

FOR PROFESSIONALS



WÜSTHOF



Quality - Made in Solingen/Germany

Since 1814 WÜSTHOF has set the standard for designing and manufacturing precision-forged knives. Today the family business is in its seventh generation of ownership, under the management of Harald Wüsthof.

In der 7. Generation produziert das Familienunternehmen in Solingen. Hier entstehen die weltweit bekannten und geschätzten Messer.



WÜSTHOF in Solingen, ca. 1900.

Quality – Made in Solingen/Germany

WÜSTHOF knives are manufactured by a skilled team of 300 dedicated workers in two state-of-the-art facilities in Solingen, Germany. Production follows strict rules in order to achieve the finest quality, while at the same time remaining environmentally friendly.

Today more than 350 forged knives are available in the WÜSTHOF assortment, along with cutting boards, knife blocks, kitchen tools, and scissors bearing the famous Trident logo—a symbol of form, function and uncompromising quality. The logo was registered at the Berlin Patent Office as early as 1895.

WÜSTHOF knives are the cherished tools of the world's most distinguished chefs and home cooking enthusiasts, which is why WÜSTHOF is the official partner of the German Chef's Association and supplier to the German national team of chefs, as well as other international culinary teams.

Quality – Made in Solingen/Germany

Seit 1814 produziert das Traditionsunternehmen ED. WÜSTHOF DREIZACKWERK in Solingen hochwertige Schneidwaren. Im Laufe der Jahre entwickelte sich das Familienunternehmen, das von Harald Wüsthof geleitet wird, zu einem weltweit bedeutenden Hersteller.

Über 350 Varianten geschmiedeter Messer stehen zur Auswahl. Das Sortiment umfasst darüber hinaus Produkte für die Speisenzubereitung, nützliche Helfer wie Schneidbretter oder Messerblöcke sowie Küchen- und Haushaltsscheren.

WÜSTHOF ist offizieller Schneidwarenpartner vom Verband der Köche Deutschlands e.V. und Ausrüster der Deutschen Nationalmannschaft der Köche.

The Tradition Continues! After almost 200 years, WÜSTHOF...one of the most recognizable names for quality in the food service industry, introduces PRO, our first stamped food service line. Designed by chefs and built exclusively for the tough day-to-day demands of the commercial food service kitchen. True made in Germany quality.

7-Piece Set
Messergarnitur
ensemble de cuisine
juego de cocina
set per cucina



Paring Knife
Spickmesser
couteau d'office
cuchillo para mechar
spelucchino



Utility Knife



Bread Knife
Brotmesser
couteau à pain
cuchillo para pan
coltello pane



Slicing Knife
Schinkenmesser
couteau à jambon
cuchillo para jamón
coltello prosciutto



Nakiri



Santoku



Cimeter



Cook's Knife
Kochmesser
couteau de chef
cuchillo de cocinero
coltello cuoco



Boning Knife

Ausbeinmesser
couteau à désosser
cuchillo para deshuesar
coltello per disossare



Fish Fillet Knife
Fischfiliermesser
couteau filet de sole
cuchillo para filetes
coltello filetto



vor 1895



1895



1951



1967



WÜSTHOF

1998



WÜSTHOF

2006

The CLASSIC collection goes through over 40 different manufacturing steps to produce each knife. The full-tang knife is precision-forged from a single piece of high-carbon, stain-resistant alloy, engineered to enhance edge-retention and to facilitate re-sharpening. Completely buffed and polished by hand, the CLASSIC knife blade is seamlessly attached to highly durable polymer handles are contoured for a comfortable grip, while the full tangs are triple riveted to the handles for exceptional durability and control. WÜSTHOF's new Precision Edge Technology (PEtec) gives each straight-edged knife an extraordinarily sharp blade that retains its edge 30% longer.

