



## *Crafter /*

OUR HOMAGE TO OVER  
200 YEARS OF KNIFE-  
MAKING TRADITION BY  
WÜSTHOF



STEAK KNIFE

### **A modern powerhouse for traditional cooks**

Handles made from smoked oak, interlocking brass riveting, specially hardened steel for the blades: The CRAFTER series is a powerful string to the bow from more than two hundred years of knife production experience at WÜSTHOF.

As the name CRAFTER suggests, it is a robust work knife – made for unique cooks and dynamic people who are not shy of hard work, but also appreciate the stylish rustic aesthetic of this extraordinary high-quality knife.





## CRAFTER STEAK KNIFE



Forged from one piece  
of stainless steel

Traditional  
brass rivets

Authentic  
trident branding

Grinding angle 30° /  
final buffing by hand

Handle shells made  
from smoked oak

Full tang



### Hand guard

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



### Handle

The handle is made of water-resistant smoked oak, which gives the knife an unmistakable character with its individual grain as well as the authentic logo.



### Full bolster

The full bolster reliably protects the fingers in everyday cooking and the balance makes agile and precision work easier.



### Half bolster

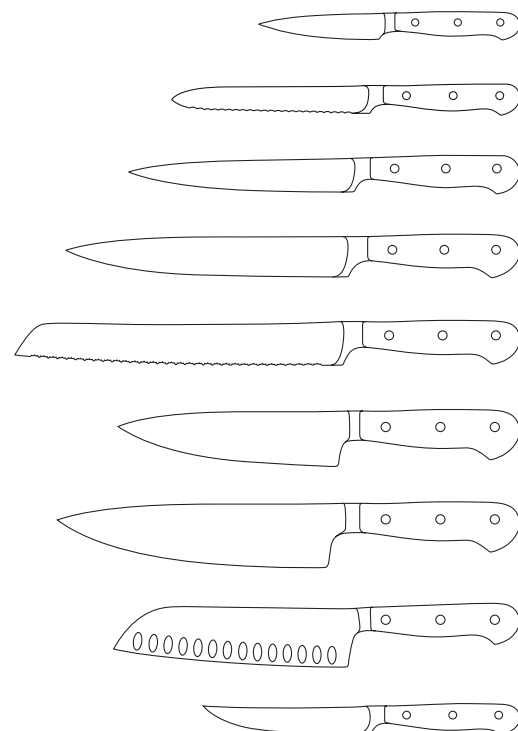
The knife weighs less thanks to the slim bolster design. This allows energy-saving work. In addition, the design allows the entire blade to be used and resharpened.



### Full tang

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





### PARING KNIFE

WEIGHT: 51 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 18,8 CM

**NEW**

3765/09 / 4002293037653



### SAUSAGE KNIFE

WEIGHT: 67 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 24,9 CM / WITH SERRATED EDGE

**NEW**

3710 / 4002293037103





COOK’S KNIFE

WEIGHT: 122 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 27,7 CM **NEW**

3781/16 / 4002293437811



COOK’S KNIFE

WEIGHT: 189 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 32,8 CM **NEW**

3781/20 / 4002293637815



UTILITY KNIFE

WEIGHT: 103 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,3 CM **NEW**

3723/16 / 4002293437231



CARVING KNIFE

WEIGHT: 145 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 33 CM **NEW**

3723/20 / 4002293537238



BREAD KNIFE

WEIGHT: 180 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 35,7 CM / WITH PRECISION DOUBLE SERRATED EDGE **NEW**

3752/23 / 4002293737522



SANTOKU

WEIGHT: 162 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,59 CM / TOTAL LENGTH: 30,3 CM / WITH HOLLOW EDGE **NEW**

3783/17 / 4002293437835



STEAK KNIFE SET

**NEW**

9738 / 4002293097381

CONTENT

4 x STEAK KNIFE / 12 CM



KNIFE BLOCK

WEIGHT: 1,63 KG / MATERIAL: SMOKED OAK, OAK, MAPLE, THERMO BEECH WOOD / B 14 CM x H 24 CM x T 11 CM **NEW**

7230 / 4002293723006

KNIVES NOT INCLUDED.

