

LOVE  
COOK  
LIVE

RÖSLE

SINCE 1888

# From the RÖSLE kitchen!

*Clever, finely crafted, made to last.*


KITCHEN UTENSILS AND COOKWARE 2022 – GO FOR RÖSLE.

2022









EXPERIENCE.  
TASTE.  
DURABILITY.  
INSPIRATION.  
RÖSLE.

Since 1888, RÖSLE has made itself at home in the kitchen. We have a long-standing tradition of sophisticated function, ergonomic and timeless design and, of course, only the best quality and craftsmanship. You can feel it every time you use one of our products. We're driven by a passion for refinement and good food, prepared and cooked at home that goes into all of our products. Our goal is to give you products that are not just functional but a real joy to use.

But that's not all. In the spirit of "Fridays for Future" and the fight to stop climate change, RÖSLE has expanded the CADINI series. The pot and pan bodies are made of 100% recycled aluminium. The new Ø 24 cm cooking pot, for example, is made using 114 aluminium cans. A small frying pan with a 20 cm diameter takes 47 cans to produce. And the new serving pan is made with no less than 115 recycled cans. Recycling finished materials requires far less energy than producing them from scratch.



Investigating methods and materials while striving towards new innovations – this is what motivates us and inspires every one of our departments to keep doing their part.

That's RÖSLE.

A passion for cooking since 1888.





- |   |  |  |   |  |   |   |  |   |
|---|--|--|---|--|---|---|--|---|
| <br>Sonderschau<br>Form | <br>reddot<br>Award | <br>Rat für<br>Formgebung | <br>Industrie Forum<br>Design Hannover | <br>Küchen-<br>Innovation | <br>German<br>Design Award |   |  |   |
| <br>Elektro             | <br>Keramik         | <br>Gas                   | <br>Induktion                          | <br>Backofen              | <br>Grill                  | <br>Spülmaschinen-<br>geeignet | <br>Gewicht | <br>Verpackungsmaß |

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# Keeping track



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# What matters to us

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**W**e have the right kitchen utensils for anyone who prefers “enduring” over “quick and convenient”. We stand behind our products and believe in **quality** and **craftsmanship that last**. That goes for materials as well as functionality. All RÖSLE products are developed with a love of intelligent details, crafted with care and tested in accordance with current norms and standards.

Quality control is hugely important to our products and our brand. Our materials and workmanship are held to stringent standards of quality. Because our customers have come to expect only the best from the name RÖSLE.

**O**ur material is stainless steel. This is where we are at home. Stainless steel is a highly versatile and very long-lasting material. Because many years pass before it lands in the bin, it helps to conserve the environment. The same goes for our newly expanded CADINI cast aluminium cookware line with its pot and pan bodies made of 100% recycled aluminium cans. Many of our articles are unpacked or supplied in paper boxes. Here, too, we are trying to make a contribution to conserving our environment.

Another aspect of **sustainability** is ensuring that the most important spare parts are available. That means you don't have to throw products away; you can simply replace small parts. Your favourite item is as good as new and ready to use.

**T**he headquarters of our family company is in Marktoberdorf in the heart of the Allgäu region. This is where the ideas for our products are born. At the back of our minds we always aim to make even the most simple of kitchen utensils better and give it the RÖSLE touch and an optimised **function**. For example a pouring rim on the classic ladle, or the blade of the pizza cutter that is sharpened on both sides.

Our goal is always to get the best out of every item to make things easier for our customers in the kitchen. Because home-made still tastes best. Cut, cleaned, peeled, and cooked or baked with heart and passion. Stay on top of things. Keep control over what you eat. Purchased fresh on the market and prepared together with friends or family. This is how life tastes. Our products aim to help you by becoming part of the work process.











# What distinguishes us

Over the past 20 years RÖSLE has received more than 100 design awards. Not from just anyone, but from experts, specialists and end consumers who know their stuff. This is not only relevant for professional cooks and gourmets, but also for every style-conscious lifestyle consumer.



red**dot** winner 2021



**DESIGN  
PLUS**











## NEW PRODUCTS FOR 2022

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*Modern and innovative – in step with the times*

One of the major themes of our time is sustainability. Sustainability is not just about electric cars – it's also about recycled materials. The CADINI series is made from recycled aluminium. The cast aluminium pot and pan bodies are our contribution to helping the planet. And it just so happens that aluminium also has excellent heat conductance properties that can also save you time and energy while cooking.

The Red Dot Award-winning cookware series SILENCE® PRO continues to expand. In addition to our classic Ø 24cm High Casserole and Ø 20cm Low Casserole, the line-up now includes a 5-piece cookware set. The innovative functions in this series are simply unbeatable for everyday use.

Every kitchen needs a sharp knife. The new ARTESANO knife series with olive wood handles not only offers sharp blades but gives your kitchen an instant infusion of Mediterranean charm. The series is perfectly complemented by the MOVEX knife block in sharp black – a real eye-catcher.

But that's not all. Aside from our traditionally designed egg whisk, cage whisk and stirring whisk, our classic VS600 serving fork and cake slice are now back in the line-up. In addition, the PINK CHARITY edition dough scraper and egg whisk will now be available all year round. Doing good can be so easy.



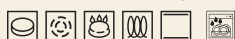
# SILENCE® PRO cookware series **NEW**

Innovative and as excellent as ever.

**SILENCE® PRO** – new products, same high quality. The series now includes the Ø 20cm low casserole and the Ø 24cm high casserole with low sides. With an innovative silicone rim, they are quite comfortable to use and offer everything the modern chef needs from a pot. For perfection in the kitchen.

## The highlights:

- Cookware made of 18/10 stainless steel, combined with tempered glass and silicone
- With high quality 2-tone polished finish: matt with highly polished rim
- With integrated scale
- Enclosed sandwich base with 5mm aluminium core
- Featuring an innovative lid with silicone rim
- The Lid can be hung from the handle
- The silicone rim offers two draining functions
- The silicone jacket protects the sides of the lid and handles from high heat and prevents the lid from rattling
- Tempered glass pot lid allows you to see inside and keep an eye on what you're cooking
- Pot lid temperature resistant up to 160 °C
- Vaulted lid allows steam to run off
- Perfect steam release with integrated downdraft extractors
- Dishwasher-safe
- Suitable for the following types of cooker:  
Electric, ceramic, gas, induction and oven



## LOW CASSEROLE

A must-have for searing and braising meat, e.g. goulash or beef roulades, vegetables or for savoury sauces. The steaming pan is lower than a cooking pot and is guaranteed to give you even heat distribution as well as easy handling. Any cook who enjoys variety is sure to need this pot.

**Art.No. 91959 | Ø 20cm**



reddot winner 2021

## Even more comfort!

The lid can be hung from the handle to keep your cooking area more tidy and spacious. With condensation trap.

## Practical pouring aid:

Put the lid back on, and you're ready to quickly drain boiled potatoes, etc.

With the lid fully closed, you won't lose a speck of your vegetables while you're draining them, either. All this with no sieve or pot holder required.

And if you wear glasses, you'll enjoy the way this pot keeps your vision fog-free!







PERFECT FOR INTEGRATED STEAM EXTRACTORS

#### HIGH CASSEROLE

**NEW**

For cooking with a lot of liquid or cooking larger amounts. Whether you're roasting meat or boiling noodles, dumplings, potatoes or stews, this pot is tall enough to feed plenty of hungry guests.

**Art.No. 91964 | Ø 24 cm**

Already in the line-up:

**Art.No. 91961 | Ø 16 cm**

**Art.No. 91962 | Ø 20 cm**



#### COOKWARE SET 5 PIECES

The elegant pot set for the modern chef. Feel like quinoa stew today and a lentil curry tomorrow? No problem. The pot set comprises three high casseroles sized Ø 16, 20 and 24 cm, a Ø 20 cm low casserole and the Ø 16 cm sauté pan. There's no limit to what you can conjure up in the kitchen with this elegantly designed set.

**Art.No. 91966**

**EU Only**





# CADINI cookware series <sup>NEW</sup>

## Recycled and durable.

New **CADINI** cookware, made of 100% recycled aluminium, is a series that combines environmentalism with sustainability. Green manufacturing isn't the only advantage to this cookware – it also guarantees even heat conduction and efficient heat storage, reducing the amount of energy required for cooking. Plus, it's made in Italy.

### The highlights:

- Cast aluminium cookware with *ProResist* non-stick coating
- Temperature resistant on the cooker (up to 260 °C) and in the baking oven (up to 260 °C or up to 230 °C with lid)
- Pot and pan bodies made of 100% recycled aluminium: environmentally friendly, durable, food-safe
- The material can also be recycled after disposal
- Heats up more quickly thanks to full-surface induction bottom and dishwasher-safe
- Glass lid made of sturdy borosilicate, resistant to temperatures up to 230 °C, withstands temperature changes
- Made in Italy
- Dishwasher-safe
- Suitable for the following types of cooker: Electric, ceramic, gas, induction and oven



Made in ITALY -new  
high temp handles 440 F



EU Only

  
made from 88 cans



  
made from 114 cans



EU Only

### HIGH CASSEROLE WITH PRORESIST NON-STICK COATING

High-quality cooking pot with *ProResist* premium non-stick coating. The integrated silicon carbide particles let you use stainless steel utensils. Thanks to the excellent material properties and even heat conduction from the bottom to the sides, cooking vegetables and thick soups or even warming up last night's leftovers is easy and energy-efficient. Incl. ergonomic silicone handles for comfortable handling.

Art.No. 91761 | Ø 20 cm

Art.No. 91762 | Ø 24 cm



### ProResist

The surface of this pan is reinforced with integrated silicon carbide particles, rendering it extremely resistant and allowing the use of stainless steel utensils in the pan.

### ERGONOMIC SILICONE HANDLES SET OF 2

Ergonomic handles made CADINI cooking pots and serving pans super comfortable to work with. The sturdy and flexible handles allow for better gripping and carrying. Resistant to temperatures up to 200 °C and dishwasher-safe.

Art.No. 91488





#### FRYING PAN WITH PRORESIST NON-STICK COATING

Cook all your favourite dishes with ease and comfort. A fluffy omelette for breakfast, tender chicken breast for lunch and rice with vegetables for dinner. *ProResist* premium non-stick coating lets you gently fry foods that would normally stick to the pan. It's also great for crisply searing meat or fried potatoes. Resistant to temperatures up to 260 °C on the cooker and up to 220 °C in the baking oven. Comes in 4 sizes, for the perfect amount every time.

Art.No. 91753 | Ø 20cm

Art.No. 91754 | Ø 24cm

Art.No. 91755 | Ø 28cm

Art.No. 91756 | Ø 32cm



Ø 20cm: made from 47 cans  
Ø 24cm: made from 62 cans  
Ø 28cm: made from 90 cans  
Ø 32cm: made from 115 cans



#### SERVING PAN WITH PRORESIST NON-STICK COATING

Freshly prepared and piping hot on the table. It's no problem with our new serving pan. Great for comforting hash browns or classic mac and cheese. Plus, thanks to the coating, nothing sticks to the pan. Incl. ergonomic silicone handles. Nothing stands between you and a cosy meal with family and friends.

Art.No. 91759 | Ø 28cm



made from 115 cans

#### WOK PAN WITH PRORESIST NON-STICK COATING

Lean meat, fresh scampi, crisp vegetables – even at frying temperatures, food that is continually stirred and tossed in a stir-fry pan retains vitamins and nutrients. Thanks to the *ProResist* non-stick coating, you won't have to deal with any burnt-on bits. Served with sweet and sour or peanut sauce, it's just like eating at your favourite Asian restaurant.

Art.No. 91757 | Ø 32cm

EU Only



made from 98 cans



*Sustainable!*

Pot and pan bodies made of **100% recycled aluminium**. A Ø 28cm pan is made with **90 recycled cans**. It's **environmentally friendly** and **sustainable** but also **modern** and made to our usual **high standards of quality**. And these pot and pan bodies are still recyclable, since **aluminium can be recycled repeatedly** without reducing its quality.



# ARTESANO knife series **NEW**

## Unique and charming.

These olive wood handled kitchen knives are not just superbly sharp – they also give any kitchen a Mediterranean flair. The olive wood handle has a warm and pleasant feel, and the natural acids contained in the wood have an anti-bacterial effect. Exclusive item – made in Solingen.



### VEGETABLE KNIFE

This small, straight blade is great for dicing cucumbers and tomatoes for a Greek salad or slicing courgettes and peppers for an Italian vegetable skillet. It's also fantastic for cutting up figs or plums for a tasty dessert.

Blade length approx. 9 cm

**Art.No. 12130**



### CARVING KNIFE

For the best home-cooked meat dishes, start with a high-quality carving knife. The rigid, narrow drop-point blade easily and reliably slices through meat and sausage, as well as meat substitutes.

Blade length approx. 20 cm

**Art.No. 12131**



## MADE IN SOLINGEN.

A guarantee for material, production and precision quality. Any item bearing the words Made in Solingen must be made in Solingen! And that's not all! The specifications and standards are high and are subject to stringent reviews themselves. All factors need to be coordinated and measure up to the demands made – including the cutting goods standard, food safety, material hardness and the operations required for compliance with the statutory regulations.

This is the only way to achieve and maintain the quality that people appreciate so much. The perfect interplay of traditional RÖSLE quality and Solingen knife craftsmanship.







#### CHEF'S KNIFE

The best assistant to any cook. An indispensable all-purpose knife. With its wide, powerful blade, it cuts effortlessly through meat, fish, poultry or vegetables. Use it to chop nuts and herbs, too.

Blade length approx. 20cm

**Art.No. 12132**

- Crafted in the Solingen tradition
- Hand-forged in one piece and ice-hardened
- Made of special X50CrMoV15 blade steel
- Perfectly balanced
- Handle made from selected Italian olive wood with unique grain
- Naturally hard and durable
- Manual cleaning



#### SANTOKU KNIFE

A top performing knife with traditional Asian blade, for finely cutting fish, meat and vegetables. The scalloped edge prevents thin slices from sticking. A must-have for fans of stir-fry and Asian cuisine.

Blade length approx. 16,5cm

**Art.No. 12133**



#### BREAD KNIFE

Olive bread or ciabatta with a Mediterranean eggplant spread – an appetiser to die for. With this bread knife, you can slice any bread, roll or baguette like a pro. Its distinctive two-sided serrated edge lets you cut perfectly straight slices, even with hard-crust breads.

Blade length approx. 22 cm

**Art.No. 12134**



# Knife block and sharpener **NEW**

## Safe and sharp.

High-quality knives should always be stowed safely after use and kept protected. This way, they stay sharp, and you can enjoy them for longer. But in case the need ever arises, you can count on our new knife sharpeners.

### KNIFE BLOCK MOVEX BLACK

Knife block with an open design for the storage of kitchen knives. It offers space for two large knives, two medium-sized knives and two small knives, plus a sharpening steel or a pair of kitchen scissors. Simply slide your knives into the slots, and you'll always have them at the ready. What's more, this knife block can be used either upright or lying down, depending on the available space and what you prefer. Chic, clean design in black ash wood. A knife block that suits the look of any modern kitchen.

**Art.No. 15042 | 25 × 11 × 22 cm**

EU only



EU only



(Delivery unloaded)





## KNIFE SHARPENER

With frequent use, even high-quality knives need an occasional touch-up to maintain peak sharpness. Not handy with a chef's steel? Try our knife sharpener. It has expertise built in, so even inexperienced users can keep their knives perfectly sharp.

- The sharpener is equipped with 3 different abrasives.
- If the knife is blunt, start with the **tungsten carbide** abrasive at the handle **0**.
- Use the **diamond-coated** abrasive in the middle for routine resharpening **1**.
- For fine polishing, use the **ceramic** abrasive **2**.
- Simply pull the blade through seven times from base to tip while applying even pressure.
- Each abrasive head has a sharpening angle of 20 – 40°.
- Clean knife after sharpening.
- This knife sharpener is designed for both right-handed and left-handed users.
- With ergonomic handle and slip-resistant bottom for stability during use.
- The abrasive can be replaced or taken out and cleaned with a damp cloth.
- Not suitable for serrated knives, ceramic knives or scissors.

Art.No. 15045

### TIP!

Re-sharpen your knives once a week in stage **2**!



# Utensils à la RÖSLE



## Traditional classics.

In addition to our egg whisk, cage whisk and stirring whisk, the Rösle serving fork and cake slice from the VS600 serving series and the hanging vegetable spoon are back in the line-up. For flawless stirring, mixing, portioning and serving.

### EGG WHISK CLASSIC

For effortless beating, turning, mixing and stirring of liquid to semi-solid consistencies. Thanks to the airy design of this fine-wired whisk, you can whip up silky creams, fluffy dips and smooth batter, all by hand. Also perfect for stirring soups and sauces in pots and pans. The 19 mm diameter round stainless steel handle gives you a snug, secure grip.

