



WÜSTHOF

Made in Solingen

Why WÜSTHOF? Since 1814

WÜSTHOF is a seventh-generation, family-owned company that has been crafting premium knives for over 210 years in Solingen, Germany — a city renowned for centuries as the, “City of Blades”. Here traditional craftsmanship meets state-of-the-art manufacturing to produce knives of exceptional quality.

TOP FEATURES OF OUR PREMIUM KITCHEN KNIVES

PREMIUM GERMAN KNIFE STEEL

Provides an excellent basis for ensuring a knife’s most important feature — its sharpness.

PRECISION FORGED

Forged as one piece with 58-degree Rockwell hardness for high resistance and integral strength.

CUTTING EDGE

Ground with a sharper angle than traditional European knives (20° per side). WÜSTHOF blades feature a precision angle of 14.5° per side for European-style and 10° per side for Asian-style blades resulting in outstanding sharpness and edge retention.

ETCHING

Proof of knife’s origin including logo, place of origin and series name.

BOLSTER

The thickening between blade and handle is a feature typical of forged quality. Works with the tang, an extension of the blade into the handle, to give the knife its stability and balance.

HANDLE

The ergonomic polyoxymethylene (POM) handle is colourfast, hygienic, and long lasting.