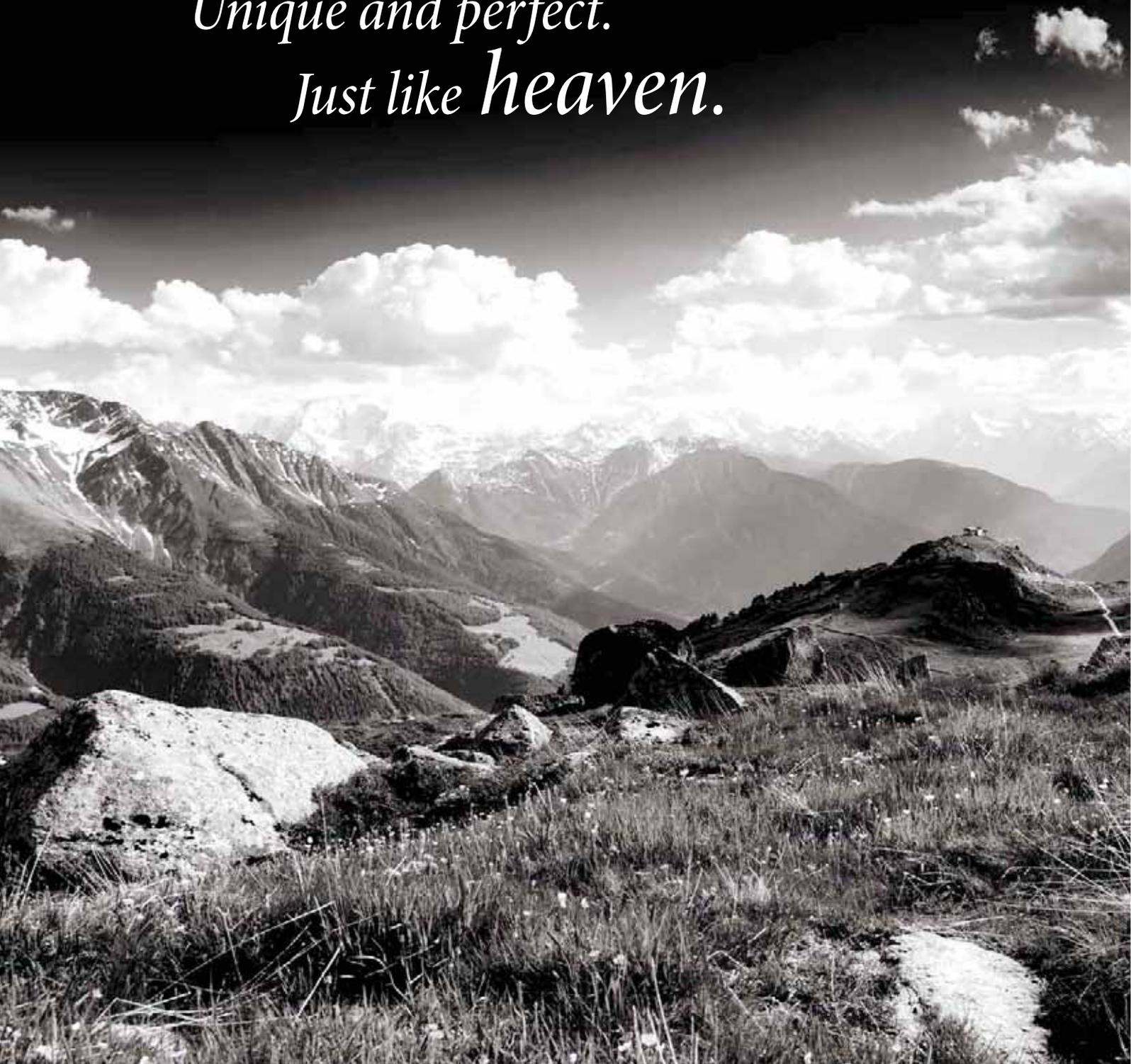


LOVE  
COOK  
LIVE



SINCE 1888

*Unique and perfect.  
Just like heaven.*





# WELCOME

---

*to the heavenly, proven and magical world  
of Rösle kitchens.*

With the Rösle brand, you are in kitchen heaven. And that is everything but a short-lived fad. After all, the traditional brand which has existed since 1888, has the experience of five generations and now represents stylish and sustainable kitchen products. It is appreciated everywhere as a tool by all those with a passion for cooking. Rösle combines functionality, design, quality and innovative standards in a way no other brand does. This wonderful combination is based on the love and passion for every little detail, for an impressive variety of individual and intelligent solutions, as well as a commitment towards sustainable products and healthy eating. With this standard, Rösle remains loyal to its traditions and gains new customers year on year thanks to its authentic and consistent conduct. These customers inspired by shared cooking experiences, who attach great importance to a sophisticated lifestyle, place their full trust in the brand. Each one of them deserves our special attention and our sincere thanks.



# INVENTING NEW THINGS

---

*succeeds best where values,  
knowledge and experience come together.*

One of the secrets of successful brands is that they never rest on their laurels. Hardly any other maker of high-quality kitchen utensils has internalised this as much as Rösle. The brand which has turned into a full-range supplier when it comes to cookware. Under the motto LOVE COOK LIVE, Rösle constantly provides its customers with new sources of inspiration and impulses for making the most of their lives and for finding a renewed awareness of the quality of life. Nutrition plays a vital role, since it tells us a great deal about the attitude people have towards themselves.

In addition to these fresh impulses, this year once again brings new products that will specifically delight gourmets and professional chefs. Behind our innovations lies a trend that secures the success of these products. Due to the uncertainties and insecurities in society and politics, there is increasingly a broad need for security and stability. This is demonstrated at the high end of the consumer sector by the orientation towards all things genuine, reliable and traditional. And, thus, to increased sustainability. But Rösle would not be Rösle if the brand was not able to accompany this development towards authenticity

with numerous innovations. 125 years of experience and a professional team of experts working day after day with a constant pioneering spirit, offer the best expertise for this. In addition to BBQ products, 2016 is dedicated, above all, to four product lines:

STAINLESS STEEL Silence®, STAINLESS STEEL Multiply, COPPER Chalet and IRON PANS 1888.

In addition to the social trend and expertise of Rösle, the success of these series is founded on two additional factors. Firstly, on the Rösle values portfolio that has evolved over many decades. Secondly, on a well-thought through and mature, committed partnership between Rösle and dealers on the one hand, and between Rösle and the customer on the other hand. This commitment includes a long-term supply of spare parts, short delivery time agreements and outstanding service and warranty provisions. The latter has just been increased from 10 to 20 years (excluding wear items). In this sector of industry, this is an extraordinary service commitment and indicates the high and reliable level of product quality RÖSLE provides.

In this sense, we are looking forward to a successful new season.

Yours  
Christel Anna Brechtel  
CEO



RÖSLE

SINCE 1888





# OVERVIEW IS EVERYTHING

*when it comes to the best pots and pans made of stainless steel, copper and iron.*

## STAINLESS STEEL SILENCE® Page 10

The name Silence says it all. The pot lids are trimmed with silicone and have a tight fit. Thanks to the silicone edging, flavours are not able to escape easily and they remain in the food.

**Pots Stainless steel Silence® Page 12**

**Pans Stainless steel Silence® Page 18**

## SPECIAL POTS Page 26

Whether for smoking, steaming, roasting or preparing oriental delicacies - Rösle provides the right cookware for each speciality.

**Tajine Page 26**

**Smoker Page 28**

**Round Steamer Page 30**

**Rectangular Roaster Page 32**

## STAINLESS STEEL MULTIPLY Page 36

Multi-layered pots and pans are a useful addition to any kitchen. The heat is distributed evenly from the base up into the walls; the food tastes more wholesome.

**Stainless steel Pots Multiply Page 38**

**Stainless steel Fondue Set Multiply Page 42**

**Stainless steel Pans Multiply Page 44**

## COPPER CHALET Page 48

Copper pots have very high thermal conductivity and their traditional appearance lends a warm visual atmosphere to the kitchen.

**Copper Pots Chalet Page 50**

**Copper Pans Chalet Page 52**

## IRON PANS 1888 Page 56

Professional chefs know the secret of iron pans. They are great for briefly searing savoury dishes and are ideally suited for preparing the perfect steak.

**Iron Pans natural Page 58**

**Iron Pans enamelled Page 60**

**Iron Pans wrought-iron Page 62**

**Plus Points Page 66**

**Distributors Page 67**

**Awards Page 68**

**General Overview Page 70**

**Terms and Conditions Page 76**





SINCE 1888

# SOPHISTICATED LIVING

*involves consciously dealing with oneself,  
with nature and the environment*

Choosing in favour of Rösle is making a decision to reject the wasteful use of resources, against the throw-away society and, at the same time, in favour of long-term consumer conduct, for regional agriculture and sustainable food production. With its "From Farm to Table" initiative, Rösle specifically pushes a "back to nature" philosophy. This includes the active support of rural areas, a preference for fresh, seasonal food and natural farming methods. It is a "less is more" attitude. Food that travels halfway around the globe puts an enormous environmental stress on our planet and is only rarely beneficial to the source countries. Rösle, therefore, supports the natural course of sowing, cultivating and harvesting in regional proximity and in rhythm with the seasons. This results in the freshest and best food, which can be prepared gently with the new Rösle products.



# STAINLESS STEEL *Silence*<sup>®</sup>

*This popular series is now presented, for the first time, as a full range of products. Including new frying pans, serving pans, casseroles, with a stock pot and a steamer insert. Everything made of stainless steel, coated and uncoated. The name Silence says it all. The lids of the pots are stylishly trimmed with silicone. This means there is no noise at all, even with boiling water. Another advantage of the silicone rim: Flavours cannot escape easily and they remain trapped within the food.*

## *Measurable*

Integrated scale for easy and direct measuring of liquids

## *Quiet*

The silicone edging stops the lid from rattling



## *Universal*

Encapsulated sandwich base with aluminium core; suitable for all standard cooker styles

## *Ergonomic*

Good handling thanks to ergonomically designed handles made of cast stainless steel



*The high-quality and durable stainless steel pots from Rösle are very conductive. They are, therefore, more efficient when preparing meals and, coincidentally, save considerable energy. And: They ensure an authentic taste as well as being easy to clean.*



# PSSSST

*this series seals in the flavour of the dishes  
and it is very, very quiet.*

Thanks to the silicone trim, the Silence® stainless steel pot not only looks elegant, it also behaves elegantly. It is very quiet, has solid material thickness and ergonomic cast stainless steel handles, a see-through glass lid and is therefore very good value for money.



## LOW CASSEROLE

For preparing goulash, soups and stews. With the high rim, no grease or liquid is able to splash out. With tight-sealing aroma lid. Ø 16 cm, 20 cm and 24 cm, Ø 6.3 in., 7.9 in. and 9.5 in.



## HIGH CASSEROLE

Universal pot for searing meat and for cooking dumplings, vegetables and pasta. With tight-sealing aroma lid. Ø 16 cm, 20 cm and 24 cm, Ø 6.3 in., 7.9 in. and 9.5 in.

