

LOVE  
COOK  
LIVE

RÖSLE

SINCE 1888



CADINI  
Series

Cooking sustainably  
with RÖSLE.



AWARENESS.  
RECYCLING.  
CONTEMPORARY.  
ENJOYMENT.  
RÖSLE.



## A SUSTAINABLE WAY TO COOK? ABSOLUTELY!

### *Pots and pans made of recycled aluminium*

In the age of microplastics in the oceans and various efforts to find practical and clever ways to transform these materials into new products, RÖSLE has decided to further expand the "CADINI" series.

**Did you know?** The pot and pan bodies are made of **100% recycled** aluminium. The new Ø 24cm cooking pot, for example, is made using a whopping 114 aluminium cans. A small frying pan with a 20cm diameter takes 47 cans to produce. And the new stir-fry pan is made with no less than 98 recycled cans.

**Recycling finished materials** requires far less energy than producing them from scratch.

Now cooking is more fun than ever. And cooking can also be more sustainable if we all make an effort to shop for **local and seasonal** ingredients and buy only the amounts we need.





# 100 % Rösle 100 % RESPONSIBLE PRACTICES

Cutting out plastic bags and switching to electric cars are not the only ways to save energy and take a step towards environmental protection and sustainability.

## SECOND CHANCES

A new life for aluminium cans: Our CADINI pans are made from **100% recycled aluminium**. It's **environmentally friendly** and **sustainable**, but also made to our usual **high standards of quality**. And these pans can also be recycled again after disposal.

## SAVE ENERGY

Aluminium can be recycled **endlessly**, while maintaining the same quality of material. Compared to starting from raw materials, using recycled aluminium requires only a **fraction of the energy to produce the same products**. That reduces our consumption of aluminium resources and energy, putting a little less strain on our environment.

## HEATS UP EVENLY & STAYS WARM FOR A LONG TIME

The **thick bottom** and the **solid pan sides** made of cast aluminium ensure **perfect heat distribution** and **storage**. This also indirectly reduces energy consumption. Thanks to the **full-surface induction bottom**, these pans can be used on **any type of cooker** and are **even dishwasher-safe!**

## SO MANY CANS!

Each product takes a certain number of cans to produce. It's amazing what you can make out of some old cans!

115 cans = 1x Ø32cm pan

90 cans = 1x Ø28cm pan

62 cans = 1x Ø24cm pan

47 cans = 1x Ø20cm pan

115 cans = 1x Ø28cm serving pan

98 cans = 1x Ø32cm stir-fry pan

114 cans = 1x Ø24cm cooking pot

88 cans = 1x Ø20cm cooking pot



# CADINI - The pots **NEW**

*All details at a glance*



The silicone handles are included for all pots and the serving pan.

**POT Ø 20 CM**

Item no.: 91761 | SRP: 119 €

**POT Ø 24 CM**

Item no.: 91762 | SRP: 129 €

**ERGONOMIC SILICONE HANDLES**

Item no.: 91488 | SRP: 11.95 €

## The highlights:

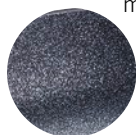
- Cast aluminium cookware
- **Pot body made of 100% recycled aluminium**
- With ProResist non-stick coating
- Resistant to temperatures up to 260 °C (or up to 230 °C with lid)
- Heats up more quickly thanks to full-surface induction bottom and dishwasher-safe
- Glass lid made of borosilicate, resistant to temperatures up to 230 °C
- **Dishwasher-safe**
- Suitable for these types of cooker: electric, ceramic, gas, induction and baking oven

## ProResist®

**Resistance is futile.**

The sturdy pan with the coating – embedded silicon carbide particles make the surface tough enough for stainless steel utensils.

The structure is somewhat rougher, but that does not impair its frying performance. On the contrary. What roasted flavours do for a sauce base is what salt does for a soup.



