

Knives & Accessories

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How to choose the right knife for you

Highgate Group offers one of the largest ranges of professional knives, with an extensive range of brands, styles, blade widths, lengths, flexibilities, handle styles and colours to choose from. This simple guide will assist you in selecting the right knives for you and your workplace.

The right knife should increase product yield and reduce wastage, increase working speed and make working more comfortable. It should reduce the likelihood of RSI and slip injuries and ensure the highest level of hygiene is maintained.

Knives are a very personal choice. If you are a beginner, we recommend trying out different styles to discover which knives works best for you.

Our knife experts are here to help. If you have any questions, please don't hesitate to contact the Highgate Group team on **1800 089 456**.

Our Knife Brands



What to consider when choosing a knife.

Blade Hardness

The first consideration to make is the hardness of the steel as it affects almost everything about a knife, including its performance, sharpness, service life, ease of sharpening and maintenance.

The hardness of the steel comes down to what it's made of and how the blade is crafted. Broadly speaking, knife blades are made from high carbon steel or stainless steel.

Rockwell Hardness Rating

The hardness of the steel can be determined by its Rockwell Hardness Rating.

The Rockwell Hardness Scale is used to calculate the strength of different materials. It provides a unit of measurement (HRC) to understand how strong an item is.

The Rockwell Hardness Scale is over 100 years old and works by using an indenter, a small piece of extremely hard material (usually diamond) to deliberately dent the material tested. Simplistically put, the smaller the dent, the tougher the steel and higher the Rockwell Hardness Rating (HRC).



Rockwell Hardness Testing Machine

Most brands will have knives with different Rockwell Hardness Ratings. For example, a cleaver will have a higher rating than a boning knife. A HRC of 55-57 is the ideal balance between edge retention and re-sharpening ability. All knife brands supplied by Highgate Group fall into this category.

Knife Brand Selection Guides

Highgate Group offers 7 global knife brands. To help our customers understand more about the benefits and differences of each knife brand, we have provided quick guides to each brand throughout this section of the product guide.



High Carbon Vs Stainless Steel Knives

High Carbon Knives

High carbon knives feature very hard blades and are extremely strong. They can be honed to a very sharp edge and are a popular choice for professional knife users who are seeking the most precise results. They generally have a longer service life and will hold a finer edge even with daily, repetitive use.

These knives need to be carefully maintained as they are more likely to become damaged if used or stored incorrectly. They also require more skill to sharpen. For this reason, high carbon blades are best suited to more experienced users.



High Carbon Steel

Highgate Group carry a wide range of high carbon knives. For easy reference, all high carbon knives in this product guide feature the high carbon steel symbol.

Giesser Knife Workshop in Winnenden, Germany.

Stainless Steel Knives

Stainless steel contains 10.5% or more chromium, which offers excellent resistance to corrosion. For this reason, stainless steel knives are rust-resistant and require less care and attention than high carbon knives.

Stainless steel blades are softer, making them easier to sharpen and are ideal for beginners. However, they won't hold their edge as long, have a shorter service life and require regular sharpening to keep them in good working condition.

There are more than 100 grades of stainless steel, which all have their own unique purposes and properties. With advancements in technology, stainless steel knives can be crafted to mimic the excellent benefits of high carbon blades.

A popular type of stainless steel is martensitic steel. Caribou, Victory and Victorinox knives are primarily made from martensitic steel. It has a higher carbon content than other stainless steels which makes the blade harder and sharper. While offering excellent resistance to wear and easy maintenance.

Several brands, such as Giesser and F.Dick create their own unique blends. Giesser produce chromium-molybdenum steel, a high-alloy, rust-resistant steel which is made up of carbon, chrome, vanadium and molybdenum. This makes for a great all-round knife, with excellent strength, sharpness, edge retention and rust-resistance.



Blade Shape

Knives are available in both curved and straight blades. Curved blades are excellent at manoeuvring around bones and making long, clean strokes through flesh. Straight blades make it easy for removing larger chunks of meat, such as beef.



Blade Length

There is no such thing as a one-size-fits-all knife, so you should own at least a couple of sizes to cover all your needs. For those boning meats, a smaller blade (5" inches or less) will give you more control when processing smaller and more delicate cuts. Whereas a larger boning knife (6" inches plus) is recommended when boning larger portions of proteins.

Blade Flexibility

Blades can be flexible, semi-flexible or stiff. Blade flexibility is largely a matter of personal preference. However, generally speaking, flexible blades are ideal for delicate proteins or intricate jobs as the flexible blade allows the user to cut around smaller angles. A stiff boning knife is ideal for tougher, thicker cuts of meat.

Blade Width

Boning knives are available in different widths but most common is the narrow blade. A narrow blade is an excellent choice for achieving precise results and accurate cuts around tight angles. Whereas wide blades are ideal for portioning thicker meat sections quickly.

Speciality Treatments

Hollow Ground Knives

A hollow ground blade is grounded to create a bevelled, concave edge along the knife's cutting edge. This creates a very thin and extremely sharp blade. Due to its thinner profile, hollow ground knives are perfect for slicing through meats without strain.



Scalloped/Fluted Blade Knives

The main benefit of scalloped/fluted blade knives is they prevent food from tearing. The scalloped blade creates an air cushion between the product and the knife, making it easier to slice without catching, tearing or bending. This is ideal for product that is moist or clingy.

Highgate Group offers a variety of scalloped/fluted knives in different brands and styles.



Knife Styles



Boning Knives

Used for breaking down a carcass and removing portions of meat.



Poultry Knives

Used for the boning out smaller proteins such as poultry and rabbits.



Skinning Knives

Used to remove the skin from animal carcasses.



Slicing Knives

Used to cut through thick cuts of meat, trimming fat and portioning cuts of meat and poultry.



Sticking Knives

Used for the utilitarian purpose of sticking livestock.



Cleavers

Used to disjoint large bones, cut clean through small bones, thick meat and dense cartilage. Can be for chopping through shellfish, tough fruits and vegetables.



Gut & Tripe Knives

Used to cut carefully through the gut of a carcass and prevent internal organ rupture.



Filleting Knives

Used for filleting and slicing fish.



Oyster Knives

Used to shuck oyster meat.

Clam Knives

Used to pry open and remove the muscle from the clam.



Paring Knives

Ideal for intricate cutting, peeling, mincing and dicing of fruits, vegetables and herbs.

Boning Knives

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Caribou Boning Knives

The Caribou boning knife range offers exceptional value-for-money without sacrificing user comfort. Caribou boning knives are ergonomically designed to minimise slip accidents and RSI injuries. All knives are recyclable and each blade is engraved with a serial number for full traceability.



Made in France



Unique Grip Handle For Cut Resistant Gloves



Value For Money



Long Lasting User Comfort



Unique Serial Number For Traceability

AVAILABLE IN THREE HANDLE STYLES:



ULTRA COMFORT®

Value-for-money knives ergonomically designed to reduce strain injuries.



ULTRAGRIP®

Offers exceptional user control and comfort. Designed to be worn with a cut resistant glove.



ULTRAGRIP COMFORT®

Provides long lasting comfort for intensive meat deboning work. Designed to be worn with a cut resistant glove.

Caribou Ultra Comfort® Boning Knife Range

Caribou Ultra Comfort® Boning Knives are made from high quality martensitic stainless steel offering exceptional cutting performance to increase yield and workplace productivity. The Ultra Comfort® handle offers maximum user comfort and control to reduce strain injuries.



006-12-15

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
006-11-12	Caribou Ultra Comfort® Boning Knife 5" Inch (12cm) Curved, Semi-Flexible, Narrow Blade – Black	●	20
006-11-15	Caribou Ultra Comfort® Boning Knife 6" Inch (15cm) Curved, Semi-Flexible, Narrow Blade – Black	●	20
006-12-15	Caribou Ultra Comfort® Boning Knife 6" Inch (15cm) Curved, Flexible, Narrow Blade – Black	●	20



005-13-17

Curved Fluted Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
005-13-17	Caribou Ultra Comfort® Boning Knife 7" Inch (17cm) Curved, Fluted, Wide Blade – Black	●	20



CARING FOR YOUR CARIBOU KNIVES

To increase the longevity of your Caribou knives, it's recommended to hand wash them in mild to medium-strength detergent, towel dry and ensure they are completely dry before storing away. If you're working with salty or acidic foods, the knives should be washed as quickly as possible to prevent surface oxidization.

Regular maintenance with correct sharpening techniques and tools will further preserve knife performance. Refer to page 290 for more information on sharpening.

Caribou Ultragrip® Boning Knife Range

Designed to be worn with a cut-resistant glove, the ribbed grip on the sides of the handle fits the weave of the glove, increasing user control and preventing injuries.

The non-stick grip reduces the effort required to grip the knife and the thermoplastic handle increases comfort, making the Caribou Ultragrip® range ideal for long shifts in meat processing facilities.



006-20-12

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
006-20-12	Caribou Ultragrip® Boning Knife 5" Inch (12cm) Curved, Stiff, Narrow Blade – Black	●	20
006-20-15	Caribou Ultragrip® Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Black	●	20



006-23-15

Curved Fluted Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
006-23-13	Caribou Ultragrip® Boning Knife 5" Inch (13cm) Curved, Fluted, Narrow Blade – Black	●	20
006-23-15	Caribou Ultragrip® Boning Knife 6" Inch (15cm) Curved, Fluted, Narrow Blade – Black	●	20



005-20-15

Curved Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
005-20-15	Caribou Ultragrip® Boning Knife 6" Inch (15cm) Curved, Wide Blade – Black	●	20

Caribou Ultragrip Comfort® Boning Knife Range

Designed to be worn with a cut-resistant glove, the soft rubber grip on the sides of the handle fits the weave of the glove, increasing user control and preventing injuries.

Created for intensive meat deboning applications, the Caribou Ultragrip Comfort range offers exceptional cutting performance and edge life, to increasing yield and productivity.



006-220-13P



006-220-15B



006-220-15G



006-220-15P



006-220-15Y

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
006-220-13P	Caribou Ultragrip® Comfort Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Purple	●	20
006-220-15B	Caribou Ultragrip® Comfort Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Blue	●	20
006-220-15G	Caribou Ultragrip® Comfort Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Green	●	20
006-220-15P	Caribou Ultragrip® Comfort Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Purple	●	20
006-220-15Y	Caribou Ultragrip® Comfort Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Yellow	●	20



Dexter Boning Knives

Dexter has been making knives for over 200 years and are renowned for their craftsmanship.

Dexter partner with an American steel mill to create their own proprietary steel, DEXSTEEL™, which combines high-carbon stainless steel and high-alloy steel, offering a premium knife range well regarded for its exceptional sharpness, high edge retention and superior user comfort.



Made in USA



Built To Last



Premium
High-Quality Steel



Exceptional Sharpness
& High-Edge Retention



Superior User
Comfort

AVAILABLE IN TWO HANDLE STYLES:



SANI-SAFE®

Sealed handle allows for easy cleaning and reduces bacteria forming.



SOFGRIP®

Ergonomically designed, the soft rubber handle contours to the hand for maximum comfort and control.

Dexter SOFGRIP® Boning Knife Range

Dexter SOFGRIP® knives feature a textured, slip-resistant, soft rubber handle for maximum comfort and control. Ergonomically designed, the knife handle contours to the hand and reduces stress on the wrist. The handle is sealed around the blade for easy cleaning and to stop bacteria forming. Blades are individually ground and honed to achieve the ultimate edge.



SG-131-6



SG-131-6B



High Carbon Steel

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
SG-131-6	Dexter SOFGRIP® Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade - White	○	6
SG-131-6B	Dexter SOFGRIP® Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade - Black	●	6



SG-136



SG-136B



High Carbon Steel

Straight Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
SG-136	Dexter SOFGRIP® Boning Knife 6" Inch (15cm) Straight, Stiff, Wide Blade - White	○	6
SG-136B	Dexter SOFGRIP® Boning Knife 6" Inch (15cm) Straight, Stiff, Wide Blade - Black	●	6

Dexter SANI-SAFE® Boning Knife Range

Dexter SANI-SAFE® Boning Knives are the workhorse of the food industry built to be both tough and sanitary. SANI-SAFE® knives feature a textured, slip-resistant and easy-to-clean polypropylene handle that is sealed around the blade to stop bacteria forming. Dexter is committed to sustainability with all handles and packaging made from 100% recycled materials.



High Carbon Steel

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
S-131-5	Dexter SANI-SAFE® Boning Knife 5" Inch (12cm) Curved, Stiff, Narrow Blade – White	○	6
S-131-6	Dexter SANI-SAFE® Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – White	○	6



High Carbon Steel

Straight Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
S-136F	Dexter SANI-SAFE® Boning Knife 6" Inch (15cm) Straight, Flexible, Narrow Blade – White	○	6
S-136N	Dexter SANI-SAFE® Boning Knife 6" Inch (15cm) Straight, Stiff, Narrow Blade – White	○	6



S-115-6MO



High Carbon Steel

Straight Tapered Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
S-115-6MO	Dexter SANI-SAFE® Boning Knife 6" Inch (15cm) Straight, Stiff, Tapered, Narrow Blade – White	○	6



S-136



High Carbon Steel

Straight Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
S-136	Dexter SANI-SAFE® Boning Knife 6" Inch (15cm) Straight, Stiff, Wide Blade – White	○	6



CARING FOR YOUR DEXTER KNIVES

A Dexter knife will stand the test of time if looked after correctly.

It's recommended that Dexter knives be hand washed in mild to medium-strength detergent, towel dried and be completely dry before storing away.

High carbon knives should not be placed in the dishwasher. By doing so, the blade edges will be dulled from rubbing against each other and the harsh dishwasher detergents will cause staining and pitting of the blade. Knives should never be soaked for long periods or submerged for cleaning.

It's also important to wash the knives as quickly as possible after use, particularly when working with salty or acidic foods, as this can lead to rusting.

Dexter knives are made of high carbon steel and need to be carefully looked after to preserve their excellent benefits. Carbon steel should be washed and dried immediately after use to prevent rusting. Regular maintenance with correct sharpening techniques and tools will further preserve the performance and longevity of the knife. Refer to page 290 for more information on sharpening.

We also recommend applying a few drops of oil to your knife weekly to keep the steel from oxidizing due to moisture. Sharpening oil can be found on page 317.



