



# DICK

Traditionsmarke der Profis



**CARE INSTRUCTIONS & GUIDELINE**  
FOR KNIVES & SHARPENING STEELS

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**Your choice for highest quality**



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**We are happy to advise you**

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COMPANY BUILDING IN DEIZISAU SINCE 1997



## F. DICK YOUR CHOICE FOR THE HIGHEST QUALITY

Congratulations – you have chosen a high quality F. DICK product. Our products are distinguished by their classic design, well-thought-out functionality and the highest level of quality. Their value endures and they outlive temporary trends. Thank you for the confidence you have placed in us and our products.

### Care guide with valuable tips

We have put together a care guide for you so that you can enjoy your knives and sharpening steels for as long as possible. Because the right care and handling is everything when it comes to maintaining a long product life. We have summarised our expertise for you in a compact and comprehensive way, while providing you with many valuable tips.

### Lifetime guarantee

All of our products come with a lifetime warranty. If, despite our greatest care, there happens to be faulty material or workmanship we will repair it free of charge or you will receive a replacement product. Normal wear is excluded from this guarantee, as well as improper usage. You can easily prevent this by using the tips in our care guide.

### Friedr. Dick – since 1778

Friedr. Dick was founded in Esslingen, Baden-Wuerttemberg in 1778, and it is still family-owned, even after 240 years. Butcher's shops

and professional chefs from around the world work with our products.

### Unique complete assortment

We are the only manufacturer worldwide with a complete assortment of knives, sharpening steels, grinding machines and tools for chefs and butchers. Furthermore, our assortment also includes files and tools for craftsmanship and industry as well as special tools.

### Highest degree of quality and precision

The long tradition and experience in manufacturing world-renowned brand products combined with know-how about ideal handling come together in every product that we develop. Every day, approx. 180 employees at our headquarters in Deizisau work on satisfying our highest quality standard and on continuously developing our products even further. We use state-of-the-art production technologies to guarantee the highest degree of precision. In this way, we continue our company's long-standing tradition, which has made Friedr. Dick a leading brand for both professional purposes and hobbies.

### Responsibility

Friedr. Dick believes in an ecologically responsible approach to preserve people's livelihoods and the environment. Our products are distinguished by high benefit value and a sustainable profile. We deliberately abstain from producing in countries where cheap labour keeps costs low. Instead, we specifically use state-of-the-art technologies in our production in combination with the traditional art of craftsmanship.

HISTORIC COMPANY BUILDING IN ESSLINGEN





# KNIVES

## INTERESTING FACTS ABOUT CUTTING EDGES AND BLADES

### BASIC KNOWLEDGE ABOUT KNIVES

The history of knife production began about 600,000 years ago. The first knives were made from flint. A cutting edge was created by hitting the edges of the hard stone. At the end of the Neolithic Period, around 1,800 BC, the stone tools were already being ground and fastened to axe handles through drill holes. Starting around 1,000 BC, tin and copper were being mixed to

create a bronze alloy. Since bronze has a higher tensile strength and is easier to process, over time the alloy replaced stone tools. At the start of the Iron Age, around 700 BC, bronze tools were replaced by knives made of high-quality steel, to which different metals have been added depending on the requirements.

#### HIGH-ALLOY STEELS

Only stainless, high-alloy steel is used at Friedr. Dick. The balanced composition of materials guarantees long-term edge preservation and a high level of hygiene. There is no risk of taste disturbance caused by a metal flavour on the item being cut. Carbon (C) is the most important and most influential alloying element in

steel. The strength and hardenability of steel improves with increased carbon content. Another important addition is chromium (Cr), which improves corrosion resistance while increasing edge retention and wear resistance. Molybdenum (Mo), vanadium (V), silicon (Si) and manganese (Mn) are added in smaller amounts to perfect the knife steel. Our reliable ErgoGrip knives are made

from steel with a composition of X 55 Cr Mo 14: The stainless steel has a carbon content of 0.55 %, chromium content of 14 % and smaller quantities of molybdenum and vanadium.

#### GOOD HANDLES

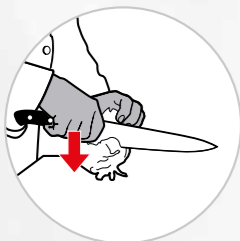
The knife handle is moulded from plastic, which is the typical handle material since handles made from wood are prohibited in the food processing industry

due to hygiene policies. The plastic handles on F. DICK knives are characterised by their strength, hardness and rigidity. In addition, the handles are abrasion-resistant and ergonomically shaped; they have a high heat deflection temperature and low fat and water absorption abilities.

## BASIC KNIFE TERMS

### THE CUTTING PERFORMANCE

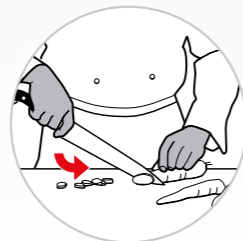
The cutting performance of standard knives relies on the cutting edge and its sharpness. A well-maintained, sharp knife as well as a stable, non-slip cutting board is needed in order to cut food properly. A precise and even cut can only be achieved with sharp knives. A sharp knife also increases work safety. The knife cut is characterised by a smooth cutting motion (speed) with either a slicing, chopping or rocking action.



**HORIZONTAL CUTTING (HAMMER TECHNIQUE)**



**ROCKING CUT**

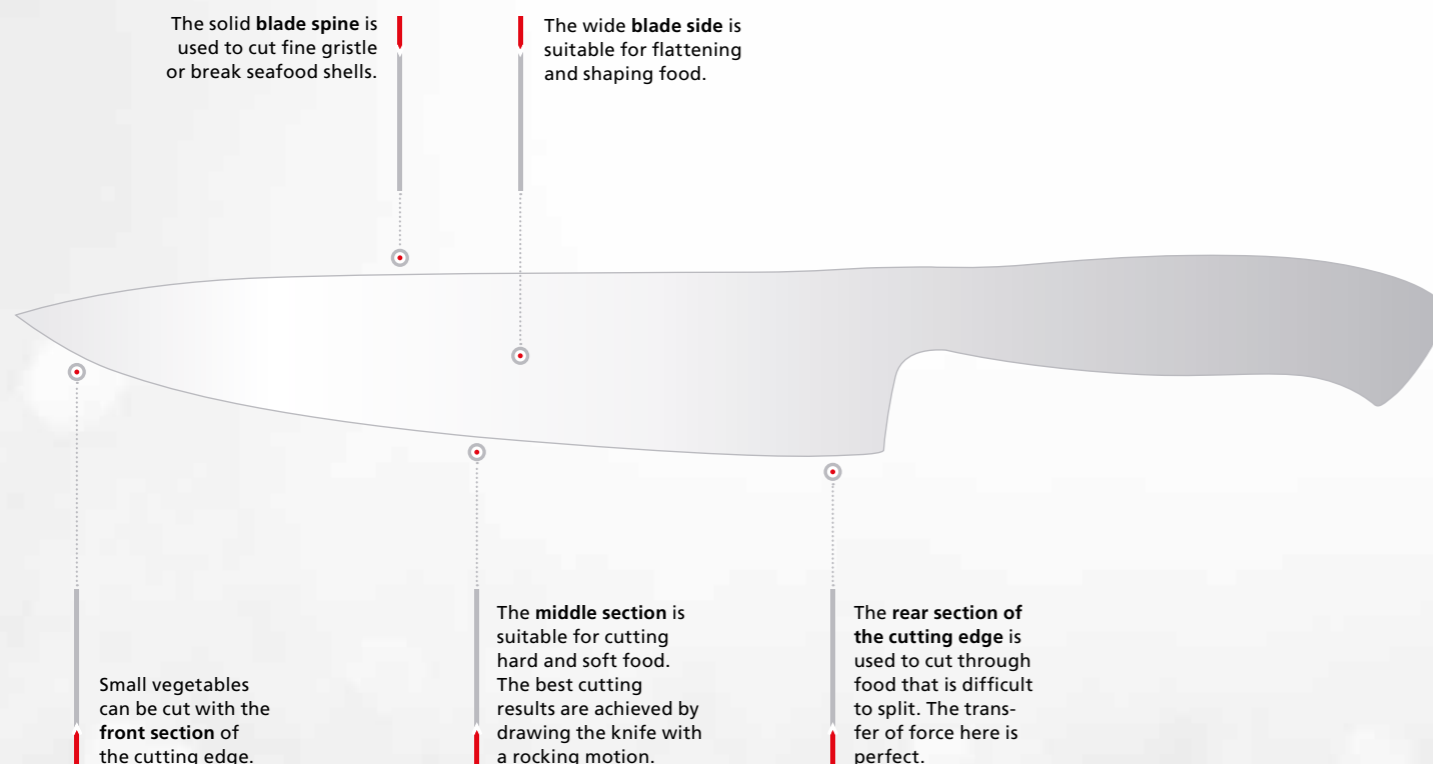


**UNIFORM CHOPPING**



**LONG, SIMULTANEOUS DOWNWARD AND FORWARD CUTS AT THE SAME TIME DIRECTED CUTTING MOTION**

## CUTTING PARTS OF A CHEF'S KNIFE



## AN OVERVIEW OF CUTTING EDGE SHAPES



### SMOOTH CUTTING EDGE:

The smooth cutting edge creates a smooth, clean cut that doesn't fray. Knives with a smooth cutting edge are good for cutting hard and soft food.



