



WÜSTHOF

Made in Solingen

CATALOGUE

2020

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A family business growing with a clear strategic direction

An interview

Harald Wüsthof (left)
Viola Wüsthof (right)

THE “NEW” WÜSTHOF

“Leading WÜSTHOF into the next generation of our family as a strong brand with a clear commitment to premium positioning and the will to grow internationally is a wonderful task, and one which we perform with passion” – this is how Harald Wüsthof and Viola Wüsthof describe the forward-looking perspective of the family business.



Viola Wüsthof

„What is particularly impressive in this process is the passion and pride with which the employees, some of whom have been working for us for decades, support the WÜSTHOF brand on our new path.“

1 / At WÜSTHOF, everything points to change. How are you approaching these topics?

H.W. / We – the Wüsthof family – have managed the company for more than 200 years; progressive technologies and forward-looking products have always been the guarantors of our continuous success. In recent years, in view of the changes in the market, we have also been aware of the growing importance of consistently maintaining a premium orientation for the brand, as well as that of digitisation. In order to implement these challenges consistently, we are investing heavily in strategic brand management.

2 / What is behind the name Project 8?

V.W. / Harald and I already represent the 7th generation of the family to run WÜSTHOF. Building a future-oriented perspective for the brand and thus for the next generation is a matter that is dear to the heart for both of us. We therefore want to set the course early on for the 8th Generation – and with Project 8 we have endowed this process with a name. Why? We realised that our employees need something

tangible in order to understand the process of change, which will take many years, and to implement it together with us.

3 / What brand strategy is the company following along the way to the 8th generation?

V.W. / We will position WÜSTHOF as the leading experts in cutting in the culinary world. There are no other globally significant brands which have previously made this segment their own. We therefore see precisely this focus as a powerful motor for the WÜSTHOF brand along the way to the 8th generation. To put it briefly: The new WÜSTHOF stands for cutting – no more, but also no less.

4 / What does digital transformation mean for the new WÜSTHOF?

V.W. / More than anything else, it means getting closer to the customer. For us, digital transformation means using all the possibilities of modern communication to enter into direct dialogue with the people who use our knives. In this regard, modernisation and optimisation are part of the strategy. We want to convey the delight in cutting and establish the new WÜSTHOF as the

most competent on the market for premium knives through a complete online offer of products and also various services.

5 / Premiumisation and cutting solutions for all fields of cuisine. What can the consumer expect from this?

H.W. / As a company which produces more than 90 per cent of its products in “Solingen, City of Blades” – and does so with the most modern technology and highest quality standards – we stand of course for premium concepts. We want to consistently convey this to our customers. Just as consistently, we will concentrate our offer on products which focus on cutting – in other words, primarily knives for preparing food. The range will be supplemented by offers directed at users around the themes of cutting, storage of knives, sharpening and care. This could be physical products, but also services.

6 / New target groups should be exploited. How will you address them?

V.W. / Before we determined the target groups for WÜSTHOF, we looked at the special requirements of individual consumer groups and analysed them intensively.

We then selected new focus groups accordingly and developed our products and services in such a way that the wishes of the particular group regarding the subject of cutting are entirely fulfilled. Through this structured segmentation, we are able to address people specifically about individual sales and communication channels. We will focus on personal contact with our consumers – whether directly or through digital media – in our future communication strategy.

7 / What does specialist retail mean for WÜSTHOF? Will there be new channels? And how does WÜSTHOF support sales directly at the point of sale?

H.W. / Specialist retail has always been the most important sales channel for WÜSTHOF. In this regard, competent advice for first-class knives is of incomparable value – especially in Germany. We will therefore increasingly cooperate with partners who reliably represent the high standards of our future, high-quality marketing. However, since specialist retail only represents one part of our target group, we will also increasingly use other sales channels.

We will differentiate and efficiently curate the range in each channel for the different target groups. Moreover, we are planning theme-based activities which increase frequency in all sales channels. In this way, we will make the particular point of sale more attractive again for the consumers. This means that we are not interested in working together with every retailer, but with every good retailer.

8 / The subject of internationalisation has been learned historically at WÜSTHOF. In which markets is WÜSTHOF strongest? And where is the journey going?

H.W. / Traditionally, North America – and the USA in particular – is by far the largest market for WÜSTHOF. Through consistent development of the brand, our renown and thus the awareness of our high-quality knives, has grown particularly successfully over the past few years. We want to enter into other export markets using the experiences from this success story. Besides expanding our business in Europe, Asia in particular is on the agenda – a further step in establishing a global portfolio for the company.

9 / A new vision becomes reality. What progress can you already see?

H.W. / It is amazing. Thanks to our agile structure we have been able to get strategic, organisational and operative things – which often take years in large brand product companies – off the ground in the shortest time. I’m inspired by this.

V.W. / But what is particularly impressive in this process is the passion and pride with which the employees, some of whom have been working for us for decades, support the WÜSTHOF brand on our new path.

The WÜSTHOF trident

Our trademark throughout history

Razor-sharp re-branding in 2019

< 1895

For around the first 80 years of its existence, two crossed arrows were used as the trademark.



1895

Under the leadership of the 4th WÜSTHOF generation, what has now become the globally recognised “trident” made its debut, and on 9 May 1895, it was registered as a trademark in the imperial German patent office in Berlin. Since then it has become protected in almost every country in the world.



1951

The logo was redesigned at the start of the 1950s: The word “manufacturer’s mark” no longer applied and the previously grey trident was changed to a brilliant white on a black background.



1967

In the 1960s, red became the primary colour of the company: From this time, the trident stood with the tagline “Dreizack Solingen” on bright red background in a white circle. With this logo, WÜSTHOF developed into an increasingly international brand.

The red “trident” logo from Solingen, which adorns every knife, is now known around the world.



1998

In the 1990s, internationalisation proceeded further and it was decided to shift the focus from “Dreizack Solingen” to the family name WÜSTHOF. Therefore, in 1998, the family name was introduced with the trident as a new, compact word and logo.



2006

In 2006, the logo was modernised even further: The previously flat, red surface and the white trident were given a seemingly three-dimensional coat with the addition of light and shadow reflections.



2019

With a craft tradition which has developed across 200 years, WÜSTHOF is moving purposefully into the future. In doing so, the trident appears elegantly reduced and symbolises the quality without compromise of the products, while the dynamically cut shapes of the lettering signal the company’s personal skills for high-performance knives. Overall, the new design is striking and strong in character, and manages to embolden and charm customers thanks to its likeable personality. WÜSTHOF – Knives for life.



Forged knives

Precision tools for high demands

Precision-forged knives from WÜSTHOF enjoy particularly high recognition worldwide. Ambitious home cooks and seasoned pros value the premium quality and exceptional sharpness.

The knives are manufactured from one piece of stainless steel and they can be recognised from the bolster, the thicker section between the blade and handle. In our cutting-edge production, they are mostly manufactured by high tech robots and at the same time, many of the more than 55 manufacturing steps are carried out by traditional hand craft, a perfect combination with automated technology.

Glowing steel is compressed at around 1,250° Celsius and shaped in the drop forge. With the strong compression in the forge system and the subsequent unique WÜSTHOF hardening process, the steel’s structure is thickened; it becomes corrosion-resistant and gains toughness and hardness. Afterwards the blank is run through the multi-level forging and buffing of the blades before the handle is assembled and the laser-controlled sharpening process (PEtec) make the forged steel into a WÜSTHOF knife of the highest quality.

Through the finely tuned design with the ergonomically designed handles and the perfectly balanced weight in the bolster, the forged knives from WÜSTHOF sit optimally in the hand and are ideal for efficient, energy-saving work.

You can of course count on consistent quality for any product from WÜSTHOF. Uncompromising quality assurance with controls in the entire production process make sure of this. This guarantees the consistently excellent standards of all knives – each one made for the perfect cut!

Laser-cut knives

Light helpers for agile work

They are lighter, but just as sharp. They are not forged, but are just as accurate. The laser-cut knives made from the WÜSTHOF forge win out with agile blades and sophisticated quality.

Since the forging process no longer applies for laser-cut knives, with about 35 manufacturing stages, the manufacturing is less expensive than for the forged kitchen tools. At the same time, more than 20 quality controls guarantee the reliable and precise performance features.

The blade blanks are cut out of a high quality steel plate using a precision laser. After that, they go through the same quality of production process as the forged knives, from hardening, grinding and buffing, to handle assembly and to the final touch.

The reduced weight, as well as the ergonomically shaped handle, allow the user to work frequently and effortlessly. Besides this, resharpening the stainless steel blades is just as effortless as for the forged knives, whereby they win out every day through their sharpness and cut quality – even after long-term use.

Overall, the agile knives not only have strong support in domestic households and professional kitchens, but also from bakers and butchers. The sum of these features underscores the extraordinary price-performance ratio of the laser-cut knife series from WÜSTHOF.

WÜSTHOF steel

The optimum formula for long-lasting sharpness

Those who decide on a WÜSTHOF knife can expect something special. The forged blade is formed from one single piece of high-quality chromium molybdenum vanadium steel with the formula for optimum sharpness: X50 Cr MoV 15. It is hardened to 58° Rockwell during the manufacturing process.

From the beginning we therefore create the basis for the most important feature of a knife – its sharpness, long-lasting robustness and ability to facilitate precise resharpening.

THE FORMULA FOR OPTIMUM SHARPNESS / X50 CR MOV 15

X	Stainless steel	Stainless steel: the base material of our knives
50	Carbon component	Amounting to 0.5% – the carbon component is important for the hardness of the blade and therefore for the sharpness of the knife.
Cr	Chromium	The additional alloy ensures a particularly high rust resistance in the finished knives.
Mo	Molybdenum	An alloy element which supports the strength and corrosion resistance of our knives.
V	Vanadium	Increases strength and toughness to reduce wear and tear on the blades.
15	Chromium content	Amounting to 15%

Precision Edge Technology

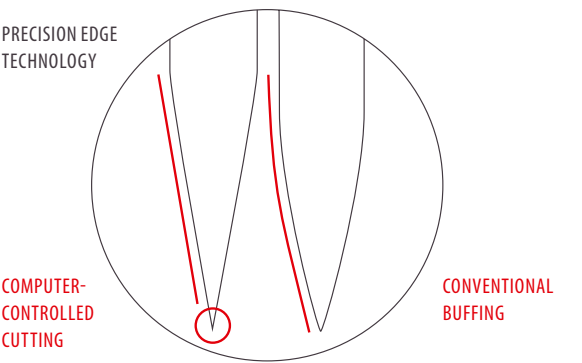
The innovative grinding technology

The most important thing for a good knife is a particularly sharp blade – both during its first use and for a long time after.

With the Precision Edge Technology (PEtec) developed by WÜSTHOF, we possess a unique process for superior blade geometry. In doing so, each individual knife is measured by a laser just before grinding. The optimum sharpening angle is calculated immediately and a precision robot sharpens the knife on the whetstone, before the knife is given its ultimate sharpness using a special buff wheel.

THE ADVANTAGES OF THE PETEC PROCESS

- Blade is extremely pointed and straight
- Extraordinarily long service life of the cutting edge
- Optimal geometry along the entire blade length
- Always consistently high and reproducible quality with extreme initial cutting performance



The forged Cook's knife

Multiple excellent features for
optimal cutting pleasure

BLADE SURFACE

The blade is forged from one piece of stainless steel and hardened to 58° Rockwell. This makes our knives extremely sharp, robust, long-lasting and easily resharpened.

BLADE SPINE

Ground absolutely smooth, or "burred" in technical terms, a significant sign of quality. It is broader than the cutting edge and is suitable for cracking shellfish or nuts.

BOLSTER

The thickening between blade and handle is the typical feature of forged quality. The knife sits optimally in the hand thanks to the weight of the bolster.

RIVETS

Made from stainless steel and fix the handle shells securely and durably to the tang.

**Classic
Cook's knife
1030100120**



CUTTING ANGLE

The sharpness of the blade depends on the cutting angle of the grind. The smaller the angle, the sharper the blade – for most kitchen knives this is about 29°. WÜSTHOF kitchen knives are usually ground on both sides, so that they have an angle of 14.5° on each side.

GRIND (OR ALSO CUTTING EDGE)

Manufactured using the special sharpening process PEtec, it allows for long-lasting clean and precise cutting. The point is used for fine incisions. The light curve is suitable for mincing herbs. One cuts soft vegetables with the front part and hard foods are cut or chopped with the rear cutting part because the transfer of weight is greatest here, reducing your effort.

BIT

The bit is the end of the blade and if the knife has a full bolster it also protects the fingers while working.

TANG

As an extension of the blade in the knife handle, the tang gives the knife its stability, and together with the bolster ensures balance – and therefore effortless work.

HAND GUARD

The handle curves slightly into the hand so that it does not slip and the knife is always held securely.

Time is the new luxury.



Cook's knife

MAKE EACH AND EVERY MOMENT AN EXPERIENCE. WE SET NEW STANDARDS, EVERY TIME YOU USE OUR KNIVES.

WÜSTHOF Aeon brings form and function together in perfect harmony. The blades are coated with DLC (Diamond-Like Coating) resulting in durability that is as unparalleled as it is beautiful. The exquisite handles are crafted from millennia-old bog oak – each with its own certificate of authenticity. A true culinary masterpiece.

WÜSTHOF Aeon will be your signature, enabling you to capitalize on your preparation and presentation.



Aeon Cook's knife

Surface hardness:
104° Rockwell

DLC „Diamond like
Carbon“ Coating

Safe work thanks
to full bolster

Stainless steel end cap

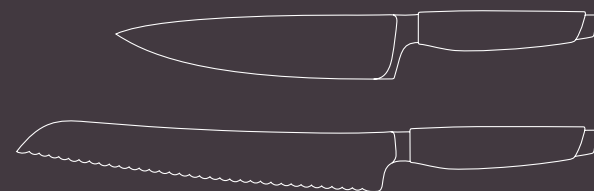


Grind angle: 28°

Total length: 35 cm

Handle made of Bog Oak





COOK'S KNIFE

WEIGHT: 250 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 35 CM

NEW

1011000120 / 4002293103327



SUPER SLICER

WEIGHT: 215 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,2 CM / TOTAL LENGTH: 40 CM / WITH WAVY EDGE

NEW

1011033126 / 4002293103310



Our homage to over 200 years of knife-making tradition by WÜSTHOF



Steak knife

A MODERN POWERHOUSE FOR TRADITIONAL COOKS

Handles made from smoked oak, interlocking brass riveting, specially hardened steel for the blades:
The CRAFTER series is a powerful string to the bow from more than two hundred years of knife production experience at WÜSTHOF.

As the name CRAFTER suggests, it is a robust work knife – made for unique cooks and dynamic people who are not shy of hard work, but also appreciate the stylish rustic aesthetic of this extraordinary high-quality knife.





Crafter Steak knife

Forged from one piece
of stainless steel

Traditional
brass rivets

Authentic
trident branding

Grinding angle 30° /
final buffing by hand

Handle shells made
from smoked oak

Full tang



HAND GUARD

The ergonomic knife handle sits well in the hand and curves into the hand to prevent slipping. The robust handle shells are secured with traditional brass rivets.



HANDLE

The handle is made of water-resistant smoked oak, which gives the knife an unmistakable character with its individual grain as well as the authentic logo.



FULL BOLSTER

The full bolster reliably protects the fingers in everyday cooking and the balance makes agile and precision work easier.



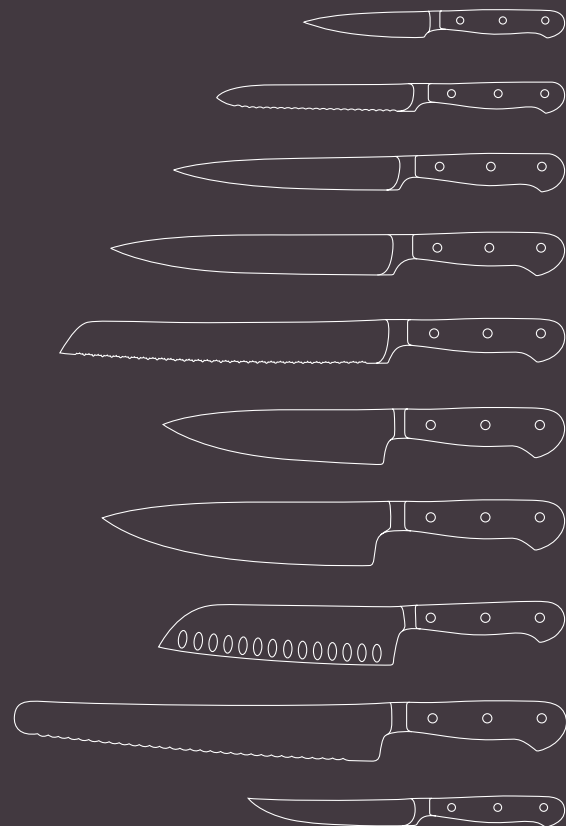
HALF BOLSTER

The knife weighs less thanks to the slim bolster design. This allows energy-saving work. In addition, the design allows the entire blade to be used and resharpened.



FULL TANG

As an extension of the blade, the tang gives the forged knife a reliable stability. In addition, it ensures good balance as a counterweight to the cutting blade.



PARING KNIFE

WEIGHT: 51 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 18,8 CM

1010830409 / 4002293100449



SAUSAGE KNIFE

WEIGHT: 67 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 24,9 CM / WITH SERRATED EDGE

1010801614 / 4002293100395



COOK’S KNIFE

WEIGHT: 122 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 27,7 CM

1010830116 / 4002293100456



COOK’S KNIFE

WEIGHT: 189 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 32,8 CM

1010830120 / 4002293100463



UTILITY KNIFE

WEIGHT: 103 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,3 CM

1010800716 / 4002293100418



CARVING KNIFE

WEIGHT: 145 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 33 CM

1010800720 / 4002293100425



BREAD KNIFE

WEIGHT: 180 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,7 CM / WITH PRECISION DOUBLE SERRATED EDGE

1010801123 / 4002293100432



SANTOKU

WEIGHT: 162 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,59 CM / TOTAL LENGTH: 30,3 CM / WITH HOLLOW EDGE

1010831317 / 4002293100470



SUPER SLICER

WEIGHT: 200 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 38,5 CM / WITH WAVY EDGE

1010833126 / 4002293104416



STEAK KNIFE SET

1070860401 / 4002293100494

CONTENT

4 x STEAK KNIFE / 12 CM



KNIFE BLOCK

WEIGHT: 1,63 KG / MATERIAL: SMOKED OAK, OAK, MAPLE, THERMO BEECH WOOD / B 14 CM x W 24 CM x D 11 CM

1090870201 / 4002293100517



Knives not included.

Sustainable tools for environmentally aware trendsetters



Pruning knife

HOME-GROWN, FRESHLY PREPARED, HEALTHY FOOD.

Urban Farmer combines the natural beauty of rustic crafting tools with the high-tech precision of knives made with the latest materials and techniques. The blade is made from stainless steel with a high carbon content. Its long-lasting sharpness is ensured by a Rockwell hardness of 58 and the solid tang gives it very high edge stability.

Made from sustainably grown and thermo treated beech wood, the handle is extremely robust and water-resistant. Combined with the non-slip bolster, it provides a secure grip. All the knives are well-balanced, easy-to-use and efficient tools that are ideal for cutting vegetables and meat or, like the unique pruning knife, for picking vegetables, fruit or herbs straight from your own garden or window-box.



Urban Farmer Pruning knife

Blades cut with
precision laser

Non-slip, black bolster
for safe work

Smooth-to-touch handle
made from smoked beech



Perfectly suited for harvesting
herbs and vegetables

For use indoors
and outdoors



HANDLE

The handle made from smoked beech rewards the user with a natural texture which is smooth to touch. Like all high-quality knives, this knife must be washed by hand.



PRUNING KNIFE

With its distinctive curvature at the tip, this unique blade shape is perfectly suited for reaping, preening and peeling fruit and smaller vegetables.



NON-SLIP BOLSTER

Always maintain a firm hold of the knife – the non-slip bolster is made from a high-performance special synthetic material. This way it offers absolutely secure grip, even when working with wet hands.



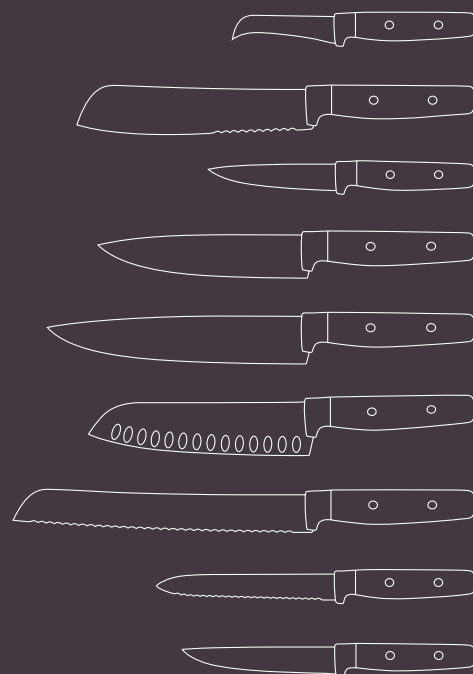
SERRATED EDGE

Knives with the robust serrated edge cut every tomato into fine slices – and the same goes for most kinds of vegetables, soft fruits with solid skin or also bread, rolls and cured sausage.



MACHETE

Harvest large vegetables and entire lettuce heads, dig planting holes or tend to beets – the powerful machete is the ultimate tool in the garden, and with the combination of a serrated edge and smooth grind, it is also perfect for kitchen preparation e.g. cabbage or pumpkin.



PRUNING KNIFE

WEIGHT: 63 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 2,15 CM / TOTAL LENGTH: 18,8 CM

1025247808 / 4002293100272



PARING KNIFE

WEIGHT: 69 G / BLADE LENGTH: 10 CM / BLADE WIDTH: 2,15 CM / TOTAL LENGTH: 21 CM

1025245110 / 4002293100319



SERRATED UTILITY KNIFE

WEIGHT: 74 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,15 CM / TOTAL LENGTH: 25 CM / WITH SERRATED EDGE

1025246314 / 4002293100296



COOK’S KNIFE

WEIGHT: 137 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 3,55 CM / TOTAL LENGTH: 28,9 CM

1025244816 / 4002293100333



COOK’S KNIFE

WEIGHT: 163 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 32,9 CM

1025244820 / 4002293100340



BREAD KNIFE

WEIGHT: 180 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,8 CM / WITH SERRATED EDGE

1025245723 / 4002293100302



SANTOKU

WEIGHT: 162 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,45 CM / TOTAL LENGTH: 29,8 CM / WITH HOLLOW EDGE

1025246017 / 4002293100357



MACHETE

WEIGHT: 153 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 3,2 CM / TOTAL LENGTH: 30,8 CM / WITH SERRATED EDGE

1025247918 / 4002293100388



STEAK KNIFE SET

1135260402 / 4002293107233

CONTENT

4 x STEAK KNIFE / 12 CM



TOOL BASKET

WEIGHT: 2,67 KG / MATERIAL: BEECH WOOD, STAINLESS STEEL / W 37,5 CM x H 13,5 CM x D 17,5 CM

2095275301 / 4002293102610



Knives not included.

