



Dexter Introduces DEXSTEEL™

A proprietary high-carbon, high-alloy stainless steel specially engineered for professional knives

This Dexter exclusive steel enhances

- **Sharpness**
- **Edge holding**
- **Ease of re-sharpening**
- **Corrosion resistance**

What does it all mean?

Increased Hardenability

Edge life is proportional to hardness

Increased Tensile Strength

Promotes edge stability or resistance to micro-chipping and edge rolling

Increased Toughness

Adds resistance to abrasion or edge dulling due to the carbon forming extremely hard carbides with alloying elements

Increased Corrosion Resistance

Alloying elements form a self-repairing barrier on the surface of the blade protecting the steel from oxidation

Finer Grain Structure

The finer the grain, the sharper and longer lasting the edge

DEXSTEEL™: The Best Just Got Better!

