



Fissler

Catalog 2017–2018



Perfect every time.

As one of the most prestigious brands that share the hallmark of excellence as is “Made in Germany”, Fissler enjoys a worldwide reputation as a manufacturer of the very finest of cookware. In line with its **brand claim “Perfect every time”**, this company, with its long history and tradition, appeals to anyone who truly enjoys cooking. Whether you are preparing for a pleasant evening with friends or want to surprise the family with a new dish – the experience itself is important, the sensual pleasure of simmering, sautéing, stirring and seasoning. For all of these special moments, Fissler has just the right cooking tools for anyone who is passionate about cooking.

Our broad spectrum of products and designs is so extensive that it is certain to satisfy the needs and taste of each and every cook – from beginner to professional, from home cook to hobby chef, we offer the right cookware for all needs.



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***1845**
The company is founded in Idar-Oberstein, Germany, by Carl Philipp Fissler – originally as a plumbing and pipe fitting business.



1930
Fissler equips German passenger liners with special cookware for large kitchens.



1953
Fissler develops the first pressure cooker with a patented, multi-setting control valve.



Fissler produces the first German stainless steel cookware with its patented, super-strong "thermic" base.



1980
Fissler presents its range of stainless steel pots with stay-cool metal handles.

1995
To mark its 150th anniversary, Fissler introduces new milestone innovations like the cookstar all-stove base and the robust protectal nonstick sealing.

1892
Fissler invents the mobile field kitchen, known as the "goulash cannon".



1900
Fissler manufactures domestic and kitchen equipment.

1936
Fissler supplies the kitchens in the Olympic village in Berlin.

1969
Fissler brings out the first pressure skillet.



1989
Fissler receives 15 international design awards for the revolutionary magic line of cookware.



1998
Fissler develops a complete range of kitchen accessories that offer cutting-edge design and practical functionality.



reddot award 2014
best of the best



reddot award 2014
winner

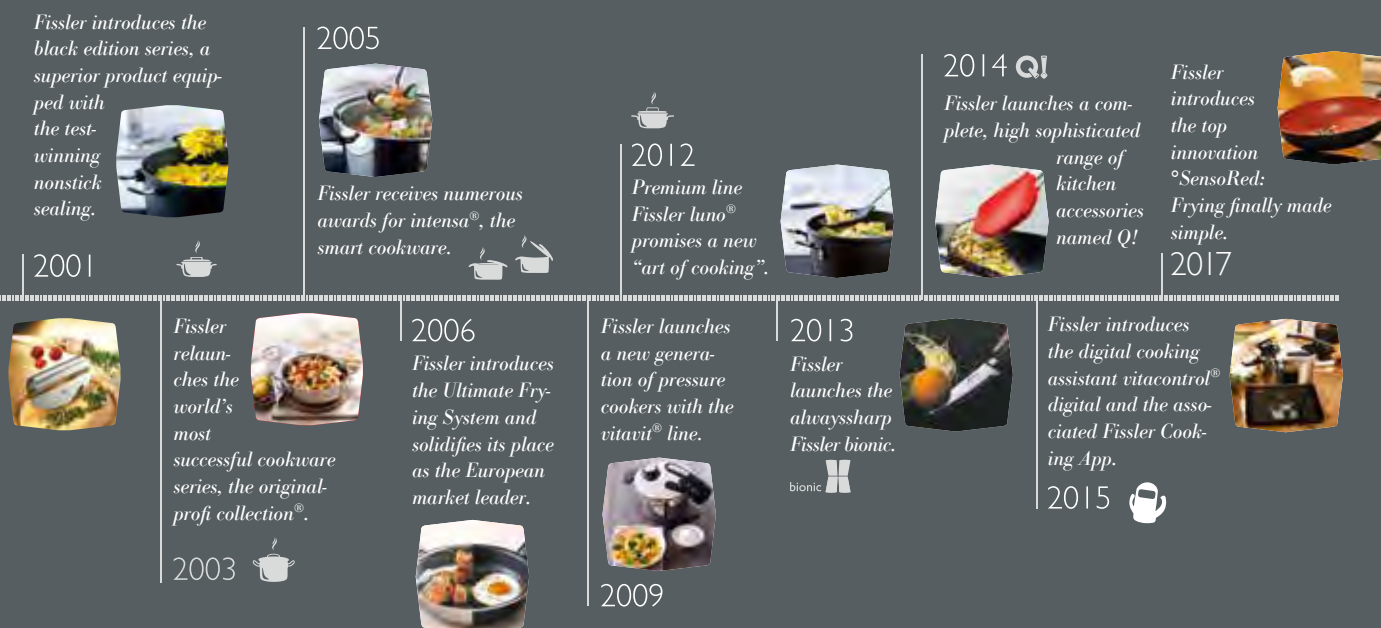
FOR FUTHER INFORMATION:

www.red-dot.de

www.ifdesign.de

www.german-design-council.de

www.kuecheninnovationspreis.de



Ahead of time for more than 170 years.

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If pots could speak, Fissler pots would have quite a lot to say. They would tell us about the era of the "goulash cannon" around the turn of the last century and about the first aluminum pots for the electric stove – a sensation in the 1920's. They would certainly talk about Fissler's inventions of the first stay-cool handles, all-stove base, pressure skillet and ingenious application of space technology – which resulted in the first nonstick sealing for pans. These are just a few examples taken from the long list of Fissler traditions. They demonstrate the broad range of important inventions and developments which turned what was a small plumbing shop in 1845 into one of the world's leading and most important cookware manufacturers. One thing is certain – today, each and every pot represents more than 170 years of experience, quality and innovation. Every single Fissler product proves – each and every day – that with it, cooking is more energy-efficient, healthy and delicious.

Quality

Each Fissler product is made from the highest quality materials, including German 18/10 hygienic stainless steel and is subject to a certified quality control system. These materials, coupled with Germany precise engineering and unique features, ensure that Fissler products offer a lifetime of satisfaction.

Innovation

Fissler is renowned for setting standards and launching new cooking trends. Countless international partners, registered designs and awards demonstrate the company's impressive performance. Fissler's innovations have revolutionized the world of cooking.

The right tools for every cook.

We all have our own individual approach to cooking. In the end, the aim always stays the same: enjoy the experience of cooking itself and then savor the results. This demands high quality ingredients – both in terms of food and also the “tools” used. Fissler recognizes individual styles of cooking and takes care to satisfy every possible wish and requirement by providing the perfect cooking equipment for every cook worldwide who values uncompromising quality, attractive design and superior features.



Cooking

Stove Top Heroes



A mini guide to pots.

People who care about quality also care about food and how it is prepared. This means not only using the best possible ingredients but also supreme quality cookware so that the results will be outstanding too. Fissler pots are made to last a lifetime. They are unrivalled in appearance, durability and subtle features.



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For the perfect pot, the pot body and base, lid and handle make all the difference.

Pot body:

It is essential for a good pot to be heavy and durable. The thickness of the walls and the height of the pot distinguish a cheap pot from a superior one.



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

Base:

A thick base with an enclosed aluminum core ensures optimal heat absorption, distribution and retention. The pot base must always lie perfectly flat on the burner, to save time and energy when cooking.



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

The flour test:

If the base does not distribute the heat properly, the flour does not brown evenly – even burns in certain places. In contrast, the flour in the Fissler pot (on the right) is evenly browned from the center to the edge – particularly important when making sauces or puddings.



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

Pay attention to the details.

The tightly closing lid keeps heat and liquid in the pot – for energy-efficient cooking.

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

These large handles are easy to grasp and do not become hot on the stovetop.

An extra thick base with an aluminum core ensures optimal heat distribution and retention.

A good pot is characterized by its heavy, durable material. Stainless steel is especially hygienic and easy to clean, and it can be placed in the dishwasher.

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Lid:

It is important for the lid to close tightly. This keeps the heat and liquid in the pot, thus protecting the aroma and saving energy.



Some lids – like those of the Fissler original-profi collection® – are concave, that is, arched toward the inside. When the rising steam collects on the inside of the lid, it condenses and drips right back into the pot and onto the food, making it even tastier and juicier.



Flat stainless steel lids, can also be used to turn pan-cakes.



Glass lids allow to keep an eye on the food as it cooks.

Handles:

No matter if the handles are made of stainless steel or plastic, it is important for them to be firmly attached to the pot body and be comfortable to grasp.



A heat shield keeps the **stay-cool handles** from becoming hot when used on an electric stove.

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



Plastic handles keep hands cool and can be used in the oven up to a maximum of 80°C, ideal for cooking at low temperatures.



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solea®

Visionary. Individual. Sophisticated.

A collection for trendsetters.

Visionary. Individual. Sophisticated. This is the Fissler solea® premium cookware line. With its compelling functional features, design and high quality – “Made in Germany” – it is an absolute must have for sophisticated cooks with a sense of aesthetics and design. Thanks to its many ingenious functions, Fissler solea® provides unique cooking convenience. All items are ovenproof till 220 °C and dishwasher-safe.



The practical built-in **pouring function** makes a strainer unnecessary. You can easily pour off the cooking water by simply shifting the glass lid. All items feature a dripless pouring rim.



The **glass lid** can be **hooked in** anywhere on the rim of the pot to keep your kitchen counters clean.



The **stay-cool stainless steel handles** are stylish, extra-large, and comfortable. They do not get hot during normal use on a stove.



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



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



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

The ultimate look of good taste.

Design enthusiasts adore Fissler solea®. As a complete cookware set or individually selected components – this outstanding collection will make your wishes come true.



5-piece set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø,
saucepan w.o. lid 16 cm ø

Art. No. 016-120-05-000/0 – D2



4-piece set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø

Art. No. 016-120-04-000/0 – D2



Stew pot

16 cm ø, 1.9 liters	Art. No. 016-110-16-000/0 – DI
20 cm ø, 3.2 liters	Art. No. 016-110-20-000/0 – DI
24 cm ø, 5.1 liters	Art. No. 016-110-24-000/0 – DI



High stew pot

24 cm ø, 6.5 liters	Art. No. 016-100-24-000/0 – DI
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Casserole

20 cm ø, 2.3 liters	Art. No. 016-120-20-000/0 – DI
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Saucepan

w.o. lid, 16 cm ø, 1.4 liters	Art. No. 016-150-16-100/0 – DI
w. lid, 16 cm ø, 1.4 liters	Art. No. 016-150-16-000/0 – DI





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★★★★★

original-profi collection®

High-quality. Versatile. Impeccable.

Cooking with the pros.

Originally developed by professionals for professionals, the Fissler original-profi collection® is the perfect cooking equipment for everyone who values uncompromising quality, attractive design and superior functions. It is a design classic made from hygienic 18/10 stainless steel which makes it an extremely durable cookware “Made in Germany”. The matt-finished surface resists water spots, staining and scratching. All items are ovenproof and dishwasher-safe.



The large, comfortable **stay-cool metal handles** are easy to grasp and do not get hot during normal use on a stove.



The extra heavy and **tightly closing lid** is ideal for energy-saving cooking. It keeps the heat in the pot and ensures that all the flavor of the food gets sealed in.



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



The special **condensate-plus curvature** in the lid lets the water drip from the center of the lid right onto the food, making it tastier and juicier. In addition, ice cubes placed on the center of the lid accelerate the condensation process to create even juicier meals.



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



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

A true professional – catering for all needs.

From individual pots in all sizes to pans and roasters and woks – the Fissler original-profi collection® offers a wide-ranging assortment of products that leaves nothing to be desired.



