



## **GLOBAL KNIVES BEST BUY ACCORDING** TO CONSUMER MAGAZINE WHICH? UK

Sydney NSW, August 11: Which? Magazine UK is a consumer magazine focusing on consumer issues to ensure that consumers have the information to make the right choices - whether that's by reviewing products or providing independent advice.

In the August 2011 issue of Which? Magazine they have printed a test lab on Kitchen Knives. Twenty knives were put to the test, Sheldon and Hammond and Global Knives are proud to announce that Which? Magazine picked the Global G-2 Cook's Knife 20cm as the best. There was a large difference in the score of 93% for GLOBAL compared to second place which was 86%.

The Global G-2 Cook's Knife 20cm scored highly for its multipurpose functions, top marks for slicing, dicing, and chopping tests. Which? Magazine was also impressed as the Global knife is so well balanced and easy to control with minimum effort. The metal handle is easy to grip with wet or dry hands, another reason it scored so well.

# **TEST LAB** KITCHEN KNIVES

WE PICK THE FIVE BEST MULTIPURPOSE KNIVES - AND A WHICH? DON'T BUY THAT'S BEST LEFT ON THE SHELF



#### **GLOBAL G-2 COOK'S KNIFE 20CM** £100

Which? test score 93%

**PROS** An excellent multipurpose knife that scored top marks in our slicing, dicing and chopping tests. It is well balanced and very easy to control with minimum effort. The metal handle is easy to grip with wet or dry hands. **CONS** The heel of the knife is not bolstered and comes to a sharp point, so you could catch your fingers on it when chopping. It's expensive but you could save 30% online. Which? target online price £70

Cheapest high street store John Lewis Also available Online



#### **HENCKELS FOUR STAR CHEF'S KNIFE 20CM** £74

Which? test score 82%

PROS A good choice for people who find that a heavier knife gives them the edge in the kitchen. It's easy to control and handled most of our cutting tests impressively, although cubing swede was slightly more challenging. **CONS** This knife felt too heavy to some male and female testers, who rated it lower for comfort than other Best Buys. The handle became discoloured in our dishwasher tests. Which? target online price £70

Cheapest high street store Lakeland Also available Online



#### WUSTHOF CLASSIC COOK'S **KNIFE 4572 20CM** £85

Which? test score 86%

PROS A sharp and solid-looking knife that handles a variety of cutting tasks with ease. It's comfortable and easy to control when you're cutting. The knife's synthetic handle did not discolour after our dishwasher durability test. CONS It weighs 255g, so you might find it a bit heavy to use for delicate slicing tasks. The imitation rivets didn't make it through our dishwasher test.

Which? target online price £73 Cheapest high street store Independents Also available Online



## VICTORINOX CHEF'S KNIFE

**19CM** £18 Which? test score 78%

PROS A cheap multipurpose knife that handled a wide range of foods brilliantly in our cutting tests. The handle is very comfortable and it's a dream to control, giving an excellent grip with wet and dry hands.

**CONS** Some people might find it a bit light. The blade was not as resistant to corrosion as other Best Buys so, as the instructions recommend, don't clean it in your dishwasher. Which? target online price £18

Cheapest high street store Independents Also available Online



#### TAYLOR'S EYE WITNESS PROFESSIONAL COOK'S KNIFE **20CM** £27

Which? test score 82%

PROS A really sharp knife that is slow to become blunt. The handle is comfortable and the instructions are better than average. **CONS** It requires more effort than other Best Buys to dice hard vegetables, and slices can be a bit uneven because it is slightly harder to control. The shallow blade reduces its suitability as a multipurpose knife.

Which? target online price £27 Cheapest high street store Independents Also available Online

#### DON'T BUY **MASTER CLASS ACERO CHEF'S KNIFE 20CM £21** Which? test score 36%

The Master Class Acero chef's knife didn't live up to the claim on the back of the packaging that it has a 'precision taper ground blade for effortless use'. We found the knife wasn't sharp to start with and it cut through just 15% of the depth achieved by the best blade in our resistance-to-blunting test. The instructions say 'blades may require sharpening periodically' and recommend the Acero steel, but we don't think you should have to sharpen a knife before you use it for the first time. It was also one of the least well-balanced and comfortable knives to use. It didn't fare well in our corrosion or drop tests, so we don't think

it will prove durable.

**SPECIFICATION** WHICH? TEST PERFORMANCE D<sub>ISI</sub>MASI<sub>I</sub>IR<sub>SAI</sub> HANOLE COMFORT HANDLE MATERIAL 168 GLOBAL G-2 Cook's knife 20cm \*\*\*\* 93 WUSTHOF Classic cook's knife 4572 20cm 255 \*\*\*\* \*\*\* 86 27 **HENCKELS** Four star chef's knife 20cm 208 S VICTORINOX Chef's knife 19cm 18 S 112 78 \*\*\*\* \*\*\*\* RICHARDSON SHEFFIELD Gripi cook's knife 20cm 169 STS 24 \*\*\* \*\*\* 70 ROBERT WELCH Signature cook's knife 20cm 42 197 S \*\*\*\* 70 \*\*\* \*\*\*\* \*\*\*\* \*\*\*\* JOHN LEWIS Stainless steel cook's knife 81277555 20cm 8 20 197 / \*\*\* 69 STELLAR Taiku chef's knife 20cm 23 184 \*\*\* 63 \*\*\* 10 JAMES MARTIN STELLAR Cook's knife 20cm 14 216 STS \*\*\* \*\*\* \*\*\* \*\*\*\* 62 \*\*\* 11 JOHN LEWIS Classic cook's knife 81271155 20cm 22 141 \*\*\* \*\*\* \*\*\* \*\*\* \*\*\*\* 62 12 RICHARDSON SHEFFIELD 'V' Sabatier cook's knife 20cm 34 189 S \*\*\* \*\*\*\* 61 JAMIE OLIVER Chef's knife 19cm 253 59 14 OXO GOOD GRIPS Professional chef's knife 20cm 22 187 STS 59 15 IKEA Slitbar Damascus steel 901.310.68 21cm 51 268 W 56 \*\*\* \*\*\* \*\*\* \*\*\*\* 16 KITCHEN DEVILS Control large cook's knife 12 103 S \*\*\* \*\*\* \*\*\*\* 54 \*\*\*\* 17 RAYMOND BLANC Chef's knife 20cm 209 \*\* \*\*\*\* \*\*\* 33 STS \*\*\* \*\*\* 54 LAKELAND Select chef 20cm 32 255 STS 52 MASTER CLASS Contoro chef's knife 20cm 12 250 STS \*\*\* \*\*\*\* 50 \*\* \*\*\* \*\*\*

## **USING THE TABLE**

### **SPECIFICATION**

Price For Best Buys we give the lowest widely available high street or online price. We give a guide price for other models. Handle material W=wood M = metal

MASTER CLASS Acero chef's knife 20cm

S = synthetic STS = soft touch synthetic Dishwasher-safe According to the

**TEST PERFORMANCE** 

manufacturer's specification.

the blade and how quickly it becomes blunt.

Food preparation tests Based on slicing, dicing and chopping meat, vegetables

cutting effort and ease of controlling the knife, grip with wet and dry hands, weight Safety Includes handle strength, blade hardness and resistance to damage.

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arpness and cutting performance	60
se of use	25
ety and durability	159

36

Ease of use Cutting test ratings including Sha Sharpness Based on the initial sharpness of Eas

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