### SERRATED EDGE:

The food being cut with this edge design initially comes into contact with the protruding serrations. The serrated edge allows easier cutting and slicing of hard and solid food.



### KULLENSCHLIFF:

The Kullen create an air cushion, stopping thin and soft slices from sticking to the blade, particularly with fatty food.



### CURVED BLADE:

The cutting edge is longer than a straight knife with this curved shape, thus allowing a long drawn cut.



### FLEXIBLE BLADE:

The thin, highly flexible blade allows for very precise cuts. It adapts perfectly to the food being cut. The flexible blade is ideal for cutting meat and fish.

## FORGED BLADES

Over 45 processing steps are required at Friedr. Dick in order to produce a forged chef's knife. Forging means producing a knife out of one piece of steel – glowing hot, without welding points and under high pressure. The steel is heavily compressed in the process. The blade, bolster and integrated tang ensure optimum weight distribution. We use a high-alloy, stainless steel as the base material.

### FORGING

Once the steel has been delivered and cut to length, the next forging step is heating the blank until it is glowing hot. After this forging step, the bolster and tang is stamped into blade as a unit without any cracks.

### HARDENING

The hardening is crucial to the quality of the completed forged knife. Doing so, the blank body is hardened under shielding gas at 1,100° C. We utilise production facilities that feature state-of-the-art technology, guaranteeing an even, continuously monitored quality of the hardening process. When hardening stainless steel, it's important to prevent contact with oxygen; otherwise the surface will become scaled. This would negate the advantages of the bare raw material. We prevent this negative effect by using shielding gas continuous feed hardening equipment. Every blade is inspected by hand after the hardening process.

### TEMPERING

The blades are then ice tempered down to -197° C, to ensure the necessary flexibility of the knives and to optimise the material structure. This is followed by the annealing process. As the hardened steel is still brittle, the steel is now subjected to maximum tension during the annealing process at temperatures between 200° C and 300° C. The molecules in the steel can straighten out again. This way, the blades maintain the desired and approved flexibility and resilience.

### GRINDING

In order to guarantee the consistent top quality of our knives, the grinding of our blades is done using special CNC-controlled grinding machines. The ultimate finishing touch, the so-called fine polishing, ensures an extremely smooth surface and high-quality appearance.

### KNIFE HANDLE

Afterwards, the handle is attached with a special manufacturing process. The steel and plastic are permanently joined without any gaps. The handles are made of high-quality, durable, food grade plastic. Every knife handle is finished by hand to ensure that it achieves its optimum, ergonomic shape. This makes every knife unique.

### FINAL TOUCH

The chef's knives are given a final touch to ensure optimum cutting performance, in machines specially developed by Friedr. Dick. The knives are tested on a laser goniometer to ensure the optimum sharpening and honing angle.

### F. DICK MARKING

Once finished, every knife is given its distinctive F. DICK marking, which represents quality, tradition and the highest standards. All Friedr. Dick products are subjected to a rigorous final inspection in addition to ongoing quality controls during manufacturing. This guarantees consistently high quality and a long service life – The features that professionals value and trust in F. DICK knives.

### HYGIENIC WORK

Forged F. DICK knives satisfy the highest demands for professional users. The knives are comfortable to hold and are perfectly balanced. Thanks to the handle being seamlessly attached, no bacteria and microorganisms are able to penetrate into it – a must for hygienic work.

## STAMPED BLADES

Stamped knives are made of high-quality alloy, stainless steel. The blanks are stamped from raw material, which is supplied in a tapered rod shape. Stamped knives also go through the same processing steps as forged knives: They are hardened under shielding gas, ice tempered and annealed. Afterwards, the blades are ground repeatedly and the handle is attached.

### MANUAL QUALITY CONTROLS

Here again, ongoing manual checks guarantee the consistent quality of the knives. Afterwards, the knives are given a final polish and the unmistakable F. DICK marking.

### HYGIENIC WORK

Stamped knives are lightweight knives with a plastic handle, designed for professional use. The gap-free connection between the blade and handle is essential for working hygienically, which is a matter of course for F. DICK knives.

## CAREFUL MATERIAL SELECTION

We only use blade materials and plastic handles that comply with food regulations:

SERIES	STEEL DESCRIPTION	HANDLE MATERIAL	HARDNESS HRC
1778	Double X VG12	PLUM TREE WOOD	61°
1905	X50CrMoV15	POM	56°
PREMIER PLUS	X50CrMoV15	POM	56°
RED SPIRIT	X55CrMoV15	PP/TPE	56°
PINK SPIRIT	X55CrMoV15	PP/TPE	56°
ACTIVECUT	X30Cr13	PP/TPE	54°
SUPERIOR	X55CrMo14	POM	56°
PRODYNAMIC	X55CrMo14	PP	56°
ERGOGRIP	X55CrMo14	PA	56°
MASTERGRIP	X55CrMo14	PA	56°
EXPERTGRIP	X55CrMo14	PP/TPE	56°

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## ADVANTAGES OF F. DICK KNIVES:

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- High-quality blade alloys and material composition ensure the highest level of quality.
- Long cutting edge life means less sharpening and grinding.
- The balanced hardness significantly reduces material consumption.
- Polish honing in the case of knives without serrations: even sharper, faster and better.
- A sharp knife at all times means: Saving material and time for higher productivity, less accidents and fatigue-free work.
- Thanks to the sharp blade, food is cut cleanly and not crushed, ensuring that valuable flavours remain in the food.
- Completely hygienic; as no gaps are created between the plastic and steel. The handle does not absorb grease or dirt, is easy to clean, heat-resistant, shock-proof and wear-resistant.
- The knife sits comfortably in your hand due to the ergonomic handle design and high-quality plastic, thus ensuring precise guiding and improved efficiency.
- Different handle colours improve and facilitate hygiene with the use of colour coding in accordance with HACCP.
- The F. DICK butcher's knife: a high level of safety thanks to finger guard and thumb rest, plus rounded knife spine. Less residue on the blade thanks to a polished blade, making it corrosion-resistant and easier to clean.



# HANDLING KNIVES PROPERLY AND SAFELY

## CLEANING AND CARE

F. DICK knives are fundamentally rust-resistant; however it all depends on the right care. Improper cleaning can cause rust to set in. Please clean your new blades before the first use.

### CLEANING

F. DICK chef's knives with plastic handles are completely dishwasher safe; however cleaning in a dishwasher is much more aggressive than washing by hand. Highly concentrated cleaning agents, leaving knives exposed to hot steam for prolonged periods, certain food remnants and high salt content in the air or water, can lead to pitting on the blade or even to corrosion. Acids, such as those found in lemons or onions, are very aggressive and cause surface oxidization. For this reason, the knives should be rinsed immediately after cutting acidic food. We recommend cleaning by hand with a soft cloth and a mild alkaline detergent. Wipe the knives after cleaning to ensure that they are thoroughly dry – this will prevent any pitting on the blade. Pitting, stubborn stains and traces of corrosion can be easily removed with a slightly abrasive sponge or standard steel cleaner. A tip from the section „Grandma's worldly wisdoms“ is the use of baking soda, which is contained in baking powder for example, to remove stains.

### CLEANING IN STERILISERS

F. DICK butcher's knives can be cleaned in sterilisers up to 130° C. Residues from highly concentrated cleaning agents, leaving knives in cleaning units for prolonged periods, but also protein and meat remnants can lead to pitting on the blade. That is why we recommend washing immediately with a mild, alkaline cleaning agent, without any acids like soda lye (sodium hypochloride, also known as „Eau de Labarraque“). Soda lye is the essential component in bleaching and disinfecting cleaning agents and will corrode the blade. It contains no acid which attacks the blade.

### CUTTING, NOT CHOPPING

Knives are sharpened with a thin cutting edge and must only be used for cutting. Cleavers are the proper tool for chopping bones and the like.

### CUTTING SURFACES

We recommend using cutting boards made from plastic or wood. Knives can become blunt very quickly if used on hard surfaces, such as glass, marble or granite. The cutting board must be straight and stable. It is not possible to cut evenly on a curved cutting board. The cutting board should have a high strength. Lower grade cutting boards are not stable in their shape and wear out very quickly.

