

F. DICK KNIFE COLLECTIONS

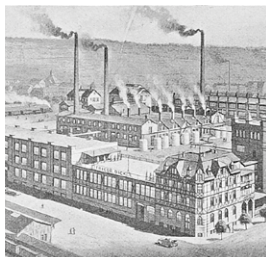


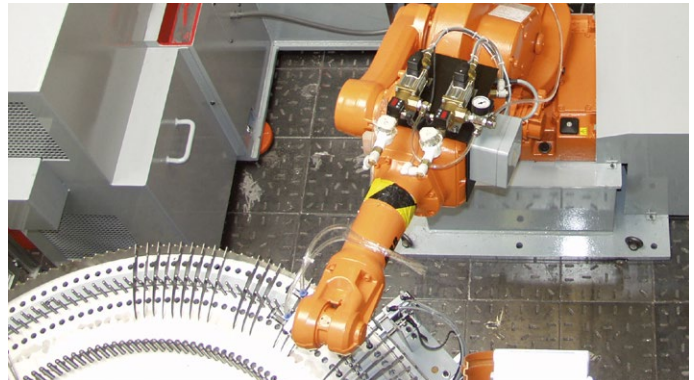
QUALITY. MADE IN GERMANY

TRADITIONALLY BETTER SINCE 1778

Friedr. Dick was founded in Esslingen, Germany, in 1778 and even today, more than 235 years later, the company is still a family-owned business. Friedr. Dick is the only global manufacturer to offer a complete range of knives, sharpening steels and tools for chefs and butchers as well as butcher's equipment and grinding machines. The long tradition and experience in manufacturing, the highest level of quality and optimum handling make Friedr. Dick the world's leading brand for passionate and quality-conscious chefs – both in the hobby and professional sectors.

All products manufactured by Friedr. Dick are distinguished by their sustainable design, well-thought-out functionality and highest level of quality. Our products are created in a sustainable manner using traditional manufacturing methods and state-of-the-art production technology. This gives them their high value. A workforce of 180 is employed at the company's headquarters in Deizisau, meeting the self-imposed high quality standards and continuing the longstanding tradition.





TRADITIONALLY ACTIVE IN THE FUTURE

The long tradition and many years of experience gained in the manufacture of products for chefs and butchers enable Friedr. Dick to continue to develop innovative new products. Input from customers, especially end-users and our own ideas are converted into high quality products. Quality management and process documentation meet the requirements of DIN EN ISO 9001 and EMAS 2.

ENVIRONMENTAL RESPONSIBILITY

Friedr. Dick believes in environmentally and ethically responsible behaviour to preserve people's livelihoods and the environment. Our products have first-class functionality, a high utility value and a sustainable profile. Our goal is not to produce in countries where cheap labour keeps costs low. We specifically rely on state-of-the-art technologies in our production and craftsmanship, where it is necessary and appropriate. This conserves resources and reduces emissions. This guarantees you the highest standard of quality. The EMAS Eco-Audit Certificate documented that Friedr. Dick has set itself ecological guidelines and complies with them. Friedr. Dick falls below the minimum statutory requirements for environmental compatibility.

F. DICK KNIVES

THE PROFESSIONALS' ONLY CHOICE

Friedr. Dick is well known to professional chefs around the world as the leading innovator in its field. Its international reputation as a manufacturer of quality utensils is based on the consistent reliability and longevity life of our products. Friedr. Dick supplies numerous national culinary teams with knives and utensils. The firm's longstanding tradition and experience in manufacturing as well as close cooperation with professional chefs facilitates a constant stream of innovation.



