

# Leading Professional Chefs Toward Tomorrow...

## V-LO®



THE EDGE SINCE 1818

*V-LO leads professional chefs into the future with an unmatched composite handle that fuses soft comfort with firm control. With its unique design, incredible soft feel and got-to-have attractiveness, you'll love this knife! Ask for V-LO for great performance today and tomorrow.*

### DEXTER-RUSSELL, INC.

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See your Dexter-Russell distributor today or  
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and [www.facebook.com/DexterPROTOUR](http://www.facebook.com/DexterPROTOUR)



**8" V-Lo® Scallop Bread Knife**

Long lasting  
Hand honed  
edges for  
ultimate  
sharpness

Easy  
Rehoned  
Steel-free,  
high-carbon  
steel blade

Modern  
off-hand  
handle

MADE IN  
U.S.A.

NSF

THE EDGE SINCE 1818

**DEXTER**  
THE EDGE SINCE 1818

- ◆ State-of-the-art handle design
- ◆ Distinctive Dex-Tex™ Armadillo texture
- ◆ Soft comfort with solid handle control
- ◆ Stain-free, high-carbon steel blades
- ◆ Ultimate, long lasting sharp edges

## V-LO® Features:

*Superior blade shape for easier slicing*

*Unique edge geometry for long-lasting, easily restored performance*

*Hand honed to ultimate edge*

*NSF Certified to meet health code standards*

*Stain-free, high-carbon steel for edge retention and easy cleaning*

*Protective finger guard*

*Dex-Tex™  
Armadillo texture*

**DEXTER**  
THE EDGE SINCE 1818

