



WÜSTHOF CLASSIC

Made in Solingen

Timeless classic THE ORIGINAL

WÜSTHOF STEEL

Special chromium-molybdenum-vanadium knife steel alloy sourced from Germany. Provides an excellent basis for ensuring a knife's most important feature — its sharpness.

ETCHING

Proof of knife's origin including logo, place of origin and series name.

TANG

The handles are attached to the blade's extension known as the tang.

HANDLE

Synthetic (POM) handle is colorfast, hygienic, and long-lasting.

BRASS RIVETS

Brass rivets hold the handle securely to the tang.



CUTTING EDGE

Outstanding sharpness and edge retention a result of the WÜSTHOF sharpening process.

BLADE SURFACE

Forged as one piece with 58 degree Rockwell hardness for a high resistance.

BOLSTER

Thicker section between blade and handle ensures a perfectly balanced knife.

FINGER GUARD

Protects the fingers from sliding down the blade.

HANDLE HEEL

Shaped so that the knife can always be handled safely.

Target User

Consciously seeks out reliable, long-lasting products that meet the requirements of a professional chef, butcher, baker, bartender or keen home cook.

Appreciates premium quality and prefers high-value products in a classic style.

Is looking for a kitchen tool that makes prep more enjoyable, efficient and with high-quality results.

Key Features

- Made to last a lifetime
- Made in Solingen, Germany
- 100% premium German Steel
- Integral strength of a fully forged knife
- Well-balanced and easy to use
- 54-step manufacturing process
- Durable POM handle - a material with tight molecular structure to resist fading, discoloration and build-up of insanitary material.
- Hardened to 58 Rockwell
- European style blades have a 14.5° edge angle per side
- Asian style blades have a 10° edge angle per side

About WÜSTHOF

WÜSTHOF, based in Solingen, is one of the longest-established premium knife brands in the world, producing high-quality knives as well as products for the sharpening, storage and care of premium blades. Founded in 1814, this seventh-generation family business still manufactures every knife in Solingen, Germany, with fine craftsmanship, the best materials and state-of-the-art technology. WÜSTHOF has its own sales companies in the USA, Canada and in the UK. WÜSTHOF customers include renowned professional chefs and lovers of fine food, all over the world.

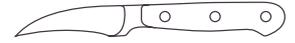


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FE454 Peeling Knife 3" | 7 cm

Particularly useful for peeling and cleaning rounded produce. Short, bird's beak-shaped, curved blade.



C990 Paring Knife 3.5" | 9 cm

An all-rounder for smaller foods and more detailed work. Paring, trimming, coring, peeling, and finely dicing.



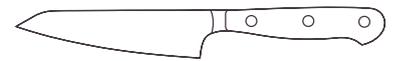
FE456 Utility Knife 4.5" | 12 cm

Smaller than a chef's knife and larger than a paring knife. Great for chopping shallots, onions, herbs, tender vegetables, and smaller cuts of meat.



GP756 Asian Utility Knife 4.5" | 12 cm

Uniquely curved straight edge blade for agility. Can be used as a mini chef's knife and a paring knife.



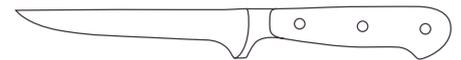
FE453 Serrated Utility Knife 5.5" | 14 cm

Versatile blade with the serrated edge. Excellent for slicing soft, small foods.



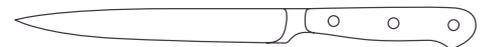
FE450 Boning Knife 5.5" | 14 cm

Your go-to blade for all-purpose meat prep. Removing bones, skin, tendons, and fat, for example.



FE451 Fish Filleting Knife (Flexible) 6" | 16 cm

A sharp, flexible blade designed for precise movements. Wafer-thin fillets, and removing the skin from fish.



C915 Filleting Knife 6" | 16 cm

For use on soft fish, meat and fruit. Narrow, sharp blade enables thin, juicy slices.



DN913 Santoku with Hollow Edge 7" | 18 cm

Hollows along the edge prevent ingredients from sticking. Mincing herbs, dicing vegetables, and slicing fish and meat.



C907 Chef's Knife 8" | 20 cm

C905 6" | 16 cm, C909 9" | 23 cm, C911 10" | 26 cm
Most essential knife and workhorse of the kitchen - The Original European Chef's Knife. Mince herbs, crush garlic, dice produce, skin fish, carve meat.



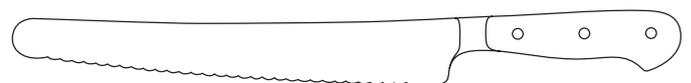
C958 Serrated Slicer 9" | 23 cm

Designed to cut very thin slices of hard ingredients. Its shape and sharpness suit hams, and other hard meats.



FE452 Super Slicer with Wavy Edge 10" | 26 cm

Scalloped, curved blade for fine cuts and preventing tearing. Perfect for roasts, cakes, breads and more.



HW972 2-Piece Knife Set

- Paring Knife 3.5" | 9 cm
- Chef's Knife 6" | 16 cm

A great starter kit – with hollow edges to prevent food from sticking.

HW970 3-Piece Knife Set

- Paring Knife 3.5" | 9 cm
- Utility Knife 6" | 16 cm
- Chef's Knife 8" | 20 cm

The perfect kit to handle most common kitchen tasks.

HW971 5-Piece Knife Set

- Paring Knife 4" | 10 cm
- Chef's Knife 8" | 20 cm
- Bread Knife 8" | 20 cm
- Carving Knife 9" | 23 cm
- Sharpening Steel 9" | 23 cm