



Over 365 years of history are proof of our commitment to quality. Fiskars products are ingeniously functional, uniquely user-friendly, impressively long-lasting and aesthetically iconic.

# The kitchen catalogue

















**Contents** 

08 Fiskars Kitchen Introduction

08 Classic scissors

**14 The Cooking Enthusiast** Our offering

**18 Rotisser** Cookware

24 All Steel Cookware

30 Hard Face Cookware 8 Royal Knives

**44 Norr** Knives

**50 Functional Form+** Knives

58 The Busy Homemaker
Introduction to Functional Form

**62 Functional Form**Knives
Utensils

Scissors Cookware Cutlery 94 Essential

Knives Scissors Utensils Cookware

106 Herb gardens

111 Technical information

113 Service and care

**Please note!** All the measurements portrayed in the catalogue are packaging measurements.

Fiskars is dedicated to making every moment of cooking more enjoyable.

We believe that cooking with tools that match your skill level and motivation, it is easier to succeed in the Kitchen and to truly enjoy the making. For the passionate and quality conscious home chefs who see cooking as a way to express their creativity and for the busy working parents looking for easy solutions for everyday cooking, we have an offering that matches their needs.

Quality and functionality are core values driving the design of our products.
All Fiskars Kitchen products are durable, ergonomic, user friendly and aesthetically designed.



# there's in evel

# elieve amaker yone.



The iconic orange handled Fiskars Classic scissors are design icons with superior quality and performance for all cutting needs. They have been popular around the world since 1967. In 2017 Classic scissors celebrate their 50th anniversary.

# The icon

The iconic Classic scissors are a symbol of Fiskars and of our Finnish design heritage





# Sharp blades

Specially developed blade grinding ensures high-precision cutting and keeps the blades sharp longer

# 2 Easy cleaning

handles are injection molded onto the blades insuring easy and hygenical cleaning

# **3** Supreme ergonomics

Handles are designed under strong consideration of the natural movement of the hand resulting in enhanced comfort and cutting control

### 4 Best materials

Made of the best quality materials, Classic scissors offer outstanding comfort, performance and durability

# **6** Quality control

Each product is manually tested before leaving the factory ensuring you get only the first class scissors.



# **Classic scissors**

# General purpose scissors Art. no. 1000815 Height: 270 mm Length: 30 mm Width: 85 mm Weight: 96 g Retail box: 5 Old art. no. 859853



Ideal for all kinds of cutting tasks at home, at school and in the office. Adjustable blade tension.

Large gen	eral purpo	se / Dress	Art. no. <b>1005151</b>	6 4 1 1 5 0 1 9 8 6 3 0 6		
Height: 340 mm	Length: 22 mm	Width: 110 mm	Weight: 140 g	Retail box: 5	Old art. no. <b>859863</b>	6 4 1 1 5 0 1 9 8 6 3 0 6



Large scissors for all kinds of cutting tasks at home, at school and in the office. Especially recommended for dressmaking. Adjustable blade tension.

Left-hand	ed genera	purpose s	Art. no. <b>1000814</b>	4 1 1 5 0 1 9 8 5 0 1 9 6 4 1 1 5 0 1 9 8 5 0 1 9		
Height: 280 mm	Length: 30 mm	Width: 85 mm	Weight: 99 g	Retail box: 5	Old art. no. <b>859850</b>	6 4 1 1 5 0 1 9 8 5 0 1 9



Handles and blades especially made for left-handed users. Ideal for all kinds of cutting tasks at home, at school and in the office. Adjustable blade tension.

Kitchen so	cissors				Art. no. <b>1000819</b>	B B B B B B B B B B B B B B B B B B B	
Height: 275 mm	Length: 30 mm	Width: 85 mm	Weight: 87 g	Retail box: 5	Old art. no. <b>859874</b>	6"411501"98747	 



For cutting food and opening packages in the kitchen. Serrated blades keep materials in place. Adjustable blade tension.

Paper scis	sors				Art. no. <b>1000816</b>	z
Height: 255 mm	Length: 20 mm	Width: 110 mm	Weight: 58 g	Retail box: 10	Old art. no. <b>859859</b>	6 411501 985972



Lightweight compact scissors with long blades for cutting paper.

Hobby sci	ssors 13 c	m			Art. no.	1005154	6 4 1 1 5 0 1 9 8 9 1 0 9
Height: 200 mm	Length: 10 mm	Width: 85mm	Weight: 24g	Retail box: 5	Old art. no.	-	6 411501 989109



The short, safe blades are ideal for children to use and can be safely placed in pockets.

Foldable s	scissors				Art. no.	1005134	4 1 1 5 0 1 9 5 1 2 3 6
Height: 150 mm	Length: 10 mm	Width: 91 mm	Weight: 28 g	Retail box: 5	Old art. no.	195123	6 411501 951236



Lightweight compact scissors with long blades for cutting paper. Convenient plastic joint for folding. Suitable for both left- and righthanded people. Multi-purpose, can be used as key ring, in first-aid kits, binders, pockets and purses, or when travelling.

Hairdressing scissors						1003025	6'411501"948779"
Height: 250 mm	Length: 10 mm	Width: 85 mm	Weight: 54 g	Retail box: 10	Old art. no.	859487	6 411501 948779



Hairdressing scissors with rough blade surface to prevent hair from slipping off. Handle with finger support.

Round-tip manicure scissors						1003028	6 411501 980670
Height: 200 mm	Length: 10 mm	Width: 85 mm	Weight: 23 g	Retail box: 10	Old art. no.	859806	6 411501 980670



Manicure scissors with rounded tip for safe use. Ideal for cutting children's nails.

Curved manicure scissors					Art. no.	1000813	z
Height: 200 mm	Length: 10 mm	Width: 85 mm	Weight: 23 g	Retail box: 10	Old art. no.	859808	6 411501 980878



Manicure scissors with thin blades for precision cutting. Curved blades follow the shape nail when cutting.

# Kitchen Bathroom Atelier Office Sewing Kid's room Garage **Widest scissors** offering across all categories Garden

Whether you are preparing food in the kitchen, sewing in your hobby room, crafting with your kids or cutting flowers in the garden, Fiskars has the right pair of scissors for you.





# Our offering is designed for the Cooking Enhusiasts

The cooking enthusiasts are passionate about making. They experiment and try new things when cooking. They are also more skilled and have different kinds of needs when it comes to Kitchen tools.

Fiskars offering is designed to cover all of these needs. Our tools are made for sensing, experimenting, discovering, so the cooking enthusiast can enjoy every moment of cooking.

**Performance & innovation** 





Rotisser and Royal are all about latest innovation in materials and technology. The products have ultimate performance and modern design.

Classic, authentic cooking

**Tough everyday functionality** 



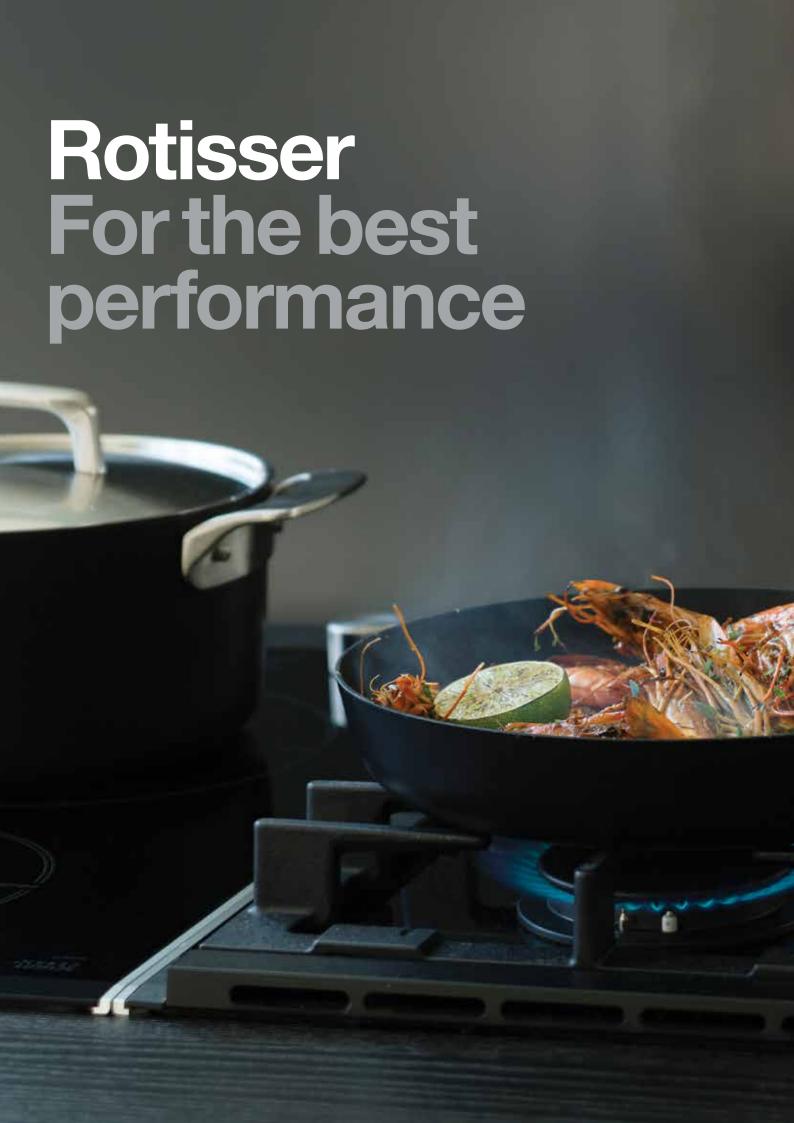






All Steel and Norr are timeless classics for special occasions. Products bring enjoyment to cooking focusing on perfect end-result.

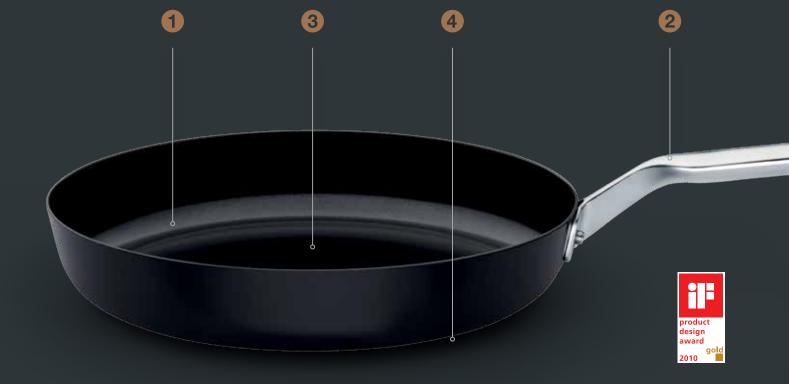
Hard Face and Functional Form+ are all about upgraded everyday performance, durability and toughness. Product ranges have wide assortment for all cooking tasks.



Rotisser is the most sophisticated cookware range for all around cooking. Lasting design meets the latest technology for induction. Rotisser combines highest quality materials, unique induction technology and award winning design bringing luxury to your everyday life. Suits cooking on hob, in oven and serving on table.



# Rotisser features & benefits



# Even heating

Made of light aluminium that conduct heat extremely well which means that the sides of the pan heat the food too.

### Safe handle

Stainless steel handle is safe and stays cool.

# Superior coating

The durable and non-stick Hardtec Superior coating makes cooking easy.

# Energy saving base

The energy base is optimised for 50% faster heating and saves 30% energy.

# **6** Works on all Hobs.

**OPTIHEAT** technology optimized for induction.

# 6 Made in Finland.

All Rotisser pans are made in Sorsakoski factories in central Finland.





















# **Rotisser cookware**

# Saucepan 1,6L Height: 105 mm Length: 355 mm Width: 195 mm Weight: 1147 g Retail box: 6 Old art. no.



Coated aluminum sauce pan with stainless steel lid. Lasting design and highest quality materials make this sauce pan perfect for cooking on all hobs, in oven and serving on table.

Casserole 3,5L					Art. no. <b>1023755</b>	6 4 2 4 0 0 2 0 0 5 9 8 8
Height: 120 mm	Length: 232 mm	Width: 312 mm	Weight: <b>1957 g</b>	Retail box: 4	Old art. no	6 424002 005988



Coated aluminum casserole with stainless steel lid. Lasting design and highest quality materials make this casserole perfect for cooking on all hobs, in oven and serving on table.

Frying par	n 24 cm		Art. no. <b>1023739</b>		6 424002 005926		
Height: 465 mm	Length: 65 mm	Width: 250 mm	Weight: 1131 g	Retail box: 6	Old art. no	EAI	6 4 2 4 0 0 2 0 0 5 9 2 6



Coated aluminum frying pan for most sophisticated all around cooking. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.

Height: 500 mm Length: 65 mm Width: 275 mm Weight: 1424 g Retail box: 6 Old art. no	Frying par		Art. no. 1023738		6 424002 005919			
	Height: 500 mm	Length: 65 mm	Width: <b>275 mm</b>	Weight: <b>1424 g</b>	Retail box: 6	Old art. no	4	6 4 2 4 0 0 2 0 0 5 9 1 9



Coated aluminum frying pan for most sophisticated all around cooking. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.

Frying par	n 28 cm				Art. no.	1023750	z	
Height: 510 mm	Length: 80 mm	Width: 250 mm	Weight: <b>1539 g</b>	Retail box: 6	Old art. no			6"424002"005933



Coated aluminum frying pan for most sophisticated all around cooking. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.

# Frying pan 24 cm OH Art. no. 1023756 Height: 465 mm Length: 65 mm Width: 255 mm Weight: 1131 g Retail box: 4 Old art. no.



Latest technology meets lasting design. Coated aluminum frying pan with highest quality materials and unique OPTIHEAT™ technology that prevents pan from overheating on induction hob

Frying par	n 28 cm Oł	1			Art. no. 1023757	Z	6"424002"006008
Height: 510 mm	Length: 76 mm	Width: 286 mm	Weight: <b>1558 g</b>	Retail box: 4	Old art. no	Ä	6 424002 006008



Latest technology meets lasting design. Coated aluminum frying pan with highest quality materials and unique OPTIHEAT™ technology that prevents pan from overheating on induction hob

Sauté pan 26 cm OH					Art. no. 1023758	z	6 424002 006015
Height: 85 mm	Length: 491 mm	Width: 277 mm	Weight: <b>2100</b> g	Retail box: 4	Old art. no		6 424002 006015



Latest technology meets lasting design. Coated aluminum sauté pan with highest quality materials and unique OPTIHEAT™ technology that prevents pan from overheating on induction hob

Sauté pan	24 cm				Art. no. <b>1023751</b>	Z	6 424002 005940
Height: 127 mm	Length: 462 mm	Width: 255 mm	Weight: 1960 g	Retail box: 6	Old art. no	E/	6 4 2 4 0 0 2 0 0 5 9 4 0



Coated aluminum sauté pan with high edges and stainless steel lid. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.

Sauté par	26 cm				Art. no. <b>1023752</b>	2	
Height: 90 mm	Length: 487 mm	Width: 275 mm	Weight: <b>2046</b> g	Retail box: 4	Old art. no	6 424002 0	005957



Coated aluminum sauté pan with high edges and stainless steel lid. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.

Roast dish	n 28 cm				Art. no. <b>1023753</b>	EA
Height: 90 mm	Length: 355 mm	Width: 305 mm	Weight: <b>2260</b> g	Retail box: 4	Old art. no	6 424002 005964



Coated aluminum roasting dish for most sophisticated cooking. Lasting design and highest quality materials make this dish perfect for cooking on all hobs, in oven and serving on table.

# All Steel For the perfect frying result



All Steel is the range for special occasions. All Steel pans guarantee perfect frying result, making food taste better. The secret behind this lies in the non-stick ceramic Ceratec° coating that browns beautifully. All Steel coating tolerates even higher frying temperatures.

