

ZWILLING KNIFE GUIDE

THE RIGHT KNIFE FOR EVERY PURPOSE



PARING

Compact but mighty, the paring knife is for smaller jobs, like peeling vegetables, segmenting citrus and deveining shrimp. Ideal for intricate work like cutting decorative garnishes.



SERRATED UTILITY

This smaller cousin to the bread knife cuts cleanly through tough-on-outside, soft-on-the-inside foods, including tomatoes, bagels and salami.



CHEF'S

This all-rounder is meant for just about every kitchen task, from chopping herbs and nuts, to dicing veggies and slicing meat. Available in many sizes, the most popular is the 8".



SANTOKU

This all-rounder Asian-style knife chops, slices and minces. It often features hollow-edges to prevent food from sticking to the blade.



STEAK

The gently curved blade of the steak knife ensures that it cuts wonderfully smoothly through fried or grilled meat.



BREAD

Long and powerful, this serrated knife will cut through bread, tomatoes or anything else that's tough on the outside but soft on the inside.



FILLETING

The thin, flexible blade ensures wafer-thin filleting of meat and fish.



BONING

Featuring a flexible blade for easily separating meat from bones and joints with as little waste as possible. The boning knife is a specialized knife for quality butchery.



CARVING/SLICING

Western style knives of this type are generally referred to as carvers, Asian styles are known as slicers. Both are for slicing large cuts of poultry, ham, meat and fish.



NAKIRI

A traditional Japanese-style vegetable cleaver, the Nakiri knife is ideal for chipping and prepping. With a broad, thin blade, it's well suited to thinly slicing fish.



CHOPPER (CLEAVER)

Stable, broad rectangular blade with very broad cutting edge angle, similar to an axe. Cleaves large pieces of meat and cuts ribs and other bones.



CHINESE CHEF'S

Narrow blade with a large surface area and extremely sharp edge. Perfect for preparing meat, fish and vegetables the traditional Chinese way. Not suitable for chopping bones.