



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 cooking catalogue

















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Please note! All the measurements portrayed in the catalogue are products in 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 cooking. 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 cooking products are durable, ergonomic, user friendly and aesthetically designed.



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Extreme lightness, pure performance & control

Fiskars Titanium knives combine design with functionality in an innovative way. Knife blades are made of titanium, which allows extreme lightness and control in use.



Pure Nordic

Fiskars Norden is the unique and innovative cooking range inspired by Nordic nature and ingredients. The range includes premium knives and cookware in both stainless steel and cast iron.



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

All Steel and Norr are timeless classics for special occasions.

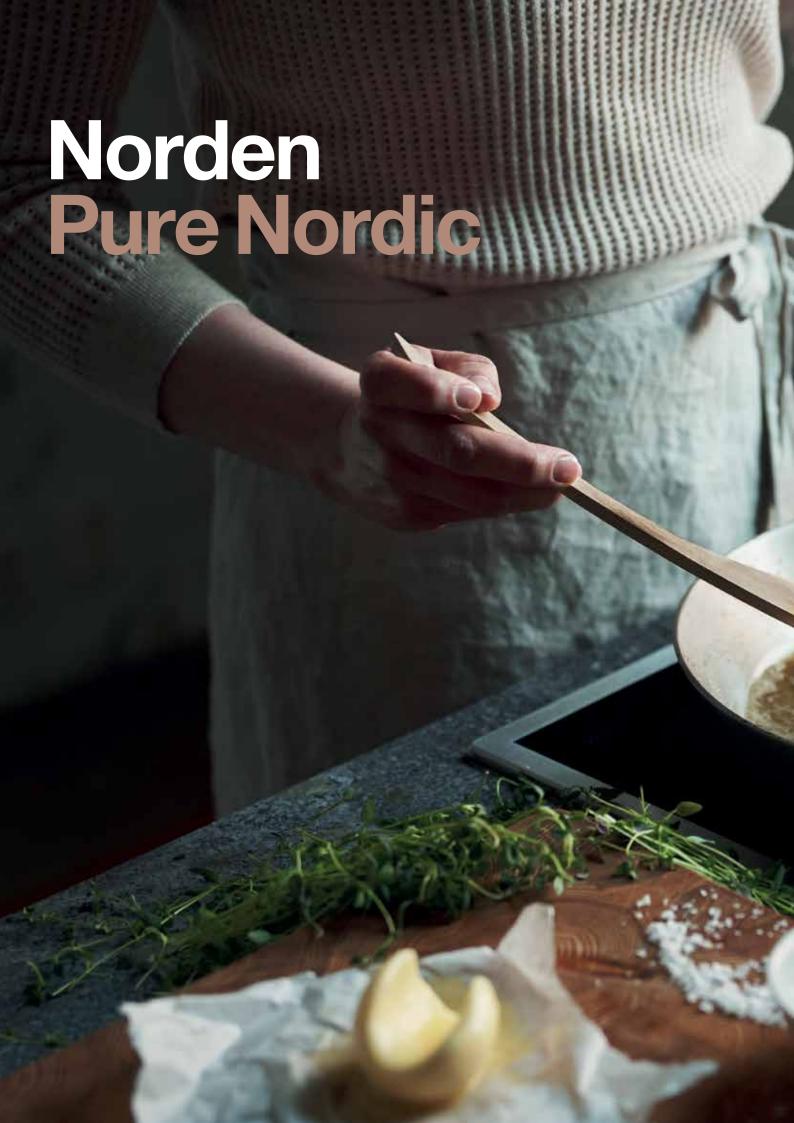
Products bring enjoyment to cooking focusing on perfect end-result.



Tough everyday functionality

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







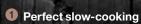












Cast iron stores heat evenly and stays warm longer making the casseroles ideal for traditional slow cooking and simmering.

Unique mineral treatment

The unique **THERMIUM™** mineral treatment gives superior natural non-stick properties even in very high temperatures. The treatment is applied to Norden cast iron casseroles and frying pans.

Non-stick surface

The non-stick surface allows for frying even the most delicate ingredients.

Easy to maintain

No surface seasoning needed - easy to maintain.

Wooden trivet

Wooden trivet made of Finnish birch.

Wooden handle

The wooden handle is made of Finnish birch. It can be removed when placing the frying pan in an oven.

Made in Finland.

















Norden cast iron cookware

Weight: 6145 g

Retail box: 1

Retail box: 1









Pot 4,0L

1026565

Premium quality cast iron pot inspired by Nordic nature and traditions. Cast iron stores heat extremely well and is perfect for slow cooking. The unique Thermium ${}^{\text{TM}}$ mineral treatment on the enameled cast iron surface gives the pot superior natural non-stick properties even in very high temperatures. No rusting and no surface seasoning needed - easy to maintain. Removable wooden trivet made of Finnish birch. Made in Finland.

Pot 6,0L Height: 340 mm Width: 163 mm Retail box: 1 Length: 300 mm Weight: 7986 g





Premium quality cast iron pot inspired by Nordic nature and traditions. Cast iron stores heat extremely well and is perfect for slow cooking. The unique Thermium ${}^{\text{TM}}$ mineral treatment on the enameled cast iron surface gives the pot superior natural non-stick properties even in very high temperatures. No rusting and no surface seasoning needed - easy to maintain. Removable wooden trivet made of Finnish birch. Made in Finland.

Pot 5,0L Oval Length: 205 mm Height: 378 mm Width: 152 mm Weight: 6863 g

Old art. no. -

Art no

Art. no.

Art. no.

Art. no.

Art. no.

Old art. no. -

Old art. no. -

1026566

1026567

1026568

1026569





Premium quality cast iron pot inspired by Nordic nature and traditions. Cast iron stores heat extremely well and is perfect for slow cooking. The unique Thermium $^{\text{TM}}$ mineral treatment on the enameled cast iron surface gives the pot superior natural non-stick properties even in very high temperatures. Oval shape is ideal for baking bread in the oven. No rusting and no surface seasoning needed - easy to maintain. Removable wooden trivet made of Finnish birch. Made in Finland.

Frying pan 24 cm

Retail box: 1 Height: 505 mm Length: 265 mm Width: 112 mm Weight: 2693 g Old art. no. - 008866



Premium quality cast iron pan inspired by Nordic nature and traditions. Cast iron can withstand high heat extremely well. The unique Thermium™ mineral treatment on the enameled cast iron surface gives the pan superior natural non-stick properties even in very high temperatures. No rusting and no surface seasoning needed - easy to maintain. Removable wooden handle made of Finnish birch. Made in Finland.

Frying	pan 26 cm	

Height: 520 mm Length: 283 mm Width: 112 mm Weight: 3022 g Retail box: 1 Old art. no. -





Premium quality cast iron pan inspired by Nordic nature and traditions. Cast iron can withstand high heat extremely well. The unique Thermium™ mineral treatment on the enameled cast iron surface gives the pan superior natural non-stick properties even in very high temperatures. No rusting and no surface seasoning needed - easy to maintain. Removable wooden handle made of Finnish birch. Made in Finland.





Grill pan 2	26 cm		Art. no. 1026570	EA BA		
Height: 520 mm	Length: 283 mm	Width: 112 mm	Weight: 3794 g	Retail box: 1	Old art. no	6"424002"008880



Premium quality cast iron pan inspired by Nordic nature and traditions. Cast iron can withstand high heat extremely well. The unique Thermium™ mineral treatment on the enameled cast iron surface gives the pan superior natural non-stick properties even in very high temperatures . No rusting and no surface seasoning needed - easy to maintain. Removable wooden handle made of Finnish birch. Made in Finland.

Frying pa	n 28 cm		Art. no. 1026571	6 424002 008897		
Height: 545 mm	Length: 305 mm	Width: 112 mm	Weight: 3436 g	Retail box: 1	Old art. no	6 424002 008897



Premium quality cast iron pan inspired by Nordic nature and traditions. Cast iron can withstand high heat extremely well. The unique Thermium™ mineral treatment on the enameled cast iron surface gives the pan superior natural non-stick properties even in very high temperatures . No rusting and no surface seasoning needed - easy to maintain. Removable wooden handle made of Finnish birch. Made in Finland.

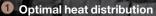
Norden stainless steel features & benefits



3

5





3-ply construction with aluminum core is optimised for even and efficient heating on all hobs.

2 Unique mineral treatment

The unique **THERMIUM™** mineral treatment gives the frying pans and casseroles natural non-stick properties even in very high temperatures.

Non-stick surface

The non-stick surface allows to prepare even most delicate ingredients in both the frying pans and casseroles.

Ovenproof

Fully ovenproof up to 240 °C.

Measuring scale

Measuring scale inside the casseroles.

6 Made in Finland



















Height: 139 mm

Norden steel cookware

Width: 188 mm







Retail box: 1

Old art. no. -

Weight: 1570 g

Waw

Length: 382 mm



Premium quality stainless steel saucepan inspired by Nordic nature and traditions. 3-ply construction with aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™ mineral treatment gives the saucepan natural non-stick properties even in very high temperatures. Measuring scale inside. Perfect for melting butter, caramelising, cooking sauces and poaching.

Saucepan 2,5L						1026909	z	6 4 2 4 0 0 2 0 0
Height: 131 mm	Length: 208 mm	Width: 284 mm	Weight: 1980 g	Retail box: 1	Old art. no.	-		6 424002 00



Premium quality stainless steel saucepan inspired by Nordic nature and traditions. 3-ply construction with aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™ mineral treatment gives the saucepan natural non-stick properties even in very high temperatures. Measuring scale inside. Perfect for melting butter, caramelising, cooking sauces and poaching.

Casserole 3,0L					Art. no.	1026920	z	6 424002 009399
Height: 151mm	Length: 246 mm	Width: 328 mm	Weight: 2630 g	Retail box: 1	Old art. no.	-		6 424002 009399



Premium quality stainless steel casserole inspired by Nordic nature and traditions. 1. 3-ply construction with aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™ mineral treatment gives the casserole natural non-stick properties even in very high temperatures. Stainless steel lid and handles. Measuring scale inside.

Casserole 5,0L						1026921	z	6 4 2 4 0 0 2 0 0 9 4 0 5
Height: 140 mm	Length: 514 mm	Width: 287 mm	Weight: 1600 g	Retail box: 1	Old art. no.	-	4	6 4 2 4 0 0 2 0 0 9 4 0 5



Premium quality stainless steel casserole inspired by Nordic nature and traditions. 3-ply construction with aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™ mineral treatment gives the casserole natural non-stick properties even in very high temperatures. Stainless steel lid and handles. Measuring scale inside.

Frying pa	n 24 cm		Art. no. 1026903	z		
Height: 109 mm	Length: 473 mm	Width: 248 mm	Weight: 1310 g	Retail box: 1	Old art. no	6"424002"009320



Premium quality stainless steel frying pan inspired by Nordic nature and traditions. 3-ply construction aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™ mineral treatment gives the frying pan natural non-stick properties even in very high temperatures. The non-stick surface allows for frying even most delicate ingredients. Fully ovenproof up to 240°C. Perfect for frying eggs and crêpes.





