

19 August 2008

DICK SaniGrip knife

The hygienic knife series

Our new SaniGrip knife series is the result of the intensive exchange of information between research and practice. Friedr. Dick use trendsetting technology for highest hygiene and the strived-for EU standards. The knives are equipped with an antibacterial active ingredient in the knife handle.

As opposed to germ-killing chemical substances (e.g. triclosan), this active ingredient works in a natural way. Precious metals provide safe protection and only work where desired; they are food-safe. This effective prophylaxis guarantees additional safety in the production chain and at the place of work.

The antibacterial active ingredient in the handle material offers additional hygienic protection and prevents cross-contamination and re-infection via the hand. This inhibits bacteria or their breeding on the knife handle, thus leading to the bacterial cultures dying off. The permanent, durable protection is integrated in the knife handle during production.

SaniGrip has been tested and certified by NSF and FDA.

On no account does the antibacterial replace cleaning, but it can support the user in complying with hygiene regulations by means of a reliable, constant and integrated protection against bacterial contamination; Friedr. Dick thus offer a further component for your safety when dealing with food stuffs. Only knives and tools with plastic handles may be used for meat processing. Friedr. Dick want to contribute to this by ensuring that only tools which allow perfect hygienic cleaning are used. Soft plastic handles bear the risk of abrasion; fine particles could thus contaminate the foodstuffs. The plastic with antibacterial active ingredient used by Friedr.



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Dick for the SaniGrip series ensures that there is no surface abrasion. The specially selected manufacturing method prevents gaps opening up between the blade and the handle. The possibility of tiny food residues and bacteria penetrating between the blade and the handle is thus excluded.

The SaniGrip series has been awarded the American NSF quality seal. The SaniGrip series is available in various blade shapes and lengths from specialist retailers.

Friedr. Dick are the only manufacturers in the world with a complete range of knives, sharpening steels and tools for cooks and butchers as well as butchery machines, grinding machines and knife cleaning devices. Many years of tradition and experience in the manufacture of products for cooks and butchers enable the continual development of innovations. Customer wishes, practical impulses and proprietary ideas are implemented in high quality products.

Further information can be obtained from:

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