



DEXTER®

PROCESSING

DEXTER1818.COM

TABLE OF CONTENTS

TABLE OF CONTENTS	1	SANI-SAFE®	11 – 13
ABOUT US	2	SOFG RIP®	14
HISTORY	3	TRADITIONAL®	15 – 16
DEX-DATA	4	HOOKS	17 – 19
SERIES SELECTION GUIDE	5 – 6	ACCESSORIES	20
ERGONOMIC POULTRY	7 – 8	ROSS-1®	21 – 22
PRO DEX® SERIES	9 – 10		



DEXSTEEL®

A SHARP KNIFE IS A SAFE KNIFE

Dexter proprietary DEXSTEEL® is a mix of high-carbon, high-alloy stainless steel, that is specially engineered for professional knives. This special blend of elements enhances sharpness, edge holding capabilities, corrosion resistance and ease of re-sharpening.

A HANDLE. A BLADE. AND 200 YEARS OF EXPERIENCE.

We've learned many lessons since we started in 1818. Everything from remembering to watch our fingers to how to perfectly balance our knives and tools. Our customers choose our knives, and because they do, we honor the responsibility that comes with it.



The vast majority of our knives and tools—including more than 1,000 unique styles—are made by about 250 craftspeople in Massachusetts. And the craft of knifemaking is one that our family has darn-near perfected by combining tradition with technique and modern technology. Oh, and over 200 years of fine-tuning.

RESPECTING THE CRAFT SINCE 1818

1818

Henry Harrington starts the first American cutlery company in Southbridge, MA.

1933

The two companies come together and eventually become Dexter-Russell.

1959

The iconic Ted Williams fishing knife launches, receiving instant acclaim from outdoor enthusiasts.

2022

The ROSS-1® robotic sharpening system, which sharpens thousands of knives a day, is introduced to the processing industry.

1834

John Russell establishes the John Russell Cutlery company, ultimately replacing European brands and becoming the leading American cutlery company of the post-Civil War era.

1941

The first SANI-DEXTER knives are introduced, eventually evolving into the SANI-SAFE® series that remains the gold standard in food-service today.

1994

The new Offset Bread Knife launches, and delis are forever changed.



DEX-DATA

LASER ETCHED BARCODED KNIVES KNIFE IDENTIFICATION

BREAK INTO THE FUTURE

Replace time-consuming methods of numbering knives while improving plant food safety.

HOW IT WORKS

- Scan an employee ID badge and the knife bar code to connect the knife to that employee.
- Knife is released by employee exit scan.

DEX-DATA knives are compatible with the Innova Zones Systems and are universally compatible to work with all types of scanners and smart phones.

RESULT = IMPROVED METHOD OF FINDING A LOST OR BROKEN KNIFE

- DEX-DATA reduces labor required to brand or engrave knives.
- DEX-DATA improves food safety by effectively tracking knife usage.

Studies have shown the average in-house cost to brand or engrave a knife is \$2.00 per knife.



Look for the
DEX-DATA
icon for knives
that support
this feature

DEX-DATA is supported by
and in partnership with



INNOVA ZONES

SERIES SELECTION GUIDE



EP156HG

ERGONOMIC POULTRY SERIES - POULTRY - PAGES 7 - 8

HANDLE

Industry best slip resistance, light-weight, ergonomic handle designed specifically for the poultry industry.

BLADE

High-carbon stainless steel

SAFETY FEATURES

Handle is designed with finger guards to prevent hands from slipping backwards or forwards.

USAGE

Popular series in the poultry industry for deboning and trimming.



PDM131-6ST

PRO DEX® SERIES (PDM, PDS, PDB, PDC & PDU) - BEEF & PORK - PAGES 9 - 10

HANDLE

Anti-slip and ergonomically designed handles ranging in grip texture and feel to match your preferred fit.

BLADE

DEXSTEEL®

SAFETY FEATURES

Safety tip option available on select items.

USAGE

Popular boning knives for beef & pork industries.



S112-6PCP

SANI-SAFE® SERIES - BEEF, PORK, POULTRY & FISH - PAGES 11 - 13

HANDLE

Durable handle with textured, slip-resistant, easy-to-clean polypropylene that's made of 100% recycled material.

BLADE

DEXSTEEL®

SAFETY FEATURES

Slip-resistant grip and protective finger guards.

USAGE

Popular series in the beef and pork industries for deboning, breaking, and skinning.



