



WÜSTHOF-TRIDENT

Buyer's Guide and Owner's Manual



CLASSIC



GRAND PRIX

Precision Forged Professional Cutlery

Knife Makers To The World. Since 1814. Solingen, Germany

As one of the oldest companies located in a city with a centuries old cutlery heritage, the Wüsthof factory made its first appearance in official documents in 1814. As its reputation as a symbol of quality grew, the Trident logo (the legendary Spear of Neptune) was registered with the Imperial Patent Office in Berlin in 1895.



Today, just as it began, Ed. Wüsthof Dreizackwerk (The Trident Factory) proudly operates under the sole ownership of the Wüsthof family. Traditions born nearly two centuries ago are honored today as they painstakingly manufacture the world's highest quality, precision forged knives. As a result...a reward: the Trident logo is recognized and protected in almost every country in the world. An internationally acclaimed symbol of perfection.

The finished WÜSTHOF-TRIDENT knife reflects the combined efforts of over 200 dedicated, highly skilled crafts people. A team with very high standards whose primary goal is producing the perfect knife. A knife worthy of, and proudly bearing the Wüsthof name and Trident logo.

Why This Guide?

In addition to a heat source, knives are the most essential tools in any well-equipped kitchen. Designed for a lifetime of daily use, they are perhaps a chef's most prized possessions. This Buying Guide will assist you with this important culinary investment. We strongly recommend that you make a "hands-on" decision. Thus, this guide features an important section demonstrating a safe and proper grip.

CLASSIC or GRAND PRIX?

There are of course distinctive visible differences between the CLASSIC Series and GRAND PRIX Collection. Since each and every knife in either line is precision forged from a single blank of high carbon/no stain steel, the "which is better?" question does not apply. Only the handle assemblies differ. The "better" knife will always be the knife that feels most comfortable in your hand!

Perfectly balanced. Flawlessly finished. Incredibly sharp. CLASSIC or GRAND PRIX. The optimum size and style available for any cutting task in your kitchen. Can a knife be considered a culinary masterpiece? Yes.

With over 120 different precision forged knives to choose from (no other manufacturer offers more), the world's most discriminating professional chefs and home cooking enthusiasts alike will always look to WÜSTHOF-TRIDENT as the source for cutting tools of uncompromising quality.



When choosing the best... "The Details Make A Difference." See, and most importantly, FEEL the WÜSTHOF-TRIDENT difference.



The WÜSTHOF-TRIDENT cook's knife in action: Mastering the use of your "manually operated food processor"



THE BLADE SHAPE: The cook's knife's primary duty is chopping and dicing. The curved edge (the "belly" of the knife) is designed from the tip to the heel to facilitate that task by rolling smoothly.

THE BLADE: Computer controlled grinding and polishing procedures result in precise tapering from bolster to tip and from back to edge.

THE EDGE: The "Business End" of every WÜSTHOF-TRIDENT knife. Skillfully honed by hand. It's incredibly sharp, laser tested to perfection, long-lasting and easily resharpened.

THE STEEL: The WÜSTHOF-TRIDENT steel formula, etched on every blade, has evolved over years as the optimum high carbon/stain resistant alloy for edge retention and resharpening.

THE BOLSTER/FINGER GUARD: WÜSTHOF-TRIDENT'S "Signature" feature accounts for the heft; the solid, balanced feel acclaimed by professional chefs throughout the world. They insist on it... shouldn't you?

THE HANDLE/TANG ASSEMBLY: A seamless, totally hygienic fit could only be achieved with incredibly durable Hostaform-C handles, triple riveted to the fully visible tang of the CLASSIC Series. Completely buffed and polished by hand, the slightest imperfection means the knife will never leave the factory.

GRAND PRIX HANDLE CONSTRUCTION: Proper balance in the GRAND PRIX Collection is assured by an almost full extension of the tang through the length of the molded, slip free, pebble-grained handles. Contemporary look. WÜSTHOF-TRIDENT performance.

Our Standard Bearer:

The WÜSTHOF-TRIDENT CLASSIC Series 8" cook's knife shown here might best be described as the "Flag Ship" of our entire assortment. Its counterpart in the GRAND PRIX Collection shares that top-billing.

Think of the cook's knife as a "manually operated food processor." This knife (as well as its larger and smaller cousins) is THE kitchen workhorse. Chopping and dicing. Delicate julienne or coarse. Fine mincing to crushing garlic.

Ask the professional chef which knife he or she reaches for most often and you'll then know why the cook's knife is an absolutely indispensable tool in any well-equipped kitchen.

Consider this culinary investment carefully. These should be the last knives you ever buy! Your choice of either CLASSIC or GRAND PRIX should be made solely on feel and comfort. And remember, you would not be the first person who ever "mixed and matched" in an effort to put together the truly custom tailored set.

