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Dexter-Russell 24303B

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Model: 24303B

1. PRODUCT OVERVIEW

The Dexter-Russell 5-1/2 inch Scalloped Utility Knife (Model 24303B) is designed for precision cutting in various kitchen tasks. Its scalloped blade enhances cutting ability through different surfaces while maintaining sharpness. The knife features a comfortable SOFGRIP handle for superior control and slip resistance. The blade is crafted from Dexter's proprietary high carbon, high alloy, stain-free DEXSTEEL, ensuring an ultra-sharp edge directly out of the packaging. This product is NSF certified, meeting public health and safety standards.

Key Features:

- Ultra-sharp scalloped blade for versatile cutting.
- Proprietary DEXSTEEL high carbon, high alloy, stain-free blade material.
- Ergonomic SOFGRIP handle for comfort and slip resistance.
- NSF certified for public health and safety.
- Ideal for cutting vegetables and fruit.



Image 1.1: Dexter-Russell 5-1/2 inch Scalloped Utility Knife. This image displays the full knife with its black SOFGRIP handle and the distinctive scalloped blade.

2. SAFETY GUIDELINES

- **Always cut away from your body.**
- **Use a stable cutting surface:** Ensure your cutting board is secure and does not slip.
- **Keep fingers clear:** Curl your fingertips inward when holding food to protect them from the blade.
- **Never try to catch a falling knife:** Let it fall and step away.
- **Store knives safely:** Use a knife block, magnetic strip, or blade guards to protect the edge and prevent accidental injury.
- **Keep out of reach of children.**
- **Do not use for unintended purposes:** This knife is designed for food preparation only.

3. UNPACKING AND INITIAL INSPECTION (SETUP)

Upon receiving your Dexter-Russell Scalloped Utility Knife, carefully remove it from its packaging. Inspect the knife for any signs of damage or manufacturing defects. Ensure the blade is securely attached to the handle and that the handle is free from cracks or loose parts. Wash the knife thoroughly before its first use.

What's in the Box:

- One (1) Dexter-Russell 5-1/2in Scalloped Utility Knife - Black Handle

4. OPERATING INSTRUCTIONS (USAGE)

The Dexter-Russell 5-1/2 inch Scalloped Utility Knife is versatile for various kitchen tasks, particularly effective for cutting vegetables and fruits due to its unique scalloped edge. Its design allows for smooth slicing without tearing delicate produce.

General Usage Tips:

- **Grip:** Hold the knife firmly with your dominant hand, ensuring your thumb and index finger are on the blade for better control. The SOFGRIP handle is designed for comfort and to prevent slippage.
- **Cutting Motion:** Use a smooth, rocking motion for most cuts. The scalloped edge is particularly effective for items with tough skins and soft interiors, such as tomatoes, or for slicing through bread.
- **Food Preparation:** This knife excels at slicing, dicing, and mincing various ingredients. Its size makes it ideal for tasks where a larger chef's knife might be cumbersome.



Image 4.1: Close-up view of the scalloped blade and SOFGRIP handle, highlighting the design features.

Demonstration Videos:

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Video 4.2: "How to Make a Spicy Southwestern Turkey Burger Deluxe". This video demonstrates the use of various Dexter-Russell tools, including a fish turner and a tomato knife, in preparing a turkey burger. It showcases the practical application of kitchen knives in food preparation.

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Video 4.3: "How to Make a Tomato Rose with Dexter". This video illustrates a decorative cutting technique using a Dexter-Russell knife to create a tomato rose, demonstrating the knife's precision and sharpness.

5. CARE AND MAINTENANCE

Proper care and maintenance will extend the life and performance of your Dexter-Russell Scalloped Utility Knife.

- **Hand Washing Recommended:** To maintain the blade's sharpness and the handle's integrity, hand wash the knife immediately after each use with warm, soapy water. Rinse thoroughly and dry completely with a soft cloth.
- **Avoid Dishwashers:** Dishwashers can dull the blade, damage the handle, and cause discoloration due to harsh detergents and high temperatures. The product is explicitly marked as "Is Dishwasher Safe: No".
- **Sharpening:** While the DEXSTEEL blade is designed to retain its sharpness, all knives eventually require sharpening. The scalloped edge may require specialized sharpening tools or professional service to maintain its unique profile.
- **Storage:** Store your knife in a safe place, such as a knife block, magnetic strip, or with a blade guard, to protect the edge and prevent accidental injury.

6. TROUBLESHOOTING

- **Blade feels dull:** Even high-quality blades require occasional sharpening. Consider professional sharpening for the scalloped edge or use appropriate sharpening tools designed for serrated/scalloped blades.
- **Knife is slipping during use:** Ensure your hands and the knife handle are dry. The SOFGRIP handle is designed for slip resistance, but excessive moisture or grease can still reduce grip.
- **Blade discoloration or rust spots:** This can occur if the knife is not dried immediately after washing or if exposed to harsh chemicals. Clean with a non-abrasive cleaner and ensure thorough drying after every use.

7. SPECIFICATIONS

Feature	Detail
Brand	Dexter-Russell
Model Number	24303B
Blade Material	Stainless Steel, High Carbon, High Alloy (DEXSTEEL)
Blade Edge	Scalloped (Hollow)
Blade Length	5.5 Inches
Handle Material	Plastic or Rubber (SOFGRIP)
Color	Black (Handle) / Silver (Blade)
Item Weight	2.56 ounces (0.16 Pounds)
Construction Type	Forged
Dishwasher Safe	No
NSF Certified	Yes
UPC	092187574870

8. WARRANTY AND SUPPORT

Dexter-Russell products are manufactured to high standards and are designed for durability and performance. For specific warranty information or to inquire about product support, please refer to the official Dexter-Russell website or contact their customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance, please visit the [Dexter-Russell Store on Amazon](#).