



# **WÜSTHOF®**

## ***Knife Skills Academy***





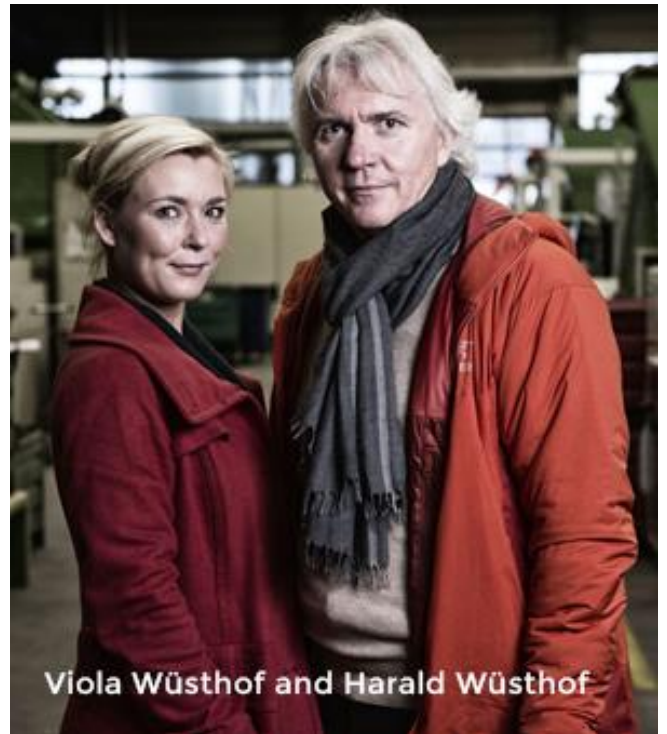


Long renowned as “The City of Blades,” Solingen, Germany has earned the reputation of crafting the world’s finest cutlery for generation after generation.

Located in Western Germany near the banks of the Wupper River, Solingen has been home to master blacksmiths for over 2,000 years. The many creeks and spillways of the river were perfectly suited to provide power for the production of blades in the 18th and 19th centuries. It was then, in the year of 1814, when WÜSTHOF first got its start in Solingen and the business has remained in the WÜSTHOF family ever since.

Knives made in Solingen have long been honored and prized for their outstanding quality and craftsmanship. For that reason, the name of Solingen has been protected with legislation, “The Solingen Decree,” so that this dedication to quality is maintained and that knives made in Solingen meet the most exacting standards.

WÜSTHOF continues to call the picturesque city of Solingen its home, and proudly marks each blade as “Made in Solingen.”



Viola Wüsthof and Harald Wüsthof

**THE TRIDENT SYMBOLIZES  
OUR THREE CORE VALUES:**



**PASSION - DILIGENCE - PERFECTION**





# KNIFE SKILLS ACADEMY

## HOW TO HOLD THE KNIFE



1. Allow the knife to balance gently in the palm of your hand with hand open.



2. Place the lower three fingers of the hand you use to hold the knife around the handle with the middle finger on the bolster.



3. The thumb and index finger clasp the blade left and right.

## HOW TO CUT USING THE “CLAW GRIP”



1. Allow the knife to balance gently in the palm of your hand with hand open.



2. The knife is close up against the fingers so that the blade lightly touches the fingers when cutting.



3. The cook's knife is moved straight up and down along the fingers with the tip of the knife always staying on the cutting board. So the knife makes a rocking movement.

# WÜSTHOF KNIFE FINDER

FIND THE RIGHT KNIFE FOR THE JOB



## TRIMMING

Perfect for trimming fat and sinews from various meats. Tapered point is a necessity for intricate work with garnishes.



## PEELING

Ideally suited for peeling, cleaning or shaping any fruit or vegetable with a rounded surface.



## PARING

Ideal for close control of the blade. Paring, trimming, coring, peeling, dicing fruits and vegetables.



## SCALLOPED PARING

The perfect little bar knife. The short scalloped edge is great for lemons, limes, and small vegetables. This paring knife remains sharp longer, compared to a fine edge.



## UTILITY/PARING

Versatile for larger paring tasks when coring, peeling, dicing and trimming.



## UTILITY/SLICER

Great all-purpose size and shape. Slicing of sandwiches, fruits and vegetables and smaller pieces of meat.



## BONING

Great all-purpose size and shape. Ideally intended for boning chickens or de-breasting turkeys.



## FILLET

Extremely sharp and very flexible. The perfect solution for filleting most any fish species. The blade is shallow and tapers nicely to glide around fish bones and to remove the fillet from the skin.



