



WÜSTHOF

Made in Solingen

Catalog 2022



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

Digital catalog of WÜSTHOF

Using our interactive features

Our catalog makes time-consuming browsing and searching a thing of the past. This tool allows you to search for information simply and quickly, just as you do online.

- 1. Contents:** Click on any of the images on page 2/3 or of your chosen category — for example: knives, storage, sharpening, care, shears, or accessories — and you will be immediately taken there.
- 2. Index:** Find the products you want even faster: simply click on the page number next to your desired item in the index at the back.

WORLDWIDE DELIVERY REGIONS

At the bottom of the product pages is an “Availability” field, which shows where WÜSTHOF is available. Corresponding numbers are listed next to each product indicating the global region of availability.

- | | | | |
|---|-----------|---|---|
| 1 | EMEA | ▷ | Europe, Middle East, Africa, and Canada |
| 2 | USA | ▷ | USA |
| 3 | APAC | ▷ | East Asia, Southeast Asia, and Oceania, excluding Australia |
| 4 | Australia | ▷ | Australia |
| 5 | Global | ▷ | Worldwide |

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 WÜSTHOF 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 create the basis for the most important features of a knife — its sharpness, long-lasting robustness and ability to be precisely resharpened at any time.

THE FORMULA FOR OPTIMUM SHARPNESS / X50 CR MOV 15

- | | | |
|-----------|-----------------|---|
| X | Stainless steel | Stainless steel: the base material of our knives. |
| 50 | Carbon | 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 | Amounting to 15% content. |

Forged knives

Precision tools for discerning chefs

Precision-forged WÜSTHOF knives enjoy particularly high recognition worldwide. Aspiring home cooks and seasoned professionals value their premium quality and exceptional sharpness.

The fact that we manufacture each one of our forged knives from a single piece of WÜSTHOF Steel is signified by the bolster, the thicker section between the blade and the handle. In our cutting-edge production process, a total of 54 manufacturing steps are carried out with a combination of high-precision robot technology and true craftsmanship.

First, glowing steel is compressed at around 1,250° Celsius and shaped in the forge. With the strong compression in the forge system and the subsequent, unique WÜSTHOF hardening process, the steel's structure is thickened and rust-proofed, gaining toughness and hardness. Next, the blank is run through multi-level forging and buffing. It receives a final polish and a sealing of the blade surface before the handle is assembled.

Our forged WÜSTHOF knives — with their finely tuned craftsmanship, ergonomically designed handles and perfectly balanced weight in the bolster — sit securely in your hand. We consider this comfortable, safe grip ideal for seamless food preparation and plating.

Our uncompromising quality, with controls throughout the entire production process, ensures consistency and reliability in our knives — each one made for the perfect cut!

Non-forged knives

Light helpers for effortless work

They are lighter, but just as sharp. They are not forged, but they are just as accurate. Non-forged WÜSTHOF knives are characterized by agile blades and superior quality.

Since the forging process does not apply, the manufacturing process — consisting of around 25 steps — is less expensive than that of forged kitchen knives. Still, about 10 quality controls guarantee reliable and precise performance features.

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

The reduced weight and the ergonomically shaped handle allow every cook to work precisely and effortlessly. Additionally, the WÜSTHOF Steel blades of the non-forged knives resharpen just as easily as the forged knives. These tools prove their worth every day, retaining sharpness and quality even after constant use.

These agile knives not only have strong support among food fans, but also gain high praise in professional kitchens, bakeries and butcher shops. All in all, a multitude of outstanding features underscores the extraordinary price-to-performance ratio of the non-forged WÜSTHOF knife series.

The forged Chef's knife

Multiple outstanding features making each movement of the knife a true pleasure

BLADE SURFACE

The blade is forged from one piece of WÜSTHOF Steel and hardened to 58 Rockwell. This makes our knives extremely sharp, robust, long lasting and easy to resharpen.

BLADE SPINE

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



CUTTING ANGLE

The sharpness of the blade depends on the cutting angle of the WÜSTHOF sharpening process. 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 CUTTING EDGE)

Manufactured using the special WÜSTHOF sharpening process, this allows for long-lasting, clean and precise movements. The point is used for fine incisions. The light curve is suitable for mincing herbs. Soft vegetables are cut using the front part of the blade. Hard foods are effortlessly chopped using the rear part where the transfer of weight is greatest, thus reducing your effort.

BOLSTER

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

RIVETS

Made of stainless steel, these fix the handle scales securely and durably to the tang.

Classic Chef's knife 1040100120



BIT

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

TANG

As an extension of the blade through the knife handle, the tang gives the knife its stability. Together with the bolster it ensures balance and, therefore, effortless work.

HAND GUARD

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





The knife for perfect control

UNIQUE DESIGN MEETS EXCEPTIONAL PERFORMANCE

The ultra-hard diamond-like carbon (DLC) coating allows the blade to glide through any food with uncompromising ease thanks to its moisture-beading, water repellent properties. The non-slip Hexagon Power Grip guarantees extreme control. Striking design and unsurpassable function; Performer will captivate you – for a lifetime.

WÜSTHOF stands for blades – for those moments when the knife slides effortlessly through fresh food.



Performer Chef's knife

Surface hardness:
104 Rockwell

Pioneering blade technology
with diamond-like-carbon
(DLC) coating

Ergonomic handle
ensures safe work

Blade is heat resistant
and food safe

A full bolster, the thickening
between blade and handle,
ensures finger protection

Innovative handle
construction with offset non-
slip honeycomb structure





HAND GUARD

The knife handle sits well in your palm and curves into the hand to prevent slipping.



FULL BOLSTER

The full bolster reliably protects your fingers when preparing and plating fresh food; the balance makes agile and precise work easier.



BLADE

The ultra-hard diamond-like carbon (DLC) coating allows the blade to glide through any food with uncompromising ease thanks to its moisture-beading, water repellent properties.



HOLLOW EDGE

Small air pockets are created by the dimples or indentations on the blade. These have a positive effect so that thin slices and soft, sticky food items are easier to remove from the blade.



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. From the very first time you use it, you can feel the difference compared to traditional serrated edges.

PARING KNIFE

WEIGHT: 0.121 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.9 IN

• • • • 5

1061200409 / 4002293112046



CHEF'S KNIFE

WEIGHT: 0.485 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 11.3 IN

• • • • 5

1061200116 / 4002293112015



CHEF'S KNIFE

WEIGHT: 0.567 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.5 IN

• • • • 5

1061200120 / 4002293112022



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.573 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.8 IN / ITEM LENGTH: 12 IN / W/HOLLOW EDGE

• • • • 5

1061231317 / 4002293112039



PRECISION DOUBLE-SERRATED BREAD KNIFE NEW

WEIGHT: 0.617 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 14.4 IN / W/PRECISION DOUBLE SERRATION

• • • • 5

1061201123 / 4002293116440



The knife that brings something special to your routine

WÜSTHOF AMICI - ENJOY SHARING

Inspired by memories of family and friends gathering al fresco in the Italian countryside, WÜSTHOF Amici celebrates a simpler life. It is a life connected to nature, love of good food, and affection for all we invite to the table.

The sculpted forged blade is paired with a uniquely variegated olive wood handle – no two are the same. Amici brings together a gracious Mediterranean lifestyle and old-world craftsmanship, creating a soulful reminder to cherish life's precious moments. Benvenuti Amici.





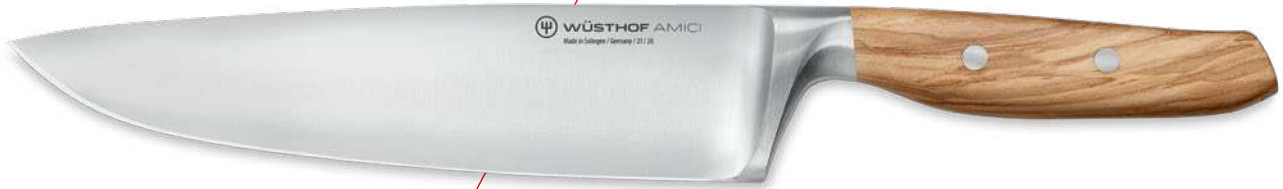
Amici Chef's knife

Hardness: 58 Rockwell

Polished

Full bolster

Olive wood



Plain edge

Blade: 8 in

Total length: 13.1 in





HOLLOW EDGE

Small air pockets are created by the dimples or indentations on the blade. These have a positive effect so that thin slices and soft, sticky food items are easier to remove from the blade.



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.



FULL BOLSTER

The full bolster reliably protects the fingers when preparing and plating fresh food and creates balance to make agile and precise work easier.



FULL TANG

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

PARING KNIFE NEW

WEIGHT: 0.198 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.9 IN / ITEM LENGTH: 8.1 IN

• • • • 5

1011300409 / 4002293115931



STEAK KNIFE NEW

WEIGHT: 0.216 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.9 IN / ITEM LENGTH: 9.4 IN

• • • • 5

1011301712 / 4002293115955



SERRATED UTILITY KNIFE NEW

WEIGHT: 0.216 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.9 IN / ITEM LENGTH: 9.9 IN / W/SERRATED EDGE

• • • • 5

1011301614 / 4002293115900



CHEF'S KNIFE NEW

WEIGHT: 0.474 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 11.6 IN

• • • • 5

1011300116 / 4002293115962



CHEF'S KNIFE NEW

WEIGHT: 0.540 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.1 IN

• • • • 5

1011300120 / 4002293115979



SANTOKU WITH HOLLOW EDGE NEW

WEIGHT: 0.450 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 2.2 IN / ITEM LENGTH: 11.7 IN / W/HOLLOW EDGE

• • • • 5

1011331317 / 4002293115993



PRECISION DOUBLE-SERRATED BREAD KNIFE NEW

WEIGHT: 0.512 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 14.3 IN / W/PRECISION DOUBLE SERRATION

• • • • 5

1011301123 / 4002293116358



6-PIECE KNIFE BLOCK SET NEW

WEIGHT: 8.907 LB / MATERIAL: BEECH WITH LEATHER, BROWN / 6.5 IN 14.9 IN 6.5 IN

• • • • 5

1091370501 / 4002293117645



- 1011300409 PARING KNIFE / 3 1/2 IN
 - 1011301614 SERRATED UTILITY KNIFE / 5 IN
 - 1011331317 SANTOKU WITH HOLLOW EDGE / 7 IN
 - 1011300120 CHEF'S KNIFE / 8 IN
 - 1011301123 PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
- KNIFE BLOCK





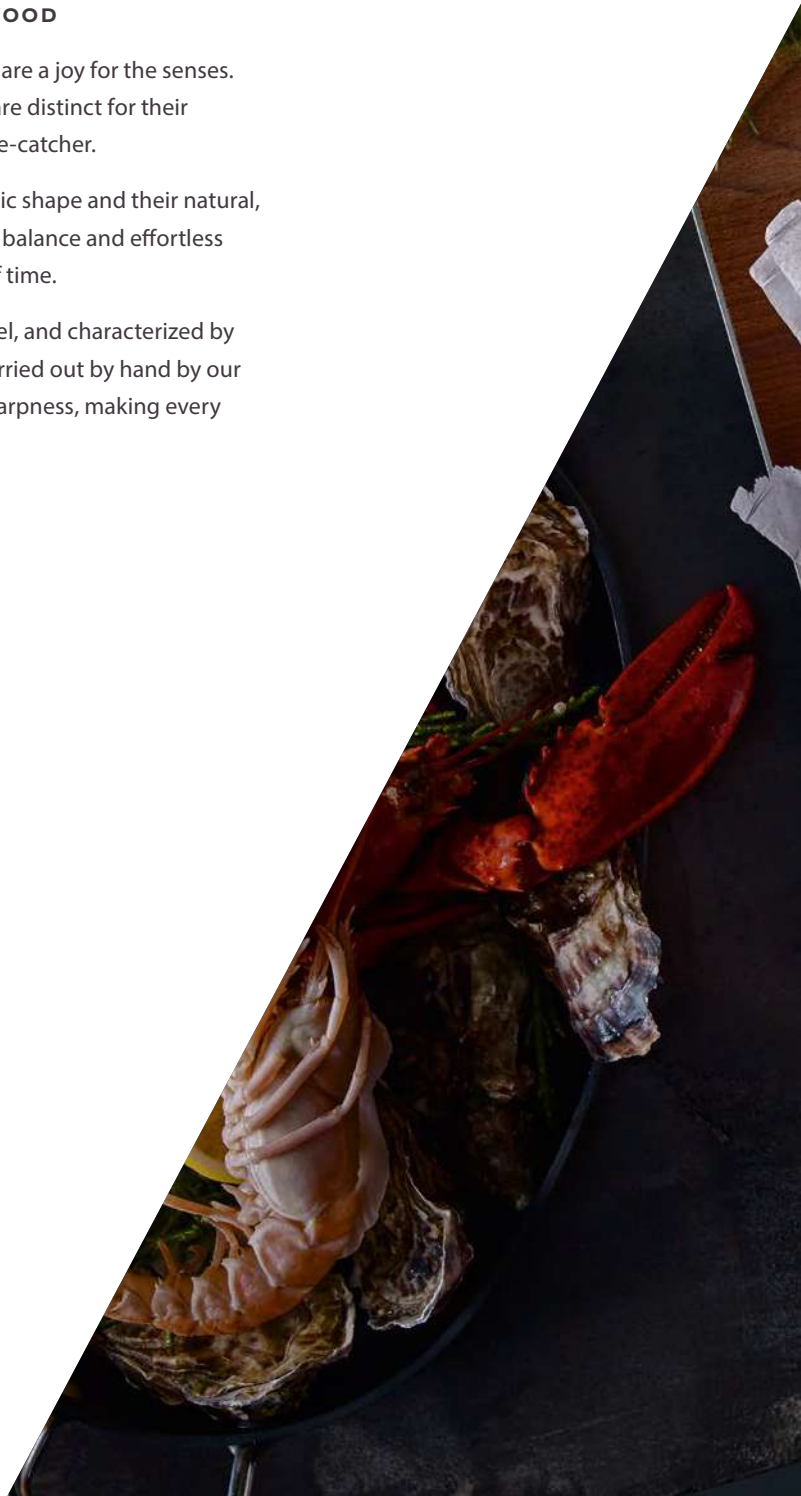
Forged luxury for unique knives

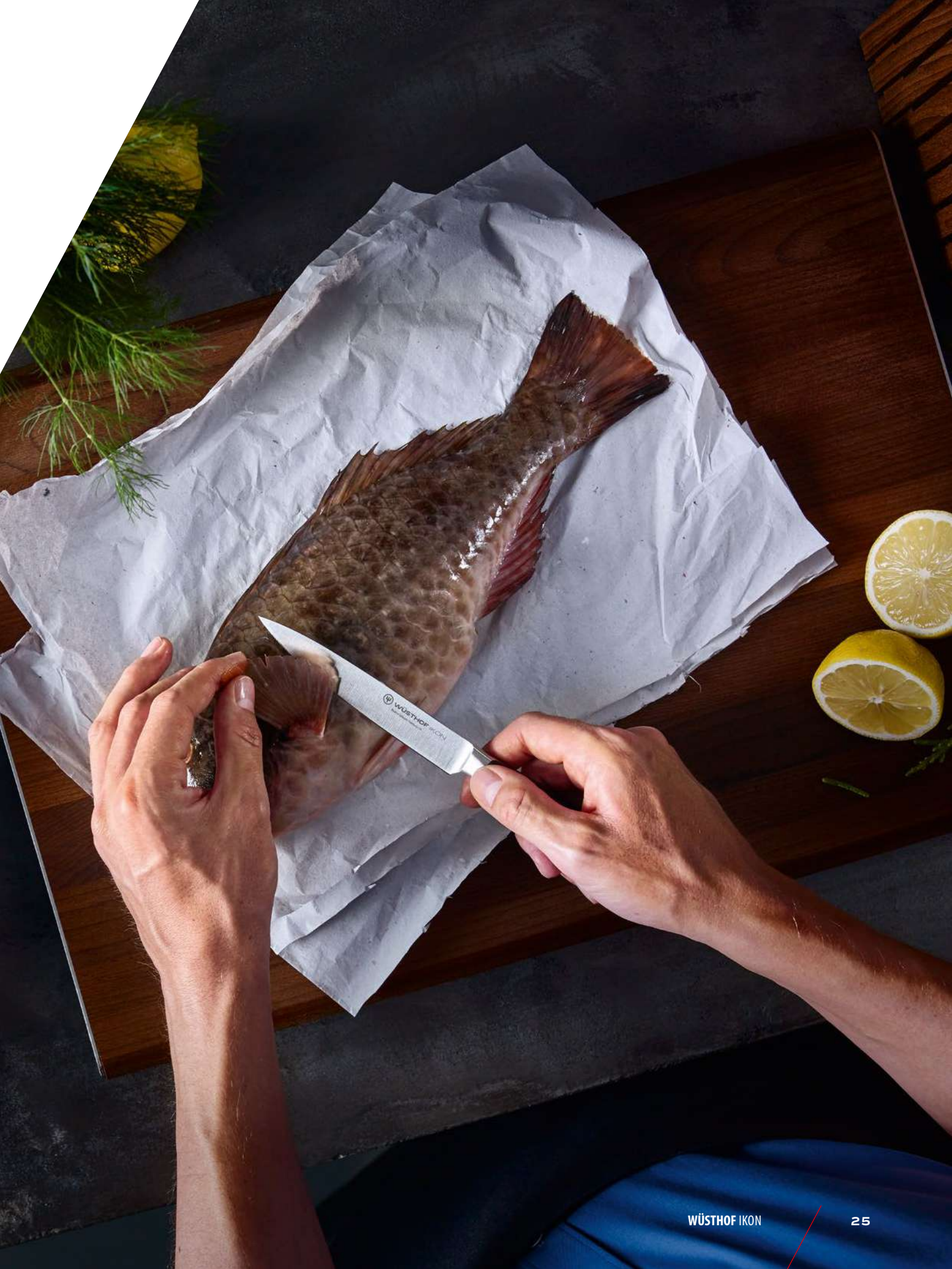
SHARP BLADES AND PREMIUM-QUALITY WOOD

With their unique features, the knives in the Ikon series are a joy for the senses. The handles, made from exquisite African Blackwood, are distinct for their individualized textures, making each knife a custom eye-catcher.

These handles are a delight to hold with their ergonomic shape and their natural, comfortable feel. The double bolster ensures optimum balance and effortless work, even when using the knife over longer periods of time.

The blades are forged from high-quality WÜSTHOF Steel, and characterized by their robustness and durability. The final edge work, carried out by hand by our experienced WÜSTHOF specialists, ensures extreme sharpness, making every movement of the knife a pleasure.





Ikon Chef's knife

Forged from one piece
of WÜSTHOF Steel

Balanced using double
bolster geometry

Full tang

Grinding angle 29°/
final buffing by hand

Handle made from sustainably
sourced African Blackwood





DOUBLE BOLSTER DESIGN

Balance and ergonomics — the special design with a double bolster ensures balanced handling, so the knife sits comfortably in your hand and guarantees effortless chopping.



HANDLE

The handles made from African Blackwood are permanently riveted and seamlessly assembled. The extremely dense wood is exceptionally hygienic and originates from sustainable cultivation.



HALF BOLSTER

The knife weighs less thanks to its slim bolster design, making work effortless. In addition, the design allows the entire length of the blade to be used and resharpened.



HOLLOW EDGE

Small air pockets are created by the dimples or indentations on the blade. These have a positive effect so that thin slices and soft, sticky food items are easier to remove from the blade.



PEELING KNIFE

This handy knife with a short, curved edge is especially well suited for cleaning and peeling round fruits and vegetables. Valuable vitamins are preserved thanks to the precise blade, reducing food waste.

PEELING KNIFE

WEIGHT: 0.152 LB / BLADE LENGTH: 2 3/4 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7 IN

1 • 3 4 •

1010532207 / 4002293101521



FLAT CUT PARING KNIFE

WEIGHT: 0.157 LB / BLADE LENGTH: 3 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.4 IN

1 • 3 4 •

1010533208 / 4002293101644



PARING KNIFE

WEIGHT: 0.161 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 8.1 IN

• • • • 5

1010530409 / 4002293101651



UTILITY KNIFE

WEIGHT: 0.170 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9 IN

1 • 3 4 •

1010530412 / 4002293103280



STEAK KNIFE

WEIGHT: 0.172 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9 IN

• • • • 5

1010531712 / 4002293101682



SERRATED UTILITY KNIFE

WEIGHT: 0.176 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9.8 IN / W/SERRATED EDGE

• • • • 5

1010531614 / 4002293101538



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.309 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 10.1 IN / W/HOLLOW EDGE

• • • • 5

1010531314 / 4002293101613



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.443 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.8 IN / ITEM LENGTH: 12.1 IN / W/HOLLOW EDGE

1 • 3 4 •

1010531317 / 4002293101637



BONING KNIFE

WEIGHT: 0.324 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.1 IN / ITEM LENGTH: 10.6 IN

• • • • 5

1010531414 / 4002293101552



UTILITY KNIFE

WEIGHT: 0.278 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.3 IN

• • • • 5

1010530716 / 4002293101484



CARVING KNIFE

WEIGHT: 0.370 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 12.9 IN

1 • 3 4 •

1010530720 / 4002293101491



CHEF'S KNIFE

WEIGHT: 0.399 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 11.4 IN

• • • • 5

1010530116 / 4002293101699



CHEF'S KNIFE

WEIGHT: 0.595 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.4 IN

• • • • 5

1010530120 / 4002293101705



CHEF'S KNIFE

WEIGHT: 0.615 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 14.4 IN

1 • 3 4 •

1010530123 / 4002293101729



CHINESE CHEF'S KNIFE

WEIGHT: 0.772 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 3.1 IN / ITEM LENGTH: 12.8 IN

1 • 3 4 •

1010531818 / 4002293101620



BREAD KNIFE

WEIGHT: 0.331 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 12.8 IN / W/SERRATED EDGE

• • • • 5

1010531020 / 4002293101590



PRECISION DOUBLE-SERRATED BREAD KNIFE

WEIGHT: 0.408 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.2 IN / W/PRECISION DOUBLE SERRATION

1 • 3 4 •

1010531123 / 4002293101583







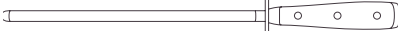
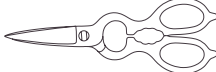
7-PIECE KNIFE BLOCK SET

WEIGHT: 7.650 LB / MATERIAL: WALNUT /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090570701 / 4002293120591



-  **1010530409** PARING KNIFE / 3 1/2 IN
-  **1010530716** UTILITY KNIFE / 6 IN
-  **1010530120** CHEF'S KNIFE / 8 IN
-  **1010531020** BREAD KNIFE / 8 IN
-  **3010586526** HONING STEEL / 10 IN
-  **1049595301** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK





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

A MODERN POWERHOUSE FOR TRADITIONAL FOOD FANS

With handles made from smoked oak, attractively designed brass riveting, and steel hardened specifically for the blades, the Crafter series is the powerful result of more than two hundred years of knife production at WÜSTHOF.

As the name “Crafter” suggests, these are robust work knives. They are made for exceptional food fans: dynamic workers who aren’t shy of hard work, but who can also appreciate the stylish, rustic aesthetic of this high-quality knife.





Crafter Chef's knife

Forged from one piece
of WÜSTHOF Steel

Traditional
brass rivets

Authentic
trident branding

Grinding angle 29° /
final buffing by hand

Handle scales made
from smoked oak

Full tang





HAND GUARD

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



HANDLE

The handle is made of smoked oak. The unique grain of the wood gives the knife unmistakable character, which is further enhanced by the branded logo.



FULL BOLSTER

The full bolster reliably protects the fingers when preparing and plating food. It creates balance to make agile and precise work easier.



HALF BOLSTER

The knife weighs less thanks to the slim bolster design, making work effortless. In addition, the design allows the entire blade to be used and resharpened.



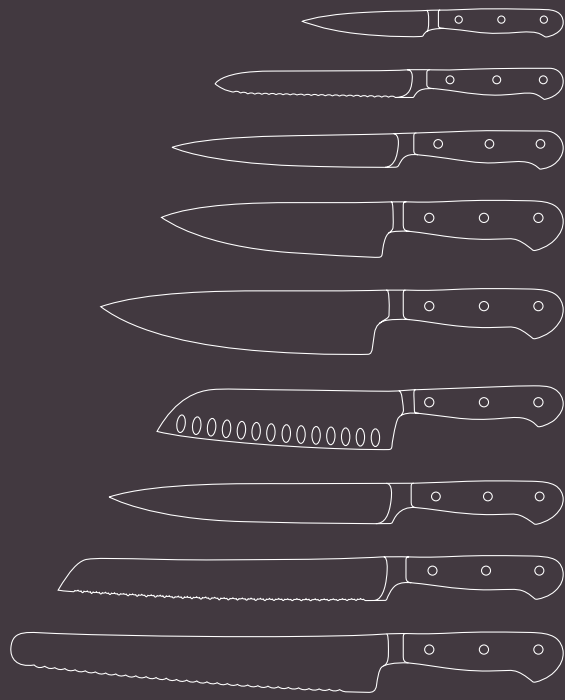
FULL TANG

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



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.



DEMI-BOLSTER PARING KNIFE

WEIGHT: 0.112 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.4 IN

• • • • 5

1010830409 / 4002293100449



SERRATED UTILITY KNIFE

WEIGHT: 0.148 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9.8 IN / W/SERRATED EDGE

• • • • 5

1010801614 / 4002293100395



UTILITY KNIFE

WEIGHT: 0.227 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.1 IN

• • • • 5

1010800716 / 4002293100418



DEMI-BOLSTER CHEF'S KNIFE

WEIGHT: 0.269 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 10.9 IN

• • • • 5

1010830116 / 4002293100456



DEMI-BOLSTER CHEF'S KNIFE

WEIGHT: 0.417 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 12.9 IN

• • • • 5

1010830120 / 4002293100463



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.357 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.8 IN / ITEM LENGTH: 11.9 IN / W/HOLLOW EDGE

• • • • 5

1010831317 / 4002293100470



CARVING KNIFE

WEIGHT: 0.320 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 1.3 IN

1 • 3 4 •

1010800720 / 4002293100425



PRECISION DOUBLE-SERRATED BREAD KNIFE

WEIGHT: 0.397 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.1 IN / W/PRECISION DOUBLE SERRATION

• • • • 5

1010801123 / 4002293100432



SUPER SLICER

WEIGHT: 0.441 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 15.2 IN / SCALLOPED EDGE

• • • • 5

1010833126 / 4002293104416

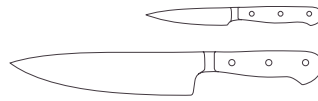


3-PIECE KNIFE BLOCK SET

WEIGHT: 4.123 LB / MATERIAL: MAPLE, OAK, SMOKED OAK, HEAT-TREATED BEECH /  5.5 IN  14.4 IN  4.3 IN

1 • 3 4 •

1090870202 / 4002293117744



1010830409 DEMI-BOLSTER PARING KNIFE / 3 1/2 IN

1010830120 DEMI-BOLSTER CHEF'S KNIFE / 8 IN

KNIFE BLOCK

7-PIECE KNIFE BLOCK SET

WEIGHT: 5.225 LB / MATERIAL: MAPLE, OAK, SMOKED OAK, HEAT-TREATED BEECH /  5.5 IN  14.4 IN  4.3 IN

1 • 3 4 •

1090870602 / 4002293117751



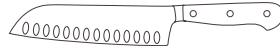
1010830409 DEMI-BOLSTER PARING KNIFE / 3 1/2 IN



1010801614 SERRATED UTILITY KNIFE / 5 IN



1010800716 UTILITY KNIFE / 6 IN



1010831317 SANTOKU WITH HOLLOW EDGE / 7 IN



1010830120 DEMI-BOLSTER CHEF'S KNIFE / 8 IN



1010801123 PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN

KNIFE BLOCK



Extreme precision with perfect ergonomics

BLACK AND ELEGANT. AGILE AND ROBUST.

