

March 24

The world of grilling – F. DICK 40 cm (15 ½”) BBQ tongs – for the perfect grilling experience

Year by year, BBQ is the trend that just won't quit. But for the perfect BBQ evening, you will need more than the right grill and good ingredients. The right tools are the secret to guaranteed grilling success. Friedr. Dick presents all-new BBQ tongs that can be used to easily and securely grip and turn meat, fish, and vegetables of any size.

The shape of the F. DICK BBQ tongs is slightly pointed at the end, for securely picking up small pieces of meat or vegetables. However, the tongs can also open wide to hold even large grilled items. They have a stable design perfect for larger pieces of meat and fish. They have a balanced overall length of 40 cm (15 ½”). The length of the tongs means that you can stand farther away from the grill, reducing the risk of burns, while remaining close enough for precise, comfortable handling.

Thanks to the robust and simple closure mechanism, the tongs can be opened, closed, and locked quickly and with little force. The tongs take up very little space when stored, and can be hung up easily on the grill or in the kitchen by the eye. The tongs are made from stainless material, meaning they are easy to clean.

Friedr. Dick has been committed to sharpness since 1778: a success story that began in Esslingen in southern Germany with a small file-cutting workshop, which developed into a quality company with a complete product range for chefs and butchers – from a filing specialist to the epitome of truly good knives. Tough quality criteria and high design standards characterise the traditional professional brand. Every Friedr. Dick knife is made of the highest quality steel and impresses with perfectly balanced blades as well as ergonomically shaped handles for perfect cutting ability. The company's long tradition and experience in

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Press Release



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manufacturing products for professionals have enabled it to continuously develop innovative new products.

Further information is available from:

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