



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

Cooking with WMF

[www.wmf.com](http://www.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 your way onto cloud nine.





*Bubble, simmer!*  
Bring your  
**excitement**  
*to the boil.*

WMF

Cromargan® 18/10  
Made in Germany



Your pots are shining expectantly, so get 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 immediately and evenly absorbs the heat and retains it for a long time. It is also suitable for all kind of hobs.

**Everything you need for cooking:**



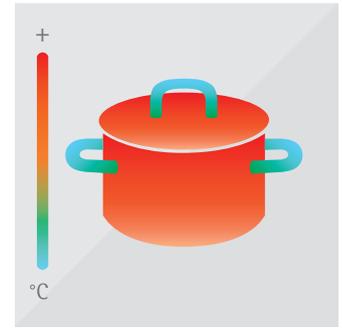
**1** Function 4 saucepan ø 16 cm, without a lid, 07 6316 6381 **2** Premium One high casserole ø 24 cm, 17 8924 6040  
**3** Gourmet Plus high casserole ø 24 cm, 07 2424 6030 **4** Concolato stock pot ø 24 cm, 17 2824 6040 **5** Chef's Edition basting ladle  
18 9081 6040 **6** Chef's Edition meat fork 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 new 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 thanks to the patented Cool+ technology does not get hot during cooking. 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 helps 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)



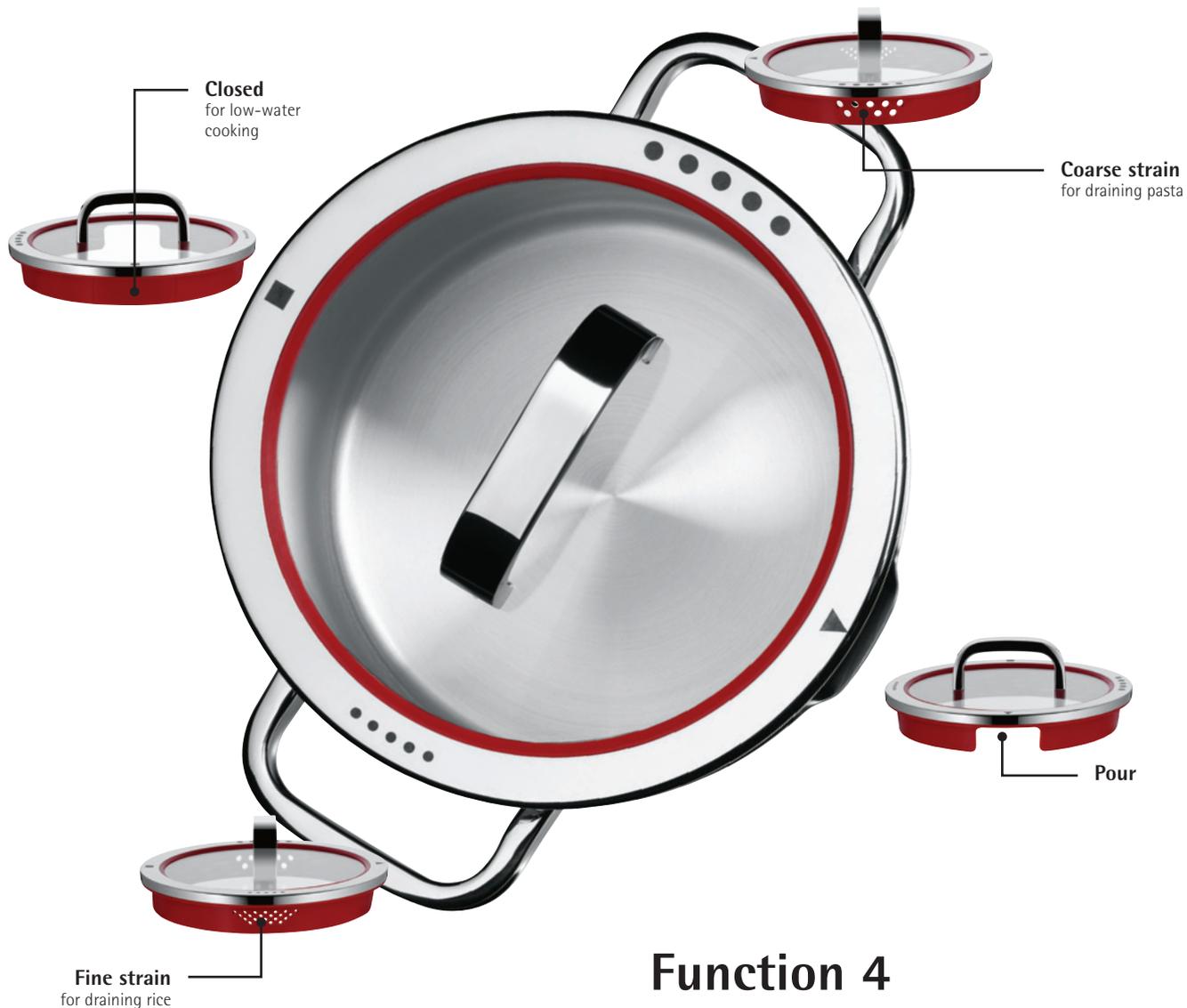
**Saucepan with lid**  
in ø 16 and 20 cm  
17 9116 6040 (ø 16 cm)



**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 hob. All the pots have an inside scale, which makes measuring quantities 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.



