The cooking catalogue
2020
Over 370 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.
We believe the world is yours to shape.
We believe the world is yours to shape.
Fiskars Premium
“Cooking for me is a way to express my creativity and get inspired. I love to find new culinary experiences. High-quality tools enable me to enjoy the cooking process and to achieve the best cooking results.”

Lars, 46
director during the days, culinarist in his free-time
Cooking enthusiasts are passionate about food and cooking. They experiment and try new things. They are also more skilled and have different kinds of needs when it comes to tools.

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

Modern performance

Rotisser and Royal combine properties of great performing cookware and knives with 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 Hard Edge are all about upgraded everyday performance, durability and toughness. Product ranges have wide assortment for all cooking tasks.
Savour the rich flavours of your favourite dishes with Fiskars Norden, the unique and innovative cooking range inspired by Nordic nature and ingredients. The range consists of cast iron and stainless steel cookware and premium kitchen knives.
Norden cast iron features & benefits

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

2. **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.

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

4. **Easy to maintain**
   No surface seasoning needed - easy to maintain.

5. **Wooden trivet**
   Wooden trivet made of Finnish birch.

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

7. **Norden cookware is made in Sorsakoski factory in central Finland.**

---

**Norden**

Perfect slow-cooking
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.

**Norden cookware is made in Sorsakoski factory in central Finland.**
## Norden cast iron cookware

### Pot 4,0L

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1026565</th>
<th>Old art. no.</th>
<th>-</th>
<th>EAN</th>
<th>± 6042002-008853</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>15,5 cm</td>
<td>Length: 30 cm</td>
<td>Width: 25,7 cm</td>
<td>Weight: 5,84 kg</td>
<td>Retail box: 1</td>
</tr>
</tbody>
</table>

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™ 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

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1026566</th>
<th>Old art. no.</th>
<th>-</th>
<th>EAN</th>
<th>± 6042002-008842</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>16,3 cm</td>
<td>Length: 34 cm</td>
<td>Width: 30 cm</td>
<td>Weight: 7,6 kg</td>
<td>Retail box: 1</td>
</tr>
</tbody>
</table>

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™ 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

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1026567</th>
<th>Old art. no.</th>
<th>-</th>
<th>EAN</th>
<th>± 6042002-008859</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>15,2 cm</td>
<td>Length: 37,8 cm</td>
<td>Width: 20,5 cm</td>
<td>Weight: 6,55 kg</td>
<td>Retail box: 1</td>
</tr>
</tbody>
</table>

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™ 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

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1026568</th>
<th>Old art. no.</th>
<th>-</th>
<th>EAN</th>
<th>± 6042002-008866</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>11,2 cm</td>
<td>Length: 50,5 cm</td>
<td>Width: 26,5 cm</td>
<td>Weight: 2,33 kg</td>
<td>Retail box: 1</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1026569</th>
<th>Old art. no.</th>
<th>-</th>
<th>EAN</th>
<th>± 6042002-008873</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>11,2 cm</td>
<td>Length: 52 cm</td>
<td>Width: 28,3 cm</td>
<td>Weight: 2,62 kg</td>
<td>Retail box: 1</td>
</tr>
</tbody>
</table>

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 26 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>11,2 cm</td>
<td>52 cm</td>
<td>28,3 cm</td>
<td>3,4 kg</td>
<td>1</td>
<td>-</td>
</tr>
</tbody>
</table>

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 26 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>11,2 cm</td>
<td>52 cm</td>
<td>28,3 cm</td>
<td>3,4 kg</td>
<td>1</td>
<td>-</td>
</tr>
</tbody>
</table>

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 28 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>11,2 cm</td>
<td>54,5 cm</td>
<td>30,5 cm</td>
<td>3,01 kg</td>
<td>1</td>
<td>-</td>
</tr>
</tbody>
</table>

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 28 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>11,2 cm</td>
<td>54,5 cm</td>
<td>30,5 cm</td>
<td>3,01 kg</td>
<td>1</td>
<td>-</td>
</tr>
</tbody>
</table>

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

1. Optimal heat distribution
   3-ply construction with aluminium 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.

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

4. Ovenproof
   Fully ovenproof up to 240 °C.

5. Measuring scale
   Measuring scale inside the casseroles.

6. Norden cookware is made in Sorsakoski factory in central Finland.
# Norden steel cookware

<table>
<thead>
<tr>
<th>Item</th>
<th>Art. no.</th>
<th>EAN</th>
<th>Height (cm)</th>
<th>Length (cm)</th>
<th>Width (cm)</th>
<th>Weight (kg)</th>
<th>Retail box</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Saucepan 1,8L</strong></td>
<td>1026908</td>
<td></td>
<td>14,4</td>
<td>38,2</td>
<td>20,2</td>
<td>1,57</td>
<td>1</td>
<td>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.</td>
</tr>
<tr>
<td><strong>Saucepan 2,5L</strong></td>
<td>1026909</td>
<td></td>
<td>13,1</td>
<td>20,8</td>
<td>28,4</td>
<td>1,98</td>
<td>1</td>
<td>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.</td>
</tr>
<tr>
<td><strong>Casserole 3,0L</strong></td>
<td>1026920</td>
<td></td>
<td>13,7</td>
<td>21,4</td>
<td>27,8</td>
<td>2,28</td>
<td>1</td>
<td>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.</td>
</tr>
<tr>
<td><strong>Casserole 5,0L</strong></td>
<td>1026921</td>
<td></td>
<td>15,3</td>
<td>25,2</td>
<td>30,2</td>
<td>3,08</td>
<td>1</td>
<td>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.</td>
</tr>
<tr>
<td><strong>Frying pan 24 cm</strong></td>
<td>1026903</td>
<td></td>
<td>10,9</td>
<td>47,5</td>
<td>25,8</td>
<td>1,3</td>
<td>1</td>
<td>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.</td>
</tr>
</tbody>
</table>
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 pan 26 cm
Art. no. 1026904

Height: 10,9 cm  |  Length: 49,5 cm  |  Width: 27,8 cm  |  Weight: 1,6 kg  |  Retail box: 1

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 pan 28 cm
Art. no. 1026905

Height: 10,9 cm  |  Length: 51,5 cm  |  Width: 29,8 cm  |  Weight: 1,9 kg  |  Retail box: 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.

Sauté pan 26 cm
Art. no. 1026906

Height: 12,2 cm  |  Length: 49,3 cm  |  Width: 28 cm  |  Weight: 2,32 kg  |  Retail box: 1

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.

Roasting dish 28 cm
Art. no. 1026907

Height: 8,4 cm  |  Length: 29,4 cm  |  Width: 32 cm  |  Weight: 2,47 kg  |  Retail box: 1

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 non-stick 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.

Wok 28 cm
Art. no. 1026922

Height: 13 cm  |  Length: 52 cm  |  Width: 30,2 cm  |  Weight: 1,73 kg  |  Retail box: 1

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.
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.

**2. Optimal sharpness**
The excellent performance is further enforced by sharpening angle of 26 degrees.

**3. 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.

**5. Made in Finland**

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MADE IN FINLAND
Norden knives

**Large cook's knife**

- Height: 3,2 cm
- Length: 41 cm
- Width: 9,8 cm
- Weight: 0,21 kg
- Retail box: 4

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

**Small cook's knife**

- Height: 2,7 cm
- Length: 28 cm
- Width: 7,8 cm
- Weight: 0,09 kg
- Retail box: 4


**Bread knife**

- Height: 3,2 cm
- Length: 41 cm
- Width: 9,8 cm
- Weight: 0,2 kg
- Retail box: 4

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 knife**

- Height: 3,2 cm
- Length: 41 cm
- Width: 9,8 cm
- Weight: 0,19 kg
- Retail box: 4

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 knife**

- Height: 3,2 cm
- Length: 41 cm
- Width: 9,8 cm
- Weight: 0,16 kg
- Retail box: 4

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.
## Paring knife

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,7 cm</td>
<td>28 cm</td>
<td>7,8 cm</td>
<td>0,09 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

Perfect for cutting and chopping vegetables and fruit. 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.

![Paring knife](image)

## Premium knife block

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3,8 cm</td>
<td>30,8 cm</td>
<td>24,8 cm</td>
<td>2,28 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

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.

![Premium knife block](image)
Rotisser
For the best performance
Rotisser is the most sophisticated cookware range for all around cooking. Lasting design meets the latest technology for induction. Rotisser combines highest quality materials, unique induction technology and award winning design bringing luxury to your everyday life. Suits cooking on hob, in oven and serving on table.

Recommended for the most sophisticated all around cooking tasks.
Rotisser features & benefits

1. 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.

4. Energy saving base
   The energy base heats up 50% faster on ceramic hobs and saves 30% energy.

5. Works on all hobs.
   OPTIHEAT technology optimised for induction.

6. Made in Finland.
   All Rotisser pans are made in Sorsakoski factory in central Finland.

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HARDTEC SUPERIOR
OPTIHEAT TECHNOLOGY
Induction Ceramic Gas Traditional Overproof Dishwasher safe
Made in Finland
Rotisser cookware

**Saucepan 1,6L**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1023754</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: 10,5 cm</td>
<td>Length: 35,5 cm</td>
</tr>
</tbody>
</table>

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

**Casserole 3,5L**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1023755</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: 12 cm</td>
<td>Length: 23,2 cm</td>
</tr>
</tbody>
</table>

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 pan 24 cm**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1023739</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: 6,5 cm</td>
<td>Length: 46,5 cm</td>
</tr>
</tbody>
</table>

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

**Frying pan 26 cm**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1023738</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: 6,5 cm</td>
<td>Length: 50 cm</td>
</tr>
</tbody>
</table>

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

**Frying pan 28 cm**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1023750</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: 8 cm</td>
<td>Length: 51 cm</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>12,7 cm</td>
<td>46,2 cm</td>
<td>25,5 cm</td>
<td>1,67 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

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 pan 24 cm](image)

### Sauté pan 26 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9 cm</td>
<td>48,7 cm</td>
<td>27,5 cm</td>
<td>1,91 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

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 pan 26 cm](image)

### Roasting dish 28 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9 cm</td>
<td>35,5 cm</td>
<td>30,5 cm</td>
<td>1,76 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

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.

![Roasting dish 28 cm](image)
Rotisser+ cookware

<table>
<thead>
<tr>
<th>Frying pan 24 cm OH</th>
<th>Art. no. 1023756</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: 6,5 cm</td>
<td>Length: 46,5 cm</td>
<td>Width: 25,5 cm</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Frying pan 28 cm OH</th>
<th>Art. no. 1023757</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: 7,6 cm</td>
<td>Length: 51 cm</td>
<td>Width: 28,6 cm</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Sauté pan 26 cm OH</th>
<th>Art. no. 1023758</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: 8,5 cm</td>
<td>Length: 49,1 cm</td>
<td>Width: 27,7 cm</td>
</tr>
</tbody>
</table>

Latest technology meets lasting design. Coated aluminium frying pan with highest quality materials and unique OPTI-HEAT™ 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 is the range for special occasions. All Steel pans guarantee perfect frying result, making food taste better. The secret behind this lies in the non-stick ceramic Ceratec® coating that browns beautifully. All Steel coating tolerates even higher frying temperatures.

Recommended for special occasions requiring the best browning.
**Durability**
Made of durable 18/10 stainless steel.

**Safe handle**
Stainless steel handle is safe and ovenproof.

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

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

**Made in Finland.**
All Steel pans are made in Sorsakoski factory in central Finland.
All Steel cookware

**Saucepan 1,5L**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9,3 cm</td>
<td>35,5 cm</td>
<td>18,1 cm</td>
<td>0,93 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

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

**Casserole 3,0L**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>14,7 cm</td>
<td>27,5 cm</td>
<td>19,9 cm</td>
<td>1,23 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

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

**Casserole 5,0L**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>16 cm</td>
<td>32,7 cm</td>
<td>24,4 cm</td>
<td>1,8 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

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 pan 24 cm**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 cm</td>
<td>48 cm</td>
<td>25,5 cm</td>
<td>1,14 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

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

**Frying pan 26 cm**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 cm</td>
<td>50 cm</td>
<td>27,5 cm</td>
<td>1,3 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

Stainless steel frying pan for special occasions. Non-stick ceramic Ceratec® coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.
### Frying pan 28 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 cm</td>
<td>52 cm</td>
<td>29,5 cm</td>
<td>1.59 kg</td>
<td>6</td>
<td>1023761</td>
</tr>
</tbody>
</table>

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

![Frying pan 28 cm](image)

### Sauté pan 26 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8,7 cm</td>
<td>50 cm</td>
<td>28,3 cm</td>
<td>2.08 kg</td>
<td>4</td>
<td>1023762</td>
</tr>
</tbody>
</table>

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.

