

Grand Maître® - Kitchen knives

Fine blades for refined cuisine

Culinary art is very demanding. Every cook, whether amateur or professional, knows that when it comes to good cuisine, only the finest quality implements, like the finest quality ingredients, will do. With its Grand Maître® range of kitchen knives, Wenger's technical know-how gives culinary expertise a helping hand. Polished, high-grade stainless steel; comfortable, nonslip safety handles injection-moulded directly onto the blade; sturdy, long-wearing, dishwasher safe and sterilisable: these professional quality knives benefit from all Wenger's experience in manufacturing butchers' knives...at the cutting-edge of culinary technology!

GRAND MAÎTRE®



The blades are made of highest quality stainless steel. According to type, lengths feature from 8 to 30 cm with varying flexibility.

Particularly sharp, sturdy blade with long-life cut.

The blade's back has a rounded edge, preventing risk of injury.

The non-slip and hygienic (non-porous) grip is directly aligned to the blade and lies comfortably and absolutely securely in ones hand. The knife is superbly balanced and extremely ergonomic: these features facilitate cutting without causing a strain on the hand. Even when wet the grip does not slip. The moulded Wenger logo on the grip and the label "Grand Maître" on the blade are a warrant for the originality of the unique Grand Maître® knife.