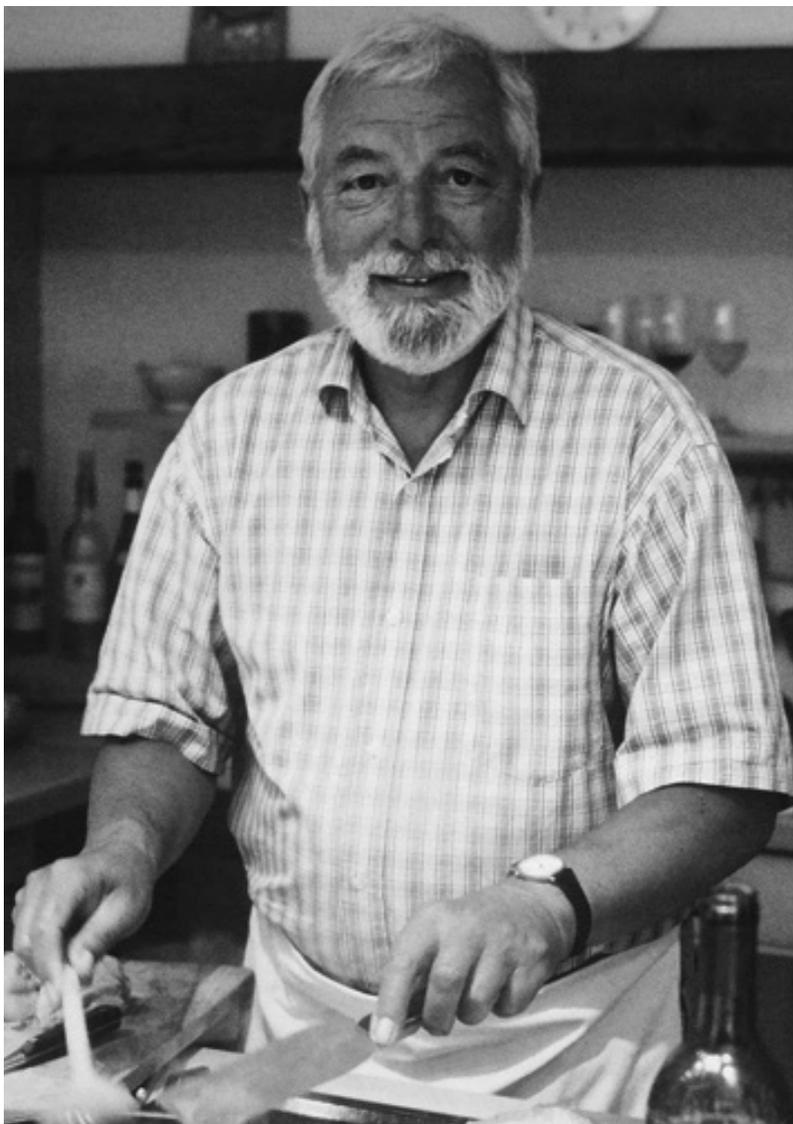




Traditionsmarke der Profis

Knife Manual. Quality knives for quality chefs





» **The art of cuisine lies in the preparation** «

Wolfram Siebeck on special features of quality craftsmanship in the kitchen:

» No sensible person would go for treatment to a dentist who looked after teeth using pliers and a tin opener. The right tools, as every patient knows, saves a lot of pain and a lot of costs, they can even turn work into pleasure – apart from at the dentist's, that is. For work in the kitchen at any rate, one thing is very clear: a good knife halves the effort in preparing food; a first-class knife turns both the professional and the amateur chef into something of a magician – someone who can manage everything with amazing deftness of hand. When the knife slides through a piece of meat as if it were butter; when the tomato no longer leaps disobediently over the table and when the onion opens itself to each cut of the blade with ease

the true cook then knows that he or she is holding just the right utensil – the best knife for the job. And just as the connoisseur of good wines selects a differently shaped glass for different wines in order to obtain the optimum taste, the good cook will just as carefully select the right knife for each foodstuff and for each job. It goes without saying for all cooks who believe in quality that this knife has to be a hand-forged tool. If he also believes that even tools and utensils can be beautiful, then sooner or later he will take a DICK Premier Plus knife in his hand. Then he will know: this is a top-of-the-line kitchen tool and a product of the fine tradition of German craftsmanship «.

