



*Fissler*

Catalog 2017–2018





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.

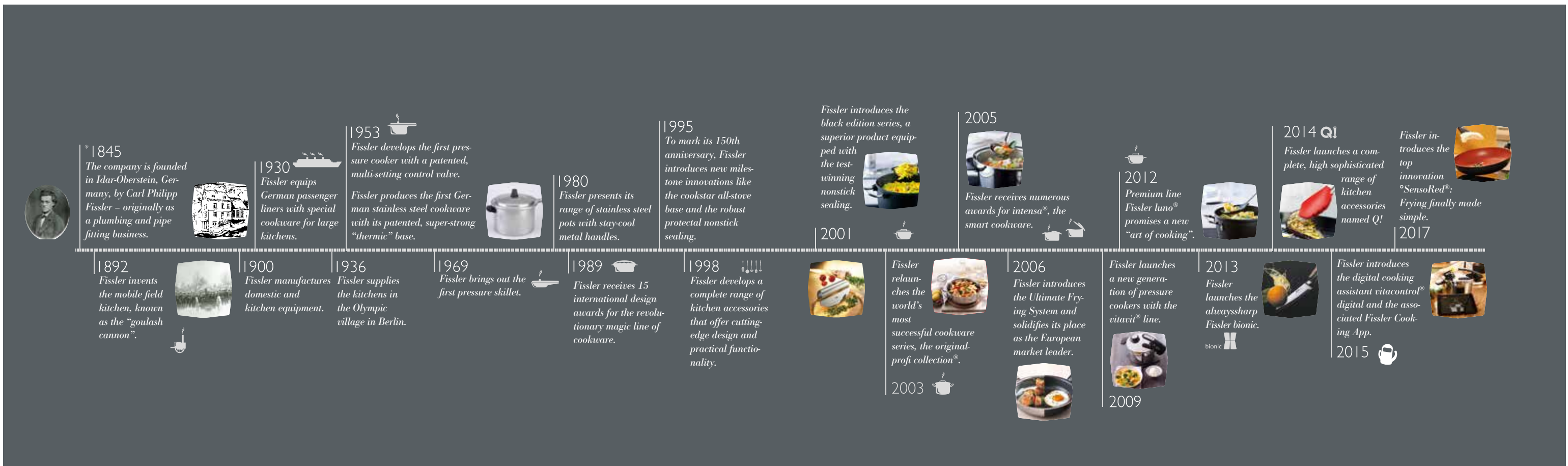


Contents

Perfect every time.	2
Ahead of its time for 170 years.	5
The right tools for every cook.	6
<b>Cooking – Stove Top Heroes</b>	<b>7</b>
A mini guide to pots.	8
original-profi collection®	10
<b>My favorite, my taste, my choice</b>	<b>17</b>
A short panology.	18
crispy	22
protect	23
Clever accessories for frying	23
°SensoRed®	24
<b>Specialty Cooking – Slow Food Fast</b>	<b>26</b>
The principle of pressure cooking.	28
vitavit® edition design	30
vitavit® premium	34
Clever: Fissler pressure cooker accessories	37
vitaquick®	38
<b>Specialty Cooking – Asian Cuisine</b>	<b>42</b>
Woks	44
<b>Specialty Cooking – Home-Style Food</b>	<b>46</b>
Roasters	48
Keep in touch with Fissler worldwide.	51







## Ahead of its time for more than 170 years.

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.



#### FOR ADDITIONAL INFORMATION:

[www.red-dot.de](http://www.red-dot.de)  
[www.ifdesign.de](http://www.ifdesign.de)  
[www.german-design-council.de](http://www.german-design-council.de)  
[www.kuecheninnovationspreis.de](http://www.kuecheninnovationspreis.de)





## *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.



## *Cooking Stove Top Heroes*





## 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.



## Pay attention to the details.

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

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

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

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

A good pot is characterized by its heavy, durable material. Stainless steel is especially hygienic, easy to clean, and dishwasher safe.

## 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.



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

### 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.



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

### 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.



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.



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.



Flat stainless steel lids, can also be used to turn pancakes.

### 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.



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.

Stainless steel handles are oven and dishwasher safe.



