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Viking 40083-9902

Viking 2-Piece Meat Carving Knife and Fork Set Instruction Manual

Model: 40083-9902

1. PRODUCT OVERVIEW

The Viking 2-Piece Meat Carving Knife and Fork Set is designed for efficient and precise carving of various meats. This set includes an 8-inch German stainless steel carving knife and a forged meat fork, both featuring ergonomic handles for comfortable use.



Image 1: The Viking 2-Piece Meat Carving Knife and Fork Set, showcasing the 8-inch knife and forged fork.

The knife blade is expertly honed from durable German stainless steel with a Rockwell hardness rating of 55-56, featuring a 15-degree cutting edge for optimal sharpness. The integrated tang design and bolster provide balance and hand protection during use.

PROFESSIONAL QUALITY

EVERLASTING DURABILITY



Durable German Stainless Steel

Comfortable Ergonomic Handles

PRODUCT LENGTH

8 Inches

Image 2: Detailed view of the Viking Carving Knife and Fork, highlighting durable German stainless steel, comfortable ergonomic handles, and the 8-inch product length.

2. SETUP AND INITIAL INSPECTION

Upon receiving your Viking Carving Knife and Fork Set, carefully remove all packaging materials. Inspect both the knife and fork for any signs of damage. Before first use, wash the knife and fork thoroughly with warm, soapy water and dry immediately.

3. OPERATING INSTRUCTIONS

Carving and Slicing

The Viking Carving Knife and Fork Set is designed for precise cutting, slicing, carving, and serving of various cooked meats such as roasts, turkey, fish, steak, and chicken.

- Secure the Meat:** Use the forged meat fork to firmly hold the meat in place on a stable cutting surface, such as a carving board. Ensure a secure grip to prevent the meat from

shifting during carving.

2. **Position the Knife:** Hold the carving knife with a comfortable and firm grip. The ergonomic handle and bolster are designed to reduce hand fatigue and protect your hand.
3. **Slice Evenly:** Apply gentle, even pressure and use a smooth, long slicing motion to cut through the meat. For best results, slice against the grain of the meat. The sharp 15-degree cutting edge allows for effortless slicing.
4. **Serve:** Use the fork to assist in transferring sliced portions to a serving platter.



Image 3: The Viking Carving Knife and Fork positioned on a cutting board next to a carved roast, demonstrating its seamless design for easy slicing.

4. MAINTENANCE AND CARE

Proper care will extend the life and performance of your Viking Carving Knife and Fork Set.

- **Cleaning:** While the carving knife and fork are dishwasher safe, **hand washing with hot water and mild detergent is recommended** to maintain the blade's edge and the handle's finish. Dry immediately after washing to prevent water spots and corrosion.
- **Storage:** Store the knife and fork in a knife block, magnetic strip, or with blade guards to protect the edge and prevent accidental injury.
- **Sharpening:** Over time, even high-quality blades will require sharpening. Use a suitable knife sharpener or professional sharpening service to maintain the 15-degree cutting edge.



Image 4: Icons indicating that the product is dishwasher safe, but hand washing is recommended for optimal care.

5. SPECIFICATIONS

Feature	Detail
Brand	Viking
Model Number	40083-9902
UPC	840595105021
Blade Material	German Stainless Steel
Blade Length	8 Inches
Blade Edge	Plain, 15-degree cutting edge
Handle Material	POM (Polyoxymethylene) with rivets
Construction Type	Forged
Item Weight	12.32 ounces

Color	Silver blade, Black handles
Dishwasher Safe	Yes (Hand washing recommended)
Included Components	Carving Knife and Meat Fork


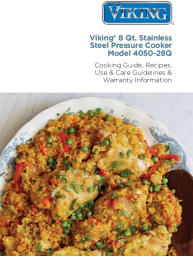

6. WARRANTY AND SUPPORT

The Viking 2-Piece Meat Carving Knife and Fork Set is backed by a limited lifetime warranty. For warranty claims or product support, please refer to the official Viking website or contact customer service.

For more information about Viking products, visit the [Viking Store](#).

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Related Documents - 40083-9902

	<p>Viking 7 Series Refrigerator Door Skins Installation Guide</p> <p>Step-by-step installation guide for Viking 7 Series Refrigerator Door Skins, including model numbers VIBDP36, VICDP18, VICDP24, VICDP30, and VICDP36. Covers tool requirements, parts lists, and installation procedures for bottom mount and column panels.</p>
	<p>Viking 8 Qt. Stainless Steel Pressure Cooker: User Manual, Recipes & Care</p> <p>Official user manual for the Viking 8 Qt. Stainless Steel Pressure Cooker (Model 4050-28Q). Includes safety, operation, cleaning, troubleshooting, cooking guidelines, recipes, and warranty information.</p>
	<p>Viking 7 Series Refrigerator Door Skins Installation Guide</p> <p>Comprehensive installation guide for Viking 7 Series Refrigerator Door Skins, covering models VIBDP36, VICDP18, VICDP24, VICDP30, and VICDP36. This guide provides detailed instructions, parts lists, and visual aids for installing stainless steel and painted door panels on bottom freezer and column refrigerators.</p>



[Viking D3 301 Series Built-In Dishwasher Use & Care Manual](#)

Comprehensive Use & Care manual for the Viking D3 301 Series Built-In Dishwasher, covering installation, operation, maintenance, and troubleshooting. Includes safety instructions, features, cycle details, and warranty information.



[Viking KTAVGR/CKTAVGR Kitchen Thermometer Optional Accessory Guide](#)

User guide for the Viking KTAVGR and CKTAVGR optional kitchen thermometer accessory. Learn about its features, quick start instructions, and display indicators for precise cooking.



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