

ORIGINAL
KAISER



**For me, for you.
With KAISER.**

Product **catalogue**
2018



14

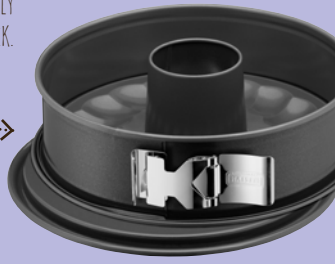
COOKIE CUTTERS.
Make every occasion feel festive with delightful little baking and biscuit creations!



4 Berry garden

INCLUDES RECIPE!

THE SPRINGFORM PAN WITH CLOSING MECHANISM THAT SECURELY CLICKS INTO PLACE – SAFECLICK.



4 La Forme Plus

A variety of shapes and sizes that have one thing in common – perfect non-stick properties thanks to the KAIRAMIC® ceramic coating.

40

DECORATING.
How to dot the i's with creative decorating ideas for your cakes and tarts.



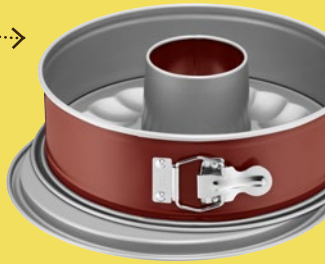
A BUNDFORM PAN GIVES EVEN SIMPLE SPONGE CAKES A PERFECT WAVE.



22 Inspiration

The clue is in the name: Simple, reliable and with plenty of space for your own ideas and creativity.

ONE OF THE CLASSIC BAKING PANS: THE SPRINGFORM PAN WITH TUBE BASE.



58

Classic

Makes it child's play to bake any cake in the right shape, easy to turn out and then spick and span again in a flash.

22

Baking pan of the year

INCLUDES RECIPE!



58

Filled lemon and passion fruit cake

INCLUDES RECIPE



49

HEARTY ENJOYMENT.

Whether vegetables, meat or potato wedges – enjoy low-fat cooking to your heart's content with DripTec.



LA FORME PLUS



Unique quality down to the smallest detail. Thanks to its perfect non-stick properties, La Forme Plus is designed for the most demanding baking requirements. KAISER even offers a 10-year guarantee!

Berry garden

Ingredients

For the almond sponge mixture 300g soft margarine/butter, 175g sugar, 1 packet Bourbon vanilla sugar, 1 pinch salt, 6 drops of bitter almond oil, 5 eggs (medium), 400g wheat flour (type 405), 100g ground almonds, 1 packet baking powder, 80ml milk

For the berry topping (sauce) 300g frozen mixed berries (defrosted), 40g sugar, 4tbsp Amaretto

For the Amaretto-ricotta filling 150g sugar, 1 packet each of cream stiffener and Bourbon vanilla sugar, 1 pinch salt, 400g ricotta, 500g low fat curd cheese, approx. 6tbsp Amaretto

For the garnish (at your own discretion) 150–200g fresh mixed berries,

6 edible flowers, 1–2 sprigs of fresh mint or lemon balm

1. Pre-heat the oven to 170°C (fan-assisted oven 150°C). Grease the KAISER La Forme Plus springform pan with tube base and sprinkle with flour.

2. Mix the margarine, sugar, vanilla sugar, salt and bitter almond oil in a mixing bowl until creamy using a hand mixer or a food processor for 5 minutes on the highest level. Stir in the eggs one after the other for approx. ½ min. on the highest setting. Mix the flour, almonds and baking powder and briefly stir in as 2 portions together with the milk on the middle setting. Transfer the batter to the prepared pan using a KAISER Perfect dough scraper and smooth down. Bake the cake on the middle shelf for 40–45 minutes. Remove from the oven and leave to cool on a cake rack for at least 8 hours. Use a knife to detach the cake from the springform pan edge and turn it out.

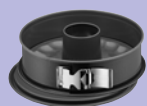
3. Finely purée the berry mixture using a hand blender and then pass it through a

wide-meshed sieve. Remove 3tbsp for the filling and put to one side. Mix the rest with the sugar and Amaretto. Allow the berry topping to cool down.

4. Mix the sugar, cream stiffener, vanilla sugar and salt in a mixing bowl using a KAISER Perfect whisk. Add the ricotta, low-fat curd cheese and the 3tbsp of berry mixture you set aside, and stir immediately to create a smooth, thick mixture. Slice the almond cake horizontally. Place the top part in the clean springform pan. Baste the cut surface with 2–3tbsp Amaretto and spread 1/2 or 1/3 of the ricotta filling on it. Repeat for the bottom part of the cake. Then place the top part on the bottom part. Allow the cake to cool down for at least 4 hours, then detach the cake from the edge using a knife, place on a cake plate (lift the tube base upwards) and pour over the berry sauce so that it runs down the sides.

5. Decorate with berries, edible flowers and herb leaves.

Practical helpers



Springform pan with tube base

23 0063 8010 (Ø 26 cm)

+



Dough scraper

23 0066 6051 (33 x 5.5 cm)

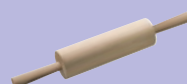
+



Whisk

23 0066 6112 (35.5 x 5.5 cm)

+



Rolling pin

23 0066 6181 (49 x 7.5 cm)

+



Icing bag

23 0066 2824 (40 cm)

+



Cake server

23 0066 6099 (Ø 28 cm)



SafeClick

Guaranteed to have lots of fans: the new original SafeClick closing mechanism, in KAISER design. Compared to its predecessor, it is 20% easier to open and close, and also has an optimal feel thanks to the 40% larger gripping surface. Naturally, it is suitable for both right and left-handed people.

BERRY STRONG! THIS TASTY, FRUITY-FRESH FEAST FOR THE EYES HAS IT ALL.



LA FORME PLUS



Everything for a perfect finish, for cream topping on cakes, tarts and cupcakes, cookie cutters for every occasion you can think of and, of course, baking pans of a unique quality that have been thought through down to the smallest detail – at KAISER, all this has a name which says it all: La Forme Plus.

LA FORME PLUS



Scratch-resistant platter with porcelain effect

SafeClick: Opens out completely thanks to easy clasp with extra large handle. Suitable for right and left-handed people.



Springform pan with cake plate

23 0063 8140 (Ø 26 cm)

- Original SafeClick closing mechanism
- Size 26 cm



Springform pan

23 0063 8027 (Ø 28 cm)

- Original SafeClick closing mechanism
- Sizes 20, 24, 26, 28 and 30 cm



Conical springform pan

23 0063 8096 (Ø 32 cm)

- Original SafeClick closing mechanism
- Sizes 30 and 32 cm



Springform pan with tube base

23 0063 8010 (Ø 28 cm)

- Original SafeClick closing mechanism
- Sizes 26 and 28 cm



Rectangular springform pan

23 0063 8072

- Original SafeClick closing mechanism
- Size 35 x 24 cm



Square springform pan

23 0063 8089

- Original SafeClick closing mechanism
- Size 24 x 24 cm



Springform loaf pan

23 0063 8126

- Original SafeClick closing mechanism
- Size 30 x 11 cm



FRESH BERRIES AND
LOLLIES TO DECORATE





WE USED A HALF-ROUND LOAF TIN HERE.





Frankfurt ring mould

23 0063 7242*

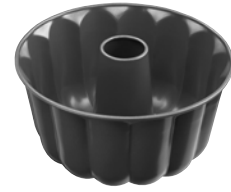
- Extra high side
- Size 26 cm



Bundform pan

23 0063 7150*

- Extra high side
- Size 22 cm



Charlotte bundform pan

23 0063 7167*

- Extra high side
- Size 24 cm



Loaf pan

23 0063 7136 (30 cm)*

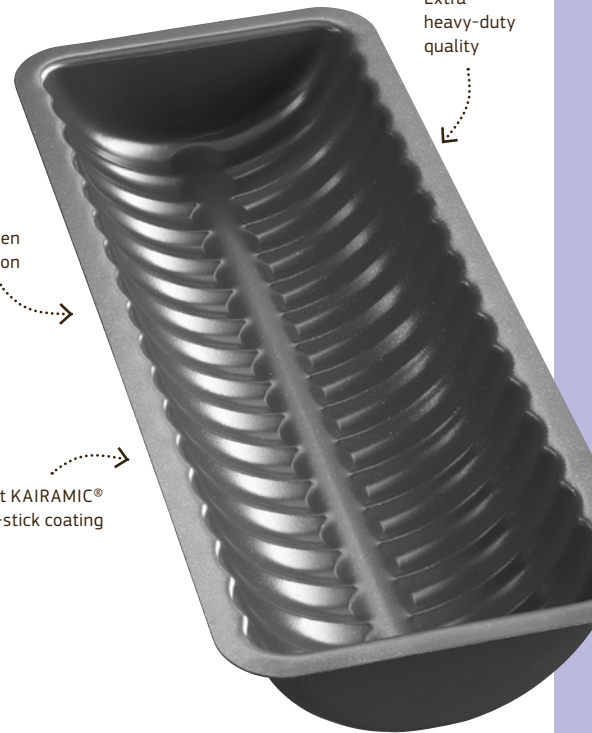
- Rounded corners and edges
- Sizes 25 and 30 cm



