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!