## TOMATO/BRUNCH

Serrated utility for fruits and vegetables with skins like tomatoes. Fork for coring and serving. Excellent on bagels and baguettes.



## SANTOKU

The hollow edge knife reduces drag and makes chopping, dicing and mincing effortless. Extremely sharp edge allows for slicing too.



## BREAD

Serrated edge for slicing thick-crust European breads, crispy baguettes, soft breads and pastries, as well as large fruits and vegetables with skins.



## DELI

Scalloped edge for slicing anything with a thick crust, such as breads, fruits and vegetables. Perfect for carving cooked meats without shredding.



## CARVING/SLICER

Long blade for easily slicing thin pieces of roasts, ham or fowl.



## HAM SLICER

The hollow edge has dimples on the face for juice and air to flow while slicing down, creating less friction. Intended for making thin and easy slices of roasts, ham or turkey. The perfect carving knife.



## COOK'S

The work knife. The most important knife in the kitchen. Ideal for chopping, dicing and mincing.



## CLEAVER

A heavy knife with a thicker edge for chopping through large cuts of meat and bones.



# WÜSTHOF

## Line Comparison



### CLASSIC IKON



CLASSIC IKON has a continuous compound grind, tapered from the handle to the tip, and the spine to the edge.

The edge on CLASSIC IKON is sharpened using Precision Edge Technology (PETec).

Triple rivets on CLASSIC IKON permanently secure the handle to the full tang.

The blade on CLASSIC IKON is precision forged from one solid piece of steel, using 40 manufacturing steps and tempered to the optimum 58° Rockwell.

Contoured handle edges for ergonomic, comfortable fit and a more contemporary appearance.

The double bolster is a distinctive design element.

### CLASSIC



CLASSIC has a continuous compound grind, tapered from the handle to the tip, and the spine to the edge.

The edge on CLASSIC is sharpened using Precision Edge Technology (PETec).

Triple rivets on CLASSIC permanently secure the handle to the full tang.

CLASSIC has a full bolster and finger guard.

The blade on CLASSIC is precision forged from one solid piece of steel, using 40 manufacturing steps and tempered to the optimum 58° Rockwell.

Comfortable and highly-durable polyoxymethylene (POM) handle with a traditional look and feel, stickered with our red Trident logo

### GOURMET



It takes 14 manufacturing steps to produce a GOURMET knife.

Incredibly sharp and easily maintained, all GOURMET blades are laser cut.

GOURMET is tempered at 56° Rockwell.

Comfortable and highly-durable polyoxymethylene (POM) handle with a traditional look and feel, stickered with our red Trident logo.

# WÜSTHOF's PEtec PRECISION EDGE

WÜSTHOF's newest state of the art technology incorporates a new computer controlled method for putting the edge on forged knives. With this newer precision, the knives are made sharper to 14 degrees per side for a total of 28 degrees. This refinement increases the sharpness retention because exacting angles and edges last longer than edges sharpened by hand.

**The Blade:** Precision-forged. Tempered to 58° Rockwell.

**The Blade Spine:** New taper for less drag and easier cutting.

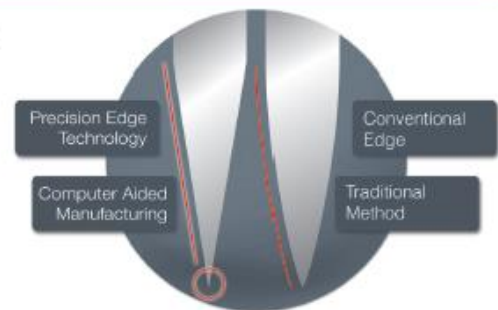
**New PEtec Edge:** 14° per side

**How the BEST got BETTER**

**1. Even sharper with our  
laser guided precision.**

20% Sharper

**2. The perfected edge lasts  
twice as long.**



**The Etching:** Proud symbols and our guarantee of the finest quality.

**The Finger Guard:** Provides safety and comfort.

**The Bolster:** Provides heft and balance for effortless cutting.

**The Tang:** The extension from the blade and bolster.

**High Impact Handle:** High-impact synthetic.

**The Rivets:** Permanently secure the handle to the full tang.

**The Heel of the Handle:** Assists in safe and controlled handling of the knife.



Only products that meet the standards above and are completely produced, manufactured and completed in Solingen, Germany can put the city's name on the product. We are proud to say our knives are Made in Solingen, Germany. WÜSTHOF, since 1814.



