

Crystolon®/India Benchstone

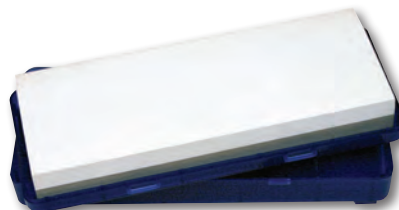
- 150 grit Crystolon stone manufactured with silicon carbide abrasives provides quick sharpening
- 320 grit India stone manufactured with aluminum oxide abrasives creates fine, smooth cutting edges
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone from drying out
- Stone measures 11½" x 2½" x 1"



07945 EDGE-14 11½" Crystolon/India benchstone

Waterstone

- Softer grade of stone allows it to be used with water as the lubricant versus oil
- Combination grits create sharpening efficiency
- 1000 grit for quick sharpening
- 4000 grit for super-sharp, polished edge
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone from drying out
- Stone measures 8" x 3" x 1"



07944 EDGE-13 8" waterstone

Hand Held Sharpeners

For those who require a quick edge touch-up, Dexter Hand Held Sharpeners put a razor sharp edge on your knives in just a few strokes. Choose from Tungsten Carbide cutting heads or the combination of Diamond and Ceramic wheels for quick and effortless sharpening.

- Tungsten Carbide cutting heads for precision sharpening
- Just 3 or 4 strokes and it's sharp!
- Protective handle grip for either left or right-handed sharpening



07920 EDGE-1 EZ edge hand held knife sharpener

- Dark diamond stones sharpen and hone creating a new edge
- White ceramic stones polish the edge to ultimate sharpness
- Safe and easy to use



07921 EDGE-2 2-stage hand held knife sharpener

Sharpeners

With continued use, every knife will need to be re-sharpened. This can be accomplished by using a Dexter knife sharpener which actually removes steel from the blade and restores the super-sharp, feather edge.



07642 DDC-12PCP 12" diamond knife sharpener



07343 12SXL-PCP ½" x 12" knife sharpener



07050 R12B ½" x 12" ceramic sharpener



07613 DDS-10PCP 10" diamond sharpener

07633 DDS-12PCP 12" diamond sharpener

Butcher Steels

Dexter knives are shipped from the factory with a super-sharp, feather edge. With continuous use, this feather edge rolls over and the knife appears dull. A few simple strokes on a Dexter butcher steel will realign and restore a sharp edge.



07433 1258B ⅝" x 12" butcher steel



07373 1212B ½" x 12" butcher steel



07030 A12R-PCP ⅝" x 12" butcher steel, hardwood handle



07042 C12PCP ½" x 12" chef's butcher steel