



SINCE 1888

Catalog
2016 USA

LOVE
COOK
LIVE

Index and Annotation



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Numerous design awards

Over the last 20 years, RÖSLE Kitchen Utensils have been showered with many renowned prizes. They're awarded by experts and specialist institutions in the field, and that most critical panel of judges in the world: consumers.

DESIGN PLUS



x 9 **Design Plus** The Design Plus Award is given out annually for product design that sets new standards and points the way ahead: nine RÖSLE products have received this prize.

x 16 **reddot** Since 1955, the Nordrhein-Westfalen Design Centre annually awards a prize. It has become famous both nationally and abroad: the reddot award. 16 of RÖSLE's innovative utensils have received this mark for outstanding product design.



x 6 **Design Center Stuttgart** RÖSLE has received the international award of the Design Center Stuttgart on no less than six occasions. Five times in 1989 alone!

AUSGEWÄHLT
FÜR DIE SONDERSCHAU
FORM '90

x 11 **Sonderschau FORM** Every year the Frankfurt trade fair 'Tendence Lifestyle' awards a prize to exhibitors: New items from RÖSLE swept it away eleven times.



x 6 **Industry Forum Design Hannover** Since 1953 the 'if' Design Award has come to be recognized as one of the most prestigious – RÖSLE has received it six times. The latest one in 2009.



x 4 **Designpreis der Bundesrepublik Deutschland** The prize has been awarded since 1953 and is the highest official German award for product design. It is an honor in itself to appear on the list of nominees. RÖSLE has been nominated three times, and won once.



x 5 **Innovationspreis "Küchen Innovation des Jahres"**, Kategorie "Küchenaccessoires" Every year a panel of experts selects from a range of innovative products and lets customers be the final judges. The results: five awards in the years 2007 - 2009 for RÖSLE!

Stahl-Innovationspreis 1997

x 2 **Stahl-Innovationspreis** An award is presented every three years by the German steel industry for innovative implementation of steel. In 1997 RÖSLE won it twice.



Dishwasher Safe



Certified EU Standard
for Hygiene



Spare Part

Annotation

126 Years of RÖSLE



1903 - 1919

Earliest Kitchen Utensils

1920 - 1950

18/10 stainless steel
In the thirties, RÖSLE first produced rust-proof kitchen tools and cutlery

1950 - 1980

Three decades of constant growth

1980 - 1995

Premium class utensils produced for home use

1995 - 1997

Innovations: RÖSLE Bowl series and stainless steel Cooking Spoon

Since 1997

Global focus: RÖSLE is now an established brand in over 50 countries worldwide

2000

New Products - Function and Design in perfect harmony
The Garlic Press and exquisite range of Graters and Slicers

2003 - 2004

Range expansion – Bar Utensils introduced

2004

Inauguration of RÖSLE Factory Outlet on the company premises

2005

Introduction of RÖSLE's Brand Shop for enhanced in-store presentation of RÖSLE products

2010

RÖSLE's Open Kitchen celebrates its 20th Birthday

2013

RÖSLE celebrates its 125th Birthday



1888 Foundation of the company

Karl Theodor Rösle - a master tinsmith from Schwabmünchen - established his company in the town center of Marktoberdorf in the south of Germany in 1888. He strived to enhance traditional methods to meet modern standards of industrial production, while retaining high standards of craftsmanship. Working together with a small team of collaborators, he started out manufacturing roofing components for the building industry.

The Company today

RÖSLE now sells about three million products annually, supplying approximately 3500 clients, retail partners, department stores and gift shops in Germany. Around the globe, RÖSLE supplies nearly 7000 clients in more than 50 countries. Since 1995, RÖSLE has been trading through RÖSLE USA Corp., its own affiliate in North America.



TOP 10

Our own values – your best selling points.

1.

Unrivaed quality

We develop tools that will hold their value instead of products that accommodate short lived trends. To achieve this, our top priority is delivering maximum quality. This process includes everything from the selection of materials to concise manufacturing to the finished product. Stainless steel is always an absolute given.

2.

Compelling functions

We develop our products in close cooperation with professional chefs and consumers. While we do this we like to pay close attention to the way people work with their hands. We listen. Consequently, our ideas evolve into compelling tools in multiple steps.

3.

Award-winning design

A great idea should also come to life in an attractive design. First and foremost, it does of course have to take into account the principles of ergonomics and function. However, it is a given that it has to incorporate a sense of modernity and style. We are absolute masters at achieving all of these goals and this is evident in the numerous awards we have received.

4.

More sustainable products

We are committed to reinforcing the awareness of nature and the respect for good food. Everything we put on our tables to eat should be grown, delivered and processed with an appreciation of our environment. This also applies to our efforts to manufacture products with long useful lives.

5.

New love

Love is a word that describes something deep, very dear to our hearts. But we can also experience it every day in small things. For instance, there's our love for favorite recipes. Yet it does go far beyond that: isn't it magnificent to inspire a love for cooking in others, a love for great ingredients or the beautiful feeling of being able to share something we enjoy?

6.

Great inspiration

Those who do not just focus on the plate before them when cooking will discover a fascinating world that is chock-full of ideas, stories, traditions and emotions. We want to bring this world to life and make it more attainable.

7.

Diversity for every individual

It is our objective to offer a portfolio that gives everyone the perfect personal tools they need to truly enjoy preparing meals and cooking. Regardless of whether the customer is left-handed, a fan of kiwis, a grill master or a potato lover. We offer a range that is truly one-of-a-kind.

8.

Steeped in tradition

RÖSLE has been in business for 125 years. During our anniversary year, we will celebrate the long history of our enterprise with you, our partners, with numerous promotions aiming to ensure our mutual success. We always have our eyes trained on the future – a future that will continue to honor our traditional values and that is driven by our courage to implement new ideas.

9.

Social action

Our name is a synonym for consistency in the eyes of our employees and a guarantor of a sustainable cooperative spirit from the perspective of our partners. Moreover, we are committed to applying this attitude to our products as well. After all, cooking and sharing meals are important cornerstones in our social interactions with others.

10.

Warranty policies that keep our promises

RÖSLE products are made to bring users years of enjoyment. From the very first day. We back this promise with a lifetime warranty. Cooks can count on products that will work perfectly, backed by a guarantee that is in effect as of the purchase date. So remember to keep your purchase receipts!

Food preparation



A pleasure from the start

Eating is a vibrant experience connected to most of our senses. With RÖSLE Kitchen Utensils, appreciation begins long before the taste buds get excited - it starts with quality, functional utensils. RÖSLE offers more than a hundred unique and outstanding products for preparation and cooking, an A - Z for the gourmet, with everything from the Apple/Pear Cutter to the Zester with Cannelle.



FOOD PREPARATION Palettes and Spatulas



Article description; Use and advantages

Item number; Measurements



Angled Spatula
The angled blade allows food to be easily lifted out of pans, molds or baking trays. The straight edge is useful for cutting.

12543 12.6 in. length 6.9 x 2.6 in. blade
Design Award: **FORM '90**



Angled Spatula perforated
The angled blade allows food to be easily lifted out of pans, molds or baking trays. Fats and liquids drain easily through the perforations.

12547 12.6 in. length 6.9 x 2.6 in. blade
Design Award: **FORM '90**



Angled Palette
The angled blade allows easy lifting out of pans, molds or baking trays. Also great for spreading and smoothing glazes and icing.

12558 15 in. length 9.8 x 1.4 in. blade
Design Award: **FORM '90**



Pie/Gâteau Server
For cutting and dividing pies and gâteau. The finely serrated edge facilitates neat cutting. The elongated triangular shape is perfect for safe lifting of cake segments.

12568 11.8 in. length 2 in. width blade
Design Award: **FORM '90**



Pizza Server
Pizza can easily be portioned with the scalloped edge and the wide palette is ideal for lifting up portions for serving.



















12756 11 in. length



LOVE
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Article description; Use and advantages

Item number; Measurements

	<p>Portioning Ladle For ladling or portioning liquids of every consistency. The pouring lips on both sides of the ladle facilitate exact pouring. For right and left handed use.</p>	<p>10001 10 in. length 2.4 in. diameter</p> <p>10007 10.8 in. length 2.8 in. diameter</p> <p>Design Award: FORM 94</p>	
	<p>Ladle with pouring rim The solution for ladling and portioning. With an all round pouring rim for drip-free pouring.</p>	<p>10008 11.8 in. length 3.1 in. diameter</p> <p>10009 12.6 in. length 3.5 in. diameter</p> <p>10010 13.6 in. length 3.9 in. diameter</p> <p>Design Award: FORM 94 hff</p>	
	<p>Deep Skimmer For blanching vegetables or fruit. The high rim prevents food from slipping off. The flat base helps lift delicate items carefully.</p>	<p>10041 13 in. length 4.3 in. diameter</p> <p>Design Award: FORM 94</p>	
	<p>Skimmer For skimming, draining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and handles delicate food very carefully.</p>	<p>10050 12.6 in. length 3.9 in. diameter</p> <p>10052 13.8 in. length 4.7 in. diameter</p> <p>Design Award: FORM 94</p>	
	<p>Fine Skimmer For skimming and straining pasta or noodles and lifting out deep-fried items. Liquid drains away quickly through the large area of fine perforations. Small pieces of food can be lifted completely out of the liquid.</p>	<p>10057 13.8 in. length 4.7 in. diameter</p> <p>Design Award: FORM 94</p>	
	<p>Sauce Ladle For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring.</p>	<p>10060 9.8 in. length 2.6 x 2.2 in. diameter</p> <p>Design Award: FORM 94</p>	
	<p>Basting Spoon For basting food in the oven and ladling from flat containers and pans. The long handle protects hands from heat.</p>	<p>10062 12.4 in. length 3.3 x 2.4 in diameter</p> <p>Design Award: FORM 94</p>	
	<p>Pancake Slice The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease.</p>	<p>10070 13 in. length 4.1 x 3 in. blade</p> <p>Design Award: FORM 94</p>	
	<p>Turning Slice perforated When serving, oil and fat efficiently drain away through the large perforated area in the blade. Ideal for fish and lasagna.</p>	<p>10071 13 in. length 4.1 x 3 in. blade</p> <p>Design Award: FORM 94</p>	

Article description; Use and advantages



















Item number; Measurements

	<p>Roasting Fork The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage.</p>	<p>10085 13.4 in. length</p> <p>Design Award: FORM 94</p>	
	<p>Spaghetti Spoon The toothed rim and the hole in the center solve all problems when lifting, stirring or serving spaghetti and other noodles.</p>	<p>10087 11.6 in. length 2.8 in. diameter</p> <p>Design Award: FORM 94</p>	
	<p>Trout/Asparagus Slice Ideally suited for lifting asparagus, boiled fish, potato slices and vegetables. The curvature of the blade prevents food from slipping off.</p>	<p>10120 14.2 in. length 4.5 x 6.3 in. blade</p> <p>Design Award: FORM 94</p>	



