**Elegance meets balance,
meets precision.**



Santoku

**DESIGN HYBRID WITH GERMAN AND
JAPANESE ROOTS**

EPICURE is an innovative cooking tool and combines the efficiency and lightness of Japanese knives with German quality and precision. In this way it represents a new type of knife for all cooking styles and sets pioneering standards in shape, function and performance.

Elegant geometry gives the EPICURE knives a balanced weight distribution which makes each model comfortable to hold. The organic design of the handle provides users of any hand size with the perfect grip – for agile work which is easy on the hands and wrists. At the same time, the newly designed bolster is the point of departure for a wider blade shape. This means that more pressure can be applied when cutting food and ensures optimum control for precise and safe cutting.





Epicure Santoku

Forged from one piece of stainless steel

Half bolster design for optimal weight balance

Full tang

Grind angle 20° / final buffing by hand

Handle made from sustainable natural fibre material



FULL TANG

As an extension of the blade, the tang gives the forged knife a reliable stability. As a counter-weight, it also ensures the blade is balanced.



INNOVATIVE HANDLE MATERIAL

Ergonomically shaped with perfect texture: The handle is made from sustainable natural fibre material, feels as pleasingly warm as wood and is as robust and hygienic as synthetic material.



HANDY HALF BOLSTER

The half bolster makes the leading grip position easier. Besides that, the blades are somewhat slimmer and glide more easily through the food item. The design also makes it possible to resharpen the blade continuously.



SAFER FULL BOLSTER

The full bolster reliably protects the fingers in everyday cooking and inspires all its users with an elegant alignment. The balance favours agile work.



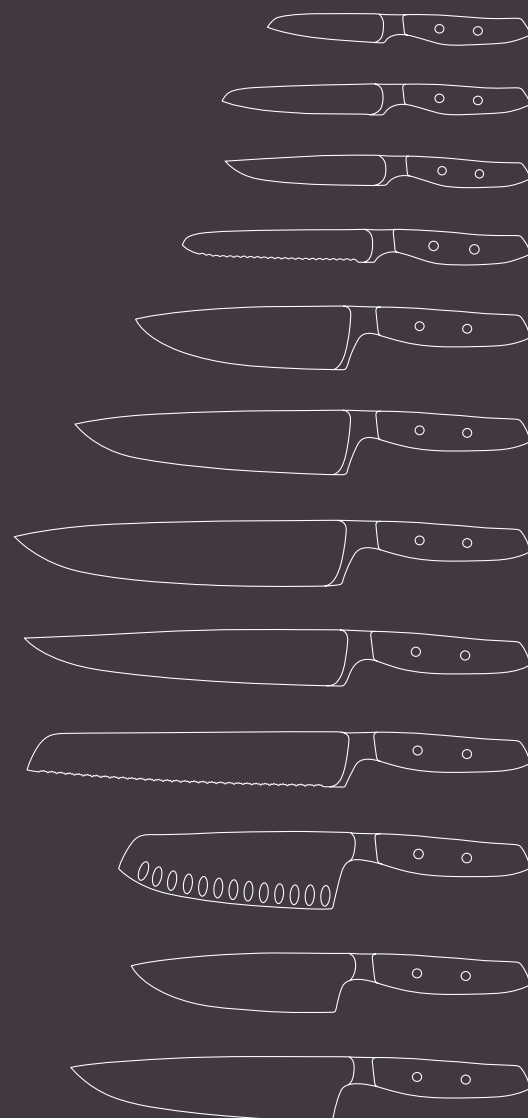
SERRATED EDGE

With a robust serrated edge, the sausage knife cuts any tomato into fine slices – and the same goes for most types of vegetables, soft fruits with solid skin or even bread, rolls and cured sausage.



PRECISION DOUBLE SERRATED EDGE

The bread knife with the unique double serrated edge cuts hard crusts just as easily as soft bread or large fruits, such as pumpkin. The difference versus traditional serrated edges can be felt immediately.



PARING KNIFE

WEIGHT: 90 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2,35 CM / TOTAL LENGTH: 20,6 CM

1010600409 / 4002293100098



PARING KNIFE

WEIGHT: 94 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2,35 CM / TOTAL LENGTH: 23,6 CM

1010600412 / 4002293100104



STEAK KNIFE

WEIGHT: 98 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2,35 CM / TOTAL LENGTH: 23,9 CM

1010601712 / 4002293100111



SAUSAGE KNIFE

WEIGHT: 98 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,35 CM / TOTAL LENGTH: 25,2 CM / WITH SERRATED EDGE

1010601614 / 4002293100050



COOK’S KNIFE

WEIGHT: 215 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 29,4 CM

1010600116 / 4002293100159



COOK’S KNIFE

WEIGHT: 245 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 33,4 CM

1010600120 / 4002293100166



COOK’S KNIFE

WEIGHT: 258 G / BLADE LENGTH: 24 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 36,9 CM

1010600124 / 4002293100180



CARVING KNIFE

WEIGHT: 217 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 36,4 CM

1010600723 / 4002293100067



BREAD KNIFE

WEIGHT: 232 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 36,4 CM / WITH PRECISION DOUBLE SERRATED EDGE

1010601123 / 4002293100081



COOK’S KNIFE

WEIGHT: 198 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 28,8 CM / HALF BOLSTER

1010630116 / 4002293100128



COOK’S KNIFE

WEIGHT: 225 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 32,8 CM / HALF BOLSTER

1010630120 / 4002293100142



SANTOKU

WEIGHT: 204 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 5,68 CM / TOTAL LENGTH: 29,7 CM / HALF BOLSTER / WITH HOLLOW EDGE

1010631317 / 4002293100197



MAGNETIC BLOCK

WEIGHT: 4,45 KG / MATERIAL: THERMO BEECH WOOD, STAINLESS STEEL / WOODEN PART: W 36 x H 24 x D 4 CM / KNIFE BLOCK WITH BASE: W 36,5 x H 28 x D 15,5 CM

2090675001 / 4002293102818



Knives not included.

Forged luxury. Each knife a unique specimen.



Cook's knife

SHARP BLADES AND PREMIUM-QUALITY WOOD

With their special features, the knives in the IKON series are a feast for the senses. The exceptional handles made from exquisite African blackwood are characterised by their individual texture, making each knife a veritable eye-catcher. The luxurious wood is water-resistant and its hygienic qualities make it particularly well suited for use in the kitchen.

At the same time, with their natural, comfortably warm feel and ergonomic shape, the handles are especially delightful to hold. The unique geometry with double bolster ensures optimum balance and guarantees effortless work, even when used for longer periods.

The blades are forged from high-quality chromium molybdenum vanadium steel and are characterised by a high level of robustness and durability. The final edge-work carried out by hand by the experienced WÜSTHOF specialists ensures extreme sharpness – and quick and easy cutting.





Ikon Cook's knife

Forged from one piece of stainless steel

Balanced using double bolster geometry

Full tang



Grind angle 29°/ final buffing by hand

Handle made from sustainably grown African blackwood



DOUBLE BOLSTER GEOMETRY

Balance and ergonomics – the special geometry with double bolster ensures balanced handling. The knife therefore sits well in the hand and guarantees effortless cutting.



HANDLE

The handles made from African blackwood are permanently riveted and assembled seamlessly. The water-resistant wood is exceptionally hygienic and originates from controlled cultivation.



HALF BOLSTER

The knife weighs less thanks to its slim bolster design. This allows energy-saving work. In addition, the design allows the entire blade to be used and resharpened.



HOLLOW EDGE

Small air pockets are created on the depressions of the blade through the hollow edge. The positive effect of this is that thin or soft food items can be removed from the blade more easily during use.



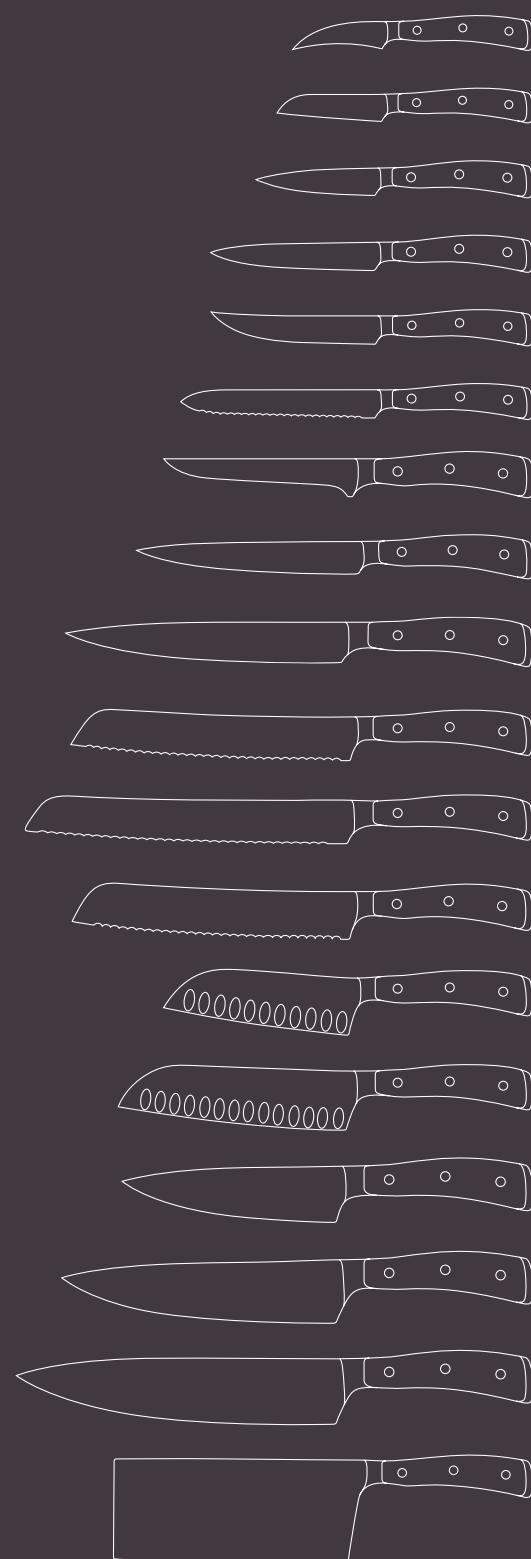
PEELING KNIFE

The handy knife with a short, curved cutting edge is especially well suited for peeling and cleaning round fruits and vegetables. Valuable vitamins remain intact thanks to the precision blade reducing food waste.



PRECISION DOUBLE SERRATED EDGE

The bread knife with the unique double serrated edge cuts hard crusts just as easily as soft bread or large fruits, like pumpkin. The difference versus traditional serrated edges can be felt immediately.



PEELING KNIFE

WEIGHT: 69 G / BLADE LENGTH: 7 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 17,9 CM

1010532207 / 4002293101521



PARING KNIFE

WEIGHT: 71 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 18,9 CM

1010533208 / 4002293101644



PARING KNIFE

WEIGHT: 73 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 20,5 CM

1010530409 / 4002293101651



UTILITY KNIFE

WEIGHT: 77 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22 CM

1010530412 / 4002293103280



STEAK KNIFE

WEIGHT: 78 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,2 CM

1010531712 / 4002293101682



SAUSAGE KNIFE

WEIGHT: 80 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 25 CM / WITH SERRATED EDGE

1010531614 / 4002293101538



BONING KNIFE

WEIGHT: 147 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,8 CM / TOTAL LENGTH: 27 CM

1010531414 / 4002293101552



UTILITY KNIFE

WEIGHT: 126 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,6 CM

1010530716 / 4002293101484



CARVING KNIFE

WEIGHT: 168 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 33,4 CM

1010530720 / 4002293101491



BREAD KNIFE

WEIGHT: 150 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 32,4 CM / WITH SERRATED EDGE

1010531020 / 4002293101590



BREAD KNIFE

WEIGHT: 196 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,9 CM / WITH SERRATED EDGE

1010531023 / 4002293101606



BREAD KNIFE

WEIGHT: 201 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,6 CM / WITH PRECISION DOUBLE SERRATED EDGE

1010531123 / 4002293101583



SANTOKU

WEIGHT: 140 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 4,12 CM / TOTAL LENGTH: 25,6 CM / WITH HOLLOW EDGE

1010531314 / 4002293101613



SANTOKU

WEIGHT: 201 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,57 CM / TOTAL LENGTH: 30,7 CM / WITH HOLLOW EDGE

1010531317 / 4002293101637



COOK’S KNIFE

WEIGHT: 181 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 29 CM

1010530116 / 4002293101699



COOK’S KNIFE

WEIGHT: 270 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 34,1 CM

1010530120 / 4002293101705



COOK’S KNIFE

WEIGHT: 279 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 36,7 CM

1010530123 / 4002293101729



CHINESE CHEF’S KNIFE

WEIGHT: 350 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,75 CM / TOTAL LENGTH: 32,4 CM

1010531818 / 4002293101620



KNIFE BLOCK

WEIGHT: 2,91 KG / MATERIAL: THERMO BEECH WOOD / B 15 CM x H 28,7 CM x T 15 CM

7262 / 4002293726205



Knives not included.

Extreme precision with perfect ergonomics



Bread knife

BLACK AND ELEGANT. AGILE AND ROBUST.

The CLASSIC IKON series combines perfect ergonomics, excellent balance and ultimately sharp blades with a timeless design. Before they are sharpened, each blade is measured using lasers by means of the PEtec procedure patented by WÜSTHOF. This gives them the optimum cutting angle for the greatest possible initial sharpness.

Thanks to their special shaping, the knives are well-balanced and their ergonomic handles make them comfortable to hold. The handle shells are made from special synthetic material and are durably riveted, making them completely hygienic and easy to use. They are recommended for everyday effortless kitchen use by home cooks and professional chefs alike.

What's more: CLASSIC IKON is the tool used by the German National Culinary Team.





Classic Ikon Bread knife

Forged from one piece of stainless steel

Half bolster design for optimal weight balance

Double bolster with high quality logo lasering



Precision double serrated edge / stays sharper for longer, less effort when cutting

Triple riveted

Full tang



DOUBLE BOLSTER GEOMETRY

Balance and ergonomics – the special geometry with double bolster for balanced handling. The knife sits comfortably in the hand and guarantees effortless cutting.



HALF BOLSTER

The knife weighs less thanks to the slim bolster design. This allows energy-saving work. In addition, the design allows the whole blade to be used and resharpened.



WAVY EDGE

The wavy edge formed from the inside produces a clean cut and is well-suited for large fruits, vegetables or roasts. With a broad, long blade it is also perfectly suited as a bread and cake knife.



PRECISION DOUBLE SERRATED EDGE

The bread knife with the unique double serrated edge cuts hard crusts just as easily as soft bread or large fruits, like pumpkin. The difference versus traditional serrated edges can be felt immediately.



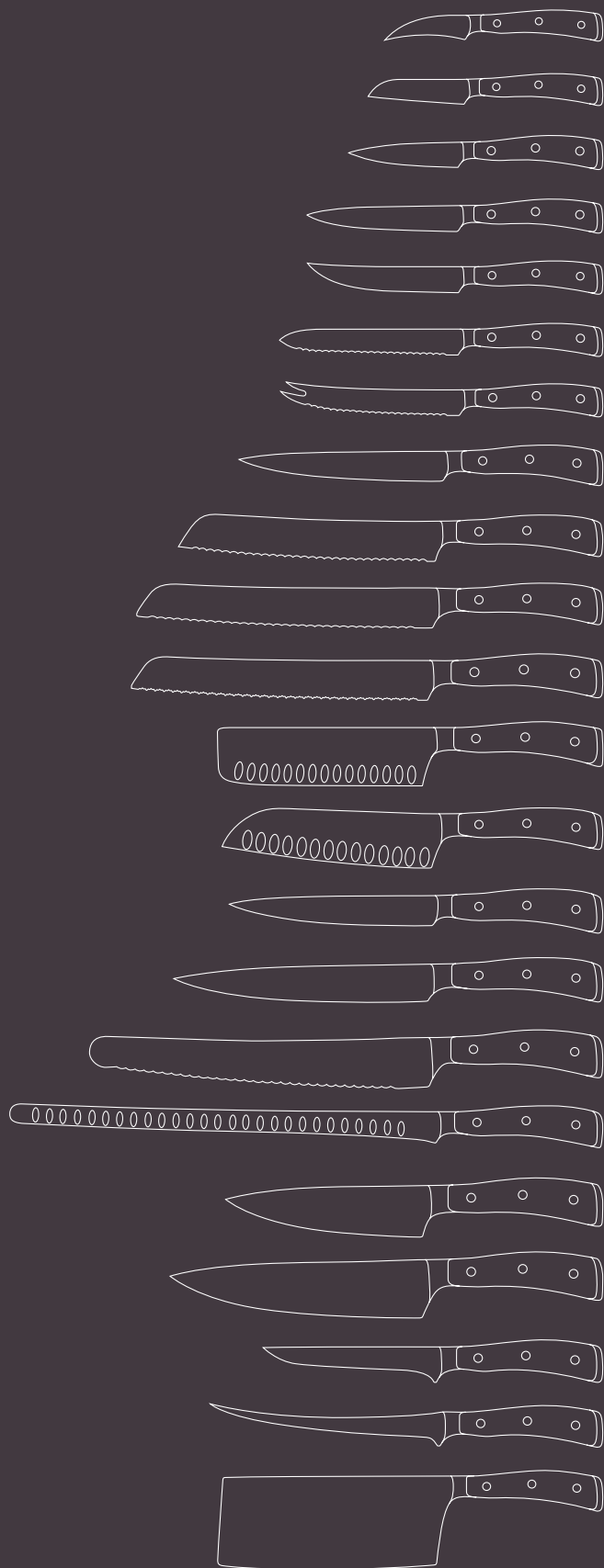
PEELING KNIFE

The handy knife with the short, curved cutting edge is especially well suited for peeling and cleaning round fruits and vegetables. Valuable vitamins remain intact thanks to the precision blade minimising food waste.



NAKIRI

This knife is equipped with an exceptionally slim, Asian style blade and is extremely sharp with a grinding angle of 20°. The flutes ensure that thin or soft food items can be removed from the blade more easily during use.



PEELING KNIFE

WEIGHT: 65 G / BLADE LENGTH: 7 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 17,9 CM

1030332207 / 4002293100555



PARING KNIFE

WEIGHT: 76 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 18,9 CM

1030333208 / 4002293100531



PARING KNIFE

WEIGHT: 76 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 20,5 CM

1030330409 / 4002293100586



UTILITY KNIFE

WEIGHT: 78 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

1030330412 / 4002293100593



STEAK KNIFE

WEIGHT: 78 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

1030331712 / 4002293100623



SAUSAGE KNIFE

WEIGHT: 87 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 25 CM / WITH SERRATED EDGE

1030331614 / 4002293100654



TOMATO KNIFE

WEIGHT: 78 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 25 CM / WITH SERRATED EDGE

1030331914 / 4002293100678



BONING KNIFE

WEIGHT: 164 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,8 CM / TOTAL LENGTH: 27 CM

1030331414 / 4002293101330



FILLET KNIFE

WEIGHT: 126 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,6 CM / FLEXIBLE

1030333716 / 4002293100968



FILLET KNIFE

WEIGHT: 157 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 2,33 CM / TOTAL LENGTH: 31,3 CM

1030333818 / 4002293101354



BREAD KNIFE

WEIGHT: 154 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 32,4 CM / WITH SERRATED EDGE

1030331020 / 4002293100722



BREAD KNIFE

WEIGHT: 204 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 36 CM / WITH SERRATED EDGE

1030331023 / 4002293100739



BREAD KNIFE

WEIGHT: 201 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 36 CM / WITH PRECISION DOUBLE SERRATED EDGE

1030331123 / 14002293100692



SUPER SLICER

WEIGHT: 266 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,24 CM / TOTAL LENGTH: 39,6 CM / WITH WAVY EDGE

1030333126 / 4002293100920



SALMON SLICER

WEIGHT: 143 G / BLADE LENGTH: 32 CM / BLADE WIDTH: 2,33 CM / TOTAL LENGTH: 44,2 CM / FLEXIBLE / WITH HOLLOW EDGE

1030332432 / 4002293100951



COOK’S KNIFE

WEIGHT: 183 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 29 CM

1030330116 / 4002293101101



COOK’S KNIFE

WEIGHT: 189 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 30,5 CM

1030330118 / 4002293101132



COOK’S KNIFE

WEIGHT: 271 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 34,1 CM

1030330120 / 4002293101156



COOK’S KNIFE

WEIGHT: 290 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 36,7 CM

1030330123 / 4002293101187



COOK’S KNIFE

WEIGHT: 302 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 39,4 CM

1030330126 / 4002293101316



UTILITY KNIFE

WEIGHT: 131 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,6 CM

1030330716 / 4002293100845



CARVING KNIFE

WEIGHT: 180 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 32,7 CM

1030330720 / 4002293100883



CARVING KNIFE

WEIGHT: 182 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,7 CM

1030330723 / 4002293100913



SANTOKU

WEIGHT: 149 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 25,6 CM / WITH HOLLOW EDGE

1030331314 / 4002293100753



SANTOKU

WEIGHT: 203 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,6 CM / TOTAL LENGTH: 30,7 CM / WITH HOLLOW EDGE

1030331317 / 4002293100777



NAKIRI

WEIGHT: 204 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,69 CM / TOTAL LENGTH: 29,7 CM / WITH HOLLOW EDGE

1030332617 / 4002293100791



CHINESE COOK'S KNIFE

WEIGHT: 350 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,75 CM / TOTAL LENGTH: 32,4 CM

1040331818 / 4002293101378



KNIFE BLOCK

WEIGHT: 2,8 KG / MATERIAL: ASH WOOD, BLACK / W 28,4 CM x H 24,3 CM x D 14,6 CM

7253 / 4002293725307



Knives not included.