Frying pan 26 cm					Art. no. 1026904	6 424002 009337
Height: 109 mm	Length: 473 mm	Width: 248 mm	Weight: 1310 g	Retail box: 1	Old art. no	6 424002 009337
					Premium quality stainless	s steel frying pan inspired by



Premium quality stainless steel frying pan inspired by Nordic nature and traditions. 3-ply construction with aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™ mineral treatment gives the frying pan natural non-stick properties even in very high temperatures. The non-stick surface allows for frying even most delicate ingredients. Fully ovenproof up to 240°C.

Frying pa	n 28 cm		Art. no. 1026905	6 4 2 4 0 0 2 0 0 9 3 4 4		
Height: 109 mm	Length: 513 mm	Width: 288 mm	Weight: 1570 g	Retail box: 1	Old art. no	6 424002 009344



Premium quality stainless steel frying pan inspired by Nordic nature and traditions. 3-ply construction with aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™ mineral treatment gives the frying pan natural non-stick properties even in very high temperatures. The non-stick surface allows for frying even most delicate ingredients. Fully ovenproof up to 240°C.

Sauté par	n 26 cm		Art. no. 10269 0	06		
Height: 149 mm	Length: 404 mm	Width: 208 mm	Weight: 2320 g	Retail box: 1	Old art. no	6 4 2 4 0 0 2 0 0 9 3 5 1



Premium quality stainless steel sauté pan inspired by Nordic nature and traditions. 3-ply construction with aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™mineral treatment gives the sauté pan natural non-stick properties even in very high temperatures. The non-stick surface allows for frying even most delicate ingredients. Fully ovenproof up to 240°C. Stainless steel lid. Perfect for searing, frying and sauces.

					searing, f	rying and sauce	S.	
Roasting dish 28 cm					Art. no.	1026907	z	
Height: 81 mm	Length: 371 mm	Width: 288 mm	Weight: 2470 g	Retail box: 1	Old art. no.		Ä	6 424002 009368



Premium quality stainless steel roasting dish inspired by Nordic nature and traditions. 3-ply construction with aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™ mineral treatment gives the roasting dish natural non-stick properties even in very high temperatures. The non-stick surface is perfect for frying even most delicate ingredients. Fully ovenproof up to 240°C. Stainless steel lid and handles.

Wok 28 cı	m				Art. no. 1026922	3
Height: 149 mm	Length: 404 mm	Width: 208 mm	Weight: 1730 g	Retail box: 1	Old art. no	6 4 2 4 0 0 2 0 0 9 4 1 2



Premium quality stainless steel wok pan. 3-ply construction with aluminum core is optimised for even and efficient heating on all hobs. The unique Thermium™ mineral treatment gives the wok pan natural nonstick properties even in very high temperatures. The non-stick surface allows for frying even most delicate ingredients. Safe to use metal utensils. Fully ovenproof up to 240°C. Perfect for stir-frying, searing and dishes which require little fat.

Norden knives features & benefits

1 Premium steel

The premium quality blade is made of high-performing, high-carbon, German standard stainless steel, which ensures superior performance and long lasting sharpness.

Optimal sharpness

The excellent performance is further enforced by sharpening angle of 26 degrees.

Stainless steel bolster

Stainless steel bolster gives the knife perfect balance in use.

4 Wooden handle true to Finnish knife making traditions

Handle is crafted from heat treated Finnish birchwood, making the knife both very comfortable and naturally beautiful.

Made in Finland



MADE IN FINLAND

Norden knives



Large co	ok's knife		Art. no. 1026419	6 4 2 4 0 0 2 0 0 8 7 4 3		
Height: 32 mm	Length: 410 mm	Width: 98mm	Weight: 298 g	Retail box: 4	Old art. no	6 424002 008743
New		The same of the sa		=;		fe with a strong blade ideal den premium quality knives



are crafted from the best materials, inspired by Finnish knife making tradition. High-performing, high-carbon German steel blade. Knife handle from Finnish heat treated birch wood.

Height: 27 mm Length: 280 mm Width: 78 mm Weight: 143 g Retail box: 4 Old art. no	Small cod	ok's knife				Art. no. 1026420	z	6 4 2 4 0 0 2 0 0 8 7 5 0
	Height: 27 mm	Length: 280 mm	Width: 78 mm	Weight: 143 g	Retail box: 4	Old art. no	EA	6 4 2 4 0 0 2 0 0 8 7 5 0



Small yet strong blade - perfect for precision cutting. Norden premium quality knives are crafted from the best materials, inspired by Finnish knife making tradition. High-performing, high-carbon German steel blade. Knife handle from Finnish heat treated birch wood.

Height: 32 mm Length: 410 mm Width: 98 mm Weight: 282 g Retail box: 4 Old art. no	Bread kni	ife				Art. no. 1026421	EAN
	Height: 32 mm	Length: 410 mm	Width: 98 mm	Weight: 282 g	Retail box: 4	Old art. no	6 424002 008767



Long serrated blade ideal for cutting bread with a hard crust. Norden premium quality knives are crafted from the best materials, inspired by Finnish knife making tradition. High-performing, high carbon German steel blade. Knife handle from Finnish heat treated birch wood.

Carving k	nife				Art. no. 1026422	z	
Height: 32 mm	Length: 410 mm	Width: 98 mm	Weight: 274 g	Retail box: 4	Old art. no	EA	6 424002 008774



Straight blade with a fine cutting edge ideal for carving meats. Norden premium quality knives are crafted from the best materials, inspired by Finnish knife making tradition. High-performing, high carbon German steel blade. Knife handle from Finnish heat treated birch wood.

Filleting k	nife				Art. no. 1026423	3
Height: 32 mm	Length: 410 mm	Width: 98 mm	Weight: 248 g	Retail box: 4	Old art. no	6 4 2 4 0 0 2 0 0 8 7 8 1



Slim and flexible blade ideal for filleting meat and fish. Norden premium quality knives are crafted from the best materials, inspired by Finnish knife making tradition. High-performing, high carbon German steel blade. Knife handle from Finnish heat treated birch wood.

Knife set



Paring ki	nife		Paring knife					
Height: 27 mm	Length: 280 mm	Width: 78 mm	Weight: 135 g	Retail box: 4	Old art. no	6 424002 008798		
New	_ F				fruit. Norden premiu	nd chopping vegetables and ım quality knives are crafted from nspired by Finnish knife making		





tradition. High-performing, high carbon German steel blade. Knife handle from Finnish heat treated birch

wood.

Set includes a Large Cook's knife and a Paring knife. Premium quality knives crafted from the best materials, inspired by Finnish knife making tradition. High-performing, high carbon German steel blade. Knife handle from Finnish heat treated birch wood

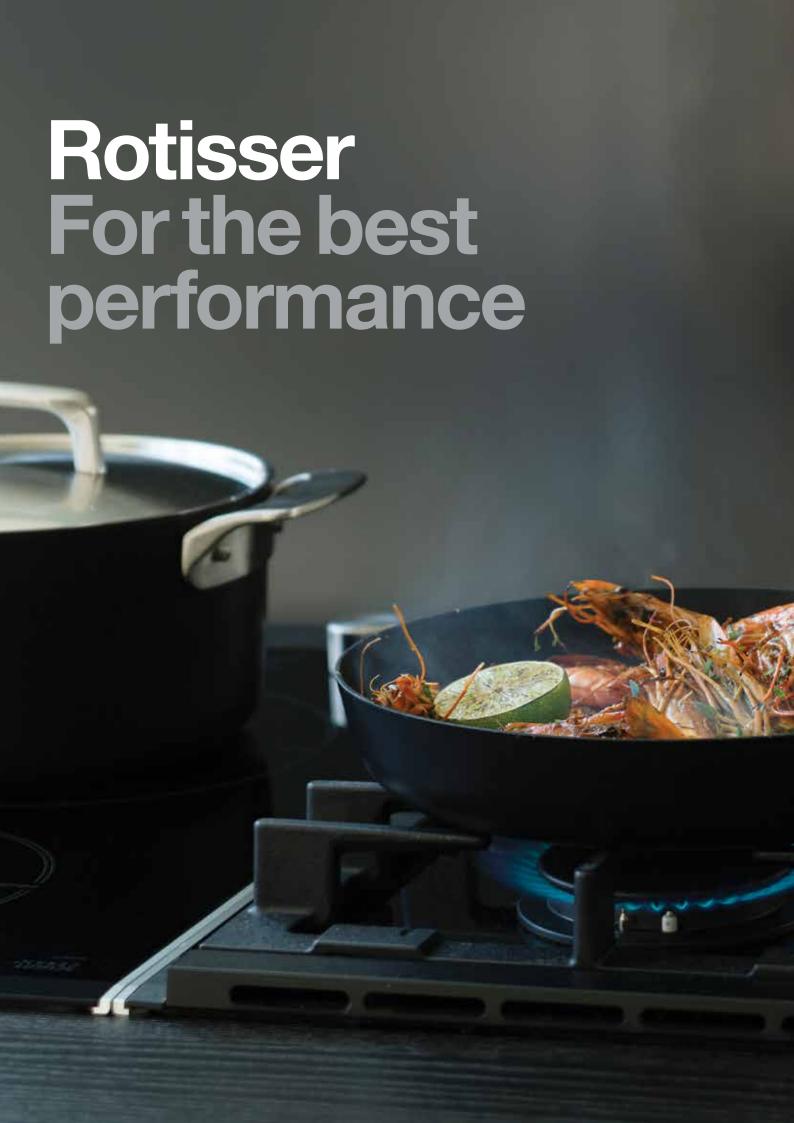
Premium Knife block

Premium	knife bloc	k			Art. no. 1027506	EAN	
Height: 38 mm	Length: 308 mm	Width: 248 mm	Weight: 228 g	Retail box: 4	Old art. no	Ē	6 424002 009979



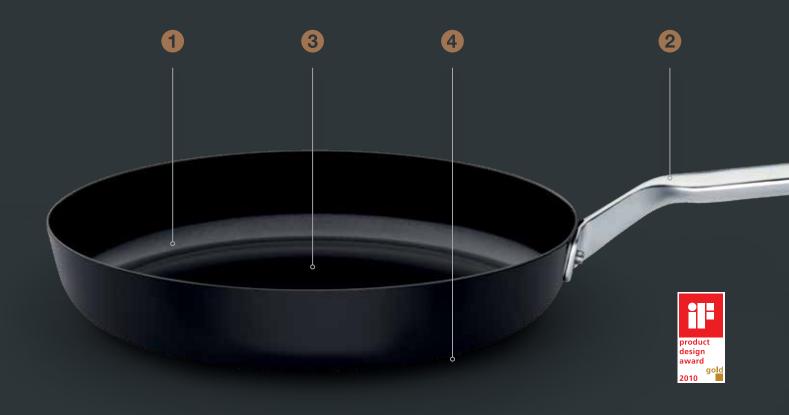
Premium magnetic knife block made from heat treated birchwood. Can be used on the table or mounted on the wall. Please note, the knife block does not work with Titanium knives.







Rotisser features & benefits



Even heating

Made of high quality aluminium that conducts heat extremely well which means that the sides of the pan heat the food too.

2 Safe handle

Stainless steel handle is safe and ovenproof.

3 Superior coating

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

Energy saving base

The energy base heats up 50% faster on ceramic hobs 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.



