(Wolfram Siebeck, famous German restaurant critic and gourmet hobby chef)

A knife isn't just a knife

How to spot quality:



Just pick up a common knife and hold it for a second; then a DICK Premier Plus. You can feel the difference immediately: cutting is now a pleasure.

The Premier Plus is a thoroughly forged knife, perfectly balanced and ergonomically shaped. Just look at the form of the handle – unique. The special Dick manufacturing process fastens blade and handle securely together, without a gap. This means that, in contrast to handles being assembled, even the smallest

residues of food or liquid are kept away. Another important feature is the steel alloy and the hardening process. Our knives are manufactured from the alloy X45CrMoV15, containing chromium for wear resistance, molybdenum for corrosion resistance and carbon for hardness, and because only a sharp knife is a good knife, each Dick knife is hand sharpened and honed before it leaves our factory.

Premier Plus: the sum of many clever details

- 1** You can tell the forged knife by its bolster, the thickening between the blade and the handle, and by its continuous tang. Premier Plus was developed for ideal balance, edge retention and ergonomic properties.
- 2** The stable back of the blade is used for fine gristle, for example, but also for breaking seafood shells.
- 3** Small vegetables can be cut and minced with the front section of the blade.
- 4** The curved blade design is ideal for both rocking cuts and slicing. This blade section allows cutting of almost all food materials.
- 5** The back section of the blade is used for cutting tough and difficult materials, as it allows easy application of force.
- 6** The wide blade side is also used for flattening and shaping prepared food. It also provides sufficient space between the hand on the handle and the cutting board.



Kitchen Essentials

High quality utensils are indispensable items in every kitchen. They fulfil your wishes and requirements for all the different stages of food preparation.



Paring Knife: Small, versatile and sharp. The paring knife is an indispensable tool for a wide range of uses in the kitchen. For peeling, small cutting jobs and decorating.

> Prod. No. 8 1447 09



Boning Knife: For extracting bones, removing fat and cartilage. With its flexible blade, this knife adjusts ideally to the food you are cutting, removing neither too little nor too much.

> Prod. No. 8 1445 15



Utility Knife with serrated cutting edge: The pointed serrations on the blade are suitable for cutting bread, crusts, cakes and skins of fruit and vegetables.

> Prod. No. 8 1151 26



Chef's Knife: The classic knife and the heart of every professional kitchen. The most important kitchen utensil for a wide variety of uses. For mincing herbs, cutting vegetables, slicing and carving meat and fish.

> Prod. No. 8 1447 21



Slicer: The smooth cutting edge and the thin blade easily cuts roasts, meat and ham into perfect, thin slices and reduces the loss of delicious gravy.

> Prod. No. 8 1456 21



Fork: The fork assists you with the preparation of roast or with cutting poultry as well as for turning meat.

> Prod. No. 9 1009 18



Complementary knives

These complementary knives satisfy the high demand for kitchen utensils with a range of perfect tools. These are always needed in the professional kitchen, in the home on special occasions and for special meals.



Tourne Knife: With this handy knife cut, peel, or prepare fruit and vegetables. The curved blade is adapted to fit the material to be cut and allows quick and effective work.

> Prod. No. 8 1446 07



Decorating Knife: This allows you to cut cucumbers, carrots and other vegetables (or fruit), as well as butter or cheese in appetizing "zigzag" slices.

> Prod. No. 8 1450 10



Slicer with serrated edge: The serrated cutting edge cuts roasts with crusts simply and quickly. Also suitable for fruit and vegetables with hard skins.

> Prod. No. 8 1455 21



Fillet Knife: The thin, flexible blade allows easy filleting of fish and meat, and removal of skin and fish bones. Fillets then look the way they should: appetizing, in one piece and with a precise cut.

> Prod. No. 8 1454 18



Bread Knife with serrated edge: Special knife with serrated cutting edge for all hard and soft bread types – with a clean cut for uniform slices.