The bright alternative for modern kitchens



Peeling knife

ELEGANT DESIGN. OUTSTANDING FUNCTIONALITY.

With their cream-coloured handles, the knives in the CLASSIC IKON series are not only a specialty within the knife market, but also a real eye-catcher in any kitchen. The handle shells made from special synthetic material are, like the black CLASSIC IKON, firmly riveted, seamlessly assembled and so meet the highest hygiene standards.

Thanks to the innovative bolster geometry as well as the ergonomic, edgeless design of the handle, the knife sits perfectly balanced in your hand and is effortless to use. The blades are extremely sharp and will remain so for a very long time. The special workmanship makes cutting, chopping and portioning a delight.





Classic Ikon Peeling knife

Forged from one piece of stainless steel

Half bolster for optimal handling

Double bolster with high quality logo lasering

Grinding angle 30° / final buffing by hand

Handle shells made from special synthetic material

Full tang



DOUBLE BOLSTER GEOMETRY

Balance and ergonomics – the special geometry with double bolster ensures balanced handling. The knife sits comfortably in the hand and guarantees effortless cutting.



PEELING KNIFE

The handy knife with a short, curved cutting edge is especially well-suited for peeling and cleaning round fruit and vegetables. Valuable vitamins remain intact thanks to the precision blade reducing food waste.



HALF BOLSTER

The knife's weight is reduced by the slim bolster design. This allows for energy-saving work. In addition, the design allows the entire blade to be used and resharpened.



HOLLOW EDGE

Small air pockets are created at the depressions of the blade through the hollow edge. The positive effect of this is that thin or soft food items do not stick to the blade.



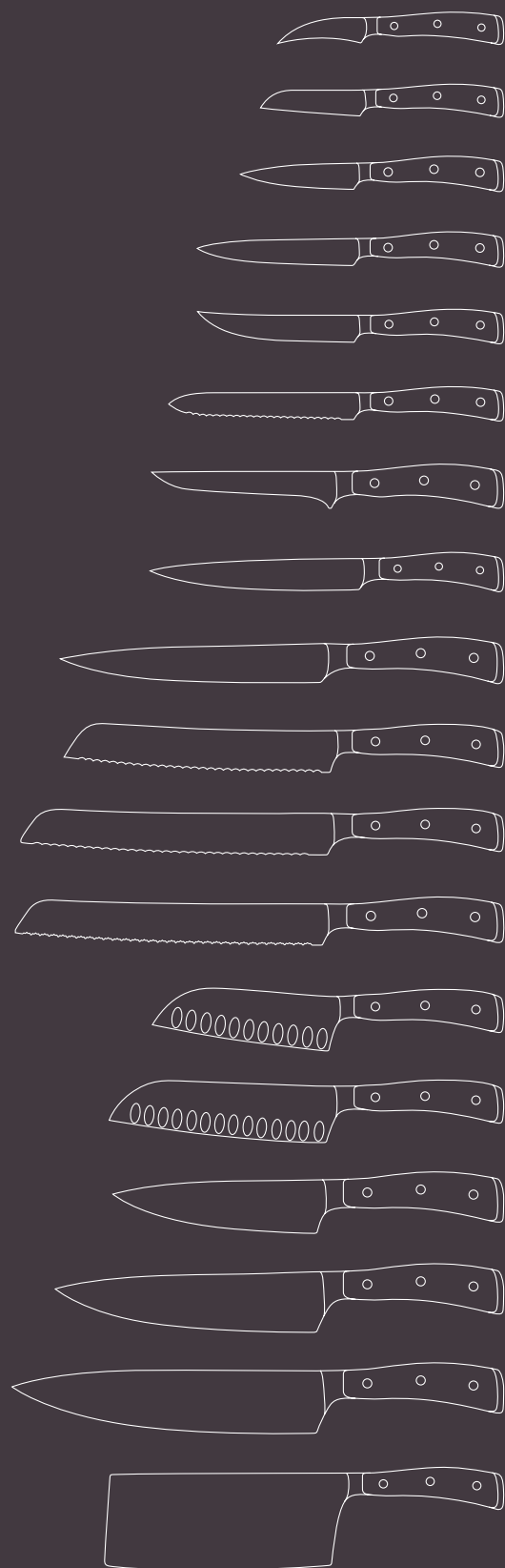
HANDLE HEEL WITH LOGO

The ergonomic handle not only ensures perfect grip; it is also riveted with an elegantly lasered trident logo.



PRECISION DOUBLE SERRATED EDGE

The bread knife with the unique double serrated edge cuts hard crusts just as effortlessly as soft bread or large fruits, such as pumpkin. The difference versus traditional serrated edges can be felt immediately.



PEELING KNIFE

WEIGHT: 65 G / BLADE LENGTH: 7 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 17,9 CM

1030432207 / 4002293101903



PARING KNIFE

WEIGHT: 76 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 18,9 CM

1030433208 / 4002293101880



PARING KNIFE

WEIGHT: 76 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 20,5 CM

1030430409 / 4002293101927



UTILITY KNIFE

WEIGHT: 81 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

1030430412 / 4002293101941



STEAK KNIFE

WEIGHT: 78 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

1030431712 / 4002293101965



SAUSAGE KNIFE

WEIGHT: 87 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 25 CM / WITH SERRATED EDGE

1030431614 / 4002293101989



BONING KNIFE

WEIGHT: 156 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,8 CM / TOTAL LENGTH: 27 CM

1030431414 / 4002293102283



FILLET KNIFE

WEIGHT: 123 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,6 CM / FLEXIBLE

1030433716 / 4002293102191



UTILITY KNIFE

WEIGHT: 133 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,6 CM

1030430716 / 4002293102153



CARVING KNIFE

WEIGHT: 178 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 33,4 CM

1030430720 / 4002293102177



BREAD KNIFE

WEIGHT: 154 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 32,1 CM / WITH SERRATED EDGE

1030431020 / 4002293102030



BREAD KNIFE

WEIGHT: 204 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 36 CM / WITH SERRATED EDGE

1030431023 / 4002293102054



BREAD KNIFE

WEIGHT: 201 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 36 CM / WITH PRECISION DOUBLE SERRATED EDGE

1030431123 / 4002293102016



SANTOKU

WEIGHT: 149 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 25,6 CM / WITH HOLLOW EDGE

1030431314 / 4002293102078



SANTOKU

WEIGHT: 203 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,6 CM / TOTAL LENGTH: 30,7 CM / WITH HOLLOW EDGE

1030431317 / 4002293102092



COOK’S KNIFE

WEIGHT: 182 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 29 CM

1030430116 / 4002293102214



COOK’S KNIFE

WEIGHT: 273 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 34,1 CM

1030430120 / 4002293102238



COOK’S KNIFE

WEIGHT: 292 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 36,7 CM

1030430123 / 4002293102252



CHINESE CHEF’S KNIFE

WEIGHT: 350 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,75 CM / TOTAL LENGTH: 32,4 CM

1040431818 / 4002293102313



KNIFE BLOCK

WEIGHT: 2,8 KG / MATERIAL: ASH WOOD, CRÈME / W 28,4 CM x H 24,3 CM x D 14,6 CM

7254 / 4002293725406



Knives not included.

Number one for forged kitchen knives



Cook's knife

LARGEST SELECTION. CONSISTENT QUALITY.

With a selection of blades from 7 to 36 cm in length and a range of ca. 70 blade shapes, CLASSIC offers the largest variety of models in the world. The series stands out because of its clear design and ease of use and so is the right tool for every home cook and professional.

Quality comes first. With 55 sophisticated manufacturing stages and more than 20 uncompromising quality checks, each CLASSIC knife is perfectly manufactured. The blades are forged from one piece of high alloy chrome molybdenum vanadium steel, and are exceptionally sharp, robust and long-lasting thanks to the laser-supported sharpening process PEtec.





Classic Cook's knife

Forged from one piece
of stainless steel

Safe work thanks
to full bolster

Triple riveted



Grind angle 29° /
final buffing by hand

Full tang

Hand guard



HAND GUARD

The knife handle sits in the hand comfortably and is curved slightly downwards at the heel to avoid slipping. The robust handle shells are secured with stainless steel rivets and manufactured seamlessly.



FULL TANG

As an extension of the blade, the tang gives the knife reliable stability. In addition, as a counter-weight it ensures the blade is balanced.



PRECISION DOUBLE SERRATED EDGE

The bread knife with the unique double serrated edge cuts hard crusts just as easily as soft bread or large fruits, such as pumpkin. The difference versus traditional serrated edges can be felt immediately.



FULL BOLSTER

The full bolster reliably protects the fingers in everyday cooking and the balance makes agile and precision work easier.



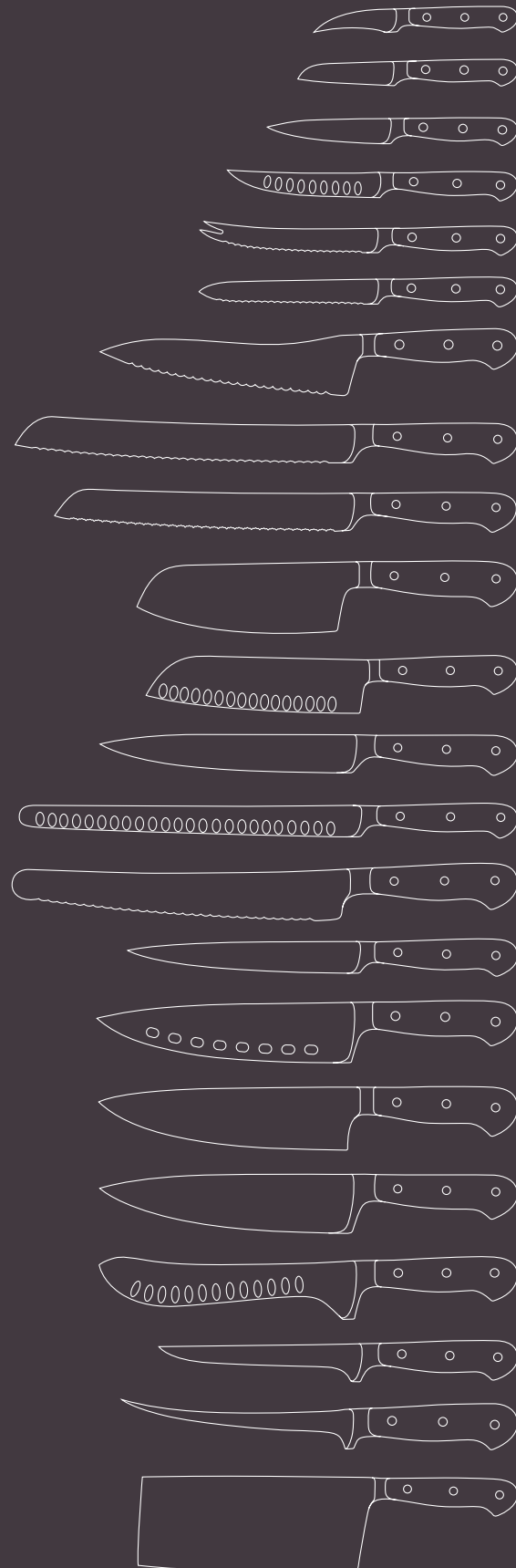
HOLLOW EDGE

Small air pockets are produced by the hollow edge on the depressions of the blade. The positive effect of this is that thin or soft food items are more easily removed from the blade during use.



BUTCHER KNIFE

The distinctive new knife is perfect for portioning meat and also cuts large fruits and vegetables effortlessly. The special design makes it into an extraordinary work of art, forged from steel.



PEELING KNIFE

WEIGHT: 59 G / BLADE LENGTH: 7 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 17,1 CM

1030102207 / 4002293103426



TRIMMING KNIFE

WEIGHT: 58 G / BLADE LENGTH: 7 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 17,1 CM

1030105007 / 4002293103389



PARING KNIFE

WEIGHT: 61 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 18,1 CM

1030103208 / 4002293103358



PARING KNIFE

WEIGHT: 71 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 19,1 CM

1030100409 / 4002293104430



PARING KNIFE

WEIGHT: 73 G / BLADE LENGTH: 10 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 20,1 CM

1030100410 / 4002293104461



UTILITY KNIFE

WEIGHT: 71 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

1030100412 / 4002293104485



STEAK KNIFE

WEIGHT: 84 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

1030101712 / 4002293104515



SAUSAGE KNIFE

WEIGHT: 80 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 24,9 CM / WITH SERRATED EDGE

1030101614 / 4002293104584



TOMATO KNIFE

WEIGHT: 76 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 24,9 CM / WITH SERRATED EDGE

1030101914 / 4002293104546



BREAD KNIFE

WEIGHT: 132 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 32,1 CM / WITH SERRATED EDGE

1030101020 / 4002293104706



BREAD KNIFE

WEIGHT: 190 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,7 CM / WITH SERRATED EDGE

1030101023 / 4002293104737



BREAD KNIFE

WEIGHT: 197 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 38,7 CM / WITH SERRATED EDGE

1030101026 / 4002293104768



BREAD KNIFE

WEIGHT: 185 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,7 CM / WITH PRECISION DOUBLE SERRATED EDGE

1030101123 / 4002293104836



BREAD KNIFE

WEIGHT: 176 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,85 CM / TOTAL LENGTH: 33 CM / WITH WAVY EDGE

1030103920 / 4002293104614



COOK’S KNIFE

WEIGHT: 119 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 3,6 CM / TOTAL LENGTH: 23 CM

1030100112 / 4002293105505



COOK’S KNIFE

WEIGHT: 129 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 3,6 CM / TOTAL LENGTH: 26,2 CM

1030100114 / 4002293105512



COOK’S KNIFE

WEIGHT: 174 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 28,5 CM

1030100116 / 4002293105529



COOK’S KNIFE

WEIGHT: 189 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 30,5 CM

1030100118 / 4002293105536



COOK’S KNIFE

WEIGHT: 268 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 33,7 CM

1030100120 / 4002293105543



COOK’S KNIFE

WEIGHT: 282 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 36,6 CM

1030100123 / 4002293105550



COOK’S KNIFE

WEIGHT: 290 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 39,5 CM

1030100126 / 4002293105567



COOK’S KNIFE

WEIGHT: 282 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 5,6 CM / TOTAL LENGTH: 33,1 CM / EXTRA WIDE

1030104120 / 4002293105628



COOK’S KNIFE

WEIGHT: 313 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 5,6 CM / TOTAL LENGTH: 39,2 CM / EXTRA WIDE

1030104126 / 4002293105703



COOK’S KNIFE

WEIGHT: 264 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 33,6 CM / WITH HOLLOW EDGE

1030100220 / 4002293104669



BONING KNIFE

WEIGHT: 99 G / BLADE LENGTH: 10 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 22,2 CM

1030101410 / 4002293105727



BONING KNIFE

WEIGHT: 141 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 26,9 CM

1030101414 / 4002293105741



BONING KNIFE

WEIGHT: 145 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 28,9 CM / FLEXIBLE

1030101416 / 4002293105765



CURVED UTILITY KNIFE

WEIGHT: 124 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 3 CM / TOTAL LENGTH: 28 CM

1030134516 / 4002293105819



FISH FILLET KNIFE

WEIGHT: 74 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 26,9 CM / FLEXIBLE

1030102916 / 4002293105031



FISH FILLET KNIFE

WEIGHT: 81 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 30,9 CM / FLEXIBLE

1030102920 / 4002293105048



FILLET KNIFE

WEIGHT: 105 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,2 CM / FLEXIBLE

1030103716 / 4002293105376



FILLET KNIFE

WEIGHT: 110 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 30,1 CM / FLEXIBLE

1030103718 / 4002293105383



FILLET KNIFE

WEIGHT: 141 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 30,7 CM

1030103818 / 4002293105826



UTILITY KNIFE

WEIGHT: 111 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 26,1 CM

1030100714 / 4002293105116



UTILITY KNIFE

WEIGHT: 115 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,3 CM

1030100716 / 4002293105123



UTILITY KNIFE

WEIGHT: 120 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 30,1 CM

1030100718 / 4002293105130



CARVING KNIFE

WEIGHT: 166 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 32,9 CM

1030100720 / 4002293105147



CARVING KNIFE

WEIGHT: 173 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,9 CM

1030100723 / 4002293105154



LONG SLICER

WEIGHT: 183 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 38,7 CM

1030100726 / 4002293105161



CARVING KNIFE

WEIGHT: 163 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 32,5 CM / WITH HOLLOW EDGE

1030100820 / 4002293105215



CARVING KNIFE

WEIGHT: 171 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,6 CM / WITH HOLLOW EDGE

1030100823 / 4002293105222



SERRATED SLICER

WEIGHT: 181 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,6 CM / WITH SERRATED EDGE

1030100923 / 4002293105185



HAM SLICER

WEIGHT: 131 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 38,1 CM

1030106526 / 4002293105246



HAM SLICER

WEIGHT: 126 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 38,1 CM / WITH HOLLOW EDGE

1030106626 / 4002293105260



SUPER SLICER

WEIGHT: 218 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,15 CM / TOTAL LENGTH: 38,4 CM / WITH WAVY EDGE

1030133126 / 4002293105284



CONFECTIONER’S KNIFE

WEIGHT: 195 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 40,4 CM / WITH SERRATED EDGE

4514 / 4002293451404



CHEESE KNIFE

WEIGHT: 124 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 3,41 CM / TOTAL LENGTH: 24,7 CM

1040135214 / 4002293103341



CHEESE KNIFE

WEIGHT: 119 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,55 CM / TOTAL LENGTH: 25,9 CM / GELOCHT

1040132714 / 4002293103334



KITCHEN KNIFE

WEIGHT: 119 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,3 CM

1030102116 / 4002293104652



KITCHEN KNIFE

WEIGHT: 117 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,3 CM / WITH HOLLOW EDGE

1030104916 / 4002293104683



SALMON SLICER

WEIGHT: 127 G
BLADE LENGTH: 32 CM
BLADE WIDTH: 2,5 CM
TOTAL LENGTH: 44 CM
FLEXIBLE

1030102332 /
4002293105307



SALMON SLICER

WEIGHT: 123 G
BLADE LENGTH: 32 CM
BLADE WIDTH: 2,5 CM
TOTAL LENGTH: 44 CM
FLEXIBLE / WITH HOLLOW EDGE

1030102432 /
4002293105338



COOK’S KNIFE

WEIGHT: 408 G
BLADE LENGTH: 32 CM
BLADE WIDTH: 5,6 CM
TOTAL LENGTH: 45,2 CM

1030100132 /
4002293105581



COOK’S KNIFE

WEIGHT: 756 G
BLADE LENGTH: 36 CM
BLADE WIDTH: 7,1 CM
TOTAL LENGTH: 50,3 CM
EXTRA HEAVY

1200104136 /
4002293109145



PARING KNIFE

WEIGHT: 62 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 18,8 CM / HALF BOLSTER

1030130409 / 4002293103457



COOK’S KNIFE

WEIGHT: 139 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 28 CM / HALF BOLSTER

1030130116 / 4002293104904



COOK’S KNIFE

WEIGHT: 215 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 33,1 CM / HALF BOLSTER

1030130120 / 4002293105390



COOK’S KNIFE

WEIGHT: 225 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 36,1 CM / HALF BOLSTER

1030130123 / 4002293105406



CHAI DAO

WEIGHT: 219 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 5,58 CM / TOTAL LENGTH: 29,4 CM / HALF BOLSTER

1040135517 / 4002293104850



CHAI DAO

WEIGHT: 217 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 5,58 CM / TOTAL LENGTH: 29,4 CM / HALF BOLSTER / WITH HOLLOW EDGE

1040135617 / 4002293109176



NAKIRI

WEIGHT: 178 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,72 CM / TOTAL LENGTH: 29 CM / HALF BOLSTER / WITH HOLLOW EDGE

1030132617 / 4002293104935



SANTOKU

WEIGHT: 121 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 25,5 CM / HALF BOLSTER / WITH HOLLOW EDGE

1030131314 / 4002293104898



SANTOKU

WEIGHT: 176 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,59 CM / TOTAL LENGTH: 30,3 CM / HALF BOLSTER / WITH HOLLOW EDGE

1030131317 / 4002293104942



SANTOKU

WEIGHT: 178 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,59 CM / TOTAL LENGTH: 30,3 CM / HALF BOLSTER

1030131217 / 4002293104874



CHINESE CHEF’S KNIFE

WEIGHT: 322 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,7 CM / TOTAL LENGTH: 31,7 CM

1040131818 / 4002293109169



BUTCHER KNIFE

WEIGHT: 241 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 33,7 CM / WITH HOLLOW EDGE

1040107120 / 4002293105840



HACKMESSER

WEIGHT: 490 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 7 CM / TOTAL LENGTH: 29,7 CM / SPINE WIDTH: 3,7 MM

1040102816 / 4002293109152



SUPER GLIDER

WEIGHT: 264 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 33,6 CM / PERFORATED, WITH DEFLECTING RIDGE

1040106720 / 4002293104508



MAGNETIC HOLDER

WEIGHT: 1.400 G / MATERIAL: WALNUT / L 50 CM x W 2 CM x H 6,3 CM

7222/50 / 4002293572222



Knives not included.

Light. Sharp. Versatile.
The handy series for getting
started in the kitchen.



Cook's knife

AN AGILE ALL-ROUNDER

The blade of each GOURMET knife is cut from stainless steel plates with a precision laser and then processed in 35 manufacturing stages. Thanks to their extremely high degree of hardness of 56° HRC, they are comparable with the quality and sharpness of forged knives.

Thanks to their lighter weight and unique ergonomics they are very comfortable to hold, extremely well-balanced and facilitate cutting which is both robust and easy on the hands and wrists. The handles made from special synthetic material are triple-riveted, dishwasher-safe and therefore exceptionally hygienic.

The GOURMET series impresses with an excellent price-performance ratio and, with more than 40 different items, is just as useful for domestic households as a starter set or as basic equipment for the professional kitchen.



Gourmet Cook's knife

Blades cut using
precision lasers

Seamlessly moulded handle

Triple riveted

Grinding angle 28° /
final buffing by hand

Light weight for
agile handling

Full tang

Hand guard



HAND GUARD

The knife handle sits well in the palm and curves into the hand to prevent slipping. The robust handle shells are secured with stainless steel rivets and processed seamlessly.



FULL TANG

As an extension of the blade, the tang gives the knife a reliable stability. In addition, it ensures balance as a counterweight to the blade.