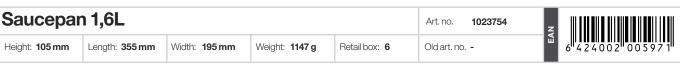


Gas

litional Ovenpro

Rotisser cookware







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	e 3,5L				Art. no. 1023755	EAN	6 4 2 4 0 0 2 0 0 5 9 8 8
Height: 120 mm	Length: 232 mm	Width: 312 mm	Weight: 1957 g	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 pa	n 24 cm				Art. no. 1023739	EAN	6 424002 005926
Height: 465 mm	Length: 65 mm	Width: 250 mm	Weight: 1131 g	Retail box: 6	Old art. no		6 424002 005926



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 pa	n 26 cm				Art. no. 1023738	Z	
	Height: 500 mm	Length: 65 mm	Width: 275 mm	Weight: 1424 g	Retail box: 6	Old art. no	EA	6 424002 005919



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 pa	n 28 cm				Art. no. 1023750	z
Height: 510 mm	Length: 80 mm	Width: 250 mm	Weight: 1539 g	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.





Sauté pan 24 cm					Art. no. 1023751	2	002 005940
Height: 127 mm	Length: 462 mm	Width: 255 mm	Weight: 1960 g	Retail box: 6	Old art. no	6 424	002 005940



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	n 26 cm				Art. no. 1023752	z	6 424002 005957
Height: 90 mm	Length: 487 mm	Width: 275 mm	Weight: 2046 g	Retail box: 4	Old art. no	Ä	6 424002 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.

Roasting	dish 28 cm	1			Art. no.	1023753	z	6 4 2 4 0 0 2 0 0 5 9 6 4
Height: 90 mm	Length: 355 mm	Width: 305 mm	Weight: 2260 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.

Rotisser+ cookware



Frying pa	n 24 cm Ol	1			Art. no. 1023756	6 4 2 4 0 0 2 0 0 5 9 9 5
Height: 465 mm	Length: 65 mm	Width: 255 mm	Weight: 1131 g	Retail box: 4	Old art. no	6 4 2 4 0 0 2 0 0 5 9 9 5





Latest technology meets lasting design. Coated aluminium frying pan with highest quality materials and unique OPTIHEAT™ technology prevents pan from overheating on induction hobs. The OPTIHEAT™ technology ensures maximum 240°C heat which is the perfect searing temperature.

Frying pa	n 28 cm Ol	Н	Art. no. 1023757	A 4 2 4 0 0 2 0 0 6 0 0 8		
Height: 510 mm	Length: 76 mm	Width: 286 mm	Weight: 1558 g	Retail box: 4	Old art. no	6 424002 006008





Latest technology meets lasting design. Coated aluminium frying pan with highest quality materials and unique OPTIHEAT™ technology prevents pan from overheating on induction hobs. The OPTIHEAT™ technology ensures maximum 240°C heat which is the perfect searing temperature.

Sauté par	26 cm OF	ł			Art. no.	1023758	z	6 424002 006015
Height: 85 mm	Length: 491 mm	Width: 277 mm	Weight: 2100 g	Retail box: 4	Old art. no.	-		6 424002 006015





Latest technology meets lasting design. Coated aluminium frying pan with highest quality materials and unique OPTIHEAT™ technology prevents pan from overheating on induction hobs. The OPTIHEAT™ technology ensures maximum 240°C heat which is the perfect searing temperature.

All Steel For the perfect frying result





All Steel / All Steel + features & benefits



1 Durability

Made of durable 18/10 stainless steel.

2 Safe handle

Stainless steel handle is safe and ovenproof.

3 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 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 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	e 3,0L				Art. no. 1023766	8 6 4 2 4 0 0 2 0 0 6 0 9 1
Height: 147 mm	Length: 275 mm	Width: 199 mm	Weight: 1330 g	Retail box: 4	Old art. no	6 4 2 4 0 0 2 0 0 6 0 9 1



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	e 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: 1915 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.

Frying pa	n 24 cm				Art. no. 1023759	Z	
Height: 480 mm	Length: 60 mm	Width: 255 mm	Weight: 1190 g	Retail box: 6	Old art. no	E	6 424002 006022



Stainless steel frying pan for special occasions. Nonstick ceramic Ceratec $^{\rm o}$ coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

Frying pa	n 26 cm				Art. no.	1023760	z	
Height: 500 mm	Length: 60 mm	Width: 275 mm	Weight: 1350 g	Retail box: 6	Old art. no.	-		6"424002"006039"



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

Frying pa	n 28 cm				Art. no.	1023761	z	6 424002 006046
Height: 520 mm	Length: 60 mm	Width: 295 mm	Weight: 1635 g	Retail box: 6	Old art. no.	-	Ä	6 4 2 4 0 0 2 0 0 6 0 4 6



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

Sauté par	n 26 cm				Art. no. 1023762	Z	6 4 2 4 0 0 2 0 0 6 0 5 3
Height: 87 mm	Length: 500 mm	Width: 283 mm	Weight: 2265 g	Retail box: 4	Old art. no	73	6 4 2 4 0 0 2 0 0 6 0 5 3



Stainless sauté 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.

Wok 28 cm					Art. no. 1	023763	z
Height: 105 mm	Length: 522 mm	Width: 295 mm	Weight: 1335 g	Retail box: 4	Old art. no		6"424002"006060



Stainless wok 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.

Roasting	n	Art. no. 1023764	Z	8 424002 006077			
Height: 94 mm	Length: 383 mm	Width: 298 mm	Weight: 2535 g	Retail box: 4	Old art. no	7	6 424002 006077



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.





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	e 2,5L		Art. no. 1023770	6 424002 006138		
Height: 132 mm	Length: 262 mm	Width: 205 mm	Weight: 1460 g	Retail box: 4	Old art. no	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					Art. no. 1023771	3	
Height: 157 mm	Length: 287 mm	Width: 224 mm	Weight: 1870 g	Retail box: 4	Old art. no	EĀ	6"424002" 006145





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					Art. no. 1023772	Z			
Height: 162 mm	Length: 328 mm	Width: 262 mm	Weight: 2545 g	Retail box: 4	Old art. no	dart.no 6 4 2 4 0 0 2 0			





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					Art. no.	1023768	Z	
Height: 520 mm	Length: 60 mm	Width: 300 mm	Weight: 1755 g	Retail box: 6	Old art. no.	-		6 424002 006114





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





Hard Face features & benefits



Superior coating

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

2 Superior base

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

3 Thicker base

Very thick base distributes heat efficiently and evenly.

HARDTEC SUPERIOR





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

8 Made in Finland

All Hard Face products 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



reddot design award winner 2016

Saucepan	1,8L/	18 c	m w/lid
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Height: 135 mm

Length: 385 mm

Width: 200 mm

Weight: 1401 g

Retail box: 6

1020874

Old art. no. -

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.

Saucepan 2,5L

Height: 152 mm

Length: 232 mm

Width: 404 mm

Weight: **1650** g

Retail box: 4

1027706

Old art. no. -

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 3,5L / 22 cm w/lid

Height: 135 mm

Length: 310 mm

Width: 245 mm

Weight: 2018 g

Retail box: 6

1020875

Old art. no. -

Art no



Aluminum casserole for tough use. The most durable $Hardtec\ Superior^{\text{TM}}\ coating\ has\ outstanding\ non-stick$ 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 Art. no.

Old art. no. -





Aluminum casserole for tough use. The most durable Hardtec Superior™ coating has outstanding non-stick 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

Old art. no. -

1020829

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					Art. no. 1020870	8 4 2 4 0 0 2 0 0 5 1 1 7	
Height: 440 mm	Length: 90 mm	Width: 255 mm	Weight: 1089 g	Retail box: 6	Old art. no	6 424002 005117	



Aluminum frying pan for tough use. The most durable Hardtec Superior $^{\text{TM}}$ 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	EA
Height: 485 mm	Length: 150 mm	Width: 278 mm	Weight: 1311 g	Retail box: 6	Old art. no	6 4 2 4 0 0 2 0 0 5 1 2 4



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.	1020872	Z	6 4 2 4 0 0 2 0 0 5 1 3 1
Height: 530 mm	Length: 170 mm	Width: 298 mm	Weight: 1489 g	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.	1020873	EAN	
Height: 525 mm	Length: 105 mm	Width: 320 mm	Weight: 1890 g	Retail box: 6	Old art. no.	-	4	6 4 2 4 0 0 2 0 0 5 1 4 8



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.

Sauté pan 24 cm / 2,2L w/lid					Art. no. 1020879	EAN	
Height: 150 mm	Length: 465 mm	Width: 258 mm	Weight: 1876 g	Retail box: 6	Old art. no	E/	6 4 2 4 0 0 2 0 0 5 2 0 9



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 buildin pouring function



reddot design award winner 2016

Height: 115 mm Lenath: 485 mm Width: 275 mm

Weight: 2146 g

Retail box: 6

Old art. no. -

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 buildin 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

1020890

Old art. no. -

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 buildin pouring function

Omelette/Pancake pan 22 cm

Height: 420 mm

Length: 60 mm

Width: 223 mm

Weight: 830 g

Retail box: 6

1020877

Art no

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.

Pancake pan 27 cm

Height: 109 mm

Length: 485 mm

Width: **278 mm**

Weight: **1311**

Retail box: 6

1025571 Art. no.

Old art. no. -



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

Wok 28 cm/4,5L

Height: 133 mm

Length: 540 mm

Width: 300 mm

Weight: 1618 g

Retail box: 6

1020892

Art. no.

Old art. no. -





Aluminum wok 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.



OH Frying pan 24 cm						1020893	EAN
Height: 440 mm	Length: 90 mm	Width: 255 mm	Weight: 1089 g	Retail box: 6	Old art. no.	-	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						1020894	N N N N N N N N N N N N N N N N N N N
Height: 530 mm	Length: 170 mm	Width: 298 mm	Weight: 1489 g	Retail box: 6	Old art. no.		6 4 2 4 0 0 2 0 0 5 2 5 4





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						1020895	6 424002 005261
Height: 115 mm	Length: 485 mm	Width: 275 mm	Weight: 2146 g	Retail box: 4	Old art. no.	-	6" 424002" 005261"





Aluminum sauté 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. Silent silicon lid with build-in pouring function.

Hard Face stainless steel features & benefits



Superior coating

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

2 3 layer capsule base

The aluminium core in the stainless steel base ensures even and efficient heat distribution.

3 Durability

Stainless steel is extremely tough material, and perfect for tough everyday use.

4 Safe handle

Bakelite handle stays cool and ensures a good grip.

5 Flat glass lid with 2 pouring options

See through glass lid with durable heat resistant silicone rim.

6 Works on all Hobs

Made in Finland

All Hard Face products are made in Sorsakoski factories in central Finland.

8 Appealing design

- Elegant flat glass lid.
- Modern and unified handle design.

















Height: 107 mm

Hard Face stainless steel cookware

Saucepan 1.8L / 18cm w/lid

Length: 385 mm Width: 200 mm Weight: 1334 g

Retail box: 6

Old art. no. -

1025230 Art. no.



Durable stainless steel sauce pan for tough use. Ingenious silent silicon lid with build-in pouring function and bakelite handle that stays cool. Thick 3-layer base distributes heat efficiently and evenly. Measurement scale inside. Works on all hobs. Made in Finland.

