



Standard Chef Knives

Here is a brief description and usage of knives:

- **Offset Bread knife:** Can have an offset blade, with a serrated edge.
Uses include: slicing loaves of bread.
- **Palette knife:** either plain-edged or serrated. The blade is always flexible and rounded at the top.
Uses include: icing cakes and pastries; turning food over during cooking (such as fish fillets or fritters); molding and smoothing food and carving (serrated only).
- **Carving knife:** also known as meat knives or slicers. These have long blades with a serrated or plain edge and can be rounded or pointed.
Uses include: carving whole hams and slicing smoked salmon.
- **Chef's knives:** these come in different sizes and their strong, rigid blades make them suitable for a wide range of jobs.
Uses include: dicing, chopping and trimming vegetables; meat and poultry; chopping fresh herbs.
- **Boning knife:** these have very strong blades that will not bend or break easily. They can be straight or curved to suit small and large butchery.
Uses include: removing bones from meat joints and poultry.
- **Paring knife:** this is a small knife that has a thin and slightly flexible blade, making it ideal for detailed work.
Uses include: shaping mushrooms and turning carrots.



Standard Chef Knives (continued)

- **Meat Cleaver:** large, square blade used for butchery. Also known as a Butcher's cleaver.
- **Vegetable Cleaver:** a smaller and lighter, square blade used for cutting vegetables or garnishes.
- **Filleting knives:** (not shown) these thin-bladed, flexible and very sharp knives can vary in length.
Uses: filleting fish.
- **Poultry shears:** (not shown) most have serrated blades and are spring-loaded. *Uses include: cutting through chicken carcasses.*



Classical Cuts

Dimensions

Fine Brunoise

1/16" x 1/16" x 1/16"

Fine Julienne

1/16" x 1/16" x 2 1/2"

Brunoise

1/8" x 1/8" x 1/8"

Julienne

1/8" x 1/8" x 2 1/2"

Batonnet

1/4" x 1/4" x 2 1/2"

Small Dice

1/4" x 1/4" x 1/4"

Medium Dice

1/2" x 1/2" x 1/2"

Paysanne

1/2" x 1/2" x 1/8" triangles or squares

Large Dice

3/4" x 3/4" x 3/4"

Rondelle

1-1 1/2" diameter, 1/4" thick round



Parts of a Knife

1. **POINT** - This functions as the piercing tool of the blade.
2. **TIP** - The forward quarter of the blade, does much work cutting and separating. The tip, which includes the point, is best used for cutting small and/or delicate foods.
3. **EDGE** - Working part of the blade, from point to heel. The central region cuts virtually all foods using long slicing motions and can produce large or delicate results. Regular maintenance of sharp edge is essential for effectiveness and safety!
4. **SPINE** - Top of the blade directly opposite the edge.
5. **HEEL** - Rear part of the edge. The heel can cut through large or tough foods when weight and force is needed.
6. **BOLSTER** - Thick band of steel present on forged knives (stamped knives don't have bolsters). Helps balance the knife and protects hands from accidental slips across the blade.
7. **TANG** - Part of the blade extending into the handle, designed to give the knife balance.
8. **SCALES** - Part of the handle that creates grip. Generally this is made out of wood or a synthetic material.
9. **BUTT** - *End of the handle*





Is one knife better than another?

A common question asked is "Do I have to spend a lot in order to get a good knife? Is one really better than another?" The more important question is can I afford having the wrong tool for the job? The old adage "you get what you pay for" has some validity. It seems that everybody is selling knives these days but how can you be sure that you are getting quality cutlery? Like fine cooking it comes down to a few important factors, the finest ingredients, a dash of science, and a generous serving of experience. Together these ingredients create a great tool, but skimp on any one ingredient and it can be disastrous!

What are the important knife features to look for?

The key features or ingredients of a knife include Steel, Heat-Treatment, Edge Geometry, Handle Shape and Material, and Customer Service Support. Of course the finest cutlery steel is the foundation upon which a fine knife is built. Dexter-Russell uses the finest specialty steel on all of our cutlery. Our steel is manufactured to our specifications in order to provide the optimum characteristics desired for top performance.