TOMATO KNIFE

The fine serrated edge of the tomato knife cuts smoothly through the firm tomato skin, while the split tip picks up the slices. The knife is also well suited to cheese and fruits.



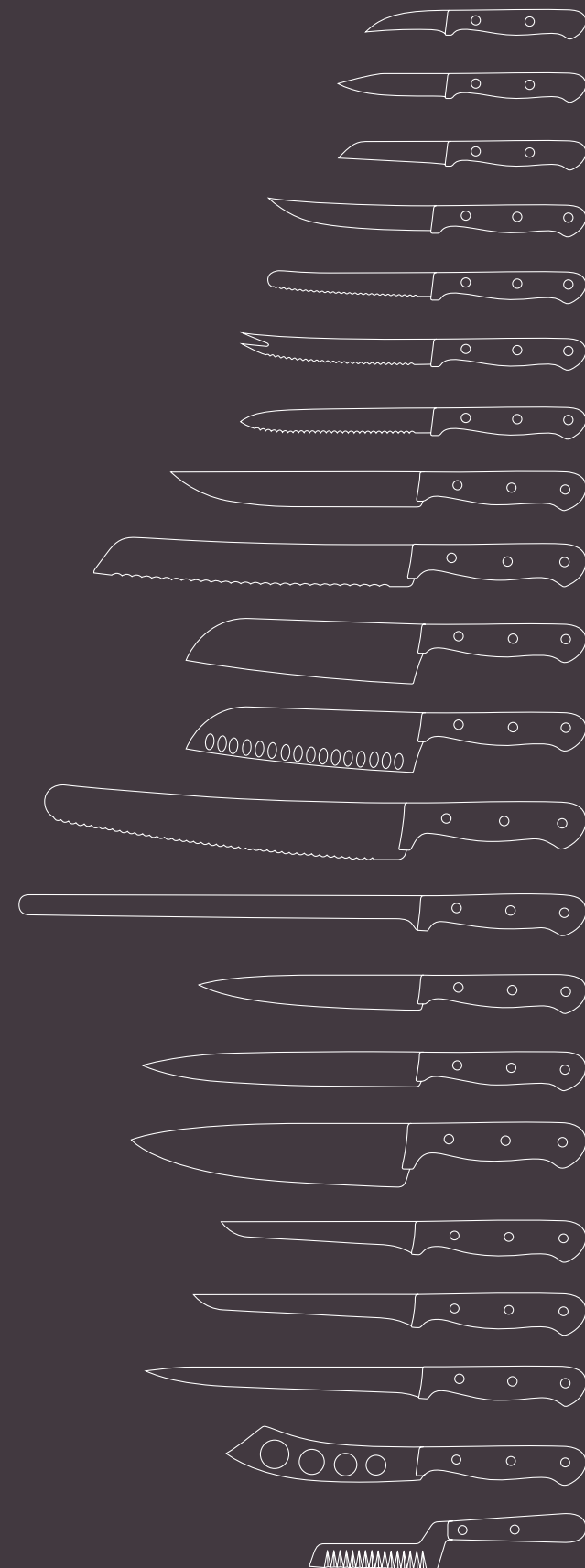
WAVY EDGE

The wavy edge formed from the inside out produces a clean cut and is well-suited for large fruits, vegetables or roasts. With the broad, long blade, it is also perfectly suited to bread and cakes.



DECORATING KNIFE

The special blade for decorative cutting of raw and cooked fruits and vegetables or to neatly portion out butter is perfectly suited for cooks with a creative flair.



PEELING KNIFE

WEIGHT: 32 G / BLADE LENGTH: 6 CM / BLADE WIDTH: 1,7 CM / TOTAL LENGTH: 16,2 CM

1035046706 / 4002293103877



PARING KNIFE

WEIGHT: 35 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 1,7 CM / TOTAL LENGTH: 18,2 CM

1035045108 / 4002293103761



PARING KNIFE

WEIGHT: 35 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 1,7 CM / TOTAL LENGTH: 18,2 CM / WITH SERRATED EDGE

1035045308 / 4002293103822



PARING KNIFE

WEIGHT: 39 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 1,7 CM / TOTAL LENGTH: 18,2 CM

1035048108 / 4002293103846



PARING KNIFE

WEIGHT: 34 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 1,7 CM / TOTAL LENGTH: 18 CM

1035048208 / 4002293103921



PARING KNIFE

WEIGHT: 36 G / BLADE LENGTH: 10 CM / BLADE WIDTH: 1,7 CM / TOTAL LENGTH: 20,2 CM

1035048110 / 4002293103990



UTILITY KNIFE

WEIGHT: 53 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 1,9 CM / TOTAL LENGTH: 23,4 CM

1035048112 / 4002293103945



DECORATING KNIFE

WEIGHT: 68 G / BLADE LENGTH: 10 CM / BLADE WIDTH: 1,8 CM / TOTAL LENGTH: 21,6 CM

1035048410 / 4002293105963



STEAK KNIFE

WEIGHT: 53 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 1,9 CM / TOTAL LENGTH: 23,3 CM

1035046412 / 4002293103976



SAUSAGE KNIFE

WEIGHT: 59 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 1,9 CM / TOTAL LENGTH: 25,1 CM / WITH SERRATED EDGE

1035046314 / 4002293104089



BRUNCH KNIFE

WEIGHT: 57 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 1,9 CM / TOTAL LENGTH: 23,4 CM / WITH SERRATED EDGE

1035048012 / 4002293104027



TOMATO KNIFE

WEIGHT: 60 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 1,9 CM / TOTAL LENGTH: 25,4 CM / WITH SERRATED EDGE

1035046614 / 4002293104065



CHEESE KNIFE

WEIGHT: 93 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 26,8 CM / PERFORATED

1025047414 / 4002293103747



BREAD KNIFE

WEIGHT: 108 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 32,4 CM / WITH SERRATED EDGE

1035045720 / 4002293105857



BREAD KNIFE

WEIGHT: 140 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,8 CM / WITH SERRATED EDGE

1035045723 / 4002293105888



COOK’S KNIFE

WEIGHT: 104 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 4,2 CM / TOTAL LENGTH: 26,7 CM

4562/14 / 4002293456201



COOK’S KNIFE

WEIGHT: 134 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4,2 CM / TOTAL LENGTH: 29,1 CM

1035044816 / 4002293106441



COOK’S KNIFE

WEIGHT: 133 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 4,2 CM / TOTAL LENGTH: 31 CM

1035044818 / 4002293106489



COOK’S KNIFE

WEIGHT: 184 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 33,6 CM

1035044820 / 4002293106526



COOK’S KNIFE

WEIGHT: 196 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 36,4 CM

1035044823 / 4002293106533



COOK’S KNIFE

WEIGHT: 206 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 39,4 CM

1035044826 / 4002293106564



FISH FILLET KNIFE

WEIGHT: 99 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 2,4 CM / TOTAL LENGTH: 34,1 CM / FLEXIBLE

1035047620 / 4002293106908



FILLET KNIFE

WEIGHT: 80 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 28,6 CM / FLEXIBLE

1035049116 / 4002293106823



SUPER SLICER

WEIGHT: 180 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 39,2 CM / WITH WAVY EDGE

1035048626 / 4002293106748



SALMON SLICER

WEIGHT: 97 G / BLADE LENGTH: 29 CM / BLADE WIDTH: 2,05 CM / TOTAL LENGTH: 42,3 CM / FLEXIBLE

1035047029 / 4002293106779



SALMON SLICER

WEIGHT: 96 G / BLADE LENGTH: 29 CM / BLADE WIDTH: 2,05 CM / TOTAL LENGTH: 42,3 CM / FLEXIBLE / WITH HOLLOW EDGE

1035047129 / 4002293106793



UTILITY KNIFE

WEIGHT: 89 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 28,5 CM

1035048816 / 4002293104126



SLICER

WEIGHT: 103 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 32,5 CM

1035048820 / 4002293104133



CONFECTIONER’S KNIFE

WEIGHT: 180 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 39,2 CM / WITH SERRATED EDGE

1035047726 / 4002293106724



ROAST BEEF SLICER

WEIGHT: 163 G / BLADE LENGTH: 32 CM / BLADE WIDTH: 2,95 CM / TOTAL LENGTH: 44,6 CM / WITH SERRATED EDGE

1035045632 / 4002293111063



ROAST BEEF SLICER

WEIGHT: 146 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 2,95 CM / TOTAL LENGTH: 38,9 CM / WITH HOLLOW EDGE

1035045526 / 4002293106649



SANTOKU

WEIGHT: 117 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,4 CM / TOTAL LENGTH: 29,5 CM

4186 / 4002293418605



SANTOKU

WEIGHT: 114 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,4 CM / TOTAL LENGTH: 29,5 CM / WITH HOLLOW EDGE

1035046017 / 4002293105925



BONING KNIFE

WEIGHT: 90 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,4 CM / TOTAL LENGTH: 27,1 CM

1035046114 / 4002293106861



BONING KNIFE

WEIGHT: 94 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,4 CM / TOTAL LENGTH: 29,1 CM

1035046116 / 4002293106885



BONING KNIFE

WEIGHT: 92 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,4 CM / TOTAL LENGTH: 29,1 CM / FLEXIBLE

1035049316 / 4002293106892



KITCHEN KNIFE

WEIGHT: 88 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 26,5 CM

1035046814 / 4002293104171



KITCHEN KNIFE

WEIGHT: 91 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 28,5 CM

1035046816 / 4002293104188



KITCHEN KNIFE

WEIGHT: 95 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 30,5 CM

1035046818 / 4002293104218



KNIFE BLOCK

WEIGHT: 1,48 KG / MATERIAL: BUCHE / W 26 CM x H 21,3 CM x D 8,7 CM

7235 / 4002293723518



Knives not included.

Knives for new-comers to the kitchen, which can be relied upon to overcome all challenges



Brunch knife

SHARP, LONG-LASTING, EFFORTLESS - FOR ALL CUTTING WORK

The SILVERPOINT knife blades are cut from special stainless steel using a precision laser. Using our tried and tested technical know-how gained from over 200 years of WÜSTHOF experience, they are then processed into sturdy starter knives for young cooks. With their optimum sharpness, the knives cut cleanly through any foodstuff and have an impressively long lifespan.

The special synthetic black handles are seamlessly assembled, dishwasher-safe and therefore exceptionally hygienic. The knives are optimally balanced, comfortable to hold and so guarantee effortless work.





Silverpoint Brunch knife

Blades cut with
precision laser

Handle made from special
synthetic material /
Dishwasher safe



Rounded tip

Serrated edge

Blades made from
special stainless steel

Embedded logo
in the handle



HANDLE

The handle made from black special synthetic material with logo provides a comfortable feel in the hand and supports effortless work.



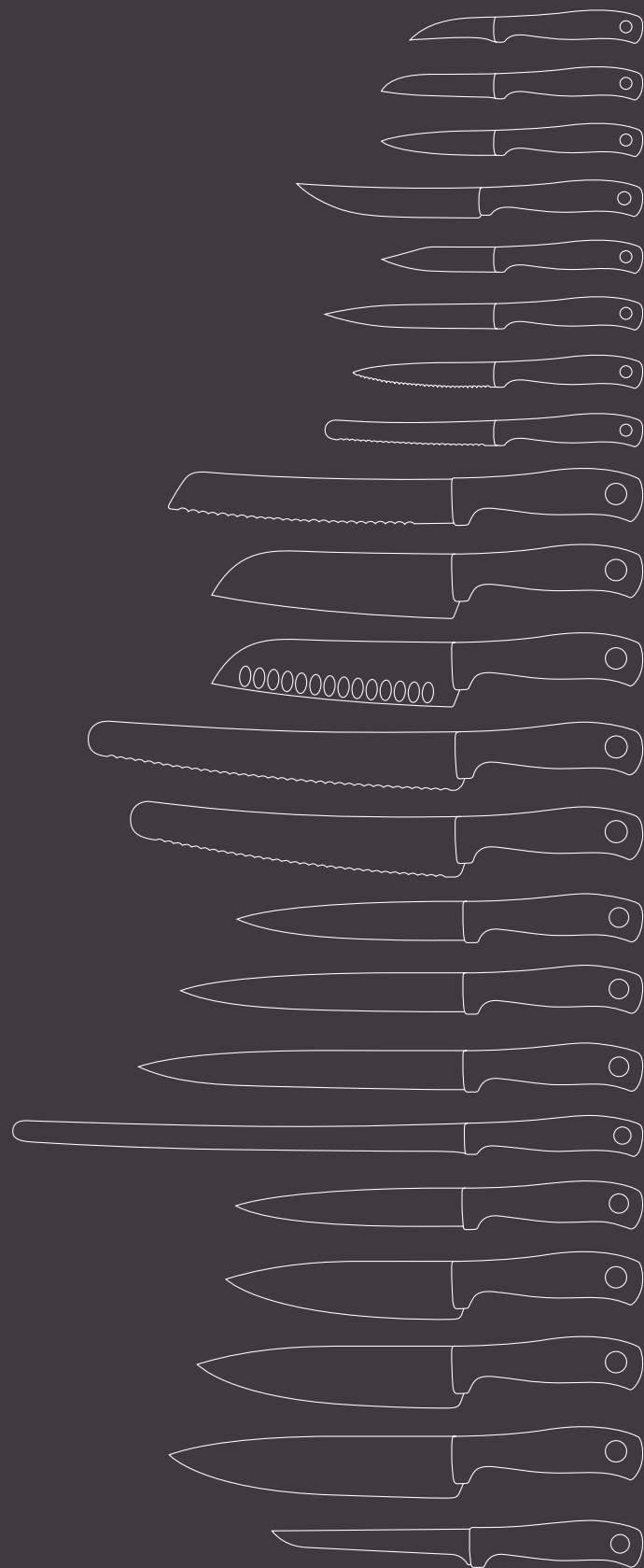
HOLLOW EDGE

Small air bubbles are produced in the depressions by the hollow edge. The positive effect of this is that thin or soft food items can be removed from the blade more easily during use.



SERRATED EDGE

With its robust serrated edge, the Brunch Knife cuts every tomato into fine slices – and the same goes for most kinds of vegetables, soft fruits with solid skin or also bread, rolls and cured sausage.



PEELING KNIFE

WEIGHT: 22 G / BLADE LENGTH: 6 CM / BLADE WIDTH: 1,75 CM / TOTAL LENGTH: 16,6 CM

1035146706 / 4002293108193



PARING KNIFE

WEIGHT: 27 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 1,75 CM / TOTAL LENGTH: 18,5 CM

1035145108 / 4002293108148



PARING KNIFE

WEIGHT: 23 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 1,75 CM / TOTAL LENGTH: 18,6 CM

1035148208 / 4002293108247



PARING KNIFE

WEIGHT: 24 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 1,75 CM / TOTAL LENGTH: 18,6 CM

1035148108 / 4002293108179



PARING KNIFE

WEIGHT: 33 G / BLADE LENGTH: 10 CM / BLADE WIDTH: 1,75 CM / TOTAL LENGTH: 20,5 CM / WITH SERRATED EDGE

1035149710 / 4002293108308



UTILITY KNIFE

WEIGHT: 28 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 1,75 CM / TOTAL LENGTH: 22,6 CM

1035148112 / 4002293108261



STEAK KNIFE

WEIGHT: 49 G / BLADE LENGTH: 13 CM / BLADE WIDTH: 2,15 CM / TOTAL LENGTH: 24,6 CM

1035146413 / 4002293108223



BRUNCH KNIFE

WEIGHT: 30 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 1,75 CM / TOTAL LENGTH: 22,7 CM / WITH SERRATED EDGE

1035148012 / 4002293108353



BONING KNIFE

WEIGHT: 60 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,59 CM / TOTAL LENGTH: 27 CM

1035146114 / 4002293109596



FILLET KNIFE

WEIGHT: 62 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,59 CM / TOTAL LENGTH: 27,7 CM / FLEXIBLE

1035149116 / 4002293109572



BREAD KNIFE

WEIGHT: 85 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 32,2 CM / WITH SERRATED EDGE

1035145720 / 4002293108384



CONFECTIONER'S KNIFE

WEIGHT: 140 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 35,9 CM / WITH SERRATED EDGE

1035147723 / 4002293109374



CONFECTIONER'S KNIFE

WEIGHT: 155 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 38,9 CM / WITH SERRATED EDGE

1035147726 / 4002293110967



COOK’S KNIFE

WEIGHT: 81 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 3,67 CM / TOTAL LENGTH: 28,2 CM

1035144816 / 4002293109350



COOK’S KNIFE

WEIGHT: 124 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 4,17 CM / TOTAL LENGTH: 30,6 CM

1035144818 / 4002293109497



COOK’S KNIFE

WEIGHT: 147 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,17 CM / TOTAL LENGTH: 32,6 CM

1035144820 / 4002293109510



COOK’S KNIFE

WEIGHT: 155 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,17 CM / TOTAL LENGTH: 35,6 CM

1035144823 / 4002293109534



COOK’S KNIFE

WEIGHT: 173 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,17 CM / TOTAL LENGTH: 38,6 CM

1035144826 / 4002293109565



SLICER

WEIGHT: 70 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 28,2 CM

1035148816 / 4002293109404



SLICER

WEIGHT: 79 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 32,2 CM

1035148820 / 4002293109435



SALMON SLICER

WEIGHT: 75 G / BLADE LENGTH: 29 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 42,5 CM / FLEXIBLE

1035147029 / 4002293109466



SANTOKU

WEIGHT: 99 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,44 CM / TOTAL LENGTH: 29,4 CM

1035145917 / 4002293108414



SANTOKU

WEIGHT: 98 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,44 CM / TOTAL LENGTH: 29,4 CM / WITH HOLLOW EDGE

1035146017 / 4002293108445



CHINESE CHEF'S KNIFE

WEIGHT: 240 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,7 CM / TOTAL LENGTH: 31,5 CM

1125146518 / 4002293109633



CHINESE CHEF'S KNIFE

WEIGHT: 260 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 7,7 CM / TOTAL LENGTH: 33,5 CM

1125146520 / 4002293109701



CLEAVER

WEIGHT: 360 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 7,1 CM / TOTAL LENGTH: 28,9 CM / SPINE WIDTH: 3,5 MM

4684/16 / 4002293468440



KNIFE BLOCK

WEIGHT: 2,5 KG / MATERIAL: ASH WOOD, BLACK / W 25,5 CM x H 21,4 CM x D 15,6 CM

7264 / 4002293726403



Knives not included.

Cleaver

CLASSIC

WEIGHT: 490 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 7 CM / TOTAL LENGTH: 29,7 CM / SPINE WIDTH: 3,5 MM

1040102816 / 4002293109152



SILVERPOINT

WEIGHT: 360 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,1 CM / TOTAL LENGTH: 28,9 CM / SPINE WIDTH: 3,5 MM

4684/16 / 4002293468440



4680/16 / 4002293468013

WEIGHT: 460 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 7 CM / TOTAL LENGTH: 29,5 CM / SPINE WIDTH: 3,5 MM



4680/18 / 4002293468020 / WEIGHT: 590 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,4 CM / TOTAL LENGTH: 31,5 CM / SPINE WIDTH: 4 MM

4680/20 / 4002293468037 / WEIGHT: 680 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 7,8 CM / TOTAL LENGTH: 33,5 CM / SPINE WIDTH: 4 MM



Cleaver

4685/16 / 4002293468518

WEIGHT: 680 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 7,3 CM / TOTAL LENGTH: 28,6 CM / SPINE WIDTH: 5 MM



4685/19 / 4002293468525

WEIGHT: 810 G / BLADE LENGTH: 19 CM / BLADE WIDTH: 8,2 CM / TOTAL LENGTH: 31,6 CM / SPINE WIDTH: 5 MM



4685/21 / 4002293468532

WEIGHT: 970 G / BLADE LENGTH: 21 CM / BLADE WIDTH: 8,5 CM / TOTAL LENGTH: 36,2 CM / SPINE WIDTH: 5 MM



4685/24 / 4002293468549

WEIGHT: 1100 G / BLADE LENGTH: 24 CM / BLADE WIDTH: 9,8 CM / TOTAL LENGTH: 39,3 CM / SPINE WIDTH: 5 MM



Chinese chef’s knife

IKON

WEIGHT: 350 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,75 CM / TOTAL LENGTH: 32,4 CM

1010531818 / 4002293101620



CLASSIC IKON

WEIGHT: 350 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,75 CM / TOTAL LENGTH: 32,4 CM

1040331818 / 4002293101378



CLASSIC IKON

WEIGHT: 350 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,75 CM / TOTAL LENGTH: 32,4 CM

1040431818 / 4002293102313



CLASSIC

WEIGHT: 322 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,75 CM / TOTAL LENGTH: 31,7 CM

1040131818 / 4002293109169



ATTENTION:
Chinese chef’s knives have been ground thin for the ultimate cutting performance. Chopping through bones will damage the fine edge.

Chinese chef’s knife

SILVERPOINT

1125146518 / 4002293109633 / WEIGHT:240 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,7 CM / TOTAL LENGTH: 31,5 CM

1125146520 / 4002293109701 / WEIGHT: 260 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 7,7 CM / TOTAL LENGTH: 33,5 CM



4688 / 4002293468808

WEIGHT: 270 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 8,39 CM / TOTAL LENGTH: 32,6 CM



4691/18 / 4002293469119

WEIGHT: 220 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,7 CM / TOTAL LENGTH: 30,7 CM



4691/20 / 4002293469126

WEIGHT: 240 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 7,7 CM / TOTAL LENGTH: 32,7 CM



Cheese knife

CLASSIC

WEIGHT: 124 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 3,41 CM / TOTAL LENGTH: 24,9 CM

1040135214 / 4002293103341



CLASSIC

WEIGHT: 119 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,55 CM / TOTAL LENGTH: 25,9 CM / PERFORATED

1040132714 / 4002293103334



GOURMET

WEIGHT: 93 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,6 CM / TOTAL LENGTH: 26,8 CM / PERFORATED

1025047414 / 4002293103747



4800 / 4002293480008

WEIGHT: 90 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2,3 CM / TOTAL LENGTH: 24,8 CM



4802 / 4002293480206

WEIGHT: 150 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 3 CM / TOTAL LENGTH: 33,2 CM



4812 / 4002293481203

WEIGHT: 350 G / BLADE LENGTH: 32 CM / BLADE WIDTH: 3 CM / TOTAL LENGTH: 65 CM / WITH DOUBLE HANDLE



Mincing knife

WITH SINGLE BLADE

- 4730 / 4002293473000 / WEIGHT: 98 G / TOTAL LENGTH: 14,1 CM
- 4731 / 4002293473109 / WEIGHT: 118 G / TOTAL LENGTH: 17,0 CM
- 4732 / 4002293473208 / WEIGHT: 210 G / TOTAL LENGTH: 21,9 CM



DOUBLE BLADED

- 4734 / 4002293473406 / WEIGHT: 148 G / TOTAL LENGTH: 14,0 CM
- 4735 / 4002293473505 / WEIGHT: 190 G / TOTAL LENGTH: 17,4 CM
- 4736 / 4002293473604 / WEIGHT: 322 G / TOTAL LENGTH: 21,5 CM



MINCING KNIFE SET

9881 / 4002293988108

CONTENT : MINCING KNIFE 4740 / MINCING BOARD 7281
WEIGHT: 855 G
MATERIAL: BEECH WOOD, BROWN
L 20 CM x B 20 CM x H 3 CM



4740 / 4002293474007

WEIGHT: 175 G / TOTAL LENGTH: 17,2 CM / WITH SINGLE BLADE





CHARCUTERIE SET

BOX MADE FROM HIGH-QUALITY BEECH WOOD WITH VELVET INLAY / WEIGHT: 1,1 KG / W 28 CM x H 18,5 CM x D 3,8 CM

1069560302 / 4002293100852

Made for connoisseurs

From fiery salami and meltingly smooth Camembert to refined pâtés – an expertly composed charcuterie selection is a culinary delight. The Charcuterie set contains three different knives to cut, spread or serve. All three knives captivate with handles made from warm, nuanced grained plum wood, which, as a genuine natural product, can also pleasingly vary in colour. Thanks to blades made from laser-cut steel and triple riveted handles, they are as robust as they are precise – made for enjoyable living.