Recommended for special occasions requiring the best browning.



# All Steel / All Steel + features & benefits



# • Durability

Made of durable 18/10 stainless steel.

### Safe handle

Stainless steel handle is safe and stays cool.

# Ceratec coating

The ceramic Ceratec coating is 20% more non-stick and guarentees a beautiful frying surface that tastes better.

# 4 3-layer base

The thick 3-layer base is optimised for efficient and even heating.

# 5-layer base

In All Steel+ models, the silent and efficient original 5-layer base is optimised for induction.

## 6 Made in Finland.

All Steel pans are made in Sorsakoski factories in central Finland.





















# All Steel cookware

# Saucepan 1,5L Art. no. 1023765 Height: 93 mm Length: 355 mm Width: 181 mm Weight: 1025 g Retail box: 6 Old art. no.



High quality stainless steel sauce pan for all around cooking. Stainless steel handles and measurement scale inside. Efficient 3-layer base works on all hobs.

Casserole	3,0L				Art. no. <b>1023766</b>	6 424002 006091
Height: 147 mm	Length: 275 mm	Width: 199 mm	Weight: <b>1330 g</b>	Retail box: 4	Old art. no	6 424002 006091



High quality stainless steel casserole for all around cooking. Stainless steel handles and measurement scale inside. Efficient 3-layer base works on all hobs.

Casserole	5,0L				Art. no.	1023767	z	6 4 2 4 0 0 2 0 0 6 1 0 7
Height: 160 mm	Length: 327 mm	Width: 244 mm	Weight: <b>1915</b> g	Retail box: 4	Old art. no.	-	EA	6 424002 006107



High quality stainless steel casserole for all around cooking. Stainless steel handles and measurement scale inside. Efficient 3-layer base works on all hobs.

Casserole	10,0L				Art. no. <b>1020980</b>	Z	
Height: 185 mm	Length: 340 mm	Width: 340 mm	Weight: <b>3272</b> g	Retail box: 1	Old art. no	E/	6 424002 005469



High quality stainless steel casserole for all around cooking. Stainless steel handles and measurement scale inside. Efficient 3-layer base works on all hobs.

Frying par	n 24 cm				Art. no. <b>1023759</b>	z
Height: 480 mm	Length: 60 mm	Width: 255 mm	Weight: 1190 g	Retail box: 6	Old art. no	6 4 2 4 0 0 2 0 0 6 0 2 2



Stainless steel frying pan for special occasions. Non-stick ceramic Ceratec° coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

# Frying pan 26 cm Art. no. 1023760 Height: 500 mm Length: 60 mm Width: 275 mm Weight: 1350 g Retail box: 6 Old art. no.



Stainless steel frying pan for special occasions. Non-stick ceramic Ceratec° coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

Frying par	n 28 cm				Art. no. <b>1023761</b>	6 4 2 4 0 0 2 0 0 6 0 4 6
Height: 520 mm	Length: 60 mm	Width: 295 mm	Weight: <b>1635 g</b>	Retail box: 6	Old art. no	6 424002 006046



Stainless steel frying pan for special occasions. Non-stick ceramic Ceratec° coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

Sauté pan	26 cm				Art. no.	1023762	Z	6 424002 006053
Height: 87 mm	Length: 500 mm	Width: 283 mm	Weight: <b>2265</b> g	Retail box: 4	Old art. no.	-		6 4 2 4 0 0 2 0 0 6 0 5 3



Stainless sauté pan for special occasions. Nonstick ceramic Ceratec° coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

Wok 28 cr	n		Art. no. <b>1023763</b>	8 4 2 4 0 0 2 0 0 6 0 6 0 0		
Height: 105 mm	Length: 522 mm	Width: 295 mm	Weight: <b>1335</b> g	Retail box: 4	Old art. no	6 424002 006060



Stainless wok for special occasions. Non-stick ceramic Ceratec<sup>o</sup> coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

Roasting	dish 28 cm	1	Art. no. <b>1023764</b>	z		
Height: 94 mm	Length: 383 mm	Width: 298 mm	Weight: <b>2535</b> g	Retail box: 4	Old art. no	6 4 2 4 0 0 2 0 0 6 0 7 7



Stainless roasting dish for special occasions. Nonstick ceramic Ceratec° coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

# All Steel + cookware

# Sauce pan 1,5L

Height: 93 mm

Length: 355 mm

Width: 181 mm

Weight: 1035 g

Retail box: 4 Old art. no. -

Art. no.

Art. no.

Old art. no. -

Old art. no. -

Art. no. **1023769** 

6"424002"006121



High quality stainless steel sauce pan for all around cooking. Very thick 5-layer base is efficient and silent on induction hob. Measurement scale inside.

# Casserole 2,5L

Height: 132 mm Length: 262 mm

mm Width: 205 mm

Weight: 1460 g

Retail box: 4

1023770

1020770

6 424002 006138



High quality stainless steel casserole for all around cooking. Very thick 5-layer base is efficient and silent on induction hob. Measurement scale inside.

# Casserole 4,0L

Height: 157 mm

Length: 287 mm

Width: 224 mm

Weight: **1870** g

Retail box: 4

1023771

1023771

6 6 2 6 0 0 2 0 0 6 1 6 5



High quality stainless steel casserole for all around cooking. Very thick 5-layer base is efficient and silent on induction hob. Measurement scale inside.

# Casserole 6,0L

Height: 162 mm

Length: 328 mm

Width: 262 mm

weight: **2545 g** 

Retail box: 4

Art. no. **1023772** 

Old art. no. -

6,424002,006152



High quality stainless steel casserole for all around cooking. Very thick 5-layer base is efficient and silent on induction hob. Measurement scale inside.

# Frying pan 28 cm

Height: 520 mm

Length: 60 mm

Width: 300 mm

Weight: 1755 g

Retail box: 6

Art. no. **1023768** 

Old art. no. -

6 4 2 4 0 0 3 0 0 6 1 1 4



Stainless steel frying pan for special occasions. Non-stick ceramic Ceratec° coating browns beautifully making food taste better. Very thick 5-layer base is efficient and silent on induction hob.



Hard Face is your everyday cooking hero. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Silent silicon lids with build-in pouring function. Wide assortment makes you succeed in all your cooking duties.

Recommended for the everyday toughest cooking duties.



# Hard Face features & benefits



### Superior coating

The durable and non-stick Hardtec Superior coating makes cooking easy.

### 2 Energy saving base

The energy base is optimised for 50% faster heating and saves 30% energy.

The **OPTIHEAT** base technology prevents the pan from overheating on induction hobs.

### **3** Thicker base

Very thick base distributes heat efficiently and evenly.

# 4 Durability

New, even more durable outer coating.

### 5 Safe handle

Bakelite handle stays cool and ensures a good grip.

### 6 Flat glass lid with 2 pouring options

Lid made of silent and durable heat resistant silicone to support easy handling.

# Works on all Hobs

**OPTIHEAT** technology optimized for induction.

### 8 Made in Finland

All Steel pans are made in Sorsakoski factories in central Finland.

### 9 Appealing design

- Elegant flat glass lid.
- Matt black finish.
- Modern and unified handle design.
- Black flame cover on handle holder to accomplish the black nature.





















# **Hard Face cookware**

# Saucepan 1,8L/18 cm w/lid

Height: 135 mm Length: 385 mm Width: 200 mm

Weight: 1401 g

Retail box: 6

1020874

Art. no.

Old art. no. -



Aluminum sauce pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last and makes this sauce pan perfect especially for porridge and milk-based sauces. Silent silicon lid with build-in pouring function and bakelite handle that stays cool.

## Casserole 3L/22 cm w/lid

Height: 135 mm Length: 310 mm

Width: 245 mm

Weight: 2018 g

Retail box: 6

Art. no. 1020875

Old art. no. -

Art no

Old art. no. -





Aluminum casserole for tough use. The most durable Hardtec Superior coating has outstanding nonstick properties and makes this casserole perfect for especially all milk-based foods. Silent silicon lid with build-in pouring function and bakelite handles that stay cool.

### Casserole 5L/26 cm w/lid

Height: 135 mm

Length: 332 mm

Width: 279 mm

Weight: 2645 g

Retail box: 4

1020876



Aluminum casserole for tough use. The most durable Hardtec Superior coating has outstanding nonstick properties and makes this casserole perfect for especially all milk-based foods. Silent silicon lid with build-in pouring function and bakelite handles that stay cool.

# Frying pan 20 cm

Height: 430 mm

Length: 85 mm

Width: 218 mm

Weight: 866 g

Retail box: 6

1020829 Art. no.

Old art. no. -





Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

# Frying pan 24 cm

Height: 440 mm

Length: 90 mm

Width: 255 mm

Weight: 1089 g

Retail box: 6

Old art. no. -

1020870

Art. no.



Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

# Frying pan 26 cm Art. no. 1020871 Height: 485 mm Length: 150 mm Width: 278 mm Weight: 1311 g Retail box: 6 Old art. no.



Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

Frying pan 28 cm					Art. no. <b>1020872</b>	6 4 2 4 0 0 2 0 0 5 1 3 1
Height: 530 mm	Length: 170 mm	Width: 298 mm	Weight: <b>1489 g</b>	Retail box: 6	Old art. no	6 424002 005131



Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

Frying pan 30 cm					Art. no. <b>1020873</b>	z	
Height: 525 mm	Length: 105 mm	Width: 320 mm	Weight: <b>1890</b> g	Retail box: 6	Old art. no		6 424002 005148



Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

<b>OH Frying</b>	า	Art. no. <b>1020893</b>	Z	6 4 2 4 0 0 2 0 0 5 2 4 7			
Height: 440 mm	Length: 90 mm	Width: 255 mm	Weight: 1089 g	Retail box: 6	Old art. no	<b>[</b> ]	6 424002 005247



Aluminum frying pan for tough use with unique OPTIHEAT™ technology. The most durable Hardtec Superior coating has outstanding non-stick properties that last and OPTHIHEAT™ protects the pan from overheating on induction hob.

OH Frying pan 28 cm					Art. no. <b>1020894</b>	z
Height: 530 mm	Length: 170 mm	Width: 298 mm	Weight: <b>1489</b> g	Retail box: 6	Old art. no	6 424002 005254



Aluminum frying pan for tough use with unique OPTIHEAT™ technology. The most durable Hardtec Superior coating has outstanding non-stick properties that last and OPTHIHEAT™ protects the pan from overheating on induction hob.

# OH Sauté pan 26 cm/2,8L w/lid

Length: 485 mm Height: 115 mm

Width: 275 mm Weight: 2146 g Retail box: 4

1020895

Art. no.

Old art. no. -



Aluminum sauté pan for tough use with unique OP-TIHEAT™ technology. The most durable Hardtec Superior coating has outstanding non-stick properties that last and OPTHIHEAT™ protects the pan from overheating on induction hob. Silent silicon lid with build-in pouring function.

# Sauté pan 24 cm/2,2L w/lid

Length: 465 mm Height: 150 mm

Width: 258 mm

Weight: 1876 g

Retail box: 6

Art. no. 1020879

Old art. no. -

Art no

Old art. no. -



Aluminum sauté pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking. Silent silicon lid with build-in pouring function

# Sauté pan 26 cm/2,8L w/lid

Height: 115 mm

Length: 485 mm

Width: 275 mm

Weight: 2146 g

Retail box: 6

1020890





Aluminum sauté pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking. Silent silicon lid with build-in pouring function

# Sauté pan 28 cm/3,5L w/lid

Height: 115 mm

Length: 507 mm

Width: 300 mm

Weight: 2440 g

Retail box: 6

1020891 Art. no.

Old art. no. -





Aluminum sauté pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking. Silent silicon lid with build-in pouring function

# Omelette/Pancake pan 22 cm

Height: 420 mm

Length: 60 mm

Width: 223 mm

Weight: 830 g

Retail box: 6

Art. no. 1020877

Old art. no. -



Aluminum omelette / pancake pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last makes Hard Face pan perfect for pancakes and omelettes. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

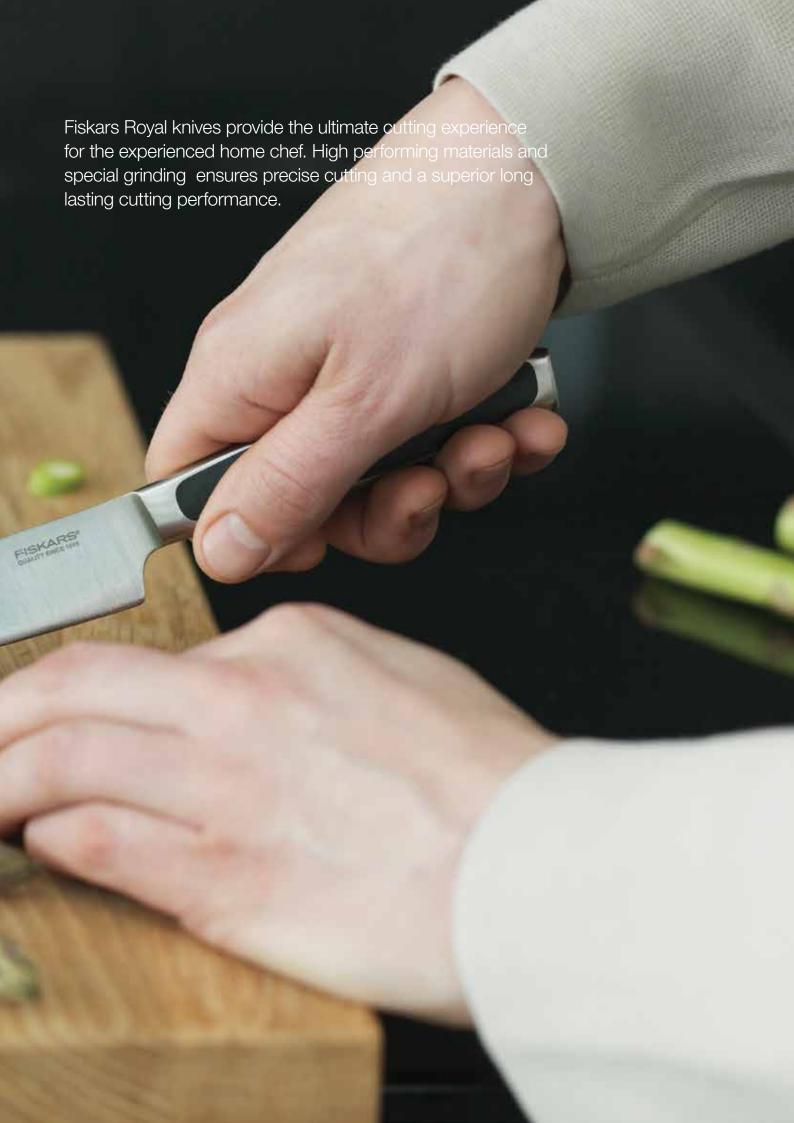
Wok 28 cm/4,5L					Art. no. <b>1020892</b>	Z	6"424002"005230
Height: 133 mm	Length: 540 mm	Width: 300 mm	Weight: 1618 g	Retail box: 6	Old art. no	4	6 424002 005230



Aluminum wok for tough use. The most durable Hardtec Superior coating has outstanding nonstick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.







## Royal knives features & benefits

Royal knife range combines perfectly contemporary award winning design, balance and functionality.

#### Superior materials

 The blade is made of high performance German steel hardened for optimum hardness HRC 55

#### Optimal grinding

Barrel grinding of blade reduces friction and ensures superior long lasting cutting performance.