Casserole 3,5L / 20cm w/lid

Length: 218 mm Height: 146 mm

Width: 296 mm

Weight: **1856** g

Retail box: 6

Art. no. 1025231

Old art. no. -





Durable stainless steel casserole for tough use. Ingenious silent silicon lid with build-in pouring function. Bakelite handles that stay cool. Thick3-layer base distributes heat efficiently and evenly. Measurement scale inside. Works on all hobs. Made in Finland.

Casserole 5L / 22cm w/lid

Height: 167 mm

Length: 240 mm

Width: 316 mm

Weight: 2216 g

Retail box: 4

1025232

Oldart no -

Art. no.

Art no

Old art. no. -



Durable stainless steel casserole for tough use. Ingenious silent silicon lid with build-in pouring function. Bakelite handles that stay cool. Thick3-layer base distributes heat efficiently and evenly. Measurement scale inside. Works on all hobs. Made in Finland.

Frying pan 26cm

Height: 484 mm

Length: 90 mm

Width: 280 mm

Weight: 1418 g

Retail box: 6

1025237



Durable stainless steel frying pan for tough use. The most durable Hardtec Superior coating. Bakelite handle that stays cool and ensure a good grip when cooking. Thick 3-layer base heats up efficiently and evenly. Works on all hobs. Made in Finland.

Frying pan 28cm

Height: 507 mm

Length: 82 mm

Width: 302 mm

Weight: 1705 g

Retail box: 6

Old art. no. -

1025250

Art. no.



Durable stainless steel frying pan for tough use. The most durable Hardtec Superior coating. Bakelite handle that stays cool and ensure a good grip when cooking. Thick 3-layer base heats up efficiently and evenly. Works on all hobs. Made in Finland.

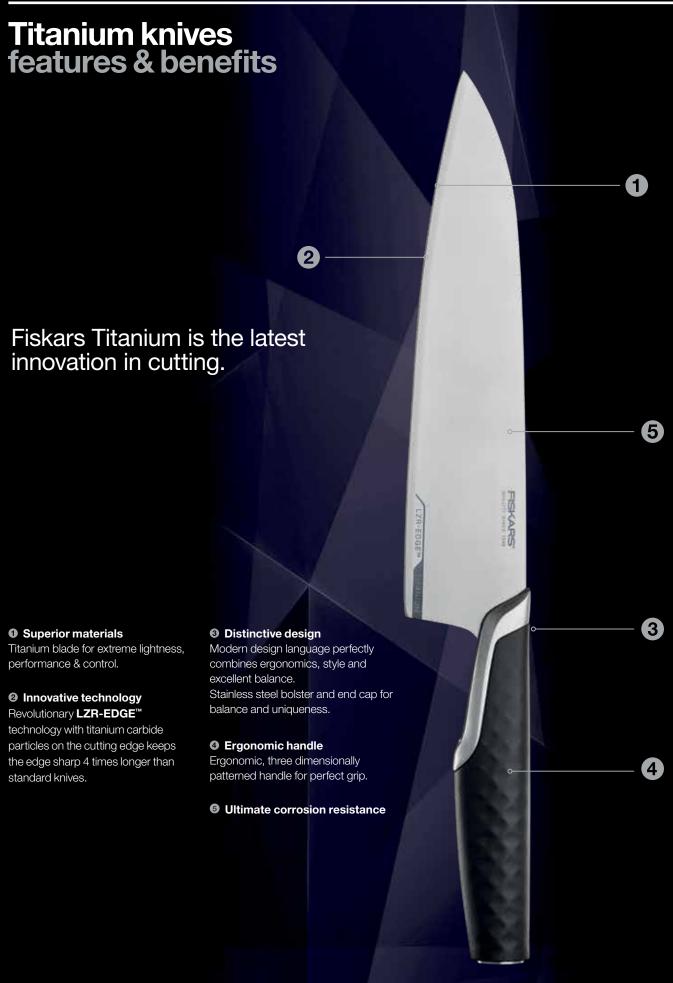
Sauté pan 26cm / 2,8L w/lid					Art. no. 1025251	2 6 4 2 4 0 0 2 0 0 8 0 2 6
Height: 483 mm	Length: 128 mm	Width: 280 mm	Weight: 2440 g	Retail box: 6	Old art. no	6 424002 008026



Durable stainless steel frying pan for tough use. The most durable Hardtec Superior coating. Bakelite handle stays cool and ensure a good grip when cooking. Ingenious silent silicon lid with build-in pouring function. Thick 3-layer base heats up efficiently and evenly. Works on all hobs. Made in Finland.







Titanium knives

Cook's knife 20 cm Height: 32 mm Length: 345 mm Width: 72 mm Weight: 282 g Retail box: 4 Old art. no. Old art. no.



Large general purpose knife with a strong blade ideal for most cutting tasks. Titanium blade for extreme lightness, performance & control. Revolutionary LZR-EDGE™ technology with titanium carbide particles on the cutting edge, keeps the edge sharp 4 times longer than standard knives.

Santoku knife					Art. no. 1027295	8 6 424002 009627
Height: 32 mm	Length: 345 mm	Width: 72 mm	Weight: 281 g	Retail box: 4	Old art. no	6 424002 009627



Asian style general purpose knife with a broad blade ideal for preparing meat, fish and vegetables. Titanium blade for extreme lightness, performance & control. Revolutionary LZR-EDGE™ technology with titanium carbide particles on the cutting edge, keeps the edge sharp 4 times longer than standard knives.

Cook's kr	nife 16 cm				Art. no. 1	1027296	6 4 2 4 0 0 2 0 0 9 6 3 4
Height: 32 mm	Length: 345 mm	Width: 72 mm	Weight: 275 g	Retail box: 4	Old art. no.		



Medium-sized general purpose knife with a strong blade ideal for most cutting tasks. Titanium blade for extreme lightness, performance & control. Revolutionary LZR-EDGE™ technology with titanium carbide particles on the cutting edge, keeps the edge sharp 4 times longer than standard knives.

Paring kn	ife		Art. no. 1027297	8 4 2 4 0 0 2 0 0 9 6 4 1		
Height: 30 mm	Length: 240 mm	Width: 52 mm	Weight: 158 g	Retail box: 4	Old art. no	6 4 2 4 0 0 2 0 0 9 6 4 1



Centre-tipped versatile knife ideal for a wide range of peeling and cutting tasks. Titanium blade for extreme lightness, performance & control. Revolutionary LZR-EDGETM technology with titanium carbide particles on the cutting edge, keeps the edge sharp 4 times longer than standard knives.

2 pcs knif	fe set				Art. no. 1027298	8 6 4 2 4 0 0 2 0 0 9 6 5 8
Height: 32 mm	Length: 342 mm	Width: 126 mm	Weight: 37,7 g	Retail box: 4	Old art. no	6 4 2 4 0 0 2 0 0 9 6 5 8



The essential knife set for your kitchen containing two must-have kitchen knives; the cook's knife, 20 cm and paring knife. Titanium blade for extreme lightness, performance & control. Revolutionary LZR-EDGETM technology with titanium carbide particles on the cutting edge, keeps the edge sharp 4 times longer than standard knives.







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 ki	nife				Art. no. 1016466	8 424002 002376
Height: 25 mm	Length: 335 mm	Width: 76 mm	Weight: 182 g	Retail box: 4	Old art. no	6 4 2 4 0 0 2 0 0 2 3 7 6



Ideal for cutting and peeling fruit and vegetables.

Paring knife						1016467	EAN	6 4 2 4 0 0 2 0 0 2 3 8 3
Height: 25 mm	Length: 335 mm	Width: 76 mm	Weight: 195 g	Retail box: 4	Old art. no.	-	Ä	6 4 2 4 0 0 2 0 0 2 3 8 3



Ideal for chopping herbs, fruit and medium sized vegetables.

Tomato k	nife		Art. no. 1016462	EAN		
Height: 25 mm	Length: 335 mm	Width: 76 mm	Weight: 186 g	Retail box: 4	Old art. no	6 4 2 4 0 0 2 0 0 2 3 4 5



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

Cook's kr	ife 15 cm				Art. no.	1016469	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	knife				Art. no.	1016465	Z	
Height: 26 mm	Length: 410 mm	Width: 97 mm	Weight: 290 g	Retail box: 4	Old art. no.	-	EA	6 424002 002369



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



Cook's kr	nife 21 cm				Art. no. 1016468	LA CONTRACTOR OF THE PART OF T
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 kn	ife				Art. no.	1016470	6 424002 002413
Height: 26 mm	Length: 435 mm	Width: 97 mm	Weight: 295 g	Retail box: 4	Old art. no.	-	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.

High quality blade

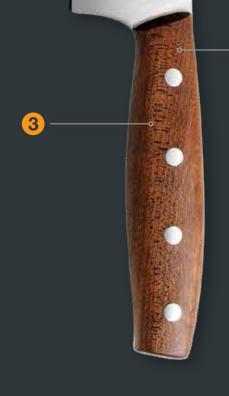
High quality blade is made of German steel hardened for optimum hardness HRC 54.

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 esponsible forestry

Norr knives

Peeling k	nife		Art. no. 1016475	EPAN		
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 kn	ife		Art. no. 1016477	6 424002 002475		
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 k	nife		Art. no. 1016472	EAN		
Height: 27 mm	Length: 325 mm	Width: 81 mm	Weight: 162 g	Retail box: 4	Old art. no	6 424002 002437



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

Santoku I	knife		Art. no. 1016474	6 424002 002451		
Height: 27 mm	Length: 410 mm	Width: 96 mm	Weight: 289 g	Retail box: 4	Old art. no	6 424002 002451



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

Cook's kr		Art. no. 1016478	Z				
Height: 27 mm	Length: 410 mm	Width: 96 mm	Weight: 295 g	Retail box: 4	Old art. no	E /	6 424002 002482



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

Bread kn	ife		Art. no. 1016480	E 6 4 2 4 0 0 2 0 0 2 4 9 9		
Height: 27 mm	Length: 410 mm	Width: 96 mm	Weight: 294 g	Retail box: 4	Old art. no	6 424002 002499



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

Kitchen f	ork		Art. no. 1020238	8 4 2 4 0 0 2 0 0 4 6 2 2 d		
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



Classic utensils





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

Peeler (le		Art. no. 1020235	Z	6 4 2 4 0 0 2 0 0 4 5 9 2			
Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 46 g	Retail box: 6	Old art. no	<u> </u>	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 opener					Art. no. 1020236	6424002 004608
Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 50 g	Retail box: 6	Old art. no	6 4 2 4 0 0 2 0 0 4 6 0 8



Classic stainless steel can opener

Peeling knife					Art. no. 1020237	EAN	6" 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	4	6 424002 004615



Classic style peeling knife with a wooden handle.



Functional Form+ knives are perfectly balanced to deliver precise and powerful cutting. The well balanced design and carefully chosen materials make the knives easy to use, clean and store. Fiskars Functional Form+ knives add joy to everyday cooking by giving that little extra +.

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 Japanese stainless steel and grinding ensure sharpness of blade.
- 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 k	nife, 7 cm		Art. no. 1016011	6 4 2 4 0 0 2 0 0 1 7 3 7		
Height: 323 mm	Length: 30 mm	Width: 62 mm	Weight: 129 g	Retail box: 5	Old art. no	6 4 2 4 0 0 2 0 0 1 7 3 7



Perfect for peeling and cutting small vegetables and fruit.

