

# Catalog 2026

Made in Germany  
Since 1845

**Fissler**

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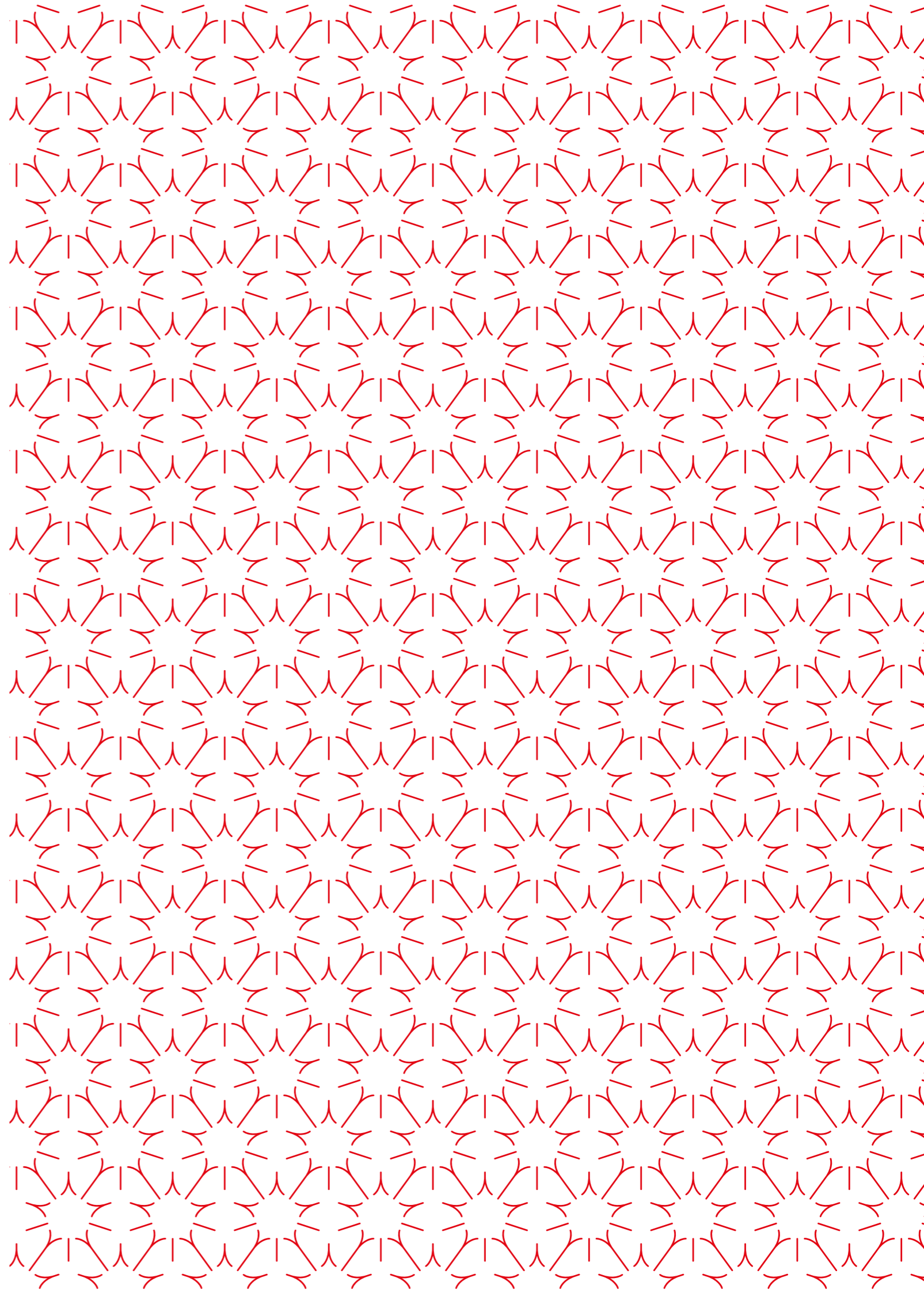
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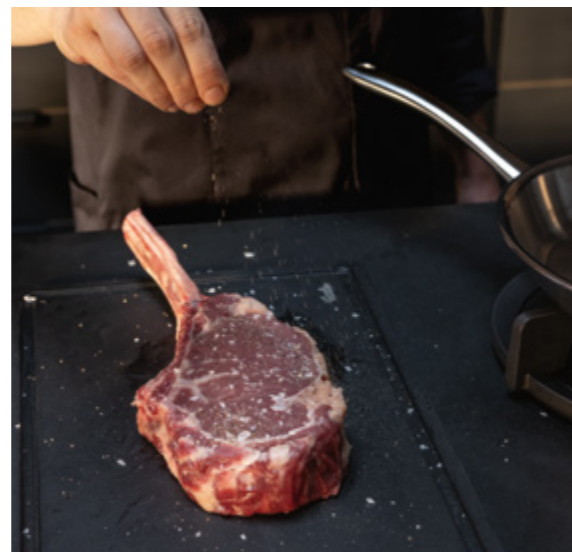
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Fissler is for those who see cooking not as a chore, but as a chance to celebrate their skills and creativity.

For passionate cooks, where every moment matters: It's about the energy and precision of slicing and dicing, the gentle swirl of stirring, the joy of how aroma slowly builds. And finally, the moment of triumph & satisfaction.



