



DEXTER
THE EDGE. SINCE 1890

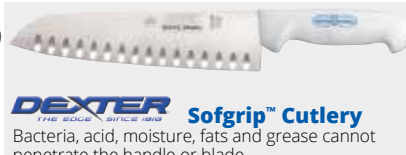
Cascade® High-End Design Kitchen Cutlery

Combines the most advanced production capabilities, ergonomic study, style, shapes, and materials. NSF listed. *~Made in the USA~*

- American high-carbon stainless steel
- Precision ground blade
- Long-lasting edge
- Ergonomically designed blade and handle
- Contoured finger guard
- Textured, non-slip handle
- Dishwasher safe

Model#	Description	Your Cost
973-966	9" Scalloped Bread	\$34.99
973-970	4" Multi-Detailer, Serrated	24.29
973-962	4" Detail	23.49
973-968	6" Straight Utility	28.29
973-969	6" Curved Fillet	28.29
973-971	4" Reverse Paring	24.29
973-959	10" Cook's	33.79
973-965	9" Slicing	34.99
973-967	7" Santility	34.99

**there's more!
(way more!)
online.**
FIND ADDITIONAL PRODUCTS ON OUR SITE.



DEXTER THE EDGE. SINCE 1890 **Sofgrip™ Cutlery**

Bacteria, acid, moisture, fats and grease cannot penetrate the handle or blade.

- Stainless steel stamped blade
- "Soft feel" comfort grip handle reduces hand stress
- Enlarged guard and non-slip grip provide extra safety

CHOOSE YOUR HANDLE:



LIFETIME WARRANTY AGAINST MANUFACTURER'S DEFECTS

Model#	Description	Your Cost
973-024	10" Cook's	\$27.99
973-023	8" Cook's	23.99
973-092	9" Santoku, Duo-Edge	35.39
973-083	7" Santoku, Duo-Edge	29.49
973-030	12" Roast Slicer, Duo-Edge	31.29
973-026	12" Scalloped Slicer	26.09
973-029	10" Scalloped Bread	20.89
973-031	9" Scalloped Offset Sandwich	16.49
973-025	8" Scalloped Bread	14.99
973-070*	5 1/2" Scalloped Utility Slicer	12.49
973-028	6" Narrow Curved Boning	15.69
973-022	6" Boning	16.69
973-020	3 1/4" Paring	6.59
973-021*	3 1/2" Scalloped Spreader	8.99

*Available with White handle only



DEXTER THE EDGE. SINCE 1890 **Sani-Safe® Cutlery**

Bacteria guard on handle.

- Carbon steel blade
- White non-slip polypropylene handle

LIFETIME WARRANTY AGAINST MANUFACTURER'S DEFECTS

Model#	Description	Your Cost
973-130	12" Cook's	\$31.29
115-220	10" Cook's	23.99
973-045	10" Scalloped Cook's	24.99
115-219	8" Cook's	25.99
973-073	6" Cook's	20.79
973-074	6" Scalloped Cook's	21.89
973-011	10" Cimeter Steak	24.99
973-131	10" Butcher's	24.99
973-132	8" Butcher's	20.89
115-222	12" Scalloped Roast Beef/Bread Slicer	25.49
115-221	12" Roast Beef Slicer	26.59
973-046	10" Meat Slicer, Duo-Edge	19.79
973-116	10" Scalloped Bread	19.29
973-117	9" Scalloped Offset Sandwich	14.99
973-118	8" Scalloped Bread	13.49
973-055	5" Bar/Utility, Scalloped Edges	13.09
115-223	8" Scalloped Utility Slicer	13.59
973-001	6" Utility Slicer	10.99
973-119	6" Flexible Boning	15.09
115-225	6" Stiff Boning	14.89
973-134	6" Produce/Vegetable	13.89
115-224	3 1/4" Straight Paring	4.49
973-047	3 1/4" Scalloped Paring	4.29
973-133	3 1/4" Grapefruit	8.49
973-042	2 3/4" Oyster	9.49
973-056	4 1/4" Stiff Spreader	10.49



WÜSTHOF

Gourmet Cutlery

Each knife cut out of a sheet of steel with advanced laser technology. Razor sharp edges. Full tang (except as noted below). NSF listed.

