

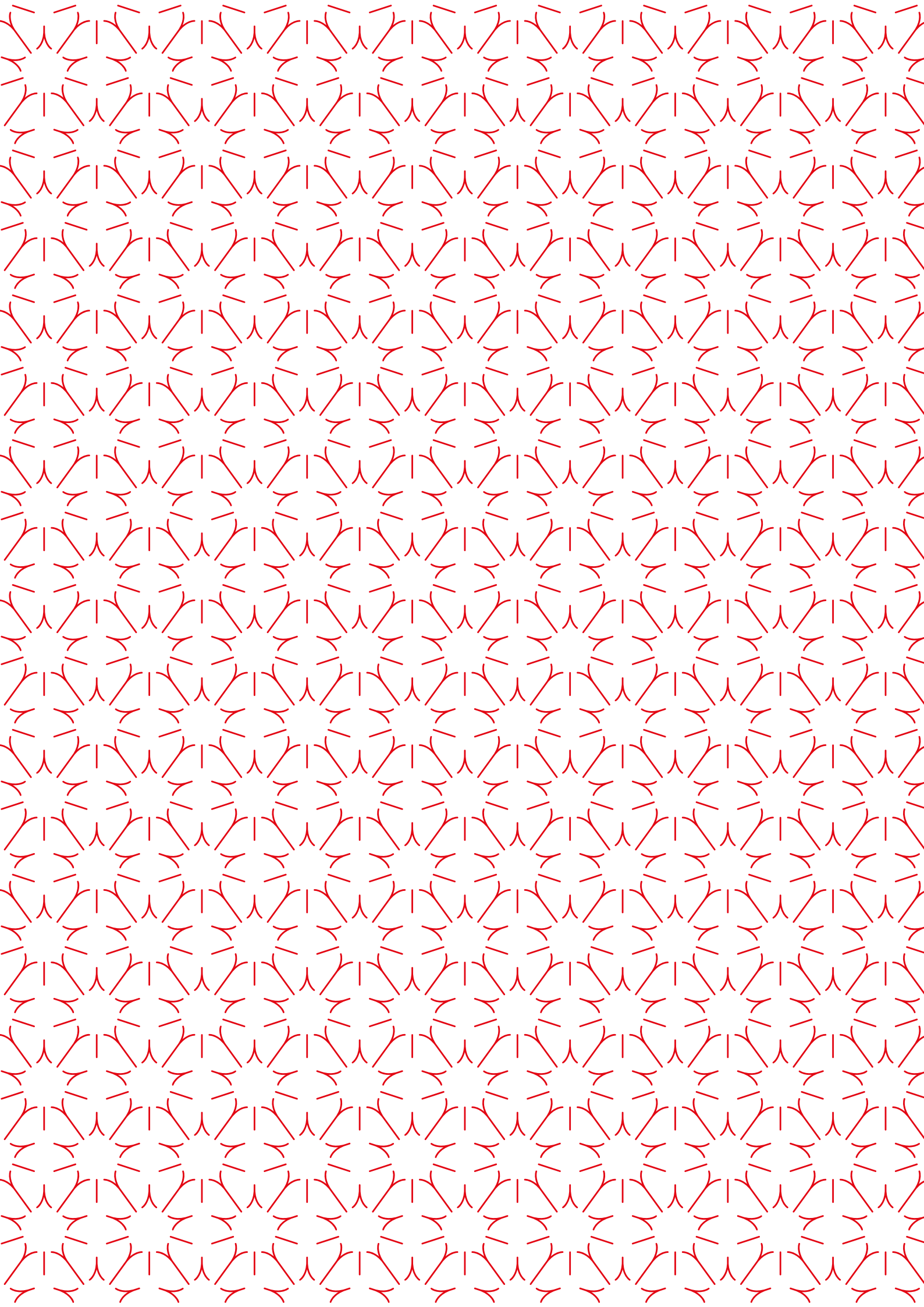
Product Catalog ^{01/25}



Years

Made in Germany

Fissler



Our purpose



**Empower
and inspire
passionate
cooks.**

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12
Pots



100
Pans

#madeforwhatmatters



Learn more



Learn more

Made in Germany.



#madeforwhatmatters

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

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

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

As a family-owned business, however, Made in Germany also means to maintain our production site in Germany. Since its foundation in Idar-Oberstein in 1845 by Carl Philipp Fissler, Fissler has been deeply rooted in the region of Rhineland-Palatinate. It is here where we manufacture our own tools, train future generations, continue to innovate and ensure perfect quality. From our home we come to yours: inspiring and empowering passionate cooks around the world. Crafting premium cookware in appreciation for the best ingredients, the cook and the special moments with the people we cook for.

Fissler. Finest Cookware.
#madeforwhatmatters

180 Years
Made in Germany

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

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

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

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

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

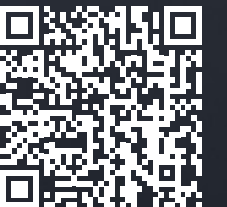
“I visited Fissler manufacturing site in Idar-Oberstein for the first time 20 years ago. It was a revelation for me, to see the passion and precision that goes into making pots and pans. You need empathy and love for the ingredients. This helps you create great meals at home. But when you are cooking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

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

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

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

2-star Michelin chef Alexander Herrmann



Learn more

Pots



Pots in detail

	Stove type			Range		Material			Handles	
	Suitable for all types of stove-tops	Cook-Star® base	Super-thermic base	Sets	Individual units	18/10 stainless steel, polished	18/10 stainless steel, satin -finished	Aluminum / with non-stick coating	Stay Cool metal-handles	Stainless steel handles
Original-Profi Collection®
Phi Collection
Adamant®
Fissler Pure Collection
Viseo®
San Francisco
Copenhagen
Häppchen (snack)



Lid						Other					Warranty (in years)*	Made in Germany
Metal lid	Premium glass lid	Condensate-Plus function	Hook-in function	Down-draft function	Pouring function	Pouring rim	Oven suitable	Integrated measurement markings	Stack-able	Dish-washer suitable		
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	3	

*For detailed information on our warranties, please go to page 196

Stainless steel

Original-Profi Collection®

The Original-Profi Collection® has been developed by top chefs for passionate cooks who value professional quality made in Germany. Recommended by 2-star Michelin chef Alexander Herrmann, the professional line offers the widest range of pot shapes and sizes to ensure you have the right cookware for every task.

Sustainably crafted in Hoppstaedten-Weiersbach, Rhine-land-Palatinate, from 100% recyclable 18/10 stainless steel, the worldwide frequently copied original with its iconic design is defined by its durability, reliability, and safety. Fissler gives a 15-year warranty on the exceptional quality of the Original-Profi Collection®.



Learn more



reddot winner 2022



Original-Profi Collection® stainless steel

Country of origin	Chef's quality – Made in Germany
Warranty	15-year warranty on stainless steel parts*
Material	100% recyclable 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Metal lid with Fissler Condensate-Plus function for juicier and tastier dishes / Premium glass lid for energy-saving full-view cooking
Pouring rim	Extra-large pouring rim for convenient and precise pouring of liquids without spills
Handles	Ergonomic Fissler Stay-Cool metal handles for a pleasant grip temperature
Measurement markings	Measurement markings in liters and quarts
Oven suitability	With metal lids: Suitable for oven use at up to 230 °C (450 °F) With glass lids: Suitable for oven at up to 180 °C (350 °F)
Dishwasher suitability	Dishwasher safe

*For detailed information on our warranties, please go to page 196

Original-Profi Collection®

Product benefits



Made in Germany

Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty

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



100% recyclable

18/10 stainless steel
Sustainably crafted from tough, 100% recyclable 18/10 stainless steel to last for generations.



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.



Oven suitability

With metal lids:
Suitable for oven use at up to 230 °C (450 °F).

With glass lids:
Suitable for oven at up to 180 °C (350 °F).



Extra-large pouring rim

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



Stay-Cool metal handles

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



Exclusive, energy-efficient Fissler CookStar® base

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



Measurement markings in liters and quarts

Integrated measurement markings make it easy to measure liquids.



Dishwasher suitability

Dishwasher safe.


Original-Profi Collection®



5-piece set

Stew pot	16 cm Ø	2.1 l
Stew pot	20 cm Ø	4.0 l
Stew pot	24 cm Ø	6.3 l
Casserole	20 cm Ø	2.6 l
Saucepan w/o lid	16 cm Ø	1.4 l

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


679.00 €* 



5-piece set

Stew pot	16 cm Ø	2.1 l
Stew pot	20 cm Ø	4.0 l
Stew pot	24 cm Ø	6.3 l
Saucepan w/o lid	16 cm Ø	1.4 l
Pan w/o lid	24 cm Ø	2.0 l

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


679.00 €* 



5-piece set

Stew pot	16 cm Ø	2.1 l
Stew pot	20 cm Ø	4.0 l
Stew pot	24 cm Ø	6.3 l
Saucepan w/o lid	16 cm Ø	1.4 l
Serving pan w/o lid	24 cm Ø	2.0 l

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


729.00 €* 



5-piece set

Stew pot	16 cm Ø	2.1 l
Stew pot	20 cm Ø	4.0 l
Stew pot	24 cm Ø	6.3 l
Casserole	20 cm Ø	2.6 l
Serving pan w/o lid	28 cm Ø	3.0 l

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


729.00 €* 



4-piece set

Stew pot	16 cm Ø	2.1 l
Stew pot	20 cm Ø	4.0 l
Stew pot	24 cm Ø	6.3 l
Saucepan w/o lid	16 cm Ø	1.4 l

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


559.00 €* 



3-piece set

Stew pot	20 cm Ø	4.0 l
Saucepan w/o lid	16 cm Ø	1.4 l
Pan w/o lid	24 cm Ø	2.0 l

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


399.00 €* 



3-piece set

Stew pot	20 cm Ø	4.0 l
Casserole	20 cm Ø	2.6 l
Saucepan w/o lid	16 cm Ø	1.4 l


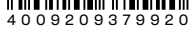
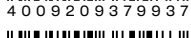
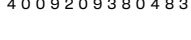
Item no. 084-128-03-000/0

399.00 €* 

*All prices are in Euro and are recommended retail prices of Fissler GmbH


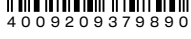
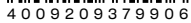


Stew pot

16 cm ø	2.1 l	149.00 €*	Item no. 084-128-16-000/0	
20 cm ø	4.0 l	169.00 €*	Item no. 084-128-20-000/0	
24 cm ø	6.3 l	199.00 €*	Item no. 084-128-24-000/0	
28 cm ø	10.0 l	239.00 €*	Item no. 084-128-28-000/0	


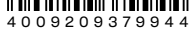
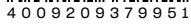


High stew pot

20 cm ø	5.2 l	209.00 €*	Item no. 084-118-20-000/0	
24 cm ø	9.1 l	239.00 €*	Item no. 084-118-24-000/0	
28 cm ø	14.0 l	269.00 €*	Item no. 084-118-28-000/0	




Casserole


16 cm ø	1.4 l	139.00 €*	Item no. 084-138-16-000/0	
20 cm ø	2.6 l	159.00 €*	Item no. 084-138-20-000/0	
24 cm ø	4.6 l	189.00 €*	Item no. 084-138-24-000/0	



Saucepan without lid


16 cm ø	1.4 l	139.00 €*	Item no. 084-158-16-100/0	
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Saucepan with metal lid

16 cm ø	1.4 l	149.00 €*	Item no. 084-158-16-000/0	
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Conical pan

20 cm ø	1.9 l	149.00 €*	Item no. 084-148-20-100/0	
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Round roaster with high-dome lid

28 cm ø	4.8 l	269.00 €*	Item no. 084-588-28-000/0	
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Wok made of premium 5-ply material, with high-dome lid

32 cm ø	6.4 l	349.00 €*	Item no. 084-898-32-000/0	
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Wok with Novogrill® surface; with wok-metal lid

30 cm ø	4.1 l	319.00 €*	Item no. 084-888-30-000/0	
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Multistar

20 cm ø	6.0 l	289.00 €*	Item no. 084-108-20-000/0	
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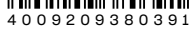
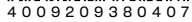


Milk pot

16 cm ø	2.6 l	119.00 €*	Item no. 084-198-16-100/0	
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Steamer insert for pots

20 cm ø	99.99 €*	Item no. 084-788-20-000/0	
24 cm ø	129.00 €*	Item no. 084-788-24-000/0	
28 cm ø	159.00 €*	Item no. 084-788-28-000/0	

*All prices are in Euro and are recommended retail prices of Fissler GmbH



Serving pan with Novogrill® surface

24 cm ø	2.0 l	169.00 €*	Item no. 084-388-24-100/0	
28 cm ø	3.0 l	189.00 €*	Item no. 084-388-28-100/0	

Serving pan with Novogrill® surface; with high-dome lid

24 cm ø	2.0 l	189.00 €*	Item no. 084-388-24-000/0	
28 cm ø	3.0 l	219.00 €*	Item no. 084-388-28-000/0	



Pan with Novogrill® surface

24 cm ø	2.0 l	149.00 €*	Item no. 084-378-24-100/0	
28 cm ø	3.0 l	169.00 €*	Item no. 084-378-28-100/0	



Pan

24 cm ø	2.0 l	129.00 €*	Item no. 084-478-24-100/0	
28 cm ø	3.0 l	149.00 €*	Item no. 084-478-28-100/0	



Pan with high-dome lid

28 cm ø	3.0 l	169.00 €*	Item no. 084-478-28-000/0	
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High-dome lid for pans and serving pans

24 cm ø	69.99 €*	Item no. 084-388-24-200/0	
28 cm ø	79.99 €*	Item no. 084-388-28-200/0	

*All prices are in Euro and are recommended retail prices of Fissler GmbH





6-piece set

Stew pot	16 cm Ø	2.1 l
Stew pot	20 cm Ø	4.0 l
Stew pot	24 cm Ø	6.3 l
Casserole	20 cm Ø	2.6 l
Conical pan	20 cm Ø	1.9 l
Steamer insert	20 cm Ø	

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

789.00 €*



5-piece set

Stew pot	16 cm Ø	2.1 l
Stew pot	20 cm Ø	4.0 l
Stew pot	24 cm Ø	6.3 l
Casserole	20 cm Ø	2.6 l
Saucepan w/o lid	16 cm Ø	1.4 l

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

679.00 €*



5-piece set

Stew pot	16 cm Ø	2.1 l
Stew pot	20 cm Ø	4.0 l
Stew pot	24 cm Ø	6.3 l
Casserole	20 cm Ø	2.6 l
Serving pan w/o lid	24 cm Ø	2.0 l

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

739.00 €*



Stew pot

16 cm Ø	2.1 l	139.00 €*	Item no. 084-129-16-000/0
20 cm Ø	4.0 l	159.00 €*	Item no. 084-129-20-000/0
24 cm Ø	6.3 l	189.00 €*	Item no. 084-129-24-000/0



Casserole

20 cm Ø	2.6 l	149.00 €*	Item no. 084-139-20-000/0
24 cm Ø	4.6 l	179.00 €*	Item no. 084-139-24-000/0



*All prices are in Euro and are recommended retail prices of Fissler GmbH

NEW

PHI COLLECTION

The Phi Collection is a distinctive, innovative and multifunctional cookware set “Made in Germany”.

The combination of a distinct set of features and contemporary design is what sets this product apart. The collection integrates key features such as downdraft function, pouring function, hook-in function for the lid and stackability in perfect, yet minimalist style. The exclusive, energy-efficient CookStar® base ensures optimal heat distribution, thus guaranteeing food is cooked to perfection – even in the oven.



Learn more



PHI COLLECTION

Country of origin	Fissler quality – Made in Germany
Warranty	15-year warranty on stainless steel parts*
Material	100% recyclable 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Premium glass lid for energy-saving full-view cooking. 360° hook-in function to conveniently secure the lid. The lid design allows for steam to be released in a controlled manner, ideal for stovetops with integrated downdraft extractor
Pouring rim	Pouring function: Slightly turn the lid to pour liquids easily and comfortably without having to lift the lid
Handles	Ergonomic stainless steel handles fit perfectly in your hand and ensure a pleasant grip temperature
Measurement markings	Measurement markings in liters and quarts
Oven suitability	Suitable for oven at up to 180 °C (350 °F)
Dishwasher suitability	Dishwasher safe

*For detailed information on our warranties, please go to page 196

PHI COLLECTION

Product benefits



Made in Germany

Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty

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



100% recyclable

18/10 stainless steel
Sustainably crafted from tough, 100% recyclable 18/10 stainless steel to last for generations.



Downdraft function

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



Oven suitability

Suitable for oven use at up to 180 °C (350 °F).



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.



