



DEXTER®

PROCESSING

DEXTER1818.COM

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DEXSTEEL®

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.

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.

DEX-DATA

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

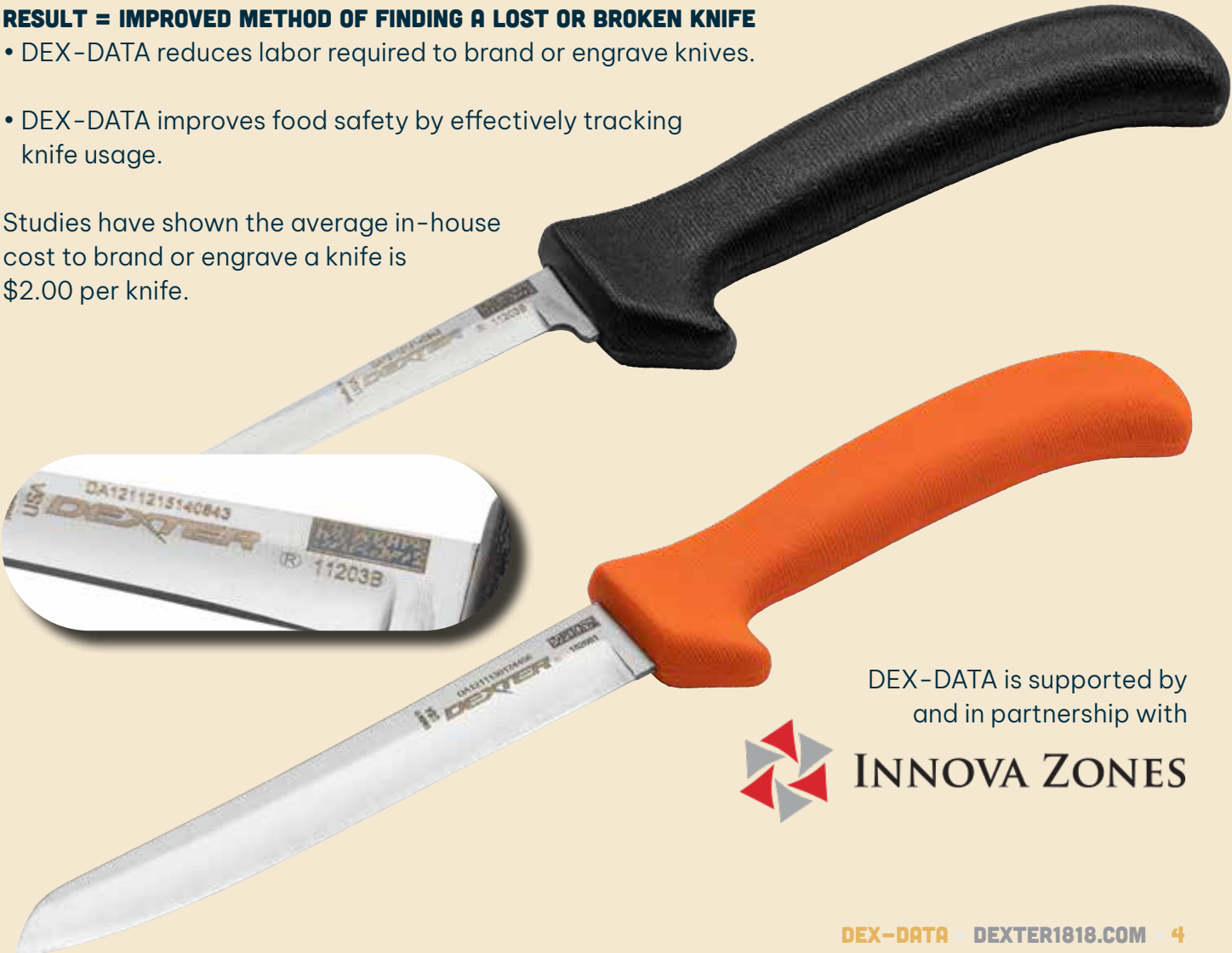
- Scan an employee ID badge and the knife bar code to connect the knife to that employee.
- Knife is released by employee exit scan.

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.



Look for the **DEX-DATA** icon for knives that support this feature



DEX-DATA is supported by and in partnership with

INNOVA ZONES

SERIES SELECTION GUIDE



EP156HG

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
- SAFTEY 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.



