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A PASSION FOR PERFECTION.

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  original-profi collection®
  intensa®
  bonn
  viseo®
  hamburg
  san francisco
  las vegas
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PFANNEN
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SPARE PARTS
  Pots
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Warranty
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A PASSION FOR PERFECTION.

Fissler is one of the world’s leading manufacturers of high-quality cookware. Ever since the company was founded by Carl Philipp Fissler in 1845, our goal has been to make cooking a perfect experience. That’s why we pay close attention to detail every step of the way. Fissler’s home is the German state of Rhineland-Palatinate, but our products are at home in kitchens all over the world.

The innovative design and exceptional quality of our products “Made in Germany” have won us numerous awards over the years. And through it all, we haven’t only focused on perfection and precision; as a family-run company, we also want to put smiles on our customers’ faces.

We take pride in knowing that our unique cookware and our well thought out accessories are praised by cooks all over the world. That’s why we do our very best every single day.

We want our products to make cooking a truly enjoyable experience for all our customers.
PLEASURE, THAT STARTS WITH THE COOKING.
PLEASURE, THAT STARTS WITH THE COOKING.

POTS

Fissler
Pots

CLEVER DETAILS
MADE BY FISSLER.

DELICIOUS MEALS
The concave shape of the metal lid in the original-profi collection® and pure-profi collection series enables the condensate-plus function which ensures that liquids drip back into the food, making it more delicious.

ENERGY-EFFICIENT COOKING
The cookstar® all-stove base and the superthermic base work on all stovetops and are optimized for induction. They offer ideal heat absorption, distribution and retention.

HIGH-QUALITY STAINLESS STEEL BODY
Made of high-quality 18/10 stainless steel, the robust body of the pot is easy to clean, dishwasher safe and not susceptible to rust.
POURING WITHOUT SPILLS
A large pouring rim enables easy and precise pouring of liquids – without spilling or dripping.

EASY MEASURING
Integrated measurement markings make it easy to measure liquids.

CONVENIENT STAY-COOL METAL HANDLES
Large stay-cool metal handles in the original-profi collection® and pure-profi collection series fit perfectly in your hand and ensure a pleasant grip temperature.
## FISSLER POTS IN DETAIL.

<table>
<thead>
<tr>
<th>STOVE TYPE</th>
<th>RANGE</th>
<th>MATERIAL</th>
<th>HANDLES</th>
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<td>cookstar® all-stove base</td>
<td>18/10 stainless steel, polished</td>
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<td>sets</td>
<td>single pots</td>
<td>18/10 stainless steel, satin-finished</td>
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**KEY:**

- **✓✓** PERFECTLY SUITED
- **✓** WELL SUITED
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<td>glass lid</td>
<td>pouringrim</td>
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<td>condense-plus function</td>
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<td>draining-function/hook-in function</td>
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<td></td>
<td>warranty (in years)</td>
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</table>

Warranty: 10 years
Made in Germany

Stainless steel, polished
18/10 stainless steel, satin-finished
Stay-cool metal handles
Satin-finished stainless steel handles
Plastic handles
Metal lid, glass lid
Condensation plus function
Draining-function/hook-in function
Integrated measurement markings
Ovenproof rim
Pouring rim
Stackable
Dishwasher safe

Pouring rim
Stackable
Dishwasher safe

10
10
10
3
3
pure-profi collection
UNCOMPROMISING IN QUALITY AND DESIGN.

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

Made of high-quality and satin-finished 18/10 stainless steel.

The cookstar® all-stove base works on all stovetops and is optimized for induction. It offers ideal heat absorption, distribution and retention.
Pleasant grip temperature throughout the cooking process thanks to large stay-cool metal handles.

Easy and precise pouring, without spills, thanks to extra-large pouring rim.

Delicious meals thanks to the condensate-plus function of the metal lid, which ensures that liquids drip back into the food.

Easy measuring of liquids thanks to durable lasered measurement markings in quarts and liters.

For detailed information on our warranties, please go to page 96.
pure-profi collection

5-piece set

<table>
<thead>
<tr>
<th>Description</th>
<th>Dimensions</th>
<th>Volume</th>
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<tbody>
<tr>
<td>Stew pot</td>
<td>16 cm ø</td>
<td>2.1 L</td>
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<tr>
<td>Stew pot</td>
<td>20 cm ø</td>
<td>4.0 L</td>
</tr>
<tr>
<td>Stew pot</td>
<td>24 cm ø</td>
<td>6.3 L</td>
</tr>
<tr>
<td>Casserole</td>
<td>20 cm ø</td>
<td>2.6 L</td>
</tr>
<tr>
<td>Saucepan w.o. lid</td>
<td>16 cm ø</td>
<td>1.4 L</td>
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Art. No. 084-112-05-001/0

5-piece set

<table>
<thead>
<tr>
<th>Description</th>
<th>Dimensions</th>
<th>Volume</th>
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<tbody>
<tr>
<td>Stew pot</td>
<td>16 cm ø</td>
<td>2.1 L</td>
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<tr>
<td>Stew pot</td>
<td>20 cm ø</td>
<td>4.0 L</td>
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<tr>
<td>Stew pot</td>
<td>24 cm ø</td>
<td>6.3 L</td>
</tr>
<tr>
<td>Casserole</td>
<td>20 cm ø</td>
<td>2.6 L</td>
</tr>
<tr>
<td>Serving pan</td>
<td>28 cm ø</td>
<td>3.0 L</td>
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</tbody>
</table>

Art. No. 084-112-05-000/0
pure-profi collection

**Stew pot**
- 16 cm Ø 2.1 l.  
  Art. No. 084-122-16-000/0
- 20 cm Ø 4.0 l.  
  Art. No. 084-122-20-000/0
- 24 cm Ø 6.3 l.  
  Art. No. 084-122-24-000/0

**High stew pot**
- 24 cm Ø 9.1 l.  
  Art. No. 084-112-24-000/0
- 28 cm Ø 14.0 l.  
  Art. No. 084-112-28-000/0

**Casserole**
- 20 cm Ø 2.6 l.  
  Art. No. 084-132-20-000/0
- 24 cm Ø 4.6 l.  
  Art. No. 084-132-24-000/0

**Saucepan without lid**
- 16 cm Ø 1.4 l.  
  Art. No. 084-152-16-100/0

**Serving pan 18/10 stainless steel**
- 28 cm Ø 3.0 l.  
  Art. No. 084-352-28-100/0

**Serving pan 18/10 stainless steel with high-dome lid**
- 28 cm Ø 3.0 l.  
  Art. No. 084-352-28-000/0

**Round roaster with high-dome lid**
- 28 cm Ø 4.8 l.  
  Art. No. 084-572-28-000/0

**Wok with handle**
- 30 cm Ø 4.1 l.  
  Art. No. 084-812-30-000/0

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For detailed information on our warranties, please go to page 96.
original-profi collection®
COOK LIKE THE PROFESSIONALS.

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

- Made of high-quality and satinished 18/10 stainless steel.
- The cookstar® all-stove base works on all stovetops and is optimized for induction. It offers ideal heat absorption, distribution and retention.
- Pleasant grip temperature throughout the cooking process thanks to large stay-cool metal handles.
- Easy and precise pouring, without spills, thanks to extra-large pouring rim.
- Delicious meals thanks to the condensate-plus function of the metal lid, which ensures that liquids drip back into the food.
- Integrated measurement markings make it easy to measure liquids – without a measuring cup.

*For detailed information on our warranties, please go to page 96.
5-piece set

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

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

6-piece set with glass lids

Stew pot  16 cm Ø  2.0 l.
Stew pot  20 cm Ø  3.9 l.
Casserole  16 cm Ø  1.4 l.
Casserole  20 cm Ø  2.6 l.
Casserole  24 cm Ø  4.6 l.
Saucepan w.o. lid  16 cm Ø  1.4 l.

