



**Complete  
Restaurant**  
Equipment & Supplies

*is now selling...*



**WÜSTHOF**

*GERMAN KNIVES*



*Stack Up & Save!*

**WUSTHOF CLASSIC SERIES  
SPECIAL DEALS**



Purchase **3 Knives** from  
the **CLASSIC** line & get  
a **FREE Knife Bag!**

Purchase **6 Knives** from  
the **CLASSIC** line & get  
a **FREE Knife Bag** &  
**20% Off All 6 Knives!**

**WUSTHOF PRO SERIES  
SPECIAL DEALS**



Purchase **6 Knives**  
from the **PRO** line &  
get a **FREE Knife Bag!**



**FREE KNIFE BAG!  
A \$20.94 VALUE**

**COMPLETE RESTAURANT EQUIPMENT**

3929 US Hwy 1 • Vero Beach, FL 32960 • 772-569-7483 • Fax 772-569-5386

# PRO

The Tradition Continues! After almost 200 years, WÜSTHOF, one of the most recognizable names for quality in the food service industry, introduces PRO series...our first stamped food service line. Demanding professionals world-wide have come to depend on WÜSTHOF's high-quality for all their cutlery needs. The new PRO series offers that same high-quality German made cutlery at never before seen prices. From the razor sharp high-carbon stain-free steel blades to the comfort of the ergonomic soft-poly handle, this NSF certified series has been designed and built exclusively for the tough day-to-day demands of the commercial kitchen. WÜSTHOF is once again setting the standard.



DESCRIPTION	WÜSTHOF #	
6" Boning, Curved, Semi-Flex, Nar.	4864-7	\$ 16.95
8" Chef	4862-7/20	\$ 25.50
10" Chef	4862-7/26	\$ 28.85
11" Slicer, Hollow Edge	4859-7/28	\$ 42.50
9" Bread	4853-7/23	\$ 19.50
8" Fillet, Flexible	4856-7	\$ 18.75
6" Utility, Wavy	4852-7/16	\$ 16.50
7" Santoku, Hollow Edge	4860-7	\$ 29.75



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WÜSTHOF-TRIDENT of AMERICA, Inc. *The Knife. Since 1814.*

333 Wilson Avenue • Norwalk, CT 06854 • Phone 203.852.8000 • Fax 203.299.0390 • info@wusthof.com • www.wusthof.com

## CLASSIC

Chefs and food service professionals worldwide have come to depend on WÜSTHOF's high quality for all cutlery needs, including many international culinary teams. Made in Solingen, Germany, since 1814, WÜSTHOF is one of the world's leading manufacturers of cutlery, producing over 2 million knives a year. This tradition of quality is ensured as old-world craftsmanship meets twenty first century production methods. For a lifetime of use, WÜSTHOF is the choice of professionals. WÜSTHOF's CLASSIC knives are NSF certified.

	DESCRIPTION	WÜSTHOF #	
	3" Paring	4000-7	\$ 49.99
	6" Boning, Flexible	4603-7	\$ 89.99
	6" Utility	4522-7/16	\$ 89.99
	6" Flexible Fish Fillet, Narrow	4518-7/16	\$ 69.99
	7" Santoku, Hollow Edge	4183-7	\$ 99.99
	8" Chef	4582-7/20	\$ 119.99
	8" Carving	4522-7/20	\$ 99.99
	10" Chef	4582-7/26	\$ 139.99



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