PDM131-6ST

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®
- SAFTEY FEATURES**
Safety tip option available on select items.
- USAGE**
Popular boning knives for beef & pork industries.



S112-6PCP

SANI-SAFE® SERIES – BEEF, PORK, POULTRY & FISH – PAGES 11 – 13

- HANDLE**
Durable handle with textured, slip-resistant, easy-to-clean polypropylene that's made of 100% recycled material.
- BLADE**
DEXSTEEL®
- SAFETY FEATURES**
Slip-resistant grip and protective finger guards.
- USAGE**
Popular series in the beef and pork industries for deboning, breaking, and skinning.



24053B

SOFGRIP® SERIES – BEEF & POULTRY – PAGE 14

- HANDLE**
Soft, non-slip, comfort-first grip.
- BLADE**
DEXSTEEL®
- SAFTEY 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.



1377PCP

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

- HANDLE**
Natural wood secured by brass rivets for a classic look and feel.
- BLADE**
High-carbon steel that's easily restored.
- USAGE**
Boning, fillet, skinning.



42043

HOOK SERIES – BEEF & PORK – PAGES 17 – 19

- HANDLE**
Ergonomic, textured, slip-resistant, ideal for smaller hands & easy-to-clean.
- BLADE**
Stainless steel
- SAFTEY FEATURES**
Tapered design to reduce fatigue in hand muscles with orange handles for increased visibility.
- USAGE**
Designed for heavy-duty usage across industries.

ERGONOMIC POULTRY

SMALL BUT MIGHTY POULTRY

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.

2 ½” Wide Clip Point Knives
TENDER / SHOULDER / TRIM
11253 EP151WHG-2 ½ CPT
11253B EP151WHGB-2 ½ CPT



3 ¼” Clip Point Knives
DEBONING
11193 EP152HG
11193B EP152HGB



WIDE DEBONING
11423 EP152WHG-3 ¼ CPT
11423B EP152WHGB-3 ¼ CPT



3 ¾” Clip Point Knives
3° DROP POINT DEBONING
11203 EP1533/4-3°DP
11203B EP1533/4-3°DPB



CLIP POINT UTILITY / DEBONING
11393 EP154-3 ¾ CPT



4 ¼” Clip Point Knife
UTILITY / DEBONING
11443 EP154-4 ¼ CPT



6” Safety Tip Knives
BONER
11403 EP156HG-ST
11403B EP156HGB-ST



CURVED, SEMI-FLEX BONER
11623 EP131-6ST
11623B EP131-6STB



2 ½” Deboning Knives
TENDER / SHOULDER / TRIM
11183 EP151HG
11183B EP151HGB



3 ¼” Deboning Knives
WIDE CLIP POINT
11373 EP152WHG
11373B EP152WHGB



3 ¾” Deboning Knives
WIDE
11263 EP153 ¾ WHG
11263B EP153 ¾ WHGB



4 ½” Deboning Knives
UTILITY
11213 EP154HG
11213B EP154HGB



5” Deboning Knives
WIDE UTILITY
11223 EP155WHG
11223B EP155WHGB



5” Deboning Knives
CURVED FLEX
11273 EP131F-5
11273B EP131F-5B



CURVED, SEMI-FLEX
11283 EP131-5



6” Deboning Knives
HOLLOW GROUND
11233 EP156HG
11233B EP156HGB



WIDE STIFF
11243 EP136
11243B EP136B



PRO DEX: PDM, PDC, PDB, PDU & PDS

DURABILTY MEETS PRECISION
BEEF & PORK



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.

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 PDM131-5
27243 PDM131-5ST Safety Tip



6" Curved Boning Knives
STIFF
27043 PDM131S-6



HOLLOW GROUND
27273 PDM156HG-ST Safety Tip



6" Curved Boning Knives

SEMI-FLEX
27023 PDM131-6
27283 PDM131-6ST Safety Tip



FLEXIBLE
27033 PDM131F-6



WIDE
26983 PDM136



BEEF SKINNER
27073 PDM12-6



SAFETY FIRST

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



PDC

(IMPORTED)

Curved, Semi-Flex Boning Knives

SEMI-FLEX
5" 27403 PDC131-5



SUPER-FLEX
5" 27423 PDC131SF-5
6" 27493 PDC131SF-6



PDB

(IMPORTED)

6" Curved Boning Knives

SEMI-FLEX
26843 PDB131-6



SUPER-FLEX
26833 PDB131SF-6



SUPER FLEX DESIGN
ALLOWS FOR ADVANCED
CUTS, INCREASING YIELD

8" Breaking Duo-edge Knife

27703 PDB132N-8GE



PDU



6" Curved, Super Flex Boning Knife

27173W PDU131SF-6 Small Spiral Handle



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.



