A SHARP KNIFE IS A SAFE KNIFE

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 capabilities, corrosion resistance and ease of re-sharpening.

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.
Respecting the craft since 1818

1818
Henry Harrington starts the first American cutlery company in Southbridge, MA.

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.

1933
The two companies come together and eventually become Dexter–Russell.

1941
The first SANI–DEXTER knives are introduced, eventually evolving into the SANI–SAFE® series that remains the gold standard in food service today.

1959
The iconic Ted Williams fishing knife launches, receiving instant acclaim from outdoor enthusiasts.

1994
The new Offset Bread Knife launches, and delis are forever changed.

2022
The ROSS–1® robotic sharpening system, which sharpens thousands of knives a day, is introduced to the processing industry.

LasEr etched barcodeD knives
Knife Identification

Break into the future
Replace time-consuming methods of numbering knives while improving plant food safety.

How it works
• Scan an employee ID badge and the knife barcode to connect the knife to that employee.
• Knife is released by employee exit scan.

DEX–DATA knives are compatible with the Innova Zones Systems and are universally compatible to work with all types of scanners and smart phones.

Result = Improved method of finding a lost or broken knife
• DEX–DATA reduces labor required to brand or engrave knives.
• DEX–DATA improves food safety by effectively tracking knife usage.

Studies have shown the average in–house cost to brand or engrave a knife is $2.00 per knife.

Dex–Data is supported by and in partnership with

Look for the
DEX–DATA
icon for knives that support this feature
ERGONOMIC POULTRY SERIES - POULTRY - PAGES 7 – 8

**HANDLE**
Industry best slip resistance, light-weight, ergonomic handle designed specifically for the poultry industry.

**BLADE**
High-carbon stainless steel

**SAFETY FEATURES**
Handle is designed with finger guards to prevent hands from slipping backwards or forwards.

**USAGE**
Popular series in the poultry industry for deboning and trimming.

PRO DEX SERIES (PDM, PDS, PDB, PDC & PDU) - BEEF & PORK - PAGES 9 – 10

**HANDLE**
Anti-slip and ergonomically designed handles ranging in grip texture and feel to match your preferred fit.

**BLADE**
DEXSTEEL®

**SAFETY FEATURES**
Safety tip option available on select items.

**USAGE**
Popular boning knives for beef & pork industries.

SOFGRIP® SERIES - BEEF & POULTRY - PAGE 14

**HANDLE**
Soft, non-slip, comfort-first grip.

**BLADE**
DEXSTEEL®

**SAFETY FEATURES**
The ultra-soft handle is designed to reduce stress on the wrist that can cause fatigue and injury.

**USAGE**
Breaking knife is widely used in the beef industry.

TRADITIONAL® SERIES - BEEF, PORK & FISH - PAGES 15 - 16

**HANDLE**
Natural wood secured by brass rivets for a classic look and feel.

**BLADE**
Stainless steel

**SAFETY FEATURES**
The ultra-soft handle is designed to reduce stress on the wrist that can cause fatigue and injury.

**USAGE**
Boning, fillet, skinning.

SOFGRIP® SERIES - BEEF & POULTRY - PAGE 14

**HANDLE**
Soft, non-slip, comfort-first grip.

**BLADE**
DEXSTEEL®

**SAFETY FEATURES**
The ultra-soft handle is designed to reduce stress on the wrist that can cause fatigue and injury.

**USAGE**
Breaking knife is widely used in the beef industry.

**USAGE**
Boning, fillet, skinning.

**SAFETY FEATURES**
Slip-resistant grip and protective finger guards.

**USAGE**
Popular series in the beef and pork industries for deboning, breaking, and skinning.

**HOOK SERIES** - BEEF & PORK - PAGES 17 – 19

**HANDLE**
Ergonomic, textured, slip-resistant, ideal for smaller hands & easy-to-clean.

**BLADE**
Stainless steel

**SAFETY FEATURES**
Tapered design to reduce fatigue in hand muscles with orange handles for increased visibility.

**USAGE**
Designed for heavy-duty usage across industries.
When it comes to processing poultry, nothing impacts your day like your knife’s performance. Designed specifically to precisely cut poultry, these lightweight and efficient knives stay sharp so you can keep at it. Intended for non-stop professional use, the Ergonomic Poultry line will continue working in tough conditions without sacrificing comfort or control.
Don’t let a slippery handle or a dull edge break your rhythm. All Pro Dex knives include an out-of-the-box sharp edge that is easily maintained. All Pro Dex handles are anti-slip and ergonomically focused. Choose the handle that best suits your preferred grip.

