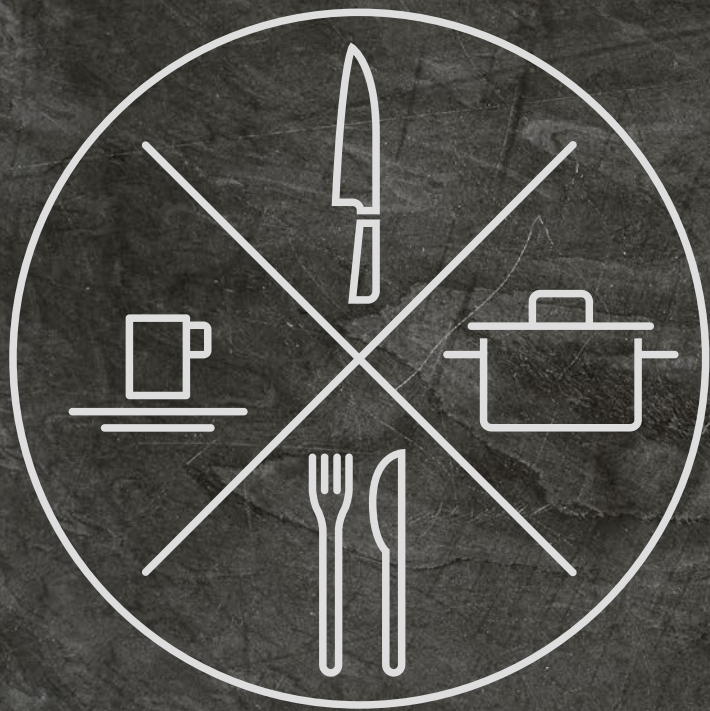




WMF Gourmet Moments
2016

wmf.com





WMF Gourmet Moments



Gourmet Moment **Preparing**

with knives, kitchen gadgets, mills and containers

Gourmet Moment **Cooking**

with cookware, pressure cookers, frying pans and steamers

Gourmet Moment **Dining**

with cutlery, porcelain and table accessories

Gourmet Moment **Drinking**

with glasses, wine, bar, tea and coffee accessories

Table Stories and Modern Tastes



A LOOK BACK AT THE HISTORY OF FINE DINING.
WITH WMF CUTLERY.

In **1880** a certain Carl Haegele gave his betrothed a silver-plated egg. Inside this egg, there were six silver-plated egg spoons. A sweet little present, that was also a symbol of a company whose international fame is thanks to a combination of innovative techniques and modern decorative arts. Carl Haegele was one of the first directors of WMF, and the silver-plated egg was the first successfully galvanised silver-plated product made by the new metal goods company. We don't know if the silver-plated egg spoons were ever used. It is well known that silver and eggs do not mix well.

Just like the clothes we wear, the tools we use to eat change with each new trend and with the passage of time. WMF has always tried to combine its own style with the needs and wishes of the time in terms of design - while always using the newest materials. With its decorative flourishes, the fish cutlery from 1874 is a shining example of the historical opulence of the industrial period in Germany.



In the **1920s** WMF launched the "Fächer" cutlery range, retaining the historicising elements of the 19th century but with a clear Art Deco influence. And at the start of the 1930s, WMF finally found its style. The "2500" cutlery is decorated with Art Deco elements but presented in a very stripped down, functional way. Any trace of the industrial expansion has been removed, and WMF has now been able to respond to movements like Art Nouveau, Art Deco and Bauhaus, while developing its own style. .

In the **1950s** WMF employed an icon of industrial design as a freelance designer: Wilhelm Wagenfeld, a Bauhaus disciple, was one of the most influential designers of the post-war period. Many classics found in German homes come from the Wagenfeld era - "Max and Moritz" salt and pepper shakers, the characteristic curved egg cup and the "Form" classic cutlery range. Wagenfeld designs liberated German tables from memories of the past, while at the same time acting as a connection to international trends. In addition, Wagenfeld and the 1950s are a symbol for substantial changes in terms of functionality.

Cromargan® WMF's patented innovative material, Cromargan®, has now largely replaced the heavier silver, providing everything we want in modern cutlery: It is almost indestructible, always looks good, is lighter than "good silver" and can be kept almost indefinitely. It is only when you consider the cultural revolutions and historical events reflected in a seemingly innocent salt shaker that you become aware of how very everyday objects like crockery and cutlery bring the wider worlds of politics and art into our homes. A fork, brought to our mouth, transports not only food but also the spirit of an optimistic mood and the liberation from the past felt by whole generations.

Das Letzte However, the last thing that should be done with this cutlery is to put it on display with false reverence, like Grandma's best silver, only to be used on special occasions. The use of the Cromargan® material just cries out for you to pick up, unpack and really use the cutlery. So your fork can transport not only your food, but also the spirit of the Wagenfeld era. It is, after all, a fork we use every day to bring food to our mouths, that our children drop on the floor, and that is laid on the table in anticipation of a wonderful evening. So, dip your spoon into your fragrant bowl of soup, enjoy the beauty of the spoon, but above all, enjoy your soup!

Dr. Uta Schürmann



Show me your // kitchen cupboard and I'll tell you // who you are!

HELLO

IF DESIGN LOVER, PERFECTIONIST OR TECHIE :



The Design lover.

Everything the Design lover sees through his €500 designer glasses must satisfy his aesthetic needs - even the toilet roll holder is a Mies van der Rohe design. Every item in his house must meet exacting design standards - the more unconventional and original, the better! But it's certainly not a question of beauty for beauty's sake. The Design Aficionado detests design as an end in itself - "form follows function", as the saying goes. Household appliances that don't work properly are inappropriate. And of course this also applies for the kitchen. That's why the Design lover's kitchen cupboards hold nothing less than the practical WMF FUNctionals. Being able to serve perfect food makes his heart skip a beat. Like a picture-perfect Caprese salad for dinner, precisely cut julienne vegetables, and perfectly even pineapple slices for dessert.



The Hello FUNctionals range you'll find on pages 36/37

FUNctionals



THEY ALL LOVE HELLO FUNCTIONALS. A TYPOLOGY OF USERS.

The Perfectionist.

Sausage slicer, melon baller, wooden spoon rack – there's a tool for almost every task in the kitchen. The perfectionist doesn't only own every item, but actually uses them too! They are probably some of the only people who don't find the story of Edward Scissorhands pitiful. For the conscientious collector, preparing a meal is a ceremony, in which each tool is removed from the cupboard and used in the exact order of the recipe. Of course, collectors know all the uses of their army of gadgets in detail. So it's no surprise that they love multi-purpose kitchen gadgets even more than special tools. If you're invited for dinner, a pasta spoon from the FUNctionals collection is therefore a perfect gift. As well as serving pasta, it can also be used for portioning before cooking and tasting the sauce. Your eager collector is sure to be starry-eyed.



The Techie.

Before the Techie buys a kitchen utensil, the following questions have to be answered: Does it have BlueTooth? What is the connectivity like? Can it be controlled with gestures? When the salesperson looks completely nonplussed, Gadget Geeks content themselves with a timer function. The main thing is that it lights up and beeps, and it could have been found on Captain Kirk's "Starship Enterprise". There's always something slightly experimental when it comes to the Gadget Geek cooking. Especially because without cookery tutorials from YouTube, watched on a tablet, making a meal would be impossible! Even the phrase "hacking the meat off" poses a serious test, because despite all his IT gadgets it isn't easy to crack the encrypted code of the roast chicken. The techie is far happier discovering practical second uses and hidden functions, magnetic storage, measuring temperatures, and dealing with buttons, switches and locks – all possible thanks to the WMF FUNctionals! And when all of these are available to him, cooking becomes fun!

Whether you identify with one of these groups or not, if you've just peeled your fingers instead of the apple, cooked to much spaghetti or cut away half the pineapple for the hundredth time, you know it's time to say "Hello FUNctionals".

Burrito versus Burger

ABOUT HIPSTERS, "BURGERNESS" AND MEXICAN SLOW FOOD.

Two slices of bread, soft inside with a toasted outer surface. Thick, compact, grilled minced meat. Add sauces and extras, stack it up and then, carefully checking how far your hands can stretch, press it all together and take a bite! Hesitation is useless – determination is what you need to eat a burger properly, allowing the whole range of textures, tastes and flavours to explode on your tongue.

However, the burger has long since shed its reputation as modest soul food – and even more so as tasteless junk food.

The Burger has become a symbol of the hipster. They squeeze into their skinny jeans, grab their jute bags and make their way to the burger place, where the well-filled burgers made with organic meat go perfectly with their moustaches. But just as the burger has begun to reach the peak of its popularity, it is facing strong competition from another food trend, straight from Mexico – the burrito. The burrito is now triumphing in Europe too, competing with the burger – once itself the embodiment of American food.

The basic recipe for a burrito includes rice, minced meat, salad, guacamole, cheese and kidney beans. All wrapped up in a soft wheat or corn tortilla, like a warm blanket. And of course there are endless variations, just like with burgers.

The Burrito particularly in its vegetarian version – often follows the slow food trend. That means local products, carefully processed. Inspired by the spirit of this mindful movement, burrito trucks are winding their way around countries all over the world with an almost missionary zeal. So at the same time, as if that wasn't enough, they are also part of the current street food hype.

Back to burgers, and the things you should remember. The patties should be made of the highest quality meat, lightly seasoned with salt and pepper, and are enjoyed medium-rare by connoisseurs. And the meat should never be pressed down with a fish slice, as the fat runs out and the meat can become dry.

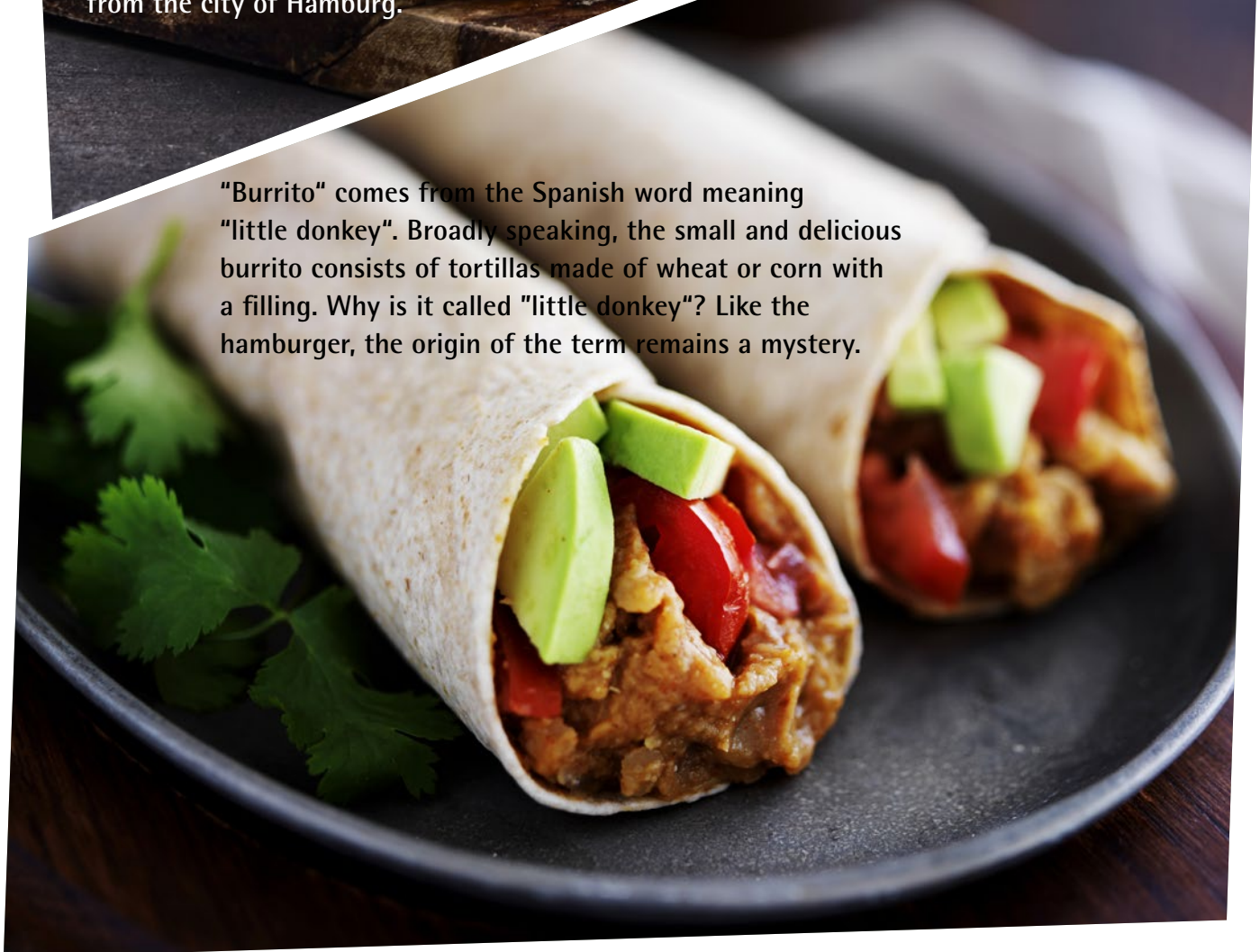
One of the many popular places offering deluxe urban burgers is "Blend" in Paris. Young guys with beards, stylish girls with oversized bags, plain wooden tables and chalkboards on the walls, decorated with phrases like "EINSTEIN TOOK SCIENCE. WE TOOK BURGERNESS." "Burgerness" is also the name of the restaurant's blog, full of purely creative posts. The employees clearly know how a modern burger restaurant should be run and exactly what they are doing – they have even published a book collecting their wonderful ideas. But the Mexican mince matador is following suit here too with the publication of "Death by Burrito" by Shay Ola. It's not only a book, but also a popular burrito joint in East London.

Dr. Uta Schürmann

But in the end, whichever fan club you join (which really comes down to whether you prefer your mince compacted or loose) – you're choosing a form of modern, urban creativity that tastes good too!



Two bread rolls called "buns" with various sauces and fillings in between. In the middle, you have the "patty" – a grilled slice of ground beef. And there you have the burger, which, according to one of the stories about the origin of the hamburger, is said to actually derive from the city of Hamburg.



"Burrito" comes from the Spanish word meaning "little donkey". Broadly speaking, the small and delicious burrito consists of tortillas made of wheat or corn with a filling. Why is it called "little donkey"? Like the hamburger, the origin of the term remains a mystery.

Whistling under Water, thirsty Camels:

SOME WEIRD AND WONDERFUL
FACTS ALL ABOUT WATER.

The body of a newborn baby consists of approximately 97% water. That's about as much as a cucumber.

In Tennessee it is strictly forbidden to catch fish with a lasso.

A healthy person can drink 48 cups of water a day.

Cold water takes longer to freeze than hot water.

If you run in the rain, you get more than twice as wet as somebody just walking through the rain.


No other country likes carbonated water more than the Germans.

The Earth looks blue when seen from space because 72% of the Earth's surface is covered with water.

In Vermont whistling under water is prohibited by law.

Oysters change gender depending on water temperature.

Human blood is most similar to sea water in terms of its composition.



Water is the only substance on Earth that exists in all three forms: solid, liquid and gas.

Four cups of sugar can be dissolved in one cup of water.

Fish never drink water.

Singing a song while wearing a bikini is punishable with a prison sentence in Sarasota, Florida.

In New York there are still some water pipes made out of bamboo.

Hot water can extinguish fires better than cold water.

Only 0.3% of global water supplies are available as drinking water.

About 1.650 litres of water were used to produce the book "Harry Potter and the Half Blood Prince".

20 degrees is the perfect angle to throw stones when you are trying to skim them as far as possible across the surface of the water.

Left-handed people can see better underwater than right-handed people.

A camel can drink 200 litres of water in less than 15 minutes.

Every year the average person drinks around five times their own bodyweight in water.

You can swim faster in salt water than in fresh water.

Beethoven often used to pour a glass of iced water over his head whilst he was composing.

The same water that flowed on Earth millions of years ago still flows today.



WMF Gourmet Moments

Preparing

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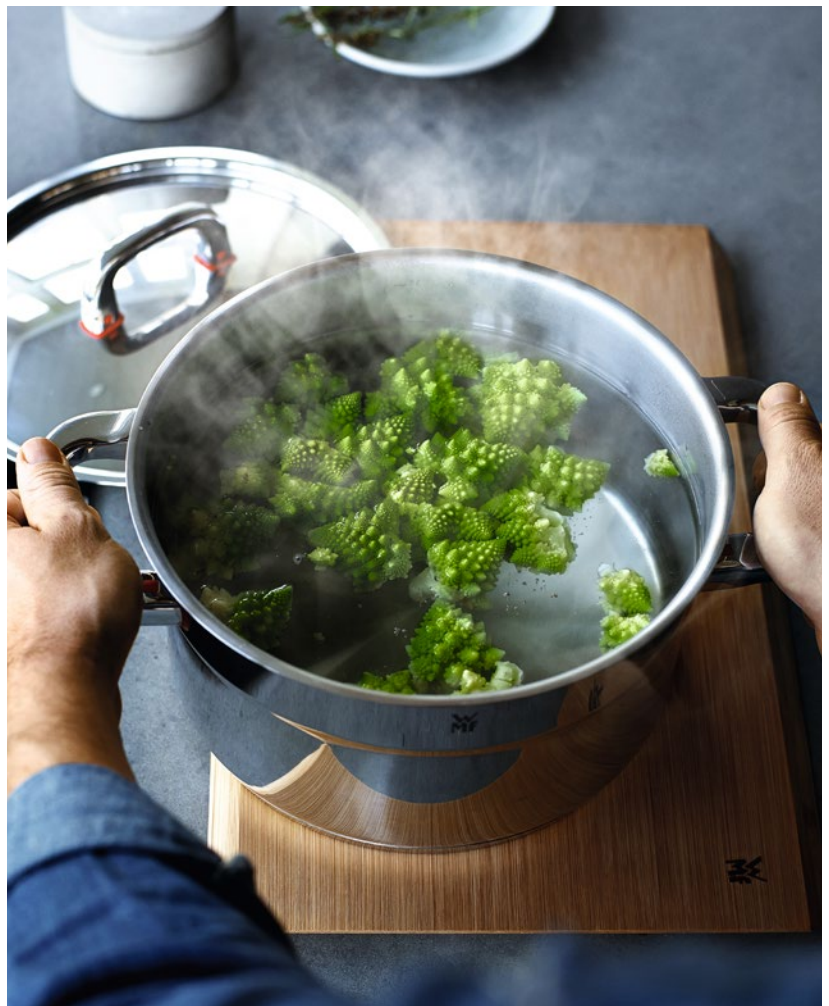


WMF Gourmet Moments

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WMF Gourmet Moments

Cooking

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WMF Gourmet Moments

Drinking

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Preparing with WMF

wmf.com





Chop, *slice*, *mix* **stir**.
Until everything
is **just right**.

