

NEW PRODUCT INTRODUCTION

Dexter® iCUT® Forged Chef's Knives



THE EDGE SINCE 1818

iCUT®

For chefs who prefer an affordable forged line with a classic look and feel. Features a triple riveted contoured POM handle for a firm, comfortable grip and forged blades of high quality German stainless steel. Edges are individually ground and honed to the ultimate edge. NSF Certified.



DEXTER





iCUT[®] Features

- Superior blade shape for easier slicing
- Unique edge geometry for long-lasting, easily restored performance
- Hand honed to ultimate edge
- High quality stainless steel for edge retention and easy cleaning
- Forged German stainless steel for durability and perfect balance
- NSF certified to meet health code standards
- Triple riveted, contoured POM handle for a firm, comfortable grip. Easily cleaned



Dexter[®] iCUT[®] Professional Cutlery



Item No.	Item No.	Item Description	List Price	Pack Size Ea.	Item Cube	Lb. Wt. per Doz.
31802	IC6102-8PCP	8" forged chef's knife	\$69.65	6	.215	7.75
31803	IC6102-10PCP	10" forged chef's knife	\$76.95	6	.219	10.25



America's Proven Edge[™]
DEXTER
 THE EDGE SINCE 1818



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