








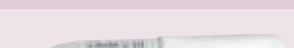



## Need help choosing the right knife?

From the chef to the line cook, having the right knife for the job is important for everyone in the kitchen. Use the guide below to ensure you are using the best knives for your tasks which will provide quality food products as well as time and labor saving.



 <p><b>COOK'S/CHEF'S KNIFE</b></p> <p>Most commonly used knife in the kitchen for chopping, mincing, slicing and dicing. Great for thick vegetables and meats.</p>	 <p><b>STEAK KNIFE</b></p> <p>Ideal for cutting meats. Smooth edges glide through without shredding meat. Serrated edges make cutting tough meats easier.</p>	 <p><b>BUTCHER'S KNIFE</b></p> <p>For the odd jobs in the kitchen. Use for dicing salt pork, cubing cold meat, cutting steak or trimming raw meat.</p>	 <p><b>BREAD SLICER</b></p> <p>Cuts through thick crust without damaging the inside of the bread. Also helps reduce amount of crumbs.</p>
 <p><b>MEAT SLICER</b></p> <p>Scallops create multiple cutting edges which easily break through the tough surface of meat without damaging soft interiors.</p>	 <p><b>COOK'S FORK</b></p> <p>Ideal for moving foods and makes items easier to handle. Also helpful to check the tenderness of foods.</p>	 <p><b>SANTOKU KNIFE</b></p> <p>Indentations within knife create small air pockets between the blade and food to push food off and reduce friction and drag.</p>	 <p><b>SHARPENING STEEL</b></p> <p>Use when a knife's edge becomes dull. Removes a small amount of steel off the blade to create a new edge on the knife.</p>
 <p><b>BONING KNIFE</b></p> <p>Sharp point and narrow blade ideal for precision. Makes it easy to remove bones and skin fish, meat and poultry.</p>	 <p><b>PARING KNIFE</b></p> <p>Ideal for trimming, slicing or peeling small produce such as garlic, herbs, fruits and vegetables. Also can break up heads of lettuce.</p>	 <p><b>STIFF SPREADER</b></p> <p>Cuts and spreads butter and other condiments such as peanut butter, mayonnaise or jam. Scalloped versions help to cut product.</p>	<p><b>WANT TO SEE MORE?</b></p> <p>Go online to find a full selection of cutlery not shown in the catalog!</p> <div style="border: 1px solid black; padding: 5px;"> <input type="text" value="cutlery"/> <input type="button" value="Search"/> </div>



### DEXTER Economy Cutlery

- Hollow ground blades.
- Stainless steel stamped blade
  - White polypropylene handle
  - Slip resistant grip

LIFETIME WARRANTY AGAINST MANUFACTURER'S DEFECTS

Model#	Description	Your Cost
973-061	10" Cook's	<b>\$13.59</b>
973-049	8" Cook's	<b>12.49</b>
973-060	10" Cimenter Steak	<b>12.49</b>
973-059	12" Scalloped Slicer	<b>11.09</b>
973-050	8" Scalloped Offset Sandwich	<b>8.39</b>
973-066	8" Scalloped Utility	<b>13.99</b>
973-065	6" Scalloped Utility	<b>10.19</b>
973-051	6" Boning	<b>6.79</b>
973-052	3 1/8" Paring	<b>3.49</b>



### DEXTER I Cut™ Pro Cutlery

- Contemporary styling. Long lasting and easily re-sharpened edge. Soft ergonomic grip is easily washable. NSF listed.
- Forged German stainless steel blade
  - Ergonomic Santoprene® handle

LIFETIME WARRANTY AGAINST MANUFACTURER'S DEFECTS

Model#	Description	Your Cost
973-140	10" Chef's	<b>\$29.19</b>
973-141	8" Chef's	<b>25.49</b>
973-142	7" Duo Edge Santoku	<b>25.49</b>
973-143	10" Plain Edge Slicer	<b>25.99</b>
973-144	8" Scalloped Bread	<b>20.89</b>
973-145	6" Narrow Boning	<b>18.79</b>
973-146	3 1/2" Paring	<b>14.29</b>
973-147	6" Bayonet Fork	<b>15.09</b>
973-148	10" Butcher's Steel	<b>9.89</b>



### DEXTER V-Lo® Cutlery

- Bacteria, acid, moisture, and grease cannot penetrate the handle or blade.
- Stainless steel stamped blade
  - Ergonomic Black and Gray handle
  - Non-slip grip

LIFETIME WARRANTY AGAINST MANUFACTURER'S DEFECTS

Model#	Description	Your Cost
973-135	10" Cook's	<b>\$26.99</b>
973-089	8" Cook's	<b>24.99</b>
973-086	7" Santoku Chef's with Duo-Edge	<b>30.99</b>
973-087	8" Scalloped Bread	<b>14.99</b>
973-088	6" Scalloped Utility	<b>12.49</b>
973-085	6" Narrow Boning	<b>15.69</b>
973-090	3 1/2" Paring	<b>6.49</b>
973-136	12" Sharpening Steel	<b>35.09</b>

### DEXTER UR-Cut Cutlery

- Mold-able grip that allows the user to form each handle to their particular grip. NSF Listed.
- Stain-free, high-carbon steel blade
  - Mold-able handle material
  - Custom grip

Model#	Description	Your Cost
973-A01	6" Flexible Fillet	<b>\$16.79</b>
973-A02	7" Flexible Fillet	<b>18.59</b>
973-A03	8" Flexible Fillet	<b>19.69</b>
973-A04	8" Cook's	<b>26.39</b>
973-A05	10" Cook's	<b>29.69</b>



**there's more (way more!) online.**  
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