![Sauté pan 26 cm](image)

### Wok 28 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>10,5 cm</td>
<td>52,2 cm</td>
<td>29,5 cm</td>
<td>1.28 kg</td>
<td>4</td>
<td>1023763</td>
</tr>
</tbody>
</table>

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.

![Wok 28 cm](image)

### Roasting dish 28 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9,4 cm</td>
<td>38,3 cm</td>
<td>29,8 cm</td>
<td>2.4 kg</td>
<td>4</td>
<td>1023764</td>
</tr>
</tbody>
</table>

Stainless roasting dish 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 dish 28 cm](image)
Hard Face
For tough use
Hard Face is for tough use. The next generation of our most durable Hardtec Superior™ coating has outstanding non-stick properties that last. The silent silicon lids have built-in pouring functionality. The wide Hard Face assortment is recommended for the toughest everyday cooking duties.

Fiskars is proudly introducing the next generation of our Hardtec Superior™ coating on the renewed Hard Face aluminium and stainless steel cookwares.
Hard Face features & benefits

1. Superior coating
   The next generation of our PFOA-free Hardtec Superior™ coating is even more durable, for tough use.

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.

4. Safe handle
   Bakelite handle stays cool and ensures a good grip.

5. Flat glass lid with 2 pouring options
   Lid made of silent and durable heat resistant silicone to support easy handling.

6. Works on all hobs
   The OPTIHEAT technology is optimised for induction, but works on all hobs. The OPTIHEAT base technology prevents the pan from overheating on induction hobs.

7. Made in Finland
   All Hard Face products are made in Sorsakoski factory in central Finland.

8. Appealing design
   • Elegant flat glass lid.
   • Matt black finish.
   • Modern handle design.

HARDTEC SUPERIOR
OPTIHEAT
PFOA

Induction
Ceramic
Gas
Traditional
Overproof
Dishwasher safe
Made in Finland
## Hard Face cookware

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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>13,5 cm</td>
<td>38,5 cm</td>
<td>20 cm</td>
<td>1.3 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

Aluminum sauce pan for tough use. The next generation of our 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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>12,4 cm</td>
<td>40,2 cm</td>
<td>23,2 cm</td>
<td>1.66 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

Aluminum sauce pan for tough use. The next generation of our 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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>13,5 cm</td>
<td>31 cm</td>
<td>24,5 cm</td>
<td>1.82 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

Aluminum casserole for tough use. The next generation of our 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.

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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>13,5 cm</td>
<td>33,2 cm</td>
<td>27,9 cm</td>
<td>2.41 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

Aluminum casserole for tough use. The next generation of our 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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8,5 cm</td>
<td>43 cm</td>
<td>21,8 cm</td>
<td>0.8 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

Aluminum frying pan for tough use. The next generation of our 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.
<table>
<thead>
<tr>
<th>Model</th>
<th>Size</th>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Frying pan 24 cm</strong></td>
<td>9 cm</td>
<td>9 cm</td>
<td>44 cm</td>
<td>25.5 cm</td>
<td>1 kg</td>
<td>6</td>
<td>1052222</td>
<td>Aluminum frying pan for tough use. The next generation of our 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.</td>
</tr>
<tr>
<td><strong>Frying pan 26 cm</strong></td>
<td>10.9 cm</td>
<td>10.9 cm</td>
<td>46.5 cm</td>
<td>27.8 cm</td>
<td>1.2 kg</td>
<td>6</td>
<td>1052223</td>
<td>Aluminum frying pan for tough use. The next generation of our 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.</td>
</tr>
<tr>
<td><strong>Frying pan 28 cm</strong></td>
<td>10.9 cm</td>
<td>10.9 cm</td>
<td>50.5 cm</td>
<td>29.8 cm</td>
<td>1.36 kg</td>
<td>6</td>
<td>1052224</td>
<td>Aluminum frying pan for tough use. The next generation of our 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.</td>
</tr>
<tr>
<td><strong>Frying pan 30 cm</strong></td>
<td>10.5 cm</td>
<td>10.5 cm</td>
<td>52.5 cm</td>
<td>32 cm</td>
<td>1.75 kg</td>
<td>6</td>
<td>1052225</td>
<td>Aluminum frying pan for tough use. The next generation of our 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.</td>
</tr>
<tr>
<td><strong>Sauté pan 24 cm / 2,2L w/lid</strong></td>
<td>11 cm</td>
<td>11 cm</td>
<td>46.5 cm</td>
<td>25.8 cm</td>
<td>1.73 kg</td>
<td>6</td>
<td>1052230</td>
<td>Aluminum sauté pan for tough use. The next generation of our most durable Hardtec Superior™ coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking. Silent silicon lid with build-in pouring function</td>
</tr>
</tbody>
</table>
Aluminum sauté pan for tough use. The next generation of our most durable Hardtec Superior™ coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking. Silent silicon lid with build-in pouring function.

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

Aluminum omelette / pancake pan for tough use. The next generation of our 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.

Aluminum pancake pan for tough use. The next generation of our most durable Hardtec Superior™ coating has outstanding non-stick 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.

Aluminum wok for tough use. The next generation of our 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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>9 cm</td>
<td>44 cm</td>
<td>25,5 cm</td>
<td>1 kg</td>
<td>6</td>
<td>1052236</td>
</tr>
</tbody>
</table>

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

![OH Frying pan 24 cm](image)

## OH Frying pan 28 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>10,9 cm</td>
<td>50,5 cm</td>
<td>29,8 cm</td>
<td>1,36 kg</td>
<td>6</td>
<td>1052237</td>
</tr>
</tbody>
</table>

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

![OH Frying pan 28 cm](image)

## OH Sauté pan 26 cm / 2,8L w/lid

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>11,5 cm</td>
<td>46,5 cm</td>
<td>27,5 cm</td>
<td>1,98 kg</td>
<td>4</td>
<td>1052238</td>
</tr>
</tbody>
</table>

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

![OH Sauté pan 26 cm](image)
Hard Face stainless steel features & benefits

1. **Superior coating**
The next generation of our most durable non-stick Hardtec Superior™ coating

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**

7. **Made in Finland**
All Hard Face products are made in Sorsakoski factory in central Finland.

8. **Appealing design**
- Elegant flat glass lid.
- Modern and unified handle design.
Hard Face stainless steel cookware

Saucepan 1.8L / 18cm w/lid

| Height: 10,7 cm | Length: 38,5 cm | Width: 20 cm | Weight: 1,23 kg | Retail box: 4 | Art. no. 1052239 |

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

| Height: 14,6 cm | Length: 21,8 cm | Width: 29,6 cm | Weight: 1,68 kg | Retail box: 4 | Art. no. 1052240 |


Casserole 5L / 22cm w/lid

| Height: 16,7 cm | Length: 24 cm | Width: 31,6 cm | Weight: 2,01 kg | Retail box: 4 | Art. no. 1052241 |


Frying pan 26cm

| Height: 9 cm | Length: 48,4 cm | Width: 28 cm | Weight: 1,31 kg | Retail box: 6 | Art. no. 1052246 |

Durable stainless steel frying pan for tough use. The next generation of our 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: 8,2 cm | Length: 50,7 cm | Width: 30,2 cm | Weight: 1,58 kg | Retail box: 6 | Art. no. 1052247 |

Durable stainless steel frying pan for tough use. The next generation of our 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

| Height: 12,8 cm | Length: 48,3 cm | Width: 28 cm | Weight: 2,27 kg | Retail box: 4 | Art. no. 1052248 |

Durable stainless steel frying pan for tough use. The next generation of our 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.
Hard Edge
lasting sharpness
Fiskars Hard Edge knives are designed to ensure that they stay sharp and can comfortably handle everyday cooking needs. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip.
Hard Edge knives are designed to ensure longer lasting sharpness for all occasions.

1. **Revolutionary LZR-EDGE™ Technology**
The hero part of the Hard Edge knife is the blade and edge. The edge has been refined using LZR-EDGE™ technology giving the knife long lasting sharpness, lasting 4 times longer.

2. **Comfortable grip**
A Softouch™ and three dimensionally patterned handle for a comfortable and safe grip.

3. **Easy to maintain**
The knife is easy to maintain, when needed, it is easy to re-sharpen: any sharpening tool can be used. The knife is also dishwasher safe.

4. **Thick stainless steel blade**
The knives have thick cut stainless steel blades for durability.
Hard Edge knives

Bread knife

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>42 cm</td>
<td>2,6 cm</td>
<td>8,6 cm</td>
<td>0,18 kg</td>
<td>5</td>
<td>1054945</td>
</tr>
</tbody>
</table>

The Hard Edge Bread knife has a serrated blade that is ideal for cutting bread with a hard crust. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip. Deliveries start 15.8.2020.

Filleting knife

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>42 cm</td>
<td>2,6 cm</td>
<td>8,6 cm</td>
<td>0,18 kg</td>
<td>5</td>
<td>1054946</td>
</tr>
</tbody>
</table>

The Hard Edge Filleting knife has a long and flexible blade that is ideal for filleting fish. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip. Deliveries start 15.8.2020.

Carving knife

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>42 cm</td>
<td>2,5 cm</td>
<td>9 cm</td>
<td>0,11 kg</td>
<td>5</td>
<td>1051760</td>
</tr>
</tbody>
</table>

The Hard Edge Carving knife’s straight, long blade with a fine cutting edge is ideal for carving roasts. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip. Deliveries start 15.8.2020.

Large cook’s knife

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>42 cm</td>
<td>2,5 cm</td>
<td>9 cm</td>
<td>0,12 kg</td>
<td>5</td>
<td>1051747</td>
</tr>
</tbody>
</table>

The Hard Edge Large cook’s knife is a sturdy general purpose knife that is ideal for all larger cutting tasks. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip. Deliveries start 15.8.2020.

Medium cook’s knife

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>42 cm</td>
<td>2,5 cm</td>
<td>9 cm</td>
<td>0,10 kg</td>
<td>5</td>
<td>1051748</td>
</tr>
</tbody>
</table>

The Hard Edge Medium Cook’s knife is a handy all-round knife for all cutting tasks. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip. Deliveries start 15.8.2020.
The Hard Edge Santoku knife is an Asian style general purpose knife with a broad blade ideal for preparing meat, fish and vegetables. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip.

The Hard Edge Small Cook’s knife is a handy all-round knife for all cutting tasks. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip.

The Hard Edge Tomato knife has a serrated blade that is perfect for slicing thin-skinned fruits and vegetables. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip.

The Hard Edge Paring knife is ideal for chopping and slicing fruit and vegetables. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip.

The Hard Edge Peeling knife is ideal for peeling and cutting small vegetables and fruits. The knife blades are made of thick stainless steel with the revolutionary LZR-EDGE™ technology on the cutting edge. This allows the knife to stay sharp 4 times longer than standard knives. The knife handles also feature an ergonomic design with a unique 3D pattern to ensure the perfect grip.
Titanium knives

Pure precision
Fiskars Titanium knives combine innovative design with functionality to make every cut as sharp as your vision. The knife blades are made of titanium, which allows for extreme lightness and control in use. The revolutionary LZR-EDGE™ technology on the cutting edge allows the knife to stay sharp 4 times longer than standard knives. The knife handles feature an ergonomic design with unique 3D pattern to ensure the perfect grip.
Fiskars Titanium is the latest innovation in cutting.

- **Superior materials**
  - Titanium blade for extreme lightness, performance & control.

- **Revolutionary LZR-EDGE™ technology**
  - The revolutionary LZR-EDGE™ technology with titanium carbide particles on the cutting edge keeps the edge sharp 4 times longer than standard knives.