5-piece set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø,
saucepan w.o. lid 16 cm ø

Art. No. 084-123-25-000/0 – D2



5-piece set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, frypan w.o. lid 24 cm ø,
saucepan w.o. lid 16 cm ø

Art. No. 084-123-05-004/0 – D2



4-piece set

Casserole 20 cm ø, stew pot 16 cm ø,
stew pot 24 cm ø, serving pan 24 cm ø

Art. No. 084-133-04-000/0 – D2



5-piece set with glass lid

Stew pot 16 cm ø, stew pot 20 cm ø, stew pot 24 cm ø, casserole 20 cm ø, saucepan w.o. lid 16 cm ø

Art. No. 084-136-05-000/0 – D2



Ovenproof till 220°C, high-quality glass lids for energy-efficient full-view cooking without any loss of flavour.



4-piece set with glass lid

Stew pot 16 cm ø, stew pot 20 cm ø, stew pot 24 cm ø, casserole 20 cm ø,

Art. No. 084-126-04-000/0 – D2



Stew pot

16 cm ø, 2.0 liters	Art. No. 084-123-16-000/0 – D1
20 cm ø, 3.9 liters	Art. No. 084-123-20-000/0 – D1
24 cm ø, 6.3 liters	Art. No. 084-123-24-000/0 – D1
28 cm ø, 10.3 liters	Art. No. 084-123-28-000/0 – D1



Casserole

16 cm ø, 1.4 liters	Art. No. 084-133-16-000/0 – D1
20 cm ø, 2.6 liters	Art. No. 084-133-20-000/0 – D1
24 cm ø, 4.6 liters	Art. No. 084-133-24-000/0 – D1
28 cm ø, 7.2 liters	Art. No. 084-133-28-000/0 – D1



Round roaster

24 cm ø, 3.0 liters	Art. No. 084-373-24-000/0 – D1
28 cm ø, 4.7 liters	Art. No. 084-373-28-000/0 – D1

High stew pot (not shown)

16 cm ø, 2.6 liters	Art. No. 084-113-16-000/0 – D1
20 cm ø, 5.2 liters	Art. No. 084-113-20-000/0 – D1
24 cm ø, 9.1 liters	Art. No. 084-113-24-000/0 – D1
28 cm ø, 14.0 liters	Art. No. 084-113-28-000/0 – D1



Conical pan

Perfect for thickening sauces or tossing and sautéing vegetables.

16 cm ø, 0.9 liters	Art. No. 084-143-16-100/0 – D1
20 cm ø, 1.7 liters	Art. No. 084-143-20-100/0 – D1
24 cm ø, 2.8 liters	Art. No. 084-143-24-100/0 – D1



Saucepan

w.o. lid, 16 cm ø, 1.4 liters	Art. No. 084-153-16-100/0 – D1
w.o. lid, 20 cm ø, 2.6 liters	Art. No. 084-153-20-100/0 – D1
w. lid, 16 cm ø, 1.4 liters	Art. No. 084-153-16-000/0 – D1
w. lid, 20 cm ø, 2.6 liters	Art. No. 084-153-20-000/0 – D1



High saucepan

w.o. lid, 16 cm ø, 2.0 l	Art. No. 084-163-16-100/0 – D1
w.o. lid, 20 cm ø, 3.9 l	Art. No. 084-163-20-100/0 – D1
w. lid, 16 cm ø, 2.0 l	Art. No. 084-163-16-000/0 – D1
w. lid, 20 cm ø, 3.9 l	Art. No. 084-163-20-000/0 – D1



18/10 stainless steel pan

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

20 cm ø	Art. No. 084-368-20-100/0 – A
24 cm ø	Art. No. 084-368-24-100/0 – A
28 cm ø	Art. No. 084-368-28-100/0 – A
32 cm ø	Art. No. 084-368-32-100/0 – A



Serving pan 18/10 stainless steel with tempered glass lid

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

28 cm ø	Art. No. 084-358-28-000/0 – A
32 cm ø w. metal lid	Art. No. 084-358-32-000/0 – A



Serving pan 18/10 stainless steel w.o. lid

Ideal for high-temperature frying and serving.

20 cm ø	Art. No. 084-358-20-100/0 – A
24 cm ø	Art. No. 084-358-24-100/0 – A
28 cm ø	Art. No. 084-358-28-100/0 – A
32 cm ø	Art. No. 084-358-32-100/0 – A



Serving pan 18/10 stainless steel, nonstick sealed

Ideal for gentle frying and serving. Ovenproof till 220 °C.

24 cm ø	Art. No. 084-360-24-100/0 – A
28 cm ø	Art. No. 084-360-28-100/0 – A
32 cm ø	Art. No. 084-360-32-100/0 – A



High-dome lid

For use with stainless steel pots and pans.

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



Round roaster with high-dome lid

Enough space for larger roasts.

28 cm ø, 4.8 liters	Art. No. 084-373-28-001/0 – DI
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Asparagus pot

23,5 cm high.

16 cm ø, 4.6 liters	Art. No. 084-103-16-002/0 – DI
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multi star

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

20 cm ø, 6.0 liters	Art. No. 084-103-20-002/0 – DI
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Milk pot

Art. No. 084-193-16-100/0 – DI



Pot steamer inset

For gentle steaming of fish or vegetables.

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



Wok steamer inset

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

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

35 cm ø	Art. No. 084-826-35-000/0 – B
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original-profi collection® wok with handle

Ideal for tossing food like in Asia. Model with metal lid and a smooth, satinized frying surface. Complete with special condensate-plus curvature in the lid.

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

With extra high metal lid and practical draining rack.

30 cm ø	Art. No. 084-823-30-000/0 – B
35 cm ø	Art. No. 084-823-35-000/0 – B



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★★★★★

luno®

Creative. Versatile. Inspiring.

The art of cooking.

Following its recent launch, Fissler luno® turns out to be the perfect complement to the sophisticated kitchen – and not just for its attractive looks. This modern cooking line will encourage professionals and newcomers alike to embark on culinary adventures.

The abrasion-resistant nonstick sealing easily prevents even the most delicate foods such as eggs, seafood, cheeses and sauces, from sticking. At the same time, it makes washing-up a breeze.

Thanks to planium, an innovative production method developed by Fissler, the heat is distributed quickly from the base to the rim, warming the food evenly. All items are ovenproof till 220 °C.



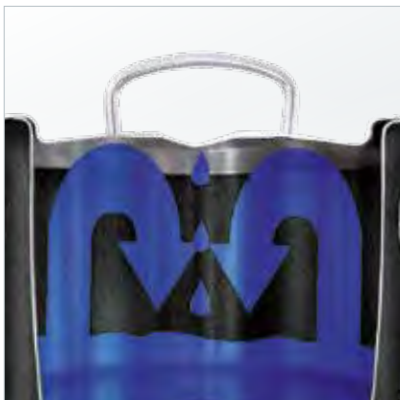
Simply safe: The **stainless steel handles with integrated heat buffers** ensure that the handles remain at a comfortable temperature.



The **high-quality protectal-plus sealing** prevents food from sticking. Ideal for gently cooking delicate dishes such as fish, mushrooms, risottos and cheese sauces.



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



The special **condensate-plus curvature** in the lid allows for cooking the food in its natural juices – for even tastier results.



The **gently rounded transition** between base and wall of the pot facilitates perfect stirring.



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

For one thousand and one dishes.

The Fissler luno® range offers a well-rounded collection for everyday eating and entertaining. Any cook who loves to experiment will enjoy these intelligent features. Thanks to them, even the most sophisticated recipes turn out to be a child's play.



4-piece set

Stew pot 18 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, saucepan w.o. lid 18 cm ø

Art. No. 056-116-04-000/0 – D2



Stew pot

18 cm ø, 2.0 liters Art. No. 056-116-18-000/0 – D1



Stew pot

20 cm ø, 2.8 liters Art. No. 056-116-20-000/0 – D1



Stew pot

24 cm ø, 4.9 liters Art. No. 056-116-24-000/0 – D1



Roaster

w. lid 24 cm ø, 3.15 liters Art. No. 056-506-24-000/0 – D1



Roaster

w. lid 28 cm ø, 4.3 liters Art. No. 056-506-28-000/0 – D1



Saucepan without lid

18 cm ø, 2.0 liters Art. No. 056-156-18-100/0 – D1



Wok

Like all products in the Fissler Luno® line, nonstick sealed on the inside and outside to make sure that nothing will stick when foods are fried.
31 cm ø

Art.-Nr. 056-806-31-000/0 – B



Gratin pan

Ideal for dishes to be prepared in the oven, like gratins and casseroles. High-quality cast aluminum look serving pan with ovenproof stainless steel handles, durable protectal-plus nonstick sealing, inner scale and energy-saving cookstar all-stove base, induction-compatible.

24 cm ø

Art.-Nr. 056-516-24-100/0 – A

28 cm ø

Art.-Nr. 056-516-28-100/0 – A



Crêpe pan

Ideal for preparing crêpes, wraps and omelets.

28 cm ø

Art.-Nr. 056-386-28-100/0 – A



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★★★★★

intensa®

Intelligent. Innovative. Unique.

When style meets function.

Fissler intensa®, the ingenious cooking system, offers award-winning design and the highest standards in quality and functionality. The innovative line boasts a large number of compelling practical features and smart solutions that make your every-day work in the kitchen significantly easier.



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



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



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



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



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



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

Unique cooking experience.

With its innovative product details, Fissler intensa® makes cooking a delightful experience every day.



5-piece set

Casserole 20 cm ø, stew pot 16 cm ø,
stew pot 20 cm ø, stew pot 24 cm ø,
saucepan w.o. lid 16 cm ø

Art. No. 016-118-05-000/0 – D2



4-piece set

Casserole 16 cm ø, casserole 20 cm ø,
stew pot 16 cm ø, stew pot 20 cm ø

Art. No. 016-128-04-000/0 – D2





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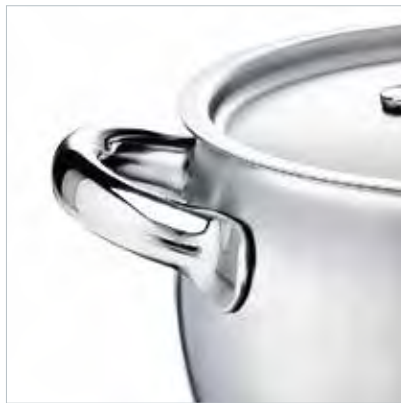
★★★★★

fiamma®

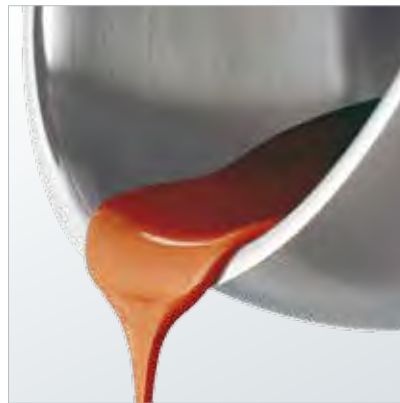
Traditional. Welcoming. Mediterranean.

Mediterranean flair at its best.

