The most hygienic knife series
SteriGrip
Anti-bacterial and without compromise

- Antibacterial knife handle. Hygienic protection against cross-contamination and re-infection from hand contact
- Durable and permanent antibacterial protection by means of precious metal ions. Tested and certified by Fraunhofer Institute
- Pleasant, velvety, ergonomic handle – no abrasion and seamless connection
- Not damaging to health or environment. Does not contain triclosan

Ideal for the food processing and butcher industry

Your dealer:

knives . ancillary items . sharpening steels . grinding machines

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SteriGrip
The most hygienic knife series

The advantages of our SteriGrip knives
- Permanent, durable antibacterial protection right from the start
- Contributes to hygienic safety in working areas
- Protects on a natural basis, hygienically faultless and durable.
  Inhibits the growth of bacteria and kills them
- Polished, stable blade, cutting edge checked by laser
- Balanced hardness, significantly less material consumption
- Safety due to finger protection and thumb support as well as rounded knife backs
- Knife lies comfortably in the hand, thus precise handling and improved efficiency
- High quality knife alloy and material compositions

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