Sensual form and breathtaking sharpness – the “AJAX”
Red Spirit chef’s knife

Friedr. Dick is bringing an ancient style of blade back to life: the “Ajax” chef’s knife in the Red Spirit series. Friedr. Dick once again succeeds in achieving a balance between tradition and modernity with the new interpretation of this well-established style of blade. A very special knife whose design dates back to the 1930s.

The unusual shape is reminiscent of a cleaver, an indispensable tool for the processing of meat. Friedr. Dick named all cleavers after gods and heroes from mythology back in 1930. For example, the “AJAX” owes its name to “Aias” (“Ajax” in English), the main Greek hero of the Trojan War. If you bear a great name, you must also meet the expectations. The “AJAX” chef’s knife delivers on its promises: the striking style of blade with a wide side and curved cutting edge is ideal for processing meat and poultry. The knife can be hung up easily thanks to the practical hole in the blade.

The perfect knife for all barbecue enthusiasts and meat lovers who show their character and value something special.

The new “AJAX” chef's knife is available immediately through Friedr. Dick authorised dealers.

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, sharpening machines and knife cleaning.
Press Release

June 17

devices. 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 our own ideas are converted into high-quality products.

Further information is available from:

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