> Prod. No. 8 1039 21



Salmon Slicer: Salmon slices look perfect and have optimum flavor, when they are cut paper thin. The knife is fitted with a flexible blade and Kullenschliff (hollow edge), which prevents the fish from sticking.

> Prod. No. 8 1149 30K



To complete the kitchen assortment

A complete assortment is necessary for the professional kitchen in its daily, professional work and for cooking enthusiasts wishing to expand their range of equipment to meet their exact requirements.



Tomato Knife with serrated edge: Cuts smoothly without crushing. The fine serration of the edge allows a smooth cut even on delicate and tender foods. Use the tips to pick up the slices.

> Prod. No. 8 1444 13



Steak Knife with fine, partly serrated edge: Cut your steak, roast and fillet with one slice – bite size and appetizing -

> Prod. No. 8 1400 12



Santoku: The classic Japanese knife for meat and vegetables. The special feature of the Santoku is its thin blade with wedge-shaped edge. Extremely versatile, can even be used for decorating purposes.

> Prod. No. 8 1442 18



Sandwich Knife with serrated edge: Rolls and sandwiches couldn't be easier to slice than with this sandwich knife. The offset blade allows quick, smooth and precise cutting.

> Prod. No. 8 4055 18



Spatula: Spatulas help you to cut baked pastry and to apply icing. They can also be used for turning crepes and pancakes as well as for other works in pans.

> Prod. No. 8 1332 23



Cheese Knife: The cheese knife is provided with a special etching on the cutting edge, which prevents sticking of even the softest cheeses from the blade. The offset handle provides sufficient space between the user's hand and the cutting board.

> Prod. No. 8 1058 12

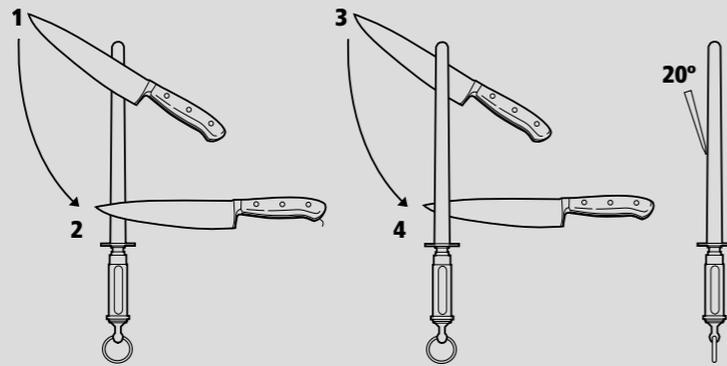
Sharpening Steel:

Good quality tools require care and must be regularly sharpened. Through constant contact with the food or the cutting board, even the best knife will in time lose its sharpness. A good sharpening tool should therefore always be available in every kitchen, because only cooking with sharp knives will really be fun



DICK titan > Prod. No. 7 9103 30 Recommended by the international gourmet journal »Der Feinschmecker«, (March 2004)

Correct use of the sharpening steel: To sharpen the knife, draw the cutting edge several times alternately from the left and right along the entire length of the sharpening steel, ensuring the same number of strokes on both sides. Move the edge along the sharpening steel at an angle of 15 – 20°.



Rapid Steel Action – the sharpening alternative:

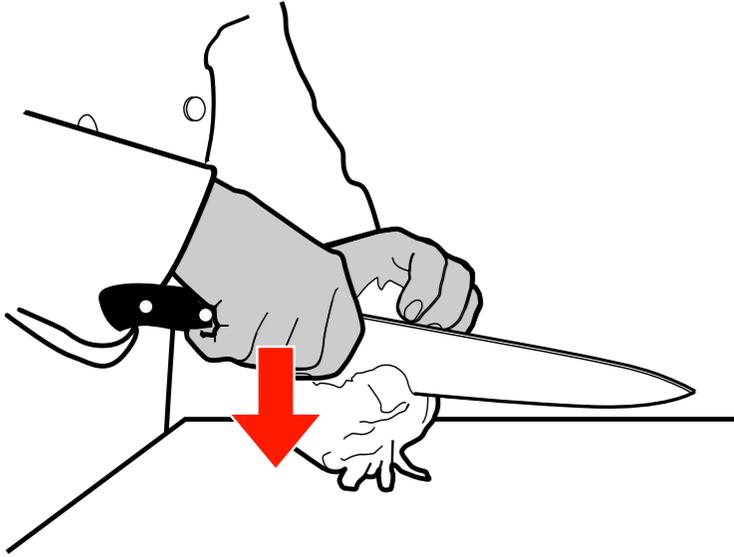
Draw the knife with slight pressure quickly and in a curved stroke through the gap in the middle of the sharpening unit. Repeat several times - you will have a sharp knife with a perfectly formed angle. Simple and safe sharpening which provides the ideal cutting edge.