We designed and manufactured our CLASSIC and GRAND PRIX cook's knives so that regardless of blade size, the heft of the knife is properly proportioned. Each is perfectly weighted and balanced for one simple reason: effortless chopping, mincing and dicing.

A Safe & Proper Grip:

Intimidated by the size of the cook's knife? Grasped lightly and somewhat cradled in the palm, it is the thumb and forefinger that provide control in what is commonly known as the "blade grip." Note that almost half of the handle is not in contact with the hand at all! Secure in your hand, the precision forged cook's knife is now poised for action. An extension of the arm and hand, the knife is designed to work with you, not against you. Safely, smoothly and efficiently.

A professional chef, who may have a knife in his or her hands for several hours a day, would certainly insist on using a tool that makes their job easier. Here's how they do it.....

We've shown you the recommended grip, the knife itself becoming an extension of the hand. Then, only the slightest force need be applied as the knife moves in a forward-and-down motion, rocking fluidly on the blade "belly", the thumb and forefinger provide control. The actual cutting is done with the back half of the blade and in most applications, the "belly" of the knife rarely loses contact with the cutting surface.

You'll see chefs perform this task with speed and precision. But watch them! They will work close to the cutting surface so that their arm extends naturally, almost loosely in front of them. The knife itself is kept in a perpetual push/down & forward, pull/up & back "rocking" motion as the opposite hand skillfully "feeds" the food through the cutting "zone."

With a little practice, you too can perfect this extremely "economical" technique.

And there you have it. The essence of the WÜSTHOF-TRIDENT precision-forged cook's knife. Its reason for being.

There is a certain sense of satisfaction to be gained when one has mastered the use of any professional quality tool. The cook's knife is no exception. There really is no secret!

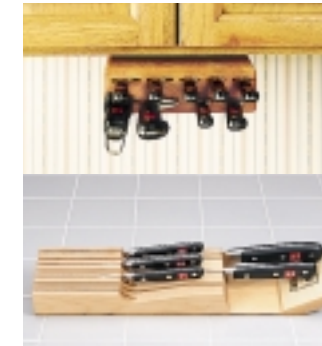


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Caring For & Storing Your Wüsthof Knives



Counter Top Blocks



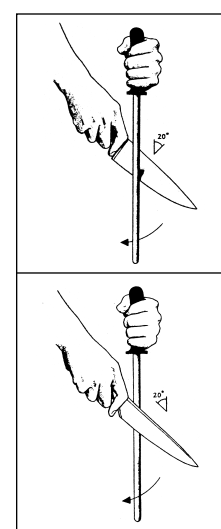
Under Cabinet and In Drawer



Magnets



Rolls & Attaches



Sharpening Technique:

Regular maintenance of your WÜSTHOF-TRIDENT knives insures a lifetime of cooking pleasure.

With regular use, any knife's edge will lose its "bite." Under high magnification, you would see that the cutting edge itself actually consists of a row of tiny "teeth" which must be periodically realigned for optimum cutting performance.

The key to using a honing steel is holding the blade at a consistent 20 degree angle as you simulate the motion of the blade "shaving" off the surface of the honing steel itself. The "Tip Down" method shown here works best as it lets you always see the contact point of the knife and the steel.

At some point, any quality knife will require professional sharpening performed on equipment not always available for home use. Consult your authorized WÜSTHOF-TRIDENT retailer for services in your area.



ARE MY WÜSTHOF-TRIDENT KNIVES DISHWASHER SAFE?

Yes, they are. However, we strongly recommend hand washing in warm, sudsy water and towel drying!

WÜSTHOF-TRIDENT OF AMERICA, INC.

The Trident Building • 200 Brady Avenue • P.O. Box 448 • Hawthorne, NY 10532-0448



THE RIGHT KNIFE FOR EVERY APPLICATION

Start Your Collection With These Basic Styles... and Expand As Your Skills and Needs Increase.

A. PARING KNIVES: 2-3/4" - 4"
Perhaps the most versatile of knives. Paring, trimming, coring, dicing fruits & vegetables. Specialty shapes available for decorative garnishing.

B. TOMATO/SERRATED UTILITY KNIVES: 5" - 6"
The ripest tomato, the freshest roll or bagel, even your favorite hard salami are no match for these popular styles.

C. UTILITY/SANDWICH KNIVES: 4 1/2" - 7"
All purpose knives for "in between" jobs. Medium sized fruits & vegetables. Smaller cuts of meat and poultry. The 6" blade shown here is our most popular.

D. BONING KNIVES: 2 3/4" - 6"
The tapered, pointed blade is a must for working closely around bones and joints. Flexible blades for larger fish.