### „PAMPERING“ WITH OIL

F. DICK knives with wooden handles should be treated with food grade oils (e.g. olive oil) from time to time to provide longterm protection. This prevents moisture penetration while refreshing the natural grain and colour of the wood.

### STORAGE

We recommend storing the knives in a suitable knife block, on a magnetic rail or in another dry location where the blades do not come into contact with each other. It is not ideal to store them in a drawer, but at any rate they should be separated from each other, for instance using an F. DICK blade guard.

### TRANSPORT

Special, practical roll bags and chef's sets are available for the transport of knives in which knives and tools can be safely stored and transported.

## SAFE IS SAFE

Be careful when handling knives – most accidents are caused by improper usage.

### TIPS FOR MORE SAFETY:

- Select the right knife for every task
- Ensure that the knife handle is held firmly and well in your hand and that it is the right size
- Do not use knives whilst pointing towards your own body
- Always wear appropriate and proper protective clothing
- Ensure your hands and the knife handle are dry
- Do not lay knives down with the cutting edge facing upwards
- Do not leave knives stabbed into or between food – store them safely instead
- Keep knives away from children
- Do not leave knives in water
- Clean knives after every use
- Clean knives from the blade spine towards the cutting edge and then dry
- Do not grab for falling knives
- Never walk with a knife in your hand
- Never place knives on hotplates or other heat sources
- Do not misuse cutting tools, for instance as can openers
- Use well-sharpened cutting tools:  
Sharpen knives on a regular basis with a sharpening steel; grind after prolonged use



# KNIFE TYPES

## COMPLETE ASSORTMENT FOR ALL PURPOSES

### ALWAYS THE RIGHT KNIFE

Which knife is ideal for which purpose? We give you an overview of the different knives from Friedr. Dick below. We have the right knife for almost any use – whether with a short or long blade, stiff or flexible, narrow or wide, with serrated edge or smooth cutting edge. Because there isn't one knife for all purposes.

### ASSORTMENT OF CHEF'S KNIVES

#### TOURNE / PEELING KNIFE

Handy knife for cutting and peeling or preparing fruit and vegetables: The curved blade is adapted to the food being cut and enables you to work quick and effectively. You can remove damaged spots or eyes in potatoes with the tip.

#### PARING / VEGETABLE KNIFE

Small, flexible and sharp: The paring knife is an essential, versatile tool in the kitchen. It is suitable for peeling, small cutting tasks and decorating.

#### DECORATING KNIFE

For appetising rippled slices: The decorating knife cuts vegetables, such as cucumbers & carrots, fruits, as well as butter and cheese in a decorative fashion.

#### TOMATO KNIFE

Cuts cleanly without crushing: The fine serration allows a clean cut, even with food that is delicate or difficult to cut. You can use the tips to pick up the slices.



#### BONING KNIFE

Ideal for extracting bones and removing fat and cartilage: With its flexible blade, the boning knife adapts ideally to the food being cut so that not too much and not too little is removed.



#### UTILITY KNIFE, KULLENSCHLIFF

For universal application and various uses in the kitchen: The ingrained fluted cutting edge on the flat side of the utility knife creates air cushions, preventing food from sticking to the knife. This enables a particularly fine cut.



#### FILLETING KNIFE

Quick and easy filleting of fish and meat as well as the removal of skin and bones: The thin, fine and flexible blade makes fillets look the way they're supposed to – appetising and accurately cut.



#### CARVING KNIFE

For the easy cutting of roasts, meat and ham: The carving knife with smooth cutting edge and thin blade cuts perfect, thin slices. This minimises precious roast juices from escaping.



#### CARVING KNIFE, SERRATED CUTTING EDGE

Cut roasts and crusts quick and easy: The serrated edge of the carving knife is also suitable for fruits and vegetables with firm skins.



#### CHEF'S KNIFE

A classic and the centrepiece of a professional kitchen: Your most important kitchen helper for a variety of tasks. Ideal for cutting herbs and vegetables, as well as for slicing and chopping meat and fish.





#### **SANTOKU, KULLENSCHLIFF**

The Asian classic for vegetables and meat: The Santoku is characterised by a thin blade with a V-shaped cutting edge. The Kullenschliff effectively reduces food from sticking to the blade. The pointed end of the blade is used for decorating.



#### **UTILITY KNIFE, SERRATED CUTTING EDGE**

Blade with sharp ripples: Perfect for cutting bread, crusts, cakes, as well as fruit and vegetable peels.



#### **BREAD KNIFE, SERRATED CUTTING EDGE**

Special knife with jagged serrated edge: ideal for all hard and soft bread types. Ensures even slicing and a clean cut.



#### **SANDWICH KNIFE, SERRATED CUTTING EDGE**

For easy preparation of filled bread rolls and sandwiches: The angled shape of the blade makes it easier to cut rolls and baguettes quickly, perfectly and cleanly.



#### **SALMON KNIFE, KULLENSCHLIFF**

The knife with a flexible fluted blade: Reduction of food sticking to the blade thanks to kullenschliff. For wafer-thin cutting of salmon or ham. It looks and tastes better.



#### **HAM KNIFE**

Cut through Serrano, Iberico or Parma ham effortlessly, easily and safely, with the flexible professional blade: The easy guidance of the knife blade makes it easy to cut wafer-thin ham slices, which makes the flavour of the ham really come to life.



#### **BUTCHER'S KNIFE**

With curved blade shape: The curved shape makes the blade longer than that of a straight knife. This easily allows for a long, drawn cut.



#### **HERB KNIFE**

With the herb and Parmesan cheese knife you can cut a wide variety of herbs deftly and safely. The round shape and the knife's curved cutting edge make „pinch“ cuts easy, creating evenly cut herbs.



#### **CHINESE CHEF'S KNIFE**

The most important knife in Asian cuisine: It is suitable for cutting vegetables, herbs, salad, fruits and chopping poultry. With a wider blade spine for chopping, it is ideal for cutting large pieces of meat - especially poultry - and for finely chopping vegetables. The thinner Chinese chef's knife is suitable for finely cutting herbs and vegetables as well as meat and fish.



#### **TANTO UTILITY KNIFE**

Exceptional knife for cutting meat and vegetables: The two parts of the cutting edge give the Tanto its impressive look and outstanding sharpness and cutting performance.



#### **YANAGIBA CARVING/SUSHI KNIFE**

The Yanagiba, which is also known as a sushi knife in Asia: It is used to fillet fish and meat. The item being cut only comes in contact with the blade briefly thanks to the one-sided cutting edge, which reduces rubbing against the item to a minimum. Ideally suited for a long, drawn cut, for fine filleting/carving of fish and meat. The angle of the food being cut should not be positioned steeply.



#### CHEF'S KNIFE AJAX

Blade design with a wide side and curved cutting edge: Ideal for processing meat and poultry. The unusual shape is reminiscent of a cleaver, and is an indispensable tool for processing meat. The knife can be hung up easily thanks to the practical hole in the blade. The perfect knife for all barbecue enthusiasts and meat lovers.



#### BUTCHER'S KNIFE HEKTOR

Ideal for cutting larger pieces of meat and fish: A long-drawn cut is possible thanks to the long, curved blade. So you can cut even large pieces without a break. The Kullenschliff effectively reduces food from sticking to the blade. Also an ideal „brisket knife“ for the BBQ.

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### ASSORTMENT OF TOOLS FOR CHEFS

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#### SPATULA

For cakes and roasts: The angled spatula is essential for coating cakes and as a helper for roasts in small pans and casseroles. Also suitable for serving foods.



#### FORK

For turning and slicing meat in no time at all: Its triangular shape only leaves small incisions behind, preserving valuable roast juices.



#### CHEESE KNIFE

With angled handle for a defined cut: Cut through cheese effortlessly. There are also special knives available for various types of cheeses e.g. soft cheese.



#### PARISIENNE SCOOP

The parisienne scoop can be used to create balls using fruit, such as melon. This tool can also be used to deseed small types of fruit and vegetable.



#### LEMON ZESTER

The lemon zester is suitable for citrus fruits, fruit and vegetables. Very fine strips of fruit peel can be removed through the small holes. Without damaging the white, bitter skin of the fruit.



#### APPLE CORER

The apple corer is a special tool in the kitchen used to core apples.



#### LEMON DECORATOR

The lemon decorator is also known as an engraving knife. Thanks to the fine cutting edge, it can be used to decorate citrus fruits in particular, but also other fruits, carrots, cucumbers and courgettes.



#### PEELER

The peeler is particularly suitable for peeling fruit and vegetables, such as potatoes or carrots.