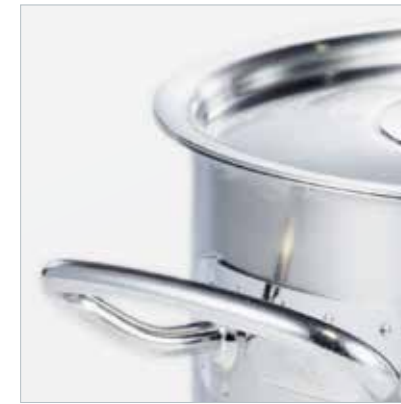
Plastic handles stay cool and can be used in the oven up to a maximum of 175°F (80°C), ideal for oven cooking at low temperatures.





## 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.



★★★★★

**original-profi collection®**

High-quality. Versatile. Impeccable.



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, 9.6qt 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 lids 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



**Stock pot**  
6.7qt, 24cm  
10.9qt, 28cm

Art. No. FISS-08412324000

Art. No. FISS-08412328000



**Casserole**  
4.9qt, 24cm

Art. No. FISS-08413324000



**Sauté Pan**  
3.2qt, 24cm  
5qt, 28cm

Art. No. FISS-08475324000

Art. No. FISS-08475328000

**High stock pot (not shown)**  
9.6qt, 24cm  
14.8qt, 28cm

Art. No. FISS-08411324000

Art. No. FISS-08411328000



**Conical pan**  
Perfect for thickening sauces or tossing and sautéing vegetables.  
1qt, 16cm  
1.8qt, 20cm

Art. No. FISS-08414316000

Art. No. FISS-08414320100



**Saucepan**  
1.5qt, 16cm  
2.7qt, 20cm

Art. No. FISS-08415316000

Art. No. FISS-08415320000



**High saucepan**  
2.1qt, 16cm  
4.1qt, 20cm

Art. No. FISS-08416316000

Art. No. FISS-08416320000





**High-dome lid**

For use with stainless steel pots and pans.

9.5", 24cm	Art. No. FISS-08336324200
11", 28cm	Art. No. FISS-08336328200
12.5", 32cm	Art. No. FISS-08336332200



**11" Round roaster with high-dome lid**

Enough space for larger roasts.

5.1qt, 28cm	Art. No. FISS-08437328001
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**Multi purpose steamer set**

9.25" high.

4.9qt, 16cm	Art. No. FISS-08410316002
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**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
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**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-08436828100



**Pot steamer inset**

For gentle steaming of fish or vegetables.

8", 20cm	Art. No. FISS-08377320000
9.5", 24cm	Art. No. FISS-08377324000



**Wok steamer inset**

13.8", 35cm

Art. No. FISS-08482335000
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**Serving pan 18/10 stainless steel**

Ideal for high-temperature frying and serving.

8", 20cm	Art. No. FISS-08435832100
12.5", 32cm	Art. No. FISS-08435832100



**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-08483330000
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**Wok with glass lid**

With novogrill frying surface for low-fat frying and practical draining rack. Oven safe up to 350°F (180°C).

