

Catalog

2023

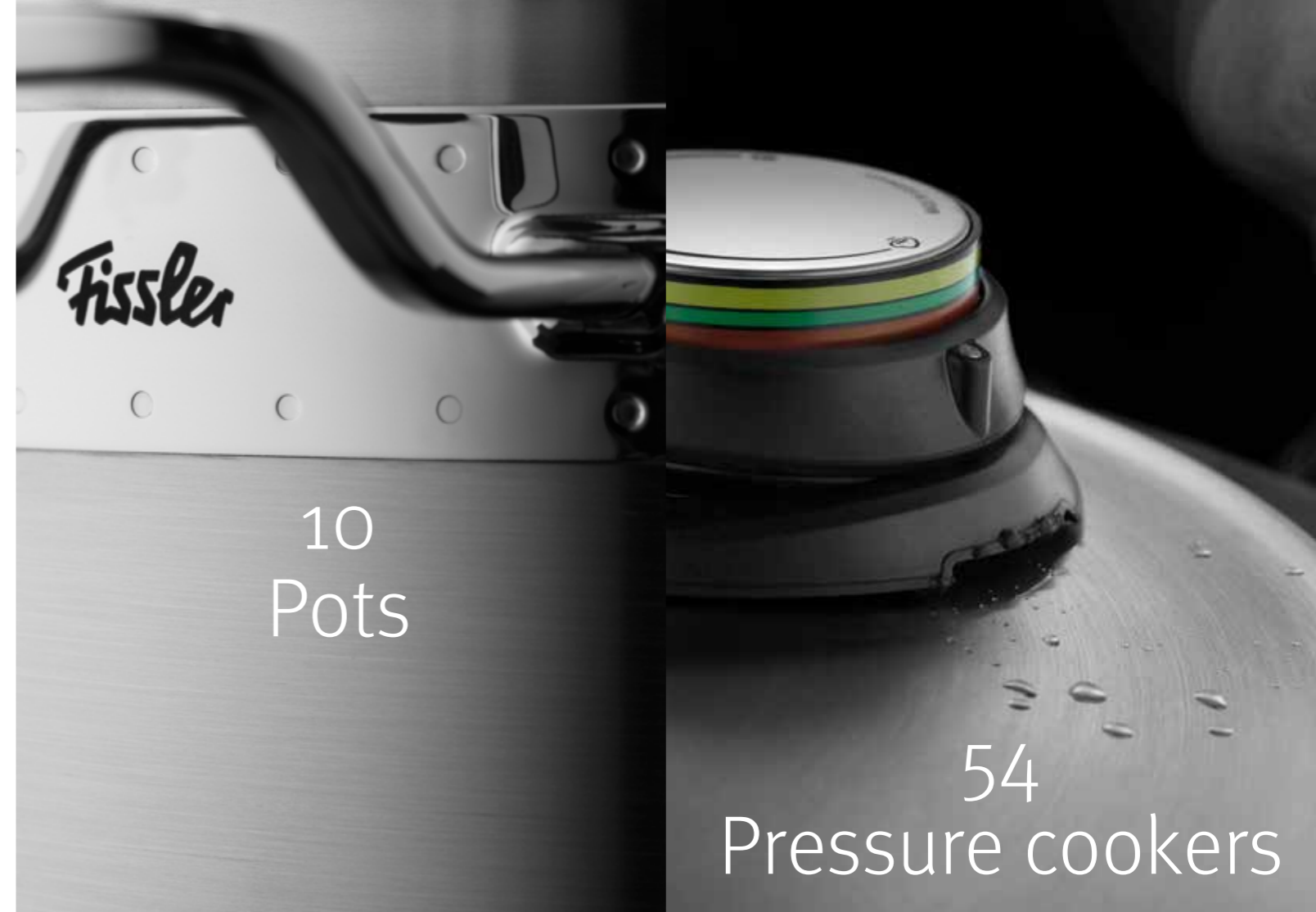


Fissler

Made in Germany
Since 1845.

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10
Pots

54
Pressure cookers



82
Pans

124
Woks

A photograph of a man and a woman sitting at a dinner table. The man, in the center, is smiling broadly and holding two wine glasses filled with white wine. The woman, on the left, is also smiling and looking towards the man. The table is set with plates, glasses, and a lit candle. The background is softly blurred, showing a restaurant or dining room setting with warm lighting.

Cooking is appreciation.
For the cook, the ingredients and
the people we cook for.



Scan the code to watch
the video



Appreciation. Made in Germany.

Made in Germany – to us it means creating lasting value.

With our unique combination of leading technology, craftsmanship and premium materials we craft the finest cookware. Since 1845 to be precise.

In every curve, edge and surface we celebrate our experience and passion. We are proud of the fact that some of our employees have been working at Fissler for over 30, some even over 40 years - just like their parents and grandparents before them. This has allowed us to develop ideas and enrich our know-how across generations leading to Fissler's legacy of innovations.

As a family-owned business, however, Made in Germany also means to maintain our production site in Germany. Since its foundation in Idar-Oberstein in 1845 by Carl Philipp Fissler, Fissler has been deeply rooted in the region of Rhineland-Palatinate. It is here where we manufacture our own tools, train future generations, continue to innovate and ensure perfect quality.

From our home we come to yours: inspiring and empowering passionate cooks around the world. Crafting premium cookware in appreciation for the best ingredients, the cook and the special moments with the people we cook for.

Fissler. Finest Cookware. #madeforwhatmatters



Scan the code to watch the video

“Simple ingredients, brilliantly prepared. This makes for good cooking.”

The ‘Posthotel Alexander Herrmann’ is located in a historic half-timbered house in Wirsberg in idyllic Bavaria. It is also home to the gourmet restaurant of the same name which earned Alexander Herrmann two stars from Guide Michelin. Despite haute cuisine and all his accolades, the popular top chef has a clear view when it comes to cooking:

“Good cooking is the result of uncompromising reduction to the essential. We live in a time when there is too much of everything. And every day new trends are emerging. What gets left behind? The real and true, quality and reliability, and in particular, appreciation.”

For Alexander Herrmann, cooking is all about focusing on what is essential, and above all, it is about appreciation expressed through cooking; appreciation for the ingredients, friends, and guests he cooks for as a host.

And it is exactly this philosophy of appreciation that Alexander Herrmann and Fissler have been sharing for a long time.

“I visited Fissler manufacturing site in Idar-Oberstein for the first time 20 years ago. It was a revelation for me, to see the passion and precision that goes into making pots and pans. You need empathy and love for the ingredients. This helps you create great meals at home. But when you are cooking with the finest ingredients you should prepare them with the best cookware.”

“In my experience, the most extraordinary dishes are prepared with as few ingredients as possible – and with the right tools. It’s not the latest technology that is important but the right one.”

Fissler makes finest cookware to inspire and excite passionate cooks – our way to express appreciation; appreciation for top chefs like Alexander Herrmann as well as for ambitious amateur chefs, for valuable ingredients and special moments with the people we cook for.

“The most extraordinary dishes are prepared with as few ingredients as possible – and with the right tools.”

2-star Michelin chef Alexander Herrmann



Scan the code to watch the video





Fissler

Pots in detail



	STOVE TYPE		RANGE		MATERIAL		HANDLES			
	Suitable for all types of stovetops	CookStar® base	Sets	Individual units	18/10 stainless steel, polished	18/10 stainless steel, satin-finished	Stay-Cool metal handles	Stainless steel handles w/ silicone heat buffers	Stainless steel handles	Plastic handles
Original-Profi Collection®	••	•	•	••		•	•		•	
Intensa®	••	•	•	•	•					•
Bonn	••		•	•	•		•			
Viseo®	••		•	•		•			•	
Hamburg	••		•	•		•			•	
San Francisco	••		•	•		•			•	
Copenhagen	••		•		•				•	
Häppchen	••			•	•				•	

LID				OTHER							Warranty (in years)*	Made in Germany
Metal lid	Premium glass lid	Condensate-Plus function	Draining function/hook-in function	Integrated measurement markings	Oven suitability	Pouring rim	Stackable	Dishwasher suitability				
•	•	•		••	••	••		••	15	•		
•			•	•		••	•	••	10	•		
	•			•	•	•		••	3	•		
	•			•	•	•		••		•		
	•			•	•	•		••		•		
	•			•		•		••				
	•			•	•	•		••				
	•				•	•		••	3			



LEGEND:
 •• VERY SUITABLE
 • SUITABLE

*For detailed information on our warranties, please go to page 152.

Original-Profi Collection®

The Original-Profi Collection® is one of the world's most successful cookware lines and a true icon of design.

Chef's quality and clever details make cooking an experience. Made in Germany from up to 90% recycled stainless steel, the Original-Profi Collection® is both, extremely durable and sustainable.

The versatile collection offers the right pots and pans for every cooking purpose and helps to master every task.



Scan the code to watch the video



reddot winner 2022



Original-Profi Collection®

Country of origin	Chef's quality – made in Germany
Warranty	15-year warranty*
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Metal lid with Fissler Condensate-Plus function for juicier and tastier dishes / Durable glass for energy-saving full-view cooking
Pouring rim	Extra-large pouring rim for convenient and precise pouring of liquids without spills
Handles	Ergonomic Fissler Stay-Cool metal handles for a pleasant grip temperature
Measurement markings	Measurement markings in liters and quarts
Oven suitability	Original-Profi Collection® with metal lids – suitable for oven use at up to 230 °C (450 °F) / with glass lids – oven use at up to 180 °C (350 °F)
Dishwasher suitability	Dishwasher safe

*For detailed information on our warranties, please go to page 152.

Original-Profi Collection®

Product benefits

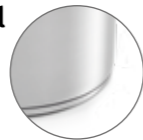
Condensate-Plus function

The slightly concave shape of the Original-Profi Collection® metal lid allows steam to drip back into the pot, making the dishes juicier and tastier.



Up to 90% recycled 18/10 stainless steel

Sustainably made from up to 90% recycled stainless steel to last for generations.



Measurement markings in liters and quarts

Integrated measurement markings make it easy to measure liquids.



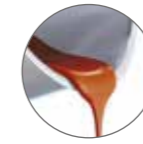
15-year warranty

Highly durable, with a 15-year warranty.*



Extra-large pouring rim

Extra-large pouring rim for convenient and precise pouring of liquids without spills.



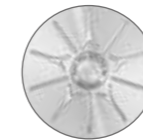
Stay-Cool metal handles

The ergonomic Fissler Stay-Cool metal handles fit perfectly in your hand and ensure a pleasant grip temperature.



Exclusive CookStar® base

The energy-efficient Fissler CookStar® base is suitable for all types of stovetops, including induction, and ensures optimal heat distribution.



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.



Original-Profi Collection®



5-piece set with saucepan

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	4,0 l
Stew pot	24 cm ø	6,3 l
Casserole	20 cm ø	2,6 l
Saucepan w/o lid	16 cm ø	1,4 l

Item no. 084-128-05-000/0



5-piece set with pan

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	4,0 l
Stew pot	24 cm ø	6,3 l
Saucepan w/o lid	16 cm ø	1,4 l
Pan w/o lid	24 cm ø	2,0 l

Item no. 084-378-05-000/0



5-piece set with serving pan

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	4,0 l
Stew pot	24 cm ø	6,3 l
Saucepan w/o lid	16 cm ø	1,4 l
Serving pan w/o lid	24 cm ø	2,0 l

Item no. 084-388-05-001/0



5-piece set

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	4,0 l
Stew pot	24 cm ø	6,3 l
Casserole	20 cm ø	2,6 l
Serving pan w/o lid	28 cm ø	3,0 l

Item no. 084-388-05-000/0



4-piece set

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	4,0 l
Stew pot	24 cm ø	6,3 l
Saucepan w/o lid	16 cm ø	1,4 l

Item no. 084-128-04-000/0



3-piece set

Stew pot	20 cm ø	4,0 l
Saucepan w/o lid	16 cm ø	1,4 l
Pan w/o lid	24 cm ø	2,0 l

Item no. 084-378-03-000/0



3-piece set

Stew pot	20 cm ø	4,0 l
Casserole	20 cm ø	2,6 l
Saucepan w/o lid	16 cm ø	1,4 l

Item no. 084-128-03-000/0





Stew pot

16 cm ø 2,1 l
20 cm ø 4,0 l
24 cm ø 6,3 l
28 cm ø 10,0 l

Item no. 084-128-16-000/o
Item no. 084-128-20-000/o
Item no. 084-128-24-000/o
Item no. 084-128-28-000/o



