



Traditionsmarke der Profis

DarkNitro

PAST . PRESENCE . FUTURE



DARK NITRO - A KNIFE MASTERPIECE

ITS UNIQUENESS IS REVEALED EVEN AT FIRST GLANCE

Diversity and functionality have been the guiding principle at Friedr. Dick since the beginning. This diversity is not based on short-lived trends, but on the different requirements and design requests of our customers.

With the Dark Nitro series, we have deliberately refrained from using visual fads and focused on the pure industrial design.

Traditionally active in the future!



ENDURANCE, POWER AND STRENGTH

PURE INDUSTRIAL DESIGN

Unique products are created through the interaction of the unique blade appearance and surface as well as the oak handle.

As a result, we are setting a new benchmark in terms of knife craftsmanship and the cutting culture.

Functionality before gimmicks: Forged, balanced, extreme hardness, a thin cutting edge and a bevelled bolster allow you to grip, guide and cut with the blade in many different ways.

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THE BLADE WITH HAMMERED EMBOSSING AND A CARBON LOOK, THE HANDLE MADE OF VALUABLE INDESTRUCTIBLE OAK.

The anthracite blade is coloured by means of a special environmentally friendly process. This gives the knives their pure industrial beauty.

The hammered finish on the blade underlines its uniqueness and functionality. The oak handle symbolises endurance, power and strength.

The sharp and clear line of the handle reinforces the knife's aesthetics.

BLADE SHAPES

SURPRISING SENSITIVITY AND PERFECTION

Easy to recognise and the most prominent feature of a knife.

The knife is the extension of a chef's arm. The harmony between the blade shape, bolster and handle must therefore be correct. The perfect cutting performance, ergonomic handle and bevelled bolster shape make the Dark Nitro a knife of the highest quality.

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The extremely thin, sharp blade makes cutting a “weightless” pleasure. The hammered technique also creates many small air cushions between the blade and the food being cut. This makes it easier to remove any food from the blade surface and reduces the amount of food that sticks to the blade.

A UNIQUE COMBINATION

THE STEEL QUALITY

Difficult to recognise, but with a massive impact on performance.

In the Dark Nitro series we use a special martensitic, stainless and nitrogen-alloyed steel. This results in a unique combination of excellent cutting performance, exceptional hardness and corrosion resistance. The knives have an extreme hardness of 61° HRC. This corresponds to the highest achievable hardness to date without any negative influence on the microstructure and stability.

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THE EXCELLENT CUTTING PERFORMANCE OF THE STEEL IS BASED ON AN SPECIAL COMBINATION OF EXCEPTIONAL HARDNESS AND OUTSTANDING TOUGHNESS. THIS INTERPLAY HELPS TO CREATE AN EXTREMELY ROBUST CUTTING EDGE.

The very fine microstructure of the steel allows for simple sharpening, resulting in a very sharp cutting edge. Nitrogen drives the hardness – but does not have the disadvantage of carbon, which reduces corrosion resistance.