- Pots made of stainless steel 18/10.
- With integrated scale
- Enclosed sandwich base with 5 mm/0.2 in. aluminium core, ideal for maintaining heat, as well as fast and even heat distribution
- Ergonomic handles made of highly polished cast stainless steel for easy handling
- Pot lid made of shatter-proof glass with silicone trim for a tight fit on the pot; resistant to temperatures of up 180 °C/356 °F
- Thermometer for checking the cooking process also available (product number 91389)
- Dishwasher-safe
- Suitable for the following cooker styles: Electric, ceramic, gas, induction and oven



DESIGNPREIS  
DER  
BUNDESREPUBLIK  
DEUTSCHLAND  
2014  
NOMINIERT



reddot award 2014  
honourable mention

# NO ALL-ROUNDERS

*but each pot and each tool  
designed specifically for its own purpose.*

Whether for sauce, vegetables or soup - it is crucial that every kitchen device serves the purpose best for the contents. For this reason, pots and kitchen utensils from Rösle have everything for which they were conceived and built.

## STOCK POT

For preparing vegetables and soups.  
With tight-sealing aroma lid.  
Ø 24 cm/9.5 in.



## SAUTÉ PAN

For preparing small dishes or sauces.  
Ø 16 cm/6.3 in.



## STEAMER INSERT

For cooking fish and vegetables, for example. Can easily be inserted between the pot and lid. Ø 20 cm/7.9 in.



## LID THERMOMETER

Also available for checking the temperature inside the pot.  
Display range from +10 °C to +120 °C/  
+50 °F to + 248 °F.



*The lid thermometer shows the exact temperature inside the pot. During preparation, this has the advantage of allowing the temperature to be coordinated perfectly for the food. It also saves energy, since the heat can be regulated after a short time.*



STAINLESS STEEL SILENCE®

# MAGICAL

*everything you can prepare  
with these pots.*

The high-quality, 2-tone, polished stainless steel series Silence® has an enclosed sandwich base with aluminium core is ideal for preparing your favourite dishes, regardless of the cooker you use. It performs well, whether the cooker is electric, ceramic, gas or induction, and even copes with the oven. And the best thing is: once the work is done, the pots can conveniently be washed in the dishwasher.

## COOKWARE SET, 4 PIECES

The set for beginners and the more experienced.  
Consists of low casserole Ø 20 cm/7.9 in.,  
high casserole Ø 16 cm/6.3 in., 20 cm/7.9 in.  
and 24 cm/9.5 in., including lid thermometer



## COOKWARE SET, 5 PIECES

For pasta, roasts and vegetables -  
attractive set for every occasion.  
Consists of low casserole Ø 20 cm/7.9 in.,  
high casserole Ø 16 cm/6.3 in., 20 cm/7.9 in.  
and 24 cm 9.45 in., saucepan Ø 16 cm/6.3 in.,  
including lid thermometer



## OVERVIEW OF STAINLESS STEEL POTS SILENCE®

Size / Product No.		Ø 16 cm	Ø 20 cm	Ø 24 cm
Low Casserole		91393	91394	91395
High Casserole		91396	91397	91398
Stock Pot		–	–	91493
Sauté Pan		91497	–	–
Steamer insert		–	91496	–
Lid Thermometer	91389	–	–	–
Cookware Set, 4 pieces	91390	–	–	–
Cookware Set, 5 pieces	91392	–	–	–





*With the window to the pan, you can see everything without losing heat or aromatic steam. The borosilicate glass lids are resistant to changes in temperature and, thanks to their height, always provide enough space - also for larger roasts.*



# RIGHT AT THE TOP

*of the list of things that you have to have.*

It is constantly in use, even among professionals. Especially when it comes to searing steaks or steaming or stewing food, this pan is indispensable. Not only does it do its job perfectly, everything around it stays clean. A well-fitting glass lid protects against greasy spills and makes viewing possible at all times.

*Precise*

**Meat can be fried perfectly and vegetables retain their bite**



*Ergonomic*

**The silicone handle with thumb rest ensures optimal handling**

*Even*

**The aluminium core guarantees rapid and uniform heat distribution**



## FRYING PAN

- Made of stainless steel 18/10.
- Ø 20 cm, 24 cm and 28 cm/7.9 in., 9.5 in. and 11 in.
- Sealed sandwich base with aluminium core
- Ergonomic handle with silicone for optimal handling (resistant to temperatures of up to 260 °C/500 °F)
- Ideal for searing steaks, for example
- Dishwasher-safe
- Suitable for the following types of cooker:  
Electric, ceramic, gas, induction and oven



## GLASS LID MADE OF BOROSILICATE

- Suitable for roasting and serving pans with Ø 24 cm and 28 cm/9.5 in. and 11 in.
- Resistant to temperatures of up to 260 °C/500 °F
- Ergonomic handle
- Not sensitive to changes in temperature
- Dishwasher-safe
- Suitable for the oven



# WORLD CLASS

*in roasting, stewing, and serving.*

These noble pans made of stainless steel and with a non-stick coating optimised for induction cookers, guarantee broad operating temperatures, high resistance and a low friction coefficient. This efficiently prevents the food from sticking. No matter which pan it is.



## FRYING PAN WITH NON-STICK COATING

Particularly suitable for the perfect preparation of flour-based foods and those that stick easily. With ergonomic handle with silicone for perfect handling, resistant to temperatures of up to 260 °C/500 °F.

Ø 20 cm, 24 cm, 28 cm and 32 cm,  
Ø 7.9 in., 9.5 in., 11 in. and 12.6 in.  
Ø 32 cm/12.6 in. with opposite handle.



## SERVING PAN WITH NON-STICK COATING

For low-fat, gentle roasting of your favourite dishes. The fresh meals can then be immediately served at the table.

Ø 24 cm and 28 cm/9.5 in. and 11 in.



## BRAISING PAN WITH NON-STICK COATING

For searing and stewing larger pieces of meat or for preparing gratins. Then serve directly to the table. With high rim and shatter-proof glass lid. Ø 28 cm/11 in.

- Pans made of stainless steel 18/10 with non-stick coating
- Non-stick coating optimised for induction (resistant to temperatures of up to 260 °C/500 °F)
- Sealed sandwich base with aluminium core
- Ideal for flour-based foods and those that stick easily
- Dishwasher-safe
- Suitable for the following types of cooker: Electric, ceramic, gas, induction and oven





*Using the right fat is just as important as using the right pan. Refined soy bean oil, sunflower oil, rapeseed oil, peanut oil, and palm and coconut oil are all suitable for use at high temperatures.*



# WHEN IT GETS REALLY HOT

*nothing beats a sealed ceramic pan.*

Dishes that need to remain juicy prefer a high heat. Whether meat or fish, light or hearty - the ceramic pans from Rösle are ideal for this. They can be heated up to 400 °C/752 °F and need just a little fat or oil for searing.



## FRYING PAN WITH CERAMIC COATING

For crispy and precise frying of meat and side dishes such as roast potatoes and hash browns. Also ideally suited for vegetables and sauces. With ergonomic handle and silicone for perfect handling, resistant to temperatures of up to 260 °C/500 °F. Ø 20 cm, 24 cm and 28 cm, Ø 7.9 in., 9.5 in. and 11 in.



## SERVING PAN WITH CERAMIC COATING

The freshly prepared meals are served immediately at the table, there is no need to transfer to another dish and the food stays hot for longer. Ø 24 cm and 28 cm/9.5 in. and 11 in.



## BRAISING PAN WITH CERAMIC COATING

The pan with the high rim also has plenty room for larger pieces of meat and portions. Also ideal for serving at the table. With shatter-proof glass lid. Ø 28 cm/11 in.

- Pan made of stainless steel 18/10 with ceramic coating
- Resistant to temperatures of up to 400 °C/752 °F
- Sealed sandwich base with aluminium core
- Ideal for light and hearty meals
- Suitable for the following types of cooker:  
Electric, ceramic, gas, induction and oven





## OVERVIEW OF STAINLESS STEEL PANS SILENCE®

Size / Product No.				
Frying Pan	91471	91472	91473	–
Frying Pan with non-stick coating	91474	91475	91476	91499
Serving Pan with non-stick coating	–	91482	91483	–
Braising Pan with non-stick coating	–	–	91500	–
Frying Pan with ceramic coating	91477	91478	91479	–
Serving Pan with ceramic coating	–	91484	91485	–
Braising Pan with ceramic coating	–	–	91501	–
Glass Lid made of borosilicate	–	91491	91492	–