Peeling Knife
Tournièrmesser
couteau à légumes
cuchillo para legumbres
spelucchino
2.75" #4062



Fluting Knife
Officemesser
couteau d'office
cuchillo para mechar
coltello per tornire
2.75" #4064



Trimming Knife
Gemüsemesser
couteau à légumes
cuchillo para legumbres
spelucchino
2.75" #4002



Paring Knife
Gemüsemesser
couteau à légumes
cuchillo para legumbres
spelucchino
3" #4000



3" Hollow Edge #4001



3" Serrated Edge #4003

Paring Knife
Spickmesser
couteau d'office
cuchillo para mechar
spelucchino
3.5" #4066/09
4" #4066/10



Utility Knife
4.5" #4066/12
5" #4522/14
6" #4522/16



6" Hollow Edge #4139/16

Tomato Knife
Tomatenmesser
couteau à tomates
cuchillo para tomates
coltello pomodoro
5" Serrated Edge #4109



Salami Knife
Wurstmesser
couteau à saucisson
cuchillo para salchichón
coltello salame
6" Serrated Edge #4119



THE EVOLUTION OF A PRECISION FORGED KNIFE

Over 40 different manufacturing steps are needed to produce a forged WÜSTHOF knife from one solid piece of steel. Here you will find a detailed explanation of some of the most important production steps:



1 Sheet bar of high carbon no-stain steel
2 Precision forged piece
3 Tempered to 58° Rockwell
4 Polished
5 Scales of handles and rivets
6 The WÜSTHOF Cook's Knife

Bread Knife
Brotmesser
couteau à pain
cuchillo para pan
coltello pane
8" Serrated Edge #4149
9" Serrated Edge #4150
10" Serrated Edge #4151



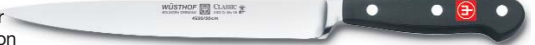
Deli/Bread Knife
8" Wavy Edge #4128



Super Slicer
10" Wavy Edge #4532



Narrow Slicer
Schinkenmesser
couteau à jambon
cuchillo para jamón
coltello prosciutto
8" #4520/20
10" #4520/26



10" #4530



Ham Slicer
Schinkenmesser
couteau à jambon
cuchillo para jamón
coltello prosciutto
10" Hollow Edge #4531



Salmon Slicer
Lachsmesser
couteau à saumon
cuchillo para salmón
coltello salmone
12" Hollow Edge, Flexible #4543



Nakiri



7" Hollow Edge #4193
7" Straight Edge #4191

Santoku



5" Hollow Edge #4182
7" Hollow Edge #4183

Slicer
Schinkenmesser
couteau à jambon
cuchillo para jamón
coltello prosciutto



10" #4522/26
12" #4522/32



10" Serrated Edge #4523/26

Spatula
Palette
spatule
espátula
spatola



10" #4440


Carving Knife
Schinkenmesser
couteau à jambon
cuchillo para jamón
coltello prosciutto



8" #4522/20
9" #4522/23



8" Serrated Edge #4523/20
9" Serrated Edge #4523/23



8" Hollow Edge #4524/20
9" Hollow Edge #4524/23

Cook's Knife
Kochmesser
couteau de chef
cuchillo de cocinero
coltello cuoco



4.5" "Multi-Prep" #4582/12



6" Hollow Edge #4572/16
8" Hollow Edge #4572/20



6" #4582/16
7" #4582/18
8" #4582/20
9" #4582/23
10" #4582/26
12" #4582/32



8" Wide Blade #4584/20
10" Wide Blade #4584/26



12" Heavy #4586/32
14" Heavy #4586/36

Fish Fillet Knife
Fischfiliermesser
couteau filet de sole
cuchillo para filetes
coltello filetto



6" Flexible, Narrow Blade #4518/16
8" Flexible, Narrow Blade #4518/20



6" Flexible #4550/16
7" Flexible #4550/18



7" #4622

Boning Knife
Ausbeinmesser
couteau à désosser
cuchillo para deshuesar
coltello per disossare



4" #4601
5" #4602



6" Flexible #4603

Cold Meat Fork
Aufschnittgabel
fourchette de cuisine
tenedor de cocina
forchettone



4.5" #4403

Straight Meat Fork
Fleischgabel
fourchette à viande
tenedor para carne
forchettone



4.5" #4410/13
6" #4410/16
7" #4410/18
8" #4410/20

Curved Meat Fork
Fleischgabel
fourchette à viande
tenedor para carne
forchettone



6" #4411/16
7" #4411/20

The steel formula: X 50 CR MoV 15 — a special alloy for superb knives.