- **Distinctive design**
  - Modern design language perfectly combines ergonomics, style and excellent balance. Stainless steel bolster and end cap for balance and uniqueness.

- **Ergonomic handle**
  - Ergonomic, three dimensionally patterned handle for perfect grip.

- **Ultimate corrosion resistance**
Titanium knives

Cook's knife 20 cm

Art. no. 1027294

Height: 3,2 cm Length: 34,5 cm Width: 7,2 cm Weight: 0,1 kg Retail box: 4 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

Height: 3,2 cm Length: 34,5 cm Width: 7,2 cm Weight: 0,1 kg Retail box: 4 Old art. no. -

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 knife 16 cm

Art. no. 1027296

Height: 3,2 cm Length: 34,5 cm Width: 7,2 cm Weight: 0,1 kg 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 knife

Art. no. 1027297

Height: 3 cm Length: 24 cm Width: 5,7 cm Weight: 0,05 kg Retail box: 4 Old art. no. -

Centre-tipped versatile knife ideal for a wide range of peeling and 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.
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 LZT-EDGE™ technology with titanium carbide particles on the cutting edge, keeps the edge sharp 4 times longer than standard knives.
Royal
For the ultimate cutting performance
Fiskars Royal knives provide the ultimate cutting experience for the experienced home chef. High performing materials and special grinding ensure precise cutting and a superior long lasting cutting performance.
Royal knives
features & benefits

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

1 Superior materials
   The blade is made of high performance German steel hardened for optimum hardness HRC 55.

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

3 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.
   • Extremely well balanced and durable.
Royal knives

Peeling knife

<table>
<thead>
<tr>
<th>Height: 33,5 cm</th>
<th>Length: 2,5 cm</th>
<th>Width: 7,6 cm</th>
<th>Weight: 0,1 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
</tr>
</thead>
</table>

Ideal for cutting and peeling fruit and vegetables.

Paring knife

<table>
<thead>
<tr>
<th>Height: 33,5 cm</th>
<th>Length: 2,5 cm</th>
<th>Width: 7,6 cm</th>
<th>Weight: 0,11 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
</tr>
</thead>
</table>

Ideal for chopping herbs, fruit and medium sized vegetables.

Tomato knife

<table>
<thead>
<tr>
<th>Height: 33,5 cm</th>
<th>Length: 2,5 cm</th>
<th>Width: 7,6 cm</th>
<th>Weight: 0,11 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
</tr>
</thead>
</table>

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

Cook's knife 15 cm

<table>
<thead>
<tr>
<th>Height: 41 cm</th>
<th>Length: 2,6 cm</th>
<th>Width: 9,7 cm</th>
<th>Weight: 0,24 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
</tr>
</thead>
</table>

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

Santoku knife

<table>
<thead>
<tr>
<th>Height: 41 cm</th>
<th>Length: 2,6 cm</th>
<th>Width: 9,7 cm</th>
<th>Weight: 0,23 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
</tr>
</thead>
</table>

Asian style cook’s knife with a broad blade ideal for preparing meat, fish and vegetables.
### Cook's knife 21 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
</tr>
</thead>
<tbody>
<tr>
<td>41 cm</td>
<td>2,6 cm</td>
<td>9,7 cm</td>
<td>0,27 kg</td>
<td>4</td>
</tr>
</tbody>
</table>

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

### Bread knife

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
</tr>
</thead>
<tbody>
<tr>
<td>43,5 cm</td>
<td>2,6 cm</td>
<td>9,7 cm</td>
<td>0,25 kg</td>
<td>4</td>
</tr>
</tbody>
</table>

Long serrated blade ideal for cutting bread with a hard crust.
Norr
For the authentic cutting experience
Fiskars Norr knives provide the authentic cutting experience for those who have a passion for genuine cooking. This timeless Nordic design piece is made of carefully selected premium materials for the perfect handling experience.
Beautiful Nordic design and high quality environmentally sustainable materials.

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

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

**3 Durable handle**
- The handle is made from Kebony treated maple wood.
- Sustainable FSC®-certified maple.
- Kebony treatment for increased durability - 40% harder than teak.
## Norr knives

### Peeling knife

<table>
<thead>
<tr>
<th>Height: 32,5 cm</th>
<th>Length: 2,7 cm</th>
<th>Width: 8,1 cm</th>
<th>Weight: 0,06 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
<th>Art. no.: 1016475</th>
</tr>
</thead>
</table>

Ideal for cutting and peeling fruit and vegetables.

### Paring knife

<table>
<thead>
<tr>
<th>Height: 32,5 cm</th>
<th>Length: 2,7 cm</th>
<th>Width: 8,1 cm</th>
<th>Weight: 0,02 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
<th>Art. no.: 1016477</th>
</tr>
</thead>
</table>

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

### Tomato knife

<table>
<thead>
<tr>
<th>Height: 32,5 cm</th>
<th>Length: 2,7 cm</th>
<th>Width: 8,1 cm</th>
<th>Weight: 0,06 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
<th>Art. no.: 1016472</th>
</tr>
</thead>
</table>

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

### Santoku knife

<table>
<thead>
<tr>
<th>Height: 41 cm</th>
<th>Length: 2,7 cm</th>
<th>Width: 9,6 cm</th>
<th>Weight: 0,15 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
<th>Art. no.: 1016474</th>
</tr>
</thead>
</table>

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

### Cook's knife

<table>
<thead>
<tr>
<th>Height: 41 cm</th>
<th>Length: 2,7 cm</th>
<th>Width: 9,6 cm</th>
<th>Weight: 0,16 kg</th>
<th>Retail box: 4</th>
<th>Old art. no.: -</th>
<th>Art. no.: 1016478</th>
</tr>
</thead>
</table>

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

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1016480</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height:</td>
<td>41 cm</td>
</tr>
<tr>
<td>Length:</td>
<td>2,7 cm</td>
</tr>
<tr>
<td>Width:</td>
<td>9,6 cm</td>
</tr>
<tr>
<td>Weight:</td>
<td>0,15 kg</td>
</tr>
<tr>
<td>Retail box:</td>
<td>4</td>
</tr>
<tr>
<td>Old art. no.:</td>
<td>-</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>6424002002499</td>
</tr>
</tbody>
</table>

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

![Bread knife image](image)

### Kitchen fork

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1020238</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height:</td>
<td>32,5 cm</td>
</tr>
<tr>
<td>Length:</td>
<td>2,7 cm</td>
</tr>
<tr>
<td>Width:</td>
<td>8,1 cm</td>
</tr>
<tr>
<td>Weight:</td>
<td>0,07 kg</td>
</tr>
<tr>
<td>Retail box:</td>
<td>4</td>
</tr>
<tr>
<td>Old art. no.:</td>
<td>-</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>6424002004622</td>
</tr>
</tbody>
</table>

Kitchen fork

![Kitchen fork image](image)
# Classic utensils

## Peeler (right)

<table>
<thead>
<tr>
<th>Height: 22 cm</th>
<th>Length: 2,2 cm</th>
<th>Width: 7 cm</th>
<th>Weight: 0,04 kg</th>
<th>Retail box: 6</th>
</tr>
</thead>
</table>

Art. no. 1020234

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

![Peeler (right)](image)

## Peeler (left)

<table>
<thead>
<tr>
<th>Height: 22 cm</th>
<th>Length: 2,2 cm</th>
<th>Width: 7 cm</th>
<th>Weight: 0,04 kg</th>
<th>Retail box: 6</th>
</tr>
</thead>
</table>

Art. no. 1020235

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

![Peeler (left)](image)

## Can opener

<table>
<thead>
<tr>
<th>Height: 22 cm</th>
<th>Length: 1,7 cm</th>
<th>Width: 7 cm</th>
<th>Weight: 0,03 kg</th>
<th>Retail box: 6</th>
</tr>
</thead>
</table>

Art. no. 1020236

Classic stainless steel can opener

![Can opener](image)

## Peeling knife

<table>
<thead>
<tr>
<th>Height: 22 cm</th>
<th>Length: 2,2 cm</th>
<th>Width: 7 cm</th>
<th>Weight: 0,04 kg</th>
<th>Retail box: 6</th>
</tr>
</thead>
</table>

Art. no. 1020237

Classic style peeling knife with a wooden handle.

![Peeling knife](image)
Functional Form+
For perfectly balanced cutting
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.

- **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.

- **Perfectly balanced**
  - Perfect balance ensures precise and easy cutting.

- **Softouch handle**
  - Ergonomic & comfortable handle.
  - PP material extremely resistant to wear.
Functional Form+ knives

Peeling knife, 7 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>32,3 cm</td>
<td>2,7 cm</td>
<td>6,2 cm</td>
<td>0,08 kg</td>
<td>5</td>
<td>-</td>
</tr>
</tbody>
</table>

Perfect for peeling and cutting small vegetables and fruit. This item will be delisted 31.8.2020.

Paring knife, 11 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>32,3 cm</td>
<td>2,7 cm</td>
<td>6,2 cm</td>
<td>0,08 kg</td>
<td>5</td>
<td>-</td>
</tr>
</tbody>
</table>

Perfect for cutting and chopping vegetables and fruit. This item will be delisted 31.8.2020.

Tomato knife, 11 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>32,3 cm</td>
<td>2,7 cm</td>
<td>6,2 cm</td>
<td>0,09 kg</td>
<td>5</td>
<td>-</td>
</tr>
</tbody>
</table>

Serrated blade perfect for slicing thin-skinned fruits and vegetables. This item will be delisted 31.8.2020.

Small cook’s knife, 12 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>34,3 cm</td>
<td>2,7 cm</td>
<td>7 cm</td>
<td>0,09 kg</td>
<td>5</td>
<td>-</td>
</tr>
</tbody>
</table>

Small yet strong blade - perfect for precision cutting. This item will be delisted 31.8.2020.

Medium cook’s knife, 17 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>42,3 cm</td>
<td>2,6 cm</td>
<td>9 cm</td>
<td>0,16 kg</td>
<td>5</td>
<td>-</td>
</tr>
</tbody>
</table>

Strong medium-sized blade is perfect for most cutting jobs. This item will be delisted 31.8.2020.
**Large cook’s knife, 19 cm**

Art. no. 1016007

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>42,3 cm</td>
<td>2,8 cm</td>
<td>9 cm</td>
<td>0,17 kg</td>
<td>5</td>
<td>-</td>
</tr>
</tbody>
</table>

Strong large blade can handle even the most demanding cutting jobs.
This item will be delisted 31.8.2020.

---

**Bread knife, 24 cm**

Art. no. 1016001

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>46,6 cm</td>
<td>2,8 cm</td>
<td>7,5 cm</td>
<td>0,18 kg</td>
<td>5</td>
<td>-</td>
</tr>
</tbody>
</table>

Strong serrated blade perfect for cutting bread with a hard crust.
This item will be delisted 31.8.2020.

---

**Asian cook’s knife, 17 cm**

Art. no. 1015999

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>42,3 cm</td>
<td>2,8 cm</td>
<td>9 cm</td>
<td>0,17 kg</td>
<td>5</td>
<td>-</td>
</tr>
</tbody>
</table>

Asian-style knife perfect for cutting large vegetables and meats.
This item will be delisted 31.8.2020.

---

**Carving fork**

Art. no. 1016002

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>38,8 cm</td>
<td>3,6 cm</td>
<td>6,2 cm</td>
<td>0,13 kg</td>
<td>5</td>
<td>-</td>
</tr>
</tbody>
</table>

Carving fork perfect for all types of meat.
This item will be delisted 31.8.2020.

