

Premier Nature – the Natural

With the Premier Plus series Friedr. Dick has set new standards in the culture of cutting with forged knives. Now, some types of the Premier Plus series are available with wooden handle – Premier Nature.

The Chef's Knives are uncompromisingly designed for sharpness. Superior, soft, determined and agravic are only some key words and impressions that will cross your mind when cutting with a knife from the Premier Nature series. Food will be perfectly cut and not crushed, thus it is guaranteed that valuable ingredients will be maintained.

The handle of the Premier Nature series is made of durable and hard African Blackwood. This type of wood belongs to the rosewoods and is used for high quality musical instruments such as the guitar or the oboe. African Blackwood lies comfortably in the hand and does not diminish/wear. Additionally, a warm and humid environment hardly affects the wood as it only absorbs water slowly. The beautiful grain ranges from crimson to black and makes each knife a unique piece. Therefore, the handle should be cared for separately: a hint of almond or olive oil adds a fine protection and maintenance film to the handle.

The steel used for this knife series is a high alloy steel especially developed for cutting tools. The appeal of this steel lies in the well-balanced composition of the materials which guarantee a long edge retention and high level of hygiene - thanks to the maximum percentage of carbon.

Due to the perfect volume and shape of the handle the knives lie securely and comfortably in the hand. This ensures effective working without fatigue. Thanks to the aligned shape of the handle you will have a better feeling when cutting.

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Press Release

02 October 2009

Important tips for the maintenance of your Chef's Knives as guarantee for a long lifetime and enjoying cooking:

For a perfect cut, the knives have a very thin cutting edge. As cutting base, we recommend cutting boards made of soft materials, such as plastic. Never chop bones or the like with your knife or use hard bases, such as glass, marble or granite. Otherwise, your knife will get blunt very fast.

Due to their wooden handle, these knives are not suitable for the dishwasher. We recommend cleaning the knives under running water with a soft cloth and mild cleaning agent. The knives should be carefully wiped dry after cleaning in order to avoid spots on the blade.



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