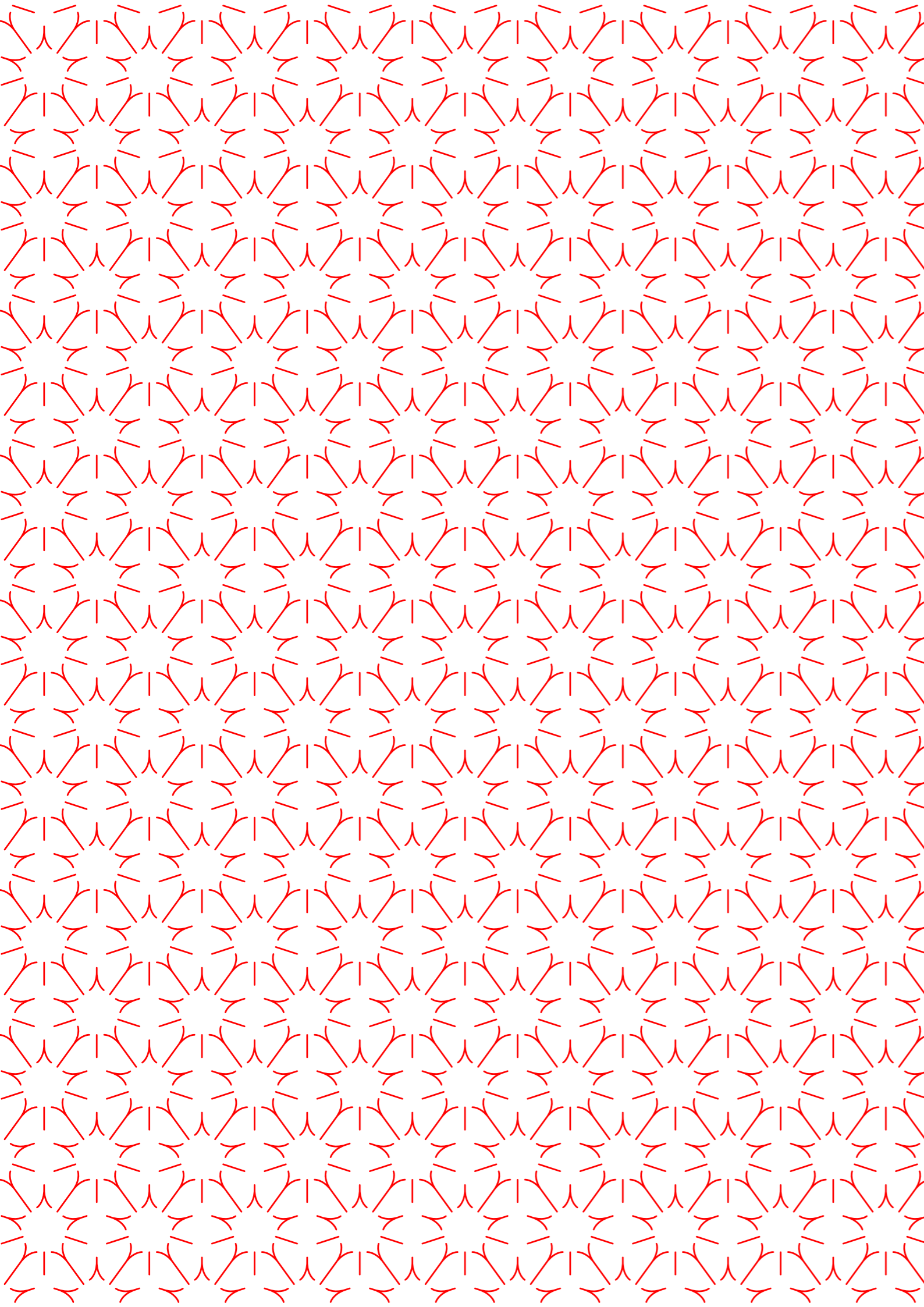


Product Catalog ^{01/24}



Fissler



Our purpose



**Empower
and inspire
passionate
cooks.**

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12 Pots



64 Pressure cookers

118 Pans

#madeforwhatmatters



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

To us it means
creating lasting value.



Learn more

“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 stovetops	CookStar® 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 suitability	Integrated measurement markings	Stack-able	Dish-washer suitability		
Original-Profi Collection®	•	•	•				••	••	••		••	15	•
Phi Collection		•		•	•	•	••	•	••	•	••	15	•
Adamant®	•	•						••	••		••	5	•
Fissler Pure Collection	•	•	•				•	••	••		••	10	•
Viseo®		•					•	•	•		••		•
San Francisco		•					•		•		••		•
Copenhagen		•					•	•	•		••		•
Häppchen (snack)		•					•	•			••	3	•



- Very suitable
- Suitable

*For detailed information on our warranties, please go to page 192

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, Rhineland-Palatinate, from up to 90% recycled 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	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Metal lid with Fissler Condensate-Plus function for juicier and tastier dishes / 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 192

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.*



Up to 90% recycled 18/10 stainless steel

Sustainably crafted from up to 90% tough, recycled 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 €*



4009209380018



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 €*



4009209382890



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
Serving pan w/o lid	24 cm Ø	1.4 l
Saucepan w/o lid	16 cm Ø	2.0 l

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

729.00 €*



4009209382883



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 €*



4009209380025



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 €*



4009209382876



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 €*



4009209382869



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 €*



4009209382852



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	



Wok

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



Wok

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



Multistar

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

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





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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Serving pan 18/10 stainless steel



24 cm ø	2.0 l	169.00 €*	Item no.084-388-24-100/0	 4009209380445
28 cm ø	3.0 l	189.00 €*	Item no.084-388-28-100/0	 4009209379982

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

24 cm ø	2.0 l	189.00 €*	Item no.084-388-24-000/0	 4009209380452
28 cm ø	3.0 l	219.00 €*	Item no.084-388-28-000/0	 4009209379975





Pan with Novogrill® surface

24 cm ø	2.0 l	149.00 €*	Item no.084-378-24-100/0	 4009209380773
28 cm ø	3.0 l	169.00 €*	Item no.084-378-28-100/0	 4009209380766



NEW


Pan

24 cm ø	2.0 l	129.00 €*	Item no.084-478-24-100/0	 4009209402413
28 cm ø	3.0 l	149.00 €*	Item no.084-478-28-100/0	 4009209402420





NEW

Pan with high-dome lid

28 cm ø	3.0 l	169.00 €*	Item no.084-478-28-000/0	 4009209402437
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High-dome lid for pans and serving pans

24 cm ø		69.99 €*	Item no.084-388-24-200/0	 4009209381398
28 cm ø		79.99 €*	Item no.084-388-28-200/0	 4009209381404

*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 inset	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	

NEW

Iconic chef's quality since 1974 – reborn in cast iron

Building on a heritage of almost 180 years, Fissler has teamed up with master craftsmen in France, casting all their expertise into a collection of chef's quality cast iron cookware designed to inspire passionate cooks.

On page 88, you will find further information about the new Fissler Profi Collection® in cast iron.



Fissler

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	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	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 192

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.*



Up to 90% recycled 18/10 stainless steel

Sustainably crafted from up to 90% tough, recycled 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 stovetops, 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 ltr.
Stew pot	20 cm ø	3.2 ltr.
Stew pot	24 cm ø	5.1 ltr.
Casserole	20 cm ø	2.3 ltr.
Saucepan w/o lid	16 cm ø	1.4 ltr.

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

679.00 €*



4009209393445



4-piece set

Stew pot	16 cm ø	1.9 ltr.
Stew pot	20 cm ø	3.2 ltr.
Stew pot	24 cm ø	5.1 ltr.
Casserole	20 cm ø	2.3 ltr.

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

559.00 €*



4009209393452



Stew pot

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



4009209393377



4009209393384



4009209393391



Casserole

24 cm ø	2.3 ltr.	159.00 €*	Item no. 016-123-20-000/0
28 cm ø	3.9 ltr.	189.00 €*	Item no. 016-123-24-000/0



4009209393414



4009209393421



Saucepan without lid

16 cm ø	1.4 ltr.	139.00 €*	Item no. 016-153-16-100/0
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4009209393407



High stew pot

24 cm ø	6.5 ltr.	239.00 €*	Item no. 016-103-24-000/0
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4009209393438

Adamant® Collection

Made in Germany, 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 192

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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NEW

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 €*



NEW

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 €*



NEW

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	



NEW

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	



NEW

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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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

Available from March 2024

NEW	32 cm ø	4.6 l	139.00 €*	Item no. 1159-105-32-100/0	
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2-piece set

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



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	



Adamant® serving pan

Size 32 cm available from March 2024



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® wok

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



NEW	26 cm ø	3.8 l	119.00 €*	Item no. 100-800-26-100/0	
	28 cm ø	3.7 l	119.00 €*	Item no. 157-805-28-100/0	
NEW	30 cm ø	5.2 l	139.00 €*	Item no. 100-800-30-100/0	

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 up to 90% recycled 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	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Fissler Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	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