Tartlet tin

23 0063 7334 (Ø 12 cm)*

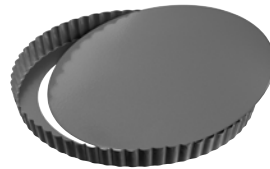
- Wide grip edge
- Size 12 cm



Flan pan

23 0063 7105 (Ø 28 cm)*

- Wide grip edge
- Sizes 28 and 30 cm



Quiche and tart pan

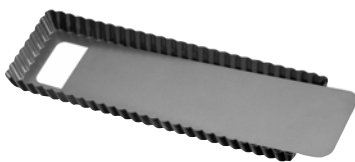
23 0063 7259 (Ø 28 cm)*

- Practical removable base
- Sizes 24, 28 and 32 cm

Half-round loaf pan

23 0063 7235*

- Wide grip edge
- Size 30 cm



Rectangular quiche and tart pan

23 0063 7457*

- Practical removable base
- Size 35 x 13 cm



Pie, pizza and baking tray

23 0063 7228

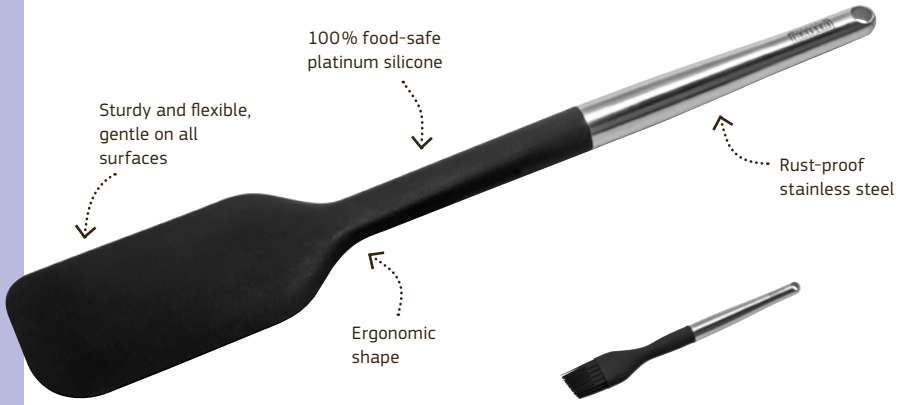
- Cut-resistant enamel coating
- Size 30 cm



Bread mould

23 0063 7204 (30 cm)

- Resistant to sour dough
- Sizes 30 and 35 cm



Dough scraper

23 0066 6051 (33 x 5.5 cm)

- Dishwasher safe
- Sizes 31 x 4 and 33 x 5.5 cm



Basting and pastry brush

23 0066 6013 (25 x 4 cm)

- Dishwasher safe
- Sizes 25 x 3.5 and 25 x 4 cm



Spatula

23 0066 6143

- Dishwasher safe
- Size 34 x 6 cm



Spoon

23 0066 6136

- Dishwasher safe
- Size 30 x 5 cm



Whisk

23 0066 6112 (35.5 x 5.5 cm)

- Dishwasher safe
- Sizes 26 x 4.5 and 35.5 x 5.5 cm



One-handed flour-sieve

23 0066 6273

- Perfect professional quality in stainless steel
- Size 21 x 10 cm



Cake server

23 0066 6129

- Dishwasher safe
- Size 28.5 x 6.5 cm



Cake server

23 0066 6099

- With cutting edge
- Size 28 cm



Icing spatula

23 0066 6075 (41 x 3.5 cm)

- Dishwasher safe
- Sizes 41 x 3.5 and 25 x 1.5 cm



Scraper set, 2-piece

23 0066 6082

- Contents:
 - 1 x dough scraper with silicon lip,
 - 1 x cake scraper with coarse and fine teeth
- Dishwasher safe



Rolling pin

23 0066 6181

- Ergonomic handles
- Size 48.5 x 7.5 cm



Professional icing bag set, 7-piece

23 0066 6150

- Contents:
 - 1 x icing bag 40 cm
 - 1 x adapter for icing nozzles
 - 5 x different nozzles
- Dishwasher safe



German Design Award
SPECIAL MENTION 2015

OUR TIP

INDIVIDUAL BASES ARE
EASIER TO LAYER IF YOU HALVE OR
QUARTER THEM.





OUR TIP

MERINGUES CAN BE GRADUALLY COLOURED BY BROWNING THEM LIGHTLY WITH A BLOW TORCH.





Icing bag

23 0066 2824 (40 cm)

- Washable cotton
- Sizes 30, 35 and 40 cm



Adapter for icing bag

23 0066 2794

- Nozzle replacement made simple
- Fits all icing bags and nozzles



Precise pressure mechanism

Perfect professional quality

Garnish and cream syringe set

23 0066 6174

- Contents: 1 x garnish and cream syringe
- 1 x adapter for nozzles
- 5 x different nozzles
- Dishwasher safe



Filling nozzle

23 0066 2305

- Size 4 mm



Star nozzle

23 0066 2398 (size 4)

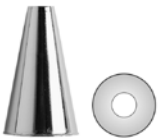
- Size 1 – 5 mm
- Size 2 – 8 mm
- Size 3 – 11 mm
- Size 4 – 13 mm
- Size 5 – 16 mm



Star nozzle closed

23 0066 2442 (size 4)

- Size 1 – 6 mm
- Size 2 – 8 mm
- Size 3 – 11 mm
- Size 4 – 13 mm
- Size 5 – 16 mm



Ring nozzle

23 0066 2343 (size 4)

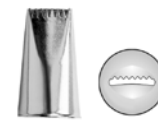
- Size 1 – 4 mm
- Size 2 – 7 mm
- Size 3 – 9 mm
- Size 4 – 11 mm
- Size 5 – 13 mm



Rosette nozzle

23 0066 2510

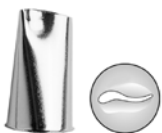
- 6-pronged, 15 mm
- 23 0066 2527
- 8-pronged, 17 mm



Star ribbon nozzle

23 0066 2602

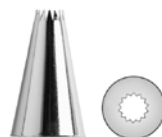
- Size 16 mm



Rose nozzle

23 0066 2541

- Size 16 mm



Crown nozzle

23 0066 2497 (size 4)

- Size 1 – 5 mm
- Size 2 – 8 mm
- Size 3 – 10 mm
- Size 4 – 12 mm
- Size 5 – 15 mm



Leaf nozzle

23 0066 2572

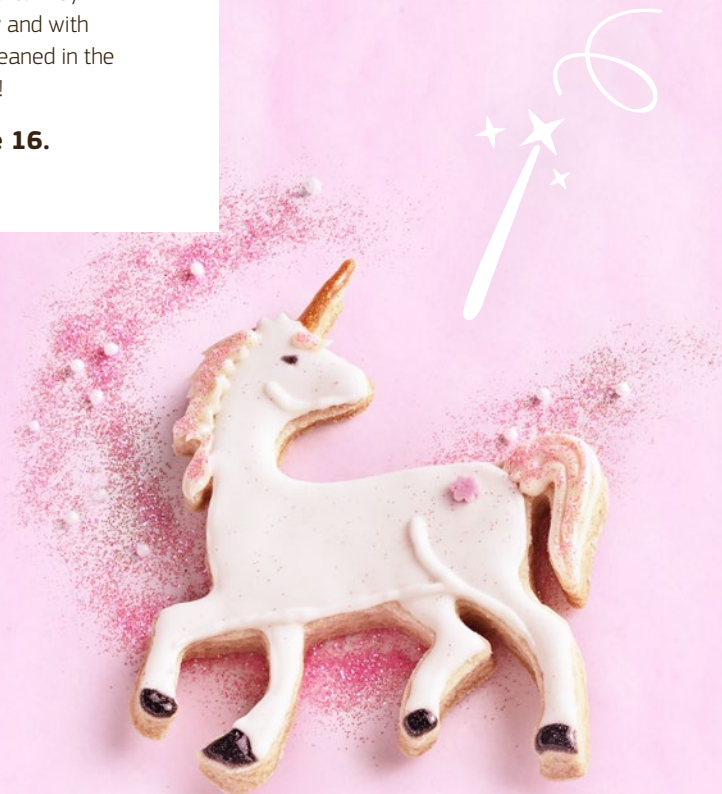
- Size 12 mm



Pure pleasure!

Whether for classic occasions such as Christmas, birthdays and weddings, or for Valentine's Day or World Cup parties – the diverse and imaginative cookie cutters are a must-have for all cookie fans. They cut the dough simply, quickly and with precision, and can then be cleaned in the dishwasher. Perfect pleasure!

Designs start on page 16.





ON YOUR MARKS, GET SET, BAKE!

Baking cookies is fun for all the family, and not just at Christmas. With KAISER cookie cutters it is a piece of cake to bring a bit of variety into baking cookies. There is an almost endless range of cookie cutter designs based around a variety of themes. And with colourful icing, nuts and fondant, there are no limits to your decorating creativity. So, on your marks, get set, bake!



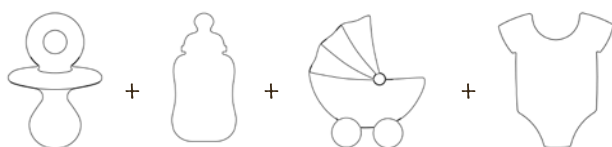
NEW Football!

Kick-off for true baking fans – sweeten up half-time with the football cookie cutters and get fans' hearts racing. Here we go! Olé, olé, olé, olé...



NEW Tea time

Tea time without biscuits? Unimaginable. Whether for at home or as a small gift – conjure up the perfect biscuits to enjoy at tea time!



Hello baby!

A very special sweet experience that deserves to be celebrated. True to the motto: "Glad you're here" – say it with biscuits.



NEW Trend!

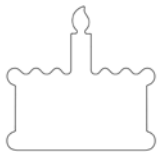
Trends come and go. So keep hold of the best: cutter designs for unusually shaped biscuits. Totally trendy!

