

19 February 2008

Knife series

1905 was an eventful year: Albert Einstein published his quantum and relativity theory. In the same year Robert Koch was awarded the Nobel prize for discovering the medicine for treatment of tuberculosis. Seen as a miracle of technology was the largest German passenger ship "Kaiserin Auguste Viktoria" and this was duly celebrated. Celebrations also took place in Norway, namely the independence from Sweden. In Russia "Petersburg Bloody Sunday" and the mutiny on the armoured cruiser "Potemkin" heralded the Russian revolution, which left its sustainable mark on the world. Theodor Roosevelt was elected President of the United States for the second time, and Las Vegas was founded. In Amiens, France, the French visionary and important author of the 19th Century, Jules Verne, died.

In this year of upheaval and technical progress the Swabian knife manufacturer Friedr. Dick developed a series of knives with aesthetic metal rings around the handle. These replaced the previously common rivets which were used to mount the handle onto the steel of the knife. Friedr. Dick was founded in Esslingen in 1778 and after more than 225 years is still a family-owned enterprise. Maximum quality and optimum handling, designed according to the ergonomic requirements for professionals, make Dick products the leading brand for professional chefs worldwide.

The special design of 1905 and the therefore necessary special techniques have been further developed by Friedr. Dick. Both then and now the knife series 1905 is captivating thanks to its exceptional appearance. Modern materials and manufacturing processes are used today. The symmetrical steel rings are inseparably connected to the moulded handle, using a unique technology. The blade is well sharpened

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and the knife enjoys perfect equilibrium, with tapering at the tip. It goes without saying that the blade is made of best quality German XCrMoVMn stainless steel, preferred by reputable chefs. A finely dispersed martensitic structure is produced (with a hardness of over 60 HRc) thanks to a hi-tech tempering process at temperatures of approx. 1950° F and cryogenic treatment at temperatures as low as -310° F. Targeted tempering in several stages at approx 392° F produces a unique, dynamic and sharp cutting edge. During this process, the hardness is carefully reduced to 55HRc. This hardness is required as it guarantees sharpness and retention of sharpness and also facilitates resharpener. Combining these two requirements in a balanced manner is an art. Highly experienced craftsmen add on the end cutting edge by hand

In recognition of the quality which was already being produced in 1905, Friedr. Dick has chosen to use the original "F. Dick" quality brand marking. The new series combines traditional design with modern technology. Moreover, its exceptional appearance complies with current high hygiene standards as well as the highest possible standards in quality and function.

From April 2006 eight types of this series will be available with which the majority of the necessary cutting work in a kitchen can be carried out.

Paring Knife, 9 cm / 3 ½ ":

Small, versatile and sharp. The paring knife is an indispensable tool for a wide range of uses in the kitchen. For peeling, small cutting jobs and decorating.

Utility Knife with serrated edge, 26 cm / 10 ":

The pointed serrations on the blade are suitable for cutting bread, crusts, cakes and skins of fruit and vegetables.

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Slicer, 21 cm / 8 ":

The sharp, thin blade facilitates the carving of meat such as ham and roasts into perfect, thin slices, thus reducing the loss of delicious meat juices.

Chef's Knife, 21 cm / 8 " and 26 cm / 10 ":

The chef's knife with a stable blade is the classic knife and focal point of every professional kitchen.

The most important kitchen utensil for a wide variety of uses. For cutting vegetables, meat and fish. The curved blade enables an effortless chopping cut and is therefore ideal for chopping herbs and onions.

Fillet Knife, 18 cm / 6 ¾ ":

The thin, very flexible blade allows easy filleting of delicate poultry, the removal of skin from fresh meat and poultry and the removal of bones and filleting of fish. Fillets thus look the way they should: appetizing, whole and precisely cut.

Utility Knife with serrated edge, 32 cm / 12 ½ ":

A special knife with a serrated edge and sharp point for all hard and soft types of bread. It can also be used for large poultry, such as turkey, and fish. Melons can be easily cut up with this knife. The blade is 12" long, making it easy to cut slices very evenly with just a single cut.

Santoku with Kullen, 18 cm / 6 ¾ ":

This classic Japanese knife has many uses for the preparation of seafood, meat and vegetables. The blade has a wedge-shaped edge, creating a cushion of air. This in turn prevents food from sticking to the knife and enables especially fine cutting.

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New!!!

Boning knife: For extracting bones, removing fat and cartilage. With its flexible blade, this knife adjusts ideally to the food you are cutting, removing neither too little nor too much.

Fork: The fork assists you with the preparation of roast or with cutting poultry as well as for turning meat.

Sharpening steel: With a special sharpening steel, knives can be wet by every single person. Through constant contact with food even the best knife will in time lose its sharpness. A good sharpening steel should therefore always be available in every kitchen, because only cooking with sharp knives will really be fun.

Some important tips on how to care for your kitchen knives, to guarantee long service life and pleasure in cooking:

Blades are ground thinner towards the cutting edge and should be used only for cutting and not for heavy chopping. Bones or similar material should be cut only with a cleaver. Your working base should be a cutting board made of wood or plastic. Hard bases, i.e. glass, marble or granite, will very quickly lead to blunt knives. Although DICK knives can certainly be washed in the dishwasher, this form of washing is much more aggressive than cleaning by hand. The fine cutting edge can be slightly bent in the dishwasher and thus loses its ideal cutting features. Highly concentrated washing agents and long periods in hot steam can lead to stains on the blade. We therefore recommend that our knives are washed by hand - under flowing water with a gentle cloth and a mild detergent. Dry the knives carefully with a cloth after washing to prevent staining on the blade.

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Our recommendation: Sharpen your knives like a professional. Use a sharpening steel regularly, if possible before or after every single use of the knife. Don't wait until it has lost its ideal cutting features.

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 **DICK**
Traditionsmarke der Profis

Available pictures:



Fillet Knife



Chef's Knife



Paring Knife



Slicer



Utility Knife



Bread Knife



Santoku with Kullen

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