



# RÖSLE Catalogue



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# Editorial

## Dear Reader,

→ Things have progressed at RÖSLE, both in the firm and in our portfolio of products. You've already got the latest development in your hands: The complete RÖSLE catalogue with its new look. Highlighting the red and white colours of our brand. Clearly structured. Incorporating the latest innovations plus all the tried and tested favourites. There's just one thing that hasn't changed: RÖSLE's outstanding quality.

On the following pages you'll find the company's philosophy, the story that has made the firm what it is today and an overview of several distinctions that make RÖSLE products unique. Information on 18/10 stainless steel – the primary material traditionally used by RÖSLE – news on our unique 5 year warranty as well as tips on product aftercare that will prolong the performance and lifetime of all RÖSLE utensils.

As you know, RÖSLE just wouldn't be RÖSLE if our products hadn't yet again swept awards for outstanding design and utility. This time it was the Foldable Colander and the Cheese Grater which excelled – these two RÖSLE products each gained recognition as «KitchenInnovation of the Year 2009».

In addition to these two outstanding items created to please any demanding gourmet cook, there are many other innovative products to discover in this catalogue that make cooking, preparing, serving and tasting simply so much more pleasurable. You're sure to find something you like!

To make it easier for you to locate your nearest RÖSLE supplier, we've also included a list of our distributors and partners worldwide.

If you would like to browse the RÖSLE range from the comfort of your own home, we invite you to visit our website: It's recently been upgraded with new features like this catalogue. It's clearly structured, user friendly and attractive. As well as that – it provides a feature for direct contact. If you have any questions for us or would like to let us know what you appreciate about RÖSLE and what you don't, you can pass your suggestions on to us via the email function.

There's just one more thing to say: We hope you enjoy browsing through the new RÖSLE catalogue!

Kind regards from Marktoberdorf,  
Your RÖSLE Team

The things that make RÖSLE  
special for you and your  
customers



### 1. The top priority: Unique quality

→ For anyone who loves cooking and dining in style, and for anyone who demands durability, RÖSLE utensils are the right choice. They're precision manufactured and carefully finished. Meticulous attention is paid to every detail, enhancing each product's performance, quality and design. We apply the highest standards – from the selection of actual raw material, through to the manufacturing and finishing processes. The RÖSLE name is only found on the very best utensils.

### 2. Simply superior grade: 18/10 stainless steel

→ 18/10 stainless steel is a high quality alloy containing 18% chrome and 10% nickel. This durable material does not transfer flavour or aromas, is hygienic, environment friendly and easy to clean. That's exactly why RÖSLE utensils are truly stainless steel utensils.

### 3. Well done: Top grade manufacture

→ Superior grade raw materials, state of the art technology, carefully monitored finishing. From cutting, deburring, punching, rolling and grinding to stamping, polishing, satinating and washing. Each production stage is executed with careful dedication. And that's our way of transforming a piece of steel into a RÖSLE product.

### 4. Pleasure and joy: Easy care and easy cleaning

→ Most RÖSLE items can simply be popped into a dishwasher for cleaning. And what's more, our stainless steel products are easy to keep in top condition. A damp cloth wipes away fingerprints, common washing-up liquid gets rid of fat and more stubborn stains. Chalk deposits can be removed using a 25% solution of vinegar, tea stains can be tackled with a soda solution and a mixture of boiling water and baking powder will make coffee stains disappear. Scouring agents and products containing high levels of bleach or disinfectants should be avoided.

### 5. The 5 Year Warranty

→ RÖSLE products are fun to have. From the very start. And we can guarantee their quality: For up to 5 years – that's far above the norm and any legal requirement. Perfect functioning, valid from the date of purchase. So remember: Keep your receipt!

A red rectangular banner with white text. On the left is a large white number "5". To its right, the words "Year", "RÖSLE", and "Warranty" are stacked vertically in a white sans-serif font. The text is framed by thin white lines.

# RÖSLE's distinctions

## Numerous design awards

→ Over the last 20 years, RÖSLE Kitchen Utensils have been showered with many renowned prizes, relevant to the sector. They're awarded by experts and specialist institutions in the field and that most critical panel of judges in the world: Consumers.



### → 9x Design Plus:

The Design Plus Award is given out annually for product design that sets new standards and points the way ahead: Nine RÖSLE products have received this prize.



### → 16x reddot:

Since 1955, the Nordrhein-Westfalen Design Centre annually awards a prize. It has become famous both nationally and abroad: the reddot award. 16 of RÖSLE's innovative utensils have received this mark for outstanding product design.



### → 6x Design Center Stuttgart:

RÖSLE has received the international award of the Design Center Stuttgart on no less than six occasions. Five times in 1989 alone – a great year!



### → 11x Sonderschau FORM:

Every year the Frankfurt trade fair 'Tendence Lifestyle' awards a prize to exhibitors: New items from RÖSLE swept it away eleven times.



### → 6x Industrie Forum Design Hannover:

Since 1953 the if Design-Award has come to be recognized as one of the most prestigious – RÖSLE has received it six times, most recently in 2009.



→ **3x Designpreis der Bundesrepublik Deutschland:**

The prize has been awarded since 1953 and is the highest official German award for product design. It is an honour in itself to appear on the list of nominees. RÖSLE has been nominated three times.



→ **5x Innovationspreis "KüchenInnovation des Jahres®" – Kategorie "Küchenaccessoires":**

Every year a panel of experts selects from a range of innovative products and lets customers be the final judges. The results: Five awards in the years 2007 to 2009 for RÖSLE!

**Stahl-Innovationspreis 1997**

→ **2x Stahl-Innovationspreis:**

An award is presented every three years by the German steel industry for innovative implementation of steel. In 1997 RÖSLE won it twice.

# 120 Years of RÖSLE



## **1888 Foundation of the company**

→ Karl Theodor Rösle - a master tinsmith from Schwabmünchen - established his company in the town centre of Marktoberdorf in the south of Germany in 1888. He strived to enhance traditional methods to meet modern standards of industrial production while retaining high standards of craftsmanship. Working together with a small team of collaborators, he started out manufacturing roofing components for the building industry.

**1903–1919**

Earliest Kitchen Utensils

**1920–1950**

18/10 stainless steel

In the thirties, RÖSLE first produced rustproof kitchen tools and cutlery

**1950–1980**

Three decades of constant growth

**1980–1995**

Premium class utensils produced for home use

**1995–1997**

Innovations: RÖSLE Bowl series and stainless steel Cooking Spoon





### The Company today

→ RÖSLE now sells around 3 million products annually supplying around 3500 clients, retail partners, department stores and gift shops in Germany - and around 7000 clients worldwide in more than 50 countries. Since 1995, RÖSLE has been trading through RÖSLE USA Corp. - its own affiliate in North America.

**Since 1997**

Global focus: RÖSLE is now an established brand in over 50 countries worldwide

**2000**

New Products - Function and Design in perfect harmony  
The Garlic Press and exquisite range of Graters and Slicers

**2003–2004**

Range expansion – Bar Utensils and *dialogue*

**2004**

Inauguration of RÖSLE Factory Outlet on the company premises

**2005**

Introduction of RÖSLE's Brand Shop for enhanced in-store presentation of RÖSLE products

**2010**

RÖSLE's Open Kitchen celebrates its 20th Birthday



# Annotation



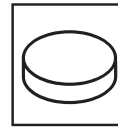
→ Discontinued Items – limited quantities



→ Spare Part, Accessories



→ New



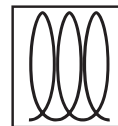
→ Electric



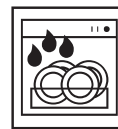
→ Ceramic



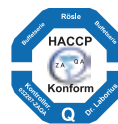
→ Gas



→ Induction



→ Dishwasher safe



→ Certified EU standard for hygiene

# Food preparation

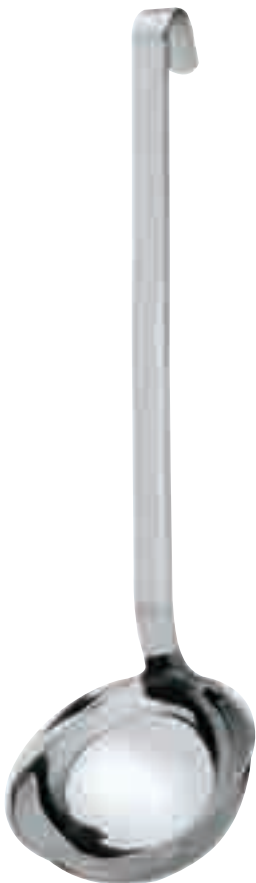
## **A pleasure from the start**

Eating is a vibrant experience connected to most of our senses. Yet with RÖSLE Kitchen Utensils appreciation begins long before the taste buds get excited – it starts with fit and functional kitchen utensils. RÖSLE's offer contains more than a hundred

unique and outstanding products for preparation and cooking, an A–Z for the gourmet with everything from the Apple/Pear Cutter to the Zester with Canelle.



# Kitchen and Serving Utensils




RÖSLE's extensive range of Kitchen and Serving Utensils comprises distinct types – Kitchen Utensils with hooks, Kitchen Utensils with round handles and Serving Utensils. Each range offers unique features. Kitchen Utensils with hooks are manufactured seamlessly all in one piece while the Kitchen Utensils with round handles are smooth and pleasant to hold.

## Enjoying a big scoop: The Ladle with pouring rim and hook

- **Rounded hook** for easy storage ready to hand in the Open Kitchen.
- **Sturdy handle** in 3 mm/0.1 in. gauge material, slightly curved, rounded edges, for comfortable handling.
- Handle set at **ergonomic angle**.
- High polish spoon with **all round pouring rim** for drip-free pouring.
- **Manufactured all in one piece** for increased stability and easy cleaning.
- **Available in five different sizes** for ladling and portioning.


## FOOD PREPARATION

Kitchen and Serving Utensils – Kitchen Utensils with hooks


Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents		
		cm	in.	cm	in.	liter	qt.	
<b>Ladle with pouring rim</b> With a choice of five different sizes and handle lengths this selection of ladles provides a made to measure solution for ladling and portioning. With all round pouring rim for drip-free pouring.	10006 1	25.5	10.0	6.0	2.4	0.04	0.04	
	10007 8	27.5	10.8	7.0	2.8	0.07	0.07	
	10008 5	30.0	11.8	8.0	3.1	0.12	0.13	
	10009 2	32.0	12.6	9.0	3.5	0.16	0.17	
	10010 8	34.5	13.6	10.0	3.9	0.23	0.24	


Design Award: FORM '94 

Suitable for use with: 


<b>Portioning Ladle</b> For ladling or portioning liquids of every consistency. The pouring lips on both sides of the ladle facilitate exact pouring. For right and left handed use.	10001 6	25.5	10.0	6.0	2.4	0.04	0.04	
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Design Award: FORM '94

Suitable for use with: 

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Measurements front part		
		cm	in.	cm	in.	cm	in.	
<b>Sauce Ladle</b> For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring.	10060 3	25.0	9.8			6.5 x 5.5	2.6 x 2.2	


Design Award: FORM '94

Suitable for use with: 


<b>Basting Spoon</b> For basting food in the oven and ladling from flat containers and pans. The long handle protects hands from heat.	10062 7	31.5	12.4			8.5 x 6.0	3.3 x 2.4	
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Design Award: FORM '94

Suitable for use with: 

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents		
		cm	in.	cm	in.	liter	qt.	
<b>Deep Skimmer</b> For blanching vegetables or fruit. The high rim prevents food from slipping off. The flat base helps lift delicate items especially carefully.	10041 2	33.0	13.0	11.0	4.3			

Design Award: FORM '94

Suitable for use with: 

## FOOD PREPARATION

Kitchen and Serving Utensils – Kitchen Utensils with hooks

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents	
			cm	in.	cm	in.	liter	qt.
	<b>Skimmer</b> For skimming, draining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and deals with delicate food very carefully.	10050 4 10052 8	32.0 35.0	12.6 13.8	10.0 12.0	3.9 4.7		
	Design Award: FORM '94		Suitable for use with: 					
	<b>Fine Skimmer</b> For skimming and straining pasta or noodles and lifting out deep-fried items. Liquid drains away quickly through the large area of fine perforations. Small pieces of food can be lifted out completely of the liquid.	10057 3	35.0	13.8	12.0	4.7		
	Design Award: FORM '94		Suitable for use with: 					
	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Measurements front part	
			cm	in.	cm	in.	cm	in.
	<b>Vegetable Spoon</b> To serve and portion well-drained vegetables. Fats and liquids quickly drain away through the perforations in the base of the spoon.	10064 1	31.5	12.4			8.5 x 6.0	3.3 x 2.4
	Design Award: FORM '94		Suitable for use with: 					
	<b>Pancake Slice</b> The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease.	10070 2	33.0	13.0			10.5 x 7.5	4.1 x 3.0
	Design Award: FORM '94		Suitable for use with: 					
	<b>Turning Slice perforated</b> When serving oil and fat efficiently drain away through the large perforated area in the blade. Ideal for fish and lasagne.	10071 9	33.0	13.0			10.5 x 7.5	4.1 x 3.0
	Design Award: FORM '94		Suitable for use with: 					





## FOOD PREPARATION

Kitchen and Serving Utensils – Kitchen Utensils with hooks

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Measurements front part		
		cm	in.	cm	in.	cm	in.	
<b>Fish Slice</b> The fine blade with its rounded edges allows delicate items such as fish to easily be lifted and turned without damage. The slots guarantee efficient drainage of fats and liquids.	10075 7	34.5	13.6			12.0 x 9.0	4.7 x 3.5	
Design Award: FORM '94		Suitable for use with: 						
<b>Turner</b> This ergonomically designed utensil sits comfortably in the hand when placing, turning or lifting food out of the pan.	10090 0	34.0	13.4			11.0 x 7.0	4.3 x 2.8	
Design Award: FORM '94		Suitable for use with: 						
<b>Spaghetti Spoon</b> The toothed rim and the hole in the centre solve all problems when lifting, stirring or serving spaghetti and noodles.	10087 0	29.5	11.6	7.0	2.8			
Design Award: FORM '94		Suitable for use with: 						
<b>Wok Turner</b> The ideal tool for lifting, turning, stirring and serving food from the Wok.	10110 5	31.0	12.2			8.5 x 9.0	3.3 x 3.5	
Design Award: FORM '94		Suitable for use with: 						
<b>Trout/Asparagus Slice</b> Ideally suited for lifting asparagus, boiled fish, potato slices and vegetables. The curvature of the blade prevents food from slipping off.	10120 4	38.0	15.0			11.5 x 16.0	4.5 x 6.3	
Design Award: FORM '94		Suitable for use with: 						
<b>Original White Sausage Lifter</b> Bavaria's sizzling new discovery for stylish and careful lifting of White Sausages out of pots, cauldrons and casseroles. Specially designed to optimize handling of sausages. The tender and fragile skin of the sausage remains impeccable and undamaged.	10123 5	33.5	13.2			11.5 x 3.6	4.5 x 1.4	
		Suitable for use with: 						

## FOOD PREPARATION

Kitchen and Serving Utensils – Kitchen Utensils with hooks

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm in.		Diameter cm in.		Measurements front part cm in.	
	<p><b>Original White Sausage Lifter in gift packaging</b> Bavaria's sizzling new discovery for stylish and careful lifting of White Sausages out of pots, cauldrons and casseroles. In attractive gift packaging.</p>	10124 2	33.5	13.2		11.5 x 3.6	4.5 x 1.4
Suitable for use with: 							
	<p><b>Roasting Fork</b> The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage.</p>	10085 6	34.0	13.4		9.5 x 3.2	3.7 x 1.3
Design Award: <b>FORM '94</b> <span style="margin-left: 200px;">Suitable for use with: </span>							



## FOOD PREPARATION

Kitchen and Serving Utensils – Kitchen Utensils with round handles

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents		
		cm	in.	cm	in.	liter	qt.	
<b>Ladle with pouring rim</b> Three different sizes and handle lengths for ladling and portioning. With all round pouring rim for drip-free pouring.	10608 7	31.5	12.4	8.0	3.1	0.11	0.12	
	10609 4	33.5	13.2	9.0	3.5	0.16	0.17	
Suitable for use with: 								
<b>Sauce Ladle</b> For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring.	10660 5	26.5	10.4					
Suitable for use with: 								
<b>Basting Spoon</b> For basting food in the oven. The long handle protects hands from heat.	10662 9	33.0	13.0					
Suitable for use with: 								
<b>Basting Spoon silicone</b> For basting and portioning food in the oven or pots and pans. Ideal for use in coated pans. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	10621 6	33.0	13.0					
Suitable for use with: 								
<b>Deep Skimmer</b> For blanching vegetables or fruit. The high rim prevents food from slipping off. The flat base helps lift delicate items especially carefully.	10641 4	34.5	13.6	11.0	4.3			
Suitable for use with: 								
<b>Skimmer</b> Flat design with large perforations for skimming, straining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and deals with delicate food very carefully.	10652 0	36.5	14.4	12.0	4.7			
Suitable for use with: 								

## FOOD PREPARATION







Kitchen and Serving Utensils – Kitchen Utensils with round handles

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents	
			cm	in.	cm	in.	liter	qt.
	<b>Turning Slice perforated</b> The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease. The perforations allow efficient drainage of fats and liquids.	10671 1	34.5	13.6				
Suitable for use with: 								
	<b>Turner silicone</b> For turning, dividing, lifting and portioning in coated pans. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	10622 3	35.5	14.0				
Suitable for use with: 								
	<b>Turner flexible</b> The turner is formed from round wire loops with no corners or sharp edges. The angled handle is an additional plus for easy handling.	10680 3	34.5	13.6				
Suitable for use with: 								
	<b>Spaghetti Spoon</b> The toothed rim and the hole in the centre solve all problems when lifting, stirring or serving spaghetti and noodles.	10687 2	31.0	12.2	7.0	2.8		
Suitable for use with: 								
	<b>Roasting Fork</b> The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage.	<input checked="" type="checkbox"/> 10685 8	35.5	14.0				
Suitable for use with: 								
	<b>Wire Skimmer</b> For lifting out fried food. The front part of this skimmer is from a wire loop. The wide distance between wires ensures quick and efficient draining away of fats.	95681 1 95682 8	38.5 40.0	15.2 15.7	12.0 14.0	4.7 5.5		
Suitable for use with: 								



## FOOD PREPARATION

Kitchen and Serving Utensils – Kitchen Utensils with round handles

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents		
		cm	in.	cm	in.	liter	qt.	
<b>Wire Skimmer (fine mesh)</b> The fine wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.	95781 8	38.5	15.2	12.0	4.7			
	95782 5	40.0	15.7	14.0	5.5			
Suitable for use with:  								
<b>Wire Skimmer (coarse mesh)</b> The coarse wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.	95791 7	38.5	15.2	12.0	4.7			
	95792 4	40.0	15.7	14.0	5.5			
Suitable for use with:  								

## FOOD PREPARATION

Kitchen and Serving Utensils – Intelligent Mini Utensils/Serving Utensils

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter	
			cm	in.	cm	in.
	<b>Mini Dip Ladle</b> For serving and portioning sauces, dips, relishes, corn, etc. Two Intelligent Mini Utensils can be combined into a pair of tongs by the patented coupling mechanism. In attractive gift packaging.	☑ 10460 1	15.0	5.9	4.5	1.8
Suitable for use with: 						
	<b>Mini Serving Spoon</b> For serving and portioning tidbits such as prawn cocktails, tapas or starters. Two Intelligent Mini Utensils can be combined into a pair of tongs by the patented coupling mechanism. In attractive gift packaging.	☑ 10461 8	15.0	5.9		
Suitable for use with: 						
	<b>Mini Serving Spoon slotted</b> Similar to item no.: 10461 but with slotted base to drain excess juice, brine or other conserving agents. Two Intelligent Mini Utensils can be combined into a pair of tongs by the patented coupling mechanism. In attractive gift packaging.	☑ 10462 5	15.0	5.9		
Suitable for use with: 						
	<b>Mini Serving Fork</b> For serving and arranging slices of ham, salami and cheese as well as for gherkins or fruit segments. Two Intelligent Mini Utensils can be combined into a pair of tongs by the patented coupling mechanism. In attractive gift packaging.	☑ 10463 2	15.0	5.9		
Suitable for use with: 						
	<b>Article description</b> <b>Use and advantages</b>	<b>Europ. Bar Code</b> <b>4004293</b> <b>Art.-No. Ctrl.-No.</b>				
	<b>Salad Serving Spoon Set</b> The set comprises the Serving Spoon and the Serving Spoon slotted. Perfect for serving and portioning all types of salad, such as lettuce, coleslaw, Russian salad etc. In attractive gift packaging.	10795 4				
Design Award: 		Suitable for use with: 				







## FOOD PREPARATION

Kitchen and Serving Utensils – Serving Utensils Series 600

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Measurements front part		
		cm	in.	cm	in.	cm	in.	
<b>Soup Serving Ladle</b> For serving and portioning soups. The spoon with its diameter of 8.5 cm/3.3 in. holds approx. 110 ml/0.12 qt. Incorporates a pouring rim for drip-free pouring. Seamless one piece manufacture.	12602 3	30.0	11.8	8.5	3.3			
Suitable for use with: 								
<b>Serving Ladle</b> For serving and portioning small quantities. The ladle has a diameter of approx. 7.0 cm/2.8 in. and holds approx. 70 ml/0.07 qt. Incorporates a pouring rim for drip-free pouring. Seamless one piece manufacture.	12604 7	25.0	9.8	7.0	2.8			
Suitable for use with: 								
<b>Sauce Ladle</b> For serving and portioning sauces. The two incorporated pouring lips of the oval-shaped ladle ensure exact and drip-free pouring. Seamless one piece manufacture.	12607 8	18.0	7.1	5.0	2.0	5.0 x 6.5	2.0 x 2.6	
Suitable for use with: 								
<b>Vegetable Spoon</b> For serving and portioning any side dish. Seamless one piece manufacture.	12615 3	24.0	9.4			7.5 x 5.8	3.0 x 2.3	
Suitable for use with: 								
<b>Salad Spoon</b> Excess dressing drains through the slot in the spoon base. Proves useful for serving side dishes and fruit. Seamless one piece manufacture.	12616 0	24.0	9.4			7.5 x 5.8	3.0 x 2.3	
Suitable for use with: 								
<b>Serving Spoon</b> For serving and portioning any side dish. Especially suitable for serving potatoes and dumplings due to wider spoon end. Seamless one piece manufacture.	12618 4	21.0	8.3			7.5 x 5.8	3.0 x 2.3	
Suitable for use with: 								


## FOOD PREPARATION

Kitchen and Serving Utensils – Serving Utensils Series 600


	Article description Use and advantages	Europ. Bar Code	Total length		Diameter		Measurements front part	
		4004293 Art.-No. Ctrl.-No.	cm	in.	cm	in.	cm	in.
	<b>Serving Fork</b> The two pronged fork is just the tool for serving salami, cheese, ham or meat. Seamless one piece manufacture.	12622 1	20.0	7.9			5.0 x 1.5	2.0 x 0.6
Suitable for use with: 								
	<b>Pie Server</b> For serving cake and portioning gateaux. The triangular blade is 11 cm/4.4 in. in length. The handle is set at a cornered angle to the blade for better handling. Seamless one piece manufacture.	12640 5	23.0	9.1			11.0 x 5.0	4.3 x 2.0
Suitable for use with: 								
	<b>Salad Tongs</b> Serving tongs suitable for meat, salads and vegetables. One smooth blade edge, one toothed. Manufactured in 1.5 mm/0.06 in. gauge stainless steel, seamless one piece manufacture.	95280 6	27.0	10.6			7.0 x 5.5	2.8 x 2.2
Suitable for use with: 								

## FOOD PREPARATION


Kitchen and Serving Utensils – Serving Utensils Series 700

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Contents		Measurements front part		
		cm	in.	liter	qt.	cm	in.	
<b>Sauce Ladle</b> For serving and portioning sauces. The oval-shaped ladle with its all-round pouring rim ensures drip-free pouring. Seamless one piece manufacture.	24063 7	28.0	11.0	0.05	0.05	6.0 x 7.0	2.4 x 2.8	

Suitable for use with: 


Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents		
		cm	in.	cm	in.	liter	qt.	
<b>Dressing Ladle</b> The round ladle with its all-round pouring rim ensures exact drip-free pouring. The handle is set at a right angle to the spoon making it an ideal utensil for use in narrow containers. Seamless one piece manufacture.	24064 4	29.0	11.4	6.0	2.4	0.04	0.04	

Suitable for use with: 

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Measurements front part		
		cm	in.	cm	in.	cm	in.	
<b>Spaghetti Spoon</b> The forked sides and the hole in the centre solve all problems when lifting, stirring or serving spaghetti and noodles. Seamless one piece manufacture.	24065 1	32.0	12.6			8.5 x 6.5	3.3 x 2.6	

Suitable for use with: 

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Measurements front part		
		cm	in.	cm	in.	cm	in.	
<b>Basting Spoon straight</b> The handle is set at a low angle to the spoon so it is ideal for basting food as well as for serving at the buffet. Seamless one piece manufacture.	24066 8	33.7	13.3			10.0 x 7.0	3.9 x 2.8	







Suitable for use with: 

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Measurements front part		
		cm	in.	cm	in.	cm	in.	
<b>Straining Spoon</b> For serving and portioning any side dish. Liquids drain through the perforations in the base of the spoon. Seamless one piece manufacture.	24067 5	33.7	13.3			10.0 x 7.0	3.9 x 2.8	

Suitable for use with: 

## FOOD PREPARATION











Kitchen and Serving Utensils – Serving Utensils Series 700

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Measurements front part	
			cm	in.	cm	in.	cm	in.
	<b>Ladle</b> Incorporates an all-round pouring rim for exact drip-free pouring. Seamless one piece manufacture.	24068 2	31.6	12.4	10.0	3.9		
Suitable for use with: 								
	<b>Roasting Fork</b> The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage. Seamless one piece manufacture.	24069 9	34.1	13.4			10.0 x 3.0	3.9 x 1.2
Suitable for use with: 								
	<b>Perforated Turner</b> Just the thing for dividing and portioning food such as quiches or soufflés. The large perforations in the spoon base allow fat and liquids to drain well. Seamless one piece manufacture.	24070 5	38.0	15.0			12.0 x 9.0	4.7 x 3.5
Suitable for use with: 								









## FOOD PREPARATION

Kitchen and Serving Utensils – Buffet *DeLuxe* Utensils

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents		
		cm	in.	cm	in.	liter	qt.	
<p><b>Ladle with pouring rim</b> For ladling and portioning. With all round pouring rim. Serving series for buffets with handles from synthetic material that absorb very little heat. Ergonomically shaped for comfortable use. The handle features two stop positions that restrain slipping into serving containers or chafing dishes.</p>	10250 8	38.0	15.0	9.0	3.5	0.16	0.17	
Suitable for use with: 								
<p><b>Basting Spoon</b> For serving at the buffet, basting or dressing. Serving series for buffets with handles from synthetic material that absorb very little heat. Ergonomically shaped for comfortable use. Handle features two stop positions that restrain slipping into serving containers or chafing dishes.</p>	10251 5	39.5	15.6					
Suitable for use with: 								
<p><b>Turning Slice perforated</b> For dividing and portioning food. The large perforations in the utensil allow liquids to drain well. Serving series for buffets with handles from synthetic material that absorb very little heat. Ergonomically shaped for comfortable use. The handle features two stop positions that restrain slipping into serving containers or chafing dishes.</p>	10252 2	42.0	16.5					
Suitable for use with: 								
<p><b>Spaghetti Spoon</b> The toothed rim and the hole in the centre solve all problems when lifting, portioning or serving spaghetti and noodles. Serving series for buffets with handles from synthetic material that absorb very little heat. Ergonomically shaped. The handle features two stop positions that restrain slipping into serving containers or chafing dishes.</p>	10253 9	37.5	14.8	6.5	2.6			
Suitable for use with: 								
<p><b>Roasting Fork</b> The long, sharp prong tips are just the thing for turning and lifting meat without damaging fibers. Serving series for buffets with handles from synthetic material that absorb very little heat. Ergonomically shaped for comfortable use. The handle features two stop positions that restrain slipping into serving containers or chafing dishes.</p>	10254 6	42.0	16.5					
Suitable for use with: 								









## BUFFET UTENSILS

Kitchen and Serving Utensils – Buffet Utensils

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents		
			cm	in.	cm	in.	liter	qt.	
	<b>Wire Skimmer</b> For lifting out fried food. The front part of this skimmer is from a wire loop. The wide distance between wires ensures quick and efficient draining away of fats.	95681 1	38.5	15.2	12.0	4.7			
		95682 8	40.0	15.7	14.0	5.5			
		Suitable for use with: 							
	<b>Wire Skimmer (fine mesh)</b> The fine wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.	95781 8	38.5	15.2	12.0	4.7			
		95782 5	40.0	15.7	14.0	5.5			
		Suitable for use with: 							
	<b>Wire Skimmer (coarse mesh)</b> The coarse wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.	95791 7	38.5	15.2	12.0	4.7			
		95792 4	40.0	15.7	14.0	5.5			
		Suitable for use with: 							


## FOOD PREPARATION

### Grill Utensils



Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length				
		cm	in.			
<b>Barbecue Turner</b> Burgers or steaks – with the slanted edge of the Barbecue Turner blade, meat is effortlessly lifted from the grill.	12365 7	46.0	18.1			
Suitable for use with: 						
<b>Barbecue Fork</b> The slender prongs of the fork hardly prick the flesh, preventing loss of juice and keeping it juicy and tender.	12366 4	46.0	18.1			
Suitable for use with: 						
<b>Barbecue Basting Brush</b> The Barbecue Basting Brush with double utility: a scoop style face for ladling sauces and a basting face for spreading marinades. The heat resistant, silicone front part is easy to clean and also replaceable.	12367 1	46.0	18.1			
Suitable for use with: 						
<b>Barbecue Cleaning Brush</b> The four robust, spiral-shaped brushes with their short, brass bristles wind into every awkward corner of the grill. The brushes rotate and can simply be replaced when necessary. Suitable for use at every type of grill including cast iron or stainless steel.	12368 8	46.0	18.1			
Suitable for use with: 						
<b>Locking Tongs</b> The Locking Tongs with their patented coupling mechanism can be opened and locked together using just one hand. Safe and comfortable handling is assured through the ergonomic design of the Locking Tongs. Space-saving storage in locked position.	12915 4 12916 1 12917 8	23.0 30.0 40.0	9.1 11.8 15.7			
<b>Design Award:</b>   	Suitable for use with: 					
<b>Grill Tongs curved</b> The classic among grill tongs. Balanced spring tension and precise distribution of pressure to the tips of the tongs ensure good and efficient handling when barbecuing. Grilled food is securely held due to the curvature of the tips.	12374 9	35.5	14.0			
Suitable for use with: 						


## FOOD PREPARATION


### Grill Utensils



	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length			
			cm	in.		
	<b>Grill Tongs straight</b> The classic among grill tongs. Balanced spring tension and precise distribution of pressure to the tips of the tongs ensure good and efficient handling when barbecuing. Grilled food is securely held due to the curvature of the tips.	12378 7	37.0	14.6		


Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Blade length		Blade width	
			cm	in.	cm	in.	cm	in.
	<b>Grill Scraper</b> Flexible blade, straight front edge, firm grip – leaves no remnants. For turning food on the grill and for easy and effective cleaning of all kinds of grill plates such as Teppan-yaki types. Manufactured entirely from stainless steel. Dishwasher safe.	 12565 1	23.0	9.1	11.0	4.3	10.0	3.9

Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Measurements front part	
			cm	in.	cm	in.
	<b>Gourmet-Thermometer</b> Features an illuminated digital temperature display and measures in both Celsius and Fahrenheit in a range from –40 °C to +200 °C/–40 °F to +392 °F. For quick measuring of temperatures, e.g. when roasting and deep-frying, preparing infant food as well as for wine and tea.	16245 8	22.0	8.7	12.0	4.7

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Total length	
			cm	in.	cm	in.
	<b>Steak and Meat Thermometer (Set of 4)</b> Four thermometers in four colours. Each of them has two functions: One for frying steaks and one for roasting specific types of meat such as poultry, beef, lamb or pork. Easy to read display. For use at the grill, in the frying pan and in the oven. Dishwasher safe.	 16238 0	2.5	1.0	6.5	2.6

Suitable for use with: 

## FOOD PREPARATION

Hotel Kitchen Utensils

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Contents		
		cm	in.	cm	in.	liter	qt.	
<b>Ladle with pouring rim</b> Various sizes and handle lengths and all round pouring rim for drip-free pouring. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Matt bowl and handle, seamless one piece manufacture.	24006 4	34.0	13.4	6.0	2.4	0.05	0.05	
	24007 1	37.5	14.8	7.0	2.8	0.07	0.07	
	24008 8	38.0	15.0	8.0	3.1	0.12	0.13	
	24009 5	41.5	16.3	9.0	3.5	0.15	0.16	
	24010 1	43.0	16.9	10.0	3.9	0.25	0.26	
	24011 8	45.0	17.7	11.0	4.3	0.30	0.32	
	24012 5	46.0	18.1	12.0	4.7	0.40	0.42	
	24014 9	47.0	18.5	14.0	5.5	0.60	0.63	
24016 3	48.0	18.9	16.0	6.3	1.00	1.06		

Suitable for use with:

<b>Portioning Ladle</b> The ladle base with its two pouring lips ensures exact drip-free pouring. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Matt spoon and handle, seamless one piece manufacture.	<input checked="" type="checkbox"/> 24001 9	33.0	13.0	6.0	2.4	0.05	0.05	
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Suitable for use with:

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Measurements front part		
		cm	in.	cm	in.	cm	in.	
<b>Skimmer</b> Various sizes and handle lengths. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Matt spoon and handle, seamless one piece manufacture.	24108 5	40.0	15.7	8.0	3.1			
	24110 8	41.0	16.1	10.0	3.9			
	24112 2	48.0	18.9	12.0	4.7			
	24114 6	51.0	20.1	14.0	5.5			
	<input checked="" type="checkbox"/> 24116 0	52.0	20.5	16.0	6.3			

Suitable for use with:

<b>Spider Skimmer</b> Various sizes and handle lengths with robust 5 mm/0.02 in. gauge wire handle. Completely from 18/10 stainless steel with hanging hook.	24090 3	40.0	15.7	16.0	6.3			
	24093 4	45.0	17.7	22.0	8.7			







Suitable for use with:

<b>Roasting Fork</b> With extra long and pointed sharp prongs from 18/10 stainless steel, extra strong, seamless one piece manufacture.	24190 0	48.0	18.9			11.5 x 4.0	4.5 x 1.6	
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Suitable for use with:

## FOOD PREPARATION

Hotel Kitchen Utensils

	Article description Use and advantages	Europ. Bar Code	Total length		Diameter		Measurements front part	
		4004293 Art.-No. Ctrl.-No.	cm	in.	cm	in.	cm	in.
	<b>Turning Slice</b> For turning, dividing, lifting and portioning food such as quiches and soufflés. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Seamless one piece manufacture.	24191 7	49.0	19.3			12.0 x 11.0	4.7 x 4.3
Suitable for use with: 								
	<b>Perforated Turning Slice</b> For turning, dividing and portioning food such as quiches and soufflés. The large perforations in the blade base allow fat and liquids to drain well. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Seamless one piece manufacture.	24192 4	49.0	19.3			12.0 x 11.0	4.7 x 4.3
Suitable for use with: 								
	<b>Flat Turner</b> For turning, dividing and portioning food. Completely from 18/10 stainless steel, extra strong manufacture with hanging hook. Seamless one piece manufacture.	24193 1 24194 8	44.0 65.0	17.3 25.6			15.5 x 14.0 15.5 x 14.0	6.1 x 5.5 6.1 x 5.5
Suitable for use with: 								

## FOOD PREPARATION


### Palettes and Spatulas


Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Blade length		Blade width		
		cm	in.	cm	in.	cm	in.	
<b>Straight Palette</b> For smoothing pastries, creams and icings and for lifting cakes and pies.	12552 1	39.0	15.4	25.0	9.8	3.5	1.4	
Design Award: <b>FORM '90</b>								
<b>Angled Palette</b> The angled blade allows spreading and smoothing of glazes and icing while still in the baking form and easy lifting out of moulds.	12558 3	38.0	15.0	25.0	9.8	3.5	1.4	
Design Award: <b>FORM '90</b>								
<b>Angled Spatula</b> The angled blade allows easy lifting out of pans, moulds or baking trays. The straight edge is useful for cutting.	12564 4 12543 9	26.0 32.0	10.2 12.6	13.5 17.5	5.3 6.9	6.5 6.5	2.6 2.6	
Design Award: <b>FORM '90</b>								
<b>Angled Spatula silicone</b> For easy turning and lifting out of pans, moulds or baking trays. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	10623 0	26.0	10.2	13.5	5.3	6.7	2.6	
<b>Angled Spatula perforated</b> The angled blade allows easy lifting out of pans, moulds or baking trays. Fats and liquids drain easily through the perforations.	12546 0 12547 7	26.0 32.0	10.2 12.6	13.5 17.5	5.3 6.9	6.5 6.5	2.6 2.6	
Design Award: <b>FORM '90</b>								
<b>Grill Scraper</b> Flexible blade, straight front edge, firm grip – leaves no remnants. For turning food on the grill and for easy and effective cleaning of all kinds of grill plates such as Teppanyaki types. Manufactured entirely from stainless steel. Dishwasher safe.	12565 1	23.0	9.1	11.0	4.3	10.0	3.9	

Suitable for use with: 


## FOOD PREPARATION

### Palettes and Spatulas

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
			cm	in.	cm	in.	cm	in.
	<b>Pizza Server</b> Pizza can easily be portioned with the scalloped edge and the wide palette is ideal for lifting up portions for serving.	12756 3	28.0	11.0	10.0	3.9		

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Blade length		Blade width	
			cm	in.	cm	in.	cm	in.
	<b>Pastry Knife</b> For vertical cutting and horizontal dividing of cakes and gateaux. Finely serrated edge for neat cutting of delicate sponges.	12566 8	39.0	15.4	25.0	9.8	3.5	1.4

Design Award: **FORM '90**

	<b>Pie/Gateau Server</b> For cutting and dividing of pies and gateaux. The finely serrated edge facilitates neat cutting. The elongated triangular shape is perfect for safe lifting of cake segments.	12568 2	30.0	11.8	18.0	7.1	5.0	2.0
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Design Award: **FORM '90**



## FOOD PREPARATION

### Pastry Utensils

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Brush width		
		cm	in.	cm	in.	
<b>Pastry Brush</b> The head of the Pastry Brush is from pure natural bristle. The wide bristle head is ideal for glazing or greasing large areas. Rounded corners allow precise spreading of glazes and decorative finishes. Available in different widths. With wire handle.	12467 8	21.5	8.5	2.5	1.0	
	12468 5	23.5	9.3	3.5	1.4	
	12469 2	25.5	10.0	4.5	1.8	

<b>Pastry Brush silicone</b> Pastry brush with wire handle. The wide bristle head of the brush has a high storage capacity. Temperature resistant from -70 °C to +220 °C/-94 °F to 428 °F.	12428 9	26.0	10.2	4.5	1.8	
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Suitable for use with:

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Width		
		cm	in.	cm	in.	
<b>Spatula white</b> The front part of the spatula is from hard-wearing silicone and resistant to temperatures from -70 °C to +220 °C/-94 °F to 428 °F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.	12450 0	20.0	7.9	2.75	1.08	
	12475 3	26.0	10.2	2.75	1.08	
	12455 5	26.0	10.2	5.00	1.97	
	12460 9	32.0	12.6	7.50	2.95	

Suitable for use with:

<b>Spatula blue</b> The front part of the spatula is from hard-wearing silicone and resistant to temperatures from -70 °C to +220 °C/-94 °F to 428 °F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.	12451 7	20.0	7.9	2.75	1.08	
	12456 2	26.0	10.2	5.00	1.97	
	12461 6	32.0	12.6	7.50	2.95	


Suitable for use with:

<b>Spatula red</b> The front part of the spatula is from hard-wearing silicone and resistant to temperatures from -70 °C to +220 °C/-94 °F to 428 °F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.	12452 4	20.0	7.9	2.75	1.08	
	12457 9	26.0	10.2	5.00	1.97	
	12462 3	32.0	12.6	7.50	2.95	


Suitable for use with:

## FOOD PREPARATION


### Pastry Utensils


	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Width	
			cm	in.	cm	in.	cm	in.
	<b>Pastry Roller</b> With the Pastry Roller pastry dough can be spread into the outer corners of the baking tray. The smooth running ball bearing ensures effortless work. The polished surface of the roller prevents sticking and is easy to clean.	12721 1	23.0	9.1	3.8	1.5		

Suitable for use with: 


	<b>Rolling Pin</b> The handles of the Rolling Pin are fitted with smooth running bearings to ensure effortless work. The high polish surface of the stainless steel roller prevents dough from sticking and is easy to clean.	12489 0	47.0	18.5	6.0	2.4		
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Design Award: **FORM '90**


Suitable for use with: 

	<b>Pastry Wheel</b> For neat cutting of rolled out pastry. The wavy edge of the cutting wheel cuts the pastry in decorative design.	12720 4	19.5	7.7	7.0	2.8		
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Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height	
			cm	in.	cm	in.
	<b>Egg White Separator</b> With special rim for cracking eggshell. A recess collects the egg yolk while the egg white slips through. Large receptacle for up to 6 egg whites (190 ml/0.2 qt.) featuring practical handles. Manufactured entirely in stainless steel, dishwasher safe.	12814 0	11.0	4.3	8.5	3.3

Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Width	
			cm	in.	cm	in.	cm	in.
	<b>Piping Bags</b> Made from high quality cotton fabric, treated with several layers of protective coating, these Piping Bags can be boiled, are impermeable and food safe.	94344 6 94348 4	40.0	15.7				
			50.0	19.7				

Suitable for use with: 

## FOOD PREPARATION

### Pastry Utensils

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Width	
		cm	in.	cm	in.	cm	in.
<b>Nozzles</b> For precise piping with cream or icing as well as for filling éclairs and for decorations. Set of 6 stainless steel nozzles for manifold shapes and designs.	94330 9						



Suitable for use with: 

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
		cm	in.	liter	qt.	cm	in.
<b>Confectionery Funnel</b> Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles (Ø 4 mm/0.2 in. and 6 mm/0.24 in.). Without nozzle: 11 mm/0.4 in. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble. Dishwasher safe.	N 16229 8	19.0	7.5	1.2	1.3	22.0	8.7



Suitable for use with: 

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height	
		cm	in.	cm	in.
<b>Kitchen Torch</b> Ideal for desserts such as Crème Brûlée, as well as for vegetables or meat. Adjustable dial for flame regulation (up to 1300 °C/2.372 °F). Topple free base and practical setting for continuous operation (up to 60 minutes). Refillable with commonly available lighter gas. GS and TÜV approved. With child proof safety switch.	N 12844 7			17.0	6.7



# Whisks and Cooking Spoons



New whisks whisk well. RÖSLE's got just the right type of whisk for every job: stirring, beating and folding. There's a choice of twelve different versions with wire loops varying in length, strength and gauge as well as in shape and elasticity to tackle the intricacies of each task. The thin and flexible wire loops of RÖSLE's Egg Whisk are just right for whipping up cream and other light and frothy desserts. The French Whisk from RÖSLE on the other hand boasts quite different qualities with its strong and sturdy wire loops plus additional reinforcement. It's especially useful for mixing heavy dough and thick batter. Conclusion: Equipped with the right whisk, all preparation and mixing jobs can be transformed into pleasant tasks to be accomplished with ease.

## Whisking things up: The Egg Whisk

- **Hanging Ring** for easy storage ready to hand in the Open Kitchen.
- **Round stainless steel handle** smooth and comfortable to hold when whisking and beating.
- **Weight balanced evenly** between handle and front part facilitates work.
- **Sturdy wire loops** with watertight anchorage into the handle.

## FOOD PREPARATION

### Whisks and Cooking Spoons

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Number of wires		Diameter		
		cm	in.			cm	in.	
<b>Egg Whisk</b> Wide spacing of the fine wires and a slender handle effortlessly produce light and airy results when whisking mixes of liquid or semi-liquid consistency. Suitable for pancake batters, cream mixes, sauces and soups.	95598 2	17.0	6.7	12	12			
	95599 9	22.0	8.7	14	14			
	95600 2	27.0	10.6	14	14			
	95601 9	32.0	12.6	14	14			
Suitable for use with: 								
<b>Egg Whisk silicone</b> For whisking or beating liquid and semi-liquid consistencies. Ideal for preparing soups, cream puddings and pancake batter. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	95605 7	22.0	8.7	12	12			
	95606 4	27.0	10.6	12	12			
Suitable for use with: 								
<b>Balloon Whisk/Beater</b> The robust handle in combination with flexible, densely positioned wires guarantees good results when whisking mixes of thick or semi liquid consistency. Suitable for whipping cream and egg-white.	95610 1	27.0	10.6	24	24			
	95611 8	32.0	12.6	24	24			
	95612 5	37.0	14.6	24	24			
Suitable for use with: 								
<b>French Whisk</b> Thick wires and a robust handle for easy beating of mixes of thick consistency such as various types of batter. For increased stirring efficiency, wires are firmly secured at the top of the handle by means of a stainless steel ring which reinforces their stability.	95622 4	37.0	14.6	16	16			
	95623 1	42.0	16.5	16	16			
Suitable for use with: 								
<b>Jug Whisk</b> The slender form of the Jug Whisk is ideal for whisking in narrow containers and glasses. Food and drinks can be quickly and easily stirred or twirled. Suitable for shakes and dressings.	95580 7	22.0	8.7	12	12	3.8	1.5	
	95581 4	27.0	10.6	12	12	4.1	1.6	
Suitable for use with: 								
<b>Flat Whisk</b> The flat shape of the whisk is especially suitable for stirring small quantities and for folding ingredients in gently when working with delicate mixes. Perfect for blending ingredients and beating eggs.	95651 4	22.0	8.7	8	8			
	95652 1	27.0	10.6	8	8			
Suitable for use with: 								
Design Award: FORM '94		Suitable for use with: 						



## FOOD PREPARATION

### Whisks and Cooking Spoons

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.		Total length cm in.		Number of wires		Diameter cm in.	
	<b>Flat Whisk silicone</b> The flat shape of the whisk is especially suitable for stirring small quantities. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	95655 2		22.0	8.7	8	8		
		95656 9		27.0	10.6	8	8		
Suitable for use with: 									
	<b>Twirl Whisk</b> The flexible spiral shape of the Twirl Whisk facilitates airy beating of mixes reaching the base and all corners of the container and preventing unevenness in the mix. Specially suitable for processing small quantities of custard or gelatine in narrow containers.	95571 5		22.0	8.7	1	1	4.5	1.8
		95572 2		27.0	10.6	1	1	5.0	2.0
Design Award: <b>FORM '94</b> Suitable for use with: 									
	<b>Spiral Whisk</b> This clever whisk reaches all areas of the pot i.e. the base as well as awkward corners between pot base and wall. Just perfect for sauces.	95541 8		22.0	8.7				
		95542 5		27.0	10.6				
Suitable for use with: 									
	<b>Spiral Whisk silicone</b> This clever whisk reaches all areas of the pot, i.e. the base as well as corners between pot base and wall. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	95544 9		22.0	8.7				
		95545 6		27.0	10.6				
Suitable for use with: 									
	<b>Cooking Spoon classical</b> This Cooking Spoon is completely from stainless steel, strong, durable and hygienic. Perfect for stirring, beating and blending.	95671 2		31.5	12.4				
Design Award:  Suitable for use with: 									
	<b>Cooking Spoon classical silicone</b> For mixing and folding in. Ideal for use in coated pans. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	10620 9		31.5	12.4				
Suitable for use with: 									







## FOOD PREPARATION

Whisks and Cooking Spoons

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm in.		Handle length cm in.		
<b>Dual Speed Frother</b> Froths at two speeds: A fast speed for frothing milk and milkshakes, and a slow speed for vinaigrettes. Drive shaft from special hardened steel. Runs on two AAA batteries. With Hanging Ring for Open Kitchen storage. Manufactured from 18/10 stainless steel.	 12843 0	21.0	8.3	10.0	3.9	

## FOOD PREPARATION

### Hotel Whisks

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Number of wires	Diameter	
			cm	in.		cm	in.
	<b>Egg Whisk</b> Wide spacing of the fine wires enables effortless whisking of mixes of liquid or semi-liquid consistency. Designed for daily use in catering.	24086 6	25.0	9.8			
		24087 3	30.0	11.8			
		24088 0	35.0	13.8			
Suitable for use with: 							
	<b>Balloon Whisk/Beater</b> The flexible, densely positioned wires guarantee good results when whisking mixes of thick or semi liquid consistency. Designed for daily use in catering.	24056 9	30.0	11.8			
		24057 6	35.0	13.8			
		24058 3	40.0	15.7			
Suitable for use with: 							
	<b>French Whisk</b> Robust wires for easy beating of mixes of thick consistency such as various types of dough. Designed for daily use in catering.	24048 4	35.0	13.8			
		24049 1	40.0	15.7			
		24050 7	45.0	17.7			
Suitable for use with: 							



# Notes



# Kitchen Tools



Some jobs call for extraordinary solutions. That's precisely why RÖSLE has developed its range of Kitchen Tools with items such as the Swivel Peeler, Tomato/Kiwi Peeler and Julienne Peeler – for right or left handed use. And then there's the Pineapple Cutter, the Garlic Press and the Decorating Knife. If you're decorating, preparing, garnishing or simply opening, cutting, squeezing or cracking – you need look no further: We've got that special tool you're looking for!



## Especially for you: The Tomato/Mozzarella Slicer

- **Ten parallel positioned blades with serrated edges** guarantee neat and equal slices.
- **Base from synthetic material** ensures a clean and perfect cut right through Mozzarella cheese or tomatoes.
- **Two handles** for optimum appliance and distribution of pressure.
- Manufactured from **18/10 stainless steel, special knife steel and synthetic material**.



## FOOD PREPARATION

Kitchen Tools – Peeling

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Handle length			
		cm	in.	cm	in.		
<b>Grapefruit/Orange Knife</b> The canelle is sharpened on both sides and useful for peeling and decorative garnishing. The curved, serrated edge of the blade facilitates scooping out whole segments from partitioned fruit.	12728 0	22.0	8.7	10.0	3.9		
<b>Julienne Peeler</b> The serrated swivel blade of the Julienne Peeler cuts fine strips in true Julienne style. Perfect for garnishing salads and soups and for Eastern cuisine.	12727 3	17.0	6.7	10.0	3.9		
<b>Swivel Peeler extra fine</b> The swivel and extra sharp blade peels thin strips from vegetable or fruit. It is sharpened on both edges and allows work in both directions. Suitable for right or left-handers.	12729 7	19.0	7.5	10.0	3.9		
<b>Swivel Peeler right-handed</b> The swivel blade is ideal for peeling vegetables and fruit with skins of medium thickness. The tip of the tool sharpened on both sides is useful for quickly removing potato eyes or other blemishes. Intended for right-hand use and peeling movement towards the user. Blade exchangeable.	12732 7	19.0	7.5	10.0	3.9		
<b>Swivel Peeler left-handed</b> The swivel blade is ideal for peeling vegetables and fruit with skins of medium thickness. The tip of the tool is sharpened on both sides and useful for quickly removing potato eyes or other blemishes. Intended for left-hand use and peeling movement towards the user. Blade exchangeable.	12734 1	19.0	7.5	10.0	3.9		
<b>Swivel Peeler crosswise</b> The form of the peeler is ideal for peeling long, slender vegetables such as cucumbers, carrots or courgettes with skins of medium thickness. Suitable for both right- and left-hand use and work in both directions. Blade exchangeable.	12735 8	17.0	6.7	10.0	3.9		











## FOOD PREPARATION

Kitchen Tools – Peeling

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length	
			cm	in.	cm	in.
	<p><b>Tomato/Kiwi Peeler</b></p> <p>The extra sharp double blade separates even the most delicate skin from fruit. It belongs in the hands of every creative cook. With protective cap for the blade and additional sharpened corer. It is especially suitable for tomatoes, kiwis, pawpaw and mangoes, amongst others.</p>	12739 6	20.0	7.9	9.0	3.5
	<p><b>Peeler</b></p> <p>The rigid sharp blade over the narrow gap makes the peeling away of thin layers from vegetable or fruit an easy task. The sharpened tip of the tool is useful for quickly removing blemishes. Suitable for both right- and left-hand use and work in both directions.</p>	12736 5	19.0	7.5	10.0	3.9


## FOOD PREPARATION


Kitchen Tools – Garnishing

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Handle length		
		cm	in.	cm	in.	cm	in.	
<b>Decorating Knife</b> The pointed sharp blade of the Decorating Knife facilitates decorative cutting of fruit and vegetables.	12722 8	22.0	8.7			10.0	3.9	
Suitable for use with: 								
<b>Zester with Canelle</b> The very small perforations allow very fine strips to be cut away from the zest of citrus fruit, leaving the bitter pith behind. Ideal for decorating and for enhancing soups and salads.	12714 3	16.0	6.3			10.0	3.9	
Suitable for use with: 								
<b>Fruit Corer</b> With a twist the Fruit Corer with its sharp serrated front ring can easily be inserted into the fruit to remove the core. Perfect for coring apples.	12746 4	22.5	8.9	2.0	0.8	10.0	3.9	
Suitable for use with: 								
<b>Melon/Potato Baller</b> For scooping out ball shapes from fruit and vegetables. The hole in the centre ensures that the fruit or vegetable balls do not adhere to the utensil.	12704 4 12706 8 12708 2 12710 5	16.0 16.0 16.5 17.0	6.3 6.3 6.5 6.7	1.8 2.2 2.5 3.0	0.7 0.9 1.0 1.2	10.0 10.0 10.0 10.0	3.9 3.9 3.9 3.9	
Suitable for use with: 								
<b>Vertical Canelle/Channel Knife</b> With the fine blade fantastic designs can be cut out in carrots, cucumber and courgettes. Also suitable for decorating fruit, chocolate or ice cream.	12716 7	16.0	6.3			10.0	3.9	
Suitable for use with: 								

## FOOD PREPARATION

Kitchen Tools – Garnishing

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	<b>Confectionery Funnel</b> Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles (Ø 4 mm/0.2 in. and 6 mm/0.24 in.). Without nozzle: 11 mm/0.4 in. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble. Dishwasher safe.	<b>N 16229 8</b>	19.0	7.5	1.2	1.3	22.0	8.7

Suitable for use with: 

## FOOD PREPARATION

Kitchen Tools – Cutting

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter		
		cm	in.	cm	in.	cm	in.	
<b>Serving Knife long</b> The sharp scalloped blade of the knife can effortlessly cut through tough food items such as salami or crispy roasts. The long stainless steel blade is also perfect for slicing larger pieces.	12779 2	30.0	11.8	10.0	3.9			
<b>Breakfast Knife</b> The wide stainless steel blade allows easy handling when cutting or spreading. The sharp scalloped blade cuts neatly and without effort. The flat blade tip allows you to dip into tall, narrow jars. The slightly curved blade evenly distributes spreads on bread.	12773 0	23.0	9.1	10.0	3.9			
<b>Vegetable Knife</b> Handy knife with stainless steel blade. The straight blade allows precise cutting, cleaning and dicing of vegetables.	12762 4	20.0	7.9	10.0	3.9			
<b>Cheese Knife</b> The knife with its sharp scalloped blade cuts cheese neatly. The large cut-outs prevent slices sticking to the stainless steel blade.	12724 2	28.0	11.0	10.0	3.9			
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	in.	Handle length cm	in.	Blade width cm	in.	
<b>Cheese Cleaver</b> The sharp, double-sided high blade of the cleaver facilitates smooth and straight slicing of medium firm cheeses such as Edam, Gouda and Tilsiter. Fine and even slices can be conveniently cut from a chunk of cheese using the cutting edge with the special curvature.	12726 6	20.0	7.9	10.0	3.9	4.0	1.6	
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length cm	in.	Handle length cm	in.	Diameter cm	in.	
<b>Fruit Knife</b> Ideal for peeling as the slightly curved stainless steel blade is designed to fit to the rounded shape of fruit and vegetables.	12760 0	19.0	7.5	10.0	3.9			

## FOOD PREPARATION

### Kitchen Tools – Cutting

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
			cm	in.	cm	in.	cm	in.
	<b>Tomato Knife</b> The stainless steel blade with its scalloped edge is superb for vegetables with firm skins such as tomatoes or peppers. The two prongs at the blade tip are handy for serving or presentation.	12769 3	24.0	9.4	10.0	3.9		
	<b>Universal Knife</b> The slender stainless steel tipped point blade makes this knife an all-rounder. Just the thing for peeling, cutting and portioning meat, vegetables or fruit.	12765 5	23.0	9.1	10.0	3.9		
	<b>Universal Knife with wavy edge</b> The scalloped edge of the stainless steel blade cuts tomatoes or peppers. Also perfect for hard cured meats such as salami.	12767 9	23.0	9.1	10.0	3.9		
	<b>Apple/Pear Cutter</b> Fruit or vegetables are divided into eight equal parts and the core is cut out separately. The wide handles give a good grip and ensure optimum transmission of pressure. Ideal for apples and pears as well as potatoes.	12743 3	15.8	6.2			9.2	3.6
	<b>Tomato Cutter</b> The star-shaped arrangement of eight serrated cutting blades separates the stalk and divides the tomato into eight equal segments. The base from synthetic material ensures a neat and perfect cut right through. Two handles for a safe hold and ergonomic work.	12759 4	16.0	6.3			10.0	3.9
	<b>Tomato/Mozzarella Slicer</b> With 10 parallel serrated blades tomatoes or mozzarella cheese are neatly cut into equal slices. The base from synthetic material ensures a neat and perfect cut right through. Two handles for a safe grip and ergonomic work.	12755 6	16.0	6.3			10.0	3.9







## FOOD PREPARATION

Kitchen Tools – Cutting

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter		
		cm	in.	cm	in.	cm	in.	
<b>Pineapple Cutter</b> The ergonomic design of the handle is perfect for twisting the slicer into the pineapple for extracting fruit rings. Simply twist the utensil into fruit, remove the handle and release the slices onto a plate. Dishwasher safe.	12803 4	26.5	10.4			8.5	3.3	
Suitable for use with: 								
<b>Oyster Knife</b> Oysters and mussels can easily be broken open with the sturdy stainless steel blade of the Oyster Knife. The hand guard effectively protects hands when opening oysters.	12752 5	18.0	7.1	10.0	3.9			
Suitable for use with: 								
<b>Gourmet Slicer</b> The sharp blade is freely adjustable and can be set to produce the desired thickness for each type of fruit or vegetable. Ideal for truffles so that these exquisite fungi can be extremely finely sliced. The Food Grip/Hand Guard ensures safe slicing even of small pieces.	12742 6	28.0	11.0	10.0	3.9			
<b>Cheese Slicer</b> The sharp, serrated blade edge above the narrow gap facilitates fine slicing of cheese which best brings out the flavour of hard cheeses.	12738 9	24.0	9.4	10.0	3.9			
<b>Wire Cheese Slicer</b> Two wires run along the sides of the Wire Cheese Slicer, each one fixed at a different distance from the central rod so that soft cheeses can be sliced in different thicknesses. The prong at the tip facilitates easy lifting and serving.	12723 5	25.0	9.8	10.0	3.9			
Suitable for use with: 								
<b>Parmesan Knife</b> With sturdy handle and robust spear point blade sharpened on both sides. Breaks through even the hardest Parmesan cheese.	12725 9	16.0	6.3	10.0	3.9			
Suitable for use with: 								

## FOOD PREPARATION

Kitchen Tools – Cutting

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
			cm	in.	cm	in.	cm	in.
	<b>Pizza Cutter</b> The Pizza Cutter with its large, firmly anchored wheel guarantees neat slicing of pizza – thick or thin – without damaging the topping.	12718 1	19.5	7.7	10.0	3.9	7.0	2.8
	<b>Pizza Server</b> Pizza can easily be portioned with the scalloped edge and the wide palette is ideal for lifting up portions for serving.	12756 3	28.0	11.0	10.0	3.9		
	<b>Poultry Shears</b> Comfortable spring tension allows you to cut through poultry flesh and bone conveniently. Completely forged and made from stainless steel, with blades that remain sharp for a long time. The Poultry Shears can be locked with one hand.	12836 2	24.0	9.4	10.0	3.9		
	<b>Kitchen Shears</b> The stable, 10 cm/3.9 in. long stainless steel blades produce neat and exact cutting results. The handles from synthetic material sit ergonomically in the hand. The shears can be easily taken apart for cleaning or sharpening. Also suitable for left-handed use.	96280 5	20.5	8.1				

## FOOD PREPARATION

Kitchen Tools – Preparing

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
		cm	in.	cm	in.	cm	in.
<b>Ice Cream Scoop</b> With the smooth fine rim of the Ice Cream Scoop portions of ice cream and similar desserts can be formed into attractive round shapes.	12741 9	20.5	8.1	10.0	3.9		



Suitable for use with:

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height	
		cm	in.	cm	in.
<b>Egg White Separator</b> With special rim for cracking eggshell. A recess collects the egg yolk while the egg white slips through. Large receptacle for up to 6 egg whites (190 ml/0.2 qt.) featuring practical handles. Manufactured entirely in stainless steel, dishwasher safe.	12814 0	11.0	4.3	8.5	3.3



Suitable for use with:

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Height		Width		Total length	
		cm	in.	cm	in.	cm	in.
<b>Egg Slicer</b> The cutting wires of this Egg Slicer are positioned at alternating levels to turn out neat and even egg slices that do not crumble. With replaceable wire inset. A RÖSLE innovation – not just for kitchen use but also for stylish table use.	12812 6	7.7	3.0	10.0	3.9	10.0	3.9



Design Award:

Suitable for use with:

<b>Egg Cutter</b> The star-shaped arrangement of cutting wires at alternating levels guarantees neat slicing right through boiled eggs without squashing. With replaceable cutting wire inset. From stainless steel and superior quality synthetic material. Can be completely disassembled for cleaning and is dishwasher safe.	12813 3	8.0	3.1	10.0	3.9	10.0	3.9
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Suitable for use with:


<b>Complementary Set Egg Slicer</b> This Complementary Set transforms the Egg Cutter into an Egg Slicer that neatly slices boiled eggs. The Complementary Set Egg Slicer consists of a plastic base receptacle and a cutting wire inset with parallel arrangement of the cutting wires.	12816 4						
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Suitable for use with:

## FOOD PREPARATION


Kitchen Tools – Preparing

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Height		Width		Total length	
			cm	in.	cm	in.	cm	in.
	<b>Complementary Set Egg Cutter</b> This Complementary Set transforms the Egg Slicer into an Egg Cutter that divides boiled eggs into six equal segments. The Complementary Set Egg Cutter consists of a plastic base receptacle and a cutting wire inset with star-shaped arrangement of the cutting wires.	12817 1						


Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
			cm	in.	cm	in.	cm	in.
	<b>Meat Hammer</b> The Meat Hammer sits comfortably in the hand with its weight evenly distributed. The flat face is for flattening meat while the burled face is for tenderizing.	12820 1	28.0	11.0	12.0	4.7		

Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Weight	
			cm	in.	cm	in.	g	oz.
	<b>Meat Tenderizer</b> Just the perfect weight for flattening meat and fish. The conical front part ensures balanced application of force. Effortless work through ergonomic angle of handle. Extra strong. No corners for food remnants to hide, easy to clean and dishwasher safe.	12819 5	31.5	12.4	14.0	5.5	725.0	25.6

Suitable for use with: 


	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
			cm	in.	cm	in.	cm	in.
	<b>Potato Masher</b> The distribution of perforations in the two armed Potato Masher is optimized for effortless work. The wide hand guard permits safe exertion of pressure when mashing. The flat surface of the round base prevents foodstuff from sticking to the utensil.	12780 8	26.0	10.2	10.0	3.9	8.5	3.3

Design Award: **FORM '96** Stahl-Innovationspreis 1997


Suitable for use with: 

## FOOD PREPARATION


Kitchen Tools – Preparing

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height		Total length		
		cm	in.	cm	in.	cm	in.	
<b>Potato Ricer</b> For producing fine mashed potatoes or Spaetzle. Optimized distribution of pressure guarantees effortless work. Support structure for non-slip rest on a bowl or pot rim. Slanted bowl for convenient filling. Two exchangeable insets (for potatoes or Spaetzle).	16275 5	9.5	3.7	12.5	4.9	34.0	13.4	


Suitable for use with: 

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Height		Width		Total length		
		cm	in.	cm	in.	cm	in.	
<b>Fruit Tool</b> For cutting, scooping out and enjoying kiwis, avocado, melon, pomegranates, pears and many other fruits. With integrated knife from synthetic material. In a practical case made from synthetic material. Manufactured from 18/10 stainless steel and synthetic material. Dishwasher safe.	N 12793 8	1.7	0.7	4.0	1.6	15.5	6.1	

Suitable for use with: 

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter		
		cm	in.	cm	in.	cm	in.	
<b>Fruit Muddle/Caipirinha Pestle</b> The concave surface of the pestle base copies the contours of fruit and distinct pyramid-shaped burls on the base are designed for optimum results when muddling. The lower component from high grade synthetic material guarantees a high level of hygiene.	12783 9	24.5	9.6	22.0	8.7	4.0	1.6	
	12784 6	17.0	6.7	15.0	5.9	4.0	1.6	


Suitable for use with: 


<b>Citrus Reamer</b> Deep grooves in the head of the utensil allow easy extraction of juice with minimum effort. Easy to clean and dishwasher safe.	12785 3	17.0	6.7	12.0	4.7	5.2	2.0	
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Suitable for use with: 

## FOOD PREPARATION

Kitchen Tools – Preparing


	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	<b>Lemon Press</b> The pressing cone is optimized for squeezing every drop of juice out of lemons and limes. No blockage of drainage slots. Large size receptacle with all round drip-free pouring rim. Dishwasher safe, easy to clean and manufactured completely in stainless steel.	<b>12802 7</b>	18.0	7.1	0.5	0.5	12.2	4.8


Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
			cm	in.	cm	in.	cm	in.
	<b>Garlic Press</b> Even unpeeled garlic cloves can be easily processed with the Garlic Press. A special leverage mechanism ensures that minimum effort is required. The sieve component swings up for easy cleaning under running water.	<b>12782 2</b>	20.0	7.9	12.0	4.7		


Design Award:  **FORM 2001** 

Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height			
			cm	in.	cm	in.		
	<b>Garlic Cutter</b> For transforming peeled garlic cloves into neat cubes. Also suitable for handy storage of garlic cloves. Can be completely disassembled for cleaning. Manufactured from 18/10 stainless steel and synthetic material. Also suitable for processing ginger, chillies or small radishes.	<b>12891 1</b>	5.5	2.2	15.0	5.9		

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
			cm	in.	cm	in.	cm	in.
	<b>Nut Cracker</b> Front-oriented angled teeth grip nuts firmly preventing them from slipping. Pressure onto the nutshell is exerted solely by the teeth so that the shell can be cracked open without damage to the core.	<b>12781 5</b>	19.5	7.7				

Design Award: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length			
			cm	in.	cm	in.		
	<b>Butter Curler</b> For decoratively shaped portions of butter. The form is ideal for scooping out tomatoes and removing seeds from cucumber, courgettes or pumpkin.	<b>12740 2</b>	20.5	8.1	10.0	3.9		

Suitable for use with: 



## FOOD PREPARATION

Kitchen Tools – Preparing

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter		
		cm	in.	cm	in.	cm	in.	
<b>Fish Scaler</b> The fine serrated edge of the Fish Scaler also gets hold of small scales and reaches awkward parts of the fish without damage to the skin.	12749 5	21.0	8.3	10.0	3.9			
Suitable for use with: 								
<b>Universal Lighter</b> Superior quality stainless steel Universal Lighter notable for its versatility. A flame for gas cookers, stoves, wood fires, candles, tea warmers, grills and BBQ. Conveniently refillable.	12835 5	27.5	10.8	9.5	3.7			
<b>Universal Lighter (unfilled)</b> Superior quality stainless steel Universal Lighter notable for its versatility. A flame for gas cookers, stoves, wood fires, candles, tea warmers, grills and BBQ. Conveniently refillable.	12837 9	27.5	10.8	9.5	3.7			
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter		Height				
		cm	in.	cm	in.			
<b>Kitchen Torch</b> Ideal for desserts such as Crème Brûlée, as well as for vegetables or meat. Adjustable dial for flame regulation (up to 1300 °C/2.372 °F). Topple free base and practical setting for continuous operation (up to 60 minutes). Refillable with commonly available lighter gas. GS and TÜV approved. With child proof safety switch.	<b>N</b> 12844 7			17.0	6.7			
<b>Timer with Egg Pricker</b> Mechanical timer for settings up to 60 minutes. The Egg Pricker only appears when pressure is exerted onto the top.	12815 7	7.0	2.8	6.0	2.4			

## FOOD PREPARATION




Kitchen Tools – Preparing

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length cm in.		Width cm in.		Height cm in.	
 <p><b>Nutmeg Grater</b> Practical design fitting into every spice drawer. Super effective grating surface for an extra fine result. Ergonomic design for comfortable and safe handling. Storage capacity for one nutmeg kernel.</p>	<p><b>N 95002 4</b></p>	7.0	2.8	2.8	1.1	5.5	2.2
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm in.		Handle length cm in.			
 <p><b>Dual Speed Frother</b> Froths at two speeds: A fast speed for frothing milk and milkshakes, and a slow speed for vinaigrettes. Drive shaft from special hardened steel. Runs on two AAA batteries. With Hanging Ring for Open Kitchen storage. Manufactured from 18/10 stainless steel.</p>	<p><b>N 12843 0</b></p>	21.0	8.3	10.0	3.9		




## FOOD PREPARATION

Kitchen Tools – Serving

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter		
		cm	in.	cm	in.	cm	in.	
<b>Antipasti and Olive Spoon</b> The oval spoon safely holds olives of different sizes. The three slots in the spoon base allow liquid to drain away. Also suitable for small fruit and peanuts.	12935 2	21.5	8.5	9.0	3.5			
Suitable for use with: 								
<b>Serving Fork long</b> The long flexible prongs of the Serving Fork pick food up safely and securely. The flat and sharpened tips of the prongs minimize damage to food items when handled. Just perfect for serving meat, sausages and cheese.	12778 5	30.0	11.8	10.0	3.9			
Suitable for use with: 								
<b>Serving Fork</b> For serving salami, cheese, fruit or vegetable slices and other side dishes. Food can also be lifted safely out of jars or tins.	 12931 4	16.5	6.5	9.0	3.5			
Suitable for use with: 								
<b>Corn Holder (2 per pack)</b> The sharpened fork prongs with barbed tips ensure a good grip on corn cobs and other delicacies.	12930 7	11.0	4.3	5.0	2.0			
Suitable for use with: 								
<b>Potato Fork</b> The three thin prongs of the fork safely hold hot potatoes while peeling.	12754 9	17.0	6.7	10.0	3.9			
<b>Lobster/Seafood Fork (Set of 4)</b> Superior quality, manufactured in one piece. Specially shaped tips for convenient removal of meat from the shell at a wide range of crustaceans and shellfish. Stylish appearance. Sit comfortably in the hand. Exquisite design. Set of 4. Manufactured entirely from 18/10 stainless steel, dishwasher safe.	 12846 1	20.0	7.9					
Suitable for use with: 								

## FOOD PREPARATION

Kitchen Tools – Serving

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
			cm	in.	cm	in.	cm	in.
	<p><b>Honey Spoon</b></p> <p>The Honey Spoon collects a large quantity of honey in between its discs. The rest on the handle allows the utensil to be positioned on the rim of the jar so that extra honey drips back into it.</p>	12929 1	24.0	9.4	9.0	3.5	2.3	0.9

Suitable for use with: 

## FOOD PREPARATION


### Kitchen Tools – Opening

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length				
		cm	in.	cm	in.			
<b>Can Opener</b> The cutting wheel of the Can Opener runs smoothly and safely along the can rim without contact to the contents. Cutting along the side permits easy lifting of the top for re-use as a lid. The cut tin edge is blunt and smooth.	12751 8	20.0	7.9	9.6	3.8			
<b>Can Opener with pliers grip</b> Manufactured entirely from stainless steel. Opens any tin smoothly and easily. Leaves no sharp edges behind on lid or tin rim and does not come into contact with contents. The lid can subsequently be re-used for storage. Ergonomically shaped thumb-screw for smooth and effortless turning.	12757 0	20.0	7.9	9.0	3.5			
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height				
		cm	in.	cm	in.			
<b>Jar Opener</b> Jar Opener for glass jars with screw top up to 9.5 cm/3.7 in. in diameter. Reduces the necessary effort when opening jars, is easy to use and space-saving. With large foldable thumb-screw and a pull-out handle for optimal power from minimum effort.	N 12804 1	11.0	4.3	4.5	1.8			
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Height		Width		Total length		
		cm	in.	cm	in.	cm	in.	
<b>Multi-Opener</b> One opener, three functions. For crown caps, screw top jars and screw caps on bottles. Easy to operate with a striking and unusual design. Manufactured from 18/10 stainless steel and synthetic material.	N 12789 1	3.5	1.4	9.0	3.5	11.5	4.5	
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length				
		cm	in.	cm	in.			
<b>Bottle Opener</b> Crown caps are easily removed from bottles with minimum effort. The shape of the opening device lifts crown caps almost without bending so that the tops can be re-used to close bottles.	12750 1	17.0	6.7	10.0	3.9			

Suitable for use with: 

## FOOD PREPARATION

Kitchen Tools – Opening

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter	
			cm	in.	cm	in.	cm	in.
	<b>Nut Cracker</b> Front-oriented angled teeth grip nuts firmly preventing them from slipping. Pressure onto the nutshell is exerted solely by the teeth so that the shell can be cracked open without damage to the core.	12781 5	19,5	7,7				

Design Award: 

## FOOD PREPARATION

Kitchen Tools – Cleaning

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Handle length			
		cm	in.	cm	in.		
<b>Vegetable Brush</b> The length and softness of the bristles of the dishwasher safe Vegetable Brush are especially designed to deal with vegetable skin. The brush head is exchangeable.	12801 0	20.0	7.9	12.5	4.9		
Suitable for use with: 							
<b>Washing-up Brush</b> The dishwasher safe Washing-up Brush with its tough polyester bristles cleans gently and reliably. The brush head is exchangeable.	12800 3	24.5	9.6	17.0	6.7		
Suitable for use with: 							
<b>Washing-up Brush antibacterial</b> The dishwasher safe and antibacterial Washing-up Brush with its tough polyester bristles cleans dishes effectively and reliably. The brush head is exchangeable.	12808 9	24.5	9.6	17.0	6.7		
Suitable for use with: 							
<b>Ceramic Hob Scraper</b> The Ceramic Hob Scraper cleans off dried-out food spills from the hob surface with care and efficiency. The mounting screw facilitates blade exchange and allows retraction of blade from a working mode into a safe storage position.	12830 0	19.5	7.7	10.0	3.9		

# Tongs



Released and locked in an instant – a special feature of RÖSLE's Locking Tongs. Done with just a flick of the wrist. In their released position the tongs grip meat and other grill and roast items for selective picking up or turning. In their locked position they find compact storage in any drawer. RÖSLE has these and other tongs on offer in various lengths and versions. And the Locking Tongs are now also available with a silicone coated front part. There's just one thing to say: Get a grip!

#### Released and locked in an instant: Locking Tongs silicone

- **Patented mechanism** for releasing and locking the tongs using just one hand.
- The **silicone coating** prevents scratching of coated pans and stainless steel cookware.
- **Heat resistant** up to 260 °C/500 °F.
- **Durable bonding of stainless steel and silicone.**

## FOOD PREPARATION

### Tongs

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length				
		cm	in.			
<b>Ice Tongs</b> The pointed tips of the Ice Tongs grip ice cubes securely preventing them from slipping away.	12912 3	16.0	6.3			
Suitable for use with: 						
<b>Fish/Asparagus Tongs</b> The grooves of the wide blades grip fish, asparagus or other long vegetables gently without damaging them.	12921 5	27.0	10.6			
Suitable for use with: 						
<b>Pastry Tongs</b> The two flat grips lift and hold all kinds of delicate sweets and pastries.	12923 9	25.5	10.0			
Suitable for use with: 						
<b>Locking Tongs</b> The Locking Tongs with their patented coupling mechanism can be opened and locked together using just one hand. Safe and comfortable handling is assured through the ergonomic design of the Locking Tongs. Space-saving storage in locked position.	12915 4 12916 1 12917 8	23.0 30.0 40.0	9.1 11.8 15.7			
<b>Design Award:</b>   	Suitable for use with: 					
<b>Locking Tongs silicone</b> The patented coupling mechanism facilitates opening and locking using just one hand. The silicone coating prevents scratching of coated pans and stainless steel cookware. Heat resistant up to 260 °C/500 °F. Dishwasher safe. Durable bonding of stainless steel and silicone.	12928 4 12926 0	23.0 30.0	9.1 11.8			
Suitable for use with: 						
<b>Fishbone Tongs</b> The flat, wide grips of the Fishbone Tongs with their grooved ridges get hold of fishbones of all sizes without breaking them. Comfortable handling due to well-balanced flexibility.	12910 9	15.0	5.9			
Suitable for use with: 						

## FOOD PREPARATION

### Tongs

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm in.		
	<p><b>Salad Tongs</b> When lifting salad the rounded prongs correspond precisely with each other to safely grip every bit of salad. Angled front section for ergonomic work.</p>	12922 2	26.5	10.4
Suitable for use with: 				
	<p><b>Spaghetti Tongs</b> Ideally suited for lifting and portioning pasta. The central prongs lock into each other so that spaghetti and other pasta can be held securely.</p>	12920 8	30.0	11.8
Suitable for use with: 				
	<p><b>Patisserie Tongs</b> Balanced spring tension and tweezers form guarantee perfect control when preparing, decorating and garnishing dishes and desserts.</p>	12927 7	18.0	7.1
Suitable for use with: 				
	<p><b>Fine Tongs</b> Useful both for cooking and roasting. Ingredients and food items can safely be lifted and turned. Perfect for preparing crustaceans and shellfish.</p>	12925 3	31.0	12.2
Suitable for use with: 				
	<p><b>Universal Tongs</b> Available in two versions. The large tongs for lifting meat, salad and vegetables and the small version for serving, garnishing or preparing dishes.</p>	12914 7 12924 6	15.0 28.5	5.9 11.2
Suitable for use with: 				



# Notes



# Graters and Slicers





























A slice of the good life. The RÖSLE range comprises an extensive selection of graters and slicers with the perfect utensil to tackle every special task. The Potato Slicer for example turns out perfect slices for potato salad while the Spaetzle Grater is a must for all fans of South German cuisine. The slicer has 11 different settings and an exchangeable blade. RÖSLE graters are equipped with rows of razor sharp cutting edges that are offset from one another – a distinguishing feature for a quality product. Crowning it all – the Crown Grater. For grating chocolate, nutmeg or ginger. All graters and slicers in the range are set in a laser-welded sturdy wire frame and because of their angled and non-slip silicone feet, they can be used both vertically or horizontally.

## A slice of high cuisine: The Slicer

- **Wire Handle in ergonomic design** for a pleasing touch.
- **Laser-welded wire frame** and slicing plate for increased stability and easy cleaning.
- **Razor sharp, exchangeable blade** with 11 settings for different slicing thickness.
- **Angled and non-slip feet** for vertical and horizontal use.



## FOOD PREPARATION

### Graters and Slicers

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length				
		cm	in.			
<b>Fine Grater</b> The sharpened fine cutting edges prove ideal for grating lemon peel or cheese.	95010 9	28.0	11.0			
	95020 8	40.0	15.7			
Design Award:   DESIGN PLUS  Suitable for use with: 						
<b>Medium Grater</b> The sharpened medium size cutting edges prove ideal for grating firm types of vegetable such as cucumbers, carrots and beetroot and are also suitable for cheese and chocolate.	95011 6	28.0	11.0			
	95021 5	40.0	15.7			
Design Award:   DESIGN PLUS  Suitable for use with: 						
<b>Coarse Grater</b> The sharpened large cutting edges prove ideal for grating potatoes for a Swiss Roesti dish and any other type of raw vegetable dish needing coarse shredding.	95022 2	40.0	15.7			
Design Award:   DESIGN PLUS  Suitable for use with: 						
<b>Crown Grater</b> The sharp toothed crown shaped tips prove ideal for grating raw vegetables, Parmesan, nutmeg, lemon peel, ginger and chocolate.	95014 7	28.0	11.0			
	95024 6	40.0	15.7			
Design Award:   DESIGN PLUS  Suitable for use with: 						
<b>Adjustable Slicer</b> With the laterally positioned adjusting screw, the slicing thickness can be selected from eleven positions. The Slicer can be safely stored with the cutter set to a closed position. Blade exchangeable.	95018 5	28.0	11.0			
	95028 4	40.0	15.7			
Design Award:   DESIGN PLUS 						
<b>Potato Slicer</b> With its five cutting edges set at an angle, the Potato Slicer requires minimum effort even when slicing larger quantities of potatoes. Ideal for slicing boiled potatoes.	95029 1	40.0	15.7			
Suitable for use with: 						

## FOOD PREPARATION

### Graters and Slicers

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length cm in.						
	<b>Spaetzle Grater</b> Perfect for preparing a German "Spaetzle" dish in the Allgaeu regional style. Consists of two parts: the grater base and the sliding funnel from synthetic material. The conical shape of the funnel facilitates quick work and complete processing of the dough. Easy to clean.	95030 7	40.0	15.7					
Suitable for use with: 									
	<b>Julienne Slicer</b> The slicer with its exchangeable insets produces fine strips of vegetable in "Julienne" style. Two insets are designed to produce strips of different sizes. A third inset with no separating blade produces whole slices. All three insets included.	95031 4	40.0	15.7					
	<b>Article description</b> <b>Use and advantages</b>	<b>Europ. Bar Code</b> <b>4004293</b> <b>Art.-No. Ctrl.-No.</b>	<b>cm</b>	<b>Length</b> <b>in.</b>	<b>cm</b>	<b>Width</b> <b>in.</b>			
	<b>Grater/Slicer Box</b> The Grater/Slicer Box from hardwearing transparent synthetic material is simply clipped onto the wire frame of the grater to safely collect small portions of grated food.	95036 9	23.0	9.1	9.5	3.7			
Suitable for use with: 									
	<b>Slicer Guide</b> Simply clip it onto the Grater or Slicer, top it up with vegetables – and begin your effortless task! This Slicer Guide guarantees safe and convenient work up to the last bit. Suitable for use with all RÖSLE's large Graters and Slicers.	95042 0	11.5	4.5	10.0	3.9			
Suitable for use with: 									
	<b>Food Grip/Hand Guard</b> Food Grip from hardwearing synthetic material. Food for grating is firmly held by burrs on the lower surface and can be safely processed to the last bit. For use with all Graters and Slicers.	95035 2	12.0	4.7	8.0	3.1			
Suitable for use with: 									

## FOOD PREPARATION

### Graters and Slicers

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length		Width		Height		
		cm	in.	cm	in.	cm	in.	
<b>Cheese Mill</b> Cheese Mill with sharpened grating plates for fast and efficient grating of cheese or chocolate. Different grating insets available: fine, medium. Stainless steel housing can be opened for easy cleaning.	16684 5	14.0	5.5	6.5	2.6	11.5	4.5	
<b>Design Award:</b> 								
<b>Grating Inset medium for Cheese Mill (Art.-No. 16684)</b>	16685 2							
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter		
		cm	in.	cm	in.	cm	in.	
<b>Gourmet Slicer</b> The sharp blade is freely adjustable and can be set to produce the desired thickness for each type of fruit or vegetable. Ideal for truffles so that these exquisite fungi can be extremely finely sliced. The Food Grip/Hand Guard ensures safe slicing even of small pieces.	12742 6	28.0	11.0	10.0	3.9			
<b>Cheese Slicer</b> The sharp, serrated blade edge above the narrow gap facilitates fine slicing of cheese which best brings out the flavour of hard cheeses.	12738 9	24.0	9.4	10.0	3.9			
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length		Width		Height		
		cm	in.	cm	in.	cm	in.	
<b>Nutmeg Grater</b> Practical design fitting into every spice drawer. Super effective grating surface for an extra fine result. Ergonomic design for comfortable and safe handling. Storage capacity for one nutmeg kernel.	 95002 4	7.0	2.8	2.8	1.1	5.5	2.2	







## FOOD PREPARATION

Forged Kitchen Knives

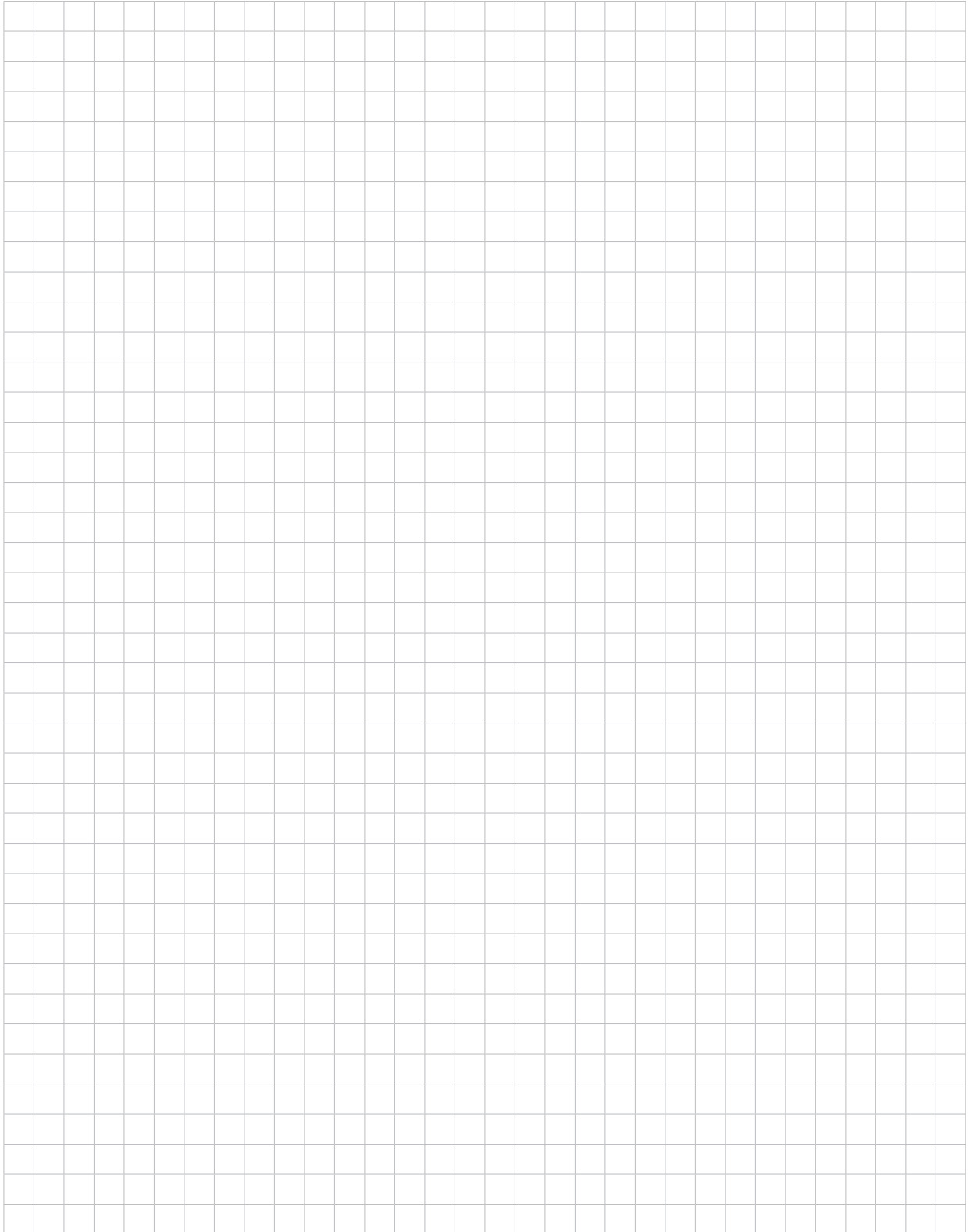
	Article description Use and advantages	Europ. Bar Code	Total length		Blade length		Blade thickness	
		4004293 Art.-No. Ctrl.-No.	cm	in.	cm	in.	cm	in.
	<b>Universal Knife</b> Versatile knife of universal utility. The smooth edge of this 12 cm/4.7 in. long drop point blade with high tip facilitates neat and exact cuts.	96608 7	23.0	9.1	12.0	4.7	0.16	0.06
	<b>Universal Knife with scalloped edge</b> All-rounder with scalloped edge. For cutting fruit and vegetables with firm skins as well as hard cured meats such as salami.	96609 4	23.0	9.1	12.0	4.7	0.16	0.06
	<b>Carving Knife</b> The elastic blade with its high tip cuts and carves uncooked meat, roasts and ham with ease. The fibres of meat and ham are neatly cut through so that carved portions retain their juices.	96621 6	33.0	13.0	20.0	7.9	0.22	0.09
	<b>Chef's Knife</b> The robust knife with its wide, drop point blade with centre tip cuts raw meat, fish and vegetables. Thanks to the slightly rounded belly of the blade it is useful for chopping herbs and nuts.	96630 8 96631 5	29.0 33.5	11.4 13.2	15.0 20.0	5.9 7.9	0.32 0.35	0.13 0.14
	<b>Bread Knife</b> The strong blade with its scalloped edge facilitates cutting through hard crust and cuts in neat slices. It is 19 cm/7.5 in. in length and can get to grip with larger loaves, too.	96634 6	32.0	12.6	19.0	7.5	0.25	0.10
	<b>Carving Fork</b> For turning larger cuts of meat in pots or casseroles and also handy when carving. The long, pointed prongs are just the thing for turning food, lifting out and for testing the consistency of meat without damage.	96636 0	31.0	12.2	18.5	7.3		

## FOOD PREPARATION

### Forged Kitchen Knives

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Blade length		Blade thickness		
		cm	in.	cm	in.	cm	in.	
<b>Sharpening Steel</b> Newly sharpened kitchen knives are a pleasure to work with and guarantee good and reliable results. Handle can be gripped from both sides to avoid one-sided wear. The finger guard protects from injury.	96637 7	38.0	15.0	25.6	10.1			
<b>Oyster Knife</b> The slender stainless steel blade sharpened on both sides along its entire length is the ideal tool for breaking open the hard oyster shell. The ergonomic handle and strong blade allow for optimum leverage reducing effort to a minimum.	96638 4	16.8	6.6	5.7	2.2	0.25	0.10	
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Strength				
		cm	in.	cm	in.	cm	in.	
<b>Chopping Board round</b> For cutting fruit and smaller vegetables and also serves well as a sandwich board.	15072 1	24.5	9.6	1.0	0.4			
Suitable for use with: 								
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length		Width		Strength		
		cm	in.	cm	in.	cm	in.	
<b>Chopping Board oval</b> Useful for cutting meat, fish, vegetables and other foodstuffs. With groove for collecting juices.	15087 5 15089 9	37.5 45.0	14.8 17.7	24.5 30.0	9.6 11.8	1.2 1.5	0.5 0.6	
Suitable for use with: 								

# Notes



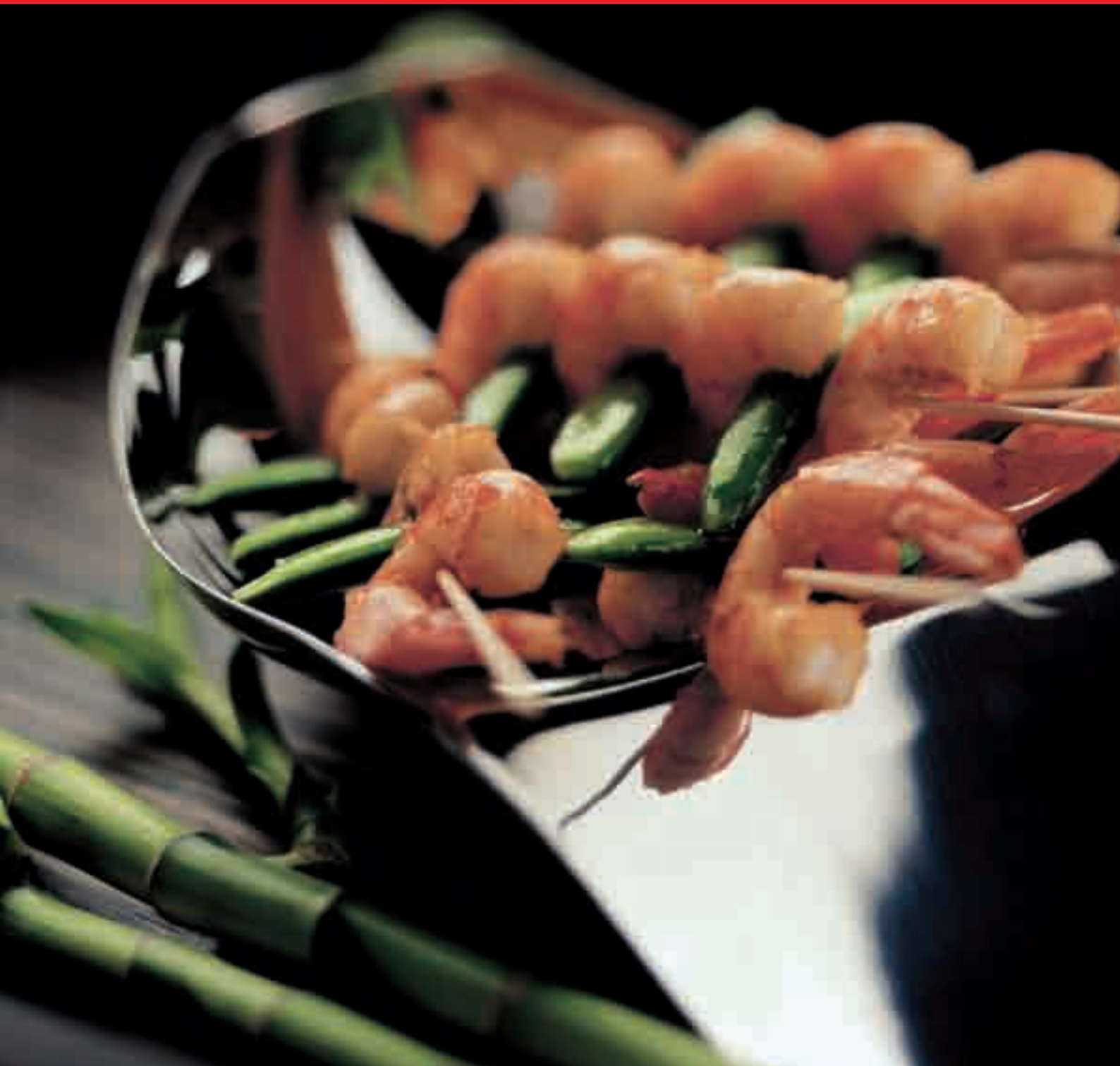


# Preparation and Storage

## Insight on insides






Light, humidity and odour affect and degrade the quality of food and ingredients. The RÖSLE range offers an extensive selection of seamless bowls manufactured all in one piece, tightly-closing shakers and jars that come with a choice of different lids. Fine mesh strainers, exact measuring utensils

and mechanical kitchen utensils round off the offer. In addition to being resistant to temperature extremes, stainless steel has another outstanding property: It retains no odour and is neutral to taste. That's critical for storage of herbs and spices.