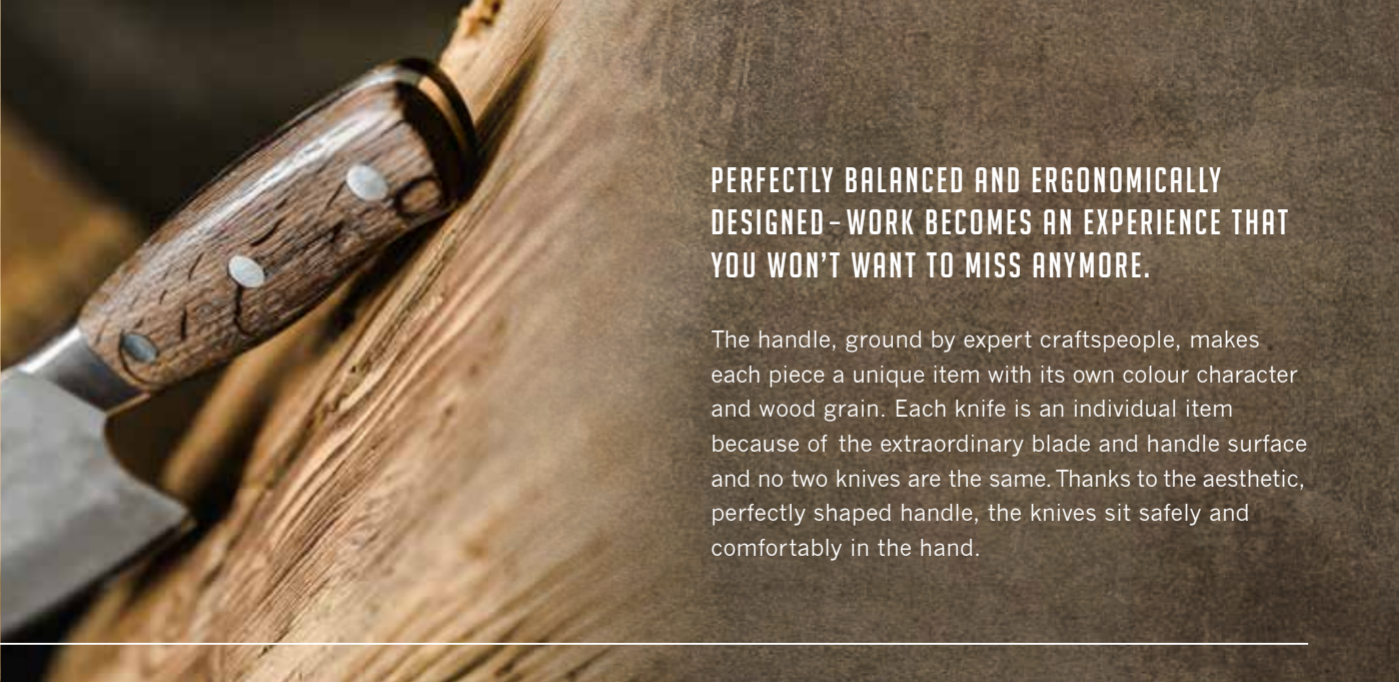
FASCINATION THAT YOU FEEL

DESIGN AND MATERIAL

Selected wood made of robust oak for the handle.

Oak trees are known for their longevity; a tree can grow over 800 years old. The oak tree is shrouded in legend and steeped in history and is known for being one of the main deciduous trees in Europe. Ships were built with oak as long as 1,000 years ago and until today, oak barrels are used to store special whisky and wine.

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**PERFECTLY BALANCED AND ERGONOMICALLY
DESIGNED - WORK BECOMES AN EXPERIENCE THAT
YOU WON'T WANT TO MISS ANYMORE.**

The handle, ground by expert craftspeople, makes each piece a unique item with its own colour character and wood grain. Each knife is an individual item because of the extraordinary blade and handle surface and no two knives are the same. Thanks to the aesthetic, perfectly shaped handle, the knives sit safely and comfortably in the hand.

DARK NITRO

THE VARIETY OF THE KNIFE SERIES

The variety of the forged Dark Nitro knife series meets all the requirements of various applications.

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① SMALL, FLEXIBLE AND SHARP

THE PARING KNIFE

ITEM NO. 8 1147 12



② THE "THREE VIRTUES" KNIFE

THE SANTOKU

ITEM NO. 8 1142 18



③ A CLASSIC AND CENTREPIECE

THE CHEF'S KNIFE

ITEM NO. 8 1147 21



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④ SERRATED, SPECIAL AND PRECISE

THE BREAD KNIFE

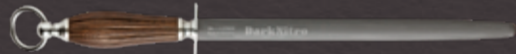
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⑤ SHARPS BLUNT KNIVES DUE TO SPECIAL COATING

THE SHARPENING STEEL

ITEM NO. 7 1103 30



● SMALL, FLEXIBLE AND SHARP

THE PARING KNIFE

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

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THE “THREE VIRTUES” KNIFE

THE SANTOKU

This knife is the Asian classic and the most important knife in Asian cuisine. Santoku stands for “three virtues knife” – a term that is attributable to the versatility of the knife in cutting meat, fish and vegetables. The pointed end of the blade is used for decorating.

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⑤ A CLASSIC AND CENTREPIECE

THE CHEF'S KNIFE

The knife is a classic and the centrepiece of a professional kitchen. Your most important kitchen tool for a wide range of applications. Ideal for chopping herbs and vegetables as well as for cutting meat and fish.

