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Dexter-Russell®

S140-12SC-PCP Sani-Safe® 12" Scalloped Roast Slicer

\$46.45





 \heartsuit

This product will be back in stock soon!

Description

The 12" Scalloped Roast Slicer is a must-have for any occasion from barbeques to banquets that requires carving large sections of beef, turkey, or ham. This knife is well-known in the BBQ scene and is prominently used by several of America's most famous Pitmasters. The long-scalloped points are designed to penetrate through thicker meats, while the valleys prevent tearing. This knife also doubles as an excellent bread and vegetable knife. The ergonomic handle features a textured, slipresistant grip that prevents fatigue.



Individually ground and honed blade S140-12SC-PCP Sani-Safe® 12" Scalloped Roast Slicer Textured, slip resistant grip Impervious blade-to-handle seal





NSF Listed NSF International, which focuses on public safety, health, and the environment.



We recommend hand-washing and sanitizing to preserve the quality of this product.

Crafted with DEXSTEEL™: The blade is crafted with DEXSTEEL, our proprietary high-carbon, high-alloy American stainless steel. Calibrated to exacting standards, our exclusive formula achieves the ideal composition for optimal strength, durability and corrosion resistance. Blades are also heated and cooled to precise temperatures to enhance the grain structure for maximum performance.



Individually Ground blade: Every blade is individually ground and honed to ultimate sharpness and engineered to retain its sharpness and facilitate rapid re-sharpening.



Sani-Safe Handle: Comfortable and durable, this Sani-Safe knife was built to last. The textured, slip-resistant polypropylene handle is easy to clean and features an impervious blade-to-handle seal for the utmost in sanitary qualification.

Additional Details

SKU: 013463

Weight: 0.42 LBS

Width: 3.88 (in)

Height: 19.00 (in)

Depth: 0.03 (in)



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