COOKIE CUTTERS



With the KAISER year-round cookie cutters you'll have no more excuses not to bake. Make every occasion feel festive with some lovely little baking and biscuit creations!

YEAR-ROUND COOKIE CUTTERS



Birthday wishes!

Birthday cake

23 0060 7658



Birthday wishes!

Champagne bottle

23 0060 1854



Birthday wishes!

Present

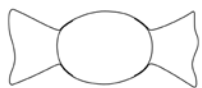
23 0060 4688



Birthday wishes!

Bow

23 0060 5678



Birthday wishes!

Sweet

23 0060 1908



Birthday wishes!

Balloon

23 0060 5432



Birthday wishes!

Note

23 0060 4442



Birthday wishes!

Euro

23 0060 2875



I do!

Wedding cake

23 0060 5050



I do!

Shoe

23 0060 5814



I do!

Champagne glass

23 0060 6040



I do!

Top hat

23 0060 7108



I do!

Dove

23 0060 6668



I do!

Church

23 0060 4756



I do!

Bride and groom

23 0060 3452



I do!

Wedding ring

23 0060 5746





DECORATIVE PEARLS ADD A SPECIAL TOUCH TO ANY BISCUIT.





Lots of love!

Heart

23 0060 9188



Lots of love!

Kissing mouth

23 0060 5128



Lots of love!

Curved heart

23 0060 4824



Lots of love!

Double heart

23 0060 3766



Good luck!

Mushroom

23 0060 5500



Good luck!

Pig

23 0060 5982



Good luck!

Cloverleaf

23 0060 1625



Good luck!

Horseshoe

23 0060 2080



Hello baby!

Dummy

23 0060 1472



Hello baby!

Baby bottle

23 0060 3216



Hello baby!

Babygrow

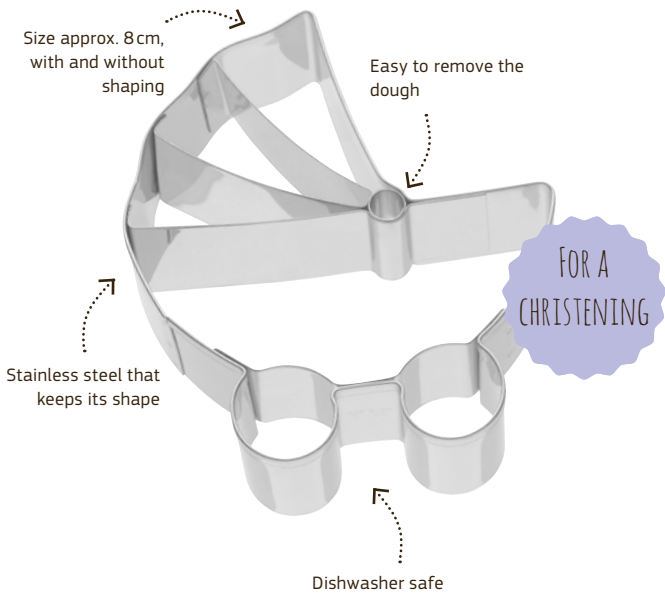
23 0060 6736



Hello baby!

Pram

23 0060 2530



Seriously tasty!

Squirrel

23 0060 8884



Seriously tasty!

Bear

23 0060 7344



Seriously tasty!

Penguin

23 0060 3520



Seriously tasty!

Fox

23 0060 1526



Seriously tasty!

Cat

23 0060 7580



Seriously tasty!

Dog

23 0060 7726



Seriously tasty!

Lion

23 0060 2912



Seriously tasty!

Cow

23 0060 2844



Happy holidays!

Santa hat

23 0060 2820



Happy holidays!

Bell

23 0060 9010



Happy holidays!

Shooting star

23 0060 9706



Happy holidays!

Gingerbread man

23 0060 1458



Happy holidays!

Snowflake

23 0060 1489



Happy holidays!

Christmas tree

23 0060 2394



Happy holidays!

Star

23 0060 4206



Happy holidays!

Paul

23 0060 9492



Happy holidays!

Rocking horse

23 0060 9560



Happy holidays!

Snowman

23 0060 9638



Happy holidays!

Angel

23 0060 8952



Happy holidays!

Santa

23 0060 3070

HO HO HO!



NEW



Tea time!

Cup

23 0060 0833



Tea time!

Pot

23 0060 0864



Tea time!

Cupcake

23 0060 0994



Tea time!

Cream spoon

23 0060 0642



Happy Easter!

Chick

23 0060 0499



Happy Easter!

Rabbit

23 0060 0437



Happy Easter!

Tulip

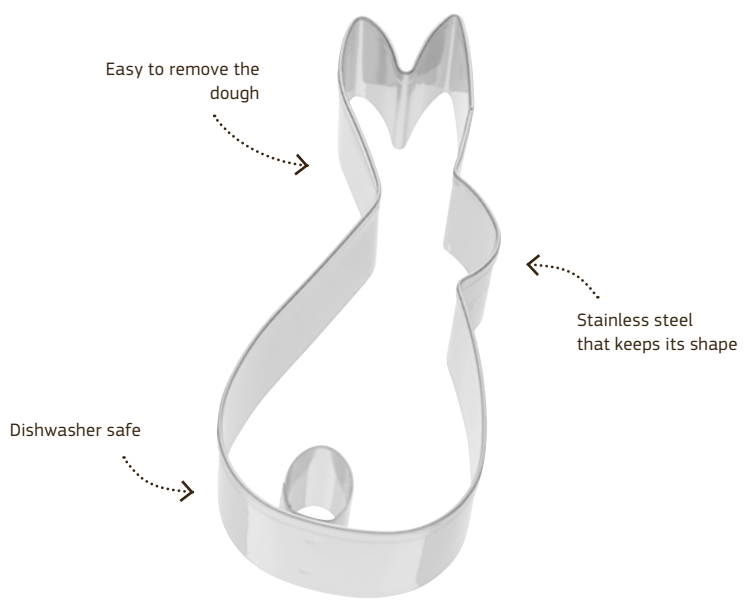
23 0060 0635



Happy Easter!

Cracked egg

23 0060 0611



Trend!

Speech bubble

23 0060 0628



Trend!

Skull with bow

23 0060 0857



Trend!

Thumb

23 0060 0383



Trend!

Unicorn

23 0060 1229



Football!

Football

23 0060 1205



Football!

Football boot

23 0060 1168



Football!

Football shirt

23 0060 1144



Football!

Cup

23 0060 0697

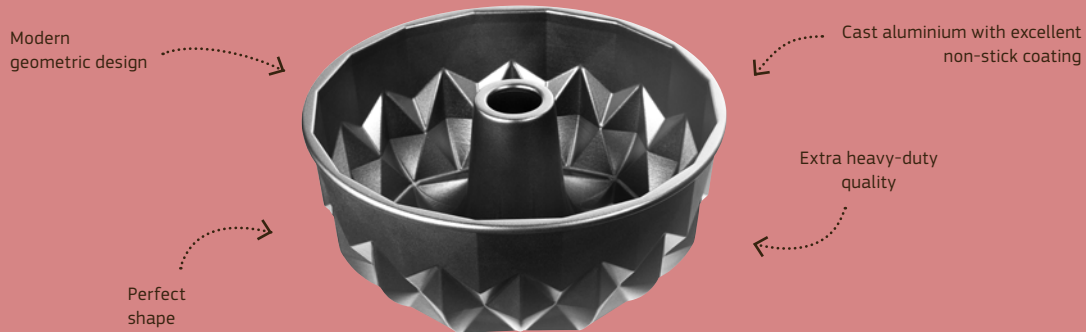


FOR A SWEET SURPRISE
EVERY TIME!





INSPIRATION



Inspiration is the stimulus, the trigger and the impetus we need to come up with a creative idea. It is the spark that lights the fire. At KAISER, Inspiration is the name given to baking pans that make baking simpler and more reliable, thus providing more space for your ideas and creativity. Be inspired.

Lemon marzipan Madeira cake

Ingredients (for 25 cm pan)

For the Madeira cake batter 350g soft margarine (or butter), 200g marzipan raw mixture, 200g sugar, 2 packs Bourbon vanilla sugar, 1 pinch salt, 8 eggs (medium), 350g wheat flour (type 405), 100g roasted and ground almonds, grated zest and 50ml juice of 2 untreated lemons, 4 level tsp baking powder

For the garnish (at your discretion) 1–2 tsp icing sugar, 2 tbsp pistachios, 2–3 tbsp crushed red caramel, 3 “diamond” cake decoration skewers, gold

Plus fat (e.g. soft margarine, butter or melted butter) and a little flour for the pan

1. Pre-heat the oven to 170°C (fan-assisted oven 150°C). Grease the KAISER Inspiration geometrical bundform pan and sprinkle with a little flour.

2. For the Madeira cake batter Mix the margarine, diced marzipan raw mixture, sugar, vanilla sugar and salt in a very large mixing bowl using a hand mixer or a food processor for 5 minutes on the highest setting until creamy and white. Stir in the eggs one after another for around 30 seconds at top speed. Mix in the flour, almonds, lemon zest and baking powder and briefly stir in together with the lemon juice on the middle setting. Transfer the batter to the prepared pan using a KAISER Perfect dough scraper and smooth down. Bake the cake on the second shelf from the bottom for 30 minutes. Reduce the temperature by 20°C and bake for a further 35 minutes. Test with

a skewer, if necessary bake for a further 5–10 minutes. Remove from the oven and leave to cool on a cake rack for at least 90 minutes. Put the cake on a cake plate.

3. For the garnish Sprinkle icing sugar over the cake. Sprinkle pistachios and caramel all around. Insert the decorative skewers.