## ANATOMY OF A KNIFE



- 1 **The Edge:** Skillfully honed by hand. It is incredibly sharp and easily maintained.
- 2 **The Blade:** Precision-forged from one solid piece of steel. Tempered to the optimum 58 Rockwell. The “business end” of the knife.
- 3 **The Blade Spine:** Carefully ground and polished.
- 4 **The Etching:** The WÜSTHOF name, the TRIDENT logo, and the steel formula and the city of origin. Proud symbols and our guarantee of the finest quality.
- 5 **The Finger Guard:** Provides safety and comfort.
- 6 **The Bolster:** The integral part of the precision forged knife. Provides heft and balance for effortless cutting
- 7 **The Rivets:** Permanently secure the handle to the tang.
- 8 **The Tang:** The extension from the blade and bolster into and through the length of the handle.
- 9 **The Heel of the Handle:** Assists in safety and controlled handling of the knife.



# The evolution of a precision forged knife.



1 Blank of steel



2 Precision forged piece



3 Tempered to 58° Rockwell



4 Ground and polished blade



5 Handle scales and rivets



6 The finished Cook's Kife





## KNIFE CARE



### CLEANING YOUR KNIVES

#### Knife Care Tips

- It is best to clean your knives immediately after you have used them.
- Wash them in warm water using a damp cloth and dishwashing soap.
- Dry them carefully.

#### A word about dishwashers:

Technically, all WÜSTHOF knives are suitable for cleaning in the dishwasher (except IKON). However, we recommend that you do not put your knives in the dishwasher.

#### Why high-quality knives do not belong in the dishwasher:

- Knives and cutlery are put in a basket. During the washing cycle, the blades can rub against one another or against other objects and this can damage them.
- With their sharp blades, the knives can damage the plastic coating on the cutlery basket. This can lead to the formation of rust.
- If the dishwasher is not switched on straight away, food remains (spices, sauces, juices) can damage the blades. Spots can form and the blades can even be damaged (corrosion).
- It is important to use the correct amount of detergent and rinse aid. If you do not use the correct amounts, rust particles or localized corrosion can quickly appear. In most cases, these spots can easily be removed using a standard steel cleaning fluid.



# CARE AND SHARPENING

KEEP YOUR KNIVES PERFORMING AT THEIR BEST

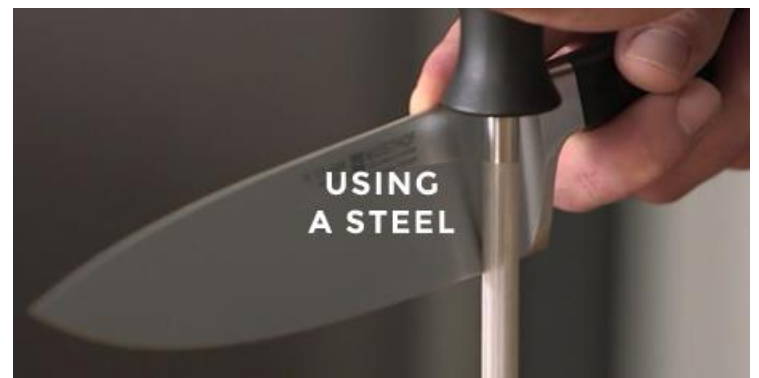
Keeping a sharp edge on your WÜSTHOF knives is really important. Compensating for a dull blade by adding additional force can be dangerous. A sharp knife is a safer knife. There are multiple ways to keep your knives sharp: using a steel, handheld or electric sharpener, or a whetstone.

First, it is important to understand the difference between honing and sharpening. Honing realigns the microscopic teeth in the blade, but doesn't remove steel to create a new edge the way "sharpening" does. Honing can be used frequently- even after each use. Sharpening a knife actually takes a small amount of steel off the blade. Depending on how often the knives are used, they may only need to be sharpened once or twice a year.

It is important to regularly hone your knife in order to keep the blade in good shape. A well-honed knife will last longer between sharpening. It is also important not to over sharpen knives. Each time a knife is sharpened it will take off a small amount of steel from the blade. An over-sharpened knife will eventually lose the original, intended blade shape.

It is always recommended to use the same brand sharpener as the knives you are sharpening, because the steel hardness varies from one manufacturer to another. In order to properly sharpen your knives, you have to use a steel that is tempered at a higher Rockwell degree than the knife. WÜSTHOF forged knives are tempered at 58 Rockwell and the all sharpening products are tempered at 65 Rockwell.

