

Technical Data Sheet

Description: Dick Multicut, fine and regular cut, 28 cm



F. DICK product code: 7 6504 280

Shipping unit: 6 steels in one carton
1 steel in self-service pouch

Customs tariff number: 8205 51 00
Country of origin: Germany

Blade Material and Characteristics:

- Flat steel
- Length of blade: 28 cm
- Carbon steel with chromium coating

Handle Material and Characteristics:

- Plastic handle made of food-safe polypropylene(PP)

Cleaning information:

F. Dick knives and sharpening steels are suitable for cleaning in sterilisers up to 130°C. Residues of highly concentrated washing agents, tools left in the washer for long periods of time and also egg white and meat residues can cause stains on the blade.

For that reason we recommend cleaning immediately with a mildly alkaline cleaning detergent without acid such as sodium hypochlorite (also called "Eau de Javel") as this corrodes the blade.

Sodium hypochlorite is the primary component in cleaning agents for bleaching and disinfecting.

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