



## WOLF GOURMET® CUTLERY

- **Advanced Blade Design:** A combination of German-style forged construction and Asian-inspired use of premium high-carbon stainless steel means longer lasting blades. The knives are tempered to an optimal RC60-61 hardness that can be sharpened to a precision cutting edge again and again, while resisting chipping for the life of the knife. Recessed bolsters enable easy sharpening and cleaning.
- **Outstanding Comfort:** Beautiful black Pakkawood handles are tough, moisture-resistant and designed to fit comfortably and securely in the hands of both professional and novice users. The carefully researched, designed and tested handles accommodate both right- and left-handed users, regardless of whether a “hammer” or a “pinch” grip is employed. Triple-riveted, full-tang designs promote balance and durability, and rounded spines and bolsters enhance comfort and beauty.



## Overview

Wolf Appliance, Inc., the industry leader in premium cooking equipment, is extending its tradition of excellent cooking standards to a full 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.

The Wolf Gourmet Cutlery collection is available in both a six-piece set (8" chef's, 5.5" utility, 10" serrated bread, 3" paring, 10" honing steel, storage block), seven piece set (8" chef's, 6.5" santoku, 10" serrated bread, 3" paring, kitchen shears, 10" honing steel, storage block), and as an assortment of open-stock items. In addition to the knives included in the set, a 9" carving knife, and a 7" boning/fillet knife will be available for individual purchase. Designed with both function and form in mind, the entire collection is an appealing complement to any Wolf Gourmet equipped kitchen and is covered by a lifetime limited warranty.

"Wolf Gourmet cutlery combines the best of European and Asian design," said Atle Larsen, Group Brand Manager, Wolf Gourmet. "With longer-lasting blades and sharper cutting edges the knives can handle every kitchen task, from the julienne to the chiffonade, with superior comfort and performance."

## DETAILS

**6-Piece Set  
With Storage Block**  
MSRP: \$999  
AVAILABLE: Now

**Open Stock**  
MSRP: \$129-\$249  
AVAILABLE: Now

**7-Piece Set  
With Storage Block**  
MSRP: \$999  
AVAILABLE: Now

**Lifetime Limited Warranty**

**WolfGourmet.com**