FOOD PREPARATION
Kitchen and Serving Utensils - Round Handle



Article description; Use and advantages	Item number; Measurements			
 Ladle with pouring rim For ladling and portioning. All round pouring rim for drip-free pouring.	10609	13.2 in. length	3.5 in. diameter	
 Skimmer Flat design with large perforations for skimming, straining and lifting out food. The extra wide and flat base of the skimmer retrieves even small bits of food from the base of the pan and deals with delicate food very carefully.	10652	14.4 in. length	4.7 in. diameter	
 Sauce Ladle For pouring sauces of every type. The ladle rim with its two pouring lips is perfect for quick and exact drip-free pouring.	10660	10.4 in. length		
 Basting Spoon** For basting food in the oven. The long handle protects hands from heat.	10662	13 in. length		
**Available while supplies last				
 Turning Slice perforated The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease. The perforations allow efficient drainage of fats and liquids.	10671	13.6 in. length		
 Spaghetti Spoon The toothed rim and the hole in the center solve all problems when lifting, stirring or serving spaghetti and other noodles.	10687	12.2 in. length	2.8 in. diameter	
 Wire Skimmer For lifting out fried food. The wide distance between wires ensures quick and efficient draining of fats.	95681	15.2 in. length	4.7 in. diameter	 
 Wire Skimmer (coarse mesh) The coarse wire mesh is ideal for skimming stock, broth, soups and sauces as well as for food preparation. Fat and liquids are effectively drained through the mesh.	95792	15.7 in. length	5.5 in. diameter	 


FOOD PREPARATION
Kitchen and Serving Utensils - Series 600




Article description; Use and advantages	Item number; Measurements			
 Soup Serving Ladle For serving and portioning soups. The spoon holds 4 ounces and incorporates a pouring rim for drip-free pouring. Seamless one piece manufacturing.	12602	11.8 in. length	3.3 in. diameter	
 Serving Ladle For serving and portioning small quantities. The ladle holds 2 ounces and incorporates a pouring rim for drip-free pouring. Seamless one piece manufacturing.	12604	9.8 in. length	2.8 in. diameter	
 Sauce Ladle For serving and portioning sauces. The two incorporated pouring lips of the oval shaped ladle ensure exact and drip-free pouring. Seamless one piece manufacturing.	12607	7.1 in. length	2 x 2.6 in. diameter	
 Vegetable Spoon For serving and portioning any side dish. Seamless one piece manufacturing.	12615	9.4 in. length	3 x 2.3 in. diameter	
 Serving Spoon For serving and portioning any side dish. Especially suitable for serving potatoes and dumplings due to wider spoon end. Seamless one piece manufacturing.	12618	8.3 in. length	3 x 2.3 in. diameter	
 Serving Fork The two pronged fork is just the tool for serving salami, cheese, ham or meat. Seamless one piece manufacturing.	12622	7.9 in. length		
 Pie Server For serving pie and cake. The handle is set at a cornered angle to the blade for better handling. Seamless one piece manufacturing.	12640	9.1 in. length	4.3 x 2 in. blade	
 Salad Tongs Serving tongs suitable for meat, salads and vegetables. One smooth blade edge, one toothed. Manufactured in 1.5 mm gauge stainless steel, seamless one piece manufacturing.	95280	10.6 in. length	2.8 x 2.2 in. diameter	

FOOD PREPARATION
Serving Tools



Article description; Use and advantages	Item number; Measurements		
 Honey Spoon Collects a large quantity of honey between the discs. The rest on the handle allows the utensil to be positioned on the rim of the jar so that any extra honey drips back into the jar, not on your counter.	12929	9.4 in. length	.9 in. diameter




 Antipasti and Olive Spoon The oval spoon safely holds olives of different sizes. The three slots in the base allow liquid to drain away. Also suitable for small fruit and peanuts.	12935	8.5 in. length	
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FOOD PREPARATION
Pastry Utensils





Article description; Use and advantages	Item number; Measurements		
 Spatula White The front part of the spatula is from hard wearing silicone and resistant to temperatures from 94°F - 428°F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.	12450 12455 12460	7.9 in. length 10.2 in. length 12.6 in. length	1 in. width 2 in. width 3 in. width




 Spatula Red The front part of the spatula is from hard wearing silicone and resistant to temperatures from 94°F - 428°F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.	12452 12457 12462	7.9 in. length 10.2 in. length 12.6 in. length	1 in. width 2 in. width 3 in. width
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 Pastry Brush Brush is made from pure natural bristle. The wide bristle head is ideal for glazing or greasing large areas. Rounded corners allow precise spreading of glazes and decorative finishes. With wire handle.	12467 12468 12469	8.5 in. length 9.3 in. length 10 in. length	1.0 in. width 1.4 in. width 1.8 in. width
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 Pastry Wheel For neat cutting of rolled out pastry. The wavy edge of the cutting wheel allows for a decorative design.	12720	7.7 in. length	2.8 in. diameter
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 Kitchen Torch Ideal for desserts such as crème brûlée, as well as for vegetables or meat. Adjustable dial for flame regulation, temperature can reach up to 2372°F. Topple free base and practical setting for continuous operation (up to 60 minutes). Refillable with commonly available lighter fluid. GS and TÜV approved. With child proof safety switch.	12844	6.7 in. height	
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 Confectionery Funnel Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles-.2 inch and .24 inch, without nozzle-.4 inch. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble for cleaning.	16229	7.5 in. diameter	1.3 qt. capacity
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FOOD PREPARATION
Whisks




Article description; Use and advantages	Item number; Measurements		
 Spiral Whisk This clever whisk reaches all areas of the pot, the base as well as awkward corners between pot base and wall. Just perfect for sauces.	95542	10.6 in. length	




 Twirl Whisk The flexible spiral shape facilitates airy beating of mixes reaching the base and all corners of the container and preventing unevenness in the mix. Specially suitable for processing small quantities of custard or gelatin in narrow containers.	95572	10.6 in. length	2 in. diameter
Design Award: FORM 94			




 Jug Whisk The slender form is ideal for whisking in narrow containers and glasses. Food and drinks can be quickly and easily stirred or twirled. Suitable for shakes and dressings.	95581	10.6 in. length	
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 Egg Whisk Wide spacing of the fine wires and a slender handle effortlessly produce light and airy results when whisking mixes of liquid or semi-liquid consistency. Suitable for pancake batters, cream mixes, sauces and soups.	95598 95599 95600 95601	6.7 in. length 8.7 in. length 10.6 in. length 12.6 in. length	7 wires, 14 points 7 wires, 14 points 7 wires, 14 points 7 wires, 14 points
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 Egg Whisk silicone For whisking or beating liquid and semi-liquid consistencies. Ideal for preparing soups, cream puddings and pancake batter. Heat resistant up to 500°F. Durable bonding of stainless steel and silicone.	95606	10.6 in. length	6 wires, 12 points
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 Balloon Whisk/Beater The robust handle in combination with flexible, densely positioned wires guarantees good results when whisking mixes of thick or semi-liquid consistency. Suitable for whipping cream and egg whites.	95611 95612	12.6 in. length 14.6 in. length	12 wires, 24 points 12 wires, 24 points
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 Flat Whisk The flat shape of the whisk is especially suitable for stirring small quantities and for folding ingredients in gently when working with delicate mixes. Perfect for blending ingredients and beating eggs.	95651 95652	8.7 in length 10.6 in length	4 wires, 8 points 4 wires, 8 points
Design Award: FORM 94			



 Flat Whisk silicone The flat shape of the whisk is especially suitable for stirring small quantities. Heat resistant up to 500°F. Durable bonding of stainless steel and silicone.	95656	10.6 in. length	8 wires
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FOOD PREPARATION
Kitchen Tools - Peeling



Article description; Use and advantages

Item number; Measurements



Julienne Peeler
The serrated swivel blade cuts fine strips in true Julienne style. Perfect for garnishing salads and soups.

12727 6.7 in. length



Grapefruit/Orange Knife
The canelle is sharpened on both sides and useful for peeling and decorative garnishing. The curved, serrated edge of the blade facilitates scooping out whole segments from partitioned fruit.

12728 8.7 in. length



Swivel Peeler extra fine
The swivel and extra sharp blade peels thin strips from vegetable or fruit. It is sharpened on both edges and allows work in both directions. Suitable for right or left-hand use.

12729 7.5 in. length



Swivel Peeler right-handed
The swivel blade is ideal for peeling vegetables and fruit with skins of medium thickness. The tip of the tool, sharpened on both sides, is useful for quickly removing potato eyes or other blemishes. Intended for right-hand use and peeling towards the user. Blade is exchangeable.

12732 7.5 in. length



Swivel Peeler left-handed
The swivel blade is ideal for peeling vegetables and fruit with skins of medium thickness. The tip of the tool is sharpened on both sides and useful for quickly removing potato eyes or other blemishes. Intended for left-hand use and peeling towards the user. Blade is exchangeable.

12734 7.5 in. length



Swivel Peeler crosswise
Ideal for peeling long, slender vegetables such as cucumbers and carrots, or vegetables with skins of medium thickness. Suitable for both right and left-hand use and works in both directions. Blade is exchangeable.

12735 6.7 in. length



Peeler
The rigid sharp blade over the narrow gap makes peeling away thin layers from vegetable or fruit an easy task. The sharpened tip of the tool is useful for quickly removing blemishes. Suitable for both right and left-hand use and works in both directions.

12736 7.5 in. length



Tomato/Kiwi Peeler
The extra sharp double blade separates even the most delicate skin from fruit. It belongs in the hands of every creative cook. It is especially suitable for tomatoes, kiwis, pawpaw and mangoes. Includes protective cap for the blade and additional sharpened corer.

12739 7.9 in. length

FOOD PREPARATION
Kitchen Tools - Garnishing



Article description; Use and advantages

Item number; Measurements



Melon/Potato Baller
For scooping out ball shapes from fruit and vegetables. The hole in the center ensures that the fruit or vegetable balls release easily.

12706	6.3 in. length	.9 in. diameter
12708	6.5 in. length	1.0 in. diameter
12710	6.7 in. length	1.2 in. diameter



Zester with Canelle
The very small perforations allow very fine strips to be cut away from the zest of citrus fruit, leaving the bitter pith behind. Ideal for decorating and enhancing soups and salads.

12714 6.3 in. length



Vertical Canelle/Channel Knife
With the fine blade, fantastic designs can be cut out in carrots and cucumbers. Also suitable for decorating fruit, chocolate or ice cream.

