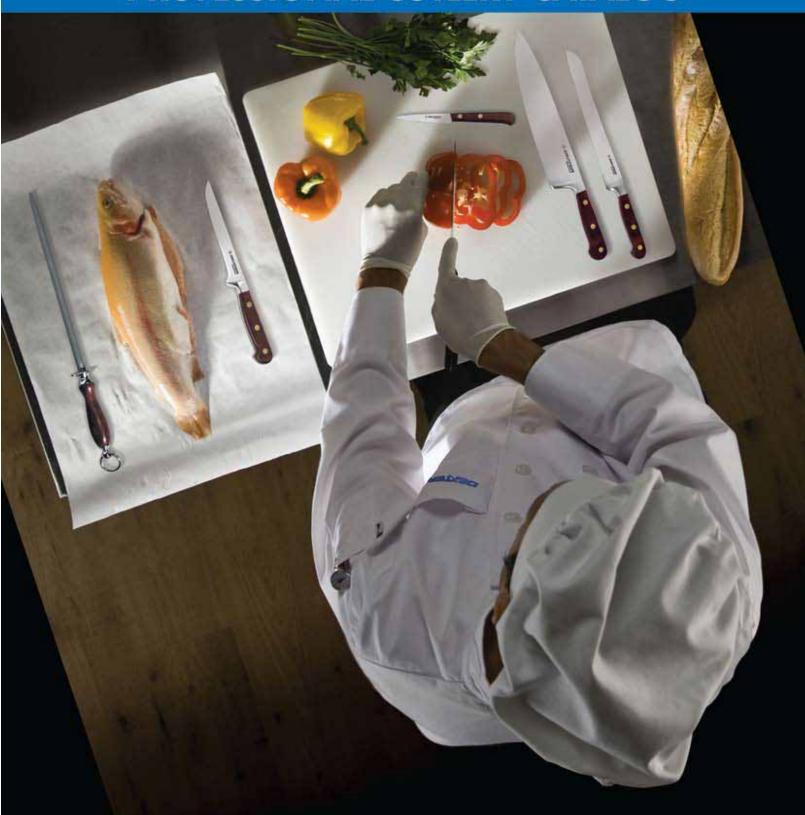


PROFESSIONAL CUTLERY CATALOG



Connoisseur®	4-6
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Care of Knives...

Select the right knife for the intended job. Keep all knives in a rack or block to prevent direct contact with each other or other hard objects. Don't toss them in a drawer or use to open cans, remove jar and bottle caps or cut string, cones, metal, or paper. Always use a cutting board or proper cutting surface when chopping, slicing, or mincing... never cut on metal, glass, or porcelain. Knives of carbon steel should be washed and dried immediately after use to prevent rusting. Never permit knives to soak in water. For efficient performance, keep knives sharp; a dull knife can be dangerous.

Kitchen knives demand constant inspection for efficient performance. A fine cutting edge made from the best steel and the finest manufacturing know-how will turn its edge if used on a hard surface. Ordinary slicing of meat will dull a good edge. However, this doesn't mean that the knife requires resharpening. A few light strokes on a butcher's steel will reset the edge and restore the knife's keenness. Eventually this keen edge wears off and the use of a steel will not restore it. The knife must be reground.

Careful grinding with a quality hand or motor-driven grinding wheel may be employed. It is of extreme importance, when grinding, not to overheat the blade, as excessive heat will draw the temper, and the blade will no longer hold its edge. A wet grindstone is the best possible protection against overheating. A good lubricated stone can be used when steeling fails to bring the edge back. With proper instructions, a person can become quite skilled at sharpening knives.

Prefixes

The following prefixes are used throughout this catalog:

DD - diamond sharpener

IC - i-Cut™

L - lond

S - stain-free, high-carbon steel or stainless steel

SG - SofGrip[™] handle

V - V-lo®

The following abbreviations are used with product numbers throughout this catalog:

CP - clam packaging for merchandising display

D or GE - duo-edge slicer

F - flexible

G - formed handle

HB - ham boner, or flexible boner

HG - hollow ground blade

N - narrow

PCP - perfect cutlery package for display

R - rosewood

RC - round corners

SC - scalloped or serrated edge

SQ - square corners

W - wide blade

® and TM designate trademarks of Dexter-Russell,® Inc. Handle shapes and textures are protected property of Dexter-Russell,® Inc.

Brand Descriptions

Connoisseur®

Designed for executive chefs and "front-of-the-house" use in the finest restaurants, hotels, and other institutions. Combines premium materials with Dexter's expert craftsmanship. Sanitary engineered rosewood handle, impregnated with polymers and resins, provides warmth, durability, balance, and stain resistance. Stain-free, high-carbon steel blade is individually ground to the ultimate edge. Made in USA. NSF Certified.

i-Cut™

For professionals who prefer a clean, modern look. Features a durable, contoured POM handle with a contemporary design that provides both comfort and control. Stain-free, high-carbon, German steel blade features one-piece forged construction. NSF Certified.

V-lo®

A patented, state-of-the-art handle design that offers both comfort and control. Soft-to-the-touch, and with the firmness you need, plus a modern, attractive look. Features a stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF Certified.

SofGrip[™]

The standard in non-slip and comfortable design for demanding kitchen environments. A soft rubber grip reduces stresses that may cause fatigue and common wrist injuries like carpal tunnel syndrome. Stain-free, high-carbon steel blade, with an individually ground and honed edge. Made in USA. NSF Certified.

Sani-Safe®

Built to be both tough and sanitary. A textured, slip-resistant, easy-to-clean polypropylene handle withstands both high and low temperatures. An impervious blade-to-handle seal provides the utmost in sanitary performance. Stain-free, high-carbon steel blade, with an individually ground and honed edge, excels in commercial use. Made in USA. NSF Certified.

Traditional™

For those who prefer the warmth and feel of a real wood handle. Features either stain-free, high-carbon steel or classic high-carbon steel blade, with an individually ground and honed edge. Handles are secured to the blade with brass compression rivets. Made in U.S.A.

Basics™

For chefs who want DEXTER quality at its most affordable. Offers performance and value for commercial use. Features a stain-free, high-carbon steel blade with a durable, slip resistant polypropylene handle. NSF Certified.

NEW PCP Packaging

The New PCP* packaging offers a fresh, bold look with environmentally friendly materials: recyclable PETE plastic, and card materials that are approved by the Forest Stewardship Council. These **green** materials protect our environment and promote responsible management of the world's forests.

In addition to improving our environment, Dexter-Russell developed the new PCP with the user in mind. Features make the purchasing decision easier for your customers, thus increasing your cutlery sales. These features include:

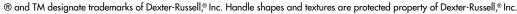
> Bold new look featuring the strong Dexter brand High-visibility color coding, item information and product distinction Easy to read features and benefits that are important to users Uniform structure for easy, organized display Easy-to-open, environmentally friendly packaging

Combine professional cutlery that is designed, built, and tested to be people friendly and kitchen tough with the trusted Dexter name and our new environmentally friendly packaging... That's the Dexter Edge...

*Suffix PCP denotes perfect cutlery packaging throughout catalog.