Front door closed, fridge open – make sure everything is ready: Unpack the ingredients and follow your nose. Stir, whisk and chop yourself into a Zen-like trance. Even stubborn vegetables or unruly sauces will fall under your spell. Marinade and season liberally – let pepper and spice mills be your master. Set everything out.



Preparing with WMF

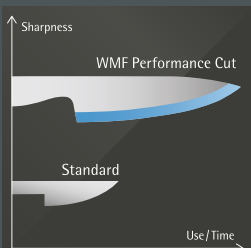


Preparing food using WMF knives.

Get out your ingredients. Take your knife. Start chopping away. Each cut has its own distinct sound. Onions crunch, peppers crack, parsley rustles. Carve your roasts into wafer-thin slices and savour the sensation of the blade cutting through meat as if it were butter. Our blades are forged along their entire length, and thanks to Performance Cut technology they are extra sharp. The handles of our knives fit into your hand as if they were made to measure. Our knife ranges, such as the Chef's Edition, Damasteel, Grand Gourmet, Grand Class and Spitzenklasse Plus, ensure there's the perfect knife for every purpose.




All products that are marked with this symbol can be engraved to meet your individual requirements.



Performance Cut combines traditional forging methods with the latest developments in precision technology.

- > Performance Cut technology for outstanding and long-lasting sharpness.
- > Blades made of forged special blade steel.
- > Sturdy and corrosion-resistant.

A top-down view of a person's hands carving a piece of salmon on a wooden cutting board. The salmon is covered in a thick layer of fresh green herbs and white cheese. A large, silver carving knife is being used to slice the salmon. The background is a grey surface with some scattered herbs and a small glass bowl containing more herbs.

Carve, carve, glide!
Let your thoughts go
just like *the salmon*
its slices.



Preparing

Our knives don't just look good. If you take hold of the middle of bolster, the grip fits snugly into your hand, with the blade lying between your thumb and index finger. And it cuts safely and effortlessly through anything you put in front of it.

Chef's Edition

Design WMF Atelier

Performance Cut



Chef's knife 32 cm / Blade 20 cm

18 8200 6032



Chinese chef's knife 31.5 cm / Blade 20 cm

18 8204 6032



double serrated edge

Bread and multi-purpose knife 37 cm / Blade 24 cm

18 8202 6032



All Chef's Edition knives are presented in an elegant wooden gift box



Carving knife 33 cm / Blade 20 cm

18 8201 6032



Larding and utility knife 21 cm / Blade 10 cm

18 8205 6032

Thanks to modern technology, we can now do things relatively easily that once required extreme skill and effort. Different types of steel are combined to make blades that are outstandingly durable and strong. This produces knives that are not only exceptionally sharp but which also have the appearance of handcrafted Damascus blades.

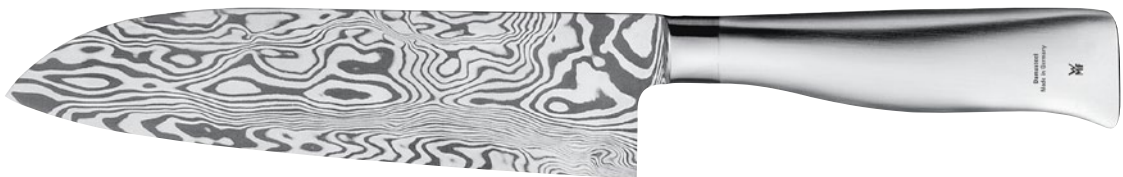
Damasteel Design Makio Hasuike

Performance Cut



Chef's knife 33.5 cm / Blade 20 cm

18 8039 9998



Santoku knife 32 cm / Blade 18 cm

18 9194 9998



Carving knife 29.5 cm / Blade 17 cm

18 8033 9998



All Damasteel knives are presented in an elegant wooden gift box



Utility knife 23 cm / Blade 11 cm

18 8031 9998



Preparing



Grand Gourmet

Design Makio Hasuike



Utility knife 23 cm / Blade 11 cm

18 8031 6032



Chinese chopping knife 28.5 cm / Blade 15 cm

18 8042 6032



Carving knife 29.5 cm / Blade 17 cm

18 8033 6032



Vegetable knife 19 cm / Blade 9 cm

18 8946 6032



double serrated edge

Kitchen knife 28.5 cm / Blade 16 cm

18 8951 6032



Utility knife 26.5 cm / Blade 14 cm

18 8959 6032



Knife block set, five-piece includes bread knife, chef's knife, utility knife, vegetable knife. Knife block made of Cromargan® with brush insert

18 8966 9992

This series does everything you'd expect of high-quality kitchen knives. The knives look good, the handle fits the contours of your hand like a glove and the blades are and remain extra-sharp. This is guaranteed by Performance Cut technology and the high-quality special blade steel forged in the traditional way along the entire length of the blade.



Performance Cut



double serrated edge



Bread knife 32 cm / Blade 19 cm

18 8950 6032



Chinese chef's knife 31.5 cm / Blade 18.5 cm

18 8040 6032



Flexible filleting knife 28.5 cm / Blade 16 cm

18 8958 6032



Carving knife 32 cm / Blade 20 cm

18 8948 6032



Meat fork 29 cm / Tines 15 cm

18 8957 6030



Chef's knife 29.5 cm / Blade 15 cm

18 8034 6032



Chef's knife 33.5 cm / Blade 20 cm

18 8039 6032



Santoku knife 32 cm / Blade 18 cm

18 9194 6032



Paring knife 17.5 cm / Blade 7 cm

18 8970 6032



Larding knife 21 cm / Blade 10 cm

18 8947 6032



Sharpening steel 34 cm / Blade 23 cm

18 8964 6030



Preparing



Spitzenklasse Plus Design WMF Atelier



Utility knife 20.5 cm / Blade 10 cm
18 9586 6032



double serrated edge
Utility knife 22 cm / Blade 12 cm
18 9596 6032



Chinese chopping knife 30 cm / Blade 17 cm
18 9551 6032



Chinese chopping knife 27.5 cm / Blade 15 cm
18 9553 6032



Knife block set, six-piece includes chef's knife 20 cm, bread knife with double serrated edge 20 cm, carving knife 16 cm, utility knife 10 cm, sharpening steel, walnut knife block

18 9215 9990



Vegetable knife 18 cm / Blade 8 cm
18 9543 6032



Meat fork 27 cm / Tines 12 cm
18 9588 6032



Kitchen knife 27.5 cm / Blade 16 cm
18 9584 6032



Paring knife 17.5 cm / Blade 7 cm
18 9542 6032



Utility knife 25 cm / Blade 14 cm
18 9589 6032

The mainstays of the WMF range for more than 30 years. A forged steel bolster and a handle with stainless steel rivets retain the traditional appearance of handmade blades. Superior sharpness guaranteed thanks to Performance Cut technology. A range of more than 20 different knives guarantees you'll always have the right one for any ingredient or purpose.

Performance Cut



Boner 28 cm / Blade 15.5 cm
18 9544 6032



double serrated edge
Bread knife 31.5 cm / Blade 20 cm
18 9576 6032



Chinese chef's knife 27.5 cm / Blade 16 cm
18 9552 6032



Chinese chef's knife 31 cm / Blade 18.5 cm
18 9550 6032



Carving knife 32 cm / Blade 16 cm
18 9582 6032



Flexible carving knife 28 cm / Blade 16.5 cm
18 9526 6032



Chef's knife 30 cm / Blade 15 cm
18 9547 6032



Chef's knife 35 cm / Blade 20 cm
18 9548 6032



double serrated edge
Kitchen knife 32 cm / Blade 20 cm
18 9578 6032



Santoku knife 30 cm / Blade 16 cm
18 9230 6032



Larding knife 22 cm / Blade 12 cm
18 9524 6032



Steak knife 22 cm / Blade 12 cm
18 9546 6032



Sharpening steel 36 cm / Blade 23 cm
18 9594 6030



Preparing

A classic rivet blade design with a modern twist. The special steel blades are hammer forged in the traditional way. Precision technology ensures excellent and long-lasting sharpness.

Grand Class Design WMF Atelier

Performance Cut



Utility knife 24 cm / Blade 12 cm
18 9162 6032



double serrated edge
Bread knife 33 cm / Blade 19 cm
18 9169 6032



Carving knife 34 cm / Blade 20 cm
18 9168 6032



Carving knife 29 cm / Blade 16 cm
18 9167 6032



Vegetable knife 21 cm / Blade 9 cm
18 9161 6032



double serrated edge
Kitchen knife 29 cm / Blade 16 cm
18 9166 6032



Chef's knife 30 cm / Blade 15 cm
18 9170 6032



Chef's knife 35 cm / Blade 20 cm
18 9171 6032



Santoku knife 33 cm / Blade 18 cm
18 9172 6032



Larding knife 22 cm / Blade 10 cm
18 9163 6032



Paring knife 18.5 cm / Blade 7 cm
18 9160 6032



Knife block set, six-piece
includes kitchen knife, bread knife, utility
knife, vegetable knife, carving knife and
bamboo knife block
18 9174 9992



Utility knife 27 cm / Blade 14 cm
18 9164 6032



Utility knife 30 cm / Blade 17 cm
18 9165 6032

The high-quality synthetic handles with stainless steel rivets fit comfortably and securely in your hand. They are seamlessly machined. The blades are made from special blade steel.

Classic Line Design WMF Atelier



Bread knife 34 cm / Blade 21 cm
18 7461 6030



Decorating knife
20 cm / Blade 7 cm
18 7452 6030



Vegetable knife 18 cm / Blade 8 cm
18 7451 6030



Chinese chef's knife
31.5 cm / Blade 18.5 cm
18 7640 6030



Chinese chopping knife
28 cm / Blade 15 cm
18 7641 6030

Carving knife 34 cm / Blade 20 cm
18 7462 6030



Chef's knife 29 cm / Blade 15 cm
18 7465 6030



Chef's knife 34 cm / Blade 20 cm
18 7466 6030

Larding knife 20 cm / Blade 10 cm
18 7453 6030



Steak knife 22 cm / Blade 11 cm
18 7455 6030



Parer 16 cm / Blade 6 cm
18 7450 6030



saw edge
Snack knife 21 cm / Blade 10 cm
18 7454 6030



Knife block set, seven-piece
includes bread knife, utility knife, steak knife,
vegetable knife, carving knife, sharpening
steel and beechwood knife block
18 7470 6030



Utility knife
25 cm / Blade 12 cm
18 7457 6030



Utility knife
27 cm / Blade 14 cm
18 7458 6030



Utility knife
29 cm / Blade 16 cm
18 7459 6030



Utility knife
31 cm / Blade 18 cm
18 7460 6030



Preparing

Sharpeners



without knife

Knife sharpener
with carbide discs
18 7443 6030



Whetstone 20 x 5 cm
Grain 360/1000
18 7513 6030



Knife sharpener
with ceramic discs for knives
with Performance Cut
18 7651 6030

Scissors



Scissors for herbs
Cromargan®, plastic
06 4130 6040



Microcut serrated edge
Poultry shears with bone
breakers and safety lock
Chromium plated
18 8770 5080



Microcut serrated edge
Grand Gourmet kitchen
scissors with bottle opener
18 8026 6030



Kitchen scissors with
screw-top bottle opener
18 8321 6030

Even high-quality blades lose some of their sharpness over time and need to be re-sharpened regularly. A sharpening steel is just the job. Those less experienced will reach for a knife sharpener. Wet grinding using a whetstone is particularly suitable with Asian blades. Not everything can be cut with a knife. WMF scissors are made from blade steel and have attractive details.

Sharpening steels



Diamond sharpening steel

18 8022 6030



Ceramic knife-sharpener

18 8021 9750



Steel knife-sharpener

18 9594 6030



Tips for sharpening knife blades

The knife should be pulled over the sharpening steel from the tip to the handle using light pressure at an angle of approx. half a thumbs width. Pull both sides of the blade through equally along their entire length. Incidentally, if you are right-handed, you should hold the knife in your right hand and the steel in the other.



Preparing

You should be careful with high-quality kitchen knives, even when they are not being used. Knives can be stored handily in a knife block, where they are always within reach and their blades are protected and cannot damage each other.

Knife blocks



Knife block with plastic insert for up to 8 knives, 1 sharpening steel and 1 meat fork, Cromargan®

18 8646 4500



New Shape oak knife-block for up to 6 knives, 1 sharpening steel and 1 meat fork

18 8045 4500



Knife block with brush insert Can store knives in any position, high-quality plastic

18 8059 1010



Knife block with brush insert Can store knives in any position, Cromargan®

18 7377 6040



Knife block for up to 6 knives, 1 sharpening steel and 1 meat fork, walnut

18 8046 4500



Knife block with brush insert Can store knives in any position, bamboo

18 8050 9999



without knives

Knife block with brush insert Can store knives in any position. Cromargan®

18 8055 6030



without knives or accessories

Magnetic knife block with cutting board With storage space for knives, scissors, sharpening steel and cutting board, bamboo

18 8061 4500



Chopping board can be stored behind the knife block to save space

Sharp blades are sensitive. Wooden, bamboo or plastic chopping boards are therefore preferable. These materials are softer than steel and easier on knife blades.

Chopping boards

Dual-purpose: one side can be used as a chopping board, the other e.g. as a tray with a grip edge



Touch chopping board with juice groove, stackable high-quality plastic. Available in 3 colours, 32 x 20 cm

18 7950 6100 (black)



Chopping board with juice groove
Plastic, choice of three sizes

18 7997 1000 (45 x 30 cm)



Chopping board
Oak, oiled, 44 x 36 cm

18 7989 4500



Cutting board with dish
Oak, oiled, 36 x 26 cm

18 7988 4500



Cutting board with sloping edges for easier handling.
Bamboo, 45 x 24 cm

18 8727 4500



Cutting board with sloping edges for easier handling.
Bamboo, 38 x 26 cm

18 8726 4500



Cutting board with sloping edges for easier handling.
Bamboo, 24 x 16 cm

18 8725 4500






Preparing with WMF



Preparing food using WMF kitchen gadgets.

Give your soup a good stir and beat cream to your heart's content until you forget everything around you! All our kitchen gadgets are specialist utensils: the flexi whisk makes everything fluffy and lump-free, while our flask whisk ensures that your soufflés will never collapse. Give chicken legs and dough-balls a gentle brushing. Pound potatoes with all your might and throw in a knob of butter! Then grate some fragrant Parmesan over the top like a blanket of fresh snow.



A woman with long brown hair, wearing a blue button-down shirt and a light-colored apron, is whisking cream in a stainless steel bowl. She is holding the whisk with her right hand. In the foreground, there is a small glass jar with a silver lid containing brown powder, and a white ceramic pitcher. The background is a bright, out-of-focus window.

Stir, beat, whip!
Everything
will go smoothly.



Preparing

Profi Plus Design WMF Atelier



Apple piercer
18 7129 6030



Lemon scraper
18 7143 6030



silicone

Bakery brush
18 7498 6030



Melon/potato scoop
18 7126 6030



Ice-cream scoop
18 7141 6030



Lemon/cheese grater
18 7137 603



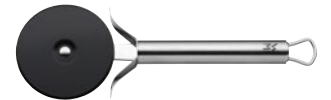
Bottle opener
18 7128 6030



Ceramic hob scraper
18 7343 6030



Pizza cutter
18 7134 6030



coated

Pizza cutter
18 7219 6030



Parmesan grater
18 7269 6030



Cheese knife
18 7165 6030



Cheese slicer
18 7136 6030



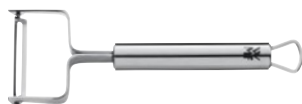
Peeler
18 7155 6030



Vegetable peeler
18 7139 6030



Potato peeling fork
18 7123 6030



Peeler
18 7261 6030



Julienne knife
18 7354 6030



Kitchen scoop
18 7668 6030



silicone
Dough scraper
18 7195 6030



silicone
Cooking spoon
18 7305 6030



Potato masher
18 7138 6030

Every tool is perfect for its purpose. In our kitchen gadget range you'll find the ideal tool for whatever you want to do. Cromargan® parts are precision manufactured, waterproof, dishwasher-safe and can be put back on the kitchen rail after use.

