



Let it *boil*,
simmer, **hiss!**
Let your *passion*
be the chef.

Cooking with WMF

wmf.com



WMF Gourmet Moments



The oil is sizzling. Lift the lid and let the aromas fill the room. Everything is steaming, hissing and whistling. Get to grips with the pots. Allow the steak to glide into the hot oil. Drain the pasta until all the windows steam up. Cook onto cloud nine.



Bubble, simmer!
Bring your
excitement
to the boil.





Your pots are shining expectantly, get them to work on the hob! Pots should be made from easy-to-clean, hard wearing stainless steel. The lids should not rattle, the handles should not get hot. The base on a good pot absorbs the heat immediately and evenly, and retains it for a long time. It is also suitable for all kind of hobs.

Everything you need for cooking:



1 Function 4 saucepan ø 16 cm, without lid, 07 6316 6381 **2 Premium One high casserole** ø 24 cm, 17 8924 6040
3 Gourmet Plus high casserole ø 24 cm, 07 2424 6030 **4 Concolato stock pot** ø 24 cm, 17 2824 6040
5 Chef's Edition basting ladle 18 9081 6040 **6 Chef's Edition meat fork** 18 9085 6040

Cool+ technology

The Cool+ handle technology is patented and exclusive to WMF. Regardless of the temperature of the food in the pot, you will not burn your fingers on the handles: Thanks to a joining technology, the heat transfer from the pot to the handle is reduced. Cool+ handles are easy to recognise from the signal red dots.



Premium One

Get to grips – especially with the handle, which does not get hot during cooking thanks to the patented Cool+ technology. The Premium One is the all-rounder with the red dots. The pot is made from hard-wearing Cromargan® and has an inside scale that is helpful when filling it. Steam is released in a controlled manner via the opening in the non-insertable lid. And the TransTherm® universal base ensures that Premium One pots can really be used on all kind of hobs.





Low casserole
in ø 16, 20 and 24 cm
17 8824 6040 (ø 24 cm)



High casserole
in ø 16, 20 and 24 cm
17 8924 6040 (ø 24 cm)



Stock pot
in ø 20 and 24 cm
17 9024 6040 (ø 24 cm)



Sauté pan
ø 20 cm
17 9820 6041



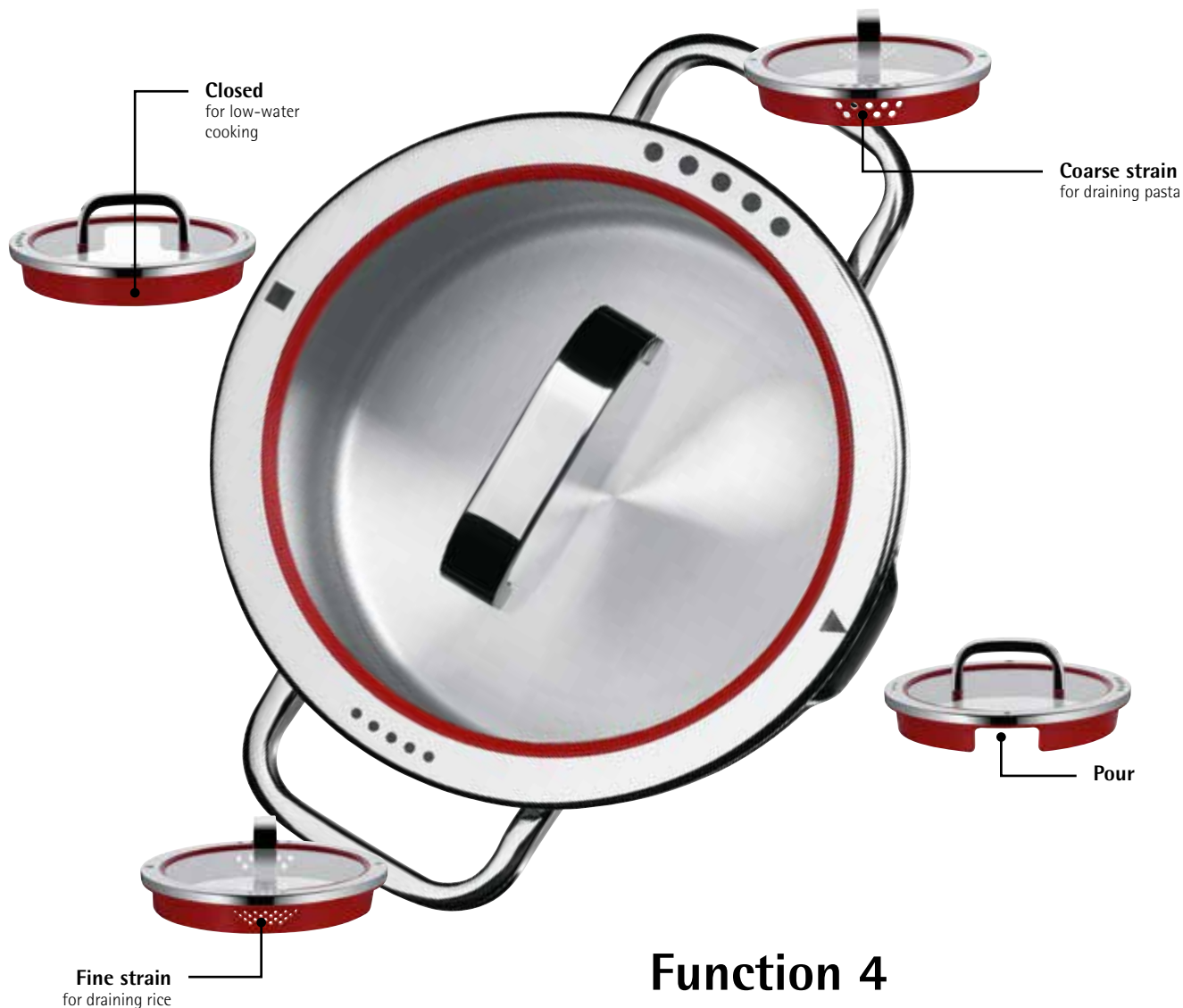
Saucepan with lid
in ø 16 and 20 cm
17 9116 6040 (ø 16 cm)