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Chef/Cook's Knives



12162 50-7PCP 7" forged duo-edge Santoku knife (NSF)



12122 50-6PCP

6" forged chef's knife (NSE)



12132

12062

12072

12082

50-8PCP

48-10PCP

48-12PCP

8" forged chef's knife

12142 50-10PCP 12152 50-10N-PCP 10" forged chef's knife (NSE)



48-8PCP

8" forged chef's knife

10" forged chef's knife (NSF) 12" forged chef's knife



12002 45-8PCP 12012 45-10PCP 12022 45-12PCP

8" cook's knife 10" cook's knife (NSE)

12" cook's knife



08282 82CE-8PCP 8" x 31/4" duo-edge Chinese chef's knife (NSE)



Paring & Steak Knives



Raning Knives

18221 *965SC*



4" table steak knife

	5" forged boning knife, flexible 5" forged boning knife, narrow
	5" forged boning knife, narrow 6" forged boning knife, flexible 6" forged boning knife, narrow



Bread Knives



13582 50-9SC-PCP 9" forged scalloped bread knife (NSE)

Cimeter Steak Knives



05222	32N-8PCP	8" cimeter steak knife, narrow
05202	32-10PCP	10" cimeter steak knife (NSF)
05212	32-12PCP	12" cimeter steak knife

Forks



14082	28-11PCP	6" forged chef's fork, 11" overall 9" forged chef's fork, 14" overall
14012	28-14PCP	9" forged chef's fork, 14" overall



14040 *28-78PCP* 7" forged bayonet fork, 12" overall (NSF)

Slicers & Carvers







13062 *40D-14W-PCP* 14" duo-edge roast slicer, wide **NSF**

Butcher Steel & Sharpener





07642 DDC-12PCP 12" diamond knife sharpener

Gift Sets/Knife Cases



20111 18231

965S-6 965SC-6P 6 pc. steak knife set w/wood block 6 pc. steak knife set w/gift box



20242 CB2-8 2 pc. Chateaubriand set

3350 Carving set includes: 8" cook's knife

11" forged fork 12" duo-edge slicer 3-pc. cutlery case



3351 Carving set includes:

9" carver 11" forged fork

10" duo-edge slicer 3 pc. cutlery case





20162 3350 20212 3351 20192 550

3 pc. carving set 3 pc. carving set 3 pc. cutlery case only



5981 Premier forged set includes:

12" diamond sharpener

9" forged scalloped bread knife

12" forged bayonet fork

4" forged parer

6" forged boning knife

10" forged chef's knife

12" duo-edge slicer

7 pc. premier cutlery case

20292 5981 20142 750



7 pc. premier forged chef's set 8 pc. premier cutlery case only 5980 Forged chef's set includes:

12" diamond sharpener 9" forged scalloped bread knife

12" forged bayonet fork

4" forged parer

6" forged boning knife 10" forged chef's knife

12" duo-edge slicer



20282 5980 20202 650



5970 Chef's set includes:

12" steel

10" forged narrow chef's knife

14" forged fork

3" parer

6" narrow boning knife

8" scalloped bread knife

12" duo-edge slicer

7 pc. cutlery case

20262 5960 20272 5970



5951 Chef's set includes:

12" steel

8" scalloped bread knife 11" forged fork

3" parer

6" narrow boning knife

10" forged chef's knife

12" duo-edge slicer

7 pc. cutlery case

20172 5950 20182 5951



7 pc. forged chef's set 7 pc. cutlery case only

5960 Chef's set includes:

12" steel

10" cook's knife 14" forged fork

3" parer

6" narrow boning knife

8" scalloped bread knife

12" duo-edge slicer

7 pc. cutlery case



7 pc. chef's set 7 pc. chef's set

5950 Chef's set includes:

12" steel

10" cimeter

14" forged fork

3" parer

6" narrow boning knife

10" forged chef's knife

12" duo-edge slicer

7 pc. cutlery case



7 pc. chef's set 7 pc. chef's set



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Boning Knives



31700 IC5101-6F-PCP

6" forged semi-flex boning knife (NSE)

31701 *IC5101-6PCP* 6" forged stiff boning knife

Bread Knife



31705 IC5103-9PCP 9" forged scalloped bread knife (NSF)

Chef's Knives



31704 IC5102-7GE-PCP

7" forged duo-edge (NSF.) Santoku knife



31702 IC5102-8PCP **31703** *IC5102-10PCP*

8" forged chef's knife (NSF) 10" forged chef's knife

Slicers



31706 *IC5103-10GE-PCP*

31707 IC5103-12GE-PCP

10" forged duo-edge roast slicer 12" forged duo-edge roast slicer

Paring Knives



31711 IC5105-21/2PCP 21/2" forged tourné knife



31710 IC5105-31/2PCP 3½" forged paring knife

Utility Knife



31708 *IC5103-6PCP*

6" forged utility knife (NSE)

Fork



31709 *IC5104-6PCP* 6" forged bayonet fork (NSF)





Miscellaneous Chef's Tools (continued)



19920

 $9\frac{1}{2}$ " forged, heavy duty kitchen shears



19921 PS02-CP

 $8\frac{1}{2}$ " forged, heavy duty utility shears





CC3 3 pc. cutlery case only

Garnishing set includes:

18400	vegetable peele
18430	Parisian cutter,
	single scoop
18440	butter curler
18460	Parisian cutter,
	double scoop

18410 apple corer 18450 lemon zester 18420 channel knife 7 piece garnishing

tool case



7 pc. garnishing tools w/case



20204 CC1



7 pc. cutlery case only





83100 KG4

4" x 1" knife guard, narrow



20205 CC2



14 pc. cutlery case only



83101	KG6	61/4" x 1" knife guard, narrow
83102	KG8N	8¾" x 1¼" knife guard, narrow
83103	KG10N	10¾" x 1¼" knife guard, narrow
83104	KG12N	12%" x 1½" knife guard, narrow



83105 KG8W 8%" x 2" knife guard, wide 83106 10% x 2% knife guard, wide KG10W



polypropylene base

82103	MBP-13	13″ magnetic knife holder
82113	MBP-18	18" magnetic knife holder
82123	MBP-24	24" magnetic knife holder



20208 CC4

10 pc. cutlery case only



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Boning Knives



29003 V136F-PCP

6" flexible boning knife (NSE)



29013 V136N-PCP

6" narrow boning knife (NSE)

Bread Knives



29313

V162-8SC-PCP

8" scalloped bread knife (NSF)



29323 V163-9SC-PCP 9" scalloped offset sandwich knife (NSF)



29333 *V147-10SC-PCP*

10" scalloped bread knife (NSF)



29353

V140-12SC-PCP

12" scalloped slicer (NSE)



Butcher Steel/Knife Sharpener

Fillet Knives & Scabbard



29123 VS12PCP

12" diamond sharpener

29183 V133-7PCP 29193 V133-8PCP

7" fillet knife (NSF.) 8" fillet knife

Chef/Cook's Knives



V144-7GE-PCP 7" duo-edge Santoku style (NSE) 29273 chef's knife



knife scabbard 20480 BS-4 for up to 9" V-lo blade

Fork



29443 V205PCP

13" cook's fork (NSE)

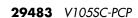


29283 V144-9GE-PCP 9" duo-edge Santoku style chef's knife









3½" scalloped parer (NSE)



29243 V145-8PCP

8" cook's knife (NSF)



29493 V105SC-2CP

2 pack 3½" scalloped parers (NSF)



29253 V145-10PCP

10" cook's knife (NSF)



29453 V105-36B

29463 V105SC-36B



3½" parers bucket of 36 3½" scalloped parers bucket of 36



29263 V145-12PCP



29373 V156SC-PCP 6" scalloped utility knife (NSF)



29383

29363

V158SC-PCP

V142-9SC-PCP

8" scalloped utility slicer (NSF)

9" scalloped utility slicer (NSF)



<u>Set includes:</u> 12" duo-edge roast slicer, 13" cook's fork, 7" duo-edge Santoku style knife, 3 piece cutlery case

29833 20206

VCC3 CC3

3 pc. cutlery set 3 pc. cutlery case only







29343 V140-12GE-PCP 12" duo-edge roast slicer (NSF)



12" diamond knife sharpener 10" cook's knife

6" narrow boning knife 9" scalloped offset slicer

12" duo-edge slicer

6" scalloped utility knife

31/2" scalloped paring knife

7 piece cutlery case



29813 VCC7 20204 CC1

7 pc. cutlery set 7 pc. cutlery case only



29353 V140-12SC-PCP 12" scalloped roast slicer (NSF)

Gift Sets & Multipacks



10" cook's knife, 6" boning knife, 3½" parer

29803 V3-CP 3 piece cutlery set (NSF)

Block set includes:

12" diamond knife sharpener 12" scalloped slicer

10" cook's knife

9" scalloped offset slicer

6" scalloped utility knife 3½" scalloped paring knife stainless steel knife block

29823 VS6 6 pc. stainless steel block set 20334 SB-8 Block Only stainless steel block only







SofGrip[™]

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Boning Knives



24003 *SG131-6PCP* 6" narrow curved boning knife **24003B** *SG131-6B-PCP* 6" nar. curved boning knife, black



24013 *SG136PCP* **24013B** *SG136B-PCP*

6" wide boning knife 6" wide boning knife, black



24033 *SG136F-PCP* **24033B** *SG136FB-PCP* **24023** *SG136N-PCP* **24023B** *SG136NB-PCP*

6" flexible boning knife 6" flexible boning knife, black 6" narrow boning knife 6" narrow boning knife, black



11103 P152HG

31/4" clip point deboning knife



11113 P153HG11123 P154HG

3½" vent knife 4½" utility/deboning knife



11133 P155WHG11143 P156HG

5" wide utility/deboning knife 6" hollow ground deboning knife

The Edge Since 1818

Statement Countries Countries

24223 *SG162-8SC-PCP* 8" scalloped bread knife 8" scalloped bread knife knife, black



24423 SG163-9SC-PCP

9" scalloped offset sandwich knife

24423B SG163-9SCB-PCP 9" scalloped offset sand. knife, black



24383 *SG147-10SC-PCP* 10" scalloped bread knife *SG147-10SCB-PCP* 10" scalloped bread knife, black



24243 *SG140-12SC-PCP* **24243B** *SG140-12SCB-PCP*

12" scalloped slicer 12" scalloped slicer, black

Chef/Cook's Knives



24153 *SG145-8PCP* 8" cook's knife **NSF 24153B** *SG145-8B-PCP* 8" cook's knife, black



 24163
 SG145-10PCP
 10" cook's knife

 24163B
 SG145-10B-PCP
 10" cook's knife, black

 24173
 SG145-12PCP
 12" cook's knife

 24173B
 SG145-12B-PCP
 12" cook's knife, black



24183 *SG145-10SC-PCP*

10" scalloped (NSF.) cook's knife

Chef/Cook's Knives (continued)



24193 SG144-7PCP 7" Santoku style chef's knife
 24193B SG144-7B-PCP 7" Santoku style chef's knife, black



24503 *SG144-7GE-PCP* 7" duo-edge Santoku knife **YSE** SG144-7GEB-PCP 7" duo-edge Santoku knife knife, black



24513 *SG144-9GE-PCP* 9" duo-edge Santoku knife **SG144-9GEB-PCP** 9" duo-edge Santoku knife, black

Cimeter Steak Knives



 24053
 SG132N-8
 8" breaking knife

 24053B
 SG132N-8B
 8" breaking knife, black

 24073
 SG132-10PCP
 10" cimeter steak knife

 24073B
 SG132-10B-PCP
 10" cimeter steak knife, black

Fish Knives & Scabbard



7" narrow fillet knife 24103 SG133-7PCP 7" narrow fillet knife, black 24103B SG133-7B-PCP 24113 SG133-8PCP 8" narrow fillet knife 8" narrow fillet knife, black 24113B SG133-8B-PCP 9" narrow fillet knife 24123 SG133-9PCP 8" narrow fillet knife 24143 SG133N-8PCP



24133B *SG138B-PCP* 8" wide fillet knife, black



Fish Knives & Scabbard (continued)



24293 24293B

SG142-8TE-PCP SG142-8TEB-PCP

8" tiger edge slicer 8" tiger edge slicer, black

(NSF.)

24233 *SG140-12PCP* **24233B** *SG140-12B-PCP*

Slicers & Carvers

12" roast slicer NSF 12" roast slicer, black

IN DIRECTOR

24243 24243B

SG140-12SC-PCP SG140-12SCB-PCP 12" scalloped roast slicer 12" scalloped roast slicer, black

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24273 *SG140-12GE-PCP* 12" duo-edge roast slicer **24273B** *SG140-12GEB-PCP* 12" duo-edge roast slicer, slicer, black



24263 SG142-9SC-PCP 9" scalloped utility slicer 9" scalloped utility slicer 9" scalloped utility slicer, black



Paring Knives

+ com/spign

24333 *SG104PCP* 3½" cook's style parer **985** *SG104B-PCP* 3½" cook's style parer, black

- mode

24323 *SG107PCP* 3½" clip point parer **QSF 24323B** *SG107B-PCP* 3½" clip point parer, black



25273B SG104SCB-2CP

2-pk. 3¼" scalloped parers, black

Utility Knives

24283

24283B



14" wide duo-edge (NSF)

slicer, black

24303 SGL155NSC-PCP 5½" scalloped utility knife (NSF)

SG140-14WGE-PCP 14" wide duo-edge slicer

SG140-14WGEB-PCP



24203 *SGL156SC-PCP* 6" scalloped utility knife **NSE 24203B** *SGL156SCB-PCP* 6" scalloped utility knife, black



24213 *SG156SC-PCP* **24213B** *SG156SCB-PCP*

6" scalloped utility knife 6" scalloped utility knife, black



24253 *SG158SC-PCP* **24253B** *SG158SCB-PCP*

8" scalloped utility slicer 8" scalloped utility slicer, black

Sandwich Spreaders



SG173SC-PCP 3½" scalloped sandwich spreader

24403



24293 8" tiger edge slicer SG142-8TE-PCP SG142-8TEB-PCP 8" tiger edge slicer, black 24293B



SG142-9SC-PCP 9" scalloped utility slicer (NSF) 24263 9" scalloped utility 24263B SG142-9SCB-PCP slicer, black

Miscellaneous Items



25353 SGS01B-CP poultry/kitchen shears (NSE)



20450 WS-1 knife scabbard for up to 9" blade



25273B SG104SCB-2CP

2-pk. 3¼" scalloped parers, black



<u>6 piece set includes:</u> 12" diamond knife sharpener 12" scalloped slicer 10" cook's knife 9" scalloped offset slicer 6" scalloped utility knife 31/4" paring knife stainless steel knife block

8 piece set adds: 6" narrow boning knife 31/2" scalloped spreader

20323 SB-6 20333 SB-8 20334 SB-8 Block Only 6 pc. stainless steel block set 8 pc. stainless steel block set stainless steel block only

Multi-Packs/Gift Sets



20153 SGCC-7 20713 SGBCC-7 20204 CC1

Chef's set includes: 12" diamond knife sharpener

31/4" paring knife 7 piece cutlery case

> 7 pc. SofGrip cutlery[™] set, white 7 pc. SofGrip cutlery™ set, black 7 pc. cutlery case only



21008 HSG-3 21009 HSGB-3 20332 1S6 Block Only 7 pc. SofGrip™ block set, white 7 pc. SofGrip™ block set, black slant block only



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Boning Knives

 01143
 \$154HG-PCP
 4½" boning knife, hollow ground

 01173
 \$156HG-PCP
 6" boning knife, hollow ground
 (NSE)

01463 \$131-5
01473 \$131F-5
01493 \$131-6PCP
01483 \$131F-6PCP

5" narrow curved boning knife 5" flexible curved boning knife

6" narrow curved boning knife6" flexible curved boning knife

01513 *S135F-PCP* **01503** *S135N-PCP*

5" flexible boning knife 5" narrow boning knife



01523 *S136PCP*

6" wide boning knife (NSE)