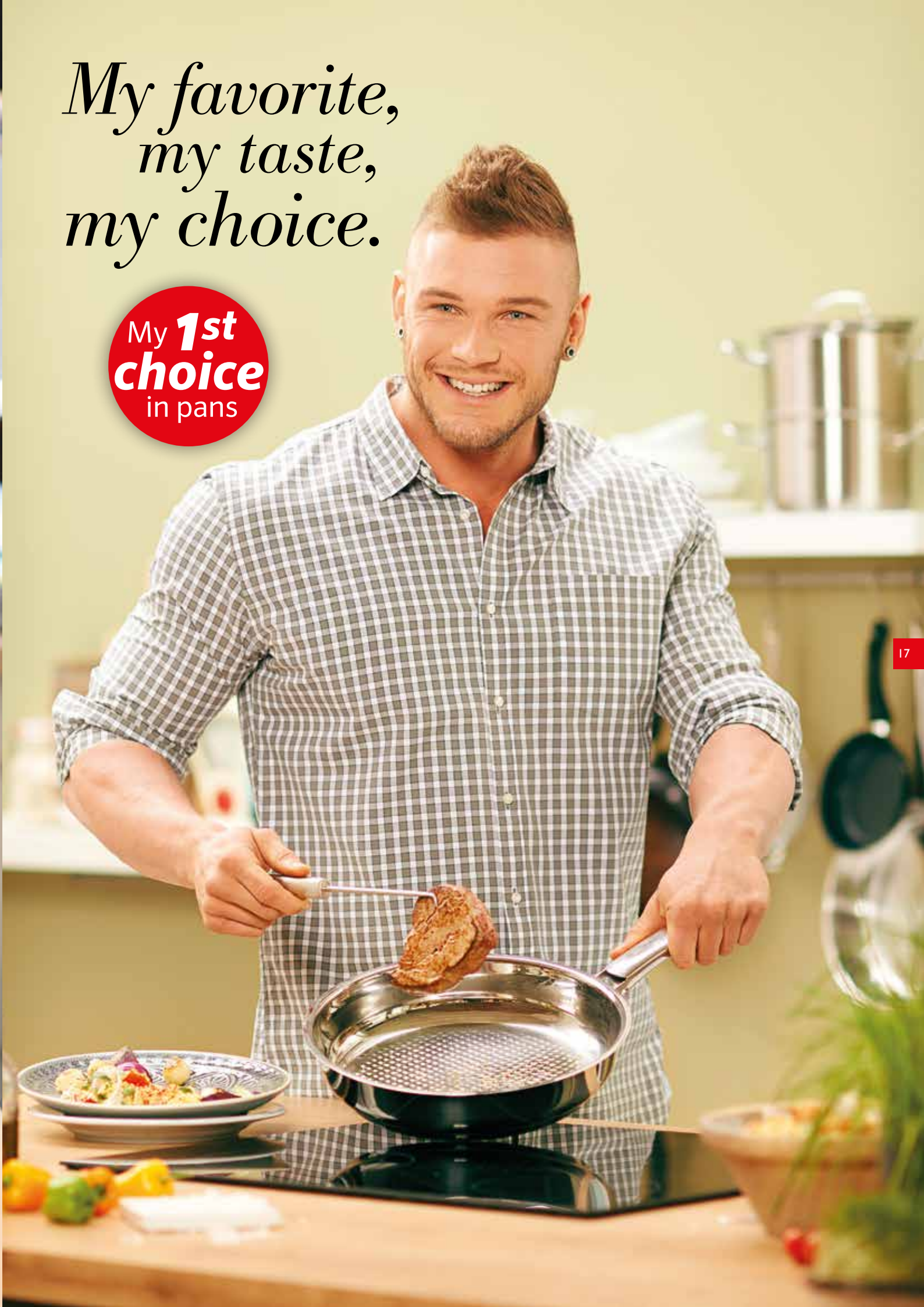
13.8", 35cm	Art. No. FISS-08482635000
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*My favorite,  
my taste,  
my choice.*

My **1st**  
**choice**  
in pans





## 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.



18

Frying right. Simply right.  
The right pan for every dish.

Our tip: Take two!  
crispy & protect – The pair of  
pans for perfect frying.

### Swift searing

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

Made of 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.

Important details to consider  
when purchasing a pan!

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.

A pouring rim on the pan allows for precise and drip-free pouring.

An integrated measuring scale is very practical for measuring liquids – and eliminates the need for an additional measuring cup.

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.

An extra thick base allows the pan to sit flat and ensures optimal heat absorption, distribution and retention.

The premium glass lid or the clippix splatter shield can be hooked onto the safety handle of the pan.



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.



19





## *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 right pan for every purpose.



### **crispy**

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



### **protect**

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



## **Pans**

The Ultimate Frying System.

The right nonstick coating for every task



**protectal-plus nonstick coating** – This premium coating provides the best possible non-stick 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.



## crispy

The perfect pans for high-temperature frying of meat or poultry.



### steelux premium

With novogrill frying surface for low-fat, crisp frying with grill effect, induction-compatible cookstar all-stove base, inner scale and stainless steel stay-cool handle. Oven safe.

8", 20cm	Art. No. FISS-12140020100
9.5", 24cm	Art. No. FISS-12140024100
11", 28cm	Art. No. FISS-12140028100



### steelux comfort

With novogrill frying surface for low-fat, crisp frying with grill effect, induction-compatible superthermic base, inner scale and safety handle.

8", 20cm	Art. No. FISS-12110120100
9.5", 24cm	Art. No. FISS-12110124100
11", 28cm	Art. No. FISS-12110128100



### original-profi collection® serving pan

Matches the cookware line with the same name. With induction-compatible cookstar all-stove base, inner scale and stainless steel stay-cool handles. Oven safe.

8", 20cm	Art. No. FISS-08435820100
12.5", 32cm	Art. No. FISS-08435832100



### original-profi collection® pan

Matches the cookware line with the same name. With scratch-resistant inner surface, inner scale, induction-compatible cookstar all-stove base and stainless steel stay-cool handle. Oven safe.