**Art.No. 95630 | 25 cm**

**Art.No. 95631 | 30 cm**

EU only



### BALLOON WHISK/BEATER CLASSIC

The cage whisk is the best tool for the job when you're mixing up a batch of pesto, dip or jam. The thin, flexible, close-set wires produce a fine, creamy texture with almost no effort. The hefty 25 mm diameter round stainless steel handle really helps when you're frothing or mixing a soup.

**Art.No. 95632 | 30 cm**

**Art.No. 95633 | 35 cm**

EU only



### FRENCH WHISK CLASSIC

When you're working with a more solid consistency, reach for this whisk. The thicker wires are designed to stir and combine thick batters, e.g. for dumplings or sweet butter-cream. The 25 mm diameter stainless steel round handle gives a firm grip and lets you work more efficiently.

**Art.No. 95634 | 35 cm**

**Art.No. 95635 | 40 cm**

**Art.No. 95636 | 45 cm**

EU only



### VEGETABLE SPOON

A classic is making a comeback. This handy vegetable spoon makes it easy to dish up neat portions of vegetables and other side dishes. The perforated bowl lets liquid or grease thoroughly drain away. The long handle has rounded edges for a snug, secure grip. Matches the cooking spoons in the hanging-series.

**Art.No. 10064**



### SERVING FORK VS600

More, please! Serving fork to go with the VS600 serving series. The sharp tines let you easily pick up sliced meat or cheese and lay it right onto a plate or a piece of bread. The small fork is an indispensable helper when you have multiple dinner guests, at a birthday brunch or, on a larger scale, at a buffet. Serve up lox, carpaccio and other delicacies in even more exquisite fashion.

**Art.No. 12622**



### PIE SERVER VS600

If you bake, you certainly need one of these. Stainless steel cake slice for elegantly serving cakes and pies. The flat, triangular blade slides smoothly under the pastry and lifts it gently and securely. Also works beautifully for tray bake, pizza or casseroles. The handle features rounded edges for comfortable handling.

**Art.No. 12640**



EU only



# Pink Charity Edition **NEW**

Stronger together.

Now in the RÖSLE standard assortment: Our ever-popular PINK CHARITY edition dough scraper and egg whisk. They don't just look good – they do good. For every unit sold, RÖSLE donates 1 Euro to the Pink Ribbon Germany campaign for early breast cancer detection. So join us!



**1 EUR**  
donation per  
PINK CHARITY  
product sold

*Pink Charity*

*Taking a stand &  
helping together!*



**PINK CHARITY SPATULA**

For combining ingredients into a scrumptious dough or spreading on cream or icing. But it's not just for baking – this dough scraper is also quite handy in a pot or pan. Made of heavy-duty silicone, heat-proof up to +220 °C and resistant to grease, oil and acids. It just makes sense to use it in your cookware. It has a soft side and a hard side to easily scoop every last drop of pudding, soup or sauce out of your pots and pans. The stainless steel handle gives you a snug grip. Its small size also makes it perfect for tall, narrow containers like ketchup bottles or baby bottles. This little helper is going to be your favourite utensil – and not just because of the cute colour.

**Art.No. 13581 | 26 cm | narrow**

**Art.No. 13582 | 26 cm | wide**

**PINK CHARITY EGG WHISK**

The pink egg whisk is great for both baking and cooking. Mixing a chocolate cream spread? No problem. Stirring soups or sauces in the pot? No problem. The wires are both elastic and shape-retaining. They're also coated with silicone, this whisk is safe to use in stainless steel bowls and pots. Resistant to temperatures up to 220 °C. You'll love how it handles.

**Art.No. 13586 | 27 cm**











# PREPARATION

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## *Our classics*

The hook and round-handled series are the original kitchen utensils. They are still indispensable items in the kitchen of today. Solid, rounded edges, durable and timeless. The hook makes it possible to hang these items quickly on the kitchen rail, which also means that no ladles slip into the hot pan. Practical, and practically indestructible.

The same also applies to the round-handled spoons. Their distinguishing feature is the RÖSLE hook eyelet, which is both an eye-catcher and a brand feature. Always close at hand, and available with many different functional parts. For all tasks in the kitchen. For stirring, blanching or turning.

Served perfectly, the pleasure starts even before dinner!

And anyone who prefers to have a firm grip rather than use a turning slice or spaghetti spoon cannot go wrong with the RÖSLE tongs. The gourmet tongs, the all-rounder, are not just a universal utensil; the patented one-hand fastener system is a real delight. Whatever the job – spaghetti spoons, fishbone tongs and long-nose tongs ensure you have everything in hand.







# Kitchen and Serving Utensils

## Multifunction Ladle with silicone

It's in the name: This is an all-purpose utensil for use in pots and pans. Equipped with a soft silicone rim, this ladle won't scratch sensitive surfaces when you're stirring, turning or lifting food. It's even safe to use in stainless steel cookware. This ladle is also resistant to temperatures up to 220 °C, so there's nothing it can't tackle. This is going to be your favourite utensil for cooking but also for serving portions of vegetables and side dishes and for lifting food out of a casserole dish. The perforation lets excess liquid or grease thoroughly drain away.

- Made of 18/10 stainless steel with silicone, temperature resistant up to 220 °C
- Asymmetrical bowl for scooping food out of corners and bends
- With silicone rim for pots, pans or baking dishes with sensitive or coated surfaces
- With round handle and hanging ring
- Ergonomic angle of handle and functional part for easy handling
- Dishwasher-safe

*Well-designed*  
Optimal angle between handle  
and bowl for comfy handling

*Proven*

Ergonomic round handle made of  
stainless steel with hanging ring

*Safe*

The silicone rim keeps your cookware  
safe from scratches



## HOOKED KITCHEN SPOONS: EXPERTISE ON THE HOOK



### LADLE WITH POURING RIM

With a choice of five different sizes and handle lengths this selection of ladles provides a made to measure solution for ladling and portioning. With all round pouring rim for drip-free pouring.

**Art.No. 10006** | Ø6cm

LxWxH 25.5x6.7x5cm | Content 0.04l | approx. 130 g

**Art.No. 10007** | Ø7cm

LxWxH 27.5x7x6cm | Content 0.07l | approx. 150 g

**Art.No. 10008** | Ø8cm

LxWxH 30x8.5x7cm | Content 0.12l | approx. 175 g

**Art.No. 10009** | Ø9cm

LxWxH 32.5x9.5x8cm | Content 0.15l | approx. 210 g

**Art.No. 10010** | Ø10cm

LxWxH 34.5x10.7x8.5cm | Content 0.23l | approx. 230 g



4

004293

100061



4

004293

100078



4

004293

100085



4

004293

100092



4

004293

100108



### SAUCE LADLE

For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring.

**Art.No. 10060**

LxWxH 25.5x8x4cm | approx. 130 g

Front part 6,5 x 5,5cm



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100603



### BASTING SPOON

For basting food in the oven and ladling from flat containers and pans. The long handle protects hands from heat.

**Art.No. 10062**

LxWxH 31.5x6x3.6cm | approx. 158 g

Front part 8,5 x 6cm



4

004293

100627



### VEGETABLE SPOON

**BACK IN OUR ASSORTMENT!**

A classic is making a comeback. This handy vegetable spoon makes it easy to dish up neat portions of vegetables and other side dishes. The perforated bowl lets liquid or grease thoroughly drain away. The long handle has rounded edges for a snug, secure grip.

**Art.No. 10064**

LxWxH 31.5x6.6x3.6cm | approx. 150 g



4

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100641




## EXPERTISE ON THE HOOK: HOOKED KITCHEN SPOONS

FORM  
94

### FINE SKIMMER

For skimming and straining pasta or noodles and lifting out deep-fried items. Liquid drains away quickly through the large area of fine perforations. Small pieces of food can be lifted out completely of the liquid.

**Art.No. 10057** | Ø12cm  
LxWxH 36x12x8cm |  approx. 200 g



4

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100573

FORM  
94

### SKIMMER

For skimming, draining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and deals with delicate food very carefully.

**Art.No. 10050** | Ø10cm  
LxWxH 33x10x6.5cm |  approx. 180 g

**Art.No. 10052** | Ø12cm  
LxWxH 36.5x12x7.5cm |  approx. 220 g



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100504



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100528

FORM  
94

### PANCAKE SLICE

The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease.

**Art.No. 10070**  
LxWxH 33.5x7.5x2.7cm |  approx. 160 g  
Front part 11,2 x 7,5cm



4

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FORM  
94

### TURNING SLICE PERFORATED

When serving oil and fat efficiently drain away through the large perforated area in the blade. Ideal for fish and lasagne.

**Art.No. 10071**  
LxWxH 33.5x7.5x3.3cm |  approx. 150 g  
Front part 10,5 x 7,5cm



4


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94

### SPAGHETTI SPOON

The toothed rim and the hole in the centre solve all problems when lifting, stirring or serving spaghetti and noodles. The hole in the middle is also the unit of measure for 1 portion of spaghetti.

**Art.No. 10087** | Ø7cm  
LxWxH 29.5x6.7x5cm |  approx. 155 g



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## HOOKED KITCHEN SPOONS: EXPERTISE ON THE HOOK



### ROASTING FORK

The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage.

FORM  
'94

### Art.No. 10085

LxWxH 34x3.3x3.3cm |  approx. 130 g  
Front part 9,5 x 3,2cm





## MODERN CLASSICS: ROUND-HANDLED KITCHEN SPOONS

### LADLE WITH POURING RIM

For ladling and portioning. With all round pouring rim for drip-free pouring.



**Art.No. 10609** | Ø9cm

LxWxH 33.5x9.8x8cm | Content 0.16l | approx. 260 g



### SKIMMER

Flat design with large perforations for skimming, straining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and deals with delicate food very carefully.



**Art.No. 10652** | Ø12cm

LxWxH 38x12x8cm | approx. 250 g



### TURNING SLICE PERFORATED

The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease. The perforations allow efficient drainage of fats and liquids.



**Art.No. 10671**

LxWxH 34.5x7.5x3.7cm | approx. 190 g

Front part 10,5 x 7,5cm



EU only



### WIRE SKIMMER

For lifting out fried food. The front part of this skimmer is from a wire loop. The wide distance between wires ensures quick and efficient draining away of fats.



**Art.No. 95681** | Ø12cm

LxWxH 39.5x12x9.5cm | approx. 195 g



**Art.No. 95682** | Ø14cm

LxWxH 40.5x14x11cm | approx. 210 g



### WIRE SKIMMER COARSE MESH

The coarse wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively through the mesh.



**Art.No. 95792** | Ø14cm

LxWxH 41.5x14x10cm | approx. 220 g



## ROUND-HANDLED KITCHEN SPOONS: MODERN CLASSICS



### PORTIONING SPOON SILICONE

For portioning or stirring food in pans and pots. Ideal for working in pans with non-stick seal. Ideal for use in coated pans. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.

**Art.No. 10627** | Ø8.8cm

LxWxH 32x8.5x5.5cm | Content 0.08l |  approx. 210 g



EU only



### MULTIFUNCTION SPOON SILICONE

For dripping, portioning or stirring food in pans and pots. Ideal for working in pans with non-stick coating. Heat resistant up to 220 °C. Bonding of stainless steel and silicone.

**Art.No. 10628**

LxWxH 34.5x7.5x5cm |  approx. 190 g



### SPAGHETTI SPOON SILICONE

The toothed rim and the hole in the centre solve all problems when lifting, stirring or serving spaghetti and noodles. Ideal for use in coated pans. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.

**Art.No. 10629**

LxWxH 32.5x7x6.5cm |  approx. 200 g



EU only



### SAUCE LADLE SILICONE

For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring. The silicone protects the pan surface. Ideal for use in coated pans. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.

**Art.No. 10633**

LxWxH 27x8.5x5cm | Content 0.04l |  approx. 180 g



EU only





## MODERN CLASSICS: ROUND-HANDLED KITCHEN SPOONS

### BASTING SPOON SILICONE

For basting and portioning food in the oven or pots and pans. Ideal for use in coated pans. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.



**Art.No. 10634**

LxWxH 33x6x4.5cm | Content 0.03l | approx. 185 g



EU only



### TURNER SILICONE

For turning, dividing, lifting and portioning in coated pans. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.



**Art.No. 10635**

LxWxH 36.5x7x3.5cm | approx. 220 g  
Front part 5,8 x 10,7cm



EU only



### PAN/WOK TURNER SILICONE

The spoon for careful lifting, turning, stirring and serving food from the Wok. Prevents scratches and damage to coated pans. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.



**Art.No. 10637**

LxWxH 34.5x8.5x3.5cm | Content 0.03l | approx. 200 g



EU only



### COOKING SPOON WITH HOLE SILICONE



For mixing and folding in. Ideal for use in coated pans. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.



**Art.No. 10631**

LxWxH 32.9x5.5x1.5cm | approx. 130 g



EU only



## SERVING UTENSILS SERIES 600: SERVED IN STYLE



### SOUP SERVING LADLE VS 600

For serving and portioning soups. With pouring rim for drip-free pouring. Seamless one piece manufacture.

**Art.No. 12602** | Ø8.5cm

LxWxH 30.2x9.2x6.9cm | Content 0.11l | approx. 176 g



### SERVING LADLE VS 600

For serving and portioning small quantities. With pouring rim for drip-free pouring. Seamless one piece manufacture.

**Art.No. 12604** | Ø7cm

LxWxH 25.5x5.9x7.7cm | Content 0.07l | approx. 117 g



### SAUCE LADLE VS 600

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.

**Art.No. 12607** | Ø5cm

LxWxH 18x6.5x4cm | Content 0.03l | approx. 60 g



### VEGETABLE SPOON VS 600

For serving and portioning any side dish. Seamless one piece manufacture.

**Art.No. 12615**

LxWxH 24x5.7x3.2cm | approx. 85 g  
Front part 7,5 x 5,8cm



### SALAD SERVERS 2 PCS. VS 600

Elegant and practical Salad Servers, thanks to the length of 28 cm also ideal for tall and large salad bowls. The slit in the spoon allows liquids such as salad dressing to drain off. Also for serving side dishes or fruit. The spoons are seamlessly made from one piece.

**Art.No. 12641**

LxWxH 28x6.5x3cm | approx. 220 g





## SERVED IN STYLE: SERVING UTENSILS SERIES 600

**SERVING FORK VS 600****BACK IN OUR ASSORTMENT!**

The sharp tines let you easily pick up sliced meat or cheese and lay it right onto a plate or a piece of bread. The small fork is an indispensable helper when you have multiple dinner guests, at a birthday brunch or, on a larger scale, at a buffet. Serve up lox, carpaccio and other delicacies in even more exquisite fashion.



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**Art.No. 12622**

LxWxH 19x1x1.6cm |  approx. 34 g  
Front part 5 x 1,5cm



EU only


**PIE SERVER VS 600****BACK IN OUR ASSORTMENT!**

Stainless steel cake slice for elegantly serving cakes and pies. The flat, triangular blade slides smoothly under the pastry and lifts it gently and securely. Also works beautifully for tray bake, pizza or casseroles. The handle features rounded edges for comfortable handling.