01543 S136F-PCP

6" flexible boning knife (NSF)



01563 S136N-PCP 01563C S136NC-PCP 01563G S136NG-PCP

01563R S136NR-PCP

01563T *S136NT-PCP* **01563Y** *S136NY-PCP*

6" narrow boning knife 6" narrow boning knife, blue 6" narrow boning knife, green 6" narrow boning knife, red 6" narrow boning knife, tan



563Y *S136NY-PCP* 6" narrow boning knife, yellow

The Edge Since 1818

Marteretet



13603 S163-5SC-PCP 13623 S163-7SC-PCP

S163-9SC-PCP

13583

5" scalloped offset slicer 7" scalloped offset slicer

04123 S112-6PCP **04133** S112-8PCP 6" butcher knife (NSF)

8" butcher knife

9" scalloped offset

04103 S112-10PCP **04113** *S112-12PCP* 10" butcher knife (NSF.) 12" butcher knife



20373 S163-7SC/9SC 2 piece offset knife set (NSF)

sandwich knife

04253 S112-8GE

04263 S112-10GE 04273 S112-12GE

8" duo-edge butcher knife 10" duo-edge butcher knife (NSF)

12" duo-edge butcher knife



05533 S132-10PCP **05543** S132-12PCP 10" cimeter steak knife 12" cimeter steak knife

13313 S162-8SC-PCP 8" scalloped bread knife (NSF)



18173 S147-10SC-PCP 10" scalloped bread knife



13403 S140N-10SC-PCP 10" narrow scalloped roast slicer



13463 S140-12SC-PCP 12" scalloped roast slicer (NSF.) **05613** S132-10GE

05623 \$132-12GE

10" duo-edge cimeter steak knife (NSF.)

12" duo-edge cimeter steak knife



08253 S5387PCP

7" stainless cleaver (NSF)

09123 S191H **09133** S192H

09143 \$193H **09153** S194H 3" boning hook, 5/16" diameter

4" boning hook, 5/16" diameter

4" boning hook, ¼" diameter

51/2" boning hook, 1/4" diameter



199R 09323 09303 1995

09313 199SB

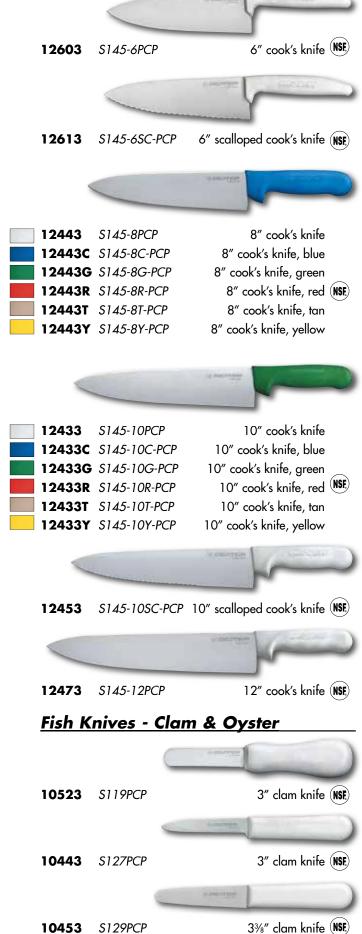
4" round bone dust scraper 4" square bone dust scraper 4" square bone dust scraper, 144 pc. bulk pk.

Butcher Tools/Cimeters/Cleaver

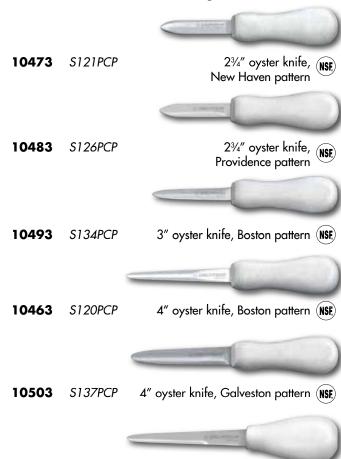


82003 SSG1-S 82013 SSG1-M 82023 SSG1-L 82033 SSG1-X

cut resistant glove, size small cut resistant glove, size medium cut resistant glove, size large cut resistant glove, size x-large



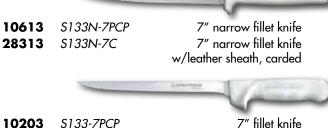
Fish Knives - Clam & Oyster (continued)



10433 S122PCP 4" oyster knife, Boston pattern (NSF.)

10253 S124 2" scallop knife

Fish Knives - Fillet & Splitter



10203	S133-7PCP	7" fillet knife
10213	S133-8PCP	8" fillet knife (NSF.)
10243	S133-9PCP	9" fillet knife
28323	S133-8C	8" fillet knife
		w/WS1 sheath, carded



19173 S133-7WS1-CP 19183 S133-8WS1-CP 19193 S133-9WS1-CP

7" narrow fillet knife w/sheath 8" narrow fillet knife w/sheath 9" narrow fillet knife w/sheath

14433

Sani-Safe®



10223 S138PCP





04143 S112-12H

12" fish splitter (NSE)

Fish/Net Knives & Sheaths



15343 S151SC-GWE-PCP 31/2" utility/net knife 15353 S151SC-GWE W/SHEATH 31/2" utility/net knife w/sheath

20460 BS-1 4" sheath for S151SC-GWE



S105SC-PCP 15563 20550 BS-3

3½" net, twine, line knife (NSE) 4" sheath for \$105SC



15403 NTL24 31/4" net, twine, line knife w/sheath (NSF) 20490 BS-2 4" sheath for NTL24 28653 NTL24C 31/4" NTL knife w/sheath, carded



15393 NTL24-24B

Bucket of 24 NTL24's (NSE)



20450 WS-1 knife scabbard for up to 9" blade



14443 S205PCP **14443B** S205B-PCP

S203PCP

13" cook's fork 13" cook's fork, black (NSE)



14473 S914PCP

Paring Knives





S104-3 15383 15493 S104-3RWC 3-pack of \$104 parers 3-pack S104 parers in red, white & blue



15453 S104SC-3 15423 S104SC-3RWC 31/4" scalloped parer, 3-pack 31/4" scalloped parer

3-pack in red, white & blue



15483 S104-48B





Paring Knives (continued)



15333 S104-50

31/4" parer, 50 in display box (NSE)

DISPLAY BOX

15323	S104-24	24-S104 parers
15323C	S104-24C	24-S104 blue parers
15323G	S104-24G	24-S104 green parers 24-S104 red parers
15323R	S104-24R	24-S104 red parers (NS):
15323T	S104-24T	24-S104 tan parers
15323Y	S104-24Y	24-S104 yellow parers

15163 S104SC-24 31/4" scalloped parers 24 in display box



15373 S104SC-PCP

31/4" scalloped parer (NSE)



2-pack 31/4" scalloped parers (NSE) 19653 S104SC-2CP



S105SC-PCP 15563 20550 BS-3

3½" scalloped parer (NSE) 4" sheath for S105SC

Paring Knives (continued)



15173 S107PCP

15313 *\$151PCP* 20460 BS-1

31/2" vegetable/utility knife 4" sheath for 31/2" vegetable/utility knife

Pizza/Cheese Knives & Cutters



S3A-PCP 18030 18040 S3

2¾" pizza cutter 2¾" pizza blade only



18043 P3A-PCP 18040 *S3*

2¾" pizza cutter 2¾" pizza blade only



18023 P177A-PCP 18010 P17 18013 P177A-5PCP 18020 P177

4" pizza cutter 4" pizza blade only 5" pizza cutter 5" pizza blade only



S160-16 18003 18073 S160-18 18000 S161

16" pizza knife 18" pizza knife pizza knife attachment

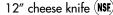


18053 PR180-20

20" pizza rocker



04093 S118-12PCP



13303 S156SC-PCP

13483

6" scalloped utility knife (NSF)