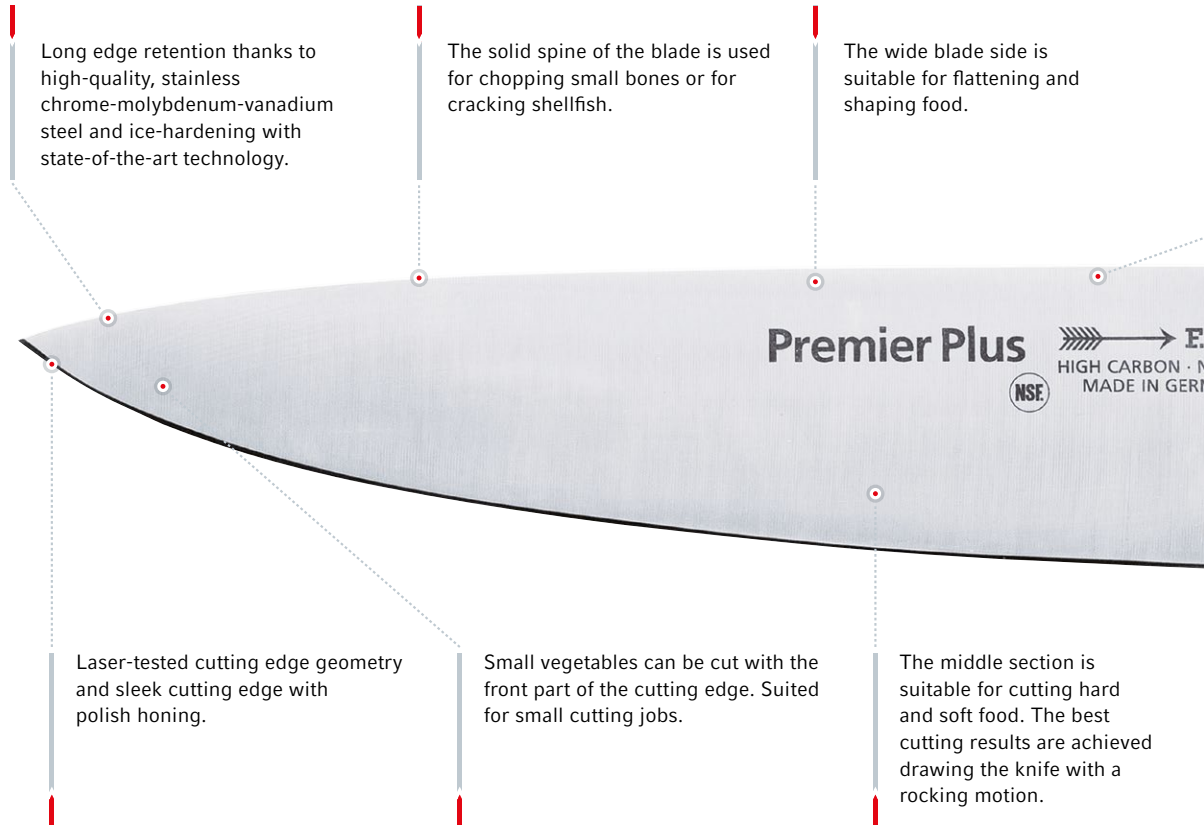


PHOTOS FROM LEFT TO RIGHT:

National Culinary Team Ireland, Marco D'Andrea – Winner of the "Junge Wilde" Competition (Süllberg, Hamburg), National Culinary Team Wales, National Culinary Team New Zealand, National Culinary Team America, Michelin star rated chef Sebastian Frank (Horváth, Berlin), National Culinary Team Hongkong, National Culinary Team Bulgaria

PREMIER PLUS: WELL-THOUGHT-OUT BLADE AND HANDLE GEOMETRY

PERFECT HANDLING





Perfectly balanced.

Perfectly shaped and sized handle without corners and edges.

Handle made of high-quality, resistant plastic, seamlessly connected to the tang.

The rear part of the cutting edge is used for heavy cutting. The transfer of force is perfect at this point.

Comfortably wide finger guard.

Forged from a single piece of steel, the seamless bolster and integrated tang provide high stability.

WELL-THOUGHT-OUT BLADE AND HANDLE GEOMETRY

ADVANTAGES OF OUR KNIVES

Friedr. Dick has the right knife for every purpose – whether it is a short or long blade, stiff or flexible, narrow or wide, a serrated edge or smooth cutting edge. Dick products are distinguished by their outstanding design, well-thought-out functionality and highest level of quality. They are produced with German precision using traditional manufacturing methods and state-of-the-art technology and are synonymous with long-lasting quality and durability.

ADVANTAGES OF F. DICK CHEF'S KNIVES:

- ⊕ High-quality blade alloys and material composition for the highest level of quality.
- ⊕ Long cutting edge life – less sharpening and grinding.
- ⊕ The balanced hardness significantly reduces material consumption.
- ⊕ Polish honing in the case of knives without serrations: even sharper, faster and better.
- ⊕ A sharp knife at all times means: time and material savings, resulting in higher productivity.
- ⊕ Thanks to the sharp blade, food is cut cleanly and not crushed, ensuring that valuable flavourings remain in the food.
- ⊕ Sharp F. Dick knives mean time savings, less waste and fewer accidents due to fatigue-free work.
- ⊕ Completely hygienic as no gaps are created between the plastic and steel. All plastic handles do not absorb grease or dirt, are easy to clean, heat-resistant, impact- and wear-resistant (1905, Premier Plus, Premier WORLDCHEFS, ActiveCut, Superior, ProDynamic).
- ⊕ The knife sits comfortably in your hand due to the ergonomic handle design and high-quality plastic, thus ensuring precise guiding and improved efficiency.
- ⊕ Different handle colours improve and facilitate hygiene with the use of colour coding in accordance with HACCP (Premier Plus, ProDynamic).
- ⊕ Nine different knife series: to suit any application and requirement.

SHARP MATERIAL COMPOSITION

Friedr. Dick exclusively uses stainless*, high-alloy steels for the manufacture of knives. The most important elements of steel are the following:

C **CARBON** is the most important and most influential alloying element in steel. The resistance and hardenability of steel improves with an increased carbon content.

Cr **CHROME** is necessary for the corrosion resistance; the carbides increase the edge retention and wear resistance.

Mo **MOLYBDENUM** is also responsible for the corrosion resistance; the high content reduces the steel's susceptibility to pitting.

