

# WMF Kitchen Knives

WMF kitchen knives are the professionals choice. They combine design with quality and functionality. The blades of all WMF kitchen knives are made of high-grade, hardened special blade steel. The alloy of this special blade steel is etched on every blade. All WMF knives are rust-proof, resistant to acids occurring in day-to-day use and will not corrode even in humid air. This is due to the steel quality and to the very good surface finish of the blades. All WMF kitchen knives can be cleaned in the dishwasher. However, we recommend cleaning them manually under running water, since this is more gentle and quicker.



## WMF Spitzenklasse

- Continuous blade with riveted handles made of high-grade plastics
- Seamless and joint-free transitions between blade and handle
- Forged bolster provides distinct finger protection
- Ergonomically shaped handle
- Broad assortment of knives available



## WMF Grand Gourmet

- Extraordinary design by Makio Hasuike
- Knife handle made of Cromargan 18/10 Stainless steel - robust and absolutely hygienic
- Forged bolster provides distinct finger protection
- Ergonomically shaped handles which may be engraved
- Well balanced



## WMF Gourmet Line

- Modern, classic shape
- Forged bolster provides distinct finger protection
- Full Black plastic handle utilizing the Grand Gourmet shape
- Inexpensive