- x Stainless steel
- 50 0.5% carbon — the carbon content is significant for the sharpness
- Cr Chromium for stain-resistant properties
- Mo Molybdenum enhances the stain-resistant properties
- V Vanadium for hardness and edge retention
- 15 Contents of chromium in % (15%)



Designed for professional-style, heft, exceptional balance and beauty, these German knives will handle the full range of cutting tasks. The razor-sharp blades are forged from one piece of specially tempered stain-resistant high carbon steel to ensure outstanding strength. WÜSTHOF's Classic Ikon line features a contemporary polypropylene handle. Each knife has a recessed bolster that facilitates honing and sharpening the entire length of the cutting edge; a heel bolster provides added balance. These knives are perfectly balanced for effortless cutting.

Peeling Knife
Tourniermesser
couteau à légumes
cuchillo para legumbres
spelucchino



2.75" #4020

Paring Knife
Spickmesser
couteau d'office
cuchillo para mechar
spelucchino



3.5" #4086/09

Utility Knife
Schinkenmesser
tranchelard
cuchillo para jamón
coltello prosciutto



4.5" #4086/12



6" #4506/16

Straight Meat Fork
Fleischgabel
fourchette à viande
tenedor para carne
forchettone



6" #4414/16

Curved Meat Fork



6" #4415/16

Fillet Knife
Filiermesser
couteau filet de sole
cuchillo para filetes
coltello filetto



6" Flexible #4556

Carving Knife
Schinkenmesser
tranchelard
cuchillo para jamón
coltello prosciutto



8" #4506/20
9" #4506/23

Cook's Knife
Kochmesser
couteau de chef
cuchillo de cocinero
coltello cuoco



6" #4596/16
8" #4596/20
9" #4596/23
10" #4596/26

Bread Knife
Brotmesser
couteau à pain
cuchillo para pan
coltello pane



8" Serrated Edge #4166/20
9" Serrated Edge #4166/23

Deli/Bread Knife



8" Wavy Edge #4124

Santoku



5" Hollow Edge #4172
7" Hollow Edge #4176

Boning Knife
Ausbeinmesser
couteau à désosser
cuchillo para deshuesar
coltello per disossare




5" #4616

Fillet Knife
Filiermesser
couteau filet de sole
cuchillo para filetes
coltello filetto



7" #4626

Sharpening Steel
Wetzstahl
fusil
chaira
acciaino



10" Fine #4468

Grand Prix II knives are precision forged from a single piece of high-carbon, no-stain steel, creating a fine quality piece of cutlery. The laser-controlled and tested cutting edge is skillfully honed and is incredibly sharp. Its contemporary design with ergonomic slip-resistant, pebble-grained poly handles and impressive heft make these knives perfectly balanced and a must-have in any kitchen.

Peeling Knife
Tourniermesser
couteau à légumes
cuchillo para legumbres
spelucchino



2.75" #4025

Trimming Knife
Gemüsemesser
couteau à légumes
cuchillo para legumbres
spelucchino



2.75" #4021

Paring Knife
Gemüsemesser
couteau à légumes
cuchillo para legumbres
spelucchino



3" Straight #4015

Paring Knife
Spickmesser
couteau d'office
cuchillo para mechar
spelucchino



3.5" #4040/9

Utility Knife



4.5" #4040/12

Tomato Knife
Tomatenmesser
couteau à tomates
cuchillo para tomates
coltello pomodoro



5" Serrated Edge #4104

Utility Knife
Schinkenmesser
tranchelard
cuchillo para jamón
coltello prosciutto



6" #4525/16

Carving Knife



8" #4525/20
9" #4525/23
10" #4525/26



8" Hollow Edge #4505/20

Cook's Knife
Kochmesser
couteau de chef
cuchillo de cocinero
coltello cuoco



6" Hollow Edge #4575/16
8" Hollow Edge #4575/20



6" #4585/16
7" #4585/18
8" #4585/20, 9" #4585/23, 10" #4585/26

Straight Meat Fork
Fleischgabel
fourchette à viande
tenedor para carne
forchettone



6" #4417

Boning Knife
Ausbeinmesser
couteau à désosser
cuchillo para deshuesar
coltello per disossare