Stainless steel handles

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



Exclusive, energy-efficient Fissler CookStar® base

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



Space-saving conical shape

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



Dishwasher suitability

Dishwasher safe

NEW

PHI COLLECTION



5-piece set

Stew pot	16 cm Ø	1.9 l
Stew pot	20 cm Ø	3.2 l
Stew pot	24 cm Ø	5.1 l
Casserole	20 cm Ø	2.3 l
Saucepan w/o lid	16 cm Ø	1.4 l

Item no. 016-113-05-000/0

679.00 €*



4-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

Item no. 016-113-04-000/0

559.00 €*



Stew pot

16 cm Ø	1.9 l	149.00 €*	Item no. 016-113-16-000/0
20 cm Ø	3.2 l	169.00 €*	Item no. 016-113-20-000/0
24 cm Ø	5.1 l	199.00 €*	Item no. 016-113-24-000/0



Casserole

20 cm Ø	2.3 l	159.00 €*	Item no. 016-123-20-000/0
24 cm Ø	3.9 l	189.00 €*	Item no. 016-123-24-000/0



Saucepan without lid

16 cm Ø	1.4 l	139.00 €*	Item no. 016-153-16-100/0
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High stew pot

24 cm Ø	6.5 l	239.00 €*	Item no. 016-103-24-000/0
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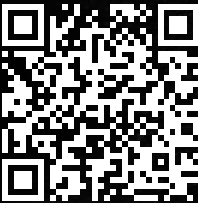


*All prices are in Euro and are recommended retail prices of Fissler GmbH

Adamant®

Made in Gemany, the Fissler Adamant® cookware line is designed for cooks who value comfort and versatility.

Highly scratch-resistant and water-based, the Adamant® coating with very good non-stick properties is ideal for searing or gently cooking everything that tends to stick easily. Thanks to its coating, cleaning could not be easier. Sustainably crafted from up to 60% recycled aluminum in Hoppstaedten-Weiersbach, Rhineland-Palatinate, the Fissler Adamant® cookware line is a versatile all-rounder for everyday cooking.



Learn more



Adamant®

Country of origin	Fissler quality – Made in Germany
Warranty	5-year warranty*
Material	Made from up to 60% recycled aluminum
Surface exterior	Black, water-based Adamant® PTFE coating
Surface interior	Black, water-based Adamant® PTFE coating
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Metal lid / Premium glass lid for energy-saving full-view cooking
Pouring rim	-
Handles	Handles made of polished stainless steel
Measurement markings	Measurement markings in liters and quarts
Oven suitability	With metal lids: Suitable for oven use at up to 230 °C (450 °F) With glass lids: Suitable for oven at up to 180 °C (350 °F)
Dishwasher suitability	Dishwasher safe

*For detailed information on our warranties, please go to page 196

Adamant®

Product benefits



Made in Germany

Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty

Tough, durable and with a 5-year warranty.*



Up to 60% recycled aluminum

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



Highly scratch-resistant non-stick coating

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



Oven suitability

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



Handles made of polished stainless steel

The polished stainless steel handles fit securely in the hand.



Exclusive, energy-efficient Fissler CookStar® base

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



Measurement markings in liters and quarts

Integrated measurement markings make it easy to measure liquids.



Dishwasher suitability

Dishwasher safe.


Adamant®



3-piece set

Stew pot	20 cm ø	2.7 l
Casserole	24 cm ø	3.1 l
Saucepan w/o lid	18 cm ø	2.0 l

Item no. 156-114-03-000/0


299.00 €* 



2-piece set



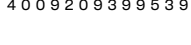
Casserole	24 cm ø	3.1 l
Saucepan w/o lid	18 cm ø	2.0 l

Item no. 156-124-02-000/0

179.00 €* 


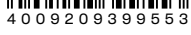


Stew pot

18 cm ø	2.0 l	99.99 €* 	Item no. 156-114-18-000/0
20 cm ø	2.7 l	119.00 €* 	Item no. 156-114-20-000/0
24 cm ø	4.9 l	139.00 €* 	Item no. 156-114-24-000/0




Casserole

24 cm ø	3.1 l	139.00 €* 	Item no. 156-124-24-000/0
28 cm ø	4.3 l	159.00 €* 	Item no. 156-124-28-000/0



Saucepan


18 cm ø	2.0 l	99.99 €* 	Item no. 156-154-18-000/0
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3-piece set

Stew pot	20 cm ø	2.7 l
Casserole	24 cm ø	3.1 l
Saucepan w/o lid	18 cm ø	2.0 l

Item no. 156-115-03-000/0


299.00 €* 



2-piece set



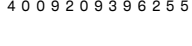
Casserole	24 cm ø	3.1 l
Saucepan w/o lid	18 cm ø	2.0 l

Item no. 156-125-02-000/0

179.00 €* 


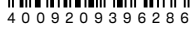


Stew pot

18 cm ø	2.0 l	99.99 €* 	Item no. 156-115-18-000/0
20 cm ø	2.7 l	119.00 €* 	Item no. 156-115-20-000/0
24 cm ø	4.9 l	139.00 €* 	Item no. 156-115-24-000/0




Casserole

24 cm ø	3.1 l	139.00 €* 	Item no. 156-125-24-000/0
28 cm ø	4.3 l	159.00 €* 	Item no. 156-125-28-000/0




Saucepan

18 cm ø	2.0 l	99.99 €* 	Item no. 156-155-18-000/0
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Saucepan without lid

18 cm ø	2.0 l	89.99 €* 	Item no. 156-155-18-100/0
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*All prices are in Euro and are recommended retail prices of Fissler GmbH




Adamant® Comfort


20 cm ø	1.1 l	84.99 €*	Item no. 159-105-20-100/0	
24 cm ø	2.1 l	94.99 €*	Item no. 159-105-24-100/0	
26 cm ø	2.6 l	109.00 €*	Item no. 159-105-26-100/0	
28 cm ø	3.2 l	119.00 €*	Item no. 159-105-28-100/0	





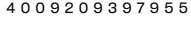
Adamant® Comfort

NEW	32 cm ø	4.6 l	139.00 €*	Item no. 159-105-32-100/0	
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2-piece set Adamant® Comfort					
Pan	24 cm ø	2.1 l			
Pan	28 cm ø	3.2 l			





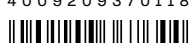

Adamant® serving pan					
24 cm ø	2.1 l	99.99 €*	Item no. 156-305-24-100/0		
28 cm ø	2.6 l	119.00 €*	Item no. 156-305-28-100/0		
NEW	32 cm ø	4.6 l	129.00 €*	Item no. 156-305-32-100/0	




Adamant® Premium					
20 cm ø	1.1 l	99.99 €*	Item no. 138-105-20-100/0		
24 cm ø	2.0 l	119.00 €*	Item no. 138-105-24-100/0		
26 cm ø	2.5 l	129.00 €*	Item no. 138-105-26-100/0		
28 cm ø	3.0 l	139.00 €*	Item no. 138-105-28-100/0		



Adamant® Classic


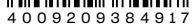
20 cm ø	1.1 l	74.99 €*	Item no. 157-304-20-100/0	
24 cm ø	1.7 l	84.99 €*	Item no. 157-304-24-100/0	
26 cm ø	2.2 l	99.99 €*	Item no. 157-304-26-100/0	
28 cm ø	2.6 l	109.00 €*	Item no. 157-304-28-100/0	



2-piece set Adamant® Classic					
Pan	24 cm ø	1.7 l			
Pan	28 cm ø	2.6 l			




Adamant® wok

26 cm ø	3.8 l	119.00 €*	Item no. 100-800-26-100/0	
30 cm ø	5.2 l	139.00 €*	Item no. 100-800-30-100/0	




Adamant® wok pan

28 cm ø	3.7 l	129.00 €*	Item no. 157-805-28-100/0	
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Adamant® wok

32 cm ø	6.0 l	169.00 €*	Item no. 100-800-32-100/0	
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*All prices are in Euro and are recommended retail prices of Fissler GmbH

Fissler Pure Collection

The Fissler Pure Collection is designed for aspiring cooks and families who enjoy cooking and do not want to go without the long-lasting Fissler quality made in Germany.

Sustainably crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, from tough, 100% recyclable 18/10 stainless steel, the Fissler Pure Collection is a robust companion in everyday cooking.



Learn more



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
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Fissler Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Metal lid with Fissler Condensate-Plus function for juicier and tastier dishes / Premium glass lid for energy-saving full-view cooking
Pouring rim	Large pouring rim for convenient and precise pouring of liquids without spills
Handles	Handles made of polished stainless steel
Measurement markings	Measurement markings in liters and quarts
Oven suitability	With metal lids: Suitable for oven use at up to 230 °C (450 °F) With glass lids: Suitable for oven at up to 180 °C (350 °F)
Dishwasher suitability	Dishwasher safe

*For detailed information on our warranties, please go to page 196

Fissler Pure Collection

Product benefits



Made in Germany

Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty

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



100% recyclable

18/10 stainless steel
Sustainably crafted from tough, 100% recyclable 18/10 stainless steel to last for generations.



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.



Oven suitability

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



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.



Energy-efficient Fissler Superthermic base

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



Measurement markings in liters and quarts

Integrated measurement markings make it easy to measure liquids.



Dishwasher suitability

Dishwasher safe.


Fissler Pure Collection



5-piece set

Stew pot	16 cm Ø	1.9 l
Stew pot	20 cm Ø	3.6 l
Stew pot	24 cm Ø	5.7 l
Casserole	20 cm Ø	2.4 l
Saucepan w/o lid	16 cm Ø	1.4 l

Item no. 086-114-05-000/0


429.00 €* 



4-piece set




Stew pot	16 cm Ø	1.9 l
Stew pot	20 cm Ø	3.6 l
Stew pot	24 cm Ø	5.7 l
Casserole	20 cm Ø	2.4 l

Item no. 086-114-04-000/0

379.00 €* 





Stew pot

16 cm Ø	1.9 l	84.99 €* 	Item no. 086-114-16-000/0
20 cm Ø	3.6 l	109.00 €* 	Item no. 086-114-20-000/0
24 cm Ø	5.7 l	129.00 €* 	Item no. 086-114-24-000/0




Casserole

20 cm Ø	2.4 l	94.99 €* 	Item no. 086-124-20-000/0
24 cm Ø	3.9 l	109.00 €* 	Item no. 086-124-24-000/0



Saucepan with lid


16 cm Ø	1.4 l	84.99 €* 	Item no. 086-154-16-000/0
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5-piece set

Stew pot	16 cm Ø	1.9 l
Stew pot	20 cm Ø	3.6 l
Stew pot	24 cm Ø	5.7 l
Casserole	20 cm Ø	2.4 l
Saucepan w/o lid	16 cm Ø	1.4 l

Item no. 086-115-05-000/0


429.00 €* 



4-piece set

Stew pot	16 cm Ø	1.9 l
Stew pot	20 cm Ø	3.6 l
Stew pot	24 cm Ø	5.7 l
Casserole	20 cm Ø	2.4 l

Item no. 086-115-04-000/0


379.00 €* 



4-piece set




Stew pot	20 cm Ø	3.6 l
Stew pot	24 cm Ø	5.7 l
Casserole	20 cm Ø	2.4 l
Casserole	24 cm Ø	3.9 l

Item no. 086-125-04-000/0



399.00 €* 

*All prices are in Euro and are recommended retail prices of Fissler GmbH




Stew pot				
16 cm ø	1.9 l	84.99 €*	Item no. 086-115-16-000/0	
20 cm ø	3.6 l	109.00 €*	Item no. 086-115-20-000/0	
24 cm ø	5.7 l	129.00 €*	Item no. 086-115-24-000/0	




Casserole				
20 cm ø	2.4 l	94.99 €*	Item no. 086-125-20-000/0	
24 cm ø	3.9 l	109.00 €*	Item no. 086-125-24-000/0	





Stielkasserolle				
16 cm ø	1.4 l	84.99 €*	Item no. 086-155-16-000/0	






Saucepan without lid				
16 cm ø	1.4 l	74.99 €*	Item no. 086-154-16-100/0	



Serving pan				
24 cm ø	2.0 l	109.00 €*	Item no. 086-384-24-100/0	
28 cm ø	3.0 l	129.00 €*	Item no. 086-384-28-100/0	



Pan				
20 cm ø	1.3 l	99.99 €*	Item no. 086-374-20-100/0	
24 cm ø	2.0 l	109.00 €*	Item no. 086-374-24-100/0	
28 cm ø	3.0 l	129.00 €*	Item no. 086-374-28-100/0	



*All prices are in Euro and are recommended retail prices of Fissler GmbH

Viseo®

With their satin-finished surface, the pots of the Viseo® cookware line add a stylish touch. Made in Germany from tough, 100% recyclable 18/10 stainless steel, their sophisticated functions prove to be a strong plus in everyday use.

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



Viseo®

Country of origin	Proven Fissler quality – Made in Germany
Warranty	-
Material	100% recyclable 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Fissler Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Premium glass lid for energy-saving full-view cooking
Pouring rim	Large pouring rim for convenient and precise pouring of liquids without spills
Handles	Handles made of polished stainless steel
Measurement markings	Measurement markings in liters
Oven suitability	Suitable for oven use at up to 180 °C (350 °F)
Dishwasher suitability	Dishwasher safe

*For detailed information on our warranties, please go to page 196

Viseo®

Product benefits



Made in Germany
Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



100% recyclable 18/10 stainless steel
Sustainably crafted from tough, 100% recyclable 18/10 stainless steel to last for generations.



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



Oven suitability
Suitable for oven at up to 180 °C (350 °F).



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.



Energy-efficient Fissler Superthermic base
The energy-efficient Fissler Superthermic base is suitable for all types of stovetops, including induction, and ensures even heat distribution.



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



Dishwasher suitability
Dishwasher safe.

Viseo®



5-piece set

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

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

399.00 €*



4-piece set

Stew pot	16 cm Ø	2.1 l
Stew pot	20 cm Ø	3.6 l
Stew pot	24 cm Ø	5.7 l
Casserole	20 cm Ø	2.4 l

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

319.00 €*



Stew pot

16 cm Ø	2.1 l	79.99 €*	Item no. 084-117-16-001/0
20 cm Ø	3.6 l	99.99 €*	Item no. 084-117-20-001/0
24 cm Ø	5.7 l	129.00 €*	Item no. 084-117-24-001/0



Casserole

20 cm Ø	2.4 l	89.99 €*	Item no. 084-127-20-001/0
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Saucepan without lid

16 cm Ø	1.4 l	69.99 €*	Item no. 084-157-16-101/0
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*All prices are in Euro and are recommended retail prices of Fissler GmbH



San Francisco

With their curved handles, the pots of the San Francisco line add a stylish touch. Not just the design but also their functional details are a big plus.

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



5-piece set

Stew pot	16 cm ø	1.9 l
Stew pot	20 cm ø	3.3 l
Stew pot	24 cm ø	5.3 l
Casserole	20 cm ø	2.1 l
Saucepan w/o lid	16 cm ø	1.2 l

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

249.00 €*



4-piece set

Stew pot	16 cm ø	1.9 l
Stew pot	20 cm ø	3.3 l
Stew pot	24 cm ø	5.3 l
Casserole	20 cm ø	2.1 l

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

209.00 €*



Stew pot

16 cm ø	1.9 l	59.99 €*	Item no. 040-113-16-000/0	
20 cm ø	3.3 l	64.99 €*	Item no. 040-113-20-000/0	
24 cm ø	5.3 l	69.99 €*	Item no. 040-113-24-000/0	



Casserole

16 cm ø	1.2 l	49.99 €*	Item no. 040-123-16-000/0	
20 cm ø	2.1 l	59.99 €*	Item no. 040-123-20-000/0	



Saucepan without lid

16 cm ø	1.2 l	49.99 €*	Item no. 040-153-16-100/0	
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*All prices are in Euro and are recommended retail prices of Fissler GmbH

Copenhagen

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

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



5-piece set

Stew pot	16 cm Ø	1.9 l
Stew pot	20 cm Ø	3.7 l
Stew pot	24 cm Ø	6.0 l
Casserole	20 cm Ø	2.9 l
Saucepan w/o lid	16 cm Ø	1.5 l

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

229.00 €*



4-piece set

Stew pot	16 cm Ø	1.9 l
Stew pot	20 cm Ø	3.7 l
Stew pot	24 cm Ø	6.0 l
Casserole	20 cm Ø	2.9 l

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

199.00 €*





*All prices are in Euro and are recommended retail prices of Fissler GmbH

Häppchen (snack)

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





Stew pot

12 cm Ø	0,6 l	39.99 €*	Item no. 008-126-12-000/0	 4 009209238470
14 cm Ø	1.0 l	59.99 €*	Item no. 008-126-14-000/0	 4 009209238487




Saucepan without lid

12 cm Ø	0,6 l	34.99 €*	Item no. 008-166-12-100/0	 4 009209238494
14 cm Ø	1.0 l	49.99 €*	Item no. 008-166-14-100/0	 4 009209238500



Pan without lid

16 cm Ø	0,65 l	39.99 €*	Item no. 008-316-16-100/0	 4 009209238517
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Sveto

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



Milk pot

14 cm Ø	1.5 l	39.99 €*	Item no. 083-195-14-100/0	 4 009209280363
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*All prices are in Euro and are recommended retail prices of Fissler GmbH
**For detailed information on our warranties, please go to page 196



Pressure cookers



Learn more

Step by Step – Pressure cooking made easy.