12716 6.3 in. length



Fruit Corer with Hand Guard
With a twist, the sharp serrated front ring can easily be inserted into the fruit to remove the core. Perfect for coring apples.

12746 8.9 in. length



Confectionery Funnel
Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles-.2 inch and .24 inch, without nozzle- .4 inch. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble for cleaning.

16229 7.5 in. diameter 1.3 qt. capacity



FOOD PREPARATION
Kitchen Tools - Cutting



Article description; Use and advantages

Item number; Measurements



Pizza Wheel
With a free running roller blade sharpened on both sides. Ergonomic handle for safe use, and effective pressure distribution. Easily disassembles for cleaning.

12717 13.8 in. length 5.5 in. width



Pizza Cutter
Large, firmly anchored wheel guarantees neat slicing of pizza - thick or thin - without damaging toppings.

12718 7.7 in. length 3.9 in. diameter



Wire Cheese Slicer
Two wires run along the sides, each one fixed at a different distance from the central rod so that soft cheeses can be sliced in different thicknesses. The prong at the tip facilitates easy lifting and serving.

12723 9.8 in. length



Cheese Knife
The knife with its sharp scalloped blade cuts cheese neatly. The large cut-outs prevent slices sticking to the stainless steel blade.

12724 11 in. length



Parmesan Knife
With a sturdy handle and robust spear point blade sharpened on both sides. Breaks through even the hardest Parmesan cheese.

12725 6.3 in. length



Cheese Cleaver
The sharp, double-sided high blade facilitates smooth and straight slicing of medium to firm cheeses such as Edam, Gouda and Tilsiter. Fine and even slices can be conveniently cut from a chunk of cheese using the cutting edge with the special curvature.

12726 7.9 in. length 1.6 in. width blade



Cheese Slicer
The sharp, serrated blade above the narrow gap facilitates fine slicing of cheese, which brings out the best flavor of hard cheeses.

12738 9.4 in. length



Oyster Knife
Oysters and mussels can easily be broken open with the sturdy stainless steel blade. The hand guard effectively protects hands when opening oysters.

12752 7.1 in. length



FOOD PREPARATION
Kitchen Tools - Cutting (continued)



Article description; Use and advantages

Item number; Measurements



Apple/Pear Cutter
Fruit or vegetables are divided into eight equal parts and the core is cut out separately. The wide handles allow for a good grip, and ensure optimum transmission of pressure. Ideal for apples and pears, as well as potatoes.

12743 6.2 in. length 3.6 in. diameter



Tomato/Mozzarella Slicer
With ten parallel serrated blades tomatoes or mozzarella cheese are neatly cut into equal slices. The base from synthetic material ensures a neat and perfect cut right through. Two ergonomic handles for good grip and safe work.

12755 6.3 in. length 3.9 in. diameter



Pizza Server
Pizza can easily be portioned with the scalloped edge and the wide palette is ideal for lifting up portions for serving.

12756 11 in. length



Tomato Cutter**
The star-shaped arrangement of serrated cutting blades separates the stalk and divides the tomato into eight equal segments. The base from synthetic material ensures a neat and perfect cut right through. Two ergonomic handles for safe work.

12759 6.3 in. length 3.9 in. diameter

**Available while supplies last



Fruit Knife
Ideal for peeling. The slightly curved stainless steel blade is designed to fit to the rounded shape of fruits and vegetables.

12760 7.5 in. length



Universal Knife
The slender stainless steel tipped point blade makes this knife perfect for all around use. Just the thing for peeling, cutting, and portioning meat, vegetables or fruit.

12765 9.1 in. length



Tomato Knife
The stainless steel blade with its scalloped edge is superb for vegetables with firm skins such as tomatoes or peppers. The two prongs at the blade tip are handy for serving or presentation.

12769 9.4 in. length










Breakfast Knife
The wide stainless steel blade allows easy handling when cutting or spreading. The sharp scalloped blade cuts neatly and without effort. The flat blade tip allows you to dip into tall, narrow jars. The slightly curved blade evenly distributes spreads on bread.

12773 9.1 in. length









FOOD PREPARATION
Kitchen Tools - Cutting (continued)



Article description; Use and advantages	Item number; Measurements		
 <p>Pineapple Cutter The ergonomic design of the handle is perfect for twisting into the pineapple and extracting fruit rings. Simply twist the utensil into fruit, remove the handle and release the slices onto a plate.</p>	12848	10.4 in. length	3.3 in. diameter
 <p>Cheese Cutting Set Three piece set includes: 12726 Cheese Cleaver, 12724 Cheese Knife and 12723 Wire Cheese Slicer.</p>	12900		
 <p>Cutting and Serving/Carving Board Practical cutting and serving board made from quality laminated layers of beechwood, with four non-slip rubber feet. With flexible cutting mat, made of antibacterial, food-safe synthetic material. Cutting mat only is dishwasher safe.</p>	15000 15005	14.0 in. length 18.0 in. length	10.0 in. width 7.0 in. width
 <p>Cutting and Serving/Carving Board Practical cutting and serving board made from quality laminated layers of beechwood, with four non-slip rubber feet. Features a practical all round juice collection groove. With flexible cutting mat, made of antibacterial, food-safe synthetic material. Cutting mat only is dishwasher safe.</p>	15010	18.0 in. length	14.0 in. width
 <p>Cutting Mat Space saving, .08 inch thin mat in four colors. Symbols for fish, meat, poultry, vegetables. Flexibility allows for easy transfer to pots and bowls. Made of antibacterial, food-safe synthetic material. Non-slip reverse side for safe work. Special top surface keeps knife blades from dulling.</p>	15015 15016 15017	14 x 10 18 x 7 18 x 14	
 <p>Barbecue Poultry Shears These easy to control shears are curved, making it easier to grip curved pieces. The sturdy, sharp, upper blade and the serrated lower blade act as a hinge, cutting through bones cleanly and easily.</p>	25060	9.8 in. length	
 <p>Kitchen Shears The stable, 3.9 inch long stainless steel blades produce neat and exact cutting. The handles from synthetic material sit ergonomically in the hand. The shears can be easily taken apart for cleaning or sharpening. Suitable for right or left-hand use.</p>	96290	8.1 in. length	

FOOD PREPARATION
Kitchen Tools - Preparing
















Article description; Use and advantages	Item number; Measurements		
 <p>Ice Cream Scoop The smooth fine rim portions ice cream perfectly, and similar desserts can be formed into attractive round shapes.</p>	12741	8.1 in. length	
 <p>Potato Masher The distribution of perforations is optimal for effortless work. The wide hand guard permits safe exertion of pressure when mashing. The flat surface of the base prevents food from sticking to the utensil.</p>	12780	10.2 in. length	3.3 in. diameter
 <p>Fruit Muddle/Caipirinha Pestle The concave surface of the pestle base copies the contours of fruit and distinct pyramid-shaped burls on the base are designed for optimum results when muddling. The lower component made from high grade synthetic material guarantees a high level of hygiene.</p>	12783 12784	9.6 in. length 6.7 in. length	1.6 in. diameter 1.6 in. diameter
 <p>Citrus Reamer Deep grooves in the head of the utensil allow easy extraction of juice with minimum effort.</p>	12785	6.7 in. length	2 in. diameter
 <p>Meat Pounder The perfect weight for flattening meat and fish. The conical front part ensures balanced application of force. Effortless work through ergonomic angle of handle. Extra strong.</p>	12819	12.4 in. length	
 <p>Meat Hammer Sits comfortably in the hand with its weight evenly distributed. The flat face is for flattening meat while the burled face is for tenderizing.</p>	12820	11 in. length	
 <p>Egg Topper Cleanly cracks the top of the egg shell so that it's easily lifted off by hand or with a knife. Works on both soft and hard boiled eggs. Pull handle up and release, spring mechanism causes vibration and the sharp edge in dome perfectly cuts shell. No more egg shells for breakfast!</p>	12827	5.4 x 1.8 x 1.6	
 <p>Cherry Pitter** Professional tool for pitting large quantities of cherries (approximately. ¾ lb.). Plunger quickly and effortlessly pits cherries with a single push. Automatic separation of stone from fruit. No splattering of fruit juice. Integrated receptacle for collecting pits. Can be completely disassembled for cleaning.</p>	16281	13.3 x 6.5 x 13.2	

**Available while supplies last



FOOD PREPARATION
Kitchen Tools - Preparing (continued)



Article description; Use and advantages		Item number; Measurements		
	Nut Cracker Front-oriented angled teeth grip nuts firmly preventing them from slipping. Pressure onto the nutshell is exerted solely by the teeth so that the shell can be cracked open without damage to the core.	12781	7.7 in. length	
	Design Award: 			
	Garlic Press Even unpeeled garlic cloves can be easily processed with this tool. A special leverage mechanism ensures that minimum effort is required. The sieve component swings up for easy cleaning under running water.	12782	7.9 in. length	
	Design Award:  FORM 2001 			
	Timer with Egg Pricker** Mechanical timer for settings up to 60 minutes. The pricker only appears when pressure is exerted onto the top.	12815	2.8 in. height	2.4 in. width
	Dual Speed Frother Froths at two speeds: fast for frothing milk and milkshakes, slow for vinaigrettes. Drive shaft made from special hardened steel. Runs on two AAA batteries. With hanging ring for Open Kitchen storage. Manufactured from 18/10 stainless steel.	12843	8.3 in. length	
	Kitchen Torch Ideal for desserts such as crème brûlée, as well as for vegetables or meat. Adjustable dial for flame regulation, temperature can reach up to 2372°F. Topple free base and practical setting for continuous operation (up to 60 minutes). Refillable with commonly available lighter fluid. GS and TÜV approved. With child proof safety switch.	12844	6.7 in. height	
	Marinade Injector For intense flavor, this marinade injector is made of stainless steel for easy cleanup and years of use. Designed for easy, one hand operation, this 2.1-ounce injector holds the right amount of marinade. Both the cap/plunger assembly and the injector needle unscrew for easy clean-up.	25058	9.1 in. length	
				
	Chicken Roaster Removable handle allows for more space on grill. Comfortable handle for easy transfer to counter or platter. Size permits placement of several roasters on one grill. For use at barbecue grills and in the oven. Stable handle and safe anchorage between chicken rest and handle.	25078	11.8 in. length	4.9 in. width
				





FOOD PREPARATION
Kitchen Tools - Preparing (continued)



Article description; Use and advantages		Item number; Measurements	
	Potato Holder Cooks up to 4 potatoes quickly and easily on the barbecue. Cooks evenly from the inside and the outside. Potatoes are held firmly so they do not roll around on the grate. 2 handles for secure grip. Can be used on all barbecues with a lid. Hand washing only, not dishwasher safe.	25081	6.9 in. length
	Burger Press Makes it easy to shape 3.5" diameter hamburgers. Should only be used for shaping hamburgers; do not place on a hot barbecue! Non-stick coating keeps meat from sticking. Hand washing recommended, not dishwasher safe.	25082	3.5 in. diameter