Paring knife, 11 cm					Art. no. 1016010	EAN	
Height: 323 mm	Length: 30 mm	Width: 62 mm	Weight: 133 g	Retail box: 5	Old art. no	Ä	6 4 2 4 0 0 2 0 0 1 7 2 0



Perfect for cutting and chopping vegetables and fruit.

Tomato k	1	Art. no. 1016014	EAN	6 424002 001751			
Height: 323 mm	Length: 30 mm	Width: 62 mm	Weight: 135 g	Retail box: 5	Old art. no	7	6 424002 001751



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

Small cook's knife, 12 cm					Art. no. 1016013	z	002 001744
Height: 343 mm	Length: 30 mm	Width: 70 mm	Weight: 150 g	Retail box: 5	Old art. no	6 4240	002 001744



Small yet strong blade - perfect for precision cutting.

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



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

Large cook's knife, 19 cm					Art. no. 1016007	6 424002 001706
Height: 423 mm	Length: 30 mm	Width: 90 mm	Weight: 258 g	Retail box: 5	Old art. no	6 424002 001706



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

Bread knife, 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	Ä	6 424002 001645



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

Asian cook's knife, 17 cm					Art. no. 10159	999	6 424002 001638
Height: 423 mm	Length: 30 mm	Width: 90 mm	Weight: 252 g	Retail box: 5	Old art. no	7	6 424002 001638



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

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



Carving fork perfect for all types of meat.

Knife block with 5 knives					Art. no.	1016004	Z	
Height: 386 mm	Length: 160 mm	Width: 123 mm	Weight: 2526 g	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. The block includes a paring knife, a tomato knife, an Asian cook's knife and a bread knife.

Roll-Sharp™					Art. no. 1019217	EAN
Height: 70 mm	Length: 250 mm	Width: 56 mm	Weight: 106 g	Retail box: 6	Old art. no	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 003939
Height: 36 mm	Length: 450 mm	Width: 77 mm	Weight: 442 g	Retail box: 4	Old art. no	6 424002 003939



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





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

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

Best materials

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

© 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 gei	neral purp	ose / Dres	Art. no. 1005151	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. 859863	6 411501 986306



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

Left-handed general purpose scissors						1000814	EAN	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.	859850		6 411501 985019



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 s	cissors				Art. no.	1000819	Z	6 4 1 1 5 0 1 9 8 7 4 7 1
Height: 275 mm	Length: 30 mm	Width: 85 mm	Weight: 87 g	Retail box: 5	Old art. no.	859874	Ē	6 4 1 1 5 0 1 9 8 7 4 7 1



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

Paper scissors						1000816	z
Height: 255 mm	Length: 20 mm	Width: 110 mm	Weight: 58 g	Retail box: 10	Old art. no.	859859	6 411501 985972



Lightweight compact scissors with long blades for cutting paper.

Hobby sc	issors 13 d	cm	Art. no. 1005154	8 4 1 1 5 0 1 9 8 9 1 0 9 1		
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	scissors				Art. no. 1005134	EAN
Height: 150 mm	Length: 10 mm	Width: 91 mm	Weight: 28 g	Retail box: 5	Old art. no. 195123	6 4 1 1 5 0 1 9 5 1 2 3 6



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 m	anicure s	cissors				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.

Technical information

Cookware

Product family	Washing instruction	Material	Coating	Handle	Oven temperature	Hob type
Norden cast iron	Handwash only	Cast iron	Thermium™	Wood (frying pans)	max 240 °C *	All hobs
Norden stainless steel casseroles	Dishwasher safe	3-ply stainless steel with aluminum core	-	Stainless steel	max 240 °C	All hobs
Norden stainless steel pans	Handwash recommended	3-ply stainless steel with aluminum core	Thermium™	Stainless steel	max 240 °C	All hobs
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
Hard Face in stainless steel	Dishwasher safe	Stainless steel	Hardtec™ Superior	Bakelite	max 150 °C	All Hobs
* The wooden handle should be ren	soved when using the pan in the	ovon				

 $^{^{\}star}$ The wooden handle should be removed when using the pan in the oven.

Knives

Product family	Blade material			Sharpen- ing angle	Handle material	Grinding	Washing instruction
Norden	German steel	Small: 1,6 mm	Large: 2,2 mm*	26 +/-2	Finnish heat treated birchwood	Taper grind	Hand wash recommended
Titanium	Titanium	Small: 1,7 mm	Large: 2,2 mm	26 +/-2	Polypropylene	Taper grind	Hand wash recommended
Royal	German steel	Small: 1,6 mm	Large: 2,1 mm	30+/-4	Cast stainless steel & POM plastic	Barrel grind	Hand wash recommended
Norr	German steel	Small: 1,7 mm	Large: 2,2 mm	30+/-4	FSC® certified Kebony treated maple wood	Taper grind	Hand wash recommended
Functional Form+	Japanese standard stainless steel	Small: 1,7 mm	Large: 2,3 mm	30+/-4	PP plastic	Taper grind	Dishwasher safe
*** - 5" - 7	•						

^{*} Norden Filleting knife 1,5 mm

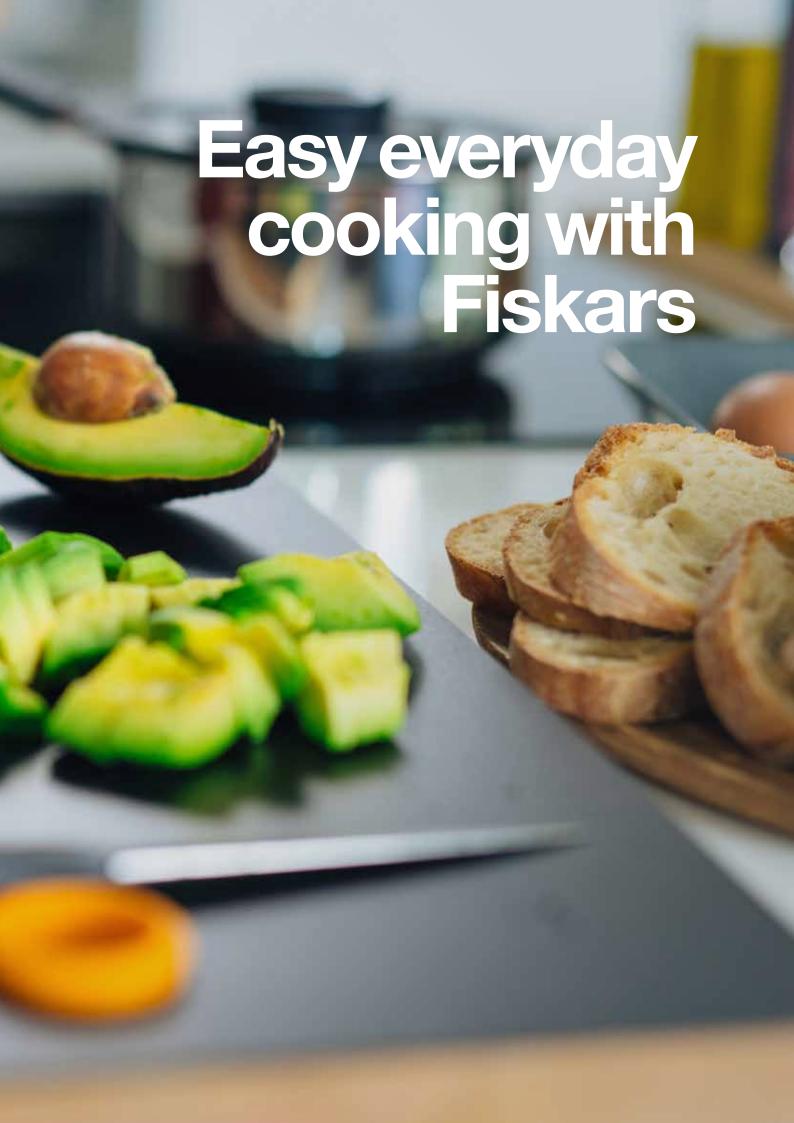
Scissors

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

^{*} 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.

Notes





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.

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 frying pans & sauté pan





Features & benefits

Durable coating

Extremely durable & non-stick Hardtec™ -Coating makes cooking easy

2 Coated base

Coated base does not scratch your hob.

3 Safe handle

Bakelite handle stays cool and ensures a good grip.

Stackability

Space saving design with easy stackability.

6 Flat glass lid with 2 pouring options

The sauté pan has a multifunctional silent silicone-edged lid with steam & boil control and pouring functions.

Works on all hobs

Made in Finland

All Functional Form products are made in Sorsakoski factory in central Finland.

Oppealing design

- Modern and unified handle design.
- Easy to clean excellent dishwasher durability.
- Elegant flat glass lid.



















New! Functional Form cookware



red<mark>dot</mark> design award

Frying pa	n 24 cm		Art. no. 1026572	EAN		
Height: 88 mm	Length: 250 mm	Width: 444 mm	Weight: 834 g	Retail box: 6	Old art. no	6 4 2 4 0 0 2 0 0 8 9 0 3



Frying pan for easy everyday cooking. Made of aluminium, with durable 2 layer PTFE Hardtec™ coating for non-stick frying. The coating is PFOA free. The bakelite handle remains cool for a safe grip. Space saving, stackable design. Easy to clean with excellent dishwasher durability, oven safe up to 150°C.

Frying pan 26 cm					Art. no. 1026573		6 424002 008910
Height: 87 mm	Length: 273 mm	Width: 469 mm	Weight: 1039 g	Retail box: 6	Old art. no	E	6 4 2 4 0 0 2 0 0 8 9 1 0



Frying pan for easy everyday cooking. Made of aluminium, with durable 2 layer PTFE Hardtec™ coating for non-stick frying. The coating is PFOA free. The bakelite handle remains cool for a safe grip. Space saving, stackable design. Easy to clean with excellent dishwasher durability, oven safe up to 150°C.

Frying pan 28 cm					Art. no. 1026574	6" 4 2 4 0 0 2" 0 0	
Height: 87 mm	Length: 293 mm	Width: 485 mm	Weight: 1153 g	Retail box: 6	Old art. no	6 424002 00	



Frying pan for easy everyday cooking. Made of aluminium, with durable 2 layer PTFE Hardtec™ coating for non-stick frying. The coating is PFOA free. The bakelite handle remains cool for a safe grip. Space saving, stackable design. Easy to clean with excellent dishwasher durability, oven safe up to 150°C.

Height: 104 mm Length: 277 mm Width: 464 mm Weight: 2001 g Retail box: 4 Old art. no	Sauté par	n 26 cm				Art. no. 1026575	Z	6 424002 008934
	Height: 104 mm	Length: 277 mm	Width: 464 mm	Weight: 2001 g	Retail box: 4	Old art. no	Ā	6 4 2 4 0 0 2 0 0 8 9 3 4



Sauté pan for easy everyday cooking on all hobs. Made of aluminium, with durable 2 layer PTFE HardtecTM coating for non-stick frying. The coating is PFOA free. The bakelite handle remains cool for a safe grip. Flat design lid with two pouring options, steam and boil control function, and silicone edges for silent handling. Space saving, stackable design. Easy to clean, with excellent dishwasher durability, oven safe up to 150° C.