**DURABILITY MEETS PRECISION**

**BEEF & PORK**

Dexter patented safety tip design reduces potential poke injuries. Available in select Pro Dex and Ergonomic Poultry items.

**PDM**

- **5 1/4” Lamb Skinner**
  27063 PDM12-5 1/4

- **8” Breaking Knife**
  26993 PDM132N-8

- **5” Curved Boning Knives**
  - STIFF
    27093 PDM131S-5
  - SEMI-FLEX
    27003 PDC131-5
    27243 PDM131-5ST Safety Tip

- **6” Curved Boning Knives**
  - STIFF
    27073 PDM12-6
  - SEMI-FLEX
    27023 PDM131-6
    27283 PDM131-6ST Safety Tip
  - WIDE
    26983 PDM136

**PDC**

**PDB**

**PDU**

**PDS**

**GET A GRIP...**

**SELECTION GUIDE**

- **PDM** Reverse-hook finger guard for protection. Textured, slip resistant, non-porous handle eliminates fat barrier between handle and hand.

- **PDB** Soft handle, ribbed spiral pattern, slip resistant.

- **PDU** Soft handle, finger guard for protection, slip resistant. Color coded to indicate flex.

- **PDS** Soft, high-definition ribbed handle texture and finger guard for protection.

---

SAFETY FIRST

- **HOLLOW GROUND**
  27273 PDM569S-ST Safety Tip

- **6” Curved, Super Flex Boning Knife**
  27773 W PDU131SF-6 Small Spiral Handle

- **6” Curved Boning Knives**
  - SEMI-FLEX
    27023 PDM131-6
    27283 PDM131-6ST Safety Tip
  - FLEXIBLE
    27033 PDM131F-6
  - WIDE
    26983 PDM136

- **8” Breaking Knife**
  27703 PDB132N-8GE

- **8” Breaking Knife, Large Handle**
  27793 PDS132N-8ST Safety Tip

---
Sani-Safe® knives help you optimize yields thanks to their best-in-class edges that are quick to resharpen; easy-to-clean, slip-resistant grips; and overall sanitary performance. The handles and packaging are made with 100% recycled plastic, making Sani-Safe® eco-friendly, but all business on the job.

MAKE THE MOST OF YOUR TIME
BEEF, PORK, POULTRY & FISH

**Boning Knives**
- NARROW
  - 5” 1503 S135N-PCP
  - 6” 1563 S136N-PCP
- WIDE
  - 6” 1523 S136WPCP
- FLEXIBLE
  - 5” 1513 S135F-PCP
  - 6” 1543 S136F-PCP
- STIFF
  - 6” 2473 S116-6

**Curved Boning Knives**
- 6” 1613 S116-6MO

**Hollow Ground Boning Knives**
- 4 1/2” 1143 S134HG-PCP
- 6” 1173 S136HG-PCP

**Stiff Heading Knife**
- 7 1/2” 4053 S114H

**Poultry Sticker**
- 3” 11043 S128

**Poultry Pinner**
- 2 1/2” 11073 S130

**Fillet Knives**
- 7” 10203 S133-7PCP
- 8” 10213 S133-8PCP
- 9” 10243 S133-9PCP

**Butcher Knives**
- 6” 4123 S112-6PCP
- 8” 4133 S112-8PCP
- 10” 4103 S112-10PCP
- 12” 4113 S112-12PCP

**Cimeter Steak Knives**
- 10” 5533 S132-10PCP
- 12” 5543 S132-12PCP

**Fillet Knives**
- 8” 10223 S138PCP

**Narrow Breaking Knives**
- 8” 5523 S132N-8 (Available in Colors. Ask Your Rep)
- 10” 5493 S132N-10PCP (Not available with Dex-Data)

