

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 lines for you.



	EPICURE	IKON BLACKWOOD	CLASSIC IKON	CLASSIC	GRAND PRIX II	GOURMET	PRO
Made in	Solingen, Germany	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	High carbon stain-free steel
Handle Material	Epicurean® material	African Blackwood (Grendadill)	Polyoxymethylene (POM)	Polyoxymethylene (POM)	Polypropylene	Polyoxymethylene (POM)	Soft-poly
Hardness	58° Rockwell	58° Rockwell	58° Rockwell	58° Rockwell	58° Rockwell	56° Rockwell	55° Rockwell
Bolster Style	Full Bolster	Double Bolster	Double Bolster	Full Bolster	Full Bolster	No Bolster	No Bolster
Tang	Full Tang	Full Tang	Full Tang	Full Tang	Full Tang	Full Tang (4.5" or longer blades)	Partial Tang
Production Method	Precision-Forged	Precision-Forged	Precision-Forged	Precision-Forged	Precision-Forged	Laser-Cut Stamped	Laser-Cut Stamped
Edge Angle (per side)	14°	14°	14°	14°	14°	14°	14°
Finishing	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand	Buffed and polished by hand
Blade Features	PEtec is 20% sharper and holds an edge twice as long	PEtec is 20% sharper and holds an edge twice as long	PEtec is 20% sharper and holds an edge twice as long	PEtec is 20% sharper and holds an edge twice as long	PEtec is 20% sharper and holds an edge twice as long		

Quality - Made in Germany/Solingen. Since 1814.