

LOVE
COOK
LIVE
125 JAHRE
RÖSLE



SINCE 1888

RÖSLE SPECIALTY RETAILER CATALOGUE 2013

Goodness. Beauty. Truth.
For 125 years.





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ANNOTATION



New



Spare Part,
Accessories



Discontinued Items –
limited quantities



Electric



Ceramic



Gas



Induction



Dishwasher safe



Certified EU stan-
dard for hygiene



Weight



Measurements /
packing dimensions

Measurements and weights for packed
items include the packaging

LOVE COOK LIVE

LOVE

The way to a person's
heart is through the
stomach.

*We wish it were that
way more often.*

People are planting seeds, watering plants, watching them grow; pruning them, spending months to care for them and the fruit is frequently harvested piece by piece – by hand. Yes, we may indeed be aware of the fact that our produce is grown with lots of love and that a lot of work goes into its cultivation. Yet, do we all truly appreciate these enormous efforts? At Rösle, we are convinced that the time is ripe to once again open our eyes and hearts. Let's all shop, prepare and enjoy consciously. Isn't it wonderful to stroll through the farmer's market, be amazed by the vast selection and to chat with the farmers selling their wares?

In our eyes, these are moments that put a spring in our step and that inspire us a lot. Join us to revive this sensual experience: the feeling of love reaching a man's or woman's heart...





LOVE COOK LIVE

COOK

Every pot needs
a matching lid.

*That's why we offer an
amazing 563 other
products that will make
every chef happy.*

It is a beautiful moment of joy when two who belong together find each other. The instant of that first encounter that lets us know right away that this is the perfect match. It is also the moment that prompts us to wonder how we could ever live without this particular peeler or bowl until now.

It is a fact that anyone who loves to cook will have an extraordinary relationship with his or her kitchen tools. One of the expectations is that they will make cooking a rewarding experience and last for a long time. We stand behind our products. With great passion and with a huge selection of premium quality products that are developed and tested in close partnership with experienced professional chefs. Everything we do is driven by novel ideas that aim at delivering perfect award winning functions and designs again and again.



LOVE COOK LIVE

LIVE

Don't talk with your
mouth full.

*We'd rather see you
gossip, discuss, joke,
celebrate, squeal
and laugh.*

An old German rule was: don't talk while you're eating. Well, we actually prefer that while you eat you enjoy lots of conversation, small talk, discourse, practical joking, or even a celebratory spirit and that you break out in giggles and laughs.

„How was your day? Have you ever heard this story? Hahaha, our neighbor recently told me a crazy tale...” Dinner table conversations and a story here and there are the best ingredients for a happy meal with your family or friends. After all, enjoying food is an integral part of life! It's an opportunity to share your time, experiences and opinions with others. Which other occasion brings people together so closely to spend some time with each other these days? Nothing can rival what happens around the dinner tables and in the kitchens of this world. It is place where enjoyment is created with others. Sharing with them also makes the food taste so much better. It pleases the palate and sprinkles your lifestyle with the perfect dash of seasoning.



01

New Products 2013

Special Cookware and Kitchen Tools



Cooking Spoon



Cookbook Holder



Stainless steel Smoker /
Stainless steel Round Steamer



Tajine



Salad Spinner



Baking for Kids



Children's 5-piece Baking Set



Mixing Bowl



Dough Roller

New Products 2013



Art.-No. 91371 | Dimensions Ø 28 cm, 36 x 29 x 16 cm

Stainless steel Smoker

This high quality stainless steel stove top smoker allows you to smoke – for instance – fresh fish quickly and easily. The lid made of unbreakable glass featuring an all-around silicone seal, secures the lid in place and prevents leaks safely. The thermometer, which is enclosed with the smoker, makes monitoring the smoking process very convenient. The package includes a smoker insert, wood chips for smoking as well as a complete user manual with recipes for you to try. The stove top smoker is dishwasher safe and can be used in combination with all common household cooking ranges.



Art.-No. 91373 | Dimensions Ø 28 cm, 36 x 29 x 16 cm

Stainless steel Round Steamer

This stainless steel pot, which comes with an airtight sealing lid made of unbreakable glass, is the perfect solution for anyone who wants to coddle or steam meat, fish, poultry and vegetables gently without destroying valuable nutrients. The lid, which has an integrated thermometer allows you to monitor the cooking process, but can also be easily removed. An interior trivet with a silicone surface prevents smaller food components from falling through to the bottom of the pot, where they would otherwise stick.



Art.-No. 91370 | Dimensions Ø 24 cm, 34,5 x 26 x 23,5 cm

Tajine

Our version of this traditional North African stew pot with its pyramid shaped lid is made entirely of stainless steel. Hence, it neither requires soaking in water nor seasoning prior to use. Given that it braises and stews meat, fish and vegetables slowly at a low temperature, this is an excellent tool for nutrient rich cooking. The ergonomically designed handles make it very easy to work with. Moreover, it is dishwasher safe and can be used on ceramic cooking surfaces, electrical, gas as well as induction ranges. As an additional benefit, the pan can also be used on its own to serve foods.



Art.-No. 15695 | Dimensions 27 x 25,5 x 18,5 cm

Salad Spinner

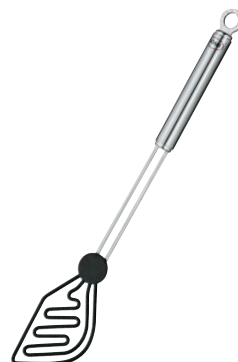
Our salad spinner consists of the genuine RÖSLE bowl with a lid made of unbreakable glass, a basket insert and a turn table. The crank mechanism with a transfer rate of 7:1 guarantees that the spinning will produce the desired results every time. The crank mechanism sits slightly off to the side inside the lid, so that the bowl can be conveniently held with one hand. Both can be operated easily and do not require a lot of force. The stainless steel bowl can of course also be used on its own as a mixing bowl or for serving salads. Just like all of the other spinner parts it is dishwasher safe.

New Products 2013

Art.-No. 95674 | Dimensions 32 x 5,6 x 1,6 cm

Cooking Spoon (Silicone)

The cooking spoon with its round stainless steel handle and silicone coated stirrer is the perfect partner for pots and pans featuring nonstick coating. Its patented combination of stainless steel and silicone guarantees extraordinary longevity and is heat resistant up to 260 °C. Thanks to the flexible external wire loop hanger, the tool is also very easy to work with.



Art.-No. 19091 | Dimensions 25 x 18 x 2 cm

Cookbook Holder

The practical cookbook holder sports a modern design; it is also easy to use and clean. It holds cookbooks up to size DIN A4 (letter size) and weights of up to 4 kg. However, it can also be readily used as a support for tablet PCs. It folds up quickly for compact storage.



Art.-No. 12400 | Dimensions 17,5 x 22,5 x 5,5 cm

Children's 5-piece Baking Set

The baking set for kids comprises a whisk, a dough wheel, a baking brush and a dough spatula. All parts are fully functional and boast the same high quality as other RÖSLE products. They come with attractive red handles. All can be placed into the practical holder to keep them organized. Each of these baking tools is of course dishwasher safe, food quality, FDA and LFGB approved. The baking set for kids is designed for children aged 3 and older.



Art. No. 12406 | Dimensions 19,5 x 16,5 x 13,0 cm

Mixing Bowl

The perfect addition to the Children's Baking Set. Sturdy, light and scratch-resistant melamine mixing bowl made. With spout, grip and non-slip base.

Art. Nr. 12407 | Dimensions 37,0 x 5,4 x 5,4 cm

Dough Roller

Indispensable for baking. Sturdy, with smooth running bearings, made of reinforced plastic. Roller diameter 5.4 cm, 15 cm wide. Plastic handles and suitable for use by children.



TOP 10

Our own values – your best selling points.

1.

Unrivalled quality

We develop tools that will hold their value instead of products that accommodate short lived trends. To achieve this, our top priority is delivering maximum quality. This process includes everything from the selection of materials to concise manufacturing to the finished product. Stainless steel is always an absolute given.

2.

Compelling functions

We develop our products in close cooperation with professional chefs and consumers. While we do this we like to pay close attention to the way people work with their hands. We listen. Consequently, our ideas evolve into compelling tools in multiple steps.

3.

Award-winning design

A great idea should also come to life in an attractive design. First and foremost, it does of course have to take into account the principles of ergonomics and function. However, it is a given that it has to incorporate a sense of modernity and style. We are absolute masters at achieving all of these goals and this is evident in the numerous awards we have received.

4.

More sustainable products

We are committed to reinforcing the awareness of nature and the respect for good food. Everything we put on our tables to eat should be grown, delivered and processed with an appreciation of our environment. This also applies to our efforts to manufacture products with long useful lives.

5.

New love

Love is a word that describes something deep, very dear to our hearts. But we can also experience it every day in small things. For instance, there's our love for favorite recipes. Yet it does go far beyond that: isn't it magnificent to inspire a love for cooking in others, a love for great ingredients or the beautiful feeling of being able to share something we enjoy?

6.

Great inspiration

Those who do not just focus on the plate before them when cooking will discover a fascinating world that is chockfull of ideas, stories, traditions and emotions. We want to bring this world to life and make it more attainable.

7.

Diversity for every individual

It is our objective to offer a portfolio that gives everyone the perfect personal tools they need to truly enjoy preparing meals and cooking. Regardless of whether the customer is left-handed, a fan of kiwis, a grill master or a potato lover. We offer a range that is truly one-of-a-kind.

8.

Steeped in tradition

RÖSLE has been in business for 125 years. During our anniversary year, we will celebrate the long history of our enterprise with you, our partners, with numerous promotions aiming to ensure our mutual success. We always have our eyes trained on the future – a future that will continue to honor our traditional values and that is driven by our courage to implement new ideas.

9.

Social action

Our name is a synonym for consistency in the eyes of our employees and a guarantor of a sustainable cooperative spirit from the perspective of our partners. Moreover, we are committed to applying this attitude to our products as well. After all, cooking and sharing meals are important cornerstones in our social interactions with others.

10.

Warranty policies that keep our promises

RÖSLE products are made to bring users years of enjoyment. From the very first day. We back this promise with a compelling warranty: for 10 long years and consequently well beyond the warranty laws of any nation on earth. Cooks can count on products that will work perfectly, backed by a guarantee that is in effect as of the purchase date. So remember to keep your purchase receipts!

RECOMMENDED BY CHEF FRANK HEPPNER

Excellent kitchen tools.



**DESIGN
PLUS**



AUSGEWÄHLT
FÜR DIE SONDERSCHAU
FORM



02

Kitchen and Serving Utensils

LOVE

Soups have been a part of the human diet since the Stone Age. Initially they were eaten for breakfast, but it did not take them long to also conquer the lunch and dinner tables. Regardless of whether they are made with a clear broth, a thickened broth, pureed ingredients or as creamed soups or whether you prefer soups enhanced with cream, vegetable stews, meat stews, noodle soups or bone marrow reinforced broths, single pot stews or even cold soups – delightful homemade soups are always fantastic comfort food choices.

LIVE














Humans simply love their soups and have done so for close to 9000 years. Way back then, everyone spooned out the delightful broth from the communal pot. Things have changed a lot since then, however, eating cups or bowls full of succulent soup with friends at the table is still a wonderful experience.

COOK

















Serving food could not be easier. Our ladle with a sturdy 3 mm thick handle and ergonomic angular design as well as rounded edges and an all-around dispensing rim prevents spillages of any kind. It feels very secure in the hand and is available in five different sizes and handle lengths.


















Kitchen Utensils with hooks

	Article description Use and advantages	Europ. BarCode 4004293	Total length cm	Diameter cm	Contents liter	g
		Art.-No. Ctrl.-No.				
 FORM '94  	Ladle with pouring rim With a choice of five different sizes and handle lengths this selection of ladles provides a made to measure solution for ladling and portioning. With all round pouring rim for drip-free pouring.	10006 1	25,5	6,0	0,04	138
		10007 8	27,5	7,0	0,07	161
		10008 5	30,0	8,0	0,12	188
		10009 2	32,0	9,0	0,16	217
		10010 8	34,5	10,0	0,23	247
	 Packing dimensions from page 170					
 FORM '94 	Portioning Ladle For ladling or portioning liquids of every consistency. The pouring lips on both sides of the ladle facilitate exact pouring. For right and left handed use.	10001 6	25,5	6,0	0,04	140
	 LxWxH (cm): 25,5x6,0x5,0					
	Article description Use and advantages	Europ. BarCode 4004293	Total length cm	Diameter cm	Measurements front part cm	g
		Art.-No. Ctrl.-No.				
 FORM '94 	Sauce Ladle For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring.	10060 3	25,0		6,5 x 5,5	136
	 LxWxH (cm): 25,0x8,0x6,0					
 FORM '94 	Basting Spoon For basting food in the oven and ladling from flat containers and pans. The long handle protects hands from heat.	10062 7	31,5		8,5 x 6,0	144
	 LxWxH (cm): 31,5x6,0x3,0					







Kitchen Utensils with hooks

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Contents liter	g	
Deep Skimmer For blanching vegetables or fruit. The high rim prevents food from slipping off. The flat base helps lift delicate items especially carefully. <p> LxWxH (cm): 33,0x11,0x8,0</p> <p></p>	10041 2	33,0	11,0		204	 FORM '94
Skimmer For skimming, draining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and deals with delicate food very carefully. <p> Packing dimensions from page 170</p> <p></p>	10050 4 10052 8	32,0 35,0	10,0 12,0		168 209	 FORM '94
Fine Skimmer For skimming and straining pasta or noodles and lifting out deep-fried items. Liquid drains away quickly through the large area of fine perforations. Small pieces of food can be lifted out completely of the liquid. <p> LxWxH (cm): 35,0x12,0x7,0</p> <p></p>	10057 3	35,0	12,0		202	 FORM '94
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	g	
Vegetable Spoon To serve and portion well-drained vegetables. Fats and liquids quickly drain away through the perforations in the base of the spoon. <p> LxWxH (cm): 31,5x6,0x3,0</p> <p></p>	 10064 1	31,5		8,5 x 6,0	142	 FORM '94
Pancake Slice The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease. <p> LxWxH (cm): 33,0x7,5x3,0</p> <p></p>	10070 2	33,0		10,5 x 7,5	154	 FORM '94













Kitchen Utensils with hooks

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	g
 FORM '94	Turning Slice perforated When serving oil and fat efficiently drain away through the large perforated area in the blade. Ideal for fish and lasagne.	10071 9	33,0		10,5 x 7,5	148
	 LxWxH (cm): 33,0x7,5x2,5 					
 FORM '94	Fish Slice The fine blade with its rounded edges allows delicate items such as fish to easily be lifted and turned without damage. The slots guarantee efficient drainage of fats and liquids.	10075 7	34,5		12,0 x 9,0	155
	 LxWxH (cm): 34,5x9,0x4,0 					
 FORM '94	Turner This ergonomically designed utensil sits comfortably in the hand when placing, turning or lifting food out of the pan.	10090 0	34,0		11,0 x 7,0	145
	 LxWxH (cm): 34,0x7,0x2,0 					
 FORM '94	Spaghetti Spoon The toothed rim and the hole in the centre solve all problems when lifting, stirring or serving spaghetti and noodles.	10087 0	29,5	7,0		147
	 LxWxH (cm): 29,5x7,0x3,5 					
 FORM '94	Wok Turner The ideal tool for lifting, turning, stirring and serving food from the Wok.	10110 5	31,0		8,5 x 9,0	160
	 LxWxH (cm): 31,0x9,0x2,5 					

















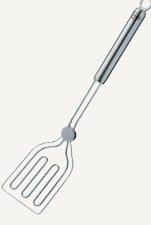
Kitchen Utensils with hooks

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	g	
Trout/Asparagus Slice Ideally suited for lifting asparagus, boiled fish, potato slices and vegetables. The curvature of the blade prevents food from slipping off.	10120 4	38,0		11,5 x 16,0	297	 FORM '94
LxWxH (cm): 36,0x16,0x3,0 						
Original White Sausage Lifter in gift packaging Bavaria's sizzling new discovery for stylish and careful lifting of White Sausages out of pots, cauldrons and casseroles. In attractive gift packaging.	10124 2	33,5		11,5 x 3,6	385	 FORM '94
LxWxH (cm): 34,0x11,8x3,9 						
Roasting Fork The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage.	10085 6	34,0		9,5 x 3,2	130	 FORM '94
LxWxH (cm): 34,0x3,2x2,0 						

















Kitchen Utensils with round handles

Article description Use and advantages	Europ. BarCode 4004293	Total length cm	Diameter cm	Contents liter	g
	Art.-No. Ctrl.-No.				
 <p>Ladle with pouring rim Three different sizes and handle lengths for ladling and portioning. With all round pouring rim for drip-free pouring.</p> <p> LxWxH (cm): 33,5x10,0x8,0</p> <p></p>	10609 4	33,5	9,0	0,16	245
 <p>Sauce Ladle For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring.</p> <p> LxWxH (cm): 27,0x8,0x4,5</p> <p></p>	10660 5	26,5			161
 <p>Basting Spoon silicone For basting and portioning food in the oven or pots and pans. Ideal for use in coated pans. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.</p> <p> LxWxH (cm): 33,0x6,1x4,0</p> <p></p>	10621 6	33,0			210
Article description Use and advantages	Europ. BarCode 4004293	Total length cm	Diameter cm	Measurements front part cm	g
	Art.-No. Ctrl.-No.				
 <p>Pan/Wok Turner silicone The coated spoon for careful lifting, turning, stirring and serving food from the Wok. Prevents scratches and damage to coated pans. Heat resistant up to 260 °C/500 °F. Durable bond between stainless steel and silicone.</p> <p> LxWxH (cm): 33,5x9,4x3,5</p> <p></p>	10624 7	31,0		9,0 x 9,1	240




















Kitchen Utensils with round handles

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Contents liter	g	
Deep Skimmer For blanching vegetables or fruit. The high rim prevents food from slipping off. The flat base helps lift delicate items especially carefully. <p> LxWxH (cm): 35,0x11,0x8,0</p> 	 10641 4	34,5	11,0		229	
Skimmer Flat design with large perforations for skimming, straining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and deals with delicate food very carefully. <p> LxWxH (cm): 37,0x12,0x10,0</p> 	10652 0	36,5	12,0		199	
Turning Slice perforated The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease. The perforations allow efficient drainage of fats and liquids. <p> LxWxH (cm): 36,0x7,5x5,5</p> 	10671 1	34,5			184	
Turner silicone For turning, dividing, lifting and portioning in coated pans. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone. <p> LxWxH (cm): 35,5x7,0x3,0</p> 	10622 3	35,5			220	
Turner flexible The turner is formed from round wire loops with no corners or sharp edges. The angled handle is an additional plus for easy handling. <p> LxWxH (cm): 35,0x8,0x4,5</p> 	 10680 3	34,5			160	






Kitchen Utensils with round handles

Article description Use and advantages	Europ. Bar Code 4004293	Total length cm	Diameter cm	Contents liter	g
	Art.-No. Ctrl.-No.				
 <p>Spaghetti Spoon The toothed rim and the hole in the centre solve all problems when lifting, stirring or serving spaghetti and noodles.</p> <p> LxWxH (cm): 31,0x7,0x5,0</p> <p></p>	10687 2	31,0	7,0		177
 <p>Wire Skimmer For lifting out fried food. The front part of this skimmer is from a wire loop. The wide distance between wires ensures quick and efficient draining away of fats.</p> <p> Packing dimensions from page 170</p> <p></p>	95681 1 95682 8	38,5 40,0	12,0 14,0		190 212
 <p>Wire Skimmer (fine mesh) The fine wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.</p> <p> Packing dimensions from page 170</p> <p></p>	95781 8 95782 5	38,5 40,0	12,0 14,0		190 216
 <p>Wire Skimmer (coarse mesh) The coarse wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.</p> <p> Packing dimensions from page 170</p> <p></p>	95791 7 95792 4	38,5 40,0	12,0 14,0		195 212
 <p>Cooking Spoon classical This Cooking Spoon is completely from stainless steel, strong, durable and hygienic. Perfect for stirring, beating and blending.</p> <p> LxWxH (cm): 31,5x6,0x1,5</p> <p> </p>	95671 2	31,5			120
















Kitchen Utensils with round handles

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Number of wires	Diameter cm	g	
Cooking Spoon silicone The ideal for stirring, beating and blending is covered in silicone for a non-stick coating and heat resistant to 260 ° C. Ideal use on cookware with non-stick coating.	 95674 3	32			90	
						
Cooking Spoon classical silicone For mixing and folding in. Ideal for use in coated pans. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	10620 9	31,5			150	
 LxWxH (cm): 31,5x5,6x2,0 						
Salad Serving Spoon Set The set comprises the Serving Spoon and the Serving Spoon slotted. Perfect for serving and portioning all types of salad, such as lettuce, coleslaw, Russian salad etc. In attractive gift packaging.	 10795 4				346	
 LxWxH (cm): 33,0x9,2x3,0 						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm			g	
Barbecue Turner Burgers or steaks – with the slanted edge of the Barbecue Turner blade, meat is effortlessly lifted from the grill.	 12365 7	46,0			390	
 LxWxH (cm): 4,6x1,1x0,5 						
Barbecue Fork The slender prongs of the fork hardly prick the flesh, preventing loss of juice and keeping it juicy and tender.	 12366 4	46,0			280	
 LxWxH (cm): 4,6x0,3x0,3 						













Kitchen Utensils with round handles

Article description Use and advantages	Europ. BarCode 4004293	Total length cm	 g
	Art.-No. Ctrl.-No.		
<div></div> <div><p>Barbecue Basting Brush</p><p>The Barbecue Basting Brush with double utility: a scoop style face for ladling sauces and a basting face for spreading marinades. The heat resistant, silicone front part is easy to clean and also replaceable.</p></div> <div><p> LxWxH (cm): 4,6x0,6x0,4</p><p></p></div>	 12367 1	46,0	310













Serving Utensils Series 600

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	g	
Soup Serving Ladle For serving and portioning soups. The spoon with its diameter of 8.5 cm/3.3 in. holds approx. 110 ml/0.12 qt. Incorporates a pouring rim for drip-free pouring. Seamless one piece manufacture.	12602 3	30,0	8,5		184	
 LxWxH (cm): 30,0x8,5x6,0 						
Serving Ladle For serving and portioning small quantities. The ladle has a diameter of approx. 7.0 cm/2.8 in. and holds approx. 70 ml/0.07 qt. Incorporates a pouring rim for drip-free pouring. Seamless one piece manufacture.	12604 7	25,0	7,0		113	
 LxWxH (cm): 24,0x7,0x5,5 						
Sauce Ladle For serving and portioning sauces. The two incorporated pouring lips of the oval-shaped ladle ensure exact and drip-free pouring. Seamless one piece manufacture.	12607 8	18,0	5,0	5,0 x 6,5	59	
 LxWxH (cm): 18,0x6,0x4,0 						
Vegetable Spoon For serving and portioning any side dish. Seamless one piece manufacture.	12615 3	24,0		7,5 x 5,8	79	
 LxWxH (cm): 24,0x5,5x2,5 						
Salad Spoon Excess dressing drains through the slot in the spoon base. Proves useful for serving side dishes and fruit. Seamless one piece manufacture.	12616 0	24,0		7,5 x 5,8	72	
 LxWxH (cm): 24,0x6,0x2,5 						













Serving Utensils Series 600

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	g
	Serving Spoon For serving and portioning any side dish. Especially suitable for serving potatoes and dumplings due to wider spoon end. Seamless one piece manufacture.	12618 4	21,0		7,5 x 5,8	63
	 LxWxH (cm): 21,0x5,5x3,5 					
	Serving Fork The two pronged fork is just the tool for serving salami, cheese, ham or meat. Seamless one piece manufacture.	12622 1	20,0		5,0 x 1,5	34
	 LxWxH (cm): 20,0x1,0x1,0 					
	Pie Server For serving cake and portioning gateaux. The triangular blade is 11 cm/4.4 in. in length. The handle is set at a cornered angle to the blade for better handling. Seamless one piece manufacture.	12640 5	23,0		11,0 x 5,0	53
	 LxWxH (cm): 23,3x5,0x1,0 					
	Salad Tongs Serving tongs suitable for meat, salads and vegetables. One smooth blade edge, one toothed. Manufactured in 1.5 mm/0.06 in. gauge stainless steel, seamless one piece manufacture.	95280 6	27,0		7,0 x 5,5	171
	 LxWxH (cm): 28,0x11,0x5,6 					

Serving Utensils Series 700

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Contents liter	Measurements front part cm	g	
Sauce Ladle For serving and portioning sauces. The oval-shaped ladle with its all-round pouring rim ensures drip-free pouring. Seamless one piece manufacture.	24063 7	28,5	0,05	6,0 x 7,0	138	
 LxWxH (cm): 27,0x7,5x2,0 						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Contents liter	g	
Dressing Ladle The round ladle with its all-round pouring rim ensures exact drip-free pouring. The handle is set at a right angle to the spoon making it an ideal utensil for use in narrow containers. Seamless one piece manufacture.	24064 4	29,5	6,0	0,04	139	
 LxWxH (cm): 29,1x6,4x6,2 						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	g	
Spaghetti Spoon The forked sides and the hole in the centre solve all problems when lifting, stirring or serving spaghetti and noodles. Seamless one piece manufacture.	24065 1	33,0		8,5 x 6,5	142	
 LxWxH (cm): 33,0x6,5x4,0 						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm		Measurements front part cm	g	
Basting Spoon straight The handle is set at a low angle to the spoon so it is ideal for basting food as well as for serving at the buffet. Seamless one piece manufacture.	24066 8	34,5		10,0 x 7,0	180	
 LxWxH (cm): 35,5x7,0x4,0 						

Serving Utensils Series 700

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	g
	Straining Spoon For serving and portioning any side dish. Liquids drain through the perforations in the base of the spoon. Seamless one piece manufacture.	24067 5	35,5		10,0 x 7,0	180
	 LxWxH (cm): 35,2x7,0x4,0 					
	Ladle Incorporates an all-round pouring rim for exact drip-free pouring. Seamless one piece manufacture.	24068 2	36,5	10,0		246
	 LxWxH (cm): 35,5x10,0x7,5 					
	Roasting Fork The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage. Seamless one piece manufacture.	24069 9	35,0		10,0 x 3,0	160
	 LxWxH (cm): 32,0x7,0x6,0 					
	Perforated Turner Just the thing for dividing and portioning food such as quiches or soufflés. The large perforations in the spoon base allow fat and liquids to drain well. Seamless one piece manufacture.	24070 5	38,0		12,0 x 9,0	196
	 LxWxH (cm): 38,5x9,0x3,0 					





03

Palettes and Spatulas

LOVE

Handling groceries with care is a form of love. This also includes the exercising of restraint and not to throw away leftovers frequently because they may not be enough for a complete family meal. Weren't oven baked casseroles invented specifically for the resourceful use of such foods? Probably. After all, you can combine lots of great tasting foods in a casserole and put a fantastic meal on the table.

LIVE













Imagine yourself arriving back at home, forgetting about the cares of the day and putting a freshly prepared casserole into your oven. Now all you have to do is wait. As the delicious fragrances of the baking food whets your palate, looking forward to a great hot meal is so comforting that it makes even rather gray days feel warm.













COOK

Spatulas have many talents. They can be used to lift, turn over and serve foods. Sporting a design that is perfect for use with casserole dishes, they have an angle that makes it easy to slide in, under and dish out a serving. They are flexible enough to get into places they need to without bending too much. Their edges are very thin, so they slide easily under the food. Our spatulas come in designs with and without holes.

Palettes and Spatulas

	Article description Use and advantages	Europ. Bar Code 4004293	Total length cm	Blade length cm	Blade width cm	g
		Art.-No. Ctrl.-No.				
 FORM '90	Straight Palette For smoothing pastries, creams and icings and for lifting cakes and pies.	12552 1	39,0	25,0	3,5	157
	 LxWxH (cm): 39,0x3,5x2,0					
 FORM '90	Angled Palette The angled blade allows spreading and smoothing of glazes and icing while still in the baking form and easy lifting out of moulds.	12558 3	37,0	25,0	3,5	137
	 LxWxH (cm): 38,0x3,5x3,0					
 FORM '90	Angled Spatula The angled blade allows easy lifting out of pans, moulds or baking trays. The straight edge is useful for cutting.	12564 4 12543 9	26,0 32,0	13,5 17,5	6,5 6,5	141 166
	 Packing dimensions from page 170					
 FORM '90	Angled Spatula silicone For easy turning and lifting out of pans, moulds or baking trays. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	10623 0	26,0	13,5	6,7	190
	 LxWxH (cm): 26,0x6,7x2,5 					
 FORM '90	Angled Spatula perforated The angled blade allows easy lifting out of pans, moulds or baking trays. Fats and liquids drain easily through the perforations.	 12546 0 12547 7	26,0 32,0	13,5 17,5	6,5 6,5	151 173
	 Packing dimensions from page 170					

Palettes and Spatulas

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Blade length cm	Blade width cm	g	
Grill Scraper Flexible blade, straight front edge, firm grip – leaves no remnants. For turning food on the grill and for easy and effective cleaning of all kinds of grill plates such as Teppanyaki types. Manufactured entirely from stainless steel. Dishwasher safe.	12565 1	23,0	11,0	10,0	210	
 LxWxH (cm): 23,0x10,0x2,5 						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	g	
Pizza Server Pizza can easily be portioned with the scalloped edge and the wide palette is ideal for lifting up portions for serving.	12756 3	28,0	10,0		113	
 LxWxH (cm): 28,0x5,0x2,0						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Blade length cm	Blade width cm	g	
Pastry Knife For vertical cutting and horizontal dividing of cakes and gateaux. Finely serrated edge for neat cutting of delicate sponges.	 12566 8	39,0	25,0	3,5	171	
 LxWxH (cm): 39,0x3,5x1,5						FORM '90
Pie/Gateau Server For cutting and dividing of pies and gateaux. The finely serrated edge facilitates neat cutting. The elongated triangular shape is perfect for safe lifting of cake segments.	12568 2	30,0	18,0	5,0	113	
 LxWxH (cm): 30,0x5,0x1,5						FORM '90



04

Whisks

LOVE

Those who love eggs will also pay attention to their source. Check for the producer code. We recommend the following choices: organic eggs, eggs from free roaming eggs fed an organic diet and eggs from cage free hens living outdoors.

LIVE
















Who came first – the chicken or the egg? To date, a finite answer to this question has not been ascertained. Nevertheless, the subject matter would be a great topic for your next get-together with friends over a glass of wine and a delectable meal. Go ahead, send out the invitations today!


















COOK

Our whisks feature a stainless steel (18/10) round handle and balanced weight distribution so that they will fit securely into your hand and require an application of minimum force to get good results. Heat resistant up to 260 °C/500 °F, gentle enough to use with vessels made from all types of materials; easy to clean. The wires are locked into place to create water proof connections. Our whisks have practical eyelets for hanging.

