

BUTCHER STEELS

Dexter knives are shipped from the factory with a super-sharp, feather edge. With continuous use, this feather edge rolls over and the knife appears dull. A few simple strokes on a Dexter butcher steel will realign and restore a sharp edge.

Magnetized, Heavy Weight, Medium Coarseness, Serrated, High-carbon Steel Rod and Hardwood Handles

| | | |
|------|----------|------------|
| 7030 | A12R-PCP | 5/8" x 12" |
| 7060 | A14R-PCP | 5/8" x 14" |



Magnetized, Medium Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Polypropylene Handles

| | | |
|------|-------|------------|
| 7353 | 1012B | 1/2" x 10" |
| 7373 | 1212B | 1/2" x 12" |
| 7393 | 1412B | 1/2" x 14" |



Magnetized, Heavy Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Polypropylene Handle

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|------|-------|------------|
| 7433 | 1258B | 5/8" x 12" |
|------|-------|------------|



Magnetized, Medium Weight, Polished, High-carbon Steel Rod, Polypropylene Handles

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|------|---------|------------|
| 7313 | 12SB-10 | 1/2" x 10" |
| 7323 | 12SB-12 | 1/2" x 12" |



Magnetized, Heavy Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Ribbed Hardwood Handles

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|------|---------|------------|
| 7201 | 1237-12 | 5/8" x 12" |
| 7231 | 1237-14 | 5/8" x 14" |



Magnetized, Medium Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Ribbed, Hardwood Handles

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|------|---------|------------|
| 7281 | 1227-12 | 1/2" x 12" |
| 7291 | 1227-14 | 1/2" x 14" |



Heavy Weight and Medium Coarseness, Serrated, Chrome Plated High-carbon Steel Rod and Santoprene® Handle

| | | |
|-------|-------|-----|
| 30401 | 30401 | 10" |
|-------|-------|-----|



SHARPENERS

With continued use, every knife will need to be re-sharpened. This can be accomplished by using a Dexter knife sharpener which actually removes steel from the blade and restores the super-sharp, feather edge.

Diamond Sharpeners

| | | |
|-------|-------------|------------------|
| 7613 | DDS-10PCP | 10" |
| 7633 | DDS-12PCP | 12" |
| 7633B | DDS-12B-PCP | 12" Black Handle |
| 28273 | DDS-10C | 10" Carded |



Diamond Sharpeners w/Swivel

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|------|-------------|-----|
| 7603 | DDS-10S-PCP | 10" |
| 7623 | DDS-12S-PCP | 12" |



Diamond Sharpener

| | |
|-------|-------------|
| 29123 | VS12PCP 12" |
|-------|-------------|



Knife Sharpeners w/Specially Hardened, Knurled Rod

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|------|-----------|------------|
| 7333 | 10SXL-PCP | 1/2" x 10" |
| 7343 | 12SXL-PCP | 1/2" x 12" |
| 7363 | 14SXL-PCP | 1/2" x 14" |



Ceramic Sharpeners

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|------|------|------------|
| 7010 | P8 | 1/2" x 8" |
| 7020 | P10 | 1/2" x 10" |
| 7050 | R12B | 1/2" x 12" |



HOW TO PROPERLY STEEL A KNIFE

Hold the sharpening steel in your non-dominant hand and the knife in your dominant hand.

Hold the knife blade at a 20° angle to the sharpening steel, with the base of the blade closest to the handle.

Starting at the base of the blade, draw the blade down the length of the steel while maintaining the 20° angle. Apply moderate pressure but avoid pressing too hard.

Repeat this process on the other side of the blade, matching the number of strokes from the first side.

Remember, honing/steeling a knife using a sharpening steel is not the same as sharpening. Sharpening removes material to create a new edge while honing helps to realign the blade's edge to maintain its sharpness.



Check out our
HOW TO STEEL VIDEO