

 **DICK**  
Traditionsmarke der Profis

**new**

The most hygienic knife series  
**SteriGrip**  
Anti-bacterial and without compromise



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

- Antibacterial knife handle. Hygienic protection against cross-contamination and re-infection from hand contact
- Durable and permanent antibacterial protection by means of precious metal ions. Tested and certified by Fraunhofer Institute
- Pleasant, velvety, ergonomic handle – no abrasion and seamless connection
- Not damaging to health or environment. Does not contain triclosan

Your dealer:

# SteriGrip

The most hygienic knife series

## Sticking Knife



18 cm = 7"	8 6006 18
21 cm = 8 1/2"	8 6006 21
24 cm = 9 1/2"	8 6006 24

## Boning Knife

15 cm = 6"	8 6259 15
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## Boning Knife

13 cm = 5"	8 6368 13
15 cm = 6"	8 6368 15
13 cm = 5"	8 6368 13K
15 cm = 6"	8 6368 15K

## Kullenschliff



## Boning Knife, flexible

13 cm = 5"	8 6981 13
15 cm = 6"	8 6981 15
13 cm = 5"	8 6981 13K
15 cm = 6"	8 6981 15K

## Kullenschliff



## Boning Knife, semi-flexible

13 cm = 5"	8 6982 13
15 cm = 6"	8 6982 15
13 cm = 5"	8 6982 13K
15 cm = 6"	8 6982 15K

## Kullenschliff



## Boning Knife

13 cm = 5"	8 6991 13
15 cm = 6"	8 6991 15
13 cm = 5"	8 6991 13K
15 cm = 6"	8 6991 15K

## Kullenschliff



## Butcher Knife

21 cm = 8 1/2"	8 6425 21
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## Butcher Knife, Kullenschliff

21 cm = 8 1/2"	8 6425 21K
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## Butcher Knife

21 cm = 8 1/2"	8 6348 21
23 cm = 9"	8 6348 23
26 cm = 10"	8 6348 26

## Butcher Knife, Kullenschliff



21 cm = 8 1/2"	8 6385 21K
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## Trimming Knife, Kullenschliff



18 cm = 7"	8 6369 18K
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## Slicer



23 cm = 9"	8 6035 23
26 cm = 10"	8 6035 26

## Slicer



26 cm = 10"	8 6036 26
30 cm = 12"	8 6036 30

## Utility Knife, serrated edge

26 cm = 10"	8 6151 26
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## Slicer, serrated edge

30 cm = 12"	8 6037 30
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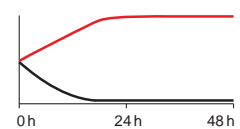
## Slicer, Kullenschliff

36 cm = 14"	8 6391 36
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## The advantages of our SteriGrip knives

Permanent, durable antibacterial protection right from the start  
 Contributes to hygienic safety in working areas  
 Protects on a natural basis, hygienically faultless and durable.  
 Inhibits the growth of bacteria and kills them

Polished, stable blade, cutting edge checked by laser  
 Balanced hardness, significantly less material consumption  
 Safety due to finger protection and thumb support as well as rounded knife backs  
 Knife lies comfortably in the hand, thus precise handling and improved efficiency  
 High quality knife alloy and material compositions



• Bacteria count without SteriGrip  
 • Bacteria count with SteriGrip