---

**Knife block with 5 knives**

Art. no. 1016004

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>38,6 cm</td>
<td>15,5 cm</td>
<td>12,3 cm</td>
<td>2,34 kg</td>
<td>2</td>
<td>-</td>
</tr>
</tbody>
</table>

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.
This item will be delisted 31.8.2020.
### Roll-Sharp™

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 cm</td>
<td>19,5 cm</td>
<td>6 cm</td>
<td>0,1 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3,6 cm</td>
<td>44,5 cm</td>
<td>7,7 cm</td>
<td>0,37 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

A magnet for hanging knives on the wall, or for storing knives wherever they are used in the kitchen. Design by Jens Ulfeldt.
Classic scissors
Since 1967
The iconic design classic, with superior quality and performance, for all cutting needs. Made with premium materials.
The icon

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

Features & benefits

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

2. Easy cleaning
   Handles are injection molded onto the blades insuring easy and hygienical cleaning.

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

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

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

Made in Finland
Classic scissors

General purpose scissors 21 cm

Art. no. 1000815
Old art. no. 859853

- One billion scissors sold.
- Ideal for all kinds of cutting tasks at home, at school and in the office.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- For right-handed.

Height: 28 cm  Length: 2 cm  Width: 8,6 cm  Weight: 0,09 kg  Retail box: 5

Large general purpose scissors 25 cm

Art. no. 1005151
Old art. no. 859863

- One billion scissors sold.
- Ideal for multi-purpose cutting tasks at home, at school and in the office.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- Long, durable stainless steel blades for effortless cutting on multiple layers of various materials.
- Ergonomically designed and large handles ensures comfort and a good grip.
- For right-handed.

Height: 31 cm  Length: 2,2 cm  Width: 11 cm  Weight: 0,16 kg  Retail box: 5

Left-handed general purpose scissors 21 cm

Art. no. 1000814
Old art. no. 859850

- One billion scissors sold.
- Ideal for all kinds of cutting tasks at home, at school and in the office.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- For left-handed.

Height: 28 cm  Length: 2 cm  Width: 8,6 cm  Weight: 0,09 kg  Retail box: 5

Kitchen scissors 18 cm

Art. no. 1000819
Old art. no. 859874

- One billion scissors sold.
- Serrated blades ensures good grip and are ideal for cutting packages and herbs.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- For right-handed.

Height: 28 cm  Length: 2 cm  Width: 8,5 cm  Weight: 0,08 kg  Retail box: 5

Paper scissors 17 cm

Art. no. 1000816
Old art. no. 859859

- One billion scissors sold.
- Ideal for all kinds of cutting tasks at home, at school and in the office.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- For right- and left-handed.

Height: 24,7 cm  Length: 1,5 cm  Width: 8,5 cm  Weight: 0,05 kg  Retail box: 10
### Hobby scissors 13 cm

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1005154</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>13,1 cm</td>
</tr>
<tr>
<td>Length</td>
<td>1,3 cm</td>
</tr>
<tr>
<td>Width</td>
<td>5,9 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,02 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>5</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>-</td>
</tr>
</tbody>
</table>

- One billion scissors sold.
- Scissors have short, safe blade that are ideal for children to use and can be safely placed in pockets.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- For right- and left-handed.

### Foldable scissors 11 cm

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1005134</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>0,03 cm</td>
</tr>
<tr>
<td>Length</td>
<td>1 cm</td>
</tr>
<tr>
<td>Width</td>
<td>6,5 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,02 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>5</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>195123</td>
</tr>
</tbody>
</table>

- One billion scissors sold.
- Ideal for multi-purpose, can be used as key ring, in first-aid kits, binders, pockets and purses, or when travelling.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- For right- and left-handed.

### Hairdressing scissors 17 cm

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1003025</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>26 cm</td>
</tr>
<tr>
<td>Length</td>
<td>2 cm</td>
</tr>
<tr>
<td>Width</td>
<td>8,5 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,05 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>10</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>859487</td>
</tr>
</tbody>
</table>

- One billion scissors sold.
- Ideal for hair home cutting.
- Rough blade surface to prevent hair from slipping off.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- For right- and left-handed.

### Round-tip manicure scissors 10 cm

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1003028</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>20 cm</td>
</tr>
<tr>
<td>Length</td>
<td>1 cm</td>
</tr>
<tr>
<td>Width</td>
<td>8,5 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,02 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>10</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>859806</td>
</tr>
</tbody>
</table>

- One billion scissors sold.
- Scissors with rounded tip are safe and ideal for cutting children’s nails.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- For right- and left-handed.

### Curved manicure scissors

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1000813</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>20 cm</td>
</tr>
<tr>
<td>Length</td>
<td>1 cm</td>
</tr>
<tr>
<td>Width</td>
<td>8,5 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,01 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>10</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>859808</td>
</tr>
</tbody>
</table>

- One billion scissors sold.
- Scissors with thin and curved blades that follow the shape of the nails.
- Superior comfort and performance.
- Made in Finland with premium and durable materials.
- For right- and left-handed.
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

<table>
<thead>
<tr>
<th>Product family</th>
<th>Washing instruction</th>
<th>Material</th>
<th>Coating</th>
<th>Handle</th>
<th>Oven temperature</th>
<th>Hob type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Norden cast iron</td>
<td>Handwash only</td>
<td>Cast iron</td>
<td>Thermium™</td>
<td>Wood (frying pans)</td>
<td>max 240 °C</td>
<td>All hobs</td>
</tr>
<tr>
<td>Norden stainless steel casseroles</td>
<td>Handwash recommended</td>
<td>3-ply stainless steel with aluminum core</td>
<td>Thermium™</td>
<td>Stainless steel</td>
<td>max 240 °C</td>
<td>All hobs</td>
</tr>
<tr>
<td>Norden stainless steel pans</td>
<td>Handwash recommended</td>
<td>3-ply stainless steel with aluminum core</td>
<td>Thermium™</td>
<td>Stainless steel</td>
<td>max 240 °C</td>
<td>All hobs</td>
</tr>
<tr>
<td>Rotisser</td>
<td>Dishwasher safe</td>
<td>Aluminium</td>
<td>Hardtec™ Superior</td>
<td>Stainless steel</td>
<td>max 240 °C</td>
<td>All hobs</td>
</tr>
<tr>
<td>Rotisser +</td>
<td>Dishwasher safe</td>
<td>Aluminium</td>
<td>Hardtec™ Superior</td>
<td>Stainless steel</td>
<td>max 240 °C</td>
<td>Induction</td>
</tr>
<tr>
<td>All Steel</td>
<td>Dishwasher safe</td>
<td>Stainless steel</td>
<td>Ceratec™</td>
<td>Stainless steel</td>
<td>max 240 °C</td>
<td>All hobs</td>
</tr>
<tr>
<td>Hard Edge</td>
<td>Dishwasher safe</td>
<td>Aluminium</td>
<td>Hardtec™ Superior</td>
<td>Bakelite</td>
<td>max 150 °C</td>
<td>All hobs</td>
</tr>
<tr>
<td>Hard Face Optiheat</td>
<td>Dishwasher safe</td>
<td>Aluminium</td>
<td>Hardtec™ Superior</td>
<td>Bakelite</td>
<td>max 150 °C</td>
<td>Induction</td>
</tr>
<tr>
<td>Hard Face in stainless steel</td>
<td>Dishwasher safe</td>
<td>Stainless steel</td>
<td>Hardtec™ Superior</td>
<td>Bakelite</td>
<td>max 150 °C</td>
<td>All hobs</td>
</tr>
</tbody>
</table>

* The wooden handle should be removed when using the pan in the oven.

#### Knives

<table>
<thead>
<tr>
<th>Product family</th>
<th>Blade material</th>
<th>Blade thickness</th>
<th>Sharpening angle</th>
<th>Handle material</th>
<th>Grinding</th>
<th>Washing instruction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Norden</td>
<td>German steel</td>
<td>Small: 1.6 mm, Large: 2.2 mm</td>
<td>26 +/-2</td>
<td>Finnish heat treated birchwood</td>
<td>Taper grind</td>
<td>Hand wash recommended</td>
</tr>
<tr>
<td>Titanium</td>
<td>Titanium</td>
<td>Small: 1.7 mm</td>
<td>26 +/-2</td>
<td>Polypropylene</td>
<td>Taper grind</td>
<td>Hand wash recommended</td>
</tr>
<tr>
<td>Hard Edge</td>
<td>Japanese standard stainless steel</td>
<td>Small: 1.7 mm</td>
<td>26 +/-2</td>
<td>Santoprene (TPV) + Polypropylene</td>
<td>Taper grind</td>
<td>Dishwasher safe</td>
</tr>
<tr>
<td>Royal</td>
<td>German steel</td>
<td>Small: 1.6 mm, Large: 2.1 mm</td>
<td>30 +/-4</td>
<td>Cast stainless steel &amp; POM plastic</td>
<td>Barrel grind</td>
<td>Hand wash recommended</td>
</tr>
<tr>
<td>Norr</td>
<td>German steel</td>
<td>Small: 1.7 mm</td>
<td>30 +/-4</td>
<td>FSC® certified Kebony treated maple wood</td>
<td>Taper grind</td>
<td>Hand wash recommended</td>
</tr>
<tr>
<td>Functional Form+</td>
<td>Japanese standard stainless steel</td>
<td>Small: 1.7 mm</td>
<td>30 +/-4</td>
<td>PP plastic</td>
<td>Taper grind</td>
<td>Dishwasher safe</td>
</tr>
</tbody>
</table>

* Norden Filleting knife 1.5 mm

#### Scissors

<table>
<thead>
<tr>
<th>Product family</th>
<th>Washing instruction</th>
<th>Material</th>
<th>Hardness</th>
<th>Softgrip™</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic</td>
<td>Dishwasher safe</td>
<td>Swedish Sandvik steel</td>
<td>HRC 57</td>
<td>-</td>
<td>*</td>
</tr>
</tbody>
</table>

* 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.
“My life is pretty hectic as I have to juggle work, family and hobbies. However, I want to try new things, when I cook for my family. A healthy meal is a way to show that I care for them.”

Valeria, 39
working mother of two kids
Easy everyday cooking with Fiskars
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™
✓ Easy to use  ✓ Easy to clean  ✓ Easy to store
Functional Form
Easy cooking
every day
Functional Form provides convenient and easy solutions for everyday cooking. The tools are designed to be easy to use, clean and store. The range offers a wide selection of knives, scissors, utensils, cookware and cutlery that forms a visually harmonious collection.
Functional Form frying pans & sauté pan

Features & benefits

1. **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.

4. **Stackability**
   Space saving design with easy stackability.

5. **Flat glass lid with 2 pouring options**
   The sauté pan has a multifunctional silent silicone-edged lid with steam & boil control and pouring functions.

6. **Works on all hobs**

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

8. **Appealing design**
   - Modern and unified handle design.
   - Easy to clean - excellent dishwasher durability.
   - Elegant flat glass lid.
# Functional Form cookware

**Frying pan 24 cm**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>44,4 cm</td>
<td>8,8 cm</td>
<td>25 cm</td>
<td>0,8 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

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**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>46,9 cm</td>
<td>8,7 cm</td>
<td>27,3 cm</td>
<td>1,08 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

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**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>48,5 cm</td>
<td>8,7 cm</td>
<td>29,3 cm</td>
<td>1,11 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

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.

**Sauté pan 26 cm**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>46,4 cm</td>
<td>10,4 cm</td>
<td>27,7 cm</td>
<td>1,89 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

Sauté pan for easy everyday cooking on all hobs. 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.

**Wok 28 cm**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>0 cm</td>
<td>0 cm</td>
<td>0 cm</td>
<td>0 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

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

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

2. **Safe & functional handles**
   Bakelite handles stay cool and ensure a good grip.

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

4. **Flat glass lid**
   See through glass lid with durable heat resistant silicone rim.

5. **Lid with 2 pouring options**
   Two water pouring functions and steam & boil control.

6. **Works on all hobs**

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

8. **Appealing design**
   - Elegant flat glass lid.
   - Modern and unified handle design.
   - Excellent dishwasher durability.
### Sauce pan 1,5L, stainless steel

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>36 cm</td>
<td>12 cm</td>
<td>17,8 cm</td>
<td>0,8 kg</td>
<td>6</td>
<td>-</td>
</tr>
</tbody>
</table>

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.

