

October 23

## **Ultimate knife craftsmanship – an initial glance is enough to reveal the uniqueness: DarkNitro from Friedr. Dick**

**Friedr. Dick is setting a new benchmark in knife craftsmanship and cutting culture. Unique items are created from the interaction of the unique blade appearance with its hammered finish and the carbon look as well as the handle made of valuable indestructible oak wood.**

Diversity and functionality have been the guiding principle at Friedr. Dick since the company began. This diversity is not based on short-lived trends, but on the different requirements and design requests of the users. With the DarkNitro series, Friedr. Dick has deliberately refrained from using visual fads and focused on the pure industrial design.

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.

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 ability, ergonomic handle and bevelled bolster shape make the knives from the DarkNitro series a first-class knife and meet the highest requirements of professional chefs and ambitious amateur cooks. The knife is ideally balanced and sits comfortably in the hand.

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.

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Friedr. Dick uses a special martensitic, stainless and nitrogen-alloyed steel in the DarkNitro series. This results in a unique combination of excellent cutting performance, exceptional hardness of 61 HRC and special corrosion resistance. For a perfect material structure, DarkNitro knives are forged in a special process and then ice-hardened at temperatures down to -100°. The very fine microstructure of the steel allows for simple sharpening, resulting in a very sharp cutting edge.

Friedr. Dick uses the finest robust oak wood 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. So it's no wonder that Friedr. Dick has chosen a handle from oak wood for the new unique series of knives.

The handle, ground by expert craftspeople at Friedr. Dick, makes each piece a unique item with its own colour character and wood grain. Each knife is an individual item because of the extraordinary and unique 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.

The range of forged F. DICK knives in the DarkNitro series meets all the requirements of different applications:

**Paring knife 12 cm:**

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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**Chef's knife 21 cm:**

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.

**Santoku 18 cm**

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.

**Bread knife 26 cm**

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

**Oval sharpening steel 30 cm**

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 –such as the DarkNitro series. 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.

The paring knife and chef's knife as well as the sharpening steel from the DarkNitro series will be available from the middle of November 2023 through specialist retailers, and in spring 2024 the Santoku and bread knife will complement the range. Please do not publish any images or texts before **10 November 2023.**

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# Press Release



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Friedr. Dick has been committed to sharpness since 1778: a success story that began in Esslingen in southern Germany with a small file-cutting workshop, which developed into a quality company with a complete product range for chefs and butchers – from a filing specialist to the epitome of truly good knives. Tough quality criteria and high design standards characterise the traditional professional brand. Every Friedr. Dick knife is made of the highest quality steel and impresses with perfectly balanced blades as well as ergonomically shaped handles for perfect cutting ability. The company's long tradition and experience in manufacturing products for professionals have enabled it to continuously develop innovative new products.

Further information is available from:

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