24053B

SOFGRIP® SERIES – BEEF & POULTRY – PAGE 14

HANDLE

Soft, non-slip, comfort-first grip.

BLADE

DEXSTEEL®

SAFTEY FEATURES

The ultra-soft handle is designed to reduce stress on the wrist that can cause fatigue and injury.

USAGE

Breaking knife is widely used in the beef industry.



1377PCP

TRADITIONAL® SERIES – BEEF, PORK & FISH – PAGES 15 – 16

HANDLE

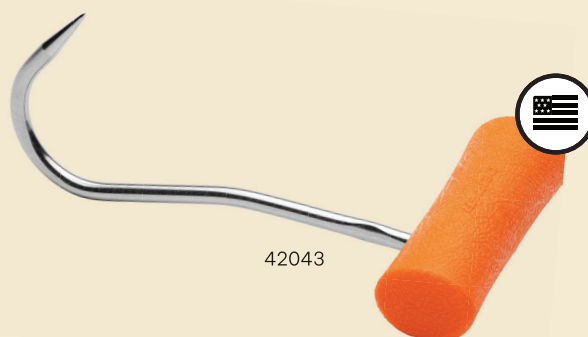
Natural wood secured by brass rivets for a classic look and feel.

BLADE

High-carbon steel that's easily restored.

USAGE

Boning, fillet, skinning.



42043

HOOK SERIES – BEEF & PORK – PAGES 17 – 19

HANDLE

Ergonomic, textured, slip-resistant, ideal for smaller hands & easy-to-clean.

BLADE

Stainless steel

SAFTEY FEATURES

Tapered design to reduce fatigue in hand muscles with orange handles for increased visibility.

USAGE

Designed for heavy-duty usage across industries.

ERGONOMIC POULTRY

SMALL BUT MIGHTY POULTRY



When it comes to processing poultry, nothing impacts your day like your knife's performance. Designed specifically to precisely cut poultry, these lightweight and efficient knives stay sharp so you can keep at it. Intended for non-stop professional use, the Ergonomic Poultry line will continue working in tough conditions without sacrificing comfort or control.

2 1/2" Wide Clip Point Knives

TENDER / SHOULDER / TRIM

11253 EP151WHG-2 1/2 CPT
11253B EP151WHGB-2 1/2 CPT



4 1/4" Clip Point Knife

UTILITY / DEBONING

11443 EP154-4 1/4 CPT



3 1/4" Clip Point Knives

DEBONING

11193 EP152HG
11193B EP152HGB



6" Safety Tip Knives

BONER

11403 EP156HG-ST
11403B EP156HGB-ST



WIDE DEBONING

11423 EP152WHG-3 1/4 CPT
11423B EP152WHGB-3 1/4 CPT



3 3/4" Clip Point Knives

3° DROP POINT DEBONING

11203 EP1533/4-3°DP
11203B EP1533/4-3°DPB



CLIP POINT UTILITY / DEBONING

11393 EP154-3 3/4 CPT



CURVED, SEMI-FLEX BONER

11623 EP131-6ST
11623B EP131-6STB



2 1/2" Deboning Knives

TENDER / SHOULDER / TRIM

11183 EP151HG

11183B EP151HGB



3 1/4" Deboning Knives

WIDE CLIP POINT

11373 EP152WHG

11373B EP152WHGB



3 3/4" Deboning Knives

WIDE

11263 EP153 3/4WHG

11263B EP153 3/4WHGB



4 1/2" Deboning Knives

UTILITY

11213 EP154HG

11213B EP154HGB



5" Deboning Knives

WIDE UTILITY

11223 EP155WHG

11223B EP155WHGB



5" Deboning Knives

CURVED FLEX

11273 EP131F-5

11273B EP131F-5B



6" Deboning Knives

HOLLOW GROUND

11233 EP156HG

11233B EP156HGB



WIDE STIFF

11243 EP136

11243B EP136B



PRO DEX: PDM, PDC, PDB, PDU & PDS

DURABILITY MEETS PRECISION
BEEF & PORK



Don't let a slippery handle or a dull edge break your rhythm. All Pro Dex knives include an out-of-the-box sharp edge that is easily maintained. All Pro Dex handles are anti-slip and ergonomically focused. Choose the handle that best suits your preferred grip.