“Crushed red caramel” tip Mix 50g sugar, 2 tbsp water and 1 tbsp lemon juice in a small pot and allow to caramelize until it turns a light yellow colour, stirring as little as possible. Take the pot off the hob and immediately mix in red food colouring until it is the desired colour. Pour the mixture onto baking paper and crush once it has cooled down, e.g. using a steak hammer.

Practical helpers



Bundform pan
23 0064 6794 (Ø 25 cm)

Measuring cup
23 0076 9080

Baking spoon
23 0068 6042 (30 x 5.5 cm)

Digital baking and kitchen scales
23 0076 9042 (16 x 22 x 2 cm)

Dough scraper
23 0068 6011 (28 x 5.5 cm)

Decorating and serving plate
23 0067 0102 (Ø 30 cm)



INSPIRATION PLUS



Whether it's a springform pan, a loaf pan, a flan pan or a bundform pan – Inspiration Plus makes baking a real treat for the eyes as well. The attractive two-colour design has impressive characteristics and simply looks good.

INSPIRATION PLUS



Springform pan

23 0065 9220 (Ø 28 cm)

- Leak-proof seal
- Sizes 24, 26 and 28 cm

Springform pan with tube base

23 0065 9244 (Ø 28 cm)

- Leak-proof seal
- Sizes 26 and 28 cm

Loaf pan

23 0065 9299 (30 cm)

- Rounded corners and edges
- Sizes 25 and 30 cm

Square springform pan

23 0065 9251

- Leak-proof seal
- Size 24 x 24 cm



Springform loaf pan

23 0065 9268

- Leak-proof seal
- Size 30 x 11 cm



Flan pan

23 0065 9275 (Ø 28 cm)

- Wide grip edge
- Size 28 cm



Bundform pan

23 0065 9305 (Ø 22 cm)

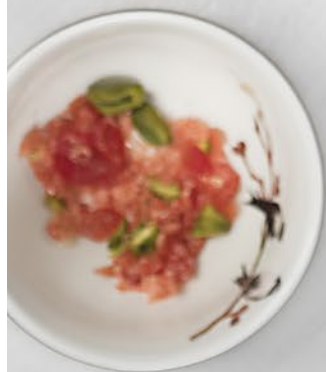
- Extra high side
- Size 22 cm



HERBS ARE ALSO
PERFECT FOR DECORATING.



MORE THAN JUST AN EYE-CATCHER:
THE BAKING CREATION OF THE YEAR!



YOU HAVE VOTED!



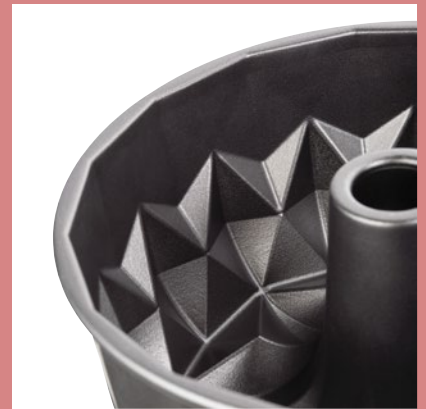
Several different KAISER baking pans were featured on Facebook as part of “Baking pan of the year 2018”. The online community voted with great enthusiasm, and the winner by a narrow margin was the geometric bundform pan with its trendy design and outstanding material quality, which has taken the hearts of creative baking fans by storm.

Extraordinary design with sophisticated features and a geometric pattern for extravagant baking enjoyment at every table.



BUNDFORM PAN GEOMETRIC

Excellent mould stability for robust, easy handling thanks to high-quality workmanship based on strict quality criteria.



After a closely fought head-to-head race, with some 2,500 participants casting their votes, the winner was confirmed: the geometric bundform pan prevailed by a narrow majority and was thus crowned “Baking pan of the year 2018”.

This year, all three bundform pans nominated in the “Baking pan of the year 2018” Facebook campaign are extraordinary new KAISER baking pans. In addition to the usual KAISER quality, each of the bundform pans is characterised by its own distinctive and especially creative pattern: elegant geometric shapes, springtime floral decorations and a flowing wave design.

Thank you to everyone who has contributed towards this.

**Bundform pan
geometric**

897

**Bundform pan
curved**

883

**Bundform pan
floral**

645

facebook.com/KaiserBackform





INSPIRATION



Those who want to let their creativity run wild rely on the diverse, high-quality KAISER Inspiration baking pans such as the design bundform pans. Stylish cakes are always guaranteed to be successful thanks to the durable non-stick coating.

INSPIRATION



NEW Bundform pan, geometric

23 0064 6794 (available from July 2018)

- Modern geometric design
- Size 25 cm



NEW Bundform pan, curved

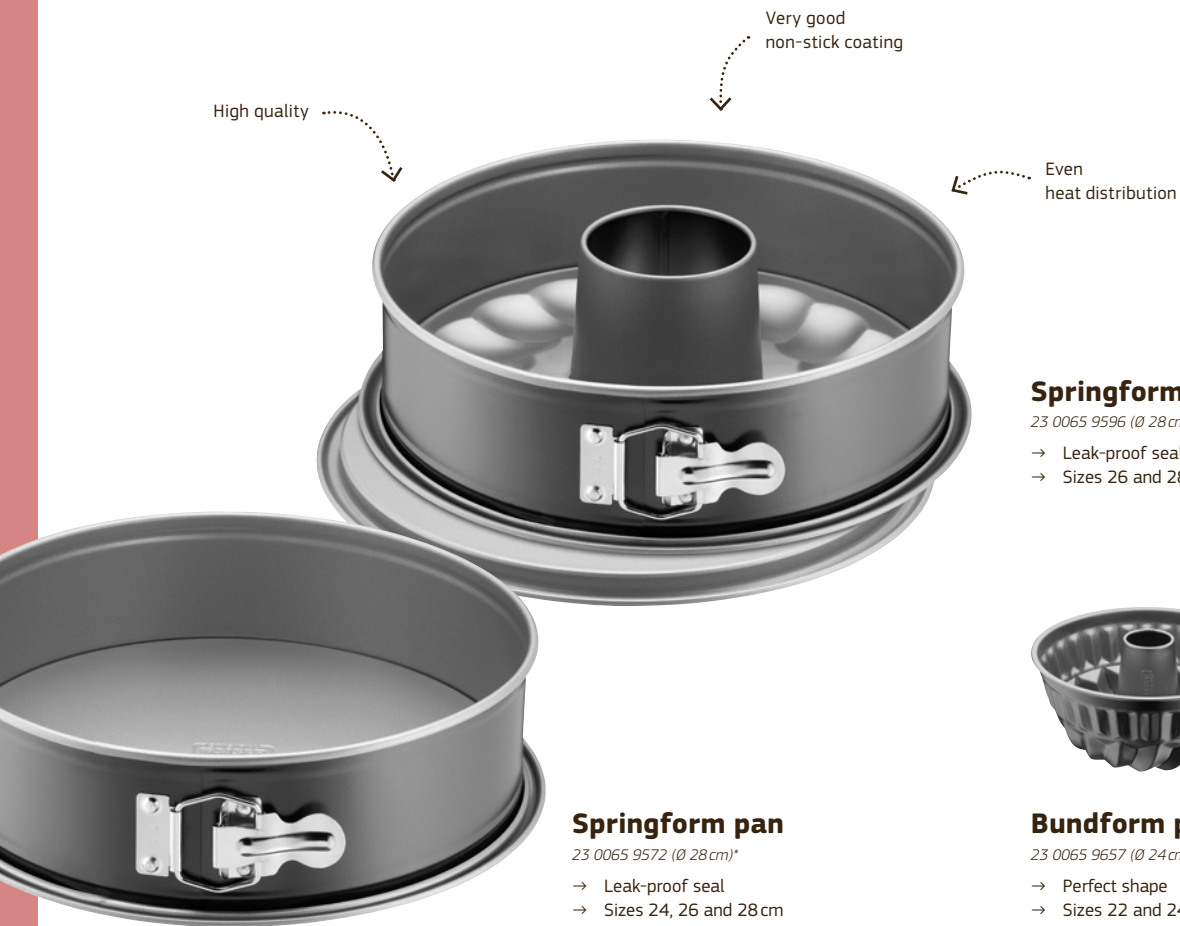
23 0064 6787 (available from July 2018)

- Dynamic, modern design
- Size 25 cm

NEW Bundform pan, floral

23 0064 6800 (available from July 2018)

- Floral design for every occasion
- Size 25 cm



Springform pan with tube base

23 0065 9596 (Ø 28 cm)*

- Leak-proof seal
- Sizes 26 and 28 cm

Springform pan

23 0065 9572 (Ø 28 cm)*

- Leak-proof seal
- Sizes 24, 26 and 28 cm



Bundform pan

23 0065 9657 (Ø 24 cm)*

- Perfect shape
- Sizes 22 and 24 cm



Springform loaf pan

23 0065 9619*

- Leak-proof seal
- Size 30 x 11 cm



Rectangular springform pan

23 0065 9626*

- Leak-proof seal
- Size 36 x 24 cm



Square springform pan

23 0065 9602*

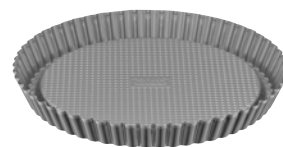
- Leak-proof seal
- Size 24 x 24 cm



Loaf pan

23 0065 9688 (30 cm)*

- High form stability
- Sizes 25 and 30 cm



Flan pan

23 0065 9695 (Ø 28 cm)*

- Protruding edge
- Size 28 cm



Heart-shaped springform pan

23 0065 9701

- Leak-proof seal
- Size 25 x 26 x 7 cm



MACAROONS ARE MADE WITHOUT FLOUR
AND ARE ALSO SUITABLE FOR PEOPLE WHO ARE
GLUTEN-INTOLERANT.



