



WÜSTHOF

200
Years of knives

Made in Germany
Solingen



The quality of a Wusthof in a smaller size

Wusthof's range of *Pick Up Paring Knives* encompasses the quality of a traditional Wusthof blade with the convenience and price of a smaller style.

These knives are made from a special stainless steel blade that is hardy enough for daily use. The dynamically shaped handle has a clever ergonomic and functional design, making it comfortable to hold and great to work with.

The four colours to choose from (black, red, green and orange) give options for the fashionable and the practical home cooks; you can choose the colour that best matches your kitchen or you can buy red to use for meat and green for veg!

There are five styles of blade in the *Pick Up Paring Knife* range - a peeling knife, two different trimming knives, a universal knife and a serrated knife. All of which are handy, hygienic, dishwasher-safe and ideally suited to long-term, everyday use in the kitchen.

Like every Wusthof knife, these new editions are made in Wusthof's state-of-the-art factory in Solingen, Germany, where quality is the top priority.

These kitchen knives are available individually and in sets of 2 or 3. They can be purchased at all good cookshops and on www.inthehaus.co.uk.



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