



Introduces UR-Cut™

The handle you make your own!

UR-Cut™

Dexter-Russell®, the experts in edges since 1818, now provides the latest in handle technology....personalized handles. Mold-able handle material allows the user to form each handle to their particular grip, making the handle more comfortable to use and easier to grip. Blades are manufactured from proprietary DEXSTEEL™ stain-free, high-carbon steel and are individually ground and honed to the ultimate edge. NSF Certified. Made in USA.

Create Your Custom Grip



MADE IN USA



8" COOK'S KNIFE



10" COOK'S KNIFE

**This →
Makes it
Personal...**

<u>Product No.</u>	<u>Item No.</u>	<u>Description</u>	<u>List Price Each</u>
UC145-8PCP	25443	8" cook's knife	
UC145-10PCP	25433	10" cook's knife	



Dexter-Russell, Inc.

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Create UR Custom Grip



1. Remove your knife from the package.
2. Use oven mitt or pliers to hold the blade. Dip the handle in **boiling** water to just cover the handle without the knife touching the sides or bottom of the pot.
3. Hold it in the water for 2 minutes.
4. Remove from the water and dip in **cold** water for one second, then grip handle as you would if using and squeeze.



5. Dip the handle in **cold** water for 10 seconds to maintain shape. Let cool before using.

Your **UR-Cut™** is now your own custom handle knife!



Caring for **UR-Cut™**
Hand-wash, rinse, and dry after use. Do not put in dishwasher.

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Scan the code on the right with the QR code app on your smart phone, or go to www.dexter1818.com/UR-Cut to view the video instruction on how to create a UR-Cut™ custom knife handle.

