



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

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