**TRENDS**
- **DESIGNED FOR IMPROVED ERGONOMICS WITH TABLE TRIMMING**

**CRAFTED WITH ECOGRIP®**
SANI-SAFE handles are made with 100% recycled material and packaged in recyclable PETE plastic and card materials.
### SANI-SAFE® CONTINUED

<table>
<thead>
<tr>
<th>Tool Type</th>
<th>Blade Length</th>
<th>Model Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shear</td>
<td></td>
<td></td>
<td>Kitchen Shear - Imported</td>
</tr>
<tr>
<td>Beef Skinner</td>
<td>6”</td>
<td>26173</td>
<td>STS12-6</td>
</tr>
<tr>
<td>Skinning Knife</td>
<td>6”</td>
<td>6123</td>
<td>SBI2-6</td>
</tr>
<tr>
<td>7” Stainless Cleaver</td>
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<td>8253</td>
<td>S53877PCP</td>
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<tr>
<td>Lamb Skinner</td>
<td>5 1/4”</td>
<td>26183</td>
<td>ST312-51/4</td>
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<tr>
<td>Vent Knife</td>
<td>3 1/2”</td>
<td>26313</td>
<td>STP153HG</td>
</tr>
<tr>
<td>Utility / Deboning Knives</td>
<td>4 1/2”</td>
<td>26323</td>
<td>STP154HG</td>
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<tr>
<td>WIDE</td>
<td>5”</td>
<td>26333</td>
<td>STP155WHG</td>
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<tr>
<td>HOLLOW GROUND</td>
<td>6”</td>
<td>26343</td>
<td>STP156HG</td>
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<tr>
<td>WIDE STIFF</td>
<td>6”</td>
<td>26373</td>
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<td>Curved Boning Knife</td>
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<td>STIFF</td>
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<tr>
<td>6”</td>
<td>26043</td>
<td>ST131S-6</td>
<td></td>
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<tr>
<td>Beef Skinner</td>
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<td>ST212-6</td>
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<tr>
<td>Lamb Skinner</td>
<td>5 1/2”</td>
<td>26183</td>
<td>ST312-51/4</td>
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</tbody>
</table>

**SIZED FOR ALL HANDS, ST/STP HANDLES ARE DESIGNED TO PERFORM WELL IN SLIPPERY CONDITIONS WITH PROTECTIVE HANDWEAR.**

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### SOFGRIP®

**SHARPER COMFORT**

**BEEF & POULTRY**

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. The blades are made from proprietary DexSteel® and are individually machine-ground with an edge geometry made for long-lasting performance. In a demanding job, SOFGRIP® knives deliver again and again and again. And again.

**FORWARD RIGHT ANGLE**

<table>
<thead>
<tr>
<th>Tool Type</th>
<th>Blade Length</th>
<th>Model Number</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Wide Clip Point Tender / Shoulder / Trim Knife</td>
<td>3 1/2”</td>
<td>11023 P152WHG-31/4CPT</td>
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<tr>
<td>5” Curved Stiff Boning Knife</td>
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<tr>
<td>3 1/2” Clip Point Deboning Knife</td>
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<td>11033 P152HG</td>
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<tr>
<td>3 1/2” Wide Deboning Knife</td>
<td></td>
<td>11053 P153 1/4 WHG</td>
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<tr>
<td>3 1/2” Vent Knife</td>
<td></td>
<td>11133 P153HG</td>
<td></td>
</tr>
<tr>
<td>4 1/2” Utility / Deboning Knife</td>
<td></td>
<td>11123 P154HG</td>
<td></td>
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<tr>
<td>6” Curved Stiff Deboning Knife</td>
<td></td>
<td>11143 P156HG</td>
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<tr>
<td>7” Narrow Fillet Safety Tip Knife</td>
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<td>24139B SG133-7STB</td>
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<tr>
<td>8” Breaking Knives</td>
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<td>24053 SG132N-8</td>
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<tr>
<td>24573B SG132N-8GEB Duo-edge Safety Tip</td>
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<td>8” Cimeter Steak Knives</td>
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<td>24073B SG132-10B-PCP</td>
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<td>Kitchen Shear - Imported</td>
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**LIMELITE KNIVES**

**FLEXIBLE CURVED BONING**

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<tr>
<td>5”</td>
<td>3203 C131F-5</td>
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<td>6”</td>
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**FORWARD RIGHT ANGLE**

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<tr>
<th>Blade Length</th>
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<tbody>
<tr>
<td>3293 C136-18°</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
The look, feel and performance of the Traditional® series has long been appreciated by processing professionals. Since the early 1800s, as a matter of fact. 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.

