



Quality In The Details – The Precision Forged Knife

Quality right from the start. Each WÜSTHOF knife is precision forged from a single piece of chrom-molybdenum steel. The steel formula: **X 50 Cr Mo 15** is permanently etched onto every blade.

This specialized high carbon, stain resistant alloy ensures that the critical characteristics of a WÜSTHOF knife are there right from the beginning:

- razor sharp
- long-lasting cutting edge
- easily restorable edge
- high stain resistance

Details of the precision forged WÜSTHOF knife:

Some 40 major manufacturing steps are required to produce each knife. From the initial precision forging to the application of the final cutting edge, painstaking quality controls follow each step in the process. The result: the perfect cutting tool.

The analysis of the WÜSTHOF steel alloy is as follows:

- X = Surgical steel**
- 50 = 0.5% carbon. The carbon content is significant for the sharpness, edge retention and honing of the blade.**
- Cr = Chromium for stain-resistant properties**
- Mo = Molybdenum enhances the stain-resistant properties**
- 15 = Contents of chromium in % (15%)**

■ **The Blade:** Precision-forged from one solid piece of steel. Tempered to the optimum 56° Rockwell. The "business end" of the knife.

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

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

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

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

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



CULINAR

Perfection in Stainless Steel

WÜSTHOF



A stylish marriage of design and function. CULINAR: Table top elegance with the high performance heart of a WÜSTHOF knife. Our masterpiece, sculpted in luxurious stainless steel, is equally at home in the kitchen or in the formal dining room.



CULINAR Collection Features:

- Dramatic, sculpted handles of 18/10 stainless steel.
- Elegant satin finish.
- Impressive weight, heft and balance.
- Individually gift boxed.
- Heirloom quality gift, carving and steak sets.
- More than 30 individual styles with 4 different handle sizes.



The Right Knife For Every Purpose

Top chefs consider their knives the most important tool in their kitchen. The demands of the professional kitchen require different types of knives for different types of foods and different cutting tasks.

Peeling Knife

The curved blade shape is ideally suited for peeling, cleaning or shaping any fruit or vegetable with a rounded surface. Also known as a turning knife or bird's beak peeler.



Paring Knife

This straight edge design offers precise depth control for decorating and garnishing as well as peeling, mincing and dicing.



Paring Knife

The most versatile of all knives: for mincing shallots, onions and herbs as well as cleaning and cutting vegetables.



Tomato Knife

The serrated edge slices even the ripest tomato as thin as you wish without crushing. The forked tip is great for serving.



Decorating Knife

Create crinkle-cut french fries, decorative garnishes and crudities, even eye catching butter paddies.



WÜSTHOF offers the right knife for every purpose, whether a short or a long blade, rigid or flexible, with serrated or straight edge. Knives are our profession, our assortment incredible!



Boning Knife

De-boning chicken or ham, trimming fat and sinews. The tapered, pointed blade is a necessity for working closely around joints.



Fillet Knife

Filleting delicate fish or preparing carpaccio – it's easier with this extra thin, flexible blade.



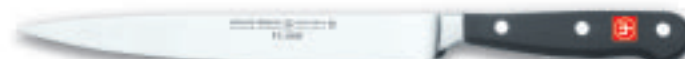
Bread Knife

The freshest, crustiest loaves are no match for the sharp, serrated edge of this kitchen must-have. Even when cutting the birthday cake or a crusty roast – this knife does it all.



Carving Knife

Perfect for the larger cuts of meat and for breaking down larger fruits and vegetables.



Cook's Knife

No kitchen is complete without at least one of these manually-operated food processors. It is the most essential of all knives used in the kitchen. For the coarse or fine chopping, mincing and dicing of virtually every kind of food. Perfectly balanced, an extension of your hand.



No need to fear the longer blades! Whether it be meats, breads, fruits or vegetables, a faster, easier and safer cut can be performed with a longer blade. One cut does it all.





