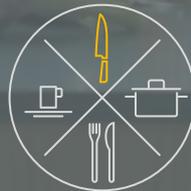




Chop, slice,  
mix and *stir!*  
The kitchen  
is now open.

Preparing with WMF

wmf.com



WMF Gourmet Moments

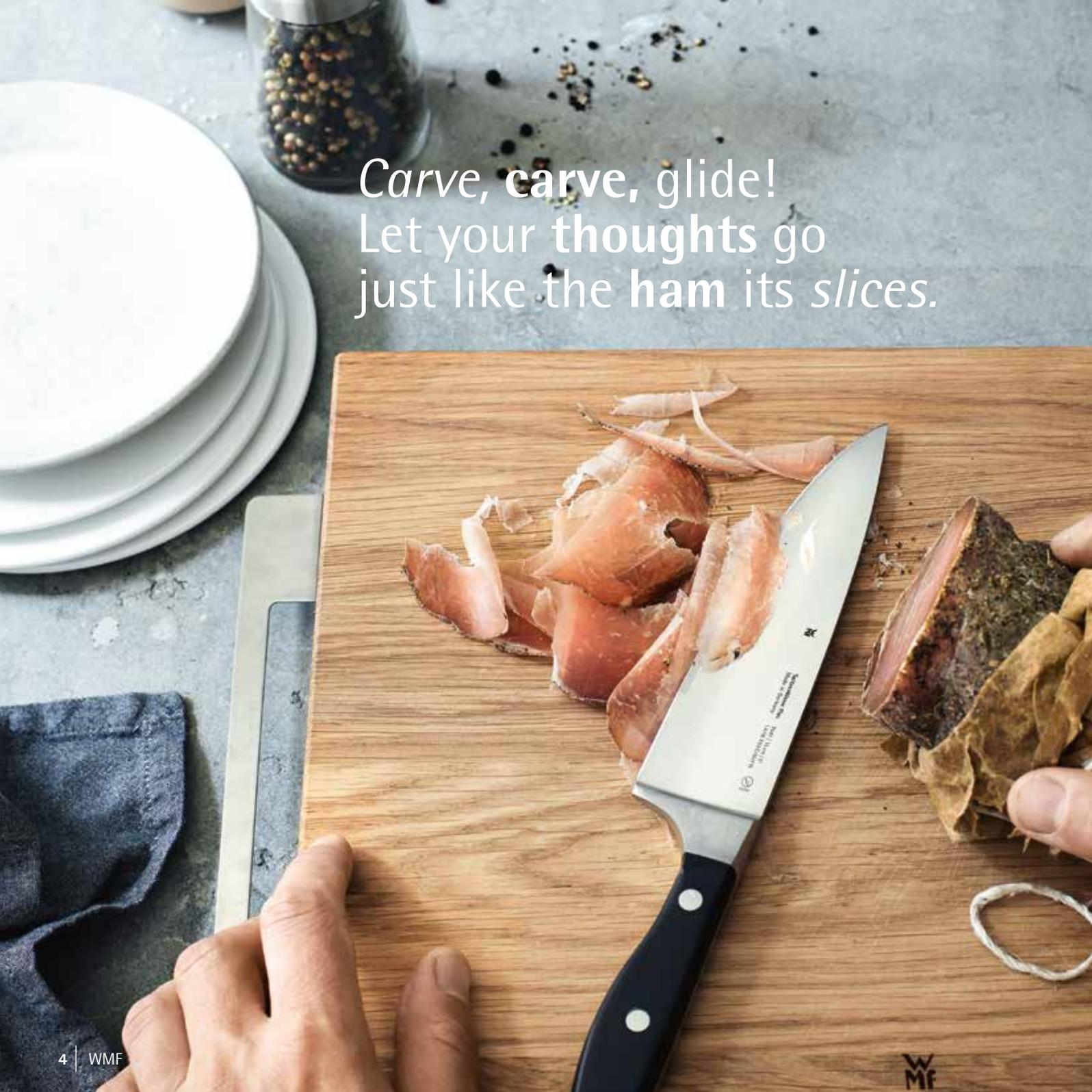




Front door closed, fridge open: time to get everything ready. Unpack the ingredients and follow your nose. Stir, whisk and chop yourself into a Zen-like trance. Even stubborn vegetables or unruly sauces will fall under your spell. Marinate and season liberally – let pepper and spice mills be your master. Set everything out and you're ready to go!