Kitchen gadgets



Spatula
18 7105 6030



Wok spatula
18 7359 6030



plastic
Spatula
18 7159 6030



plastic
Wok spatula
18 7496 6030



Serving spoon
18 7246 6030



Pasta serving spoon
18 7108 6030



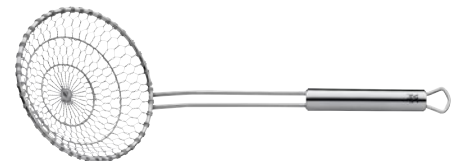
Pizza/lasagne server
18 7356 6030



plastic
Skimming ladle
18 7479 6030



Skimming ladle
18 7102 6030



Wok strainer
18 7357 6030



Soup ladle
18 7101 6030



Sauce ladle
18 7103 6030



Pouring ladle
18 7104 6030



Flat grater, fine
18 7151 6030



Flat grater, medium
18 7204 6030

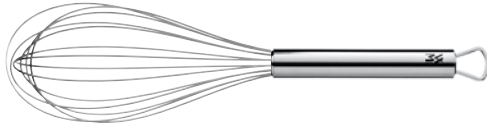


Flat grater, rough
18 7314 6030



Preparing

Profi Plus Design WMF Atelier



Whisk 30 cm
18 7115 6030



silicone
Whisk 25 cm
18 7265 6030



Mini flexi whisk 21 cm
18 7442 6030



Flexi whisk 27 cm
18 7231 6030



Flexi whisk 32 cm
18 7262 6030



Twist-off lid tongs
18 7355 6030



Tin opener
18 7148 6030



Multipress
18 7218 6030



Garlic press
18 7291 6030



adjustable blade
Cheese slicer
18 7353 6030



adjustable blade
Truffle slicer
18 7241 6030



Meat tenderizer
18 7222 6030



Meat hammer
18 7308 6040



Meat fork
18 7106 6030



plastic
Pancake spatula
18 7249 6030



plastic
Pancake batter spreader
18 7242 6030



Blanching insert
in ø 8, 12, 16 and 20 cm
18 7172 6030 (ø 16 cm)

All items are cut from a single piece of steel and processed seamlessly. Thanks to their long and easy-to-use handle, they can also be used in larger pots. The fronts are shaped to prevent spillages when scooping, turning and serving.

Kitchen gadgets

Chef's Edition Design Metz & Kindler

Seven-piece set includes soup ladle, sauce spoon, skimming ladle, spatula, wok spatula, meat fork and hanging rack. Polished Cromargan®.

18 9088 9990

Individual hanging rack

18 9086 6040



Skimming ladle

18 9080 6040



Wok spatula

18 9084 6040



Soup ladle

18 9081 6040



Spatula

18 9083 6040



Sauce ladle

18 9082 6040



Meat fork

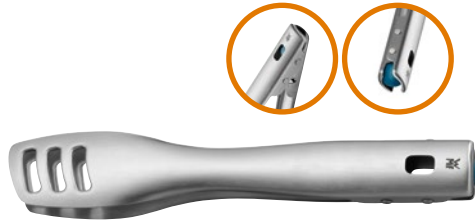
18 9085 6040



Preparing

Hello FUNctionals

NEW



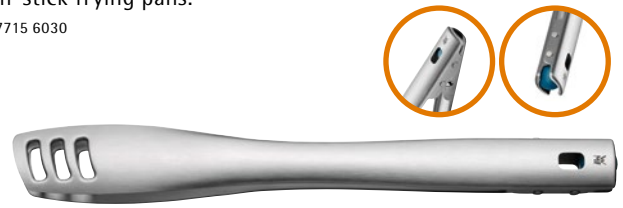
Serving tongs
Grip, flip and serve one-handed.
18 7714 6030



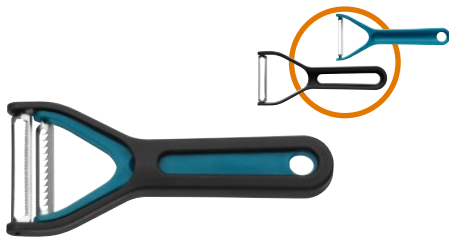
heatresistant plastic
Grivory serving tongs
Grip, flip and serve. Ideal for non-stick frying pans.
18 7715 6030



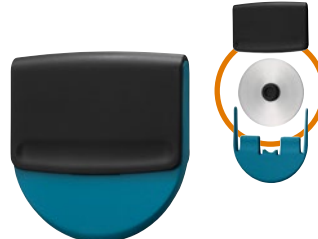
Cooking tweezers
Grip, flip and serve. Ideal for seafood and small diced pieces of food.
18 7717 6030



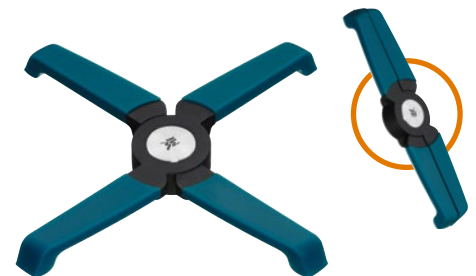
Barbecuing tongs
Grip, flip and serve. Ideal for barbecuing.
18 7716 6030



Double peeler
Two tools in One: Vegetable peeler and Julienne knife. Space-saving storage.
18 7720 6030



Pizza cutter
The large diameter of the blade provides a better cut and gives optimal energy transfer. With blade protector.
06 7718 6040



Casserole stand
Magnetically sticks to the base of the pot. Space-saving storage.
06 1938 6040



unfilled
Two Go Salt/pepper shaker set
Compact design, ideal for when you're on the move. With secure twist-off top.
06 1936 6030



unfilled
Vinegar, oil and soya sauce dispenser
Dispense liquid sparingly and easily with the drop-free start-stop function.
06 1937 6040



unfilled
Spice mill
With ceramic grinding mechanism for salt, pepper and spices. Infinitely adjustable grinding strength.
06 1939 6040

The wonderful thing about cooking is still having the courage to experiment, being creative in mixing and seasoning, developing new tips and tricks and finding your own way of doing things. Cooking is more fun when peeling, grating, snipping and portioning is quick and easy, instead of ending in chaos. This is why WMF has developed a series of items for food preparation that no kitchen should be without: „Hello FUNctionals“. A total of 17 clever kitchen gadgets bring chic design and a subtle sense of functionality into your kitchen.

HELLO FUNctionals



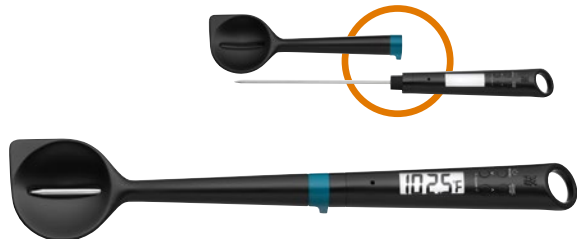
Pasta serving spoon
Spaghetti measurer for one or two people.
With tasting spoon.

18 7719 3100



Caprese knife
Cuts, directs and serves.

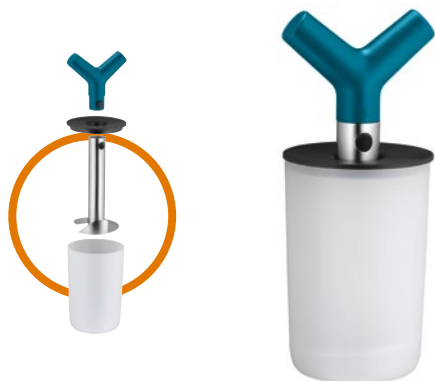
18 7722 6040



with little rest

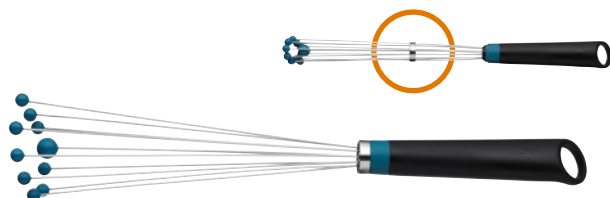
Thermometer spoon
Roasting and all-purpose thermometer,
kitchen timer, acoustic signal sounds when
max./min. temperature is reached.

18 7724 6040



Pineapple cutter
Dissect fruit and store in the fridge.

18 7723 6030



Flexi whisk
Beats creams and sauces in seconds. With reducer
ring for space-saving storage.

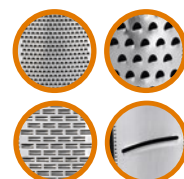
18 7721 6030



with little rest

Fish slice
Ideal for non-stick frying pans. Flexible at the edge of
the frying pan. Scrapes food remains off pot and frying pan
lids without leaving any residue.

18 7725 6040



Four-sided grater
Four grater sides (coarse, fine, ribbon, slicer).
With integrated container.

06 1935 6040



Preparing

Top Tools Design Peter Ramminger



Vegetable grater, with three different inserts

06 8610 6040



Kitchen grater, fine, with safety holder

06 8617 6040



Tips for eating healthily the tasty way

Raw vegetables are healthy. They have a high vitamin content, which is lost when vegetables are cooked, and are high in fibre. The German Nutrition Society recommends eating five portions of fresh fruit and vegetables a day. But you don't have to nibble on raw carrots any more, raw vegetables can really taste good. Try it out for yourself:

Slice 500 g of raw carrots and grate finely. Cut a pineapple into slices and then into thin strips. Remove the seeds from a pomegranate and pick some leaves from a bunch of basil. Pour all the ingredients into a mixing bowl. Stir two tablespoons of honey with two tablespoons of lemon juice and oil and 100 ml water. Season with salt, pepper and cayenne and mix the marinade thoroughly with the ingredients in the bowl. Leave it all to stand for ten minutes and serve with toasted pita bread and sheep's cheese.

Top Tools - these kitchen gadgets definitely live up to their name. Every item is simply top class. The vegetable grater has three inserts to alternate between: for slicing and for rough and fine stripes. The blades are sharp enough to be able to effortlessly cut through even harder vegetables. The pineapple cutter divides the fruit into evenly-sized slices, and the juice produced is collected in the fruit container. The lemon squeezer turns the flesh inside out and squeezes the lemon to get the last drops of juice out. The garlic cutter doesn't crush the vegetable but cuts it into fine cubes.

Kitchen gadgets



Pineapple cutter
18 7367 6030



Garlic slicer
18 8606 6040



Citrus squeezer
06 4690 6210



Nutmeg grater
06 8616 6040



Stem remover
18 9262 6210



Anti-odour soap
9 x 5 cm, Cromargan®, matt
06 0539 6030

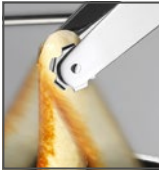




Preparing

Tongs aren't just an essential barbecue tool, least of all when they are so perfectly suited for the job. Our barbecue tongs turn your sausages without repositioning them. The elegant cooking tweezers are ideal for prawns and other seafood. Any excess fat can drain well using the cooking and barbecue tongs. The tongs are long enough to use on a barbecue and give you a firm hold when gripping food.

Tongs



Barbecue tongs
18 8853 6030



Cooking tongs
18 8852 6030



Cooking and barbecue tongs
18 8842 6030



Hello FUNctionals barbecue tongs
18 7716 6030



Even if you prefer cooking intuitively, it sometimes pays to be precise. A kitchen thermometer will let you know whether your meat really is cooked, a weighing spoon gives you an accurate measurement right down to the nearest gram, and a cooking timer tells you when your noodles are cooked al dente.

WMF Scala Design Astrid Stingle-Bosch



Oven thermometer
ø 67 mm
06 0864 6030



Meat thermometer
ø 63 mm
06 0863 6030



Steak thermometer
ø 30 mm
06 0867 6030



Wine thermometer
ø 50 mm
06 0866 6030



Instant Thermometer
ø 30 mm
06 0868 6030

Cooking timer



Premium One
60-minute cooking timer
ø 5 cm
07 9976 6040



Digital cooking timer
7.5 x 7.5 cm, plastic,
batteries included
06 0890 1040



Profi Plus kitchen thermometer
Length: 23 cm, temperature range:
-40°C to +200°C, measuring time: 4-10 seconds
18 7238 6030

Scales



Kitchen scales
20 x 20 cm, measures up to 5 kg
06 0871 6030



Weighing spoon with clock and timer
Length: 20 cm, measures up to 300 g
06 0835 6030



Preparing with WMF



Preparing food using WMF mills.

Get those mills grinding and crack the toughest of nuts with the lightest of touches! Release those spicy essential oils with every twist. Take a sniff, have a taste – then add some more herbs and spices. And don't forget to season with salt and pepper. All our mills are extremely strong, durable and easy to adjust for different size grinds.



Of *mills*
and meals.





Preparing

WMF mills are fitted with a Ceramill® ceramic grinding mechanism. Ceramics are harder than steel and resistant to abrasion and corrosion. Our grinding mechanisms are covered by WMF's 10-year guarantee. The grinding setting can be continuously adjusted. All our mills are easy to fill. Glass spice containers are attractively designed, hygienic, and you know immediately if they need refilling.

Ceramill® spice mills Design Metz & Kindler



unfilled



Ceramill® de Luxe
Spice mill with exclusive ceramic grinding mechanism.
The top-mounted grinding mechanism doesn't leave marks on the table.
The upper section is made from Cromargan®
06 6771 6040 (unfilled)



Ceramill® Trend
Spice mill with exclusive ceramic grinding mechanism (unfilled).
Upper section in white or black plastic
06 4790 7630 (unfilled)



Ceramill® Nature
Set of 2 spice mills with exclusive ceramic grinding mechanism (unfilled).
Upper section in high-quality oak
06 5231 4500

Individual spice mills
06 5230 4500

Spices get their aroma from essential oils, which unfortunately evaporate quickly. Correct handling is therefore all the more important. Our spice cutter has razor-sharp teeth to chop dried herbs, ginger and spices like chilli and caraway rather than crushing or grinding them. This retains their aroma much better. Our nutmeg mill grips the nut whilst grinding and has a built-in storage compartment.

Batido Murken Hansen Product Design



unfilled

Ceramill® Batido Mühle with exclusive ceramic grinding mechanism. Plastic upper section, available in a choice of three colours

06 4782 1040 (white)



unfilled

Spice cutter Cromargan® upper, acrylic glass

06 4808 6030



Top Tools nutmeg mill Matt-finished Cromargan®, upper section in high-quality

06 8603 6030



Tips for clogged grinding mechanism

Spices with a high oil content can leave behind residues that clog up the grinding mechanism. Grind up dry grains of rice or extremely coarse salt until the mill turns freely again. After rinsing the ceramic grinder with water, the mechanism takes about two days to dry out fully.



Preparing

Freshly ground spices simply taste better, whether added while preparing food or for seasoning at the table. WMF mills are fitted with a Ceramill® ceramic grinding mechanism. They are made from high-quality materials, are easy to use and look elegant at the table. Our grinding mechanisms are covered by WMF's 10-year guarantee.

Salt/pepper mills



Mill
Birch, black lacquered, 50 cm
06 6715 4500



Salt/pepper mill
Birch, 19 cm, available in black oder white
06 6708 4500 (white)



Mill
Cromargan®
and acrylic, 18 cm
06 5513 6040



Ceramill® Nature
Oak, 18 cm
06 5232 4500

also available as
two-piece set
06 5233 4500

Seasoning at the touch of a button. Leaves one hand free for other tasks. Electric mills come with the original Ceramill® ceramic grinding mechanism. The grinding setting can be freely adjusted from fine to coarse. The light switches on automatically when you start grinding.

Electric mills



Battery-powered mill
Oak wood, Cromargan®
and acrylic, 21.5 cm
06 6737 4500



Battery-powered mill
Cromargan® and acrylic, 21 cm
06 6730 6030



Battery-powered mill
Turns on automatically
when twisted. Cromargan®
and acrylic, 20 cm
06 6734 6030

Salt/pepper shaker



Three-piece salt and pepper set
With funnel, Cromargan®,
acacia wood
06 3454 6040



Design MM Design,
Edition Mario Taepper

Two in One Salt and pepper set
Matt-finished Cromargan®
06 6105 6030



Moto salt and pepper set
Cromargan®
06 5617 6040



Preparing

WMF mills are fitted with a Ceramill® ceramic grinding mechanism. Ceramics are harder than steel and resistant to abrasion and corrosion. Our grinding mechanisms are covered by WMF's 10-year guarantee. The grinding setting can be continuously adjusted. All our mills are easy to fill. Glass spice containers are attractively designed, hygienic, and you know immediately if they need refilling.

Batido Murken Hansen Product Design



Batido dressing shaker
Glass with plastic upper section, available in three colours
06 4775 1040 (white)



Basic citrus squeezer
Cromargan®, WMF glass, plastic and silicone, dishwasher-safe
06 1777 6040



Moto oil/vinegar bottle set
Cromargan® with porcelain base
06 5617 6030



DeLuxe oil bottle
Cromargan® with glass base
06 6790 6030

Spices get their aroma from essential oils, which unfortunately evaporate quickly. Correct handling is therefore all the more important. Our spice cutter has razor-sharp teeth to chop dried herbs, ginger and spices like chilli and caraway rather than crushing or grinding them. This retains their aroma much better. Our nutmeg mill grips the nut whilst grinding and has a built-in storage compartment.

Herb garden Design Jan Christian Delfs



Scissors for herbs
Cromargan®, plastic
06 4130 6040



without decoration
Herb garden set of three pots and with
watering system, Cromargan® and plastic
06 4130 6040



Herb garden
Individual pot
06 4131 6040



Basic vinegar spray
Matt-finished Cromargan®
and glass
06 1927 6030



Basic oil spray
Matt-finished Cromargan®
and glass
06 1928 6030



Basic vinegar bottle
Matt-finished Cromargan®
and glass
06 1915 6030



Basic oil bottle
Matt-finished Cromargan®
and glass
06 1916 6030



Tips for dressings shaken, not stirred

The Batido shaker adds a touch of rhythm and fun to your cooking. It is shaped like a rattle for a good reason. With Batido you can create the perfect mix of ingredients for your salad dressing with a twist of the wrist.

For a little variety, how about an Asian dressing?
All you need are 10 tablespoons sweet chill sauce, ½ teaspoon garlic powder, 10 tablespoons water, 1 tablespoon honey, 4 tablespoons cherry vinegar, salt and pepper. Put the ingredients in the shaker and shake vigorously. Pour the finished dressing all over the salad. If there's any left over, seal and store it away in the fridge.



Preparing with WMF



Preparing food using WMF containers.

Get your ingredients out. Chop, cut, fillet and clean whatever you are going to put in the pot. Sort everything into small dishes. Fresh vegetables, glazed onions, chopped meat: everything is spread out before you in cubes, slices and sticks – a colourful patchwork of promise. Stack the dishes and prepare fresh salad in bowls. Now you can really get going.



Chop, *slice*, organise!
Sort ingredients like
you sort *your thoughts*.