Once we have found the best steel it is critical to prepare it in a way that will take advantage of its quality attributes. Our 186-year history and latest technological advances have taught us the fine art of heat-treatment. This is the most critical stage of manufacturing. As in the baking of a cake, having the best ingredients doesn't insure a perfect outcome. The experience of the chef is needed to bake it so it is just right. Our experience provides a knife blade with a small, tight and uniform grain structure at the optimum Rockwell hardness.

Once the steel has been prepared then comes the Famous Dexter-Russell edge. A key feature of a good knife is the edge. Not only should the edge be sharp, it should also be long-lasting and easily restored. Our edges are designed to be ultra-sharp right out of the box and to maintain that edge after much use. However, like any tool it must be maintained in order to continually perform. Our edge geometry allows the blade to be resharpened and restored to good working order with minimal effort time after time.

The finishing touch of a fine knife is the handle. Important for comfort, safety and function, Dexter-Russell offers several options for knife handles. Such handle materials as traditional Rosewood handles offer durability and the beauty of natural Rosewood. Our Connoisseur handle of laminated rosewood offers the beauty of wood but is impervious to stain, hot water and food acids. Our most popular handles are our Sani-Safe, polypropylene handles, and our Sofgrip, soft-to-the-touch rubber handles. Both handles are dishwasher safe, easy to clean, and are NSF approved.

Another key feature is our behind-the-scenes Customer Service Support. Our 10 person inside Customer Service Department as well as our direct factory Area Sales Managers are professionally trained to support and educate your sales staff. They are *the cutlery experts* who are there to help secure business for you. In addition to our personnel, Dexter-Russell offers sales aids, such as sales meetings, promotional flyers and the Dexter-Russell Pocket Buyer's Guide.



Will one knife do all jobs?

Although some knives such as the French Cook's Knife and Cook's Style Paring Knife are versatile tools in every kitchen, there are certain tasks that call for specialty knives. With the broadest product line available, you can be sure that Dexter-Russell has the right knife for every kitchen task. Following is a list of basic kitchen knives and their uses.

Paring Knife

Four styles of paring knives are most common...curved, spear, sharp, and clip point. Delicate pepper rings finely sliced or slivered olives or cherries can be done with a curved or sharp point paring knife to dress up fancy salads. A cook's paring, or spear point knife, can be used to remove corn from the cob, break up heads of lettuce or cabbage, peel fruit or vegetables, cut beans, etc. The clip point is used for eyeing potatoes, seeding, peeling, and pitting.



Utility Knife

A sharp 6" utility knife is most efficient for slicing non-solid fruits and vegetables, such as tomatoes or squash. For acid fruits, a stainless steel blade is preferred. Useful for cutting large melon rings, cutting heads of lettuce into wedges, preparing cabbage for shredding, halving grapefruits and oranges, etc.



Boning Knife

Blades vary in length from 4" to 8". Many cooks simplify carving and get extra servings by boning out a roast when it is partially cooked. For boning roasts, whole hams, lamb legs, veal legs, and filleting fish, a narrow flexible blade is best. The wider stiff blade is used for cutting raw meat and many other trimming operations on less thick cuts of meat.



Cook's Knife

Available in blade lengths from 6" to 12", this knife has more uses than any other one knife in the kitchen. The blade is wide at the handle and tapers to a point. Deep choil protects knuckles when dicing or mincing celery, onions, nutmeats, parsley, peppers, etc. When properly used, the chef positions the point of the knife on the cutting board beyond the food to be diced or sliced and, without lifting the point, works the knife in a rocking motion to cut evenly and rapidly. Used for carving hot roasts also. The blade may be forged or not forged.



Slicers and Carvers

The most important carving knife is the roast beef slicer, most often used to carve rounds, boneless roasts, boiled briskets, pot roasts, butt roasts, and standing rib roasts. The narrow cold meat slicer or ham slicer is used to slice ham or leftover cold roasts of all kinds. The wide, stiff blade does a better job on hot meats, whereas the narrow, more flexible blade cuts cold meat more efficiently. Although there are many patterns to select from, a slicer or carver should have adequate length to permit smooth slicing action.





Edge Maintenance - How do I sharpen my knives?