#### 4 Award winning design

- Elegant design combines good ergonomics, a stylish look and perfect balance
- iF Design Award 2011 accredited knife range – designed by Jacob Leth-Espensen

#### 4 Ergonomic handle

- The ergonomic handle with large finger stop is cast in stainless steel and features a POM plastic surface with a matt finish
- Extremenly well balanced and durable



## **Royal knives**

Peeling kr	nife		Art. no. <b>1016466</b>	6 424002 002376		
Height: 25 mm	Length: 335 mm	Width: 76 mm	Weight: 182 g	Retail box: 4	Old art. no	6 424002 002376



Ideal for cutting and peeling fruit and vegetables.

Paring kni	ife		Art. no. <b>1016467</b>	EAN		
Height: 25 mm	Length: 335 mm	Width: 76 mm	Weight: 195 g	Retail box: 4	Old art. no	6 424002 002383



Ideal for chopping herbs, fruit and medium sized vegetables.

Tomato knife					Art. no. <b>1016462</b>	N N N N N N N N N N N N N N N N N N N	
Height: 25 mm	Length: 335 mm	Width: 76 mm	Weight: 186 g	Retail box: 4	Old art. no	6 424002 00	 2 3 4 5



Ideal for cutting tomatoes or for use as a steak knife.

Cook's kn	nife 15 cm		Art. no. <b>1016469</b>	z		
Height: 26 mm	Length: 410 mm	Width: 97 mm	Weight: 417 g	Retail box: 4	Old art. no	6"424002"002406



Medium-sized cook's knife for cutting meat and vegetables. Ideal for precise cutting.

Santoku k		Art. no. <b>1016465</b>	EAN				
Height: 26 mm	Length: 410 mm	Width: 97 mm	Weight: 290 g	Retail box: 4	Old art. no	<u> </u>	6 424002 002369



Asian style cook's knife with a broad blade ideal for preparing meat, fish and vegetables.

Cook's knife 21 cm					Art. no. 1016468	6 424002 002390
Height: 26 mm	Length: 410 mm	Width: 97 mm	Weight: 295 g	Retail box: 4	Old art. no	6 424002 002390



Large general purpose knife with a strong blade ideal for larger cutting jobs.

Bread knife					Art. no. <b>1016470</b>	Z,	6'424002''002413
Height: 26 mm	Length: 435 mm	Width: 97 mm	Weight: 295 g	Retail box: 4	Old art. no	<u> </u>	6 4 2 4 0 0 2 0 0 2 4 1 3



Long serrated blade ideal for cutting bread with a hard crust.







# Norr knives features & benefits

Beautiful Nordic design and high quality environmentally sustainable materials

#### 1 High quality blade

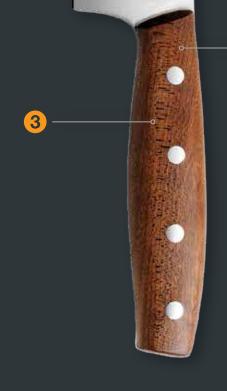
High quality blade is made of German steel hardened for optimum hardness HRC 54.

#### 2 Comfortable design

- Inspired by traditional Nordic cuisine and culture
- Very comfortable to hold
- Perfectly balanced and durable thanks to full tang
- Designed by Jacob Leth-Espensen

#### **3** Durable handle

- The handle is made from Kebony treated maple wood
- Sustainable FSC®-certified maple
- Kebony treatment for increased durability -40% harder than teak





The mark of responsible forestr

## **Norr knives**

Peeling kn	nife		Art. no. <b>1016475</b>	EAN		
Height: 27 mm	Length: 325 mm	Width: 81 mm	Weight: 161 g	Retail box: 4	Old art. no	6 424002 002468



Ideal for cutting and peeling fruit and vegetables.

Paring kni	fe		Art. no. <b>1016477</b>	N N N N N N N N N N N N N N N N N N N		
Height: 27 mm	Length: 325 mm	Width: 81 mm	Weight: 162 g	Retail box: 4	Old art. no	6 424002 002475



Ideal for chopping of herbs, fruit and medium sized vegetables.

Tomato kr		Art. no. <b>1016472</b>	EAN				
Height: 27 mm	Length: 325 mm	Width: 81 mm	Weight: 162 g	Retail box: 4	Old art. no	7	6 4 2 4 0 0 2 0 0 2 4 3 7



Ideal for cutting tomatoes or for use as a steak knife.

Santoku k		Art. no. <b>1016474</b>	z	6 4 2 4 0 0 2 0 0 2 4 5 1			
Height: 27 mm	Length: 410 mm	Width: 96 mm	Weight: 289 g	Retail box: 4	Old art. no	Ä	6 424002 002451



Asian style cook's knife with a broad blade ideal for preparing meat, fish and vegetables.

Cook's kn	ife		Art. no. <b>1016478</b>	3		
Height: 27 mm	Length: 410 mm	Width: 96 mm	Weight: 295 g	Retail box: 4	Old art. no	6 424002 002482



Large general purpose knife with a strong blade ideal for larger cutting jobs.

<b>Bread kni</b>	fe		Art. no. <b>1016480</b>	z			
Height: 27 mm	Length: 410 mm	Width: 96 mm	Weight: 294 g	Retail box: 4	Old art. no	M	6 4 2 4 0 0 2 0 0 2 4 9 9



Long serrated blade ideal for cutting bread with a hard crust.

Kitchen fo		Art. no. 1020238	EAN	6 4 2 4 0 0 2 0 0 4 6 2 2			
Height: 26 mm	Length: 325 mm	Width: 112 mm	Weight: 169 g	Retail box: 4	Old art. no		6 4 2 4 0 0 2 0 0 4 6 2 2
					Kitchen fork		

Steak set,		Art. no. <b>1020239</b>	Z	6 4 2 4 0 0 2 0 0 4 6 3 9			
Height: 26 mm	Length: 325 mm	Width: 112 mm	Weight: 234 g	Retail box: 4	Old art. no	EA	6 4 2 4 0 0 2 0 0 4 6 3 9



The set consists of a steak knife and a steak fork,

## **Classic cutting tools**

Peeler (rig	ht)		Art. no. <b>1020234</b>	6 4 2 4 0 0 2 0 0 4 5 8 5		
Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 46 g	Retail box: 6	Old art. no	6 4 2 4 0 0 2 0 0 4 5 8 5



Classic style peeler with a wooden handle. For right-handed use.

Peeler (lef	t)		Art. no. <b>1020235</b>	6"424002"004592"		
Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 46 g	Retail box: 6	Old art. no	6 4 2 4 0 0 2 0 0 4 5 9 2



Classic style peeler with a wooden handle. For left-handed use.

Can open	er		Art. no. <b>1020236</b>	z	24002 004608		
Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 50 g	Retail box: 6	Old art. no	6 4	24002 004608

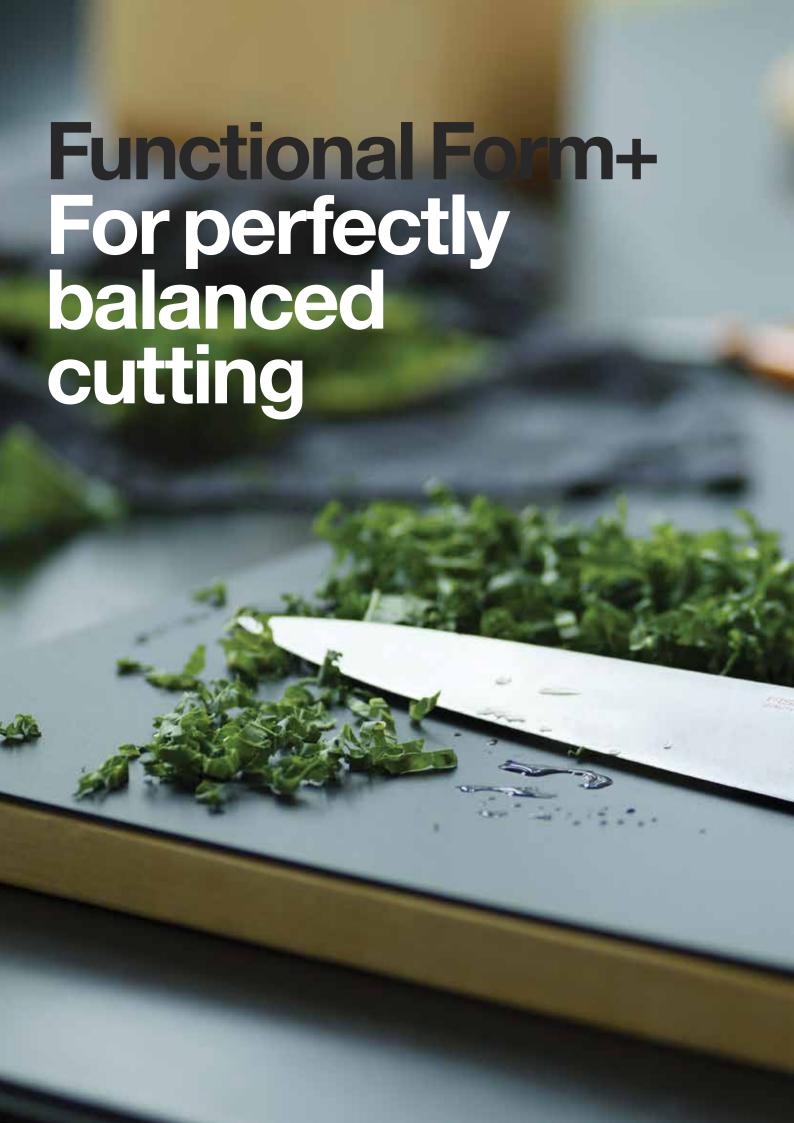


Classic stainless steel can opener

Peeling kn	nife		Art. no. <b>1020237</b>	8 4 2 4 0 0 2 0 0 4 6 1 5		
Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 45 g	Retail box: 6	Old art. no	6 424002 004615



Classic style peeling knife with a wooden handle.





# Functional Form+ knives features & benefits

Perfectly balanced for precise and easy cutting

#### **1** Durable blade

- Strong and thick durable blade for better cutting
- High quality stainless steel and grinding ensure sharpness of blade

#### 2 Corrosion resistant

High corrosion resistance

#### 9 Perfectly balanced

Perfect balance ensures precise and easy cutting

#### 4 Softouch handle

- Ergonomic & comfortable handle
- PP material extremely resistant to wear



## **Functional Form+ knives**

Peeling kr	nife, 7 cm		Art. no. <b>1016011</b>	6 424002 001737		
Height: 323 mm	Length: 30 mm	Width: 62 mm	Weight: 129 g	Retail box: 5	Old art. no	6 424002 001737



Perfect for peeling and cutting small vegetables and fruit.

Paring kni	ife, 11 cm				Art. no. <b>1016010</b>	6 4 2 4 0 0 2 0 0 1 7 2 0
Height: 323 mm	Length: 30 mm	Width: 62 mm	Weight: 133 g	Retail box: 5	Old art. no	6 424002 001720



Perfect for cutting and chopping vegetables and fruit.

Tomato kr	nife, 11 cm		Art. no. <b>1016014</b>	8 6 424002 001751		
Height: 323 mm	Length: 30 mm	Width: 62 mm	Weight: 135 g	Retail box: 5	Old art. no	6 424002 001751



Serrated blade perfect for slicing thin-skinned fruits and vegetables.

Small cook's knife, 12 cm					Art. no. <b>1016013</b>	z
Height: 343 mm	Length: 30 mm	Width: 70 mm	Weight: 150 g	Retail box: 5	Old art. no	6"424002"001744



Small yet strong blade - perfect for precision cutting.

Medium cook's knife, 17 cm					Art. no. <b>1016008</b>	z
Height: 423 mm	Length: 30 mm	Width: 90 mm	Weight: 244 g	Retail box: 5	Old art. no	6 424002 001713



Strong medium-sized blade is perfect for most cutting jobs.

Large coo	Art. no. <b>1016007</b>	z	6 4 2 4 0 0 2 0 0 1				
Height: 423 mm	Length: 30 mm	Width: 90 mm	Weight: 258 g	Retail box: 5	Old art. no		6 424002 001



Strong large blade can handle even the most demanding cutting jobs.

Bread kni	fe, 24 cm				Art. no. 1016001	Z	6 4 2 4 0 0 2 0 0 1 6 4 5
Height: 466 mm	Length: 30 mm	Width: 75 mm	Weight: 259 g	Retail box: 5	Old art. no	7	6 424002 001645



Strong serrated blade perfect for cutting bread with a hard crust.

Asian coo	k's knife, 1	7 cm	Art. no. <b>1015999</b>	6"424002"001638		
Height: 423 mm	Length: 30 mm	Width: 90 mm	Weight: 252 g	Retail box: 5	Old art. no	6 424002 001638



Asian-style knife perfect for cutting large vegetables and meats.

Carving fork					Art. no. <b>1016002</b>	EAN	6 424002 001652
Height: 388 mm	Length: 40 mm	Width: 62 mm	Weight: 200 g	Retail box: 5	Old art. no	<b>1</b> 4	6 4 2 4 0 0 2 0 0 1 6 5 2



Carving fork perfect for all types of meat.

Knife bloc	k with 5 kr	nives	Art. no. <b>1016004</b>	z		
Height: 386 mm	Length: 160 mm	Width: 123 mm	Weight: <b>2526 g</b>	Retail box: 2	Old art. no	6 424002 001676



Beautiful birchwood knife block for compact upright storage. Strong magnetic utensil holder for storing e.g. scissors.

## **Functional Form+ utensils**

Roll-Shar		Art. no. <b>1019217</b>	z	6 4 2 4 0 0 2 0 0 3 9 2 2			
Height: 70 mm	Length: 250 mm	Width: 56 mm	Weight: 106 g	Retail box: 6	Old art. no	m m	6 4 2 4 0 0 2 0 0 3 9 2 2



Easy to use sharpener with ceramic grindstone and non-slip base for both right- and left-handed use. Ensures an optimal cutting edge and lifelong performance. Easy to clean. Dishwasher safe.

Knife wall magnet, 39 cm					Art. no. 1019218	6 424002 C	
Height: 36 mm	Length: 450 mm	Width: 77 mm	Weight: 442 g	Retail box: 4	Old art. no	6 424002 0	0 3 9 3 9



A magnet for hanging knives on the wall, or for storing knives wherever they are used in the kitchen. Design by Jens Ulfeldt.

## **Technical information**

## **Scissors**

Product family	Washing instruction	Material	Hardness	Softgrip™	Notes
Classic	Dishwasher safe	Swedish Sandvik steel	HRC 57	-	*

<sup>\*</sup> Handles made of impact-resistant PBT, PP or ABS plastics | Classic scissors with orange handles (except nos. 1005130 and 1003025) can be sterilised using an autoclave at temperatures of up to 137°C
The blade tension of most of our scissors can easily be adjusted by tightening the screw, enabling simple cleaning as well.