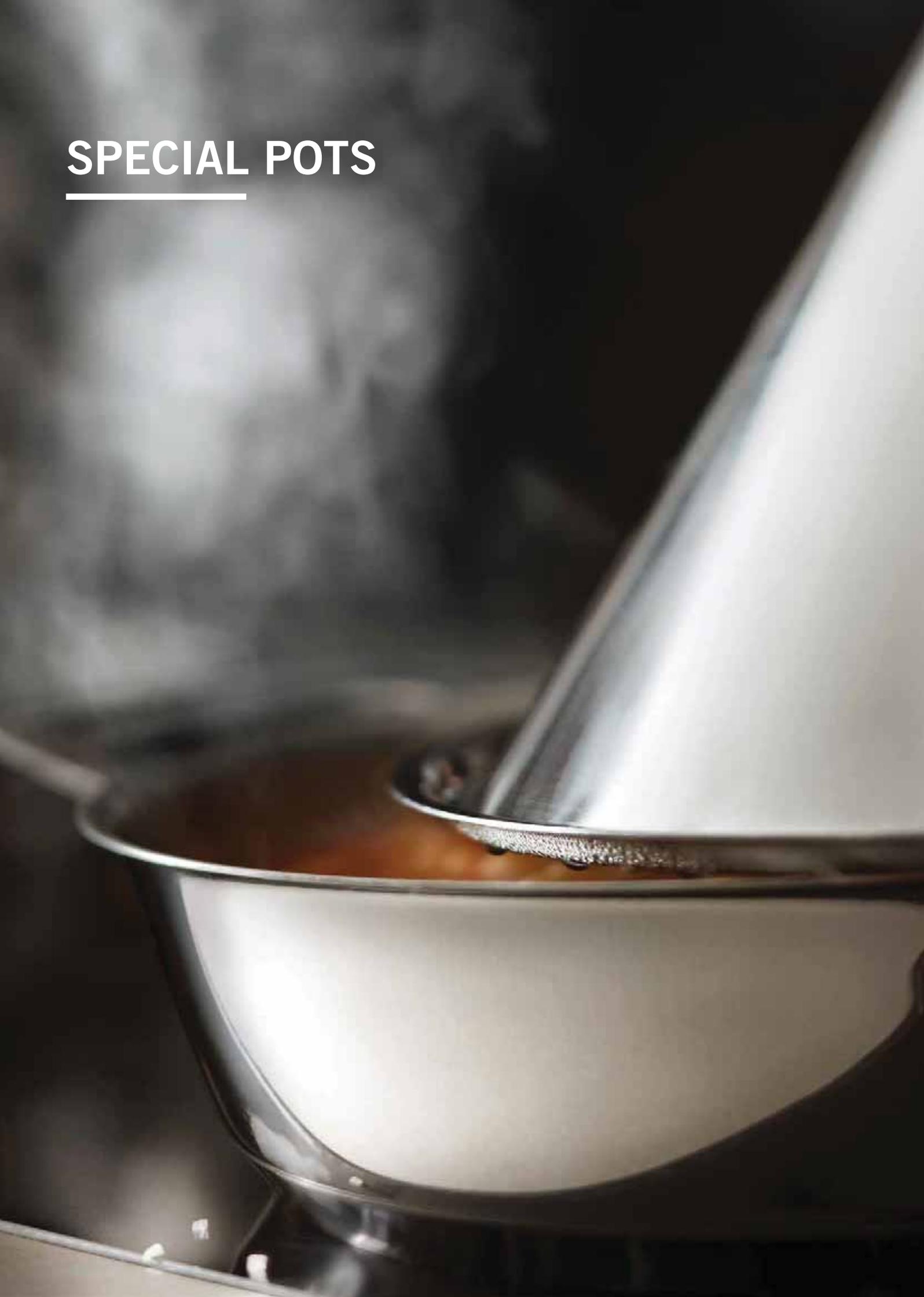


# RESISTANCE IS POINTLESS

*when it comes to moments, which are  
unrepeatable.*

We live in a time of self-optimisation. We consider how much sleep is healthy, how much movement is necessary, whether we can do without alcohol and whether our food is healthy. We think everything through to extremes and forget that our mind is not the decisive factor. Our soul is far more significant. It alone tells us whether we really feel at home and if we are satisfied with ourselves. Experts know the factors that are responsible for our soul's salvation. Beneficial is a high satisfaction with life, personal commitment to something meaningful, positive relationships with others and our ability to achieve our individual goals in the end. The experience of food plays a prominent role, particularly when it comes to positive relationships with family, friends and colleagues. This is, of course, a matter of enjoyment, but it is even more about the social occasion, the shared preparation and the joy of being together. They very often culminate in unique moments. Anyone who wants to experience such moments can create the best prerequisites here and now.

# SPECIAL POTS



# THE METHOD

*with which you transport your taste buds to distant lands.*

*Traditional*

Unique lid shape for especially long circulation of steam

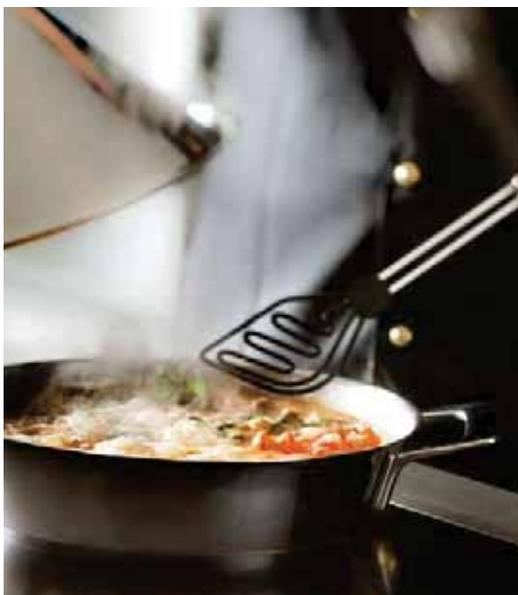
## TAJINE

- Special pot for cooking and stewing meat, fish and vegetables as used in Morocco, Ø 24 cm/9.5 in.
- Made of stainless steel 18/10 in traditional form
- Hygienic and neutral in taste
- No boiling or watering necessary, the pot can be used immediately
- No heating up necessary
- Pan can also be used individually for other dishes
- Dishwasher-safe
- Suitable for the following types of cooker: Electric, ceramic, gas, induction and oven



*Functional*

Can also be used as a serving pan



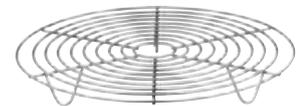
*The tajine is part of basic equipment in North African culture. It is the ideal cookware for nutrient-preserving cooking of meat, fish and vegetables on the cooker and in the oven. When cooking with the tajine, the dishes are cooked for a long time in their own juice. The unusual shape of the lid guarantees circulation of steam in the pot necessary for this method of cooking and ensures an exotic cooking experience.*



# TASTE FINISHING

*to perfection - smoking with the Smoker from Rösle.*

Anyone who has ever smoked food will quickly become a smoker enthusiast with the new smoker and smoking chips from Rösle. Because smoking has rarely ever been as easy, clean, functional and practical. And that on all types of cookers.



## SMOKER

- Made of stainless steel 18/10, Ø 28 cm/11 in.
- With tight-sealing lid made of shatter-proof glass and all-round silicone seal lip
- Lid is resistant to temperatures of up to 180 °C/356 °F
- Thermometer integrated into the lid to check the smoking process
- Easily removable thermometer
- Including smoker insert
- Ergonomically formed handles made of highly polished stainless steel cast
- Pot can also be used separately
- Dishwasher-safe
- Suitable for the following types of cooker: Electric, ceramic, gas, induction and oven



## SMOKING WOOD CHIPS

- Aromatic smoker chips made of untreated beechwood
- From sustainable, German forestry
- Grain size 0.5 – 1.0 mm/ 0.02 – 0.04 in.
- Very smoky, resulting in short smoking times
- Very dry, moisture content max. 15 – 20%
- 180 g/0.4 lbs





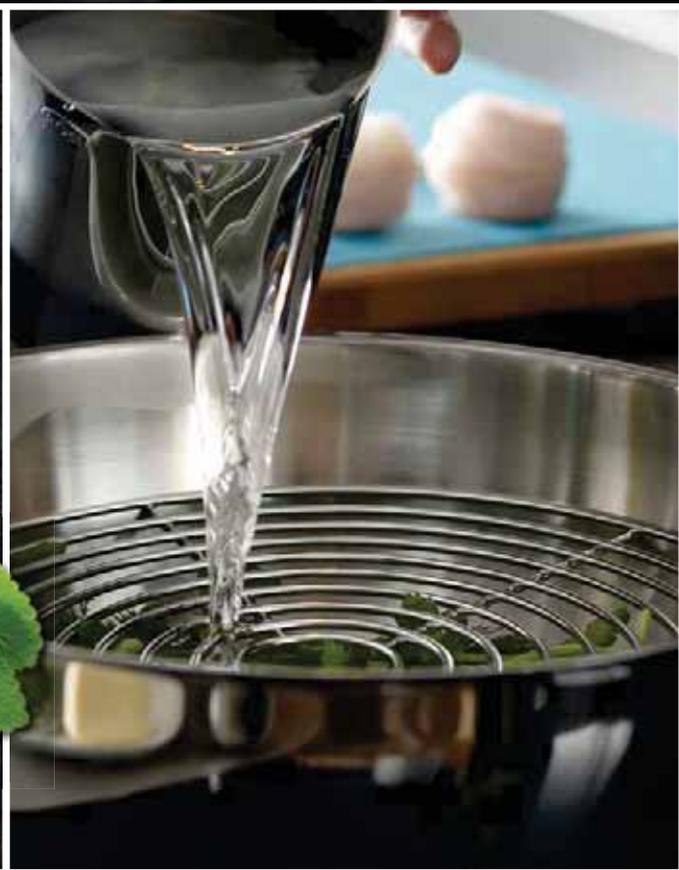
*For "hot smoking", experts recommend just a short cooking time so that fish fillet, for example, only take on a slight smoky flavour.*





*The steamer for wholesome, tasty and healthy cuisine. Thanks to its thermometer, vegetables, fish and meat always cook at the optimum temperature. This preserves valuable nutrients, the natural aroma and the beautiful colour of the food. Furthermore: Through the glass hood, you can see in good time when water or stock needs to be added.*

*Tip: Add herbs and spices directly to the liquid.*



# THIS RÖSLE METHOD OF COOKING

*is healthy and tasty,  
rich in vitamins and well tolerated.*

Hearts beat faster with this steamer. More nutrients, more flavour, more minerals and vitamins, and less salt and less fat. Its heat transfer ensures absolutely evenly cooked food. Vegetables are incomparably tender and retain their beautiful colour; dumplings are fluffy, poultry remains juicy. For steaming, keeping warm or reheating.



reddot design award  
winner 2013



## ROUND STEAMER

- Made of stainless steel 18/10, Ø 28 cm/11 in.
- With tight-sealing lid made of shatter-proof glass and all-round silicone seal lip
- Lid is resistant to temperatures of up to 180 °C/356 °F
- Thermometer integrated into the lid to check the cooking process
- Easily removable thermometer
- Grate with silicone pad for smaller cooked food portions
- Ergonomically formed handles made of highly polished stainless steel cast
- Pot can also be used separately
- Dishwasher-safe
- Suitable for the following types of cooker: Electric, ceramic, gas, induction and oven



# FOR UNFORGETTABLE FEASTS

*this roaster is absolutely indispensable.*

Whether cooking, stewing or roasting, whether for casseroles or gratin - this rectangular roaster is in continuous use. It is the first choice for preparing, thawing or keeping warm. Especially since its handles can be easily folded and it fits inside any oven.



## RECTANGULAR ROASTER

- Made of stainless steel 18/10 with glass lid
- Dimensions: 40 x 28 x 10.7 cm/15.8 x 11 x 4.2 in.
- For use on the cooker and in the oven as a roaster or steamer
- Including insert for steaming, defrosting and keeping warm
- Sealed sandwich base with aluminium core
- Lid made of shatter-proof glass, resistant to temperatures of up to 180 °C/356 °F
- Lid thermometer available as an option (Prod. No. 91389)
- Foldable and space-saving handles can also be used in smaller ovens
- Dishwasher-safe
- Suitable for the following types of cooker:  
Electric, ceramic, gas, induction and oven





## OVERVIEW SPECIAL POTS

Size / Product No.		Ø 24 cm	Ø 28 cm	40 x 28 cm
Tajine	-	91370	-	-
Round Steamer	-	-	91373	-
Smoker	-	-	91371	-
Smoker Chips	91380	-	-	-
Rectangular Roaster	-	-	-	91372







SINCE 1888

# ACHIEVING PERFECTION

---

*in any field  
requires experience.*

The question about the meaning of life is probably as old as humankind. In any case, a satisfactory response will always change with time, with society and with those things that seem relevant to that society. When it comes to the best cookware and kitchen tools, then Rösle has made a valuable contribution so far including a variety of innovations. It is more than just problem solving, it is instead those questions which stir our customers and which are of particular importance for their purchase decision. It is the conception of design and function that extends beyond the moment. And it is a matter of quality, satisfaction and trust. Values that can only be achieved with the best materials and professional processing. But it is also about managing nature and the environment, which can only be maintained when we examine every detail of production. And it is a matter of sustainable food, which does not travel halfway around the globe, but which comes from the areas close by because it is then fresh and healthy. And finally, we look particularly at the joy, enthusiasm and passion that our customers should experience when they purchase one of our products.



