



## WOLF GOURMET® 6.5" Santoku Knife

**Slice and Dice with Ease:** The Santoku Knife is the primary knife of choice for many home cooks. Featuring a thin, wide blade, this Japanese all-purpose knife is ideal for slicing and dicing meats or vegetables. Take the effort out of prep work with the precise cut of the Santoku Knife.

**Advanced Blade Design:** The Wolf Gourmet® Santoku Knife is created using a fusion of German-style forged construction and Asian-inspired premium high carbon stainless steel for longer lasting, razor sharp blades. The knife is tempered to an optimal hardness that can be sharpened to a precision cutting edge again and again, while resisting chipping for the life of the blade. A recessed bolster enables easy sharpening and cleaning.

**Outstanding Comfort:** The Wolf Gourmet® Santoku Knife has a Pakkawood handle which is tough, moisture-resistant and designed to fit comfortably and securely in the hands of both professional and novice users. All Wolf Gourmet knives are designed to 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.



### DETAILS

#### Wolf Gourmet 6.5" Santoku Knife

**MSRP: \$239**

**AVAILABLE: Now**

**Lifetime Limited Warranty**

**[WolfGourmet.com](http://WolfGourmet.com)**

#### 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.

The Wolf Gourmet Cutlery collection includes 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 an assortment of open-stock items. Now this 7" boning/fillet knife and a 9" inch carving 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.