Whisks and Cooking Spoons

Article description Use and advantages	Europ. BarCode 4004293	Total length cm	Number of wires	Diameter cm	g
	Art.-No. Ctrl.-No.				
 <p>Egg Whisk Wide spacing of the fine wires and a slender handle effortlessly produce light and airy results when whisking mixes of liquid or semi-liquid consistency. Suitable for pancake batters, cream mixes, sauces and soups.</p> <p> Packing dimensions from page 170</p> <p></p>	95598 2	17,0	12		53
	95599 9	22,0	14		84
	95600 2	27,0	14		97
	95601 9	32,0	14		107
 <p>Egg Whisk silicone For whisking or beating liquid and semi-liquid consistencies. Ideal for preparing soups, cream puddings and pancake batter. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.</p> <p> Packing dimensions from page 170</p> <p></p>	95605 7	22,0	12		100
	95606 4	27,0	12		110
 <p>Balloon Whisk/Beater The robust handle in combination with flexible, densely positioned wires guarantees good results when whisking mixes of thick or semi liquid consistency. Suitable for whipping cream and egg-white.</p> <p> Packing dimensions from page 170</p> <p></p>	95610 1	27,0	24		160
	95611 8	32,0	24		184
	95612 5	37,0	24		189
 <p>French Whisk Thick wires and a robust handle for easy beating of mixes of thick consistency such as various types of batter. For increased stirring efficiency, wires are firmly secured at the top of the handle by means of a stainless steel ring which reinforces their stability.</p> <p> Packing dimensions from page 170</p> <p></p>	95622 4	37,0	16		293
	95623 1	42,0	16		287
 <p>Jug Whisk The slender form of the Jug Whisk is ideal for whisking in narrow containers and glasses. Food and drinks can be quickly and easily stirred or twirled. Suitable for shakes and dressings.</p> <p> Packing dimensions from page 170</p> <p></p>	 95580 7	22,0	12	3,8	70
	95581 4	27,0	12	4,1	78

Whisks and Cooking Spoons

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Number of wires	Diameter cm	g	
Flat Whisk The flat shape of the whisk is especially suitable for stirring small quantities and for folding ingredients in gently when working with delicate mixes. Perfect for blending ingredients and beating eggs.	95651 4	22,0	8		61	 FORM '94
	95652 1	27,0	8		88	
 Packing dimensions from page 170 						
Flat Whisk silicone The flat shape of the whisk is especially suitable for stirring small quantities. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	95655 2	22,0	8		75	 FORM '94
	95656 9	27,0	8		80	
 Packing dimensions from page 170 						
Twirl Whisk The flexible spiral shape of the Twirl Whisk facilitates airy beating of mixes reaching the base and all corners of the container and preventing unevenness in the mix. Specially suitable for processing small quantities of custard or gelatine in narrow containers.	95571 5	22,0	1	4,5	57	 FORM '94
	95572 2	27,0	1	5,0	81	
 Packing dimensions from page 170 						
Spiral Whisk This clever whisk reaches all areas of the pot i.e. the base as well as awkward corners between pot base and wall. Just perfect for sauces.	95541 8	22,0			110	 FORM '94
	95542 5	27,0			133	
 Packing dimensions from page 170 						
Spiral Whisk silicone This clever whisk reaches all areas of the pot, i.e. the base as well as corners between pot base and wall. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	95544 9	22,0			115	 FORM '94
	95545 6	27,0			130	
 Packing dimensions from page 170 						



05

Pastry Utensils

LOVE

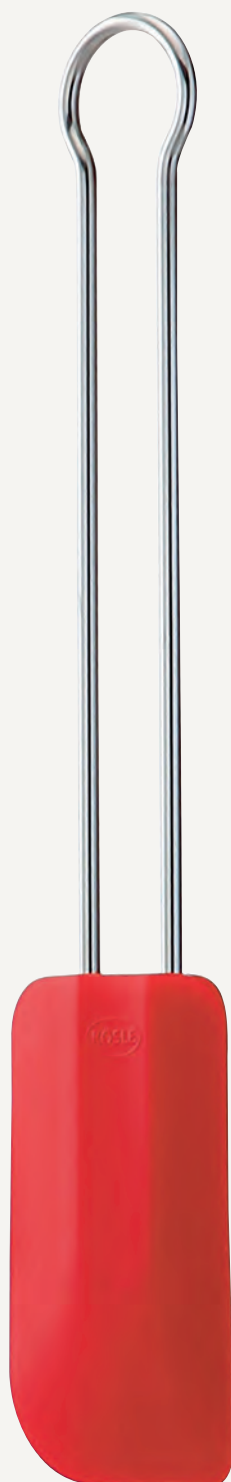
No country in the world boasts as many different choices of bread as Germany. More than 600 different types of loaves are available – and each one is unique and tastes fantastic: our bakers offer everything from rustic dark crusted breads to understated wheat blend varieties, from rich sour dough bread to delicate spiced loaves. Every gourmet is bound to have a favorite.

LIVE












Sometimes simple things are your best choice: how about a hike through nature with friends or family members? A picnic featuring fresh, homemade bread, a little butter and some cheese. Take a nap on a fragrant meadow full of wild flowers. It's so simple and yet so wonderful.

COOK

















This colorful tool has many diverse uses. The dough spatula has a hard end used to smooth surfaces and a soft end that adjusts to virtually every bend. Dough spatulas made from sturdy silicone with stainless steel wire handles 18 / 10. Temperature resistant from –30 °C/ –22 °F to +230 °C/446 °F. Available in a variety of designs and colors.











Pastry Utensils

Article description Use and advantages	Europ. BarCode 4004293	Total length	Brush width	g
	Art.-No. Ctrl.-No.	cm	cm	
 <p>Pastry Brush The head of the Pastry Brush is from pure natural bristle. The wide bristle head is ideal for glazing or greasing large areas. Rounded corners allow precise spreading of glazes and decorative finishes. Available in different widths. With wire handle.</p> <p> Packing dimensions from page 170</p>	12467 8	21,5	2,5	32
	12468 5	23,5	3,5	37
	12469 2	25,5	4,5	48
Article description Use and advantages	Europ. BarCode 4004293	Total length	Width	g
	Art.-No. Ctrl.-No.	cm	cm	
 <p>Spatula white The front part of the spatula is from hard-wearing silicone and resistant to temperatures from -70 °C to +220 °C/-94 °F to 428 °F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.</p> <p> Packing dimensions from page 170</p> <p></p>	12450 0	20,0	2,75	35
	12475 3	26,0	2,75	42
	12455 5	26,0	5,00	90
	12460 9	32,0	7,50	174
 <p>Spatula blue The front part of the spatula is from hard-wearing silicone and resistant to temperatures from -70 °C to +220 °C/-94 °F to 428 °F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.</p> <p> LxWxH (cm): 26,0x5,0x1,0</p> <p></p>	12456 2	26,0	5	90
 <p>Spatula red The front part of the spatula is from hard-wearing silicone and resistant to temperatures from -70 °C to +220 °C/-94 °F to 428 °F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.</p> <p> Packing dimensions from page 170</p> <p></p>	12452 4	20,0	2,75	35
	12457 9	26,0	5,00	90
	12462 3	32,0	7,50	174

Pastry Utensils

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Brush width cm	g	
Pastry Brush silicone Pastry brush with wire handle. The wide bristle head of the brush has a high storage capacity. Temperature resistant from -70 °C to +220 °C/-94 °F to 428 °F. 	12428 9	26,0	4,5	48	
 LxWxH (cm): 26,0x4,5x0,8 					
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Width cm	g
Pastry Roller With the Pastry Roller pastry dough can be spread into the outer corners of the baking tray. The smooth running ball bearing ensures effortless work. The polished surface of the roller prevents sticking and is easy to clean. 	 12721 1	23,0	3,8		280
 LxWxH (cm): 24,5x8,0x4,0 					
Pastry Wheel For neat cutting of rolled out pastry. The wavy edge of the cutting wheel cuts the pastry in decorative design. 	12720 4	19,5	7,0		105
 LxWxH (cm): 19,5x7,0x2,0 					
Piping Bags Made from high quality cotton fabric, treated with several layers of protective coating, these Piping Bags can be boil-washed, are impermeable and food safe. 	94344 6 94348 4	40,0 50,0			24 35
 Packing dimensions from page 170 					
Nozzles For precise piping with cream or icing as well as for filling éclairs and for decorations. Set of 6 stainless steel nozzles for manifold shapes and designs. 	94330 9				46
 LxWxH (cm): 3,3x3,3x8,0 					

Pastry Utensils

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length cm	Width cm	Height cm	Weight g
 <p>Children's 5-piece Baking Set RÖSLE quality adapted for children. Contains a whisk, stainless steel pastry cutter, spatula and pastry brush both made of silicone and a practical holder.</p>	<p>  LxWxH (cm): 17,0x22,3x5,5 </p> <p>  </p>	N 12400 5	20,0	8,5	20,0	360
 <p>Mixing Bowl Addition to Baking Set, the melamine bowl is stable, lightweight and scratch resistant. With a spout for pouring, built-on handle and silicone rings for secure footing.</p>	<p>  LxWxH (cm): 19,5x16,5x13,0 </p>	N 12406 7	19,5	16,5	13,0	240
 <p>Dough Roller The smoothed easy to clean reinforced plastic (PP) and handles are stable for rolls at a diameter of 5,4 cm and a width of 15 cm.</p>	<p>  LxWxH (cm): 37,0x5,4x5,4 </p> <p>  </p>	N 12407 4	37,0	5,4	5,4	300





06

Special Kitchen Tools



LOVE

Genuine mozzarella is not made from cow's milk, but from the milk of the water buffalo. Mozzarella di Bufala Campana is a true gourmet's choice. Anyone who has ever tasted it will never want to have Caprese Salad without it again.










COOK

This tool makes it super easy to cut consistent slices: the Tomato/Mozzarella Slicer with ten parallel toothed razor cutters cuts wonderfully even slices. The plastic base ensures that the cheese and the tomato slices are cut cleanly and completely. Two holders guarantee a secure hold and safe working conditions.




LIVE

Isn't it great to end a beautiful summer day in the garden, on your balcony or by the lake on high note while you're enjoying a wonderfully fresh Caprese Salad? Pair your dinner with a crispy piece of Ciabatta bread, a well tempered blush wine and spend time with a few good friends to share the enjoyment of the evening and the amazing Italian style salad.

















Peeling

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	 g
 <p>Grapefruit/Orange Knife The canelle is sharpened on both sides and useful for peeling and decorative garnishing. The curved, serrated edge of the blade facilitates scooping out whole segments from partitioned fruit.</p> <p> LxWxH (cm): 22,0x2,0x1,5</p>	12728 0	22,0	10,0	91
 <p>Julienne Peeler The serrated swivel blade of the Julienne Peeler cuts fine strips in true Julienne style. Perfect for garnishing salads and soups and for Eastern cuisine.</p> <p> LxWxH (cm): 17,0x2,0x2,0</p>	12727 3	17,0	10,0	112
 <p>Swivel Peeler extra fine The swivel and extra sharp blade peels thin strips from vegetable or fruit. It is sharpened on both edges and allows work in both directions. Suitable for right or left-handers.</p> <p> LxWxH (cm): 22,0x2,0x2,0</p>	12729 7	19,0	10,0	100
 <p>Swivel Peeler right-handed The swivel blade is ideal for peeling vegetables and fruit with skins of medium thickness. The tip of the tool sharpened on both sides is useful for quickly removing potato eyes or other blemishes. Intended for right-hand use and peeling movement towards the user. Blade exchangeable.</p> <p> LxWxH (cm): 19,0x3,5x2,0</p>	12732 7	19,0	10,0	102
 <p>Swivel Peeler left-handed The swivel blade is ideal for peeling vegetables and fruit with skins of medium thickness. The tip of the tool is sharpened on both sides and useful for quickly removing potato eyes or other blemishes. Intended for left-hand use and peeling movement towards the user. Blade exchangeable.</p> <p> LxWxH (cm): 19,0x2,5x2,0</p>	12734 1	19,0	10,0	102












Peeling

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Weight g	
Swivel Peeler crosswise The form of the peeler is ideal for peeling long, slender vegetables such as cucumbers, carrots or courgettes with skins of medium thickness. Suitable for both right- and left-hand use and work in both directions. Blade exchangeable.	12735 8	17,0	10,0	114	
LxWxH (cm): 17,0x6,0x2,0					
Tomato/Kiwi Peeler The extra sharp double blade separates even the most delicate skin from fruit. It belongs in the hands of every creative cook. With protective cap for the blade and additional sharpened corer. It is especially suitable for tomatoes, kiwis, pawpaw and mangoes, amongst others.	12739 6	20,0	9,0	120	
LxWxH (cm): 21,0x3,0x1,0					
Peeler The rigid sharp blade over the narrow gap makes the peeling away of thin layers from vegetable or fruit an easy task. The sharpened tip of the tool is useful for quickly removing blemishes. Suitable for both right- and left-hand use and work in both directions.	12736 5	19,0	10,0	80	
LxWxH (cm): 19,0x2,0x2,0					












Garnishing

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Handle length cm	Weight g
 <p>Decorating Knife The pointed sharp blade of the Decorating Knife facilitates decorative cutting of fruit and vegetables.</p> <p> LxWxH (cm): 22,0x2,5x2,5</p> <p></p>		 12722 8	22,0		10,0	95
 <p>Zester with Cannelle The very small perforations allow very fine strips to be cut away from the zest of citrus fruit, leaving the bitter pith behind. Ideal for decorating and for enhancing soups and salads.</p> <p> LxWxH (cm): 16,0x2,0x2,0</p> <p></p>		12714 3	16,0		10,0	84
 <p>Fruit Corer With a twist the Fruit Corer with its sharp serrated front ring can easily be inserted into the fruit to remove the core. Perfect for coring apples.</p> <p> LxWxH (cm): 22,5x2,0x2,0</p> <p></p>		12746 4	22,5	2,0	10,0	93
 <p>Melon/Potato Baller For scooping out ball shapes from fruit and vegetables. The hole in the centre ensures that the fruit or vegetable balls do not adhere to the utensil.</p> <p> Packing dimensions from page 170</p> <p></p>		12706 8	16,0	2,2	10,0	84
		12708 2	16,5	2,5	10,0	85
		12710 5	17,0	3,0	10,0	88
 <p>Vertical Cannelle/Channel Knife With the fine blade fantastic designs can be cut out in carrots, cucumber and courgettes. Also suitable for decorating fruit, chocolate or ice cream.</p> <p> LxWxH (cm): 16,0x1,5x1,5</p> <p></p>		12716 7	16,0		10,0	82








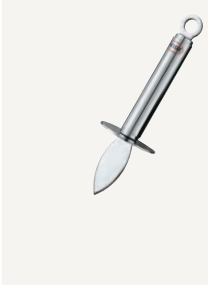


Cutting

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	g	
Serving Knife long The sharp scalloped blade of the knife can effortlessly cut through tough food items such as salami or crispy roasts. The long stainless steel blade is also perfect for slicing larger pieces.  LxWxH (cm): 35,0x4,0x3,0	 12779 2	30,0	10,0		111	
Breakfast Knife The wide stainless steel blade allows easy handling when cutting or spreading. The sharp scalloped blade cuts neatly and without effort. The flat blade tip allows you to dip into tall, narrow jars. The slightly curved blade evenly distributes spreads on bread.  LxWxH (cm): 24,0x4,5x1,6	12773 0	23,0	10,0		93	
Vegetable Knife Handy knife with stainless steel blade. The straight blade allows precise cutting, cleaning and dicing of vegetables.  LxWxH (cm): 20,0x2,0x1,5	12762 4	20,0	10,0		71	
Cheese Knife The knife with its sharp scalloped blade cuts cheese neatly. The large cut-outs prevent slices sticking to the stainless steel blade.  LxWxH (cm): 28,0x3,5x2,0	12724 2	28,0	10,0		100	
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Blade width cm	g	
Cheese Cleaver The sharp, double-sided high blade of the cleaver facilitates smooth and straight slicing of medium firm cheeses such as Edam, Gouda and Tilsiter. Fine and even slices can be conveniently cut from a chunk of cheese using the cutting edge with the special curvature.  LxWxH (cm): 20,5x2,0x2,0	12726 6	20,0	10,0	4,0	100	















Cutting

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	Weight g
	Fruit Knife Ideal for peeling as the slightly curved stainless steel blade is designed to fit to the rounded shape of fruit and vegetables.	12760 0	19,0	10,0		67
	 LxWxH (cm): 19,0x1,5x1,5					
	Tomato Knife The stainless steel blade with its scalloped edge is superb for vegetables with firm skins such as tomatoes or peppers. The two prongs at the blade tip are handy for serving or presentation.	12769 3	24,0	10,0		74
	 LxWxH (cm): 24,0x2,0x1,5					
	Universal Knife The slender stainless steel tipped point blade makes this knife an all-rounder. Just the thing for peeling, cutting and portioning meat, vegetables or fruit.	12765 5	23,0	10,0		71
	 LxWxH (cm): 23,0x2,5x1,5					
	Universal Knife with wavy edge The scalloped edge of the stainless steel blade cuts tomatoes or peppers. Also perfect for hard cured meats such as salami.	 12767 9	23,0	10,0		75
	 LxWxH (cm): 23,0x2,5x1,5					
	Apple/Pear Cutter Fruit or vegetables are divided into eight equal parts and the core is cut out separately. The wide handles give a good grip and ensure optimum transmission of pressure. Ideal for apples and pears as well as potatoes.	12743 3	15,8		9,2	135
	 LxWxH (cm): 16,0x11,0x5,0					












Cutting

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	g	
Tomato/Mozzarella Slicer With 10 parallel serrated blades tomatoes or mozzarella cheese are neatly cut into equal slices. The base from synthetic material ensures a neat and perfect cut right through. Two handles for a safe grip and ergonomic work.	12755 6	16,0		10,0	279	
 LxWxH (cm): 16,5x10,5x5,0						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm		g	
Egg Cracker Niftily opens every breakfast egg. Just position, release and lift off the egg shell. Produces no fragments. Manufactured from 18/10 stainless steel and synthetic material.	12827 0	4,0	14,0		65	
 LxWxH (cm): 14,0x4,5x4,0						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	g	
Pineapple Cutter The ergonomic design of the handle is perfect for twisting the slicer into the pineapple for extracting fruit rings. Simply twist the utensil into fruit, remove the handle and release the slices onto a plate. Dishwasher safe.	12803 4	26,5		8,5	397	
 LxWxH (cm): 27,5x10,5x9,0 						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	g	
Oyster Knife Oysters and mussels can easily be broken open with the sturdy stainless steel blade of the Oyster Knife. The hand guard effectively protects hands when opening oysters.	12752 5	18,0	10,0		111	
 LxWxH (cm): 18,0x5,5x4,5 						









Cutting

	Article description Use and advantages	Europ. BarCode 4004293	Total length	Blade length	Blade thickness	 g
		Art.-No. Ctrl.-No.	cm	cm	cm	
	Oyster Knife The slender stainless steel blade sharpened on both sides along its entire length is the ideal tool for breaking open the hard oyster shell. The ergonomic handle and strong blade allow for optimum leverage reducing effort to a minimum.	96638 4	16,8	5,7	0,25	108
	LxWxH (cm): 20,0x3,0x3,0					
	Article description Use and advantages	Europ. BarCode 4004293	Total length	Handle length	Diameter	 g
		Art.-No. Ctrl.-No.	cm	cm	cm	
	Cheese Slicer The sharp, serrated blade edge above the narrow gap facilitates fine slicing of cheese which best brings out the flavour of hard cheeses.	12738 9	24,0	10,0		116
	LxWxH (cm): 24,0x7,5x1,5					
	Wire Cheese Slicer Two wires run along the sides of the Wire Cheese Slicer, each one fixed at a different distance from the central rod so that soft cheeses can be sliced in different thicknesses. The prong at the tip facilitates easy lifting and serving.	12723 5	25,0	10,0		130
	LxWxH (cm): 25,0x1,0x2,0					
						
	Parmesan Knife With sturdy handle and robust spear point blade sharpened on both sides. Breaks through even the hardest Parmesan cheese.	12725 9	16,0	10,0		138
	LxWxH (cm): 16,0x3,0x2,5					
						




















Cutting

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Total length cm	 g	
Pizza Wheel With free running rollerblade sharpened on both sides. Ergonomic handle for safe application and effective pressure distribution. Convenient disassembly for cleaning.	12717 4	14,0	13,8	270	 
 LxWxH (cm): 17,5x14,5x3,2					
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	 g
Pizza Cutter The Pizza Cutter with its large, firmly anchored wheel guarantees neat slicing of pizza – thick or thin – without damaging the topping.	12718 1	19,5	10,0	7,0	124
 LxWxH (cm): 19,5x7,0x2,0					
Poultry Shears Comfortable spring tension allows you to cut through poultry flesh and bone conveniently. Completely forged and made from stainless steel, with blades that remain sharp for a long time. The Poultry Shears can be locked with one hand.	12836 2	24,0	10,0		406
 LxWxH (cm): 30,0x8,2x2,4					
Kitchen Shears The stable, 10 cm/3.9 in. long stainless steel blades produce neat and exact cutting results. The handles from synthetic material sit ergonomically in the hand. The shears can be easily taken apart for cleaning or sharpening. Also suitable for left-handed use.	 96280 5	20,5			92
 LxWxH (cm): 20,5x7,0x1,0					
Kitchen Scissors Tempered stainless steel cutting-edge, 10 cm long with micro-serration guarantees clean, precise cutting. Ideal for use on a large variety of kitchen materials. Easy-cutting, even for thin foils and cloth. Flexible plastic handle sits comfortably in the hand. Can be disassembled for cleaning. Also suitable for left-handed users.	 96290 4	22,0	12,0		
 LxWxH (cm): 22,0x8,0x1,3					




















Preparing

Article description Use and advantages	Europ. Bar Code 4004293		Total length cm	Handle length cm	Diameter cm	g
	Art.-No.	Ctrl.-No.				
 <p>Ice Cream Scoop With the smooth fine rim of the Ice Cream Scoop portions of ice cream and similar desserts can be formed into attractive round shapes.</p> <p>LxWxH (cm): 20,5x4,5x2,0</p> 	12741	9	20,5	10,0		122
 <p>Meat Hammer The Meat Hammer sits comfortably in the hand with its weight evenly distributed. The flat face is for flattening meat while the burred face is for tenderizing.</p> <p>LxWxH (cm): 28,0x6,0x5,5</p> 	12820	1	28,0	12,0		407
Article description Use and advantages	Europ. Bar Code 4004293		Total length cm	Handle length cm	Weigth g	g
	Art.-No.	Ctrl.-No.				
 <p>Meat Tenderizer Just the perfect weight for flattening meat and fish. The conical front part ensures balanced application of force. Effortless work through ergonomic angle of handle. Extra strong. No corners for food remnants to hide, easy to clean and dishwasher safe.</p> <p>LxWxH (cm): 31,6x9,0x9,0</p> 	12819	5	31,5	14,0	725,0	720
Article description Use and advantages	Europ. Bar Code 4004293		Total length cm	Handle length cm	Diameter cm	g
	Art.-No.	Ctrl.-No.				
 <p>Potato Masher The distribution of perforations in the two armed Potato Masher is optimized for effortless work. The wide hand guard permits safe exertion of pressure when mashing. The flat surface of the round base prevents foodstuff from sticking to the utensil.</p> <p>LxWxH (cm): 26,0x8,5x8,5</p> <p>FORM '96 Stahl-Innovationspreis 1997</p> 	12780	8	26,0	10,0	8,5	246















Preparing

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	g	
Fruit Muddle/Caipirinha Pestle The concave surface of the pestle base copies the contours of fruit and distinct pyramid-shaped burls on the base are designed for optimum results when muddling. The lower component from high grade synthetic material guarantees a high level of hygiene.	 12783 9 12784 6	24,5 17,0	22,0 15,0	4,0 4,0	229 169	
 Packing dimensions from page 170 						
Citrus Reamer Deep grooves in the head of the utensil allow easy extraction of juice with minimum effort. Easy to clean and dishwasher safe.	12785 3	17,0	12,0	5,2	170	
 LxWxH (cm): 17,0x5,2x5,2 						
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	g	
Lemon Press The pressing cone is optimized for squeezing every drop of juice out of lemons and limes. No blockage of drainage slots. Large size receptacle with all round drip-free pouring rim. Dishwasher safe, easy to clean and manufactured completely in stainless steel.	12802 7	18,0	0,5	12,2	489	
 LxWxH (cm): 15,0x16,0x10,0 						
Tea Bell black Perfect for brewing just one cup. Easy fill with just one hand and easy to clean. Suitable for all varieties of tea. Tea leaves can be squeezed if desired. With a rest to fit the tea bell. Manufactured from 18/10 stainless steel and synthetic material.	95225 7	3,7		14,5	90	 
 LxWxH (cm): 16,0x5,7x5,7 						
Tea Bell red Perfect for brewing just one cup. Easy fill with just one hand and easy to clean. Suitable for all varieties of tea. Tea leaves can be squeezed if desired. With a rest to fit the tea bell. Manufactured from 18/10 stainless steel and synthetic material.	 95226 4	3,7		14,5	90	 
 LxWxH (cm): 16,0x5,7x5,7 						

















Preparing

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	 g
	Tea Bell green Perfect for brewing just one cup. Easy fill with just one hand and easy to clean. Suitable for all varieties of tea. Tea leaves can be squeezed if desired. With a rest to fit the tea bell. Manufactured from 18/10 stainless steel and synthetic material.	 95227 1	3,7		14,5	90
	 LxWxH (cm): 16,0x5,7x5,7 					
	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	 g
	Garlic Press Even unpeeled garlic cloves can be easily processed with the Garlic Press. A special leverage mechanism ensures that minimum effort is required. The sieve component swings up for easy cleaning under running water.	12782 2	20,0	12,0		310
	 LxWxH (cm): 21,0x5,5x3,0 					
	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	 g	
	Garlic Cutter For transforming peeled garlic cloves into neat cubes. Also suitable for handy storage of garlic cloves. Can be completely disassembled for cleaning. Manufactured from 18/10 stainless steel and synthetic material. Also suitable for processing ginger, chillies or small radishes.	12891 1	5,5	15,0	418	
	 LxWxH (cm): 15,0x6,0x6,0					
	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	 g
	Nut Cracker Front-oriented angled teeth grip nuts firmly preventing them from slipping. Pressure onto the nutshell is exerted solely by the teeth so that the shell can be cracked open without damage to the core.	12781 5	19,5			205
	 LxWxH (cm): 19,5x10,0x1,0					



Preparing

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	 g	
Fish Scaler The fine serrated edge of the Fish Scaler also gets hold of small scales and reaches awkward parts of the fish without damage to the skin.  LxWxH (cm): 21,0x5,0x3,0 	12749 5	21,0	10,0		109	
Universal Lighter Superior quality stainless steel Universal Lighter notable for its versatility. A flame for gas cookers, stoves, wood fires, candles, tea warmers, grills and BBQ. Conveniently refillable.  LxWxH (cm): 30,0x5,7x3,2	12835 5	27,5	9,5		270	
Universal Lighter (unfilled) Superior quality stainless steel Universal Lighter notable for its versatility. A flame for gas cookers, stoves, wood fires, candles, tea warmers, grills and BBQ. Conveniently refillable.  LxWxH (cm): 30,0x5,7x3,2	12837 9	27,5	9,5		270	
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm		 g	
Kitchen Torch Ideal for desserts such as Crème Brûlée, as well as for vegetables or meat. Adjustable dial for flame regulation (up to 1300 °C/ 2.372 °F). Topple free base and practical setting for continuous operation (up to 60 minutes). Refillable with commonly available lighter gas. GS and TÜV approved. With child proof safety switch.  LxWxH (cm): 17,5x13,5x4,5	12844 7		17,0		425	
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm		 g	
Dual Speed Frother Froths at two speeds: A fast speed for frothing milk and milkshakes, and a slow speed for vinaigrettes. Drive shaft from special hardened steel. Runs on two AAA batteries. With Hanging Ring for Open Kitchen storage. Manufactured from 18/10 stainless steel.  LxWxH (cm): 23,5x6,0x3,7	12843 0	21,0	10,0		154	






Serving

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	 g
	Antipasti and Olive Spoon The oval spoon safely holds olives of different sizes. The three slots in the spoon base allow liquid to drain away. Also suitable for small fruit and peanuts.	12935 2	21,5	9,0		52
	 LxWxH (cm): 27,0x1,0x1,0 					
	Serving Fork long The long flexible prongs of the Serving Fork pick food up safely and securely. The flat and sharpened tips of the prongs minimize damage to food items when handled. Just perfect for serving meat, sausages and cheese.	12778 5	30,0	10,0		111
	 LxWxH (cm): 35,0x4,0x3,0 					
	Corn Holder (2 per pack) The sharpened fork prongs with barbed tips ensure a good grip on corn cobs and other delicacies.	 12930 7	11,0	5,0		63
	 LxWxH (cm): 18,0x7,0x1,5 					
	Potato Fork The three thin prongs of the fork safely hold hot potatoes while peeling.	12754 9	17,0	10,0		78
	 LxWxH (cm): 17,0x3,0x2,0					
	Lobster/Seafood Fork (Set of 4) Superior quality, manufactured in one piece. Specially shaped tips for convenient removal of meat from the shell at a wide range of crustaceans and shellfish. Stylish appearance. Sit comfortably in the hand. Exquisite design. Set of 4. Manufactured entirely from 18/10 stainless steel, dishwasher safe.	12846 1	20,0			106
	 LxWxH (cm): 20,5x7,6x1,6 					

Serving

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	Weight g	
Honey Spoon The Honey Spoon collects a large quantity of honey in between its discs. The rest on the handle allows the utensil to be positioned on the rim of the jar so that extra honey drips back into it.	12929 1	24,0	9,0	2,3	120	
LxWxH (cm): 31,0x2,0x6,0 						



















Opening

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	 g	
	Can Opener The cutting wheel of the Can Opener runs smoothly and safely along the can rim without contact to the contents. Cutting along the side permits easy lifting of the top for re-use as a lid. The cut tin edge is blunt and smooth.	12751 8	20,0	9,6	157	
📦 LxWxH (cm): 20,0x6,5x4,0						
	Can Opener with pliers grip Manufactured entirely from stainless steel. Opens any tin smoothly and easily. Leaves no sharp edges behind on lid or tin rim and does not come into contact with contents. The lid can subsequently be re-used for storage. Ergonomically shaped thumb-screw for smooth and effortless turning.	12757 0	20,0	9,0	300	
📦 LxWxH (cm): 18,0x4,5x4,5						
Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Height cm	Width cm	Total length cm	 g
	Multi-Opener One opener, three functions. For crown caps, screw top jars and screw caps on bottles. Easy to operate with a striking and unusual design. Manufactured from 18/10 stainless steel and synthetic material.	12789 1	3,5	9,0	11,5	223
📦 LxWxH (cm): 12,0x9,4x3,7						









Cleaning

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Total length cm	 g
Bottle Brush For cleaning all types of beverage containers. The long flexible handle from synthetic material prevents damage. The special brush arrangement reaches all recesses in bottle necks and bases. The brush head (Ø 5 cm/1.97 in.) can be replaced. Length of bristles: 14 - 18 mm (0.55 - 0.71 in.). LxWxH (cm): 35,9x7,5x6,0	12874 4	5,0	35,5	
Replacement Head for Bottle Brush LxWxH (cm): 9,5x5,1x5,1	12833 1			
Glass Sponge For cleaning high quality glassware. The handle from flexible synthetic material prevents damage. With a total length of 39 cm, 15.35 in. ideal for high, tall glasses. Spiral shaped whorls in the sponge reduce friction for easy cleaning. Replaceable front component (Ø 5 cm/1.97 in.). LxWxH (cm): 39,0x7,5x6,0	12875 1	5,0	38,5	
Replacement Head for Glass Sponge LxWxH (cm): 15,0x5,0x5,0	12834 8			
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	 g
Vegetable Brush The length and softness of the bristles of the dishwasher safe Vegetable Brush are especially designed to deal with vegetable skin. The brush head is exchangeable. LxWxH (cm): 20,0x7,0x6,5 	12801 0	20,0	12,5	94

Cleaning

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	 g
 Washing-up Brush The dishwasher safe Washing-up Brush with its tough polyester bristles cleans gently and reliably. The brush head is exchangeable.  LxWxH (cm): 24,0x7,7x8,0 	 12800 3	24,5	17,0	122
 Replacement Head for Washing-up Brush (Art.-No. 12800)  LxWxH (cm): 11,5x6,4x5,8 	12810 2 			49
 Washing-up Brush antibacterial The dishwasher safe and antibacterial Washing-up Brush with its tough polyester bristles cleans dishes effectively and reliably. The brush head is exchangeable.  LxWxH (cm): 24,0x7,7x8,0 	12808 9	24,5	17,0	122
 Replacement Head for Washing-up Brush antibacterial (Art.-No. 12808)  LxWxH (cm): 11,5x6,4x5,8 	12809 6 			49
 Ceramic Hob Scraper The Ceramic Hob Scraper cleans off dried-out food spills from the hob surface with care and efficiency. The mounting screw facilitates blade exchange and allows retraction of blade from a working mode into a safe storage position.  LxWxH (cm): 19,5x4,9x1,9	12830 0	19,5	10,0	165

Special Tools

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	 g		
Mini Stove For standard tea candles (Ø 39 mm/ 1.5 in.). With foldable arms for practical, space-saving storage. Non-slip rubber feet guarantee a safe topple-free stand. High polish surfaces. Manufactured entirely from 18/10 stainless steel.	21020 3	17,0	6,0	294		
 LxWxH (cm): 11,4x6,4x5,5 						
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length cm	Width cm	Height cm	 g	
Chicken Roaster Ideal for chicken or duck. With 250 ml/0.27 qt. receptacle to hold marinades or liquid such as beer for flavouring a roast. For use in the oven or with covered barbecues. Easily detachable handle. Four attachment positions. Manufactured entirely in 18/10 stainless steel.	12370 1	30,0	12,5	11,5	325	
 LxWxH (cm): 30,0x12,5x11,0 						



07

Tongs

LOVE

If you choose your ingredients with love, make sure you continue to treat them with the same care while preparing and serving your creations. Cook food gently, sear proteins briefly and plate with a loving hand.