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**Art.No. 12640**

LxWxH 23.5x5.1x6cm |  approx. 50 g  
Front part 11 x 5cm





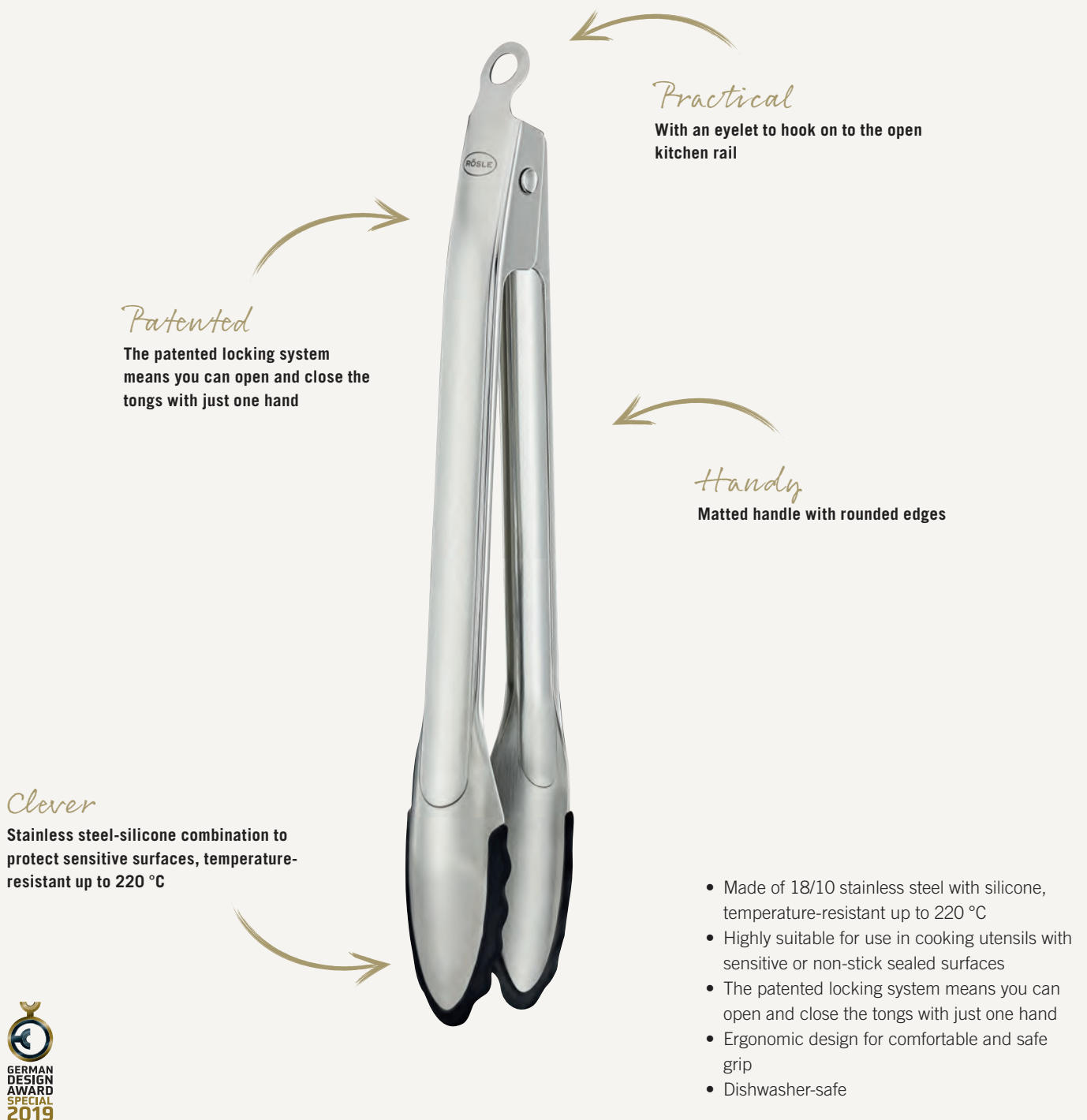




# Tongs

## Locking Tongs silicone

Open and close with just one hand. These beautifully shaped gourmet tongs with their intelligent locking system have a very clever feature. Simply turn them upside down, squeeze briefly, and off you go. This functional element in a classic oak leaf design grabs the items and carries out the job reliably. Not just for meat and vegetables, but also for pasta, salad and biscuits. After use, hold the tongs upright, squeeze briefly and hey presto!



## TONGS: STRONG GRIP



### LOCKING TONGS

The Locking Tongs with their patented coupling mechanism can be opened and locked together using just one hand. Safe and comfortable handling is assured through ergonomic design of the Locking Tongs. Space-saving storage in locked position.



#### Art.No. 12915

LxWxH 26.5x4x3cm | approx. 160 g



#### Art.No. 12916

LxWxH 32x4x3cm | approx. 190 g



#### Art.No. 12917

LxWxH 43x4x3cm | approx. 240 g



### LOCKING TONGS SILICONE

The patented coupling mechanism facilitates opening and locking using just one hand. The silicone coating prevents scratching of coated pans and stainless steel cookware. Temperature resistant up to 220 °C. Dishwasher safe.



#### Art.No. 12985

LxWxH 26.5x4.5x3.5cm | approx. 175 g



#### Art.No. 12987

LxWxH 32.5x4.5x3cm | approx. 200 g



### FISHBONE TONGS

The flat, wide grips of the Fishbone Tongs with their grooved ridges get hold of fishbones of all sizes without breaking them. Comfortable handling due to well-balanced flexibility.

#### Art.No. 12910

LxWxH 15x2.5x2cm | approx. 50 g



### SPAGHETTI TONGS

Ideally suited for lifting and portioning spaghetti and all kinds of pasta. The central prongs lock into each other so that spaghetti and other pasta can be held securely.

#### Art.No. 12920

LxWxH 32x8x5cm | approx. 150 g





## STRONG GRIP: TONGS

### PÂTISSERIE TONGS

Balanced spring tension and tweezers form guarantee perfect control when preparing, decorating and garnishing dishes and desserts.



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**Art.No. 12927**

LxWxH 18.5x3x1.8cm | approx. 30 g



### FINE TONGS

Useful both for cooking and roasting. Ingredients and food items can safely be lifted and turned. Perfect for preparing crustaceans and shellfish.



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**Art.No. 12925**

LxWxH 32x6.5x2.1cm | approx. 120 g



### FINE TONGS SILICONE



Fish, meat, vegetables and small fried foods can easily be picked up and turned. The narrow silicone tip protects sensitive surfaces such as pans with non-stick coatings. Temperature resistant up to 220 °C.



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**Art.No. 12986**

LxWxH 32x6x2cm | approx. 130 g



### GRILL TONGS CURVED

The classic among grill tongs. Balanced spring tension and precise distribution of pressure to the tips of the tongs ensure good and efficient handling when barbecuing. Grilled food is securely held due to the curvature of the tips.



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**Art.No. 12374**

LxWxH 35x7.8x5.6cm | approx. 178 g









## STIRRING AND TURNING

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*With just a flick of the wrist*

For baking or cooking, our spatulas, whisks and dough scrapers are highly versatile and can cope easily with any tasks they face in modern kitchens. Equipped with important details at the right points, they are versatile and offer great added value. Our dough scrapers can not only be used perfectly in any mixing bowl, but also in pans with sensitive non-stick seals where their soft side is a benefit; they are ideal for cooking because they are temperature-resistant up to 220 °C.

A whisk is not just a whisk. And that is a good thing. Because each of our wire mixers has a specific task that it has been perfectly designed for. Balloon whisks have twice as many wires as egg whisks, so that lots of air is beaten into perfect egg whites. The flexible twirl whisks mix shakes or milk powder until they are frothy and smooth without any residues.

Now in the RÖSLE standard assortment: Our ever-popular PINK CHARITY edition spatula and egg whisk. They don't just look good – they do good. For every unit sold, RÖSLE donates 1 Euro to the Pink Ribbon Germany campaign for early breast cancer detection. So join us!

## SPATULAS: SUPPLE AND FLEXIBLE

**CRÊPES SPREADER SILICONE**

Ideal for spreading the liquid crêpes dough in the pan. Simply slip over the dough in a circular manner, delicious crêpes are produced. Temperature resistant up to 220 °C.

**Art.No. 10626**LxWxH 18x12x1.3cm |  approx. 70 g**CRÊPES TURNER SILICONE**

Ideal for turning crêpes, but also for smoothing pastries, creams, glazes, or turning meat, fish or fried eggs. Made from 18/10 stainless steel with silicone, temperature resistant up to 220 °C. Bonding of stainless steel and silicone.

**Art.No. 10625**LxWxH 32.5x3x1.6cm |  approx. 125 g  
Front part 19,5 x 3cm

EU only

**GRILL SCRAPER**

Flexible blade, straight front edge, firm grip, leaves no remnants. For turning food on the grill and for easy and effective cleaning of all kinds of grill plates such as Teppanyaki types. Made entirely from stainless steel.

**Art.No. 12565**LxWxH 23x10x2.5cm |  approx. 190 g  
Front part 11 x 10cm

EU only

**STRAIGHT PALETTE**


For smoothing pastries, creams and icings and for lifting cakes and pies.

**Art.No. 12552**LxWxH 39x3.5x1.9cm |  approx. 160 g  
Front part 25 x 3,5cm

EU only

**ANGLED PALETTE**

The angled blade allows spreading and smoothing of glazes and icing while still in the baking form and easy lifting out of moulds.

**Art.No. 12558**LxWxH 37.5x3.5x7cm |  approx. 160 g  
Front part 25 x 3,5cm



## SUPPLE AND FLEXIBLE: SPATULAS

**ANGLED SPATULA**

The angled blade allows easy lifting out of pans, moulds or baking trays. The straight edge is useful for cutting.

**Art.No. 12543**

LxWxH 32x6.5x5cm | approx. 180 g  
Front part 17,5 x 6,5cm

**ANGLED SPATULA SILICONE**

For easy turning and lifting out of pans, moulds or baking trays. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.

**Art.No. 10636**

LxWxH 26.5x6.5x4cm | approx. 150 g  
Front part 14 x 6,5cm

EU only

**ANGLED SPATULA PERFORATED**

The angled blade allows easy lifting out of pans, moulds or baking trays. Fats and liquids drain easily through the perforations.

**Art.No. 12547**

LxWxH 32x6.5x5cm | approx. 174 g  
Front part 17,5 x 6,5cm

**ANGLED SPATULA SILICONE PERFORATED**

For lifting and turning food out of the pan or from the tray. Excess fat can drip off through the holes. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.

**Art.No. 10632**

LxWxH 26x6.5x3.5cm | approx. 140 g  
Front part 14 x 6,5cm

EU only

**FLEXIBLE TURNER PERFORATED SILICONE**

For lifting and turning food out of the pan or from the baking tray. Excess fat can drip off through the holes. The functional surface is extremely bendable and flexible. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.

**Art.No. 10640**

LxWxH 32x5.4x3.5cm | approx. 130 g  
Front part 20 x 5cm

EU only



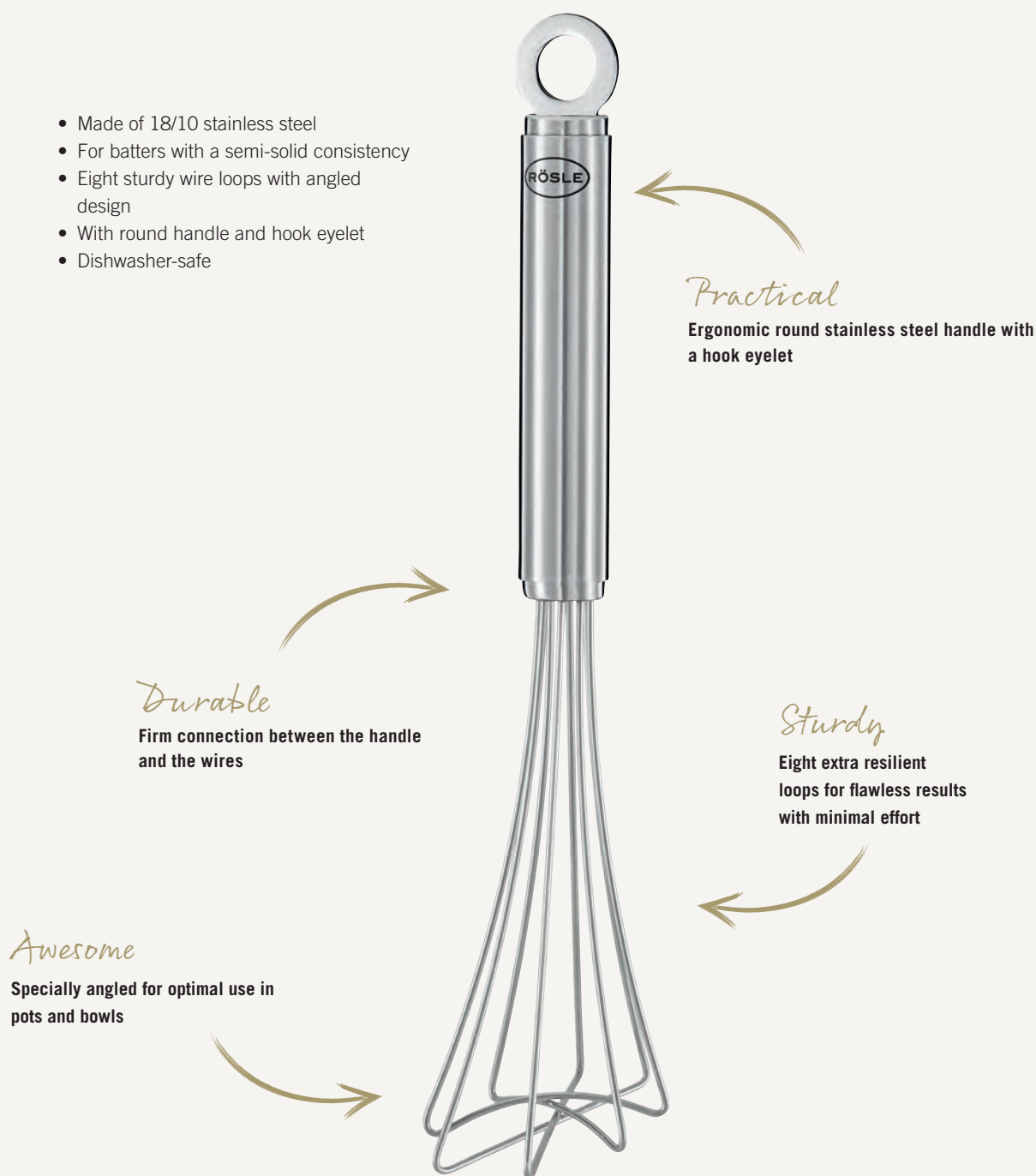
# Wire Whisks

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## Gourmet whisk

The new addition to our wire whisks is designed to be used in pots. Thanks to these sturdy, specially angled loops, you can say good-bye to burnt-on bits, as this whisk easily gets into every crevice of your pot. The round stainless steel handle sits snugly in your hand and makes for effortless whisking action. Stirring up a nourishing porridge, a silky chocolate pudding or pancake batter has never been this fun and easy. And thanks to the flat wires, cooked potatoes can be nimbly mashed into a fluffy puree.

- Made of 18/10 stainless steel
- For batters with a semi-solid consistency
- Eight sturdy wire loops with angled design
- With round handle and hook eyelet
- Dishwasher-safe





## WIRE WHISKS: ALL IN A WHIRL


**EGG WHISK**

Wide spacing of the fine wires and a slender handle effortlessly produce light and airy results when whisking mixes of liquid or semi-liquid consistency. Suitable for pancake batters, cream mixes, sauces and soups.


**Art.No. 95598**

LxWxH 17.5x3.2x3.2cm |  approx. 65 g  
6 loops

**Art.No. 95599**

LxWxH 22x4.5x4.5cm |  approx. 110 g  
7 loops

**Art.No. 95600**

LxWxH 27.5x6x6cm |  approx. 115 g  
7 loops

**Art.No. 95601**

LxWxH 32.5x7.5x7.5cm |  approx. 140 g  
7 loops

**EGG WHISK SILICONE BLACK**

For whisking or beating liquid and semi-liquid consistencies. Ideal for preparing soups, cream puddings and pancake batter. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.

EU only

**Art.No. 95605**

LxWxH 22.5x5x5cm |  approx. 110 g  
6 loops

**Art.No. 95606**

LxWxH 27.5x6.5x6.5cm |  approx. 120 g  
6 loops




NEW

**EGG WHISK SILICONE PINK**

For whisking or beating liquid and semi-liquid consistencies. Ideal for preparing soups, cream puddings and pancake batter. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone. Pink Charity edition.

**Art.No. 13586**

LxWxH 28x6.5x6.5cm |  approx. 120 g  
6 loops




## WIRE WHISKS: ALL IN A WHIRL

**BALLOON WHISK/BEATER**

The robust handle in combination with flexible, densely positioned wires guarantees good results when whisking mixes of thick or semi liquid consistency. Suitable for whipping cream and egg-white.

**Art.No. 95610**

LxWxH 28.2x6x6cm |  approx. 200 g  
12 loops



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**Art.No. 95611**

LxWxH 32.6x7.5x7.5cm |  approx. 210 g  
12 loops




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**JUG WHISK**

The slender form of the jug whisk is ideal for whisking in narrow containers and glasses. Food and drinks can be quickly and easily stirred or twirled. Suitable for shakes and dressings.

**Art.No. 95581**

LxWxH 27.5x4x4cm |  approx. 90 g  
6 loops



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**SPIRAL WHISK**

This clever whisk reaches all areas of the pot i.e. the base as well as awkward corners between pot base and wall. Just perfect for sauces.

**Art.No. 95541**

LxWxH 23.5x7.5x6.5cm |  approx. 120 g

EU only



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**Art.No. 95542**

LxWxH 28x9x7.5cm |  approx. 135 g



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**SPIRAL WHISK SILICONE**

This clever whisk reaches all areas of the pot i.e. the base as well as corners between pot base and wall. Temperature resistant up to 220°C. Bonding of stainless steel and silicone.

**Art.No. 95545**

LxWxH 27x8.5x7.5cm |  approx. 140 g

EU only



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## ALL IN A WHIRL: WIRE WHISKS

## GOURMET WHISK

Uniquely shaped whisk for stirring semi-liquid batters, e.g. pancake batter or pasta dough. The loops are sturdy and specially angled to get into every crevice of the pot and pick up every last bit of dough from the bottom.



## Art.No. 95563

LxWxH 28.5x6x6cm | approx. 135 g  
8 loops



## FLAT WHISK

FORM '94

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.