# STAINLESS STEEL *Multiply*

*The secret of this series lies in its multi-layered material. The use of stainless steel-aluminium-stainless steel is a combination which ensures that heat is quickly and evenly distributed from the base to the pot walls. This preserves the nutrients and the prepared food tastes better and more natural. And, you also save time and energy.*

*Drip-free*

With pouring rim  
for perfect pouring

*Compact*

Stainless steel lid with tightly  
closing seal for nutrient-gentle  
boiling and cooking with little  
water



*Thermally conductive*

With the material combination of stainless steel  
with an aluminium core, the heat quickly reaches  
the sides of the pot

*Good grip*

Ergonomic handles for secure  
gripping and transporting



*Whether for roasts, vegetables or noodles – the Multiply series handles the nutrients in food gently, thereby ensuring an authentic culinary experience. And whatever you cook, you need less water.*



# THE ALL-ROUNDER

*which conjures up elegance in every kitchen and is gentle during preparation.*

This series is characterised by elegance. It has a classic look and ergonomic feel. Its round handles positioned on the sides and its curved pouring rim enable safe handling and a stylish look. Its multi-layered structure ensures gentle and especially time-efficient cooking.



## LOW CASSEROLE

For searing and stewing meat. The dish is lower than a saucepan with the same diameter for better handling of large pieces of meat. Ø 16 cm, 20 cm and 24 cm, Ø 6.3 in., 7.9 in. and 9.5 in.



## HIGH CASSEROLE

The universal pot for cooking, frying and steaming. Suitable for meat, vegetables and pasta. Ø 16 cm, 20 cm, 24 cm and 28 cm Ø 6.3 in., 7.9 in., 9.5 in. and 11 in.

- Special three-layer material combination, made of stainless steel with aluminium core, for good heat transfer up the walls of the pot
- Compact, tightly-sealing lid made of stainless steel for nutrient-gentle boiling and cooking with little water
- Pouring rim for drip-free pouring
- Comfortable handles for good gripping and transporting
- High-quality finish
- Dishwasher-safe
- Suitable for the following types of cooker: Electric, ceramic, gas, induction and oven



# MULTI-FUNCTIONALITY

*is the option of  
having a solution for everything.*

Nothing that goes on in the kitchen should be left to chance. The Multiply series is thus created from a single cast and offers an impressive array of kitchen utensils - intelligent and well-thought through to the last detail. From use through to cleaning and care.



## COOKWARE SET, 4 PIECES

The basic equipment for every kitchen. High-quality set consisting of low casserole Ø 20 cm/7.9 in., high casserole Ø 16 cm/6.3 in., 20 cm/7.9 in. and 24 cm/9.5 in.

## SAUTÉ PAN

For preparing light dishes and sauces. Ø 16 cm and 20 cm, Ø 6.3 in. and 7.9 in.



## SAUTEUSE

For reducing, boiling down and preparing sauces or for dressing vegetables in butter. Ø 16 cm and 20 cm, Ø 6.3 in. and 7.9 in.



## BUTTER WARMER

For liquefying butter and other fats and keeping them warm. Open handle with low thermal conductivity. With spout for drip-free pouring. Made of stainless steel 18/10. Not suitable for induction cookers. Ø 16 cm/6.3 in.



*Whether pots, sauté pan or sauteuse – the products of the Multiply series are space-saving, stackable and are proven to be extremely practical in the kitchen.*





*There is now a great variety of fondues. The Swiss love to make it with Emmentaler, Comté and Beaufort. The Piedmontese use Fontina with butter, egg yolk, milk and white truffles. The French make it as a fondue bourguignonne (oil fondue) or fondue chinoise. With the latter, meat, fish or vegetables are cooked in broth.*



# LODGE EVENING DELUXE

*Swiss-style.*

The highlight of the cold season - the fondue. It was invented by the Swiss, but this speciality has long established itself throughout Europe. It can be prepared quickly, encourages communication and is a feast for the eyes in this form.

## FONDUE SET

- Comprises a roasting pan made of multi-layered material Ø 20 cm, fondue ring, folding rechaud with gas burner, stainless steel plate, 6 fondue forks with coloured holders
- Dishwasher-safe (except gas burner)



*Multi-functional*

The pot can be used in the kitchen throughout the whole year

*Universal*

Roasting dish suitable for all types of cooker



*Controllable*

Gas burner - optimally and precisely adjustable to the required level of heat

*Space-saving*

The rechaud can be easily folded and stored to save space

# TWO FUNCTIONS IN ONE,

*meaning your kitchen  
is always your choice.*

Deciding as you please: For brief searing, the uncoated pan is sufficient; for low-fat frying, use the pan with the non-stick coating. It is ultimately not a question of one or the other, but of both and also.

## FRYING PAN

Well suited for searing meat, and for preparing fried eggs and vegetables.  
Ø 24 and 28 cm/9.5 in. and 11 in.



## FRYING PAN WITH NON-STICK COATING

With more resistant non-stick sealing for low-fat frying without burning.  
Ø 24 and 28 cm/9.5 in. and 11 in.

- Special material combination made of stainless steel with aluminium core, for good heat transfer
- Pouring rim for drip-free pouring
- Stable handle for good and secure handling
- High-quality finish
- Dishwasher-safe
- Suitable for the following types of cooker:  
Electric, ceramic, gas, induction and oven





## OVERVIEW STAINLESS STEEL MULTIPLY

Size / Product No.		Ø 16 cm	Ø 20 cm	Ø 24 cm	Ø 28 cm
Low Casserole	–	91610	91612	91614	–
High Casserole	–	91620	91622	91624	91628
Cookware Set, 4 pieces	91690	–	–	–	–
Sauté Pan	–	91630	91632	–	–
Sauteuse	–	91641	91643	–	–
Butter Warmer	15661	–	–	–	–
Fondue Set	–	–	91414	–	–
Frying Pan	–	–	–	91652	91654
Frying Pan with non-stick coating	–	–	–	91662	91664







SINCE 1888

## IN PROTECTING

*the beautiful and the good,  
the master transpires.*

The rate at which we are confronted with new products, innovations and changes is increasing rapidly. It has now come so far that new ideas are already out of date even before they have reached the shelves. This accelerating process overwhelms and unsettles people. Therefore, many are returning to the things that are proven and trusted. Rösle takes this longing for the original very seriously. Products should not only provide something new and unique; they should not only have a special use, but they should, above all, trigger emotions. To achieve this, Rösle always offers something from the treasure chest of its rich history. There, we discover materials, style elements and functions that we are continuing to develop and reinterpret. That's what happened this season with the new product line, COPPER Chalet.



# COPPER *Chalet*

Copper was already in use 10,000 years ago and is among the oldest metals employed by humankind. In the Chalet series, Rösle now combines copper with stainless steel and aluminium. Why? Because copper looks very elegant and has excellent thermal conductivity. The same goes for aluminium, which is also very lightweight. In addition, the stainless steel element ensures outstanding frying characteristics.

## *Functional*

With integrated scale and pouring rim

## *Well-thought through*

Pot lid with forced venting and silicone seal for a clean seal



## *Traditional*

Classic copper combined with modern cooking technology

## *Rustic*

Ergonomically formed handles made of enamelled cast iron



*Over time, cookware made of copper develops a patina. It can discolour and oxidise. But this does not impair its function. Those who prefer things to look like new can remove the patina with copper care products – and restore the pots to their most beautiful lustre.*



# BEAUTY PRIZES

*to be won with the new functional retro design from Rösle.*

Copper transports the heat in an elegant way, not only quickly but evenly and to precisely where it is needed. It also has an innovative, traditional look, thus ensuring a pure feel-good atmosphere in the kitchen.



## HIGH CASSEROLE

Equally suitable for frying and for cooking vegetables, dumplings, a good stew and much more.

Ø 16 cm, 20 cm and 24 cm,  
Ø 6.3 in., 7.9 in. and 9.5 in.



## STOCK POT

Tall pot for cooking larger quantities of soup, stew and vegetables. Can also be used for pasta, dumplings or popular party recipes such as chilli con carne. Ø 24 cm/9.5 in.

- Made of multi-layered material: stainless steel, aluminium and copper
- Hygienic and neutral in taste
- Practical wrap-around pouring rim for drip-free pouring
- With integrated scale
- Pot lid with forced ventilation and silicone seal for exact placement
- Pot lid resistant to temperatures of up to 260 °C/ 500 °F
- Ergonomically formed handles made of enamelled cast iron
- Manual cleaning
- Suitable for the following types of cooker: Electric, ceramic, gas, induction and oven



# THE EYE IS PLEASED

*the mind is enraptured, and the palate is jubilant.*

Very seldom has there ever been a series that has so completely combined appearance and taste. For not only is the preparation a pleasure, but also the look of the object.



## SAUTÉ PAN

Ideal for preparing smaller dishes and sauces, for heating up milk or making pudding. The side handle enables comfortable handling. Ø 16 cm and 20 cm/ 6.3 in. and 7.9 in.



## SAUTEUSE

The classic for searing, as well as for preparing and reducing sauces. Also perfect for sautéing vegetables and sliced meat. Ø 16 cm, 20 cm and 24 cm, Ø 6.3 in., 7.9 in. and 9.5 in.



## FRYING PAN

Meat is fried right to the point, vegetables with bite are conjured up and side dishes turn out perfect thanks to the uniform heat conduction. Ø 20 cm, 24 cm and 28 cm, Ø 7.9 in., 9.5 in. and 11 in.



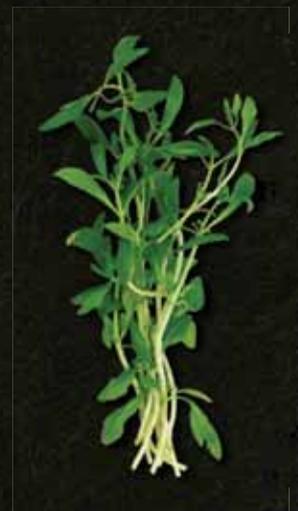
## SERVING PAN

Perfectly prepared, the food can be served in the pan directly at the table. Transferring to another dish is not necessary and the food remains hot for longer. Ø 24 cm and 28 cm/9.5 in. and 11 in.



## OVERVIEW COPPER CHALET

Size / Product No.		Ø 16 cm	Ø 20 cm	Ø 24 cm	Ø 28 cm
High Casserole	–	91900	91901	91902	–
Stock Pot	–	–	–	91903	–
Sauté Pan	–	91904	91905	–	–
Sauteuse	–	91906	91907	91908	–
Frying Pan	–	–	91909	91910	91911
Serving Pan	–	–	–	91912	91913





# CULTURE

*is a value that goes far back.*

The advanced civilisations in human history have made discoveries and inventions that are second to none. However, in the course of the millennia and centuries, many of these discoveries have been lost because no one was there to pass on the knowledge. But current research and technology enable us to look back a long way: into pre-history and early history, which is also known as the Iron Age. Even then, people realised that this material was suitable for so many things necessary for survival. These were mainly armour, swords and lances, but also increasingly cookware. To date, the special properties of this material are incomparable. Iron is robust, resistant, easy to care for and attractive. Above all, it has a high level of conductivity. Iron is and remains part of our cultural heritage.





# IRON PANS 1888

Professional and gourmet chefs know the secret of iron pans. They are ideal for quick searing and are ideal for the perfect steak. Thanks to a high proportion of steel which gives them excellent thermal conductivity. The coating which develops over time acts as a natural seasoning.