V **VANADIUM** increases the wear resistance, edge retention and heat resistance.

* 1778 knife series; triple laminate steel core made of carbon steel.



BASIC

KITCHEN ESSENTIALS

These high quality utensils are indispensable in any kitchen, meeting your needs for the preparation of all the basic ingredients.





PARING KNIFE

Small, versatile and sharp. The paring knife is an indispensable tool with a wide range of uses in the kitchen. For peeling, small cutting jobs and embellishing.

› 8 1447 09



BONING KNIFE, FLEXIBLE

For extracting bones, removing fat and sinew. Thanks to its flexible blade, this knife slices exactly where you want it to, removing neither too much nor too little.

› 8 1445 15



UTILITY KNIFE, SERRATED EDGE

The blade's serrated edge is perfect for cutting bread and cake, removing crusts or peeling fruit and vegetables.

› 8 1451 26



CHEF'S KNIFE

The classic knife is the heart of every professional kitchen. Your most important helper for the widest variety of tasks. For chopping herbs, cutting vegetables, or gutting and carving meat and fish.

› 8 1447 21



SLICER

The smooth cutting edge and thin blade easily cut roasts, meat and ham into perfectly thin slices, while minimising the loss of the delicious juices.

› 8 1456 21



SANTOKU, KULLENSCHLIFF

The classic Asian knife for meat and vegetables. The Santoku is characterised by its thin blade with a tapered cutting edge which can even be used for embellishment. The knife's Kullenschliff keeps what you are cutting from sticking to the blade.

› 8 1442 18K

PLUS

THE EXTENDED RANGE

The extended range consists of a range of utensils to satisfy the highest culinary demands. These will be in constant use in the professional kitchen; for special occasions at home and for particular preparation techniques.





TOURNE KNIFE

With this handy knife you can cut, peel or prepare fruit and vegetables. The curved blade is adapted to fit to the material being cut, allowing quick and effective work. The blade's tip allows you to remove damaged areas or blackspots quickly and easily.

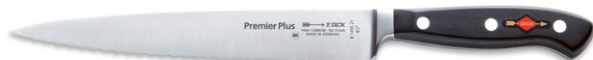
› 8 1446 07



DECORATING KNIFE

This allows you to cut cucumbers, carrots, fruit, butter or cheese into attractively rippled slices.

› 8 1450 10



SLICER, SERRATED EDGE

The serrated cutting edge cuts off crusts and ends simply and quickly. Useful for roasts as well as hard-skinned fruit and vegetables.

› 8 1455 21



FILLET KNIFE, FLEXIBLE

The thin, flexible blade allows easy filleting of fish and meat and removal of skin and fish bones. Fillets then look the way they should: appetizing and precisely cut.

› 8 1454 18



UTILITY KNIFE, GRANTON CUTTING EDGE

A special knife for universal use in the kitchen. The ingrained fluted cutting edge on the flat side of the knife creates air cushions, preventing food from sticking to the knife, thus enabling fine cutting. This allows you to complete diverse and varied tasks.

