

LOVE
COOK
LIVE


RÖSLE

SINCE 1888

The Rösle pan guide


*All about our non-stick coatings
and other pan secrets.*

www.roesle.com




A

All day – perfect for everyone and everyday.




B

Best – for daily use in either stainless steel or aluminium.




G

Guarantee – up to 20 years for stainless steel or iron pans.




I

Induction – all RÖSLE pans are suitable for induction hobs.




J

Joy – all day, every day. Our pans are ready for all recipes.




C

Characteristics – every pan is different and offers different advantages.




D

Design – because you eat with your eyes, too. We even won several design awards.




The RÖSLE pan guide




K

Key facts – ceramic withstands temperatures of up to 400°C.




E

Elegant – an eye catcher in every kitchen.



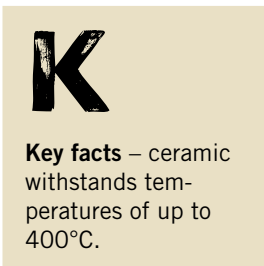
F

Family tradition – since 1888, our place has been in the kitchen.



H

Hob types – suitable for electric, gas, Ceran, induction or baking ovens.



L

Love – is our favourite ingredient. And you'll find it in all our products.



M

Material – whether stainless steel or aluminium. At RÖSLE, we use only the best.



N

Non stick coating – Perfect for the everyday use and heat resistant up to 260° C



O

Old faithful... what should we fry up today, my trusty favourite pan?



P

PTFE – it's also known as Teflon® - and at RÖSLE, it's always PFOA-free. Guaranteed.



Q

Quality – since 1888, ours is a name you can trust.



LOVE COOK LIVE



R

RÖSLE – Welcome to the family. Welcome to RÖSLE.



S

Stainless steel – our material of choice; unbeatable for frying steaks.



T

Temperament – our pans like it sweet or spicy!



RÖSLE
SINCE 1888



U

Unbreakable – like our iron pans. Just like Grandma's trusty pan.



V

Versatile – our line-up offers over 40 pans to choose from – so far.



W

We're here for you – ask us anything you want to know about RÖSLE products.



X

X-Any old pan – absolutely not! It's all about finding the right one!



Y

Y-shaped handle – feels stable and secure in your hand and looks great, too.



Z

Zzzz - Too hot ! beware of shock-heating your pan.

GOOD TO KNOW ABOUT A PAN

What's under the coating?

RÖSLE offers a wide assortment of pans with various designs and coatings. Which pan is best-suited for which dish, **what temperatures can each non-stick coating** withstand, and what's the right size to go for? All RÖSLE pots and pans are suitable for all common types of cookers: electric, gas, Ceran or induction cookers, as well as baking ovens and, in some cases, even grills.

Stainless steel pans



TAKING THE HEAT

RÖSLE pans in stainless steel are excellent for searing steaks, as well as for browning, braising or poaching.

The body of the pan is entirely made of stainless steel, allowing it to absorb full heat and transfer it to the food.

Plus, it's safe to use on the grill. It can take the heat!

When there's no non-stick coating, it's often necessary to use more oil. But with the proper heat, there's no need – the steak comes out absolutely perfect. Stainless steel pans are also great for fried potatoes.

ADVANTAGES:

- Perfect for high temperatures
- Durable and hard-wearing, since there is no coating to wear down
- Perfect for searing, followed by braising in the oven.

SERIES:

SILENCE® cookware series

ELEGANCE cookware series

MOMENTS cookware series



Multilayer material pans



MULTI-LAYERED AND MULTI-FACETED

The secret is in the multilayer material. The combination of stainless steel and aluminium ensures that heat is distributed quickly and evenly from the bottom to the sides.

It's a matter of taste. For quick searing, all you need is an uncoated pan. For low-fat frying, better reach for the non-stick pan. It's all about having the right tool for the job.

THE BASIC STRUCTURE:

The design relies on 3 layers. Inside the pan is stainless steel and sandwiched in the middle is an aluminium core, responsible for heat conduction.

