



Care and Use of Cutlery

Dexter-Russell, Inc. is the largest professional cutlery manufacturer in the United States with the broadest selection of any knife manufacturer in the world. Every product is designed to exceed the performance expectations of the end user. Each product is individually heat treated, and given the blade and edge geometry that has been perfected for the task at hand. From knives and turners to sandwich spreaders and spatulas, the professional user is always the focus of our efforts.

The performance of these superior products can be diminished, however, if they are not cared for properly. The cleaning and care of Dexter-Russell's products is critical to their long term performance. We recommend adherence to the following guidelines to maximize the performance of Dexter-Russell products:

- 1) Cutlery should be hand washed in mild to medium strength detergent and towel-dried.
- 2) Knives should **not** be placed in automatic dishwashers. The blade edges will be dulled from rubbing against each other, and caustic detergents will cause staining and pitting of the blade. For wood handled products, heat and detergents cause the natural oils and pigments to be drawn out of the wood, resulting in the handle fading and splitting.
- 3) Cutlery should **not** be soaked for long periods or submerged for cleaning. If a user insists on soaking cutlery in soap, bleach or chlorine, soaking should be kept to a minimum, the products rinsed thoroughly, and dried immediately.

Chlorine and bleach products discolor and pit stain-free and high-carbon steel. If chlorine or bleach products come in contact with the blade, they must be thoroughly rinsed off immediately.

When cutlery is left to soak in aluminum pans or stainless steel sinks, Galvanic action, the transfer of electrons from one metal to another, may occur. Galvanic action may cause pitting on cutlery blades. To prevent it, avoid long periods of soaking, and remove cutlery from condiments such as mayonnaise when they are kept in aluminum or stainless steel pans.

Only frequent and prompt cleaning of cutlery after each use with non-caustic solutions and prompt towel drying will ensure the performance and beauty of Dexter-Russell's superior products.

Basic Knives and Their Uses

PARING KNIFE

Four styles of paring knives are most common...curved, spear, sharp, and clip point. Delicate pepper rings finely sliced, or slivered olives or cherries, can be done with a curved or sharp point paring knife to dress up fancy salads. A cook's paring, or spear point knife, can be used to remove corn from the cob, break up heads of lettuce or cabbage, peel fruit or vegetables, cut beans, etc. The clip point is used for eyeing potatoes, seeding, peeling, and pitting.

UTILITY KNIFE

A sharp 6" utility knife is most efficient for slicing non-solid fruits and vegetables, such as tomatoes or squash. For acid fruits, a stainless steel blade is preferred. Useful for cutting large melon rings, cutting heads of lettuce into wedges, preparing cabbage for shredding, halving grapefruits and oranges, etc.

BONING KNIFE

Blades vary in length from 4" to 8". Many cooks simplify carving and get extra servings by boning out a roast when it is partially cooked. For boning roasts, whole hams, lamb legs, veal legs, and filleting fish, a narrow flexible blade is best. The wider stiff blade is used for cutting raw meat and many other trimming operations on less thick cuts of meat.

FRENCH COOK'S KNIFE

Available in blade lengths from 6" to 12", this knife has more uses than any other one knife in the kitchen. The blade is wide at the handle and tapers to a point. Deep choil protects knuckles when dicing or mincing celery, onions, nut meats, parsley, peppers, etc. When properly used, the chef positions the point of the knife on the cutting board beyond the food to be diced or sliced and, without lifting the point, works the knife in a rocking motion to cut evenly and rapidly. Used for carving hot roasts also. The blade may be forged or not forged.

SLICERS and CARVERS

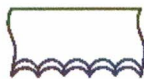
The most important carving knife is the roast beef slicer, most often used to carve rounds, boneless roasts, boiled briskets, pot roasts, butt roasts, and standing rib roasts. The narrow cold meat slicer or ham slicer is used to slice ham or leftover cold roasts of all kinds. The wide, stiff blade does a better job on hot meats, whereas the narrow, more flexible blade cuts cold meat more efficiently. Although there are many patterns to select from, a slicer or carver should have adequate length to permit smooth slicing action.

Types of Grinds and Edges



ROLL GRIND

As employed in heavy cook's knives, cleavers, butcher knives, etc. where unusual support and bulk is required behind the cutting edge.



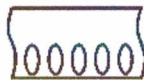
SCALLOPED EDGE

Features many curved edges protected by sharp points that help to break through tough skins or hard crusts. As these points break through, the curved edges slice the soft interior without damaging it.



PANEL GRIND

The panel grind has a long, even grind with a rolled edge. Perfect for slicers because of blade thickness behind the cutting edge. Standard for Dexter knives of this type.



DUO-EDGE

Features alternating Kullens, or hollow ground ovals, that allow air and juices to enter the cut to reduce friction and make slicing easier.



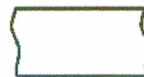
TIGER EDGE

A form of scalloped edge designed for the aggressive cutting of frozen foods. It is also very popular in the fishing industry for cutting of bait fish and cutting through cartilage.



HOLLOW GRIND

The hollow grind edge is a long, wide concave grind with a rolled edge. Great edge for thin, easy slicing.



STRAIGHT EDGE

Straight or plain edges are designed to cut without tearing or shredding.

