Perfect every time.

As one of the most prestigious brands that share the “Made in Germany” hallmark of excellence, Fissler enjoys a worldwide reputation as a manufacturer of the very finest cookware. In line with its brand claim “Perfect every time” and with its long history and tradition, Fissler appeals to anyone who truly enjoys cooking. Whether you are preparing for an evening with friends or want to surprise your family with a new dish – the experience itself is important with the simmering, sautéing, stirring and seasoning of yet another great meal. For all of these special moments, Fissler has the right cooking tools for anyone who is passionate about cooking.

Our broad spectrum of products and designs is so extensive that they are certain to satisfy the needs and tastes of each and every cook – from beginner to professional, from home cook to hobby chef, we offer the right cookware for all of your culinary needs.

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If pots could speak, Fissler pots would have quite a lot to say. They would tell us about the era of the “goulash cannon” around the turn of the last century and about the first aluminum pots for the electric stove – a sensation in the 1920’s. They would certainly talk about Fissler’s inventions of the first stay-cool handles, all-stove base, pressure skillet and ingenious application of space technology – which resulted in the first nonstick coating for pans. These are just a few examples taken from the long list of Fissler traditions. They demonstrate the broad range of important inventions and developments which turned what was a small plumbing shop in 1845 into one of the world’s leading and most important cookware manufacturers. One thing is certain – today, each and every pot represents more than 170 years of experience, quality and innovation. Every single Fissler product proves – each and every day – that with it, cooking is more energy-efficient, healthy and delicious.

Quality
Each Fissler product is made from the highest quality materials, including German 18/10 hygienic stainless steel and is subject to a certified quality control system. These materials, coupled with Germany precision engineering and unique features, ensure that Fissler products offer a lifetime of satisfaction.

Innovation
Fissler is renowned for setting standards and launching new cooking trends. Countless international partners, registered designs and awards demonstrate the company’s impressive performance. Fissler’s innovations have revolutionized the world of cooking.
The right tools for every cook.

We all have our own, individual approach to cooking but in the end, the objective remains the same: enjoy the experience of cooking itself and then savor the results. This demands high quality ingredients – both in terms of food and also the cooking “tools” that are utilized in the process. Fissler recognizes that there are individual cooking styles and strives to provide the right tools for every cook. Fissler is the perfect cooking equipment for every cook worldwide who values uncompromising quality, attractive design and superior features.
A mini guide to pots.

People who care about quality also care about food and how it is prepared. This means not only using the best possible ingredients but also superior-quality cookware so that the results will be outstanding too. Fissler pots are made to last a lifetime. They are unrivalled in appearance, durability and features.

For the perfect pot, the pot body, base, lid, and handle make all the difference.

Pot body:
It is essential for a good pot to be heavy and durable. The thickness of the walls and the height of the pot distinguish a cheap pot from a superior one.

Base:
A thick base with an enclosed aluminum core ensures optimal heat absorption, distribution and retention. The pot base must always lie perfectly flat on the burner; to save time and energy when cooking.

The flour test:
If the base of a pot does not distribute heat properly, then flour will not brown evenly and will even burn in certain spots. By contrast, the flour in the Fissler pot (on the right) is evenly browned from the center to the edge. Even heat distribution is particularly important when making sauces or puddings.

A cross-section of the base reveals the true quality. The Fissler pot has an evenly thick base with no air pockets.

For all Fissler stainless steel pots, layers of the base are bonded by an impact of 1500 tons creating one single piece.

With Fissler’s stainless steel pots, hot spots will not form on the base of the pot.

Lid:
It is important for a lid to close tightly. This keeps the moisture and heat in the pot, protecting flavors and nutrients while conserving energy.

The tightly closing lid keeps heat and liquid in the pot — for energy-efficient cooking.

Some lids – like those of the Fissler original-profi collection® – are concave, that is, arched toward the inside. When the rising steam collects on the inside of the lid, it condenses and drips right back into the pot and onto the food, making it even tastier and juicier.

The large handles are easy to grasp and do not become hot on the stove top.

An extra thick base with an aluminum core ensures optimal heat distribution and retention.