Our mission is to inspire & elevate every moment of this journey.

Fissler crafts the tools Made in Germany that make these moments possible – cookware that builds confidence, sparks innovation, and has supported ambitious chefs since 1845.

Fissler – Made for your moments.



## Mastery

When every detail counts: balance, precision and heat control turn cooking into craft. This cookware is built for those who demand performance. Tools trusted by ambitious chefs – made for mastery in every move.

Fissler – Made for your moments.



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# The best decision for your cooking.



The Original-Profi Collection®. Trusted by chefs, made for you. High heat, sharp timing, bold flavors and the tools to match. With the Original-Profi Collection®, every challenge turns into triumph.

Crafted in Germany from 100% recyclable 18/10 stainless steel, this is chef's quality at your command. From fast weekday meals to braised feasts for a crowd, every pot, every size, every form is there to fuel your courage.

Often imitated, never equaled. Timeless design, built for a lifetime. Chef's quality – guaranteed for 15 years.

Fissler

## Original-Profi Collection®



reddot winner 2022



**Country of origin**  
Premium quality – Made in Germany\*\*

**Warranty**  
15-year warranty on stainless steel parts\*

**Material**  
100% recyclable 18/10 stainless steel  
Original-Profi Collection® wok: Premium 5-ply material

**Stovetop suitability**  
Suitable for all types of stovetops, including induction

**Oven suitability**  
With metal lids: Suitable for oven use up to 230 °C (450 °F)  
With glass lids: Suitable for oven use up to 180 °C (350 °F)

**Dishwasher suitability**  
Dishwasher safe

### Assortment

	Available with glass or metal lids***
<b>Pots</b>	
Sets	3- / 4- / 5- / 6-piece set
Stew pot	16 / 20 / 24 / 28 cm ø
High stew pot	20 / 24 / 28 cm ø
Casserole	16 / 20 / 24 cm ø
Saucepan	16 cm ø
Conical pan	20 cm ø
Multistar	20 cm ø
Milk pot	16 cm ø
Steamer insert	20 / 24 / 28 cm ø
<b>Pans</b>	
Pan	24 / 28 cm ø
Serving pan	24 / 28 cm ø
High-dome lid	24 / 28 cm ø
<b>Roaster &amp; Woks</b>	
Roaster	28 cm ø
Wok	32 cm ø
<b>Kitchen utensils</b>	16 items

\*For detailed information on our warranties, please go to page 76.  
\*\*except for kitchen utensils | \*\*\*depends on product

# 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.



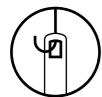
#### Extra-large pouring rim

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



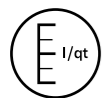
#### Stay-Cool metal handles

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



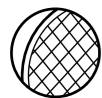
#### Stainless steel handle with eyelet

High-quality handle, made of 18/10 stainless steel.



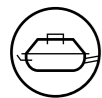
#### Measurement markings in liters and quarts

Integrated measurement markings make it easy to measure liquids.



#### Fissler Novogrill® surface

The waffled structure of the Novogrill® surface allows for frying and searing.



#### Original Chinese wok shape

For searing and crispy frying.



#### Fissler CookStar® base

Exclusive, energy-efficient Fissler CookStar® base ensures optimal heat distribution.



#### User-friendly

Utensils can be used with left or right hand.



Learn more

\*Features may not apply to all products in the series.

# Design that works for you.



The Phi Collection® is cookware that works for and with you. You command the kitchen, we craft the tools.

Made in Germany, built in perfect proportions and smart in every detail: steam releases where you need it, lids hook in hands-free, pouring stays clean and everything stacks neatly away. At its core, the CookStar® base gives steady heat on all types of stoves including induction.

Simple. Beautiful without a doubt. Reliable with 15 years warranty. You want design that looks good, you get design that works even better.



## PHI COLLECTION



**Country of origin**  
Premium quality – Made in Germany

**Warranty**  
15-year warranty on stainless steel parts\*

**Material**  
100% recyclable 18/10 stainless steel

**Stovetop suitability**  
Suitable for all types of stovetops, including induction

**Oven suitability**  
With glass lids: Suitable for oven use at up to 180 °C (350 °F)

**Dishwasher suitability**  
Dishwasher safe

### Assortment

Sets	4- / 5-piece set
Stew pot	16 / 20 / 24 cm ø
High stew pot	24 cm ø
Casserole	20 / 24 cm ø
Saucepan	16 cm ø

\*For detailed information on our warranties, please go to page 76.

# PHI COLLECTION



## Product benefits



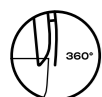
### **Downdraft function**

The lid design allows for steam to be released in a controlled manner, ideal for stovetops with downdraft extractor.



### **Pouring function**

By slightly turning the lid, liquids can be poured easily and comfortably without having to lift the lid.



### **Hook-in function**

The premium glass lid can be hooked in easily at any point of the rim, allowing the condensate to drip back into the pot, keeping the work surface dry and clean.



### **Measurement markings in liters and quarts**

Integrated measurement markings make it easy to measure liquids.



### **Space-saving conical shape**

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



### **Stainless steel handles**

The ergonomic stainless steel handles fit perfectly in your hand and ensure a pleasant grip temperature.



### **Fissler CookStar® base**

Exclusive, energy-efficient Fissler CookStar® base ensures optimal heat distribution.