#### FISHBONE TWEEZERS

The fishbone tweezers are perfect for removing small and fine fishbones as well as poultry quills. Through the phase at both tweezer tips, fine fishbones can be securely gripped and removed.



### PLATING TONGS

The tongs are slightly angled so that the decorating and delicate plating up can be done particularly easy by hand. Thanks to the serrated tip, it can be used to securely grip and position a variety of food, such as herbs and flowers.



### OYSTER OPENER

Special tool for opening oysters and detaching any muscle.



### FISH SCALER

The ideal tool for fishermen, professional chefs and all fish preparation enthusiasts. The small, sharp spikes remove fine and coarse fish scales easily and thoroughly without damaging the skin.



### MEAT TENDERISER

Heavy, forged meat tenderiser in absolute professional quality. Ideal for flattening cutlets and meat. Thanks to the smooth underside, it does not destroy the meat texture.



### KITCHEN SHEARS

The high-quality kitchen shears for universal use. With the stable, serrated cutting edge, you can master all cutting tasks that occur in the kitchen.



### POULTRY SHEARS

The stainless poultry shears cut meat and poultry bones. Their forged quality ensures a secure grip and good leverage with balanced spring pressure.



### FIN SHEARS

These shears are also referred to as fish shears. They are suitable for cutting flat fish as well as for cutting through fish fins and tough fishbones. A serrated cutting edge prevents the food being cut from slipping away.

## ASSORTMENT OF BUTCHER'S KNIVES



### STICKING KNIFE

The knife for (almost) all purposes: The sticking knife is also used as a trimming knife.



### BONING KNIFE, STRAIGHT

For removing bones: The boning knife is used to separate bones from the meat in a clean manner.



### BONING KNIFE, CURVED

Ideal for removing bones: Available with various flexibilities for all requirements (flexible, semi-flexible and stiff). The curved shape makes the cutting edge longer. The drawn cut and comfortable handling give the wrist a break.



### BUTCHER'S KNIFE

For cutting larger pieces of meat: The curved blade allows for a long, drawn cut. Very well suited for stripping meat lean and covering.



### BUTCHER'S KNIFE

Named after the use with chopping blocks: For cutting, carving and much more.

### SKINNING KNIFE

Easily separate skin from the animal's body: This skinning knife was specially designed for this purpose.



### TRIMMING KNIFE

For trimming meat, fat and sinews.



### FISH FILLETING KNIFE

Semi-flexible fish filleting knife: To remove skin and fish bones and for filleting.



### FISH KNIFE

For cutting off fish heads.



### FIELD DRESSING KNIFE

**For sawing apart:** Sternum and the bone suture where the pelvic bones meet can be perfectly sawn apart with the saw cutting edge on the blade. The ball on the tip of the blade guarantees safe cutting as internal organs cannot be damaged.



### HUNTING AND FIELD DRESSING KNIFE MAGICGRIP

The rotated blade makes it even more easy and comfortable to handle. The unique open handle is suitable for all hand sizes and all cuts, as well as for use while wearing gloves.

### GUT AND TRIPE KNIFE

Ensures secure cutting: Thanks to the ball on the tip of the blade internal organs cannot be damaged.



### SPECIAL KNIFE

Two cutting edges and ball: The cutting edge is used to start cutting open the abdomen of pig or cow, the blade spine is used to completely cut open the abdomen. The ball prevents internal organs from being damaged.



### DAGGER

For cutting and bleeding.



### HAM BONER

For levering bones (hollowing out): Easy penetration is possible with the cutting edge on the front edge.



### SHEEP SKINNING KNIFE

For skinning sheep.



### POULTRY KNIFE

Lightweight, handy knife for working in the poultry industry.



## ASSORTMENT OF TOOLS FOR BUTCHERS

### CLEAVER

For the professional cutting and chopping of meat and bones. The solid blade with a bevelled edge and a sturdy plastic handle make it a robust tool.



### MEAT TENDERISER

The heavily profiled side is used to tenderise pieces of meat and the smooth side to flatten meat.



### BRINE TESTER

The brine tester can be used to quickly and reliably to check the salt content of the curing brine.



### BRINE INJECTOR

The brine injector is used for curing smaller quantities of meat and seasoning the inside of roasts.



### BLOCK BRUSH / BLANK BOY

The block brush is used in butcher's shops to clean wooden blocks. The Blank Boy can be used to scrape any unevenness and residues off cutting boards.



### HAND HOOK

The hand hook with a plastic handle is used while cutting. It is used to move larger pieces of meat on the worktop or table.



### RIB PULLER

The rib puller is used to remove rib bones from meat.



### SAWS

The ideal tool for sawing bones and frozen food. The aggressive saw blade cuts bones at the blink of an eye.



### PROTECTIVE GLOVE

Protective gloves are personal protective equipment for protection against puncture and cutting injuries when using hand knives.



# SHARPENING STEELS

## THE ABC'S OF SHARPENING

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### FRIEDR. DICK – THE SHARPENING STEEL SPECIALIST

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Ever since people have been using knives – and they have done so since the Stone Age – they have needed a tool to sharpen them and also to keep them sharp.

#### THE BEGINNING OF KNIFE SHARPENING

When sharpening a knife, the most important thing is to use a tool that is harder than the knife itself. That is why in the early days of knife sharpening various hard stones were used to give cutting tools and knives a new level of sharpness.

Little is known about the development of stone in the early days of the sharpening steel. It is assumed that file manufacturers – to which the history of Friedr. Dick dates back – were among the first manufacturers of sharpening steels. The know-how from file production played a key role in the development of the sharpening steel.

#### MANUFACTURING SHARPENING STEEL SINCE 1873

Friedr. Dick began producing sharpening steels in 1873, which we continue to manufacture only in Germany. The cuts in the sharpening steel blade were initially applied by hand. With the development of the company's own special machines and tools for producing sharpening steels, the steel could be produced faster and with a consistent quality. The long tradition and know-how make us the designated specialists for "sharpening and grinding knives". We still produce these today using our special machines and technologies that were developed in-house.

#### SHARPENING STEEL PRODUCTION

The production of sharpening steels begins with the cutting of the raw material, the so-called cutting to length. The high-quality raw material is delivered in the shape of round or oval rods and cut to the appropriate length in the first process step. Then the tang for the handle mounting on all sharpening steels is turned. Appropriate precision with regard to the geometry is required from the very start of the production process to achieve the high level of

quality that we aspire to. The blanks are then ground into shape in our grinding centre and the steel is tapered at the tip. Then each sharpening steel form gets its F. DICK, made in Germany quality seal.

The cuts on the sharpening steel are either cut or drawn – cut by cut with specially made tools. Cuts that are cut out are pressed into the surfaces with a cutting file. This does not generate any swarf. We produce standard and rough cuts, amongst others, with this process. Cuts that are drawn are produced with a drawing file. Material is removed and swarf is generated. The sapphire cut for instance is the result of this process. The files essentially determine the quality of the sharpening steel cuts. These special tools are still produced by us today with our many years of experience as a file manufacturer. The subsequent rounding of the edges and the tip on oval sharpening steels is done by hand.

#### SPECIAL HARDENING PROCESS

The sharpening steels are treated in a special hardening process at approx. 820°– 900°C. The outer layer is hardened to 66° HRC and the core remains tough and soft. This guarantees a high degree of stability against bending and breakage. The steels are then cleaned to remove the harmful oxidising layer, resulting from the hardening process, from the surface by blasting each steel individually.

The steels are electroplated to provide corrosion protection and give them an additional extremely hard surface. The respective typical handle is then applied to the sharpening steels after a strict quality has been conducted by our long-standing experienced employees.

The handles are pressed onto the tang so that they are seamlessly connected to the steel. A final quality control and the magnetisation round off production. Magnetisation follows, so that the swarf removed from the knife remains on the sharpening steel. This also improves the sharpening performance.



## CORRECT HANDLING

Even the best knife loses its sharpness over time due to wear on the material to be cut or on the cutting surface. The best way to test whether a knife is still sufficiently sharp is to use a ripe tomato. A knife that is still sharp cuts into the skin of the tomato without much effort. If this does not succeed, it is time to resharpen the knife with a suitable sharpening steel. By sharpening the knife to improve its cutting ability and edge retention, you will also increase the efficiency of your knife and achieve an optimum result on the product to be cut.

When using the knife, the cutting edge becomes dull over time. When viewed in cross section, it is no longer pointed, but slightly rounded – not visible to the naked eye. The cutting edge worn in this way should immediately be resharpened on the sharpening steel.

Place the knife blade at an angle of 15° – 20° on the sharpening steel and slide the blade alternately to the left and right along the steel. It is important to use the same number of sharpening movements on each side. The sharpening movement has to begin with the end of the knife blade at the tip of the sharpening steel and be guided in a wide arc whilst applying light pressure to ensure that it ends with the tip of the knife close to the sharpening steel handle.