## Art.No. 95651

LxWxH 22x4.5x2.5cm | approx. 70 g  
8 loops



## Art.No. 95652

LxWxH 27.5x6x4cm | approx. 90 g  
8 loops



## FLAT WHISK SILICONE

The flat shape of the whisk is especially suitable for stirring small quantities. Temperature resistant up to 220 °C. Bonding of stainless steel and silicone.



## Art.No. 95656

LxWxH 26.5x6.5x3.5cm | approx. 80 g  
8 loops



## TWIRL WHISK

FORM '94

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. Perfect also for the preparation of protein shakes.



## Art.No. 95571

LxWxH 21.8x4.4x4.4cm | approx. 80 g

EU only



## Art.No. 95572

LxWxH 26.5x5x5cm | approx. 100 g



## ALL IN A WHIRL: WIRE WHISKS

**DUAL SPEED FROTHER**




Froths at two speeds: A fast speed for frothing milk and milkshakes, and a slow speed for vinaigrettes. Drive shaft from special hardened steel. Runs on two AAA batteries (included). With Hanging Ring. Manufactured from 18/10 stainless steel.



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**Art.No. 12961** | Ø2.2cmLxWxH 23x2.5x2.5cm |  approx. 110 g LxWxH 26.5x6x4cm |  approx. 170 g

Handle length 10cm









# Baking Aids

## Pastry wheel

Cooking is often a chore, but baking is a passion. We don't just look forward to the Advent season when we can bake Christmas cookies, because we bake all year round. And what would a birthday or Mother's Day be like without a cake, or a garden party without home-made cupcakes? Dough can be portioned and cut using the Pastry Wheel. The serrated wheel creates a decorative pattern. Apricots in batter, Linzer slices and RÖSLE roses don't just taste sweet; they also look cute.

- Made of 18/10 stainless steel
- For clean cutting of rolled-out pastry
- Also for pasta, e.g. ravioli or filled pasta cases
- Also ideal for portioning dough
- 6cm wheel anchored on both sides
- With round handle and hook eyelet
- Dishwasher-safe

*Solid*

6cm wheel anchored on both sides for secure cutting

*Practical*

Ergonomic round handle made of stainless steel with a hook eyelet

*Decorative*

Serrated wheel for decorative patterns





## BAKING UTENSILS: SWEET AND SAVOURY, HOME-MADE

NEW



### SPATULA PINK

The front part of the spatula is from hardwearing silicone and resistant to temperatures up to +220 °C 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. Pink Charity edition.

**Art.No. 13581**

LxWxH 26x2.7x0.7cm |  approx. 40 g

**Art.No. 13582**

LxWxH 26.5x5x1cm |  approx. 80 g



## SWEET AND SAVOURY, HOME-MADE: BAKING UTENSILS

### SPATULA WHITE

The front part of the spatula is from hardwearing silicone and resistant to temperatures up to +220 °C 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.



#### Art.No. 12450

LxWxH 20x2.5x0.7 cm | approx. 30 g



#### Art.No. 12475

LxWxH 26x2.5x0.7 cm | approx. 35 g



#### Art.No. 12455

LxWxH 26.5x5x0.9 cm | approx. 80 g



#### Art.No. 12460

LxWxH 32x7.5x1.1 cm | approx. 165 g



### SPATULA BLACK

The front part of the spatula is from hardwearing silicone and resistant to temperatures up to +220 °C 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.



#### Art.No. 12435

LxWxH 20x2.7x0.7 cm | approx. 26 g



#### Art.No. 12438

LxWxH 26x2.7x0.7 cm | approx. 40 g



#### Art.No. 12436

LxWxH 26.5x5x0.9 cm | approx. 80 g



#### Art.No. 12437

LxWxH 32.5x7.5x1 cm | approx. 175 g



EU only



### PASTRY WHEEL

For neat cutting of rolled out pastry. The wavy edge of the cutting wheel cuts the pastry in decorative design.



#### Art.No. 12720 | Ø7 cm

LxWxH 19.8x7x1.9 cm | approx. 140 g






## BAKING UTENSILS: SWEET AND SAVOURY, HOME-MADE




### PASTRY BRUSH

The head of the Pastry Brush is from pure nature 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.

#### Art.No. 12467

LxWxH 21x2.8x0.8cm |  approx. 30 g  
Brush width 2,5cm

#### Art.No. 12468

LxWxH 23x3.7x0.8cm |  approx. 40 g  
Brush width 3,5cm



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### PASTRY BRUSH SILICONE

Pastry Brush with wire handle. The wide bristle head of the brush has a high storage capacity. Heat resistant up to +220 °C. With wire handle.

#### Art.No. 12428

LxWxH 26.5x4.8x0.9cm |  approx. 53 g



EU only



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### BAKING AND WORK MAT

Flexible work mat for baking and preparation. For easy portioning of doughs, the most common dimensions of the baking moulds are shown. Temperature resistant up to 220 °C.

#### Art.No. 12465 | 68x52cm

LxWxH 68x52x0.1cm |  approx. 230 g

 LxWxH 57x10x4cm |  approx. 330 g



EU only



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### SCRAPER

For preparing and processing dough for cookies, noodles or pizza. Potato dough can be easily portioned into gnocchi, for instance. It makes decorating cakes with creams easy and effective.

#### Art.No. 12988

LxWxH 15x12x2.5cm |  approx. 130 g

 LxWxH 16x15.5x3cm |  approx. 170 g



EU only



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# THE SPECIALISTS

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## *Masters of their craft*

This is what we specialise in. We are the experts here. Whether it's Bavarian, Asian, Mediterranean, Nordic, American or French cuisine. By meeting all requirements and being able to handle any kind of food preparation, our special tools put a smile on your face and get you into your stride.

Perfectly balanced swivel peeler for left and right-handed users with replaceable blades, the matching knife for the cheese plate at the end of a successful menu, or colourful melon balls on a sweet dessert. Nutcrackers, a pizza cutter or a can opener with a pliers grip that opens the lid without leaving any sharp edges. RÖSLE has a broad range of kitchen utensils suitable for all menu creations. The world has many favourite dishes – make them yours.





# Special Kitchen Tools

## Pineapple Cutter PRO

These days, pineapple is prepared in all kinds of ways and finds its way into all kinds of dishes: a quick snack, a summer cocktail or a cheerful addition to a yellow curry, as juice or sorbet, and yes, even on pizza and toast. The Pineapple Cutter PRO lets you create lovely thin slices of pineapple in the blink of an eye. And that hollowed-out pineapple husk is great for serving up a cocktail or sorbet for dessert. That fresh, fruity kick is guaranteed to be a hit with your guests, and the pineapple “bowl” will be the star of your next summer party.

- Made from stainless steel 18/10
- With large, ergonomic handle for effective, effortless handling
- Sharp teeth allow you to easily screw the cutter into the fruit
- Reinforced front end – conical inside
- No sticking or adhesion inside the fruit
- Scale markings on back for setting cutting depth
- With an opening for removing the core
- Can be completely disassembled
- Dishwasher-safe



*Handy*

Ergonomic handle for effective and effortless handling; detachable from cutter

*Well-designed*

Sturdy, internally tapered stainless steel tube designed not to get stuck in the fruit

*Intelligent*

With scale markings on back for setting optimal cutting depth

*Perfected*

With an opening that lets you easily pop out the core

*Sharp*

Small, sharp teeth allow you to easily screw the cutter into the fruit



## SPECIAL KITCHEN TOOLS: PEELING AND STRIPPING



### JULIENNE PEELER

The serrated swivel blade of the Julienne Peeler cuts fine strips in true Julienne style. Perfect for garnishing salads and soups and for Eastern cuisine.

#### Art.No. 12727

LxWxH 17x5.5x1.9cm |  approx. 110 g  
Handle length 10cm



### SWIVEL PEELER RIGHT-HANDED

The swivel blade is ideal for peeling vegetables and fruit with skins of medium thickness. The tip of the tool sharpened on both sides is useful for quickly removing potato eyes or other blemishes. Intended for right-hand use and peeling movement towards the user. Blade exchangeable.

#### Art.No. 12732


LxWxH 19x2.5x1.9cm |  approx. 110 g  
Handle length 10cm



### SWIVEL PEELER LEFT-HANDED

The swivel blade is ideal for peeling vegetables and fruit with skins of medium thickness. The tip of the tool sharpened on both sides and useful for quickly removing potato eyes or other blemishes. Intended for left-hand use and peeling movement towards the user. Blade exchangeable.

#### Art.No. 12734

LxWxH 19x2.5x1.9cm |  approx. 110 g  
Handle length 10cm



### SWIVEL PEELER CROSSWISE

The form of the peeler is ideal for peeling long, slender vegetables such as cucumbers, carrots or courgettes with skins of medium thickness. Suitable for both right- and left-hand use and work in both directions. Blade exchangeable.

#### Art.No. 12735


LxWxH 17.5x6x1.9cm |  approx. 110 g  
Handle length 10cm



### TOMATEN/KIWI PEELER

The extra sharp double blade separates even the most delicate skin from fruit. It belongs in the hands of every creative cook. With protective cap for the blade and additional sharpened corer. It is especially suitable for tomatoes, kiwis, pawpaw and mangoes, amongst others.

#### Art.No. 12739

LxWxH 20x2x1.9cm |  approx. 110 g  
Handle length 10cm

EU only



## PEELING AND DECORATING: SPECIAL KITCHEN TOOLS

### PEELER

The rigid sharp blade over the narrow gap makes the peeling away of thin layers from vegetable or fruit an easy task. The sharpened tip of the tool is useful for quickly removing blemishes. Suitable for both right- and left-hand use and work in both directions.



#### Art.No. 12736

LxWxH 19x2x2cm | approx. 90 g  
Handle length 10cm



### FISH SCALER

The fine serrated edge of the fish scaler also gets hold of small scales and reaches awkward parts of the fish without damage to the skin.



#### Art.No. 12749

LxWxH 22x5x4cm | approx. 100 g  
Handle length 10cm

EU only



### ZESTER WITH CANELLE

The very small perforations allow very fine strips to be cut away from the zest of the citrus fruit, leaving the bitter pith behind. Ideal for decorating and for enhancing soups, salads or cocktails.



#### Art.No. 12714

LxWxH 16x2x1.9cm | approx. 90 g  
Handle length 10cm



### FRUIT CORER

With a twist the Fruit Corer with its sharp serrated front ring can easily be inserted into the fruit to remove the core. Perfect for coring apples.



#### Art.No. 12746 | Ø2cm

LxWxH 23x3.4x3.5cm | approx. 100 g  
Handle length 10cm



### MELON/POTATO BALLER

For scooping out ball shapes from fruit and vegetables. The hole in the centre ensures that the fruit or vegetable balls do not adhere to the utensil.



#### Art.No. 12710 | Ø3cm

LxWxH 17x3x2cm | approx. 90 g  
Handle length 10cm






## SPECIAL KITCHEN TOOLS: THE RIGHT CUT



### CHEESE KNIFE

The knife with its sharp scalloped blade cuts cheese neatly. The large cut-outs prevent slices sticking to the stainless steel blade. Ideal for soft cheeses such as Camembert or Gorgonzola.

#### Art.No. 12724

LxWxH 28x3.5x1.9cm |  approx. 100 g  
Handle length 10cm



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127242



### CHEESE SLICER

The sharp, serrated blade edge above the narrow gap facilitates fine slicing of cheese which best brings out the flavour of hard cheeses.

#### Art.No. 12738

LxWxH 24x7.5x2.9cm |  approx. 120 g  
Handle length 10cm



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127389



### CHEESE SLICER

Two wires run along the sides of the Cheese Slicer, each one fixed at a different distance from the central rod so that the soft cheeses can be sliced in different thicknesses. The prong at the tip facilitates easy lifting and serving.

#### Art.No. 12723

LxWxH 25.2x2x1.9cm |  approx. 126 g  
Handle length 10cm



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127235



### PIE/GATEAU SERVER

For cutting and dividing of pies and gateaux. The finely serrated edge facilitates neat cutting. The elongated triangular shape is perfect for safe lifting of cake segments.

#### Art.No. 12568

LxWxH 29.5x4.5x1.9cm |  approx. 130 g  
Blade width 5cm | Blade length 18cm



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### KITCHEN SCISSORS

Tempered stainless steel cutting-edge, 10 cm long with micro-serration guarantees clean, precise cutting. Ideal for use on a large variety of kitchen materials. Easy-cutting, even for thin foils and cloth. Flexible plastic handle sits comfortably in the hand. Can be disassembled for cleaning. Also suitable for left-handed users.

#### Art.No. 96290

LxWxH 22.5x8.2x1.3cm |  approx. 120 g  
Handle length 12cm



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# THE RIGHT CUT: SPECIAL KITCHEN TOOLS

## PIZZA CUTTER

The Pizza Cutter with its large, firmly anchored wheel guarantees neat slicing of pizza – thick or thin – without damaging the topping. The sharp blade is sharpened on both sides. With ergonomic stable hand protection.



**Art.No. 12718** | Ø7cm  
LxWxH 20x7x2cm | approx. 160 g  
Handle length 10cm



## PIZZA WHEEL

The Pizza Wheel glides effortlessly through crunchy pizzas, tarte flamée or even rösti. With free running rollerblade sharpened on both sides. Ergonomic handle for safe application and effective pressure distribution. Convenient disassembly for cleaning.



**Art.No. 12717** | Ø14cm  
LxWxH 14x14x2.8cm | approx. 200 g  
 LxWxH 20x14.5x3.5cm | approx. 255 g



## PINEAPPLE CUTTER PRO

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. With scale markings for optimal cutting depth and opening for popping out the core.



**Art.No. 12849**  
LxWxH 27x10.5x8cm | approx. 280 g  
 LxWxH 27.5x11.5x9cm | approx. 375 g



### IT'S EASIER THAN EVER TO ENJOY SOME DELICIOUS SLICED PINEAPPLE!

Cut the top from your pineapple and use the scale markings on the back to set the cutting depth.



Set Pineapple Cutter on top and screw into flesh.



Pull out Pineapple Cutter along with fruit flesh.



Release handle and slide slices off.

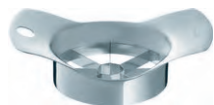


Pop out core through opening.






## SPECIAL KITCHEN TOOLS: THE RIGHT CUT



### APPLE/PEAR CUTTER

Fruit or vegetables are divided into eight equal parts and the core is cut out separately. The wide handles give a good grip and ensure optimum transmission of pressure. Ideal for apples and pears as well as potatoes.

**Art.No. 12743** | Ø9.2cm  
LxWxH 16x10.5x5cm |  approx. 140 g



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### TOMATO/MOZZARELLA SLICER

With 10 parallel serrated blades tomatoes and 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.

**Art.No. 12755** | Ø10cm  
LxWxH 16x10x4.2cm |  approx. 230 g  
 LxWxH 16.5x10x5cm |  approx. 275 g



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### OYSTER KNIFE

Oysters and mussels can easily be broken open with the sturdy stainless steel blade of the Oyster Knife. The hand guard effectively protect hands when opening oysters.

**Art.No. 12752**  
LxWxH 18x5.5x4.5cm |  approx. 120 g  
Handle length 10cm



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### EGG CRACKER

Niftily opens every breakfast egg. Just position, release and lift off the egg shell. Produces no fragments. Manufactured from 18/10 stainless steel and synthetic material.

**Art.No. 12827** | Ø4cm  
LxWxH 14x4.6x4.1cm |  approx. 50 g  
 LxWxH 16.5x5x4.5cm |  approx. 70 g



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128270

# READY AT ALL TIME: SPECIAL KITCHEN TOOLS

## ICE CREAM SCOOP

With the smooth fine rim of the Ice Cream Scoop portions of ice cream and similar desserts can be formed into attractive round shapes.



**Art.No. 12741**

LxWxH 21x4.5x2.5cm | approx. 110 g  
Handle length 10cm



## POTATO FORK

The three thin prongs of the fork safety hold hot potatoes while peeling.



**Art.No. 12754**

LxWxH 17x1.7x1.7cm | approx. 65 g  
Handle length 10cm



EU only



## SERVING FORK

The long and 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.



**Art.No. 12778**

LxWxH 30x2x1.9cm | approx. 110 g  
Handle length 10cm



EU only





## SPECIAL KITCHEN TOOLS: OPENED AND CRACKED



### NUT CRACKER

Front-oriented angled teeth grip nuts firmly preventing them from slipping. Pressure onto the nutshell is exerted solely by the teeth so that the shell can be cracked open without damage to the core.

**Art.No. 12781**

LxWxH 20x10.5x1.8cm |  approx. 250 g



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### CAN OPENER WITH PLIERS GRIP

Manufactured entirely from stainless steel. Opens any tin smoothly and easily. Leaves no sharp edge behind on the lid or thin rim and does not come into contact with contents. The lid can subsequently be re-used for storage. Ergonomically shaped handle for smooth and effortless turning.