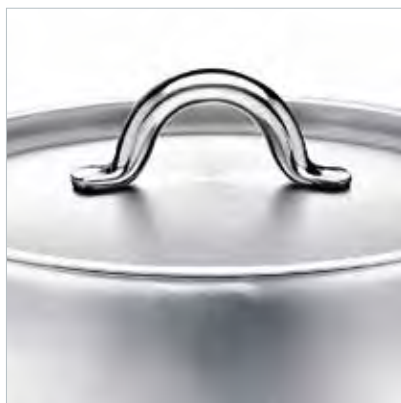
Fissler's popular cookware line appeals to anyone who appreciates the lifestyle and light cuisine of Southern Europe. Fissler fiamma® unites Mediterranean charm with renowned Fissler quality. This robust cooking line impresses with its gracefully rounded pot body, the flat metal lids and hefty stainless steel handles. All Fissler fiamma® items are ovenproof and dishwasher-safe.



The ergonomically shaped **hefty handles** made of high gloss 18/10 stainless steel are comfortable to hold and ovenproof.



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



The flat, **tightly-closing metal lid** keeps the heat and the flavor in the pot. Perfect for healthy cooking with little water.



The **encapsulated superthermic base** can be used on all kinds of stoves, even induction, and ensures optimal heat absorption, distribution and retention.

Come together with family and friends.

With its truly Mediterranean design, Fissler fiamma® cannot wait to be taken to the dining table for serving with style. The satin finished surface is extremely hard-wearing and resistant to scratches.



5-piece set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø,
saucepan w.o. lid 16 cm ø

Art. No. 033-113-05-000/0 – D2



Casserole

16 cm ø, 1.4 liters	Art. No. 033-123 16-000/0 – D1
20 cm ø, 2.7 liters	Art. No. 033-123-20-000/0 – D1
24 cm ø, 4.4 liters	Art. No. 033-123-24-000/0 – D1



Stew pot

16 cm ø, 1.9 liters	Art. No. 033-113-16-000/0 – D1
20 cm ø, 3.8 liters	Art. No. 033-113-20-000/0 – D1
24 cm ø, 5.9 liters	Art. No. 033-113-24-000/0 – D1



High stew pot

24 cm ø, 8.3 liters	Art. No. 033-103-24-000/0 – D1
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Saucepan

16 cm ø, 1.4 liters	Art. No. 033-153 16-000/0 – D1
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★★★★★

c+s prestige

Prestige. Country Style. Chic.

Cooking in harmony.

The tasteful line of Fissler c+s prestige coordinates perfectly with cosy country furnishings.

With its feminine shape and soft lines, Fissler c+s prestige gives cooking a romantic touch.

Glass lids for energy-efficient full-view cooking. This cooking line cuts a “bella figura” both in the kitchen and on the dining table. All items are ovenproof till 220 °C and dishwasher-safe.



4-piece set

Casserole 20 cm ø, stew pot 16 cm ø,
stew pot 24 cm ø, saucepan w.o. lid 16 cm ø

Art. No. 032-128-04-000/0 – D2



Casserole

20 cm ø, 2.7 liters

Art. No. 032-128-20-000/0 – D1

24 cm ø, 4.4 liters

Art. No. 032-128-24-000/0 – D1



Stew pot

16 cm ø, 1.9 liters

Art. No. 032-118-16-000/0 – D1

18 cm ø, 2.8 liters

Art. No. 032-118-18-000/0 – D1

20 cm ø, 3.8 liters

Art. No. 032-118-20-000/0 – D1

24 cm ø, 5.9 liters

Art. No. 032-118-24-000/0 – D1



Saucepan

w.o. lid, 16 cm ø, 1.4 liters

Art. No. 032-158-16-100/0 – D1



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★★★★

viseo®

Timeless. Classic. Pure.

Stepping stone for future chefs.

With its clear lines and practical features, Fissler visto® is perfect for young families and new cooks. The classic design lets this high quality cooking collection match any decorating style and household. Glass lids for energy-efficient full-view cooking. It goes without saying that all items are induction-compatible and ovenproof till 180°C and dishwasher-safe.



The generous 18/10 stainless steel handles are comfortable to hold and ovenproof.



The **practical pouring rim** makes it easy and safe to pour sauces or soups – without dripping. The **integrated measuring scale** helps measuring liquids and makes an additional measuring cup redundant.



The **ovenproof till 180°C lid** made of high-quality tempered glass allows you to keep an eye on the food as it cooks, thus saving energy.



The **encapsulated superthermic base** can be used on all kinds of stoves, even induction, and ensures optimal heat absorption, distribution and retention.

Serves all needs.

Whether as a 4- or a 5-piece cookware set – both sets have you covered with all the essentials for everything from family meals to entertaining.



5-piece set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø,
saucepan w.o. lid 16 cm ø

Art. No. 084-117-05-000/0 – D2



4-piece set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø

Art. No. 084-117-04-000/0 – D2



Stew pot

16 cm ø, 2,1 liters	Art. No. 084-117-16-001/0 – D1
20 cm ø, 3,6 liters	Art. No. 084-117-20-001/0 – D1
24 cm ø, 5,7 liters	Art. No. 084-117-24-001/0 – D1



Casserole

20 cm ø, 2,4 liters	Art. No. 084-127-20-001/0 – D1
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Saucepan w.o. lid

16 cm ø, 1,4 liters	Art. No. 084-157-16-101/0 – D1
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★★★★

berlin

Modern. Straightforward. Pragmatic.

Contemporary cooking.

With its sleek appearance, Fissler berlin is ideal for the modern kitchen. A blend of uncompromising design and superior features makes Fissler berlin so unique. Home chefs will definitely appreciate the convenient pouring rim, measuring scale and that all pots are ovenproof, induction-compatible and dishwasher-safe.



5-piece Set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø,
saucepan w.o. lid 16 cm ø

Art. No. 083-118-05-001/0 – D2



4-piece Set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø,

Art. No. 083-118-04-001/0 – D2



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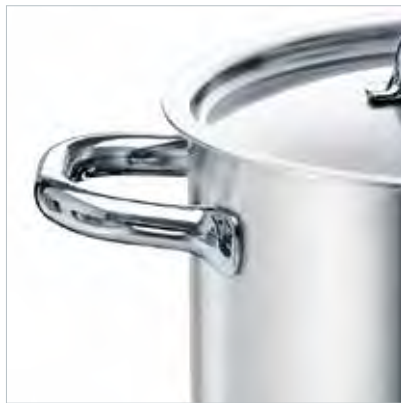
★ ★ ★

family line

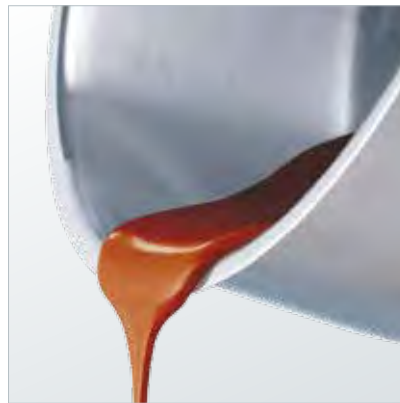
Attractive. Lively. Informal.

Relaxing with the family.

The Fissler family line is a sturdy, attractive cookware range that meets the various demands of every-day family cooking. All items in the line are ovenproof and dishwasher-safe.



The ergonomically shaped **handles** made of high gloss 18/10 stainless steel are comfortable to hold and ovenproof.



The **practical pouring rim** makes it easy and safe to pour sauces or soups – without any dripping.



The flat, **tightly-closing metal lid** keeps the heat and the flavor in the pot. Perfect for healthy cooking with little water.



The **encapsulated superthermic base** can be used on all kinds of stoves, even induction, and ensures optimal heat absorption, distribution and retention.

Cooking fun for everyone.

With the Fissler family line, you will not only enjoy cooking, but you will savor the results.

The cookware line with its timeless design looks forward to join the family at the dining table.



5-piece set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø,
saucepan w.o. lid 16 cm ø

Art. No. 033-110-05-000/0 – D2



4-piece set

Stew pot 16 cm ø, stew pot 20 cm ø,
stew pot 24 cm ø, casserole 20 cm ø

Art. No. 033-110-04-000/0 – D2



Stew pot

16 cm ø, 2.1 liters	Art. No. 033-110-16-000/0 – D1
20 cm ø, 3.6 liters	Art. No. 033-110-20-000/0 – D1
24 cm ø, 5.7 liters	Art. No. 033-110-24-000/0 – D1



Casserole

20 cm ø, 2.4 liters	Art. No. 033-120-20-000/0 – D1
24 cm ø, 3.9 liters	Art. No. 033-120-24-000/0 – D1



Saucepan

w.o. lid, 16 cm ø, 1.4 liters	Art. No. 033-150-16-100/0 – D1
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44



★ ★ ★

paris

Reasonable. Young. Appealing.

My first Fissler.

Complete with the proverbial Fissler quality and features, Fissler paris is the perfect answer to the needs of young families and ambitious new cooks. Glass lids for energy-efficient full-view cooking. Its excellent value for money makes Fissler paris even more appealing. All items are ovenproof till 180 °C and dishwasher-safe.



5-piece set

Stew pot 16 cm ø, stew pot 20 cm ø, stew pot 24 cm ø, casserole 20 cm ø, saucepan w.o. lid 16 cm ø

Art. No. 002-114-05-000/0 – D2



4-piece set

Stew pot 16 cm ø, stew pot 20 cm ø, casserole 16 cm ø, casserole 20 cm ø,

Art. No. 002-114-04-000/0 – D2



Stew pot

16 cm ø, 2.1 liters	Art. No. 002-114-16-000/0 – D1
20 cm ø, 3.6 liters	Art. No. 002-114-20-000/0 – D1
24 cm ø, 5.7 liters	Art. No. 002-114-24-000/0 – D1



Casserole

16 cm ø, 1.4 liters	Art. No. 002-124-16-000/0 – D1
20 cm ø, 2.4 liters	Art. No. 002-124-20-000/0 – D1
24 cm ø, 3.9 liters	Art. No. 002-124-24-000/0 – D1



Saucepan

w.o. lid, 16 cm ø, 1.4 liters	Art. No. 002-154-16-100/0 – D1
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Small and super.

The snack set from Fissler is the perfect cookware for small households – with its energy-saving tempered glass lid, practical pouring rim, and induction-compatible superthermic base. Of course, it is ovenproof till 180 °C and dishwasher-safe.



snack set

Cute. Handy. Durable.