Small flags are really
easy to make.





Mini springform pan

23 0065 9534 (Ø 20 cm)

- Leak-proof seal
- Sizes 18 and 20 cm



Mini springform pan with tube base

23 0065 9541 (Ø 20 cm)

- Leak-proof seal
- Sizes 18 and 20 cm



Mini format for half-recipe quantities

Very good non-stick coating

High quality



Mini loaf cake pan

23 0065 9664

- High form stability
- Size 20 cm



Quiche and tart pan

23 0062 2040 (Ø 28 cm)

- Handy glass removable base
- Size 28 cm

Mini bundform pan

23 0065 9633

- Perfect shape
- Size 16 cm



Springform pan

23 0062 2026 (Ø 28 cm)

- Handy glass removable base
- Sizes 26 and 28 cm



Square springform pan

23 0062 3009

- With carrying cover
- Size 24 x 24 cm



Roasting and baking pan

23 0075 0002

- With carrying cover
- Size 42 x 29 cm



Springform pan

23 0075 0316

- With carrying cover
- Size 26 cm



12-cup muffin pan

23 0075 0323

- With carrying cover
- Size 38 x 27 cm



Rectangular springform pan

23 0062 3016

- With carrying cover
- Size 36 x 24 cm



Maxi ring cake muffin pan

23 0064 6183

- For 6 muffins
- Size 38 x 27 cm



Mini ring cake muffin pan

23 0064 6176

- For 12 muffins
- Size 29 x 18 cm



Cake bar pan

23 0064 6152

- For 12 bars
- Size 38 x 27 cm



Cake pop pan

23 0064 6404

- For 12 cake pops
- Size 29 x 19 cm



Ring cake muffin pan

23 0064 6190

- For 12 muffins
- Size 38 x 27 cm



Mini donut pan

23 0064 6169

- For 12 donuts
- Size 29 x 18 cm



Maxi muffin pan

23 0064 6244

- For 6 muffins
- Size 34 x 22 cm



Muffin pan

23 0064 6206*

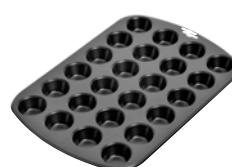
- For 12 muffins
- Size 38 x 27 cm



Mini muffin pan

23 0064 6220

- For 12 muffins
- Size 29 x 18 cm



Mini muffin pan

23 0064 6237

- For 24 muffins
- Size 38 x 27 cm



SMALL, DELICIOUS AND
QUICK TO MAKE.





100% quality



Red, flexible, convenient – the KAISER baking pans made from 100% food-safe platinum silicone are truly versatile! Extremely stable and temperature-resistant (+200°C to -40°C), they are easy to use for all baking creations. They are also dishwasher safe and take up very little space when stored.

SILICONE BAKING PANS



Traditional baking or something more creative? Whatever you decide, you can rely on Red!
Incidentally, these silicone all-rounders are also suitable for the freezer and microwave.

PLATINUM SILICONE



High form stability

Dishwasher safe, freezer and microwave safe

Unusual, generous design

New **Silicone heart-shaped bundform pan**

23 0068 1177

- 100% food-safe platinum silicone
- Size 27 cm



Bundform pan

23 0068 1115

- Wide grip handles
- Size 22 cm



12-cup muffin pan

23 0068 1146

- Wide grip handles
- Size 34 x 26 cm



Flan base pan

23 0068 1108

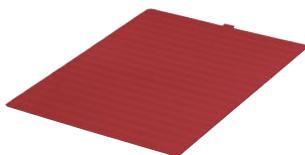
- Wide grip handles
- Size 26 cm



Loaf pan

23 0068 1139 (30cm)

- Wide grip handles
- Sizes 25 and 30 cm



Roll-out mat

23 0068 6110

- Extra large with scale on both sides
- Size 60 x 40 cm



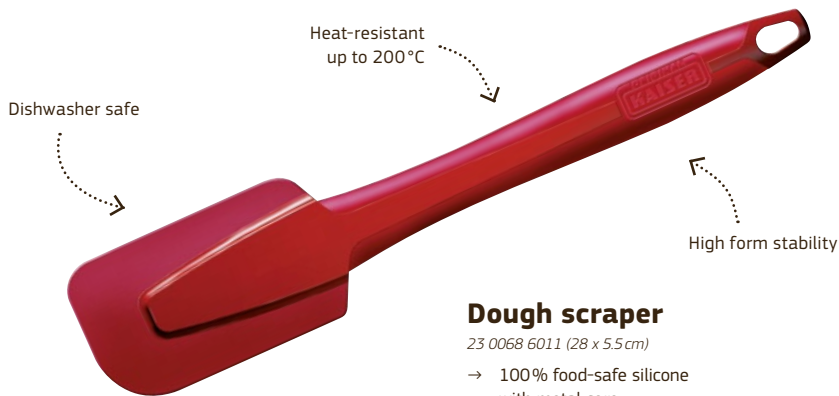
LOTS OF CREATIVE SHAPES

New **SmartFlex silicone strip**

23 0068 1160 (available from September 2018)

- Creative all-in-one baking function
- Innovative scale
- Size 107 x 5.5 cm

The magnetic silicone strip makes it easy to create flexible, individual shapes, thanks to the scale. It remains secure and leak-proof on the baking tray.



Dough scraper

23 0068 6011 (28 x 5.5 cm)

- 100 % food-safe silicone with metal core
- Sizes 22.5 x 3.5 and 28 x 5.5 cm



Baking spoon

23 0068 6042

- 100 % food-safe silicone with metal core
- Size 30 cm



Baking mould roller

23 0068 6165

- Smooth-running slide bearings
- Size 18 x 4 cm



Rolling pin

23 0068 6134 (49 x 6.5 cm)

- Smooth-running slide bearings
- Wide rolling surface, 25 cm



NEW Rolling pin with angled handles

23 0068 6141

- Smooth-running slide bearings
- Size 32 x 6.5 cm



Whisk

23 0068 6073 (29 x 6.5 cm)

- Handy hanging loop
- Sizes 24 x 5.5 and 29 x 6.5 cm



Basting and pastry brush

23 0068 6035 (22 x 4 cm)

- Handy hanging loop
- Sizes 22 x 3 and 22 x 4 cm



NEW Offset spatula

23 0068 6240

- 100 % food-safe silicone with metal core
- Size 42 x 4 x 4 cm



NEW Pastry cutter

23 0068 6257

- 100 % food-safe silicone with metal core
- Size 22 x 3 x 6.5 cm



NEW Cake loosener

23 0068 6264

- 100 % food-safe silicone with metal core
- Size 25 x 3.5 x 2.5 cm



NEW Scraper

23 0068 6271

- 100 % food-safe silicone with metal core
- Size 14.5 x 9 cm





Sugary masterpieces

Individual, imaginative decoration, multi-layer cakes topped with delicate figures and dainty blossoms that turn a simple piece of cake into a masterpiece. It's all possible with fondant. And, of course, we have everything you need to transform colourful sugar paste into dream cakes and creative cupcakes and more.

Find the right tools starting on page 42.





DECORATING MADE EASY.

Working out even the smallest details and changing just the slightest nuances to give everybaking creation that personal touch. Of course it's possible – and much more besides. When you model, decorate and cut with fondant, thanks to the KAISER products you can do everything you thought was impossible before.



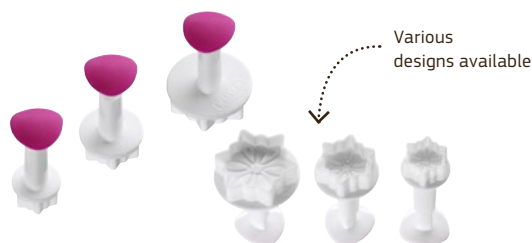
Structure roller

For patterns and structures on fondant. Simple, consistent rolling and quick to switch between three attractive designs.



Modelling set

Shape and decorate the fondant or marzipan on your cake to your heart's content: innovative 6-piece set with 2-in-1 function.



Fondant cutter

For quick, accurate cutting of flowers or decorative designs, 3-piece set with soft touch and non-slip effect.



Tools

For creamy stars and toppings and imaginative designs, of course KAISER also has a range of other useful decorating utensils.

