



Rely on the experts in edges for all of your sharpening needs.

For quick edge touch-ups and restoring factory sharp edges, Dexter gives you the solution.

Each sharpening solution is designed to give you the edge you need to excel in today's demanding and fast paced food service industry.



Sharpening Systems

Ceramic Rods

- 3 ceramic rods of varying coarseness for dull or worn edges, partially dull edges, and quick touch ups
- Requires no oil or water when sharpening
- Rods can be rotated for new clean surfaces and cleaned with soap or detergent
- Can be positioned vertically or horizontally
- Rods measure 12" x 1"

07080 3-WAY 3 rod ceramic sharpener

Brown 507409 – 120 grit
 Blue 507419 – 150 grit
 White 507429 – 200 grit



Manual Sharpener

- Combination of 3 different stones
 - 100 grit Crystolon® stone for restoring worn edges
 - 150 grit Crystolon® stone for re-establishing sharp edges
 - 320 grit India stone hones to a fine cutting edge
- 12" stone length permits long strokes for optimal sharpening
- Heavy duty base with non-skid bottom
- Pint of lubricating oil included

07946 EDGE-15 tri-stone sharpening system

Replacement stones:
 100 grit – 07954
 150 grit – 07953
 320 grit - 07952



Electric Sharpeners

- Precision guidance system to maintain perfect edge angle
- Stainless steel housing
- Replaceable grinding wheel assembly
- Sharpens plain edge and scalloped edge knives
- Made in USA



Removable ABS edge guide for easy cleaning



07931 EDGE-21

electric edge sharpener by Edlund Co.



Crystolon®/India Benchstone

- 150 grit Crystolon stone manufactured with silicon carbide abrasives provides quick sharpening
- 320 grit India stone manufactured with aluminum oxide abrasives creates fine, smooth cutting edges
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone from drying out
- Stone measures 11½" x 2½" x 1"



07945 EDGE-14

11½" Crystolon/India benchstone

Waterstone

- Softer grade of stone allows it to be used with water as the lubricant versus oil
- Combination grits create sharpening efficiency
- 1000 grit for quick sharpening
- 4000 grit for super-sharp, polished edge
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone from drying out
- Stone measures 8" x 3" x 1"



07944 EDGE-13

8" waterstone

Hand-Held Sharpeners

For those who require a quick edge touch-up, Dexter hand-held sharpeners put a razor sharp edge on your knives in just a few strokes. Choose from Tungsten Carbide cutting heads or the combination of Diamond and Ceramic wheels for quick and effortless sharpening.

- Tungsten Carbide cutting heads for precision sharpening
- Just 3 or 4 strokes and it's sharp!
- Protective handle grip for either left or right-handed sharpening



07920 EDGE-1

EZ edge hand-held edge sharpener

- Dark diamond stones sharpen and hone creating a new edge
- White ceramic stones polish the edge to ultimate sharpness
- Safe and easy to use



07921 EDGE-2

2-stage hand-held edge sharpener

Butcher Steels

Dexter knives are shipped from the factory with a super-sharp, feather edge. With continuous use, this feather edge rolls over and the edge appears dull. A few simple strokes on a Dexter butcher steel will realign and restore a sharp edge.

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magnetized, medium weight, and medium coarseness, serrated high-carbon steel rod and laminated rosewood handle
07042 C12PCP ½" x 12" chef's butcher steel
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magnetized, medium weight, and medium coarseness, serrated high-carbon steel rod and polypropylene handle
07353 1012B ½" x 10" butcher steel
07373 1212B ½" x 12" butcher steel
07393 1412B ½" x 14" butcher steel
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magnetized, heavy weight, and medium coarseness, serrated high-carbon steel rod and polypropylene handle
07433 1258B ⅝" x 12" butcher steel
- 
magnetized, medium weight, polished, high-carbon steel rod, polypropylene handle
07313 12SB-10 ½" x 10" smooth butcher steel
07323 12SB-12 ½" x 12" smooth butcher steel
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magnetized, heavy weight, medium coarseness, serrated, high-carbon steel rod and hardwood handle
07030 A12R-PCP ⅝" x 12" butcher steel
07060 A14R-PCP ⅝" x 14" butcher steel
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magnetized, heavy weight, and medium coarseness, serrated high-carbon steel rod and ribbed hardwood handle
07201 1237-12 ⅝" x 12" butcher steel
07231 1237-14 ⅝" x 14" butcher steel
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magnetized, medium weight, and medium coarseness, serrated high-carbon steel rod and ribbed, hardwood handle
07281 1227-12 ½" x 12" butcher steel
07291 1227-14 ½" x 14" butcher steel
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heavy weight and medium coarseness, serrated, chrome plated high-carbon steel rod and Santoprene® handle
30401 30401 10" butcher steel

Sharpeners

With continued use, every edge will need to be re-sharpened. This can be accomplished by using a Dexter edge sharpener which actually removes steel from the blade and restores the super-sharp, feather edge.

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07613 DDS-10PCP 10" diamond sharpener
07633 DDS-12PCP 12" diamond sharpener
07633B DDS-12B-PCP 12" diamond sharpener, black handle
28273 DDS-10C 10" diamond sharpener, carded
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07603 DDS-10S-PCP 10" diamond sharpener w/swivel
07623 DDS-12S-PCP 12" diamond sharpener w/swivel
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29123 VS12PCP 12" diamond sharpener
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specially hardened, knurled rod
07333 10SXL-PCP ½" x 10" edge sharpener
07343 12SXL-PCP ½" x 12" edge sharpener
07363 14SXL-PCP ½" x 14" edge sharpener
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07010 P8 ½" x 8" ceramic sharpener
07020 P10 ½" x 10" ceramic sharpener
07050 R12B ½" x 12" ceramic sharpener
- 
07642 DDC-12PCP 12" diamond edge sharpener
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high-carbon steel, special hardening process, specially hardened, knurled rod
07493 SS10 10" sharpening steel, walnut handle