14" double hdle. cheese knife (NSE) S118-14DH

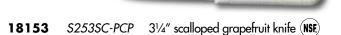
Produce, Canning & Grapefruit Knives



15313 S151PCP 3½" vegetable/canning knife 20460 BS-1 4" sheath for vegetable/canning knife



09453 S185 5" vegetable/produce knife 09463 S186PCP 6" vegetable/produce knife 20400 leather sheath for produce knives #0



Scrapers - Pan, Griddle & Bench



S293
S293PCP
<i>S294</i>
S294PCP



3" griddle scraper 3" griddle scraper (NSF.) 4" griddle scraper

17303 S196 6" x 3" dough cutter/scraper S196PCP 6" x 3" dough cutter/scraper 19783





13553 S142-8SC-PCP 8" scalloped utility slicer (NSE)



13563 S142-9SC-PCP 9" scalloped utility slicer (NSF)



13403 S140N-10SC-PCP 10" narrow scalloped roast slicer



S140N-10GE-PCP 10" narrow duo-edge slicer



13453 S140-12PCP 12" roast slicer (NSE)



13463 S140-12SC-PCP 12" scalloped roast slicer (NSF)



13473 S140-12GE-PCP 12" duo-edge roast slicer (NSF)

Spatulas, Spreaders, Servers & Bakery Items

18193 S173PCP 3½" sandwich spreader (NSF)



18213 S173SC-PCP

3½" scalloped (NSF, sandwich spreader



18183 *S173-3* **18203** *S173SC-3*

18503 *S173-3RYG*

18543 *S173SC-3RYG*

18343 *S173SC-3RWC*

3½" spreader, 3-pack in white 31/2" scalloped spreader, 3-pack in white 31/2" spreader, 3-pack in (NSE)

red, yellow, green 31/2" scalloped spreader, 3-pack in red, yellow, green

31/2" scalloped spreader, 3-pack in red, white, blue

5 assorted colored handles:

10 blue spreaders

10 green spreaders

10 red spreaders

10 yellow spreaders

8 white spreaders



18513 *S173-48B*

Bucket of 48 colored handle spreaders (NSF.)

18553 *S173SC-48B* Bucket of 48 scalloped colored handle spreaders



17603 S284-5B 19953 S284-5B-PCP 5" offset spatula (NSF, 5" offset spatula



17623 S284-8B 19963 S284-8B-PCP 17633 S284-10B 19973 S284-10B-PCP

8" offset spatula 8" offset spatula (NSF.)

10" offset spatula 10" offset spatula

Spatulas, Spreaders, Servers & Bakery Items (continued)



17403 S284-41/4 41/4" cream cheese spreader (NSF)



17413 S284-6 6" baker's spatula



17433 S284-61/2 19803 S284-61/2PCP

6½" frosting spatula 61/2" frosting spatula



17423 S284-61/2SC 19923 S284-61/2SC-PCP

61/2" scalloped spreader 61/2" scalloped spreader



S284-8 17443 19813 S284-8PCP 17453 S284-10

S284-10PCP

S284-14PCP

19823

19993

8" baker's spatula 10" baker's spatula

8" baker's spatula

10" baker's spatula



17463 S284-12 19983 S284-12PCP 17473 S284-14

12" baker's spatula 12" baker's spatula (NSF)

14" baker's spatula 14" baker's spatula

Sharpeners & Butcher Steels



07920

EDGE-1

EZ Edge hand held knife sharpener



07921

EDGE-2

2 stage hand held knife sharpener

Sharpeners & Butcher Steels (continued)

07080 3-WAY

3-rod ceramic knife sharpener



07613 DDS-10PCP 10" diamond sharpener 07633 DDS-12PCP 12" diamond sharpener 12" diamond sharpener, **07633B** DDS-12B-PCP black handle 28273 DDS-10C 10" diamond sharpener, carded



07603 DDS-10S-PCP 10" diamond sharpener w/swivel 07623 DDS-12S-PCP 12" diamond sharpener w/swivel



07333 10SXL-PCP ½" x 10" knife sharpener 07343 12SXL-PCP 1/2" x 12" knife sharpener 07363 14SXL-PCP 1/2" x 14" knife sharpener



07010 Р8 1/2" x 8" ceramic sharpener P10 07020 ½" x 10" ceramic sharpener 07050 R12B ½" x 12" ceramic sharpener



%" x 12" butcher steel 07181 1258W



07353 1012B ½" x 10" butcher steel 1/2" x 12" butcher steel 07373 1212B 07393 1/2" x 14" butcher steel 1412B

Turners - Heat Resistant



19713H *S285-3H-PCP*

4" x 3" hamburger turner,

19723H *S285-4H-PCP*

High-Heat (NSF.) 5" x 4" hamburger turner, High-Heat

19853H *S286-4H-PCP*

19683H *S286-6H-PCP*

4" x 3" hamburger turner, High-Heat (NSF.)

6" x 3" hamburger turner, High-Heat



19693H *S286-8H-PCP* 8" x 3" grill turner, High-Heat **19703H** *PS286-8H-PCP* 8" x 3" perf. turner, High-Heat



19733H *S289-8H-PCP* 8" x 4" steak turner, High-Heat (NSF)

Turners & Servers



16193 S171 19663 S171PCP 2½" mini turner (NSF.) 21/2" mini turner



16463 S172 19773 S172PCP 4" x 2" turner (NSF.) 4" x 2" turner



16473 S1721/2 19743 S1721/2PCP

16493

19763

S175PCP

4" x 2½" pancake turner $4'' \times 2^{1/2}''$ pancake turner



16483 S174 41/2" x 21/4" pie knife 19753 41/2" x 21/4" pie knife S174PCP 19843 S174SC-PCP 41/2" x 21/4" scalloped pie knife





5" pie knife

Turners & Servers (continued)

16503 S176 19793 S176PCP 6" x 5" pizza server 6" x 5" pizza server

16513 S1821/2 4" x 21/2" slotted turner 19873 S1821/2PCP

4" x 21/2" slotted turner



19673 S1861/2PCP $6\frac{1}{2}$ " x 3" slotted fish turner (NSE)



19883 S1871/2PCP 71/2" bent slotted turner (NSF)



16433 S285-3 19713 S285-3PCP 16443 S285-4 19723 S285-4PCP

4" x 3" hamburger turner 4" x 3" hamburger turner (NSF.)

5" x 4" hamburger turner 5" x 4" hamburger turner



16383 S286-6RC 6" x 3" round corner turner 19863 S286-6RC-PCP 6" x 3" round corner turner



16343 S286-4 19853 S286-4PCP 16353 S286-6 19683 S286-6PCP 4" x 3" hamburger turner 4" x 3" hamburger turner 6" x 3" hamburger turner

6" x 3" hamburger turner

8" x 3" perforated turner (NSF.) 16373 PS286-8 19703 PS286-8PCP 8" x 3" perforated turner

Turners & Servers (continued)



16363 S286-8 8" x 3" cake turner 19693 8" x 3" cake turner S286-8PCP

19693C *S286-8C-PCP* **19693G** *S286-8G-PCP*

19693R *S286-8R-PCP* **19693Y** *\$286-8Y-PCP*

8" x 3" cake turner, blue (NSF) 8" x 3" cake turner, green 8" x 3" cake turner, red 8" x 3" cake turner, yellow

Multipacks & Gift Sets



Set includes:

7" & 9" scalloped offset knives

S163-7SC/9SC 20373

2 piece offset knife set

(NSF.)