Learn more

# It all starts with a cut.



An ambitious recipe. A daring chef. And one decisive moment: the first cut. It sets the pace, the rhythm, the soul of the dish, as 2-star chef Alexander Herrmann says.

That's why Fissler PrimeCut Collection by Alexander Herrmann was born. Inspired by Japan's finest blades, developed with masters of the craft in Germany and manufactured in Solingen, Germany's "City of Blades". Razor-sharp, edge-holding, balanced to perfection – with the strength of 60 HRC and the elegance of smoked oak.

High expectations? Absolutely. But with our Fissler PrimeCut Collection by Alexander Herrmann in your hand, every cut is precision, every slice a triumph.



## Fissler PrimeCut Collection by Alexander Herrmann



**Country of origin**  
Premium quality – Made in Solingen, Germany

**Warranty**  
3-year warranty\*

**Material**  
Blade: Acid-resistant 14C28N stainless special knife steel, resistant to corrosion and extremely durable  
Handle: Precious wood handle made of smoked oak

**Blade hardness**  
Extremely sharp blade with edge-holding qualities and HRC 60

**Blade finish**  
Finely ground and carefully polished, using the traditional Solingen method

**Dishwasher suitability**  
Cleaning by hand recommended

<b>Assortment</b>	
.....	.....
Chef's knife	20 cm
.....	.....
Santoku	17 cm
.....	.....
Chinese chef's knife	18 cm
.....	.....
Slicer	18 cm
.....	.....

\*For detailed information on our warranties, please go to page 76.

# Fissler PrimeCut Collection by Alexander Herrmann

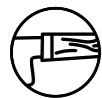


## Product benefits



### Solingen thin grinding

Finely ground and carefully polished by hand, using the traditional method, carried out by craftsmen in Solingen.



### Seamless transitions

The handle is fitted tightly between premium stainless steel caps, creating seamless transitions.



### Light

Its low weight and good balance prevent hand fatigue.



### Excellent grip

The natural properties of the wooden handle provide a secure grip at all times, even when greasy or wet.



Learn more



# Five layers of pure mastery.

Five layers, one mission: maximum performance.

Recycled stainless steel fused with aluminum means lightning-fast heating and total control in your hands. No compromise, just pure durability. Rivet-free and dishwasher safe.

The sealed rim fights corrosion, the ergonomic handle stays cooler and your grip stays strong. Performance on all stovetops, even induction, and oven safe up to 230 °C (450 °F)

With the M5 Pro-Ply®, you don't just cook – you master, you excel, you conquer every recipe.

## M5 Pro-Ply®



**Country of origin**  
Premium quality – Made in Germany

**Warranty**  
15-year warranty on stainless steel parts\*

**Material**  
5-layer bonded premium construction made from up to 60% recycled 18/10 stainless steel and up to 40% recycled conductive aluminum.

**Stovetop suitability**  
Suitable for all types of stovetops, including induction

**Oven suitability**  
Suitable for oven use at up to 230 °C (450 °F)

**Dishwasher suitability**  
Dishwasher safe

**Assortment**

Pots	
Sets	3- / 4- / 5-piece set
Stew pot	24 cm ø
Saucepan	16 / 20 cm ø
Pans	
Pans	20 / 26 / 32 cm ø
Sauté pan	24 / 28 cm ø

\*For detailed information on our warranties, please go to page 76.

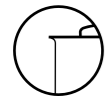
# M5 Pro-Ply®



## Product benefits\*



**Extra sturdy rivet-free construction**  
Extra sturdy, beautifully designed rivet-free construction prevents food residue from sticking inside the pot or pan.



**Sealed rim**  
Sealed rim protects the 5-layer metal construction from dishwasher chemical corrosion.



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



**Moisture sealing close-fitting metal lid**  
Close-fitting metal lid seals in moisture for tastier results. Ergonomic handle on lid designed for optimum comfort and control.



**Extra comfortable metal handles**  
The ergonomic metal side handles are specifically designed for easy lifting and handling. Long handles feature an air-gap design – staying up to 15 °F cooler than the leading competition.



**Measurement markings in liters and quarts**  
Interior measurement markings make it easy to measure liquids.



Learn more

\*Features may not apply to all products in the series.



## Creativity

Cooking is exploration: a spark of inspiration, a new flavor, a fresh idea. Our cookware is designed to open possibilities – versatile, playful, and ready for whatever culinary adventure you imagine.

Fissler – Made for your moments.



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# Vitavit® Premium



reddot winner 2022



## Country of origin

Premium quality – Made in Germany

## Warranty

15-year warranty on stainless steel parts\*

## Material

100% recyclable 18/10 stainless steel

## Stovetop suitability

Suitable for all types of stovetops, including induction

## Oven suitability

Not suitable for oven use

## Dishwasher suitability

Dishwasher safe, with the exception of removable parts

## Assortment

Sets	6.0 & 3.5 l / 6.0 & 2.5 l 4.5 & 2.5 l
Pressure cooker	2.5 / 3.5 / 4.5 / 6.0 / 8.0 l
Pressure skillet	1.8 l / 2.5 l

\*For detailed information on our warranties, please go to page 76.



# Cooks just like you: fast, healthy, flavorful.

A soft hiss, a hint of steam – then the magic unfolds.