1

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

2

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

3

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

4

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



5

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

6

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

7

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



Learn more

Pressure cookers in detail

	Stove type			Range			Material		Handle	
	Suitable for all types of stove-tops	Cook-Star® base	Super-thermic base	Sets	Individual units	Insert included	18/10 stainless steel, polished	18/10 stainless steel, satin-finished	Reach-through safety handle	Remov-able handle
Vitavit® Premium
Vitaquick® Premium

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

Measurement markings		Key features			Depressurizing function			Sonstiges			Warranty (in years)**	Made in Germany
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 (stack-able)	Dish-washer suitable*		
.	.	.		4	15***	.
	.		.	2		.			.	.	10***	.



*Pot body and lid are dishwasher safe. Plastic parts and rubber gasket are easy to remove for cleaning by hand
**For detailed information on our warranties, please go to page 196
***Only stainless steel parts

Vitavit® Premium

The Fissler Vitavit® Premium pressure cooker, part of Fissler Vita® line, is made in Germany and has been at the forefront of fast, healthy, and energy-efficient cooking since 1953.

Four cooking settings, including a healthy pressure-free steaming option to prepare, for example, fish or vegetables, allow for extra gentle or very fast cooking. Sustainably crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, from tough, 100% recyclable 18/10 stainless steel, the Vitavit® Premium delivers the whole world of healthy and fast cooking in one pot.



Learn more




reddot winner 2022



Vitavit® Premium

Country of origin	Premium quality – Made in Germany
Warranty	15-year warranty on stainless steel parts*
Material	100% recyclable 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel with Novogrill® waffled surface
Control valve	Cooking valve with traffic light system and four cooking settings
Cooking settings	Four cooking settings, including a pressure-free steaming option
Depressurizing function	Depressurizing function on cooking valve and handle to easily adjust pressure
Locking indicator	Lid positioning aid and locking indicator to safely seal the pressure cooker
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Handles	Ergonomic reach-through safety handle
Measurement markings	Measurement markings in liters with fill level control
Oven suitability	Not suitable for oven use
Dishwasher suitability	Dishwasher safe, with the exception of removable parts
Accessories	Steamer insert and tripod are included

*For detailed information on our warranties, please go to page 196

Vitavit® Premium

Product benefits



Made in Germany

Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty

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



100% recyclable

18/10 stainless steel
Sustainably crafted from tough, 100% recyclable 18/10 stainless steel to last for generations.



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.



Depressurizing function

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



Locking indicator

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



Lid positioning aid

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



Easy to clean

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



Fissler Novogrill® surface

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



Fissler CookStar® base

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



Measurement markings in liters with fill level control

Integrated measurement markings make it easy to measure liquids. The "Min" 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.

Vitavit® Premium



Pressure cooker set

With steamer insert, tripod and glass lid.

Pressure cooker	22 cm Ø	6.0 l
Pressure cooker	22 cm Ø	3.5 l

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

449.00 €*	
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Pressure cooker set

With steamer insert and tripod.

Pressure cooker	22 cm Ø	6.0 l
Pressure skillet	22 cm Ø	2.5 l

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

419.00 €*	
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Pressure cooker set

With steamer insert and tripod.

Pressure cooker	22 cm Ø	4.5 l
Pressure skillet	22 cm Ø	2.5 l


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

399.00 €*	
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Pressure cooker



With steamer insert and tripod.

18 cm Ø	2.5 l	239.00 €*	Item no. 622-212-02-070/0	
22 cm Ø	3.5 l	259.00 €*	Item no. 622-412-03-070/0	
22 cm Ø	4.5 l	289.00 €*	Item no. 622-412-04-070/0	
22 cm Ø	6.0 l	309.00 €*	Item no. 622-412-06-070/0	
26 cm Ø	8.0 l	339.00 €*	Item no. 622-812-08-070/0	






Pressure skillet

Without steamer insert and tripod.

18 cm Ø	1.8 l	229.00 €*	Item no. 622-212-01-000/0	
22 cm Ø	2.5 l	239.00 €*	Item no. 622-412-02-000/0	



Rubber gasket

18 cm Ø	24.99 €*	Item no. 600-000-18-795/0	
22 cm Ø	27.99 €*	Item no. 600-000-22-795/0	
26 cm Ø	32.99 €*	Item no. 600-000-26-795/0	

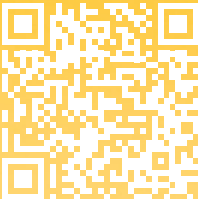
*All prices are in Euro and are recommended retail prices of Fissler GmbH

Vitaquick® Premium

Made in Germany, the Fissler Vitaquick® Premium offers everything you need to enter the world of healthy and fast cooking.

Like all Fissler pressure cookers, Vitaquick® reduces the cooking time by up to 70% compared to a conventional saucepan, saving up to 50% energy, preserving vitamins and flavors.

Two cooking settings allow for extra-gentle or very fast cooking of vegetables, legumes, fish or meat. Discover the safe and easy world of pressure cooking with the Vitaquick® Premium, sustainably crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, from tough, 100% recyclable 18/10 stainless steel.



Learn more



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
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Control valve	Cooking display with two cooking settings
Cooking settings	Two cooking settings
Depressurizing function	Depressurizing function on the handle to easily adjust pressure
Locking indicator	Lid positioning-orientation and locking indicator to securely seal the pressure cooker
Base	Fissler Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Handles	Ergonomic plastic handle
Measurement markings	Fill level control
Oven suitability	Not suitable for oven use
Dishwasher suitability	Dishwasher safe, with the exception of removable parts
Accessories	Steamer insert and tripod are available separately

*For detailed information on our warranties, please go to page 196

Vitaquick® Premium

Product benefits



Made in Germany

Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty

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



100% recyclable

18/10 stainless steel
Sustainably crafted from tough, 100% recyclable 18/10 stainless steel to last for generations.



Cooking display with two cooking settings

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



Depressurizing function

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



Locking indicator

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



Lid positioning-orientation

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



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



Fill level control

The "Min" 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.

Available with steamer insert and tripod

Vitaquick® Premium

Available from July 2025



NEW

Pressure cooker set

With steamer insert, tripod and glass lid.

Pressure cooker	26 cm Ø	8.0 l
Pressure skillet	26 cm Ø	4.0 l

Item no. 602-810-11-090/0

429.00 €*
4 009 209 420 523



NEW

Pressure cooker set

With steamer insert, tripod and glass lid.

Pressure cooker	22 cm Ø	6.0 l
Pressure cooker	22 cm Ø	3.5 l

Item no. 602-410-13-090/0

379.00 €*
4 009 209 419 701



NEW

Pressure cooker set

With steamer insert and tripod.

Pressure cooker	22 cm Ø	4.5 l
Pressure skillet	22 cm Ø	2.5 l

Item no. 602-410-11-070/0

309.00 €*
4 009 209 419 695



NEW

Pressure cooker

With steamer insert and tripod.

18 cm Ø	2.5 l	159.00 €*	Item no. 602-210-02-070/0	4 009 209 419 633
22 cm Ø	3.5 l	179.00 €*	Item no. 602-410-03-070/0	4 009 209 419 640
22 cm Ø	4.5 l	189.00 €*	Item no. 602-410-04-070/0	4 009 209 419 657
22 cm Ø	6.0 l	219.00 €*	Item no. 602-410-06-070/0	4 009 209 419 664
26 cm Ø	8.0 l	269.00 €*	Item no. 602-810-08-070/0	4 009 209 419 671
26 cm Ø	10.0 l	299.00 €*	Item no. 602-810-10-070/0	4 009 209 419 688



Pressure skillet

Without steamer insert and tripod.

22 cm Ø	2.5 l	159.00 €*	Item no. 602-410-02-000/0	4 009 209 401 201
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Rubber gasket

18 cm Ø	24.99 €*	Item no. 600-000-18-795/0	4 009 209 307 695
22 cm Ø	27.99 €*	Item no. 600-000-22-795/0	4 009 209 307 701
26 cm Ø	32.99 €*	Item no. 600-000-26-795/0	4 009 209 307 718

*All prices are in Euro and are recommended retail prices of Fissler GmbH

Only available until June 2025



Pressure cooker set

Without steamer insert and tripod.

Pressure cooker	26 cm Ø	8.0 l
Pressure skillet	26 cm Ø	4.0 l

Item no. 602-810-11-000/0

399.00 €
4 009 209 401 300



Pressure cooker set

Without steamer insert and tripod; with glass lid.

Pressure cooker	22 cm Ø	6.0 l
Pressure cooker	22 cm Ø	3.5 l

Item no. 602-410-13-080/0

369.00 €
4 009 209 401 584



Pressure cooker set

Without steamer insert and tripod.

Pressure cooker	22 cm Ø	4.5 l
Pressure skillet	22 cm Ø	2.5 l

Item no. 602-410-11-000/0

299.00 €
4 009 209 401 249



Pressure cooker

Without steamer insert and tripod.

NEW 18 cm Ø	2.5 l	149.00 €*	Item no. 602-210-02-000/0	
22 cm Ø	3.5 l	169.00 €*	Item no. 602-410-03-000/0	
22 cm Ø	4.5 l	179.00 €*	Item no. 602-410-04-000/0	
22 cm Ø	6.0 l	209.00 €*	Item no. 602-410-06-000/0	
26 cm Ø	8.0 l	259.00 €*	Item no. 602-810-08-000/0	
26 cm Ø	10.0 l	289.00 €*	Item no. 602-810-10-000/0	



Pressure skillet

Without steamer insert and tripod.

22 cm Ø	2.5 l	159.00 €*	Item no. 602-410-02-000/0	
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Rubber gasket

18 cm Ø	24.99 €*	Item no. 600-000-18-795/0	
22 cm Ø	27.99 €*	Item no. 600-000-22-795/0	
26 cm Ø	32.99 €*	Item no. 600-000-26-795/0	



*All prices are in Euro and are recommended retail prices of Fissler GmbH

Accessories



Simmering insert with tripod




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

22 cm ø	34.99 €*	Item no. 610-300-00-820/0	
26 cm ø	39.99 €*	Item no. 610-700-00-820/0	



Steamer insert with tripod




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

18 cm ø	32.99 €*	Item no. 610-100-00-800/0	
22 cm ø	34.99 €*	Item no. 610-300-00-800/0	
26 cm ø	39.99 €*	Item no. 610-700-00-800/0	



Glass lid (6 units per pack)



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

18 cm ø	14.99 €*	Item no. 001-104-18-200/0	
22 cm ø	17.99 €*	Item no. 001-104-22-200/0	
26 cm ø	19.99 €*	Item no. 001-104-26-200/0	



Metal lid


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

22 cm ø	64.99 €*	Item no. 632-000-22-700/0	
26 cm ø	67.99 €*	Item no. 632-000-26-700/0	



Cookbook "The world of pressure cooking"

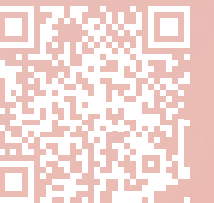
Discover the wide world of pressure cooking! Over 150 recipes meet information, instructions, tips and tricks on everything you need to know about pressure cooking, provided by Fissler, the leading manufacturer of cookware made in Germany.

36.00 €**	Item no. 600-000-00-001/0	
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*All prices are in Euro and are recommended retail prices of Fissler GmbH
**Fixed book price



Cast iron cookware



Learn more

Cast iron

Moments Collection

Whether you are a keen beginner or a passionate cook, Moments will help you elevate your culinary skills.

Superior heat distribution and retention makes for energy-saving cooking on all types of stovetops. Thanks to its special frying surface, Moments is ideal for searing meat to perfection as well as slow-cooking stews. The exclusive Fissler AromaStar pattern on the inside of the heavy tight-fitting lid allows for the locked-in moisture to drip evenly onto the food, making meals even juicier and tastier.

Featuring natural non-stick properties, the Fissler Moments Collection is made of robust and durable cast iron, and without PFAS/PTFE – in proven Fissler quality.

Cook, live, laugh – the Fissler Moments Collection provides you with the canvas to express your creativity. Season your cookware and watch it develop a unique patina over the years that will tell the story of your culinary journey and capture the special moments and flavors of life.



Moments Collection cast iron roaster

Country of origin	Designed by Fissler in Germany & Made in China
Warranty	10-year warranty*
Scope	Ideal for sautéing, braising, slow-cooking and baking
Material	Premium cast iron
Color	Burgundy Red, Ivory White
Surface exterior	Long-lasting multi-layered enamel
Surface interior	Black enamelled frying surface with a rough feel and micro grill effect, developing natural non-stick properties with every use
Base	Smooth enamelled base, with superior heat distribution and retention, level on the stovetop at all times
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Heavy tight-fitting lid with Fissler AromaStar condensate function for even juicier and tastier dishes
Lid handle	Stainless steel knob, designed to lift the lid with comfort, even when wearing oven gloves; without screw on the inside, making it easy to clean
Side handles	Ergonomic side handles for a comfortable and secure grip. We recommend the use of oven gloves throughout
Pouring rim	-
Oven suitability	Suitable for oven use at up to 250 °C (480 °F)
Dishwasher suitability	Dishwasher suitable; cleaning by hand recommended to maintain natural non-stick properties

*For detailed information on our warranties, please go to page 196

Moments Collection

Product benefits



Designed by Fissler in Germany & Made in China

Designed by Fissler in Idar-Oberstein, Germany, and made in China.



Fissler's warranty

Long-lasting, with a 10-year warranty.*



Premium cast iron

Made from high carbon alloy in proven Fissler quality, the robust and durable cast iron distributes and retains heat extremely well.



Lid with Fissler AromaStar

Heavy tight-fitting lid with Fissler AromaStar condensate function for even juicier, tastier meals.



Frying surface with micro grill effect

The black enamel coating on the inside of the dutch oven is largely made of glass, without PFAS/PTFE. It has a rough feel, creating a frying surface with micro grill effect and develops natural non-stick properties with every use.



Oven suitability

Extremely heat-resistant and tough, suitable for oven use at up to 250 °C (480 °F).



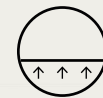
Ergonomic side handles

Ergonomic side handles for a comfortable and secure grip. We recommend the use of oven gloves throughout.



Stainless steel knob

Suitable for oven use, designed to lift the lid with comfort. We recommend the use of oven gloves when touching the lid. Without screw on the inside, making it easy to clean.



Smooth enamelled pot base

The enamelled base is extremely stable, ensuring that the pot remains level on the stovetop at all times. It is highly energy-efficient due to its superior heat distribution and retention.





Excellent & energy-efficient heat distribution



Superior heat distribution and retention for energy-saving cooking on all types of stovetops, including induction.

Moments Collection




Round roaster, Ivory White				
20 cm ø	2.6 l	149.00 €*	Item no. 064-500-20-000/0	
24 cm ø	4.5 l	179.00 €*	Item no. 064-500-24-000/0	




Round roaster, Burgundy Red				
20 cm ø	2.6 l	149.00 €*	Item no. 064-510-20-000/0	
24 cm ø	4.5 l	179.00 €*	Item no. 064-510-24-000/0	



NEW				
Oval roaster, Ivory White				
33 cm ø	6.9 l	279.00 €*	Item no. 064-700-33-000/0	



NEW				
Oval roaster, Burgundy Red				
33 cm ø	6.9 l	279.00 €*	Item no. 064-710-33-000/0	



*All prices are in Euro and are recommended retail prices of Fissler GmbH



Cast iron pans for strong roasting flavors.



Cast iron skillets are known for their very even heat distribution, high heat resistance, durability, flavor development and natural non-stick properties. The black hand-glazed enamel on the inside of the skillet is largely made of glass and has a rough feel to it.

Over time, the black flavor-enhancing frying surface with micro grill effect develops its natural non-stick properties, the so-called patina.

Usage:

Before using it for the first time, clean your cast iron cookware with hot water and washing-up liquid. Then dry it thoroughly. Rub the inside and top edge of the product with a little vegetable oil. Gradually heat up the product until the oil starts to smoke. Let the cookware cool down before removing any excess oil with a cloth.

