



Wolf Gourmet® Serrated Utility Knife

Serrated Utility Knife: Longer than a paring knife and lighter than a chef's knife, the utility knife is uniquely designed to perform one-off kitchen tasks, such as halving sandwiches or portioning fish. The serrated edge of this Wolf Gourmet 5.5-inch utility knife is particularly adept at making clean cuts through foods with tough exteriors and soft interiors. Slice crusty breads, ripe tomatoes, sausages, and soft vegetables with ease.

Razor Sharp: The razor-sharp 12.5° edge is made of our signature stainless steel, which allows us to achieve excellent edge performance, hardness, and corrosion resistance.

Quality You Can See and Feel: Wolf Gourmet knives converge modern materials with German craftsmanship to ensure a premium fit, finish, and feel.

Unmatched Durability, Exceptional Precision & Control: Each knife is created from a single piece of revolutionary stainless steel, forged into a full-tang blade, then triple-riveted to the Pakkawood handle to last a lifetime. The knife fits securely in the right or left hand, no matter what kind of grip you prefer to use.



DETAILS

Product Name/MSRP
Wolf Gourmet® Serrated Utility Knife
(Model: WGPU156S)
MSRP: \$199
Availability: Now
Lifetime Limited Warranty

Wolf Gourmet® Cutlery:

Wolf Appliance, Inc., the industry leader in premium cooking equipment, is extending its line of professional-grade cutlery. The Wolf Gourmet® Cutlery collection delivers Wolf's professional touches, consistent performance and outstanding quality with every use. The knives, manufactured in Germany, are forged using premium specialty stainless steel and ground using advanced laser technology to ensure a consistent, razor-sharp cutting edge.