Art. No.  084-136-05-000/0

5-piece set with glass lids

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

Art. No.  084-136-06-000/0

5-piece set

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

Art. No.  084-123-25-000/0
5-piece set with glass lids

- **Stew pot**
  - 16 cm Ø 2.0 L
  - 20 cm Ø 3.9 L
  - 24 cm Ø 6.3 L
- **Casserole**
  - 16 cm Ø 1.4 L
  - 20 cm Ø 2.6 L

Art. No. 084-136-05-002/0

5-piece set with glass lids

- **Stew pot**
  - 16 cm Ø 2.0 L
  - 20 cm Ø 3.9 L
  - 24 cm Ø 6.3 L
  - Conical pan 20 cm Ø 1.7 L
- **Casserole**
  - 20 cm Ø 2.6 L

Art. No. 084-126-05-001/0

6-piece set with glass lids

- **Stew pot**
  - 16 cm Ø 2.0 L
  - 20 cm Ø 3.9 L
  - 24 cm Ø 6.3 L
  - Pot steamer inset 20 cm Ø
- **Casserole**
  - 20 cm Ø 2.6 L
  - Conical pan 20 cm Ø 1.7 L

Art. No. 084-776-06-000/0

*For detailed information on our warranties, please go to page 96.
original-profi collection®

Conical pan
- 20 cm ø 1.7 l.
- Art. No. 084-143-20-100/0

Milk pot
- 16 cm ø 2.6 l.
- Art. No. 084-193-16-100/0

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

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

multi-star
- Ideal for cooking pasta or vegetables, with steamer inset 3.5 liters.
- 20 cm ø 6.0 l.
- Art. No. 084-103-20-002/0

Inset for multi-star
- 20 cm ø
- Art. No. 083-103-20-710/0

2020

*For detailed information on our warranties, please go to page 96.
Round roaster with high-dome lid

<table>
<thead>
<tr>
<th>Diameter</th>
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Pan 18/10 stainless steel

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Serving pan 18/10 stainless steel

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Serving pan nonstick sealed

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intensa®
EXCEPTIONAL COOKING.

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

The cookstar® all-stove base works on all stovetops and is optimized for induction. It offers ideal heat absorption, distribution and retention.

The practical draining feature of the lid saves you from having to use an additional sieve.

Particularly suited for downdraft extractors.

The extra-large pouring rim enables easy and precise pouring of liquids – without spilling or dripping.

Made of heat-resistant plastic, the handles are particularly practical thanks to their convenient shape and the hook-in function.

Integrated measurement markings make it easy to measure liquids – without a measuring cup.

Space saving storage, thanks to the conical shape of the pots that enables stacking pots of the same diameter within one another.

*For detailed information on our warranties, please go to page 96.
PARTICULARLY 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.

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

intensa®
bonn
A PERFECT HANDLE FOR EVERYTHING.

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

Distinctive silicone rings on the stainless steel handles function as smart heat buffers and ensure that the material is always pleasant to touch.

The extra-large pouring rim enables easy and precise pouring of liquids. Integrated measurement markings make it easy to measure liquids.

Made of break-resistant high quality glass, the lid enables energy-saving full-view cooking and can be used in oven temperatures up to 180°C.

The encapsulated superthermic base works on all stovetops and is optimized for induction. It offers ideal heat absorption, distribution and retention.

*For detailed information on our warranties, please go to page 96.
5-piece set

<table>
<thead>
<tr>
<th>Item</th>
<th>Size (cm)</th>
<th>Capacity (l)</th>
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<tr>
<td>Stew pot</td>
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<td>3.6</td>
</tr>
<tr>
<td>Stew pot</td>
<td>24</td>
<td>5.7</td>
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<tr>
<td>Casserole</td>
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<td>2.4</td>
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<tr>
<td>Saucepan w/o lid</td>
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Art. No. 086-112-05-000/0

Stew pot

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<tr>
<th>Size (cm)</th>
<th>Capacity (l)</th>
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<tbody>
<tr>
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<td>20</td>
<td>3.6</td>
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<tr>
<td>24</td>
<td>5.7</td>
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Art. No. 086-112-16-000/0 to 086-112-24-000/0

Casserole

<table>
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<th>Capacity (l)</th>
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Art. No. 086-122-20-000/0 to 086-122-24-000/0

Saucepan without lid

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<th>Size (cm)</th>
<th>Capacity (l)</th>
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<tbody>
<tr>
<td>16</td>
<td>1.4</td>
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Art. No. 086-152-16-100/0
viseo®
GOOD COOKING MADE EASY.

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

The convenient handles are made of polished 18/10 stainless steel and easy to grip.

Made of break-resistant high quality glass, the lid enables energy-saving full-view cooking and can be used in oven temperatures up to 180°C.

The extra-large pouring rim enables easy and precise pouring of liquids. Integrated measurement markings make it easy to measure liquids.

The encapsulated superthermic base works on all stovetops and is optimized for induction. It offers ideal heat absorption, distribution and retention.
5-piece set

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

Art.-Nr. 084-117-05-000/0

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.

Art. No. 084-117-04-000/0

Stew pot

- 16 cm Ø 2.1 l.
- 20 cm Ø 3.6 l.
- 24 cm Ø 5.7 l.

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

Casserole

- 20 cm Ø 2.4 l.

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

Saucepan without lid

- 16 cm Ø 1.4 l.

Art. No. 084-157-16-101/0
hamburg
THE CLASSIC FOR EVERY DAY.

With its angular handles, brushed surface and linear shape, the hamburg pot series is to everyone’s taste. Its easy handling turns cooking into a real pleasure.

The convenient handles are made of polished 18/10 stainless steel and easy to grip.

Made of break-resistant high quality glass, the lid enables energy-saving full-view cooking and can be used in oven temperatures up to 180°C.

The extra-large pouring rim enables easy and precise pouring of liquids. Integrated measurement markings make it easy to measure liquids.

The encapsulated superthermic base works on all stovetops and is optimized for induction. It offers ideal heat absorption, distribution and retention.
5-piece set

<table>
<thead>
<tr>
<th>Stew pot</th>
<th>16 cm Ø</th>
<th>1.9 l.</th>
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<tbody>
<tr>
<td>Stew pot</td>
<td>20 cm Ø</td>
<td>3.6 l.</td>
</tr>
<tr>
<td>Stew pot</td>
<td>24 cm Ø</td>
<td>5.7 l.</td>
</tr>
<tr>
<td>Casserole</td>
<td>20 cm Ø</td>
<td>2.4 l.</td>
</tr>
<tr>
<td>Saucepan w.o. lid</td>
<td>16 cm Ø</td>
<td>1.4 l.</td>
</tr>
</tbody>
</table>

Art. No. 081-110-05-000/0

4-piece set

<table>
<thead>
<tr>
<th>Stew pot</th>
<th>16 cm Ø</th>
<th>1.9 l.</th>
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<tbody>
<tr>
<td>Stew pot</td>
<td>20 cm Ø</td>
<td>3.6 l.</td>
</tr>
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<td>Stew pot</td>
<td>24 cm Ø</td>
<td>5.7 l.</td>
</tr>
<tr>
<td>Casserole</td>
<td>20 cm Ø</td>
<td>2.4 l.</td>
</tr>
</tbody>
</table>

Art. No. 081-110-04-000/0

Stew pot

<table>
<thead>
<tr>
<th>16 cm Ø</th>
<th>1.9 l.</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 cm Ø</td>
<td>3.6 l.</td>
</tr>
<tr>
<td>24 cm Ø</td>
<td>5.7 l.</td>
</tr>
</tbody>
</table>

Art. No. 081-110-16-000/0

Casserole

| 20 cm Ø | 2.4 l. |

Art. No. 081-120-20-000/0

Saucepan without lid

| 16 cm Ø | 1.4 l. |

Art. No. 081-150-16-100/0
san francisco
UNLIMITED COOKING SATISFACTION.