F.Dick Boning Knives

F.Dick Boning Knives are a favourite amongst food industry professionals offering an extensive variety of boning knives that are truly fit-for-purpose and well regarded for their ergonomics, high-quality steel, comfort, safety and clever hygienic designs. F.Dick offers a knife to suit every operator and every application.



Made in Germany



Ergonomic & Long-lasting Comfort



High-Quality Stainless Steel



Superior Edge Retention



Handle Sealed To Blade For Easy Cleaning & Food Safety

AVAILABLE IN THREE HANDLE STYLES:



EXPERTGRIP 2K

Unique open handle allows for quick and safe change of grip and precise cut to increase output and efficiency.



ERGOGRIP

Designed with ergonomics and comfort in mind. Features non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design.



MASTERGRIP

Features bright safety colours and hygienic design for full traceability and auditing purposes.

F.Dick ExpertGrip 2K Boning Knife Range

The F.Dick ExpertGrip 2K knife series is specifically designed for demanding, daily use in meat processing facilities and butcher shops.

A special feature is the unique, open handle which allows a quick and safe change of grip and precise cut to increase output and efficiency. The knife sits comfortably and naturally in the hand, designed to fit any hand size and for use with or without chain mesh gloves. The shape of the handle ensures working without fatigue and free of pain and is slip-proof to ensure the highest levels of safety.

Made from high-alloy, stainless steel which includes carbonate for solidity and hardness, chrome for edge retention and resistance to wear and molybdenum for resistance to corrosion.

The handle is sealed around the blade for easy cleaning and to stop the build up of bacteria and residue.



8-2182-15-66

Curved Boning Knife — Semi-Flexible Blade

Code	Description	Colour	Pack Qty
8-2182-13-66	F.Dick ExpertGrip Boning Knife 5" Inch (13cm) Curved, Semi-Flexible, Narrow Blade – Blue	●	6
8-2182-15-66	F.Dick ExpertGrip Boning Knife 6" Inch (15cm) Curved, Semi-Flexible, Narrow Blade – Blue	●	6



8-2191-15-66

Curved Boning Knife — Stiff Blade

Code	Description	Colour	Pack Qty
8-2191-13-66	F.Dick ExpertGrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Blue	●	6
8-2191-15-66	F.Dick ExpertGrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Blue	●	6

F.Dick ErgoGrip Boning Knife Range

The F.Dick ErgoGrip Boning Knife range has been designed with ergonomics and comfort in mind. Featuring non-slip handles, an extra wide thumb rest and the distinctive F.Dick fingerguard design.

The blades are crafted from high alloy stainless steel, offering a very sharp knife that holds its edge for longer. Dishwasher safe, the handle is sealed around the blade for easy cleaning and to stop the build up of bacteria and residue.



8-2991-15HG

Curved Hollow Ground Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
8-2991-13HG	F.Dick ErgoGrip Hollow Ground Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Blue	●	6
8-2991-15HG	F.Dick ErgoGrip Hollow Ground Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Blue	●	6



8-2981-15

Curved Boning Knife — Flexible Blade

Code	Description	Colour	Pack Qty
8-2981-13	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Flexible, Narrow Blade – Blue	●	6
8-2981-15	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Curved, Flexible, Narrow Blade – Blue	●	6



8-2982-15-01

Curved Boning Knife — Semi-Flexible Blade

Code	Description	Colour	Pack Qty
8-2982-13	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Semi-Flexible, Narrow Blade – Blue	●	6
8-2982-15	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Curved, Semi-Flexible, Narrow Blade – Blue	●	6
8-2982-15-01	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Curved, Semi-Flexible, Narrow Blade – Black	●	6
8-2981-15-02	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Curved, Semi-Flexible, Narrow Blade – Yellow	●	6



8-2991-13-01



8-2991-15



8-2991-15-02



8-2991-15-03



8-2991-15-05

Curved Boning Knife — Stiff Blade

Code	Description	Colour	Pack Qty
8-2991-13	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Blue	●	6
8-2991-13-01	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Black	●	6
8-2991-13-02	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Yellow	●	6
8-2991-13-03	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Red	●	6
8-2991-13-05	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – White	○	6
8-2991-15	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Blue	●	6
8-2991-15-01	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Black	●	6
8-2991-15-02	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Yellow	●	6
8-2991-15-03	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Red	●	6
8-2991-15-05	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – White	○	6



8-2278-15

Scandinavian Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
8-2278-15	F.Dick ErgoGrip Scandinavian Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Blue	Blue	6



8-2277-14

Scandinavian Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
8-2277-14	F.Dick ErgoGrip Scandinavian Boning Knife 5 1/4" Inch (14cm) Straight, Stiff, Wide Blade – Blue	Blue	6
8-2277-18	F.Dick ErgoGrip Scandinavian Boning Knife 7" Inch (18cm) Straight, Stiff, Wide Blade – Blue	Blue	6



8-2259-15-03

Straight Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
8-2259-15-03	F.Dick ErgoGrip Boning Knife 6" Inch (15cm) Straight, Wide Blade – Red	Red	6

F.Dick MasterGrip Boning Knife Range

The F.Dick MasterGrip range has been specially designed for concentrated work in the meat industry. Characterised by its bright safety colours and hygienic features, the abrasion-proof, non-slip handle ensures the highest level of safety is maintained.



8-2891-15-53



8-2891-15-54

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
8-2891-13-53	F.Dick MasterGrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Orange	Orange	6
8-2891-13-54	F.Dick MasterGrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Yellow	Yellow	6
8-2891-15-53	F.Dick MasterGrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Orange	Orange	6
8-2891-15-54	F.Dick MasterGrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Yellow	Yellow	6



CARING FOR YOUR F.DICK KNIVES

F.Dick knives are essentially rust-resistant however any steel blade can rust.

F.Dick knives with plastic handles are dishwasher-safe. However best practice would still be to wash by hand. This is due to the harsh detergents used in dishwashers and the hot steam which can lead to pitting on the blade or even corrosion.

To increase the knives longevity, it's recommended that they be hand washed in mild to medium-strength detergent, towel dried and be completely dry before storing away. If you are working with salty or acidic foods, the knives should be washed as quickly as possible to prevent surface oxidization.

Regular maintenance with correct sharpening techniques and tools will further preserve the performance and longevity of the knife. Refer to page 290 for more information on sharpening.



Giesser Boning Knives

Pioneers of the industry, Giesser is one of the world’s leading manufacturers of professional knives and produces more than 8,000 knives daily at their plant in Winnenden, Germany.

Giesser are committed to innovation and were one of the first companies to introduce vacuum heat treatment - one of the most advanced hardening technologies in the world which significantly increases cutting edge retention and knife strength.



Made in Germany



Premium High-Quality Steel



Vacuum Hardened For Superior Edge Retention



Easy To Sharpen



Long Lasting User Comfort

AVAILABLE IN 4 HANDLE STYLES:



PRIMELINE

For everyday use in meat and food manufacturing industries. Features a soft, textured rounded handle that effortlessly moulds to the hand for a secure grip and fatigue-free use.



STANDARD

Features the classic Giesser shape with protective fingerguard. Made from comfortable, anti-slip TPE material.



SCANDIC

Features an extra long safety handle designed for larger hands and extended fingerguard for added protection against run-on injuries.



BODYGUARD

Features a fingerguard ring for extra protection when cutting and trimming meat. Made from comfortable, anti-slip TPE material.

Giesser PrimeLine Boning Knife Range

The Giesser PrimeLine Boning Knife range has been created for everyday use in meat processing and foodservice. A distinguishing feature of this boning knife range is the handle. The ergonomic rounded handle features a soft, textured coating that effortlessly moulds to the hand, making for a secure grip and easy, fatigue-free cutting — even in wet conditions.

Each blade is engraved with a serial number for full traceability.



11251-13B



11251-13R



11251-15B



11251-15R



11251-15O

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
11251-13B	Giesser PrimeLine Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Blue	Blue	10
11251-13R	Giesser PrimeLine Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Red	Red	10
11251-15B	Giesser PrimeLine Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Blue	Blue	10
11251-15R	Giesser PrimeLine Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Red	Red	10
11251-15O	Giesser PrimeLine Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Orange	Orange	10

Giesser Standard Boning Knife Range

Giesser’s Standard range of boning knives are instantly recognisable by their classic Giesser shape. The handle is made from TPE, a thermoplastic elastomer with excellent anti-slip properties. The protective guard prevents the hand from slipping when holding the knife. The Giesser Standard range is for anyone looking for a quality knife that suits a wide variety of applications.



2515-15



2515-15G



2515-15R



2515-15Y

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
2505-13	Giesser Standard Boning Knife 5” Inch (13cm) Curved, Semi-Flexible, Narrow Blade – Black	●	10
2515-13	Giesser Standard Boning Knife 5” Inch (13cm) Curved, Stiff, Narrow Blade – Black	●	10
2515-13G	Giesser Standard Boning Knife 5” Inch (13cm) Curved, Stiff, Narrow Blade – Green	●	10
2515-13Y	Giesser Standard Boning Knife 5” Inch (13cm) Curved, Stiff, Narrow Blade – Yellow	●	10
2505-15	Giesser Standard Boning Knife 6” Inch (15cm) Curved, Semi-Flexible, Narrow Blade – Black	●	10
2515-15	Giesser Standard Boning Knife 6” Inch (15cm) Curved, Stiff, Narrow Blade – Black	●	10
2515-15G	Giesser Standard Boning Knife 6” Inch (15cm) Curved, Stiff, Narrow Blade – Green	●	10
2515-15R	Giesser Standard Boning Knife 6” Inch (15cm) Curved, Stiff, Narrow Blade – Red	●	10
2515-15Y	Giesser Standard Boning Knife 6” Inch (15cm) Curved, Stiff, Narrow Blade – Yellow	●	10



3105-10

Straight Tapered Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
3105-10	Giesser Standard Poultry Boning Knife 4” Inch (10cm) Straight, Stiff, Tapered, Narrow Blade – Black	●	10

Giesser Standard Boning Knife Range - Fluted Blade

Giesser Fluted Blade Boning Knives achieve an exceptional cut with minimal effort. The fluted blade creates an air cushion between the blade and the meat, reducing friction and increasing cutting speed. Designed lighter with a smaller handle, the Giesser Fluted Knife range is for anyone looking for a knife that will boost user comfort and efficiency.



2505-13WWL



2515-13WWL



2515-15WWL

Curved Fluted Boning Knife - Narrow Blade

Code	Description	Colour	Pack Qty
2505-13WWL	Giesser Fluted Boning Knife 5” Inch (13cm) Curved, Semi-Flexible, Narrow Blade – Black	●	10
2515-13WWL	Giesser Fluted Boning Knife 5” Inch (13cm) Curved, Stiff, Narrow Blade – Black	●	10
2505-15WWL	Giesser Fluted Boning Knife 6” Inch (15cm) Curved, Semi-Flexible, Narrow Blade – Black	●	10
2515-15WWL	Giesser Fluted Boning Knife 6” Inch (15cm) Curved, Stiff, Narrow Blade – Black	●	10

Giesser Scandic Boning Knife Range

The Giesser Scandic Boning Knife range features an extra long safety handle designed for larger hands. The extended fingerguard provides extra protection to prevent run-on injuries.



Curved Boning Knife — Scandic Handle

Code	Description	Colour	Pack Qty
2503-13	Giesser Scandic Boning Knife 5" Inch (13cm) Curved, Semi-Flexible, Narrow Blade – Black	●	10
2503-15	Giesser Scandic Boning Knife 6" Inch (15cm) Curved, Semi-Flexible, Narrow Blade – Black	●	10

Giesser Bodyguard Boning Knife Range

The Giesser Bodyguard range has been designed with a fingerguard ring providing extra protection when cutting and trimming meat. The handle is made from TPE, a thermoplastic elastomer that is not only soft and comfortable but also has excellent anti-slip properties to prevent run-on injuries.



Straight Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
3168-16	Giesser Bodyguard Boning Knife 6" (16cm) Straight, Stiff, Wide Blade – Black	●	10

Need a new knife pouch?
See pages 283-284



CARING FOR YOUR GIESSER KNIVES

Giesser knives are essentially rust-resistant however any steel blade can rust.

Giesser knives with plastic handles are dishwasher-safe. However best practice would still be to wash by hand. If you do need to use a dishwasher, we recommend using detergents that are recommended for cutlery.

To increase the knives longevity, It's recommended that they be hand washed in mild to medium-strength detergent, towel dried and be completely dry before storing away. If you are working with salty or acidic foods, the knives should be washed as quickly as possible to prevent surface oxidization.

Regular maintenance with correct sharpening techniques and tools will further preserve the performance and longevity of the knife. Refer to page 290 for more information on sharpening.

SWIBO



Swibo Boning Knives

Swibo knives are made in Switzerland by Victorinox. The range is instantly recognisable by its distinctive yellow handles made from high-strength, heat-proof Grilon. The blades are specially treated and tempered offering superior cutting strength and a long lasting cutting edge.



Made in Switzerland



High-Quality Stainless Steel



Long-Lasting Sharpness



Superior Cutting Strength



Handle Sealed To Blade For Easy Cleaning

Swibo Boning Knife Range

Swibo handles are made from a high-strength, heat-proof and dishwasher-safe material known as Grilon. The non-slip, ergonomically designed handle is injection moulded and sealed directly into the polished, stainless steel blade. This stops dirt and bacteria forming and ensures the highest levels of food safety.



5-8404-13



5-8405-13

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
5-8404-13	Swibo Boning Knife 5" Inch (13cm) Curved, Semi-Flexible, Narrow Blade – Yellow	●	6
5-8405-13	Swibo Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Yellow	●	6
5-8406-13	Swibo Boning Knife 5" Inch (13cm) Curved, Flexible, Narrow Blade – Yellow	●	6
5-8404-16	Swibo Boning Knife 6" Inch (16cm) Curved, Semi-Flexible, Narrow Blade – Yellow	●	6
5-8405-16	Swibo Boning Knife 6" Inch (16cm) Curved, Stiff, Narrow Blade – Yellow	●	6
5-8406-16	Swibo Boning Knife 6" Inch (16cm) Curved, Flexible, Narrow Blade – Yellow	●	6



5-8407-16

Curved Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
5-8407-16	Swibo Boning Knife 6" Inch (16cm) Curved, Stiff, Wide Blade – Yellow	●	6



5-8401-16

Straight Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
5-8401-16	Swibo Boning Knife 6" Inch (16cm) Straight, Stiff, Narrow Blade – Yellow	●	6



VICTORINOX



Victorinox Boning Knives

The creators of the Swiss Army Knife, Victorinox are regarded as one of the top knife makers in the world. Renowned for their quality, innovative design and reliability, Victorinox have been crafting knives for more than 130 years.