FOOD PREPARATION
Kitchen Tools - Opening



Article description; Use and advantages		Item number; Measurements	
	Can Opener The cutting wheel runs smoothly and safely along the can rim without contact to the contents. Cutting along the side permits easy lifting of the top for re-use as a lid. The cut tin edge is blunt and smooth.	12751	7.9 in. length
	Can Opener with pliers grip Manufactured entirely from stainless steel. Opens any can smoothly and easily. Leaves no sharp edges behind and does not come into contact with contents. The lid can be re-used for storage. Ergonomically shaped thumbscrew for smooth and effortless turning.	12757	7.9 in. length
	Nut Cracker Front-oriented angled teeth grips nut firmly preventing the nut from slipping. Pressure onto the nutshell is exerted solely by the teeth so that the shell can be cracked open without damage to the core.	12781	7.7 in. length
	Design Award: 		
















FOOD PREPARATION
Kitchen Tools - Cleaning



Article description; Use and advantages		Item number; Measurements	
	Cleaning Brush antibacterial With its tough polyester bristles it cleans dishes effectively and reliably. The brush head is exchangeable.	12808	9.6 in. length
			
	Bottle Brush Cleaner For cleaning all types of beverage containers. The long flexible handle from synthetic material prevents damage. The special brush design reaches all recesses in bottle necks and bases.	12874	14 in. length
	Glass Sponge Cleaning Brush For cleaning high quality glassware. The handle, made from flexible synthetic material prevents damage. Ideal for high, tall glasses. Spiral shaped whorls in the sponge reduce friction for easy cleaning.	12875	15 in. length








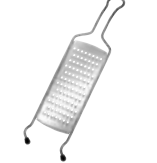













Article description; Use and advantages

Item number; Measurements

	Fishbone Tongs The flat, wide grips with their grooved ridges get ahold of fishbones of all sizes without breaking them. Comfortable handling due to well-balanced flexibility.	12910	5.9 in. length	
	Locking Tongs With the patented coupling mechanism, these tongs can be opened and locked using one hand. Ergonomic design ensures safe and comfortable handling. Space-saving storage in locked position.	12915 12916 25054	9 in. length 12 in. length 17 in. length	 Design Award:   
	Spaghetti Tongs Ideally suited for lifting and portioning pasta. The central prongs lock into each other so that spaghetti and other pasta can be held securely.	12920	11.8 in. length	
	Universal Tongs Perfect for lifting meat, salad and vegetables or serving, garnishing and preparing.	12924	11.2 in. length	
	Fine Tongs Useful both for cooking and roasting. Ingredients can safely be lifted and turned. Perfect for preparing seafood and shellfish.	12925	12.2 in. length	
	Locking Tongs silicone The patented coupling mechanism facilitates opening and locking with just one hand. The silicone coating prevents scratching of coated pans and stainless steel cookware. Heat resistant up to 500°F. Durable bonding of silicone and stainless steel.	12928 12926	9.1 in. length 11.8 in. length	

Article description; Use and advantages

Item number; Measurements

	Cheese Slicer The sharp, serrated blade above the narrow gap facilitates fine slicing of cheese, which brings out the best flavor of hard cheeses.	12738	9.4 in. length	
	Gourmet Slicer The sharp blade is freely adjustable and can be set to produce the desired thickness for each type of fruit or vegetable. Ideal for truffles. The Food Grip/Hand Guard attachment ensures safe slicing even for small pieces.	12742	11 in. length	
	Fine Grater The sharpened fine cutting edges prove ideal for grating lemon peel or cheese.	95020	15.7 in. length	 Design Award:   DESIGN PLUS 
	Medium Grater The sharpened medium size cutting edges prove ideal for grating firm types of vegetable such as cucumbers, carrots and beetroot and are also suitable for cheese and chocolate.	95021	15.7 in. length	 Design Award:   DESIGN PLUS 
	Adjustable Slicer With the laterally positioned adjusting screw, the slicing thickness can be selected from eleven positions. Can be safely stored with the cutter set to a closed position. Blade is exchangeable.	95028	15.7 in. length	Design Award:   DESIGN PLUS 
	Julienne Slicer Exchangeable insets produce fine strips of vegetable in “Julienne” style. Two insets are designed to produce strips of different sizes. A third inset with no separating blade produces whole slices. All three insets included.	95031	15.7 in. length	
	Food Grip/Hand Guard Made of hardwearing synthetic material. Food is firmly held and can be safely processed. For use with all RÖSLE's Graters and Slicers.	95035	4.7 in. length 3.1 in. width	
	Vegetable Grip Quickly processes vegetables up to the last bit. Fits well in the hand and facilitates safe and quick preparation.	95044	5.5 x 4.5 x 3.5	

FOOD PREPARATION
Graters and Slicers (continued)



Article description; Use and advantages

Item number; Measurements



Coarse Grater**
The sharpened large cutting edges prove ideal for grating potatoes and any other type of raw vegetable.

95022 15.7 in. length

Design Award: **DESIGN PLUS**

**Available while supplies last



Fine Grater
Ideal for Parmesan cheese, spices, chocolate or ginger. The non-slip silicone base ensures safe work at every angle. The concave surface guides food in the central area and molded grooves provide an ideal start position. Extra sharp grating edges due to etching technology.

95090 13 x 2 x 1

Design Award:



Medium Grater
Suitable for garnishing salads and grating cheese. The non-slip silicone base ensures safe work at every angle. The concave surface guides food in the central area and molded grooves provide an ideal start position. Extra sharp grating edges due to etching technology.

95091 13 x 3.5 x 1

Design Award:



Coarse Grater
Suitable for potatoes and other vegetables. The nonslip silicone base ensures safe work at every angle. Concave surface guides food in the central area and molded grooves provide an ideal start position. Extra sharp grating edges due to etching technology.

95092 13 x 3.5 x 1

Design Award:



Crown Grater
Perfect for Parmesan cheese, chocolate, lemon or ginger. The non-slip silicone base ensures safe work at every angle. Concave surface guides food in the central area and molded grooves provide an ideal start position. Plate from 18/10 stainless steel, handle from polypropylene.

95093 13 x 3.5 x 1

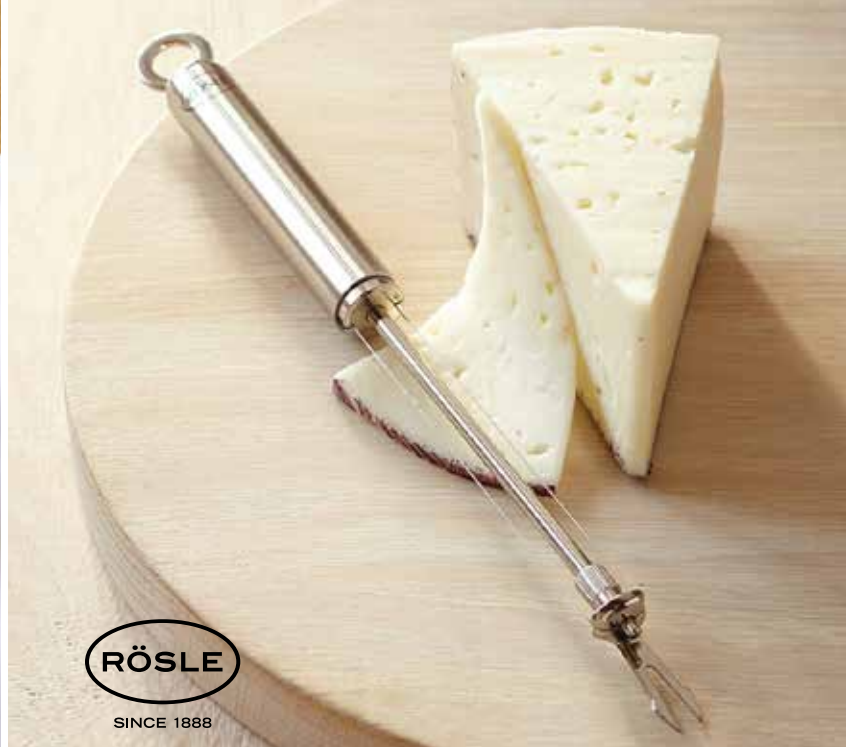
Design Award:



Adjustable V-Slicer with Vegetable Grip
The V-shaped blade is effort saving and gives a clean cut, even on tomatoes. Five settings up to .2 inch. Exchangeable blade. The nonslip silicone base ensures safe work at every angle. Easy to clean with no corners where residue can build up.

95095 17 x 5 x 1.5

Design Award:

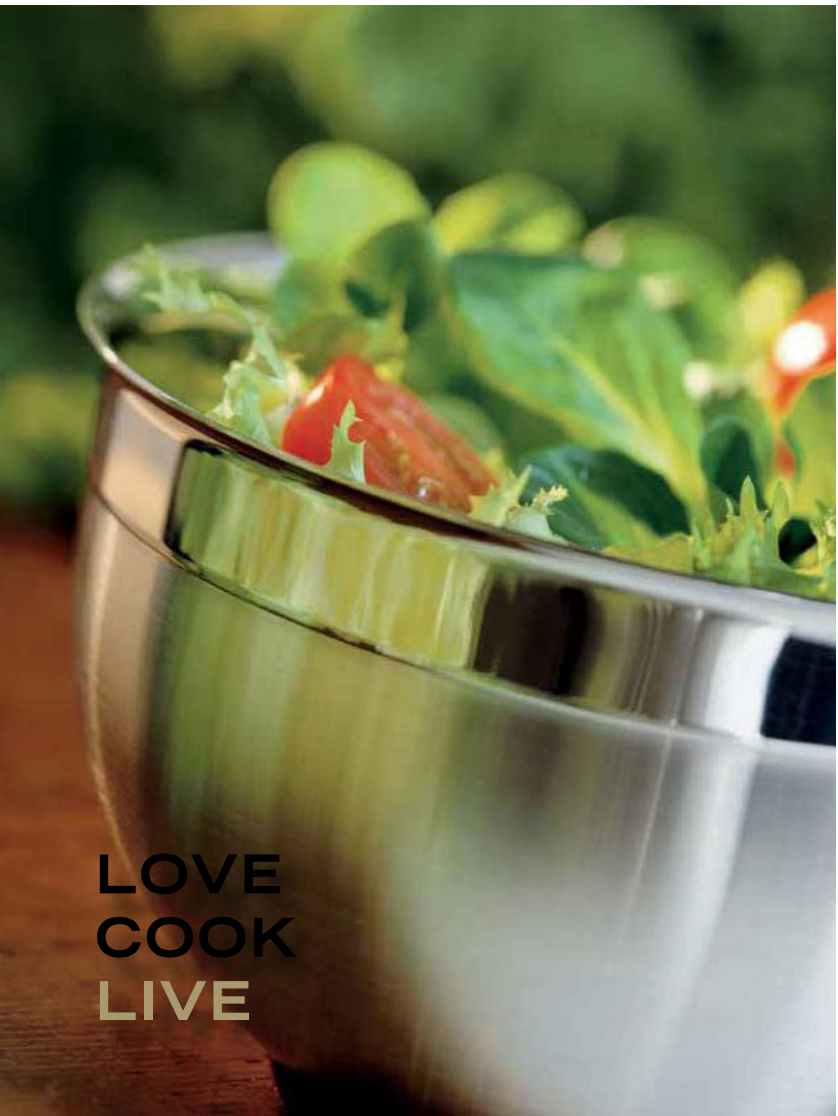


Preparation and Storage

Insight on insides



Light, humidity and odor affect and degrade the quality of food and ingredients. RÖSLE offers a selection of seamless bowls manufactured all in one piece and tightly closing shakers. Fine mesh strainers, exact measuring utensils and mechanical kitchen utensils round off the collection. In addition to being resistant to temperature extremes, stainless steel has another outstanding property: it retains no odor and is neutral in taste, which is critical for storage of herbs and spices.