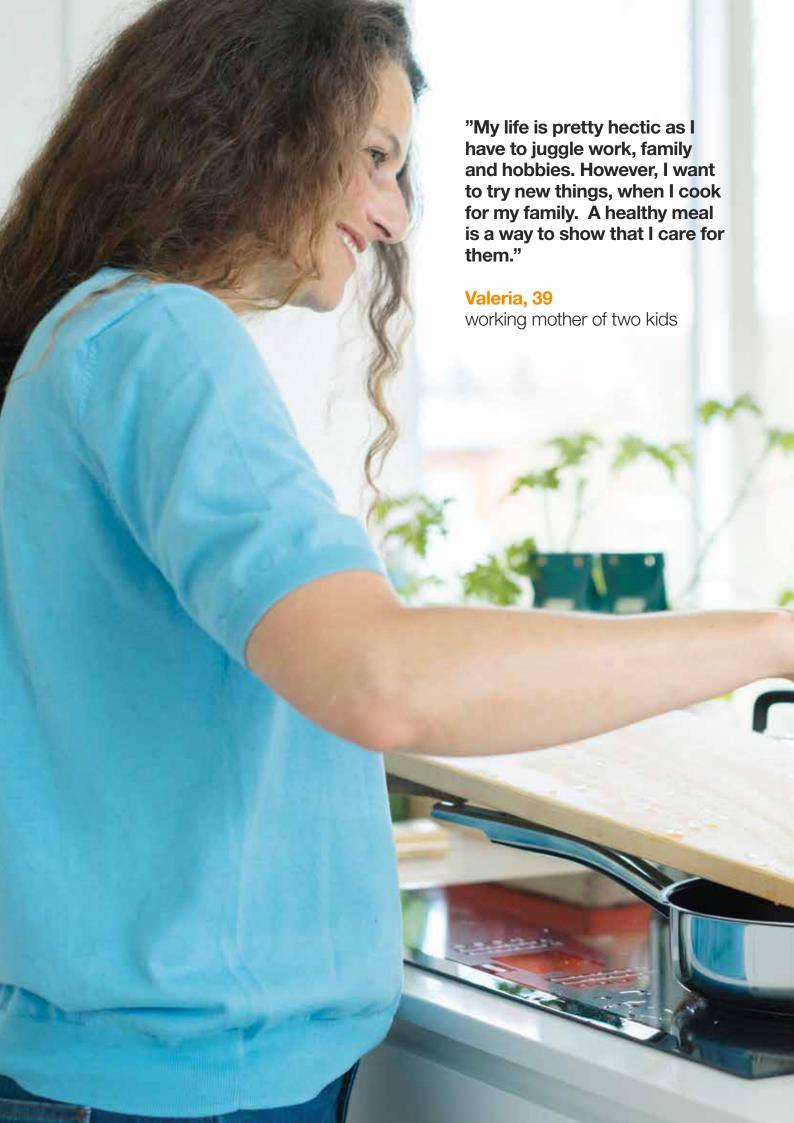
### **Cookware**

Product family	Washing instruction	Material	Coating	Handle	Oven temperature	Hob type
Rotisser	Dishwasher safe	Aluminium	Hardtec Superior	Stainless steel	max 240 °C	All hobs
Rotisser +	Dishwasher safe	Aluminium	Hardtec Superior	Stainless steel	max 240 °C	Induction
All Steel	Dishwasher safe	Stainless steel	Ceratec	Stainless steel	max 240 °C	All hobs
All Steel +	Dishwasher safe	Stainless steel	Ceratec	Stainless steel	max 240 °C	Induction
Hard Face	Dishwasher safe	Aluminium	Hardtec Superior	Bakelite	max 150 °C	All hobs
Hard Face Optiheat	Dishwasher safe	Aluminium	Hardtec Superior	Bakelite	max 150 °C	Induction

### **Knives**

Product family	Blade material	Blade th	ickness	Sharpening angle	Blade hardness	Handle material	Grinding	Washing instruction
Royal	German steel W. 1-4116	Small: 1,6 mm	Large: 2,1 mm	30+/-4	55+/-2 HRC	Cast stainless steel & POM plastic	Barrel grind	Hand wash recommended
Norr	German steel W. 1-4116	Small: 1,7 mm	Large: 2,2 mm	30+/-4	54+/-2 HRC	FSC® certified Kebony treated maple wood	Taper grind	Hand wash recommended
Functional Form+	Japanese stainless steel	Small: 1,7 mm	Large: 2,3 mm	30+/-4	53+/-2 HRC	Plastic	Taper grind	Dishwasher safe

## Notes



# The Busy Homemaker

The Busy Homemaker leads a busy and sometimes hectic life as she is juggling between work and home. She enjoys preparing healthy meals for her family. In kitchenware the Busy Homemaker appreciates quality and functionality that adds to the ease and convenience of cooking. Visual design is also important and she wants her tools to fit the décor of the kitchen.



# **Functional Form**

Fiskars makes everyday cooking easy and convenient for the Busy Homemaker. Our solutions take the whole cooking process into account and thus products are designed to be easy to use, clean and store as well as work seamlessly together – this is what we call kitchen management.

With easy functionality combined with ergonomic, safe and visually appealing design it is easy for the Busy Homemaker to succeed in the kitchen and enjoy the process of cooking.

Functional Form is our most extensive range, consisting of a wide range of high quality kitchen knives, utensils, scissors, cookware and cutlery for the needs of the Busy Homemaker. Functional Form makes everyday cooking easy, convenient and time saving.





Functional Form provides convenient and easy solutions for everyday cooking. The tools are designed to be easy to use, clean and store. The range offers a wide selection of knives, scissors, utensils, cookware and cutlery that forms a visually harmonious collection.



Knives p.64

**Cutting accessories p.70** 

**Utensils p.72** 

Scissors p.82

Cookware p.86

Cutlery p.92

**Functional Form knives** 

features & benefits

For convenient everyday cooking. Easy to use, clean and store.

#### Reliable cutting performance

 High quality Japanese stainless steel ensures good sharpness and corrosion resistance

#### 2 Durable construction

 Long tang for good balance and better durability

## Hygienic and comfortable handle material

- Safe non-slip grip with Softouch material
- Good washing-machine resistance

#### 4 Ergonomically shaped handle

- Enables several grips
- Finger guard for added safety



## **Functional Form knives**

## Peeling knife, 7 cm Art. no. 1014227 Height: 319 mm Length: 20 mm Width: 66 mm Weight: 57 g Retail box: 5 Old art. no. 102624



Compact and lightweigth knife ideal for peeling and cutting fruit and vegetables.

Curved pe	eling knife	e, 7 cm			Art. no. 1014206	8 424001 026250
Height: 319 mm	Length: 20 mm	Width: 66 mm	Weight: <b>54 g</b>	Retail box: 5	Old art. no. <b>102625</b>	6 4 2 4 0 0 1 0 2 6 2 5 0



Compact and lightweigth knife with a curved blade ideal for precise peeling of small fruit and vegetables.

Tomato kr	nife, 12 cm				Art. no. <b>1014208</b>	L L L L L L L L L L L L L L L L L L L
Height: 319 mm	Length: 20 mm	Width: 66 mm	Weight: 60 g	Retail box: 5	Old art. no. <b>102626</b>	6 424001 026267



Serrated blade ideal for cutting foods with a thin crust or skin.

Butter kni	fe, 9 cm				Art. no. <b>1014191</b>	EAN
Height: 319 mm	Length: 20 mm	Width: 81 mm	Weight: <b>59 g</b>	Retail box: 5	Old art. no. <b>102628</b>	6 424001 026281



Ideal for spreading butter or soft cheeses.

Paring kni	fe, 11 cm				Art. no. <b>1014205</b>	z
Height: 319 mm	Length: 20 mm	Width: 66 mm	Weight: 57 g	Retail box: 5	Old art. no. <b>102623</b>	6 424001 026236



Center-tipped versatile knife ideal for a wide range of peeling and cutting tasks.

Small coo	k's knife, 1	2 cm			Art. no.	1014196	z	6"424001"026229
Height: 319 mm	Length: 20 mm	Width: 81 mm	Weight: 64 g	Retail box: 5	Old art. no.	102622		6 4 2 4 0 0 1 0 2 6 2 2 9



Small general purpose knife with a strong blade ideal for most cutting tasks.

Medium c	ook's knife	e, 16 cm			Art. no.	1014195	Z	6 4 2 4 0 0 1 0 2 6 1 6 8
Height: 400 mm	Length: 30 mm	Width: 91 mm	Weight: 120 g	Retail box: 5	Old art. no.	102616		6 4 2 4 0 0 1 0 2 6 1 6 8



Medium-sized general purpose knife with a strong blade ideal for most cutting tasks.

Large cook's knife, 20 cm						1014194	6 4 2 4 0 0 1 0 2 6 1 5 1
Height: 403 mm	Length: 30 mm	Width: 91 mm	Weight: 128 g	Retail box: 5	Old art. no.		6 4 2 4 0 0 1 0 2 6 1 5 1



Large general purpose knife with a strong blade ideal for most cutting tasks.

Large cook's knife with blade protector, 20 cm						14197	6 4 2 4 0 0 1 0 2 6 4 1 0
Height: 402 mm	Length: 20 mm	Width: 90 mm	Weight: 124 g	Retail box: 5	Old art. no. 102	2641	6 4 2 4 0 0 1 0 2 6 4 1 0



Easy to use and easy to clean large general purpose knife with a protective sheath.

Asian cook's knife, 17 cm						1014179	z
Height: 403 mm	Length: 30 mm	Width: 91 mm	Weight: 134 g	Retail box: 5	Old art. no.	102618	6 424001 026182



Asian style general purpose knife with a broad blade ideal for preparing meat, fish and vegetables.

<b>Bread kni</b>	fe, 23 cm				Art. no.	1014210	z	6 4 2 4 0 0 1 0 2 6 1 4 4
Height: 448 mm	Length: 30 mm	Width: 79 mm	Weight: 141 g	Retail box: 5	Old art. no	102614	Ä	6 4 2 4 0 0 1 0 2 6 1 4 4
					Longoor	atad blada idaal	for	outting broad with a



Long serrated blade ideal for cutting bread with a hard crust.

Carving k	nife, 24 cm				Art. no. <b>1014</b>	14193	6 424001 026205
Height: 448 mm	Length: 30 mm	Width: 79 mm	Weight: <b>127 g</b>	Retail box: 5	Old art. no. <b>1026</b>	2620	6"424001"026205



Straight blade with a fine cutting edge ideal for carving meats.

Kitchen kı	nife, 20 cm	1			Art. no.	1014204	EAN	6 4 2 4 0 0 1 0 2 6 1 7 5
Height: 403 mm	Length: 30 mm	Width: 91 mm	Weight: 120 g	Retail box: 5	Old art. no.	. 102617	ΕĄ	6 4 2 4 0 0 1 0 2 6 1 7 5



Universal, all-round knife ideal for most cutting tasks.

Height: 448 mm Length: 30 mm Width: 79 mm Weight: 102 g Retail box: 5 Old art. no. 102619	Filleting knife, 20 cm						1014200	Z	6 424001 026199
	Height: 448 mm	Length: 30 mm	Width: 79 mm	Weight: 102 g	Retail box: 5	Old art. no.	102619	4	6 4 2 4 0 0 1 0 2 6 1 9 9



Ham & sal	lmon knife	, 26 cm			Art. no.	1014202	Z	6 4 2 4 0 0 1 0 2 6 2 1 2
Height: 479 mm	Length: 30 mm	Width: 79 mm	Weight: 119 g	Retail box: 5	Old art. no.	102621		6 4 2 4 0 0 1 0 2 6 2 1 2



Long and flexible blade ideal for precise, thin slicing of ham and salmon.

Carving fo	ork				Art. no. <b>1014192</b>	E P
Height: 363 mm	Length: 10 mm	Width: 63 mm	Weight: <b>75</b> g	Retail box: 5	Old art. no. <b>102629</b>	6 4 2 4 0 0 1 0 2 6 2 9 8



Carving fork for all types of meat.

Sharpenir	ng steel				Art. no.	1014226	Z	
Height: 423 mm	Length: 40 mm	Width: 76 mm	Weight: 183 g	Retail box: 5	Old art. no	102630	Ë	6 4 2 4 0 0 1 0 2 6 3 0 4



Durable sharpening steel for re-sharpening knives.

Table knif	Table knife set, black						EAN	6 424001 026588
Height: 332 mm	Length: 20 mm	Width: 126 mm	Weight: 254 g	Retail box: 5	Old art. no.	102658	Ä	6 4 2 4 0 0 1 0 2 6 5 8 8



Versatile knife with a serrated blade ideal for use at the dining table or in the kitchen.

Utility knife set, black					Art. no. 1014276	Z	6"424001"026571
Height: 332 mm	Length: 20 mm	Width: 126 mm	Weight: 251 g	Retail box: 5	Old art. no. <b>102657</b>	Ä	6 4 2 4 0 0 1 0 2 6 5 7 1
Total Company					Small all-round knife i	deal fo	or a wide range of peel-



Steak knif	Steak knife set, black						z	
Height: 332 mm	Length: 20 mm	Width: 126 mm	Weight: 251 g	Retail box: 5	Old art. no	. 102659		6 4 2 4 0 0 1 0 2 6 5 9 5



Comfortable and lightweight knife with a serrated blade ideal for cutting steak.

### Small knife set, black

Height: 332 mm

Art. no. 1014274 Weight: 252 g Retail box: 5 Old art. no. 102663



Length: 20 mm

Width: 126 mm

The essential knife set for all kinds of cutting tasks at the dining table or in the kitchen.

#### Small knife set, orange

Art. no. 1014272 Height: 332 mm Length: 20 mm Width: 126 mm Weight: 252 g Retail box: 5 Old art. no. 102670





The essential knife set for all kinds of cutting tasks at the dining table or in the kitchen.

#### Table knife set, white

1015988 Height: 331 mm Length: 20 mm Width: 126 mm Weight: **177 g** Retail box: 5 Old art. no. -





Handy & easy to use. Durable stainless steel blade.

Art. no.

Art. no.

1014211

### Knife block with 5 knives

Height: 383 mm Length: 120 mm Width: 152 mm Weight: **2415** g Retail box: 5 Old art. no. 102637





Designer knife block made of birchwood with the five most essential knives for cooking.

### Knife block with 5 knives, black

Art. no. 1014190 Height: 383 mm Length: 120 mm Width: 152 mm Weight: 2445 g Retail box: 5 Old art. no. 102638





Designer knife block made of birchwood with the five most essential knives for cooking.

Knife block with 5 knives, white					Art. no.	1014209	z	6 4 2 4 0 0 1 0 2 6 3 9 7
Height: 383 mm	Length: 120 mm	Width: 152 mm	Weight: <b>2415</b> g	Retail box: 5	Old art. no.	102639		6 424001 026397



Designer knife block made of birchwood with the five most essential knives for cooking.

Knife bloc	k with 7 kr	nives			Art. no. <b>1018781</b>	EAN
Height: 383 mm	Length: 120 mm	Width: 203 mm	Weight: <b>3010 g</b>	Retail box: 5	Old art. no. <b>200259</b>	6 424002 002598



Designer knife block made of birchwood with the seven most essential knives for cooking.

Knife block for 5 knives						1014228	z	6 4 2 4 0 0 2 0 0 0 8 3 9
Height: 245 mm	Length: 90 mm	Width: 147 mm	Weight: <b>1657 g</b>	Retail box: 5	Old art. no.	200083	2	6 424002 000839



Designer knife block made of birchwood for compact upright storage.

Cutting station, 2 pieces						1014229	z	6 4 2 4 0 0 1 0 2 6 5 3 3
Height: 25 mm	Length: 270 mm	Width: 440 mm	Weight: 1703 g	Retail box: 5	Old art. no.	102653	7	6 424001 026533



Birchwood cutting station with an exchangable plastic board - easy to use, easy to clean and easy to store.

Cutting station, 4 pieces						1014212	Z	
Height: 29 mm	Length: 270 mm	Width: 440 mm	Weight: <b>2117</b> g	Retail box: 5	Old art. no.	102654	2	6"424001"026540



Birchwood cutting station with three exchangable plastic boards - easy to use, easy to clean and easy to store.

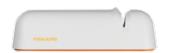
## **Functional Form accessories**

## Replacement cutting boards, 3 pieces Art. no. 1014213 Height: 6 mm Length: 270 mm Width: 440 mm Weight: 644 g Retail box: 5 Old art. no. 102655



Three replacement plastic cutting boards to complement the Fiskars Cutting Station.