5-piece set

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Capacity</th>
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</thead>
<tbody>
<tr>
<td>Stew pot</td>
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<td>Stew pot</td>
<td>20 cm</td>
<td>3.3 l</td>
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<td>Stew pot</td>
<td>24 cm</td>
<td>5.3 l</td>
</tr>
<tr>
<td>Casserole</td>
<td>20 cm</td>
<td>2.1 l</td>
</tr>
<tr>
<td>Saucepan w/o lid</td>
<td>16 cm</td>
<td>1.2 l</td>
</tr>
</tbody>
</table>

Art. No. 040-113-05-000/0

5-piece set

<table>
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<tr>
<th>Item</th>
<th>Size</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stew pot</td>
<td>16 cm</td>
<td>1.9 l</td>
</tr>
<tr>
<td>Stew pot</td>
<td>20 cm</td>
<td>3.3 l</td>
</tr>
<tr>
<td>Casserole</td>
<td>20 cm</td>
<td>2.1 l</td>
</tr>
<tr>
<td>Casserole</td>
<td>24 cm</td>
<td>3.9 l</td>
</tr>
<tr>
<td>Saucepan w/o lid</td>
<td>16 cm</td>
<td>1.2 l</td>
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</table>

Art. No. 040-123-05-000/0

4-piece set

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<th>Item</th>
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<tr>
<td>Stew pot</td>
<td>16 cm</td>
<td>1.9 l</td>
</tr>
<tr>
<td>Stew pot</td>
<td>20 cm</td>
<td>3.3 l</td>
</tr>
<tr>
<td>Stew pot</td>
<td>24 cm</td>
<td>5.3 l</td>
</tr>
<tr>
<td>Casserole</td>
<td>20 cm</td>
<td>2.1 l</td>
</tr>
</tbody>
</table>

Art. No. 040-113-04-000/0
3-piece set

Saucepan without lid
16 cm ø 1.2 l.  
Art. No. 040-153-16-000/0

Stew pot
16 cm ø 1.2 l.  
Art. No. 040-113-16-000/0

16 cm ø 1.9 l.  
Art. No. 040-113-16-100/0

20 cm ø 3.3 l.  
Art. No. 040-113-20-000/0

24 cm ø 5.3 l.  
Art. No. 040-113-24-000/0

Casserole
16 cm ø 1.2 l.  
Art. No. 040-123-16-000/0

20 cm ø 2.1 l.  
Art. No. 040-123-20-000/0

16 cm ø 1.9 l.  
Art. No. 040-123-03-000/0

20 cm ø 3.3 l.  
Art. No. 040-123-00-000/0

24 cm ø 5.3 l.  
Art. No. 040-123-24-000/0
las vegas
THE PLEASURE OF COOKING.

5-piece set
Stew pot  16 cm ø  2.1 l.
Stew pot  20 cm ø  3.9 l.
Stew pot  24 cm ø  6.6 l.
Casserole  20 cm ø  2.8 l.
Saucepan w.o. lid  16 cm ø  1.5 l.

Art. No. 040-112-05-000/0

4-piece set
Stew pot  16 cm ø  2.1 l.
Stew pot  20 cm ø  3.9 l.
Stew pot  24 cm ø  6.6 l.
Casserole  20 cm ø  2.8 l.

Art. No. 040-112-04-000/0

3-piece set
Stew pot  20 cm ø  3.9 l.
Stew pot  24 cm ø  6.6 l.
Saucepan w.o. lid  16 cm ø  1.5 l.

Art. No. 040-112-03-000/0
copenhagen
MAKE COOKING FUN.

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.

Art. No. 040-114-05-000/o

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.

Art. No. 040-114-04-000/o
häppchen
FOR THOSE SMALL MEALS IN-BETWEEN.

Stew pot
12 cm ø 0.6 l.  Art. No. 008-126-12-000/0
14 cm ø 1.0 l.  Art. No. 008-126-14-000/0

Saucepan without lid
12 cm ø 0.6 l.  Art. No. 008-166-12-100/0
14 cm ø 1.0 l.  Art. No. 008-166-14-100/0

Pan without lid
16 cm ø 0.65 l.  Art. No. 008-316-16-100/0
sveto

Milk pot

14 cm ø  1.5 L

Art. No. 083-195-14-100/0

34,99 €
EXPERIENCE, PASSION AND ATTENTION TO DETAIL – YOU CAN SEE IT, FEEL IT, TASTE IT.
CLEVER DETAILS
MADE BY FISSLER.

MEASUREMENT MARKINGS
Liquids can be easily dosed thanks to the integrated measurement markings.

EXTRA-LARGE POURING RIM
A pouring rim enables easy and precise pouring of liquids.

PAN BASE
Extra thick bases ensure a level position on the stove top and ideal heat absorption, distribution and retention.
HOOK-IN FUNCTION
The premium glass lid and the clippix spatter shield can be hooked into both the safety and the comfort handle.

ERGONOMIC SAFETY HANDLE
(LEVITAL®)
Thanks to its elliptical cross section, it is ideal for hands of all sizes. The integrated indentation makes for easier handling when sautéing and tipping. The stopper in the front section of the pan handle provides more safety.

HANGING EYELET
Thanks to a practical eyelet on the handle, the pan can be hung up to save space.
CRISPY FRYING
Stainless steel pans can take more heat and therefore are ideal for searing meat and poultry.

GENTLE FRYING
Non-stick pans are ideal for a low-fat, gentle preparation of food that tends to stick, e. g. light scrambled egg or breaded fish.

SPECIAL FRYING
Unique features make pans for special frying tasks stand out. They are the first choice for meals such as Asian wok dishes.

<table>
<thead>
<tr>
<th>STOVE TYPE</th>
<th>FOOD</th>
<th>STOVE TYPE</th>
<th>FOOD</th>
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<td>°SensoRed® wok pan</td>
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KEY:
✅ ✅ PERFECTLY SUITED
✅ WELL SUITED
— LESS SUITED
<table>
<thead>
<tr>
<th>Feature</th>
<th>Works on all stovetops</th>
<th>Works on all stovetops, except induction e. g. meat or poultry</th>
<th>Works on all stovetops, except induction e. g. meat or poultry</th>
<th>Ovenproof</th>
<th>First-class non-stick properties</th>
<th>Scratch-resistant surface</th>
<th>Measurement markings</th>
<th>Indicators for the ideal temperature</th>
<th>Easy to clean</th>
<th>Dishwasher safe</th>
<th>Warranty (in years)</th>
<th>Made in Germany</th>
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</thead>
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<tr>
<td>Scratch-resistant surface</td>
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<td>✓</td>
<td>✓</td>
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<td>✓ ✓ ✓</td>
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<tr>
<td>Indicators for the ideal temperature</td>
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<td>✓</td>
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<td>✓ ✓ ✓</td>
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<tr>
<td>Easy to clean</td>
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<td>5</td>
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</tbody>
</table>
levital®

COOK WITH LESS FAT. ENJOY HEALTHIER MEALS.

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

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

levital® comfort

<table>
<thead>
<tr>
<th>Size</th>
<th>Capacity</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 cm ø</td>
<td>1.1 l.</td>
<td>159-120-20-100/0</td>
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<tr>
<td>24 cm ø</td>
<td>2.1 l.</td>
<td>159-120-24-100/0</td>
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<tr>
<td>26 cm ø</td>
<td>2.6 l.</td>
<td>159-120-26-100/0</td>
</tr>
<tr>
<td>28 cm ø</td>
<td>3.2 l.</td>
<td>159-120-28-100/0</td>
</tr>
</tbody>
</table>

*For detailed information on our warranties, please go to page 96.
adamant®
HARD LIKE STONE.
adamant®

HARD LIKE STONE.