CONTENT HOLZBOX

- SLICER WEIGHT: 89 G / 14 CM / WITH SERRATED EDGE FOR SAUSAGE, HARD CHEESE AND BAGUETTES
- SPREADING KNIFE WEIGHT: 91 G / 10 CM / WITH ROUND BLADE FOR MEAT PASTE, PATE OR EVEN AVOCADO
- CHEESE KNIFE WEIGHT: 87 G / 14 CM / WITH BLADE PERFORATIONS FOR SOFT CHEESE AND CAMEMBERT



STEAK SET

BOX MADE FROM HIGH-QUALITY BEECH WOOD WITH VELVET INLAY / WEIGHT: 1,2 KG / W 28 CM x H 18,5 CM x D 3,8 CM

1069560402 / 4002293100869

Blades for connoisseurs

Perfection in the enjoyment of meat: The Steak set includes four knives of the highest quality from Solingen. Their handles made from warm, nuanced grained plum wood make them something special to look at – and their extra wide blades made from laser-cut steel and the triple riveted handle shells ensure precision and durability.

CONTENT OF WOODEN BOX

- 4 STEAK KNIVES WEIGHT: 89 G / 14 CM / WITH EXTRA WIDE BLADE SHAPE



Crafter

STEAK KNIFE SET / WITH 4 CRAFTER KNIVES

1070860401 / 4002293100494

CONTENT

STEAK KNIFE / 12 CM



Urban Farmer

STEAK KNIFE SET / WITH 4 URBAN FARMER KNIVES

1135260402 / 4002293107233

CONTENT

STEAK KNIFE / 12 CM



Epicure

STEAK KNIFE SET / WITH 4 EPICURE KNIVES

1070660401 / 4002293100203

CONTENT

1010601712 STEAK KNIFE / 12 CM



KNIFE SET / WITH 2 EPICURE KNIVES

1070660201 / 4002293100210

CONTENT

1010600409 PARING KNIFE / 9 CM
1010600120 COOK'S KNIFE / 20 CM



Ikon

STEAK KNIFE SET / WITH 4 IKON KNIVES

1070560402 / 4002293101750

CONTENT

1010531712 STEAK KNIFE / 12 CM



KNIFE SET / WITH 3 IKON KNIVES

1070560302 / 4002293101743

CONTENT

1010530409 PARING KNIFE / 9 CM
1010530720 CARVING KNIFE / 20 CM
1010530120 COOK'S KNIFE / 20 CM



Classic Ikon

STEAK KNIFE SET / WITH 4 CLASSIC IKON KNIVES

1120360401 / 4002293101460

CONTENT

1030331712 STEAK KNIFE / 12 CM



KNIFE SET / WITH 3 CLASSIC IKON KNIVES

1120360301 / 4002293101408

CONTENT

1030330409 PARING KNIFE / 9 CM
1030330720 CARVING KNIFE / 20 CM
1030330120 COOK'S KNIFE / 20 CM



Classic Ikon

KNIFE SET / WITH 2 CLASSIC IKON KNIVES

1120360205 / 4002293101439

CONTENT

- 1030330409 PARING KNIFE / 9 CM
- 1030330120 COOK'S KNIFE / 20 CM



KNIFE SET / WITH 2 CLASSIC IKON KNIVES

1120360201 / 4002293101040

CONTENT

- 1030333208 PARING KNIFE / 8 CM
- 1030331317 SANTOKU / 17 CM



CARVING SET / WITH 2 CLASSIC IKON PIECES

1120360207 / 4002293101453

CONTENT

- 1030330720 CARVING KNIFE / 20 CM
- 9030390016 MEAT FORK / 16 CM



KNIFE SET / WITH 2 PIECES

1120360203 / 4002293101385

CONTENT

- 1040331818 CHINESE CHEF'S KNIFE / 18 CM
- 4348 KNIFE SHARPENER



Classic Ikon

STEAK KNIFE SET / WITH 4 CLASSIC IKON KNIVES

1120460401 / 4002293102405

CONTENT

- 1030431712 STEAK KNIFE / 12 CM



KNIFE SET / WITH 3 CLASSIC IKON KNIVES

1120460301 / 4002293102382

CONTENT

- 1030430409 PARING KNIFE / 9 CM
- 1030430720 CARVING KNIFE / 20 CM
- 1030430120 COOK'S KNIFE / 20 CM



Classic

STEAK KNIFE SET / WITH 4 CLASSIC KNIVES

1120160401 / 4002293273104

CONTENT

- 1030101712 STEAK KNIFE / 12 CM



STEAK KNIFE SET / WITH 6 CLASSIC KNIVES

1120160601 / 4002293273005

CONTENT

- 1030101712 STEAK KNIFE / 12 CM



Classic

KNIFE SET / WITH 3 CLASSIC KNIVES

1120160301 / 4002293107134

CONTENT

- 1030100409 PARING KNIFE / 9 CM
- 1030100716 SCHINKENMESSER / 16 CM
- 1030100120 COOK'S KNIFE / 20 CM



KNIFE SET / WITH 3 CLASSIC KNIVES

1120160304 / 4002293107165

CONTENT

- 1030100409 PARING KNIFE / 9 CM
- 1030101020 BREAD KNIFE / 20 CM
- 1030100120 COOK'S KNIFE / 20 CM



KNIFE SET / WITH 2 CLASSIC KNIVES

1120160206 / 4002293107301

CONTENT

- 1030100409 PARING KNIFE / 9 CM
- 1030100120 COOK'S KNIFE / 20 CM



KNIFE SET / WITH 2 CLASSIC KNIVES

1120160201 / 4002293109183

CONTENT

- 1030103208 PARING KNIFE / 8 CM
- 1030131317 SANTOKU / 17 CM



CARVING SET / WITH 2 CLASSIC PIECES

1120160204 / 4002293107202

CONTENT

- 1030100720 SCHINKENMESSER / 20 CM
- 9030190016 FLEISCHGABEL / 16 CM



Classic

KNIFE SET / WITH 4 PIECES

1120160403 / 4002293107240

CONTENT

- 1030100410 PARING KNIFE / 10 CM
- 1030100723 CARVING KNIFE / 23 CM
- 1030100120 COOK'S KNIFE / 20 CM
- 4460/23 SHARPENING STEEL / 23 CM



KNIFE SET / WITH 5 PIECES

1120160501 / 4002293109251

CONTENT

- 1030100410 PARING KNIFE / 10 CM
- 1030101020 BREAD KNIFE / 20 CM
- 1030100723 CARVING KNIFE / 23 CM
- 1030100120 COOK'S KNIFE / 20 CM
- 4460/23 SHARPENING STEEL / 23 CM



KNIFE SET / WITH 6 PIECES

1120160602 / 4002293107295

CONTENT

- 1030100410 PARING KNIFE / 10 CM
- 1030101414 BONING KNIFE / 14 CM
- 1030101020 BREAD KNIFE / 20 CM
- 1030100723 CARVING KNIFE / 23 CM
- 1030100120 COOK'S KNIFE / 20 CM
- 4460/23 SHARPENING STEEL / 23 CM



Classic

KNIFE SET / WITH 3 PIECES

1120160203 / 4002293107127

CONTENT

- 1030100120 COOK'S KNIFE / 20 CM
- 1040131818 CHINESE CHEF'S KNIFE / 18 CM
- 5558 KITCHEN SHEARS



TRAVELER SET / WITH 6 PIECES

1180166002 / 4002293107615

CONTENT

- 1030100409 PARING KNIFE / 9 CM
- 1030101614 SAUSAGE KNIFE / 14 CM
- 1030100116 COOK'S KNIFE / 16 CM
- 5558 KITCHEN SHEARS
- 4342 KNIFE SHARPENER
- 6930 WAITER'S KNIFE
- 7375 COOK'S CASE



Gourmet

STEAK KNIFE SET / WITH 4 GOURMET KNIVES

1125060403 / 4002293106199

CONTENT

- 1035046412 STEAK KNIFE / 12 CM



STEAK KNIFE SET / WITH 6 GOURMET KNIVES

1125060601 / 4002293272800

CONTENT

- 1035046412 STEAK KNIFE / 12 CM



KNIFE SET / WITH 3 GOURMET KNIVES

1125060307 / 4002293267509

CONTENT

- 1035048112 UTILITY KNIFE / 12 CM
- 1035048816 UTILITY KNIFE / 16 CM
- 1035044820 COOK'S KNIFE / 20 CM



PARING KNIFE SET / WITH 3 GOURMET KNIVES

1125060310 / 4002293106175

CONTENT

- 1035046706 PEELING KNIFE / 6 CM
- 1035048208 PARING KNIFE / 8 CM
- 1035045108 PARING KNIFE / 8 CM



Gourmet

KNIFE SET / WITH 2 GOURMET KNIVES

1125060202 / 4002293106038

CONTENT

- 4010/09 PARING KNIFE / 9 CM
- 1035046017 SANTOKU / 17 CM



KNIFE SET / WITH 2 KNIVES

1125060201 / 4002293106021

CONTENT

- 1035046017 SANTOKU / 17 CM
- 4691/18 CHINESE CHEF'S KNIFE / 18 CM



CARVING SET / WITH 2 GOURMET PIECES

1125060207 / 4002293106267

CONTENT

- 1035048820 SLICER / 20 CM
- 9035090816 MEAT FORK / 16 CM



KNIFE SET / WITH 3 PIECES

1125060301 / 4002293109268

CONTENT

- 1035044820 COOK'S KNIFE / 20 CM
- 4691/18 CHINESE CHEF'S KNIFE / 18 CM
- 5558 KITCHEN SHEARS



Gourmet

KNIFE SET / WITH 3 PIECES

1125060304 / 4002293106106

CONTENT

- 4186 SANTOKU / 17 CM
- 4691/18 CHINESE CHEF'S KNIFE / 18 CM
- 5558 KITCHEN SHEARS



TRAVELER SET / WITH 6 PIECES

1185066002 / 4002293106205

CONTENT

- 1035048110 PARING KNIFE / 10 CM
- 1035046314 SAUSAGE KNIFE / 14 CM
- 1035044816 COOK'S KNIFE / 16 CM
- 5558 KITCHEN SHEARS
- 4342 KNIFE SHARPENER
- 6930 WAITER'S KNIFE
- 7375 COOK'S CASE



Silverpoint

STEAK KNIFE SET / WITH 4 SILVERPOINT KNIVES

1135160401 / 4002293109046

CONTENT

1035146413 STEAK KNIFE / 13 CM



KNIFE SET / WITH 3 SILVERPOINT KNIVES

1135160305 / 4002293109640

CONTENT

1035148112 UTILITY KNIFE / 12 CM
1035148820 SLICER / 20 CM
1035144818 COOK'S KNIFE / 18 CM



KNIFE SET / WITH 3 SILVERPOINT KNIVES

1135160304 / 4002293109107

CONTENT

1035148112 UTILITY KNIFE / 12 CM
1035145720 BREAD KNIFE / 20 CM
1035144818 COOK'S KNIFE / 18 CM



PARING KNIFE SET / WITH 3 SILVERPOINT KNIVES

1135160301 / 4002293109022

CONTENT

1035146706 PEELING KNIFE / 6 CM
1035148208 PARING KNIFE / 8 CM
1035145108 PARING KNIFE / 8 CM



Silverpoint

KNIFE SET / WITH 2 SILVERPOINT KNIVES

1135160202 / 4002293109008

CONTENT

1035145108 PARING KNIFE / 8 CM
1035145917 SANTOKU / 17 CM



CARVING SET / WITH 2 SILVERPOINT PIECES

1135160208 / 4002293109091

CONTENT

1035148820 SLICER / 20 CM
9035190816 MEAT FORK / 16 CM



KNIFE SET / WITH 2 PIECES

1135160205 / 4002293109060

CONTENT

1125146518 CHINESE CHEF'S KNIFE / 18 CM
4347 KNIFE SHARPENER



KNIFE SET / WITH 2 KNIVES

9284 / 4002293928401

CONTENT

- 4680/16 CLEAVER / 16 CM
- 4691/18 CHINESE CHEF'S KNIFE / 18 CM



KNIFE SET / WITH 2 PIECES

1125060204 / 4002293106083

CONTENT

- 4691/18 CHINESE CHEF'S KNIFE / 18 CM
- 4347 KNIFE SHARPENER



Modern
design
sculpture
in the
kitchen

PROFESSIONAL KNIFE
STORAGE - FOR OPTIMAL
BLADE PROTECTION

Knives are the most important tools in the kitchen and every hobby and pro cook knows: Only a sharp knife is a good knife.

To enjoy a smooth cutting experience for longer, they should therefore be reliably protected from scratches and damage. We offer a large selection of safe storage options for this: Whether it is a knife block, magnetic holder, in-drawer knife organizer, blade guard or Traveller Set – with the right storage, kitchen knives remain sharp for longer.

Our tip: With our ultra-modern designer knife blocks, every kitchen is not only upgraded with a genuine eye-catcher, the knives are also always close to hand.

Epicure

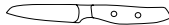
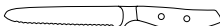
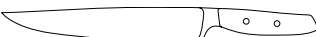
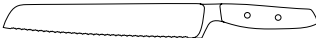
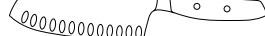
MAGNETIC BLOCK / WITH 6 EPICURE KNIVES

WEIGHT: 5,54 KG / MATERIAL: THERMO BEECH WOOD, STAINLESS STEEL / WOODEN PART: W 36 x H 24 x D 4 CM / KNIFE BLOCK WITH BASE: W 36,5 x H 42 x D 21,5 CM

1090670603 / 4002293100241



CONTENT

- | | | |
|---|------------|-----------------------|
|  | 1010600409 | PARING KNIFE / 9 CM |
|  | 1010601614 | SAUSAGE KNIFE / 14 CM |
|  | 1010601123 | CARVING KNIFE / 23 CM |
|  | 1010601123 | BREAD KNIFE / 23 CM |
|  | 1010631317 | SANTOKU / 17 CM |
|  | 1010600120 | COOK'S KNIFE / 20 CM |

7231 MAGNETIC KNIFE BLOCK

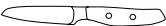
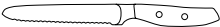
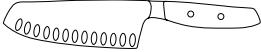
Epicure

KNIFE BLOCK / WITH 6 EPICURE KNIVES

WEIGHT: 3,12 KG / MATERIAL: THERMO BEECH WOOD, STAINLESS STEEL / W 33,4 CM x H 33,8 CM x D 11,5 CM

1090670601 / 4002293100227



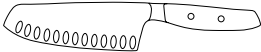
CONTENT	
	1010600409 PARING KNIFE / 9 CM
	1010601614 SAUSAGE KNIFE / 14 CM
	1010601123 CARVING KNIFE / 23 CM
	1010601123 BREAD KNIFE / 23 CM
	1010631317 SANTOKU / 17 CM
	1010600120 COOK'S KNIFE / 20 CM
7260	KNIFE BLOCK

KNIFE BLOCK / WITH 6 EPICURE KNIVES

WEIGHT: 3,15 KG / MATERIAL: ASH WOOD, CRÈME, STAINLESS STEEL / W 33,4 CM x H 33,8 CM x D 11,5 CM

1090670602 / 4002293100234



CONTENT	
	1010600409 PARING KNIFE / 9 CM
	1010601614 SAUSAGE KNIFE / 14 CM
	1010601123 CARVING KNIFE / 23 CM
	1010601123 BREAD KNIFE / 23 CM
	1010631317 SANTOKU / 17 CM
	1010600120 COOK'S KNIFE / 20 CM
7266	KNIFE BLOCK

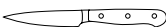
Crafter

KNIFE BLOCK / WITH 2 CRAFTER KNIVES

WEIGHT: 1,88 KG / MATERIAL: SMOKED OAK, OAK, MAPLE, THERMO BEECH WOOD / W 14 CM x H 36,5 CM x D 11 CM

1090870201 / 4002293100517



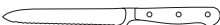
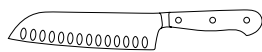
CONTENT	
	1010830409 PARING KNIFE / 9 CM
	1010830120 COOK'S KNIFE / 20 CM
7230	KNIFE BLOCK

KNIFE BLOCK / WITH 6 CRAFTER KNIVES

WEIGHT: 2,43 KG / MATERIAL: SMOKED OAK, OAK, MAPLE, THERMO BEECH WOOD / W 14 CM x H 36,5 CM x D 11 CM

1090870601 / 4002293100500



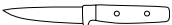
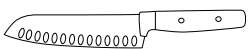
CONTENT	
	1010830409 PARING KNIFE / 9 CM
	1010801614 SAUSAGE KNIFE / 14 CM
	1010800720 UTILITY KNIFE / 16 CM
	1010801123 BREAD KNIFE / 23 CM
	1010831317 SANTOKU / 17 CM
	1010830120 COOK'S KNIFE / 20 CM
7230	KNIFE BLOCK

Urban Farmer

TOOL BASKET / WITH 4 URBAN FARMER KNIVES

WEIGHT: 3,14 KG / MATERIAL: BEECH WOOD, STAINLESS STEEL / W 37,5 x H 13,5 x D 17,5 CM

1095270401 / 4002293102603

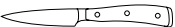
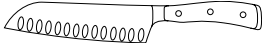
CONTENT	
	1025247808 PRUNING KNIFE / 8 CM
	1025245110 PARING KNIFE / 10 CM
	1025246314 SERRATED UTILITY KNIFE / 14 CM
	1025246017 SANTOKU / 17 CM
	2095275301 TOOL BASKET

Ikon

KNIFE BLOCK / WITH 6 IKON KNIVES

WEIGHT: 3,31 KG / MATERIAL: ASH WOOD, BROWN / W 33,4 CM x H 33,8 CM x D 11,5 CM

1090570601 / 4002293101781

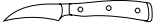
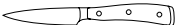
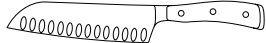
CONTENT	
	1010530409 PARING KNIFE / 9 CM
	1010531614 SAUSAGE KNIFE / 14 CM
	1010530716 UTILITY KNIFE / 16 CM
	1010531023 BREAD KNIFE / 23 CM
	1010531317 SANTOKU / 17 CM
	1010530120 COOK'S KNIFE / 20 CM
	7251 KNIFE BLOCK

Ikon

KNIFE BLOCK / WITH 9 IKON PIECES

WEIGHT: 4,33 KG / MATERIAL: ASH WOOD, BROWN / W 33,4 CM x H 32,2 CM x D 14,5 CM

1090570901 / 4002293101767

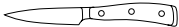
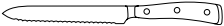
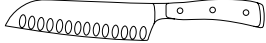
CONTENT	
	1010532207 PEELING KNIFE / 7 CM
	1010530409 PARING KNIFE / 9 CM
	1010531614 SAUSAGE KNIFE / 14 CM
	1010530716 UTILITY KNIFE / 16 CM
	1010531023 BREAD KNIFE / 23 CM
	1010531317 SANTOKU / 17 CM
	1010530120 COOK'S KNIFE / 20 CM
	9010590016 MEAT FORK / 16 CM
	4968 SHARPENING STEEL / 26 CM
	7255 KNIFE BLOCK

Classic Ikon

KNIFE BLOCK / WITH 6 CLASSIC IKON KNIVES

WEIGHT: 3,31 KG / MATERIAL: ASH WOOD, BLACK / W 33,4 CM x H 33,8 CM x D 11,5 CM

1090370601 / 4002293101804

CONTENT	
	1030330409 PARING KNIFE / 9 CM
	1030331614 SAUSAGE KNIFE / 14 CM
	1030330716 UTILITY KNIFE / 16 CM
	1030331123 BREAD KNIFE / 23 CM
	1030331317 SANTOKU / 17 CM
	1030330120 COOK'S KNIFE / 20 CM
	7250 KNIFE BLOCK

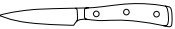
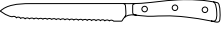
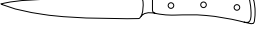
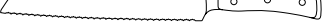
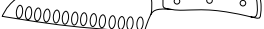
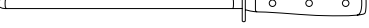
Classic Ikon

KNIFE BLOCK / WITH 9 CLASSIC IKON PIECES

WEIGHT: 4,33 KG / MATERIAL: ASH WOOD, BLACK / W 33,4 CM x H 32,2 CM x D 14,5 CM

1090370901 / 4002293101477



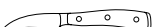
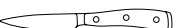
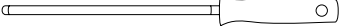
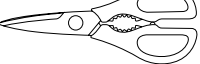
CONTENT	
	1030332207 PEELING KNIFE / 7 CM
	1030330409 PARING KNIFE / 9 CM
	1030331614 SAUSAGE KNIFE / 14 CM
	1030330716 UTILITY KNIFE / 16 CM
	1030331123 BREAD KNIFE / 23 CM
	1030331317 SANTOKU / 17 CM
	1030330120 COOK'S KNIFE / 20 CM
	9030390016 MEAT FORK / 16 CM
	4468 SHARPENING STEEL / 26 CM
7253 KNIFE BLOCK	

