



Pro

Gourmet

Grand Prix II

Legende

Classic

Classic Ikon

Ikon

Made In	Solingen, Germany	Solingen, Germany	Solingen, Germany	Solingen, Germany	Solingen, Germany	Solingen, Germany	Solingen, Germany
Steel Type	Stain-Resistant High-Carbon Steel	Stain-Resistant High-Carbon Steel	Stain-Resistant High-Carbon Steel	Stain-Resistant High-Carbon Steel	Stain-Resistant High-Carbon Steel	Stain-Resistant High-Carbon Steel	Stain-Resistant High-Carbon Steel
Handle Material	Soft-poly	Polyoxomethylene (POM)	Polypropylene	Polypropylene	Polyoxomethylene (POM)	Polyoxomethylene (POM)	African Blackwood (Grendadill)
Hardness (HRC)	56	56	58	58	58	58	58
Bolster Syle	No Bolster	No Bolster	Full Bolster	Recessed Bolster	Full Bolster	Double Bolster	Double Bolster
Tang	Partial Tang	Full Tang (4½ or longer blades)	Full Tang	Full Tang	Full Tang	Full Tang	Full Tang
Production Method	"Laser-cut" Stamped	"Laser-cut" Stamped	Precision-forged	Precision-forged	Precision-forged	Precision-forged	Precision-forged
Edge Angle (Total)	28	28	28	28	28	28	28
Finishing	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand
Toughness			PEtec is 20% sharper and holds an edge twice as long	PEtec is 20% sharper and holds an edge twice as long	PEtec is 20% sharper and holds an edge twice as long	PEtec is 20% sharper and holds an edge twice as long	PEtec is 20% sharper and holds an edge twice as long

TOP REASONS TO BUY WÜSTHOF

- Well-balanced and weighted
- Blades are not as hard as Japanese knives which makes it easier to put an edge back on
- Holds a sharp edge
- Our proprietary process "PEtec" is used on all forged lines (Grand Prix II, Legende, Classic, Classic Ikon, Ikon Blackwood)



History of Wüsthof

Wüsthof-Trident cutlery was first produced two centuries ago at a family-owned factory in the renowned cutlery center of Solingen, Germany. Today, seventh-generation cutlery makers, cousins Harald and Viola Wüsthof take pride in the fact that these premium knives are precision-forged according to the exceptional standards established by their family back in 1814.

Engineered for precision and outstanding performance, this professional-quality cutlery blends modern ingenuity with time-honored tradition. Each Wüsthof knife is crafted according to a meticulous 40-stage process for forged knives and a 14-step process for laser-cut stamped knives, reflecting the combined efforts of over 200 master craftspeople. Blades are precision-forged or laser-cut stamped from a single piece of high-carbon stainless steel to ensure optimal strength, durability and long-lasting sharpness. Contoured handles feel like an extension of your hand, for perfect control with every cut.

Wüsthof Features

Wüsthof knives are each crafted from a single piece of chromium-molybdenum-vanadium steel with a Rockwell hardness of 58. The company's proprietary steel formula, X50CRMOV15, is etched onto every blade.

- X: Stands for stainless steel
- 50: 0.5% carbon – high-carbon content promotes sharpness
- CR: Chromium provides stain-resistance
- Mo: Molybdenum also enhances stain-resistance
- V: Vanadium ensures blade hardness and edge retention
- 15: Refers to optimal percentage of chromium used in this alloy

PEtec (Precision Edge Technology)

This exclusive technology reduces blade edge angles for an extraordinary level of sharpness and control. On Wüsthof European-Style knives, the blade edge angle has been reduced to 28 degrees (14 degrees per side), while Asian-style Santoku, Nakiri and Chai Dao knives have a blade edge angle of 20 degrees (10 degrees per side). PEtec is 20% sharper with twice the edge retention.