Preparing



Top Serve Design Achim Böstler

Glass and Cromargan® are an attractive combination. You can prepare food, serve and store it in these glass bowls. The stay-fresh valve in the lid keeps the aromas inside. Perforated plastic inserts enable condensation to drip down and therefore prevent food from lying in water.



Bowl flat, ø 13 cm
06 5485 6020



Bowl tall, ø 13 cm
06 5499 6020



Bowl flat, ø 15 cm
06 5486 6020



Bowl flat, ø 18 cm
06 5487 6020



Rectangular bowl, 13 x 10 cm
06 5488 6020



Rectangular bowl, 21 x 13 cm
06 5489 6020



Rectangular bowl, 26 x 21 cm
06 5490 6020

Depot Fresh Design Metz & Kindler

This way you'll always know exactly what you have in your fridge. These aroma-tight glass bowls can be stacked to save space. They can be used to serve dishes or a selection of cheeses, then covered with a lid for storage. The Easyfresh ventilation valve can be regulated individually and keeps food fresh for longer.



Rectangular bowl, 13 x 10 cm
06 5990 6630



Rectangular bowl, 21 x 13 cm
06 5991 6630



Rectangular bowl, 26 x 21 cm
06 5992 6630



Square bowl, 15 x 15 cm
06 5993 6630



Square bowl, 19 x 19 cm
06 5994 6630



Square bowl, 22 x 22 cm
06 5995 6630

Depot Design Metz & Kindler



Whatever you like to have at hand – be it coffee, flour, sugar, herbs or spices – it can be stored hygienically and tidily in our jars and spice tins. The glasses can be closed tightly, cleaned in the dishwasher and are attractively designed.



Shaker, ø 5.5 cm
06 6152 6040



Spice glass, ø 5.5 cm
06 6155 6040



Shaker with fine perforation, ø 5.5 cm
06 6154 6040



Shaker with coarse perforation, ø 5.5 cm
06 6153 6040



Storage jar with lid
available in three sizes: 1.0, 1.5 and 2.0 l
WMF glass, Cromargan®, plastic
06 6161 6040 (1.0 l)

Bread bins Design WMF Atelier

Fresh – the way bread is supposed to be eaten! If you must store bread, it is best kept in a closed container at room temperature. WMF bread bins come in various designs and a variety of materials. Some models even have a built-in chopping board.



Bread bin
with fold-down lid
Matt-finished Cromargan®,
glass, 39 x 21 x 20 cm
06 3441 6030



Cylindrical bread bin
with sliding door
and chopping board
Cromargan® with bamboo
ø 32 cm, height 19 cm
06 3445 6030



Roll-top bread bin
Matt-finished
Cromargan® and glass
45 x 28 x 18 cm
06 3440 6030



Bread bin
with chopping board
Cromargan®, bamboo
45 x 28 x 18 cm
06 3446 6040



Preparing

You can never have enough bowls for ingredients, whatever the size! Cromargan® is also resilient enough to use with whisks and mixers. A silicone base ensures the bowl stands firmly on your kitchen counter. The handle and spout facilitate pouring, while the lid can be used for storage and to prevent splashes whilst stirring.

Kitchen bowl

Design Peter Ramminger



Kitchen bowl with silicone base
ø 20 cm, height 12.5 cm

06 4659 6030



Kitchen bowl with silicone base
ø 22 cm, height 13.5 cm

06 4667 6030



Kitchen bowl with silicone base
ø 24 cm, height 14.5 cm

06 4660 6030



Kitchen bowl
ø 22 cm, height 11 cm

06 4561 6030



Kitchen bowl
ø 24 cm, height 12 cm

06 4562 6030



Kitchen bowl
ø 28 cm, height 14 cm

06 4563 6030



Mixing bowl with handle
and splash-guard lid
ø 18.5 cm, height 16 cm

06 4566 6030



Mixing bowl with handle
and lid with sieve function
ø 12.5 cm, height 19 cm

06 4567 6030



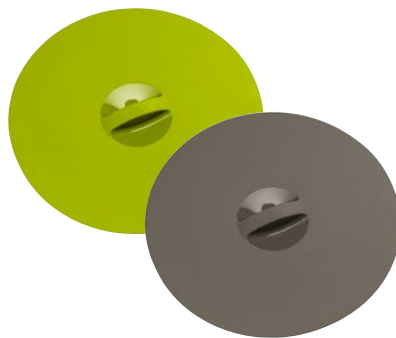
Mixing bowl with handle
and stand ring
ø 20 cm, height 12 cm

06 4565 6030

Universal lids

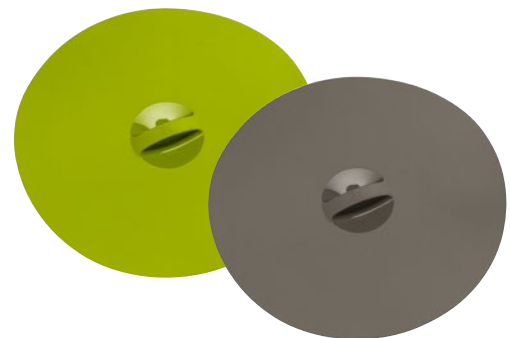
Design WMF Atelier

The silicone universal lids can be used in a number of ways. They can replace cling film on dishes or plates. They can be used to prevent splashing, either in the microwave or the oven at up to 200°C.



Universal lid ø 25 cm

06 5071 6040 (gray)



Universal lid ø 29 cm

06 5072 6040 (gray)

Scoops, stirrers and spatulas are constantly needed when cooking. The stand doesn't take up much room and ensures utensils are easy to identify and remain within reach. A sturdy base plate and silicone feet prevent the stand from slipping. The utensil wheel can be rotated.

Depot Design Metz & Kindler



Chef's Edition Utensil stand with ladles and 2 spatulas, set 6-piece Cromargan® and plastic
18 9089 9990

Profi Plus Utensil stand with ladles, 2 spatulas, whisk, vegetable peeler, set 7-piece Cromargan® and plastic
18 7670 9990

Kitchen roll holder Cromargan® and plastic
06 5980 6040



Tips for keeping egg whites firm

Whipped egg white soon falls apart again. So don't beat your eggs until just before cooking. If you forget, you can still beat your egg white again with by adding a few squirts of lemon juice.

Let it *bubble, steam* and splutter!
Now **the cooking** can begin.

The oil is fizzling. Lift the lid until aromas fill the room. Everything is steaming, hissing and whistling. Get to grips with those bubbling pots. Slide the steak into the warm embrace of sizzling oil. Drain the pasta until all the windows steam up. Cook yourself crazy.

Cooking with WMF

wmf.com





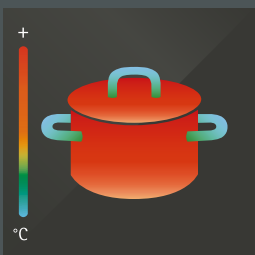


Cooking with WMF



Cooking with WMF pots.

Fill your pots with water and put them on the hot stove. Take a peek under the lid. When it starts bubbling, it's nearly ready! Finally ... add your pasta and vegetables to the boiling water, throw in a pinch of salt and enjoy that hissing sound. Leave everything to boil, then grab the handles. You'll never burn your hands on pots with Cool+ technology. When pouring out your steaming hot pasta, the pouring rim ensures nothing gets spilt. And with such a wide range of cooking pots to choose from, you're bound to find the right one for your needs.



Cool+ Technology is an innovative way to link the pot to the handle.

- > Cool+ reduces heat conduction between the pot and the handle.
- > The handles therefore don't heat up during cooking.
- > Cool+ pots are easily recognisable by their bright red dots.
- > Patented technology exclusive to WMF.



Simmer and
bubble!
Let your passion
boil over.

STOP
+
GO



Cooking

Premium One Design Peter Ramming



Sauté pan ø 20 cm
17 9820 6041



Steaming insert ø 20 cm
17 9620 6040



Saucepan with lid
in ø 16 or 20 cm
17 9116 6040 (ø 16 cm)

Saucepan ø 16 cm without lid
17 9116 6041

No more burning your hands on stainless steel handles when cooking! Thanks to our patented Cool+ technology, so little heat is transferred from the pot to the handle that we even exceed the demands of the EN 12983-1 standard. Cool+ pots can easily be identified by their bright red dots. Other advantages of the series: lids equipped with steam vents, TransTherm® universal bases that also enable the pots to be used on induction cookers, while our high casseroles can be stacked to save space.



Low casserole ø 16 cm
17 8816 6040



Low casserole ø 20 cm
17 8820 6040



Low casserole ø 24 cm
17 8824 6040



High casserole ø 16 cm
17 8916 6040



High casserole ø 20 cm
17 8920 6040



High casserole ø 24 cm
17 8924 6040



Stock pot ø 20 cm
17 9020 6040

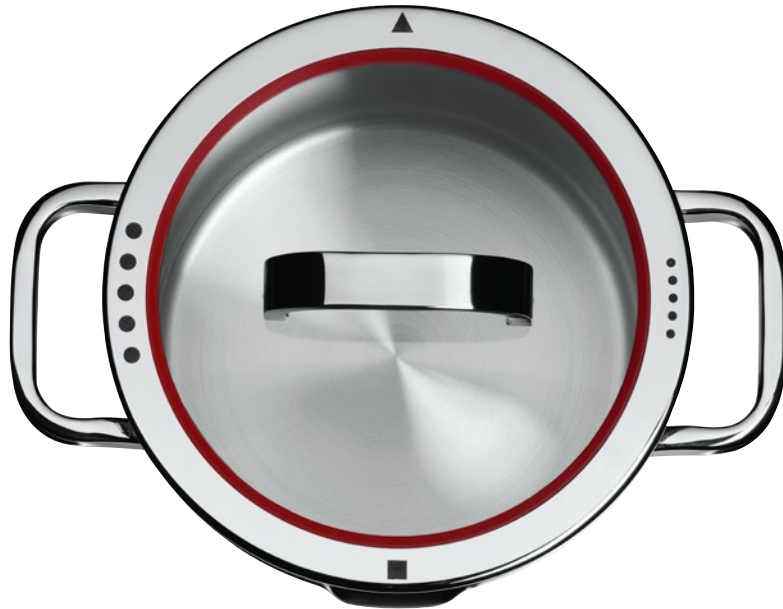


Stock pot ø 24 cm
17 9024 6040



Cooking

Function 4 Design NOA



Steaming insert \varnothing 20 cm
07 6620 6380



Saucepan with lid
in \varnothing 16 or 20 cm
07 6320 6380 (\varnothing 20 cm)

Saucepan \varnothing 16 cm without lid
07 6316 6381

Your pasta sieve has had its day. Function 4 enables you to pour the water off with the lid in place, leaving the pasta still in the pot. Depending on how you position the lid, you can pour the liquid off without either pasta (large holes) or rice (small holes) passing through. And in the closed position you can cook with just a small amount of water. The pots are fitted with a TransTherm® universal base, which is also suitable for induction hobs.



Low casserole ø 16 cm
07 6016 6380



Low casserole ø 20 cm
07 6020 6380



Low casserole ø 24 cm
07 6024 6380



High casserole ø 16 cm
07 6116 6380



High casserole ø 20 cm
07 6120 6380



High casserole ø 24 cm
07 6124 6380



Stock pot ø 20 cm
07 6220 6380



Stock pot ø 24 cm
07 6224 6380



Cooking

Concento

Design Daniele dalla Pellegrina



Saucepan ø 16 cm with lid
17 2916 6040



Saucepan ø 20 cm with lid
17 2920 6040



Saucepan ø 24 cm with lid
17 2924 6040

Saucepan ø 16 cm without lid
17 2916 6041



Stock pot ø 24 cm
17 2824 6040

These pots make cooking a pleasure. Their bulbous shape and striking curved handles exude Mediterranean joie-de-vivre. Quality "Made in Germany" guarantees flawless workmanship, while Cromargan® is known for its outstanding properties. It is stainless, acid-resistant, easy to clean and hard-wearing. Thanks to their TransTherm® universal base, the pots are also suitable for induction hobs.



Low casserole ø 16 cm

17 2616 6030



Low casserole ø 20 cm

17 2620 6030



Low casserole ø 24 cm

17 2624 6030



High casserole ø 16 cm

17 2716 6040



High casserole ø 20 cm

17 2720 6040



High casserole ø 24 cm

17 2724 6040



Tips for when to add salt

Only add salt to water when it's boiling, and always stir it well. Adding salt to cold water increases the risk of corrosion to the base of the pot, which may be hard to remove.



Cooking

Cooking fans will love these pots. Each part is made to the highest standards from Cromargan®, which provides professional quality and a matt finish. The hollow handles never heat up, even when cooking for long periods of time. The heavy lid seals tightly and can be put to one side quickly where necessary. Steam can be released in a controlled manner via the opening in the lid. Thanks to their TransTherm® universal base, the pots are also suitable for induction hobs.

Gourmet Plus Design Metz & Kindler



Low casserole ø 16 cm
07 2216 6030



Low casserole ø 20 cm
07 2220 6030



Low casserole ø 24 cm
07 2224 6030



High casserole ø 16 cm
07 2416 6030



High casserole ø 20 cm
07 2420 6030



High casserole ø 24 cm
07 2424 6030



Saucepan with lid
in ø 16 or 20 cm
17 2620 6030 (ø 20 cm)



Steaming insert ø 20 cm
07 2906 6030



Stock pot ø 24 cm
07 2524 6030

Saucepan ø 16 cm without lid
17 9116 6041



Sauté pan ø 20 cm
07 2622 6031



Oven pan ø 28 cm
07 2628 6031



Frying pan
in ø 24 or 28 cm
17 2824 6031 (ø 24 cm)

Their bulbous shape, curved handles and domed lid give the pots a certain elegance. You can lift the pan as often as you want while cooking because the handles are fitted with the patented Cool+ technology, as shown by the trademark bright red dots, and remain cool. The pots are made from easy-care Cromagan® and the lid from high-quality heatresistant glass with steam openings. The TransTherm® universal base means the pots are suitable for all hob types, including induction hobs.

Quality One Design Peter Ramminger

Cool+ Technology



Low casserole ø 16 cm
07 7416 6380



Low casserole ø 20 cm
07 7420 6380



Low casserole ø 24 cm
07 7424 6380



High casserole ø 16 cm
07 7516 6380



High casserole ø 20 cm
07 7520 6380



High casserole ø 24 cm
07 7524 6380



Stock pot ø 24 cm
07 7724 6380



Saucepan ø 16 cm with lid
07 7616 6380



Saucepan ø 20 cm with lid
07 7620 6380



Saucepan ø 24 cm with lid
07 7624 6380

Saucepan ø 16 cm without lid
07 7616 6381



Cooking

Vignola Teams Design

Food can't burn in Vignola pots thanks to their tough Cromargan® exterior and triple-layer non-stick coating on the inside. This makes them quick and easy to clean. A transparent lid made of high-quality heat-resistant glass lets you keep an eye on how your food is cooking. The TransTherm® universal base means the pots are suitable for all hob types, including induction hobs.



Low casserole ø 16 cm
07 2738 6380



Low casserole ø 20 cm
07 2739 6380



Low casserole ø 24 cm
07 2740 6380



Stew pot ø 24 cm
07 2746 6380



High casserole ø 16 cm
07 2741 6380



High casserole ø 20 cm
07 2742 6380



High casserole ø 24 cm
07 2743 6380



Milk pot ø 14 cm
07 2745 6380



Saucepan ø 16 cm
07 2744 6381

Trend Design Metz & Kindler

The pots have a classic shape and hollow stay-cool handles. Their heat-resistant glass lid lets you to keep an eye on how your food is cooking. Cromargan® pots have a TransTherm® universal base suitable for all types of hobs.



Low casserole ø 16 cm
07 6816 6380



Low casserole ø 20 cm
07 6820 6380



Low casserole ø 24 cm
07 6824 6380



Saucepan ø 16 cm
07 7016 6380



High casserole ø 16 cm
07 6916 6380



High casserole ø 20 cm
07 6920 6380



High casserole ø 24 cm
07 6924 6380



Stock pot ø 24 cm
07 7124 6380

Saucepan ø 16 cm
without lid
07 7016 6381

Diadem Plus Design WMF Atelier

Pots for everyday use. The bulbous shape creates an elegant look. A high-quality heat-resistant glass lid lets you keep an eye on how your food is cooking. Cromargan® pots have a TransTherm® universal base that quickly absorbs heat and distributes it evenly. It is suitable for all types of hobs.



Low casserole ø 16 cm
07 3017 6040



Low casserole ø 20 cm
07 3021 6040



Low casserole ø 24 cm
07 3025 6040



High casserole ø 16 cm
07 3417 6040



High casserole ø 20 cm
07 3421 6040



High casserole ø 24 cm
07 3425 6040



Milk pot ø 14 cm
07 3615 6040



Saucepan ø 16 cm
07 3917 6041

Mini Design WMF Atelier

Cromargan® pots have a smaller diameter, making them ideal for one-person households, smaller portions and reheating leftovers. Our high casseroles can be stacked to save space, and our vegetable steamer and pasta pot both have perforated inserts. The TransTherm® universal base is suitable for all types of hobs.



Low casserole
ø 12 cm
07 1276 6040



Low casserole
ø 14 cm
07 1476 6040



Low casserole
ø 16 cm
07 1676 6040



Vegetable steamer,
two-piece ø 16 cm
with insert
07 1683 6040



Pasta pot,
two-piece ø 18 cm
with insert
07 1882 6040



High casserole
ø 12 cm
07 1277 6040



High casserole
ø 14 cm
07 1477 6040



Saucepan with lid
ø 16 cm
07 1678 60400



Saucepan
in ø 10, 12 or 14 cm
07 1478 6041 (ø 14 cm)



Cooking with WMF



Steaming with WMF steamers.

Unpack your ingredients freshly purchased at the market. Place the vegetables, meat and/or fish into their Turkish bath. WMF steamers are like a spa for your food! The steam rises, spreading the aromas around within the pot and gently cooking your ingredients. Place all the ingredients in the pot and close the lid to seal your little cauldron hermetically. Now close your eyes and have a sit down. A fragrant vapour develops inside your steamer, cooking your food for you. All you need do is taste the end result.