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PREPARATION AND STORAGE Bowls



Article description; Use and advantages

Item number; Measurements



Deep Bowl
Decorative bowls suitable both for serving at the table as well as for preparation and storage of food. With pouring rim for easy pouring of liquids.

15668 3.1 in. diameter 6.4 oz. capacity
15672 4.7 in diameter 22.4 oz. capacity

Design Award: **DESIGN PLUS '95** **FORM '95**



Deep Bowl
Decorative bowls suitable both for serving at the table as well as for preparation and storage of food. With pouring rim for easy pouring of liquids.

15676 6.3 in. diameter 1.7 qt. capacity
15680 7.9 in. diameter 3.3 qt. capacity

Design Award: **DESIGN PLUS '95** **FORM '95**



Deep Bowl
Decorative bowls suitable both for serving at the table as well as for preparation and storage of food. With pouring rim for easy pouring of liquids.

15684 9.4 in. diameter 5.7 qt. capacity
15688 11.0 in. diameter 9.0 qt capacity

Design Award: **DESIGN PLUS '95** **FORM '95**



Salad Spinner with glass lid
Stainless steel bowl, basket, turntable and shatterproof glass lid. Minimum effort needed and includes a brake function. To clean, dismantle completely.

15695 9.5 in. diameter 5.7 qt. capacity



PREPARATION AND STORAGE Shakers and Mills



Article description; Use and advantages

Item number; Measurements



Spice Shaker
Lid with 3 settings: fine, coarse, closed. The finger groove of the lid facilitates opening and closing and permits nifty one hand resetting of the lid position. The glass body with its extra heavy base features a 3cm (1.18 in.) aperture for filling and a fill capacity of 75 ml (0.1 qt.).

16640 2.2 in. diameter 5 in. height



Spice Mill
Perfect results for all types of spices and seasonings such as pepper or salt. Exact setting of grinding result from fine to coarse.

16644 2.2 in. diameter 5 in. height



Oil Dispenser**
For adding exact quantities of oil. Designed to avoid spills on the worktop. The glass body with its extra heavy base features a 3cm (1.18 in.) aperture for convenient filling and a capacity of 200 ml (0.2 qt.). Lid stamped with word "OIL" in German, English, French and Italian. Can be disassembled for cleaning.

16651 2.4 in. diameter 9 in. height

**Available while supplies last

Preparation and Storage

Collanders and Strainers


















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PREPARATION AND STORAGE

Collanders and Strainers










Article description; Use and advantages		Item number; Measurements			
	Conical Colander For straining vegetables and pasta and for washing salads. Evenly distributed perforations over the side and base ensure quick and efficient drainage. Three burls in the base provide a steady rest position.	16024	9.4 in. diameter	3.6 qt. capacity	
	Tea Infuser** 300 small perforations allow water to seep quickly while keeping tea leaves in. One-hand filling. Integrated press to squeeze leaves after brewing. Has stand with flat base. Disassembles for cleaning.	95225 95226 95227	1.4 in. diameter 1.4 in. diameter 1.4 in. diameter	5.7 in. height 5.7 in. height 5.7 in. height	Black Red Green
Design Award: 					**Available while supplies last
	Conical Strainer For straining sauces or soups and for quick warming or rinsing. Very finely perforated all over, with wide rest and sturdy handle.	23214 23218	5.5 in. diameter 7.1 in. diameter	24 oz. capacity 1.6 qt. capacity	
Design Award: DESIGN PLUS					
	Tea Strainer fine mesh** With its fine mesh this utensil is perfect for straining freshly brewed tea.	95158	3.1 in. diameter	2.2 oz. capacity	
					**Available while supplies last
	Conical Pestle The Conical Pestle is ideal for use together with the Conical Strainer when passing stock, soups and sauces. Made from solid beechwood.	95238	3.3 in. diameter	9.8 in. length	
	Tea Strainer fine mesh With its fine mesh this utensil is perfect for straining freshly brewed tea.	95248	3.1 in. diameter	total length 7.7 in.	
	Kitchen Strainer fine mesh Thanks to its fine mesh this utensil is perfect for straining, passing or blanching as well as for dusting with icing sugar and sifting flour.	95252 95256 95260 95264	4.7 in. diameter 6.3 in. diameter 7.9 in. diameter 9.4 in. diameter	total length 11.0 in. total length 14.2 in. total length 16.5 in. total length 19.3 in.	
	Kitchen Strainer coarse mesh For straining, cleaning salad or vegetables and passing of fruit and soups. Oils and liquids quickly drain away through the coarse mesh.	95266 95270 95274	6.3 in. diameter 7.9 in. diameter 9.4 in. diameter	total length 14.2 in. total length 16.5 in. total length 19.3 in.	

PREPARATION AND STORAGE
Measuring Utensils



Article description; Use and advantages

Item number; Measurements

	Timer with Egg Pricker** Mechanical timer for settings up to 60 minutes. The pricker only appears when pressure is exerted onto the top.	12815	2.8 in. height	2.4 in. width
**Available while supplies last				
	Kitchen Digital Scale Kitchen Scale with incorporated digital clock for measuring up to 11 pounds or 175 fluid ounces. Large format digital display is easy to read, with red back light. Suspension for positioning in the Open Kitchen.	16239	9.4 in. length	8.7 in. width
	Barbecue Thermometer Features an illuminated digital temperature display. Temperature range from 104°F to 392°F. Measures in both Celsius and Fahrenheit. For quick measuring of temperatures, when roasting and deep-frying, preparing infant food as well as for wine and tea.	25066	8.7 in. length	
	Steak and Meat Thermometer (Set of Four) Four thermometers in four colors. Each of them has two functions: One for frying steaks and one for roasting specific types of meat such as poultry, beef, lamb or pork. Easy to read display. For use at the grill, in the frying pan and in the oven.	25067	2.6 in. length	1 in. diameter
	Digital Roasting Thermometer Measures from 4°F to 482°F. Pre-sets temperatures for beef, pork, veal, poultry, lamb; or can be set manually. Tip probe reads meat temperature, handle probe reads oven temperature. Oven probe has safety alarm if the oven exceeds 482°F. Timer for up to 10 hours. Magnetic back plate for placement on metal. Includes stand with silicone feet.	25086	7.9 in. length	1.2 in. width
	Digital Multi-Timer Two separate digital timing functions can measure two time spans simultaneously (each up to 9 hours, 59 minutes). When not in use for countdown, the incorporated digital clock displays the time. Large ergonomic setting dial for convenient use. Big format display with red back light for optimized readability. Magnetic rear plate.	19222	5.3 in. width	1.9 in. height
	Coffee Measure Standard measure for ground coffee.	95153	1.5 in. diameter	6.9 in. length

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PREPARATION AND STORAGE
Mechanical Kitchen Utensils



Article description; Use and advantages

Item number; Measurements

	Confectionery Funnel Easy to portion, easy to fill. Adjustable quantity control of flow at ergonomic handle. Comes with two exchangeable nozzles- .2 inch and .24 inch, without nozzle- .4 inch. Includes a mount for a safe rest during work and a receptacle to collect any drips. Easy to disassemble for cleaning.	16229	7.5 in. diameter	1.3 qt. capacity	
	Passetout/Food Mill with supplementary handle The food mill with its sturdy stainless steel construction is designed to meet the demands required by milling and processing. Sits on 3 rests that ensure stable positioning. With additional supplementary handle. Comes with Sieve Disc of 1 mm / .04 inch and 3 mm / .1 inch.	16252	8.7 in. diameter		
	Sieve Disc 1 mm / .04 inch For fine sauces as well as for fruit jellies and juices from fruit or berries with small seeds.	16265	5.5 in. diameter		
	Sieve Disc 2 mm / .08 inch For processing and passing of creamy soups, fine purée and sauces.	16266	5.5 in. diameter		
	Sieve Disc 3 mm / .1 inch For processing and passing of thick vegetable soups and purée of a thicker consistency.	16267	5.5 in. diameter		
	Sieve Disc 4 mm / .2 inch For preparation of Spaetzle from light dough or apple purée.	16268	5.5 in. diameter		
	Sieve Disc 8 mm / .3 inch For preparation of Spaetzle from heavy dough.	16269	5.5 in. diameter		
	Onion and Vegetable Chopper Chops up onions, herbs, chocolate, nuts etc. The automatic rotating blade assembly provides quick and efficient cutting results. The ergonomic press knob ensures convenient and effortless work.	16271	3.8 in. diameter	8.5 in. height	

There's no place like a bar for feeling at ease and enjoying your leisure time, so why not take the mood home - with stylish bar accessories. Stunning design and easy handling, superior workmanship and subtle details make these utensils must-haves. So don't be afraid to stir things up when trying out new recipes or cocktail favorites.



