



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.



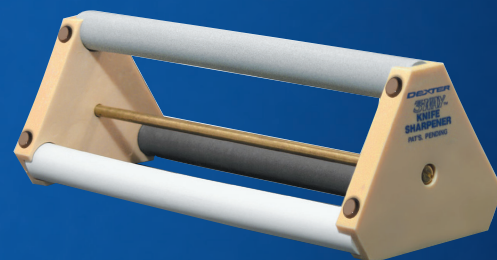
# Sharpening Systems

## 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

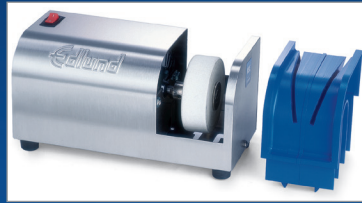
**07946 EDGE-15** tri-stone sharpening system

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"

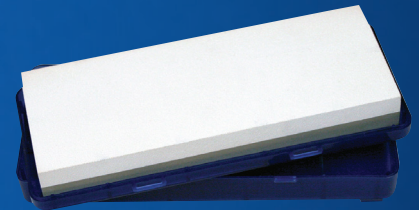


**07945 EDGE-14**

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.


  
magnetized, medium weight, and medium coarseness,  
serrated high-carbon steel rod and laminated rosewood handle  
**07042 C12PCP** ½" x 12" chef's butcher steel


  
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

  
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

  
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


  
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

  
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

  
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.


  
**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


  
**07603 DDS-10S-PCP** 10" diamond sharpener w/swivel  
**07623 DDS-12S-PCP** 12" diamond sharpener w/swivel

  
**29123 VS12PCP** 12" diamond sharpener

  
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

  
**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

  
high-carbon steel, special hardening process,  
specially hardened, knurled rod  
**07493 SS10** 10" sharpening steel, walnut handle