The Classic Ikon series combines a timeless design with perfect ergonomics, excellent balance and an extremely sharp blade.

Thanks to the special double bolster with the additional forged thickening at the end of handle, the knife remains well balanced with every movement. The carefully shaped handle makes it comfortable to hold. The handle scales are made from a special synthetic material, and the handle itself is durably riveted, making the knife hygienic and easy to care for.





WÜSTHOF CLASSIC IKON
Made in Solingen / Germany / 20

Classic Ikon Chef's knife

Forged from one piece of WÜSTHOF Steel

Half bolster design for optimal weight balance

Full tang

Grinding angle 29°/ final buffing by hand

Triple riveted

Double bolster with high-quality logo etching





DOUBLE BOLSTER DESIGN

The special design with a double bolster ensures balanced handling, so the knife sits comfortably in your hand and guarantees effortless chopping.



SCALLOPED EDGE

The scalloped edge, curving outwards, produces a clean cut and is well suited for large fruits, vegetables or roasts. With its broad, long blade, it also works extremely well as a bread or cake knife.



HALF BOLSTER

The knife weighs less thanks to its slim bolster, making handling simpler. In addition, the design allows the entire length of the blade to be used and resharpened.



PEELING KNIFE

This handy knife with a short, curved edge is especially well suited for cleaning and peeling round fruits and vegetables.



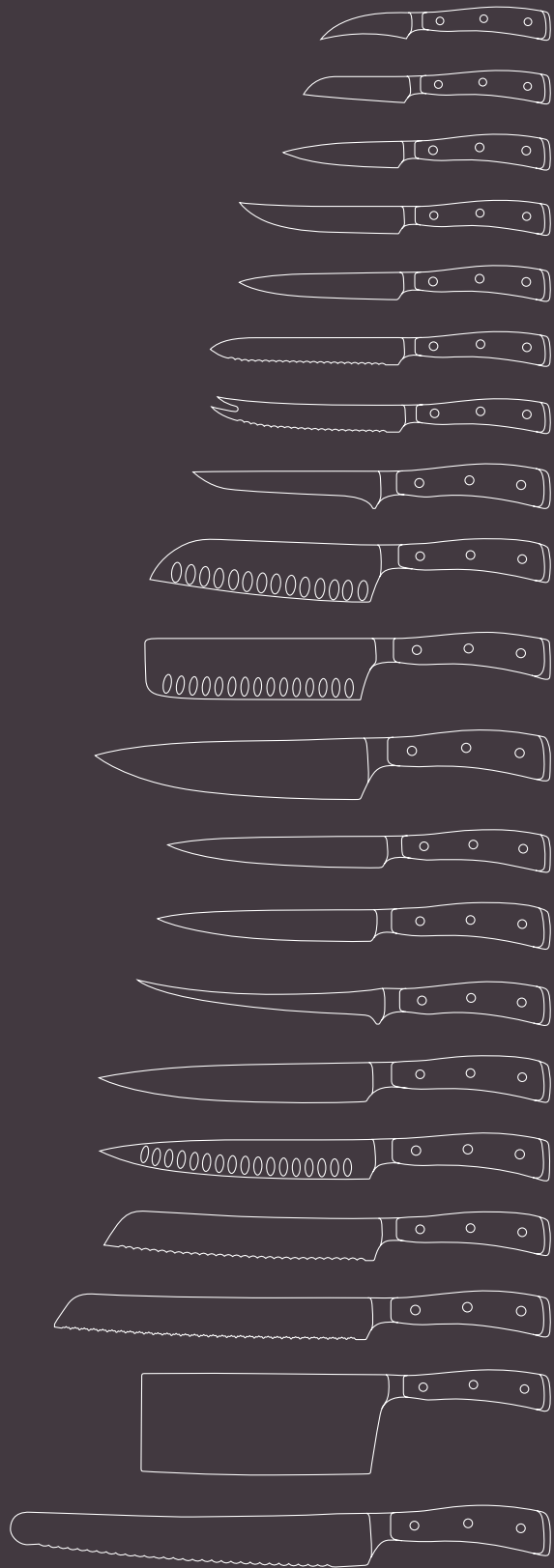
PRECISION DOUBLE-SERRATED EDGE

Our bread knife with the unique, double-serrated edge cuts soft bread, crusty loaves or large, hard fruits like pumpkin with equal ease. From the very first time you use it, you can feel the difference compared to traditional serrated edges.



HOLLOW EDGE

Small air pockets are created by the dimples or indentations on the blade. These have a positive effect so that thin slices and soft, sticky food items are easier to remove from the blade.



PEELING KNIFE

WEIGHT: 0.143 LB / BLADE LENGTH: 2 3/4 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7 IN

• • • • 5

1040332207 / 4002293100562



FLAT CUT PARING KNIFE

WEIGHT: 0.168 LB / BLADE LENGTH: 3 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.4 IN

• • • • 5

1040333208 / 4002293100548



PARING KNIFE

WEIGHT: 0.168 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 8.1 IN

• • • • 5

1040330409 / 4002293100579



STEAK KNIFE

WEIGHT: 0.172 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9 IN

• • • • 5

1040331712 / 4002293100630



UTILITY KNIFE

WEIGHT: 0.172 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9 IN

• • • • 5

1040330412 / 4002293100616



SERRATED UTILITY KNIFE

WEIGHT: 0.192 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9.8 IN / W/SERRATED EDGE

• • • • 5

1040331614 / 4002293100661



TOMATO KNIFE

WEIGHT: 0.172 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9.8 IN / W/SERRATED EDGE

• • • • 5

1040331914 / 4002293100685



BONING KNIFE

WEIGHT: 0.362 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.1 IN / ITEM LENGTH: 10.6 IN

• • • • 5

1040331414 / 4002293101347



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.329 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 10.1 IN / W/HOLLOW EDGE

• • • • 5

1040331314 / 4002293100760



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.448 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.8 IN / ITEM LENGTH: 12.1 IN / W/HOLLOW EDGE

• • • • 5

1040331317 / 4002293100784



NAKIRI WITH HOLLOW EDGE

WEIGHT: 0.509 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 11.7 IN / W/HOLLOW EDGE

• • • • 5

1040332617 / 4002293100814



CHEF'S KNIFE

WEIGHT: 0.403 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 11.4 IN

• • • • 5

1040330116 / 4002293101118



CHEF'S KNIFE

WEIGHT: 0.417 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 12 IN

1 • 3 4 •

1040330118 / 4002293101149



CHEF'S KNIFE

WEIGHT: 0.598 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.4 IN

• • • • 5

1040330120 / 4002293101163



CHEF'S KNIFE

WEIGHT: 0.639 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 14.4 IN

1 • 3 4 •

1040330123 / 4002293101194



FILLET KNIFE

WEIGHT: 0.346 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 0.9 IN / ITEM LENGTH: 12.3 IN

• • • • 5

1040333818 / 4002293101361



UTILITY KNIFE

WEIGHT: 0.289 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.3 IN

• • • • 5

1040330716 / 4002293100876



FILLET KNIFE

WEIGHT: 0.278 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.3 IN / FLEXIBLE BLADE

• • • • 5

1040333716 / 4002293100975



CARVING KNIFE

WEIGHT: 0.397 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 12.9 IN

• • • • 5

1040330720 / 4002293100890



CARVING KNIFE

WEIGHT: 0.401 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.1 IN

1 • 3 4 •

1040330723 / 4002293100906



CARVING KNIFE WITH HOLLOW EDGE

WEIGHT: 0.280 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 1.5 IN / W/HOLLOW EDGE

• 2 • • •

1040330820 / 4002293120270



CARVING KNIFE WITH HOLLOW EDGE

WEIGHT: 0.287 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.1 IN / W/HOLLOW EDGE

• 2 • • •

1040330823 / 4002293120249



BREAD KNIFE

WEIGHT: 0.340 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 12.8 IN / W/SERRATED EDGE

• • • • 5

1040331020 / 4002293100715



BREAD KNIFE

WEIGHT: 0.450 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.2 IN / W/SERRATED EDGE

1 • 3 4 •

1040331023 / 4002293100746



PRECISION DOUBLE-SERRATED BREAD KNIFE

WEIGHT: 0.443 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.2 IN / W/PRECISION DOUBLE SERRATION

• • • • 5

1040331123 / 4002293100708



CHINESE CHEF'S KNIFE

WEIGHT: 0.772 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 3.1 IN / ITEM LENGTH: 12.8 IN

1 • 3 4 •

1040331818 / 4002293101378



SUPER SLICER

WEIGHT: 0.586 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1.7 IN / ITEM LENGTH: 15.6 IN / SCALLOPED EDGE

• • • • 5

1040333126 / 4002293100937






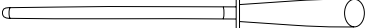
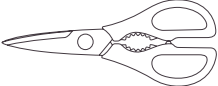
6-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 8.001 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090370604 / 4002293119649



-  **1040330409** PARING KNIFE / 3 1/2 IN
-  **1040330120** CHEF'S KNIFE / 8 IN
-  **1040331020** BREAD KNIFE / 8 IN
-  **3039703101** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK**





The bright alternative for radiant kitchen moments

ELEGANT DESIGN. OUTSTANDING FUNCTIONALITY.

With their cream-colored handles, the Classic Ikon series knives are not just special in the knife market – they are also showstoppers in any kitchen. The handles, firmly triple riveted and made from a special synthetic material, meet the highest hygiene standards.

Thanks to the innovative bolster design and the smooth, ergonomic style of the handle, the knife sits perfectly in your hand. The blades are extremely sharp, and remain so for an exceptionally long time. The special workmanship that has gone into these knives makes chopping, slicing and portioning a delight.





Classic Ikon Chef's knife

Forged from one piece of WÜSTHOF Steel

Half bolster design for optimal weight balance

Full tang

Grinding angle 29°/ final buffing by hand

Triple riveted

Double bolster with high-quality logo etching





DOUBLE BOLSTER DESIGN

Balance and ergonomics — the special design with a double bolster ensures balanced handling, so the knife sits comfortably in your hand and guarantees effortless chopping.



PEELING KNIFE

This handy knife with a short, curved edge is especially well suited for cleaning and peeling round fruits and vegetables. Valuable vitamins are preserved thanks to the precise blade, reducing food waste.



HALF BOLSTER

The knife weighs less thanks to its slim bolster design, making work effortless. In addition, the design allows the entire length of the blade to be used and resharpened.



HOLLOW EDGE

Small air pockets are created by the dimples or indentations on the blade. These have a positive effect so that thin slices and soft, sticky food items are easier to remove from the blade.



HANDLE HEEL WITH LOGO

The ergonomic handle ensures perfect grip. It is also riveted, and features an elegantly etched trident logo.

PEELING KNIFE

WEIGHT: 0.143 LB / BLADE LENGTH: 2 3/4 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7 IN

1 • 3 4 •

1040432207 / 4002293101910



FLAT CUT PARING KNIFE

WEIGHT: 0.168 LB / BLADE LENGTH: 3 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.4 IN

1 • 3 4 •

1040433208 / 4002293101897



PARING KNIFE

WEIGHT: 0.168 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 8.1 IN

1 • 3 4 •

1040430409 / 4002293101934



STEAK KNIFE

WEIGHT: 0.172 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9 IN

1 • 3 4 •

1040431712 / 4002293101972



SERRATED UTILITY KNIFE

WEIGHT: 0.192 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9.8 IN / W/SERRATED EDGE

1 • 3 4 •

1040431614 / 4002293101996



BONING KNIFE

WEIGHT: 0.362 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.1 IN / ITEM LENGTH: 10.6 IN

1 • 3 4 •

1040431414 / 4002293102290



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.329 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 10.1 IN / W/HOLLOW EDGE

1 • 3 4 •

1040431314 / 4002293102085



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.448 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.8 IN / ITEM LENGTH: 12.1 IN / W/HOLLOW EDGE

1 • 3 4 •

1040431317 / 4002293102115



UTILITY KNIFE

WEIGHT: 0.289 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.3 IN

1 • 3 4 •

1040430716 / 4002293102160



CARVING KNIFE

WEIGHT: 0.397 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 12.9 IN

1 • 3 4 •

1040430720 / 4002293102184



CHINESE CHEF'S KNIFE

WEIGHT: 0.772 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 3.1 IN / ITEM LENGTH: 12.8 IN

1 • 3 4 •

1040431818 / 4002293102313



CHEF'S KNIFE

WEIGHT: 0.403 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 11.4 IN

1 • 3 4 •

1040430116 / 4002293102221



CHEF'S KNIFE

WEIGHT: 0.598 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.4 IN

1 • 3 4 •

1040430120 / 4002293102245



CHEF'S KNIFE

WEIGHT: 0.639 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 14.4 IN

1 • 3 4 •

1040430123 / 4002293102269



BREAD KNIFE

WEIGHT: 0.485 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 12.8 IN / W/SERRATED EDGE

1 • 3 4 •

1040431020 / 4002293102047



PRECISION DOUBLE-SERRATED BREAD KNIFE

WEIGHT: 0.443 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.2 IN / W/PRECISION DOUBLE SERRATION

1 • 3 4 •

1040431123 / 4002293102023



Number one in forged kitchen knives

LARGEST SELECTION. EXCEPTIONAL QUALITY.

Our Classic knife features the largest variety of models in the world, with blade lengths ranging from 2.75 to 12 inches and more than 54 distinct blade shapes. With its clear-cut design and straightforward handling, the series offers the perfect tools for professional chefs and home cooks alike.

Quality always comes first. Each Classic knife is expertly crafted through 55 manufacturing steps with over 20 uncompromising quality controls. The blades are forged from a single piece of WÜSTHOF Steel. They are especially sharp, robust and long-lasting thanks to the WÜSTHOF sharpening process.



Classic Chef's knife

Forged from one piece
of WÜSTHOF steel

Safe work thanks
to the full bolster

Triple riveted

Grinding angle 29° /
final buffing by hand

Full tang

Hand guard



**DAS ORIGINAL FÜR QUALITÄTSENSIBELN
FOOD-FANS.**
200 Jahre Schmiedekunst. Zeitloses Design.
Zweifelhafte Leistung.
Die WÜSTHOF Classic Messer sind bereit, Ihnen die, was für
Ihre großen und kleinen Aufgaben in der Bar- und Küchenwelt
alle großen sind. Man muss nur probieren, um zu wissen, dass
Ihre neue Leidenschaft gefunden ist. Es gibt die Welt, aber
nur eine Leidenschaft, die Sie begeistern wird. Perfekt wie
jeder der 20 verschiedenen Modelle dieser Serie. Einmal in der
Hand, und Sie werden wissen, warum Sie sie brauchen. Die
Hand, und Sie werden wissen, warum Sie sie brauchen. Die
Hand, und Sie werden wissen, warum Sie sie brauchen.

THE ORIGINAL FOR LOVERS OF FOOD
200 years of craftsmanship. Timeless design.
Unshakable performance.
WÜSTHOF Classic offers the culinary benchmark for chefs.
Big and small, with over 20 models, always the classic.
Man, man, it's not just you can't make. The traditional
single rivet design has been a favorite for generations.
With perfect balance, a full tang and hand guard, you perform
with precision and ease. Manufactured entirely in
Solingen, Germany.

**LE COUTEAU AUTHENTIQUE POUR LES
CULINIERS EXIGENTS**
200 ans de savoir-faire. Un design intemporel.
Une fiabilité à toute épreuve.
Le steel Classic de WÜSTHOF est la référence en matière de coutellerie et
surtout à tout type de tâche. Le design traditionnel à trois rivets apporte
le même savoir-faire des générations. Grand à son équilibre parfait, cette
serie multi-modèles forgée vous permet, en travail précis et facile, avec plus
de 20 modèles, de trouver le modèle qui vous convient. Une fois en
main, et vous saurez pourquoi vous avez besoin de la série Classic de WÜSTHOF.
Coutellerie de précision fabriquée à Solingen, en Allemagne.



HAND GUARD

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



FULL BOLSTER

The full bolster reliably protects your fingers when preparing and plating fresh food; the balance makes agile and precise work easier.



FULL TANG

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



HOLLOW EDGE

The dimples on the blade create small air pockets. These have a positive effect so that thin slices and soft, sticky food items are easier to remove from the blade.



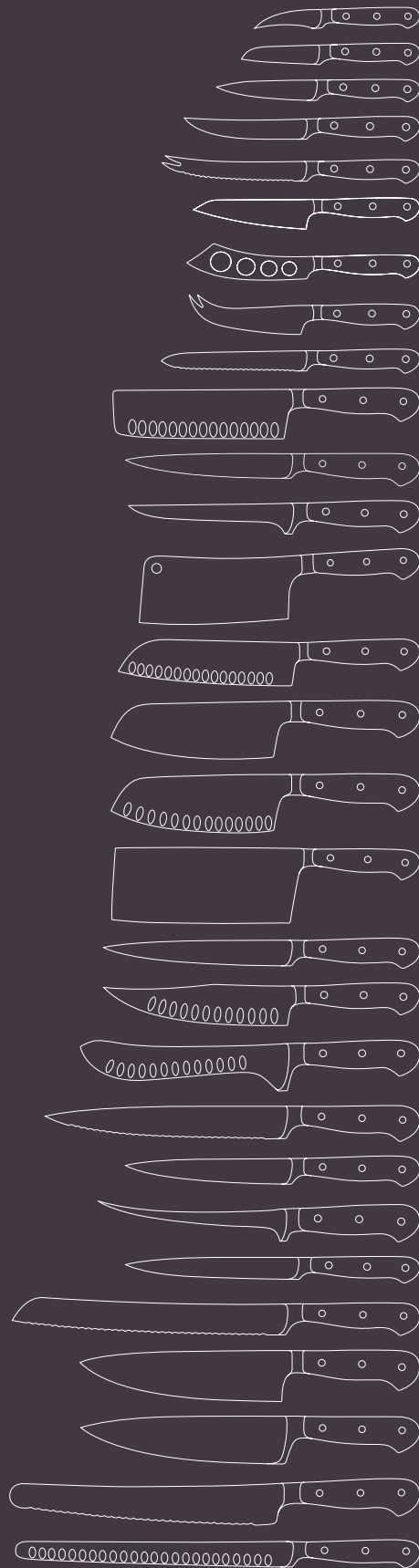
PRECISION DOUBLE-SERRATED EDGE

The bread knife with the unique, double-serrated edge cuts hard crusts just as easily as soft bread or large fruits like pumpkin. From the very first time you use it, you can feel the difference compared to traditional serrated edges.



BUTCHER KNIFE

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



PEELING KNIFE

WEIGHT: 0.130 LB / BLADE LENGTH: 2 3/4 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 6.7 IN

• • • • 5

1040102207 / 4002293103433



FLAT CUT PARING KNIFE

WEIGHT: 0.135 LB / BLADE LENGTH: 3 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.1 IN

• • • • 5

1040103208 / 4002293103365



DEMI-BOLSTER PARING KNIFE

WEIGHT: 0.137 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.4 IN

1 • 3 4 •

1040130409 / 4002293103440



PARING KNIFE

WEIGHT: 0.157 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.5 IN

• • • • 5

1040100409 / 4002293103464



UTILITY KNIFE

WEIGHT: 0.161 LB / BLADE LENGTH: 4 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.9 IN

• • • • 5

1040100410 / 4002293104355



UTILITY KNIFE

WEIGHT: 0.165 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9 IN

• • • • 5

1040100412 / 4002293104423



SERRATED PARING KNIFE

WEIGHT: 0.143 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.5 IN / W/SERRATED EDGE

• 2 • • •

1040100609 / 4002293120263



EXTRA WIDE PARING KNIFE

WEIGHT: 0.132 LB / BLADE LENGTH: 4 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 7.8 IN

• 2 • • •

1040133410 / 4002293120294



STEAK KNIFE

WEIGHT: 0.185 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9 IN

• • • • 5

1040101712 / 4002293104522



TOMATO KNIFE

WEIGHT: 0.168 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9.8 IN / W/SERRATED EDGE

• • • • 5

1040101914 / 4002293104560



ASIAN UTILITY KNIFE

WEIGHT: 0.157 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 8.9 IN

• 2 • • •

1040136812 / 4002293120317



SOFT CHEESE KNIFE

WEIGHT: 0.262 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 10.2 IN / PERFORATED

• • • • 5

1040132714 / 4002293103334



HARD CHEESE KNIFE

WEIGHT: 0.273 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.3 IN / ITEM LENGTH: 9.8 IN

• • • • 5

1040135214 / 4002293103341



SERRATED UTILITY KNIFE

WEIGHT: 0.176 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9.8 IN / W/SERRATED EDGE

• • • • 5

1040101614 / 4002293104607



FILLET KNIFE

WEIGHT: 0.311 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 12.1 IN

• • • • 5

1040103818 / 4002293105833



BONING KNIFE

WEIGHT: 0.311 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 10.6 IN

• • • • 5

1040101414 / 4002293105758



BONING KNIFE

WEIGHT: 0.320 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 11.4 IN

1 • 3 4 •

1040101416 / 4002293105772



CLEAVER

WEIGHT: 0.992 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 2.8 IN / ITEM LENGTH: 11.7 IN

• • • • 5

1040102816 / 4002293109152



CHINESE CHEF'S KNIFE

WEIGHT: 0.710 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 3.1 IN / ITEM LENGTH: 12.5 IN

1 • 3 4 •

1040131818 / 4002293109169



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.267 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 10 IN / W/HOLLOW EDGE

• • • • 5

1040131314 / 4002293104911



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.388 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.8 IN / ITEM LENGTH: 11.9 IN / W/HOLLOW EDGE

• • • • 5

1040131317 / 4002293104928



CHAI DAO

WEIGHT: 0.483 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 2.3 IN / ITEM LENGTH: 11.6 IN

1 • 3 4 •

1030135517 / 4002293112367



CHAI DAO WITH HOLLOW EDGE

WEIGHT: 0.507 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 2.2 IN / ITEM LENGTH: 11.7 IN / W/HOLLOW EDGE

1 • 3 4 •

1040135617 / 4002293109176



NAKIRI WITH HOLLOW EDGE

WEIGHT: 0.392 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 11.4 IN / W/HOLLOW EDGE

• • • • 5

1040132617 / 4002293104973



UTILITY KNIFE

WEIGHT: 0.245 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 10.3 IN

1 • 3 4 •

1040100714 / 4002293105055



UTILITY KNIFE

WEIGHT: 0.254 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.1 IN

• • • • 5

1040100716 / 4002293105062



FILLET KNIFE

WEIGHT: 0.232 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.1 IN

1 • 3 4 •

1040103716 / 4002293105352



FILLET KNIFE

WEIGHT: 0.243 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.9 IN

• • • • 5

1040103718 / 4002293105369



UTILITY KNIFE

WEIGHT: 0.265 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.9 IN

1 • 3 4 •

1040100718 / 4002293105079



FISH FILLET KNIFE

WEIGHT: 0.163 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 10.6 IN / FLEXIBLE BLADE

1 • 3 4 •

1040102916 / 4002293105017



FISH FILLET KNIFE

WEIGHT: 0.179 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 12.2 IN / FLEXIBLE BLADE

1 • 3 4 •

1040102920 / 4002293109206



CARVING KNIFE

WEIGHT: 0.366 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 13 IN

• • • • 5

1040100720 / 4002293105086



CARVING KNIFE WITH HOLLOW EDGE

WEIGHT: 0.359 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 12.8 IN / W/HOLLOW EDGE

• • • • 5

1040100820 / 4002293105192



CARVING KNIFE

WEIGHT: 0.381 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.1 IN

• • • • 5

1040100723 / 4002293105093



CARVING KNIFE WITH HOLLOW EDGE

WEIGHT: 0.377 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14 IN / W/HOLLOW EDGE

• • • • 5

1040100823 / 4002293105208



SERRATED SLICER

WEIGHT: 0.399 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14 IN / W/SERRATED EDGE

1 • 3 4 •

1040100923 / 4002293105178



CRAFTSMAN WITH HOLLOW EDGE

WEIGHT: 0.384 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 11.9 IN / W/HOLLOW EDGE

• 2 • • •

1040134318 / 4002293104690



BUTCHER KNIFE WITH HOLLOW EDGE

WEIGHT: 0.531 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.3 IN / W/HOLLOW EDGE

• • • • 5

1040107120 / 4002293105840



BREAD KNIFE

WEIGHT: 0.291 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 12.6 IN / W/SERRATED EDGE

• • • • 5

1040101020 / 4002293104720



BREAD KNIFE

WEIGHT: 0.419 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.1 IN / W/SERRATED EDGE

1 • 3 4 •

1040101023 / 4002293104744



PRECISION DOUBLE-SERRATED BREAD KNIFE

WEIGHT: 0.408 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.1 IN / W/PRECISION DOUBLE SERRATION

• • • • 5

1040101123 / 4002293104812



BREAD KNIFE

WEIGHT: 0.434 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 15.2 IN / W/SERRATED EDGE

1 • 3 4 •

1040101026 / 4002293104799



CHEF'S KNIFE

WEIGHT: 0.262 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 1.4 IN / ITEM LENGTH: 9.1 IN

1 • 3 4 •

1040100112 / 4002293105413



CHEF'S KNIFE

WEIGHT: 0.284 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.4 IN / ITEM LENGTH: 10.3 IN

1 • 3 4 •

1040100114 / 4002293105420



CHEF'S KNIFE

WEIGHT: 0.384 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 11.2 IN

• • • • 5

1040100116 / 4002293105437



DEMI BOLSTER CHEF'S KNIFE

WEIGHT: 0.306 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 11 IN

1 • 3 4 •

1040130116 / 4002293104751



CHEF'S KNIFE

WEIGHT: 0.417 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 12 IN

1 • 3 4 •

1040100118 / 4002293105468



DEMI BOLSTER CHEF'S KNIFE

WEIGHT: 0.474 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13 IN

1 • 3 4 •

1040130120 / 4002293104782



CHEF'S KNIFE

WEIGHT: 0.591 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.3 IN

• • • • 5

1040100120 / 4002293105475



DEMI-BOLSTER CHEF'S KNIFE WITH HOLLOW EDGE

WEIGHT: 0.604 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.5 IN / W/HOLLOW EDGE

• 2 • • •

1040130220 / 4002293118635



CHEF'S KNIFE WITH HOLLOW EDGE

WEIGHT: 0.582 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.2 IN / W/HOLLOW EDGE

• • • • 5

1040100220 / 4002293104553



DEMI-BOLSTER CHEF'S KNIFE

WEIGHT: 0.496 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 14.2 IN

1 • 3 4 •

1040130123 / 4002293104843



WIDE CHEF'S KNIFE

WEIGHT: 0.622 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 2.2 IN / ITEM LENGTH: 13 IN

• • • • 5

1040104120 / 4002293105598



WIDE CHEF'S KNIFE

WEIGHT: 0.690 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 2.2 IN / ITEM LENGTH: 15.4 IN

• • • • 5

1040104126 / 4002293105604



CHEF'S KNIFE

WEIGHT: 0.639 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 15.6 IN

• • • • 5

1040100126 / 4002293105499



SUPER SLICER

WEIGHT: 0.481 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 15.1 IN / SCALLOPED EDGE

• • • • 5

1040133126 / 4002293105291



HAM SLICER WITH HOLLOW EDGE

WEIGHT: 0.278 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 15 IN / W/HOLLOW EDGE

• • • • 5

1040106626 / 4002293105277



SALMON SLICER WITH HOLLOW EDGE

WEIGHT: 0.271 LB / BLADE LENGTH: 12 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 17.3 IN / W/HOLLOW EDGE / FLEXIBLE BLADE

1 • 3 4 •

1040102432 / 4002293105345



← extra long 12 in →




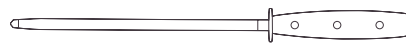
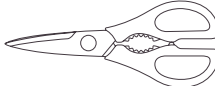
6-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 7.899 LB / MATERIAL: ACACIA / 4.5 IN 8.5 IN 10.5 IN

• 2 • • •

1090170606 / 4002293119526



-  **1040100409** PARING KNIFE / 3 1/2 IN
-  **1040101614** SERRATED UTILITY KNIFE / 5 IN
-  **1040100120** CHEF'S KNIFE / 8 IN
-  **3030185023** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK**



The original in white – for design purists

CLASSIC. WHITE. EXQUISITE.

