Friedr. Dick adds another winner to the Red Spirit series!

The new distinctive tool for the processing of meat easily separates meat from the bone and removes skin, tough fat and sinew – the new Red Spirit boning knife.

The narrow blade design comes from the meat industry and has been specifically adapted for work on fresh meat. It allows the knife to penetrate between the bone and meat and effortlessly separate meat from the bone. With its short 15 cm blade, work can be carried out effectively in a controlled manner; if the blade were longer, it would be all the more difficult and unsafe to make precise cuts.

Red Spirit knives are uncompromising in their design when it comes to sharpness. The blade is ground extremely thin and, in addition, the cutting edge is polished. The flexible blade of the boning knife is ideally suited to the contours of the bones and the meat no longer needs to be reworked.

Since the boning knife is also constantly exposed to moisture while working in the kitchen, it is important that the blades are made of stainless steel. The round, typically Asian-inspired handle of the knife sits perfectly in your hand and ideally meets all the ergonomic requirements of professional chefs and ambitious amateur chefs – a particularly important benefit with intensive use.
For the Red Spirit series, the product designers at Friedr. Dick were inspired by Asian craftsmanship, creating a series in red with an Asian touch. Since this colour plays a very important role, both in Asia and in Europe, the colour associations for prosperity, warmth, love, passion, fire and sharpness were integrated into the handle design. All the ingredients for a successful cooking experience.

Made in Germany with precision and traditional manufacturing methods using state of the art production technology, the Red Spirit Series has already successfully established itself in the commercial marketplace. With the latest addition, the Red Spirit series now includes 16 different styles of knives, a sharpening steel and a meat fork. A complete range for professional chefs, ambitious amateur chefs and BBQ enthusiasts.

The new Red Spirit boning knife is now available from authorised Friedr. Dick 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 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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