

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

www.dassaudfils.com - E-mail: info@dassaudfils.com

*Around
the Knives*

DASSAUD FILS

 Coutellerie

Sécuri
COUPE®



10.52

13.35

Cut resistant
seamless gloves,
Gauges 10 and 13,
Fiberglass free.



PC

Stainless steel
knife basket
available in
different sizes.



X2

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



X1

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

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