## PREPARATION AND STORAGE

### Bowls

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	<b>Medium Bowl</b> Decorative bowls suitable both for serving at the table as well as for preparation and storage of foodstuffs. With pouring rim to facilitate pouring of liquids.	15608 2	8.0	3.1	0.15	0.16	4.5	1.8
		15612 9	12.0	4.7	0.50	0.53	6.3	2.5
		15616 7	16.0	6.3	1.20	1.27	8.2	3.2
		15620 4	20.0	7.9	2.40	2.54	10.0	3.9
		15624 2	24.0	9.4	4.10	4.33	11.9	4.7
		15628 0	28.0	11.0	6.50	6.87	13.7	5.4
Design Award: <b>DESIGN PLUS</b>		Suitable for use with:						
	<b>Deep Bowl</b> Decorative bowls suitable both for serving at the table as well as for preparation and storage of foodstuffs. With pouring rim to facilitate pouring of liquids.	15668 6	8.0	3.1	0.2	0.2	5.5	2.2
		15672 3	12.0	4.7	0.7	0.7	7.8	3.1
		15676 1	16.0	6.3	1.6	1.7	10.2	4.0
		15680 8	20.0	7.9	3.1	3.3	12.5	4.9
		15684 6	24.0	9.4	5.4	5.7	14.9	5.9
		15688 4	28.0	11.0	8.5	9.0	17.2	6.8
Design Award: <b>DESIGN PLUS</b>		Suitable for use with:						
	<b>Lid in stainless steel</b> The stainless steel Lid closes bowls, dishes and jars as well as stainless steel pots and pans of matching diameter. For covering, stacking, storing and use as a trivet.	91456 9	16.0	6.3				
		91460 6	20.0	7.9				
		91464 4	24.0	9.4				
Suitable for use with:								
	<b>Foodcup</b> The unusual design lends Foodcups that certain something. Ideally suited for standing parties or receptions and also as an attractive eyecatcher on the table or buffet display.	15940 3	10.0	3.9	0.12	0.13		
		15941 0	15.0	5.9	0.50	0.53		
		15942 7	20.0	7.9	1.50	1.59		
Design Award: <b>DESIGN PLUS</b>		Suitable for use with:						
	<b>Mixing Bowl</b> For beating egg-whites, cream sauces, custard or mixing salad dressings. With grip and thumb ring for a firm hold and pouring rim for drip-free pouring.	15320 3	20.0	7.9	2.6	2.7	12.0	4.7
Design Award: <b>DESIGN PLUS</b>		Suitable for use with:						
	<b>Stand for Mixing Bowl</b> The stand with its non-slip pads and edge guarantees safe work with the Mixing Bowl.	15317 3						
Design Award: <b>DESIGN PLUS</b>		Suitable for use with:						









## PREPARATION AND STORAGE

Bowls

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height		
		cm	in.	liter	qt.	cm	in.	
<b>Bain Marie Bowl</b> For warming up and cooling down dishes while protecting them from direct contact with water. Suitable for melting chocolate and preparation of sauces.	15370 8	20.0	7.9	2.6	2.7	12.0	4.7	
Design Award:   DESIGN PLUS <span style="float: right;">Suitable for use with: </span>								
<b>Conical Bowl</b> Working bowl with flat base and beaded edge. Firm stand, stable construction and ergonomic handling. Stackable.	 15814 7	14.0	5.5	0.4	0.4	5.2	2.0	
	15816 1	16.0	6.3	0.7	0.7	6.1	2.4	
	15818 5	18.0	7.1	1.0	1.1	7.0	2.8	
	15820 8	20.0	7.9	1.5	1.6	8.0	3.1	
	15822 2	22.0	8.7	2.0	2.1	8.7	3.4	
	15827 7	27.0	10.6	3.5	3.7	10.5	4.1	
	15831 4	31.0	12.2	5.6	5.9	12.5	4.9	
	15835 2	35.0	13.8	8.3	8.8	14.0	5.5	
	15840 6	40.0	15.7	11.8	12.5	16.0	6.3	
15844 4	44.0	17.3	16.2	17.1	17.5	6.9		
Suitable for use with: 								
<b>Bucket</b> The hardwearing bucket displays a clearly visible scale in litres. Suitable for transport, cooling and storage of large quantities.	23400 1	23.0	9.1	5.0	5.3	20.0	7.9	
	23402 5	29.0	11.4	10.0	10.6	25.5	10.0	
	23403 2	31.0	12.2	12.0	12.7	27.0	10.6	
	23404 9	33.5	13.2	15.0	15.9	29.0	11.4	
Suitable for use with: 								
<b>Lid</b> Lids fit the 10 and 12 litre/10.6 and 12.7 qt. buckets. The side handles permit several buckets to be stacked when closed.	23422 3	29.0	11.4					
Suitable for use with: 								
<b>Salad Spinner</b> Comprises bowl, basket inset, base and stainless steel lid with integrated spinning mechanism. Pull cord with patented automatic rewind mechanism.	15690 7	24.0	9.4	5.4	5.7	19.5	7.7	


















## PREPARATION AND STORAGE

### Jars/Canisters

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	<b>Jar/Canister with clear glass lid</b> The jar closes hermetically sealing aroma in and is dishwasher safe. Contents can be identified at a glance through the transparent lid.	16503 9	5.0	2.0	0.1	0.1	6.0	2.4
		16505 3	8.0	3.1	0.3	0.3	6.0	2.4
		16507 7	8.0	3.1	0.6	0.6	12.0	4.7
		16509 1	12.0	4.7	0.7	0.7	6.0	2.4
		16511 4	12.0	4.7	1.4	1.5	12.0	4.7
Design Award: 		Suitable for use with: 						
	<b>Coffee Jar/Canister with black glass lid</b> The jar is ideal for storage of one pound of ground coffee. The ample size offers storage possibilities for other foodstuffs.	16528 2	10.0	3.9	1.5	1.6	19.5	7.7
		Suitable for use with: 						
	<b>Lid in stainless steel</b> The stainless steel Lid closes bowls, dishes and jars as well as stainless steel pots and pans of matching diameter. For covering, stacking, storing and use as a trivet.	91456 9	16.0	6.3				
		Suitable for use with: 						
	<b>Labels (German)</b> Labels for labelling jars and shakers containing herbs and basic kitchen commodities. The set consists of printed and blank labels.	95143 4						






## PREPARATION AND STORAGE

### Shakers

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height		
		cm	in.	liter	qt.	cm	in.	
<b>Salt Shaker</b> For seasoning in both the kitchen and at the table. With bayonet closure and Aroma Protecting Cover.	16600 5	5.0	2.0	0.1	0.1	6.0	2.4	
Design Award:  <b>FORM '99 DESIGN PLUS</b>		Suitable for use with: 						
<b>Pepper Shaker</b> For seasoning in both the kitchen and at the table. With bayonet closure and Aroma Protecting Cover.	16601 2	5.0	2.0	0.1	0.1	6.0	2.4	
Design Award:  <b>FORM '99 DESIGN PLUS</b>		Suitable for use with: 						
<b>Fine Shaker 1.5 mm/0.06 in.</b> The perforations on the lid (1.5 mm/ 0.06 in.) allow exact control of the flow of finely powdered spices such as curry, chilli or paprika when spicing. With bayonet closure and Aroma Protecting Cover.	16602 9 16622 7	5.0 5.0	2.0 2.0	0.1 0.2	0.1 0.2	6.0 12.0	2.4 4.7	
Design Award:  <b>FORM '99 DESIGN PLUS</b>		Suitable for use with: 						
<b>Coarse Shaker 2.5 mm/0.1 in.</b> The perforations on the lid (2.5 mm/ 0.1 in.) allow exact dosage of coarse herbs such as tarragon and basil. With bayonet closure and Aroma Protecting Cover.	16603 6 16623 4	5.0 5.0	2.0 2.0	0.1 0.2	0.1 0.2	6.0 12.0	2.4 4.7	
Design Award:  <b>FORM '99 DESIGN PLUS</b>		Suitable for use with: 						
<b>Coarse Shaker 3.5 mm/0.2 in.</b> The perforations on the lid (3.5 mm/ 0.2 in.) allow exact dosage of coarser herbs such as oregano and rosemary. With bayonet closure and Aroma Protecting Cover.	16605 0 16625 8	5.0 5.0	2.0 2.0	0.1 0.2	0.1 0.2	6.0 12.0	2.4 4.7	
		Suitable for use with: 						
<b>Icing Sugar Shaker</b> Finely perforated lid for even distribution of icing sugar or cocoa powder. With bayonet closure and Aroma Protecting Cover.	16604 3 16624 1	5.0 5.0	2.0 2.0	0.1 0.2	0.1 0.2	6.0 12.0	2.4 4.7	
Design Award:  <b>FORM '99 DESIGN PLUS</b>		Suitable for use with: 						





## PREPARATION AND STORAGE

Shakers

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	<b>Sugar Dispenser</b> Sugar Dispenser with integrated pouring outlet (Ø 6 mm/0.24 in.) in the lid providing complete control of the flow. With bayonet closure.	16606 7	5.0	2.0	0.1	0.1	6.0	2.4
		16616 6	5.0	2.0	0.2	0.2	12.0	4.7
Suitable for use with: 								
	<b>Jar/Canister</b> For storage of every type of herb. With bayonet closure and Aroma Protecting Cover.	16610 4	5.0	2.0	0.1	0.1	6.0	2.4
Suitable for use with: 								
	<b>Labels (German)</b> Labels for labelling jars and shakers containing herbs and basic kitchen commodities. The set consists of printed and blank labels.	95143 4						

## PREPARATION AND STORAGE

### Mills

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height		
		cm	in.	cm	in.	
<b>Salt Mill</b> Stainless steel mill with high grade, extremely hard ceramic grinding mechanism. Can be set to grind from extra coarse to fine powder by adjusting the burled screw underneath. Easily refilled from above.	16680 7	5.5	2.2	18.0	7.1	
<b>Pepper Mill</b> Stainless steel mill with high grade, extremely hard ceramic grinding mechanism. Can be set to grind from extra coarse to fine powder by adjusting the burled screw underneath. Easily refilled from above.	16681 4	5.5	2.2	18.0	7.1	
<b>Nutmeg Mill</b> Stainless steel mill for neat and easy grating of nutmeg. Airtight storage compartment for additional nutmegs provided. Extra fine grinding results with precise quantity control.	16683 8	5.5	2.2	12.0	4.7	
<b>Garlic Cutter</b> For transforming peeled garlic cloves into neat cubes. Also suitable for handy storage of garlic cloves. Can be completely disassembled for cleaning. Manufactured from 18/10 stainless steel and synthetic material. Also suitable for processing ginger, chillies or small radishes.	<b>N</b> 12891 1	5.5	2.2	15.0	5.9	

# Colanders



There's nothing missing: Colanders on feet, with long handles or lateral grips. Round, pointed or conical. With wide or fine spaced perforation. For draining salads, blanching vegetables or straining pasta. Perfect solutions when it comes to washing, straining or draining. Coming in a wide range of sizes. And foldable too. In fresh, vibrant colours.




## The lighter side of colanders: Foldable Colander

- **Completely foldable** to 4 cm/1.6 in. in height, **for compact storage.**
- **Bright and versatile** – available in five fresh colours plus black.
- Water quickly drains away through **evenly distributed lateral perforations.**
- **Innovative design**, superior grade materials: **18/10 stainless steel and silicone.**
- **Dishwasher safe.**




## PREPARATION AND STORAGE

### Colanders


Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height		
		cm	in.	liter	qt.	cm	in.	
<b>Conical Strainer</b> For straining sauces or soups and for quick warming or rinsing. Very finely perforated all over, with wide rest and sturdy handle.	23214 4	14.0	5.5	0.7	0.7	12.0	4.7	
	23218 2	18.0	7.1	1.5	1.6	16.0	6.3	
	23220 5	20.0	7.9	2.2	2.3	18.0	7.1	
	23224 3	24.0	9.4	3.8	4.0	22.5	8.9	

Design Award: **DESIGN PLUS**

Suitable for use with: 


Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Total length		
		cm	in.	liter	qt.	cm	in.	
<b>Chinois Strainer with gaze inset</b> Extra strong manufacture, completely from 18/10 stainless steel with robust side handle.	24100 9	25.0	9.8	2.8	3.0	48.2	19.0	

Suitable for use with: 


Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height		
		cm	in.	liter	qt.	cm	in.	
<b>Colander</b> For draining and preparing salads, fruit and vegetables. With a solid stand, sturdy handles, widely spaced perforations and an eyelet for hanging.	16324 0	24.0	9.4	4.5	4.8	15.4	6.1	

Design Award: **DESIGN PLUS**

Suitable for use with: 

<b>Conical Colander</b> For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position.	16020 1	20.0	7.9	1.9	2.0	9.2	3.6	
	16024 9	24.0	9.4	3.4	3.6	10.5	4.1	
	16028 7	28.0	11.0	5.5	5.8	12.8	5.0	

Suitable for use with: 

<b>Foldable Colander black</b> For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16120 8	20.0	7.9	1.9	2.0	9.2	3.6	
	16124 6	24.0	9.4	3.4	3.6	10.5	4.1	

Design Award:

Suitable for use with: 





## PREPARATION AND STORAGE

### Colanders

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	<b>Foldable Colander red</b> For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16121 5	20.0	7.9	1.9	2.0	9.2	3.6
		16125 3	24.0	9.4	3.4	3.6	10.5	4.1
Design Award: 		Suitable for use with: 						
	<b>Foldable Colander green</b> For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16122 2	20.0	7.9	1.9	2.0	9.2	3.6
		16126 0	24.0	9.4	3.4	3.6	10.5	4.1
Design Award: 		Suitable for use with: 						
	<b>Foldable Colander purple</b> For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16123 9	20.0	7.9	1.9	2.0	9.2	3.6
		16127 7	24.0	9.4	3.4	3.6	10.5	4.1
Design Award: 		Suitable for use with: 						
	<b>Foldable Colander orange</b> For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16130 7	20.0	7.9	1.9	2.0	9.2	3.6
		16128 4	24.0	9.4	3.4	3.6	10.5	4.1
Design Award: 		Suitable for use with: 						
	<b>Foldable Colander yellow</b> For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position. Silicone side walls allow easy folding to only 4 cm/1.6 in. height for space-saving storage and cleaning in the dishwasher.	16131 4	20.0	7.9	1.9	2.0	9.2	3.6
		16129 1	24.0	9.4	3.4	3.6	10.5	4.1
Design Award: 		Suitable for use with: 						
	<b>Long Handled Strainer conical</b> For draining and straining vegetables, pasta and salads. With long handle and wide rest for safe positioning on pots and bowls. Perforations over the side and base ensure quick and efficient drainage.	16002 7	22.0	8.7	1.8	1.9	9.2	3.6
		Suitable for use with: 						


## PREPARATION AND STORAGE

### Colanders


Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height		
		cm	in.	liter	qt.	cm	in.	
<b>Colander with beaded edge</b> For straining, draining and washing larger quantities. Perforations over the side and base ensure quick and efficient drainage. With two side handles.	23120 8	40.0	15.7	11.8	12.5	16.1	6.3	
	23124 6	44.0	17.3	16.2	17.1	18.0	7.1	
	23134 5	54.0	21.3	31.6	33.4	22.5	8.9	
Suitable for use with: 								
<b>Colander with rim and base ring</b> For straining, draining and washing larger quantities. The stable base ring ensures a secure rest position on the work surface and two sturdy handles guarantee a safe grip. Perforations over the side and base ensure quick and efficient drainage.	<input checked="" type="checkbox"/> 23144 4	44.0	17.3	16.2	17.1	22.0	8.7	
Suitable for use with: 								

## PREPARATION AND STORAGE


### Kitchen Strainers


	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Mesh width		Contents	
			cm	in.	cm	in.	cm	in.	liter	qt.
	<b>Tea Strainer – fine mesh</b> With its fine mesh this utensil is perfect for straining freshly brewed tea.	95158 8	21.0	8.3	8.0	3.1	0.033	0.013	0.07	0.07


Suitable for use with: 

	<b>Kitchen Strainer – fine mesh</b> Thanks to its fine mesh this utensil is perfect for straining, passing or blanching as well as for dusting with icing sugar and sifting flour.	95160 1	24.0	9.4	10.0	3.9	0.033	0.013	0.15	0.16
		95162 5	27.5	10.8	12.0	4.7	0.050	0.020	0.25	0.26
		95164 9	30.5	12.0	14.0	5.5	0.050	0.020	0.40	0.42
		95166 3	33.5	13.2	16.0	6.3	0.050	0.020	0.60	0.63
		95168 7	37.5	14.8	18.0	7.1	0.050	0.020	0.90	0.95
		95170 0	41.5	16.3	20.0	7.9	0.050	0.020	1.25	1.32
		95174 8	48.0	18.9	24.0	9.4	0.050	0.020	2.00	2.11


Suitable for use with: 

	<b>Kitchen Strainer – coarse mesh</b> For straining, cleaning salad or vegetables and passing of fruit and soups. Oils and liquids quickly drain away through the coarse mesh.	95186 1	33.5	13.2	16.0	6.3	0.16	0.06	0.60	0.63
		95190 8	41.5	16.3	20.0	7.9	0.16	0.06	1.25	1.32
		95194 6	48.0	18.9	24.0	9.4	0.16	0.06	2.00	2.11

Suitable for use with: 

	<b>Conical Pestle</b> The Conical Pestle is ideal for use together with the Conical Strainer and Chinois Strainer when passing stock, soups and sauces. From solid beechwood.	95238 7	25.0	9.8	8.5	3.3				
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Suitable for use with: 

	<b>Round Pestle</b> The Round Pestle is perfect for passing fruit or vegetables through round Kitchen Strainers with fine or coarse mesh. From solid beechwood.	95239 4	22.0	8.7	9.5	3.7				
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Suitable for use with: 

## PREPARATION AND STORAGE


### Measuring Utensils

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Total length		
		cm	in.	liter	qt.	cm	in.	
<b>Coffee Measure</b> Standard measure for ground coffee. Contents 7 g/0.033 lb.	95150 2	3.8	1.5	0.0185	0.0196	14.5	5.7	
	95153 3	3.8	1.5	0.0185	0.0196	17.5	6.9	


Suitable for use with: 

<b>Butter Warmer</b> For melting and warming butter and other fats. Open handle with low heat transmission for safe handling. Pouring lip for drip-free pouring.	15661 7	11.0	4.3	0.31	0.33	25.0	9.8	
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Suitable for use with: 

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height		
		cm	in.	liter	qt.	cm	in.	
<b>Funnel</b> Funnel for safe channelling of liquids. The round shape has a large capacity and a purpose designed outlet ensures a quick flow. The finely perforated sieve inset traps residue and sediment when straining liquids and is removable.	16220 5	8.0	3.1	0.15	0.16	13.0	5.1	

Suitable for use with: 

<b>Wine Decanting Funnel</b> Funnel for safe channelling and decanting of wine. The slant of the exit tube allows wine to gently flow down the sides of the decanter allowing the bouquet to unfold. The fine mesh sieve inset traps residue and sediment and is removable.	16224 3	8.0	3.1	0.15	0.16	12.7	5.0	
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Suitable for use with: 

<b>Jam Funnel</b> For filling jam, jellies or marmalade into jars. The narrow outlet (Ø 4 cm/1.6 in.) also fits narrow jars and containers. The wire handle with its low heat transmission offers additional safety when handling hot fruit.	16226 7	12.0	4.7	0.3	0.3	5.5	2.2	
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Suitable for use with: 

## PREPARATION AND STORAGE


### Measuring Utensils

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Diameter Tube		Height	
			cm	in.	cm	in.	cm	in.
	<b>Funnel</b> Conical form with side handle and removable sieve inset.	24098 9	12.0	4.7	2.0	0.8	11.0	4.3


Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	<b>Milk Steamer</b> A scale on the inside of the steamer helps when measuring the amount of milk. An all round pouring rim ensures easy drip-free pouring. The rigid wire handle positioned on the side guarantees easy work at the Espresso machine and is useful for hanging the utensil in the Open Kitchen.	16235 9	6.0	2.4	0.25	0.26	11.0	4.3


Suitable for use with: 


	<b>Measuring Jug</b> A measuring scale visible on the inside permits precise control of quantities. The all round pouring rim guarantees easy drip-free pouring. An angled wire handle facilitates hanging up of the utensil. Suitable for measuring and mixing ingredients.	16241 0	8.0	3.1	0.5	0.5	12.0	4.7
		16242 7	10.0	3.9	1.0	1.1	15.3	6.0

Suitable for use with: 

	<b>Measuring Jug</b> Various sizes, completely from 18/10 stainless steel with wire handle, high polish outer finish, matt inner. Markings displayed on outside and inside, with pouring rim.	<input checked="" type="checkbox"/> 24036 1	8.0	3.1	0.25	0.26	8.4	3.3
		24037 8	10.0	3.9	0.50	0.53	11.5	4.5
		24038 5	12.0	4.7	1.00	1.06	13.7	5.4


Suitable for use with: 


	<b>Spaghetti Measure</b> Four stainless steel plates for measuring 1 to 4 portions of spaghetti. The moveable segments are linked by a rivetted ring which also serves as a hanging eyelet for storage in the Open Kitchen.	95155 7	10.5	4.1				
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Suitable for use with: 

## PREPARATION AND STORAGE


### Measuring Utensils

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Height		Width		Total length		
		cm	in.	cm	in.	cm	in.	
<b>Kitchen Scale digital</b> Kitchen Scale with incorporated digital clock for measuring up to 5,000 g / 5,000 ml or 11 lbs. / 175 fl. oz. Can also weigh liquids such as water and milk. Big format easy read digital display with red back light. Suspension for positioning in the Open Kitchen.	16239 7	3.0	1.2	22.0	8.7	24.0	9.4	


Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Measurements front part		
		cm	in.	cm	in.	
<b>Refrigerator/Freezer Thermometer</b> Displays reliable temperature readings and helps keep food fresh longer while assisting in reducing energy needs. Ideal temperature ranges marked in blue, provides clearly legible readings in a measuring range from -30 °C to +30 °C / -22 °F to +86 °F. For an upright standing position or for suspension.	16248 9	11.0	4.3			

Suitable for use with: 

<b>Gourmet-Thermometer</b> Features an illuminated digital temperature display and measures in both Celsius and Fahrenheit in a range from -40 °C to +200 °C / -40 °F to +392 °F. For quick measuring of temperatures, e.g. when roasting and deep-frying, preparing infant food as well as for wine and tea.	16245 8	22.0	8.7	12.0	4.7	
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Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter		Total length		
		cm	in.	cm	in.	
<b>Steak and Meat Thermometer (Set of 4)</b> Four thermometers in four colours. Each of them has two functions: One for frying steaks and one for roasting specific types of meat such as poultry, beef, lamb or pork. Easy to read display. For use at the grill, in the frying pan and in the oven. Dishwasher safe.	N 16238 0	2.5	1.0	6.5	2.6	

Suitable for use with: 

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Width		Depth		Height		
		cm	in.	cm	in.	cm	in.	
<b>Multi-Timer digital</b> Two separate digital timing functions can measure two time spans simultaneously (each up to 9 hours 59 minutes). When not in use for countdown, the incorporated digital clock displays the time. Large ergonomic setting dial for convenient setting. Big format display with red back light for optimized readability. Magnetic rear plate.	19222 6	13.5	5.3	1.5	0.6	4.7	1.9	

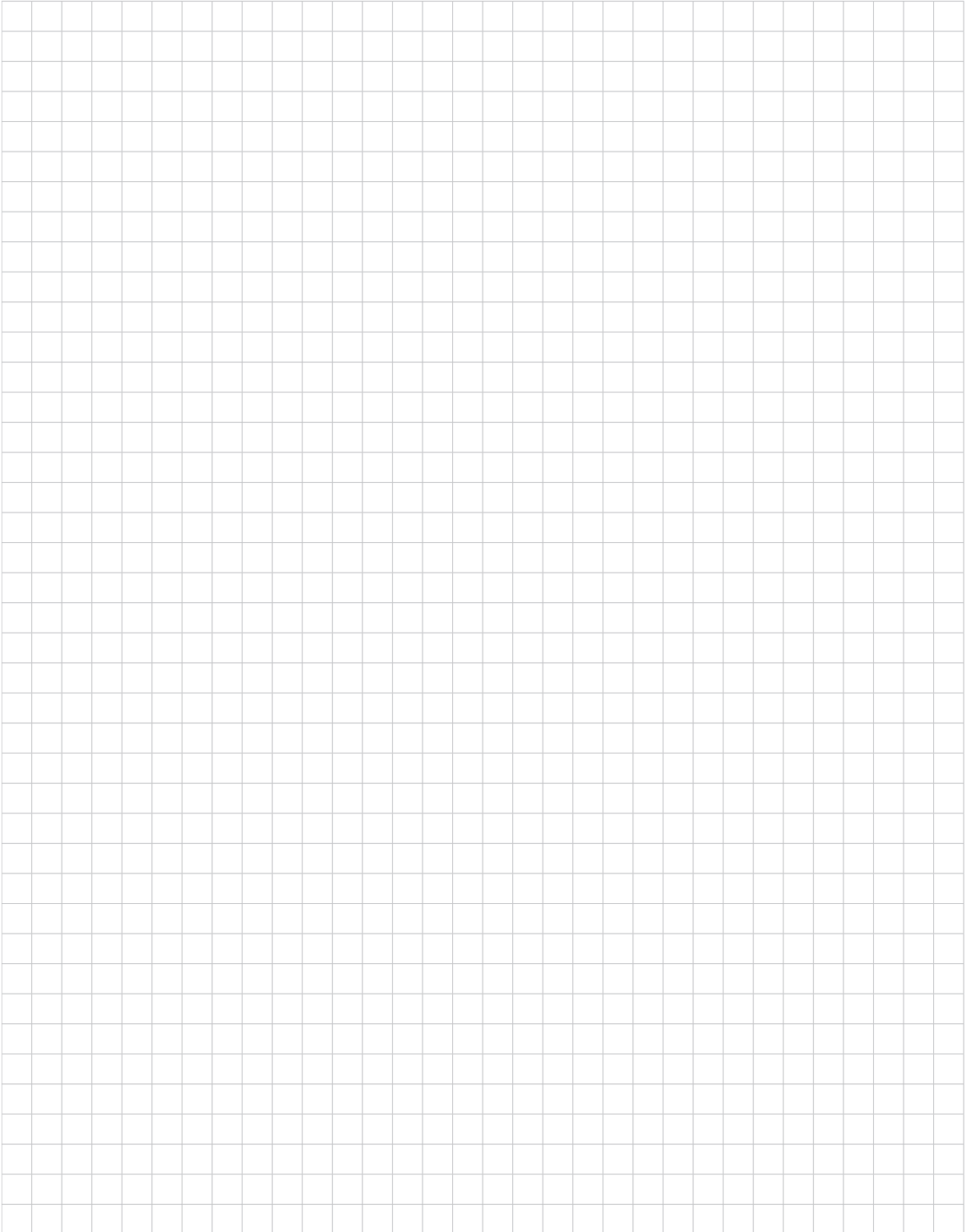
## PREPARATION AND STORAGE

Measuring Utensils

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height	
		cm	in.	cm	in.
 <p><b>Timer with Egg Pricker</b> Mechanical timer for settings up to 60 minutes. The Egg Pricker only appears when pressure is exerted onto the top.</p>	12815 7	7.0	2.8	6.0	2.4



# Notes

A large, empty grid of small squares, intended for writing notes. The grid consists of 20 columns and 30 rows.

# Mechanical Kitchen Utensils



Winding, turning, chopping, spinning – the mechanical kitchen utensils from RÖSLE combine nifty solutions with stylish flair. A great example is the Multi Cutter that perfectly performs three functions: Chopping, mixing and spin drying. It incorporates an ingenious tug mechanism – just one pull and the job's all done!