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.*



Up to 90% recycled 18/10 stainless steel

Sustainably crafted from up to 90% tough, recycled 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 €*



NEW

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. 086-114-04-000/0

379.00 €*



NEW

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 €*



Stew pot

16 cm ø	1.9 l	84.99 €*
20 cm ø	3.6 l	109.00 €*
24 cm ø	5.7 l	129.00 €*

Item no. 086-114-16-000/0

Item no. 086-114-20-000/0

Item no. 086-114-24-000/0



NEW

4-piece set

Stew pot	16 cm ø	1.9 l
Stew pot	20 cm ø	3.6 l
Casserole	20 cm ø	2.4 l
Casserole	24 cm ø	3.9 l

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

399.00 €*



Casserole

20 cm ø	2.4 l	94.99 €*
24 cm ø	3.9 l	109.00 €*

Item no. 086-124-20-000/0

Item no. 086-124-24-000/0



Saucepan

16 cm ø	1.4 l	84.99 €*
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Item no. 086-154-16-000/0





NEW



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	



NEW


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	




NEW

Saucepan

16 cm ø	1.4 l	84.99 €*	Item no. 086-155-16-000/0	
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Saucepan without lid

16 cm ø	1.4 l	74.99 €*	Item no. 086-154-16-100/0	
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NEW




Serving pan 18/10 stainless steel

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	



NEW

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® Collection

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

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

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



Viseo®

Country of origin	Proven Fissler quality – Made in Germany
Warranty	-
Material	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel
Base	Fissler Superthermic base for even heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Lid	Premium glass lid for energy-saving full-view cooking
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

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.



Up to 90% recycled 18/10 stainless steel

Sustainably crafted from up to 90% tough, recycled 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).



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

Item no. 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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San Francisco Collection

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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Copenhagen Collection

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 €*






Häppchen (snack) Collection

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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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.



Pressure cookers in detail

	Stove type		Range		Material		Handle		Measurement markings	
	Suitable for all types of stovetops	CookStar® base	Sets	Individual units	18/10 stainless steel, polished	18/10 stainless steel, satin-finished	Reach-through safety handle	Removable handle	Measurement markings	Fill level control
Vitavit® Premium	•	•	•	•		•	•	•	•	
Vitaquick® Premium	•		•	•		•		•		•
Vitaquick®	•		•	•	•			•		•

Safety features			Key features								Warranty (in years)*	Made in Germany
Multi-level safety system	Lid positioning aid/-orientation	Locking indicator	Cooking valve with traffic light system	Cooking display	Adjustable cooking settings	Pressure-free steaming option	Adjustable depressurizing function	Novogrill® waffled surface	Conical shape (stackable)	Dish-washer suitability		
•	•	•	•		•	•	•	•	•	•	15"	•
•	•	•		•					•	•	10"	•
•	•	•		•					•	•	10"	•

• Suitable



*For detailed information on our warranties, please go to page 192 **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 up to 90% recycled 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	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel with Novogrill® waffled surface
Control valve	Cooking valve with traffic light system and four cooking settings
Cooking settings	Four cooking settings, including a pressure-free steaming option
Depressurizing function	Depressurizing function on cooking valve and handle to easily adjust pressure
Locking indicator	Lid positioning aid and locking indicator to safely seal the pressure cooker
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Handles	Ergonomic reach-through safety handle
Measurement markings	Measurement markings in liters with fill level control
Oven suitability	Not suitable for oven use
Dishwasher suitability	Dishwasher safe, with the exception of removable parts
Accessories	Steamer inset and tripod are included

*For detailed information on our warranties, please go to page 192

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.*



Up to 90% recycled 18/10 stainless steel

Sustainably crafted from up to 90% tough, recycled 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 inset, tripod and metal lid.

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

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

549.00 €*



Pressure cooker set

With steamer inset, tripod and metal lid.

Pressure cooker 22 cm ø 4.5 l
Pressure cooker 22 cm ø 3.5 l

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

449.00 €*



Pressure cooker set

With steamer inset, tripod and glass lid.

Pressure cooker 22 cm ø 6.0 l
Pressure cooker 22 cm ø 3.5 l

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

449.00 €*



Pressure cooker set

With steamer inset and tripod.

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

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

419.00 €*



Pressure cooker set

With steamer inset and tripod.

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

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





399.00 €*





Pressure cooker



With steamer inset 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 inset 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	



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 up to 90% recycled 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	Up to 90% recycled 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 inset and tripod are available separately

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.*



Up to 90% recycled 18/10 stainless steel

Sustainably crafted from up to 90% tough, recycled 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.

Vitaquick® Premium



Pressure cooker set

Without steamer inset and tripod.

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

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

399.00 €*



Pressure cooker set

Without steamer inset and tripod; with glass lid.

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

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

369.00 €*



Pressure cooker set

Without steamer inset and tripod.

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

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

299.00 €*



Pressure cooker

Size 18 cm available from June 2024

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

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	

Polished

Vitaquick®

Available from March 2024



Pressure cooker set

Without steamer inset and tripod.

Pressure cooker	22 cm ø	4.5 ltr.
Pressure skillet	22 cm ø	2.5 ltr.

Item no. 600-410-11-000/0

299.00 €*



4 009 209 406 596



Pressure cooker set

Without steamer inset and tripod; with glass lid.

Pressure cooker	22 cm ø	6.0 ltr.
Pressure cooker	22 cm ø	3.5 ltr.

Item no. 600-410-13-080/0

369.00 €*



4 009 209 406 602



Pressure cooker

22 cm ø	3.5 ltr.	169.00 €*	Item no. 600-410-03-000/0	
22 cm ø	4.5 ltr.	179.00 €*	Item no. 600-410-04-000/0	
22 cm ø	6.0 ltr.	209.00 €*	Item no. 600-410-06-000/0	
26 cm ø	8.0 ltr.	259.00 €*	Item no. 600-810-08-000/0	
26 cm ø	10.0 ltr.	289.00 €*	Item no. 600-810-10-000/0	



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	

Accessories



Simmering inset with tripod




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

22 cm ø	34.99 €*	Item no. 610-300-00-820/0	 4009209307671
26 cm ø	39.99 €*	Item no. 610-700-00-820/0	 4009209307336






Steamer inset with tripod

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

18 cm ø	32.99 €*	Item no. 610-100-00-800/0	 4009209307299
22 cm ø	34.99 €*	Item no. 610-300-00-800/0	 4009209307305
26 cm ø	39.99 €*	Item no. 610-700-00-800/0	 4009209307312




Glass lid (6 units per pack)

18 cm ø	14.99 €*	Item no. 001-104-18-200/0	 4009209385143
22 cm ø	17.99 €*	Item no. 001-104-22-200/0	 4009209385167
26 cm ø	19.99 €*	Item no. 001-104-26-200/0	 4009209385181



Metal lid

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

26 cm ø	67.99 €*	Item no. 632-000-26-700/0	 4009209410302
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Cast iron cookware



Cast iron cookware in detail

	Stove type					Frying properties			Material				Handles				Lid handle	Lid	Key features										Warranty (in years)**	Made in France	Made in China
	Suitable for all types of stovetops	Crispy frying	Braising	Cooking / steaming	Baking	Cast iron	Hand-glazed multi-layered enamel	Multi-layered enamel	Ergonomic upwardly curved side handles	Ergonomic side handles	Long handle	Helper handle	Large ergonomic handle with stainless steel ring	Stainless steel knob	Cast iron lid; Aroma-Star condensate function	Scratch-resistant surface	Natural non-stick properties through building a patina (polymerisation)	Flavor-enhancing frying surface with micro grill effect	Frying with ribs	Pouring rim	Rim with spouts	Oven suitability	Dishwasher suitability	15	15	15	10	10			
Original-Profi Collection® Round roaster	•	•	•	•	•	•	•		•				•			•	•	•		•		•	-	15	•						
Original-Profi Collection® Oval roaster	•	•	•	•	•	•	•		•				•			•	•	•		•		•	-	15	•						
Original-Profi Collection® Grill pan	•	•	•	•	•	•	•		•							•	•	•	•	•		•	•*	15	•						
Moments Collection® Round roaster	•	•	•	•	•	•		•		•				•			•	•				•	•*	10			•				
Moments Collection® Pan	•	•	•	•	•	•		•			•	•					•	•			•	•	•*	10			•				

- Suitable
- Not suitable
- * Suitable, cleaning by hand recommended

**For detailed information on our warranties, please go to page 192

NEW

Cast iron

Original-Profi Collection®

As passionate home cooks and chefs, we love the even heat distribution, high heat resistance, durability, flavor development and natural non-stick properties of cast iron cookware. It is ideal for sautéing vegetables, searing and braising meat, preparing a creamy risotto or baking bread.

Our expertise and experience gained over nearly 180 years of crafting stainless steel cookware has been used to translate the benefits and versatility of the iconic Original-Profi Collection® into a classic yet strikingly modern cast iron collection.

