

SOLUZIONI FOODSERVICE

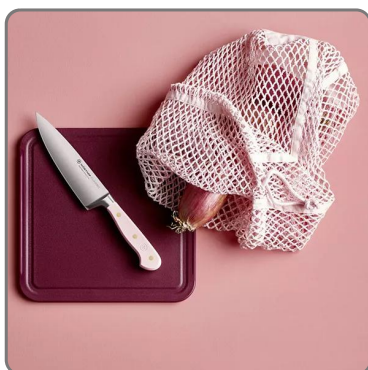
WÜSTHOF COOK'S KNIFE FORGED BLADE 16cm PINK HIMALAYAN SALT HANDLE

WÜSTHOF PROFESSIONAL KNIFE COOK MODEL IN FORGED STEEL WITH COLORED RIVETED SYNTHETIC HANDLE



vedi prodotto online

CODICE: **PROMO291**
MARCA: **WÜSTHOF**



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- Forged from a single piece of specially tempered carbon steel to ensure excellent strength (58 HRC)
- Excellent ergonomics.
- Perfect balance for effortless cutting.
- No gaps 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 special knife steel. X50 Cr MoV 15 - the formula for optimal sharpness 0.5% carbon is important for the degree of sharpness of the knife, 15% chromium is important for corrosion resistance, molybdenum further increases corrosion resistance, 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, tool and materials association based in Remscheid) confirm that WÜSTHOF forged knives offer the best quality when compared to other well-known, single-ply 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, the WÜSTHOF forged knives with the new PEtec technology produce a better result of around 20%. 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.

Cutting maintenance for an exceptionally long period / long blade life.

Optimal cut over the entire length of the blade.

Unique, consistently high and reproducible quality.