With their white handles, our versatile WÜSTHOF Classic knives give your kitchen that special something. The white version offers everything that food fans and professional chefs have come to expect from the tried-and-tested Classic knife series which was introduced in 1886. They remain sharp for longer and sit comfortably in your hand, making every movement effortless and precise.

Our knives are manufactured entirely in Solingen, Germany, using high-grade materials and with loving attention to detail. Combining elegance with genuine quality, they serve as reliable companions to purist design fans, from food preparation to plating and serving.





WÜSTHOF
PS

WÜSTHOF CLASSIC
Made in Solingen, Germany

Classic Chef's knife

Forged from one piece of WÜSTHOF steel

Safe work thanks to the full bolster

Triple riveted

Grind angle 29° / final buffing by hand

Full tang

Hand guard





HAND GUARD

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



FULL BOLSTER

The full bolster reliably protects your fingers when preparing and plating fresh food; the balance makes agile and precise work easier.



FULL TANG

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



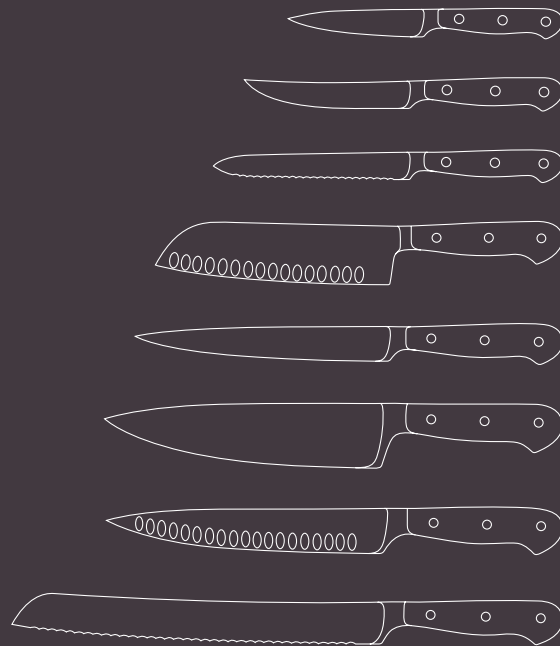
HOLLOW EDGE

Small air pockets are created by the dimples or indentations on the blade. These have a positive effect so that thin slices and soft, sticky food items are easier to remove from the blade.



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. From the very first time you use it, you can feel the difference compared to traditional serrated edges.



PARING KNIFE

WEIGHT: 0.157 LB / BLADE LENGTH: 3 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.5 IN

1 • 3 4 •

1040200409 / 4002293112084



STEAK KNIFE

WEIGHT: 0.185 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9 IN

1 • 3 4 •

1040201712 / 4002293112114



SERRATED UTILITY KNIFE

WEIGHT: 0.176 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9.8 IN / W/SERRATED EDGE

1 • 3 4 •

1040201614 / 4002293112138



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.267 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 10 IN / W/HOLLOW EDGE

1 • 3 4 •

1040231314 / 4002293120362



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.388 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.8 IN / ITEM LENGTH: 11.9 IN / W/HOLLOW EDGE

1 • 3 4 •

1040231317 / 4002293112183



UTILITY KNIFE

WEIGHT: 0.254 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.1 IN

1 • 3 4 •

1040200716 / 4002293112244



CHEF'S KNIFE

WEIGHT: 0.384 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 11.2 IN

1 • 3 4 •

1040200116 / 4002293112268



CHEF'S KNIFE

WEIGHT: 0.591 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.3 IN

1 • 3 4 •

1040200120 / 4002293112282



CARVING KNIFE WITH HOLLOW EDGE

WEIGHT: 0.377 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14 IN / W/HOLLOW EDGE

1 • 3 4 •

1040200823 / 4002293112220



PRECISION DOUBLE-SERRATED BREAD KNIFE

WEIGHT: 0.408 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.1 IN / W/PRECISION DOUBLE SERRATION

1 • 3 4 •

1040201123 / 4002293112152







6-PIECE KNIFE BLOCK SET

WEIGHT: 5.181 LB / MATERIAL: ASH AND BEECH, WHITE /  5.1 IN  15.1 IN  5.1 IN

1 • 3 4 •

1090270501 / 4002293115894



-  **1040200409** PARING KNIFE / 3 1/2 IN
 -  **1040201614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040200716** UTILITY KNIFE / 6 IN
 -  **1040231317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1040200120** CHEF'S KNIFE / 8 IN
- KNIFE BLOCK






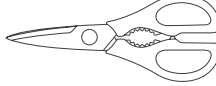
7-PIECE KNIFE BLOCK SET

WEIGHT: 5.181 LB / MATERIAL: HEAT-TREATED BEECH AND MDF, WHITE /  3.6 IN  14.6 IN  11.6 IN

1 • 3 4 •

1090270601 / 4002293115870



-  **1040200409** PARING KNIFE / 3 1/2 IN
 -  **1040201614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040231317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1040200120** CHEF'S KNIFE / 8 IN
 -  **3040285023** HONING STEEL / 9 IN
 -  **1040294901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK

GO TO
CHAPTER
STORAGE

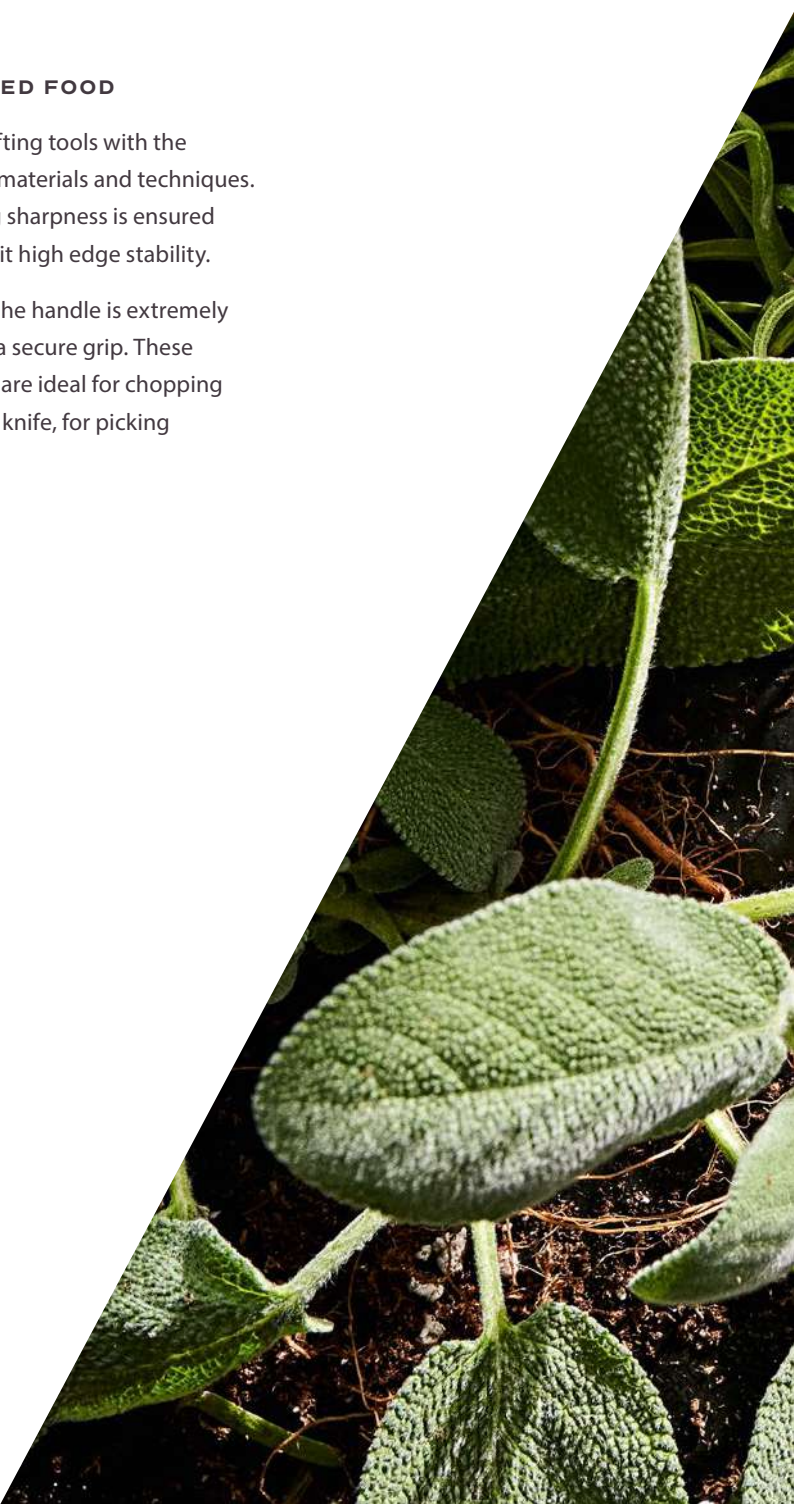


Sustainable tools for environmentally aware trendsetters

HEALTHY, HOMEGROWN, FRESHLY PREPARED FOOD

Urban Farmer combines the natural beauty of rustic crafting tools with the high-tech precision of knives made using cutting-edge materials and techniques. The blade is made from WÜSTHOF Steel. Its long-lasting sharpness is ensured by a Rockwell hardness of 56, while the solid tang gives it high edge stability.

Made from sustainably grown and heat-treated beech, the handle is extremely robust. Combined with the non-slip bolster, it provides a secure grip. These knives are well balanced, easy to use and efficient. They are ideal for chopping vegetables and slicing meat, or, like the unique pruning knife, for picking vegetables, fruit or herbs straight from the garden.





Urban Farmer Chef's knife

Blades cut with a 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 captivates with its natural texture, is smooth to the touch. As with all high-quality knives, this knife should be washed by hand.



PRUNING KNIFE

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



NON-SLIP BOLSTER

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



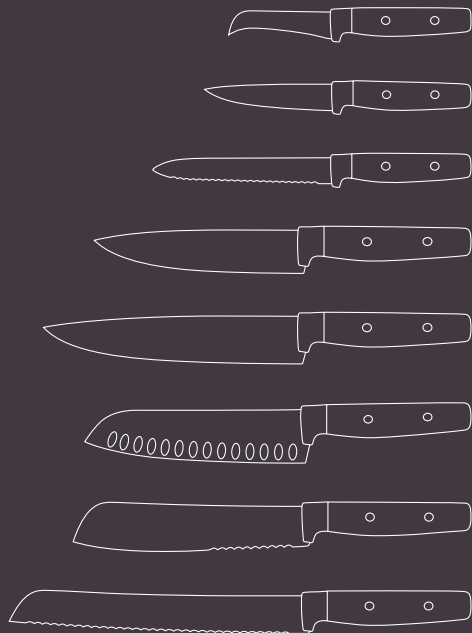
SERRATED EDGE

Knives with a robust serrated edge effortlessly slice tomatoes and glide easily through most kinds of bread, rolls, vegetables, soft fruits with hard skins, and cured sausages.



MACHETE

Whether you're harvesting large vegetables and entire lettuce heads, digging planting holes, or tending to potatoes, this powerful machete is the ultimate tool in the garden. With its combination of serrated and smooth edge, it is also the perfect tool for prepping vegetables such as cabbage and pumpkin.



PRUNING KNIFE

WEIGHT: 0.139 LB / BLADE LENGTH: 3 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 7.4 IN

1 • 3 4 •

1025247808 / 4002293100272



PARING KNIFE

WEIGHT: 0.152 LB / BLADE LENGTH: 4 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 8.3 IN

1 • 3 4 •

1025245110 / 4002293100319



SERRATED UTILITY KNIFE

WEIGHT: 0.163 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 9.8 IN / W/SERRATED EDGE

1 • 3 4 •

1025246314 / 4002293100296



CHEF'S KNIFE

WEIGHT: 0.302 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.4 IN / ITEM LENGTH: 11.4 IN

1 • 3 4 •

1025244816 / 4002293100333



CHEF'S KNIFE

WEIGHT: 0.359 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 13 IN

1 • 3 4 •

1025244820 / 4002293100340



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.357 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.8 IN / ITEM LENGTH: 11.7 IN / W/HOLLOW EDGE

1 • 3 4 •

1025246017 / 4002293100357



MACHETE

WEIGHT: 0.337 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.3 IN / ITEM LENGTH: 12.1 IN / W/PARTIAL SERRATION

1 • 3 4 •

1025247918 / 4002293100388



BREAD KNIFE

WEIGHT: 0.397 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.1 IN / W/SERRATED EDGE

1 • 3 4 •

1025245723 / 4002293100302





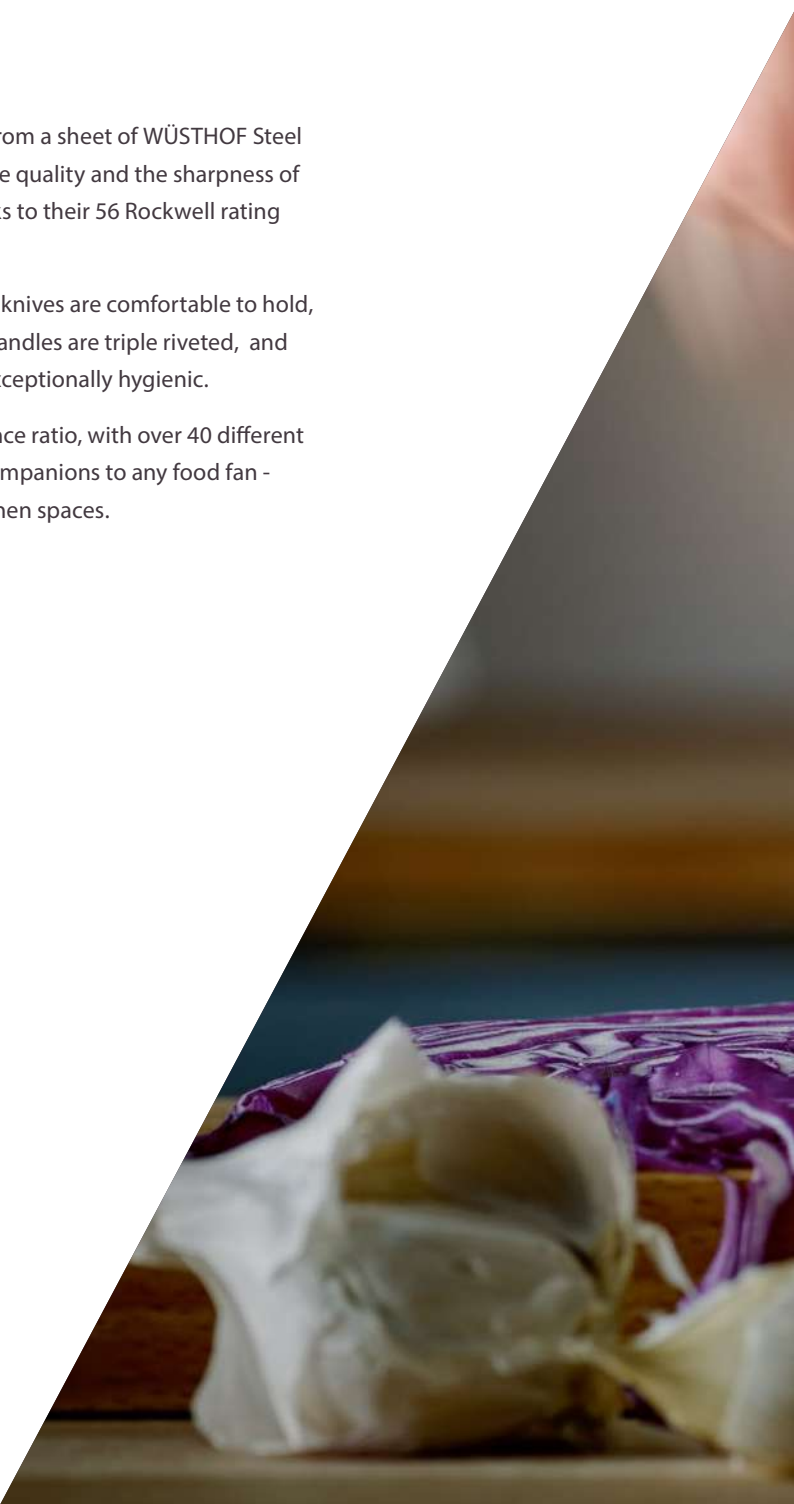
Light – Sharp – Versatile The perfect series for getting started in your kitchen

AN AGILE ALL-PURPOSE KNIFE

A precision laser cuts the blade of each Gourmet knife from a sheet of WÜSTHOF Steel before going through 35 manufacturing stages. Both the quality and the sharpness of these knives are comparable to the forged knives, thanks to their 56 Rockwell rating (an extremely high degree of hardness).

Due to their lighter weight and unique ergonomics, the knives are comfortable to hold, well balanced and easy on your hands and wrists. The handles are triple riveted, and made from a special synthetic material, making them exceptionally hygienic.

The Gourmet series has an excellent price-to-performance ratio, with over 40 different items at a range of costs. These knives serve as trusty companions to any food fan - and as reliable, essential equipment in professional kitchen spaces.





Gourmet Chef's knife

Blades cut using precision lasers

Seamlessly molded handle

Triple riveted



Grinding angle 29° / final buffing by hand

Light weight for agile handling

Full tang

Hand guard





HAND GUARD

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



FULL TANG

As an extension of the blade, the tang gives the knife reliable stability. It ensures good balance by acting as a counterweight to the blade.



TOMATO KNIFE

The fine, serrated edge of the tomato knife cuts smoothly through firm tomato skin, while the forked tip reliably picks up every slice. The knife is also well suited for slicing cheese and fruit.



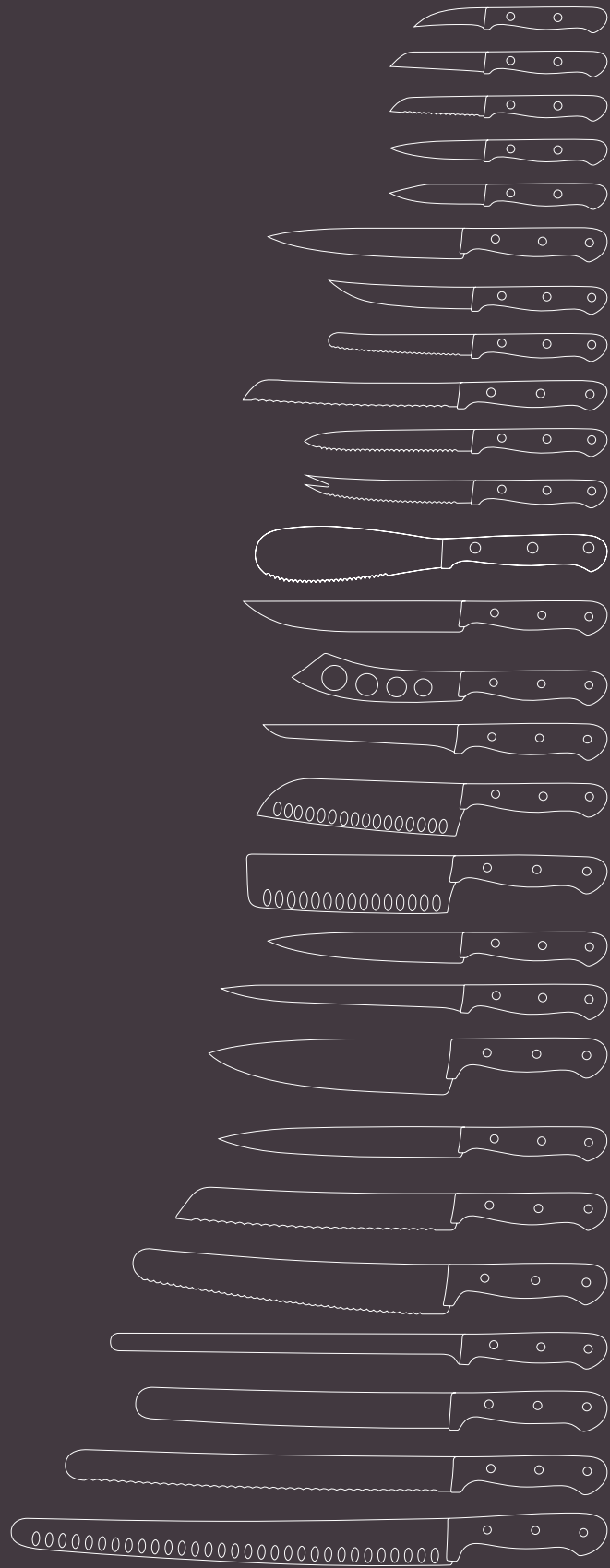
SCALLOPED EDGE

The scalloped edge produces a clean cut and is well suited for large fruits, vegetables or roasts. With its broad, long blade, it also works extremely well as a bread or cake knife.



HOLLOW EDGE

Small air pockets are created by the dimples or indentations on the blade. These have a positive effect so that thin slices and soft, sticky food items are easier to remove from the blade.



PEELING KNIFE

WEIGHT: 0.071 LB / BLADE LENGTH: 2 1/4 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 6.4 IN

• • • • 5

1025046706 / 4002293103884



FLAT CUT PARING KNIFE

WEIGHT: 0.090 LB / BLADE LENGTH: 2 3/4 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 6.8 IN

• 2 • • •

1025045107 / 4002293120331



FLAT CUT PARING KNIFE

WEIGHT: 0.077 LB / BLADE LENGTH: 3 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 7.2 IN

1 • 3 4 •

1025045108 / 4002293103785



SERRATED PARING KNIFE

WEIGHT: 0.077 LB / BLADE LENGTH: 3 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 7.1 IN / W/SERRATED EDGE

• 2 • • •

1025045308 / 4002293103839



SPEAR POINT PARING KNIFE

WEIGHT: 0.086 LB / BLADE LENGTH: 3 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 7.2 IN

• • • • 5

1025048108 / 4002293103853



CLIP POINT PARING KNIFE

WEIGHT: 0.075 LB / BLADE LENGTH: 3 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 7.3 IN

• • • • 5

1025048208 / 4002293103938



PARING KNIFE

WEIGHT: 0.079 LB / BLADE LENGTH: 4 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 8 IN

• • • • 5

1025048110 / 4002293104003



UTILITY KNIFE

WEIGHT: 0.117 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 9.2 IN

• • • • 5

1025048112 / 4002293103952



UTILITY KNIFE

WEIGHT: 0.196 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.2 IN

• • • • 5

1025048816 / 4002293104119



STEAK KNIFE

WEIGHT: 0.117 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 9.2 IN

• • • • 5

1025046412 / 4002293103983



BRUNCH KNIFE

WEIGHT: 0.126 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 9.2 IN / W/SERRATED EDGE

• • • • 5

1025048012 / 4002293104041



SERRATED UTILITY KNIFE

WEIGHT: 0.139 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 10.8 IN / W/SERRATED EDGE

• 2 • • •

1025048316 / 4002293120553



SERRATED UTILITY KNIFE

WEIGHT: 0.130 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 9.9 IN / W/SERRATED EDGE

• • • • 5

1025046314 / 4002293104096



TOMATO KNIFE

WEIGHT: 0.132 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.7 IN / ITEM LENGTH: 10 IN / W/SERRATED EDGE

• • • • 5

1025046614 / 4002293104072



SPREADER

WEIGHT: 0.181 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.5 IN / ITEM LENGTH: 12.8 IN / W/PARTIAL SERRATION

• 2 • • •

9025056114 / 4002293120324



UTILITY KNIFE

WEIGHT: 0.194 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 10.4 IN

1 • 3 4 •

1025046814 / 4002293104164



UTILITY KNIFE

WEIGHT: 0.201 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.2 IN

1 • 3 4 •

1025046816 / 4002293104195



SOFT CHEESE KNIFE

WEIGHT: 0.205 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 10.6 IN

• • • • 5

1025047414 / 4002293103747



BONING KNIFE

WEIGHT: 0.198 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 0.9 IN / ITEM LENGTH: 10.7 IN

• • • • 5

1025046114 / 4002293106854



BONING KNIFE

WEIGHT: 0.203 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 0.9 IN / ITEM LENGTH: 11.5 IN / FLEXIBLE BLADE

• • • • 5

1025049316 / 4002293109220



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.251 LB / BLADE LENGTH: 5 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 10.2 IN / W/HOLLOW EDGE

• 2 • • •

1025046014 / 4002293120348



SANTOKU WITH HOLLOW EDGE

WEIGHT: 0.287 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.7 IN / ITEM LENGTH: 11.6 IN / W/HOLLOW EDGE

• • • • 5

1025046017 / 4002293105932



NAKIRI WITH HOLLOW EDGE

WEIGHT: 0.265 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 11.2 IN / W/HOLLOW EDGE

• 2 • • •

1025047317 / 4002293114187



FILLET KNIFE

WEIGHT: 0.176 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 11.3 IN / FLEXIBLE BLADE

1 • 3 4 •

1025049116 / 4002293106830



FISH FILLET KNIFE

WEIGHT: 0.218 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 0.9 IN / ITEM LENGTH: 13.4 IN / FLEXIBLE BLADE

1 • 3 4 •

1025047620 / 4002293106915



CHEF'S KNIFE

WEIGHT: 0.295 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 1.7 IN / ITEM LENGTH: 11.5 IN

• • • • 5

1025044816 / 4002293106434



CHEF'S KNIFE

WEIGHT: 0.293 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 1.7 IN / ITEM LENGTH: 12.2 IN

1 • 3 4 •

1025044818 / 4002293106465



CHEF'S KNIFE

WEIGHT: 0.406 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 13.2 IN

• • • • 5

1025044820 / 4002293106496



CHEF'S KNIFE

WEIGHT: 0.432 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 14.2 IN

1 • 3 4 •

1025044823 / 4002293106540



CHEF'S KNIFE

WEIGHT: 0.454 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1.9 IN / ITEM LENGTH: 15.5 IN

• • • • 5

1025044826 / 4002293106557



CARVING KNIFE

WEIGHT: 0.227 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 12.8 IN

• • • • 5

1025048820 / 4002293104140



BREAD KNIFE

WEIGHT: 0.238 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 1 IN / ITEM LENGTH: 12.8 IN / W/SERRATED EDGE