The exterior is composed of a **stainless steel jacket** or a **layer of copper**. The entire pan body is noticeably thicker than it is for a classic stainless steel pan, but heat is diffused throughout the entire pan. **Perfectly evenly.** In the Chalet series, Rösle combines copper with stainless steel and aluminium. Why? Because copper looks fantastic and has excellent heat conducting properties. Plus, the stainless steel component ensures excellent frying performance.

ADVANTAGES:

- Even heat distribution throughout the pan body
- An ideal combination of materials for flawless frying results
- Available with or without non-stick coating

SERIES:

MULTIPLY cookware series

CHALET cookware series



Aluminium pans

Our ever-popular aluminium pans come in different versions. Some are simply pressed, some carefully forged, some cast for an extra rugged design. Depending on your cooking habits and budget, there's something here for everyone.

Aluminium is more light-weight than stainless steel for daily use. Many people find that this makes aluminium pans more fun and easy to use, e.g. for sautéing or flipping pancakes.

The thermal advantages and lightness of the material make these pans a popular choice.

Depending on the base plate, however, some conventional aluminium pans are not suitable for induction cookers.

At RÖSLE, all our pans are suitable for every type of cooker, including induction hobs, of course.

No stuck-on food!

... hardly any oil required.
Heat resistant up to 260 °C



CAST ALUMINIUM FRYING PANS

These cast aluminium pans feature a thick, hefty bottom and solid rim. In addition to excellent heat conduction and storage properties, they come with a sturdy handle that makes them delightfully easy to use. It's all you need to make any dish a success, really. Add a non-stick coating, and even sticky foods are easy to prepare. With **ProResist®** non-stick coating.



FORGED ALUMINIUM PAN

The forged aluminium pan body offers fast and even heat distribution. A riveted stainless steel handle ensures a secure grip and also looks chic and modern. A great fit for any kitchen. Available with **ProPlex®** non-stick coating.

ADVANTAGES OF BOTH PANS:

- Extremely easy to handle
- Heats up quickly
- An all-rounder, great for everyday use
- PFOA-free non-stick coatings:
ProPlex® or **ProResist®**

SERIES:

RAISE Ø 20, 24, 26, 28 and 32 cm frying pans

CADINI Ø 20, 24 and 28 cm frying pans

Iron pans

...no kitchen is complete without them

**THE KING OF PANS.
LOVES FRIED POTATOES AND MUCH MORE.**

This iron pan is a must-have for every kitchen and every cook. The most amazing thing about it? It only gets better over time. The patina that forms on the bottom acts as a natural non-stick coating, so you'll gradually need less and less oil in your cooking.



The patina

acts as a natural non-stick coating. Lasts for years.



Tip:

An iron pan needs to be seasoned before the first use. In the beginning, you'll need a lot of oil. The patina which acts as a non-stick coating forms gradually over time. The longer you use your pan, the less oil you'll need.

Iron is both high-performing and extremely versatile. As any professional chef will tell you, the secret to an iron skillet is in the material!

Just like in your grandmother's kitchen – that old cast iron pan, used for so many years, gives meat dishes their own unique flavour, as well as a crispy outside.

It's an experience you can't miss.

ADVANTAGES:

- High-quality workmanship
- Perfect for frying or searing
- Extremely long life when all care instructions are followed
- Suitable for all conventional cooker types and for the grill rack
- Body is cast entirely from a single material, for even, energy-saving conduction and storage of heat
- Perfect for things like steaks or fried potatoes - just like Grandma's

SERIES:

Wrought-iron skillets Ø 24, 28, 32 cm

THERE'S A LID FOR EVERY POT

... and a coating for every Rösle pan

Pans with ProCera ceramic coating

The stainless steel body with a thick aluminium core provides flawless heat distribution and really absorbs the heat. Meanwhile, the ceramic coating offers a durable surface that prevents food from sticking and allows you to cook with very little oil. To maximize the life of your pan, allow it to heat up gradually, and wash it by hand.

Tip: Ceramic pans should always be heated gradually and never while empty. The surface is durable, but shock-heating (power boost) can potentially destroy their non-stick properties.

Ceramic coated pans are not dishwasher-safe. The aggressive cleaning detergents corrode the surface and can also affect the non-stick properties. We recommend washing such pans by hand in the sink.