Carve, carve, glide!  
Let your thoughts go  
just like the ham its *slices*.



Resharpener your knife – your chopping board is already in place.  
Get your spice, salt and pepper mills at the ready. **Your helpers for all your cutting tasks:**



**1 Electric salt/pepper mill** battery-powered, oak housing, Cromargan®, acrylic, height 21.5 cm, 06 6737 4500 **2 Chopping board with bowl** oiled oak, 36 x 26 cm, 18 7988 4500 **3 Diamond sharpening steel** stainless steel core with diamond coating, 37 cm, 18 8022 6030 **4 Grand Gourmet Santoku knife** 32 cm, blade 18 cm, 18 9171 6032 **5 Ceramill Nature** spice mill set, 2 piece, with the exclusive ceramic grinding mechanism, top section made of quality oak, height 14 cm, 06 5231 4500



**Grand Class**  
Chef's knife 20 cm  
18 9171 6030

Cradle the knife in your hand! The Grand Class handles have been manufactured seamlessly. The black handles with stainless steel rivets are reminiscent of traditional handcrafted forging. And the blades have been forged along their entire length with a forging hammer and then ground using Performance Cut technology, ensuring they stay very sharp for a very long time.

Get out your ingredients. Grab your knife. And start cutting. Each cut has its own distinct sound. Onions crunch, peppers crack, parsley rustles. Carve your roasts into wafer-thin slices and savour the sensation of the blade cutting through meat as if it were butter. Our blades are forged along their entire length using a forging hammer, and thanks to Perfor-

mance Cut technology they are extra sharp. The handles of our knives fit into your hand as if they were made to measure. With our knife ranges such as Grand Class, Chef's Edition, Grand Gourmet, Spitzenklasse Plus and Damasteel, there's the perfect knife for every purpose.



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**Chef's Edition**  
Chef's knife 20 cm  
18 8200 6032

Hold your knife like a pro! Professional chefs hold knives with a wide cutting blade centrally over the bolster, with the blade lying between the thumb and index finger. The knife feels as though it is part of your body and with this knife-sharp extension of your hand you can even cut effortlessly through thick meat and hard vegetables.



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**Grand Gourmet**  
Chef's knife 20 cm  
18 8039 6032

For a beautiful and sharp cut: the wonderful Grand Gourmet knives are made from high-quality special blade steel. Each knife has been processed with a forging hammer along its entire length at our forge and then ground using Performance Cut technology, ensuring the blade stays very sharp for a very long time. The Cromargan® handle sits in your hand as though it were made to measure.



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**Spitzenklasse Plus**  
Chef's knife 20 cm  
18 9548 6031

Extremely sharp: Spitzenklasse Plus is the classic among the WMF knife ranges. The blades are unbelievably sharp and remain so for a very long time. Touch the riveted handle: it has been manufactured seamlessly and sits so comfortably in your hand that it could have been made just for you. The complete series offers you the perfect knife for every challenge.



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**Damasteel**  
Chef's knife 20 cm  
18 8039 9998

Take great pleasure in using the most beautiful blades – ones that could have been produced in traditional Damascus steel workshops. They incorporate the latest technology, which combines different types of special steel to create one single steel blade – each individual knife consists of 120 layers! This makes the blades unbelievably hard and robust.



## Craftsmanship and innovation.

### Performance Cut from WMF.

Knives with Performance Cut technology are manufactured at our forge in Hayingen. The technique is based on a combination of traditional craftsmanship and innovative technology.

First of all, the forger works along the entire length of each red-hot piece of steel with a hammer in the traditional way. The knives are then placed in the furnace: this heat treatment in a special furnace changes the structure of the blade steel. The steel becomes harder and can be sharpened to a sharper angle than was possible before. During the final sharpening process, our precision technology ensures that each blade is consistently sharpened to the ideal angle.