For efficient performance, always keep your Dexter-Russell knives sharp. Remember, a dull knife can be dangerous. Keep all knives in a rack or block to prevent direct contact with each other or other hard objects. Don't toss them in a drawer or use to open cans, remove jar and bottle caps or cut string, cones, metal, or paper. Always use a cutting board or proper cutting surface when chopping, slicing, or mincing...never cut on metal, glass, or porcelain.

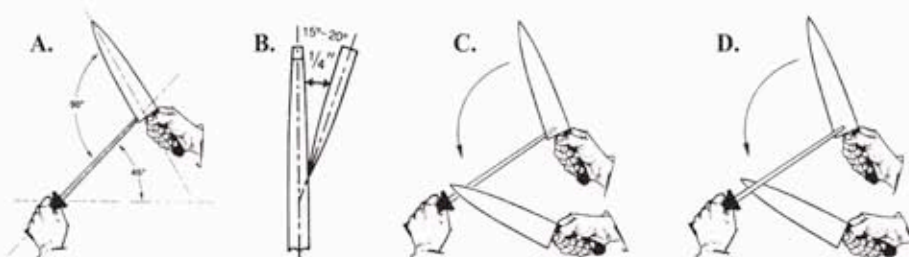


Kitchen knives demand constant inspection for efficient performance. A fine cutting edge made from the best steel and the finest manufacturing know-how will turn its edge if used on a hard surface.

Ordinary slicing of meat will dull a good edge. However, this doesn't mean that the knife requires re-sharpening. A few light strokes on a butcher's steel will reset the edge and restore the knife's keenness. Eventually this keen edge wears off and the use of a steel will not restore it. The knife must then be reground.

Careful grinding with a quality hand or motor-driven grinding wheel may be employed. It is of extreme importance, when grinding, not to overheat the blade, as excessive heat will draw the temper, and the blade will no longer hold its edge. A wet grindstone is the best possible protection against overheating. A good lubricated stone can be used when steeling fails to bring the edge back. With proper instructions, a person can become quite skilled at sharpening knives.

1. Grasp the sharpening steel firmly with your left hand (if right handed), placing the thumb securely behind the guard.
2. Place the heel of the blade against the steel at a 90° angle - (see figure A).
3. While keeping the cutting edge against the steel, raise the back of the blade approximately 1/4" off the steel - or at 20° - (see figure B).
4. Try to maintain this angle and apply constant, moderate pressure as you draw the blade smoothly across and down the full length of the steel in one continuous motion until the blade tip completes the stroke by passing off the steel near the guard - (see figure C).
5. Repeat for the other side of the blade, only this time under the steel - (see figure D).





How do I take care of my knives?

Every Dexter-Russell product is designed to exceed the performance expectations of the end user. Each product is individually heat treated, and given the blade and edge geometry that has been perfected for the task at hand. From knives and turners to sandwich spreaders and spatulas, the professional user is always the focus of our efforts.

The performance of these superior products can be diminished, however, if they are not cared for properly. The cleaning and care of Dexter-Russell's products is critical to their long-term performance. We recommend adherence to the following guidelines to maximize the performance of Dexter-Russell products:

1. Cutlery should be hand washed in mild to medium strength detergent and towel-dried.
2. Knives should **not** be placed in automatic dishwashers. The blade edges will be dulled from rubbing against each other, and caustic detergents will cause staining and pitting of the blade. For wood-handled products, heat and detergents cause the natural oils and pigments to be drawn out of the wood, resulting in the handle fading and splitting.
3. Cutlery should **not** be soaked for long periods or submerged for cleaning. If a user insists on soaking cutlery in soap, bleach, or chlorine, soaking should be kept to a minimum, the products rinsed thoroughly and dried immediately.
4. Knives of carbon steel should be washed and dried immediately after use to prevent rusting.

Chlorine and bleach products discolor and pit stain-free and high-carbon steel. If chlorine or bleach products come in contact with the blade, they must be thoroughly rinsed off immediately.

When cutlery is left to soak in aluminum pans or stainless steel sinks, galvanic action, the transfer of electrons from one metal to another, may occur. Galvanic action may cause pitting on cutlery blades. To prevent it, avoid long periods of soaking, and remove cutlery from condiments such as mayonnaise when they are kept in aluminum or stainless steel pans.

Only frequent and prompt cleaning of cutlery after each use with non-caustic solutions and prompt towel drying will ensure the performance and beauty of Dexter-Russell's superior products.