- Stamped high carbon, stain-free blade
- Black indestructible, high impact polypropylene handle

LIFETIME WARRANTY AGAINST MANUFACTURER'S DEFECTS

Model#	Description	Your Cost
749-008	10" Chef's	\$109.99
749-009	8" Chef's	84.99
749-088	9" Cimeter Knife	84.99
749-016	7" Santoku with Hollow Edge	84.99
749-012	10" Super Slicer with Wavy Edge	94.99
749-013	9" Scalloped Bread	69.99
749-083	10" Roast Beef Slicer with Hollow Edge	109.99
749-082	8" Offset Deli	64.99
749-017	6" Serrated Utility	47.99
749-085	8" Vegetable	94.99
749-014	5" Boning	47.99
749-081	4 1/2" Utility	24.99
749-086	6" Flexible Boning	59.99
749-087	6" Curved Boning	59.99
749-015	3" Paring (3/4 tang)	17.99
749-080	2 1/4" Peeling (3/4 tang)	17.99

WÜSTHOF Precision Forged Cutlery

Knives feature the newest state of the art technology which allows for an exact edge from the tip of the knife down to the heel of the knife. 14 degree edge makes Wusthof knives sharper than most. Precision forged in Germany. Carefully ground and polished blade spine for less drag and easier cutting. Neither handle nor steel will discolor, pit or rust. The precision, machine applied edge is 20% sharper and will hold its edge twice as long.

- Precision-forged blade from one solid piece of steel
- Heel of the handle assists in safe and controlled handling of knife and overall comfort
- Bolster provides heft and balance for effortless cutting
- Constructed of high carbon, no-stain, surgical steel

LIFETIME WARRANTY AGAINST MANUFACTURER'S DEFECTS



Classic

Full bolster. Full tang. Distinctive silver nickel rivets. NSF listed.

- Hygienic, high impact plastic handle with a Zinc Magnesium washer to help prevent corrosion

Model#	Description	Your Cost
749-001	10" Chef's-Wide	\$229.99
749-002	10" Chef's	179.99
749-004	8" Chef's	149.99
749-003	7" Santoku with Hollow Edge	139.99
749-029	10" Slicer	139.99
749-068	9" Double Serrated Bread	119.99
749-103	8" Offset Deli	109.99
749-104	6" Flexible Fillet	249.99
749-019	5" Boning	109.99
749-099	6" Curved Boning	109.99
749-105	6" Flexible Boning	119.99
749-043	4 1/2" Utility	69.99
749-102	5" Serrated Utility	84.99
749-007	3 1/2" Paring	49.99
749-100	3 1/2" Clip Point Paring	64.99
749-101	4" Extra Wide Paring	64.99
749-006	2 3/4" Peeling	64.99
749-005	6" Straight Fork	109.99

Classic Cutlery Set on Page 138



Classic Ikon

Laser-controlled and tested cutting edge. Full tang. 3/4" bolster at the base of the blade allows for sharpening of the entire blade as well as full usage. Easy to sharpen. NSF listed.

- Ergonomically designed high impact plastic handle designed for a comfortable grip

Model#	Description	Your Cost
749-096	10" Cooks	\$219.99
749-038	8" Chef's	169.99
749-039	7" Santoku with Hollow Edge	169.99
749-095	9" Slicer	159.99
749-097	9" Double Serrated Bread	159.99
749-094	8" Offset Deli	159.99
749-093	6" Flexible Fillet	129.99
749-036	5" Boning	129.99
749-035	4 1/2" Utility	99.99
749-091	5" Serrated Utility	119.99
749-041	3 1/2" Paring	59.99
749-090	4" Extra Wide Paring Knife	99.99
749-089	2 3/4" Peeling	94.99
749-042	Carving Fork	159.99
749-092	10" Steel	139.99

Classic Ikon Cutlery Set on Page 138