# CADINI - The pots

*All details at a glance*

## All items at a glance:

### CRYSTAL CLEAR

Glass lid made of sturdy borosilicate; withstands temperature changes.

### ERGONOMIC SILICONE HANDLES

The sturdy and flexible handles allow for better gripping and carrying. Resistant to temperatures up to 200°C. If heated for a long time, potholders are recommended.



### MATERIAL - RECYCLED ALUMINIUM:

With its full-surface induction bottom, it heats up quickly. That way, you use less energy.



### DISHWASHER-SAFE

Aluminium is not typically dishwasher-safe. However, this pot is fully coated and features a high-quality full-surface induction bottom. So it's perfectly safe to pop in the dishwasher.





# CADINI - The FRYING PANS

*For all your favourite dishes*

## Pans for daily use and in all sizes.

From crispy fried eggs to tender fish fillets - with ProResist non-stick coating, food comes out perfectly fried with no burnt-on bits left to scrape off.



### CADINI PAN Ø 20 CM

Item no.: 91753 | SRP: € 79.95



### CADINI PAN Ø 24 CM

Item no.: 91754 | SRP: € 89.95



### CADINI PAN Ø 28 CM

Item no.: 91755 | SRP: € 99.95



### CADINI PAN Ø 32 CM

Item no.: 91756 | SRP: 119 €

### ProResist®

The durable pan with the integrated silicon carbide particles, for use with stainless steel utensils



### STURDY

The thick bottom evenly distributes heat, all the way up to the outer edges.

### SOLID

Stout and compact  
Handle made of black Bakelite, resistant to temperatures up to 220 °C

## The main FEATURES AT A GLANCE:

- 100% recycled aluminium
- **ProResist®** coating
- **Dishwasher-safe**
- Oven-safe, handle made of Bakelite – **NEW now up to 220 °C**
- Suitable for all types of cooker
- Perfect heat distribution and storage

**NEW**

# CADINI - SERVING PAN & WOK

*Now we're cooking!*



Freshly prepared and piping hot on the table. It's no problem with our new serving pan. Great for everything from German spätzle with spinach to a classic mac and cheese. Plus, thanks to the coating, nothing sticks to the pan. Incl. ergonomic silicone handles.

**CADINI SERVING PAN Ø 28 CM**

Item no.: 91759 | SRP: 119 €



Lean meat, fresh scampi, crunchy vegetables – thanks to **ProResist®** premium non-stick coating, nothing sticks to your pan. Served with sweet and sour or peanut sauce, it's just like eating at your favourite Asian restaurant.



**CADINI STIR-FRY PAN Ø 32 CM**

Item no.: 91757 | SRP: 139 €

## SPINACH SPÄTZLE WITH FRIED ONIONS

### INGREDIENTS:

- 250 g frozen leaf spinach
- 500 g flour
- 1 tsp. salt
- 5 eggs
- 300 g shredded cheese (Alpine hard cheese or Emmenthal)
- 3 – 4 onions
- 100 g butter

### Preparation:

Peel and thinly slice the onions into rings. In a bowl, combine the onion slices with a bit of flour and salt.

Meanwhile, heat 1 L oil (sunflower oil) in a pot. Once the oil is hot (approx. 170 °C), add the floured onion rings to the oil and cook until brown.

Once the onions have browned, use a skimming ladle or locking tongs to remove them and set them down to drain on a prepared surface.

Mix spinach, flour, salt, eggs, water, salt and pepper and whisk until air bubbles form in the batter.


Allow the batter to rest for about 10 min. and then whisk again. Place your spaetzle maker (or a grater or colander) and pour the batter in a little at a time, allowing the spaetzle to drop into the boiling water.

Allow the spaetzle to boil once. Using a skimming spoon, scoop out the ones floating on top and put them in a pre-heated pan. Add the cheese and let it melt while stirring constantly. Pour the melted butter over the spaetzle and continue to mix.

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