E. CARVING/SLICING KNIVES: 8" - 12"
Select blade length based on your eating habits. The longer the blade, the thinner the slice. An 8" carving knife is also ideal for larger fruits and vegetables.

F. HOLLOW-GROUND EDGES: various styles
NOT a serrated edge. Most common on carvers/slicers, the alternated "dimples" ground into the face of the blade create a super-sharp edge. The "hollows" create an air pocket, reducing drag and "stick" on the blade. Hone as you would any fine-edged knife.

BREAD KNIVES: 8" - 10"
Only a serrated edge will slice effortlessly through crispy baguettes and crunchy crusts. Again, choose a blade size to match the loaves you love most.

H. COOK'S KNIVES: 5" - 14"
The cooking enthusiasts best friend available in blade sizes to fit any skill and performance levels. Owing just one may not be enough! Compare sizes to find your favorite(s).

CLASSIC



CLASSIC Series



- Filing Knife # 4064
- Peeling Knife # 4062
- Trimmer # 4002
- Straight Parer # 4000
- Serrated Parer # 4003
- Chefs Parer # 4004
- 3 1/2" Parer # 4066/9
- 4 Parer # 4066/10
- 4 1/2" Utility Knife # 4066/12
- 4 1/2" Steak Knife # 4068
- Decorating Knife # 4200
- 5" Tomato Knife # 4109
- 5" Sausage Knife # 4110
- 6" Salmi Knife # 4119
- Kitchen Knife # 4138/16
- 8" Euro Carver # 4138/20
- 8" Bread Knife # 4149
- 8" Carver # 4522/20
- 9" Slicer # 4522/23
- 10" Long Slicer # 4522/26
- 12" Long Slicer # 4522/32
- 5" Cook's Knife # 4582/14
- 6" Cook's Knife # 4582/16
- 7" Cook's Knife # 4582/18
- 8" Cook's Knife # 4582/20
- 9" Cook's Knife # 4582/23
- 10" Cook's Knife # 4582/26
- 8" Wide Cook's Knife # 4584/20
- 10" Wide Cook's Knife # 4584/26
- 12" Cook's Knife # 4582/32



- 6" Flexible Fillet # 4518/16
- 8" Narrow Slicer # 4518/20
- 6" Fish Fillet # 4550/16
- 7" Fish Fillet # 4550/18
- 4" Boning Knife # 4601
- 5" Boning Knife # 4602
- 6" Flexible Boning Knife # 4603
- 5" Sandwich Knife # 4522/14
- 6" Sandwich Knife # 4522/16
- 7" Sandwich Knife # 4522/18
- 8" Hollow Carver # 4524/20
- 9" Hollow Slicer # 4524/23
- 8" Serrated Slicer # 4523/20
- 9" Serrated Slicer # 4523/23
- 10" Serrated Slicer # 4523/26
- 10" Ham Slicer # 4530
- 10" Hollow Ham Slicer # 4531
- 8" Narrow Carver # 4520/20
- 10" Narrow Slicer # 4520/26
- 12" Salmon Slicer # 4542
- 12" Hollow Salmon Slicer # 4543
- 10" Spatula # 4440
- 6" Cleaver # 4680/16
- 6" Heavy Cleaver # 4682/16
- 10" Sharpening Steel # 4474/26

All WÜSTHOF-TRIDENT products are fully guaranteed to be free of defects in materials and/or craftsmanship. Any item claimed as defective must be returned to us for inspection. The guarantee does not apply if the damage is due to what we define as "normal wear and tear" or use other than the intended purpose of the item.

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GRAND PRIX Collection



- Peeling Knife # 4063
- Trimmer # 4007
- Straight Parer # 4005
- 3 1/2" Parer # 4067/9
- 4 1/2" Utility Knife # 4067/12
- 4 1/2" Steak Knife # 4057
- 5" Tomato Knife # 4107
- 5" Sausage Knife # 4117
- 5" Boning Knife # 4608
- 6" Flexible Fillet # 4557
- 6" Carving Fork # 4417
- 7" Santoku # 4187
- 7" Hollow Ground Santoku # 4189
- 8" Bread Knife # 4156
- 9" Bread Knife # 4157



- 6" Sandwich Knife # 4527/16
- 8" Carver # 4527/20
- 8" Hollow Carver # 4526/20
- 9" Slicer # 4527/23
- 10" Long Slicer # 4527/26
- 6" Cook's Knife # 4587/16
- 7" Cook's Knife # 4587/18
- 8" Cook's Knife # 4587/20
- 9" Cook's Knife # 4587/23
- 10" Cook's Knife # 4587/26
- 12" Salmon Slicer # 4547
- 6" Cleaver # 4687
- 10" Sharpening Steel # 4477

GRAND PRIX

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