

Fissler

Catalog 2020





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Fissler



No. 3		No. 3b	
Diameter	10 12 14 16	10 12 14	
Inhalt	1/2 1 1 1/4 2	1/2 1 1 1/4	
Preis M.	1.45 1.70 2.10 2.70	1.75 2.10 2.70	
Prix frs.	1.85 2.15 2.65 3.40	2.20 2.65 3.40	
Price sh.	1.5 1.8 2.2 2.8	1.9 2.2 2.8	

Telegramm-Adresse: Fissler Idar
 used 5th edition

Fissler

umwerk

d. Nahe

1892 SIB. Medaille, Weltausstellung Brüssel 1910 SIB. Med.
 1911 Goldene Medaille

A passion for perfection.

Ever since the company was founded by Carl Philipp Fissler in 1845, we have endeavored to make cooking a perfect experience. This commitment, which is reflected in the innovative design and exceptional quality of our products, has won us numerous awards over the years.

Moreover, it makes us proud that our unique cookware and our well thought out accessories – Made in Germany – are praised by cooks all over the world. All the same, we don't only focus on perfection and precision. As a family-run company, we also aim to put smiles on our customer's faces.

PLEASURE,
THAT STARTS
WITH THE
COOKING.



Fissler

A short potology.

A pot with a snugly fitting lid is an essential basic even for the smallest of kitchens. And anyone wanting to cook more than a simple stew will certainly need several different types. A solid base for creative cooking is a matched set consisting of a stew pot, a Casserole and a saucepan. The pots' different sizes and heights enable you to prepare any kind of dishes. Always opt for the smallest possible pot for your cooking and make sure the base's diameter matches that of the burner. This way the food can simmer evenly without any heat being wasted.

The features of a good pot.



Fissler pots guarantee you many years of enjoyable cooking, as they bring premium quality to your kitchen.

What makes for a quality pot.

Quality you can actually see:

There's a simple test to find out whether a pot distributes the heat evenly. Just coat the inside base with light flour and heat your pot. In a pot with good conductivity the flour will soon turn the same shade of brown from the middle to the edge of the base. Different brown tones, however, signify that the base conducts heat only at certain points. Which means that creamy desserts or thick sauces would swiftly stick irrespective of how much effort you put into the stirring.



With Fissler's stainless steel pots, hot spots will not form on the base of the pot.

The body:

First of all any good pot needs a robust and heavy body. The optimal material is high-grade stainless steel, identified by the mark "18/10". This alloy stands out for not only being hygienic, easy to clean and dishwasher-proof, but also for its unconditional resilience to rust.



A cross-section of the base reveals the true quality. The Fissler pot has an evenly thick base with no air locks.

The base:

For even and energy efficient cooking the heat must be optimally absorbed, distributed and retained. The best way to achieve this is to use a quality base where the heat conducting aluminum core is encapsulated all around. As the material naturally expands in response to the heat, a slight internal arching guarantees that the base lies absolutely flat on the hob. This special feature ensures that the energy is used efficiently and the pot stands stably on the stove.



For all Fissler stainless steel pots, layers of the base are bonded by an impact of 1500 tons creating one single piece.

The lid:

A pot is never complete without a perfectly fitting lid – be it made of easy-to-clean stainless steel or tempered glass for energy efficient full-view cooking. And the closer the fit, the better heat and aroma stay inside. Lids with a downward arch make sure the rising steam condenses and drips back on the dish to keep it nice and juicy. Since they have standard sizes, the pot lids also fit all the customary pans. Extra-flat lids can even be used to help turn your fried food. And the top-of-the-line models even boast a special shape to allow you to drain the pot or a slot-in function so that your worktop stays uncluttered and your hands are free for your cooking chores.



Glass lids allow to keep an eye on the food as it cooks. Flat stainless steel lids, can also be used to turn pancakes.



The clever condensate-plus function is effected by the downward arch in the middle of the lid. And this lets condensed steam drip back in the pot to keep the ingredients tender and juicy.

The handles:

When it comes to the handles, safety plays a central role. They ought to be ergonomically shaped and firmly attached to the body so they lie perfectly in your hand. Plastic handles are light and pleasant to hold, but should not be used in ovens. Stainless steel handles are sturdier and withstand temperatures of up to 230 °C. The ideal handles are so-called cold-metal handles that, thanks to an incorporated heat shield, do not get hot when used on an electric stove.



Stainless steel handles can be used in the oven and are safe to be placed in the dishwasher.



pure-profi collection

UNCOMPROMISING IN QUALITY AND DESIGN.

For 40 years the original-profi collection has been convincing customers with its iconic design and continually improving quality. Crafted according to the current quality standards, the pure-profi collection represents the evolution of the world's most copied pot design. The new design is straight-lined and clean, yet with a striking contour. It is the perfect pot series for esthetes with high quality standards, because the pure-profi collection makes a clear lifestyle statement – and not only in open kitchens.



pure-profi collection



5-piece set

Stew pot	16 cm Ø	2.1 l.
Stew pot	20 cm Ø	4.0 l.
Stew pot	24 cm Ø	6.3 l.
Casserole	20 cm Ø	2.6 l.
Saucepan w.o. lid	16 cm Ø	1.4 l.

Art. No. 084-112-05-000/0



The ergonomic stainless steel cold-metal handles don't heat up when the pot is used on an electric stove, so you don't need your oven gloves to grip them.



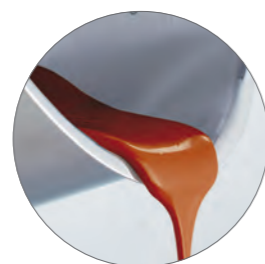
The extra-heavy metal lid makes certain not only the heat, but also the ingredients' aromas stay in the pot.



The integrated measuring scale allows you to dose liquids without using a measuring cup.



The clever condensate-plus function is effected by the downward arch in the middle of the lid. And this lets condensed steam drip back in the pot to keep the ingredients tender and juicy.



The extra-wide pouring rim makes it easy to pour liquids with none of those annoying drips.



The cookstar all-stove base lies perfectly on the cooktop and guarantees optimal heat absorption, distribution and retention – which helps you save energy with any type of stove or hob.

pure-profi collection



Stew pot

16 cm ø 2.1 l.
20 cm ø 4.0 l.
24 cm ø 6.3 l.

Art. No. 084-122-16-000/0



Art. No. 084-122-20-000/0



Art. No. 084-122-24-000/0



High stew pot

24 cm ø 9.1 l.
28 cm ø 14.0 l.

Art. No. 084-112-24-000/0



Art. No. 084-112-28-000/0



Casserole

20 cm ø 2.6 l.
24 cm ø 4.6 l.

Art. No. 084-132-20-000/0



Art. No. 084-132-24-000/0



Saucepan without lid

16 cm ø 1.4 l.

Art. No. 084-152-16-100/0



Serving pan 18/10 stainless steel with high-dome lid

28 cm ø 3.0 l.

Art. No. 084-352-28-000/0



Serving pan 18/10 stainless steel

28 cm ø 3.0 l.

Art. No. 084-352-28-100/0



Round roaster with high-dome lid

28 cm ø 4.8 l.

Art. No. 084-572-28-000/0



Wok with handle

30 cm ø 4.1 l.

Art. No. 084-812-30-000/0





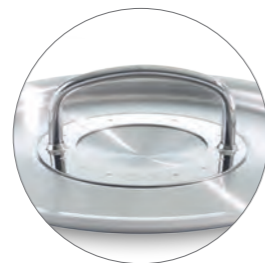
original-profi collection

COOKING LIKE A PROFESSIONAL.

For discerning cooks, Fissler's original profi collection is an excellent choice. The induction-compatible pot set was developed by pros for pros, and the extensive range means there's always the right pot even for that very special task. All models are made of high-grade 18/10 stainless steel, which why they are not just oven-safe, but also remarkably resilient to scratches and stains.



The convenient stainless steel cold-metal handles don't heat up when the pot is used on an electric stove, so you don't need your oven gloves to grip them.



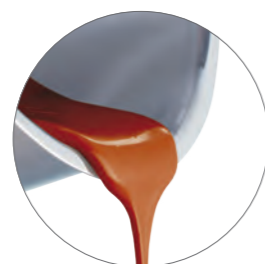
The extra-heavy metal lid makes certain not only the heat, but also the ingredients' aromas stay in the pot.



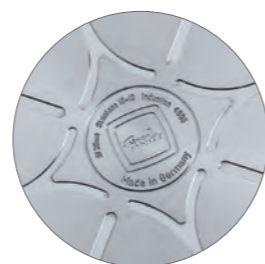
The integrated measuring scale allows you to dose liquids without using a measuring cup.



The clever condensate-plus function is effected by the downward arch in the middle of the lid. And this lets condensed steam drip back in the pot to keep the ingredients tender and juicy.



The broad pouring rim makes it easy to pour liquids with none of those annoying drips.



The cookstar all-stove base lies perfectly on the cooktop and guarantees optimal heat absorption, distribution and retention – which helps you save energy with any type of stove or hob.

original-profi collection



5-piece set

Stew pot	16 cm ø	2.0 l.
Stew pot	20 cm ø	3.9 l.
Stew pot	24 cm ø	6.3 l.
Casserole	20 cm ø	2.6 l.
Saucepan w.o. lid	16 cm ø	1.4 l.

Art. No. 084-123-25-000/0



5-piece set

Stew pot	16 cm ø	2.0 l.
Stew pot	20 cm ø	3.9 l.
Stew pot	24 cm ø	6.3 l.
frypan w.o. lid	24 cm ø	2.0 l.
Saucepan w.o. lid	16 cm ø	1.4 l.

Art. No. 084-123-05-004/0



4-piece set

Stew pot	16 cm ø	2.0 l.
Stew pot	24 cm ø	3.9 l.
Casserole	20 cm ø	2.6 l.
Serving pan	24 cm ø	2.0 l.

Art. No. 084-133-04-000/0



original-profi collection



Stew pot

16 cm ø	2.0 l.	Art. No. 084-123-16-000/0	
20 cm ø	3.9 l.	Art. No. 084-123-20-000/0	
24 cm ø	6.3 l.	Art. No. 084-123-24-000/0	
28 cm ø	10.3 l.	Art. No. 084-123-28-000/0	

High stew pot

16 cm ø	2.6 l.	Art. No. 084-113-16-000/0	
20 cm ø	5.2 l.	Art. No. 084-113-20-000/0	
24 cm ø	9.1 l.	Art. No. 084-113-24-000/0	
28 cm ø	14.0 l.	Art. No. 084-113-28-000/0	



Casserole

16 cm ø	1.4 l.	Art. No. 084-133-16-000/0	
20 cm ø	2.6 l.	Art. No. 084-133-20-000/0	
24 cm ø	4.6 l.	Art. No. 084-133-24-000/0	
28 cm ø	7.2 l.	Art. No. 084-133-28-000/0	



Round roaster

24 cm ø	3.0 l.	Art. No. 084-373-24-000/0	
28 cm ø	4.8 l.	Art. No. 084-373-28-000/0	



Conical pan

Just right for that perfect toss.

16 cm ø	0.9 l.	Art. No. 084-143-16-100/0	
20 cm ø	1.7 l.	Art. No. 084-143-20-100/0	
24 cm ø	2.8 l.	Art. No. 084-143-24-100/0	



Saucepan without lid

16 cm ø	1.4 l.	Art. No. 084-153-16-100/0	
20 cm ø	2.6 l.	Art. No. 084-153-20-100/0	

Saucepan with lid

16 cm ø	1.4 l.	Art. No. 084-153-16-000/0	
20 cm ø	2.6 l.	Art. No. 084-153-20-000/0	



High Saucepan without lid

16 cm ø	2.0 l.	Art. No. 084-163-16-100/0	
20 cm ø	3.9 l.	Art. No. 084-163-20-100/0	

High Saucepan with lid

16 cm ø	2.0 l.	Art. No. 084-163-16-000/0	
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pan 18/10 stainless steel

Ideal for high-temperature frying. With stainless steel stay-cool handle.

20 cm ø	1.3 l.	Art. No. 084-368-20-100/0	
24 cm ø	2.0 l.	Art. No. 084-368-24-100/0	
28 cm ø	3.0 l.	Art. No. 084-368-28-100/0	
32 cm ø	4.3 l.	Art. No. 084-368-32-100/0	



Serving pan 18/10 stainless steel with tempered glass lid

Ideal for high-temperature frying and serving. Oven-safe till 180°C.

28 cm ø	3.0 l.	Art. No. 084-358-28-000/0	
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Serving pan 18/10 stainless steel with metal lid

32 cm ø	4.3 l.	Art. No. 084-358-32-000/0	
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Serving pan 18/10 stainless steel

w.o. lid. Ideal for high-temperature frying and serving.

20 cm ø	1.3 l.	Art. No. 084-358-20-100/0	
24 cm ø	2.0 l.	Art. No. 084-358-24-100/0	
28 cm ø	3.0 l.	Art. No. 084-358-28-100/0	
32 cm ø	4.3 l.	Art. No. 084-358-32-100/0	



Serving pan non-stick coated

Ideal for gentle frying and serving. Oven-safe till 230°C.

24 cm ø	2.0 l.	Art. No. 084-360-24-100/0	
28 cm ø	3.0 l.	Art. No. 084-360-28-100/0	
32 cm ø	4.3 l.	Art. No. 084-360-32-100/0	

original-profi collection



High-domed pan lid

For use with stainless steel pots and pans.

24 cm ø	Art. No. 083-363-24-200/0	
28 cm ø	Art. No. 083-363-28-200/0	
32 cm ø	Art. No. 083-363-32-200/0	



Round roaster with high-dome lid

Quite a bit scope for more.

24 cm ø 3.0 l.	Art. No. 084-373-24-002/0	
28 cm ø 4.8 l.	Art. No. 084-373-28-001/0	



Round roaster with glass lid

This roaster with its induction-compatible cookstar all-stove base features a specially shaped lid that brings the practical condensate-plus function to bear. This way, the condensed liquid drips back onto the roast to keep it extra-juicy.

24 cm ø 3.0 l.	Art. No. 084-383-24-000/0	
28 cm ø 4.8 l.	Art. No. 084-383-28-000/0	



Asparagus pot

23.5 cm high.

16 cm ø 4.6 l.	Art. No. 084-103-16-002/0	
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multi star

Ideal for cooking pasta or steaming vegetables, with steamer inset 3.5 liters.

20 cm ø 6.0 l.	Art. No. 084-103-20-002/0	
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Milk pot

16 cm ø 2.6 l.	Art. No. 084-193-16-100/0	
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Pot steamer inset

For gentle steaming of fish or vegetables.

20 cm ø	Art. No. 083-773-20-000/0	
24 cm ø	Art. No. 083-773-24-000/0	



Wok steamer inset

36 cm ø	Art. No. 084-823-35-300/0	
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Wok with glass lid

With novogrill frying surface for low-fat frying and practical draining rack. Oven-safe till 180°C.

35 cm ø 5.6 l.	Art. No. 084-826-35-000/0	
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Wok with handle

The wok boasts not only a smooth satin-finished frying surface, but also a long stay-cool metal handle for easy food-tossing. Moreover, an extra-high condensate-plus metal lid preserves those great aromas and ensures the food simmers in its own juices.

30 cm ø 4.1 l.	Art. No. 084-833-30-000/0	
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Wok with metal lid

With extra high metal lid and practical draining rack.

30 cm ø 4.1 l.	Art. No. 084-823-30-000/0	
35 cm ø 5.7 l.	Art. No. 084-823-35-000/0	



solea

LUXURY-CLASS COOKING PLEASURE.

