

The unique addition and development

DICKORON duo diamond & ceramic

Exceptional sharpening and honing

**Ideal for restaurants
and butchers**

- DICKORON duo:
2x diamond sharpening
steels Dinitec,
1x ceramic steel at a
granulation of 1,000
- Diamond sharpening
steels allow high abrasion
thanks to millions of
diamond grains
- The smooth ceramic
particles on the ceramic
steel make a fine honing
possible
- Perfectly suitable for hard
steel grades

Prod.-No. 7 9302 25

Your dealer: _____

knives . ancillary items . sharpening steels . grinding machines
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The DICKORON family

Everyone working with a DICKORON proves to be a professional. The DICKORON is number one worldwide among professional users. Every member of the DICKORON family is an exceptional specialist which has been developed for its particular application. Of course, all handles are made of hygienic materials.

	DICKORON <i>classic</i>	with the legendary sapphire cut
	DICK <i>micro</i>	the superfine cut steel
	DICK <i>polish</i>	the polished steel
	DICK <i>combi</i>	the square steel for sharpening and polishing
	DICK <i>hygienic</i>	the stainless steel version with the classic sapphire cut
	DICK <i>titan</i>	the sharpening steel with the superhard special coating
	DICK <i>multiron</i>	Fine and regular cut additional pressure for higher abrasion
	DICK <i>duo</i>	Diamond and ceramic steel for sharpening and honing
	DICK <i>2000</i>	Flat steel with super fine cut
	DICK <i>MultiCut</i>	Grinding effect by strong pressure – honing the edge by light pressure

Attention:

Ceramic can be fragile. Strips and discolorations on the ceramic blade are inevitable but do not affect the sharpening steel's function. The ceramic blade should be cleaned with mild soap and hand brush only.