A close-up photograph of a person's hands pouring liquid from a glass pitcher into a steaming pot. The pot contains two fish on a metal grill, garnished with fresh herbs and lemon wedges. The scene is set on a dark, reflective surface, likely a kitchen counter or stove. The lighting is bright, highlighting the steam rising from the pot and the textures of the fish and herbs.

Simmer, cook, steam!
A sauna for your fish,
time off for you.



Cooking

Gently does it: the ingredients are cooked on the insert and do not come into direct contact with water. Steaming retains most of the food's vitamins and prevents it from drying out or getting burnt. The WMF Vitalis Compact is ideal for cooking small portions.

WMF Vitalis Design Peter Ramming



WMF Vitalis Compact Aroma steamer
Lid with silicone sealing edge. Capacity: 3.5 l,
dimensions approx. 35 x 21 x 10 cm
17 4102 6040

also available with
a conventional glass lid
17 4005 6040



WMF Vitalis Aroma steamer
Lid with silicone sealing edge. Capacity: 6.5 l,
dimensions approx. 41 x 27 x 10 cm
17 4101 6040

also available with
a conventional glass lid
17 4002 6040



WMF Vitalis Aroma roasting pan
Capacity: 6.5 l, dimensions approx. 41 x 27 x 10 cm
17 4001 6040



WMF Vitalis Compact
Aroma steaming rack
23 x 17 x 5 cm
17 4022 6040



WMF Vitalis
Aroma steaming rack
31 x 23 x 6.5 cm
17 4010 6040



WMF Vitalis
Aroma steaming insert
22 x 15 cm or
14.5 x 11 x 5 cm
17 4013 6040/17 4014 6040



WMF Vitalis porcelain dishes
20 x 14 cm or
14 x 10 x 5 cm
17 4019 9801/17 4021 9801

The first app-controlled cooking system. WMF Cook Assist ensures foods with different cooking times are ready right when you want them. A sensor inside the steamer measures the interior temperature and transmits this information to your smartphone via a Bluetooth interface. While you get on with other things, the app will let you know when it's time to check your food.

Steamers

WMF Vitalis + CookAssist Design Peter Ramminger



Made for
iPhone 5
iPhone 4S
iPhone 4



WMF Vitalis Compact Aroma steamer with Cook Assist
Capacity: 3.5 l, dimensions approx. 35 x 21 x 10 cm
17 4202 6040



WMF Vitalis Aroma steamer with Cook Assist
Capacity: 6.5 l, dimensions approx. 41 x 27 x 10 cm
17 4201 6040



WMF Cook Assist sensor
an add-on for the conventional WMF Vitalis Aroma steamer
17 4211 6040



Cook Assist is the innovative app-controlled cooking system of WMF.

- > In the WMF Vitalis steamer food is prepared gently and aromatic.
- > Easy to prepare: the sensor controls the cooking process and sends a signal when there is something to do.
- > Result at its best: all ingredients are completely cooked at the same time.



Cooking



Bueno Induction Design WMF Atelier



These pots have a special TransTherm® base for use on induction hobs. This cast aluminium range with Durit Protect Plus non-stick coating is ideal for a healthy low-fat diet as well as for roasts, stews and casseroles. The lids are made of high-quality heat-resistant glass.



Low casserole ø 20 cm
05 8520 4290



Low casserole ø 24 cm
05 8524 4290



Low casserole ø 28 cm
05 8528 4290



High casserole ø 16 cm
05 8616 4290



High casserole ø 20 cm
05 8620 4290



High casserole ø 24 cm
05 8624 4290



High casserole ø 28 cm
05 8628 4290



Saucepan ø 16 cm
05 8816 4291

Simmer pot



Simmer pot
with temperature display and removable insert
TransTherm® universal base, ø 18 cm, capacity 1.5 l
07 9281 6040

Sometimes a "normal" pan simply won't do. Fans of Asian cuisine reach for their wok to cook dishes in the traditional style. However roasting pans are ideal for bigger portions, whether duck, carp or paella. These pans can safely be used on all kinds of hobs and even in the oven.

Woks Roasting pans

Woks



Multiply Wok
Multi-layered material with steam vent knob, ø 28 cm
07 5350 6040



Macao wok
With insert, rack and heat-resistant glass lid, ø 36 cm
07 9256 6040



Wok
with heat-resistant glass lid, stainless steel, ø 36 cm
07 5357 6380

Roasting pans



Fish pan with heat-resistant glass lid
Cromargan® with Teflon Platinum Plus non-stick coating.
38 x 26 x 6.5 cm
07 6140 6380



Roasting and serving pan with heat-resistant glass lid
Cromargan® with Durit Select non-stick coating
ø 28 cm
07 6140 6380



Two-piece roasting pan with TransTherm® universal base
41 x 28.5 x 18 cm
07 8801 6040



The lid can also be used
as a shallow pan



Cooking with WMF



Frying with WMF pans.

Stove on, ingredients out. Marinate your meat and season it lovingly, then deliver it to the warm embrace of sizzling oil. Sniff the delicious scent of herbs and roasting vegetables that's filling the room! Grab the pan and give everything a stir. The non-stick coating ensures nothing remains attached. Turn the heat right up again and get those onions spitting and steaks sizzling!



The right frying pan for every task. Every frying pan has its advantages. Deciding which one is right for you depends on your own eating habits and what you like to cook.

The all-rounders


Extremely versatile for all kinds of dishes. Pans with ceramic-based CeraDur non-stick coating can withstand temperatures of up to 400°C. Nothing sticks to the frying surface, even when you only use a little fat.

The gentle fryers

Ideal for frying delicate food. In pans with 3-layer PermaDur non-stick coating, nothing gets burnt or sticks to the pan, even when cooking with very little fat. They are particularly easy to clean.

The robust pans

For flash frying at high temperatures. ProfiResist pans or pans made from Cromargan® can withstand high temperatures and are extremely hard-wearing. They last a particularly long time.



Stir fry, shallow fry,
flash fry. Other than
a wonderful evening
nothing **will stick.**



Cooking

Speed Profi frying pans give the best results quickly and easily. They heat up quickly and react straight away when you turn down the heat. The non-stick properties are excellent and stay that way. Despite their light weight, these frying pans remain extremely sturdy.

Speed Profi Design WMF Atelier



NEW



Frying pan with Rapid Heat Control ø 24 cm
Multi-layered material with non-stick coating,
handle plastic

17 7524 4021



Frying pan with Rapid Heat Control ø 28 cm
Multi-layered material with non-stick coating,
handle plastic

17 7528 4021



Rapid Heat Control The thin multi-layered material and an innovative base provide a quick and precise reaction when you change the heat level on the stove:

- > Heats quickly and evenly.
- > Reacts immediately when the heat is reduced.
- > Enables precise frying.
- > High quality – made in Germany with 5-year guarantee.

You can choose between two different non-stick coatings. The innovative PermaDur coating is very robust, scratch-resistant and particularly long-lasting. The CeraDur ceramic coating offers the best non-stick properties and can withstand temperatures of up to 400°C.

PermaDur Premium Design Volker Bäurle

A forged aluminium frying pan made in Germany. The PermaDur non-stick coating is particularly long-lasting and is well suited to gently frying delicate food.. The TransTherm® universal base is suitable for all hob types.



Frying pan shallow
in ø 20, 24 or 28 cm
05 7624 4291 (ø 24 cm)



Frying pan deep
in ø 24 or 28 cm
05 7644 4291 (ø 24 cm)



Oven pan
in ø 24 or 28 cm
05 7634 4291 (ø 24 cm)



Grill pan 28 x 28 cm
07 7650 4291



Cooking

PermaDur Excellent Design WMF Atelier

An aluminium frying pan with PermaDur non-stick coating. The surface has a very long lifespan and is well suited to gently frying delicate food. The TransTherm® universal base is suitable for all hob types.



Frying pan ø 20 cm
05 7520 4021

Frying pan ø 24 cm
05 7524 4021

Frying pan ø 28 cm
05 7528 4021

Frying pan ø 32 cm
05 7532 4021



Oven pan ø 24 cm
05 7534 4021

Oven pan ø 28 cm
05 7538 4021

PermaDur Line Design WMF Atelier

An aluminium frying pan with PermaDur non-stick coating. This coating is covered by WMF's two-year guarantee. Excellent non-stick properties make the PermaDur Premium frying pan ideal for delicate foods such as fish or egg dishes. The base of the pan is unsuitable for induction hobs.



Frying pan ø 20 cm
05 5820 4021

Frying pan ø 24 cm
05 5824 4021

Frying pan ø 28 cm
05 5828 4021



Oven pan ø 24 cm
05 5844 4021

Oven pan ø 28 cm
05 5848 4021

Profi Resist Design WMF Atelier

This frying pan combines the benefits of a stainless steel pan with those of a non-stick pan. The coating is protected by the superior stainless steel structure of the frying surface. Profi Resist is therefore ideal for everything that is seared at high temperatures. Suitable for all types of hobs.



Frying pan
in ø 24 or 28 cm
17 5624 6411 (ø 24 cm)



Oven pan
in ø 24 or 28 cm
17 5634 6411 (ø 24 cm)



Wok pan ø 28 cm
17 5652 6411



Cooking

CeraDur Profi Design WMF Atelier



Cromargan® on the outside, CeraDur on the inside. The non-stick ceramic coating has excellent non-stick properties and is heat resistant up to 400°C. This makes it an ideal choice for anything that is fried quickly over a high heat. TransTherm® universal base for all types of hob.



Frying pan ø 20 cm
07 4420 6021

Frying pan ø 24 cm
07 4424 6021

Frying pan ø 28 cm
07 4428 6021



Oven pan ø 20 cm
07 4520 6021

Oven pan ø 24 cm
07 4524 6021

Oven pan ø 28 cm
07 4528 6021

CeraDur Plus Design WMF Atelier



An aluminium frying pan with CeraDur non-stick coating, heat resistant up to 400°C and with the best non-stick properties. Aluminium is a relatively lightweight material and conducts heat well. Our pans are ideal for anything that needs to be fried gently. Suitable for all types of hobs.



Frying pan ø 20 cm
05 7320 4021

Frying pan ø 24 cm
05 7324 4021

Frying pan ø 28 cm
05 7328 4021



Oven pan ø 24 cm
05 7334 4021

Oven pan ø 28 cm
05 7338 4021



Roasting pan ø 28 cm
05 7340 4021



Wok pan ø 28 cm
05 7342 4021

CeraDur Line

Design WMF Atelier



An aluminium frying pan with CeraDur non-stick coating. Ideal for delicate food fried at moderate temperatures, e.g. fish, egg- or flour-based dishes. Unsuitable for induction hobs.



Frying pan ø 20 cm
05 5720 4021

Frying pan ø 24 cm
05 5724 4021

Frying pan ø 28 cm
05 5728 4021



Oven pan ø 24 cm
05 5744 4021

Oven pan ø 28 cm
05 5748 4021

Profi

Design WMF Atelier



Cromargan® frying pans are durable, versatile and wear-resistant. Ideal for anything that is seared quickly over a high heat. The TransTherm® universal base distributes the heat evenly and retains it for a long time. It is suitable for all types of hobs.



Frying pan ø 20 cm
07 9460 9991

Frying pan ø 24 cm
07 9464 9991

Frying pan ø 28 cm
07 9468 9991



Oven pan ø 20 cm
07 3220 6041

Oven pan ø 24 cm
07 3224 6041

Oven pan ø 28 cm
07 3228 6041




Cooking with WMF



Cooking with WMF pressure cookers.

Get all your ingredients ready. They soon won't know what hit them! Put everything in the pressure cooker and close the lid. As the heat builds up inside, so does the pressure. Now you can go and relax – but not for too long! Everything cooks quicker under pressure: vegetables, meat and fish can be steamed in the time it takes you to drink a cup of coffee. With so many sophisticated pressure cookers to choose from, you're bound to find the one that suits you best. So make those potatoes sweat!



A person wearing a light blue button-down shirt is cooking in a kitchen. They are holding a stainless steel pot with a black handle on a dark surface, likely a stove. The pot contains green broccoli. They are lifting the lid of the pot, which is also stainless steel with a black handle, and steam is rising from the pot. To the left, there is a grey container holding various kitchen tools like a whisk and a wooden spoon. The background is bright and slightly out of focus.

Put **everything** in
and *close up* tight!
You work best
under pressure!



Cooking

WMF pressure cookers are perfect for those who have little time to cook yet still want healthy, fragrant food. The food is cooked under pressure at high temperatures. This reduces cooking times by up to 70% and cuts energy consumption by up to half. Vitamins and minerals are retained in the food and the taste remains unchanged.

WMF Perfect Ultra Design Metz & Kindler



The WMF Perfect Ultra range has a trendy design and superior technology. All the functions – opening/closing the lid, cooking settings and steam release – are operated via the all-in-one control knob. The built-in timer provides a visual and audible signal when food is ready.

Pressure cooker 4,5 l
07 9612 9990

Pressure cooker 6,5 l
07 9613 9990



WMF Perfect Plus Design Wolf Udo Wagner



Tried and tested technology in a modern design. Easy programming with just a few clicks of a button. The red rings on the display show the different cooking settings. A residual pressure safety mechanism ensures the cooker is always safe to open.



Pressure cooker 2,5 l
07 9309 9990

Pressure cooker 3,0 l
07 9311 9990

Pressure cooker 4,5 l
07 9312 9990

Pressure cooker 6,5 l
07 9313 9990



stackable

Two-piece pressure cooker set
Pressure cooker 4.5 l with
frying pan 3.0 l
07 9393 9990



The features of our WMF pressure cookers have been tried and tested and are perfectly safe. The controls are all located on the lid handle, which can be removed for cleaning. All WMF pressure cookers are made from easy-care Cromargan®. They have an inside scale and a TransTherm® universal base, making them suitable for all types of hobs. Three-year guarantee.

Pressure Cookers

WMF Perfect Pro Design Metz & Kindler



The Perfect Pro's hallmark is its striking black handle. Thanks to well-developed technology, it can be operated with just a few clicks. The all-in-one control knob is used to regulate all the functions. To clean, simply unclip the handle and run it under the tap.



Pressure cooker 3,0 l
07 9621 9990

Pressure cooker 4,5 l
07 9622 9990

Pressure cooker 6,5 l
07 9623 9990



stackable

Two-piece pressure cooker set
Pressure cooker 4.5 l with
frying pan 3.0 l
07 9627 9990



WMF Perfect Design Jo. Laubner



This classic has been a WMF mainstay for years, combining a timeless design with updated technology. This cooker also has a feature unique to WMF: the entire handle can be taken off for cleaning.



Pressure cooker 2,5 l
07 9259 9990

Pressure cooker 3,0 l
07 9261 9990

Pressure cooker 4,5 l
07 9262 9990

Pressure cooker 6,5 l
07 9263 9990

Pressure cooker 8,5 l
07 9264 9990



Two-piece pressure cooker set
Pressure cooker 4.5 l with
frying pan 3.0 l
07 9265 9990






Dining with WMF

wmf.com



A man with a beard and dark hair, wearing a blue button-down shirt, is smiling warmly at a woman whose back is to the camera. They are seated at a dark wooden dining table. The table is set with two wine glasses filled with white wine, a glass of water, plates of food including bread, a salad, and a small appetizer, and a brown paper napkin with silverware. The background is a dark, solid color.

*Lay the table, serve, enjoy.
It's ready!*

Let the plates chatter – you've got guests for dinner. So get everything ready and sit down. Allow yourself a moment's reflection and admire your immaculately laid table. Sink those spoons into the bowls and twirl a thick plait of spaghetti around your fork! Now sit back and relax – it's almost time for coffee.



Dining with WMF

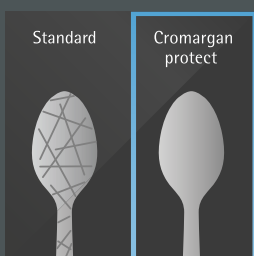


Setting the table with WMF cutlery.

Cutlery is supposed to be used, not just admired. So get your best cutlery out. Every single day. And whenever you set the table for that special occasion, it will still look just as good as the very first time. Cutlery made from Cromargan protect® is extremely hard-wearing. It keeps its shape, is scratch- and acid-resistant, stainless and dishwasher safe. So don't worry about putting your cutlery in the sink or even dropping it. Dip the forks into steaming pasta, ladle up hot soup, carve that steak – make the most of it!




All products that are marked with this symbol can be engraved to meet your individual requirements.



Cromargan protect is an innovation that makes cutlery wear-resistant.

- > Extremely resistant to scratches and signs of wear and tear.
- > Polished surfaces stay shiny, matt finishes stay matt.
- > Knife blades made of high-grade special blade steel stay sharp for longer.
- > Rustproof and dishwasher safe.



Don't use them *once*,
but as **often** as you want!
They will *always* remain
uniquely beautiful.



Dining

Evoque Design Daniel Eltner

Cromargan protect



Cutlery set
Cromargan protect
matt finish
11 2200 6330

Straightforward, tough, elegant. A sleek linear design offers no distractions. The transition between the handle and the front end is smooth and gives the cutlery presence. The silky satin finish exudes warmth. Experience this cutlery's irresistible charm whenever you hold it in your hand.

Michalsky Design Michael Michalsky

Cromargan protect



MICHALSKY

Cutlery set
Cromargan protect
polished
11 9100 6340

Cutlery of impressive magnitude that expresses presence and confidence. The designer has taken classics from the WMF archive and added a retro look, transforming them into contemporary pieces. The decorative lines around the circumference of the front and rear are meticulously crafted.

Stratic Design by Porsche Design Studio

Cromargan protect



Design by
**PORSCHE DESIGN
STUDIO**

Cutlery set
Cromargan protect
polished
11 8100 6340

Striking, dynamic and masculine - just what you expect from cutlery created by the Porsche Design Studio. Pared down to the absolute essentials, the impression is dominant, but not intrusive. The distinct curve at the end of the handle demonstrates precision and perfection, combining design with technology.