Designed in Idar-Oberstein, Germany, and handmade in the French Ardennes. Fissler teamed up with the best craftsmen in the Ardennes region, the birthplace of traditional forging, renowned for over 100 years of crafting premium cast iron cookware that lasts for generations. The result is a premium cast iron cookware collection combining the unique cooking characteristics of the classic French Cocotte and the iconic design of the Fissler Original-Profi Collection®.



Original-Profi Collection® cast iron roaster

Country of origin	Fissler chef's quality – Made in France
Warranty	15-year warranty*
Scope	Ideal for sautéing, braising, slow-cooking and baking
Material	Premium cast iron
Color	Slate black, concrete grey, jade green
Surface exterior	Long-lasting multi-layered enamel
Surface interior	Black flavor-enhancing frying surface with multi-layered enamel coating, a rough feel, micro grill effect and natural non-stick properties
Base	Smooth enamelled base, extremely stable and level on the stovetop, with superior heat distribution and retention
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	Large ergonomic handle with stainless steel ring in the distinctive design of the Original-Profi Collection® makes it easy and comfortable to lift the lid, even with oven gloves
Side handles	Sturdy ergonomic upwardly curved side handles for a comfortable and secure grip. We recommend the use of oven gloves throughout
Pouring rim	Extra-large pouring rim for convenient and precise pouring of liquids without spills
Oven suitability	Suitable for oven use at up to 250 °C (480 °F)
Dishwasher suitability	Not dishwasher safe, cleaning by hand recommended to maintain natural non-stick properties

*For detailed information on our warranties, please go to page 192

Original-Profi Collection®

Product benefits



Designed by Fissler in Germany & Made in France

Designed by Fissler in Idar-Oberstein, Germany, and handmade true to traditional craftsmanship in the French Ardennes.



Fissler's warranty

Long-lasting, with a 15-year warranty.



Premium cast iron

Robust and durable, high carbon iron alloy that distributes and retains heat extremely well, manufactured from professional authentic French quality cast iron.



Lid with Fissler AromaStar

The heavy tight-fitting lid with Fissler AromaStar pattern on the inside traps evaporated moisture in the pot, allowing it to drip evenly onto the food for even juicier, tastier meals.



Flavor-enhancing frying surface with micro grill effect

The exclusive flavor-enhancing frying surface of this Dutch oven is made largely of glass, and without PFAS/PTFE. The black hand-glazed enamelled interior with its rough feel generates a micro grill effect and natural non-stick properties, ensuring particularly intense roasting flavors.



Oven suitability

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



Extra-large pouring rim

The extra-large tried and tested pouring rim of the Original-Profi Collection® allows for convenient and precise pouring of liquids without spills.



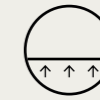
Sturdy side handles

Sturdy upwardly curved side handles for a comfortable and secure grip. We recommend the use of gloves throughout.



Large ergonomic lid handle with a stainless steel ring

The large ergonomic lid handle with stainless steel ring in the distinctive design of the Original-Profi Collection® makes it easy and comfortable to lift the lid, even with oven gloves. We recommend the use of oven gloves when touching the lid.



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.


NEW


Original-Profi Collection®

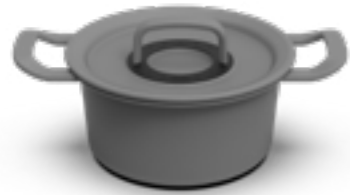
Available from June 2024




Round roaster, slate black


20 cm ø 2.5 ltr. 219.00 €* Item no.064-508-20-000/0  4009209405216

24 cm ø 4.3 ltr. 259.00 €* Item no.064-508-24-000/0  4009209405209




Round roaster, concrete grey


20 cm ø 2.5 ltr. 219.00 €* Item no.064-518-20-000/0  4009209405308

24 cm ø 4.3 ltr. 259.00 €* Item no.064-518-24-000/0  4009209405292




Round roaster, jade green

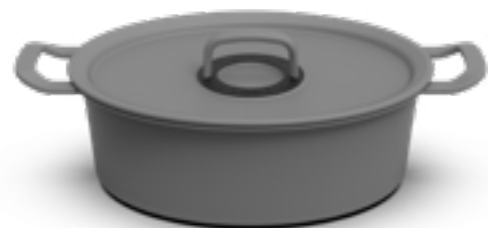
20 cm ø 2.5 ltr. 219.00 €* Item no.064-528-20-000/0  4009209405391

24 cm ø 4.3 ltr. 259.00 €* Item no.064-528-24-000/0  4009209405384




Oval roaster, slate black

33 cm ø 6.3 ltr. 359.00 €* Item no.064-708-33-000/0  4009209405186




Oval roaster, concrete grey

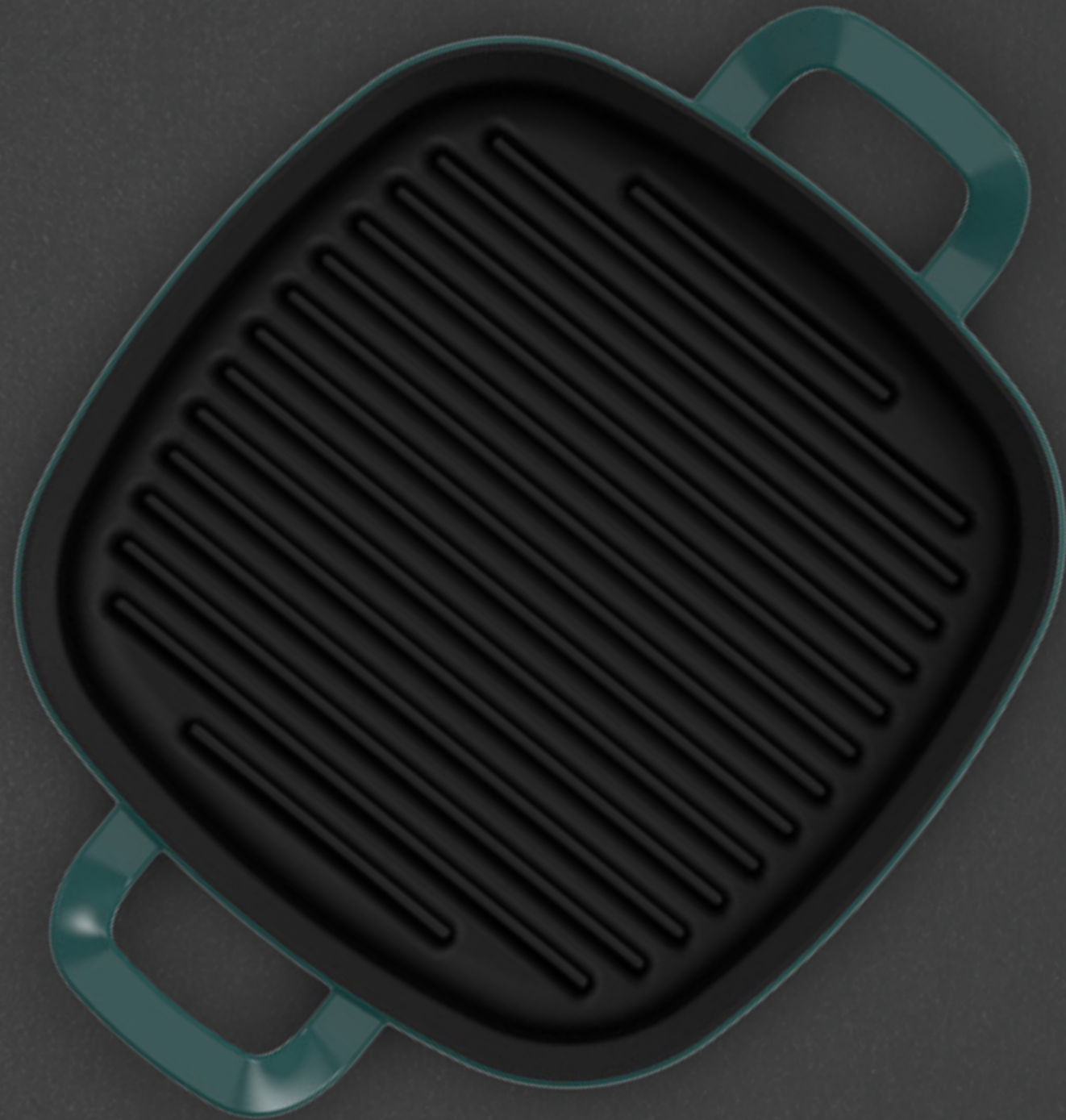
33 cm ø 6.3 ltr. 359.00 €* Item no.064-718-33-000/0  4009209405278



Oval roaster, jade green

33 cm ø 6.3 l 359.00 €* Item no.064-728-33-000/0  4009209405360





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

Original-Profi Collection®

As passionate home cooks and chefs, we love the even heat distribution, high heat resistance, durability, flavor development and natural non-stick properties of the cast iron grill pan. It is ideal for searing and roasting. The ribs of the flavor-enhancing frying surface add a char-grilled pattern and intense char-grilled flavors to the food.

Our expertise and experience gained over nearly 180 years in crafting stainless steel cookware has been used to translate the benefits and versatility of the iconic Original-Profi Collection® into a classic yet strikingly modern cast iron collection.

