



Line Comparison

To help ensure that you always have the right knife in hand for preparing food, we have put together a guide comparing the different WÜSTHOF USA, Inc. lines for you.



	GOURMET	CLASSIC	CLASSIC IKON	EPICURE	CRAFTER	IKON BLACKWOOD
8" Cook's Knife	\$89.95	\$159.95	\$179.95	\$199.95	\$199.95	\$229.95
Made in	Solingen, Germany	Solingen, Germany	Solingen, Germany	Solingen, Germany	Solingen, Germany	Solingen, Germany
Steel Type	High carbon stain-free steel	High carbon stain-free steel	High carbon stain-free steel	High carbon stain-free steel	High carbon stain-free steel	High carbon stain-free steel
Handle Material	Polyoxymethylene (POM)	Polyoxymethylene (POM)	Polyoxymethylene (POM)	Wood composite made from recycled materials	Responsibly sourced Smoked Oak (Germany)	Environmentally stable African Blackwood (Grendadill)
Hardness	56° Rockwell	58° Rockwell	58° Rockwell	58° Rockwell	58° Rockwell	58° Rockwell
Bolster Style	No Bolster	Full Bolster	Double Bolster	Full Bolster	Demi-Bolster on Paring & Cook's Knives, Full Bolster on all others	Double Bolster
Tang	Full Tang (4.5" or longer blades)	Full Tang	Full Tang	Full Tang	Full Tang	Full Tang
Production Method	Laser-Cut Stamped	Precision-Forged	Precision-Forged	Precision-Forged	Precision-Forged	Precision-Forged
Edge Angle (per side)	14°	14°	14°	14°	14°	14°
Finishing	Buffed & polished by hand	Buffed & polished by hand	Buffed & polished by hand	Buffed & polished by hand	Buffed & polished by hand	Buffed & polished by hand
Blade Features		PEtec is 20% sharper & holds an edge twice as long	PEtec is 20% sharper & holds an edge twice as long	PEtec is 20% sharper & holds an edge twice as long	PEtec is 20% sharper & holds an edge twice as long	PEtec is 20% sharper & holds an edge twice as long