LIVE



















Is a BBQ get-together that does not include meat like a garden party without guests? Far from it: just try some succulent vegetarian kebabs on the grill, or marinated strips of zucchini or eggplant and well seasoned vegetable packs grilled in aluminum foil. You will instantly discover that it's easy to find substitutes for meat, but not for friends.




















COOK

Perfect for single-hand use. Thanks to our patented locking system, the gourmet tongs easily open and close and only one hand is required to control these movements. This tool also has a practical hanging eyelet.








Tongs

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	g
	Ice Tongs The pointed tips of the Ice Tongs grip ice cubes securely preventing them from slipping away.	 12912 3	16,0	41
	 LxWxH (cm): 16,0x2,5x5,5 			
	Fish/Asparagus Tongs The grooves of the wide blades grip fish, asparagus or other long vegetables gently without damaging them.	 12921 5	27,0	193
	 LxWxH (cm): 27,0x8,5x5,5 			
	Locking Tongs The Locking Tongs with their patented coupling mechanism can be opened and locked together using just one hand. Safe and comfortable handling is assured through the ergonomic design of the Locking Tongs. Space-saving storage in locked position.	12915 4 12916 1 12917 8	23,0 30,0 40,0	170 200 260
	 Packing dimensions from page 170  			
	Locking Tongs silicone The patented coupling mechanism facilitates opening and locking using just one hand. The silicone coating prevents scratching of coated pans and stainless steel cookware. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	12928 4 12926 0	23,0 30,0	180 230
	 Packing dimensions from page 170 			
	Fishbone Tongs The flat, wide grips of the Fishbone Tongs with their grooved ridges get hold of fishbones of all sizes without breaking them. Comfortable handling due to well-balanced flexibility.	12910 9	15,0	48
	 LxWxH (cm): 15,0x2,0x2,0 			

Tongs

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Weight g	
Salad Tongs When lifting salad the rounded prongs correspond precisely with each other to safely grip every bit of salad. Angled front section for ergonomic work.   LxWxH (cm): 26,5x5,5x8,0 	 12922 2	26,5	155	
Spaghetti Tongs Ideally suited for lifting and portioning pasta. The central prongs lock into each other so that spaghetti and other pasta can be held securely.   LxWxH (cm): 30,0x8,5x5,0 	12920 8	30,0	148	
Patisserie Tongs Balanced spring tension and tweezers form guarantee perfect control when preparing, decorating and garnishing dishes and desserts.   LxWxH (cm): 18,0x3,0x1,4 	12927 7	18,0	35	
Fine Tongs Useful both for cooking and roasting. Ingredients and food items can safely be lifted and turned. Perfect for preparing crustaceans and shellfish.   LxWxH (cm): 31,0x2,0x6,0 	12925 3	31,0	127	
Universal Tongs Available in two versions. The large tongs for lifting meat, salad and vegetables and the small version for serving, garnishing or preparing dishes.   Packing dimensions from page 170 	 12914 7 12924 6	15,0 28,5	38 155	

Tongs

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	 g
	Grill Tongs curved The classic among grill tongs. Balanced spring tension and precise distribution of pressure to the tips of the tongs ensure good and efficient handling when barbecuing. Grilled food is securely held due to the curvature of the tips.	12374 9	35,5	189
	 LxWxH (cm): 35,5x7,0x1,5 			
	Grill Tongs straight The classic among grill tongs. Balanced spring tension and precise distribution of pressure to the tips of the tongs ensure good and efficient handling when barbecuing. Grilled food is securely held due to the curvature of the tips.	12378 7	37,0	186
	 LxWxH (cm): 37,0x1,0x9,0 			





08

Graters and Slicers

LOVE

There are countless different types of parmesan cheese. Northern Italy produces everything from the mild Nuovo to the rare and select Stravecchione. They all have different levels of maturity and taste. However, no matter whether they have been ripening for just a year or 72 months – every gourmet's heart will skip a beat.

LIVE






















More than 4,000 types of cheese are available on the markets of the world. They can be soft, hard, mild or strong and they are made from different types of milk. However, how many people are able to identify more than 10 types of cheese based on taste alone? Give it a try. Assemble a few cheese lovers from your circle of friends and conduct a blind taste test. One thing you can count on – they all will be winners.

COOK









For a variety of convenient and safe uses. The fine grater is perfect for grating Parmesan, spices, chocolate and ginger. The silicon suction stand ensures that the grinder stays in place regardless of what position it is in; the concave shape centers the product to be ground optimally and the set-up area facilitates the placement of the product. This tool has special etched grinding teeth.














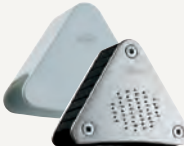

Graters and Slicers

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Width cm	 g
 	Fine Grater Ideal for Parmesan cheese, spices, chocolate or ginger. The non slip silicone base ensures safe user friendly work at every angle of application. The concave surface guides food in the central area and moulded grooves provide an ideal start position. Extra sharp grating edges due to etching technology. Plate from 18/10 stainless steel, handle from Polypropylen.  LxWxH (cm): 33,5x5,5x2,5	95090 1	33,5	5,5	160
					
 	Medium Grater Suitable for natural raw food salads and cheese. The non slip silicone base ensures safe user friendly work at every angle of application. The concave surface guides food in the central area and moulded grooves provide an ideal start position. Extra sharp grating edges due to etching technology. Plate from 18/10 stainless steel, handle from Polypropylen.  LxWxH (cm): 33,5x9,0x2,5	95091 8	33,5	9,0	190
					
 	Coarse Grater Suitable for natural raw foods and potato dishes such as Swiss Rösti. The non slip silicone base ensures safe user friendly work at every angle of application. Concave surface guides food in the central area and moulded grooves provide an ideal start position. Extra sharp grating edges due to etching technology. Plate from 18/10 stainless steel, handle from PP.  LxWxH (cm): 33,5x9,0x2,5	95092 5	33,5	9,0	190
					
 	Crown Grater Perfect for Parmesan cheese, chocolate, lemon or ginger. The non slip silicone base ensures safe user friendly work at every angle of application. Concave surface guides food in the central area and moulded grooves provide an ideal start position. Plate from 18/10 stainless steel, handle from Polypropylen.  LxWxH (cm): 33,5x9,0x2,5	95093 2	33,5	9,0	210
					
 	Adjustable V-Slicer The V-shaped blade is effort saving and gives a clean cut through – even for tomatoes. 5 different settings up to 5 mm/0.2 in.. Exchangeable blade. The non slip silicone base ensures safe user friendly work at every angle of application. Easy to clean with no corners where residue can build up. From 18/10 stainless steel, PP and PC. Includes Vegetable Grip.  LxWxH (cm): 43,5x13,0x3,8	95095 6	43,5	13,0	500
					



Graters and Slicers

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Width cm	Weight g	
Vegetable Grip Quickly processes vegetables up to the last bit. The Vegetable Grip fits well in the hand and facilitates safe and quick preparation.	95044 4	13,5	11,0	110	
LxWxH (cm): 18,5x11,0x6,7 					
Potato Slicer The five cutting edges of the slicer are set at an angle and even slice larger quantities of boiled potatoes quickly and effortlessly. The ergonomic handle and the rest provide a good grip and guarantee safe work.	95096 3	40,0	9,5		
Spaetzle Grater Perfect for preparing a German "Spaetzle" dish in the Allgaeu regional style. Consists of two parts: the grater base and the sliding funnel from synthetic material. The conical shape of the funnel facilitates quick work and complete processing of the dough. Easy to clean.	95030 7	40,0		360	
LxWxH (cm): 40,0x12,5x13,0 					
Julienne Slicer The slicer with its exchangeable insets produces fine strips of vegetable in "Julienne" style. Two insets are designed to produce strips of different sizes. A third inset with no separating blade produces whole slices. All three insets included.	95031 4	40,0		350	
LxWxH (cm): 40,0x12,5x13,0					
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Length cm	Width cm	Weight g	
Food Grip/Hand Guard Food Grip from hardwearing synthetic material. Food for grating is firmly held by burls on the lower surface and can be safely processed to the last bit. For use with all Graters and Slicers (except Julienne Slicer Art.-No. 95031; in that case the Slicer Guide Art.-No. 95044 is recommended).	95035 2	12,0	8,0	60	
LxWxH (cm): 12,0x8,0x1,0 					

Graters and Slicers

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length cm	Depth cm	Height cm	 g
	Multi-Grater The large Medium and Crown Grater plus the small Fine Grater and Slicer – four tools to tackle any task. With a transparent collection receptacle and a slicer blade that can be replaced. Easy cleaning with a washing up brush.	95001 7	21,0	8,5	22,5	705
	 LxWxH (cm): 22,5x21,0x8,5					
	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length cm	Width cm	Height cm	 g
	Cheese Mill Cheese Mill with sharpened grating plates for fast and efficient grating of cheese or chocolate. Different grating insets available: fine, medium. Stainless steel housing can be opened for easy cleaning.	16684 5	14,0	6,5	11,5	476
	 LxWxH (cm): 16,5x12,0x6,5					
	Grating Inset medium for Cheese Mill (Art.-No. 16684) The perfect extra for the Cheese Mill with fine Grating Inset: Medium Grating Inset for cheese and chocolate flakes.	 16685 2				190
	 LxWxH (cm): 16,5x10,5x6,5					
	Nutmeg Grater Practical design fitting into every spice drawer. Super effective grating surface for an extra fine result. Ergonomic design for comfortable and safe handling. Storage capacity for one nutmeg kernel.	95002 4	7,0	2,8	5,5	97
	 LxWxH (cm): 6,0x7,0x3,0					

Graters and Slicers

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Handle length cm	Diameter cm	Weight g	
Gourmet Slicer The sharp blade is freely adjustable and can be set to produce the desired thickness for each type of fruit or vegetable. Ideal for truffles so that these exquisite fungi can be extremely finely sliced. The Food Grip/Hand Guard ensures safe slicing even of small pieces.  LxWxH (cm): 28,0x6,5x2,0	12742 6	28,0	10,0		229	



09

Kitchen Knives / Cutting Boards

LOVE

Knives are the true pride and joy of anyone who loves to cook. Whether it is a handy knife for all kinds of uses or a cutting tool for every special application – when these well maintained sharp blades easily run through a piece of meat or cut up a vegetable, a cook experiences the kind of elation he or she will never again want to do without when cooking.

LIVE






Rumor has it that too many cooks will spoil a good meal. That may be so, but we have no objections when it comes to plenty of help that cleans vegetables for a meal. So go ahead, invite your family and friends over for a meal, but make sure they arrive in time to help you prep. After all, the food will taste twice as good after doing some teamwork first.

COOK











An absolute must-have for every kitchen: the sturdy knife for all types of uses. The wide medium point blade of the Forged Chef's Knife cuts meat, fish, poultry and vegetables masterfully. However, it is also the perfect tool for mincing meat, herbs and nuts – concisely balanced, with finger guard.






Forged Kitchen Knives

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Blade length cm	Blade thickness cm	Weight g
 LxWxH (cm): 26,4x6,5x2,1	Forged Paring Knife The practical knife for chopping, decorating and cleaning fruit and vegetables. The straight grind ensures precise cutting. Blade length 9.0 cm (3.5 in.).	96700 8	19,0	9,0		75
 LxWxH (cm): 26,4x6,5x2,1	Forged Utility Knife All round knife with drop point blade. Especially suited for cutting vegetables and larding meat. Blade length 13.0 cm (5.1 in.).	96701 5	23,0	13,0		85
 LxWxH (cm): 26,4x6,5x2,1	Forged Utility Knife serrated Nifty high utility knife with sharp scalloped edge. Effortlessly cuts fruit and vegetables – even those with firm skins as well as various types of hard sausage meat such as salami. Blade length 13.0 cm (5.1 in.).	96702 2	23,0	13,0		85
 LxWxH (cm): 35,1x7,5x2,6	Forged Carving Knife The robust, slender, drop point blade is ideal for preparing all types of meat and for carving roasts. Blade length 18.0 cm (7.1 in.).	96703 9	31,0	18,0		175
 LxWxH (cm): 35,1x7,5x2,6	Forged Santoku Knife The 'Knife of 3 Virtues'. The name refers to the knife's top performance when cutting meat, fish or vegetables. The broad, stable blade features characteristic Granton edge indentations to prevent food adhering to the blade. Traditional Japanese kitchen knife. Blade length 18 cm (7.1 in.).	96704 6	32,0	18,0		270







Forged Kitchen Knives

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Blade length cm	Blade thickness cm	Weight g	
Forged Bread Knife Ideal for slicing bread, rolls and baguettes. With its sharp and distinctly scalloped edge even hard bread crust is cut through with precision. Blade length 20.0 cm (7.9 in.).  LxWxH (cm): 35,1x7,5x2,6	96705 3	32,0	20,0		190	
Forged Chef's Knife The sturdy knife with its broad, drop point blade cuts meat, fish, poultry and vegetables. Also ideally suited for dicing and for chopping up herbs and nuts. The all rounder that should not be missing in any kitchen. Exact weight distribution with finger guard. Blade length 21 cm (8.3 in.).  LxWxH (cm): 37,8x7,5x2,6	96706 0	32,0	35,0		290	
Forged Chinese Chef's Knife The traditional Chinese chef's knife. The razor sharp knife with its fine grind lends itself especially to cutting vegetables, herbs and poultry. Unsuitable for chopping bone. Blade length 18.0 cm (7.1 in.).  LxWxH (cm): 35,6x11,5x2,6	96707 7	32,0	18,0		455	
Forged Cleaver Cleaver with broad, heavyweight blade. For effortless chopping and dividing of large cuts of meat, poultry or fish as well as for separating ribs. Blade length 16.0 cm (6.3 in.).  LxWxH (cm): 33,1x11,5x2,6	96711 4	30,0	16,0		505	
Sharpening Steel Extra hard and durable metal alloy. The blade is dragged along the shaft of the sharpening steel from the tip towards the handle applying light pressure. Both sides of the blade should be dragged in alternative strokes at a 20° angle. Long version with 25 cm (9.84 in.) sharpening surface.  LxWxH (cm): 41,9x7,5x3,1	96708 4	39,0	25,0		355	

Forged Kitchen Knives

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Length cm	Width cm	Height cm	 g
	Knife Block From beechwood, for safe and careful storage of superior grade knives. Offers space to lodge two large, two medium, three small knives and a sharpening steel. Non slip rubber feet provide a topple free stand.	96710 7	10,0	25,5	20,0	
	 LxWxH (cm): 26,1x11,7x23,2					

Cutting Boards

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Length cm	Width cm	Strength cm	Weight g	
Cutting and Serving Board beechwood with Cutting Mat Practical cutting and serving board from quality beech wood with four non-slip rubber feet. Robust and heavy duty, from laminated layers of beech wood. With flexible cutting mat from anti bacterial food safe synthetic material.	15000 4 15005 9	35,0 45,0	25,0 18,0	3,8 3,8	1660 1580	
 Packing dimensions from page 170						
Cutting and Carving Board beechwood with Cutting Mat Practical cutting and serving board from quality beech wood with four non-slip rubber feet. Robust and heavy duty, from laminated layers of beech wood. Features a practical all round juice collection groove. With flexible cutting mat from anti bacterial food safe synthetic material.	15010 3	45,0	35,0	3,8	3200	
 LxWxH (cm): 45,0x35,0x4,0						
Cutting Mat (Set of 4) Flexible, 2 mm/0.08 in. thin, space saving protective mat in four colours, displaying symbols for fish, meat, poultry and vegetables. Facilitates filling of pots and bowls. From anti bacterial food safe synthetic material. Non slip reverse side for safe work. Special top surface to help knife blades retain sharpness.	15015 8 15016 5 15017 2	35,0 45,0 45,0	25,0 18,0 35,0	0,2 0,2 0,2	600 550 1070	
 Packing dimensions from page 170						



10 Bowls



LOVE

The clicking sounds of metal hitting metal sound very comforting when you're mixing up a batter or other delights in a metal bowl. And you will be just as familiar with the sound of approaching footsteps as your loved ones sneak up on you to find out about the wonderful dish you may be preparing. You may catch them red-handed with their index fingers ready to lick the bowl and their hearts pounding, afraid of being discovered.










COOK

The RÖSLE bowl – the classic tool for prep, serving and storage. With a dispensing edge for safe non-drip pouring, made of 1 mm stainless steel 18 / 10, crafted from a single piece for easy cleaning and secure standing while in use. Available in six different sizes and now with a new bonus item: the matching freshness protection lid.














LIVE

Pudding, vanilla sauce, tomatoes, leave lettuce and dressing, dough, nougat dough, pasta salad with mayonnaise, jelly desserts, whipped cream, cream cheese and fruit – bowls are the vessel in which we mix and combine endless ingredients. They have many uses – one by itself or better yet two teaming up as partners.






Bowls

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	 g
	Deep Bowl Decorative bowl suitable both for serving at the table as well as for preparation and storage of foodstuffs. With pouring rim to facilitate pouring of liquids.	15668 6	8,0	0,2	5,5	109
		15672 3	12,0	0,7	7,8	234
		15676 1	16,0	1,6	10,2	409
		15680 8	20,0	3,1	12,5	633
		15684 6	24,0	5,4	14,9	882
		15688 4	28,0	8,5	17,2	1147
 Packing dimensions from page 170						
DESIGN PLUS FORM 95 						
	Foldable Bowl black Decorative bowl suitable for preparation and storage of foodstuffs. With pouring rim to facilitate pouring of liquids. Silicone side walls allow easy folding for space-saving storage and space-saving cleaning in the dishwasher.	 15710 2	20,0	3,1	12,5	440
		15720 1	24,0	5,4	14,5	610
 Packing dimensions from page 170						
						
	Foldable Bowl red Decorative bowl suitable for preparation and storage of foodstuffs. With pouring rim to facilitate pouring of liquids. Silicone side walls allow easy folding for space-saving storage and space-saving cleaning in the dishwasher.	 15711 9	20,0	3,1	12,5	440
		15721 8	24,0	5,4	14,5	610
 Packing dimensions from page 170						
						
	Foldable Bowl purple Decorative bowl suitable for preparation and storage of foodstuffs. With pouring rim to facilitate pouring of liquids. Silicone side walls allow easy folding for space-saving storage and space-saving cleaning in the dishwasher.	 15712 6	20,0	3,1	12,5	440
		15722 5	24,0	5,4	14,5	610
 Packing dimensions from page 170						
						
	Fresh Lid made from glass Practical bowl lid from shatterproof glass for airtight closure of pots and bowls. The all round sealing ring from silicone adheres to the wall of the container guaranteeing a safe grip and airtight closure. The bowl contents can be checked without opening. Dishwasher safe.	15730 0	16,0			254
		15731 7	20,0			384
		15732 4	24,0			541
 Packing dimensions from page 170						

Bowls

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	Weight g	
Lid in stainless steel The stainless steel Lid closes bowls, dishes and jars as well as stainless steel pots and pans of matching diameter. For covering, stacking, storing and use as a trivet.	91456 9	16,0			290	
	91460 6	20,0			420	
	91464 4	24,0			560	
 Packing dimensions from page 170 						
Mixing Bowl For beating egg-whites, cream sauces, custard or mixing salad dressings. With grip and thumb ring for a firm hold and pouring rim for drip-free pouring.	15320 3	20,0	2,6	12,0	483	
 LxWxH (cm): 23,5x21,5x12,0 						
Stand for Mixing Bowl The stand with its non-slip pads and edge guarantees safe work with the Mixing Bowl.	15317 3				83	
 LxWxH (cm): 13,0x13,0x2,5 						
Bain Marie Bowl For warming up and cooling down dishes while protecting them from direct contact with water. Suitable for melting chocolate and preparation of sauces.	15370 8	20,0	2,6	12,0	582	
 LxWxH (cm): 42,0x20,0x12,0 						
Conical Bowl Working bowl with flat base and beaded edge. Firm stand, stable construction and ergonomic handling. Stackable.	15816 1	16,0	0,7	6,1	164	
	15818 5	18,0	1,0	7,0	203	
	15820 8	20,0	1,5	8,0	309	
	15822 2	22,0	2,0	8,7	368	
	15827 7	27,0	3,5	10,5	516	
	15831 4	31,0	5,6	12,5	686	
	15835 2	35,0	8,3	14,0	881	
	15840 6	40,0	11,8	16,0	1377	
	15844 4	44,0	16,2	17,5	1673	
 Packing dimensions from page 170 						

Bowls

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	 g
	Salad Spinner with glass lid RÖSLE stainless steel bowl, basket, turntable and shatterproof glass lid. Minimum effort needed and includes a brake function. To clean dismantle completely.	 15695 2	24,0	5,4	18,5	1680
	 LxWxH (cm): 26,5x19,5x26,5 					





11

Strainers, Colanders, Funnels



LOVE

If you eat lots of mâché, you will always keep your calm. This plant is part of the valerian family, which easily explains its soothing effects. It is also rich in vitamins A and C, iodine and minerals – and delicious beyond comparison.















COOK

Big performance, compact storage. Our Foldable Colander is ideal for draining vegetables and pasta. You can also use it to wash your salad. Our colander is evenly hole punched up to the top edges, so that the water drains instantly. Moreover, when placed in the dishwasher, it will take up hardly any room as its size can be easily compacted thanks to the fact that its side walls are made of silicone.

LIVE




Every gourmet looks forward to partaking in the cornucopia of a buffet. Especially if it is surprisingly different: simply invite your friends and ask everyone to bring along a unique salad. This pot luck will certainly be an exciting culinary adventure.

Kitchen Strainers
























Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Mesh width cm	Contents liter	 g
	Tea Strainer – fine mesh With its fine mesh this utensil is perfect for straining freshly brewed tea.	95248 6	19,5	8,0	0,033	0,07	60
	 LxWxH (cm): 20,7x8,0x3,0 						
	Kitchen Strainer – fine mesh Thanks to its fine mesh this utensil is perfect for straining, passing or blanching as well as for dusting with icing sugar and sifting flour.	95252 3	28,0	12,0	0,050	0,25	150
		95256 1	36,0	16,0	0,050	0,60	255
		95260 8	42,0	20,0	0,050	1,25	320
		95264 6	49,0	24,0	0,050	2,00	465
 Packing dimensions from page 170 							
		Kitchen Strainer – coarse mesh For straining, cleaning salad or vegetables and passing of fruit and soups. Oils and liquids quickly drain away through the coarse mesh.	95266 0	36,0	16,0	0,16	0,60
95270 7			42,0	20,0	0,16	1,25	330
95274 5			49,0	24,0	0,16	2,00	505
 Packing dimensions from page 170 							
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	 g		
	Conical Strainer For straining sauces or soups and for quick warming or rinsing. Very finely perforated all over, with wide rest and sturdy handle.	23214 4	14,0	0,7	12,0	176	
		23218 2	18,0	1,5	16,0	314	
		23220 5	20,0	2,2	18,0	417	
		23224 3	24,0	3,8	22,5	740	
 Packing dimensions from page 170 							

DESIGN
PLUS




Kitchen Strainers

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Mesh width cm	Contents liter	g
Conical Pestle The Conical Pestle is ideal for use together with the Conical Strainer and Chinois Strainer when passing stock, soups and sauces. From solid beechwood.	95238 7	25,0	8,5			217
						
 LxWxH (cm): 25,0x8,5x8,5						
Round Pestle The Round Pestle is perfect for passing fruit or vegetables through round Kitchen Strainers with fine or coarse mesh. From solid beechwood.	95239 4	22,0	9,5			232
						
 LxWxH (cm): 22,0x9,5x9,5						














Colanders

	Article description Use and advantages	Europ. Bar Code 4004293	Diameter cm	Contents liter	Height cm	Weight g
		Art.-No. Ctrl.-No.				
	Conical Colander For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position.	16020 1	20,0	1,9	9,2	347
		16024 9	24,0	3,4	10,5	478
		16028 7	28,0	5,5	12,8	638
	 Packing dimensions from page 170 					
	Foldable Colander black For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16120 8	20,0	1,9	9,2	340
		16124 6	24,0	3,4	10,5	480
   						
	Foldable Colander red For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16121 5	20,0	1,9	9,2	340
		16125 3	24,0	3,4	10,5	480
   						
	Foldable Colander green For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16122 2	20,0	1,9	9,2	340
		16126 0	24,0	3,4	10,5	480
   						
	Foldable Colander purple For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16123 9	20,0	1,9	9,2	340
		16127 7	24,0	3,4	10,5	480
   						

Colanders

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	Weight g	
Long Handled Strainer conical For draining and straining vegetables, pasta and salads. With long handle and wide rest for safe positioning on pots and bowls. Perforations over the side and base ensure quick and efficient drainage.	 16002 7	22,0	1,8	9,2	461	
LxWxH (cm): 41,0x22,0x9,2 						

Funnels

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	g
	Wine Decanting Funnel Funnel for safe channelling and decanting of wine. The slant of the exit tube allows wine to gently flow down the sides of the decanter allowing the bouquet to unfold. The fine mesh sieve inset traps residue and sediment and is removable.	 16224 3	8,0	0,15	12,7	110
	 LxWxH (cm): 10,5x8,5x13,0 					
	Jam Funnel For filling jam, jellies or marmalade into jars. The narrow outlet (Ø 4 cm/1.6 in.) also fits narrow jars and containers. The wire handle with its low heat transmission offers additional safety when handling hot fruit.	16226 7	12,0	0,3	5,5	169
	 LxWxH (cm): 25,0x6,0x13,0 					
Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Diameter Tube cm	Height cm	g
	Funnel Conical form with side handle and removable sieve inset.	24098 9	12,0	2,0	11,0	130
	 LxWxH (cm): 15,0x12,5x13,0 					
Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	g
	Confectionery Funnel Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles (Ø 4 mm/0.2 in. and 6 mm/0.24 in.). Without nozzle: 11 mm/0.4 in. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble. Dishwasher safe.	16229 8	19,0	1,2	22,0	1050
	 LxWxH (cm): 23,5x20,0x20,0 					





12

Jars, Shakers, Mills

LOVE

Sometimes the enjoyment of a great meal begins before you even take your first bite of food – for instance when refined spices are being roasted in a pan or when turmeric, caraway seeds and coriander, cardamom, cinnamon and cloves develop their full aroma and their intoxicating fragrances fill the air in the kitchen.

LIVE






Spice up your next dinner with friends just a little more: beckon your guests to take a seat in the darkened dining room and have them sniff and taste the culinary creations you have prepared for them. So: turn off the lights and enjoy a fun time having dinner in the dark.























COOK

Fine grind, coarse grind and locked – all in a single movement. Spice dispenser in a modern combination made of stainless steel 18 / 10 and premium glass. With silicone seal that will preserve the aroma for a long time and a large opening for easy refilling.