All Victorinox blades are made of martenstic stainless steel and have varying levels of flexibility to them. This softer type of steel makes Victorinox knives one of the easiest to sharpen. Well-balanced and comfortable to use, Victorinox knives are well suited to professional operators working long shifts. Victorinox is committed to sustainability and utilise 100% recycled steel.



Made in
Switzerland



Easy To Sharpen



Long Lasting
User Comfort



Excellent Grip



Wide Range Of
Colours Available

AVAILABLE IN ONE HANDLE STYLE:



FIBROX RANGE

Features comfortable, non-slip, ergonomic handles designed for long shifts in meat processing and food manufacturing industries.

Victorinox Fibrox Boning Knife Range

The Victorinox Fibrox range has been designed specifically for professional operators. This high quality knife collection combines comfort, non-slip, ergonomic handles with easy to sharpen blades providing a long service life and exceptional cutting edge use after use.



5-6501-15



5-6502-15



5-6503-15



5-6508-15

Curved Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
5-6501-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Wide Blade - Red	Red	6
5-6502-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Wide Blade - Blue	Blue	6
5-6503-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Wide Blade - Black	Black	6
5-6508-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Wide Blade - Yellow	Yellow	6



5-6523-15

Curved Boning Knife — Wide Fluted Blade

Code	Description	Colour	Pack Qty
5-6523-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Fluted, Wide Blade - Black	Black	6



Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
5-6601-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Narrow Blade – Red	Red	6
5-6602-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Narrow Blade – Blue	Blue	6
5-6603-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Narrow Blade – Black	Black	6
5-6608-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Narrow Blade – Yellow	Yellow	6
5-6601-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Narrow Blade – Red	Red	6
5-6602-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Narrow Blade – Blue	Blue	6
5-6603-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Narrow Blade – Black	Black	6
5-6608-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Narrow Blade – Yellow	Yellow	6



Curved Boning Knife — Flexible Narrow Blade

Code	Description	Colour	Pack Qty
5-6613-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Flexible, Narrow Blade – Black	Black	6
5-6618-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Flexible, Narrow Blade – Yellow	Yellow	6
5-6613-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Flexible, Narrow Blade – Black	Black	6
5-6618-15	Victorinox Boning Knife 6" Inch (15cm) Curved, Flexible, Narrow Blade – Yellow	Yellow	6



5-6001-15



5-6003-15



5-6008-15

Straight Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
5-6003-12	Victorinox Boning Knife 5" Inch (12cm) Straight, Wide Blade – Black	●	6
5-6003-14	Victorinox Boning Knife 5 1/2" Inch (14cm) Straight, Wide Blade – Black	●	6
5-6001-15	Victorinox Boning Knife 6" Inch (15cm) Straight, Wide Blade – Red	●	6
5-6003-15	Victorinox Boning Knife 6" Inch (15cm) Straight, Wide Blade – Black	●	6
5-6008-15	Victorinox Boning Knife 6" Inch (15cm) Straight, Wide Blade – Yellow	●	6



5-6103-12



5-6103-15

Straight Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
5-6103-12	Victorinox Boning Knife 5" Inch (12cm) Straight, Narrow Blade – Black	●	6
5-6103-15	Victorinox Boning Knife 6" Inch (15cm) Straight, Narrow Blade – Black	●	6
5-6103-18	Victorinox Boning Knife 7" Inch (18cm) Straight, Narrow Blade – Black	●	6



5-6203-09



5-6203-12



5-6203-15

Straight Boning Knife — Extra Narrow Blade

Code	Description	Colour	Pack Qty
5-6203-09	Victorinox Boning Knife 3 3/4" Inch (9cm) Straight, Extra Narrow Blade – Black	●	6
5-6203-12	Victorinox Boning Knife 5" Inch (12cm) Straight, Extra Narrow Blade – Black	●	6
5-6203-15	Victorinox Boning Knife 6" Inch (15cm) Straight, Extra Narrow Blade – Black	●	6



5-6403-12



5-6403-15

Straight Boning Knife - Tapered Narrow Blade

Code	Description	Colour	Pack Qty
5-6403-12	Victorinox Boning Knife 5" Inch (12cm) Straight, Tapered, Narrow Blade – Black	●	6
5-6403-15	Victorinox Boning Knife 6" Inch (15cm) Straight, Tapered, Narrow Blade – Black	●	6



Victory Boning Knives

With a strong focus on quality, Victory Knives are made in smaller quality-controlled batches to ensure each knife is correctly cared for from start to finish. Crafted from high quality steel from both Germany and Japan, Victory Knives are synonymous with high quality and robustness by industry professionals who demand more from their tools.



Made in NZ



Unique Grip Handle
For Exceptional
User Control



Easy To Sharpen



Unique
Serial Number
For Full Traceability



Available In Different
Sized Handles
& Colours

AVAILABLE IN THREE HANDLE STYLES:



115 HANDLE

Features Victory's signature ribbed handle which provides exceptional grip and user control. The large fingerguard provides extra protection against run-on injuries.



113 HANDLE

Similar to the 115 handle with an extended fingerguard to prevent run-on injuries.



PROGRIP

Features textured handles with excellent anti-slip properties. Larger handle ideal for a larger hand. Available in a range of colours.

Victory 115 Boning Knife Range

The 115 Range features Victory's signature ribbed handle which provides exceptional grip and user control.

The large fingerguard provides extra protection to prevent run-on injuries. The handle and blade are sealed together to stop bacteria build-up, increasing food-safety and hygiene.

All Victory knives feature a unique serial number for full traceability and audit. Created with the professional in mind, the 115 Range of knives are renowned for their durability, ease of maintenance and exceptional cutting edge.



2-700-13-115W



2-700-15-115BK



2-700-15-115W



2-700-17-115W

Curved Boning Knife — Stiff Blade

Code	Description	Colour	Pack Qty
2-700-13-115W	Victory 115 Range Boning Knife 5" Inch (13cm) Curved, Stiff Blade - White	○	6
2-700-15-115BK	Victory 115 Range Boning Knife 6" Inch (15cm) Curved, Stiff Blade - Black	●	6
2-700-15-115W	Victory 115 Range Boning Knife 6" Inch (15cm) Curved, Stiff Blade - White	○	6
2-700-17-115W	Victory 115 Range Boning Knife 7" Inch (17cm) Curved, Stiff Blade - White	○	6



2-213-13-115BL



2-213-13-115W

Curved Boning Knife — Rounded Tip

Code	Description	Colour	Pack Qty
2-213-13-115BL	Victory 115 Range Boning Knife 5" Inch (13cm) Curved, Stiff Blade, Rounded Tip – Blue	●	6
2-213-13-115W	Victory 115 Range Boning Knife 5" Inch (13cm) Curved, Stiff Blade, Rounded Tip – White	○	6



2-213-13-115WHG

Hollow Ground Boning Knife — Stiff Blade

Code	Description	Colour	Pack Qty
2-213-13-115WHG	Victory 115 Range Hollow Ground Boning Knife 5" Inch (13cm) Curved, Stiff Blade, Rounded Tip – White	○	6



2-710-15-115W

Straight Boning Knife — Stiff Blade

Code	Description	Colour	Pack Qty
2-710-15-115W	Victory 115 Range Boning Knife 6" Inch (15cm) Straight, Stiff Blade – White	○	6



2-720-15-115B

Curved Boning Knife — Stiff Narrow Blade

Code	Description	Colour	Pack Qty
2-720-15-115B	Victory 115 Range Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Black	●	6
2-720-15-115W	Victory 115 Range Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – White	○	6

Victory 113 Boning Knife Range

The 113 Range features Victory's signature ribbed handle which provides exceptional grip and user control. This is complimented by an extended fingerguard to prevent run-on injuries.

The handle and blade are sealed together to stop bacteria build-up, increasing food-safety and hygiene.

All Victory knives feature a unique serial number for full traceability and audit. Created with the professional in mind, the 113 Range of knives are renowned for their durability, ease of maintenance and exceptional cutting edge.



2-700-15-113BL

Curved Boning Knife — Stiff Blade

Code	Description	Colour	Pack Qty
2-700-15-113BL	Victory 113 Range Boning Knife 6" Inch (15cm) Curved, Stiff Blade With Extended Fingerguard – Blue	●	6



2-213-13-113BL

Curved Boning Knife — Rounded Tip

Code	Description	Colour	Pack Qty
2-213-13-113BL	Victory 113 Range Boning Knife 5" Inch (13cm) Curved, Stiff, Rounded Tip Blade With Extended Fingerguard – Blue	●	6

Victory Progrip Boning Knife Range

The Victory Progrip range features textured handles made from a thermoplastic elastomer with excellent anti-slip properties. The protective fingerguard offers extra protection to prevent run-on injuries. A slightly larger handle than others on the market, the Victory Progrip is ideal for someone with a larger hand.

The handle and blade are sealed together to stop bacteria build-up, increasing food-safety and hygiene.

All Victory knives feature a unique serial number for full traceability and audit. Created with the professional in mind, the Progrip Range of knives are renowned for their durability, ease of maintenance and exceptional cutting edge.



2-700-13-200BL



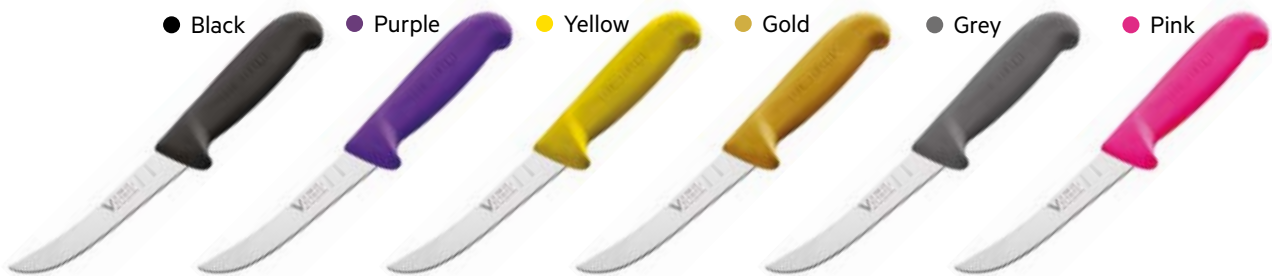
2-700-15-200BL

Curved Boning Knife — Stiff Blade

Code	Description	Colour	Pack Qty
2-700-13-200BL	Victory Progrip Boning Knife 5" Inch (13cm) Curved, Stiff Blade – Blue	●	6
2-700-15-200BL	Victory Progrip Boning Knife 6" Inch (15cm) Curved, Stiff Blade – Blue	●	6

LOOKING FOR OTHER COLOURS?

The Victory Progrip range is available in a variety of handle colours. Contact Highgate Group today for more information on special ordering.



2-720-13-200BL



2-720-15-200BL



2-720-15-200BK

Curved Boning Knife — Stiff Narrow Blade

Code	Description	Colour	Pack Qty
2-720-13-200BL	Victory Progrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Blue	●	6
2-720-15-200BL	Victory Progrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Blue	●	6
2-720-15-200BK	Victory Progrip Boning Knife 6" Inch (15cm) Curved, Stiff, Narrow Blade – Black	●	6



2-720-13-200BLHG



2-720-15-200BLHG



2-700-15-200BLHG

Curved Hollow Ground Boning Knife

Code	Description	Colour	Pack Qty
2-720-13-200BLHG	Victory Progrip Boning Knife 5" Inch (13cm) Curved, Hollow Ground, Stiff, Narrow Blade – Blue	●	6
2-720-15-200BLHG	Victory Progrip Boning Knife 6" Inch (15cm) Curved, Hollow Ground, Stiff, Narrow Blade – Blue	●	6
2-700-15-200BLHG	Victory Progrip Boning Knife 6" Inch (15cm) Curved, Hollow Ground, Stiff, Wide Blade – Blue	●	6

Filleting Knives

DEXTER
THE EDGE SINCE 1818



Dexter Filleting Knives

Dexter has been making knives for over 200 years and are renowned for their craftsmanship.

Dexter partner with an American Steel mill to create their own proprietary steel DEXSTEEL™, which combines high-carbon stainless steel and high-alloy steel, offering a premium knife range well regarded for its precise filleting results and ease of use.



Made in USA



Built To Last



Premium
High-Quality Steel



Exceptional Sharpness
& High-Edge Retention



Superior User
Comfort

AVAILABLE IN TWO HANDLE STYLES:



SANI-SAFE®

Sealed handle allows for easy cleaning and reduces bacteria forming.



SOFGRIP®

Ergonomically designed, the soft rubber handle contours to the hand for maximum comfort and control.

Dexter SANI-SAFE® Filleting Knife Range

A must have tool for those preparing fresh fish daily, the Dexter SANI-SAFE® Filleting Knife range offers just the right amount of flexibility, allowing the blade to bend with ease whilst retaining its original shape.

The ergonomic handle features a textured, slip-resistant grip that provides control when working with foods that are slippery and wet. The blade to handle seal ensures the upmost hygiene, stopping bacteria and residue from forming.



S133-7



S133-8



S133-9



High Carbon Steel

Straight Filleting Knife – Narrow Blade

Code	Description	Colour	Pack Qty
S133-7	Dexter SANI-SAFE® Filleting Knife 7" (18cm) Flexible, Narrow Blade – White	○	6
S133-8	Dexter SANI-SAFE® Filleting Knife 8" (20cm) Flexible, Narrow Blade – White	○	6
S133-9	Dexter SANI-SAFE® Filleting Knife 9" (23cm) Flexible, Narrow Blade – White	○	6

Dexter SOFGRIP® Filleting Knife Range

The ultimate multi-purpose filleting knife, the Dexter SOFGRIP® Filleting Knife range is ideal for filleting fish or boning chicken breasts. Featuring a stain-free, high-carbon steel blade with an ultra sharp edge to cut with precision and ease for long lasting use. The soft, ergonomic handle provides a comfortable, textured non-slip grip that matches the contours of the hand to prevent run-on injuries.