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An extra thick base with an aluminum core ensures optimal heat distribution and retention.

Handles:
No matter if the handles are made of stainless steel or plastic, it is important for them to be firmly attached to the pot body and be comfortable to grasp.

Stainless steel handles are oven and dish-washer safe.

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Stainless steel handles are oven and dish-washer safe.

Glass lids let you keep an eye on your food as it cooks.

The heat shield keeps our stay-cool handles from becoming hot while in use.

Plastic handles stay cool and can be used in the oven up to a maximum of 175°F (80°C), ideal for oven cooking at low temperatures.
Cooking with the pros.

Originally developed by professionals for professionals, the Fissler original-profi collection® is the perfect cooking equipment for everyone who values uncompromising quality, attractive design and superior functionality. It is a design classic that is "Made in Germany" from hygienic 18/10 stainless steel which makes it extremely durable cookware. The matte finished surface resists water spots, staining and scratching. All items are oven and dishwasher safe.

The large, comfortable stay-cool metal handles are easy to grasp and do not get hot during normal use on a stove.

The tightly closing lid is ideal for energy-saving cooking. It keeps the heat in the pot and ensures that all the flavor of the food gets sealed in.

The integrated measuring scale is practical for measuring liquids and makes an additional measuring cup redundant.

The special condensate-plus curvature in the lid lets the condensation drip from the center of the lid right onto the food, making it tastier and juicier. In addition, ice cubes placed on the center of the lid accelerate the condensation process to create even juicier meals.

The extra wide rim ensures easy and safe pouring of sauces or soups — without dripping.

The energy-saving cookstar all-stove base can be used on all stoves, even induction, and ensures optimal heat absorption, distribution and retention.
A true professional – catering to all needs.

From individual pots in all sizes to pans and roasters and woks – the Fissler original-profi collection® offers a wide-ranging assortment of products that satisfy the most demanding culinary requirements.

10-piece set
8" Fry Pan, 9.5" Fry Pan, 3.2qt Sauté Pan w/ lid, 7.6qt Stock Pot w/ lid, 2.7qt Saucepan w/ lid, 1.5qt Saucepan w/ lid
Art. No. FISS-08475310009

7-piece set
9.5" Fry Pan, 3.2qt Sauté Pan w/ lid, 9.6qt Stock Pot w/ lid, 1.5qt Saucepan w/ lid
Art. No. FISS-08475307009

5-piece set
8" Fry Pan, 3.2qt Sauté Pan w/ lid, 1.5qt Saucepan w/ lid
Art. No. FISS-08475305009

Oven safe up to 425°F (220°C), high-quality glass lid for energy efficient, full-view cooking without any loss of flavor.

9-piece set with glass lid
2.1qt stock pot w/ lid, 4.1qt stock pot w/ lid, 6.7qt stock pot w/ lid, 2.7qt casserole w/ lid, 1.5qt saucepan
Art. No. FISS-08413605000

Conical pan
Perfect for thickening sauces or tossing and sautéing vegetables.
1qt, 16cm
Art. No. FISS-08414316000
1.8qt, 20cm
Art. No. FISS-08414320000

Stock pot
8.5qt, 24cm
Art. No. FISS-08412300000
10.9qt, 28cm
Art. No. FISS-08412328000

High stock pot (not shown)
9.6qt, 24cm
Art. No. FISS-08411324000
14.8qt, 28cm
Art. No. FISS-08411328000

Casserole
3.9qt, 24cm
Art. No. FISS-08413324000
4.9qt, 24cm
Art. No. FISS-08413324000

Sauté Pan
3.2qt, 24cm
Art. No. FISS-08475324000
5qt, 28cm
Art. No. FISS-08475328000

Saucepan
1.5qt, 16cm
Art. No. FISS-08415316000
2.7qt, 20cm
Art. No. FISS-08415320000

Oven safe up to 425°F (220°C), high-quality glass lids for energy efficient, full-view cooking without any loss of flavor.
18/10 stainless steel pan
Ideal for high-temperature frying. With stainless steel stay-cool handle.
8" 20cm Art. No. FISS-08436820100
9.5" 24cm Art. No. FISS-08436824100
11" 28cm Art. No. FISS-08436832100