Saucepan
ø 16 cm
17 9116 6041



Steaming insert
in ø 20 and 24 cm
17 9620 6040 (ø 20 cm)



Function 4

Leave it to boil! Function 4 is the stylish and multi-talented pot: Made from hard-wearing Cromargan®, it also has a TransTherm® universal base meaning that you can safely use the pot on all types of hobs. All the pots have an inside scale for fill quantities, which makes measuring simple. Thanks to the hollow handle, the handles do not get hot. And the practical lid with its four indicated lid positions also makes it possible to pour from the pot when the lid is in place.



Low casserole
in ø 16, 20 and 24 cm
07 6024 6380 (ø 24 cm)



High casserole
in ø 16, 20 and 24 cm
07 6124 6380 (ø 24 cm)



Stock pot
in ø 20 and 24 cm
07 6224 6380 (ø 24 cm)



Saucepan with lid
in ø 16 and 20 cm
07 6320 6380 (ø 20 cm)



Saucepan
ø 16 cm
07 6316 6381



Steaming insert
ø 20 cm
07 6620 6380

Concento

Toss the pasta into the boiling water and enjoy Italian-style cooking: The bulbous pot with its functional design exudes Mediterranean lifestyle. Its striking, curved handles ensure a secure hold, even with larger pots. The internal surface of the handle is curved, therefore it sits perfectly in your hand. So get cooking and invite your friends round for dinner! Concento is made from hard-wearing Cromargan®, its inside scale ensures precise filling, while its wide pouring rim ensures accurate pouring. The steam is released in a controlled manner via the opening on the stainless steel lid. And thanks to the TransTherm® universal base, you can use Concento on all types of hobs.



Low casserole
in ø 16, 20 and 24 cm
17 2624 6040 (ø 24 cm)



High casserole
in ø 16, 20 and 24 cm
17 2724 6040 (ø 24 cm)



Stock pot
ø 24 cm
17 2824 6040



Saucepan with lid
in ø 16 and 20 cm with auxiliary handle
17 2920 6040 (ø 20 cm)



Saucepan
ø 16 cm
17 2916 6041



Gourmet Plus

Cook like a professional with Gourmet Plus. The pots with a matt Cromargan® surface are made to a professional quality standard. The stable hollow handles sit perfectly in your hand and do not get hot, even during prolonged cooking times. The heavy lid sits firmly on the pot but can be easily and quickly pushed to one side. The TransTherm® universal base distributes the heat evenly and retains it for a long time. All the pots have an inside scale for fill quantities, which makes measuring simple.



Steaming insert

ø 20 cm

07 2906 6030



Oven pan
ø 28 cm
07 2628 6031



Low casserole
in ø 16, 20 and 24 cm
07 2224 6030 (ø 24 cm)



High casserole
in ø 16, 20 and 24 cm
07 2424 6030 (ø 24 cm)



Stock pot
ø 24 cm
07 2524 6030



Saucepan
with lid, in ø 16 and 20 cm
17 2620 6030 (ø 20 cm)
in ø 16 cm also available without lid
07 2616 6031



Sauté pan
ø 20 cm
07 2622 6031



Frying pan
in ø 24 and 28 cm
07 2824 6031 (ø 24 cm)