**Art.No. 12757**

LxWxH 20x7x5cm |  approx. 300 g

Handle length 9cm



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### BOTTLE OPENER

The classic that no kitchen should be without. Thanks to the central bar, the crown corks do not become bent out of shape and can be put back on again after opening. Suitable for all normal bottle openings.

**Art.No. 12750**

LxWxH 17.5x5x1.9cm |  approx. 108 g

Handle length 10cm



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# WELL PRESSED: SPECIAL KITCHEN TOOLS



### GARLIC PRESS WITH SCRAPER

When opening, the pressed garlic is pushed directly over the stripper and falls off. Easy cleaning under running water by fold-out screen. For peeled and unpeeled garlic, and ginger.



**Art.No. 12895**

LxWxH 20x3.2x5.3cm | approx. 350 g  
Handle length 12cm



### GARLIC PRESS SLIM

Sieve with offset, conical holes guarantees the perfect pressing result. Even unpeeled garlic cloves can be pressed as well as ginger. Sieve can be folded out for cleaning under running water. Slim, classic design. With suspension ring for easy storage.



**Art.No. 12896**

LxWxH 18x5.7x3.2cm | approx. 400 g  
Handle length 10cm



### LEMON PRESS

The pressing cone is optimized for squeezing every drop of juice out of lemons and limes. No blockage of drainage slots. Large size receptacle with all round drip-free pouring rim. Easy to clean and manufactured completely in stainless steel.



**Art.No. 12802** | Ø18cm

LxWxH 18x14x12.5cm | Content 0.5l | approx. 380 g  
 LxWxH 16x15.5x10cm | approx. 480 g





## SPECIAL KITCHEN TOOLS: WELL PRESSED



### MEAT HAMMER

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.

#### Art.No. 12820

LxWxH 27.5x5x6cm |  approx. 400 g  
Handle length 12cm



### MEAT TENDERIZER

Just the perfect weight for flattening meat and fish. The conical front part ensures balanced application of force. Effortless work through ergonomic angle of handle. Extra strong. No corners for food remnants to hide and easy to clean.

#### Art.No. 12819


LxWxH 32x9x10cm |  approx. 720 g  
Handle length 14cm



### POTATO MASHER

The distribution of perforations in the two armed Potato Masher is optimized for effortless work. The wide hand guard permits safe and exertion of pressure when mashing. The flat surface of the round base prevents foodstuff from sticking to the utensil.

#### Art.No. 12780 | Ø8.5cm

LxWxH 26.5x9x8.5cm |  approx. 240 g  
Handle length 10cm



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# CLEAN IN SECONDS: SPECIAL KITCHEN TOOLS

## WASHING-UP BRUSH ANTIBACTERIAL

The dishwasher safe and antibacterial Washing-up Brush with its tough polyester bristles cleans dishes effectively and reliably. The brush head is exchangeable.



**Art.No. 12808**  
LxWxH 24.5x6x6.5cm | approx. 130 g  
Handle length 17cm



## REPLACEMENT HEAD FOR WASHING-UP BRUSH ANTIBACTERIAL

For Washing-up Brush antibacterial, Art.No. 12808.



**Art.No. 12809**  
LxWxH 12x6x5cm | approx. 30 g  
 LxWxH 14x6x5.5cm | approx. 45 g



## CERAMIC HOB SCRAPER

The Ceramic Hob Scraper cleans off dried-out food spills from the hob surface with care and efficiency. The mounting screw facilitates blade exchange and allows retraction of blade from a working mode into a safe storage position.



**Art.No. 12830**  
LxWxH 20x5x1.9cm | approx. 165 g  
Handle length 10cm

EU only





## SPECIAL KITCHEN TOOLS: SERVED HOT





### KITCHEN TORCH

Ideal for desserts as well as for vegetables or meat. Adjustable dial for flame regulation (up to 1,300 °C). Topple free base and practical setting for continuous operation (up to 60 minutes). Can be filled with commercially available lighter gas. GS and TÜV approved. With child proof safety switch. Delivery unfilled.

#### Art.No. 12844

LxWxH 16x13x5.2cm |  approx. 260 g

 LxWxH 20x13.5x4.5cm |  approx. 360 g



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128447





### EGG POACHER

For perfectly poached eggs. Made from 18/10 stainless steel with non-stick coating (temperature resistant up to 260 °C). Stable in a water bath.

#### Art.No. 10642 | Ø8cm

LxWxH 15x12.5x8.7cm |  approx. 110 g

 LxWxH 22x9.5x9cm |  approx. 180 g



EU only



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106421





### CHICKEN ROASTER

Ideal for chicken or duck. With 250 ml receptacle to hold marinades or liquid such as beer for flavouring a roast. For use in the oven or with covered barbecues. Easily detachable handle. Four attachment positions. Manufactured entirely in 18/10 stainless steel.

#### Art.No. 12370 | Ø6cm

LxWxH 31.5x12.5x11.5cm |  approx. 340 g

 LxWxH 23x12.5x12cm |  approx. 440 g



EU only -  
available in  
BBQ line



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123701







# KNIVES AND CUTTING UTENSILS

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*They're in our hands*

Sleek and elegant. Sharpness combined with aesthetics. Universal knives with serrated blades, Asian Santoku blades, or the classic chef's knife. With three different series, it's hard to choose. All made of special blade steel and perfectly balanced. Whether it's a classic rivet look or hand-picked woods, all the handles are ergonomically shaped and feel safe in the hand. For cutting small onions, fresh fish fillets or a crusty baguette – there is a wide range containing all the relevant blade forms for those who love knives.

Proper knives deserve to be stored properly – not rattling around in a drawer but stowed safely in a knife block. A block protects your blades from damage and let your knives stay sharp for longer. Plus, you'll love the convenience of having your favourite knife at the ready the instant you need it.

The graters and slicers are just as sharp. Acid-etched and tilted slightly inwards, they can cope with any vegetable and produce smooth and clean cutting results. The new stainless steel handle feels safe in the hand. Thanks to the silicone foot, all the graters remain in position and can be used at any work angle.







# MASTERCLASS Knife series

## Bread Knife

Nothing beats the smell of freshly baked bread at Sunday breakfast. The choice of bread is almost endless in our bakeries. But baking one's own bread or bread rolls is also becoming more popular. Regardless of whether you use spelt, chia seeds, nuts or any other grains, there are no limits to your ideas. The right Bread Knife with a sharp serrated edge cuts through even the thickest of crusts to produce clean slices that you can spread with butter, jam, tomatoes, cucumbers, cheese or hummus for a great start to the day.

### *Serrated*

With a sharp serrated blade that copes with hard crusts too

### *Streamlined*

Blade made of special tempered X50CrMoV15 steel for precise work

### *Pleasant*

Ergonomic handle made of walnut wood with an embossed logo



- Made of X50CrMoV15 tempered special blade steel
- Knife with a serrated blade ideal for bread, bread rolls or baguette, cabbage or pineapple
- Ergonomic handle made of walnut with an embossed logo
- Manual cleaning
- Made in Solingen, Germany


## MASTERCLASS KNIFE SERIES: MADE IN SOLINGEN





### VEGETABLE KNIFE

With straight blade, ideal for precise cutting and chopping of fruits and vegetables.

**Art.No. 12120** | 9cm

LxWxH 20.5x2x1.5cm |  approx. 65 g

 LxWxH 29.5x6.5x2.5cm |  approx. 125 g



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121202




### UTILITY KNIFE SERRATED

All-purpose knife for universal use. Ideally suited for cutting fruits and vegetables with a firm skin. Also cuts hard sausages such as salami or ham into fine slices.

**Art.No. 12121** | 13cm

LxWxH 23.5x2x1.5cm |  approx. 65 g

 LxWxH 29x6.5x2.5cm |  approx. 130 g



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121219





### CARVING KNIFE

For exact slicing and carving of raw and roasted meat and ham. Thanks to the back-pointed blade, it is also ideal for weighing herbs.

**Art.No. 12122** | 18cm

LxWxH 32.5x2.5x2.5cm |  approx. 150 g

 LxWxH 37.5x7.5x3cm |  approx. 245 g



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121226





### CHEF'S KNIFE

Strong, classic knife for every kitchen. For cutting meat, fish, poultry and vegetables. The robust blade is also ideal for chopping and weighing herbs and nuts.

**Art.No. 12123** | 20cm

LxWxH 34.5x4x2.5cm |  approx. 185 g

 LxWxH 37.5x7.5x2.5cm |  approx. 280 g



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121233





### SANTOKU KNIFE

Traditional Asian all-purpose knife for universal use in European kitchens. The sharp blade cuts fine cuts and slices of meat, fish and vegetables.

**Art.No. 12124** | 17cm

LxWxH 31.5x4x2.5cm |  approx. 185 g

 LxWxH 37.5x7.5x3cm |  approx. 270 g



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121240



## MADE IN SOLINGEN: MASTERCLASS KNIFE SERIES

**BREAD KNIFE**

The sharp serrated edge cuts bread, rolls and baguettes into smooth slices. Even breads with hard crusts are cleanly broken open and divided.



**Art.No. 12125** | 20cm

LxWxH 35x3x2.5cm | approx. 175 g

LxWxH 37.5x7.5x3cm | approx. 275 g









# ARTESANO Knife series

## Santoku Knife

The knife with 'three virtues'. A Santoku Knife is a versatile kitchen knife that originates from Asian kitchens. It is used as an all-rounder and is growing in popularity in Europe too. The name stands for good cutting properties when chopping meat, fish and vegetables. The characteristic sharpness of the knife allows wafer-thin cuts when preparing sushi or wok dishes. The knife blade has ridges which ensure that finely cut food does not stick to the blade.



## ARTESANO KNIFE SERIES: WITH MEDITERRANEAN FLAIR


NEW





### VEGETABLE KNIFE

This small, straight blade is great for dicing cucumbers and tomatoes for a Greek salad or slicing courgettes and peppers for an Italian vegetable skillet. It's also fantastic for cutting up figs or plums for a tasty dessert.

**Art.No. 12130** | 9cm

LxWxH 20x2.5x3cm |  approx. 70 g

 LxWxH 28.5x7x2.5cm |  approx. 140 g



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121301


NEW



### CARVING KNIFE

For the best home-cooked meat dishes, start with a high-quality carving knife. The rigid, narrow drop-point blade easily and reliably slices through meat and sausage, as well as meat substitutes.

**Art.No. 12131** | 20cm

LxWxH 34.5x2.6x3cm |  approx. 190 g

 LxWxH 37x7.5x2.5cm |  approx. 280 g



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121318


NEW





### CHEF'S KNIFE

The best assistant to any cook. An indispensable all-purpose knife. With its wide, powerful blade, it cuts effortlessly through meat, fish, poultry or vegetables. Use it to chop nuts and herbs, too.

**Art.No. 12132** | 20cm

LxWxH 34.5x2.5x5cm |  approx. 235 g

 LxWxH 37x7.5x2.5cm |  approx. 325 g



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121325


NEW





### SANTOKU KNIFE

A top performing knife with traditional Asian blade, for finely cutting fish, meat and vegetables. The scalloped edge prevents thin slices from sticking. A must-have for fans of stir-fry and Asian cuisine.

**Art.No. 12133** | 16.5cm

LxWxH 30x2.5x5cm |  approx. 180 g

 LxWxH 37x7.5x2.5cm |  approx. 270 g



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121332


NEW



### BREAD KNIFE

Olive bread or ciabatta with a Mediterranean eggplant spread – an appetiser to die for. With this bread knife, you can slice any bread, roll or baguette like a pro. Its distinctive two-sided serrated edge lets you cut perfectly straight slices, even with hard-crust breads.

**Art.No. 12134** | 22cm

LxWxH 35.5x2.5x4cm |  approx. 180 g

 LxWxH 37x7.5x2.5cm |  approx. 270 g



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121349







KNIFE BLOCKS: CHIC AND SAFELY STOWED


NEW



KNIFE BLOCK MOVE X BLACK

Knife block with an open design for the storage of kitchen knives. It offers space for two large knives, two medium-sized knives and two small knives, plus a sharpening steel or a pair of kitchen scissors. This knife block can be used either upright or lying down. Chic, clean design in black ash wood.

Art.No. 15042

LxWxH 26.1x22.8x22.6cm |  approx. 2 kg  
 LxWxH 30x28x13.5cm |  approx. 2.3 kg


EU only



KNIFE BLOCK MOVE X

Design elm wood knife block for storing kitchen knives. It offers space for two large knives, two medium-sized knives and two small knives, plus a sharpening steel or a pair of kitchen scissors. Simply slide your knives into the slots, and you'll always have your knives ready. This knife block can be used either upright or lying down.

Art.No. 15040

LxWxH 27x23x11cm |  approx. 1.7 kg  
 LxWxH 30x28x13.5cm |  approx. 2.3 kg




knives,  
kitchen  
ready.



KNIFE BLOCK KNIFE X

Shapely knife block with an open, graceful design. Holds two large knives, two medium-sized knives and three small knives, as well as a pair of kitchen scissors. Simply slide your knives into the slots, and you'll always have your knives ready. Indispensable for high-quality kitchenware. This knife block can be used either upright or lying down.

Art.No. 15041

LxWxH 25.1x16.8x23cm |  approx. 1.5 kg  
 LxWxH 27.5x19x28cm |  approx. 2.1 kg

medium-  
sized knives  
d a real





NEW



KNIFE SHARPENER

Even high-quality knives need an occasional touch-up to maintain peak sharpness. Not handy with a chef's steel? Try our knife sharpener. It has expertise built in, so even inexperienced users can keep their knives perfectly sharp. Sharpening head with 3 abrasives. With default sharpening angle. For right-handed or left-handed users.

Art.No. 15045

LxWxH 20x4.5x7.5cm |  approx. 175 g  
 LxWxH 21x5x8cm |  approx. 220 g







## CHOPPING BOARDS AND SURFACES: SOLID BASE



### CUTTING BOARD WITH STAINLESS STEEL HANDLE

Cutting board made of high-quality elmwood with stainless steel handle. The working surface, which drops towards the rear collects liquids residues. The simple displacement of cut food is possible via the stepless front edge. With silicone feet.



#### Art.No. 15032

LxWxH 36x24x3 cm |  approx. 1.2 kg

#### Art.No. 15033

LxWxH 48x32x3.5 cm |  approx. 2.5 kg


EU only



### CUTTING MAT, SET OF 2

Flexible, 2 mm thin, space saving protective mat, for cutting and chopping vegetables, fruit, herbs, meat, cheese or cold cuts. Facilitates filling of pots and bowls. From food safe synthetic material. Non slip reverse side for safe work. Special top surface to help knife blades retain sharpness.

#### Art.No. 15014

LxWxH 35x25x0.2 cm |  approx. 280 g









# Graters and Slicers

## Fine Grater

Spaghetti Pomodoro covered in a spicy Parmesan, finely grated chocolate on a mousse au chocolat, or an Indian curry refined with ginger – no problem with the right grater. The specially designed and etched grating teeth deliver a fine grating result, giving any meal that certain something in an instant. The high-quality stainless steel handle is ergonomically shaped and feels perfect in the hand. The concave shape in combination with smooth upper and lower surfaces optimises the grating process and guarantees effortless, comfortable grating. No more obstacles on your culinary journey around the world.

- Made of 18/10 stainless steel
- Ideally suited for grating Parmesan, spices, chocolate or ginger
- With an ergonomically shaped, high-quality stainless steel handle for perfect handling
- With a hook eyelet for storing in the open kitchen
- Specially etched grating teeth for effortless grating and excellent results
- Concave grating surface with smooth upper and lower surfaces for an optimised grating process
- With a silicone foot for non-slip working in all positions
- Incl. protective cover





## GRATERS AND SLICERS: GRATED AND IN SLICES



### FINE GRATER

Ideal for parmesan, spices, chocolate or ginger. The high-quality, ergonomic stainless steel handle fits perfectly in the hand. The concave surface centres the food. The run-up and run-down areas ensure a smooth workflow. Extra sharp grating edges due to etching technology. Plate and handle from stainless steel 18/10. Incl. protective cover.

**Art.No. 95004**

LxWxH 35.5x8x2cm | approx. 165 g



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950048



### MEDIUM GRATER

Ideal for raw vegetable salads and cheese. The high-quality, ergonomic stainless steel handle fits perfectly in the hand. The concave surface centres the food. The run-up and run-down areas ensure a smooth workflow. Extra sharp grating edges due to etching technology. Plate and handle from stainless steel 18/10. Incl. protective cover.

**Art.No. 95005**

LxWxH 36.5x7.7x2cm | approx. 170 g



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950055



### COARSE GRATER

Ideal for raw food, potatoes and vegetables. The high-quality, ergonomic stainless steel handle fits perfectly in the hand. The concave surface centres the food. The run-up and run-down areas ensure a smooth workflow. Extra sharp grating edges due to etching technology. Plate and handle from stainless steel 18/10. Incl. protective cover.