Serving pan 18/10 stainless steel
Ideal for high-temperature frying and serving.
8" 20cm Art. No. FISS-08436820100
10.5" 26cm Art. No. FISS-08436826100
11" 28cm Art. No. FISS-08436832100

High-dome lid
For use with stainless steel pots and pans.
9.5" 24cm Art. No. FISS-08536224100
11" 28cm Art. No. FISS-08536232100
12.5" 32cm Art. No. FISS-08536240100

11" Round roaster with high-dome lid
Enough space for larger roasts.
6.3qt 20cm Art. No. FISS-08572010001

Multi purpose steamer set
9.25" high.
4.9qt, 16cm Art. No. FISS-08410316002

Multi Purpose Pasta Pot and Steamer Set
Ideal for cooking pasta or steaming vegetables, with 3.7 quart steamer insert
6.3qt, 20cm Art. No. FISS-0841032000

Pot steamer inset
For gentle steaming of fish or vegetables.
8" 20cm Art. No. FISS-08535320000
9.5" 24cm Art. No. FISS-08535324000
11" 28cm Art. No. FISS-08535332000

Wok with glass lid
With novogrill frying surface for low-fat frying and practical draining rack. Oven safe up to 350°F (180°C).
13.8" 35cm Art. No. FISS-08482635000

original-profi collection® wok with handle
Ideal for Asian style cooking. The smooth, satin finish on the frying surface is complimented with a metal lid that features the condensate-plus curvature, retaining moisture, nutrients and flavor.
12" 30cm Art. No. FISS-08436330000

Weck steamer inset
13.8" 35cm Art. No. FISS-08446335100

Weck with glass lid
With novogrill frying surface for low-fat frying and practical draining rack. Oven safe up to 350°F (180°C).
13.8" 35cm Art. No. FISS-08482335000
My favorite, my taste, my choice.
A short panology.

For perfect frying, it is best to purchase two pans: First, a “crispy” pan for fast frying of foods such as steaks and poultry at high temperatures; Second, a nonstick coated “protect” pan for easy, gentle frying of all foods that have a tendency to stick such as fish or eggs.

And for your other frying needs, Fissler offers a broad assortment of specialty pans.

Frying right. Simply right.

The right pan for every dish.

Swift searing

For quick browning or searing of foods such as meat or poultry, a pan that withstands high temperatures is essential.

Made of premium quality, 18/10 stainless steel, Fissler “crispy” steelux pans can be heated to very high temperatures without warping and are perfectly balanced and level on the stove. Even heat distribution results in meat that is perfectly crispy on the outside and deliciously tender on the inside. Ideal for steak, poultry, duck breast, shashlik and the like.

Pay attention to the details.

A good pan starts with the right material for the task at hand. A great pan pays attention to the details and features that optimize your cooking performance.

Important details to consider when purchasing a pan!

- An extra thick base allows the pan to sit flat and ensures optimal heat absorption, distribution and retention.
- An integrated measuring scale is very practical for measuring liquids and eliminates the need for an additional measuring cup.
- The premium glass lid or the clippix splatter shield can be hooked onto the safety handle of the pan.
- A pouring rim on the pan allows for precise and drip-free pouring.
- The ergonomic safety handle fits perfectly in your hand and the innovative shape of the heat shield protects your hand from the heat of the pan.
- A good pan should have a hanging eyelet for efficient storage in the kitchen.

Whether it is a juicy steak, crispy fried potatoes, or a fluffy omelet – perfect results are easy to achieve with the right pan.

Gentle frying

Light, gentle frying of foods that tend to stick such as eggs, fish or pasta, is best done in a nonstick coated “protect” pan. Fissler protect pans allow gentle frying without sticking.

Specialty pans

Specialty pans complete your cooking equipment. For example, the wok pan is great for preparing Asian dishes.
The right pan for every purpose.

A “crispy” pan is perfect for fast frying at high temperatures – meat or poultry, for example.

A nonstick coated “protect” pan is ideal for light, gentle frying and for all foods that tend to stick – eggs and fish, for example.

