



# DICK

Traditionsmarke der Profis

## Stages of manufacturing a DICK Butcher Knife

1 Stamped blade,  
hardened under  
protective gas at  
more than  
1.000°C / 1832°F

2 Precision grinded  
blade-back and  
blade sides

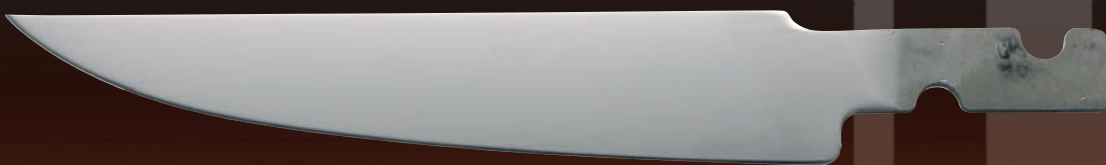
3 Polished blade,  
rounded blade-back

4 Moulded handle

5 Logo imprint – Final  
edge sharpening –  
Quality control

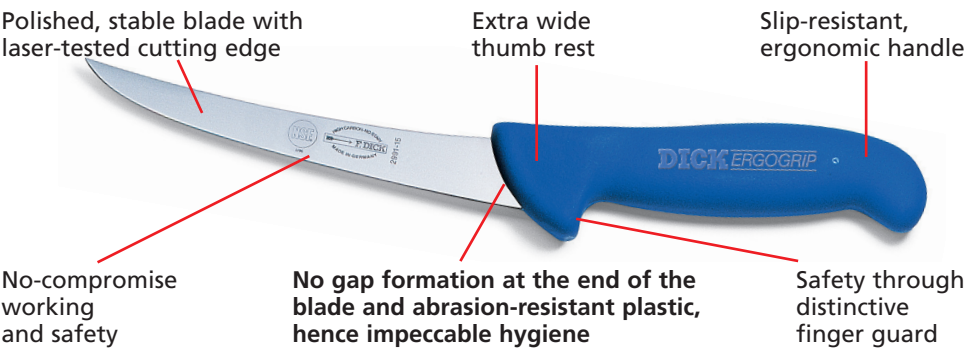
Hygienically impeccable –  
non-abrasive material – seamless  
connection of steel blade and  
handle – NSF approved

[www.dick.de](http://www.dick.de)



Advantages of our Butcher Knives

- High-quality knife alloy and material composition.
- High cutting edge life – less sharpening and grinding.
- Significantly less material consumption owing to optimized hardness.
- The knife always being sharp means: savings in material and time, hence a higher productivity.
- Thanks to the polished blade, less residues on the blade, hence corrosion-resistant and simpler to clean.
- The handle does not absorb grease or dirt and is easy to clean.
- High safety from finger guards and thumb rest as well as rounded knife back.
- Different handle colors improve the hygiene through the color coding, working shifts can work with different colors.



**Sticking knife:** All-round knife for all purposes and applications. Is also used as a sizing knife.



**Boning knife, straight:** For detaching the bones (separating the bones from the meat).



**Boning knife, curved:** For detaching bones. Available with different flexibilities (flexible, semi-flexible and rigid), for every purpose. Thanks to the curved shape, the cutting edge is longer. The pulling cut in combination with the comfortable position of the hand relieves the wrist.



**Butcher knife:** For carving large pieces of meat. Thanks to the curved blade, it is possible to make a long, pulling cut (very well suited for separating fat and tendons).



**Block knife:** Named for the purpose of use on hacking blocks. For cutting to size, breaking into pieces etc.



**Skinning knife:** For easy separation of the skin from the bodies of large animals.



**Sorting knife:** For sorting meat, fat and tendons.



**Fish fillet knife:** For detaching the skin and bones and for filleting.



**Gut & tripe knife:** Safe cutting up, thanks to the ball at the tip, the internals cannot get damaged.



**Special knife:** With the cutting side, the abdominal wall of pigs and cattle is initially cut up, and with the spine of the blade, the abdominal wall is cut open completely; the ball prevents injuring the internals.



**Sticking knife:** For slaughtering and bleeding.

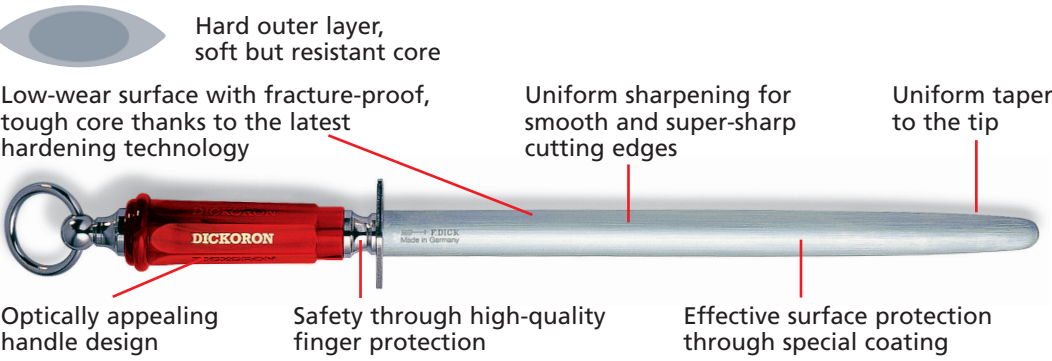


**Ham boner:** For levering out bones. (hollow loosening): Easy penetration is possible thanks to the cutting edge on the front side.