**Art.No. 95006**

LxWxH 36x7.7x2cm | approx. 170 g



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### ADJUSTABLE V-SLICER

The V-shaped blade is effort saving and gives a clean cut through, even for tomatoes. The high-quality, ergonomic handle lies perfectly in the hand. 5 different settings up to 5 mm. Exchangeable blade. Easy to clean with no corners where residue can build up. Plate and handle from stainless steel 18/10. Incl. Vegetable Grip and protective cover.

**Art.No. 95008**

LxWxH 46x13x3cm | approx. 550 g



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### VEGETABLE GRIP

Quickly processes vegetables up to the bit last. The vegetable grip fits well in the hand and facilitates safe and quick preparation.

**Art.No. 95044**

LxWxH 13.5x11x6.2cm | approx. 100 g

LxWxH 18.5x17x6.2cm | approx. 110 g



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950444



## GRATED AND IN SLICES: GRATERS AND SLICERS

### JULIENNE SLICER

The slicer cuts vegetables into strips in the julienne style. The high-quality, ergonomic handle fits perfectly in the hand. The interchangeable insets produce strips of different sizes. A third inset with no separating blade produces whole slices. Plate and handle from stainless steel 18/10. All three insets included. Incl. protective cover.

**Art.No. 95007**

LxWxH 43.5x10x3.5cm |  approx. 470 g



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### MULTIFUNCTIONAL GRATER



The perfect solution for all cases, in elegant design. The multi grater combines fine and coarse grater as well as a slicer in one device and offers the right function for every purpose. Silicone feet enable non-slip working in all positions. The slicer can be removed for cleaning. Made from stainless steel. Incl. protective cover.

**Art.No. 95009**

LxWxH 25x9.5x9.5cm |  approx. 360 g



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### SPAETZLE GRATER

Perfect for preparing a German "Spaetzle" dish in the Allgaeu regional style. Consists of two parts: the grater base and the sliding funnel from synthetic material. The conical shape of the funnel facilitates quick work and complete processing of the dough. Easy to clean.

**Art.No. 95030**

LxWxH 40.5x12x7.3cm |  approx. 357 g




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### GOURMET SLICER

Ideal for truffles, mushrooms, parmesan cheese as well as radishes. The delicious tubers can be cut into wafer-thin slices using it. The sharp blade is adjustable and can be set to achieve the desired cutting thickness for other specialities as well. The food grip/hand guard ensures safe slicing even of small pieces.

**Art.No. 12742**

LxWxH 27.5x6.7x4.4cm |  approx. 245 g

Handle length 10cm




4





### FOOD GRIP/HAND GUARD

Food Grip from hardwearing synthetic material. Food for grating is firmly held by burls on the lower surface and can be safely processed to the last bit. For use with all Graters and Slicers (except Julienne Slicer Art.No. 95007; in that case the Vegetable Grip Art.No. 95044 is recommended).

**Art.No. 95035**

LxWxH 12x8x2.2cm |  approx. 45 g

 LxWxH 12x8x2.2cm |  approx. 50 g



4





## GRATERS AND SLICERS: GRATED AND IN SLICES



### NUTMEG GRATER

Noble nutmeg grater in modern design. For grating fresh nutmeg or peeled ginger. The sharp grater blades guarantee an effective, fine result. Whole nuts can be stored inside the grater. Small brush for cleaning is hidden in the lid. Includes protective cover.

#### Art.No. 95068

LxWxH 18x2.7x3cm |  approx. 130 g



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950680





### CHEESE MILL

Cheese Mill with sharpened grating plates for fast and efficient grating of cheese or chocolate. Different grating insets available: fine, medium. Stainless steel housing can be opened for easy cleaning.

#### Art.No. 16684

LxWxH 15.5x6x11.7cm |  approx. 400 g

 LxWxH 16.5x6.5x12cm |  approx. 480 g



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### GRATING INSET MEDIUM

For Cheese Mill Art. No. 16684. The perfect extra for the Cheese Mill with fine Grating Inset: Medium Grating Inset for cheese and chocolate flakes.

#### Art.No. 16685

LxWxH 15.5x9.6x5.9cm |  approx. 142 g

 LxWxH 16.5x10.5x6.5cm |  approx. 200 g



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166852

## GRATED AND IN SLICES: GRATERS AND SLICERS



### FINE GRATER CLASSIC

Fine Grater made from high-quality stainless steel. The slicing teeth are specially sharpened and are ideal for hard cheese, lemons, nutmeg, and much more. Sturdy design due to the high material thickness of work surface and frame. The seamless laser welding of frame and grating surface prevents edges to trap residue.

**Art.No. 95020**

LxWxH 42x11.5x4.2cm | approx. 280 g



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### MEDIUM GRATER CLASSIC

Medium fine grating surface, ideal for firmer vegetables such as cucumbers, carrots, beetroot, but also cheese and chocolate. Specially sharpened slicing teeth. Sturdy design due to the high material thickness of work surface and frame. The seamless laser welding of frame and grating surface prevents edges to trap residue.

**Art.No. 95021**

LxWxH 42x11.5x4.2cm | approx. 280 g



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### COARSE GRATER CLASSIC

For potatoes, beetroot, red cabbage and everything that needs to be grated a bit coarser. Specially sharpened slicing teeth. Sturdy design due to the high material thickness of work surface and frame. The seamless laser welding of frame and grating surface prevents edges to trap residue.

**Art.No. 95022**

LxWxH 40.5x11.5x4.2cm | approx. 280 g



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### SLICER CLASSIC

For slicing cucumber, potatoes, mushrooms etc. With the laterally positioned adjusting screw, slicing thickness can be selected from five positions. The slicer can be safely stored with the cutter set to closed position. Blade exchangeable.

**Art.No. 95028**

LxWxH 42x12.5x3.5cm | approx. 372 g



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## WORKING AND STORAGE

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*Always in view but safely stored away*

RÖSLE stainless steel bowls and containers are real multi-talents. Whether they're used as salad bowls, dip bowls, for herbs and spices, for nuts and olives with a cocktail, decorative fruit bowls or mixing bowls for baking. In other words: It is hard to imagine life without the classic RÖSLE bowl, whether it's for serving at the table or preparing and storing food. There are also matching glass lids with a silicone edge for all bowl sizes, which protects the content with an aroma-proof seal. This allows flour, muesli, herbs, baking ingredients and spreads to be stacked easily in the fridge or kitchen cabinets. The contents are visible at all times thanks to the glass lid.

Stainless steel is also odourless and tasteless, and can be filled over and over again with different foods. The options are limitless here – sweet or spicy, creamy or liquidised. Our stainless steel can cope with anything. Cleaning afterwards in the dishwasher is also child's play, without any loss of shape or colour.





# Bowls

## Salad Spinner with glass lid

Salads are great. They are tasty, versatile, fresh and also healthy. Whether your salad is a side dish with a nice steak or a main dish in its own right, the sky's the limit for your culinary ideas. To ensure green leaves remain crisp until it's time to serve them, they should be dried first before spices and dressing are added. The Salad Spinner carries out this task. Put the salad leaves into the spinner basket, close the lid, spin with the crank and the salad is ready in an instant. Dressings do not become watery, the salad remains fresh and crisp and can be enjoyed with tomatoes, cucumbers, courgettes, chicken or fruits as you like.



- Salad Spinner comprising bowl, lid, basket insert and rotating plate
- Original RÖSLE Bowl made of stainless steel Ø 24 cm
- Tempered glass lid with silicone seal
- Crank drive for efficient spinning
- With brake function
- Simple operation, with no great force required
- Lid can be removed completely for cleaning
- Dishwasher-safe





## BOWLS: WELL SHAPED



### DEEP BOWL

Decorative bowl suitable both for serving at the table as well as for preparation and storage of foodstuffs. With pouring rim to facilitate pouring of liquids.

DESIGN FORM  
PLUS '94

**Art.No. 15668** | Ø8cm

LxWxH 8.7x8.7x5.5cm | Content 0.2l | approx. 105 g



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**Art.No. 15672** | Ø12cm

LxWxH 12.8x12.8x7.8cm | Content 0.7l | approx. 230 g



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**Art.No. 15676** | Ø16cm

LxWxH 17x17x10cm | Content 1.6l | approx. 390 g



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**Art.No. 15680** | Ø20cm

LxWxH 21.3x21.3x12.5cm | Content 3.1l | approx. 600 g



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**Art.No. 15684** | Ø24cm

LxWxH 25.3x25.3x14.8cm | Content 5.4l | approx. 840 g



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**Art.No. 15688** | Ø28cm

LxWxH 29.5x29.5x17.2cm | Content 8.5l | approx. 1.1 kg



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### BOWL SET 3 PIECES

Set with three beautifully shaped bowls, which are equally suitable for serving at the table as for preparing and storing food. With pouring rim for better pouring of liquids. Ø 16, 20, 24 cm.

**Art.No. 15700**

LxWxH 28x26x15.5cm | approx. 2.2 kg



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### SALAD SPINNER WITH GLASS LID

Consisting of stainless steel bowl, basket, turnable and shatterproof glass lid. Minimum effort needed during skidding due to crank drive, with brake function. Can be completely dismantled for cleaning. Bowl can also be used for serving on the table.



**Art.No. 15695** | Ø24cm

LxWxH 27x26x18.5cm | Content 5.4l | approx. 1.7 kg

LxWxH 27x27x20cm | approx. 2 kg



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# Jars and Mills

## Spice Mill stainless steel

Spices are the key ingredient in every type of cooking. They can turn the most common dishes into your own unique culinary creation. Herbs and spices don't just affect our taste buds. They also engage with our sense of smell and even our state of mind as we associate tastes and aromas with memories of people and places. Salty smells can be reminiscent of grilled fish by the seaside. The playful tickle of pepper in your nose could evoke fun memories of cooking with friends. The taste of fresh mint tea brings back chilly winter days, and the scent of a well-seasoned steak is guaranteed to make one think longingly of their grill. The RÖSLE spice grinder is great for creating perfect moments like these – hot, mild or just full of flavour!

- Spice Mill made from stainless steel 18/10 and glass
- With robust ceramic grinder
- Five grinding degree levels, adjustable from very fine to coarse
- For grinding of coarse salt or peppercorns, and all kinds of dry spices
- Easy to refill
- Handcleaning



*Hard*

Sturdy ceramic grinding mechanism for coarse salt, peppercorns or your own spice mixtures

*Flexible*

Five grinding degree levels from very fine to coarse

*Chic*

Tasteful stainless steel & glass combination

*Practical*

Large opening for easy filling






## FRESH AND SPICY: MILLS AND MORTARS

### SPICE MILL

In stainless steel look, ceramic grinding mechanism with five grinding degree levels, from very fine to coarse. For coarse salt or peppercorns as well as dried spices, e.g. allspice, caraway or anise, and ideal for your own spice mixtures; easy to refill at the bottom. The grinding mechanism at the head of the mill prevents spice residues on the table.

**Art.No. 16574** | Ø6cm

LxWxH 18x6x6cm |  approx. 280 g

 LxWxH 22x7x7cm |  approx. 335 g





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### MORTAR

Ideal for herbs, spices /spice blends, curry pastes or pestos. Anti-slip base made of foam rubber for a secure position and scratch protection for sensitive work surfaces. Made from granite. Incl. pestle.

**Art.No. 12978** | Ø10.5cm

LxWxH 14x14x8cm | Content 0.34l |  approx. 2.3 kg

 LxWxH 15x15x14cm |  approx. 2.5 kg



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# Strainers, Colanders and Funnels

## Foldable Colander

Every kitchen needs a sieve or colander. But where to put them in the kitchen when space is tight? Our foldable Colander is the clever solution to this problem. The silicone walls can be folded easily and the Colander stored compactly in no time at all. After use, the Colander can be folded and placed in the dishwasher, then taken out, still folded, and stored tidily away. Problem solved.



- Colander made of 18/10 stainless steel and silicone
- For sieving vegetables and pasta and washing lettuce
- The high, even perforations on the side guarantee that water drains off quickly
- With foldable silicone side walls
- Space-saving storage
- Can be cleaned in the dishwasher when folded




## STRAINERS: THE RIGHT MESH



### TEA STRAINER FINE MESH

With its fine mesh this utensil is perfect for straining freshly brewed tea. With round handle and hanging ring.

**Art.No. 95248** | Ø8cm


LxWxH 20x8x5cm | Content 0.7l |  approx. 55 g  
Mesh width 0.3mm



### KITCHEN STRAINER FINE MESH

Thanks to its fine mesh this utensil is perfect for straining, passing or blanching as well as for dusting with icing sugar and sifting flour. With round handle and hanging ring.

**Art.No. 95252** | Ø12cm

LxWxH 29x12x7cm | Content 0.25l |  approx. 150 g  
Mesh width 0.5mm


**Art.No. 95256** | Ø16cm

LxWxH 37.5x16x11cm | Content 0.6l |  approx. 250 g  
Mesh width 0.5mm

**Art.No. 95260** | Ø20cm

LxWxH 41.5x20x14cm | Content 1.25l |  approx. 330 g  
Mesh width 0.5mm

**Art.No. 95264** | Ø24cm

LxWxH 50x24x15cm | Content 2l |  approx. 480 g  
Mesh width 0.5mm



### KITCHEN STRAINER COARSE MESH

For straining, cleaning salad or vegetables and passing of fruit and soups. Oils and liquids quickly drain away through the coarse mesh. With round handle and hanging ring.

**Art.No. 95270** | Ø20cm

LxWxH 41.5x20x9cm | Content 1.25l |  approx. 345 g  
Mesh width 1.6mm





## THE RIGHT MESH: STRAINERS

### TEA STRAINER FINE MESH CLASSIC

With its fine mesh this utensil is perfect for straining freshly brewed tea. With practical wire handle.



**Art.No. 95158** | Ø8cm

LxWxH 21x8x5cm | Content 0.07l | approx. 45 g

Mesh width 0.3mm



### KITCHEN STRAINER FINE MESH CLASSIC

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. With practical wire handle.



**Art.No. 95162** | Ø12cm

LxWxH 27.2x12x7cm | Content 0.25l | approx. 100 g

Mesh width 0.5mm



**Art.No. 95166** | Ø16cm

LxWxH 33x16x10cm | Content 0.6l | approx. 190 g

Mesh width 0.5mm



**Art.No. 95170** | Ø20cm

LxWxH 41.5x20x13.5cm | Content 1.25l | approx. 280 g

Mesh width 0.5mm



**Art.No. 95174** | Ø24cm

LxWxH 48x24x9.5cm | Content 2l | approx. 350 g

Mesh width 0.5mm



### KITCHEN STRAINER COARSE MESH CLASSIC

For straining, cleaning salad or vegetables and passing of fruit and soups. Oils and liquids quickly drain away through the coarse mesh. With practical wire handle.



**Art.No. 95190** | Ø20cm

LxWxH 41x20x9cm | Content 1.25l | approx. 290 g

Mesh width 1.6mm



## STRAINERS: THE RIGHT MESH



### CONICAL STRAINER

For straining sauces or soups and for quick warming and rinsing. Very finely perforated all over, with wide rest and sturdy handle.

DESIGN  
PLUS

**Art.No. 23218** | Ø18cm

LxWxH 41x19.5x16cm | Content 1.5l | approx. 390 g  
Hole-Ø 1mm



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232182



### CHINOIS STRAINER WITH GAUZE INSET

Extra strong manufacture, completely from 18/10 stainless steel with robust side handle.

**Art.No. 24100** | Ø25cm

LxWxH 46.5x24.5x18.5cm | Content 2.8l | approx. 630 g



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241009



### AROMA EGG

Herbs and spices can be cooked compactly in the pot, allowing their delicate taste to unfold. When cooking time comes to an end, the aroma egg and its contents are simply taken out of the pot using the handle. Thanks to its size, the aroma egg can also be used as a tea egg in cups and glasses.



**Art.No. 12213** | Ø4.5cm

LxWxH 4.6x4.6x9.2cm | Content 0.03l | approx. 45 g  
 LxWxH 5x5x13.5cm | approx. 58 g



EU only



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### HERB SHOWER WITH CHOPPING KNIFE

Allows fresh herbs to be conveniently washed and cut compactly in one product. The perforation allows the water to drain off directly. The chopping knife can be cleverly stowed away in the handle and easily attached if required. The ergonomic handle fits perfectly in the hand.

**Art.No. 12212** | Ø8cm

LxWxH 7.7x7.7x22cm | approx. 250 g  
 LxWxH 8x8x19cm | approx. 300 g

EU only



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122124



COLANDERS: STABLE OR FOLDABLE



FOLDABLE COLANDER BLACK

For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Silicone side walls allow easy folding for space-saving storage and cleaning in the dishwasher. Three burls in the base provide a steady rest position.

Art.No. 16124 | Ø24cm  
LxWxH 32.5x25.5x10.5cm | Content 3.4l |  approx. 460 g



CONICAL COLANDER

For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position.