The right nonstick coating for every task

Protectal-plus nonstick coating – This premium coating provides the best possible nonstick effect and enables frying with a minimal use of oil. The protectal-plus nonstick coating is extremely durable, abrasion-resistant, and very easy to clean. Guaranteed PFOA-free.

Fissler – The pan specialist.

Fissler pans stand out from the rest because of their high quality and outstanding performance – producing the best possible cooking results. With their numerous innovative features, these pans offer the ideal solution for any task at hand, in line with the Fissler motto: “Frying right. Simply right.”

The Ultimate Frying System.
Fissler nonstick coated pans are ideal for easy and gentle frying of foods that tend to stick such as eggs, pasta or fish.
°SensoRed® – Frying finally made simple.

°SensoRed® is an exciting new innovation in frying pans. It utilizes a thermo-sensitive nonstick coating to let you know when the right frying temperature has been reached.

When heated to the optimal frying temperature, the entire surface of the °SensoRed® pan changes to the color of the speckles in the nonstick coating. This is your visual indication that it is now the ideal time to cook your food.

The °SensoRed® innovation ensures that food is never placed in a pan which is too cold or too hot. With its outstanding nonstick properties, °SensoRed® provides an easy way to achieve ideally fried food and perfect results.

° SensoRed®
With induction-compatible cookstar all-stove base, durable thermo-sensitive nonstick coating and ergonomic comfort handle.

8”, 20cm
Art. No. FISS-15780320100

9.5”, 24cm
Art. No. FISS-15730324100

11”, 28cm
Art. No. FISS-15730328100

°SensoRed® wok pan
With special wok shape for easy stir-frying, induction-compatible cookstar all-stove base, durable thermo-sensitive nonstick coating and ergonomic comfort handle.

11”, 28cm
Art. No. FISS-15750280100
Specialty Cooking
Slow Food Fast
Cooking with a pressure cooker means minimum work and maximum advantage.

**Advantage 1: Saving time!**

Cooking with a pressure cooker or a pressure skillet takes much less time than conventional cooking. This is because the high pressure that builds up in the tightly closed pressure cooker raises the boiling point of water. So you can cook at high temperatures of 230 to 240°F (110 to 116°C) – ideal for reducing the cooking time by as much as 70 percent!

![Comparison of cooking times between conventional pots and Fissler's vitavit® pressure cookers](image)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Cooking time Fissler vitavit® (min.)</th>
<th>Cooking time conventional pot (min.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>carrots</td>
<td>4-6</td>
<td>10-15</td>
</tr>
<tr>
<td>pumpkin</td>
<td>5-7</td>
<td>15-20</td>
</tr>
<tr>
<td>Brussels sprout</td>
<td>2-3</td>
<td>5-10</td>
</tr>
<tr>
<td>lentil soup</td>
<td>6-8</td>
<td>15-25</td>
</tr>
<tr>
<td>brown rice</td>
<td>7-9</td>
<td>15-25</td>
</tr>
<tr>
<td>boiled potatoes</td>
<td>4-6</td>
<td>10-15</td>
</tr>
<tr>
<td>vegetable stew</td>
<td>4-6</td>
<td>10-15</td>
</tr>
<tr>
<td>beef brisket</td>
<td>30-40</td>
<td>60-90</td>
</tr>
<tr>
<td>goulash</td>
<td>20-25</td>
<td>60-90</td>
</tr>
</tbody>
</table>

**Advantage 3: Intense flavor!**

Since pressure cooking means shorter cooking times and the removal of oxygen, the original flavor of the foods and their natural color are preserved to a much greater extent than with conventional cooking. You can see and taste the difference!

**Advantage 4: Saving energy!**

Pressure cookers use energy much more efficiently than conventional pots. As a result of the shortened cooking times, energy consumption can easily be reduced by as much as 50 percent.

**A special bonus: Pressureless steaming**

The Fissler vitavit® edition and the vitavit® premium come with an additional steaming setting for extra gentle cooking. It works without pressure – and makes a separate steamer redundant.
For those who look for exceptional equipment in their kitchen, Fissler vitavit® edition design is the perfect pressure cooker. Its unique design and outstanding features make the top model of the Fissler vitavit® family ideal for the modern kitchen.

