

FEATURES & BENEFITS

Made in Germany

Fabricated in Solingen, Germany—the City of Blades.

Extraordinary steel

Special formula high carbon German stainless steel strengthens each blade.

Ice-hardened blade

Innovative four-step thermal treatment maximizes the steel's properties for impressive corrosion resistance, cutting edge retention, and durability.

Precision honing and laser-controlled edge

Precision-honed blade and laser-controlled edge ensures ideal cutting angle for superior sharpness.

Ergonomic handle

Offers a comfortable, secure grip for fatigue-free cutting.

Warranty information:

All ZWILLING J.A. Henckels products are fully guaranteed against defects in material and/or craftsmanship. Wood products as they are natural elements are not covered by the ZWILLING J.A. Henckels warranty.

ZWILLING J.A. Henckels, LLC

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Crafting exceptional knives since 1731.

With 287 years of experience, ZWILLING J.A. Henckels fabricates premium cutlery that enhances the lives of professional and home chefs worldwide. The industry leader has perfected steel selection, blade sharpening, hardening processes and handle manufacturing. The result: extremely sharp and durable blades with optimal balance and ergonomics. Respected as an innovator in the industry, ZWILLING J.A. Henckels remains rooted in the foundation upon which it was built: a tradition of quality and excellence forged nearly three centuries ago.

Extraordinary knives for the everyday.

Each knife is made of proprietary special formula steel that has been perfected for over 280 years. Combined with the ice-hardening technique that is signature to ZWILLING, these FRIODUR® blades are harder, sharper, corrosion and chip-resistant, and they retain their sharpness longer. Ergonomic handles allow chefs to cut with confidence and comfort.

****FOUR STAR and Pro: Precision forged from a single piece of special formula steel, these SIGMAFORGE® knives have an exceptionally sturdy, balanced and flexible blade.

Gourmet: With an innovative stamped blade laser cut from a single piece of special formula steel, this lighter weight blade doesn't sacrifice strength.



Knife Comparison



ZWILLING
J.A.HENCKELS



ZWILLING® Gourmet



******FOUR STAR**



ZWILLING® Pro

Your Customer is a/an	Value customer looking for a step up into premium German made cutlery	Enthusiast looking to upgrade to forged German cutlery.	Cook or chef who wants classic premium German cutlery innovated to maximize comfort and utility.
Made in	Germany	Germany	Germany
Method	Stamped	SIGMAFORGE®	SIGMAFORGE®
Steel	Special Formula Steel: Superior durability and corrosion resistant	Special Formula Steel: Superior durability and corrosion resistant	Special Formula Steel: Superior durability and corrosion resistant
Rockwell Hardness	55-58	55-58	55-58
Edge Angle (total)	30°	30°	30°
Finishing	Hand sharpened, hand polished, Laser controlled edge	Hand sharpened, hand polished, Laser controlled edge	Hand sharpened, hand polished, Laser controlled edge
Bolster Style	N/A	Full traditional	Arched half
Handle	Polypropylene Molded	Polypropylene Molded	ABS Traditional 3-rivet
Suggested Sharpening Method	ZWILLING Pull-Through Sharpener or Whetstone	ZWILLING Pull-Through Sharpener or Whetstone	ZWILLING Pull-Through Sharpener or Whetstone
Dishwasher safe	Not recommended	Not recommended	Not recommended
Corrosion resistance	+++	+++	+++