

WMF
18.8202.6032
kitchen knife
Stainless steel 1
pc(s) Bread
knife



Model: 1.882.026.032

Manufacturer: WMF

EAN: 4000530677686

Product Code: 1469848

R2,880

There's nothing quite like gliding the blade of a bread knife through a loaf of fresh bread, breaking through the crust then cutting the crumb slice by slice – not to mention the anticipation of actually eating it. The long, sharp serrated blades of the WMF bread knives cut through all types of bread – including soft pastries such as croissants – with ease and are also ideal for cutting soft fruit. A good bread knife is a basic essential in every kitchen. The WMF models vary in appearance and size according to collection. Bread knives finished using Performance Cut technology are highly recommended. Thanks to their extreme, long-lasting sharpness, they cut through even the crustiest of loaves reliably. Incidentally, only bread knives from WMF have the patented double-serrated edge. Blades with a double-serrated edge are serrated on both sides and cut straight down rather than at an angle, leaving you with perfectly even slices.

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As the name suggests, the Chef's Edition was designed for professional chefs and for all those looking for maximum cutting precision. The idea behind the collection came about after a workshop on handling and cutting techniques. Professional chefs hold wide knives between their thumb and index finger just in front of the bolster – i.e. precisely where you would find a sharp edge on standard knives. This realisation led to the development of a knife with a smooth transition between the blade and the bolster as well as on the spine. As there are no sharp edges, the knives in the Chef's Edition fit perfectly in the hand and effortlessly cut through even the thickest pieces of meat and the crunchiest of vegetables. Thanks to the seamless transition between the blades and the stainless steel handles, the models are particularly easy-care and hygienic. The series includes a larding knife, an all-purpose knife, a chef's knife, a carving knife and a bread knife as well as a Chinese chef's knife. All blades are Performance Cut, guaranteeing outstanding, long-lasting sharpness. Besides tactile and functional qualities, the Chef's Edition also boasts a modern design.