The result is extremely sharp blades that last an extremely long time. We also run regular quality checks at our forge: blades with Performance Cut technology achieve double the level that the DIN standard requires for cutting performance.





# Short knife guide.

The right knife for each and every purpose.



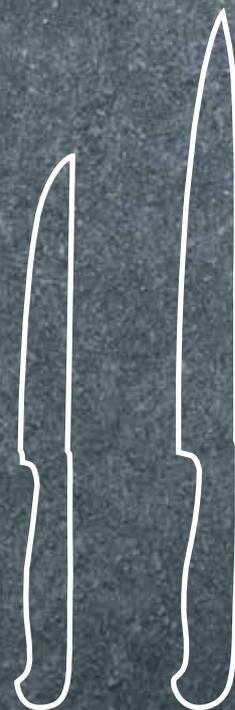
**Parer**  
The beak-shaped blade adapts to every curve and removes a thin layer of peel from the fruit. You can use the point to carve a miniature relief in carrots.



**Vegetable knife**  
Reach for this knife with its short flexible blade and you will love chopping and cleaning vegetables, lettuce and mushrooms. Use the vegetable knife for all your greens.



**Utility and larding knives**  
Every household needs these two knives. The short blade of the utility knife is perfect for cleaning, slicing and preparing lettuce, vegetables and fruit, allowing you to chop everything into tiny pieces. The long point of the larding knife makes deep cuts into any kind of meat as if it were butter.



**Carving and filleting knives**  
Carve and fillet! Your roasts will be cut into silky slices. The extremely sharp flexible blades remove the skin and bones from fish fillets, cut meat into pieces and slice effortlessly through roasts. Your meat remains nice and juicy as the blade cuts the meat fibres cleanly.



### **Chef's knife**

Skilfully chop meat, fish and vegetables with the chef's knife. You can also use its broad, strong blade to chop and cut herbs or nuts to a fine and light consistency. The broad side of the blade flattens everything – press down firmly to flatten a nice escalope!



### **Santoku knife**

The Japanese knife for creating hot and spicy wok dishes and wafer-thin sushi: this unbelievably sharp knife cuts and chops meat, fish, vegetables and herbs.



### **Bread knife**

Make use of the long, powerful blade. Listen to the crispy sound as it rips through the hard crust and cuts fresh bread into smooth slices. You can also use the bread knife to cut soft fruit as the knife does not squash it. The beautiful double serrated edge is exclusive to WMF knives.



### **Chinese chef's knife**

This impressively large knife is used for all manner of tasks in the Chinese kitchen: cutting, chopping and dicing, for meat, vegetables and herbs. Use it every day!



# Various

Set out your ingredients on the table. Chop, cut, fillet and clean whatever you are going to put in the pot. Sort everything into small dishes. Fresh vegetables, glazed onions, chopped meat: everything is spread out before you in cubes, slices and sticks – a colourful patchwork of promise. The Various system porcelain plates and bowls are suitable for all occasions and purposes: they can be stacked and placed in the oven or used for storing, chilling, heating up, serving and marinating food. The scratch-resistant porcelain stays warm for a long time, looks great on the table and what's more you can simply wash it in the dishwasher when you have finished.



Can be combined in a variety of ways, stackable to save space.

Hard porcelain.

Impact-, cut- and scratch-resistant.

Suitable for use in the microwave and oven.

Dishwasher safe.



Bowl 9 x 9 cm

06 8723 9440

Dish 9 x 9 x 4 cm

06 8724 9440

Dish 9 x 9 x 6 cm

06 8725 9440



Hors d'œuvre set, 2 piece

Olive boat 34.5 x 3.5 x 4 cm

Baguette dish 40 x 4 x 10 cm

06 8738 9440

Baking/soufflé dish 18 x 18 cm, 18 x 27 cm

Rectangular bowls, various sizes

Flat rectangular plates, various sizes

06 8752 9440

06 8733 9440



Bowl ø 12 cm

available in other sizes

06 8738 9440



Bowl ø 26 cm

06 8721 9440





Season, pepper,  
spice it up!  
These mills *will* never  
grind to a halt.



