

## Line Comparison

To help ensure that you always have the right knife in hand for preparing food, we have put together a guide comparing the different WÜSTHOF lines for you.

### 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 recessed double bolster is a distinctive design element.
- 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 for ergonomic, comfortable fit and a more contemporary appearance.
- Comfortable and highly-durable polyoxymethylene (POM) handle.

### 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 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

### GRAND PRIX II



- GRAND PRIX II has a continuous compound grind, tapered from the handle to the tip, and the spine to the edge.
- The edge on GRAND PRIX II is sharpened using Precision Edge Technology (PEtec).
- GRAND PRIX II has a full bolster and finger guard.
- The blade GRAND PRIX II is precision forged from one solid piece of steel, using 40 manufacturing steps and tempered to the optimum 58° Rockwell.
- GRAND PRIX II has a pebble-grain polypropylene handle with a silver logo emblem.

### GOURMET



- It takes 14 manufacturing steps to produce a GOURMET knife.
- All GOURMET blades are laser-cut stamped.
- GOURMET is tempered to 56° Rockwell.
- Comfortable and highly-durable polyoxymethylene (POM) handle with a traditional look and feel, stickered with our red Trident logo.

### PRO



- Combining superior quality, technological advances, and affordability, the PRO series offers chefs the confidence to equip their kitchen staff with the best performing stamped food service cutlery.
- Tempered to 55° Rockwell
- Incredibly sharp and easily maintained, laser-cut stamped blade

**Quality - Made in Germany/Solingen. Since 1814.**