PDM



5 1/4" Lamb Skinner

27063 PDM12-5 1/4



8" Breaking Knife

26993 PDM132N-8



5" Curved Boning Knives

STIFF

27093 PDM131S-5



SEMI-FLEX

27003 PDM131-5

27243 PDM131-5ST Safety Tip



6" Curved Boning Knives

STIFF

27043 PDM131S-6



HOLLOW GROUND

27273 PDM156HG-ST Safety Tip



6" Curved Boning Knives

SEMI-FLEX

27023 PDM131-6

27283 PDM131-6ST Safety Tip



FLEXIBLE

27033 PDM131F-6



WIDE

26983 PDM136



BEEF SKINNER

27073 PDM12-6



SAFETY FIRST

Dexter patented safety tip design reduces potential poke injuries. Available in select Pro Dex and Ergonomic Poultry items.



PDC

(IMPORTED)

Curved, Semi-Flex Boning Knives

SEMI-FLEX

5" 27403 PDC131-5



SUPER-FLEX

5" 27423 PDC131SF-5

6" 27493 PDC131SF-6



PDB

(IMPORTED)

6" Curved Boning Knives

SEMI-FLEX

26843 PDB131-6



SUPER-FLEX

26833 PDB131SF-6



**SUPER FLEX DESIGN
ALLOWS FOR ADVANCED
CUTS, INCREASING YIELD**

8" Breaking Granton Edge Knife

27703 PDB132N-8GE



PDU



6" Curved, Super Flex Boning Knife

27173W PDU131SF-6 Small Spiral Handle



GET A GRIP... SELECTION GUIDE

PDM

Reverse-hook finger guard for protection. Textured, slip resistant, non-porous handle eliminates fat barrier between handle and hand.



PDC

Soft, anti-slip, semi-ribbed and etched structure. Finger pad on the top of the handle for additional control. Color coded to indicate flex.



PDB

Soft handle, ribbed spiral pattern, slip resistant.



PDU

Soft handle, finger guard for protection, slip resistant. Color coded to indicate flex.



PDS

Soft, high-definition ribbed handle texture and finger guard for protection.



PDS

(IMPORTED)

Flexible Curved Boning Knives

5" 27113 PDS131F-5



6" 27163 PDS131F-6ST Safety Tip



8" Breaking Knife, Large Handle

27193 PDS132N-8ST Safety Tip



SANI-SAFE®

MAKE THE MOST OF YOUR TIME
BEEF, PORK, POULTRY & FISH



Sani-Safe® knives help you optimize yield thanks to their best-in-class edges that are quick to resharpen; easy-to-clean, slip-resistant grips; and overall sanitary performance. The handles and packaging are made with 100% recycled plastic, making Sani-Safe® eco-friendly, but all business on the job.

Boning Knives

NARROW

5"	1503	S135N-PCP
6"	1563	S136N-PCP



WIDE

6"	1523	S136PCP
----	------	---------



FLEXIBLE

5"	1513	S135F-PCP
6"	1543	S136F-PCP



STIFF

6"	2473	S116-6
----	------	--------



Hollow Ground Boning Knives

4 1/2"	1143	S154HG-PCP
6"	1173	S156HG-PCP



Curved Boning Knives

6"	1613	S116-6MO
----	------	----------



NARROW

5"	1463	S131-5
6"	1493	S131-6PCP



FLEXIBLE

5"	1473	S131F-5
6"	1483	S131F-6PCP



Poultry Sticker

3"	11043	S128
----	-------	------



Poultry Pinner

2 1/2"	11073	S130
--------	-------	------



Fillet Knives

7"	10203	S133-7PCP
8"	10213	S133-8PCP
9"	10243	S133-9PCP



WIDE

8"	10223	S138PCP
----	-------	---------



Butcher Knives

6"	4123	S112-6PCP
8"	4133	S112-8PCP
10"	4103	S112-10PCP
12"	4113	S112-12PCP



DESIGNED FOR IMPROVED ERGONOMICS
WITH TABLE TRIMMING



Stiff Heading Knife With Safety Tip

7 1/2"	4233	S114HB-ST
--------	------	-----------



Flex Trimming Knife With Safety Tip

7 1/2"	4193	S114F-ST
--------	------	----------



Narrow Breaking Knives

8"	5523	S132N-8 (Available in Colors, Ask Your Rep)
10"	5493	S132N-10PCP (Not available with Dex-Data)



Cimeter Steak Knives

10"	5533	S132-10PCP
12"	5543	S132-12PCP



CRAFTED WITH
Ecogrip®

**WE HAVE A HANDLE
ON SUSTAINABILITY®**

SANI-SAFE handles are made with 100% recycled material and packaged in recyclable PETE plastic and card materials.