SG133-8B



High Carbon Steel

Straight Filleting Knife - Narrow Blade

Code	Description	Colour	Pack Qty
SG133-8B	Dexter SOFGRIP® Filleting Knife 8" (20cm) Flexible, Narrow Blade – Black	●	6

Looking for more fish & seafood tools?
Turn to page 218 to view the range





F.Dick Filleting Knives

F.Dick Filleting Knives are a favourite amongst food industry professionals offering an extensive variety of filleting knives that are truly fit-for-purpose and well regarded for their ergonomics, high-quality steel, comfort, safety and clever hygienic designs. F.Dick offers a knife to suit every operator and every application.



Made in Germany



Ergonomic & Long-lasting Comfort



High-Quality Stainless Steel



Superior Edge Retention



Handle Sealed To Blade For Easy Cleaning & Food Safety

AVAILABLE IN TWO HANDLE STYLES:



ERGOGRIP

Designed with ergonomics and comfort in mind. Features non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design.



PRO-DYNAMIC

Lightweight, ergonomic and hygienic, the Pro-Dynamic handle is both non-slip and comfortable in the hand.

F.Dick ErgoGrip Filleting Knife Range

Made in Germany, the F.Dick ErgoGrip knife range has been designed with ergonomics and comfort in mind. Featuring non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design. The blades are crafted from specially tempered stainless steel, offering a very sharp knife that holds its edge for longer. Dishwasher safe, the handle is sealed around the blade for easy cleaning to stop bacteria and residue build up.



8-2417-18



8-2417-21

Curved Filleting Knife - Narrow Blade

Code	Description	Colour	Pack Qty
8-2417-18	F.Dick ErgoGrip Filleting Knife 7" Inch (18cm) Curved, Flexible, Narrow Blade – Blue	●	6
8-2417-21	F.Dick ErgoGrip Filleting Knife 8" Inch (21cm) Curved, Flexible, Narrow Blade – Blue	●	6

F.Dick Pro-Dynamic Filleting Knife Range

The F.Dick Pro-Dynamic Filleting Knife range features hygienic solid plastic handles that are seamlessly connected to the blade to stop bacteria and residue build up. The ergonomic and lightweight handle sits perfectly in the hand offering comfort and is non-slip to prevent run-on injuries.



8-5004-25

Straight Filleting Knife – Narrow Blade

Code	Description	Colour	Pack Qty
8-5004-25	F.Dick Pro-Dynamic Filleting Knife 10" Inch (25cm) Straight, Flexible, Narrow Blade – Black	●	6



Swibo Filleting Knives

Swibo knives are made in Switzerland by Victorinox. The range is instantly recognisable by its distinctive yellow handles made from high-strength, heat-proof Grilon. The blades are specially treated and tempered offering superior cutting strength and a long lasting cutting edge.



Made in Switzerland



High-Quality Stainless Steel



Long-Lasting Sharpness



Superior Cutting Strength



Handle Sealed To Blade For Easy Cleaning

Swibo Filleting Knife Range

Swibo handles are made from a high strength, heat proof and dishwasher safe material known as Grilon. The non-slip, ergonomically designed handle is injection moulded and sealed directly into the polished, stainless steel blade. This stops dirt and bacteria forming and ensures the highest levels of food safety.



5-8452-20

Curved Filleting Knife — Wide Blade

Code	Description	Colour	Pack Qty
5-8452-20	Swibo Filleting Knife 8" Inch (20cm) Curved, Flexible, Wide Blade – Yellow	●	6



5-8450-20

Straight Filleting Knife — Narrow Blade

Code	Description	Colour	Pack Qty
5-8450-20	Swibo Filleting Knife 8" Inch (20cm) Straight, Flexible, Narrow Blade – Yellow	●	6



5-8449-20

Straight Filleting Knife — Short Handle — Narrow Blade

Code	Description	Colour	Pack Qty
5-8449-20	Swibo Filleting Knife 8" Inch (20cm) Straight, Flexible, Narrow Blade with Short Handle – Yellow	●	6



VICTORINOX



Victorinox Filleting Knives

The creators of the Swiss Army Knife, Victorinox are regarded as one of the top knife makers in the world. Renowned for their quality, innovative design and reliability, Victorinox have been crafting knives for more than 130 years.

All Victorinox blades are made of martensitic stainless steel and have varying levels of flexibility to them. This softer type of steel makes Victorinox knives one of the easiest to sharpen. Well-balanced and comfortable to use, Victorinox knives are well suited to professional operators working long shifts. Victorinox is committed to sustainability and utilise 100% recycled steel.



Made in
Switzerland



Easy To Sharpen



Long Lasting
User Comfort



Non-Slip Handles



Ergonomic To
Reduce RSI Injuries

AVAILABLE IN ONE HANDLE STYLE:



FIBROX RANGE

Features comfortable, non-slip, ergonomic handles designed for long shifts in meat processing and food manufacturing industries.

Victorinox Fibrox Filleting Knife Range

The Victorinox Fibrox range has been designed specifically for professional operators. This high quality knife collection combines comfort, non-slip, ergonomic handles with easy to sharpen blades providing a long service life and exceptional cutting edge use after use.



5-3703-18

Straight Filleting Knife

Code	Description	Colour	Pack Qty
5-3703-18	Victorinox Filleting Knife 7" Inch (18cm) Straight Blade – Black	●	6



5-3763-20

Straight Filleting Knife — Narrow Blade

Code	Description	Colour	Pack Qty
5-3763-20	Victorinox Filleting Knife 8" Inch (20cm) Straight, Narrow Blade – Black	●	6



VICTORINOX

CARING FOR YOUR VICTORINOX KNIVES

The better you clean and maintain your knives, the longer they'll last.

Professional Victorinox knives with plastic handles are all dishwasher-safe. However, best practice is to clean your knives by hand, as harsh detergents used in dishwashers and hot steam can lead to pitting on the blade or even corrosion.

To clean, run the knife under cold water and use a mild detergent. It's important to do this as soon as possible when working with salty or acidic foods as it can stain the blade if not cleaned for prolonged periods of time.

Air drying can result in limescale spots. To avoid this, use a cotton or linen towel to dry the knife immediately after washing. Make sure the towel is clean so it doesn't scratch or harm the blade.

Regular maintenance with correct sharpening techniques and tools will further preserve the performance and longevity of the knife. Refer to page 290 for more information on sharpening.



Victory Filleting Knives

With a strong focus on quality, Victory Knives are made in smaller quality-controlled batches to ensure each knife is correctly cared for from start to finish. Crafted from high-quality steel from both Germany and Japan, Victory Knives are synonymous with high quality and robustness by industry professionals who demand more from their tools.



Made in NZ



Unique Grip Handle
For Exceptional
User Control



Easy To Sharpen



Unique
Serial Number
For Full Traceability



Available In Different
Sized Handles
& Colours

AVAILABLE IN TWO HANDLE STYLES:



115 HANDLE

Features Victory's signature ribbed handle which provides exceptional grip and user control. The large fingerguard provides extra protection against run-on injuries.



PROGRIP

Features textured handles with excellent anti-slip properties. Larger handle ideal for a larger hand.

Victory ProGrip Filleting Knife Range

The Victory ProGrip range features textured handles made from a thermoplastic elastomer with excellent anti-slip properties. The protective fingerguard offers extra protection to prevent run-on injuries. A slightly larger handle than others on the market, the Victory ProGrip would be ideal for someone with a larger hand.

The handle and blade are sealed together to stop bacteria build-up, increasing food-safety and hygiene.



2-506-25-200

Curved Filleting Knife — Narrow Blade

Code	Description	Colour	Pack Qty
2-506-25-200	Victory ProGrip Filleting Knife 10" Inch (25cm) Curved, Narrow Blade – Blue	●	6

Victory 115 Filleting Knife Range

The 115 Range features Victory's signature ribbed handle which provides exceptional grip and user control.

The large fingerguard provides extra protection to prevent run-on injuries. The handle and blade are sealed together to stop bacteria build-up, increasing food-safety and hygiene.

All Victory knives feature a unique serial number for full traceability and audit. Created with the professional in mind, the 115 Range of knives are renowned for their durability, ease of maintenance and exceptional cutting edge.



2-150-22-115W

Curved Filleting Knife — Medium Width Blade

Code	Description	Colour	Pack Qty
2-150-22-115W	Victory 115 Handle Filleting Knife 9" Inch (22cm) Curved, Medium Width Blade – White	○	6

Fish & Seafood Tools



Fish & Seafood Tools

Highgate Group offer a range of high quality speciality fish and seafood knives and tools.

Dexter SANI-SAFE® Fish & Seafood Knives

Made in the USA, Dexter SANI-SAFE® Knives are the workhorse of the food industry built to be both tough and hygienic. SANI-SAFE® knives feature a textured, slip-resistant and easy-to-clean polypropylene handle that is sealed around the blade to stop bacteria forming. The handle is made from 100% recycled plastic.



S-112-12-H

Fish Splitting Knife

Code	Description	Colour	Pack Qty
S-112-12-H	Dexter SANI-SAFE® Fish Splitting Knife 12" Inch (30cm) – White	○	6



FS32

Fish Scaler

Code	Description	Pack Qty
FS32	Fish Scaler, Stainless Steel Head, 32cm	1

Tweezers, Pliers & Forceps

Highgate Group offer a range of high quality tweezers, pliers & forceps that are comfortable and efficient to use.



F.Dick Fish Bone Tweezers

Features:

- Made from no stain high carbon steel.
- Made in Germany.



9-0154-13

Code	Description	Carton Qty
9-0154-13	F.Dick Fish Bone Tweezers 5" Inch	6



F.Dick Fish Bone Pliers

Features:

- Ideal for removing small fish bones.



4-0149-120

Code	Description	Carton Qty
4-0149-120	F.Dick Fish Bone Pliers, Stainless Steel, Smooth	5

Stainless Steel Forceps



F180KH-1/2

Code	Description	Carton Qty
F180KH-1/2	Stainless Steel Forceps 180mm, With Keyring Hole	1

Oyster & Clam Knife Guide



The Boston

Highly versatile knife with a long, narrow blade that can be used with any shucking method, except the side-knife method. Ideal for all types and sizes of oysters.



The New Haven

The New Haven is a classic design with an upturned tip that offers excellent leverage for opening the oyster hinge. The convex tip tends to travel high inside the oyster and away from the tender meat and helps to cleanly shuck the oyster meat. Ideal for oysters on the half shell.



The Providence

Comparable to the New Haven design, the Providence instead has a flat blade with no upward curve. Ideal for oysters of all sizes, especially medium-sized oysters.



Clam Knife

The Dexter SANI-SAFE® Clam Knife will efficiently pry open and remove the muscle from the clam. One side of the blade is dull while the other side is about as sharp as a butter knife, so that you can push through the clam without cutting your hand. Ideal for all types of clams.



S-121



S-126



S-120



S-122



S-129

Oyster & Clam Knives

Code	Description	Colour	Pack Qty
S-121	Dexter SANI-SAFE® Oyster Knife 2 3/4" Inch (7cm) New Haven Style – White	○	6
S-126	Dexter SANI-SAFE® Oyster Knife 2 3/4" Inch (7cm) Providence Style – White	○	6
S-120	Dexter SANI-SAFE® Oyster Knife 4" Inch (10cm) Boston Style, long handle – White	○	6
S-122	Dexter SANI-SAFE® Oyster Knife 4" Inch (10cm) Boston Style, short handle – White	○	6
S129	Dexter SANI-SAFE® Clam Knife 3 3/8" Inch (9cm) – White	○	6

Gut & Tripe Knives



F.Dick Gut & Tripe Knives

F.Dick Gut & Tripe Knives have been engineered to reduce product wastage, by reducing the risk of perforating internal organs during the evisceration process. Featuring specially tempered, stainless steel blades, the range offers exceptional cutting performance. The ergonomically designed handles increase comfort and are non-slip, which further reduces the risk of injury, particularly when working in slippery conditions.



Made in Germany



Ergonomic & Long-lasting Comfort



High-Quality Stainless Steel



Range Of Styles Available



Handle Sealed To Blade For Easy Cleaning & Food Safety

AVAILABLE IN ONE HANDLE STYLE:



ERGOGrip

Designed with ergonomics and comfort in mind. Features non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design.

F.Dick ErgoGrip Gut & Tripe Knife Range

Made in Germany, the F.Dick ErgoGrip knife range has been designed with ergonomics and comfort in mind. Featuring non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design. The blades are crafted from specially tempered stainless steel, offering a very sharp knife that holds its edge for longer. Dishwasher safe, the handle is sealed around the blade for easy cleaning to stop bacteria and residue build up.



Curved Gut & Tripe (Brisket) Knife

Code	Description	Colour	Pack Qty
8-2139-15	F.Dick ErgoGrip Gut & Tripe (Brisket) Knife 6" Inch (15cm) Curved – Blue	Blue	6



Curved Gut & Tripe (Brisket) Knife — Serrated Edge

Code	Description	Colour	Pack Qty
8-2140-15-53	F.Dick ErgoGrip Gut & Tripe (Brisket) Knife 6" Inch (15cm) Curved, Serrated Edge Blade – Orange	Orange	6



Hooked Gut & Tripe (Brisket) Knife

Code	Description	Colour	Pack Qty
8-2431-21	F.Dick Hooked ErgoGrip Gut & Tripe (Brisket) Knife 8" Inch (21cm) – Blue	Blue	6



Giesser Gut & Tripe Knives

The Giesser Gut & Tripe Knife range increases efficiency, operator safety and reduces product wastage.

All blades are made from high grade chrome molybdenum steel, hardened in a vacuum process to 56-57 Rockwell hardness grade. The high-quality blades offer exceptional performance and a long edge life to reduce replacement costs. The well shaped protective guard provides a secure hold. The handles are made from a comfortable, easy-to-grip and anti-slip TPE that increases user comfort and safety.



AVAILABLE IN ONE HANDLE STYLE:



STANDARD

Features the classic Giesser shape with protective fingerguard. Made from comfortable, anti-slip TPE material.