Designed in Idar-Oberstein, Germany, and handmade in the French Ardennes. Fissler teamed up with the best master craftsmen in the Ardennes region, the birthplace of traditional forging, renowned for over 100 years of crafting premium cast iron cookware that lasts for generations.



Original-Profi Collection® cast iron grill pan

Country of origin	Fissler chef's quality – Made in France
Warranty	15-year warranty*
Scope	Ideal for searing and roasting with grill effect
Material	Premium cast iron
Color	Slate black, concrete grey, jade green
Surface exterior	Long-lasting multi-layered enamel
Surface interior	Black flavor-enhancing frying surface with multi-layered enamel coating, a rough feel, micro grill effect and natural non-stick properties
Durability	Extremely durable and tough
Base	Smooth enamelled base, extremely stable and level on the stovetop, with superior heat distribution and retention
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	Sturdy ergonomic upwardly curved side handles for a comfortable and secure grip. We recommend the use of oven gloves throughout
Measurement markings	-
Oven suitability	Suitable for oven use at up to 250 °C (480 °F)
Cleaning	-
Dishwasher suitability	Dishwasher safe, cleaning by hand recommended to maintain natural non-stick properties
Accessories	-

Original-Profi Collection®

Product benefits



Designed by Fissler in Germany & Made in France

Designed by Fissler in Idar-Oberstein, Germany, and handmade true to traditional craftsmanship in the French Ardennes.



Fissler's warranty

Long-lasting, with a 15-year warranty.



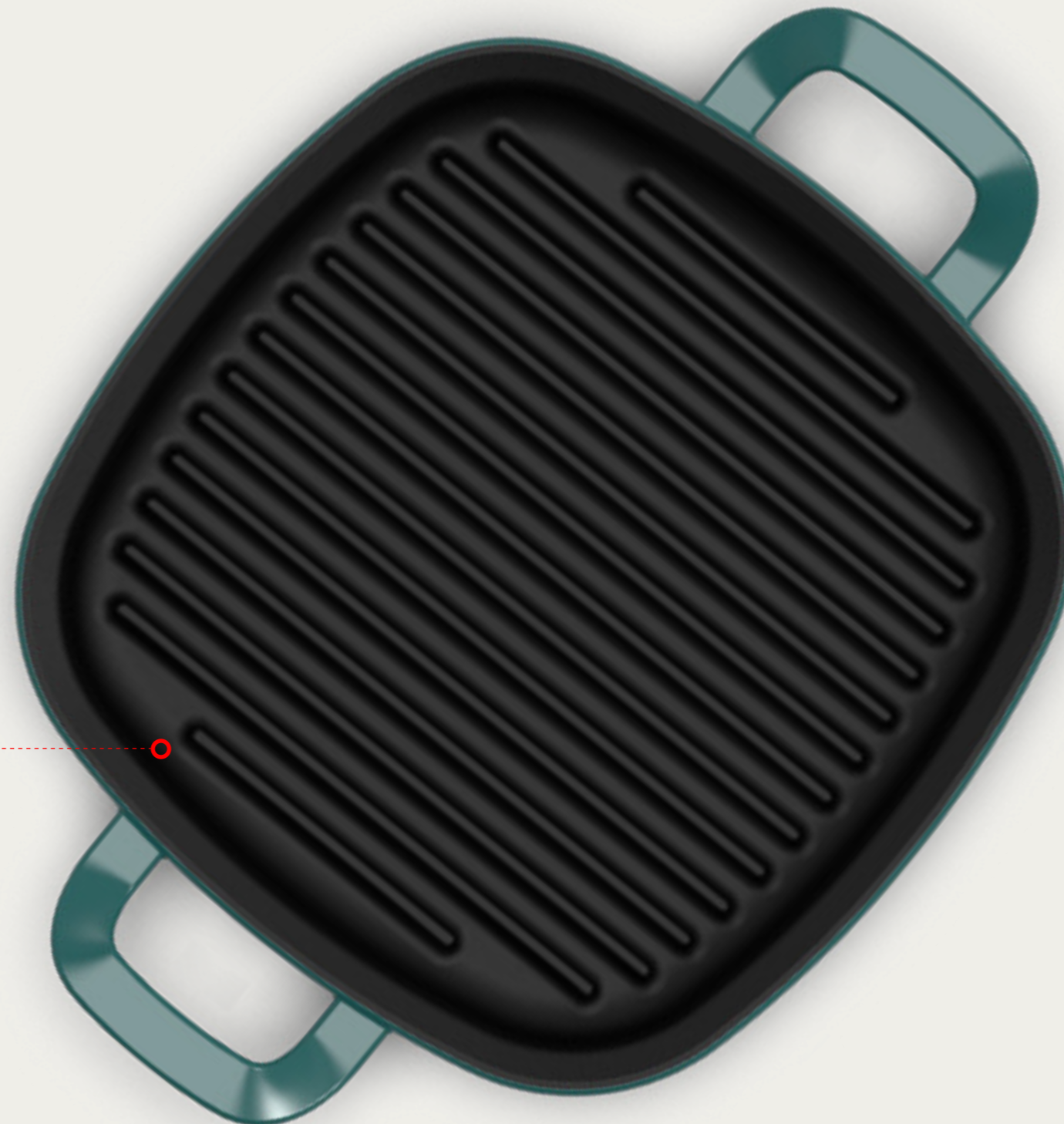
Premium cast iron

Made from cast iron in typical French premium quality, this iron alloy – durable, robust and high in carbon content – distributes and retains heat extremely well.



Flavor-enhancing frying surface with micro grill effect

The ribs of the flavor-enhancing frying surface add a char-grilled pattern and particularly intense char-grilled flavors. Excess fat is trapped between the ribs, enabling low-fat frying. The black coating of the frying surface is largely made of glass, and without PFAS/PTFE. It has a rough feel and natural non-stick properties.



Oven suitability

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



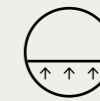
Extra-large pouring rim

The extra-large tried and tested pouring rim of the Original-Profi Collection® allows for convenient and precise pouring of liquids without spills.



Sturdy side handles

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



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.


NEW

Original-Profi Collection®

Available from June 2024




Grill pan, slate black

26x26 cm 2.1 l 159.00 €* Item no. 064-408-26-100/0  4009209405254




Grill pan, concrete grey

26x26 cm 2.1 l 159.00 €* Item no. 064-418-26-100/0  4009209405346



Grill pan, jade green

26x26 cm 2.1 l 159.00 €* Item no. 064-428-26-100/0  4009209405438



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 enameled frying surface with a rough feel, micro grill effect and natural non-stick properties
Base	Smooth enameled 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
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 safe, cleaning by hand recommended to maintain natural non-stick properties

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 and has a rough feel, creating a frying surface with micro grill effect and natural non-stick properties.



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

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.



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.



NEW

Moments Collection

Available from March 2024





Round roaster, ivory white

20 cm ø	2.6 ltr.	149.00 €*	Item no.064-500-20-000/0	
24 cm ø	4.5 ltr.	179.00 €*	Item no.064-500-24-000/0	



Round roaster, burgundy red

20 cm ø	2.6 ltr.	149.00 €*	Item no.064-510-20-000/0	
24 cm ø	4.5 ltr.	179.00 €*	Item no.064-510-24-000/0	





NEW

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, micro grill effect and natural non-stick properties
Durability	Extremely durable and tough
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 safe, cleaning by hand recommended to maintain natural non-stick properties
Accessories	-

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.



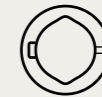
Frying surface with micro grill effect

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



Oven suitability

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



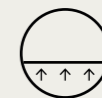
Convenient helper handle

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.


NEW


Moments Collection

Available from March 2024




Pan, ivory white


24 cm	1.9 l	94.99 €*	Item no. 064-300-24-100/0	
4 009 209 405 12 4				

26 cm	2.2 l	119.00 €*	Item no. 064-300-26-100/0	
4 009 209 405 13 1				



Pan, burgundy red

24 cm	1.9 l	94.99€*	Item no. 064-310-24-100/0	
4 009 209 405 16 2				

26 cm	2.2 l	119.00€*	Item no. 064-310-26-100/0	
4 009 209 405 17 9				



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®+
	A professional for crispy frying	The scratch-resistant multi-talent	Non-stick coating crafted without PFAS/PTFE*	The long-lasting non-stick coating
Scope	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 of up to 90% recycled 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

