



CLASSIC IKON BLACK / EXTREME PRECISION WITH PERFECT ERGONOMICS



BREAD KNIFE

Black and elegant. Agile and robust.

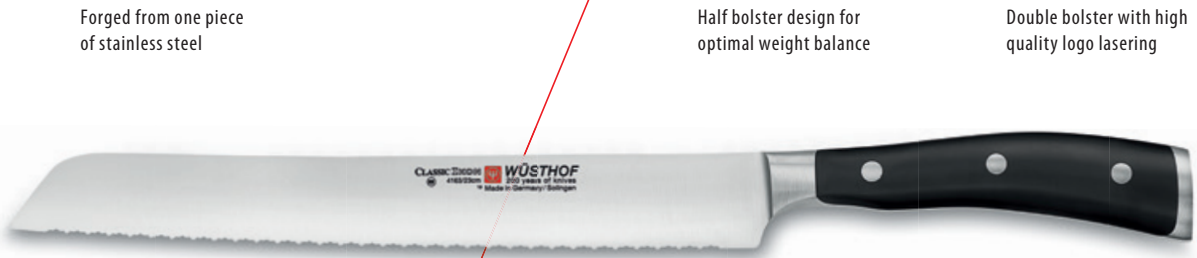
The CLASSIC IKON series combines perfect ergonomics, excellent balance and ultimately sharp blades with a timeless design. Before they are sharpened, each blade is measured using lasers by means of the PETec procedure patented by WÜSTHOF. This gives them the optimum cutting angle for the greatest possible initial sharpness.

Thanks to their special shaping, the knives are well-balanced and their ergonomic handles make them comfortable to hold. The handle shells are made from special synthetic material and are durably riveted, making them completely hygienic and easy to use. They are recommended for everyday effortless kitchen use by home cooks and professional chefs alike.

What's more: CLASSIC IKON is the tool used by the German National Culinary Team.



CLASSIC IKON BREAD KNIFE



Forged from one piece
of stainless steel

Half bolster design for
optimal weight balance

Double bolster with high
quality logo lasering

Precision double serrated edge /
stays sharper for longer,
less effort when cutting

Triple riveted

Full tang



Double bolster geometry

Balance and ergonomics – the special geometry with double bolster for balanced handling. The knife sits comfortably in the hand and guarantees effortless cutting.



Half bolster

The knife weighs less thanks to the slim bolster design. This allows energy-saving work. In addition, the design allows the whole blade to be used and resharpened.



Wavy edge

The wavy edge formed from the inside produces a clean cut and is well-suited for large fruits, vegetables or roasts. With a broad, long blade it is also perfectly suited as a bread and cake knife.



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.



Peeling knife

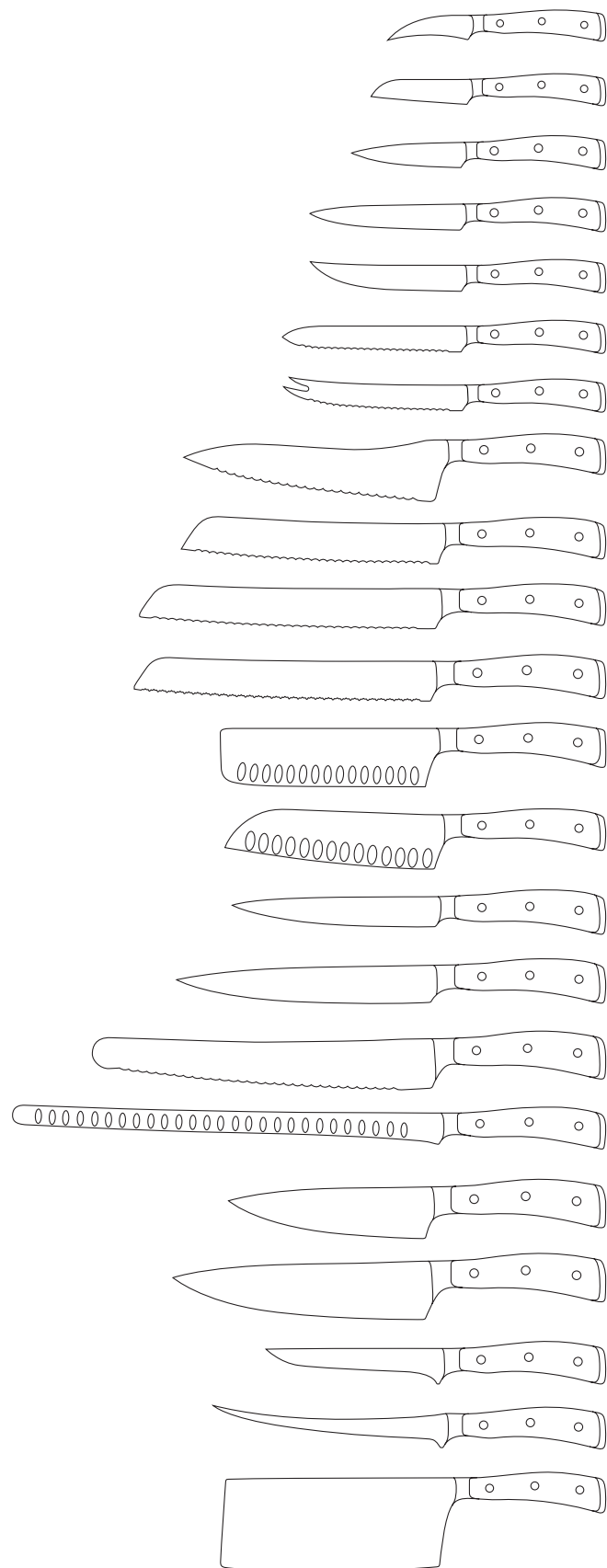
The handy knife with the short, curved cutting edge is especially well suited for peeling and cleaning round fruits and vegetables. Valuable vitamins remain intact thanks to the precision blade minimising food waste.



