

 **DICK**  
Traditionsmarke der Profis

**new**

The exclusive series  
*1905*



- Exceptional design – handle with 3 steel rings
- Slender blade
- Highest sharpness due to double finish
- Upscale chromium steel
- Quality seal  
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# The exclusive series 1905

**Officemesser**  
Paring Knife



9 cm = 3 1/2" 8 1947 09

**Filirmesser, flex**  
Fillet Knife, flex



18 cm = 6 3/4" 8 1954 18

**Tranchiermesser**  
Slicer



21 cm = 8" 8 1956 21

**Universalmesser, Wellenschliff**  
Utility Knife, serrated edge



26 cm = 10" 8 1951 26

**Brotmesser, Wellenschliff**  
Bread Knife, serrated edge



32 cm = 12 1/2" 8 1939 32

**Santoku, Kullenschliff**  
Santoku, Kullenschliff



18 cm = 6 3/4" 8 1942 18K

**Kochmesser**  
Chef's Knife



21 cm = 8" 8 1947 21

**Kochmesser**  
Chef's Knife



26 cm = 10" 8 1947 26