KNIFE BLOCK / WITH 7 PIECES

WEIGHT: 2,63 KG / MATERIAL: BEECH WOOD / W 32,7 CM x H 28,9 CM x D 8,6 CM

1090370701 / 4002293101798



CONTENT	
	1030332207 PEELING KNIFE / 7 CM
	1030330409 PARING KNIFE / 9 CM
	1030330716 UTILITY KNIFE / 16 CM
	1030331123 BREAD KNIFE / 20 CM
	1030330120 COOK'S KNIFE / 20 CM
	4465 SHARPENING STEEL / 23 CM
	5558 KITCHEN SHEARS
7235 KNIFE BLOCK	

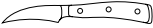
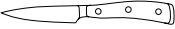
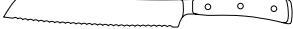
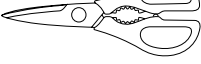
Classic Ikon

KNIFE BLOCK / WITH 7 PIECES

WEIGHT: 2,42 KG / MATERIAL: ASH WOOD, BLACK / W 33 CM x H 30 CM x D 8,5 CM

1090370703 / 4002293101859



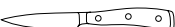
CONTENT	
	1030332207 PEELING KNIFE / 7 CM
	1030330409 PARING KNIFE / 9 CM
	1030330716 UTILITY KNIFE / 16 CM
	1030331123 BREAD KNIFE / 20 CM
	1030330120 COOK'S KNIFE / 20 CM
	4465 SHARPENING STEEL / 23 CM
	5558 KITCHEN SHEARS
7238 KNIFE BLOCK	

KNIFE BLOCK / WITH 8 PIECES

WEIGHT: 3,95 KG / MATERIAL: ASH WOOD, BLACK / W 30,7 CM x H 32,1 CM x D 15,5 CM

1090370801 / 4002293101842



CONTENT	
	1030330409 PARING KNIFE / 7 CM
	1030331614 SAUSAGE KNIFE / 14 CM
	1030330716 UTILITY KNIFE / 16 CM
	1030331123 BREAD KNIFE / 23 CM
	1030331317 SANTOKU / 17 CM
	1030330120 COOK'S KNIFE / 20 CM
	4468 SHARPENING STEEL / 26 CM
	5553 KITCHEN SHEARS
7264 KNIFE BLOCK	

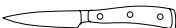
Classic Ikon

KNIFE BLOCK / WITH 8 PIECES

WEIGHT: 3,87 KG / MATERIAL: THERMO BEECH WOOD / W 31,8 CM x H 30,9 CM x D 15,6 CM

1090370802 / 4002293101866



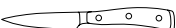
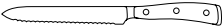
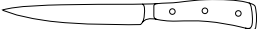
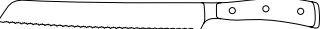
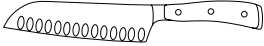
CONTENT	
	1030330409 PARING KNIFE / 9 CM
	1030331614 SAUSAGE KNIFE / 14 CM
	1030330716 UTILITY KNIFE / 16 CM
	1030331023 BREAD KNIFE / 23 CM
	1030331317 SANTOKU / 17 CM
	1030330120 COOK'S KNIFE / 20 CM
	4468 SHARPENING STEEL / 26 CM
	5553 KITCHEN SHEARS
7265 KNIFE BLOCK	

KNIFE BLOCK / WITH 8 PIECES

WEIGHT: 3,87 KG / MATERIAL: THERMO BEECH WOOD / W 31,8 CM x H 30,9 CM x D 15,6 CM

1090470801 / 4002293102436



CONTENT	
	1030430409 PARING KNIFE / 9 CM
	1030431614 SAUSAGE KNIFE / 14 CM
	1030430716 UTILITY KNIFE / 16 CM
	1030431123 BREAD KNIFE / 23 CM
	1030431317 SANTOKU / 17 CM
	1030430120 COOK'S KNIFE / 20 CM
	4468-0 SHARPENING STEEL / 26 CM
	5553 KITCHEN SHEARS
7265 KNIFE BLOCK	

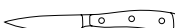
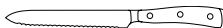
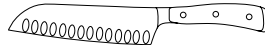
Classic Ikon

KNIFE BLOCK / WITH 6 CLASSIC IKON KNIVES

WEIGHT: 3,17 KG / MATERIAL: ASH WOOD, CRÈME / W 33,4 CM x H 33,8 CM x D 11,5 CM

1090470601 / 4002293102429



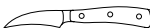
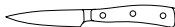
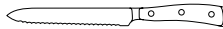
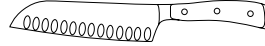
CONTENT	
	1030430409 PARING KNIFE / 9 CM
	1030431614 SAUSAGE KNIFE / 14 CM
	1030430716 UTILITY KNIFE / 16 CM
	1030431123 BREAD KNIFE / 23 CM
	1030431317 SANTOKU / 17 CM
	4596-/020 COOK'S KNIFE / 20 CM
7252 KNIFE BLOCK	

KNIFE BLOCK / WITH 9 CLASSIC IKON PIECES

WEIGHT: 4,35 KG / MATERIAL: ASH WOOD, CRÈME / W 33,9 CM x H 32,9 CM x D 14,4 CM

1090470901 / 4002293102412



CONTENT	
	1030432207 PEELING KNIFE / 7 CM
	1030430409 PARING KNIFE / 9 CM
	1030431614 SAUSAGE KNIFE / 14 CM
	1030430716 UTILITY KNIFE / 16 CM
	1030431123 BREAD KNIFE / 23 CM
	1030431317 SANTOKU / 17 CM
	1030430120 COOK'S KNIFE / 20 CM
	9030490016 MEAT FORK / 16 CM
	4468-0 SHARPENING STEEL / 26 CM
7254 KNIFE BLOCK	

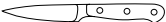
Classic

KNIFE BLOCK / WITH 5 PIECES

WEIGHT: 2,1 KG / MATERIAL: BEECH WOOD / W 32,3 CM x H 31,3 CM x D 11,2 CM

1090170501 / 4002293109190



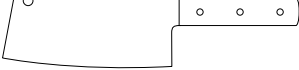
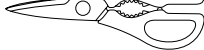
CONTENT	
	1030100409 PARING KNIFE / 9 CM
	1030100720 CARVING KNIFE / 20 CM
	1030101020 BREAD KNIFE / 20 CM
	1030100120 COOK'S KNIFE / 20 CM
	4465/23 SHARPENING STEEL / 23 CM
	7242 KNIFE BLOCK

KNIFE BLOCK / WITH 5 PIECES

WEIGHT: 2,9 KG / MATERIAL: ASH WOOD, BLACK / W 35,1 CM x H 31,5 CM x D 8,7 CM

1090170503 / 4002293107448



CONTENT	
	1030100716 UTILITY KNIFE / 16 CM
	4680/18 CLEAVER / 18 CM
	1040131818 CHINESE CHEF'S KNIFE / 18 CM
	4465/23 SHARPENING STEEL / 23 CM
	5558 KITCHEN SHEARS
	7238-11 KNIFE BLOCK

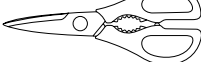
Classic

KNIFE BLOCK / WITH 7 PIECES

WEIGHT: 2,46 KG / MATERIAL: BEECH WOOD / W 32,8 CM x H 29,5 CM x D 8,6 CM

1090170701 / 4002293107356



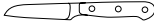
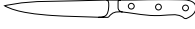
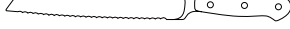
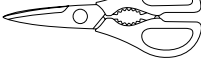
CONTENT	
	1030103208 PARING KNIFE / 8 CM
	1030100412 UTILITY KNIFE / 12 CM
	1030100720 CARVING KNIFE / 20 CM
	1030101020 BREAD KNIFE / 20 CM
	1030100120 COOK'S KNIFE / 20 CM
	4465/23 SHARPENING STEEL / 23 CM
	5558 KITCHEN SHEARS
	7235 KNIFE BLOCK

KNIFE BLOCK / WITH 7 PIECES

WEIGHT: 2,29 KG / MATERIAL: ASH WOOD, BLACK / W 32,8 CM x H 29,5 CM x D 8,6 CM

1090170707 / 4002293107424



CONTENT	
	1030103208 PARING KNIFE / 8 CM
	1030100412 UTILITY KNIFE / 12 CM
	1030100720 CARVING KNIFE / 20 CM
	1030101020 BREAD KNIFE / 20 CM
	1030100120 COOK'S KNIFE / 20 CM
	4465/23 SHARPENING STEEL / 23 CM
	5558 KITCHEN SHEARS
	7238 KNIFE BLOCK

Classic

KNIFE BLOCKS / WITH 9 PIECES

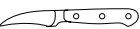
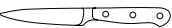
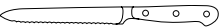
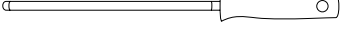
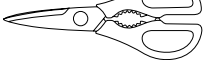
1090170901 / 4002293107486

WEIGHT: 3,48 KG / MATERIAL: BEECH WOOD
W 32 CM x H 30,9 CM x D 11,2 CM

7242 / KNIFE BLOCK



CONTENT

-  1030102207 PEELING KNIFE / 7 CM
-  1030100410 PARING KNIFE / 10 CM
-  1030101614 SAUSAGE KNIFE / 14 CM
-  1030100720 CARVING KNIFE / 20 CM
-  1030101123 BREAD KNIFE / 23 CM
-  1030100120 COOK'S KNIFE / 20 CM
-  9030190016 MEAT FORK / 16 CM
-  4465/23 SHARPENING STEEL / 23 CM
-  5558 KITCHEN SHEARS

1090170904 / 4002293107523

WEIGHT: 3,24 KG / MATERIAL: ASH WOOD, BROWN
W 32 CM x H 30,9 CM x D 11,2 CM

7243 / KNIFE BLOCK



1090170905 / 4002293107530

WEIGHT: 3,24 KG / MATERIAL: ASH WOOD, BLACK
W 32 CM x H 30,9 CM x D 11,2 CM

7244 / KNIFE BLOCK



Classic

KNIFE BLOCKS / WITH 12 PIECES

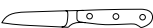
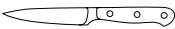
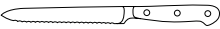
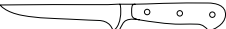
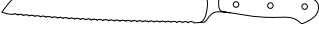
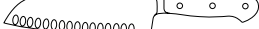
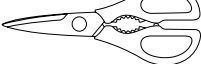
1090171201 / 4002293107547

WEIGHT: 5,56 KG / MATERIAL: BEECH WOOD
W 36 CM x H 33 CM x D 14 CM

7246 / KNIFE BLOCK



CONTENT

-  1030103208 PARING KNIFE / 8 CM
-  1030100410 PARING KNIFE / 10 CM
-  1030101614 SAUSAGE KNIFE / 14 CM
-  1030101414 BONING KNIFE / 14 CM
-  1030100723 CARVING KNIFE / 23 CM
-  1030101123 BREAD KNIFE / 23 CM
-  1030100120 COOK'S KNIFE / 20 CM
-  1030131317 SANTOKU / 17 CM
-  4680/16 CLEAVER / 16CM
-  9030190016 MEAT FORK / 16 CM
-  4465/23 SHARPENING STEEL / 23 CM
-  5558 KITCHEN SHEARS

1090171203 / 4002293107561

WEIGHT: 5,51 KG / MATERIAL: ASH WOOD, BROWN
W 36 CM x H 33 CM x D 14 CM

7247 / KNIFE BLOCK



1090171204 / 4002293107578

WEIGHT: 5,51 KG / MATERIAL: ASH WOOD, BLACK
W 36 CM x H 33 CM x D 14 CM

7248 / KNIFE BLOCK



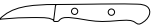
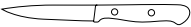
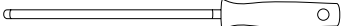
Gourmet

KNIFE BLOCK / WITH 5 PIECES

WEIGHT: 1,52 KG / MATERIAL: BEECH WOOD / W 28,6 CM x H 27,3 CM x D 8 CM

1095070503 / 4002293106984



CONTENT	
	1035046706 PEELING KNIFE / 6 CM
	1035048110 PARING KNIFE / 10 CM
	1035045720 BREAD KNIFE / 20 CM
	1035044818 COOK'S KNIFE / 18 CM
	4465/23 SHARPENING STEEL / 23 CM

7245 KNIFE BLOCK

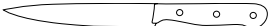
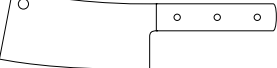
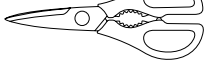
Gourmet

KNIFE BLOCK / WITH 5 PIECES

WEIGHT: 2,78 KG / MATERIAL: BEECH WOOD / W 35,8 CM x H 31,5 CM x D 8,8 CM

1095070501 / 4002293106960



CONTENT	
	1035048816 UTILITY KNIFE / 16 CM
	4680/16 CLEAVER / 16 CM
	4688/20 CHINESE CHEF'S KNIFE / 20 CM
	4465/23 SHARPENING STEEL / 23 CM
	5558 KITCHEN SHEARS

7235-11 KNIFE BLOCK

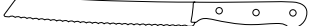
Silverpoint

KNIFE BLOCK / WITH 6 PIECES

WEIGHT: 2,15 KG / MATERIAL: BEECH WOOD / W 32,8 CM x H 29,5 CM x D 8,6 CM

1095070601 / 4002293106953



CONTENT	
	1035048112 PARING KNIFE / 12 CM
	1035048012 BRUNCH KNIFE / 12 CM
	1035048820 SLICER / 20 CM
	1035045720 BREAD KNIFE / 20 CM
	1035044820 COOK'S KNIFE / 20 CM
	4465/23 SHARPENING STEEL / 23 CM

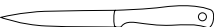
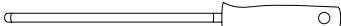
7235 KNIFE BLOCK

KNIFE BLOCK / WITH 5 PIECES

WEIGHT: 1,47 KG / MATERIAL: BEECH WOOD / W 29,8 CM x H 26,8 CM x D 8 CM

1095170501 / 4002293109657



CONTENT	
	1035145108 PARING KNIFE / 8 CM
	1035148112 UTILITY KNIFE / 12 CM
	1035145720 BREAD KNIFE / 20 CM
	1035144818 COOK'S KNIFE / 18 CM
	4465/23 SHARPENING STEEL / 23 CM

7245 KNIFE BLOCK

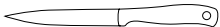
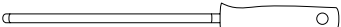
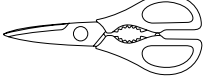
Silverpoint

KNIFE BLOCK / WITH 7 PIECES

WEIGHT: 2,11 KG / MATERIAL: BEECH WOOD / W 33,9 CM x H 29,2 CM x D 8,5 CM

1095170701 / 4002293109664



CONTENT	
	1035145108 PARING KNIFE / 8 CM
	1035148112 UTILITY KNIFE / 12 CM
	1035148820 SLICER / 20 CM
	1035145720 BREAD KNIFE / 20 CM
	1035144818 COOK'S KNIFE / 18 CM
	4465/23 SHARPENING STEEL / 23 CM
	5558 KITCHEN SHEARS
	7235 KNIFE BLOCK

Magnetic block

7231 / 4002293723105

WEIGHT: 4,45 KG / MATERIAL: THERMO BEECH WOOD, STAINLESS STEEL / WOODEN PART: W 36 x H 24 x D 4 CM / KNIFE BLOCK WITH BASE: W 36,5 x H 28 x D 15,5 CM



Knife block

7230 / 4002293723006

WEIGHT: 1,64 KG
MATERIAL: SMOKED OAK, OAK,
 MAPLE, THERMO BEECH WOOD
W 14 CM x H 24 CM x D 11 CM



Tool basket

2095275301 / 4002293102610

WEIGHT: 2,67 KG
MATERIAL: BEECH WOOD, STAINLESS STEEL
W 37,5 CM x H 13,5 CM x D 17,5 CM



Knife blocks

7249 / 4002293724904

WEIGHT: 3,37 KG
MATERIAL: THERMO BEECH WOOD
W 23 CM x H 26 CM x D 9 CM
MAGNETIC
FOR WALL FIXING



7262 / 4002293726205

WEIGHT: 2,91 KG
MATERIAL: THERMO BEECH WOOD
W 15 CM x H 28,7 CM x D 15 CM



Knife blocks

7275-1 / 4002293727523

WEIGHT: 2,6 KG
MATERIAL: BEECH WOOD,
STAINLESS STEEL
W 15,7 CM x H 25,3 CM x D 17,9 CM
MAGNETIC



7277-1 / 4002293727714

WEIGHT: 2,6 KG
MATERIAL: ASH WOOD, BLACK,
STAINLESS STEEL
W 15,7 CM x H 25,3 CM x D 17,9 CM
MAGNETIC



7267 / 4002293726700

WEIGHT: 2,85 KG
MATERIAL: THERMO BEECH WOOD,
STAINLESS STEEL
W 15,7 CM x H 25,3 CM x D 17,9 CM
MAGNETIC



7258 / 4002293725802

WEIGHT: 3,32 KG
MATERIAL: CONCRETE, THERMO BEECH WOOD
W 12,6 CM x H 24,6 CM x D 12,6 CM



7260 / 4002293726014

WEIGHT: 2,1 KG
MATERIAL: THERMO BEECH WOOD,
STAINLESS STEEL
W 24,3 CM x H 22,3 CM x D 12,7 CM



7266 / 4002293726601

WEIGHT: 2,1 KG
MATERIAL: ASH WOOD, CRÈME,
STAINLESS STEEL
W 24,3 CM x H 22,3 CM x D 12,7 CM



7272-1 / 4002293727219

WEIGHT: 4,48 KG
MATERIAL: BEECH WOOD
W 20,6 CM x H 28,5 CM x D 11,5 CM



7278-1 / 4002293727813

WEIGHT: 4,48 KG
MATERIAL: ASH WOOD, BLACK
W 20,6 CM x H 28,5 CM x D 11,5 CM



Knife blocks

7264 / 4002293726403

WEIGHT: 2,5 KG
MATERIAL: ASH WOOD, BLACK
W 25,5 CM x H 21,4 CM x D 15,6 CM



7265 / 4002293726502

WEIGHT: 2,5 KG
MATERIAL: THERMO BEECH WOOD
W 25,5 CM x H 21,4 CM x D 15,6 CM



7240 / 4002293724003

WEIGHT: 2,09 KG
MATERIAL: BEECH WOOD
W 27,4 CM x H 23,4 CM x D 10,5 CM



7239 / 4002293723907

WEIGHT: 1,28 KG
MATERIAL: BEECH WOOD
W 23 CM x H 20,5 CM x D 8,5 CM



7237 / 4002293723709

WEIGHT: 1,28 KG
MATERIAL: ASH WOOD, BLACK
W 23 CM x H 20,5 CM x D 8,5 CM



Knife blocks

7242 / 4002293724201

WEIGHT: 2,23 KG
MATERIAL: BEECH WOOD
W 26,2 CM x H 22,5 CM x D 11,2 CM



7244 / 4002293724409

WEIGHT: 2,23 KG
MATERIAL: ASH WOOD, BLACK
W 26,2 CM x H 22,5 CM x D 11,2 CM



7243 / 4002293724300

WEIGHT: 2,23 KG
MATERIAL: ASH WOOD, BROWN
W 26,2 CM x H 22,5 CM x D 11,2 CM



7246 / 4002293724607

WEIGHT: 3,24 KG
MATERIAL: BEECH WOOD
W 29 CM x H 25,3 CM x D 14 CM



7248 / 4002293724805

WEIGHT: 3,24 KG
MATERIAL: ASH WOOD, BLACK
W 29 CM x H 25,3 CM x D 14 CM



7247 / 4002293724706

WEIGHT: 3,24 KG
MATERIAL: ASH WOOD, BROWN
W 29 CM x H 25,3 CM x D 14 CM



Knife blocks

7252 / 4002293725208

WEIGHT: 2,34 KG
MATERIAL: ASH WOOD, CRÈME
W 28,3 CM x H 24 CM x D 11,7 CM



7250 / 4002293725000

WEIGHT: 2,34 KG
MATERIAL: ASH WOOD, BLACK
W 28,3 CM x H 24 CM x D 11,7 CM



7251 / 4002293725109

WEIGHT: 2,34 KG
MATERIAL: ASH WOOD, BROWN
W 28,3 CM x H 24 CM x D 11,7 CM



7254 / 4002293725406

WEIGHT: 2,8 KG
MATERIAL: ASH WOOD, CRÈME
W 28,4 CM x H 24,3 CM x D 14,6 CM



7253 / 4002293725307

WEIGHT: 2,8 KG
MATERIAL: ASH WOOD, BLACK
W 28,4 CM x H 24,3 CM x D 14,6 CM



7255 / 4002293725505

WEIGHT: 2,8 KG
MATERIAL: ASH WOOD, BROWN
W 28,4 CM x H 24,3 CM x D 14,6 CM



In-drawer knife organizer

Knives not included.