Art.No. 16024 | Ø24cm  
LxWxH 32.5x25.6x11cm | Content 3.4l |  approx. 445 g

Art.No. 16028 | Ø28cm  
LxWxH 36.5x29.5x12.5cm | Content 5.5l |  approx. 580 g



EU only



COLANDER WITH BEADED EDGE

For straining, draining and washing larger quantities. Perforations over the side and base ensure quick and efficient drainage. With two side handles.

Art.No. 23120 | Ø40cm  
LxWxH 44.5x40x22cm | Content 11.8l |  approx. 1.4 kg



EU only



## TO THE POINT: FUNNELS

### CONFECTIONERY FUNNEL

Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles (Ø 4 mm and Ø 6 mm) . Without nozzle: 11 mm. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble.






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162298

**Art.No. 16229** | Ø19cm

LxWxH 25x23x19cm | Content 1.2l |  approx. 795 g

 LxWxH 23.5x22.5x20.5cm |  approx. 1.2 kg



### FUNNEL

Conical form with side handle and removable sieve inset.

EU only



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240989

**Art.No. 24098** | Ø12cm

LxWxH 15x12.8x11.5cm |  approx. 120 g





# Mechanical Kitchen Appliances

## Passetout/Foodmill with supplementary handle

The food mill goes by many names and has been a favourite with home cooks for ages. If you're looking to liven up your meal plan with something fresh and home-made, or if you like to make your own preserves, you're sure to enjoy this little gadget. Typically used for mashing and sieving fruits and vegetables, it also works as a spätzle maker. Use it for tasty soups and silky mashed potatoes or shake things up with some tangy sauces or spicy chutneys. The food mill is also great for making home-made apple sauce, fruit juice or baby food. Perhaps its most popular use is for mashing berries such as blackberries and raspberries to make jam, since the sieve insert nicely retains the seeds. Get creative and come up with your own unique flavours using organic ingredients or ones from your own garden.



- Passetout/Foodmill made of 18/10 stainless steel
- Stable three-point support for secure hold on pot or bowl
- Flat design, also works well with shallow containers
- With additional handle
- Ergonomic knob, jointless one-piece design
- Incl. two sieve inserts 1 mm and 3 mm; 2 mm, 4 mm and 8 mm sieve inserts sold separately
- Can be disassembled for cleaning
- Dishwasher-safe: Food mill bowl and sieve insert
- Cleaning by hand: Crank component

## MECHANICAL KITCHEN APPLIANCES: HAND-MADE



### POTATO RICER

For producing fine mashed potatoes. Optimized distribution of pressure guarantees effort-less work. Support structure for non-slip rest on a bowl or pot rim. Slanted bowl for convenient filling.

**Art.No. 16285** | Ø9.5cm

LxWxH 34.5x9.5x13.5cm | approx. 670 g

LxWxH 35x13x10cm | approx. 850 g



EU only



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162854



### MULTI-CUTTER

Patented cutting mechanism with two moving blades for chopping herbs, fruit and vegetables. One tug activates the patented drive mechanism which rotates the cutting blades seven times. Includes basked inset for spin-drying herbs. Ergonomic handle. Anti-slip provision in receptacle base. Lid manufactured from stainless steel.

**Art.No. 16272** | Ø13cm

LxWxH 13x13x12cm | Content 0.6l | approx. 615 g

LxWxH 15.5x14x16cm | approx. 840 g



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### BOWL WITH STORAGE LID

For Multi-Cutter Art.No. 16272. The Bowl with Storage Lid from shock and scratch proof synthetic material is an ideal accessory for the Multi-Cutter. The non-slip base provides a firm and topple free stand. With the storage lid and its ventilation valve, food can be stored and kept fresh in a refrigerator.

**Art.No. 16273** | Ø13cm

LxWxH 13x13x9.5cm | Content 0.6l | approx. 165 g



EU only



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### PASSETOUT/FOOD MILL WITH SUPPLEMENTARY HANDLE

The Food Mill with its sturdy stainless steel construction is designed to meet the demands required by milling and processing. Sits on 3 rests that ensure stable positioning. With additional supplementary handle. Comes with Sieve Disc of 1 and 3 mm.

**Art.No. 16252** | Ø22cm

LxWxH 44.5x23.5x20cm | Content 3.1l | approx. 1.4 kg

LxWxH 45x28x14cm | approx. 2 kg



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## HAND-MADE: MECHANICAL KITCHEN APPLIANCES

### SIEVE DISC 1 MM

For Passetout/Food Mill with supplementary handle Art.No. 16252. For fine sauces as well as for fruit jellies and juices from fruit or berries with small seeds.



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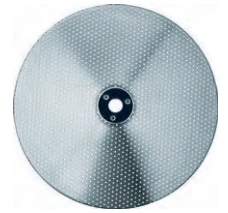
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**Art.No. 16265** | Ø14cm

LxWxH 13.5x13.5x1.7cm | approx. 75 g

Hole-Ø 1mm



### SIEVE DISC 2 MM

For Passetout/Food Mill with supplementary handle Art.No. 16252. For processing and passing of creamy soups, fine purée and sauces.



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162663

**Art.No. 16266** | Ø14cm

LxWxH 13.5x13.5x1.5cm | approx. 70 g

Hole-Ø 2mm



### SIEVE DISC 3 MM

For Passetout/Food Mill with supplementary handle Art.No. 16252. For processing and passing of thick vegetable soups and purée of a thicker consistency.



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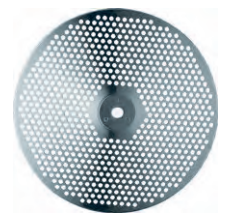
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**Art.No. 16267** | Ø14cm

LxWxH 13.5x13.5x1.7cm | approx. 60 g

Hole-Ø 3mm



### SIEVE DISC 4 MM

For Passetout/Food Mill with supplementary handle Art.No. 16252. For preparation of spaetzle from light dough or apple purée.



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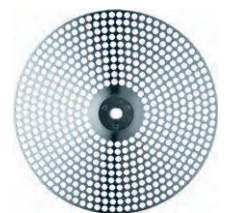
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**Art.No. 16268** | Ø14cm

LxWxH 13.5x13.5x1.7cm | approx. 60 g

Hole-Ø 4mm



### SIEVE DISC 8 MM

For Passetout/Food Mill with supplementary handle Art.No. 16252. For preparation of spaetzle from heavy dough.



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162694

**Art.No. 16269** | Ø14cm

LxWxH 13.5x13.5x1.7cm | approx. 75 g

Hole-Ø 8mm



MEASURING DEVICES: PRECISE MEASUREMENT



DIGITAL SCALE WITH SLIDE MECHANISM

Weighing surface made of 18/10 stainless steel. Slide mechanism for turning on and off. Load capacity up to 5 kg, LCD Display, with Tare and adding functions. Measure units g / oz / lb / ml / fl'oz. Automatic shut-off after 5 minutes. Incl. batteries.



Art.No. 16232

LxWxH 20x17.5x2cm | approx. 620 g  
 LxWxH 21x20x4cm | approx. 780 g

EU only



GOURMET THERMOMETER

Features an illuminated digital temperature display and measures in both Celsius and Fahrenheit in a range from -40 °C to +200 °C. For quick measuring of temperatures, e.g. when roasting and deep-frying, preparing infant food as well as for wine and tea.

Art.No. 16245

LxWxH 22.7x2x1.7cm | approx. 30 g  
 LxWxH 23x5.5x3cm | approx. 40 g



ROASTING THERMOMETER DIGITAL

For determining the ideal core temperature for five different types of meat. A second sensor measures the oven temperature. Measuring range -20 °C to +250 °C. Display languages selectable from German, English or French. Cable length of probe: 1 m.

Art.No. 16283

LxWxH 18x4.7x2cm | approx. 145 g  
 LxWxH 23.5x7.5x3cm | approx. 200 g

EU only





PRECISE MEASUREMENT: MEASURING DEVICES

COFFEE MEASURE

Standart measure for ground coffee, approx. 7 g.



Art.No. 95153 | Ø3.8cm  
LxWxH 17.5x3.8x2.5cm | Content 0.19l | approx. 30 g



MEASURING JUG

Various sizes, completely from 18/10 stainless steel with wire handle, high polish outer finish, matt inner. Markings displayed on outside and inside, with pouring rim.



Art.No. 24037 | Ø9cm  
LxWxH 11.5x13x8.8cm | Content 0.5l | approx. 180 g

Art.No. 24038 | Ø11cm  
LxWxH 14x11x16cm | Content 1l | approx. 280 g





# COOKING UTENSILS

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*Home-made tastes better*

The best parties always end up in the kitchen. And we always start in the kitchen. Who doesn't like to taste what's in the pan or peer over the cook's shoulder to see what it is that's making that lovely sizzling sound? No matter what the occasion is or who you're cooking for, you always need a pot or a pan. Pots and pans are our long-standing companions, friends from the kitchen that are always used whenever there are hungry mouths to feed. Depending on your preference, you can fry food in the aluminium pan, boil it in the stainless steel pot or roast it in the iron pan.

Home-cooked food usually tastes better, and you know what ingredients are used. This is the way to put quality on the table. Pots and pans are part of the basic equipment that every kitchen needs. You can choose between the SILENCE® PRO, CHARM oder EXPERTISO series, because anyone who cooks needs pots and pans.

And new in the line-up: Pots and pans made of recycled aluminium. In the age of microplastics in the oceans and efforts to find practical and clever ways to reuse materials, RÖSLE has decided to further expand the CADINI series. The pot and pan bodies are made of 100% recycled aluminium. Using recycled aluminium requires only a fraction of the energy it takes to produce these items from raw materials. 100% RÖSLE. 100% sustainable.







# Stainless steel series SILENCE® PRO

SILENCE® PRO – it is what it sounds like. The latest generation of our beloved SILENCE® series leaves nothing to be desired. The main attraction is the pot lid, which offers total comfort and everything the modern chef needs from a pot. The silicone rim on the handles and lid not only protect you from heat, they also let you drain water without using a strainer. Place the lid on with a slight gap to pour off a lot of water all at once. Or leave the lid flush with the top to drain small vegetables, etc. And with the thumb supports on the glass lid, you won't even need a pot holder. We've even solved the eternal question of where to set the lid down while you're cooking - just attach it to the handle on the side. Even condensation is efficiently collected. Simply excellent design.

## *Clever*

The silicone jacket protects the sides of the lid and handles from high heat

## *Tidy*

The lid can be hung from the handle to keep your countertop and your dining table more tidy and spacious; even condensation is efficiently collected

## HIGH CASSEROLE SILENCE® PRO



reddot winner 2021



## *Airy*

The cleverly domed lid vents and diverts steam and allows you to drain off any excess water

The silicone rim offers two draining functions:

- ❶ *Lid slightly open:*  
rapid draining, e.g. boiled potatoes
- ❷ *Lid fully closed:*  
draining small items



- Cookware made of 18/10 stainless steel, combined with tempered glass and silicone
- With high-quality 2-tone polished finish: matt with highly polished rim
- With integrated scale
- Enclosed sandwich base with 5 mm aluminium core, ideal for maintaining heat, as well as fast and even heat distribution
- Tempered glass pot lid allows you to see inside and keep an eye on what you're cooking
- Pot lids temperature resistant up to 160 °C

- Featuring an innovative lid with silicone rim
- The silicone jacket protects the sides of the lid and handles from high heat and prevents the lid from rattling
- Vaulted lid allows steam to run off
- Perfect steam release with integrated downdraft extractors
- Dishwasher-safe
- Suitable for the following types of cooker:  
Electric, ceramic, gas, induction and oven





## SILENCE® PRO SERIES: BRILLIANT AND UNIQUE

NEW



### LOW CASSEROLE

A must-have for searing and braising meat, e.g. goulash or beef roulades, vegetables or for savoury sauces. The stewing pan is lower than a cooking pot and is guaranteed to give you even heat distribution as well as easy handling. Innovative glass lid with silicone, temperature resistant up to 160 °C. With integrated scale.

**Art.No. 91959** | Ø20cm / Bottom Ø18.8cm  
LxWxH 30.3x21.5x14.6cm | Content 2.9l | approx. 1.8 kg  
 LxWxH 33.8x22.5x14cm



4

004293

919595



### HIGH CASSEROLE

Universal pot for searing meat and cooking dumplings, vegetables, pasta and soups. The high sides keep grease and other liquids from spraying out. Comes in three sizes for cooking a lot or a little. Innovative glass lid with silicone, temperature resistant up to 160 °C. With integrated scale.

**Art.No. 91961** | Ø16cm / Bottom Ø15cm  
LxWxH 25.5x17x15.5cm | Content 1.9l | approx. 1.4 kg  
 LxWxH 29x19x15cm | approx. 1.8 kg

**Art.No. 91962** | Ø20cm / Bottom Ø19cm  
LxWxH 30x21.5x17cm | Content 3.5l | approx. 1.9 kg  
 LxWxH 34x23x17cm | approx. 2.4 kg

**Art.No. 91964** | Ø24cm / Bottom Ø22.8cm  
LxWxH 34.5x25.5x19.1cm | Content 5.8l | approx. 2.4 kg  
 LxWxH 36x26.9x18cm



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919618



4

004293

919625



4

004293

919649

NEW



### STOCK POT

For lots of guests and large portions. The stock pot and soup pot offer enough space for dumplings, stews, party favourites like chili con/sin carne or even the occasional mulled wine. A special pot for special company. Innovative glass lid with silicone, temperature resistant up to 160 °C. With integrated scale.

**Art.No. 91963** | Ø24cm / Bottom Ø22cm  
LxWxH 34x25x25cm | Content 8.7l | approx. 2.7 kg  
 LxWxH 36.5x27x24.5cm | approx. 3.5 kg



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919632



### COOKWARE SET, 4 PIECES

Whether it's a quick one-pot pasta dish, meatballs in tomato sauce or a hot veggie curry, nothing stands between you and your culinary desires with these high casseroles Ø 16, 20 and 24 cm and the sauté pan Ø 16 cm. Innovative glass lids with silicone, temperature resistant up to 160 °C. With integrated scale.

**Art.No. 91965**  
 LxWxH 55x31x25cm | approx. 7.8 kg



EU only



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919656





## SILENCE® PRO SERIES: BRILLIANT AND UNIQUE

NEW



### COOKWARE SET, 5 PIECES

Comprises three cooking pots sized Ø 16, 20 and 24 cm, Ø 20 cm stewing pan and the Ø 16 cm sauté pan. There's no limit to what you can conjure up in the kitchen with this elegantly designed pot set. Innovative glass lids with silicone, temperature resistant up to 160 °C. With integrated scale.

**Art.No. 91966**

📦 LxWxH 55x31x31 cm | 🏠 approx. 9.7 kg



EU only





## BRILLIANT AND UNIQUE: SILENCE® PRO SERIES



### SAUTÉ PAN

Extremely versatile and an all-rounder in the kitchen. Just as good for heating up leftovers or preparing spicy sauces as it is for cooking puddings and porridges. The long handle also offers an innovative storage solution for kitchen utensils. With integrated scale. Temperature resistant up to 200 °C.



4

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919601

**Art.No. 91960** | Ø16cm / Bottom Ø14.8cm

LxWxH 35x17.5x9cm | Content 1.4l | approx. 950 g

LxWxH 37x18.5x9.5cm | approx. 1.3 kg



### FRYING PAN

The classic pan for searing steaks, etc. You also get an ideal roasting set for conjuring up the perfect gravy. With silicone jacketed, ergonomically designed stainless steel handle, incl. shelf for utensils. Temperature resistant up to 200 °C.



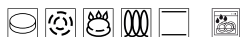
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919755

**Art.No. 91975** | Ø28cm / Bottom Ø22.6cm

LxWxH 50.5x29.5x9.5cm | Content 3.3l | approx. 1.5 kg



### FRYING PAN WITH PRORESIST NON-STICK COATING

Must-have pan for fluffy egg dishes, tender vegetables or breaded foods, as well as gentle searing with minimal oil. With ProResist premium non-stick coating with incorporated silicon carbide particles for a particularly hard surface. Enables the use of stainless steel kitchen utensils in the pan. Temperature resistant up to 200 °C.