Roll-Shar		Art. no. <b>1014214</b>	4214 Z	6 4 2 4 0 0 1 0 2 6 5 6 4			
Height: 236 mm	Length: 40 mm	Width: 80 mm	Weight: 73 g	Retail box: 5	Old art. no. <b>102656</b>	<b> </b>	6 4 2 4 0 0 1 0 2 6 5 6 4



Safe and easy to use tool for sharpening knives.

Knife wall	magnet		Art. no. <b>1001483</b>	5702268 541220		
Height: 27 mm	Length: 410 mm	Width: 80 mm	Weight: 319 g	Retail box: 5	Old art. no. <b>854122</b>	5 702268 541220



Elegant and strong knife magnet to hold knives safely in place. Made of black plastic with matt metal edging. Wall-mounting set included. Design by Jens Ulfeldt.

## **Functional Form utensils**

## features & benefits

For convenient everyday cooking. Easy to use, clean and store.



- O Safe & easy to use
- Safe and comfortable Softgrip<sup>™</sup> handle
- 2 Easy to store
- Easy and compact storage with collapsible structure
- 6 Easy to clean
- Easy to clean structure

## **Functional Form utensils**

## Fixed blade peeler Art. no. 1014418 Height: 24 mm Length: 270 mm Width: 78 mm Weight: 60 g Retail box: 6 Old art. no. 200093



Perfect for easy peeling. Softgrip  $^{\rm TM}$  handle for safe and comfortable use.

Swivel blade peeler						1014419	Z	
Height: 26 mm	Length: 270 mm	Width: 78 mm	Weight: 65 g	Retail box: 6	Old art. no.	200094		6 4 2 4 0 0 2 0 0 0 9 4 5



Perfect for easy peeling. Softgrip  $^{\text{TM}}$  handle for safe and comfortable use.

Swivel pee	eler				Art. no. <b>1019534</b>	EAN	6 4 2 4 0 0 2 0 0 4 3 1 8
Height: 18 mm	Length: 270 mm	Width: 80 mm	Weight: 59 g	Retail box: 6	Old art. no		6 424002 004318



Perfect for peeling carrots and potatoes.

Vegetable	peeler		Art. no. <b>1016122</b>	A		
Height: 20 mm	Length: 230 mm	Width: <b>79 mm</b>	Weight: 57 g	Retail box: 6	Old art. no	6 424002 001799



Perfect for peeling cucumbers and carrots.

Cheese sl	icer for ha	rd cheese	Art. no. <b>1016129</b>	z		
Height: 300 mm	Length: 20 mm	Width: 80 mm	Weight: <b>75 g</b>	Retail box: 6	Old art. no	6 424002 001867



An ergonomic cheese slicer perfect for slicing emmental or gouda.

Cheese sl	icer for so	ft cheese	Art. no. <b>1016128</b>	6 424002 001850		
Height: 255 mm	Length: 20 mm	Width: 80 mm	Weight: 60 g	Retail box: 6	Old art. no	6 424002 001850



Perfect for slicing edam or cheddar. The short stainless steel blade prevents soft cheese from sticking to the blade.

Cheese ki	nife				Art. no. 1015987	EAN
Height: 315 mm	Length: 20 mm	Width: 82 mm	Weight: 66 g	Retail box: 5	Old art. no	6 424002 001614



Perfect for cutting and serving both soft and hard cheese.

Vegetable slicer						1014416	Z	6 4 2 4 0 0 2 0 0 0 9 2 1
Height: 59 mm	Length: 320 mm	Width: 83 mm	Weight: 173 g	Retail box: 2	Old art. no.		E	6 424002 000921



Perfect for easy slicing. Finger guard for added safety.

Coarse gr	ater		Art. no. <b>1014410</b>	EAN		
Height: 58 mm	Length: 320 mm	Width: 83 mm	Weight: 156 g	Retail box: 2	Old art. no. <b>200088</b>	6 424002 000884



Perfect for easy grating. Finger guard for added safety.

Fine grate	er		Art. no. <b>1014412</b>	6 424002 000891		
Height: 59 mm	Length: 320 mm	Width: 83 mm	Weight: 156 g	Retail box: 2	Old art. no. <b>200089</b>	6 4 2 4 0 0 2 0 0 0 8 9 1



Perfect for easy grating. Finger guard for added safety.

Box grater					Art. no. <b>1019530</b>	z	
Height: 62 mm	Length: 220 mm	Width: 92 mm	Weight: 140 g	Retail box: 4	Old art. no	ĒĀ	6 4 2 4 0 0 2 0 0 4 2 8 8



Perfect for grating parmesan and vegetables. Use it also with the lid for keeping ingredients fresh in the fridge.

Spatula					Art. no. <b>1014447</b>	6 4 2 4 0 0 2 0 0 1 0 9 6
Height: 370 mm	Length: 40 mm	Width: 80 mm	Weight: 64 g	Retail box: 6	Old art. no. <b>200109</b>	6 424002 001096



Perfect for easy cooking and serving. Hard, rigid tip optimal for sticky and heavy foods.

Flipping s	patula		Art. no. <b>1023612</b>	6 424002 005766		
Height: 400 mm	Length: 35 mm	Width: 80 mm	Weight: 59 g	Retail box: 6	Old art. no	6 424002 005766



Perfect for easy frying. Sharp and flexible tip optimal for flipping pancakes and omelettes.

Spoon					Art. no. <b>101443</b>	85 9 6 424002 000990
Height: 28 mm	Length: 360 mm	Width: 78 mm	Weight: <b>75 g</b>	Retail box: 6	Old art. no. 20009	6 424002 000990



Perfect for easy cooking and serving. Hard plastic makes the spoon sturdy in use and silicone edge wipes the pan perfectly.

Baking sp	oon				Art. no.	1023611	z	
Height: 365 mm	Length: 32 mm	Width: 80 mm	Weight: 78 g	Retail box: 6	Old art. no			6"424002"005759



Perfect for easy baking. Hard plastic makes the spoon sturdy in use and flexible silicone edge wipes the bowl perfectly.

Pasta spo		Art. no. <b>1019532</b>	z	6 4 2 4 0 0 2 0 0 4 2 9 5			
Height: 370 mm	Length: 37 mm	Width: 80 mm	Weight: 65 g	Retail box: 6	Old art. no	4	6 4 2 4 0 0 2 0 0 4 2 9 5



Perfect for serving spaghetti, noodles and fettuccine. Hole can be used to measure 1 portion of spaghetti.

Egg slicer			Art. no. <b>1016126</b>	6 424002 001836		
Height: 167 mm	Length: 50 mm	Width: 126 mm	Weight: 180 g	Retail box: 4	Old art. no	6 424002 001836



Perfect for cutting thin egg slices. Container for the egg-peels keeps the breakfast table nice and clean.

Fruit juicer					Art. no. <b>1016125</b>	2	
Height: 52 mm	Length: 170 mm	Width: 125 mm	Weight: 207 g	Retail box: 4	Old art. no	<b>E</b> /2	6 424002 001829



Perfect for fresh & delicious juice. Easy to clean and store.

Apple divi	ontainer	Art. no. <b>1016132</b>	Z	6 424002 001898			
Height: 80 mm	Length: 200 mm	Width: 130 mm	Weight: 340 g	Retail box: 4	Old art. no	Ē	6 424002 001898



Perfect for cutting and coring apples. Container with the silicone lid keeps the apple slices nice and fresh for easy on-the-go snack.

Coffee pro		Art. no. <b>1016127</b>	Z				
Height: 221 mm	Length: 150 mm	Width: 111 mm	Weight: 656 g	Retail box: 4	Old art. no	E/	6 424002 001843



Perfect for fresh aromatic coffee. Easy to use with recipe markings. 1 L glass container.

Breakfast	knives		Art. no. <b>1016121</b>	6 4 2 4 0 0 2 " 0 0 1 7 8 2 ° ° ° ° ° ° ° ° ° ° ° ° ° ° ° ° ° °		
Height: 254 mm	Length: 20 mm	Width: 99 mm	Weight: 114 g	Retail box: 4	Old art. no	6 424002 001782



Perfect for spreading butter, honey or marmalade. Serrated plastic knives for cutting buns or croissants and for different kind of spreads.

Pizza whe	el		Art. no. <b>1019533</b>	EAN THE STATE OF T		
Height: 23 mm	Length: 260 mm	Width: 90 mm	Weight: 67 g	Retail box: 6	Old art. no	6 4 2 4 0 0 2 0 0 4 3 0 1



Perfect for easy pizza slicing. Plastic wheel is suitable also for non-stick surfaces.

Salad spinner						14433	6 424002 000976
Height: 169 mm	Length: 250 mm	Width: 253 mm	Weight: <b>755 g</b>	Retail box: 2	Old art. no. 200	0097	6 424002 000976



Perfect for fresh and tasty salads, for preparing and serving. Dishwasher-safe.

Salad tong	gs				Art. no. <b>1014434</b>	Z	6 4 2 4 0 0 2 0 0 0 9 8 3
Height: 330 mm	Length: 30 mm	Width: <b>75 mm</b>	Weight: 129 g	Retail box: 4	Old art. no. 200098		6 424002 000983



Perfect for preparing and serving either as salad spoons or clicked together as tongs. Easy takeapart function.

<b>Dressing</b>	shaker		Art. no. <b>1014347</b>	z		
Height: 160 mm	Length: 80 mm	Width: 78 mm	Weight: 227 g	Retail box: 4	Old art. no. <b>200085</b>	6 4 2 4 0 0 2 0 0 0 8 5 3



Perfect for tasty salad dressing. Preparing, serving and storing salad dressing is easy by just twisting the silicone lid.

Garlic pre	SS		Art. no. <b>1014349</b>	6 424002 000877		
Height: 38 mm	Length: 180 mm	Width: 79 mm	Weight: 136 g	Retail box: 4	Old art. no. 200087	6 424002 000877



Perfect for tasty cooking. The grid can be flipped for easy cleaning.

Whisk			Art. no. <b>1014437</b>	- A 6 4 2 4 0 0 2 0 0 1 0 1 0		
Height: 341 mm	Length: 70 mm	Width: 80 mm	Weight: 54 g	Retail box: 6	Old art. no. <b>200101</b>	6 424002 001010



Perfect for easy whisking. Especially suitable for whisking semi-liquid mixtures such as pan-cake batter.

Spiral whisk					Art. no. <b>1014438</b>	EAN
Height: 61 mm	Length: 350 mm	Width: 78 mm	Weight: 53 g	Retail box: 6	Old art. no. <b>200102</b>	6 424002 001027



Perfect for easy whisking. Especially suitable for whisking cream and sauces.

Non-scrat	tch whisk		Art. no. <b>1023613</b>	N N N N N N N N N N N N N N N N N N N		
Height: 353 mm	Length: 60 mm	Width: 80 mm	Weight: 77 g	Retail box: 6	Old art. no	6" 424002" 005773"



Perfect for easy whisking. Silicone coated whisk is easy to use and clean.

Silicone b	rush		Art. no. <b>1023614</b>	3		
Height: 270 mm	Length: 20 mm	Width: 80 mm	Weight: 55 g	Retail box: 6	Old art. no	6"424002"005780



Perfect for easy baking. Silicone brush with specially designed bristles that hold liquids better.

Dough scr	raper		Art. no. <b>1023615</b>	4 4 2 4 0 0 2 0 0 5 7 9 7		
Height: 347 mm	Length: 20 mm	Width: 80 mm	Weight: 72 g	Retail box: 6	Old art. no	6 424002 005797



Perfect for easy baking. Asymmetric scraper wipes the bowl perfectly.

Frying gua	ard		Art. no. <b>1014348</b>	EAN		
Height: 462 mm	Length: 50 mm	Width: 305 mm	Weight: 257 g	Retail box: 5	Old art. no. <b>200086</b>	6 424002 000860



Perfect for clean and safe frying. For pans up to 28 cm diameter.

Colander						1014345	A 6 4 2 4 0 0 2 0 0 0 8 4 6
Height: 44 mm	Length: 440 mm	Width: 195 mm	Weight: 244 g	Retail box: 6	Old art. no.	200084	6 424002 000846



Perfect for easy cooking. Collapsible structure makes it easy to store.

Wine bottl	e opener		Art. no. <b>1019529</b>	6 424002 004271		
Height: 55 mm	Length: 155 mm	Width: 68 mm	Weight: 109 g	Retail box: 4	Old art. no	6 424002 004271



Perfect for effortless bottle cork opening.

Fish tweez	zers		Art. no. <b>1003023</b>	EAN		
Height: 37 mm	Length: 220 mm	Width: 76 mm	Weight: 68 g	Retail box: 6	Old art. no. <b>858185</b>	5"702268" 581851



Stainless steel ensures good, firm grip on fish bones.

Handy tor		Art. no. <b>1002986</b>	z				
Height: 25 mm	Length: 390 mm	Width: 80 mm	Weight: 98 g	Retail box: 6	Old art. no. <b>858107</b>	<u> </u>	5 7 0 2 2 6 8 5 8 1 0 7 3



Pointed tip and heat-resistant silicone tips for more precision and control. Design by Jakob Heiberg.

Non-stick	rolling pin		Art. no. 1003021	5 7 0 2 2 6 8 5 8 1 7 4 5		
Height: 70 mm	Length: 400 mm	Width: 140 mm	Weight: 585 g	Retail box: 6	Old art. no. <b>858174</b>	5 702268 581745



Metal pin with non-stick coating that prevents dough from sticking to the surface. Ergonomic handles. Winner of the Red Dot design award 2010. Design by Jakob Heiberg.

Clip-Sharp™ scissors sharpener					Art. no.	1000812	z	6411501 960078
Height: 225 mm	Length: 40 mm	Width: 85 mm	Weight: 84 g	Retail box: 6	Old art. no.	859600		6 4 1 1 5 0 1 9 6 0 0 7 8



Easy to use sharpener for both right- and left-handed use. Ensures an optimal cutting edge and lifelong performance of your scissors. Easy to clean. Dishwasher safe.



# For easy cutting in the household



# Features & benefits

#### O Sharp blades

Facet grinding ensures excellent cutting performance and keeps the blades sharp longer

#### **2** Ergonomic design

Unique, patented handles are ergonomic and comfortable

#### **3** Ideal tool

Versatile scissors are ideal for all around household cutting

#### Quality material

Made of high quality stainless steel for durable usage



## **Functional Form scissors**

## Universal scissors large 24 cm, white

Length: 320 mm Width: 90 mm Weight: 156 g

Retail box: 6

Old art, no. -

Art. no.

Art. no.

Art. no.

Art. no.

Art. no.

1020412

1020413

1019198

1019197

1020414

6 424002 004899



Height: 23 mm

Ergonomically designed, large handles for a good grip. Long blades for effortless cutting on multiple layers of various materials. Adjustable blade tension.

#### Universal scissors 21 cm, white

Height: 19 mm Length: 320 mm Width: 90 mm Weight: 99 g Retail box: 6 Old art. no. -

6 4 2 4 0 0 2 0 0 4 8 7 5



Ideal for various cutting tasks at home, at school and in the office, on thick and thin materials. Adjustable blade tension.

#### Universal scissors 17 cm, white

Height: 20 mm Length: 260 mm Width: 85 mm Weight: 56 g Retail box: 10 Old art. no. -





Ergonomic compact scissors ideal for cutting lightweight materials and paper. Adjustable blade tension.

## Universal scissors large 24 cm, black

Height: 23 mm Length: 320 mm Width: 90 mm Weight: 156 g Retail box: 10 Old art. no. -





Ergonomically designed, large handles for a good grip. Long blades for effortless cutting on multiple layers of various materials. Adjustable blade tension.