3-piece snack set

Stew pot 14 cm ø, saucepan w.o. lid 14 cm ø,
frypan w.o. lid 16 cm ø

Art. No. 008-316-03-000/0 – D2



Stew pot

12 cm ø, 0.6 liters	Art. No. 008-126-12-000/0 – D1
14 cm ø, 1.0 liters	Art. No. 008-126-14-000/0 – D1



Saucepan without lid

12 cm ø, 0.6 liters	Art. No. 008-166-12-100/0 – D1
14 cm ø, 1.0 liters	Art. No. 008-166-14-100/0 – D1

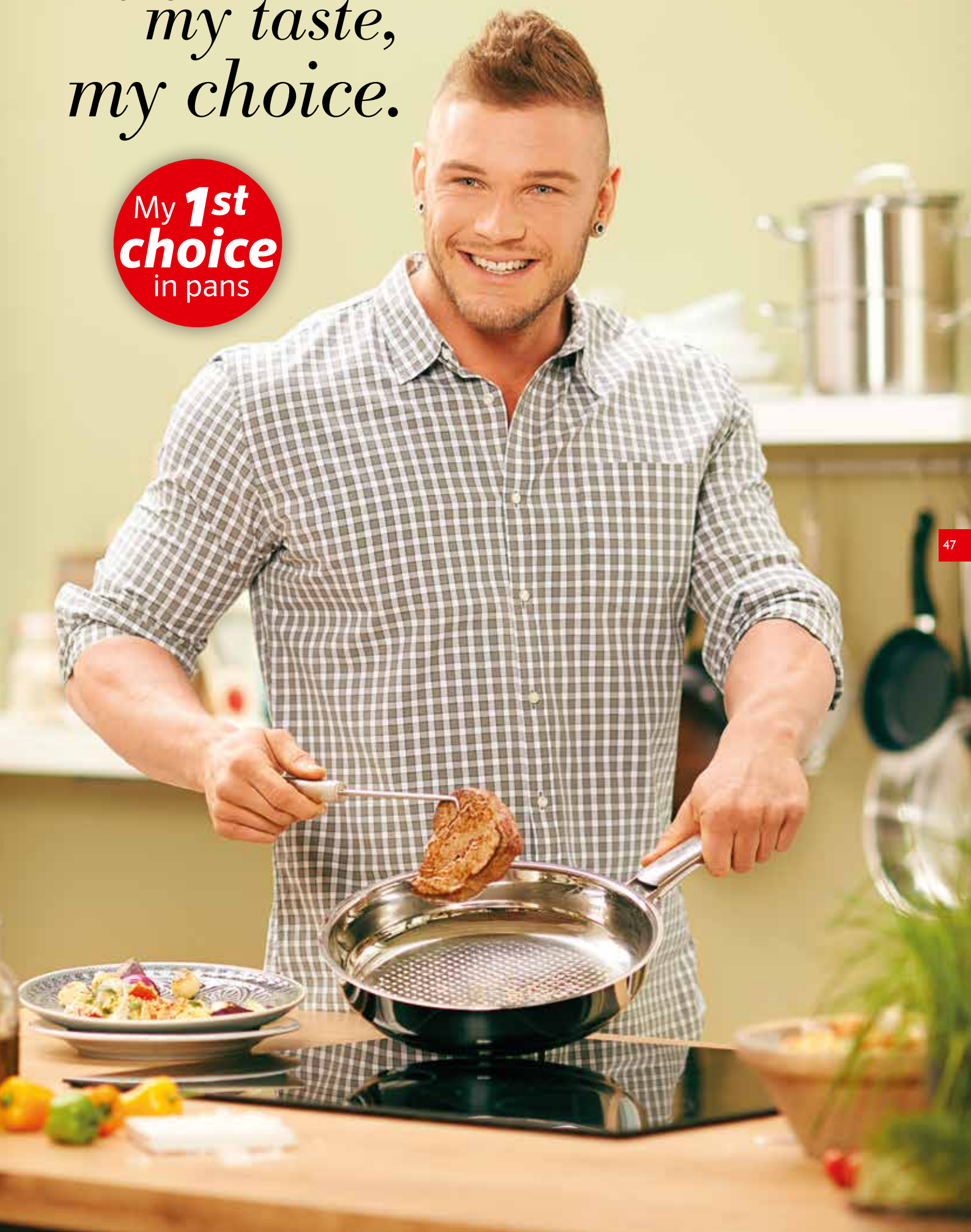


Frypan without lid

16 cm ø, 0,65 liters	Art. No. 008-316-16-100/0 – D1
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*My favourite,
my taste,
my choice.*

My **1st**
choice
in pans



A short panology.

For perfect frying, it is best to purchase two pans: First, a **“crispy” pan** for fast frying at high temperatures. For steaks or poultry, for example. Second, a **nonstick sealed “protect” pan** for easy, gentle frying of all foods that tend to stick, such as fish or eggs.

And for out-of-the-ordinary frying ideas, **creative “special” pans** offer their services.



Frying right. Simply right.
The right pan for every dish.

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

Swift searing

For quick browning or searing of foods such as meat or poultry, a pan that withstands high temperatures is essential.

Made of stainless steel, Fissler **“crispy” steelux pans** can be heated to very high temperatures without warping and are perfectly stable on the stove. Even heat distribution means that the meat will turn out all crispy on the outside and deliciously tender on the inside. Ideal for steak, poultry, duck breast, shashlik and the like.

Thanks to the specific ceramic sealing, a Fissler **“crispy” ceramic pan** is very easy to clean. This pan is particularly suitable for hearty dishes such as fried potatoes, sausages, schnitzels and meatballs. To ensure you enjoy your ceramic pan for a long time, please always use oil or fat when frying.



Pay attention to detail.

A good pan should be made of the right material for the task at hand, but the details are also crucial.

Check for these details when looking for a pan!



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Whether it is a juicy steak, crispy fried potatoes, or a fluffy omelet – with the right pan, perfection is very easy to achieve.

Gently and carefully

Light gentle frying of foods that tend to stick, for example, egg dishes, breaded vegetables, fish or pasta, is best done in a nonstick sealed “protect” pan. This allows gentle frying without sticking.



For specialists

Special pans complete the basic equipment: for example the “special” asia pan for wok dishes, the luno® gratin pan for cooking “au gratin” and the shallow luno® crêpe pan for pancakes.





Pans

The Ultimate Frying System.

Fissler – The pan specialist.

Fissler pans stand out from the rest because of their high quality and outstanding performance – producing the best possible cooking results. With their numerous innovative features, these pans offer the ideal solution for any task at hand, in line with the Fissler motto: “Frying right. Simply right.”

The right pan for every purpose.



crispy

A “crispy” pan is perfect for fast frying at high temperatures – meat or poultry, for example.



protect

A nonstick sealed “protect” pan is ideal for light, gentle frying and for all foods that tend to stick – eggs and fish, for example.

The right sealing for every task



ceratal ceramic sealing – Manufactured on a mineral basis this sealing is ideal for crisp frying and thus an alternative to entire stainless steel pans. The use of oil and fat is recommended for this sealing. Guaranteed PTFE- and PFOA-free.



protectal-plus nonstick sealing – This top sealing provides the best possible nonstick effect and enables frying without or with low use of fat. The protectal-plus sealing is extremely durable, abrasion-resistant, and very easy to clean. Guaranteed PFOA-free.



secural nonstick sealing – Proven millions of times over, this standard sealing is highly abrasion-resistant. It is robust, durable, and easy to clean. Guaranteed PFOA-free.

crispy

Specialists for high-temperature frying – meat or poultry, for example.



steelux premium

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

20 cm ø	Art. No. 121-400-20-100/0 – A
24 cm ø	Art. No. 121-400-24-100/0 – A
26 cm ø	Art. No. 121-400-26-100/0 – A
28 cm ø	Art. No. 121-400-28-100/0 – A



steelux comfort

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

20 cm ø	Art. No. 121-101-20-100/0 – A
24 cm ø	Art. No. 121-101-24-100/0 – A
26 cm ø	Art. No. 121-101-26-100/0 – A
28 cm ø	Art. No. 121-101-28-100/0 – A



catania

Pan made of 18/10 stainless steel with scratch-resistant inner surface, induction-compatible base and stainless steel handle. Ovenproof.

24 cm ø	Art. No. 081-353-24-100/0 – A
28 cm ø	Art. No. 081-353-28-100/0 – A



original-profi collection® pan

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

20 cm ø	Art. No. 084-368-20-100/0 – A
24 cm ø	Art. No. 084-368-24-100/0 – A
28 cm ø	Art. No. 084-368-28-100/0 – A
32 cm ø	Art. No. 084-368-32-100/0 – A



original-profi collection® serving pan

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

w.o. lid 20 cm ø	Art. No. 084-358-20-100/0 – A
w.o. lid 24 cm ø	Art. No. 084-358-24-100/0 – A
w.o. lid 28 cm ø	Art. No. 084-358-28-100/0 – A
w.o. lid 32 cm ø	Art. No. 084-358-32-100/0 – A



original-profi collection® serving pan with lid

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

w. lid 28 cm ø	Art. No. 084-358-28-000/0 – A
w. lid 32 cm ø with metal lid	Art. No. 084-358-32-000/0 – A



ceratal



ceramic comfort

Pan made of 18/10 stainless steel with ceratal ceramic sealing, induction-compatible superthermic base, pouring rim and safety handle.

20 cm ø	Art. No. 138-103-20-100/0 – A
24 cm ø	Art. No. 138-103-24-100/0 – A
26 cm ø	Art. No. 138-103-26-100/0 – A
28 cm ø	Art. No. 138-103-28-100/0 – A

ceratal



ceramic classic

Pan made of aluminum with ceratal ceramic sealing. With thermo base for all conventional stove types and safety handle.

20 cm ø	Art. No. 147-305-20-100/0 – A
24 cm ø	Art. No. 147-305-24-100/0 – A
26 cm ø	Art. No. 147-305-26-100/0 – A
28 cm ø	Art. No. 147-305-28-100/0 – A

Fissler nonstick sealed pans prevent food from burning. Ideal for easy and gentle frying and food that tends to stick, e.g. egg dishes, pasta or fish.



steelux premium

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

20 cm ø	Art. No. 138-102-20-100/0 – A
24 cm ø	Art. No. 138-102-24-100/0 – A
26 cm ø	Art. No. 138-102 26-100/0 – A
28 cm ø	Art. No. 138-102-28-100/0 – A

new
design



emax premium

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

20 cm ø	Art. No. 147-202-20-100/0 – A
24 cm ø	Art. No. 147-202 24-100/0 – A
26 cm ø	Art. No. 147-202 26-100/0 – A
28 cm ø	Art. No. 147-202-28-100/0 – A



alux premium

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

20 cm ø	Art. No. 159-103-20-100/0 – A
24 cm ø	Art. No. 159-103-24-100/0 – A
26 cm ø	Art. No. 159-103 26-100/0 – A
28 cm ø	Art. No. 159-103-28-100/0 – A

new
design



emax comfort

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

20 cm ø	Art. No. 146-303-20-100/0 – A
24 cm ø	Art. No. 146-303-24-100/0 – A
26 cm ø	Art. No. 146-303 26-100/0 – A
28 cm ø	Art. No. 146-303-28-100/0 – A



alux comfort plus

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

20 cm ø	Art. No. 147-100-20-100/0 – A
24 cm ø	Art. No. 147-100-24-100/0 – A
26 cm ø	Art. No. 147-100-26-100/0 – A
28 cm ø	Art. No. 147-100-28-100/0 – A



alux classic plus

With induction-compatible cookstar all-stove base, secural sealing, inner scale and safety handle.

20cm ø	Art. No. 157-302-20-100/0 – A
24cm ø	Art. No. 157-302-24-100/0 – A
26cm ø	Art. No. 157-302-26-100/0 – A
28cm ø	Art. No. 157-302-28-100/0 – A



original-profi collection® serving pan nonstick sealed

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

24cm ø	Art. No. 084-360-24-100/0 – A
28cm ø	Art. No. 084-360-28-100/0 – A
32cm ø	Art. No. 084-360-32-100/0 – A

New



°SensoRed – Frying finally made simple.

With the completely newly developed °SensoRed pan, the thermo-sensitive nonstick sealing lets you know when the right frying time has been reached.

Because the pan automatically indicates the ideal frying temperature. When it is heated, the entire frying surface changes to the color of the speckles and signals: now you can begin.

This ensures that the food to be fried is never placed in a pan which is too cold or too hot. With its outstanding non-stick properties, the innovative sealing provides an easy way to achieve ideally fried food – and thus perfect enjoyment.



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°SensoRed wok pan

With special wok shape for easy stir-frying, induction-compatible cookstar all-stove base, durable thermos-sensitive nonstick sealing and ergonomic comfort handle.