The oil has been spread across the enamel coating and will help to generate the natural non-stick properties of the flavor-enhancing surface.

Heat up cast iron cookware slowly on low to medium heat on a stovetop of the correct size. Do not heat up quickly as this may damage the product permanently. After 5 minutes on low to medium heat, you can turn up the stovetop to full heat.

Cleaning:

We recommend cleaning your cast iron cookware by hand with hot water and a soft sponge to ensure a longevity and to maintain the natural non-stick properties. Use small amounts of washing-up liquid only for tackling persistent stains.

Fissler pro-tip:

Thanks to the excellent heat retention of cast iron, the pan is perfect for serving and keeping food warm at the table.



Cast iron

Moments Collection

Whether you are a keen beginner or a passionate cook, Moments will help you elevate your culinary skills.

Superior heat distribution and retention makes for energy-saving cooking on all types of stoves. Thanks to its special frying surface with micro grill effect, Moments is ideal for frying and pan-roasting.

Featuring natural non-stick properties, the Fissler Moments Collection is made of robust and durable cast iron and without PFAS/PTFE – in proven Fissler quality.

Cook, live, laugh – the Fissler Moments Collection provides you with the canvas to express your creativity. Season your cookware and watch it develop a unique patina over the years that will tell the story of your culinary journey and capture the special moments and flavors of life.



Moments Collection cast iron pan

Country of origin	Designed by Fissler in Germany & Made in China
Warranty	10-year warranty
Scope	Ideal for searing and roasting
Material	Premium cast iron
Color	Burgundy Red, Ivory White
Surface exterior	Long-lasting multi-layered enamel
Surface interior	Black enamelled frying surface with a rough feel and micro grill effect, developing natural non-stick properties with every use
Base	Smooth enamelled base, with superior heat distribution and retention, level on the stovetop at all times
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	Spouts on either side allow for easy and precise pouring of liquids
Handles	Long ergonomic enamelled handle with eyelet, made from a single piece of sturdy cast iron, and helper handle make it comfortable and safe to carry, even with oven gloves. We recommend the use of oven gloves when touching the handle
Measurement markings	-
Oven suitability	Suitable for oven use at up to 250 °C (480 °F)
Cleaning	-
Dishwasher suitability	Dishwasher suitable; cleaning by hand recommended to maintain natural non-stick properties

*For detailed information on our warranties, please go to page 196

Moments Collection

Product benefits



Designed by Fissler in Germany & Made in China

Designed by Fissler in Idar-Oberstein, Germany, and made in China.



Fissler's warranty

Long-lasting, with a 10-year warranty.*



Premium cast iron

Made of high carbon alloy in proven Fissler quality, the robust and durable cast iron distributes and retains heat extremely well.



Rim with spouts

Spouts on the either side allow for easy and precise pouring of liquids.



Frying surface with micro grill effect

The black enamel coating on the inside of the pan is largely made of glass, without PFAS/PTFE. It has a rough feel, creating a frying surface with micro grill effect and develops natural non-stick properties with every use.



Oven suitability

Extremely heat-resistant and tough, suitable for oven use at up to 250 °C (480 °F).



Convenient helper handle

Large helper handle for a comfortable and secure grip. We recommend the use of oven gloves when touching the handle.



Long ergonomic handle with eyelet

Long ergonomic enamelled handle with eyelet, made from a single piece of sturdy cast iron, comfortable to carry, even with oven gloves. We recommend the use of oven gloves when touching the handle.



Smooth enamelled pan base

The enamelled base is extremely stable, ensuring that the pan remains level on the stovetop at all times. It is highly energy-efficient due to its superior heat distribution and retention.





Excellent & energy-efficient heat distribution

Superior heat distribution and retention for energy-saving cooking on all types of stovetops, including induction.

Moments Collection





Pan, Ivory White

24 cm	1.9 l	94.99 €*	Item no. 064-300-24-100/0	 4 009209405124
26 cm	2.2 l	119.00 €*	Item no. 064-300-26-100/0	 4 009209405131



Pan, Burgundy Red

24 cm	1.9 l	94.99 €*	Item no. 064-310-24-100/0	 4 009209405162
26 cm	2.2 l	119.00 €*	Item no. 064-310-26-100/0	 4 009209405179



*All prices are in Euro and are recommended retail prices of Fissler GmbH

Pans



Learn more



Cooking is appreciation.

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

Fissler. Finest Cookware. #madeforwhatmatters

The right pan for every task:

	Original-Profi Collection®	Adamant®	Ceratal®	Levital®+
Scope	A professional for crispy frying	The scratch-resistant multi-talent	Non-stick coating crafted without PFAS/PTFE*	The long-lasting non-stick coating
	Perfect for searing meat, vegetables, and crustaceans	Ideal for searing meat, roasting vegetables, or gently frying delicate dishes that tend to stick easily	Ideal for healthy gentle or crispy frying of vegetables, egg dishes, and meat	Ideal for everyday cooking, for gentle and low-fat frying and for preparing dishes that tend to stick easily
Coating / Material	Tough, durable frying pan, crafted from 100% recyclable 18/10 stainless steel, highly hygienic and food-safe	Highly scratch-resistant, water-based Adamant® PTFE coating containing silicon carbide particles, with very good non-stick properties	Water-based Ceratal® ceramic coating, crafted without PFAS/PTFE*, with very good non-stick properties	Water-based Fissler Levital®+ PTFE coating with long-lasting non-stick properties



Learn more

*Ceratal® coating free from PFAS/PTFE



Pans crafted from durable 18/10 stainless steel for searing.



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

Usage:

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

Cleaning:

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

Fissler pro-tip:

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



Pans with water-based non-stick coating for gentle and low-fat frying.



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

Usage:

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

Cleaning:

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

The right frying fat for every dish:

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



Pans with ceramic coating crafted without PFAS/PTFE for gentle and crispy frying.



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

Before use add a spoonful of frying fat or frying oil to the pan. This ensures that the ceramic non-stick coating will last for a long time.

Usage:

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

Cleaning:

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

Pans in detail

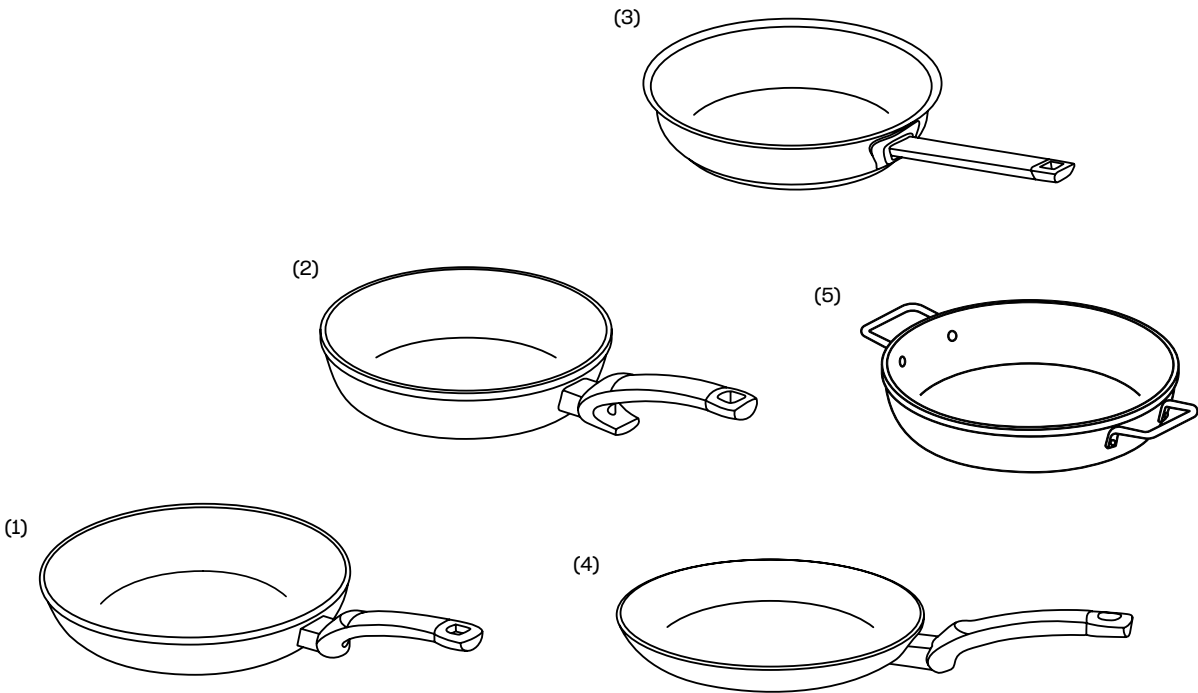
Collection	Stove type		Frying properties				
	Suitable for all types of stovetops	Cook- Star® base	Novogrill® surface	First-class non-stick properties	Very good non-stick properties	Ideal for crisp frying	Ideal for gentle and low-fat frying
Original-Profi Collection®	.	.	. yes*			.	
Fissler Pure Collection	.	.				.	
Catania	.					.	
Levital®+
Adamant®
Ceratal®
Cenit® induction	.				.		.
Cenit®					.		.
Moments Collection	.				.	.	
Häppchen (snack)	.					.	

* Also available without Novogrill®
** With the exception of the serving pan
*** For detailed information on our warranties, please go to page 196

Pan body					
	High rim & extra large frying surface	Ideal for tossing	Ergonomic Safety handle	Pouring rim	Integrated measurement markings
Classic (1)		.			
Comfort (2)	.		.		.
Premium (3)			. yes**	.	. yes***
Flat (4)		.			

** With the exception of the Original-Profi Collection® pan
*** With the exception of the Adamant® Premium pan

Other					
Scratch-resistant surface	Crafted without PFAS/PTFE	Oven suitable	Dish-washer suitable	Warranty (in years) ***	Made in Germany
.	.	.	.	15	.
.	.	.	.	10	.
.	.	.	.		
			.	5	.
.		no**	.	5	.
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.	.	.	.	10	
.	.	.	.	3	



Stainless steel

Original-Profi Collection®

The Original-Profi Collection® has been developed by top chefs for passionate cooks who value professional quality made in Germany. It has been recommended by 2-star Michelin chef Alexander Herrmann.

The stainless steel frying pans of this line are perfect for searing meat and crustaceans.

Sustainably crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, from tough, 100% recyclable 18/10 stainless steel, the worldwide frequently copied original with its iconic design is defined by its durability, reliability, and safety. Fissler gives a 15-year warranty on the exceptional quality of the Original-Profi Collection®.



Learn more



reddot winner 2022



Original-Profi Collection® stainless steel

Country of origin	Chef's quality – Made in Germany
Warranty	15-year warranty*
Scope	Perfect for searing meat, vegetables, and crustaceans
Coating	-
Material	100% recyclable 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel with Novogrill® waffled surface
Durability	Extremely durable and tough
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	Extra-large pouring rim for convenient and precise pouring of liquids without spills
Handles	Polished stainless steel handle with eyelet
Measurement markings	Measurement markings in liters and quarts
Oven suitability	Suitable for oven use at up to 230 °C (450 °F)
Cleaning	-
Dishwasher suitability	Dishwasher safe
Accessories	Metal lid and glass lid are available separately

*For detailed information on our warranties, please go to page 196

Original-Profi Collection®

Product benefits



Made in Germany

Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty

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



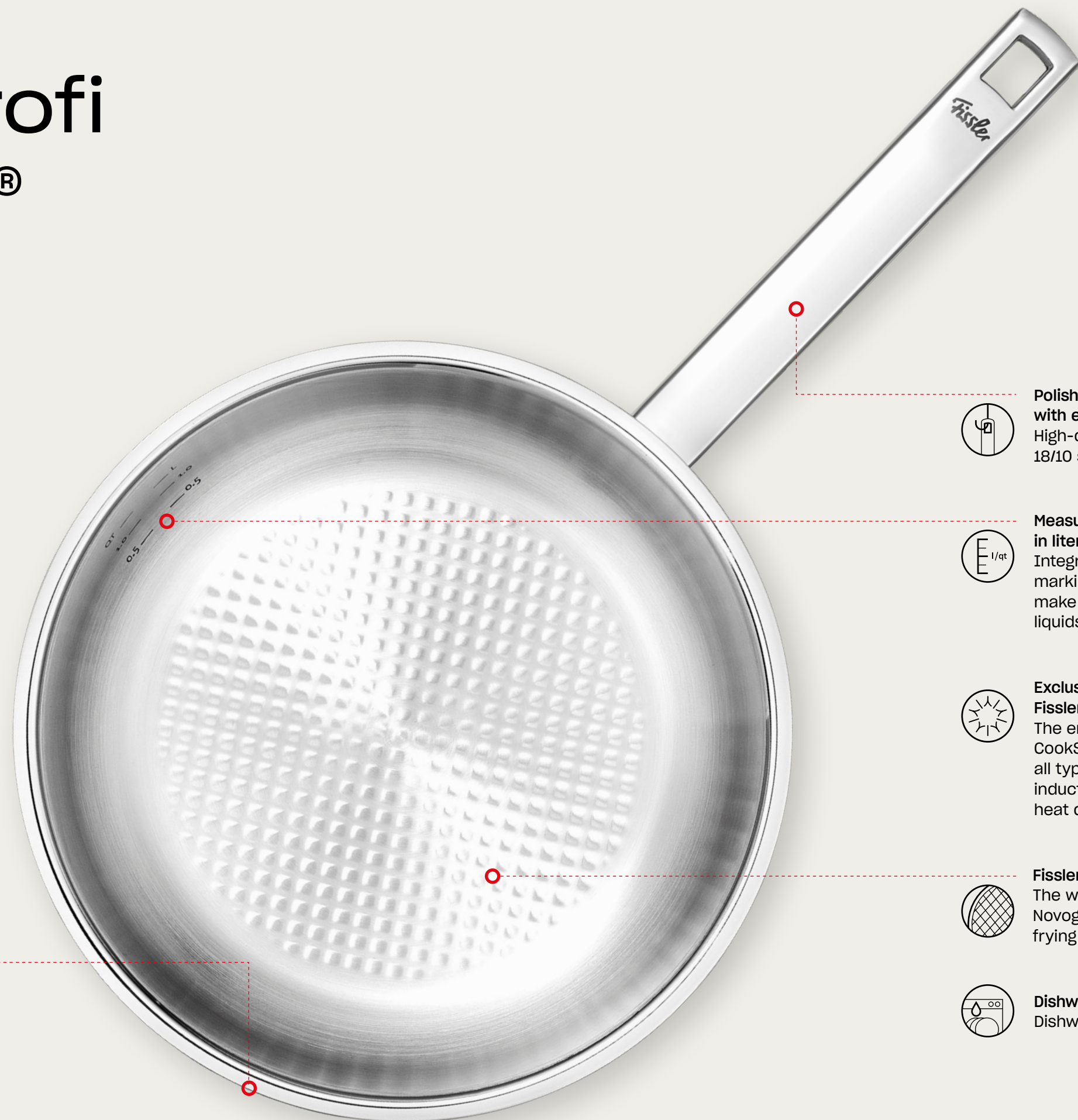
100% recyclable

18/10 stainless steel
Tough, durable frying pan, crafted from of 100% recyclable 18/10 stainless steel, highly hygienic and food-safe.



Extra-large pouring rim

Fissler Premium pan body made of tough 18/10 stainless steel, with rounded shape and extra-large pouring rim for convenient and precise pouring of liquids without spills.



Polished stainless steel handle with eyelet

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



Measurement markings in liters and quarts

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



Exclusive, energy-efficient Fissler CookStar® base

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



Fissler Novogrill® surface

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





Dishwasher suitability

Dishwasher safe.



Original-Profi Collection®



Serving pan with Novogrill® surface



24 cm Ø	2.0 l	169.00 €*	Item no. 084-388-24-100/0	
28 cm Ø	3.0 l	189.00 €*	Item no. 084-388-28-100/0	

Serving pan with Novogrill® surface; with high-dome lid

24 cm Ø	2.0 l	189.00 €*	Item no. 084-388-24-000/0	
28 cm Ø	3.0 l	219.00 €*	Item no. 084-388-28-000/0	





Pan with Novogrill® surface

24 cm Ø	2.0 l	149.00 €*	Item no. 084-378-24-100/0	
28 cm Ø	3.0 l	169.00 €*	Item no. 084-378-28-100/0	




Pan

24 cm Ø	2.0 l	129.00 €*	Item no. 084-478-24-100/0	
28 cm Ø	3.0 l	149.00 €*	Item no. 084-478-28-100/0	





Pan with high-dome lid

28 cm Ø	3.0 l	169.00 €*	Item no. 084-478-28-000/0	
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High-dome lid for pans and serving pans

24 cm Ø	69.99 €*	Item no. 084-388-24-200/0	
28 cm Ø	79.99 €*	Item no. 084-388-28-200/0	




Wok from premium 5-ply material; with high-dome lid

32 cm Ø	6.4 l	349.00 €*	Item no. 084-898-32-000/0	
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Wok with Novogrill® surface; with wok-metal lid

30 cm Ø	4.1 l	319.00 €*	Item no. 084-888-30-000/0	
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*All prices are in Euro and are recommended retail prices of Fissler GmbH

Adamant®

Made in Germany, the Fissler Adamant® frying pan is a true all-rounder and has been designed for cooks who value comfort and versatility.