*Proven*

Perfect for generations for frying and roasting

*Solid*

Enamelled cast handle and high-quality stable riveting

*Robust*

Original and indestructible, made of scratch and cut-resistant iron

*Sovereign*

Iron pans can be use on all types of cooker



*The iron pan must be baked before it is used for the first time. It initially needs a lot of oil. For the seasoning, which acts as a non-stick coating, is only formed after some time. The longer you use this pan, the less cooking fat you need.*



# THE KING OF PANS

*loves fried potatoes and much more.*

The iron pan should be in every kitchen and is a must for any cook. The amazing thing: They become even better with time. For the seasoning that forms on the base acts like a natural non-stick coating, so they need less and less cooking fat.



## IRON FRYING PAN NATURAL

In addition to steaks, fried potatoes and quick fried food, specialities such as sugared pancakes also turn out perfectly.

Ø 20 cm, 24 cm, 28 cm and 32 cm,  
Ø 7.9 in., 9.5 in., 11 in. and 12.6 in.



## IRON SERVING PAN NATURAL

Be it scrambled eggs with bacon or caramelised rice pudding - the food is served directly at the table after preparation.

Ø 20 cm, 24 cm, 28 cm and 32 cm,  
Ø 7.9 in., 9.5 in., 11 in. and 12.6 in.

- Traditional, classic pan form made of steel
- Enamelled cast iron handle made of iron with stable riveting
- Pan body made of 2 mm/0.08 in. strong steel
- Very good heat transfer properties
- The pan develops a natural seasoning over time, giving the fried food a special flavour.
- Clean with a damp cloth
- Allow to dry well and rub with oil
- Nickel-free, suitable for people with allergies
- For use on the grill, cooker (electric, ceramic, gas and induction) and in the oven



# THE ARISTOCRAT OF THE KITCHEN

*turns roasting  
into a coveted event.*

For those who value taste and comfort, the enamelled iron pan is exactly what they need. It requires no previous baking and has outstanding frying properties from the very start.



## IRON FRYING PAN ENAMELLED

For frying tender fillet steaks or juicy rib eye steaks to pinpoint accuracy. And caramelised sugared pancakes with almonds as dessert.  
Ø 20 cm, 24 cm, 28 cm and 32 cm,  
Ø 7.9 in., 9.5 in., 11 in. and 12.6 in.



## IRON SERVING PAN ENAMELLED

Ideal for searing meat, fried potatoes and fried eggs, and for serving hot food at the table.  
Ø 20 cm, 24 cm, 28 cm and 32 cm,  
Ø 7.9 in., 9.5 in., 11 in. and 12.6 in.

- Frying and serving pan made of steel with enamelled surface
- The material guarantees optimum heat transfer
- Pan body made of 2 mm/0.08 in. steel with enamelled cast handle and high-quality, stable riveting
- Frying pan with eyebolts
- Robust design
- No baking required
- Heat-resistant up to 400 °C/752 °F
- Nickel-free, suitable for people with allergies
- Easy to clean; washing by hand recommended
- For use on the grill, cooker (electric, ceramic, gas and induction) and in the oven





*Not just for hobby chefs, the enameled frying pan is also well suited to conscious chefs and people with allergies. It contains no nickel and its enameled coating prevents contact between food and metal. This guarantees a natural taste.*



# MADE BY HAND

*recommended by the blacksmith,  
welcomed by the palate.*

Saving the best for last. Each of these high-quality forged iron pans is unique. This is appreciated by the professionals. This pan guarantees the best heat transfer capability, minimum energy consumption and a long life.



## FRYING PAN WROUGHT-IRON

Rustic, wrought-iron frying pan with welded hook handle, even suitable for open fires and barbecues. Can also be used as a serving pan.

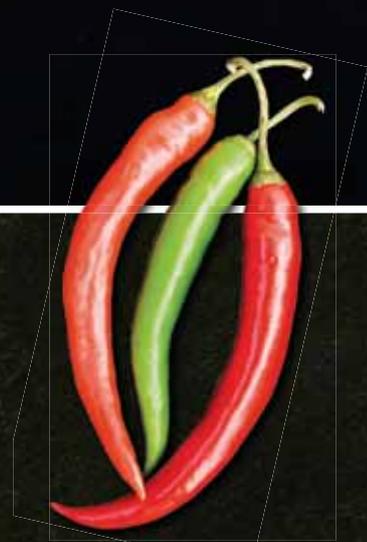
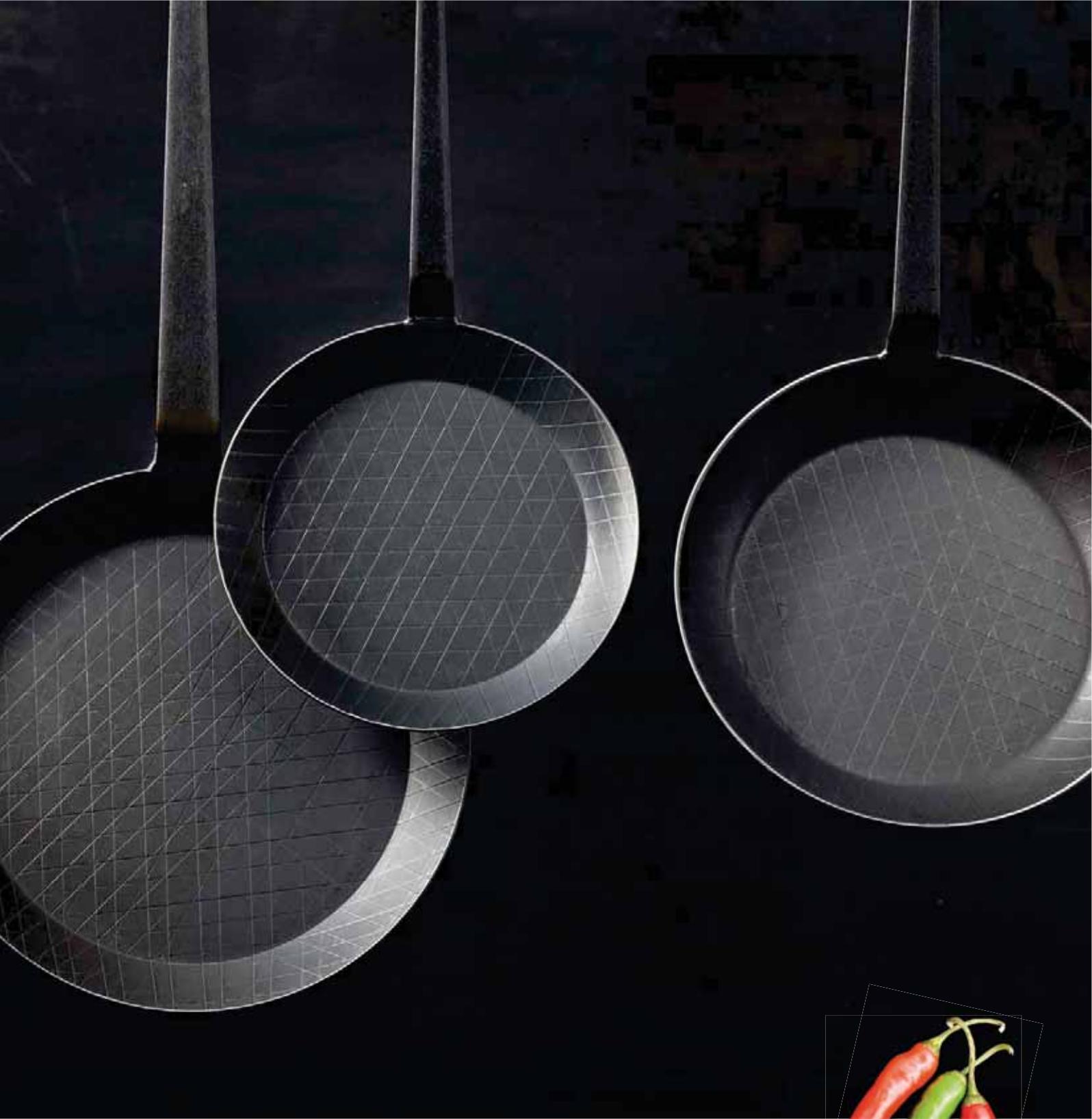
Ø 20 cm, 24 cm, 28 cm and 32 cm,

Ø 7.9 in., 9.5 in., 11 in. and 12.6 in.

Ø 28 cm/11 in. also available with a high rim  
of 4.5 cm/1.8 in.

- Classic frying pan made of forged steel, also suitable for serving
- Welded flat hook handle
- Pan with Ø 28 cm/11 in. available in two rim heights
- Characteristic surface structure with corrosion protection resulting from forging
- Very good heat transfer properties
- Perfect for fried potatoes, potato pancakes and quickly fried meat
- Clean with a damp cloth
- Allow to dry well and rub with oil
- For use on the grill, cooker (electric, ceramic, gas and induction) and in the oven





## OVERVIEW IRON PANS 1888

Size / Product No.	Ø 20 cm	Ø 24 cm	Ø 28 cm	Ø 32 cm
Iron Frying Pan natural	26410	26411	26412	26413
Iron Serving Pan natural	26400	26401	26402	26403
Iron Frying Pan enamelled	26450	26451	26452	26453
Iron Serving Pan enamelled	26440	26441	26442	26443
Frying Pan wrought-iron	95724	95728	95729	95732



# RELATIONSHIPS

---

*are what  
matter in life.*

We can accomplish excellence, make the best products using the finest materials, produce the most beautiful designs, devise the most sophisticated modes of operation, use the most innovative technologies and present the most sustainable solutions. But at the end, it all comes down to the personal relationship, to dependability, trust and reliable cooperation. Therefore, Rösle is particularly proud to display all these facets of a good partnership. It has grown over decades of cooperation and we would like to express our sincere thanks for this. To emphasise our special reliability, we now offer new warranty conditions. For 90 percent of our products, we have extended the guarantee from 10 to 20 years (excluding wear parts). As with so many things, you will find very few other competitors willing to offer this.



SINCE 1888



# TOP BENEFITS

---

*worth their weight in gold  
because they benefit the customer.*

In everything we do, customers are our focus from the outset. For customers, it is important that products are of high quality, are absolutely reliable, functional and perfect in form. In addition, from the first moment, customers place great value on exceptional service, which extends from the product presentation and consultation through to the warranty. In terms of these measures, Rösle offers retailers various plus points that are not to be ignored.

## + 20 YEARS WARRANTY

From 2016, customers will first receive a warranty of 20 years. Only wear parts are excluded from this.

## + ORDER PROCESSING

At our company, we try to organise everything in the best way possible. All orders are processed without the slightest of delay.

## + PRODUCT PRESENTATION

In cooperation with dealers, we have designed a representative, high-quality and sales-boosting product presentation.

## + POSITIVE ATMOSPHERE

Thoughtfulness, respect and friendliness are at the forefront of all communication levels.

## + CONSULTING EXPERTISE

Whenever and wherever questions arise, we provide fast, understandable and detailed answers. Friendly and competent.