Nakiri

NEW

This knife is equipped with an exceptionally slim, Asian style blade and is extremely sharp with a grinding angle of 20°. The flutes ensure that thin or soft food items can be removed from the blade more easily during use.



PEELING KNIFE

WEIGHT: 65 G / BLADE LENGTH: 7 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 17,9 CM

4020 / 4002293402000



PARING KNIFE

WEIGHT: 76 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 18,9 CM

4006 / 4002293400600



PARING KNIFE

WEIGHT: 76 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 20,5 CM

4086/09 / 4002293408613



UTILITY KNIFE

WEIGHT: 78 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

4086/12 / 4002293408637





STEAK KNIFE

WEIGHT: 78 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

4096 / 4002293409603



SAUSAGE KNIFE

WEIGHT: 87 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 25 CM / WITH SERRATED EDGE

4126 / 4002293412603



TOMATO KNIFE

WEIGHT: 78 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 25 CM / WITH SERRATED EDGE

4136 / 4002293413600



BONING KNIFE

WEIGHT: 164 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,8 CM / TOTAL LENGTH: 27 CM

4616 / 4002293461601



FILLET KNIFE

WEIGHT: 126 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,6 CM / FLEXIBLE

4556 / 4002293455617



FILLET KNIFE

WEIGHT: 157 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 2,33 CM / TOTAL LENGTH: 31,3 CM

4626 / 4002293462608



BREAD KNIFE

WEIGHT: 154 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 32,4 CM / WITH SERRATED EDGE

4166/20 / 4002293416618



BREAD KNIFE

WEIGHT: 204 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 36 CM / WITH SERRATED EDGE

4166/23 / 4002293416625



BREAD KNIFE

WEIGHT: 201 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 36 CM / WITH PRECISION DOUBLE SERRATED EDGE

4163/23 / 4002293416359



SUPER SLICER

WEIGHT: 266 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,24 CM / TOTAL LENGTH: 39,6 CM / WITH WAVY EDGE

4516 / 4002293451602



SALMON SLICER

WEIGHT: 143 G / BLADE LENGTH: 32 CM / BLADE WIDTH: 2,33 CM / TOTAL LENGTH: 44,2 CM / FLEXIBLE / WITH HOLLOW EDGE

4546 / 4002293454603





COOK’S KNIFE

WEIGHT: 183 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 29 CM

4596/16 / 4002293459622



COOK’S KNIFE

WEIGHT: 189 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 30,5 CM

4596/18 / 4002293459639



COOK’S KNIFE

WEIGHT: 271 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 34,1 CM

4596/20 / 4002293459646



COOK’S KNIFE

WEIGHT: 290 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 36,7 CM

4596/23 / 4002293459653



COOK’S KNIFE

WEIGHT: 302 G / BLADE LENGTH: 26 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 39,4 CM

4596/26 / 4002293459660



UTILITY KNIFE

WEIGHT: 131 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,6 CM

4506/16 / 4002293450629



CARVING KNIFE

WEIGHT: 180 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 32,7 CM

4506/20 / 4002293450643



CARVING KNIFE

WEIGHT: 182 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,7 CM

4506/23 / 4002293450650



SANTOKU

WEIGHT: 149 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 25,6 CM / WITH HOLLOW EDGE

4172 / 4002293417202



SANTOKU

WEIGHT: 203 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,6 CM / TOTAL LENGTH: 30,7 CM / WITH HOLLOW EDGE

4176 / 4002293417608





NAKIRI

WEIGHT: 204 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,69 CM / TOTAL LENGTH: 29,7 CM / WITH HOLLOW EDGE **NEW**

4187/17 / 4002293418742



CHINESE CHEF'S KNIFE

WEIGHT: 350 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,75 CM / TOTAL LENGTH: 32,4 CM

4673/18 / 4002293467337



KNIFE BLOCK

WEIGHT: 2,8 KG / MATERIAL: ASH WOOD, BLACK / B 28,4 CM x H 24,3 CM x T 14,6 CM

7253 / 4002293725307 KNIVES NOT INCLUDED.