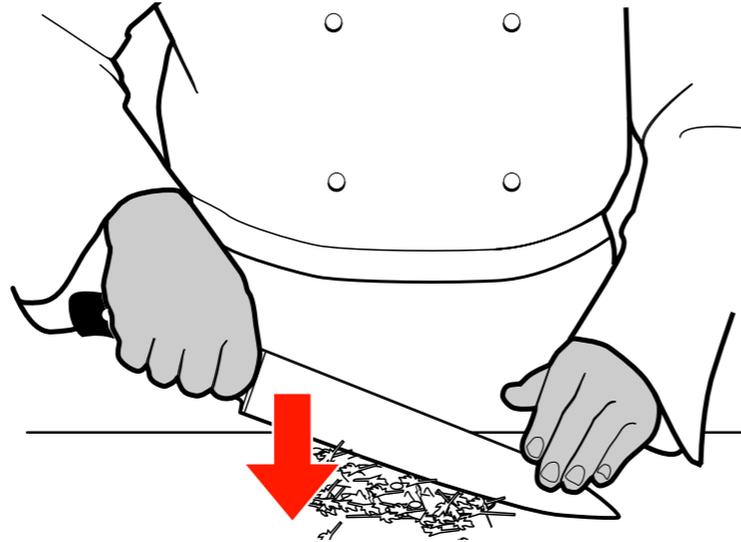
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Professional cutting methods

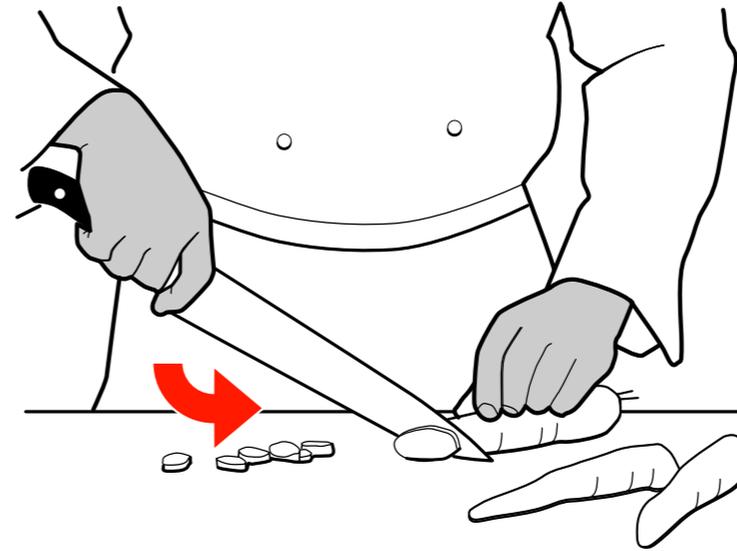
Horizontal cutting, e.g. vegetables with uniform pressure from the top to the bottom, with the back section of the cutting edge.