7270 / 4002293727004

WEIGHT: 750 G / MATERIAL: BEECH WOOD / L 42,6 CM x W 10 CM x H 4,4 CM / FOR 7 KNIVES



7271 / 4002293727103

WEIGHT: 1,49 KG / MATERIAL: BEECH WOOD / L 42,5 CM x W 20 CM x H 4,4 CM / FOR 15 KNIVES



7273 / 4002293727301

WEIGHT: 1,01 KG / MATERIAL: BEECH WOOD / L 43 CM x W 22,2 CM x H 4,4 CM / FOR 7 KNIVES



7279 / 4002293727905

WEIGHT: 1,26 KG / MATERIAL: SYNTHETIC MATERIAL, WHITE / L 43 CM x W 22,2 CM x H 4,4 CM / FOR 7 KNIVES



Magnetic holder

7221/30 / 4002293722115

WEIGHT: 780 G / MATERIAL: ACACIA / L 30 CM x W 2 CM x H 6,3 CM



7221/50 / 4002293572215

WEIGHT: 1,4 KG / MATERIAL: ACACIA / L 50 CM x W 2 CM x H 6,3 CM



7222/30 / 4002293372228

WEIGHT: 780 G / MATERIAL: WALNUT / L 30 CM x W 2 CM x H 6,3 CM



7222/50 / 4002293572222

WEIGHT: 1,4 KG / MATERIAL: WALNUT / L 50 CM x W 2 CM x H 6,3 CM



7224/40 / 4002293722405

WEIGHT: 800 G / MATERIAL: THERMO BEECH WOOD / L 40 CM x W 3,5 CM x H 6,3 CM



7223/30 / 4002293722313

WEIGHT: 336 G / MATERIAL: RUBBERWOOD / L 30,1 CM x W 2 CM x H 4,5 CM



7223/45 / 4002293722320

WEIGHT: 516 G / MATERIAL: RUBBERWOOD / L 45,2 CM x W 2 CM x H 4 CM



Magnetic holder

7225/30 / 4002293722511

WEIGHT: 272 G / MATERIAL: SYNTHETIC MATERIAL / L 31,2 CM x W 2,5 CM x H 4,3 CM



7225/45 / 4002293722528

WEIGHT: 397 G / MATERIAL: SYNTHETIC MATERIAL / L 46,2 CM x W 2,6 CM x H 4,5 CM



7226/35 / 4002293722610

WEIGHT: 440 G / MATERIAL: SYNTHETIC MATERIAL / L 35 CM x W 2,6 CM x H 4 CM



7226/50 / 4002293722627

WEIGHT: 636 G / MATERIAL: SYNTHETIC MATERIAL / L 50 CM x W 2,4 CM x H 4 CM



7227/30 / 4002293722702

WEIGHT: 269 G / MATERIAL: ALUMINUM / L 31 CM x W 2,8 CM x H 3,9 CM



7227/45 / 4002293722719

WEIGHT: 386 G / MATERIAL: ALUMINUM / L 46 CM x W 2,6 CM x H 4 CM



7228/35 / 4002293722818

WEIGHT: 476 G / MATERIAL: ALUMINUM / L 35 CM x W 2,6 CM x H 4 CM



7228/50 / 4002293722825

WEIGHT: 720 G / MATERIAL: ALUMINUM / L 50,2 CM x W 2,3 CM x H 4,3 CM



Chef’s attaché cases

9774-1 / 4002293977416 / with 25 pieces

WEIGHT: 7,17 KG / MATERIAL: ALUMINUM, SYNTHETIC MATERIAL
W 52 CM x H 11,8 CM x D 38,7 CM

CONTENT

- 7384 CHEF'S ATTACHÉ CASE
- 4680/18 CLEAVER / 18 CM
- 1030104126 COOK'S KNIFE / 26 CM
- 1030100120 COOK'S KNIFE / 20 CM
- 1030100723 CARVING KNIFE / 23 CM
- 1030101023 BREAD KNIFE / 23 CM
- 1030103718 FILLET KNIFE/ 18 CM
- 1030101414 BONING KNIFE / 14 CM
- 1185155102 CHANNEL KNIFE
- 1185155201 LEMON ZESTER
- 9185155802 APPLE CORER
- 9185155707 MELON BALLER

- 4474/32 SHARPENING STEEL / 32 CM
- 1030133126 SUPER SLICER / 26 CM
- 1030102432 SALMON SLICER / 32 CM
- 9035091825 PALETTE / 25 CM
- 9030190018 MEAT FORK / 18 CM
- 1035048410 DECORATING KNIFE / 10 CM
- 1030100410 PARING KNIFE / 10 CM
- 1030105007 PARING KNIFE / 7 CM
- 1030102207 PEELING KNIFE / 7 CM
- 5880 FISHBONE PLIERS / 18 CM
- 5550-1 KITCHEN SHEARS
- 4385 TRUSSING NEEDLE / 16 CM
- 4382 LARDING NEEDLE / 18 CM
- 4380 LARDING NEEDLE / 20 CM

7384 / 4002293738406 / empty / with 2 inlays

WEIGHT: 4 KG / MATERIAL: ALUMINUM, SYNTHETIC MATERIAL
W 52 CM x H 11,8 CM x D 38,7 CM



Chef’s attaché cases

9771 / 4002293977102 / with 18 pieces

WEIGHT: 4,34 KG / MATERIAL: ALUMINUM, SYNTHETIC MATERIAL
W 44,9 CM x H 10,9 CM x D 32 CM

CONTENT

- 7388 CHEF'S ATTACHÉ CASE
- 4585/20 COOK'S KNIFE / 20 CM
- 4525/23 CARVING KNIFE / 23 CM
- 1035149116 FILLET KNIFE/ 16 CM
- 4385 TRUSSING NEEDLE / 16 CM
- 1035148409 DECORATING KNIFE / 9 CM
- 1035148108 PARING KNIFE / 8 CM
- 1035146706 PEELING KNIFE / 6 CM
- 9185155801 APPLE CORER
- 9185155707 MELON BALLER
- 1185155102 CHANNEL KNIFE
- 1185155201 LEMON ZESTER

- 4473 SHARPENING STEEL / 26 CM
- 1035147029 SALMON SLICER / 29 CM
- 1035147726 CONFECTIONER'S KNIFE / 26 CM
- 9035191825 PALETTE / 25 CM
- 1035146114 BONING KNIFE / 14 CM
- 4407 KITCHEN FORK / 16 CM
- 4380 LARDING NEEDLE / 20 CM

9778 / 4002293977805 / with 18 pieces

WEIGHT: 4,56 KG / MATERIAL: ALUMINUM, SYNTHETIC MATERIAL
W 44,9 CM x H 10,9 CM x D 32 CM

CONTENT

- 7388 CHEF'S ATTACHÉ CASE
- 1030100120 COOK'S KNIFE / 20 CM
- 1030100723 CARVING KNIFE / 23 CM
- 1030102916 FILLET KNIFE/ 16 CM
- 9035090816 KITCHEN FORK / 16 CM
- 1035048410 DECORATING KNIFE / 10 CM
- 1035048110 PARING KNIFE / 10 CM
- 1035046706 PEELING KNIFE / 6 CM
- 9185155801 APPLE CORER
- 9185155707 MELON BALLER
- 1185155102 CHANNEL KNIFE
- 1185155201 LEMON ZESTER

- 4473 SHARPENING STEEL / 26 CM
- 1035047029 SALMON SLICER / 29 CM
- 1035047726 CONFECTIONER'S KNIFE / 26 CM
- 9035091825 PALETTE / 25 CM
- 1035046114 BONING KNIFE / 14 CM
- 4385 KITCHEN FORK / 16 CM
- 4380 LARDING NEEDLE / 20 CM



7388 / 4002293738802 / empty / with 2 inlays

WEIGHT: 2,88 KG

Cook’s cases

GARNISHING SET / WITH 6 PIECES

WEIGHT: 270 G / MATERIAL: ARTIFICIAL LEATHER, BINDING MADE FROM PVC STRIP / ROLLED UP: L 23,6 CM x W 8,7 CM / UNFOLDED: L 28,7 CM x W 23,4 CM

9888 / 4002293988801

CONTENT

- 9185155802 APPLE CORER
- 1185155501 PEELER
- 9185155705 MELON BALLER
- 1185155102 CHANNEL KNIFE
- 1185155201 LEMON ZESTER
- 1035146706 PEELING KNIFE / 6 CM
- 7373 GADET CASE



COOK’S CASE / WITH 6 PIECES

WEIGHT: 920 G / MATERIAL: ARTIFICIAL LEATHER / ROLLED UP: L 42,5 CM x W 13 CM / UNFOLDED: L 42,5 CM x W 41,5 CM

9783 / 4002293978307

CONTENT

- 4463/23 SHARPENING STEEL / 23 CM
- 4585/20 COOK’S KNIFE / 20 CM
- 1035147723 CONFECTIONER’S KNIFE / 23 CM
- 1035149116 FILLET KNIFE/ 16 CM
- 1035148112 UTILITY KNIFE / 12 CM
- 1035146706 PEELING KNIFE / 6 CM
- 7370 KNIFE ROLL



Cook’s cases

COOK’S STARTER SET / WITH 5 PIECES

WEIGHT: 1 KG / MATERIAL: ARTIFICIAL LEATHER / ROLLED UP: L 42,5 CM x W 13 CM / UNFOLDED: L 42,5 CM x W 41,5 CM

9780 / 4002293978000

CONTENT

- 4473 SHARPENING STEEL / 26 CM
- 1030100123 COOK’S KNIFE / 23 CM
- 1035046114 BONING KNIFE / 14 CM
- 9035090816 KITCHEN FORK / 16 CM
- 1030100410 PARING KNIFE / 10 CM
- 7370 KNIFE ROLL



COOK’S STARTER SET / WITH 5 PIECES

WEIGHT: 1,05 KG / MATERIAL: ARTIFICIAL LEATHER / ROLLED UP: L 42,5 CM x W 13 CM / UNFOLDED: L 42,5 CM x W 41,5 CM

9788 / 4002293978802

CONTENT

- 4473 SHARPENING STEEL / 26 CM
- 1030100123 COOK’S KNIFE / 23 CM
- 1035047726 CONFECTIONER’S KNIFE / 26 CM
- 1035049116 FILLET KNIFE/ 16 CM
- 1035048110 PARING KNIFE / 10 CM
- 7370 KNIFE ROLL



Cook’s cases

COOK’S STARTER SET / WITH 5 PIECES

WEIGHT: 880 G / MATERIAL: ARTIFICIAL LEATHER / ROLLED UP: L 42,5 CM x W 13 CM / UNFOLDED: L 42,5 CM x W 41,5 CM

9785 / 4002293978505

CONTENT

- 4473 SHARPENING STEEL / 26 CM
- 1035044823 COOK’S KNIFE / 23 CM
- 1035046114 BONING KNIFE / 14 CM
- 1035049116 FILLET KNIFE/ 16 CM
- 1035048110 PARING KNIFE / 10 CM
- 7370 KNIFE ROLL



COOK’S STARTER SET / WITH 5 PIECES

WEIGHT: 860 G / MATERIAL: ARTIFICIAL LEATHER / ROLLED UP: L 42,5 CM x W 13 CM / UNFOLDED: L 42,5 CM x W 41,5 CM

9786 / 4002293978604

CONTENT

- 4473 SHARPENING STEEL / 26 CM
- 1035144823 COOK’S KNIFE / 23 CM
- 1035147723 CONFECTIONER’S KNIFE / 23 CM
- 1035149116 FILLET KNIFE/ 16 CM
- 1035148108 PARING KNIFE / 8 CM
- 7370 KNIFE ROLL



Cook’s cases (empty)

Knives not included.

GADGET CASE (EMPTY) FOR 6 PIECES

WEIGHT: 80 G / MATERIAL: ARTIFICIAL LEATHER / ROLLED UP: L 23,4 CM x W 8,7 CM / UNFOLDED: L 23,4 CM x W 28,7 CM

7373 / 4002293737300



KNIFE ROLL (EMPTY) FOR 6 PIECES

WEIGHT: 190 G / MATERIAL: ARTIFICIAL LEATHER / ROLLED UP: L 42,5 CM x W 13 CM / UNFOLDED: L 42,5 CM x W 41,5 CM

7370 / 4002293737003



KNIFE ROLL (EMPTY) FOR 9 PIECES

WEIGHT: 270 G / MATERIAL: ARTIFICIAL LEATHER / ROLLED UP: L 52,5 CM x W 13 CM / UNFOLDED: L 52,5 CM x W 48 CM

7371 / 4002293737102



KNIFE ROLL (EMPTY) FOR 6 PIECES

WEIGHT: 190 G / MATERIAL: ARTIFICIAL LEATHER WITH NYLON / ROLLED UP: L 42,5 CM x W 12 CM / UNFOLDED: L 42,5 CM x W 42,5 CM

7372 / 4002293737201



KNIFE ROLL (EMPTY) FOR 9 PIECES

WEIGHT: 250 G / MATERIAL: ARTIFICIAL LEATHER WITH NYLON / ROLLED UP: L 50,5 CM x W 12 CM / UNFOLDED: L 50,5 CM x W 47 CM

7374 / 4002293737409



Cook's cases (empty)

Knives not included.

COOK'S CASE (EMPTY) FOR 12 PIECES

WEIGHT: 830 G / MATERIAL: POLYESTER / ROLLED UP: L 50,5 CM x W 19 CM / UNFOLDED: L 71 CM x W 50,9 CM

7377 / 4002293737706



COOK'S CASE (EMPTY) FOR 10 PIECES

WEIGHT: 1,44 KG / MATERIAL: POLYESTER / ROLLED UP: L 50,5 CM x W 17 CM / UNFOLDED: 50,5 x 68,5 / WITH SHOULDERSTRAP

7378 / 4002293737805



COOK'S CASE (EMPTY) FOR 18 PIECES

WEIGHT: 1,8 KG / MATERIAL: POLYESTER / ROLLED UP: L 51,4 CM x W 27,6 CM / UNFOLDED: L 51,4 CM x W 89,5 CM / WITH SHOULDERSTRAP

7379 / 4002293737904



Cook's cases (empty)

Knives not included.

COOK'S CASE (EMPTY) FOR 12 PIECES

WEIGHT: 1,03 KG / MATERIAL: POLYESTER / ROLLED UP: L 48,5 x W 23,5 CM / UNFOLDED: L 48,5 x W 47 CM / WITH SHOULDERSTRAP AND COMBINATION LOCK

7381 / 4002293738109



7381 & 7282



7381



7382

COOK'S CASE (EMPTY) FOR 20 PIECES

WEIGHT: 1,49 KG / MATERIAL: POLYESTER / ROLLED UP: L 48 x W 24 CM / UNFOLDED: L 48 x W 48 CM / WITH SHOULDERSTRAP AND COMBINATION LOCK

7382 / 4002293738208



Blade guard

The special interior coating of all guards prevents the blades from being scratched.

9920-1 / 4002293992013

WEIGHT: 6 G / MATERIAL: POLYSTYROL / BLADE GUARD WIDTH: 2,5 CM / FOR KNIVES UP TO 12 CM



9920-2 / 4002293992020

WEIGHT: 11 G / MATERIAL: POLYSTYROL / BLADE GUARD WIDTH: 2,5 CM / FOR KNIVES UP TO 20 CM



9920-3 / 4002293992037

WEIGHT: 19 G / MATERIAL: POLYSTYROL / BLADE GUARD WIDTH: 3 CM / FOR KNIVES UP TO 26 CM



9920-4 / 4002293992044

WEIGHT: 27 G / MATERIAL: POLYSTYROL / BLADE GUARD WIDTH: 3 CM / FOR KNIVES UP TO 32 CM



9920-5 / 4002293992051

WEIGHT: 22 G / MATERIAL: POLYSTYROL / BLADE GUARD WIDTH: 5 CM / FOR KNIVES UP TO 20 CM



9920-6 / 4002293992068

WEIGHT: 29 G / MATERIAL: POLYSTYROL / BLADE GUARD WIDTH: 5 CM / FOR KNIVES UP TO 26 CM



Magnetic blade guard

Magnets inside the guards hold the knives in a safe position.

9921-1 / 4002293992112

WEIGHT: 50 G / MATERIAL: POLYPROPYLEN / BLADE GUARD WIDTH: 2,5 CM / FOR KNIVES UP TO 16 CM



9921-2 / 4002293992129

WEIGHT: 100 G / MATERIAL: POLYPROPYLEN / BLADE GUARD WIDTH: 3,5 CM / FOR KNIVES UP TO 26 CM



9921-3 / 4002293992136

WEIGHT: 150 G / MATERIAL: POLYPROPYLEN / BLADE GUARD WIDTH: 5,5 CM / FOR KNIVES UP TO 26 CM



9921-4 / 4002293992143

WEIGHT: 110 G / MATERIAL: POLYPROPYLEN / BLADE GUARD WIDTH: 5,5 CM / FOR KNIVES UP TO 20 CM



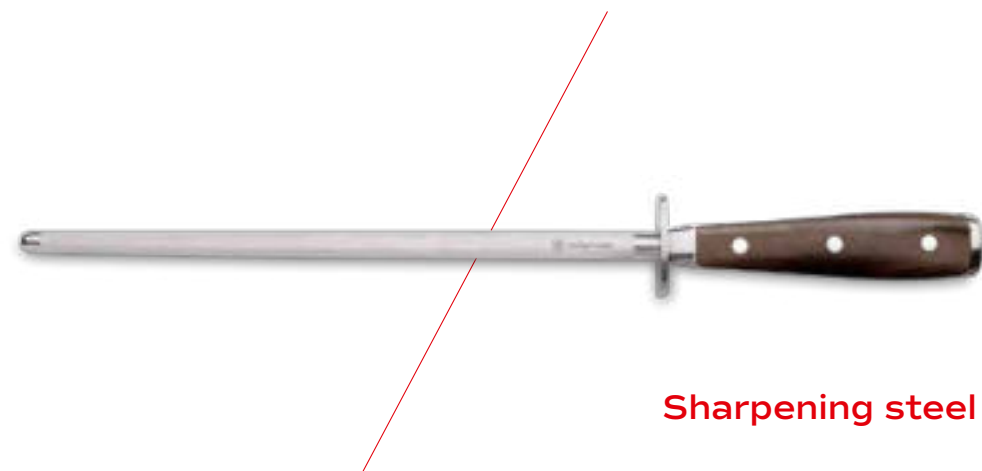
9921-5 / 4002293992150

WEIGHT: 200 G / MATERIAL: POLYPROPYLEN / BLADE GUARD WIDTH: 8,5 CM / FOR KNIVES UP TO 20 CM



Sharpening

Preparation is only really effortless with consistently sharpened tools



Sharpening steel

ONLY A SHARP BLADE IS A SAFE BLADE

Keeping the blade's edge as sharp as possible at all times is very important for safe cutting, since the balance of a blunt blade can be dangerous when additional force is added and can lead to injuries.

No matter how high quality and exceptionally good at cutting a knife is made, even the best knives lose their sharpness over time through wear and tear on the food items or chopping board. To reproduce this excellent cutting quality in the everyday kitchen, we offer a variety of solutions to hone and sharpen – for safe, efficient and pleasurable cutting at any time.



Easy Edge

ELECTRIC KNIFE SHARPENER

WEIGHT: 660 G / L 17,5 CM x W 11 CM x H 12,5 CM / EU, STECKER C

4341 / 4002293434100 / EU, PLUG C
4341-2 / 4002293434124 / GB, PLUG G
4341-3 / 4002293434131 / AUSTRALIA / NZ, PLUG I



LEVELS OF SHARPNESS

3	SHAPE	HIGH	Reshapes damaged blade edges.
2	SHARPEN	MEDIUM	Resharpens dull blade edges.
1	REFINE	LOW	Polishes and maintains blade edge sharpness.



UPGRADE SET

7918 / 4002293791807

CONTENT

ASIAN BLADE GUIDE
(FOR ASIAN STYLE KNIVES)

SHARPENING BELTS:
1 x COARSE / 120ZA
1 x MEDIUM / 120
1 x FINE / X30 A0
1 x ULTRA FINE / X4 A0

SPARE SET

7918-1 / 4002293791814

CONTENT

SHARPENING BELTS:
1 x COARSE / 120ZA
2 x MEDIUM / 120
1 x FINE / X30 A0
1 x ULTRA FINE / X4 A0



Sharpening steel

IKON

WEIGHT: 273 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 37,5 CM / FINE

4968 / 4002293496801



CLASSIC IKON

WEIGHT: 288 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 37,5 CM / FINE

4468 / 4002293446806



CLASSIC IKON

WEIGHT: 288 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 37,5 CM / FINE

4468-0 / 4002293246802



CLASSIC

WEIGHT: 281 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 37,1 CM

4472 / 4002293447209



Sharpening steel

4465/23 / 4002293446516

WEIGHT: 179 G / ROD LENGTH: 23 CM / TOTAL LENGTH: 34,8 CM / FINE



4463/18 / 4002293446318

WEIGHT: 171 G / ROD LENGTH: 18 CM / TOTAL LENGTH: 32,8 CM



4463/23 / 4002293446325

WEIGHT: 200 G / ROD LENGTH: 23 CM / TOTAL LENGTH: 37,6 CM



4473 / 4002293447308

WEIGHT: 263 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 40 CM



4460/23 / 4002293446028

WEIGHT: 209 G / ROD LENGTH: 23 CM / TOTAL LENGTH: 37,1 CM



4462 / 4002293446202

WEIGHT: 243 G / ROD LENGTH: 20 CM / TOTAL LENGTH: 35,5 CM / OVAL



Sharpening steel

4474/26 / 4002293447414

WEIGHT: 361 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 41,6 CM



4474/32 / 4002293447421

WEIGHT: 413 G / ROD LENGTH: 32 CM / TOTAL LENGTH: 46,8 CM



4470/26 / 4002293447018

WEIGHT: 348 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 40,5 CM



4470/29 / 4002293447025

WEIGHT: 374 G / ROD LENGTH: 29 CM / TOTAL LENGTH: 42,5 CM



4470/32 / 4002293447032

WEIGHT: 437 G / ROD LENGTH: 32 CM / TOTAL LENGTH: 45 CM



4471 / 4002293447100

WEIGHT: 430 G / ROD LENGTH: 32 CM / TOTAL LENGTH: 47,6 CM / OVAL



Diamond knife sharpener

4480 / 4002293448008

WEIGHT: 173 G / ROD LENGTH: 23 CM / TOTAL LENGTH: 37,3 CM / DIAMOND COATED



4481 / 4002293448107

WEIGHT: 268 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 40,8 CM / DIAMOND COATED



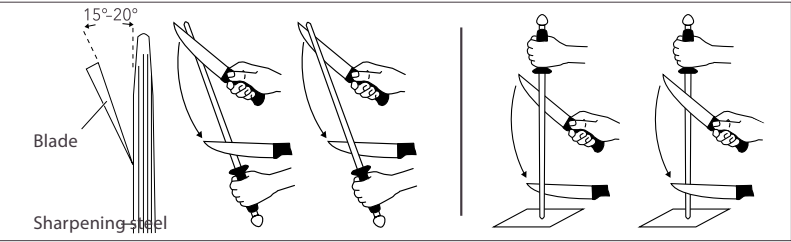
4482 / 4002293448206

WEIGHT: 177 G / ROD LENGTH: 23 CM / TOTAL LENGTH: 37,6 CM / DIAMOND COATED / FINE



4483 / 4002293448305

WEIGHT: 270 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 40,7 CM / DIAMOND COATED / FINE



After extended use blades may be easily resharpened on a WÜSTHOF steel. Simply hold the blade at a ca. 15 - 20 degree angle and draw down across each side of the steel.