It is important that you alternate the side of the knife that comes into contact with the sharpening steel. In doing so, be mindful never to first move one side of the knife and then the

other side of the knife several times along the sharpening steel. A curved burr will form towards the other side of the knife, which will remain after the last sharpening movement. However, only a very fine burr forms with alternate sharpening (also known as a thread), which is removed by bending it back and forth. It is vital to apply less and less pressure towards the end of the alternate sharpening movement to ensure that the fine burr becomes weaker and weaker.

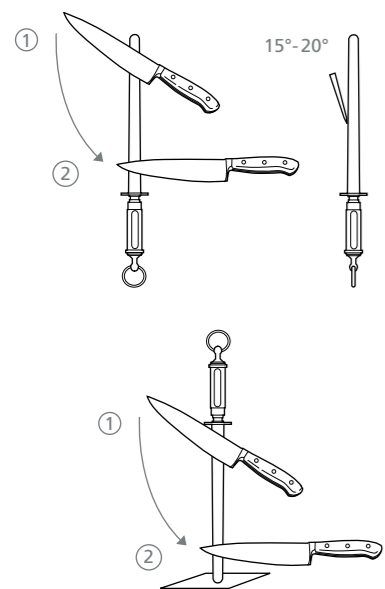
Use your sharpening steel only for sharpening knives with a smooth cutting edge. Different F. DICK sharpening steels are ideally suited for honing and sharpening your knives or for smoothing or straightening the cutting edge.

Knives with a serrated edge cannot be re-sharpened with a sharpening steel. It is best to leave the re-sharpening of serrated edges to a professional or a grinding service.

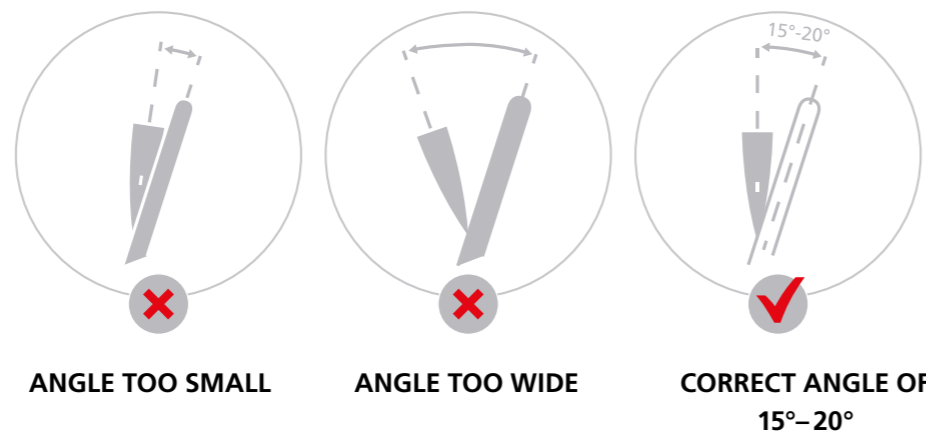
Please do not use your sharpening steel as a lever or tool. This damages the cut of the sharpening steel and prevents you from achieving optimum sharpening results or even leads to breakage. The protective plate on the end of the blade protects you against injuries.

### OUR TIP:

Straighten the cutting edge again before or after each use with frequent, short sharpening. Do not wait until you feel that the cutting performance of your knife is declining.



Hold steel upright on a mat or board



## SHARPENING STEEL CHARACTERISTICS

F. DICK sharpening steels are available with different cuts. The cut determines the surface quality and the abrasion on the cutting edge of the knife. You can choose between different sharpening steel characteristics depending on the desired material abrasion:

**ROUGH CUT:** For domestic use, high abrasion

**DIAMOND:** Diamond surface for very high abrasion

**TITANIUM:** Special surface for very high abrasion, particularly suitable for hard knives

**STANDARD-CUT:** High abrasion

**FINE CUT:** Low abrasion, straightening of the cutting edge

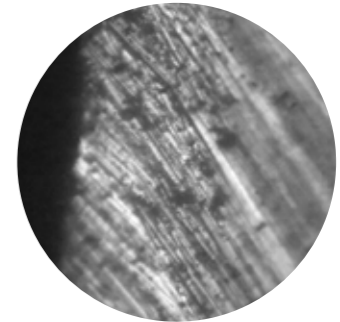
**POLISHED:** No abrasion, only for straightening and polishing the cutting edge

**CERAMIC:** Particularly suitable for hard knives. Very hard but also brittle material. Fine honing with smooth ceramic particles

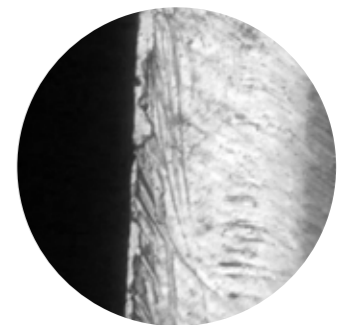
A certain surface and roughness on the sharpened cutting edge is obtained depending on the coarseness or fineness of the sharpening steel cut. The extent of the surface roughness is a result of the grooves created during the sharpening. The grooves are transverse to the cutting edge when sharpened correctly. A cutting line, which has more or less pronounced serrations (saw-like), is formed on the cutting edge itself at the point that the grooves from both sides of the knife meet, depending on the depth of the grooves.

Whether a smooth or somewhat rough cutting line is required depends on the knives' intended use. A serrated cutting edge penetrates the „hardness“ of the food to be cut (the skin of fruit and vegetables, bread, the crust from roasts, etc.) easier than a smooth cutting edge. In contrast, a cutting edge that is as smooth and thin as possible is ideal when cutting soft food, because the food being cut is not shredded and a clear cutting pattern is created.

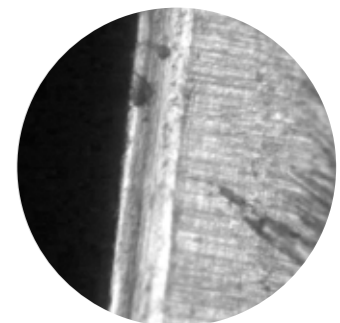
**SURFACE ROUGHNESS:**  
(under the microscope)



**DICK DIAMANT (ROUGH)**



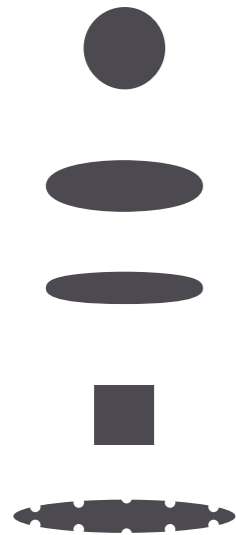
**DICKORON CLASSIC (FINE)**



**DICKORON POLISH (SMOOTH)**



## SHARPENING STEEL SHAPES AND LENGTHS



**ROUND SHAPE:** Low overall weight and no edges that may damage the cutting edge, but only a specific contact surface for the knife.

**OVAL SHAPE:** Large contact area for the knife and therefore more effective sharpening results.

**FLAT OVAL SHAPE:** Linear contact, even greater contact for the knife and very effective sharpening results.

**SQUARE SHAPE:** Two steels in one as different cuts are applied opposite each other.

**MULTICUT/MULTIRON:** Seven fine cut steels in one: the extent of the abrasion from the cutting edge varies depending on the pressure applied to the sharpening steel blade.

## SHARPENING: WHEN AND HOW?

**IMPORTANT:**  
Sharpening steels prolong the lifetime of knives!

	Sharpening surfaces	SOLUTION FOR:		
		Butchers	Chefs	Result
New Knife				
Used 1	 Polished Steel	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Straightening and polishing the cutting edge
Used 2	 Fine Cut Steel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Low abrasion, straightening of the cutting edge
Used 3	 Regular Cut Steel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	High abrasion, rough cutting line
Blunt / Regrinding	 Grinding machine	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Re-sharpening the cutting edge profile

## WHICH SHARPENING STEEL FOR WHICH SERIES?

Multiple factors are relevant when it comes to answering this question correctly. The right sharpening steel absolutely must have a greater hardness than the knife being sharpened. In addition, sharpening habits also need to be observed. The more frequently you re-sharpen, the finer the sharpening steel should be. It then removes very little material from the cutting edge of the knife and mainly straightens the rolled cutting edge again. It is best to straighten the cutting edge before or after each use by sharpening it frequently and briefly. If the sharpening steel

is not used so regularly, a sharpening steel with standard train or diamond coating is best suited. For a finer cutting edge, use a sharpening steel with fine traction. The length of the sharpening steel depends on the length of the knife blade. The sharpening steel should be able to sharpen the entire cutting edge of the knife in one cut if possible. For this purpose it should be as long as the longest knife blade used. F. DICK knives and sharpening steels are perfectly matched to one another.

