



WÜSTHOF

Made in Solingen

2021 WÜSTHOF CLASSIC KNIFE BLOCKS AND WÜSTHOF CREATE COLLECTION KNIFE BLOCK - SAFE KNIFE STORAGE FOR PREMIUM BLADE PROTECTION

March **WÜSTHOF have designed beautiful and practical white knife blocks for the Classic knife series with white handles and for colourful Create Collection knives.**

Press release White is timeless, working well across all seasons, making these WÜSTHOF knife blocks clean and elegant with a stylish combination of contrasting inserts: the perfect fit for all kitchens

Their fresh modern design makes the new Classic Knife Blocks for the white handled knives impressive and eye-catching in any kitchen; two Classic Knife Block design options are available, with two different inserts.

Knives are the most important tools in your kitchen. A premium knife should be protected from scratches or damage to the blade. Safety in the kitchen is a consideration too: reaching into a drawer containing exposed knife blades can quickly lead to injury, so safe storage protects not only the knife but also the user from harm. Offering just the right knife for every task – whether carving, chopping or slicing and dicing – WÜSTHOF also offer a variety of solutions for knife storage, suitable for all specific requirements and kitchen styles. Appropriate storage ensures that premium knives are suitably cared for and will stay sharper for longer.



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WÜSTHOF CLASSIC KNIFE BLOCK WHITE, BEECH & ASH



The integrated 5-compartment insert made of oiled ash makes this knife block graceful and elegant. Thanks to the open design, knives can easily be inserted and removed; knives of different sizes can also be combined and stored safely. The frame of white lacquered beech, with its classic lines and accentuated colour contrast, enhances contemporary kitchens and complements Scandinavian-inspired design too.

The Classic Knife Block white, of beech & ash, is available in 2 options, each filled with 5 knives:

'Santoku'

- Santoku (17cm blade), Vegetable Knife, Cold Meat Knife, Slicer, Cook's Knife (20cm blade)

'Bread Knife'

- Bread Knife with double serration (23cm blade), Vegetable Knife, Cold Meat Knife, Slicer, Cook's Knife (20cm blade)

Details

- Dimensions, empty: W 125 x H 245 x D 125mm
- Exterior: white lacquered beech
- Insert: oiled ash
- WÜSTHOF lasered logo



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WÜSTHOF CLASSIC KNIFE BLOCK WHITE, HEAT-TREATED BEECH



A slender silhouette and an angled shape make this white knife block a practical design accessory. With its integrated divider of dark, heat-treated beech, this block can store up to six knives, protecting your high-quality blades while making sure they are always accessible - the perfect item for those looking to upgrade to the world of premium knives.

The Classic Knife Block, white, with heat-treated beech, is available in 2 options, each including 6 articles:

'Santoku'

- Santoku (17cm blade), Vegetable Knife, Cold Meat Knife, Cook's Knife (20cm blade), Sharpening Steel, white Kitchen Shears *

'Bread Knife'

- Bread Knife with double serration (23cm blade), Vegetable Knife, Cold Meat Knife, Cook's Knife (20cm blade), Sharpening Steel, white Kitchen Shears *

Details

- Dimensions, empty: W 90 x H 225 x D 255mm
- Exterior: white lacquered MDF
- Insert: heat-treated beech
- WÜSTHOF logo emblem

* **New in the Classic series:** white Kitchen Shears and white handled Sharpening Steel. Both products are available individually in a clear hanging pack, Sharpening Steel also with blade protector option.



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WÜSTHOF CREATE COLLECTION KNIFE BLOCK MINI



The knife block with style. The Mini is the perfect kitchen helper, housing knives safely and conveniently. Though compact in size it offers storage space for at least 5 knives and adds to kitchen delight for culinary artists and for families who enjoy preparing food together.

Create Collection knives are colourful basic equipment for creative knife skills and imaginative preparation. Paring knives, peeling knives, universal knives or steak knives: all safe and easily accessible in this handy block. The white Knife Block Mini has a pleasing soft-touch velvety coating; it offers flexible and practical storage thanks to the black bristle insert which is removable and remarkably easy to clean.



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The Create Collection Knife Block Mini is offered empty or filled with 2 options, each including 5 knives:



- Knife Block Mini with Peeling Knife (pink), Vegetable Knife (yellow), Peeling Knife (petrol), Universal Knife (black), Pizza/Steak Knife (red)
- Knife block Mini with knives in black - Peeling Knife, two Vegetable Knives, Universal Knife, Pizza/Steak Knife

Details

- Dimensions, empty: W 120 x H 150 x D 80 mm
- Exterior: white polypropylene with velvety coating
- Insert: black polypropylene bristle
- WÜSTHOF Logo 1: raised embossed trident
- WÜSTHOF Logo 2, narrow side: deeply embossed word/picture mark





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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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