SANI-SAFE® CONTINUED

Sheep Skinner

5 1/4" 6143 SL12-5 1/4



Beef Skinner

6" 6553 S12-6MO



Skinning Knife

6" 6123 SB12-6



7" Stainless Cleaver

8253 S5387PCP



Limelite Knives

FLEXIBLE CURVED BONING

5" 3203 C131F-5

6" 3223 C131F-6



FORWARD RIGHT ANGLE

3293 C136-18°



SIZED FOR ALL HANDS, ST/STP HANDLES ARE DESIGNED TO PERFORM WELL IN SLIPPERY CONDITIONS WITH PROTECTIVE HANDWEAR.



Vent Knife

3 1/2" 26313 STP153HG



Utility / Deboning Knives

4 1/2" 26323 STP154HG



WIDE

5" 26333 STP155WHG



HOLLOW GROUND

6" 26343 STP156HG



WIDE STIFF

6" 26373 STP136



Curved Boning Knife

STIFF

6" 26043 ST131S-6



Beef Skinner

6" 26173 STS12-6



Lamb Skinner

5 1/4" 26183 STS12-5 1/4



SOFGRIP®

SHARPER COMFORT BEEF & POULTRY



True to its name, you know exactly what you're getting with the SOFGRIP® series. It features a soft, non-slip, comfort-first grip designed to reduce stress on the wrist that can cause fatigue and injury. The blades are made from proprietary DexSteel® and are individually machine-ground with an edge geometry made for long-lasting performance. In a demanding job, SOFGRIP® knives deliver again and again and again. And again.

Wide Clip Point Tender / Shoulder / Trim Knife

3 1/4" 11023 P152WHG-31/4CPT



3 1/4" Clip Point Deboning Knife

11003 P152HG



3 3/4" Wide Deboning Knife

11053 P153 3/4 WHG



3 1/2" Vent Knife

11113 P153HG



4 1/2" Utility / Deboning Knife

11023 P154HG



5" Curved Stiff Boning Knife

11093 P131-5



5" Wide Utility / Deboning Knife

11133 P155WHG



5" Curved, Narrow Semi-flex Boning Knife

11509 P131N-5HG



6" Hollow Ground Deboning Knife

11143 P156HG



8" Breaking Knives

24053B SG132N-8BST Safety Tip

24573B SG132N-8GEB Granton Edge



Cimeter Steak Knives

10" 24073 SG132-10-PCP

10" 24073B SG132-10B-PCP



TRADITIONAL®

A LEGACY OF CLEAN CUTS

BEEF, PORK & FISH



The look, feel and performance of the Traditional® series has long been appreciated by processing professionals. Since the early 1800s, as a matter of fact. Each handle is made from natural wood and is secured by brass compression rivets to an American steel blade. It's classic. And we see little reason to change that now.

Boning Knives

NARROW

6" 1350 S13G6NR-PCP
6" 2070 1376N



Boning Knives

STIFF NARROW

6" 1355 22345-6N



SEMI STIFF CURVED

6" 1445 12741-6



Boning Knives

WIDE

5" 1660 1375PCP
6" 1880 1376PCP
7" 2130 1377PCP
8" 2150 1378PCP



FLEXIBLE CURVED

6" 1455 12741-6F



STIFF

6" 2661 1012G-6
6" 2821 2316-6



Fillet Knives

8" 10893 2333-8PCP
9" 10903 2333-9PCP



Butcher Knives

6"	4351	012-6BU
8"	4691	012G-8BU
8"	4451	012-8BU
12"	4641	012-12BU



Sheep Skinning Knife

5 1/4"	6375	41842-51/4
--------	------	------------



Beef Skinner

6"	6325	41842-6
----	------	---------



Skinning Knives

5"	6211	012-5SK
6"	6221	012-6SK
6"	6321	012G-6



Fish Knives

4 1/2"	10311	2212
4 1/2"	10030	1674
5"	10411	4215



Cleaver

7"	8070	5387
----	------	------



Stainless Heavy-duty Cleavers - Imported

7"	8220	S5287
8"	8230	S5288
9"	8240	S5289



HOOKS

TO THE POINT BEEF & PORK



Manufactured from 1/4" stainless steel and hardened to a spring temper. Durable handles of textured, slip-resistant, easy-to-clean polypropylene provide a comfortable, anti-slip grip. Proudly made in the USA.

