

Kitchen gadgets



Kitchen gadgets – the right kitchen gadget for every purpose

It's the detail that counts

The range of kitchen gadgets by ZWILLING J.A. HENCKELS is as varied as there is food and the ways of preparing it. The many different tasks around the oven have been the inspiration for the specific requirements of each tool. It's the detail that determines which kitchen gadget is suitable for which task.

Kitchen gadgets are useful because they make life easier. And when life in the kitchen gets easier, cooking turns into entertainment. Additionally the specialists more often than not allow a much more gentle handling of foodstuffs, thus the quality of the dishes improves in the end.

On the following pages the various TWIN Select kitchen gadgets are being described with their principal purposes and the benefits to the user.

The right kitchen gadget for every purpose: Serving

1. Soup ladle

Soups, sauces and dressings ladle easily with this tool.

Available in two sizes:

diameter 80 mm => 130 ml

diameter 90 mm => 80 ml

2. Dressing ladle

Especially suited for high, narrow bowls. Due to spouts on both sides left- as well as right-handers can measure out dressings and sauce without dripping.

Even small amounts can easily be measured.

Diameter 65 mm => 45 ml

3. Serving spoon

Ideal for stirring and ladling small portions and for serving at the table.

4. Spaghetti spoon

Lifts spaghetti und tagliatelle effortlessly and ready for serving from the pot. Liquid drains through the slit in the spoon.

5. Skimming ladle

Deep-fried food or vegetables are easily lifted from the oil or boiling water; excess liquid drains through the holes. Also well suited for ladling froth or skin from broth and stews.

6. Spatula turner

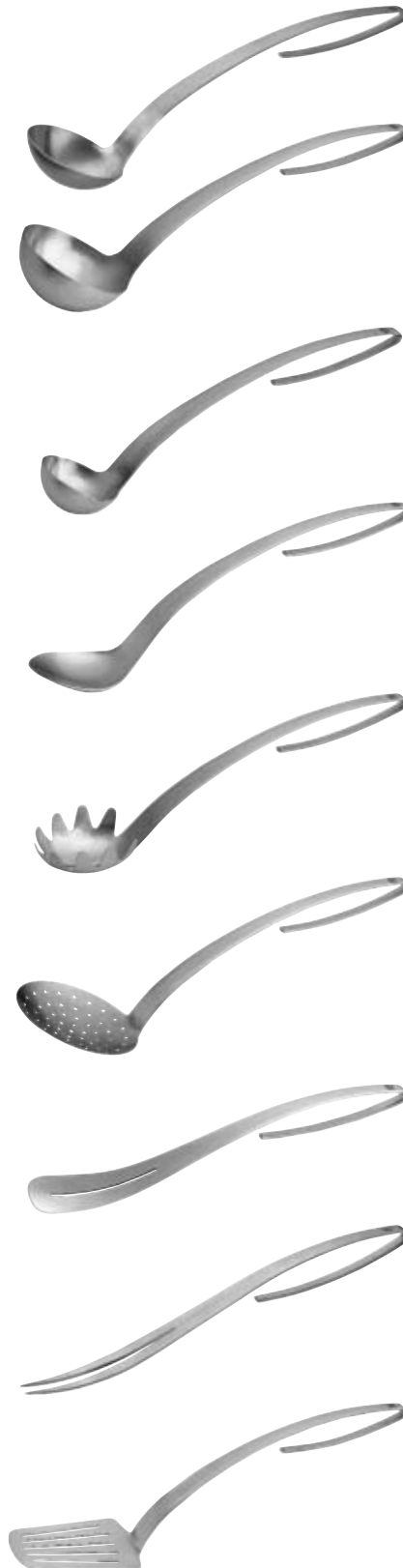
A universal talent for stirring and turning in pot and pan which can also be used for serving at the table. Excess fat drains through the small slit.

7. Serving fork

Holds the roast for cutting and does its job at the table together with the serving spoon.

8. Slotted turner

Turns fried food in the pan as well as meat, fish or vegetables in the oven. Excess fat drains through the slits.