Dishwasher safe



Structured fondant roller set, 4-piece

23 0067 0034

- Contents: 1 x structured roller holder, 3 x structured rollers
- Size 15.5 x 21 x 4.5 cm



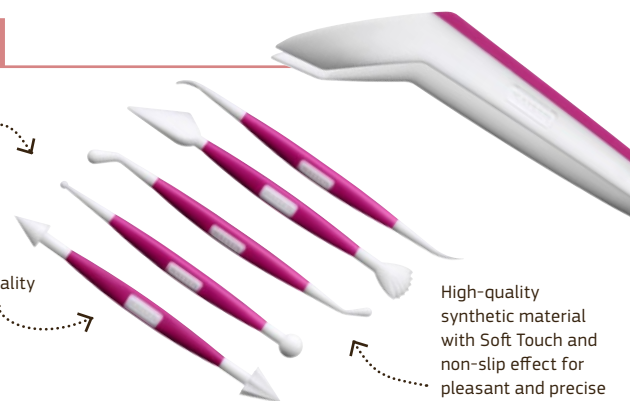
Fondant roller, large

23 0067 0041

- Practical 2-way height adjustment
- Size 45 x 4 cm, height 1.5 x 3 mm

Innovative and ergonomic design

2-in-1 functionality



Fondant modelling tool starter set, 6-piece

23 0067 0027

- Contents: 5 x modelling tools, 1 x tongs
- For making elegant fondant and marzipan decorations

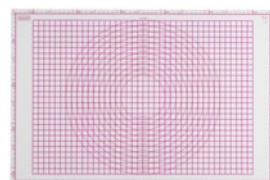
High-quality synthetic material with Soft Touch and non-slip effect for pleasant and precise working



Alphabet and number cutter set, 36-piece

23 0067 0119

- Contents: 26 x cutters A-Z, 10 x cutters 0-9
- Size 2.4 x 2.3 x 2.5 cm



Fondant roll mat

23 0067 0126

- Precise scale and guidelines
- Size 60 x 40 cm



Fondant smoother

23 0067 0058

- For smoothing fondant or marzipan coatings
- Size 16 x 8 cm



Fondant cutter set, 3-piece

23 0067 0065 (flower), 23 0067 0072 (ornament)

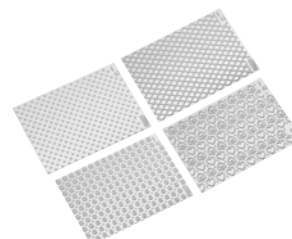
- 3 different size cutters with spring mechanisms
- Ideal for cutting, embossing and punching out



Silicone motif mats

23 0067 0089 (flower), 23 0067 0096 (ornament)

- 10 matching designs
- Size 20 x 13.5 cm



Pattern stencil set, 4-piece

23 0076 0140

- 8 different imprint motifs
- Size 21 x 30 cm



Professional icing bag, 5-piece

23 0067 0171

- Contents: 1 x washable icing bag, 1 x adapter for icing bag, 3 x stainless steel nozzles
- Easy to replace the nozzles from the outside



Decorating pen

23 0067 0188

- Practical one-hand operation
- Capacity 75 ml



Layer cake set, 4-piece

23 0067 0010

- Very good non-stick coating
- Size 18 x 17 cm, internal dimension ø 15 cm



LOVE

OUR TIP

SIMPLY COVER THE WORK SURFACE WITH ICING SUGAR SO THE FONDANT DOESN'T STICK!



DECORATING
MADE EASY.





Bake and cake ring

23 0076 9400

- Individually adjustable
- Size 24–46 x 20–38 cm



Flour and sugar sifter

23 0076 9677

- With outside scale
- 350g capacity



Measuring cup

23 0076 9080

- With different measuring scales
- Capacity 500ml



Cake setting ring with handle

23 0076 9325 (16.5–32 x 9cm)

- Individually adjustable ø from 16.5 to 32 cm
- Height 7 or 9 cm



Decorating and serving plate 2-in-1

23 0067 0102

- Functional design made from a combination of high-quality materials



Cake base knife

23 0067 0201

- With spacers for exact, even cutting 1–4 cm
- Size 47 x 5 cm



Baking and kitchen scales, digital

23 0076 9042

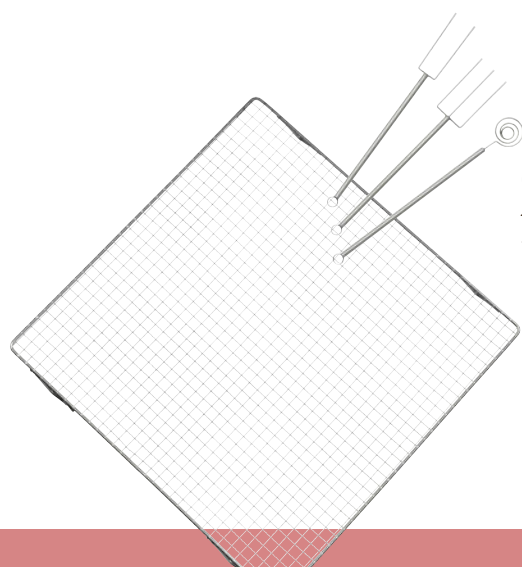
- With tare and add-on function
- Size 16 x 22 cm



Icing sugar shaker

23 0067 0195

- With airtight lid
- Size 9.2 x 5.5 cm



Candy dipping set

23 0076 9950

- Contents:
 - 2 x candy dipping forks
 - 1 x candy dipping spiral
 - 1 x candy drip tray
 - 20 x aluminium candy cases
 - 1 x "Candy School" recipe book



Professional nozzle set, 3-piece

23 0076 9035

- Contents:
 - Star nozzle 13 mm
 - Closed star nozzle 16 mm
 - Rosette nozzle 6-pronged 15 mm



Ring cake pudding cups

23 0076 9622

- Set of 6
- Size Ø 7.5 cm



Aluminium candy cases

23 0076 9288

- Set of 30
- Size Ø 2.5 cm



Paper candy cases

23 0076 9271

- Set of 200
- Size Ø 3.5 cm



Decorating set for muffins, cupcakes, etc., 32-piece

23 0064 6459

- Dishwasher-safe measuring cup with airtight seal
- 3 stainless steel nozzles with adapter for simple replacement



Silicone muffin cases

23 0064 6268

- Set of 6, multicoloured
- Size Ø 7 cm



Muffin paper cases

23 0064 6282

- Set of 150, multicoloured
- Size Ø 7 cm



Maxi muffin paper cases

23 0064 6299

- Set of 80, multicoloured
- Size Ø 8.5 cm



Pop sticks

23 0064 6435

- Bamboo
- Set of 48



Disposable icing bags

23 0064 6534

- Food-safe synthetic material
- Set of 20



Muffin paper cases

23 0064 6275

- Set of 200, white
- Size Ø 7 cm



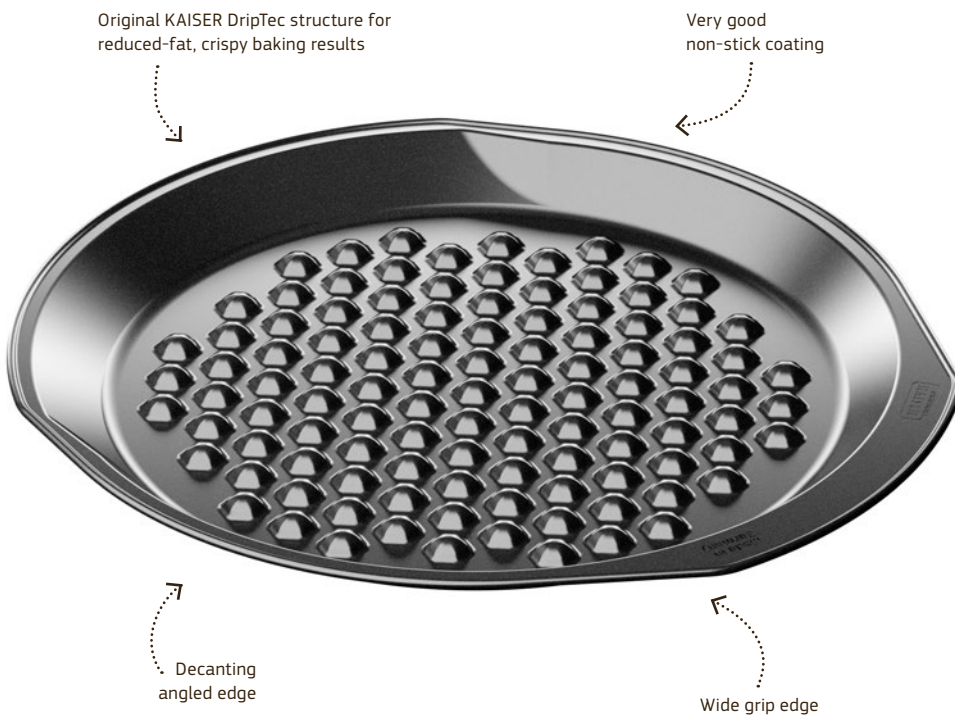


STRUCTURED BAKING TRAYS



Healthy, low-fat and crispy baking? All possible thanks to the non-stick-coated structured baking tray with the original KAISER DripTec structure. For pure hearty enjoyment.

DRIPTec



DripTec

NEW Structured baking tray, round

23 0064 7890*

- Original KAISER DripTec structure for reduced-fat, crispy baking results
- Size 35 x 37 x 2.5 cm

DripTec

Whether vegetables, meat or potato wedges – the food on the structured baking trays with the original KAISER DripTec structure is slightly elevated so that the fat can easily drip off, making sure that the food is cooked crisply on all sides. Thanks to the practical decanting edge, you can pour off the fat and juices quickly and easily. These make the perfect base for sauces. And thanks to the very good non-stick coating, the food is easy to lift off – nothing baked on, nothing left sticking. It is safe to handle with the wide grip edge. With DripTec you can bake healthy and low-fat food – for pure, hearty enjoyment.