8", 20cm	Art. No. FISS-08436820100
9.5", 24cm	Art. No. FISS-08436824100
11", 28cm	Art. No. FISS-08436828100

## protect

Fissler nonstick coated pans are ideal for easy and gentle frying of foods that tend to stick such as eggs, pasta or fish.



### steelux premium

Pan made of 18/10 stainless steel with durable protectal-plus coating with induction-compatible cookstar all-stove base and safety handle.

8", 20cm	Art. No. FISS-13810220100
9.5", 24cm	Art. No. FISS-13810224100
11", 28cm	Art. No. FISS-13810228100

## Clever accessories for frying.



### clippix universal hook-in splatter shield

For crisp frying without splattering. For all Fissler 9.5"-11" pans (24-28cm) pans with safety handle. The practical hook-in function keeps your hands free when turning or removing food from the pan. 18/10 stainless steel, with hanging eyelet, dishwasher-safe.

Art. No. FISS-12007000200



### Hook-in tempered glass lid premium

High-quality see-through lid for energy-saving and controlled frying. Practical hook-in feature, for all Fissler pans with safety handle, dishwasher-safe and oven safe up to 425°F (220°C).

11", 28cm	Art. No. FISS-18500028200
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### original-profi collection® high-domed pan lid

For larger portions of meat. 18/10 stainless steel, oven safe.

9.5", 24cm	Art. No. FISS-08336324200
11", 28cm	Art. No. FISS-08336328200
12.5", 32cm	Art. No. FISS-08336332200



New



## °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® 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-15780328100



### °SensoRed®

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

8", 20cm

9.5", 24cm

11", 28cm

Art. No. FISS-15730320100

Art. No. FISS-15730324100

Art. No. FISS-15730328100



# *Specialty Cooking*

## *Slow Food Fast*

26

27





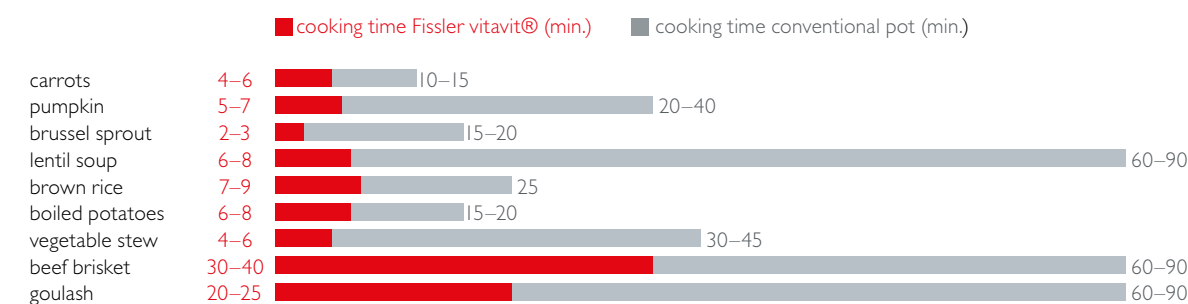
# Pressure cooking 3 in 1

It's a familiar problem: on the one hand, you always have too little time; on the other hand, you want to prepare healthy yet delicious meals for yourself and your family. You can master this balancing act quite easily – with a pressure cooker! A pressure cooker will shorten the cooking time, preserve vitamins, intensify flavor, and even help save energy. From tender vegetables and nourishing soups, and stewed meat and hearty stews for the main dish, and sweet desserts – the possibilities are endless.

## 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!



## Simply brilliant!

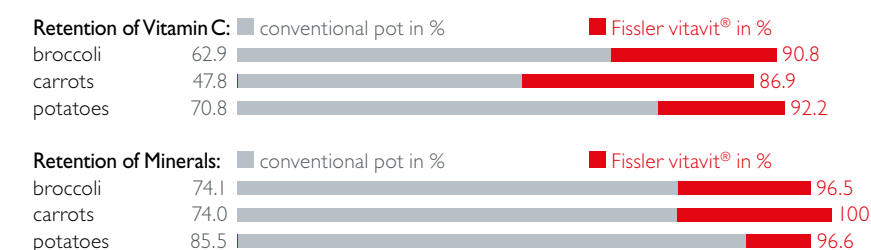
Fissler has re-interpreted the ingenious principle of cooking foods under pressure at high temperatures – with its Fissler vivavit® pressure cookers.