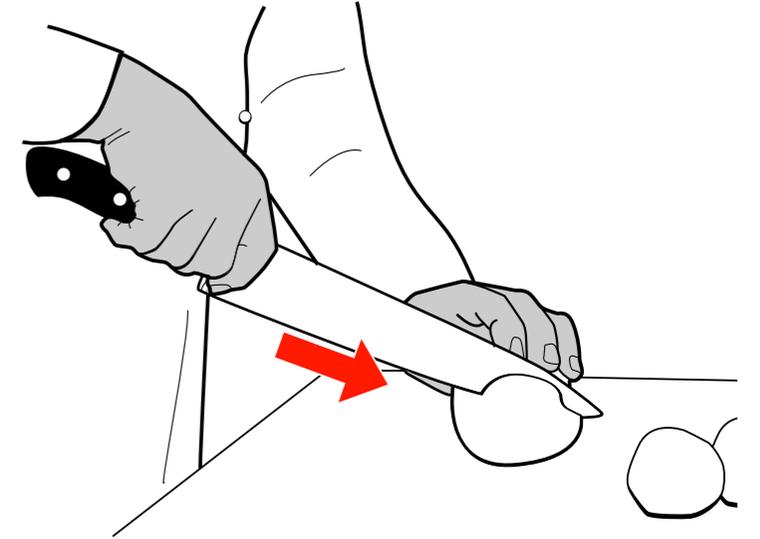
The rocking cut, rock the knife back and forth from the tip to the end of the blade. Suitable for mincing work, e.g. herbs.



Uniform chopping by short downward and forward motions, keeping the tip of the knife constantly on the cutting board. The hand holding the knife determines the width of the cut, the guiding hand with fingers bent and securely holding the food material is moving back for the next cut.



Long downward and at the same time forward cuts, using the tip and the center part of the cutting edge.



Storage

For added safety and to protect blades, we recommend to use a suitable knife block or magnetic bar for storing your knives. When purchasing a knife block you must ensure that the block has sufficient space for your knives and that the knife slots are horizontal so the knife-edges remain sharp. For storing knives in drawers we recommend two options. Compartments designed for the particular knives being stored or our special Knife Guard that provides perfect protection for your blades.



Knife Guard – the special knife protection for storage, especially in drawers.

> Prod. No. 9 9000 75



Knife Block with: • Tourne Knife • Paring Knife • Boning Knife • Slicer • Bread Knife • Chef's Knife • Meat Fork • Sharpening Steel • Kitchen Scissors

> Prod. No. 8 8070 00

Care

Some important tips on how to care for your high quality knives, to guarantee long service life and pleasure in cooking:

Blades are ground thinner towards the cutting edge and should be used only for cutting and not for heavy chopping. Bones or similar material should be cut only with a cleaver. Your working base should be a cutting board made of wood or plastic. Hard bases, i.e. glass, marble or granite, will very quickly lead to blunt knives. Although DICK knives can certainly be washed in the dishwasher, this form of washing is much more aggressive than cleaning by hand. The fine cutting edge can be slightly bent in the dishwasher and thus loses its ideal cutting features. Highly concentrated washing agents and long periods in hot steam can lead to stains on the blade. We therefore recommend that our knives are washed by hand - under flowing water with a gentle cloth and a mild detergent. Dry the knives carefully with a cloth after washing to prevent staining on the blade.



A special gift idea

Bread knife No. 69a is a new edition of the original version in the Bauhaus style of 1912. Its special gentle edge is far superior to the usual serrated edge designs of today, because the edge cuts the bread, whether hard or soft, and does not tear it. The knife is packed with a hygienic cutting board in a specially designed tin box of the period.

> Prod. No. 8 8050 00



Swabian inventiveness from Deizisau

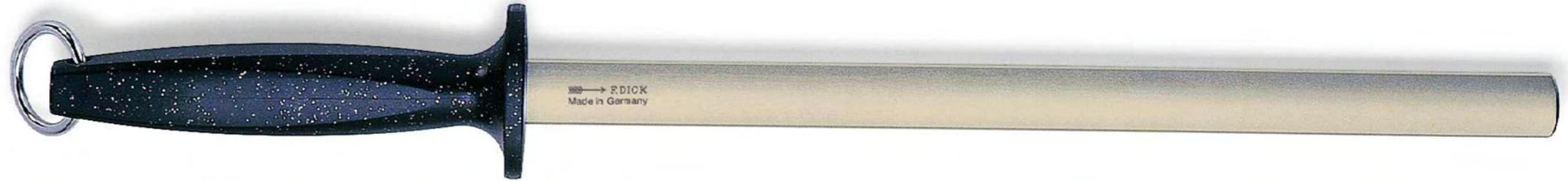
Small exclusive ideas from the knife manufacturer Friedr. Dick:

Friedr. Dick is the only manufacturer in the world offering a comprehensive program of knives, sharpening steels and tools for the kitchen and the butcher. Dick is the leading brand for professional kitchens and equips various national teams of chefs. The long tradition and experience in production allows continuous development of innovative ideas.

