Press Release
January 20

Limited special edition forged chef’s knife
Premier Plus “GO FOR GOLD”

The IKA/Culinary Olympics is the oldest, largest and most diverse international culinary arts competition in the world. Professional teams of chefs passionately compose the perfect interplay of ingredients, preparation and presentation. For 100 years, new culinary trends have been emerging here in fair competition. The competition is taking place in Stuttgart for the first time, parallel to the INTERGASTRA 2020.

The motto of the Olympic Games is “citius, altius, fortius” - Latin for faster, stronger, further. The Olympic concept of “being there is everything” is also a guiding principle for the festival as an event. In a quote about the Olympic Games, Bishop Ethelbert Talbot said:

“The important thing in the Olympic Games is not winning but taking part, for the essential thing in life is not conquering but fighting well.”

On the occasion of the Culinary Olympics, Friedr. Dick presents a limited special edition of its forged chef's knife with a blade length of 21 cm from the Premier Plus series. The knives are coated with a special ceramic reinforced hybrid coating. The antibacterial non-stick coating prevents cuttings from sticking and allows easy cleaning. In addition, ceramic particles enable the best sliding properties with reduced effort and higher wear resistance.

Forged from a single piece of steel, perfectly balanced with a high-quality coating on the blade and a unique marking - the perfect tool: not just for participating in the IKA/Culinary Olympics.

The limited special edition can be acquired starting mid February 2020 at the IKA/Culinary Olympics.

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Friedr. Dick is the only manufacturer worldwide who offers a complete range of knives, sharpening steels, ancillary items for chefs and butchers as well as grinding machines, sharpening machines and knife cleaning devices. The long-standing tradition and experience of manufacturing products for chefs and butchers allow a continuous development of innovative products. Input from customers, especially end-users and our own ideas are converted into high-quality products.

Further information is available from:

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