**Boning Knives**

<table>
<thead>
<tr>
<th>Style</th>
<th>Length</th>
<th>Code</th>
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<tr>
<td>NARROW</td>
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<td>1350</td>
<td>S13G6NR-PCP</td>
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<td></td>
<td>6”</td>
<td>2070</td>
<td>1376N</td>
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<td>WIDE</td>
<td>5”</td>
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<td>SEMI STIFF CURVED</td>
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**Fillet Knives**

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<tr>
<td>8”</td>
<td>10893</td>
<td>2333-8PCP</td>
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<td>9”</td>
<td>10903</td>
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**Butcher Knives**

<table>
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<tbody>
<tr>
<td>6”</td>
<td>4351</td>
<td>012-6BU</td>
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<tr>
<td>8”</td>
<td>4691</td>
<td>0120-8BU</td>
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<tr>
<td>8”</td>
<td>4451</td>
<td>012-8BU</td>
</tr>
<tr>
<td>12”</td>
<td>4641</td>
<td>012-12BU</td>
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**Sheep Skinning Knife**

5 1/4” 6376 41842-51/4

**Beef Skinner**

6” 6325 41842-6

**Skinning Knives**

<table>
<thead>
<tr>
<th>Length</th>
<th>Code</th>
<th>Description</th>
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<tr>
<td>5”</td>
<td>6211</td>
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<td>6”</td>
<td>6221</td>
<td>012-6SK</td>
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<tr>
<td>6”</td>
<td>6321</td>
<td>0120-6</td>
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**Fish Knives**

<table>
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<tr>
<th>Length</th>
<th>Code</th>
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<tbody>
<tr>
<td>4 1/4”</td>
<td>1031</td>
<td>2212</td>
</tr>
<tr>
<td>4 1/4”</td>
<td>10030</td>
<td>1674</td>
</tr>
<tr>
<td>5”</td>
<td>1041</td>
<td>4215</td>
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**Cleaver**

7” 8070 5387

**Stainless Heavy-duty Cleavers - Imported**

7” 8220 55287
8” 8230 55288
9” 8240 55289
Manufactured from 1/4” stainless steel and hardened to a spring temper. Durable handles of textured, slip-resistant, easy-to-clean polypropylene provide a comfortable, anti-slip grip. Proudly made in the USA.

Node Hooks
STRAIGHT
5½” 42018 T309 PLAS

WITH BEND
5½” 42019 T310 PLAS

Open Grip Hook
CENTER PULL
¼” dia., 4½” 42060 T323 PGPC

Liver Selecting & Serving Hook
5¾” 42021 T311 PLAS

Node Hook – Imported
6” 9173 Node Hook

Selecting Hooks
12” 42031 T600 PSTD-12
16” 42032 T600 PSTD-16
20” 42033 T600 PSTD-20

Hammer Handle Hooks
CENTER PULL
¼” dia., 4” Right 42040 T325 PRHC
¼” dia., 4” Left 42038 T325 PLHC
¼” dia., 5½” Right 42046 T326 PRHC
¼” dia., 5½” Left 42045 T326 PLHC

OFFSET
¼” dia., 4” Right 42039 T325 PRHO
¼” dia., 4” Left 42037 T325 PLHO
¼” dia., 5½” Right 42043 T326 PRHO
¼” dia., 5½” Left 42044 T326 PLHO

RFID SCANNING AND HOOK TRACKING IS AVAILABLE ON SELECT HOOKS. PLEASE REVIEW WITH YOUR DEXTER CONTACT FOR MORE INFO.
**Hooks Continued**