Open all the jars and take in the aroma of the spices! Get those mills grinding! Add grated Parmesan to your dish and season with salt and pepper. **Spice away:**



**1 Gourmet mortar** porcelain, ø 12 cm, 06 4541 6040 **2 Top Tools four-sided grater** stainless steel, 06 8607 6040  
**3 Top Tools nutmeg mill** Cromargan®, synthetic material, height 16.5 cm, 06 8603 6030  
**4 Spice cutter, empty** top section Cromargan®, acrylic glass, height 11 cm, 06 4808 6030



Crack even the toughest of spices with the lightest of touches! Release those spicy essential oils with every twist. Take a sniff, have a taste – then add some more herbs and spices. The ceramic grinding mechanisms are extremely strong, durable and easy to adjust for different size grinds.



**Ceramill de Luxe**

06 6771 6040 (without contents)

Spice mill with the exclusive ceramic grinding mechanism. The upper part is made from Cromargan®. Mill sold with or without contents: salt, sea salt, black pepper, mixed peppercorns or dried chilli. Height 14 cm.



**Ceramill Nature**

06 5230 4500 (without contents)

Spice mill with the exclusive ceramic grinding mechanism. Upper part in high-quality oak. Mill sold without contents. Height 14 cm. Also available as a two-piece set.



**Ceramill Trend**

06 4790 7630 (white, without contents)

Spice mill with the exclusive ceramic grinding mechanism. Upper part in black or white synthetic material. Mill sold with or without contents: salt, black pepper or mixed peppercorns. Height 14 cm.



**Ceramill Nature**

06 5232 4500

Salt/pepper mill with the exclusive ceramic grinding mechanism. Oak. Mill sold without contents. Height 18 cm. Also available as a two-piece set.



**Electric salt/pepper mills**

06 6734 6030

With the exclusive ceramic grinding mechanism. Battery-operated, switches on automatically when turned. Cromargan®, acrylic. Height 20 cm.

**All mills:**

Ceramic grinding mechanism, harder than steel, non-wearing, corrosion-resistant, 10-year guarantee.

# Top Tools

Grate and slice away! Grind delicately scented nutmeg, slice gherkins into wafer-thin slices and add a decorative green transparent touch to your salad. Create the finest potato salad! Throw in a sprinkle of bright chilli flakes too. Our graters and slicers are easy to clean and sit securely in your hand.

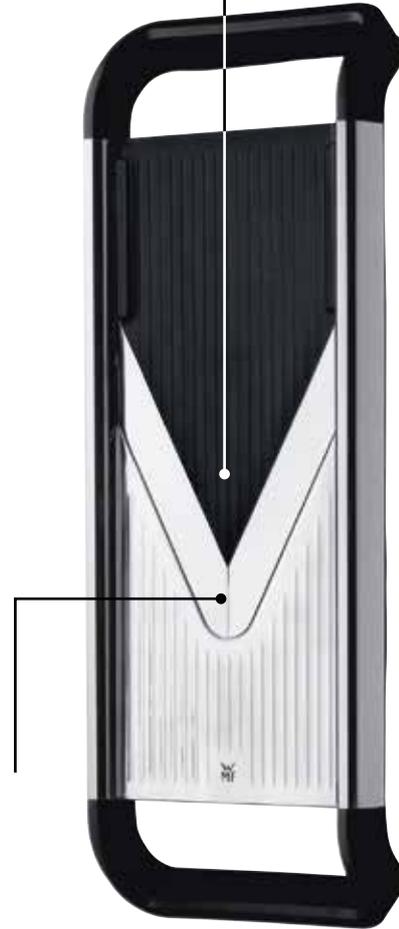


Blades made from special blade steel effortlessly chop even the hardest of vegetables.



Finger shield  
for safe operation of the vegetable grater  
06 8615 6630

Interchangeable inserts  
for coarse and fine strips  
and slices. Can be adjusted  
to any thickness.



Vegetable grater  
with 3 inserts  
06 8610 6040



Flat grater, fine,  
with waste holder

06 8617 6040

Grinds whole nuts.  
The nut is held in place  
during the grinding  
process. With storage  
compartment.  
Cromargan®: stainless  
steel 18/10, matt,  
synthetic material.