Scratches are a thing of the past with the adamant® pan. The secret lies in an extremely tough coating containing silicon carbide particles. These form an innovative surface texture that is hard as stone and is even safe for use with metal utensils! The adamant® pan is optimized for induction and works on all stovetops, with excellent non-stick properties and outstanding thermal conductivity. So, you can gently fry food or cook it until crispy – making the adamant® pan a real winner on the stovetop.

adamant® comfort

<table>
<thead>
<tr>
<th>Size</th>
<th>Capacity</th>
<th>Art. No.</th>
</tr>
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<tbody>
<tr>
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*For detailed information on our warranties, please go to page 96.
adamant®

### adamant® premium

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### adamant® classic

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<td>157-304-26-100/o</td>
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<tr>
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<td>2.6</td>
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</table>

### adamant® serving pan

<table>
<thead>
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### adamant® wok pan

<table>
<thead>
<tr>
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### adamant® wok with metal lid

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</tr>
</tbody>
</table>

*For detailed information on our warranties, please go to page 96.
°SensoRed®
SHOWS ITS TRUE COLORS AT THE RIGHT TIME.
With the °SensoRed® pan, the thermo-sensitive nonstick coating lets you know when the right frying time has been reached. Because the pan automatically indicates the ideal frying temperature. When it is heated, the entire frying surface changes to the color of the speckles and signals: now you can begin. This ensures that the food to be fried is never placed in a pan which is too cold or too hot. With its outstanding non-stick properties, the innovative coating provides an easy way to achieve ideally fried food – and thus perfect enjoyment.

°SensoRed®
SHS 1845
MADE IN GERMANY

°SensoRed®
SHOWS ITS TRUE COLORS AT THE RIGHT TIME.

*SensoRed®
24 cm Ø 1.7 l.  
Art. No. 157-303-24-100/0

28 cm Ø 2.6 l.  
Art. No. 157-303-28-100/0

°SensoRed® wok pan
28 cm Ø 3.7 l.  
Art. No. 157-803-28-100/0

*For detailed information on our warranties, please go to page 96.
cenit®
FISSLER QUALITY AT AN ACCESSIBLE PRICE.

Fissler
cenit®

FISSLER QUALITY AT AN ACCESSIBLE PRICE.

The cenit® pan is the perfect choice for everyone who wishes for Fissler quality at an accessible price. It features a three-layer non-stick coating which makes frying a piece of cake and an aluminum body for fast heating. Thanks to the comfortable handle, the cenit® pan fits perfectly in your hand and is safe to hold. It is available in non-induction, ideal for glass, gas, ceramic and electric stovetops, or induction ready – making it your companion for frying every day.

<table>
<thead>
<tr>
<th>Size (cm)</th>
<th>Capacity (l)</th>
<th>Art.No.</th>
</tr>
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<tbody>
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</tr>
<tr>
<td>28</td>
<td>3.1</td>
<td>045-301-28-100/0</td>
</tr>
</tbody>
</table>

2-piece set cenit® induction

Art. No. 045-301-02-100/0

Pan 24 cm ø 2.0 l.
Pan 28 cm ø 3.1 l.

*For detailed information on our warranties, please go to page 96.
cenit®

**cenit® induction serving pan**
28 cm ø 3.1 l.  
Art. No. 045-501-28-100/0

**cenit® induction grill pan**
28 x 28 cm 2.1 l.  
Art. No. 045-601-28-100/0

**cenit® induction wok pan**
28 cm ø 3.5 l.  
Art. No. 045-801-28-100/0

**cenit® induction wok**
32 cm ø 5.3 l.  
Art. No. 045-800-32-100/0

**cenit®**
20 cm ø 1.3 l.  
Art. No. 045-300-20-100/0
24 cm ø 2.0 l.  
Art. No. 045-300-24-100/0
26 cm ø 2.6 l.  
Art. No. 045-300-26-100/0
28 cm ø 3.2 l.  
Art. No. 045-300-28-100/0

**2-piece set cenit®**
Pan 24 cm ø 2.0 l.  
Pan 28 cm ø 3.1 l.  
Art. No. 045-300-02-100/0

**cenit® snack**
18 cm ø 0.7 l.  
Art. No. 045-300-18-100/0

*For detailed information on our warranties, please go to page 96.
cenit®
FISSLER QUALITY AT AN ACCESSIBLE PRICE.
stainless steel pans
Stainless steel pans

**original-profi collection® pan**
- 24 cm ø 2.0 l.  
  Art. No. 084-368-24-100/0
- 28 cm ø 3.0 l.  
  Art. No. 084-368-28-100/0

**original-profi collection® serving pan**
- 24 cm ø 2.0 l.  
  Art. No. 084-358-24-100/0
- 28 cm ø 3.0 l.  
  Art. No. 084-358-28-100/0

**pure-profi collection serving pan 18/10 stainless steel**
- 28 cm ø 3.0 l.  
  Art. No. 084-352-28-100/0

**pure-profi collection serving pan 18/10 stainless steel with high-dome lid**
- 28 cm ø 3.0 l.  
  Art. No. 084-352-28-000/0

**steelux® premium**
- 20 cm ø 1.3 l.  
  Art. No. 121-400-20-100/0
- 24 cm ø 2.0 l.  
  Art. No. 121-400-24-100/0
- 28 cm ø 3.0 l.  
  Art. No. 121-400-28-100/0

**catania**
- 24 cm ø 2.0 l.  
  Art. No. 081-353-24-100/0
- 28 cm ø 3.0 l.  
  Art. No. 081-353-28-100/0

**steelux® classic**
- 24 cm ø 2.0 l.  
  Art. No. 121-301-24-100/0
- 28 cm ø 3.0 l.  
  Art. No. 121-301-28-100/0

**häppchen pan**
- 16 cm ø 0.65 l.  
  Art. No. 008-316-16-100/0

*For detailed information on our warranties, please go to page 96.*
arcana®

arcana® grill pan

24 x 24 cm  0.6 l.

Art. No. 069-350-24-100/0
Accessories / pans

High-dome lid (original-profi collection®)

24 cm ø  
Art. No. 083-363-24-200/0

28 cm ø  
Art. No. 083-363-28-200/0

clippix® Universal hook-in spatter shield

The high-quality stainless steel spatter shield prevents burns caused by splashing fat and also keeps the stove clean. It fits all adamant® and °SensoRed® pans with plastic handle, and the stainless steel steelux® premium pan with a diameter of 24 to 28 cm.

With hanging eyelet, dishwasher safe.

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

Hook-in tempered glass lid premium

Suitable for all adamant® and °SensoRed® pans with plastic handle, and for the stainless steel steelux® premium pan with a diameter of 24 and 28 cm

24 cm ø  
Art. No. 185-000-24-200/0

28 cm ø  
Art. No. 185-000-28-200/0

Tempered glass lid comfort

20 cm ø  
Art. No. 175-000-20-200/0

24 cm ø  
Art. No. 175-000-24-200/0

26 cm ø  
Art. No. 175-000-26-200/0

28 cm ø  
Art. No. 175-000-28-200/0

Tempered glass lid round

24 cm ø  
Art. No. 047-323-24-200/0

28 cm ø  
Art. No. 047-323-28-200/0

Wood turner

Art. No. 001-076-00-000/0

Pan protector, 2-piece set

Art. No. 001-006-02-000/0
Woks

pure-profi collection wok with handle
30 cm Ø  4.1 l.  
Art. No. 084-812-30-000/0

original-profi collection* wok with handle
30 cm Ø  4.1 l.  
Art. No. 084-823-30-000/0
35 cm Ø  5.6 l.  
Art. No. 084-823-35-000/0

original-profi collection* wok with glass lid
35 cm Ø  5.6 l.  
Art. No. 084-826-35-000/0

nanjing wok with glass lid and steamer inset
35 cm Ø  6.4 l.  
Art. No. 006-833-35-001/0

kunming wok with glass lid
35 cm Ø  6.4 l.  
Art. No. 006-823-35-001/0

*For detailed information on our warranties, please go to page 96.
Woks

adamant® wok with metal lid
31 cm Ø 4.3 l.
Art. No. 056-805-31-000/0

adamant® wok pan
28 cm Ø 3.7 l.
Art. No. 157-805-28-100/a

special asia
28 cm Ø 3.7 l.
Art. No. 156-201-28-100/a

cenit® induction wok
32 cm Ø 5.3 l.
Art. No. 045-800-32-100/a

cenit® induction wok pan
28 cm Ø 3.5 l.
Art. No. 045-801-28-100/a

*For detailed information on our warranties, please go to page 96.
Roasters

pure-profi collection round roaster with high-dome lid
28 cm ø  4.8 l.  Art. No. 084-572-28-000/0

original-profi collection® round roaster with high-dome lid
28 cm ø  4.8 l.  Art. No. 084-373-28-001/0

