

NEW PRODUCT INTRODUCTION

Val-U™ by DEXTER®

All of the necessary knives to outfit today's commercial kitchen, Val-U™ by Dexter offers sharp, durable edges at even sharper prices. Competitive pricing, wider blades for longer life, and all the required tools are the recipe for success in the kitchen.

- ▶ Stain-free, high-carbon steel
- ▶ Sharp, easy-to-restore edges
- ▶ Durable, easy-to-clean polypropylene handle
- ▶ Wider blades on chef's knives for extended life
- ▶ Protective finger guards for hand protection
- ▶  Certified



DEXTER®

<u>Item No.</u>	<u>Description</u>	<u>List Price Ea.</u>	<u>Pack Size</u>
30500	3½" paring knife		12
30501	6" narrow boning knife		12
30502	8" scalloped bread knife		12
30503	8" wide cook's knife		12
30504	10" wide cook's knife		12
30505	12" sharpening steel		6

THE EDGE SINCE 1818

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