Our tip: You can defrost, make preserves, and extract juice in your pressure cooker, too!

### Advantage 2: Serving more vitamins!

As a result of the shorter cooking times and gentle cooking method, with the oxygen removed, the pressure cooker preserves more vitamins and minerals.



### 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 vivavit® edition and the vivavit® premium come with an additional steaming setting for extra gentle cooking. It works without pressure – and makes a separate steamer redundant.







## A class of its own.

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.



**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.



**vitavit® edition design**

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-6303004059



**8.5qt pressure cooker**  
With perforated insert and tripod.  
8.5qt, 26cm  
Art. No. FISS-63070008059



**6 piece medium pressure cooker set**  
6.4qt and 2.7qt with pressure lid, glass lid, perforated insert and tripod (22cm)  
Art. No. FISS-63030112069



**6 piece large pressure cooker set**  
8.5qt and 4.2qt with pressure lid, glass lid, perforated insert and tripod (26cm)  
Art. No. FISS-63070111069







## 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.



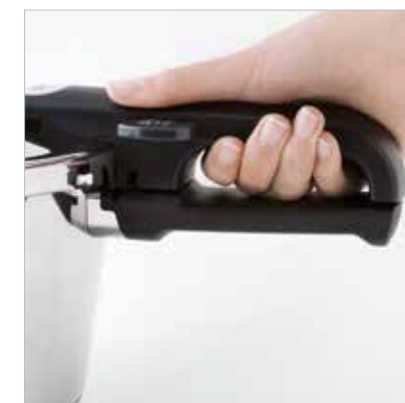
★★★★★

**vitavit® premium**

Healthy cooking – innovative features and easy to use.



**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.



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

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.



**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**  
2.7qt, 22cm      Art. No. FISS-62030102009



**6 piece medium pressure cooker set**  
6.4qt and 2.7qt with pressure lid, glass lid, perforated insert and tripod (22cm)  
Art. No. FISS-62030112069



**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



**4 piece pressure Pressure skillet**  
4.2qt pressure skillet, pressure lid, glass lid and wire basket (26cm)  
Art. No. 62070104099



## 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.



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



**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-60070026700



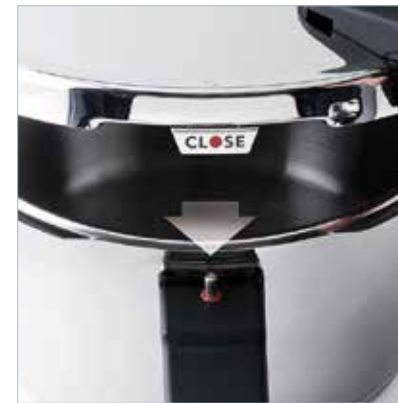
**Deep-frying basket**  
Transforms your pressure skillet into a deep-fryer – for even more variety in preparing meals quickly.  
4.2qt, 26cm      Art. No. FISS-02265604600





## The young generation of fast food.

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.



★ ★ ★

**vitaquick®**

Healthy cooking – young and modern.



**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.



Cooking fun included.

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. FISS-No. 60030006079  
8.5qt, 26cm      Art. FISS-No. 60070008079  
10.6qt, 26cm      Art. FISS-No. 60070010079



**6 piece large pressure cooker set**  
8.5qt and 4.2qt with pressure lid, glass lid, perforated insert and tripod (26cm)  
Art. No. FISS-60070011099



**6 piece medium pressure cooker set**  
6.4qt and 2.7qt with pressure lid, glass lid, perforated insert and tripod (22cm)  
Art. No. FISS-60030112099



**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.



### 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-08483330000



### 13.8" original-profi collection® wok

Ideal for fast cooking at high temperatures. With novogrill frying surface for healthy, low-fat cooking, stay-cool metal handles, energy-saving cookstar all-stove base, induction compatible, deep frying rack, tempered glass lid, oven safe up to 350°F (180°C) and dishwasher safe.

13.8", 35cm

Art. No. FISS-08482635000



### 13.8" steamer inset

Matches the original-profi collection® woks.

13.8", 35 cm

Art. No. FISS-08482335300



## Woks

Pans designed especially for cooking Asian cuisine.



# *Specialty Cooking*

## *Home-Style Food*





## *Juicy roasts prepared with love.*

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.