## The new all rounder in the kitchen: The Multi-Cutter

- **Patented cutting mechanism** with two moving blades for chopping onions, herbs, fruit, vegetables or cooked meat.
- **For mixing and whisking** sauces, soups, dressings, purées, shakes, Muesli and baby food.
- **For spin-drying** herbs and spices.
- **Accessories:** Mixer, Spatula and Herb basket.
- **Storage lid from synthetic material.**


## PREPARATION AND STORAGE

### Mechanical Kitchen Utensils


Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height		
		cm	in.	liter	qt.	cm	in.	
<b>Multi-Cutter</b> Patented cutting mechanism with two moving blades for chopping herbs, fruit and vegetables. One tug activates the patented drive mechanism which rotates the cutting blades seven times. Includes basket inset for spin-drying herbs. Ergonomic handle. Anti-slip provision in receptacle base. Lid manufactured from stainless steel.	N 16272 4	13.0	5.1	0.6	0.6	12.0	4.7	
<b>Bowl with storage lid for Multi-Cutter (Art.-No. 16272)</b>	N 16273 1 ↔	13.0	5.1	0.6	0.6	9.0	3.5	
Suitable for use with: 								
<b>Passetout/Food Mill</b> The Passetout/Food Mill with its sturdy stainless steel construction is designed to meet the demands required by milling and processing. Rests on 3 fixed points that guarantee stable positioning. Comes with Sieve Disc of 1 mm/0.04 in. and 3 mm/0.1 in.	16251 9	22.0	8.7					
Suitable for use with: 								
<b>Passetout/Food Mill with supplementary handle</b> The food mill with its sturdy stainless steel construction is designed to meet the demands required by milling and processing. Sits on 3 rests that ensure stable positioning. With additional supplementary handle. Comes with Sieve Disc of 1 mm/0.04 in. and 3 mm/0.1 in.	16252 6	22.0	8.7					
Suitable for use with: 								
<b>Sieve Disc 1 mm/0.04 in.</b> For fine sauces as well as for fruit jellies and juices from fruit or berries with small seeds.	16265 6	14.0	5.5					
Suitable for use with: 								
<b>Sieve Disc 2 mm/0.08 in.</b> For processing and passing of creamy soups, fine purée and sauces.	16266 3	14.0	5.5					
Suitable for use with: 								

## PREPARATION AND STORAGE

### Mechanical Kitchen Utensils


	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	<b>Sieve Disc 3 mm/0.1 in.</b> For processing and passing of thick vegetable soups and purée of a thicker consistency.	16267 0	14.0	5.5				


Suitable for use with: 


	<b>Sieve Disc 4 mm/0.2 in.</b> For preparation of Spaetzle from light dough or apple purée.	16268 7	14.0	5.5				
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Suitable for use with: 

	<b>Sieve Disc 8 mm/0.3 in.</b> For preparation of Spaetzle from heavy dough.	16269 4	14.0	5.5				
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Suitable for use with: 

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height		Total length	
			cm	in.	cm	in.	cm	in.
	<b>Potato Ricer</b> For producing fine mashed potatoes or Spaetzle. Optimized distribution of pressure guarantees effortless work. Support structure for non-slip rest on a bowl or pot rim. Slanted bowl for convenient filling. Two exchangeable insets (for potatoes or Spaetzle).	16275 5	9.5	3.7	12.5	4.9	34.0	13.4





Suitable for use with: 


	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length		Width		Height	
			cm	in.	cm	in.	cm	in.
	<b>Cheese Mill</b> Cheese Mill with sharpened grating plates for fast and efficient grating of cheese or chocolate. Different grating insets available: fine, medium. Stainless steel housing can be opened for easy cleaning.	16684 5	14.0	5.5	6.5	2.6	11.5	4.5

Design Award: 

## PREPARATION AND STORAGE

Mechanical Kitchen Utensils

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length cm in.		Width cm in.		Height cm in.		
<b>Grating Inset medium for Cheese Mill</b> (Art.-No. 16684)	16685 2							
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter cm in.		Contents liter qt.		Height cm in.		
<b>Onion and Vegetable Chopper</b> Chops up onions, herbs, chocolate, nuts etc. The automatic rotating blade assembly provides quick and efficient cutting results. The ergonomic press knob ensures convenient and effortless work.	16271 7	9.6	3.8	21.7	8.5			
<b>Salad Spinner</b> Comprises bowl, basket inset, base and stainless steel lid with integrated spinning mechanism. Pull cord with patented automatic rewind mechanism.	15690 7	24.0	9.4	5.4	5.7	19.5	7.7	
<b>Confectionery Funnel</b> Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles (Ø 4 mm/0.2 in. and 6 mm/0.24 in.). Without nozzle: 11 mm/0.4 in. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble. Dishwasher safe.	N 16229 8	19.0	7.5	1.2	1.3	22.0	8.7	

Suitable for use with: 

# Notes

A large, empty grid of small squares, intended for writing notes. The grid consists of 20 columns and 30 rows of squares.

# Cooking, Frying and Roasting

## Professionals at work

RÖSLE Pots and Pans are a lifetime investment. They set technical and visual benchmarks and distinguish themselves through details such as the handle in ergonomic design and the reinforced pouring rim. The selection comprises pots and pans in stainless steel plus a range in multi-layer material – all promot-

ing good results and economic use of energy. The offer also includes a range of Iron Pans and each type of material has its own particular strengths and characteristics. For cooking and frying with professional results.



# Cookware from stainless steel



Choice of the right pot or pan has a direct impact on smooth and carefree workflow. RÖSLE Pots and Pans from stainless steel meet every kitchen demand and are ideal for each task proving safe for handling, carrying and pouring. The Pasta/Asparagus Pot for example is perfect for boiling pasta and noodles, cooking asparagus and steaming or blanching vegetables. Perforations covering the base and extending up the sides of the insert guarantee quick and efficient straining of liquids. The tightly closing Lid retains aroma, nutrients and vitamins and keeps tender vegetables tasty and al dente.



## Soft and tender or 'with a bit of bite': The Pasta/Asparagus Pot

- **Heavy, tightly-fitting stainless steel Lid** for nutrient-protective boiling and cooking using a minimum quantity of liquid. It can be simply hung upon the pot handle.
- **All round pouring rim** for drip-free pouring.
- **Handles in ergonomic design** for safe handling and carrying.
- **Aluminium core of 6 mm/0.2 in. material strength** in the multi-layer base ensures economic use of energy, even heat distribution and long heat retention.
- **Top grade manufacture** perfect for all four types of cooker in current use: electric, induction, gas and ceramic hobs. Also suitable for the oven\*.

\*Not applicable to items with non-stick coating.



## COOKING, FRYING AND ROASTING

Cookware from stainless steel

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter		Base Diameter		Contents		Height		
		cm	in.	cm	in.	liter	qt.	cm	in.	
<b>High Casserole</b> All round performer – pot for browning meat and for cooking dumplings, vegetables, pasta or noodles. With tightly closing Lid.	91036 3	16.0	6.3	14.0	5.5	2.2	2.3	11.0	4.3	
	91040 0	20.0	7.9	20.0	7.9	4.0	4.2	13.0	5.1	
	91044 8	24.0	9.4	24.0	9.4	6.7	7.1	15.0	5.9	
Suitable for use with:										
<b>Vegetable Pot</b> High pot for cooking vegetables such as potatoes or for soup. Also useful for frying, blanching and reducing. With tightly closing Lid.	91060 8	20.0	7.9	18.0	7.1	5.3	5.6	17.0	6.7	
	91064 6	24.0	9.4	21.5	8.5	9.4	9.9	21.0	8.3	
	91068 4	28.0	11.0	25.0	9.8	14.0	14.8	23.0	9.1	
Suitable for use with:										
<b>Pasta/Asparagus Pot</b> For boiling pasta, noodles and asparagus and blanching vegetables. The perforations extending up the sides of the insert guarantee quick and efficient straining of liquids. With tightly closing Lid.	91100 1	20.0	7.9	18.0	7.1	5.3	5.6	17.0	6.7	
Suitable for use with:										
<b>Casserole</b> For preparation of goulash, stews and for braising larger cuts of meat. The high rim of the pot prevents spurring of fat or juices. With tightly closing Lid.	91016 5	16.0	6.3	14.0	5.5	1.5	1.6	7.5	3.0	
	91020 2	20.0	7.9	18.0	7.1	2.8	3.0	9.0	3.5	
	91024 0	24.0	9.4	21.5	8.5	4.7	5.0	10.5	4.1	
	91028 8	28.0	11.0	25.0	9.8	7.3	7.7	12.0	4.7	
Suitable for use with:										
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Dimensions		Base Measurements		Contents		Height		
		cm	in.	cm	in.	liter	qt.	cm	in.	
<b>Oval Roasting Pan high</b> High version for preparation of large cuts of meat such as lamb or venison. With tightly closing Dome Lid.	91114 8	30.5 x 22.5	12.0 x 8.9	28.0 x 20.0	11.0 x 7.9	6.0	6.3	11.5	4.5	
Suitable for use with:										


## COOKING, FRYING AND ROASTING

Cookware from stainless steel

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Base Diameter		Contents		Height	
			cm	in.	cm	in.	liter	qt.	cm	in.
	<b>Fondue Set 16 cm/6.3 in.</b> Comprises: 16 cm/6.3 in. High Casserole, fondue insert, rechaud, gas burner, gas cartridge and 8 fondue forks.	91410 1	16.0	6.3			2.2	2.3	11.0	4.3
	Suitable for use with:									
	<b>Fondue Set 20 cm/7.9 in.</b> Comprises: 20 cm/7.9 in. High Casserole, fondue insert, rechaud, gas burner, gas cartridge and 8 fondue forks.	91413 2	20.0	7.9			2.8	3.0	9.0	3.5
	Suitable for use with:									
	<b>Sauteuse</b> For reducing, preparing fine sauces or for turning vegetables in butter.	91140 7	20.0	7.9	12.5	4.9	1.5	1.6	7.0	2.8
	Suitable for use with:									
	<b>Sauté Pan</b> For preparing sauces and small amounts of food.	91146 9	16.0	6.3	14.0	5.5	1.5	1.6	7.5	3.0
	Suitable for use with:									
	<b>Sauté Pan</b> High version. For preparing sauces and small amounts of food.	91156 8	16.0	6.3	14.0	5.5	2.2	2.3	11.0	4.3
	Suitable for use with:									
	<b>Frying Pan</b> The ideal pan to sear and brown meat. Also suitable for fried eggs and vegetables.	91174 2 91178 0	24.0 28.0	9.4 11.0	17.0 21.0	6.7 8.3			5.0 5.5	2.0 2.2
	Suitable for use with:									


## COOKING, FRYING AND ROASTING

Cookware from stainless steel

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Base Diameter		Contents		Height		
		cm	in.	cm	in.	liter	qt.	cm	in.	
<b>Griddle Pan</b> With grill base and two handles. The special base ensures good distribution of fats and leaves a typical grill pattern on meat.	91208 4	28.0	11.0	25.0	9.8			3.5	1.4	


Suitable for use with: 



Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height		Total length		
		cm	in.	cm	in.	cm	in.	
<b>Lid</b> Tightly-closing lid for nutrient-protective cooking and steaming using a minimum amount of water. Steam is retained in the pot and the liquid is restored to food by condensation under the lid. For use with cookware from stainless steel.	91216 9	16.0	6.3					
	91220 6	20.0	7.9					
	91224 4	24.0	9.4					
	91228 2	28.0	11.0					


Suitable for use with: 




<b>Dome Lid</b> For use with cookware from stainless steel. The lid creates ample space for high cuts and large food items.	91244 2	24.0	9.4					
	91248 0	28.0	11.0					


Suitable for use with: 



<b>Lid in stainless steel</b> The stainless steel Lid closes bowls, dishes and jars as well as stainless steel pots and pans of matching diameter. For covering, stacking, storing and use as a trivet.	91456 9	16.0	6.3					
	91460 6	20.0	7.9					
	91464 4	24.0	9.4					

Suitable for use with: 





<b>Rechaud</b> Stainless steel rechaud with gas burner (1.1 kW). Knob for adjusting infinitely variable flame.	91266 4	23.0	9.1	11.5	4.5			
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## COOKING, FRYING AND ROASTING

Cookware from stainless steel


	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Contents			
			liter	qt.		
	<b>Gas Cartridge</b> The valve guarantees simple refilling of the gas burner. Content 400 ml/0.4 qt. Suitable for RÖSLE Fondue Sets, Rechaud and Universal Lighters.	91275 6	0.4	0.4		


	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height		Total length	
			cm	in.	cm	in.	cm	in.
	<b>Fondue Forks</b> Set of four forks with clear identification on each handle.	91439 2					28.0	11.0

Suitable for use with: 

	<b>Deep Steamer</b> For insertion between pot and lid. Ideal for steam-cooking of fish and vegetables.	91300 5	20.0	7.9	11.5	4.5		
		91304 3	24.0	9.4	12.5	4.9		



Suitable for use with: 

	<b>Splatter Guard</b> From finely perforated stainless steel with high polish rim. Easy to clean. The 23 cm/ 9.1 in. long handle keeps hands a safe distance from hot pots and pans.	16860 3	26.0	10.2				
		16861 0	30.0	11.8				
		16862 7	33.5	13.2				

Suitable for use with: 

# Notes



# Cookware from multi-layer material



Pots and pans from multi-layer material are a great asset in every kitchen. They incorporate a central layer of aluminium for optimized heat transmission, set between two layers of stainless steel. Heat is quickly and evenly transmitted and distributed over the base and up the sides. Special advantage: Taste and aroma are brought out while cooking time is reduced and economic use of energy is ensured. Further plus points: All pots and pans feature handles in ergonomic design, are dishwasher safe\* and perfect for all types of cooker.



## Welcome at any hot spot: The High Casserole

- **Special multi-layer material** incorporating central layer of aluminium for good heat transmission into pot sides.
- **Compact, tightly-fitting stainless steel Lid** for nutrient-protective boiling and cooking using a minimum quantity of liquid.
- **All round pouring rim** for drip-free pouring.
- **Handles in ergonomic design** for safe handling and carrying.
- **Top grade manufacture** perfect for all four types of cooker in current use: electric, induction, gas and ceramic hobs. Also suitable for the oven\*.

\*Not applicable to items with non-stick coating.


## COOKING, FRYING AND ROASTING

Cookware from multi-layer material

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter		Base Diameter		Contents		Height		
		cm	in.	cm	in.	liter	qt.	cm	in.	
<b>Low Casserole</b> For searing and roasting meat. This casserole is lower than the High Casserole of same diameter and makes preparing large cuts of meat an easy task.	91610 5	16.0	6.3	14.5	5.7	1.5	1.6	7.5	3.0	
	91612 9	20.0	7.9	18.5	7.3	2.8	3.0	9.0	3.5	
	91614 3	24.0	9.4	22.0	8.7	4.7	5.0	10.5	4.1	
Suitable for use with:										
<b>High Casserole</b> The all round performer for boiling, frying and braising. Suitable for meat, vegetables and pasta/noodles.	91620 4	16.0	6.3	14.5	5.7	2.2	2.3	11.0	4.3	
	91622 8	20.0	7.9	18.5	7.3	4.0	4.2	13.0	5.1	
	91624 2	24.0	9.4	22.0	8.7	6.8	7.2	15.0	5.9	
Suitable for use with:										
<b>Frying Pan</b> The ideal pan to sear and brown meat. Also suitable for fried eggs and vegetables.	91652 5	24.0	9.4	18.5	7.3			4.5	1.8	
	91654 9	28.0	11.0	22.0	8.7			5.0	2.0	
Suitable for use with:										
<b>Non-stick Frying Pan</b> This frying pan with its extremely resistant non-stick coating proves ideal for low-fat frying. Suitable for scrambled eggs.	91662 4	24.0	9.4	18.5	7.3			4.5	1.8	
	91664 8	28.0	11.0	22.0	8.7			5.0	2.0	
Suitable for use with:										
<b>Sauté Pan</b> Just perfect for preparing sauces and small amounts of food.	91630 3	16.0	6.3	14.5	5.7	1.5	1.6	7.5	3.0	
Suitable for use with:										
<b>Sauteuse</b> Ideal for reducing, preparing fine sauces or for turning vegetables in butter.	91642 6	20.0	7.9	16.0	6.3	2.9	3.1	9.5	3.7	
Suitable for use with:										

## COOKING, FRYING AND ROASTING

Cookware from multi-layer material

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height		Total length	
			cm	in.	cm	in.	cm	in.
	<b>Splatter Guard</b> From finely perforated stainless steel with high polish rim. Easy to clean. The 23 cm/ 9.1 in. long handle keeps hands a safe distance from hot pots and pans.	16860 3	26.0	10.2				
		16861 0	30.0	11.8				
		16862 7	33.5	13.2				

Suitable for use with: 



# Notes



# Iron Pans



RÖSLE's Iron Pans are made for quick searing and react swiftly to changes in temperature such as heat reduction. This also ensures economic use of energy. Another plus point: Iron Pans are durable and made to last. In addition they require little attention or time consuming maintenance and with regular use a protective coating automatically builds up over the pan surface. It's a basic piece of equipment that should not be missing in any kitchen.




## Can't be outdone: Wrought Iron Frying Pan, high version


- **High rim.** Now 4.5 cm/1.8 in. high – significantly taller than previous versions.
- **Manufactured from iron** – quickly conducts any change in temperature.
- **Pan base absorbs fat** and through use automatically builds up a protective non-stick coating.
- **Easy clean** – wipe with kitchen paper and apply a light coating of fat.

## COOKING, FRYING AND ROASTING


### Iron Pans

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Base Diameter		Height		
		cm	in.	cm	in.	cm	in.	
<b>Omelette Pan</b> Iron Pan manufactured from 1.25 mm/ 0.05 in. gauge material. Heats up rapidly and quickly reacts to heat settings. With welded handle from flat bar steel. Perfect for flour and egg dishes such as pancakes, omelettes and crêpes.	26420 6	20.0	7.9	16.0	6.3	3.2	1.3	
	26424 4	24.0	9.4	19.5	7.7	3.4	1.3	
	26428 2	28.0	11.0	23.0	9.1	3.7	1.5	
	26432 9	32.0	12.6	26.5	10.4	3.8	1.5	

Suitable for use with: 

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Dimensions		Base Measurements		Height		
		cm	in.	cm	in.	cm	in.	
<b>Oval Fish Pan</b> The oval shape of this pan is ideal for frying or poaching whole fish. With welded wire handle.	26636 1	35.0 x 24.5	13.8 x 9.6	30.0 x 19.5	11.8 x 7.7	3.7	1.5	

Suitable for use with: 

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Base Diameter		Height		
		cm	in.	cm	in.	cm	in.	
<b>Wrought Iron Frying Pan</b> Traditional forged iron frying pan incorpo- rating a welded handle with hook. Can be used on an open fire or grill. Also suitable for serving.	95724 5	24.0	9.4	18.0	7.1	2.6	1.0	
	95728 3	28.0	11.0	21.0	8.3	3.0	1.2	
	<b>N</b> 95729 0	28.0	11.0	20.0	7.9	4.5	1.8	
	95732 0	32.0	12.6	24.0	9.4	3.0	1.2	

Suitable for use with: 

# Notes



# Kitchen Equipment

## Open ideas

The Open Kitchen is a genuine RÖSLE concept, lifting beautifully designed professional kitchen utensils from invisibility in back drawers and setting them out for both show and utility. The expandable system incorporates adaptable modules offering infinite possibilities for modifying and enhancing the work ambient as convenient. Paper towel rolls, spices and jars, all find a practical position and every item is clearly displayed

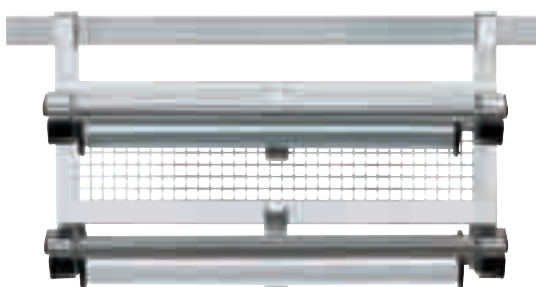
close at hand ready for use. The Standard Rails can be directly wall mounted or fixed below kitchen cabinets. With its innovative design and orderly system for organization the Open Kitchen has grown into one of the most popular concepts incorporated into contemporary kitchen planning. For those in search of high utility solutions and ingenious ideas.



# Open Kitchen



Achieve your aims with RÖSLE, show off your flair with RÖSLE and build up your RÖSLE collection. The Open Kitchen gives you all you need. Example: The Kitchen Foil Holder/ Wrap Dispenser. It effortlessly and precisely cuts any type of kitchen foil, plastic cling film or aluminium foil. The Kitchen Foil Holder/ Wrap Dispenser and Kitchen Towel Holder can be mounted as one unit – an invaluable aid for maintaining order in the kitchen.



## Ready for instant action: The Kitchen Foil Holder/ Wrap Dispenser

- **Twin foil cutter with 2 compartments** holds different sized rolls.
- **Retracting blade** for neat, crimple free cutting of foil.
- **Open display** for easy control of supplying and replacing of rolls.
- **Attractive design** for a stylish ambient in every kitchen.
- Optional: **2 practical Connection Clips** for easy coupling with Kitchen Towel Holder.



## KITCHEN EQUIPMENT

### Open Kitchen

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Length		Usable Length		Width		
		cm	in.	cm	in.	cm	in.	
<b>Standard Rail</b> The basic component of the Open Kitchen. It has a 3 mm/0.1 in. gauge, is made in stainless steel with a matt finish and is 25 mm/1.0 in. in width. Rails up to length 55 cm/21.7 in. are designed for fixing at two points. Attachments are not included.	19500 5	30.0	11.8	24.5	9.6	2.5	1.0	
	19502 9	40.0	15.7	34.5	13.6	2.5	1.0	
	19503 6	45.0	17.7	39.5	15.6	2.5	1.0	
	19504 3	50.0	19.7	44.5	17.5	2.5	1.0	
	19505 0	55.0	21.7	49.5	19.5	2.5	1.0	
<b>Design Award:</b>		<b>Suitable for use with:</b>						
<b>Standard Rail</b> Rails of length 60 cm/23.6 in. or longer are designed for fixing at three points. Attachments are not included.	19506 7	60.0	23.6	2.0 x 26.0	0.8 x 10.2	2.5	1.0	
	19510 4	80.0	31.5	2.0 x 36.0	0.8 x 14.2	2.5	1.0	
	19512 8	90.0	35.4	2.0 x 41.0	0.8 x 16.1	2.5	1.0	
	19514 2	100.0	39.4	2.0 x 46.0	0.8 x 18.1	2.5	1.0	
	19516 6	120.0	47.2	2.0 x 56.0	0.8 x 22.0	2.5	1.0	
<b>Design Award:</b>		<b>Suitable for use with:</b>						
<b>Magnetic Rail</b> Provides the perfect storage solution for all types of knives. The magnet is incorporated into the rail and concealed by a stainless steel shield. Minimal contact between rail and knife prevents damage to blades.	19519 7	40.0	15.7	34.5	13.6	2.5	1.0	
<b>Kitchen Rail with Wall Attachment Set</b> The Kitchen Rail with Wall Attachment Set is the basic component of the Open Kitchen. Manufactured in 3 mm/0.1 in. gauge stainless steel with matt finish. Width 25 mm/1.0 in. The Wall Attachments can be positioned along the rail flexibly. The joints can be masked to present an apparently non-stop rail. With 2 Wall Attachments.	19450 3	40.0	15.7	34.0	13.4	2.5	1.0	
	19451 0	50.0	19.7	44.0	17.3	2.5	1.0	
	19452 7	60.0	23.6	54.0	21.3	2.5	1.0	
		<b>Suitable for use with:</b>						
<b>Kitchen Rail with Wall Attachment Set</b> The Kitchen Rail with Wall Attachment Set is the basic component of the Open Kitchen. Manufactured in 3 mm/0.1 in. gauge stainless steel with matt finish. Width 25 mm/1.0 in. The Wall Attachments can be positioned along the rail flexibly. The joints can be masked to present an apparently non-stop rail. With 3 Wall Attachments.	19453 4	80.0	31.5	71.0	28.0	2.5	1.0	
	19454 1	100.0	39.4	91.0	35.8	2.5	1.0	
		<b>Suitable for use with:</b>						

## KITCHEN EQUIPMENT














Open Kitchen

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length		Width		Diameter	
		cm	in.	cm	in.	cm	in.
 <p><b>Single Attachment</b> Restricted spaces, not big enough to fit a Standard Rail, can be utilised to maximum advantage with the Single Attachment.</p>	19530 2	2.5	1.0	5.0	2.0		
Suitable for use with: 							
 <p><b>Wall Attachment with cap</b> For fixing Standard Rails to the wall. Comprises cap, spacer, s/s screw and wall-plug.</p>	19540 1					2.2	0.9
Design Award:  Suitable for use with: 							
<p><b>Wall Attachment with cap (matt)</b> For fixing Standard Rails to the wall. Comprises cap, spacer, s/s screw and wall-plug.</p>	19740 5					2.2	0.9
Suitable for use with: 							
 <p><b>Cabinet Suspension with cap</b> For fixing a Standard Rail under a kitchen cabinet. Comprises high polished cap, spacer and wood screw. Available in two sizes.</p>	19559 3 19569 2	5.0 10.0	2.0 3.9				
Suitable for use with: 							
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Height		Width		Total length	
		cm	in.	cm	in.	cm	in.
 <p><b>Single Hook (2 per pack)</b> For hanging kitchen utensils with a ring or eyelet.</p>	19060 4	4.0	1.6	2.0	0.8		
Design Award:  Suitable for use with: 							



## KITCHEN EQUIPMENT

Open Kitchen

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Height		Width		Total length		
		cm	in.	cm	in.	cm	in.	
<b>Double Hook (2 per pack)</b> For hanging kitchen utensils with a ring or eyelet.	19061 1	4.0	1.6	2.0	0.8			
<b>Design Award:</b> 		<b>Suitable for use with:</b> 						
<b>Magnetic Holder (2 per pack)</b> The incorporated magnet is just perfect for hanging up kitchen knives, kitchen shears, palettes or the Digital Kitchen Timer (Art.-No. 19220).	19063 5	3.0	1.2	2.5	1.0			
<b>Design Award:</b> 		<b>Suitable for use with:</b> 						
Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Width		Depth		Height		
		cm	in.	cm	in.	cm	in.	
<b>Rack large</b> The spacious rack provides storage for large jars/canisters and miscellaneous kitchen utensils. Capacity for two Ø 12 cm/ 4.7 in. jars or three Ø 8 cm/3.1 in. jars.	19072 7	33.0	13.0	16.0	6.3	23.5	9.3	
		<b>Suitable for use with:</b> 						
<b>Spice Rack with double shelf</b> A wide range of basic herbs and spices can be stored ready to hand on the double shelf. Capacity for ten jars or shakers of Ø 5 cm/2 in.	19078 9	33.0	13.0	6.0	2.4	23.5	9.3	
<b>Design Award:</b> 		<b>Suitable for use with:</b> 						
<b>Paper Towel Holder (standing model)</b> Using just one hand, paper towels can be easily torn off and rolls replaced. Automatically adjusts to height of paper roll. For all rolls up to diameter 17 cm/6.7 in. and 22 to 30 cm/8.7 to 11.8 in. height. Heavyweight, silicone coated base provides a topple-free stand. Manufactured from 18/10 stainless steel and synthetic material.	 19089 5	20.5	8.1	23.0	9.1	25.0	9.8	







## KITCHEN EQUIPMENT

Open Kitchen

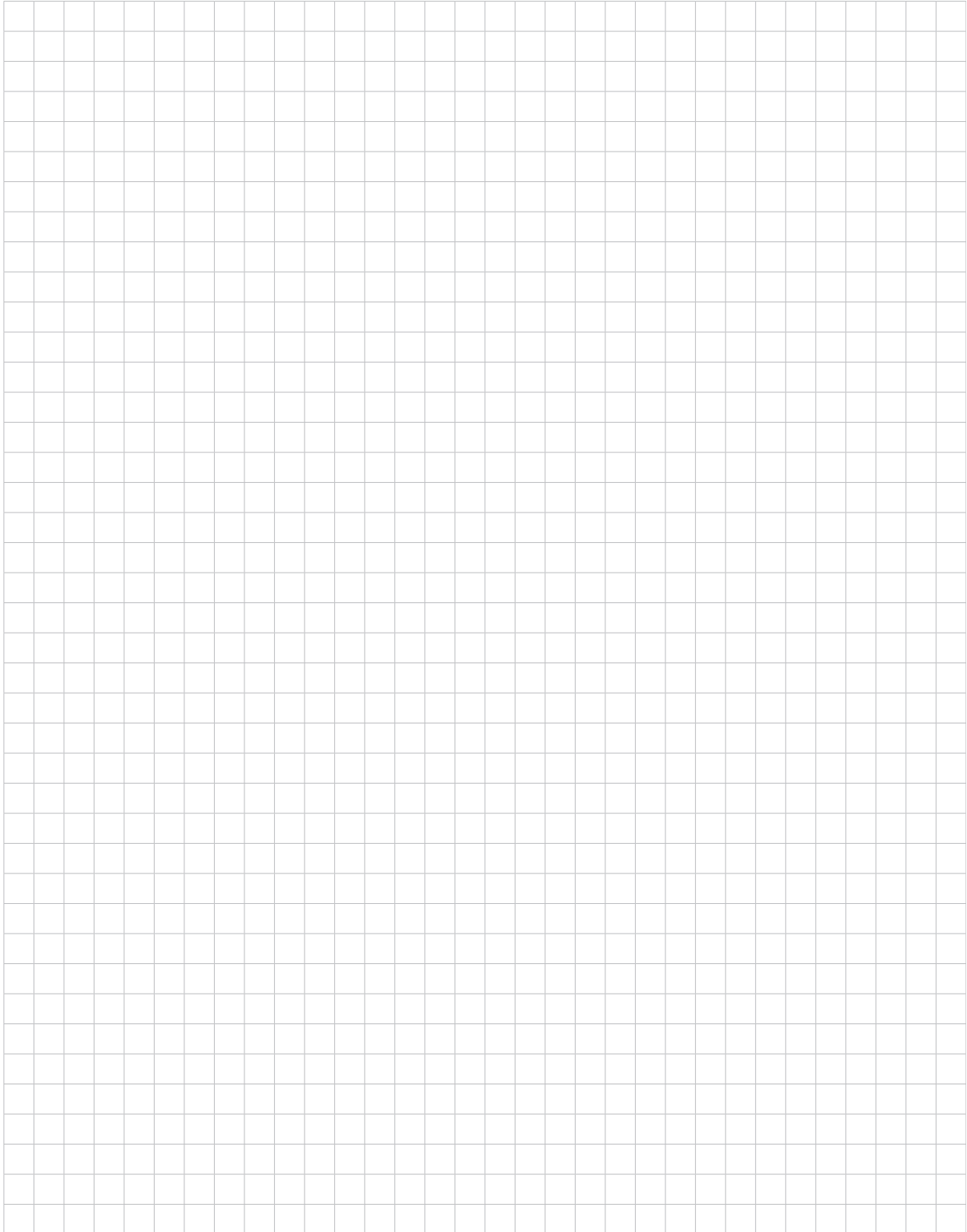
	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Width		Depth		Height		
			cm	in.	cm	in.	cm	in.	
	<b>Kitchen Towel Holder</b> Holds paper kitchen towels up to 27 cm/ 10.6 in. width and diameter of 12 cm/ 4.7 in. Can be combined with Kitchen Foil Holder/Wrap Dispenser (Art.-No. 19095) using Connection Clips (Art.-No. 19064).	19084 0	32.0	12.6	13.0	5.1	20.0	7.9	
Design Award: 		Suitable for use with: 							
	<b>Kitchen Foil Holder/Wrap Dispenser</b> For cutting both plastic clingfilm and aluminium foil. The retracting blades only engage when in operation and neatly cut foil without crumpling. Can be used in combination with Kitchen Towel Holder (Art.-No. 19084) using Connection Clips (Art.-No. 19064).	19095 6	37.0	14.6	14.0	5.5	22.0	8.7	
	<b>Connection Clips (2 per pack)</b> With these connection clips the Kitchen Foil Holder/Wrap Dispenser (Art.-No. 19095) can easily be combined with the Kitchen Towel Holder (Art.-No. 19084).	19064 2							
		Suitable for use with: 							
	<b>Capsule Rack</b> Storage capacity for up to 20 capsules (particularly for the Nespresso system). Simple and easy attaching and detaching of capsules. Non-topple stand for safe placement in the kitchen and at the table. Suspension for positioning in the Open Kitchen or on the wall.	19196 0	22.0	8.7	4.0	1.6	24.0	9.4	
		Suitable for use with: 							
	<b>Capsule Tower</b> Storage capacity for up to 80 capsules (particularly for the Nespresso system). There's space to position up to 40 capsules on the four outer walls plus additional storage space for 40 capsules (4 stacks) inside. Simple and easy attaching and detaching of capsules. Stable revolving stand for safe positioning and turning.	19090 1	12.0	4.7	12.0	4.7	34.0	13.4	
	<b>Cell-phone Holder</b> Large receptacle from stainless steel and synthetic material to park mobiles, MP3-Players, iPods, cordless phones and similar devices. Cut-out on rear face for easy routing of charging cables. Cable receptacle on rear for easy winding and storage of cable.	19195 3	9.0	3.5	8.5	3.3	23.5	9.3	
		Suitable for use with: 							

## KITCHEN EQUIPMENT

Open Kitchen

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Width		Depth		Height		
		cm	in.	cm	in.	cm	in.	
<b>Utensil Holder square</b> Practical storage for kitchen utensils or cutlery. The removeable insert divides the holder into three compartments of equal size.	19093 2	13.5	5.3	8.0	3.1	23.5	9.3	
Suitable for use with: 								
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height				
		cm	in.	cm	in.	cm	in.	
<b>Wall Clock radio-controlled</b> Wall Clock with incorporated receiver for broadcasted time signal provides precise time keeping plus automatic adjustment to daylight-savings time – no manual setting necessary. Incorporated thermometer for room temperature display (Measuring range -20 °C to +50 °C/-4 °F to +122 °F).	19101 4	25.0	9.8	4.0	1.6			
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Width		Depth		Height		
		cm	in.	cm	in.	cm	in.	
<b>Multi-Timer digital</b> Two separate digital timing functions can measure two time spans simultaneously (each up to 9 hours 59 minutes). When not in use for countdown, the incorporated digital clock displays the time. Large ergonomic setting dial for convenient setting. Big format display with red back light for optimized readability. Magnetic rear plate.	19222 6	13.5	5.3	1.5	0.6	4.7	1.9	
<b>Attachment for Multi-Timer digital (Art.-No. 19222)</b>	19223 3	12.0	4.7	0.8	0.3	4.1	1.6	
Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Height		Width		Total length		
		cm	in.	cm	in.	cm	in.	
<b>Kitchen Scale digital</b> Kitchen Scale with incorporated digital clock for measuring up to 5,000 g / 5,000 ml or 11 lbs. / 175 fl. oz. Can also weigh liquids such as water and milk. Big format easy read digital display with red back light. Suspension for positioning in the Open Kitchen.	16239 7	3.0	1.2	22.0	8.7	24.0	9.4	

# Notes



# Bar and Wine

## A good mix

There's no place like a bar for feeling at ease and enjoying your leisure so why not take the mood home – with stylish bar accessories. The extensive range of Bar and Wine accessories from RÖSLE caters for all-comers: the inexperienced, the experienced and the experts. Together with stunning design and

easy handling, superior workmanship and subtle details are the key ingredients. The Bar Butler is a great looker, promoting orderliness and setting all utensils out ready. So, don't be afraid to stir things up when trying out new recipes or cocktail favourites.