Fissler's solea pot set brings good taste to your kitchen and table. The pots with their exclusive metal handles have an eye-catching and unique design, an intriguing blend of modern appearance and exclusive functions. Their premium quality "Made in Germany" guarantees added enjoyment of cooking – on all kinds of stove including induction hobs.



5-piece set

Stew pot	16 cm ø	1.9 l.
Stew pot	20 cm ø	3.2 l.
Stew pot	24 cm ø	5.1 l.
Casserole	20 cm ø	2.3 l.
Saucepan w.o. lid	16 cm ø	1.4 l.

Art. No. 016-120-05-000/0



The practical built-in pouring function means you can easily strain the cooking liquid by slightly shifting the glass lid – no strainer or colander required.



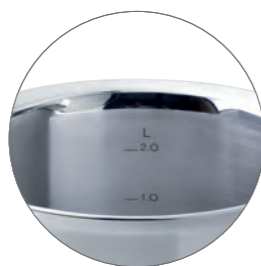
The durable glass lid slots fit snugly along the pot's rim. This way, the condensed water drips back into the pot and your worktop stays clean.



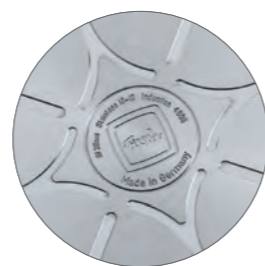
The convenient stainless steel cold-metal handles don't heat up when the pot is used on an electric stove, so you don't need your oven gloves to grip them.



The conical pot bodies mean that even pots of the same size can be stacked inside each other to save valuable storage space.



The integrated measuring scale allows you to dose liquids without using a measuring cup. The broad pouring rim makes it easy to pour liquids with none of those annoying drips and spills.



The cookstar all-stove base lies perfectly on the cooktop and guarantees optimal heat absorption, distribution and retention – which helps you save energy with any type of stove or hob.



intensa

EXCEPTIONAL COOKING.

intensa by Fissler is marvelous proof that even the tried-and-true can be made just that little bit better. The range boasts a whole series of innovative details that make kitchen work definitely easier. Anyone who has tried out the intelligent functions will surely enjoy using them again and again.



5-piece set

Stew pot	16 cm Ø	2.0 l.
Stew pot	20 cm Ø	3.9 l.
Stew pot	24 cm Ø	6.0 l.
Casserole	20 cm Ø	2.7 l.
Saucepan w.o. lid	16 cm Ø	1.5 l.

Art. No. 016-118-05-000/0



With the practical pouring feature, you can pour off the cooking water without lifting the lid.



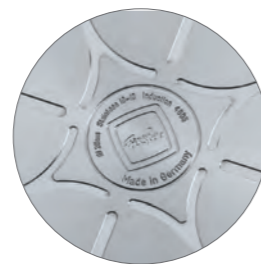
The practical stacking feature saves space. The conical pot bodies are designed so that even pots of the same diameter can be stacked without scratching or wedging.



The integrated measuring scale is practical for measuring liquids and makes an additional measuring cup redundant.



The lid can be placed in the integrated lid holder, leaving your hands free for cooking.



The energy-saving cookstar all-stove base can be used on all kinds of stoves, even induction, and ensures optimal heat absorption, distribution and retention.



The extra wide pouring rim ensures easy and safe pouring of sauces or soups – without dripping.



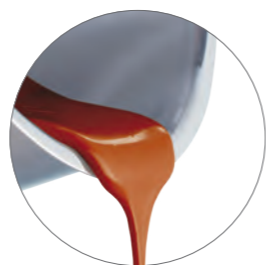
valea

ADDS A MEDITERRANEAN TOUCH TO YOUR HOME.

valea was designed for all those who prefer it a bit more Mediterranean when it comes to cooking. The slightly bellied shape is ideal for dishes that need to be stirred and whipped really well. The voluminous handles are easy to grip even with larger hands. And as the lid, which allows for full-view cooking, is made of heat-resistant tempered glass it can go in the oven for up to 180 °C.



The robust handles are made of oven-safe 18/10 stainless steel and boast an ergonomic shape that lies perfectly in the hand.



The broad pouring rim makes it easy to pour liquids with none of those annoying drips. The integrated measuring scale allows you to dose liquids without using a measuring cup.



The high-grade, durable, tempered glass lid allows for energy efficient full-view cooking and is oven-safe up to 180 °C.



The super-thermic base ensures there's optimal heat absorption, distribution and retention, whichever stove you are using.

valea



5-piece set

Stew pot	16 cm ø	2.0 l.
Stew pot	20 cm ø	3.9 l.
Stew pot	24 cm ø	6.0 l.
Casserole	20 cm ø	2.7 l.
Saucepan w.o. lid	16 cm ø	1.5 l.

Art. No. 033-115-05-000/0



4 0 0 9 2 0 9 3 6 3 8 7 5



Stew pot

16 cm ø	2.0 l.
20 cm ø	3.9 l.
24 cm ø	6.0 l.

Art. No. 033-115-16-000/0



4 0 0 9 2 0 9 3 6 3 7 1 4

Art. No. 033-115-20-000/0



4 0 0 9 2 0 9 3 6 3 7 2 1

Art. No. 033-115-24-000/0



4 0 0 9 2 0 9 3 6 3 7 3 8



Casserole

20 cm ø	2.7 l.
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Art. No. 033-125-20-000/0



4 0 0 9 2 0 9 3 6 3 7 4 5



Saucepan without lid

16 cm ø	1.5 l.
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Art. No. 033-155-16-100/0



4 0 0 9 2 0 9 3 6 3 7 5 2

Saucepan with lid

16 cm ø	1.5 l.
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Art. No. 033-155-16-000/0



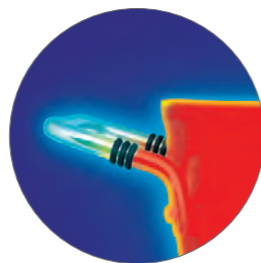
4 0 0 9 2 0 9 3 6 3 7 6 9



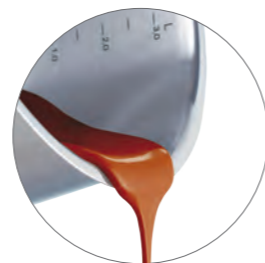
bonn

A PERFECT HANDLE FOR EVERYTHING.

bonn has much more to offer than just good looks. The robust superthermic base ensures the optimal distribution of the heat. The glass lid made for full-view cooking ensures that no energy is wasted when checking the contents. And thanks to the smart heat buffer the stainless-steel handles stay nice and cool while the pot is cooking on the electric stove.



The stainless-steel handles feature smart heat buffers with silicon rings that keep the metal pleasantly cool.



The broad pouring rim makes it easy to pour liquids with none of those annoying drips. The integrated measuring scale allows you to dose liquids without using a measuring cup.



The high-grade, durable tempered glass lid allows for energy efficient full-view cooking and is oven-safe up to 180 °C.



The super-thermic base ensures there's optimal heat absorption, distribution and retention, whichever stove you are using.

bonn



4-piece set

Stew pot	20 cm ø	3.6 l.
Stew pot	24 cm ø	5.7 l.
Casserole	20 cm ø	2.4 l.
Casserole	24 cm ø	3.9 l.

Art. No. 086-122-04-000/0



5-piece set

Stew pot	16 cm ø	2.1 l.
Stew pot	20 cm ø	3.6 l.
Stew pot	24 cm ø	5.7 l.
Casserole	20 cm ø	2.4 l.
Saucepan w.o. lid	16 cm ø	1.4 l.

Art. No. 086-112-05-000/0



Stew pot

16 cm ø	2.1 l.
20 cm ø	3.6 l.
24 cm ø	5.7 l.

Art. No. 086-112-16-000/0

Art. No. 086-112-20-000/0

Art. No. 086-112-24-000/0



Casserole

20 cm ø	2.4 l.
24 cm ø	3.9 l.

Art. No. 086-122-20-000/0

Art. No. 086-122-24-000/0



Saucepan without lid

16 cm ø	1.4 l.
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Art. No. 086-152-16-100/0





luno

CAREFREE ENJOYMENT.

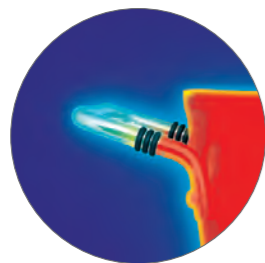
Anyone who likes to experiment with different ways of cooking will simply love luno by Fissler. The high-grade protectal-plus coating makes sure nothing sticks, so even dishes with delicate ingredients turn out just great. To make stirring especially easy the pots and pans come with a softly rounded transition from base to inner walls.



4-piece set

Stew pot	18 cm ø	2.0 l.
Stew pot	20 cm ø	2.8 l.
Stew pot	24 cm ø	4.9 l.
Saucepan w.o. lid	18 cm ø	2.0 l.

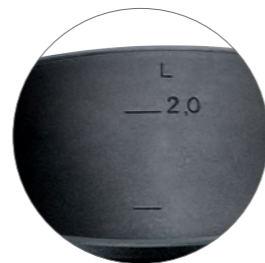
Art. No. 056-116-04-000/0



The stainless-steel handles feature smart heat buffers with silicon rings that keep the metal pleasantly cool.



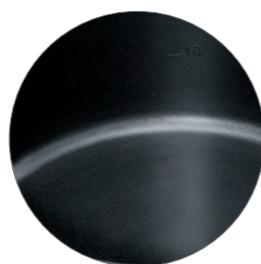
protectal-plus nonstick coating – The high-grade protectal-plus non-stick coating lets you enjoy the benefits of low-fat or even fat-free frying. And it's exceptionally durable, abrasion-resistant, easy to clean and guaranteed PFOA-free



The integrated measuring scale allows you to dose liquids without using a measuring cup.



The clever condensate-plus function is effected by the downward arch in the middle of the lid. And this lets condensed steam drip back in the pot to keep the ingredients tender and juicy.



The gently rounded transition between the base and the inside wall make both, stirring and cleaning far easier.



The cookstar all-stove base lies perfectly on the cooktop and guarantees optimal heat absorption, distribution and retention – which helps you save energy with any type of stove or hob.



Fissler

luno



Stew pot

Oven-safe to 220 °C.

18 cm ø 2.0 l.

Art. No. 056-116-18-000/0



20 cm ø 2.8 l.

Art. No. 056-116-20-000/0



24 cm ø 4.9 l.

Art. No. 056-116-24-000/0



Roaster

Oven-safe to 220 °C.

24 cm ø 3.15 l.

Art. No. 056-506-24-000/0



28 cm ø 4.3 l.

Art. No. 056-506-28-000/0



Saucepan without lid

Oven-safe to 220 °C.

18 cm ø 2.0 l.

Art. No. 056-156-18-100/0



Wok

Like all products in the Fissler luno line, nonstick sealed on the inside and outside to make sure that nothing will stick when foods are fried. Oven-safe to 220 °C.

31 cm ø 4.3 l.

Art. No. 056-806-31-000/0



luno gratin

Just right for your oven bakes and gratins. The protectal-plus non-stick coating makes certain nothing cakes on to this shapely frying and Serving pan – not even baked cheese. With its stainless-steel handles, it's oven-safe to 220 °C.

24 cm ø 2.1 l.

Art. No. 056-516-24-100/0



28 cm ø 3.2 l.

Art. No. 056-516-28-100/0



luno crêpe pan

For crêpes, omelets & co.

28 cm ø

Art. No. 056-386-28-100/0





berlin

THE CLASSIC FOR EVERYDAY USE.

Modern, straightforward and refreshingly down-to earth – berlin time and again inspires to try out different recipes and tastes. The outstanding Fissler quality forms an ideal basis for creative cooking. Which means that the attractive series is tough enough to take daily work on the stove in its stride – and even in the oven when required.



berlin



5-piece set

Stew pot	16 cm Ø	2.1 l.
Stew pot	20 cm Ø	3.6 l.
Stew pot	24 cm Ø	5.7 l.
Casserole	20 cm Ø	2.4 l.
Saucepan w.o. lid	16 cm Ø	1.4 l.

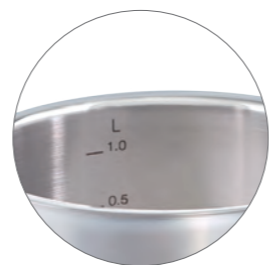
Art. No. 083-118-05-001/0



4 0 0 9 2 0 9 3 4 2 6 3 4



The comfortable handles made of polished 18/10 stainless steel are easy to hold and oven-safe to 230 °C.



The integrated measuring scale allows you to dose liquids without using a measuring cup.



The broad pouring rim makes it easy to pour liquids with none of those annoying drips.



The super-thermic base ensures there's optimal heat absorption, distribution and retention, whichever stove you are using.



viseo

GOOD COOKING MADE EASY.

The purists among the gourmets will simply love Fissler's viseo pots and pot sets. With its well-conceived functions the induction-compatible series in stainless steel has just about all a high-grade cookware needs. The timeless design harmonizes with any kitchen, and the easy handling makes your time at the stove a real delight.



The comfortable handles made of polished 18/10 stainless steel are easy to hold.



The high-grade, durable, tempered glass lid allows for energy efficient full-view cooking and is oven-safe up to 180 °C.



The broad pouring rim makes it easy to pour liquids with none of those annoying drips. The integrated measuring scale allows you to dose liquids without using a measuring cup.



The super-thermic base ensures there's optimal heat absorption, distribution and retention, whichever stove you are using.

viseo



5-piece set

Stew pot	16 cm ø	2.1 l.
Stew pot	20 cm ø	3.6 l.
Stew pot	24 cm ø	5.7 l.
Casserole	20 cm ø	2.4 l.
Saucepan w.o. lid	16 cm ø	1.4 l.

Art. No. 084-117-05-000/0



4 0 0 9 2 0 9 2 8 8 6 5 9



Stew pot

16 cm ø	2.1 l.
20 cm ø	3.6 l.
24 cm ø	5.7 l.

Art. No. 084-117-16-001/0



4 0 0 9 2 0 9 3 4 4 0 2 7

Art. No. 084-117-20-001/0



4 0 0 9 2 0 9 3 4 4 0 3 4

Art. No. 084-117-24-001/0



4 0 0 9 2 0 9 3 4 4 0 4 1



Casserole

20 cm ø	2.4 l.
---------	--------

Art. No. 084-127-20-001/0



4 0 0 9 2 0 9 3 4 4 0 5 8



Saucepan without lid

16 cm ø	1.4 l.
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Art. No. 084-157-16-101/0



4 0 0 9 2 0 9 3 4 4 0 6 5



münchen

SIMPLE ELEGANCE.

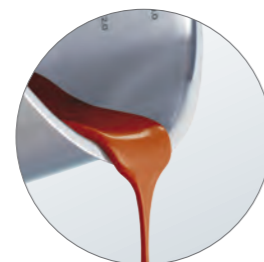
For all those who like to concentrate on what's essential münchen is just the cookware of choice. Its superthermic base lies perfectly on the stove and distributes the heat most evenly. High-grade 18/10 stainless steel guarantees that the pots take the daily wear and tear in a stride. And thanks to their timeless design they are always a pleasure to use.



The comfortable handles made of polished 18/10 stainless steel are easy to hold.



The high-grade, durable, tempered glass lid allows for energy efficient full-view cooking and is oven-safe up to 180 °C.



The broad pouring rim makes it easy to pour liquids with none of those annoying drips. The integrated measuring scale allows you to dose liquids without using a measuring cup.



The super-thermic base ensures there's optimal heat absorption, distribution and retention, whichever stove you are using.

münchen



3-piece set

Stew pot	20 cm ø	3.6 l.
Stew pot	24 cm ø	5.7 l.
Casserole	20 cm ø	2.4 l.