High stew pot

20 cm ø 5,2 l
24 cm ø 9,1 l
28 cm ø 14,0 l

Item no. 084-118-20-000/o
Item no. 084-118-24-000/o
Item no. 084-118-28-000/o



Casserole

16 cm ø 1,4 l
20 cm ø 2,6 l
24 cm ø 4,6 l

Item no. 084-138-16-000/o
Item no. 084-138-20-000/o
Item no. 084-138-24-000/o



Saucepan without lid

16 cm ø 1,4 l

Item no. 084-158-16-100/o



Saucepan with metal lid

16 cm ø 1,4 l

Item no. 084-158-16-000/o



Conical pan

20 cm ø 1,9 l

Item no. 084-148-20-100/o



Round roaster with high-dome lid

28 cm ø 4,8 l

Item no. 084-588-28-000/o



Wok with metal lid

30 cm ø 4,1 l

Item no. 084-888-30-000/o



Serving pan 18/10 stainless steel

24 cm ø 2,0 l
28 cm ø 3,0 l

Item no. 084-388-24-100/o
Item no. 084-388-28-100/o



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

24 cm ø 2,0 l
28 cm ø 3,0 l

Item no. 084-388-24-000/o
Item no. 084-388-28-000/o



Pan

24 cm ø 2,0 l
28 cm ø 3,0 l

Item no. 084-378-24-100/o
Item no. 084-378-28-100/o



Multistar

20 cm ø 6,0 l

Item no. 084-108-20-000/o



Milk pot

16 cm ø 1,4 l

Item no. 084-198-16-100/o



Steamer inset for pots

20 cm ø
24 cm ø
28 cm ø

Item no. 084-788-20-000/o
Item no. 084-788-24-000/o
Item no. 084-788-28-000/o



High-dome lid for pans and serving pans

24 cm ø
28 cm ø

Item no. 084-388-24-200/o
Item no. 084-388-28-200/o





**6-piece set
with glass lids**

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	4,0 l
Stew pot	24 cm ø	6,3 l
Casserole	20 cm ø	2,6 l
Conical pan	20 cm ø	1,9 l
Steamer inset	20 cm ø	

Item no. 084-779-06-000/0



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



**5-piece set
with glass lids**

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	4,0 l
Stew pot	24 cm ø	6,3 l
Casserole	20 cm ø	2,6 l
Saucepan w/o lid	16 cm ø	1,4 l

Item no. 084-129-05-000/0



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



**5-piece set
with glass lids**

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	4,0 l
Stew pot	24 cm ø	6,3 l
Casserole	20 cm ø	2,6 l
Serving pan w/o lid	24 cm ø	2,0 l

Item no. 084-389-05-000/0



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



Stew pot

16 cm ø	2,1 l
20 cm ø	4,0 l
24 cm ø	6,3 l

Expected to be available
from February 2023

Item no. 084-129-16-000/0



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

Item no. 084-129-20-000/0



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

Item no. 084-129-24-000/0



4 0 0 9 2 0 9 3 9 8 1 0 5



Casserole

20 cm ø	2,6 l
24 cm ø	4,6 l

Expected to be available
from February 2023

Item no. 084-139-20-000/0



4 0 0 9 2 0 9 3 9 8 1 2 9

Item no. 084-139-24-000/0



4 0 0 9 2 0 9 3 9 8 1 1 2

Intensa®

The Intensa® cookware line appeals with its sophisticated design and innovative details.

Made in Germany from up to 90% recycled stainless steel, the Intensa® line is highly durable. Practical details such as the draining function, the integrated lid holder and its space-saving stackability make for an effortless and joyful cooking experience.



Intensa®

Country of origin	Made in Germany
Warranty	10-year warranty on stainless steel parts*
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Polished stainless steel
Surface interior	Finely polished stainless steel
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Metal lid with convenient draining function, especially well suited for downdraft extractors
Pouring rim	Extra-large pouring rim for convenient and precise pouring of liquids without spills
Handles	Extra-wide ergonomic plastic handles with convenient hook-in function for the lid
Measurement markings	Measurement markings in liters
Oven suitability	Not suitable for oven use
Dishwasher suitability	Dishwasher safe

*For detailed information on our warranties, please go to page 152.

Intensa®

Product benefits

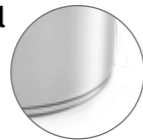
Metal lid with draining function

A gentle turn of the lid makes it very easy to pour off liquids. The draining function also allows for controlled evaporation on stovetops with downdraft extractors.



Up to 90% recycled 18/10 stainless steel

Sustainably made from up to 90% recycled stainless steel to last for generations.



Measurement markings in liters

Integrated measurement markings make it easy to measure liquids.



10-year warranty

Durable, with a 10-year warranty on stainless steel parts.*



Extra-large pouring rim

Extra-large pouring rim for convenient and precise pouring of liquids without spills.



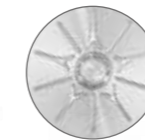
Ergonomic handles with hook-in function

Extra-wide ergonomic plastic handles with convenient hook-in function for the lid.



Space-saving conical shape

Thanks to their conical shape, Intensa® pots are stackable to save space.



Exclusive CookStar® base

The energy-efficient Fissler CookStar® base is suitable for all types of stovetops, including induction, and ensures optimal heat distribution.



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.



*For detailed information on our warranties, please go to page 152.

Intensa®

Especially well suited for downdraft extractors.



5-piece set

Stew pot	16 cm ø	1,9 l
Stew pot	20 cm ø	3,2 l
Stew pot	24 cm ø	5,1 l
Casserole	20 cm ø	2,3 l
Saucepan w/o lid	16 cm ø	1,4 l

Item no. 016-118-05-000/0



Bonn

Made in Germany from up to 90% recycled stainless steel, the Bonn line delivers proven Fissler quality and functionality.

The premium glass lid allows for energy-saving full-view cooking and is ovenproof up to 180 °C (350 °F). Silicone rings on the stainless steel handles act as heat buffers to keep the handles on the stovetop pleasantly cool.



Bonn

Country of origin	Made in Germany
Warranty	3-year warranty on stainless steel parts*
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Polished stainless steel
Surface interior	Finely polished stainless steel
Base	Fissler Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Premium glass lid for energy-saving full-view cooking, ovenproof up to 180 °C (350 °F)
Pouring rim	Large pouring rim for convenient and precise pouring of liquids without spills
Handles	Stainless steel handles with silicone heat buffers to keep them cool
Measurement markings	Measurement markings in liters
Oven suitability	Suitable for oven use at up to 180 °C (350 °F)
Dishwasher suitability	Dishwasher safe

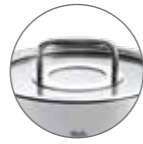
*For detailed information on our warranties, please go to page 152.

Bonn

Product benefits

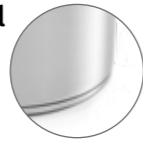
Premium glass lid

Made of premium glass, the lid allows for energy-saving full-view cooking and is ovenproof up to 180 °C (350 °F).



Up to 90% recycled 18/10 stainless steel

Proven Fissler quality – made in Germany from up to 90% recycled stainless steel.



Measurement markings in liters

Integrated measurement markings make it easy to measure liquids.



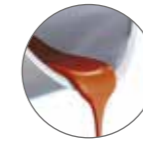
3-year warranty

3-year warranty on stainless steel parts*.



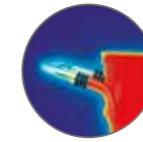
Large pouring rim

Large pouring rim for convenient and precise pouring of liquids without spills.



Stainless steel handles with silicone heat buffers

Silicone rings on the stainless steel handles act as heat buffers to keep the handles on the stovetop pleasantly cool.



Superthermic base

The Superthermic base is suitable for all types of stovetops, including induction, and ensures even heat distribution.



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.



*For detailed information on our warranties, please go to page 152.

Bonn



5-piece set

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	3,6 l
Stew pot	24 cm ø	5,7 l
Casserole	20 cm ø	2,4 l
Saucepan w/o lid	16 cm ø	1,4 l

Item no. 086-112-05-000/0



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



Stew pot

16 cm ø	2,1 l
20 cm ø	3,6 l
24 cm ø	5,7 l

Item no. 086-112-16-000/0



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

Item no. 086-112-20-000/0



4 0 0 9 2 0 9 3 6 3 5 6 1

Item no. 086-112-24-000/0



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



Casserole

20 cm ø	2,4 l
24 cm ø	3,9 l

Item no. 086-122-20-000/0



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

Item no. 086-122-24-000/0



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



Saucepan without lid

16 cm ø	1,4 l
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Item no. 086-152-16-100/0



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



Viseo®

With their satin-finished surface, the pots of the Viseo® cookware line add a stylish touch.

Made in Germany from up to 90% recycled stainless steel, their sophisticated functions prove to be a strong plus in everyday use.

Measurement markings make it easy to measure liquids. The large pouring rim ensures convenient and precise pouring of liquids without spills. Made of premium glass, the lid allows for energy-saving full-view cooking and is ovenproof up to 180 °C (350 °F).



Viseo®

Country of origin	Made in Germany
Warranty	-
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Fissler Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Premium glass lid for energy-saving full-view cooking, ovenproof up to 180 °C (350 °F)
Pouring rim	Large pouring rim for convenient and precise pouring of liquids without spills
Handles	Stainless steel handles
Measurement markings	Measurement markings in liters
Oven suitability	Suitable for oven use at up to 180 °C (350 °F)
Dishwasher suitability	Dishwasher safe

Viseo®

Product benefits

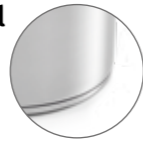
Premium glass lid

Made of premium glass, the lid allows for energy-saving full-view cooking and is ovenproof up to 180 °C (350 °F).



Up to 90% recycled 18/10 stainless steel

Proven Fissler quality – made in Germany from up to 90% recycled stainless steel.



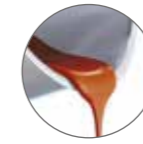
Measurement markings in liters

Integrated measurement markings make it easy to measure liquids.



Large pouring rim

Large pouring rim for convenient and precise pouring of liquids without spills.



Stainless steel handles

Handles made of polished stainless steel.



Superthermic base

The Superthermic base is suitable for all types of stovetops, including induction, and ensures even heat distribution.



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.



Viseo®



5-piece set

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	3,6 l
Stew pot	24 cm ø	5,7 l
Casserole	20 cm ø	2,4 l
Saucepan w/o lid	16 cm ø	1,4 l

Item no. 084-117-05-000/0



Stew pot

16 cm ø	2,1 l
20 cm ø	3,6 l
24 cm ø	5,7 l

Item no. 084-117-16-001/0



Item no. 084-117-20-001/0



Item no. 084-117-24-001/0



Casserole

20 cm ø	2,4 l
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Item no. 084-127-20-001/0



4-piece set

Stew pot	16 cm ø	2,1 l
Stew pot	20 cm ø	3,6 l
Stew pot	24 cm ø	5,7 l
Casserole	20 cm ø	2,4 l

Item no. 084-117-04-000/0



Saucepan without lid

16 cm ø	1,4 l
---------	-------

Item no. 084-157-16-101/0



Hamburg

The Hamburg cookware line provides proven Fissler quality made in Germany from up to 90% recycled stainless steel at an attractive price.

Integrated measurement markings make it easy to measure liquids. The premium glass lid allows for energy-saving full-view cooking and is ovenproof up to 180 °C (350 °F).



Hamburg

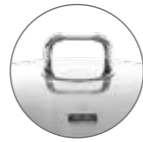
Country of origin	Made in Germany
Warranty	-
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Fissler Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Premium glass lid for energy-saving full-view cooking, ovenproof up to 180 °C (350 °F)
Pouring rim	Large pouring rim for convenient and precise pouring of liquids without spills
Handles	Handles made of polished stainless steel
Measurement markings	Measurement markings in liters
Oven suitability	Suitable for oven use at up to 180 °C (350 °F)
Dishwasher suitability	Dishwasher safe

Hamburg

Product benefits

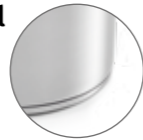
Premium glass lid

Made of premium glass, the lid allows for energy-saving full-view cooking and is ovenproof up to 180 °C (350 °F).



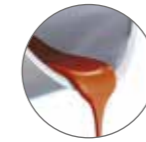
Up to 90% recycled 18/10 stainless steel

Proven Fissler quality – made in Germany from up to 90% recycled stainless steel.



Measurement markings in liters

Integrated measurement markings make it easy to measure liquids.



Large pouring rim

Large pouring rim for convenient and precise pouring of liquids without spills.



Stainless steel handles

Handles made of polished stainless steel.



Superthermic base

The Superthermic base is suitable for all types of stovetops, including induction, and ensures even heat distribution.



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.

Hamburg



5-piece set

Stew pot	16 cm ø	1,9 l
Stew pot	20 cm ø	3,6 l
Stew pot	24 cm ø	5,7 l
Casserole	20 cm ø	2,4 l
Saucepan w/o lid	16 cm ø	1,4 l

Item no. 081-110-05-000/0



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



4-piece set

Stew pot	16 cm ø	1,9 l
Stew pot	20 cm ø	3,6 l
Stew pot	24 cm ø	5,7 l
Casserole	20 cm ø	2,4 l

Item no. 081-110-04-000/0



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



Stew pot

16 cm ø 1,9 l

20 cm ø 3,6 l

24 cm ø 5,7 l

Item no. 081-110-16-000/0



4 0 0 9 2 0 9 3 4 6 5 1 9

Item no. 081-110-20-000/0



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

Item no. 081-110-24-000/0



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



Casserole

20 cm ø 2,4 l

Item no. 081-120-20-000/0



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



Saucepan without lid

16 cm ø 1,4 l

Item no. 081-150-16-100/0



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

San Francisco

With their curved handles, the pots of the San Francisco line add a stylish touch. Not just the design but also their functional details are a big plus. Integrated measurement markings make it easy to measure liquids. The pouring rim ensures convenient and precise pouring of sauces or soups without spills. Made of premium glass, the lid allows for energy-saving full-view cooking and is ovenproof up to 180 °C (350 °F).



