

DEXTER®

THE EDGE SINCE 1818



NEW!

iCut[®]FORGE

For chefs who demand an affordable forged line of professional quality knives, DEXTER iCut-FORGE knives deliver. The finest quality X50CrMOV15 stainless steel provides super-sharp, long-lasting edges that will offer years of reliable service and exceptional results. The forged construction delivers perfect weight and balance, coupled with outstanding durability. An easy-to-clean POM handle affords comfort with a contemporary look and feel. NSF Certified to meet health code standards.



FULLY FORGED
Forged X50CrMOV15 stainless steel for durability and perfect balance

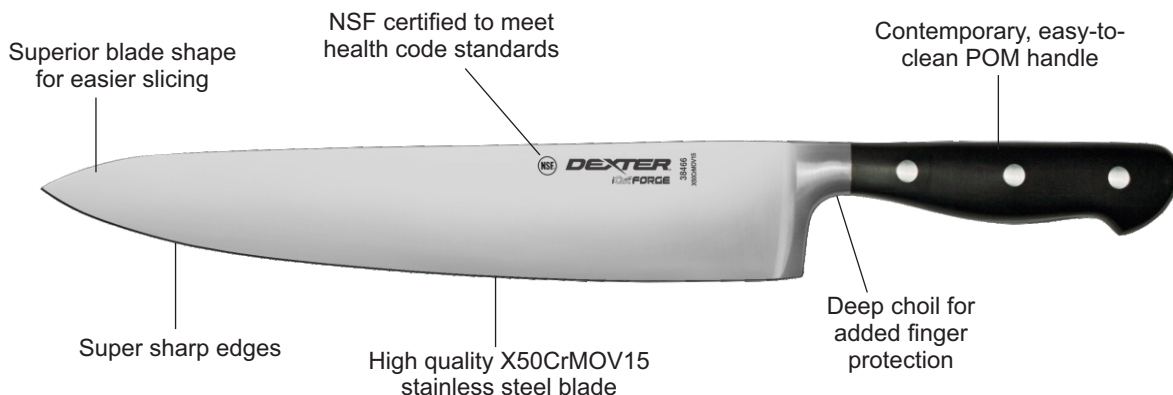
COMFORT
Easy-to-clean POM handle

AFFORDABLE
For chefs who demand professional quality at an affordable price

DURABLE
Individually ground and honed to the ultimate edge for long lasting precision

SLEEK
Contemporary look and feel

iCut® FORGE



iCut® FORGE Features

- Superior blade shape for easier slicing
- Super sharp edges
- High quality stainless steel for edge retention and easy cleaning
- Forged X50CrMOV15 stainless steel for durability and perfect balance
- NSF certified to meet health code standards
- Contemporary, easy-to-clean POM handle for sure grip



Item No.	Description	Pack Size
38460	Paring Knife, 3½"	12/box
38461	Utility Knife, 5"	12/box
38462	Boning Knife, 6"	12/box
38463	Santoku Knife, Duo-Edge, 7"	12/box
38464	Chef's Knife, 8"	12/box
38465	Chef's Knife, Duo-Edge, 8"	12/box
38466	Chef's Knife, 10"	12/box
38467	Chef's Knife, Duo-Edge, 10"	12/box
38468	Bread Knife, Scalloped, 8"	12/box
38469	Slicer, Duo-Edge, 10"	12/box