# Bar Utensils



Cocktail lovers will just topple over: RÖSLE's bar and wine accessories sit well in the hand and the urge to mix drinks and cocktails becomes simply irresistible. The range covers every need from the Champagne Bucket to the Cork Screw and the Fruit Muddle/Caipirinha Pestle. True to RÖSLE tradition, all items are from superior grade material and come in striking design. Made for movers, shakers ... and wannabes.




## New at the bar: The Multi-Opener

- **Three functions in one tool** – for opening screw top jars, crown caps and screw top bottles.
- **Ergonomic** and easy use.
- **Striking design.**
- From **stainless steel and synthetic material.**

## BAR AND WINE


### Bar Utensils

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		Diameter		
		cm	in.	cm	in.	cm	in.	
<b>Fruit Muddle/Caipirinha Pestle</b> The concave surface of the pestle base copies the contours of fruit and distinct pyramid-shaped burls on the base are designed for optimum results when muddling. The lower component from high grade synthetic material guarantees a high level of hygiene.	12783 9	24.5	9.6	22.0	8.7	4.0	1.6	
	12784 6	17.0	6.7	15.0	5.9	4.0	1.6	


Suitable for use with: 


<b>Citrus Reamer</b> Deep grooves in the head of the utensil allow easy extraction of juice with minimum effort. Easy to clean and dishwasher safe.	12785 3	17.0	6.7	12.0	4.7	5.2	2.0	
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Suitable for use with: 

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height		
		cm	in.	liter	qt.	cm	in.	
<b>Lemon Press</b> The pressing cone is optimized for squeezing every drop of juice out of lemons and limes. No blockage of drainage slots. Large size receptacle with all round drip-free pouring rim. Dishwasher safe, easy to clean and manufactured completely in stainless steel.	N 12802 7	18.0	7.1	0.5	0.5	12.2	4.8	

Suitable for use with: 

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.	Total length		Blade length		
		cm	in.	cm	in.	
<b>Bar Spoon</b> The extra long handle is designed for easy stirring even in long glasses. The knob at the tip of the handle ensures ergonomic balance and can serve as a pestle or be used for stirring.	N 12654 2	27.0	10.6			

Suitable for use with: 

<b>Ice Tongs</b> The pointed tips of the Ice Tongs grip ice cubes securely preventing them from slipping away.	12912 3	16.0	6.3			
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Suitable for use with: 

## BAR AND WINE

### Bar Utensils

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Height	
			cm	in.	cm	in.	cm	in.
	<b>Champagne Bucket</b> The Champagne Bucket provides ample space for champagne or sparkling wine bottles. Two side handles for comfortable transport.	12662 7			18.0	7.1	20.0	7.9
Design Award: 		Suitable for use with: 						
	<b>Wine Cooler</b> Double-walled container for keeping wine or other drinks cool. Drinks can be kept cool for a long time thanks to the double-walled design which provides excellent insulation.	12663 4			10.0	3.9	20.0	7.9
Design Award: 		Suitable for use with: 						
	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	<b>Wine Decanting Funnel</b> Funnel for safe channelling and decanting of wine. The slant of the exit tube allows wine to gently flow down the sides of the decanter allowing the bouquet to unfold. The fine mesh sieve inset traps residue and sediment and is removable.	16224 3	8.0	3.1	0.15	0.16	12.7	5.0
Suitable for use with: 								
	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Height	
			cm	in.	cm	in.	cm	in.
	<b>Corkscrew</b> The mechanism of the corkscrew from transparent synthetic material is incorporated into the stainless steel cylinder. The large thumb-screw handle sits comfortably in the hand and its ergonomic curvature supports easy turning. Satinated body, high polish thumb-screw with hanging eyelet.	12666 5			4.8	1.9	18.7	7.4
	<b>Walters' Friend/Captains' Knife</b> The ergonomic design of the handle with its finger moulds and rounded shape sits comfortably in the hand. Optimised leverage supported by the weight of the utensil ensures easy extraction of corks. Incorporated foil knife, crown cap lifter and hanging ring.	12667 2	14.0	5.5			3.6	1.4



## BAR AND WINE

### Bar Utensils

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Height		
		cm	in.	cm	in.	cm	in.	
<b>Foil Cutter</b> The crescent shaped blade with its extra sharp scalloped edge removes foil from wine bottles in an instant. A press on the button releases the flick-out blade.	 <b>12668</b> 9	8.0	3.1			2.4	0.9	

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Handle length		
		cm	in.	cm	in.	
<b>Bottle Opener</b> Crown caps are easily removed from bottles with minimum effort. The shape of the opening device lifts crown caps almost without bending so that the tops can be re-used to close bottles.	<b>12750</b> 1	17.0	6.7	10.0	3.9	

Suitable for use with:


Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Height		Width		Total length		
		cm	in.	cm	in.	cm	in.	
<b>Multi-Opener</b> One opener, three functions. For crown caps, screw top jars and screw caps on bottles. Easy to operate with a striking and unusual design. Manufactured from 18/10 stainless steel and synthetic material.	 <b>12789</b> 1	3.5	1.4	9.0	3.5	11.5	4.5	

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Total length		Diameter		Height		
		cm	in.	cm	in.	cm	in.	
<b>Bottle Stopper</b> For reclosing opened bottles. A turn on the steel ring presses the flexible lower silicone ring against the bottle neck sealing the bottle hermetically. Suitable for bottles with bottlenecks from Ø 17 to 21 mm/ 0.7–0.8 in.	<b>12664</b> 1	9.3	3.7	2.6	1.0			

<b>Bar Butler (with accessories)</b> The Bar Butler keeps Bar and Wine tidily stored. Accessories and tools can be stored on hooks freely positioned at five levels. The Bar Measure has a fixed position on top. Available with or without accessories (Bar Strainer, Bar Spoon, Bar Knife, Bar Measure, Ice Tongs, Bottle Opener).	 <b>12670</b> 2					32.5	12.8	
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Suitable for use with:

# Notes

A large, empty grid of small squares, intended for taking notes. The grid consists of 20 columns and 30 rows of squares.

# Dialogue – the talking table

## A visual treat

With the *dialogue* range RÖSLE presents a modular concept for dining in avant-garde style. A particular feature of the Serving System is the Cooling Element which is designed to keep food fresh and cool. Elegant serving components are the height of chic at any table and useful for food storage in the fridge,

too. High grade materials such as stainless steel, fine porcelain and sparkling lead crystal lend *dialogue* sophistication and style. A fusion of form and function with the essence of the whole present in each single component. It's a line that's attracting an ever-increasing number of new admirers.



# *dialogue*



A *dialogue* on *dialogue*: A Serving System that harmoniously spans the distance between kitchen and dining area. *dialogue* is symbolic of the interaction between function, high grade material and stunning design. The Serving System with its Stainless Steel Tray, Cooling Element, Porcelain Inset and Cover sets new standards. The system is based on a modular concept with components which can be flexibly interchanged and combined.

## **Stunning visual appeal: The Serving System**



- **A combination of high grade materials** for a stylish look which complements both classical and modern tableware.
- The **Porcelain Inset and Stainless Steel Tray** are two components which work beautifully together as a complete unit.
- **Cooling Element** between Porcelain Inset and Stainless Steel Tray keeps food fresh.
- **Covers** available in 3 different versions, designed for covering and stacking.
- **Matching and distinct design** of all components permitting individual and flexible arrangement.
- **Modular and extendable.**


## DIALOGUE – THE TALKING TABLE

*dialogue*

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Length		Width		Height		
		cm	in.	cm	in.	cm	in.	
<b>Serving System with Stacking Lid high</b> Dual-function system for serving and storage: for serving at the dining table and for keeping food fresh in the refrigerator. Comprises stainless steel tray, cooling element and porcelain inset. Available in two sizes.	<b>21002 9</b>	29.0	11.4	18.0	7.1	9.0	3.5	
	<b>21005 0</b>	29.0	11.4	29.0	11.4	9.0	3.5	
<b>Design Award:</b>		<b>Suitable for use with:</b>						
<b>Serving System with High Cover</b> Dual-function system for serving and storage: for serving at the dining table and for keeping food fresh in the refrigerator. Comprises stainless steel tray, cooling element and porcelain inset.	<b>21003 6</b>	29.0	11.4	18.0	7.1	12.5	4.9	
<b>Design Award:</b>		<b>Suitable for use with:</b>						
<b>Cheese Serving System</b> Serving System for cheese. Comprises stainless steel tray, solid beechwood tray/ cutting board and high cover.	<b>21019 7</b>	29.0	11.4	29.0	11.4	12.5	4.9	
<b>Design Award:</b>		<b>Suitable for use with:</b>						
<b>Butter Dish</b> Butter Dish with stainless steel tray, integrated cooling element, porcelain inset and lead crystal cover for storage in the refrigerator and for serving at the dining table. The integrated cooling element keeps butter fresh and cool at the table.	<b>21007 4</b>	20.0	7.9	12.0	4.7	11.0	4.3	
<b>Design Award:</b>		<b>Suitable for use with:</b>						
<b>Fruit Basket</b> Fruit Basket from high polish stainless steel to hold and serve all types of fruit attractively.	<b>21016 6</b>	25.0	9.8	25.0	9.8	21.5	8.5	
<b>Design Award:</b>		<b>Suitable for use with:</b>						
<b>Bread Basket</b> Bread Basket from high polish stainless steel to hold and serve all types of bread and rolls attractively.	<b>21017 3</b>	25.0	9.8	25.0	9.8	9.5	3.7	
<b>Design Award:</b>		<b>Suitable for use with:</b>						

## DIALOGUE – THE TALKING TABLE

*dialogue*

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Height		
		cm	in.	cm	in.	
	<p><b>Mini Stove</b> For standard tea candles (Ø 39 mm/ 1.5 in.). With foldable arms for practical, space-saving storage. Non-slip rubber feet guarantee a safe topple-free stand. High polish surfaces. Manufactured entirely from 18/10 stainless steel.</p>	<p><b>N 21020 3</b></p>	<p>17.0</p>	<p>6.7</p>	<p>6.0</p>	<p>2.4</p>

Suitable for use with: 



















# Accessories

Some things occasionally require renewal, others are in regular demand: Replacement brush heads for washing-up brushes or

sharp new blades for peelers, for example. All these components are conveniently available in RÖSLE's wide selection of accessories.





















## ACCESSORIES

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.			
	Lid for Salt Shaker (Art.-No. 16600, 16620)	95950 8 			
Suitable for use with: 					
	Lid for Pepper Shaker (Art.-No. 16601, 16621)	95951 5 			
Suitable for use with: 					
	Lid for Fine Shaker 1.5 mm/0.06 in. (Art.-No. 16602, 16622)	95952 2 			
Suitable for use with: 					
	Lid for Coarse Shaker 2.5 mm/0.1 in. (Art.-No. 16603, 16623)	95953 9 			
Suitable for use with: 					
	Lid for Coarse Shaker 3.5 mm/0.2 in. (Art.-No. 16605, 16625)	95955 3 			
Suitable for use with: 					
	Lid for Icing Sugar Shaker (Art.-No. 16604, 16624)	95954 6 			
Suitable for use with: 					






## ACCESSORIES

Article description Use and advantages	Europ. BarCode 4004293 Art.-No. Ctrl.-No.				
Lid for Jar/Canister with Bayonet Closure (Art.-No. 16610, 16630)	95956 0 				
Suitable for use with: 					
Lid for Sugar Dispenser (Art.-No. 16606, 16616)	95957 7 				
Suitable for use with: 					
Lid for Salt Mill "S" (Art.-No. 16680)	95925 6 				
Suitable for use with: 					
Lid for Pepper Mill "P" (Art.-No. 16681)	95926 3 				
Suitable for use with: 					
Lid for Spice Mill (Art.-No. 16682)	95927 0 				
Suitable for use with: 					
<b>Aroma Protecting Cover</b> Single replacement cover for lid from trans- parent synthetic material.	95146 5 				
Suitable for use with: 					







## ACCESSORIES


Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.		
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	Replacement Plastic Protector for Apple/ Pear Cutter (Art.-No. 12743)	95998 0 	
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Suitable for use with: 







Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Contents		Diameter		Height	
		liter	qt.	cm	in.	cm	in.


	Glass Lid clear	94771 0 		5.0	2.0		
		94772 7 		8.0	3.1		
		94773 4 		10.0	3.9		
		94774 1 		12.0	4.7		
		94776 5 		16.0	6.3		



Suitable for use with: 


	Glass Lid black	94783 3 		10.0	3.9		
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Suitable for use with: 

	Sealing Ring for Glass Lid clear/black	94790 1 		5.0	2.0		
		94792 5 		8.0	3.1		
		94793 2 		10.0	3.9		
		94794 9 		12.0	4.7		
		94796 3 		16.0	6.3		

Suitable for use with: 

	Glass Lid for Utensil Holder (Art.-No. 19092)	94956 1 					
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Suitable for use with: 

## ACCESSORIES

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Contents		Diameter		Height		
		liter	qt.	cm	in.	cm	in.	
Glass Insert without Lid for Utensil Holder (Art.-No. 19092)	94955 4 							
Suitable for use with: 								
Glass cover with handle for Butter Dish dialogue (Art.-No. 21007)	28067 1 							
Suitable for use with: 								
Porcelain inset for Butter Dish dialogue (Art.-No. 21007)	28033 6 							
Suitable for use with: 								
Replacement Blade with 2 screws for Swivel Peeler (Art.-No. 12732, 12734, 12735)	95979 9 							
Replacement Blades (10 per pack) for Ceramic Hob Scraper (Art.-No. 12830)	12831 7 							
Replacement Blade with 2 screws for Gourmet Slicer (Art.-No. 12742)	95978 2 							

## ACCESSORIES

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Contents		Diameter		Height	
			liter	qt.	cm	in.	cm	in.
	Replacement Blade with 2 screws for Adjustable Slicer (Art.-No. 95018)	95940 9 						
	Replacement Blade with 2 screws for Adjustable Slicer (Art.-No. 95028)	95941 6 						
	Replacement Blade with 2 screws for Julienne Slicer (Art.-No. 95031)	95936 2 						
	Insert with 22 blades (3 mm/0.1 in.) for Julienne Slicer (Art.-No. 95031)	95937 9 						
	Insert Set with 16 blades (4 mm/0.2 in.) and Insert without blade for Julienne Slicer (Art.-No. 95031)	95938 6 						
	Replacement Screw and nut for Asparagus Peeler (Art.-No. 12730)	 95976 8 						

## ACCESSORIES

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Contents		Diameter		Height		
		liter	qt.	cm	in.	cm	in.	
Replacement Screw with knob for Gourmet Slicer (Art.-No. 12742)	95973 7 							
Replacement Bracket (without screws) for Asparagus Peeler (Art.-No. 12730)	 95977 5 							
Replacement Carriage for Gourmet Slicer (Art.-No. 12742)	95972 0 							
Replacement Spring for Poultry Shears (Art.-No. 12836)	95975 1 							
Replacement Wires for Wire Cheese Slicer (2 wires) with knotted ends (Art.-No. 12723)	95989 8 							
Suitable for use with: 								
Replacement Wires for Wire Cheese Slicer (2 wires) with soldered ends (Art.-No. 12723)	95982 9 							
Suitable for use with: 								







## ACCESSORIES

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Contents		Diameter		Height	
			liter	qt.	cm	in.	cm	in.
	Replacement Cutting Wire Inset for Egg Slicer (Art.-No. 12812)	96003 0 						
Suitable for use with: 								
	Replacement Cutting Wire Inset for Egg Cutter (Art.-No. 12813)	96006 1 						
Suitable for use with: 								
	<b>Complementary Set Egg Slicer</b> This Complementary Set transforms the Egg Cutter into an Egg Slicer that neatly slices boiled eggs. The Complementary Set Egg Slicer consists of a plastic base receptacle and a cutting wire inset with parallel arrangement of the cutting wires.	12816 4						
Suitable for use with: 								
	<b>Complementary Set Egg Cutter</b> This Complementary Set transforms the Egg Slicer into an Egg Cutter that divides boiled eggs into six equal segments. The Complementary Set Egg Cutter consists of a plastic base receptacle and a cutting wire inset with star-shaped arrangement of the cutting wires.	12817 1						
Suitable for use with: 								
	Replacement Sieve for Funnel (Art.-No. 16220, 16222)	95943 0  95944 7 			10.0	3.9		
Suitable for use with: 								
	Replacement Sieve for Wine Decanting Funnel (Art.-No. 16224)	95945 4 						
Suitable for use with: 								

## ACCESSORIES

Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Contents		Diameter		Height		
		liter	qt.	cm	in.	cm	in.	
Clips for rolls for Kitchen Foil Holder/ Wrap Dispenser (Art.-No. 19095)	95935 5 							
Replacement Silicone Brush for Barbecue Basting Brush (Art.-No. 12367)	96005 4 							
Suitable for use with: 								
Replacement Brush for Barbecue Clean- ing Brush (Art.-No. 12368)	96004 7 							
Suitable for use with: 								
Replacement Head for Vegetable Brush (Art.-No. 12801)	12811 9 							
Suitable for use with: 								
Replacement Head for Washing-up Brush (Art.-No. 12800)	12810 2 							
Suitable for use with: 								
Replacement Head for Washing-up Brush antibacterial (Art.-No. 12808)	12809 6 							
Suitable for use with: 								

## ACCESSORIES

	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Diameter		Contents		Height	
			cm	in.	liter	qt.	cm	in.
	Bowl with storage lid for Multi-Cutter (Art.-No. 16272)	 16273 1 	13.0	5.1	0.6	0.6	9.0	3.5
Suitable for use with: 								
	Grating Inset medium for Cheese Mill (Art.-No. 16684)	16685 2						
	Article description Use and advantages	Europ. Bar Code 4004293 Art.-No. Ctrl.-No.	Width		Depth		Height	
			cm	in.	cm	in.	cm	in.
	Attachment for Multi-Timer digital (Art.-No. 19222)	19223 3	12.0	4.7	0.8	0.3	4.1	1.6



# Notes



# Visual appeal at POS

## The RÖSLE Brand Shop

We offer a visually stunning display system, that has irresistible appeal for customers and is bound to increase turnover. An inviting setting for products, made to measure to meet your

shop's requirements and attract customers. Increase your sales with the RÖSLE Brand Shop!



## The Open Kitchen

309/409/509 x 237 cm / 122/161/200 x 93 in.

A real eye catcher and the perfect stage for your presentation of RÖSLE products.



**The compact Brand Shop**

70 cm/27.6 in. in width,  
150 or 200 cm / 59.1 or 78.1 in. in height

The top solution for special campaigns, information events or in-store product demonstrations.



**Revolving Display**

65 x 65 x 180 cm | 23 x 23 x 52 cm  
26 x 26 x 71 in. | 9 x 9 x 20 in.

Round and about – a highly practical display solution.



**Universal Display**

26 x 28 x 44 cm / 10 x 11 x 17 in.

One for all – the Universal Display is the perfect presentation stand for new items and special offers from RÖSLE.



**Backcard for RÖSLE Brand Shop**

100 x 28 cm / 39 x 11 in.

The noticeable Backcard attracts customer attention from far and near to RÖSLE products.



**The Gondola**

This unit is 140 cm/55.1 in. high – width can be individually specified. The perfect complement and practical interior solution – a complete 'Shop in Shop' module.

# RÖSLE distributors and partners worldwide



## Austria/Slovenia/Hungary

C. Duisberg KG  
Porschestrasse 11  
A- 1230 Wien  
Tel. +43 (0)1 60 90 60  
[www.duisberg.at](http://www.duisberg.at)

## Belgium/Luxemburg

Cook &  
Joyce van Hees  
Korte Weg 2  
NL-4927 AB Hooge Zwaluwe  
Tel. (0031) 653 23 2630  
[www.cookand.eu](http://www.cookand.eu)

## China

Shang Shi Yi Commercial &  
Trade Co., Ltd  
No. 4-1, Qian Ni Wa B.,  
Dong Guan Rd.  
3<sup>rd</sup> Ring of West, Feng Tai Dist.  
Beijing China, CN-100071  
Phone: +8610 63 89 87 83

## Cyprus

Pantelides Papachristodoulou LTD  
47 Arch. Makariou III Avenue  
1065 Nicosia  
Tel. +375 22 75 07 60

## Czech Republic

Potten & Pannen Stanek  
Group, spol. s.r.o.  
Horackova 5  
CR-140 00 Prag 4  
Tel. +42 0261 22 73 73  
[www.pottenpannen.cz](http://www.pottenpannen.cz)

## Denmark

Dyberg-Larsen ApS  
Middelfartvej 64  
DK-5466 Asperup  
Tel. +45 6448 14 74  
[www.dyberg-larsen.dk](http://www.dyberg-larsen.dk)

## Finland

Oy Finnarmen AB  
Henry Fordin katu 5C  
FIN-00150 Helsinki  
Tel. +358 (0)9 61 50 05 51  
[www.finnarmen.fi](http://www.finnarmen.fi)

## France

RÖSLE France –  
La Bourguignonne  
13, rue Georges de Vichy  
F-71110 Marcigny  
Tel. +33 (0)385 25 50 40  
[www.rosle.fr](http://www.rosle.fr)

## Great Britain

Haus Marketing &  
Distribution Ltd.  
Unit 13–14 Crabtree Close  
Fenton Industrial Estate  
Stoke on Trent  
GB-Staffordshire ST42SW  
Tel. +44 (0)1782 572910  
[www.inthehaus.co.uk](http://www.inthehaus.co.uk)

## Greece

Ikiakos Exoplismos S.A.  
„Philippos Business Center“  
Agias Anastasias & Laertou, Pilea  
Service Post of Thermi  
570 01 Thermi  
GR-Thessaloniki  
Tel. +30 210 947 81 00

## Iceland

KOKKA  
Laugavegi 47  
IS-101 Reykjavik  
Tel. +354 562 08 08  
[www.kokka.is](http://www.kokka.is)

## Ireland

Seamus Mc Carthy Kitchenware  
Unit 9 Enterprise Centre  
Stafford Street – Nenagh  
IRL-Co. Tipperary  
Tel. +353 (0)67 338 83

## Italy

ARCUCCI TRADE  
Via delle Padulette 4/6  
I-51011 Borgo a Buggiano (PT)  
+39 057 2318 288  
[www.aruccitrade.it](http://www.aruccitrade.it)

## Japan

St Emilion – Daichi Furuya  
2.7.1 Distribution Center  
Chuo-shi  
J-Yamanashi 409-3845  
Tel. +81 (0)55 273 14 20  
[www.st-emilion.jp](http://www.st-emilion.jp)

## Malta

Living Interiors  
Luqa Briffa Street  
Gzira GZR 06, Malta  
Tel. +356 2134 1166/2134 1188  
[www.livinginteriors.com.mt](http://www.livinginteriors.com.mt)

## Netherlands

Interhal Holding B.V.  
Kelvinring 84  
NL-2952 BG Alblasterdam  
Tel. +31 (0)78 699 29 90  
[www.interhal.nl](http://www.interhal.nl)

## Norway

Howard AS  
Hansteensgt 12  
N-0253 Oslo  
Tel. +47 2308 41 30  
[www.howard.no](http://www.howard.no)

## Portugal

BRINKMANN Lda.  
Av. Sidónio Pais, 22 Cv. – Esq.  
P-1050 Lisboa  
Tel. +351 21 355 47 24

## Spain

Lluís Casanova Iborra  
Rambla Poblenou, 77-79 1<sup>o</sup> 2a  
E-08005 Barcelona  
Tel. +34 93 309 05 08 / 17  
[www.poblenou.com/casanova/](http://www.poblenou.com/casanova/)

## Sweden

Buhr Agenturer AB  
Stampgatan 24  
S-411 01 Göteborg  
Tel. +46 (0)31 80 23 70  
[www.buhr.se](http://www.buhr.se)

## Switzerland

e + h Services AG  
Industriestrasse 14  
CH-4658 Däniken  
Tel. +41 (0)62 288 61 11  
[www.eh-services.ch](http://www.eh-services.ch)

## South Africa

Holdmann & Vidal Indents (Pty) Ltd  
P.O. Box 3214  
2121 Parklands, Johannesburg  
Tel. +27 (0)11 327 11 18  
[www.tatradings.co.za](http://www.tatradings.co.za)

## Taiwan

Wein Han Enterprise Limited  
1F, NO345, Tun Hua North Road  
Taipei, Taiwan  
Phone : 886-2-2713-8190  
Fax : 886-2-2713-3942  
[www.vbtaiwan.com.tw](http://www.vbtaiwan.com.tw)

## Turkey

Interna Insaat ve Tesisat  
Malzemeleri Yatırım ve Pazarlama  
A.s.  
Kanyon Ofis Kat: 19  
Büyükdere Cad. No: 185  
TR-Levent 34394 Istanbul  
Tel. +90 212 353 13

## Ukraine

EUROSET GmbH  
vul. Artjoma 1–5, Büro 801  
UA-04053 Kiev  
Tel. +38 272 08 58

## USA

RÖSLE USA Corp.  
802 Centerpoint Blvd  
USA-New Castle, De. 19720  
Tel. +1 302 326 48 01  
[www.rosleusa.com](http://www.rosleusa.com)

# Creativity has no limits

## The RÖSLE B2B range

RÖSLE B2B offers a wide range of customized gifts for staff and business partners. They're theme oriented, carefully created and include sets for every season. Typical winter sets enhance that special Christmas feeling. Summer sets are just right for outdoor eats, preparation of salads, barbecues and much more with RÖSLE's perfect solutions. We've also got a selection of attractive Mini-sets – the Viva Italia extravaganza as

well as our Gourmet sets. If you have a special combination in mind – we'll make it possible: We'll be glad to compose a personalized B2B set – complete with products bearing your logo. At [www.roesle-creativideen.de](http://www.roesle-creativideen.de) you'll find comprehensive information on the possibilities.

Or email us at [creativideen@roesle.de](mailto:creativideen@roesle.de).

We're ready to discuss your requirements.