5-piece set

Stew pot	16 cm ø	1,9 l	
Stew pot	20 cm ø	3,3 l	
Stew pot	24 cm ø	5,3 l	
Casserole	20 cm ø	2,1 l	
Saucepan w/o lid	16 cm ø	1,2 l	

Item no. 040-113-05-000/0



4-piece set

Stew pot	16 cm ø	1,9 l	
Stew pot	20 cm ø	3,3 l	
Stew pot	24 cm ø	5,3 l	
Casserole	20 cm ø	2,1 l	

Item no. 040-113-04-000/0



Stew pot

16 cm ø	1,9 l
20 cm ø	3,3 l
24 cm ø	5,3 l

Item no. 040-113-16-000/0



Item no. 040-113-20-000/0



Item no. 040-113-24-000/0



Casserole

16 cm ø	1,2 l
20 cm ø	2,1 l

Item no. 040-123-16-000/0



Item no. 040-123-20-000/0



Saucepan without lid

16 cm ø	1,2 l
---------	-------

Item no. 040-153-16-100/0



Copenhagen

The pots of the Copenhagen line will primarily speak to lovers of minimalist design.

The stainless steel pots come with integrated measurement markings making it easy to measure liquids. Made of premium glass, the lid allows for energy-saving full-view cooking and is ovenproof up to 180 °C (350 °F).

Copenhagen



5-piece set

Stew pot	16 cm ø	1,9 l
Stew pot	20 cm ø	3,7 l
Stew pot	24 cm ø	6,0 l
Casserole	20 cm ø	2,9 l
Saucepan w/o lid	16 cm ø	1,5 l

Item no. 040-114-05-000/0



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



4-piece set

Stew pot	16 cm ø	1,9 l
Stew pot	20 cm ø	3,7 l
Stew pot	24 cm ø	6,0 l
Casserole	20 cm ø	2,9 l

Item no. 040-114-04-000/0



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

Häppchen (snack set)

Small, yet superb. The cookware of the Häppchen line is perfect for small portions or the certain culinary „Extra“. Made of high-quality stainless steel, it is suitable for all types of stovetops, including induction, and has a pouring rim ensuring convenient and precise pouring of liquids without spills.



Stew pot

12 cm ø 0,6 l

14 cm ø 1,0 l

Item no. 008-126-12-000/o

Item no. 008-126-14-000/o



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

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



Saucepan without lid

12 cm ø 0,6 l

14 cm ø 1,0 l

Item no. 008-166-12-100/o

Item no. 008-166-14-100/o



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

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



Pan without lid

16 cm ø 0,65 l

Item no. 008-316-16-100/o



4 0 0 9 2 0 9 2 3 8 5 1 7

Sveto

The stainless steel Sveto milk pot is ideal for bringing milk or custard to the boil, and suitable for all types of stovetops, including induction. The pouring rim ensures convenient and precise pouring of liquids without spills.



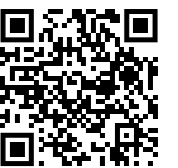
Milk pot

14 cm ø 1,5 l

Item no. 083-195-14-100/o



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



Scan the code to watch the video

Pressure Cooking is **appreciation.**

Gives you **time** for **people you love.**



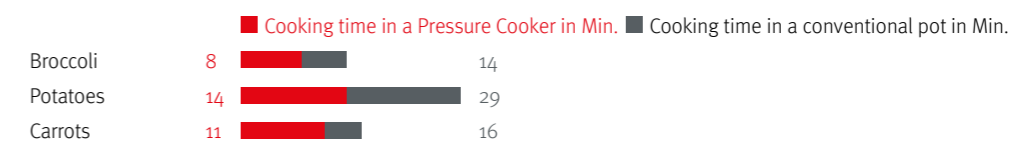
Gives you **time** for the **important things in life.**

Cooking with a pressure cooker gives you time for what matters. Cooking with pressure reduces the cooking time of your ingredients by up to 70%.

In Fissler pressure cookers your ingredients and their flavors get hermetically sealed. After safely closing the lid, pressure builds up and the cooking time starts. Due to the pressure inside the pot, the boiling point of liquids rises from 110 °C (230 °F) up to 116 °C (240 °F). This

temperature increase saves more than half of the cooking time compared to conventional cooking. You can use this precious time for the think in life that are even more important to you than cooking.

In addition, pressure cooking has a positive impact of the vitamins and nutrients of your ingredients. Moreover, it reduces energy consumption by up to 50 %.



Pressure Cooking is appreciation.

Preserves the best of your ingredients.

Protects what protects you: **Vitamins.**

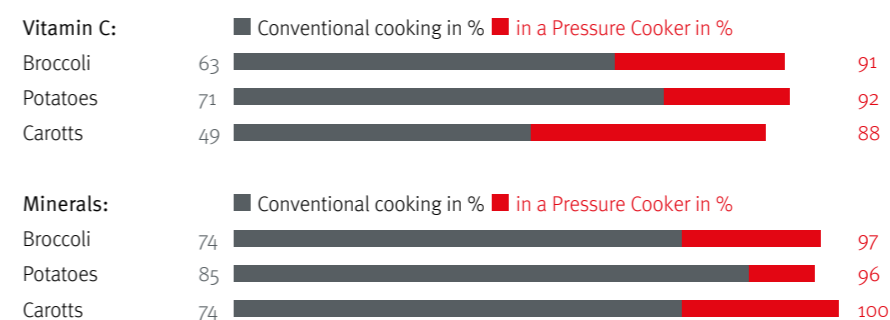
Cooking with a pressure cooker preserves the best of your ingredients. They are securely locked in a treasure.

Little liquid and high boiling points of up to 116 °C (240 °F) ensure that the steam displaces the oxygen inside the pot. When the valve seals hermetically and the cooking time starts there is hardly any oxygen that is responsible for undermining vitamins and nutrients left in the pressure cooker.

This fast cooking method fits especially to dishes with delicate vitamins as it is more gentle than cooking covered by water in a conventional pot. For example: precious vitamin C gets preserved by up to 90% when pressure cooking.

But it not only has a positive effect on vitamins and flavors: the ingredients also keep their natural colors. Therefore, dishes cooked in a pressure cooker are not only a pleasure for the taste but also for the eyes.

Vitamins & Minerals compared to raw material



Pressure Cooking is appreciation.

Heats your dish
not our planet.

100% Taste with up to **50% less energy.**

Fissler pressure cookers are good to you, to your ingredients and to the environment.

A Fissler pressure cooker reduces energy consumption by up to 50 %.

Pressure cooking with the Vitavit® Premium means energy conservation cubed: the cooking time of the ingredients gets reduced by up to 70 % and therefore leads to less energy input.

After parboiling Fissler pressure cookers maintain their maximum potential at medium heat. And: Our pressure cookers come with an exclusive, energy-efficient Fissler Cook-Star® base "Made in Germany" for optimal heat distribution.

By using an inlay you can further cook different ingredients at the same time on multi levels. This saves energy, preserves the best of your ingredients and your precious time.



Step by Step – Pressure cooking made easy.

1 Open the pot - by pressing the control key on the lid handle and turn the lid to the right.

2 Add Liquid: Pressure Cooking always needs a minimum amount of liquid (water, broth, wine). Also be aware of the maximum fill level of the pressure cooker. According to recipe you can also first sear something in the open pot.

3 Close the pot - using the positioning aid. The correct position of the lid is marked by red dots on the tab and on the handle. The green locking indicator shows that the lock is securely closed.

4 Set your cooking level - according to recipe and turn the stove on.



5 Cooking process: The cooking display with color-coded traffic light function navigates you through the cooking process. Yellow ring: right temperature almost reached, time to reduce the heat. Green ring: cooking temperature reached, cooking time starts now. Regulate the heat so it remains in the green area. Red ring: The temperature is too high. The pot will automatically begin to release pressure. Simply turn down the heat.

6 Depressurizing: Depressure your pot by clicking on the control key on the lid. Vitavit® Premium can also depressurize using the valve. To save even more energy, allow the pressure cooker to cool down itself and use the residual heat.

7 Open: Fissler pressure cookers only open if there is no more pressure inside the pot. Open the pot by clicking the control key on the lid and turn the lid to the left.



Scan the code to
watch the video

Pressure cookers in **detail**



	STOVE TYPE		RANGE		MATERIAL		HANDLE		MEASUREMENT MARKINGS	
	Suitable for all types of stovetops	CookStar® base	Sets	Individual units	18/10 stainless steel, polished	18/10 stainless steel, satin-finished	Reach-through safety handle	Removable handle	measurement markings in liters	Fill level control
Vitavit® Premium	•	•	•	•		•	•	•	•	•
Vitaquick®	•		•	•	•			•		•
Vitaquick® Green	•	•	•	•	•			•		•

SAFETY FEATURES			KEY FEATURES									
Multi-level safety system	Lid positioning aid	Locking indicator	Cooking valve w/ traffic light system	Cooking display	Adjustable cooking settings	Pressure-free steaming option	Adjustable depressurizing function	Novogrill® waffled surface	Conical shape (stackable)	Dishwasher suitability	Warranty (in years)*	Made in Germany
•	•	•	•		•	•	•	•	•	•	15**	•
•	•	•		•					•	•	15**	•
•	•	•		•					•	•	15**	•

LEGEND:
• SUITABLE



*For detailed information on our warranties, please go to page 152.

**Only stainless steel parts

Vitavit® Premium

Designed, developed, and manufactured in Germany, Vitavit® Premium has been an integral part of kitchens across the world since 1953.

Vitavit® Premium saves up to 70% cooking time compared to conventional pots. This results in up to 50% energy savings.

Cooking with Vitavit® Premium gives you time for what really matters. It helps to protect the environment, is easy on the wallet, and preserves the best of your ingredients.



reddot winner 2022



Vitavit® Premium

Country of origin	Premium quality – made in Germany
Warranty	15-year warranty on stainless steel parts*
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel with Novogrill® waffled surface
Control valve	Cooking valve with traffic light system and four cooking settings
Cooking settings	Four cooking settings, including a pressure-free steaming option
Depressurizing function	Depressurizing function on cooking valve and handle to easily adjust pressure
Locking indicator	Lid positioning aid and locking indicator to safely seal the pressure cooker
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Handles	Ergonomic reach-through safety handle
Measurement markings	Measurement markings in liters with fill level control
Oven suitability	Not suitable for oven use
Dishwasher suitability	Dishwasher safe, with the exception of removable parts
Accessories	Steamer inset and tripod are included



Scan to watch product video

*For detailed information on our warranties, please go to page 152.

Vitavit® Premium

Product benefits

Cooking valve with traffic light system

The pressure inside the pot can be adjusted comfortably thanks to the cooking valve with traffic light system.



Depressurizing function

The pressure can be reduced easily and safely thanks to the depressurizing function on the cooking valve and handle.



Four cooking settings

The four cooking settings on the cooking valve, including a pressure-free steaming option, allow for extra-gentle or very fast cooking.



Fissler Novogrill® surface

The waffled structure of the Novogrill® surface allows for frying and searing – even with little fat.



15-year warranty

Highly durable, with a 15-year warranty on stainless steel parts.*



Locking indicator

Switching from red to green with an audible 'click', the locking indicator signals that the pressure cooker has been sealed securely.



Lid positioning aid

The handy positioning aid makes it easier to put the lid on and lock it.



Easy to clean

The body of the pot and the lid are dishwasher safe. All other parts are easy to remove for cleaning by hand.



Exclusive CookStar® base

The energy-efficient Fissler CookStar® base is suitable for all types of stovetops, including induction, and ensures optimal heat distribution.



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.

*For detailed information on our warranties, please go to page 152.

Vitavit® Premium



Pressure cooker set

With steamer inset, tripod and metal lid.

Pressure cooker 26 cm ø 8,0 l
Pressure skillet 26 cm ø 4,0 l

Item no. 622-812-11-090/0



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



Pressure cooker set

With steamer inset, tripod and glass lid.

Pressure cooker 22 cm ø 6,0 l
Pressure cooker 22 cm ø 3,5 l

Item no. 622-412-13-090/0



4 0 0 9 2 0 9 3 7 9 8 2 1



Pressure cooker set

With steamer inset and tripod.

Pressure cooker 22 cm ø 6,0 l
Pressure skillet 22 cm ø 2,5 l

Item no. 622-412-12-070/0



4 0 0 9 2 0 9 3 7 9 8 1 4



Pressure cooker set

With steamer inset, tripod and metal lid.

Pressure cooker 22 cm ø 4,5 l
Pressure cooker 22 cm ø 3,5 l

Item no. 622-412-14-090/0



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



Pressure cooker set

With steamer inset and tripod.

Pressure cooker 22 cm ø 4,5 l
Pressure skillet 22 cm ø 2,5 l

Item no. 622-412-11-070/0



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



Pressure cooker

With steamer inset and tripod.

18 cm ø 2,5 l

22 cm ø 3,5 l

22 cm ø 4,5 l

22 cm ø 6,0 l

26 cm ø 8,0 l

Item no. 622-212-02-070/0

Item no. 622-412-03-070/0

Item no. 622-412-04-070/0

Item no. 622-412-06-070/0

Item no. 622-812-08-070/0



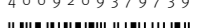
4 0 0 9 2 0 9 3 7 9 7 1 5



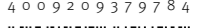
4 0 0 9 2 0 9 3 7 9 7 2 2



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



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



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



Pressure skillet

Without steamer inset and tripod.