	Stove type		Frying properties			Food			Key features								
	Suitable for all types of stovetops	Suitable for all types of stovetops, except induction	Crispy frying	Gentle frying	Special frying	E.g. meat or poultry	E.g. egg dishes or breaded fish	E.g. gratins, grilled or wok dishes	Scratch-resistant surface	First-class non-stick properties	Novogrill® waffled surface	Pouring rim	Integrated measurement markings	Oven suitability	Easy to clean	Dishwasher suitability	Warranty (in years)*
Original-Profi Collection® pan with Novogrill® surface	••		••			••		•	••		•	••	••	•	••	15	•
Original-Profi Collection® pan	••		••			••		•	••		••	••	•		••	15	•
Original-Profi Collection® serving pan	••		••			••		•	•	•	••	••	•		••	15	•
Original-Profi Collection® wok	••		••			••		••	••		•	••	•		••	15	•
Fissler Pure Collection pan	••		••			••		•	••		•	••	•		••	10	•
Fissler Pure Collection serving pan	••		••			••		•	••		•	••	•		••	10	•
Catania	••		••			••		•	••				•		••		
Levital®+ Comfort	••			••			••					••		••	•	5	•
Levital®+ Classic	••			••			••							••	•	5	•
Levital®+ Flat	••			••	••		••							••	•	5	•
Adamant® Premium	••		•	•		•	•		••	•				•	•	5	•
Adamant® Comfort	••		•	•		•	•		••	•		••		•	•	5	•
Adamant® Classic	••		•	•		•	•		••	•				•	•	5	•
Adamant® serving pan	••		•	•	•	•	•	•	••	•		••	•	•	•	5	•
Adamant® wok	••		•	•	••	•	•	••	••	•				•	•	5	•
Adamant® wok pan	••		•	•	••	•	•	••	••	•				•	•	5	•
Ceratal® Comfort	••		•	•		•	•			•				•	-		•
Ceratal® Classic	••		•	•		•	•			•				•	-		•
Ceratal® wok pan	••		•	•	••	•	•	••		•				•	-		•

- Very suitable
- Suitable
- Not suitable

*For detailed information on our warranties, please go to page 192

Pans in detail

	Stove type		Frying properties			Food		
	Suitable for all types of stovetops	Suitable for all types of stovetops, except induction	Crispy frying	Gentle frying	Special frying	E.g. meat or poultry	E.g. egg dishes or breaded fish	E.g. gratins, grilled or wok dishes
Cenit® induction	•			•			•	
Cenit® induction serving pan	•			•			•	
Cenit® induction wok pan	•			•	• •		•	• •
Cenit® induction Grill pan	•			•	•			• •
Cenit®		•		•			•	
Cenit® wok		•		•	• •		•	• •
Cenit® snack		•		•	-		•	
Cenit® Red	•			•			•	

Key features									
Scratch-resistant surface	First-class non-stick properties	Novogrill® waffled surface	Pouring rim	Integrated measurement markings	Oven suitability	Easy to clean	Dishwasher suitability	Warranty (in years)*	Made in Germany
						•	-		
						•	-		
						•	-		
						•	-		
						•	-		
						•	-		
						•	-		
						•	-		

- • Very suitable
- Suitable
- Not suitable

*For detailed information on our warranties, please go to page 192

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 up to 90% recycled 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	Up to 90% recycled 18/10 stainless steel
Surface exterior	Satin-finished stainless steel
Surface interior	Finely polished stainless steel with Novogrill® waffled surface
Durability	Extremely durable and tough
Base	Exclusive, energy-efficient Fissler CookStar® base for optimal heat distribution
Stovetop suitability	Suitable for all types of stovetops, including induction
Pouring rim	Extra-large pouring rim for convenient and precise pouring of liquids without spills
Handles	Polished stainless steel handle with eyelet
Measurement markings	Measurement markings in liters and quarts
Oven suitability	Suitable for oven use at up to 230 °C (450 °F)
Cleaning	-
Dishwasher suitability	Dishwasher safe
Accessories	Metal lid and glass lid are available separately

*For detailed information on our warranties, please go to page 192

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.*



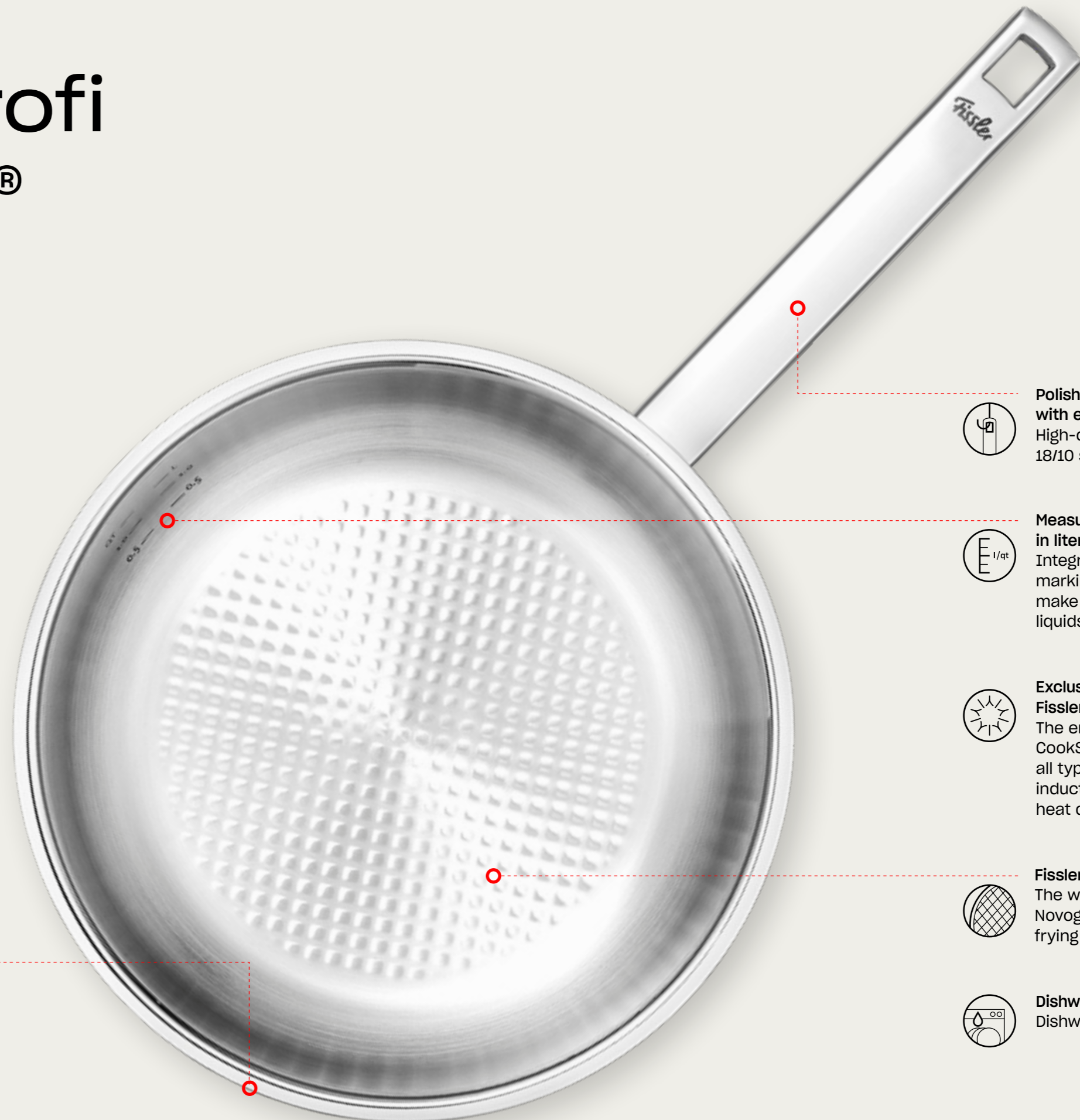
Up to 90% recycled 18/10 stainless steel

Tough, durable frying pan, crafted from up to 90% recycled 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 18/10 stainless steel



24 cm Ø	2.0 l	169.00 €*	Item no.084-388-24-100/0	 4009209380445
28 cm Ø	3.0 l	189.00 €*	Item no.084-388-28-100/0	 4009209379982

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

24 cm Ø	2.0 l	189.00 €*	Item no.084-388-24-000/0	 4009209380452
28 cm Ø	3.0 l	219.00 €*	Item no.084-388-28-000/0	 4009209379975





Pan with Novogrill® surface

24 cm Ø	2.0 l	149.00 €*	Item no.084-378-24-100/0	 4009209380773
28 cm Ø	3.0 l	169.00 €*	Item no.084-378-28-100/0	 4009209380766



NEW


Pan

24 cm Ø	2.0 l	129.00 €*	Item no.084-478-24-100/0	 4009209402413
28 cm Ø	3.0 l	149.00 €*	Item no.084-478-28-100/0	 4009209402420





NEW

Pan with high-dome lid

28 cm Ø	3.0 l	169.00 €*	Item no.084-478-28-000/0	 4009209402437
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High-dome lid for pans and serving pans

24 cm Ø		69.99 €*	Item no.084-388-24-200/0	 4009209381398
28 cm Ø		79.99 €*	Item no.084-388-28-200/0	 4009209381404



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 192

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

Available from March 2024

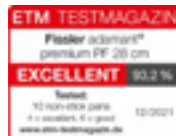
NEW	32 cm ø	4.6 l	139.00 €*	Item no. 1159-105-32-100/0	
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2-piece set

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



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	



Adamant® serving pan

Size 32 cm available from March 2024

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® wok

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

NEW	26 cm ø	3.8 l	119.00 €*	Item no. 100-800-26-100/0	
	28 cm ø	3.7 l	119.00 €*	Item no. 157-805-28-100/0	
NEW	30 cm ø	5.2 l	139.00 €*	Item no. 100-800-30-100/0	

*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



reddot winner 2022



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
Surface exterior	Grey, 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® 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.






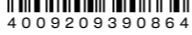
Exclusive, energy-efficient Fissler CookStar® base

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

Ceratal®




Ceratal® Comfort

20 cm ø	1.1 l	84.99 €*	Item no. 159-220-20-100/0	 4 009 209 399 64 5
24 cm ø	2.1 l	94.99 €*	Item no. 159-220-24-100/0	 4 009 209 399 08 71
26 cm ø	2.6 l	109.00 €*	Item no. 159-220-26-100/0	 4 009 209 399 65 2
28 cm ø	3.2 l	119.00 €*	Item no. 159-220-28-100/0	 4 009 209 399 08 64




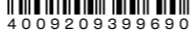


**2-piece set
Ceratal® Comfort**

		169.00 €*	Item no. 159-220-02-100/0	 4 009 209 398 13 6
Pan	24 cm ø	2.1 l		
Pan	28 cm ø	3.2 l		




Ceratal® Classic

20 cm ø	1.1 l	74.99 €*	Item no. 157-220-20-100/0	 4 009 209 399 66 9
24 cm ø	1.7 l	84.99 €*	Item no. 157-220-24-100/0	 4 009 209 399 67 6
26 cm ø	2.2 l	99.99 €*	Item no. 157-220-26-100/0	 4 009 209 399 68 3
28 cm ø	2.6 l	109.00 €*	Item no. 157-220-28-100/0	 4 009 209 399 69 0



NEW


**2-piece set
Ceratal® Classic**

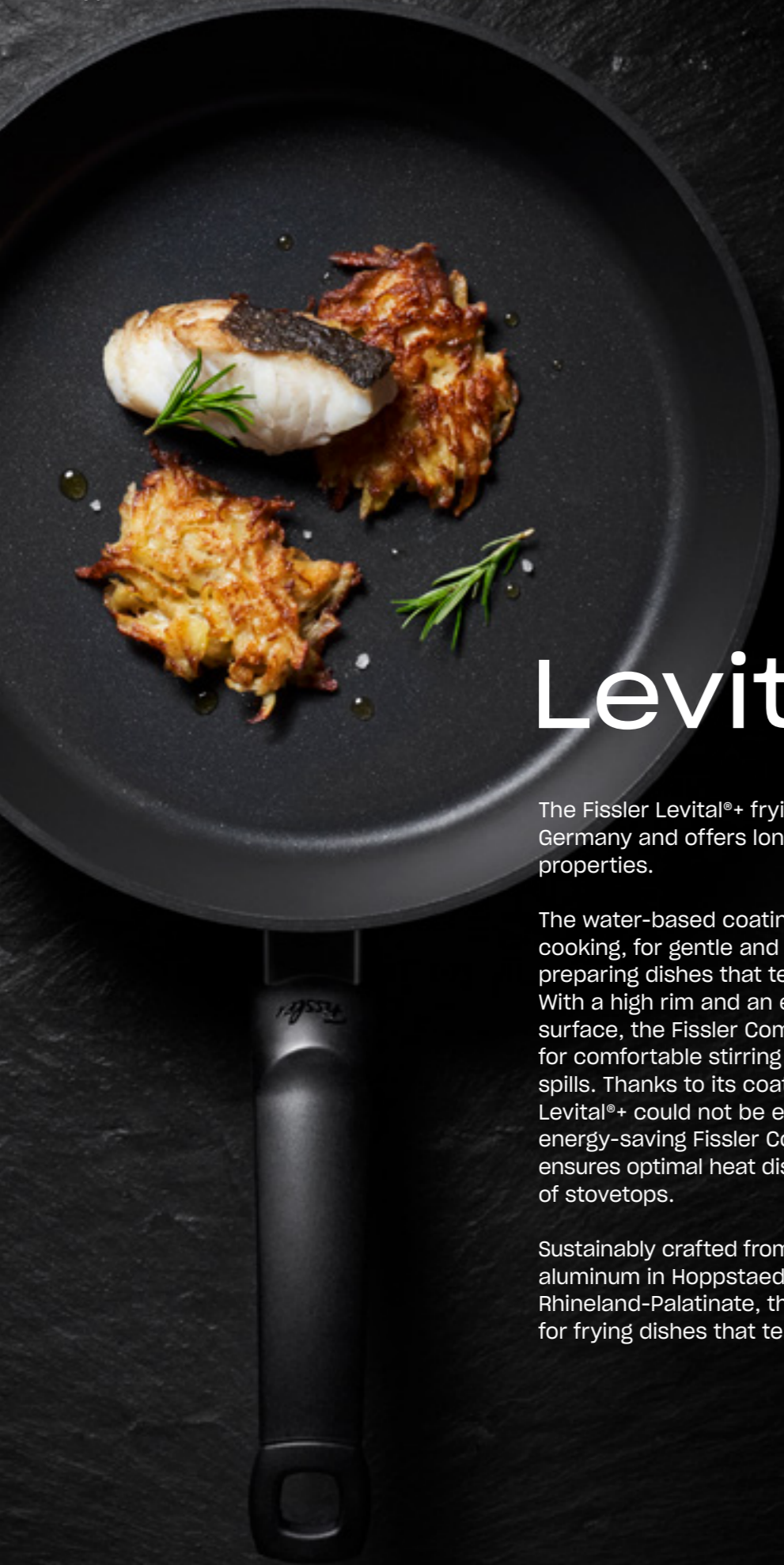
		149.00 €*	Item no. 157-220-02-100/0	 4 009 209 404 17 2
Pan	24 cm ø	1.7 l		
Pan	28 cm ø	2.6 l		



NEW

Ceratal® wok pan

28 cm ø	3.7 l	129.00 €*	Item no. 100-820-28-100/0	 4 009 209 401 97 3
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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 192

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



NEW

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 up to 90% recycled 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	Up to 90% recycled 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

NEW

Fissler Pure Collection






Serving pan 18/10 stainless steel

24 cm Ø	2.0 l	109.00 €*	Item no. 086-384-24-100/0	 4009209400402
28 cm Ø	3.0 l	129.00 €*	Item no. 086-384-28-100/0	 4009209400396



Pan

20 cm Ø	1.3 l	99.99 €*	Item no. 086-374-20-100/0	 4009209400365
24 cm Ø	2.0 l	109.00 €*	Item no. 086-374-24-100/0	 4009209400372
28 cm Ø	3.0 l	129.00 €*	Item no. 086-374-28-100/0	 4009209400389



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

109.00 €*	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®



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	



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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Cenit® Red





119.00 €*	Item no. 045-304-02-100/0	
Pan	24 cm ø	1.9 l
Pan	28 cm ø	3.1 l

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 (snack)



Häppchen (snack) pan

16 cm Ø	0.65 l	39.99 €*	Item no. 008-316-16-100/0	
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Accessories



Clippix® universal hook-in spatter shield

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

59.99 €	Item no. 120-070-00-200/0	
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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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Woks



Learn more

Woks in detail

	Stove type		Frying properties			Food			Key features							
	Suitable for all types of stovetops	Suitable for all types of stovetops, except induction	Crispy frying	Gentle frying	Special frying	E.g. meat or poultry	E.g. egg dishes or breaded fish	E.g. wok-dishes	Scratch-resistant surface	First-class non-stick properties	Novogrill® waffled rim	Pouring rim	Oven suitability	Easy to clean	Dish-washer suitability	Warranty (in years)*
Original-Profi Collection® wok	••		••		••	••		••	••		•	••		•	15	•
Original-Profi Collection® wok	••		••		••	••		••	••		•	••		•	15	•
Adamant® wok	••		•	•	••	•	•	••	••	•			•	•	5	•
Adamant® wok pan	••		•	•	••	•	•	••	••	•			•	•	5	•
Ceratal® wok pan	••		•	•	••	•	•	••		•			•	-		•
Nanjing wok	•		••		••	••		••	••		•	•	•			
Kunming wok	•		••		••	••		••	••		•	•	•			
Cenit® induction wok pan	•			•	••			•	••				•	-		
Cenit® wok		•		•	••			•	••				•	-		
Color Edition wok red / blue		•		•	••			•	••				•	•	5	•

- Very suitable
- Suitable
- Not suitable

*For detailed information on our warranties, please go to page 192

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.*



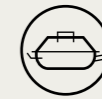
Up to 90% recycled 18/10 stainless steel

Sustainably crafted from up to 90% tough, recycled 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.