![Sauce pan 1,5L, stainless steel](image)

### Casserole 3,0L, stainless steel

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>12 cm</td>
<td>32,2 cm</td>
<td>22 cm</td>
<td>1,23 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

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 3,0L, stainless steel](image)

### Casserole 5,0L, stainless steel

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 cm</td>
<td>36,7 cm</td>
<td>25,7 cm</td>
<td>1,74 kg</td>
<td>4</td>
<td>-</td>
</tr>
</tbody>
</table>

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](image)

### Casserole 7,0L, stainless steel

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>15,8 cm</td>
<td>38,5 cm</td>
<td>27,8 cm</td>
<td>2,21 kg</td>
<td>2</td>
<td>-</td>
</tr>
</tbody>
</table>

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](image)
Functional Form knives
features & benefits

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

1. 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.

3. 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
- Old art. no. 102624
- EAN
- Compact and lightweight knife ideal for peeling and cutting fruit and vegetables.

Curved peeling knife, 7 cm

- Art. no. 1014206
- Old art. no. 102625
- EAN
- Compact and lightweight knife with a curved blade ideal for precise peeling of small fruit and vegetables.

Tomato knife, 12 cm

- Art. no. 1014208
- Old art. no. 102626
- EAN
- Serrated blade ideal for cutting foods with a thin crust or skin.

Butter knife, 9 cm

- Art. no. 1014191
- Old art. no. 102628
- EAN
- Ideal for spreading butter or soft cheeses.

Paring knife, 11 cm

- Art. no. 1014205
- Old art. no. 102623
- EAN
- Center-tipped versatile knife ideal for a wide range of peeling and cutting tasks.
# Functional Form

<table>
<thead>
<tr>
<th>Model</th>
<th>Art. no.</th>
<th>EAN</th>
<th>Dimensions</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Small cook’s knife, 12 cm</strong></td>
<td>1014196</td>
<td>102622</td>
<td>31,9 cm 2,1 cm 8,1 cm 0,05 kg 5</td>
<td>Small general purpose knife with a strong blade ideal for most cutting tasks.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Medium cook’s knife, 16 cm</strong></td>
<td>1014195</td>
<td>102616</td>
<td>40 cm 2,6 cm 9,1 cm 0,09 kg 5</td>
<td>Medium-sized general purpose knife with a strong blade ideal for most cutting tasks.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Large cook’s knife, 20 cm</strong></td>
<td>1014194</td>
<td>102615</td>
<td>40,3 cm 2,6 cm 9,1 cm 0,1 kg 5</td>
<td>Large general purpose knife with a strong blade ideal for most cutting tasks.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Large cook’s knife with blade protector, 20 cm</strong></td>
<td>1014197</td>
<td>102641</td>
<td>40,2 cm 2,1 cm 9 cm 0,11 kg 5</td>
<td>Easy to use and easy to clean large general purpose knife with a protective sheath.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Asian cook’s knife, 17 cm</strong></td>
<td>1014179</td>
<td>102618</td>
<td>40,3 cm 2,6 cm 9,1 cm 0,1 kg 5</td>
<td>Asian style general purpose knife with a broad blade ideal for preparing meat, fish and vegetables.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Bread knife, 23 cm

- Height: 44.8 cm
- Length: 2.6 cm
- Width: 7.9 cm
- Weight: 0.11 kg
- Retail box: 5
- Art. no.: 1014210
- Old art. no.: 102614

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

Carving knife, 24 cm

- Height: 44.8 cm
- Length: 2.6 cm
- Width: 7.9 cm
- Weight: 0.1 kg
- Retail box: 5
- Art. no.: 1014193
- Old art. no.: 102620

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

Kitchen knife, 20 cm

- Height: 40.3 cm
- Length: 2.6 cm
- Width: 9.1 cm
- Weight: 0.09 kg
- Retail box: 5
- Art. no.: 1014204
- Old art. no.: 102617

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

Filleting knife, 20 cm

- Height: 44.8 cm
- Length: 2.6 cm
- Width: 7.9 cm
- Weight: 0.07 kg
- Retail box: 5
- Art. no.: 1014200
- Old art. no.: 102619

Slim and flexible blade ideal for filleting meat and fish.

Ham & salmon knife, 26 cm

- Height: 47.9 cm
- Length: 2.5 cm
- Width: 7.9 cm
- Weight: 0.09 kg
- Retail box: 5
- Art. no.: 1014202
- Old art. no.: 102621

Long and flexible blade ideal for precise, thin slicing of ham and salmon.
<table>
<thead>
<tr>
<th>Product</th>
<th>Art. no.</th>
<th>EAN</th>
<th>Old art. no.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carving fork</td>
<td>1014192</td>
<td>0424001 026298</td>
<td>102629</td>
<td>Carving fork for all types of meat.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Carving fork for all types of meat.</td>
</tr>
<tr>
<td>Sharpening steel</td>
<td>1014226</td>
<td>0424001 026304</td>
<td>102630</td>
<td>Durable sharpening steel for re-sharpening knives.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Durable sharpening steel for re-sharpening knives.</td>
</tr>
<tr>
<td>Table knife set, black</td>
<td>1014279</td>
<td>0424001 026588</td>
<td>102658</td>
<td>Versatile knife with a serrated blade ideal for use at the dining table or in the kitchen.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Versatile knife with a serrated blade ideal for use at the dining table or in the kitchen.</td>
</tr>
<tr>
<td>Utility knife set, black</td>
<td>1014276</td>
<td>0424001 026571</td>
<td>102657</td>
<td>Small all-round knife ideal for a wide range of peeling and cutting tasks.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Small all-round knife ideal for a wide range of peeling and cutting tasks.</td>
</tr>
<tr>
<td>Steak knife set, black</td>
<td>1014280</td>
<td>0424001 026593</td>
<td>102659</td>
<td>Comfortable and lightweight knife with a serrated blade ideal for cutting steak.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Comfortable and lightweight knife with a serrated blade ideal for cutting steak.</td>
</tr>
</tbody>
</table>
Small knife set, black

- Art. no.: 1014274
- Old art. no.: 102663
- EAN:
- Height: 33,2 cm
- Length: 2,2 cm
- Width: 12,6 cm
- Weight: 0,12 kg
- Retail box: 5

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.

![Image of black knife set](image)

Small knife set, orange

- Art. no.: 1014272
- Old art. no.: 102670
- EAN:
- Height: 33,2 cm
- Length: 2,2 cm
- Width: 12,6 cm
- Weight: 0,12 kg
- Retail box: 5

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.

![Image of orange knife set](image)

Table knife set, white

- Art. no.: 1015988
- Old art. no.: -
- EAN:
- Height: 33,1 cm
- Length: 2,2 cm
- Width: 12,6 cm
- Weight: 0,12 kg
- Retail box: 5

Handy & easy to use. Durable stainless steel blade.

![Image of white knife set](image)

Knife block with 5 knives

- Art. no.: 1014211
- Old art. no.: 102637
- EAN:
- Height: 38,3 cm
- Length: 11,9 cm
- Width: 15,2 cm
- Weight: 2,1 kg
- Retail box: 5

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.

![Image of knife block](image)

Knife block with 5 knives, black

- Art. no.: 1014190
- Old art. no.: 102638
- EAN:
- Height: 38,3 cm
- Length: 11,9 cm
- Width: 15,2 cm
- Weight: 2,13 kg
- Retail box: 5

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.

![Image of black knife block](image)
Knife block with 5 knives, white

Art. no. 1014209
Old art. no. 102639

EAN: 6 424001 026397

Height: 38,3 cm  Length: 11,9 cm  Width: 15,2 cm  Weight: 2,1 kg  Retail box: 5

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 7 knives

Art. no. 1018781
Old art. no. 200259

EAN: 6 424002 02598

Height: 38,3 cm  Length: 11,9 cm  Width: 20,3 cm  Weight: 2,78 kg  Retail box: 5

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 block for 5 knives

Art. no. 1014228
Old art. no. 200083

EAN: 6 424002 00839

Height: 24,5 cm  Length: 9 cm  Width: 14,7 cm  Weight: 1,35 kg  Retail box: 5

Designer knife block made of birchwood for compact upright storage.

Cutting station, 2 pieces

Art. no. 1014229
Old art. no. 102653

EAN: 6 424001 026533

Height: 2,5 cm  Length: 27 cm  Width: 44 cm  Weight: 1,69 kg  Retail box: 5

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

Cutting station, 4 pieces

Art. no. 1014212
Old art. no. 102654

EAN: 6 424001 026540

Height: 2,9 cm  Length: 27 cm  Width: 44 cm  Weight: 2,1 kg  Retail box: 5

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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>0,6 cm</td>
<td>27 cm</td>
<td>44 cm</td>
<td>0,47 kg</td>
<td>5</td>
<td>1014213</td>
<td></td>
</tr>
</tbody>
</table>

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

## Roll-Sharp™, white

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>3,7 cm</td>
<td>23,6 cm</td>
<td>8 cm</td>
<td>0,07 kg</td>
<td>5</td>
<td>1014214</td>
<td></td>
</tr>
</tbody>
</table>

Safe and easy to use tool for sharpening knives.

## Knife wall magnet

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,7 cm</td>
<td>41 cm</td>
<td>8 cm</td>
<td>0,3 kg</td>
<td>5</td>
<td>1001483</td>
<td></td>
</tr>
</tbody>
</table>

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.

1 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

<table>
<thead>
<tr>
<th>Type</th>
<th>Art. no.</th>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spoon</td>
<td>1027299</td>
<td>37,2 cm</td>
<td>4 cm</td>
<td>8 cm</td>
<td>0,08 kg</td>
<td>6</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spatula</td>
<td>1027300</td>
<td>37,3 cm</td>
<td>4,9 cm</td>
<td>8 cm</td>
<td>0,07 kg</td>
<td>6</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasta spoon</td>
<td>1027301</td>
<td>36,4 cm</td>
<td>3,8 cm</td>
<td>8 cm</td>
<td>0,07 kg</td>
<td>6</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Slotted spoon</td>
<td>1027302</td>
<td>37,2 cm</td>
<td>4,5 cm</td>
<td>9,2 cm</td>
<td>0,11 kg</td>
<td>6</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tongs</td>
<td>1027303</td>
<td>35,8 cm</td>
<td>2,1 cm</td>
<td>8 cm</td>
<td>0,07 kg</td>
<td>6</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Flexible silicone edge wipes the pan/casserole perfectly.**

Works also as a measurement spoon for 1 teaspoon, 1 dinner spoon & 0,5 dl.

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

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

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

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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
<th>Barcode</th>
</tr>
</thead>
<tbody>
<tr>
<td>46 cm</td>
<td>9,9 cm</td>
<td>26 cm</td>
<td>0,32 kg</td>
<td>6</td>
<td>1027304</td>
<td>-</td>
<td>624002009719</td>
</tr>
</tbody>
</table>

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

![Colander/steamer](image)

### Frying guard

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
<th>Barcode</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 cm</td>
<td>6,6 cm</td>
<td>30 cm</td>
<td>0,22 kg</td>
<td>6</td>
<td>1027305</td>
<td>-</td>
<td>624002009726</td>
</tr>
</tbody>
</table>

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

![Frying guard](image)

### Flipping spatula

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
<th>Barcode</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 cm</td>
<td>6,5 cm</td>
<td>8 cm</td>
<td>0,05 kg</td>
<td>6</td>
<td>1023612</td>
<td>-</td>
<td>624002005766</td>
</tr>
</tbody>
</table>

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

![Flipping spatula](image)

### Garlic press

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
<th>Barcode</th>
</tr>
</thead>
<tbody>
<tr>
<td>3,5 cm</td>
<td>16 cm</td>
<td>5 cm</td>
<td>0,10 kg</td>
<td>5</td>
<td>1028361</td>
<td>-</td>
<td>624002010340</td>
</tr>
</tbody>
</table>

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

![Garlic press](image)

### Fixed blade peeler

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
<th>Barcode</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,4 cm</td>
<td>26,7 cm</td>
<td>7,8 cm</td>
<td>0,04 kg</td>
<td>6</td>
<td>1014418</td>
<td>200093</td>
<td>624002000938</td>
</tr>
</tbody>
</table>

Perfect for easy peeling. Softgrip™ handle for safe and comfortable use.