Jars, Shakers, Mills

	Article description Use and advantages	Europ. Bar Code 4004293	Diameter cm	Contents liter	Height cm	Weight g
		Art.-No. Ctrl.-No.				
	Spice Shaker Lid with 3 settings: fine, coarse, closed. The finger groove of the lid facilitates opening and closing and permits nifty one hand resetting of the lid position. The glass body with its extra heavy base features a 3 cm (1.18 in.) aperture for filling and a fill capacity of 75 ml (0.1 qt.). LxWxH (cm): 12,0x5,9x5,9	16640 1	5,5		11,5	239
	Spice Jar Jars storing herbs and spices with their contents on display. Lid with silicone sealing ring for airtight closure. Finger groove of the lid facilitates opening and closing. The glass body with its heavy base features a 3 cm (1.18 in.) aperture for filling and a capacity of 75 ml (0.1 qt.). LxWxH (cm): 12,0x5,9x5,9	16641 8	5,5		11,5	239
	Vinegar Sprayer For adding a fine spray of vinegar. The glass body with its heavy base features a 3 cm (1.18 in.) aperture for convenient filling and a capacity of 200 ml (0.2 qt.). Stainless steel lid stamped with word "VINEGAR" in German, English, French and Italian. Can be disassembled for cleaning. LxWxH (cm): 24,3x6,4x6,4	16650 0	6,0		23,0	431
	Oil Dispenser For adding exact quantities of oil. Designed to avoid spills on the worktop. The glass body with its heavy base features a 3 cm (1.18 in.) aperture for convenient filling and a capacity of 200 ml (0.2 qt.). Lid stamped with word "OIL" in four languages. Can be disassembled for cleaning. LxWxH (cm): 24,3x6,4x6,4	16651 7	6,0		23,0	431
	Article description Use and advantages	Europ. Bar Code 4004293	Diameter cm	Height cm		Weight g
		Art.-No. Ctrl.-No.				
	Spice Mill Perfect results for all types of spices and seasonings such as pepper or salt. Exact setting of grinding result from fine to coarse. The glass body with its heavy base features a 3 cm (1.18 in.) aperture for convenient filling and a capacity of 75 ml (0.1 qt.). Ceramic grinding mechanism. LxWxH (cm): 13,3x5,9x5,9	16644 9	5,5	12,5		323















Jars, Shakers, Mills

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Height cm	Width cm	Total length cm	Weight g	
Spice Rack For storing eight RÖSLE Spice Shakers (Art. No. 16640) and/or Spice Jars (Art. No. 16641) on display. They are held in position through their weight and the rubber coating of the receptacles. With option for vertical suspension in the RÖSLE 'Open Kitchen'. Can also serve as a spice tray. Shakers not included.  LxWxH (cm): 34,8x16,5x4,0	16645 6	3,5	15,5	34,0	569	
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	Weight g	
Salt Shaker For seasoning in both the kitchen and at the table. With bayonet closure and Aroma Protecting Cover.  LxWxH (cm): 7,5x6,3x6,3 	16600 5	5,0	0,1	6,0	115	 
Pepper Shaker For seasoning in both the kitchen and at the table. With bayonet closure and Aroma Protecting Cover.  LxWxH (cm): 7,5x6,3x6,3 	16601 2	5,0	0,1	6,0	115	 
Fine Shaker 1.5 mm/0.06 in. The perforations on the lid (1.5 mm/ 0.06 in.) allow exact control of the flow of finely powdered spices such as curry, chilli or paprika when spicing. With bayonet closure and Aroma Protecting Cover.  LxWxH (cm): 7,5x6,3x6,3 	 16602 9	5,0	0,1	6,0	115	 
Coarse Shaker 2.5 mm/0.1 in. The perforations on the lid (2.5 mm/0.1 in.) allow exact dosage of coarse herbs such as tarragon and basil. With bayonet closure and Aroma Protecting Cover.  LxWxH (cm): 7,5x6,3x6,3 	 16603 6	5,0	0,1	6,0	115	 

Jars, Shakers, Mills

	Article description Use and advantages	Europ. BarCode 4004293		Diameter cm	Contents liter	Height cm	Weight g
		Art.-No.	Ctrl.-No.				
	Coarse Shaker 3.5 mm/0.2 in. The perforations on the lid (3.5 mm/0.2 in.) allow exact dosage of coarser herbs such as oregano and rosemary. With bayonet closure and Aroma Protecting Cover.	✓ 16605	0	5,0	0,1	6,0	111
		✓ 16625	8	5,0	0,2	12,0	180
	 Packing dimensions from page 170 						
	Icing Sugar Shaker Finely perforated lid for even distribution of icing sugar or cocoa powder. With bayonet closure and Aroma Protecting Cover.	✓ 16604	3	5,0	0,1	6,0	115
		✓ 16624	1	5,0	0,2	12,0	174
	 Packing dimensions from page 170 						
	Sugar Dispenser Sugar Dispenser with integrated pouring outlet (Ø 6 mm/0.24 in.) in the lid providing complete control of the flow. With bayonet closure.	✓ 16606	7	5,0	0,1	6,0	115
		✓ 16616	6	5,0	0,2	12,0	181
	 Packing dimensions from page 170 						
	Jar/Canister with clear glass lid The jar closes hermetically sealing aroma in and is dishwasher safe. Contents can be identified at a glance through the transparent lid.	✓ 16503	9	5,0	0,1	6,0	112
		✓ 16505	3	8,0	0,3	6,0	261
		✓ 16507	7	8,0	0,6	12,0	339
		✓ 16509	1	12,0	0,7	6,0	483
		✓ 16511	4	12,0	1,4	12,0	702
	 Packing dimensions from page 170 						
	Coffee Jar/Canister with black glass lid The jar is ideal for storage of one pound of ground coffee. The ample size offers storage possibilities for other foodstuffs.	✓ 16528	2	10,0	1,5	19,5	752
	 LxWxH (cm): 11,0x11,0x20,0 						

Jars, Shakers, Mills

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	g	
Jar/Canister For storage of every type of herb. With bayonet closure and Aroma Protecting Cover. <p>  LxWxH (cm): 13,0x6,5x6,0  </p>	 16610 4	5,0	0,1	6,0	112	
Labels (German) Labels for labelling jars and shakers containing herbs and basic kitchen commodities. The set consists of printed and blank labels. <p>  LxWxH (cm): 22,5x11,0x0,1 </p>	95143 4				31	
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm		Height cm	g	
Salt Mill Stainless steel mill with high grade, extremely hard ceramic grinding mechanism. Can be set to grind from extra coarse to fine powder by adjusting the burled screw underneath. Easily refilled from above. <p>  LxWxH (cm): 18,2x6,1x6,1 </p>	 16680 7	5,5		18,0	245	
Pepper Mill Stainless steel mill with high grade, extremely hard ceramic grinding mechanism. Can be set to grind from extra coarse to fine powder by adjusting the burled screw underneath. Easily refilled from above. <p>  LxWxH (cm): 18,2x6,1x6,1 </p>	 16681 4	5,5		18,0	245	
Nutmeg Mill Stainless steel mill for neat and easy grating of nutmeg. Airtight storage compartment for additional nutmegs provided. Extra fine grinding results with precise quantity control. <p>  LxWxH (cm): 12,6x6,6x6,6 </p>	16683 8	5,5		12,0	228	



13

Measuring Utensils

LOVE

Every trend will eventually enjoy its comeback. For instance the low and slow movement, which focuses on cooking at low temperatures over long periods of time – the gourmet trend of our times. Meat slowly roasts in the oven for hours at core temperatures of 55 °C / 131 °F to 70 °C / 158 °F. The result: the most tender, juicy, aromatic and vitamin rich roasts you can ever imagine.

LIVE











Turn your Sunday into a day of special events: gather your family and pamper your loved ones with a juicy Sunday roast, garden fresh vegetables and a perfect wine pairing. You will move seamlessly from lunch to high tea or coffee and cake and you will enjoy the lively conversations, laughter and gourmet delights all the way until dinner time is over.








COOK

Digital, precise and easy to use. Meat thermometer with preset cooking temperatures for the most popular cuts of meat, individually adjustable cooking temperatures and two temperature sensors for core and oven temperatures. Measuring ranges from -20 °C / -4 °F to +250 °C / 482 °F, with integrated timer and a turn wheel for easy handling. The information is displayed in German, English and French.






Measuring Utensils





	Article description Use and advantages	Europ. Bar Code 4004293	Diameter cm	Contents liter	Total length cm	g
		Art.-No. Ctrl.-No.				
	Coffee Measure Standard measure for ground coffee. Contents 7 g/0.033 lb.	95153 3	3,8	0,0185	17,5	31
	LxWxH (cm): 17,5x3,8x2,5 					
	Measuring Jug A measuring scale visible on the inside permits precise control of quantities. The all round pouring rim guarantees easy drip-free pouring. An angled wire handle facilitates hanging up of the utensil. Suitable for measuring and mixing ingredients.	 16241 0	8,0	0,5	12,0	290
	LxWxH (cm): 14,5x9,0x12,0 					
	Measuring Jug Various sizes, completely from 18/10 stainless steel with wire handle, high polish outer finish, matt inner. Markings displayed on outside and inside, with pouring rim.	24037 8 24038 5	9,0 11,0	0,5 1,0	11,5 13,7	190 304
	Packing dimensions from page 170 					
	Spaghetti Measure Four stainless steel plates for measuring 1 to 4 portions of spaghetti. The moveable segments are linked by a rivetted ring which also serves as a hanging eyelet for storage in the Open Kitchen.	 95155 7	10,5			185
	LxWxH (cm): 25,0x25,0x2,0 					

Measuring Utensils

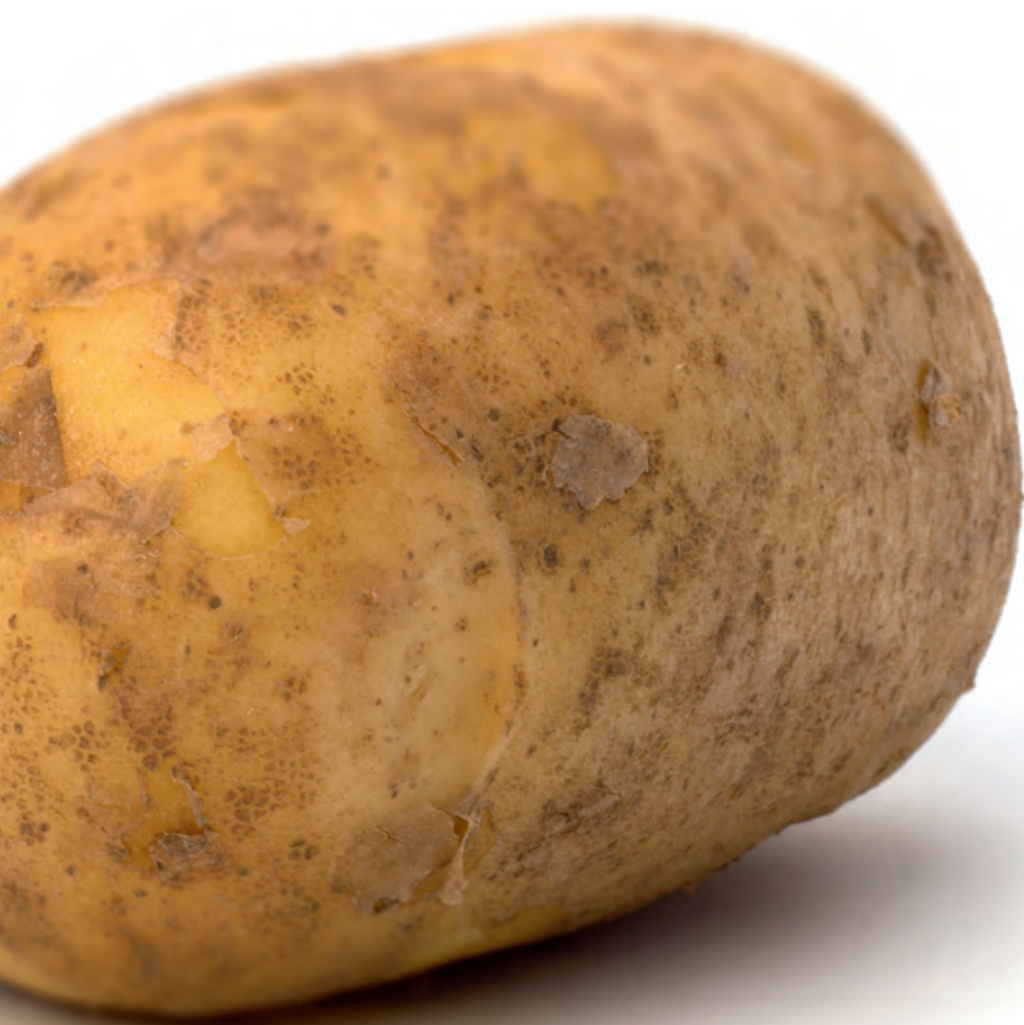
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Height cm	Width cm	Total length cm	g	
Kitchen Scale digital Kitchen Scale with incorporated digital clock for measuring up to 5,000 g / 5,000 ml or 11 lbs. / 175 fl. oz. Can also weigh liquids such as water and milk. Big format easy read digital display with red back light. Suspension for positioning in the Open Kitchen. LxWxH (cm): 27,0x21,0x5,6	16239 7	3,0	22,0	24,0	800	
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Measurements front part cm		g	
Gourmet-Thermometer Features an illuminated digital temperature display and measures in both Celsius and Fahrenheit in a range from -40 °C to +200 °C/-40 °F to +392 °F. For quick measuring of temperatures, e.g. when roasting and deep-frying, preparing infant food as well as for wine and tea. LxWxH (cm): 23,0x5,5x3,0	16245 8	22,0	12,0		95	
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Depth cm	Height cm	Width cm	g	
Roasting Thermometer digital For determining the ideal core temperature for five different types of meat. A second sensor measures the oven temperature. Measuring range -20 °C to +250 °C/-4 °F to +482 °F. Display language selectable from German, English or French. Cable length of probe: 1 m/39.4 in. LxWxH (cm): 30,0x7,6x3,0	16237 3	1,7	4,8	14,5	208	
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Total length cm		g	
Steak and Meat Thermometer (Set of 4) Four thermometers in four colours. Each of them has two functions: One for frying steaks and one for roasting specific types of meat such as poultry, beef, lamb or pork. Easy to read display. For use at the grill, in the frying pan and in the oven. Dishwasher safe. LxWxH (cm): 21,0x7,5x3,5 	16238 0	2,5	6,5		98	

Measuring Utensils

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Width cm	Depth cm	Height cm	 g
	Multi-Timer digital Two separate digital timing functions can measure two time spans simultaneously (each up to 9 hours 59 minutes). When not in use for countdown, the incorporated digital clock displays the time. Large ergonomic setting dial for convenient setting. Big format display with red back light for optimized readability. Magnetic rear plate.  LxWxH (cm): 18,0x7,5x3,0	19222 6	13,5	1,5	4,7	155
	Attachment for Multi-Timer digital (Art.-No. 19222) For attaching the Multi-Timer digital (Art.-No. 19222) and the Roasting Thermometer digital (Art.-No. 16237) to the Open Kitchen Rails.  LxWxH (cm): 17,0x7,2x0,5	19223 3	12,0	0,8	4,1	50

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	 g
	Timer with Egg Pricker Mechanical timer for settings up to 60 minutes. The Egg Pricker only appears when pressure is exerted onto the top.  LxWxH (cm): 7,0x7,0x7,0	 12815 7	7,0	6,0	231





14

Mechanical Kitchen Utensils

LOVE

Hardly anything will excite the palate of a true gourmet more than a wonderfully rich and creamy sauce: made from bones, a wine base and vegetables, patiently cooked for hours, passed through a sieve and mounted with cold butter. When you get a sauce this succulent, you will not have too many concerns about what else is on the menu.

LIVE










Can there ever be too much sauce, too much of a good thing? Absolutely not. Dip fresh crispy farm bread or some slices of baguette in it and wipe your plate clean. You will cherish every drop of sauce and enjoy your meal until not a crumb is left.

COOK


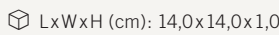


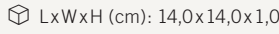


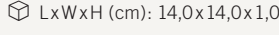


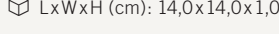



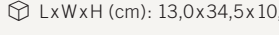

Extremely tough and cost effective. The pass through Food Mill is composed of a sturdy stainless steel construction that handles the toughest jobs and processes every last bit of the food you want to use. The three-point set-down area provides a secure hold. The Food Mill is available with an add-on supplementary handle and two sieve inserts (1 and 3 mm).






Mechanical Kitchen Utensils

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	Weight g
 <p>Multi-Cutter Patented cutting mechanism with two moving blades for chopping herbs, fruit and vegetables. One tug activates the patented drive mechanism which rotates the cutting blades seven times. Includes basket inset for spin-drying herbs. Ergonomic handle. Anti-slip provision in receptacle base. Lid manufactured from stainless steel.</p> <p>📦 LxWxH (cm): 15,7x14,2x14,2</p>		16272 4	13,0	0,6	12,0	750
 <p>Bowl with storage lid for Multi-Cutter (Art.-No. 16272) The Bowl with storage lid from shock and scratch proof synthetic material is an ideal accessory for the Multi-Cutter. The non-slip base provides a firm and topple free stand. With the storage lid and its ventilation valve, food can be stored and kept fresh in a refrigerator.</p> <p>📦 LxWxH (cm): 13,7x13,7x9,5</p> <p></p>		16273 1 	13,0	0,6	9,0	174
 <p>Ice Crusher Processes large quantities of ice into crushed ice for longdrinks and cocktails. Also suitable for preparing iced desserts. Patented cutting mechanism with a moving blade. Container from translucent synthetic material with markings for content level. Volume of container 0.9 litres/0.95 qt.</p> <p>📦 LxWxH (cm): 12,5x13,5x13,5</p>		16277 9	13,5	0,9	12,5	580
 <p>Passetout/Food Mill with supplementary handle The food mill with its sturdy stainless steel construction is designed to meet the demands required by milling and processing. Sits on 3 rests that ensure stable positioning. With additional supplementary handle. Comes with Sieve Disc of 1 mm/0.04 in. and 3 mm/0.1 in.</p> <p>📦 LxWxH (cm): 26,0x43,0x14,5</p> <p></p>		16252 6	22,0			2150
 <p>Sieve Disc 1 mm/0.04 in. For fine sauces as well as for fruit jellies and juices from fruit or berries with small seeds.</p> <p>📦 LxWxH (cm): 14,0x14,0x1,0</p> <p></p>		16265 6	14,0			62

Mechanical Kitchen Utensils

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	g	
Sieve Disc 2 mm/0.08 in. For processing and passing of creamy soups, fine purée and sauces.	16266 3	14,0			80	
 						
Sieve Disc 3 mm/0.1 in. For processing and passing of thick vegetable soups and purée of a thicker consistency.	16267 0	14,0			73	
 						
Sieve Disc 4 mm/0.2 in. For preparation of Spaetzle from light dough or apple purée.	16268 7	14,0			63	
 						
Sieve Disc 8 mm/0.3 in. For preparation of Spaetzle from heavy dough.	16269 4	14,0			83	
 						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	Total length cm	g	
Potato Ricer For producing fine mashed potatoes or Spaetzle. Optimized distribution of pressure guarantees effortless work. Support structure for non-slip rest on a bowl or pot rim. Slanted bowl for convenient filling. Two exchangeable insets (for potatoes or Spaetzle).	 16275 5	9,5	12,5	34,0	964	
 						

Mechanical Kitchen Utensils

Article description Use and advantages	Europ. BarCode 4004293	Diameter cm	Contents liter	Height cm	 g
	Art.-No. Ctrl.-No.				
 <p>Onion and Vegetable Chopper Chops up onions, herbs, chocolate, nuts etc. The automatic rotating blade assembly provides quick and efficient cutting results. The ergonomic press knob ensures convenient and effortless work.</p> <p> LxWxH (cm): 24,0x12,0x12,0</p>	16271 7	9,6		21,7	621





15

Cookware



LOVE

Whenever you serve a juicy Sunday roast, everyone at the table will be smiling. So it is definitely worthwhile to procure your meat from a butcher you can trust. You will know where the meat came from and will receive expert advice so that you will always choose the perfect cut.















COOK

One pot that does it all. A cooking pot made of multi layered materials (stainless steel 18 / 10 and aluminum) with a tight sealing high dome aroma lid, serving lid for drop free pouring and ergonomic handles that can be used as holders for the lid. This pot is compatible with electric, ceramic, gas and induction burners and can also be used in the oven. Test results in the German Ökotest: Good.













LIVE

Did you enjoy that delicious roast a bit too much so that now you feel a little full and sluggish? Great remedies: a single espresso, which contains digestion promoting bitters or a glass of ginger tea. Even better: take a traditional after dinner walk.



Specialty Pots





Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	Total length cm	 g
	Tajine The special pot is used for cooking, serving and braising meat, fish and vegetables a Moroccan method. Pan is hygienic and odorless with cast handles and encapsulated sandwich base.  LxWxH (cm): 35,5x20,0x29,0 	 91370 8	24,0	26,0	34,5	2090
	Round Steamer For gentle and nutritional cooking, frying and braising meat, fish and vegetables. With shatterproof glass lid and silicone lip, thermometer, grate covered with silicone and casted handles. 	 91373 9	28,0	16,0	36,0	2850
	Smoker Especially for smoking fish, meat or vegetables. Casted handles and encapsulated sandwich base. With shatterproof glass lid and a silicone lip, thermometer, smoker grate and Smoking Wood Chips. 	 91371 5	28,0	16,0	36,0	2850
	Smoking Wood Chips Untreated beechwood chips for the RÖSLE Smoker 91371. The low moisture content guarantees a shorter smoking time. PEFC, ISO and HACCP certified.  LxWxH (cm): 11,2x10,7x10,2	 91380 7		11,2		180





Cookware from multi-layer material




Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Base Diame- ter cm	Contents liter	Height cm	Weight g	
Low Casserole For searing and roasting meat. This casserole is lower than the High Casserole of same diameter and makes preparing large cuts of meat an easy task.	91610 5	16,0	14,5	1,5	7,5	1380	
	91612 9	20,0	18,5	2,8	9,0	1885	
	91614 3	24,0	22,0	4,7	10,5	2500	
 Packing dimensions from page 170 							
High Casserole The all round performer for boiling, frying and braising. Suitable for meat, vegetables and pasta/noodles.	91620 4	16,0	14,5	2,2	11,0	1592	
	91622 8	20,0	18,5	4,0	13,0	2181	
	91624 2	24,0	22,0	6,8	15,0	3065	
	91628 0	28,0	26,0	12,0	20,0	2990	
 Packing dimensions from page 170 							
Fondue-Set 20 cm Included within this set: Casserole 20.0 cm (from multi-layer material), 6 fondue forks with coloured coded mounts, fondue ring, foldable rechaud with gas burner, stainless steel base plate.	91414 9	20,0		2,8	9,0		
 LxWxH (cm): 40,0x27,6x14,6 							
Fondue Forks (6 pcs.) in gift packaging.	91441 5						
 LxWxH (cm): 26,0x11,0x4,5 							

Cookware from multi-layer material












Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Contents liter	g	
	Gas Cartridge The valve guarantees simple refilling of the gas burner. Content 400 ml/0.4 qt. Suitable for RÖSLE Fondue Sets, Rechaud and Universal Lighters.	91275 6	0,4	327	
 LxWxH (cm): 6,5x6,5x20,0					

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	Total length cm	 g
	Lid Lid for both Low Casserole and High Casserole of same diameter of the same series.	91730 0	16,0			325
		91732 4	20,0			454
		91734 8	24,0			608
		91736 2	28,0			700
 Packing dimensions from page 170						
						
































Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Base Diame- ter cm	Contents liter	Height cm	 g
	Deep Steamer For insertion between pot and lid. Ideal for steam-cooking of fish and vegetables.	91670 9	24,0	11,5	5,2		1135
 LxWxH (cm): 32,0x26,0x13,0							
							

	Pasta Inset For insertion between pot and lid. For boiling pasta, noodles and asparagus and blanching vegetables. The perforations extending up the sides of the inset guarantee quick and efficient straining of liquids.	91672 3	24,0	16,0	7,2	1085
 LxWxH (cm): 32,0x26,0x17,5						
						



Cookware from multi-layer material

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Base Diame- ter cm	Contents liter	Height cm	 g	
Multi-layer Cookware set – 3 pcs consists of: Low Casserole 20 cm, High Casserole 16, 20 cm	91694 5						
Multi-layer Cookware set – 4 pcs consists of: Low Casserole 20cm, High Casserole 16, 20, 24 cm  LxWxH (cm): 21,5x54,0x26,0	91690 7						
Multi-layer Cookware set – 5 pcs consists of: Low Casserole 20 cm, High Casserole 20, 24 cm, Sauté Pan 16 cm, Pasta Insert	91693 8						
Frying Pan The ideal pan to sear and brown meat. Also suitable for fried eggs and vegetables.  Packing dimensions from page 170 	91652 5 91654 9	24,0 28,0	18,5 22,0		4,5 5,0	1347 1712	
Non-stick Frying Pan This frying pan with its extremely resistant non-stick coating proves ideal for low-fat frying. Suitable for scrambled eggs.  Packing dimensions from page 170 	91662 4 91664 8	24,0 28,0	18,5 22,0		4,5 5,0	1360 1716	









Cookware from multi-layer material

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Base Diame- ter cm	Contents liter	Height cm	 g
    	Wok For all types of exquisite wok cooked dishes With heavy duty PFOA-free non-stick coating. Ergonomic handle and additional grip for safe handling and effortless work. For use on all common types of cooker.  LxWxH (cm): 58,5x38,0x15,0	 91742 3	35,0	14,0	4,3	8,0	2920
    	Wok with straight handle and round base Perfect for Asian dishes cooked in a wok: For low-fat, careful preparation of meat, fish and vegetables. Suitable for use with induction and gas cookers. Ergonomic handle for safe grip and convenient effort-less work.  LxWxH (cm): 58,5x38,0x15,0	 91740 9	35,0		4,1	10,0	2590
    	Sauté Pan Just perfect for preparing sauces and small amounts of food.  Packing dimensions from page 170	91630 3 91632 7	16,0 20,0	14,5 18,5	1,5 2,3	7,5 9,0	927 1310
    	Sautéuse Ideal for reducing, preparing fine sauces or for turning vegetables in butter.  Packing dimensions from page 170	91641 9 91643 3	16,0 20,0	11,5 14,0	0,7 1,4	6,0 7,0	770 1115
Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	Total length cm	 g	
 	Splatter Guard From finely perforated stainless steel with high polish rim. Easy to clean. The 23 cm/ 9.1 in. long handle keeps hands a safe distance from hot pots and pans.  Packing dimensions from page 170	16861 0 16862 7	30,0 33,5			500 515	








































Cookware from multi-layer material

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Total length cm	g	
Butter Warmer For melting and warming butter and other fats. Open handle with low heat transmission for safe handling. Pouring lip for drip-free pouring.	15661 7	11,0	0,31	25,0	98	
LxWxH (cm): 25,0x11,0x5,0 						















Cookware from Stainless Steel

	Article description Use and advantages	Europ. Bar Code 4004293		Diameter cm	Base Diame- ter cm	Contents liter	Height cm	g
		Art.-No.	Ctrl.-No.					
	High Casserole All round performer – pot for browning meat and for cooking dumplings, vegetables, pasta or noodles. With tightly closing Lid.	✓ 91036	3	16,0	14,0	2,2	11,0	1988
		✓ 91040	0	20,0	20,0	4,0	13,0	2813
		✓ 91044	8	24,0	24,0	6,7	15,0	3795
		<div> <div> <div></div> <div></div> </div> Packing dimensions from page 170 </div> <div>  </div>						
	Vegetable Pot High pot for cooking vegetables such as potatoes or for soup. Also useful for frying, blanching and reducing. With tightly closing Lid.	✓ 91060	8	20,0	18,0	5,3	17,0	3018
		✓ 91064	6	24,0	21,5	9,4	21,0	4013
		✓ 91068	4	28,0	25,0	14,0	23,0	5020
		<div> <div> <div></div> <div></div> </div> Packing dimensions from page 170 </div> <div>  </div>						
	Pasta/Asparagus Pot For boiling pasta, noodles and asparagus and blanching vegetables. The perforations extending up the sides of the inset guarantee quick and efficient straining of liquids. With tightly closing Lid.	✓ 91100	1	20,0	18,0	5,3	17,0	4356
		<div> <div> <div></div> <div></div> </div> LxWxH (cm): 26,5x26,0x28,5 </div> <div>  </div>						
	Casserole For preparation of goulash, stews and for braising larger cuts of meat. The high rim of the pot prevents spurting of fat or juices. With tightly closing Lid.	✓ 91016	5	16,0	14,0	1,5	7,5	1888
		✓ 91020	2	20,0	18,0	2,8	9,0	2605
		✓ 91024	0	24,0	21,5	4,7	10,5	3567
		✓ 91028	8	28,0	25,0	7,3	12,0	4558
	Casserole For preparation of goulash, stews and for braising larger cuts of meat. The high rim of the pot prevents spurting of fat or juices. With tightly closing Lid.	<div> <div> <div></div> <div></div> </div> Packing dimensions from page 170 </div> <div>  </div>						
	Article description Use and advantages	Europ. Bar Code 4004293		Dimensions cm	Base Measu- rements cm	Contents liter	Height cm	g
		Art.-No.	Ctrl.-No.					
	Oval Roasting Pan high High version for preparation of large cuts of meat such as lamb or venison. With tightly closing Dome Lid.	✓ 91114	8	30,5 x 22,5	28,0 x 20,0	6,0	11,5	3834
		<div> <div> <div></div> <div></div> </div> LxWxH (cm): 39,0x28,0x16,0 </div> <div>  </div>						




















Cookware from Stainless Steel

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Base Diame- ter cm	Contents liter	Height cm	g	
Fondue Set 16 cm/6.3 in. Comprises: 16 cm/6.3 in. High Casserole, fondue inset, rechaud, gas burner, gas cartridge and 8 fondue forks. <div>  LxWxH (cm): 35,5x37,0x27,0      </div>	 91410 1	16,0		2,2	11,0	4529	
Fondue Set 20 cm/7.9 in. Comprises: 20 cm/7.9 in. Casserole, fondue inset, rechaud, gas burner, gas cartridge and 8 fondue forks. <div>  LxWxH (cm): 35,0x37,0x26,5      </div>	 91413 2	20,0		2,8	9,0	5152	
Sauteuse For reducing, preparing fine sauces or for turning vegetables in butter. <div>  LxWxH (cm): 42,0x22,5x9,5      </div>	 91140 7	20,0	12,5	1,5	7,0	1162	
Sauté Pan For preparing sauces and small amounts of food. <div>  LxWxH (cm): 39,5x18,0x9,5      </div>	 91146 9	16,0	14,0	1,5	7,5	1325	
Sauté Pan High version. For preparing sauces and small amounts of food. <div>  LxWxH (cm): 37,0x18,0x13,0      </div>	 91156 8	16,0	14,0	2,2	11,0	1431	





Cookware from Stainless Steel





Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Base Diame- ter cm	Contents liter	Height cm	g
	Frying Pan The ideal pan to sear and brown meat. Also suitable for fried eggs and vegetables.	✓ 91174 2	24,0	17,0		5,0	1607
		✓ 91178 0	28,0	21,0		5,5	2169
 Packing dimensions from page 170 							
	Griddle Pan With grill base and two handles. The special base ensures good distribution of fats and leaves a typical grill pattern on meat.	91208 4	28,0	25,0		3,5	2525
	 LxWxH (cm): 33,0x34,0x7,0 						
Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	Total length cm	g	
	Lid Tightly-closing lid for nutrient-protective cooking and steaming using a minimum amount of water. Steam is retained in the pot and the liquid is restored to food by condensation under the lid. For use with cookware from stainless steel.	✓ 91216 9	16,0			545	
		✓ 91220 6	20,0			760	
		✓ 91228 2	28,0			1359	
 Packing dimensions from page 170 							
	Dome Lid For use with cookware from stainless steel. The lid creates ample space for high cuts and large food items.	✓ 91244 2	24,0			931	
		✓ 91248 0	28,0			1184	
 Packing dimensions from page 170 							
	Rechaud Stainless steel rechaud with gas burner (1.1 kW). Knob for adjusting infinitely variable flame.	✓ 91266 4	23,0	11,5		1277	
	 LxWxH (cm): 25,5x25,0x15,0						





Cookware from Stainless Steel

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Contents liter	Diameter cm	Height cm	g	
Fondue Inset for 8 fondue forks  Packing dimensions from page 170 	 91416 3   91420 0 		16,0 20,0		465 680	
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	Total length cm	g	
Fondue Forks Set of four forks with clear identification on each handle.  LxWxH (cm): 28,0x10,0x3,0 	 91439 2			28,0	315	
Deep Steamer For insertion between pot and lid. Ideal for steam-cooking of fish and vegetables.  Packing dimensions from page 170 	 91300 5  91304 3	20,0 24,0	11,5 12,5		1051 1334	
Teknika Cookware set – 3 pcs consists of: Teknika Casserole 20 cm, Teknika High Casserole 16, 20cm  LxWxH (cm): 44,0x27,5x27,5	 91996 0					

Iron Pans

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Base Diameter cm	Height cm	 g
	Omelette Pan	26424 4	24,0	19,5	3,4	779
	Iron Pan manufactured from 1.25 mm/ 0.05 in. gauge material. Heats up rapidly and quickly reacts to heat settings. With welded handle from flat bar steel. Perfect for flour and egg dishes such as pancakes, omelettes and crêpes.	26428 2	28,0	23,0	3,7	879
		26432 9	32,0	26,5	3,8	1169
	 Packing dimensions from page 170					
						

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Dimensions cm	Base Measure- ments cm	Height cm	 g
	Oval Fish Pan	26636 1	35,0 x 24,5	30,0 x 19,5	3,7	1541
	The oval shape of this pan is ideal for frying or poaching whole fish. With welded wire handle.					
	 LxWxH (cm): 49,0x36,0x3,7					
						

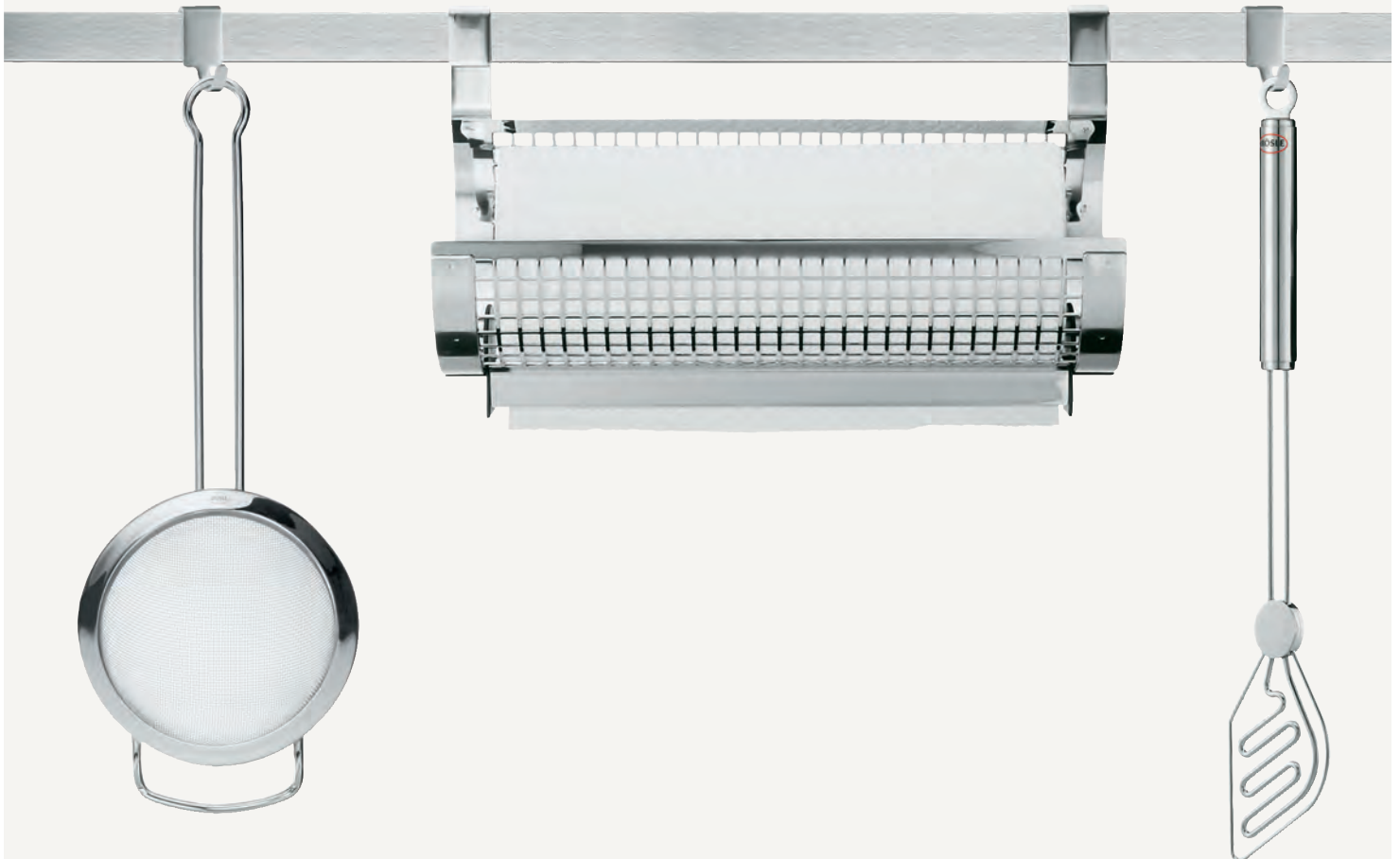
Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm	Base Diameter cm	Height cm	 g
	Wrought Iron Frying Pan	95724 5	24,0	18,0	2,6	1189
	Traditional forged iron frying pan incorporating a welded handle with hook. Can be used on an open fire or grill. Also suitable for serving.	95728 3	28,0	21,0	3,0	1548
		95729 0	28,0	20,0	4,5	1700
		95732 0	32,0	24,0	3,0	2051
 Packing dimensions from page 170						
						





16

Open Kitchen



LOVE

Do you know of any better way to get a great meal than cooking yourself? Well, actually to really enjoy this you have to have all ingredients and in particular the cooking tools within easy reach. Not only is this a very practical approach, it also makes your house look great and well organized.