• • • • 5

1025045720 / 4002293105864



BREAD KNIFE

WEIGHT: 0.309 LB / BLADE LENGTH: 9 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 14.1 IN / W/SERRATED EDGE

• • • • 5

1025045723 / 4002293105895



SUPER SLICER

WEIGHT: 0.397 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 15.4 IN / SCALLOPED EDGE

• • • • 5

1025048626 / 4002293106755



CONFECTIONER'S KNIFE

WEIGHT: 0.397 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 15.4 IN / W/SERRATED EDGE

1 • 3 4 •

1025047726 / 4002293106731



SALMON SLICER WITH HOLLOW EDGE

WEIGHT: 0.212 LB / BLADE LENGTH: 11 IN / BLADE WIDTH: 0.8 IN / ITEM LENGTH: 16.7 IN / W/HOLLOW EDGE / FLEXIBLE BLADE

1 • 3 4 •

1045047129 / 4002293106816



ROAST BEEF SLICER WITH HOLLOW EDGE

WEIGHT: 0.322 LB / BLADE LENGTH: 10 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 15.3 IN / W/HOLLOW EDGE

• • • • 5

1025045526 / 4002293106656



ROAST BEEF SLICER

WEIGHT: 0.359 LB / BLADE LENGTH: 12 IN / BLADE WIDTH: 1.2 IN / ITEM LENGTH: 17.6 IN / W/SERRATED EDGE

1 • 3 4 •

1195045632 / 4002293111049

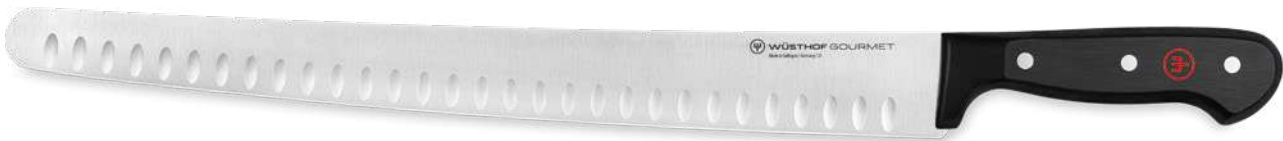


BRISKET KNIFE WITH HOLLOW EDGE

WEIGHT: 0.448 LB / BLADE LENGTH: 14 IN / BLADE WIDTH: 1.6 IN / ITEM LENGTH: 19.5 IN / W/HOLLOW EDGE

• 2 • • •

1035048736 / 4002293106762



← extra long 14 in →



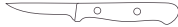





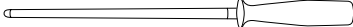

16-PIECE KNIFE BLOCK SET / GOURMET

WEIGHT: 7.650 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1095071607 / 4002293119625



-  **1025046706** PEELING KNIFE / 2 1/4 IN
-  **1025045107** FLAT CUT PARING KNIFE / 2 3/4 IN
-  **1025049607** TRIMMING KNIFE / 2 3/4 IN
-  **1025048108** SPEAR POINT PARING KNIFE / 3 IN
-  **1025046412** 6× STEAK KNIFE / 4 1/2 IN
-  **1025046314** SERRATED UTILITY KNIFE / 5 IN
-  **9025056114** SPREADER / 5 IN
-  **1025044816** CHEF'S KNIFE / 6 IN
-  **3039700123** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN

KNIFE BLOCK

GO TO
CHAPTER
STORAGE



CHINESE CHEF'S KNIFE

WEIGHT: 0.562 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 3 IN / ITEM LENGTH: 12.2 IN

1 • 3 4 •

1129500218 / 4002293116297



CHINESE CHEF'S KNIFE

WEIGHT: 0.589 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 3 IN / ITEM LENGTH: 12.6 IN

1 • 3 4 •

1129500220 / 4006693116659



CHINESE CHEF'S KNIFE

WEIGHT: 0.582 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 3 IN / ITEM LENGTH: 12.8 IN

1 • 3 4 •

1129500120 / 4002293116976



CHINESE CHEF'S KNIFE

WEIGHT: 0.611 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 3 IN / ITEM LENGTH: 12.9 IN

• 2 • • •

1129501120 / 4002293110851



CLEAVER

WEIGHT: 0.974 LB / BLADE LENGTH: 6 IN / BLADE WIDTH: 2.8 IN / ITEM LENGTH: 11.4 IN

• • • • 5

1129500916 / 4002293111995



CLEAVER

WEIGHT: 1.259 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 2.9 IN / ITEM LENGTH: 12.1 IN

1 • 3 4 •

1129500918 / 4002293116952



CLEAVER

WEIGHT: 1.389 LB / BLADE LENGTH: 8 IN / BLADE WIDTH: 3.1 IN / ITEM LENGTH: 12.9 IN

1 • 3 4 •

1129500920 / 4002293116969



CHEESE KNIFE

WEIGHT: 0.198 LB / BLADE LENGTH: 4 1/2 IN / BLADE WIDTH: 1.8 IN / ITEM LENGTH: 9.8 IN

1 • 3 4 •

1049501012 / 4002293115092



CHEESE KNIFE

WEIGHT: 0.331 LB / BLADE LENGTH: 7 IN / BLADE WIDTH: 2.4 IN / ITEM LENGTH: 13.1 IN

1 • 3 4 •

1199501018 / 4002293116341



CHEESE KNIFE

WEIGHT: 0.772 LB / BLADE LENGTH: 12 IN / BLADE WIDTH: 3 IN / ITEM LENGTH: 25.6 IN

1 • 3 4 •

1039500432 / 4002293116594



CHEESE PLANE

WEIGHT: 0.209 LB / ITEM LENGTH: 9.5 IN

• 2 • • •

9065055402 / 4002293114255



MINCING KNIFE

WEIGHT: 0.216 LB / BLADE LENGTH: 5 3/4 IN / ITEM LENGTH: 5.7 IN / SINGLE BLADED

1 • 3 4 •

1069501301 / 4002293116808



MINCING KNIFE

WEIGHT: 0.260 LB / BLADE LENGTH: 7 IN / ITEM LENGTH: 6.9 IN / SINGLE BLADED

1 • 3 4 •

1069501302 / 4002293116815



MINCING KNIFE

WEIGHT: 0.419 LB / BLADE LENGTH: 7 IN / ITEM LENGTH: 6.9 IN / DOUBLE BLADED

1 • 3 4 •

1069501304 / 4002293116839



MINCING KNIFE

WEIGHT: 0.463 LB / BLADE LENGTH: 9 IN / ITEM LENGTH: 8.5 IN / SINGLE BLADED

1 • 3 4 •

1069501303 / 4002293116822



MINCING KNIFE

WEIGHT: 0.710 LB / BLADE LENGTH: 10 IN / ITEM LENGTH: 8.5 IN / DOUBLE BLADED

1 • 3 4 •

1069501305 / 4002293116846



4-PIECE STEAK KNIFE SET / AMICI **NEW**

• • • • 5

1071360401 / 4002293119854

STEAK KNIFE / 4 1/2 IN



6-PIECE MIXED WOOD STEAK KNIFE SET WITH LEATHER KNIFE ROLL **NEW**

• • • • 5

1060560601 / 4002293118321

STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET / IKON

1 • 3 4 •

1070560402 / 4002293101750

1010531712 STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET / CRAFTER

• • • • 5

1070860401 / 4002293100494

STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET / CLASSIC IKON

• • • • 5

1120360401 / 4002293101460

1040331712 STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET / CLASSIC IKON

1 • 3 4 •

1120460401 / 4002293102405

1040431712 STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET / CLASSIC

• • • • 5

1120160401 / 4002293107189

1040101712 STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET WITH HOLLOW EDGE / CLASSIC

• 2 • • •

1120160407 / 4002293120805

1690106212 STEAK KNIFE / 4 1/2 IN



6-PIECE STEAK KNIFE SET / CLASSIC

• • • • 5

1120160601 / 4002293107172

1040101712 STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET / URBAN FARMER

1 • 3 4 •

1135260402 / 4002293107233

STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET / GOURMET

• 2 • • •

1125460401 / 4002293121000

1695446412 STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET / GOURMET

••••5

1125060403 / 4002293106199

STEAK KNIFE / 4 1/2 IN



6-PIECE STEAK KNIFE SET / GOURMET

••••5

1125060601 / 4002293106182

STEAK KNIFE / 4 1/2 IN



4-PIECE STEAK KNIFE SET

BOX MADE FROM HIGH-QUALITY BEECH WOOD WITH VELVET INLAY / WEIGHT: 3 LB / 14 IN 9.1 IN 1.6 IN

••••5

1069560402 / 4002293100869

4 STEAK KNIVES WITH EXTRA WIDE BLADE SHAPE



3-PIECE CHARCUTERIE SET

BOX MADE FROM HIGH-QUALITY BEECH WOOD WITH VELVET INLAY / WEIGHT: 3 LB / 14 IN 9.1 IN 1.6 IN

1 • 3 4 •

1069560302 / 4002293100852

- CHEESE KNIFE WITH BLADE PERFORATIONS FOR SOFT CHEESE AND CAMEMBERT
- SPREADING KNIFE WITH ROUND BLADE FOR MEAT PASTE, PATE OR EVEN AVOCADO
- SLICER WITH SERRATED EDGE FOR SAUSAGE, HARD CHEESE AND BAGUETTES



10-PIECE STAINLESS MIGNON STEAK & CARVING KNIFE SET

• 2 • • •

1069511002 / 4002293114149



8-PIECE STAINLESS MIGNON STEAK KNIFE SET

• 2 • • •

1069510803 / 4002293114132



3-PIECE CHARCUTERIE SET

• 2 • • • •

1129560301 / 4002293121185

- CHEESE KNIFE WITH BLADE PERFORATIONS FOR SOFT CHEESE AND CAMEMBERT
- SPREADING KNIFE WITH ROUND BLADE FOR MEAT PASTE, PATE OR EVEN AVOCADO
- SLICER WITH SERRATED EDGE FOR SAUSAGE, HARD CHEESE AND BAGUETTES



3-PIECE KNIFE SET / IKON

1 • 3 4 •

1070560302 / 4002293101743

- 1010530409 PARING KNIFE / 3 1/2 IN
- 1010530720 CARVING KNIFE / 8 IN
- 1010530120 CHEF'S KNIFE / 8 IN



2-PIECE ASIAN CHEF'S KNIFE SET / CLASSIC IKON

• • • • 5

1120360201 / 4002293101040

- 1040333208 FLAT CUT PARING KNIFE / 3 IN
- 1040331317 SANTOKU WITH HOLLOW EDGE / 7 IN



2-PIECE CHEF'S KNIFE SET / CLASSIC IKON

• • • • 5

1120360205 / 4002293101439

- 1040330409 PARING KNIFE / 3 1/2 IN
- 1040330120 CHEF'S KNIFE / 8 IN



2-PIECE PREP KNIFE SET / CLASSIC IKON

• 2 • • • •

1120360210 / 4002293120621

- 1040330409 PARING KNIFE / 3 1/2 IN
- 1040330116 CHEF'S KNIFE / 6 IN



2-PIECE CARVING SET / CLASSIC IKON

• • • • 5

1120360207 / 4002293101453

1040330720 CARVING KNIFE / 8 IN

9040390016 STRAIGHT MEAT FORK / 6 IN



2-PIECE MINI ASIAN KNIFE SET / CLASSIC IKON

• 2 • • •

1120360211 / 4002293120638

1040333208 FLAT CUT PARING KNIFE / 3 IN

1040331314 SANTOKU WITH HOLLOW EDGE / 5 IN



2-PIECE CHINESE CHEF'S KNIFE AND SHARPENER SET / CLASSIC IKON

1 • 3 4 •

1120360203 / 4002293101385

1040331818 CHINESE CHEF'S KNIFE / 7 IN

3050388001 2-STAGE HAND-HELD KNIFE SHARPENER



3-PIECE CHEF'S KNIFE SET / CLASSIC IKON

• • • • 5

1120360301 / 4002293101408

1040330409 PARING KNIFE / 3 1/2 IN

1040330720 CARVING KNIFE / 8 IN

1040330120 CHEF'S KNIFE / 8 IN



3-PIECE STARTER KNIFE SET / CLASSIC IKON

• 2 • • •

1120360302 / 4002293101415

1040330409 PARING KNIFE / 3 1/2 IN

1040331020 BREAD KNIFE / 8 IN

1040330120 CHEF'S KNIFE / 8 IN



3-PIECE CHEF'S KNIFE SET / CLASSIC IKON

1 • 3 4 •

1120460301 / 4002293102382

1040430409 PARING KNIFE / 3 1/2 IN

1040430720 CARVING KNIFE / 8 IN

1040430120 CHEF'S KNIFE / 8 IN



2-PIECE CARVING SET / CLASSIC

1 • 3 4 •

1120160204 / 4002293107202

1040100720 CARVING KNIFE / 8 IN

9040190016 STRAIGHT MEAT FORK / 6 IN



2-PIECE CARVING SET WITH HOLLOW EDGE / CLASSIC

• 2 • • •

1120160212 / 4002293120799

1040100820 CARVING KNIFE WITH HOLLOW EDGE / 8 IN

9040190016 STRAIGHT MEAT FORK / 6 IN



2-PIECE STARTER KNIFE SET / CLASSIC

• • • • 5

1120160206 / 4002293107301

1040100409 PARING KNIFE / 3 1/2 IN

1040100120 CHEF'S KNIFE / 8 IN



2-PIECE ASIAN CHEF'S KNIFE SET / CLASSIC

• • • • 5

1120160201 / 4002293109183

1040103208 FLAT CUT PARING KNIFE / 3 IN

1040131317 SANTOKU WITH HOLLOW EDGE / 7 IN



2-PIECE MINI ASIAN KNIFE SET / CLASSIC

• 2 • • •

1120160210 / 4002293120775

1040131314 SANTOKU WITH HOLLOW EDGE / 5 IN

1040103208 FLAT CUT PARING KNIFE / 3 IN



2-PIECE PREP KNIFE SET / CLASSIC

• 2 • • •

1120160211 / 4002293120782

1040100409 PARING KNIFE / 3 1/2 IN

1040100116 CHEF'S KNIFE / 6 IN



1 • 3 4 •

3-PIECE CHEF'S KNIFE SET / CLASSIC

1120160301 / 4002293107134

1040100409 PARING KNIFE / 3 1/2 IN

1040100716 UTILITY KNIFE / 6 IN

1040100120 CHEF'S KNIFE / 8 IN



3-PIECE STARTER KNIFE SET / CLASSIC

• • • • 5

1120160304 / 4002293107165

1040100409 PARING KNIFE / 3 1/2 IN

1040101020 BREAD KNIFE / 8 IN

1040100120 CHEF'S KNIFE / 8 IN



5-PIECE CHEF'S KNIFE SET / CLASSIC

1 • 3 4 •

1120160501 / 4002293109251

1040100410 UTILITY KNIFE / 4 IN

1040101020 BREAD KNIFE / 8 IN

1040100723 CARVING KNIFE / 9 IN

1040100120 CHEF'S KNIFE / 8 IN

3039700223 HONING STEEL / 9 IN



6-PIECE CHEF'S KNIFE SET / CLASSIC

1120160602 / 4002293107295

1040100410 UTILITY KNIFE / 4 IN

1040101414 BONING KNIFE / 5 IN

1040101020 BREAD KNIFE / 8 IN

1040100723 CARVING KNIFE / 9 IN

1040100120 CHEF'S KNIFE / 8 IN

3039700223 HONING STEEL / 9 IN



2-PIECE PARING KNIFE AND SHEARS UTILITY SET / GOURMET

• 2 • • •

1135060208 / 4002293120973

1199594901 KITCHEN SHEARS / 2 3/4 IN

1025048108 SPEAR POINT PARING KNIFE / 3 IN



2-PIECE ASIAN CHEF'S KNIFE SET / GOURMET

• • • • 5

1125060202 / 4002293106038

1025045109 STRAIGHT PARING KNIFE / 3 1/2 IN

1025046017 SANTOKU WITH HOLLOW EDGE / 7 IN



2-PIECE CHEF'S KNIFE SET / GOURMET

• 2 • • • •

1125060206 / 4002293106113

1025048110 PARING KNIFE / 4 IN

1025044820 CHEF'S KNIFE / 8 IN



2-PIECE ASIAN CHEF'S KNIFE SET / GOURMET

1 • 3 4 •

1125060210 / 4002293118048

1025045108 FLAT CUT PARING KNIFE / 3 IN

1025046017 SANTOKU WITH HOLLOW EDGE / 7 IN



2-PIECE CARVING SET / GOURMET

• • • • 5

1125060207 / 4002293106267

1025048820 CARVING KNIFE / 8 IN

9025090816 KITCHEN FORK / 6 IN



2-PIECE SHEARS AND SPREADER SET / GOURMET

• 2 • • • •

1065060201 / 4002293120393

9025056114 SPREADER / 5 IN

1199594901 KITCHEN SHEARS / 2 3/4 IN



3-PIECE PARING KNIFE SET / GOURMET

• • • • 5

1125060310 / 4002293106175

- 1025046706 PEELING KNIFE / 2 1/4 IN
- 1025048208 CLIP POINT PARING KNIFE / 3 IN
- 1025045108 FLAT CUT PARING KNIFE / 3 IN



3-PIECE STARTER KNIFE SET / GOURMET

• 2 • • •

1125060308 / 4002293106144

- 1025048112 UTILITY KNIFE / 4 1/2 IN
- 1025044820 CHEF'S KNIFE / 8 IN
- 1025045720 BREAD KNIFE / 8 IN



3-PIECE KNIFE SET / GOURMET

1 • 3 4 •

1125060307 / 4002293106137

- 1025048112 UTILITY KNIFE / 4 1/2 IN
- 1025048816 UTILITY KNIFE / 6 IN
- 1025044820 CHEF'S KNIFE / 8 IN



3-PIECE KNIFE SET / GOURMET

1 • 3 4 •

1125060311 / 4002293118055

- 1025046017 SANTOKU WITH HOLLOW EDGE / 7 IN
- 1129500218 CHINESE CHEF'S KNIFE / 7 IN
- 1199594901 KITCHEN SHEARS / 2 3/4 IN



2-PIECE CHINESE CHEF'S KNIFE SET

1 • 3 4 •

1129560201 / 4002293116280

1129500218 CHINESE CHEF'S KNIFE / 7 IN

1129500916 CLEAVER / 6 IN



2-PIECE MINCING KNIFE SET

• 2 • • •

1069501202 / 4002293120461



6-PIECE CHEF'S STARTER KNIFE SET

1 • 3 4 •

1189535602 / 4002293116037

1025048110 PARING KNIFE / 4 IN

1025046114 BONING KNIFE / 5 IN

1025049116 FILLET KNIFE / 6 IN

1025044823 CHEF'S KNIFE / 9 IN

3049700526 HONING STEEL / 10 IN

2189635601 KNIFE ROLL



6-PIECE CHEF'S STARTER KNIFE SET

1 • 3 4 •

1189535605 / 4002293116051

1025048110 PARING KNIFE / 4 IN

1025049116 FILLET KNIFE / 6 IN

1040100123 CHEF'S KNIFE / 9 IN

1025047726 CONFECTIONER'S KNIFE / 10 IN

3049700526 HONING STEEL / 10 IN

2189635601 KNIFE ROLL



4-PIECE BBQ SET

• 2 • • •

9069920001 / 4002293120386



5-PIECE KITCHEN TOOL SET

• 2 • • •

9069920101 / 4002293111872









Clever designs for knives that stay sharp longer

PROFESSIONAL KNIFE STORAGE FOR RELIABLE BLADE PROTECTION

Knives are the most important tools in your kitchen, and every food fan knows that only a sharp knife is a safe knife.

Optimum storage allows blades to remain sharp for longer. For this reason, we offer a wide range of storage solutions. Our knife blocks, magnetic bars, in-drawer knife organizers, blade guards and knife cases all offer effective protection from scratches and damage.

With our designer knife blocks, your knives are always within easy reach. These storage solutions are also minimalist and attractive, enhancing the atmosphere of your kitchen.