Woks



reddot winner 2022



Original-Profi Collection® wok

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



Original-Profi Collection® wok

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



Nanjing wok with glass lid and steamer inset

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



NEW

Ceratal® wok pan

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

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



Adamant® wok

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

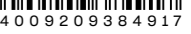


Adamant® wok pan

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

28 cm ø 3.7 l 119.00 €* Item no. 157-805-28-100/0

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



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



Color Edition wok blue

32 cm ø 6.0 l 139.00 €* Item no. 101-802-32-100/0



Color Edition wok red

32 cm ø 6.0 l 139.00 €* Item no. 101-801-32-100/0



*All prices are in Euro and are recommended retail prices of Fissler GmbH
**For detailed information on our warranties, please go to page 192



Roasters

Fissler

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



Original-Profi Collection® roaster

28 cm ø 4.8 l 269.00 €* Item no. 084-588-28-000/0  4 009 209379999


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  4 009 209343129

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

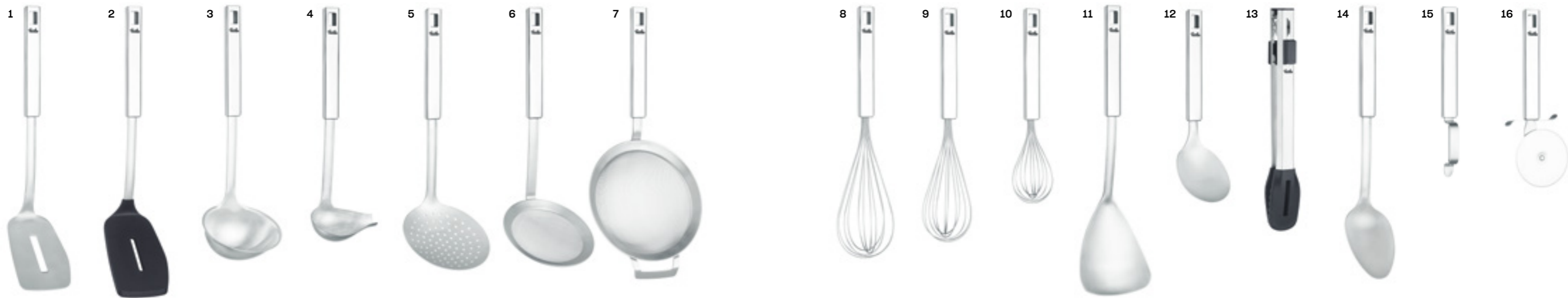
28 cm ø 6.5 l 169.00 €* Item no. 001-500-28-000/0  4 009 209378459

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 €**	9 Whisk*	24.99 €**	13 Tongs with silicone*	29.99 €**
Item no. 084-008-10-000/0		Item no. 084-008-14-000/0		20 cm Item no. 084-028-20-000/0		Item no. 084-008-40-000/0	
2 Turner with silicone*	37.99 €**	6 Mesh skimmer*	37.99 €**	10 Small whisk*	22.99 €**	14 14 Serving spoon*	29.99 €**
Item no. 084-018-10-000/0		Item no. 084-008-15-000/0		Item no. 084-028-04-000/0		Item no. 084-008-02-000/0	
3 Soup ladle*	37.99 €**	7 Sieve*	37.99 €**	11 Wokturner*	29.99 €**	15 Swivel peeler*	22.99 €**
Item no. 084-008-08-000/0		16 cm ø Item no. 084-038-16-000/0		Item no. 084-008-12-000/0		Item no. 084-028-02-000/0	
4 Sauce ladle*	37.99 €**	8 Whisk*	27.99 €**	12 Vegetable-/ rice spoon*	29.99 €**	16 Pizza cutter*	27.99 €**
Item no. 084-008-05-000/0		25 cm Item no. 084-028-25-000/0		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

Accessories & care

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



4 009 209 363 547

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.

14.99 €*

250 ml

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.

14.99 €*

250 ml



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













4 009 209 347 004

Spare parts for pots















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

Metal lid	16 cm ø	44.99 €*	Item no. 084-108-16-600/0		
	20 cm ø	54.99 €*	Item no. 084-108-20-600/0		
	24 cm ø	64.99 €*	Item no. 084-108-24-600/0		
	28 cm ø	74.99 €*	Item no. 084-108-28-600/0		
Glass lid	16 cm ø	32.99 €*	Item no. 084-109-16-600/0		
	20 cm ø	44.99 €*	Item no. 084-109-20-600/0		
	24 cm ø	54.99 €*	Item no. 084-109-24-600/0		

Original-Profi Collection® (model until September 2021)

Metal lid	16 cm ø	44.99 €*	Item no. 083-104-16-600/0		
	18 cm ø	49.99 €*	Item no. 083-104-18-600/0		
	20 cm ø	54.99 €*	Item no. 083-104-20-600/0		
	24 cm ø	59.99 €*	Item no. 083-104-24-600/0		
Glass lid	28 cm ø	74.99 €*	Item no. 083-104-28-600/0		
	16 cm ø	32.99 €*	Item no. 083-106-16-600/0		
	20 cm ø	44.99 €*	Item no. 083-106-20-600/0		
	24 cm ø	54.99 €*	Item no. 083-106-24-600/0		

Intensa®




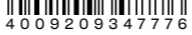
Metal lid	16 cm ø	59.99 €*	Item no. 016-118-16-600/0		
	20 cm ø	69.99 €*	Item no. 016-118-20-600/0		
	24 cm ø	79.99 €*	Item no. 016-118-24-600/0		
Casserole handle		19.99 €*	Item no. 016-156-16-630/0		
Side handle	16 cm ø	19.99 €*	Item no. 016-126-16-640/0		
	18 cm ø	19.99 €*	Item no. 016-126-18-640/0		
	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 pots

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

Glass lid	16 cm ø	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	29.99 €*	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		


Phi Collection

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



Viseo® / Venice

Glass lid	16 cm ø	18.99 €*	Item no. 083-107-16-600/0		
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Bonn

Glass lid	16 cm ø	18.99 €*	Item no. 086-112-16-600/0		
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Quadro

Glass lid	28 cm ø	44.99 €*	Item no. 059-321-28-200/0		
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Spare parts for woks

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

Wok-metal lid	30 cm ø	129.00 €*	Item no. 084-888-30-600/0		
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Pure-Profi Collection

Wok-metal lid	30 cm ø	129.00 €*	Item no. 084-812-30-600/0		
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Original-Profi Collection® (model until September 2021)

























Wok-metal lid	30 cm ø	129.00 €*	Item no. 084-823-30-600/0		
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Adamant® / Luno®

Metal lid	31 cm ø	119.00 €*	Item no. 056-806-31-600/0		
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Spare parts 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, with 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 skillet	18 cm ø	13.99 €*	Item no. 610-110-01-840/0		
	22 cm ø	13.99 €*	Item no. 610-310-02-840/0		
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		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	49.99 €*	Item no. 610-030-11-770/0		
Fastening screw for lid handle, including seal	all	8.99 €*	Item no. 600-000-00-712/0		
Pot handle for pressure cooker	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 skillet	22 cm ø	13.99 €*	Item no. 610-310-02-840/0		
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	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		

Spare parts 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 skillet	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		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























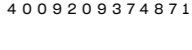















Lid handle blue	all	44.99 €	Item no. 600-000-11-770/0		
Lid handle green	all	44.99 €	Item no. 600-050-11-770/0		
Lid handle red	all	39.99 €	Item no. 600-320-11-770/0		
Fastening screw for lid handle, including seal	all	8.99 €	Item no. 600-000-00-712/0		
Pot handle for pressure cooker	22 cm ø	24.99 €	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 skillet	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 skillet 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 valve blue incl. silicone membrane, o-ring, valve base seal and screw	all	24.99 €	Item no. 600-000-00-700/0		
Cooking valve green incl. silicone membrane, o-ring, valve base seal and screw	all	24.99 €	Item no. 600-050-00-700/0		
Cooking valve 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		

Spare parts pressure cookers







Vitavit® Edition

Lid handle	all	64.99 €	Item no. 630-000-00-770/0	 4 009209322704	
Fastening screw for lid handle, including seal	all	8.99 €	Item no. 600-000-00-712/0	 4 009209307640	
Pot handle for pressure cooker	22 cm ø	14.99 €	Item no. 630-300-04-850/0	 4 009209322759	
Side handle for pressure cooker	22 cm ø	14.99 €	Item no. 630-300-04-840/0	 4 009209322797	
	26 cm ø	14.99 €	Item no. 630-700-08-840/0	 4 009209322803	
Side handle for pressure skillet	22 cm ø	14.99 €	Item no. 630-300-02-840/0	 4 009209322773	
	26 cm ø	14.99 €	Item no. 630-700-04-840/0	 4 009209322780	
Euromatic incl. o-ring	all	16.99 €	Item no. 011-631-00-750/0	 4 009209185231	
Cooking valve incl. silicone membrane & cooking valve seal, without screw nut	all	49.99 €	Item no. 610-010-00-700/0	 4 009209374871	
Screw nut for cooking valve		9.99 €	Item no. 610-000-00-734/0	 4 009209307589	
Rubber gasket	22 cm ø	27.99 €	Item no. 600-000-22-795/0	 4 009209307701	
	26 cm ø	32.99 €	Item no. 600-000-26-795/0	 4 009209307718	
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	14.99 €	Item no. 610-000-01-706/0	 4 009209307633	