Stainless steel roaster induction
38 cm ø  8.8 l.  Art. No. 033-701-38-000/0

Secural stainless steel roaster
28 cm ø  6.5 l.  Art. No. 001-500-28-000/0

*For detailed information on our warranties, please go to page 96.
Pressure cookers

TIME TO ENJOY YOUR LIFE.
The cooking display with clear color-coded traffic light system makes it easy to control the pressure within the pot.

The pressure can be easily and safely reduced using the depressurizing function on the handle and – depending on the model – the control valve.

Adjustable settings for gentle or quick cooking help you to preserve important vitamins and cook everything to perfection.

Space saving storage, thanks to the conical shape of the pots that enables stacking pots of the same diameter within one another.
The handle and control valve are removable, making it even easier to clean the lid.

As soon as the locking indicator switches from red to green and clearly clicks, the pressure cooker is securely sealed, and the cooking process can begin.

The practical positioning aid makes it easier to position and close the lid.

The cookstar® all-stove base and the superthermic base work on all stovetops and are optimized for induction. They offer ideal heat absorption, distribution and retention.

Easy measuring of liquids thanks to durable lasered measurement markings.
FISSLER PRESSURE COOKERS IN DETAIL.

<table>
<thead>
<tr>
<th>STOVE TYPE</th>
<th>MATERIAL</th>
<th>KEY-FEATURES</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>18/10 stainless steel, polished</td>
<td>multi-level safety system</td>
</tr>
<tr>
<td>works on all stovetops</td>
<td></td>
<td></td>
</tr>
<tr>
<td>vitavit® premium</td>
<td>✔ ✔ ✔</td>
<td>✔ ✔ ✔ ✔ ✔ ✔ ✔ ✔</td>
</tr>
<tr>
<td>vitavit® edition design</td>
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<td>✔ ✔ ✔ ✔ ✔ ✔ ✔</td>
</tr>
<tr>
<td>vitavit® comfort</td>
<td>✔ ✔ ✔</td>
<td>✔ ✔ ✔ ✔ ✔ ✔</td>
</tr>
<tr>
<td>vitaquick®</td>
<td>✔ ✔</td>
<td>✔ ✔ ✔ ✔ ✔</td>
</tr>
</tbody>
</table>

KEY:

✔ ✔ PERFECTLY SUITED
✔ WELL SUITED
**KEY-FEATURES**

<table>
<thead>
<tr>
<th>Pressure-free steaming function</th>
<th>Adjustable depressurizing function</th>
<th>Measurement markings</th>
<th>Fill level control</th>
<th>Conical shape (stackable) handle</th>
<th>One-handed operation</th>
<th>Reach-through safety handle</th>
<th>Dishwasher safe</th>
<th>Warranty (in years)</th>
<th>Made in Germany</th>
</tr>
</thead>
<tbody>
<tr>
<td>✔</td>
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<td>3</td>
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</tr>
</tbody>
</table>

*Made in Germany*
To make cleaning the lid even easier, the handle can be removed.

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

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

Adjustable settings for gentle or quick cooking as well as an extra gentle pressure-free steaming setting. The depressurizing function on the control valve makes it easy and safe to reduce the pressure at the end of the cooking time.

The cookstar® all-stove base works on all stovetops and is optimized for induction. It offers ideal heat absorption, distribution and retention.

Easy to control the pressure, thanks to the cooking display with its clear color-coded traffic light system.

vitavit® edition design
PERFECT DESIGN AND FUNCTIONALITY.

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

2-piece pressure cooker set
With steamer inset and tripod.
Pressure cooker  22 cm Ø  4.5 l.
Pressure skillet  22 cm Ø  2.5 l.
Art. No.  630-305-11-070/0

2-piece pressure cooker set
With steamer inset and tripod.
Pressure cooker  22 cm Ø  6.0 l.
Pressure skillet  22 cm Ø  2.5 l.
Art. No.  630-305-12-070/0

Pressure cooker
With steamer inset and tripod.
22 cm Ø  4.5 l.
22 cm Ø  6.0 l.
Art. No.  630-303-04-070/0
Art. No.  630-303-06-070/0

Rubber gasket
22 cm Ø
26 cm Ø
Art. No.  600-000-22-795/0
Art. No.  600-000-26-795/0

*For detailed information on our warranties, please go to page 96.
vitavit® premium
THE ICONIC PRESSURE COOKER – UNBEATEN PERFORMANCE SINCE 1953.

In 1953, the triumphal procession of the vitavit® began as it was the first pressure cooker introduced with a control valve that allowed for safe high-pressure cooking worldwide. For over 65 years, the vitavit® series has been winning numerous awards for design and function. The vitavit® premium represents the evolution of the iconic pressure cooker from 1953 and convinces with a whole host of sophisticated features. Perfect for demanding chefs who want to cook quick yet healthy dishes!

Easy to control the pressure, thanks to the cooking display with its clear color-coded traffic light system.

Adjustable settings for gentle or quick cooking as well as an extra gentle pressure-free steaming setting. The depressurizing function on the control valve makes it easy and safe to reduce the pressure at the end of the cooking time.

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

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

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

To make cleaning the lid even easier, the handle can be removed.
2-piece pressure cooker set
With steamer inset and tripod.
Pressure cooker 22 cm Ø 4.5 l.
Pressure skillet 22 cm Ø 2.5 l.
Art. No. 620-301-11-070/0

2-piece pressure cooker set
With steamer inset and tripod.
Pressure cooker 22 cm Ø 6.0 l.
Pressure skillet 22 cm Ø 2.5 l.
Art. No. 620-301-12-070/0

2-piece pressure cooker set
With metal lid, steamer inset and tripod.
Pressure cooker 26 cm Ø 8.0 l.
Pressure skillet 26 cm Ø 4.0 l.
Art. No. 620-701-11-090/0

Pressure cooker
With steamer inset and tripod.
18 cm Ø 2.5 l. Art. No. 620-100-02-070/0
22 cm Ø 3.5 l. Art. No. 620-300-03-070/0
22 cm Ø 4.5 l. Art. No. 620-300-04-070/0
22 cm Ø 6.0 l. Art. No. 620-300-06-070/0
26 cm Ø 8.0 l. Art. No. 620-700-08-070/0
26 cm Ø 10.0 l. Art. No. 620-700-10-070/0

Pressure skillet
Without steamer inset and tripod.
26 cm Ø 4.0 l. Art. No. 620-701-04-000/0

Rubber gasket
18 cm Ø Art. No. 600-000-18-795/0
22 cm Ø Art. No. 600-000-22-795/0
26 cm Ø Art. No. 600-000-26-795/0

*For detailed information on our warranties, please go to page 96.
vitavit® comfort
CONVENIENT COOKING FOR EVERY DAY.

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

Easy to control the pressure, thanks to the cooking display with its clear color-coded traffic light system.