Knife Blocks

2091370601 / 4002293117638

NEW

WEIGHT: 7.143 LB

MATERIAL: BEECH WITH LEATHER

MAX CAPACITY: 6

☞ 6.5 IN ☞ 9.6 IN ☞ 6.5 IN

• • • • 5



2090270601 / 4002293118024

NEW

WEIGHT: 5.456 LB

MATERIAL: HEAT-TREATED BEECH AND MDF

MAX CAPACITY: 6

☞ 3.6 IN ☞ 10.1 IN ☞ 9.1 IN

1 • 3 4 •



2090271201 / 4002293118031

NEW

WEIGHT: 4.733 LB

MATERIAL: ASH AND BEECH

MAX CAPACITY: 8

☞ 5 IN ☞ 9.8 IN ☞ 5 IN

1 • 3 4 •



2095395101 / 4002293116495

NEW

WEIGHT: 1.940 LB

MATERIAL: POLYPROPYLEN

MAX CAPACITY: 9

☞ 4.7 IN ☞ 5.9 IN ☞ 3.1 IN

1 • 3 4 •



2090870602 / 4002293117737

WEIGHT: 3.616 LB

MATERIAL: MAPLE, OAK, SMOKED OAK, HEAT-TREATED BEECH

MAX CAPACITY: 6

☞ 5.5 IN ☞ 9.4 IN ☞ 4.3 IN

1 • 3 4 •



2099600703 / 4002293115429

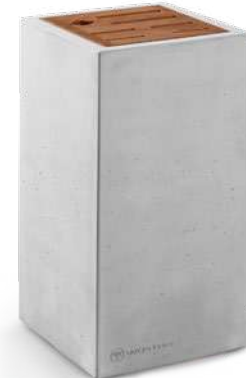
WEIGHT: 9.921 LB

MATERIAL: CONCRETE WITH HEAT-TREATED BEECH INSERT

MAX CAPACITY: 7

☞ 4.9 IN ☞ 9.6 IN ☞ 4.9 IN

1 • 3 4 •



Knife Blocks

2099605004 / 4002293115443

WEIGHT: 5.732 LB
 MATERIAL: BEECH WITH STAINLESS STEEL
 MAX CAPACITY: 6
 ☞ 6.2 IN ☞ 10 IN ☞ 7 IN

1 • 3 4 •



2099605003 / 4002293115405

WEIGHT: 4.608 LB
 MATERIAL: HEAT-TREATED BEECH WITH STAINLESS STEEL
 MAX CAPACITY: 6
 ☞ 4.1 IN ☞ 9.1 IN ☞ 11 IN

1 • 3 4 •



2099605005 / 4002293115375

WEIGHT: 5.732 LB
 MATERIAL: ASH WITH STAINLESS STEEL SUPPORT
 MAX CAPACITY: 6
 ☞ 6.2 IN ☞ 10 IN ☞ 7 IN

1 • 3 4 •



2099600802 / 4002293115498

WEIGHT: 5.512 LB
 MATERIAL: HEAT-TREATED BEECH WITH STAINLESS STEEL
 MAX CAPACITY: 8
 ☞ 6.1 IN ☞ 9.1 IN ☞ 10.2 IN

1 • 3 4 •



2099600901 / 4002293115511

WEIGHT: 6.173 LB
 MATERIAL: ASH WITH ALUMINUM SUPPORT
 MAX CAPACITY: 9
 ☞ 5.7 IN ☞ 9.6 IN ☞ 11.2 IN

1 • 3 4 •



2099600601 / 4002293115702

WEIGHT: 4.630 LB
 MATERIAL: HEAT-TREATED BEECH WITH STAINLESS STEEL
 MAX CAPACITY: 6
 ☞ 5 IN ☞ 8.6 IN ☞ 9.4 IN

1 • 3 4 •



Knife Blocks

2099605002 / 4002293115368

WEIGHT: 7.423 LB
MATERIAL: HEAT-TREATED BEECH
MAX CAPACITY: 6
☞ 3.4 IN ☞ 10.2 IN ☞ 9.1 IN

1 • 3 4 •



2099605201 / 4002293115351

WEIGHT: 6.416 LB
MATERIAL: HEAT-TREATED BEECH
MAX CAPACITY: 13
☞ 5.9 IN ☞ 11.2 IN ☞ 5.9 IN

1 • 3 4 •



2090675001 / 4002293102818

WEIGHT: 9.811 LB
MATERIAL: HEAT-TREATED BEECH WITH STAINLESS STEEL
MAX CAPACITY: 10
☞ 14.2 IN ☞ 9.4 IN ☞ 1.6 IN

• • • • 5



2099605102 / 4002293115399

WEIGHT: 4.608 LB
MATERIAL: ASH
MAX CAPACITY: 10
☞ 4.1 IN ☞ 9.1 IN ☞ 11 IN

1 • 3 4 •



2099605101 / 4002293115467

WEIGHT: 9.700 LB
MATERIAL: BEECH
MAX CAPACITY: 10
☞ 4.5 IN ☞ 11 IN ☞ 8.3 IN

1 • 3 4 •



2189610606 / 4002293109961

WEIGHT: 1.041 LB
MATERIAL: RUBBERWOOD
MAX CAPACITY: 6
☞ 4 IN ☞ 5.5 IN ☞ 2 IN

• 2 • • •



Knife Blocks

2099601201 / 4002293115535

WEIGHT: 7.143 LB
 MATERIAL: BEECH
 MAX CAPACITY: 12
 ☞ 5.6 IN ☞ 9.8 IN ☞ 11.5 IN

1 • 3 4 •



2099601202 / 4002293115528

WEIGHT: 7.143 LB
 MATERIAL: ASH
 MAX CAPACITY: 12
 ☞ 5.6 IN ☞ 9.8 IN ☞ 11.5 IN

1 • 3 4 •



2099601203 / 4002293115481

WEIGHT: 7.143 LB
 MATERIAL: ASH
 MAX CAPACITY: 12
 ☞ 5.6 IN ☞ 9.8 IN ☞ 11.5 IN

1 • 3 4 •



2189610602 / 4002293109893

WEIGHT: 3.979 LB
 MATERIAL: BEECH
 MAX CAPACITY: 6
 ☞ 3.3 IN ☞ 9 IN ☞ 10.5 IN

• 2 • • •



2189610604 / 4002293109923

WEIGHT: 3.979 LB
 MATERIAL: WALNUT
 MAX CAPACITY: 6
 ☞ 3.3 IN ☞ 9 IN ☞ 10.5 IN

• 2 • • •



2189610605 / 4002293109930

WEIGHT: 3.979 LB
 MATERIAL: ACACIA
 MAX CAPACITY: 6
 ☞ 3.3 IN ☞ 9 IN ☞ 10.5 IN

• 2 • • •



Knife Blocks

2099600905 / 4002293115412

WEIGHT: 2.822 LB

MATERIAL: BEECH

MAX CAPACITY: 9

☞ 3.4 IN ☞ 8 IN ☞ 9.9 IN

1 • 3 4 •



2099600904 / 4002293115436

WEIGHT: 5.864 LB

MATERIAL: ASH

MAX CAPACITY: 9

☞ 3.3 IN ☞ 8.1 IN ☞ 9.1 IN

1 • 3 4 •



2099601502 / 4002293109794

WEIGHT: 4.839 LB

MATERIAL: ACACIA

MAX CAPACITY: 15

☞ 4.5 IN ☞ 8.5 IN ☞ 10.5 IN

• 2 • • •



2099600906 / 4002293115450

WEIGHT: 4.916 LB

MATERIAL: BEECH

MAX CAPACITY: 9

☞ 4.4 IN ☞ 8.8 IN ☞ 10.1 IN

1 • 3 4 •



2099600908 / 4002293115474

WEIGHT: 4.916 LB

MATERIAL: ASH

MAX CAPACITY: 9

☞ 4.4 IN ☞ 8.8 IN ☞ 10.1 IN

1 • 3 4 •



2099601503 / 4002293109817

WEIGHT: 5.068 LB

MATERIAL: ASH

MAX CAPACITY: 15

☞ 4.5 IN ☞ 8.5 IN ☞ 10.5 IN

• 2 • • •



Knife Blocks

2099601501 / 4002293109770

WEIGHT: 4.839 LB
 MATERIAL: BEECH
 MAX CAPACITY: 15
 ☞ 4.5 IN ☞ 8.5 IN ☞ 10.5 IN

• 2 • • • •



2099601701 / 4002293109831

WEIGHT: 4.839 LB
 MATERIAL: BEECH
 MAX CAPACITY: 17
 ☞ 4.5 IN ☞ 8.5 IN ☞ 10.5 IN

• 2 • • • •



2099601702 / 4002293109855

WEIGHT: 4.839 LB
 MATERIAL: ASH
 MAX CAPACITY: 17
 ☞ 4.5 IN ☞ 8.5 IN ☞ 10.5 IN

• 2 • • • •



2099601601 / 4002293115382

WEIGHT: 4.608 LB
 MATERIAL: BEECH
 MAX CAPACITY: 16
 ☞ 4.1 IN ☞ 9.1 IN ☞ 11 IN

1 • 3 4 •



2099601504 / 4002293110028

WEIGHT: 4.729 LB
 MATERIAL: WALNUT
 MAX CAPACITY: 15
 ☞ 4.5 IN ☞ 8.5 IN ☞ 10.5 IN

• 2 • • • •



2099601704 / 4002293110042

WEIGHT: 5.102 LB
 MATERIAL: ACACIA
 MAX CAPACITY: 17
 ☞ 4.5 IN ☞ 8.5 IN ☞ 10.5 IN

• 2 • • • •



Knife Blocks

2099601706 / 4002293110097

WEIGHT: 4.729 LB
 MATERIAL: WALNUT
 MAX CAPACITY: 17
 ☞ 4.5 IN ☞ 8.5 IN ☞ 10.5 IN

• 2 • • • •



2099602202 / 4002293110004

WEIGHT: 6.598 LB
 MATERIAL: WALNUT
 MAX CAPACITY: 22
 ☞ 5.5 IN ☞ 9 IN ☞ 11 IN

• 2 • • • •



2099602501 / 4002293110158

WEIGHT: 6.449 LB
 MATERIAL: ACACIA
 MAX CAPACITY: 25
 ☞ 6.5 IN ☞ 9.5 IN ☞ 12 IN

• 2 • • • •



2099602502 / 4002293120126

WEIGHT: 6.440 LB
 MATERIAL: BEECH
 MAX CAPACITY: 25
 ☞ 6.5 IN ☞ 9.5 IN ☞ 12 IN

• 2 • • • •



2099603501 / 4002293120089

WEIGHT: 14.661 LB
 MATERIAL: ACACIA
 MAX CAPACITY: 35
 ☞ 7.8 IN ☞ 10.5 IN ☞ 13 IN

• 2 • • • •



2095275301 / 4002293102610

WEIGHT: 5.886 LB
 MATERIAL: BEECH WITH STAINLESS STEEL
 MAX CAPACITY: 5
 ☞ 15 IN ☞ 5.3 IN ☞ 6.9 IN

1 • 3 4 •





WÜSTHOF

Magnetic Bars

WEIGHT: 0.593 LB / MATERIAL: ALUMINUM /  12.2 IN  1.5 IN  1.1 IN

1 • 3 4 •

2059625330 / 4002293107790



WEIGHT: 1.049 LB / MATERIAL: ALUMINUM /  13.8 IN  1.6 IN  1 IN

• • • • 5

2059625435 / 4002293107813



WEIGHT: 0.851 LB / MATERIAL: ALUMINUM /  18.1 IN  1.6 IN  1 IN

1 • 3 4 •

2059625345 / 4002293107806



WEIGHT: 1.440 LB / MATERIAL: ALUMINUM /  19.8 IN  1.7 IN  0.9 IN

1 • 3 4 •

2059625450 / 4002293107837



WEIGHT: 0.741 LB / MATERIAL: RUBBERWOOD /  11.9 IN  1.8 IN  0.8 IN

1 • 3 4 •

2059625530 / 4002293107844



Magnetic Bars

WEIGHT: 0.600 LB / MATERIAL: SYNTHETIC /  12.3 IN  1.7 IN  1 IN

1 • 3 4 •

2059625130 / 4002293107752



WEIGHT: 0.970 LB / MATERIAL: SYNTHETIC /  13.8 IN  1.6 IN  1 IN

1 • 3 4 •

2059625235 / 4002293107776



WEIGHT: 0.875 LB / MATERIAL: SYNTHETIC /  18.2 IN  1.8 IN  1 IN

1 • 3 4 •

2059625145 / 4002293107769



WEIGHT: 1.402 LB / MATERIAL: SYNTHETIC /  19.7 IN  1.6 IN  0.9 IN

1 • 3 4 •

2059625250 / 4002293107783



WEIGHT: 1.138 LB / MATERIAL: RUBBERWOOD /  17.8 IN  1.6 IN  0.8 IN

1 • 3 4 •

2059625545 / 4002293107851



Magnetic Bars

WEIGHT: 1.808 LB / MATERIAL: ACACIA /  11.9 IN  2.6 IN  0.8 IN

1 • 3 4 •

2059625630 / 4002293107868



WEIGHT: 1.764 LB / MATERIAL: WALNUT /  11.9 IN  2.6 IN  0.8 IN

1 • 3 4 •

2059625730 / 4002293107882



WEIGHT: 1.896 LB / MATERIAL: STAINLESS STEEL AND MDF /  16.7 IN  3 IN  1.2 IN

• • • • 5

2069626240 / 4002293118642



WEIGHT: 2.870 LB / MATERIAL: ACACIA /  18 IN  2.6 IN  0.9 IN

• 2 • • •

2059625645 / 4002293120164



WEIGHT: 2.870 LB / MATERIAL: BEECH /  18 IN  2.6 IN  0.9 IN

• 2 • • •

2059625945 / 4002293120171



WEIGHT: 2.870 LB / MATERIAL: BEECH /  18 IN  2.6 IN  0.9 IN

• 2 • • •

2059626045 / 4002293120188



Magnetic Bars

WEIGHT: 2.870 LB / MATERIAL: WALNUT /  18 IN  2.6 IN  0.9 IN

• 2 • • •

2059625745 / 4002293120195



WEIGHT: 3.175 LB / MATERIAL: ACACIA /  19.7 IN  2.6 IN  0.8 IN

1 • 3 4 •

2059625650 / 4002293107875



WEIGHT: 3.087 LB / MATERIAL: WALNUT /  19.7 IN  2.6 IN  0.8 IN

1 • 3 4 •

2059625750 / 4002293107899



WEIGHT: 1.475 LB / MATERIAL: HEAT-TREATED BEECH /  15.7 IN  2.5 IN  1.4 IN

1 • 3 4 •

2059625840 / 4002293107905



WEIGHT: 2.870 LB / MATERIAL: STAINLESS STEEL /  18 IN  2.6 IN  0.9 IN

• 2 • • •

2059626145 / 4002293120157



In-Drawer Knife Organizers


Knives not included.

WEIGHT: 1.545 LB / MATERIAL: HORNBEAM / MAX CAPACITY: 7 / FOR BLADE LENGTH: 7 IN /  3.9 IN  1.9 IN  16.9 IN

1 • 3 4 •

2159620701 / 4002293101569






WEIGHT: 2.308 LB / MATERIAL: BEECH / MAX CAPACITY: 7 / FOR BLADE LENGTH: 7 IN /  4 IN  2 IN  17 IN

• 2 • • •

2159620704 / 4002293110103



WEIGHT: 4.630 LB / MATERIAL: BEECH / MAX CAPACITY: 14 / FOR BLADE LENGTH: 7 IN /  4 IN  2 IN  17 IN

• 2 • • •

2159621401 / 4002293110110



In-Drawer Knife Organizers

Knives not included.

WEIGHT: 2.227 LB / MATERIAL: EUROPEAN BEECH / MAX CAPACITY: 7 / FOR BLADE LENGTH: 9 IN /  8.8 IN  1.7 IN  16.9 IN

1 • 3 4 •

2159620702 / 4002293103532





WEIGHT: 2.778 LB / MATERIAL: POLYPROPYLEN / MAX CAPACITY: 7 / FOR BLADE LENGTH: 9 IN /  8.7 IN  1.6 IN  16.9 IN

1 • 3 4 •

2159620703 / 4002293116990



WEIGHT: 0.004 LB / MATERIAL: HORNBEAM / MAX CAPACITY: 15 / FOR BLADE LENGTH: 7 IN /  8.6 IN  1.7 IN  16.9 IN

1 • 3 4 •

2159621501 / 4002293101576



6-PIECE KNIFE BLOCK SET / AMICI


NEW

WEIGHT: 8.907 LB / MATERIAL: BEECH WITH LEATHER, BROWN /  6.5 IN  14.9 IN  6.5 IN

• • • • 5

1091370501 / 4002293117645



-  **1011300409** PARING KNIFE / 3 1/2 IN
 -  **1011301614** SERRATED UTILITY KNIFE / 5 IN
 -  **1011331317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1011300120** CHEF'S KNIFE / 8 IN
 -  **1011301123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
- KNIFE BLOCK






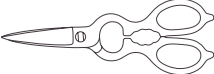
7-PIECE KNIFE BLOCK SET / IKON

WEIGHT: 7.650 LB / MATERIAL: WALNUT /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090570701 / 4002293120591



-  **1010530409** PARING KNIFE / 3 1/2 IN
 -  **1010530716** UTILITY KNIFE / 6 IN
 -  **1010530120** CHEF'S KNIFE / 8 IN
 -  **1010531020** BREAD KNIFE / 8 IN
 -  **3010586526** HONING STEEL / 10 IN
 -  **1049595301** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK

7-PIECE KNIFE BLOCK SET / IKON





NEW

WEIGHT: 6.834 LB / MATERIAL: ASH WITH ALUMINUM SUPPORT /  4.5 IN  13.3 IN  13.1 IN

1 • 3 4 •

1090570602 / 4002293118215



-  **1010530409** PARING KNIFE / 3 1/2 IN
 -  **1010531614** SERRATED UTILITY KNIFE / 5 IN
 -  **1010530716** UTILITY KNIFE / 6 IN
 -  **1010531317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1010530120** CHEF'S KNIFE / 8 IN
 -  **1010531123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
- KNIFE BLOCK

10-PIECE KNIFE BLOCK SET / IKON





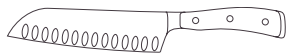




NEW

WEIGHT: 9.921 LB / MATERIAL: ASH /  5.7 IN  12.7 IN  13.1 IN

1 • 3 4 •

1090570903 / 4002293118222



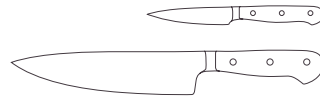
-  **1010532207** PEELING KNIFE / 2 3/4 IN
 -  **1010530409** PARING KNIFE / 3 1/2 IN
 -  **1010530716** UTILITY KNIFE / 6 IN
 -  **1010531614** SERRATED UTILITY KNIFE / 5 IN
 -  **1010531317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1010530120** CHEF'S KNIFE / 8 IN
 -  **1010531123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
 -  **9010590016** STRAIGHT MEAT FORK / 6 IN
 -  **3010586526** HONING STEEL / 10 IN
- KNIFE BLOCK

3-PIECE KNIFE BLOCK SET / CRAFTER

WEIGHT: 4.123 LB / MATERIAL: MAPLE, OAK, SMOKED OAK, HEAT-TREATED BEECH /  5.5 IN  14.4 IN  4.3 IN

1 • 3 4 •

1090870202 / 4002293117744



1010830409 DEMI-BOLSTER PARING KNIFE / 3 1/2 IN

1010830120 DEMI-BOLSTER CHEF'S KNIFE / 8 IN

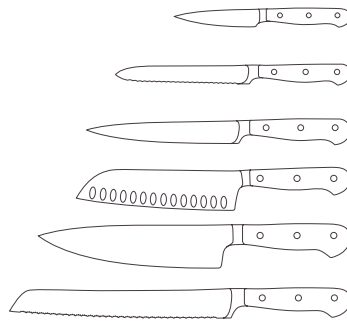
KNIFE BLOCK

7-PIECE KNIFE BLOCK SET / CRAFTER

WEIGHT: 5.225 LB / MATERIAL: MAPLE, OAK, SMOKED OAK, HEAT-TREATED BEECH /  5.5 IN  14.4 IN  4.3 IN

1 • 3 4 •

1090870602 / 4002293117751



1010830409 DEMI-BOLSTER PARING KNIFE / 3 1/2 IN

1010801614 SERRATED UTILITY KNIFE / 5 IN

1010800716 UTILITY KNIFE / 6 IN

1010831317 SANTOKU WITH HOLLOW EDGE / 7 IN

1010830120 DEMI-BOLSTER CHEF'S KNIFE / 8 IN

1010801123 PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN

KNIFE BLOCK




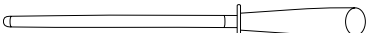
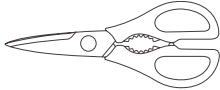
6-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 8.001 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090370604 / 4002293119649



-  **1040330409** PARING KNIFE / 3 1/2 IN
 -  **1040330120** CHEF'S KNIFE / 8 IN
 -  **1040331020** BREAD KNIFE / 8 IN
 -  **3039703101** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK






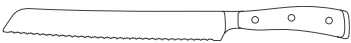
7-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 6.945 LB / MATERIAL: ASH, BLACK /  4.5 IN  13.3 IN  13.1 IN

1 • 3 4 •

1090370601 / 4002293101804



-  **1040330409** PARING KNIFE / 3 1/2 IN
 -  **1040331614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040330716** UTILITY KNIFE / 6 IN
 -  **1040331317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1040330120** CHEF'S KNIFE / 8 IN
 -  **1040331123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
- KNIFE BLOCK

7-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 12.125 LB / MATERIAL: HEAT-TREATED BEECH WITH STAINLESS STEEL /  14.4 IN  16.9 IN  8.5 IN

1 • 3 4 •

1090370602 / 4002293101873



-  **1040330409** PARING KNIFE / 3 1/2 IN
-  **1040331614** SERRATED UTILITY KNIFE / 5 IN
-  **1040330716** UTILITY KNIFE / 6 IN
-  **1040331317** SANTOKU WITH HOLLOW EDGE / 7 IN
-  **1040330120** CHEF'S KNIFE / 8 IN
-  **1040331123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
- KNIFE BLOCK

8-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 8.300 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090370807 / 4002293119656



-  **1040333208** FLAT CUT PARING KNIFE / 3 IN
-  **1040330409** PARING KNIFE / 3 1/2 IN
-  **1040331614** SERRATED UTILITY KNIFE / 5 IN
-  **1040330716** UTILITY KNIFE / 6 IN
-  **1040330120** CHEF'S KNIFE / 8 IN
-  **3039703101** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK

8-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 5.512 LB / MATERIAL: BEECH /  3.4 IN  11.4 IN  12.9 IN

1 • 3 4 •

1090370701 / 4002293101798



-  **1040332207** PEELING KNIFE / 2 3/4 IN
 -  **1040330409** PARING KNIFE / 3 1/2 IN
 -  **1040330716** UTILITY KNIFE / 6 IN
 -  **1040330120** CHEF'S KNIFE / 8 IN
 -  **1040331020** BREAD KNIFE / 8 IN
 -  **3039700423** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK

8-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 5.203 LB / MATERIAL: ASH, BLACK /  3.3 IN  11.8 IN  13 IN

1 • 3 4 •

1090370703 / 4002293101859



-  **1040332207** PEELING KNIFE / 2 3/4 IN
 -  **1040330409** PARING KNIFE / 3 1/2 IN
 -  **1040330716** UTILITY KNIFE / 6 IN
 -  **1040330120** CHEF'S KNIFE / 8 IN
 -  **1040331020** BREAD KNIFE / 8 IN
 -  **3039700423** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK

9-PIECE KNIFE BLOCK SET / CLASSIC IKON








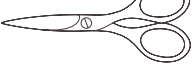
NEW

WEIGHT: 7.937 LB / MATERIAL: HEAT-TREATED BEECH /  6 IN  11.6 IN  12.2 IN

1 • 3 4 •

1090370806 / 4002293118246



-  **1040330409** PARING KNIFE / 3 1/2 IN
 -  **1040331614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040330716** UTILITY KNIFE / 6 IN
 -  **1040331317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1040330120** CHEF'S KNIFE / 8 IN
 -  **1040331123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
 -  **3040385026** HONING STEEL / 10 IN
 -  **1059594904** KITCHEN SHEARS / 4 IN
- KNIFE BLOCK

9-PIECE KNIFE BLOCK SET / CLASSIC IKON








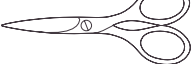
NEW

WEIGHT: 7.804 LB / MATERIAL: ASH /  6.1 IN  12.6 IN  12.1 IN

1 • 3 4 •

1090370805 / 4002293118239



-  **1040330409** PARING KNIFE / 3 1/2 IN
 -  **1040331614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040330716** UTILITY KNIFE / 6 IN
 -  **1040331317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1040330120** CHEF'S KNIFE / 8 IN
 -  **1040331123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
 -  **3040385026** HONING STEEL / 10 IN
 -  **1059594904** KITCHEN SHEARS / 4 IN
- KNIFE BLOCK










10-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 11.023 LB / MATERIAL: ASH, BLACK /  5.7 IN  12.7 IN  13.1 IN

1 • 3 4 •

1090370901 / 4002293101477



-  **1040332207** PEELING KNIFE / 2 3/4 IN
 -  **1040330409** PARING KNIFE / 3 1/2 IN
 -  **1040331614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040330716** UTILITY KNIFE / 6 IN
 -  **1040331317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1040330120** CHEF'S KNIFE / 8 IN
 -  **1040331123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
 -  **9040390016** STRAIGHT MEAT FORK / 6 IN
 -  **3040385026** HONING STEEL / 10 IN
- KNIFE BLOCK








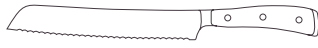

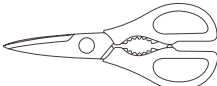
11-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 8.001 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090371101 / 4002293119663



-  **1040333208** FLAT CUT PARING KNIFE / 3 IN
 -  **1040330409** PARING KNIFE / 3 1/2 IN
 -  **1040330412** UTILITY KNIFE / 4 1/2 IN
 -  **1040331314** SANTOKU WITH HOLLOW EDGE / 5 IN
 -  **1040331414** BONING KNIFE / 5 IN
 -  **1040331614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040330120** CHEF'S KNIFE / 8 IN
 -  **1040331020** BREAD KNIFE / 8 IN
 -  **3039703101** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK

15-PIECE KNIFE BLOCK SET / CLASSIC IKON

WEIGHT: 11.799 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090371501 / 4002293119687



1040330409 PARING KNIFE / 3 1/2 IN

1040331712 6× STEAK KNIFE / 4 1/2 IN

1040331314 SANTOKU WITH HOLLOW EDGE / 5 IN

1040331614 SERRATED UTILITY KNIFE / 5 IN

1040330716 UTILITY KNIFE / 6 IN

1040330120 CHEF'S KNIFE / 8 IN

1040331020 BREAD KNIFE / 8 IN

3039703101 HONING STEEL / 9 IN

1199594901 KITCHEN SHEARS / 2 3/4 IN

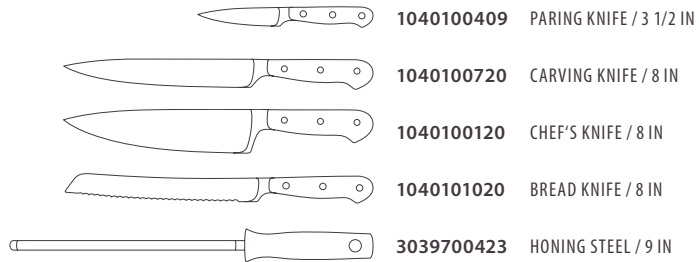
KNIFE BLOCK

6-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 5.953 LB / MATERIAL: BEECH /  4.4 IN  12.3 IN  12.7 IN

1 • 3 4 •

1090170501 / 4002293109190



1040100409 PARING KNIFE / 3 1/2 IN

1040100720 CARVING KNIFE / 8 IN

1040100120 CHEF'S KNIFE / 8 IN

1040101020 BREAD KNIFE / 8 IN

3039700423 HONING STEEL / 9 IN

KNIFE BLOCK





6-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 5.181 LB / MATERIAL: ASH AND BEECH, WHITE /  5.1 IN  15.1 IN  5.1 IN

1 • 3 4 •

1090270501 / 4002293115894



-  **1040200409** PARING KNIFE / 3 1/2 IN
 -  **1040201614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040200716** UTILITY KNIFE / 6 IN
 -  **1040231317** SANTOKU WITH HOLLOW EDGE / 7 IN
 -  **1040200120** CHEF'S KNIFE / 8 IN
- KNIFE BLOCK

6-PIECE KNIFE BLOCK SET / CLASSIC





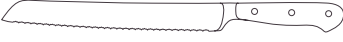
NEW

WEIGHT: 5.181 LB / MATERIAL: ASH AND BEECH, WHITE /  5.1 IN  15.1 IN  5.1 IN

1 • 3 4 •

1090270502 / 4002293116556



-  **1040200409** PARING KNIFE / 3 1/2 IN
 -  **1040201614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040200716** UTILITY KNIFE / 6 IN
 -  **1040200120** CHEF'S KNIFE / 8 IN
 -  **1040201123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
- KNIFE BLOCK

6-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 5.889 LB / MATERIAL: ASH, BLACK /  3.4 IN  12.4 IN  13.8 IN

1 • 3 4 •

1090170503 / 4002293107448



-  **1040100716** UTILITY KNIFE / 6 IN
 -  **1040131818** CHINESE CHEF'S KNIFE / 7 IN
 -  **1129500918** CLEAVER / 7 IN
 -  **3039700423** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK





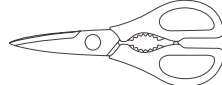
6-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 7.899 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090170606 / 4002293119526



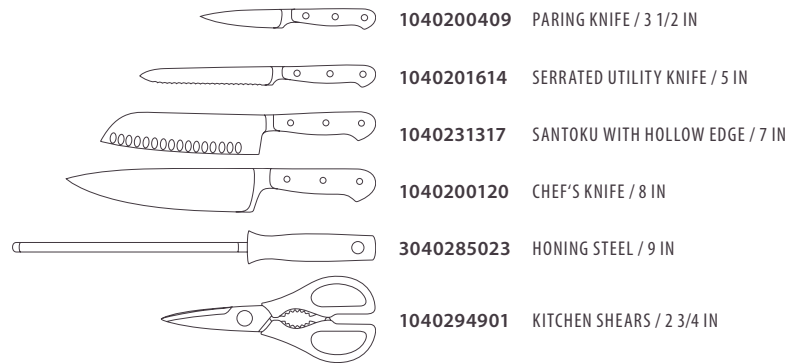
-  **1040100409** PARING KNIFE / 3 1/2 IN
 -  **1040101614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040100120** CHEF'S KNIFE / 8 IN
 -  **3030185023** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK

7-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 5.181 LB / MATERIAL: HEAT-TREATED BEECH AND MDF, WHITE /  3.6 IN  14.6 IN  11.6 IN

1 • 3 4 •

1090270601 / 4002293115870



1040200409 PARING KNIFE / 3 1/2 IN

1040201614 SERRATED UTILITY KNIFE / 5 IN

1040231317 SANTOKU WITH HOLLOW EDGE / 7 IN

1040200120 CHEF'S KNIFE / 8 IN

3040285023 HONING STEEL / 9 IN

1040294901 KITCHEN SHEARS / 2 3/4 IN

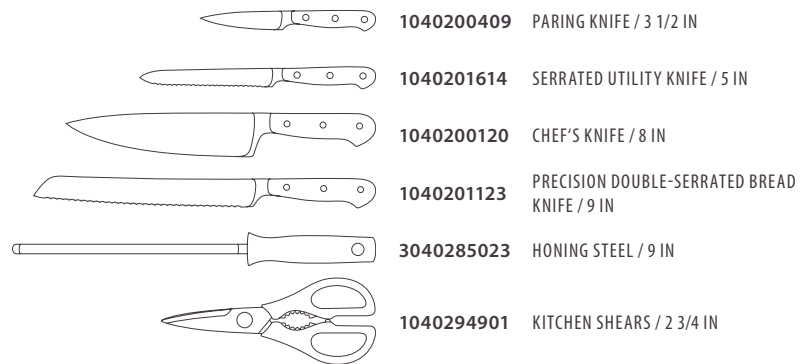
KNIFE BLOCK

7-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 5.181 LB / MATERIAL: HEAT-TREATED BEECH AND MDF, WHITE /  3.6 IN  14.6 IN  11.6 IN

1 • 3 4 •

1090270602 / 4002293115887



1040200409 PARING KNIFE / 3 1/2 IN

1040201614 SERRATED UTILITY KNIFE / 5 IN

1040200120 CHEF'S KNIFE / 8 IN

1040201123 PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN

3040285023 HONING STEEL / 9 IN

1040294901 KITCHEN SHEARS / 2 3/4 IN

KNIFE BLOCK





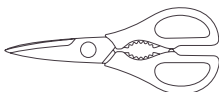
8-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 5.181 LB / MATERIAL: BEECH /  3.4 IN  11.6 IN  12.9 IN

1 • 3 4 •

1090170701 / 4002293107356



-  **1040103208** FLAT CUT PARING KNIFE / 3 IN
-  **1040100412** UTILITY KNIFE / 4 1/2 IN
-  **1040100720** CARVING KNIFE / 8 IN
-  **1040100120** CHEF'S KNIFE / 8 IN
-  **1040101020** BREAD KNIFE / 8 IN
-  **3039700423** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK**


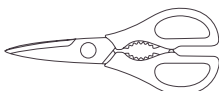
8-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 5.423 LB / MATERIAL: ASH, BLACK /  3.4 IN  11.6 IN  12.9 IN

1 • 3 4 •

1090170707 / 4002293107424



-  **1040103208** FLAT CUT PARING KNIFE / 3 IN
-  **1040100412** UTILITY KNIFE / 4 1/2 IN
-  **1040100120** CHEF'S KNIFE / 8 IN
-  **1040100720** CARVING KNIFE / 8 IN
-  **1040101020** BREAD KNIFE / 8 IN
-  **3039700423** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK**








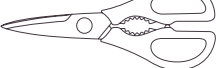
9-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 8.501 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090170911 / 4002293119533



-  **1040100409** PARING KNIFE / 3 1/2 IN
 -  **1040100412** UTILITY KNIFE / 4 1/2 IN
 -  **1040136812** ASIAN UTILITY KNIFE / 4 1/2 IN
 -  **1040101614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040100120** CHEF'S KNIFE / 8 IN
 -  **1040101020** BREAD KNIFE / 8 IN
 -  **3030185023** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK

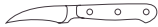







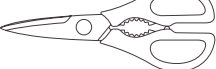
10-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 6.614 LB / MATERIAL: ASH, BROWN /  4.4 IN  12.2 IN  12.6 IN

1 • 3 4 •

1090170904 / 4002293107523



-  **1040102207** PEELING KNIFE / 2 3/4 IN
 -  **1040100410** UTILITY KNIFE / 4 IN
 -  **1040101614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040100720** CARVING KNIFE / 8 IN
 -  **1040100120** CHEF'S KNIFE / 8 IN
 -  **1040101123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
 -  **9040190016** STRAIGHT MEAT FORK / 6 IN
 -  **3039700423** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK

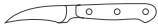







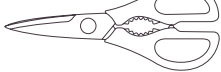
10-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 7.672 LB / MATERIAL: BEECH /  4.4 IN  12.2 IN  12.6 IN

1 • 3 4 •

1090170901 / 4002293107486



-  **1040102207** PEELING KNIFE / 2 3/4 IN
 -  **1040100410** UTILITY KNIFE / 4 IN
 -  **1040101614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040100720** CARVING KNIFE / 8 IN
 -  **1040100120** CHEF'S KNIFE / 8 IN
 -  **1040101123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
 -  **9040190016** STRAIGHT MEAT FORK / 6 IN
 -  **3039700423** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK









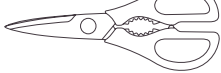
10-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 7.606 LB / MATERIAL: ASH, BLACK /  4.4 IN  12.2 IN  12.6 IN

1 • 3 4 •

1090170905 / 4002293107530



-  **1040102207** PEELING KNIFE / 2 3/4 IN
 -  **1040100410** UTILITY KNIFE / 4 IN
 -  **1040101614** SERRATED UTILITY KNIFE / 5 IN
 -  **1040100720** CARVING KNIFE / 8 IN
 -  **1040100120** CHEF'S KNIFE / 8 IN
 -  **1040101123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
 -  **9040190016** STRAIGHT MEAT FORK / 6 IN
 -  **3039700423** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK











11-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 8.001 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090171101 / 4002293119540



-  **1040105007** TRIMMING KNIFE / 2 3/4 IN
-  **1040100409** PARING KNIFE / 3 1/2 IN
-  **1040100412** UTILITY KNIFE / 4 1/2 IN
-  **1040136812** ASIAN UTILITY KNIFE / 4 1/2 IN
-  **1040101614** SERRATED UTILITY KNIFE / 5 IN
-  **1040100716** UTILITY KNIFE / 6 IN
-  **1040100120** CHEF'S KNIFE / 8 IN
-  **1040101020** BREAD KNIFE / 8 IN
-  **3030185023** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN

KNIFE BLOCK













13-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 11.310 LB / MATERIAL: BEECH /  5.5 IN  13 IN  14.2 IN

1 • 3 4 •

1090171201 / 4002293107547



-  **1040103208** FLAT CUT PARING KNIFE / 3 IN
-  **1040100410** UTILITY KNIFE / 4 IN
-  **1040101414** BONING KNIFE / 5 IN
-  **1040101614** SERRATED UTILITY KNIFE / 5 IN
-  **1129500916** CLEAVER / 6 IN
-  **1040131317** SANTOKU WITH HOLLOW EDGE / 7 IN
-  **1040100120** CHEF'S KNIFE / 8 IN
-  **1040100723** CARVING KNIFE / 9 IN
-  **1040101123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
-  **9040190016** STRAIGHT MEAT FORK / 6 IN
-  **3039700423** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN

KNIFE BLOCK





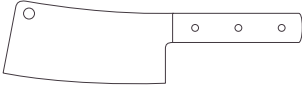






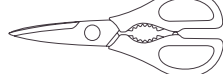
13-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 11.508 LB / MATERIAL: ASH, BLACK /  5.5 IN  13 IN  14.2 IN

1 • 3 4 •

1090171204 / 4002293107578



-  **1040103208** FLAT CUT PARING KNIFE / 3 IN
-  **1040100410** UTILITY KNIFE / 4 IN
-  **1040101414** BONING KNIFE / 5 IN
-  **1040101614** SERRATED UTILITY KNIFE / 5 IN
-  **1129500916** CLEAVER / 6 IN
-  **1040131317** SANTOKU WITH HOLLOW EDGE / 7 IN
-  **1040100120** CHEF'S KNIFE / 8 IN
-  **1040100723** CARVING KNIFE / 9 IN
-  **1040101123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
-  **9040190016** STRAIGHT MEAT FORK / 6 IN
-  **3039700423** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN

KNIFE BLOCK





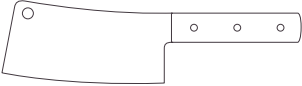



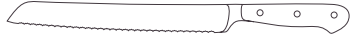


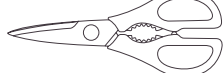
13-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 11.795 LB / MATERIAL: ASH, BROWN /  5.5 IN  13 IN  14.2 IN

1 • 3 4 •

1090171203 / 4002293107561



-  **1040103208** FLAT CUT PARING KNIFE / 3 IN
-  **1040100410** UTILITY KNIFE / 4 IN
-  **1040101414** BONING KNIFE / 5 IN
-  **1040101614** SERRATED UTILITY KNIFE / 5 IN
-  **1129500916** CLEAVER / 6 IN
-  **1040131317** SANTOKU WITH HOLLOW EDGE / 7 IN
-  **1040100120** CHEF'S KNIFE / 8 IN
-  **1040100723** CARVING KNIFE / 9 IN
-  **1040101123** PRECISION DOUBLE-SERRATED BREAD KNIFE / 9 IN
-  **9040190016** STRAIGHT MEAT FORK / 6 IN
-  **3039700423** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN

KNIFE BLOCK



15-PIECE KNIFE BLOCK SET / CLASSIC

WEIGHT: 9.299 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1090171501 / 4002293119564



-  **1040100409** PARING KNIFE / 3 1/2 IN
-  **1040100412** UTILITY KNIFE / 4 1/2 IN
-  **1040101712** 6× STEAK KNIFE / 4 1/2 IN
-  **1040131314** SANTOKU WITH HOLLOW EDGE / 5 IN
-  **1040100716** UTILITY KNIFE / 6 IN
-  **1040100120** CHEF'S KNIFE / 8 IN
-  **1040101020** BREAD KNIFE / 8 IN
-  **3030185023** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN

KNIFE BLOCK


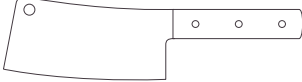


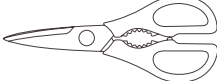
6-PIECE KNIFE BLOCK SET / GOURMET

WEIGHT: 6.039 LB / MATERIAL: BEECH /  3.5 IN  12.4 IN  14.1 IN

1 • 3 4 •

1095070501 / 4002293106960



-  **1025048816** UTILITY KNIFE / 6 IN
-  **1129500916** CLEAVER / 6 IN
-  **1129500120** CHINESE CHEF'S KNIFE / 8 IN
-  **3039700423** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN

KNIFE BLOCK

6-PIECE KNIFE BLOCK SET / GOURMET

NEW

WEIGHT: 2.491 LB / MATERIAL: BEECH /  3.2 IN  10 IN  11.8 IN

1 • 3 4 •

1095070505 / 4002293118284



-  **1025046706** PEELING KNIFE / 2 1/4 IN
-  **1025048110** PARING KNIFE / 4 IN
-  **1025044820** CHEF'S KNIFE / 8 IN
-  **1025045720** BREAD KNIFE / 8 IN
-  **3039700423** HONING STEEL / 9 IN
- KNIFE BLOCK





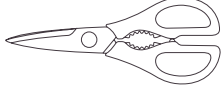
6-PIECE KNIFE BLOCK SET / GOURMET

WEIGHT: 6.850 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1095070605 / 4002293119595



-  **1025048108** SPEAR POINT PARING KNIFE / 3 IN
-  **1025046314** SERRATED UTILITY KNIFE / 5 IN
-  **1025044820** CHEF'S KNIFE / 8 IN
-  **3039700123** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK







7-PIECE KNIFE BLOCK SET / GOURMET

WEIGHT: 4.277 LB / MATERIAL: BEECH /  3.4 IN  11.6 IN  12.9 IN

1 • 3 4 •

1095070601 / 4002293106953



-  **1025048012** BRUNCH KNIFE / 4 1/2 IN
 -  **1025048112** UTILITY KNIFE / 4 1/2 IN
 -  **1025048820** CARVING KNIFE / 8 IN
 -  **1025044820** CHEF'S KNIFE / 8 IN
 -  **1025045720** BREAD KNIFE / 8 IN
 -  **3039700423** HONING STEEL / 9 IN
- KNIFE BLOCK









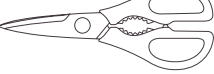
10-PIECE KNIFE BLOCK SET / GOURMET

WEIGHT: 7.101 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1095071002 / 4002293119601



-  **1025045107** FLAT CUT PARING KNIFE / 2 3/4 IN
 -  **1025049607** TRIMMING KNIFE / 2 3/4 IN
 -  **1025048108** PARING KNIFE / 3 1/2 IN
 -  **1025048112** UTILITY KNIFE / 4 1/2 IN
 -  **1025046314** SERRATED UTILITY KNIFE / 5 IN
 -  **9025056114** SPREADER / 5 IN
 -  **1025044816** CHEF'S KNIFE / 6 IN
 -  **3039700123** HONING STEEL / 9 IN
 -  **1199594901** KITCHEN SHEARS / 2 3/4 IN
- KNIFE BLOCK









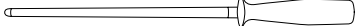
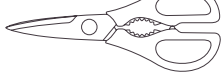
16-PIECE KNIFE BLOCK SET / GOURMET

WEIGHT: 7.650 LB / MATERIAL: ACACIA /  4.5 IN  8.5 IN  10.5 IN

• 2 • • •

1095071607 / 4002293119625



-  **1025046706** PEELING KNIFE / 2 1/4 IN
-  **1025045107** FLAT CUT PARING KNIFE / 2 3/4 IN
-  **1025049607** TRIMMING KNIFE / 2 3/4 IN
-  **1025048108** SPEAR POINT PARING KNIFE / 3 IN
-  **1025046412** 6× STEAK KNIFE / 4 1/2 IN
-  **1025046314** SERRATED UTILITY KNIFE / 5 IN
-  **9025056114** SPREADER / 5 IN
-  **1025044816** CHEF'S KNIFE / 6 IN
-  **3039700123** HONING STEEL / 9 IN
-  **1199594901** KITCHEN SHEARS / 2 3/4 IN

KNIFE BLOCK

KNIFE BLOCK WITH 6 STEAK KNIVES / GOURMET

WEIGHT: 1.909 LB / MATERIAL: RUBBERWOOD /  3.5 IN  6.5 IN  6.5 IN

• 2 • • •

1065070701 / 4002293121017



-  **1025046412** 6× STEAK KNIFE / 4 1/2 IN

KNIFE BLOCK



Blade Guards

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

WEIGHT: 0.013 LB / MATERIAL: POLYSTYROL / FOR BLADE LENGTH: 4 IN /  5.2 IN  1 IN

1 • 3 4 •

2069640201 / 4002293110738



WEIGHT: 0.024 LB / MATERIAL: POLYSTYROL / FOR BLADE LENGTH: 7 IN /  8.1 IN  1 IN

1 • 3 4 •

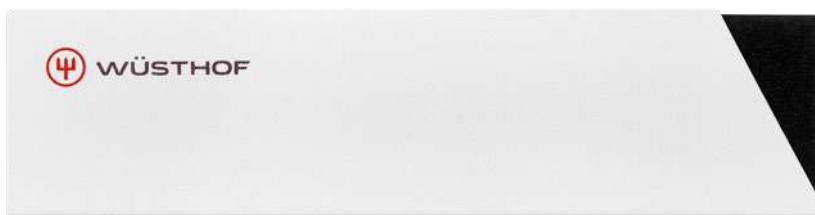
2069640202 / 4002293110745



WEIGHT: 0.049 LB / MATERIAL: POLYSTYROL / FOR BLADE LENGTH: 7 IN /  8.1 IN  2 IN

1 • 3 4 •

2069640205 / 4002293110776



WEIGHT: 0.042 LB / MATERIAL: POLYSTYROL / FOR BLADE LENGTH: 10 IN /  10.4 IN  1.2 IN

1 • 3 4 •

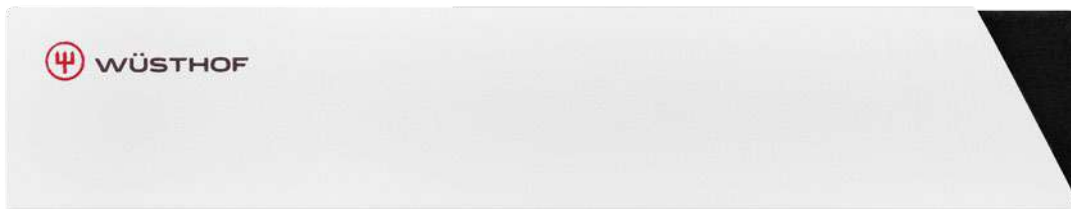
2069640203 / 4002293110752



WEIGHT: 0.064 LB / MATERIAL: POLYSTYROL / FOR BLADE LENGTH: 10 IN /  10.6 IN  2 IN

1 • 3 4 •

2069640206 / 4002293110783



WEIGHT: 0.060 LB / MATERIAL: POLYSTYROL / FOR BLADE LENGTH: 12 IN /  12.4 IN  1.2 IN

1 • 3 4 •

2069640204 / 4002293110769



Magnetic Blade Guards

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

WEIGHT: 0.110 LB / MATERIAL: SYNTHETIC WITH MAGNETS / FOR BLADE LENGTH: 6 IN /  6.5 IN  1.5 IN

1 • 3 4 •

2069640101 / 4002293103488



WEIGHT: 0.243 LB / MATERIAL: SYNTHETIC WITH MAGNETS / FOR BLADE LENGTH: 7 IN /  8.1 IN  2.7 IN

1 • 3 4 •

2069640104 / 4002293103518



WEIGHT: 0.221 LB / MATERIAL: SYNTHETIC WITH MAGNETS / FOR BLADE LENGTH: 10 IN /  10.4 IN  1.9 IN

1 • 3 4 •

2069640102 / 4002293103495



WEIGHT: 0.331 LB / MATERIAL: SYNTHETIC WITH MAGNETS / FOR BLADE LENGTH: 10 IN /  10.6 IN  2.7 IN

1 • 3 4 •

2069640103 / 4002293103501



Knife Cases (empty)

Knives not included.

KNIFE CASE

WEIGHT: 1.720 LB / MATERIAL: POLYESTER / MAX CAPACITY: 12 /  27 IN  19.9 IN

1 • 3 4 •

2189631201 / 4002293103587



KNIFE CASE

WEIGHT: 3.479 LB / MATERIAL: POLYESTER / MAX CAPACITY: 10 /  27 IN  19.9 IN / WITH SHOULDERSTRAP

1 • 3 4 •

2189631001 / 4002293103570



Knife Cases (empty)

Knives not included.

KNIFE CASE

WEIGHT: 3.990 LB / MATERIAL: POLYESTER / MAX CAPACITY: 18 /  35.2 IN  20.2 IN / WITH SHOULDERSTRAP

1 • 3 4 •

2189631801 / 4002293103600



KNIFE CASE

WEIGHT: 3.439 LB / MATERIAL: POLYESTER / MAX CAPACITY: 20 /  18.5 IN  8.3 IN / WITH SHOULDERSTRAP AND COMBINATION LOCK

1 • 3 4 •

2189632001 / 4002293110318



Knife Rolls (empty)

Knives not included.

KNIFE ROLL

WEIGHT: 0.419 LB / MATERIAL: SYNTHETIC LEATHER / MAX CAPACITY: 6 /  16.3 IN  16.7 IN

1 • 3 4 •

2189635601 / 4002293102566



KNIFE ROLL

WEIGHT: 0.441 LB / MATERIAL: SYNTHETIC LEATHER WITH NYLON / MAX CAPACITY: 6 /  16.7 IN  16.7 IN

1 • 3 4 •

2189635602 / 4002293102573



KNIFE ROLL

WEIGHT: 0.628 LB / MATERIAL: SYNTHETIC LEATHER WITH NYLON / MAX CAPACITY: 9 /  18.5 IN  19.9 IN

1 • 3 4 •

2189635901 / 4002293102542



Knife Rolls (empty)

Knives not included.

KNIFE ROLL

WEIGHT: 0.595 LB / MATERIAL: SYNTHETIC LEATHER / MAX CAPACITY: 9 /  18.9 IN  20.7 IN

1 • 3 4 •

2189635902 / 4002293102535



8 POCKET KNIFE ROLL

WEIGHT: 1.290 LB / MATERIAL: POLYESTER / MAX CAPACITY: 8 /  6 IN  20 IN

• 2 • • •

2189635801 / 4002293120447





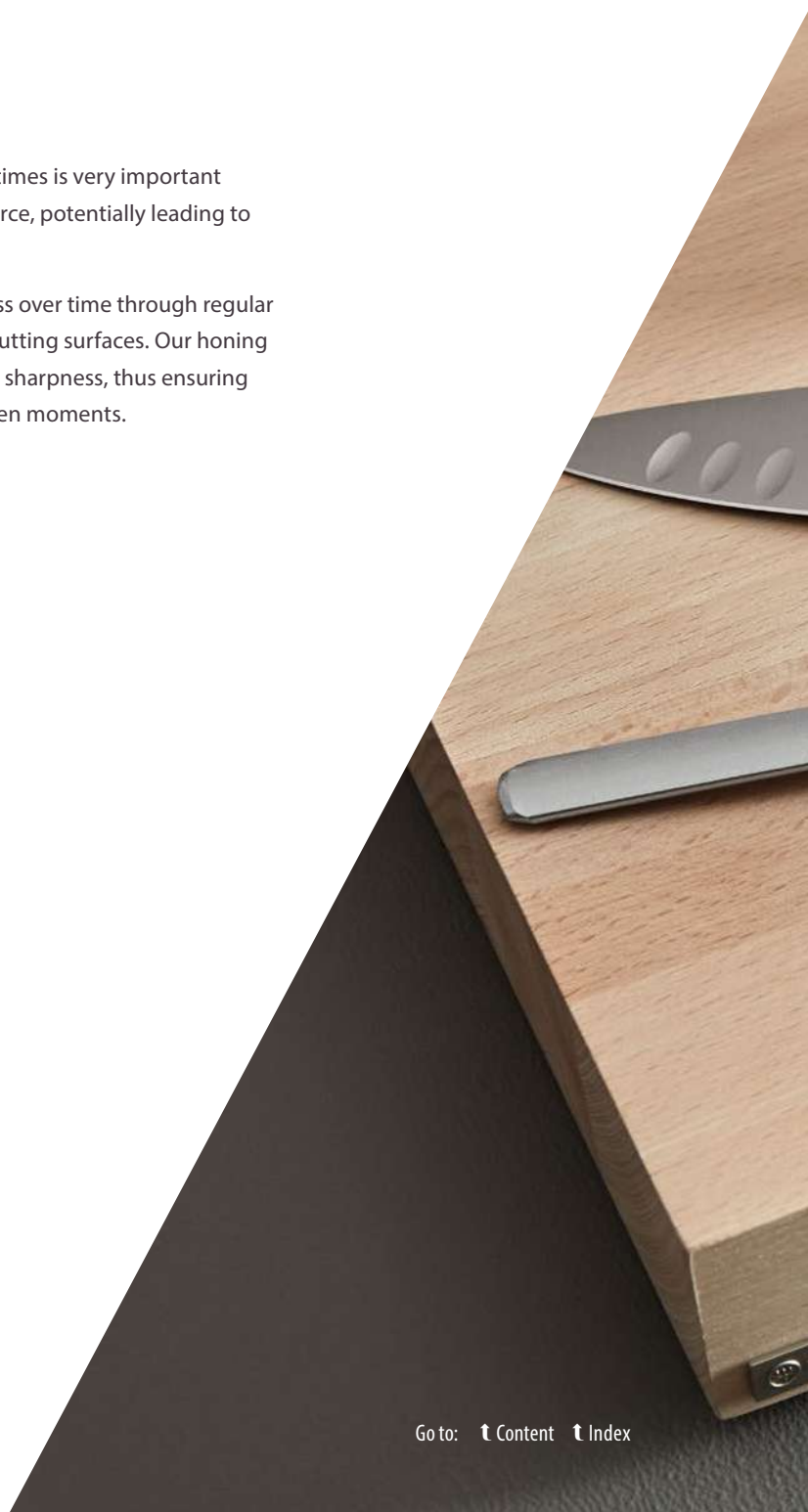


Preparation is only really effortless with consistently sharpened tools

ONLY A SHARP BLADE IS A SAFE BLADE

Keeping your blade's edge as sharp as possible at all times is very important for safe knife use. A blunt blade encourages excess force, potentially leading to slippages or injuries.

Even blades of exceptional quality lose their sharpness over time through regular use, contact with hard food items or work on dense cutting surfaces. Our honing and sharpening solutions help knives regain their full sharpness, thus ensuring safe and efficient knife movements and relaxed kitchen moments.





WÜSTHOF CLASSIC

Made in Solingen, Germany / 20

WÜSTHOF

DIAMANT

Easy Edge

ELECTRIC KNIFE SHARPENER

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

• • • • 5

3069730301 / 4002293103617 / EU, PLUG C
3069730302 / 4002293103624 / US, PLUG A

3069730303 / 4002293103631 / GB, PLUG G
3069730304 / 4002293103648 / 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.





Replaceable
sharpening guide

UPGRADE SET

3069730401 / 4002293110639 1 • 3 4 •

CONTENT

ASIAN BLADE GUIDE
(FOR ASIAN STYLE KNIVES)

SHARPENING BELTS:

1 x COARSE / 120ZA

2 x MEDIUM / 120

1 x FINE / X30 A0

1 x ULTRA FINE / X4 A0



COARSE / 120ZA

MEDIUM / 120

MEDIUM / 120

FINE / X30 A0

ULTRA FINE / X4 A0

SPARE SET

3069730501 / 4002293110868 • • • • 5

CONTENT

SHARPENING BELTS:

1 x COARSE / 120ZA

2 x MEDIUM / 120

1 x FINE / X30 A0

1 x ULTRA FINE / X4 A0



DIAMOND KNIFE SHARPENER

WEIGHT: 0.573 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 14.7 IN / SHARPENING/HONING SURFACE: DIAMOND COATED

1 • 3 4 •

3049705123 / 4002293115559



DIAMOND KNIFE SHARPENER

WEIGHT: 0.399 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 14.8 IN / SHARPENING/HONING SURFACE: DIAMOND COATED / FINE

• • • • 5

3039705223 / 4002293111940



DIAMOND KNIFE SHARPENER

WEIGHT: 0.573 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 14.8 IN / SHARPENING/HONING SURFACE: DIAMOND COATED / FINE

1 • 3 4 •

3049705223 / 4002293115740



DIAMOND KNIFE SHARPENER

WEIGHT: 0.624 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 16.2 IN / SHARPENING/HONING SURFACE: DIAMOND COATED / FINE

• • • • 5

3039705226 / 4002293111964



DIAMOND KNIFE SHARPENER

WEIGHT: 0.794 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 16.2 IN / SHARPENING/HONING SURFACE: DIAMOND COATED

1 • 3 4 •

3049705126 / 4002293115566



DIAMOND KNIFE SHARPENER

WEIGHT: 0.683 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 16.2 IN / SHARPENING/HONING SURFACE: DIAMOND COATED / FINE

1 • 3 4 •

3049705226 / 4002293115696



CERAMIC SHARPENER

WEIGHT: 0.474 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 15 IN / SHARPENING/HONING SURFACE: CERAMIC

• • • • 5

3049710126 / 4002293116884



CERAMIC SHARPENER

WEIGHT: 0.474 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 15 IN / SHARPENING/HONING SURFACE: CERAMIC

1 • 3 4 •

3049710226 / 4002293116891



HONING STEEL / IKON

WEIGHT: 0.602 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 14.8 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

• • • • 5

3010586526 / 4002293103730



HONING STEEL / CLASSIC IKON

BULK PACKAGING

WEIGHT: 0.609 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 14.8 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

• • • • 5

3030385026 / 4002293111896



HONING STEEL / CLASSIC IKON

WEIGHT: 0.849 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 14.8 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3040385026 / 4002293115856



HONING STEEL / CLASSIC IKON

WEIGHT: 0.635 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 14.8 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3040485026 / 4002293115344



HONING STEEL / CLASSIC

WEIGHT: 0.395 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 13.7 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3040285023 / 4002293115184



HONING STEEL / CLASSIC

WEIGHT: 0.794 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 14.6 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3040185026 / 4002293115849



HONING STEEL / CLASSIC

WEIGHT: 0.626 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 14.9 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

• 2 • • •

3030185023 / 4002293120416



HONING STEEL

WEIGHT: 0.395 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 13.7 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700423 / 4002293115757



HONING STEEL

WEIGHT: 0.377 LB / WORKING LENGTH: 7 IN / ITEM LENGTH: 12.9 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700318 / 4002293115719



HONING STEEL

WEIGHT: 0.529 LB / WORKING LENGTH: 8 IN / ITEM LENGTH: 14 IN / SHARPENING/HONING SURFACE: OVAL, STAINLESS STEEL

1 • 3 4 •

3049702120 / 4002293115795



HONING STEEL

WEIGHT: 0.410 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 14 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

• 2 • • •

3039700123 / 4002293120072



HONING STEEL

WEIGHT: 0.421 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 14 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

• 2 • • •

3039703101 / 4002293120096



HONING STEEL

WEIGHT: 0.461 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 14.6 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700223 / 4002293115733



HONING STEEL

WEIGHT: 0.441 LB / WORKING LENGTH: 9 IN / ITEM LENGTH: 14.8 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700323 / 4002293115726



HONING STEEL

BULK PACKAGING

WEIGHT: 0.573 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 15.9 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

• • • • 5

3039700526 / 4002293108728



HONING STEEL

WEIGHT: 0.573 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 15.9 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700526 / 4002293115689



HONING STEEL

BULK PACKAGING

WEIGHT: 0.796 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 16.4 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

• • • • 5

3039700626 / 4002293108735



HONING STEEL

WEIGHT: 0.796 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 16.4 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700626 / 4002293115764



HONING STEEL

WEIGHT: 0.767 LB / WORKING LENGTH: 10 IN / ITEM LENGTH: 16.7 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700726 / 4002293115818



HONING STEEL

WEIGHT: 0.825 LB / WORKING LENGTH: 11 IN / ITEM LENGTH: 17.9 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700729 / 4002293116983



HONING STEEL

WEIGHT: 0.963 LB / WORKING LENGTH: 12 IN / ITEM LENGTH: 19.1 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700732 / 4002293115832



HONING STEEL

WEIGHT: 0.926 LB / WORKING LENGTH: 12 IN / ITEM LENGTH: 18.9 IN / SHARPENING/HONING SURFACE: OVAL, STAINLESS STEEL

1 • 3 4 •

3049700832 / 4002293115771



HONING STEEL

WEIGHT: 0.911 LB / WORKING LENGTH: 12 IN / ITEM LENGTH: 18.4 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049700632 / 4002293115863