Art. No. 086-113-03-000/0



5-piece set

Stew pot	16 cm ø	2.1 l.
Stew pot	20 cm ø	3.6 l.
Stew pot	24 cm ø	5.7 l.
Casserole	20 cm ø	2.4 l.
Saucepan w.o. lid	16 cm ø	1.4 l.

Art. No. 086-113-05-000/0



Stew pot

16 cm ø	2.1 l.
20 cm ø	3.6 l.
24 cm ø	5.7 l.

Art. No. 086-113-16-000/0

Art. No. 086-113-20-000/0

Art. No. 086-113-24-000/0



Casserole

20 cm ø	2.4 l.
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Art. No. 086-123-20-000/0



Saucepan without lid

16 cm ø	1.4 l.
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Art. No. 086-153-16-100/0



EXPERIENCE,
PASSION
AND ATTENTION
TO DETAIL –
YOU CAN SEE IT,
FEEL IT, TASTE IT.



PANS

Fissler

A steak is not an omelet. Which is why you always need at least two pans if you want to dish up both to perfection: a stainless-steel pan withstanding higher temperatures for that crispy fry, and a pan with a high-grade non-stick coated surface for everything that needs to be fried gently and tends to stick. Anyone wanting to have full creative scope when frying may round out this basic set with the one or other special-purpose pan. Irrespective of the model you choose, what always counts is a sturdy base. Because only a high-quality base sits flat on the stove or hob even after a lot of use – thus guaranteeing the ideal distribution and retention of heat.

The key qualities of a good pan.



Fissler pans score highly with their practical functions and high quality – down to the smallest details. Which is why they make frying and sizzling a lot more enjoyable.

Our tip: Take two!
crispy & protect
– The pair of
pans for perfect
frying.

Three questions to find the right pan

Aluminum, stainless steel or cast iron, with or without a non-stick surface, shallow or deep, with the classic single handle or two side handles – pans come in many different shapes and sizes. Before deciding which one to buy, you need to consider the following to ensure you pick just the right model:

1. What food do you intend to fry in the pan?
2. What kind of stove will you be using?
3. How large a pan do you want?

The right pan for every dish

Fast searing

Stainless-steel crispy pans can be heated to high temperatures, making them perfect for searing meat and poultry.



Gentle frying

Non-stick coated pans are ideal for gentle, low-fat frying of food that tends to stick, such as fluffy scrambled eggs and breaded fish.



Creative frying

Special pans have that certain extra something and are the first choice for creative frying ideas, such as stylish French crêpes and Asian wok dishes.



Convenient extras for even more frying enjoyment

Frying with grill effect

A frying surface with a ribbed or griddled surface is the way to give your mouthwatering steak or fine duck breast its special visual BBQ look, too.

Stainless-steel handle

To finish off your dish in the oven it's best to choose a pan that is completely made of stainless steel – including the handle.

Higher side

Anyone who loves fried potatoes should choose a deep pan for preparation – so you can tilt them back and forth like a pro for the best of results.

Frying right. Simply right.



The right pan for every purpose.

crispy

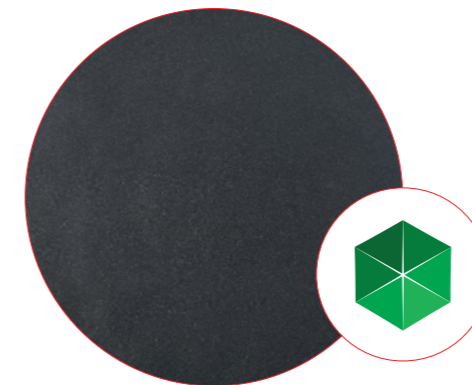
Fissler's crispy pans are perfect for anything that needs swift searing or a steady high temperature. Their sturdy quality bases don't warp even at high temperatures and deliver an even heat distribution straight to the pan surface. And for that added extra convenience they come with convenient details such as the specially shaped pouring rim.



protect

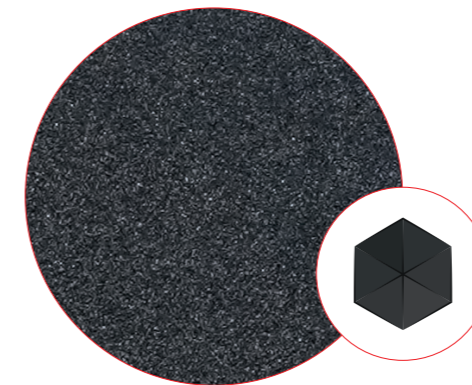
Fissler's protect pans are just the right choice for gentle frying and for all those things that otherwise tend to stick. The pans have a very high-grade non-stick coating so that even cheese omelets slide smoothly onto the plate – also from pans that have seen heavy use.

The right coating for every task.



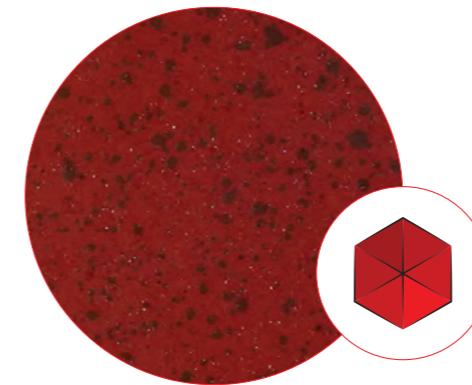
levital

The levital coating is extremely durable. Its self-cleaning properties, inspired by nature, allow for low-fat frying. It also provides a first-rate non-stick effect.



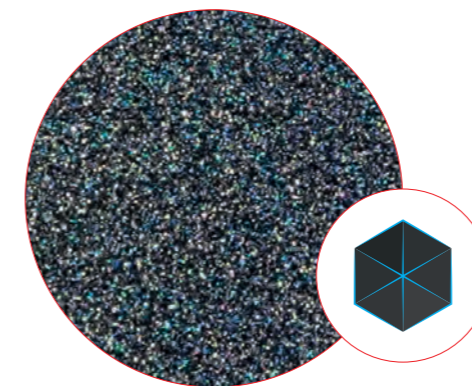
protectal-plus

This coating has outstanding non-stick properties and is ideal for gentle, health-conscious frying. It is extremely durable, abrasion-resistant and particularly easy to clean.



°SensoRed

When heated, the color of the coating changes, making it easy to identify the ideal frying temperature. It also has excellent non-stick properties and is easy to clean.



adamant

This coating combines very good non-stick properties with incredible toughness and even permits the use of metal utensils.



levital
INSPIRED BY NATURE.

levital



levital





COOK WITH LESS FAT. ENJOY HEALTHIER MEALS.

Nature often provides the best inspiration. Its impressive abilities serve us as an example time and again. This also holds true for the coating of the levital comfort pan. Inspired by the self-cleaning properties of lotus leaves, it allows for healthier frying using little or no fat.

Thanks to its elliptical cross section, the ergonomic safety handle is comfortable and safe to hold. In addition, an indentation makes sautéing and tipping easier. The induction-compatible cookstar all-stove base absorbs, distributes, and stores heat particularly efficiently.



levital comfort

20 cm Ø	1.1 l.	Art. No. 159-120-20-100/0	 4 0 0 9 2 0 9 3 7 4 7 7 2
24 cm Ø	2.1 l.	Art. No. 159-120-24-100/0	 4 0 0 9 2 0 9 3 7 4 7 8 9
26 cm Ø	2.6 l.	Art. No. 159-120-26-100/0	 4 0 0 9 2 0 9 3 7 4 7 9 6
28 cm Ø	3.2 l.	Art. No. 159-120-28-100/0	 4 0 0 9 2 0 9 3 7 4 8 0 2

Fissler



°SensoRed
SHOWS ITS TRUE COLORS AT THE RIGHT TIME.

Fissler

°SensoRed







°SensoRed
SHOWS ITS TRUE COLORS AT THE RIGHT TIME.

With the °SensoRed pan, the thermo-sensitive nonstick coating lets you know when the right frying time has been reached. Because the pan automatically indicates the ideal frying temperature. When it is heated, the entire frying surface changes to the color of the speckles and signals: now you can begin. This ensures that the food to be fried is never placed in a pan which is too cold or too hot. With its outstanding non-stick properties, the innovative coating provides an easy way to achieve ideally fried food – and thus perfect enjoyment.



°SensoRed



With induction-compatible cookstar all-stove base, durable thermo-sensitive nonstick coating and ergonomic comfort handle.

20 cm ø	1.1 l.	Art. No. 157-303-20-100/0	
24 cm ø	1.7 l.	Art. No. 157-303-24-100/0	
26 cm ø	2.2 l.	Art. No. 157-303-26-100/0	
28 cm ø	2.6 l.	Art. No. 157-303-28-100/0	



°SensoRed emax


With thermotech-extra base for all conventional stove types, durable thermo-sensitive nonstick coating and ergonomic comfort handle. Perfect choice for glass ceramic hobs.

24 cm ø	2.0 l.	Art. No. 147-203-24-100/0	
28 cm ø	3.0 l.	Art. No. 147-203-28-100/0	



°SensoRed crêpe

With induction-compatible cookstar all-stove base, durable thermo-sensitive nonstick coating. Incl. crêpe spreader.

28 cm ø	0.6 l.	Art. No. 056-383-28-100/0	
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adamant
HARD LIKE STONE.



adamant
HARD LIKE STONE.



Scratches are finally a thing of the past with the adamant pan. The secret lies in an extremely tough finish containing silicon carbide particles. These form an innovative surface texture that is as hard as stone and even permits the use of metal kitchen utensils! The adamant pan is suitable for use on induction hobs and features very good non-stick properties as well as outstanding thermal conductivity. As such, you can gently fry your food and cook it until crispy, making the adamant pan a real all-rounder on the hob.

adamant comfort



The high rim and extra-large frying area of the adamant comfort allow several portions to be cooked quickly and turned effortlessly. The safety handle with hook-in function for a glass lid or spatter shield prevents the pan from slipping out of your hand. You can easily dose liquids with the integrated measuring scale.

20 cm ø	1.1 l.	Art. No. 159-105-20-100/0	4 009 209 367 606
24 cm ø	2.1 l.	Art. No. 159-105-24-100/0	4 009 209 367 613
26 cm ø	2.6 l.	Art. No. 159-105-26-100/0	4 009 209 370 101
28 cm ø	3.2 l.	Art. No. 159-105-28-100/0	4 009 209 367 651

adamant classic



The adamant classic features timeless design. The ergonomic comfort handle is easy to hold and has a convenient hook-in function for a glass lid or spatter shield.

20 cm ø	1.1 l.	Art. No. 157-304-20-100/0	4 009 209 367 620
24 cm ø	1.7 l.	Art. No. 157-304-24-100/0	4 009 209 367 637
26 cm ø	2.2 l.	Art. No. 157-304-26-100/0	4 009 209 370 118
28 cm ø	2.6 l.	Art. No. 157-304-28-100/0	4 009 209 367 644



adamant Serving pan

24 cm ø 2.1 l.

Art. No. 056-515-24-100/0



28 cm ø 3.2 l.

Art. No. 056-515-28-100/0



adamant Wok pan

28 cm ø 3.7 l.

Art. No. 157-805-28-100/0



adamant premium

20 cm ø 1.1 l.

Art. No. 138-105-20-100/0



24 cm ø 2.0 l.

Art. No. 138-105-24-100/0



26 cm ø 2.5 l.

Art. No. 138-105-26-100/0



28 cm ø 3.0 l.

Art. No. 138-105-28-100/0





crispy



steelux premium

With novogrill frying surface for low-fat, crisp frying with grill effect, induction-compatible cookstar all-stove base, inner scale and stainless steel stay-cool handle. Oven-safe.



20 cm ø	1.3 l.	Art. No. 121-400-20-100/0	
24 cm ø	2.0 l.	Art. No. 121-400-24-100/0	
26 cm ø	2.5 l.	Art. No. 121-400-26-100/0	
28 cm ø	3.0 l.	Art. No. 121-400-28-100/0	

steelux comfort

With novogrill frying surface for low-fat, crisp frying with grill effect, induction-compatible superthermic base, inner scale and safety handle.



20 cm ø	1.3 l.	Art. No. 121-101-20-100/0	
24 cm ø	2.0 l.	Art. No. 121-101-24-100/0	
26 cm ø	2.5 l.	Art. No. 121-101-26-100/0	
28 cm ø	3.0 l.	Art. No. 121-101-28-100/0	

crispy

original-profi collection pan

Matches the cookware line with the same name. With scratch-resistant inner surface, inner scale, induction-compatible cookstar all-stove base and stainless steel stay-cool handle. Oven-safe.



20 cm ø	1.3 l.	Art. No. 084-368-20-100/0	
24 cm ø	2.0 l.	Art. No. 084-368-24-100/0	
28 cm ø	3.0 l.	Art. No. 084-368-28-100/0	
32 cm ø	4.3 l.	Art. No. 084-368-32-100/0	

original-profi collection serving pan

Matches the cookware line with the same name. With induction-compatible cookstar all-stove base, inner scale and stainless steel stay-cool handles. Oven-safe.



20 cm ø	1.3 l.	Art. No. 084-358-20-100/0	
24 cm ø	2.0 l.	Art. No. 084-358-24-100/0	
28 cm ø	3.0 l.	Art. No. 084-358-28-100/0	
32 cm ø	4.3 l.	Art. No. 084-358-32-100/0	

original-profi collection serving pan 18/10 stainless steel with tempered glass lid

Ideal for high-temperature frying and serving. Oven-safe till 180°C.



28 cm ø	3.0 l.	Art. No. 084-358-28-000/0	
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original-profi collection serving pan 18/10 stainless steel with metal lid

32 cm ø	4.3 l.	Art. No. 084-358-32-000/0	
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Serving pan 18/10 stainless steel with high-dome lid



28 cm ø	3.0 l.	Art. No. 084-352-28-000/0	
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Serving pan 18/10 stainless steel

28 cm ø	3.0 l.	Art. No. 084-352-28-100/0	
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protect



protect



steelux premium

Pan made of 18/10 stainless steel with durable protectal-plus coating with induction-compatible cookstar all-stove base and safety handle.



20 cm ø	1.1 l.	Art. No. 138-102-20-100/0	
24 cm ø	2.0 l.	Art. No. 138-102-24-100/0	
26 cm ø	2.5 l.	Art. No. 138-102-26-100/0	
28 cm ø	3.0 l.	Art. No. 138-102-28-100/0	

original-profi collection serving pan nonstick sealed

Matches the cookware line with the same name. 18/10 stainless steel, with durable protectal-plus coating, induction-compatible cookstar all-stove base and stainless steel stay-cool handles. Oven-safe.



24 cm ø	2.0 l.	Art. No. 084-360-24-100/0	
28 cm ø	3.0 l.	Art. No. 084-360-28-100/0	
32 cm ø	4.3 l.	Art. No. 084-360-32-100/0	

alux premium

With induction-compatible cookstar all-stove base, durable protectal-plus coating, inner scale and safety handle.



20 cm ø	1.1 l.	Art. No. 159-103-20-100/0	
24 cm ø	2.1 l.	Art. No. 159-103-24-100/0	
26 cm ø	2.6 l.	Art. No. 159-103-26-100/0	
28 cm ø	3.2 l.	Art. No. 159-103-28-100/0	

alux comfort plus

With induction-compatible cookstar all-stove base, durable protectal-plus coating and safety handle.



20 cm ø	1.1 l.	Art. No. 147-100-20-100/0	
24 cm ø	2.0 l.	Art. No. 147-100-24-100/0	
26 cm ø	2.5 l.	Art. No. 147-100-26-100/0	
28 cm ø	3.0 l.	Art. No. 147-100-28-100/0	

emax premium

With thermotech-extra base for all conventional stove types, durable protectal-plus coating, inner scale and safety handle.



