

Knives: The right knife for every purpose

The great variety of knives

Knives vary as much as the material they are required to cut. They differ from each other in terms of size, shape of blade and cutting edge. These details determine the most suitable knife for each particular task. Optimum results can only be achieved with the suitable knife.

On the following pages the various types of knife, their principal purposes, their advantages and benefits to the user are described in detail.

1. Peeling knife

Small, lightweight, handy knife with curved blade, straight cutting edge and firm tip. Peels potatoes, fruit and vegetables. Also suitable for cutting out rotten pieces.



2. Vegetable knife

Small knife with strong blade, straight cutting edge and firm tip. Cleans, peels and cuts small fruit and vegetables. Also suitable for cutting out rotten pieces.



3. Paring knife

Relatively small, lightweight, versatile knife with a slim blade with centre tip and straight cutting edge. Peels, cuts, cleans and garnishes fruit and vegetables. Also suitable for preparing meat and larding.



4. Tomato knife

Medium-sized special knife with serrated cutting edge and forked tip for tomatoes and thick-skinned fruit with soft flesh. Cuts and serves slices and pieces.



5. Slicing Knife

Medium-sized, handy, versatile knife with scalloped edge. Cuts for example sausages and cheese in handy, appetizing slices. Practical for picnics and cold lunches.



6. Decorating knife

Special blade with pronounced points. Cuts vegetables like carrots, cucumbers and potatoes with decorative patterns.



7. Steak knife

Slim, strong knife; blade has ground back and straight cutting edge. Cuts steaks and chops effortlessly.



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8. Boning knife

Slim, characteristically curved blade with straight cutting edge. Best suited for cutting meat off the bone.



9. Filleting knife

Long, slim, flexible blade with straight cutting edge. Perfect for filleting meat and fish cleanly.



10. Bread knife

Long, strong blade with scalloped edge. The scalloped edge goes effortlessly through strong crusts and cuts clean slices with its aggressive, longer prongs.



11. Country loaf knife

Long, curved blade with scalloped edge. Especially suited for bread with strong or curved crust.



12. Chef's knife

Sturdy, heavy knife with broad, strong blade and fine cutting edge. The allrounder for professionals and hobby chefs that cleans vegetables, minces herbs and chops.



13. Carving knife

Slim knife with strong blade and fine cutting edge. Length of blade up to 200 mm. For preparing all kind of meat and for carving roasts.



14. Slicing knife

Slim knife with strong blade and fine cutting edge. Length of blade from 230 mm. Special knife for cutting ham and other large pieces of meat.



15. Santoku knife

Asian-type knife with broad blade and especially sharp cutting edge. The all-rounder of the Asian kitchen can be used threefold: for preparing meat, fish and also vegetables. All Santoku knives by ZWILLING J.A. HENCKELS have a fine-polished RAZOR EDGE that gives them their typical sharpness.



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16. Granton slicer

Long, flexible blade with alternating hollows on each side of the cutting edge. Special knife for cutting and serving wafer-thin slices of ham. Also well suited for cutting and dividing flan bases.



17. Salmon slicer

Extra slim, flexible blade with straight cutting edge. Cuts salmon and other fish into wafer-thin slices.



18. Spatula

Broad, blunt, flexible blade with rounded tip. For lifting and turning omelettes and pancakes in stainless steel pans, also for spreading dough, icing or beaten egg white.



19. Carving fork

Large fork with two strong prongs. Holds the roast while cutting and serving.



20. Cleaver

Sturdy broad and rectangular blade. Cuts large pieces of meat and spare ribs.



21. Chinese chef's knife

Broad long blade with very sharp cutting edge. Perfect for preparing meat, fish and vegetable the Asian way.



22. Mincing knife

Rounded blade for easy mincing (chopping).
Mincing herbs the gentle and easy way.



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Knife series: Chart

	TWIN® Grip Handling -> Starter	● ● ● ●	Synthetic ●	● ● ●
	TWIN Gourmet® Classic -> Starter	● ● ● ●	Synthetic with rivets ●	● ● ●
	TWIN® Pollux Classic and modern age -> Social climber	● ● ● ●	Synthetic with rivets ●	● ● ● ●
	★★★★® FOUR STAR Function -> Professional	● ● ● ● ● ●	Synthetic ●	● ● ● ●
	★★★★★ FIVE STAR® Design and Ergonomics -> Professional	● ● ● ● ● ●	Synthetic ●	● ● ● ●
	PROFESSIONAL "S" Classic -> Professional	● ● ● ● ● ●	Synthetic ●	● ● ● ●
	TWIN® Select Design -> Professional	● ● ● ● ● ●	Stainless steel with rivets ●	● ● ●
	-> Target group / User	Claim Blade Stainless steel Ice-hardened, FRIODUR® SCT-Process Sharpened by hand Dishwasher-safe With bolster	Handle Material Ergonomical	Available as Single (with sleeve) Blister Gift set Knife sets (G) Knife block sets (G)

(G) = Gift set