18 cm ø 1,8 l

Item no. 622-212-01-000/0



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



Rubber gasket

18 cm ø

22 cm ø

26 cm ø

Item no. 600-000-18-795/0

Item no. 600-000-22-795/0

Item no. 600-000-26-795/0



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



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



4 0 0 9 2 0 9 3 0 7 7 1 8

Vitaquick®

Healthy, fast and simple – this is cooking with Vitaquick® in a nutshell.

Cooking with pressure could not be more straightforward than with this 'Made in Germany' pressure cooker. Two cooking settings offer the flexibility needed to prepare dishes gently and fast. Thereby, saving time for what matters even more than cooking.



Vitaquick®

Country of origin	Premium quality – made in Germany
Warranty	15-year warranty on stainless steel parts*
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Polished stainless steel
Surface interior	Finely polished stainless steel
Control valve	Cooking display with two cooking settings
Cooking settings	Two cooking settings
Depressurizing function	Depressurizing function on the handle to easily adjust pressure
Locking indicator	Lid positioning aid and locking indicator to safely seal the pressure cooker
Base	Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Handles	Plastic handle
Measurement markings	Fill level control
Oven suitability	Not suitable for oven use
Dishwasher suitability	Dishwasher safe, with the exception of removable parts
Accessories	Steamer inset and tripod are available separately



Scan to watch
product video

Vitaquick®

Product benefits

Cooking display with two cooking settings

The pressure inside the pot can be adjusted easily thanks to the cooking display. The two cooking settings allow for extra-gentle or very fast cooking.



Depressurizing function

The pressure can be reduced easily and safely thanks to the depressurizing function on the handle.



Lid positioning aid

The handy positioning aid makes it easier to put the lid on and lock it.



15-year warranty

Highly durable, with a 15-year warranty on stainless steel parts.*



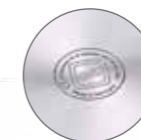
Locking indicator

Switching from red to green with an audible 'click', the locking indicator signals that the pressure cooker has been sealed securely.



Easy to clean

The body of the pot and the lid are dishwasher safe. All other parts are easy to remove for cleaning by hand.



Superthermic base

The Superthermic base is suitable for all types of stovetops, including induction, and ensures even heat distribution.



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.

*For detailed information on our warranties, please go to page 152.

Vitaquick®



Pressure cooker set

Without steamer inset and tripod.

Pressure cooker 26 cm ø 8,0 l
Pressure skillet 26 cm ø 4,0 l

Item no. 600-700-11-000/0



4 0 0 9 2 0 9 3 1 5 4 4 7



Pressure cooker set

Without steamer inset and tripod.

Pressure cooker 22 cm ø 6,0 l
Pressure skillet 22 cm ø 2,5 l

Item no. 600-300-12-000/0



4 0 0 9 2 0 9 3 1 5 4 0 9



Pressure cooker set

Without steamer inset and tripod.

Pressure cooker 22 cm ø 4,5 l
Pressure skillet 22 cm ø 2,5 l

Item no. 600-300-11-000/0



4 0 0 9 2 0 9 3 1 5 3 9 3



Pressure cooker

22 cm ø 3,5 l

22 cm ø 4,5 l

22 cm ø 6,0 l

26 cm ø 8,0 l

26 cm ø 10,0 l

Item no. 600-300-03-000/0



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

Item no. 600-300-04-000/0



4 0 0 9 2 0 9 3 1 5 3 4 8

Item no. 600-300-06-000/0



4 0 0 9 2 0 9 3 1 5 3 5 5

Item no. 600-700-08-000/0



4 0 0 9 2 0 9 3 1 5 3 7 9

Item no. 600-700-10-000/0



4 0 0 9 2 0 9 3 1 5 3 8 6



Rubber gasket

22 cm ø

26 cm ø

Item no. 600-000-22-795/0



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

Item no. 600-000-26-795/0



4 0 0 9 2 0 9 3 0 7 7 1 8

Vitaquick® Green



Limited availability
– only until end of 2023

Pressure cooker set

With steamer inset, tripod and glass lid.

Pressure cooker 22 cm ø 6,0 l
Pressure skillet 22 cm ø 3,5 l

Item no. 600-350-13-090/0



4 0 0 9 2 0 9 3 8 5 1 1 2



Limited availability
– only until end of 2023

Pressure cooker set

With steamer inset, tripod and glass lid.

Pressure cooker 22 cm ø 4,5 l
Pressure skillet 22 cm ø 2,5 l

Item no. 600-350-11-090/0



4 0 0 9 2 0 9 3 8 5 1 2 9



Pressure cooker

22 cm ø 4,5 l

22 cm ø 6,0 l

Limited availability
– only until end of 2023

Item no. 600-350-04-070/0



4 0 0 9 2 0 9 3 8 1 4 5 9

Item no. 600-350-06-070/0



4 0 0 9 2 0 9 3 8 1 4 6 6



Pressure skillet

22 cm ø 2,5 l

Limited availability
– only until end of 2023

Item no. 600-350-02-000/0



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



Rubber gasket

22 cm ø

26 cm ø

Item no. 600-000-22-795/0



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

Item no. 600-000-26-795/0



4 0 0 9 2 0 9 3 0 7 7 1 8

Accessories **Pressure cookers**



Simmering inset with tripod

The unperforated simmering inset can be used to prepare an additional dish with stock or a sauce. The closed base does not allow liquid to pass through, so each dish can be cooked as if in its own pot.

22 cm ø

Item no. 610-300-00-820/0



26 cm ø

Item no. 610-700-00-820/0



Steamer inset with tripod

The special perforation of this inset allows steam of water or broth to circulate freely. This ensures that delicate foods such as fish or tender vegetables are cooked gently and flavorful all around.

18 cm ø

Item no. 610-100-00-800/0



22 cm ø

Item no. 610-300-00-800/0



26 cm ø

Item no. 610-700-00-800/0



Glass lid

18 cm ø

Item no. 001-104-18-200/0



22 cm ø

Item no. 001-104-22-200/0



26 cm ø

Item no. 001-104-26-200/0



Metal lid

With the additional metal lid, all pressure cookers can also be used for conventional cooking.

26 cm ø

Item no. 623-000-26-700/0





Scan the code to watch the video



Cooking is appreciation.

Using the perfect frying pan is the highest form of appreciation – for the precious ingredients as well as for the passionate cook. That’s why we created the best solution for searing the perfect steak, roasting vegetables or gently frying delicate dishes.

Fissler. Finest Cookware.
#madeforwhatmatters

The right pan for every task:

	Levital®+	Adamant®	Ceratal®	Original-Profi Collection®
	Best-in-class non-stick coating.	The scratch-resistant multi-talent.	The ceramic alternative free from PFAS/PTFE.	A professional for crispy frying.
Scope	For gentle and low-fat frying of delicate dishes such as fish, omelet or pancakes and everything that tends to stick easily.	For frying meat until crispy, roasting vegetables and gently frying delicate dishes.	For gentle and crispy frying of meat, vegetables and egg dishes.	For searing and crispy frying of meat and shellfish.
Coating / Material	Best and longest-lasting non-stick performance by Fissler.	Highly scratch-resistant coating with silicon carbide particles.	Water-based ceramic non-stick coating with very good non-stick performance – free from PFAS/PTFE.	Made from up to 90 % recycled steel, with Novogrill® waffled surface for frying and searing – even with little fat.



Non-stick frying pans – For gentle and low-fat frying.

Delicate foods such as egg dishes, breaded food or vegetables can be prepared in a coated pan with little or even no fat.

Usage:

To prevent the frying fat as well as the food from overheating and to preserve the long lasting non-stick performance, the frying pan should be heated with 2/3 stove power rather than with full power. You can then add the food to the pan and sear it on all sides to the desired browning level.

Cleaning:

To ensure a long life, we recommend cleaning the pan by hand. After use, simply clean the frying pan with hot water and a soft sponge or a paper kitchen towel. Important: Do not pour cold water onto a coated pan while it is still warm. The thermal shock might cause damage to the non-stick coating.

THE RIGHT FRYING FAT FOR EVERY DISH:

Refined oils like rapeseed or sunflower oil are perfect for frying as they have a high smoke point. Solid fats such as clarified butter or coconut fat are also good for frying at high temperatures. Virgin oils are cold pressed and therefore not suitable for frying. They are ideal to enhance cold dishes such as salads.



Ceramic coated frying pans – For gentle and crispy frying.

Ceramic frying pans are perfect for gentle and crispy frying of meat, vegetables and egg dishes.

Before each use, add sufficient frying fat or oil to the frying pan – depending on the size 3 to 4 tablespoons. This ensures that the ceramic non-stick coating will last for a long time.

Usage:

First add oil to the frying pan, then heat with $\frac{2}{3}$ stove power. You can then add the food to the frying pan and sear it on all sides to the desired browning level.

Cleaning:

Ceramic frying pans are not dishwasher safe. For easy cleaning, first let it cool down completely. Then wipe it with a paper kitchen towel and clean it by hand with a soft sponge and warm water. Important: Do not pour cold water onto a coated pan while it is still warm. The thermal shock might cause damage to the non-stick coating.



Stainless steel frying pans – For searing.

Stainless steel frying pans can be heated up higher than coated frying pans and are perfect for searing meat and shellfish – with and without fat.

Usage:

Heat the frying pan without frying fat or oil with 2/3 stove power and wait for 3 to 4 minutes. The food should have room temperature. Otherwise the temperature in the frying pan will drop significantly and the crust will form more slowly. Once in the frying pan, press the food briefly down. It will initially stick to the frying pan but after a few minutes it will come off the base by itself. Check by lifting it at the edge. It should come off without any force. Only then should you turn it over.

Cleaning:

Stainless steel frying pans are dishwasher safe but they are just as easy to clean by hand. After use, simply add warm water and washing-up liquid, leave to soak briefly, then rinse.

FISSLER PRO-TIPS:

To see if the right temperature has been reached, squirt a few drops of cold water into the frying pan. Important: There should not be any fat or oil in the frying pan. If it hisses and the drops evaporate, the frying pan is still too cold. When the drops dance and bubble up clear as glass, the correct temperature has been reached. Simply wipe off any remaining water with a paper kitchen towel.

Pans in detail

	STOVE TYPE		FRYING PROPERTIES			FOODS		
	Suitable for all types of stovetops	Suitable for all types of stovetops, except induction	Crispy frying	Gentle frying	Special frying	E.g. meat or poultry	E.g. egg dishes or breaded fish	E.g. gratins, grilled or wok dishes
Original-Profi Collection® pan	••		••			••		•
Original-Profi Collection® serving pan	••		••			••		•
Steelux® Pro	••		••			••		•
Catania	••		••			••		•
Levital®+ Comfort	••			••			••	
Levital®+ Classic	••			••			••	
Levital®+ Flat	••			••	••		••	
Adamant® Premium	••		•	•		•	•	
Adamant® Comfort	••		•	•		•	•	
Adamant® Classic	••		•	•		•	•	
Adamant® serving pan	••		•	•	•	•	•	•
Adamant® wok 32 cm	••		•	•	••	•	•	••
Adamant® wok pan	••		•	•	••	•	•	••
Ceratal® Comfort	••		•	•		•	•	
Ceratal® Classic	••		•	•		•	•	
Cenit® induction	•			•			•	
Cenit® induction serving pan	•			•			•	
Cenit® induction wok pan	•			•	••		•	••
Cenit® induction grill pan	•			•	•			••
Cenit®		•		•			•	
Cenit® wok		•		•	••		•	••
Cenit® Snack		•		•	-		•	
Cenit® Red	•			•			•	

KEY FEATURES									
Scratch-resistant surface	First-class non-stick properties	Novogrill® waffled surface	Pouring rim	Integrated measurement markings	Oven suitability	Easy to clean	Dishwasher suitability	Warranty (in years)*	Made in Germany
••		•	•	••	•		••	15	•
••		•	•	••	•		••	15	•
••			•	••	•		••	15	•
••					•		••		
	••			•		••	•	5	•
	••					••	•	5	•
	••					••	•	5	•
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••	•			•		•	•	5	•
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LEGEND:
 •• VERY SUITABLE
 • SUITABLE
 - LESS SUITABLE

*For detailed information on our warranties, please go to page 152.



reddot winner 2022



Original-Profi Collection® pan

Country of origin	Chef's quality – made in Germany
Warranty	15-year warranty*
Scope	Perfect for searing and low-fat frying of meat and seafood
Coating	-
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel with Novogrill® waffled surface
Durability	Extremely durable and tough
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	Extra-large pouring rim for convenient and precise pouring of liquids without spills
Handles	Polished stainless steel handle with eyelet
Measurement markings	Measurement markings in liters and quarts
Oven suitability	Suitable for oven use at up to 230 °C (450 °F)
Cleaning	-
Dishwasher suitability	Dishwasher safe
Accessories	Metal lid and glass lid are available separately

Original-Profi Collection®

The Original-Profi Collection® is one of the world's most successful cookware lines.

The stainless steel pans of this line are perfect for searing and low-fat frying of meat and seafood. As with all items of the Original-Profi Collection®, these pans are crafted from up to 90% recycled stainless steel making them especially tough and durable.



