



WÜSTHOF GOURMET

Made in Solingen

Start with Gourmet. And fall in love with slicing and dicing.

THE SMART START

LASER-CUT FROM GERMAN KNIFE STEEL

Each Gourmet knife demonstrates our renowned WÜSTHOF quality. The blades are precisely laser-cut from stain- and corrosion-resistant German knife steel, hardened to 56 Rockwell, which ensures a long-lasting and easily restorable edge.

UNIQUELY LIGHTWEIGHT AND AGILE

Designed for easy handling, each knife is exceptionally light to use, offering effortless control and precision with every movement. Perfect for getting started in your kitchen.

STRONG HANDLES

The sturdy balanced handles are crafted from an especially robust material called "POM" (polyoxymethylene), which has a particularly tight molecular structure that resists fading and discolouration and is easy to clean.

TRIPLE-RIVETED

The robust handle is secured with three aluminium rivets, the timeless design of European chef's knives



LONG-LASTING SHARPNESS

Our Gourmet knives are meticulously crafted in 34 production steps and verified through over 20 rigorous quality checks. Skilled grinders hand-finish each blade, ensuring they remain exceptionally sharp for years to come.

FULL TANG

This extension of the blade through the length of the handle gives each knife reliable stability and excellent balance.

HAND GUARD

The heel of the handle curves slightly downward to maximise comfort and prevent slippage. In fact, the entire handle is specifically designed for perfect security and control.

Target User

People who value flexibility, freedom and high-quality yet affordable knives.

Reliable, smart and simple: a food prep companion for those commercial and home cooks who are kicking off or expanding their culinary journey.

Trendy young adults, first-time buyers, young couples and digital natives.

Key Features

- Each knife is light and easy-to-handle
- Made in Solingen, Germany
- Laser-cut from 100% premium German Knife Steel
- Hardened to 56 Rockwell
- Well-balanced and easy to use
- Ergonomic handle shape for control and safety
- Durable POM handle - a material with tight molecular structure to resist fading, discolouration and build-up of insanitary material.
- 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.

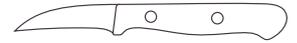


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FE192 Peeling Knife 2" | 6 cm

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



FE191 Paring Knife 3" | 8 cm

The ideal companion for smaller foods and more detailed work. Paring, trimming, coring, peeling, and finely dicing.



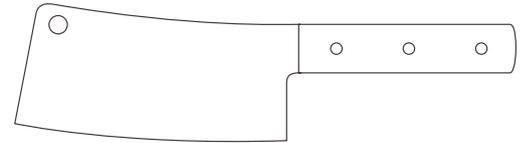
FE197 Boning Knife 5.5" | 14 cm

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



FE199 Cleaver 6" | 16 cm

Heavier, thicker blade with a wide flat build. Easier to deal with bones, ribs, hard fruits and coconuts.



FE196 Chef's Knife 8" | 20 cm

Most essential knife and workhorse of the kitchen - a versatile all-rounder. Mince herbs, crush garlic, dice produce, skin fish, carve meat.



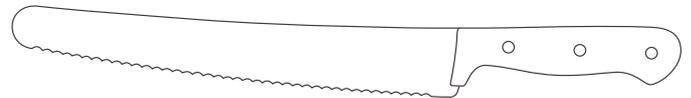
FE198 Fish Filleting Knife (Flexible) 8" | 20 cm

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



FE194 Confectioner's Knife 10" | 26 cm

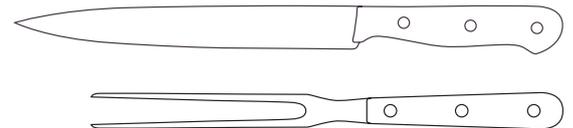
Long, serrated, light blade for clean, fine cuts without crushing. Perfect for pies, tarts, cakes, breads and more.



HW973 2-Piece Carving Set

- Carving Knife 8" | 20 cm
- Kitchen Fork 6" | 16 cm

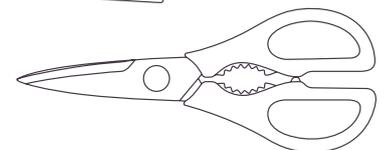
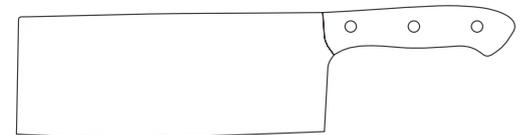
For the perfect slicing and holding pair



HW974 Asian 3-Piece Knife Set

- Chinese Chef's Knife 6.5" | 17 cm
- Santoku 6.5" | 17 cm
- Kitchen Shears

To suit a wide range of cuisines and chopping requirements.



HW975 6-Piece Knife Block

- Paring Knife 3" | 7 cm
- Utility Knife 4.5" | 12 cm
- Chef's Knife 6" | 16 cm
- Honing Steel 9" | 23 cm
- Kitchen Shears
- Knife Block