Highly scratch-resistant and water-based, the Adamant® coating with very good non-stick properties is ideal for searing meat, roasting vegetables and gently frying delicate dishes that tend to stick easily. The Fissler Comfort pan body features a high rim and an extra-large frying surface ensuring convenient stirring and turning without spills. Thanks to its coating, cleaning could not be easier. Sustainably crafted from up to 60% recycled aluminum in Hoppstaedten-Weiersbach, Rhineland-Palatinate, the Fissler Adamant® cookware is a versatile all-rounder for everyday cooking.



Learn more



Adamant® Comfort

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

*For detailed information on our warranties, please go to page 196

Adamant® Comfort

Product benefits



Made in Germany

Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty

Highly durable, with a 5-year warranty.*



Up to 60% recycled aluminum

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



Highly scratch-resistant non-stick coating

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



Ergonomic Fissler safety handle

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



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.



Exclusive, energy-efficient Fissler CookStar® base

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



Measurement markings in liters & quart

Integrated measurement markings make it easy to measure liquids.



Dishwasher suitability

Dishwasher safe, cleaning by hand recommended.

Adamant®



Adamant® Comfort

20 cm ø	1.1 l	84.99 €*	Item no. 159-105-20-100/0	
24 cm ø	2.1 l	94.99 €*	Item no. 159-105-24-100/0	
26 cm ø	2.6 l	109.00 €*	Item no. 159-105-26-100/0	
28 cm ø	3.2 l	119.00 €*	Item no. 159-105-28-100/0	



Adamant® Comfort

NEW

32 cm ø	4.6 l	139.00 €*	Item no. 159-105-32-100/0	
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2-piece set
Adamant® Comfort

		169.00 €*	Item no. 159-105-02-101/0	
Pan	24 cm ø	2.1 l		
Pan	28 cm ø	3.2 l		



Adamant® serving pan

24 cm ø	2.1 l	99.99 €*	Item no. 156-305-24-100/0	
28 cm ø	2.6 l	119.00 €*	Item no. 156-305-28-100/0	
32 cm ø	4.6 l	129.00 €*	Item no. 156-305-32-100/0	

NEW



Adamant® Premium

20 cm ø	1.1 l	99.99 €*	Item no. 138-105-20-100/0	
24 cm ø	2.0 l	119.00 €*	Item no. 138-105-24-100/0	
26 cm ø	2.5 l	129.00 €*	Item no. 138-105-26-100/0	
28 cm ø	3.0 l	139.00 €*	Item no. 138-105-28-100/0	



Adamant® Classic

20 cm ø	1.1 l	74.99 €*	Item no. 157-304-20-100/0	
24 cm ø	1.7 l	84.99 €*	Item no. 157-304-24-100/0	
26 cm ø	2.2 l	99.99 €*	Item no. 157-304-26-100/0	
28 cm ø	2.6 l	109.00 €*	Item no. 157-304-28-100/0	



2-piece set
Adamant® Classic

		159.00 €*	Item no. 157-304-02-101/0	
Pan	24 cm ø	1.7 l		
Pan	28 cm ø	2.6 l		



Adamant® wok

26 cm ø	3.8 l	119.00 €*	Item no. 100-800-26-100/0	
30 cm ø	5.2 l	139.00 €*	Item no. 100-800-30-100/0	



Adamant® wok pan

28 cm ø	3.7 l	129.00 €*	Item no. 157-805-28-100/0	
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Adamant® wok

32 cm ø	6.0 l	169.00 €*	Item no. 100-800-32-100/0	
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*All prices are in Euro and are recommended retail prices of Fissler GmbH



Ceratal®

The Fissler Ceratal® ceramic coating is ideal for health conscious, gentle or crispy frying of vegetables, egg dishes and meat.

Made of natural ceramic and without PFAS/PTFE, the water-based coating has very good non-stick properties. Featuring a high rim and an extra-large frying surface, the Fissler Comfort pan body makes for comfortable stirring and turning without spills. Thanks to its coating, cleaning could not be easier. The exclusive energy-saving Fissler CookStar® base ensures optimal heat distribution on all types of stovetops.

Sustainably crafted from up to 60% recycled aluminum in Hoppstaedten-Weiersbach, Rhineland-Palatinate, the Fissler Ceratal® frying pan is the PTFE-free alternative for frying dishes that tend to stick easily.



Learn more



Ceratal® Comfort

Country of origin	Premium quality – Made in Germany
Warranty	-
Scope	Ideal for health conscious, gentle or crispy frying of vegetables, egg dishes, and meat
Coating	Water-based Ceratal® ceramic coating crafted without PFAS/PTFE*, with very good non-stick properties
Material	Up to 60% recycled aluminum
Color	Warm Grey, Orbit Black
Surface exterior	Water-based Ceratal® ceramic coating, crafted without PFAS/PTFE*
Surface interior	Grey, water-based Ceratal® ceramic coating, crafted without PFAS/PTFE*
Durability	Long-lasting ceramic coating with non-stick properties
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	-
Handles	Ergonomic Fissler safety handle with finger guard
Measurement markings	-
Oven suitability	Not suitable for oven use
Cleaning	Easy to clean thanks to its non-stick properties
Dishwasher suitability	Not dishwasher safe, cleaning by hand recommended
Accessories	Metal lid lid is available separately

*Ceratal® Beschichtung frei von PFAS/PTFE

Ceratal® Comfort

Product benefits



Made in Germany
Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Up to 60% recycled aluminum
Sustainably crafted in Germany from up to 60% recycled aluminum.



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



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



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.







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

Ceratal®

NEW: Now also available in Orbit Black





Ceratal® Comfort, Warm Grey

20 cm ø	1.1 l	84.99 €*	Item no. 159-220-20-100/0	
24 cm ø	2.1 l	94.99 €*	Item no. 159-220-24-100/0	
26 cm ø	2.6 l	109.00 €*	Item no. 159-220-26-100/0	
28 cm ø	3.2 l	119.00 €*	Item no. 159-220-28-100/0	




NEW

Ceratal® Comfort, Orbit Black

24 cm ø	2.1 l	94.99 €*	Item no. 159-221-24-100/0	
28 cm ø	3.2 l	119.00 €*	Item no. 159-221-28-100/0	







2-piece set
Ceratal® Comfort
Warm Grey

		169.00 €*	Item no. 159-220-02-100/0	
Pan	24 cm ø	2.1 l		
Pan	28 cm ø	3.2 l		





Ceratal® Classic, Warm Grey

20 cm ø	1.1 l	74.99 €*	Item no. 157-220-20-100/0	
24 cm ø	1.7 l	84.99 €*	Item no. 157-220-24-100/0	
26 cm ø	2.2 l	99.99 €*	Item no. 157-220-26-100/0	
28 cm ø	2.6 l	109.00 €*	Item no. 157-220-28-100/0	




NEW

Ceratal® Classic, Orbit Black

24 cm ø	1.7 l	84.99 €*	Item no. 157-221-24-100/0	
28 cm ø	2.6 l	109.00 €*	Item no. 157-221-28-100/0	



2-piece set
Ceratal® Classic
Warm Grey

		149.00 €*	Item no. 157-220-02-100/0	
Pan	24 cm ø	1.7 l		
Pan	28 cm ø	2.6 l		

*All prices are in Euro and are recommended retail prices of Fissler GmbH



Ceratal® wok pan, Warm Grey
28 cm ø 3.7 l 129.00 €* Item no. 100-820-28-100/0 4009209401973



NEW
Ceratal® wok pan, Orbit Black
28 cm ø 3.7 l 129.00 €* Item no. 100-821-28-100/0 4009209407913



Ceratal® Wok, Warm Grey
30 cm ø 5.2 l 139.00 €* Item no. 100-820-30-100/0 4009209401980



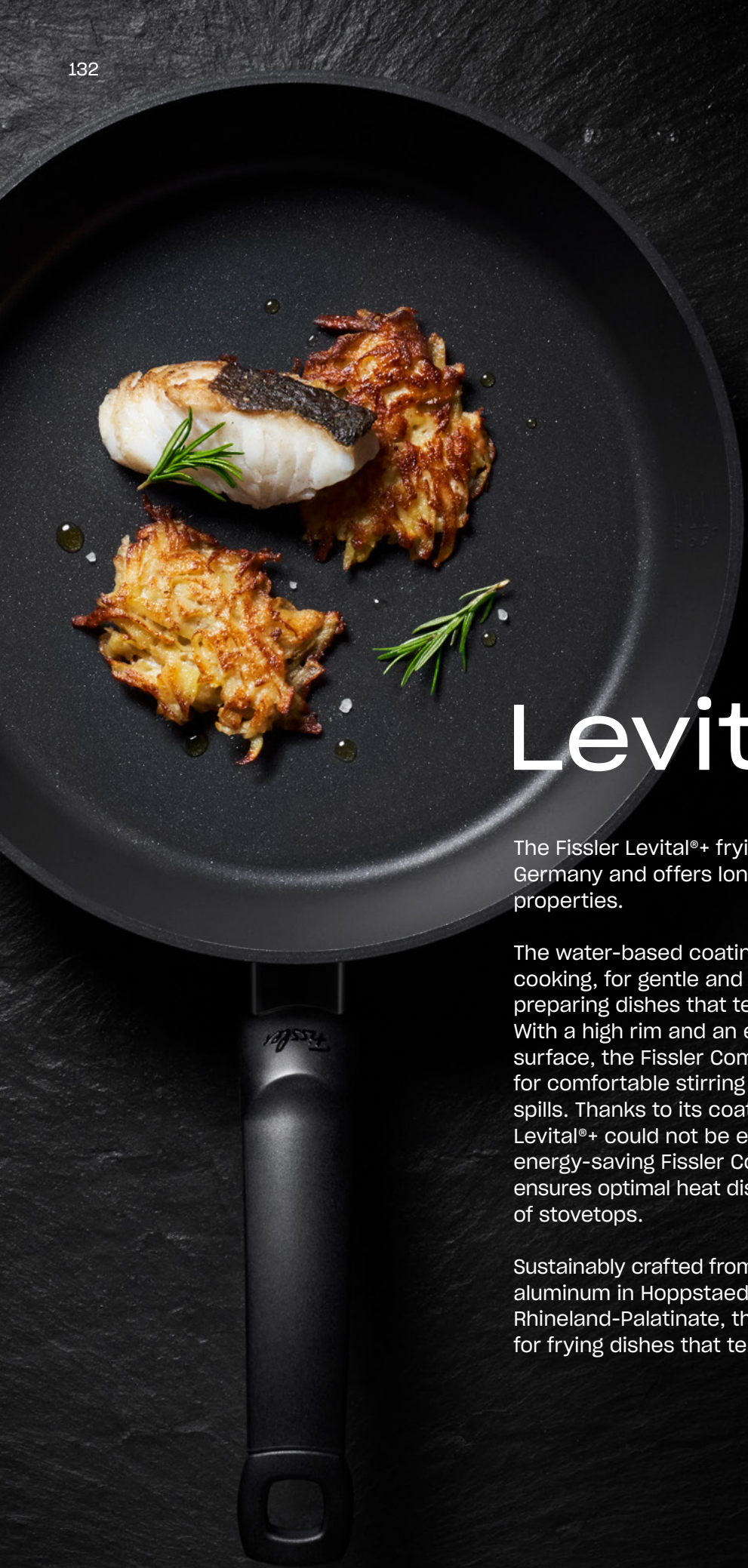
NEW
Ceratal® Wok, Orbit Black
30 cm ø 5.2 l 139.00 €* Item no. 100-821-30-100/0 4009209407920



NEW
Ceratal® wok, Orbit Black
32 cm ø 6.0 l 169.00 €* Item no. 100-821-32-100/0 4009209407937

*All prices are in Euro and are recommended retail prices of Fissler GmbH





Levital®+

The Fissler Levital®+ frying pan is made in Germany and offers long-lasting non-stick properties.

The water-based coating is ideal for everyday cooking, for gentle and low-fat frying and for preparing dishes that tend to stick easily. With a high rim and an extra-large frying surface, the Fissler Comfort pan body makes for comfortable stirring and turning without spills. Thanks to its coating, cleaning the Levital®+ could not be easier. The exclusive energy-saving Fissler CookStar® base ensures optimal heat distribution on all types of stovetops.

Sustainably crafted from up to 60% recycled aluminum in Hoppstaedten-Weiersbach, Rhineland-Palatinate, the Levital®+ is ideal for frying dishes that tend to stick easily.



Learn more



Levital®+ Comfort

Country of origin	Premium quality – Made in Germany
Warranty	5-year warranty*
Scope	Ideal for everyday cooking, for gentle and low-fat frying and for preparing dishes that tend to stick easily
Coating	Water-based Fissler Levital®+ PTFE coating with long-lasting non-stick properties
Material	Up to 60% recycled aluminum
Surface exterior	Black, water-based Levital®+ coating
Surface interior	Black, water-based Levital®+ coating
Durability	Long-lasting non-stick properties
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	-
Handles	Ergonomic Fissler safety handle with finger guard
Measurement markings	Measurement markings in liters and quarts
Oven suitability	Not suitable for oven use
Cleaning	Easy to clean thanks to its non-stick properties
Dishwasher suitability	Dishwasher safe, cleaning by hand recommended
Accessories	Metal lid is available separately

*For detailed information on our warranties, please go to page 196

Levital®+ Comfort

Product benefits



Made in Germany

Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty

Highly durable, with a 5-year warranty.*



Up to 60% recycled aluminum

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



Long-lasting

non-stick coating

Water-based Fissler Levital®+ PTFE coating with long-lasting non-stick properties.



Ergonomic Fissler safety handle

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



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.



Measurement markings in liters & quart

Integrated measurement markings make it easy to measure liquids.



Exclusive, energy-efficient Fissler CookStar® base

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







Dishwasher suitability

Dishwasher safe, cleaning by hand recommended.

Levital®+







Levital®+ Comfort

20 cm Ø	1.1 l	49.99 €*	Item no. 159-121-20-100/0	 4 009 209 385 273
24 cm Ø	2.1 l	59.99 €*	Item no. 159-121-24-100/0	 4 009 209 385 266
26 cm Ø	2.6 l	69.99 €*	Item no. 159-121-26-100/0	 4 009 209 385 259
28 cm Ø	3.2 l	79.99 €*	Item no. 159-121-28-100/0	 4 009 209 385 242





Levital®+ Classic

20 cm Ø	1.1 l	39.99 €*	Item no. 157-121-20-100/0	 4 009 209 389 264
24 cm Ø	1.7 l	49.99 €*	Item no. 157-121-24-100/0	 4 009 209 389 257
26 cm Ø	2.2 l	59.99 €*	Item no. 157-121-26-100/0	 4 009 209 389 240
28 cm Ø	2.6 l	69.99 €*	Item no. 157-121-28-100/0	 4 009 209 389 233



Levital®+ Flat

24 cm Ø	1.1 l	64.99 €*	Item no. 110-100-24-100/0	 4 009 209 391 588
28 cm Ø	1.5 l	84.99 €*	Item no. 110-100-28-100/0	 4 009 209 391 571

*All prices are in Euro and are recommended retail prices of Fissler GmbH



Fissler Pure Collection

The Fissler Pure Collection is designed for aspiring cooks and families who enjoy cooking and do not want to go without long-lasting Fissler quality made in Germany.

Sustainably crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, from 100% recyclable 18/10 stainless steel, the Fissler Pure Collection is a robust companion for everyday cooking.