NEW Structured baking tray, rectangular

23 0064 7883*

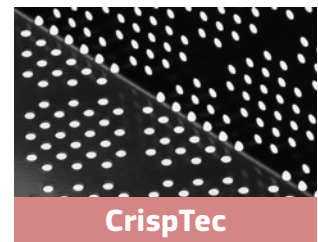
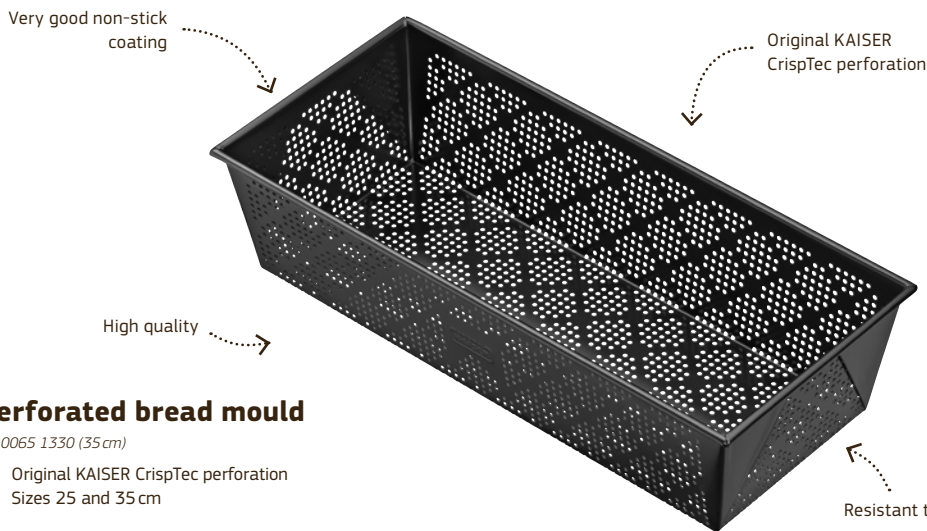
- Original KAISER DripTec structure for reduced-fat, crispy baking results
- Size 42 x 29 x 4 cm

BREAD TINS



Freshly baked bread, just how you like it, with a crispy crust that is bound to become your favourite. You can find everything you need here.

CRISPTec



Perforated bread mould

23 0065 1330 (35 cm)

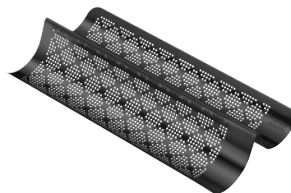
- Original KAISER CrispTec perforation
- Sizes 25 and 35 cm



Perforated bread roll mould

23 0065 1347

- Original KAISER CrispTec perforation
- Size 28 x 19 cm



Perforated baguette mould

23 0065 1354

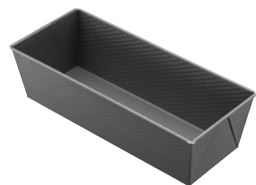
- Original KAISER CrispTec perforation
- Size 40 x 20 cm



Oval bread mould

23 0065 0302*

- For 750 g loaves
- Size 32 cm



Bread mould

23 0065 0050 (35 cm)*

- For 1000 g loaves, size 30 cm
- For 1,500 g loaves, size 35 cm



Extendible bread mould

23 0075 0385*

- For 500 g to 1,000 g loaves
- Size 20–35 cm



NEW Bread mould with lid

23 0065 1361

- Lid made of 100% food-safe platinum silicone
- Multi-functional: can be used for baking and storage
- Ideal for bread for toasting



TASTY OVEN DISHES ARE
PREPARED QUICKLY AND EASILY!



ROASTING AND BAKING PANS



Crisp roasts or savoury vegetable and pasta gratins – they all need a pan that delivers what it promises!
Choose your new favourite!

CERAMIC

Ceramic non-stick coating

From the oven to the table! Simple, safe, tasty! With the ceramic roasting and baking pans with non-stick coating in the KAISER Inspiration collection you always have exactly the right pan to hand. Exactly baking, roasting, braising – thanks to even heat distribution and longer heat storage, you can conjure up delicious oven-baked dishes that come effortlessly out of the pan. That means nothing can burn on, bake on or stick. And the wide grip edge ensures safe handling. Cleaning is simple and hygienic – into the dishwasher, and it's done! Incidentally, you can stack the versatile roasting and baking pans inside each other to save space, and also use them in the microwave or freezer.



NEW Ceramic roasting and baking pan

23 0063 5149

- Very good non-stick coating
- Size 38 x 31 cm



NEW Ceramic roasting and baking pan

23 0063 5156

- Very good non-stick coating
- Size 31.5 x 23.5 cm



NEW Ceramic roasting and baking pan

23 0063 5163

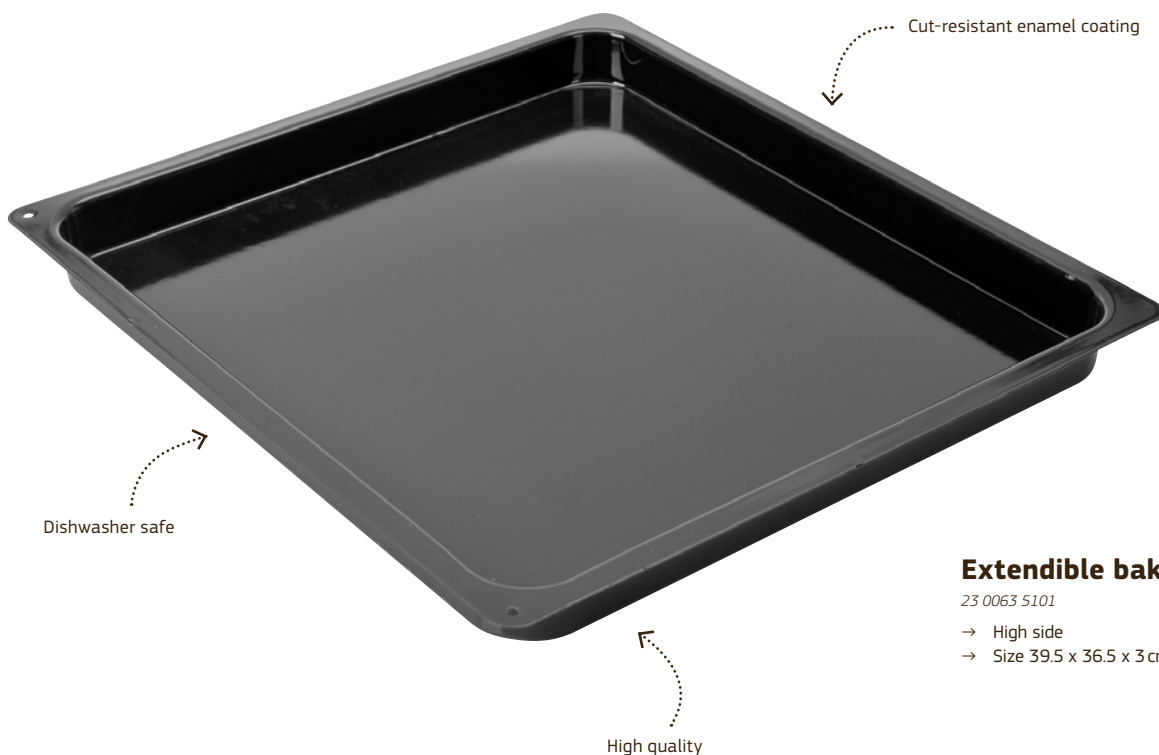
- Very good non-stick coating
- Size 26.5 x 18 cm

GRILLING AND ROASTING PANS



Excellent shape, heavy weight, beautifully browned food – let the food sizzle while you sharpen your knife!
Grilled and roast dishes are guaranteed to be a success thanks to the enamel coating.

ENAMEL



Cut-resistant enamel coating

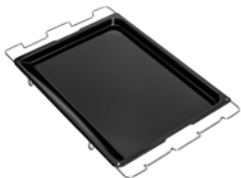
Dishwasher safe

High quality

Extendible baking sheet

23 0063 5101

- High side
- Size 39.5 x 36.5 x 3 cm



Adjustable baking sheet

23 0063 5118

- With slot-in catches
- Size adjustable 41–51 x 33 cm



XL grilling and roasting pan

23 0063 5033

- High side
- Size 36 x 30 x 8 cm



Grilling and roasting pan

23 0063 5026 (39.5 cm)

- Wide grip edge
- Sizes 35.5x24x5 cm and 39.5x28x5 cm





OUR TIP

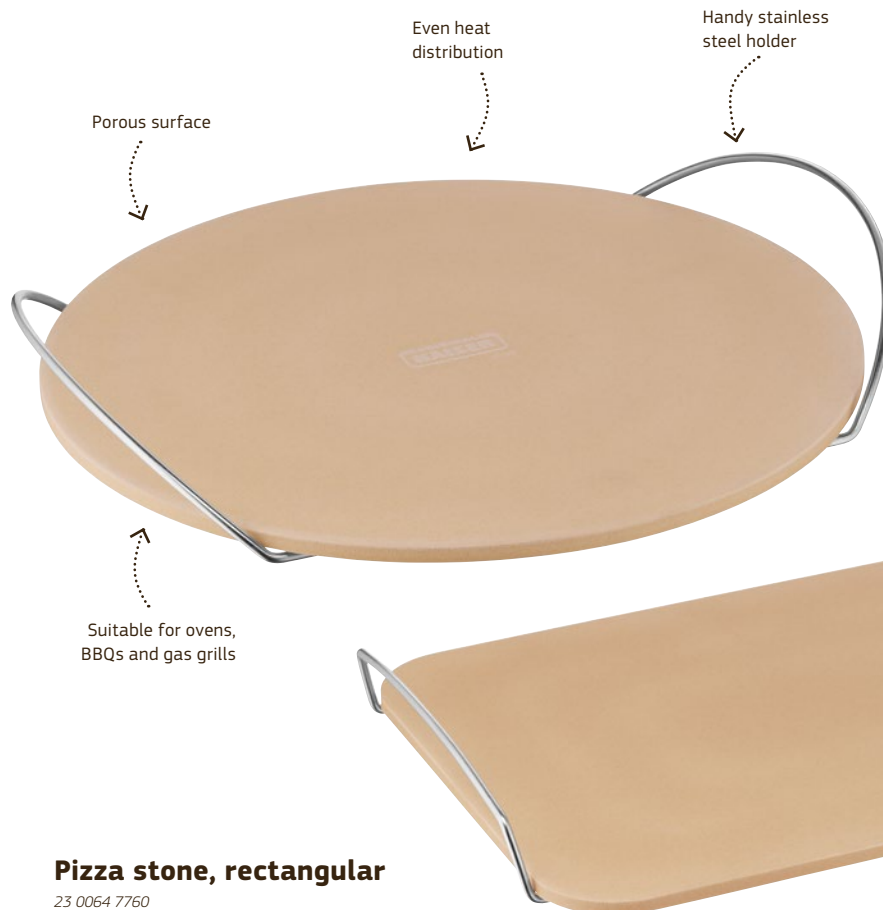
DO NOT PUT PARMA HAM, ROCKET OR FRESH HERBS ONTO THE PIZZA UNTIL IT COMES OUT OF THE OVEN. THEY CAN THEN COOK ON TOP OF THE PIZZA.