### **original-profi collection® round roaster with lid**

With practical measuring scale inside, ergonomic stay-cool metal handles, and energy-saving, induction-compatible cookstar all-stove base. Metal lid features the condensate-plus curvature, retaining moisture, nutrients and flavor.

3.2qt, 24cm  
5.0qt, 28cm

Art. No. FISS-08437324000  
Art. No. FISS-08437328000



## **Roasters**

Aromatic cooking.



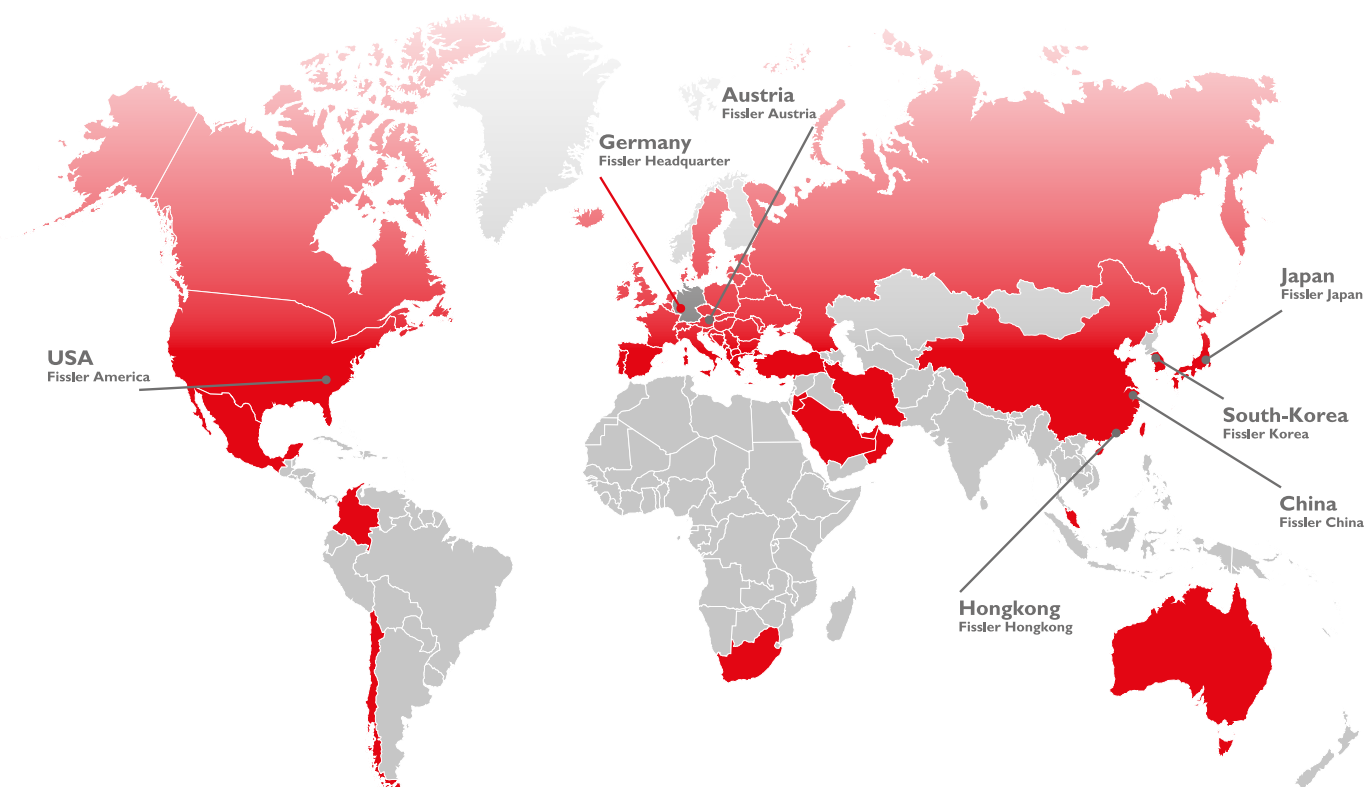
### **11" original-profi collection® round roaster with high-dome lid**

Enough space for larger roasts. With practical measuring scale inside, ergonomic stay-cool metal handles, and energy-saving cookstar all-stove base, even for induction. Metal lid features the condensate-plus curvature, retaining moisture, nutrients and flavor.

5.1qt, 28cm

Art. No. FISS-08437328001





## *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.

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