## Universal scissors 21 cm, black

Height: 19 mm Length: 320 mm Width: 90 mm Weight: 99 g Retail box: 6 Old art. no. -





Ideal for various cutting tasks at home, at school and in the office, on thick and thin materials. Adjustable blade tension.

Universal scissors 17 cm, black					Art. no. 1020415	6 424002 004905
Height: 20 mm	Length: 260 mm	Width: 85 mm	Weight: 56 g	Retail box: 10	Old art. no	6 4 2 4 0 0 2 0 0 4 9 0 5



Ergonomic compact scissors ideal for cutting lightweight materials and paper. Adjustable blade tension.

Fish shea	r		Art. no. 1003032	EAN		
Height: 290 mm	Length: 20 mm	Width: 90 mm	Weight: 180 g	Retail box: 5	Old art. no. <b>859912</b>	6 411501 991270



Strong shears with serration for cutting fish. Softgrip handles suitable for both right- and left-handed people. Convenient for removing scales, opening and cutting fish and fins. Finger-loop handle for convenient use. With thumb-operated locking mechanism. Adjustable blade tension.

Poultry sh	ear		Art. no. <b>1003033</b>	EAN		
Height: 290 mm	Length: 20 mm	Width: 85 mm	Weight: 218 g	Retail box: 5	Old art. no. <b>859975</b>	6 4 1 1 5 0 1 9 9 7 5 8 6



Strong shears for skinning, cutting and finishing poultry and game. Curved, profiled blades make cutting easier and feature groove for cutting bones. Soft-grip handles well-suited for both right- and left-handed people. Finger-loop handle for convenient use. With thumb-operated locking mechanism. Adjustable blade tension.

Kitchen se	cissors		Art. no. 1003034	N N N N N N N N N N N N N N N N N N N		
Height: 250 mm	Length: 20 mm	Width: 85 mm	Weight: 111 g	Retail box: 5	Old art. no. <b>859977</b>	6 411501 997777



Soft, non-slip handle for safe grip. Strong, sharp blades with serrated lower blade for easy cutting. Adjustable blade tension.



# Functional Form Hob optimised cookware



## Features & benefits

#### **O** Optimised for Gas hobs

Both the stainless steel handle and aluminium base have been designed to whitstand the use of a gas hob.

#### **3** Optimised for Traditional hobs

Both the bakelite handle and the stainless steel base are optimal for traditional hob use.

#### **2** Optimised for Induction hobs

Both the stainless steel handle and stainless steel base have been optimised for induction hob use.

#### **4** Optimised for Ceramic hobs

Both the bakelite handle and the aluminium base are optimal for ceramic hob use.

## Optimised for ceramic hobs

Frying par	n 24 cm, op	otimised fo	Art. no. <b>1015336</b>	6 4 2 4 0 0 2 0 0 1 3 0 0		
Height: 47 mm	Length: 450 mm	Width: 252 mm	Weight: 850 g	Retail box: 6	Old art. no	6 424002 001300



Fiskars has developed the perfect pan for your ceramic hob. The energy base is optimised for 50 % faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

Frying par	otimised fo	Art. no. <b>1015332</b>	z	6 4 2 4 0 0 2 0 0 1 2 7 0			
Height: 53 mm	Length: 480 mm	Width: 273 mm	Weight: 1080 g	Retail box: 6	Old art. no	7	6 4 2 4 0 0 2 0 0 1 2 7 0



Fiskars has developed the perfect pan for your ceramic hob. The energy base is optimised for 50 % faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

Frying pan 28 cm, optimised for ceramic hobs					Art. no. <b>1015319</b>	z	6 4 2 4 0 0 2 0 0 1 2 4 9
Height: <b>55 mm</b>	Length: 500 mm	Width: 290 mm	Weight: <b>1150</b> g	Retail box: 6	Old art. no		6 424002 001249



Fiskars has developed the perfect pan for your ceramic hob. The energy base is optimised for 50 % faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

Sauté pan 26 cm, optimised for ceramic hobs					Art. no. <b>1015324</b>	Z	6 424002 001201
Height: <b>81 mm</b>	Length: 480 mm	Width: 282 mm	Weight: <b>1680 g</b>	Retail box: 4	Old art. no	E/	6 4 2 4 0 0 2 0 0 1 2 0 1



Fiskars has developed the perfect pan for your ceramic hob. The energy base is optimised for 50 % faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.



## Optimised for induction hobs

## Frying pan 24 cm, optimised for induction hobs Art. no. 1015334 Height: 45 mm Length: 450 mm Width: 252 mm Weight: 840 g Retail box: 6 Old art. no. -



Fiskars has developed the perfect pan for your induction hob. The base is optimised for efficient and even heating. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use.

Frying par	n 26 cm, op	otimised fo	Art. no. <b>1015330</b>	6 424002 001256		
Height: 55 mm	Length: 480 mm	Width: 275 mm	Weight: 990 g	Retail box: 6	Old art. no	6 424002 001256



Fiskars has developed the perfect pan for your induction hob. The base is optimised for efficient and even heating. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use.

Frying par	otimised fo	Art. no. 1015317	z	6 424002 001225			
Height: <b>55 mm</b>	Length: 500 mm	Width: 296 mm	Weight: 1140 g	Retail box: 6	Old art. no	Ä	6 424002 001225



Fiskars has developed the perfect pan for your induction hob. The base is optimised for efficient and even heating. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use.

Sauté pan	timised fo	Art. no. 1015322		6 424002 01188			
Height: 81 mm	Length: 480 mm	Width: 280 mm	Weight: <b>1620</b> g	Retail box: 4	Old art. no	É	6 424002 001188



Fiskars has developed the perfect pan for your induction hob. The base is optimised for efficient and even heating. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use.



## Optimised for gas hobs

## Frying pan 24 cm, optimised for gas hobs

Height: 45 mm Length: 450 mm Width: 252 mm

Weight: 750 g Retail box: 6

Old art. no. -

Art. no.

1015335 <u>X</u>



Fiskars has developed the perfect pan for you gas hob. The thick base is optimized for even heating on the fast gas hobs. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use with gas.

#### Frying pan 26 cm, optimised for gas hobs

Height: 53 mm Length: 480 mm

Width: 273 mm

Weight: 1080 g

Retail box: 6

Art. no. **1015331** 

Oldart no -

Art no

Old art. no. -

6 4 2 4 0 0 2 0 0 1 2 6 3



Fiskars has developed the perfect pan for you gas hob. The thick base is optimized for even heating on the fast gas hobs. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use with gas.

#### Frying pan 28 cm, optimised for gas hobs

Height: 55 mm

Length: 500 mm

Width: 290 mm

Weight: 1140 g

Retail box: 6

1015318



Fiskars has developed the perfect pan for you gas hob. The thick base is optimized for even heating on the fast gas hobs. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use with gas.

#### Sauté pan 26 cm, optimised for gas hobs

Height: 81 mm

Length: 480 mm

Width: 282 mm

Weight: **1680** g

Retail box: 4

Art. no. 1015323

Old art. no. -

6,424002,001195



Fiskars has developed the perfect pan for you gas hob. The thick base is optimized for even heating on the fast gas hobs. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use with gas.



## Optimised for traditional hobs

## Frying pan 24 cm, optimised for traditional hobs Art. no. 1015338 Height: 55 mm Length: 440 mm Width: 255 mm Weight: 860 g Retail box: 6 Old art. no. -



Fiskars has developed the perfect pan for your traditional electric hob. The thickness of the pan is optimised for faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

Frying par	n 26 cm, op	otimised fo	Art. no. <b>1015320</b>	6 4 2 4 0 0 2 0 0 1 1 6 4		
Height: 55 mm	Length: 480 mm	Width: 275 mm	Weight: 1040 g	Retail box: 6	Old art. no	6 424002 001164



Fiskars has developed the perfect pan for your traditional electric hob. The thickness of the pan is optimised for faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

Frying par	otimised fo	Art. no. <b>1015337</b>	z	6 4 2 4 0 0 2 0 0 1 3 1 7			
Height: 55 mm	Length: 490 mm	Width: 295 mm	Weight: 1190 g	Retail box: 6	Old art. no		6 424002 001317



Fiskars has developed the perfect pan for your traditional electric hob. The thickness of the pan is optimised for faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

Sauté par	n 26 cm, op	otimised fo	Art. no. <b>1015321</b>	8 6 424002 001171		
Height: 81 mm	Length: 480 mm	Width: 280 mm	Weight: 1620 g	Retail box: 4	Old art. no	6 424002 001171



Fiskars has developed the perfect pan for your traditional electric hob. The thickness of the pan is optimised for faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.



#### For all hobs

#### Sauce pan, 1,5 L, stainless steel

Length: 360 mm Height: 90 mm

Width: **183 mm** Weight: 770 g Retail box: 6

Old art. no. -

Art. no.

1015316



Fiskars has developed the perfect sauce pan for you. The lid is designed for easy pouring, no need for strainers. The base is optimised for faster heating. The body is made of durable 18/10 stainless steel and has good-grip bakelite fittings.

#### Casserole, 3,0 L, stainless steel

Height: 120 mm Length: 310 mm Width: 217 mm

Weight: 1100 g

Retail box: 4

Art. no. 1015341

Old art. no. -



Fiskars has developed the perfect casserole for you. The lid is designed for easy pouring, no need for strainers. The base is optimised for faster heating. The body is made of durable 18/10 stainless steel and has good-grip bakelite fittings.

#### Casserole, 5,0 L, stainless steel

Height: 140 mm

Length: 350 mm

Width: 256 mm

Weight: 1560 g

Retail box: 4

1015340

Old art. no. -

Art no



Fiskars has developed the perfect casserole for you. The lid is designed for easy pouring, no need for strainers. The base is optimised for faster heating. The body is made of durable 18/10 stainless steel and has good-grip bakelite fittings.

#### Casserole, 7,0 L, stainless steel

Height: 157 mm

Length: 380 mm

Width: 283 mm

Weight: 1890 g

Retail box: 2

Art. no. 1015339

Old art. no. -



Fiskars has developed the perfect casserole for you. The lid is designed for easy pouring, no need for strainers. The base is optimised for faster heating. The body is made of durable 18/10 stainless steel and has good-grip bakelite fittings.





## **Functional Form cutlery**

Knife, matt						1002952	EAN
Height: 30 mm	Length: 300 mm	Width: 120 mm	Weight: 383 g	Retail box: 6	Old art. no.	856200	5 702268 562003



The package contains 4 knives.

Fork, mat	t				Art. no.	1002953	Z	5"702268" 562010
Height: 30 mm	Length: 300 mm	Width: 119 mm	Weight: 213 g	Retail box: 6	Old art. no.	856201		5 7 0 2 2 6 8 5 6 2 0 1 0



The package contains 4 forks.

Spoon, matt						1002954	N M M M M M M M M M M M M M M M M M M M
Height: 45 mm	Length: 300 mm	Width: 120 mm	Weight: 246 g	Retail box: 6	Old art. no.	856202	5 702268 562027



The package contains 4 spoons.

Coffee spoon, matt						1002955	5702268 562034
Height: 30 mm	Length: 220 mm	Width: 120 mm	Weight: 112 g	Retail box: 6	Old art. no.	856203	5 702268 562034



The package contains 4 coffee spoons.

Salad set, matt						1002960	5702268 562225
Height: 35 mm	Length: 300 mm	Width: 120 mm	Weight: 163 g	Retail box: 6	Old art. no.	856222	5 702268 562225



Salad spoon and fork, 2 pcs in total.

Serving set, matt						1002959	5702268 562201
Height: 40 mm	Length: 300 mm	Width: 139 mm	Weight: 170 g	Retail box: 6	Old art. no.	856220	5 702268 562201



Serving set with spoon and ladle, 2 pcs in total.

Cutlery set, 16 pcs, matt						1002958	5702268 562164
Height: 55 mm	Length: 250 mm	Width: 165 mm	Weight: 978 g	Retail box: 6	Old art. no.	856216	5 702268 562164



Gift box with four 4-piece settings, 16 pcs in total.

Cutlery set, 24 pcs, matt					Art. no.	1002961	5702268 562249
Height: 55 mm	Length: 290 mm	Width: 480 mm	Weight: 1665 g	Retail box: 6	Old art. no.	856224	5 702268 562249



Gift box with six 4-piece settings, 24 pcs in total.

Cutlery set, 24 pcs, mirror						1002949	5702268 561242
Height: 57 mm	Length: 290 mm	Width: 480 mm	Weight: 1665 g	Retail box: 6	Old art. no.	856124	5 702268 561242



Gift box with six 4-piece settings, 24 pcs in total.





## **Essential knives**

# Peeling knife 7 cm Height: 15 mm Length: 290 mm Width: 68 mm Weight: 48 g Retail box: 5 Old art. no. 1002840 6 4 2 4 0 0 2 0 0 6 2 3 7



Small, lightweight, handy knife with straight blade and firm tip. Ideal knife for peeling fruit and vegetables. Also suitable for cutting out spots and blemishes.

Paring kni	ife 11 cm				Art. no.	1023778	EAN	6 4 2 4 0 0 2 0 0 6 2 1 3
Height: 17 mm	Length: 300 mm	Width: 68 mm	Weight: 52 g	Retail box: 5	Old art. no.	1002842		6 4 2 4 0 0 2 0 0 6 2 1 3



Medium-sized, handy, versatile knife for peeling and cutting fruit and vegetables.

Tomato kı	nife 12 cm				Art. no.	1023779	Z W W W W W W W W W W W W W W W W W W W
Height: 15 mm	Length: 300 mm	Width: 70 mm	Weight: 55 g	Retail box: 5	Old art. no.	1002843	6 4 2 4 0 0 2 0 0 6 2 2 0



Medium-sized, handy, versatile knife with serrated blade. Excellent for cutting foods with a crust or skin such as bread and tomatoes. Suitable also for table use.

Bread kni	fe 23 cm				Art. no. <b>1023774</b>	EAN
Height: 30 mm	Length: 430 mm	Width: 70 mm	Weight: 144 g	Retail box: 5	Old art. no. <b>1002844</b>	6 424002 006176



Long, strong knife with serrated blade. Cuts effortlessly through hard bread crusts.

Kitchen k	nife 21 cm				Art. no.	1023776	Z	
Height: 30 mm	Length: 430 mm	Width: 70 mm	Weight: 122 g	Retail box: 5	Old art. no.	1002851	6	424002"006190



An all-round knife for different cutting tasks.

# Cook's knife 21 cm Art. no. 1023775 Height: 30 mm Length: 430 mm Width: 90 mm Weight: 146 g Retail box: 5 Old art. no. 1002845



Large knife with broad, strong blade. An all-rounder for cutting meat, chopping vegetables and mincing herbs.

Filleting knife flexi 18 cm					Art. no.	1023777	6 4 2 4 0 0 2 0 0 6 2 0 6
Height: 25 mm	Length: 430 mm	Width: 70 mm	Weight: 99 g	Retail box: 5	Old art. no.	1002852	6 424002 006206



Flexible blade specially designed for filleting fish.

Sharpenir	ng steel 20	cm			Art. no.	1023781	6 424002 006244
Height: 25 mm	Length: 430 mm	Width: 70 mm	Weight: 182 g	Retail box: 5	Old art. no.	1002846	6 4 2 4 0 0 2 0 0 6 2 4 4



For sharpening knives.

Knife bloc	k with 5 kr	nives			Art. no.	1023782	Z	6"424002"006251
Height: 372 mm	Length: 126 mm	Width: 79 mm	Weight: 1460 g	Retail box: 5	Old art. no.	1004931		6 424002 006251



A birchwood knifeblock with 5 knives; peeling knife, paring knife, bread knife, kitchen knife, 21 cm, and an Asian cook's knife.