Blades & Cutting Edges - Functions and Characteristics

The cook's knife: The most important kitchen tool



1. The mid section of the blade is remarkably appropriate for either firm or soft foods and it is where most of the cutting is done. The gentle curve of the blade facilitates the rocking motion and is also ideal for mincing of chives, parsley, etc. Caution: Cook's knives have been purposely ground to a very fine edge for the ultimate cutting performance. Chopping through bones or frozen foods will surely damage the edge. For these tasks, please use a cleaver.

2. The front of the blade is suitable for many smaller, precise cutting jobs. It is particularly useful for chopping onions, mushrooms, garlic and other small vegetables.

3. The sturdy spine of the blade can be used to break up small bones or shellfish.

4. The weight distribution is optimal at the heel of the blade just below your hand and this area should be used to push down and through extremely firm foods.

5. The wide flat surface of the blade is suitable for flattening and shaping of meat cuts such as filets

Types of blades

For different cutting tasks different blade shape and edges are recommended. While every edge is the "business end" of the knife, each goes about it's business differently.



The blade with the straight edge

The straight edge allows a smooth, clean cut. For slicing and carving of meat or poultry, undesirable shredding is eliminated. This edge can be used for firm and soft foods alike and for delicate peeling, coring and decorative garnishing, a straight edge is a must.



The blade with the serrated edge

The serrated edge allows an easy, crush-free cut through any food with a firm, crusty exterior and a soft interior. Only the serrated edge will do on the freshest bread or the ripest tomato.



The blade with the hollow edge

During cutting or slicing, an air pocket is formed between the hollow edge and the food itself, reducing drag on the blade. This prevents foods like salmon or ham from sticking to the blade and allows for finer, paper-thin slices.

Caring For Your WÜSTHOF Knives. A Lifetime Investment.

With proper care, one can contribute to the long life of a WÜSTHOF knife.

Cleaning:

The construction methods and the materials used to manufacture WÜSTHOF knives ensure that they are dishwasher safe. If you value your tools, we recommend that after each use, you wash your knives with warm, soapy water, rinse carefully and dry with a towel. Corrosive food particles will not affect your blade if washed off directly after use.



Significant reasons why precious knives should not be cleaned in a dishwasher.

1. Many dishwashers have a cutlery basket into which knives, cutlery and other utensils are placed. There is the risk that due to the force of the water pressure during the cleaning cycle blades will hit against one another or against other objects in the dishwasher and become damaged.
2. On the other hand the sharp blade may also damage the plastic coating inside of the dishwasher which subsequently can no longer offer the protection for which it was designed and rust will set in (affecting everything that is in the dishwasher).
3. If the dishwasher is not started right away after loading, caustic food particles such as pickles, spicy sauces, citrus fruits and vegetables remaining on the blade can lead to spots, pin holes and corrosion. The steel is stain resistant, not stainproof.
4. It is very important to use the correct measurement of dishwasher detergent. With the incorrect quantity of detergent, foreign rust particles will adhere to the blade. While unsightly, in most cases these spots can be easily removed with non-abrasive steel cleansers which are available at most hardware stores or supermarkets.

Sharpening:

The Sharpening (Honing) Steel

With regular use, the knife's edge will lose its "bite". Please use a WÜSTHOF sharpening (honing) steel to realign the teeth of the edge and to keep it sharp. This will insure a lifetime of cooking pleasures.



The Diamond Sharpener

Very dull knives can easily be sharpened by using a sharpener coated with industrial diamonds. Unlike the honing steel, the diamond steel can actually reshape and restore the edge to its original factory geometry.



Honing and Sharpening Technique

Hold the steel with your left and the knife with your right hand (lefties simply do the opposite) and guide the blade with light pressure across the steel. Do this in an arching motion at a 20 degree angle side-to-side. Repeat this process 6 – 8 times. With practice, you will find this becomes an easy motion. Never stroke each side more than once in succession. That's all. Now your knife should be as sharp as the first time you used it. By the way, please use a steel which is longer than the knife you hone.

