



DICK

Traditionsmarke der Profis

new

The Natural Premier Nature

Enjoy cutting

**Ideal for professional
chefs and ambitious
hobby chefs**

Premier Nature

 **E. DICK**
HIGH CARBON - NO STAIN
MADE IN GERMANY
8 1447 21H

- Every knife is unique with a handle made of African Blackwood
- African Blackwood is very moisture-insensitive and low-profile
- Sharp blade, polished edge and ergonomic handle
- Especially developed high-alloy steel X50CrMoV15
- Creative cooking without compromises

Your dealer:

knives . ancillary items . sharpening steels . grinding machines
www.dick.de

Premier Nature

The Natural

Paring Knife

12 cm = 4 1/2" 8 1447 12H



Steak Knife

12 cm = 4 1/2" 8 1403 12H



Boning Knife, flexible

15 cm = 6" 8 1445 15H



Fillet Knife, flexible

18 cm = 7" 8 1454 18H



Santoku, Kullenschliff

18 cm = 7" 8 1442 18KH



Chef's Knife

21 cm = 8 1/2" 8 1447 21H
23 cm = 9" 8 1447 23H



Care instructions:

Due to their wooden handle, these knives are not dishwasher proof. Besides, knives generally should not be cleaned in a dishwasher. Otherwise, the precisely polished edge would be affected.

We recommend cleaning the knives under running water with a soft cloth and a mild cleaning agent. The knife should be carefully wiped dry after cleaning in order to avoid spots on the blade.

The handle should be cared for separately:

A hint of almond or olive oil adds a fine protection and maintenance film to the handle.

F. DICK premium knife series:



1778
The Precious



1893
The Aesthetic



1905
The Exclusive



Premier Plus
The Best

Premier Eurasia
The Special