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Model: Virginia Cromargan Protect Steel Cutlery Set, 66-Piece

INTRODUCTION

This manual provides essential information for the proper use and care of your WMF Virginia Cromargan Protect Steel Cutlery Set. This 66-piece set is designed for 12 people, offering a complete collection of dining and serving utensils crafted from high-quality Cromargan Protect stainless steel.

The Virginia cutlery design features a harmonious blend of straight, asymmetric lines and curved contours, with a combination of matte and polished surfaces. The forged blades of the knives ensure lasting sharpness, and the carefully rounded edges provide a comfortable feel during use.



Image: The complete WMF Virginia Cromargan Protect 66-piece cutlery set, showcasing its elegant design and various pieces.

SETUP AND INITIAL USE

Unpacking

Carefully remove all pieces from the packaging. Inspect each item for any signs of damage. Retain the original packaging for future storage or transport if needed.



Image: The WMF Virginia cutlery set neatly arranged within its presentation box, illustrating the organized packaging.

Initial Cleaning

Before first use, wash all cutlery pieces thoroughly. While the set is dishwasher safe, a gentle hand wash with warm water and mild detergent is recommended for the initial cleaning to remove any manufacturing residues. Dry immediately with a soft cloth to prevent water spots.

OPERATING AND USAGE

This 66-piece set is designed to cater to a full dining experience for 12 individuals, along with essential serving pieces. The set includes:

- 12 x Table Spoons
- 12 x Table Forks
- 12 x Table Knives
- 12 x Teaspoons
- 12 x Cake Forks
- 1 x Salad Server (2-piece)
- 1 x Serving Spoon
- 1 x Soup Ladle
- 1 x Serving Fork
- 1 x Cake Server

Each piece is crafted for ergonomic comfort and effective use. The table knives feature forged and hardened special blade steel, ensuring long-lasting cutting performance. The serving pieces are designed for ease of use when presenting food.



Cromargan protect[®]

Thermochemisches Veredelungsverfahren:
Härtung der Oberfläche für eine bessere Widerstandsfähigkeit
gegen Kratzer und Gebrauchsspuren

*Thermochemical finishing process:
Hardening of the surface for better resistance to scratches and signs of use*

Image: A WMF Virginia cutlery set arranged on a dining table with plates and glasses, demonstrating its use in a formal setting.



Image: A selection of WMF Virginia serving pieces, including salad servers, a cake server, and a soup ladle, highlighting their functional design.

CARE AND MAINTENANCE

Cromargan Protect Material

Your WMF Virginia cutlery is made from Cromargan Protect stainless steel, a material known for its exceptional scratch resistance. This special thermochemical finishing process hardens the surface, ensuring the cutlery remains like new for many years, even with intensive daily use. It is rust-free, dimensionally stable, sanitary, and acid-resistant.



Image: A close-up of a WMF cutlery piece, highlighting the 'Cromargan Protect' engraving and illustrating its scratch-resistant properties.

Dishwasher Cleaning

The entire cutlery set is dishwasher safe. To maintain its pristine condition:

- Rinse off food residues before placing in the dishwasher.
- Load cutlery with handles facing down in the basket to ensure thorough cleaning.
- Avoid prolonged exposure to acidic foods or strong detergents.
- Remove cutlery promptly after the wash cycle and dry with a soft cloth to prevent water spots, especially in areas with hard water.

Knife Care

The table knives feature serrated blades made from special blade steel. While robust, proper care helps maintain their sharpness:

- Avoid cutting on hard surfaces like ceramic or glass plates.
- Do not use knives for tasks they are not designed for, such as opening cans.
- If hand washing, use a non-abrasive sponge.



Image: A close-up of a WMF Virginia table knife blade, illustrating the serrated edge and the 'protect' marking, indicating its quality and durability.

TROUBLESHOOTING

Water Spots or Streaks

If water spots or streaks appear after dishwashing, this is often due to hard water or insufficient drying. To resolve:

- Ensure your dishwasher's rinse aid dispenser is filled.
- Increase the rinse aid setting if possible.
- Manually dry cutlery immediately after the wash cycle with a soft, lint-free cloth.

Dullness or Discoloration

While Cromargan Protect is highly resistant, prolonged contact with highly acidic foods (e.g., lemon juice, vinegar) or certain aggressive detergents can potentially cause minor discoloration over time. To prevent:

- Rinse cutlery promptly after use.
- Use recommended dishwasher detergents and avoid harsh chemicals.
- For minor dullness, a stainless steel polish designed for cutlery can restore shine.

SPECIFICATIONS

Feature	Detail
Brand	WMF
Model Name	Virginia Cromargan Protect Steel Cutlery Set
Number of Pieces	66
Material	Cromargan Protect Stainless Steel
Color	Silver
Product Care Instructions	Dishwasher Safe
Special Feature	Acid Resistant, Scratch Resistant
Finish Type	Partially Matt, Polished
Included Components	12 table spoons, 12 table forks, 12 table knives, 12 teaspoons, 12 cake forks, 1 salad server (2-piece), 1 serving spoon, 1 soup ladle, 1 serving fork, 1 cake server
Manufacturer	WMF Group GmbH

WARRANTY INFORMATION

WMF products are manufactured to high-quality standards. This cutlery set is covered by the manufacturer's standard warranty against defects in materials and workmanship. Please refer to the warranty documentation included with your purchase or visit the official WMF website for specific terms and conditions regarding your region.

CUSTOMER SUPPORT

For further assistance, questions, or to report any issues with your WMF Virginia Cromargan Protect Steel Cutlery Set, please contact WMF customer support. Contact details can typically be found on the official WMF website or on the product packaging.

You may also find helpful resources and FAQs on the WMF official website www.wmf.com