



2021 WÜSTHOF PERFORMER - THE BREAD KNIFE

INTRODUCING THE NEW MEMBER OF OUR PERFORMER FAMILY

Press
release

The knife for every challenge, especially when it comes to thick rinds or peels and hard crusts

WÜSTHOF presented the new Performer series, the perfect knives for multi-talented performers in the kitchen, last October. In everyday life, we may be challenged on many levels, meeting demands and personal requirements with flexibility and efficiency. Today, preparing and plating are activities that we perform quite consciously, seeing them as relaxing, almost meditative actions. At home, we like to surround ourselves with fine, high-quality items that we can depend on both in our everyday life and for special occasions.

Black, sharp, high quality

The knives in the Performer series are characterised by their striking design and innovative technology. The ultra-hard diamond-like-carbon (DLC) blade coating – previously used in our limited edition Aeon series – together with the Hexagon Power Grip developed specially for the Performer series, mark these out as truly incomparable knives. Due to the DLC surface finish the high-performance, exceptionally hard blade cuts dynamically and precisely through both soft and hard foods with almost no effort, thanks to the lotus effect. The non-slip Hexagon Power Grip with its characteristic honeycomb structure guarantees safety and control with every movement.

The Performer series, consisting of two **Chef's Knives**, a **Santoku with dimpled edge** and a **Paring Knife**, is now complemented by the new Performer **Bread Knife with precision double-serrated edge** and a 23 cm blade. The precision double-serrated edge of this impressive kitchen tool makes a clear difference. The DLC coated blade glides through a loaf of freshly baked bread, or through the hard crust of yesterday's loaf almost effortlessly. Even hard-skinned vegetables and fruit can be halved and quartered with ease; once you have used this knife to chop up a watermelon, nothing else will do. Highly precise, smooth cuts are the result and the surface is neither crushed nor torn, something particularly important when slicing bread.



WÜSTHOF

Made in Solingen



Anika Schmidt, Alexander Scharmberg, Renato Manzi, René Steinbach, Johannes Hirth, Jörg Schmid

Knives for individuals - authentic and approachable

The Performer knife series has 'godparents' – four top chefs and two master bakers who work in their kitchens and bakeries every day. These 'godparents' assisted the WÜSTHOF team in the development of this extraordinary knife concept for demanding food fans and professional chefs; each 'godparent' has their own favourite knife. Our 'godparents' are united by their great love of food, a high demand for quality and the desire to delight their guests and customers.



The Performer Bread Knife is accompanied by a matching mystic-black Magnetic Bar - for safe storage and for knives that are always conveniently at hand for essential use in your kitchen.



The Performer knife series for ultimate control

- 20 cm Chef's Knife (RRP €239)
- 16 cm Chef's Knife (RRP €199)
- 17 cm Santoku (UVP €239)
- 9 cm Paring Knife (RRP €149)
- **NEW** 23 cm Bread Knife (RRP €239)
- **NEW** 40 cm Magnetic Bar (RRP €109)



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The Hexagon Power Grip – the WÜSTHOF Performer knife always firmly under control

Our DLC high-performance technology is perfected by our innovative, slip-resistant Hexagon Power Grip. Its offset, non-slip honeycomb structure gives your hand the perfect grip in every situation, ensuring extreme control. This means that you have a firm grip on the knife, even under busy, wet or otherwise difficult working conditions, and can always use the blade safely and precisely. The handle is made of glass fibre-reinforced polyamide, is easy-to-care-for and suitable for everyday use and is dishwasher safe. The Hexagon Power Grip is thus the perfect enhancement to the performance promise of the DLC blade.

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About WÜSTHOF

WÜSTHOF, based in Solingen, Germany, is a long-established premium knife brand, producing high-quality knives as well as products for the sharpening, storage and care of blades. Founded in 1814 and now in the hands of the 7th generation, the family business still manufactures each knife with fine craftsmanship, the best materials and state-of-the-art technology. Customers of WÜSTHOF include renowned professional chefs, gourmets and lovers of food from all around the world.

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