The special sharpening steels when intensive cleaning procedures are necessary

**DICKORON hygienic**

Velvet soft sharpening

- Stainless steel blade and fittings
- Hygienic handle material with original DICKORON shape
- Especially suited when using intensive cleaners and cleaning procedures
- With the legendary sapphire cut
- **DICK combi hygienic:** 2 x sapphire cut 2 x polished

Prod.-No. 7 5971 30 30 cm
Prod.-No. 7 5973 30 30 cm
Prod.-No. 7 5961 30 30 cm combi

Ideal for the food processiong and butcher industry
Everyone working with a DICKORON proves to be a professional. The DICKORON is number one worldwide among professional users. Our hygienic steels with a stainless steel blade withstand intensive cleaners and cleaning procedures, whereas standard steels tend to easily corrode.

The special sapphire cut of the classic DICKORON facilitates a velvet soft sharpening. Thanks to reduced knife consumption the edge retention of a perfectly ground knife is extended without roughening the edge.

**DICK hygienic**  
Prod.-No. 7 5973 30  
30 cm = 12”  
Oval shaped blade for extensive contact to the blade and high efficiency.

**DICK hygienic**  
Prod.-No. 7 5971 30  
30 cm = 12”  
Round shaped blade, therefore, less weight and reduced arm fatigue.

**DICK combi hygienic**  
Prod.-No. 7 5961 30  
30 cm = 12”  
Round shaped blade with two different cuts.  
Sharpening and polishing with one steel: First sharpening of the edge on two sapphire cut sides and afterwards straightening the edge on the two polished sides.  
The ideal steel for all specialists who prefer to work with one single steel.

**DICK titan**  
Prod.-No. 7 9103 30  
30 cm = 12”  
The coarse steel with high abrasive effect.  
Refined blade with wear-resistant, superhard special coating.  
In combination with the sapphire cut you obtain a sharp knife with a fine edge.