

CALM AND RELAXATION. CULINARY ADVENTURES. PROFESSIONAL QUALITY. COOKING ENJOYMENT. EVERY DAY. RÖSLE.



# THE PURE JOY OF COOKING WITH STYLE

The standards we set for your cookware

The SILENCE cookware series gives you a sense of almost meditative calm. These finely crafted pots are wonderfully quiet, thanks to a perfectly placed black silicone rim. Stir gently now and then, and they practically turn into culinary singing bowls.

And you thought cooking was relaxing before!

Equipped with **professional know-how**, this series performs brilliantly in daily use and **looks** fantastic, **too**. A lovely addition to any kitchen. **Timeless and elegant**, this **stainless steel design** reverberates throughout the RÖSLE line-up.

Perfectly matching, these pots and pans can be comfortably used together. You can even swap the lids around. **Stackable** and easy to clean **in the dishwasher**. Genuine kitchen ingenuity, brought to you by RÖSLE.

Quality since 1888.

# ALL THE DETAILS AT A GLANCE

Sometimes, it pays to take a second glance.

Discover the details that make all the difference.



# THE HIGH CASSEROLES

# Timeless elegance, uncompromising performance.

#### Tall sides to accommodate large quantities.

Great for everything from fresh pasta or steamed vegetables to hearty soups from your family cookbook. No kitchen is complete without a proper high casserole.



#### SILENCE HIGH CASSEROLE Ø 16 CM

**Volume:** 2.0 L **Item no.:** 91396

Great for cooking small quantities, warming food up or making sauces

#### SILENCE HIGH CASSEROLE Ø 20 CM

**Volume:** 3.6 L **Item no.:** 91397

For vegetables, potatoes or a flavourful pasta sauce

#### SILENCE HIGH CASSEROLE Ø 24 CM

**Volume:** 5.9 L **Item no.:** 91398

For large quantities of soup, pasta or chilli

#### SILENCE STOCK POT Ø 24 CM

Volume: 7.0 L ltem no.: 91493

For large numbers of guests – ample room for dumplings, stews or mulled wine



# THE LOW CASSEROLES

# *A low profile – with high performance.*

For searing, warming food up or keeping it warm, and always great for stirring. Perfect for vegetables, gravy or reheating leftovers.

# Silicoue haudle.

for a secure grip (resistant to temperatures up to 260°C)

#### SILENCE SAUTÉ PAN Ø 16 CM

Volume: 1.5 L Item no.: 91497

With silicone handle for easy gripping. For side dishes and sauces or cooking small quantities. Without lid. Compatible with silicone rimmed glass lid of high or low casserole.



#### SILENCE LOW CASSEROLE Ø 16 CM

Volume: 1.5 L Item no.: 91393

For sauces or melted butter.



#### SILENCE LOW CASSEROLE Ø 20 CM

Volume: 2.8 L Item no.: 91394

For searing cuts of meat or for sauces, as well as for quick warming.



#### SILENCE LOW CASSEROLE Ø 24 CM

Volume: 4.3 L Item no.: 91395

For searing large cuts of meat or cooking stews.

#### **THERMOMETER**

Item no.: 91389

Compatible with any Silence glass lid with steam vent. Perfect for steaming vegetables.









Cooking together.

Eujoying together.







# THE RÖSLE COOKSHOP

Healthy, flavourful, rich in vitamins and easy on the stomach.

This steamer is a perfect recipe in itself. More nutrients, more flavour, more vitamins and minerals – all with less salt and less fat. Designed for balanced heat transfer, it cooks your food absolutely evenly. Vegetables come out perfectly tender with all their rich colour intact. Makes excellent dumplings and succulent poultry. For steaming, or for heating up food or keeping it warm.



Item no.: 91373

- Stainless steel 18/10, Ø 28 cm
- · With tempered glass lid and continuous silicone rim
- Lid is resistant to temperatures up to 180 °C
- · Lid features an integrated thermometer for monitoring cooking processes
- Thermometer can be easily removed
- · Steamer rack trivet with silicone surface for cooking smaller items
- · Ergonomically shaped handles made of highly-polished cast stainless steel
- Pot can also be used separately
- · Dishwasher-safe
- Suitable for the following types of cooker: electric, ceramic, gas, induction and baking oven

















# The perfect addition.



#### MINI STOVE Ø 17 CM

Item no.: 21020

Fast and easy to set up and put away. For keeping food or teapots warm.

#### 

Item no.: 91519

It's almost a shame to hide this lovely piece under pots and pans. With silicone strips to prevent slipping. Suitable for pots and pans of all sizes.

#### SPLATTER GUARD 24 / 28 CM

Item no.: 91512

For 24-28cm pots and pans. The openings allow enough steam to escape to prevent condensation on your fried foods.



#### **BOROSILICATE GLASS LID, 24 CM**

Item no.: 91491

#### **BOROSILICATE GLASS LID, 28 CM**

Item no.: 91492

Universally usable and keeps everything visible. Resistant to temperatures up to 260 °C – great for using in the oven.



# **OUR FRYING PANS**

#### Stainless steel. Pure and powerful.

So many wonderful things just aren't possible without a good pan in the kitchen. Crispy hash browns, fluffy pancakes or a lovely fish fillet with a golden skin. Made of high-quality stainless steel or coated with *ProResist®* non-stick coating, which is safe to use with stainless steel utensils. It's entirely up to you.



# FULL-SURFACE FRYING.

# SILENCE pans at a glance

# FRYING PAN, 20 CM

stainless steel Item no.: 91471



Pure performance, no pretension. If you enjoy your steak and potatoes crispy on the outside and moist in the middle, this is your pan. Excellent for high temperatures and quick searing.

#### FRYING PAN, 24 CM

stainless steel Item no.: 91472

#### **FRYING PAN, 28 CM**

stainless steel Item no.: 91473



Resistance is futile. Reinforced with integrated silicon carbide particles, this coating actually stands up to stainless steel utensils. Perfect for daily use and for all your favourite dishes or sticky fried foods like fish or delicate vegetables.

#### FRYING PAN, 20 CM

with ProResist® non-stick coating Item no.: 91505



#### FRYING PAN, 24 CM

with ProResist® non-stick coating Item no.: 91506



#### FRYING PAN, 28 CM

with ProResist® non-stick coating

Item no.: 91507

#### FRYING PAN, 32 CM

with ProResist® non-stick coating Item no.: 91503





# Rim height 10 cm

#### **BRAISING PAN, 28 CM**

with ProResist® non-stick coating Item no.: 91514

#### Looks great on the stove and on the table.

With its tall rim, this pan is perfect for sauces, pasta or braised dishes like involtini. Fish and gourmet pan with ample space for whole fish or rolled roasts. The crêpe pan lets you conjure up sweet or savoury desserts. Or use it to fry up some eggs with lovely crispy edges.

#### FISH AND GOURMET PAN 37.5 x 26.5 CM

with ProResist® non-stick coating Item no.: 91513



#### CRÊPE PAN, 28 CM

with ProInduct® non-stick coating Item no.: 91510

# ProResist

Resistance is futile.

The sturdy pan with the coating – 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.





#### POT SET, 4 PIECES

Item no.: 91390

For pasta, roasts and vegetables – an elegant set to suit any occasion. For beginners and skilled chefs. Comprises Ø 20 cm low casserole and Ø 16 cm, 20 cm and 24 cm high casserole, including lid thermometer. With interior volume markings. Tight-closing glass aroma lid, resistant to temperatures up to 180 °C.



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