The right kitchen gadget for every purpose: Turning and lifting

1. Slotted turner

Turns fried food in the pan as well as meat, fish or vegetables in the oven. Excess fat drains through the slits.

2. Turner (with nylon)

Turns even large and/or delicate foodstuffs with its especially large surface. Particularly suitable for coated pots and pans as the nylon shovel does not damage their sensitive surface. Excess fat drains through the slits.

3. Serrated server

With its serrated edge well suited for portioning dishes but also handy for serving pizza and pies. Excess fat drains through the slits.

4. Hamburger turner

Very elastic and flexible. Especially suited for turning, portioning and serving of soft, delicate dishes. Also handy for lifting and turning meat on the barbecue.

6. Spatula turner

A universal talent for stirring and turning in pot and pan which can also be used for serving at the table. Excess fat drains through the small slit.



The right kitchen gadget for every purpose: Pizza and pasta

1. Serrated server

With its serrated edge well suited for portioning dishes but also handy for serving pizza and pies. Excess fat drains through the slits.



2. Pizza cutter

The circular blade neatly cuts pizza and is also sharp enough for thicker dough. The finger guard prevents the finger from slipping on to the blade.



3. Spaghetti spoon

Lifts spaghetti und tagliatelle effortlessly and ready for serving from the pot. Liquid drains through the slit in the spoon.



4. Pasta tongs

The alternative to the spaghetti spoon. Perfect serving, including vegetables and salad, with the large tongs and optimum flexibility of both arms.



The right kitchen gadget for every purpose: Peeling

1. Moveable peeler

The blade slits have been designed to prevent peeled skin from getting caught. The moveable blades adjust perfectly to the shape of whatever needs peeling, thus allowing economical peeling as well as the conservation of important vitamins.

The **long moveable peeler** is well suited for round fruit and vegetable (e.g. potatoes and apples).

The **crosswise moveable peeler** is best suited for slim, long vegetables (e.g. cucumber, radish, carrots, asparagus).

2. Vegetable peeler

He was the inspiration behind the moveable peeler. Less comfortable because of the fixed blade but easier to control. With its double blade suitable for right- and left-handers. The slightly ground tip of the vegetable peeler removes dark spots or young shoots from the food.



The right kitchen gadget for every purpose: Decorating

1. Apple corer

Removes the core from fruits. Scooping is made easy with simply screwing the small prongs into the flesh, while the smooth surface prevents the fruit from being damaged.

2. Grapefruit knife

The curved blade has a serrated edge. Flesh from citrus fruits is easily separated from its segment along the skin and ready for serving.

3. Lemon zester

Cuts very fine strips out of the skin of citrus fruits and vegetable. Also well suited for decorating cakes, desserts and jelly. The sharp edges of the holes have been shaped so that only the surface of the skin gets cut but not the bitter white layer.

4. Melon scoop

Perfect for cutting out tiny balls of fruit flesh or vegetables needed for decoration, a bowl of punch or for soups. The thin rim helps to do the cutting job properly, liquid is drained through the hole which also makes scooping up the balls easier.

5. Ice cream scoop

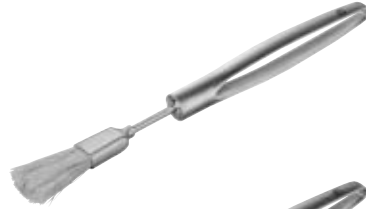
Forms ice-cream or semi-solid desserts into even scoops.



The right kitchen gadget for every purpose: Baking

1. Pastry brush

For quick and even greasing of baking tins, for decorating and buttering desserts or cakes. The removable brush top is easy to clean.



2. Pastry cutter

Separates pasta and pizza dough as well as short crust pastry with its corrugated wheel neatly, evenly and with a perfect pattern.



3. Whisk

Well suited for high, narrow containers (e.g. measuring jugs) and large mixing bowls. The thick wire copes with the heaviest of dough, whipping and blending cremes or dressings is also made easy.