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



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



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



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



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**Saucepan**  
ø 16 cm  
07 6316 6381



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**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 exuberance. Its striking, curved handles ensure a secure hold, even with larger pots. The internal surface of the handle is curved, sitting 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 hob.



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



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



Stock pot  
ø 24 cm  
17 2824 6040



Saucepan with lid  
in ø 16, 20 and 24 cm  
with auxiliary handle  
17 2924 6040 (ø 24 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 fit perfectly in your hand and do not get hot, even during prolonged cooking. 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.



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Steaming insert  
ø 20 cm  
07 2906 6030



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



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



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



Oven pan  
ø 28 cm  
07 2628 6031



Stock pot  
ø 24 cm  
07 2524 6030



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 all the vitamins. **All your pressure cooker needs:**



1 WMF Perfect Ultra® pressure cooker 4.5 l, 07 9612 9990 2 WMF Perfect pressure cooker 3.0 l, 07 9261 9990  
3 Pressure cooker insert size 20 cm, perforated, 07 8905 6000 4 WMF Perfect Plus® pressure cooker 3.0 l, 07 9311 9990

# WMF Perfect Ultra®

Add your ingredients to the Perfect Ultra® and let the time fly by. The Perfect Ultra® pressure cooker cooks each individual food precisely thanks to its integrated timer. The steam release system makes sure that the steam is gently released and the pot can be opened. The small all-in-one control knob is fitted on the removable lid handle: it locks the lid, sets the desired cooking setting, controls the automatic steam release system and then enables the pot to be opened.



Pressure cooker  
4.5, 6.5 and 8.5 l  
07 9614 9990 (8.5 l)





## WMF Perfect Pro®

Get all your ingredients ready. They'll soon be cooked to perfection! The Perfect Pro® has a striking black handle and all-in-one control knob that allows you to control everything: from locking the cooker and preselecting the desired cooking level through to the automatic steam release system and opening the cooker.



Pressure cooker  
3.0, 4.5, 6.5 or 8.5 l  
07 9624 6040 (8.5 l)