Competition Knife – Measurement of classic cuts, so during competition points will not be deducted. This knife was used for the first time in the Culinary Olympics in 1996, it has proven its great value. The symbol measurements etched on one side of the blade match exactly the requirements of the classic garnish cut, and a ruler on the other. These etchings allow the cook to prepare the food material with greater accuracy in competitions and to work more precisely than ever before.
> Prod. No. 8 1447 23C

The Diamond Sharpening Steel: Millions of the finest diamond grains are embedded in a tough core of stainless steel in this special sharpening tool. The hard surface ensures high abrasion in whetting and sharpening, and at the same time guarantees long service life of the knife. As the market leader in quality sharpening steels, we offer a unique variety of shapes, lengths and cuts. Cutting and sharpening has been our world since 1778.
> Prod. No. 7 9203 25

The triangular tip of the Meat Fork: Standard fork tips are manufactured from the raw material with four edges. At DICK we make our forks with three edges. This reduces the puncture of the meat by 50%. The valuable roast gravy therefore stays in the meat.
> Prod. No. 9 1009 15



Punctuations



HACCP* knives

Due to hygienic requirements the idea of color separation was born. Knives with colored handles are a safe way to ensure clear separation of utensils according to different foods, thus preventing any cross contamination (e.g. poultry to raw vegetables). An international color concept was developed for the different categories: meat (red), fish (blue), poultry (yellow) and vegetables (green). The user will, however, not be satisfied just by having all knife types in different colors. He expects rather a clear, competent selection of all the necessary knives and tools. Our product range has been carefully selected from the point of view of the needs of contemporary cooking in consultation with professional chefs and leading training centers.

* HACCP = Hazard Analysis and Critical Control Points



From the smithery to the kitchen. All DICK products are manufactured according to traditional methods and by the most sophisticated production processes. Our knives are meant to give many years of service to the user. That means they have been well planned and designed down to the smallest detail. Approximately 45 different production steps are required for each knife. The knives are forged from a solid piece of chromium-molybdenum steel, with the blades being specially hardened to at least 56° Rockwell. Great care and precision in the most important production processes, such as grinding and hardening, the quality control, as well as the steel alloys, lead to the high quality of our knives.

The most important manufacturing steps are: 1. Blank 2. Forged blank 3. Blank hardened with protective gas at over 1000° C (1850° F) 4. Precision ground blade 5. Rivets applied, injection moulded handle 6. Handle, bolster and cutting edge ground 7. Etching, finish of the edge and quality control.



Friedr. Dick:

Famous for precision since 1778

The company Friedr. Dick, based in the Swabian town of Deizisau in southern Germany has held its own in the manufacture of precision tools against other traditional cutlery capitals. Knives, files, special tools and grinding machines have been manufactured here with the highest quality standards for over 225 years. Friedr. Dick is well known to professional chefs around the world as the leading innovator in the field. Its international reputation as manufacturer of quality tools is based on the consistent reliability and long service life of our products. We are continuously working on further developments of our products. Environment-friendly use of energy and operation of our production plants exceed all relevant international and EU standards.



The bison image was used for the first time by the former owner, business magnate Paul Friedrich Dick after the World Exhibition of 1890 in Chicago. He had namely seen a bison for the first time when he was there. The bison has been combined with the figure of Diana, which goes back to Ancient Greek and Roman mythology. Both are used as a visual symbol of the company's strengths. Diana, the legendary heroine and goddess of hunting, holding her bow and arrow, stands for hardiness and reliability. Her unerring arrow is also used in the Dick logo. Power and strength of the bison, combined with consistent reliability of Diana, are the pillars of our company and remind us even today of the milestones along the way.



Knife with special soft center blade from the limited jubilee series (1778), manufactured on the occasion of 225 years history of Friedr. Dick.



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