

Geislingen, February 2019

## Save space the WMF way with Compact Cuisine cookware

**You've sent out the invitations, decided on the menu, and now it's time to get cooking! For a carefully planned meal for friends with several courses, you'll need a few helping hands – be it stock pots, mixing bowls or frying pans. But where's the best place to store them all? After all, kitchen space is often limited, and more so in flats in the centre of town.**

### **Clever cooking with Compact Cuisine cookware**

The WMF brand has the solution with its Compact Cuisine cookware range, which certainly lives up to its name. Meat pots and stewing pans with the same diameter can be stacked inside one another, making them excellent space-savers. Alongside cookware, the range includes inserts for steaming crunchy vegetables, water-bath attachments, and mixing and salad bowls in various sizes. These can also be stacked in the saucepans to save space – incredibly convenient, particularly in small kitchens. The hollow pot handles don't get hot, even after longer periods on the stove, and the TransTherm® universal base makes the saucepans suitable for use with all hob types, including induction. The products' rapid heating properties and optimum heat storage help you to cook in an energy-efficient way. Furthermore, glass lids allow you to peek inside and see exactly what's going on in the pan. The cookware is manufactured in Germany and is made of polished Cromargan®.

### **Practical storage tips for domestic kitchens**

Snipping, sizzling, steaming and baking with family and friends – cooking together as a group is as popular as ever. However, there often isn't enough space for large kitchen gatherings – especially for people living in cities. That's why clever ways of storing, hanging and stacking are always in demand to make the best use of the space available. In addition to the stackable Compact Cuisine series, magnetic strips are an ideal space-saver, allowing kitchen appliances, fresh herbs and dried spices in stylish metal tins to be quickly fixed to the wall. This isn't just a great storage solution; it's a unique design feature, too. Another suggestion is to utilize the space behind the kitchen door for hanging shelves. These tips have the power to turn your kitchen into a space-saving sensation and make the most out of the room available.



## Press release



### Product range and material

Material: Cromargan® 18/10 stainless steel, stainless steel  
Range: 4-piece saucepan set (2 variations)  
Stewing pan 16 cm, 20 cm, 24 cm  
Meat pot 16 cm, 20 cm, 24 cm  
Pan 24 cm  
Steaming insert 16 cm, 20 cm, 24 cm  
Water-bath attachment 16 cm, 20 cm, 24 cm  
Available from: Sets from June 2019  
Individual saucepans and inserts from September 2019

### About the WMF brand

The WMF brand has been setting standards with its innovations for more than 160 years. It is also an important source of inspiration within the market. Its products, their exceptional design, perfect functionality and highest quality whet the appetite for wonderful culinary experiences: from preparing and cooking through to dining and drinking – four moments in which the WMF brand sits at the heart of the customer's life. WMF products make cooking a pleasure. From preparing ingredients using kitchen knives with precise cutting performance and cooking with innovative cookware through to dining with stylish cutlery, decanters and table accessories, products from the WMF brand transform all these moments into something special. WMF is a brand within the WMF Group headquartered in Geislingen an der Steige, which has belonged to the French Groupe SEB consortium since the end of 2016.

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