



DICK

Traditionsmarke der Profis

new

The special tool for professionals

ExpertGrip 2K

Unconditional, slip-proof, efficient



- Maximum grip, soft handle with solid core
- Higher efficiency thanks to precise cutting techniques. Fast and safe changing of the grip due to the approved shape
- Special handle design for pain-free and effective work
- Simple regrinding of the cutting edge – up to the handle
- Seamless connection between handle and blade

**Ideal for the
food processing
and butcher
industry**










Your dealer:

knives . ancillary items . sharpening steels . grinding machines

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ExpertGrip 2K

– the special tool for professionals

Boning Knife	■ 13 cm = 5"	8 2168 13-66	
	■ 13 cm = 5"	8 2168 13-61	
	■ 15 cm = 6"	8 2168 15-66	
	■ 15 cm = 6"	8 2168 15-61	
Boning Knife, wide blade	■ 15 cm = 6"	8 2159 15-66	
	■ 15 cm = 6"	8 2159 15-61	
Boning Knife, flexible	■ 13 cm = 5"	8 2181 13-66	
	■ 13 cm = 5"	8 2181 13-61	
	■ 15 cm = 6"	8 2181 15-66	
	■ 15 cm = 6"	8 2181 15-61	
Boning Knife, semi-flexible	■ 13 cm = 5"	8 2182 13-66	
	■ 13 cm = 5"	8 2182 13-61	
	■ 15 cm = 6"	8 2182 15-66	
	■ 15 cm = 6"	8 2182 15-61	
Boning Knife, stiff	■ 13 cm = 5"	8 2191 13-66	
	■ 13 cm = 5"	8 2191 13-61	
	■ 15 cm = 6"	8 2191 15-66	
	■ 15 cm = 6"	8 2191 15-61	
Fish Filleting Knife, semi-flexible	■ 15 cm = 6"	8 2183 15-66	
Filleting/Butcher knife, semi-flexible	■ 21 cm = 8 1/2"	8 2117 21-66	
	■ 21 cm = 8 1/2"	8 2117 21-61	
Sticking Knife	■ 15 cm = 6"	8 2106 15-66	
	■ 15 cm = 6"	8 2106 15-61	
	■ 18 cm = 7"	8 2106 18-66	
	■ 18 cm = 6"	8 2106 18-61	
	■ 21 cm = 8 1/2"	8 2106 21-66	
	■ 21 cm = 8 1/2"	8 2106 21-61	
Butcher Knife	■ 21 cm = 8 1/2"	8 2125 21-66	
	■ 21 cm = 8 1/2"	8 2125 21-61	
	■ 26 cm = 10"	8 2125 26-66	
	■ 26 cm = 10"	8 2125 26-61	

Further advantages of ExpertGrip 2K knives

- Polished, stable blade, cutting edge checked by laser
- Balanced hardness, significantly less material consumption
- Long operating life of the cutting edge – less whetting, less grinding
- Two different handle colors for easy distinction
- Safety due to finger protection and thumb support as well as rounded back of the knives
- Comfortable handle, reduced and adapted size. Natural feeling in palm and fingers
- Ease and fast operation without fatigue
- Non-slip surface even when wet or greasy, also with gloves
- High-grade knife alloy and constant quality