5" #4615

Fillet Knife
Filiermesser
couteau filet de sole
cuchillo para filetes
coltello filetto



6" Flexible #4555



7" #4625

Santoku



5" Hollow Edge #4173
7" Hollow Edge #4175


Bread Knife
Brotmesser
couteau à pain
cuchillo para pan
coltello pane



8" Serrated Edge #4155
9" Serrated Edge #4165



Super Slicer
10" Wavy Edge #4507



Salmon Slicer
Lachsmesser
couteau à saumon
cuchillo para salmón
coltello salmone

12" Hollow Edge, Flexible #4545

Constructed of high-carbon stainless steel, this line brings all of your food preparation to a gourmet level. The one-piece, laser cut blades have full tangs enclosed in the triple riveted handles. The comfortable finger guards fit the contour of your hand for balance and safety. WÜSTHOF makes all their stamped lines in Solingen, Germany.

Cook's Knife
Kochmesser
couteau de chef
cuchillo de cocinero
coltello cuoco



8" #4562/20
9" #4562/23
10" #4562/26

Confectioner's Knife
Konditormesser
couteau de pâtissier
cuchillo de pastelero
coltello pasticciere



10" Serrated Edge #4517

Super Slicer



10" Wavy Edge #4519

Slicer
Schinkenmesser
couteau à jambon
cuchillo para jamón
coltello prosciutto



9" #4502/23
10" #4502/26



Nakiri



7" Straight Edge #4194
7" Hollow Edge #4195

Santoku



7" #4186



7" Hollow Edge #4188

Roast Beef Slicer
Schinkenmesser
couteau à jambon
cuchillo para jamón
coltello prosciutto



10" Hollow Edge #4511
12" Hollow Edge #4515/32
14" Hollow Edge #4515/36



12" #4512/32



10" Serrated Edge #4513/26
12" Serrated Edge #4513/32
14" Serrated Edge #4513/36

Salmon Slicer
Lachsmesser
couteau à saumon
cuchillo para salmón
coltello salmone



11" #4540



11" Hollow Edge, Flexible #4541


Deli Knife
Haushaltmesser
couteau de cuisine
cuchillo de cocina
coltello cucina



7" Wavy Edge #4121

Functional tools for professionals:
WÜSTHOF Gadgets

Melon Baller
Kartoffelausstecher
cuillère à pommes parisiennes
vacador para frutas
scavapatate



2.5 cm
2.2 cm
#4241



#4240 1 cm, 1.5 cm, 1.8 cm, 2.2 cm, 2.5 cm, 3.0 cm



#4243

Potato Peeler
Sparschäler
éplucheur
cuchillo para pelar
pelapatate



#4072



Swivel #4075

Asparagus Peeling Knife
Spargelschälmesser
couteau à asperges
cuchillo para espárragos
coltello asparagi



#4082

Julienne Peeler
Julienneschneider
éplucheur à julienne
rallador juliana
rigaverdure julienne



#4076

Grapefruit Knife
Pampelmusenmesser
couteau à pamplemousse
cuchillo para toronja
coltello pompelmo



#3044

Channel Knife
Apfelsinenschäler
cannelneur
pelenaranjas
sbucciarance



#3066

Orange Peeler
Apfelsinenschäler
pèle-oranges
pelenaranjas
sbucciarance



#3064

Lemon Zester
Zitronenschaber
zesteur
raspalimones
raschialimoni



#3086

Apple Corer
Apfelentkerner
vide-pommes
descorazonador manzanas
levatorsoli



.5"
.5" #4245
1" #4246

Butter Curler
Butterroller
gratte-beurre
cuchillo para mantequilla
arricciaburro



#4214

Oyster Opener
Austernöffner
couteau à huîtres
abridor para ostras
coltello per ostriche



#4282



#4281



#4284

The right spatula can turn a whole dish around

Straight, angled or slotted—a spatula is indispensable for every kitchen

Spatula
Palette
spatule
espátula
spatola



Honing and Sharpening

With regular use, any knife edge will lose its "bite". Using a WÜSTHOF sharpener will realign the edge and keep it sharp during a lifetime of cooking enjoyment. Very dull knives can easily be sharpened by using a ceramic or industrial diamond coated sharpener.