28 cm ø

Art. No. 157-803-28-100/0 – A

°SensoRed

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

20 cm ø

Art. No. 157-303-20-100/0 – A

24 cm ø

Art. No. 157-303-24-100/0 – A

26 cm ø

Art. No. 157-303-26-100/0 – A

28 cm ø

Art. No. 157-303-28-100/0 – A



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special

The right pan for creative ideas.

Great for getting creative.

Whether you want to fry, grill, or prepare unconventional wok dishes in your pan – with the special pans from Fissler, there are no limits to your creativity. Let our product line inspire you.



special grill

Ideal for low-fat frying with grill effect.

Robust cast aluminum quality, with grooved frying surface, durable protectal-plus nonstick sealing, safety handle with hanging eyelet, aluheat special base for optimal heat distribution and retention.

28 × 28 cm

Art. No. 156-200-28-100/0 – A



special asia

Ideal for preparing wok dishes.

High-quality cast aluminum look, with special wok shape for easy stir-frying. With durable protectal-plus nonstick sealing, safety handle with hanging eyelet, and energy-saving cookstar all-stove base, even for induction.

28 cm ø

Art. No. 156-201-28-100/0 – A



luno® gratin

Ideal for dishes to be prepared in the oven, like gratins and casseroles. High-quality cast aluminum look serving pan with ovenproof stainless steel handles, durable protectal-plus nonstick sealing, inner scale and energy-saving cookstar all-stove base, induction-compatible.

24 cm ø

Art. No. 056-516-24-100/0 – A

28 cm ø

Art. No. 056-516-28-100/0 – A



special fish

Ideal for preparing whole fish and large portions.

Oval serving pan with ovenproof stainless steel handles, exterior high grade enamel, interior durable protectal-plus nonstick sealing, thermotech base for optimal heat distribution and retention.

w.o. lid, 36 × 24 cm

Art. No. 147-500-36-100/0 – A

w. lid, 36 × 24 cm

Art. No. 147-500-36-000/0 – A



luno® crêpe pan

Ideal for preparing crêpes, wraps and omelets.

Extremely low form for easy turning. With protectal-plus sealing, stainless steel handle with heat buffer, and induction-compatible cookstar all-stove base.

28 cm ø

Art.-Nr. 056-386-28-100/0 – A



special snack

Ideal for a little something between meals.

Exterior high-grade enamel, interior durable protectal-plus nonstick sealing, handle with hanging eyelet, thermotech base for optimal heat distribution and retention.

16 cm ø

Art. No. 046-328-16-100/0 – A

Home-style food „Made in France“.

The cast iron line arcana® stands for unique, robust, and durable cookware in the best French tradition. Cast iron distributes and stores the absorbed heat ideally – to ensure that your meat is perfectly fried, tender, juicy, and browned aromatically.



arcana® country pan with glass lid

Ideal for stewing – perfect for traditional dishes. Including a glass lid which is ovenproof up to 180° C, and induction-compatible.

28 cm ø, 3,8 ltr.

Art. Nr. 069-340-28-000/0 – A



arcana® pan with wooden handle

Ideal for classical dishes, with traditional wooden handle, induction-compatible

28 cm ø, 2,3 ltr.

Art. Nr. 069-330-28-100/0 – A



arcana® grill pan

Ideal for low-fat frying with a grill effect thanks to ribbing, removable handle, ovenproof, suitable for induction.

24 x 24 cm

Art. Nr. 069-350-24-100/0 – A



Clever accessories for frying.



fine protect stacking assistant

This stacking assistant is the optimum protection for nonstick-sealed pots and pans like Fissler luno® – so that you can stack your cookware without damaging it. Easy to clean, dishwasher safe. 2pcs set.

Art. No. 001-004-02-000/0 – L



clippix universal hook-in spatter shield

For crisp frying without spattering. For all Fissler 24, 26 and 28 cm ø pans with safety handle. The practical hook-in function keeps your hands free when turning or removing food from the pan. 18/10 stainless steel, with hanging eyelet, dishwasher-safe.

Art. No. 120-070-00-200/0 – L



Hook-in tempered glass lid premium

High-quality see-through lid for energy-saving and controlled frying. Practical hook-in function, for all Fissler pans with safety handle, dishwasher-safe and ovenproof till 220 °C.

20 cm ø	Art. No. 185-000-20-200/0 – L
24 cm ø	Art. No. 185-000-24-200/0 – L
26 cm ø	Art. No. 185-000-26-200/0 – L
28 cm ø	Art. No. 185-000-28-200/0 – L



Tempered glass lid comfort

20 cm ø	Art. No. 175-000-20-200/0 – L
24 cm ø	Art. No. 175-000-24-200/0 – L
26 cm ø	Art. No. 175-000-26-200/0 – L
28 cm ø	Art. No. 175-000-28-200/0 – L



Tempered glass lid, round

Fits to Fissler pans and pots.

24 cm ø	Art. No. 047-323-24-200/0 – L
28 cm ø	Art. No. 047-323-28-200/0 – L
32 cm ø	Art. No. 047-323-32-200/0 – L



Tempered glass lid, oval

Fits to "special" Fissler pans and pots. fish pan and oval country roaster.

36 × 24 cm	Art. No. 059-721-36 610/0 – L
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original-profi collection® high-domed pan lid

For larger pieces of meat. 18/10 stainless steel, ovenproof.

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

Special Cooking

Slow Food Fast





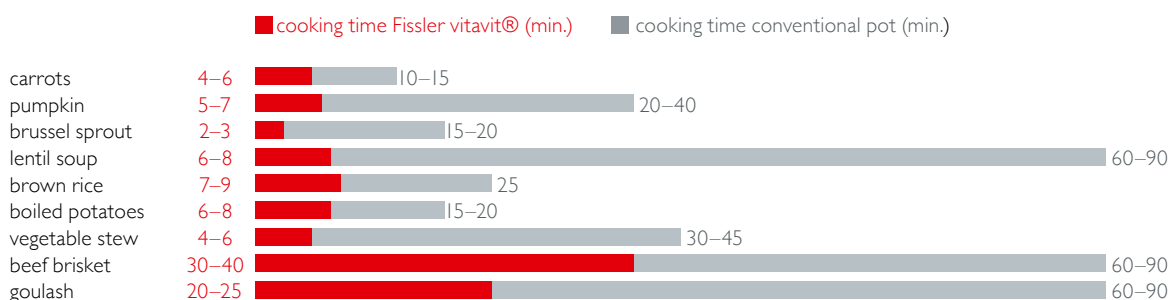
Pressure cooking 3 in 1

It's a familiar problem: on the one hand, you always have too little time; on the other hand, you want to prepare healthy yet delicious meals for yourself and your family. You can master this balancing act quite easily – with a pressure cooker! A pressure cooker will shorten the cooking time, preserve vitamins, intensify flavor, and even help save energy. From tender vegetables and nourishing soups, and stewed meat and hearty stews for the main dish, and sweet desserts – the possibilities are endless.

Cooking with a pressure cooker means minimum work and maximum advantage.

Advantage I: Saving time!

Cooking with a pressure cooker or a pressure skillet takes much less time than conventional cooking. This is because the high pressure that builds up in the tightly closed pressure cooker raises the boiling point of water. So you can cook at high temperatures of 110 to 116 °C – ideal for reducing the cooking time by as much as 70 percent!



Simply brilliant!

Fissler has re-interpreted the ingenious principle of cooking foods under pressure at high temperatures – with its Fissler vivavit® pressure cookers.

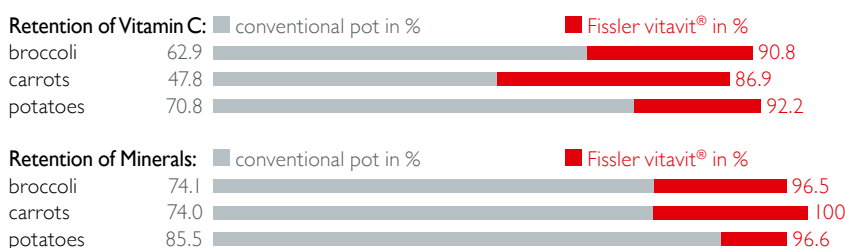
Our tip: You can defrost, make preserves, and extract juice in your pressure cooker, too!



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Advantage 2: Serving more vitamins!

As a result of the short cooking times and gentle cooking method, with the oxygen removed, the pressure cooker preserves more vitamins and minerals.



Advantage 3: Intense flavor!

Since pressure cooking means short cooking times and the removal of oxygen, the original flavor of the foods and their natural color are preserved to a much greater extent than with conventional cooking. You can see and taste it!

Advantage 4: Saving energy!

Pressure cookers use energy much more efficiently than conventional pots. As a result of the shortened cooking times, energy consumption can easily be reduced by as much as 50 percent.



A special bonus: Pressureless steaming

The Fissler vivavit® edition and the vivavit® premium come with an additional steaming setting for extra gentle cooking. It works without pressure – and makes a separate steamer redundant.





*The digital cooking assistant –
vitacontrol® digital.*

Smart cooking.

vitacontrol® digital and the associated Fissler Cooking App make cooking in the pressure cooker easier than ever before. The combination of innovative technology and well thought-out details provides an easy way to ensure that every dish is a success – from the perfectly steamed vegetables to the delicate fish dish, plus the sophisticated side dishes.



Recipe gallery: Stroll through the extensive recipe gallery, pick up creative ideas, and let yourself be inspired.



Pressure Cooking: If you love crispy vegetables or tender meat – they are quick and easy to prepare in your pressure cooker.



Steam without pressure: With the extra steaming setting you can cook delicious meals for your family and friends simply and gently.

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Everything in hand: vitacontrol® digital, the Fissler Cooking App and the vitavit® pressure cooker form an unbeatable kitchen team. The integrated Bluetooth® Smart technology guides you through the whole process – and you always know what's happening in your pressure cooker.



Smart and easy cooking – with vitacontrol® digital.

Regardless of whether you use it for time-saving pressure cooking or gentle steaming – the smart cooking assistant vitacontrol® digital records all cooking process data and reliably guides the user to perfect enjoyment. The straightforward Cookpit user interface of the Fissler Cooking App indicates the current status optically and acoustically, thus ensuring a more relaxed cooking experience.

The intelligent Fissler Cooking App for mobile devices with an iOS or Android operating system fascinates not only connoisseurs with a penchant for technology. The extensive recipe gallery offers a large number of tasty dishes which its detailed step-by-step instructions also enable novice cooks to prepare without any problem.



vitavit® edition digital

With vitacontrol® digital, perforated inset and tripod.

22 cm ø, 4.5 liters

Art. No. 630-304-04-070/0 – C

22 cm ø, 6.0 liters

Art. No. 630-304-06-070/0 – C



vitavit® premium digital

With vitacontrol® digital, perforated inset and tripod.

22 cm ø, 4.5 liters

Art. No. 620-304-04-070/0 – C

22 cm ø, 6.0 liters

Art. No. 620-304-06-070/0 – C



vitacontrol® digital

The smart and easy cooking assistant – for delightful cooking with guarantess success. Offers digital support via Fissler Cooking App. Compatible with vitavit® edition and premium.

Art. No. 620-001-00-470/0 – L



★ ★ ★ ★ ★ ★ ★ ★

vitavit® edition design

Healthy cooking – fast and stylish.

A class of its own.

For people who look for exceptional equipment in their kitchen, Fissler vitavit® edition design is the perfect pressure cooker. Its unique design and outstanding functional features make the top model of the Fissler vitavit® family ideal for the modern kitchen.