ADVANTAGES:

- Perfect for meat, vegetables, fried foods
- Sturdy and resistant to temperatures up to 400 °C
- PTFE- and PFOA-free

SERIES:

ELEGANCE Ø 20, 24, 28 cm frying pans



Fat/oil overview:

At temperatures above 215 °C, we recommend using a product with an uncoated surface, ceramic coating or enamel coating. These coatings are heat-resistant at up to 400 °C.

► No heat (not suitable for frying)

Pumpkin seed oil, linseed oil, grape seed oil (cold pressed), walnut oil, virgin olive oils (cold pressed)

Perfect for: Salads, dressings, cold dishes

► Medium temperatures (around 160 – 180 °C)

Safflower oil, butter

Perfect for: Vegetables, meat, fish

► High temperatures (around 195 – 230 °C)

Rapeseed oil (refined), clarified butter, ghee, peanut oil (refined), palm fat, coconut oil, sesame oil

Perfect for: Deep-frying, wok cooking, fried potatoes, schnitzel, steak, cutlets

*For everyday use
and as your favourite pan!*

SKILLETS WITH NON-STICK COATING

Non-stick coatings make it easier to sear delicate foods that tend to stick. These days, it's hard to imagine a kitchen that doesn't include this technology. With a non-stick pan, hardly any oil is required.

Since the surface is somewhat soft, it's easy to leave behind scratches and streaks. That's why we recommend using silicone appliances. The material is softer and easier on the non-stick surface. At RÖSLE, our non-stick or Teflon® coatings are always PFOA-free and temperature-resistant at up to 260 °C. So they're great for daily use. The coatings are available on stainless steel or aluminium pan bodies, depending on the series.

We have 3 different non-stick coatings to choose from, each with its own special advantages.

ADVANTAGES OF ALL COATINGS:

- Depending on the pan body, may be dishwasher-safe
- Perfect for frying foods which tend to stick such as fish or pastries
- PFOA-free
- Low-fat frying for healthy and light cooking

Why silicon carbide particles?

Silicon carbide particles are extremely hard. They have a hardness of 9.5. For comparison: diamonds have a hardness of 10. Thanks to these particles, it's safe to use stainless steel utensils.

ProPlex® You can't go wrong with this one. This coating takes excellent care of your fried foods and is perfect for everyday use. For fish filets, fowl or pastries. Leaves a beautiful golden crust, too.

SERIES:

MULTIPLY Ø 24, 28 cm frying pans

CHALET Frying and serving pans Ø 24, 28 cm

ELEGANCE Ø 20, 24, 28, 32 cm frying pans

MOMENTS Ø 20, 24, 32 cm frying pans

RAISE Ø 20, 24, 28, 32 cm frying pans



ProIuduct

Optimised for induction.

The name says it all: integrated stainless steel particles for extra-even heat distribution. Works great on any type of cooker but especially impressive on magnetic induction hobs.

Plus, they come in a lovely bronze colour, which looks fantastic on our Silence series pans.

SERIES:

SILENCE® Crêpes Pan Ø 28 cm



ProResist

Resistance is futile.

You're looking at our heavy-duty champion with the coatings.

With embedded silicon carbide particles, the surface is tough

enough for stainless steel utensils. The structure is somewhat rougher, but that doesn't impair its frying performance. On the contrary.

What roasted flavours do for a sauce base is what salt does for a soup.



SERIES:

MULTIPLY Ø 24, 28 cm frying pans

SILENCE® frying, serving and braising pans Ø 24, 28, 32 cm

CADINI Ø 20, 24, 28 cm frying pans

CARE INSTRUCTIONS

Basic pan care

Before using for the first time, remove any stickers and wash carefully with hot water and washing-up liquid. To save energy, always match the bottom diameter to the hob ring size. This ensures even heat distribution, so that no heat is wasted unnecessarily.

To protect the surfaces, do not use sharp or pointed utensils in the pan. Signs of use such as light scratches, however, will not affect the cookware's performance. They just don't look very nice.
To remove baked-on bits, simply soak the pan in water and gently rub down with a sponge or brush. It's safe to use conventional household stainless steel cleaners; just not on non-stick coatings. Please do not use steel wool or scouring agents, as this would damage the surfaces. Wash pans with hot water as soon as possible after use.

