

November 25

NEW! F. DICK magnetic blade guard – now available in two additional sizes for maximum safety

More safety – more convenience – more choice

The proven magnetic blade guard from Friedr. Dick is now available in three sizes, providing a comprehensive solution for the safe storage and convenient transport of all knife types. The additional sizes now reliably cover the entire range of Friedr. Dick knives.

The magnetic blade guard combines maximum safety with easy handling: The easy opening provides precise protection for all sharp blades. Strong magnetic clasps provide a secure hold and a complete blade cover – without the hassle of handling buckles or buttons.

"Our customers want a reliable, practical and hygienic solution for the safe handling of knives – and that is exactly what we offer with our magnetic blade guard in three sizes," states Steffen Uebele, Managing Director of Friedr. Dick. "This makes it easy and trouble-free to store knives safely in drawers or during transport."

The blade guards are made of a durable Oxford fabric, a material that has already proven to be successful for tool bags in the craft sector. It is robust, water-repellent, hygienically washable and reliably protects knives from external influences. High-quality neodymium magnets also ensure that the knives are securely fixed and do not slip.

Product details at a glance:

- Size 1: for blades up to 15 cm in length
- Size 2: for blades up to 22 cm in length
- Size 3: for blades up to 30 cm in length
- Material: robust, water-repellent Oxford fabric
- Quick handling: simply open, insert and close securely

Contact

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This not only protects the sensitive cutting edge, but also significantly reduces the risk of injury.

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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