JETTE Design Jette Joop

Cromargan protect



created by Jette Joop

Cutlery set
Cromargan protect
polished
12 7400 6340

Cutlery by designer Jette Joop. The basic shape is classic, the length and proportions are modern. The bevelling at the end of the handles is sculpted and reminiscent of the cut of a precious gem.



Dining

Kult Design freiTraum

Cromargan protect



Cutlery set
Cromargan protect
polished
12 6000 6340

This cutlery set resolutely does away with decorative elements. The outlines may be clear and sober, but the thinking behind the proportions incorporates the latest ideas in design. An unprepossessing shape enables its functionality to do the talking. The result is cutlery that helps you enjoy your food.

Atic Design Volker Bäurle

Cromargan protect



Cutlery set
Cromargan protect
polished
11 0600 6340

An unpretentious cutlery line that focuses on doing its job. Its contemporary contours fit perfectly with modern décor. Atic's understated look enables it to be combined with a host of other items.

Corvo

Design Köhler & Wilms

Cromargan protect



reddot

Cutlery set
Cromargan protect
matt finish
11 5800 6330

Knives from the innovative Corvo range always cut a fine figure. Resting on the blade, the knife grip visually matches the fork and spoon. If you lay the knife sideways, its handle stands slightly upright. This set captivates with its traditional design and attention to detail.

Ambiente

Design Peter Ramminger

Cromargan protect



Cutlery set
Cromargan protect
polished
12 2800 6340

Ambiente combines contrasting features. The stem is broad and flat at the end, yet the cutlery is delicate and finely curved at the neck. The transition to the front part is stylishly moulded. This delicate decorative element gives the cutlery its distinctive appearance.



Dining

Lyric Design Köhler & Wilms

Cromargan protect



Cutlery set
Cromargan protect
partly matt finish
11 6100 6390

Sleek and simply beautiful. Contemporary cutlery with clear-cut contours and harmonious proportions. Its weight enables Lyric to sit comfortably in your hand. The matted stem contrasts with the front part of the cutlery.

Kent Design WMF Atelier

Cromargan protect



Cutlery set
Cromargan protect
polished
12 0700 6340

Cutlery that brings together traditional styles and contemporary forms. This harmonious blend enables it to be combined in a variety of ways. It works both in a country-house style as well as in a chic environment without sacrificing any of its individuality.

Vision

Design Peter Bäurle

Cromargan protect



reddot

Cutlery set
Cromargan protect
matt finish
12 7100 6330

The unusual length and thickness of the material make this cutlery appear solid and sculptural. Well-balanced proportions mean that Vision cutlery feels good to touch. A unique feature is that the knife can be laid down flat or resting on the upright blade.

Virginia

Design Peter Bäurle

Cromargan protect



Besteckset
Cromargan protect
teilmattiert
11 4200 6390

A cutlery set of contrasts. Organic rounded contours meet asymmetrical lines. Matt surfaces contrast with polished ones. The flowing lines result in harmonious shapes.



Dining

Sonic Design Casini & Pringiers

Cromargan protect



DESIGN PLUS

Cutlery set
Cromargan protect
polished
12 1200 6340

Clear contours and a deliberately down-to-earth design are characteristic of this cutlery. However, Sonic in no way appears austere, but rather graceful and charming. The cutlery lies extremely comfortably and softly in your hand. Quality you can see and touch.

Flame Design Luca Casini

Cromargan protect



Cutlery set
Cromargan protect
polished
12 6100 6340

At first glance, this cutlery looks slim and graceful, almost a little fragile. Its simplicity and unobtrusive elegance are delightful. Despite its slenderness, Flame feels smooth and comfortable in the hand.

Merit Design Fred Danner

Cromargan protect



Cutlery set
Cromargan protect
polished
11 4000 6340

Cutlery of timeless beauty, unpretentious yet with fine details. Only when you hold it do you appreciate how pleasurable Merit feels. Thick material and rounded edges give this cutlery a pleasant tactile quality.

Premiere Design Fred Danner

Cromargan protect



Cutlery set
Cromargan protect
polished
11 1900 6340

Premiere is cutlery with a long tradition. The simple design goes back to the Biedermeier period. The fine line decoration is masterfully crafted and completes the stem end with a delicate leaf motif that repeats on the back.



Dining

Linum Design by Porsche Design Studio

Cromargan®



Design by
**PORSCHE DESIGN
STUDIO**

NEW



Cutlery set
Cromargan®
matt finish
12 0200 6030

The Linum cutlery range has a consistent and stylish design. The design is minimalist and linear, with modern proportions. The clear-cut front parts in the collection – the distinctively shaped ladle, the pronounced bowl of the fork and the individual blade of the knife – stand out straight away. The matte surface fits in with the minimalist design, emphasised by the knives through the transition of a vertical brush stroke on the handle and a horizontal brush stroke on the blade.

Sinus Design Köhler & Wilms

Cromargan®



NEW



Cutlery set
Cromargan®
polished
12 6500 6040

Sinus cutlery is characterised by soft shapes and organic-looking lines. The front parts look attractive, the proportions are well balanced, and everything is perfectly in tune with everything else. The gently-curved decorative line around the edges accentuates the overall appearance. The polished surface turns the cutlery into a showpiece in its own right.

Silk

Design Peter Bäurle

Cromargan®



Internationaler Designpreis
Baden-Württemberg



Cutlery set
Cromargan®
matt finish
11 0100 6030

Cutlery like velvet and silk. Silk lives up to its name. Soft forms, smooth transitions and balanced proportions make it easy on the hand. The knife blade follows the curve of the handle and leads it to a harmonious conclusion. A silky satin finish rounds off the overall impression.

Augsburger Faden

Design Fritz Lamparth

Cromargan®



Cutlery set
Cromargan®
polished
12 1600 6040

Traditional cutlery inspired by early 19th century style. Its unmistakable stylistic features are neoclassical austerity and conciseness. The decorative line around the edge was a favourite stylistic element of silversmiths in Augsburg.



Dining

Dune Design Robin Platt

Cromargan®



Cutlery set
Cromargan®
polished
11 0300 6040

Cutlery for everyday use. Modern proportions give this cutlery a functional feel. What stands out most are the detached blades, protruding bowl of the spoon and the rounded handle ends.

Palma Design WMF Atelier

Cromargan®



Cutlery set
Cromargan®
polished
12 7200 6040

This cutlery pleases with its simplicity and balanced proportions. Its neutral design fits equally well into a modern environment as with traditional forms.

Sydney Design Peter Bäurle

Cromargan®



Cutlery set
Cromargan®
polished
12 2200 6040

Harmonious shapes and balanced proportions lend the cutlery an understated elegance. Thanks to its material thickness and carefully rounded edges, the cutlery lies comfortably in the hand.

Boston

Design Peter Bäurle

Cromargan®



Cutlery set
Cromargan®
polished
11 2000 6040

Cutlery for everyday use, uncomplicated and simple. The edges have been processed carefully. The surface has a highly polished finish. A timeless design that works well whatever the occasion.

Denver

Design Peter Bäurle

Cromargan®



Cutlery set
Cromargan®
polished
11 4800 6040

A tailored shape and broad handle end give this set a unique identity. Its contemporary length works well with larger plates. Denver is stylish and eye-catching.

Palermo

Design Peter Ramming

Cromargan®



Cutlery set
Cromargan®
polished
11 7700 6040

An accentuated design and clean contours give this cutlery its character. The proportions and lengths are in sync with modern thinking. Palermo is low-key, but never boring.



Dining

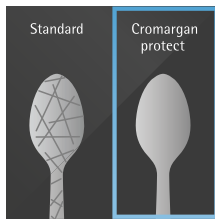
What only WMF cutlery can offer

Quality

Cromargan® 18/10 stainless steel is a rust-proof stainless steel which offers the best in terms of usage and care features. Cutlery made from Cromargan® keeps its shape and is hard wearing, has a neutral taste, and is resistant against food acids.

Cromargan protect

is a material finish that makes cutlery wear-resistant. The surface is extremely scratch-proof. Matt surfaces remain matt, polished surfaces remain shiny. Cromargan protect has all the properties of the proven Cromargan® material.



Cleaning

Dishwasher safe

All WMF cutlery is easy to care for and dishwasher safe in accordance with RAL 604.



Supplementary pieces

You need more than a knife, fork and spoon when serving a menu with several courses. At WMF we also offer matching cutlery pieces for soups, starters, fish and desserts as well as coffee and espresso. Your dinner table will thus look like in a five-star restaurant. And if you value fine dining, you can add matching serving pieces. Salad servers, serving spoons, sauce spoons, serving forks and a cake server are all included in the 66-piece set. Ask your WMF dealer which serving and supplementary pieces are available for your cutlery model.



Service

Models that are no longer in the current range can still be ordered. These orders are manufactured once a year. This continues until the final phase-out date, which is announced at least a year in advance.

Cutlery sets

If you enjoy playing the host and having people round for dinner, you'll find that your cutlery drawer empties quickly. Cutlery is sold in sets for either six or twelve people. In addition to regular tableware, our 66-piece set also includes teaspoons, cake forks and matching serving pieces. This means that you'll always have enough cutlery and your dinner table will reflect your lifestyle.



30-piece sets

- 6 table spoons
- 6 table forks
- 6 table knives
- 6 teaspoons
- 6 cake forks

66-piece sets

- 12 table spoons
- 12 table forks
- 12 table knives
- 12 teaspoons
- 12 cake forks
- 1 serving spoon
- 1 serving fork
- 1 set of salad servers, two-piece
- 1 sauce ladle
- 1 cake server

Individualisation

Cutlery is often engraved, e.g. birthday spoons, initials or a family crest on silverware.

A name, date of birth or message gives an object a distinctive identity and a personal connection. In this way a birthday spoon remains a treasured memento well into adulthood, while family silver is valued for generations.



All products that are marked with this symbol can be engraved to meet your individual requirements.



Tips for an individualised present

Dedications are a great way to turn an everyday item into something special. There is no shortage of good reasons for engraving your cutlery. What hobby cook wouldn't appreciate his chef's knife telling him he is the „sharpest tool in the drawer“? Or how about a declaration of your undying love on Valentine's Day engraved on your best cutlery?





Dining with WMF



Serving and dining with WMF special cutlery.

Cook whatever inspires you – experiment! Whatever you choose, we have the cutlery you need. Lobster, asparagus, sushi? With the right cutlery, you can serve them, cut them up and eat them properly. Whether it's for Asian or Italian food, seafood, assorted cheeses or appetisers, all our cutlery is made for a specific purpose and represents top quality. So grab that hot spaghetti with those tongs, grate that cheese and lay out those chopsticks!



Fix up some **fish**,
asparagus or boiled potatoes!
Whatever the *challenge*,
we have the **perfect tool**.





Dining

Nuova

Design Jutta Keil



Espresso paddles
10 cm, set of 6
12 9176 6046



Espresso spoons
11 cm, set of 6
12 9138 6040



Teaspoons
13.5 cm, set of 6
12 9165 6046



Coffee mug spoons
15.5 cm, set of 6
12 9174 6046



Egg spoons
12 cm, set of 6
12 9146 6040



Cake forks
16 cm, set of 6
12 9166 604



Ice-cream spoons
14 cm, set of 6
12 9156 6040



Soup spoons
17 cm, set of 6
12 9159 6040



Latte macchiato spoons
19 cm, set of 6
12 9139 6046



Long drink spoons
22 cm, set of 6
12 9140 604

Teaspoons are too big for espresso cups and too short for a latte macchiato. How much coffee do I need for a large cup? And how do I serve spaghetti from a big bowl? The Nuova cutlery range has the right solution for all these conundrums. It includes cutlery for enjoying eggs or yoghurt, serving salad, cakes or pasta, and much else besides. The sleek and timeless design can be combined in numerous ways and the Cromargan® material is durable and easy to clean.

Special cutlery Serving pieces



Yoghurt spoons
19 cm, set of 2
12 9144 6042



Grapefruit spoons
19 cm, set of 2
12 9194 6042



Ice-cream spoons
22 cm, set of 2
12 9179 6042



Kiwi spoon
15 cm
12 9121 6040



Jam spoon
16 cm
12 9122 6040



Muesli spoon
16.5 cm
12 9192 6040



Soup ladle
22 cm
12 9129 6040



Sauce ladle
18 cm
12 9173 6040



Coffee measure
14.5 cm
12 9197 6040



Pasta serving spoon
30 cm
12 9172 6040



Serving spoon
25 cm
12 9147 6040



Soup ladle
29 cm
12 9169 6040



Serving spoon
25.5 cm
12 9128 6040



Salad servers
in 20 or 30 cm
12 9141 6040 (30 cm)



Lasagne server
25 cm
12 9196 6040



Dining

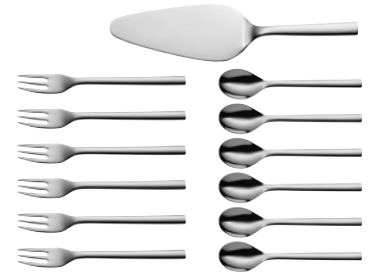
Nuova Design Jutta Keil



Cake set, 2-piece
Cake-knife and cake server
12 9151 6040

Cake server, 23 cm
12 9148 6040

Cake knife, 28 cm
12 9163 6040



Cake set, 13-piece
12 9137 6040



Fruit knife and fork
12 9160 6040



Fruit knife
18 cm, set of 2
12 9167 6042



Fish knife and fork
21/19 cm, set 12-piece
12 9150 6046



Potato peeling set
16 cm, set of 2
12 9198 6040



Grapefruit knife and spoon
17.5/16 cm
12 9199 6040



Brunch knives
19.5 cm, set of 2
12 9193 6042



Serving forks
20 cm, set of 2
12 9149 6042



Serving set
4-piece
12 9124 6040



Steak knife and fork
23/21 cm
12 9143 6040

als steak set, 12-piece
12 9143 6046



Cocktail forks
12.5 cm, set of 6
12 9154 6040

als steak knife set, 6-piece
12 9171 6046

It is usually the little things that make everyday life easier. For example, the serving spoon which lets extra liquid drain off easily. Or the small wings on the handle, which stop the spoon from sinking into the jam jar. The cutlery items from the Nuova collection will surprise you with their functional details. Their clear design means every item can be combined in a number of ways.

Special cutlery Serving pieces Tongs

Nuova Design André Stocker



Multi-purpose tongs
25 cm
12 9732 6040



Perforated serving tongs
25 cm
12 9733 6040



Asparagus tongs
25 cm
12 9734 6040



Pasta serving spoon
25 cm
12 9735 6040



Dining

Nuova Design André Stocker



Perforated serving spoon
16 cm
12 9158 6040



Perforated serving spoon
25 cm
12 9161 6040



Pizza cutter
24 cm
12 9164 6040



Cheese set
27.5/24 cm, two-piece
12 9178 6040



Canapé spoons
13 cm, set of 6
12 9201 6040

T-bone steak or sushi, petits fours or salad specialities – we love a bit of variety, and our eating habits are becoming more and more cosmopolitan. To be able to enjoy culinary delights authentically, we need the right pieces of cutlery. With rustic-looking wooden cutlery, your steak will taste like it's come from an open fire, and with chopsticks you can bring a sense of Asian serenity to the table.

Special cutlery Serving pieces

Wings Design Masato Yamamoto



Honey/jam spoon
18 cm
12 9777 6040



Salad servers
25 cm
12 9778 6040



Cake server
with pusher and slicer, 23 cm
12 9501 6040



Salad servers
30 cm
12 9681 6040



Chopstick set, 3-piece
including rice spoon and
porcelain cutlery rest
high-quality plastic, Cromargan®
12 9401 6200

as Chopstick set, 2-piece
12 9400 6200

as Chopstick set, 12-piece
6 Chopsticks and 6 rice spoons
12 9402 6200

as Chopstick set, 12-piece
6 Chopsticks Cromargan® and
6 rice spoons
12 9403 6040



Ranch steak knife and fork
Cromargan®, handles Oak wood
12 8063 6040

as steak knives and forks, 12-piece set
12 8063 6046

as steak knife and fork, 6-piece set
12 8064 6046



Dining with WMF



Dining with WMF children's cutlery.

Little hands can roll up huge plaits of spaghetti! The fork handle is specially designed for tiny hands and children's fine motor skills. So your kids can now eat with Vic, Baloo, Nemo, princesses, bears, dragons and giraffes because these characters are already on their knives, forks and spoons! An egg floats around in your tea cup and funny McEgg cracks the shells of boiled eggs with his little hammer.



©Disney/Pixar



Twist, twist *and twist* again!
The only thing to get dizzy
will be your spaghetti!



Dining

Mickey Mouse

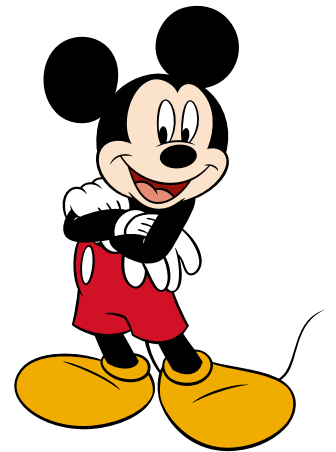
Design by ©Disney

+3
YEARS

MICKEY MOUSE



Mickey Mouse has won the hearts of generations of children for more than 80 years with his unshakeable optimism. Young children will love playing with him so much that they'll have little problem learning to use a knife, fork and spoon.



Children's set, 6-piece
consisting of four-piece children's
cutlery set, plate and muesli bowl.
Polished Cromargan® and porcelain
12 8295 9964

as Children's cutlery set, 4-piece
12 8295 6040

When two great brands team up, you have every reason to get excited. Much-loved Disney characters have been combined with more than 125 years of experience making cutlery for children to create a range of child-friendly cutlery with lovingly designed motifs, ensuring your little darlings will even love spooning up their spinach!