› 8 1411 15K



BREAD KNIFE, SERRATED EDGE

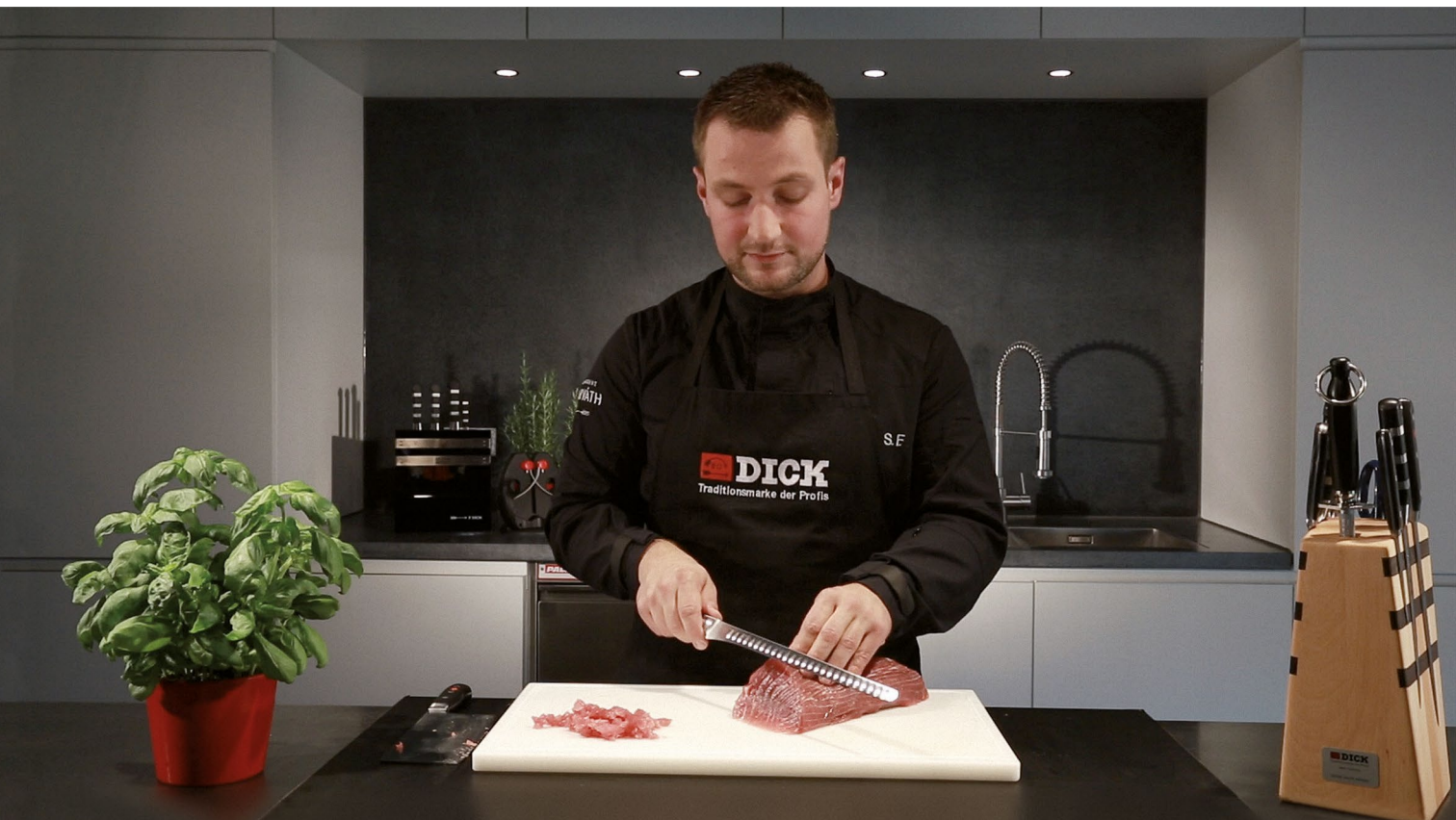
Special knife with serrated cutting edge for all hard and soft bread types – with a clean cut for uniform slices.

› 8 1039 21

COMPLETE

THE ENTIRE KITCHEN ASSORTMENT

The complete kitchen assortment is intended to aid professional chefs in their everyday, professional work as well as cooking enthusiasts who wish to expand their kitchen equipment to better meet their wishes and requirements.





TOMATO KNIFE, SERRATED EDGE

Cuts smoothly without crushing. The fine serration of the edge allows a smooth cut even on delicate and tender foods. Use the tip to spear and pick up the slices.

› 8 1444 13



STEAK KNIFE WITH FINE, PARTIALLY SERRATED EDGE

Cut your steak, roast or fillet with one deft cut – bite size and appetizing.

› 8 1403 12



USUBA VEGETABLE KNIFE

The narrow blade back and the perfect balance of this Japanese chef's knife ensure that vegetables, herbs and fruit are cut cleanly and not crushed.

› 8 1443 18



CHINESE CHEF'S KNIFE

This special chef's knife is the most important knife in Asian cuisine. With a wider blade (chopper), it is ideally suited for chopping large pieces of meat and for finely chopping vegetables. The thinner slicer is suitable for finely cutting herbs and vegetables as well as meat and fish.

› 8 1405 18 / 8 1406 18



CARVING KNIFE

The curved blade design makes the cutting edge longer than when using a straight knife, easily achieving a long drawn cut.

› 8 1925 18



SALMON/HAM KNIFE, KULLENSCHLIFF

Salmon or ham slices look and taste better when they are cut paper thin. The knife is fitted with a flexible blade and Kullenschliff which prevents the fish or ham from sticking.

› 8 1950 32K



TANTO UTILITY KNIFE

This extraordinary knife is ideal for cutting meat and vegetables. The two phases of the cutting edge give the Tanto its impressive look and outstanding sharpness.

› 8 1753 21



YANAGIBA CARVING/SUSHI KNIFE

The Yanagiba is also referred to as a sushi knife in Asian regions and is used for filleting both fish and meat.

› 8 1757 24



SANDWICH KNIFE, SERRATED EDGE

Rolls and sandwiches could not be simpler made than with this sandwich knife. The offset blade makes it easier to cut rolls and baguettes quickly, smoothly and precisely.

› 8 4055 18



CHEESE KNIFE

The cheese knife comes complete with a specially etched cutting edge, preventing even the softest cheeses from sticking to the blade. The offset handle provides a comfortable gap between the user's hand and the cutting board.

› 8 1058 12K



SPATULA

Spatulas help you to separate cake bases and ice them. They can also be used to turn crepes and pancakes as well as other pan work.

› 8 1331 23



ROASTING FORK

The roasting fork assists you with the preparation of roasts, in carving poultry as well as for turning meat. The forks are given three edged tips, reducing the puncture of the meat by 50 %. The valuable juices therefore remain inside the meat, where they belong.