Wok 28 c	m		Art. no. 1027705	z			
Height: 148 mm	Length: 306 mm	Width: 484 mm	Weight: 1550 g	Retail box: 4	Old art. no	6 424002	010104



Wok pan for easy everyday cooking. Made of aluminium, with durable 2 layer PTFE Hardtec[™] coating for non-stick frying. The coating is PFOA free. The bakelite handle remains cool for a safe grip. Flat design lid with two pouring options, steam and boil control function, and silicone edges for silent handling. Space saving, stackable design. Easy to clean, with excellent dishwasher durability, oven safe up to 150°C.

Functional Form casseroles & saucepan





Features & benefits

Ourability

Stainless steel is extremely tough material, and perfect for tough everyday use.

Safe & functional handles

Bakelite handles stay cool and ensure a good grip.

Stackability

Flat and stackable multifunctional lid with silent silicone edge. Space saving design with easy stackability.

Flat glass lid

See through glass lid with durable heat resistant silicone rim.

6 Lid with 2 pouring options

Two water pouring functions and steam & boil control.

Works on all Hobs

Made in Finland

All Functional Form cookware products are made in Sorsakoski factory in central Finland.

Oppealing design

- Elegant flat glass lid.
- Modern and unified handle design.
- Excellent dishwasher durability.















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reddot design award

Sauce pan 1,5L, stainless steel

Height: 120 mm Length: 178 mm

Width: 360 mm

Weight: 868 g

Retail box: 6

Old art, no. -

1026576

Art. no.

6 4 2 4 0 0 2 0 0 8 9 4 1



Sauce pan for easy everyday cooking on all hobs. Made of 18/10 stainless steel. The bakelite handle remains cool, providing safe grip. Flat design lid with two pouring options, steam and boil control function, and silicone edges for silent handling. Tempered glass allows to safely observe the food. Space saving, stackable design. Easy to clean, with excellent dishwasher durability, and oven safe up to 150°C.

Casserole 3,0L, stainless steel

Height: 322 mm Length: 220 mm

Width: 120 mm

0 mm Weight: 1320 g

Retail box: 4

1026577

Old art. no. -

Art. no.





Casserole designed for easy everyday cooking on all hobs. Made of 18/10 stainless steel. Wide, bakelite handles remain cool, for safe and comfortable grip. Flat design lid with two pouring options, steam and boil control function, and the silicone edges for silent handling. Tempered glass allows to safely observe the food. Space saving, stackable design. Easy to clean, with excellent dishwasher durability, oven safe up to 150°C.

Casserole 5,0L, stainless steel

Height: 367 mm

Length: 257 mm

Width: 140 mm

Weight: 1827 g

Retail box: 4

Art. no. **1026578**

Old art. no. -





Casserole designed for easy everyday cooking on all hobs. Made of 18/10 stainless steel. Wide, bakelite handles remain cool, for safe and comfortable grip. Flat design lid with two pouring options, steam and boil control function, and the silicone edges for silent handling. Tempered glass allows to safely observe the food. Space saving, stackable design. Easy to clean, with excellent dishwasher durability, oven safe up to 150°C.

Casserole 7,0L, stainless steel

Height: 385 mm

Length: 278 mm

Width: 158 mm

Weight: 2311 g

Retail box: 2

Art. no. **1026579**

Old art, no. -





Casserole designed for easy everyday cooking on all hobs. Made of 18/10 stainless steel. Wide, bakelite handles remain cool, for safe and comfortable grip. Flat design lid with two pouring options, steam and boil control function, and the silicone edges for silent handling. Tempered glass allows to safely observe the food. Space saving, stackable design. Easy to clean, with excellent dishwasher durability, oven safe up to 150°C.



Functional Form knives features & benefits

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

Reliable cutting performance

High quality Japanese standard 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	4 4 2 4 0 0 1 0 2 6 2 4 3
Height: 319 mm	Length: 20 mm	Width: 66 mm	Weight: 57 g	Retail box: 5	Old art. no.	102624	6 424001 026243



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

Curved p	Curved peeling knife, 7 cm						
Height: 319 mm	Length: 20 mm	Width: 66 mm	Weight: 54 g	Retail box: 5	Old art. no.	102625	6 424001 026250



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

Tomato knife, 12 cm						1014208	MAN MANAGEMENT
Height: 319 mm	Length: 20 mm	Width: 66 mm	Weight: 60 g	Retail box: 5	Old art. no.		6 4 2 4 0 0 1 0 2 6 2 6 7



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

Butter kn	ife, 9 cm				Art. no.	1014191	EAN
Height: 319 mm	Length: 20 mm	Width: 81 mm	Weight: 59 g	Retail box: 5	Old art. no.		6 424001 026281



Ideal for spreading butter or soft cheeses.

Paring kn	ife, 11 cm				Art. no.	1014205	N N N N N N N N N N N N N N N N N N N
Height: 319 mm	Length: 20 mm	Width: 66 mm	Weight: 57 g	Retail box: 5	Old art. no.	102623	6 424001 026236



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



Small cook's knife, 12 cm					Art. no.	1014196	6 424001 026229
Height: 319 mm	Length: 20 mm	Width: 81 mm	Weight: 64 g	Retail box: 5	Old art. no.	102622	6 424001 026229



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

Medium	cook's knif	fe, 16 cm			Art. no.	1014195	z
Height: 400 mm	Length: 30 mm	Width: 91 mm	Weight: 120 g	Retail box: 5	Old art. no.	102616	6 424001 026168



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

Large co	ok's knife,	20 cm			Art. no.	1014194	z
Height: 403 mm	Length: 30 mm	Width: 91 mm	Weight: 128 g	Retail box: 5	Old art. no.	102615	6"424001"026151



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

Large cod	ok's knife v	with blade	protector,	20 cm	Art. no.	1014197	Z	
Height: 402 mm	Length: 20 mm	Width: 90 mm	Weight: 124 g	Retail box: 5	Old art. no.	102641		6 424001 026410



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

Asian cod	ok's knife,	17 cm			Art. no.	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.



Height: 448 mm Length: 30 mm Width: 79 mm Weight: 141 g Retail box: 5 Old art. no. 102614	Bread kni	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	2	6 4 2 4 0 0 1 0 2 6 1 4 4



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

Carving k	nife, 24 cn	า			Art. no.	1014193	6 424001 026205
Height: 448 mm	Length: 30 mm	Width: 79 mm	Weight: 127 g	Retail box: 5	Old art. no.	102620	6 4 2 4 0 0 1 0 2 6 2 0 5



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

Kitchen k	nife, 20 cm	า			Art. no.	1014204	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.		6 424001 026175



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

Filleting k	nife, 20 cn	า			Art. no.	1014200	z	6 4 2 4 0 0 1 0 2 6 1 9 9
Height: 448 mm	Length: 30 mm	Width: 79 mm	Weight: 102 g	Retail box: 5	Old art. no.	102619	E/	6 4 2 4 0 0 1 0 2 6 1 9 9



Slim and flexible blade ideal for filleting meat and fish.

Ham & sa	lmon knife	e, 26 cm			Art. no.	1014202	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 424001 026212



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



Carving for	rk				Art. no.	1014192	z	6 4 2 4 0 0 1 0 2 6 2 9 8
Height: 363 mm	ength: 10 mm	Width: 63 mm	Weight: 75 g	Retail box: 5	Old art. no.	102629		6 4 2 4 0 0 1 0 2 6 2 9 8



Carving fork for all types of meat.

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



Durable sharpening steel for re-sharpening knives.

Table kni	fe set, blac	k			Art. no.	1014279	Z	
Height: 332 mm	Length: 20 mm	Width: 126 mm	Weight: 254 g	Retail box: 5	Old art. no.	102658	1	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						1014276	6 424001 026571
Height: 332 mm	Length: 20 mm	Width: 126 mm	Weight: 251 g	Retail box: 5	Old art. no.	102657	6 424001 026571



Small all-round knife ideal for a wide range of peeling and cutting tasks.

Steak knife set, black						1014280	6 424001 026595
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 knif	e set, blac	k	Art. no.	1014274	EAN		
Height: 332 mm	Length: 20 mm	Width: 126 mm	Weight: 252 g	Retail box: 5	Old art. no.	102663	6 4 2 4 0 0 1 0 2 6 6 3 2



The essential knife set for all kinds of cutting tasks at the dining table or in the kitchen. The knife set consists of a peeling knife, utility knife and a table knife.

Small knif	fe set, orar	nge			Art. no.	1014272	Z	6"424001"026700
Height: 332 mm	Length: 20 mm	Width: 126 mm	Weight: 252 g	Retail box: 5	Old art. no.	102670		6 4 2 4 0 0 1 0 2 6 7 0 0



The essential knife set for all kinds of cutting tasks at the dining table or in the kitchen. The knife set consists of a peeling knife, utility knife and a table knife.

Table knif	e set, whit	е	Art. no. 1015988	6 424002 001621		
Height: 331 mm	Length: 20 mm	Width: 126 mm	Weight: 177 g	Retail box: 5	Old art. no	6 424002 001621



Handy & easy to use. Durable stainless steel blade.

Knife bloo	k with 5 kı	nives			Art. no.	1014211	z	
Height: 383 mm	Length: 120 mm	Width: 152 mm	Weight: 2415 g	Retail box: 5	Old art. no.	102637		6 424001 026373



Designer knife block made of birchwood with the five most essential knives for cooking; a paring knife, tomato knife, an Asian cook's knife, a large cook's knife and a bread knife.

Knife block with 5 knives, black						1014190	<u> </u>
Height: 383 mm	Length: 120 mm	Width: 152 mm	Weight: 2445 g	Retail box: 5	Old art. no.	102638	6 424001 026380



Designer knife block made of birchwood with the five most essential knives for cooking; a paring knife, tomato knife, an Asian cook's knife, a large cook's knife and a bread knife.



Knife block	with 5	knives,	white
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Art. no. 1014209 Height: 383 mm Length: 120 mm Width: 152 mm Weight: **2415** g Retail box: 5 Old art. no. 102639



Designer knife block made of birchwood with the five most essential knives for cooking; a paring knife, tomato knife, an Asian cook's knife, a large cook's knife and a bread knife.

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



Designer knife block made of birchwood with the seven most essential knives for cooking; a fruit knife, paring knife, tomato knife, small cook's knife, an Asian cook's knife, a large cook's knife and a bread knife.

Knife bloc	k for 5 kniv	ves						Art. no.	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:	1657 g	Retail box: 5	5	Old art. no.	200083	A	6 424002 000839



Designer knife block made of birchwood for compact upright storage.

Cutting st	ation, 2 pi	eces	Art. no.	1014229	6 424001 026533		
Height: 25 mm	Length: 270 mm	Width: 440 mm	Weight: 1703 g	Retail box: 5	Old art. no.	102653	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: 2117 g	Retail box: 5	Old art. no.	102654	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						1014213	6 424001 026557
Height: 6 mm	Length: 270 mm	Width: 440 mm	Weight: 644 g	Retail box: 5	Old art. no.	102655	6 4 2 4 0 0 1 0 2 6 5 5 7



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

Roll-Shar	p™, white				Art. no.	1014214	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.	102656	6 4 2 4 0 0 1 0 2 6 5 6 4



Safe and easy to use tool for sharpening knives.