20 cm ø	1.1 l.	Art. No. 147-202-20-100/0	
24 cm ø	2.0 l.	Art. No. 147-202-24-100/0	
26 cm ø	2.5 l.	Art. No. 147-202-26-100/0	
28 cm ø	3.0 l.	Art. No. 147-202-28-100/0	

emax comfort

With thermotech base for all conventional stove types, protectal-plus coating, inner scale and comfort handle.




20 cm ø	1.1 l.	Art. No. 146-303-20-100/0	
24 cm ø	1.7 l.	Art. No. 146-303-24-100/0	
26 cm ø	2.2 l.	Art. No. 146-303-26-100/0	
28 cm ø	2.7 l.	Art. No. 146-303-28-100/0	



special grill


For frying with a grilled look. This sturdy cast-aluminum grilling pan has a ribbed frying surface that gives all ingredients those appetizing BBQ stripes. The special aluheat base is suitable for all stoves other than induction hobs and optimized for glass ceramic tops. The safety handle offers great protection – guarding hands against heat and protecting fingers from slipping.

28x28 cm ø 2,5 l. Art. No. 156-200-28-100/0 



special asia



For asian dishes. Thanks to its ergonomic safety handle you can easily tilt this high-grade wok-shaped pan back and forth for the perfect stir-fry. The durable protectal-plus non-stick coating means it is also ideal for all kinds of fried pasta.

28 cm ø 3,7 l. Art. No. 156-201-28-100/0 



luno gratin


Just right for your oven bakes and gratins. The protectal-plus non-stick coating makes certain nothing cakes on to this shapely frying and Serving pan – not even baked cheese. With its stainless-steel handles, it's oven-safe to 230 °C.

24 cm ø 2,1 l. Art. No. 056-516-24-100/0 
 28 cm ø 3,2 l. Art. No. 056-516-28-100/0 



special fish


For fish dishes. This large oval frying and serving aluminum pan boasts not only a durable protectal-plus non-stick coating, but also easy-clean outer enameling. The thermotech base is suitable for all stoves other than induction hobs and optimized for glass ceramic tops.

36 cm ø 3,3 l. Art. No. 147-500-36-100/0 



luno crêpe


For french crêpes. Thanks to the high-grade protectal-plus non-stick coating, nothing sticks to this handy pan. The extremely flat surface makes flipping even wafer-thin pancakes super-easy. Incl. crêpe spreader.

28 cm ø 0,6 l. Art. No. 056-386-28-100/0 



special snack


For small portions. This compact pan stands out not only for its high-grade non-stick coating, but also for its easy-clean outer enameling. Its thermotech base is suitable for all stoves other than induction hobs and ideal for glass ceramic tops. The special rim enables you to pour out sauce perfectly – and your food simply slides onto the plate. It's oven-safe to 220 °C.

16 cm ø 0,6 l. Art. No. 046-328-16-100/0 



arcana country pan


With glass lid. With this this cast-iron pan boasting an enameled inner surface you can prepare an especially aromatic Casserole with a tasty browned topping on all types of stove. The durable glass lid made of high-grade tempered glass sits snugly – and is oven-safe to 180 °C.

28 cm ø 3,9 l. Art. No. 069-340-28-000/0 



arcana pan with wooden handle


In this robust pan, which combines heat-retaining cast iron with an enameled inner surface, you're bound to dish up a meal with that great roasting aroma. The ergonomically shaped wooden handle ensures you always keep a good grip.

28 cm ø 2,3 l. Art. No. 069-330-28-100/0 



arcana grill pan

The enameled frying surface of this square cast-iron pan has striking ribbing to produce those classic BBQ stripes. The fold-out metal handle can be removed – for storing and when placing the pan in the oven or on the grill.

24x24 cm ø 0,6 l. Art. No. 069-350-24-100/0 

Accessories



fine protect stacking assistant

This stacking assistant comes as a two-piece set. It fits all pots or pans just perfectly and protects their surfaces from any scratching. The non-slip material is even dishwasher safe.

2-piece

Art. No. 001-004-02-000/0



clippix universal hook-in spatter shield

This quality spatter shield made of high-grade stainless-steel prevents any burns by spitting fat and also keeps your stove top clean. It fits pans sized 24–28 cm in diameter and simply hooks in to safety handles. With hanging eyelet, dishwasher-safe.

Art. No. 120-070-00-200/0



Hook-in tempered glass lid premium

This durable, tempered glass lid is oven-safe to 180 °C and gives you a clear view of how the meal is cooking. As it can be slipped in to safety handles, your hands are free for other duties – and your worktop stays nice and clean.

20 cm ø

Art. No. 185-000-20-200/0



24 cm ø

Art. No. 185-000-24-200/0



26 cm ø

Art. No. 185-000-26-200/0



28 cm ø

Art. No. 185-000-28-200/0



Tempered glass lid comfort

This durable, tempered glass lid sits perfectly on top of the pan and gives you a clear view of the cooking process inside – without any loss of aroma or heat. The ergonomic handle means you can grip it easily even with wet or greasy hands.

20 cm ø

Art. No. 175-000-20-200/0



24 cm ø

Art. No. 175-000-24-200/0



26 cm ø

Art. No. 175-000-26-200/0



28 cm ø

Art. No. 175-000-28-200/0



Tempered glass lid oval

This durable, tempered glass lid fits snugly on the special fish pan and also on the oval country roaster. It is oven-safe to 180 °C and can simply be popped into the dishwasher.

36 x 24 cm ø

Art. No. 059-721-36-610/0



Tempered glass lid round

24 cm ø

Art. No. 047-323-24-200/0



28 cm ø

Art. No. 047-323-28-200/0



32 cm ø

Art. No. 047-323-32-200/0



original-profi collection high-domed pan lid

This oven-safe stainless-steel lid is ideal for thicker pieces of meat. Its special condensate-plus function ensures that condensed liquid drips back onto the roast and helps it simmer in its own juices – on both, the hob and in the oven.

24 cm ø

Art. No. 083-363-24-200/0



28 cm ø

Art. No. 083-363-28-200/0



32 cm ø

Art. No. 083-363-32-200/0



Fissler



Fissler

Woks



pure-profi collection wok with handle

30 cm ø 4.1 l.

Art. No. 084-812-30-000/0



original-profi collection wok with handle

The wok boasts not only a smooth satin-finished frying surface, but also a long stay-cool metal handle for easy food-tossing. Moreover, an extra-high condensate-plus metal lid preserves those great aromas and ensures the food simmers in its own juices.

30 cm ø 4.1 l.

Art. No. 084-833-30-000/0



original-profi collection wok with glass lid

This stainless-steel wok with its energy-saving cookstar all-stove base, a deep-frying rack and a stay-cool metal handles boasts a novogrill frying surface for low-fat cooking. The oven-safe, durable tempered glass lid withstands temperatures as high as 180 °C, meaning you can put the entire wok in the oven if needed. Dishwasher-safe.

35 cm ø 5.6 l.

Art. No. 084-826-35-000/0



original-profi collection wok with metal lid

Leave the first portion of ingredients on the deep-frying rack of your wok – which is oven-safe up to 220 °C – while preparing the second portion on the satin-finished frying surface. The metal lid's special condensate-plus function enhances simmering ingredients in their own juices.

30 cm ø 4.1 l.

Art. No. 084-823-30-000/0



35 cm ø 5.6 l.

Art. No. 084-823-35-000/0



Steamer inset

This high-grade stainless-steel inset with its extensive perforations fits all the woks in the original-profi collection series. Not only highly practical, it is also oven-safe – to spur cooks on to more creative and diverse dishes.

36 cm ø

Art. No. 084-823-35-300/0



Woks and roasters



adamant wok with metal lid

31 cm ø 4.3 l.

Art. No. 056-805-31-001/0



luno wok

Easy-clean outside coating to match the protectal-plus inside coating for a true non-stick wok. The convenient model is oven-safe up to 220°C and complete with a cookstar all-stove base for highly efficient, even and versatile wokking.

31 cm ø 4.3 l.

Art. No. 056-806-31-000/0



pure-profi collection round roaster with high-dome lid

28 cm ø 4.8 l.

Art. No. 084-572-28-000/0



original-profi collection round roaster with high-dome lid

Thanks to the high-dome lid with its condensate-plus function, this roaster with its cookstar all-stove base can also keep taller roasts simmering in their juices. With the practical measuring scale inside you don't need a separate measuring cup when adding liquid.

24 cm ø 3.0 l.

Art. No. 084-373-24-002/0



28 cm ø 4.8 l.

Art. No. 084-373-28-001/0



original-profi collection round roaster

With practical measuring scale inside, ergonomic stay-cool metal handles, and energy-saving, induction-compatible cookstar all-stove base. Complete with special condensate-plus curvature in the lid.

24 cm ø 3.0 l.

Art. No. 084-373-24-000/0



28 cm ø 4.8 l.

Art. No. 084-373-28-000/0



original-profi collection round roaster with glass lid

This roaster with its induction-compatible cookstar all-stove base features a specially shaped lid that brings the practical condensate-plus function to bear. This way, the condensed liquid drips back onto the roast to keep it extra-juicy.

24 cm ø 3.0 l.

Art. No. 084-383-24-000/0



28 cm ø 4.8 l.

Art. No. 084-383-28-000/0



luno roaster

This roaster with its protectal-plus non-stick coating is ideal for dishes that braise slowly and might otherwise stick. The condensate-plus curvature of the lid means that condensed liquid simply drips back onto the roast, making certain it becomes even tastier. Oven-safe till 220°C.

24 cm ø 3.15 l.

Art. No. 056-506-24-000/0



28 cm ø 4.3 l.

Art. No. 056-506-28-000/0



country roaster round

Non-stick coating inside and outside. With durable, tempered glass lid. Oven-safe till 180°C. 4.0 liters capacity.

26 cm ø 4.0 l.

Art. No. 059-731-26-000/0



country roaster oval

This generously sized roaster boasts a non-stick coating inside and outside and the durable, tempered glass lid is oven-safe to 180°C. The shape of the base is optimized for oval cooking zones such as are often found on glass ceramic stoves.

36 x 24 cm 6.5 l.

Art. No. 059-721-36-000/0



Stainless steel roaster induction

This oval roaster with the induction-compatible superthermic base and a durable, tempered glass lid is oven-safe to 180°C. The wide side handles make it easy to lift and carry even when very full.

38 cm ø 8.8 l.

Art. No. 033-701-38-000/0



Pressure cookers

TIME TO ENJOY
YOUR LIFE.



Fissler

All about pressure cookers

Strongly recommended by habitual cooks.

There's no need to stand at the stove for hours to serve up a delicious meal. With a pressure cooker and a little imagination you'll prepare the most creative of dishes with very little effort. Health-conscious gourmets in particular love the advantages of this economic form of boiling and simmering: The cooking time is reduced to a minimum – for stews even by up to 70%. Moreover, very few vitamins or minerals are lost along the way. And everything tastes just delicious, as the various aromas of the ingredients are all preserved during the pressure cooking process.

Simply ingenious.

With Fissler's vita range, pressure cooking is easier and simpler than ever

– thanks to the numerous clever functions.

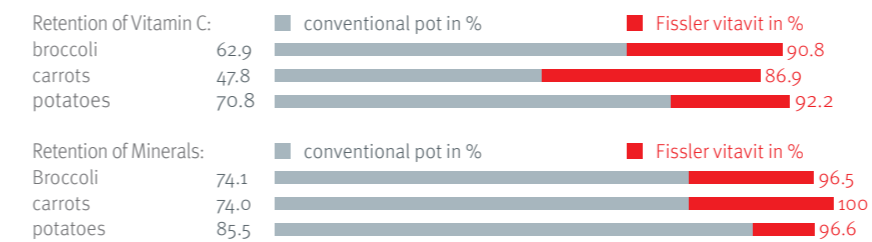


Good to know:
You can use your pressure cooker not just to cook, but also to defrost food, make preserves or extract juice.

3-in-1 advantage pressure cooking

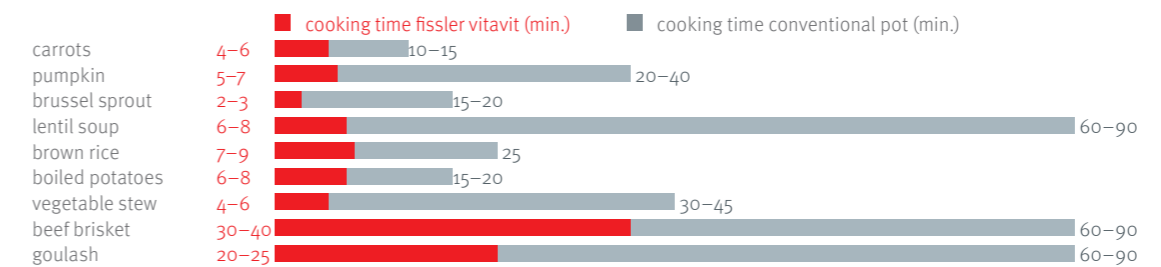
Advantage 1: Healthy!

While bringing the pressure cooker to the boil the air is almost entirely displaced by the steam that arises. When the escape valve is closed and the steaming process starts, there's hardly any oxygen left inside the pot, which otherwise causes the ingredients to decompose. This special method of preparing food is far gentler on those sensitive vitamins than cooking in a regular pan. Of the Vitamin C compounds, for example, about 90 % are preserved when using a pressure cooker.



Advantage 2: Quick!

Once the lid is firmly locked, the pressure cooker is ready to go. During the heating-up process an overpressure is generated in the pressure cooker, which increases the boiling point of water to 110 or even 116°C. Thanks to this temperature increase, the meal is cooked and ready up to 70% faster than with conventional cookery.



Advantage 3: Tasty!

Your pressure cooker acts a like a safe, keeping the ingredients' key nutrients and aromas reliably inside. And what's more: Carrots, broccoli and the like all retain their natural color. Which means that meals prepared in a pressure cooker are extremely tasty – and look great, too.

Energy saving

Because the food is ready so quickly, pressure cookers use up to 50 % less energy than conventional pots and pans. Sparing your wallet – and the environment.

Stacked cooking

Clever extras enable you to prepare different dishes at one and the same time. A perforated inset, for example, allows you to steam your potatoes, while your stew bubbles away at the bottom of the pressure cooker. Each component of the menu retains its own characteristic taste as the aromas of the individual ingredients are all carefully preserved.

Extra-gentle steaming

For even more flexibility, the vitavit edition and vitavit premium models have an extra steam setting and a very practical vitavit steamer inset. Meaning you can cook dishes just like in a steamer – without any pressure, for extra-gentle food preparation.



vitavit edition design

PERFECT DESIGN AND FUNCTIONALITY.

With its unique design, the vitavit edition design stands out in any kitchen. Thanks to its smart functions, demanding cooks just love using the elegantly proportioned pressure cooker over and over again. And as the versatile model is equipped with a practical steamer inset and a pressure-free steam function, you no longer need a separate steamer.



vitavit edition design



The practical positioning aid makes it ultra-easy to position and close the lid.



When the locking indicator pops to green and you hear a clearly audible click, the pressure cooker is safely closed and ready for the stove.



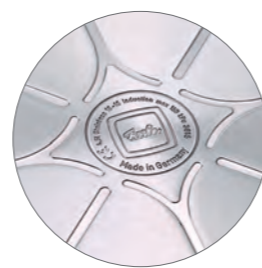
The clear color coding of the traffic light system makes it easier to control the exact pressure required for cooking.



To make cleaning the lid even easier, the handle can be removed.



Settings for gentle or fast cooking help make sure your meal is prepared exactly to the point.