Set includes:

10" cook's knife, 9" scalloped offset slicer, 31/4" parer

20503 SS3

3 piece cutlery set



Set includes:

10" cook's knife, 6" narrow boning knife, 3¼" parer

20393 3 pc. Cutlery Set 3 piece cutlery set

(NSF.)

(NSF.)

Chef's set includes:

12" diamond knife sharpener

12" duo-edge slicer 10" cook's knife

9" scalloped offset slicer 6" narrow boning knife 6" scalloped utility knife 31/4" paring knife

7 piece cutlery case

20703 SSCC-7 20204 CC1



7 pc. Sani-Safe cutlery set 7 pc. cutlery case only



Traditional™

For those who prefer the warmth and feel of a real wood handle. Features either stain-free, high-carbon steel or classic high-carbon steel blade, with an individually ground and honed edge. Rosewood handles are secured to the blade with brass compression rivets. Made in U.S.A.

Boning Knives

O SEE S O AMOREO

03121 *159-6*

6" utility/boning knife, walnut handle



01250 *S13G6R-PCP*

6" wide boning knife



01350 S13G6NR-PCP

6" narrow boning knife



high-carbon steel

01880 1376 **01930** 1376R **02150** 1378

1376HB

1376HBR

6" wide boning knife, beech handle 6" wide boning knife 8" wide boning knife, beech handle



high-carbon steel

6" ham boning knife, beech handle 6" ham boning knife



high-carbon steel

02070 1376N **02100** 1376NR

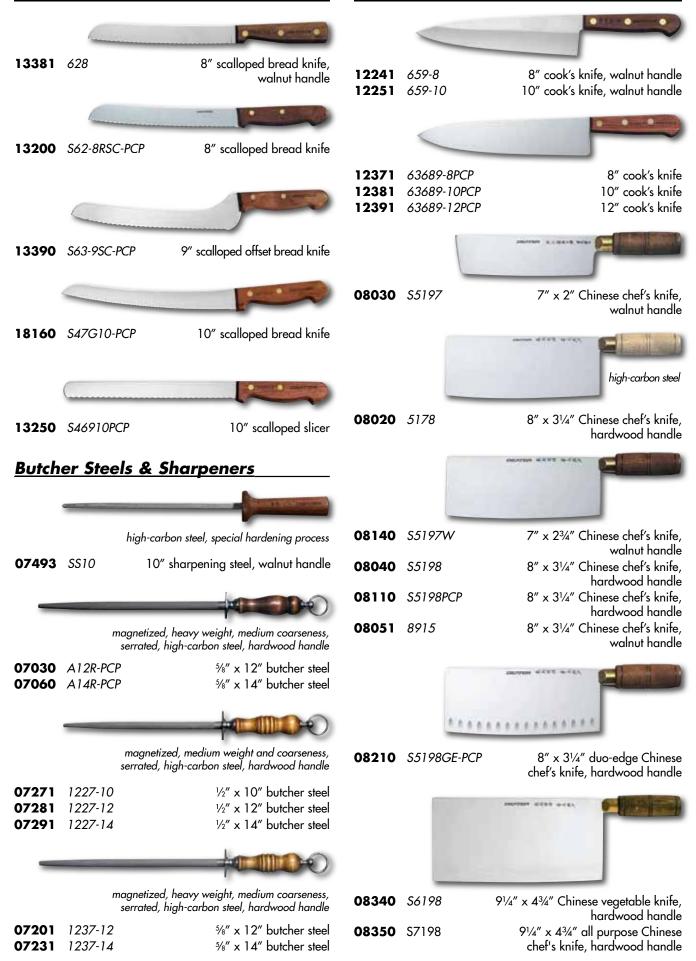
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02060

6" narrow boning knife, beech handle 6" narrow boning knife



Cook's/Chef's Knives







08070 5387 7" cleaver



08220	S5287	7" stainless heavy duty cleaver
08230	S5288	8" stainless heavy duty cleaver
08240	S5289	9" stainless heavy duty cleaver

0 0

10331

Forks

14110

14120

28914MF-PCP

179-7 7" fillet knife, walnut handle high-carbon steel

2333-8PCP 10351 8" fillet knife, beech handle 9" fillet knife, beech handle 10361 2333-9PCP



high-carbon steel		
5" wide boning knife, beech handle	1375	01660
6" wide boning knife, beech handle	1376	01880
7" wide boning knife, beech handle	1 <i>377</i>	02130
8" wide boning knife, beech handle	1378	02150



20410 20440 #3 leather sheath for up to 6" blade

Fish Knives - Clam & Oyster



10010 S17PCP 3" clam knife, beech handle



10421 20129PCP 3%" clam knife, beech handle



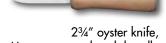
10080 S171234NH-PCP New Haven pattern, beech handle

10151

10161

22PCP

23PCP





high-carbon steel 4" oyster knife, Boston pattern, beech handle



2\%" oyster knife, Providence pattern, beech handle



high-carbon steel 28912MF-PCP 7" forged cook's fork, 12" overall

9" forged cook's fork, 14" overall



14130 9" forged broiler fork, 22" overall L28914



14050 61/2" broiler fork, 22" overall S28261/2





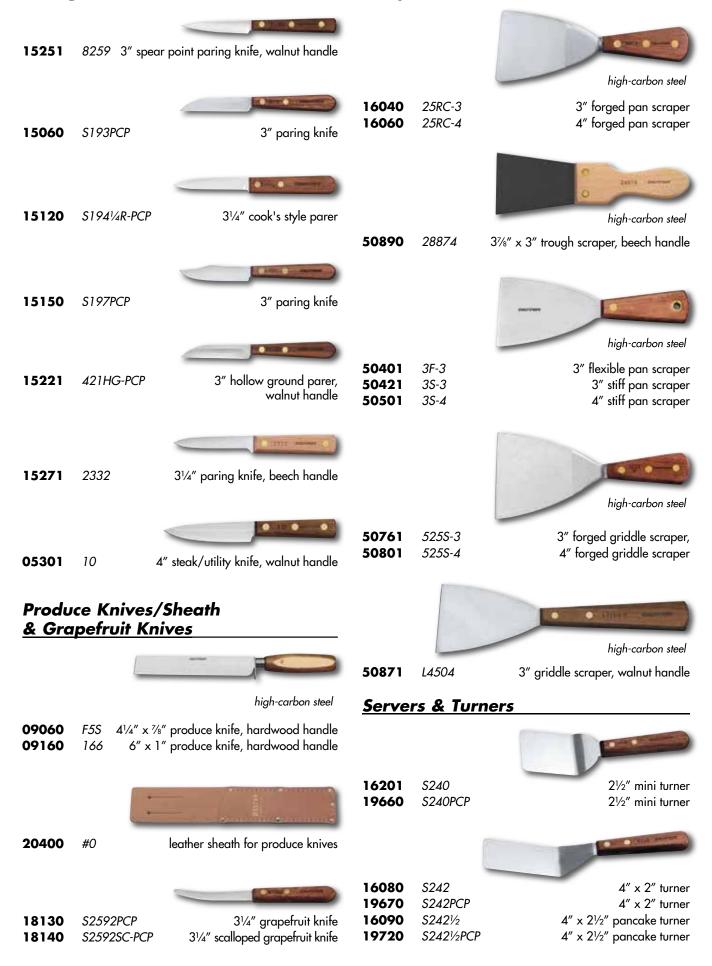
14090 S28961/2PCP 61/2" cook's fork, 131/2" overall