Four smart settings give you full command, from gentle steam to powerful speed. Meat becomes melt-in-your-mouth tender, fish stays delicate, vegetables shine bright and are crispy with vitamins. Less time, less energy, more taste. You choose Vitavit® Premium because full flavor can't wait.

Made in Germany from 100% recyclable 18/10 stainless steel, this is your first choice for those days with high demands and little time. Fast, reliable, always on point.





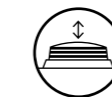
# Vitavit® Premium



## Product benefits



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



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



**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.



**Measurement markings in liters with fill level control**  
Integrated measurement markings make it easy to measure liquids. The lowest marking indicates the minimum amount of liquid with which the pressure cooker must be filled. The "Max" marking indicates the maximum level up to which the pressure cooker may be filled.



**Fissler Novogrill® surface**  
The waffled structure of the Novogrill® surface allows for frying and searing.



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



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



**Space-saving conical shape**  
Thanks to their conical shape, the pressure cookers are stackable to save space.



**Easy to clean**  
Pot body and lid are dishwasher safe. Plastic parts and rubber gasket are easy to remove for cleaning by hand.



**Fissler CookStar® base**  
Exclusive, energy-efficient Fissler CookStar® base ensures optimal heat distribution.



Learn more

NEW  
Ceratal® Evo Classic as of January 2026  
Ceratal® Evo Comfort as of May 2026

# Ceratal® Evo



**Country of origin**  
Premium quality – Made in Germany

**Material**  
Up to 100% recycled aluminum

**Stovetop suitability**  
Suitable for all types of stovetops, including induction

**Oven suitability**  
Not suitable for oven use

**Dishwasher suitability**  
Not dishwasher safe, cleaning by hand recommended

## Assortment\*

<b>Pans</b>	
Sets	2-piece set
Pan	20 / 24 / 26 / 28 / 32 cm ø
<b>Woks</b>	
Wok	28 / 30 / 32 cm ø (available as of third quarter 2026)

\*Product range may vary within the series.



# For you, naturally non-stick.

You want non-stick and you want it natural.

The Fissler Ceratal® Evo proves that non-stick can be natural and powerful at the same time. Its ceramic coating is crafted without PFAS/PTFE, yet releases food with ease. Eggs slide, fish turns in one piece, meat sizzles, vegetables fry crisp. Less oil, no sticking. Cleanup? Done in seconds. With this pan, you're prepared for any challenge, on any stove – including induction.

Made in Germany from up to 100% recycled aluminum, Ceratal® Evo is your natural non-stick choice.



# Ceratal® Evo



Product benefits\*



**Non-stick coating crafted without PFAS/PTFE**  
Scratch-resistant, water-based Ceratal® ceramic coating, crafted without PFAS/PTFE, featuring very good non-stick properties.



**High rim & extra-large frying surface**  
Fissler Comfort pan body with high rim and extra-large frying surface to ensure convenient stirring and turning without spills.



**Gently curved transition between frying surface and pan wall**  
Ideal for sautéing and tossing.



**Ergonomic Fissler safety handle**  
Sturdy ergonomic Fissler safety handle with finger guard.



**Fissler CookStar® base**  
Exclusive, energy-efficient Fissler CookStar® base ensures optimal heat distribution.



Learn more

\*Features may not apply to all products in the series.

# Fissler ProCut Collection



**Country of origin**  
Premium quality – Made in Solingen, Germany

**Warranty**  
3-year warranty\*

**Material**  
Blade: Acid-resistant 12C27M stainless special knife steel, resistant to corrosion and highly durable  
Handle: Fibre-glass reinforced plastic

**Blade hardness**  
Extremely sharp blade with edge-holding qualities and HRC 59

**Blade finish**  
Finely ground and carefully polished, using the traditional Solingen method

**Dishwasher suitability**  
Cleaning by hand recommended

## Assortment

Sets	3- / 5-piece set
Chef's knife	16 / 20 cm
Santoku	17 cm
Chinese chef's knife	18 cm
Serrated bread knife	21 cm
Slicer	18 cm
Utility knife	14 cm
Paring knife	9 cm

\*For detailed information on our warranties, please go to page 76.



# Cut by cut to excellence.



Not forged, but laser-cut from extra-hard steel.

Crafted in Solingen, Germany's capital of knife-making. That's how we achieve blades with thinner grinds, lighter weight, and razor-sharp precision.

With 59 HRC, you don't just feel sharpness – you feel comfort: a thumb rest where you need it, a non-slip grip, perfect balance in your hand. From chef's knife to paring knife, every piece is crafted to inspire creativity and confidence in your kitchen.

Our Fissler ProCut Collection offers you the tools you need in the quality you deserve. Always by your side on your journey to excellence.



# Fissler ProCut Collection

## Product benefits



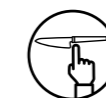
**Solingen thin grinding**  
Finely ground and carefully polished by hand, using the traditional method, carried out by craftsmen in Solingen.



