

# The Basics of a Wüsthof Cook's Knife

**The Blade:** Precision-forged from one solid piece of steel. Tempered to 58° Rockwell. The “business end” of the knife.

**The Bolster:** The integral part of the precision forged knife. Provides heft and balance for effortless cutting.

**The Blade Spine:** Carefully ground and polished.

**The Rivets:** Permanently secure the handle to the full tang.

**The Edge:** Skillfully honed by hand. It is incredibly sharp and easily maintained.

**The Etching:** The WÜSTHOF name, the TRIDENT logo, the steel formula and the city of origin. Proud symbols and our guarantee of the finest quality.

**The Tang:** The extension from the blade and bolster into and through the length of the handle.

**The Finger Guard:** Provides safety and comfort. Adds heft.

**The Heel of the Handle:** Assists in safe and controlled handling of the knife.