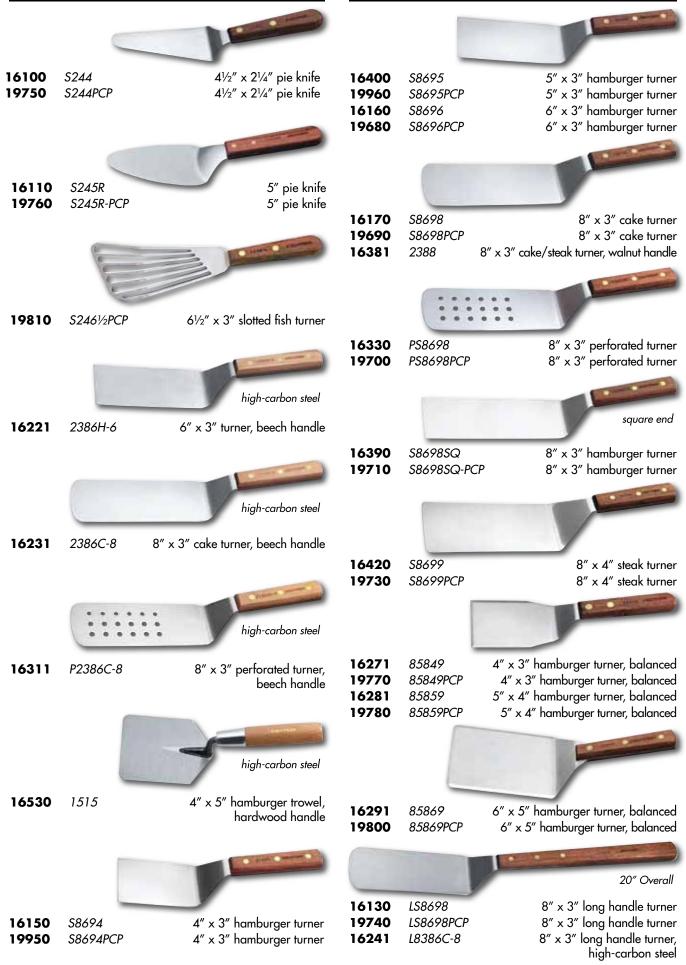


14020 S2012PCP 7" heavy duty fork, 12" overall 14030 S2014PCP 9" heavy duty fork, 14" overall

Paring & Steak Knives

Scrapers - Griddle & Pan





<u>Slicers</u>	s/Utility Kni	ives	Spatulas, Spreaders & Bakery Items (continued)		
		• • •	((commocu)
13290	S2096SC-PCP	6" scalloped utility knife	17220 19880 17230 19900	S24910 S24910PCP S24912 S24912PCP	10" baker's spatula 10" baker's spatula 12" baker's spatula 12" baker's spatula
13341	418SC	8" scalloped slicer, walnut handle			
13141	698	9" slicer/carver, walnut handle	16140 19850	S2496B S2496B-PCP	6" x 2" offset spatula 6" x 2" offset spatula
13520	S42G8SC-PCP	8" scalloped utility slicer	16180 19890	S24910B S24910B-PCP	$10'' \times 1^{3}\!\!/4''$ offset spatula $10'' \times 1^{3}\!\!/4''$ offset spatula
13250 13260	S46910PCP S46912PCP	10" scalloped slicer 12" scalloped slicer	18100	S2493½PCP	3½" sandwich spreader
<u>Spatu</u>	las, Spread	ers & Bakery Items	18120	S2493½SC-PCP	3½" scalloped sandwich spreader
17120 19830	S2494 S2494PCP	4" baker's spatula 4" baker's spatula		- 450 AMP	
17090 19840	S2496 S2496PCP	6" baker's spatula 6" baker's spatula	17040 19790	S496 S496PCP	6" x 3" dough cutter/scraper 6" x 3" dough cutter/scraper
17110	\$2496½	6½" frosting spatula			
19860	S2496½PCP	6½" frosting spatula	17010	CR78 8" x 2	%" black neoprene bowl scraper
17160 19870	S2498 S2498PCP	8" baker's spatula 8" baker's spatula	17240	23558	high-carbon steel 3½" x %" Vienna knife, beech handle

20041



18050 S42

Parisian cutter, %" x 11%" bowls



18240 9569

41/4" knife/fork combination with sheath



09080 S51/2

51/2" liver hook



81000 81000

Dexter nail puller



#2 Set

20361

Block set includes: 10" knife sharpener 8" cook's knife 8" scalloped slicer

31/4" parer 6" spatula 6" boning knife 6-pc. slant block

20362

#6 Set #6

6 pc. steak knife block set, walnut handles steak block only

6 pc. steak knife set, walnut handles



80970

45600

10" all-purpose pry bar



20400 #0 20410 #1 20440 #3

leather sheath for produce knives leather sheath for up to 9" blade leather sheath for up to 6" blade



09110 S12

12" beef tier



20332 #1-S6



10" knife sharpener

10" cook's knife 9" carver

8" bread slicer 6" boning knife

3" parer

6-pc. slant block



09210

S18914

14" double handle cheese knife

20331 20332

#1-S6 Set #1-S6



6 pc. knife set w/slant block, rosewood handles slant block only



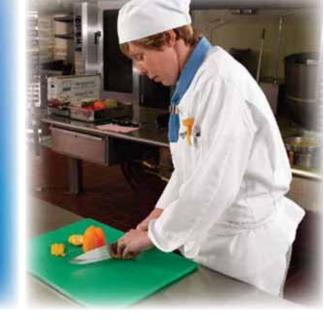
6 pc. slant block set, walnut handles slant block only



Basics™

For chefs who want DEXTER quality at its most affordable. Offers performance and value for commercial use.

Features a stain-free, high-carbon steel blade with a durable, slip resistant polypropylene handle. NSF Certified.



Boning Knives



31618 *P94823* 6" curved boning knife **31619** *P94824* 5" flexible curved boning knife **31620** *P94825* 6" flexible curved boning knife



 31613
 P94817
 5" flexible narrow boning knife

 31614
 P94818
 6" flexible narrow boning knife

 31616
 P94820
 5" stiff narrow boning knife

 31617
 P94821
 6" stiff narrow boning knife, black handle



31615 *P94819* 6" wide boning knife **94819B** 6" wide boning knife, black handle

Bread Knives



31603 *P94803* 8" scalloped bread knife **NSE 31603B** *P94803B* 8" scalloped bread knife, black handle



31606 *P94807* 8" offset sandwich knife **NS 31606B** *P94807B* 8" offset sandwich knife, black handle

10" scalloped slicer P94804B 10" scalloped slicer, black handle

P94805 12" scalloped slicer 31605 12" scalloped slicer, 31605B P94805B

31442 *P47002*

(NSF)

4" Deba knife



31445 *P47005*

61/2" Deba knife

Cimeter Steak Knife & Cleaver



31621 P94826 10" cimeter steak knife (NSF)



49542 49542 6" stainless steel cleaver



31444 P47004

61/2" Nakiri knife

31443 *P47003*

61/2" Santoku knife

Cook's Knives



31600 P94801 8" cook's knife 31600B P94801B 8" cook's knife, black handle



31446 *P47006*

12" Sashimi knife



31601 P94802 10" cook's knife 10" cook's knife, black handle 31601B P94802B





31614 P94818

6" flexible narrow boning knife

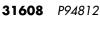






31629 P94806 31629B P94806B

12" cook's knife 12" cook's knife, black handle





31609 *P94813*



7" narrow fillet knife



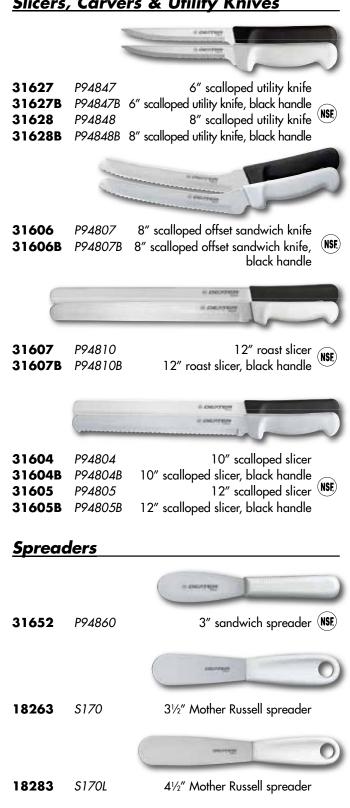
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Paring Knives

Slicers, Carvers & Utility Knives







11½" bench oil stone



18293 S170L-3 3-pack of S170L spreaders

EDGE-11

07941



Sharpening Systems

THE EDGE YOU NEED...

