

2 October 2009

75 years of the DICKORON classic - the one with the red handle

Everyone knows and appreciates it: DICKORON has represented top quality for 75 years. DICKORON is the world's market leader for professional users.

Generations of professionals have been sharpening their knives on the legendary sapphire cut and in doing so rely on fine and regular cuts. Technological advancements today allow for more intensive and sturdier hard chrome plating on higher quality alloys, which also resist increasingly aggressive cleaning products. With appropriate care and cleaning the DICKORON will last for a lifetime and longer.

To celebrate its birthday, we are releasing the oval DICKORON classic in a limited edition: The fittings are coated with genuine gold and we are giving away a free boning knife from the hygienic knife series SaniGrip with every sharpening steel. The DICKORON Jubilee edition is available in attractive gift packaging.



A raffle is taking place on our website www.dick.de as well as by posting a participation card. The best and most interesting experiences with the DICKORON classic will be rewarded with high-quality products from Friedr. Dick: one chef's knife each from the 1778 anniversary series and from the multiple award-winning 1893 Damascene series, a top-quality set of steak knives and other prizes to a total value of more than 2,000.00 EURO. Further information can be found on the competition website.

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DICKORON classic: with its special sapphire cut, the classic DICKORON allows you to sharpen your knives as soft as velvet. The smoothed knife edge can be kept sharp for longer with less material abrasion, without roughening the edge. You can choose between a round cut which weighs less or an oval shape which enables extensive contact with the knife edge and provides a particularly effective sharpening result. The DICKORON classic can be combined very well with DICK polish.

The same advantages also apply to other members of the DICKORON family. Every member of the family is an outstanding specialist, designed specifically for its area of application. Whether it is used as an individual specialist or in combination with others, it will always result in a sharp knife. The DICKORON family provides the best quality in an elegant design.

Care instructions:

Sharpening steels are suitable for cleaning in sterilisers up to 100°C. We recommend cleaning immediately with a mildly alkaline cleaning detergent without acid. Do not hang up in damp rooms or use as a lever or tool.



How to use:

To sharpen the knife, draw the blade several times alternately from left and right over the entire length of the sharpening steel. Important: equally on both sides. Guide the blade over the sharpening steel at a 15-20 degree angle.

Friedr. Dick is the only manufacturer worldwide who offers a complete range of knives, sharpening steels, ancillary items for chefs and butchers

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as well as grinding machines. The long-standing tradition and experience of manufacturing products for chefs and butchers allow a continuous development of innovative products. Input from customers, especially end-users and own ideas are converted into high quality products.

For further information see:

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