Hand Held Sharpener



2-Stage #2922



4-Stage #2944

Whetstone

Abziehstein
pierre à aiguiser
piedra de afilar
pietra affilacoltelli



Grain: J 400/J 2000
Length: 7"
Width: 2"
Height: 1"

#4450



Grain: J 1000/J 3000
Length: 8"
Width: 2.5"
Height: 1"

#4451



Grain: J 3000/J 8000
Length: 8"
Width: 2.5"
Height: 1"

#4452

Sharpening Steel

Wetzstahl
fusil
chaira
acciaino

Grain: J 800



10" Ceramic #4455



12.5" #4493/32



9" Diamond #4480



10" Diamond #4481



7" #4463/18

9" #4463/23

10" #4473



10" #4477



10" #4470/26

11" #4470/29

12" #4470/32

14" #4470/36

Butcher Steel

Metzgerstahl
fusil
chaira
acciaino



Fine

12" #4475



Super Fine, Oval

12" #4476

Perfect grip

Kitchen and poultry shears from WÜSTHOF

Kitchen Shears

Küchenschere
ciseaux de cuisine
tijeras de cocina
forbici cucina



8.5" #5557



6.5" #5553



8.5" #5563



8.5" #5551



8.5" #5552



8.5" #5558

Poultry Shears

Geflügelschere
sécateur à volaille
tijeras para aves
trinciapollo



10" #5501



10" #5505



9" #5512



10" #5508

Prepare with precision

The specialists in food preparation

Fishbone Tweezers

Fischgrätenpinzette
pincas pour arêtes
pinzas para espinas
pinzetta per lische



7" #7720



5.5" #7721

Fishbone Pliers

Fischgrätenzange
pincas pour arêtes
pinzas para espinas
pinzetta per lische



7" #5880



12" #7725

Plating Tongs

Buffetpinzette
pincas à servir
pinzas para servir
pinza per servire

Larding Needle

Spicknadel
aiguille à larder
aguja para mechar
ago per lardellare



7" #4382



8" #4380

Trussing Needle

Dressiernadel
aiguille à brider
aguja carne
ago per carne



7" #4385

Skewer

Bratenspieß
brochette
brocheta
spiedino



10" #4361/25



12" #4361/30



12" #4366



12" #4369

J = JIS (Japanese Industrial Standard)

Blade Guards

The guard has a felt interior to protect the blade from scratches. It protects the fine edge, offers safety when kept in a kitchen drawer, and is great for the traveling chef who keeps knives in a carrying case.

Blade Guards
Klingenschützer
ecrin de protection
funda
custodia salvalama

Please visit www.wusthof.com for details on which knives fit each blade guard.



Magnetic Holders



Space saving and always at hand

Cook's cases and knife rolls—that's how professionals store their tools.



* content as shown not included

Merchandiser

WÜSTHOF offers the opportunity to increase sales with a variety of merchandisers designed to fit any show room. With a small foot print, these self-service, point of sale displays offer big impact on the selling floor.



Floor Merchandiser #8899-1

Floor Merchandiser for PRO

Two sided, cherry wood floor display, with wheels.

Small Wall Merchandiser

Maple laminate case with an acrylic door. Left side hinges. Key lock (right side) for safety and security. Holds up to 18 open stock knives. Size: 26" (L) x 20" (H) x 5" (D)



#9990-1*

Large Wall Merchandiser

Maple laminate case with an acrylic door. Left side hinges. Key lock (right side) for safety and security. Holds up to 42 open stock knives. Size: 31.5" (L) x 39.5" (H) x 5" (D)



#9990-2*

Floor Merchandiser

Maple laminate unit with five acrylic panels held by stainless steel clips to create the top cube. Great for Sets! Options: Acrylic "A" frame w/ magna bars—holds 36 open stock knives in the top cube. For the lower part, divided storage shelf with a locking door—holds 28 open stock items. Size: 24" (L) x 57" (H) x 18" (D) ~ Top Cube is 15" (H)



#9990-3*

* content as shown not included

Recognitions



Cook's knife evolution





Your Wüsthof Dealer:



WÜSTHOF

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...Precision Forged Perfection. The Knife. Since 1814.

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