Winterzauber



Pasta, Pesto, Parmigiano



Parmigiano e Tartufo

## SEARCH BY PRODUCT CODE

Art.- No.	Ctrl.- No.	Article Description	Dimensions cm / l / Ø	Cat. Page	Art.- No.	Ctrl.- No.	Article Description	Dimensions cm / l / Ø	Cat. Page
10001	6	Portioning Ladle	6.0	13	12450	0	Spatula white	20.0	33
10006	1	Ladle with pouring rim	6.0	13	12451	7	Spatula blue	20.0	33
10007	8	Ladle with pouring rim	7.0	13	12452	4	Spatula red	20.0	33
10008	5	Ladle with pouring rim	8.0	13	12455	5	Spatula white	26.0	33
10009	2	Ladle with pouring rim	9.0	13	12456	2	Spatula blue	26.0	33
10010	8	Ladle with pouring rim	10.0	13	12457	9	Spatula red	26.0	33
10041	2	Deep Skimmer	11.0	13	12460	9	Spatula white	32.0	33
10050	4	Skimmer	10.0	14	12461	6	Spatula blue	32.0	33
10052	8	Skimmer	12.0	14	12462	3	Spatula red	32.0	33
10057	3	Fine Skimmer	12.0	14	12467	8	Pastry Brush	2.5	33
10060	3	Sauce Ladle	25.0	13	12468	5	Pastry Brush	3.5	33
10062	7	Basting Spoon	31.5	13	12469	2	Pastry Brush	4.5	33
10064	1	Vegetable Spoon	31.5	14	12475	3	Spatula white	26.0	33
10070	2	Pancake Slice	33.0	14	12489	0	Rolling Pin	47.0	34
10071	9	Turning Slice perforated	33.0	14	12543	9	Angled Spatula	32.0	31
10075	7	Fish Slice	34.5	15	12546	0	Angled Spatula perforated	26.0	31
10085	6	Roasting Fork	34.0	16	12547	7	Angled Spatula perforated	32.0	31
10087	0	Spaghetti Spoon	29.5	15	12552	1	Straight Palette	39.0	31
10090	0	Turner	34.0	15	12558	3	Angled Palette	38.0	31
10110	5	Wok Turner	31.0	15	12564	4	Angled Spatula	26.0	31
10120	4	Trout/Asparagus Slice	38.0	15	12565	1	Grill Scraper	23.0	28, 31
10123	5	Original White Sausage Lifter	33.5	15	12566	8	Pastry Knife	39.0	32
10124	2	Original White Sausage Lifter in gift packaging	33.5	16	12568	2	Pie/Gateau Server	30.0	32
10250	8	Ladle with pouring rim	9.0	25	12602	3	Soup Serving Ladle	30.0	21
10251	5	Basting Spoon	39.5	25	12604	7	Serving Ladle	25.0	21
10252	2	Turning Slice perforated	42.0	25	12607	8	Sauce Ladle	18.0	21
10253	9	Spaghetti Spoon	37.5	25	12615	3	Vegetable Spoon	24.0	21
10254	6	Roasting Fork	42.0	25	12616	0	Salad Spoon	24.0	21
10460	1	Mini Dip Ladle	4.5	20	12618	4	Serving Spoon	21.0	21
10461	8	Mini Serving Spoon	15.0	20	12622	1	Serving Fork	20.0	22
10462	5	Mini Serving Spoon slotted	15.0	20	12640	5	Pie Server	23.0	22
10463	2	Mini Serving Fork	15.0	20	12654	2	Bar Spoon	27.0	119
10608	7	Ladle with pouring rim	8.0	17	12662	7	Champagne Bucket	20.0	120
10609	4	Ladle with pouring rim	9.0	17	12663	4	Wine Cooler	20.0	120
10620	9	Cooking Spoon classical silicone	31.5	38	12664	1	Bottle Stopper	9.3	121
10621	6	Basting Spoon silicone	33.0	17	12666	5	Corkscrew	18.7	120
10622	3	Turner silicone	35.5	18	12667	2	Waiters' Friend/Captains' Knife	14.0	120
10623	0	Angled Spatula silicone	26.0	31	12668	9	Foil Cutter	8.0	121
10641	4	Deep Skimmer	11.0	17	12670	2	Bar Butler (with accessories)	32.5	121
10652	0	Skimmer	12.0	17	12704	4	Melon/Potato Baller	1.8	45
10660	5	Sauce Ladle	26.5	17	12706	8	Melon/Potato Baller	2.2	45
10662	9	Basting Spoon	33.0	17	12708	2	Melon/Potato Baller	2.5	45
10671	1	Turning Slice perforated	34.5	18	12710	5	Melon/Potato Baller	3.0	45
10680	3	Turner flexible	34.5	18	12714	3	Zester with Canelle	16.0	45
10685	8	Roasting Fork	35.5	18	12716	7	Vertical Canelle/Channel Knife	16.0	45
10687	2	Spaghetti Spoon	31.0	18	12718	1	Pizza Cutter	7.0	50
10795	4	Salad Serving Spoon Set		20	12720	4	Pastry Wheel	7.0	34
12365	7	Barbecue Turner	46.0	27	12721	1	Pastry Roller	23.0	34
12366	4	Barbecue Fork	46.0	27	12722	8	Decorating Knife	22.0	45
12367	1	Barbecue Basting Brush	46.0	27	12723	5	Wire Cheese Slicer	25.0	49
12368	8	Barbecue Cleaning Brush	46.0	27	12724	2	Cheese Knife	28.0	47
12374	9	Grill Tongs curved	35.5	27	12725	9	Parmesan Knife	16.0	49
12378	7	Grill Tongs straight	37.0	28	12726	6	Cheese Cleaver	20.0	47
12428	9	Pastry Brush silicone	4.5	33	12727	3	Julienne Peeler	17.0	43
					12728	0	Grapefruit/Orange Knife	22.0	43

## SEARCH BY PRODUCT CODE

Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page	Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page
12729	7	Swivel Peeler extra fine	19.0	43	12819	5	Meat Tenderizer	31.5	52
12732	7	Swivel Peeler right-handed	19.0	43	12820	1	Meat Hammer	28.0	52
12734	1	Swivel Peeler left-handed	19.0	43	12830	0	Ceramic Hob Scraper	19.5	61
12735	8	Swivel Peeler crosswise	17.0	43	12831	7	Replacement Blades (10 per pack) for Ceramic Hob Scraper (Art.-No. 12830)		131
12736	5	Peeler	19.0	44	12835	5	Universal Lighter	27.5	55
12738	9	Cheese Slicer	24.0	49, 69	12836	2	Poultry Shears	24.0	50
12739	6	Tomato/Kiwi Peeler	20.0	44	12837	9	Universal Lighter (unfilled)	27.5	55
12740	2	Butter Curler	20.5	54	12843	0	Dual Speed Frother	21.0	39, 56
12741	9	Ice Cream Scoop	20.5	51	12844	7	Kitchen Torch	17.0	35, 55
12742	6	Gourmet Slicer	28.0	49, 69	12846	1	Lobster/Seafood Fork (Set of 4)	20.0	57
12743	3	Apple/Pear Cutter	9.2	48	12891	1	Garlic Cutter		54, 79
12746	4	Fruit Corer	2.0	45	12910	9	Fishbone Tongs	15.0	63
12749	5	Fish Scaler	21.0	55	12912	3	Ice Tongs	16.0	63, 119
12750	1	Bottle Opener	17.0	59, 121	12914	7	Universal Tongs	15.0	64
12751	8	Can Opener	20.0	59	12915	4	Locking Tongs	23.0	27, 63
12752	5	Oyster Knife	18.0	49	12916	1	Locking Tongs	30.0	27, 63
12754	9	Potato Fork	17.0	57	12917	8	Locking Tongs	40.0	27, 63
12755	6	Tomato/Mozzarella Slicer	10.0	48	12920	8	Spaghetti Tongs	30.0	64
12756	3	Pizza Server	28.0	32, 50	12921	5	Fish/Asparagus Tongs	27.0	63
12757	0	Can Opener with pliers grip	20.0	59	12922	2	Salad Tongs	26.5	64
12759	4	Tomato Cutter	10.0	48	12923	9	Pastry Tongs	25.5	63
12760	0	Fruit Knife	19.0	47	12924	6	Universal Tongs	28.5	64
12762	4	Vegetable Knife	20.0	47	12925	3	Fine Tongs	31.0	64
12765	5	Universal Knife	23.0	48	12926	0	Locking Tongs silicone	30.0	63
12767	9	Universal Knife with wavy edge	23.0	48	12927	7	Patisserie Tongs	18.0	64
12769	3	Tomato Knife	24.0	48	12928	4	Locking Tongs silicone	23.0	63
12773	0	Breakfast Knife	23.0	47	12929	1	Honey Spoon	24.0	58
12778	5	Serving Fork long	30.0	57	12930	7	Corn Holder (2 per pack)	11.0	57
12779	2	Serving Knife long	30.0	47	12931	4	Serving Fork	16.5	57
12780	8	Potato Masher	26.0	52	12935	2	Antipasti and Olive Spoon	21.5	57
12781	5	Nut Cracker	19.5	54, 60	15072	1	Chopping Board round	24.5	71
12782	2	Garlic Press	20.0	54	15087	5	Chopping Board oval	37.5	71
12783	9	Fruit Muddle/Caipirinha Pestle	24.5	53, 119	15089	9	Chopping Board oval	45.0	71
12784	6	Fruit Muddle/Caipirinha Pestle	17.0	53, 119	15317	3	Stand for Mixing Bowl		74
12785	3	Citrus Reamer	17.0	53, 119	15320	3	Mixing Bowl	20.0	74
12789	1	Multi-Opener	11.5	59, 121	15370	8	Bain Marie Bowl	20.0	75
12793	8	Fruit Tool	15.5	53	15608	2	Medium Bowl	8.0	74
12800	3	Washing-up Brush	24.5	61	15612	9	Medium Bowl	12.0	74
12801	0	Vegetable Brush	20.0	61	15616	7	Medium Bowl	16.0	74
12802	7	Lemon Press	0.5	54, 119	15620	4	Medium Bowl	20.0	74
12803	4	Pineapple Cutter	26.5	49	15624	2	Medium Bowl	24.0	74
12804	1	Jar Opener	11.0	59	15628	0	Medium Bowl	28.0	74
12808	9	Washing-up Brush antibacterial	24.5	61	15661	7	Butter Warmer	11.0	85
12809	6	Replacement Head for Washing-up Brush antibacterial (Art.-No. 12808)		135	15668	6	Deep Bowl	8.0	74
12810	2	Replacement Head for Washing-up Brush (Art.-No. 12800)		135	15672	3	Deep Bowl	12.0	74
12811	9	Replacement Head for Vegetable Brush (Art.-No. 12801)		135	15676	1	Deep Bowl	16.0	74
12812	6	Egg Slicer	10.0	51	15680	8	Deep Bowl	20.0	74
12813	3	Egg Cutter	10.0	51	15684	6	Deep Bowl	24.0	74
12814	0	Egg White Separator	11.0	34, 51	15688	4	Deep Bowl	28.0	74
12815	7	Timer with Egg Pricker	6.0	55, 88	15690	7	Salad Spinner	24.0	75, 93
12816	4	Complementary Set Egg Slicer		51, 134	15814	7	Conical Bowl	14.0	75
12817	1	Complementary Set Egg Cutter		52, 134	15816	1	Conical Bowl	16.0	75
					15818	5	Conical Bowl	18.0	75
					15820	8	Conical Bowl	20.0	75

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Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page	Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page
15822	2	Conical Bowl	22.0	75	16528	2	Coffee Jar/Canister with black glass lid	10.0	76
15827	7	Conical Bowl	27.0	75	16600	5	Salt Shaker	5.0	77
15831	4	Conical Bowl	31.0	75	16601	2	Pepper Shaker	5.0	77
15835	2	Conical Bowl	35.0	75	16602	9	Fine Shaker 1.5 mm/0.06 in.	5.0	77
15840	6	Conical Bowl	40.0	75	16603	6	Coarse Shaker 2.5 mm/0.1 in.	5.0	77
15844	4	Conical Bowl	44.0	75	16604	3	Icing Sugar Shaker	5.0	77
15940	3	Foodcup	10.0	74	16605	0	Coarse Shaker 3.5 mm/0.2 in.	5.0	77
15941	0	Foodcup	15.0	74	16606	7	Sugar Dispenser	5.0	78
15942	7	Foodcup	20.0	74	16610	4	Jar/Canister	5.0	78
16002	7	Long Handled Strainer conical	22.0	82	16616	6	Sugar Dispenser	5.0	78
16020	1	Conical Colander	20.0	81	16622	7	Fine Shaker 1.5 mm/0.06 in.	5.0	77
16024	9	Conical Colander	24.0	81	16623	4	Coarse Shaker 2.5 mm/0.1 in.	5.0	77
16028	7	Conical Colander	28.0	81	16624	1	Icing Sugar Shaker	5.0	77
16120	8	Foldable Colander black	20.0	81	16625	8	Coarse Shaker 3.5 mm/0.2 in.	5.0	77
16121	5	Foldable Colander red	20.0	82	16680	7	Salt Mill	18.0	79
16122	2	Foldable Colander green	20.0	82	16681	4	Pepper Mill	18.0	79
16123	9	Foldable Colander purple	20.0	82	16683	8	Nutmeg Mill	12.0	79
16124	6	Foldable Colander black	24.0	81	16684	5	Cheese Mill	14.0	69, 92
16125	3	Foldable Colander red	24.0	82	16685	2	Grating Inset medium for Cheese Mill (Art.-No. 16684)		69, 93, 136
16126	0	Foldable Colander green	24.0	82	16860	3	Splatter Guard	26.0	100, 104
16127	7	Foldable Colander purple	24.0	82	16861	0	Splatter Guard	30.0	100, 104
16128	4	Foldable Colander orange	24.0	82	16862	7	Splatter Guard	33.5	100, 104
16129	1	Foldable Colander yellow	24.0	82	19060	4	Single Hook (2 per pack)	4.0	112
16130	7	Foldable Colander orange	20.0	82	19061	1	Double Hook (2 per pack)	4.0	113
16131	4	Foldable Colander yellow	20.0	82	19063	5	Magnetic Holder (2 per pack)	3.0	113
16220	5	Funnel	8.0	85	19064	2	Connection Clips (2 per pack)		114
16224	3	Wine Decanting Funnel	8.0	85, 120	19072	7	Rack large	33.0	113
16226	7	Jam Funnel	12.0	85	19078	9	Spice Rack with double shelf	33.0	113
16229	8	Confectionery Funnel	1.2	35, 46, 93	19084	0	Kitchen Towel Holder	32.0	114
16235	9	Milk Steamer	0.25	86	19089	5	Paper Towel Holder (standing model)	23.0	113
16238	0	Steak and Meat Thermometer (Set of 4)	6.5	28, 87	19090	1	Capsule Tower	34.0	114
16239	7	Kitchen Scale digital	24.0	87, 115	19093	2	Utensil Holder square	13.5	115
16241	0	Measuring Jug	0.5	86	19095	6	Kitchen Foil Holder/Wrap Dispenser	37.0	114
16242	7	Measuring Jug	1.0	86	19101	4	Wall Clock radio-controlled	25.0	115
16245	8	Gourmet-Thermometer	22.0	28, 87	19195	3	Cell-phone Holder	9.0	114
16248	9	Refrigerator/Freezer Thermometer	11.0	87	19196	0	Capsule Rack	22.0	114
16251	9	Passetout/Food Mill	22.0	91	19222	6	Multi-Timer digital	13.5	87, 115
16252	6	Passetout/Food Mill with supplementary handle	22.0	91	19223	3	Attachment for Multi-Timer digital (Art.-No. 19222)	4.1	115, 136
16265	6	Sieve Disc 1 mm/0.04 in.	14.0	91	19450	3	Kitchen Rail with Wall Attachment Set	40.0	111
16266	3	Sieve Disc 2 mm/0.08 in.	14.0	91	19451	0	Kitchen Rail with Wall Attachment Set	50.0	111
16267	0	Sieve Disc 3 mm/0.1 in.	14.0	92	19452	7	Kitchen Rail with Wall Attachment Set	60.0	111
16268	7	Sieve Disc 4 mm/0.2 in.	14.0	92	19453	4	Kitchen Rail with Wall Attachment Set	80.0	111
16269	4	Sieve Disc 8 mm/0.3 in.	14.0	92	19454	1	Kitchen Rail with Wall Attachment Set	100.0	111
16271	7	Onion and Vegetable Chopper	21.7	93	19500	5	Standard Rail	30.0	111
16272	4	Multi-Cutter	0.6	91	19502	9	Standard Rail	40.0	111
16273	1	Bowl with storage lid for Multi-Cutter (Art.-No. 16272)	13.0	91, 136	19503	6	Standard Rail	45.0	111
16275	5	Potato Ricer	34.0	53, 92	19504	3	Standard Rail	50.0	111
16324	0	Colander	24.0	81	19505	0	Standard Rail	55.0	111
16503	9	Jar/Canister with clear glass lid	5.0	76	19506	7	Standard Rail	60.0	111
16505	3	Jar/Canister with clear glass lid	8.0	76	19510	4	Standard Rail	80.0	111
16507	7	Jar/Canister with clear glass lid	8.0	76	19512	8	Standard Rail	90.0	111
16509	1	Jar/Canister with clear glass lid	12.0	76	19514	2	Standard Rail	100.0	111
16511	4	Jar/Canister with clear glass lid	12.0	76	19516	6	Standard Rail	120.0	111



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Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page	Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page
19519	7	Magnetic Rail	40.0	111	24087	3	Egg Whisk	30.0	40
19530	2	Single Attachment	2.5	112	24088	0	Egg Whisk	35.0	40
19540	1	Wall Attachment with cap	2.2	112	24090	3	Spider Skimmer	16.0	29
19559	3	Cabinet Suspension with cap	5.0	112	24093	4	Spider Skimmer	22.0	29
19569	2	Cabinet Suspension with cap	10.0	112	24098	9	Funnel	12.0	86
19740	5	Wall Attachment with cap (matt)	2.2	112	24100	9	Chinois Strainer with gaze inset	25.0	81
21002	9	Serving System with Stacking Lid high	18.0	125	24108	5	Skimmer	8.0	29
21003	6	Serving System with High Cover	18.0	125	24110	8	Skimmer	10.0	29
21005	0	Serving System with Stacking Lid high	29.0	125	24112	2	Skimmer	12.0	29
21007	4	Butter Dish	20.0	125	24114	6	Skimmer	14.0	29
21016	6	Fruit Basket	25.0	125	24116	0	Skimmer	16.0	29
21017	3	Bread Basket	25.0	125	24190	0	Roasting Fork	48.0	29
21019	7	Cheese Serving System	29.0	125	24191	7	Turning Slice	49.0	30
21020	3	Mini Stove	17.0	126	24192	4	Perforated Turning Slice	49.0	30
23120	8	Colander with beaded edge	40.0	83	24193	1	Flat Turner	44.0	30
23124	6	Colander with beaded edge	44.0	83	24194	8	Flat Turner	65.0	30
23134	5	Colander with beaded edge	54.0	83	26420	6	Omelette Pan	20.0	107
23144	4	Colander with rim and base ring	44.0	83	26424	4	Omelette Pan	24.0	107
23214	4	Conical Strainer	14.0	81	26428	2	Omelette Pan	28.0	107
23218	2	Conical Strainer	18.0	81	26432	9	Omelette Pan	32.0	107
23220	5	Conical Strainer	20.0	81	26636	1	Oval Fish Pan	35.0 x 24.5	107
23224	3	Conical Strainer	24.0	81	28033	6	Porcelain inset for Butter Dish dialogue (Art.-No. 21007)		131
23400	1	Bucket	5.0	75	28067	1	Glass cover with handle for Butter Dish dialogue (Art.-No. 21007)		131
23402	5	Bucket	10.0	75	91016	5	Casserole	16.0	97
23403	2	Bucket	12.0	75	91020	2	Casserole	20.0	97
23404	9	Bucket	15.0	75	91024	0	Casserole	24.0	97
23422	3	Lid	29.0	75	91028	8	Casserole	28.0	97
24001	9	Portioning Ladle	6.0	29	91036	3	High Casserole	16.0	97
24006	4	Ladle with pouring rim	6.0	29	91040	0	High Casserole	20.0	97
24007	1	Ladle with pouring rim	7.0	29	91044	8	High Casserole	24.0	97
24008	8	Ladle with pouring rim	8.0	29	91060	8	Vegetable Pot	20.0	97
24009	5	Ladle with pouring rim	9.0	29	91064	6	Vegetable Pot	24.0	97
24010	1	Ladle with pouring rim	10.0	29	91068	4	Vegetable Pot	28.0	97
24011	8	Ladle with pouring rim	11.0	29	91100	1	Pasta/Asparagus Pot	20.0	97
24012	5	Ladle with pouring rim	12.0	29	91114	8	Oval Roasting Pan high	30.5 x 22.5	97
24014	9	Ladle with pouring rim	14.0	29	91140	7	Sauteuse	20.0	98
24016	3	Ladle with pouring rim	16.0	29	91146	9	Sauté Pan	16.0	98
24036	1	Measuring Jug	0.25	86	91156	8	Sauté Pan	16.0	98
24037	8	Measuring Jug	0.50	86	91174	2	Frying Pan	24.0	98
24038	5	Measuring Jug	1.00	86	91178	0	Frying Pan	28.0	98
24048	4	French Whisk	35.0	40	91208	4	Griddle Pan	28.0	99
24049	1	French Whisk	40.0	40	91216	9	Lid	16.0	99
24050	7	French Whisk	45.0	40	91220	6	Lid	20.0	99
24056	9	Balloon Whisk/Beater	30.0	40	91224	4	Lid	24.0	99
24057	6	Balloon Whisk/Beater	35.0	40	91228	2	Lid	28.0	99
24058	3	Balloon Whisk/Beater	40.0	40	91244	2	Dome Lid	24.0	99
24063	7	Sauce Ladle	28.0	23	91248	0	Dome Lid	28.0	99
24064	4	Dressing Ladle	29.0	23	91266	4	Rechaud	23.0	99
24065	1	Spaghetti Spoon	32.0	23	91275	6	Gas Cartridge	0.4	100
24066	8	Basting Spoon straight	33.7	23	91300	5	Deep Steamer	20.0	100
24067	5	Straining Spoon	33.7	23	91304	3	Deep Steamer	24.0	100
24068	2	Ladle	10.0	24	91410	1	Fondue Set 16 cm/6.3 in.	16.0	98
24069	9	Roasting Fork	34.1	24	91413	2	Fondue Set 20 cm/7.9 in.	20.0	98
24070	5	Perforated Turner	38.0	24					
24086	6	Egg Whisk	25.0	40					

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Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page	Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page
91439	2	Fondue Forks	28.0	100	95158	8	Tea Strainer – fine mesh	8.0	84
91456	9	Lid in stainless steel	16.0	74, 76, 99	95160	1	Kitchen Strainer – fine mesh	10.0	84
91460	6	Lid in stainless steel	20.0	74, 99	95162	5	Kitchen Strainer – fine mesh	12.0	84
91464	4	Lid in stainless steel	24.0	74, 99	95164	9	Kitchen Strainer – fine mesh	14.0	84
91610	5	Low Casserole	16.0	103	95166	3	Kitchen Strainer – fine mesh	16.0	84
91612	9	Low Casserole	20.0	103	95168	7	Kitchen Strainer – fine mesh	18.0	84
91614	3	Low Casserole	24.0	103	95170	0	Kitchen Strainer – fine mesh	20.0	84
91620	4	High Casserole	16.0	103	95174	8	Kitchen Strainer – fine mesh	24.0	84
91622	8	High Casserole	20.0	103	95186	1	Kitchen Strainer – coarse mesh	16.0	84
91624	2	High Casserole	24.0	103	95190	8	Kitchen Strainer – coarse mesh	20.0	84
91630	3	Sauté Pan	16.0	103	95194	6	Kitchen Strainer – coarse mesh	24.0	84
91642	6	Sauteuse	20.0	103	95238	7	Conical Pestle	25.0	84
91652	5	Frying Pan	24.0	103	95239	4	Round Pestle	22.0	84
91654	9	Frying Pan	28.0	103	95280	6	Salad Tongs	27.0	22
91662	4	Non-stick Frying Pan	24.0	103	95541	8	Spiral Whisk	22.0	38
91664	8	Non-stick Frying Pan	28.0	103	95542	5	Spiral Whisk	27.0	38
94330	9	Nozzles		35	95544	9	Spiral Whisk silicone	22.0	38
94344	6	Piping Bags	40.0	34	95545	6	Spiral Whisk silicone	27.0	38
94348	4	Piping Bags	50.0	34	95571	5	Twirl Whisk	22.0	38
94771	0	Glass Lid clear	5.0	130	95572	2	Twirl Whisk	27.0	38
94772	7	Glass Lid clear	8.0	130	95580	7	Jug Whisk	22.0	37
94773	4	Glass Lid clear	10.0	130	95581	4	Jug Whisk	27.0	37
94774	1	Glass Lid clear	12.0	130	95598	2	Egg Whisk	17.0	37
94776	5	Glass Lid clear	16.0	130	95599	9	Egg Whisk	22.0	37
94783	3	Glass Lid black	10.0	130	95600	2	Egg Whisk	27.0	37
94790	1	Sealing Ring for Glass Lid clear/black	5.0	130	95601	9	Egg Whisk	32.0	37
94792	5	Sealing Ring for Glass Lid clear/black	8.0	130	95605	7	Egg Whisk silicone	22.0	37
94793	2	Sealing Ring for Glass Lid clear/black	10.0	130	95606	4	Egg Whisk silicone	27.0	37
94794	9	Sealing Ring for Glass Lid clear/black	12.0	130	95610	1	Balloon Whisk/Beater	27.0	37
94796	3	Sealing Ring for Glass Lid clear/black	16.0	130	95611	8	Balloon Whisk/Beater	32.0	37
94955	4	Glass Insert without Lid for Utensil Holder (Art.-No. 19092)		131	95612	5	Balloon Whisk/Beater	37.0	37
94956	1	Glass Lid for Utensil Holder (Art.-No. 19092)		130	95622	4	French Whisk	37.0	37
95002	4	Nutmeg Grater	7.0	56, 69	95623	1	French Whisk	42.0	37
95010	9	Fine Grater	28.0	67	95651	4	Flat Whisk	22.0	37
95011	6	Medium Grater	28.0	67	95652	1	Flat Whisk	27.0	37
95014	7	Crown Grater	28.0	67	95655	2	Flat Whisk silicone	22.0	38
95018	5	Adjustable Slicer	28.0	67	95656	9	Flat Whisk silicone	27.0	38
95020	8	Fine Grater	40.0	67	95671	2	Cooking Spoon classical	31.5	38
95021	5	Medium Grater	40.0	67	95681	1	Wire Skimmer	12.0	18, 26
95022	2	Coarse Grater	40.0	67	95682	8	Wire Skimmer	14.0	18, 26
95024	6	Crown Grater	40.0	67	95724	5	Wrought Iron Frying Pan	24.0	107
95028	4	Adjustable Slicer	40.0	67	95728	3	Wrought Iron Frying Pan	28.0	107
95029	1	Potato Slicer	40.0	67	95729	0	Wrought Iron Frying Pan	28.0	107
95030	7	Spaetzle Grater	40.0	68	95732	0	Wrought Iron Frying Pan	32.0	107
95031	4	Julienne Slicer	40.0	68	95781	8	Wire Skimmer (fine mesh)	12.0	19, 26
95035	2	Food Grip/Hand Guard	12.0	68	95782	5	Wire Skimmer (fine mesh)	14.0	19, 26
95036	9	Grater/Slicer Box	23.0	68	95791	7	Wire Skimmer (coarse mesh)	12.0	19, 26
95042	0	Slicer Guide	11.5	68	95792	4	Wire Skimmer (coarse mesh)	14.0	19, 26
95143	4	Labels (German)		76, 78	95925	6	Lid for Salt Mill "S" (Art.-No. 16680)		129
95146	5	Aroma Protecting Cover		129	95926	3	Lid for Pepper Mill "P" (Art.-No. 16681)		129
95150	2	Coffee Measure	14.5	85	95927	0	Lid for Spice Mill (Art.-No. 16682)		129
95153	3	Coffee Measure	17.5	85	95935	5	Clips for rolls for Kitchen Foil Holder/ Wrap Dispenser (Art.-No. 19095)		135
95155	7	Spaghetti Measure	10.5	86	95936	2	Replacement Blade with 2 screws for Julienne Slicer (Art.-No. 95031)		132

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Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page	Art.-No.	Ctrl.-No.	Article Description	Dimensions cm / l / Ø	Cat. Page
95937	9	Insert with 22 blades (3 mm/0.1 in.) for Julienne Slicer (Art.-No. 95031)		132	95976	8	Replacement Screw and nut for Asparagus Peeler (Art.-No. 12730)		132
95938	6	Insert Set with 16 blades (4 mm/0.2 in.) and Insert without blade for Julienne Slicer (Art.-No. 95031)		132	95977	5	Replacement Bracket (without screws) for Asparagus Peeler (Art.-No. 12730)		133
95940	9	Replacement Blade with 2 screws for Adjustable Slicer (Art.-No. 95018)		132	95978	2	Replacement Blade with 2 screws for Gourmet Slicer (Art.-No. 12742)		131
95941	6	Replacement Blade with 2 screws for Adjustable Slicer (Art.-No. 95028)		132	95979	9	Replacement Blade with 2 screws for Swivel Peeler (Art.-No. 12732, 12734, 12735)		131
95943	0	Replacement Sieve for Funnel (Art.-No. 16220, 16222)	10.0	134	95982	9	Replacement Wires for Wire Cheese Slicer (2 wires) with soldered ends (Art.-No. 12723)		133
95944	7	Replacement Sieve for Funnel (Art.-No. 16220, 16222)	12.0	134	95989	8	Replacement Wires for Wire Cheese Slicer (2 wires) with knotted ends (Art.-No. 12723)		133
95945	4	Replacement Sieve for Wine Decanting Funnel (Art.-No. 16224)		134	95998	0	Replacement Plastic Protector for Apple/Pear Cutter (Art.-No. 12743)		130
95950	8	Lid for Salt Shaker (Art.-No. 16600, 16620)		128	96003	0	Replacement Cutting Wire Inset for Egg Slicer (Art.-No. 12812)		134
95951	5	Lid for Pepper Shaker (Art.-No. 16601, 16621)		128	96004	7	Replacement Brush for Barbecue Cleaning Brush (Art.-No. 12368)		135
95952	2	Lid for Fine Shaker 1.5 mm/0.06 in. (Art.-No. 16602, 16622)		128	96005	4	Replacement Silicone Brush for Barbecue Basting Brush (Art.-No. 12367)		135
95953	9	Lid for Coarse Shaker 2.5 mm/0.1 in. (Art.-No. 16603, 16623)		128	96006	1	Replacement Cutting Wire Inset for Egg Cutter (Art.-No. 12813)		134
95954	6	Lid for Icing Sugar Shaker (Art.-No. 16604, 16624)		128	96280	5	Kitchen Shears	20.5	50
95955	3	Lid for Coarse Shaker 3.5 mm/0.2 in. (Art.-No. 16605, 16625)		128	96608	7	Universal Knife	12.0	70
95956	0	Lid for Jar/Canister with Bayonet Closure (Art.-No. 16610, 16630)		129	96609	4	Universal Knife with scalloped edge	12.0	70
95957	7	Lid for Sugar Dispenser (Art.-No. 16606, 16616)		129	96621	6	Carving Knife	20.0	70
95972	0	Replacement Carriage for Gourmet Slicer (Art.-No. 12742)		133	96630	8	Chef's Knife	15.0	70
95973	7	Replacement Screw with knob for Gourmet Slicer (Art.-No. 12742)		133	96631	5	Chef's Knife	20.0	70
95975	1	Replacement Spring for Poultry Shears (Art.-No. 12836)		133	96634	6	Bread Knife	19.0	70
					96636	0	Carving Fork	18.5	70
					96637	7	Sharpening Steel	25.6	71
					96638	4	Oyster Knife	5.7	71

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Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page	Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page
Adjustable Slicer	28.0	95018	5	67	Casserole	24.0	91024	0	97
Adjustable Slicer	40.0	95028	4	67	Casserole	28.0	91028	8	97
Angled Palette	38.0	12558	3	31	Cell-phone Holder	9.0	19195	3	114
Angled Spatula	26.0	12564	4	31	Ceramic Hob Scraper	19.5	12830	0	61
Angled Spatula	32.0	12543	9	31	Champagne Bucket	20.0	12662	7	120
Angled Spatula perforated	26.0	12546	0	31	Cheese Cleaver	20.0	12726	6	47
Angled Spatula perforated	32.0	12547	7	31	Cheese Knife	28.0	12724	2	47
Angled Spatula silicone	26.0	10623	0	31	Cheese Mill	14.0	16684	5	69, 92
Antipasti and Olive Spoon	21.5	12935	2	57	Cheese Serving System	29.0	21019	7	125
Apple/Pear Cutter	9.2	12743	3	48	Cheese Slicer	24.0	12738	9	49, 69
Aroma Protecting Cover		95146	5	129	Chef's Knife	15.0	96630	8	70
Attachment for Multi-Timer digital (Art.-No. 19222)	4.1	19223	3	115, 136	Chef's Knife	20.0	96631	5	70
Bain Marie Bowl	20.0	15370	8	75	Chinois Strainer with gaze inset	25.0	24100	9	81
Balloon Whisk/Beater	27.0	95610	1	37	Chopping Board oval	37.5	15087	5	71
Balloon Whisk/Beater	30.0	24056	9	40	Chopping Board oval	45.0	15089	9	71
Balloon Whisk/Beater	32.0	95611	8	37	Chopping Board round	24.5	15072	1	71
Balloon Whisk/Beater	35.0	24057	6	40	Citrus Reamer	17.0	12785	3	53, 119
Balloon Whisk/Beater	37.0	95612	5	37	Clips for rolls for Kitchen Foil Holder/ Wrap Dispenser (Art.-No. 19095)		95935	5	135
Balloon Whisk/Beater	40.0	24058	3	40	Coarse Grater	40.0	95022	2	67
Barbecue Basting Brush	46.0	12367	1	27	Coarse Shaker 2.5 mm/0.1 in.	5.0	16603	6	77
Barbecue Cleaning Brush	46.0	12368	8	27	Coarse Shaker 2.5 mm/0.1 in.	5.0	16623	4	77
Barbecue Fork	46.0	12366	4	27	Coarse Shaker 3.5 mm/0.2 in.	5.0	16605	0	77
Barbecue Turner	46.0	12365	7	27	Coarse Shaker 3.5 mm/0.2 in.	5.0	16625	8	77
Bar Butler (with accessories)	32.5	12670	2	121	Coffee Jar/Canister with black glass lid	10.0	16528	2	76
Bar Spoon	27.0	12654	2	119	Coffee Measure	14.5	95150	2	85
Basting Spoon	31.5	10062	7	13	Coffee Measure	17.5	95153	3	85
Basting Spoon	33.0	10662	9	17	Colander	24.0	16324	0	81
Basting Spoon	39.5	10251	5	25	Colander with beaded edge	40.0	23120	8	83
Basting Spoon silicone	33.0	10621	6	17	Colander with beaded edge	44.0	23124	6	83
Basting Spoon straight	33.7	24066	8	23	Colander with beaded edge	54.0	23134	5	83
Bottle Opener	17.0	12750	1	59, 121	Colander with rim and base ring	44.0	23144	4	83
Bottle Stopper	9.3	12664	1	121	Complementary Set Egg Cutter		12817	1	52, 134
Bowl with storage lid for Multi-Cutter (Art.-No. 16272)	13.0	16273	1	91, 136	Complementary Set Egg Slicer		12816	4	51, 134
Bread Basket	25.0	21017	3	125	Confectionery Funnel	1.2	16229	8	35, 46, 93
Bread Knife	19.0	96634	6	70	Conical Bowl	14.0	15814	7	75
Breakfast Knife	23.0	12773	0	47	Conical Bowl	16.0	15816	1	75
Bucket	5.0	23400	1	75	Conical Bowl	18.0	15818	5	75
Bucket	10.0	23402	5	75	Conical Bowl	20.0	15820	8	75
Bucket	12.0	23403	2	75	Conical Bowl	22.0	15822	2	75
Bucket	15.0	23404	9	75	Conical Bowl	27.0	15827	7	75
Butter Curler	20.5	12740	2	54	Conical Bowl	31.0	15831	4	75
Butter Dish	20.0	21007	4	125	Conical Bowl	35.0	15835	2	75
Butter Warmer	11.0	15661	7	85	Conical Bowl	40.0	15840	6	75
Cabinet Suspension with cap	5.0	19559	3	112	Conical Bowl	44.0	15844	4	75
Cabinet Suspension with cap	10.0	19569	2	112	Conical Colander	20.0	16020	1	81
Can Opener	20.0	12751	8	59	Conical Colander	24.0	16024	9	81
Can Opener with pliers grip	20.0	12757	0	59	Conical Colander	28.0	16028	7	81
Capsule Rack	22.0	19196	0	114	Conical Pestle	25.0	95238	7	84
Capsule Tower	34.0	19090	1	114	Conical Strainer	14.0	23214	4	81
Carving Fork	18.5	96636	0	70	Conical Strainer	18.0	23218	2	81
Carving Knife	20.0	96621	6	70	Conical Strainer	20.0	23220	5	81
Casserole	16.0	91016	5	97	Conical Strainer	24.0	23224	3	81
Casserole	20.0	91020	2	97	Connection Clips (2 per pack)		19064	2	114
					Cooking Spoon classical	31.5	95671	2	38