## SHARPENING STEEL RECOMMENDATIONS FOR CHEF'S KNIVES



### 1778

Forged Jubilee series made of triple laminate steel. The core of the knives consists of a wafer-thin layer of high-alloy „Double X VG 12“ carbon steel with an extreme hardness of 61° HRC. We recommend DICK titan or DICK diamant for re-sharpening this series. The DICKORON classic, for instance can then be used for a finer cutting edge.



### 1905

Forged chefs knife series with a blade made of special X50CrMoV15 German stainless steel with a hardness of 56° HRC. All sharpening steels from our sharpening steel range are ideal for the 1905 series, but we particularly recommend the special 1905 sharpening steel with a standard cut.



### PREMIER PLUS

Forged chefs knife series with a blade made of a high-quality X50CrMoV15 alloy with 56° HRC. This is synonymous with prolonged edge retention, resistance to wear and maximum sharpness. All sharpening steels from our sharpening steel range are ideal for the Premier Plus. The more often you re-sharpen, the finer the sharpening steel can be for example by using the DICKORON classic.

### ACTIVECUT

Forged ActiveCut knives with consistent form and blade design. The double final honing ensures an exceptional sharpness. The half bolster enables the entire blade to be re-sharpened. High-quality knife steel with a laser-tested cutting angle and a hardness of 54° HRC. All sharpening steels from our sharpening steel range are ideal for the ActiveCut. We recommend first a sharpening steel with standard tension and then another one with fine tension.



### RED SPIRIT

Red Spirit knife – designed for uncompromising sharpness. The blades are ground extremely thin and the cutting edge is also polished. The blade is made of a high-quality X50CrMoV15 alloy with a hardness of 56° HRC. All sharpening steels from our sharpening steel range are ideal for the Red Spirit, however for this series we particularly recommend the special Red Spirit sharpening steel with a standard cut.



### PINK SPIRIT

Pink Spirit stands for radiant optimism, friendliness and empathy. All the properties of our best-selling Red Spirit series can be found again in the Pink Spirit. The handle and its colour are the distinguishing feature of this series. We recommend a sharpening steel with a standard cut first and then one with a fine cut.



### SUPERIOR

The steel is made of a X55CrMo14 high-quality alloy with a hardness of 56° HRC. These components ensure lasting edge retention and a long life time with the appropriate toughness and high corrosion resistance. All sharpening steels from our sharpening steel range are ideal for the Superior. Depending on your sharpening habits, use a sharpening steel with standard draw or fine draw.



### PRODYNAMIC

High-quality knife steel with a laser-tested cutting angle and gleaming surface. The blade is made of a high-quality alloy with a hardness of 56° HRC. All sharpening steels from our sharpening steel range are ideal for the ProDynamic. Depending on your sharpening habits, use a sharpening steel with standard draw or fine draw.



## SHARPENING STEEL RECOMMENDATIONS FOR BUTCHER'S KNIVES

### ERGOGRIP

ErgoGrip knives are butcher knives for professional use – uncompromising in ergonomics and sharpness. Polished, stable blade with a laser-tested cutting edge. High-quality knife alloy, homogeneous hardness of 56° HRC, with a long cutting edge life time as a result thus significantly reducing material consumption. All sharpening steels from our sharpening steel range are ideal for the ErgoGrip. We recommend the sharpening steels from our DICKORON-family.



### MASTERGRIP

MasterGrip knives are specially developed for the daily, concentrated work in the meat industry. Polished, stable blade with a laser-tested cutting edge. High-quality knife alloy, balanced hardness of 56° HRC, with a long cutting edge life time as a result thus significantly reducing material consumption. All sharpening steels from our sharpening steel range are ideal for the MasterGrip. We recommend the sharpening steels from our DICKORON-family.



### EXPERTGRIP 2K

ExpertGrip knives have the open handle as a special feature, making them light and easy to handle, fatigue-free working guaranteed. Polished, stable blade with a rounded knife spine and laser-tested cutting edge. High-quality knife alloy, balanced hardness of 56° HRC with a long cutting edge life time as a result, thus significantly reducing material consumption. All sharpening steels from our sharpening steel range are ideal for the ExpertGrip. We recommend the sharpening steels from our DICKORON-family.



## CLEANING AND STORING SHARPENING STEELS

In order to be able to use F. DICK sharpening steels for as long as possible, the most important thing is proper and regular cleaning. Please observe the following care and cleaning guide in order to ensure that you get more from your sharpening steel, a long life time, functionality and successful handling.

### CLEANING

Cleaning keeps your sharpening steel hygienically germ-free and functional. Please note that incorrect cleaning can lead to rust and pitting corrosion. This can damage the fine surface and even the sharpening steel blade over time. F. DICK sharpening steels are dishwasher safe, if possible we recommend gentle cleaning by hand using a mild alkaline cleaning agent. Different detergents were tested for their effectiveness and suitability for sharpening steels in practical tests carried out under laboratory conditions – also in cooperation with different detergent manufacturers.

Select a cleaning agent that is suitable for metal, and absolutely do not use acidic media or cleaning agents that could cause metal corrosion (follow the safety data sheet).

Only use a mild, alkaline and chlorine-free cleaning agent. Observe the correct use, temperature, dosage and cleaning time of the detergents. Please be sure to note the instructions for use. Do not use additional detergents. After cleaning, it is important to remove all traces of detergent from the sharpening steel. Use the rinse programme on your dishwasher to do this or rinse the sharpening steel thoroughly with water, then dry the steel with a soft, lint-free cloth.

#### PLEASE NOTE THE FOLLOWING WHEN CLEANING:

- only use suitable detergents
- do not clean with a too high dosage
- do not use acidic detergents
- do not exceed the prescribed cleaning time
- do not leave any traces of the detergent on the sharpening steel
- do not continuously expose the sharpening steel to high moisture levels
- do not expose the sharpening steel to fats, proteins and other organic contaminants for too long
- rinse the sharpening steel as quickly as possible in the event of contact with spices/cooking salt
- do not use metal brushes for cleaning

#### STERILISATION

The use of sterilisers up to approx. 120° C in brief operation is suitable for cleaning your sharpening steel. However, afterwards sharpening steels cannot be exposed to any pulling strain to the handle; in other words, after being sterilised the sharpening steel cannot be hung up right away. First let the sharpening steel cool down before you put it to use again. Observe the operating instructions of the machine manufacturer during sterilisation. We recommend a cleaning temperature of maximum 70° C, then your sharpening steel can be used again immediately.

#### STORAGE

Your sharpening steel should not be exposed to continuous moisture if possible. Choose a dry place for storage. Sharpening steel blades should not come into contact with each other in order to maintain the magnetism of the sharpening steel. We recommend storing the sharpening steels in a suitable knife block, a hygienic basket with plastic blade guard, or another dry location. F. DICK sharpening steels are equipped with a ring or a mounting lug for hanging.



# DICKORON

## THE BEST QUALITY AND DESIGN

#### LEGENDARY FEATURING THE SAPPHIRE CUT

Sharpening steels from the DICKORON family feature the highest quality with an elegant design. The classic DICKORON, identifiable by the red handle and blade with legendary sapphire cut, distinguishes everyone who uses it as a professional. The DICKORON is the market leader for professional users around the world. The other members of the DICKORON family also have the same qualities. Every sharpening steel is an outstanding specialist tool, designed precisely for its range of applications.

#### DICKORON FAMILY / F. DICK PREMIUM SHARPENING STEELS



#### DICKORON classic

The classic DICKORON with the special sapphire cut for velvety soft honing. A correctly sharpened cutting edge on a knife can be kept sharper for longer with minimal material abrasion without any roughening of the cutting edge.



#### DICK micro

The ultra-fine cut steel for specialists. A smoothness of the blade is achieved with the exceptionally fine traits of the DICK micro without wearing off too much material. This maintains the already fine cutting edge for a very long time.



#### DICK polish

The highly polished steel for straightening the cutting edge. An extremely sharp cutting edge requires a slim cutting angle. The cutting edge tends to roll easily as a result – long before it becomes blunt due to wear. Thanks to the straightening effect, high work performance is maintained without fatigue.



**DICK COMBI**

Sharpening and smoothing with one steel thanks to the square shape. Easy sharpening of the cutting edge with the two sapphire cut sides, then smoothing and straightening of the cutting edge on the two polished sides.



**DICK HYGIENIC**

Stainless steel blade with the legendary sapphire cut. Particularly hygienic handle with stainless steel fittings. We recommend this model for particularly intensive detergents and cleaning processes.