A class of its own.

Positioning aid: For easy and accurate positioning of the lid.

Cooking settings: For the gentle and speed settings.

Pressure control system: Makes it easy to manage the pressure cooking process.

Locking indicator: Allows you to see and hear when the pressure cooker is firmly locked.

Depressurizing: Releases the pressure easily and safely.

Steam without pressure: For extremely gentle cooking without pressure. An additional feature that eliminates the need for a separate steamer.

Removable handle: For easy cleaning.

The energy saving cookstar all-stove base can be used on all stoves, even induction, and ensures optimal heat absorption, distribution and retention.

Healthy cooking – fast and stylish.
Modern cooking: convenient, quick and chic.

Outstanding design, superior “Made in Germany” quality, and unique, consumer relevant features. The Fissler vitavit® edition design provides you with the greatest possible convenience in pressure cooking.

4.8qt pressure cooker
With perforated insert and tripod.
4.8qt, 22cm
Art. No. FISS-630904159

8.5qt pressure cooker
With perforated insert and tripod.
8.5qt, 26cm
Art. No. FISS-630900859

6 piece large pressure cooker set
8.5qt and 4.2qt with pressure lid, glass lid, perforated insert and tripod (26cm)
Art. No. FISS-63070111969

6 piece medium pressure cooker set
6.4qt and 2.7qt with pressure lid, glass lid, perforated insert and tripod (22cm)
Art. No. FISS-63030112969

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Healthy cooking – innovative features and easy to use.

**Intelligent cooking.**

With vitavit® premium, Fissler has made pressure cooking faster and easier than ever before. Numerous innovative and unique features ensure a cooking experience that is not only efficient, but saves energy and costs.

- **Positioning aid:** For easy and accurate positioning of the lid.
- **Cooking settings:** For gentle and speed settings.
- **Pressure control system:** Makes it easy to manage the pressure cooking process.
- **Locking indicator:** Allows you to see and hear when the pressure cooker is firmly locked.
- **Depressurizing:** Releases the pressure easily and safely.
- **Steam without pressure:** For extremely gentle cooking without pressure. An additional feature that eliminates the need for a separate steamer.
- **Removable handle:** For easy cleaning.
- **Reach-through handle:** Ensures a safe and secure grip.
- **The energy saving Cookstar all-stove base** can be used on all stoves, even induction, and ensures optimal heat absorption, distribution and retention.

**vitavit® premium**

Healthy cooking – innovative features and easy to use.
The exclusive features of the Fissler vitavit® premium make it a truly superior pressure cooker – both in appearance and function. Its design ensures unmatched pressure cooking and even more – pressureless steaming.

**Fissler vitavit® premium line: Pressure cooking and beyond.**

Fissler accessories make your pressure cooker even more versatile. Whether you are using it for multi-level pressure cooking, steaming, deep-frying or defrosting, or as a conventional pot – take advantage of the endless versatility of your Fissler pressure cooker.

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**Clever: Fissler pressure cooker accessories.**

Fissler accessories make your pressure cooker even more versatile. Whether you are using it for multi-level pressure cooking, steaming, deep-frying or defrosting, or as a conventional pot – take advantage of the endless versatility of your Fissler pressure cooker.

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### Pressure cooker

- **With perforated insert and tripod:**
  - 4.8qt, 22cm // Art. No. FISS-62030004059
  - 6.4qt, 22cm // Art. No. FISS-62030006059
  - 8.5qt, 26cm // Art. No. FISS-62070008059
  - 10.6qt, 26cm // Art. No. FISS-62070010059

### Pressure skillet

- **2.75 qt, 22cm**: Art. No. FISS-61030102009

### Insert with tripod

- **For gently steaming delicate foods.**
  - 22 cm // Art. No. FISS-61030000800
  - 26 cm // Art. No. FISS-61070000800

### Deep-frying basket

- **Transforms your pressure skillet into a deep-fryer – for even more variety in preparing meals quickly.**
  - 4.2 qt, 26 cm // Art. No. FISS-02265604600

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### 6 piece large pressure cooker set