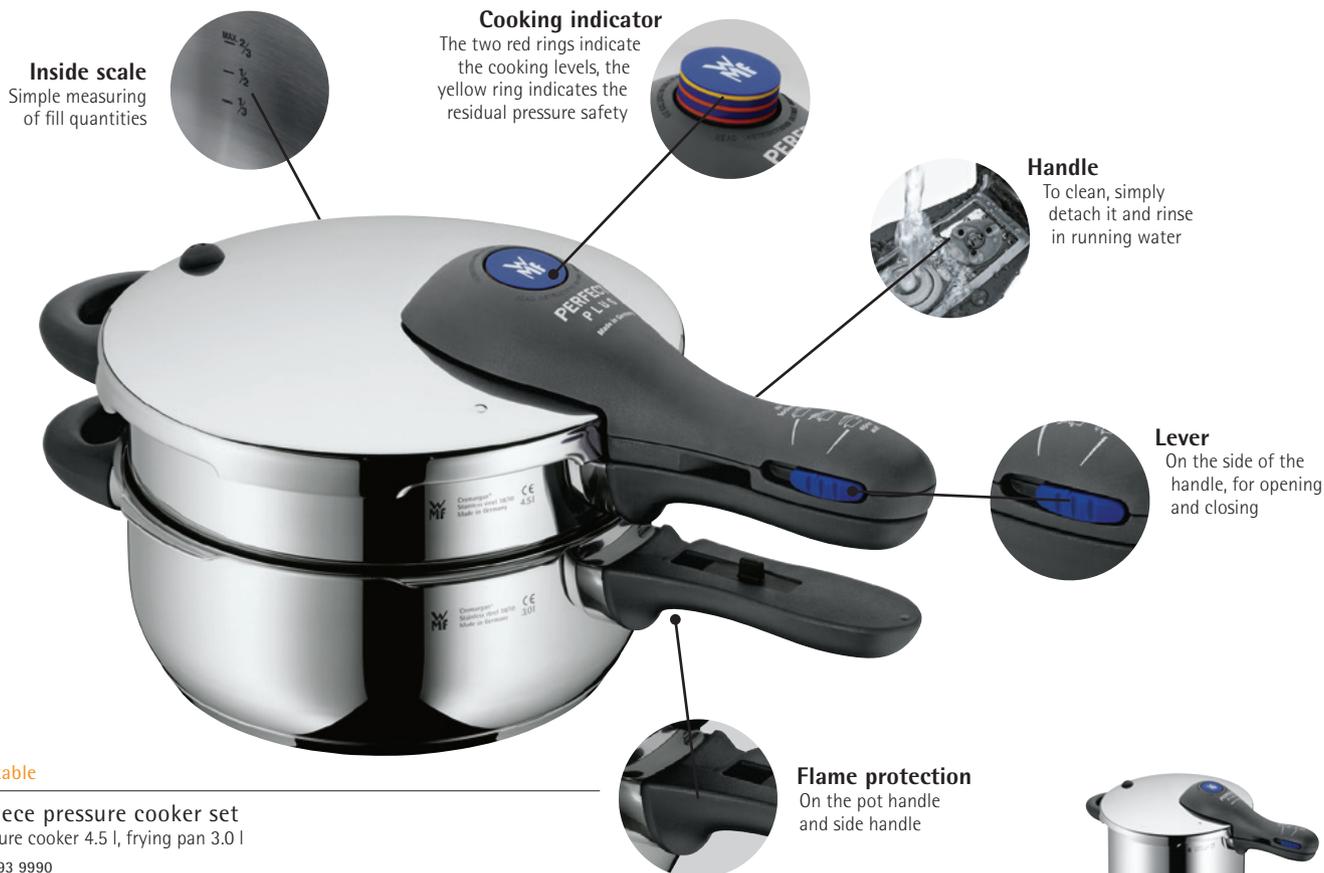


stackable

2-piece pressure cooker set  
Pressure cooker 4.5 l, frying pan 3.0 l  
07 9627 9990

# WMF Perfect Plus®

Tried-and-tested technology in a modern design. Start cooking in just a few hand movements. 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.



stackable

2-piece pressure cooker set

Pressure cooker 4.5 l, frying pan 3.0 l

07 9393 9990



Pressure cooker

2.5, 3.0, 4.5, 6.5 and 8.5 l

07 9314 6040 (8.5 l)

# WMF Perfect®

This classic model has been in the WMF range for years, combining a timeless design with updated technology. It also features the unique WMF solution: the entire handle is easy to remove for cleaning.



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Two-piece pressure cooker set  
Pressure cooker 4.5 and 6.5 l, frying pan 3.0 l  
07 9266 9990 (set 6.5/3.0 l)



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Pressure cooker  
2.5, 3.0, 4.5, 6.5 and 8.5 l  
07 9264 9990 (8.5 l)



Cook, *steam*, **stew!**  
*Steam sauna* for the  
fish, **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 with Cook Assist capacity approx. 6.5 l, 41 x 27 x 10 cm, 17 4201 6040  
2 WMF Vitalis porcelain dishes 20 x 15 cm, 17 4021 9801 or 14 x 10 cm, 17 4019 9801

Unpack your ingredients freshly 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. And thanks to WMF Cook Assist, you can even check on your smartphone how long your ingredients need until they are ready: a sensor inside the steamer measures the interior temperature and transmits this information to your smartphone via a Bluetooth interface. While you get on with other things, the app will let you know when it's time to check your food. **All you need to do: taste it. Enjoy!**



#### WMF Cook Assist sensor

An add-on for the conventional WMF Vitalis Aroma steamer

17 4211 6040



#### WMF Vitalis roasting pan

Capacity approx. 6.5 l, 41 x 27 x 10 cm

17 4001 6040



#### WMF Vitalis Aroma steamer with Cook Assist

Capacity approx. 6.5 l, 41 x 27 x 10 cm

17 4201 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 cooking at high temperatures 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 plastic spatula 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 (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  
07 7750 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 hob.



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## Shallow frying pan

in ø 20, 24 and 28 cm

05 7628 4291 (ø 28 cm)



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## Oven pan

in ø 24 and 28 cm

05 7634 4291 (ø 24 cm)



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## Frying pan deep

in ø 24 and 28 cm

05 7644 4291 (ø 24 cm)



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## Grill pan

28 x 28 cm

05 7650 4291



# Profi Resist

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



## Non-stick coating

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 cast aluminium and its special base is also ideal for use on induction hobs.



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**Frying pan**  
in ø 20, 24 and 28 cm  
05 7328 4021 (ø 28 cm)



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**Wok**  
ø 28 cm  
05 7342 4021



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**Oven pan**  
in ø 24 and 28 cm  
05 7338 4021 (ø 28 cm)



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**Roasting pan**  
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 hob. You can turn up the heat with the CeraDur Profi frying pan: it is perfect for all foods that fry quickly and at a high temperature such as steak or sausage.



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 – and it is also suitable for use on all kinds of hob. The Profi frying pan is ideal for anything that needs 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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