Knife-sharp teeth cut the  
spices instead of grinding  
them. For spices such as chilli,  
caraway, coriander, fennel,  
aniseed, mustard seeds, sesame  
(black), cardamom or dried  
herbs and ginger. Cromargan®:  
stainless steel 18/10, matt,  
acrylic glass.  
SchneidWerk®: stainless steel  
blades with small etched teeth.



Nutmeg grater

06 8616 6040



Spice cutter

06 4808 6030





*Whisk, knead, form!*  
Everything will go  
**smoothly.**

Stir the ingredients together in your bowls and then thoroughly knead your dough! Use the dough scraper to remove all the cake mixture from your bowls – and if nobody is looking you can lick off any that is left. Roll the pastry wheel over your pasta dough while the boiling water bubbles away expectantly. Fire up the oven and fill your kitchen with the smell of cooking. Pop in a home-made pizza! **All the essentials for your dough:**



**1 Profi Plus dough scraper**, 26 cm, 18 7195 6030 **2 Profi Plus pastry wheel**, 17 cm, 18 7135 6030 **3 Profi Plus pizza cutter**, coated, 21 cm, 18 7219 6030 **4 Profi Plus melon/potato scoop**, 15 cm, ø 2.5 cm, 18 7126 6030 **5 Profi Plus broth colander** in ø 8, 12, 16 and 20 cm, 18 7172 6030 (ø 16 cm) **6 Mixing bowl** with handle and stand ring ø 20 cm, height 12 cm, 06 4565 6030



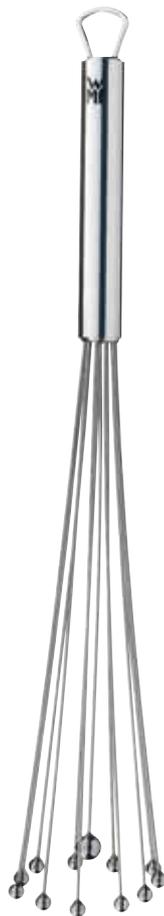
Give your soup a good stir and beat the cream to your heart's content until you forget everything around you! All our kitchen gadgets are little experts in their field: The flexi whisk makes everything fluffy and lump-free, while our flat whisk ensures that your soufflés will never collapse. Find your own rhythm as you mix away in your mixing bowl!

**All whisks:**

Cromargan®, stable, hard-wearing, waterproof, dishwasher safe, modern design, hanging loop for the kitchen rail.



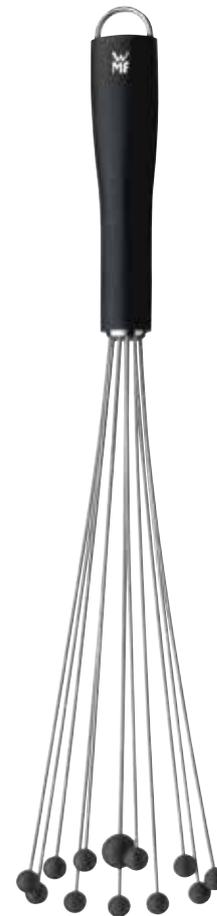
Profi Plus  
Whisk, silicone 25 cm  
18 7265 6030



Profi Plus  
Flexi whisk 32 cm  
18 7262 6030



Profi Plus  
Whisk 30 cm  
18 7115 6030



Black Line  
Flexi whisk, synthetic material,  
heat resistant to 270°C, 32 cm  
18 7605 6040



Serve up your creations! A ladle is the perfect tool for the job. The Chef's Edition kitchen gadgets are all made from hard-wearing, easy-care Cromargan® and can be washed in a dishwasher without hesitation.

**Chef's Edition:**  
Cromargan®,  
manufactured seamlessly,  
functional front parts.



**Chef's Edition**  
Fish slice  
18 9083 6040



**Chef's Edition**  
Basting ladle  
18 9081 6040



**Chef's Edition**  
Sauce ladle  
18 9082 6040



**Chef's Edition**  
Wok slice  
18 9084 6040



**Chef's Edition**  
Meat fork  
18 9085 6040



**Chef's Edition**  
Skimming ladle  
18 9080 6040

*Cook, chop, store!*  
Keep your love from the kitchen  
fresh for longer.