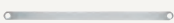











COOK

A fundamental element for every open kitchen. A kitchen rack made of 3 mm thick stainless steel with a matte finish, 25 mm wide. It can be flexibly mounted on the wall and several racks can be invisibly connected. Handy add-ons: metal hooks to hang kitchen tools from or a holder for rolls of paper so you can tear off what you need without complications. All components or favorite tools can be custom arranged.


















LIVE

Sharing a meal with a bunch of people you like is a wonderful event. However, the experience can be further enhanced by actually preparing the meal together. If every guest brings one or two ingredients and you conjure up a delightful meal as a team, the fun begins long before you take your first bite.






















Open Kitchen

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length cm	Usable Length cm	Width cm	Weight g
	Standard Rail The basic component of the Open Kitchen. It has a 3 mm/0.1 in. gauge, is made in stainless steel with a matt finish and is 25 mm/1.0 in. in width. Rails up to length 55 cm/21.7 in. are designed for fixing at two points. Attachments are not included.	19502 9	40,0	34,5	2,5	228
		19504 3	50,0	44,5	2,5	290
	 Packing dimensions from page 170					
	 Standard Rail Rails of length 60 cm/23.6 in. or longer are designed for fixing at three points. Attachments are not included.	19506 7	60,0	2,0 x 26,0	2,5	344
		19510 4	80,0	2,0 x 36,0	2,5	462
		19514 2	100,0	2,0 x 46,0	2,5	586
	 Packing dimensions from page 170					
	 Magnetic Rail Provides the perfect storage solution for all types of knives. The magnet is incorporated into the rail and concealed by a stainless steel shield. Minimal contact between rail and knife prevents damage to blades.	19519 7	40,0	34,5	2,5	339
	 LxWxH (cm): 40,0x2,9x1,1					
	Kitchen Rail with Wall Attachment Set The Kitchen Rail with Wall Attachment Set is the basic component of the Open Kitchen. Manufactured in 3 mm/0.1 in. gauge stainless steel with matt finish. Width 25 mm/1.0 in. The Wall Attachments can be positioned along the rail flexibly. The joints can be masked to present an apparently non-stop rail. With 2 Wall Attachments.	19450 3	40,0	34,0	2,5	265
		19451 0	50,0	44,0	2,5	400
		19452 7	60,0	54,0	2,5	460
	 Packing dimensions from page 170					
	Kitchen Rail with Wall Attachment Set The Kitchen Rail with Wall Attachment Set is the basic component of the Open Kitchen. Manufactured in 3 mm/0.1 in. gauge stainless steel with matt finish. Width 25 mm/1.0 in. The Wall Attachments can be positioned along the rail flexibly. The joints can be masked to present an apparently non-stop rail. With 3 Wall Attachments.	19453 4	80,0	71,0	2,5	620
		19454 1	100,0	91,0	2,5	740
	 Packing dimensions from page 170					




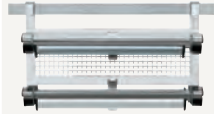
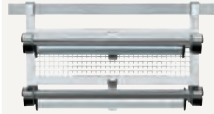











Open Kitchen

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Length cm	Width cm	Diameter cm	g	
Single Attachment Restricted spaces, not big enough to fit a Kitchen Rail, can be utilised to maximum advantage with the Single Attachment.	19530 2	2,5	5,0		51	
 LxWxH (cm): 12,0x7,9x3,5 						
Wall Attachment with cap For fixing Standard Rails to the wall. Comprises cap, spacer, s/s screw and wall-plug.	19540 1			2,2	59	
 LxWxH (cm): 13,0x6,7x2,7 						
Wall Attachment with cap (matt) For fixing Standard Rails to the wall. Comprises cap, spacer, s/s screw and wall-plug.	 19740 5			2,2	57	
 LxWxH (cm): 12,0x7,9x3,5 						
Cabinet Suspension with cap For fixing a Standard Rail under a kitchen cabinet. Comprises high polished cap, spacer and wood screw. Available in two sizes.	19559 3	5,0			52	
 LxWxH (cm): 12,5x5,5x4,2 						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Height cm	Width cm	Total length cm	g	
Single Hook (2 per pack) For hanging kitchen utensils with a ring or eyelet.	19060 4	4,0	2,0		50	
 LxWxH (cm): 11,5x7,1x3,3 						

Open Kitchen

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Height cm	Width cm	Total length cm	 g
 	Double Hook (2 per pack) For hanging kitchen utensils with a ring or eyelet.	19061 1	4,0	2,0		57
	 LxWxH (cm): 10,5x7,2x3,3 					
 	Magnetic Holder (2 per pack) The incorporated magnet is just perfect for hanging up kitchen knives, kitchen shears or palettes.	19063 5	3,0	2,5		78
	 LxWxH (cm): 10,0x8,1x10,3 					
Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Width cm	Depth cm	Height cm	 g
 	Rack large The spacious rack provides storage for large jars/canisters and miscellaneous kitchen utensils. Capacity for two Ø 12 cm/4.7 in. jars or three Ø 8 cm/3.1 in. jars.	19072 7	33,0	16,0	23,5	890
	 LxWxH (cm): 23,5x33,5x24,0 					
 	Spice Rack with double shelf A wide range of basic herbs and spices can be stored ready to hand on the double shelf. Capacity for ten jars or shakers of Ø 5 cm/2 in.	19078 9	33,0	6,0	23,5	830
	 LxWxH (cm): 23,5x33,5x23,5 					
 	Paper Towel Holder (standing model) Using just one hand, paper towels can be easily torn off and rolls replaced. Automatically adjusts to height of paper roll. For all rolls up to diameter 17 cm/6.7 in. and 22 to 30 cm/8.7 to 11.8 in. height. Heavyweight, silicone coated base provides a topple-free stand. Manufactured from 18/10 stainless steel and synthetic material.	19089 5	20,5	23,0	25,0	2400
	 LxWxH (cm): 25,5x23,5x21,0					

Open Kitchen

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Width cm	Depth cm	Height cm	Weight g	
Kitchen Towel Holder Holds paper kitchen towels up to 27 cm/ 10.6 in. width and diameter of 12 cm/ 4.7 in. Can be combined with Kitchen Foil Holder/Wrap Dispenser (Art.-No. 19095) using Connection Clips (Art.-No. 19064).	19084 0	32,0	13,0	20,0	920	
 LxWxH (cm): 14,0x32,5x2,0 						
Kitchen Foil Holder/Wrap Dispenser For cutting both plastic clingfilm and aluminium foil. The retracting blades only engage when in operation and neatly cut foil without crumpling. Can be used in combination with Kitchen Towel Holder (Art.-No. 19084) using Connection Clips (Art.-No. 19064).	19095 6	37,0	14,0	22,0	2930	
 LxWxH (cm): 23,5x38,0x23,5 						
Connection Clips (2 per pack) With these connection clips the Kitchen Foil Holder/Wrap Dispenser (Art.-No. 19095) can easily be combined with the Kitchen Towel Holder (Art.-No. 19084).	19064 2				78	
 LxWxH (cm): 11,4x7,2x1,3 						
Utensil Holder square Practical storage for kitchen utensils or cutlery. The removeable inset divides the holder into three compartments of equal size.	 19093 2	13,5	8,0	23,5	800	
 LxWxH (cm): 23,5x13,5x11,5 						
Cookbook Holder Modern designed holder made of stainless steel and plastic. Cookbooks sized to A4 and Tablet PCs up to 11.8 „, or up to 4 kg. Holder is collapsible to store for space.	 19091 8	25,0	18,0	2,0	480	
 LxWxH (cm): 25,0x18,0x2,0						

Open Kitchen

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Height cm	 g
	Wall Clock radio-controlled Wall Clock with incorporated receiver for broadcasted time signal provides precise time keeping plus automatic adjustment to daylight-savings time. A conversion function for radio operation is possible in manual mode. Incorporated thermometer for room temperature display (Measuring range -20 °C to + 50 °C/-4 °F to +122 °F).	19101 4	25,0	4,0	911
	 LxWxH (cm): 29,0x26,0x5,5				





17

Spare Parts



LOVE

Anything you use year after year that performs well may show some minor weak spots down the line. However, it's hard to get rid of kitchen tools that have been loyal and trusted companions for so many years. Luckily, you won't have to as many small parts, such as blades, lids and wires can be easily replaced. Once you have done that you will be able to continue to enjoy your favorite kitchen tool for many more years to come.























COOK

All of these items can be replaced with spare lids, spare blades, replacement screws, o-rings, inserts, replacement sleds, substitute knife sets, replacement rubber strip, spare container, replacement wires, sieves, brushes, etc., etc. – so contact us if ever anything requires replacement.
























LIVE

You may not have paid attention for just a second and it has already happened: you've damaged a tool or lost a part. Thankfully, replacements are available for many parts. The only things that cannot be substituted are good friends and a great family – people you love to spend time with, share a meal or a chat over a glass of wine.
































Spare parts

Article description Use and advantages		Europ. BarCode 4004293 Art.-No. Ctrl.-No.	 g
  LxWxH (cm): 6,0x6,0x3,0 	Lid for Salt Shaker (Art.-No. 16600, 16620)	95950 8 	42
  LxWxH (cm): 6,0x6,0x3,0 	Lid for Pepper Shaker (Art.-No. 16601, 16621)	95951 5 	42
  LxWxH (cm): 6,0x6,0x3,0 	Lid for Fine Shaker 1.5 mm/0.06 in. (Art.-No. 16602, 16622)	95952 2 	42
  LxWxH (cm): 6,0x6,0x3,0 	Lid for Coarse Shaker 2.5 mm/0.1 in. (Art.-No. 16603, 16623)	 95953 9 	42
  LxWxH (cm): 6,0x6,0x3,0 	Lid for Coarse Shaker 3.5 mm/0.2 in. (Art.-No. 16605, 16625)	95955 3 	42












Spare parts

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	 g	
Lid for Icing Sugar Shaker (Art.-No. 16604, 16624)  LxWxH (cm): 6,0x6,0x3,0 	95954 6 	42	
Lid for Jar/Canister with Bayonet Closure (Art.-No. 16610, 16630)  LxWxH (cm): 6,0x6,0x3,0 	95956 0 	42	
Lid for Sugar Dispenser (Art.-No. 16606, 16616)  LxWxH (cm): 6,0x6,0x3,0 	95957 7 	38	
Lid for Pepper Mill "P" (Art.-No. 16681)  LxWxH (cm): 5,0x5,0x3,0 	 95926 3 	100	
Lid for Salt Mill "S" (Art.-No. 16680)  LxWxH (cm): 5,0x5,0x3,0 	 95925 6 	100	










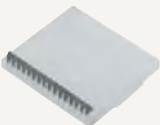

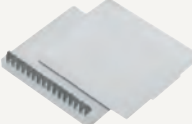


Spare parts

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.		 g			
  LxWxH (cm): 6,5x6,5x0,5 	Aroma Protecting Cover Single replacement cover for lid from transparent synthetic material.	95146 5		5			
  LxWxH (cm): 6,0x6,0x3,0 	Replacement Plastic Protector for Apple/Pear Cutter (Art.-No. 12743)	95998 0		25			
Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.		Contents liter	Diameter cm	Height cm	 g
  Packing dimensions from page 170 	Glass Lid clear		94771 0		5,0		72
			94772 7		8,0		130
			94774 1		12,0		240
  LxWxH (cm): 10,0x10,0x3,0 	Glass Lid black		94783 3		10,0		255
  Packing dimensions from page 170 	Sealing Ring for Glass Lid clear/black		94790 1		5,0		3
			94792 5		8,0		4
			94793 2		10,0		5
			94794 9		12,0		6














Spare parts

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Contents liter	Diameter cm	Height cm	g	
Fondue Inset for 8 fondue forks	91416 3 91420 0		16,0 20,0		465 680	
 Packing dimensions from page 170 						
Replacement Blade with 2 screws for Swivel Peeler (Art.-No. 12732, 12734, 12735)	95979 9				10	
 LxWxH (cm): 0,6x0,5x0,5						
Replacement Blades (10 per pack) for Ceramic Hob Scraper (Art.-No. 12830)	12831 7				15	
 LxWxH (cm): 6,0x10,0x1,0						
Replacement Blade with 2 screws for Gourmet Slicer (Art.-No. 12742)	95978 2				9	
 LxWxH (cm): 0,5x0,5x0,5						
Replacement Blade with 2 screws for Adjustable Slicer (Art.-No. 95018)	95940 9				30	
 LxWxH (cm): 5,0x2,0x0,1						

















Spare parts

	Article description Use and advantages	Europ. BarCode 4004293	Contents liter	Diameter cm	Height cm	 g
		Art.-No. Ctrl.-No.				
	Replacement Blade with 2 screws for Adjustable Slicer (Art.-No. 95028)	95941 6				30
	 LxWxH (cm): 8,5x2,5x0,1					
	Replacement Blade with 2 screws for Julienne Slicer (Art.-No. 95031)	95936 2				10
	 LxWxH (cm): 6,0x6,0x3,0					
	Replacement Screws (3pcs) with O-ring (2 pcs)	96010 8				
						
	Inset with 22 blades (3 mm/0.1 in.) for Julienne Slicer (Art.-No. 95031)	95937 9				40
	 LxWxH (cm): 6,0x6,0x3,0					
	Inset Set with 16 blades (4 mm/0.2 in.) and Inset without blade for Julienne Slicer (Art.-No. 95031)	95938 6				97
	 LxWxH (cm): 6,0x6,0x3,0					

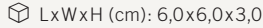














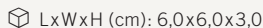


Spare parts

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Contents liter	Diameter cm	Height cm	 g	
Replacement Screw with knob for Gourmet Slicer (Art.-No. 12742)	95973 7 				8	
 LxWxH (cm): 2,0x1,0x1,0						
Replacement Carriage for Gourmet Slicer (Art.-No. 12742)	95972 0 				37	
 LxWxH (cm): 0,6x0,5x0,5						
Dough receptacle from synthetic material for Spaetzle Grater (Art.-No. 95030)	96014 6 					
Replacement blade for Ice Crusher (Art.-No. 16277)	96025 2 					
Replacement Blade with 4 screws for V-Slicer	96015 3 					

























Spare parts

	Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Contents liter	Diameter cm	Height cm	 g
	Replacement Blade with 2 screws for Multi-Cutter (16272)	96017 7 				
	Rotor with Downward Deflector for Multi-Cutter (16272)	96008 5 				
	Replacement Spring for Poultry Shears (Art.-No. 12836)	95975 1 				4
 LxWxH (cm): 3,8x0,8x0,8						
	Replacement Wires for Wire Cheese Slicer (2 wires) with knotted ends (Art.-No. 12723)	95989 8 				1
 LxWxH (cm): 11,0x4,5x0,1						
						
	Replacement Wires for Wire Cheese Slicer (2 wires) with soldered ends (Art.-No. 12723)	95982 9 				1
 LxWxH (cm): 14,0x0,1x5,0						
						

Spare parts

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Contents liter	Diameter cm	Height cm	g	
Replacement Sieve for Funnel (Art.-No. 16220)  	 95943 0 		10,0		15	
Replacement Sieve for Wine Decanting Funnel (Art.-No. 16224)  	95945 4 				17	
Nozzle 4 mm for Confectionery Funnel (16229) 	96011 5 					
Nozzle 6 mm for Confectionery Funnel (16229) 	96012 2 					
Clips for rolls for Kitchen Foil Holder/ Wrap Dispenser (Art.-No. 19095) 	95935 5 				28	

Spare parts

	Article description Use and advantages	Europ. BarCode 4004293		Contents liter	Diameter cm	Height cm	 g
		Art.-No.	Ctrl.-No.				
	Replacement Silicone Brush for Barbecue Basting Brush (Art.-No. 12367)  LxWxH (cm): 15,0x6,2x1,1 		96005 4				60
	Replacement Brush for Barbecue Cleaning Brush (Art.-No. 12368)  LxWxH (cm): 12,0x8,3x2,2 		96004 7				80
	Replacement Head for Vegetable Brush (Art.-No. 12801)  LxWxH (cm): 13,0x4,5x5,0 		12811 9				32
	Replacement Head for Washing-up Brush (Art.-No. 12800)  LxWxH (cm): 11,5x6,4x5,8 		12810 2				49
	Replacement Head for Washing-up Brush antibacterial (Art.-No. 12808)  LxWxH (cm): 11,5x6,4x5,8 		12809 6				49





18

Hotel and Catering Assortment



LOVE

Things made with passion put a spring in our step. This is especially evident in the pastry business. It requires intricate work, embellishments, patters or other decorations, all of which are considered elements of the craft. Irresistible!













COOK

A Confectionery Funnel is one of these tools. Clever functions are priority one. This one meets all of these requirements with its adjustable tips, reliable closing mechanism that guarantees no drip results or the adjustment wheel for precise flow through volume settings.







LIVE

It would do our hearts good to still enjoy the kind of Sunday afternoons we used to count on in days gone by and to do so often. So what did people do back then? They stopped by the local pastry shop and picked up a few particularly elegant pieces. Later, they would artfully enjoy them with a delightful spot of tea or a cup of coffee. It was time to just relax and forget all concerns for a while.

















Kitchen Utensils

	Article description Use and advantages	Europ. Bar Code 4004293	Total length cm	Diameter cm	Contents liter	 g
		Art.-No. Ctrl.-No.				
	Ladle with pouring rim Various sizes and handle lengths and all round pouring rim for drip-free pouring. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Matt bowl and handle, seamless one piece manufacture.	24006 4	34,0	6,0	0,05	194
		24007 1	37,5	7,0	0,07	229
		24008 8	38,0	8,0	0,12	304
		24009 5	41,5	9,0	0,15	338
		24010 1	43,0	10,0	0,25	373
		24011 8	45,0	11,0	0,30	409
		24012 5	46,0	12,0	0,40	505
		24014 9	47,0	14,0	0,60	619
	Packing dimensions from page 170	24016 3	48,0	16,0	1,00	706
	Article description Use and advantages	Europ. Bar Code 4004293	Total length cm	Diameter cm	Measurements front part cm	 g
		Art.-No. Ctrl.-No.				
	Skimmer Various sizes and handle lengths. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Matt spoon and handle, seamless one piece manufacture.	24108 5	40,0	8,0		258
		24110 8	41,0	10,0		288
		24112 2	48,0	12,0		402
		24114 6	51,0	14,0		478
	Packing dimensions from page 170					
	Roasting Fork With extra long and pointed sharp prongs from 18/10 stainless steel, extra strong, seamless one piece manufacture.	24190 0	48,0		11,5 x 4,0	359
	LxWxH (cm): 48,0x4,0x3,5					
	Turning Slice For turning, dividing, lifting and portioning food such as quiches and soufflés. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Seamless one piece manufacture.	24191 7	49,0		12,0 x 11,0	441
	LxWxH (cm): 49,0x11,0x3,8					

Kitchen Utensils

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	g	
Perforated Turning Slice For turning, dividing and portioning food such as quiches and soufflés. The large perforations in the blade base allow fat and liquids to drain well. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Seamless one piece manufacture.  LxWxH (cm): 49,0x11,0x3,8 	24192 4	49,0		12,0 x 11,0	420	
Flat Turner For turning, dividing and portioning food. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Seamless one piece manufacture.  Packing dimensions from page 170 	24193 1 24194 8	44,0 65,0		15,5 x 14,0 15,5 x 14,0	471 623	

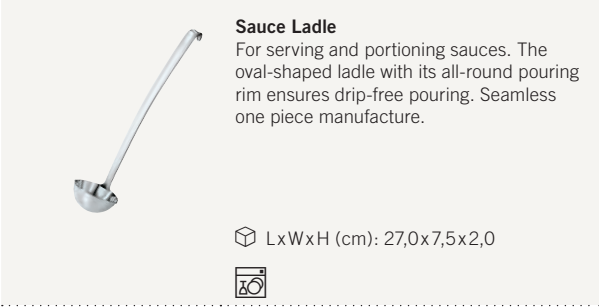




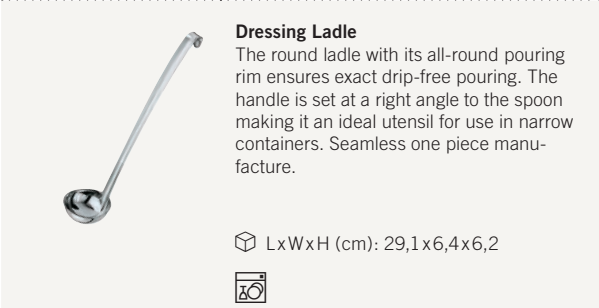













Serving Utensils Series 600

Article description Use and advantages		Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	 g
	Soup Serving Ladle For serving and portioning soups. The spoon with its diameter of 8.5 cm/3.3 in. holds approx. 110 ml/0.12 qt. Incorporates a pouring rim for drip-free pouring. Seamless one piece manufacture.	12602 3	30,0	8,5		184
	 LxWxH (cm): 30,0x8,5x6,0 					
	Serving Ladle For serving and portioning small quantities. The ladle has a diameter of approx. 7.0 cm/2.8 in. and holds approx. 70 ml/0.07 qt. Incorporates a pouring rim for drip-free pouring. Seamless one piece manufacture.	12604 7	25,0	7,0		113
	 LxWxH (cm): 24,0x7,0x5,5 					
	Sauce Ladle For serving and portioning sauces. The two incorporated pouring lips of the oval-shaped ladle ensure exact and drip-free pouring. Seamless one piece manufacture.	12607 8	18,0	5,0	5,0 x 6,5	59
	 LxWxH (cm): 18,0x6,0x4,0 					
	Vegetable Spoon For serving and portioning any side dish. Seamless one piece manufacture.	12615 3	24,0		7,5 x 5,8	79
	 LxWxH (cm): 24,0x5,5x2,5 					
	Salad Spoon Excess dressing drains through the slot in the spoon base. Proves useful for serving side dishes and fruit. Seamless one piece manufacture.	12616 0	24,0		7,5 x 5,8	72
	 LxWxH (cm): 24,0x6,0x2,5 					













Serving Utensils Series 600

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	g	
Serving Spoon For serving and portioning any side dish. Especially suitable for serving potatoes and dumplings due to wider spoon end. Seamless one piece manufacture.	12618 4	21,0		7,5 x 5,8	63	
 LxWxH (cm): 21,0x5,5x3,5 						
Serving Fork The two pronged fork is just the tool for serving salami, cheese, ham or meat. Seamless one piece manufacture.	12622 1	20,0		5,0 x 1,5	34	
 LxWxH (cm): 20,0x1,0x1,0 						
Pie Server For serving cake and portioning gateaux. The triangular blade is 11 cm/4.4 in. in length. The handle is set at a cornered angle to the blade for better handling. Seamless one piece manufacture.	12640 5	23,0		11,0 x 5,0	53	
 LxWxH (cm): 23,3x5,0x1,0 						
Salad Tongs Serving tongs suitable for meat, salads and vegetables. One smooth blade edge, one toothed. Manufactured in 1.5 mm/0.06 in. gauge stainless steel, seamless one piece manufacture.	95280 6	27,0		7,0 x 5,5	171	
 LxWxH (cm): 28,0x11,0x5,6 						











Serving Utensils Series 700

	Article description Use and advantages	Europ. Bar Code 4004293		Total length cm	Contents liter	Measurements front part cm	 g
		Art.-No.	Ctrl.-No.				
	Sauce Ladle For serving and portioning sauces. The oval-shaped ladle with its all-round pouring rim ensures drip-free pouring. Seamless one piece manufacture.	24063	7	28,5	0,05	6,0 x 7,0	138
	 LxWxH (cm): 27,0x7,5x2,0 						
	Article description Use and advantages	Europ. Bar Code 4004293		Total length cm	Diameter cm	Contents liter	 g
		Art.-No.	Ctrl.-No.				
	Dressing Ladle The round ladle with its all-round pouring rim ensures exact drip-free pouring. The handle is set at a right angle to the spoon making it an ideal utensil for use in narrow containers. Seamless one piece manufacture.	24064	4	29,5	6,0	0,04	139
	 LxWxH (cm): 29,1x6,4x6,2 						
	Article description Use and advantages	Europ. Bar Code 4004293		Total length cm	Diameter cm	Measurements front part cm	 g
		Art.-No.	Ctrl.-No.				
	Spaghetti Spoon The forked sides and the hole in the centre solve all problems when lifting, stirring or serving spaghetti and noodles. Seamless one piece manufacture.	24065	1	33,0		8,5 x 6,5	142
	 LxWxH (cm): 33,0x6,5x4,0 						
	Article description Use and advantages	Europ. Bar Code 4004293		Total length cm		Measurements front part cm	180
		Art.-No.	Ctrl.-No.				
	Basting Spoon straight The handle is set at a low angle to the spoon so it is ideal for basting food as well as for serving at the buffet. Seamless one piece manufacture.	24066	8	34,5		10,0 x 7,0	180
	 LxWxH (cm): 35,5x7,0x4,0 						

Serving Utensils Series 700










Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	Diameter cm	Measurements front part cm	Weight g	
Straining Spoon For serving and portioning any side dish. Liquids drain through the perforations in the base of the spoon. Seamless one piece manufacture.	24067 5	35,5		10,0 x 7,0	180	
 LxWxH (cm): 35,2x7,0x4,0 						
Ladle Incorporates an all-round pouring rim for exact drip-free pouring. Seamless one piece manufacture.	24068 2	36,5	10,0		246	
 LxWxH (cm): 35,5x10,0x7,5 						
Roasting Fork The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage. Seamless one piece manufacture.	24069 9	35,0		10,0 x 3,0	160	
 LxWxH (cm): 32,0x7,0x6,0 						
Perforated Turner Just the thing for dividing and portioning food such as quiches or soufflés. The large perforations in the spoon base allow fat and liquids to drain well. Seamless one piece manufacture.	24070 5	38,0		12,0 x 9,0	196	
 LxWxH (cm): 38,5x9,0x3,0 						

Round Handle Skimmers

Article description Use and advantages	Europ. BarCode 4004293	Total length cm	Diameter cm	Contents liter	 g
	Art.-No. Ctrl.-No.				
 Wire Skimmer For lifting out fried food. The front part of this skimmer is from a wire loop. The wide distance between wires ensures quick and efficient draining away of fats.  Packing dimensions from page 170 	95681 1	38,5	12,0		190
	95682 8	40,0	14,0		212
 Wire Skimmer (fine mesh) The fine wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.  Packing dimensions from page 170 	95781 8	38,5	12,0		190
	95782 5	40,0	14,0		216
 Wire Skimmer (coarse mesh) The coarse wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.  Packing dimensions from page 170 	95791 7	38,5	12,0		195
	95792 4	40,0	14,0		212