Scan to watch product video

*For detailed information on our warranties, please go to page 152.

Original-Profi Collection® Pan

Up to 90% recycled 18/10 stainless steel

Sustainably made from up to 90% recycled stainless steel to last for generations.



Fissler Novogrill® surface

The waffled structure of the Novogrill® surface allows for frying and searing – even with little fat.



Measurement markings in liters and quarts

Integrated measurement markings in liters and quarts make it easy to measure liquids.



Extra-large pouring rim

Extra-large pouring rim for convenient and precise pouring of liquids without spills.



Polished stainless steel handle with eyelet

High-quality handle, made of 18/10 stainless steel, ovenproof up to 230 °C (450 °F).

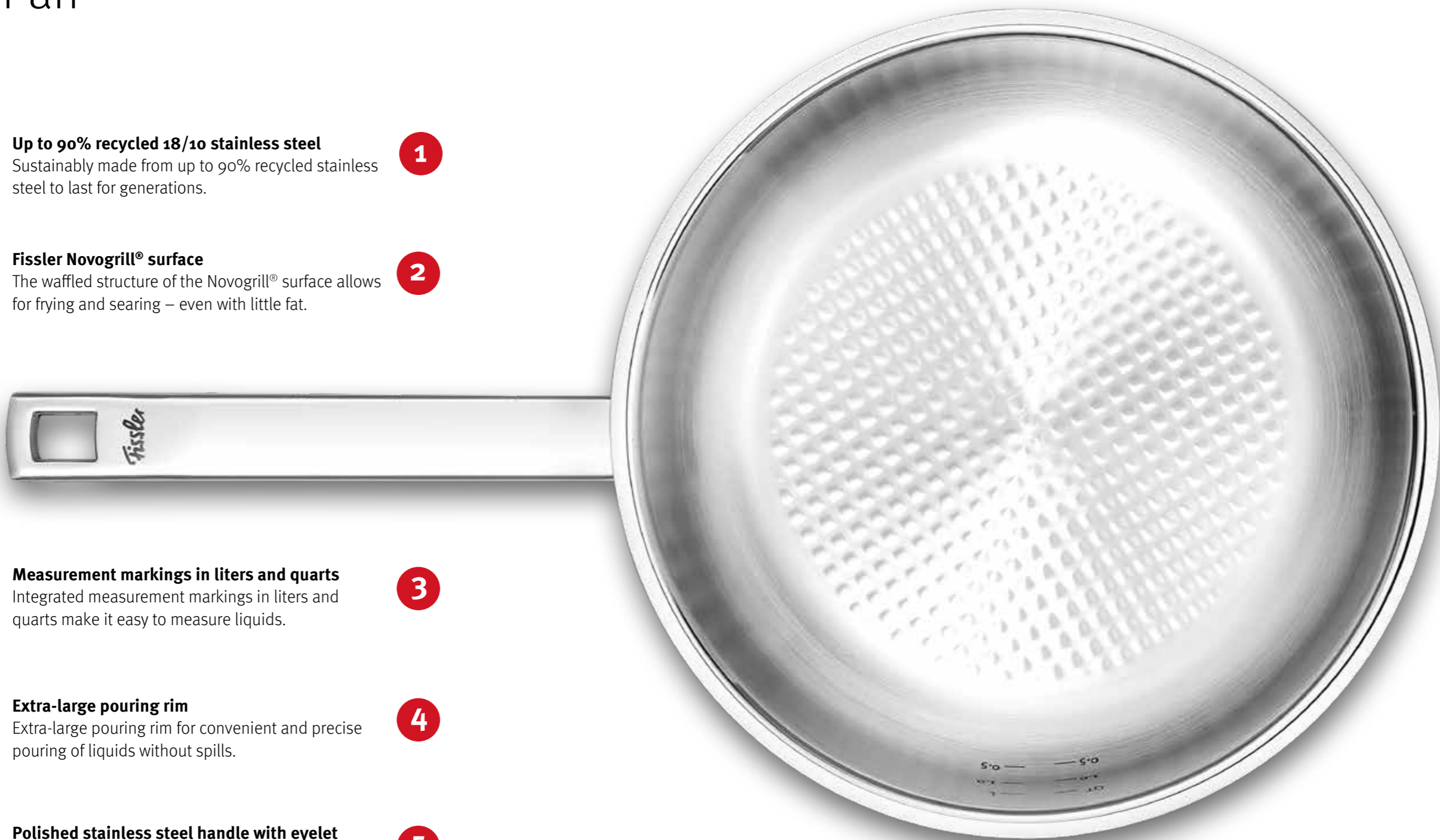


Exclusive CookStar® base

The energy-efficient Fissler CookStar® base is suitable for all types of stovetops, including induction, and ensures optimal heat distribution.



*For detailed information on our warranties, please go to page 152.



Made in Germany

Leading technology, craftsmanship and high-quality materials – since 1845.



15-year warranty

Highly durable, with a 15-year warranty.*

Original-Profi Collection®

Pans



Pan

24 cm ø 2,0 l

Item no. 084-378-24-100/0



28 cm ø 3,0 l

Item no. 084-378-28-100/0



Serving pan 18/10 stainless steel

24 cm ø 2,0 l

Item no. 084-388-24-100/0



28 cm ø 3,0 l

Item no. 084-388-28-100/0



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

24 cm ø 2,0 l

Item no. 084-388-24-000/0



28 cm ø 3,0 l

Item no. 084-388-28-000/0



High-dome lid for pans and serving pans

24 cm ø

Item no. 084-388-24-200/0



28 cm ø

Item no. 084-388-28-200/0





Adamant®

The Adamant® is a true multi-talent and the most successful Fissler pan and wok line.

Made in Germany from up to 60% recycled aluminum, the highly scratch-resistant, water-based surface is suitable for frying meat until crispy, for roasting vegetables and for gently frying delicate dishes that tend to stick easily.

The exclusive, energy-saving Fissler Cookstar® base ensures optimal heat distribution and works on all types of stovetops, including induction.



Scan to watch
product video

Adamant® Comfort

Country of origin	Premium quality – made in Germany
Warranty	5-year warranty*
Scope	Suitable for crispy frying of meat, for roasting vegetables and for gently frying delicate dishes
Coating	Highly scratch-resistant, water-based PTFE coating containing silicon carbide particles, free from PFOA**, with very good non-stick properties
Material	Up to 60% recycled aluminum
Surface exterior	Black water-based coating, free from PFOA**
Surface interior	Black water-based coating, free from PFOA**
Durability	Extremely tough, allows the use of metal kitchen tools
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	-
Handles	Ergonomic Fissler safety handle with finger guard
Measurement markings	Measurement markings in liters
Oven suitability	Not suitable for oven use
Cleaning	Easy to clean thanks to its non-stick properties
Dishwasher suitability	Dishwasher safe, cleaning by hand recommended
Accessories	Metal lid, glass lid & Clippix® spatter shield are available separately

*For detailed information on our warranties, please go to page 152.
**PFOA-free according to EU regulation 1907/2006 (changed by 2017/1000)

Adamant® Comfort

Product benefits

Highly scratch-resistant non-stick coating

Highly scratch-resistant, water-based non-stick coating with silicon carbide particles.

1

Up to 60% recycled aluminum

Sustainably made from up to 60% recycled aluminum.

2

High rim & extra-large frying surface

The Adamant® Comfort has an especially high rim and an extra-large frying surface thanks to its innovative conical shape, typical of the Fissler Comfort pan body. This ensures comfortable stirring and turning without spills.

3

Measurement markings in liters

Integrated measurement markings make it easy to measure liquids.

4

Ergonomic Fissler safety handle

Sturdy ergonomic Fissler safety handle with finger guard. The separately available Fissler Clippix® spatter shield can be hooked onto the handle.

5

Exclusive CookStar® base

The energy-efficient Fissler CookStar® base is suitable for all types of stovetops, including induction, and ensures optimal heat distribution.

6



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.

Adamant®



Adamant® Comfort

- 20 cm ø 1,1 l
- 24 cm ø 2,1 l
- 26 cm ø 2,6 l
- 28 cm ø 3,2 l

- Item no. 159-105-20-100/0
- Item no. 159-105-24-100/0
- Item no. 159-105-26-100/0
- Item no. 159-105-28-100/0



2-piece set Adamant® Comfort

- Pfanne 24 cm ø 2,1 l
- Pfanne 28 cm ø 3,2 l

Item no. 159-105-02-101/0



Adamant® Premium

- 20 cm ø 1,1 l
- 24 cm ø 2,0 l
- 26 cm ø 2,5 l
- 28 cm ø 3,0 l

- Item no. 138-105-20-100/0
- Item no. 138-105-24-100/0
- Item no. 138-105-26-100/0
- Item no. 138-105-28-100/0



Adamant® Classic

- 20 cm ø 1,1 l
- 24 cm ø 1,7 l
- 26 cm ø 2,2 l
- 28 cm ø 2,6 l

- Item no. 157-304-20-100/0
- Item no. 157-304-24-100/0
- Item no. 157-304-26-100/0
- Item no. 157-304-28-100/0



Adamant® serving pan

- 24 cm ø 2,1 l
- 28 cm ø 3,2 l

- Item no. 056-515-24-100/0
- Item no. 056-515-28-100/0



Adamant® wok

- 32 cm ø 6,0 l

Item no. 100-800-32-100/0



Adamant® wok pan

- 28 cm ø 3,7 l

Item no. 157-805-28-100/0





Levital®+

Levital®+ offers the best and longest-lasting non-stick performance by Fissler.

The water-based coating is ideal for frying exquisite fish, egg dishes, pancakes, and dishes that tend to stick easily.

Levital®+ is made in Germany from up to 60% recycled aluminum. The exclusive, energy-saving Fissler Cookstar® base ensures optimal heat distribution.



Scan to watch
product video

Levital®+ Comfort

Country of origin	Premium quality – made in Germany
Warranty	5-year warranty*
Scope	Suitable for gentle and low-fat frying of delicate dishes like fish, egg dishes, pancakes and anything that tends to stick easily
Coating	Extra long-lasting, water-based PTFE coating, free from PFOA**, with the best non-stick performance from Fissler
Material	Up to 60% recycled aluminum
Surface exterior	Black water-based coating, free from PFOA**
Surface interior	Black water-based coating, free from PFOA**
Durability	Especially long-lasting non-stick coating
Base	Exclusive energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	-
Handles	Ergonomic Fissler safety handle with finger guard
Measurement markings	Measurement markings in liters
Oven suitability	Not suitable for oven use
Cleaning	Easy to clean thanks to its non-stick properties
Dishwasher suitability	Dishwasher safe, cleaning by hand recommended
Accessories	Metal lid, glass lid & Clippix® spatter shield are available separately

*For detailed information on our warranties, please go to page 152.
**PFOA-free according to EU regulation 1907/2006 (changed by 2017/1000).

Levital®+ Comfort

Product benefits

1 Best non-stick performance by Fissler

First-class, long-lasting, water-based, non-stick coating. Allows for gentle and low-fat frying of anything that tends to stick easily.

1

2 Up to 60% recycled aluminum

Sustainably made from up to 60% recycled aluminum.

2

4 High rim & extra-large frying surface

Levital®+ Comfort has an especially high rim and an extra-large frying surface thanks to its innovative conical shape, typical of the Fissler Comfort pan body. This ensures comfortable stirring and turning without spills.

4

5 Measurement markings in liters

Integrated measurement markings make it easy to measure liquids.

5

6 Ergonomic Fissler safety handle

Sturdy ergonomic Fissler safety handle with finger guard. The separately available Fissler Clippix® spatter shield can be hooked onto the handle.

6

Exclusive CookStar® base

The energy-efficient Fissler CookStar® base is suitable for all types of stovetops, including induction, and ensures optimal heat distribution.

*For detailed information on our warranties, please go to page 152.



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.





Levital®+ Comfort

- 20 cm ø 1,1 l
- 24 cm ø 2,1 l
- 26 cm ø 2,6 l
- 28 cm ø 3,2 l

Item no. 159-121-20-100/0



Item no. 159-121-24-100/0



Item no. 159-121-26-100/0



Item no. 159-121-28-100/0



NEW



**2-piece set
Levital®+ Classic**

- Pan 24 cm ø 1,7 l
- Pan 28 cm ø 2,6 l

Expected to be available
from April 2023

Item no. 157-121-02-100/0



Levital®+ Classic

- 20 cm ø 1,1 l
- 24 cm ø 1,7 l
- 26 cm ø 2,2 l
- 28 cm ø 2,6 l

Item no. 157-121-20-100/0



Item no. 157-121-24-100/0



Item no. 157-121-26-100/0



Item no. 157-121-28-100/0



NEW



Levital®+ Flat

- 24 cm ø 1,1 l
- 28 cm ø 1,5 l

Expected to be available
from May 2023

Item no. 110-100-24-100/0



Item no. 110-100-28-100/0



Cedit®

Cedit® is the perfect choice for everyone who is looking for Fissler quality at an accessible price. Its non-stick coating is ideal for gently cooking delicate dishes.