Jungle Book Design by ©Disney

+3 YEARS

The Jungle Book

The breathtaking story of the orphan boy Mowgli is one of Disney's most successful films. Everyone knows the carefree bear Baloo and hypnotic snake Kaa. Their adventures have been lovingly and colourfully transferred onto tableware and children's cutlery.



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan® and porcelain
12 8330 9964

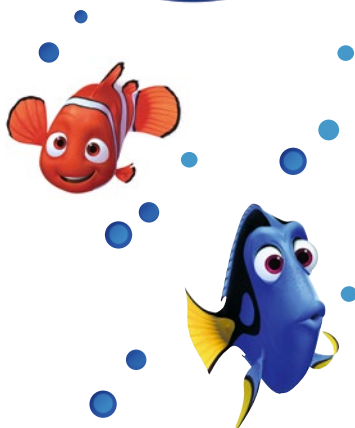
as Children's cutlery set, 4-piece
12 8330 6040

Nemo Design by ©Disney/Pixar

+3 YEARS

Disney · PIXAR FINDING NEMO

This adorable clown fish family has enchanted children with their moving story of bravery and friendship. The detailed illustrations on this cutlery set will make mealtimes a joy.



Children's set, 5-piece consisting of four-piece children's and 0.6 l bottle made from stainless steel. Cutlery polished Cromargan®
12 8185 9980

as Children's cutlery set, 4-piece
12 8185 6040



Dining

Nearly everybody knows him, and everybody who knows him loves him: Winnie the Pooh, the silly old bear from the Hundred-Acre Wood. He's always hungry, and his best friends help him find honey. Winnie the Pooh brightens up the day, creating a mood of calm at the breakfast table while the kids eat their boiled egg. Very young children might need a little extra help eating. That's why the feeding spoon is perfect for feeding babies from glass containers.

Winnie The Pooh

Design by ©Disney Based on the works by A.A. Milne and E.H. Shepard

+3 YEARS

Disney
**Winnie
the
Pooh**



Children's set, 6-piece
consisting of four-piece children's cutlery set,
plate and muesli bowl.
Polished Cromargan® and porcelain
12 8350 9964

as Children's cutlery set, 4-piece
12 8350 6040



0-1 YEARS

Feeding spoon
Polished Cromargan®
12 8352 6040



+3 YEARS

Egg cup with spoon
Polished Cromargan® and plastic
12 8353 6280

©Disney. Based on the works by
A.A. Milne and E.H. Shepard.

Cars Design by ©Disney/Pixar

+3
YEARS



Revvng engines, screeching tyres and the smell of burning rubber... this set is bound to make children think of racing cars. One look at the cool cars and they'll want to get behind the wheel. Your little racers will have just one goal in mind: driving their food into their mouth!



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan® and porcelain
12 8260 9964

as Children's cutlery set, 4-piece
12 8260 6040

Disney Princess Design by ©Disney

+3
YEARS



Most young girls dream of becoming a princess one day, with beautiful clothes, a romantic castle and a handsome prince... The motifs of this set have been lovingly reproduced and will whisk children away to a fantasy world.



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan® and porcelain
12 8240 9964

as Children's cutlery set, 4-piece
12 8240 6040



Dining

Princess Anneli Design by ©Steinbeck

+3
YEARS



With genuine Swarovski zirconia gemstones



With our Anneli range, your little princess will accede to the culinary throne. Glamorous Anneli adorns knives and forks and so proves that good fun and good manners at the dinner table can go hand in hand.



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan®, porcelain and zirconia

12 9415 9964

as Children's cutlery set, 4-piece

12 9415 6040

STEINBECK
www.steinbeckwelt.de

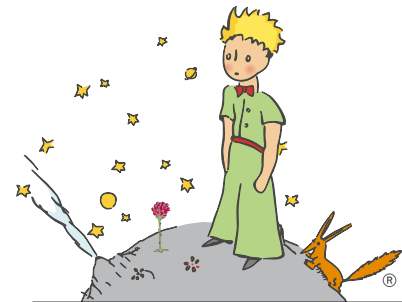
Der Little Prince Design Der Kleine Prinz – Le Petit Prince®

+6
YEARS

Le Petit Prince

Der Kleine Prinz®

The Little Prince never seems to age – even though he's already over 60! The Little Prince by Antoine de Saint-Exupéry has long been a cult classic that is highly regarded by all age groups around the world, thanks in part to its unmistakable illustrations.



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan® and porcelain

12 9405 9964

as Children's cutlery set, 4-piece

12 9405 6040

Le Petit Prince® Der Kleine Prinz®

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Vicky the Viking

Design by ©Studio 100

+3 YEARS



The young boy with shoulder-length blond hair gives children the courage to try new things. And he always finds a way out of even the most hopeless of situations. Not using brute force or strength, but his wits and his ability to think logically. That's what makes him a real hero.



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan® and porcelain
12 9435 9964

as Children's cutlery set, 4-piece
12 9435 6040

STUDIO 100

©Studio 100 Animation / ASE Studios -
™ Studio 100
www.studio100.com

Janosch

Design by ©Janosch

+3 YEARS



Two friends – a tiger and a bear – have many adventures while searching for the land of their dreams. Along the way, they meet all kinds of animals. When they finally reach their destination, they are happy to have survived everything and live happily ever after.



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan® and porcelain
12 9410 9964

as Children's cutlery set, 4-piece
12 9410 6040

Design: ©Janosch
Licensed by BAVARIA MEDIA GmbH,
www.bavaria-media.de
www.tigerente.de



Dining

Maya the Bee Design by ©Studio 100

+3 YEARS



In the 1920s, Waldemar Bonsels created Maya, the cheeky and clever little bee, along with her friends Willy, Flip the grasshopper and Max the earthworm. Ever since then, Maya has been buzzing around happily bringing joy to young and old alike.



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan®, porcelain

12 9440 9964

as Children's cutlery set, 4-piece

12 9440 6040

STUDIO 100

©Studio 100 Animation -
™ Studio 100 -
Nach Waldemar Bonsels "Die Biene Maja"
www.studio100.com

Farmily Design by ©Steinbeck

+3 YEARS

Children are fascinated by idyllic rural settings and farmyard animals. This lovingly designed and child-friendly set makes it easy for youngsters to learn how to use cutlery.



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan®, porcelain

12 9445 9964

STEINBECK

www.steinbeckweit.de

Peppels Design by ©Steinbeck

+3
YEARS

The well-loved Peppels live in a castle and are always going on new adventures. This time, a dragon has come to play. No matter what happens, they stay together and get through any danger unscathed.



Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan®, porcelain

12 8505 9964

STEINBECK
www.steinbeckwelt.de



Safari Design Markus Binz

+3
YEARS

Children love animals and the exotic world of the jungle. The motifs are adorable and likeable. Cutlery and porcelain tableware are suited to the proportions of children and are machined with a high quality.

Children's set, 6-piece consisting of four-piece children's cutlery set, plate and muesli bowl. Polished Cromargan®, porcelain

12 8002 9964

as Children's cutlery set, 4-piece

12 8002 6040





Dining

McEgg Design Köhler & Wilms

+3
YEARS



Egg cup with spoon
Available in various colours.
Cromargan® and plastic
06 1668 7620 (blue/green)



McMicro Design Köhler & Wilms

+6
YEARS

McMicro, with the big fireman's hat, can do three things at once: he ensures eggs are boiled in the microwave as soft or hard as you like, he holds the egg at the table and keeps it under his cap to keep it warm for a little longer.



Egg cooker for microwave ovens
Plastic with aluminium insert
12 8447 6040

The loveable McEgg enchants children and adults alike. To keep things interesting, he has a range of trendy outfits in different colours. For even greater variety, he's brought along two cheerful companions to make sure eggs are boiled and the refreshments keep coming.

McSalt

Design Köhler & Wilms

+3
YEARS



Salt shakers, 2-piece set
Plastic and stainless steel, in various colours
12 8444 6040 (green/light blue)

McBottle

Design Köhler & Wilms

+3
YEARS

McBottle has a friendly expression and is extremely practical: he can open every crown-type bottle top with the bill of his cap while lying comfortably in your hand.



Bottle opener
Stainless steel and plastic
12 8416 7620

McSalt & Mc Pepper

Design Köhler & Wilms

+3
YEARS



Salt and pepper set
Cromargan® and plastic
12 8448 6040



Dining with WMF



Leaving an impression with WMF table accessories.

Empty your cupboards, let the plates clatter and the glasses clink. Set your table and decorate it! Put the champagne cooler next to flower-laden vases, add decanters and sprinkle candles in between. Napkin rings, plate trays and knife rests sparkle and glow. After the meal, it's time for coffee. So prepare those espresso cups, milk jugs and sugar bowls. Then sit back and admire the scene before you. Remember: the eyes eat even before the mouth does.



Add the finishing touch: decorate!
And then *dazzle* your guests.



Dining

A complete tableware collection created by fashion and lifestyle designer Michael Michalsky. The concept is coordinated down to the very last detail. Plates, glasses, cutlery, tableware accessories – every element is impressive in its own right. Combine them to create the perfectly set table. The trendy retro-look elements are unpretentious and practical, even for daily use.

Michalsky Tableware Design Michael Michalsky

MICHALSKY



Napkin rings, set of 2
Cromargan® polished
06 5061 6040



Hurricane lamp
Cromargan® polished, glass
06 5065 6040



Champagne cooler
Cromargan® polished
06 5062 6040



Candelabra
Cromargan® polished
06 5060 6040



Tea/coffee pot
Hard porcelain
06 5085 9440



Serving tray
Cromargan® polished
06 5064 6040



Cutlery matching the Michalsky collection can be found on page 92.

Individual rechaud
Cromargan® polished
06 5063 6040



Espresso cup
Hard porcelain
06 5084 9440



Tea/coffee cup
Hard porcelain
06 5083 9440



Milk jug
Hard porcelain
06 5086 9440



Sugar bowl
Hard porcelain
06 5087 9440

JETTE Design Jette Joop



created by Jette Joop



Cutlery matching the Jette collection can be found on page 93.



Champagne cooler
Cromargan® polished
06 8391 6040



Wine or water decanter
Cromargan® polished, glass
09 4771 2000



Vase
Cromargan® polished
06 6359 6040

One sign of somebody's personal tastes are the things they surround themselves with, and this applies too to how they lay their table. The minimalist Stratic collection therefore represents luxury through purity. Entirely in keeping with the Porsche Design Studio's philosophy. By contrast, the collection from designer Jette Joop adds a touch of glamour, with its soft and caressing shapes.

Table accessories Setting the table

Stratic Design Porsche Design Studio

Design by
**PORSCHE DESIGN
STUDIO**



Hurricane lamp
Cromargan® polished
06 3674 6040



Champagne cooler
Cromargan® polished
06 3670 6040



Candelabra
Cromargan® polished
06 3671 6040



Cutlery matching the Stratic collection can be found on page 93.



Napkin rings, set of 2
Cromargan® polished
06 3672 6040,



Vase
Cromargan® polished
06 3673 6040

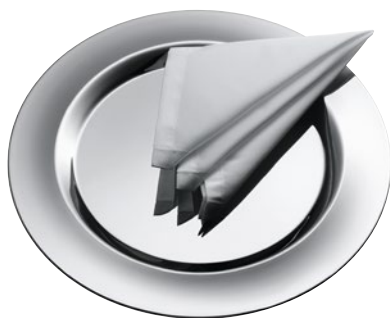


Plate tray ø 33 cm
Cromargan® polished
06 7530 6040



Candelabra
Cromargan® polished
06 5569 6040



Napkin rings, set of 2
Cromargan® polished
06 7017 6040



Knife rests, set of 2
Cromargan® polished
06 7082 6040



Hurricane lamp
Cromargan® polished
06 5594 6040



Dining

When table accessories complement each other so well, you needn't choose between modernity and style. The soft, flowing shapes of polished stainless steel look just as good with modern porcelain ranges as with classical designs.

Tavola

Design Frauke Beck



Candelabra
Cromargan® polished
06 5597 6040



Plate tray 32 cm
Cromargan® polished
06 7535 6040



Vase
Cromargan® polished
06 6340 6040



Champagne/wine cooler
Cromargan® polished
06 8395 6040



Napkin rings, set of 2
Cromargan® polished
06 7030 6040



Knife rests, set of 2
Cromargan® polished
06 7070 6040

Wilhelm Wagenfeld is considered a pioneer of modern industrial design. The functionality of his products still impresses today. Wagenfeld's designs remain timeless: his original salt and pepper shakers from 1954 have been reproduced for a new generation.

Table accessories
Setting the table

Edition Wagenfeld Design Prof. Wilhelm Wagenfeld



Salt and pepper shakers
Cromargan® matt finish and glass
06 6050 9990 (Salz)



Salt and pepper set with tray
Cromargan® matt finish and glass
06 6007 9990



Butter dish
Cromargan® matt finish and plastic
06 0955 9990



stackable, without egg

Egg cup
Cromargan® matt finish
06 1703 9990



Dining



Various Design WMF Atelier

Round bowls can be stacked together and used in combination



Bowl ø 15 cm
06 8716 9440



Bowl ø 17 cm
06 8718 9440



Bowl ø 23 cm
06 8720 9440



Bowl ø 26 cm
06 8721 9440

Plates also suitable as lids for round bowls



Flat plate ø 20 cm
06 8702 9440



Flat plate ø 27 cm
06 8706 9440



Deep plate ø 24 cm
06 8710 9440



Deep plate ø 27 cm
06 8712 9440

Cups



Double espresso cup
06 8747 9440



Cappuccino cup
06 8748 9440

Whether it's for salad or soup, a main course or dessert, our Various porcelain series has the plates and bowls you want in a selection of designs and sizes. There are also platters and bowls for prepared ingredients as well as for reheating and serving leftovers. All items can be combined and stacked to save space. "Made in Germany" hard porcelain is scratch-resistant. It is also freezer-, oven-, microwave- and of course dishwasher-proof.

Square bowls can be stacked together and used in combination



Dish 9 x 9 x 4 cm
06 8724 9440



Dish 9 x 9 x 6 cm
06 8725 9440



Dish 9 x 13 x 4 cm
06 8727 9440



Dish 9 x 18 x 4 cm
06 8729 9440



Dish 13 x 18 x 6 cm
06 8731 9440

Square platters also suitable as lids for square bowls and and baking/soufflé dishes



Serving plate 9 x 13 cm
06 8726 9440



Serving plate 9 x 18 cm
06 8728 9440



Serving plate 13 x 18 cm
06 8730 9440



Serving plate 18 x 27 cm
06 8732 9440



Serving plate 33 x 24 cm
06 8734 9440

Baking/soufflé dishes



Baking/soufflé dish 18 x 27 cm
06 8733 9440



Baking/soufflé dish 33 x 24 cm
06 8735 9440



Dining

Breakfast rolls, fruit, snacks, whatever you fancy: everything looks so enticing in our baskets that you won't be able to resist. The trendy alternative material for the baskets is felt, with an interchangeable cotton filling. Trays and pot stands are good examples of how everyday items can be practical and still look good.

Living Lounge Design Metz & Kindler



DESIGN PLUS



Basket ø 30 cm
Cromargan® matt finish
06 6502 6040



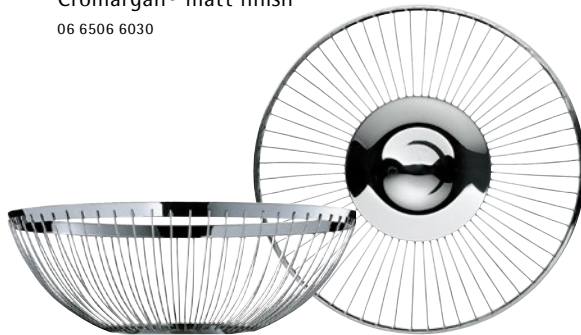
Design designaffairs
Peel basket ø 26 cm
Cromargan®, inside polished
finish, outside matt finish
06 6523 6030



Basket ø 24 cm
Cromargan® matt finish
06 6506 6030



Basket
in ø 13 cm or ø 19 cm
Cromargan® matt finish
06 6508 6030 (ø 19 cm)



Design Ole Palsby
Concept basket ø 26 cm
Cromargan® polished
06 6514 6040

Zipp Design Tine Latein



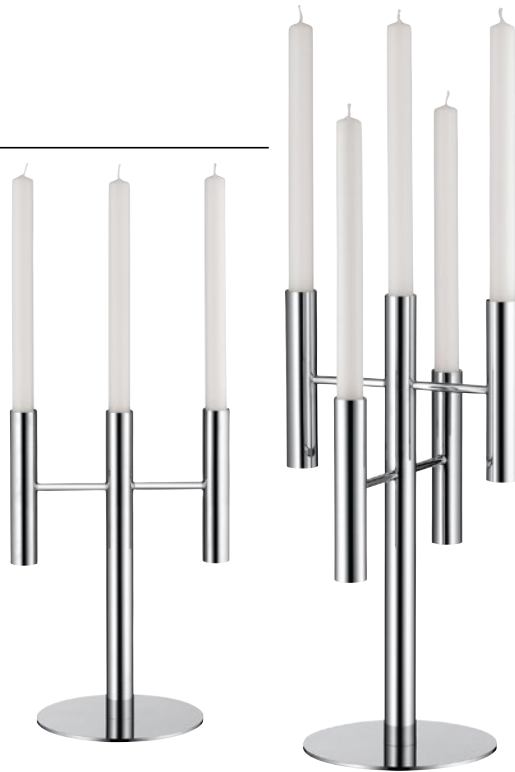
Bread basket ø 22.5 cm
Felt and cotton, detachable inlay
in black or white
06 6525 9410 (white)

Candlelight gives off warmth and enhances the atmosphere, whether you have just a single candle or a whole arrangement. Hurricane lamps are also popular outdoors, and the flames are protected from being extinguished. Laterna plays with the allure of the flames and lets them float. With the use of a magnet, the tea light can be adjusted to the exact height you need.