**Optimal grip posture**  
The thumb rest and the ornamental rivet support the optimal grip posture.



**Excellent grip**  
Textured anti-slip handle, reinforced with fibre glass for an excellent grip.



**Light**  
Its low weight and good balance prevent hand fatigue.



**User-friendly**  
Comfortable to use, easy to clean.



Learn more

NEW – as of February 2026

# Viseo® Pro



**Country of origin**  
Premium quality – Made in Germany

**Warranty**  
10-year warranty\*

**Material**  
100% recyclable 18/10 stainless steel

**Stovetop suitability**  
Suitable for all types of stovetops, including induction

**Oven suitability**  
Suitable for oven use up to 180 °C (350 °F)

**Dishwasher suitability**  
Dishwasher safe

## Assortment

Sets	5-piece set
Stew pot	16 / 20 / 24 cm ø
Casserole	20 cm ø
Saucepan	16 cm ø

\*For detailed information on our warranties, please go to page 76.



# Cooking with a view.



Our Viseo® Pro Collection offers you cooking with insights.

The glass lids give you a view of every step, so you stay in control without lifting the lid. Made in Germany from polished 18/10 stainless steel and crafted for every day. An elegant design statement that shines on your stove and at your table. Viseo® Pro keeps your cooking in view and your results on point.

Isn't it time to see what's possible?



# Viseo® Pro



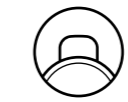
## Product benefits



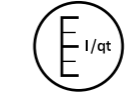
**Premium glass lid**  
Made of premium glass, the lid allows for energy-saving full-view cooking.



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



**Classic, minimalistic design**  
Classic, minimalistic design with a glossy appearance due to the polished surface.



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



**Energy-efficient Fissler Superthermic base**  
The energy-efficient Fissler Superthermic base ensures even heat distribution.



Learn more

# Adamant®



**Country of origin**  
Premium quality – Made in Germany

**Warranty**  
5-year warranty\*

**Material**  
Up to 60% recycled aluminum

**Stovetop suitability**  
Suitable for all types of stovetops, including induction

**Oven suitability\*\***  
With metal lids: Suitable for oven use up to 230 °C (450 °F)  
With glass lids: Suitable for oven use up to 180 °C (350 °F)

**Dishwasher suitability**  
Dishwasher safe

Assortment	
	Available with glass or metal lids***
<b>Pots</b>	
Sets	2- / 3-piece set
Stew pot	18 / 20 / 24 cm ø
Casserole	24 / 28 cm ø
Saucepan	18 cm ø
<b>Pans</b>	
Pan	20 / 24 / 26 / 28 / 32 cm ø
Serving pan	24 / 28 / 32 cm ø
Sets	2-piece set
<b>Woks</b>	
Wok	26 / 30 / 32 cm ø
Wok pan	28 cm ø

\*For detailed information on our warranties, please go to page 76.  
\*\*applies to pots, casseroles and serving pan  
\*\*\*depends on product



# Nothing sticks, nothing scratches.

You want cookware that takes it all.

You use metal utensils without fear. You stir, you simmer, you serve. Food lifts clean, turns crisp and never clings. Sauces reduce smoothly, pour cleanly and wipe away without a trace. Nothing slows you down, nothing leaves a mark. From curry and risotto to pudding – the Adamant® Collection Made in Germany delivers.

A multi-purpose instrument for your culinary art. True to its promise.





# Adamant®

## Product benefits\*



**Highly scratch-resistant non-stick coating**  
Highly scratch-resistant, water-based Adamant® PTFE coating containing silicon carbide particles, with very good non-stick properties.



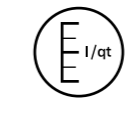
**Condensate-Plus function**  
The slightly concave shape of the Fissler Adamant® Collection metal lid allows steam to drip back into the pot, making the dishes juicier and tastier.



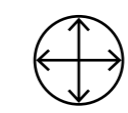
**Handles made of polished stainless steel**  
The polished stainless steel handles fit securely in the hand.



**Ergonomic Fissler safety handle**  
Sturdy ergonomic Fissler safety handle with finger guard.



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



**High rim & extra-large frying surface**  
Fissler Comfort pan body with high rim and extra-large frying surface to ensure convenient stirring and turning without spills.



**Fissler CookStar® base**  
Exclusive, energy-efficient Fissler CookStar® base ensures optimal heat distribution.



Learn more

\*Features may not apply to all products in the series.



## Pragmatism

For those taking their first steps in the kitchen, or simply looking for reliable, durable, and easy-to-use cookware. Confidence grows with every dish – made for every kitchen, every day.

Fissler – Made for your moments.



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Vitaquick® Premium  
Fissler Essential  
Fissler Pure Collection®

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# Cook smarter, not harder.



Vitaquick® Premium turns pressure cooking into pure simplicity.

Two smart settings – fast for hearty stews, meat and legumes, gentle for vegetables or fish. No overthinking, no stress. Just results you'll love. Up to 70% faster, saving up to 50% energy – while locking in vitamins and flavor.

Made in Germany from 100% recyclable 18/10 stainless steel, Vitaquick® Premium makes healthy, delicious meals easy. Every day. Ready to cook smarter, not harder?



## Vitaquick® Premium



**Country of origin**  
Premium quality – Made in Germany

**Warranty**  
10-year warranty on stainless steel parts\*

**Material**  
100% recyclable 18/10 stainless steel

**Stovetop suitability**  
Suitable for all types of stovetops, including induction

**Oven suitability**  
Not suitable for oven use

**Dishwasher suitability**  
Dishwasher safe, with the exception of removable parts

### Assortment

Sets	6.0 & 3.5 l / 4.5 & 2.5 l 8.0 & 4.0 l
Pressure cooker	2.5 l / 3.5 l / 4.5 l / 6.0 l / 8.0 l / 10.0 l
Pressure skillet	2.5 l

\*For detailed information on our warranties, please go to page 76.