Hotel Whisks




Article description Use and advantages	Europ. BarCode 4004293	Total length cm	Number of wires	Diameter cm	g
	Art.-No. Ctrl.-No.				
 Egg Whisk Wide spacing of the fine wires enables effortless whisking of mixes of liquid or semi-liquid consistency. Designed for daily use in catering.	24086 6	25,0			85
	24087 3	30,0			95
 Packing dimensions from page 170 					
 Balloon Whisk/Beater The flexible, densely positioned wires guarantee good results when whisking mixes of thick or semi liquid consistency. Designed for daily use in catering.	24056 9	30,0			150
	24057 6	35,0			165
	24058 3	40,0			180
 Packing dimensions from page 170 					
 French Whisk Robust wires for easy beating of mixes of thick consistency such as various types of dough. Designed for daily use in catering.	24048 4	35,0			230
	24049 1	40,0			260
	24050 7	45,0			280
 Packing dimensions from page 170 					











Hotel Bowls and Containers

	Article description Use and advantages	Europ. BarCode 4004293	Diameter cm	Contents liter	Height cm	 g
		Art.-No. Ctrl.-No.				
	Conical Bowl Working bowl with flat base and beaded edge. Firm stand, stable construction and ergonomic handling. Stackable.	15816 1	16,0	0,7	6,1	164
		15818 5	18,0	1,0	7,0	203
		15820 8	20,0	1,5	8,0	309
		15822 2	22,0	2,0	8,7	368
		15827 7	27,0	3,5	10,5	516
		15831 4	31,0	5,6	12,5	686
		15835 2	35,0	8,3	14,0	881
		15840 6	40,0	11,8	16,0	1377
		15844 4	44,0	16,2	17,5	1673
	 Packing dimensions from page 170 					
	Bucket The hardwearing bucket displays a clearly visible scale in litres. Suitable for transport, cooling and storage of large quantities.	23400 1	23,0	5,0	20,0	784
		23402 5	29,0	10,0	25,5	1244
		23403 2	31,0	12,0	27,0	1724
		23404 9	33,5	15,0	29,0	1979
	 Packing dimensions from page 170 					
	Lid The side handles permit several buckets to be stacked when closed. Lid fits the 10 litre/10.6 qt. bucket.	23422 3	29,0			499
	 LxWxH (cm): 29,0x29,0x3,5 					

Hotel Colanders and Strainers

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Height cm	Weight g	
Colander with beaded edge For straining, draining and washing larger quantities. Perforations over the side and base ensure quick and efficient drainage. With two side handles.	23120 8	40,0	11,8	16,1	1360	
	23124 6	44,0	16,2	18,0	1662	
	23134 5	54,0	31,6	22,5	2502	
 Packing dimensions from page 170 						
Conical Strainer For straining sauces or soups and for quick warming or rinsing. Very finely perforated all over, with wide rest and sturdy handle.	23214 4	14,0	0,7	12,0	176	
	23218 2	18,0	1,5	16,0	314	
	23220 5	20,0	2,2	18,0	417	
	23224 3	24,0	3,8	22,5	740	
 Packing dimensions from page 170 						
						DESIGN PLUS
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter cm	Contents liter	Total length cm	Weight g	
Chinois Strainer with gauze inset Extra strong manufacture, completely from 18/10 stainless steel with robust side handle.	24100 9	25,0	2,8	48,2	710	
 LxWxH (cm): 47,0x24,5x18,0 						

Hotel Special Tools

Article description Use and advantages	Europ. Bar Code 4004293	Diameter cm	Contents liter	Height cm	 g
	Art.-No. Ctrl.-No.				
 <p>Confectionery Funnel Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles (Ø 4 mm/0.2 in. and 6 mm/0.24 in.). Without nozzle: 11 mm/0.4 in. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble. Dishwasher safe.</p> <p> LxWxH (cm): 23,5x20,0x20,0</p>  	16229 8	19,0	1,2	22,0	1050
Article description Use and advantages	Europ. Bar Code 4004293	Diameter cm	Height cm	 g	
	Art.-No. Ctrl.-No.				
 <p>Kitchen Torch Ideal for desserts such as Crème Brûlée, as well as for vegetables or meat. Adjustable dial for flame regulation (up to 1300 °C/ 2.372 °F). Topple free base and practical setting for continuous operation (up to 60 minutes). Refillable with commonly available lighter gas. GS and TÜV approved. With child proof safety switch.</p> <p> LxWxH (cm): 17,5x13,5x4,5</p>	12844 7		17,0	425	



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Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page	Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page
10001	Portioning Ladle	6,0	25,5x6,0x5,0	18	12468	Pastry Brush	3,5	23,5x3,5x0,5	42
10006	Ladle with pouring rim	6,0	25,5x6,0x6,0	18	12469	Pastry Brush	4,5	25,5x4,5x0,6	42
10007	Ladle with pouring rim	7,0	27,5x7,0x6,0	18	12475	Spatula white	26,0	26,0x3,0x0,5	42
10008	Ladle with pouring rim	8,0	30,0x8,0x8,0	18	12543	Angled Spatula	32,0	32,0x6,5x6,0	34
10009	Ladle with pouring rim	9,0	32,0x9,0x8,0	18	12546	Angled Spatula perforated	26,0	26,0x6,5x3,5	34
10010	Ladle with pouring rim	10,0	34,5x10,0x7,0	18	12547	Angled Spatula perforated	32,0	32,0x6,5x4,0	34
10041	Deep Skimmer	11,0	33,0x11,0x8,0	19	12552	Straight Palette	39,0	39,0x3,5x2,0	34
10050	Skimmer	10,0	32,0x10,0x6,0	19	12558	Angled Palette	37,0	38,0x3,5x3,0	34
10052	Skimmer	12,0	35,0x12,0x5,0	19	12564	Angled Spatula	26,0	26,0x6,5x4,5	34
10057	Fine Skimmer	12,0	35,0x12,0x7,0	19	12565	Grill Scraper	23,0	23,0x10,0x2,5	35
10060	Sauce Ladle	25,0	25,0x8,0x6,0	18	12566	Pastry Knife	39,0	39,0x3,5x1,5	35
10062	Basting Spoon	31,5	31,5x6,0x3,0	18	12568	Pie/Gateau Server	30,0	30,0x5,0x1,5	35
10064	Vegetable Spoon	31,5	31,5x6,0x3,0	19	12602	Soup Serving Ladle	30,0	30,0x8,5x6,0	27, 154
10070	Pancake Slice	33,0	33,0x7,5x3,0	19	12604	Serving Ladle	25,0	24,0x7,0x5,5	27, 154
10071	Turning Slice perforated	33,0	33,0x7,5x2,5	20	12607	Sauce Ladle	18,0	18,0x6,0x4,0	27, 154
10075	Fish Slice	34,5	34,5x9,0x4,0	20	12615	Vegetable Spoon	24,0	24,0x5,5x2,5	27, 154
10085	Roasting Fork	34,0	34,0x3,2x2,0	21	12616	Salad Spoon	24,0	24,0x6,0x2,5	27, 154
10087	Spaghetti Spoon	29,5	29,5x7,0x3,5	20	12618	Serving Spoon	21,0	21,0x5,5x3,5	28, 155
10090	Turner	34,0	34,0x7,0x2,0	20	12622	Serving Fork	20,0	20,0x1,0x1,0	28, 155
10110	Wok Turner	31,0	31,0x9,0x2,5	20	12640	Pie Server	23,0	23,3x5,0x1,0	28, 155
10120	Trout/Asparagus Slice	38,0	36,0x16,0x3,0	21	12706	Melon/Potato Baller	2,2	16,0x2,2x2,0	50
10124	Original White Sausage Lifter in gift packaging	33,5	34,0x11,8x3,9	21	12708	Melon/Potato Baller	2,5	16,5x2,5x2,0	50
10609	Ladle with pouring rim	9,0	33,5x10,0x8,0	22	12710	Melon/Potato Baller	3,0	17,0x3,0x2,0	50
10620	Cooking Spoon classical silicone	31,5	31,5x5,6x2,0	25	12714	Zester with Canelle	16,0	16,0x2,0x2,0	50
10621	Basting Spoon silicone	33,0	33,0x6,1x4,0	22	12716	Vertical Canelle/Channel Knife	16,0	16,0x1,5x1,5	50
10622	Turner silicone	35,5	35,5x7,0x3,0	23	12717	Pizza Wheel	14,0	17,5x14,5x3,2	55
10623	Angled Spatula silicone	26,0	26,0x6,7x2,5	34	12718	Pizza Cutter	7,0	19,5x7,0x2,0	55
10624	Pan/Wok Turner silicone	31,0	33,5x9,4x3,5	22	12720	Pastry Wheel	7,0	19,5x7,0x2,0	43
10641	Deep Skimmer	11,0	35,0x11,0x8,0	23	12721	Pastry Roller	23,0	24,5x8,0x4,0	43
10652	Skimmer	12,0	37,0x12,0x10,0	23	12722	Decorating Knife	22,0	22,0x2,5x2,5	50
10660	Sauce Ladle	26,5	27,0x8,0x4,5	22	12723	Wire Cheese Slicer	25,0	25,0x1,0x2,0	54
10671	Turning Slice perforated	34,5	36,0x7,5x5,5	23	12724	Cheese Knife	28,0	28,0x3,5x2,0	51
10680	Turner flexible	34,5	35,0x8,0x4,5	23	12725	Parmesan Knife	16,0	16,0x3,0x2,5	54
10687	Spaghetti Spoon	31,0	31,0x7,0x5,0	24	12726	Cheese Cleaver	20,0	20,5x2,0x2,0	51
10795	Salad Serving Spoon Set	33,0x9,2x3,0	33,0x9,2x3,0	25	12727	Julienne Peeler	17,0	17,0x2,0x2,0	48
12365	Barbecue Turner	46,0	4,6x1,1x0,5	25	12728	Grapefruit/Orange Knife	22,0	22,0x2,0x1,5	48
12366	Barbecue Fork	46,0	4,6x0,3x0,3	25	12729	Swivel Peeler extra fine	19,0	22,0x2,0x2,0	48
12367	Barbecue Basting Brush	46,0	4,6x0,6x0,4	26	12732	Swivel Peeler right-handed	19,0	19,0x3,5x2,0	48
12370	Chicken Roaster	30,0	30,0x12,5x11,0	65	12734	Swivel Peeler left-handed	19,0	19,0x2,5x2,0	48
12374	Grill Tongs curved	35,5	35,5x7,0x1,5	70	12735	Swivel Peeler crosswise	17,0	17,0x6,0x2,0	49
12378	Grill Tongs straight	37,0	37,0x1,0x9,0	70	12736	Peeler	19,0	19,0x2,0x2,0	49
12400	Children's 5-piece Baking Set	20,0	17,0x22,3x5,5	44	12738	Cheese Slicer	24,0	24,0x7,5x1,5	54
12406	Mixing Bowl	19,5	19,5x16,5x13,0	44	12739	Tomato/Kiwi Peeler	20,0	21,0x3,0x1,0	49
12407	Dough Roller	5,4	37,0x5,4x5,4	44	12741	Ice Cream Scoop	20,5	20,5x4,5x2,0	56
12428	Pastry Brush silicone	4,5	26,0x4,5x0,8	43	12742	Gourmet Slicer	28,0	28,0x6,5x2,0	77
12450	Spatula white	20,0	20,0x2,8x0,5	42	12743	Apple/Pear Cutter	9,2	16,0x11,0x5,0	52
12452	Spatula red	20,0	20,0x2,8x0,5	42	12746	Fruit Corer	2,0	22,5x2,0x2,0	50
12455	Spatula white	26,0	26,0x5,0x0,5	42	12749	Fish Scaler	21,0	21,0x5,0x3,0	59
12456	Spatula blue	26,0	26,0x5,0x1,0	42	12751	Can Opener	20,0	20,0x6,5x4,0	62
12457	Spatula red	26,0	26,0x5,0x1,0	42	12752	Oyster Knife	18,0	18,0x5,5x4,5	53
12460	Spatula white	32,0	32,0x7,5x1,5	42	12754	Potato Fork	17,0	17,0x3,0x2,0	60
12462	Spatula red	32,0	32,0x7,5x1,0	42	12755	Tomato/Mozzarella Slicer	10,0	16,5x10,5x5,0	53
12467	Pastry Brush	2,5	21,5x2,5x0,5	42	12756	Pizza Server	28,0	28,0x5,0x2,0	35
					12757	Can Opener with pliers grip	20,0	18,0x4,5x4,5	62

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Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page	Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page
12760	Fruit Knife	19,0	19,0x1,5x1,5	52	12920	Spaghetti Tongs	30,0	30,0x8,5x5,0	69
12762	Vegetable Knife	20,0	20,0x2,0x1,5	51	12921	Fish/Asparagus Tongs	27,0	27,0x8,5x5,5	68
12765	Universal Knife	23,0	23,0x2,5x1,5	52	12922	Salad Tongs	26,5	26,5x5,5x8,0	69
12767	Universal Knife with wavy edge	23,0	23,0x2,5x1,5	52	12924	Universal Tongs	28,5	28,5x6,0x6,5	69
12769	Tomato Knife	24,0	24,0x2,0x1,5	52	12925	Fine Tongs	31,0	31,0x2,0x6,0	69
12773	Breakfast Knife	23,0	24,0x4,5x1,6	51	12926	Locking Tongs silicone	30,0	32,0x4,5x3,5	68
12778	Serving Fork long	30,0	35,0x4,0x3,0	60	12927	Patisserie Tongs	18,0	18,0x3,0x1,4	69
12779	Serving Knife long	30,0	35,0x4,0x3,0	51	12928	Locking Tongs silicone	23,0	23,0x4,5x3,5	68
12780	Potato Masher	26,0	26,0x8,5x8,5	56	12929	Honey Spoon	24,0	31,0x2,0x6,0	61
12781	Nut Cracker	19,5	19,5x10,0x1,0	58	12930	Corn Holder (2 per pack)	11,0	18,0x7,0x1,5	60
12782	Garlic Press	20,0	21,0x5,5x3,0	58	12935	Antipasti and Olive Spoon	21,5	27,0x1,0x1,0	60
12783	Fruit Muddle/Caipirinha Pestle	24,5	25,0x4,0x4,0	57	15000	Cutting and Serving Board			
12784	Fruit Muddle/Caipirinha Pestle	17,0	20,0x4,0x4,0	57		beechwood with Cutting Mat	35,0	35,0x25,0x4,0	83
12785	Citrus Reamer	17,0	17,0x5,2x5,2	57	15005	Cutting and Serving Board			
12789	Multi-Opener	11,5	12,0x9,4x3,7	62		beechwood with Cutting Mat	45,0	45,0x18,0x0,8	83
12800	Washing-up Brush	24,5	24,0x7,7x8,0	64	15010	Cutting and Carving Board			
12801	Vegetable Brush	20,0	20,0x7,0x6,5	63		beechwood with Cutting Mat	45,0	45,0x35,0x4,0	83
12802	Lemon Press	18,0	15,0x16,0x10,0	57	15015	Cutting Mat (Set of 4)	35,0	35,0x25,0x0,8	83
12803	Pineapple Cutter	26,5	27,5x10,5x9,0	53	15016	Cutting Mat (Set of 4)	45,0	45,0x18,0x0,8	83
12808	Washing-up Brush antibacterial	24,5	24,0x7,7x8,0	64	15017	Cutting Mat (Set of 4)	45,0	45,0x35,0x0,8	83
12809	Replacement Head for Washing-up Brush antibacterial (Art.-No. 12808)		11,5x6,4x5,8	64, 148	15317	Stand for Mixing Bowl		13,0x13,0x2,5	87
12810	Replacement Head for Washing-up Brush (Art.-No. 12800)		11,5x6,4x5,8	64, 148	15320	Mixing Bowl	20,0	23,5x21,5x12,0	87
12811	Replacement Head for Vegetable Brush (Art.-No. 12801)		13,0x4,5x5,0	148	15370	Bain Marie Bowl	20,0	42,0x20,0x12,0	87
12815	Timer with Egg Pricker	6,0	7,0x7,0x7,0	108	15661	Butter Warmer	11,0	25,0x11,0x5,0	123
12819	Meat Tenderizer	31,5	31,6x9,0x9,0	56	15668	Deep Bowl	8,0	8,5x8,5x5,5	86
12820	Meat Hammer	28,0	28,0x6,0x5,5	56	15672	Deep Bowl	12,0	13,0x13,0x7,8	86
12827	Egg Cracker	14,0	14,0x4,5x4,0	53	15676	Deep Bowl	16,0	17,0x17,0x16,0	86
12830	Ceramic Hob Scraper	19,5	19,5x4,9x1,9	64	15680	Deep Bowl	20,0	21,0x21,0x12,5	86
12831	Replacement Blades (10 per pack) for Ceramic Hob Scraper (Art.-No. 12830)		6,0x10,0x1,0	143	15684	Deep Bowl	24,0	25,5x25,5x14,9	86
12833	Replacement Head for Bottle Brush		9,5x5,1x5,1	63	15688	Deep Bowl	28,0	29,5x29,5x17,2	86
12834	Replacement Head for Glass Sponge		15,0x5,0x5,0	63	15695	Salad Spinner with glass lid	24,0	26,5x19,5x26,5	88
12835	Universal Lighter	27,5	30,0x5,7x3,2	59	15710	Foldable Bowl black	20,0	20,0x20,0x0,0	86
12836	Poultry Shears	24,0	30,0x8,2x2,4	55	15711	Foldable Bowl red	20,0	20,0x20,0x0,0	86
12837	Universal Lighter (unfilled)	27,5	30,0x5,7x3,2	59	15712	Foldable Bowl purple	20,0	20,0x20,0x0,0	86
12843	Dual Speed Frother	21,0	23,5x6,0x3,7	59	15720	Foldable Bowl black	24,0	24,0x24,0x0,0	86
12844	Kitchen Torch	17,0	17,5x13,5x4,5	59, 164	15721	Foldable Bowl red	24,0	24,0x24,0x0,0	86
12846	Lobster/Seafood Fork (Set of 4)	20,0	20,5x7,6x1,6	60	15722	Foldable Bowl purple	24,0	24,0x24,0x0,0	86
12874	Bottle Brush	35,5	35,9x7,5x6,0	63	15730	Fresh Lid made from glass	16,0	18,0x18,5x3,0	86
12875	Glass Sponge	38,5	39,0x7,5x6,0	63	15731	Fresh Lid made from glass	20,0	25,2x23,5x3,3	86
12891	Garlic Cutter	15,0	15,0x6,0x6,0	58	15732	Fresh Lid made from glass	24,0	27,3x26,0x4,2	86
12910	Fishbone Tongs	15,0	15,0x2,0x2,0	68	15816	Conical Bowl	16,0	16,0x16,0x6,1	87, 162
12912	Ice Tongs	16,0	16,0x2,5x5,5	68	15818	Conical Bowl	18,0	18,0x18,0x7,0	87, 162
12914	Universal Tongs	15,0	15,0x3,0x3,5	69	15820	Conical Bowl	20,0	20,0x20,0x8,0	87, 162
12915	Locking Tongs	23,0	17,0x4,0x3,0	68	15822	Conical Bowl	22,0	22,0x22,0x8,7	87, 162
12916	Locking Tongs	30,0	32,0x4,0x3,0	68	15827	Conical Bowl	27,0	27,0x27,0x12,0	87, 162
12917	Locking Tongs	40,0	42,0x4,0x3,0	68	15831	Conical Bowl	31,0	31,0x31,0x12,5	87, 162
					15835	Conical Bowl	35,0	35,0x35,0x14,0	87, 162
					15840	Conical Bowl	40,0	40,0x40,0x16,0	87, 162
					15844	Conical Bowl	44,0	44,0x44,0x17,5	87, 162
					16002	Long Handled Strainer conical	22,0	41,0x22,0x9,2	95
					16020	Conical Colander	20,0	28,5x22,0x9,2	94
					16024	Conical Colander	24,0	32,5x24,0x10,5	94
					16028	Conical Colander	28,0	36,5x30,0x12,8	94
					16120	Foldable Colander black	20,0	28,5x21,5x3,0	94

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Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page	Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page
16121	Foldable Colander red	20,0	28,5x21,5x3,0	94	16681	Pepper Mill	18,0	18,2x6,1x6,1	103
16122	Foldable Colander green	20,0	28,5x21,5x3,0	94	16683	Nutmeg Mill	12,0	12,6x6,6x6,6	103
16123	Foldable Colander purple	20,0	28,5x21,5x3,0	94	16684	Cheese Mill	14,0	16,5x12,0x6,5	76
16124	Foldable Colander black	24,0	32,5x25,5x4,5	94	16685	Grating Inset medium for Cheese Mill (Art.-No. 16684)		16,5x10,5x6,5	76
16125	Foldable Colander red	24,0	32,5x25,5x4,5	94	16861	Splatter Guard	30,0	52,0x0,5x30,0	122
16126	Foldable Colander green	24,0	32,5x25,5x4,5	94	16862	Splatter Guard	33,5	40,0x33,5x2,5	122
16127	Foldable Colander purple	24,0	32,5x25,5x4,5	94	19060	Single Hook (2 per pack)	4,0	11,5x7,1x3,3	133
16224	Wine Decanting Funnel	8,0	10,5x8,5x13,0	96	19061	Double Hook (2 per pack)	4,0	10,5x7,2x3,3	134
16226	Jam Funnel	12,0	25,0x6,0x13,0	96	19063	Magnetic Holder (2 per pack)	3,0	10,0x8,1x10,3	134
16229	Confectionery Funnel	1,2	23,5x20,0x20,0	96, 164	19064	Connection Clips (2 per pack)		11,4x7,2x1,3	135
16237	Roasting Thermometer digital	14,5	30,0x7,6x3,0	107	19072	Rack large	33,0	23,5x33,5x24,0	134
16238	Steak and Meat Thermometer (Set of 4)	6,5	21,0x7,5x3,5	107	19078	Spice Rack with double shelf	33,0	23,5x33,5x23,5	134
16239	Kitchen Scale digital	24,0	27,0x21,0x5,6	107	19084	Kitchen Towel Holder	32,0	14,0x32,5x2,0	135
16241	Measuring Jug	0,5	14,5x9,0x12,0	106	19089	Paper Towel Holder (standing model)	20,5	25,5x23,5x21,0	134
16245	Gourmet-Thermometer	22,0	23,0x5,5x3,0	107	19091	Cookbook Holder	25,0	25,0x18,0x2,0	135
16252	Passetout/Food Mill with supplementary handle	22,0	26,0x43,0x14,5	112	19093	Utensil Holder square	13,5	23,5x13,5x11,5	135
16265	Sieve Disc 1 mm/0.04 in.	14,0	14,0x14,0x1,0	112	19095	Kitchen Foil Holder/Wrap Dispenser	37,0	23,5x38,0x23,5	135
16266	Sieve Disc 2 mm/0.08 in.	14,0	14,0x14,0x1,0	113	19101	Wall Clock radio-controlled	25,0	29,0x26,0x5,5	136
16267	Sieve Disc 3 mm/0.1 in.	14,0	14,0x14,0x1,0	113	19222	Multi-Timer digital	13,5	18,0x7,5x3,0	108
16268	Sieve Disc 4 mm/0.2 in.	14,0	14,0x14,0x1,0	113	19223	Attachment for Multi-Timer digital (Art.-No. 19222)	12,0	17,0x7,2x0,5	108
16269	Sieve Disc 8 mm/0.3 in.	14,0	14,0x14,0x1,0	113	19450	Kitchen Rail with Wall Attachment Set	40,0	42,5x4,9x3,6	132
16271	Onion and Vegetable Chopper	21,7	24,0x12,0x12,0	114	19451	Kitchen Rail with Wall Attachment Set	50,0	52,5x4,9x3,6	132
16272	Multi-Cutter	0,6	15,7x14,2x14,2	112	19452	Kitchen Rail with Wall Attachment Set	60,0	62,5x4,9x3,6	132
16273	Bowl with storage lid for Multi-Cutter (Art.-No. 16272)	0,6	13,7x13,7x9,5	112	19453	Kitchen Rail with Wall Attachment Set	80,0	85,5x4,9x3,6	132
16275	Potato Ricer	34,0	13,0x34,5x10,0	113	19454	Kitchen Rail with Wall Attachment Set	100,0	102,5x4,9x3,6	132
16277	Ice Crusher	0,9	12,5x13,5x13,5	112	19502	Standard Rail	40,0	40,0x2,5x0,5	132
16503	Jar/Canister with clear glass lid	5,0	12,0x5,0x6,0	102	19504	Standard Rail	50,0	50,0x2,5x0,5	132
16505	Jar/Canister with clear glass lid	8,0	9,0x9,0x6,0	102	19506	Standard Rail	60,0	60,0x2,5x0,5	132
16507	Jar/Canister with clear glass lid	8,0	9,0x9,0x12,0	102	19510	Standard Rail	80,0	80,0x2,5x0,5	132
16509	Jar/Canister with clear glass lid	12,0	13,0x13,0x6,0	102	19514	Standard Rail	100,0	100,0x2,5x0,5	132
16511	Jar/Canister with clear glass lid	12,0	13,0x13,0x12,0	102	19519	Magnetic Rail	40,0	40,0x2,9x1,1	132
16528	Coffee Jar/Canister with black glass lid	10,0	11,0x11,0x20,0	102	19530	Single Attachment	2,5	12,0x7,9x3,5	133
16600	Salt Shaker	5,0	7,5x6,3x6,3	101	19540	Wall Attachment with cap	2,2	13,0x6,7x2,7	133
16601	Pepper Shaker	5,0	7,5x6,3x6,3	101	19559	Cabinet Suspension with cap	5,0	12,5x5,5x4,2	133
16602	Fine Shaker 1.5 mm/0.06 in.	5,0	7,5x6,3x6,3	101	19740	Wall Attachment with cap (matt)	2,2	12,0x7,9x3,5	133
16603	Coarse Shaker 2.5 mm/0.1 in.	5,0	7,5x6,3x6,3	101	21020	Mini Stove	17,0	11,4x6,4x5,5	65
16604	Icing Sugar Shaker	5,0	7,5x6,3x6,3	102	23120	Colander with beaded edge	40,0	40,0x40,0x16,1	163
16605	Coarse Shaker 3.5 mm/0.2 in.	5,0	7,5x6,3x6,3	102	23124	Colander with beaded edge	44,0	44,0x44,0x18,0	163
16606	Sugar Dispenser	5,0	8,7x6,3x6,3	102	23134	Colander with beaded edge	54,0	54,0x54,0x22,5	163
16610	Jar/Canister	5,0	13,0x6,5x6,0	103	23214	Conical Strainer	14,0	30,0x14,0x12,0	92, 163
16616	Sugar Dispenser	5,0	14,5x6,3x6,3	102	23218	Conical Strainer	18,0	41,0x20,0x18,0	92, 163
16624	Icing Sugar Shaker	5,0	13,5x6,3x6,3	102	23220	Conical Strainer	20,0	20,0x20,0x18,0	92, 163
16625	Coarse Shaker 3.5 mm/0.2 in.	5,0	13,5x6,3x6,3	102	23224	Conical Strainer	24,0	56,0x24,0x22,5	92, 163
16640	Spice Shaker	5,5	12,0x5,9x5,9	100	23400	Bucket	5,0	23,0x23,0x20,0	162
16641	Spice Jar	5,5	12,0x5,9x5,9	100	23402	Bucket	10,0	29,0x29,0x25,5	162
16644	Spice Mill	5,5	13,3x5,9x5,9	100					
16645	Spice Rack	3,5	34,8x16,5x4,0	101					
16650	Vinegar Sprayer	6,0	24,3x6,4x6,4	100					
16651	Oil Dispenser	6,0	24,3x6,4x6,4	100					
16680	Salt Mill	18,0	18,2x6,1x6,1	103					

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Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page	Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page
23403	Bucket	12,0	31,0x31,0x27,0	162	91068	Vegetable Pot	28,0	33,0x32,5x26,5	124
23404	Bucket	15,0	33,5x33,5x29,0	162	91100	Pasta/Asparagus Pot	20,0	26,5x26,0x28,5	124
23422	Lid	29,0	29,0x29,0x3,5	162	91114	Oval Roasting Pan high	30,5 x 22,5	39,0x28,0x16,0	124
24006	Ladle with pouring rim	6,0	34,0x6,0x3,6	152	91140	Sauteuse	20,0	42,0x22,5x9,5	125
24007	Ladle with pouring rim	7,0	37,5x7,0x4,6	152	91146	Sauté Pan	16,0	39,5x18,0x9,5	125
24008	Ladle with pouring rim	8,0	38,0x8,0x5,6	152	91156	Sauté Pan	16,0	37,0x18,0x13,0	125
24009	Ladle with pouring rim	9,0	41,5x9,0x6,0	152	91174	Frying Pan	24,0	6,5x48,0x27,0	126
24010	Ladle with pouring rim	10,0	43,0x10,0x7,5	152	91178	Frying Pan	28,0	53,0x32,0x8,5	126
24011	Ladle with pouring rim	11,0	45,0x11,0x8,0	152	91208	Griddle Pan	28,0	33,0x34,0x7,0	126
24012	Ladle with pouring rim	12,0	46,0x12,0x8,6	152	91216	Lid	16,0	19,0x19,5x8,0	126
24014	Ladle with pouring rim	14,0	47,0x14,0x10,0	152	91220	Lid	20,0	22,5x23,0x8,0	126
24016	Ladle with pouring rim	16,0	48,0x16,0x11,0	152	91228	Lid	28,0	31,0x30,5x8,0	126
24037	Measuring Jug	0,5	13,0x8,7x11,6	106	91244	Dome Lid	24,0	26,5x27,0x13,0	126
24038	Measuring Jug	1,0	15,5x11,0x14,0	106	91248	Dome Lid	28,0	30,5x31,5x13,0	126
24048	French Whisk	35,0	35,0x7,5x7,5	160	91266	Rechaud	23,0	25,5x25,0x15,0	126
24049	French Whisk	40,0	40,0x8,0x8,0	160	91275	Gas Cartridge	0,4	6,5x6,5x20,0	120
24050	French Whisk	45,0	45,0x8,0x8,0	160	91300	Deep Steamer	20,0	25,5x27,0x13,5	127
24056	Balloon Whisk/Beater	30,0	30,0x7,0x7,0	160	91304	Deep Steamer	24,0	29,5x30,0x14,5	127
24057	Balloon Whisk/Beater	35,0	35,0x7,5x7,5	160	91370	Tajine	24,0	35,5x20,0x29,0	118
24058	Balloon Whisk/Beater	40,0	40,0x8,0x8,0	160	91371	Smoker	28,0		118
24063	Sauce Ladle	28,5	27,0x7,5x2,0	29, 156	91373	Round Steamer	28,0		118
24064	Dressing Ladle	29,5	29,1x6,4x6,2	29, 156	91380	Smoking Wood Chips	11,2	11,2x10,7x10,2	118
24065	Spaghetti Spoon	33,0	33,0x6,5x4,0	29, 156	91410	Fondue Set 16 cm/6.3 in.	16,0	35,5x37,0x27,0	125
24066	Basting Spoon straight	34,5	35,5x7,0x4,0	29, 156	91413	Fondue Set 20 cm/7.9 in.	20,0	35,0x37,0x26,5	125
24067	Straining Spoon	35,5	35,2x7,0x4,0	30, 157	91414	Fondue-Set 20 cm	20,0	40,0x27,6x14,6	119
24068	Ladle	10,0	35,5x10,0x7,5	30, 157	91416	Fondue Inset for 8 fondue forks	16,0	16,0x16,0x3,0	127
24069	Roasting Fork	35,0	32,0x7,0x6,0	30, 157	91420	Fondue Inset for 8 fondue forks	20,0	20,0x20,0x5,0	127
24070	Perforated Turner	38,0	38,5x9,0x3,0	30, 157	91439	Fondue Forks	28,0	28,0x10,0x3,0	127
24086	Egg Whisk	25,0	25,0x6,5x6,5	160	91441	Fondue Forks (6 pcs.) in gift packaging.		26,0x11,0x4,5	119
24087	Egg Whisk	30,0	3,0x7,0x7,0	160	91456	Lid in stainless steel	16,0	23,0x16,0x2,0	87
24098	Funnel	12,0	15,0x12,5x13,0	96	91460	Lid in stainless steel	20,0	26,0x23,0x2,0	87
24100	Chinois Strainer with gauze inset	25,0	47,0x24,5x18,0	163	91464	Lid in stainless steel	24,0	30,0x26,0x2,0	87
24108	Skimmer	8,0	40,0x8,0x4,2	152	91610	Low Casserole	16,0	18,0x26,0x13,5	119
24110	Skimmer	10,0	41,0x10,0x5,1	152	91612	Low Casserole	20,0	21,5x30,0x20,0	119
24112	Skimmer	12,0	48,0x12,0x6,1	152	91614	Low Casserole	24,0	35,0x26,0x17,0	119
24114	Skimmer	14,0	51,0x14,0x2,0	152	91620	High Casserole	16,0	17,5x26,0x17,5	119
24190	Roasting Fork	48,0	48,0x4,0x3,5	152	91622	High Casserole	20,0	31,0x22,0x20,0	119
24191	Turning Slice	49,0	49,0x11,0x3,8	152	91624	High Casserole	24,0	26,0x34,0x22,0	119
24192	Perforated Turning Slice	49,0	49,0x11,0x3,8	153	91628	High Casserole	28,0	34,5x30,0x25,0	119
24193	Flat Turner	44,0	44,0x13,8x4,2	153	91630	Sauté Pan	16,0	36,8x17,7x7,2	122
24194	Flat Turner	65,0	65,9x13,8x5,2	153	91632	Sauté Pan	20,0	40,5x22,5x12,5	122
26424	Omelette Pan	24,0	44,5x24,0x3,4	128	91641	Sauteuse	16,0	36,5x18,5x8,0	122
26428	Omelette Pan	28,0	48,0x28,0x3,7	128	91643	Sauteuse	20,0	40,0x22,5x9,0	122
26432	Omelette Pan	32,0	56,5x32,0x3,8	128	91652	Frying Pan	24,0	48,2x25,0x8,3	121
26636	Oval Fish Pan	35,0 x 24,5	49,0x36,0x3,7	128	91654	Frying Pan	28,0	52,2x29,6x8,7	121
91016	Casserole	16,0	23,5x23,5x11,5	124	91662	Non-stick Frying Pan	24,0	48,2x25,2x8,5	121
91020	Casserole	20,0	26,5x26,5x12,0	124	91664	Non-stick Frying Pan	28,0	52,5x29,6x8,5	121
91024	Casserole	24,0	29,0x29,0x13,5	124	91670	Deep Steamer	24,0	32,0x26,0x13,0	120
91028	Casserole	28,0	32,0x32,5x15,0	124	91672	Pasta Inset	24,0	32,0x26,0x17,5	120
91036	High Casserole	16,0	14,0x23,5x23,0	124	91690	Multi-layer Cookware set – 4 pcs		21,5x54,0x26,0	121
91040	High Casserole	20,0	26,5x26,5x16,5	124	91693	Multi-layer Cookware set – 5 pcs			121
91044	High Casserole	24,0	30,0x29,5x18,0	124	91694	Multi-layer Cookware set – 3 pcs			121
91060	Vegetable Pot	20,0	27,5x27,0x20,5	124	91730	Lid	16,0	17,9x17,9x6,5	120
91064	Vegetable Pot	24,0	29,0x30,0x24,5	124					

