



- For chefs who want DEXTER quality at its most affordable.
- Dexter Basics® offers performance and value for commercial use.
- Features 400 series stain-free, high-carbon steel blades with durable, slip resistant polypropylene handles.
- Blades are hollow ground for easy edge maintenance and rapid resharpening.
- NSF Certified.

Boning Knives

- 31618** P94823
- 31619** P94824
- 31620** P94825



- 6" curved boning knife
- 5" flexible curved boning knife
- 6" flexible curved boning knife



- 31613** P94817
- 31614** P94818
- 31616** P94820
- 31617** P94821
- 31617B** P94821B

- 5" flexible narrow boning knife
- 6" flexible narrow boning knife
- 5" stiff narrow boning knife
- 6" stiff narrow boning knife
- 6" stiff narrow boning knife, black handle



- 31615** P94819
- 31615B** P94819B

- 6" wide boning knife
- 6" wide boning knife, black handle



Bread Knives

- 31603** P94803
- 31603B** P94803B



- 8" scalloped bread knife
- 8" scalloped bread knife, black handle



- 31606** P94807
- 31606B** P94807B

- 8" offset sandwich knife
- 8" offset sandwich knife, black handle