PDC

Soft, anti-slip, semi-ribbed and etched structure. Finger pad on the top of the handle for additional control. Color coded to indicate flex.



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.



PDS

(IMPORTED)

Flexible Curved Boning Knives

5" 27113 PDS131F-5



6" 27163 PDS131F-6ST Safety Tip



8" Breaking Knife, Large Handle

27193 PDS132N-8ST Safety Tip



SANI-SAFE®

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

Sani-Safe® knives help you optimize yield 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.

Boning Knives

NARROW

- 5" 1503 S135N-PCP
- 6" 1563 S136N-PCP



WIDE

- 6" 1523 S136PCP



FLEXIBLE

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



STIFF

- 6" 2473 S116-6



Hollow Ground Boning Knives

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



Curved Boning Knives

- 6" 1613 S116-6MO



NARROW

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



FLEXIBLE

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



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



WIDE

- 8" 10223 S138PCP



Butcher Knives

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



DESIGNED FOR IMPROVED ERGONOMICS
WITH TABLE TRIMMING

Stiff Heading Knife With Safety Tip

- 7 1/2" 4233 S114HB-ST



Narrow Breaking Knives

- 8" 5523 S132N-8 (Available in Colors, Ask Your Rep)
- 10" 5493 S132N-10PCP (Not available with Dex-Data)



Cimeter Steak Knives

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



CRAFTED WITH
Ecogrip®

**WE HAVE A HANDLE
ON SUSTAINABILITY®**

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

SANI-SAFE[®] CONTINUED

Sheep Skinner
5 ¼" 6143 SL12-5 1/4



Beef Skinner
6" 6553 S12-6MO



Skinning Knife
6" 6123 SB12-6



7" Stainless Cleaver
8253 S5387PCP



Limelite Knives
FLEXIBLE CURVED BONING
5" 3203 C131F-5
6" 3223 C131F-6



FORWARD RIGHT ANGLE
3293 C136-18°

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



Vent Knife
3 ½" 26313 STP153HG



Utility / Deboning Knives
4 ½" 26323 STP154HG



WIDE
5" 26333 STP155WHG



HOLLOW GROUND
6" 26343 STP156HG



WIDE STIFF
6" 26373 STP136



Curved Boning Knife
STIFF
6" 26043 ST131S-6



Beef Skinner
6" 26173 STS12-6



Lamb Skinner
5 ¼" 26183 STS12-51/4



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.

