

SOLUZIONI FOODSERVICE

## SET 3 pcs. WUSTHOF FORGED KNIVES CREAM HANDLE

WUSTHOF PROFESSIONAL KNIFE SET WITH CREAM COLOR HANDLE CLASSIC LINE IKON CREME&#39;



vedi prodotto online

# SOLUZIONI FOODSERVICE

The Classic Ikon Crème knife set is perfect for both beginners and hobby chefs.

## CONTENT:

- CLASSIC IKON Crème Kitchen knife cm. 20
- CLASSIC IKON Crème Roast knife cm. 20
- CLASSIC IKON Crème Paring knife cm. 9

- Forged from a single piece of carbon steel with special hardening to ensure excellent strength (58 HRC)
  - Excellent ergonomics.
  - Perfect balance for effortless cutting.
  - No gap between handle and blade for perfect hygiene.
  - Black handles in special synthetic material fixed with rivets.
  - Extreme sharpness constant over time, thanks to PEtec technology (WÜSTHOF.s Precision Edge Technology)
  - The blades are made of high carbon stainless steel.
  - Collar/finger guard for better safety and protection.
  - Made of a special steel for knives. X50 Cr MoV 15 - the formula for optimal sharpness
- 0.5% carbon important for the sharpness of the knife, 15% chromium is important for resistance against corrosion, molybdenum further increases resistance against corrosion, vanadium increases the strength and stability of the blade edge

The new WÜSTHOF technology offers superior sharpness!

The latest cutting tests carried out by the FGW (Forschungsgemeinschaft Werkzeuge und Werkstoffe eV, a German research and tools and materials association based in Remscheid) confirm that WÜSTHOF forged knives offer the best quality when compared to other well-known, single-layer brands. The extensive tests were carried out in accordance with DIN EN ISO 8442-5. WÜSTHOF knives have a higher ICP (initial cutting performance) and maintain it for an extremely long period of time (TCC = Total Card Cut). Compared with the winners of the "chef's knife" category awarded by the German consumer organization "Stiftung Warentest" in its first edition in 2008, WÜSTHOF forged knives with the new PEtec technology produce an approx. 20% better result. The technology: The blades are measured with a laser before sharpening. Computer programs calculate the exact sharpening angle for each blade. The knives are then sharpened with whetstones using precision robots. Finally, the knives receive their final finish using a special disc. The advantages:

- Extremely high initial cutting performance.
- Exceptionally long cutting maintenance / long blade life.
- Optimum cut along the entire blade length.
- Unique, consistently high and reproducible quality.