› 9 1009 18

F. DICK KNIVES

OUR KNIFE SERIES



1778

Our Most Precious Series

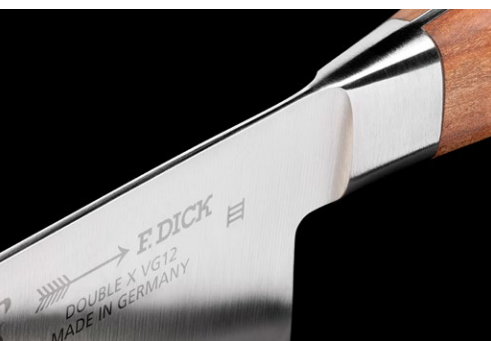


The forged Jubilee series made of three-layer steel with a characteristic handle made of wood from the plum tree. The core of these special knives consists of a very thin layer of high-alloy "Double X VG 12" carbon steel with an extreme hardness of over 61°. It makes cutting particularly efficient and considerably lengthens the service life of the cutting edge so that it requires less frequent re-sharpening. This core is sandwiched in between layers of hygienic, food-safe, high-alloy stainless steel, thereby perfectly combining its technical advantages with modern food hygiene and its regulations. Each knife is a unique specimen merely because of its handle that is made of selected plum tree wood. All of the knives in the "1778" series are sharpened and whetted by hand. Cutting and cooking will become a "weightless" pleasure thanks to the extremely thin and sharp cutting edge.





MESSER
DES JAHRES
2013
MESSER MAGAZIN
3. Platz



1893

Our Aesthetic Series



The aesthetic Damascus series. Made of 67 layers of stainless steel (FD VG 10-33). The blade, tip and end piece are all made of the finest Damascus steel with its iridescent sheen, reminiscent of a cloth made of fine Damascus silk. Every product is unique due to the different material characteristics of the stainless steel layers. The special handle material gives the knife a good feel. The aesthetic, strength and functionality are combined with ultimate perfection in this series. International design awards and the "Kitchen Innovation of the Year in 2008" title confirm the extraordinary and particularly attractive appearance of the series.



1893





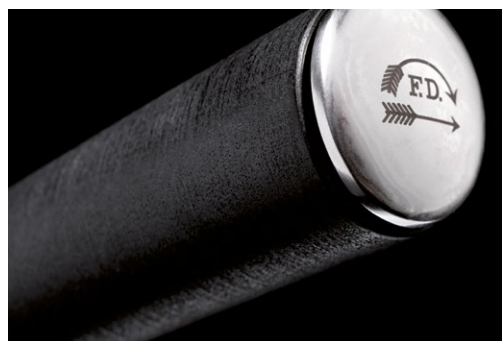
reddot design award
winner 2008



product
design
award

2009

DESIGN PLUS



1905

Our Exclusive Series



The exclusive Designer series. A linking of tradition and modernism with the new version of the historic design. Friedr. Dick developed a series of chef's knives with solid bolsters in 1905, replacing the traditional riveted handle that had been used up until then. The special design of 1905 has now been further developed and produced with modern materials and manufacturing processes. The blade is made of special XCrMoVMn highalloy stainless steel. A high-tech hardening process produces a finely dispersed martensitic structure with a unique, dynamic and sharp cutting edge.



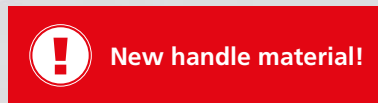
1905





Premier WORLDCHEFS is a unique composition of a hygienic non-stick "CeraEasyClean" coating and an elegant mother of pearl effect handle. The high-quality coating on the blade prevents food sticks to pans and makes them easy to clean. Friedr. Dick and the World Association of Cooks Societies (WORLDCHEFS) are committed to the same goals and strive to achieve the highest levels of quality together. They worked together to develop the Premier WORLDCHEFS knife series for international professional chefs.







Tradition and quality: designed uncompromisingly for creative cooking. Forged knife with an integrated tang, perfectly balanced with an ergonomic design. Perfectly shaped and sized handle with visible rivets. The blade and handle are seamlessly and securely connected by means of a special manufacturing process. A specially developed high-alloy steel with a balanced composition of materials is used for this series. Long edge retention thanks to the maximum carbon content, chrome for wear resistance and molybdenum for corrosion resistance. The chef's knives are uncompromisingly designed for sharpness. Knives with different colours of handles are also available in the series.





Red Spirit

Our Inspiring Series



At first glance you already feel the inspiration and passion of the knife series. Red Spirit knives have been designed uncompromisingly for sharpness. The blades are grinded extremely slim and, in addition, the cutting edge is polished. The round shaped, typically Asian-inspired handle of the knife offers an unusual shape and feel to it and will cope with all the demands of intensive use. It sits softly and smoothly in your hand and is the perfect contrast to the precise and strong blade.



Red Spirit



ActiveCut

Our Consistent Series



The forged ActiveCut knives are characterised by their straight shape, the design of the blade and the gap-free handle completely made of plastics. The blade and handle are seamlessly connected. The knife is perfectly balanced and sits comfortably in your hand. Ergonomic handle design made of wear- and slip-resistant soft plastic. The double final honing ensures an exceptional sharpness. The half-bolster enables the entire blade to be resharpened. High-quality knife steel with a laser-tested cutting angle. Low weight, therefore pleasant to use.



ActiveCut





Superior

Traditional Series



The Superior series was designed for use in the professional sector. A classic design with handle rivets and the lightweight produce a knife that is safe to use and meets high quality standards. The Superior knife series is the perfect combination of a modern knife in shape and functionality and a traditional handle design with three rivets. The blade and handle are seamlessly connected and high stability is achieved thanks to the solid steel running through to the end of the handle. The steel consists of a X55CrMo14 high-quality alloy. These components ensure lasting edge retention and a long service life with the appropriate toughness and high corrosion resistance. Polish honing makes them sharper, faster and better. The entire cutting edge can be sharpened.



Superior





Reliable and functional: ProDynamic knives are used in commercial kitchens and counter areas. The hygienically impeccable handle made of solid plastic and quality blade produce a modern knife with a clear design. The non-slip, ergonomically designed handle sits perfectly in your hand and is seamlessly connected to the blade by means of a special process. A few types of knives are also available with different handle colours in order to implement the HACCP properly and easily.





PROPER STORAGE

SAFETY AND PROTECTION

For your safety and to protect the cutting edge of the blades we recommend that you store the knives in a suitable knife block (Fig. 1) or on a magnetic board (Fig. 2). The knife block should have sufficient space. We recommend an edge guard for storage in a drawer (Fig. 3) – or alternatively, dimensionally accurate compartments built into the drawer. Special, practical roll bags and chef's sets, in which knives and tools can be safely stored and transported, are available for carrying knives (Fig. 4 and 5).

You can find our complete range at www.dick.de.

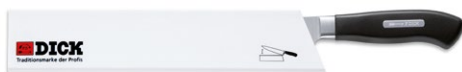
①



②



③



④



⑤





CUT!

Learn to cut properly with CUT! from F. Dick! It is filled with useful information about knives and

cutting. The correct usage and technique for the individual knives, in combination with the different food products, are demonstrated through over 90 different cutting techniques in this book with over 200 pages. The most important applications are also available as videos.

CUT! is also available as an App for mobile devices such as smartphones and tablets, so that it can be used when you are on the go.

CARE AND CLEANING

Taking care of your chef's knives guarantees that they have a long service life and that you enjoy cooking. Blades are ground thinner towards the cutting edge and must only be used for cutting and not chopping. Please only use a cleaver for bones or similar materials. We recommend using plastic cutting boards as a cutting base.

We recommend cleaning the knives by hand under flowing water with a soft cloth and mild detergent. Dry the knives carefully after cleaning to avoid staining on the blade. Never clean them in a dishwasher: this will damage the fine cutting edge.



ONLY USE THEM FOR CUTTING



WOODEN OR PLASTIC
CUTTING BASES



CLEAN THEM BY HAND

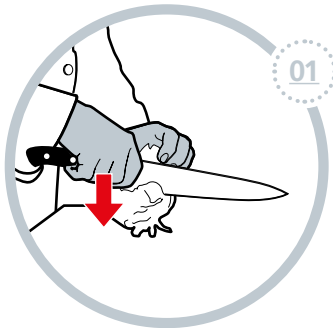


STORE THEM IN A KNIFE BLOCK
OR ON A MAGNETIC BOARD



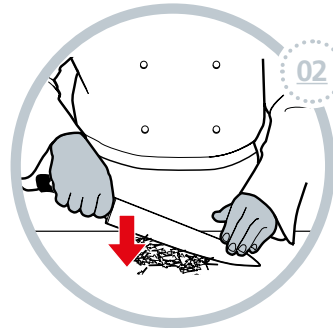
USE AN EDGE GUARD

PROFESSIONAL CUTTING / CUTTING INSTRUCTIONS



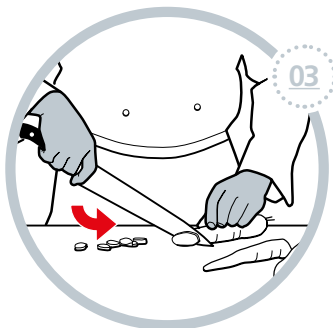
HORIZONTAL CUTTING

Cut vegetables with uniform pressure from the top to the bottom with the rear part of the blade.



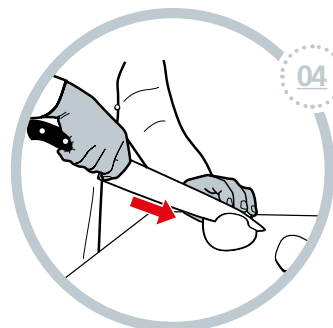
ROCKING CUT

Rock the knife back and forth from the tip to the end of the blade; ideal for fine chopping works, e.g. herbs.



UNIFORM CHOPPING

Short downward and forward movements at the same time, keeping the tip of the knife constantly on the cutting board. The hand holding the knife determines the cutting width. The other hand, with fingertips bent (!), guides the direction.



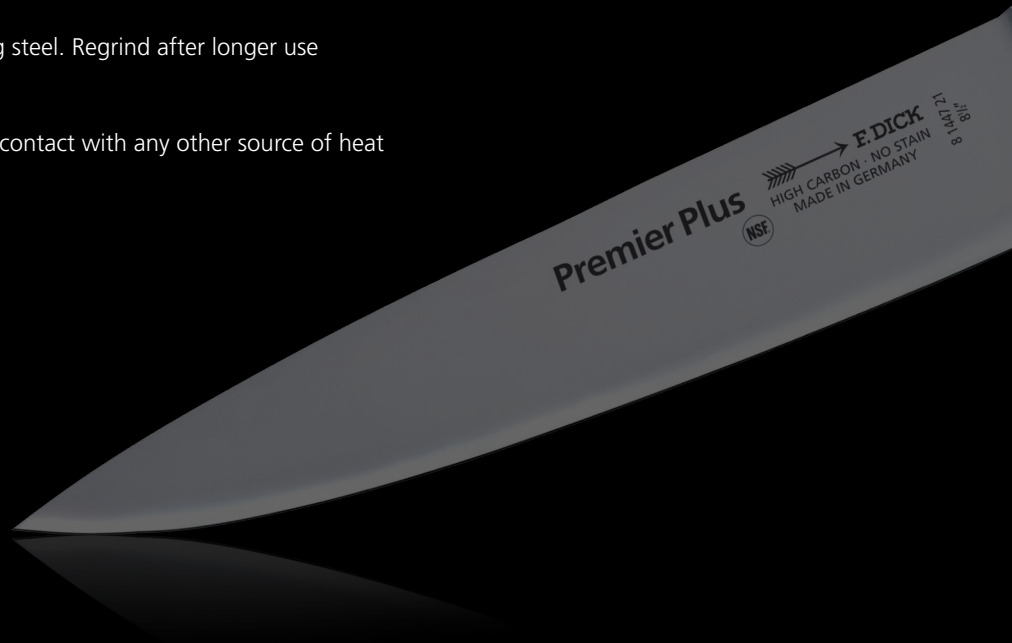
LONG, SIMULTANEOUS DOWNWARD AND FORWARD CUTS AT THE SAME TIME DIRECTED CUTTING MOTION

The tip and centre part of the cutting edge are used for this technique.

ALWAYS BE CAREFUL WHILE USING A SHARP KNIFE!

Most accidents results from improper use, therefore:

- Never cut towards your body
- The knife handle must sit safely in your hand
- Always use well-sharpened cutting tools
- Make sure that hands and knife handle are dry
- Do not store knives with edge facing upwards
- Do not store knives amongst food, or stuck into food
- Do not try to catch falling knives
- Do not leave knives in water
- Do not use knives for purposes other than what they were designed for (e. g. as tin-opener)
- Clean knives after each use
- Resharpen regularly with sharpening steel. Regrind after longer use
- Keep out of the reach of children
- Keep away from hotplates or direct contact with any other source of heat



Premier Plus
F. DICK
HIGH CARBON · NO STAIN
MADE IN GERMANY
NSF
12 17 18 8

THE KNIFE

CUTTING EDGE AND BLADE SHAPES



SMOOTH CUTTING EDGE

Produces a smooth, clean cut without pulling the food apart. Knives with a smooth cutting edge are good for cutting hard and soft food.



SERRATED EDGE

The food being cut with this edge design initially comes into contact with the protruding serrations. The serrated edge allows easier cutting and slicing of hard and solid food.



GRANTON CUTTING EDGE

The scallops create air cushions, preventing thin and soft slices from sticking to the blade, particularly with fatty food.



CURVED BLADE

The cutting edge is longer than a straight knife with this curved shape, thus allowing a long drawn cut.

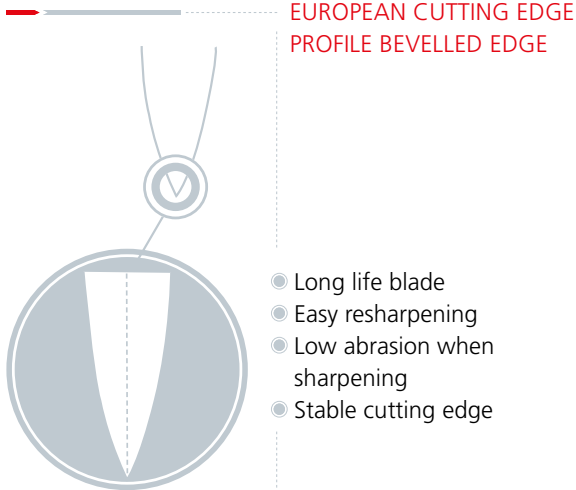


FLEXIBLE BLADE

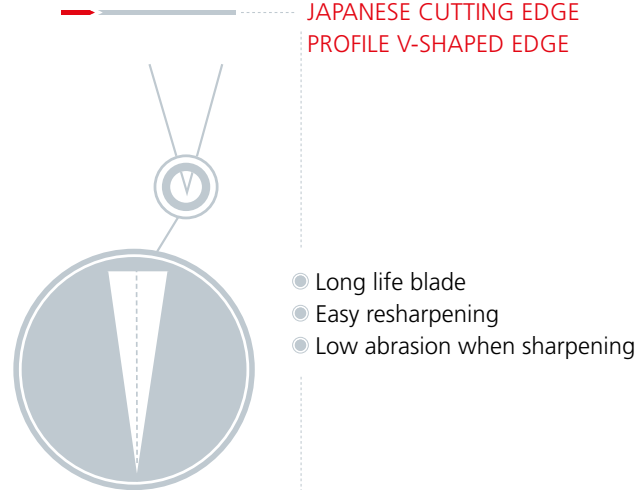
The thin, highly flexible blade allows precise cutting. It adapts perfectly to the food being cut. The flexible blade is ideal for cutting meat and fish.

THE KNIFE

BLADE PROFILES



The food being cut is deflected from the blade when cutting with a knife sharpened with a bevelled edge.



The food being cut sticks to the blade when cutting with a knife sharpened with a V-shaped edge.

SHARPENING AND GRINDING

QUALITY REQUIRES CARE

Good quality tools require care and must be resharpened on a regular basis. Even the best knife will lose its sharpness over time due to constant contact with the food being cut and with the cutting board. A good sharpening steel or appropriate sharpening tools are therefore a must for every kitchen because cooking is only fun if you have sharp knives. Friedr. Dick has been producing honing and sharpening steels since 1873 and is still today a market leader in terms of quality.

TIP: Straighten the cutting edge again before or after each use by frequent, short sharpening. Do not wait until you feel that the cutting performance gets poorer.

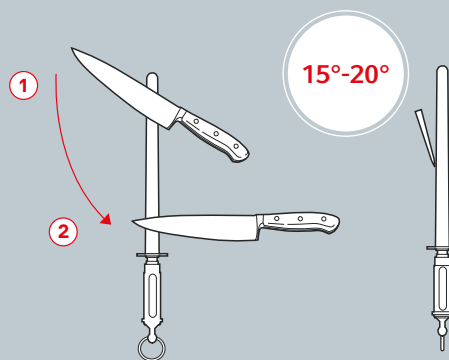


SHARPENING STEEL

The correct handling of the sharpening steel: to sharpen the knife, pull the edge alternately to the left and right (several times) over the entire length of the sharpening steel. Important: an equal number on both sides. Guide the edge along the sharpening steel at an angle of 15°- 20°.

CLEANING / STORAGE

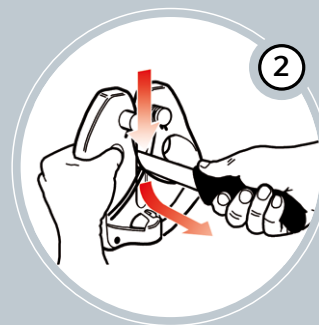
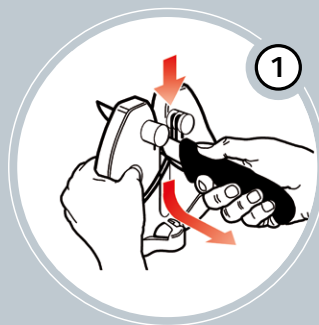
It is essential that you clean your sharpening steel to keep it hygienic, sterile and fully functional. Improper cleaning can lead to rust and selective corrosion that may even damage the sharpening steel glade. Use a mild detergent and thoroughly rinse the sharpening steel with water. Dry the steel with a soft, lint-free cloth. Store the sharpening steel in a dry place, preferably in a Dick knife block. Sharpening steels should not come into contact with each other in order to maintain the magnetism of the sharpening steel.





RAPID STEEL ACTION (SHARPENING UNIT)

Draw the knife with light pressure and in a curved stroke through the gap in the sharpening unit (see Fig. 1+2). Repeat this several times – you will then have a sharp knife with a perfectly formed angle. A simple and safe drawing motion results in an optimum cutting edge.



RS-150 DUO SHARPENING MACHINE

The cutting angle gets bigger and therefore blunter with every process after frequent use of the sharpening steel or alternative products. It then reaches the stage where it requires resharpener and honing on appropriate sharpening machines. Friedr. Dick offers a comprehensive range of sharpening and honing machines. The correct sharpening-honing angle has a decisive influence on the sharpness. We recommend the RS-150 DUO sharpening machine for resharpener chef's knives. The optimum sharpening angle is already preset in the factory. You can achieve the sharpness in seconds with a simple drawing motion. Final honing of the knives on honing wheels produces a very smooth cutting edge. This ensures that the cutting edge has a long service life. The knives can be kept sharp over a longer period until they need to be sharpened again.



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