

Facts About Forks


POT FORKS

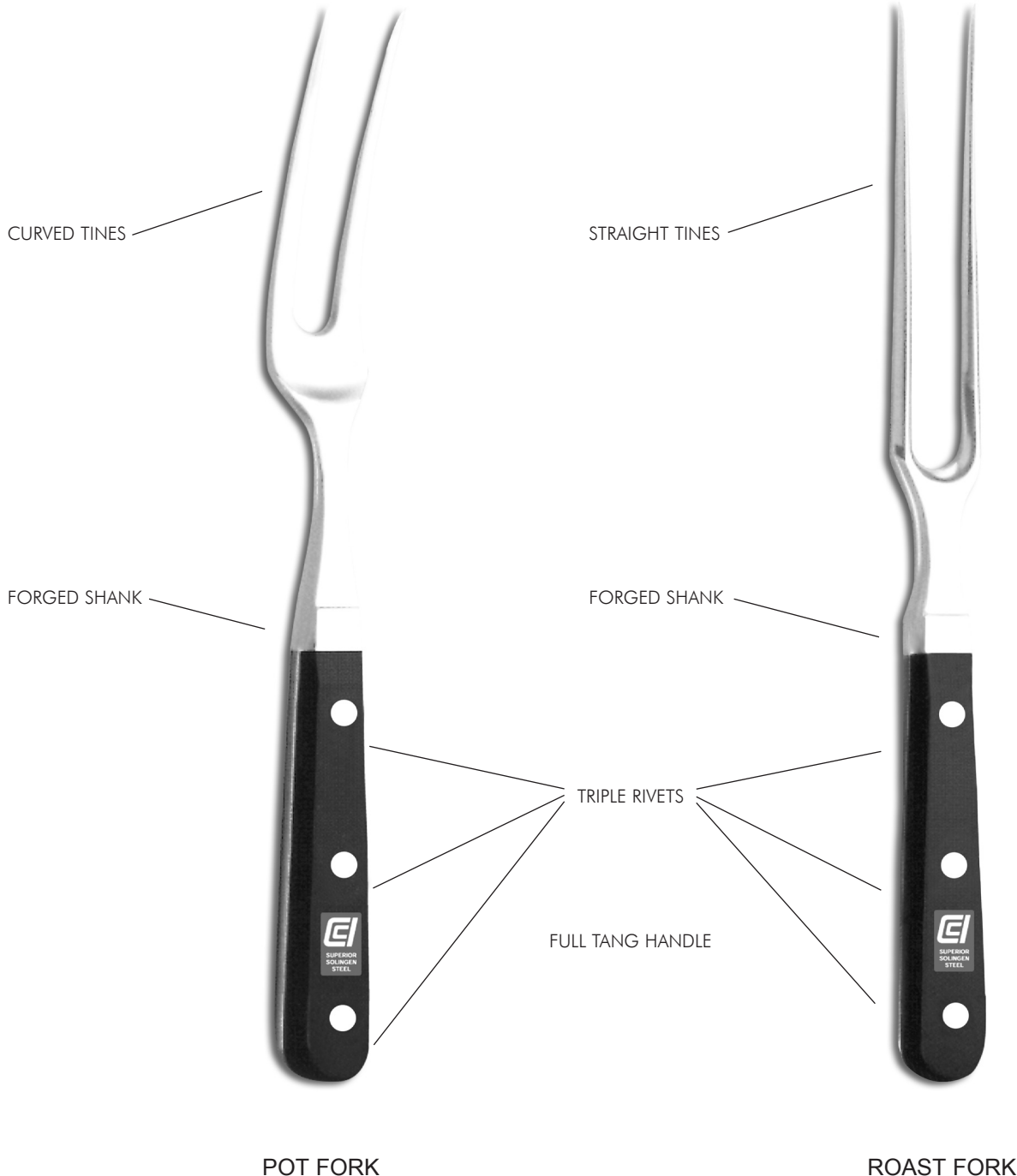
Pot Forks have short curved tines and are designed to lift a piece of meat (a roast for example) safely out of a pot.

ROAST FORK

Roast Forks have long straight tines, and are mainly used for holding meat during carving. The long tines can go through the piece of meat to help hold the meat steady on the cutting surface.

Both Pot Forks and Roast Forks come in various lengths to accommodate different tasks.

CCI Superior Culinary Master® forks are precisely tempered to prevent bending, a fork that bends while lifting meat from a pot could be dangerous. 



POT FORK

ROAST FORK