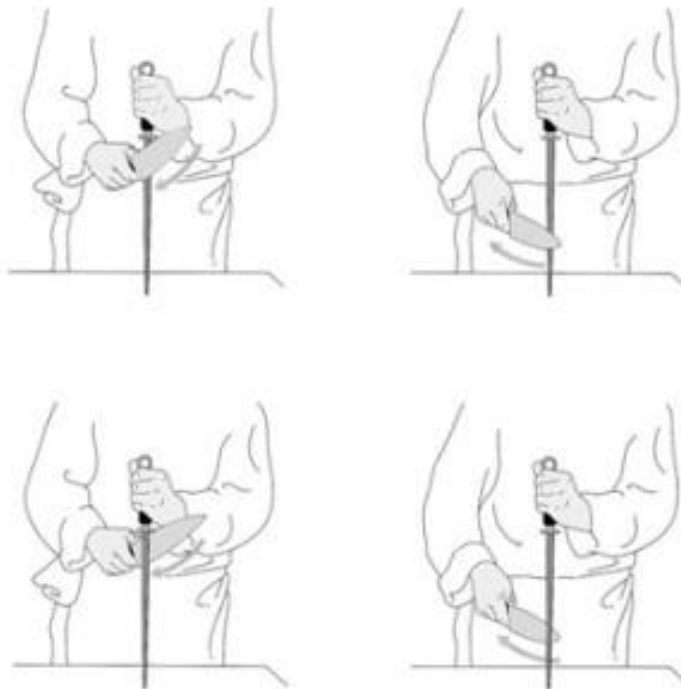
## THREE WAYS TO SHARPEN YOUR KNIVES:





## HOW TO USE A STEEL

- 1 With your non-dominant hand, place the honing or sharpening steel point-down, with the tip of the steel resting on a dry firm surface such as a cutting board.
- 2 In your dominant hand, hold the knife to the steel. You should begin honing/sharpening with the heel of the knife towards the top of the steel. You will be pulling towards you and downwards simultaneously, as if you were going to gently slice into something.
- 3 Tilt the knife so that there is a 14 degree angle between the knife and the steel. If you are honing or sharpening an Asian styled knife, tilt the knife to a 10 degree angle.
- 4 Gently pull the blade toward you while gliding it downward, ending with the top of the knife at the bottom of the steel. Be sure to maintain the correct angle as you go. A fairly sharp knife may only need 2-3 repetitions, while a dull knife will need more.
- 5 Place the knife on the other side of the steel so you can sharpen the other side of the knife and repeat the process.
- 6 It is important to clean your knife after honing or sharpening so that you remove any excess steel.





# Frequently Asked Questions

Please use this FAQ page to help assist your customers with common WÜSTHOF questions. This year, 2015, we are re-launching our website, [www.wusthof.com](http://www.wusthof.com), which will be much more user-friendly, and will provide tools for our customers to pick a knife line, blade shapes, and learn important knife skills. We encourage you to direct your customers to our website for further information whenever possible. As always, we also offer a toll-free Customer Service line where you will always reach a live person happy to assist. Our hours are M-F, 9am-5pm EST. 1-800-289-9878. We also have a Customer Service email address, checked daily M-F: [info@wusthof.com](mailto:info@wusthof.com).

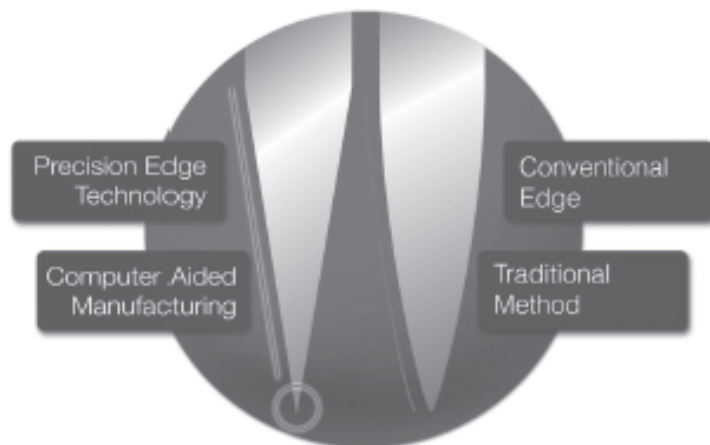
**Q: What sets WÜSTHOF knives apart from other brands?**

A: WÜSTHOF is one of the few brands permitted to use the label "Made in Solingen" on our knives rather than the less restricted "Made in Germany." Solingen, Germany is the steel manufacturing capital of the world and, as such, needed to take precautionary measures against fraudulent products bearing the prestigious name, "Solingen." In 1938, Solingen became the only city in the world whose name is a registered trademark. To bear the name Solingen, all key manufacturing stages must have been processed and finished within Solingen, and the product must meet strict quality standards. This means that even cutlery manufactured entirely within Solingen's town boundary may not be entitled to bear the name Solingen if it does not meet these required quality standards.

