

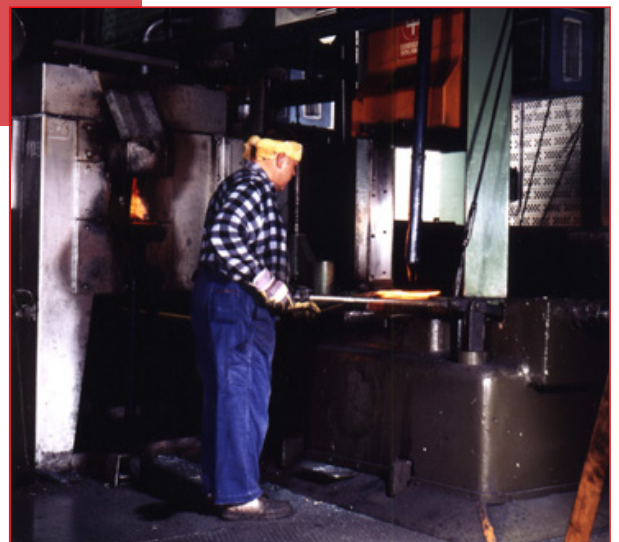


Brand History

Knife makers to the world since 1814. A company with a rich heritage, ED WÜSTHOF DREIZACKWERK of Solingen, Germany is one of the World's leading manufacturers of precision forged cutlery.

To this day, the company remains family owned and under the management of the sixth and seventh generation of ownership, Wolfgang and Harald Wüsthof. More than 300 people are employed in modern production facilities in Solingen. Throughout its history, WÜSTHOF has focused almost solely on the manufacturing of forged knives for the professional chef and home cooking enthusiast alike.

Two centuries of old-world craftsmanship coupled with state-of-the-art manufacturing methods, combine to produce the unique precision-forged range of knives. Aided by the most advanced, computer-guided equipment, each blade succumbs to over 40 manufacturing steps. That is how each WÜSTHOF knife is created, known to the world for its unique uncompromising quality.



Features and Benefits

Wüsthof offers the choice of seven precision forged knife series. While the handle styles or bolster design vary, each of these important characteristics are found in every WÜSTHOF knife:

- The Steel: X 50 Cr Mo 15 – a select alloy of high-carbon, no-stain steel.
- Precision forged from a single blank of steel, leaving no weak spot as there are equal qualities of steel throughout the knife
- Optimally tempered to 56 degree Rockwell.
- Laser-controlled and tested cutting edge.
- Skillfully honed cutting edge, leading to a long lasting sharp edge that is easily restorable.
- The Full Tang: the extension from the blade and bolster into and through the length of the handle
- Ergonomic and seamless construction handle makes it easy to clean and fits comfortably in hand
- The WÜSTHOF name and TRIDENT logo etched onto every blade as symbol of quality.



Care & Use

With proper care, one can contribute to the long life of a WÜSTHOF knife.

Cleaning

Wusthof knives are dishwasher safe. It is recommended that you wash your knives by hand to protect the condition of both your knives and the dishwasher. Designed with a seamless construction handle, washing up is made easy with a quick rinse under warm soapy water and towel dried.

Reasons why precious knives should be hand washed

- Many dishwashers have a cutlery basket into which knives, cutlery and other utensils are placed. There is a the risk that due to the force of the water pressure during the cleaning cycle blades will hit against one another or against other objects in the dishwasher and become damaged.
- The sharp blade may also damage the plastic coating inside of the dishwasher which subsequently can no longer offer the protection for which it was designed and rust will set in (affecting everything that is in the dishwasher).



- If the dishwasher is not started right away after loading, caustic food particles such as pickles, spicy sauces, citrus fruits and vegetables remaining on the blade can lead to spots, pin holes and corrosion. The steel is stain resistant, not stain proof.
- It is important to use the correct measurement of dishwasher detergent. With the incorrect quantity of detergent, foreign rust particles will adhere to the blade. While unsightly, in most cases these spots can be easily removed with non – abrasive steel cleansers, which are available at most hardware stores or supermarkets.

Storage

If knives are carelessly thrown in the drawer; the knives may come in contact against other cutlery causing the edge of the blade to deteriorate over time. This may also create a safety hazard resulting in family members missing a finger when scrambling for the right knife.

Wooden blocks and magnetic racks are the best solutions to knife storage problems and they are also a fabulous way to showcase your knives. And for those cooking enthusiast who like to carry their knives with them for every catering occasion, one cannot go pass the cooks cases available in vinyl or metal.



Honing and Sharpening

A knife that never needs sharpening is non-existent. With constant use, any knife will lose its 'bite'. The edge consists of tiny teeth that must be restored and re-aligned for maximum cutting performance. There are two separate stages in maintaining a knife's cutting edge. These are honing and sharpening.