![Fixed blade peeler](image)
Swivel blade peeler

Height: 2,6 cm  Length: 26,7 cm  Width: 7,8 cm  Weight: 0,04 kg  Retail box: 6  Old art. no. 200094

<table>
<thead>
<tr>
<th>Height (cm)</th>
<th>Length (cm)</th>
<th>Width (cm)</th>
<th>Weight (kg)</th>
<th>Retail Box</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,6</td>
<td>26,7</td>
<td>7,8</td>
<td>0,04</td>
<td>6</td>
</tr>
</tbody>
</table>

Perfect for easy peeling. Softgrip™ handle for safe and comfortable use.

Vegetable peeler

Height: 2 cm  Length: 22,9 cm  Width: 7,9 cm  Weight: 0,04 kg  Retail box: 6  Old art. no. -

<table>
<thead>
<tr>
<th>Height (cm)</th>
<th>Length (cm)</th>
<th>Width (cm)</th>
<th>Weight (kg)</th>
<th>Retail Box</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>22,9</td>
<td>7,9</td>
<td>0,04</td>
<td>6</td>
</tr>
</tbody>
</table>

Perfect for peeling cucumbers and carrots.

Cheese slicer for hard cheese

Height: 30 cm  Length: 1,7 cm  Width: 8 cm  Weight: 0,05 kg  Retail box: 6  Old art. no. -

<table>
<thead>
<tr>
<th>Height (cm)</th>
<th>Length (cm)</th>
<th>Width (cm)</th>
<th>Weight (kg)</th>
<th>Retail Box</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>1,7</td>
<td>8</td>
<td>0,05</td>
<td>6</td>
</tr>
</tbody>
</table>

An ergonomic cheese slicer perfect for slicing emmental or gouda.

Cheese slicer for soft cheese

Height: 25,5 cm  Length: 1,7 cm  Width: 8 cm  Weight: 0,04 kg  Retail box: 6  Old art. no. -

<table>
<thead>
<tr>
<th>Height (cm)</th>
<th>Length (cm)</th>
<th>Width (cm)</th>
<th>Weight (kg)</th>
<th>Retail Box</th>
</tr>
</thead>
<tbody>
<tr>
<td>25,5</td>
<td>1,7</td>
<td>8</td>
<td>0,04</td>
<td>6</td>
</tr>
</tbody>
</table>

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

Cheese knife

Height: 31,5 cm  Length: 2,3 cm  Width: 8,2 cm  Weight: 0,05 kg  Retail box: 5  Old art. no. -

<table>
<thead>
<tr>
<th>Height (cm)</th>
<th>Length (cm)</th>
<th>Width (cm)</th>
<th>Weight (kg)</th>
<th>Retail Box</th>
</tr>
</thead>
<tbody>
<tr>
<td>31,5</td>
<td>2,3</td>
<td>8,2</td>
<td>0,05</td>
<td>5</td>
</tr>
</tbody>
</table>

Perfect for cutting and serving both soft and hard cheese.
### Vegetable Slicer

- **Art. no.:** 1014416
- **Height:** 5.9 cm
- **Length:** 31.8 cm
- **Width:** 8.3 cm
- **Weight:** 0.13 kg
- **Retail box:** 2
- **EAN:** 4260200092211
- **Old art. no.:** 200092

Perfect for easy slicing. Finger guard for added safety.

![Image of Vegetable Slicer](image1.png)

### Coarse Grater

- **Art. no.:** 1014410
- **Height:** 5.8 cm
- **Length:** 31.8 cm
- **Width:** 8.3 cm
- **Weight:** 0.11 kg
- **Retail box:** 2
- **EAN:** 4260200088814
- **Old art. no.:** 200088

Perfect for easy grating. Finger guard for added safety.

![Image of Coarse Grater](image2.png)

### Fine Grater

- **Art. no.:** 1014412
- **Height:** 5.9 cm
- **Length:** 31.8 cm
- **Width:** 8.3 cm
- **Weight:** 0.11 kg
- **Retail box:** 2
- **EAN:** 4260200089117
- **Old art. no.:** 200089

Perfect for easy grating. Finger guard for added safety.

![Image of Fine Grater](image3.png)

### Box Grater

- **Art. no.:** 1019530
- **Height:** 21 cm
- **Length:** 6.2 cm
- **Width:** 8.8 cm
- **Weight:** 0.12 kg
- **Retail box:** 4
- **EAN:** 4260200042882
- **Old art. no.:** -

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

![Image of Box Grater](image4.png)

### Egg Slicer

- **Art. no.:** 1016126
- **Height:** 16.7 cm
- **Length:** 5 cm
- **Width:** 12.6 cm
- **Weight:** 0.14 kg
- **Retail box:** 4
- **EAN:** 4260200018369
- **Old art. no.:** -

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

![Image of Egg Slicer](image5.png)
### Fruit juicer

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1016125</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>5,2 cm</td>
</tr>
<tr>
<td>Length</td>
<td>17,4 cm</td>
</tr>
<tr>
<td>Width</td>
<td>12,5 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,16 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>4</td>
</tr>
<tr>
<td>EAN</td>
<td>+!4&lt;&gt;:02&quot;DDELFM!</td>
</tr>
</tbody>
</table>

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

---

### Apple divider with container

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1016132</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>8 cm</td>
</tr>
<tr>
<td>Length</td>
<td>20 cm</td>
</tr>
<tr>
<td>Width</td>
<td>13 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,27 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>4</td>
</tr>
<tr>
<td>EAN</td>
<td>+!4&lt;&gt;:02&quot;DDELML!</td>
</tr>
</tbody>
</table>

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

---

### Breakfast knives

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1016121</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>25,4 cm</td>
</tr>
<tr>
<td>Length</td>
<td>2,3 cm</td>
</tr>
<tr>
<td>Width</td>
<td>9,9 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,07 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>4</td>
</tr>
<tr>
<td>EAN</td>
<td>+!4&lt;&gt;:02&quot;DDHGDE!</td>
</tr>
</tbody>
</table>

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

---

### Pizza wheel

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1019533</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>2,3 cm</td>
</tr>
<tr>
<td>Length</td>
<td>26 cm</td>
</tr>
<tr>
<td>Width</td>
<td>9 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,05 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>6</td>
</tr>
<tr>
<td>EAN</td>
<td>+!4&lt;&gt;:02&quot;DDDMKJ!</td>
</tr>
</tbody>
</table>

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

---

### Salad spinner

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1014433</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>16,9 cm</td>
</tr>
<tr>
<td>Length</td>
<td>25,3 cm</td>
</tr>
<tr>
<td>Width</td>
<td>25,3 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>0,54 kg</td>
</tr>
<tr>
<td>Retail box</td>
<td>2</td>
</tr>
<tr>
<td>EAN</td>
<td>+!4&lt;&gt;:02&quot;DDKHDE!</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>33 cm</td>
<td>3 cm</td>
<td>7,5 cm</td>
<td>0,08 kg</td>
<td>4</td>
<td>1014434</td>
<td>100098</td>
</tr>
</tbody>
</table>

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

![Salad tongs](image1)

### Dressing shaker

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>16 cm</td>
<td>7,8 cm</td>
<td>7,8 cm</td>
<td>0,19 kg</td>
<td>4</td>
<td>1014347</td>
<td>100085</td>
</tr>
</tbody>
</table>

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

![Dressing shaker](image2)

### Whisk

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>34,1 cm</td>
<td>6,5 cm</td>
<td>8 cm</td>
<td>0,04 kg</td>
<td>6</td>
<td>1014437</td>
<td>100101</td>
</tr>
</tbody>
</table>

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

![Whisk](image3)

### Spiral whisk

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>6,1 cm</td>
<td>34,5 cm</td>
<td>7,8 cm</td>
<td>0,04 kg</td>
<td>6</td>
<td>1014438</td>
<td>100102</td>
</tr>
</tbody>
</table>

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

![Spiral whisk](image4)

### Non-scratch whisk

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>35,6 cm</td>
<td>7 cm</td>
<td>8 cm</td>
<td>0,05 kg</td>
<td>6</td>
<td>1023613</td>
<td>1005773</td>
</tr>
</tbody>
</table>

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

![Non-scratch whisk](image5)
## Silicone brush

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>1023614</td>
<td>6 424082005780</td>
</tr>
</tbody>
</table>

**Specifications:**
- Height: 27 cm
- Length: 1,9 cm
- Width: 8 cm
- Weight: 0,05 kg
- Retail box: 6
- Old art. no.: -

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

![Silicone brush](image)

## Dough scraper

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>1023615</td>
<td>6 424082005797</td>
</tr>
</tbody>
</table>

**Specifications:**
- Height: 34,9 cm
- Length: 1,6 cm
- Width: 8 cm
- Weight: 0,06 kg
- Retail box: 6
- Old art. no.: -

**Description:**
Perfect for easy baking. Asymmetric scraper wipes the bowl perfectly.

![Dough scraper](image)

## Fish tweezers

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>1003023</td>
<td>5 702268581851</td>
</tr>
</tbody>
</table>

**Specifications:**
- Height: 3,7 cm
- Length: 22,1 cm
- Width: 7,6 cm
- Weight: 0,06 kg
- Retail box: 6
- Old art. no.: 858185

**Description:**
Stainless steel ensures good, firm grip on fish bones.

![Fish tweezers](image)

## Clip-Sharp™ scissors sharpener

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>1000812</td>
<td>6 8615017960078</td>
</tr>
</tbody>
</table>

**Specifications:**
- Height: 17,5 cm
- Length: 3,5 cm
- Width: 10,5 cm
- Weight: 0,06 kg
- Retail box: 6
- Old art. no.: 859600

**Features:**
- Easy to use sharpener for right-handed scissors
- Ensures an optimal cutting edge and lifelong performance of your scissors.
- Easy to clean.
- Dishwasher safe.
- Not suitable for pinking, serrated, RazorEdge or curved scissors blades.

![Clip-Sharp™ scissors sharpener](image)
For easy cutting in the household

Features & benefits

1. **Sharp blades**
   Facet grinding ensures excellent cutting performance and keeps the blades sharp longer.

2. **Ergonomic design**
   Handles are ergonomic and comfortable.

3. **Ideal tool**
   Versatile scissors are ideal for all around household cutting.

4. **Quality material**
   Made of high quality stainless steel for durable usage.
**Functional Form scissors**

**Universal scissors large 24 cm, white**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1020414</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td></td>
</tr>
<tr>
<td>Old art. no.</td>
<td>-</td>
</tr>
</tbody>
</table>

| Height: 32 cm | Length: 2,3 cm | Width: 9 cm | Weight: 0,16 kg | Retail box: 6 |

- The scissors are designed to be easy to use, clean and store.
- Long, durable stainless steel blades for effortless cutting on multiple layers of various materials.
- Ergonomically designed and large handles ensure comfort and a good grip.
- For right-handed.
- Adjustable blade tension.
- Made in Finland.

---

**Universal scissors 21 cm, white**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1020412</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td></td>
</tr>
<tr>
<td>Old art. no.</td>
<td>-</td>
</tr>
</tbody>
</table>

| Height: 1,4 cm | Length: 27 cm | Width: 8,6 cm | Weight: 0,1 kg | Retail box: 6 |

- The scissors are designed to be easy to use, clean and store.
- Ideal for various cutting tasks at home, at school and in the office, on thick and thin materials.
- Durable stainless steel blades guarantees long-lasting cutting performance.
- Adjustable blade tension.
- Ergonomically designed handles ensure comfort and a good grip.
- For right-handed.
- Made in Finland.

---

**Universal scissors 17 cm, white**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1020413</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td></td>
</tr>
<tr>
<td>Old art. no.</td>
<td>-</td>
</tr>
</tbody>
</table>

| Height: 25,5 cm | Length: 2 cm | Width: 8,5 cm | Weight: 0,04 kg | Retail box: 10 |

- The scissors are designed to be easy to use, clean and store.
- Compact scissors with long blades for cutting light-weight materials and paper.
- Durable stainless steel blades guarantees long-lasting cutting performance.
- Adjustable blade tension.
- Ergonomically designed handles ensure comfort and a good grip.
- For right- and left-handed.
- Made in Finland.