Available in three sizes (length of wire) 11, 13 und 15 cm.



4. Pastry scraper

For stirring, mixing, spreading, scraping and lifting of pastry, dough and other foodstuffs. It is very versatile because of the rounded and the straight side and also well suited for pots and pans. The silicone scraper puts up with temperatures of up to 300° C but should not remain in hot pots or containers for more than 30 minutes.



5. Pastry spoon

Cleans bowls and pots cleanly and without scratches. Well suited for coated pots and pans. The silicone spoon puts up with temperatures of up to 300° C but should not remain in hot pots or containers for more than 30 minutes.



The right kitchen gadget for every purpose: Cheese

1. Cheese knife

The serrated knife cuts effortlessly even very hard cheese. The holes and grooves prevent the cheese from sticking to the blade. Because of the angular handle cutting is less strenuous and the slices will be even.



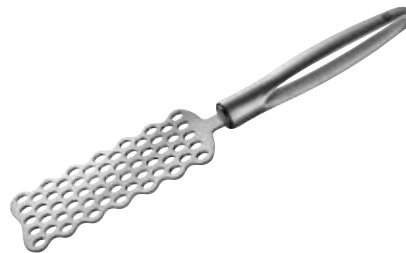
2. Cheese slicer

Simple handling without any stress because the slices will glide neatly along the sloping cutting edge through the gap in the blade. The special shape delivers slices ready for serving. The polished side of the slicer cuts the cheese into bite-sized pieces. Only the correct cut enables hard cheese to develop its aroma properly.



3. Parmesan plane

Grates aromatic Parmesan cheese flakes, fine on the one side, coarse on the other. Also suited for grating other hard cheeses or for chocolate, e.g. chocolate flakes for decorating desserts.



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The right kitchen gadget for every purpose: Opening

1. Can opener

Separates the lid cleanly and hygienically with an exact cut along the outside edge. Neither cutting wheel nor cutting edge will come into contact with the can's content and the lid which can be used to reseal the can, will also not fall in. There is no risk of injury because while being cut open the edge will be rounded automatically. Cutting wheel and cog wheels of hardened special steel (for better cutting properties) are embedded in a plastic case.



2. Bottle opener

Opens bottle caps with ease.



The right kitchen gadget for every purpose: More specialists

1. Garlic press

The patented knuckle-joint technology which requires minimal effort, manages even unpeeled garlic with ease. While all parts are firmly connected with each other, the garlic press is easy to clean owing to the foldable sieve.



2. Strainer

For straining, pouring and dusting. It is ideal for straining freshly brewed tea or coffee because the handle will sit comfortably on the cup or pot. Clean straining owing to the very fine mesh.



3. Meat tenderizer

The flat side can be used for flattening the meat, the napped side will break the meat's fibre evenly, thus making it very tender. Easy to handle because it is well-balanced.



4. Potato masher

Ideal for preparing mashed potatoes. Pre-cooked potatoes are easily mashed with the solid head part on its two supports.



5. Mincing knife

The double blade of stainless steel cuts herbs without any pressure quickly, precisely and easily, using one hand only.



6. Mincing knife set

The mincing board is made of ash wood, untreated, long-lasting and in compliance with food regulations. Rubber "feet" make sure that the board does not slip. The hollow in the board makes this set unique. This is where the knife will sit when not in use, safely secured by a magnet. The set can also be kept on the practical wall rack, thus saving space.