Giesser Standard Range Gut & Tripe Knives

Giesser Standard range Gut & Tripe knives are recognisable by their classic Giesser shape. The handle is made from TPE, a thermoplastic elastomer with excellent anti-slip properties. The protective guard prevents the hand from slipping when using the knife.



Curved Gut & Tripe (Brisket) Knife

Code	Description	Colour	Pack Qty
3426-16	Giesser Gut & Tripe (Brisket) Knife 6 1/2" Inch (16cm) Curved – Black	●	10



Straight Gut & Tripe (Brisket) Knife

Code	Description	Colour	Pack Qty
3405-16	Giesser Gut & Tripe (Brisket) Knife 6 1/4" Inch (16cm) Straight – Black	●	10
3405-16Y	Giesser Gut & Tripe (Brisket) Knife 6 1/4" Inch (16cm) Straight – Yellow	●	10



CARING FOR YOUR GIESSER KNIVES

Giesser knives are essentially rust-resistant however any steel blade can rust.

Giesser knives with plastic handles are dishwasher-safe. However best practice would still be to wash by hand. If you do need to use a dishwasher, we recommend using detergents that are recommended for cutlery.

To increase the knives longevity, It's recommended that they be hand washed in mild to medium-strength detergent, towel dried and be completely dry before storing away. If you are working with salty or acidic foods, the knives should be washed as quickly as possible to prevent surface oxidization.

Regular maintenance with correct sharpening techniques and tools will further preserve the performance and longevity of the knife. Refer to page 290 for more information on sharpening.

Meat Cleavers



Meat Cleavers

Cleavers are exceptionally versatile, ideal for disjuncting larger bones, cutting clean through smaller bones, thick meat and dense cartilage. They can also be used for chopping through lobster shells and chopping tough fruits and vegetables.

HOW TO CHOOSE A CLEAVER

When selecting a cleaver, it's important to consider the following:



Weight of the Cleaver

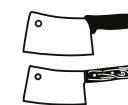
As cleavers are heavy, it's important to find a cleaver that is comfortable to hold and won't be excessively tiring to use. Too heavy and the user will fatigue and lose accuracy. Too light and the user will fatigue as they have exerted too much energy to cut through the product.



Type of Steel

Cleavers are available in high carbon steel and stainless steel. The benefit of high carbon steel is the blade is incredibly tough and can be honed to a very sharp edge. This means more accurate cutting results. High carbon steel is generally more wear resistant than stainless steel. However, they are vulnerable to rust and need to be carefully looked after.

Stainless steel is less resistant to rust and is easier to look after. However, it won't offer the same level of cutting edge and is less resistant to wear.



Handle Style

The handle style is a personal choice. Highgate Group offer both wooden and polypropylene handles. A polypropylene handle will likely have a non-slip grip and will be ergonomically designed, making them exceptionally comfortable to hold. Wooden handles have been used for centuries with many operators preferring the warmth, feel and appearance of a real hardwood handle.



S-5387



Dexter SANI-SAFE® Cleaver — High Carbon Steel

Code	Description	Colour	Pack Qty
S-5387	Dexter SANI-SAFE® Cleaver 7" Inch (18cm) 550 Grams – White	○	1



5387



Dexter TRADITIONAL® Cleaver — High Carbon Steel

Code	Description	Colour	Pack Qty
5387	Dexter TRADITIONAL® Cleaver 7" Inch (18cm) 6.5mm Thick, 650 Grams – Wood	●	1

CLEAVER CARE

It's important to wash and completely dry your cleaver after use. Be sure to clean the blade immediately after working with acidic ingredients such as tomatoes, onions and fruits to avoid the blade rusting.

Wash the cleaver by hand in warm, soapy water using a sponge. Never put a cleaver in the dishwasher. Carefully dry the cleaver with a towel and ensure the cleaver is completely dry before storing away. Where possible, keep the cleaver away from humidity, such as the sink.

If the knife isn't used frequently , a very light oiling with knife sharpening oil will prevent it from rusting. High carbon blades and cleavers with wooden handles should also be occasionally oiled to prevent rusting. To oil, very lightly dampen a paper towel with the oil and brush lightly over the knife, removing any excess with a paper towel. You can find knife sharpening oil on page 317.

As with all knives, it's important to regularly sharpen your cleaver.



9-3100-18



9-2023-23

F.Dick Cleaver — Stainless Steel

Code	Description	Colour	Pack Qty
9-3100-18	F.Dick Stainless Steel Cleaver 7" Inch (18cm) 800 Grams – Black	●	1
9-2023-23	F.Dick Stainless Steel Cleaver 9" Inch (23cm) 1.5kg – Black	●	1



5-4003-18

Victorinox Cleaver — Stainless Steel

Code	Description	Colour	Pack Qty
5-4003-18	Victorinox Fibrox Cleaver 7" (18cm) 343 Grams – Black	●	1

Paring Knives



Victorinox Paring Knives

Victorinox Paring Knives are the ultimate multi-taskers, ideal for intricate cutting, peeling, mincing and dicing of fruits, vegetables and herbs.



Made in Switzerland



Range of Handles & Blade Styles



Long Lasting User Comfort



Excellent Multi-Purpose Knives



Ergonomic To Reduce RSI Injuries

AVAILABLE IN TWO HANDLE STYLES:



STANDARD

Features a durable straight handle made from high-quality polypropylene. Well balanced and fits comfortably in the hand.



SWISS CLASSIC

Features an ergonomic, curved handle made from high-quality polypropylene. Available in a wide range of colours.

Victorinox Standard Paring Knife Range

The Victorinox Standard range has been designed specifically for professional operators. Dishwasher-safe and ultra sharp, the range is available in a variety of blade styles.



5-0501



5-0503

Curved Paring Knife — Plain Edge

Code	Description	Colour	Pack Qty
5-0501	Victorinox Paring Knife 2 1/4" Inch (6cm) Curved, Plain Edge Blade – Red	●	20
5-0503	Victorinox Paring Knife 2 1/4" Inch (6cm) Curved, Plain Edge Blade – Black	●	20



5-0401



5-0403

Straight Paring Knife — Plain Edge

Code	Description	Colour	Pack Qty
5-0401	Victorinox Paring Knife 3 1/4" Inch (8cm) Straight, Plain Edge Blade – Red	●	20
5-0403	Victorinox Paring Knife 3 1/4" Inch (8cm) Straight, Plain Edge Blade – Black	●	20



5-0431



5-0433

Straight Paring Knife — Serrated Edge

Code	Description	Colour	Pack Qty
5-0431	Victorinox Paring Knife 3 1/4" Inch (8cm) Straight, Serrated Blade – Red	●	20
5-0433	Victorinox Paring Knife 3 1/4" Inch (8cm) Straight, Serrated Blade – Black	●	20



5-0701



5-0702



5-0703

Straight Paring Knife — Pointed Tip — Plain Edge

Code	Description	Colour	Pack Qty
5-0701	Victorinox Paring Knife 4" Inch (10cm) Straight, Pointed Tip, Plain Edge Blade – Red	●	20
5-0702	Victorinox Paring Knife 4" Inch (10cm) Straight, Pointed Tip, Plain Edge Blade – Blue	●	20
5-0703	Victorinox Paring Knife 4" Inch (10cm) Straight, Pointed Tip, Plain Edge Blade – Black	●	20



5-0631



5-0733

Straight Paring Knife — Pointed Tip — Serrated Edge

Code	Description	Colour	Pack Qty
5-0631	Victorinox Paring Knife 3 1/4" Inch (8cm) Straight, Pointed Tip, Serrated Blade – Red	●	20
5-0633	Victorinox Paring Knife 3 1/4" Inch (8cm) Straight, Pointed Tip, Serrated Blade – Black	●	20
5-0731	Victorinox Paring Knife 4" Inch (10cm) Straight, Pointed Tip, Serrated Blade – Red	●	20
5-0733	Victorinox Paring Knife 4" Inch (10cm) Straight, Pointed Tip, Serrated Blade – Black	●	20



5-0831



5-0832



5-0833

Straight Paring Knife — Rounded Tip — Serrated Edge

Code	Description	Colour	Pack Qty
5-0831	Victorinox Paring Knife 4" Inch (10cm) Straight, Rounded Tip, Serrated Blade – Red	●	20
5-0832	Victorinox Paring Knife 4" Inch (10cm) Straight, Rounded Tip, Serrated Blade – Blue	●	20
5-0833	Victorinox Paring Knife 4" Inch (10cm) Straight, Rounded Tip, Serrated Blade – Black	●	20

Victorinox Swiss Classic Paring Knife Range

The Victorinox Swiss Classic range has been designed specifically for professional operators. The curved, ergonomic handle fits comfortably in the hand, ideal for long shifts. Dishwasher-safe, the ultra-sharp blades are easy to maintain and re-sharpen. Available in a wide range of colours.



6-7836-L114



6-7836-L115



6-7836-L118



6-7836-L119



6-7833

Straight Paring Knife — Rounded Tip — Serrated Edge

Code	Description	Colour	Pack Qty
6-7836-L114	Victorinox Swiss Classic Paring Knife 4" Inch (10cm) Straight, Rounded Tip, Serrated Blade – Green	●	20
6-7836-L115	Victorinox Swiss Classic Paring Knife 4" Inch (10cm) Straight, Rounded Tip, Serrated Blade – Pink	●	20
6-7836-L118	Victorinox Swiss Classic Paring Knife 4" Inch (10cm) Straight, Rounded Tip, Serrated Blade – Yellow	●	20
6-7836-L119	Victorinox Swiss Classic Paring Knife 4" Inch (10cm) Straight, Rounded Tip, Serrated Blade – Orange	●	20
6-7833	Victorinox Swiss Classic Paring Knife 4" Inch (10cm) Straight, Rounded Tip, Serrated Blade – Black	●	20

Poultry Knives, Shears & Scissors



Poultry Knives, Shears & Scissors

Highgate Group offer a wide range of poultry knives, shears and scissors from the world's leading brands. As every knife operator and application is different, we offer a range of different brands, blade sizes, handle styles and colours.

All knives feature high-quality steel blades offering exceptional sharpness and high-edge retention. All handles are non-slip, offering a secure safe grip and are ergonomically designed for long lasting comfort during long shifts.

Dexter SANI-SAFE® Poultry Knife Range

Dexter SANI-SAFE® Poultry Knives are the workhorse of the food industry built to be both tough and hygienic. SANI-SAFE® knives feature a textured, slip-resistant and easy-to-clean polypropylene handle that is sealed around the blade to stop bacteria forming. Dexter is committed to sustainability with all handles and packaging made from 100% recycled materials.



EP-155-WHG

Hollow Ground Poultry Knife — Straight Narrow Blade

Code	Description	Colour	Pack Qty
EP-153-3-3.4DP	Dexter SANI-SAFE® Hollow Ground Poultry Knife 3 3/4" (9cm) Straight, Stiff, Extra Narrow Blade – Orange	Orange	6
EP-154-HG	Dexter SANI-SAFE® Hollow Ground Poultry Knife 4 1/2" (11cm) Straight, Stiff, Narrow Blade – Orange	Orange	6
EP-155-WHG	Dexter SANI-SAFE® Hollow Ground Poultry Knife 5" (12cm) Straight, Stiff, Narrow Blade – Orange	Orange	6

F.Dick ErgoGrip Poultry Knife Range

The F.Dick ErgoGrip Poultry Knife range has been designed with ergonomics and comfort in mind. Featuring non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design.

The blades are crafted from specially tempered stainless steel, offering a very sharp knife that holds its edge for longer. Dishwasher safe, the handle is sealed around the blade for easy cleaning and to stop the build up of bacteria and residue.



8-2982-13



8-2991-13-02

More Colours Available
Pages 181-185

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
8-2981-13	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Flexible, Narrow Blade – Blue	●	6
8-2982-13	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Semi-Flexible, Narrow Blade – Blue	●	6
8-2991-13-02	F.Dick ErgoGrip Boning Knife 5" Inch (13cm) Curved, Stiff, Narrow Blade – Yellow	●	6



8-1341-10

Designed For AUS Processors

Straight Poultry Knife — Extra Narrow Blade

Code	Description	Colour	Pack Qty
8-1341-10	F.Dick ErgoGrip Poultry Knife 4" Inch (10cm) Straight, Semi-Flexible, Extra Narrow Blade – Black	●	6



8-1340-10

Straight Poultry Knife — Wide Blade

Code	Description	Colour	Pack Qty
8-1340-10	F.Dick ErgoGrip Poultry Knife 4" Inch (10cm) Straight, Stiff, Wide Blade – Black	●	6



8-2368-10

Straight Poultry Knife — Narrow Blade

Code	Description	Colour	Pack Qty
8-2368-10	F.Dick ErgoGrip Poultry Knife 4" Inch (10cm) Straight, Stiff, Narrow Blade – Blue	●	6

Giesser Standard Poultry Knife Range

Giesser Standard Poultry Knives are instantly recognisable by their classic Giesser shape. The handle is made from TPE, a thermoplastic elastomer with excellent anti-slip properties. The protective guard prevents the hand from slipping when using the knife. The Giesser standard range is for anyone looking for a quality knife that suits a wide variety of applications.



3105-10

Straight Poultry Knife — Narrow Blade

Code	Description	Colour	Pack Qty
3105-10	Giesser Standard Poultry Knife 4" (10cm) Straight, Stiff, Narrow Blade – Black	●	10

Victorinox Fibrox Poultry Knife Range

The Victorinox Fibrox range has been designed specifically for professional operators. This high quality knife collection combines comfort, non-slip, ergonomic handles with easy-to-sharpen blades providing a long service life and exceptional cutting edge use after use.