## + VALUE ORIENTATION

For us, it is not about short-term profit, but rather the compliance with self-imposed value standards and long-term customer satisfaction.

## + DELIVERY CAPABILITY

Even when there is high demand, we do everything in order to satisfy our customers as soon as possible.

## + QUALITY MAXIM

Many ask what distinguishes a Rösle product in particular and above everything else. Our answer: the quality.

# CONSULTING STRENGTH

*RÖSLE distributors and partners worldwide.*



**Austria**

Christoph Haarstrick  
Phone +43 67 67 600 100  
e-mail: haarstrick@roesle.at  
www.roesle.at

**BeNeLux**

Sebastian Rijnders  
Phone +31 631070028  
www.roesle.nl  
www.roesle-bbq.nl  
rijnders@roesle.de

**Cyprus**

Pantelides Papachristodoulou Ltd  
47 Arch. Makariou III Avenue  
1065 Nikosia  
Phone +375 22750760

**Czech Republic**

POTTEN & PANNEN  
STANEK Group  
Horackova 5  
14000 Praha 4  
Phone +42 261227373  
www.pottenpannen.cz

**Denmark**

Dyberg-Larsen ApS  
Fabriksvej 1  
5466 Asperup  
Phone +45 64481474  
www.dyberg-larsen.dk

**Ecuador**

Sukasa Comohogar S.A.  
Av. Eloy Alfaro  
Quito  
Phone +593 92394445  
www.sukasa.com

**Finland**

Oy Finncarmen AB  
Henry Fordin Katu 5 C  
00150 Helsinki  
Phone +358 961500551  
www.finncarmen.fi

**France**

Karis  
21 Boulevard d'Anvaux  
36000 Châteauroux  
Phone +33 2 54 53 00 00  
e-mail: commercial@karis.fr  
www.karis.fr

**Great Britain / Ireland**

Jack Moore LLP  
20 Battenhall Road  
Worcester WR5 2BL  
UK  
Phone +44 1905359684  
www.jackmoore.net

**Greece**

Ikiakos Exoplismos S.A.  
Philippos Business Center  
Agias Anastasias & Laertou, Pilea  
Service Post of Thermi  
570 01 Thermi  
Thessaloniki  
Phone +30 2109478105  
www.parousiasi.gr

**Iceland**

KOKKA ehf  
Laugavegi 47  
101 Reykjavik  
Phone +354 5620808  
www.kokka.is

**Japan**

St-Emilion Inc.  
2-5-2 Distribution Center  
Chuo-shi, Yamanashi 409-3845  
Phone +81 55 273 1420  
Fax +81 55 273 1421  
e-mail: info@st-emilion.jp  
www.st-emilion.jp

**Y-Yacht**

3-13-41 Matsubara Naka-ku  
Nagoya, Japan  
Post code: 460-0017  
Phone +81.52.331.2838  
www.y-yacht.co.jp

**Norway**

Son Agenturer as  
Ståle Bakke  
Post. Boks 154  
1556 Son  
Phone +47 92265111

**Philippines**

Deutschland Concept Inc.  
2/F 431 Shaw Boulevard  
Corner Ideal St.  
Mandaluyong City 1550  
Phone 0063 2705 1409

**Portugal**

Brinkmann Lda.  
Trav. Da Trindade, 16-C  
1200-469 Lisboa  
Phone +351 213420735  
www.torresbrinkmann.com

**Qatar**

Table Arts  
P.O. Box 22138  
Doha-Qatar  
Phone +974 44115278  
www.alayangroupqatar.com

**Russia**

Berghoff Center Limited  
Liability Company  
12/15, Bolshaya  
Novodmitrovskaya Street  
127015 Moscow  
Phone +7 4956605655  
www.berghoff.ru

**Singapur**

KHL Marketing Asia Pacific Pte Ltd  
25 New Industrial Road #02-01  
KHL Building  
Singapore 536211  
Phone +65 6471 6776  
www.khlmktg.com

**Spain**

Miguel Graell  
Ayala, 38 3°  
28001 Madrid  
Phone +34 915781769

**Sweden**

Buhr Agenturer AB  
Stampgatan 24  
411 01 Göteborg  
Phone +46 31802370  
www.buhr.se

**Switzerland**

e+h Services AG  
Industriestrasse 14  
4658 Däniken  
Phone +41 622886111  
www.eh-services.ch

**Taiwan**

Wein Han Enterprise Ltd.  
1F, No 345, Tun Hua North Road  
Taipei  
Phone +88 6227138190  
www.vbtaiwan.com.tw

**Ukraine**

EUROSET GmbH  
vul. Artjoma 1-5, Büro 801  
04053 Kiev  
Phone +38 2720858  
www.posuda.ua

**USA / Canada**

RÖSLE USA Corp.  
802 Centerpoint Boulevard  
New Castle DE 19720  
Phone +1 3023264801  
www.roesleusa.com

**Venezuela**

La Cuisine  
C. Santa Clara, Edf. Caracas  
1070 Boleita Norte-Caracas  
Phone +58 212237616  
www.lacuisinegourmet.com

## AWARDS

# PRIZES AND AWARDS

*are the greatest form  
of recognition.*

Rösle has won over 100 design prizes in the last 15 years alone. Not just from anyone, but from experts, specialists and end customers, who know what they are talking about. Without a doubt, this distinguishes the brand from the competition and is not only relevant for professional cooks and gourmets, but also for all style-conscious lifestyle consumers.



For the 5-piece cookware set  
Stainless steel Silence®





## GENERAL OVERVIEW

Product description	New	Prod. No.	Ctrl. No.	Diameter in cm	Diameter of base in cm	Height in cm	Content litres	Weight in kg	Colour coating
<b>STAINLESS STEEL SILENCE®</b>									
Low Casserole		91393	7	16	15	7.5	1.5	1.340	-
Low Casserole		91394	4	20	19	9.0	2.8	1.840	-
Low Casserole		91395	1	24	23	9.5	4.3	2.400	-
High Casserole		91396	8	16	15	10.0	2.0	1.420	-
High Casserole		91397	5	20	19	11.5	3.6	1.940	-
High Casserole		91398	2	24	23	13.0	5.9	2.560	-
Stock Pot	X	91493	4	24	23	18.0	7.9	2.760	-
Sauté Pan	X	91497	2	16	15	7.5	1.5	1.100	-
Steamer Insert	X	91496	5	20	20	10.0	3.1	0.745	-
Lid Thermometer		91389	0	2.7	-	3.7	-	0.008	-
Cookware Set, 4 pieces		91390	6	-	-	-	-	8.300	-
Cookware Set, 5 pieces	X	91392	0	-	-	-	-	10.000	-
Frying Pan	X	91471	2	20	15	5.6	1.4	1.000	-
Frying Pan	X	91472	9	24	19	5.8	2.2	1.300	-
Frying Pan	X	91473	6	28	23	6.3	3.3	1.600	-
Frying Pan with non-stick coating	X	91474	3	20	15	5.1	1.4	1.000	bronze
Frying Pan with non-stick coating	X	91475	0	24	19	5.3	2.2	1.300	bronze
Frying Pan with non-stick coating	X	91476	7	28	23	6.3	3.3	1.600	bronze
Frying Pan with non-stick coating	X	91499	6	32	26	6.7	4.4	2.201	bronze
Serving Pan with non-stick coating	X	91482	8	24	19	7.2	2.8	1.200	bronze
Serving Pan with non-stick coating	X	91483	5	28	23	7.8	4.0	1.500	bronze
Braising Pan with non-stick coating	X	91500	9	28	23	9.5	5.0	2.300	bronze
Frying Pan with ceramic coating	X	91477	4	20	15	5.1	1.4	1.000	white
Frying Pan with ceramic coating	X	91478	1	24	19	5.3	2.2	1.300	white
Frying Pan with ceramic coating	X	91479	8	28	23	6.3	3.3	1.600	white
Serving Pan with ceramic coating	X	91484	2	24	19	7.2	2.8	1.200	white
Serving Pan with ceramic coating	X	91485	9	28	23	7.8	4.0	1.500	white
Braising Pan with ceramic coating	X	91501	6	28	23	9.5	5.0	2.300	white
Glass Lid borosilicate	X	91491	0	24	-	8.4	-	0.950	-
Glass Lid borosilicate	X	91492	7	28	-	9.3	-	1.240	-
<b>REPLACEMENT PARTS</b>									
Glass Lid	X	96041	2	16	-	5.0	-	0.310	-
Glass Lid	X	96042	9	20	-	5.0	-	0.432	-
Glass Lid	X	96043	6	24	-	5.0	-	0.636	-
Glass Lid	X	96044	3	28	-	5.0	-	0.817	-

Temperature resistance in °C							Packaging dimensions L x W x H in cm	RÖSLE guarantee	Page
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	27.5 x 19 x 11	20 years	13
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	31 x 23 x 12	20 years	13
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	35.5 x 27 x 12	20 years	13
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	26.5 x 19.5 x 19	20 years	13
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	31.5 x 23.5 x 14.5	20 years	13
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	35.5 x 27 x 16	20 years	13
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	35.5 x 27 x 21	20 years	14
Silicone up to 260 °C	✓	✓	✓	✓	✓	✓	36 x 18 x 10	20 years	14
-	✓	✓	✓	✓	✓	✓	32 x 22 x 11	20 years	14
Temperature range from +10 °C to +120 °C	-	-	-	-	-	✓	5 x 3 x 7.5	20 years	14
-	✓	✓	✓	✓	✓	✓	55 x 32 x 22	20 years	16
Silicone up to 260 °C	✓	✓	✓	✓	✓	✓	55 x 32 x 22	20 years	16
Silicone up to 260 °C	✓	✓	✓	✓	✓	✓	40 x 22 x 8.5	20 years	19
Silicone up to 260 °C	✓	✓	✓	✓	✓	✓	48 x 26 x 9	20 years	19
Silicone up to 260 °C	✓	✓	✓	✓	✓	✓	51 x 30 x 9.5	20 years	19
Seal and silicone up to 260 °C	✓	✓	✓	✓	✓	✓	40 x 22 x 8.5	2 years	20
Seal and silicone up to 260 °C	✓	✓	✓	✓	✓	✓	48 x 26 x 9	2 years	20
Seal and silicone up to 260 °C	✓	✓	✓	✓	✓	✓	51 x 30 x 9.5	2 years	20
Seal and silicone up to 260 °C	✓	✓	✓	✓	✓	✓	60 x 34 x 10	2 years	20
Seal up to 260 °C	✓	✓	✓	✓	✓	✓	35 x 26 x 7.5	2 years	20
Seal up to 260 °C	✓	✓	✓	✓	✓	✓	39 x 30 x 8	2 years	20
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	38 x 31 x 12	2 years	20
Seal up to 400 °C, silicone up to 260 °C	✓	✓	✓	✓	✓	-	40 x 22 x 8.5	2 years	22
Seal up to 400 °C, silicone up to 260 °C	✓	✓	✓	✓	✓	-	48 x 26 x 9	2 years	22
Seal up to 400 °C, silicone up to 260 °C	✓	✓	✓	✓	✓	-	51 x 30 x 9.5	2 years	22
Seal up to 400 °C	✓	✓	✓	✓	✓	-	35 x 26 x 7.5	2 years	22
Seal up to 400 °C	✓	✓	✓	✓	✓	-	39 x 30 x 8	2 years	22
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	-	38 x 31 x 12	2 years	22
Glass Lid up to 260 °C	✓	✓	✓	✓	✓	✓	27 x 27 x 8	20 years	19
Glass Lid up to 260 °C	✓	✓	✓	✓	✓	✓	31 x 31 x 8	20 years	19
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	19 x 19 x 6	20 years	-
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	23 x 23 x 6	20 years	-
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	27 x 27 x 6	20 years	-
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	31 x 31 x 8	20 years	-