# Vitaquick® Premium



## Product benefits



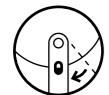
### Lid positioning-orientation

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



### 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.



### Locking indicator

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



### Depressurizing function

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



### Fill level control

The lowest marking indicates the minimum amount of liquid with which the pressure cooker must be filled. The "Max" marking indicates the maximum level up to which the pressure cooker may be filled.



### Space-saving conical shape

Thanks to their conical shape, the pressure cookers are stackable to save space.



### Easy to clean

Pot body and lid are dishwasher safe. Plastic parts and rubber gasket are easy to remove for cleaning by hand.



### Energy-efficient Fissler Superthermic base

The energy-efficient Fissler Superthermic base ensures even heat distribution.



Learn more



# Your cooking journey starts with us.

Want to shine in the kitchen from day one? Start with us.

Our Fissler Essential is your effortless entry into premium cookware – easy to use, reliable and designed to build your cooking confidence. Our ceramic non-stick pans, made in Germany without PFAS/PTFE, make frying, swirling and serving simple from day one.

And our Fissler Essential utensils are premium tools that make practicing a pleasure. Whether it's a chef's knife, bread knife, turner or lifter, all our utensils in this collection are made from recycled stainless steel and are designed to help you shine.

Everything you need for a strong start, from prepping and cooking to serving. Ready to embark on a culinary adventure?

## Fissler Essential



**Country of origin**  
Premium quality – Made in Germany\*

**Material**  
100 % recycled aluminum (pans)  
18/10 stainless steel (accessories / kitchen utensils)  
Stainless steel (knives)

**Stovetop suitability**  
Suitable for all types of stovetops, including induction\*\*

**Oven suitability**  
Not suitable for oven use

**Dishwasher suitability**  
Not dishwasher safe, cleaning by hand recommended\*\*\*

Assortment	
Sets	2-piece set
Pan	20 / 24 / 26 / 28 cm ø
Serving pan	28 cm ø
Wok	32 cm ø
Kitchen utensils	14 items
Knives	8 items
Accessories	4 items (available as of May 2026)

\*except for kitchen utensils, knives & accessories

\*\*applies only to pans

\*\*\*applies to pans, knives, accessories, kitchen utensils with silicone and meat tenderizer

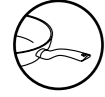
# Fissler Essential



## Product benefits\*



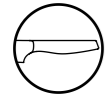
**Non-stick coating crafted without PFAS/PTFE**  
Water-based ceramic coating, crafted without PFAS/PTFE, featuring good non-stick properties.



**Ergonomic Fissler Essential handle**  
Designed to fit well in your hand, for easy lifting and without rivets for easy cleaning.



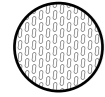
**Gently curved transition between frying surface and pan wall**  
Ideal for sautéing and tossing.



**Weighted handle**  
The weighted handle provides perfect balance and feel while in use.



**Built-in eyelet**  
Space-saving and easy storage thanks to built-in eyelet.



**Complete perforation**  
Optimized drainage function thanks to complete perforation.



**Raised base**  
Particularly hygienic thanks to raised bases.



# On your path to pure skill.



The Fissler Pure Collection® is your entry into premium cookware – because every meal deserves to shine.

Made in Germany from 100% recyclable 18/10 stainless steel, it grows with you on your cooking journey. From your very first steps to dinner parties that impress.

Pure, sustainable and here for the long run. Ready to make every dish count?



## Fissler Pure Collection®



**Country of origin**  
Premium quality – Made in Germany

**Warranty**  
10-year warranty on stainless steel parts\*

**Material**  
100% recyclable 18/10 stainless steel

**Stovetop suitability**  
Suitable for all types of stovetops, including induction

**Oven suitability**  
With metal lids: Suitable for oven use at up to 230 °C (450 °F)  
With glass lids: Suitable for oven use at up to 180 °C (350 °F)

**Dishwasher suitability**  
Dishwasher safe

### Assortment

Available with glass or metal lids\*\*

#### Pots

Sets	4- / 5-piece set
Stew pot	16 / 20 / 24 cm ø
Casserole	20 / 24 cm ø
Saucepan	16 cm ø

#### Pans

Pan	20 / 24 / 28 cm ø
Serving pan	24 / 28 cm ø

\*For detailed information on our warranties, please go to page 76.  
\*\*depends on product

# Fissler Pure Collection®



## Product benefits\*



### Condensate-Plus function

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



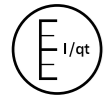
### Large pouring rim

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



### Handles made of polished stainless steel

The polished stainless steel handles fit securely in the hand.



### Measurement markings in liters and quarts

Integrated measurement markings make it easy to measure liquids.



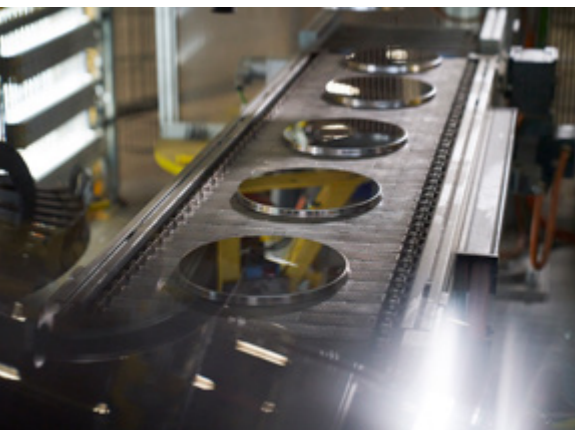
### Energy-efficient Fissler Superthermic base

The energy-efficient Fissler Superthermic base ensures even heat distribution.