Fissler Pure Collection

Country of origin	Premium quality – Made in Germany
Warranty	10-year warranty*
Scope	Perfect for searing meat, and crustaceans
Coating	-
Material	100% recyclable 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Durability	Extremely durable and tough
Base	Fissler Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	Large pouring rim for convenient and precise pouring of liquids without spills
Handles	Polished stainless steel handle with eyelet
Measurement markings	Measurement markings in liters and quarts
Oven suitability	Suitable for oven use at up to 230 °C (450 °F)
Cleaning	-
Dishwasher suitability	Dishwasher safe
Accessories	Metal lid is available separately




*For detailed information on our warranties, please go to page 196

Fissler Pure Collection



Serving pan				
24 cm Ø	2.0 l	109.00 €*	Item no. 086-384-24-100/0	
28 cm Ø	3.0 l	129.00 €*	Item no. 086-384-28-100/0	



Pan				
20 cm Ø	1.3 l	99.99 €*	Item no. 086-374-20-100/0	
24 cm Ø	2.0 l	109.00 €*	Item no. 086-374-24-100/0	
28 cm Ø	3.0 l	129.00 €*	Item no. 086-374-28-100/0	

*All prices are in Euro and are recommended retail prices of Fissler GmbH







Cenit®

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




Cenit® induction

20 cm ø	1.3 l	57.99 €*	Item no. 045-301-20-100/0	
24 cm ø	2.0 l	59.99 €*	Item no. 045-301-24-100/0	
26 cm ø	2.6 l	64.99 €*	Item no. 045-301-26-100/0	
28 cm ø	3.1 l	69.99 €*	Item no. 045-301-28-100/0	




2-piece set
Cenit® induction

		119.00 €*	Item no. 045-301-02-100/0	
Pan	24 cm ø	2.0 l		
Pan	28 cm ø	3.1 l		




Cenit® induction serving pan

28 cm ø	3.1 l	74.99 €*	Item no. 045-501-28-100/0	
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Cenit® induction grill pan

28 x 28 cm	2.1 l	94.99 €*	Item no. 045-601-28-100/0	
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Cenit® induction wok pan

28 cm ø	3.5 l	79.99 €*	Item no. 045-801-28-100/0	
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Cenit® Red induction

24 cm ø	2.0 l	59.99 €*	Item no. 045-304-24-100/0	
28 cm ø	3.1 l	69.99 €*	Item no. 045-304-28-100/0	







2-piece set
Cenit® Red induction

		119.00 €*	Item no. 045-304-02-100/0	
Pan	24 cm ø	2.0 l		
Pan	28 cm ø	3.1 l		




Cenit®

20 cm ø	1.3 l	39.99 €*	Item no. 045-300-20-100/0	
24 cm ø	2.0 l	47.99 €*	Item no. 045-300-24-100/0	
26 cm ø	2.6 l	54.99 €*	Item no. 045-300-26-100/0	
28 cm ø	3.2 l	59.99 €*	Item no. 045-300-28-100/0	




2-piece set
Cenit®

		84.99 €*	Item no. 045-300-02-100/0	
Pan	24 cm ø	2.0 l		
Pan	28 cm ø	3.1 l		




Cenit® wok (6 units per pack)

32 cm ø	5.3 l	99.99 €*	Item no. 045-804-32-100/0	
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Cenit® snack (6 units per pack)



18 cm ø	0.7 l	34.99 €*	Item no. 045-300-18-100/0	
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*All prices are in Euro and are recommended retail prices of Fissler GmbH

Catania




Catania

24 cm ø	2.0 l	89.99 €*	Item no. 081-353-24-100/0	
28 cm ø	3.0 l	99.99 €*	Item no. 081-353-28-100/0	

Häppchen



Häppchen (snack) pan

16 cm ø	0,65 l	39.99 €*	Item no. 008-316-16-100/0	
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Accessories




Glass lid (6 units per pack)

18 cm ø	14.99 €*	Item no. 001-104-18-200/0	
20 cm ø	15.99 €*	Item no. 001-104-20-200/0	
24 cm ø	18.99 €*	Item no. 001-104-24-200/0	
26 cm ø	19.99 €*	Item no. 001-104-26-200/0	
28 cm ø	20.99 €*	Item no. 001-104-28-200/0	
30 cm ø	26.99 €*	Item no. 001-804-30-200/0	
32 cm ø	29.99 €*	Item no. 001-804-32-200/0	



Pan protector, 2-piece set (12 units per pack)

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

12.99 €*	Item no. 001-006-02-000/0	
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*All prices are in Euro and are recommended retail prices of Fissler GmbH
**For detailed information on our warranties, please go to page 196

Woks



Learn more

Woks in detail

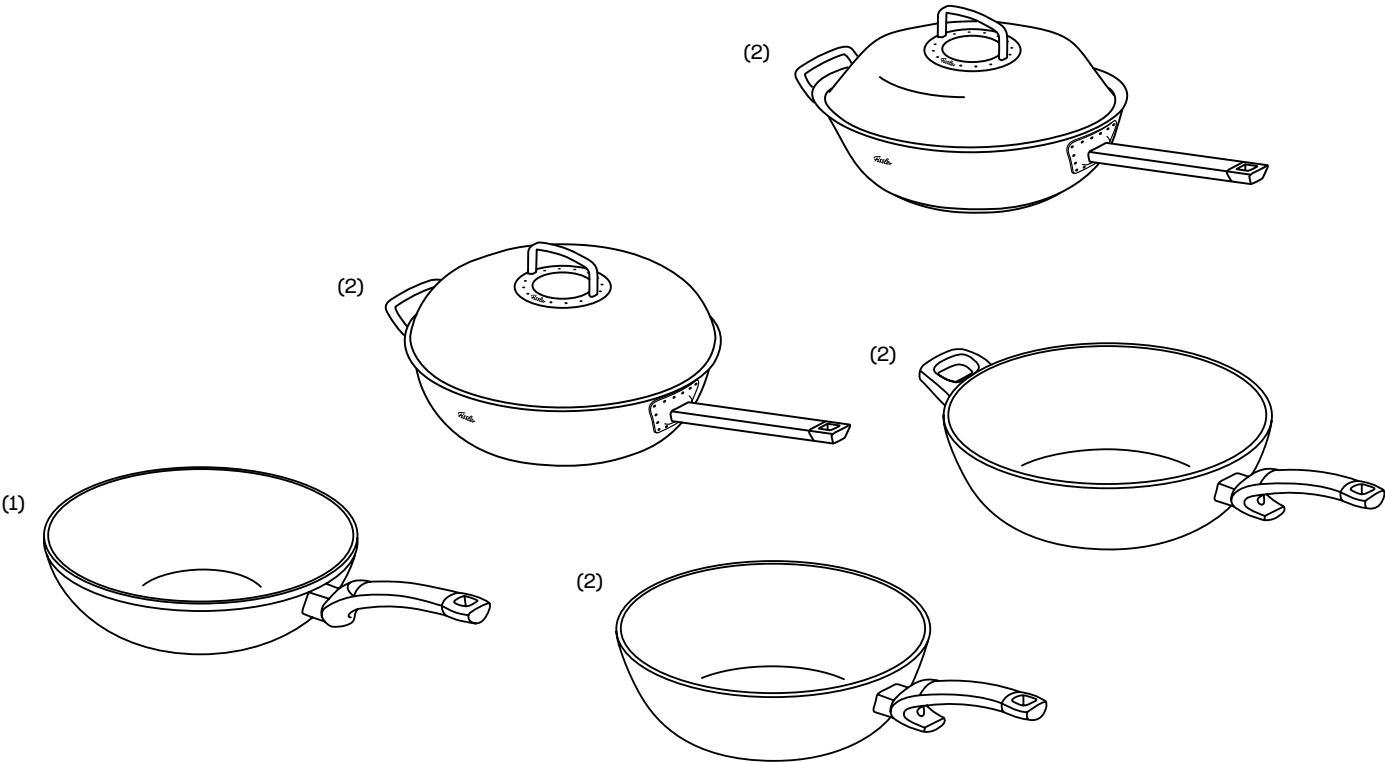
Collection	Stove type		Frying properties				
	Suitable for all types of stovetops	Cook-Star® base	Novogrill® surface	First-class non-stick properties	Very good non-stick properties	Ideal for crisp frying	Ideal for gentle and low-fat frying
Original-Profi Collection®	.	.	• yes*			.	
Adamant®
Ceratal®
Cenit® induction	.				.		.
Cenit®					.		.
Nanjing	.					.	
Kunming	.					.	

* Also available without Novogrill®
** For detailed information on our warranties, please go to page 196

Wok body	High rim	Ideal shape for tossing	Ergonomic Safety handle	Integrated measurement markings	Side handle
Wok pan (1)	.	.			
Wok (2)	.	.	• yes*	• yes**	• yes**

* With the exception of Original-Profi Collection® woks
** Depending on collection & size. Please refer to pages 152–155

Other				Warranty (in years)**	Made in Germany
Scratch-resistant surface	Cratfed without PFAS/PTFE	Oven suitable	Dishwasher suitable		
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Original-Profi Collection® wok

Product benefits



Made in Germany
Crafted in Hoppstaedten-Weiersbach, Rhineland-Palatinate, with a unique combination of leading technology, craftsmanship and premium materials – since 1845.



Fissler's warranty
Highly durable, with a 15-year warranty.*



100% recyclable 18/10 stainless steel
Sustainably crafted from tough, 100% recyclable 18/10 stainless steel to last for generations.



Premium 5-ply material
For fast and even heat distribution from the base to the rim.



Original Chinese wok shape
For searing and crispy frying.



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



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



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



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



*For detailed information on our warranties, please go to page 196


Woks



Original-Profi Collection® wok from premium 5-ply material;
with high-dome lid

32 cm ø 6.4 l 349.00 €* Item no. 084-898-32-000/0



 






Original-Profi Collection® wok with Novogrill® surface;
with wok-metal lid

30 cm ø 4.1 l 319.00 €* Item no. 084-888-30-000/0


 





Nanjing wok with glass lid and steamer insert


35 cm ø 6.4 l 249.00 €* Item no. 006-833-35-001/0





Kunming wok with glass lid

35 cm ø 6.4 l 149.00 €* Item no. 006-823-35-001/0







Adamant® wok

26 cm ø 3.8 l 119.00 €* Item no. 100-800-26-100/0

30 cm ø 5.2 l 139.00 €* Item no. 100-800-30-100/0








Adamant® wok pan


28 cm ø 3.7 l 129.00 €* Item no. 157-805-28-100/0






Adamant® wok

32 cm ø 6.0 l 169.00 €* Item no. 100-800-32-100/0






Ceratal® wok pan, Warm Grey

28 cm ø 3.7 l 129.00 €* Item no. 100-820-28-100/0 




NEW

Ceratal® wok pan, Orbit Black

28 cm ø 3.7 l 129.00 €* Item no. 100-821-28-100/0 




Ceratal® wok, Warm Grey

30 cm ø 5.2 l 139.00 €* Item no. 100-820-30-100/0 



NEW


Ceratal® wok, Orbit Black

30 cm ø 5.2 l 139.00 €* Item no. 100-821-30-100/0 



NEW

Ceratal® wok, Orbit Black


32 cm ø 6.0 l 169.00 €* Item no. 100-821-32-100/0 



*All prices are in Euro and are recommended retail prices of Fissler GmbH
**For detailed information on our warranties, please go to page 196




Cenit® induction wok pan

28 cm ø 3.5 l 79.99 €* Item no. 045-801-28-100/0 







Cenit® wok (6 units per pack)

32 cm ø 5.3 l 99.99 €* Item no. 045-804-32-100/0 

Accessories




Glass lid (6 units per pack)

26 cm ø	19.99 €*	Item no. 001-104-26-200/0	
28 cm ø	20.99 €*	Item no. 001-104-28-200/0	
30 cm ø	26.99 €*	Item no. 001-804-30-200/0	
32 cm ø	29.99 €*	Item no. 001-804-32-200/0	



Pan protector, 2-piece set (12 units per pack)

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

12.99 €* Item no. 001-006-02-000/0 



Roasters

Stainless steel

Original-Profi Collection®



Learn more

Original-Profi Collection®



reddot winner 2022



Just like all pots and pans of this line, the Original-Profi Collection® roaster is sustainably crafted in Germany from tough, 100% recyclable 18/10 stainless steel to last for generations. With its high-dome lid, roasts as well as larger portions can be prepared comfortably and served in style. The roaster features everything that has made the Original-Profi Collection® one of the world's most successful cookware lines: ergonomic Fissler Stay-Cool metal handles, the Condensate-Plus function, the exclusive CookStar® base and an extra-large pouring rim. The roaster is suitable for oven use at up to 230 °C (450 °F).



Original-Profi Collection® roaster

28 cm ø 4.8 l 269.00 €* Item no. 084-588-28-000/0



Stainless steel roaster



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



Induction roaster

38 cm ø 8.8 l 189.00 €* Item no. 033-701-38-000/0



Secural



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

Secural roaster

28 cm ø 6.5 l 169.00 €* Item no. 001-500-28-000/0



*All prices are in Euro and are recommended retail prices of Fissler GmbH
**For detailed information on our warranties, please go to page 196

Knives



NEW

Fissler PrimeCut Collection

Fissler has been dedicated to cooking since 1845. For 180 years, our goal has been to inspire passionate cooks with our cookware. Now we are bringing our expertise in design, aesthetics and stainless steel to a new product category. To mark our 180th anniversary, we are inspiring aspirational home cooks and professional chefs alike with two new knife collections: Fissler PrimeCut and ProCut Collection, the ideal tools for every culinary cutting task. Together with our partner, based in Solingen, the hub of German knife production, we offer passionate cooks the right tool to prepare their favorite dishes.

Precise cutting, comfortable to use and individual in design – this is the Fissler PrimeCut Collection in a nutshell.

Laser cutting technology enables the use of extremely hard blade steel, developed specifically to meet the requirements in the kitchen. It allows for the blade to be ground thinner, making the cutting edge exceptionally sharp.

In addition to the blade being extremely sharp and edge-holding, the eye-catching handle made from precious smoked oak is beautiful by nature and has a warm feel.



Fissler PrimeCut Collection

Country of origin	Premium quality – Made in Solingen, Germany
Warranty	3-year warranty*
Blade material	Acid-resistant 14C28N stainless special knife steel, resistant to corrosion and extremely durable
Handle material	Precious 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
Handle	Secure grip, even when greasy or wet
Handle end caps	Premium stainless steel end caps for a sophisticated look and perfect seal
Balance	Low weight and good balance prevent hand fatigue
Dishwasher suitability	Cleaning by hand recommended

**For detailed information on our warranties, please go to page 196

Fissler PrimeCut Collection

Product benefits



Made in Solingen, Germany
Designed by Fissler in Idar-Oberstein, Germany, made by craftsmen in Solingen, the City of Blades.



Fissler's warranty
Highly durable, with a 3-year warranty.*



14C28N special knife steel
Made of acid-resistant 14C28N stainless special knife steel, resistant to corrosion and extremely durable.



Premium blade
Extremely sharp with edge-holding qualities and hardness of HRC 60.



Design handle
Made from precious smoked oak for a warm feel and natural aesthetics.



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.

*For detailed information on our warranties, please go to page 196

NEW

Fissler PrimeCut Collection

Available from Q2 2025



1	Chef's knife	199.00 €*
20 cm	Item no. 001-018-20-000/0	
2	Santoku	189.00 €*
17 cm	Item no. 001-018-17-000/0	
3	Slicer	189.00 €*
18 cm	Item no. 001-018-18-000/0	
4	Chinese chef's knife	259.00 €*
18 cm	Item no. 001-028-18-000/0	

*All prices are in Euro and are recommended retail prices of Fissler GmbH



NEW

Fissler ProCut Collection

The Fissler ProCut Collection offers the optimal tool for every culinary cutting task. Laser cutting technology enables the use of extremely hard blade steel. It allows for the blade to be ground thinner, making the cutting edge exceptionally sharp.

For us, comfort is equally important. The thumb rest and the anti-slip texture of the Fissler ProCut handle ensure the best-possible hand posture and an excellent grip. The low weight and good balance of the knives prevent hand fatigue.

This is why Fissler ProCut Collection is ideal for cooks who are looking for a well-balanced combination of exceptional, long-lasting sharpness and comfortable, effortless handling when preparing their dishes.



Fissler ProCut Collection

Country of origin	Premium quality – Made in Solingen, Germany
Warranty	3-year warranty*
Blade material	Acid-resistant 12C27M stainless special knife steel, resistant to corrosion and highly durable
Handle material	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
Handle	Textured anti-slip surface for an excellent grip
Handle end caps	The tangible ornamental metal rivet supports the optimal grip posture
Balance	Low weight and good balance prevent hand fatigue
Dishwasher suitability	Cleaning by hand recommended

**For detailed information on our warranties, please go to page 196

Fissler ProCut Collection

Product benefits



Made in Solingen, Germany
Designed by Fissler in Idar-Oberstein, Germany, made by craftsmen in Solingen, the City of Blades.



Fissler's warranty
Highly durable, with a 3-year warranty.*



12C27M special blade steel
Made of acid-resistant 12C27M stainless special blade steel, resistant to corrosion and extremely durable.