Put *everything* in
and close up tight!
You work **best**
under **pressure.**





Add your fresh ingredients to the pressure cooker and they will cook with the right amount of pressure. Pressure cookers save time and are perfect for aromatic cooking that retains the vitamins. **All your pressure cooker needs:**



1 WMF Perfect Pro pressure cooker 4.5 l, 07 9622 9990 2 WMF Perfect pressure cooker 3 l, 07 9261 9990
3 Pressure cooker insert, ø 22 cm, perforated 07 8941 6000 4 WMF Perfect Plus pressure cooker 6.5 l, 07 9313 9990

WMF Perfect Pro

Throw all the ingredients into the pot, put the lid on, lock it with the all-in-one control knob and then switch the hob on. The all-in-one control knob contains the control centre. This is where you open and close the pot, select the cooking level and use the knob to release the steam.

As soon as the set cooking level is reached, the cooking time starts. You can now relax and use the time to set the table. But not for too long, as the pressure cooker does everything quicker, and it will soon be time seat your guests at the table.



3-piece pressure cooker set
Pressure cooker 4.5 l, frying pan 3 l,
perforated insert
07 9625 6040



3-piece pressure cooker set
Pressure cooker 6.5 l, frying pan 3 l,
perforated insert
07 9626 6040





The striking feature of the WMF Perfect Pro is the dynamic design of the black handle. It has impressively sophisticated technology but is simple to use. All settings can be made using the all-in-one control knob. The whole handle can easily be removed and cleaned under running water. Both the pan and lid are dishwasher safe. The WMF Perfect Pro is available in various sizes for large and small households.



Pressure cooker
3 l
07 9621 9990



Pressure cooker
4.5, 6.5 or 8.5 l
07 9622 9990 (4.5 l)



Stackable

2-piece pressure cooker set
Pressure cooker 4.5 l, frying pan 3 l
07 9627 9990

WMF Perfect Plus

Tried-and-tested technology in a modern design. Just a few clicks of a button and you can start cooking. The red rings on the cooking indicator show the different cooking levels. The residual pressure safety mechanism ensures the cooker is always safe to open.



2-piece pressure cooker set
Pressure cooker 4.5 l, frying pan 3 l
07 9392 9990



3-piece pressure cooker set
Pressure cooker 6.5 l, frying pan 3 l, perforated insert
07 9389 6040



Stackable

2-piece pressure cooker set
Pressure cooker 4.5 l, frying pan 3 l
07 9393 9990



Pressure cooker
2.5, 3, 4.5, 6.5 and 8.5 l
07 9314 6040 (8.5 l)





WMF Perfect


This classic model has been a WMF mainstay for years. Its classic design is timeless, and its solid function has already stood the test of time. It also features the unique WMF solution: the entire handle is easy to remove for cleaning.



2-piece pressure cooker set
Pressure cooker 4.5 or 6.5 l, frying pan 3 l
07 9266 9990 (set 6.5/3.0 l)



Pressure cooker
2.5, 3, 4.5, 6.5 and 8.5 l
07 9264 9990 (8.5 l)

A whole fish, likely a sea bream, is served on a white oval plate. The fish is garnished with a light green herb sauce, a lemon wedge, and a side of sliced fennel and green beans. A silver fork and knife are placed on the left side of the plate. The plate is set on a rustic wooden table with a blue cloth napkin and a piece of bread nearby.

Cook, *steam*, stew!
Steam sauna for the
fisch, **time off** for you.



Peel your vegetables and prepare your fish. Close the lid, sit back and relax. Meanwhile the food cooks gently in the steam. **Your ingredients for steam cooking:**



- 1** WMF Vitalis Aroma steamer capacity approx. 6.5 l, 41 x 27 x 10 cm, 17 4101 6040
2 WMF Vitalis porcelain dishes 20 x 15 cm, 17 4021 9801 or 14 x 10 cm, 17 4019 9801
3 WMF Vitalis round ø 28 cm, 17 4301 6040

Unpack your fresh ingredients purchased at the market. Place them all on the steaming rack and close the lid on your little cooking marvel. Now close your eyes, sit back and relax. A fragrant vapour develops inside your steamer as your ingredients cook really gently. Our WMF Vitalis Aroma steamers are made from hard-wearing Cromargan®, their lids are heat resistant and they have an integrated thermometer. All you need to do is taste. Enjoy!