5-6608-12

Curved Boning Knife — Narrow Blade

Code	Description	Colour	Pack Qty
5-6602-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Semi-Flexible, Narrow Blade – Blue	●	6
5-6603-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Semi-Flexible, Narrow Blade – Black	●	6
5-6608-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Semi-Flexible, Narrow Blade – Yellow	●	6



Curved Boning Knife — Flexible Narrow Blade

Code	Description	Colour	Pack Qty
5-6613-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Flexible, Narrow Blade – Black	●	6
5-6618-12	Victorinox Boning Knife 5" Inch (12cm) Curved, Flexible, Narrow Blade – Yellow	●	6



Straight Boning Knife — Extra Narrow Blade

Code	Description	Colour	Pack Qty
5-6203-09	Victorinox Boning Knife 3 3/4" Inch (9cm) Straight, Extra Narrow Blade – Black	●	6
5-6203-12	Victorinox Boning Knife 5" Inch (12cm) Straight, Extra Narrow Blade – Black	●	6



Straight Boning Knife — Tapered Extra Narrow Blade

Code	Description	Colour	Pack Qty
5-5903-09	Victorinox Poultry Boning Knife 3 3/4" Inch (9cm) Straight, Tapered, Extra Narrow, Small Handle – Black	●	6
5-5903-09M	Victorinox Poultry Boning Knife 3 3/4" Inch (9cm) Straight, Tapered, Extra Narrow, Medium Handle – Black	●	6



Rabbit Boning Knife — Wide Blade

Code	Description	Colour	Pack Qty
5-5103-10	Victorinox Rabbit Boning Knife 4" Inch (10cm) Straight, Semi-Flexible, Wide Blade – Black	●	6
5-5108-10	Victorinox Rabbit Boning Knife 4" Inch (10cm) Straight, Semi-Flexible, Wide Blade – Yellow	●	6

Victorinox Poultry Shears & Scissors

Victorinox Poultry Shears effortlessly cut through chicken, turkey, duck and goose. Razor sharp and robust, the range is available in 3 styles.

Constructed from high carbon stainless steel, Victorinox Scissors are super sharp for exceptional cutting results. Featuring ergonomic and durable nylon handles, Victorinox scissors are comfortable to use and easy to clean.



7-6343



7-6344



7-6345



7-6363-3

Victorinox Poultry Shears & Scissors

Code	Description	Pack Qty
7-6343	Victorinox Poultry Shears 10" Inch (25cm) – Nylon Handle	1
7-6344	Victorinox Poultry Shears 10" Inch (25cm) – Professional Handle	1
7-6345	Victorinox Poultry Shears 10" Inch (25cm) – Stainless Steel	1
7-6363-3	Victorinox Stainless Steel Scissors (20cm)	1

Black Panther Poultry Scissor Range

Black Panther Shears and Scissors were originally developed for the poultry industry. Constructed with premium stainless steel blades, all products are precision ground and honed to achieve the finest long lasting edge.

The comfortable soft grip handles allow for 4 fingers inside the handle even when wearing gloves.



29-810

Black Panther Scissors — Straight

Code	Description	Pack Qty
29-810	Black Panther Scissors 9" Inch (220mm) Ambidextrous, Extra Large Bow, Straight Blade	12
29-910	Black Panther Scissors 9 1/2" Inch (245mm) Ambidextrous, Extra Large Bow, Straight Blade	12
29-902	Black Panther Scissors 10" Inch (250mm) Straight Blade	12



Curved Right Blade



Curved Left Blade



29-811

Black Panther Scissors — Curved

Code	Description	Pack Qty
29-811	Black Panther Scissors 8" Inch (220mm) Curved Right Blade	12
29-812	Black Panther Scissors 8" Inch (220mm) Curved Left Blade	12



29-800

Black Panther Scissors - Serrated

Code	Description	Pack Qty
29-800	Black Panther Scissors 8" Inch (210mm) Ambidextrous, Serrated Edge (One Blade)	12
29-900	Black Panther Scissors 9" Inch (235mm) Ambidextrous, Serrated Edge (One Blade)	12
29-915	Black Panther Shears 11" Inch (280mm) Ambidextrous, Serrated Edge (One Blade)	12

Scissor Sharpening Machine

Electric Sharpening Machine

Features:

- Fully adjustable angle guide.
- Super fine CBN wheel.
- High speed sharpening for poultry scissors.
- Low noise.
- Lightweight unit (10kg).
- 10AMP.
- Anti-vibration rubber mounts.



SS-SM

Code	Description	Carton Qty
SS-SM	Electric Scissor Sharpening Machine	1

Skinning Knives

DEXTER
THE EDGE SINCE 1818



Dexter Skinning Knives

Dexter Skinning Knives are built to last and renowned for their long lasting cutting edge. Available in a range of handle styles to suit every operator, Dexter skinning knives can be used to skin virtually any type of animal - be that beef, lamb, pork, poultry, game or fish.

The curve of the blades and the rigidity of the premium steel makes the knives very easy to use. With very little wrist action required, the knives cut effortlessly, reducing worker fatigue and RSI injuries.



Made in USA



Built To Last



Premium
High-Quality Steel



Exceptional Sharpness
& High-Edge Retention



Superior User
Comfort

AVAILABLE IN TWO HANDLE STYLES:



SANI-SAFE®

Features Dexter's signature white handle made from easy to clean polypropylene. The blade is sealed to the handle for easy cleaning and to stop bacteria forming.



SUREGRIP®

Features a hardened grip handle that contours to the hand for exceptional comfort and control.

Dexter SANI-SAFE® Skinning Knife Range

Dexter SANI-SAFE® Skinning Knives are the workhorse of the food industry built to be both tough and hygienic. SANI-SAFE® knives feature a textured, slip-resistant and easy-to-clean polypropylene handle that is sealed around the blade to stop bacteria forming. Dexter is committed to sustainability with all handles and packaging made from 100% recycled materials.



 High Carbon Steel

Skinning Knife

Code	Description	Colour	Pack Qty
SB12-6	Dexter SANI-SAFE® Skinning Knife 6" Inch (15cm) – White	○	6



 High Carbon Steel

Skinning Knife — Ribbed Handle

Code	Description	Colour	Pack Qty
S-12-6MO	Dexter SANI-SAFE® Skinning Knife 6" Inch (15cm) Ribbed Handle – White	○	6



 High Carbon Steel

Lamb Skinning Knife

Code	Description	Colour	Pack Qty
SL-12-5-1/4	Dexter SANI-SAFE® Lamb Skinning Knife 5 1/4" Inch (14cm) – White	○	6
12-5-1/4MO	Dexter SANI-SAFE® Lamb Skinning Knife 5 1/4" Inch (14cm) Ribbed Handle – White	○	6

Dexter SUREGRIP® Skinning Knife Range

Dexter SUREGRIP® Knives feature a hardened textured handle for maximum comfort and control. Ergonomically designed, the knife handle contours to the hand and reduces stress on the wrist. The handle is sealed around the blade for easy cleaning and to stop bacteria forming. Blades are individually ground and honed to achieve the ultimate edge.



 High Carbon Steel

Skinning Knife

Code	Description	Colour	Pack Qty
SB12-6B	Dexter SUREGRIP® Skinning Knife 6" Inch (15cm) – Black	●	6
SB-12-6HGB	Dexter SUREGRIP® Skinning Knife 6" Inch (15cm) Hollow Ground – Black	●	6



F.Dick Skinning Knives

F.Dick Skinning Knives are a favorite amongst food industry professionals, purposely designed for comfort, safety and hygiene. Built for comfort and dependability, the tempered stainless steel blades have a Rockwell Hardness of 56. The handles are constructed of polyamides which provides exceptional resistance to wear and abrasion, are heat tolerant and resistant to chemicals.



Made in Germany



Ergonomic & Long-lasting Comfort



High-Quality Stainless Steel



Superior Edge Retention



Handle Sealed To Blade For Easy Cleaning & Food Safety

AVAILABLE IN ONE HANDLE STYLE:



ERGOGRIP

Designed with ergonomics and comfort in mind. Features non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design.

F.Dick ErgoGrip Skinning Knife Range

The F.Dick ErgoGrip Skinning Knife range has been designed with ergonomics and comfort in mind. Featuring non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design. The blades are crafted from specially tempered stainless steel, offering a very sharp knife that holds its edge for longer. Dishwasher safe, the handle is sealed around the blade for easy cleaning and to stop the build up of bacteria and residue.



8-2264-15



8-2264-18

Skinning Knife

Code	Description	Colour	Pack Qty
8-2264-15	F.Dick ErgoGrip Skinning Knife 6" Inch (15cm) – Blue	Blue	6
8-2264-18	F.Dick ErgoGrip Skinning Knife 7" Inch (18cm) – Blue	Blue	6



8-2260-13

Lamb Skinning Knife

Code	Description	Colour	Pack Qty
8-2260-13	F.Dick ErgoGrip Lamb Skinning Knife 5" Inch (13cm) – Blue	Blue	6



Giesser Skinning Knives

Made from premium chrome molybdenum steel, Giesser Skinning Knives have a Rockwell Hardness of 56-57. Giesser use vacuum heating - one of the most advanced hardening technologies in the world to achieve exceptional edge retention and are hand honed for perfect sharpness.



Made in Germany



Premium High-Quality Steel



Vacuum Hardened For Superior Edge Retention



Easy To Sharpen



Long Lasting User Comfort

AVAILABLE IN ONE HANDLE STYLE:



STANDARD

Features the classic Giesser shape with a protective finger guard. Made from comfortable, anti-slip TPE material.

Giesser Standard Skinning Knife Range

Giesser Standard Range Skinning Knives are instantly recognisable by their classic Giesser shape. The handle is made from TPE, a thermoplastic elastomer with excellent anti-slip properties. The protective guard prevents the hand from slipping when using the knife. The Giesser standard range is for anyone looking for a quality knife that suits a wide variety of applications.



2405-16

Skinning Knife — Extra Curved Blade

Code	Description	Colour	Pack Qty
2405-16	Giesser Standard Skinning Knife 6" Inch (16cm) Extra Curved Blade – Black	●	10
2405-18	Giesser Standard Skinning Knife 7" Inch (18cm) Extra Curved Blade – Black	●	10



2025-18

Skinning Knife — Curved Blade

Code	Description	Colour	Pack Qty
2025-15	Giesser Standard Skinning Knife 6" Inch (15cm) Curved Blade – Black	●	10
2025-18	Giesser Standard Skinning Knife 7" Inch (18cm) Curved Blade – Black	●	10



Swibo Skinning Knives

Swibo Knives are made in Switzerland by Victorinox. The range is instantly recognisable by its distinctive yellow handles made from high-strength, heat-proof Grilon. The blades are specially treated and tempered offering superior cutting strength and a long-lasting cutting edge.



Made in Switzerland



High-Quality Stainless Steel



Long-Lasting Sharpness



Superior Cutting Strength



Handle Sealed To Blade For Easy Cleaning

Swibo Skinning Knife Range

Swibo handles are made from a high-strength, heat-proof and dishwasher safe material known as Grilon. The non-slip, ergonomically designed handle is injection moulded and sealed directly into the polished, stainless steel blade. This stops dirt and bacteria forming and ensures the highest levels of food safety.



5-8427-18

Skinning Knife

Code	Description	Colour	Pack Qty
5-8427-15	Swibo Skinning Knife 6" Inch (15cm) – Yellow	●	6
5-8427-18	Swibo Skinning Knife 7" Inch (18cm) – Yellow	●	6



5-8429-13

Lamb Skinning Knife

Code	Description	Colour	Pack Qty
5-8429-13	Swibo Lamb Skinning Knife 5" Inch (13cm) – Yellow	●	6



VICTORINOX



Victorinox Skinning Knives

Victorinox Skinning Knives are made of martenstic stainless steel and have varying levels of flexibility to them. This softer type of steel makes Victorinox knives one of the easiest to sharpen. Well-balanced and comfortable to use, Victorinox knives are well suited to professional operators working long shifts. Available in both German and American style blades.



Made in Switzerland



Easy To Sharpen



Long Lasting User Comfort



Exceptional Cutting Edge Retention



Ergonomic To Reduce RSI Injuries

AVAILABLE IN ONE HANDLE STYLE:



FIBROX RANGE

Features comfortable, non-slip, ergonomic handles designed for long shifts in meat processing and food manufacturing industries.

Victorinox Fibrox Skinning Knife Range

The Victorinox Fibrox range has been designed specifically for professional operators. This high quality knife collection combines comfort, non-slip, ergonomic handles with easy-to-sharpen blades providing a long service life and exceptional cutting edge use after use.



5-7703-18

Skinning Knife — German Style

Code	Description	Colour	Pack Qty
5-7703-15	Victorinox Skinning Knife 6" Inch (15cm) German Style – Black	●	6
5-7703-18	Victorinox Skinning Knife 7" Inch (18cm) German Style – Black	●	6



5-7803-15

Skinning Knife — American Style

Code	Description	Colour	Pack Qty
5-7803-12	Victorinox Skinning Knife 5" Inch (12cm) American Style – Black	●	6
5-7803-15	Victorinox Skinning Knife 6" Inch (15cm) American Style – Black	●	6



5-7903-12

Lamb Skinning Knife

Code	Description	Colour	Pack Qty
5-7903-12	Victorinox Lamb Skinning Knife 5" Inch (12cm) – Black	●	6



Victory Skinning Knives

Victory offers a large range of skinning knives and are available in three unique handle styles to suit every operator. With a strong focus on quality, Victory Knives are made in smaller quality-controlled batches to ensure the highest quality construction.



Made in NZ



Unique Grip Handle
For Exceptional
User Control



Easy To Sharpen



Unique
Serial Number
For Full Traceability



Available In Different
Sized Handles
& Colours

AVAILABLE IN THREE HANDLE STYLES:



115 HANDLE

Features Victory's signature ribbed handle which provides exceptional grip and user control. The large fingerguard provides extra protection against run-on injuries.



113 HANDLE

Similar to the 115 handle with an extended fingerguard to prevent run-on injuries.



PROGRIP

Features textured handles with excellent anti-slip properties. Larger handle ideal for a larger hand.

Victory 115 Skinning Knife Range

The 115 Range features Victory's signature ribbed handle which provides exceptional grip and user control. The large fingerguard provides extra protection to prevent run-on injuries. The handle and blade are sealed together to stop bacteria build-up, increasing food-safety and hygiene.

All Victory knives feature a unique serial number for full traceability and audit. Created with the professional in mind, the 115 Range of knives are renowned for their durability, ease of maintenance and exceptional cutting edge.