Positioning aid: For simple positioning of the lid.



Cooking settings: For the gentle and speed settings.



Traffic light system: Makes it easy to control the pressure cooking process.



Locking indicator: Allows you to see and hear whether the cooker is firmly locked.



Depressurizing: Releases the pressure easily and safely.



Steam without pressure: For extremely gentle cooking without pressure. An extra feature that makes a separate steamer needless.



Removable handle: For easy cleaning.



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

Modern cooking: convenient, quick and chic.

Outstanding design, supreme “Made in Germany” quality, and unique features. The Fissler vitavit® edition design provides you with the greatest possible convenience in pressure cooking.



Pressure cooker

With perforated inset and tripod.
22 cm ø, 4.5 liters

Art. No. 630-303-04-070/0 – C



Pressure cooker

With perforated inset and tripod.
22 cm ø, 6.0 liters

Art. No. 630-303-06-070/0 – C



Pressure cooker

With perforated inset and tripod.
26 cm ø, 8.0 liters

Art. No. 630-703-08-070/0 – C



Pressure cooker

With perforated inset and tripod.
26 cm ø, 10.0 liters

Art. No. 630-703-10-070/0 – C



2-piece pressure cooker set

Pressure cooker, 22 cm ø, 6.0 liters and pressure skillet, 22 cm ø, 2.5 liters

Art. No. 630-305-12-070/0 – C



2-piece pressure cooker set

With perforated inset and tripod.

Pressure cooker, 26 cm ø, 8.0 liters and pressure skillet with additional metal lid, 26 cm ø, 4.0 liters

Art. No. 630-705-11-090/0 – C



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★★★★★

vitavit® premium

Healthy cooking – multi-talented and convenient.

Intelligent cooking.

With vitavit® premium, Fissler has made pressure cooking faster and easier than ever before. Numerous innovative and unique functions ensure a cooking experience that is not only efficient, but saves energy and costs.



Positioning aid: For simple positioning of the lid.



Cooking settings: For the gentle and speed settings.



Traffic light system: Makes it easy to control the pressure cooking process.



Locking indicator: Allows you to see and hear whether the cooker is firmly locked.



Depressurizing: Releases the pressure easily and safely.



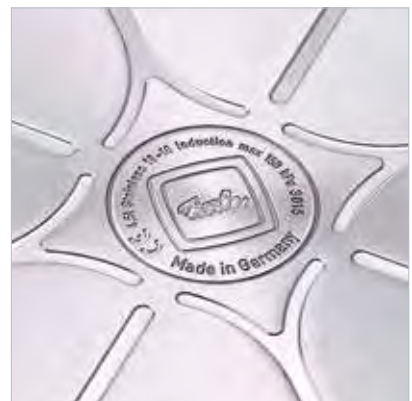
Steam without pressure: For extremely gentle cooking without pressure. An extra feature that makes a separate steamer unnecessary.



Removable handle: For easy cleaning.



Reach-through handle: For a safe grip. With the practical helper handle, you can lift the cooker body even without the lid.



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

Fissler vitavit® premium line: Pressure cooking and beyond.

The exclusive details of the Fissler vitavit® premium make it a truly superlative pressure cooker – both in its appearance and its functional features. Its configuration ensures unmatched pressure cooking and even more – pressureless steaming.



Pressure cooker

With perforated inset and tripod.

18 cm ø, 2.5 liters Art. No. 620-100-02-070/0 – C

22 cm ø, 3.5 liters Art. No. 620-300-03-070/0 – C

22 cm ø, 4.5 liters Art. No. 620-300-04-070/0 – C

22 cm ø, 6.0 liters Art. No. 620-300-06-070/0 – C

26 cm ø, 8.0 liters Art. No. 620-700-08-070/0 – C

26 cm ø, 10.0 liters Art. No. 620-700-10-070/0 – C



2-piece pressure cooker set

Pressure cooker with perforated inset and tripod, 22 cm ø, 6.0 liters and pressure skillet with additional metal lid, 22 cm ø, 2.5 liters

Art. No. 620-301-12-090/0 – C



2-piece pressure cooker set

Pressure cooker with perforated inset and tripod, 26 cm ø, 8.0 liters and pressure skillet with additional metal lid, 26 cm ø, 4.0 liters

Art. No. 620-701-11-090/0 – C



Pressure skillet with metal lid

With novogrill frying surface for low-fat, crisp frying with grill effect.

22 cm ø, 2.5 liters Art. No. 620-301-02-180/0 – C

Clever: Fissler vitavit[®] accessories.

With the practical Fissler vitavit[®] accessories, you can make your pressure cooker even handier. Whether you are using it for multi-level pressure cooking, steaming, deep-frying or defrosting, or as a conventional pot – take advantage of the endless versatility of your Fissler vitavit[®].



COOKING APP

vitacontrol[®] digital

The uncomplicated and intelligent cooking assistant – for delightful cooking with guarantess success. Offers digital support via Fissler Cooking App. Compatible with vitavit[®] edition and premium.

Art. No. 620-001-00-470/0 – L



vitacontrol[®]

Visual and audible control that indicates, when the right cooking temperature has been reached and when the food is ready.

A service indicator that reminds you when it is time to replace the gasket. Compatible with vitavit[®] edition and premium.

Art. No. 620-000-00-470/0 – L



Unperforated inset with tripod

For preparing dishes with sauces or for defrosting.

22 cm ø

Art. No. 610-300-00-820/0 – L

26 cm ø

Art. No. 610-700-00-820/0 – L



Inset with tripod

For gently steaming delicate foods.

18 cm ø

Art. No. 610-100-00-800/0 – L

22 cm ø

Art. No. 610-300-00-800/0 – L

26 cm ø

Art. No. 610-700-00-800/0 – L



Additional glass lid

With an additional lid, all of the vitavit[®] models can also be used as conventional pots.

22 cm ø

Art. No. 021-641-22-600/0 – L

26 cm ø

Art. No. 600-700-26-700/0 – L



Additional metal lid

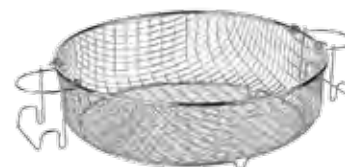
With an additional lid, all of the vitavit[®] models can also be used as conventional pots.

22 cm ø

Art. No. 623-000-22-700/0 – L

26 cm ø

Art. No. 623-000-26-700/0 – L



Deep-frying basket

Transforms your pressure skillet into a deep-fryer – for even more variety in preparing meals quickly.

26 cm ø, 4.0 liters

Art. No. 022-656-04-600/0 – L



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vitavit® comfort

Healthy cooking – simply smart.

The convenient way to healthy food.

The simple handling and comfortable functions of Fissler vitavit® comfort will make you want to use your pressure cooker every single day. With the gentle setting for delicate foods, such as fine vegetables or fish, and the speed setting for soups, meats or stews, almost everything can be prepared quickly in your pressure cooker and will turn out healthy and delicious.



Positioning aid: For simple positioning of the lid.



Cooking settings: For the gentle and speed settings.



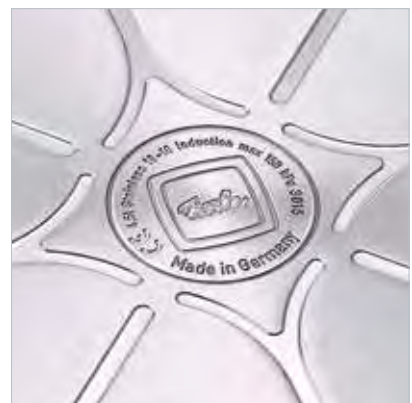
Traffic light system: Makes it easy to control the pressure cooking process.



Locking status: Allows you to see and hear whether the cooker is firmly locked.



Removable handle: For easy cleaning.



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

Fast, easy to use – and delicious.

For a beginner to pressure cooking or a professional, a single person or a large family – the comfort line in the Fissler vitavit® family is certain to delight anyone who values healthy cooking with plenty of flavor.



Pressure cooker

Without perforated inset and without tripod.

18 cm ø, 2.5 liters	Art. No. 610-100-02-000/0 – C
22 cm ø, 4.5 liters	Art. No. 610-300-04-000/0 – C
22 cm ø, 6.0 liters	Art. No. 610-300-06-000/0 – C
26 cm ø, 8.0 liters	Art. No. 610-700-08-000/0 – C
26 cm ø, 10.0 liters	Art. No. 610-700-10-000/0 – C

Pressure cooker

With perforated inset and tripod.

18 cm ø, 2.5 liters	Art. No. 610-100-02-070/0 – C
22 cm ø, 4.5 liters	Art. No. 610-300-04-070/0 – C
22 cm ø, 6.0 liters	Art. No. 610-300-06-070/0 – C
26 cm ø, 8.0 liters	Art. No. 610-700-08-070/0 – C
26 cm ø, 10.0 liters	Art. No. 610-700-10-070/0 – C



2-piece pressure cooker set

Pressure cooker with perforated inset and tripod, 22 cm ø, 6.0 liters and pressure skillet with additional glass lid, 22 cm ø, 2.5 liters

Art. No. 610-301-12-090/0 – C



2-piece pressure cooker set

Pressure cooker with perforated inset and tripod, 22 cm ø, 6.0 liters and pressure skillet with additional glass lid, 22 cm ø, 3.5 liters

Art. No. 610-300-13-090/0 – C



2-piece pressure cooker set

Pressure cooker with perforated inset and tripod, 26 cm ø, 8.0 liters and pressure skillet with additional glass lid, 26 cm ø, 4.0 liters

Art. No. 610-701-11-090/0 – C





★ ★ ★

vitaquick®

Healthy cooking – young and modern.

The young generation of fast food.

vitaquick® is the basic model in the Fissler pressure cooker range. With its attractive design and ingenious features, it will particularly delight newcomers to pressure cooking.



Positioning aid: For simple positioning of the lid.



Locking status: Allows you to see and hear whether the cooker is firmly locked.



Large indicator: With two markings, for gentle and speed settings.



Removable handle: For easy cleaning



The **encapsulated superthermic base** can be used on all kinds of stoves, even induction, and ensures optimal heat absorption, distribution and retention.

Cooking fun included.

Fissler vitaquick® is so versatile that almost anything can be cooked in it – gently prepared vegetables, stewed meat, or aromatic rice. The pressure cooker is as well very popular for preparing baby food and is even induction-compatible.



Pressure cooker

Without perforated inset and without tripod.

22 cm ø, 4.5 liters Art. No. 600-300-04-000/0 – C

22 cm ø, 6.0 liters Art. No. 600-300-06-000/0 – C

26 cm ø, 8.0 liters Art. No. 600-700-08-000/0 – C

26 cm ø, 10.0 liters Art. No. 600-700-10-000/0 – C



2-piece pressure cooker set

Pressure cooker 26 cm ø, 8.0 liters and pressure skillet, 26 cm ø, 4.0 liters

Art. No. 600-700-11-000/0 – C



2-piece pressure cooker set

Pressure cooker 22 cm ø, 6.0 liters and pressure skillet with additional glass lid, 22 cm ø, 3.5 liters

Art. No. 600-300-13-000/0 – C



vitaquick® "black"
Pressure cooker

Without perforated inset and without tripod
and with satin-finished lid.

22 cm ø, 4.5 liters Art. No. 600-300-04-004/0 - C

22 cm ø, 6.0 liters Art. No. 600-300-06-004/0 - C



Special Cooking

Asian Cuisine





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Woks

Proven multi-talent for Asian delicacies.