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

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

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

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

The cookstar® all-stove base works on all stovetops and is optimized for induction. It offers ideal heat absorption, distribution and retention.
## Pressure Cooker

<table>
<thead>
<tr>
<th>Size</th>
<th>Capacity (L)</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>18 cm ø</td>
<td>2.5</td>
<td>610-100-02-000/0</td>
</tr>
<tr>
<td>22 cm ø</td>
<td>4.5</td>
<td>610-300-04-000/0</td>
</tr>
<tr>
<td>22 cm ø</td>
<td>6.0</td>
<td>610-300-06-000/0</td>
</tr>
</tbody>
</table>

*For detailed information on our warranties, please go to page 96.*

## Rubber Gasket

<table>
<thead>
<tr>
<th>Size</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>18 cm ø</td>
<td>600-000-18-795/0</td>
</tr>
<tr>
<td>22 cm ø</td>
<td>600-000-22-795/0</td>
</tr>
<tr>
<td>26 cm ø</td>
<td>600-000-26-795/0</td>
</tr>
</tbody>
</table>

*For detailed information on our warranties, please go to page 96.*
vitaquick®
HEALTHY, QUICK & SIMPLE.

The vitaquick® is just right for anyone who simply wants to cook healthy, fast & simple. This Made in Germany pressure cooker offers all the essential features you need to dish up quickly prepared and tasty food – day-in and day-out. Thereby, saving time for things even more important than cooking.

Easy to control the pressure, thanks to a large pressure indicator.

Easy to reduce pressure as needed, thanks to the depressurizing function on the handle.

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

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

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

The superthermic base works on all stovetops and offers ideal heat absorption, distribution and retention.

76
vitaquick®

2-piece pressure cooker set
Without steamer inset and tripod.
Pressure cooker  22 cm Ø  4.5 l.
Pressure skillet  22 cm Ø  2.5 l.
Art. No.  600-300-11-000/0

2-piece pressure cooker set
Without steamer inset and tripod.
Pressure cooker  22 cm Ø  6.0 l.
Pressure skillet  22 cm Ø  2.5 l.
Art. No.  600-300-12-000/0

2-piece pressure cooker set
Without steamer inset and tripod.
Pressure cooker  26 cm Ø  8.0 l.
Pressure skillet  26 cm Ø  4.0 l.
Art. No.  600-700-11-000/0

Pressure cooker
22 cm Ø  3.5 l.  Art. No. 600-300-03-000/0
22 cm Ø  4.5 l.  Art. No. 600-300-04-000/0
22 cm Ø  6.0 l.  Art. No. 600-300-06-000/0
26 cm Ø  8.0 l.  Art. No. 600-700-08-000/0
26 cm Ø  10.0 l.  Art. No. 600-700-10-000/0

Rubber gasket
22 cm Ø  Art. No. 600-000-22-795/0
26 cm Ø  Art. No. 600-000-26-795/0

*For detailed information on our warranties, please go to page 96.
Accessories / pressure cookers

Rubber gasket (vitavit® / vitaquick®)

<table>
<thead>
<tr>
<th>Diameter</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>18 cm ø</td>
<td>600-000-18-795/0</td>
</tr>
<tr>
<td>22 cm ø</td>
<td>600-000-22-795/0</td>
</tr>
<tr>
<td>26 cm ø</td>
<td>600-000-26-795/0</td>
</tr>
</tbody>
</table>

Simmering inset (vitavit® / vitaquick®)

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

<table>
<thead>
<tr>
<th>Diameter</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>22 cm ø</td>
<td>610-300-00-820/0</td>
</tr>
<tr>
<td>26 cm ø</td>
<td>610-700-00-820/0</td>
</tr>
</tbody>
</table>

Steamer inset (vitavit® / vitaquick®)

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

<table>
<thead>
<tr>
<th>Diameter</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>18 cm ø</td>
<td>610-100-00-800/0</td>
</tr>
<tr>
<td>22 cm ø</td>
<td>610-300-00-800/0</td>
</tr>
<tr>
<td>26 cm ø</td>
<td>610-700-00-800/0</td>
</tr>
</tbody>
</table>

Glass lid (vitavit®)

This optional lid turns all the vitavit® models into normal cooking pots.

<table>
<thead>
<tr>
<th>Diameter</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>22 cm ø</td>
<td>021-641-22-600/0</td>
</tr>
<tr>
<td>26 cm ø</td>
<td>600-700-26-700/0</td>
</tr>
</tbody>
</table>

Metal lid (vitavit®)

With the optional metal lid, all the vitavit® models can also be used to cook the conventional way.

<table>
<thead>
<tr>
<th>Diameter</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>18 cm ø</td>
<td>011-101-18-600/0</td>
</tr>
<tr>
<td>22 cm ø</td>
<td>623-000-22-700/0</td>
</tr>
<tr>
<td>26 cm ø</td>
<td>623-000-26-700/0</td>
</tr>
</tbody>
</table>
Knives / accessories

CLEVER KITCHEN TOOLS FOR ANY PURPOSE.
Knife block, equipped
Consists of:
Cooking knife 20 cm*, bread knife 20 cm*, ham knife 20 cm*, universal knife 13 cm*, peeling knife 9 cm*, scissors*, knife block

7-piece set  Art. No. 088-311-07-000/0
139.00 €

Knife block, equipped
Consists of:
Cooking knife 20 cm*, bread knife 20 cm*, ham knife 20 cm*, universal knife 13 cm*, peeling knife 9 cm*, knife block

6-piece set  Art. No. 088-312-06-000/0
119.00 €
PERFECTLY PEELED IN AN INSTANT.

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

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

acris®

Kitchen scissors
Art. No. 089-017-00-001/0
Whether you want to peel potatoes or make perfect melon balls – the polished tools in the Fissler magic line perform outstandingly whatever the task. The matt brushed stainless steel handles have special small indents to give you a perfect grip on things. Each of them comes with a practical stainless steel eyelet so you can hang them for storage.

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

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

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<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>Can opener</td>
<td>Art. No. 020-081-18-000/0</td>
</tr>
<tr>
<td>2</td>
<td>Swivel peeler</td>
<td>Art. No. 020-071-06-000/0</td>
</tr>
<tr>
<td>3</td>
<td>Potato peeler</td>
<td>Art. No. 020-071-08-000/0</td>
</tr>
<tr>
<td>4</td>
<td>Pizza cutter</td>
<td>Art. No. 020-071-01-000/0</td>
</tr>
<tr>
<td>5</td>
<td>Universal grater</td>
<td>30 x 12 cm</td>
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<tr>
<td>6</td>
<td>Potato masher</td>
<td>Art. No. 020-079-31-000/0</td>
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<tr>
<td>7</td>
<td>Garlic press</td>
<td>Art. No. 020-079-09-000/0</td>
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<tr>
<td>8</td>
<td>Ice cream scoop</td>
<td>Art. No. 020-071-10-000/0</td>
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<td>9</td>
<td>Whisk</td>
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<td>10</td>
<td>Meat fork</td>
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<tr>
<td>No.</td>
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<tr>
<td>11</td>
<td>Soup ladle</td>
<td>9 cm ø</td>
</tr>
<tr>
<td>12</td>
<td>Sauce ladle</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>Vegetable spoon</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>Fine skimmer</td>
<td>11 cm ø</td>
</tr>
<tr>
<td>15</td>
<td>Strainer skimmer</td>
<td>11 cm ø</td>
</tr>
<tr>
<td>16</td>
<td>Pasta lifter</td>
<td>12.5 cm ø</td>
</tr>
<tr>
<td>17</td>
<td>Spaghetti lifter</td>
<td></td>
</tr>
<tr>
<td>18</td>
<td>Turner, perforated</td>
<td></td>
</tr>
<tr>
<td>19</td>
<td>Tea strainer with flat handle</td>
<td>8 cm ø</td>
</tr>
<tr>
<td>20</td>
<td>Strainer with flat handle</td>
<td>11 cm ø</td>
</tr>
<tr>
<td>21</td>
<td>Strainer</td>
<td>16 cm ø</td>
</tr>
<tr>
<td>22</td>
<td>Strainer</td>
<td>20 cm ø</td>
</tr>
</tbody>
</table>
Pan rest