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④ SERRATED, SPECIAL AND PRECISE

THE BREAD KNIFE

This knife has a serrated cutting edge for all hard and soft breads, providing a clean cut for uniform slices.

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SHARPS BLUNT KNIVES DUE TO SPECIAL COATING

THE SHARPENING STEEL

Knives must be resharpened with a sharpening steel on a regular basis so that they stay nice and sharp. After all, sharp knives cut better and are safer!

The sharpening steel has a special surface for very high abrasion and is therefore particularly suitable for hard knives. The oval shape of the blade provides large contact for the knife and therefore more effective sharpening results. The pear-shaped handle design sits comfortably and safely in the hand.

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HINTS AND TIPS

CARE AGENDA

The high-quality Dark Nitro knife series is manufactured with a passion for craftsmanship using modern production technology.

Please follow our cleaning and care instructions to maintain the longevity of your knife.

CLEAN . CARE . SHARPEN



CLEANING AND CARE INSTRUCTIONS

CLEANING

Dark Nitro knives are fundamentally rust-resistant; however it all depends on the right care. Improper cleaning can cause rust to set in. 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. For the sharpening steel we also recommend a gentle cleaning by hand using a mild alkaline cleaning agent. Then dry the steel with a soft, lint-free cloth. Choose a dry place for storage.

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.

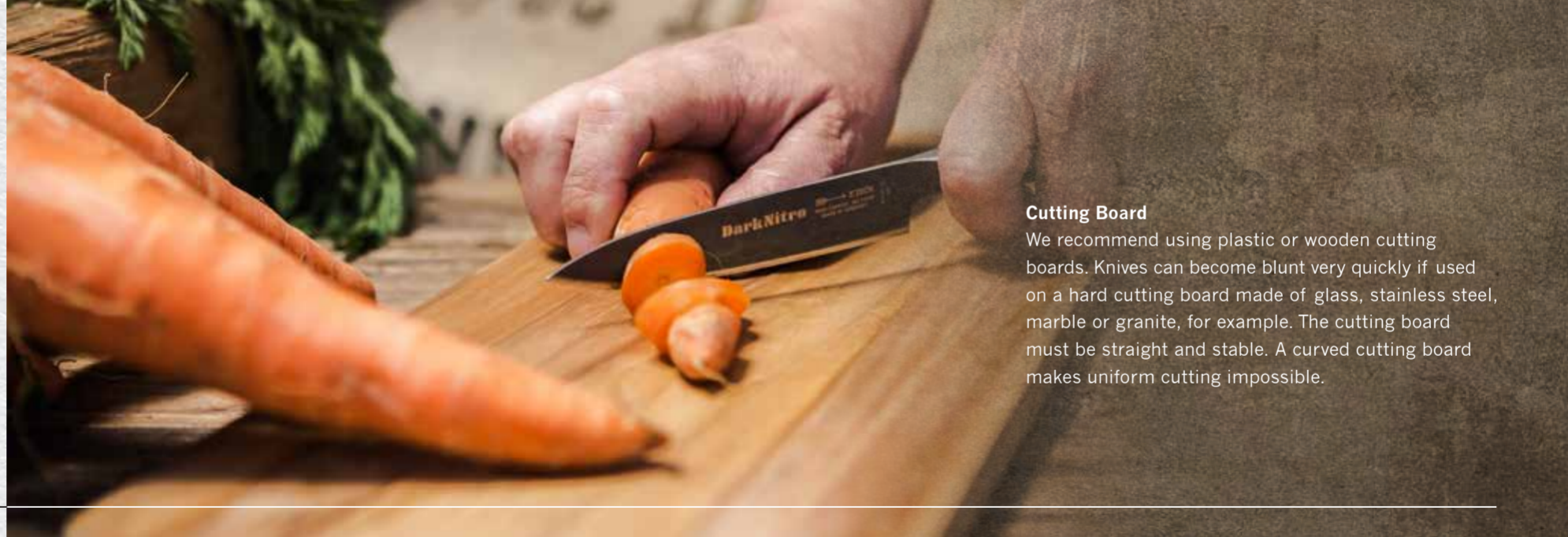
THE RIGHT USE

CUTTING

Cutting not chopping.