**Flat Handle Hooks**
- 3/32" dia., 3 3/8" Right: 42064 T325 PLGC
- 1/8" dia., 4": 42066 T326 PLGC
- 1/8" dia., 5 1/2": 42067 T326 PGPC

**Offset Hooks**
- 1/4" dia., 5 1/2" Right: 42069 T326 PGPR
- 1/4" dia., 4" Right: 42063 T324 PGPR
- 1/4" dia., 3 3/8" Right: 42062 T324 PGPR
- 1/4" dia., 4" Left: 42065 T325 PGPL

**Flat Handle Hook**
- OPEN GRIP: 1/4" dia., 4 1/2": 42001 T323 FLAT

**Ribbed Handle Hook**
- OPEN GRIP: 1/4" dia., 4 1/2": 42050 T323 PLAS

**ACCESSORIES**

**NEVER A DULL MOMENT**
**POULTRY, BEEF, PORK & FISH**

Keep your knives sharp and your employees safe with the appropriate sharpening device. Trusted and dependable, Dexter’s sharpening tools will help maintain your edges and extend usability. All steels include a tapered point and finger guard for easy and safe usage.

**STEELS & SHARPENERS**

**Sharpeners**
- DIAMOND:
  - 10": 7613 DDS-10PCP
  - 12": 7633 DDS-12PCP
- DIAMOND WITH SWIVEL:
  - 10": 7603 DDS-10S-PCP
  - 12": 7623 DDS-12S-PCP
- PULL THROUGH:
  - 7750 DMS2200

**Cut Resistant Gloves**
- MICROGARD™ ANTIMICROBIAL AND MEETS ASTM F2992-15 CUT-RESISTANCE STANDARDS.
- Stainless Steel Mesh Gloves:
  - 82153 SSG2-M-PCP Medium

**Stainless Steel Gloves**
- 82003 SSG1-S-PCP Small
- 82013 SSG1-M-PCP Medium
- 82023 SSG1-L-PCP Large
- 82023 SSG1-X-PCP X-Large

**Steels & Sharpeners**

- NO WORK:
  - 10": 7830 NWSC-10 Coarse
  - 10": 7840 NWSR-10 Rough
  - 10": 7820 NWSS-10 Smooth
- SMOOTH BUTCHER:
  - 10": 7313 12SB-10
  - 12": 7323 12SB-12
- BUTCHER:
  - 10": 7353 1012B
  - 12": 7373 1212B
  - 14": 7393 1412B
ROSS-1 effectively sharpens most knives used in beef and pork processing plants. Ranging from 5” boning knives to 14” cimeter knives, and everything in between. In addition to supporting various knife lengths and styles, ROSS-1 can be calibrated to apply specific edge angles to meet cutting needs.

3,000 KNIVES PER DAY
Increase your daily knives sharpened without sacrificing quality. Reduce your knife room labor by allowing ROSS-1 to sharpen throughout the day to maximize cutting efficiencies while producing consistent Anago scores of 8.5+.

CUSTOM BLADE ANALYSIS
Each knife is scanned & measured by an advanced 3D profiling sensor. This precise measurement reduces the amount of steel removed from each knife- extending the life of the knife. In addition, a custom analysis ensures a sharpening specific to each blade profile.

AMERICAN MADE
Designed, manufactured, and supported from Massachusetts, ROSS-1 continues the Dexter pledge to deliver innovation through American manufacturing.

SPECIFICATIONS / REQUIREMENTS
Dimensions 8’ (L) 6’ (W) 7’ (H)
Weight 4,500 lbs
Air 80 PSI, 2CFM
Electrical 240-480V, 60A single phase
Internet Strong internet connection

Every cut counts.

WHY ARE SHARP KNIVES IMPORTANT?
A dull knife leads to injuries, employee turnover, and inefficiencies. A sharp knife improves employee safety, product yields, and productivity.

SHARPENS WIDE RANGE OF KNIVES
Let ROSS-1 help keep your employees safe and your knives sharp.

CUT TO THE CHASE
Built for ease of use and performance
3,000 knives per day. From 5” to 14” in length
Anago Sharpness Scores of 8.5+
8’ x 6’ x 7’ footprint
Made in the USA