



# DICK

Traditionsmarke der Profis

The successful steels  
**DICKORON family**  
Sharp knives anytime



- **DICKORON classic**  
With the legendary sapphire cut  
Prod.-No. 7 5983 30
- **DICK micro**  
The superfine cut steel  
Prod.-No. 7 5003 30
- **DICK polish**  
The polished steel  
Prod.-No. 7 5503 30
- **DICK combi**  
The square steel for sharpening and polishing  
Prod.-No. 7 5982 30
- **DICK hygienic**  
The stainless steel version with the classic sapphire cut  
Prod.-No. 7 5973 30
- **DICK titan**  
The sharpening steel with the superhard special coating  
Prod.-No. 7 9103 30

Your dealer:

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knives . ancillary items . sharpening steels . grinding machines  
[www.dick.de](http://www.dick.de)

# 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.

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## DICKORON

Prod.-No. 7 5981 30 ● 30 cm = 12"  
7 5983 30 ● 30 cm = 12"  
7 5981 35 ● 35 cm = 14"

The special sapphire cut of the classic DICKORON facilitates a velvet soft sharpening. Thanks to reduced knife consumption, the edge retention of a perfectly ground knife is extended without roughening the edge. This sharpening steel is perfectly combined with the DICK *polish*.

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## DICK *micro*

Prod.-No. 7 5003 30 ● 30 cm = 12"

The superfine cut steel for specialists!  
The extreme fine cut of the DICK *micro* smoothens the finely ground edge rather than abrading any material, thus ensuring a higher retention of the very fine edge. This sharpening steel is perfectly combined with the DICK *polish*, meeting the requirements of every demanding butcher.

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## DICK *polish*

Prod.-No. 7 5503 30 ● 30 cm = 12"

A smooth cut requires a slender cutting angle. This is the reason why the edge tends to bend easily long before being blunt from wear. This mirror finished and hard-chrome plated sharpening steel is perfectly suited to straighten the edge.  
High efficiency and reduced fatigue.  
Especially suited for butchers working on the cutting line.

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## DICK *combi*

Prod.-No. 7 5982 30 ■ 30 cm = 12"

Sharpening and polishing with **one** steel: First sharpening of the edge on the two sapphire cut sides and afterwards straightening the edge on the two polished sides.  
The ideal steel for everyone who prefers to work with a **single** steel only.

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## DICK *hygienic*

Prod.-No. 7 5973 30 ● 30 cm = 12"  
7 5971 30 ● 30 cm = 12"  
7 5961 30 combi ● 30 cm = 12"

Stainless steel blade with the legendary sapphire cut.  
Stainless steel fittings. Especially suited when using intensive cleaners or cleaning procedures.

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## DICK *titan*

Prod.-No. 7 9103 30 ● 30 cm = 12"

The coarse steel.  
Stainless steel blade and fittings. Refined blade with wear-resistant, super hard special coating, **three times harder than standard**.  
In combination with the DICKORON *classic* you obtain a sharp knife with a fine edge.

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