Cedit® induction

- 20 cm ø 1,3 l
- 24 cm ø 2,0 l
- 26 cm ø 2,6 l
- 28 cm ø 3,1 l

- Item no. 045-301-20-100/0
- Item no. 045-301-24-100/0
- Item no. 045-301-26-100/0
- Item no. 045-301-28-100/0



2-piece set Cedit® induction

- Pan 24 cm ø 2,0 l
- Pan 28 cm ø 3,1 l

Item no. 045-301-02-100/0



Cedit® induction serving pan

- 28 cm ø 3,1 l

Item no. 045-501-28-100/0



Cedit® induction grill pan

- 28 x 28 cm 2,1 l

Item no. 045-601-28-100/0



Cedit® induction wok pan

- 28 cm ø 3,5 l

Item no. 045-801-28-100/0



Cedit®

- 20 cm ø 1,3 l
- 24 cm ø 2,0 l
- 26 cm ø 2,6 l
- 28 cm ø 3,2 l

- Item no. 045-300-20-100/0
- Item no. 045-300-24-100/0
- Item no. 045-300-26-100/0
- Item no. 045-300-28-100/0



2-piece set Cedit®

- Pan 24 cm ø 2,0 l
- Pan 28 cm ø 3,1 l

Item no. 045-300-02-100/0



Cedit® wok

- 32 cm ø 5,3 l

Item no. 045-804-32-100/0



Cedit® Snack

- 18 cm ø 0,7 l

Item no. 045-300-18-100/0



Cedit® Red



2-piece set Cedit® Red (induction)

- Pan 24 cm ø 1,9 l
- Pan 28 cm ø 3,1 l

Expected to be available from March 2023

Item no. 045-304-02-100/0





Ceratal® Comfort

Country of origin	Premium quality – made in Germany
Warranty	-
Scope	For eco-friendly frying, free from PFAS/PTFE*
Coating	Water-based ceramic coating with good non-stick properties
Material	Up to 60% recycled aluminum
Surface exterior	Grey water-based coating, free from PFAS/PTFE*
Surface interior	Grey water-based coating, free from PFAS/PTFE*
Durability	Long-lasting ceramic coating
Base	Exclusive energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	-
Handles	Ergonomic Fissler safety handle with finger guard
Measurement markings	-
Oven suitability	Not suitable for oven use
Cleaning	Easy to clean thanks to its non-stick properties
Dishwasher suitability	Not dishwasher safe, cleaning by hand recommended
Accessories	Metal lid, glass lid & Clippix® spatter shield are available separately

Ceratal®

Ceratal® combines healthy frying and good non-stick properties.

Its eco-friendly, water-based coating is free from PFAS/PTFE and thereby emphasizes our appreciation for the people we cook for.

The exclusive, energy-saving Fissler Cookstar® base ensures optimal heat distribution and works on all types of stovetops, including induction.



Scan to watch
product video

Ceratal® Comfort

Product benefits

1 PFAS/PFTE-free coating

Ceramic, water-based non-stick coating free from PFAS/PTFE.

1

2 Up to 60% recycled aluminum

Sustainably made in Germany from up to 60% recycled aluminum.

2

3 High rim & extra-large frying surface

Ceratal® Comfort has an especially high rim and an extra-large frying surface thanks to its innovative conical shape, typical of the Fissler Comfort pan body. This ensures comfortable stirring and turning without spills.

3

4 Ergonomic Fissler safety handle

Sturdy ergonomic Fissler safety handle with finger guard. The separately available Fissler Clippix® spatter shield can be hooked onto the handle.

4

5 Exclusive CookStar® base

The energy-efficient Fissler CookStar® base is suitable for all types of stovetops, including induction, and ensures optimal heat distribution.

5



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.



Ceratal® Comfort

NEW	20 cm ø	1,1 l
	24 cm ø	2,1 l
NEW	26 cm ø	2,6 l
	28 cm ø	3,2 l

20/26 cm – Expected to be available from April 2023

Item no. 159-220-20-100/0	
Item no. 159-220-24-100/0	
Item no. 159-220-26-100/0	
Item no. 159-220-28-100/0	

NEW



**2-piece set
Ceratal® Comfort**

Pan	24 cm ø	2,1 l
Pan	28 cm ø	3,2 l

Expected to be available from April 2023

Item no. 159-220-02-100/0	
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NEW



Ceratal® Classic

20 cm ø	1,1 l
24 cm ø	1,7 l
26 cm ø	2,2 l
28 cm ø	2,6 l

Expected to be available from May 2023

Item no. 157-220-20-100/0	
Item no. 157-220-24-100/0	
Item no. 157-220-26-100/0	
Item no. 157-220-28-100/0	





Steelux® Pro

Country of origin	Made in Germany
Warranty	15-year warranty*
Scope	Perfect for quick searing and crispy frying of meat and seafood
Coating	-
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Polished stainless steel
Surface interior	Finely polished stainless steel
Durability	Extremely durable and tough
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	Large pouring rim for convenient and precise pouring of liquids without spills
Handles	Stainless steel handle with eyelet
Measurement markings	Measurement markings in liters and quarts
Oven suitability	Suitable for oven use at up to 230 °C (450 °F)
Cleaning	-
Dishwasher suitability	Dishwasher safe
Accessories	Metal lid and glass lid are available separately

Steelux® Pro

Steelux® Pro is perfectly suited for searing everything that ought to be crispy.

Made in Germany from up to 90% recycled 18/10 stainless steel, it withstands even high temperatures and is extremely durable. The exclusive, energy-saving Fissler CookStar® base ensures optimal heat distribution and works on all stovetops, including induction.



Steelux® Pro

20 cm ø	1,3 l	Item no. 121-402-20-100/0
24 cm ø	2,0 l	Item no. 121-402-24-100/0
28 cm ø	3,0 l	Item no. 121-402-28-100/0



Made in Germany

Leading technology, craftsmanship and high-quality materials – since 1845.



15-year warranty

Highly durable, with a 15-year warranty.*



Scan to watch product video



Accessories **Pans**

Catania



Catania

24 cm ø 2,0 l

Item no. 081-353-24-100/0



28 cm ø 3,0 l

Item no. 081-353-28-100/0



Häppchen (snack)



Häppchen (snack) pan

16 cm ø 0,65 l

Item no. 008-316-16-100/0



Clippix® universal hook-in spatter shield

The stainless steel splatter shield prevents burns caused by splashing fat and also keeps the stove clean. It fits all pans with a diameter of 24 to 28 cm and can be hooked on models with a safety handle or comfort handle. With hanging eyelet. Dishwasher safe.

Item no. 120-070-00-200/0



Glass lid

20 cm ø

Item no. 001-104-20-200/0



24 cm ø

Item no. 001-104-24-200/0



26 cm ø

Item no. 001-104-26-200/0



28 cm ø

Item no. 001-104-28-200/0



30 cm ø

Item no. 001-804-30-200/0



32 cm ø

Item no. 001-804-32-200/0



Pan protector, 2-piece set

Using the Fissler pan protector, coated pans and woks can be easily stacked and stored away. It helps to protect the high-quality coatings from scratches and damage.

Item no. 001-006-02-000/0





Woks in detail

	STOVE TYPE		FRYING PROPERTIES			FOODS		
	Suitable for all types of stovetops	Suitable for all types of stovetops, except induction	Crispy frying	Gentle frying	Special frying	E.g. meat or poultry	E.g. egg dishes or breaded fish	E.g. wok dishes
Original-Profi Collection® wok	••		••		••	••		••
Original-Profi Collection® wok with handle	••		••		••	••		••
Adamant® wok	••		•	•	••		•	••
Adamant® wok 32 cm	••		•	•	••		•	••
Adamant® wok pan	••		•	•	••		•	••
Nanjing wok	•		••		••	••		••
Kunming wok	•		••		••	••		••
Cenit® induction wok pan	•			•	••		•	••
Cenit® wok		•		•	••		•	••
Color Edition wok red/ blue		•		•	••		•	••

KEY FEATURES								Warranty (in years)*	Made in Germany
Scratch-resistant surface	First-class non-stick properties	Novogrill® waffled surface	Pouring rim	Oven suitability	Easy to clean	Dishwasher suitability			
••			•	••		•		15	•
••		••	•	••		•		15	•
••	•			••	•	•		5	•
••	•				•	•		5	•
••	•				•	•		5	•
••				•	•	•			
••				•	•	•			
					•	-			
					•	-			
					•	•		5	•

LEGEND:
 •• VERY SUITABLE
 • SUITABLE
 - LESS SUITABLE

*For detailed information on our warranties, please go to page 152.

Original-Profi Collection® wok

Product benefits

Premium 5-Ply material

For fast and even heat distribution from the bottom to the edge.

1

Original Chinese wok shape

For searing and crispy frying.

2

Measurement markings in liters and quarts

Integrated measurement markings make it easy to measure liquids.

3

Condensate-Plus function

The slightly concave shape of the Original-Profi Collection® metal lid allows steam to drip back into the wok, making the dishes even juicier and tastier.

4

Polished stainless steel handle with eyelet

High-quality handle, made of 18/10 stainless steel, ovenproof up to 230 °C (450 °F).

5

Multilayer base

suitable for all types of stovetops including induction

6



Made in Germany

Leading technology, craftsmanship and premium materials – since 1845.



15-year warranty

Highly durable, with a 15-year warranty.*

Woks



Original-Profi Collection® wok

32 cm ø 6,4 l

Item no. 084-898-32-000/0



Original-Profi Collection® wok with handle

30 cm ø 4,1 l

Item no. 084-888-30-000/0



Nanjing wok with glass lid and steamer inset

35 cm ø 6,4 l

Item no. 006-833-35-001/0



Kunming Wok with glass lid

35 cm ø 6,4 l

Item no. 006-823-35-001/0



Adamant® wok

32 cm ø 6,0 l

Item no. 100-800-32-100/0



Adamant® wok pan

28 cm ø 3,7 l

Item no. 157-805-28-100/0



Cenit® Induction wok pan

28 cm ø 3,5 l

Item no. 045-801-28-100/0



Cenit® wok

32 cm ø 5,3 l

Item no. 045-804-32-100/0



Color Edition wok blue

32 cm ø 6,0 l

Item no. 101-802-32-100/0



Color Edition wok red

32 cm ø 6,0 l

Item no. 101-801-32-100/0



**For detailed information on our warranties, please go to page 152.



Original-Profi Collection®

Just like all pots and pans of this line, the Original-Profi Collection® roaster is sustainably crafted in Germany from up to 90% recycled stainless steel to last for generations. With its high-dome lid, roasts as well as larger portions can be prepared comfortably and served in style. The roaster features everything that has made the Original-Profi Collection® one of the world's most successful cookware lines: ergonomic Fissler Stay-Cool metal handles, the Condensate-Plus function, the exclusive CookStar® base and an extra-large pouring rim. The roaster is suitable for oven use at up to 230 °C (450 °F).



Original-Profi Collection® roaster

28 cm ø 4,8 l

Item no. 084-588-28-000/0



Stainless steel roaster

The Induction roaster offers proven Fissler quality, made of tough and durable 18/10 stainless steel at an attractive price. Thanks to its Superthermic base, the roaster is suitable for all types of stovetops, including induction. Made of premium glass, the lid allows for energy-saving full-view cooking and is ovenproof up to 220 °C (425 °F).



Induction roaster

38 cm ø 8,8 l

Item no. 033-701-38-000/0



Secural

The coated stainless steel Secural roaster offers proven Fissler quality, made of tough and durable 18/10 stainless steel. Thanks to its Superthermic base, the roaster is suitable for all types of stovetops, including induction. What makes it so special is its premium PFOA-free coating that ensures perfect roasts, even with delicate foods. Both, the full-view glass lid and the high-quality coating, are ovenproof up to 220 °C (425 °F).



Secural roaster

28 cm ø 6,5 l

Item no. 001-500-28-000/0



**For detailed information on our warranties, please go to page 152.



Original-Profi Collection®

Kitchen utensils

The Original-Profi Collection® offers not only a versatile assortment of pots and pans for all types of tasks, but now also a collection of essential kitchen utensils, from turner to skimmer, from serving spoon to pizza cutter. With a refined look of polished 18/10 stainless steel, these practical kitchen utensils match the cookware of the Original-Profi Collection® perfectly.