---

**Universal scissors large 24 cm, black**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1019198</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td></td>
</tr>
<tr>
<td>Old art. no.</td>
<td>-</td>
</tr>
</tbody>
</table>

| Height: 32 cm | Length: 1,9 cm | Width: 9 cm | Weight: 0,14 kg | Retail box: 10 |

- The scissors are designed to be easy to use, clean and store.
- Long, durable stainless steel blades for effortless cutting on multiple layers of various materials.
- Ergonomically designed and large handles ensure comfort and a good grip.
- For right-handed.
- Adjustable blade tension.
- Made in Finland.

---

**Universal scissors 21 cm, black**

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1019197</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td></td>
</tr>
<tr>
<td>Old art. no.</td>
<td>-</td>
</tr>
</tbody>
</table>

| Height: 27,5 cm | Length: 9 cm | Width: 1,5 cm | Weight: 0,05 kg | Retail box: 6 |

- The scissors are designed to be easy to use, clean and store.
- Ideal for various cutting tasks at home, at school and in the office, on thick and thin materials.
- Durable stainless steel blades guarantees long-lasting cutting performance.
- Adjustable blade tension.
- Ergonomically designed handles ensure comfort and a good grip.
- For right-handed.
- Made in Finland.
### Universal scissors 17 cm, black

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1020415</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td>-</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>-</td>
</tr>
</tbody>
</table>

**Height:** 25,5 cm  
**Length:** 2 cm  
**Width:** 8,5 cm  
**Weight:** 0,04 kg  
**Retail box:** 10

- The scissors are designed to be easy to use, clean and store.
- Compact scissors with long blades for cutting light-weight materials and paper.
- Durable stainless steel blades guarantees long-lasting cutting performance.
- Adjustable blade tension.
- Ergonomically designed handles ensure comfort and a good grip.
- For right- and left-handed.
- Made in Finland.

![Universal scissors 17 cm, black](image1)

### Universal scissors 21 cm, black & white

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1026065</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td>-</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>-</td>
</tr>
</tbody>
</table>

**Height:** 1,4 cm  
**Length:** 27 cm  
**Width:** 8,6 cm  
**Weight:** 0,1 kg  
**Retail box:** 6

- The scissors are designed to be easy to use, clean and store.
- Ideal for various cutting tasks at home, at school and in the office, on thick and thin materials.
- Durable stainless steel blades guarantees long-lasting cutting performance.
- Adjustable blade tension.
- Ergonomically designed handles ensure comfort and a good grip.
- For right-handed.
- Made in Finland.

![Universal scissors 21 cm, black & white](image2)

### Fish shears

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1003032</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td>-</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>859912</td>
</tr>
</tbody>
</table>

**Height:** 2,5 cm  
**Length:** 29 cm  
**Width:** 9,2 cm  
**Weight:** 0,16 kg  
**Retail box:** 5

- The scissors are designed to be easy to use, clean and store.
- Strong shears with serration opening and cutting fish and removing scales.
- Thumb-operated locking mechanism and adjustable blade tension.
- Softgrip™ handles with finger-loop, for right- and left-handed.
- Made in Finland.

![Fish shears](image3)

### Poultry shears

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1003033</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td>-</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>859975</td>
</tr>
</tbody>
</table>

**Height:** 2,5 cm  
**Length:** 29 cm  
**Width:** 9,2 cm  
**Weight:** 0,2 kg  
**Retail box:** 5

- The scissors are designed to be easy to use, clean and store.
- Strong shears with curved profiled blades for skinning, cutting and finishing poultry and game.
- Thumb-operated locking mechanism and adjustable blade tension.
- Softgrip™ handles with finger-loop, for right- and left-handed.
- Made in Finland.

![Poultry shears](image4)

### Kitchen scissors

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1003034</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td>-</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>859977</td>
</tr>
</tbody>
</table>

**Height:** 25,2 cm  
**Length:** 1,7 cm  
**Width:** 8,8 cm  
**Weight:** 0,1 kg  
**Retail box:** 5

- The scissors are designed to be easy to use, clean and store.
- Strong and sharp blades with serrated lower blade for easy cutting.
- Adjustable blade tension.
- Softgrip™ and non-slip handle for safe grip, for right- and left-handed.
- Made in Finland.
## Functional Form cutlery

### Knife, matt
- **Art. no.** 1002952
- **EAN**
- **Height:** 2,5 cm
- **Length:** 24,8 cm
- **Width:** 8,5 cm
- **Weight:** 0,32 kg
- **Retail box:** 6
- **Old art. no.** 856200
- **EAN**

The package contains 4 knives.

![Knife, matt](image)

### Fork, matt
- **Art. no.** 1002953
- **EAN**
- **Height:** 3,1 cm
- **Length:** 24,8 cm
- **Width:** 9,2 cm
- **Weight:** 0,17 kg
- **Retail box:** 6
- **Old art. no.** 856201
- **EAN**

The package contains 4 forks.

![Fork, matt](image)

### Spoon, matt
- **Art. no.** 1002954
- **EAN**
- **Height:** 3,1 cm
- **Length:** 24,8 cm
- **Width:** 9,2 cm
- **Weight:** 0,2 kg
- **Retail box:** 6
- **Old art. no.** 856202
- **EAN**

The package contains 4 spoons.

![Spoon, matt](image)

### Coffee spoon, matt
- **Art. no.** 1002955
- **EAN**
- **Height:** 2,5 cm
- **Length:** 19,1 cm
- **Width:** 8,5 cm
- **Weight:** 0,08 kg
- **Retail box:** 6
- **Old art. no.** 856203
- **EAN**

The package contains 4 coffee spoons.

![Coffee spoon, matt](image)

### Salad set, matt
- **Art. no.** 1027256
- **EAN**
- **Height:** 31,5 cm
- **Length:** 3,5 cm
- **Width:** 11,3 cm
- **Weight:** 0,12 kg
- **Retail box:** 6
- **Old art. no.** 856222
- **EAN**

Salad spoon and fork, 2 pcs in total.

![Salad set, matt](image)
<table>
<thead>
<tr>
<th><strong>Serving set, matt</strong></th>
<th>Art. no. 1002959</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: <strong>4,9 cm</strong></td>
<td>Length: <strong>28,2 cm</strong></td>
<td>Width: <strong>11 cm</strong></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th><strong>Cutlery set, 16 pcs, matt</strong></th>
<th>Art. no. 1002958</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: <strong>5,6 cm</strong></td>
<td>Length: <strong>24,8 cm</strong></td>
<td>Width: <strong>16,1 cm</strong></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th><strong>Cutlery set, 24 pcs, matt</strong></th>
<th>Art. no. 1002961</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: <strong>4,5 cm</strong></td>
<td>Length: <strong>42,8 cm</strong></td>
<td>Width: <strong>25,2 cm</strong></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th><strong>Cutlery set, 24 pcs, mirror</strong></th>
<th>Art. no. 1002949</th>
<th>EAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height: <strong>4,5 cm</strong></td>
<td>Length: <strong>42,8 cm</strong></td>
<td>Width: <strong>25,2 cm</strong></td>
</tr>
</tbody>
</table>

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

Fiskars Edge knives have a sleek, modern design and innovative features. The specialised coating does much more than just gives the knife an attractive black finish – it makes it easier to maintain.
# Edge knives features & benefits

**Strong and thick blade for better cutting**
High quality Japanese standard stainless steel and taper grinding ensure sharpness of blade.

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

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

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

Durability for easy cutting, easy cleaning and storing.
Edge knives

**Peeling knife, 8 cm**
- Art. no. 1003091
- Old art. no. 978301
- Height: 2 cm
- Length: 33,5 cm
- Width: 6,5 cm
- Weight: 0,05 kg
- Retail box: 5
- EAN 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
- Old art. no. 978304
- Height: 2 cm
- Length: 33,5 cm
- Width: 6,5 cm
- Weight: 0,06 kg
- Retail box: 5
- EAN 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 knife, 12 cm**
- Art. no. 1003096
- Old art. no. 978326
- Height: 2 cm
- Length: 33,5 cm
- Width: 6,5 cm
- Weight: 0,07 kg
- Retail box: 5
- EAN 6 424009 783261

Asian knife for cutting medium sized foods.

**Cook’s knife, 15 cm**
- Art. no. 1003095
- Old art. no. 978311
- Height: 2 cm
- Length: 37,2 cm
- Width: 7,5 cm
- Weight: 0,11 kg
- Retail box: 5
- EAN 6 424009 783117

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

**Cook’s knife, 19 cm**
- Art. no. 1003094
- Old art. no. 978308
- Height: 2,5 cm
- Length: 42,5 cm
- Width: 7,5 cm
- Weight: 0,12 kg
- Retail box: 5
- EAN 6 424009 783087

Large knife with broad, strong blade. An all-rounder for cutting meat, chopping vegetables and mincing herbs.
Santoku knife, 17 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2,5 cm</td>
<td>36,5 cm</td>
<td>9,2 cm</td>
<td>0,13 kg</td>
<td>5</td>
<td>978331</td>
<td>1003097</td>
</tr>
</tbody>
</table>

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

Bread knife, 23 cm

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cm</td>
<td>43 cm</td>
<td>7,5 cm</td>
<td>0,14 kg</td>
<td>5</td>
<td>978305</td>
<td>1003093</td>
</tr>
</tbody>
</table>

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

Roll-Sharp™ knife sharpener

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>23,3 cm</td>
<td>3,7 cm</td>
<td>8,8 cm</td>
<td>0,09 kg</td>
<td>6</td>
<td>978700</td>
<td>1003098</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Old art. no.</th>
<th>Art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 cm</td>
<td>38,7 cm</td>
<td>18,7 cm</td>
<td>1,61 kg</td>
<td>4</td>
<td>978791</td>
<td>1003099</td>
</tr>
</tbody>
</table>

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 Kitchen essentials
The Essential range consists of knives, scissors and utensils. Each item is designed to be practical and yet affordable. The range is ideal for anyone looking for the basic kitchen essentials.
Essential knives

**Peeling knife 7 cm**

- Height: 29.5 cm
- Length: 1.5 cm
- Width: 7 cm
- Weight: 0.03 kg
- Retail box: 5
- Art. no. 1023780
- Old art. no. 1002840

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 knife 11 cm**

- Height: 29.5 cm
- Length: 1.7 cm
- Width: 7 cm
- Weight: 0.04 kg
- Retail box: 5
- Art. no. 1023778
- Old art. no. 1002842

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

**Tomato knife 12 cm**

- Height: 29.5 cm
- Length: 1.5 cm
- Width: 7 cm
- Weight: 0.04 kg
- Retail box: 5
- Art. no. 1023779
- Old art. no. 1002843

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 knife 23 cm**

- Height: 43 cm
- Length: 3.0 cm
- Width: 7 cm
- Weight: 0.12 kg
- Retail box: 5
- Art. no. 1023774
- Old art. no. 1002844

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

**Kitchen knife 21 cm**

- Height: 43 cm
- Length: 3.0 cm
- Width: 7 cm
- Weight: 0.1 kg
- Retail box: 5
- Art. no. 1023776
- Old art. no. 1002851

An all-round knife for different cutting tasks.
Cook's knife 21 cm

Art. no. 1023775
Old art. no. 1002845

Height: 43 cm  |  Length: 3 cm  |  Width: 9 cm  |  Weight: 0,12 kg  |  Retail box: 5

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

Filleting knife flexi 18 cm

Art. no. 1023777
Old art. no. 1002852

Height: 43 cm  |  Length: 3 cm  |  Width: 7 cm  |  Weight: 0,08 kg  |  Retail box: 5

Flexible blade specially designed for filleting fish.

Sharpening steel 20 cm

Art. no. 1023781
Old art. no. 1002846

Height: 42,5 cm  |  Length: 2,5 cm  |  Width: 7 cm  |  Weight: 0,16 kg  |  Retail box: 5

For sharpening knives.