2-100-14-115W



2-100-15-115BL



2-100-17-115Y

Skinning Knife

Code	Description	Colour	Pack Qty
2-100-14-115W	Victory 115 Range Skinning Knife 5 1/2" Inch (14cm) – White	○	6
2-100-15-115BK	Victory 115 Range Skinning Knife 6" Inch (15cm) – Black	●	6
2-100-15-115BL	Victory 115 Range Skinning Knife 6" Inch (15cm) – Blue	●	6
2-100-15-115G	Victory 115 Range Skinning Knife 6" Inch (15cm) – Green	●	6
2-100-15-115W	Victory 115 Range Skinning Knife 6" Inch (15cm) – White	○	6
2-100-15-115Y	Victory 115 Range Skinning Knife 6" Inch (15cm) – Yellow	●	6
2-100-17-115BK	Victory 115 Range Skinning Knife 7" Inch (17cm) – Black	●	6
2-100-17-115W	Victory 115 Range Skinning Knife 7" Inch (17cm) – White	○	6
2-100-17-115Y	Victory 115 Range Skinning Knife 7" Inch (17cm) – Yellow	●	6



High Carbon Steel

1-100-15-115W

Skinning Knife — High Carbon

Code	Description	Colour	Pack Qty
1-100-15-115W	Victory 115 Range Skinning Knife 6" Inch (15cm) High Carbon Blade – White	○	6



2-100-15-115YHG

Skinning Knife — Hollow Ground

Code	Description	Colour	Pack Qty
2-100-15-115BLHG	Victory 115 Range Skinning Knife 6" Inch (15cm) Hollow Ground – Blue	●	6
2-100-15-115WHG	Victory 115 Range Skinning Knife 6" Inch (15cm) Hollow Ground – White	○	6
2-100-15-115YHG	Victory 115 Range Skinning Knife 6" Inch (15cm) Hollow Ground – Yellow	●	6
2-100-17-115WHG	Victory 115 Range Skinning Knife 7" Inch (17cm) Hollow Ground – White	○	6



2-201-15-115W

Lamb Skinning Knife

Code	Description	Colour	Pack Qty
2-201-15-115W	Victory 115 Range Lamb Skinning Knife 6" Inch (15cm) – White	○	6
2-201-15-115BK	Victory 115 Range Lamb Skinning Knife 6" Inch (15cm) – Black	●	6
2-201-15-115BL	Victory 115 Range Lamb Skinning Knife 6" Inch (15cm) – Blue	●	6
2-201-17-115W	Victory 115 Range Lamb Skinning Knife 7" Inch (17cm) – White	○	6

Victory 113 Skinning Knife Range

The 113 Range features Victory's signature ribbed handle which provides exceptional grip and user control. This is complimented by an extended fingerguard to prevent run-on injuries. The handle and blade are sealed together to stop bacteria build-up, increasing food-safety and hygiene.

All Victory knives feature a unique serial number for full traceability and audit. Created with the professional in mind, the 113 Range of knives are renowned for their durability, ease of maintenance and expectional cutting edge.



2-100-15-113BL

Skinning Knife

Code	Description	Colour	Pack Qty
2-100-15-113BL	Victory 113 Range Skinning Knife 6" Inch (15cm) – Blue	●	6



2-100-15-113BLHG

Skinning Knife — Hollow Ground

Code	Description	Colour	Pack Qty
2-100-15-113BLHG	Victory 113 Range Skinning Knife 6" Inch (15cm) Hollow Ground – Blue	●	6
2-100-18-113BLHG	Victory 113 Range Skinning Knife 7" Inch (18cm) Hollow Ground – Blue	●	6



2-201-15-113BL

Lamb Skinning Knife

Code	Description	Colour	Pack Qty
2-201-15-113BL	Victory 113 Range Lamb Skinning Knife 6" Inch (15cm) – Blue	●	6



Designed
For Legging
Beef & Lamb

2-210-15-113BLPJS

PJ Special Skinning Knife

Code	Description	Colour	Pack Qty
2-210-15-113BLPJS	Victory 113 Range PJ Special Skinning Knife 6" Inch (15cm) – Blue	●	6

Victory Progrid Skinning Knife Range

The Victory Progrid range features textured handles made from a thermoplastic elastomer with excellent anti-slip properties. The protective fingerguard offers extra protection to prevent run-on injuries. A slightly larger handle than others on the market, the Victory Progrid would be ideal for someone with a larger hand.

The handle and blade are sealed together to stop bacteria build-up, increasing food-safety and hygiene. All Victory knives feature a unique serial number for full traceability and audit.



Designed
For Legging
Beef & Lamb

2-210-15-200BLPJS

PJ Special Skinning Knife

Code	Description	Colour	Pack Qty
2-210-15-200BLPJS	Victory Progrid PJ Special Skinning Knife 6" Inch (15cm) – Blue	●	6

What is a PJ Special Knife?

The PJ Special was named after Peter John, a Victory customer who requested it's special shape for use on the lamb chain in a processing plant. It's a popular choice for legging beef and lamb.



2-100-15-200BL

Skinning Knife

Code	Description	Colour	Pack Qty
2-100-14-200BL	Victory Progrid Skinning Knife 5 1/2" Inch (14cm) – Blue	●	6
2-100-15-200BL	Victory Progrid Skinning Knife 6" Inch (15cm) – Blue	●	6



2-100-15-200BLHG

Skinning Knife — Hollow Ground

Code	Description	Colour	Pack Qty
2-100-15-200BLHG	Victory Progrid Skinning Knife 6" Inch (15cm) Hollow Ground – Blue	●	6
2-100-18-200BLHG	Victory Progrid Skinning Knife 7" Inch (18cm) Hollow Ground – Blue	●	6



CARING FOR YOUR VICTORY KNIVES

Victory knives are available in stainless steel and high carbon steel which require different methods of care.

All Victory knives should be washed by hand, with mild to medium-strength detergent, towel dried and be completely dry before storing away. If you are working with salty or acidic foods, the knives should be washed as quickly as possible to prevent surface oxidization. Knives should never be soaked for long periods or submerged for cleaning.

Several Victory knives are made of high carbon steel and need to be carefully looked after to preserve their excellent benefits. Carbon steel blades should be washed and dried immediately after use to prevent rusting. We also recommend applying a few drops of oil to your knife weekly to keep the steel from oxidizing due to moisture. Sharpening oil can be found on page 317.

Regular maintenance with correct sharpening techniques and tools will further preserve the performance and longevity to the knives. Refer to page 290 for more information on sharpening.

Slicing Knives

DEXTER
THE EDGE SINCE 1818



Dexter Slicing Knives

Available in a range of handle styles to suit every operator, Dexter Slicing Knives are designed to cut through thick cuts of meat. Individually ground and honed, the blades are made from stain-free, high-carbon steel which makes for an incredibly strong and rigid blade.



Made in USA



Built To Last



Premium
High-Quality Steel



Exceptional Sharpness
& High-Edge Retention



Superior User
Comfort

AVAILABLE IN THREE HANDLE STYLES:



SANI-SAFE®

Features Dexter's signature white handle made from easy to clean polypropylene. Blade sealed to the handle for easy cleaning and to stop bacteria forming.



SOFGRIP®

Features a soft rubber handle that contours to the hand for exceptional comfort and control.



V-LO®

The unique-look handle offers maximum control and comfort with a firm polypropylene core and armadillo texture.

Dexter SANI-SAFE® Slicing Knife Range

Dexter SANI-SAFE® Slicing Knives are the workhorse of the food industry built to be both tough and hygienic. SANI-SAFE® knives feature a textured, slip-resistant and easy-to-clean polypropylene handle that is sealed around the blade to stop bacteria forming. Dexter is committed to sustainability with all handles and packaging made from 100% recycled materials.



Bullnose Slicing Knife

Code	Description	Colour	Pack Qty
S-112-06	Dexter SANI-SAFE® Bullnose Slicing Knife 6" Inch (15cm) – White	○	6
S-112-08	Dexter SANI-SAFE® Bullnose Slicing Knife 8" Inch (20cm) – White	○	6
S-112-10	Dexter SANI-SAFE® Bullnose Slicing Knife 10" Inch (25cm) – White	○	6
S-112-12	Dexter SANI-SAFE® Bullnose Slicing Knife 12" Inch (30cm) – White	○	6



Cimeter Slicing Knife — Narrow Blade

Code	Description	Colour	Pack Qty
S-132N-08	Dexter SANI-SAFE® Cimeter Slicing Knife 8" Inch (20cm) Narrow Blade – White	○	6
S-132N-10	Dexter SANI-SAFE® Cimeter Slicing Knife 10" Inch (25cm) Narrow Blade – White	○	6



Cimeter Slicing Knife — Wide Blade

Code	Description	Colour	Pack Qty
S-132-10	Dexter SANI-SAFE® Cimeter Slicing Knife 10" Inch (25cm) Wide Blade – White	○	6
S-132-12	Dexter SANI-SAFE® Cimeter Slicing Knife 12" Inch (30cm) Wide Blade – White	○	6



Slicing Knife — Scalloped Edge

Code	Description	Colour	Pack Qty
S-140-12SC	Dexter SANI-SAFE® Scalloped Slicing Knife 12" Inch (30cm) – White	○	6

Dexter SOFGRIP® Slicing Knife Range

Dexter SOFGRIP® Knives feature a textured, slip-resistant, soft rubber handle for maximum comfort and control. Ergonomically designed, the knife handle contours to the hand and reduces stress on the wrist. The handle is sealed around the blade for easy cleaning and to stop bacteria forming. Blades are individually ground and honed to achieve the ultimate edge.



Cimeter Slicing Knife — Wide Blade

Code	Description	Colour	Pack Qty
SG-132-10	Dexter SOFGRIP® Cimeter Slicing Knife 10" Inch (25cm) Wide Blade – White	○	6
SG-132-10B	Dexter SOFGRIP® Cimeter Slicing Knife 10" Inch (25cm) Wide Blade – Black	●	6



Cimeter Slicing Knife — Narrow Blade

Code	Description	Colour	Pack Qty
SG-132N-08	Dexter SOFGRIP® Cimeter Slicing Knife 8" Inch (20cm) Narrow Blade – White	○	6



SG-140-12GEB



Slicing Knife — Duo Edge

Code	Description	Colour	Pack Qty
SG-140-12GEB	Dexter SOFGRIP® Duo Edge Slicing Knife 12" Inch (30cm) – Black	●	6

Dexter V-LO® Slicing Knife Range

Dexter V-LO® Slicing Knives feature a patented, state-of-the-art handle design offering both comfort and control. Soft to touch, the handle features a ribbed armadillo texture for a secure grip that is exceptionally comfortable even after hours of repeated use.



V-140-12SC



Slicing Knife — Scalloped Edge

Code	Description	Colour	Pack Qty
V-140-12SC	Dexter V-LO® Scalloped Edge Slicing Knife 12" Inch (30cm) – Black	●	6



F.Dick Slicing Knives

F.Dick Slicing Knives are a favorite amongst food industry professionals, purposely designed for comfort, safety and hygiene. Built for comfort and dependability, the tempered stainless steel blades have a Rockwell Hardness of 56. Ideal for trimming fat and portioning steaks and chicken breasts.



Made in Germany



Ergonomic & Long-lasting Comfort



High-Quality Stainless Steel



Superior Edge Retention



Handle Sealed To Blade For Easy Cleaning & Food Safety

AVAILABLE IN ONE HANDLE STYLE:



ERGOGRIP

Designed with ergonomics and comfort in mind. Features non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design.

F.Dick ErgoGrip Slicing Knife Range

The F.Dick ErgoGrip Slicing Knife range has been designed with ergonomics and comfort in mind. Featuring non-slip handles, an extra-wide thumb rest and the distinctive F.Dick fingerguard design. The blades are crafted from specially tempered stainless steel, offering a very sharp knife that holds its edge for longer. Dishwasher safe, the handle is sealed around the blade for easy cleaning and to stop the build up of bacteria and residue.



8-2425-21

Scimitar Slicing Knife — Narrow Blade

Code	Description	Colour	Pack Qty
8-2425-21	F.Dick ErgoGrip Slicing Knife 8" Inch (21cm) Narrow Blade – Blue	Blue	6
8-2425-21-01	F.Dick ErgoGrip Slicing Knife 8" Inch (21cm) Narrow Blade – Black	Black	6
8-2425-21-02	F.Dick ErgoGrip Slicing Knife 8" Inch (21cm) Narrow Blade – Yellow	Yellow	6
8-2425-26	F.Dick ErgoGrip Slicing Knife 10" Inch (26cm) Narrow Blade – Blue	Blue	6



8-2425-21K

Scimitar Slicing Knife — Narrow Fluted Blade

Code	Description	Colour	Pack Qty
8-2425-21K	F.Dick ErgoGrip Slicing Knife 8" Inch (21cm) Narrow, Fluted Blade – Blue	Blue	6
8-2425-26K	F.Dick ErgoGrip Slicing Knife 10" Inch (26cm) Narrow, Fluted Blade – Blue	Blue	6



8-2253-26

Scimitar Slicing Knife — Wide Blade

Code	Description	Colour	Pack Qty
8-2253-26	F.Dick ErgoGrip Slicing Knife 10" Inch (26cm) Wide Blade – Blue	Blue	6
8-2253-30	F.Dick ErgoGrip Slicing Knife 12" Inch (30cm) Wide Blade – Blue	Blue	6



Giesser Slicing Knives

Made from premium chrome molybdenum steel, Giesser Slicing Knives have a Rockwell Hardness of 56-57. Giesser use vacuum heating - one of the most advanced hardening technologies in the world to achieve exceptional edge retention and are hand honed for perfect sharpness.



Made in Germany



Premium High-Quality Steel



Vacuum Hardened For Superior Edge Retention



Easy To Sharpen



Long Lasting User Comfort

AVAILABLE IN ONE HANDLE STYLE:



STANDARD

Features the classic Giesser shape with protective fingerguard. Made from comfortable, anti-slip TPE material.

Giesser Standard Slicing Knife Range

Giesser Standard Slicing Knives are instantly recognisable by their classic Giesser shape. The handle is made from TPE, a thermoplastic elastomer with excellent anti-slip properties. The protective guard prevents the hand from slipping when using the knife. The Giesser standard range is for anyone looking for a quality knife that suits a wide variety of applications.