Learn more

\*Features may not apply to all products in the series.



# From Our Home to Your Kitchen

“Made in Germany” means creating lasting value to us.

Our unique combination of leading technology, craftsmanship and premium materials enables us to craft cookware to the highest standards – Premium Quality Made in Germany.

Every curve, edge and surface celebrates our experience and passion. We are proud that some of our colleagues have been with us for 20, 30, or even over 40 years. This has enabled us to develop ideas and enrich our expertise across generations, resulting in our rich legacy of innovations.

After more than 180 years, we remain a family-owned company with strong roots in our region. Since our foundation in 1845 by Carl Philipp Fissler, Fissler has been based in Rhineland-Palatinate, Germany. From here, we look forward to continuously shaping the future of cooking by equipping ambitious home chefs around the world with the right tools to master every meal and showcase their love for cooking.

We carefully expand our portfolio based on your needs, not our own. In addition to our own production facilities, we have our own product development, laboratories and a quality control department in Germany. This enables us to ensure that every product bearing the “Fissler Quality” seal meets the highest cooking standards.

We are with you every moment of your cooking journey, ready to challenge, comfort and encourage you to achieve excellence.

Fissler – Made for your moments.



# Pots in detail

	Stove type		Base		Range		Material			Handles		Lid					Other						
	Suitable for all types of stovetops	CookStar® base	Super-thermic base	Sets	Individual units	18/10 stainless steel, polished	18/10 stainless steel, satinated	Aluminum with non-stick coating	Stay Cool metal handles	Stainless steel handles	Metal lid	Premium glass lid	Condensate-Plus-function	Hook-in function	Downdraft function	Pouring function	Pouring rim	Oven suitable	Integrated measurement markings	Stackable	Dishwasher safe	Warranty (in years*)	Made in Germany
Original-Profi Collection®	•	•		•	•		•		•		•						•	•	•		•	15	•
Phi Collection®	•	•		•	•		•			•			•	•	•		•	•	•	•	•	15	•
Adamant®	•	•		•	•			•			•							•	•		•	5	•
Fissler Pure Collection®	•		•	•	•		•				•	•					•	•	•		•	10	•
Viseo®	•		•	•	•		•					•					•	•	•		•		•
Viseo® Pro	•		•	•	•	•						•					•	•	•		•	10	•
M5 Pro-Ply®	•			•	•		•				•						•	•	•		•	15	•
San Francisco	•		•	•	•		•					•					•	•	•		•		•
Copenhagen	•		•	•		•						•					•	•	•		•		•
Häppchen	•		•		•	•						•					•	•			•	3	
Fissler LumiTherm	•		•	•		•						•					•	•	•		•		•
Fissler SatiTherm	•		•	•			•					•					•	•	•		•		•

\*For detailed information on our warranties, please go to page 76.

# Pressure cookers in detail

	Stove type	Base	Range		Material		Handles		Insert	
	Suitable for all types of stovetops	CookStar® base	Super-thermic base	Sets	Individual units	18/10 stainless steel, satinated	18/10 stainless steel, polished	Reach-through safety handle	Remov-able handle	Insert included
Vitavit® Premium	•	•		•	•	•		•	•	•
Vitaquick® Premium	•		•	•	•	•			•	•
Vitaquick® Edition	•		•	•	•		•	•	•	•
Vitaquick® Elemental	•		•	•	•		•		•	depends on product
Vitaquick®	•		•	•	•		•		•	depends on product

Measurement markings		Key features				Depressurizing function		Other				
Integrated measurement markings in liters	Fill level control	Cooking valve with traffic light system	Cooking display	Cooking settings	Pressure-free steaming option	Depres-surizing function on handle	Depres-surizing function on valve	Novogrill® surface	Conical shape (stackable)	Dishwasher safe with the ex-ception of removable parts	War-ranty (in years*)	Made in Ger-many
•	•	•		4	•	•	•	•	•	•	15	•
	•		•	2		•			•	•	10	•
	•		•	2		•			•	•	10	•
	•		•	2		•			•	•	10	•
	•		•	2		•			•	•	10	•

All Fissler pressure cookers are made in Germany and include a multi-level safety system with patented technology.

\*For detailed information on our warranties, please go to page 76.