Premium blade
Extremely sharp blade with edge-holding qualities and HRC 59.



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



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



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



Light
Its low weight and good balance prevent hand fatigue.



User-friendly
Comfortable to use, easy to clean.

*For detailed information on our warranties, please go to page 196

NEW

Fissler ProCut Collection

Available from Q2 2025



1	Chef's knife	99.99 €*	4	Chinese chef's knife	109.00 €*
20 cm	Item no. 001-019-20-000/0		18 cm	Item no. 001-029-18-000/0	
2	Chef's knife	84.99 €*	5	Serrated bread knife	84.99 €*
16 cm	Item no. 001-019-16-000/0		21 cm	Item no. 001-019-21-000/0	
3	Santoku	94.99 €*	6	Slicer	84.99 €*
17 cm	Item no. 001-019-17-000/0		18 cm	Item no. 001-019-18-000/0	



7	Utility knife	69.99 €*
14 cm	Item no. 001-019-14-000/0	
8	Paring knife	49.99 €*
9 cm	Item no. 001-019-09-000/0	



9	3-piece set Utility, santoku & chef's knife 20 cm	219.00 €*
	Item no. 001-019-03-000/0	
10	3-piece set Paring, utility & chef's knife 20 cm	189.00 €*
	Item no. 001-029-03-000/0	
11	3-piece set Paring, Slicer & chef's knife 20 cm	189.00 €*
	Item no. 001-039-03-000/0	
12	5-piece set Paring, utility, bread, chef's knife 20 cm & knife block	339.00 €*
	Item no. 001-019-05-000/0	

*All prices are in Euro and are recommended retail prices of Fissler GmbH

NEW

Fissler Essential

Available from March 2025

Passionate cooks know that being well prepared means you are half way there. And in order to prepare well you need to have an idea and the right tools. The Fissler Essential line offers a comprehensive range of knives, from chef's knife to bread knife, from santoku knife to cleaver. With the right kitchen knife, it is easy to achieve clean and precise cuts. All Fissler Essential products will handle a wide variety of cooking tasks with complete ease and accuracy, such as slicing and cutting through tougher cuts of meat, bread, fish and vegetables. The ergonomically designed handles are easy to work with, making them a joy to use and a stylish addition to your kitchen.



1	Chef's knife	49.99 €*	2	Santoku with hollow edge	34.99 €*
18 cm	Item no. 002-001-18-000/0		12.4 cm	Item no. 002-002-12-000/0	
2	Santoku with hollow edge	49.99 €*	4	Cleaver	69.99 €*
16.5 cm	Item no. 002-002-16-000/0		16.5 cm	Item no. 002-001-16-000/0	



5	Bread knife	49.99 €*	7	Steak knife, 2-piece set	59.99 €*
19 cm	Item no. 002-001-19-000/0		11 cm	Item no. 002-001-02-000/0	
6	Utility knife	34.99 €*	8	Paring knife	34.99 €*
13 cm	Item no. 002-001-13-000/0		9.3 cm	Item no. 002-001-09-000/0	

*All prices are in Euro and are recommended retail prices of Fissler GmbH




Accessories



Multi-peeler (22 units per pack)

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


19.99 €* Item no. 001-040-01-000/0 




NEW

Wooden chopping board, carbonized acacia

Available from Q2 2025

35 x 25 cm 49.99 €* Item no. 001-235-25-000/0 


45 x 30 cm 89.99 €* Item no. 001-245-30-000/0 




NEW

Chopping board, black cellulose

Available from Q2 2025

34.0 x 25.5 cm 39.99 €* Item no. 001-135-25-000/0 


44.5 x 29.5 cm 59.99 €* Item no. 001-145-30-000/0 



NEW

Multifunctional scissors with bottle opener

Available from Q2 2025

24.99 €* Item no. 001-019-10-000/0 

*All prices are in Euro and are recommended retail prices of Fissler GmbH

Kitchen utensils



Original-Profi Collection®

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



1 Turner*	29.99 €**	5 Skimmer*	37.99 €**
Item no. 084-008-10-000/0		Item no. 084-008-14-000/0	
2 Turner with silicone*	37.99 €**	6 Mesh skimmer*	37.99 €**
Item no. 084-018-10-000/0		Item no. 084-008-15-000/0	
3 Soup ladle*	37.99 €**	7 Sieve*	37.99 €**
Item no. 084-008-08-000/0		16 cm ø Item no. 084-038-16-000/0	
4 Sauce ladle*	37.99 €**	8 Whisk*	27.99 €**
Item no. 084-008-05-000/0		25 cm Item no. 084-028-25-000/0	

9 Whisk*	24.99 €**	13 Tongs with silicone*	29.99 €**
20 cm Item no. 084-028-20-000/0		Item no. 084-008-40-000/0	
10 Small whisk*	22.99 €**	14 Serving spoon*	29.99 €**
Item no. 084-028-04-000/0		Item no. 084-008-02-000/0	
11 Wok turner*	29.99 €**	15 Swivel peeler*	22.99 €**
Item no. 084-008-12-000/0		Item no. 084-028-02-000/0	
12 Vegetable/rice spoon*	29.99 €**	16 Pizza cutter*	27.99 €**
Item no. 084-028-07-000/0		Item no. 084-028-05-000/0	

*6 units per pack
**All prices are in Euro and are recommended retail prices of Fissler GmbH

NEW

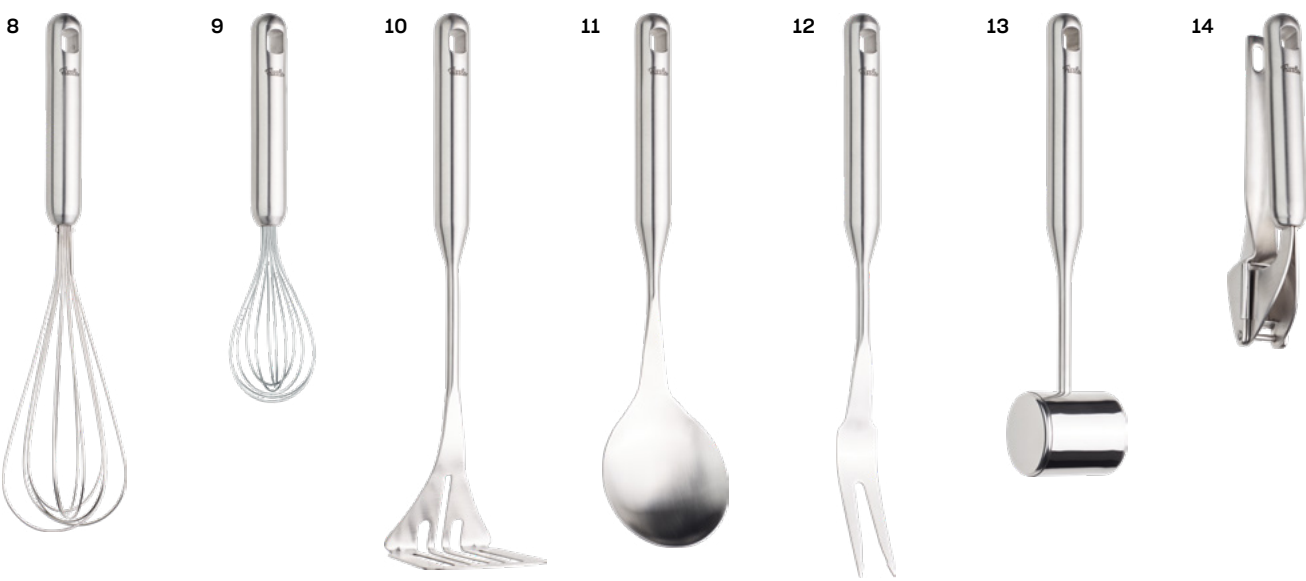
Fissler Essential








Available from May 2025

Passionate cooks know that being well prepared means that you are half way there. And in order to prepare well you need to have an idea and the right tools. The Fissler Essential line offers a comprehensive range of kitchen utensils, from turner to skimmer, from lifter to masher. With the right tool for every task to prepare your favorite dishes, it is a reliable partner for everyday work in the kitchen. Made of satin-finished 18/10 stainless steel, these practical kitchen utensils are a timeless eye-catcher in every kitchen and complement the Original-Profi Collection® cookware.



1 Turner with silicone	22.99 €*	5 Skimmer	19.99 €*
Item no. 002-014-10-000/0		Item no. 002-004-14-000/0	
2 Wok turner with silicone	22.99 €*	6 Pasta serving spoon	22.99 €*
Item no. 002-014-12-000/0		Item no. 002-004-07-000/0	
3 Ladle with silicone	22.99 €*	7 Serving spoon	22.99 €*
Item no. 002-014-05-000/0		Item no. 002-004-02-000/0	
4 Ladle	22.99 €*		
Item no. 002-004-05-000/0			



8 Whisk	22.99 €*	12 Meat fork	22.99 €*
25 cm	Item no. 002-024-25-000/0	Item no. 002-004-16-000/0	
			
9 Small whisk	17.99 €*	13 Meat tenderizer	22.99 €*
	Item no. 002-024-04-000/0	Item no. 002-004-18-000/0	
			
10 Potato masher	22.99 €*	14 Garlic press	22.99 €*
	Item no. 002-004-80-000/0	Item no. 002-024-03-000/0	
			
11 Vegetable/rice spoon	22.99 €*		
	Item no. 002-024-07-000/0		
			


*All prices are in Euro and are recommended retail prices of Fissler GmbH

Stainless steel care



Stainless steel care


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

250 ml 14.99 €* Item no. 021-004-90-000/0  4 009 209 371 870



Stainless steel cleaner

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

250 ml 14.99 €* Item no. 021-002-91-001/0  4 009 209 347 004

*All prices are in Euro and are recommended retail prices of Fissler GmbH











Spare parts

Spare parts for pots





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

Metal lid	16 cm ø	44.99 €*	Item no. 084-108-16-600/0	 4 009209380506	
	20 cm ø	54.99 €*	Item no. 084-108-20-600/0	 4 009209380513	
	24 cm ø	64.99 €*	Item no. 084-108-24-600/0	 4 009209380520	
	28 cm ø	74.99 €*	Item no. 084-108-28-600/0	 4 009209380537	
Glass lid	16 cm ø	32.99 €*	Item no. 084-109-16-600/0	 4 009209384030	
	20 cm ø	44.99 €*	Item no. 084-109-20-600/0	 4 009209384047	
	24 cm ø	54.99 €*	Item no. 084-109-24-600/0	 4 009209384054	












Original-Profi Collection® (model until September 2021)

Metal lid	16 cm ø	44.99 €*	Item no. 083-104-16-600/0	 4 009209252179	
	18 cm ø	49.99 €*	Item no. 083-104-18-600/0	 4 009209252742	
	20 cm ø	54.99 €*	Item no. 083-104-20-600/0	 4 009209252186	
	24 cm ø	59.99 €*	Item no. 083-104-24-600/0	 4 009209252193	
	28 cm ø	74.99 €*	Item no. 083-104-28-600/0	 4 009209252209	
Glass lid	16 cm ø	32.99 €*	Item no. 083-106-16-600/0	 4 009209275031	
	20 cm ø	44.99 €*	Item no. 083-106-20-600/0	 4 009209275055	
	24 cm ø	54.99 €*	Item no. 083-106-24-600/0	 4 009209275062	

Phi Collection



























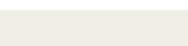




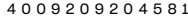
Glass lid	16 cm ø	39.99 €*	Item no. 016-103-16-600/0	 4 009209393513	
	20 cm ø	49.99 €*	Item no. 016-103-20-600/0	 4 009209393520	
	24 cm ø	59.99 €*	Item no. 016-103-24-600/0	 4 009209393537	


















Adamant®

Metal lid	18 cm ø	24.99 €*	Item no. 156-104-18-600/0	 4 009209415109	
	20 cm ø	29.99 €*	Item no. 156-104-20-600/0	 4 009209415116	
	24 cm ø	34.99 €*	Item no. 156-104-24-600/0	 4 009209415123	
	28 cm ø	39.99 €*	Item no. 156-104-28-600/0	 4 009209415130	
Glass lid	16 cm ø	22.99 €*	Item no. 086-105-16-600/0	 4 009209415062	
	18 cm ø	24.99 €*	Item no. 156-105-18-600/0	 4 009209415055	
	20 cm ø	29.99 €*	Item no. 156-105-20-600/0	 4 009209415079	
	24 cm ø	34.99 €*	Item no. 156-105-24-600/0	 4 009209415086	
	28 cm ø	39.99 €*	Item no. 156-105-28-600/0	 4 009209415093	

*All prices are in Euro and are recommended retail prices of Fissler GmbH

Spare parts for pots

Fissler Pure Collection					
Metal lid	16 cm ø	22.99 €*	Item no. 086-104-16-600/0		
	20 cm ø	29.99 €*	Item no. 086-104-20-600/0		
	24 cm ø	34.99 €*	Item no. 086-104-24-600/0		
Glass lid	16 cm ø	22.99 €*	Item no. 086-105-16-600/0		
	20 cm ø	29.99 €*	Item no. 156-105-20-600/0		
	24 cm ø	34.99 €*	Item no. 156-105-24-600/0		
Viseo®/ Venice					
Glass lid	16 cm ø	18.99 €*	Item no. 083-107-16-600/0		
	20 cm ø	24.99 €*	Item no. 083-107-20-600/0		
	24 cm ø	29.99 €*	Item no. 083-107-24-600/0		
Bonn / Hamburg / San Francisco / Las Vegas / Copenhagen / Florenz / London / Vienna / Frankfurt / Korfu / Lübeck / Paris / Black edition / Colonia					
Glass lid	16 cm ø	18.99 €*	Item no. 081-110-16-600/0		
	20 cm ø	24.99 €*	Item no. 081-110-20-600/0		
	24 cm ø	29.99 €*	Item no. 081-110-24-600/0		
Magic Line					
Lid handle	16 cm ø	24.99 €*	Item no. 020-112-16-690/0		
	20 cm ø	27.99 €*	Item no. 020-112-20-690/0		
	24 cm ø	34.99 €*	Item no. 020-112-24-690/0		
Side handle including flame guard	16 cm ø	24.99 €*	Item no. 020-118-16-640/0		
	20 cm ø	24.99 €*	Item no. 020-118-20-640/0		
	24 cm ø	24.99 €*	Item no. 020-118-24-640/0		
Casserole handle	16 cm ø	37.99 €*	Item no. 020-152-16-680/0		
Lid handle	all	32.99 €*	Item no. 020-322-00-690/0		
C+S Royal / C+S Prestige / Cologne					
Glass lid	16 cm ø	39.99 €*	Item no. 037-118-16-600/0		
	18 cm ø	49.99 €*	Item no. 037-118-18-600/0		
	20 cm ø	54.99 €*	Item no. 037-118-20-600/0		
	24 cm ø	64.99 €*	Item no. 037-118-24-600/0		














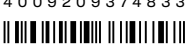









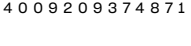




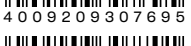


Intensa®					
Metal lid	16 cm ø	59.99 €*	Item no. 016-118-16-600/0		
	20 cm ø	69.99 €*	Item no. 016-118-20-600/0		
	24 cm ø	79.99 €*	Item no. 016-118-24-600/0		
Casserole handle		19.99 €*	Item no. 016-156-16-630/0		
Side handle	16 cm ø	19.99 €*	Item no. 016-126-16-640/0		
	18 cm ø	19.99 €*	Item no. 016-126-18-640/0		
	20 cm ø	19.99 €*	Item no. 016-126-20-640/0		
	24 cm ø	19.99 €*	Item no. 016-126-24-640/0		
Lid handle	all	32.99 €*	Item no. 020-322-00-690/0		
Solea®					
Glass lid	16 cm ø	59.99 €*	Item no. 016-110-16-600/0		
	18 cm ø	64.99 €*	Item no. 016-110-18-600/0		
	20 cm ø	69.99 €*	Item no. 016-110-20-600/0		
	24 cm ø	74.99 €*	Item no. 016-110-24-600/0		














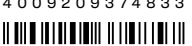






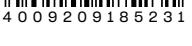






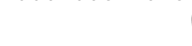
Spare parts for woks

Original-Profi Collection® (model as of Oktober 2021) and Pure-Profi Collection					
Wok-metal lid	30 cm ø	129.00 €*	Item no. 084-888-30-600/0		
Original-Profi Collection® (model until September 2021)					
Wok-metal lid	30 cm ø	129.00 €*	Item no. 084-823-30-600/0		
Adamant® / Luno®					
Wok-metal lid	31 cm ø	119.00 €*	Item no. 056-806-31-600/0		