BUTCHER STEEL

WEIGHT: 1.168 LB / WORKING LENGTH: 12 IN / ITEM LENGTH: 19.1 IN / SHARPENING/HONING SURFACE: STAINLESS STEEL

1 • 3 4 •

3049708132 / 4002293115801



BUTCHER STEEL

WEIGHT: 1.135 LB / WORKING LENGTH: 12 IN / ITEM LENGTH: 19.1 IN / SHARPENING/HONING SURFACE: OVAL / EXTRA FINE

1 • 3 4 •

3049708232 / 4002293115788



HAND-HELD KNIFE SHARPENER

WEIGHT: 0.278 LB / ITEM LENGTH: 6.5 IN / SHARPENING/HONING SURFACE: CERAMIC

1 • 3 4 •

3059730103 / 4002293100265



2-STAGE HAND-HELD KNIFE SHARPENER

WEIGHT: 0.525 LB / ITEM LENGTH: 8.1 IN / SHARPENING/HONING SURFACE: CERAMIC / CARBIDE

• • • • 5

3059730101 / 4002293100036



4-STAGE HAND-HELD KNIFE SHARPENER

WEIGHT: 0.609 LB / ITEM LENGTH: 8.3 IN / SHARPENING/HONING SURFACE: CERAMIC / DIAMOND

• 2 • • •

3059730102 / 4002293120065



2-STAGE HAND-HELD KNIFE SHARPENER / CLASSIC IKON

WEIGHT: 0.609 LB / ITEM LENGTH: 8.3 IN / SHARPENING/HONING SURFACE: CERAMIC / DIAMOND

• • • • 5

3060388001 / 4002293118864



COUNTER DISPLAY UNIT WITH KEY-CHAIN KNIFE SHARPENERS

WEIGHT: 0.071 LB / ITEM LENGTH: 3.2 IN / SHARPENING/HONING SURFACE: CERAMIC / CARBIDE / BLACK

• • • • 5

3119730203 / 4002293110646

24 KEY-CHAIN KNIFE SHARPENERS



COUNTER DISPLAY UNIT WITH KEY-CHAIN KNIFE SHARPENERS

WEIGHT: 0.071 LB / ITEM LENGTH: 3.2 IN / SHARPENING/HONING SURFACE: CERAMIC / CARBIDE / RED

1 • 3 4 •

3119730204 / 4002293110653

24 KEY-CHAIN KNIFE SHARPENERS



COUNTER DISPLAY UNIT WITH KEY-CHAIN KNIFE SHARPENERS

WEIGHT: 0.071 LB / ITEM LENGTH: 3.2 IN / SHARPENING/HONING SURFACE: CERAMIC / CARBIDE / BLACK, RED

1 • 3 4 •

3119730205 / 4002293110660

24 KEY-CHAIN KNIFE SHARPENERS



WHETSTONE

WEIGHT: 1.898 LB / 7.9 IN 2.4 IN 1.2 IN
SHARPENING GRIT: J 1000 / J 3000

1 • 3 4 •

3069720302 / 4002293116907



WHETSTONE

WEIGHT: 1.878 LB / 7.9 IN 2.4 IN 1.2 IN
SHARPENING GRIT: J 3000 / J 8000

1 • 3 4 •

3069720303 / 4002293116914



WHETSTONE

WEIGHT: 0.794 LB / 5.9 IN 2 IN 1 IN
SHARPENING GRIT: J 400 / J 2000

1 • 3 4 •

3069720301 / 4002293116860



TRI-STONE KNIFE SHARPENER

WEIGHT: 2.050 LB / 3.5 IN 3 IN 9.5 IN
SHARPENING GRIT: J 240 / J 1000 / J 3000

• 2 • • •

3069720201 / 4002293120058



RESHAPING STONE

WEIGHT: 0.642 LB / 3.9 IN 2 IN 1.2 IN
SHARPENING GRIT: J 80

1 • 3 4 •

3189721301 / 4002293116921



SHARPENING GUIDE ,SLIDER'

WEIGHT: 0.165 LB / 2.4 IN 2.4 IN 0.6 IN

1 • 3 4 •

3059721201 / 4002293110622



WHETSTONE INCL. NON-SLIP HOLDER

WEIGHT: 3.131 LB /  8.7 IN  3.1 IN  1.2 IN / SHARPENING GRIT: J 1000 / J 4000

1 • 3 4 •

3069720101 / 4002293116877

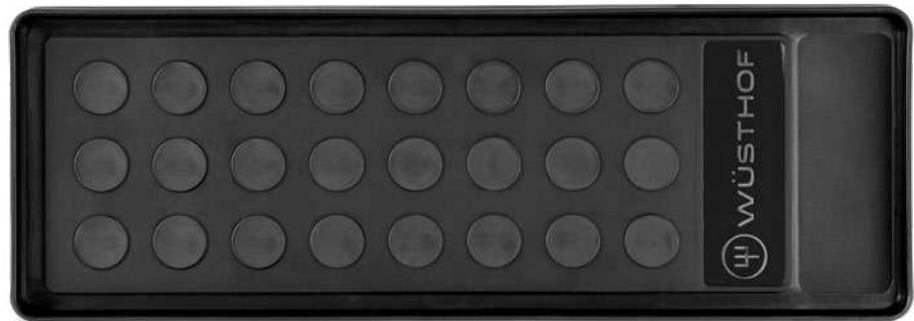


NON-SLIP HOLDER FOR WHETSTONES

WEIGHT: 0.392 LB /  13 IN  4.4 IN  0.8 IN

1 • 3 4 •

3069721101 / 4002293116303









A professional cutting board is the best way to keep knives sharp

KNIVES STAY SHARP FOR LONGER, THANKS TO A SURFACE THAT PROTECTS YOUR BLADES

With good knives, preparing and plating fresh food is simple and enjoyable, from chopping vegetables to carving meat, mincing herbs, and slicing ripe fruit.

A key factor here is sharp blades! To keep your knives sharp for longer, we recommend professional-style cutting boards made from high-quality wood or a specialized, resilient synthetic material. These surfaces are gentle on your blade, thus preventing damage in the long term. This means your knife requires less sharpening overall, so your movements can be precise, clean, and safe.

Don't forget: a high-quality cutting board is also the perfect vehicle for plating and serving food in style.





CUTTING BOARD

WEIGHT: 0.265 LB / MATERIAL: TPU / WITH JUICE GROOVE /  12.2 IN  7.1 IN  0.1 IN

1 • 3 4 •

4159810201 / 4002293112299



CUTTING BOARD

WEIGHT: 0.265 LB / MATERIAL: TPU / WITH JUICE GROOVE /  12.2 IN  7.1 IN  0.1 IN

1 • 3 4 •

4159810301 / 4002293112312



HIGHLIGHTS:

- blade-protecting
- scratch-resistant
- dishwasher-safe
- sterilisable

CUTTING BOARD

WEIGHT: 1.058 LB / MATERIAL: TPU / WITH JUICE GROOVE /  15 IN  9.8 IN  0.2 IN

1 • 3 4 •

4159810202 / 4002293113982



CUTTING BOARD

WEIGHT: 1.058 LB / MATERIAL: TPU / WITH JUICE GROOVE /  15 IN  9.8 IN  0.2 IN

1 • 3 4 •

4159810302 / 4002293112329



CUTTING BOARD

WEIGHT: 1.940 LB / MATERIAL: TPU / WITH JUICE GROOVE /  20.7 IN  13.1 IN  0.2 IN

1 • 3 4 •

4159810203 / 4002293112305



CUTTING BOARD

WEIGHT: 12.500 LB / MATERIAL: HEAT-TREATED BEECH WITH STAINLESS STEEL /  15.7 IN  9.8 IN  1.6 IN

1 • 3 4 •

4159800202 / 4002293116235



CUTTING BOARD

WEIGHT: 12.500 LB / MATERIAL: HEAT-TREATED BEECH WITH STAINLESS STEEL /  19.7 IN  13.8 IN  1.5 IN

1 • 3 4 •

4159800203 / 4002293116204



CUTTING BOARD

WEIGHT: 6.570 LB / MATERIAL: HEAT-TREATED BEECH WITH STAINLESS STEEL /  15.7 IN  9.8 IN  1.2 IN

1 • 3 4 •

4159800201 / 4002293116228



CUTTING BOARD

WEIGHT: 4.123 LB / MATERIAL: HEAT-TREATED BEECH /  15.7 IN  9.8 IN  1.2 IN

1 • 3 4 •

4159800204 / 4002293116198



CUTTING BOARD

WEIGHT: 8.510 LB / MATERIAL: HEAT-TREATED BEECH /  19.7 IN  13.8 IN  1.2 IN

1 • 3 4 •

4159800205 / 4002293116181



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.

natural finish - no artificial coating

CUTTING BOARD NEW

WEIGHT: 2.866 LB / MATERIAL: OLIVE WOOD /  8.1 IN  13.8 IN  0.9 IN

• • • • 5

4159800501 / 4002293118147



CUTTING BOARD NEW

WEIGHT: 5.071 LB / MATERIAL: OLIVE WOOD /  10.8 IN  17.7 IN  0.9 IN

• • • • 5

4159800502 / 4002293118154



CUTTING BOARD

WEIGHT: 7.760 LB / MATERIAL: BEECH /  15.7 IN  11.8 IN  2 IN

1 • 3 4 •

4159800101 / 4002293116242



CUTTING BOARD

WEIGHT: 13.713 LB / MATERIAL: BEECH /  19.7 IN  15.7 IN  2 IN

1 • 3 4 •

4159800102 / 4002293116211



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.

natural finish - no artificial coating

KITCHEN SHEARS

WEIGHT: 0.505 LB / ITEM LENGTH: 7 IN

1 • 3 4 •

1059594904 / 4002293103709



KITCHEN SHEARS

WEIGHT: 0.595 LB / ITEM LENGTH: 8.2 IN

1 • 3 4 •

1059594905 / 4002293103716



KITCHEN SHEARS

WEIGHT: 0.335 LB / ITEM LENGTH: 7.9 IN

1 • 3 4 •

1059594901 / 4002293103662



KITCHEN SHEARS

WEIGHT: 0.335 LB / ITEM LENGTH: 7.9 IN

1 • 3 4 •

1059594902 / 4002293103686



KITCHEN SHEARS

WEIGHT: 0.505 LB / ITEM LENGTH: 7.9 IN

1 • 3 4 •

1059594903 / 4002293103693



KITCHEN SHEARS

WEIGHT: 0.256 LB / ITEM LENGTH: 8.1 IN

• • • • 5

1049594907 / 4002293110295



KITCHEN SHEARS NEW

WEIGHT: 0.256 LB / ITEM LENGTH: 8.1 IN

1 • 3 4 •

1040294901 / 4002293115160



KITCHEN SHEARS

WEIGHT: 0.309 LB / ITEM LENGTH: 8.2 IN

1 • 3 4 •

1049594906 / 4002293112008



KITCHEN SHEARS

WEIGHT: 0.728 LB / ITEM LENGTH: 8.4 IN

1 • 3 4 •

1059595201 / 4002293103723



HOUSEHOLD SCISSORS

WEIGHT: 0.183 LB / ITEM LENGTH: 7.2 IN

1 • 3 4 •

1219595418 / 4002293116785



POULTRY SHEARS

WEIGHT: 0.763 LB / ITEM LENGTH: 9.7 IN

1 • 3 4 •

1049595006 / 4002293116648



POULTRY SHEARS

WEIGHT: 0.351 LB / ITEM LENGTH: 9.8 IN

• • • • 5

1069595005 / 4002293116655



POULTRY SHEARS NEW

WEIGHT: 0.351 LB / ITEM LENGTH: 9.8 IN

1 • 3 4 •

1119595005 / 4002293116761



POULTRY SHEARS

WEIGHT: 0.434 LB / ITEM LENGTH: 10.1 IN

1 • 3 4 •

1049595003 / 4002293116273



POULTRY SHEARS

WEIGHT: 0.752 LB / ITEM LENGTH: 10.1 IN

1 • 3 4 •

1049595002 / 4002293116266



POULTRY SHEARS

WEIGHT: 0.723 LB / ITEM LENGTH: 10.5 IN

1 • 3 4 •

1049595001 / 4002293116259



KITCHEN SHEARS

WEIGHT: 0.509 LB / ITEM LENGTH: 8 IN

• 2 • • •

1049595301 / 4002293120218



FISH SHEARS

WEIGHT: 0.573 LB / ITEM LENGTH: 8.8 IN

1 • 3 4 •

1199595101 / 4002293116853



STRAIGHT MEAT FORK / IKON

WEIGHT: 0.381 LB / ITEM LENGTH: 10.7 IN / WORKING LENGTH: 6 IN

1 • 3 4 •

9010590016 / 4002293103297



STRAIGHT MEAT FORK / CLASSIC IKON

WEIGHT: 0.397 LB / ITEM LENGTH: 10.6 IN / WORKING LENGTH: 6 IN

1 • 3 4 •

9040490016 / 4002293102146



STRAIGHT MEAT FORK / CLASSIC IKON

WEIGHT: 0.397 LB / ITEM LENGTH: 10.6 IN / WORKING LENGTH: 6 IN

• • • • 5

9030390016 / 4002293103242



STRAIGHT MEAT FORK / CLASSIC IKON

WEIGHT: 0.397 LB / ITEM LENGTH: 10.6 IN / WORKING LENGTH: 6 IN

1 • 3 4 •

9040390016 / 4002293103235



STRAIGHT MEAT FORK / CLASSIC

WEIGHT: 0.287 LB / ITEM LENGTH: 10.4 IN / WORKING LENGTH: 6 IN

• • • • 5

9040190016 / 4002293107912



STRAIGHT MEAT FORK / CLASSIC

WEIGHT: 0.300 LB / ITEM LENGTH: 11.1 IN / WORKING LENGTH: 7 IN

1 • 3 4 •

9040190018 / 4002293107936



STRAIGHT MEAT FORK / CLASSIC

WEIGHT: 0.342 LB / ITEM LENGTH: 12 IN / WORKING LENGTH: 8 IN

1 • 3 4 •

9040190020 / 4002293107950



CURVED MEAT FORK / CLASSIC

WEIGHT: 0.309 LB / ITEM LENGTH: 10.5 IN / WORKING LENGTH: 6 IN

• • • • 5

9040190116 / 4002293107974



CURVED MEAT FORK / CLASSIC

WEIGHT: 0.395 LB / ITEM LENGTH: 12.3 IN / WORKING LENGTH: 8 IN

• • • • 5

9040190120 / 4002293107998



KITCHEN FORK / GOURMET

WEIGHT: 0.163 LB / ITEM LENGTH: 9.6 IN / WORKING LENGTH: 5 IN

1 • 3 4 •

9025090814 / 4002293105987



KITCHEN FORK / GOURMET

WEIGHT: 0.176 LB / ITEM LENGTH: 10.4 IN / WORKING LENGTH: 6 IN

1 • 3 4 •

9025090816 / 4002293106007



SPATULA / GOURMET

WEIGHT: 0.187 LB / ITEM LENGTH: 11 IN / WORKING LENGTH: 4 1/2 IN

1 • 3 4 •

9195091912 / 4002293106373



SPATULA / GOURMET

WEIGHT: 0.258 LB / ITEM LENGTH: 11.2 IN / WORKING LENGTH: 4 1/2 IN

1 • 3 4 •

9195092012 / 4002293106601



SPATULA / GOURMET

WEIGHT: 0.165 LB / ITEM LENGTH: 11 IN / WORKING LENGTH: 4 1/2 IN

1 • 3 4 •

9195092212 / 4002293106359



SPATULA / GOURMET

WEIGHT: 0.168 LB / ITEM LENGTH: 10.8 IN / WORKING LENGTH: 5 3/4 IN

1 • 3 4 •

9195091815 / 4002293106229



SPATULA / GOURMET

WEIGHT: 0.203 LB / ITEM LENGTH: 12.8 IN / WORKING LENGTH: 8 IN

1 • 3 4 •

9195091820 / 4002293106243



SPATULA / GOURMET

WEIGHT: 0.366 LB / ITEM LENGTH: 14.4 IN / WORKING LENGTH: 8 IN

1 • 3 4 •

9195092020 / 4002293106397



SPATULA / GOURMET

WEIGHT: 0.245 LB / ITEM LENGTH: 16.7 IN / WORKING LENGTH: 10 IN

1 • 3 4 •

9195091825 / 4002293106281



SPATULA / GOURMET

WEIGHT: 0.251 LB / ITEM LENGTH: 16.3 IN / WORKING LENGTH: 10 IN

1 • 3 4 •

9195091925 / 4002293106588



SPATULA / GOURMET

WEIGHT: 0.245 LB / ITEM LENGTH: 16.7 IN / WORKING LENGTH: 11 1/2 IN

1 • 3 4 •

9195091830 / 4002293106304



TURNER / GOURMET

WEIGHT: 0.161 LB / ITEM LENGTH: 11.5 IN / WORKING LENGTH: 6 1/2 IN

• • • • 5

9035092117 / 4002293106328



TURNER / GOURMET

WEIGHT: 0.161 LB / ITEM LENGTH: 11.5 IN / WORKING LENGTH: 6 1/2 IN

1 • 3 4 •

9195092117 / 4002293106335



PROTECTION GLOVE

WEIGHT: 0.075 LB / ITEM LENGTH: 9.1 IN / SMALL

• • • • 5

9149910101 / 4002293100029



PROTECTION GLOVE

WEIGHT: 0.073 LB / ITEM LENGTH: 10 IN / LARGE

• • • • 5

9149910102 / 4002293100012



OYSTER OPENER

WEIGHT: 0.181 LB / ITEM LENGTH: 6.3 IN

1 • 3 4 •

9069900501 / 4002293110790



OYSTER OPENER

WEIGHT: 0.289 LB / ITEM LENGTH: 6.4 IN / WORKING LENGTH: 17 3/4 IN

1 • 3 4 •

9069900502 / 4002293117379



OYSTER OPENER

WEIGHT: 0.318 LB / ITEM LENGTH: 6.4 IN / WORKING LENGTH: 19 1/2 IN

1 • 3 4 •

9069900503 / 4002293117362



FISHBONE TWEEZERS

WEIGHT: 0.119 LB / ITEM LENGTH: 5.3 IN

1 • 3 4 •

9069901002 / 4002293110806



FISHBONE TWEEZERS

WEIGHT: 0.060 LB / ITEM LENGTH: 5.6 IN

1 • 3 4 •

9069901001 / 4002293110813



TRUSSING NEEDLE

WEIGHT: 0.022 LB / ITEM LENGTH: 7.1 IN

1 • 3 4 •

9199901101 / 4002293116723



GOURMET TWEEZERS

WEIGHT: 0.088 LB / ITEM LENGTH: 9.6 IN

1 • 3 4 •

9199900901 / 4002293110837



PLATING TONGS

WEIGHT: 0.258 LB / ITEM LENGTH: 12.1 IN

1 • 3 4 •

9199900801 / 4002293110820



FISHBONE PLIERS

WEIGHT: 0.262 LB / ITEM LENGTH: 7.3 IN

1 • 3 4 •

9049900701 / 4002293116662



MULTIPURPOSE LEATHER MAT NEW

WEIGHT: 1.235 LB / ITEM LENGTH: 16.5 IN

• • • • 5

4069820001 / 4002293118178



STAINLESS STEEL SOAP

WEIGHT: 0.190 LB / ITEM LENGTH: 3.5 IN

1 • 3 4 •

4119850201 / 4002293117423



MINCING BOARD

WEIGHT: 1.479 LB / ITEM LENGTH: 7.6 IN

1 • 3 4 •

4189800401 / 4002293116792



DESIGNATION	ART. NO.	SERIES	EAN 4002293	#
10-PIECE KNIFE BLOCK SET	1090170901	Classic	3107486	162
10-PIECE KNIFE BLOCK SET	1090170904	Classic	3107523	161
10-PIECE KNIFE BLOCK SET	1090170905	Classic	3107530	162
10-PIECE KNIFE BLOCK SET	1090370901	Classic Ikon	3101477	155
10-PIECE KNIFE BLOCK SET	1090570903	Ikon	3118222	149
10-PIECE KNIFE BLOCK SET	1095071002	Gourmet	3119601	167
10-PIECE STEAK & CARVING KNIFE SET	1069511002		3114149	118
11-PIECE KNIFE BLOCK SET	1090171101	Classic	3119540	163
11-PIECE KNIFE BLOCK SET	1090371101	Classic Ikon	3119663	155
13-PIECE KNIFE BLOCK SET	1090171201	Classic	3107547	163
13-PIECE KNIFE BLOCK SET	1090171203	Classic	3107561	164
13-PIECE KNIFE BLOCK SET	1090171204	Classic	3107578	164
15-PIECE KNIFE BLOCK SET	1090171501	Classic	3119564	165
15-PIECE KNIFE BLOCK SET	1090371501	Classic Ikon	3119687	156
16-PIECE KNIFE BLOCK SET	1095071607	Gourmet	3119625	109
2-PIECE ASIAN CHEF'S KNIFE SET	1120160201	Classic	3109183	122
2-PIECE ASIAN CHEF'S KNIFE SET	1120360201	Classic Ikon	3101040	119
2-PIECE ASIAN CHEF'S KNIFE SET	1125060202	Gourmet	3106038	124
2-PIECE ASIAN CHEF'S KNIFE SET	1125060210	Gourmet	3118048	125
2-PIECE CARVING SET	1120160204	Classic	3107202	121
2-PIECE CARVING SET	1120360207	Classic Ikon	3101453	120
2-PIECE CARVING SET	1125060207	Gourmet	3106267	125
2-PIECE CARVING SET WITH HOLLOW EDGE	1120160212	Classic	3120799	121
2-PIECE CHEF'S KNIFE SET	1120360205	Classic Ikon	3101439	119
2-PIECE CHEF'S KNIFE SET	1125060206	Gourmet	3106113	125
2-PIECE KNIFE AND SHARPENER SET	1120360203	Classic Ikon	3101385	120
2-PIECE CHINESE CHEF'S KNIFE SET	1129560201		3116280	127
2-PIECE MINCING KNIFE SET	1069501202		3120461	127
2-PIECE MINI ASIAN KNIFE SET	1120160210	Classic	3120775	122
2-PIECE MINI ASIAN KNIFE SET	1120360211	Classic Ikon	3120638	120
2-PIECE KNIFE AND SHEARS UTILITY SET	1135060208	Gourmet	3120973	124
2-PIECE PREP KNIFE SET	1120160211	Classic	3120782	122
2-PIECE PREP KNIFE SET	1120360210	Classic Ikon	3120621	119
2-PIECE SHEARS AND SPREADER SET	1065060201	Gourmet	3120393	125
2-PIECE STARTER KNIFE SET	1120160206	Classic	3107301	122
2-STAGE HAND-HELD KNIFE SHARPENER	3059730101		3100036	189
2-STAGE HAND-HELD KNIFE SHARPENER	3060388001	Classic Ikon	3118864	189
3-PIECE CHEF'S KNIFE SET	1120160301	Classic	3107134	121
3-PIECE CHEF'S KNIFE SET	1120360301	Classic Ikon	3101408	120
3-PIECE CHEF'S KNIFE SET	1120460301	Classic Ikon	3102382	121
3-PIECE KNIFE BLOCK SET	1090870202	Crafter	3117744	41
3-PIECE KNIFE SET	1070560302	Ikon	3101743	119
3-PIECE KNIFE SET	1125060307	Gourmet	3106137	126
3-PIECE KNIFE SET	1125060311	Gourmet	3118055	126
3-PIECE PARING KNIFE SET	1125060310	Gourmet	3106175	126
3-PIECE STARTER KNIFE SET	1120160304	Classic	3107165	123
3-PIECE STARTER KNIFE SET	1120360302	Classic Ikon	3101415	121
3-PIECE STARTER KNIFE SET	1125060308	Gourmet	3106144	126
4-PIECE STEAK KNIFE SET	1069560402		3100869	117
4-PIECE STEAK KNIFE SET	1070560402	Ikon	3101750	114
4-PIECE STEAK KNIFE SET	1070860401	Crafter	3100494	115

DESIGNATION	ART. NO.	SERIES	EAN 4002293	#
4-PIECE STEAK KNIFE SET	1120160401	Classic	3107189	115
4-PIECE STEAK KNIFE SET	1120360401	Classic Ikon	3101460	115
4-PIECE STEAK KNIFE SET	1120460401	Classic Ikon	3102405	115
4-PIECE STEAK KNIFE SET	1125060403	Gourmet	3106199	117
4-PIECE STEAK KNIFE SET	1135260402	Urban Farmer	3107233	116
4-PIECE STEAK KNIFE SET	1125460401		3121000	116
4-PIECE STEAK KNIFE SET W/ HOLLOW EDGE	1120160407	Classic	3120805	116
4-STAGE HAND-HELD KNIFE SHARPENER	3059730102		3120065	189
5-PIECE CHEF'S KNIFE SET	1120160501	Classic	3109251	123
5-PIECE KITCHEN TOOL SET	9069920101		3111872	128
6-PIECE CHEF'S KNIFE SET	1120160602	Classic	3107295	122
6-PIECE CHEF'S STARTER KNIFE SET	1189535602		3116037	127
6-PIECE CHEF'S STARTER KNIFE SET	1189535605		3116051	127
6-PIECE KNIFE BLOCK SET	1090170501	Classic	3109190	156
6-PIECE KNIFE BLOCK SET	1090170503	Classic	3107448	158
6-PIECE KNIFE BLOCK SET	1095070501	Gourmet	3106960	165
6-PIECE KNIFE BLOCK SET	1090270501	Classic	3115894	87
6-PIECE KNIFE BLOCK SET	1090270502	Classic	3116556	157
6-PIECE KNIFE BLOCK SET	1091370501	Amici	3117645	22
6-PIECE KNIFE BLOCK SET	1095070505	Gourmet	3118284	166
6-PIECE KNIFE BLOCK SET	1090170606	Classic	3119526	79
6-PIECE KNIFE BLOCK SET	1090370604	Classic Ikon	3119649	52
6-PIECE KNIFE BLOCK SET	1095070605	Gourmet	3119595	166
6-PIECE STEAK KNIFE SET WITH KNIFE ROLL	1060560601	Ikon	3118321	114
6-PIECE STEAK KNIFE SET	1120160601	Classic	3107172	116
6-PIECE STEAK KNIFE SET	1125060601	Gourmet	3106182	117
7-PIECE KNIFE BLOCK SET	1090370601	Classic Ikon	3101804	151
7-PIECE KNIFE BLOCK SET	1090370602	Classic Ikon	3101873	152
7-PIECE KNIFE BLOCK SET	1095070601	Gourmet	3106953	167
7-PIECE KNIFE BLOCK SET	1090570701	Ikon	3120591	32
7-PIECE KNIFE BLOCK SET	1090270601	Classic	3115870	87
7-PIECE KNIFE BLOCK SET	1090270602	Classic	3115887	159
7-PIECE KNIFE BLOCK SET	1090870602	Crafter	3117751	41
7-PIECE KNIFE BLOCK SET	1090570602	Ikon	3118215	149
8 POCKET KNIFE ROLL	2189635801		3120447	175
8-PIECE KNIFE BLOCK SET	1090170701	Classic	3107356	160
8-PIECE KNIFE BLOCK SET	1090370701	Classic Ikon	3101798	153
8-PIECE KNIFE BLOCK SET	1090370703	Classic Ikon	3101859	153
8-PIECE KNIFE BLOCK SET	1090170707	Classic	3107424	160
8-PIECE KNIFE BLOCK SET	1090370807	Classic Ikon	3119656	152
8-PIECE STEAK KNIFE SET	1069510803		3114132	118
9-PIECE KNIFE BLOCK SET	1090370805	Classic Ikon	3118239	154
9-PIECE KNIFE BLOCK SET	1090370806	Classic Ikon	3118246	154
9-PIECE KNIFE BLOCK SET	1090170911	Classic	3119533	161
ASIAN UTILITY KNIFE	1040136812	Classic	3120317	69
BBQ SET	9069920001		3120386	128
BLADE GUARD	2069640101		3103488	171
BLADE GUARD	2069640102		3103495	171
BLADE GUARD	2069640103		3103501	171
BLADE GUARD	2069640104		3103518	171
BLADE GUARD	2069640201		3110738	170