The perfectly flat cookstar all-stove base guarantees that the heat is optimally absorbed, distributed and retained, thus helping to save energy – irrespective of the kind of stove you may use.

2-piece pressure cooker set

With steamer inset and tripod.

Pressure cooker	22 cm ø	4.5 l.
Pressure skillet	22 cm ø	2.5 l.

Art. No. 630-305-11-070/0



2-piece pressure cooker set

With steamer inset and tripod.

Pressure cooker	22 cm ø	6.0 l.
Pressure skillet	22 cm ø	2.5 l.

Art. No. 630-305-12-070/0



Pressure cooker

With steamer inset and tripod.

22 cm ø	4.5 l.
22 cm ø	6.0 l.
26 cm ø	8.0 l.
26 cm ø	10.0 l.

Art. No. 630-303-04-070/0



Art. No. 630-303-06-070/0



Art. No. 630-703-08-070/0



Art. No. 630-703-10-070/0



Rubber gasket

22 cm ø

Art. No. 600-000-22-795/0



26 cm ø

Art. No. 600-000-26-795/0





vitavit premium

A CLASS OF ITS OWN.

Exclusive functions such as the reach-through safety handle make vitavit premium a truly special pressure cooker. And with its convenient accessories, it sets your cooking imagination no bounds. With the steamer inset, for example, you can not only prepare perfect meals, but also serve great side dishes, desserts and cakes.



The practical positioning aid makes it ultra-easy to position and close the lid.



When the locking indicator pops to green and you hear a clearly audible click, the pressure cooker is safely closed and ready for the stove.



The clear color coding of the traffic light system makes it easier to control the exact pressure required for cooking.



To make cleaning the lid even easier, the handle can be removed.



Settings for gentle or fast cooking help make sure your meal is prepared exactly to the point.



Thanks to the ergonomic reach-through safety handle, you'll never lose your grip on your pressure cooker.

vitavit premium



2-piece pressure cooker set

With steamer inset and tripod.

Pressure cooker 22 cm ø 4.5 l.
Pressure skillet 22 cm ø 2.5 l.

Art. No. 620-301-11-070/0



2-piece pressure cooker set

With steamer inset and tripod.

Pressure cooker 22 cm ø 6.0 l.
Pressure skillet 22 cm ø 2.5 l.

Art. No. 620-301-12-070/0



Pressure cooker

With steamer inset and tripod.

18 cm ø 2.5 l.
22 cm ø 3.5 l.
22 cm ø 4.5 l.
22 cm ø 6.0 l.
26 cm ø 8.0 l.
26 cm ø 10.0 l.

Art. No. 620-100-02-070/0

Art. No. 620-300-03-070/0

Art. No. 620-300-04-070/0

Art. No. 620-300-06-070/0

Art. No. 620-700-08-070/0

Art. No. 620-700-10-070/0



Pressure skillet with lid

Without steamer inset and tripod. With novogrill frying surface for low-fat, crisp frying with grill effect.

22 cm ø 2.5 l.
26 cm ø 4.0 l.

Art. No. 620-300-02-000/0

Art. No. 620-701-04-000/0



Rubber gasket

18 cm ø
22 cm ø
26 cm ø

Art. No. 600-000-18-795/0

Art. No. 600-000-22-795/0

Art. No. 600-000-26-795/0





vitavit comfort

CONVENIENT COOKING FOR EVERY DAY.

Anyone who likes to cook will love the vitavit comfort. Ultra-easy to handle, it is definitely the much more efficient alternative to conventional pans – even when preparing basics such as potatoes or rice. And with the setting for gentle cooking, even delicate fish will turn out just perfectly.



vitavit comfort



2-piece pressure cooker set

Without steamer inset and tripod.

Pressure cooker 22 cm ø 4.5 l.
Pressure skillet 22 cm ø 2.5 l.

Art. No. 610-300-11-000/0



2-piece pressure cooker set

Without steamer inset and tripod.

Pressure cooker 22 cm ø 6.0 l.
Pressure skillet 22 cm ø 2.5 l.

Art. No. 610-300-12-000/0



The practical positioning aid makes it ultra-easy to position and close the lid.



When the locking indicator pops to green and you hear a clearly audible click, the pressure cooker is safely closed and ready for the stove.



The clear color coding of the traffic light system makes it easier to control the exact pressure required for cooking.



To make cleaning the lid even easier, the handle can be removed.



Settings for gentle or fast cooking help make sure your meal is prepared exactly to the point.



The perfectly flat cookstar all-stove base guarantees that the heat is optimally absorbed, distributed and retained, thus helping to save energy – irrespective of the kind of stove you may use.

Pressure cooker

Without steamer inset and tripod.



18 cm ø 2.5 l.
22 cm ø 3.5 l.
22 cm ø 4.5 l.
22 cm ø 6.0 l.
26 cm ø 8.0 l.
26 cm ø 10.0 l.

Art. No. 610-100-02-000/0
Art. No. 610-300-03-000/0
Art. No. 610-300-04-000/0
Art. No. 610-300-06-000/0
Art. No. 610-700-08-000/0
Art. No. 610-700-10-000/0



Rubber gasket

18 cm ø
22 cm ø
26 cm ø

Art. No. 600-000-18-795/0
Art. No. 600-000-22-795/0
Art. No. 600-000-26-795/0





vitaquick
SIMPLE, FAST COOKING.



2-piece pressure cooker set

Without steamer inset and tripod.

pressure cooker 22 cm ø 4.5 l.
pressure skillet 22 cm ø 2.5 l.

Art. No. 600-300-11-000/0



2-piece pressure cooker set

Without steamer inset and tripod.

pressure cooker 22 cm ø 6.0 l.
pressure skillet 22 cm ø 2.5 l.

Art. No. 600-300-12-000/0



Pressure cooker

22 cm ø 3.5 l.
22 cm ø 4.5 l.
22 cm ø 6.0 l.
26 cm ø 8.0 l.
26 cm ø 10.0 l.

Art. No. 600-300-03-000/0



Art. No. 600-300-04-000/0



Art. No. 600-300-06-000/0



Art. No. 600-700-08-000/0



Art. No. 600-700-10-000/0



vitaquick / accessories



Simmering inset

The unperforated simmering inset is ideal for preparing additional dishes involving stock or a sauce. Thanks to the sealed base, no liquid drains out – meaning that each dish just simmers in its own juices.

22 cm ø

Art. No. 610-300-00-820/0



26 cm ø

Art. No. 610-700-00-820/0



Steamer inset

The special perforation in the base means that water or stock steam can circulate freely. And this makes sure that delicate dishes with fish or tender vegetables are cooked gently and aromatically.

18 cm ø

Art. No. 610-100-00-800/0



22 cm ø

Art. No. 610-300-00-800/0



26 cm ø

Art. No. 610-700-00-800/0



Additional glass lid

This optional lid turns all the vitavit and vitaquick models into normal cooking pots. As it is made of heat-resistant glass, you can keep an eye on how the dish is doing even when the lid is on.

22 cm ø

Art. No. 021-641-22-600/0



26 cm ø

Art. No. 600-700-26-700/0



Additional metal lid

With the optional metal lid, all the vitavit and vitaquick models can also be used to cook the conventional way. The close fit means the heat is kept inside – and the aromas, too.

22 cm ø

Art. No. 623-000-22-700/0



26 cm ø

Art. No. 623-000-26-700/0



Pressure skillet with lid

26 cm ø 4.0 l.

Art. No. 600-700-04-180/0



CLEVER
KITCHEN TOOLS
FOR ANY PURPOSE.

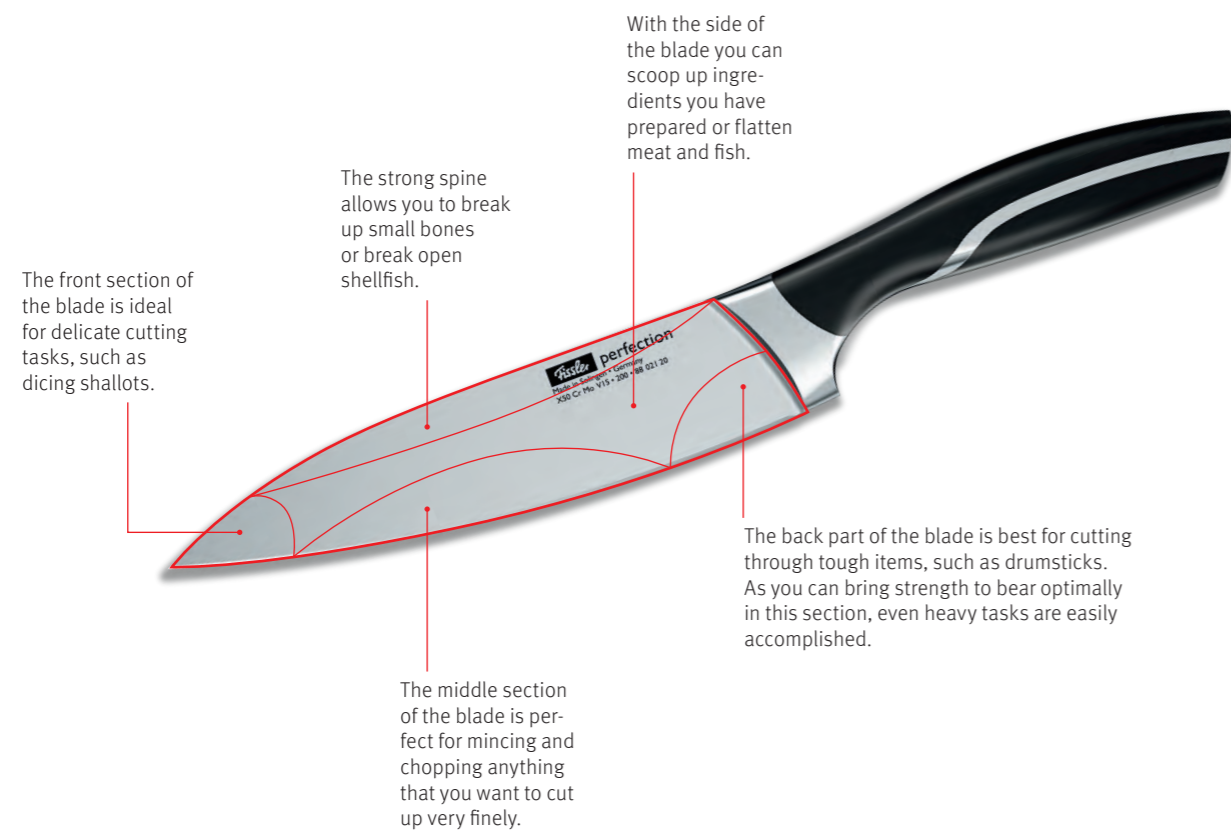


Fissler

A knife is a knife is a knife. Well, no it isn't. The particular knife you need depends on what you intend to cut and how you want it cut. That determines which blade length, width, strength and edge you should take. Two models are indispensable classics, to be found in constant use in just about any kitchen: a peeling knife, its curved blade ideal for the rounder shapes nature gives fruit and vegetables. And a well-balanced chef's knife that, with a little skill, can be used superbly not only to cut, but also to mince, chop or flatten fillets. Well-versed chefs expand their range to include high-grade special-purpose knives that give them that extra professional precision, for example when filleting or boning.

One knife, numerous functions.

The chef's knife is a true all-rounder. The specially shaped blade is the key to its versatility:



Materials

Before buying a knife, it's crucial that you check the blade etching. When it says "X50 Cr Mo V15" you can be sure that the blade is made of chromium molybdenum vanadium steel. This corrosion-resistant alloy is specially hardened and, with the right grinding, has an exceptional cutting edge.

Sharpness and blunting resistance

For a knife to cut optimally for as long as possible it has to combine three qualities: flawless high-grade steel, masterful workmanship, and an absolutely precise edge. Anyone who cherishes superbly consistent cutting properties should simply make sure their knife bears the "Made in Solingen" quality label. It is only awarded to products that meet all the criteria of this protected declaration of provenance.

Ergonomic handle

Only if a knife lies perfectly in your hand can it effortlessly perform any cutting task. Which is why it's advisable to choose a model that feels pleasant in the hand and that you can hold comfortably. Ergonomically shaped handles not only ensure a secure grip; they also make certain your fingers don't slip and come into contact with the blade.













Extra corrosion protection

Thanks to **eprotect** special polish Fissler perfection knives are protected against dirt deposits and corrosion at the transitions to the handle material.

Sharpening

Never wait too long to sharpen your knives. Because once they're blunt an amateur will have a hard time getting them perfectly sharp again. Before you start working, just give the line of the blade the right edge, as whenever you cut with it the edge is affected. In order to do so, set the blade at an angle of 15–20 degrees to the sharpening steel and draw it 5–6 times per side from the rearmost point through to the tip. To restore its ultimate cutting performance, have a professional sharpen the knife for you.

The right knife for every task

- | | | | |
|---|--|---|--|
|  | Peeling knife
The short, curved blade makes peeling fruit and vegetables a simple matter. |  | Fileting knife
Thanks to its narrow and pliant blade, this knife is perfectly suited for filleting fish and meat. |
|  | Vegetable knife
The short, straight blade is just right for preparing vegetables, mushrooms and lettuce. |  | Bread knife
The long serrated edge makes cutting bread and crisp roasts a piece of cake. |
|  | Larding knife
The slender and pointed blade is perfect for larding meat or cutting herbs and onions. |  | Chef's knife
With its special broad blade, this knife can be used for just about anything in the kitchen, be it cutting, mincing, chopping or splitting. |
|  | Steak knife
The curved blade ensures you can effortlessly and gently carve any type of meat. |  | Carving knife
This knife is designed specially for cutting appetizing, wafer-thin slices – be it of ham, sausage or the Sunday roast. |
|  | Utility knife with scalloped edge
The fine scalloped edge means you can make a clean cut through crispy bread rolls or even soft tomatoes. |  | Santoku knife
The all-rounder in any good Asian kitchen is the "knife for three good things", just right for cutting meat, fish, and vegetables – and even a fourth, namely herbs. |
|  | Boning knife
The specially shaped slender blade gives you great leverage to effortlessly remove bones. |  | Santoku knife with hollow edge
The hollow edge to the Asian all-rounder ensures food doesn't stick to the blade, even when you're preparing extremely thin slices of raw salmon. |




WHEN CUTTING TURNS INTO ART FORM.

















Fissler perfection is the premium knife line for everyone who values not only outstanding quality, but an unique look and feel. Each of the 16 knives immediately attracts attention in the kitchen thanks to the innovative design, which boasts a 90 degree rotated tang and a stunning, fiberglass reinforced handle.







Beechwood knife block with knives

Consists of:
Larding knife 9 cm*, Utility knife 13 cm*, Carving knife 16 cm*, Chef's knife 20 cm*, Bread knife 20 cm*, Sharpening steel 26 cm*, Knife block

7-piece Art. No. 088-026-06-001/0  4 009 209 307763

	Peeling knife	7 cm* Art. No. 088-020-07-000/0 
	Vegetable knife	8 cm* Art. No. 088-020-08-000/0 
	Larding knife	9 cm* Art. No. 088-020-09-000/0 
	Steak knife	12 cm* Art. No. 088-020-12-000/0 
	Utility knife with scalloped edge	13 cm* Art. No. 088-020-13-000/0 
	Boning knife	14 cm* Art. No. 088-020-14-000/0 
	Carving knife	16 cm* Art. No. 088-020-16-000/0 
	Carving knife	20 cm* Art. No. 088-020-20-000/0 

	Filleting knife	16 cm* Art. No. 088-021-16-000/0 
	Chef's knife	16 cm* Art. No. 088-022-16-000/0 
	Chef's knife	20 cm* Art. No. 088-021-20-000/0 
	Santoku knife	14 cm* Art. No. 088-021-14-000/0 
	Santoku knife with hollow edge	14 cm* Art. No. 088-022-14-000/0 
	Santoku knife	18 cm* Art. No. 088-020-18-000/0 
	Santoku knife with hollow edge	18 cm* Art. No. 088-021-18-000/0 
	Bread knife	20 cm* Art. No. 088-022-20-000/0 

classic line




GETTING TO GRIPS WITH CUTTING TASKS.

