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r/chefknives



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r/chefknives • 8 mo. ago

Nursewifedogmom



I am wanting to buy my husband the 7" Wusthof cleaver. It is currently out of stock. They have a 6" cleaver that is twice the price. I'm not opposed to the price, but confused on why the price is so different? Thoughts on the 6" versus 7" cleaver? Also, better brands?



3



18



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austinchef • 8mo ago •

Not sure why the husband wants a cleaver. I am a pro chef. Have the Wusthof 6" (was a gift), use it once every two years. Perhaps you can find a knife skills class for him and then buy a more versatile knife like an 8" chefs?



3



Reply

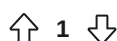


2 more replies



Wonderful-Raise2986 • 8mo ago •

7" Japanese bunka knife construction in sanmai with 52100 steel core, having s grind geometry
https://www.ebay.com/itm/315096002802?mkcid=16&mkevt=1&mkrid=711-127632-2357-0&ssspo=0imzlwftmi&sssrc=4429486&ssuid=otp6d2jtruq&var=&widget_ver=artemis&media=COPY



1



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2 Reply ...

1 more reply

**Kitchen-knife-sooner** • 8mo ago •

Usually, 6" cleaver is much thicker. It is designed for cutting bones. 7" cleaver is much thinner and tall, it is designed for cutting vegetables. 7" cleaver is usually more expensive.

You don't need an elite 6" bone cleaver. But you can have a master 7" Chinese vegetable cleaver. For most families, 7" cleaver is much more useful.

3 Reply ...

**[deleted]** • 8mo ago •

Cck makes a great value cleaver

For the best all around stainless Chinese style cleaver look at the Sugimoto cm4030

5 Reply ...

**Allergicarborist** • 8mo ago •

Depends what it's for. I bought a SHI BA ZI ZUO No. 2. Chinese vegetable cleaver after looking through recommendations on here and can say I'm very impressed for the cost. Holds an edge very very well and gets more use than the Shun Kiritsuke I bought at the same time. Not for bones ect though.

3 Reply ...

**GuiriGooner** • 8mo ago •

The best bone cleavers are always the lower midrange brands, because those are the ones actual butchers buy. The F.Dick (excuse the name) is a great butcher's cleaver. In fact I love all their knives. They started as just a sharpening steel company. But have some great hardworking blades.

3 Reply ...

**Eli_eve** • 8mo ago •

On their website Wusthof shows a 6" cleaver for \$125 and a Classic 6" cleaver for \$300. Their Classic line is a different, and more expensive, line of knives. Forged vs stamped being the biggest difference I think...?

1 Reply ...

**Harahira** • 8mo ago •

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The 7" Chinese chef knife from the same expensive line is almost 2,5 more expensive than the the cheaper 7" version.

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What is the deal/problem with Wusthof, really?

40 upvotes · 69 comments

[r/Cooking](#)

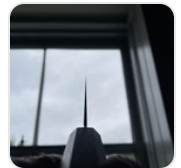
Does anybody else favor a 6" chef knife? I just don't like my 8" knives very much.

84 upvotes · 65 comments

[r/TrueChefKnives](#)

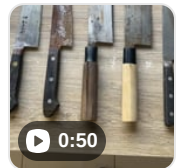
How thin is too thin - Hado B1D

129 upvotes · 33 comments

[r/TrueChefKnives](#)

Tadafusa rusty nakiri restoration

153 upvotes · 30 comments

[r/SubaruForester](#)

Want to buy a Forester, price difference between used and new isn't that big. Is this normal ?

5 upvotes · 28 comments

[r/smoking](#)

Is the masterbuilt 560 a good deal at \$297? And can it fit a brisket?

7 comments

[r/TrueChefKnives](#)

Current Gyuto Collection



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Wife thinks I have a problem...



108 upvotes · 69 comments



r/Lenovo

Given the option of buying a (used) C940 Yoga and a (used) C930 Yoga, how big would the price difference need to be for you to consider buying one over the other?



r/askcarsales

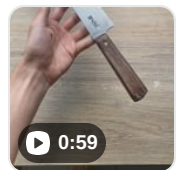
I'm about to buy a new Camry TRD and wondering since it's the end of the year and end of the month if there's any tips I can do to save some money.

2 upvotes · 10 comments



r/TrueChefKnives

Handle transition, thinning and polishing of a Masamoto Sujihiki / gyuto



409 upvotes · 79 comments



r/Birkenstocks

I'm a guy looking to buy some new Birkenstocks. Should I try something other than the Arizona?

6 upvotes · 14 comments



r/sharpening

So, who else has sharpened knives for people and had almost all of them cut or injure themselves after getting it back?

116 upvotes · 94 comments

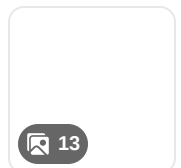
r/CivicSi

I know Premium gas is recommended, but has anyone ever used Regular gas? If so, could you tell a difference? Premium gas is so freakin' expensive, but it's what I've been using since I bought mine a...

21 upvotes · 110 comments

r/TrueChefKnives

R/ChefKnives Travel: Visiting the home of CCK in Hong Kong



148 upvotes · 32 comments

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123 upvotes · 24 comments



r/VacuumCleaners

Picking up a new vacuum, is this amongst the best I could get for the price?

1 upvote · 9 comments

r/TrueChefKnives

SOTC degenerate knife addict edition



174 upvotes · 68 comments

r/TrueChefKnives

One of the best feelings

107 upvotes · 17 comments



r/MINI

Wondering about mixing two pairs of slightly different tires (for financial reasons). Anyone with knowledge on tires, particularly winter tires, will you please chime in?

3 upvotes · 5 comments

r/TrueChefKnives

Work knives



112 upvotes · 12 comments

r/TrueChefKnives

NKD: Takada no Hamono Blue #1 Suiboku Gyuto 240mm. Rosewood handle.



111 upvotes · 56 comments

r/TrueChefKnives

NKD!



163 upvotes · 20 comments



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337 upvotes · 101 comments

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NKD Hatsukokoro Shinkiro 220mm kurouchi Damascus AS gyuto by Takahiro Nihei

🖼️ 15

106 upvotes · 76 comments

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