Essential Roll-Sharp					Art. no. <b>1023811</b>	EAN
Height: 227 mm	Length: 70 mm	Width: 125 mm	Weight: 95 g	Retail box: 6	Old art. no. <b>1001482</b>	6 4 2 4 0 0 2 0 0 6 5 4 1



Easy to use sharpener with ceramic grindstone and non-slip base for both right- and left-handed use. Ensures an optimal cutting edge and lifelong performance. Easy to clean. Dishwasher safe.

## **Essential scissors**

Poultry sh	nears				Art. no. <b>1023819</b>	Z	6 4 2 4 0 0 2 0 0 6 6 2 6
Height: 20 mm	Length: 270 mm	Width: 88 mm	Weight: 156 g	Retail box: 10	Old art. no. 1002914		6 424002 006626



Strong blade ideal for skinning, cutting and quartering poultry and game. Groove for cutting bones. Curved, profiled blades make cutting easier. Finger-loop handle, well-suited for both right- and left-handed people, includes thumb-operated locking mechanism.

Kitchen scissors with bottle opener					Art. no. 1	1023820	z	6 4 2 4 0 0 2 0 0 6 6 3 3
Height: 19 mm	Length: 250 mm	Width: 88 mm	Weight: 115 g	Retail box: 10	Old art. no.	1002915	7	6 4 2 4 0 0 2 0 0 6 6 3 3



Strong blades with serrated lower blade that makes cutting particularly easy.

General purpose scissors					Art. no.	1023817	z	6 4 2 4 0 0 2 0 0 6 6 0 2
Height: 20 mm	Length: 250 mm	Width: 110 mm	Weight: 88 g	Retail box: 10	Old art. no.	1002703		6 424002 006602



Ideal for all kind of cutting tasks, at school an in the home.

Paper sci	ssors				Art. no.	1023818	Z	6 4 2 4 0 0 2 0 0 6 6 1 9
Height: 10 mm	Length: 220 mm	Width: 95 mm	Weight: 54 g	Retail box: 10	Old art. no	1002704		6 424002 006619



Ambidextrous light weight scissors, ideal for cutting paper.

Cuts + Mo	ore Multi-to	ool Scisso	Art. no. 1000809			
Height: 303 mm	Length: 30 mm	Width: 120 mm	Weight: 189 g	Retail box: 3	Old art. no. <b>715692</b>	6"411507" 156925



Ultimate right-handed multi-purpose scissors.

## **Essential utensils**

Peeler			Art. no.	1023786	6 424002 006299		
Height: 15 mm	Length: 300 mm	Width: 70 mm	Weight: 41 g	Retail box: 5	Old art. no.	1002841	6 4 2 4 0 0 2 0 0 6 2 9 9



For peeling fruit and vegetables.

Swivel peeler						1023787	EAN
Height: 20 mm	Length: 300 mm	Width: 70 mm	Weight: 44 g	Retail box: 5	Old art. no.		6 424002 006305



Swivel peeler for peeling fruit and vegetables easily.

Vegetable peeler						1023824	z	6 4 2 4 0 0 2 0 0 6 6 7 1
Height: 210 mm	Length: 15 mm	Width: 65 mm	Weight: 28 g	Retail box: 5	Old art. no.	1023824		6 424002 006671



Y-shaped peeler for peeling vegetables.

Cheese slicer						1023789	z	6 4 2 4 0 0 2 0 0 6 3 2 9
Height: 25 mm	Length: 300 mm	Width: 108 mm	Weight: 76 g	Retail box: 5	Old art. no.	1002859		6 424002 006329



Angle of the stainless steel blade ensures that the cheese does not break while cutting.

Soft chees	se slicer		Art. no. <b>1023790</b>	EAN		
Height: 10 mm	Length: 300 mm	Width: 108 mm	Weight: 64 g	Retail box: 5	Old art. no. 1002860	6 424002 006336



The short stainless steel blade prevents soft cheese from sticking to the blade.

Meat ham	mer		Art. no. <b>1023792</b>	6 424002 006350		
Height: 47 mm	Length: 320 mm	Width: 67 mm	Weight: 278 g	Retail box: 5	Old art. no. 1002892	6 424002 006350



For tenderising meat.

Mushroom knife with brush						1023788	z	6 4 2 4 0 0 2 0 0 6 3 1 2
Height: 20 mm	Length: 280 mm	Width: 30 mm	Weight: 39 g	Retail box: 5	Old art. no.	1002864		6 4 2 4 0 0 2 0 0 6 3 1 2



Mushroom knife, with brush made of polypropylene.

Easy to cle	ean garlic	press	Art. no. <b>1023793</b>	8 4 2 4 0 0 2 " 0 0 6 3 6 7"		
Height: 33 mm	Length: 250 mm	Width: 65 mm	Weight: 228 g	Retail box: 5	Old art. no. <b>1002878</b>	



Fitted with a removable stainless steel insert to make cleaning easier.

Fish scale	er		Art. no. 1023800	EAN		
Height: 15 mm	Length: 240 mm	Width: 65 mm	Weight: 65 g	Retail box: 5	Old art. no. <b>1002873</b>	6 424002 006435



Made of stainless steel, designed for descaling fish.

Can open	er		Art. no. 1023794	E AN		
Height: 20 mm	Length: 190 mm	Width: 60 mm	Weight: 34 g	Retail box: 5	Old art. no. <b>1002874</b>	6 424002 006374



Pizza cutt	er		Art. no. 1023796	6 4 2 4 0 0 2 0 0 6 3 9 8		
Height: 20 mm	Length: 250 mm	Width: 65 mm	Weight: 63 g	Retail box: 5	Old art. no. <b>1002887</b>	6 424002 006398



Pizza cutter with nylon blade, especially suitable for use on non-stick surfaces.

Egg slicer	•				Art. no.	1023799	Z	6 4 2 4 0 0 2 0 0 6 4 2 8
Height: 34 mm	Length: 190 mm	Width: 78 mm	Weight: 57 g	Retail box: 5	Old art. no.	1002888	4	6 4 2 4 0 0 2 0 0 6 4 2 8



For slicing hard-boiled eggs easily and effectively.

Tea ball					Art. no. <b>1023797</b>	EAN
Height: 45 mm	Length: 240 mm	Width: 65 mm	Weight: 32 g	Retail box: 5	Old art. no. <b>1002890</b>	6 424002 006404



Tea ball infuser shaped as pair of tongs. Tongs make it easy to fill the ball with tea leaves and empty it again after use.

Grater, 4 s	ides				Art. no.	1023798	Z	6 424002 006411
Height: 78 mm	Length: 230 mm	Width: 110 mm	Weight: 183 g	Retail box: 5	Old art. no.	1002895	E/	6 424002 006411



Classic rectangular grater with all standard grating functions and robust handle at the top.

Baking br	ush				Art. no. <b>1023802</b>	z
Height: 358 mm	Length: 8 mm	Width: 60 mm	Weight: 0,055	Retail box: 10	Old art. no. <b>1003014</b>	6 424002 006459



Brush with heat-resistant natural bristles. Design by Tobias Wandrup.

Dough sc	raper				Art. no.	1023803	EAN	6 424002 006466
Height: 350 mm	Length: 50 mm	Width: 60 mm	Weight: 55 g	Retail box: 10	Old art. no.	1003012	Ä	6 4 2 4 0 0 2 0 0 6 4 6 6



Scraper with asymmetrical silicone head that can withstand temperatures as high as 180°C. Easy to use for scraping at different angles. Design by Tobias Wandrup.

Spoon					Art. no.	1023804	Z	6 4 2 4 0 0 2 0 0 6 4 7 3
Height: 380 mm	Length: 40 mm	Width: 68 mm	Weight: 34 g	Retail box: 10	Old art. no.	1003008	<b>a</b> 6	4 2 4 0 0 2 0 0 6 4 7 3



Large cooking spoon. Pointed shape that makes it easy to get into all corners. Design by Tobias Wandrup.

Pasta spo	on				Art. no. <b>102380</b>	05 BA
Height: 380 mm	Length: 55 mm	Width: 60 mm	Weight: 42 g	Retail box: 10	Old art. no. 100300	6 424002 006480



Pasta spoon that ensures good grip on pasta while allowing cooking water to drain away. Hole can be used to measure 1 portion of spaghetti. Design by Tobias Wandrup.

Height: <b>380 mm</b> Length: <b>80 mm</b> Width: <b>85 mm</b> Weight: <b>49 g</b> Retail box: <b>10</b> Old art. no	o. <b>1003010</b>	6"424002"006497



Drip-free edge ideal for both right- and left-handed users. Capacity 100 ml. Design by Tobias Wandrup.

Spatula					Art. no.	1023807	z
Height: 380 mm	Length: 50 mm	Width: 60 mm	Weight: 33 g	Retail box: 10	Old art. no.		6 424002 006503



Flexible spatula with sharp edges and practical, asymmetrical head. Design by Tobias Wandrup.

Non-scrat	ch whisk				Art. no.	1023808	z	6 4 2 4 0 0 2 0 0 6 5 1 0
Height: 385 mm	Length: 65 mm	Width: 65 mm	Weight: 43 g	Retail box: 10	Old art. no.	1003013		6 4 2 4 0 0 2 0 0 6 5 1 0



Stiff whisk for more effective whisking, ideal for non-stick surfaces. Design by Tobias Wandrup.

Availability class: CONTI

Easy-care	whisk				Art. no.	1023809	EAN	6 4 2 4 0 0 2 0 0 6 5 2 7
Height: 355 mm	Length: 65 mm	Width: 55 mm	Weight: 24 g	Retail box: 10	Old art. no.	1003007		6 4 2 4 0 0 2 0 0 6 5 2 7



Pan whisk that is particularly well-suited for making sauces, etc. Easy to clean, removable head, ideal for non-stick surfaces. Design by Tobias Wandrup.

Availability class: CONTI

Tongs					Art. no.	1023810	NA MININA
Height: 375 mm	Length: 15 mm	Width: 70 mm	Weight: 0,036	Retail box: 10	Old art. no.	1003005	6 424002 006534



Ideal for non-stick surfaces. Design by Tobias Wandrup.

## **Essential cookware**

## Sauce pan 1,5L, no lid, stainless steel

Height: 105 mm Length: 319 mm Width: 174 mm Weight: 964 g

Retail box: 6

Old art. no. -

1019522

Art. no.



Fiskars has developed light-weight steinless steel sauce pan for easy everyday cooking.

#### Casserole 3.0L, stainless steel

Height: 117 mm Length: 317 mm Width: 223 mm

Weight: 484 g

Retail box: 6

Art. no. 1019394

Old art. no. -



Fiskars has developed light-weight steinless steel casserole for easy everyday cooking

#### Frying pan 24 cm, stainless steel

Height: 118 mm

Length: 423 mm

Width: 255 mm

Weight: 581 g

Retail box: 6

1019516 Art. no.

Oldart no -



Fiskars has developed light-weight steinless steel pan for easy everyday cooking with durable nonstick coating

#### Frying pan 26 cm, stainless steel

Height: 119 mm

Length: 444 mm

Width: 274 mm

Weight: 643 g

Retail box: 6

Art no 1019518

Old art. no. -



Fiskars has developed light-weight steinless steel pan for easy everyday cooking with durable nonstick coating

#### Frying pan 28 cm, stainless steel

Height: 92 mm Length: 464 mm Width: 295 mm

Weight: 584 g

Retail box: 6

Art. no.

Old art. no. -

1019520



Fiskars has developed light-weight steinless steel pan for easy everyday cooking with durable nonstick coating

Sauté pan 24 cm, stainless steel					Art. no. 1	1019524	2	24002 004257
Height: 102 mm	Length: 424 mm	Width: 260 mm	Weight: 682 g	Retail box: 6	Old art. no.	-	6 4 2	2 4 0 0 2 0 0 4 2 5 <i>7</i>



Fiskars has developed light-weight steinless steel pan for easy everyday cooking with durable nonstick coating

Frying par	n 22 cm, al	uminium			Art. no. <b>1019396</b>	Z	6 4 2 4 0 0 2 0 0 3 9 7 7
Height: 53 mm	Length: 405 mm	Width: 235 mm	Weight: <b>792 g</b>	Retail box: 6	Old art. no	73	6 4 2 4 0 0 2 0 0 3 9 7 7



Fiskars has developed light-weight aluminum pan for easy everyday cooking with durable non-stick coating

Frying par	n 26 cm, al	uminium			Art. no. <b>1019498</b>	E 6 424002 004134
Height: 77 mm	Length: 443 mm	Width: 273 mm	Weight: 470 g	Retail box: 6	Old art. no	6 424002 004134



Fiskars has developed light-weight aluminum pan for easy everyday cooking with durable non-stick coating

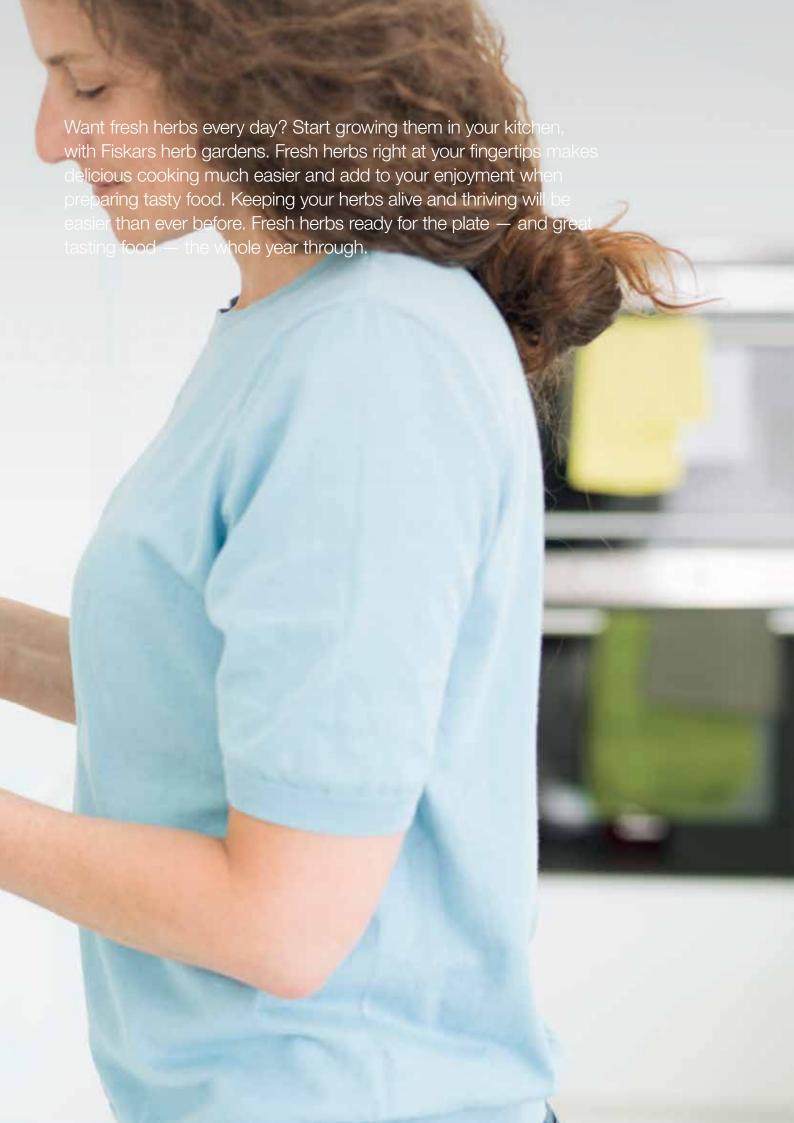
Frying par	n 28 cm, al	uminium	Art. no. <b>1019510</b>	z	4002"004158		
Height: 68 mm	Length: 465 mm	Width: 295 mm	Weight: 1102 g	Retail box: 6	Old art. no	6 424	4002 004158



Fiskars has developed light-weight aluminum pan for easy everyday cooking with durable non-stick coating

# Herb gardens Go green





## Herb gardens

Fiskars He	erb & Flow	erSnip	Art. no. 1003481	6"411501" 118103		
Height: 58 mm	Length: 212 mm	Width: 35 mm	Weight: 224 g	Retail box: 4	Old art. no. <b>111810</b>	6 4 1 1 5 0 1 1 1 8 1 0 3



Handy bypass secateur with safety lock and sharp stainless steel blades that ensure minimal damage to the herbs when harvesting leaves.