**DICK HYGIENIC COMBI**

Stainless steel blade with super fine cut on 2 sides and standard cut on 2 sides, plus an exceptionally hygienic full plastic handle. In this way, sharpening and straightening is possible with just one steel. We recommend this model for particularly intensive detergents and cleaning processes.



**DICK TITAN**

The sharpening steel with (slightly) more abrasion. Finished blade with a wear-resistant, ultrahard special coating, 3 times harder than the standard. A sharp knife with a fine cutting edge is obtained in combination with the DICKORON classic.



**DICK MULTIRON**

Fine and standard cut in just one steel. Easy sharpening of the cutting edge of the knife with heavy pressure, then fine honing of the cutting edge with light pressure.



**DICK DUO**

Ideal for sharpening and honing hard grades of steel. High abrasion of the cutting edge is achieved with the millions of diamond grains on the diamond rods. The ceramic rods then enable easy honing of the cutting edge with velvety ceramic particles.



**DICK DIAMANT**

Millions of the finest diamond grains are embedded on a tough core made of stainless steel. The hard surface causes higher abrasion when grinding and sharpening and guarantees lasting edge retention at the same time.



**DICK MULTICUT**

Sharpening steel with 7 segments. The ripples achieve the effect of a standard cut and the segments achieve the effect of a fine cut. Grinding effect with strong pressure, fine honing with light pressure.



**DICK 2000**

Fine cut, flat oval. For larger contact surface and therefore uniform abrasion.

# ALTERNATIVES FOR SHARPENING STEELS

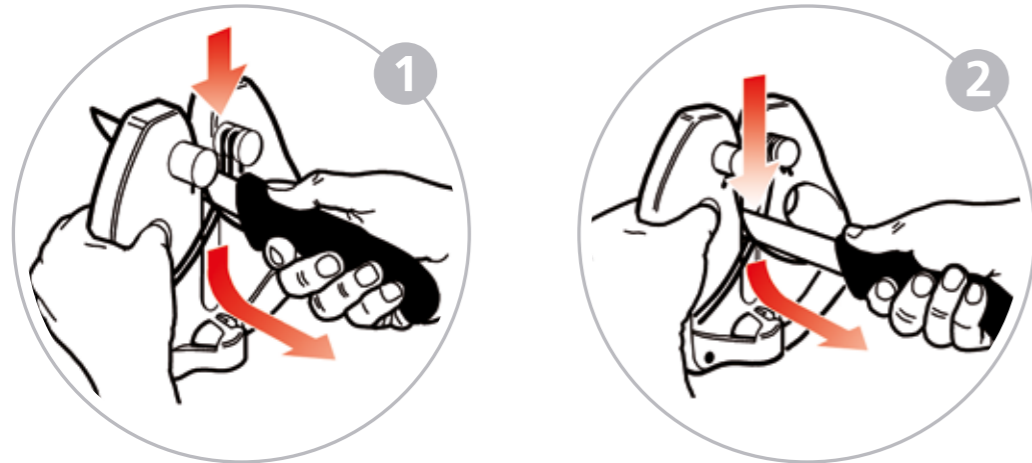
## EASY HANDLING

Depending on personal preference, you can use a sharpening steel, a whetting stone or an alternative sharpening device for re-sharpening. All are suitable for European and Asian blade designs. Sharpening tools with hard metal plates or wheels should never be used.

Handling a sharpening steel can be, under certain circumstances, time-consuming and complicated for inexperienced people; they do not always achieve satisfactory results. That is why Friedr. Dick offers various alternatives to sharpening steels.

## SHARPENING STEEL ALTERNATIVE

The F. DICK sharpening steel alternative is a winner thanks to its handling: Simple and safe drawing optimally sharpens the blade. Place the knife on one side of the gap for precise guidance and draw the knife with light pressure in a curved stroke through the gap in the sharpening unit. The complete cutting edge of the knife is re-sharpened at the same time. Repeat this several times – you will then have a sharp knife with a perfectly formed angle.



THE F. DICK SHARPENING STEEL ALTERNATIVE IS AVAILABLE IN VARIOUS MODELS FOR DIFFERENT APPLICATIONS:

### RAPID STEEL POLISH

With polished rods for straightening and smoothing the cutting edge. A smooth cut requires a thin cutting edge that rolls easily. For specialists.



### RAPID STEEL HYPERDRILL

With super fine tension rods for straightening and smoothing the cutting edge. The cutting edge is gently honed and smoothed by the extremely fine cuts. The life time of the fine cutting edge is maintained for a long time.



### RAPID STEEL ACTION

Stainless steel sharpening rods with a wear-resistant, ultra-hard special coating for high abrasion. Sharpens blunt knives. A sharp knife with a fine cutting edge is obtained in combination with the Rapid Steel HyperDrill.



### RAPID STEEL ACTION SET

In a set with a base plate incl. suction cups to maintain a stable position on the worktop.



### MAGNETO STEEL POLISH

With polished rods for straightening and smoothing. The integrated magnets guide the knife into the grinding unit with angular accuracy. The result is a precise cutting edge with an optimum angle. Stainless steel protective plates prevent pieces of plastic getting into the meat.



### MAGNETO STEEL HYPERDRILL

With super fine tension rods for straightening and smoothing. The integrated magnets guide the knife into the grinding unit with angular accuracy. The result is a precise cutting edge with an optimum angle. Stainless steel protective plates prevent pieces of plastic getting into the meat.



### MASTER STEEL POLISH

With polished rods for straightening and smoothing the cutting edge. Fast and safe to use as a hand-held unit or in a holder. Protection rods guide the knife safely and perfectly into the grinding unit and achieve an additional polishing effect without damaging the cutting edge of the knife during the drawing motions. The protective plates prevent pieces of plastic getting into the meat.



### MASTER STEEL HYPERDRILL

With super fine tension rods for straightening and smoothing the cutting edge. Fast and safe to use as a hand-held unit or in a holder. Protection rods guide the knife safely and perfectly into the grinding unit and achieve an additional polishing effect without damaging the cutting edge of the knife during the drawing motions. The protective plates on the top of the sharpening device prevent pieces of plastic getting into the meat.



### SILVER STEEL

With super fine tension rods for straightening and smoothing. The hardened stainless steel makes this sharpening steel device ideal for the butcher sector as there is no risk from pieces of material that have been cut off. Double the sharpening performance is achieved thanks to the four sharpening rods.



## WHETTING STONE

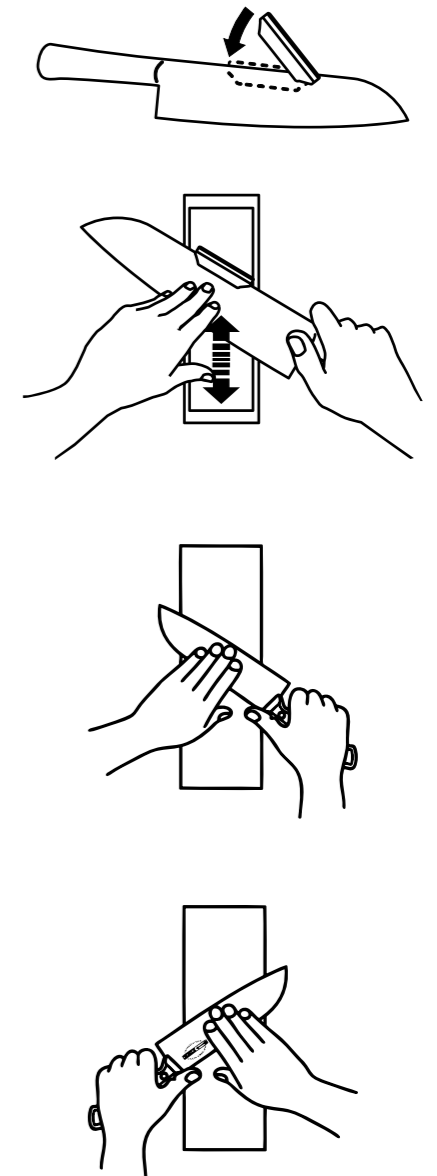
Traditional Asian knives have a V-shaped edge with a very small angle. This leads to an extreme sharpness that does, however, require continuous re-sharpening – preferably on a wet stone.

Fresh abrasive particles are continuously released during grinding, caused by the optimum bond and porous structure of the F. DICK sharpening stone. As a result, the effectiveness of the whetting stone is significantly better than natural stones, such as the hard Arkansas stone or the Belgian rock.