Wide Clip Point Tender / Shoulder / Trim Knife
3 ¼" 11023 P152WHG-31/4CPT



3 ¼" Clip Point Deboning Knife
11103 P152HG



3 ¼" Wide Deboning Knife
11053 P153 ¾ WHG



3 ½" Vent Knife
11113 P153HG



4 ½" Utility / Deboning Knife
11123 P154HG



Kitchen Shear - Imported
25353 SGS01B-CP



5" Curved Stiff Boning Knife
11093 P131-5



5" Wide Utility / Deboning Knife
11133 P155WHG



6" Hollow Ground Deboning Knife
11143 P156HG



7" Narrow Fillet Safety Tip Knife
24139B SG133-7STB



8" Breaking Knives
24053 SG132N-8
24573B SG132N-8GEB Duo-edge Safety Tip



Cimeter Steak Knives
10" 24073 SG132-10-PCP
10" 24073B SG132-10B-PCP



TRADITIONAL®

A LEGACY OF CLEAN CUTS
BEEF, PORK & FISH



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

NARROW

- 6" 1350 S13G6NR-PCP
- 6" 2070 1376N



Boning Knives

WIDE

- 5" 1660 1375PCP
- 6" 1880 1376PCP
- 6" 1930 1376R
- 7" 2130 1377PCP
- 8" 2150 1378PCP



Fillet Knives

- 8" 10893 2333-8PCP
- 9" 10903 2333-9PCP



Boning Knives

STIFF NARROW

- 6" 1355 22345-6N



SEMI STIFF CURVED

- 6" 1445 12741-6



FLEXIBLE CURVED

- 6" 1455 12741-6F



STIFF

- 6" 2661 1012G-6
- 6" 2821 2316-6



Butcher Knives

- 6" 4351 012-6BU
- 8" 4691 012G-8BU
- 8" 4451 012-8BU
- 12" 4641 012-12BU



Sheep Skinning Knife

- 5 1/4" 6375 41842-51/4



Beef Skinner

