

WUSTHOF

Made in Solingen, Germany

CLASSIC FORGED KNIVES

Classic knife blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium. Full-tang blades are faultlessly joined to a two-piece plastic handle with the look and feel of traditional wood.



A. CHEF'S KNIVES

	BLADE
W400 8	8" Blade
W400 9	9" Blade
W400 10	10" Blade
W400 12	12" Blade

B. EXTRA WIDE CHEF'S KNIVES

	8" Blade	10" Blade
W401 8		W401 10

C. HOLLOW GROUND CHEF'S KNIFE

W515	8" blade.
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D. FLEXIBLE HOLLOW GROUND SLICER

W406 13	12" Blade.
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E. POINTED SERRATED SLICER

W412	10" Blade.
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F. POINTED HOLLOW GROUND SLICER

W423	9" Blade.
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G. POINTED SLICERS

	BLADE
W405 8	8" Blade
W405 10	10" Blade
W405 12	12" Blade



SERRATED BREAD KNIFE

W413	10" Blade.
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FLEXIBLE FILLETING KNIVES

W411 7	H. 7" blade	I. 8" narrow blade
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HOLLOW GROUND NAKIRI VEGETABLE KNIFE

W521	7" blade.
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HOLLOW GROUND SANTOKU-STYLE KNIFE

W420	6.5" blade.
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BONING KNIFE-STIFF

W408	5" blade.
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PARING KNIVES

W402 3.5	3.5" blade.	W402 4	4" blade.
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TURNING KNIFE

W404	2.75" blade.
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WUSTHOF 5 PIECE "CLASSIC" KNIVES CUTLERY SET

- 8" Forged chef's knife.
- 9" Forged slicer.
- 8" Bread knife.
- 4" Paring knife.
- 9" Magnetized round steel.

W501