Node Hooks

STRAIGHT

5½" 42018 T309 PLAS



WITH BEND

5½" 42019 T310 PLAS



Open Grip Hook

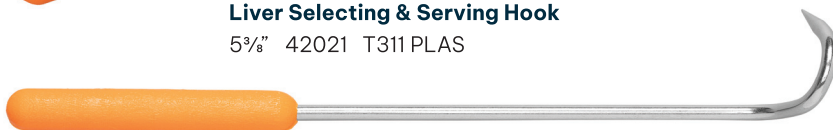
CENTER PULL

¼" dia., 4½" 42060 T323 PGPC



Liver Selecting & Serving Hook

5¾" 42021 T311 PLAS



Node Hook - Imported

6" 9173 Node Hook

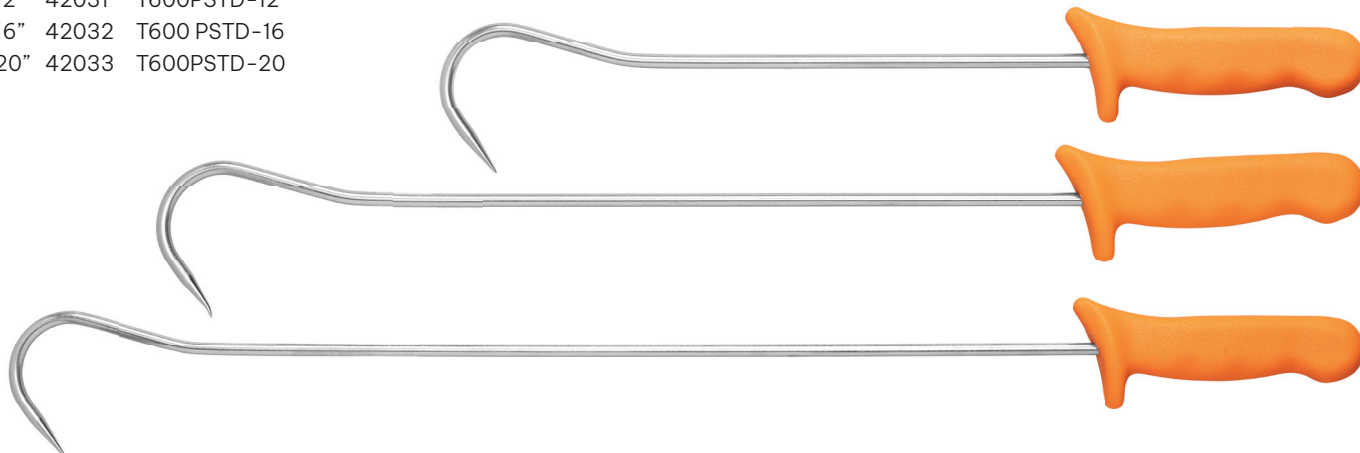


Selecting Hooks

12" 42031 T600PSTD-12

16" 42032 T600 PSTD-16

20" 42033 T600PSTD-20



Hammer Handle Hooks

CENTER PULL

1/4" dia., 4" Left 42038 T325 PLHC



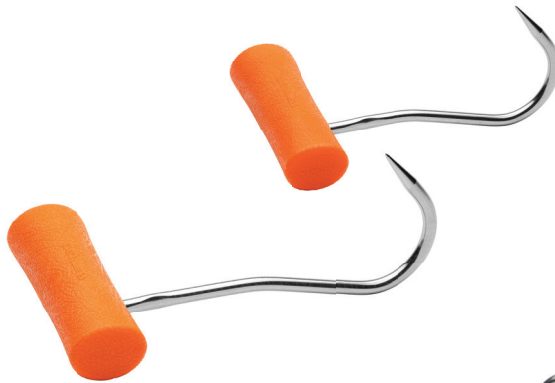
1/4" dia., 4" Right 42040 T325 PRHC



OFFSET

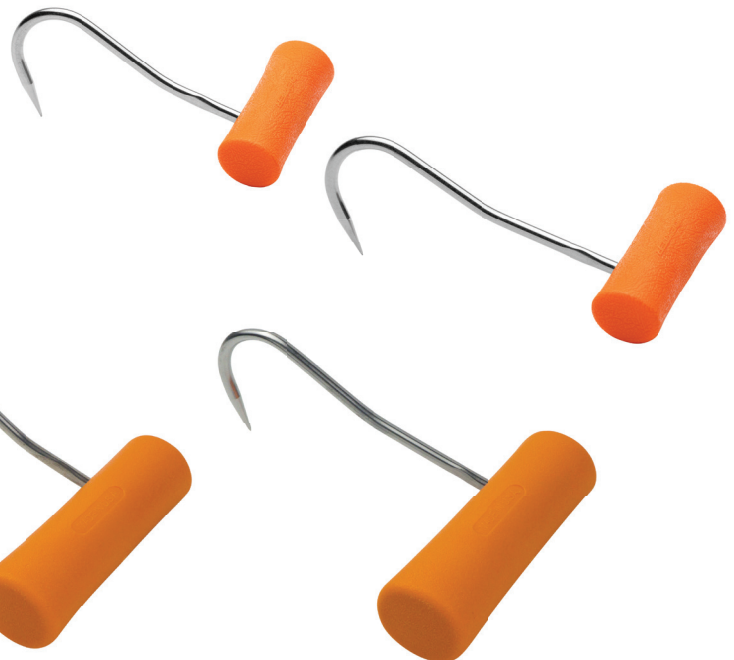
1/4" dia., 4" Left 42037 T325 PLHO

1/4" dia., 5 1/2" Left 42043 T326 PLHO



1/4" dia., 4" Right 42039 T325 PRHO

1/4" dia., 5 1/2" Right 42045 T326 PRHO



OFFSET EXTRA LARGE

1/4" dia., 4" Left 42111 T325LGLO

1/4" dia., 5 1/2" Left 42115 T326LGLO



RFID SCANNING AND HOOK TRACKING IS AVAILABLE ON SELECT HOOKS. PLEASE REVIEW WITH YOUR DEXTER CONTACT FOR MORE INFO.

Round Handle Hooks

CENTER PULL

1/4" dia., 4" 42051 T325 PCTR

1/4" dia., 5 1/2" 42054 T326 PCTR

LEFT HAND

1/4" dia., 4" 42052 T325 PLHR

RIGHT HAND

1/4" dia., 5 1/2" 42056 T326 PRHR



HOOKS CONTINUED

Hooks

CENTER PULL

1/4" dia., 4" 42064 T325 PGPC



Offset Hooks

1/4" dia., 4" Left 42065 T325 PGPL



Flat Handle Hooks

3/8" dia., 3 3/8" 42002 T324 PLAS