- 6" 6325 41842-6



Skinning Knives

- 5" 6211 012-5SK
- 6" 6221 012-6SK
- 6" 6321 012G-6



Fish Knives

- 4 1/2" 10311 2212
- 4 1/2" 10030 1674
- 5" 10411 4215



Cleaver

- 7" 8070 5387



Stainless Heavy-duty Cleavers - Imported

- 7" 8220 S5287
- 8" 8230 S5288
- 9" 8240 S5289



HOOKS

TO THE POINT

BEEF & PORK



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

5 1/2" 42018 T309 PLAS



WITH BEND

5 1/2" 42019 T310 PLAS



Open Grip Hook

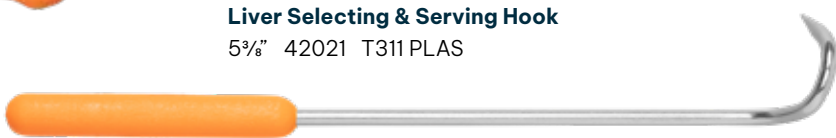
CENTER PULL

1/4" dia., 4 1/2" 42060 T323 PGPC



Liver Selecting & Serving Hook

5 3/8" 42021 T311 PLAS



Node Hook - Imported

6" 9173 Node Hook

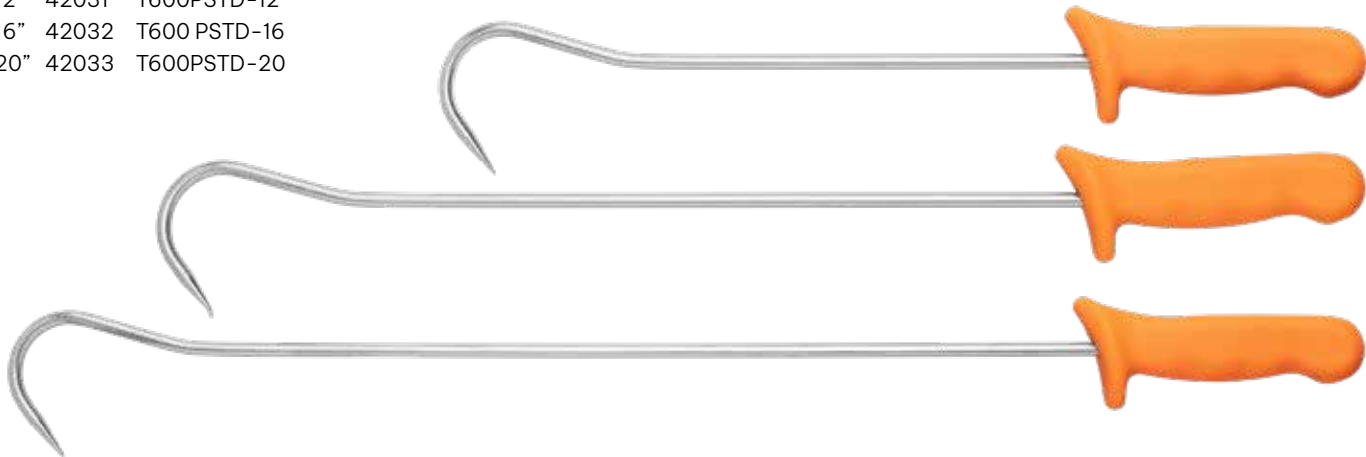


Selecting Hooks

12" 42031 T600PSTD-12

16" 42032 T600 PSTD-16

20" 42033 T600PSTD-20



Hammer Handle Hooks

CENTER PULL

1/4" dia., 4" Right 42040

T325 PRHC

1/4" dia., 4" Left 42038

T325 PLHC

1/4" dia., 5 1/2" Right 42046

T326 PRHC



OFFSET

1/4" dia., 4" Right 42039

T325 PRHO

1/4" dia., 4" Left 42037

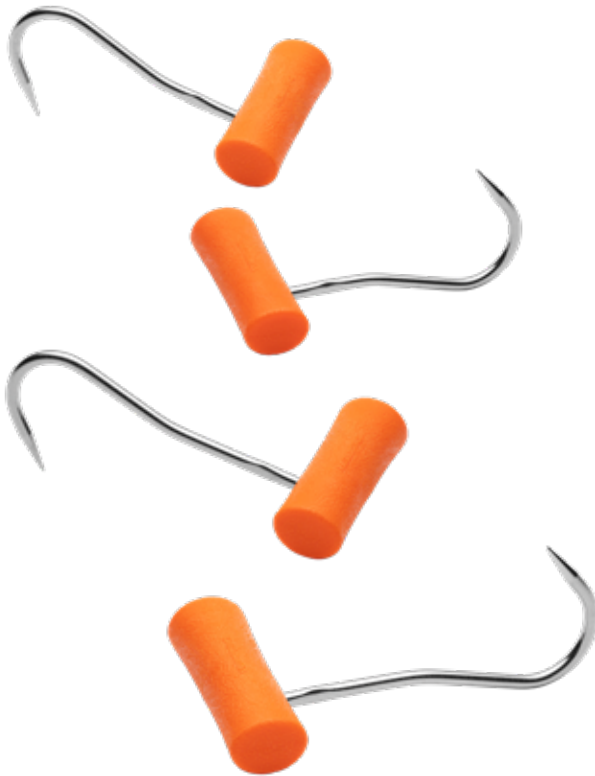
T325 PLHO

1/4" dia., 5 1/2" Right 42045

T326 PRHO

1/4" dia., 5 1/2" Left 42043

T326 PLHO



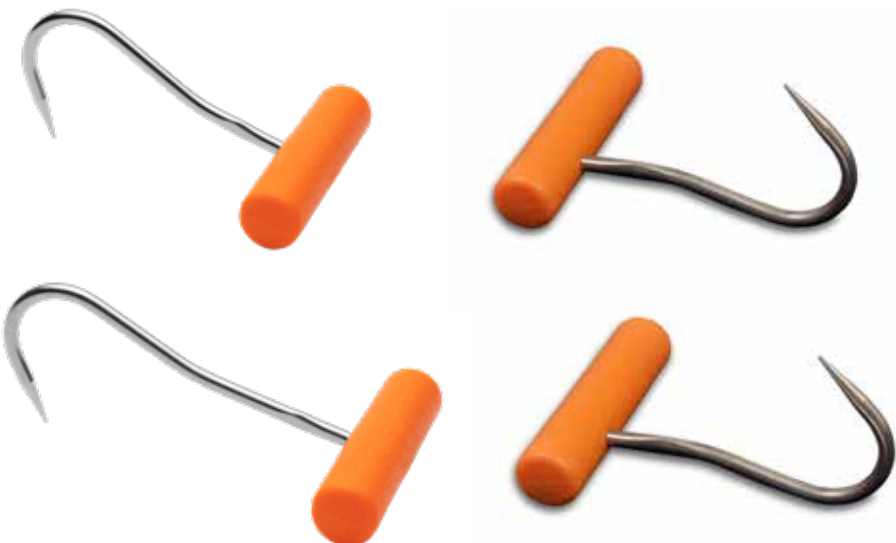
RFID SCANNING AND HOOK TRACKING IS AVAILABLE ON SELECT HOOKS.
PLEASE REVIEW WITH YOUR DEXTER CONTACT FOR MORE INFO.