Ceramic sharpener

4455 / 4002293445502

WEIGHT: 215 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 38 CM / GRIT: J 800



4456 / 4002293445601

WEIGHT: 215 G / ROD LENGTH: 26 CM / TOTAL LENGTH: 38 CM / GRIT: J 3000



Polishing steel

4475 / 4002293447506

WEIGHT: 495 G / ROD LENGTH: 32 CM / TOTAL LENGTH: 48,4 CM / FINE



4476 / 4002293447605

WEIGHT: 499 G / ROD LENGTH: 32 CM / TOTAL LENGTH: 47,5 CM / OVAL / EXTRA FINE



Whetstone

WHETSTONE INCL. NON-SLIP HOLDER AND RESHAPING STONE

WEIGHT: 1.402 G / L 22 CM X W 8 CM X H 3 CM / GRIT: J 1000 / J 4000

4453 / 4002293445304



4451 / 4002293445106

WEIGHT: 861 G / L 20 CM x W 6 CM x H 3 CM / GRIT: J 1000 / J 3000 / WITH HOLDER



4452 / 4002293445205

WEIGHT: 852 G / L 20 CM x W 6 CM x H 3 CM / GRIT: J 3000 / J 8000 / WITH HOLDER



4450 / 4002293445007

WEIGHT: 348 G / L 15 CM x W 5 CM x H 2,5 CM / GRIT: J 400 / J 2000



J = Japanese Industrial Standard

NON-SLIP HOLDER FOR WHETSTONES

WEIGHT: 160 G / L 32,5 CM x W 11,5 CM x H 2 CM

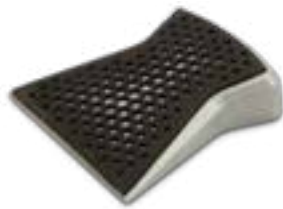
7919-1 / 4002293791913



SHARPENING GUIDE

WEIGHT: 62 G / L 6 CM x W 6 CM x H 1,5 CM / ANGLE 14°

4349 / 4002293434902



RESHAPING STONE

WEIGHT: 291 G / L 10 CM x W 5 CM x H 3 CM / GRIT: J 80

4454 / 4002293445403



Knife sharpener

4343 / 4002293434308

WEIGHT: 150 G / TOTAL LENGTH: 16,4 CM / RODS: CERAMIC



4347 / 4002293434704

WEIGHT: 235 G / TOTAL LENGTH: 17,9 CM / RODS: CERAMIC / CARBID



4348 / 4002293434803

WEIGHT: 272 G / TOTAL LENGTH: 21 CM / RODS: CERAMIC / DIAMOND





A perfect cutting board. The optimal partner for sharp blades

PRACTICAL TOOLS - FOR WELL-MAINTAINED KNIVES

Dicing vegetables, cutting meat, chopping herbs, slicing fruit – good knives make work easy and great fun.

By using professional cutting boards knives stay sharp for longer. The natural composition of high quality wood and durability of the special synthetic material used by us preserve the sensitive blades and ensure the edge is not damaged by hard, unsuitable surfaces. As a result, the knives need to be resharpened less, efficiency in the kitchen increases and the work is precise, clean and safe.

That is why high-performance cutting boards are also part of the ideal kitchen set-up together with first-class knives.

Cutting board covers

made from sustainable natural fibre material

retaining sharpness / dishwasher safe / can be used on both sides / extra light / versatile

7310 / 4002293731001

WEIGHT: 411 G / MATERIAL: NATURAL FIBRES / L 30 CM x W 18 CM x H 0,6 CM



7311 / 4002293731100

WEIGHT: 622 G / MATERIAL: NATURAL FIBRES / L 38 CM x W 23 CM x H 0,6 CM / WITH JUICE GROOVE



7312 / 4002293731209

WEIGHT: 934 G / MATERIAL: NATURAL FIBRES / L 46 CM x W 28 CM x H 0,6 CM / WITH JUICE GROOVE



Cutting board covers

SET WITH 2 CUTTING BOARD COVERS

7313 / 4002293731308

CONTENT 7311 + 7312



SET WITH 3 CUTTING BOARD COVERS

7314 / 4002293731407

CONTENT 7310 + 7311 + 7312



Cutting blocks

Solid beech wood

retaining sharpness / natural and hygenic / environmentally sustainable

7288-1 / 4002293728810

WEIGHT: 3,52 KG / L 40 CM x W 30 CM x H 5 CM



7289-1 / 4002293728926

WEIGHT: 6,22 KG / L 50 CM x W 40 CM x H 5 CM



Cutting and serving boards

Solid beech wood

retaining sharpness / natural and hygenic / environmentally sustainable

7291-1 / 4002293729114

WEIGHT: 828 G / L 31,7 CM x W 21 CM x H 2,8 CM



7291-2 / 4002293729121

WEIGHT: 1,5 KG / L 47,5 CM x W 21 CM x H 2,8 CM



7291-3 / 4002293729138

WEIGHT: 1,5 KG / L 74,5 CM x W 12,5 CM x H 2,8 CM



Cutting boards

Thermo beech wood

water-repellent / natural finish – no artificial coating / resistant to water, shrinking and swelling

7292 / 4002293729206

WEIGHT: 2,98 KG / MATERIAL: THERMO BEECH WOOD, STAINLESS STEEL / L 40 CM x W 25 CM x H 3 CM



7295 / 4002293729503

WEIGHT: 1,87 K G / MATERIAL: THERMO BEECH WOOD / L 40 CM x W 25 CM x H 3 CM



7296 / 4002293729602

WEIGHT: 3,86 KG / MATERIAL: THERMO BEECH WOOD / L 50 CM x W 35 CM x H 4 CM



Cutting boards

Thermo beech wood

water-repellent / natural finish – no artificial coating / resistant to water, shrinking and swelling

7293 / 4002293729305

WEIGHT: 3,14 KG / MATERIAL: THERMO BEECH WOOD, STAINLESS STEEL / L 40 CM x W 25 CM x H 4 CM



7294 / 4002293729404

WEIGHT: 5,67 KG / MATERIAL: THERMO BEECH WOOD, STAINLESS STEEL / L 50 CM x W 35 CM x H 4 CM



CARE INSTRUCTIONS FOR ALL WOOD CUTTING BOARDS:

Never wash in the dishwasher. To care for your cutting boards, you can oil them lightly with cooking oil when dry from time to time. Apply using a cotton cloth. Then allow it to soak in and dry over night. This way you can maintain the moisture barrier.

Cutting boards

TPU – Thermoplastic Polyurethane

retaining sharpness / scratch-resistant / dishwasher-safe / can be sterilized

7297-2 / 4002293372976

7297g-2 / 4002293472973

7297r-2 / 4002293572970

WEIGHT: 230 G / L 26 CM x W 17 CM x H 0,4 CM / WITH JUICE GROOVE



7297 / 4002293729701

7297g / 4002293729718

7297r / 4002293729725

WEIGHT: 113 G / L 26 CM x W 17 CM x H 0,2 CM



7298 / 4002293729800

7298g / 4002293729817

7298r / 4002293729824

WEIGHT: 491 G / L 38 CM x W 25 CM x H 0,4 CM / WITH JUICE GROOVE



7299 / 4002293729909

7299g / 4002293729916

7299r / 4002293729923

WEIGHT: 930 G / L 53 CM x W 32 CM x H 0,4 CM / WITH JUICE GROOVE



Poultry shears

5501 / 4002293550107

WEIGHT: 329 G / TOTAL LENGTH: 26,5 CM / STAINLESS



5505 / 4002293550503

WEIGHT: 341 G / TOTAL LENGTH: 25,4 CM / STAINLESS



5512 / 4002293551203

WEIGHT: 346 G / TOTAL LENGTH: 24,5 CM / STAINLESS / COME APART



5508 / 4002293550800

WEIGHT: 197 G / TOTAL LENGTH: 25,5 CM / STAINLESS



5509 / 4002293550909

WEIGHT: 154 G / TOTAL LENGTH: 25 CM / STAINLESS / DISPLAY WITH 6 SHEARS



Kitchen shears

5550-1 / 4002293555010

WEIGHT: 126 G / TOTAL LENGTH: 20 CM / STAINLESS



5552-1 / 4002293555218

WEIGHT: 126 G / TOTAL LENGTH: 20 CM / STAINLESS



5551-1 / 4002293555119

WEIGHT: 126 G / TOTAL LENGTH: 20 CM / STAINLESS



5558 / 4002293555805

WEIGHT: 116 G / TOTAL LENGTH: 20,2 CM / STAINLESS / COME APART



5556 / 4002293555607

WEIGHT: 120 G / TOTAL LENGTH: 20,6 CM / STAINLESS



KITCHEN SHEARS

WEIGHT: 145 G / TOTAL LENGTH: 17,6 CM / STAINLESS

5553 / 4002293555300



KITCHEN SHEARS

WEIGHT: 216 G / TOTAL LENGTH: 20,3 CM / STAINLESS

5563 / 4002293556307



FISH SHEARS

WEIGHT: 255 G / TOTAL LENGTH: 20,8 CM / VERCHROMT

5561 / 4002293556109



KITCHEN/FISH SHEARS

WEIGHT: 261 G / TOTAL LENGTH: 21,1 CM / STAINLESS

5564 / 4002293556406



HOUSEHOLD SCISSORS

WEIGHT: 40 G / TOTAL LENGTH: 12,5 CM / STAINLESS / MATT FINISH

5324/13 / 4002293532431



HOUSEHOLD SCISSORS

WEIGHT: 55 G / TOTAL LENGTH: 15,5 CM / STAINLESS / MATT FINISH

5324/16 / 4002293532417



HOUSEHOLD SCISSORS

WEIGHT: 80 G / TOTAL LENGTH: 18 CM / STAINLESS / MATT FINISH

5324/18 / 4002293532424



HOUSEHOLD/TAILOR'S SHEARS

WEIGHT: 94 G / TOTAL LENGTH: 18,1 CM / STAINLESS / MATT FINISH

5334/18 / 4002293533407



Meat forks

IKON

WEIGHT: 173 G / FORK LENGTH: 16 CM / TOTAL LENGTH: 26,8 CM

9010590016 / 4002293103297



CLASSIC IKON

WEIGHT: 180G / FORK LENGTH: 16 CM / TOTAL LENGTH: 26,8 CM

9030390016 / 4002293103242



CLASSIC IKON

WEIGHT: 180 G / FORK LENGTH: 16 CM / TOTAL LENGTH: 26,8 CM

9030490016 / 4002293102139



CLASSIC

WEIGHT: 130 G / FORK LENGTH: 16 CM / TOTAL LENGTH: 27,9 CM

9030190016 / 4002293107929



CLASSIC

WEIGHT: 136 G / FORK LENGTH: 18 CM / TOTAL LENGTH: 28,1 CM

9030190018 / 4002293107943



CLASSIC

WEIGHT: 155 G / FORK LENGTH: 20 CM / TOTAL LENGTH: 30,5 CM

9030190020 / 4002293107967



Meat forks

9030190116 / 4002293107981

WEIGHT: 140 G / FORK LENGTH: 16 CM / TOTAL LENGTH: 26,6 CM / CURVED



9030190120 / 4002293110226

WEIGHT: 179 G / FORK LENGTH: 20 CM / TOTAL LENGTH: 31,2 CM / CURVED



4413/18 / 4002293441344

WEIGHT: 145 G / FORK LENGTH: 18 CM / TOTAL LENGTH: 29,1 CM



Kitchen forks

GOURMET

WEIGHT: 74 G / FORK LENGTH: 14 CM / TOTAL LENGTH: 24,5 CM

9035090814 / 4002293105994



GOURMET

WEIGHT: 80 G / FORK LENGTH: 16 CM / TOTAL LENGTH: 26,5 CM

9035090816 / 4002293106014



SILVERPOINT

WEIGHT: 80 G / FORK LENGTH: 16 CM / TOTAL LENGTH: 28,5 CM

9035190816 / 4002293108889



Spatulas

9035091815 / 4002293106236

WEIGHT: 76 G / SPATULA LENGTH: 15 CM / TOTAL LENGTH: 27,5 CM



9035091820 / 4002293106250

WEIGHT: 92 G / SPATULA LENGTH: 20 CM / TOTAL LENGTH: 32,5 CM



9035091825 / 4002293106298

WEIGHT: 108 G / SPATULA LENGTH: 25 CM / TOTAL LENGTH: 37,5 CM



9035091830 / 4002293106311

WEIGHT: 111 G / SPATULA LENGTH: 30 CM / TOTAL LENGTH: 42,5 CM



9035092212 / 4002293106342

WEIGHT: 75 G / SPATULA LENGTH: 12 CM / TOTAL LENGTH: 27,9 CM



9035092117 / 4002293106328

WEIGHT: 73 G / SPATULA LENGTH: 17 CM / TOTAL LENGTH: 29,1 CM



Spatulas

9035091912 / 4002293106366

WEIGHT: 85 G / SPATULA LENGTH: 12 CM / TOTAL LENGTH: 28 CM



9035092012 / 4002293106595

WEIGHT: 117 G / SPATULA LENGTH: 12 CM / TOTAL LENGTH: 28,5 CM



9035092020 / 4002293106380

WEIGHT: 166 G / SPATULA LENGTH: 20 CM / TOTAL LENGTH: 36,5 CM



9035091925 / 4002293106571

WEIGHT: 114 G / SPATULA LENGTH: 25 CM / TOTAL LENGTH: 41,4 CM



Spatulas

9035191910 / 4002293109121

WEIGHT: 38 G / SPATULA LENGTH: 10 CM / TOTAL LENGTH: 21,6 CM



9035191820 / 4002293108933

WEIGHT: 79 G / SPATULA LENGTH: 20 CM / TOTAL LENGTH: 35,3 CM



9035191825 / 4002293108964

WEIGHT: 82 G / SPATULA LENGTH: 25 CM / TOTAL LENGTH: 37 CM



9035192014 / 4002293109312

WEIGHT: 115 G / SPATULA LENGTH: 14 CM / TOTAL LENGTH: 29 CM



9035191912 / 4002293109299

WEIGHT: 76 G / SPATULA LENGTH: 12 CM / TOTAL LENGTH: 27,4 CM



9035192212 / 4002293109275

WEIGHT: 62 G / SPATULA LENGTH: 12 CM / TOTAL LENGTH: 27,5 CM



POTATO PEELING FORK

WEIGHT: 29 G / TOTAL LENGTH: 15,5 CM

9185155901 / 4002293108797



PEELER

WEIGHT: 41 G / TOTAL LENGTH: 17,4 CM

1185155501 / 4002293108957



SWIVEL POTATO PEELER

WEIGHT: 51 G / TOTAL LENGTH: 18,8 CM

1185155502 / 4002293108971



ASPARAGUS PEELING KNIFE

WEIGHT: 49 G / TOTAL LENGTH: 22 CM

1185155601 / 4002293108339



DECORATING KNIFE

WEIGHT: 38 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 1,7 CM / TOTAL LENGTH: 19,7 CM

1035148409 / 4002293108476



LEMON ZESTER

WEIGHT: 34 G / TOTAL LENGTH: 15 CM

1185155201 / 4002293108087



CHANNEL KNIFE

WEIGHT: 34 G / TOTAL LENGTH: 15,7 CM

1185155102 / 4002293108063



ORANGE PEELER

WEIGHT: 34 G / TOTAL LENGTH: 15,5 CM

1185155101 / 4002293108049



APPLE CORER

WEIGHT: 40 G / TOTAL LENGTH: 18,8 CM / DIAMETER: 1,5 CM

9185155801 / 4002293108650



APPLE CORER

WEIGHT: 43 G / TOTAL LENGTH: 21,2 CM / DIAMETER: 2 CM

9185155802 / 4002293108773



MELON BALER

9185155701 / 4002293111025 / WEIGHT: 34 G / LENGTH: 14,7 CM / Ø 1,0 CM

9185155702 / 4002293108520 / WEIGHT: 33 G / LENGTH: 15,4 CM / Ø 1,5 CM

9185155703 / 4002293108544 / WEIGHT: 35 G / LENGTH: 15,5 CM / Ø 1,8 CM

9185155704 / 4002293108568 / WEIGHT: 34 G / LENGTH: 15,7 CM / Ø 2,2 CM

9185155705 / 4002293108582 / WEIGHT: 35 G / LENGTH: 16,2 CM / Ø 2,5 CM

9185155706 / 4002293108605 / WEIGHT: 40 G / LENGTH: 16,7 CM / Ø 3,0 CM



9185155707 / 4002293108636 / WEIGHT: 45 G / LENGTH: 16,5 CM / Ø 2,2 & 2,5 CM



GRAPEFRUIT KNIFE

WEIGHT: 40 G / TOTAL LENGTH: 20,8 CM

1185155001 / 4002293108025



CHEESE CUTTER

WEIGHT: 52 G / TOTAL LENGTH: 26 CM

1185155301 / 4002293108100



CHEESE PLANE

WEIGHT: 66 G / TOTAL LENGTH: 22,7 CM

1185155401 / 4002293108124



PIZZA CUTTER

WEIGHT: 73 G / TOTAL LENGTH: 17,9 CM

9185156001 / 4002293108865



Qyster opener

4282 / 4002293428208

WEIGHT: 75 G / TOTAL LENGTH: 16,1 CM



4281 / 4002293428109

WEIGHT: 116 G / TOTAL LENGTH: 16,2 CM



4284 / 4002293428406

WEIGHT: 121 G / TOTAL LENGTH: 16,2 CM



CUT RESISTANT GLOVE

7669s / 4002293769905

SIZE 7 / WEIGHT: 34 G

7669I / 4002293769929

SIZE 9 / WEIGHT: 38 G



MEAT TENDERIZER

WEIGHT: 1352 G / WORKING LENGTH: 14 CM / TOTAL LENGTH: 32,2 CM

4702 / 4002293470207



SET OF LOBSTER FORKS

WEIGHT: 27 G / TOTAL LENGTH: 20,5 CM / STAINLESS / CONTENT : 4 PIECES

3320 / 4002293332000



LOBSTER PRONGS

WEIGHT: 170 G / TOTAL LENGTH: 19,4 CM / STAINLESS

5864 / 4002293586403



FISCHBONE PLIERS

WEIGHT: 121 G / TOTAL LENGTH: 18,5 CM / STAINLESS

5880 / 4002293588001



PLATING TONGS

WEIGHT: 108 G / TOTAL LENGTH: 30 CM / STAINLESS

7725-1 / 4002293177250



GOURMET PINZETTE

WEIGHT: 34 G / TOTAL LENGTH: 20 CM / STAINLESS

7726 / 4002293772608



FISHBONE TWEEZERS

WEIGHT: 47 G / TOTAL LENGTH: 14 CM / STAINLESS

7721 / 4002293772110



FISHBONE TWEEZERS

WEIGHT: 21 G / TOTAL LENGTH: 15 CM / STAINLESS

7720 / 4002293772011



TRUSSING NEEDLE

WEIGHT: 10 G / TOTAL LENGTH: 18 CM / STAINLESS

4385 / 4002293438504



LARDING NEEDLE

WEIGHT: 12 G / TOTAL LENGTH: 20 CM / STAINLESS / WITH FLAP

4380 / 4002293438009



Spare parts

KNIFE CARE OIL

7905 / 4002293790503

SPRING FOR 5501, 5502 UND 5505

7960 / 4002293796017

COMBINATION LOCK

7910 / 4002293791005

SPRING FOR 5508

7962 / 4002293796208

REPLACEMENT WIRE FOR 1185155301

7920 / 4002293792002

SHUTTER AND SCREW FOR 5512

7964 / 4002293796406

SPARE PARTS FOR 4348

7923 / 4002293792309

SCREW AND NUT FOR 5556

7965 / 4002293796505

END CAPS FOR MAGNETIC HOLDERS

7924 / 4002293792408

CERAMIC SHARPENER 4455 WITHOUT HANDLE

7970 / 4002293797007

SCREWS AND BLADE FOR 1185155502

7939 / 4002293793900

CERAMIC SHARPENER 4456 WITHOUT HANDLE

7971 / 4002293797106

BRACKET FOR 1185155601

7940 / 4002293794006

INSERT FOR KNIFE BLOCK 7272 + 7278

7972 / 4002293797205

SCREW AND NUT FOR 1185155601

7941 / 4002293794105

WOOD INSERT FOR CHOPPING BOARD 7292

7992 / 4002293799209

SPRING FOR 5512

7959 / 4002293795904

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Cook's case (empty)	7377		737706	176
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Cook's case (empty)	7381		738109	177
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Cook's knife	1030100114	CLASSIC	105512	84
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Steak knife	1030101712	CLASSIC	104515	82

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Steak knife set, 4 pcs.	1135260402	URBAN FARMER	107233	130
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Steak knife set, 4 pcs.	1120360401	CLASSIC IKON	101460	131
Steak knife set, 4 pcs.	1070560402	IKON	101750	131
Steak knife set, 4 pcs.	1120460401	CL IKON creme	102405	133
Steak knife set, 4 pcs.	1120160401	CLASSIC	107189	133
Steak knife set, 4 pcs.	1125060403	GOURMET	106199	138
Steak knife set, 4 pcs.	1135160401	SILVERPOINT	109046	141
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Straight meat fork	9030190016	CLASSIC	107929	204
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Straight meat fork	9030190020	CLASSIC	107967	204
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Super slicer	1030333126	CLASSIC IKON	100920	61
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Tomato knife	1030101914	CLASSIC	104546	82
Tomato knife	1035046614	GOURMET	104065	103
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Utility knife	1030330412	CLASSIC IKON	100593	59
Utility knife	1030330716	CLASSIC IKON	100845	63
Utility knife	1030430412	CL IKON creme	101941	71
Utility knife	1030430716	CL IKON creme	102153	72
Utility knife	1030100412	CLASSIC	104485	82
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Utility knife	1030100716	CLASSIC	105123	88
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[illegible]

PLEASE NOTE: For production reasons, the dimensions stated in this catalogue can differ slightly. We reserve the right to make technical changes.



Each individual knife from WÜSTHOF stands for uncompromising quality

IN WÜSTHOF QUALITY ASSURANCE, ONLY PERFECTION COUNTS

In this way, you can be certain that each knife may only leave our factory after it has proven 100% sharpness in the cutting test and demonstrated its excellent quality in the final checks. Guaranteed!

During production all knives go through quality controls again and again – in the Classic Series, for example, there are a total of 22 quality control points. This includes optical measuring stations which measure the blades within seconds at 1000 check-points, the uncompromising blade check, the precise check of cutting geometry with the most modern laser technology and the conclusive cutting test of each individual knife. If the strict quality demands are not met, the knife will not be allowed to carry on to the next process.

In quality control, as in production, we place our trust in the perfect symbiosis of man and machine. While computer-controlled, technical solutions are accurate and cannot be swayed, only a person with their sensory abilities can give the final approval for the perfect quality of a WÜSTHOF knife.



WÜSTHOF

Made in Solingen

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