- 8.5qt and 4.2qt with pressure lid, glass lid, perforated insert and tripod (26cm) // Art. No. FISS-62070111069

### 6 piece medium pressure cooker set

- 6.4qt and 2.75qt with pressure lid, glass lid, perforated insert and tripod (22cm) // Art. No. FISS-62030112069

### 6 piece pressure skillet set

- 2.75qt pressure skillet, pressure lid, glass lid and wire basket (26cm) // Art. No. FISS-62070104099

### 4 piece pressure skillet set

- 4.2qt pressure skillet, pressure lid, glass lid and wire basket (26cm) // Art. No. FISS-62070104099

### 4 piece large pressure skillet set

- 8.5qt and 4.2qt pressure skillet, pressure lid, glass lid and wire basket (26cm) // Art. No. FISS-62070104099

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**Additional glass lid**

- With an additional lid, all of the Fissler pressure cookers can also be used as conventional pots. 26 cm. // Art. No. FISS-60070006788

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**Deep-frying basket**

- Transforms your pressure skillet into a deep-fryer – for even more variety in preparing meals quickly. 4.2 qt, 26 cm. // Art. No. FISS-02265604600
vitaquick® is the base model in the Fissler pressure cooker range. With its attractive design and ingenious features, vitaquick® is a great option for individuals that are new to pressure cooking.

Positioning aid: For easy and accurate positioning of the lid.

Locking status: Allows you to see and hear when the pressure cooker is firmly locked.

Large indicator: With two markings to indicate gentle and speed settings.

Removable handle: For easy cleaning.

The energy saving cookstar all-stove can be used on all stoves, even induction, and ensures optimal heat absorption, distribution and retention.

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Large indicator: With two markings to indicate gentle and speed settings.

Removable handle: For easy cleaning.

The energy saving cookstar all-stove can be used on all stoves, even induction, and ensures optimal heat absorption, distribution and retention.
Fissler vitaquick® is so versatile that almost anything can be cooked in it – gently prepared vegetables, stewed meat, or aromatic rice. The vitaquick® pressure cooker is also very popular for preparing baby food and is induction stove compatible.

**Pressure cooker**

- **With perforated insert and tripod:**
  - 4.8qt, 22cm
    - Art. No.: FISS-60030004079
  - 6.4qt, 22cm
    - Art. No.: FISS-60030006079
  - 8.5qt, 26cm
    - Art. No.: FISS-60070008079
  - 10.6qt, 26cm
    - Art. No.: FISS-60070010079

- **Pressure skillet**
  - 2.7qt, 22cm
    - Art. No.: FISS-60030002009

- **6 piece large pressure cooker set**
  - 8.5qt and 4.2qt with pressure lid, glass lid, perforated insert and tripod (26cm)
    - Art. No.: FISS-45379011099

- **6 piece medium pressure cooker set**
  - 6.4qt and 2.7qt with pressure lid, glass lid, perforated insert and tripod (22cm)
    - Art. No.: FISS-45379012099

- **4-piece pressure cooker skillet set**
  - 4.2qt skillet, pressure lid, glass lid and wire basket (26cm)
    - Art. No.: FISS-60070104099
Specialty Cooking
Asian Cuisine
Asian style cookware for creating your Far East delights.

Whether you enjoy exotic cuisines or simply want to use a cooking method that is gentle and healthy – cooking in a Fissler wok is always a very special experience. The outstanding quality of the material and workmanship sets the stage for creating your favorite Far Eastern delicacies.
For roasting meat or poultry, for steaming fish, or for delicious casseroles, Fissler roasters can be used to prepare an incredibly large variety of delicious dishes. There are Fissler roasters for any use and in various shapes and sizes.

Juicy roasts prepared with love.

Roasters

Aromatic cooking.
Keep in touch with Fissler worldwide!

Modern cooking trends, valuable tips, delicious recipe ideas, and exciting cooking events. You will find all of this – and more – on our Fissler websites. Just click and discover the huge range of online topics being of interest to cooks and connoisseurs alike. In the Fissler online service portal, you will also find plenty of information on the use and care of Fissler products, as well as sources for replacement parts.

www.fissler.com
www.fisslerusa.com

Your specialty retailer: