



DICK

Traditionsmarke der Profis

ActiveCut

FORGED, ERGONOMIC AND FUNCTIONAL DESIGN

- High quality steel – laser-tested cutting edge
- Especially hygienic with seamless connection between steel blade and handle
- Ergonomic, abrasion proof and non-slip handle, perfect in volume
- Forged series for starters/trainees



Your dealer:

www.fdict.com

knives . ancillary items . sharpening steels . grinding machines

ActiveCut

forged – ergonomc – functional design

Range:

PARING KNIFE

Prod.-No. 8 9047 09

9 cm = 3 1/2"



STEAK KNIFE, SERRATED EDGE

Prod.-No. 8 9003 12

12 cm = 4 1/2"



BONING KNIFE, FLEXIBLE

Prod.-No. 8 9045 15

15 cm = 6"



FILLETING KNIFE, FLEXIBLE

Prod.-No. 8 9054 18

18 cm = 7"



CARVING KNIFE

Prod.-No. 8 9056 21

21 cm = 8 1/2"



SANTOKU, KULLENSCHLIFF

Prod.-No. 8 9042 18K

18 cm = 7"



CHEF'S KNIFE

Prod.-No. 8 9047 21

21 cm = 8 1/2"

Prod.-No. 8 9047 26

26 cm = 10"



BREAD KNIFE, SERRATED EDGE

Prod.-No. 8 9039 21

21 cm = 8 1/2"



UTILITY KNIFE, SERRATED EDGE

Prod.-No. 8 9051 26

26 cm = 10"



HAM/SALMON SLICER, KULLENSCHLIFF

Prod.-No. 8 9050 32K

32 cm = 10 1/2"



F. DICK premium knife series:



1778
The Precious



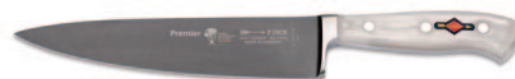
Red Spirit
The Inspiring



Premier Plus
The Best



1905
The Exclusive



Premier WORLDCHEFS
The Brilliants

We will happily send you detailed information about our range.