








The Healthy Butcher's Knife Collection – Side-by-Side Comparison www.thehealthybutcher.com/knives

	VICTORINOX	K-SABATIER	GROHMANN	MAC	GLOBAL	WUSTHOF	KASUMI
ORIGIN	 Switzerland	 Thiers - France	 Pictou, Nova Scotia, Canada	 Osaka, Japan	 Niigata, Japan	 Solingen, Germany	 Sekai, Japan
PRICE (\$ TO \$\$\$\$)	\$	\$\$	\$\$	\$\$\$	\$\$\$	\$\$\$\$	\$\$\$\$
MATERIAL	High-Carbon Stainless Steel	Carbon-Steel... The classic knife!	High-Carbon Stainless Steel	High Carbon Stainless Steel: (Superior Series uses a Tungsten alloy; the Chef and Professional Series use Molybdenum alloy.)	High Carbon Stainless Steel (Cromova 18)	High-Carbon Stainless Steel	V-Gold No. 19 High-Carbon Stainless Steel
ROCKWELL HARDNESS (HRC)	54-58	54-56	54-56	57-61	56-58	58	59-60
MANUFACTURING TECHNIQUE	Stamped	Forged	Stamped	Stamped	Stamped	Forged	Damascus
SHARPENING ANGLE; AND RECOMMENDED SHARPENER	20°; Furi Ozitech	20°; Furi Ozitech	20°; Furi Ozitech	10°-15° per side; Fiskars Rollsharp SR-2	10°-15° per side; Minosharp Plus-2 stage wheel sharpener	18° for the Chefs knife and most knives in the collection; 12° for the Santoku 13° for the Parer Santoku. Furi Ozitech or Wusthof sharpener	10°
HANDLE	Patented Fibrox - slip resistant, NSF approved	Black Resin	Resin-impregnated hardwood	Resin-impregnated hardwood	Stainless-steel, with dimples for slip resistance. Handles are filled with sand to provide weight balance.	Hostaform-C handle	Laminated Wood
BOLSTER	No	Full Bolster	No	No bolster on Superior or Chef Series. Collar bolster on the Professional Series.	No	Yes - extends only half-way down blade to enable full use of the edge and easy sharpening	Collar bolster.
COMMENTS	Industry standard in commercial kitchens; Recommended as top value by Cook's Illustrated magazine.	The classic choice. If well maintained, the carbon steel can hold an incredibly sharp edge.	The localvores choice. Excellent quality knives, and the resin-impregnated wood handle is a welcome addition – beautiful and water-resistant.	Recommended by countless top chefs around the world: Cook's Illustrated #1 Santoku. Lightweight and well-balanced reduce fatigue.	The perfect marriage of Italian design aesthetics, German durability, and Japanese precision. Definitely the sexiest choice.	Easily among our best selling knives. The quality is obvious as soon as you hold them. The Classic Ikon series takes some Japanese handle elements and marries it to German knife-making.	The connoisseurs choice. The Damascus pattern is stunning. If well maintained, the edge is out-of-this-world. Beautifully-weighted and perfectly crafted.