BAR AND WINE

Article description; Use and advantages

Item number; Measurements



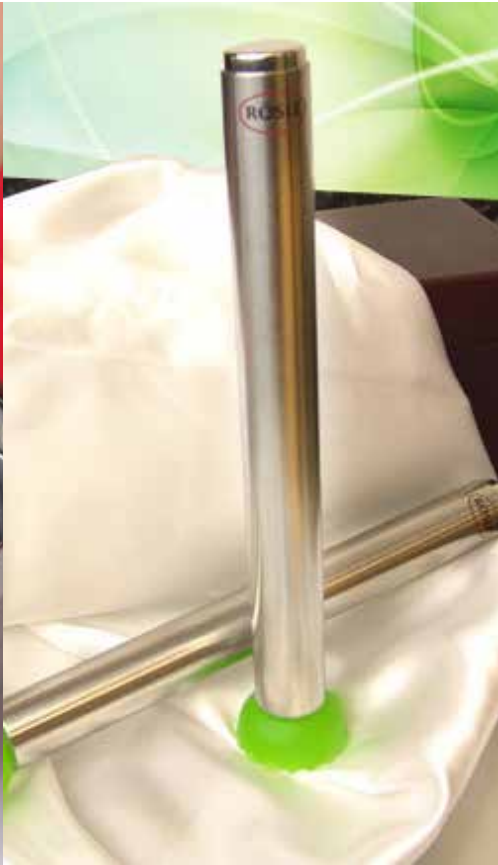
Fruit Muddle/Caipirinha Pestle
The concave surface of the pestle base copies the contours of fruit and distinct pyramid-shaped burrs on the base are designed for optimum results when muddling. The lower component from high grade synthetic material guarantees a high level of hygiene.

12783	9.6 in. length	1.6 in. diameter
12784	6.7 in. length	1.6 in. diameter



Citrus Reamer
Deep grooves in the head of the utensil allow easy extraction of juice with minimum effort.

12785	6.7 in. length	2.0 in. diameter
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Open Kitchen

Open ideas

















The Open Kitchen is a genuine RÖSLE concept, lifting beautifully designed professional kitchen utensils out of the kitchen drawers and displaying them for both show and utility. The expandable system incorporates adaptable pieces offering infinite possibilities for modifying and enhancing the kitchen environment. Paper towel rolls, spices and jars, all find a practical position and every item is clearly displayed close at hand ready for use. The Standard Rails can be directly wall mounted or fixed below kitchen cabinets. With its innovative design and system for organization the Open Kitchen has grown into one of the most popular concepts incorporated into contemporary kitchen planning. For those in search of high utility solutions and ingenious ideas.












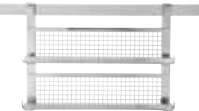


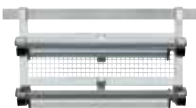



LOVE
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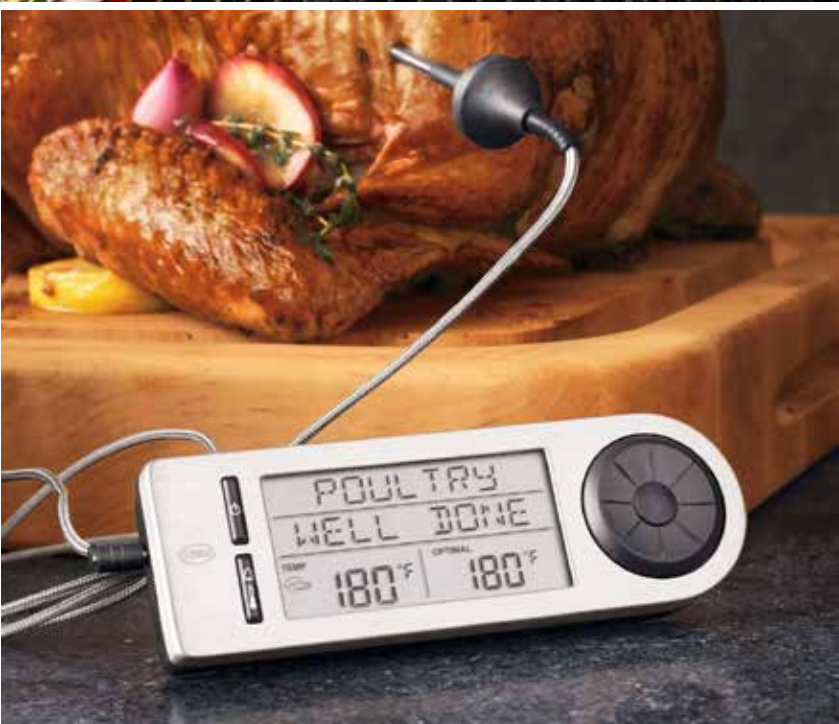


Article description; Use and advantages		Item number; Measurements				
	Kitchen Rail with Wall Attachment Set Basic component of the Open Kitchen. Matte finish, 3 mm/.1 inch gauge stainless steel. The Wall Attachments can be positioned along rail flexibly. Joints can be masked to present an apparently nonstop rail. Includes two Wall Attachments.	19450	15.7 in. length	1 in. width		
		19451	19.7 in. length	1 in. width		
		19452	23.6 in. length	1 in. width		
	Kitchen Rail with Wall Attachment Set Basic component of the Open Kitchen. Matte finish, 3 mm/.1 inch gauge stainless steel. The Wall Attachments can be positioned along rail flexibly. Joints can be masked to present an apparently nonstop rail. Includes two Wall Attachments.	19453	31.5 in. length	1 in. width		
		19454	39.4 in. length	1 in. width		
	Standard Rail Basic component of the Open Kitchen. Matte finish, 3 mm/.1 inch gauge stainless steel. Attachments not included.	19502	15.7 in. length	1 in. width	Affixes at 2 points.	
		19504	19.7 in. length	1 in. width	Affixes at 2 points.	
	Standard Rail Basic component of the Open Kitchen. Matte finish, 3 mm/.1 inch gauge stainless steel. Attachments not included.	19506	23.6 in. length	1 in. width	Affixes at 3 points.	
		19510	31.5 in. length	1 in. width	Affixes at 3 points.	
		19514	39.4 in. length	1 in. width	Affixes at 3 points.	
	Magnetic Rail Provides the perfect storage solution for all types of knives. The magnet is incorporated into the rail and concealed by a stainless steel shield. Minimal contact between rail and knife prevents damage to blades.	19519	15.7 in length	1 in. width		
	Single Attachment Restricted spaces that are not big enough to fit a Standard Rail, can be utilized to maximum advantage with the Single Attachment.	19530	1 in. length	2 in. width		
	Wall Attachment with Cap For affixing Standard Rails to the wall. Comprised of a cap, spacer, stainless steel screw and wall-plug.	19540	.9 in. diameter			
	Cabinet Suspension with Cap For fixing a Standard Rail under a kitchen cabinet. Comprised of a highly polished cap, spacer and wood screw.	19559	2.0 in. length			



Article description; Use and advantages		Item number; Measurements				
	Single Hook (2 per pack) For hanging kitchen utensils with a ring or eyelet.	19060	1.6 in. height	.8 in. width		
					Design Award: 	
	Double Hook (2 per pack) For hanging kitchen utensils with a ring or eyelet.	19061	1.6 in. height	.8 in. width		
					Design Award: 	
	Magnetic Holder (2 per pack) The incorporated magnet is just perfect for hanging kitchen knives, shears or palettes.	19063	1.2 in. height	1 in. width		
					Design Award: 	
	Spice Rack with double shelf A wide range of herbs and spices can be stored for easy access. Capacity for ten jars or shakers of 5 cm/2 inch.	19078	13 in. width	2.4 in. depth		
					Design Award: 	
	Kitchen Foil Holder/Wrap Dispenser For cutting both plastic wrap and aluminium foil. The retracting blades only engage when in operation and neatly cut foil without crumpling. Can be used in combination with Kitchen Towel Holder (Art. No. 19084) using Connection Clips (Art. No. 19064).	19095	14.6 in. width	5.5 in. depth		
	Digital Multi-Timer Two separate digital timing functions can measure two time spans simultaneously (each up to 9 hours, 59 minutes). When not in use for countdown, the incorporated digital clock displays the time. Large ergonomic setting dial for convenient use. Big format display with red back light for optimized readability. Magnetic rear plate.	19222	5.3 in. width	1.9 in. height		
	Attachment for Digital Multi-Timer (Art. No. 19222)	19223	4.7 in. width	1.6 in. height		
	Kitchen Digital Scale Kitchen Scale with incorporated digital clock for measuring up to 11 pounds or 175 fluid ounces. Large format digital display is easy to read, with red back light. Suspension for positioning in the Open Kitchen.	16239	9.4 in. length	8.7 in. width		









BARBECUE AND GRILLING



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BARBECUE AND GRILLING TOOLS














Article description; Use and advantages		Item number; Measurements	
	Charcoal Kettle Grill Porcelain-enamel coated steel dome, powder coated steel frame.	25004 25004GWP	24 in. grill 24 in. grill with Chicken Roaster (25078)
	Charcoal Kettle Grill Cover Polyester weatherproof, heavy duty grill cover.	25021	24 in. grill
	LED Grill Light Powerful, highly energy-efficient modern LED technology. Flexible stem means the light can be directed as desired. Strong metal clamp for secure, speedy attachment.	25022	
	Warming Rack Increases cooking area by 77 square inches. For cooked food that does not require further cooking. Ideal for letting steaks rest and keeping vegetables warm. Folding stand for easy storage. For stainless steel and cast iron grates.	25023	24 in. diameter
	Grill Hooks Set (5 pcs) Have your Rösle tools and accessories at hand with these hooks, allowing for the ultimate cooking experience.	25024	2.8 in. height
	Leather Grilling Gloves These two-toned 100% leather gloves are comfortable and flexible, making it easy to grasp chimney starter or hot grate. The length protects hands and arms from heat and flame.	25031	16.3 in. length
	Charcoal Baskets for Charcoal Kettle Grill, Set of 2 Aluminum charcoal baskets that offer control for indirect cooking without the fuss of moving charcoal to the sides, by controlling the intensity of heat. A basket can be filled with a small amount of charcoal for cooking fish or thin meats. The other basket can be filled with a larger quantity of charcoal creating a more intense heat for denser or thicker meats such as chicken and steaks.	25033	24 in. length
	Grill Lighter** This stainless steel, 11-inch tool, is sleek, modern and ignites with ease. It features a safety lock so young children won't inadvertently switch it on and the butane won't leak out.	25035	10.8 in. length