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

Stainless steel care

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

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

Stainless steel cleanser

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

250 ml  Art. No. 021-002-91-001/0
SPARE PARTS
# Spare parts / pots

## pure-profi collection

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Art No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Metal lid</td>
<td>16 cm Ø</td>
<td>084-102-16-600/0</td>
</tr>
<tr>
<td></td>
<td>20 cm Ø</td>
<td>084-102-20-600/0</td>
</tr>
<tr>
<td></td>
<td>24 cm Ø</td>
<td>084-102-24-600/0</td>
</tr>
<tr>
<td></td>
<td>28 cm Ø</td>
<td>084-102-28-600/0</td>
</tr>
</tbody>
</table>

## original-profi collection®

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Art No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Metal lid</td>
<td>16 cm Ø</td>
<td>083-104-16-600/0</td>
</tr>
<tr>
<td></td>
<td>18 cm Ø</td>
<td>083-104-18-600/0</td>
</tr>
<tr>
<td></td>
<td>20 cm Ø</td>
<td>083-104-20-600/0</td>
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<tr>
<td></td>
<td>24 cm Ø</td>
<td>083-104-24-600/0</td>
</tr>
<tr>
<td></td>
<td>28 cm Ø</td>
<td>083-104-28-600/0</td>
</tr>
</tbody>
</table>

## solea®

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Art No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass lid</td>
<td>16 cm Ø</td>
<td>016-110-16-600/0</td>
</tr>
<tr>
<td></td>
<td>18 cm Ø</td>
<td>016-110-18-600/0</td>
</tr>
<tr>
<td></td>
<td>20 cm Ø</td>
<td>016-110-20-600/0</td>
</tr>
<tr>
<td></td>
<td>24 cm Ø</td>
<td>016-110-24-600/0</td>
</tr>
</tbody>
</table>

## intensa®

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Art No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Metal lid black</td>
<td>16 cm Ø</td>
<td>016-118-16-600/0</td>
</tr>
<tr>
<td></td>
<td>20 cm Ø</td>
<td>016-118-20-600/0</td>
</tr>
<tr>
<td></td>
<td>24 cm Ø</td>
<td>016-118-24-600/0</td>
</tr>
<tr>
<td>Casserole handle black</td>
<td>all</td>
<td>016-115-16-630/0</td>
</tr>
<tr>
<td>Side handle black</td>
<td>16 cm Ø</td>
<td>016-126-16-640/0</td>
</tr>
<tr>
<td></td>
<td>18 cm Ø</td>
<td>016-126-18-640/0</td>
</tr>
<tr>
<td></td>
<td>20 cm Ø</td>
<td>016-126-20-640/0</td>
</tr>
<tr>
<td></td>
<td>24 cm Ø</td>
<td>016-126-24-640/0</td>
</tr>
<tr>
<td>Lid handle black</td>
<td>all</td>
<td>020-322-00-690/0</td>
</tr>
</tbody>
</table>

## hamburg

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Art No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass lid</td>
<td>16 cm Ø</td>
<td>081-110-16-600/0</td>
</tr>
<tr>
<td></td>
<td>20 cm Ø</td>
<td>081-110-20-600/0</td>
</tr>
<tr>
<td></td>
<td>24 cm Ø</td>
<td>081-110-24-600/0</td>
</tr>
</tbody>
</table>
## Spare parts pots / pans / woks / roasters

### c+s royal / c+c prestige

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Art. No.</th>
<th>Barcode</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass lid</td>
<td>16 cm ø</td>
<td>037-118-16-600/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td></td>
<td>18 cm ø</td>
<td>037-118-18-600/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td></td>
<td>20 cm ø</td>
<td>037-118-20-600/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td></td>
<td>24 cm ø</td>
<td>037-118-24-600/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
</tbody>
</table>

### magic line

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Art. No.</th>
<th>Barcode</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lid handle black</td>
<td>16 cm ø</td>
<td>020-112-16-690/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td></td>
<td>20 cm ø</td>
<td>020-112-20-690/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td></td>
<td>24 cm ø</td>
<td>020-112-24-690/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td>Side handle black</td>
<td>16 cm ø</td>
<td>020-118-16-640/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td></td>
<td>20 cm ø</td>
<td>020-118-20-640/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td></td>
<td>24 cm ø</td>
<td>020-118-24-640/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td>Casserole handle black</td>
<td>16 cm ø</td>
<td>020-152-16-680/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
<tr>
<td>Lid handle black</td>
<td>all</td>
<td>020-322-00-690/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
</tbody>
</table>

### pure-profi collection

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Art. No.</th>
<th>Barcode</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wok / Roaster High-dome lid</td>
<td>28 cm ø</td>
<td>084-572-28-600/0</td>
<td><img src="#" alt="Barcode" /></td>
</tr>
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</table>

### pure-profi collection

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Art. No.</th>
<th>Barcode</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wok-Metal lid</td>
<td>30 cm ø</td>
<td>084-812-30-600/0</td>
<td><img src="#" alt="Barcode" /></td>
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</table>
## Spare parts / pressure cookers

### vitavit® edition

<table>
<thead>
<tr>
<th>Part Description</th>
<th>Art. No.</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Euromatic incl. O-Ring</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Cooking valve incl. silicone membrane and cooking valve seal without screw nut</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Set:</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Set of silicone membrane, cooking valve seal, valve, base seal</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Lid handle</td>
<td>Art. No. 630-000-00-770/o</td>
<td></td>
</tr>
<tr>
<td>Fastening screw for lid handle, with seal</td>
<td>Art. No. 600-000-00-712/o</td>
<td></td>
</tr>
<tr>
<td>Rubber gasket</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Pot handle</td>
<td>Art. No. 630-300-04-850/o</td>
<td></td>
</tr>
<tr>
<td>Side handle</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Pot handle</td>
<td>Art. No. 630-700-04-850/o</td>
<td></td>
</tr>
<tr>
<td>Side handle</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Pot handle</td>
<td>Art. No. 630-700-02-850/o</td>
<td></td>
</tr>
</tbody>
</table>

### vitavit® premium

<table>
<thead>
<tr>
<th>Part Description</th>
<th>Art. No.</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Euromatic incl. O-Ring</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Cooking valve incl. silicone membrane and cooking valve seal without screw nut</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Set:</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Set of silicone membrane, cooking valve seal, valve, base seal</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Lid handle</td>
<td>Art. No. 620-000-11-770/o</td>
<td></td>
</tr>
<tr>
<td>Fastening screw for lid handle, with seal</td>
<td>Art. No. 600-000-00-712/o</td>
<td></td>
</tr>
<tr>
<td>Rubber gasket</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Side handle</td>
<td>all</td>
<td></td>
</tr>
<tr>
<td>Side handle</td>
<td>all</td>
<td></td>
</tr>
</tbody>
</table>

