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HENCKELS 36111-203

ZWILLING J.A. Henckels Gourmet 8-inch Chef's Knife Instruction Manual

Model: 36111-203

Introduction

This manual provides essential information for the proper use and care of your ZWILLING J.A. Henckels Gourmet 8-inch Chef's Knife. Crafted in Germany, this knife is designed for durability, sharpness, and comfort in everyday kitchen tasks. Adhering to these instructions will ensure optimal performance and longevity of your knife.





A full view of the ZWILLING Gourmet 8-inch Chef's Knife, featuring a stainless steel blade and a black composite handle with three rivets.

Setup

Unboxing and Initial Cleaning

1. Carefully remove the knife from its packaging. Be mindful of the sharp blade.
2. Before first use, hand wash the knife with warm water and a mild dish soap.
3. Thoroughly dry the knife immediately with a soft cloth to prevent water spots and maintain its finish.

Safety Precautions

- Always handle the knife with care, keeping the blade away from your body.

- Store the knife in a knife block, magnetic strip, or sheath to protect the blade and prevent accidental injury.
- Keep out of reach of children.

Operating Instructions

The ZWILLING Gourmet 8-inch Chef's Knife is a versatile tool suitable for a wide range of kitchen tasks.

Proper Grip

For optimal control and safety, hold the knife with a pinch grip: pinch the blade between your thumb and forefinger just in front of the bolster, and wrap your remaining fingers around the handle.



The Gourmet 8-inch chef's knife is a perfect all-rounder knife for chopping herbs, dicing onions, and slicing chicken. This image shows the knife on a wooden cutting board with various ingredients.

Cutting Techniques

- **Chopping:** Use a rocking motion, keeping the tip of the blade on the cutting board while lifting and lowering the heel.
- **Dicing:** Make even cuts across the food, then rotate and cut again to create uniform cubes.
- **Slicing:** Use a smooth, forward-and-down motion to slice through ingredients.



The ZWILLING Gourmet Chef's Knife next to a platter of cooked chicken and roasted vegetables, demonstrating its precision-honed blade and laser-controlled edge for sharpness and durability.

Key Features for Performance

- **Single-piece, precision-stamped blade:** This construction provides a lighter knife for maximum maneuverability.
- **Ice-hardened FRIODUR blade:** Ensures the blade starts sharper, stays sharper longer, and has superior resilience.
- **Ergonomic, triple-riveted handle:** Designed for comfortable and fatigue-free cutting.



A close-up of the ZWILLING Gourmet Chef's Knife blade, showing the 'ZWILLING J.A. HENCKELS' and 'FRIODUR ICE HARDENED' inscriptions, indicating its single-piece, precision-stamped construction for maximum maneuverability.



A detailed view of the ergonomic, triple-riveted handle of the ZWILLING Gourmet Chef's Knife, designed to ensure fatigue-free cutting.



A close-up shot of the curved bolster of the ZWILLING Gourmet Chef's Knife, which provides comfort and stability during use.

Maintenance

Cleaning

- **Hand Washing Recommended:** Although the knife is dishwasher safe, hand washing with warm water and mild detergent is highly recommended to preserve the blade's edge and finish.
- **Immediate Drying:** Always dry the knife immediately after washing to prevent water spots and potential corrosion.
- Avoid abrasive cleaners or scrubbers that can damage the blade or handle.

Sharpening and Honing

- **Honing:** Regularly hone your knife with a honing steel to realign the blade's edge and maintain its sharpness. This should be done frequently, ideally before each use.
- **Sharpening:** When honing no longer restores the edge, the knife will need sharpening. This can be done using a whetstone, pull-through sharpener, or by a professional sharpening service. The blade has an edge angle of 15° per side.



An angled view of the ZWILLING Gourmet Chef's Knife, emphasizing its ice-hardened FRIODUR blade, which is designed to stay sharper for longer periods.

Storage

Store your knife safely to protect its edge and prevent accidents. Options include a knife block, magnetic strip, in-drawer tray, or blade guards.

Troubleshooting

- **Dull Blade:** If your knife feels dull, it likely needs honing or sharpening. Refer to the 'Sharpening and Honing' section.

- **Water Spots/Stains:** These can occur if the knife is not dried immediately after washing. They can often be removed with a non-abrasive cleaner designed for stainless steel.
- **Loose Handle:** If the handle feels loose, discontinue use and contact customer support for assistance. Do not attempt to repair it yourself.

Specifications

Feature	Detail
Brand	HENCKELS (ZWILLING)
Model Number	36111-203
Blade Material	Special Formula High Carbon No Stain Steel
Blade Length	8 Inches
Blade Edge	Straight Edged
Handle Material	Composite
Construction Type	Precision-Stamped, Forged
Rockwell Hardness	57
Edge Angle	15° per side
Item Weight	4.8 ounces (0.3 Pounds)
Dishwasher Safe	Yes (Hand washing recommended)
UPC	035886390150



The ZWILLING Gourmet Chef's Knife resting on a wooden cutting board with chopped cabbage and other vegetables, illustrating its fabrication from high-quality German stainless steel.

Warranty Information

ZWILLING J.A. Henckels products are manufactured to the highest quality standards. For specific warranty details regarding your Gourmet 8-inch Chef's Knife, please refer to the warranty card included with your purchase or visit the official ZWILLING J.A. Henckels website.

Customer Support

If you have any questions, concerns, or require assistance with your ZWILLING Gourmet 8-inch Chef's Knife, please contact ZWILLING J.A. Henckels customer service. Contact information can typically be found on the product packaging or the official ZWILLING J.A. Henckels website.

Official Product Videos

No official product videos are available for embedding at this time.

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