Knife block with 5 knives

Art. no. 1023782
Old art. no. 1004931

Height: 38 cm  |  Length: 8 cm  |  Width: 16 cm  |  Weight: 1,39 kg  |  Retail box: 5

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

Essential Roll-Sharp

Art. no. 1023811
Old art. no. 1001482

Height: 22,7 cm  |  Length: 6,5 cm  |  Width: 12,5 cm  |  Weight: 0,08 kg  |  Retail box: 6

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. Dish-washer safe.
Essential scissors

**Poultry shears 23 cm**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cm</td>
<td>27,2 cm</td>
<td>8,8 cm</td>
<td>0,14 kg</td>
<td>10</td>
<td>1023819</td>
<td>1002914</td>
</tr>
</tbody>
</table>

1. Designed to be practical and ideal for anyone seeking to equip their kitchen with the basic must-haves.
2. The poultry shears have strong shears for skinning, cutting and finishing poultry and game.
3. The curved, profiled blades make cutting tasks easier and the feature groove is for cutting bones.
4. Softgrip™ handles with finger-loop are suitable for both right- and left-handed people.
5. The shears have a thumb-operated locking mechanism.

**Kitchen scissors with bottle opener 20 cm**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1,9 cm</td>
<td>25,2 cm</td>
<td>8,8 cm</td>
<td>0,1 kg</td>
<td>10</td>
<td>1023820</td>
<td>1002915</td>
</tr>
</tbody>
</table>

1. Designed to be practical and yet affordable
2. Ideal for anyone seeking to equip their kitchen with the basic must-haves.
3. The kitchen scissors have strong stainless steel blades with a serrated lower blade that makes cutting particularly easy.
4. The handles have an integrated bottle opening function.
5. For both right- and left-handed people.

**General purpose scissors 21 cm**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>27 cm</td>
<td>2 cm</td>
<td>8,6 cm</td>
<td>0,07 kg</td>
<td>10</td>
<td>1023817</td>
<td>1002703</td>
</tr>
</tbody>
</table>

1. Designed to be practical and yet affordable
2. Ideal for anyone seeking to equip their kitchen with the basic must-haves.
3. The general purpose scissors are ideal for all kind of cutting tasks at schools and in the home.
4. The ergonomic handles ensure a good grip.
5. For right-handed.

**Paper scissors 17 cm**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>24 cm</td>
<td>1,5 cm</td>
<td>8,5 cm</td>
<td>0,04 kg</td>
<td>10</td>
<td>1023818</td>
<td>1002704</td>
</tr>
</tbody>
</table>

1. Designed to be practical and yet affordable
2. Ideal for anyone seeking to equip their kitchen with the basic must-haves.
3. The paper scissors are lightweight compact scissors with long stainless steel blades for cutting paper.
4. The ergonomic handles ensure a good grip.
5. For right- and left-handed.

**Cuts + More Multi-tool Scissors**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>30,3 cm</td>
<td>2,5 cm</td>
<td>12 cm</td>
<td>0,13 kg</td>
<td>3</td>
<td>1000809</td>
<td>715692</td>
</tr>
</tbody>
</table>

Ultimate right-handed multi-purpose scissors.
Essential utensils

**Peeler**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>24,5 cm</td>
<td>1,7 cm</td>
<td>6,5 cm</td>
<td>0,03 kg</td>
<td>5</td>
<td>1023786</td>
<td>1002841</td>
</tr>
</tbody>
</table>

For peeling fruit and vegetables.

**Swivel peeler**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>24,5 cm</td>
<td>1,7 cm</td>
<td>6,5 cm</td>
<td>0,03 kg</td>
<td>5</td>
<td>1023787</td>
<td>1002855</td>
</tr>
</tbody>
</table>

Swivel peeler for peeling fruit and vegetables easily.

**Vegetable peeler**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>21 cm</td>
<td>1,5 cm</td>
<td>6,5 cm</td>
<td>0,03 kg</td>
<td>5</td>
<td>1023824</td>
<td>1023824</td>
</tr>
</tbody>
</table>

Y-shaped peeler for peeling vegetables.

**Cheese slicer**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>22 cm</td>
<td>1,8 cm</td>
<td>7,5 cm</td>
<td>0,04 kg</td>
<td>5</td>
<td>1023789</td>
<td>1002859</td>
</tr>
</tbody>
</table>

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

**Soft cheese slicer**

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
<th>Art. no.</th>
<th>Old art. no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>17 cm</td>
<td>1,8 cm</td>
<td>7,5 cm</td>
<td>0,03 kg</td>
<td>5</td>
<td>1023790</td>
<td>1002860</td>
</tr>
</tbody>
</table>

The short stainless steel blade prevents soft cheese from sticking to the blade.
Grater, 4 sides

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
</tr>
</thead>
<tbody>
<tr>
<td>23 cm</td>
<td>8,3 cm</td>
<td>11 cm</td>
<td>0,16 kg</td>
<td>5</td>
</tr>
</tbody>
</table>

Art. no. 1023798  
EAN: 6 4 2 4 0 0 2 0 0 6 4 1 1  
Old art. no. 1002895

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

Baking brush

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
</tr>
</thead>
<tbody>
<tr>
<td>29 cm</td>
<td>1,5 cm</td>
<td>6 cm</td>
<td>0,03 kg</td>
<td>10</td>
</tr>
</tbody>
</table>

Art. no. 1023802  
EAN: 6 4 2 4 0 0 2 0 0 6 4 3 9  
Old art. no. 1003014

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

Dough scraper

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
</tr>
</thead>
<tbody>
<tr>
<td>35,8 cm</td>
<td>0,8 cm</td>
<td>6 cm</td>
<td>0,05 kg</td>
<td>10</td>
</tr>
</tbody>
</table>

Art. no. 1023803  
EAN: 6 4 2 4 0 0 2 0 0 6 4 6 6  
Old art. no. 1003012

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

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 cm</td>
<td>4 cm</td>
<td>6,8 cm</td>
<td>0,03 kg</td>
<td>10</td>
</tr>
</tbody>
</table>

Art. no. 1023804  
EAN: 6 4 2 4 0 0 2 0 0 6 4 7 3  
Old art. no. 1003008

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

Pasta spoon

<table>
<thead>
<tr>
<th>Height</th>
<th>Length</th>
<th>Width</th>
<th>Weight</th>
<th>Retail box</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 cm</td>
<td>5,5 cm</td>
<td>6 cm</td>
<td>0,04 kg</td>
<td>10</td>
</tr>
</tbody>
</table>

Art. no. 1023805  
EAN: 6 4 2 4 0 0 2 0 0 6 4 8 0  
Old art. no. 1003009

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

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1023806</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td></td>
</tr>
<tr>
<td>Height:</td>
<td>38 cm</td>
</tr>
<tr>
<td>Length:</td>
<td>8 cm</td>
</tr>
<tr>
<td>Width:</td>
<td>8,5 cm</td>
</tr>
<tr>
<td>Weight:</td>
<td>0,05 kg</td>
</tr>
<tr>
<td>Retail box:</td>
<td>10</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>1003010</td>
</tr>
</tbody>
</table>

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

![Non-drip soup ladle](image)

### Spatula

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1023807</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td></td>
</tr>
<tr>
<td>Height:</td>
<td>38 cm</td>
</tr>
<tr>
<td>Length:</td>
<td>5 cm</td>
</tr>
<tr>
<td>Width:</td>
<td>6 cm</td>
</tr>
<tr>
<td>Weight:</td>
<td>0,03 kg</td>
</tr>
<tr>
<td>Retail box:</td>
<td>10</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>1003011</td>
</tr>
</tbody>
</table>

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

![Spatula](image)

### Easy-care whisk

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1023809</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td></td>
</tr>
<tr>
<td>Height:</td>
<td>35,5 cm</td>
</tr>
<tr>
<td>Length:</td>
<td>5,5 cm</td>
</tr>
<tr>
<td>Width:</td>
<td>6,5 cm</td>
</tr>
<tr>
<td>Weight:</td>
<td>0,02 kg</td>
</tr>
<tr>
<td>Retail box:</td>
<td>10</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>1003007</td>
</tr>
</tbody>
</table>

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

![Easy-care whisk](image)

### Tongs

<table>
<thead>
<tr>
<th>Art. no.</th>
<th>1023810</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAN</td>
<td></td>
</tr>
<tr>
<td>Height:</td>
<td>37,5 cm</td>
</tr>
<tr>
<td>Length:</td>
<td>1,5 cm</td>
</tr>
<tr>
<td>Width:</td>
<td>7 cm</td>
</tr>
<tr>
<td>Weight:</td>
<td>0,03 kg</td>
</tr>
<tr>
<td>Retail box:</td>
<td>10</td>
</tr>
<tr>
<td>Old art. no.</td>
<td>1003005</td>
</tr>
</tbody>
</table>

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

![Tongs](image)
## Technical information

### Knives

<table>
<thead>
<tr>
<th>Product family</th>
<th>Blade material</th>
<th>Blade thickness</th>
<th>Sharpening angle</th>
<th>Handle material</th>
<th>Grinding</th>
<th>Washing instruction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Functional Form</td>
<td>Japanese standard stainless steel</td>
<td>Small: 1,1 mm, Large: 1,7 mm</td>
<td>30°±4</td>
<td>Softouch™</td>
<td>Taper grind</td>
<td>Dishwasher safe</td>
</tr>
<tr>
<td>Edge</td>
<td>Japanese standard stainless steel</td>
<td>Small: 1,3 mm, Large: 2,3 mm</td>
<td>30°±4</td>
<td>ABS Plastic</td>
<td>Taper grind</td>
<td>Dishwasher safe *</td>
</tr>
<tr>
<td>Essential</td>
<td>Stainless steel</td>
<td>Small: 1,1 mm, Large: 1,7 mm</td>
<td>30°±4</td>
<td>Plastic</td>
<td>Taper grind</td>
<td>Dishwasher safe</td>
</tr>
</tbody>
</table>

* Edge knives blades have a PTFE coating for easy care

### Scissors

<table>
<thead>
<tr>
<th>Product family</th>
<th>Washing Instruction</th>
<th>Material</th>
<th>Hardness</th>
<th>Softgrip™</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic</td>
<td>Dishwasher safe</td>
<td>Swedish Sandvik steel</td>
<td>HRC 57</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Functional Form Kitchen</td>
<td>Dishwasher safe</td>
<td>Swedish Sandvik steel</td>
<td>HRC 57</td>
<td>•</td>
<td>-</td>
</tr>
<tr>
<td>Functional Form Black &amp; White</td>
<td>Dishwasher safe</td>
<td>Swedish Sandvik steel</td>
<td>HRC 57</td>
<td>-</td>
<td>- Patterns of Gloria by Christian Aminoff / Provoke</td>
</tr>
<tr>
<td>Inspiration</td>
<td>Dishwasher safe</td>
<td>Swedish Sandvik steel</td>
<td>HRC 57</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Cuts+More</td>
<td>Handwash recommended</td>
<td>Stainless steel</td>
<td>HRC 55</td>
<td>-</td>
<td>Titanium blade coating</td>
</tr>
<tr>
<td>Essential</td>
<td>Dishwasher safe</td>
<td>Stainless steel</td>
<td>HRC 55</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Product family</th>
<th>Washing instruction</th>
<th>Material</th>
<th>Coating</th>
<th>Oven temperature</th>
<th>Hob type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Functional Form pans</td>
<td>Dishwasher safe</td>
<td>Aluminium</td>
<td>Hardtec</td>
<td>max 150 °C</td>
<td>All</td>
</tr>
<tr>
<td>Functional Form saucepans and casserole</td>
<td>Dishwasher safe</td>
<td>Stainless steel</td>
<td></td>
<td>max 150 °C</td>
<td>All</td>
</tr>
</tbody>
</table>

Cutlery

<table>
<thead>
<tr>
<th>Product family</th>
<th>Material</th>
<th>Washing instruction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Functional Form</td>
<td>Japanese stainless steel</td>
<td>Dishwasher safe</td>
</tr>
</tbody>
</table>
Service and care
Knives

Fiskars knife assortment offers knives with different blades and handle materials for different cutting tasks. 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 made of steel, 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.
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.

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.
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 even safe up to 150 °C and products with stainless steel fittings up to 250 °C. 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 shaping the world since 1649. Our scissors have cut millions of meters of fabrics. Our axes have chopped millions of trunks. Our knives have cut millions of slices of bread. Our pans have fried millions of carefully marinated steaks – all leading to 100% Happiness.