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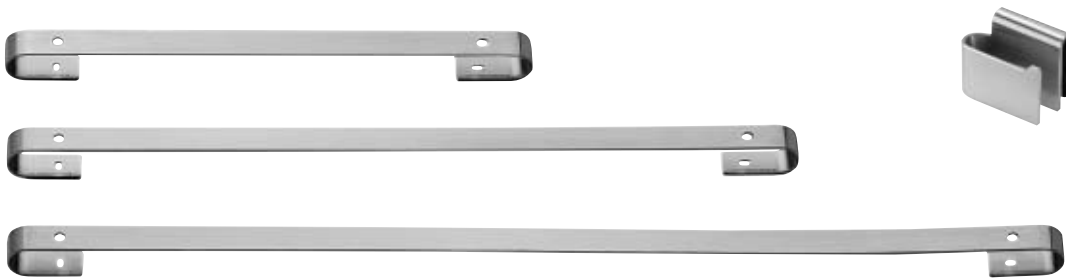


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The right kitchen gadget for every purpose: Safekeeping

Wall rack and hooks

There are special stainless steel wall racks for the TWIN Select kitchen gadgets. They come in three sizes (40, 60, 80 cm). All serving tools with long, curved handles will go on the rack without extra support. The hooks have been especially developed for the TWIN Select handles. Their plastic padding prevents slipping.



Apart from being neatly arranged, the wall rack is also safe, gentle to the material and space-saving. No more searching for kitchen gadgets in overflowing drawers, no accidental injuries from sharp blades. The kitchen gadgets are where they are needed: always handy above the work top.



Kitchen gadgets



Bar accessories

Wine bottles should be opened gently to give the wine a chance to breathe. Cork screws of the simple kind often have to throw in the towel when the cork sits very tight. The result: the bottle can't be opened or cork sediments remain in the wine. Wine connoisseurs keep an eye on the cork to make sure that the opener's spiral does not push through the cork. This could seriously damage the quality of the wine.

To choose the right cork screw is therefore of particular importance. ZWILLING J.A. HENCKELS offers a number of different top-quality models which are handled differently but follow the same principle: to lift the cork neatly, easily and safely out of the bottle and guarantee unspoilt pleasure when drinking wine.

The different models are shown on the following page.

Bar accessories

1. Cork screw

ZWILLING J.A. HENCKELS distinguishes between double-lever and normal cork screw. Both systems comprise a sharpened spiral with a sharp and pointed tip. The spiral bores easily and safely into the cork without slipping or damaging it. Because spiral and thread have been perfectly adjusted, bottles can be opened with minimum effort. Equally important, the synthetic holder keeps the bottle neck in place and prevents glass splinters.

The cork screw is available in three different versions, nickel plated, dark tin-plated and chrome-plated. All three are identical in their function.

How to use: turn the handle to the right. To draw the cork throw the lever over and continue turning until the cork is safely removed from the bottle. Even very long corks do not pose a problem.

The double-lever cork screw is dark tin-plated and comprises an integrated cap lifter. The lever action can be operated with minimal effort. Even hard and solid corks do not stand a chance with the wide open spiral.

How to use: place the synthetic holder centrally on the bottle neck and turn the spiral clockwise until lever starts lifting. Press down the levers and de-cork the bottle safely and easily.



Bar accessories

2. Waiter's knife

ZWILLING J.A. HENCKELS offers two waiter's knives that meet the heavy-duty demands of the catering industry. Thanks to perfect function, the ideal lever mechanism and the comfortable shape bottles can be opened effortlessly.

The heart of both waiter's knives is the spiral "with the soul". That is the term for the opening in the centre of the spiral that should be big enough to accommodate a matchstick. The soul ensures that spiral and cork are pulled out of the bottle together. Thus the cork won't break.

Both waiter's knives have an additional foldable foil cutter that enables effortless and easy cutting of the foil. There is also an integrated cap lifter.

How to use: place the spiral on top of the cork and turn the knife clockwise. Place the lever at the rim of the bottle neck and push the lever upwards, the lever force ensures an effortless pulling of the cork.



3. Champagne bottle sealer

To enjoy the full flavour of sparkling wine or champagne it needs to be treated carefully. A silver spoon may prevent the loss of "sparkle" – even better is the tight fitting champagne bottle sealer.

The satin-finished champagne bottle sealer by ZWILLING J.A. HENCKELS comprises an elastic rubber seal and two wings for the tight sealing of the bottle. Champagne and sparkling wine keep their full flavour and the highest possible share of carbonic acid.