Rely on the experts in edges for all of your sharpening needs. For quick edge touch-ups and restoring factory sharp edges, Dexter gives you the solution. Each sharpening solution is designed to give you the edge you need quickly to excel in today's demanding and fast paced food service industry.



Electric Sharpeners

- Precision guidance system to maintain perfect edge angle
- Stainless steel housing
- Replaceable grinding wheel assembly
- Sharpens plain edge and scalloped edge knives
- Made in USA



Removable ABS knife guide for easy cleaning



07931 EDGE-21 electric knife sharpener by Edlund Co. (NSE)



- Sharpens dull knives in seconds
- Flexible sharpening system provides maximum blade contact insuring super sharp, polished edge
- Minimal removal of steel for maximum blade life
- Sharpens plain edge knives

07930 EDGE-20

KE-3000 electric sharpener (UL) (NSE)







Manual Sharpener

- Combination of 3 different stones
 - 100 grit Crystolon® stone for restoring worn edges
 - 150 grit Crystolon® stone for re-establishing sharp edges
 - 320 grit India stone hones to a fine cutting edge
- 12" stone length permits long strokes for optimal sharpening
- Heavy duty base with non-skid bottom
- Pint of lubricating oil included



tri-stone sharpening system



<u>Crystolon®/India Benchstone</u>

- 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
- \bullet Stone measures $11\frac{1}{2}$ " x $2\frac{1}{2}$ " x 1"



07945

EDGE-14

111/2" Crystolon/India benchstone

Ceramic Rods

- 3 ceramic rods of varying coarseness for dull or worn edges, partially dull edges, and quick touch ups
- Requires no oil or water when sharpening
- Rods can be rotated for new clean surface and cleaned with soap or detergent
- Can be positioned vertically or horizontally
- Rods measure 12" x 1"



07080

3-WAY

3 rod ceramic sharpener

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"

Bench Oil Stones

- Combination of grits manufactured with aluminum oxide abrasives
- 150 grit for quick sharpening
- 320 grit for honing edge
- 8½ " stone measures 8½" x 3 x 1½"
- 11½" stone measures 11½" x 3¾" x 1¾"



07940 07941 EDGE-10 EDGE-11 8½" bench oil stone 11½" bench oil stone

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
 - De de la lace

07920

EDGE-1

EZ edge hand held knife sharpener

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



07921

FDGF-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.





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.





Dexter Sharpening Center

All the tools you will need to maintain sharp cutting edges, from the experts in edges, Dexter-Russell. Eye-catching merchandising display features all categories of sharpening tools and educates the consumer about all options. The Dexter Edge, the right knife and solution... since 1818.

20033 2008T SHARPENING CENTER complete sharpening center **20030** 2008T FLOOR DISPLAY sharpening center display only

Dexter Sharpening Center contains:

Qty.	Item No.	<u>Description</u>		
2 ea.	07931	EDGE-21	Electric knife sharpeners by Edlund Co.	
4 ea.	07930	EDGE-20	KE-3000 Electric knife sharpeners	
2 ea.	07946	EDGE-15 Tri stone knife sharpening systems		
3 ea.	07080	3-Way ceramic knife sharpeners		
6 ea.	07944	EDGE-13	8" Waterstones	
6 ea.	07945	EDGE-14	11½" Crystolon®/India benchstones	
12 ea.	07940	EDGE-10	81/2" Bench oil stones	
12 ea.	07941	EDGE-11	11½" Bench oil stones	
6 ea.	07030	A12R-PCP	12" Butcher steels	
6 ea.	07343	12SXL-PCP	12" Sharpening steels	
6 ea.	07613	DDS-10PCP	10" Diamond knife sharpener	
6 ea.	07633	DDS-12PCP	12" Diamond knife sharpener	
12 ea.	07920	EDGE-1	EZ edge knife sharpener	
12 ea.	07921	EDGE-2	2-Stage knife sharpener	
1 ea.	20030	2008T	Sharpening Ctr. Merchandiser	



20024 *2004T* 3-sided floor display, 22"w. x 79"h. x 28"d.

20025 2005T 2-sided floor display, 18"w. x 81"h. x 16"d.

Displays

Dexter-Russell provides the edge for increased cutlery sales with a variety of merchandisers designed to fit any showroom.

These attractive, self-service, point of sales displays merchandise Dexter products, thus making the purchase decision easier.

A Few Words About Dexter Cutlery Merchandisers...

Compatibility... With a small footprint, Dexter displays fit perfectly into any showroom.

Flexibility..... Multiple header options and open planogram offer multiple product options.

Profitability.... Compact, high-visibility displays act as cutlery vending machines, increasing cutlery sales. Simplicity.... Easy set up and customization. Displays are strong and versatile.

Visibility.... Vivid header signs, colorful backdrops, and eye-catching packaging for high-visibility.

The Dexter Edge, the right knife and solution... since 1818.



20530 #56 Revolving, locking counter display, 17½"w. x 24"h. x 6"d.



20520 #55 Locking wall/counter display, 25½"w. x 37"h. x 4"d.



20022 2008CT Counter display for knife guards, 18³/₄"w. × 20"h. × 6¹/₄"d.





The Dexter Edge...Product Solutions



The Dexter Story

Dexter-Russell, Inc. is the largest manufacturer of professional cutlery in the United States. Throughout our long and rich history, we have maintained a tradition of excellence in both materials and workmanship. Our company is the proud successor to the two oldest American cutlery manufacturers: The Harrington Cutlery Company and the John Russell Cutlery Company.

Henry Harrington, a New England craftsman and inventor, established the first cutlery company in the United States on June 18, 1818 in Southbridge, Massachusetts. Harrington manufactured surgical equipment and shoe knives, as well as well crafted firearms. As his cutlery line expanded, he gradually discontinued his firearm business. In 1884, Harrington introduced the Dexter trade name. The Dexter line of fine kitchen and table cutlery soon gained a reputation for quality in America's homes and restaurants.

Another New Englander, John Russell, founded his Green River Works on March 1, 1834. After having made his fortune in the cotton industry, Russell, at age 37, turned his energies to the manufacturing of quality cutlery. He built his water powered factory on the banks of the Green River near Greenfield, Massachusetts. His first products, chisels and axe heads, were made from fine English steel of the type normally reserved for tableware. As the Green River works expanded its line to include knives, the company continued to use only the finest materials.

By paying much higher wages than English cutlers, Russell was able to attract skilled European craftsmen to his factory. With all the manufacturing operations consolidated under one roof, these skilled craftsmen were able to produce large quantities of high quality hunting knives to supply the needs of America's western frontier.

On May 1, 1933, the Harrington Cutlery Company and the John Russell Cutlery Company merged, bringing together the two most respected names in cutlery: Dexter and Russell. The new company, Russell Harrington Cutlery Company, offered a broad range of quality cutlery products from the famous knives that "won the west" to innovative cutlery for the professional and industrial markets. In 2001, the company changed its name to Dexter-Russell, Inc. to reflect its long history of product brand identity.

Today, the same tradition of quality and variety is carried on in Southbridge, Massachusetts, where Dexter-Russell produces the broadest line of professional cutlery made by any single manufacturer in the world.