For true Asian moments.

Whether you adore exotic cuisines or simply want to use a cooking method that is gentle and healthy – cooking in a Fissler wok is always a very special experience. The outstanding quality of the material and workmanship sets the stage for your Far Eastern delicacies.



original-profi collection® wok with handle

Ideal for tossing food like in Asia. Model with metal lid and a smooth, satinized frying surface. Complete with special condensate-plus curvature in the lid.

30 cm ø

Art. No. 084-833-30-000/0 – B



original-profi collection® wok

Ideal for fast cooking at high temperatures. With novogrill frying surface for healthy, low-fat cooking, stay-cool metal handles, energy-saving cookstar all-stove base, even for induction, ovenproof tempered glass lid till 180 °C, dishwasher-safe and practical deep-frying rack.

35 cm ø

Art. No. 084-826-35-000/0 – B



original-profi collection® wok

Model with metal lid. With a smooth, satinized frying surface and a practical deep-frying rack. Complete with special condensate-plus curvature in the lid. Ovenproof till 220 °C.

30 cm ø

Art. No. 084-823-30-000/0 – B

35 cm ø

Art. No. 084-823-35-000/0 – B



luno® wok

Nonstick sealing on the inside and outside to prevent anything from sticking when frying. With high-quality protectal-plus sealing, stainless steel handles with smart heat buffers, and induction-compatible cookstar all-stove base. Complete with special condensate-plus curvature in the lid. Ovenproof till 220 °C.

31 cm ø

Art. No. 056-806-31-000/0 – B



kunming wok

Stainless steel wok with glass lid and comfortable metal handles. With deep-frying rack. Induction-compatible. Ovenproof till 180 °C and dishwasher-safe. 36 cm ø

Art. No. 006-823-35-001/0 – B



nanjing wok

Stainless steel wok with steamer inset, glass lid, and comfortable metal handles. With deep-frying rack. Induction-compatible. Ovenproof till 180 °C and dishwasher-safe. 36 cm ø

Art. No. 006-833-35-001/0 – B



Steamer inset

Matches the original-profi collection® woks. 35 cm ø

Art. No. 084-823-35-300/0 – L

Special Cooking

Home-Style Food





Roasters

Aromatic cooking.

Juicy roasts prepared with love.

For roasting meat or poultry, for steaming fish, or for delicious casseroles, Fissler roasters can be used to prepare an incredibly large variety of delicious dishes. There are Fissler roasters for any use and in various shapes and sizes, made of stainless steel or with nonstick sealing.



country roaster, round

Nonstick sealing inside and outside. With tempered glass lid. Ovenproof till 220°C. 4.0 liters capacity. 26 cm ø

Art. No. 059-731-26-000/0 – E



country roaster, oval

Nonstick sealed inside and outside. The shape of the base is perfect for the oval cooking zones of glass ceramic cooking surfaces. With tempered glass lid. Ovenproof till 220°C. 6.5 liters capacity. 45 × 26.5 × 17 cm

Art. No. 059-721-36-000/0 – E



luno® roaster

Nonstick sealed on the inside and outside to prevent foods from sticking when frying or braising. High-quality protectal-plus coating, stainless steel handles with smart heat buffers, and induction-compatible cookstar all-stove base. Complete with special condensate-plus curvature in the lid. Ovenproof till 220°C.

24 cm ø

Art. No. 056-506-24-000/0 – DI

28 cm ø

Art. No. 056-506-28-000/0 – DI



Stainless steel roaster, induction

The oval stainless steel roaster combines timeless design and functionality. With a quality glass lid and induction-compatible superthermic base. Dishwasher-safe and ovenproof till 220 °C. 38 cm ø, 8,8 liters

Art. No. 033-701-38-000/0 – E



original-profi collection® round roaster with high-dome lid

Enough space for larger roasts. With practical measuring scale inside, ergonomic stay-cool metal handles, and energy-saving cookstar all-stove base, even for induction. Complete with special condensate-plus curvature in the lid. 28 cm ø, 4.8 liters

Art. No. 084-373-28-001/0 – DI



magic edition multi roaster

Ergonomic handle design for practical handling. Roaster and lid have encapsulated superthermic base. The lid can be used as a pan, casserole form, or serving platter: Durable and robust.

7.1 liters (bottom) and 2.5 liters (lid) capacity.

39.2 × 29.7 × 13.8 cm

Art. No. 020-725-36-023/0 – E



original-profi collection® round roaster with lid

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

24 cm ø, 3.0 liters

28 cm ø, 4.7 liters

Art. No. 084-373-24-000/0 – DI

Art. No. 084-373-28-000/0 – DI

Knives

Perfect Cut



A mini knife guide.

No two knives are the same. Depending on the length, width, thickness and blade edge, each knife is suited to very specific tasks. All Fissler premium knives are made of extremely hard special steel and they are precision-forged in Germany. The shape of the ergonomic handle means these knives are extremely comfortable to work with. And, of course, they are as sharp as they look.

With a good knife, the fun starts when you are preparing the ingredients. But how do you decide what is a good knife? Here is a little guide to help you find the right one:

Material

A good knife is made of corrosion-resistant chromium molybdenum vanadium steel (X50CrMoV15). This high-alloy steel has undergone a special hardening process and has been expertly ground.

Workmanship

All parts of the knife must be joined seamlessly, and the blade and handle must be completely even. This is very important for hygiene reasons to prevent collection of bacteria.

Extra corrosion protection

Thanks to **@protect** special polish Fissler bionic, perfection and profession knives are protected against dirt deposits and corrosion at the transitions to the handle material.

Ergonomic handle

The knife handle should fit the hand comfortably so that working over long periods is effortless. It must have a secure grip, so that the hand cannot slip onto the blade. An ergonomically shaped handle makes this possible and offers additional safety.

Sharpness and blunting resistance

One of the most important characteristics of a good knife is its optimal, long-lasting sharpness. Good blunting resistance results from high steel quality, expertly applied heat treatments, and correct finishing of the cutting edge. Proper care will help ensure that the knife remains sharp for a long time.



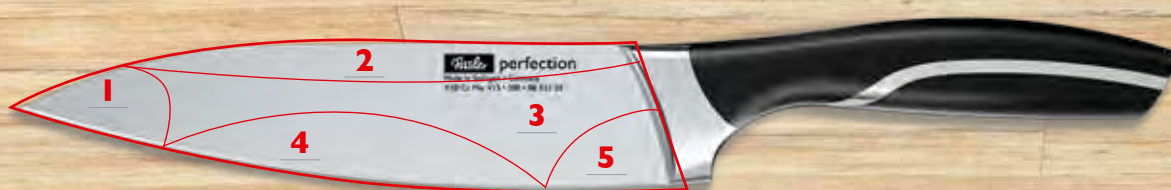
Quick guide to cutting.

The chef's knife is an all-around knife, but each part of the blade can be used for a specific purpose.

1. The front part of the blade is good for cutting small vegetables, such as shallots and garlic.

2. The thick spine can be used to break up small bones or break open shellfish.

3. The side of the blade is useful for flattening fillets and for scooping up chopped herbs, etc.



4. Soft and hard food can be cut with the middle part of the blade. The curved blade shape is ideal for mincing and chopping herbs.

5. The back part of the blade can be used for items that are difficult to cut through. This is the strongest part of the blade.

Fine grinding of the blade's surface makes the knife corrosion-resistant and therefore able to withstand environmental conditions.

What knife is used for what purpose?



Peeling knife
For peeling fruits and vegetables



Bread knife
Cuts both crusty bread and crisp roasts smoothly and effortlessly



Vegetable knife
For trimming, mincing and decorating fruits and vegetables



Chef's knife
For mincing, chopping herbs and cutting meat, vegetables and fish



Larding knife
For cutting onions and herbs and for larding lean meat and poultry



Carving knife
Effortlessly cuts roasts and all kinds of meat



Steak knife
Cuts any kind of meat gently and easily



Santoku knife
For Asian cuisine, for cutting fish, meats and vegetables ("three good things")



Utility knife with scalloped edge
With its serrated edge, it cuts tomatoes, rolls and baguettes smoothly and effortlessly



Santoku knife with hollow edge
This blade prevents the food from sticking, so it can easily cut extremely thin slices of smoked salmon and ham



Boning knife
For removing bones and fat



Filleting knife
For filleting fish and meat



98

eprotect
corrosion protection



★★★★★

perfection

Unique and innovative.

When cutting turns into art form.

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



- 1 Peeling knife**
7 cm* Art. No. 088-020-07-000/0 – H
- 2 Vegetable knife**
8 cm* Art. No. 088-020-08-000/0 – H
- 3 Larding knife**
9 cm* Art. No. 088-020-09-000/0 – H
- 4 Steak knife**
12 cm* Art. No. 088-020-12-000/0 – H
- 5 Utility knife w. scalloped edge**
13 cm* Art. No. 088-020-13-000/0 – H
- 6 Boning knife**
14 cm* Art. No. 088-020-14-000/0 – H
- 7 Carving knife**
16 cm* Art. No. 088-020-16-000/0 – H
- 8 Carving knife**
20 cm* Art. No. 088-020-20-000/0 – H
- 9 Filleting knife**
16 cm* Art. No. 088-021-16-000/0 – H



- 10 Chef's knife**
16 cm* Art. No. 088-022-16-000/0 – H
- 11 Chef's knife**
20 cm* Art. No. 088-021-20-000/0 – H
- 12 Santoku knife**
14 cm* Art. No. 088-021-14-000/0 – H
- 13 Santoku knife w. hollow edge**
14 cm* Art. No. 088-022-14-000/0 – H
- 14 Santoku knife**
18 cm* Art. No. 088-020-18-000/0 – H
- 15 Santoku knife w. hollow edge**
18 cm* Art. No. 088-021-18-000/0 – H
- 16 Bread knife**
20 cm* Art. No. 088-022-20-000/0 – H



**Beechwood knife block,
7-piece, with knives:**

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

Art. No. 088-026-06-001/0 – H

*Blade length

Fitting accessories for Fissler knives.

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



Knife block

Beechwood, for 5 knives and a sharpening steel.

Art. No. 088-006-00-001/0 – H



Sharpening steel

26 cm Art. No. 088-000-26-001/0 – H



Q!

Elegance in perfection.





Q!

Elegance in perfection.

Q! – *New kitchen tools by Fissler.*

Q!, the premium series of kitchen tools, is the perfect combination of outstanding functionality and aesthetic design.

With a conical handle, made of satin-finished high-quality stainless steel it's a perfect fit for all hands.