## GENERAL OVERVIEW

Product description	New	Prod. No.	Ctrl. No.	Diameter in cm	Diameter of base in cm	Height in cm	Contents litres	Weight in kg	Colour sealing
<b>SPECIAL POTS</b>									
Tajine		91370	8	24	20	26.0	2.1	2.090	-
Smoker		91371	5	28	22	9.5	5.0	2.230	-
Smoking Wood Chips		91380	7	11	-	10.5	-	0.180	-
Round Steamer		91373	9	28	22	9.5	5.0	2.850	-
Rectangular Roaster		91372	2	40 x 28	30.5 x 20.5	16.0	8.0	5.130	-
<b>REPLACEMENT PARTS</b>									
Lid Thermometer Silence		91389	0	2.7	-	3.7	-	0.080	-
Silicone Ring for Thermometer Opening		96033	7	1.7	-	0.8	-	0.050	-
Silicone Pad for Round Steamer		96034	4	25.6	-	0.1	-	0.109	-
<b>STAINLESS STEEL MULTIPLY</b>									
Low Casserole		91610	5	16	15	7.5	1.5	1.380	-
Low Casserole		91612	9	20	19	9.0	2.8	1.885	-
Low Casserole		91614	3	24	22	10.5	4.7	2.500	-
High Casserole		91620	4	16	15	11.0	2.2	1.592	-
High Casserole		91622	8	20	19	13.0	4.0	2.181	-
High Casserole		91624	2	24	22	15.0	6.8	3.065	-
High Casserole		91628	0	28	26	20.0	12.0	2.990	-
Cookware Set, 4 pieces		91690	7	-	-	-	-	8.300	-
Sauté Pan		91630	3	16	15	7.5	1.5	0.927	-
Sauté Pan		91632	7	20	19	9.0	2.3	1.310	-
Sauteuse		91641	9	16	12	6.0	0.7	0.770	-
Sauteuse		91643	3	20	14	7.0	1.4	1.115	-
Fondue Set		91414	9	20	19	9.0	2.8	3.303	-
Frying Pan		91652	5	24	19	4.5	1.3	1.347	-
Frying Pan		91654	9	28	22	5.0	2.0	1.712	-
Frying Pan with non-stick coating		91662	4	24	19	4.5	1.3	1.360	black
Frying Pan with non-stick coating		91664	8	28	22	5.0	2.0	1.716	black
Butter Warmer		15661	7	11	8	6.9	0.3	0.980	-
<b>REPLACEMENT PARTS</b>									
Fondue Fork Set, 6 pieces		91441	5	-	-	24.0	-	0.477	-
Gas Cartridge for Fondue		91275	6	6.5	-	20.0	0.4	0.327	-
Gas Burner for Fondue		91271	8	4	-	6.7	-	0.415	-
Rechaud with Gas Burner for Fondue		91266	4	23	-	14.0	-	1.633	-
Lid		91730	0	16	-	6.0	-	0.325	-
Lid		91732	4	20	-	6.0	-	0.454	-
Lid		91734	8	24	-	6.0	-	0.608	-
Lid		91736	2	28	-	6.0	-	0.700	-

Temperature resistance in °C							Packaging dimensions L x W x H in cm	RÖSLE guarantee	Page
	✓	✓	✓	✓	✓	✓	36.3 x 2.5 x 29.2	20 years	27
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	35.0 x 35.0 x 14.5	20 years	28
	-	-	-	-	-	-	11.2 x 10.7 x 10.2	-	28
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	35.0 x 35.0 x 14.5	20 years	31
Glass Lid up to 180 °C	✓	✓	✓	✓	✓	✓	45.0 x 32.0 x 15.0	20 years	32
Glass Lid up to 180 °C	-	-	-	-	-	✓	5 x 3 x 10.5	2 years	14
Silicone up to 260 °C	-	-	-	-	-	✓	3 x 3 x 2	2 years	-
Silicone up to 260 °C	-	-	-	-	-	✓	26 x 26 x 3	2 years	-
-	✓	✓	✓	✓	✓	✓	18.0 x 26.0 x 13.5	20 years	39
-	✓	✓	✓	✓	✓	✓	23 x 30 x 20	20 years	39
-	✓	✓	✓	✓	✓	✓	33 x 26 x 15	20 years	39
-	✓	✓	✓	✓	✓	✓	26.5 x 18.5 x 14.5	20 years	39
-	✓	✓	✓	✓	✓	✓	29.5 x 22.8 x 16.5	20 years	39
-	✓	✓	✓	✓	✓	✓	32.5 x 26.5 x 19	20 years	39
-	✓	✓	✓	✓	✓	✓	35 x 31 x 23	20 years	39
-	✓	✓	✓	✓	✓	✓	21.5 x 54.0 x 26.0	20 years	40
-	✓	✓	✓	✓	✓	✓	37 x 19 x 10.5	20 years	40
-	✓	✓	✓	✓	✓	✓	40.5 x 22.5 x 12.5	20 years	40
-	✓	✓	✓	✓	✓	✓	36.5 x 18.5 x 8.0	20 years	40
-	✓	✓	✓	✓	✓	✓	40.50 x 23 x 9.5	20 years	40
-	✓	✓	✓	✓	✓	✓	40.5 x 29 x 15	20 years	43
-	✓	✓	✓	✓	✓	✓	48.2 x 25.0 x 8.3	20 years	44
-	✓	✓	✓	✓	✓	✓	52.2 x 29.6 x 8.7	20 years	44
Seal up to 260 °C	✓	✓	✓	✓	✓	✓	47.8 x 26.8 x 9.5	2 years	44
Seal up to 260 °C	✓	✓	✓	✓	✓	✓	52.1 x 30 x 10.3	2 years	44
-	✓	✓	✓	-	✓	✓	25.0 x 11.0 x 5.0	20 years	40
-	-	-	-	-	-	✓	26.0 x 11.0 x 4.5	20 years	-
-	-	-	-	-	-	-	6.5 x 6.5 x 20	-	-
-	-	-	-	-	-	-	15.2 x 8.5 x 9	2 years	-
-	-	-	-	-	-	-	25 x 25 x 15	20 years	-
-	✓	✓	✓	✓	✓	✓	17.9 x 17.9 x 6.5	20 years	-
-	✓	✓	✓	✓	✓	✓	21.7 x 21.7 x 6.5	20 years	-
-	✓	✓	✓	✓	✓	✓	25.7 x 25.7 x 7	20 years	-
-	✓	✓	✓	✓	✓	✓	28.7 x 28.7 x 7	20 years	-

## GENERAL OVERVIEW

Product description	New	Prod. No.	Ctrl. No.	Diameter in cm	Diameter of base in cm	Height in cm	Contents litres	Weight in kg	Colour sealing
<b>COPPER CHALET</b>									
High Casserole	X	91900	7	16	13.7	10.0	1.80	1.564	-
High Casserole	X	91901	4	20	17.8	11.5	3.30	2.202	-
High Casserole	X	91902	1	24	22.0	13.5	5.40	2.690	-
Stock Pot	X	91903	8	24	21.4	16.5	7.00	2.452	-
Sauté Pan	X	91904	5	16	13.4	8.5	1.50	1.170	-
Sauté Pan	X	91905	2	20	17.4	10.0	2.80	1.637	-
Sauteuse	X	91906	9	16	11.5	6.1	0.90	0.827	-
Sauteuse	X	91907	6	20	12.8	7.1	1.60	1.140	-
Sauteuse	X	91908	3	24	17.2	7.7	2.50	1.502	-
Frying Pan	X	91909	0	20	15.4	6.1	1.50	1.190	-
Frying Pan	X	91910	6	24	20.0	6.4	2.30	1.528	-
Frying Pan	X	91911	3	28	23.4	6.8	3.40	1.940	-
Serving Pan	X	91912	0	24	17.8	6.7	2.50	1.330	-
Serving Pan	X	91913	7	28	21.8	7.3	3.60	1.750	-
Copper Care Products	X	91917	5	-	-	-	0.50	-	-
<b>IRON PANS 1888</b>									
<b>Iron Pans natural</b>									
Frying Pan		26410	7	20	16	3.5	0.70	1.058	-
Frying Pan		26411	4	24	20	4.0	1.00	1.340	-
Frying Pan		26412	1	28	23	4.0	1.60	1.694	-
Frying Pan		26413	8	32	27	4.2	2.20	1.916	-
Serving Pan		26400	8	20	16	3.5	0.70	0.854	-
Serving Pan		26401	5	24	20	4.0	1.00	1.133	-
Serving Pan		26402	2	28	23	4.0	1.60	1.497	-
Serving Pan		26403	9	32	27	4.2	2.20	1.761	-
<b>Iron Pans enamelled</b>									
Frying Pan		26450	3	20	16	3.5	0.70	1.120	black
Frying Pan		26451	0	24	19	4.0	1.00	1.314	black
Frying Pan		26452	7	28	23	4.0	1.60	1.785	black
Frying Pan		26453	4	32	26	4.2	2.20	1.986	black
Serving Pan		26440	4	20	16	3.5	0.70	0.908	black
Serving Pan		26441	1	24	19	3.7	1.00	1.134	black
Serving Pan		26442	8	28	23	4.1	1.60	1.434	black
Serving Pan		26443	5	32	26	4.2	2.20	1.823	black
<b>Iron Pans wrought-iron</b>									
Frying Pan		95724	5	24	18	3.0	0.75	1.189	-
Frying Pan		95728	3	28	21	3.0	1.25	1.548	-
Frying Pan		95729	0	28	20	4.5	2.00	1.700	-
Frying Pan		95732	0	32	24	3.0	1.75	2.051	-

