



Wolf Gourmet® 6" Chef's Knife

Versatile and Razor Sharp: The Chef's Knife is often referred to as your most versatile kitchen knife. It features a wide blade to chop, cut, smash, and mince food, making it a tool you'll reach for daily. Use it for everything from portioning large cuts of meat to chopping fine basil. With all the function of the 8" chef's knife, this 6" knife provides additional customization to your collection. It offers a smaller handle and a shorter, more maneuverable blade.

Quality & Durability: Wolf Gourmet knives converge modern materials with master craftsmanship to ensure a premium fit, finish and feel. 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. In unison, this combination of features adds up to a collection durable enough to last a lifetime, yet requiring minimal honing and sharpening.

Exceptional Precision & Control: Wolf Gourmet® knives fit securely in the right or left hand, offering balance, precision and complete control no matter what kind of grip you prefer to use.



DETAILS

Product Name/MSRP
Wolf Gourmet® 6" Chef's Knife (Model WGPU206S)
MSRP: \$229.99
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.