The classic line from Fissler has everything a good knife needs. The blades are carefully crafted from premium steel for both sharpness and durability. The handles are securely held with rivets for a smooth and seamless surface. A specially formed protective feature at the handle end ensures each robust knife is comfortable and safe to use.



Beechwood knife block with knives

Consists of:
Larding knife 9 cm*, Utility knife 13 cm*, Carving knife 16 cm*,
Chef's knife 20cm*, Bread knife 20 cm*,
Knife block

6-piece Art. No. 088-300-06-000/0 

*Blade length

Accessories



FITTING ACCESSORIES FOR FISSLER KNIVES.

If you want to enjoy your Fissler knives for a long time, they need to be sharpened regularly* and stored safely in a knife block. Make sure you use cutting boards made of wood or plastic, since ceramic or glass surfaces will quickly blunt your knives.



Knife block

Art. No. 088-006-00-001/0



Sharpening steel

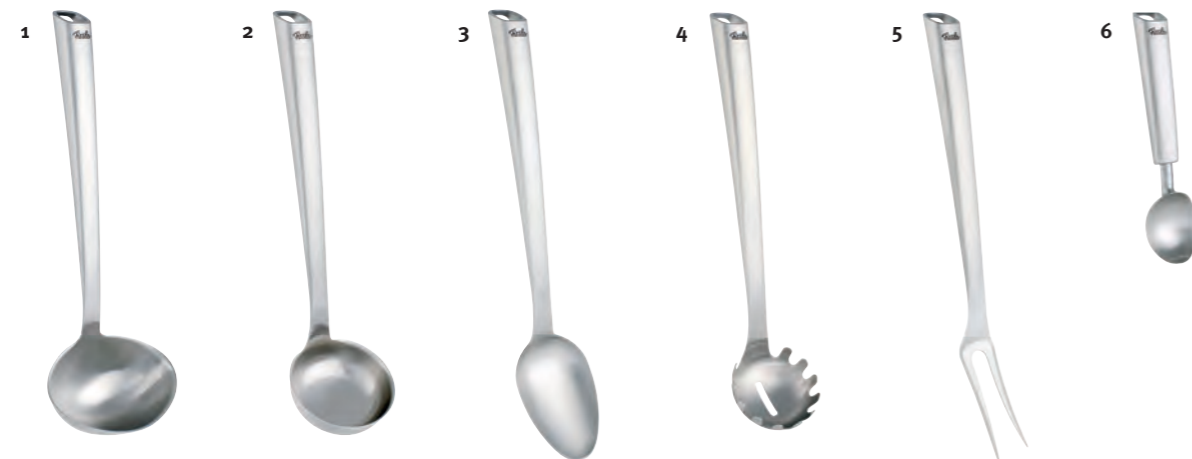
26 cm Art. No. 088-000-26-001/0





ELEGANCE IN PERFECTION.


Q!, the premium series of kitchen tools, is the perfect combination of outstanding functionality and aesthetic design. With a conical handle, made of satin-finished high-quality stainless steel it's a perfect fit for all hands.



1 Soup ladle

Art. No. 089-004-00-000/0 

2 Wok spoon

Art. No. 089-010-00-003/0 


3 Serving spoon

Art. No. 089-014-00-000/0 


4 Pasta Lifter

Art. No. 089-005-00-000/0 

5 Meat fork

Art. No. 089-024-00-000/0 


6 Ice cream scoop

Art. No. 089-012-00-000/0 



1 Acrobat

Turns meat or vegetables with a simple rotation.

Art. No. 089-015-00-000/0 

2 Rice spatula

Art. No. 089-018-00-000/0 

3 Rice spoon

Art. No. 089-008-00-003/0 


4 Flat skimmer

Art. No. 089-032-00-000/0 

5 Strainer skimmer

Art. No. 089-003-00-000/0 


6 Pizza cutter

Art. No. 089-013-00-000/0 


7 Swivel peeler

Art. No. 089-011-00-000/0 


8 Y peeler

Art. No. 089-043-00-000/0 

9 Can opener

Art. No. 089-023-00-000/0 

10 Whisk

20 cm Art. No. 089-034-00-000/0 

11 Mini whisk

Art. No. 089-021-00-000/0 



1 Soup ladle with silicone

Art. No. 089-035-00-000/0



2 Large sieve

20 cm ø

Art. No. 089-036-00-000/0



3 Medium-sized sieve

16 cm ø

Art. No. 089-038-00-000/0



4 Small sieve

8 cm ø

Art. No. 089-037-00-000/0

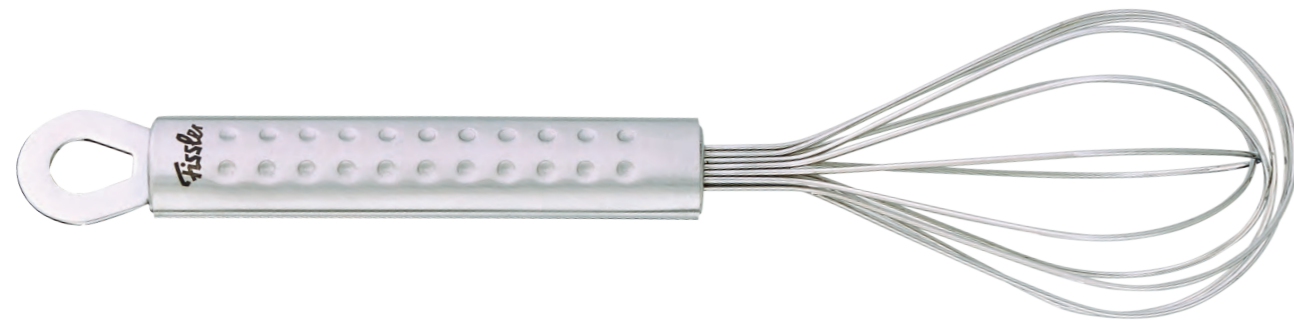


Fine grater

Innovative bow shape with two grating surfaces which differ in fineness. Cheese, nutmeg, lemon peel, and much more finely grated on the plate or in the pot without effort – thanks to impressively sharp grater teeth. The silicone handles ensure optimum grip and secure rest.

Art. No. 089-030-00-000/0





THE SPECIALISTS FOR ANY TASK.

Whether you want to peel potatoes or make perfect melon balls – the polished tools in the Fissler magic line perform outstandingly whatever the task. The matt brushed stainless-steel handles have special small indents to give you a perfect grip on things. Each of them comes with a practical stainless-steel eyelet so you can hang them for storage.



Upscale: All items in the magic line are made of high-quality 18/10 stainless steel, the functional parts of mirror finished stainless steel, the handles of matt brushed stainless steel.




Practical: The kitchen accessories can also be hung by their high gloss hanging eyelets for storage. Easy-care: magic kitchen accessories are easy to clean and dishwasher-safe.




Utensil set

Consists of: 40 cm hanging rack, skimmer 11 cm ø, turner perforated, soup ladles 6 cm ø and 9 cm ø, meat fork.


6-piece Art. No. 020-063-06-000/0 




1 Soup ladle

9 cm ø Art. No. 020-065-09-000/0 


2 Sauce ladle

Art. No. 020-070-06-000/0 


3 Vegetable spoon

Art. No. 020-076-09-000/0 


4 Fine skimmer

11 cm ø Art. No. 020-075-11-000/0 


5 Coarse skimmer

11 cm ø Art. No. 020-076-11-000/0 

6 Strainer skimmer

11 cm ø Art. No. 020-078-11-000/0 

7 Pasta lifter

12.5 cm ø Art. No. 020-073-36-000/0 

8 Turner

Art. No. 020-076-35-000/0 

9 Turner, perforated

Art. No. 020-077-35-000/0 

10 Spaghetti lifter

Art. No. 020-073-35-000/0 

11 Meat fork

Art. No. 020-063-01-000/0 




Pan rest

18x14 cm Art. No. 020-767-00-000/0 




Vegetable / noodle colander


24 cm ø Art. No. 020-074-24-000/0 



1 Pepper shaker


11,5cm Art. No. 020-090-25-000/0 

2 Salt shaker


11,5cm Art. No. 020-090-26-000/0 



1 Salt mill


With ceramic grinding mechanism.
17 cm Art. No. 020-070-02-000/0 

2 Pepper mill


With ceramic grinding mechanism.
17 cm Art. No. 020-070-01-000/0 



Strainer with flat handle

11 cm ø Art. No. 020-077-11-000/0 


Strainer

16 cm ø Art. No. 020-077-16-000/0 

20 cm ø Art. No. 020-077-20-000/0 



Salad set

2-piece set Art. No. 020-073-01-000/0 



Tea strainer with flat handle

8 cm ø Art. No. 020-078-08-000/0 



Citrus press

Art. No. 020-073-20-000/0 



1 Bottle opener

Art. No. 020-071-16-000/0 


2 Can opener

Art. No. 020-081-18-000/0 


3 Swivel peeler

Art. No. 020-071-06-000/0 

4 Potato peeler

Art. No. 020-071-08-000/0 


5 Pizza cutter

Art. No. 020-071-01-000/0 

6 Spaghetti tongs

Art. No. 020-073-14-000/0 

7 Universal grater

30 x 12 cm Art. No. 020-079-05-000/0 

8 Cheese grater

Art. No. 020-079-06-000/0 

9 Potato masher

Art. No. 020-079-31-000/0 


10 Garlic press

Art. No. 020-079-09-000/0 

11 Sandwich spatula, angled, perforated

Art. No. 020-078-04-000/0 


12 Melon scoop


3 cm ø Art. No. 020-071-30-000/0 

13 Ice cream scoop

Art. No. 020-071-10-000/0 

14 Whisk

25 cm Art. No. 020-069-25-000/0 

30 cm Art. No. 020-069-30-000/0 



finecut

THE LITTLE KITCHEN WHIZZ.

Cut, spin-dry, mix – without electricity, in seconds! With the finecut, you can cut fruits, vegetables or herbs in seconds, from coarse to fine. The number of times you activate the pull mechanism determines how fine the food will be cut. You can also use it to spin-dry herbs, mix soups and sauces, and keep foods fresh.



finecut

Fruit and vegetable cutter with accessories: mixer insert, spin basket, spatula. Capacity 0.9 liters.

Art. No. 001-051-00-062/0



finecut cutting rotor

Art. No. 001-051-00-063/0



finecut container with storage lid

Art. No. 001-051-00-065/0



Multipeeler



PERFECTLY PEELED IN AN INSTANT.

The Fissler multi-peeler demonstrates perfectly how good a kitchen accessory can be. The practical peeler has an ergonomically designed, stainless-steel holder which is gripped using thumb and forefinger. The wide blade made of special, high-quality knife steel is then easy to guide. For extra safety and precision when peeling.



Multi-peeler

Outstanding, very sharp blade made of high-quality knife steel. Peeling vegetables gets quick, precise and sensationally easy. Ergonomic design for the right- or left-handed cook. Stainless steel 18/10.

Art. No. 001-040-01-000/0



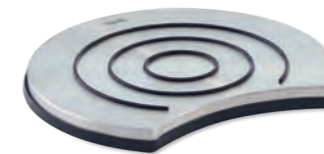
And how about these...



fine protect stacking assistant

This stacking assistant comes as a two-piece set. It fits all pots or pans just perfectly and protects their surfaces from any scratching. The non-slip material is even dishwasher safe.

2-piece set Art. No. 001-004-02-000/0



Pan rest

18x14 cm Art. No. 020-767-00-000/0



Stainless steel care

Gives pots and pans a new shine. For scratch-free cleaning and polishing. Also for copper, brass and chrome. Phosphate-free and biodegradable.

250 ml Art. No. 021-004-90-000/0



Stainless steel cleanser






Gentle and scratch-free removal of grease and burned-on food. Phosphate- and formaldehyde-free, biodegradable, and economical in use.

250 ml Art. No. 021-002-91-001/0



Spare parts / pots






pure-profi collection

Metal lid	16 cm ø	Art. No. 084-102-16-600/0		
	20 cm ø	Art. No. 084-102-20-600/0		
	24 cm ø	Art. No. 084-102-24-600/0		
	28 cm ø	Art. No. 084-102-28-600/0		




















original-profi collection

Metal lid	16 cm ø	Art. No. 083-104-16-600/0		
	18 cm ø	Art. No. 083-104-18-600/0		
	20 cm ø	Art. No. 083-104-20-600/0		
	24 cm ø	Art. No. 083-104-24-600/0		
	28 cm ø	Art. No. 083-104-28-600/0		
Glass lid	16 cm ø	Art. No. 083-106-16-600/0		
	20 cm ø	Art. No. 083-106-20-600/0		
	24 cm ø	Art. No. 083-106-24-600/0		
Insert for asparagus pot	16 cm ø	Art. No. 081-103-16-510/0		
Insert for multi-star	20 cm ø	Art. No. 083-103-20-710/0		





solea

Glass lid	16 cm ø	Art. No. 016-110-16-600/0		
	18 cm ø	Art. No. 016-110-18-600/0		
	20 cm ø	Art. No. 016-110-20-600/0		
	24 cm ø	Art. No. 016-110-24-600/0		



intensa

ThermoStar	alle	Art. No. 016-116-00-615/0		
Casserole handle black	alle	Art. No. 016-156-16-630/0		
Casserole handle blue	alle	Art. No. 016-157-16-630/0		
Metal lid black	16 cm ø	Art. No. 016-118-16-600/0		
	20 cm ø	Art. No. 016-118-20-600/0		
	24 cm ø	Art. No. 016-118-24-600/0		
	28 cm ø	Art. No. 016-118-28-600/0		
Side handle black	16 cm ø	Art. No. 016-126-16-640/0		
	18 cm ø	Art. No. 016-126-18-640/0		
	20 cm ø	Art. No. 016-126-20-640/0		
	24 cm ø	Art. No. 016-126-24-640/0		
Side handle blue	16 cm ø	Art. No. 016-127-16-640/0		
	18 cm ø	Art. No. 016-127-18-640/0		
	20 cm ø	Art. No. 016-127-20-640/0		
	24 cm ø	Art. No. 016-127-24-640/0		






valea

Glass lid	16 cm ø	Art. No. 033-118-16-600/0		
	20 cm ø	Art. No. 033-118-20-600/0		
	24 cm ø	Art. No. 033-118-24-600/0		





bonn

Glass lid	16 cm ø	Art. No. 086-112-16-600/0		
	20 cm ø	Art. No. 086-112-20-600/0		
	24 cm ø	Art. No. 086-112-24-600/0		


luno / luno red

Metal lid	18 cm ø	Art. No. 056-116-18-600/0		
	20 cm ø	Art. No. 056-116-20-600/0		
	24 cm ø	Art. No. 056-116-24-600/0		
	28 cm ø	Art. No. 056-116-28-600/0		





berlin / bergamo

Metal lid	16 cm ø	Art. No. 083-108-16-600/0		
	20 cm ø	Art. No. 083-108-20-600/0		
	24 cm ø	Art. No. 083-108-24-600/0		


viseo / venice

Glass lid	16 cm ø	Art. No. 083-107-16-600/0		
	20 cm ø	Art. No. 083-107-20-600/0		
	24 cm ø	Art. No. 083-107-24-600/0		




münchen / lübeck

Glass lid	16 cm ø	Art. No. 079-110-16-600/0		
	20 cm ø	Art. No. 079-110-20-600/0		
	24 cm ø	Art. No. 079-110-24-600/0		

fiamma

Metal lid	16 cm ø	Art. No. 033-103-16-600/0		
	20 cm ø	Art. No. 033-103-20-600/0		
	24 cm ø	Art. No. 033-103-24-600/0		

family line / athena








Metal lid	16 cm ø	Art. No. 033-119-16-600/0		
	20 cm ø	Art. No. 033-119-20-600/0		
	24 cm ø	Art. No. 033-119-24-600/0		