Temperature resistance in °C							Packaging dimensions L x W x H in cm	RÖSLE guarantee	Page
Lid up to 260 °C	✓	✓	✓	✓	✓	-	28 x 20 x 13	20 years	51
Lid up to 260 °C	✓	✓	✓	✓	✓	-	31 x 24 x 15	20 years	51
Lid up to 260 °C	✓	✓	✓	✓	✓	-	24 x 28 x 20	20 years	51
Lid up to 260 °C	✓	✓	✓	✓	✓	-	24 x 28 x 20	20 years	51
Lid up to 260 °C	✓	✓	✓	✓	✓	-	37 x 20 x 14	20 years	52
Lid up to 260 °C	✓	✓	✓	✓	✓	-	40 x 24 x 12	20 years	52
Lid up to 260 °C	✓	✓	✓	✓	✓	-	33 x 20 x 10	20 years	52
Lid up to 260 °C	✓	✓	✓	✓	✓	-	40 x 24 x 12	20 years	52
Lid up to 260 °C	✓	✓	✓	✓	✓	-	45 x 28 x 12	20 years	52
Lid up to 260 °C	✓	✓	✓	✓	✓	-	41 x 24 x 11	20 years	52
Lid up to 260 °C	✓	✓	✓	✓	✓	-	44 x 28 x 11	20 years	52
Lid up to 260 °C	✓	✓	✓	✓	✓	-	47 x 32 x 11	20 years	52
Lid up to 260 °C	✓	✓	✓	✓	✓	-	34 x 28 x 10	20 years	52
Lid up to 260 °C	✓	✓	✓	✓	✓	-	36 x 21 x 11	20 years	52
-	-	-	-	-	-	-	-	-	-
-	✓	✓	✓	✓	✓	-	41.5 x 20.5 x 8.3	20 years	59
-	✓	✓	✓	✓	✓	-	45.5 x 24.5 x 8.6	20 years	59
-	✓	✓	✓	✓	✓	-	49.5 x 28.5 x 9.1	20 years	59
-	✓	✓	✓	✓	✓	-	53 x 32 x 9.2	20 years	59
-	✓	✓	✓	✓	✓	-	29 x 20 x 5.6	20 years	59
-	✓	✓	✓	✓	✓	-	33 x 24.5 x 6.1	20 years	59
-	✓	✓	✓	✓	✓	-	37.5 x 28.2 x 6.5	20 years	59
-	✓	✓	✓	✓	✓	-	40.5 x 32 x 6.4	20 years	59
400 °C	✓	✓	✓	✓	✓	-	42.5 x 21.8 x 8.4	20 years	60
400 °C	✓	✓	✓	✓	✓	-	46 x 25.8 x 8.4	20 years	60
400 °C	✓	✓	✓	✓	✓	-	52 x 29.8 x 8.4	20 years	60
400 °C	✓	✓	✓	✓	✓	-	54.2 x 33.8 x 8.4	20 years	60
400 °C	✓	✓	✓	✓	✓	-	29.5 x 22 x 6.2	20 years	60
400 °C	✓	✓	✓	✓	✓	-	33.5 x 25.5 x 6.2	20 years	60
400 °C	✓	✓	✓	✓	✓	-	37.8 x 29.5 x 6.7	20 years	60
400 °C	✓	✓	✓	✓	✓	-	41.5 x 33.7 x 6.6	20 years	60
-	✓	✓	✓	✓	✓	-	47.0 x 24.0 x 2.6	20 years	62
-	✓	✓	✓	✓	✓	-	52.0 x 28.0 x 3.0	20 years	62
-	✓	✓	✓	✓	✓	-	50.5 x 28.0 x 4.5	20 years	62
-	✓	✓	✓	✓	✓	-	61.5 x 32.0 x 3.0	20 years	62

# TERMS AND CONDITIONS

## 1. Preamble

- 1.1. These Export Terms and Conditions of Sale shall be deemed as agreed to by the purchaser and to exclusively apply to all trading transactions between the purchaser and ourselves (the 'Company'). This also applies to all future business transactions.
- 1.2. Contradicting or differing terms and conditions in purchaser's order forms are not applicable and are expressly deemed invalid.
- 1.3. Amendments or subsidiary agreements proposed by the purchaser or otherwise purported to apply to a transaction are only valid if expressly accepted by ourselves in writing. All other clauses of the Export Terms and Conditions of Sale are not affected by any such amendment and remain in force.
- 1.4. All data and classifications listed in prospectuses, catalogues, websites, directories or other media and especially those referring to size, weight or description as well as those concerning nutritional values are approximations as is customary in the industry and insofar not binding.
- 1.5. Without express permission from the Company, the Company's trademarks, brand names and logos as well as any illustrations and representations of RÖSLE products may not be used or publicized on the Internet or world wide web nor in any other electronic or digital network, television or radio broadcast or printed matter.
- 1.6. Our Export Terms and Conditions of Sale apply exclusively in our trading with other business companies, corporate bodies under public law as stipulated in § 310 Abs. 1 BGB.

## 2. Conclusion of Contract, Data

- 2.1. Any contract shall be deemed concluded when written confirmation is notified to the purchaser by the Company. Consignment of order confirmation, delivery of ordered goods or sending of invoice are equivalent ways of contract conclusion.
- 2.2. Personal data supplied by the purchaser will be exclusively used for business purposes and transactions and the aforementioned data will be stored and managed by the Company and forwarded to associated businesses insofar as is required for processing the order.

## 3. Prices and Conditions

- 3.1. Prices quoted on the current price sheet literature are actual and applicable. Previously published prices cease to apply upon publication of a revised price list.
- 3.2. All prices quoted apply to basic cost of goods ex works and do not include packaging which will be itemized and invoiced.
- 3.3. V.A.T. is not included in quoted prices. It will be added to the net invoice amount as applicable on the day of billing.

## 4. Delivery, Time for delivery

- 4.1. Dates of delivery are to be treated as an estimate only and are not binding unless a specific agreement has been arranged with the purchaser. If a binding delivery date has been agreed by the Company, the deadline will be automatically postponed if delay is due to any cause beyond reasonable control such as an Act of God. In the event of any such force majeure, unforeseen interruption of work, traffic, shipping, damage by fire or flood, shortage of labour, energy, raw or other material, industrial action or lock-out, interference by legal authorities as well as all other events beyond our reasonable control which delay or hinder manufacture or shipment of goods, the Company reserves the right to withdraw from trading, and fulfilling of orders until the cause of disruption is resolved. If as a result of disturbances as described before, deliveries are delayed in excess of eight weeks, one or both contractors are free to withdraw from the contract.
- 4.2. Express deliveries will only be undertaken at the express wish of the purchaser, in which case resulting costs will be assumed by the purchaser. Shipment costs will also be assumed by the purchaser if any special mode of dispatch is requested.
- 4.3. Minimum order value and freight costs are depending individually on the countries where goods are delivered.
- 4.4. The company will accept no responsibility for damages incurred after the goods are handed over into the custody of the haulage contractors and they travel thereafter at the purchaser's own risk and expense.
- 4.5. In transactions with new purchasers we reserve the right to request payment in advance.

## 5. General Liability, Warranty, Returns

- 5.1. We warrant for careful workmanship of sound raw materials. Complaints concerning noticeable deficiencies, wrong deliveries or notable discrepancies in quantity must be notified to us in writing at the latest within ten days of product delivery. Latent defects must be notified to us as soon as they become apparent. If no notice of deficiency is received within the period stipulated above, products will be considered approved as free of defects. The relevant moment for fulfilment of the company's obligation regarding the condition of goods is the transfer of perils as in point 4.4.
- 5.2. We warrant functionality according to the state of the technology for a 5 year period starting at the date of delivery. This excludes any liability for damage due to wear and tear, misuse and misapplication, wrong assembly, modifications or inappropriate repair. The same applies to minor defects which only insubstantially affect the utility of the product.

- 5.3. In cases of valid complaints notified in due time the Company will amend impaired goods or supply replacement at the Company's discretion. If the repair or replacement supplied fails three times, the purchaser reserves the right to reduced payment or cancellation of contract.
- 5.4. We are liable in compliance with current legislation in case of claims of damages due to oversight or gross negligence on our part or that of our agents or auxiliary persons. If the Company is not in wilful breach of contract, damage compensation will be limited to that covering typical and foreseeable damage.
- 5.5. In case of the Company's culpability of infringement of contract, we accept liability according to current legislation. In such an event damage compensation will be limited to typical and foreseeable damage.
- 5.6. Liability for culpable injury to life, body or health and our liability as stipulated in the Product Liability Act remains unaffected.
- 5.7. To ensure a smooth process, return of goods must be notified to us prior to their dispatch. Goods returned freight collect without prior notice will not be accepted.

## 6. Payment

- 6.1. Unless otherwise expressly agreed in writing by the Company, the following payment terms shall apply to all customers: – Payment in advance – Payment in full within 30 days of date of invoice
- 6.2. Payment by bill of exchange or cheque will be accepted only on account of performance. Payment by bill of exchange is only acceptable after explicit prior agreement with the Company and if expenses incurred, discount and applicable taxes all meet with full cash reimbursement and if the bill of exchange is re-bankable.
- 6.3. Outstanding sums may only be deducted against claims of the purchaser if the sum claimed is beyond dispute or if it has been established as final and absolute. The purchaser is only entitled to a right of retention if a given claim is beyond dispute or has been established as final and absolute; claims from previous or different transactions are not permitted. In case of overdue, we are entitled to charge default interest at the statutory rate.

## 7. Retention of title

- 7.1. We retain title and possession of goods until after full settlement of payment of all business transactions between RÖSLE GmbH & Co. KG and the purchaser. If payment is to be carried out by bill of exchange explicit arrangements must be agreed prior.
- 7.2. The purchaser is permitted to sell wares subject to retention of title as long as the purchaser's obligations to the Company are fulfilled. Wares may not be impawned or pledged as security. In case of stoppage of payment, refusal of cheques or bill of exchange, start of insolvency proceedings or out of court settlements, the purchaser's right to sell or use the wares subject to retention of title, is voided. Also excluded is the authorization to enforce an assigned monetary claim for the purpose of collection.
- 7.3. In case of breach of contract particularly concerning default in payment on the part of the purchaser, we retain the right to repossess goods that have been delivered. Repossession of goods by us is equivalent to cancellation of the contract. After repossession the Company is allowed exploitation rights and allowed to apply the recovered proceeds towards the purchaser's accounts payable after deduction of appropriate processing costs.
- 7.4. The purchaser assigns all claims from sales of goods under retention of title to the Company and shall hold any monies received in trust and return them to the Company. We herewith accept any future assignment.
- 7.5. If case of seizure or claims by a third party, the purchaser is obliged to immediately notify the Company in writing so that the Company can take legal action according to § 771 ZPO. In case the third party is not able to reimburse the Company for incurred fees and costs for legal action according to § 771 ZPO, the purchaser is liable for these.
- 7.6. On purchaser's request the Company will relinquish its right of retention of title on goods and not retain goods assigned by way of collateral the value of which exceed the sum of the outstanding monies by more than 10 %. Selection of goods for release will be at the Company's discretion.

## 8. Place of performance, Court of Law and Partial Invalidity

- 8.1. Place of performance and for all trade and legal transactions concerning the contract is Marktoberdorf, Germany.
- 8.2. All legal proceedings relating to these Export Terms and Conditions of Sale shall submit to the jurisdiction of the German Court covering the town of Marktoberdorf.
- 8.3. The law of the Federal Republic of Germany shall be exclusively applicable, without application of Conflict of Laws provisions. The UN Convention on Contracts for the International Sale of Goods (CISG) shall not be applicable.
- 8.4. If some parts of these Export Terms and Conditions of Sale are deemed invalid, nevertheless the clauses of the rest of the document shall still apply in their entirety. A clause which is deemed invalid will be replaced by one which is better suited to define the term or condition intended.



*www.roesle.de*