SERVE



- 1 Soup ladle**
Art. No. 089-004-00-000/0 – I
- 2 Wok spoon**
Art. No. 089-010-00-003/0 – I
- 3 Serving spoon**
Art. No. 089-014-00-000/0 – I
- 4 Pasta spoon**
Art. No. 089-005-00-000/0 – I

- 5 Meat fork**
Art. No. 089-024-00-000/0 – I
- 6 Sandwich spatula**
Art. No. 089-031-00-000/0 – I
- 7 Ice cream scoop**
Art. No. 089-012-00-000/0 – I
- 8 Rice spoon**
Art. No. 089-008-00-003/0 – I
- 9 Rice spatula**
Art. No. 089-018-00-000/0 – I

TURN AND STRAIN

- 1 Acrobat**
Turns meat or vegetables with a simple rotation.
Art. No. 089-015-00-000/0 – I
- 2 Turner**
Art. No. 089-001-00-000/0 – I
- 3 Wok turner**
Art. No. 089-006-00-000/0 – I
- 4 Flat skimmer**
Art. No. 089-032-00-000/0 – I
- 5 Strainer skimmer**
Art. No. 089-003-00-000/0 – I





PEEL AND CUT



- 1 Pizza cutter**
Art. No. 089-013-00-000/0 – I
- 2 Swivel peeler**
Art. No. 089-011-00-000/0 – I
- 3 Y peeler**
Art. No. 089-043-00-000/0 – I
- 4 Culinary scissors**
Art. No. 089-017-00-000/0 – I
- 5 Can opener**
Art. No. 089-023-00-000/0 – I

MIX AND MASH

- 1 Whisk**
25 cm Art. No. 089-009-00-000/0 – I
- 2 Whisk**
20 cm Art. No. 089-034-00-000/0 – I
- 3 Mini whisk**
Art. No. 089-021-00-000/0 – I
- 4 Potato masher**
Art. No. 089-007-00-000/0 – I





SILICONE

1 Turner with silicone

Art. No. 089-022-00-000/0 – I

2 Small ladle with silicone

Art. No. 089-035-00-000/0 – I

3 Cooking spoon with silicone

Art. No. 089-039-00-000/0 – I

4 Tongs with silicone

Art. No. 089-044-00-000/0 – I



BOWLS AND STRAINER

1 Large bowl

4,8 l, ca. 26 cm Art. No. 089-020-00-000/0 – I

2 Large sieve

20 cm ø Art. No. 089-036-00-000/0 – I

3 Medium-sized sieve

16 cm ø Art. No. 089-038-00-000/0 – I

4 Small sieve

8 cm ø Art. No. 089-037-00-000/0 – I





MULTIFUNCTIONAL



Fine grater

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

Art. No. 089-030-00-000/0 – I



Garlic cut'n'press

Thanks to the innovative cutting and pressing, optimum development of the garlic oil aroma is ensured and hardly any rest remains behind.

Art. No. 089-026-00-000/0 – I





Multi-talent

The Q! Multi-talent is a grater, universal lid, spatter shield, and overboil protector in one. With a single click you can attach the various graters extremely simply. As a spatter shield on pans, pots and bowls it reliably keeps your kitchen clean, and when it is used as an overboil protector it ensures that milk cannot boil over and dirty the stove. The silicone coating ensures that it sits securely on all pots or bowls.

Art. No. 089-041-00-000/0 – I



closed inset - to use as universal lid



cucumber slicer



grater

grater



spatter shield



overboil protector



spatter shield





Kitchen accessories

Functionality with timeless beauty.

Fissler magic – the ultimate helpers.

From basic equipment to special utensils for preparing and serving foods – the comprehensive Fissler magic line leaves nothing to be desired.

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



Practical: The kitchen accessories can also be hung by their high gloss hanging eyelets for storage.

Easy-care: magic kitchen accessories are easy to clean and dishwasher-safe.



1 Soup ladle

9 cm ø Art. No. 020-065-09-000/0 – I

2 Sauce ladle

Art. No. 020-070-06-000/0 – I

3 Vegetable spoon

Art. No. 020-076-09-000/0 – I

4 Coarse skimmer

Coarse

11 cm ø Art. No. 020-076-11-000/0 – I

5 Fine skimmer

Finely-perforated

11 cm ø Art. No. 020-075-11-000/0 – I

6 Strainer skimmer

11 cm ø Art. No. 020-078-11-000/0 – I

7 Pasta lifter

12.5 cm ø Art. No. 020-073-36-000/0 – I



12 Utensil set, 6-piece

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

Art. No. 020-063-06-000/0 – I



8 Turner

Art. No. 020-076-35-000/0 – I

9 Turner

Perforated Art. No. 020-077-35-000/0 – I



10 Spaghetti lifter

Art. No. 020-073-35-000/0 – I

11 Meat fork

Art. No. 020-063-01-000/0 – I



Pan rest

18 × 14 cm

Art. No. 020-767-00-000/0 – I



Vegetable/noodle colander

24 cm ø

Art. No. 020-074-24-000/0 – I



Strainer

11 cm ø, with flat handle Art. No. 020-077-11-000/0 – I

16 cm ø Art. No. 020-077-16-000/0 – I

20 cm ø Art. No. 020-077-20-000/0 – I



Tea strainer

8 cm ø, with flat handle Art. No. 020-078-08-000/0 – I



1 Pepper shaker

11.5 cm high.

Art. No. 020-090-25-000/0 – I

2 Salt shaker

11.5 cm high.

Art. No. 020-090-26-000/0 – I

3 Salt mill

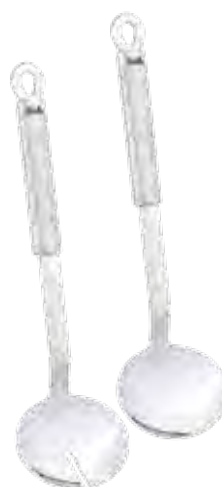
With ceramic grinding mechanism, 17 cm high.

Art. No. 020-070-02-000/0 – I

4 Pepper mill

With ceramic grinding mechanism, 17 cm high.

Art. No. 020-070-01-000/0 – I



Salad set

2-piece

Art. No. 020-073-01-000/0 – I



Citrus press

Art. No. 020-073-20-000/0 – I



1 Bottle opener

Art. No. 020-071-16-000/0 – I

2 Can opener

Art. No. 020-081-18-000/0 – I

3 Swivel peeler

Art. No. 020-071-06-000/0 – I

4 Potato peeler

Art. No. 020-071-08-000/0 – I

5 Pizza cutter

Art. No. 020-071-01-000/0 – I

6 Spaghetti tongs

Art. No. 020-073-14-000/0 – I

7 Cake slicer

Art. No. 020-072-30-000/0 – I

8 Universal grater

30 × 12 cm Art. No. 020-079-05-000/0 – I

9 Cheese grater

VV. handle Art. No. 020-079-06-000/0 – I

10 Potato masher

Art. No. 020-079-31-000/0 – I

11 Garlic press

Art. No. 020-079-09-000/0 – I

12 Sandwich spatula

Angled, perforated

Art. No. 020-078-04-000/0 – I

13 Melon scoop

3 cm ø Art. No. 020-071-30-000/0 – I

14 Ice cream scoop

Art. No. 020-071-10-000/0 – I

15 Whisk

25 cm Art. No. 020-069-25-000/0 – I

30 cm Art. No. 020-069-30-000/0 – I



Fissler finecut – the little kitchen whizz.

Cut, spin-dry, mix – without electricity, in seconds!

With the finecut, you can cut fruits, vegetables or herbs in seconds, from coarse to fine. The number of times you activate the pull mechanism determines how fine the food will be cut. You can also use it to spin-dry herbs, mix soups and sauces, and keep foods fresh.



finecut cutting rotor

Art. No. 001-051-00-063/0 – I



finecut

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

Capacity 0.9 liters Art. No. 001-051-00-062/0 – I



**finecut container with
storage lid**

Art. No. 001-051-00-065/0 – I



And how about these ...



fine protect stacking assistant

This stacking assistant is the optimum protection for nonstick-sealed pots and pans like Fissler luno® - so that you can stack your cookware without damaging it. Easy to clean, dishwasher safe. 2pcs set.

Art. No. 001-004-02-000 – L



Stainless Steel Care

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

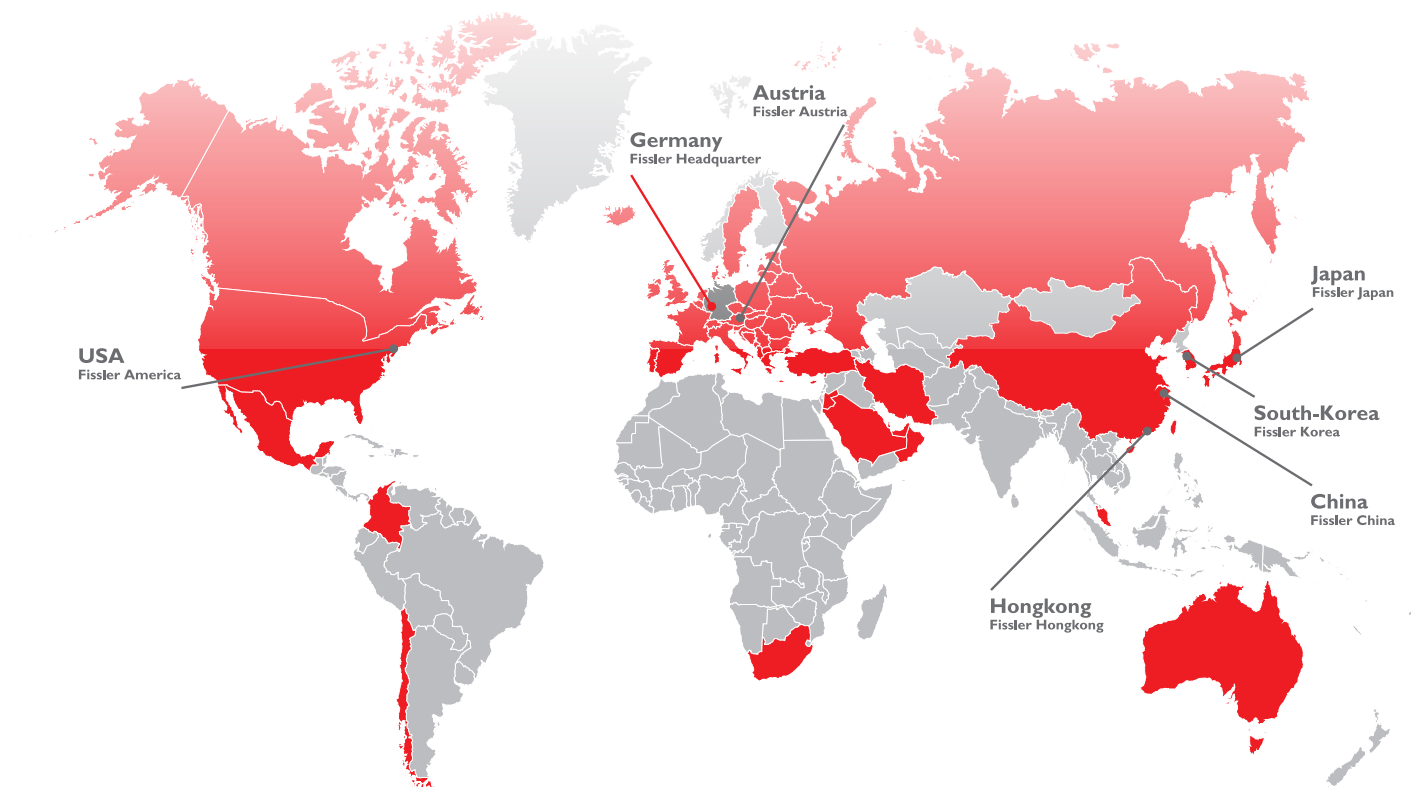
Art. No. 021-002-90-001/0 – L



Stainless Steel Cleanser

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

Art. No. 021-001-91-001/0 – L



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Modern cooking trends, valuable tips, delicious recipe ideas, and exciting cooking events. You will find all of this – and more – on our Fissler websites. Just click and discover the huge range of online topics being of interest to cooks and connoisseurs alike. In the Fissler online service portal, you will also find plenty of information on the use and care of Fissler products, as well as sources for replacement parts.

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