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ZWILLING 37160-003

ZWILLING Pro Meat Fork User Manual

Model: 37160-003 | Brand: ZWILLING

1. INTRODUCTION

Thank you for choosing the ZWILLING Pro Meat Fork. This high-quality kitchen tool is designed to assist with carving and serving various types of meat, ensuring stability and precision. Crafted from durable stainless steel, it is an essential addition to any kitchen. This manual provides detailed instructions for the proper use, care, and maintenance of your meat fork.



Image: The ZWILLING Pro Meat Fork, showcasing its polished stainless steel construction and ergonomic handle.

2. INITIAL SETUP AND FIRST USE

Before using your ZWILLING Pro Meat Fork for the first time, please follow these steps:

1. **Unpack:** Carefully remove the meat fork from its packaging.
2. **Inspect:** Check the fork for any signs of damage or manufacturing defects. If any issues are found, please contact customer support.
3. **Clean:** Wash the meat fork thoroughly with warm soapy water and a soft cloth or sponge. Rinse completely and dry immediately to prevent water spots.

Your ZWILLING Pro Meat Fork is now ready for use.

3. OPERATING INSTRUCTIONS

The ZWILLING Pro Meat Fork is designed for safe and efficient handling of cooked meats.

3.1 Carving Meat

- **Stabilize:** Use the two long, thin prongs to firmly hold the meat in place on a cutting board or serving platter. Ensure a secure grip to prevent the meat from shifting during carving.
- **Carve:** With your other hand, use a sharp carving knife to slice the meat. The fork's design allows for precise cuts by keeping the meat steady.
- **Serve:** The fork can also be used to transfer carved slices from the cutting board to a serving dish.

3.2 Serving Meat

- **Lift:** Gently insert the prongs into the meat to lift and transfer it. The length of the fork is ideal for handling larger roasts or poultry.
- **Present:** Arrange the meat neatly on serving plates.



Image: The ZWILLING Pro Meat Fork shown in a kitchen setting with other ZWILLING Pro series tools, illustrating its role as a versatile kitchen utensil.

4. MAINTENANCE AND CARE

Proper care will extend the life and maintain the appearance of your ZWILLING Pro Meat Fork.

- **Cleaning:** The meat fork is dishwasher safe. For best results and to maintain its polished finish, hand washing with mild detergent and warm water is recommended, followed by immediate drying with a soft cloth.
- **Storage:** Store the meat fork in a dry place. While durable, avoid storing it in a way that could scratch its surface or

dull the prongs.

- **Material:** Made from high-quality stainless steel, the fork is resistant to rust and corrosion under normal use and care.

5. TROUBLESHOOTING

This section addresses common observations and questions regarding the ZWILLING Pro Meat Fork.

- **Non-Magnetic Property:** The ZWILLING Pro Meat Fork is made of high-quality stainless steel which may be non-magnetic. This is a characteristic of certain stainless steel alloys and does not indicate a defect. Consequently, it cannot be stored on magnetic knife racks.
- **Water Spots:** To prevent water spots, especially in hard water areas, ensure the fork is thoroughly dried immediately after washing.

6. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	ZWILLING
Model Number	37160-003
Colour	Silver
Product Dimensions	33.53 x 2.54 x 0.1 cm (13.2 x 1.0 x 0.04 inches)
Material	Stainless Steel
Item Weight	0.12 g
Handle Material	Stainless Steel
Finish Type	Polished
Dishwasher Safe	Yes

7. WARRANTY AND SUPPORT

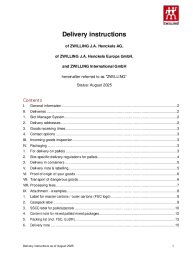





ZWILLING products are known for their quality and durability. While specific warranty details may vary by region and retailer, ZWILLING generally stands behind its products.

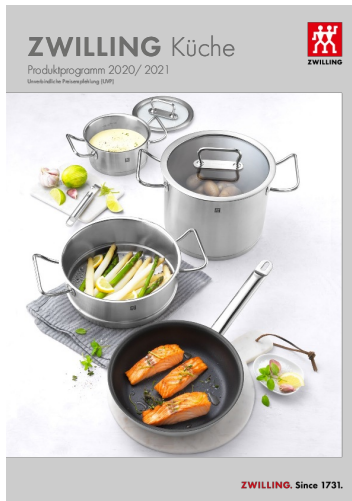
- **Warranty Information:** For detailed warranty terms and conditions, please refer to the documentation included with your purchase or visit the official ZWILLING website.
- **Customer Support:** If you have any questions, concerns, or require assistance with your ZWILLING Pro Meat Fork, please contact ZWILLING customer service. Contact information can typically be found on the ZWILLING website or product packaging.
- **Returns:** For return policies, please consult the retailer from whom the product was purchased.





Related Documents - 37160-003

	<p>ZWILLING Delivery Instructions for Suppliers</p> <p>Official delivery instructions from ZWILLING J.A. Henckels AG, ZWILLING J.A. Henckels Europa GmbH, and ZWILLING International GmbH. This document details requirements for suppliers regarding general information, deliveries, incoming goods inspection, packaging, labeling, proof of origin, transport of dangerous goods, and processing fees. It includes examples of required labels and documentation.</p>
	<p>ZWILLING Cookware User Manual and Care Instructions</p> <p>Comprehensive guide to using and caring for ZWILLING stainless steel and non-stick cookware, including safety instructions, cleaning tips, and warranty information.</p>
	<p>ZWILLING® FRYING Pfannen: Gebrauchsanleitung und Pflegehinweise</p> <p>Umfassende Anleitung zur Verwendung und Pflege von ZWILLING® FRYING Pfannen. Erfahren Sie mehr über Material, Energieeffizienz, Induktionsherde, Gasherde, Reinigung und wichtige Sicherheitshinweise für optimale Bratergebnisse.</p>
	<p>ZWILLING ENFINIGY CHOPPER Quick Start Guide</p> <p>Concise guide for the ZWILLING ENFINIGY CHOPPER, covering assembly, operation, and cleaning. Safety information is provided in multiple languages.</p>
	<p>ZWILLING Cookware User Manual: Care, Usage, and Safety Instructions</p> <p>Comprehensive guide for ZWILLING cookware, covering safe usage, cleaning, maintenance, oven compatibility, and warranty information for stainless steel and non-stick products.</p>
	<p>ZWILLING Self-Sharpening Knife Block: User Manual and Care Guide</p> <p>Comprehensive guide to using and caring for your ZWILLING Self-Sharpening Knife Block. Learn how to properly sharpen knives with fine edges, store serrated knives, and clean the block. Includes product overview and important usage information.</p>



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ZWILLING Kche Produktprogramm 2020/ 2021 Unverbindliche Preisempfehlung UVP

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