



- 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
 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
 6" stiff narrow boning knife
 6" stiff narrow boning knife, black handle



31615 P94819
31615B P94819B

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



Bread Knives

31603 P94803
31603B P94803B



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



31606 P94807
31606B P94807B



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