The knives are sharpened with a thin cutting edge and must only be used for cutting. A cleaver is the right tool for chopping bones and the like.

CLEAN . CARE . SHARPEN



Cutting Board

We recommend using plastic or wooden cutting boards. Knives can become blunt very quickly if used on a hard cutting board made of glass, stainless steel, marble or granite, for example. The cutting board must be straight and stable. A curved cutting board makes uniform cutting impossible.

THE RIGHT USE

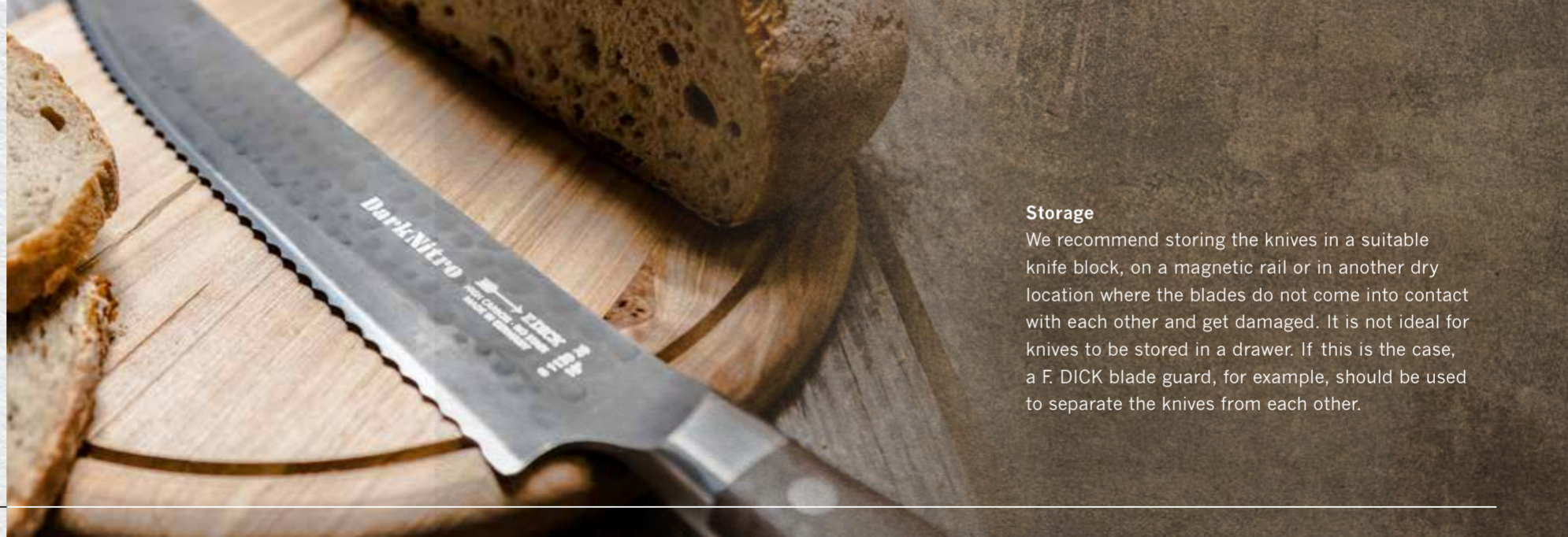
A LONG LIFE

“Pamper” with Oil.

For long-term protection, you should occasionally “pamper” the oak handles with food-grade oils (e.g. olive oil).

To do this, lightly rub oil into the handle. This prevents the ingress of moisture and also refreshes the natural grain and colour of the wood.

CLEAN . CARE . SHARPEN



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 and get damaged. It is not ideal for knives to be stored in a drawer. If this is the case, a F. DICK blade guard, for example, should be used to separate the knives from each other.

THE RIGHT USE

RESHARPENING

Sharpen with all your senses.

Let the blade slide gently and effortlessly over the sharpening steel blade. In this way, you get a cutting edge as sharp as a scalpel. The more often you do this, the easier you get the desired result – simply sharp.

Pull the blade several times alternately on the left and right over the entire length of the sharpening steel. It is important to have an even number on both sides. Apply less pressure toward the end.

CLEAN . CARE . SHARPEN



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.



Guide the blade at an angle of 15°–20°.



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