4

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919700

**Art.No. 91970** | Ø20cm / Bottom Ø15cm

LxWxH 39x21.5x8cm | Content 1.4l | approx. 1.1 kg



4

004293

919717

**Art.No. 91971** | Ø24cm / Bottom Ø19cm

LxWxH 47x25.5x10cm | Content 2.2l | approx. 1.2 kg



4

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919724

**Art.No. 91972** | Ø28cm / Bottom Ø22.6cm

LxWxH 51x29.5x10cm | Content 3.3l | approx. 1.5 kg



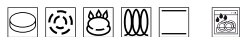
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004293

919731

**Art.No. 91973** | Ø32cm / Bottom Ø26.5cm

LxWxH 60x33.5x10cm | Content 4.4l | approx. 2.2 kg



*Unbeatable*

The **ProResist** premium non-stick coating with incorporated silicon carbide particles offers a particularly hard surface and allows the use of stainless steel kitchen utensils in the pan



*Convenient*

The silicone-coated handle of this pan even holds on to your utensils for you

*Comfortable*

Ergonomic handle with silicone coating, temperature resistant up to 200 °C



## SILENCE® PRO SERIES: BRILLIANT AND UNIQUE



### CRÊPES PAN WITH PRORESIST NON-STICK COATING

For sweet desserts or hearty combinations. Whether classic with cinnamon and sugar, with chocolate, as crêpes suzettes or with ham and cheese. With ProResist premium non-stick coating with incorporated silicon carbide particles for a particularly hard surface. Enables the use of stainless steel kitchen utensils in the pan. Temperature resistant up to 200 °C.

**Art.No. 91979** | Ø28cm / Bottom Ø25cm  
LxWxH 51.5x29.5x10cm | approx. 1.6 kg



4

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919793



### SERVING PAN WITH PRORESIST NON-STICK COATING

The perfect pan for casseroles and stir-fried noodles or vegetables. Makes an elegant serving pan, too. With ProResist premium non-stick coating with incorporated silicon carbide particles for a particularly hard surface. Enables the use of stainless steel kitchen utensils in the pan. Temperature resistant up to 200 °C.

**Art.No. 91976** | Ø24cm / Bottom Ø18.5cm  
LxWxH 35x25.5x7.5cm | Content 2.3l | approx. 1.2 kg  
 LxWxH 36.8x26.3x8cm | approx. 1.5 kg

**Art.No. 91977** | Ø28cm / Bottom Ø22cm  
LxWxH 39x29.5x9.5cm | Content 4.5l | approx. 1.6 kg  
 LxWxH 40x30.5x10cm | approx. 2.1 kg



4

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4

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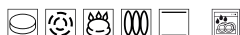
919779



### AROMA STEAMER WITH PRORESIST NON-STICK COATING

For cooking tender vegetables, soft dumplings and succulent poultry. With ProResist premium non-stick coating with incorporated silicon carbide particles for a particularly hard surface. Enables the use of stainless steel kitchen utensils. With glass lids. Temperature resistant up to 160 °C. Including lid thermometer, grate and silicone pad.

**Art.No. 91978** | Ø28cm / Bottom Ø22cm  
LxWxH 39x29.5x9cm | Content 4.5l | approx. 3 kg  
 LxWxH 39x30x9.5cm | approx. 3.8 kg



4

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919786

# BRILLIANT AND UNIQUE: SILENCE® PRO SERIES



## SPLATTER GUARD

Made from stainless steel 18/10, with steam-outlet elevations and silicone edge, heat resistant up to 220 °C. Suitable for all frying, braising and serving pans, pots and bowls with diameter 24 and 28 cm. The elevations ensure an optimum steam outlet, condensation water escapes, a crispy frying result is guaranteed.



**Art.No. 91512** | Ø30cm  
 LxWxH 29.5x29.5x5.5cm | approx. 580 g  
 LxWxH 32x30x6.5cm | approx. 835 g



## GLASS LID MADE FROM BOROSILICATE

Suitable for roasting and serving pans with diameter 24, 28 and 32 cm. Temperature resistant up to 260 °C, not sensitive to changes in temperature. Thanks to their height, they offer sufficient space even for large roasts. With ergonomic stainless steel handle.



**Art.No. 91491** | Ø24cm  
 LxWxH 25.5x25.5x8.5cm | approx. 1 kg  
 LxWxH 28x26.5x9cm | approx. 1.3 kg



**Art.No. 91492** | Ø28cm  
 LxWxH 29.3x29.3x9.5cm | approx. 1.5 kg  
 LxWxH 32x30.5x10cm | approx. 1.8 kg



**Art.No. 91502** | Ø32cm  
 LxWxH 33.5x33.5x10cm | approx. 2 kg  
 LxWxH 36x35x11cm | approx. 2.4 kg



EU only







# Aluminium series CADINI



You'll love the easy-to-use pots and pans of the CADINI series for the way they cook, fry and braise – and for how they're manufactured. The pot and pan bodies are 100% recycled aluminium. It's environmentally friendly and sustainable but also naturally food-safe and made to our usual high standards of quality. Aluminium can be recycled endlessly while maintaining the same quality of material. Using recycled aluminium requires only a fraction of the energy it takes to produce these items from raw materials. That puts less strain on our environment. The thick bottom and the solid pan sides made of cast aluminium ensure perfect heat distribution and storage. This also indirectly reduces energy consumption. Add resilient *ProResist* non-stick coating, and even sticky foods are easy to prepare. Features a full-surface induction bottom but can also be used on conventional cookers and cleaned in the dishwasher. If you need to dispose of a pot or pan, the aluminium can be recycled again.

## *Crystal clear*

Glass lid made of sturdy borosilicate; withstands temperature changes

## HIGH CASSEROLE CADINI WITH PRORESIST NON-STICK COATING

## *ProResist*

Die Robuste, mit eingearbeiteten Silicium-carbid-Partikel, zur Verwendung von Edelstahl-Küchenhelfern

## *Straightforward*

Made of recycled aluminium, fully coated, totally dishwasher-safe

## *Full-surface*

Heats up more quickly thanks to full-surface induction bottom and dishwasher-safe

## *Clever*

Sturdy and flexible ergonomic silicone handles for better gripping and carrying, resistant to temperatures up to 200 °C

- Cast aluminium cookware with *ProResist* non-stick coating
- Temperature resistant on the cooker (up to 260 °C) and in the baking oven (up to 260 °C or up to 230 °C with lid)
- Pot and pan bodies made of 100% recycled aluminium: environmentally friendly, durable, food-safe
- The material can also be recycled after disposal

- Heats up more quickly thanks to full-surface induction bottom and dishwasher-safe
- Glass lid made of sturdy borosilicate, resistant to temperatures up to 230 °C, withstands temperature changes
- Made in Italy
- Suitable for the following types of cooker: Electric, ceramic, gas, induction and oven





## CADINI SERIES: RECYCLED AND DURABLE

NEW



### HIGH CASSEROLE WITH PRORESIST NON-STICK COATING

High-quality cooking pot with ProResist premium non-stick coating. Integrated silicon carbide particles let you use stainless steel utensils. Thanks to the even heat conduction from the bottom to the sides, cooking vegetables and thick soups or even warming up last night's leftovers is easy and energy-efficient. Incl. ergonomic silicone handles.

**Art.No. 91761** | Ø20cm / Bottom Ø13cm  
LxWxH 28.5x22.8x15.5cm | Content 2.9l | approx. 1.8 kg  
 LxWxH 27.5x23.6x14cm

**Art.No. 91762** | Ø24cm / Bottom Ø17cm  
LxWxH 33x26.5x18cm | Content 3.9l | approx. 2.5 kg  
 LxWxH 29.5x29.5x13.5cm



EU only



NEW



### FRYING PAN WITH PRORESIST NON-STICK COATING

For the delicious preparation of all favourite dishes. Lightly sticky fried foods such as fresh fish, vegetables or loose pastries are particularly successful. With ProResist premium non-stick coating with incorporated silicon carbide particles for a particularly hard surface. Enables the use of stainless steel kitchen utensils in the pan.

**Art.No. 91753** | Ø20cm / Bottom Ø14cm  
LxWxH 40x21x7.4cm | Content 1.1l | approx. 858 g

**Art.No. 91754** | Ø24cm / Bottom Ø18cm  
LxWxH 44x25.5x8cm | Content 1.8l | approx. 1.2 kg

**Art.No. 91755** | Ø28cm / Bottom Ø20.5cm  
LxWxH 48.3x29.5x8.6cm | Content 2.4l | approx. 1.5 kg

**Art.No. 91756** | Ø32cm / Bottom Ø21.5cm  
LxWxH 52x33x9.5cm | Content 3.4l | approx. 1.8 kg



NEW



### SERVING PAN WITH PRORESIST NON-STICK COATING

Freshly prepared and piping hot on the table. It's no problem with our new serving pan. Great for comforting hash browns or classic mac and cheese. With ProResist premium non-stick coating with incorporated silicon carbide particles. Enables the use of stainless steel kitchen utensils. Incl. ergonomic silicone handles.

**Art.No. 91759** | Ø28cm / Bottom Ø19.5cm  
LxWxH 37.5x30.6x8.3cm | Content 3.5l | approx. 1.6 kg  
 LxWxH 31.2x30.9x8.9cm



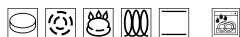
NEW



### WOK PAN WITH PRORESIST NON-STICK COATING

Lean meat, fresh scampi, crisp vegetables – even at frying temperatures, food that is continually stirred and tossed in a stir-fry pan retains vitamins and nutrients. Thanks to the ProResist non-stick coating, you won't have to deal with any burnt-on bits. Served with sweet and sour or peanut sauce, it's just like eating at your favourite Asian restaurant.

**Art.No. 91757** | Ø32cm / Bottom Ø14.5cm  
LxWxH 55x33.5x12cm | Content 4.7l | approx. 1.6 kg



EU only



## RECYCLED AND DURABLE: CADINI SERIES

### ERGONOMIC SILICONE HANDLES, SET OF 2

Ergonomic handles made CADINI cooking pots and serving pans super comfortable to work with. The sturdy and flexible handles allow for better gripping and carrying. Resistant to temperatures up to 200°C.

**NEW**



**Art.No. 91488**



### SPLATTER GUARD



Made from stainless steel 18/10, with steam-outlet elevations and silicone edge, heat resistant up to 220 °C. Suitable for all frying, braising and serving pans, pots and bowls with diameter 24 and 28 cm. The elevations ensure an optimum steam outlet, condensation water escapes, a crispy frying result is guaranteed.



**Art.No. 91512** | Ø30cm

LxWxH 29.5x29.5x5.5cm | approx. 580 g

LxWxH 32x30x6.5cm | approx. 835 g



### GLASS LID MADE FROM BOROSILICATE

Suitable for roasting and serving pans with diameter 24, 28 and 32 cm. Temperature resistant up to 260 °C, not sensitive to changes in temperature. Thanks to their height, they offer sufficient space even for large roasts. With ergonomic stainless steel handle.



**Art.No. 91491** | Ø24cm

LxWxH 25.5x25.5x8.5cm | approx. 1 kg

LxWxH 28x26.5x9cm | approx. 1.3 kg



**Art.No. 91492** | Ø28cm

LxWxH 29.3x29.3x9.5cm | approx. 1.5 kg

LxWxH 32x30.5x10cm | approx. 1.8 kg



**Art.No. 91502** | Ø32cm

LxWxH 33.5x33.5x10cm | approx. 2 kg

LxWxH 36x35x11cm | approx. 2.4 kg



**EU only**





# Iron series 1888

Professional and gourmet chefs know the secret of iron pans. They are ideal for quick searing and are ideal for the perfect steak. Thanks to a high proportion of steel which gives them excellent thermal conductivity. In addition to good heat performance, they shine with minimum energy consumption and a long lifetime. The coating which develops over time acts as a natural seasoning. And so each of these high-quality forged iron pans is unique.

## FRYING PAN 1888 WROUGHT-IRON

*Proven*

Perfect for generations for  
frying and roasting

*Solid*

Welded flat hook  
handle

*Robust*

Original and indestructible, made of  
scratch and cut-resistant iron

*Sovereign*

Iron pans can be use on  
all types of cooker, in the oven  
and on the grill

- Classic frying pan made of forged steel also suitable for serving
- Welded flat hook handle
- Pan with Ø 28cm available in two rim heights
- Characteristic surface structure with corrosion protection resulting from forging
- Very good heat transfer properties
- Perfect for fried potatoes, potato pancakes and quickly fried meat
- Clean up with a damp cloth
- Allow to dry well and rub with oil
- Made in Germany
- For use on the grill, cooker (electric, ceramic, gas and induction) and in the oven







1888 SERIES: TRADITIONAL IN IRON




FRYING PAN WROUGHT-IRON

Rustic, wrought-iron frying pan with welded hook handle, even suitable for open fires and barbecues. Can also be used as a serving pan. The massive material allows the use on open fire and on grills.

**Art.No. 95724** | Ø24cm / Bottom Ø18cm  
LxWxH 46.5x24x13cm | Content 0.75l |  approx. 1.2 kg

**Art.No. 95728** | Ø28cm / Bottom Ø21cm  
LxWxH 52.5x28x14cm | Content 1.25l |  approx. 1.5 kg

**Art.No. 95729** | Ø28cm / Bottom Ø20cm  
LxWxH 51.5x28x18cm | Content 2l |  approx. 1.7 kg







# Spare Parts and Accessories

## Spare Parts and Accessories

RÖSLE articles are durable. And we're proud of it. Because our articles are designed and produced for day-to-day use. They aim to help you in the kitchen and make home cooking fun. If a blade does become blunt or you lose a lid, we have a range of matching spare parts and accessories.



*Wiry*  
Replacement wires  
for Cheese Slicer



*Fresh*  
Replacement blade  
for Swivel Peeler

*Sharp*  
Replacement blade  
for V-Slicer



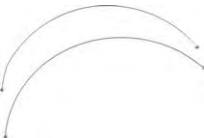
For more spare parts and accessories, visit [www.roesle.com](http://www.roesle.com).

SPARE PARTS AND ACCESSORIES: REPAIRED AND REPLACED



**REPLACEMENT BLADE WITH 2 SCREWS**  
For swivel Peeler Art.No. 12732, 12734, 12735.

**Art.No. 95979**  
LxWxH 5x0.7x0.1cm | approx. 2 g



**REPLACEMENT WIRES**  
For Cheese Slicer Art.No. 12723.

**Art.No. 96075**  
LxWxH 25x0.2x0.2cm  
 LxWxH 12x10.5x0.2cm | approx. 4 g



**REPLACEMENT BLADE WITH 4 SCREWS**  
For V-slicer Art.No. 95008, 95095.

**Art.No. 96015**  
LxWxH 7.6x7.6x0.1cm | approx. 12 g



**REPLACEMENT BLADE WITH 2 SCREWS**  
For Julienne Slicer Art.No. 95007, 95031, 95063.

**Art.No. 95936**  
LxWxH 7.2x2.5x0.1cm | approx. 10 g



**REPLACEMENT BLADE WITH 2 SCREWS**  
For Gourmet Slicer Art.No. 12742.

**Art.No. 95978**  
LxWxH 5x2x0.1cm | approx. 8 g





## REPAIRED AND REPLACED: SPARE PARTS AND ACCESSORIES


### REPLACEMENT BLADE WITH 2 SCREWS

For Adjustable Slicer Art.No. 95028.



4

#### Art.No. 95941

LxWxH 7.2x2.5x0cm |  approx. 12 g


### REPLACEMENT HEAD FOR WASHING-UP BRUSH ANTIBACTERIAL


For Washing-up Brush antibacterial, Art.No. 12808.



4

#### Art.No. 12809

LxWxH 12x6x5cm |  approx. 30 g

 LxWxH 14x6x5.5cm |  approx. 45 g



### ERGONOMIC SILICONE HANDLES, SET OF 2

Ergonomic handles made CADINI cooking pots and serving pans super comfortable to work with. The sturdy and flexible handles allow for better gripping and carrying. Resistant to temperatures up to 200°C.



4

#### Art.No. 91488



# RÖSLE and the Allgäu region

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## The perfect symbiosis.

We trace our roots back to the Allgäu region. Since 1888, our family company has been headquartered in the Bavarian town of Marktoberdorf. Right in the heart of the Allgäu region. This is the place where we devote ourselves to developing the utensils, pots and grills now so prized around the world.

Wherever we go with our products, our home remains in Bavaria, in the Allgäu region.

Our partnership with Allgäu GmbH is another nod to our native region and is also an important way to support this growing business location.

RÖSLE is an attractive employer, committed to helping the region and socially involved. Every year, we offer apprenticeships to young people, giving them the opportunity to train at an international company and lay the groundwork for a promising career.

The Allgäu is known for combining innovation with a love of local tradition.

The positive image that the Allgäu brand has achieved in tourism has largely spread to businesses and products in the Allgäu region. Since the establishment of Allgäu GmbH in 2011 and the introduction of the Allgäu brand as a seal of sustainability and quality, the company has been joined by over 500 partners. RÖSLE is one of them.

The Allgäu brand is more than its own logo. It also has an authentic yet pioneering story behind it. Allgäu GmbH have developed their own cross-sector standards of quality and adopted a harmonious, uniform brand image. The Allgäu region is a business and holiday location that is home to a wide variety of industries. Yet Allgäu GmbH has found a common set of values for all of them that gives the Allgäu brand its distinctive and forward-thinking character, even as its roots remain firmly planted.

This is what binds us so closely and makes us proud to be part of this excellent partnership.



[www.allgaeu.de](http://www.allgaeu.de)

