



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
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