Expected to be available
from February 2023



- | | |
|--|---|
| <p>1 Turner
Item no. 084-008-10-000/0
4 0 0 9 2 0 9 3 9 0 1 7 8</p> | <p>5 Skimmer
Item no. 084-008-14-000/0
4 0 0 9 2 0 9 3 9 0 2 0 8</p> |
| <p>2 Turner with silicone
Item no. 084-018-10-000/0
4 0 0 9 2 0 9 3 9 0 1 8 5</p> | <p>6 Mesh skimmer
Item no. 084-008-15-000/0
4 0 0 9 2 0 9 3 9 0 2 1 5</p> |
| <p>3 Soup ladle
Item no. 084-008-08-000/0
4 0 0 9 2 0 9 3 9 0 1 4 7</p> | <p>7 Sieve
16 cm ø
Item no. 084-038-16-000/0
4 0 0 9 2 0 9 3 9 0 2 8 4</p> |
| <p>4 Sauce ladle
Item no. 084-008-05-000/0
4 0 0 9 2 0 9 3 9 0 1 6 1</p> | <p>8 Whisk
25 cm
Item no. 084-028-25-000/0
4 0 0 9 2 0 9 3 9 0 2 6 0</p> |

- | | |
|---|--|
| <p>9 Whisk
20 cm
Item no. 084-028-20-000/0
4 0 0 9 2 0 9 3 9 0 2 5 3</p> | <p>13 Tongs with silicone
Item no. 084-008-40-000/0
4 0 0 9 2 0 9 3 9 0 3 3 8</p> |
| <p>10 Small whisk
Item no. 084-028-04-000/0
4 0 0 9 2 0 9 3 9 0 2 4 6</p> | <p>14 Serving spoon
Item no. 084-008-02-000/0
4 0 0 9 2 0 9 3 9 0 1 2 3</p> |
| <p>11 Wokturner
Item no. 084-008-12-000/0
4 0 0 9 2 0 9 3 9 0 1 9 2</p> | <p>15 Swivel peeler
Item no. 084-028-02-000/0
4 0 0 9 2 0 9 3 9 0 3 0 7</p> |
| <p>12 Vegetable-/ rice spoon
Item no. 084-028-07-000/0
4 0 0 9 2 0 9 3 9 0 1 3 0</p> | <p>16 Pizza cutter
Item no. 084-028-05-000/0
4 0 0 9 2 0 9 3 9 0 3 1 4</p> |

Texas

This extensively equipped knife block offers a premium range of knives for ambitious cooks. The Texas set includes all the essential knives no kitchen should be without. The knives are made of high-quality chromium-molybdenum-vanadium steel, featuring a precise edge. The contemporary design of the handle makes them truly eye-catching. The block is made of solid wood providing optimal protection for their valuable blades.



Knife block, equipped

Includes:

Cooking knife 20 cm**, bread knife 20 cm**, ham knife 20 cm**, all-purpose knife 13 cm**, peeling knife 9 cm**, scissors, knife block

7-tlg.

Item no. 088-311-07-000/0



Alaska

This extensively equipped knife block offers a premium range of knives for ambitious cooks. The Alaska set includes all the essential knives no kitchen should be without. The knives are made of high-quality chromium-molybdenum-vanadium steel, featuring a precise edge. The integrated finger guard provides a secure grip during cutting. The block is made of solid wood providing optimal protection for their valuable blades.



Knife block, equipped

Includes:

Cooking knife 20 cm**, bread knife 20 cm**, ham knife 20 cm**, all-purpose knife 13 cm**, peeling knife 9 cm**, knife block

6-tlg.

Item no. 088-312-06-000/0



Accessories & care



Multi-peeler

The Fissler multi-peeler features a blade crafted of special, premium knife steel (18/10 stainless steel), making it a handy tool for precise and fast peeling. Its ergonomic design ensures safe handling and is suitable for right-handed and left-handed people.

Item no. 001-040-01-000/0



Stainless steel care

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

250 ml

Item no.021-004-90-000/0



Stainless steel cleaner

Gentle and scratch-free removal of grease and burnt-on food. Free from phosphate and formaldehyde, biodegradable and economical in use.










250 ml

Item no.021-002-91-001/0













Spare parts for pots














Original-Profi Collection® (model from September 2021) and Pure-Profi Collection

Metal lid	16 cm ø	Item no.084-108-16-600/o		
	20 cm ø	Item no.084-108-20-600/o		
	24 cm ø	Item no.084-108-24-600/o		
	28 cm ø	Item no.084-108-28-600/o		
Glass lid	16 cm ø	Item no.084-109-16-600/o		
	20 cm ø	Item no.084-109-20-600/o		
	24 cm ø	Item no.084-109-24-600/o		






Original-Profi Collection® (model until September 2021)

Metal lid	16 cm ø	Item no.083-104-16-600/o		
	18 cm ø	Item no.083-104-18-600/o		
	20 cm ø	Item no.083-104-20-600/o		
	24 cm ø	Item no.083-104-24-600/o		
Glass lid	28 cm ø	Item no.083-104-28-600/o		
	16 cm ø	Item no.083-106-16-600/o		
	20 cm ø	Item no.083-106-20-600/o		
	24 cm ø	Item no.083-106-24-600/o		

Intensa®

Metal lid	16 cm ø	Item no.016-118-16-600/o		
	20 cm ø	Item no.016-118-20-600/o		
	24 cm ø	Item no.016-118-24-600/o		
Casserole handle		Item no.016-156-16-630/o		
Seitengriff	16 cm ø	Item no.016-126-16-640/o		
	18 cm ø	Item no.016-126-18-640/o		
	20 cm ø	Item no.016-126-20-640/o		
	24 cm ø	Item no.016-126-24-640/o		
Lid handle	all	Item no.020-322-00-690/o		


Solea®

Glass lid	16 cm ø	Item no.016-110-16-600/o		
	18 cm ø	Item no.016-110-18-600/o		
	20 cm ø	Item no.016-110-20-600/o		
	24 cm ø	Item no.016-110-24-600/o		













Fissler

Spare parts for pots






Bonn / Viseo® / Hamburg / San Francisco / Las Vegas / Copenhagen / Florenz / London / Vienna / Venice / Frankfurt / Korfu / Lübeck / Paris / Black edition / Colonia

Glass lid	16 cm ø	Item no.081-110-16-600/o		
	20 cm ø	Item no.081-110-20-600/o		
	24 cm ø	Item no.081-110-24-600/o		

Magic Line

Lid handle	16 cm ø	Item no.020-112-16-690/o		
	20 cm ø	Item no.020-112-20-690/o		
	24 cm ø	Item no.020-112-24-690/o		
Side handle including flame guard	16 cm ø	Item no.020-118-16-640/o		
	20 cm ø	Item no.020-118-20-640/o		
	24 cm ø	Item no.020-118-24-640/o		
Casserole handle	16 cm ø	Item no.020-152-16-680/o		
Lid handle	all	Item no.020-322-00-690/o		

C+S Royal / C+S Prestige / Cologne

Glass lid	16 cm ø	Item no.037-118-16-600/o		
	18 cm ø	Item no.037-118-18-600/o		
	20 cm ø	Item no.037-118-20-600/o		
	24 cm ø	Item no.037-118-24-600/o		

Spare parts for woks

Original-Profi Collection® (model from October 2021) and Pure-Profi Collection

Wok-metal lid	30 cm ø	Item no.084-888-30-600/o		
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Original-Profi Collection® (model until September 2021)

Wok-metal lid	30 cm ø	Item no.084-823-30-600/o		
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Adamant® / Luno®

Metal lid	31 cm ø	Item no.056-806-31-600/o		
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Spare parts for pressure cookers

Vitavit® Premium (model from September 2021)

Lid handle	all	Item no.620-000-11-770/o		
Fastening screw for lid handle, including seal	all	Item no.600-000-00-712/o		
Pot handle for pressure cooker	18 cm ø	Item no.620-100-02-850/o		
	22 cm ø	Item no.620-300-04-850/o		
	26 cm ø	Item no.620-700-08-850/o		
Pot handle for pressure skillet	18 cm ø	Item no.620-100-01-850/o		
	22 cm ø	Item no.620-300-02-850/o		
Side handle for pressure cooker	18 cm ø	Item no.610-110-02-840/o		
	22 cm ø	Item no.610-310-04-840/o		
	26 cm ø	Item no.610-710-08-840/o		
Side handle for pressure skillet	18 cm ø	Item no.610-110-01-840/o		
	22 cm ø	Item no.610-310-02-840/o		
Euromatic incl. o-ring	all	Item no.011-631-00-750/o		
Cooking valve incl. silicone membrane & cooking valve seal, without screw nut	all	Item no.610-010-00-700/o		
Screw nut for cooking valve		Item no.610-000-00-734/o		
Silicone membrane	all	Item no.610-000-00-711/o		
Cooking valve seal	all	Item no.610-000-00-706/o		
Valve base seal	all	Item no.610-000-00-733/o		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	Item no.610-000-01-706/o		
Rubber gasket	18 cm ø	Item no.600-000-18-795/o		
	22 cm ø	Item no.600-000-22-795/o		
	26 cm ø	Item no.600-000-26-795/o		












Spare parts for pressure cookers

Vitavit® Premium (model until September 2021)				
Lid handle	all	Item no.620-000-11-770/0		
Fastening screw for lid handle, including seal	all	Item no.600-000-00-712/0		
Pot handle for pressure cooker	18 cm ø	Item no.620-100-02-850/0		
	22 cm ø	Item no.620-300-04-850/0		
	26 cm ø	Item no.620-700-08-850/0		
Pot handle for pressure skillet	22 cm ø	Item no.620-300-02-850/0		
	26 cm ø	Item no.620-700-04-850/0		
	26 cm ø	Item no.620-700-04-850/0		
Side handle for pressure cooker	18 cm ø	Item no.600-100-02-840/0		
	22 cm ø	Item no.600-300-04-840/0		
	26 cm ø	Item no.600-700-08-840/0		
Side handle for pressure skillet	22 cm ø	Item no.600-300-02-840/0		
	26 cm ø	Item no.600-700-04-840/0		
	26 cm ø	Item no.600-700-04-840/0		
Euromatic incl. o-ring	all	Item no.011-631-00-750/0		
Cooking valve incl. silicone membrane & cooking valve seal, without screw nut	all	Item no.610-010-00-700/0		
Screw nut for cooking valve		Item no.610-000-00-734/0		
Silicone membrane	all	Item no.610-000-00-711/0		
Cooking valve seal	all	Item no.610-000-00-706/0		
Valve base seal	all	Item no.610-000-00-733/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	Item no.610-000-01-706/0		
Rubber gasket	18 cm ø	Item no.600-000-18-795/0		
	22 cm ø	Item no.600-000-22-795/0		
	26 cm ø	Item no.600-000-26-795/0		




















Spare parts for pressure cookers

Vitaquick® from 2010				
Lid handle blue	all	Item no.600-000-11-770/0		
Lid handle green	all	Item no.600-050-11-770/0		
Lid handle red	all	Item no.600-320-11-770/0		
Fastening screw for lid handle, including seal	all	Item no.600-000-00-712/0		
Pot handle for pressure cooker	22 cm ø	Item no.610-300-04-850/0		
	26 cm ø	Item no.610-700-08-850/0		
Side handle for pressure cooker	22 cm ø	Item no.600-300-04-840/0		
	26 cm ø	Item no.600-700-08-840/0		
Side handle for pressure cooker green	22 cm ø	Item no.600-350-04-840/0		
	22 cm ø	Item no.600-350-04-840/0		
Pot handle for pressure skillet	22 cm ø	Item no.610-300-02-850/0		
	26 cm ø	Item no.610-700-04-850/0		
Side handle for pressure skillet	22 cm ø	Item no.600-300-02-840/0		
	26 cm ø	Item no.600-700-04-840/0		
Side handle for pressure skillet green	22 cm ø	Item no.600-350-02-840/0		
	22 cm ø	Item no.600-350-02-840/0		
Euromatic incl. o-ring	all	Item no.011-631-00-750/0		
Cooking valve blue incl. silicone membrane, o-ring, valve base seal and screw	all	Item no.600-000-00-700/0		
Cooking valve green incl. silicone membrane, o-ring, valve base seal and screw	all	Item no.600-050-00-700/0		
Cooking valve red incl. silicone membrane, o-ring, valve base seal and screw	all	Item no.600-321-00-700/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	Item no.600-000-01-706/0		
O-Ring für Kochventil	all	Item no.021-641-00-780/0		
Silicone membrane	all	Item no.020-653-00-720/0		
Valve base seal	all	Item no.020-653-00-740/0		
Rubber gasket	22 cm ø	Item no.600-000-22-795/0		
	26 cm ø	Item no.600-000-26-795/0		

Spare parts for pressure cookers

Vitaquick® until 2010				
Lid handle inkl. Profilstreifen	all	Item no.011-631-02-660/0		
Euromatic incl. o-ring	all	Item no.011-631-00-750/0		
Cooking valve inkl. Valve base seal & Silicone membrane	all	Item no.037-668-00-700/0		
Silicone membrane	all	Item no.037-665-00-730/0		
Rubber gasket	18 cm ø	Item no.038-617-00-205/0		
	22 cm ø	Item no.038-667-00-205/0		
	26 cm ø	Item no.038-687-00-205/0		
Vitaquick® until 2002				
Lid handle inkl. Profilstreifen	all	Item no.018-633-00-690/0		
Unimatik-Ventil Silikon	all	Item no.021-636-03-750/0		
Cooking valve inkl. Valve base seal & Silicone membrane	all	Item no.037-668-00-700/0		
Silicone membrane	all	Item no.037-665-00-730/0		
Rubber gasket	18 cm ø	Item no.038-617-00-205/0		
	22 cm ø	Item no.038-667-00-205/0		
	26 cm ø	Item no.038-687-00-205/0		

Spare parts for pressure cookers

Vitavit® Edition				
Lid handle	all	Item no.630-000-00-770/0		
Fastening screw for lid handle, including seal	all	Item no.600-000-00-712/0		
Side handle for pressure cooker	22 cm ø	Item no.630-300-04-840/0		
	26 cm ø	Item no.630-700-08-840/0		
Side handle for pressure skillet	22 cm ø	Item no.630-300-02-840/0		
	26 cm ø	Item no.630-700-04-840/0		
Euromatic incl. o-ring	all	Item no.011-631-00-750/0		
Cooking valve inkl. silicone membrane & cooking valve seal, without screw nut	all	Item no.610-010-00-700/0		
Screw nut for cooking valve		Item no.610-000-00-734/0		
Silicone membrane	all	Item no.610-000-00-711/0		
Cooking valve seal	all	Item no.610-000-00-706/0		
Valve base seal	all	Item no.610-000-00-733/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	Item no.610-000-01-706/0		
Rubber gasket	22 cm ø	Item no.600-000-22-795/0		
	26 cm ø	Item no.600-000-26-795/0		