Some of our competitors use the label "Made in Germany," which does not carry the same significance. We have the honor of labeling our products "Made in Solingen."

**Q: What is Precision Edge Technology (PEtec)?**

A: WÜSTHOF's proprietary state-of-the-art technology incorporates a new computer-controlled method for putting the edge on forged knives. Using laser-guided precision, our knives are now 20% sharper with twice the edge retention. All forged knives are now manufactured using PEtec.



**Q: My knife is defective, where do I return it?**

A: WÜSTHOF knives carry a lifetime warranty against manufacturer defects. For our complete warranty policy, please visit our website: [www.wusthof.com](http://www.wusthof.com). See next page for warranty return instructions.

**Q: What do the numbers printed on my blade mean?**

A: We print two numbers on our blades, one is our item number and the other is the "run" number, so that we can identify knives that came from the same run in our factory. Some blades have a cross-hatch pattern on them instead of a run number. This is another way we code and identify blades.

**Q: What is X50 Cr Mo 15?**

A: This is our steel formula. All WÜSTHOF knives are created using a special alloy of high-carbon stain-free steel.

**Q: What is the difference between forged and laser-cut stamped knives?**

A: Forged knives go through over 40 steps in our factory to create the top quality blades WÜSTHOF has to offer. Forged knives include a bolster, which helps to balance the knife. Laser-cut stamped blades go through 14 steps in our factory, and are more economically priced. They are lighter in weight, and do not have a bolster. For a more in-depth explanation of the differences between forged and laser-cut stamped blades, please visit our website: [www.wusthof.com](http://www.wusthof.com).

Forged lines: IKON, CLASSIC IKON, CLASSIC, GRAND PRIX II

Laser-cut stamped lines: GOURMET, SILVERPOINT II, PRO

**Q: Where can I purchase WÜSTHOF products at the best prices?**

A: All authorized WÜSTHOF retailers have signed a Minimum Advertised Price (MAP) agreement, meaning our products sell for the exact same price at every store or online e-commerce site. This helps both retailers and shoppers, because it guarantees you are always seeing the lowest price offered for that item, and you will not find it at a lower price anywhere else.

**Q: What are the most important knives to start a set?**

A: The most important knife in any kitchen is the cook's knife, and after that, it depends on our own personal preferences when cooking. For a knife-buying guide, explaining the uses for our many different blade shapes, please visit our website: [www.wusthof.com](http://www.wusthof.com).

**Q: How do I keep my knives sharp?**

A: WÜSTHOF knives can be honed and sharpened using a hand-held sharpener, an electric sharpener, a sharpening or honing steel, or a whetstone. We recommend using the same brand sharpener as your knife collection, to ensure that the material used is the correct hardness for the steel on your knives. Our sharpening angle for standard blades is 14° per side, and for Asian-style blades (Santokus, Nakiris, Chai Daos) is 10° per side. We offer a variety of sharpening products with pre-set angles. WÜSTHOF also offers a low-cost professional mail-in sharpening service. See below for sharpening service instructions.

**Warranty Return Instructions**

Warranty return address: WÜSTHOF

Attn. Returns

355 Wilson Ave.

Norwalk, CT 06854

Please wrap your knives securely in newspaper or bubble wrap and send them in a sturdy cardboard box for the safety of the package handlers. Be sure to include a note explaining what happened to the knife, and providing your name, phone number, and mailing address. Please do not send personal items with your knives that you wish to have returned – this includes blade guards, towels, and any other items used for protection. WÜSTHOF is not responsible for any loss or damage in transit to our facility, so shipping insurance is recommended, at your discretion.

**Sharpening Service Instructions**

Sharpening service address: WÜSTHOF

Attn. Sharpening

355 Wilson Ave.

Norwalk, CT 06854

Please wrap your knives securely in newspaper or bubble wrap and send them in a sturdy cardboard box for the safety of the package handlers. Be sure to include a note with your name, phone number, and mailing address. Please include a check made payable to WÜSTHOF for **\$3.00 per knife** you wish to have sharpened. Please do not send personal items with your knives that you wish to have returned – this includes blade guards, towels, and any other items used for protection. WÜSTHOF is not responsible for any loss or damage in transit to our facility, so shipping insurance is recommended, at your discretion.





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**Introducing our newly-designed website!**

**[www.wusthof.com](http://www.wusthof.com)**