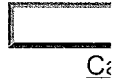




*Professional Cutlery Since 1818*



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## Professional Foodservice Cutlery

*Connoisseur.*

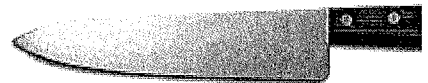
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The finest professional cutlery for the discriminating chef, combining modern European styling and the cutting performance of American craftsmanship. Connoisseur...the benchmark of Professional Cutlery



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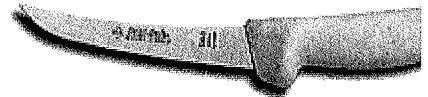
The traditional choice of professional chefs for quality and durability. Crafted from the finest quality steel and beautiful rosewood, truly a perfect blend of form and function.



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Cutlery that really stands out in the kitchen! Same Dexter-Russell quality steel, keen edge, and comfortable, easy-to-clean handle but in high visibility lime color.



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INTERNATIONAL CUTLERY**

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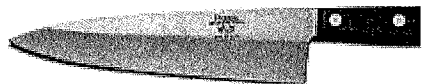
Designed for the most competitive segment of the market. Made to Dexter-Russell specifications at a competitive price.



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GREEN RIVER KNIVES**

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The famous Green River Knives that have been handmade by skilled New England craftsmen since 1834. Traditional patterns, razor sharp edges, and North American black walnut handles. An American classic.



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**Sani-Safe®**

The original white handled cutlery. The widest array of sanitary, NSF Certified,