# Pans in detail

	Stove type	Base	Frying properties			Other				
	Suitable for all types of stovetops	CookStar® Base	Novogrill® surface	First-class non-stick properties	Ideal for crispy frying	Ideal for gentle and low-fat frying	Scratch resistant surface	Crafted without PFAS/PTFE	Oven suitable	Dishwasher safe
Original-Profi Collection®	•	•	•*		•		•	•	•	•
Fissler Pure Collection®	•	•			•		•	•	•	•
Catania	•				•		•	•	•	•
M5 Pro-Ply®	•				•		•	•	•	•
Adamant®	•	•		•		•			no**	•
Ceratal®	•	•		•		•		•		
Ceratal® Evo	•	•		•		•	•	•		
Fissler Essential	•				•		•			
Häppchen	•				•		•		•	•

\*also available without Novogrill®  
\*\*with the exception of the serving pan

Warranty (in years\*)

15

10

15

5

3

Made in Germany

•

•

•

•

•

•

•

Pan body

High rim & extra large frying surface

Ideal for tossing

Ergonomic safety handle

Pouring rim

Integrated measurement markings

Classic (1)

•

Comfort (2)

•

•

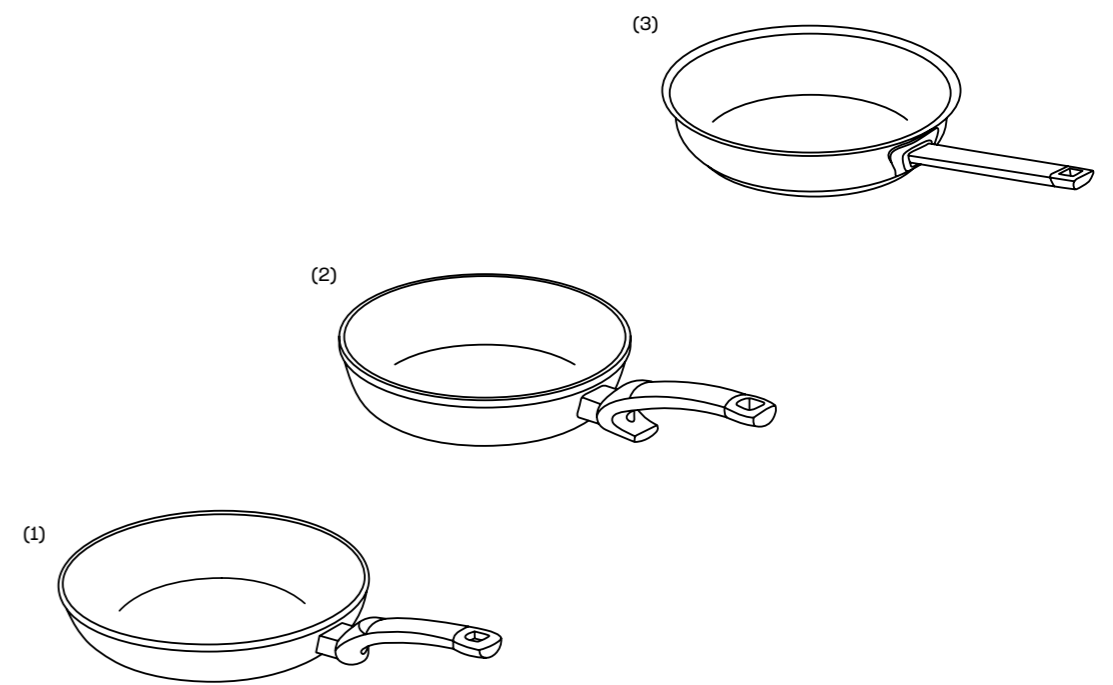
yes\*\*\*

Premium (3)

yes\*\*

•

yes\*\*\*



\*For detailed information on our warranties, please go to page 76.  
\*\*with the exception of the Original-Profi Collection® pan  
\*\*\*with the exception of the Adamant® Premium pan

# Knives in detail

	Range		Material			Blade hardness	Handles		
	Sets	Individual units	14C28N special knife steel	12C27M special blade steel	18/10 stainless steel	HRC	Precious wood handle, smoked oak	Handle reinforced with fibre glass	Weighted handle, stainless steel
Fissler PrimeCut Collection by Alexander Herrmann		•	•			60	•		
Fissler ProCut Collection	•	•		•		59		•	
Fissler Essential	•	•			•	52			•

Knife types								
Chef's knife	Santoku	Chinese chef's knife	Bread knife	Slicer	Utility knife	Paring knife	Steak knife	Cleaver
•	•	•		•				
•	•	•	•	•	•	•		
•	•		•		•	•	•	•

# 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 for numerous, correspondingly labeled Fissler products in line with the following warranty conditions:

## Legal warranty

The customer is entitled to the statutory warranty rights without restriction.

This warranty does not cover signs of wear and tear on the non-stick coating or damage due to improper use (e.g. overheating, discoloration, scratches, or improper cleaning). Signs of wear and visual changes, as a result of dishwasher use, are also excluded.

- We explicitly point out that we do not assume liability for damages based on
  - use other than the intended purpose,
  - improper handling,
  - failure to follow the 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

- For correspondingly labeled Fissler products, we provide a manufacturer's warranty, from the date of purchase and regardless of the country in which you purchased the Fissler product. We guarantee that these are free from material or processing defects.

In the case of a 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 that

- the product does not show any signs of damage or wear which were caused by use other than for the intended purpose and/or by not adhering to the instructions,
- the product does not show signs which can be attributed to improper repairs or improper chemical or physical influences on the product surface,
- original parts/accessories or only parts/accessories authorized by the manufacturer were installed in the product.

Note: If you are a consumer, you are entitled to the statutory warranty rights in addition to the manufacturer's warranty. The statutory rights are not restricted by the manufacturer's warranty, and their use is free of charge.

## 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 (1) 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

3.1 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.

## 4.4. 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 defense 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, labor 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 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.

Subject to errors and changes.

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Date 01.02.2021



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