Serie 1845





Metal lid	16 cm ø	Art. No. 085-115-16-600/0		
	20 cm ø	Art. No. 085-115-20-600/0		
	24 cm ø	Art. No. 085-115-24-600/0		

Spare parts / pots















c+s royal / c+s prestige

Lid handle	all	Art. No. 037-118-20-690/o		
Glass lid	16 cm ø	Art. No. 037-118-16-600/o		
	18 cm ø	Art. No. 037-118-18-600/o		
	20 cm ø	Art. No. 037-118-20-600/o		
	24 cm ø	Art. No. 037-118-24-600/o		



gourmet regio

Metal lid	16 cm ø	Art. No. 082-111-16-601/o		
	20 cm ø	Art. No. 082-111-20-601/o		
	24 cm ø	Art. No. 082-111-24-601/o		

magic line

Lid handle black	16 cm ø	Art. No. 020-112-16-690/o		
	20 cm ø	Art. No. 020-112-20-690/o		
	24 cm ø	Art. No. 020-112-24-690/o		
Metal lid black	16 cm ø	Art. No. 025-110-16-600/o		
	20 cm ø	Art. No. 025-110-20-600/o		
	24 cm ø	Art. No. 025-110-24-600/o		
Side handle black	16 cm ø	Art. No. 020-118-16-640/o		
	20 cm ø	Art. No. 020-118-20-640/o		
	24 cm ø	Art. No. 020-118-24-640/o		
Casserole handle black	16 cm ø	Art. No. 020-152-16-680/o		





magic edition

Glass lid	16 cm ø	Art. No. 020-115-16-600/o		
	20 cm ø	Art. No. 020-115-20-600/o		
	24 cm ø	Art. No. 020-115-24-600/o		






magic red

Lid handle red	16 cm ø	Art. No. 025-111-16-690/o		
	20 cm ø	Art. No. 025-111-20-690/o		
	24 cm ø	Art. No. 025-111-24-690/o		
Metal lid red	16 cm ø	Art. No. 025-111-16-600/o		
	20 cm ø	Art. No. 025-111-20-600/o		
	24 cm ø	Art. No. 025-111-24-600/o		
Side handle red	16 cm ø	Art. No. 025-111-16-640/o		
	20 cm ø	Art. No. 025-111-20-640/o		
	24 cm ø	Art. No. 025-111-24-640/o		





structura

Metal lid	16 cm ø	Art. No. 083-105-16-600/o		
	18 cm ø	Art. No. 083-105-18-600/o		
	20 cm ø	Art. No. 083-105-20-600/o		
	24 cm ø	Art. No. 083-105-24-600/o		

snacky set

Glass lid	12 cm ø	Art. No. 008-126-12-600/o		
	14 cm ø	Art. No. 008-126-14-600/o		
Metal lid	14 cm ø	Art. No. 005-101-14-600/o		




florenz / barcelona / verona

Glass lid	16 cm ø	Art. No. 082-103-16-600/o		
	20 cm ø	Art. No. 082-103-20-600/o		
	24 cm ø	Art. No. 082-103-24-600/o		





frankfurt

Glass lid	16 cm ø	Art. No. 086-100-16-600/o		
	20 cm ø	Art. No. 086-100-20-600/o		
	24 cm ø	Art. No. 086-100-24-600/o		





hamburg

Glass lid	16 cm ø	Art. No. 081-110-16-600/o		
	20 cm ø	Art. No. 081-110-20-600/o		
	24 cm ø	Art. No. 081-110-24-600/o		





london / vienna

Glass lid	16 cm ø	Art. No. 082-115-16-600/o		
	20 cm ø	Art. No. 082-115-20-600/o		
	24 cm ø	Art. No. 082-115-24-600/o		

korfu








Glass lid	16 cm ø	Art. No. 033-118-16-600/o		
	20 cm ø	Art. No. 033-118-20-600/o		
	24 cm ø	Art. No. 033-118-24-600/o		

paris






















Glass lid	16 cm ø	Art. No. 002-114-16-600/o		
	20 cm ø	Art. No. 002-114-20-600/o		
	24 cm ø	Art. No. 002-114-24-600/o		

Spare parts / pots

colonia / black edition

Lid handle	all	Art. No. 059-118-00-690/o		
Glass lid	16 cm ø	Art. No. 059-118-16-610/o		
	20 cm ø	Art. No. 059-118-20-610/o		
	24 cm ø	Art. No. 059-118-24-610/o		
	28 cm ø	Art. No. 059-318-28-610/o		

coronal

Lid handle	all	Art. No. 011-101-00-690/o		
Metal lid	16 cm ø	Art. No. 011-101-16-600/o		
	18 cm ø	Art. No. 011-101-18-600/o		
	20 cm ø	Art. No. 011-101-20-600/o		
	24 cm ø	Art. No. 011-101-24-600/o		
	26 cm ø	Art. No. 011-101-26-600/o		
	28 cm ø	Art. No. 011-101-28-600/o		
Side handle	16 cm ø	Art. No. 011-101-16-640/o		
	18 cm ø	Art. No. 011-101-18-640/o		
	20 cm ø	Art. No. 011-101-20-640/o		
	24 cm ø	Art. No. 011-101-24-640/o		
	26 cm ø	Art. No. 011-101-26-640/o		
	28 cm ø	Art. No. 011-101-28-640/o		
Casserole handle	16 cm ø	Art. No. 011-151-16-680/o		
	18.20 cm ø	Art. No. 011-151-20-680/o		
Milk pot handle	14 cm ø	Art. No. 011-191-00-650/o		

san francisco

Glass lid	16 cm ø	Art. No. 040-113-16-600/o		
	20 cm ø	Art. No. 040-113-20-600/o		
	24 cm ø	Art. No. 040-113-24-600/o		

las vegas


Glass lid	16 cm ø	Art. No. 040-112-16-600/o		
	20 cm ø	Art. No. 040-112-20-600/o		
	24 cm ø	Art. No. 040-112-24-600/o		

copenhagen

Glass lid	16 cm ø	Art. No. 040-114-16-600/o		
	20 cm ø	Art. No. 040-114-20-600/o		
	24 cm ø	Art. No. 040-114-24-600/o		

Spare parts / pans







original-profi collection

High-dome lid	24 cm ø	Art. No. 083-363-24-200/o		
	32 cm ø	Art. No. 083-363-32-200/o		








coronal classic

Lid handle	all	Art. No. 046-321-00-690/o		
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Tempered glass lid

Tempered Glass lid	24 cm ø	Art. No. 047-323-24-200/o		
	28 cm ø	Art. No. 047-323-28-200/o		
	32 cm ø	Art. No. 047-323-32-200/o		
Lid handle	all	Art. No. 037-118-20-690/o		


Tempered glass lid comfort

Lid handle	alle	Art. No. 175-000-00-690/o		
	20 cm ø	Art. No. 175-000-20-200/o		
	24 cm ø	Art. No. 175-000-24-200/o		
	26 cm ø	Art. No. 175-000-26-200/o		
Tempered Glass lid comfort	28 cm ø	Art. No. 175-000-28-200/o		

Tempered glass lid / country-roaster oval

Lid handle	36 cm ø	Art. No. 037-118-20-690/o		
Tempered Glass lid, oval	36 cm ø	Art. No. 059-721-36-610/o		

country / quadro pan lid











Lid handle	all	Art. No. 059-324-00-690/o		
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magic / intensa

Lid handle black	all	Art. No. 020-322-00-690/o		
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Spare parts / pans

adamant premium				
Pan handle	20 cm ø	Art. No. 175-304-01-630/0		
	24-28 cm ø	Art. No. 175-301-01-630/0		
adamant Wok pan				
Pan handle	all	Art. No. 175-602-01-630/0		
crispy steelux premium / maxeo comfort / crispy ceramic comfort				
Pan handle	24-28 cm ø	Art. No. 175-101-00-630/0		
crispy steelux comfort / maxeo comfort / crispy ceramic comfort				
Pan handle	24-28 cm ø	Art. No. 175-201-00-630/0		
crispy steelux premium / maxeo comfort / crispy ceramic comfort				
Pan handle	20 cm ø	Art. No. 175-204-00-630/0		
crispy steelux classic / maxeo comfort / crispy ceramic classic / crispy ceramic white				
Pan handle	24 cm ø	Art. No. 175-301-01-630/0		
ceramic red'n'white				
Pan handle	all	Art. No. 175-303-01-630/0		
crispy steelux classic / maxeo comfort / crispy ceramic classic				
Pan handle	20 cm ø	Art. No. 175-304-01-630/0		
intensa / magic Stielpfanne				
Pan handle black	all	Art. No. 020-322-24-680/0		
protect steelux premium				
Pan handle	24-28 cm ø	Art. No. 175-101-00-630/0		
protect alux premium				
Pan handle	24-28 cm ø	Art. No. 175-103-00-630/0		
protect emax premium / protect alux comfort plus				
Pan handle	24-28 cm ø	Art. No. 175-201-00-630/0		
protect alux premium high 20 cm / protect alux comfort (all) / adamant comfort (all)				
Pan handle	all	Art. No. 175-203-00-630/0		
protect steelux premium / protect emax premium / protect alux comfort plus				
Pan handle	20 cm ø	Art. No. 175-204-00-630/0		
protect steelux classic / protect emax classic				
Pan handle	24 cm ø	Art. No. 175-301-01-630/0		

protect alux eco / protect alux classic plus / protect emax comfort / eco				
Pan handle	all	Art. No. 175-302-01-630/0		
protect alux classic high (all) / protect alux classic flat 28 cm / color edition red				
Pan handle	all	Art. No. 175-303-01-630/0		
protect steelux classic / protect emax classic				
Pan handle	20 cm ø	Art. No. 175-304-01-630/0		
protect emax classic (as of 2017)				
Pan handle	all	Art. No. 175-601-01-630/0		
adamant classic				
Pan handle	all	Art. No. 175-602-01-630/0		
Deutschlandpfanne / bratfein / magneta as of 2012 / stardust / color edition as of 2017				
Pan handle	all	Art. No. 059-382-00-630/0		
rustica				
Pan handle	24-28 cm	Art. No. 059-362-24-630/0		
°SensoRed				
Pan handle	all	Art. No. 175-602-01-630/0		
°SensoRed emax				
Pan handle	all	Art. No. 175-601-01-630/0		
special grill				
Pan handle	28x28 cm	Art. No. 175-201-00-630/0		
special asia				
Pan handle	28 cm ø	Art. No. 175-202-00-630/0		
asia red				
Pan handle	28 cm ø	Art. No. 175-302-01-630/0		
special snack				
Pan handle	16 cm ø	Art. No. 046-318-16-630/0		
special pasta / eco wok				
Pan handle	28 cm ø	Art. No. 059-382-00-630/0		
°SensoRed Wok pan				
Pan handle	28 cm ø	Art. No. 175-602-01-630/0		
arcana country pan				
Glass lid	28 cm ø	Art. No. 069-340-28-600/0		
arcana grill pan				
Pan handle	24x24 cm	Art. No. 069-350-24-630/0		

Spare parts / pressure cookers

vitavit edition

Euromatic incl. O-Ring	all	Art. No. 011-631-00-750/0		
O-Ring for Euromatic	all	Art. No. 011-631-00-760/0		
Cooking valve incl. silicone membrane and cooking valve seal without screw nut	all	Art. No. 620-000-00-700/0		
Screw nut for Cooking valve	all	Art. No. 610-000-00-734/0		
Set: Set of silicone membrane, cooking valve seal, valve, base seal	all	Art. No. 610-000-01-706/0		
Silicone membrane	all	Art. No. 610-000-00-711/0		
Cooking valve seal	all	Art. No. 610-000-00-706/0		
Valve base seal	all	Art. No. 610-000-00-733/0		
Lid handle	all	Art. No. 630-000-00-770/0		
Fastening screw for lid handle, with seal	all	Art. No. 600-000-00-712/0		
Rubber gasket	22 cm ø	Art. No. 600-000-22-795/0		
	26 cm ø	Art. No. 600-000-26-795/0		
Pot handle	22 cm ø	Art. No. 630-300-04-850/0		
	26 cm ø	Art. No. 630-700-08-850/0		
Side handle	22 cm ø	Art. No. 630-300-04-840/0		
	26 cm ø	Art. No. 630-700-08-840/0		
Pot handle	22 cm ø	Art. No. 630-300-02-850/0		
	26 cm ø	Art. No. 630-700-04-850/0		
Side handle	22 cm ø	Art. No. 630-300-02-840/0		
	26 cm ø	Art. No. 630-700-04-840/0		

vitavit premium

Euromatic incl. O-Ring	all	Art. No. 011-631-00-750/0		
O-Ring for Euromatic	all	Art. No. 011-631-00-760/0		
Cooking valve incl. silicone membrane and cooking valve seal without screw nut	all	Art. No. 620-000-00-700/0		
Screw nut for Cooking valve	all	Art. No. 610-000-00-734/0		
Set: Set of silicone membrane, cooking valve seal, valve, base seal	all	Art. No. 610-000-01-706/0		
Silicone membrane	all	Art. No. 610-000-00-711/0		
Cooking valve seal	all	Art. No. 610-000-00-706/0		
Valve base seal	all	Art. No. 610-000-00-733/0		
Lid handle	all	Art. No. 620-000-11-770/0		
Fastening screw for lid handle, with seal	all	Art. No. 600-000-00-712/0		

Rubber gasket	18 cm ø	Art. No. 600-000-18-795/0		
	22 cm ø	Art. No. 600-000-22-795/0		
	26 cm ø	Art. No. 600-000-26-795/0		
Pot handle	18 cm ø	Art. No. 620-100-02-850/0		
	22 cm ø	Art. No. 620-300-04-850/0		
	26 cm ø	Art. No. 620-700-08-850/0		
Side handle	18 cm ø	Art. No. 600-100-02-840/0		
	22 cm ø	Art. No. 600-300-04-840/0		
	26 cm ø	Art. No. 600-700-08-840/0		
Pot handle	22 cm ø	Art. No. 620-300-02-850/0		
	26 cm ø	Art. No. 620-700-04-850/0		
Side handle	22 cm ø	Art. No. 600-300-02-840/0		
	26 cm ø	Art. No. 600-700-04-840/0		

vitavit comfort

Euromatic incl. O-Ring	all	Art. No. 011-631-00-750/0		
O-Ring for Euromatic	all	Art. No. 011-631-00-760/0		
Cooking valve incl. silicone membrane and cooking valve seal without screw nut	all	Art. No. 610-000-00-700/0		
Screw nut for Cooking valve	all	Art. No. 610-000-00-734/0		
Set: Set of silicone membrane, cooking valve seal, valve, base seal	all	Art. No. 610-000-01-706/0		
Silicone membrane	all	Art. No. 610-000-00-711/0		
Cooking valve seal	all	Art. No. 610-000-00-706/0		
Valve base seal	all	Art. No. 610-000-00-733/0		
Lid handle	all	Art. No. 610-000-11-770/0		
Fastening screw for Lid handle, with seal	all	Art. No. 600-000-00-712/0		
Rubber gasket	18 cm ø	Art. No. 600-000-18-795/0		
	22 cm ø	Art. No. 600-000-22-795/0		
	26 cm ø	Art. No. 600-000-26-795/0		
Pot handle	18 cm ø	Art. No. 610-100-02-850/0		
	22 cm ø	Art. No. 610-300-04-850/0		
	26 cm ø	Art. No. 610-700-08-850/0		
Side handle	18 cm ø	Art. No. 600-100-02-840/0		
	22 cm ø	Art. No. 600-300-04-840/0		
	26 cm ø	Art. No. 600-700-08-840/0		
Pot handle	22 cm ø	Art. No. 610-300-02-850/0		
	26 cm ø	Art. No. 610-700-04-850/0		