Tip:

Never heat an empty pan. 1 drop of oil as an indicator is enough to protect your cookware from overheating. If the oil in your cookware starts to smoke, reduce the heat. The pan is now ready to use.

Fresh crêpes – basic recipe

Ingredients:

For the dough:

- 100 g flour
- 1 egg (size M)
- 200 ml milk
- 1 pinch salt
- 1 tbsp oil

Idea for a delicious filling:

- 500 g Fresh berries (e.g. raspberries, blueberries, strawberries)
- 1 organic lime

- 250 g curd cheese
- 150 g mascarpone
- 2 packets bourbon vanilla sugar
- 1 pinch cinnamon

Preparation:

To make the dough, combine flour, milk, 1 tbsp oil, 1 egg and 1 pinch of salt and mix into a smooth dough. Put the bowl aside, and allow the dough to sit for about 10 min. Take your **RÖSLE Crêpe Pan** (or a pan with non-stick coating), lightly brush it with oil and heat it up slowly. Quickly spread one

portion of dough in the pan - either with the **RÖSLE crêpe spreader** or by swirling the pan - and cook until golden on both sides. Meanwhile, wash and pick over the berries, e.g. cut the strawberries into slices or quarters.

Wash and dry the lime. Then lightly zest the peel, and squeeze out the juice.
Next, combine the lime juice and zest with the curd cheese, mascarpone, cinnamon and vanilla sugar until they form a lovely cream.
Spread the cream on your fresh crêpes, add some berries on top, and roll the crêpes up loosely.
Sprinkle on some powdered sugar, and enjoy!

NOT ALL PANS ARE THE SAME.

And that's a good thing.

Which pan and which version is used for what? When would you need a high rim, and when is a low rim better...?

RÖSLE has a dizzying array of pans. You dream it, we almost certainly have it. And for most of our pan sizes, you'll also find a lid in the assortment. The quantity of each product in stock varies by series. Simply ask your specialised dealer or check online to see if the pan you want is available in the series.

Skillets - The classics

- A long handle starting at 32 cm with supplementary handle
- Rim height approx. 4-6 cm depending on series
- With hanging hole
- Good for sautéing



Serving pans - from the hob to the table

- 2 short handles
- Generally taller rim, about 7 cm
- Saves more space in the cabinet
- Perfect as a serving dish on the table
- Also suitable for large amounts of food



Casseroles - including lid and high rim

- 2 short handles
- About 2 cm taller than the serving pan
- Ample space for sauces, pasta, roulades
- At Rösle, also includes glass lid



Crêpes pan - low-rimmed frying pan

- With long handle
- Low rim for crêpes or fish filets
- Easy to flip



Gourmet and fish pan, oval-shaped

- 2 laterally offset, short handles
- Oval-shaped design
- Perfect for whole fish, long filets or zucchini and asparagus

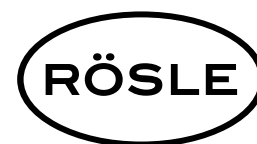


Grill pan - with RÖSLE honeycomb pattern

- 2 short handles
- For lovely sear marks on grilled food
- In cast iron or stainless steel



AT A GLANCE



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PAN SERIES	Without coating	Ceramic coating	ProPlex®	Pro Induct	ProResist
Stainless steel					
SILENCE®	X			X	X
ELEGANCE		X	X		
MOMENTS			X		
Multilayer material					
MULTIPLY	X		X		X
CHALET - copper	X		X		
Aluminium					
RAISE			X		
CADINI					X
Iron					
Wrought-iron	X				
Cast iron	X				

A tip to take home!

Get yourself a frying pan without any coating - that works best for searing. We also recommend getting one with a non-stick coating for any kind of delicate food that tends to stick easily. Now, you're ready for anything!

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- instagram.com/roesle_official

www.roesle.com

RÖSLE GmbH & Co. KG • Johann-Georg-Fendt-Str. 38 • 87616 Marktoberdorf • Germany
Phone +49 (0)8342 912 0 • Fax +49 (0)8342 912 190