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Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page	Art.-No.	Article description	Dimensions cm / l / Ø	LxWxH (cm)	Page
91732	Lid	20,0	21,7x21,7x6,2	120	95544	Spiral Whisk silicone	22,0	22,0x7,0x5,8	39
91734	Lid	24,0	25,7x25,7x7,0	120	95545	Spiral Whisk silicone	27,0	27,0x8,8x7,5	39
91736	Lid	28,0	28,7x28,7x7,0	120	95571	Twirl Whisk	22,0	22,0x4,5x4,5	39
91740	Wok with straight handle and round base	35,0	58,5x38,0x15,0	122	95572	Twirl Whisk	27,0	27,0x5,0x4,0	39
91742	Wok	35,0	58,5x38,0x15,0	122	95580	Jug Whisk	22,0	22,0x3,8x3,8	38
91996	Teknika Cookware set – 3 pcs		44,0x27,5x27,5	127	95581	Jug Whisk	27,0	27,0x4,1x4,0	38
94330	Nozzles		3,3x3,3x8,0	43	95598	Egg Whisk	17,0	17,0x3,1x3,0	38
94344	Piping Bags	40,0	21,0x23,0x0,5	43	95599	Egg Whisk	22,0	22,0x5,0x5,0	38
94348	Piping Bags	50,0	18,5x28,5x0,5	43	95600	Egg Whisk	27,0	27,0x7,0x7,0	38
94771	Glass Lid clear	5,0	5,0x5,0x3,0	142	95601	Egg Whisk	32,0	32,0x8,0x8,0	38
94772	Glass Lid clear	8,0	8,0x8,0x3,0	142	95605	Egg Whisk silicone	22,0	22,0x5,0x5,0	38
94774	Glass Lid clear	12,0	12,0x12,0x3,0	142	95606	Egg Whisk silicone	27,0	27,0x6,5x6,5	38
94783	Glass Lid black	10,0	10,0x10,0x3,0	142	95610	Balloon Whisk/Beater	27,0	27,0x6,0x6,0	38
94790	Sealing Ring for Glass Lid clear/black	5,0	5,0x5,0x0,5	142	95611	Balloon Whisk/Beater	32,0	32,0x8,0x8,0	38
94792	Sealing Ring for Glass Lid clear/black	8,0	8,0x8,0x0,5	142	95612	Balloon Whisk/Beater	37,0	37,0x9,0x9,0	38
94793	Sealing Ring for Glass Lid clear/black	10,0	10,0x10,0x0,5	142	95622	French Whisk	37,0	37,0x7,5x7,5	38
94794	Sealing Ring for Glass Lid clear/black	12,0	12,0x12,0x0,5	142	95623	French Whisk	42,0	42,0x8,0x8,0	38
95001	Multi-Grater	21,0	22,5x21,0x8,5	76	95651	Flat Whisk	22,0	22,0x5,0x5,0	39
95002	Nutmeg Grater	7,0	6,0x7,0x3,0	76	95652	Flat Whisk	27,0	27,0x3,0x3,0	39
95030	Spaetzle Grater	40,0	40,0x12,5x13,0	75	95655	Flat Whisk silicone	22,0	22,0x4,8x3,2	39
95031	Julienne Slicer	40,0	40,0x12,5x13,0	75	95656	Flat Whisk silicone	27,0	27,0x6,0x3,5	39
95035	Food Grip/Hand Guard	12,0	12,0x8,0x1,0	75	95671	Cooking Spoon classical	31,5	31,5x6,0x1,5	24
95044	Vegetable Grip	13,5	18,5x11,0x6,7	75	95674	Cooking Spoon silicone	32,0		25
95090	Fine Grater	33,5	33,5x5,5x2,5	74	95681	Wire Skimmer	12,0	38,5x12,0x8,5	24, 158
95091	Medium Grater	33,5	33,5x9,0x2,5	74	95682	Wire Skimmer	14,0	40,0x14,0x10,0	24, 158
95092	Coarse Grater	33,5	33,5x9,0x2,5	74	95724	Wrought Iron Frying Pan	24,0	47,0x24,0x2,6	128
95093	Crown Grater	33,5	33,5x9,0x2,5	74	95728	Wrought Iron Frying Pan	28,0	52,0x28,0x3,0	128
95095	Adjustable V-Slicer	43,5	43,5x13,0x3,8	74	95729	Wrought Iron Frying Pan	28,0	50,5x28,0x4,5	128
95096	Potato Slicer	40,0		75	95732	Wrought Iron Frying Pan	32,0	61,5x32,0x3,0	128
95143	Labels (German)		22,5x11,0x0,1	103	95781	Wire Skimmer (fine mesh)	12,0	38,5x12,0x8,0	24, 158
95146	Aroma Protecting Cover		6,5x6,5x0,5	142	95782	Wire Skimmer (fine mesh)	14,0	10,0x14,0x9,5	24, 158
95153	Coffee Measure	17,5	17,5x3,8x2,5	106	95791	Wire Skimmer (coarse mesh)	12,0	38,5x12,0x9,0	24, 158
95155	Spaghetti Measure	10,5	25,0x25,0x2,0	106	95792	Wire Skimmer (coarse mesh)	14,0	40,0x14,0x11,0	24, 158
95225	Tea Bell black	14,5	16,0x5,7x5,7	57	95925	Lid for Salt Mill "S"			
95226	Tea Bell red	14,5	16,0x5,7x5,7	57		(Art.-No. 16680)		5,0x5,0x3,0	141
95227	Tea Bell green	14,5	16,0x5,7x5,7	58	95926	Lid for Pepper Mill "P"			
95238	Conical Pestle	25,0	25,0x8,5x8,5	93		(Art.-No. 16681)		5,0x5,0x3,0	141
95239	Round Pestle	22,0	22,0x9,5x9,5	93	95935	Clips for rolls for Kitchen Foil Holder/Wrap Dispenser			
95248	Tea Strainer – fine mesh	8,0	20,7x8,0x3,0	92		(Art.-No. 19095)		6,0x6,0x3,0	147
95252	Kitchen Strainer – fine mesh	12,0	29,0x12,0x4,5	92	95936	Replacement Blade with 2 screws for Julienne Slicer			
95256	Kitchen Strainer – fine mesh	16,0	37,0x16,0x9,0	92		(Art.-No. 95031)		6,0x6,0x3,0	144
95260	Kitchen Strainer – fine mesh	20,0	41,3x20,0x10,5	92	95937	Inset with 22 blades (3 mm/0.1 in.) for Julienne Slicer			
95264	Kitchen Strainer – fine mesh	24,0	50,5x23,5x11,5	92		(Art.-No. 95031)		6,0x6,0x3,0	144
95266	Kitchen Strainer – coarse mesh	16,0	37,0x16,0x9,0	92	95938	Inset Set with 16 blades (4 mm/0.2 in.) and Inset without blade for Julienne Slicer			
95270	Kitchen Strainer – coarse mesh	20,0	41,3x20,0x10,5	92		(Art.-No. 95031)		6,0x6,0x3,0	144
95274	Kitchen Strainer – coarse mesh	24,0	50,5x23,5x11,5	92	95940	Replacement Blade with 2 screws for Adjustable Slicer			
95280	Salad Tongs	27,0	28,0x11,0x5,6	28, 155		(Art.-No. 95018)		5,0x2,0x0,1	143
95541	Spiral Whisk	22,0	22,0x8,0x6,0	39					
95542	Spiral Whisk	27,0	27,0x9,0x8,0	39					



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95943	Replacement Sieve for Funnel (Art.-No. 16220)		6,0x6,0x3,0	147	96008	Rotor with Downward Deflector for Multi-Cutter (16272)			146
95945	Replacement Sieve for Wine Decanting Funnel (Art.-No. 16224)		6,0x6,0x3,0	147	96010	Replacement Screws (3pcs) with O-ring (2 pcs)			144
95950	Lid for Salt Shaker (Art.-No. 16600, 16620)		6,0x6,0x3,0	140	96011	Nozzle 4 mm for Confectionery Funnel (16229)			147
95951	Lid for Pepper Shaker (Art.-No. 16601, 16621)		6,0x6,0x3,0	140	96012	Nozzle 6 mm for Confectionery Funnel (16229)			147
95952	Lid for Fine Shaker 1.5 mm/0.06 in. (Art.-No. 16602, 16622)		6,0x6,0x3,0	140	96014	Dough receptacle from synthetic material for Spaetzle Grater (Art.-No. 95030)			145
95953	Lid for Coarse Shaker 2.5 mm/0.1 in. (Art.-No. 16603, 16623)		6,0x6,0x3,0	140	96015	Replacement Blade with 4 screws for VSlicer			145
95954	Lid for Icing Sugar Shaker (Art.-No. 16604, 16624)		6,0x6,0x3,0	141	96017	Replacement Blade with 2 screws for Multi-Cutter (16272)			146
95955	Lid for Coarse Shaker 3.5 mm/0.2 in. (Art.-No. 16605, 16625)		6,0x6,0x3,0	140	96025	Replacement blade for Ice Crusher (Art.-No. 16277)			145
95956	Lid for Jar/Canister with Bayonet Closure (Art.-No. 16610, 16630)		6,0x6,0x3,0	141	96280	Kitchen Shears	20,5	20,5x7,0x1,0	55
95957	Lid for Sugar Dispenser (Art.-No. 16606, 16616)		6,0x6,0x3,0	141	96290	Kitchen Scissors	22,0	22,0x8,0x1,3	55
95972	Replacement Carriage for Gourmet Slicer (Art.-No. 12742)		0,6x0,5x0,5	145	96638	Oyster Knife	5,7	20,0x3,0x3,0	54
95973	Replacement Screw with knob for Gourmet Slicer (Art.-No. 12742)		2,0x1,0x1,0	145	96700	Forged Paring Knife	19,0	26,4x6,5x2,1	80
95975	Replacement Spring for Poultry Shears (Art.-No. 12836)		3,8x0,8x0,8	146	96701	Forged Utility Knife	23,0	26,4x6,5x2,1	80
95978	Replacement Blade with 2 screws for Gourmet Slicer (Art.-No. 12742)		0,5x0,5x0,5	143	96702	Forged Utility Knife serrated	23,0	26,4x6,5x2,1	80
95979	Replacement Blade with 2 screws for Swivel Peeler (Art.-No. 12732, 12734, 12735)		0,6x0,5x0,5	143	96703	Forged Carving Knife	31,0	35,1x7,5x2,6	80
95982	Replacement Wires for Wire Cheese Slicer (2 wires) with soldered ends (Art.-No. 12723)		14,0x0,1x5,0	146	96704	Forged Santoku Knife	32,0	35,1x7,5x2,6	80
95989	Replacement Wires for Wire Cheese Slicer (2 wires) with knotted ends (Art.-No. 12723)		11,0x4,5x0,1	146	96705	Forged Bread Knife	32,0	35,1x7,5x2,6	81
95998	Replacement Plastic Protector for Apple/Pear Cutter (Art.-No. 12743)		6,0x6,0x3,0	142	96706	Forged Chef's Knife	32,0	37,8x7,5x2,6	81
96004	Replacement Brush for Barbecue Cleaning Brush (Art.-No. 12368)		12,0x8,3x2,2	148	96707	Forged Chinese Chef's Knife	32,0	35,6x11,5x2,6	81
					96708	Sharpening Steel	39,0	41,9x7,5x3,1	81
					96710	Knife Block	10,0	26,1x11,7x23,2	82
					96711	Forged Cleaver	30,0	33,1x11,5x2,6	81

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Article description	Dimen- sions cm / l / Ø	LxWxH (cm)	Art.- No.	Page	Article description	Dimen- sions cm / l / Ø	LxWxH (cm)	Art.- No.	Page
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Angled Spatula	32,0	32,0x6,5x6,0	12543	34	Coarse Shaker 3.5 mm/0.2 in.	5,0	13,5x6,3x6,3	16625	102
Angled Spatula	26,0	26,0x6,5x4,5	12564	34	Coffee Jar/Canister with black				
Angled Spatula perforated	26,0	26,0x6,5x3,5	12546	34	glass lid	10,0	11,0x11,0x20,0	16528	102
Angled Spatula perforated	32,0	32,0x6,5x4,0	12547	34	Coffee Measure	17,5	17,5x3,8x2,5	95153	106
Angled Spatula silicone	26,0	26,0x6,7x2,5	10623	34	Colander with beaded edge	40,0	40,0x40,0x16,1	23120	163
Antipasti and Olive Spoon	21,5	27,0x1,0x1,0	12935	60	Colander with beaded edge	44,0	44,0x44,0x18,0	23124	163
Apple/Pear Cutter	9,2	16,0x11,0x5,0	12743	52	Colander with beaded edge	54,0	54,0x54,0x22,5	23134	163
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Bucket	15,0	33,5x33,5x29,0	23404	162	Corn Holder (2 per pack)	11,0	18,0x7,0x1,5	12930	60
Butter Warmer	11,0	25,0x11,0x5,0	15661	123	Crown Grater	33,5	33,5x9,0x2,5	95093	74
Cabinet Suspension with cap	5,0	12,5x5,5x4,2	19559	133	Cutting and Carving Board				
Can Opener	20,0	20,0x6,5x4,0	12751	62	beechwood with Cutting Mat	45,0	45,0x35,0x4,0	15010	83
Can Opener with pliers grip	20,0	18,0x4,5x4,5	12757	62	Cutting and Serving Board				
Casserole	16,0	23,5x23,5x11,5	91016	124	beechwood with Cutting Mat	35,0	35,0x25,0x4,0	15000	83
Casserole	20,0	26,5x26,5x12,0	91020	124	Cutting and Serving Board				
Casserole	24,0	29,0x29,0x13,5	91024	124	beechwood with Cutting Mat	45,0	45,0x18,0x0,8	15005	83
Casserole	28,0	32,0x32,5x15,0	91028	124	Cutting Mat (Set of 4)	35,0	35,0x25,0x0,8	15015	83
Ceramic Hob Scraper	19,5	19,5x4,9x1,9	12830	64	Cutting Mat (Set of 4)	45,0	45,0x18,0x0,8	15016	83
Cheese Cleaver	20,0	20,5x2,0x2,0	12726	51	Cutting Mat (Set of 4)	45,0	45,0x35,0x0,8	15017	83
Cheese Knife	28,0	28,0x3,5x2,0	12724	51	Decorating Knife	22,0	22,0x2,5x2,5	12722	50
Cheese Mill	14,0	16,5x12,0x6,5	16684	76	Deep Bowl	8,0	8,5x8,5x5,5	15668	86
Cheese Slicer	24,0	24,0x7,5x1,5	12738	54	Deep Bowl	12,0	13,0x13,0x7,8	15672	86
Chicken Roaster	30,0	30,0x12,5x11,0	12370	65	Deep Bowl	16,0	17,0x17,0x16,0	15676	86
Children's 5-piece Baking Set	20,0	17,0x22,3x5,5	12400	44	Deep Bowl	20,0	21,0x21,0x12,5	15680	86
Chinois Strainer with gauze inset	25,0	47,0x24,5x18,0	24100	163	Deep Bowl	24,0	25,5x25,5x14,9	15684	86
Citrus Reamer	17,0	17,0x5,2x5,2	12785	57	Deep Bowl	28,0	29,5x29,5x17,2	15688	86
Clips for rolls for Kitchen Foil					Deep Skimmer	11,0	33,0x11,0x8,0	10041	19
Holder/Wrap Dispenser					Deep Skimmer	11,0	35,0x11,0x8,0	10641	23
(Art.-No. 19095)		6,0x6,0x3,0	95935	147	Deep Steamer	20,0	25,5x27,0x13,5	91300	127
Coarse Grater	33,5	33,5x9,0x2,5	95092	74	Deep Steamer	24,0	29,5x30,0x14,5	91304	127

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Article description	Dimen- sions cm / l / Ø	LxWxH (cm)	Art.- No.	Page	Article description	Dimen- sions cm / l / Ø	LxWxH (cm)	Art.- No.	Page
Deep Steamer	24,0	32,0x26,0x13,0	91670	120	Fondue Inset for 8 fondue forks	20,0	20,0x20,0x5,0	91420	127
Dome Lid	24,0	26,5x27,0x13,0	91244	126	Fondue Set 16 cm/6.3 in.	16,0	35,5x37,0x27,0	91410	125
Dome Lid	28,0	30,5x31,5x13,0	91248	126	Fondue Set 20 cm/7.9 in.	20,0	35,0x37,0x26,5	91413	125
Double Hook (2 per pack)	4,0	10,5x7,2x3,3	19061	134	Fondue-Set 20 cm	20,0	40,0x27,6x14,6	91414	119
Dough receptacle from synthetic material for Spaetzle Grater (Art.-No. 95030)			96014	145	Food Grip/Hand Guard	12,0	12,0x8,0x1,0	95035	75
Dough Roller	5,4	37,0x5,4x5,4	12407	44	Forged Bread Knife	32,0	35,1x7,5x2,6	96705	81
Dressing Ladle	29,5	29,1x6,4x6,2	24064	29, 156	Forged Carving Knife	31,0	35,1x7,5x2,6	96703	80
Dual Speed Frother	21,0	23,5x6,0x3,7	12843	59	Forged Chef's Knife	32,0	37,8x7,5x2,6	96706	81
Egg Cracker	14,0	14,0x4,5x4,0	12827	53	Forged Chinese Chef's Knife	32,0	35,6x11,5x2,6	96707	81
Egg Whisk	25,0	25,0x6,5x6,5	24086	160	Forged Cleaver	30,0	33,1x11,5x2,6	96711	81
Egg Whisk	30,0	3,0x7,0x7,0	24087	160	Forged Paring Knife	19,0	26,4x6,5x2,1	96700	80
Egg Whisk	17,0	17,0x3,1x3,0	95598	38	Forged Santoku Knife	32,0	35,1x7,5x2,6	96704	80
Egg Whisk	22,0	22,0x5,0x5,0	95599	38	Forged Utility Knife	23,0	26,4x6,5x2,1	96701	80
Egg Whisk	27,0	27,0x7,0x7,0	95600	38	Forged Utility Knife serrated	23,0	26,4x6,5x2,1	96702	80
Egg Whisk	32,0	32,0x8,0x8,0	95601	38	French Whisk	35,0	35,0x7,5x7,5	24048	160
Egg Whisk silicone	22,0	22,0x5,0x5,0	95605	38	French Whisk	40,0	40,0x8,0x8,0	24049	160
Egg Whisk silicone	27,0	27,0x6,5x6,5	95606	38	French Whisk	45,0	45,0x8,0x8,0	24050	160
Replacement Wires for Wire Cheese Slicer (2 wires) with knotted ends (Art.-No. 12723)		11,0x4,5x0,1	95989	146	French Whisk	37,0	37,0x7,5x7,5	95622	38
Fine Grater	33,5	33,5x5,5x2,5	95090	74	Fresh Lid made from glass	42,0	42,0x8,0x8,0	95623	38
Fine Shaker 1.5 mm/0.06 in.	5,0	7,5x6,3x6,3	16602	101	Fresh Lid made from glass	16,0	18,0x18,5x3,0	15730	86
Fine Skimmer	12,0	35,0x12,0x7,0	10057	19	Fresh Lid made from glass	20,0	25,2x23,5x3,3	15731	86
Fine Tongs	31,0	31,0x2,0x6,0	12925	69	Fruit Corer	24,0	27,3x26,0x4,2	15732	86
Fish Scaler	21,0	21,0x5,0x3,0	12749	59	Fruit Knife	2,0	22,5x2,0x2,0	12746	50
Fish Slice	34,5	34,5x9,0x4,0	10075	20	Fruit Muddle/Caipirinha Pestle	19,0	19,0x1,5x1,5	12760	52
Fish/Asparagus Tongs	27,0	27,0x8,5x5,5	12921	68	Fruit Muddle/Caipirinha Pestle	24,5	25,0x4,0x4,0	12783	57
Fishbone Tongs	15,0	15,0x2,0x2,0	12910	68	Frying Pan	17,0	20,0x4,0x4,0	12784	57
Flat Turner	44,0	44,0x13,8x4,2	24193	153	Frying Pan	24,0	6,5x48,0x27,0	91174	126
Flat Turner	65,0	65,9x13,8x5,2	24194	153	Frying Pan	28,0	53,0x32,0x8,5	91178	126
Flat Whisk	22,0	22,0x5,0x5,0	95651	39	Frying Pan	24,0	48,2x25,0x8,3	91652	121
Flat Whisk	27,0	27,0x3,0x3,0	95652	39	Frying Pan	28,0	52,2x29,6x8,7	91654	121
Flat Whisk silicone	22,0	22,0x4,8x3,2	95655	39	Funnel	12,0	15,0x12,5x13,0	24098	96
Flat Whisk silicone	27,0	27,0x6,0x3,5	95656	39	Garlic Cutter	15,0	15,0x6,0x6,0	12891	58
Foldable Bowl black	20,0	20,0x20,0x0,0	15710	86	Garlic Press	20,0	21,0x5,5x3,0	12782	58
Foldable Bowl black	24,0	24,0x24,0x0,0	15720	86	Gas Cartridge	0,4	6,5x6,5x20,0	91275	120
Foldable Bowl purple	20,0	20,0x20,0x0,0	15712	86	Glass Lid black	10,0	10,0x10,0x3,0	94783	142
Foldable Bowl purple	24,0	24,0x24,0x0,0	15722	86	Glass Lid clear	5,0	5,0x5,0x3,0	94771	142
Foldable Bowl red	20,0	20,0x20,0x0,0	15711	86	Glass Lid clear	8,0	8,0x8,0x3,0	94772	142
Foldable Bowl red	24,0	24,0x24,0x0,0	15721	86	Glass Lid clear	12,0	12,0x12,0x3,0	94774	142
Foldable Colander black	20,0	28,5x21,5x3,0	16120	94	Glass Sponge	38,5	39,0x7,5x6,0	12875	63
Foldable Colander black	24,0	32,5x25,5x4,5	16124	94	Gourmet Slicer	28,0	28,0x6,5x2,0	12742	77
Foldable Colander green	20,0	28,5x21,5x3,0	16122	94	Gourmet-Thermometer	22,0	23,0x5,5x3,0	16245	107
Foldable Colander green	24,0	32,5x25,5x4,5	16126	94	Grapefruit/Orange Knife	22,0	22,0x2,0x1,5	12728	48
Foldable Colander purple	20,0	28,5x21,5x3,0	16123	94	Grating Inset medium for Cheese Mill (Art.-No. 16684)		16,5x10,5x6,5	16685	76
Foldable Colander purple	24,0	32,5x25,5x4,5	16127	94	Griddle Pan	28,0	33,0x34,0x7,0	91208	126
Foldable Colander red	20,0	28,5x21,5x3,0	16121	94	Grill Scraper	23,0	23,0x10,0x2,5	12565	35
Foldable Colander red	24,0	32,5x25,5x4,5	16125	94	Grill Tongs curved	35,5	35,5x7,0x1,5	12374	70
Fondue Forks	28,0	28,0x10,0x3,0	91439	127	Grill Tongs straight	37,0	37,0x1,0x9,0	12378	70
Fondue Forks (6 pcs.) in gift packaging.		26,0x11,0x4,5	91441	119	High Casserole	16,0	14,0x23,5x23,0	91036	124
Fondue Inset for 8 fondue forks	16,0	16,0x16,0x3,0	91416	127	High Casserole	20,0	26,5x26,5x16,5	91040	124
					High Casserole	24,0	30,0x29,5x18,0	91044	124
					High Casserole	16,0	17,5x26,0x17,5	91620	119
					High Casserole	20,0	31,0x22,0x20,0	91622	119
					High Casserole	24,0	26,0x34,0x22,0	91624	119

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Article description	Dimen- sions cm / l / Ø	LxWxH (cm)	Art.- No.	Page	Article description	Dimen- sions cm / l / Ø	LxWxH (cm)	Art.- No.	Page
High Casserole	28,0	34,5x30,0x25,0	91628	119	Ladle with pouring rim	8,0	30,0x8,0x8,0	10008	18
Honey Spoon	24,0	31,0x2,0x6,0	12929	61	Ladle with pouring rim	9,0	32,0x9,0x8,0	10009	18
Ice Cream Scoop	20,5	20,5x4,5x2,0	12741	56	Ladle with pouring rim	10,0	34,5x10,0x7,0	10010	18
Ice Crusher	0,9	12,5x13,5x13,5	16277	112	Ladle with pouring rim	9,0	33,5x10,0x8,0	10609	22
Ice Tongs	16,0	16,0x2,5x5,5	12912	68	Ladle with pouring rim	6,0	34,0x6,0x3,6	24006	152
Icing Sugar Shaker	5,0	7,5x6,3x6,3	16604	102	Ladle with pouring rim	7,0	37,5x7,0x4,6	24007	152
Icing Sugar Shaker	5,0	13,5x6,3x6,3	16624	102	Ladle with pouring rim	8,0	38,0x8,0x5,6	24008	152
Inset Set with 16 blades (4 mm/0.2 in.) and Inset wit- hout blade for Julienne Slicer (Art.-No. 95031)		6,0x6,0x3,0	95938	144	Ladle with pouring rim	9,0	41,5x9,0x6,0	24009	152
Inset with 22 blades (3 mm/0.1 in.) for Julienne Slicer (Art.-No. 95031)		6,0x6,0x3,0	95937	144	Ladle with pouring rim	10,0	43,0x10,0x7,5	24010	152
Jam Funnel	12,0	25,0x6,0x13,0	16226	96	Ladle with pouring rim	11,0	45,0x11,0x8,0	24011	152
Jar/Canister	5,0	13,0x6,5x6,0	16610	103	Ladle with pouring rim	12,0	46,0x12,0x8,6	24012	152
Jar/Canister with clear glass lid	5,0	12,0x5,0x6,0	16503	102	Ladle with pouring rim	14,0	47,0x14,0x10,0	24014	152
Jar/Canister with clear glass lid	8,0	9,0x9,0x6,0	16505	102	Ladle with pouring rim	16,0	48,0x16,0x11,0	24016	152
Jar/Canister with clear glass lid	8,0	9,0x9,0x12,0	16507	102	Lemon Press	18,0	15,0x16,0x10,0	12802	57
Jar/Canister with clear glass lid	12,0	13,0x13,0x6,0	16509	102	Lid	29,0	29,0x29,0x3,5	23422	162
Jar/Canister with clear glass lid	12,0	13,0x13,0x12,0	16511	102	Lid	16,0	19,0x19,5x8,0	91216	126
Jug Whisk	22,0	22,0x3,8x3,8	95580	38	Lid	20,0	22,5x23,0x8,0	91220	126
Jug Whisk	27,0	27,0x4,1x4,0	95581	38	Lid	28,0	31,0x30,5x8,0	91228	126
Julienne Peeler	17,0	17,0x2,0x2,0	12727	48	Lid	16,0	17,9x17,9x6,5	91730	120
Julienne Slicer	40,0	40,0x12,5x13,0	95031	75	Lid	20,0	21,7x21,7x6,2	91732	120
Kitchen Foil Holder/Wrap Dispenser	37,0	23,5x38,0x23,5	19095	135	Lid	24,0	25,7x25,7x7,0	91734	120
Kitchen Rail with Wall Attachment Set	40,0	42,5x4,9x3,6	19450	132	Lid	28,0	28,7x28,7x7,0	91736	120
Kitchen Rail with Wall Attachment Set	50,0	52,5x4,9x3,6	19451	132	Lid for Coarse Shaker 2.5 mm/0.1 in. (Art.-No. 16603, 16623)		6,0x6,0x3,0	95953	140
Kitchen Rail with Wall Attachment Set	60,0	62,5x4,9x3,6	19452	132	Lid for Coarse Shaker 3.5 mm/0.2 in. (Art.-No. 16605, 16625)		6,0x6,0x3,0	95955	140
Kitchen Rail with Wall Attachment Set	80,0	85,5x4,9x3,6	19453	132	Lid for Fine Shaker 1.5 mm/0.06 in. (Art.-No. 16602, 16622)		6,0x6,0x3,0	95952	140
Kitchen Rail with Wall Attachment Set	100,0	102,5x4,9x3,6	19454	132	Lid for Icing Sugar Shaker (Art.-No. 16604, 16624)		6,0x6,0x3,0	95954	141
Kitchen Scale digital	24,0	27,0x21,0x5,6	16239	107	Lid for Jar/Canister with Bayonet Closure (Art.-No. 16610, 16630)		6,0x6,0x3,0	95956	141
Kitchen Scissors	22,0	22,0x8,0x1,3	96290	55	Lid for Pepper Mill "P" (Art.-No. 16681)		5,0x5,0x3,0	95926	141
Kitchen Shears	20,5	20,5x7,0x1,0	96280	55	Lid for Pepper Shaker (Art.-No. 16601, 16621)		6,0x6,0x3,0	95951	140
Kitchen Strainer – coarse mesh	16,0	37,0x16,0x9,0	95266	92	Lid for Salt Mill "S" (Art.-No. 16680)		5,0x5,0x3,0	95925	141
Kitchen Strainer – coarse mesh	20,0	41,3x20,0x10,5	95270	92	Lid for Salt Shaker (Art.-No. 16600, 16620)		6,0x6,0x3,0	95950	140
Kitchen Strainer – coarse mesh	24,0	50,5x23,5x11,5	95274	92	Lid for Sugar Dispenser (Art.-No. 16606, 16616)		6,0x6,0x3,0	95957	141
Kitchen Strainer – fine mesh	12,0	29,0x12,0x4,5	95252	92	Lid in stainless steel	16,0	23,0x16,0x2,0	91456	87
Kitchen Strainer – fine mesh	16,0	37,0x16,0x9,0	95256	92	Lid in stainless steel	20,0	26,0x23,0x2,0	91460	87
Kitchen Strainer – fine mesh	20,0	41,3x20,0x10,5	95260	92	Lid in stainless steel	24,0	30,0x26,0x2,0	91464	87
Kitchen Strainer – fine mesh	24,0	50,5x23,5x11,5	95264	92	Lobster/Seafood Fork (Set of 4)	20,0	20,5x7,6x1,6	12846	60
Kitchen Torch	17,0	17,5x13,5x4,5	12844	59, 164	Locking Tongs	23,0	17,0x4,0x3,0	12915	68
Kitchen Towel Holder	32,0	14,0x32,5x2,0	19084	135	Locking Tongs	30,0	32,0x4,0x3,0	12916	68
Knife Block	10,0	26,1x11,7x23,2	96710	82	Locking Tongs	40,0	42,0x4,0x3,0	12917	68
Labels (German)		22,5x11,0x0,1	95143	103	Locking Tongs silicone	30,0	32,0x4,5x3,5	12926	68
Ladle	10,0	35,5x10,0x7,5	24068	30, 157					
Ladle with pouring rim	6,0	25,5x6,0x6,0	10006	18					
Ladle with pouring rim	7,0	27,5x7,0x6,0	10007	18					