Baskets
Candelabras
Hurricane lamps

Living Lounge Design Herbert Schultes

Candelabra, 3 or 5 lights
Cromargan® polished
06 5567 6040 (5 lights)



Laterna Design Argast/Jach/Schindele – GDS2



Hurricane lamp
Height 24 cm, ø 12.5 cm, Glass and Cromargan® polished
Infinitely adjustable by magnets. Removable silicone ring prevents scratching
06 5094 6040

Windlichter und Leuchter



More hurricane lamps and candelabras can be found in the Michalsky, Jette and Stratic collections on pages 128/129 as well as Tavola on page 130.



Dining

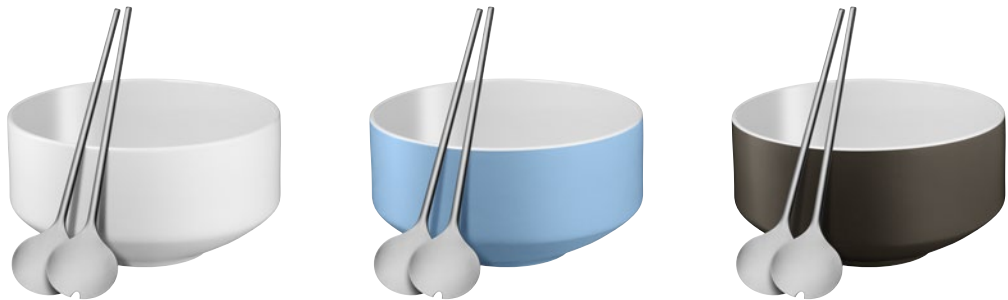
There are many ways to showcase your table. Decorative objects are eye-catching. Salad looks even more appealing in brightly-coloured bowls. Floral decorations mean more with a vase on the table.

Big Lounge Design Metz & Kindler



Bowl 30 x 30 cm
Cromargan® polished
06 5598 6040

Moto Design Budde Burkandt



Salad set, 3-piece
Porcelain bowl ø 31.5 cm, available in three colours
Salad servers in Cromargan® polished
06 5606 9440 (white/white)

Fleur Design André Stocker



Watering can
Capacity 2.0 l, height 23 cm
Cromargan® matt finish and Oak wood
06 3225 6030

Tavola Design Metz & Kindler



Salad set, 3-piece
Glass, Salad servers in Cromargan® polished
in ø 24 or 29 cm
09 7264 2600 (ø 29 cm)

Why shouldn't everyday objects look good too? You'll be much happier clearing away your meal plates if your tray fits snugly in your hand and high-quality materials guarantee stability. Even a trivet can look attractive if it never ages.

Bowls
Trays
Accessories

CoffeeTime Design Jan Christian Delfs

Tray ø 38 cm
Cromargan® polished and plastic
06 3247 6040



Club Design Metz & Kindler

Tray 54 x 32 cm
Stainless steel polished and
wood, varnished black
06 1020 6200

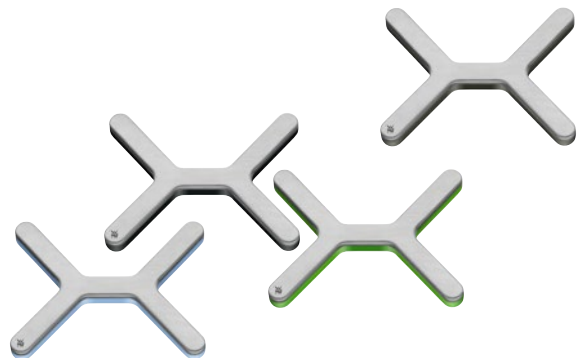


Mister X Design Jan Christian Delfs



Casserole stand
19 x 19 cm, can be folded away to save space
Cromargan® matt finish and silicone
06 3257 6030

Chromozone Design André Stocker



Casserole stand
Cromargan® and silicone
Available in four colours
06 3206 6030 (black)

Pour out, refill,
top up! Before, during
and *after* dining.

Drinking with WMF

wmf.com



Leave water to bubble and the wine to chill. Brew some fresh coffee and take a deep breath, then press down slowly on the French press. Grind some more coffee beans, sniff the tea and taste that chilled wine. Everything's bubbling up, cooling down, warming up or otherwise whetting your appetite. So pour everyone a drink and propose a toast!





Drinking with WMF



Drinking coffee the WMF way.

Let the water bubble, then brew up that fine powder until the scent of hot coffee fills the air. Gently pushing down on the strainer inside the French press is the most satisfying way to make coffee. Bring the mocha to the boil. Or, if you prefer, listen to the gentle gurgling of the coffee machine or the hissing of an espresso maker. Sit down in your favourite chair for a relaxing cup of coffee. Enjoy a moment just for yourself. Serve coffee to your guests, and after a long meal fetch the espresso pot while everybody leans back contentedly. Listen to the clinking of glasses, cups and spoons as rich, aromatic vapours waft through the room. Now pour yourself another cup – sounds good, smells good, looks good.



Standard

Heat Resistant



Heat Resistant Glass can withstand high temperatures.

Jugs, cups and glasses are made from heat-resistant borosilicate glass.

- > Suitable for coffee, tea and hot drinks of all kinds.
- > The glass doesn't warp when hot drinks are poured into chilled glasses or onto ice cubes.

*Brew up and pour
everyone a cuppa!
And give yourself
a moment.*





Drinking

Drinking coffee is an integral part of our daily routines. That first cup in the morning, an espresso after lunch, or that cappuccino during your afternoon break. However, the best way to prepare coffee is hotly debated! Fans of unmistakable coffee aromas swear by coffee presses or our innovative Light Brew jug with strainer.

WMF CoffeeTime Design Jan Christian Delfs



Coffee cups, set of 2
Heat resistant glass
09 3249 2000



Light Brew coffee maker with stirring paddle
Removable strainer with honeycomb structure.
Heat resistant glass, Cromargan® and plastic.
Height 22 cm, ø 10 cm, capacity approx. 0.75 l
06 3246 6040



French coffee press maker with stirring paddle
Double-walled heat resistant glass,
Cromargan® and plastic.
Height 25 cm, ø 10 cm, capacity approx. 0.75 l
06 3245 6040



Latte macchiato glasses,
set of 2. Heat resistant glass,
double-walled
09 3248 2000



NEW
Sugar bowl with spoon
Cromargan® and plastic
06 3250 6040



NEW
Milk frother
WMF glass, Cromargan®
and plastic
06 3251 6040



Tray ø 38 cm
Cromargan® polished
and plastic
06 3247 6040

WMF Kult Design Metz & Kindler



Milk froth jug
with hollow stay-cool handle
Cromargan® matt finish
06 6213 6030



Airtight container
with measuring spoon
Cromargan® matt finish
06 3097 6030



Espresso machine for 6 cups
with hollow stay-cool handle
Cromargan®, matt finish
06 3101 6030

The Barista range has a cup for every type of coffee, enabling it to develop its individual taste to its full potential. Three factors here are key: the cup height and diameter, its thickness, and its shape. Milk and sugar accessories are available in a matching design.

Barista Design Katja Falkenburger / Bettina Haller



Café crème cup
Porcelain, Cromargan®
06 8623 9440



Milk coffee cup
Porcelain, Cromargan®
06 8624 9440



Cappuccino cup
Porcelain, Cromargan®
06 8622 9440



Espresso cup
with paddle
Porcelain, Cromargan®
06 8620 6040



Double espresso cup
with paddle
Porcelain, Cromargan®
06 8621 6040



Various double espresso cup
Porzellan
06 8747 9440



Various cappuccino cup
Porzellan
06 8748 9440



Clusiv Design
Cake plate
Porcelain
06 8628 9440



Clusiv Design
Coffee mug
Porcelain
06 8627 9440



Latte macchiato glasses
Set of 2
09 5414 2040



Design Metz & Kindler
Sugar bowl
Cromargan® matt finish
06 3364 6030



Milk froth jug
Cromargan®
06 6211 6040



Creamer
Cromargan®
06 3357 6040



Sugar dispenser
Cromargan®
06 3359 6040



Drinking with WMF



Drinking tea the WMF way.

Boil water, then pour it over your tea leaves. The water changes colour, smells wonderful and steams! Unwind while the inner walls of the tea pot mist up. Inhale the aroma, taste and finally savour the tea. Create a little tea ceremony just for yourself. And the fun part: enjoying it with the right glasses, jugs, tea strainers, containers and pots.



Pour on, leave
to brew... *then*
let it all out!





Drinking

Even if you're short of time, you needn't forego your cup of aromatic tea. Tea strainers are an ideal solution for a quick cuppa. And because cold tea also tastes good, it makes a welcome change on a hot day. On ice and with a dash of lemon, tea refreshes and revitalises. The WMF ice tea jug with strainer is perfect for serving, while the double-walled glasses keep it nice and cool.

WMF TeaTime Design Jan Christian Delfs



NEW



Recipe for iced tea see page 155

Turbo Cooler

Drinks are cooled from room temperature down to approximately 6-7°C in a matter of seconds. With adapter for decanters, NAS/PP plastic, Height 13 cm

06 3639 7390



Ice tea jug with strainer and spoon Cromargan®, glass and plastic

06 3637 6040

as set together with Turbo Cooler

06 3639 9990



Tea set with French tea press teapot and rechaud. Cromargan® and WMF glass Capacity approx. 1.3 l

06 3630 6040



Tea cup with saucer Cromargan® and glass

06 3631 6040



Creamer Cromargan®

06 3632 6040



Sugar bowl Cromargan®

06 3633 6040



Tea caddy M Cromargan®

06 3634 6040



Tea caddy L Cromargan®

06 3635 6040



NEW

Tee-egg with tray Cromargan® and plastic ø 10 cm, Height 3.5 cm

06 3649 6040



Iced tea glasses, set of two Double-walled glass

09 3638 2000



NEW

Tea/herbal infuser stick Cromargan® and plastic ø 6 cm, Length 27 cm

06 3647 6040



NEW

Tea infuser stick Cromargan® and plastic ø 4 cm, Length 13,5 cm

06 3646 6040

Tea is a multifaceted drink. The leaf type and preparation determine its taste. Leaves therefore need enough space to unfurl, and that means a large strainer. Tea takes time to drink. A jug with matching rechaud keeps your aromatic drinks warm for longer. Cups and accessories for sugar and cream in a matching modern design complete the presentation.

SensiTea Design Metz & Kindler



French tea press teapot and rechaud
Cromargan® matt finish and glass
06 3690 6030



Milk jug
Cromargan®, matt finish
and plastic
06 3693 6030



Sugar bowl
Cromargan®, matt finish
and plastic
06 3692 6030



Tea cup with saucer
Cromargan® matt finish and glass
06 3691 6030

SmarTea Design Metz & Kindler



Tea set with infuser and rechaud
Cromargan® matt finish and glass
Capacity approx. 1.0 l
06 3109 6030

Individual tea pot
06 3110 6030

WMF Kult Design Metz & Kindler



Tea glass
Cromargan® matt finish and glass
06 3592 6030



Tea strainer with drip bowl
Cromargan® matt finish
and porcelain
06 3481 6030



Tea caddy with measuring spoon
Cromargan® matt finish
06 3123 6030



Drinking with WMF



Drinking wine and cocktails the WMF way.

Pop that cork to get the evening started. Decant your wine and let it breathe! Pour it into glasses, sniff its bouquet. Crush some ice and dip the rims of your cocktail glasses into lemon juice and salt. Rattle that shaker to the beating of your heart. Now mix a cocktail, shake your arms and relax. Then drink a toast to another wonderful evening!



Decant, sip, *discuss!*
And don't forget to
give your eyes a **treat.**





Drinking

Enjoying wine is a ritual that begins with opening the bottle. WMF offers a wide range of professional accessories. The Vino corkscrew opens wine and Prosecco bottles. The black clamps are pushed outwards on wide-rimmed bottles. The spiral "worm" is precision-twisted.

Vino Design Wolf Udo Wagner



DESIGN PLUS



Wine/Prosecco corkscrew
Patented clamp fits all bottles
Polished metal
06 5825 7920



Drop ring
separable
06 5824 7920



Foil cutter
with push button
06 5833 7920



Coaster set
Set of 6 coasters
with stand
06 2170 6040



Bottle stopper
Expansion principle
06 4101 7920



Design IDEA
Decanting pourer
with innovative
aerator
06 4105 6040



Pouring spout
with stopper
06 4066 7920



Wine pump
with two stoppers
06 4071 7920

Loft Design Heinrich Fiedeler/Michael Raasch



Mixing your own cocktails is the thing. All you need are select ingredients and the right accessories. The WMF Loft series even caters to professional barkeepers. The design is contemporary and the parts sit comfortably in your hand.



Bar set, 6-piece
consisting of a jigger, cocktail strainer,
ice tongs, shaker, bar spoon and stand
Cromargan® matt finish
06 8692 6030



Ice bucket with insert
Cromargan® matt finish
06 1785 6030



Shaker, 3-piece with seal
Cromargan® matt finish
and silicone
06 1354 6030



Boston shaker with scale
Cromargan® matt finish
and glass
06 1355 6030

An elegant design, appropriate wine glasses and the best cleaning properties are distinctive features of the Easy Plus range. The high-quality crystal shines even when it is regularly rinsed in a dishwasher. WMF provides a two-year guarantee for this and for glass breakages. You can find more glasses in packs of two for today's trendy drinks in our Clever & More range.

Wine and bar
accessoires

Easy Plus Design Walter Wenzl



Burgundy glass
09 1029 2040



Bordeaux glass
09 1030 2040



Red wine glass
09 1003 2040



White wine glass
09 1002 2040



Champagne glass
09 1025 2040



Whisky glass
09 0736 2040



Beer/juice glass
09 1035 2040



Long drink glass
09 1037 2040



Fruit brandy glass
09 1018 2040

Clever & More



Whisky glasses
Set of 2, WMF glass
09 4543 2040



Aperitif glasses
Set of 2, WMF glass
09 4544 2040



Beer/juice mugs
Set of 2, WMF glass
09 4541 2040



Long drink tumblers
Set of 2, WMF glass
09 4542 2040



Caipirinha set
WMF glass, 2 glasses und plunger
09 9613 2040



Design IDEA
WMF Kult jug
with ice cube insert,
WMF glass, Cromargan®
06 1768 6030



Decanter
with hollow base, capacity
approx. 1.5 l, WMF glass
09 4765 2000



NEW



Taverno Decanter
with hollow base, capacity
approx. 1.0 l, WMF glass
09 1753 2000




Drinking with WMF



Drinking water the WMF way.

Take a glass of water. That moment when the cool liquid flows over your tongue ... Pour some more water into the decanter, add some ice and throw in some lime and mint! Filter your water. Place the decanter in the cooler on your nicely-decorated table. Distribute delicate water glasses. Don't forget to top everybody up when the conversation starts heating up. Cool the atmosphere down, quench everyone's thirst and you're ready to go again!



A close-up photograph of a person's hand pouring water from a clear glass pitcher with a silver WMF spout into a tall glass filled with ice and lemon slices. The scene is set on a dining table with a grey tablecloth, featuring plates of food and silverware. The background is softly blurred, showing a person in a blue shirt.

Let it *bubble*, refresh
yourself! **Quench**
your thirst, not
your *enthusiasm*.

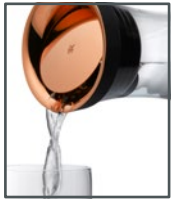


Drinking

Our water decanters stand out thanks to their CloseUp stopper with tilting mechanism and integrated strainer. Our beautifully designed WMF glass decanters with silicone stoppers are available in a range of sizes. All the sizes fit into the drinks compartment of standard refrigerators.

Basic Design Köhler & Wilms

CloseUp Verschluss



NEW available in 3 new colors

Water decanter with CloseUp stopper
WMF glass, Cromargan®, plastic and silicone
Capacity approx. 1.0l, in copper, gold or black
06 1770 6600 (copper)



NEW without decanter

Fruit skewers, 2-piece
in 2 different sizes
Cromargan® and silicone
06 1808 6040



Water decanter
with CloseUp stopper
Capacity approx. 0.75 l
06 1771 6040

Water decanter
with CloseUp stopper
Capacity approx. 1.0l
in blue or black
06 1770 6040 (black)

Water decanter
with CloseUp stopper
Capacity approx. 1.5 l
06 1772 6040

Water decanter
with CloseUp stopper
Capacity approx. 1.0l
Cromargan® polished,
plastic and silicone
06 1765 6040



Water glasses, set of 2
Capacity approx. 0.25 l, WMF glass
09 5050 2040



Cooler for water decanter
Set with 3 rings, stackable
06 1774 6040



Water decanter with CloseUp stopper
Capacity approx. 1.5 l, Cromargan®,
WMF glass and plastic
06 1804 6040

The Akva filter decanter, with its patented Mg²⁺ technology, removes limescale from water and adds magnesium. This makes tap water taste noticeably better. The filter pot can be filled separately and used to filter water directly into the decanter. That way you can use the full capacity of the decanter. Patent-pending technology from WMF.

Akva Design Köhler & Wilms

Mg²⁺ Technology



Filter decanter
High-quality plastic, also available with soft water filter cartridge
Capacity 2.6 l, available in black or white
06 1782 7390 (black)

Not shown:
Replacement filter cartridges
Available in sets of 3 or 6
60 8781 9990 (set of three)

WMF IceTeaTime Design Jan Christian Delfs

Taverno Design Jonas Wagell



NEW

Turbo Cooler
Drinks are cooled from room temperature down to approximately 6-7°C in a matter of seconds, with adapter for decanters, height 13 cm, NAS/PP plastic
06 3639 7390



Decanter with cork lid
Capacity approx. 1.0l
WMF glass, hand-blown
09 1751 2000

Water glasses, set of 2
WMF glass, hand-blown
09 1752 2000



Tips for iced tea tastes best when you make it yourself

Prepare a litre of black tea and sweeten to taste. Add lemon juice and leave to cool down to room temperature. Pour the black tea through the Turbo Cooler before serving. Refine the taste with lemon slices and mint leaves and enjoy as an ice-cold, refreshing beverage.

WMF Group GmbH

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Germany

wmf.com

