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ZWILLING 35602-000-0

Zwilling Professional S J.A Henckels 3 Piece Knives Set

MODEL: 35602-000-0

Introduction

This manual provides essential information for the proper use, care, and maintenance of your Zwilling Professional S J.A Henckels 3 Piece Knives Set. Designed for both professional and home cooks, these knives offer exceptional sharpness, durability, and ergonomic handling. Please read these instructions carefully before first use to ensure optimal performance and longevity of your knives.

Product Overview

The Zwilling Professional S 3 Piece Knives Set includes three essential knives crafted from high-carbon, precision-forged steel with FRIODUR ice-hardened blades for lasting sharpness and flexibility. Each knife features an ergonomic, non-slip handle with a classic three-rivet design for comfortable and safe handling.

- **Paring Knife (10 cm / 4 inch):** Ideal for peeling, trimming, and other small, intricate tasks with fruits and vegetables.
- **Slicing Knife (16 cm / 6 inch):** Perfect for carving and slicing larger pieces of meat, poultry, and roasts.
- **Chef's Knife (20 cm / 8 inch):** A versatile all-purpose knife for chopping, dicing, mincing, and general kitchen tasks.



The Zwilling Professional S 3 Piece Knives Set, showcasing the paring, slicing, and chef's knives.

Setup and Initial Use

1. **Unpacking:** Carefully remove the knives from their packaging. Be mindful of the sharp edges.
2. **Initial Cleaning:** Before first use, hand wash each knife thoroughly with warm water and a mild dish soap. Rinse completely and dry immediately with a soft cloth to prevent water spots and maintain the blade's integrity.
3. **Safety:** Always handle knives with care. Keep fingers away from the blade edge. Store knives safely in a knife block, on a magnetic strip, or with blade guards to prevent accidental injury and protect the edges.

Operating Instructions

Proper cutting techniques enhance safety and efficiency. Always use a stable cutting surface, such as a wooden or plastic cutting board. Avoid cutting on hard surfaces like glass, ceramic, or metal, as this can dull or damage the blade.

Using Your Knives:

- **Paring Knife:** Hold the item to be peeled or trimmed in one hand and the paring knife in the other. Use short, controlled strokes away from your body.
- **Slicing Knife:** Use a smooth, long stroke to slice through meats. The narrow blade minimizes friction, allowing for clean, even cuts.
- **Chef's Knife:** Adopt a comfortable grip, typically a pinch grip on the blade and handle. Use a rocking motion for chopping herbs or a slicing motion for larger items. The integrated finger guard provides a safe transition from blade to handle.



The Zwilling Professional S Chef's Knife in action, demonstrating its precision for cutting vegetables.



A hand demonstrating the proper grip on the Zwilling Professional S Chef's Knife.



The Zwilling Professional S Paring Knife, suitable for delicate tasks.

Your browser does not support the video tag.

Official video demonstrating the Zwilling Henckels Professional S 3 Piece Starter Knife Set in use, highlighting its features and versatility.

Care and Maintenance

- **Hand Washing:** Always hand wash your knives immediately after each use with warm water and a

mild detergent. Avoid abrasive cleaners or scrubbers.

- **Immediate Drying:** Dry the knives thoroughly with a soft cloth immediately after washing. Do not allow them to air dry, as water spots can lead to discoloration or corrosion over time.
- **Dishwasher Use:** Dishwasher cleaning is **not recommended**. The harsh detergents and high temperatures can damage the blade edge, handle material, and overall finish of the knives.
- **Sharpening:** While FRIODUR ice-hardened blades offer excellent edge retention, regular honing with a sharpening steel will maintain their sharpness. For significant dullness, professional sharpening is recommended.
- **Storage:** Store knives safely to protect their edges and prevent injury. Options include a knife block, magnetic strip, or individual blade guards.



Proper storage on a magnetic strip helps maintain blade sharpness and safety.



A knife block provides secure and organized storage for your knife set.

Troubleshooting

Dull Blade:

Even high-quality knives will eventually dull with use. Regularly hone your knives with a sharpening steel to maintain their edge. For severely dull blades, professional sharpening services are recommended.

Rust Spots/Discoloration:

Although made from stain-resistant steel, prolonged exposure to moisture, acidic foods, or harsh detergents (especially in dishwashers) can cause rust spots or discoloration. Always hand wash and dry immediately. Minor spots can often be removed with a non-abrasive cleaner designed for stainless steel.

Loose Handle:

If the handle feels loose, discontinue use immediately. Contact ZWILLING customer support for assistance. Do not attempt to repair it yourself, as this may void the warranty.

Specifications

Feature	Detail
Brand	ZWILLING
Model Number	35602-000-0 (Set), 1002325 (Individual Item Model)
Number of Pieces	3
Blade Material	High-Carbon Alloy Steel (FRIODUR Ice-Hardened)
Handle Material	Robust Plastic with Stainless Steel Rivets
Blade Edge	Plain
Construction Type	Forged
Care Instructions	Hand Wash Recommended
Country of Origin	Germany

Warranty and Support

ZWILLING J.A. Henckels products are manufactured to the highest quality standards. For information regarding warranty coverage, product registration, or customer support, please visit the official ZWILLING website or contact their customer service department directly. Keep your purchase receipt as proof of purchase.

For further assistance, you may visit the [ZWILLING Store on Amazon](#).