**Available while supplies last










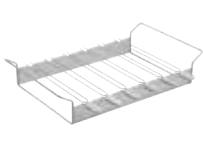


BARBECUE AND GRILLING TOOLS



Article description; Use and advantages		Item number; Measurements	
	Charcoal Starter Stainless Steel Large capacity charcoal starter. Lights charcoal quickly and evenly. Made of powdered steel and designed to ensure a fast start without using lighter fluid. The Rösle Charcoal Starter prepares the coals for grilling in minutes and saves on the amount of charcoal required. Stay-cool handle. The stainless steel chimney will provide the ultimate in corrosion resistance.	25039	13.3 in. length
	Barbecue Turner For burgers or steaks – with the slanted edge of the blade, meat is effortlessly lifted from the grill.	25050	18.3 in. length
	Barbecue Cleaning Brush The four spiral-shaped brushes with their short, brass bristles wind into every awkward corner of the grill. The brushes rotate and can simply be replaced when necessary. Suitable for use on every type of grill including cast iron or stainless steel.	25053	18.1 in. length
	Locking Tongs With the patented coupling mechanism, these tongs can be opened and locked using one hand. Ergonomic design ensures safe and comfortable handling. Space-saving storage in locked position.	25054	16.8 in. length
Design Award:   			
	Barbecue Basting Mop The basting mop has dual uses: a scoop style face for ladling sauces and a basting face for spreading marinades. The heat resistant, silicone is easy to clean and replaceable.	25056	17.3 in. length
	Fish Turner The wide turner slips under fish and holds it gently. Use for lifting, turning and transferring whole fish, large cuts of beef, chicken, vegetables and more.	25057	18.1 in. length
	Marinade Injector For intense flavor, this marinade injector is made of stainless steel for easy cleanup and years of use. Designed for easy, one hand operation, this 2.1-ounce injector holds the right amount of marinade. Both the cap/plunger assembly and the injector needle unscrew for easy clean-up.	25058	9.1 in. length
			













BARBECUE AND GRILLING TOOLS



Article description; Use and advantages		Item number; Measurements		
	Barbecue Poultry Shears These easy to control shears are curved, making it easier to grip curved pieces. The sturdy, sharp, upper blade and the serrated lower blade act as a hinge, cutting through bones cleanly and easily.	25060	9.8 in. length	
	Barbeque Grill Scraper Flexible spring steel blade to easily turn and move food while grilling. Waterproof, stay cool handle. Straight edge for effective grill clean up. Made entirely of 18/10 stainless steel, dishwasher safe.	25063	9.2 in. length	4 in. width
				
	Barbecue Thermometer Features an illuminated digital temperature display, with a range from 104°F to 392°F. Measures Celsius and Fahrenheit.	25066	8.5 in. length	
	Steak and Meat Thermometer (Set of Four) Four thermometers in four colors. Each of them has two functions: One for frying steaks and one for roasting specific types of meat such as poultry, beef, lamb or pork. Easy to read display. For use at the grill, in the frying pan and in the oven.	25067	2.6 in. length	1 in. diameter
	Grilling Kabob Skewers (Set of 4) This set of six stainless steel two prong skewers look great, and work even better. Marinated meats, seafood and vegetables like tomatoes and mushrooms won't slip or spin as they do on conventional skewers.	25069	13.0 in. length	
				
	Rib / Roast Rack What could be a more versatile tool for the grill chef? Use one side of the rack to grill large roasts, whole chickens or even a turkey. Use the reverse side to cook ribs upright on the grill, allowing more grill space for the rest of the meal. Air circulates for more even cooking and food won't stick to the grill. Great for large cuts of meat.	25070	15.7 in. length	
				
	Grilling Kabob Rack with Skewers This system is especially useful when grilling delicate ground meat kabobs or fish. The rack raises the skewer and kabob above the grate so the food will not come in contact and stick to the grill grate. The notches in the rack hold the six skewers in place so they will not slip or spin. All the parts are stainless steel and dishwasher safe.	25072	18.1 in. length	
				
	Smoker Box Gives any barbecued food an aromatic smoky flavor. Can be used with wood chips, pellets and smoking wood dust. Holds approximately 3 cups. Hand wash only, not dishwasher safe.	25076	8.3 in. length	

BARBECUE AND GRILLING TOOLS



Article description; Use and advantages		Item number; Measurements		
	Chicken Roaster Removable handle allows for more space on grill. Comfortable handle for easy transfer to counter or platter. Size permits placement of several roasters on one grill. For use at barbecue grills and in the oven. Stable handle and safe anchorage between chicken rest and handle.	25078	11.8 in. length	4.9 in. width
				
	Grill Basket The stainless frame mesh basket makes it easy to grill foods like shrimp and vegetables. Its square design takes up less space so you can grill other foods at the same time, even with the lid closed. Integrated handles help you easily move the basket.	25080	12.8 in. length	11.7 in. width
				
	Potato Holder Cooks up to 4 potatoes quickly and easily on the barbecue. Cooks evenly from the inside and the outside. Potatoes are held firmly so they do not roll around on the grate. 2 handles for secure grip. Can be used on all barbecues with a lid. Hand washing only, not dishwasher safe.	25081	6.9 in. length	
	Burger Press Makes it easy to shape 3.5" diameter hamburgers. Should only be used for shaping hamburgers; do not place on a hot barbecue! Non-stick coating keeps meat from sticking. Hand washing recommended, not dishwasher safe.	25082	3.5 in. length	
	Digital Roasting Thermometer Measures from 4°F to 482°F. Pre-sets temperatures for beef, pork, veal, poultry, lamb; or can be set manually. Tip probe reads meat temperature, handle probe reads oven temperature. Oven probe has safety alarm if the oven exceeds 482°F. Timer for up to 10 hours. Magnetic back plate for placement on metal. Includes stand with silicone feet.	25086	7.9 in. length	1.2 in. width
	Pulled Pork Forks, Set of 2 A must have for the all-important "pulled pork" at any barbecue. Can be used to pull apart cooked pork. Effective and simple to use. Can also be used to move large pieces of meat.	25088	7.5 x 4.8 x 1.4	
				
	Replacement Brush for Barbecue Cleaning Brush (Art. No. 12368)	25090		
				
				

REPLACEMENT PARTS

Replacement Head for Washing-up Brush
antibacterial
(Art. No. 12808)

12809  




Replacement Head for Washing-up Brush
(Art. No. 12800)

12810  



Replacement Head for Bottle Brush Cleaner
(Art. No. 12874)

12833 



Replacement Head for Glass Sponge Cleaner
(Art. No. 12875)

12834  




Replacement Head for Barbecue Mop
(Art. No. 25056)

25089 



Replacement Brush for Barbecue Cleaning Brush
(Art. No. 12368)

25090 




Replacement Blade with 2 screws for Gourmet Slicer
(Art. No. 12742)

95978 



Replacement Blade with 2 screws for Swivel Peeler
(Art. No. 12732, 12734, 12735)

95979 




Replacement Wires for Wire Cheese Slicer
(2 wires) with soldered ends
(Art. No. 12723)

95982  



Replacement Wires for Wire Cheese Slicer (2 wires)
with knotted ends
(Art. No. 12723)

95989 




Replacement Silicone Brush for Barbecue
Basting Brush
(Art. No. 12367)

96005  



Probe with Cable for Digital Roasting Thermometer
(Art. No. 25086)

96016 



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Displays

We offer visually stunning display options, that have irresistible appeal for customers and is bound to increase turnover. An inviting setting for products, made attract customers. Increase your sales with our RÖSLE Displays!

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Revolving Display
9 x 9 x 20 in.

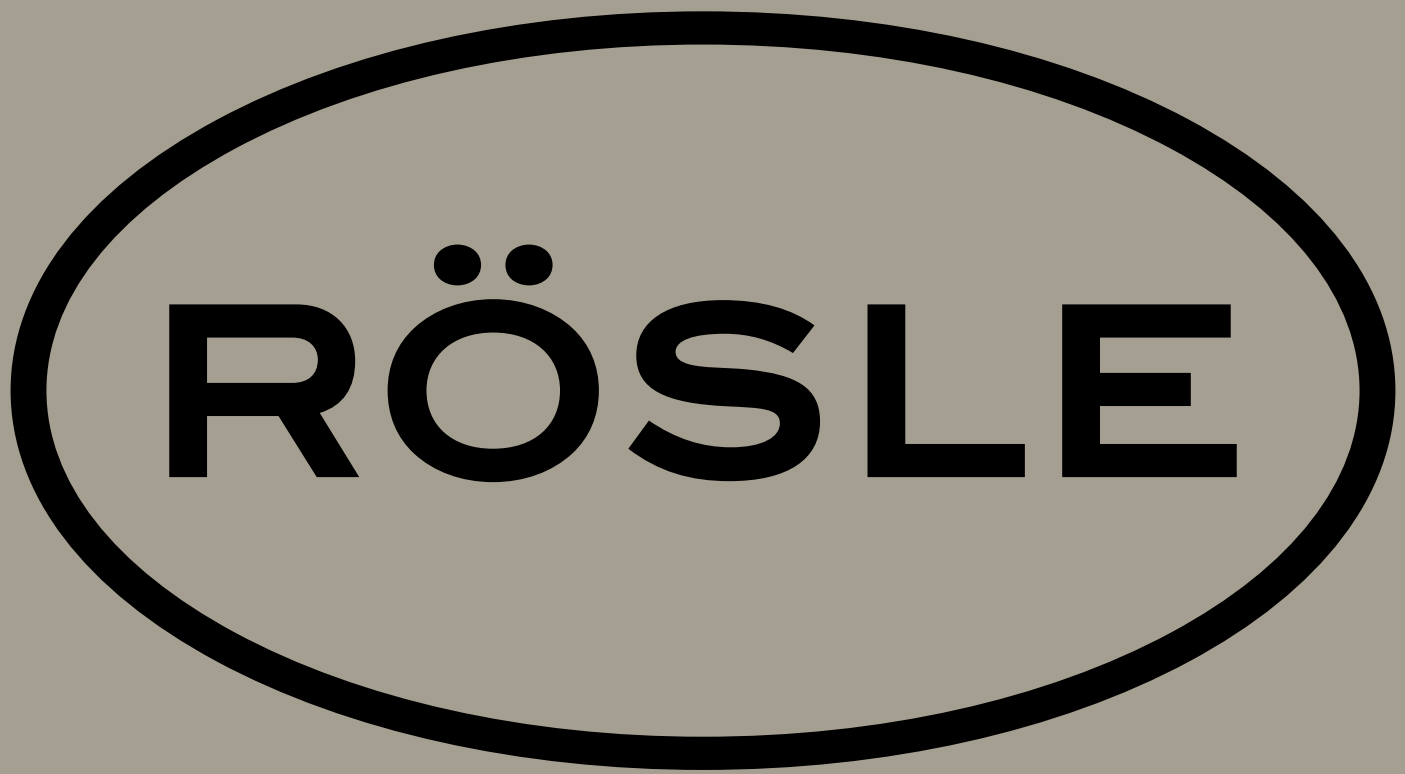


Revolving Display
26 x 26 x 71 in.

