

# Heavy Duty™

Working knives designed to stand up to long hours of tough use. Wider, durable blades of proprietary stain-free, high-carbon DEXSTEEL™ have super-sharp, long-lasting, easily restored edges. Contoured, right-sized, textured handles perform for long hours of use. Dexter Heavy Duty knives are built to excel in a commercial kitchen. Made in USA. NSF Certified.

# DEXTER



**Contoured, right sized textured handle**

**Easily cleaned**

**Ultimate sharp, long-lasting edge**

**Easy to re-sharpen**

**Proprietary DEXSTEEL™ stain-free high-carbon steel blade**

**Built to tackle a commercial kitchen**



THE EDGE SINCE 1818

**DEXTER-RUSSELL, Inc.**

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# DEXTER® Heavy Duty™

**Built Tough...  
To Excel in  
Commercial Kitchens**

- Sharp out of the box
- Long lasting edges
- Easily Resharpended

A contoured, right-sized and textured handle makes it easy to grip the knife securely

The paring knife is a staple in every kitchen. Ours will quickly become your favorite tool. It has a sharp, precision-ground blade that will easily cut through any material, and is made from high-carbon stainless steel, so the cutting edge will retain its sharpness. Clean up is a breeze too.



**40003HD**  
3 3/8" Paring Knife

- The wide blade design enhances control.
- The ideal tool for peeling, trimming, slicing and garnishing small fruits and vegetables.

The boning knife is used to remove bone, skin, and fat from beef, pork, poultry and fish. Great for cutting raw meat and trimming operations on less thick cuts of meat. Many cooks simplify carving or get extra servings by boning out a roast when it is partially cooked.



**40063HD**  
6" Wide Boning Knife

- Ultimate sharp edge for easily cutting through raw or partially cooked meats.
- Great for portioning and trimming raw cuts of meat and boning out roasts or whole hams.

This knife provides an easy, safe, and comfortable way to slice sandwiches, bread, tomatoes and other vegetables as well as fruits. The blade's edge features specially designed scallops that form super sharp cutting edges. The cutting points help retain the knife's sharpness.



**40023HD**  
7 1/2" Bread/Slicer

- Scalloped edge increases ability to cut through a variety of surfaces, without losing sharpness.
- Ideal for slicing bread, tomatoes, fruits and cooked meats as well as slicing sandwiches.

The 10" Wide Chef's Knife is an essential tool in every kitchen. Ideal for slicing, dicing, mincing, and light chopping. The deep choil protects knuckles during use. Curved blade allows user to work knife in a rocking motion to cut evenly and rapidly.



**40043HD**  
10" Wide Cook's Knife

- Wide, curved blade allows user to work knife in smooth rocking motion to cut evenly and rapidly.
- The most versatile knife for slicing, dicing, mincing, and chopping vegetables, fruit and meat.

The 12" Duo-Edge Slicer is designed to carve rounds, boneless roasts, boiled briskets, pot roasts, butt roasts, and standing rib roasts. The hollow ground "ovals" create air pockets which reduce friction providing smooth, effortless slicing.



**40053HD**  
12" Wide Duo-Edge Slicer

- Duo-edge technology allows ultra-thin, non-stick slicing.
- Alternating hollow ground "ovals" help to reduce friction providing smooth, effortless slicing.
- Ideal for slicing cooked meats.

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