Knife wal	l magnet				Art. no. 1001483	z
Height: 27 mm	Length: 410 mm	Width: 80 mm	Weight: 319 g	Retail box: 5	Old art. no. 854122	5702268 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.



Safe & easy to use
Safe and comfortable Softgrip™ handle

2 Easy to store

Easy and compact storage with collapsible structure

3 Easy to clean
Easy to clean structure

Functional Form utensils



Spoon					Art. no.	1027299	z	
Height: 372 mm	Length: 40 mm	Width: 80 mm	Weight: 8 g	Retail box: 6	Old art. no.	-		6 4 2 4 0 0 2 0 0 9 6 6 5



Flexible silicone edge wipes the pan/casserole perfectly. Works also as a measurement spoon for 1 teaspoon, 1 dinner spoon & 0,5 dl.

Spatula					Art. no. 1027300	Z	6 4 2 4 0 0 2 0 0 9 6 7 2
Height: 373 mm	Length: 49 mm	Width: 80 mm	Weight: 7 g	Retail box: 6	Old art. no		6 424002 009672



Flexible silicone edges for excellent usability. Convenient size and sturdy design for all frying.

Pasta spo	on		Art. no. 1027301	z			
Height: 364 mm	Length: 38 mm	Width: 80 mm	Weight: 7 g	Retail box: 6	Old art. no	Ē	6 424002 009689



Sauce tip enables scraping sauce from casserole edges. Integrated portion measuring tool. Long teeth for easy lifting of spaghetti and noodles.

Strainer s	spoon		Art. no. 1027302	E A N		
Height: 372 mm	Length: 45 mm	Width: 92 mm	Weight: 11 g	Retail box: 6	Old art. no	6 424002 009696



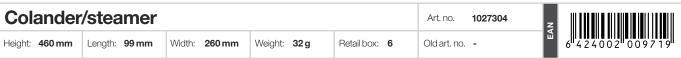
Flexible silicone edge wipes the pan/casserole perfectly. Perfect for straining and stirring

Tongs					Art. no.	1027303	Z	
Height: 358 mm	Length: 21 mm	Width: 80 mm	Weight: 7 g	Retail box: 6	Old art. no.	-		6 424002 009702



Precise silicone tips for excellent usability. Angled shape for easy use on a frying pan. Pointed teeth for perfect grip.







Collapsible structure makes the colander easy to store. Can also be used as a streamer.

Frying gu	ard				Art. no.	1027305	6 424002 009726
Height: 400 mm	Length: 56 mm	Width: 300 mm	Weight: 31 g	Retail box: 6	Old art. no.	-	6 424002 009726



Gives the perfect frying result without the mess. Can be used on all pan sizes.

Flipping s	spatula		Art. no. 1023612	8 6 4 2 4 0 0 2 0 0 5 7 6 6		
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.

Garlic pre	ess				Art. no. 1028361	z
Height: 244 mm	Length: 42 mm	Width: 80 mm	Weight: 100 g	Retail box: 5	Old art. no	6 424002 010340



Easy and effortless pressing. Take apart structure for easy cleaning. Scraper to help remove pressed garlic from the grid.

Fixed bla	de peeler				Art. no.	1014418	z
Height: 24 mm	Length: 270 mm	Width: 78 mm	Weight: 60 g	Retail box: 6	Old art. no.	200093	6 4 2 4 0 0 2 0 0 0 9 3 8



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



Swivel bla	ade peeler				Art. no.	1014419	z	6 4 2 4 0 0 2 0 0 0 9 4 5
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.

Vegetable	e peeler				Art. no. 1016122	Z	6 424002 001799
Height: 20 mm	Length: 230 mm	Width: 79 mm	Weight: 57 g	Retail box: 6	Old art. no	7	6 4 2 4 0 0 2 0 0 1 7 9 9



Perfect for peeling cucumbers and carrots.

Cheese slicer for hard cheese					Art. no.	1016129	z	
Height: 300 mm	Length: 20 mm	Width: 80 mm	Weight: 75 g	Retail box: 6	Old art. no.	-	Ä	6 4 2 4 0 0 2 0 0 1 8 6 7



An ergonomic cheese slicer perfect for slicing emmental or gouda.

Cheese s	ft cheese	Art. no. 1016128	Z				
Height: 255 mm	Length: 20 mm	Width: 80 mm	Weight: 60 g	Retail box: 6	Old art. no	E/A	6"424002"001850



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

Cheese k	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	e slicer				Art. no.	1014416	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.	200092	6 4 2 4 0 0 2 0 0 0 9 2 1



Perfect for easy slicing. Finger guard for added safety.

Coarse g	rater				Art. no.	1014410	6424002 000884
Height: 58 mm	Length: 320 mm	Width: 83 mm	Weight: 156 g	Retail box: 2	Old art. no.	200088	6 4 2 4 0 0 2 0 0 0 8 8 4



Perfect for easy grating. Finger guard for added safety.

Fine grate	er				Art. no.	1014412	6 424002 000891
Height: 59 mm	Length: 320 mm	Width: 83 mm	Weight: 156 g	Retail box: 2	Old art. no.	200089	6 424002 000891



Perfect for easy grating. Finger guard for added safety.

Box grate	er				Art. no.	1019530	6 424002 004288
Height: 62 mm	Length: 220 mm	Width: 92 mm	Weight: 140 g	Retail box: 4	Old art. no.	-	6 4 2 4 0 0 2 0 0 4 2 8 8



Perfect for grating parmesan and vegetables. Lid keeps ingredients fresh in the fridge.

Egg slice	r				Art. no.	1016126	4 4 2 4 0 0 2 0 0 1 8 3 6
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 juice	er				Art. no.	1016125	z	6 4 2 4 0 0 2 0 0 1 8 2 9
Height: 52 mm	Length: 170 mm	Width: 125 mm	Weight: 207 g	Retail box: 4	Old art. no.	-		6 4 2 4 0 0 2 0 0 1 8 2 9



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

Apple divider with container						16132	6 4 2 4 0 0 2 0 0 1 8 9 8
Height: 80 mm	Length: 200 mm	Width: 130 mm	Weight: 340 g	Retail box: 4	Old art. no	2	6 4 2 4 0 0 2 0 0 1 8 9 8



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

Breakfas	t knives				Art. no. 1016121	EA
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 wheel					Art. no.	1019533	Z	6 4 2 4 0 0 2 0 0 4 3 0 1
Height: 23 mm	Length: 260 mm	Width: 90 mm	Weight: 67 g	Retail box: 6	Old art. no.	-	9	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 spi	nner				Art. no.	1014433	z
Height: 169 mm	Length: 250 mm	Width: 253 mm	Weight: 755 g	Retail box: 2	Old art. no.	200097	6"424002"000976



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



Salad ton	gs				Art. no.	1014434	EAN
Height: 330 mm	Length: 30 mm	Width: 75 mm	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 take-apart function.

Dressing	shaker				Art. no.	1014347	6 424002 000853
Height: 160 mm	Length: 80 mm	Width: 78 mm	Weight: 227 g	Retail box: 4	Old art. no.	200085	6 424002 000853



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

Whisk					Art. no.	1014437	z
Height: 341 mm	Length: 70 mm	Width: 80 mm	Weight: 54 g	Retail box: 6	Old art. no.	200101	6 424002 001010



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

Spiral wh	isk				Art. no.	1014438	Z	
Height: 61 mm	Length: 350 mm	Width: 78 mm	Weight: 53 g	Retail box: 6	Old art. no.	200102		6"424002"001027



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

Non-scratch whisk					Art. no.	1023613	z	
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. 1023614	EAN	
Height: 270 mm	Length: 20 mm	Width: 80 mm	Weight: 55 g	Retail box: 6	Old art. no		6 4 2 4 0 0 2 0 0 5 7 8 0



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

Dough sc	raper				Art. no.	1023615	N E E E E E E E E E E E E E E E E E E E
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.

Fish twee	zers				Art. no.	1003023	N N N N N N N N N N N N N N N N N N N
Height: 37 mm	Length: 220 mm	Width: 76 mm	Weight: 68 g	Retail box: 6	Old art. no.		5 7 0 2 2 6 8 5 8 1 8 5 1



Stainless steel ensures good, firm grip on fish bones.

Clip-Sharp™ scissors sharpener						1000812	Z	
Height: 225 mm	Length: 40 mm	Width: 85 mm	Weight: 84 g	Retail box: 6	Old art. no.	859600		6 411501 960078



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

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					Art. no. 1020414		6 424002 004899
Height: 23 mm	Length: 320 mm	Width: 90 mm	Weight: 156 g	Retail box: 6	Old art. no	Ą	6 4 2 4 0 0 2 0 0 4 8 9 9



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

Universal	scissors 2	21 cm, whi	Art. no. 1020412	6 424002 004875		
Height: 19 mm	Length: 320 mm	Width: 90 mm	Weight: 99 g	Retail box: 6	Old art. no	6 424002 004875



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					Art. no. 1020413	Z	
Height: 20 mm	Length: 260 mm	Width: 85 mm	Weight: 56 g	Retail box: 10	Old art. no	EA	6 4 2 4 0 0 2 0 0 4 8 8 2



Ergonomic compact scissors ideal for cutting light-weight materials and paper. Adjustable blade tension.

Universal	scissors l	arge 24 cn	Art. no. 1019198	6 4 1 1 5 0 9 9 6 1 6 5 7		
Height: 23 mm	Length: 320 mm	Width: 90 mm	Weight: 156 g	Retail box: 10	Old art. no	6 411509 961657



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					Art. no. 1019197	Z	
Height: 19 mm	Length: 320 mm	Width: 90 mm	Weight: 99 g	Retail box: 6	Old art. no	6	411509 951658



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	Z	6"424002"004905
Height: 20 mm	Length: 260 mm	Width: 85 mm	Weight: 56 g	Retail box: 10	Old art. no	4	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 shear						1003032	E P N
Height: 290 mm	Length: 20 mm	Width: 90 mm	Weight: 180 g	Retail box: 5	Old art. no.	859912	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 shear						1003033	N N N N N N N N N N N N N N N N N N N
Height: 290 mm	Length: 20 mm	Width: 85 mm	Weight: 218 g	Retail box: 5	Old art. no.		6 411501 997586



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 scissors						1003034	4 1 1 5 0 1 9 9 7 7 7 7 8 1 8 1 8 1 8 1 8 1 8 1 8 1 8 1
Height: 250 mm	Length: 20 mm	Width: 85 mm	Weight: 111 g	Retail box: 5	Old art. no.	859977	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 cutlery

Knife, matt						1002952	L L L L L L L L L L L L L L L L L L L
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, matt						1002953	N N N N N N N N N N N N N N N N N N N
Height: 30 mm	Length: 300 mm	Width: 119 mm	Weight: 213 g	Retail box: 6	Old art. no.	856201	5 702268 562010



The package contains 4 forks.

Spoon, matt						1002954	z	
Height: 45 mm	Length: 300 mm	Width: 120 mm	Weight: 246 g	Retail box: 6	Old art. no.	856202	7	5 7 0 2 2 6 8 5 6 2 0 2 7



The package contains 4 spoons.