SEARCH BY PRODUCT CODE

No.	Item Name	Pg.	No.	Item Name	Pg.	No.	Item Name	Pg.	No.	Item Name	Pg.
10001	Hook Portioning Ladle 10"	8	12769	Tomato Knife	17	19510	Standard Rail 31.5"	36	95611	Balloon Whisk/Beater 12.6"	13
10007	Hook Portioning Ladle 10.8"	8	12773	Breakfast Knife	17	19514	Standard Rail 39.4"	36	95612	Balloon Whisk/Beater 14.6"	13
10008	Hook Ladle, pouring rim 11.8"	8	12780	Potato Masher	19	19519	Magnetic Rail	36	95651	Flat Whisk 8.7"	13
10009	Hook Ladle, pouring rim 12.6"	8	12781	Nut Cracker	20, 21	19530	Single Attachment	36	95652	Flat Whisk 10.6"	13
10010	Hook Ladle, pouring rim 13.6"	8	12782	Garlic Press	20	19540	Wall Attachment with cap	36	95656	Flat Whisk silicone	13
10041	Hook Deep Skimmer	8	12783	Fruit Muddle 9.6"	19, 33	19559	Cabinet Suspension w/ cap 2.0"	36	95681	Rnd. Han. Wire Skimmer	10
10050	Hook Skimmer 12.6"	8	12784	Fruit Muddle 6.7"	19, 33	23214	Conical Strainer 5.5"	29	95792	Rnd. Han. Wire Skimmer coarse	10
10052	Hook Skimmer 13.8"	8	12785	Citrus Reamer	19, 33	23218	Conical Strainer 7.1"	29	95978	Replace. Blade, Gourmet Slicer	44
10057	Hook Fine Skimmer	8	12808	Washing-up brush antibacterial	21	25004	Charcoal Kettle Grill 24"	40	95979	Replace. Blade Swivel Peeler	44
10060	Hook Sauce Ladle	8	12809	Replace. Head, Wash. Brush anti.	44	25004GWP	Charcoal Kettle Grill 24"	40	95982	Replace. Wires, soldered ends	44
10062	Hook Basting Spoon	8	12810	Replace. Head, Wash. Brush	44	25021	Charcoal Kettle Grill Cover 24"	40	95989	Replace. Wires, knotted ends	44
10070	Hook Pancake Slice	8	12815**	Timer with Egg pricker	20, 30	25022	LED Grill Light	40	96005	Replace. Silicone Brush, BBQ	44
10071	Hook Turning Slice perf.	8	12819	Meat Pounder	19	25023	Warming Rack	40	96016	Replace. Probe with Cable for 25086	44
10085	Hook Roasting Fork	9	12820	Meat Hammer	19	25024	Grill Hooks 5pc	40	96290	Kitchen Shears	18
10087	Hook Spaghetti Spoon	9	12827	Egg Topper	19	25031	Leather Grilling Gloves	40			
10120	Hook Trout/Asparagus Slice	9	12833	Replace. Head, Bottle Brush	44	25033	Charcoal Baskets for Kettle Grill 15.9"	40			
10609	Rnd. Han. Ladle, pour. rim 13.2"	10	12834	Replace. Head, Glass Sponge Cleaner	44	25035**	Grill Lighter	40			
10652	Rnd. Han. Skimmer	10	12843	Dual Speed Frother	20	25039	Charcoal Starter Stainless Steel	41			
10660	Rnd. Han. Sauce Ladle	10	12844	Kitchen Torch	12, 20	25050	Barbecue Turner	41			
10662**	Rnd. Han. Basting Spoon	10	12848	Pineapple Cutter	18	25053	Barbecue Cleaning Brush	41			
10671	Rnd. Han. Turning Slice perf.	10	12874	Bottle Brush Cleaner	21	25054	Locking Tongs 16.8"	22, 41			
10687	Rnd. Han. Spaghetti Spoon	10	12875	Glass Sponge Cleaning Brush	21	25056	Barbecue Basting Mop	41			
12450	Spatula White 7.9"	12	12900	Cheese Cutting Set	18	25057	Fish Turner	41			
12452	Spatula Red 7.9"	12	12910	Fishbone Tongs	22	25058	Marinade Injector	20, 41			
12455	Spatula White 10.2"	12	12915	Locking Tongs 9.1"	22	25060	Barbecue Poultry Shears	18, 42			
12457	Spatula Red 10.2"	12	12916	Locking Tongs 11.8"	22	25063	Barbecue Grill Scraper	42			
12460	Spatula White 12.6"	12	12920	Spaghetti Tongs	22	25066	Barbecue Thermometer	30, 42			
12462	Spatula Red 12.6"	12	12924	Universal Tongs	22	25067	Steak/Meat Thermometer 4pc	30, 42			
12467	Pastry Brush 8.5"	12	12925	Fine Tongs	22	25069	Grilling Kabob Skewers 4pc	42			
12468	Pastry Brush 9.3"	12	12926	Locking Tongs silicone 11.8"	22	25070	Rib/Roast Rack	42			
12469	Pastry Brush 10"	12	12928	Locking Tongs silicone 9.1"	22	25072	Grilling Kabob Rack w/skewers	42			
12543	Angled Spatula	7	12929	Honey Spoon	12	25076	Smoker Box	42			
12547	Angled Spatula perf.	7	12935	Antipasti and Olive Spoon	12	25078	Chicken Roaster	20, 43			
12558	Angled Palette	7	15000	Cutting/Serving Brd. 13.8 x 9.8"	18	25080	Grill Basket	43			
12568	Pie/Gâteau Server	7	15005	Cutting/Serving Brd. 17.7 x 7.1"	18	25081	Potato Holder	21, 43			
12602	VS 600 Soup Serving Ladle	11	15010	Cutting/Serving Brd. 17.7 x 13.8"	18	25082	Burger Press	21, 43			
12604	VS 600 Serving Ladle	11	15015	Cutting Mat 13.8 x 9.8"	18	25086	Digital Roasting Thermometer	30, 43			
12607	VS 600 Sauce Ladle	11	15016	Cutting Mat 17.7 x 7.1"	18	25088	Pulled Pork Forks, Set of 2	43			
12615	VS 600 Vegetable Spoon	11	15017	Cutting Mat 17.7 x 13.8"	18	25089	Replace. Head for BBQ Mop	44			
12618	VS 600 Serving Spoon	11	15668	Deep Bowl 6.4 oz	27	25090	Replace. Brush for BBQ Clean. Brush	43, 44			
12622	VS 600 Serving Fork	11	15672	Deep Bowl 22.4 oz	27	95020	Fine Grater 15.7"	23			
12640	VS 600 Pie Server	11	15676	Deep Bowl 1.7 qt	27	95021	Medium Grater	23			
12706	Melon/Potato Baller 6.3"	15	15680	Deep Bowl 3.3 qt	27	95022**	Coarse Grater	24			
12708	Melon/Potato Baller 6.5"	15	15684	Deep Bowl 5.7 qt	27	95028	Adjustable Slicer	23			
12710	Melon/Potato Baller 6.7"	15	15688	Deep Bowl 9.0 qt	27	95031	Julienne Slicer	23			
12714	Zester with Canelle	15	15695	Salad Spinner 5.7qt	27	95035	Food Grip/Hand Guard	23			
12716	Vertical Canelle/Channel Knife	15	16024	Conical Colander	29	95044	Vegetable Grip	23			
12717	Pizza Wheel	16	16229	Confectionery Funnel	12, 15, 31	95090	Fine Grater	24			
12718	Pizza Cutter	16	16239	Kitchen Digital Scale	30, 37	95091	Medium Grater	24			
12720	Pastry Wheel	12	16252	Passetout/Food Mill, supp. han.	31	95092	Coarse Grater	24			
12723	Wire Cheese Slicer	16	16265	Sieve Disc 1 mm/.04"	31	95093	Crown Grater	24			
12724	Cheese Knife	16	16266	Sieve Disc 2 mm/.08"	31	95095	Adjustable V-Slicer w/ Veg. Grip	24			
12725	Parmesan Knife	16	16267	Sieve Disc 3 mm/.1"	31	95153	Coffee Measure 6.9"	30			
12726	Cheese Cleaver	16	16268	Sieve Disc 4 mm/.2"	31	95158**	Tea Strainer fine mesh	29			
12727	Julienne Peeler	14	16269	Sieve Disc 8 mm/.3"	31	95225**	Tea Infuser Black	29			
12728	Grapefruit/Orange Knife	14	16271	Onion and Vegetable Chopper	31	95226**	Tea Infuser Red	29			
12729	Swivel Peeler extra fine	14	16281**	Cherry Pitter	19	95227**	Tea Infuser Green	29			
12732	Swivel Peeler right-handed	14	16640	Spice Shaker	27	95238	Conical Pestle	29			
12734	Swivel Peeler left-handed	14	16651**	Oil Dispenser	27	95248	Tea Strainer fine mesh 3.1"	29			
12735	Swivel Peeler crosswise	14	16644	Spice Mill	27	95252	Kitchen Strainer fine mesh 11"	29			
12736	Peeler	14	19060	Single Hook (2 per pack)	37	95256	Kitchen Strainer fine mesh 14.2"	29			
12738	Cheese Slicer	16, 23	19061	Double Hook (2 per pack)	37	95260	Kitchen Strainer fine mesh 16.5"	29			
12739	Tomato/Kiwi Peeler	14	19063	Magnetic Holder (2 per pack)	37	95264	Kitchen Strainer fine mesh 19.3"	29			
12741	Ice Cream Scoop	19	19078	Spice Rack with double shelf	37	95266	Kitchen Strainer coarse mesh 14.2"	29			
12742	Gourmet Slicer	23	19095	Kitchen Foil Holder/Wrap Dispen.	37	95270	Kitchen Strainer coarse mesh 16.5"	29			
12743	Apple/Pear Cutter	17	19222	Digital Multi-Timer	30, 37	95274	Kitchen Strainer coarse mesh 19.3"	29			
12746	Fruit Corer with Hand Guard	15	19223	Attachment, Digital Multi-Timer	37	95280	VS 600 Salad Tongs	11			
12751	Can Opener	21	19450	Standard Rail with attach. 15.7"	36	95542	Spiral Whisk	13			
12752	Oyster Knife	16	19451	Standard Rail with attach. 19.7"	36	95572	Twirl Whisk	13			
12755	Tomato/Mozzarella Slicer	17	19452	Standard Rail with attach. 23.6"	36	95581	Jug Whisk	13			
12756	Pizza Server	7, 17	19453	Standard Rail with attach. 31.5"	36	95598	Egg Whisk 6.7"	13			
12757	Can Opener with pliers grip	21	19454	Standard Rail with attach. 39.4"	36	95599	Egg Whisk 8.7"	13			
12759**	Tomato Cutter	17	19502	Standard Rail 15.7"	36	95600	Egg Whisk 10.6"	13			
12760	Fruit Knife	17	19504	Standard Rail 19.7"	36	95601	Egg Whisk 12.6"	13			
12765	Universal Knife	17	19506	Standard Rail 23.6"	36	95606	Egg Whisk silicone	13			





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