DESIGNATION	ART. NO.	SERIES	EAN 4002293	#
BLADE GUARD	2069640202		3110745	170
BLADE GUARD	2069640203		3110752	170
BLADE GUARD	2069640204		3110769	170
BLADE GUARD	2069640205		3110776	170
BLADE GUARD	2069640206		3110783	170
BONING KNIFE	1010531414	Ikon	3101552	30
BONING KNIFE	1025046114	Gourmet	3106854	104
BONING KNIFE	1025049316	Gourmet	3109220	104
BONING KNIFE	1040101414	Classic	3105758	70
BONING KNIFE	1040101416	Classic	3105772	70
BONING KNIFE	1040331414	Classic Ikon	3101347	48
BONING KNIFE	1040431414	Classic Ikon	3102290	59
BREAD KNIFE	1010531020	Ikon	3101590	32
BREAD KNIFE	1025045720	Gourmet	3105864	107
BREAD KNIFE	1025045723	Gourmet	3105895	107
BREAD KNIFE	1025245723	Urban Farmer	3100302	94
BREAD KNIFE	1040101020	Classic	3104720	75
BREAD KNIFE	1040101023	Classic	3104744	75
BREAD KNIFE	1040101026	Classic	3104799	75
BREAD KNIFE	1040331020	Classic Ikon	3100715	51
BREAD KNIFE	1040331023	Classic Ikon	3100746	51
BREAD KNIFE	1040431020	Classic Ikon	3102047	61
BRISKET KNIFE WITH HOLLOW EDGE	1035048736	Gourmet	3106762	108
BRUNCH KNIFE	1025048012	Gourmet	3104041	103
BUTCHER KNIFE WITH HOLLOW EDGE	1040107120	Classic	3105840	74
BUTCHER STEEL	3049708132		3115801	188
BUTCHER STEEL	3049708232		3115788	188
CARVING KNIFE	1010530720	Ikon	3101491	31
CARVING KNIFE	1010800720	Crafter	3100425	40
CARVING KNIFE	1025048820	Gourmet	3104140	107
CARVING KNIFE	1040100720	Classic	3105086	73
CARVING KNIFE	1040100723	Classic	3105093	73
CARVING KNIFE	1040330720	Classic Ikon	3100890	50
CARVING KNIFE	1040330723	Classic Ikon	3100906	50
CARVING KNIFE	1040430720	Classic Ikon	3102184	60
CARVING KNIFE WITH HOLLOW EDGE	1040100820	Classic	3105192	73
CARVING KNIFE WITH HOLLOW EDGE	1040100823	Classic	3105208	74
CARVING KNIFE WITH HOLLOW EDGE	1040200823	Classic	3112220	86
CARVING KNIFE WITH HOLLOW EDGE	1040330823	Classic Ikon	3120249	51
CARVING KNIFE WITH HOLLOW EDGE	1040330820	Classic Ikon	3120270	51
CERAMIC SHARPENER	3049710126		3116884	183
CERAMIC SHARPENER	3049710226		3116891	183
CHAI DAO	1030135517	Classic	3112367	71
CHAI DAO WITH HOLLOW EDGE	1040135617	Classic	3109176	71
CHARCUTERIE SET	1069560302		3100852	117
CHARCUTERIE SET	1129560301		3121185	119
CHEESE KNIFE	1049501012		3115092	112
CHEESE KNIFE	1199501018		3116341	112
CHEESE KNIFE	1039500432		3116594	112
CHEESE PLANE	9065055402		3114255	112
CHEF'S KNIFE	1010530116	Ikon	3101699	31

DESIGNATION	ART. NO.	SERIES	EAN 4002293	#
CHEF'S KNIFE	1010530120	Ikon	3101705	26
CHEF'S KNIFE	1010530123	Ikon	3101729	31
CHEF'S KNIFE	1025044816	Gourmet	3106434	106
CHEF'S KNIFE	1025044818	Gourmet	3106465	106
CHEF'S KNIFE	1025044820	Gourmet	3106496	98
CHEF'S KNIFE	1025044823	Gourmet	3106540	106
CHEF'S KNIFE	1025044826	Gourmet	3106557	106
CHEF'S KNIFE	1025244816	Urban Farmer	3100333	93
CHEF'S KNIFE	1025244820	Urban Farmer	3100340	90
CHEF'S KNIFE	1040100112	Classic	3105413	76
CHEF'S KNIFE	1040100114	Classic	3105420	76
CHEF'S KNIFE	1040100116	Classic	3105437	76
CHEF'S KNIFE	1040100118	Classic	3105468	76
CHEF'S KNIFE	1040100120	Classic	3105475	1
CHEF'S KNIFE	1040100126	Classic	3105499	78
CHEF'S KNIFE	1040330116	Classic Ikon	3101118	49
CHEF'S KNIFE	1040330118	Classic Ikon	3101149	49
CHEF'S KNIFE	1040330120	Classic Ikon	3101163	44
CHEF'S KNIFE	1040330123	Classic Ikon	3101194	49
CHEF'S KNIFE	1040430116	Classic Ikon	3102221	61
CHEF'S KNIFE	1040430120	Classic Ikon	3102245	56
CHEF'S KNIFE	1040430123	Classic Ikon	3102269	61
CHEF'S KNIFE	1040200116	Classic	3112268	86
CHEF'S KNIFE	1040200120	Classic	3112282	82
CHEF'S KNIFE	1061200116	Performer	3112015	15
CHEF'S KNIFE	1061200120	Performer	3112022	15
CHEF'S KNIFE	1011300116	Amici	3115962	21
CHEF'S KNIFE	1011300120	Amici	3115979	18
CHEF'S KNIFE WITH HOLLOW EDGE	1040100220	Classic	3104553	77
CHINESE CHEF'S KNIFE	1010531818	Ikon	3101620	31
CHINESE CHEF'S KNIFE	1040131818	Classic	3109169	70
CHINESE CHEF'S KNIFE	1040331818	Classic Ikon	3101378	52
CHINESE CHEF'S KNIFE	1040431818	Classic Ikon	3102313	60
CHINESE CHEF'S KNIFE	1129501120	Gourmet	3110851	110
CHINESE CHEF'S KNIFE	1129500218		3116297	110
CHINESE CHEF'S KNIFE	1129500220		3116659	110
CHINESE CHEF'S KNIFE	1129500120		3116976	110
CLEAVER	1040102816	Classic	3109152	70
CLEAVER	1129500916		3111995	111
CLEAVER	1129500918		3116952	111
CLEAVER	1129500920		3116969	111
CLIP POINT PARING KNIFE	1025048208	Gourmet	3103938	102
CONFECTIONER'S KNIFE	1025047726	Gourmet	3106731	107
DISPLAY W/ KEY-CHAIN KNIFE SHARPENERS	3119730203		3110646	190
DISPLAY W/ KEY-CHAIN KNIFE SHARPENERS	3119730204		3110653	190
DISPLAY W/ KEY-CHAIN KNIFE SHARPENERS	3119730205		3110660	190
CRAFTSMAN WITH HOLLOW EDGE	1040134318	Classic	3104690	74
CURVED MEAT FORK	9040190116	Classic	3107974	209
CURVED MEAT FORK	9040190120	Classic	3107998	209
CUTTING BOARD	4159800101		3116242	203
CUTTING BOARD	4159800102		3116211	203

DESIGNATION	ART. NO.	SERIES	EAN 4002293	#
CUTTING BOARD	4159800201		3116228	200
CUTTING BOARD	4159800202		3116235	200
CUTTING BOARD	4159800203		3116204	200
CUTTING BOARD	4159800204		3116198	201
CUTTING BOARD	4159800205		3116181	201
CUTTING BOARD	4159810202		3113982	199
CUTTING BOARD	4159810201		3112299	198
CUTTING BOARD	4159810203		3112305	199
CUTTING BOARD	4159810301		3112312	198
CUTTING BOARD	4159810302		3112329	199
CUTTING BOARD	4159800501		3118147	202
CUTTING BOARD	4159800502		3118154	202
DEMI BOLSTER CHEF'S KNIFE	1040130116	Classic	3104751	76
DEMI BOLSTER CHEF'S KNIFE	1040130120	Classic	3104782	77
DEMI-BOLSTER CHEF'S KNIFE	1040130123	Classic	3104843	77
DEMI-BOLSTER CHEF'S KNIFE	1010830116	Crafter	3100456	39
DEMI-BOLSTER CHEF'S KNIFE	1010830120	Crafter	3100463	36
DEMI-BOLSTER CHEF'S KNIFE W/ HOLLOW EDGE	1040130220	Classic	3118635	77
DEMI-BOLSTER PARING KNIFE	1010830409	Crafter	3100449	39
DEMI-BOLSTER PARING KNIFE	1040130409	Classic	3103440	67
DIAMOND KNIFE SHARPENER	3039705223		3111940	182
DIAMOND KNIFE SHARPENER	3039705226		3111964	182
DIAMOND KNIFE SHARPENER	3049705123		3115559	182
DIAMOND KNIFE SHARPENER	3049705126		3115566	183
DIAMOND KNIFE SHARPENER	3049705223		3115740	182
DIAMOND KNIFE SHARPENER	3049705226		3115696	183
ELECTRIC KNIFE SHARPENER	3069730301		3103617	180
ELECTRIC KNIFE SHARPENER	3069730302		3103624	180
ELECTRIC KNIFE SHARPENER	3069730303		3103631	180
ELECTRIC KNIFE SHARPENER	3069730304		3103648	180
EXTRA WIDE PARING KNIFE	1040133410	Classic	3120294	68
FILLET KNIFE	1025049116	Gourmet	3106830	105
FILLET KNIFE	1040103716	Classic	3105352	72
FILLET KNIFE	1040103718	Classic	3105369	72
FILLET KNIFE	1040103818	Classic	3105833	69
FILLET KNIFE	1040333716	Classic Ikon	3100975	50
FILLET KNIFE	1040333818	Classic Ikon	3101361	50
FISH FILLET KNIFE	1025047620	Gourmet	3106915	105
FISH FILLET KNIFE	1040102916	Classic	3105017	73
FISH FILLET KNIFE	1040102920	Classic	3109206	73
FISH SHEARS	1199595101		3116853	207
FISHBONE PLIERS	9049900701		3116662	214
FISHBONE TWEEZERS	9069901002		3110806	214
FISHBONE TWEEZERS	9069901001		3110813	214
FLAT CUT PARING KNIFE	1010533208	Ikon	3101644	29
FLAT CUT PARING KNIFE	1025045108	Gourmet	3103785	101
FLAT CUT PARING KNIFE	1040103208	Classic	3103365	67
FLAT CUT PARING KNIFE	1040333208	Classic Ikon	3100548	47
FLAT CUT PARING KNIFE	1040433208	Classic Ikon	3101897	59
FLAT CUT PARING KNIFE	1025045107	Gourmet	3120331	101
GOURMET TWEEZERS	9199900901		3110837	214

DESIGNATION	ART. NO.	SERIES	EAN 4002293	#
HAM SLICER WITH HOLLOW EDGE	1040106626	Classic	3105277	78
HAND-HELD KNIFE SHARPENER	3059730103		3100265	189
HARD CHEESE KNIFE	1040135214	Classic	3103341	69
HONING STEEL	3010586526	Ikon	3103730	184
HONING STEEL	3039700526		3108728	186
HONING STEEL	3039700626		3108735	187
HONING STEEL	3030385026	Classic Ikon	3111896	184
HONING STEEL	3030185023	Classic	3120416	185
HONING STEEL	3039700123		3120072	186
HONING STEEL	3039703101		3120096	186
HONING STEEL	3040285023	Classic	3115184	184
HONING STEEL	3040185026	Classic	3115849	185
HONING STEEL	3040385026	Classic Ikon	3115856	184
HONING STEEL	3049700223		3115733	186
HONING STEEL	3049700318		3115719	185
HONING STEEL	3049700323		3115726	186
HONING STEEL	3049700423		3115757	185
HONING STEEL	3049700526		3115689	187
HONING STEEL	3049700626		3115764	187
HONING STEEL	3049700632		3115863	188
HONING STEEL	3049700726		3115818	187
HONING STEEL	3049700729		3116983	187
HONING STEEL	3049700832		3115771	188
HONING STEEL	3049702120		3115795	185
HONING STEEL	3049700732		3115832	188
HONING STEEL	3040485026	Classic Ikon	3115344	184
HOUSEHOLD SCISSORS	1219595418		3116785	205
IN-DRAWER KNIFE ORGANISER	2159620701		3101569	146
IN-DRAWER KNIFE ORGANISER	2159620702		3103532	147
IN-DRAWER KNIFE ORGANISER	2159621501		3101576	147
IN-DRAWER KNIFE ORGANISER	2159620703		3116990	147
KITCHEN FORK	9025090814	Gourmet	3105987	210
KITCHEN FORK	9025090816	Gourmet	3106007	210
KITCHEN SHEARS	1059594901		3103662	204
KITCHEN SHEARS	1059594902		3103686	204
KITCHEN SHEARS	1059594903		3103693	204
KITCHEN SHEARS	1059594904		3103709	204
KITCHEN SHEARS	1059594905		3103716	204
KITCHEN SHEARS	1059595201		3103723	205
KITCHEN SHEARS	1049595301		3120218	207
KITCHEN SHEARS	1049594906		3112008	205
KITCHEN SHEARS	1049594907		3110295	205
KITCHEN SHEARS	1040294901		3115160	205
KNIFE BLOCK	2090675001		3102818	136
KNIFE BLOCK	2099601501		3109770	139
KNIFE BLOCK	2099601502		3109794	138
KNIFE BLOCK	2099601503		3109817	138
KNIFE BLOCK	2099601504		3110028	139
KNIFE BLOCK	2099601701		3109831	139
KNIFE BLOCK	2099601702		3109855	139
KNIFE BLOCK	2099601704		3110042	139

DESIGNATION	ART. NO.	SERIES	EAN 4002293	#
KNIFE BLOCK	2099601706		3110097	140
KNIFE BLOCK	2099602202		3110004	140
KNIFE BLOCK	2099602501		3110158	140
KNIFE BLOCK	2189610602		3109893	137
KNIFE BLOCK	2189610604		3109923	137
KNIFE BLOCK	2189610605		3109930	137
KNIFE BLOCK	2189610606		3109961	136
KNIFE BLOCK	2099602502		3120126	140
KNIFE BLOCK	2099603501		3120089	140
KNIFE BLOCK	2099600901		3115511	135
KNIFE BLOCK	2099601601		3115382	139
KNIFE BLOCK	2099605002		3115368	136
KNIFE BLOCK	2099605003		3115405	135
KNIFE BLOCK	2099605004		3115443	135
KNIFE BLOCK	2099605005		3115375	135
KNIFE BLOCK	2099605102		3115399	136
KNIFE BLOCK	2099605201		3115351	136
KNIFE BLOCK	2099600904		3115436	138
KNIFE BLOCK	2099600905		3115412	138
KNIFE BLOCK	2099601201		3115535	137
KNIFE BLOCK	2099601202		3115528	137
KNIFE BLOCK	2099601203		3115481	137
KNIFE BLOCK	2099605101		3115467	136
KNIFE BLOCK	2099600601		3115702	135
KNIFE BLOCK	2095395101	Create Collect.	3116495	134
KNIFE BLOCK	2099600703		3115429	134
KNIFE BLOCK	2099600802		3115498	135
KNIFE BLOCK	2099600906		3115450	138
KNIFE BLOCK	2099600908		3115474	138
KNIFE BLOCK	2091370601	Amici	3117638	134
KNIFE BLOCK	2090870602	Crafter	3117737	134
KNIFE BLOCK	2090270601	Classic	3118024	134
KNIFE BLOCK	2090271201	Classic	3118031	134
KNIFE BLOCK WITH 6 STEAK KNIVES	1065070701	Gourmet	3121017	168
KNIFE CASE	2189632001		3110318	173
KNIFE CASE	2189631201		3103587	172
KNIFE CASE	2189631801		3103600	173
KNIFE CASE	2189631001		3103570	172
KNIFE ROLL	2189635601		3102566	174
KNIFE ROLL	2189635602		3102573	174
KNIFE ROLL	2189635901		3102542	174
KNIFE ROLL	2189635902		3102535	175
LARGE IN DRAWER KNIFE TRAY	2159621401		3110110	146
MACHETE	1025247918	Urban Farmer	3100388	94
MAGNETIC HOLDER	2059625130		3107752	143
MAGNETIC HOLDER	2059625145		3107769	143
MAGNETIC HOLDER	2059625235		3107776	143
MAGNETIC HOLDER	2059625250		3107783	143
MAGNETIC HOLDER	2059625330		3107790	142
MAGNETIC HOLDER	2059625345		3107806	142
MAGNETIC HOLDER	2059625435		3107813	142

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MAGNETIC HOLDER	2059625450		3107837	142
MAGNETIC HOLDER	2059625530		3107844	142
MAGNETIC HOLDER	2059625545		3107851	143
MAGNETIC HOLDER	2059625630		3107868	144
MAGNETIC HOLDER	2059625650		3107875	145
MAGNETIC HOLDER	2059625730		3107882	144
MAGNETIC HOLDER	2059625750		3107899	145
MAGNETIC HOLDER	2059625840		3107905	145
MAGNETIC HOLDER	2059625645		3120164	144
MAGNETIC HOLDER	2059625745		3120195	145
MAGNETIC HOLDER	2059625945		3120171	144
MAGNETIC HOLDER	2059626045		3120188	144
MAGNETIC HOLDER	2059626145		3120157	145
MAGNETIC HOLDER	2069626240		3118642	144
MINCING BOARD	4189800401		3116792	215
MINCING KNIFE	1069501301		3116808	113
MINCING KNIFE	1069501302		3116815	113
MINCING KNIFE	1069501303		3116822	113
MINCING KNIFE	1069501304		3116839	113
MINCING KNIFE	1069501305		3116846	113
MULTIPURPOSE LEATHER MAT	4069820001		3118178	215
NAKIRI WITH HOLLOW EDGE	1040132617	Classic	3104973	71
NAKIRI WITH HOLLOW EDGE	1040332617	Classic Ikon	3100814	49
NAKIRI WITH HOLLOW EDGE	1025047317	Gourmet	3114187	105
NON-SLIP HOLDER FOR WHETSTONES	3069721101		3116303	192
OYSTER OPENER	9069900501		3110790	213
OYSTER OPENER	9069900502		3117379	213
OYSTER OPENER	9069900503		3117362	213
PARING KNIFE	1010530409	Ikon	3101651	29
PARING KNIFE	1025048110	Gourmet	3104003	102
PARING KNIFE	1025245110	Urban Farmer	3100319	93
PARING KNIFE	1040100409	Classic	3103464	67
PARING KNIFE	1040330409	Classic Ikon	3100579	47
PARING KNIFE	1040430409	Classic Ikon	3101934	59
PARING KNIFE	1061200409	Performer	3112046	15
PARING KNIFE	1040200409	Classic	3112084	85
PARING KNIFE	1011300409	Amici	3115931	21
PEELING KNIFE	1010532207	Ikon	3101521	29
PEELING KNIFE	1025046706	Gourmet	3103884	101
PEELING KNIFE	1040102207	Classic	3103433	67
PEELING KNIFE	1040332207	Classic Ikon	3100562	47
PEELING KNIFE	1040432207	Classic Ikon	3101910	59
PLATING TONGS	9199900801		3110820	214
POULTRY SHEARS	1049595001		3116259	207
POULTRY SHEARS	1049595002		3116266	206
POULTRY SHEARS	1049595003		3116273	206
POULTRY SHEARS	1069595005		3116655	206
POULTRY SHEARS	1049595006		3116648	206
POULTRY SHEARS	1119595005		3116761	206
PRECISION DOUBLE-SERRATED BREAD KNIFE	1010801123	Crafter	3100432	40
PRECISION DOUBLE-SERRATED BREAD KNIFE	1040101123	Classic	3104812	75

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PRECISION DOUBLE-SERRATED BREAD KNIFE	1040331123	Classic Ikon	3100708	51
PRECISION DOUBLE-SERRATED BREAD KNIFE	1040431123	Classic Ikon	3102023	61
PRECISION DOUBLE-SERRATED BREAD KNIFE	1040201123	Classic	3112152	86
PRECISION DOUBLE-SERRATED BREAD KNIFE	1010531123	Ikon	3101583	32
PRECISION DOUBLE-SERRATED BREAD KNIFE	1011301123	Amici	3116358	22
PRECISION DOUBLE-SERRATED BREAD KNIFE	1061201123	Performer	3116440	15
PROTECTION GLOVE	9149910101		3100029	212
PROTECTION GLOVE	9149910102		3100012	212
PRUNING KNIFE	1025247808	Urban Farmer	3100272	93
RESHAPING STONE	3189721301		3116921	191
ROAST BEEF SLICER	1195045632	Gourmet	3111049	108
ROAST BEEF SLICER WITH HOLLOW EDGE	1025045526	Gourmet	3106656	108
SALMON SLICER WITH HOLLOW EDGE	1040102432	Classic	3105345	79
SALMON SLICER WITH HOLLOW EDGE	1045047129	Gourmet	3106816	108
SANTOKU WITH HOLLOW EDGE	1010531314	Ikon	3101613	30
SANTOKU WITH HOLLOW EDGE	1010531317	Ikon	3101637	30
SANTOKU WITH HOLLOW EDGE	1010831317	Crafter	3100470	40
SANTOKU WITH HOLLOW EDGE	1025046017	Gourmet	3105932	105
SANTOKU WITH HOLLOW EDGE	1025246017	Urban Farmer	3100357	94
SANTOKU WITH HOLLOW EDGE	1040131314	Classic	3104911	71
SANTOKU WITH HOLLOW EDGE	1040131317	Classic	3104928	71
SANTOKU WITH HOLLOW EDGE	1040331314	Classic Ikon	3100760	48
SANTOKU WITH HOLLOW EDGE	1040331317	Classic Ikon	3100784	48
SANTOKU WITH HOLLOW EDGE	1040431314	Classic Ikon	3102085	60
SANTOKU WITH HOLLOW EDGE	1040431317	Classic Ikon	3102115	60
SANTOKU WITH HOLLOW EDGE	1040231314	Classic	3120362	85
SANTOKU WITH HOLLOW EDGE	1040231317	Classic	3112183	85
SANTOKU WITH HOLLOW EDGE	1061231317	Performer	3112039	15
SANTOKU WITH HOLLOW EDGE	1011331317	Amici	3115993	22
SANTOKU WITH HOLLOW EDGE	1025046014	Gourmet	3120348	105
SERRATED PARING KNIFE	1025045308	Gourmet	3103839	101
SERRATED PARING KNIFE	1040100609	Classic	3120263	68
SERRATED SLICER	1040100923	Classic	3105178	74
SERRATED UTILITY KNIFE	1010531614	Ikon	3101538	30
SERRATED UTILITY KNIFE	1010801614	Crafter	3100395	39
SERRATED UTILITY KNIFE	1025046314	Gourmet	3104096	103
SERRATED UTILITY KNIFE	1025246314	Urban Farmer	3100296	93
SERRATED UTILITY KNIFE	1040101614	Classic	3104607	69
SERRATED UTILITY KNIFE	1040331614	Classic Ikon	3100661	48
SERRATED UTILITY KNIFE	1040431614	Classic Ikon	3101996	59
SERRATED UTILITY KNIFE	1040201614	Classic	3112138	85
SERRATED UTILITY KNIFE	1025048316	Gourmet	3120553	103
SERRATED UTILITY KNIFE	1011301614	Amici	3115900	21
SHARPENING GUIDE, SLIDER	3059721201		3110622	191
SMALL IN-DRAWER KNIFE TRAY	2159620704		3110103	146
SOFT CHEESE KNIFE	1025047414	Gourmet	3103747	104
SOFT CHEESE KNIFE	1040132714	Classic	3103334	69
SPARE SET	3069730501		3110868	181
SPATULA	9195091815	Gourmet	3106229	211
SPATULA	9195091820	Gourmet	3106243	211
SPATULA	9195091825	Gourmet	3106281	211

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SPATULA	9195091830	Gourmet	3106304	212
SPATULA	9195091912	Gourmet	3106373	210
SPATULA	9195091925	Gourmet	3106588	211
SPATULA	9195092012	Gourmet	3106601	210
SPATULA	9195092020	Gourmet	3106397	211
SPATULA	9195092212	Gourmet	3106359	210
SPEAR POINT PARING KNIFE	1025048108	Gourmet	3103853	101
SPREADER	9025056114	Gourmet	3120324	103
STAINLESS STEEL SOAP	4119850201		3117423	215
STEAK KNIFE	1010531712	Ikon	3101682	29
STEAK KNIFE	1025046412	Gourmet	3103983	102
STEAK KNIFE	1040101712	Classic	3104522	68
STEAK KNIFE	1040331712	Classic Ikon	3100630	47
STEAK KNIFE	1040431712	Classic Ikon	3101972	59
STEAK KNIFE	1040201712	Classic	3112114	85
STEAK KNIFE	1011301712	Amici	3115955	21
STEAK KNIFE SET	1071360401	Amici	3119854	114
STRAIGHT MEAT FORK	9010590016	Ikon	3103297	208
STRAIGHT MEAT FORK	9030390016	Classic Ikon	3103242	208
STRAIGHT MEAT FORK	9040190016	Classic	3107912	208
STRAIGHT MEAT FORK	9040190018	Classic	3107936	209
STRAIGHT MEAT FORK	9040190020	Classic	3107950	209
STRAIGHT MEAT FORK	9040390016	Classic Ikon	3103235	208
STRAIGHT MEAT FORK	9040490016	Classic Ikon	3102146	208
SUPER SLICER	1025048626	Gourmet	3106755	107
SUPER SLICER	1040133126	Classic	3105291	78
SUPER SLICER	1040333126	Classic Ikon	3100937	52
SUPER SLICER	1010833126	Crafter	3104416	40
TOMATO KNIFE	1025046614	Gourmet	3104072	103
TOMATO KNIFE	1040101914	Classic	3104560	68
TOMATO KNIFE	1040331914	Classic Ikon	3100685	48
TOOL BASKET	2095275301	Urban Farmer	3102610	140
TRI-STONE KNIFE SHARPENER	3069720201		3120058	191
TRUSSING NEEDLE	9199901101		3116723	214
TURNER	9035092117	Gourmet	3106328	212
TURNER	9195092117	Gourmet	3106335	212
UPGRADE SET	3069730401		3110639	181
UTILITY KNIFE	1010530716	Ikon	3101484	30
UTILITY KNIFE	1010800716	Crafter	3100418	39
UTILITY KNIFE	1025046814	Gourmet	3104164	104
UTILITY KNIFE	1025046816	Gourmet	3104195	104



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 25 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



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