Vitavit® Comfort

Lid handle	all	39.99 €	Item no. 610-000-11-770/0	 4 009209358925	
Fastening screw for lid handle, including seal	all	8.99 €	Item no. 600-000-00-712/0	 4 009209307640	
Pot handle for pressure cooker	18 cm ø	24.99 €	Item no. 610-100-02-850/0	 4 009209307374	
	22 cm ø	24.99 €	Item no. 610-300-04-850/0	 4 009209307381	
	26 cm ø	24.99 €	Item no. 610-700-08-850/0	 4 009209307398	
Side handle for pressure cooker	18 cm ø	14.99 €	Item no. 600-100-02-840/0	 4 009209307503	
	22 cm ø	14.99 €	Item no. 600-300-04-840/0	 4 009209307510	
	26 cm ø	14.99 €	Item no. 600-700-08-840/0	 4 009209307527	
Pot handle for pressure skillet	22 cm ø	24.99 €	Item no. 610-300-02-850/0	 4 009209307350	
	26 cm ø	24.99 €	Item no. 610-700-04-850/0	 4 009209307367	
Side handle for pressure skillet	22 cm ø	14.99 €	Item no. 600-300-02-840/0	 4 009209307480	
	26 cm ø	14.99 €	Item no. 600-700-04-840/0	 4 009209307497	
Euromatic incl. o-ring	all	16.99 €	Item no. 011-631-00-750/0	 4 009209185231	
Cooking valve incl. silicone membrane & cooking valve seal, without screw nut	all	49.99 €	Item no. 610-010-00-700/0	 4 009209374871	
Screw nut for cooking valve		9.99 €	Item no. 610-000-00-734/0	 4 009209307589	
Rubber gasket	18 cm ø	24.99 €	Item no. 600-000-18-795/0	 4 009209307695	
	22 cm ø	27.99 €	Item no. 600-000-22-795/0	 4 009209307701	
	26 cm ø	32.99 €	Item no. 600-000-26-795/0	 4 009209307718	
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	14.99 €	Item no. 610-000-01-706/0	 4 009209307633	

Magic Comfort Basic / Logic

Euromatic incl. o-ring	all	16.99 €	Item no. 011-631-00-750/0	 4 009209185231	
Set of seals: Silicone membrane, cooking valve seal, valve base seal	all	13.99 €	Item no. 600-000-01-706/0	 4 009209322643	
Rubber gasket	22 cm ø	27.99 €	Item no. 038-667-00-205/0	 4 009209100654	
	26 cm ø	32.99 €	Item no. 038-687-00-205/0	 4 009209123394	

Warranty and guarantee

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

Legal warranty

The customer is entitled to the usual statutory warranty rights.

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

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

The same applies to spare parts and accessories.

Manufacturer's warranty

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

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

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

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

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

Service:

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

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

General Terms & Conditions

1. Scope of application

1.1. Deliveries and services are governed exclusively by the following terms and conditions. Any divergent, conflicting or supplementary terms and conditions of the ordering customer do not become part of the contract, even where there is knowledge of such terms and conditions, unless their validity is expressly consented to in writing. Our terms and conditions apply even if we made unconditional delivery to the ordering customer where we have knowledge of terms and conditions of the ordering customer that conflict with or differ from our terms and conditions.

1.2. Our terms and conditions apply only in respect of businesspersons within the meaning of § 310 (I) of the German Civil Code (BGB). They also apply to all future transactions with the ordering customer, provided that they are a similar type of transaction.

1.3. Our offers are non-binding and become binding only upon written confirmation from the supplier or once delivery has been made.

2. Prices and Payment

2.1. Unless otherwise agreed in writing, our prices are ex works, exclusive of packaging and plus VAT at the currently applicable rate. Packaging is charged at cost and shown separately on the invoice. Deliveries are made at the prices that are valid on the date on which the contract is concluded.

2.2. Unless otherwise agreed in writing, invoices for deliveries of goods are payable with a 2% discount within 15 days provided that the ordering customer is not in default as regards payment of receivables or net within 30 days of the invoice date. In principle, invoices for other services are payable net without any discount. Cheques are deemed payment only after they have been honored.

2.3. Default interest is charged at 9 percentage points above the respective base interest rate per annum. We reserve the right to claim greater compensation for loss incurred because of late payment.

2.4. If, after the acceptance of an order, there are legitimate reasons to doubt the ordering customer's ability to pay, we may choose whether to demand cash payment for all outstanding receivables or to demand the provisions of collateral before delivery. If the ordering customer does not comply with this demand, we may demand the return of the goods subject to reservation of ownership and rescind the contract.

2.5. The ordering customer will be entitled to set off payment against counterclaims only if the ordering customer's counterclaims have been established with final and binding effect by a court, are undisputed or have been acknowledged by us.

3. Transfer of Risk on Shipment

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

4. Delivery Period

4.1. The commencement of the delivery period specified by us is subject to the clarification of all technical questions and to the ordering customer fulfilling its obligations duly and on time. We reserve the right to assert the defence of non-performance of contract. If the ordering customer delays the acceptance of the goods or culpably breaches other obligations to cooperate with us, we are entitled to demand compensation for any damage that we may suffer as a result, including any additional expenses. We reserve the right to assert more extensive claims.

4.2. Force majeure will exempt us from our obligation to deliver. Circumstances that make it unreasonably difficult or impossible for us to deliver at no fault of our own will be deemed equivalent to force majeure regardless of whether such circumstances concern us or our subcontractors.

4.3. Partial deliveries are permitted unless the ordering customer cannot reasonably be expected to accept them.

5. Warranties and Report of Defects, Liability

5.1. The assertion of warranty rights by the ordering customer requires that the ordering customer has duly met its obligations under § 377 of the German Commercial Code (HGB) with regard to inspecting goods and reporting defects. Obvious defects must be reported in writing without delay, but within 14 days after receipt of the goods at the latest, and concealed defects must be reported in writing without delay after they are identified; otherwise, the goods will be deemed to have been accepted. Any transport damage must be reported immediately to the freight forwarder.

5.2. Should – despite all due care having been given – the delivered goods have a defect that was already present at the time the risk was transferred, we will at our discretion repair the goods or deliver replacement goods, provided that the defects were reported in due time. We must always be given an opportunity to correct deficiencies (subsequent remedy) within a reasonable period.

5.3. With regard to the quality/properties of the goods, as a rule, only our product description will be deemed to have been agreed on. Public statements, commendations or advertising do not constitute proper information on the quality/properties of the goods.

5.4. Claims of the ordering customer in respect of expenditures incurred in connection with subsequent remedy, including without limitation transport, in-transit, labour and material costs, are excluded where the expenditures are higher because the goods delivered by us were subsequently moved to a location other than the ordering customer's establishment, unless such transportation is in accordance with their designated use.

5.5. In the event of a simple negligent breach of a material contractual duty (including the duty to deliver defect-free goods), that is a duty the due fulfilment of which the ordering customer relies on and may rely on to achieve the contractual purpose, our liability is limited to the typically occurring, foreseeable damage. Any further liability is excluded. This does not apply if a defect caused by simple negligence results in injury to life body or health. This will have no effect on liability under the German Product Liability Act (Produkthaftungsgesetz).

6. Reservation of Ownership

6.1. Irrespective of any treatment or processing, the goods supplied remain our property until all receivables under the business relationship have been settled. The inclusion of individual receivables in an open account or the striking and acknowledging of a balance does not affect the reservation of ownership. Payment is deemed to have been rendered when it has been received by us. The ordering customer is entitled to sell the reserved goods subject to reservation of ownership in the ordinary course of business; the ordering customer is not permitted to pledge the goods or assign them by way of security. The ordering customer must secure our rights in all cases where the goods subject to reservation of ownership are resold on a credit basis. The goods may not be sold after payments have been suspended or an application for insolvency has been filed. The ordering customer's receivables resulting from the resale of goods subject to reservation of ownership are hereby assigned to us until all of its claims have been satisfied; we accept this assignment. Where the ordering customer and its customers conduct business on an open account basis, the respective balance is deemed to have been assigned to us in advance. The ordering customer may collect accounts receivable that have been assigned to us unless the ordering customer is in default of payment or has suspended payments or an application to open insolvency proceedings has been filed.

6.2. The ordering customer must provide us with all information and documents that we need to assert our rights towards the party that has purchased from the ordering customer without delay if requested to do so.

6.3. We must be informed without delay of any enforcement measures by third parties regarding the goods subject to reservation of ownership or the accounts receivable assigned in advance; all necessary documents must be handed over.

7. Place of Performance and Place of Jurisdiction

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

8. Final provisions

8.1. If individual provisions of the present terms and conditions or of the delivery transaction are or become invalid, this does not affect the validity of the remaining provisions. An invalid provision will be deemed replaced by a valid provision that reflects as closely as possible the economic intent of the invalid provision.

8.2. This Agreement and the entire legal relations between the parties are governed by the laws of the Federal Republic of Germany, excluding the United Nations Convention on Contracts for the International Sale of Goods.

Subject to errors and changes.

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Date 01.02.2021

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