Prepare your food: Cook, chop, roast and bake what you want. Store your food: in bowls, jars, boxes or bread bins. Cook your favourite foods and take them along to a picnic; they'll stay fresh for longer in the refrigerator. **Keep everything fresh:**



**1 Universal lid** ø 29 cm, 06 5072 6040 **2 Depot storage jar with lid**, contents 1 l, WMF glass, Cromargan®, synthetic material, 06 6161 6040 **3 Depot storage jar with lid**, contents 2 l, WMF glass, Cromargan®, synthetic material, 06 6163 6040  
**4 Top Serve bowl**, high, ø 13 cm, 06 5499 6020 **5 Depot Fresh** square bowl, 19 x 19 cm, 06 5994 6630 **6 Depot fine, coarse and universal shaker**, ø 5.5 cm, 06 6154 6040, 06 6153 6040, 06 6152 6040 **7 Bread bin with chopping board**, Cromargan®, bamboo 45 x 28 x 18 cm, 06 3446 6040

# Top Serve

Serve all your food in style! And simply close the lid to keep vegetables, fish and meat fresh. The stay-fresh valve creates a slight vacuum, which keeps the aromas locked inside. And if condensation builds up inside the bowl, it simply drains through the drip tray grid.



**Rectangular bowl**  
13 x 10 cm, 400 ml  
06 5488 6020



**High bowl**  
ø 13 cm, 500 ml  
06 5499 6020



**Flat bowl**  
ø 15 cm, 700 ml  
06 5486 6020



**Flat bowl**  
ø 18 cm, 1,250 ml  
06 5487 6020



**Rectangular bowl**  
21 x 13 cm, 1,200 ml  
06 5489 6020



**Rectangular bowl**  
26 x 21 cm, 3,000 ml  
06 5489 6020

# Depot Fresh

Store all your food in these glass bowls with black lids made of synthetic material. Not only does your food stay fresh, it also looks good. And if you have any leftovers, store them in the same aroma-tight bowls and place in the refrigerator. Thanks to the Easyfresh ventilation valve you can even regulate how much oxygen flows into the containers.



**Square bowl**  
15 x 15 cm, 800 ml  
06 5993 6630



**Rectangular bowl**  
13 x 10 cm, 400 ml  
06 5990 6630



**Rectangular bowl**  
21 x 13 cm, 1,200 ml  
06 5991 6630



**Rectangular bowl**  
26 x 21 cm, 3,000 ml  
06 5992 6630



**Square bowl**  
19 x 19 cm, 1,500 ml  
06 5994 6630



**Square bowl**  
22 x 22 cm, 2,800 ml  
06 5995 6630



# Measuring and weighing

Place a bowl on the scales, pour in some sugar and watch as the display indicator slowly rises. Add a couple of pinches of salt to see how much they weigh! And now put everything in the oven and set the timer. As you wait eagerly in anticipation, the aromas fill the kitchen and finally the timer goes off!



**WMF Scala**  
Thermometer with immediate display  
ø 6.3 cm  
06 0868 6030



**WMF Scala**  
Steak thermometer  
ø 2.5 cm  
06 0867 6030



**WMF Scala**  
Meat thermometer  
ø 6.3 cm  
06 0863 6030



**WMF Scala**  
Wine thermometer  
ø 5 cm  
06 0866 6030



**Profi Plus**  
Kitchen thermometer  
Length 23 cm, display -40°C to +200°C,  
measurement time 4-10 sec  
18 7238 6030



**Weighing spoon**  
Display up to 300 g  
with clock and timer  
06 0835 6030



**WMF Scala**  
Oven thermometer  
ø 6.7 cm  
06 0864 6030



**Digital cooking timer**  
7.5 x 7.5 cm, synthetic  
material, batteries included  
06 0890 1040



**Premium One**  
Cooking timer  
Measurement range 0-60 min. (ø 5 cm)  
07 9976 6040



**Kitchen scales**  
20 x 20 cm, measure up to 5 kg  
06 0871 6030



WMF Group GmbH

Eberhardstraße 35  
73312 Geislingen/Steige  
Germany

[wmf.com](http://wmf.com)