Round Handle Hooks

CENTER PULL

1/4" dia., 4" 42051 T325 PCTR

1/4" dia., 5 1/2" 42054 T326 PCTR



RIGHT HAND

1/4" dia., 4" 42053 T325 PRHR

1/4" dia., 5 1/2" 42056 T326 PRHR

LEFT HAND

1/4" dia., 4" 42052 T325 PLHR



HOOKS CONTINUED

Hooks

CENTER PULL

3/8" dia., 3 3/8"	42061	T324 PGPC
1/4" dia., 4"	42064	T325 PGPC
1/4" dia., 5 1/2"	42067	T326 PGPC



Flat Handle Hooks

3/8" dia., 3 3/8"	42002	T324 PLAS
1/4" dia., 4"	42003	T325 PLAS
1/4" dia., 5 1/2"	42004	T326 PLAS



Offset Hooks

1/4" dia., 5 1/2"	Right	42069	T326 PGPR
3/8" dia., 3 3/8"	Right	42063	T324 PGPR
1/4" dia., 4"	Left	42065	T325 PGPL



Flat Handle Hook

OPEN GRIP

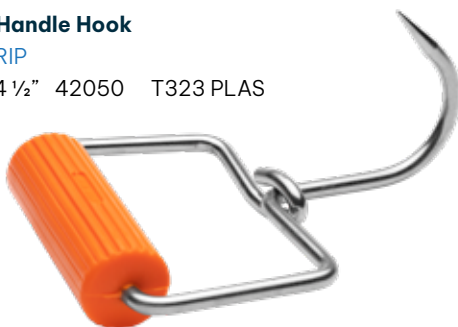
1/4" dia., 4 1/2"	42001	T323 FLAT
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Ribbed Handle Hook

OPEN GRIP

1/4" dia., 4 1/2"	42050	T323 PLAS
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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
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Cut Resistant Gloves

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



Stainless Steel Mesh Gloves

82153	SSG2-M-PCP	Medium
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MICROGARD™ ANTIMICROBIAL AND MEETS
ASTM F2992-15 CUT-RESISTANCE STANDARDS.

Steels

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

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

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

CUT TO
THE
CHASE



Built for ease of use
and performance



3,000 knives per day.
From 5” to 14” in length



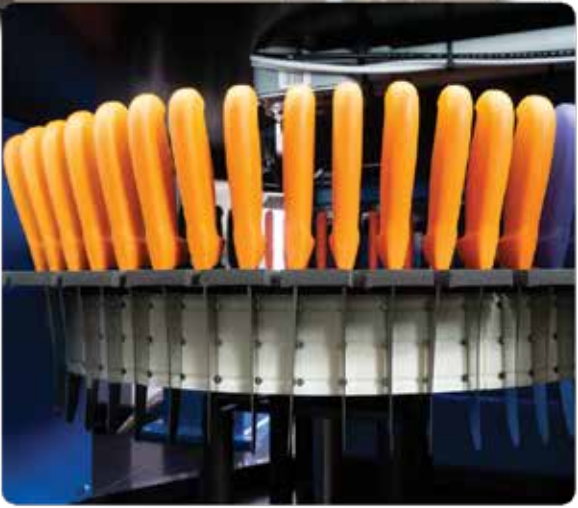
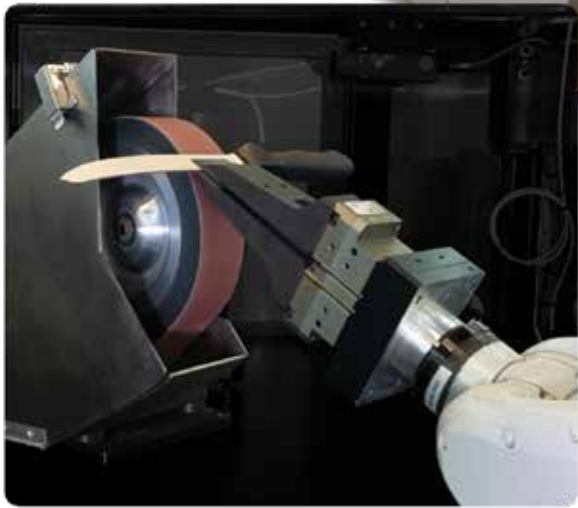
Anago Sharpness
Scores of 8.5+



8’ x 6’ x 7’ footprint



Made in the USA



Let ROSS-1 help keep your
employees safe and your knives sharp.

EVERY CUT COUNTS



44 RIVER STREET
SOUTHBRIDGE, MA 01550
508-765-0201
DEXTER1818.COM