*All prices are in Euro and are recommended retail prices of Fissler GmbH





























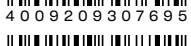


Spare parts for pressure cookers






































Vitavit® Premium (model as of September 2021)					
Lid handle	all	49.99 €*	Item no. 620-000-11-770/0		
Fastening screw for lid handle, including seal	all	8.99 €*	Item no. 600-000-00-712/0		
Pot handle for pressure cooker	18 cm ø	24.99 €*	Item no. 620-100-02-850/0		
	22 cm ø	24.99 €*	Item no. 620-300-04-850/0		
	26 cm ø	24.99 €*	Item no. 620-700-08-850/0		
Pot handle for pressure skillet	18 cm ø	24.99 €*	Item no. 620-100-01-850/0		
	22 cm ø	24.99 €*	Item no. 620-300-02-850/0		
Side handle for pressure cooker	18 cm ø	13.99 €*	Item no. 610-110-02-840/0		
	22 cm ø	13.99 €*	Item no. 610-310-04-840/0		
	26 cm ø	13.99 €*	Item no. 610-710-08-840/0		
Side handle for pressure cooker	18 cm ø	13.99 €*	Item no. 610-110-01-840/0		
	22 cm ø	13.99 €*	Item no. 610-310-02-840/0		
	26 cm	14.99 €*	Item no. 610-710-04-840/0		
Euromatic incl. o-ring	all	16.99 €	Item no. 011-631-00-750/0		
Cooking valve incl. silicone membrane & cooking valve seal, without screw nut	all	49.99 €*	Item no. 610-010-00-700/0		
Screw nut for cooking valve	all	9.99 €*	Item no. 610-000-00-734/0		
Rubber gasket	18 cm ø	24.99 €*	Item no. 600-000-18-795/0		
	22 cm ø	27.99 €*	Item no. 600-000-22-795/0		
	26 cm ø	32.99 €*	Item no. 600-000-26-795/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	14.99 €*	Item no. 610-000-01-706/0		

Vitaquick® Premium as of 2023 / Vitaquick® as of 2024					
Lid handle	all	44.99 €*	Item no. 600-030-11-770/0		
Fastening screw for lid handle, including seal	all	8.99 €*	Item no. 600-000-00-712/0		
Pot handle for pressure cooker	18 cm ø	24.99 €*	Item no. 610-100-02-850/0		
	22 cm ø	24.99 €*	Item no. 610-300-04-850/0		
	26 cm ø	24.99 €*	Item no. 610-700-08-850/0		
Pot handle for pressure skillet	22 cm ø	24.99 €*	Item no. 610-300-02-850/0		
	26 cm ø	24.99 €*	Item no. 610-700-04-850/0		
Side handle for pressure cooker	18 cm ø	13.99 €*	Item no. 610-110-02-840/0		
	22 cm ø	13.99 €*	Item no. 610-310-04-840/0		
	26 cm ø	13.99 €*	Item no. 610-710-08-840/0		
Side handle for pressure cooker	22 cm ø	13.99 €*	Item no. 610-310-02-840/0		
	26 cm	13.99 €*	Item no. 610-710-04-840/0		
Euromatic incl. o-ring	all	16.99 €*	Item no. 011-631-00-750/0		
Cooking display incl. silicone membrane, o-ring, valve base seal and screw	all	27.99 €*	Item no. 600-030-00-700/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	13.99 €*	Item no. 600-000-01-706/0		
Rubber gasket	18 cm ø	24.99 €*	Item no. 600-000-18-795/0		
	22 cm ø	27.99 €*	Item no. 600-000-22-795/0		
	26 cm ø	32.99 €*	Item no. 600-000-26-795/0		

*All prices are in Euro and are recommended retail prices of Fissler GmbH
























Spare parts for pressure cookers







































Vitavit® Premium (model until September 2021)					
Lid handle	all	49.99 €*	Item no. 620-000-11-770/0		
Fastening screw for lid handle, including seal	all	8.99 €*	Item no. 600-000-00-712/0		
Pot handle for pressure cooker	18 cm ø	24.99 €*	Item no. 620-100-02-850/0		
	22 cm ø	24.99 €*	Item no. 620-300-04-850/0		
	26 cm ø	24.99 €*	Item no. 620-700-08-850/0		
Pot handle for pressure skillet	18 cm ø	24.99 €*	Item no. 620-100-01-850/0		
	22 cm ø	24.99 €*	Item no. 620-300-02-850/0		
	26 cm ø	24.99 €*	Item no. 620-700-04-850/0		
Side handle for pressure cooker	18 cm ø	14.99 €*	Item no. 600-100-02-840/0		
	22 cm ø	14.99 €*	Item no. 600-300-04-840/0		
	26 cm ø	14.99 €*	Item no. 600-700-08-840/0		
Side handle for pressure cooker	22 cm ø	14.99 €*	Item no. 600-300-02-840/0		
	26 cm ø	14.99 €*	Item no. 600-700-04-840/0		
Euromatic incl. o-ring	all	16.99 €*	Item no. 011-631-00-750/0		
Cooking valve incl. silicone membrane & cooking valve seal, without screw nut	all	49.99 €*	Item no. 610-010-00-700/0		
Screw nut for cooking valve	all	9.99 €*	Item no. 610-000-00-734/0		
Rubber gasket	18 cm ø	24.99 €*	Item no. 600-000-18-795/0		
	22 cm ø	27.99 €*	Item no. 600-000-22-795/0		
	26 cm ø	32.99 €*	Item no. 600-000-26-795/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	14.99 €*	Item no. 610-000-01-706/0		

Vitaquick® as of 2010					
Lid handle blue	all	44.99 €*	Item no. 600-000-11-770/0		
Lid handle gree	all	44.99 €*	Item no. 600-050-11-770/0		
Lid handle red	all	44.99 €*	Item no. 600-320-11-770/0		
Fastening screw for lid handle, including seal	all	8.99 €*	Item no. 600-000-00-712/0		
Pot handle for pressure cooker	22 cm ø	24.99 €*	Item no. 610-300-04-850/0		
	26 cm ø	24.99 €*	Item no. 610-700-08-850/0		
Side handle for pressure cooker	22 cm ø	14.99 €*	Item no. 600-300-04-840/0		
	26 cm ø	14.99 €*	Item no. 600-700-08-840/0		
Side handle for pressure cooker green	22 cm ø	14.99 €*	Item no. 600-350-04-840/0		
Pot handle for pressure skillet	22 cm ø	24.99 €*	Item no. 610-300-02-850/0		
	26 cm ø	24.99 €*	Item no. 610-700-04-850/0		
Side handle for pressure cooker	22 cm ø	14.99 €*	Item no. 600-300-02-840/0		
	26 cm ø	14.99 €*	Item no. 600-700-04-840/0		
Side handle for pressure cooker green	22 cm ø	14.99 €*	Item no. 600-350-02-840/0		
Euromatic incl. o-ring	all	16.99 €*	Item no. 011-631-00-750/0		
Cooking display blue incl. silicone membrane, o-ring, valve base seal and screw	all	24.99 €*	Item no. 600-000-00-700/0		
Cooking display green incl. silicone membrane, o-ring, valve base seal and screw	all	24.99 €*	Item no. 600-050-00-700/0		
Cooking display red incl. silicone membrane, o-ring, valve base seal and screw	all	24.99 €*	Item no. 600-321-00-700/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	13.99 €*	Item no. 600-000-01-706/0		
Rubber gasket	22 cm ø	27.99 €*	Item no. 600-000-22-795/0		
	26 cm ø	32.99 €*	Item no. 600-000-26-795/0		

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Spare parts for pressure cookers

Vitavit® Edition					
Lid handle	22 cm ø	64.99 €*	Item no. 630-000-00-770/0		
Fastening screw for lid handle, including seal	all	8.99 €*	Item no. 600-000-00-712/0		
Pot handle for pressure cooker	22 cm ø	14.99 €*	Item no. 630-300-04-850/0		
Side handle for pressure cooker	22 cm ø	14.99 €*	Item no. 630-300-04-840/0		
	26 cm ø	14.99 €*	Item no. 630-700-08-840/0		
Side handle for pressure cooker	22 cm ø	14.99 €*	Item no. 630-300-02-840/0		
	26 cm ø	14.99 €*	Item no. 630-700-04-840/0		
Euromatic incl. o-ring	all	16.99 €*	Item no. 011-631-00-750/0		
Cooking valve incl. silicone membrane & cooking valve seal, without screw nut	all	49.99 €*	Item no. 610-010-00-700/0		
Screw nut for cooking valve	all	9.99 €*	Item no. 610-000-00-734/0		
Rubber gasket	22 cm ø	27.99 €*	Item no. 600-000-22-795/0		
	26 cm ø	32.99 €*	Item no. 600-000-26-795/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	14.99 €*	Item no. 610-000-01-706/0		

Vitavit® Comfort					
Lid handle	all	44.99 €*	Item no. 610-000-11-770/0		
Fastening screw for lid handle, including seal	all	8.99 €*	Item no. 600-000-00-712/0		
Pot handle for pressure cooker	18 cm ø	24.99 €*	Item no. 610-100-02-850/0		
	22 cm ø	24.99 €*	Item no. 610-300-04-850/0		
	26 cm ø	24.99 €*	Item no. 610-700-08-850/0		
Side handle for pressure cooker	18 cm ø	14.99 €*	Item no. 600-100-02-840/0		
	22 cm ø	14.99 €*	Item no. 600-300-04-840/0		
	26 cm ø	14.99 €*	Item no. 600-700-08-840/0		
Pot handle for pressure skillet	22 cm ø	24.99 €*	Item no. 610-300-02-850/0		
	26 cm ø	24.99 €*	Item no. 610-700-04-850/0		
Side handle for pressure cooker	22 cm ø	14.99 €*	Item no. 600-300-02-840/0		
	26 cm ø	14.99 €*	Item no. 600-700-04-840/0		
Euromatic incl. o-ring	all	16.99 €*	Item no. 011-631-00-750/0		
Cooking valve incl. silicone membrane & cooking valve seal, without screw nut	all	49.99 €*	Item no. 610-010-00-700/0		
Screw nut for cooking valve	all	9.99 €*	Item no. 610-000-00-734/0		
Rubber gasket	18 cm ø	24.99 €*	Item no. 600-000-18-795/0		
	22 cm ø	27.99 €*	Item no. 600-000-22-795/0		
	26 cm ø	32.99 €*	Item no. 600-000-26-795/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	14.99 €*	Item no. 610-000-01-706/0		
Magic Comfort Basic / Logic					
Euromatic incl. o-ring	all	16.99 €*	Item no. 011-631-00-750/0		
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	13.99 €*	Item no. 600-000-01-706/0		
Rubber gasket	22 cm ø	27.99 €*	Item no. 038-667-00-205/0		
	26 cm ø	32.99 €*	Item no. 038-687-00-205/0		

*All prices are in Euro and are recommended retail prices of Fissler GmbH

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 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

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

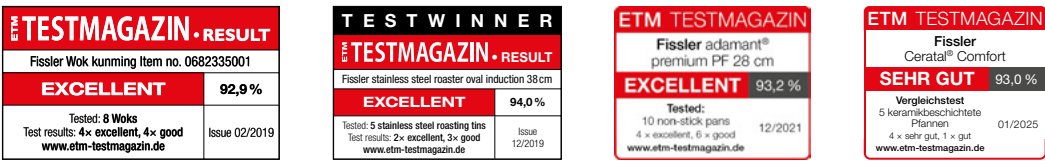
Unless otherwise agreed, shipment is made on a carriage forward basis. The risk of accidental loss or accidental deterioration of the goods passes to the ordering customer – even where the works' own vehicles are used – at the time the goods are handed over to the transporting entity. This applies irrespective of whether the goods are shipped from the place of performance or who is responsible for the freight or insurance costs.
- 4. Delivery Period**
 - 4.1. The commencement of the delivery period specified by us is subject to the clarification of all technical questions and to the ordering customer fulfilling its obligations duly and on time. We reserve the right to assert the defence of non-performance of contract. If the ordering customer delays the acceptance of the goods or culpably breaches other obligations to cooperate with us, we are entitled to demand compensation for any damage that we may suffer as a result, including any additional expenses. We reserve the right to assert more extensive claims.
 - 4.2. Force majeure will exempt us from our obligation to deliver. Circumstances that make it unreasonably difficult or impossible for us to deliver at no fault of our own will be deemed equivalent to force majeure regardless of whether such circumstances concern us or our subcontractors.
 - 4.3. Partial deliveries are permitted unless the ordering customer cannot reasonably be expected to accept them.
- 5. Warranties and Report of Defects, Liability**
 - 5.1. The assertion of warranty rights by the ordering customer requires that the ordering customer has duly met its obligations under § 377 of the German Commercial Code (HGB) with regard to inspecting goods and reporting defects. Obvious defects must be reported in writing without delay, but within 14 days after receipt of the goods at the latest, and concealed defects must be reported in writing without delay after they are identified; otherwise, the goods will be deemed to have been accepted. Any transport damage must be reported immediately to the freight forwarder.
 - 5.2. Should – despite all due care having been given – the delivered goods have a defect that was already present at the time the risk was transferred, we will at our discretion repair the goods or deliver replacement goods, provided that the defects were reported in due time. We must always be given an opportunity to correct deficiencies (subsequent remedy) within a reasonable period.
 - 5.3. With regard to the quality/properties of the goods, as a rule, only our product description will be deemed to have been agreed on. Public statements, commendations or advertising do not constitute proper information on the quality/properties of the goods.
 - 5.4. Claims of the ordering customer in respect of expenditures incurred in connection with subsequent remedy, including without limitation transport, in-transit, labour and material costs, are excluded where the expenditures are higher because the goods delivered by us were subsequently moved to a location other than the ordering customer's establishment, unless such transportation is in accordance with their designated use.
 - 5.5. In the event of a simple negligent breach of a material contractual duty (including the duty to deliver defect-free goods), that is a duty the due fulfilment of which the ordering customer relies on and may rely on to achieve the contractual purpose, our liability is limited to the typically occurring, foreseeable damage. Any further liability is excluded. This does not apply if a defect caused by simple negligence results in injury to life body or health. This will have no effect on liability under the German Product Liability Act (Produkthaftungsgesetz).
- 6. Reservation of Ownership**
 - 6.1. Irrespective of any treatment or processing, the goods supplied remain our property until all receivables under the business relationship have been settled. The inclusion of individual receivables in an open account or the striking and acknowledging of a balance does not affect the reservation of ownership. Payment is deemed to have been rendered when it has been received by us. The ordering customer is entitled to sell the reserved goods subject to reservation of ownership in the ordinary course of business; the ordering customer is not permitted to pledge the goods or assign them by way of security. The ordering customer must secure our rights in all cases where the goods subject to reservation of ownership are resold on a credit basis. The goods may not be sold after payments have been suspended or an application for insolvency has been filed. The ordering customer's receivables resulting from the resale of goods subject to reservation of ownership are hereby assigned to us until all of its claims have been satisfied; we accept this assignment. Where the ordering customer and its customers conduct business on an open account basis, the respective balance is deemed to have been assigned to us in advance. The ordering customer may collect accounts receivable that have been assigned to us unless the ordering customer is in default of payment or has suspended payments or an application to open insolvency proceedings has been filed.
 - 6.2. The ordering customer must provide us with all information and documents that we need to assert our rights towards the party that has purchased from the ordering customer without delay if requested to do so.
 - 6.3. We must be informed without delay of any enforcement measures by third parties regarding the goods subject to reservation of ownership or the accounts receivable assigned in advance; all necessary documents must be handed over.
- 7. Place of Performance and Place of Jurisdiction**

The place of performance for delivery is Idar-Oberstein or Hoppstädten-Weiersbach, as decided by us. The place of performance for payments is Idar-Oberstein. If the ordering customer is a merchant/entrepreneur, the place of jurisdiction for all disputes, irrespective of their legal basis, is the regional court with jurisdiction for Idar-Oberstein. We are, however, entitled to bring an action against the ordering customer at the court with jurisdiction for the ordering customer's domicile.
- 8. Final provisions**
 - 8.1. If individual provisions of the present terms and conditions or of the delivery transaction are or become invalid, this does not affect the validity of the remaining provisions. An invalid provision will be deemed replaced by a valid provision that reflects as closely as possible the economic intent of the invalid provision.
 - 8.2. This Agreement and the entire legal relations between the parties are governed by the laws of the Federal Republic of Germany, excluding the United Nations Convention on Contracts for the International Sale of Goods.

Awards



red dot winner 2022



For further information on the awards please visit:
www.ifdesign.de / www.german-design-council.de
www.kuecheninnovationspreis.de / www.german-design-award.com
www.german-innovation-award.de / www.superbrands.info



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