**Note:** Prices are in €.
vitavit® comfort

**Euromatic incl. O-Ring**
all
Art. No. 011-631-00-750/0

**Cooking valve**
incl. silicone membrane and cooking valve seal
without screw nut
all
Art. No. 610-000-00-700/0

**Set:**
Set of silicone membrane, cooking valve seal, valve, base seal
all
Art. No. 610-000-01-706/0

**Lid handle**
al\nArt. No. 610-000-11-770/0

**Fastening screw**
for Lid handle, with seal
all
Art. No. 600-000-00-712/0

**Rubber gasket**
18 cm Ø
Art. No. 600-000-18-795/0

22 cm Ø
Art. No. 600-000-22-795/0

26 cm Ø
Art. No. 600-000-26-795/0

**Side handle**
18 cm Ø
Art. No. 600-300-04-840/0

22 cm Ø
Art. No. 600-700-08-840/0

26 cm Ø
Art. No. 600-700-04-840/0

**Side handle**
22 cm Ø
Art. No. 600-300-02-840/0

26 cm Ø
Art. No. 600-700-04-840/0

vitaquick® as of 2010

**Euromatic incl. O-Ring**
all
Art. No. 011-631-00-750/0

**Cooking valve blue**
incl. silicone membrane and cooking valve seal
without screw nut
all
Art. No. 600-000-00-700/0

**Cooking valve red**
incl. silicone membrane and cooking valve seal
without screw nut
all
Art. No. 600-321-00-700/0

**Set:**
Set of silicone membrane, cooking valve seal, valve, base seal
all
Art. No. 600-000-01-706/0

**Lid handle blue**
al\nArt. No. 600-000-11-770/0

**Lid handle red**
al\nArt. No. 600-320-11-770/0

**Fastening screw**
for Lid handle, with seal
all
Art. No. 600-000-00-712/0

**Rubber gasket**
22 cm Ø
Art. No. 600-000-22-795/0

26 cm Ø
Art. No. 600-000-26-795/0

**Side handle**
22 cm Ø
Art. No. 600-300-04-840/0

26 cm Ø
Art. No. 600-700-08-840/0

**Side handle**
22 cm Ø
Art. No. 600-300-02-840/0

26 cm Ø
Art. No. 600-700-04-840/0
## Spare parts / pressure cookers

### magic comfort basic / logic

<table>
<thead>
<tr>
<th>Component</th>
<th>Size</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Euromatic incl. O-Ring</td>
<td>all</td>
<td>011-631-00-750/0</td>
</tr>
</tbody>
</table>

### magic comfort basic

<table>
<thead>
<tr>
<th>Component</th>
<th>Size</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lid handle</td>
<td>26 cm Ø</td>
<td>020-694-02-660/0</td>
</tr>
<tr>
<td>with 2-setting valve, with infobox, without lid screw black</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### blue point®

<table>
<thead>
<tr>
<th>Component</th>
<th>Size</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Euromatic incl. O-Ring</td>
<td>all</td>
<td>011-631-00-750/0</td>
</tr>
<tr>
<td>Lid handle incl. Profile stripe</td>
<td>all</td>
<td>021-641-01-660/0</td>
</tr>
<tr>
<td>Rubber gasket</td>
<td>18 cm Ø</td>
<td>038-617-00-205/0</td>
</tr>
<tr>
<td></td>
<td>22 cm Ø</td>
<td>038-667-00-205/0</td>
</tr>
<tr>
<td></td>
<td>26 cm Ø</td>
<td>038-687-00-205/0</td>
</tr>
<tr>
<td>Cooking valve</td>
<td>22+26 cm Ø</td>
<td>021-641-00-700/0</td>
</tr>
<tr>
<td>incl. Silicone membrane, O-Ring, Valve base seal &amp; screw</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### vitavit® royal as of 1994

<table>
<thead>
<tr>
<th>Component</th>
<th>Size</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Euromatic incl. O-Ring</td>
<td>all</td>
<td>011-631-00-750/0</td>
</tr>
<tr>
<td>Cooking valve</td>
<td>all</td>
<td>011-631-00-700/0</td>
</tr>
<tr>
<td>Lid handle incl. Profile stripe</td>
<td>all</td>
<td>011-631-02-660/0</td>
</tr>
<tr>
<td>Rubber gasket</td>
<td>18 cm Ø</td>
<td>038-617-00-205/0</td>
</tr>
<tr>
<td></td>
<td>22 cm Ø</td>
<td>038-667-00-205/0</td>
</tr>
<tr>
<td></td>
<td>26 cm Ø</td>
<td>038-687-00-205/0</td>
</tr>
</tbody>
</table>

### vitavit® royal until 1998

<table>
<thead>
<tr>
<th>Component</th>
<th>Size</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unimatik</td>
<td>all</td>
<td>021-636-03-750/0</td>
</tr>
<tr>
<td>Lid handle incl. Profile stripe</td>
<td>all</td>
<td>018-633-00-690/0</td>
</tr>
<tr>
<td>Rubber gasket</td>
<td>18 cm Ø</td>
<td>038-617-00-205/0</td>
</tr>
<tr>
<td></td>
<td>22 cm Ø</td>
<td>038-667-00-205/0</td>
</tr>
<tr>
<td></td>
<td>26 cm Ø</td>
<td>038-687-00-205/0</td>
</tr>
</tbody>
</table>

### vitaquick® until 2010

<table>
<thead>
<tr>
<th>Component</th>
<th>Size</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Euromatic incl. O-Ring</td>
<td>all</td>
<td>011-631-00-750/0</td>
</tr>
<tr>
<td>Cooking valve</td>
<td>all</td>
<td>037-668-00-700/0</td>
</tr>
<tr>
<td>incl. Valve base seal and Silicone membrane</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lid handle incl. Profile stripe</td>
<td>all</td>
<td>011-631-02-660/0</td>
</tr>
<tr>
<td>Rubber gasket</td>
<td>18 cm Ø</td>
<td>038-617-00-205/0</td>
</tr>
<tr>
<td></td>
<td>22 cm Ø</td>
<td>038-667-00-205/0</td>
</tr>
<tr>
<td></td>
<td>26 cm Ø</td>
<td>038-687-00-205/0</td>
</tr>
</tbody>
</table>
### vitaquick® until 2002

<table>
<thead>
<tr>
<th>Description</th>
<th>Size</th>
<th>Art. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Unimatik</strong></td>
<td>all</td>
<td>021-636-03-750/0</td>
</tr>
<tr>
<td><strong>Cooking valve</strong></td>
<td>all</td>
<td>037-668-00-700/0</td>
</tr>
<tr>
<td>incl. Valve base seal and Silicone membrane</td>
<td>all</td>
<td>018-633-00-690/0</td>
</tr>
<tr>
<td><strong>Lid handle incl. Profile stripe</strong></td>
<td>all</td>
<td>037-668-00-700/0</td>
</tr>
<tr>
<td><strong>Rubber gasket</strong></td>
<td>18 cm ø</td>
<td>038-617-00-205/0</td>
</tr>
<tr>
<td></td>
<td>22 cm ø</td>
<td>038-667-00-205/0</td>
</tr>
<tr>
<td></td>
<td>26 cm ø</td>
<td>038-687-00-205/0</td>
</tr>
</tbody>
</table>
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 manufacturer’s 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 are free from material 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 manufacturer’s warranty

Legal warranty

• In the event of complaints within the current statutory warranty period (unless otherwise indicated), please return the cookware along with the sales receipt to your retailer or send the properly packaged product directly to Fissler Customer Service. You can find the address under Service.

Normal signs of wear on the nonstick coating as well as damages due to improper use (e.g. overheating, discoloration, scratches, dropping or improper cleaning) are excluded from warranty. Signs of wear and visual changes, which resulted due to dishwasher cleaning, 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, in its sole discretion and at its 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 damages or signs of wear which were caused by use deviating from normal purposes and/or the specifications according to the instructions for use,
  • the product has properties 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 integrated into 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

• All spare parts are available from your Fissler specialty retailer (list of retailers at www.fissler.com) or in special departments in department stores. You can also find our vast range of accessories there. You can also contact our Customer Service.

Fissler GmbH
Customer Service
Harald-Fissler-Straße 10
D-55768 Hoppstädten-Weiersbach
Phone: +49-6781-403-100
General Terms & Conditions of Business

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. In cases where there is knowledge of such 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 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.

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 fulfillment 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 performance 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.
Proven Quality
Proven Performance
Proven Innovation
Proven Product