Coffee sp	oon, matt		Art. no.	1002955	z		
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		Art. no.	1027256	z		
Height: 35 mm	Length: 300 mm	Width: 120 mm	Weight: 163 g	Retail box: 6	Old art. no.	856222	6 424002 009597



Salad spoon and fork, 2 pcs in total.

Serving s	et, matt		Art. no. 100295	59		
Height: 40 mm	Length: 300 mm	Width: 139 mm	Weight: 170 g	Retail box: 6	Old art. no. 856220	0 5 702268 562201



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

Cutlery se	et, 16 pcs,	matt	Art. no. 1002958	702268 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	z
Height: 55 mm	Length: 290 mm	Width: 480 mm	Weight: 1665 g	Retail box: 6	Old art. no. 856224	Z



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

Cutlery set, 24 pcs, mirror					Art. no. 1002949	3
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.





Edge knives features & benefits

Durability for easy cutting, easy cleaning and storing.

Strong and thick blade for better cutting

High quality Japanese standard stainless steel and taper grinding ensure sharpness of blade.

2 Ergonomic design

- Enables all grips and left/right handed use.
- Handle enables user to hold knife close to blade.

3 Durable and easy to clean

Protective non-stick PTFE coating prevents corrosion and food from sticking to the blade.

Ourable handle

Durable and impact resistant ABS plastic handle is easy to keep clean.



Edge knives



red<mark>dot</mark> design award winner 2013

Peeling knife, 8 cm					Art. no.	1003091	EAN
Height: 20 mm	Length: 340 mm	Width: 65 mm	Weight: 69 g	Retail box: 5	Old art. no.	978301	6 424009 783018



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.

Tomato knife, 13 cm					Art. no. 1003092	A 6 4 2 4 0 0 9 7 8 3 0 4 9
Height: 20 mm	Length: 340 mm	Width: 65 mm	Weight: 74 g	Retail box: 5	Old art. no. 978304	6 424009 783049



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.

Deba knif	e, 12 cm				Art. no. 1003096	6 424009 783261
Height: 20 mm	Length: 340 mm	Width: 65 mm	Weight: 78 g	Retail box: 5	Old art. no. 978326	6 4 2 4 0 0 9 7 8 3 2 6 1



Asian knife for cutting medium sized foods.

Cook's knife, 15 cm						1003095	EAN
Height: 20 mm	Length: 370 mm	Width: 75 mm	Weight: 130 g	Retail box: 5	Old art. no.	978311	6"424009"783117



Sturdy knife with broad, strong blade. Ideal knife for cutting medium sized foods.

Cook's knife, 19 cm					Art. no.	1003094	B B B B B B B B B B B B B B B B B B B
Height: 25 mm	Length: 430 mm	Width: 75 mm	Weight: 148 g	Retail box: 5	Old art. no.		6"424009"783087



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



Santoku knife, 17 cm					Art. no.	1003097	6 424009 783315
Height: 25 mm	Length: 370 mm	Width: 92 mm	Weight: 151 g	Retail box: 5	Old art. no.	978331	6 4 2 4 0 0 9 7 8 3 3 1 5



Asian knife with broad blade. An all-rounder for preparing meat, fish and also vegetables.

Bread knife, 23 cm					Art. no.	1003093	6 424009 783056
Height: 20 mm	Length: 430 mm	Width: 75 mm	Weight: 156 g	Retail box: 5	Old art. no.	978305	6 424009 783056



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

Roll-Sharp™ knife sharpener					Art. no.	1003098	6424009 787009
Height: 233 mm	Length: 40 mm	Width: 88 mm	Weight: 111 g	Retail box: 6	Old art. no.		6 424009 787009





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 take apart for cleaning. Also for thick blades such as bigger kitchen knives and cleavers.

Knife block with 5 knives						1003099	z
Height: 80 mm	Length: 390 mm	Width: 187 mm	Weight: 1940 g	Retail box: 4	Old art. no.	978791	6"424009" 787917



Knife block that you can mount on the wall, keep in the drawer or have on the counter. The knife block includes a peeling knife, tomato knife, bread knife, cook's knife large and Santoku knife.









Essential knives

Peeling k	nife 7 cm		Art. no. 1023780	8 6 4 2 4 0 0 2 0 0 6 2 3 7		
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 kn	ife 11 cm				Art. no.	1023778	A 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 k	nife 12 cm				Art. no.	1023779	6 424002 006220
Height: 15 mm	Length: 300 mm	Width: 70 mm	Weight: 55 g	Retail box: 5	Old art. no.	1002843	6 424002 006220



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.	1023774	
Height: 30 mm	Length: 430 mm	Width: 70 mm	Weight: 144 g	Retail box: 5	Old art. no.	1002844	6 4 2 4 0 0 2 0 0 6 1 7 6



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 kr	nife 21 cm		Art. no. 1023775	B B B B B B B B B B B B B B B B B B B		
Height: 30 mm	Length: 430 mm	Width: 90 mm	Weight: 146 g	Retail box: 5	Old art. no. 1002845	6 4 2 4 0 0 2 0 0 6 1 8 3



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

Filleting k	knife flexi 1	8 cm	Art. no. 1023777	6"424002"006206		
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.

Sharpeni	ng steel 20) cm	Art. no. 1023781	L PAN		
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 block with 5 knives						1023782	z	
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-Shar	р	Art. no. 1023811	N N N N N N N N N N N N N N N N N N N		
Height: 227 mm	Length: 70 mm	Width: 125 mm	Weight: 95 g	Retail box: 6	Old art. no. 1001482	6 424002 006541



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 shears						1023819	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 4 2 4 0 0 2 0 0 6 6 2 6



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.	1023820	EAN	
Height: 19 mm	Length: 250 mm	Width: 88 mm	Weight: 115 g	Retail box: 10	Old art. no.	1002915	6 424002 006633



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

General purpose scissors					Art. no. 1	023817	6 424002 006602
Height: 20 mm	Length: 250 mm	Width: 110 mm	Weight: 88 g	Retail box: 10	Old art. no. 1	1002703	6 4 2 4 0 0 2 0 0 6 6 0 2



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

Paper sci	ssors				Art. no.	1023818	NA 6 4 2 4 0 0 2	
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 + More Multi-tool Scissors				Art. no.	1000809	<u> </u>	
Height: 303 mm	Length: 30 mm	Width: 120 mm	Weight: 189 g	Retail box: 3	Old art. no.	715692	6 411507 156925



Ultimate right-handed multi-purpose scissors.

Essential utensils

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



For peeling fruit and vegetables.

Swivel pe	eler				Art. no.	1023787	6 424002 006305
Height: 20 mm	Length: 300 mm	Width: 70 mm	Weight: 44 g	Retail box: 5	Old art. no.	1002855	6 4 2 4 0 0 2 0 0 6 3 0 5



Swivel peeler for peeling fruit and vegetables easily.

Vegetable	e peeler				Art. no.	1023824	4 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 s	licer				Art. no.	1023789	8 6 424002 006329
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 chee	se slicer				Art. no.	1023790	z
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 han	nmer				Art. no.	1023792	E A N
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.

Easy to clean garlic press					Art. no.	1023793	6 424002 006367	
Height: 33 mm	Length: 250 mm	Width: 65 mm	Weight: 228 g	Retail box: 5	Old art. no.	1002878	6 4 2 4 0 0 2 0 0 6 3 6 7	



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

Grater, 4 sides					Art. no.	1023798	z	6 4 2 4 0 0 2 0 0 6 4 1 1
Height: 78 mm	Length: 230 mm	Width: 110 mm	Weight: 183 g	Retail box: 5	Old art. no.		EA	6 4 2 4 0 0 2 0 0 6 4 1 1



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

Baking brush						1023802	6 424002 006459
Height: 358 mm	Length: 8 mm	Width: 60 mm	Weight: 0,055	Retail box: 10	Old art. no.	1003014	6 4 2 4 0 0 2 0 0 6 4 5 9



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

Dough scraper						1023803	z
Height: 350 mm	Length: 50 mm	Width: 60 mm	Weight: 55 g	Retail box: 10	Old art. no.	1003012	6 424002 006466



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						1023804	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	6 424002 006473



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

Pasta spoon					Art. no. 1023805	6"424002"006480
Height: 380 mm	Length: 55 mm	Width: 60 mm	Weight: 42 g	Retail box: 10	Old art. no. 1003009	6 4 2 4 0 0 2 0 0 6 4 8 0



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.

Non-drip	soup ladle	•	Art. no. 1023806	EAN		
Height: 380 mm	Length: 80 mm	Width: 85 mm	Weight: 49 g	Retail box: 10	Old art. no. 1003010	6 4 2 4 0 0 2 0 0 6 4 9 7



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

Spatula			Art. no. 1023807	8 4 2 4 0 0 2 0 0 6 5 0 3		
Height: 380 mm	Length: 50 mm	Width: 60 mm	Weight: 33 g	Retail box: 10	Old art. no. 1003011	6 4 2 4 0 0 2 0 0 6 5 0 3



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

Easy-care whisk					Art. no.	1023809	z	
Height: 355 mm	Length: 65 mm	Width: 55 mm	Weight: 24 g	Retail box: 10	Old art. no.	1003007	6 42400	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						1023810	EA .
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.

Technical information

Knives

Product family	Blade material	Blade th	ickness	Sharpening angle	Handle material	Grinding	Washing instruction
Functional Form	Japanese standard stainless steel	Small: 1,1 mm	Large: 1,7 mm	30+/-4	Softouch™	Taper grind	Dishwasher safe
Edge	Japanese standard stainless steel	Small: 1,3 mm	Large: 2,3 mm	30+/-4	ABS Plastic	Taper grind	Dishwasher safe *
Essential	Stainless steel	Small: 1,1 mm	Large: 1,7 mm	30+/-4	Plastic	Taper grind	Dishwasher safe
	STEE	,				1.545.5.3.110	

Edge knives blades have a PTFE coating for easy care

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	•	
Functional 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	-	

^{*} 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.

Technical information

Cookware

Product family	Washing instruction	Material	Coating	Oven temperature	Hob type
Functional Form pans	Dishwasher safe	Aluminium	Hardtec	max 150 °C	All
Functional Form saucepans and casseroles	Dishwasher safe	Stainless steel	-	max 150 °C	All

Cutlery

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



Service and care





Knives

All Fiskars knives have a hardness measurement between HRC 52 and HRC 58. 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. Most 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 Roll-Sharp™ 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

Most Fiskars knives can be washed in the the dishwasher. Norden, Titanium, Norr & Royal knives should be washed by hand. 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, STAINLESS STEEL AND CAST IRON 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. Cast iron cookware conducts heat extremely well. The enamel protects the cookware from rusting. Even though the dish is incredibly durable, the enamel glaze can flake or peel if it is hit against hard objects.

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. All products are dishwasher safe. Washing coated aluminium and stainless steel cookware by hand will prolong their life span.

The new Norden cast iron & stainless steel cookware and frying pans should be hand washed only. Thoroughly dry the cast iron cookware after washing. This will prevent rust forming on the edges, as the edges are not protected by the enamel.

! 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.

COOKING | GARDENING | CRAFTING | SEWING | SCHOOL & OFFICE