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Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page	Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page
Cooking Spoon classical silicone	31.5	10620	9	38	Foldable Colander orange	24.0	16128	4	82
Corkscrew	18.7	12666	5	120	Foldable Colander purple	20.0	16123	9	82
Corn Holder (2 per pack)	11.0	12930	7	57	Foldable Colander purple	24.0	16127	7	82
Crown Grater	28.0	95014	7	67	Foldable Colander red	20.0	16121	5	82
Crown Grater	40.0	95024	6	67	Foldable Colander red	24.0	16125	3	82
Decorating Knife	22.0	12722	8	45	Foldable Colander yellow	20.0	16131	4	82
Deep Bowl	8.0	15668	6	74	Foldable Colander yellow	24.0	16129	1	82
Deep Bowl	12.0	15672	3	74	Fondue Forks	28.0	91439	2	100
Deep Bowl	16.0	15676	1	74	Fondue Set 16 cm/6.3 in.	16.0	91410	1	98
Deep Bowl	20.0	15680	8	74	Fondue Set 20 cm/7.9 in.	20.0	91413	2	98
Deep Bowl	24.0	15684	6	74	Foodcup	10.0	15940	3	74
Deep Bowl	28.0	15688	4	74	Foodcup	15.0	15941	0	74
Deep Skimmer	11.0	10041	2	13	Foodcup	20.0	15942	7	74
Deep Skimmer	11.0	10641	4	17	Food Grip/Hand Guard	12.0	95035	2	68
Deep Steamer	20.0	91300	5	100	French Whisk	35.0	24048	4	40
Deep Steamer	24.0	91304	3	100	French Whisk	37.0	95622	4	37
Dome Lid	24.0	91244	2	99	French Whisk	40.0	24049	1	40
Dome Lid	28.0	91248	0	99	French Whisk	42.0	95623	1	37
Double Hook (2 per pack)	4.0	19061	1	113	French Whisk	45.0	24050	7	40
Dressing Ladle	29.0	24064	4	23	Fruit Basket	25.0	21016	6	125
Dual Speed Frother	21.0	12843	0	39, 56	Fruit Corer	2.0	12746	4	45
Egg Cutter	10.0	12813	3	51	Fruit Knife	19.0	12760	0	47
Egg Slicer	10.0	12812	6	51	Fruit Muddle/Caipirinha Pestle	17.0	12784	6	53, 119
Egg Whisk	17.0	95598	2	37	Fruit Muddle/Caipirinha Pestle	24.5	12783	9	53, 119
Egg Whisk	22.0	95599	9	37	Fruit Tool	15.5	12793	8	53
Egg Whisk	25.0	24086	6	40	Frying Pan	24.0	91174	2	98
Egg Whisk	27.0	95600	2	37	Frying Pan	24.0	91652	5	103
Egg Whisk	30.0	24087	3	40	Frying Pan	28.0	91178	0	98
Egg Whisk	32.0	95601	9	37	Frying Pan	28.0	91654	9	103
Egg Whisk	35.0	24088	0	40	Funnel	8.0	16220	5	85
Egg Whisk silicone	22.0	95605	7	37	Funnel	12.0	24098	9	86
Egg Whisk silicone	27.0	95606	4	37	Garlic Cutter		12891	1	54, 79
Egg White Separator	11.0	12814	0	34, 51	Garlic Press	20.0	12782	2	54
Fine Grater	28.0	95010	9	67	Gas Cartridge	0.4	91275	6	100
Fine Grater	40.0	95020	8	67	Glass cover with handle for Butter Dish dialogue (Art.-No. 21007)		28067	1	131
Fine Shaker 1.5 mm/0.06 in.	5.0	16602	9	77	Glass Insert without Lid for Utensil Holder (Art.-No. 19092)		94955	4	131
Fine Shaker 1.5 mm/0.06 in.	5.0	16622	7	77	Glass Lid black	10.0	94783	3	130
Fine Skimmer	12.0	10057	3	14	Glass Lid clear	5.0	94771	0	130
Fine Tongs	31.0	12925	3	64	Glass Lid clear	8.0	94772	7	130
Fish/Asparagus Tongs	27.0	12921	5	63	Glass Lid clear	10.0	94773	4	130
Fishbone Tongs	15.0	12910	9	63	Glass Lid clear	12.0	94774	1	130
Fish Scaler	21.0	12749	5	55	Glass Lid clear	16.0	94776	5	130
Fish Slice	34.5	10075	7	15	Glass Lid for Utensil Holder (Art.-No. 19092)		94956	1	130
Flat Turner	44.0	24193	1	30	Gourmet Slicer	28.0	12742	6	49, 69
Flat Turner	65.0	24194	8	30	Gourmet-Thermometer	22.0	16245	8	28, 87
Flat Whisk	22.0	95651	4	37	Grapefruit/Orange Knife	22.0	12728	0	43
Flat Whisk	27.0	95652	1	37	Grater/Slicer Box	23.0	95036	9	68
Flat Whisk silicone	22.0	95655	2	38	Grating Inset medium for Cheese Mill (Art.-No. 16684)		16685	2	69, 93, 136
Flat Whisk silicone	27.0	95656	9	38	Griddle Pan	28.0	91208	4	99
Foil Cutter	8.0	12668	9	121	Grill Scraper	23.0	12565	1	28, 31
Foldable Colander black	20.0	16120	8	81	Grill Tongs curved	35.5	12374	9	27
Foldable Colander black	24.0	16124	6	81					
Foldable Colander green	20.0	16122	2	82					
Foldable Colander green	24.0	16126	0	82					
Foldable Colander orange	20.0	16130	7	82					

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Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page	Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page
Grill Tongs straight	37.0	<b>12378</b>	7	28	Ladle with pouring rim	8.0	<b>10008</b>	5	13
High Casserole	16.0	<b>91036</b>	3	97	Ladle with pouring rim	8.0	<b>10608</b>	7	17
High Casserole	16.0	<b>91620</b>	4	103	Ladle with pouring rim	8.0	<b>24008</b>	8	29
High Casserole	20.0	<b>91040</b>	0	97	Ladle with pouring rim	9.0	<b>10009</b>	2	13
High Casserole	20.0	<b>91622</b>	8	103	Ladle with pouring rim	9.0	<b>10250</b>	8	25
High Casserole	24.0	<b>91044</b>	8	97	Ladle with pouring rim	9.0	<b>10609</b>	4	17
High Casserole	24.0	<b>91624</b>	2	103	Ladle with pouring rim	9.0	<b>24009</b>	5	29
Honey Spoon	24.0	<b>12929</b>	1	58	Ladle with pouring rim	10.0	<b>10010</b>	8	13
Ice Cream Scoop	20.5	<b>12741</b>	9	51	Ladle with pouring rim	10.0	<b>24010</b>	1	29
Ice Tongs	16.0	<b>12912</b>	3	63, 119	Ladle with pouring rim	11.0	<b>24011</b>	8	29
Icing Sugar Shaker	5.0	<b>16604</b>	3	77	Ladle with pouring rim	12.0	<b>24012</b>	5	29
Icing Sugar Shaker	5.0	<b>16624</b>	1	77	Ladle with pouring rim	14.0	<b>24014</b>	9	29
Insert Set with 16 blades (4 mm/0.2 in.) and Insert without blade for Julienne Slicer (Art.-No. 95031)		<b>95938</b>	6	132	Ladle with pouring rim	16.0	<b>24016</b>	3	29
Insert with 22 blades (3 mm/0.1 in.) for Julienne Slicer (Art.-No. 95031)		<b>95937</b>	9	132	Lemon Press	0.5	<b>12802</b>	7	54, 119
Jam Funnel	12.0	<b>16226</b>	7	85	Lid	16.0	<b>91216</b>	9	99
Jar/Canister	5.0	<b>16610</b>	4	78	Lid	20.0	<b>91220</b>	6	99
Jar/Canister with clear glass lid	5.0	<b>16503</b>	9	76	Lid	24.0	<b>91224</b>	4	99
Jar/Canister with clear glass lid	8.0	<b>16505</b>	3	76	Lid	28.0	<b>91228</b>	2	99
Jar/Canister with clear glass lid	8.0	<b>16507</b>	7	76	Lid	29.0	<b>23422</b>	3	75
Jar/Canister with clear glass lid	12.0	<b>16509</b>	1	76	Lid for Coarse Shaker 2.5 mm/0.1 in. (Art.-No. 16603, 16623)		<b>95953</b>	9	128
Jar/Canister with clear glass lid	12.0	<b>16511</b>	4	76	Lid for Coarse Shaker 3.5 mm/0.2 in. (Art.-No. 16605, 16625)		<b>95955</b>	3	128
Jar Opener	11.0	<b>12804</b>	1	59	Lid for Fine Shaker 1.5 mm/0.06 in. (Art.-No. 16602, 16622)		<b>95952</b>	2	128
Jug Whisk	22.0	<b>95580</b>	7	37	Lid for Icing Sugar Shaker (Art.-No. 16604, 16624)		<b>95954</b>	6	128
Jug Whisk	27.0	<b>95581</b>	4	37	Lid for Jar/Canister with Bayonet Closure (Art.-No. 16610, 16630)		<b>95956</b>	0	129
Julienne Peeler	17.0	<b>12727</b>	3	43	Lid for Pepper Mill "P" (Art.-No. 16681)		<b>95926</b>	3	129
Julienne Slicer	40.0	<b>95031</b>	4	68	Lid for Pepper Shaker (Art.-No. 16601, 16621)		<b>95951</b>	5	128
Kitchen Foil Holder/Wrap Dispenser	37.0	<b>19095</b>	6	114	Lid for Salt Mill "S" (Art.-No. 16680)		<b>95925</b>	6	129
Kitchen Rail with Wall Attachment Set	40.0	<b>19450</b>	3	111	Lid for Salt Shaker (Art.-No. 16600, 16620)		<b>95950</b>	8	128
Kitchen Rail with Wall Attachment Set	50.0	<b>19451</b>	0	111	Lid for Spice Mill (Art.-No. 16682)		<b>95927</b>	0	129
Kitchen Rail with Wall Attachment Set	60.0	<b>19452</b>	7	111	Lid for Sugar Dispenser (Art.-No. 16606, 16616)		<b>95957</b>	7	129
Kitchen Rail with Wall Attachment Set	80.0	<b>19453</b>	4	111	Lid in stainless steel	16.0	<b>91456</b>	9	74, 76, 99
Kitchen Rail with Wall Attachment Set	100.0	<b>19454</b>	1	111	Lid in stainless steel	20.0	<b>91460</b>	6	74, 99
Kitchen Scale digital	24.0	<b>16239</b>	7	87, 115	Lid in stainless steel	24.0	<b>91464</b>	4	74, 99
Kitchen Shears	20.5	<b>96280</b>	5	50	Lobster/Seafood Fork (Set of 4)	20.0	<b>12846</b>	1	57
Kitchen Strainer – coarse mesh	16.0	<b>95186</b>	1	84	Locking Tongs	23.0	<b>12915</b>	4	27, 63
Kitchen Strainer – coarse mesh	20.0	<b>95190</b>	8	84	Locking Tongs	30.0	<b>12916</b>	1	27, 63
Kitchen Strainer – coarse mesh	24.0	<b>95194</b>	6	84	Locking Tongs	40.0	<b>12917</b>	8	27, 63
Kitchen Strainer – fine mesh	10.0	<b>95160</b>	1	84	Locking Tongs silicone	23.0	<b>12928</b>	4	63
Kitchen Strainer – fine mesh	12.0	<b>95162</b>	5	84	Locking Tongs silicone	30.0	<b>12926</b>	0	63
Kitchen Strainer – fine mesh	14.0	<b>95164</b>	9	84	Long Handled Strainer conical	22.0	<b>16002</b>	7	82
Kitchen Strainer – fine mesh	16.0	<b>95166</b>	3	84	Low Casserole	16.0	<b>91610</b>	5	103
Kitchen Strainer – fine mesh	18.0	<b>95168</b>	7	84	Low Casserole	20.0	<b>91612</b>	9	103
Kitchen Strainer – fine mesh	20.0	<b>95170</b>	0	84	Low Casserole	24.0	<b>91614</b>	3	103
Kitchen Strainer – fine mesh	24.0	<b>95174</b>	8	84	Magnetic Holder (2 per pack)	3.0	<b>19063</b>	5	113
Kitchen Torch	17.0	<b>12844</b>	7	35, 55	Magnetic Rail	40.0	<b>19519</b>	7	111
Kitchen Towel Holder	32.0	<b>19084</b>	0	114	Measuring Jug	0.5	<b>16241</b>	0	86
Labels (German)		<b>95143</b>	4	76, 78	Measuring Jug	0.25	<b>24036</b>	1	86
Ladle	10.0	<b>24068</b>	2	24					
Ladle with pouring rim	6.0	<b>10006</b>	1	13					
Ladle with pouring rim	6.0	<b>24006</b>	4	29					
Ladle with pouring rim	7.0	<b>10007</b>	8	13					
Ladle with pouring rim	7.0	<b>24007</b>	1	29					

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Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page	Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page
Measuring Jug	0.50	24037	8	86	Pastry Brush silicone	4.5	12428	9	33
Measuring Jug	1.0	16242	7	86	Pastry Knife	39.0	12566	8	32
Measuring Jug	1.00	24038	5	86	Pastry Roller	23.0	12721	1	34
Meat Hammer	28.0	12820	1	52	Pastry Tongs	25.5	12923	9	63
Meat Tenderizer	31.5	12819	5	52	Pastry Wheel	7.0	12720	4	34
Medium Bowl	8.0	15608	2	74	Patisserie Tongs	18.0	12927	7	64
Medium Bowl	12.0	15612	9	74	Peeler	19.0	12736	5	44
Medium Bowl	16.0	15616	7	74	Pepper Mill	18.0	16681	4	79
Medium Bowl	20.0	15620	4	74	Pepper Shaker	5.0	16601	2	77
Medium Bowl	24.0	15624	2	74	Perforated Turner	38.0	24070	5	24
Medium Bowl	28.0	15628	0	74	Perforated Turning Slice	49.0	24192	4	30
Medium Grater	28.0	95011	6	67	Pie/Gateau Server	30.0	12568	2	32
Medium Grater	40.0	95021	5	67	Pie Server	23.0	12640	5	22
Melon/Potato Baller	1.8	12704	4	45	Pineapple Cutter	26.5	12803	4	49
Melon/Potato Baller	2.2	12706	8	45	Piping Bags	40.0	94344	6	34
Melon/Potato Baller	2.5	12708	2	45	Piping Bags	50.0	94348	4	34
Melon/Potato Baller	3.0	12710	5	45	Pizza Cutter	7.0	12718	1	50
Milk Steamer	0.25	16235	9	86	Pizza Server	28.0	12756	3	32, 50
Mini Dip Ladle	4.5	10460	1	20	Porcelain inset for Butter Dish dialogue (Art.-No. 21007)		28033	6	131
Mini Serving Fork	15.0	10463	2	20	Portioning Ladle	6.0	10001	6	13
Mini Serving Spoon	15.0	10461	8	20	Portioning Ladle	6.0	24001	9	29
Mini Serving Spoon slotted	15.0	10462	5	20	Potato Fork	17.0	12754	9	57
Mini Stove	17.0	21020	3	126	Potato Masher	26.0	12780	8	52
Mixing Bowl	20.0	15320	3	74	Potato Ricer	34.0	16275	5	53, 92
Multi-Cutter	0.6	16272	4	91	Potato Slicer	40.0	95029	1	67
Multi-Opener	11.5	12789	1	59, 121	Poultry Shears	24.0	12836	2	50
Multi-Timer digital	13.5	19222	6	87, 115	Rack large	33.0	19072	7	113
Non-stick Frying Pan	24.0	91662	4	103	Rechaud	23.0	91266	4	99
Non-stick Frying Pan	28.0	91664	8	103	Refrigerator/Freezer Thermometer	11.0	16248	9	87
Nozzles		94330	9	35	Replacement Blades (10 per pack) for Ceramic Hob Scraper (Art.-No. 12830)		12831	7	131
Nut Cracker	19.5	12781	5	54, 60	Replacement Blade with 2 screws for Adjustable Slicer (Art.-No. 95018)		95940	9	132
Nutmeg Grater	7.0	95002	4	56, 69	Replacement Blade with 2 screws for Adjustable Slicer (Art.-No. 95028)		95941	6	132
Nutmeg Mill	12.0	16683	8	79	Replacement Blade with 2 screws for Gourmet Slicer (Art.-No. 12742)		95978	2	131
Omelette Pan	20.0	26420	6	107	Replacement Blade with 2 screws for Julienne Slicer (Art.-No. 95031)		95936	2	132
Omelette Pan	24.0	26424	4	107	Replacement Blade with 2 screws for Swivel Peeler		95979	9	131
Omelette Pan	28.0	26428	2	107	(Art.-No. 12732, 12734, 12735)				
Omelette Pan	32.0	26432	9	107	Replacement Bracket (without screws) for Asparagus Peeler (Art.-No. 12730)		95977	5	133
Onion and Vegetable Chopper	21.7	16271	7	93	Replacement Brush for Barbecue Cleaning Brush (Art.-No. 12368)		96004	7	135
Original White Sausage Lifter	33.5	10123	5	15	Replacement Carriage for Gourmet Slicer (Art.-No. 12742)		95972	0	133
Original White Sausage Lifter in gift packaging	33.5	10124	2	16	Replacement Cutting Wire Inset for Egg Cutter (Art.-No. 12813)		96006	1	134
Oval Fish Pan	35.0 x 24.5	26636	1	107	Replacement Cutting Wire Inset for Egg Slicer (Art.-No. 12812)		96003	0	134
Oval Roasting Pan high	30.5 x 22.5	91114	8	97	Replacement Head for Vegetable Brush (Art.-No. 12801)		12811	9	135
Oyster Knife	5.7	96638	4	71					
Oyster Knife	18.0	12752	5	49					
Pancake Slice	33.0	10070	2	14					
Paper Towel Holder (standing model)	23.0	19089	5	113					
Parmesan Knife	16.0	12725	9	49					
Passetout/Food Mill	22.0	16251	9	91					
Passetout/Food Mill with supplementary handle	22.0	16252	6	91					
Pasta/Asparagus Pot	20.0	91100	1	97					
Pastry Brush	2.5	12467	8	33					
Pastry Brush	3.5	12468	5	33					
Pastry Brush	4.5	12469	2	33					

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Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page	Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page
Replacement Head for Washing-up Brush antibacterial (Art.-No. 12808)		<b>12809</b>	6	135	Serving Fork	20.0	<b>12622</b>	1	22
Replacement Head for Washing-up Brush (Art.-No. 12800)		<b>12810</b>	2	135	Serving Fork long	30.0	<b>12778</b>	5	57
Replacement Plastic Protector for Apple/Pear Cutter (Art.-No. 12743)		<b>95998</b>	0	130	Serving Knife long	30.0	<b>12779</b>	2	47
Replacement Screw and nut for Asparagus Peeler (Art.-No. 12730)		<b>95976</b>	8	132	Serving Ladle	25.0	<b>12604</b>	7	21
Replacement Screw with knob for Gourmet Slicer (Art.-No. 12742)		<b>95973</b>	7	133	Serving Spoon	21.0	<b>12618</b>	4	21
Replacement Sieve for Funnel (Art.-No. 16220, 16222)	10.0	<b>95943</b>	0	134	Serving System with High Cover	18.0	<b>21003</b>	6	125
Replacement Sieve for Funnel (Art.-No. 16220, 16222)	12.0	<b>95944</b>	7	134	Serving System with Stacking Lid high	18.0	<b>21002</b>	9	125
Replacement Sieve for Wine Decanting Funnel (Art.-No. 16224)		<b>95945</b>	4	134	Serving System with Stacking Lid high	29.0	<b>21005</b>	0	125
Replacement Silicone Brush for Barbecue Basting Brush (Art.-No. 12367)		<b>96005</b>	4	135	Sharpening Steel	25.6	<b>96637</b>	7	71
Replacement Spring for Poultry Shears (Art.-No. 12836)		<b>95975</b>	1	133	Sieve Disc 1 mm/0.04 in.	14.0	<b>16265</b>	6	91
Replacement Wires for Wire Cheese Slicer (2 wires) with knotted ends (Art.-No. 12723)		<b>95989</b>	8	133	Sieve Disc 2 mm/0.08 in.	14.0	<b>16266</b>	3	91
Replacement Wires for Wire Cheese Slicer (2 wires) with soldered ends (Art.-No. 12723)		<b>95982</b>	9	133	Sieve Disc 3 mm/0.1 in.	14.0	<b>16267</b>	0	92
Roasting Fork	34.0	<b>10085</b>	6	16	Sieve Disc 4 mm/0.2 in.	14.0	<b>16268</b>	7	92
Roasting Fork	34.1	<b>24069</b>	9	24	Sieve Disc 8 mm/0.3 in.	14.0	<b>16269</b>	4	92
Roasting Fork	35.5	<b>10685</b>	8	18	Single Attachment	2.5	<b>19530</b>	2	112
Roasting Fork	42.0	<b>10254</b>	6	25	Single Hook (2 per pack)	4.0	<b>19060</b>	4	112
Roasting Fork	48.0	<b>24190</b>	0	29	Skimmer	8.0	<b>24108</b>	5	29
Rolling Pin	47.0	<b>12489</b>	0	34	Skimmer	10.0	<b>10050</b>	4	14
Round Pestle	22.0	<b>95239</b>	4	84	Skimmer	10.0	<b>24110</b>	8	29
Salad Serving Spoon Set		<b>10795</b>	4	20	Skimmer	12.0	<b>10052</b>	8	14
Salad Spinner	24.0	<b>15690</b>	7	75, 93	Skimmer	12.0	<b>10652</b>	0	17
Salad Spoon	24.0	<b>12616</b>	0	21	Skimmer	12.0	<b>24112</b>	2	29
Salad Tongs	26.5	<b>12922</b>	2	64	Skimmer	14.0	<b>24114</b>	6	29
Salad Tongs	27.0	<b>95280</b>	6	22	Skimmer	16.0	<b>24116</b>	0	29
Salt Mill	18.0	<b>16680</b>	7	79	Slicer Guide	11.5	<b>95042</b>	0	68
Salt Shaker	5.0	<b>16600</b>	5	77	Soup Serving Ladle	30.0	<b>12602</b>	3	21
Sauce Ladle	18.0	<b>12607</b>	8	21	Spaetzle Grater	40.0	<b>95030</b>	7	68
Sauce Ladle	25.0	<b>10060</b>	3	13	Spaghetti Measure	10.5	<b>95155</b>	7	86
Sauce Ladle	26.5	<b>10660</b>	5	17	Spaghetti Spoon	29.5	<b>10087</b>	0	15
Sauce Ladle	28.0	<b>24063</b>	7	23	Spaghetti Spoon	31.0	<b>10687</b>	2	18
Sauté Pan	16.0	<b>91146</b>	9	98	Spaghetti Spoon	32.0	<b>24065</b>	1	23
Sauté Pan	16.0	<b>91156</b>	8	98	Spaghetti Spoon	37.5	<b>10253</b>	9	25
Sauté Pan	16.0	<b>91630</b>	3	103	Spaghetti Tongs	30.0	<b>12920</b>	8	64
Sauteuse	20.0	<b>91140</b>	7	98	Spatula blue	20.0	<b>12451</b>	7	33
Sauteuse	20.0	<b>91642</b>	6	103	Spatula blue	26.0	<b>12456</b>	2	33
Sealing Ring for Glass Lid clear/black	5.0	<b>94790</b>	1	130	Spatula blue	32.0	<b>12461</b>	6	33
Sealing Ring for Glass Lid clear/black	8.0	<b>94792</b>	5	130	Spatula red	20.0	<b>12452</b>	4	33
Sealing Ring for Glass Lid clear/black	10.0	<b>94793</b>	2	130	Spatula red	26.0	<b>12457</b>	9	33
Sealing Ring for Glass Lid clear/black	12.0	<b>94794</b>	9	130	Spatula red	32.0	<b>12462</b>	3	33
Sealing Ring for Glass Lid clear/black	16.0	<b>94796</b>	3	130	Spatula white	20.0	<b>12450</b>	0	33
Serving Fork	16.5	<b>12931</b>	4	57	Spatula white	26.0	<b>12455</b>	5	33
					Spatula white	26.0	<b>12475</b>	3	33
					Spatula white	32.0	<b>12460</b>	9	33
					Spice Rack with double shelf	33.0	<b>19078</b>	9	113
					Spider Skimmer	16.0	<b>24090</b>	3	29
					Spider Skimmer	22.0	<b>24093</b>	4	29
					Spiral Whisk	22.0	<b>95541</b>	8	38
					Spiral Whisk	27.0	<b>95542</b>	5	38
					Spiral Whisk silicone	22.0	<b>95544</b>	9	38
					Spiral Whisk silicone	27.0	<b>95545</b>	6	38
					Splatter Guard	26.0	<b>16860</b>	3	100, 104
					Splatter Guard	30.0	<b>16861</b>	0	100, 104
					Splatter Guard	33.5	<b>16862</b>	7	100, 104
					Standard Rail	30.0	<b>19500</b>	5	111
					Standard Rail	40.0	<b>19502</b>	9	111



## SEARCH BY PRODUCT NAME

Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page	Article Description	Dimensions cm / l / Ø	Art.- No.	Ctrl.- No.	Cat. Page
Standard Rail	45.0	19503	6	111	Universal Knife with scalloped edge	12.0	96609	4	70
Standard Rail	50.0	19504	3	111	Universal Knife with wavy edge	23.0	12767	9	48
Standard Rail	55.0	19505	0	111	Universal Lighter	27.5	12835	5	55
Standard Rail	60.0	19506	7	111	Universal Lighter (unfilled)	27.5	12837	9	55
Standard Rail	80.0	19510	4	111	Universal Tongs	15.0	12914	7	64
Standard Rail	90.0	19512	8	111	Universal Tongs	28.5	12924	6	64
Standard Rail	100.0	19514	2	111	Utensil Holder square	13.5	19093	2	115
Standard Rail	120.0	19516	6	111	Vegetable Brush	20.0	12801	0	61
Stand for Mixing Bowl		15317	3	74	Vegetable Knife	20.0	12762	4	47
Steak and Meat Thermometer (Set of 4)	6.5	16238	0	28, 87	Vegetable Pot	20.0	91060	8	97
Straight Palette	39.0	12552	1	31	Vegetable Pot	24.0	91064	6	97
Straining Spoon	33.7	24067	5	23	Vegetable Pot	28.0	91068	4	97
Sugar Dispenser	5.0	16606	7	78	Vegetable Spoon	24.0	12615	3	21
Sugar Dispenser	5.0	16616	6	78	Vegetable Spoon	31.5	10064	1	14
Swivel Peeler crosswise	17.0	12735	8	43	Vertical Cannelle/Channel Knife	16.0	12716	7	45
Swivel Peeler extra fine	19.0	12729	7	43	Waiters' Friend/Captains' Knife	14.0	12667	2	120
Swivel Peeler left-handed	19.0	12734	1	43	Wall Attachment with cap	2.2	19540	1	112
Swivel Peeler right-handed	19.0	12732	7	43	Wall Attachment with cap (matt)	2.2	19740	5	112
Tea Strainer – fine mesh	8.0	95158	8	84	Wall Clock radio-controlled	25.0	19101	4	115
Timer with Egg Pricker	6.0	12815	7	55, 88	Washing-up Brush	24.5	12800	3	61
Tomato Cutter	10.0	12759	4	48	Washing-up Brush antibacterial	24.5	12808	9	61
Tomato/Kiwi Peeler	20.0	12739	6	44	Wine Cooler	20.0	12663	4	120
Tomato Knife	24.0	12769	3	48	Wine Decanting Funnel	8.0	16224	3	85, 120
Tomato/Mozzarella Slicer	10.0	12755	6	48	Wire Cheese Slicer	25.0	12723	5	49
Trout/Asparagus Slice	38.0	10120	4	15	Wire Skimmer	12.0	95681	1	18, 26
Turner	34.0	10090	0	15	Wire Skimmer	14.0	95682	8	18, 26
Turner flexible	34.5	10680	3	18	Wire Skimmer (coarse mesh)	12.0	95791	7	19, 26
Turner silicone	35.5	10622	3	18	Wire Skimmer (coarse mesh)	14.0	95792	4	19, 26
Turning Slice	49.0	24191	7	30	Wire Skimmer (fine mesh)	12.0	95781	8	19, 26
Turning Slice perforated	33.0	10071	9	14	Wire Skimmer (fine mesh)	14.0	95782	5	19, 26
Turning Slice perforated	34.5	10671	1	18	Wok Turner	31.0	10110	5	15
Turning Slice perforated	42.0	10252	2	25	Wrought Iron Frying Pan	24.0	95724	5	107
Twirl Whisk	22.0	95571	5	38	Wrought Iron Frying Pan	28.0	95728	3	107
Twirl Whisk	27.0	95572	2	38	Wrought Iron Frying Pan	28.0	95729	0	107
Universal Knife	12.0	96608	7	70	Wrought Iron Frying Pan	32.0	95732	0	107
Universal Knife	23.0	12765	5	48	Zester with Cannelle	16.0	12714	3	45

# Imprint

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