2005-20WWL



2005-25WWL

Scimitar Slicing Knife - Fluted Blade

Code	Description	Colour	Pack Qty
2005-20WWL	Giesser Standard Scimitar Slicing Knife 8" Inch (20cm) Fluted Blade – Black	●	10
2005-25WWL	Giesser Standard Scimitar Slicing Knife 10" Inch (25cm) Fluted Blade – Black	●	10



6005-21

Bullnose Slicing Knife

Code	Description	Colour	Pack Qty
6005-21	Giesser Standard Bullnose Slicing Knife 8" Inch (21cm) – Black	●	10
6005-24	Giesser Standard Bullnose Slicing Knife 10" Inch (24cm) – Black	●	10



6005-21WWL

Bullnose Slicing Knife - Fluted Blade

Code	Description	Colour	Pack Qty
6005-21WWL	Giesser Standard Bullnose Slicing Knife 8" Inch (21cm) Fluted Blade – Black	●	10
6005-24WWL	Giesser Standard Bullnose Slicing Knife 10" Inch (24cm) Fluted Blade – Black	●	10

SWIBO



Swibo Slicing Knives

Swibo knives are made in Switzerland by Victorinox. The range is instantly recognisable by its distinctive yellow handles made from high-strength, heat-proof Grilon. The blades are specially treated and tempered offering superior cutting strength and a long-lasting cutting edge.



Made in Switzerland



High-Quality Stainless Steel



Long-Lasting Sharpness



Superior Cutting Strength



Handle Sealed To Blade For Easy Cleaning

Swibo Slicing Knife Range

Swibo handles are made from a high-strength, heat-proof and dishwasher-safe material known as Grilon. The non-slip, ergonomically designed handle is injection moulded and sealed directly into the polished, stainless steel blade. This stops dirt and bacteria forming and ensures the highest levels of food safety.



Schnitzel Knife

Code	Description	Colour	Pack Qty
5-8433-31	Swibo Schnitzel Knife 12" Inch (31cm) – Yellow	●	6



Butchers Slicing Knife

Code	Description	Colour	Pack Qty
5-8431-31	Swibo Butchers Slicing Knife 12" Inch (31cm) – Yellow	●	6



Scimitar Slicing Knife — Narrow Blade

Code	Description	Colour	Pack Qty
5-8435-26	Swibo Scimitar Slicing Knife 10" Inch (26cm) Narrow Blade – Yellow	●	6



Bullnose Slicing Knife

Code	Description	Colour	Pack Qty
5-8436-22	Swibo Bullnose Slicing Knife 9" Inch (22cm) – Yellow	●	6
5-8436-25	Swibo Bullnose Slicing Knife 10" Inch (25cm) – Yellow	●	6



VICTORINOX



Victorinox Slicing Knives

Victorinox Slicing Knives are made of martenstic stainless steel and have varying levels of flexibility to them. This softer type of steel makes Victorinox knives one of the easiest to sharpen. Well-balanced and comfortable to use, Victorinox knives are well suited to professional operators working long shifts.



Made in Switzerland



Easy To Sharpen



Long Lasting User Comfort



Wide Range Of Colours Available



Ergonomic To Reduce RSI Injuries

AVAILABLE IN ONE HANDLE STYLE:



FIBROX RANGE

Features comfortable, non-slip, ergonomic handles designed for long shifts in meat processing and food manufacturing industries.

Victorinox Fibrox Slicing Knife Range

The Victorinox Fibrox range has been designed specifically for professional operators. This high quality knife collection combines comfort, non-slip, ergonomic handles with easy-to-sharpen blades providing a long service life and exceptional cutting edge use after use.



Bullnose Slicing Knife

Code	Description	Colour	Pack Qty
5-7403-18	Victorinox Bullnose Slicing Knife 7" Inch (18cm) – Black	●	6
5-7403-20	Victorinox Bullnose Slicing Knife 8" Inch (20cm) – Black	●	6
5-7403-25	Victorinox Bullnose Slicing Knife 10" Inch (25cm) – Black	●	6
5-7403-31	Victorinox Bullnose Slicing Knife 12" Inch (30cm) – Black	●	6
5-7403-36	Victorinox Bullnose Slicing Knife 14" Inch (36cm) – Black	●	6



Bullnose Slicing Knife — Narrow Blade

Code	Description	Colour	Pack Qty
5-7603-18	Victorinox Bullnose Slicing Knife 7" Inch (18cm) Narrow Blade – Black	●	6
5-7608-18	Victorinox Bullnose Slicing Knife 7" Inch (18cm) Narrow Blade – Yellow	●	6
5-7603-20	Victorinox Bullnose Slicing Knife 8" Inch (20cm) Narrow Blade – Black	●	6



Slicing Knife — Rounded Tip

Code	Description	Colour	Pack Qty
5-4203-25	Victorinox Slicing Knife 10" Inch (25cm) Rounded Tip – Black	●	6
5-4203-30	Victorinox Slicing Knife 12" Inch (30cm) Rounded Tip – Black	●	6
5-4203-36	Victorinox Slicing Knife 14" Inch (36cm) Rounded Tip – Black	●	6



Victory Slicing Knives

Made in New Zealand from high quality German steel, Victory Knives are made in small quality-controlled batches to ensure the finest quality construction. Ideal for portioning bigger cuts of beef, lamb and pork.



Made in NZ



Unique Grip Handle
For Exceptional
User Control



Larger Handle



Unique
Serial Number
For Full Traceability



Hygienic & Easy
To Clean Design

Victory Progrid Slicing Knife Range

The Victory Progrid range features textured handles made from a thermoplastic elastomer with excellent anti-slip properties. The protective fingerguard offers extra protection to prevent run-on injuries. A slightly larger handle than others on the market, the Victory Progrid would be ideal for someone with a larger hand.



Bullnose Slicing Knife

Code	Description	Colour	Pack Qty
2-600-20-111W	Victory Progrid Bullnose Slicing Knife 8" Inch (20cm) – White	○	6
2-600-25-111W	Victory Progrid Bullnose Slicing Knife 10" Inch (25cm) – White	○	6

Sticking Knives



Sticking Knives

Highgate Group offer a comprehensive range of high quality sticking knives from world leading brands. All knives in this range are made in Germany from the highest quality steels. A range of blade styles and handles are available to suit every application and operator.



Range Of Handles
& Blade Styles



Ergonomic To
Reduce RSI Injuries



Superior
User Comfort



High-Quality
Steel



Range Of Colours
Available



8-2007-15

F.Dick Sticking Knife

Code	Description	Colour	Pack Qty
8-2007-15	F.Dick ErgoGrip Sticking Knife 6" Inch (15cm) – Blue	●	6
8-2007-21	F.Dick ErgoGrip Sticking Knife 8" Inch (21cm) – Blue	●	6



8-2357-21

F. Dick Pig Sticking Knife

Code	Description	Colour	Pack Qty
8-2357-21	F. Dick Pig Sticking Knife 8" Inch (21cm) Double Edge – Blue		6

**Prohibited for resale to VIC & SA customers.*



3005-16

Giesser Sticking Knife

Code	Description	Colour	Pack Qty
3005-16	Giesser Sticking Knife 6" Inch (16cm) – Black		10



VICTORINOX



5-5503-22

Victorinox Sticking Knife

Code	Description	Colour	Pack Qty
5-5503-18	Victorinox Sticking Knife 7" Inch (18cm) – Black		6
5-5508-18	Victorinox Sticking Knife 7" Inch (18cm) – Yellow		6
5-5503-20	Victorinox Sticking Knife 8" Inch (20cm) – Black		6
5-5508-20	Victorinox Sticking Knife 8" Inch (20cm) – Yellow		6
5-5503-22	Victorinox Sticking Knife 9" Inch (22cm) – Black		6
5-5508-22	Victorinox Sticking Knife 9" Inch (22cm) – Yellow		6
5-5503-25	Victorinox Sticking Knife 10" Inch (25cm) – Black		6



VICTORINOX



5-5603-16

Victorinox Sticking Knife — Tapered Blade

Code	Description	Colour	Pack Qty
5-5603-12	Victorinox Sticking Knife 5" Inch (12cm) Tapered Blade – Black		6
5-5603-14	Victorinox Sticking Knife 5 1/2" Inch (14cm) Tapered Blade – Black		6
5-5603-16	Victorinox Sticking Knife 6" Inch (16cm) Tapered Blade – Black		6
5-5603-18	Victorinox Sticking Knife 7" Inch (18cm) Tapered Blade – Black		6
5-5603-20	Victorinox Sticking Knife 8" Inch (20cm) Tapered Blade – Black		6

Knife Accessories



Knife Pouches/Scabbards

Standard Knife Pouches

- Features:**
- Made from a durable plastic blend to ensure long-life.
 - Available in a variety of sizes and colours. Plastic and stainless steel available.
 - Withstands high temperatures.
 - Easy to clean with removable front section.

Code	Description	Colour	Pack Qty
KP01	Knife Pouch, Standard 9" Inch (22cm) Fits 3 Knives – White	○	1
KP01-B	Knife Pouch, Standard 9" Inch (22cm) Fits 3 Knives – Blue	●	1
KP01-C	Knife Pouch, Standard 9" Inch (22cm) Fits 3 Knives – Clear	○	1
KP01-G	Knife Pouch, Standard 9" Inch (22cm) Fits 3 Knives – Green	●	1
KP01-R	Knife Pouch, Standard 9" Inch (22cm) Fits 3 Knives – Red	●	1
KP01-Y	Knife Pouch, Standard 9" Inch (22cm) Fits 3 Knives – Yellow	●	1
KP01-SS	Knife Pouch, Standard 9" Inch (22cm) Fits 3 Knives – Stainless Steel	●	1
KP02	Knife Pouch, Extra Long 12" Inch (33cm) Fits 2 Knives – White	○	1
KP02-SS	Knife Pouch, Extra Long 12" Inch (33cm) Fits 2 Knives – Stainless Steel	●	1
KP03	Knife Pouch, Dual Front & Back 11" Inch (28cm) Fits 3 Knives – White	○	1



Speciality Knife Pouches

Code	Description	Colour	Pack Qty
KP04	Knife Pouch 10" Inch (26cm) Fits 4 Knives – White	○	1
KP05	Knife Pouch 9" Inch (22cm) Fits 1 Knife – White	○	1
KP07B	Butchers Knife Pouch 11" Inch (28cm) Fits 4 Knives – Black	●	1
KP07W	Butchers Knife Pouch 11" Inch (28cm) Fits 4 Knives – White	○	1
KP09	Knife Pouch 7" Inch (17cm) Fits 3 Knives – Clear	○	1
KP09-R	Replacement front cover for KP09 Knife Pouch – Clear	○	1



KP04



KP05



KP07W



KP09

F.Dick Knife Cages & Racks



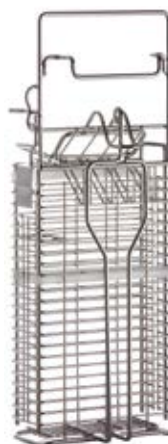
Knife Cages

Features:

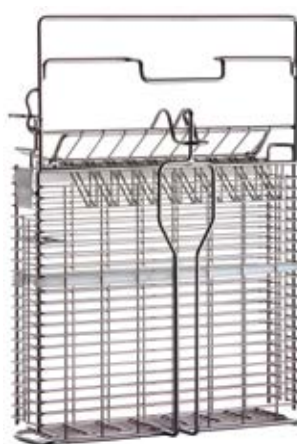
- Keeps knives and tools secure and safe.
- Stainless steel heavy duty construction.

F.Dick Knife Cage Reference Guide:

Small - holds 4 knives, 2 steels and a mesh glove.
Large - holds 10 knives, 2 steels and a mesh glove.



9-0250-01



9-0211-01

Code	Description	Pack Qty
9-0250-01	F.Dick Small Knife Holder Cage, 178mm x 495mm x 115mm	1
9-0211-01	F.Dick Large Knife Holder Cage, 355mm x 495mm x 115mm	1



Magnetic Knife Racks

Features:

- Professional grade magnetic wall rack.
- Made from durable high impact black polymer with double magnetic rails for extra strength.
- Magnets grip the knives firmly for hygienic, convenient & visible knife storage.
- Screws included for wall mounting.



MKR55

Code	Description	Pack Qty
MKR33	F.Dick Magnetic Knife Rack 13" Inch (33cm)	1
MKR55	F.Dick Magnetic Knife Rack 21 1/2" Inch (54.6cm)	1

Sharpening Steel Holder

Sharpening Steel Holder

Features:

- Suits most belts.
- Can be positioned anywhere on the belt.
- Suits all types of steels.



BE985



Code	Description	Pack Qty
BE985	Plastic Sharpening Steel Holder	1

Belts & Chains

TPU Butchers Belts

Features:

- Made from strong, hard wearing TPU.
- Available in blue and red.
- Cut to desired size.
- Will fit belt size 70cm to 145cm.



BB100-B

Code	Description	Colour	Pack Qty
BB100-B	TPU Butchers Belt – Blue	●	1
BB100-R	TPU Butchers Belt – Red	●	1



BE970

Stainless Steel Chain Belt

Code	Description	Colour	Pack Qty
BE970	Stainless Steel Chain Belt 120cm	●	1



BE975-SSC

Stainless Steel Chain

Code	Description	Colour	Pack Qty
BE975-SSC	Stainless Steel Chain 3mm (Per Metre)	●	40m



BE975-SH



BE975-TC



BE970-SR



BE970-NR

Stainless Steel Chain Belt Accessories

Code	Description	Colour	Pack Qty
BE975-SH	Stainless Steel Snap Hook	●	10
BE910-TC	Nickel Trojan Clip 10mm	●	10
BE975-TC	Nickel Trojan Clip 16mm	●	10
BE970-SR	Stainless Steel Split Rings 25mm	●	10
BE970-NR	Nickel Plated Split Rings 38mm	●	10



BE980

Plastic Chain Belt

Features:

- Made from high quality 6mm plastic chain.

Code	Description	Colour	Pack Qty
BE980	Plastic Chain Belt 120cm – White	○	1



BE980-PC

Plastic Chain

Code	Description	Colour	Pack Qty
BE980-PC	Plastic Chain 6mm Per Metre – White	○	40m Roll



BE980-SH



BE980-DS

Plastic Chain Belt Accessories

Code	Description	Colour	Pack Qty
BE980-SH	Plastic Snap Hook – White	○	10
BE980-SDS	Small Plastic D Shackle – White	○	10
BE980-DS	Plastic D Shackle – White	○	10