WMF Vitalis roasting pan
Capacity approx. 6.5 l, dimensions 41 x 27 x 10 cm
17 4001 6040



WMF Vitalis Aroma steamer
Lid with silicone sealing edge
capacity approx. 6.5 l, 41 x 27 x 10 cm
17 4101 6040



WMF Vitalis Compact Aroma steamer
Lid with silicone sealing edge
capacity approx. 3.5 l, 35 x 21 x 10 cm
17 4102 6040



*Stir-fry, shallow-fry,
flash-fry! Other than
a **wonderful** evening
nothing *will stick*.*





The right frying pan for every ingredient. You need at least two frying pans: one for flash frying and one for gentle, low-fat frying. Off you go! **Your helpers for frying:**



1 PermaDur Premium frying pan ø 28 cm, 05 7628 4291, **2 Profi oven pan** ø 28 cm, 07 3228 6041
3 Profi Plus spatula, synthetic material length 32.2 cm, 18 7159 6030



Keep on sizzling! The ideal frying pan for every kind of food. Do you want to fry your food gently or at a high temperature? Do you need an oven pan with two handles, a grill pan or a wok? Choose your frying pan and place it on the hob!



Profi Resist wok
ø 28 cm
17 5652 6411



CeraDur Profi frying pan
in ø 20, 24 and 28 cm
07 4428 6021 (ø 28 cm)



**CeraDur Plus
oven pan**
in ø 24 and 28 cm
05 7334 4021 (ø 24 cm)



PermaDur Premium grill pan
28 x 28 cm
05 7650 4291



PermaDur Premium

Fry everything in your pan! The PermaDur Premium aluminium frying pan is made in Germany according to a traditional forging procedure. The non-stick PermaDur coating is extremely sturdy, robust, resistant to food acids and particularly long lasting. The PermaDur Premium is ideal for delicate dishes such as fish or eggs. You can use it on any kind of hobs.



Shallow frying pan

in ø 20, 24 and 28 cm

05 7628 4291 (ø 28 cm)



Oven pan

in ø 24 and 28 cm

05 7634 4291 (ø 24 cm)



Deep frying pan

in ø 24 and 28 cm

05 7644 4291 (ø 24 cm)



Grill pan

28 x 28 cm

05 7650 4291

Speed Profi

With the WMF Speed Profi, you can enjoy your steak just as you like it. Thanks to RAPID HEAT CONTROL, the pan heats up extremely quickly and reacts as soon as the heat is reduced. The non-stick properties are excellent and stay that way. Despite its light weight, the frying pan retains its shape well and, of course, the Speed Profi also delivers the best frying results.



Frying pan

ø 28 cm

17 7528 4021



Frying pan

ø 24 cm

17 7524 4021





ProfiResist

A frying pan should be built to last. Therefore you can scratch and heat up the ProfiResist, put it to the test! Its frying surface is long-lasting as the raised stainless steel structure protects the non-stick coating. The ProfiResist cooks juicy steaks and is ideal for all food that needs to be cooked at a high temperature.



Non-stick seal

The raised web on the stainless steel structure protects the non-stick coating



Frying pan
in ø 24 and 28 cm
17 5624 6411 (ø 24 cm)



Wok
ø 28 cm
17 5652 6411



Oven pan
in ø 24 and 28 cm
17 5638 6411 (ø 28 cm)

CeraDur Plus

Frying safe and sound! The CeraDur mineral-based ceramic coating has excellent non-stick properties and is resistant to temperatures up to 400°C. Everything runs off the surface of the CeraDur Plus, making it a multi-talented product for safely and soundly frying food. Nothing burns or sticks. Thanks to the optimal heat conduction, you will also save time and energy while frying. The frying pan is made from robust, durable aluminium and its special base is also ideal for use on induction hobs.



Frying pan

in ø 20, 24 and 28 cm

05 7328 4021 (ø 28 cm)



Wok

ø 28 cm

05 7342 4021



Oven pan

in ø 24 and 28 cm

05 7338 4021 (ø 28 cm)



Casserole

ø 28 cm

05 7340 4021

CeraDur Profi

Push your frying pan to the limit – CeraDur Profi has a very sturdy exterior made from Cromargan® and a non-stick and heat-resistant interior with a CeraDur non-stick coating. The TransTherm® universal base evenly distributes the heat and retains it for a long time – it is also suitable for use on all kinds of hobs. With the CeraDur Profi frying pan, you can fry food at really hot temperatures or really gently.



Frying pan
in ø 20, 24 and 28 cm
07 4428 6021 (ø 28 cm)



Oven pan
in ø 20, 24 and 28 cm
07 4528 6021 (ø 28 cm)



Profi

Sizzle to your heart's content. Cromargan® Profi frying pans are durable, versatile and wear-resistant. The TransTherm® universal base evenly distributes the heat and retains it for a long time – it is also suitable for use on all kinds of hobs. The Profi frying pan is ideal for all foods that need to be fried quickly at a high heat.



Frying pan
in ø 20, 24 and 28 cm
07 9464 9991 (ø 24 cm)



Oven pan
in ø 20, 24 and 28 cm
07 3224 6041 (ø 24 cm)



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