

# Kitchen gadgets



## Kitchen gadgets: Material

### Quality starts with the material

The quality of the material being used is a decisive factor for the functionality and lifespan of any kitchen gadget. A high degree of knowledge, technical know-how and experience with these materials are prerequisites for ZWILLING J.A. HENCKELS top quality.

### Stainless steel kitchen gadgets

Kitchen gadgets by ZWILLING J.A. HENCKELS are made of high-quality chrome-nickel steel. The "stainless 18/10" stamp means that the alloy contains 18% Chrome, 10% nickel. This high-quality steel is hard, keeps its shape, is rustproof, inured to acids, indestructible and easy-to-keep. Stainless steel kitchen gadgets are also neutral to foodstuffs, hygienic and dishwasher-proof.

### Kitchen gadgets made of plastic

Plastic is a fairly soft material that prevents scratches in pots, pans and bowls. The material is heat-resistant to 210 ° but should not be in direct contact with hot pots or stoves for a longer period of time. Turners, spoons and ladling spoons are increasingly made of plastic.

### Wooden kitchen gadgets

Spoons in all their different shapes and sizes are traditionally made from wood. Wooden spoons are popular because they do not conduct heat very well, thus they do not become hot. Their disadvantage is the hygienic aspect. The surface becomes porous over time and can then pick up food residues. Wood is principally not suitable for the dishwasher and has to be cleaned under running water only. This is why ZWILLING J.A. HENCKELS does not use wood for its kitchen gadgets (with the exception of cutting boards).