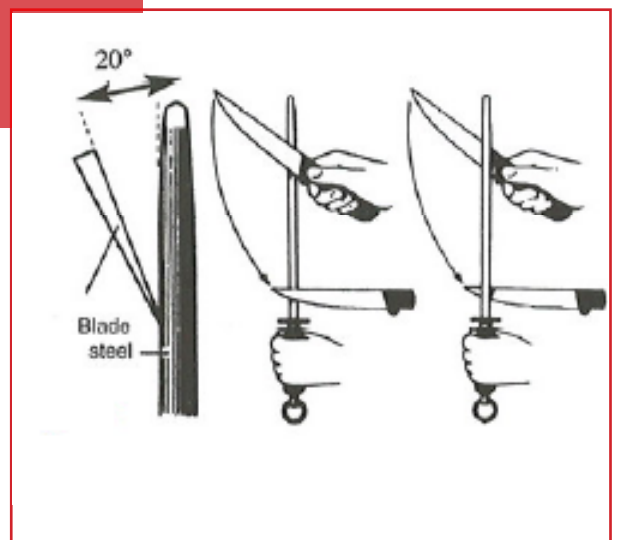
Honing

When it comes to maintaining the edge, there is no substitute to a Honing Steel. Honing is most essential in prolonging the lifespan of your knife. Honing does not remove any steel from the blade; it simply realigns and maintains the knife's edge. Honing is performed before and after usage with a steel and involves the following steps:

1. Hold the steel in your hand. Place the knife heel on the upper end of the steel. Tilt the back of the blade about 20° away from the steel.
2. Maintaining this angle move the blade in an arching motion from the bolster to the tip using very little pressure.
3. Listen for a melodic ring as you use the steel, if you hear a grinding noise you are applying too much pressure.
4. Repeat the process 5 to 6 times on each side (diagram below).

Please note:

- If possible, you should hone your knives after every use, to ensure they stay sharper for longer.
- The length of the Honing Steel should always be longer than the length of the knife, for effortless honing of the entire blade.
- The more you hone your knife, the less you will need to sharpen it. Therefore taking less steel off the blade, prolonging the lifespan of your knife.



Sharpening

The edge will become dull or blunt on any professional knife after heavy or long periods of use without honing. Once this happens the knife will need to be sharpened. Sharpening involves the use of an abrasive implement to restore the edge to 20 degrees, taking steel off the blade. The following sharpening implements can be used:

Diamond Sharpener

The Sapphire Diamond Steel is coated with industrial diamonds, providing the perfect abrasive surface to re-sharpen very dull or blunt knives. Its flat edge allows easy control when sharpening and gives an excellent edge very quickly.

Ceramic Sharpener

The Ceramic Sharpener allows for quick restoring of the knife's edge, taking all the effort out of sharpening. This sharpening tool is both lightweight and ergonomic, consisting of two wheels that have been preset to the ideal 20° angle. Fitted with rubber stoppers to restrict movement, the sharpener is ideal for all straight knives of varying shapes and sizes. Simply pull your blade through the Ceramic Sharpener 6-8 times and immediately feel the difference.

Whetstone

For those who are more confident with their knives, the Wusthof Whetstone was designed for the ambitious chef. The grey side of the stone is made from a coarse grain suitable for removing small flaws, dents and to prepare the edge for honing. To resharpen your knife, gently pull the edge of the blade, from the heel to tip, on a 15-20° angle across the stone.



The right knife for the right task

ED WÜSTHOF DREIZACKWERK of Solingen appreciates that each task in food preparation is unique, requiring distinct knives. Consequently, Wüsthof have built an extensive assortment of fully forged knives and accessories, ensuring the right knife for the job is always on hand.

Peeling Knife – The curved blade shape is ideally suited for peeling, cleaning or shaping any fruit or vegetable with a rounded surface. Also known as a turning knife or bird's beak peeler.



Paring Knife – This straight edge design offers precise depth control for decorating and garnishing as well as peeling, mincing and dicing.



Utility Knife – The slightly longer blade makes this knife more versatile in the kitchen. It is ideal for preparing small to medium vegetables, onions and fruits.



Cook's Knife – No kitchen is complete without at least one of these manually – operated food processors. It is the most essential of all knives used in the kitchen, as it is ideal for coarse or fine chopping, mincing and dicing of virtually every kind of food.



Tomato Knife – The serrated edge slices even the ripest tomato as thin as you wish without crushing. The forked tip is great for serving.



Boning Knife – Perfect for de-boning chicken or ham, trimming fat and sinews. The tapered, pointed blade is a necessity for working closely around joints.



Fillet Knife – Filleting delicate fish or preparing carpaccio – it's easier with this extra thin, flexible blade.



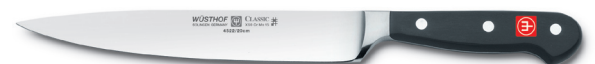
Santoku Knife - Its exceptionally sharp, tapered cutting edge makes this knife perfect for sushi and sashimi, slicing mushrooms, mincing ginger and scoring meat and fish. The blade is also wide enough to chop leafy Asian vegetables.



Bread Knife – The freshest, crustiest loaves are no match for the sharp, serrated edge of the kitchen must-have. Even when cutting the birthday cake or a crusty roast – this knife does it all.



Carving Knife – Perfect for the larger cuts of meat and for breaking down larger fruits and vegetables.



Meat Fork - A necessity for carving meats, as well as the transfer of meats from the pan to the cutting board.



Cleaver - A "must" if you regularly buy larger cuts of meat - it takes over where the butcher left off. But it is not recommended for cutting bones.



Kitchen Shears - From snipping fresh herbs from the garden to pizza to potato chip bags, these are one of the most used kitchen helpers.

