



- For chefs who want DEXTER quality at its most affordable.
- Dexter Basics® offers performance and value for commercial use.
- Features 400 series stain-free, high-carbon steel blades with durable, slip resistant polypropylene handles.
- Blades are hollow ground for easy edge maintenance and rapid resharpening.
- NSF Certified.

## Boning Knives

**31618** P94823  
**31619** P94824  
**31620** P94825



6" curved boning knife  
 5" flexible curved boning knife **NSF**  
 6" flexible curved boning knife

**31613** P94817  
**31614** P94818  
**31616** P94820  
**31617** P94821  
**31617B** P94821B



5" flexible narrow boning knife  
 6" flexible narrow boning knife  
 5" stiff narrow boning knife **NSF**  
 6" stiff narrow boning knife  
 6" stiff narrow boning knife, black handle

**31615** P94819  
**31615B** P94819B



6" wide boning knife **NSF**  
 6" wide boning knife, black handle

## Bread Knives

**31603** P94803  
**31603B** P94803B



8" scalloped bread knife **NSF**  
 8" scalloped bread knife, black handle

**31606** P94807  
**31606B** P94807B



8" offset sandwich knife **NSF**  
 8" offset sandwich knife, black handle