Fiskars He	erb Pot Sm	nall	Art. no. <b>1003651</b>	6'411501' 118219		
Height: 120 mm	Length: 152 mm	Width: 126 mm	Weight: 170 g	Retail box: 4	Old art. no. <b>111821</b>	6 4 1 1 5 0 1 1 1 8 2 1 9



Self-watering solution for easy growing: the inner orange pot sits neatly inside the outer feeding a steady supply of water from the base through the capillary mat.

Fiskars He	erb Pot Lai	rge	Art. no. <b>1003654</b>	A 411501 118318		
Height: 140 mm	Length: 178 mm	Width: 155 mm	Weight: 250 g	Retail box: 4	Old art. no. <b>111831</b>	6 4 1 1 5 0 1 1 1 8 3 1 8



Self-watering solution for easy growing: the inner orange pot sits neatly inside the outer feeding a steady supply of water from the base through the capillary mat.

Fiskars Ho	erbGarder	1	Art. no. <b>1015627</b>	8 6 411501 483003		
Height: 205 mm	Length: 235 mm	Width: 380 mm	Weight: 1000 g	Retail box: 2	Old art. no. <b>148300</b>	6 4 1 1 5 0 1 4 8 3 0 0 3



Essential growing solution that uses the power of LED light to ensure store bought herbs not only stay fresh longer but continue to flourish.

Fiskars KitchenGarden Basic					Art. no. <b>1003453</b>	2
Height: 460 mm	Length: 290 mm	Width: 290 mm	Weight: <b>1860 g</b>	Retail box: 2	Old art. no. <b>148400</b>	6411501 484000



Growing solution that uses the power of LED light for growing efficiency to ensure store bought herbs not only stay fresh longer but continue to flourish in a perfectly controlled growing environment.

#### Fiskars KitchenGarden Premium

Length: 290 mm Width: 290 mm Weight: 1860 g Retail box: 2 Old art. no. 148500



Height: 460 mm



Growing solution that uses the power of LED light for growing efficiency and ambience to ensure store bought herbs not only stay fresh longer but continue to flourish in a perfectly controlled growing environment. Adjustable light unit. Includes a remote control.

Art. no.

Art. no.

Art no

Art. no.

1005110

1003454

1014114

1014115

#### Fiskars KitchenGarden Basic A

Length: 290 mm Height: 460 mm Width: 290 mm Weight: **1860** g Old art. no. 148430 Retail box: 2







De-centralised growing base. Growing solution that uses the power of LED light for growing efficiency to ensure store bought herbs not only stay fresh longer but continue to flourish in a perfectly controlled growing environment.

#### Fiskars KitchenGarden Premium A

Height: 460 mm Length: 290 mm Width: 290 mm Weight: 1860 g Retail box: 2 Old art. no. 148530







De-centralised growing base. Growing solution that uses the power of LED light for growing efficiency and ambience to ensure store bought herbs not only stay fresh longer but continue to flourish in a perfectly controlled growing environment. Adjustable light unit. Includes a remote control.

## Fiskars Herb Holder 2 pcs

Art. no. 1005109 Width: 180 mm Weight: 52 g Retail box: 4 Height: 90 mm Length: 150 mm Old art. no. 148406







An accessery to be used in conjunction with Fiskars Herb Pots and Fiskars Growing devices. Ensures continuous, even hydration from the roots up

## Fiskars Capillary Mat 4 pcs

Height: 10 mm Length: 120 mm Width: 150 mm Weight: 4 g Retail box: 4 Old art. no. 148407







An accessery to be used in conjunction with Fiskars Growing devices. Holder supports the plant in an upright position. Ø8 cm

Urban Planters set, 3 pcs					Art. no. <b>1015626</b>	6"411501"486202"	
Height: 45 mm	Length: 275 mm	Width: 135 mm	Weight: 290 g	Retail box: 4	Old art. no. <b>148620</b>	6 4 1 1 5 0 1 4 8 6 2 0 2	



The essential indoor planter series. The tool set includes a three prong cultivator, trowel and foldable knife and a handy textile cover for neat and easy storage.

## **Technical information**

## **Knives**

Product family	Blade material	Blade thickness		Sharpening angle	Blade hardness	Handle material	Grinding	Washing instruction
Functional Form	Japanese stainless steel	Small: 1,1 mm	Large: 1,7 mm	30+/-4	52+/-2 HRC	Softouch™	Taper grind	Dishwasher safe
Essential	Stainless steel	Small: 1,1 mm	Large: 1,7 mm	30+/-4	52+/-2 HRC	Plastic	Taper grind	Dishwasher safe

## **Scissors**

Product family	Washing instruction	Material	Hardness	Softgrip™	Notes
Classic	Dishwasher safe	Swedish Sandvik steel	HRC 57	-	*
Functional Form Kitchen	Dishwasher safe	Swedish Sandvik steel	HRC 57	•	
Funcitonal Form Black & White	Dishwasher safe	Swedish Sandvik steel	HRC 57	-	
Inspiration	Dishwasher safe	Swedish Sandvik steel	HRC 57	-	Patterns of Gloria by Christian Aminoff / Provoke
Cuts+More	Handwash recommended	Stainless steel	HRC 55	-	Titanium blade coating
Essential	Dishwasher safe	Stainless steel	HRC 55	-	

<sup>\*</sup> Handles made of impact-resistant PBT, PP or ABS plastics | Classic scissors with orange handles (except nos. 1005130 and 1003025) can be sterilised using an autoclave at temperatures of up to 137°C
The blade tension of most of our scissors can easily be adjusted by tightening the screw, enabling simple cleaning as well.

## **Cookware**

Product family	Washing instruction	Material	Coating	Oven temperature	Hob type
Functional Form pans optimised for Ceramic hobs	Dishwasher safe	Aluminium	Hardtec	max 150 °C	Ceramic
Functional Form pans optimised for Induction hobs	Dishwasher safe	Stainless Steel	Hardtec	max 150 °C	Induction
Functional Form pans optimised for Gas hobs	Dishwasher safe	Aluminium	Hardtec	max 150 °C	Gas
Functional Form pans optimised for Traditional hobs	Dishwasher safe	Stainless Steel	Hardtec	max 150 °C	Traditional
Functional Form Casseroles and Saucepan	Dishwasher safe	Stainless Steel		max 150 °C	All hobs
Essential   Stainless Steel Saucepans & Casseroles	Dishwasher safe	Stainless Steel		max 150 °C	All hobs
Essential   Stainless Steel Frying pans	Dishwasher safe	Stainless Steel	2 layer non-stick coating (PTFE)	max 150 °C	All hobs
Essential   Aluminium Frying pans	Dishwasher safe	Aluminium	2 layer non-stick coating (PTFE)	max 150 °C	Ceramic

## **Technical information**

## **Cutlery**

Product family		Material	Washing instruction	
	Functional Form	Japanese stainless steel	Dishwasher safe	

## Herb gardens

Product family	Fits pcs of herbs	Washing instruction	Material	Maximum power of light unit	Accessories included
Fiskars HerbGarden	6	growing base dishwasher safe	ABS plastic	5.2W	-
Fiskars KitchenGarden	4	growing base dishwasher safe	ABS plastic	8.6W	2 herb holders 2 capillary mats
Fiskars KitchenGarden premium	4	growing base dishwasher safe	ABS plastic	8.6W	2 herb holders 2 capillary mats

## Service and care





## **Knives**

All Fiskars knives have a hardness measurement between HRC 52 and HRC 56. This enables re-sharpening, making them ideal for everyday household use. The knife blades are made of stainless steel, which ensures that they last for a long time. The handles of Fiskars knives are injection-moulded directly onto the blade, providing a tight seal that prevents bacteria from lodging there. The materials and bond of our handles allow for safe cutting even when wet or greasy. Many Fiskars knives also feature a large finger stop that minimises any risk of fingers slipping onto the blade.

#### MAINTENANCE

The better a Fiskars knife is looked after, the longer the intervals, before it needs sharpening. However, it is perfectly normal for a knife to need sharpening every once in a while to maintain a perfect cutting edge. A knife stays sharp longer if you make sure to always cut on a suitable surface such as a chopping board made of wood or plastic. You should never use the knife directly on hard kitchen surfaces as this will blunt the edge.

Professional chefs use a sharpening steel each time when using a knife, to make sure it is sharp and ready for use. In normal domestic kitchens, it is not necessary to sharpen your knives as often. It is enough to either sharpen them at regular intervals or simply when they need it. Fiskars knives have a hardness of between HRC 52 and HRC 56, which makes them ideal for everyday household use. The harder the blade of a knife is, the longer it remains sharp. On the other hand, greater hardness also makes the knife more difficult to re-sharpen. By contrast, a softer blade is easier to re-sharpen, but gets blunt more quickly and has to be sharpened more often, although the process is correspondingly easier. Due to their high quality, Fiskars knives stay sharp for a notable period of time after re-sharpening. Sharpening is also made easy, using either a Fiskars Roll-Sharp™ or a Fiskars sharpening steel. Using a sharpening steel requires some skill. Fiskars knives have a total sharpening angle of 30 degrees meaning that the knife should be passed down the sharpening steel at the angle of 15 degrees each way, and repeated on the other side. Use long, even strokes. Alternatively, using a Fiskars RollSharp™ for getting the job done quickly and easily. The Roll-Sharp™ should be placed on a flat surface, and the blade of the knife pushed backwards and forwards through it, 15-20 times. This makes sure the sharpening takes place at exactly the right angle. It is important that you move the knife backwards as well as forwards to make sure it gets sharpened on both sides. Irrespective of which method you prefer to use to keep your Fiskars knives sharp, you should rinse off the knife using hot water and dry it once you are finished.

#### **CLEANING**

All Fiskars knives can be placed in the dishwasher. Nevertheless, we recommend that knives are washed by hand to keep them sharp longer. When washing your knives by hand, rinse and dry them off straight after washing. Fiskars knives must not be left to soak. It is also important not to allow food remains to dry on the surface of the knife, because acids present in the food residue will damage the knife in the long run. If you do put Fiskars knives in the dishwasher, it is a good idea to make sure they do not come into contact with other utensils, dishes or cutlery, because this will cause damage to the cutting edge.

Small amounts of rust are sometimes present in dishwashers of all kinds, and these can spread around while the dishwasher is running. These rust spots can stem from the inside of the dishwasher itself, or from other items being washed. They may also have been left behind by previous washes. If you prefer to wash your Fiskars knives in the dishwasher, open the door to let the steam escape. It is also a good idea to dry off the knives with a dry cloth once the dishwasher cycle is complete. If rust spots do appear on your knives you can remove them by using a regular steel cleaning product.

#### STORING

Most knives quickly become blunt, if they are just placed in a drawer, because the cutting edge gets damaged by movement and contact with other items. To keep Fiskars knives sharp, they should either be placed in a knife block or on a magnetic wall rack.

## Service and care





## **Scissors**

The handles of all Fiskars scissors are injection-moulded directly onto the blades. This makes them as hygienic as possible, because there are no cracks and gaps in which bacteria can accumulate. Our handles are made of impact-resistant plastic.

The nickel-free blades are precision-ground, and made of hardened Swedish Sandvik steel with a hardness of HRC 55 or HRC 57. The tension between the blades can be easily adjusted.

#### **MAINTENANCE**

Most of the handles on Fiskars Classic scissors are made of polybutylene terephthalate (PBT), a plastic that can be sterilised effectively using either gamma rays or an autoclave. If you use an autoclave, the temperature should not exceed 137°C. It is a good idea to keep the blades sharp by regular use of a Fiskars Clip-Sharp™. Fiskars scissors are generally dishwasher safe.

#### **STORING**

Some Fiskars scissors are sold in a storage cover that makes sure no one catches their fingers or hands on the points if the scissors are lying around or are in a drawer. The cover also helps protect the scissors against damage, and keeps them sharp longer.

## **Cutlery**

All Fiskars cutlery is made of stainless steel. Despite the name, no steel of any type can be absolutely resistant to external influences. Stainless steel is a name for steel that is rust-resistant, and where any small particles of rust can easily be removed using steel cleaner.

#### **CLEANING**

New cutlery should always be washed before first time use. To keep Fiskars cutlery looking good for as long as possible, it is advisable to polish it with a regular steel cleaning product at least once a year.

Handwashing is recommended for Fiskars cutlery to keep the items in good condition. Cutlery should be dried carefully after washing. If cutlery is placed in the dishwasher, it should be rinsed beforehand. Once the dishwasher cycle is complete, the door should be opened to let the steam escape. To get the very best result, cutlery should be dried with a cloth once the dishwasher cycle is complete.

Small amounts of rust are sometimes present in dishwashers of all kinds, and these can spread around while the dishwasher is running. These rust spots can stem from the inside of the dishwasher itself, or from other items being washed. They may also have been left behind by previous washes. If rust spots do appear on your cutlery, you can remove them by using a regular steel cleaning product.

## Service and care





## Cookware

Fiskars uses durable materials of high-quality and also invests in R&D in order to make the best possible cookware, every day.

## ALUMINIUM AND STAINLESS STEEL FOR THE BEST POTS AND PANS

As a core material for coated pans aluminium beats all others thanks to its phenomenal heat conductivity. Also the sides of the pan heat the food. Aluminium pans are easy to handle because aluminium is a light metal. It is also a soft material, which is why we coat the entire pan so it can withstand wear much better. Stainless steel is extremely durable, easy to care for and to clean. Stainless steel withstands very high temperatures and corrosive substances, such as acids. Only highly concentrated solutions of cooking salt and extremely strong acids can damage a stainless steel surface. Products with bakelite fittings are oven safe up to 150 degrees and products with stainless steel fittings up to 250 degrees.

#### COATINGS

The quality of the coating is essential and therefore Fiskars is constantly working to make coatings stronger and to further improving their non-stick properties. The Fiskars PTFE-coating has excellent non-stick properties. The advantages of this coating include its hardwearing nature and effective corrosion protection. For a longer life span, please use plastic and wooden utensils. Fiskars coatings do not contain Perfluorooctanoic acid (PFOA).

#### **USE AND MAINTENANCE**

Put some oil or a couple of tablespoons of water in the pan before starting to cook. Do not heat up an empty pan. Once the oil has browned or the water has evaporated, the pan is hot enough for frying. Fry on moderate heat. Temperatures above 250 °C can damage the coating. Do not add salt before the water is boiling, and do not store food in coated pans. Hot cookware should not be put in cold water as the temperature shock may cause the base to become uneven.

#### **CLEANING**

Wash the cookware before using it for the first time and clean the cookware immediately after use. The stainless steel products are dishwasher safe. Washing coated aluminium and stainless steel cookware by hand will prolong their life span.

<sup>!</sup> All Fiskars Kitchen products are officially approved for use in direct contact with food products.











Fiskars has been a part of the evolution of tools since 1649. Our scissors have cut millions of meters of fabrics. Our axes have worked millions of trunks. Our knives have cut millions of slices of bread. Our pans have fried millions of carefully marinated steaks – all with a superior outcome.

KITCHEN | GARDEN | CRAFTING | SEWING | SCHOOL & OFFICE | BEAUTY