### HOW TO SHARPEN PROPERLY USING THE WHETTING STONE

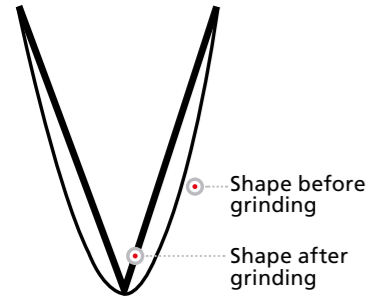
- Soak the whetting stone in water for approx. 5–10 minutes before using it. When no more air bubbles can be seen, the stone is sufficiently saturated.
- Please make sure that the stone is always moistened with water during sharpening. The dust that comes off the stone during sharpening should remain on the stone. It forms a grinding compound.
- Always use our whetting stone with the non-slip holder supplied.
- To fixate the sharpening angle (15°) place the bracket holder on the knife spine.
- Start first with the coarser, orange side of the whetting stone.
- Hold the knife firmly by the handle and on the knife spine. The ceramic of the angle holder touches the whetting stone.
- Draw the blade away from the body and back towards yourself at an angle of approx. 15°, applying light pressure over the entire surface area of the stone. Start with the tip of the blade. Repeat this process until a fine burr forms.
- Switch the side of the knife and repeat the process until a fine burr forms. Important: Always maintain the same angle between the knife blade and stone when using the bracket holder.
- Repeat this process on the finer, white side of the stone to achieve an optimum result with an extremely sharp and fine cutting edge.
- Finally, rinse the whetting stone and clean your knife carefully using a mild cleaning agent.



# GRINDING TECHNIQUES

## SHARPENING WITH A MACHINE

### THE REGRINDING



Excellent cutting performance and good edge retention are important quality factors for knives. F. DICK knives stay sharp for a long time, as long as they are only used for their intended purpose.

The cutting angle becomes larger and therefore blunter with every sharpening or re-sharpening process after frequent use. It then reaches the stage where it requires re-sharpening and honing on appropriate sharpening machines.

It depends on the respective demands as to how often a knife has to be re-sharpened. The knife needs to be re-sharpened, at the latest, when the blade no longer glides effortlessly through the food being cut and the cutting edge can no longer be re-sharpened with the sharpening steel. Blunt cutting edges reduce productivity and harbour the risk of accidents at work.

### THE IDEAL GRINDING ANGLE

The sharpness of a knife depends on the cutting edge. The grinding angle is a compromise between stability (wider = more stable) and sharpness (narrower = sharper).

**ANGLE TOO NARROW:** Edge is automatically thinner, resulting in instability.

**ANGLE TOO OBTUSE:** Greater cutting force required, harder to resharpen due to larger surface area.

**POLISHED CUTTING EDGE:** Fine, precise cut with little effort, structure of the food being cut is maintained. The cutting edge is specifically deburred and smoothed through polishing, thus achieving a greater sharpness.

When producing F. DICK knives we create an angle of 20° - 30° (depending on the knife series) with a slightly bevelled cutting edge profile. We check it on a laser angle measuring device developed by us. In this way, we can guarantee symmetrical grinding.

### CUTTING EDGE PROFILES



Bevelled edge



V-shaped edge

**BEVELLED EDGE:** Stable cutting edge, easy to re-sharpen, long life time, minimal abrasion when grinding. When cutting, the blade deflects the food being cut.

**V-SHAPED EDGE:** Good initial sharpness, food being cut sticks to the blade.

**HOLLOW GROUND EDGE:** Good initial sharpness, inadequate stability, delicate cutting edge.

**ONE-SIDED EDGE:** only suitable for right-handed persons. The item being cut only has minimal contact with the blade due to the single-sided edge, thus reducing the friction. Ideal with a long, drawn cut for fine filleting/carving.

### GRINDING DEVICE

Friedr. Dick grinding technology displays expertise when it comes to sharpening. Every type of knife places individual demands on grinding technology. We have designed special grinding machines for all types of knives.

#### SHARPENING DEVICES FOR VARIOUS PURPOSES:

- Hand knives
- Mincer knives and mincer plates
- Cutter blades
- Other machine knives

The cutting edge of a knife can quickly overheat when grinding on machines without water cooling. This can cause tension to arise in the material and hairline cracks. The original hardness is lost. The blade becomes brittle and can break under the slightest pressure. The low speed of the grinding wheels and the optimum tuning of the grinding material keeps the edge cool with F. DICK machines RS-75 and RS-150 DUO without water cooling. The knife steel does not overheat.

### ABRASIVES

**DIAMOND:** Durable, no irregular wear

**CERAMIC:** Honing wheels without wear because they are harder than the knife

**FINS:** Soft fins, lay against the knife profile. The fins cool the blade with air during the grinding process

**GRINDING BELT:** Individual, material-friendly bevel for all cutting tools

**GRINDING WHEEL:** Constant grinding performance until the end, no vibration

**FELT:** The finest polishing results

**SISAL:** For honing and polishing, the fins lay against the blades

### GRINDING MACHINE ASSORTMENT

#### RS-75

The simple sharpening solution. Fast, safe and effective. Effective sharpening, easy to use, also for inexperienced users. The optimum angle is already preset. Two diamond grinding wheels rotating in opposite directions ensure consistent grinding results with maximum precision and safety at all times. A sharp knife is obtained in a few seconds with a simple drawing motion. The sharpening concept works with minimal material abrasion and therefore reduces the material wear. The diamond grinding wheels are maintenance-free and ensure consistent sharpening results. The low speed of the grinding wheels and optimum tuning of the grinding material keeps the edge cool.





#### **RS-150 DUO**

The grinding machine for use in butcher's shops and large kitchens. Fast grinding and honing. Simple, effective and safe operation. With diamond abrasives for grinding and hard ceramic for honing. The optimum grinding and honing angle is already preset. The RS-150 DUO combines a compact and robust style with an attractive design. The optimum tuning of the diamond grinding wheels and the hard ceramic honing wheels ensure minimal material abrasion and a long edge retention.



#### **SM-90**

The lamellar grinding machine for experts in meat establishments and handwork. Ideal for all hand tools, machine knives and tools. Simple, fast and sharp. A new bevel can be applied and damage to the cutting edge can be ground out quickly and gently on the lamellar grinding wheel. The size of the lamellar grinding wheel ensures a high level of air cooling and ventilation of the knife at the same time, thus reducing overheating of the blade. The individual fins adapt to fit the cutting edge. A stable, slightly bevelled knife sheath is also produced. The design of the machine ensures that the entire blade can be fully re-sharpened, from the handle to the tip. The cutting edge is honed and polished on the felt polishing wheel.



#### **SM-100**

Grinding and polishing for all types of knives for experts in the meat industry and craft sector. The belt grinding arm is infinitely adjustable and adapts to all working environments. A new bevel can be applied and damage to the cutting edge can be ground out quickly and gently on the grinding belt. A bevelled and V-shaped edge are possible thanks to the different zones on the belt – you can make your choice depending on the area of application and requirement. The design of the machine ensures that the entire blade can be fully re-sharpened. Felt polishing wheel for finely polishing the blade.



#### **SM-110**

Professional, precise and fast knife grinding and honing with water cooling. The magnetic knife guides ensure reliable guidance and grinding with angular accuracy. This prevents injuries while sharpening knives. Four different cutting angles can be preset. The material abrasion solely along the fixed bevel ensures economical use of knives. The resulting burr is removed by the hard ceramic honing wheels that rotate in opposite directions.

#### **SM-111**

Wet grinding, honing and polishing with angular accuracy. It is additionally equipped with a polishing wheel that satisfies the highest demands. Long life time – minimal abrasion.



#### **SM-160 T**

The stainless steel universal machine with water cooling for grinding services, industry and the craft sector. For hand and cutter blades, cleavers, machine knives and cutlery. The desired bevel can be attained thanks to three sharpening stations. The grinding belt is economical with materials and fast, for optimum basic sharpening. The lamellar grinding wheel gives the knife its finishing touch. The lamellar buffing wheel removes the burr and polishes the cutting edge and blade. The lamellar grinding wheel is also suitable for occasional sharpening. A practical stainless steel base frame with an extensive range of accessories is available for this machine, featuring many storage areas for accessories and tools.



#### **SM-200 TE**

The professional stainless steel wet grinding machine for cutter blades, circular blades and other cutting tools. With angular accuracy, material-friendly and fast. Electrical adjustment of the grinding angle allows the grinding arm to be adjusted easily and precisely with the foot switch. This leaves both hands free for optimum distribution of pressure while grinding. The cup grinding wheel ensures fast and high abrasion and a precise bevel. The wet grinding belt smooths and hones the cutting edge. The lamellar buffing wheel deburrs and polishes the cutting edge in a final process – this guarantees a knife edge that meets the highest demands. Also optionally available with practical stainless steel base frame incl. an integrated water tank. The base frame provides sufficient space for the cooling water unit, accessories and tool.







Traditionsmarke der Profis

**Your competent partner  
We are happy to assist you**

We are happy to provide you with additional information – We look forward to communicating with you.

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