1/4" dia., 4" 42003 T325 PLAS

1/4" dia., 5 1/2" 42004 T326 PLAS



Flat Handle Hook

OPEN GRIP

1/4" dia., 4 1/2" 42001 T323 FLAT



Ribbed Handle Hook

OPEN GRIP

1/4" dia., 4 1/2" 42050 T323 PLAS



ACCESSORIES

NEVER A DULL MOMENT

POULTRY, BEEF, PORK & FISH

Keep your knives sharp and your employees safe with the appropriate sharpening device. Trusted and dependable, Dexter's sharpening tools will help maintain your edges and extend usability. All steels include a tapered point and finger guard for easy and safe usage.

STEELS & SHARPENERS

Sharpeners

DIAMOND

10"	7613	DDS-10PCP
12"	7633	DDS-12PCP



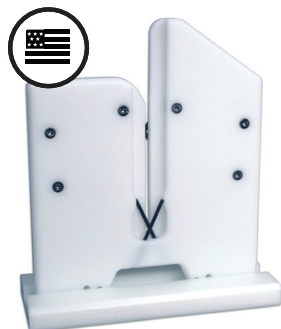
DIAMOND WITH SWIVEL

10"	7603	DDS-10S-PCP
12"	7623	DDS-12S-PCP



PULL THROUGH

7750	DMS2200
------	---------



Kitchen Shear - Imported

25353 SGS01B-CP



Cut Resistant Gloves

82003	SSG1-S-PCP	Small
82013	SSG1-M-PCP	Medium
82023	SSG1-L-PCP	Large
82023	SSG1-X-PCP	X-Large



ANTIMICROBIAL FIBERS AND OFFERS LEVEL A7 CUT PROTECTION

Steels

NO WORK

10"	7830	NWSC-10	Coarse
10"	7840	NWSR-10	Rough
10"	7820	NWSS-10	Smooth

SMOOTH BUTCHER

10"	7313	12SB-10
12"	7323	12SB-12

BUTCHER

10"	7353	1012B
12"	7373	1212B
14"	7393	1412B



Stainless Steel Mesh Gloves

82153	SSG2-M-PCP	Medium
-------	------------	--------



ROSS-1[®]

WHY ARE SHARP KNIVES IMPORTANT?