Spare parts / pressure cookers

Side handle	22 cm ø	Art. No. 600-300-02-840/0		
	26 cm ø	Art. No. 600-700-04-840/0		
vitaquick as of 2010				
Euromatic incl. O-Ring	all	Art. No. 011-631-00-750/0		
O-Ring for Euromatic	all	Art. No. 011-631-00-760/0		
Cooking valve blue incl. silicone membrane and cooking valve seal without screw nut	all	Art. No. 600-000-00-700/0		
Cooking valve red incl. silicone membrane and cooking valve seal without screw nut	all	Art. No. 600-321-00-700/0		
Screw nut for Cooking valve	all	Art. No. 600-000-00-734/0		
Set: Set of silicone membrane, cooking valve seal, valve, base seal	all	Art. No. 600-000-01-706/0		
O-Ring	all	Art. No. 021-641-00-780/0		
Silicone membrane	all	Art. No. 020-653-00-720/0		
Cooking valve seal	all	Art. No. 020-653-00-740/0		
Lid handle blue	all	Art. No. 600-000-11-770/0		
Lid handle red	all	Art. No. 600-320-11-770/0		
Fastening screw for Lid handle, with seal	all	Art. No. 600-000-00-712/0		
Rubber gasket	22 cm ø	Art. No. 600-000-22-795/0		
	26 cm ø	Art. No. 600-000-26-795/0		
Pot handle	22 cm ø	Art. No. 610-300-04-850/0		
	26 cm ø	Art. No. 610-700-08-850/0		
Side handle	22 cm ø	Art. No. 600-300-04-840/0		
	26 cm ø	Art. No. 600-700-08-840/0		
Pot handle	22 cm ø	Art. No. 610-300-02-850/0		
	26 cm ø	Art. No. 610-700-04-850/0		
Side handle	22 cm ø	Art. No. 600-300-02-840/0		
	26 cm ø	Art. No. 600-700-04-840/0		

magic comfort basic /logic				
Euromatic incl. O-Ring	all	Art. No. 011-631-00-750/0		
O-Ring for Euromatic	all	Art. No. 011-631-00-760/0		
Silicone membrane	all	Art. No. 020-653-00-720/0		
Valve base seal	all	Art. No. 020-653-00-740/0		
O-Ring (for Fastening screw)	all	Art. No. 020-653-00-780/0		
Rubber gasket	22 cm ø	Art. No. 038-667-00-205/0		
	26 cm ø	Art. No. 038-687-00-205/0		

Pot handle (with lock) black	22 cm ø	Art. No. 020-648-00-640/0		
	26 cm ø	Art. No. 020-688-00-640/0		
Side handle black	22 cm ø	Art. No. 020-648-00-630/0		
Pot handle (with lock) black	22 cm ø	Art. No. 020-648-02-640/0		
	26 cm ø	Art. No. 020-688-04-640/0		
Side handle black	22 cm ø	Art. No. 020-648-02-630/0		
	26 cm ø	Art. No. 020-678-04-630/0		

magic comfort basic				
Fastening screw	all	Art. No. 020-653-00-770/0		
Info-Box (without cooking cards)	all	Art. No. 020-653-00-690/0		
Lid handle with 2-setting valve, with infobox, without lid screw black	22 cm ø	Art. No. 020-634-02-660/0		
	26 cm ø	Art. No. 020-694-02-660/0		

blue point				
Euromatic incl. O-Ring	all	Art. No. 011-631-00-750/0		
O-Ring for Euromatic	all	Art. No. 011-631-00-760/0		
Screw nut for Cooking valve	all	Art. No. 021-641-00-770/0		
O-Ring for Fastening screw	all	Art. No. 021-641-00-780/0		
Silicone membrane	all	Art. No. 020-653-00-720/0		
Valve base seal	all	Art. No. 020-653-00-740/0		
Lid handle incl. Profile stripe	all	Art. No. 021-641-01-660/0		
Profile stripe	all	Art. No. 011-631-00-740/0		
Rubber gasket	18 cm ø	Art. No. 038-617-00-205/0		
	22 cm ø	Art. No. 038-667-00-205/0		
	26 cm ø	Art. No. 038-687-00-205/0		
Cooking valve incl. Silicone membrane, O-Ring, Valve base seal & screw	18 cm ø	Art. No. 021-601-02-700/0		
Cooking valve incl. Silicone membrane, O-Ring, Valve base seal & screw	22+26 cm ø	Art. No. 021-641-00-700/0		

Pot handle	18 cm ø	Art. No. 021-601-02-630/0		
	22 cm ø	Art. No. 021-641-00-630/0		
	26 cm ø	Art. No. 021-671-00-630/0		
Side handle	18 cm ø	Art. No. 021-601-02-640/0		
	22 cm ø	Art. No. 021-641-00-640/0		
	26 cm ø	Art. No. 021-671-00-640/0		
Pot handle	22 cm ø	Art. No. 021-641-02-630/0		
	26 cm ø	Art. No. 021-671-04-630/0		

Spare parts / pressure cookers

Side handle	22 cm ø	Art. No. 021-641-02-640/0		
	26 cm ø	Art. No. 021-671-04-640/0		

vitavit royal as of 1994

Euromatic incl. O-Ring	all	Art. No. 011-631-00-750/0		
O-Ring for Euromatic	all	Art. No. 011-631-00-760/0		
Cooking valve	all	Art. No. 011-631-01-700/0		
Valve cap(for Cooking valve)	all	Art. No. 011-631-00-730/0		
Insert (for Cooking valve)	all	Art. No. 018-632-00-720/0		
Base (for Cooking valve)	all	Art. No. 018-632-00-710/0		
Nut (for base)	all	Art. No. 018-632-01-720/0		
O-Ring (for base)	all	Art. No. 018-632-00-740/0		
Silicone membrane	all	Art. No. 031-653-01-720/0		

Lid handle	all	Art. No. 011-631-02-660/0		
Profile stripe	all	Art. No. 011-631-00-740/0		
Rubber gasket	18 cm ø	Art. No. 038-617-00-205/0		
	22 cm ø	Art. No. 038-667-00-205/0		
	26 cm ø	Art. No. 038-687-00-205/0		
Pot handle	18 cm ø	Art. No. 011-601-00-630/0		
	22 cm ø	Art. No. 011-631-00-630/0		
	26 cm ø	Art. No. 011-691-00-630/0		
Side handle	18 cm ø	Art. No. 011-101-18-640/0		
	22 cm ø	Art. No. 011-631-00-640/0		
	26 cm ø	Art. No. 011-101-26-640/0		
Pot handle	22 cm ø	Art. No. 011-631-02-630/0		
	26 cm ø	Art. No. 011-691-04-630/0		
Side handle	22 cm ø	Art. No. 011-631-02-640/0		
	26 cm ø	Art. No. 011-101-26-640/0		

vitavit royal until 1998

Unimatik	all	Art. No. 021-636-03-750/0		
Cooking valve (without base)	all	Art. No. 018-632-00-790/0		
Valve cap (for Cooking valve)	all	Art. No. 018-632-00-730/0		
Insert (for Cooking valve)	all	Art. No. 018-632-00-720/0		
Base (for Cooking valve)	all	Art. No. 018-632-00-710/0		
Nut (for base)	all	Art. No. 018-632-01-720/0		
O-Ring (for base)	all	Art. No. 018-632-00-740/0		
Lid handle inkl. Profile stripe	all	Art. No. 018-633-00-690/0		
Profile stripe	all	Art. No. 018-633-00-640/0		

Nipple (for Pot handle)	all	Art. No. 018-632-04-640/0		
Rubber gasket	18 cm ø	Art. No. 038-617-00-205/0		
	22 cm ø	Art. No. 038-667-00-205/0		
	26 cm ø	Art. No. 038-687-00-205/0		
Pot handle	22/26 cm ø	Art. No. 018-632-00-680/0		
Side handle	22 cm ø	Art. No. 018-632-00-640/0		

vitaquick until 2010

Euromatic incl. O-Ring	all	Art. No. 011-631-00-750/0		
O-Ring for Euromatic	all	Art. No. 011-631-00-760/0		
Cooking valve incl. Valve base seal and Silicone membrane	all	Art. No. 037-668-00-700/0		
Valve base seal	all	Art. No. 037-668-00-740/0		
Silicone membrane	all	Art. No. 037-665-00-730/0		
Lid handle	all	Art. No. 011-631-02-660/0		
Profile stripe	all	Art. No. 011-631-00-740/0		
Rubber gasket	22 cm ø	Art. No. 038-667-00-205/0		
	26 cm ø	Art. No. 038-687-00-205/0		
Pot handle	22 cm ø	Art. No. 011-631-00-630/0		
	26 cm ø	Art. No. 011-691-00-630/0		
Side handle	22 cm ø	Art. No. 011-631-00-640/0		
Pot handle	22 cm ø	Art. No. 011-631-02-630/0		
	26 cm ø	Art. No. 011-691-04-630/0		
Side handle	22 cm ø	Art. No. 011-631-02-640/0		
	26 cm ø	Art. No. 011-101-26-640/0		

vitaquick until 2002

Rubber gasket	22 cm ø	Art. No. 038-667-00-205/0		
Unimatik	all	Art. No. 021-636-03-750/0		
Cooking valve incl. Valve base seal and Silicone membrane	all	Art. No. 037-668-00-700/0		
Valve base seal	all	Art. No. 037-668-00-740/0		
Silicone membrane	all	Art. No. 037-665-00-730/0		
Lid handle inkl. Profile stripe	all	Art. No. 018-633-00-690/0		
Profile stripe	all	Art. No. 018-633-00-640/0		
Pot handle	22 cm ø	Art. No. 018-632-00-680/0		
Side handle	22 cm ø	Art. No. 018-632-00-640/0		

Spare parts / pressure cookers / woks

vitavit-accessories

Steamer Inset (incl. Tripod)	18 cm ø	Art. No. 610-100-00-800/0		
	22 cm ø	Art. No. 610-300-00-800/0		
	26 cm ø	Art. No. 610-700-00-800/0		
Simmering Inset (incl. Tripod)	22 cm ø	Art. No. 610-300-00-820/0		
	26 cm ø	Art. No. 610-700-00-820/0		
Tripod 2.5 l.	18 cm ø	Art. No. 021-625-02-630/0		
Tripod 3.5 l.	22 cm ø	Art. No. 018-621-03-630/0		
Tripod 4.5 & 6 l.	22 cm ø	Art. No. 018-621-04-630/0		
Tripod 8 & 10 l.	26 cm ø	Art. No. 021-656-08-630/0		
Deep frying basket (only for Pressure skillet)	26 cm ø	Art. No. 022-656-04-600/0		
Lid handle for Glass lid	alle	Art. No. 021-641-22-690/0		
Glass lid	22 cm ø	Art. No. 021-641-22-600/0		
	26 cm ø	Art. No. 600-700-26-700/0		
	alle	Art. No. 011-101-00-690/0		
Lid handle for Metal lid	18 cm ø	Art. No. 011-101-18-600/0		
Metal lid	22 cm ø	Art. No. 623-000-22-700/0		
	26 cm ø	Art. No. 623-000-26-700/0		

vitavit edition

vitacontrol digital	all	Art.-No. 620-001-00-470/0		
vitacontrol	all	Art.-No. 620-000-00-470/0		
Cover for battery	all	Art.-No. 620-000-00-473/0		

pure-profi collection

Metal lid		Art.-No. 084-812-30-600/0		
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adamant

Metal lid		Art.-No. 056-806-31-600/0		
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original-profi collection / Wok kunming / Wok nanjing

Draining Rack	35 cm ø	Art.-No. 084-823-35-630/0		
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original-profi collection

Glass lid Wok	35 cm ø	Art.-No. 084-826-35-600/0		
Steaming inset	35 cm ø	Art.-No. 084-823-35-300/0		
Metal lid Wok	35 cm ø	Art.-No. 084-823-35-600/0		
Metal lid (for Wok with long handle)	30 cm ø	Art.-No. 084-823-30-600/0		
Draining Rack (for Wok with long handle)	30 cm ø	Art.-No. 084-823-30-630/0		

Spare parts woks / roasters

Wok kunming / Wok nanjing

Glass lid	35 cm ø	Art.-No. 006-823-35-600/0		
Steaming inset	35 cm ø	Art.-No. 006-833-35-610/0		

luno Wok

Metal lid	30 cm ø	Art.-No. 056-806-31-600/0		
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kanton Wok with long handle

Glass lid	30 cm ø	Art.-No. 059-811-30-600/0		
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kanton Wok

Glass lid	33 cm ø	Art.-No. 059-811-33-600/0		
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pure-profi collection

High dome lid		Art.-No. 084-572-28-600/0		
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original-profi collection

High dome lid	24 cm ø	Art.-No. 083-363-24-200/0		
Metal lid	24 cm ø	Art.-No. 083-104-24-600/0		
Metal lid	28 cm ø	Art.-No. 083-104-28-600/0		

Stainless steel roaster induktion

Glass lid	38 cm ø	Art.-No. 033-701-38-600/0		
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Multi-roaster magic edition

Metal lid	36 cm ø	Art.-No. 020-715-36-600/0		
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luno / luno red

Metal lid	24 cm ø	Art.-No. 056-116-24-600/0		
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luno

Metal lid	28 cm ø	Art.-No. 056-116-28-600/0		
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c+s royal / country-roaster round / oval

Lid handle	alle	Art.-No. 037-118-20-690/0		
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Tempered glass lid / country-roaster oval

Glass lid oval	36 cm ø	Art.-No. 059-721-36-610/0		
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Spare parts / accessories

country-saftomat

saft-o-matic (without retaining spring)	all	Art. No. 047-701-30-610/0		
Retaining spring (for saft-o-matic)	all	Art. No. 047-701-30-640/0		
Steaming inset	30 cm ø	Art. No. 047-701-30-710/0		

black edition

Lid handle	all	Art. No. 059-118-00-690/0		
Glass lid	24 cm ø	Art. No. 059-118-24-610/0		
	28 cm ø	Art. No. 059-318-28-610/0		

QI

Closed inset (for multi-talent)	Art. No.089-041-00-502/0		
Grater (for multi-talent)	Art. No.089-041-00-503/0		
Cucumber slicer (for multi-talent)	Art. No.089-041-00-506/0		
Peeling aid (for garlic cut'n'press)	Art. No.089-026-00-505/0		
Substitute blade (for Y-& swivel peeler)	Art. No.089-001-00-500/0		

finecut

Spatula	Art. No.001-051-00-060/0		
Lifting aid	Art. No.001-051-00-061/0		
Cutting rotor	Art. No.001-051-00-063/0		
Lid (with pull mechanism)	Art. No.001-051-00-064/0		
Container (and storage lid)	Art. No.001-051-00-065/0		
Spinning basket	Art. No.001-051-00-066/0		
Mixer inset	Art. No.001-051-00-067/0		

proline

Brush	Art. No.080-057-02-500/0		
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kettle lissabon

Whistle	Art. No. 038-427-18-650/0		
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Awards



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