

The optimum cutting  
in food industry

# DASSAUD FILS

 Coutellerie

*Caribou*

NEW



## ULTRACUT COMFORT

Bi-material handle  
designed for an  
optimal grip.



## ULTRA COMFORT

Fitted with bi-material  
handle to reduce MSD as  
less tightening effort is  
required for operator  
comfort.



## ULTRAGRIP COMFORT

Developed for intensive  
use, dominant hand  
protected with a cut  
resistant glove. The flexibility  
of the bi-material combined  
with side reliefs offers  
optimum grip to the gloved  
hand.



## ULTRAGRIP®

Developed to meet the  
obligation to wear the anti-  
cut glove, its handle has  
anti-slip side reliefs.



## EVOLUTIF

Offers a large range of  
blades and handles with  
different sizes and shapes,  
combining ergonomics,  
comfort, security and  
dexterity.



*Sécurité*  
**COUPE®**

Studied to be used in  
specific posts, gives an  
excellent security with or  
without glove.



AVAILABLE COLOURS

Z.A. de Lagat - 63120 Courpière - France - Tél.: +33 473 512 789 - Fax: +33 473 512 790  
www.dassaudfils.com - E-mail: info@dassaudfils.com

*Around  
the Knives*

# DASSAUD FILS

 Coutellerie



## MANO CUT

Cut resistant  
seamless glove ,  
gauge 13,  
Fibreglass free  
EN 425/2016 : 3X42F.



## PC

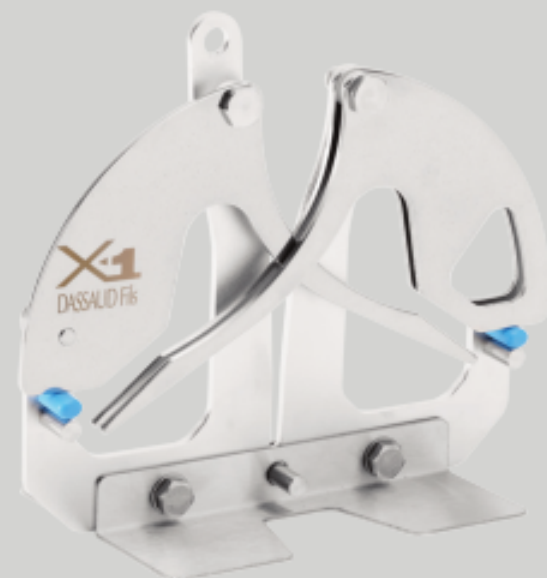
Stainless steel  
knife basket  
available in  
different sizes.



Crossed steel sharpener,  
100 % stainless steel  
composed of 3  
independent rods. They  
guarantee sharpening  
quality similar to the one  
of a steel sharpener.



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sharpener 100 %  
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Maintenance- free.



## MENTOR

KNIVES CUTTING POWER TESTER  
Transportable, rapid and efficient,  
It provides an objective and  
accurate measure of the  
sharpening quality of a knife.



## D84 00 30

Sharpening steel,  
all stainless steel  
and hard chromed  
coated rod, solves  
the corrosion  
problem.