A dull knife leads to injuries, employee turnover, and inefficiencies. A sharp knife improves employee safety, product yields, and productivity.

SHARPENS WIDE RANGE OF KNIVES

ROSS-1 effectively sharpens most knives used in beef and pork processing plants. Ranging from 3" poultry knives to 14" cimeter knives, and everything in between. In addition to supporting various knife lengths and styles, ROSS-1 can be calibrated to apply specific edge angles to meet cutting needs.

2 KNIVES PER MINUTE

Increase your daily knives sharpened without sacrificing quality. Reduce your knife room labor by allowing ROSS-1 to sharpen throughout the day to maximize cutting efficiencies while producing consistent Anago scores of 8.5+.

CUSTOM BLADE ANALYSIS

Each knife is scanned & measured by an advanced 3D profiling sensor. This precise measurement reduces the amount of steel removed from each knife- extending the life of the knife. In addition, a custom analysis ensures a sharpening specific to each blade profile.

AMERICAN MADE

Designed, manufactured, and supported from Massachusetts, ROSS-1 continues the Dexter pledge to deliver innovation through American manufacturing.

SPECIFICATIONS / REQUIREMENTS

Dimensions	8' (L)	Electrical	240-480V, 60A single phase
	6' (W)		
	7' (H)		
Weight	4,500 lbs	Internet	Strong internet connection
Air	80 PSI, 2CFM		

CUT TO THE CHASE



Built for ease of use
and performance



Sharpens 2 knives
per minute



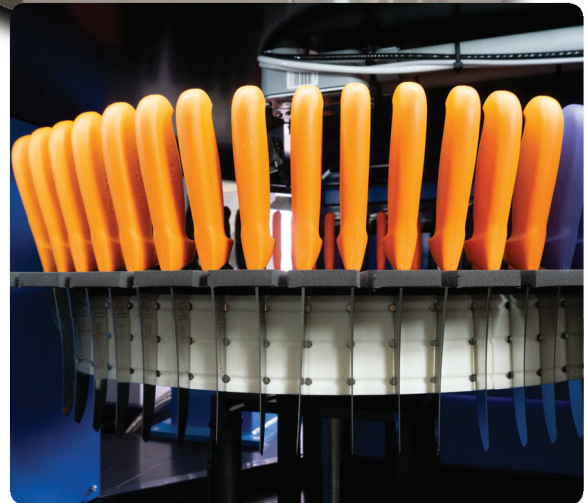
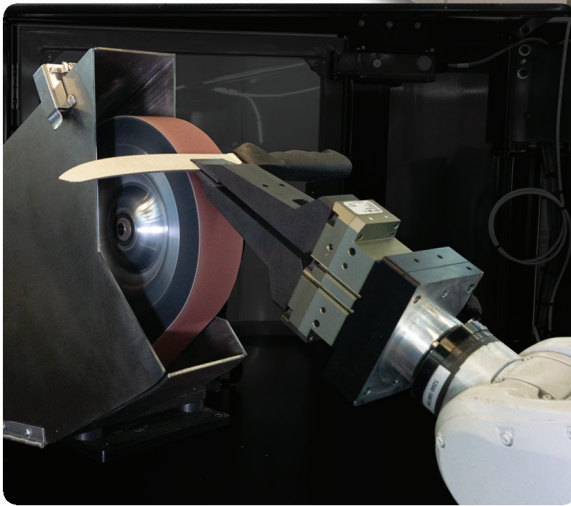
Ensure consistent Anago
sharpness scores of 8.5+



104" (W) x 71" (D) x 75.6" (H)
footprint



Proudly made in the USA,
enabling availability of
engineered parts, service
and consultation



Let ROSS-1 help keep your employees safe and your knives sharp.

EVERY CUT COUNTS



44 RIVER STREET
SOUTHBRIDGE, MA 01550
508-765-0201
DEXTER1818.COM