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Locking Tongs silicone	23,0	23,0x4,5x3,5	12928	68	Pasta Inset	24,0	32,0x26,0x17,5	91672	120
Long Handled Strainer conical	22,0	41,0x22,0x9,2	16002	95	Pasta/Asparagus Pot	20,0	26,5x26,0x28,5	91100	124
Low Casserole	16,0	18,0x26,0x13,5	91610	119	Pastry Brush	2,5	21,5x2,5x0,5	12467	42
Low Casserole	20,0	21,5x30,0x20,0	91612	119	Pastry Brush	3,5	23,5x3,5x0,5	12468	42
Low Casserole	24,0	35,0x26,0x17,0	91614	119	Pastry Brush	4,5	25,5x4,5x0,6	12469	42
Magnetic Holder (2 per pack)	3,0	10,0x8,1x10,3	19063	134	Pastry Brush silicone	4,5	26,0x4,5x0,8	12428	43
Magnetic Rail	40,0	40,0x2,9x1,1	19519	132	Pastry Knife	39,0	39,0x3,5x1,5	12566	35
Measuring Jug	0,5	14,5x9,0x12,0	16241	106	Pastry Roller	23,0	24,5x8,0x4,0	12721	43
Measuring Jug	0,5	13,0x8,7x11,6	24037	106	Pastry Wheel	7,0	19,5x7,0x2,0	12720	43
Measuring Jug	1,0	15,5x11,0x14,0	24038	106	Patisserie Tongs	18,0	18,0x3,0x1,4	12927	69
Meat Hammer	28,0	28,0x6,0x5,5	12820	56	Peeler	19,0	19,0x2,0x2,0	12736	49
Meat Tenderizer	31,5	31,6x9,0x9,0	12819	56	Pepper Mill	18,0	18,2x6,1x6,1	16681	103
Medium Grater	33,5	33,5x9,0x2,5	95091	74	Pepper Shaker	5,0	7,5x6,3x6,3	16601	101
Melon/Potato Baller	2,2	16,0x2,2x2,0	12706	50	Perforated Turner	38,0	38,5x9,0x3,0	24070	30, 157
Melon/Potato Baller	2,5	16,5x2,5x2,0	12708	50	Perforated Turning Slice	49,0	49,0x11,0x3,8	24192	153
Melon/Potato Baller	3,0	17,0x3,0x2,0	12710	50	Pie Server	23,0	23,3x5,0x1,0	12640	28, 155
Mini Stove	17,0	11,4x6,4x5,5	21020	65	Pie/Gateau Server	30,0	30,0x5,0x1,5	12568	35
Mixing Bowl	19,5	19,5x16,5x13,0	12406	44	Pineapple Cutter	26,5	27,5x10,5x9,0	12803	53
Mixing Bowl	20,0	23,5x21,5x12,0	15320	87	Piping Bags	40,0	21,0x23,0x0,5	94344	43
Multi-Cutter	0,6	15,7x14,2x14,2	16272	112	Piping Bags	50,0	18,5x28,5x0,5	94348	43
Multi-Grater	21,0	22,5x21,0x8,5	95001	76	Pizza Cutter	7,0	19,5x7,0x2,0	12718	55
Multi-layer Cookware set – 3 pcs			91694	121	Pizza Server	28,0	28,0x5,0x2,0	12756	35
Multi-layer Cookware set – 4 pcs		21,5x54,0x26,0	91690	121	Pizza Wheel	14,0	17,5x14,5x3,2	12717	55
Multi-layer Cookware set – 5 pcs			91693	121	Portioning Ladle	6,0	25,5x6,0x5,0	10001	18
Multi-Opener	11,5	12,0x9,4x3,7	12789	62	Potato Fork	17,0	17,0x3,0x2,0	12754	60
Multi-Timer digital	13,5	18,0x7,5x3,0	19222	108	Potato Masher	26,0	26,0x8,5x8,5	12780	56
Non-stick Frying Pan	24,0	48,2x25,2x8,5	91662	121	Potato Ricer	34,0	13,0x34,5x10,0	16275	113
Non-stick Frying Pan	28,0	52,5x29,6x8,5	91664	121	Potato Slicer	40,0		95096	75
Nozzle 4 mm for Confectionery					Poultry Shears	24,0	30,0x8,2x2,4	12836	55
Funnel (16229)			96011	147	Rack large	33,0	23,5x33,5x24,0	19072	134
Nozzle 6 mm for Confectionery					Rechaud	23,0	25,5x25,0x15,0	91266	126
Funnel (16229)			96012	147	Replacement blade for Ice				
Nozzles		3,3x3,3x8,0	94330	43	Crusher (Art.-No. 16277)			96025	145
Nut Cracker	19,5	19,5x10,0x1,0	12781	58	Replacement Blade with 2				
Nutmeg Grater	7,0	6,0x7,0x3,0	95002	76	screws for Adjustable Slicer				
Nutmeg Mill	12,0	12,6x6,6x6,6	16683	103	(Art.-No. 95018)		5,0x2,0x0,1	95940	143
Oil Dispenser	6,0	24,3x6,4x6,4	16651	100	Replacement Blade with 2				
Omelette Pan	24,0	44,5x24,0x3,4	26424	128	screws for Adjustable Slicer				
Omelette Pan	28,0	48,0x28,0x3,7	26428	128	(Art.-No. 95028)		8,5x2,5x0,1	95941	144
Omelette Pan	32,0	56,5x32,0x3,8	26432	128	Replacement Blade with 2				
Onion and Vegetable Chopper	21,7	24,0x12,0x12,0	16271	114	screws for Gourmet Slicer				
Original White Sausage Lifter in					(Art.-No. 12742)		0,5x0,5x0,5	95978	143
gift packaging	33,5	34,0x11,8x3,9	10124	21	Replacement Blade with 2				
Oval Fish Pan	35,0 x 24,5	49,0x36,0x3,7	26636	128	screws for Julienne Slicer				
Oval Roasting Pan high	30,5 x 22,5	39,0x28,0x16,0	91114	124	(Art.-No. 95031)		6,0x6,0x3,0	95936	144
Oyster Knife	18,0	18,0x5,5x4,5	12752	53	Replacement Blade with 2				
Oyster Knife	5,7	20,0x3,0x3,0	96638	54	screws for Multi-Cutter (16272)			96017	146
Pan/Wok Turner silicone	31,0	33,5x9,4x3,5	10624	22	Replacement Blade with 2				
Pancake Slice	33,0	33,0x7,5x3,0	10070	19	screws for Swivel Peeler				
Paper Towel Holder					(Art.-No. 12732, 12734, 12735)		0,6x0,5x0,5	95979	143
(standing model)	20,5	25,5x23,5x21,0	19089	134	Replacement Blade with 4				
Parmesan Knife	16,0	16,0x3,0x2,5	12725	54	screws for VSlicer			96015	145
Passetout/Food Mill with									
supplementary handle	22,0	26,0x43,0x14,5	16252	112					

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Article description	Dimen- sions cm / l / Ø	LxWxH (cm)	Art.- No.	Page	Article description	Dimen- sions cm / l / Ø	LxWxH (cm)	Art.- No.	Page
Replacement Blades (10 per pack) for Ceramic Hob Scraper (Art.-No. 12830)		6,0x10,0x1,0	12831	143	Salt Mill	18,0	18,2x6,1x6,1	16680	103
Replacement Brush for Barbecue Cleaning Brush (Art.-No. 12368)		12,0x8,3x2,2	96004	148	Salt Shaker	5,0	7,5x6,3x6,3	16600	101
Replacement Carriage for Gourmet Slicer (Art.-No. 12742)		0,6x0,5x0,5	95972	145	Sauce Ladle	25,0	25,0x8,0x6,0	10060	18
Replacement Head for Bottle Brush		9,5x5,1x5,1	12833	63	Sauce Ladle	26,5	27,0x8,0x4,5	10660	22
Replacement Head for Glass Sponge		15,0x5,0x5,0	12834	63	Sauce Ladle	18,0	18,0x6,0x4,0	12607	27, 154
Replacement Head for Vegetable Brush (Art.-No. 12801)		13,0x4,5x5,0	12811	148	Sauce Ladle	28,5	27,0x7,5x2,0	24063	29, 156
Replacement Head for Washing-up Brush (Art.-No. 12800)		11,5x6,4x5,8	12810	64, 148	Sauté Pan	16,0	39,5x18,0x9,5	91146	125
Replacement Head for Washing-up Brush antibacterial (Art.-No. 12808)		11,5x6,4x5,8	12809	64, 148	Sauté Pan	16,0	37,0x18,0x13,0	91156	125
Replacement Plastic Protector for Apple/Pear Cutter (Art.-No. 12743)		6,0x6,0x3,0	95998	142	Sauté Pan	16,0	36,8x17,7x7,2	91630	122
Replacement Screw with knob for Gourmet Slicer (Art.-No. 12742)		2,0x1,0x1,0	95973	145	Sauté Pan	20,0	40,5x22,5x12,5	91632	122
Replacement Screws (3pcs) with O-ring (2 pcs)			96010	144	Sauteuse	20,0	42,0x22,5x9,5	91140	125
Replacement Sieve for Funnel (Art.-No. 16220)		6,0x6,0x3,0	95943	147	Sauteuse	16,0	36,5x18,5x8,0	91641	122
Replacement Sieve for Wine Decanting Funnel (Art.-No. 16224)		6,0x6,0x3,0	95945	147	Sauteuse	20,0	40,0x22,5x9,0	91643	122
Replacement Silicone Brush for Barbecue Basting Brush (Art.-No. 12367)		15,0x6,2x1,1	96005	148	Sealing Ring for Glass Lid clear/black	5,0	5,0x5,0x0,5	94790	142
Replacement Spring for Poultry Shears (Art.-No. 12836)		3,8x0,8x0,8	95975	146	Sealing Ring for Glass Lid clear/black	8,0	8,0x8,0x0,5	94792	142
Replacement Wires for Wire Cheese Slicer (2 wires) with soldered ends (Art.-No. 12723)		14,0x0,1x5,0	95982	146	Sealing Ring for Glass Lid clear/black	10,0	10,0x10,0x0,5	94793	142
Roasting Fork	34,0	34,0x3,2x2,0	10085	21	Serving Fork	12,0	12,0x12,0x0,5	94794	142
Roasting Fork	35,0	32,0x7,0x6,0	24069	30, 157	Serving Fork long	20,0	20,0x1,0x1,0	12622	28, 155
Roasting Fork	48,0	48,0x4,0x3,5	24190	152	Serving Knife long	30,0	35,0x4,0x3,0	12778	60
Roasting Thermometer digital	14,5	30,0x7,6x3,0	16237	107	Serving Knife long	30,0	35,0x4,0x3,0	12779	51
Rotor with Downward Deflector for Multi-Cutter (16272)			96008	146	Serving Ladle	25,0	24,0x7,0x5,5	12604	27, 154
Round Pestle	22,0	22,0x9,5x9,5	95239	93	Serving Spoon	21,0	21,0x5,5x3,5	12618	28, 155
Round Steamer	28,0		91373	118	Sharpening Steel	39,0	41,9x7,5x3,1	96708	81
Salad Serving Spoon Set		33,0x9,2x3,0	10795	25	Sieve Disc 1 mm/0.04 in.	14,0	14,0x14,0x1,0	16265	112
Salad Spinner with glass lid	24,0	26,5x19,5x26,5	15695	88	Sieve Disc 2 mm/0.08 in.	14,0	14,0x14,0x1,0	16266	113
Salad Spoon	24,0	24,0x6,0x2,5	12616	27, 154	Sieve Disc 3 mm/0.1 in.	14,0	14,0x14,0x1,0	16267	113
Salad Tongs	26,5	26,5x5,5x8,0	12922	69	Sieve Disc 4 mm/0.2 in.	14,0	14,0x14,0x1,0	16268	113
Salad Tongs	27,0	28,0x11,0x5,6	95280	28, 155	Sieve Disc 8 mm/0.3 in.	14,0	14,0x14,0x1,0	16269	113
					Single Attachment	2,5	12,0x7,9x3,5	19530	133
					Single Hook (2 per pack)	4,0	11,5x7,1x3,3	19060	133
					Skimmer	10,0	32,0x10,0x6,0	10050	19
					Skimmer	12,0	35,0x12,0x5,0	10052	19
					Skimmer	12,0	37,0x12,0x10,0	10652	23
					Skimmer	8,0	40,0x8,0x4,2	24108	152
					Skimmer	10,0	41,0x10,0x5,1	24110	152
					Skimmer	12,0	48,0x12,0x6,1	24112	152
					Skimmer	14,0	51,0x14,0x2,0	24114	152
					Smoker	28,0		91371	118
					Smoking Wood Chips	11,2	11,2x10,7x10,2	91380	118
					Soup Serving Ladle	30,0	30,0x8,5x6,0	12602	27, 154
					Spaetzle Grater	40,0	40,0x12,5x13,0	95030	75
					Spaghetti Measure	10,5	25,0x25,0x2,0	95155	106
					Spaghetti Spoon	29,5	29,5x7,0x3,5	10087	20
					Spaghetti Spoon	31,0	31,0x7,0x5,0	10687	24
					Spaghetti Spoon	33,0	33,0x6,5x4,0	24065	29, 156
					Spaghetti Tongs	30,0	30,0x8,5x5,0	12920	69
					Spatula blue	26,0	26,0x5,0x1,0	12456	42
					Spatula red	20,0	20,0x2,8x0,5	12452	42
					Spatula red	26,0	26,0x5,0x1,0	12457	42
					Spatula red	32,0	32,0x7,5x1,0	12462	42



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Spatula white	20,0	20,0x2,8x0,5	12450	42	Universal Tongs	15,0	15,0x3,0x3,5	12914	69
Spatula white	26,0	26,0x5,0x0,5	12455	42	Universal Tongs	28,5	28,5x6,0x6,5	12924	69
Spatula white	32,0	32,0x7,5x1,5	12460	42	Utensil Holder square	13,5	23,5x13,5x11,5	19093	135
Spatula white	26,0	26,0x3,0x0,5	12475	42	Vegetable Brush	20,0	20,0x7,0x6,5	12801	63
Spice Jar	5,5	12,0x5,9x5,9	16641	100	Vegetable Grip	13,5	18,5x11,0x6,7	95044	75
Spice Mill	5,5	13,3x5,9x5,9	16644	100	Vegetable Knife	20,0	20,0x2,0x1,5	12762	51
Spice Rack	3,5	34,8x16,5x4,0	16645	101	Vegetable Pot	20,0	27,5x27,0x20,5	91060	124
Spice Rack with double shelf	33,0	23,5x33,5x23,5	19078	134	Vegetable Pot	24,0	29,0x30,0x24,5	91064	124
Spice Shaker	5,5	12,0x5,9x5,9	16640	100	Vegetable Pot	28,0	33,0x32,5x26,5	91068	124
Spiral Whisk	22,0	22,0x8,0x6,0	95541	39	Vegetable Spoon	31,5	31,5x6,0x3,0	10064	19
Spiral Whisk	27,0	27,0x9,0x8,0	95542	39	Vegetable Spoon	24,0	24,0x5,5x2,5	12615	27, 154
Spiral Whisk silicone	22,0	22,0x7,0x5,8	95544	39	Vertical Canelle/Channel Knife	16,0	16,0x1,5x1,5	12716	50
Spiral Whisk silicone	27,0	27,0x8,8x7,5	95545	39	Vinegar Sprayer	6,0	24,3x6,4x6,4	16650	100
Splatter Guard	30,0	52,0x0,5x30,0	16861	122	Wall Attachment with cap	2,2	13,0x6,7x2,7	19540	133
Splatter Guard	33,5	40,0x33,5x2,5	16862	122	Wall Attachment with cap (matt)	2,2	12,0x7,9x3,5	19740	133
Stand for Mixing Bowl		13,0x13,0x2,5	15317	87	Wall Clock radio-controlled	25,0	29,0x26,0x5,5	19101	136
Standard Rail	40,0	40,0x2,5x0,5	19502	132	Washing-up Brush	24,5	24,0x7,7x8,0	12800	64
Standard Rail	50,0	50,0x2,5x0,5	19504	132	Washing-up Brush antibacterial	24,5	24,0x7,7x8,0	12808	64
Standard Rail	60,0	60,0x2,5x0,5	19506	132	Wine Decanting Funnel	8,0	10,5x8,5x13,0	16224	96
Standard Rail	80,0	80,0x2,5x0,5	19510	132	Wire Cheese Slicer	25,0	25,0x1,0x2,0	12723	54
Standard Rail	100,0	100,0x2,5x0,5	19514	132	Wire Skimmer	12,0	38,5x12,0x8,5	95681	24, 158
Steak and Meat Thermometer (Set of 4)	6,5	21,0x7,5x3,5	16238	107	Wire Skimmer	14,0	40,0x14,0x10,0	95682	24, 158
Straight Palette	39,0	39,0x3,5x2,0	12552	34	Wire Skimmer (coarse mesh)	12,0	38,5x12,0x9,0	95791	24, 158
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Sugar Dispenser	5,0	8,7x6,3x6,3	16606	102	Wire Skimmer (fine mesh)	12,0	38,5x12,0x8,0	95781	24, 158
Sugar Dispenser	5,0	14,5x6,3x6,3	16616	102	Wire Skimmer (fine mesh)	14,0	10,0x14,0x9,5	95782	24, 158
Swivel Peeler crosswise	17,0	17,0x6,0x2,0	12735	49	Wok	35,0	58,5x38,0x15,0	91742	122
Swivel Peeler extra fine	19,0	22,0x2,0x2,0	12729	48	Wok Turner	31,0	31,0x9,0x2,5	10110	20
Swivel Peeler left-handed	19,0	19,0x2,5x2,0	12734	48	Wok with straight handle and round base	35,0	58,5x38,0x15,0	91740	122
Swivel Peeler right-handed	19,0	19,0x3,5x2,0	12732	48	Wrought Iron Frying Pan	24,0	47,0x24,0x2,6	95724	128
Tajine	24,0	35,5x20,0x29,0	91370	118	Wrought Iron Frying Pan	28,0	52,0x28,0x3,0	95728	128
Tea Bell black	14,5	16,0x5,7x5,7	95225	57	Wrought Iron Frying Pan	28,0	50,5x28,0x4,5	95729	128
Tea Bell green	14,5	16,0x5,7x5,7	95227	58	Wrought Iron Frying Pan	32,0	61,5x32,0x3,0	95732	128
Tea Bell red	14,5	16,0x5,7x5,7	95226	57	Zester with Canelle	16,0	16,0x2,0x2,0	12714	50
Tea Strainer – fine mesh	8,0	20,7x8,0x3,0	95248	92					
Teknika Cookware set – 3 pcs		44,0x27,5x27,5	91996	127					
Timer with Egg Pricker	6,0	7,0x7,0x7,0	12815	108					
Tomato Knife	24,0	24,0x2,0x1,5	12769	52					
Tomato/Kiwi Peeler	20,0	21,0x3,0x1,0	12739	49					
Tomato/Mozzarella Slicer	10,0	16,5x10,5x5,0	12755	53					
Trout/Asparagus Slice	38,0	36,0x16,0x3,0	10120	21					
Turner	34,0	34,0x7,0x2,0	10090	20					
Turner flexible	34,5	35,0x8,0x4,5	10680	23					
Turner silicone	35,5	35,5x7,0x3,0	10622	23					
Turning Slice	49,0	49,0x11,0x3,8	24191	152					
Turning Slice perforated	33,0	33,0x7,5x2,5	10071	20					
Turning Slice perforated	34,5	36,0x7,5x5,5	10671	23					
Twirl Whisk	22,0	22,0x4,5x4,5	95571	39					
Twirl Whisk	27,0	27,0x5,0x4,0	95572	39					
Universal Knife	23,0	23,0x2,5x1,5	12765	52					
Universal Knife with wavy edge	23,0	23,0x2,5x1,5	12767	52					
Universal Lighter	27,5	30,0x5,7x3,2	12835	59					
Universal Lighter (unfilled)	27,5	30,0x5,7x3,2	12837	59					

Export Terms and Conditions of Sale

1. Preamble

- 1.1 These Export Terms and Conditions of Sale shall be deemed as agreed to by the purchaser and to exclusively apply to all trading transactions between the purchaser and ourselves (the 'Company'). This also applies to all future business transactions.
- 1.2 Contradicting or differing terms and conditions in purchaser's order forms are not applicable and are expressly deemed invalid.
- 1.3 Amendments or subsidiary agreements proposed by the purchaser or otherwise purported to apply to a transaction are only valid if expressly accepted by ourselves in writing. All other clauses of the Export Terms and Conditions of Sale are not affected by any such amendment and remain in force.
- 1.4 All data and classifications listed in prospectuses, catalogues, websites, directories or other media and especially those referring to size, weight or description as well as those concerning nutritional values are approximations as is customary in the industry and insofar not binding.
- 1.5 Without express permission from the Company, the Company's trademarks, brand names and logos as well as any illustrations and representations of RÖSLE products may not be used or publicized on the Internet or world wide web nor in any other electronic or digital network, television or radio broadcast or printed matter.
- 1.6 Our Export Terms and Conditions of Sale apply exclusively in our trading with other business companies, corporate bodies under public law as stipulated in § 310 Abs. 1 BGB.

2. Conclusion of Contract, Data

- 2.1 Any contract shall be deemed concluded when written confirmation is notified to the purchaser by the Company. Consignment of order confirmation, delivery of ordered goods or sending of invoice are equivalent ways of contract conclusion.
- 2.2 Personal data supplied by the purchaser will be exclusively used for business purposes and transactions and the aforementioned data will be stored and managed by the Company and forwarded to associated businesses insofar as is required for processing the order.

3. Prices and Conditions

- 3.1 Prices quoted on the current price sheet literature are actual and applicable. Previously published prices cease to apply upon publication of a revised price list.
- 3.2 All prices quoted apply to basic cost of goods ex works and do not include packaging which will be itemized and invoiced.
- 3.3 V.A.T. is not included in quoted prices. It will be added to the net invoice amount as applicable on the day of billing.

4. Delivery, Time for delivery

- 4.1 Dates of delivery are to be treated as an estimate only and are not binding unless a specific agreement has been arranged with the purchaser. If a binding delivery date has been agreed by the Company, the deadline will be automatically postponed if delay is due to any cause beyond reasonable control such as an Act of God. In the event of any such force majeure, unforeseen interruption of work, traffic, shipping, damage by fire or flood, shortage of labour, energy, raw or other material, industrial action or lock-out, interference by legal authorities as well as all other events beyond our reasonable control which delay or hinder manufacture or shipment of goods, the Company reserves the right to withdraw from trading, and fulfilling of orders until the cause of disruption is resolved. If as a result of disturbances as described before, deliveries are delayed in excess of eight weeks, one or both contractors are free to withdraw from the contract.
- 4.2 Express deliveries will only be undertaken at the express wish of the purchaser, in which case resulting costs will be assumed by the purchaser. Shipment costs will also be assumed by the purchaser if any special mode of dispatch is requested.
- 4.3 The minimum order value is € 100,– net, except for spare parts. Orders exceeding € 750,– net value shall be delivered free German border, or FOB German port or FCA German airport, with no additional packaging charge. All orders with a net value (net invoice amount) less than € 750,– shall be delivered EXW Marktoberdorf. For orders up to € 150,– we will invoice € 10,– minimum quantity surcharge.
- 4.4 The company will accept no responsibility for damages incurred after the goods are handed over into the custody of the haulage contractors and they travel thereafter at the purchaser's own risk and expense.
- 4.5 In transactions with new purchasers we reserve the right to request payment in advance.

5. General Liability, Warranty, Returns

- 5.1 We warrant for careful workmanship of sound raw materials. Complaints concerning noticeable deficiencies, wrong deliveries or notable discrepancies in quantity must be notified to us in writing at the latest within ten days of product delivery. Latent defects must be notified to us as soon as they become apparent. If no notice of deficiency is received within the period stipulated above, products will be considered approved as free of defects. The relevant moment for fulfilment of the company's obligation regarding the condition of goods is the transfer of perils as in point 4.4.
- 5.2 We warrant functionality according to the state of the technology for a 5 year period starting at the date of delivery. This excludes any liability for damage due to wear and tear, misuse and misapplication, wrong assembly, modifications or inappropriate repair. The same applies to minor defects which only insubstantially affect the utility of the product.
- 5.3 In cases of valid complaints notified in due time the Company will amend impaired goods or supply replacement at the Company's discretion. In case of failure of repair or supply of replacements the purchaser retains the right to reduced payment or cancellation of contract.

- 5.4 We are liable in compliance with current legislation in case of claims of damages due to oversight or gross negligence on our part or that of our agents or auxiliary persons. If the Company is not in wilful breach of contract, damage compensation will be limited to that covering typical and foreseeable damage.
- 5.5 In case of the Company's culpability of infringement of contract, we accept liability according to current legislation. In such an event damage compensation will be limited to typical and foreseeable damage.
- 5.6 Liability for culpable injury to life, body or health and our liability as stipulated in the Product Liability Act remains unaffected.
- 5.7 To ensure a smooth process, return of goods must be notified to us prior to their dispatch. Goods returned freight collect without prior notice will not be accepted.

6. Payment

- 6.1 Unless otherwise expressly agreed in writing by the Company, the following payment terms shall apply to all customers:
 - Payment in advance
 - Payment in full within 30 days of date of invoice
 - No cash discounts apply for invoices below € 100,–
 - Cash discount is only applicable if all previous RÖSLE invoices have been settled.
- 6.2 Payment by bill of exchange or cheque will be accepted only on account of performance. Payment by bill of exchange is only acceptable after explicit prior agreement with the Company and if expenses incurred, discount and applicable taxes all meet with full cash reimbursement and if the bill of exchange is re-bankable.
- 6.3 Outstanding sums may only be deducted against claims of the purchaser if the sum claimed is beyond dispute, due and established as final and absolute. A right of retention based on claims connected to previous or other ongoing transactions in the business relationship is excluded. Any overdue amounts shall be liable to interest at 8 % above the current base rate as defined by § 247 BGB.

7. Retention of title

- 7.1 We retain title and possession of goods until after full settlement of payment of all business transactions between RÖSLE GmbH & Co. KG and the purchaser. If payment is to be carried out by bill of exchange explicit arrangements must be agreed prior.
- 7.2 The purchaser is permitted to sell wares subject to retention of title as long as the purchaser's obligations to the Company are fulfilled. Wares may not be impawned or pledged as security. In case of stoppage of payment, refusal of cheques or bill of exchange, start of insolvency proceedings or out of court settlements, the purchaser's right to sell or use the wares subject to retention of title, is voided. Also excluded is the authorization to enforce an assigned monetary claim for the purpose of collection.
- 7.3 In case of breach of contract particularly concerning default in payment on the part of the purchaser, we retain the right to repossess goods that have been delivered. Repossession of goods by us is equivalent to cancellation of the contract. After repossession the Company is allowed exploitation rights and allowed to apply the recovered proceeds towards the purchaser's accounts payable after deduction of appropriate processing costs.
- 7.4 The purchaser assigns all claims from sales of goods under retention of title to the Company and shall hold any monies received in trust and return them to the Company. We herewith accept any future assignment.
- 7.5 If case of seizure or claims by a third party, the purchaser is obliged to immediately notify the Company in writing so that the Company can take legal action according to § 771 ZPO. In case the third party is not able to reimburse the Company for incurred fees and costs for legal action according to § 771 ZPO, the purchaser is liable for these.
- 7.6 On purchaser's request the Company will relinquish its right of retention of title on goods and not retain goods assigned by way of collateral the value of which exceed the sum of the outstanding monies by more than 10 %. Selection of goods for release will be at the Company's discretion.

8. Place of performance, Court of Law and Partial Invalidity

- 8.1 Place of performance and for all trade and legal transactions concerning the contract is Marktoberdorf, Germany.
- 8.2 If the purchaser is a trading company, all legal proceedings relating to these Export Terms and Conditions of Sale will submit to the jurisdiction of the German Court covering the town of Marktoberdorf.
- 8.3 The law of the German state will be applicable and the United Nations Convention on Contracts for the International Sale of Goods – CISG is excluded.
- 8.4 If some parts of these Export Terms and Conditions of Sale are deemed invalid, nevertheless the clauses of the rest of the document shall still apply in their entirety. A clause which is deemed invalid will be replaced by one which is better suited to define the term or condition intended.

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