490 | BS-2 | 4" Sheath for S104 |
| 15303 | S104PCP | 3 1/4" Cook's Style Parer |
| 15373 | S104SC-PCP | 3 1/4" Scalloped Parer |
| 24333 | SG104PCP | 3 1/4" Cook's Style Parer |
| 24333B | SG104B-PCP | 3 1/4" Cook's Style Parer - Black |



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|-------|------------|--|
| 20550 | BS-3 | 4" Sheath for S105SC |
| 15503 | S105PCP | 3 1/2" Parer |
| 15563 | S105SC-PCP | 3 1/2" Scalloped Parer |
| 15583 | NET105SC | 3 1/2" Scalloped Net, Line & Twine Knife |



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|-------|---------|------------------------------|
| 20560 | BS-5 | Sheath for 5" Produce Knives |
| 9453 | S185PCP | 5" Vegetable/Produce Knife |



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|--------|----------------|---------------------------------|
| 20450 | WS-1 | Knife Sheath for up to 9" Blade |
| 1523 | S136PCP | 6" Wide Boning Knife |
| 10203 | S133-7PCP | 7" Flexible Narrow Fillet |
| 10213 | S133-8PCP | 8" Flexible Narrow Fillet |
| 10243 | S133-9PCP | 9" Flexible Narrow Fillet |
| 10223 | S138PCP | 8" Wide Sliming Knife |
| 13563 | S142-9SC-PCP | 9" Scalloped Utility Slicer |
| 24583 | SG136FF-PCP | 6" Flexible Fillet |
| 24103 | SG133-7PCP | 7" Flexible Narrow Fillet |
| 24113 | SG133-8PCP | 8" Flexible Narrow Fillet |
| 24123 | SG133-9PCP | 9" Flexible Narrow Fillet |
| 24133 | SG138PCP | 8" Wide Fillet |
| 24293 | SG142-8TE-PCP | 8" Tiger Edge Slicer |
| 24293B | SG142-8TEB-PCP | 8" Tiger Edge Slicer - Black |
| 24263 | SG142-9SC-PCP | 9" Scalloped Utility Slicer |



20440 #3 6" Leather Sheath
 1660 1375PCP 5" Wide Boning Knife, Carbon Steel
 1880 1376PCP 6" Wide Boning Knife, Carbon Steel
 2070 1376N 6" Narrow Boning Knife, Carbon Steel



20410 #1 9" Leather Sheath
 2130 1377PCP 7" Wide Boning Knife, Carbon Steel
 2150 1378PCP 8" Wide Boning Knife, Carbon Steel
 10893 S2333-8PCP 8" Fillet Knife
 10903 S2333-9PCP 9" Fillet Knife



20570 #4 Leather Sheath for Skinning Knives
 6211 012-5SK 5" Skinning Knife, Carbon Steel
 6221 012-6SK 6" Skinning Knife, Carbon Steel
 6321 012G-6 6" Skinning Knife, w/Finger Guard
 10030 1674 1/2 4 1/2" Fish / Skinning Knife
 6123 SB 12-6 6" Skinning Knife, Stain-free Steel
 6143 SL 12-5 1/4 5 1/4" Sheep Skinner, Stain-free Steel



20400 #0 6" Leather Sheath Produce Knives
 9463 S186PCP 6" Vegetable Produce Knife
 9060 F5S 4 1/4" Produce Knife, Carbon Steel
 9160 166 6" Produce Knife, Carbon Steel
 10411 4215 5" Fish Knife, Carbon Steel
 10311 2212 4 1/2" Sheath Knife, Carbon Steel

KNIFE BLOCKS

20332 #1S6 Block Only
 6 pc. Slant Block Only
 Cutlery Not Included



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



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.



3-sided Floor Display

20024 2004T
22" W x 79" H x 28" D



Counter Display for Knife Guards

20022 2008CT
18 $\frac{3}{4}$ " W x 20" H x 6 $\frac{1}{4}$ " D

CUSTOM DESIGNS

Dexter-Russell designs uniquely engineered products to meet the specialized needs and applications of an ever demanding and fast paced food industry. For your Product Solutions, please contact us at 1-800-343-6042



DEXTER®

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DEXTER1818.COM



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