

WUSTHOF IKON SERIES

Design, ergonomics and the well known Wusthof quality are perfectly combined in one series to give you the ultimate cutting experience. Forged from one piece of specially tempered high carbon steel to ensure outstanding strength with an innovative handle design for comfort and control.



CHEF'S KNIFE

8" blade. 10" blade.
W541 8 W541 10



SERRATED BREAD KNIFE

9" blade.
W539



CARVING KNIFE

9" blade.
W540



BONING KNIFE

5" blade.
W542



PARING KNIFE

3.5" blade.
W538



PEELING KNIFE

2.75" blade.
W537

WUSTHOF STAMPED KNIVES AND UTENSILS

Wusthof stamped knives use advanced laser technology to cut high carbon, no-stain steel blades. Two piece, riveted handles are made of reinforced plastic.



FISH SPATULA

7.5" overall.
W429



HOLLOW GROUND WIDE ROUNDED SLICER

12" blade. 14" blade.
W510 12 W510 14



SOTTED TURNER

4.7" blade. 11.2" overall.
W522



B

A. "SUPER" SLICER SERRATED CONFECTIONER'S KNIFE

Reverse serration reduces tearing. 10" blade.
W484



B. SERRATED CONFECTIONER'S KNIFE

10.25" Blade.
W511



SERRATED OFFSET KNIFE

7" blade.
W409



TURNING KNIFE

2.5" blade.
W487



DIAMOND KNIFE SHARPENER

10" shaft
W490



BIRD'S BEAK KNIFE

2" Blade.
W505