Advantages of our sharpening steels

- Have sharp knives for a long time thanks to constant sharpening with the steel.
- The more the steel is used to sharpen the knife, the less you will have to regrind it on a machine.
- Time, material and cost saving.
- The more the knife is sharpened with the steel, the finer steel cuts can be used, this means finer edges for easier working.
- The optimal supplement for high-quality professional butcher knives.
- Different blade shapes and lengths as well as different cuts.



**DICKORON:** The classical DICKORON, with its special sapphire cut, facilitates really soft sharpening. The correctly sharpened knife edge can be kept sharp for a longer time by lesser material removal, without the cut getting roughened.



**DICK micro:** The steel superfine cut for the specialist. Owing to the extremely fine cuts of the micro, the sharp cutting edge is smoothed more rather than the material being removed. Therefore, a fine cutting edge is retained for a very long time.



**DICK polish:** An extremely sharp cutting edge requires an acute cutting angle as a precondition. As a result, the cutting edge inclines easily for turning over – long before it becomes blunt from wear. The mirror-finished, hard chrome-plated steel is suitable for straightening the cutting edge. High work capacity with low fatigue.



**DICK combi:** Sharpening and smoothening with one steel: simple sharpening of the knife edge with the two sapphire cut areas and subsequent smoothening and straightening of the edge on the two polished surfaces.



**DICK hygienic:** Rust-free stainless steel blade with the legendary sapphire cut. Particularly hygienic handle with rust-free stainless steel fittings. We recommend this model in case of particularly intensive cleaning agents and processes.



**DICK titan:** The grinding steel with (somewhat) more material removal. Improved blade with wear-resistant, super-hard special coating 3 x harder than the standard. In conjunction with the DICKORON classic, you get a sharp knife with a fine cutting edge.



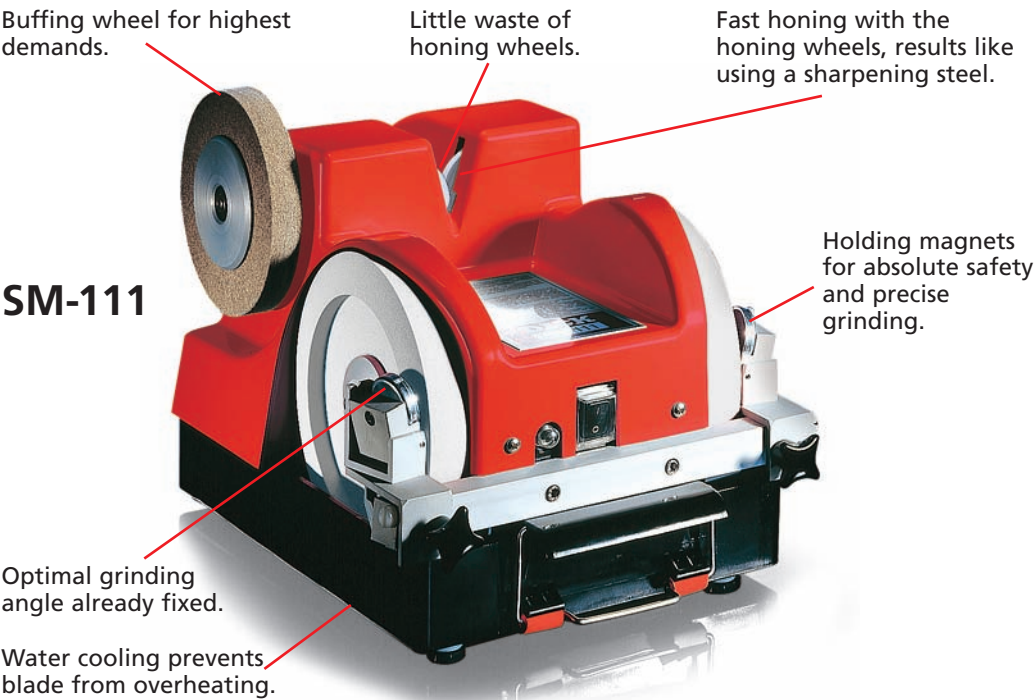
**Rapid Steel polish:** With polished rods for straightening the cutting edges. For the real boning specialist.

**Rapid Steel HyperDrill:** With superfine tension rods for honing and smoothening. With the extremely fine honing movement, the cutting edge is honed slightly and smoothened. The life of the fine cutting edge remains so for a long time. For the expert.

**Rapid Steel action:** With sharpening rods of stainless steel with a wear-resistant, super-hard special coating with high removal. Sharpens blunt knives. In conjunction with the Rapid Steel HyperDrill, you can get a sharp knife with a fine cutting edge.



Advantages of our Grinding machines – Grinding, Honing and Polishing



Grinding Honing Polishing

Ideal for professional and fast grinding, honing and polishing of hand knives.



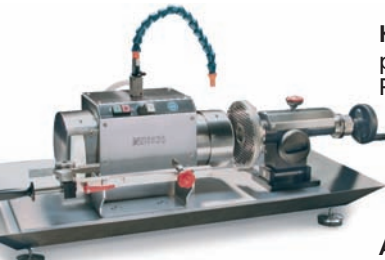
**RS-150 Duo** Quick grinding and honing. Simple and safe operation, with abrasives of diamonds and hard ceramic.



**SM-160 T** The all-round wet-grinding machine. For hand knives and cutter knife, cleavers, machine knives and cutlery knives. Stainless steel design with water cooling.



**SM-200 TE** The professional wet-grinding machine for cutter knife, circular knife and other cutting tools. Angular accuracy, gentle on materials, and fast. Stainless steel design, electrical angle setting.



**KL-205** The grinding machine for mincer knives and plates up to 210 mm. Precise surface grinding and adjustable relief.

Additional grinding machines are available.