Spare parts for pressure cookers

Vitavit® Comfort				
Lid handle	all	Item no.610-000-11-770/0		
Fastening screw for lid handle, including seal	all	Item no.600-000-00-712/0		
Pot handle for pressure cooker	18 cm Ø	Item no.610-100-02-850/0		
	22 cm Ø	Item no.610-300-04-850/0		
	26 cm Ø	Item no.610-700-08-850/0		
Side handle for pressure cooker	18 cm Ø	Item no.600-100-02-840/0		
	22 cm Ø	Item no.600-300-04-840/0		
	26 cm Ø	Item no.600-700-08-840/0		
Pot handle for pressure skillet	22 cm Ø	Item no.610-300-02-850/0		
	26 cm Ø	Item no.610-700-04-850/0		
Side handle for pressure skillet	22 cm Ø	Item no.600-300-02-840/0		
	26 cm Ø	Item no.600-700-04-840/0		
Euromatic incl. o-ring	all	Item no.011-631-00-750/0		
Cooking valve incl. silicone membrane & cooking valve seal, without screw nut	all	Item no.610-010-00-700/0		
Screw nut for cooking valve		Item no.610-000-00-734/0		
Silicone membrane	all	Item no.610-000-00-711/0		
Cooking valve seal	all	Item no.610-000-00-706/0		
Valve base seal	all	Item no.610-000-00-733/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	Item no.610-000-01-706/0		
Rubber gasket	18 cm Ø	Item no.600-000-18-795/0		
	22 cm Ø	Item no.600-000-22-795/0		
	26 cm Ø	Item no.600-000-26-795/0		

Magic Comfort Basic / Logic				
Euromatic incl. o-ring	all	Item no.011-631-00-750/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	Item no.600-000-01-706/0		
Silicone membrane	all	Item no.020-653-00-720/0		
Valve base seal	all	Item no.020-653-00-740/0		
Rubber gasket	22 cm Ø	Item no.038-667-00-205/0		
	26 cm Ø	Item no.038-687-00-205/0		

Spare parts for pressure cookers

Blue Point				
Lid handle inkl. Profilstreifen	all	Item no.021-641-01-660/0		
Euromatic incl. o-ring	all	Item no.011-631-00-750/0		
Rubber gasket	18 cm Ø	Item no.038-617-00-205/0		
	22 cm Ø	Item no.038-667-00-205/0		
	26 cm Ø	Item no.038-687-00-205/0		
Cooking valve inkl. Silicone membrane, O-Ring, Valve base seal und Schraube	22+26 cm Ø	Item no.021-641-00-700/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	Item no.600-000-01-706/0		
Silicone membrane	all	Item no.020-653-00-720/0		
Valve base seal	all	Item no.020-653-00-740/0		

Vitavit® Royal as of 1994				
Lid handle inkl. Profilstreifen	all	Item no.011-631-02-660/0		
Euromatic incl. o-ring	all	Item no.011-631-00-750/0		
Cooking valve	all	Item no.011-631-01-700/0		
O-Ring für Sockel	all	Item no.018-632-00-740/0		
Rubber gasket	18 cm Ø	Item no.038-617-00-205/0		
	22 cm Ø	Item no.038-667-00-205/0		
	26 cm Ø	Item no.038-687-00-205/0		

Vitavit® Royal until 1998				
Lid handle inkl. Profilstreifen	all	Item no.018-633-00-690/0		
Cooking valve	all	Item no.011-631-01-700/0		
O-Ring für Sockel	all	Item no.018-632-00-740/0		
Unimatik-Ventil Silikon	all	Item no.021-636-03-750/0		
Rubber gasket	18 cm Ø	Item no.038-617-00-205/0		
	22 cm Ø	Item no.038-667-00-205/0		
	26 cm Ø	Item no.038-687-00-205/0		

Warranty and guarantee

Every Fissler product is made of high-quality materials. During production, we check the quality of our products multiple times before they have to pass a strict final inspection. This is why we provide a warranty, valid from the date of purchase, for numerous Fissler products in accordance with the following warranty conditions, regardless of the country in which you purchased the Fissler product. Therefore, we guarantee that these Fissler products are free from material and/or processing defects. In addition to this warranty, you are entitled to legal warranty rights which are not restricted by this warranty.

Legal warranty and guarantee

Legal warranty

The customer is entitled to the usual statutory warranty rights.

Normal signs of wear on the non-stick coating as well as damage due to improper use (e.g. overheating, discoloration, scratches, falls, or improper cleaning) are excluded from warranty. Signs of wear and visual changes, as a result of dishwasher use, are also excluded.

- We explicitly point out that there is no liability for damages based on
 - improper use,
 - improper handling,
 - failure to follow these instructions for use and care, or
 - improperly carried out repairs, or the use of third-party spare parts.

The same applies to spare parts and accessories.

Manufacturer's warranty

- We provide a manufacturer's warranty for numerous Fissler products in accordance with the following warranty conditions from the date of purchase, regardless of the country in which you purchased the Fissler product. Therefore, we guarantee that these are free from material or processing defects.

In the case of a manufacturer's warranty claim, Fissler will, at their sole discretion and at their own expense, either repair the product or supply a suitable replacement.

Claims resulting from this manufacturer's warranty only exist if and to the extent to which

- the product does not have any damage or signs of wear which were caused by use deviating from normal purposes and/or specifications according to the instructions for use,
- the product shows signs which can be attributed to improper repairs or improper chemical or physical influences on the product surface,
- unauthorized accessories or only accessories authorized by the manufacturer were installed in the product.

In addition to this manufacturer's warranty, you are entitled to legal warranty rights, which are not restricted by this manufacturer's warranty.

Service

In case of warranty or guarantee claims, please contact our customer service:

Fissler GmbH
 Customer Service
 Harald-Fissler-Straße 10
 D-55768 Hoppstädten-Weiersbach
 Germany
 service@fissler.com
 Phone: +49-6781-403-100

General Terms & Conditions

1. Scope of application

- 1.1. Deliveries and services are governed exclusively by the following terms and conditions. Any divergent, conflicting or supplementary terms and conditions of the ordering customer do not become part of the contract, even where there is knowledge of such terms and conditions, unless their validity is expressly consented to in writing. Our terms and conditions apply even if we made unconditional delivery to the ordering customer where we have knowledge of terms and conditions of the ordering customer that conflict with or differ from our terms and conditions.
- 1.2. Our terms and conditions apply only in respect of businesspersons within the meaning of § 310 (I) of the German Civil Code (BGB). They also apply to all future transactions with the ordering customer, provided that they are a similar type of transaction.
- 1.3. Our offers are non-binding and become binding only upon written confirmation from the supplier or once delivery has been made.

2. Prices and Payment

- 2.1. Unless otherwise agreed in writing, our prices are ex works, exclusive of packaging and plus VAT at the currently applicable rate. Packaging is charged at cost and shown separately on the invoice. Deliveries are made at the prices that are valid on the date on which the contract is concluded.
- 2.2. Unless otherwise agreed in writing, invoices for deliveries of goods are payable with a 2% discount within 15 days provided that the ordering customer is not in default as regards payment of receivables or net within 30 days of the invoice date. In principle, invoices for other services are payable net without any discount. Cheques are deemed payment only after they have been honored.
- 2.3. Default interest is charged at 9 percentage points above the respective base interest rate per annum. We reserve the right to claim greater compensation for loss incurred because of late payment.
- 2.4. If, after the acceptance of an order, there are legitimate reasons to doubt the ordering customer's ability to pay, we may choose whether to demand cash payment for all outstanding receivables or to demand the provisions of collateral before delivery. If the ordering customer does not comply with this demand, we may demand the return of the goods subject to reservation of ownership and rescind the contract.
- 2.5. The ordering customer will be entitled to set off payment against counterclaims only if the ordering customer's counterclaims have been established with final and binding effect by a court, are undisputed or have been acknowledged by us.

3. Transfer of Risk on Shipment

Unless otherwise agreed, shipment is made on a carriage forward basis. The risk of accidental loss or accidental deterioration of the goods passes to the ordering customer – even where the works' own vehicles are used – at the time the goods are handed over to the transporting entity. This applies irrespective of whether the goods are shipped from the place of performance or who is responsible for the freight or insurance costs.

4. Delivery Period

- 4.1. The commencement of the delivery period specified by us is subject to the clarification of all technical questions and to the ordering customer fulfilling its obligations duly and on time. We reserve the right to assert the defence of non-performance of contract. If the ordering customer delays the acceptance of the goods or culpably breaches other obligations to cooperate with us, we are entitled to demand compensation for any damage that we may suffer as a result, including any additional expenses. We reserve the right to assert more extensive claims.
- 4.2. Force majeure will exempt us from our obligation to deliver. Circumstances that make it unreasonably difficult or impossible for us to deliver at no fault of our own will be deemed equivalent to force majeure regardless of whether such circumstances concern us or our subcontractors.
- 4.3. Partial deliveries are permitted unless the ordering customer cannot reasonably be expected to accept them.

5. Warranties and Report of Defects, Liability

- 5.1. The assertion of warranty rights by the ordering customer requires that the ordering customer has duly met its obligations under § 377 of the German Commercial Code (HGB) with regard to inspecting goods and reporting defects. Obvious defects must be reported in writing without delay, but within 14 days after receipt of the goods at the latest, and concealed defects must be reported in writing without delay after they are identified; otherwise, the goods will be deemed to have been accepted. Any transport damage must be reported immediately to the freight forwarder.
- 5.2. Should – despite all due care having been given – the delivered goods have a defect that was already present at the time the risk was transferred, we will at our discretion repair the goods or deliver replacement goods, provided that the defects were reported in due time. We must always be given an opportunity to correct deficiencies (subsequent remedy) within a reasonable period.
- 5.3. With regard to the quality/properties of the goods, as a rule, only our product description will be deemed to have been agreed on. Public statements, commendations or advertising do not constitute proper information on the quality/properties of the goods.
- 5.4. Claims of the ordering customer in respect of expenditures incurred in connection with subsequent remedy, including without limitation transport, in-transit, labour and material costs, are excluded where the expenditures are higher because the goods delivered by us were subsequently moved to a location other than the ordering customer's establishment, unless such transportation is in accordance with their designated use.
- 5.5. In the event of a simple negligent breach of a material contractual duty (including the duty to deliver defect-free goods), that is a duty the due fulfilment of which the ordering customer relies on and may rely on to achieve the contractual purpose, our liability is limited to the typically occurring, foreseeable damage. Any further liability is excluded. This does not apply if a defect caused by simple negligence results in injury to life body or health. This will have no effect on liability under the German Product Liability Act (Produkthaftungsgesetz).

6. Reservation of Ownership

- 6.1. Irrespective of any treatment or processing, the goods supplied remain our property until all receivables under the business relationship have been settled. The inclusion of individual receivables in an open account or the striking and acknowledging of a balance does not affect the reservation of ownership. Payment is deemed to have been rendered when it has been received by us. The ordering customer is entitled to sell the reserved goods subject to reservation of ownership in the ordinary course of business; the ordering customer is not permitted to pledge the goods or assign them by way of security. The ordering customer must secure our rights in all cases where the goods subject to reservation of ownership are resold on a credit basis. The goods may not be sold after payments have been suspended or an application for insolvency has been filed. The ordering customer's receivables resulting from the resale of goods subject to reservation of ownership are hereby assigned to us until all of its claims have been satisfied; we accept this assignment. Where the ordering customer and its customers conduct business on an open account basis, the respective balance is deemed to have been assigned to us in advance. The ordering customer may collect accounts receivable that have been assigned to us unless the ordering customer is in default of payment or has suspended payments or an application to open insolvency proceedings has been filed.
- 6.2. The ordering customer must provide us with all information and documents that we need to assert our rights towards the party that has purchased from the ordering customer without delay if requested to do so.
- 6.3. We must be informed without delay of any enforcement measures by third parties regarding the goods subject to reservation of ownership or the accounts receivable assigned in advance; all necessary documents must be handed over.

7. Place of Performance and Place of Jurisdiction

The place of performance for delivery is Idar-Oberstein or Hoppstädten-Weiersbach, as decided by us. The place of performance for payments is Idar-Oberstein. If the ordering customer is a merchant/entrepreneur, the place of jurisdiction for all disputes, irrespective of their legal basis, is the regional court with jurisdiction for Idar-Oberstein. We are, however, entitled to bring an action against the ordering customer at the court with jurisdiction for the ordering customer's domicile.

8. Final provisions

- 8.1. If individual provisions of the present terms and conditions or of the delivery transaction are or become invalid, this does not affect the validity of the remaining provisions. An invalid provision will be deemed replaced by a valid provision that reflects as closely as possible the economic intent of the invalid provision.
- 8.2. This Agreement and the entire legal relations between the parties are governed by the laws of the Federal Republic of Germany, excluding the United Nations Convention on Contracts for the International Sale of Goods.

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