PIZZA



Welcome to the Trattoria. Extra crispy pizza as though baked in a wood-fired oven, tarts, pies and hearty casseroles – these will soon become a piece of cake for you. Buon appetito!

PIZZA STONES AND ACCESSORIES



Ceramic

Pizza stone, round

23 0064 7777

- For crispy results
- Size 38 cm

Pizza stone, rectangular

23 0064 7760

- For crispy results
- Size 38 x 30 cm



Pizza cutter

23 0064 7784

- Sharp stainless steel blade
- Size 21 x 6.5 cm



Pie, pizza and baking tray

23 0063 5088 (Ø 32 cm)*

- Dishwasher safe enamel coating
- Sizes 20, 24, 28, 30 and 32 cm



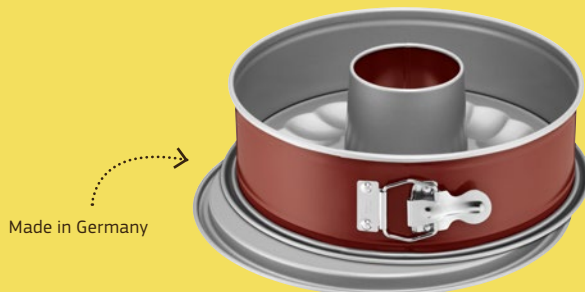
Pizza peel

23 0064 7791

- Bevelled edge for easy lifting
- Size 48 x 30 x 1.1 cm

e

CLASSIC



Established and in top form – easy to clean and with good non-stick properties, there is a simple name for all of this at KAISER: Classic. Ideal for those new to baking who want to set themselves sweet or savoury challenges. And with everything you need for preparing, decorating and serving.

Filled lemon and passion fruit cake

Ingredients (for 26 cm pan)

Lemon sponge mixture 350g soft margarine, 350g sugar, 2 packets Bourbon vanilla sugar, 1 pinch salt, 6 eggs (large), grated zest and juice of 2 untreated lemons, 350g wheat flour (type 405), 1 packet baking powder

Passion fruit cream filling 20g starch, 30g sugar, 375ml passion fruit juice, 2 egg yolks (large), grated zest and juice of 1 untreated lemon

Fresh cream cheese topping 400g double cream fresh cheese, 40g icing sugar, if necessary a little extra yellow and orange food colouring (at your discretion)

Passion fruit sauce topping 8–10g starch, 15g sugar, 200ml passion fruit juice

Garnish 6–8 physalis, ½ persimmon, ¼ baby pineapple, 4 yellow macaroons, 8–10 ø 8mm sugar pearls in mother of pearl effect

1. Pre-heat the oven to 170 °C (fan-assisted oven 150 °C). Grease the springform pan with tube base and sprinkle with flour.

2. For the lemon sponge Mix the margarine, sugar, vanilla sugar and salt in a mixing bowl until white and creamy. Stir in the eggs one after another with the lemon zest for around 30 seconds at top speed. Mix the flour and baking powder and stir in as 2 portions with the lemon juice. Transfer the batter to the prepared tin using a dough scraper. Bake for 40–45 minutes.

3. For the passion fruit cream filling Mix the starch and sugar in a pan and stir in a little passion fruit juice until smooth. Add the egg yolk and stir. Stir in the remaining passion fruit juice and lemon zest and beat until foamy and the mixture rises. Remove the pan from the heat, continue stirring for a while, then allow to cool until lukewarm. Cut the cake into three pieces horizontally. Put the top and middle layers to one side. Split the passion fruit cream into 3 equal portions. Drizzle the cut surface of the bottom layer with half the lemon juice. Spread over one portion of passion fruit cream. Place the middle layer on, drizzle with the remaining lemon juice and spread over the second portion of passion fruit cream. Place the top layer on

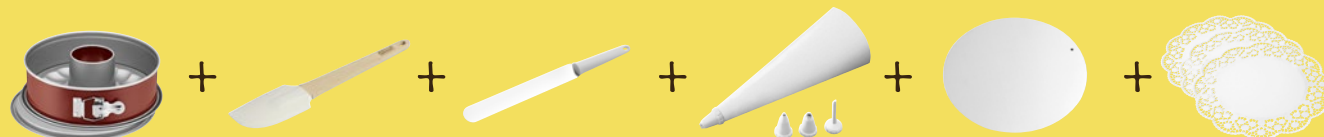
with the cut surface facing down. Spread the third portion of passion fruit cream around the outside of the cake and allow to cool for 1 hour.

4. For the fresh cream cheese topping Mix the cream cheese and icing sugar in a bowl. Separate off ⅓ and colour with yellow food colouring. Then put into an icing bag with a star nozzle and put it in the fridge. Spread the remaining fresh cream cheese topping all around the cake. Separate off part of the cream and colour two different shades of orange with food colouring and use this to decorate the sides (as shown on the recipe photo). Allow the cake to cool for at least 1 hour.

5. For the passion fruit sauce topping Mix the starch and sugar in a pan and stir in a little passion fruit juice until smooth. Stir in the remaining passion fruit juice and bring to the boil quickly, stirring all the time, then allow to cool. Stir the sauce well and pour over the cake with a tablespoon so it drizzles over the edges. Allow the cake to cool for 30 minutes. Just before serving, pipe 10 stars of fresh cream cheese icing onto the cake.

6. For the garnish Clean the physalis, persimmon and baby pineapple and cut into small pieces. Garnish the top of the cake with fruit pieces, macaroons and sugar pearls.

Practical helpers



Springform pan with tube base
23 0075 4444 (Ø 28 cm)

Dough scraper with wooden handle
23 0076 9554 (26 x 6 cm)

Spreading spatula
23 0076 9233 (39 x 3.5 cm)

Icing bag, 5-piece
23 0076 9103

Round cake server
23 0076 9189 (Ø 28 cm)

Cake doilies
23 0076 9097 (Ø 36 cm)



CLASSIC PLUS



To cut a long story short: With Classic Plus, you have barely started before you have already finished. With baking times that are 30 percent shorter, your favourite cakes will find their way to your plate more quickly.

CLASSIC PLUS



Springform pan

- 23 0075 4437 (Ø 28 cm)
- Leak-proof seal
 - Sizes 20, 24, 26 and 28 cm



Springform pan with tube base

- 23 0075 4451 (Ø 28 cm)
- Leak-proof seal
 - Sizes 26 and 28 cm



Rectangular springform pan

- 23 0075 4468 (28 cm)
- Leak-proof seal
 - Size 35 x 24 cm



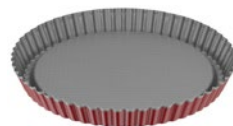
Loaf pan

- 23 0075 4499 (30 cm)
- Perfect shape
 - Sizes 25 and 30 cm



Bundform pan

- 23 0075 4475
- Perfect shape
 - Size 22 cm



Flan pan

- 23 0075 4512
- Perfect shape
 - Size 28 cm



12-cup muffin pan

- 23 0075 4505
- For standard muffins ø 7 cm
 - Size 38 x 27 cm



PHYSALIS PEARL CHAIN: LITTLE EFFORT FOR A GREAT EFFECT.





LIMQUATS ARE A CROSS BETWEEN LIMES AND KUMQUATS. THE EDIBLE SKIN IS GREEN, SMOOTH AND SHINY.

CLASSIC



At KAISER, classic means: established and in top form. There is something for everyone. Even baking novices who wish to conjure up something for their loved ones – real classics that not only look great, they also taste great.



Solid quality

CLASSIC

With non-stick coating



Springform pan

23 0062 1036 (Ø 30 cm)*

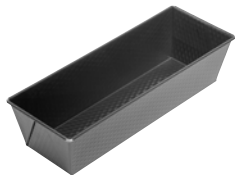
- Even heat distribution
- Sizes 12, 16, 20, 24, 26, 28 and 30 cm



Bundform pan

23 0062 1289 (Ø 24 cm)*

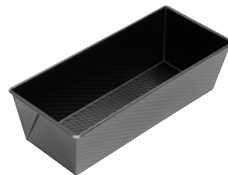
- Even heat distribution
- Sizes 22 and 24 cm



Loaf pan

23 0062 1227 (35 cm)*

- Even heat distribution
- Sizes 25, 30 and 35 cm



Bread mould

23 0062 1241 (35 cm)*

- Resistant to sour dough
- Sizes 30 and 35 cm



Heart-shaped springform pan

23 0062 1401

- Even heat distribution
- Size 25 x 26 x 7 cm



Half-round loaf pan

23 0062 1258*

- Even heat distribution
- Size 30 cm



Frankfurt ring mould

23 0062 1395*

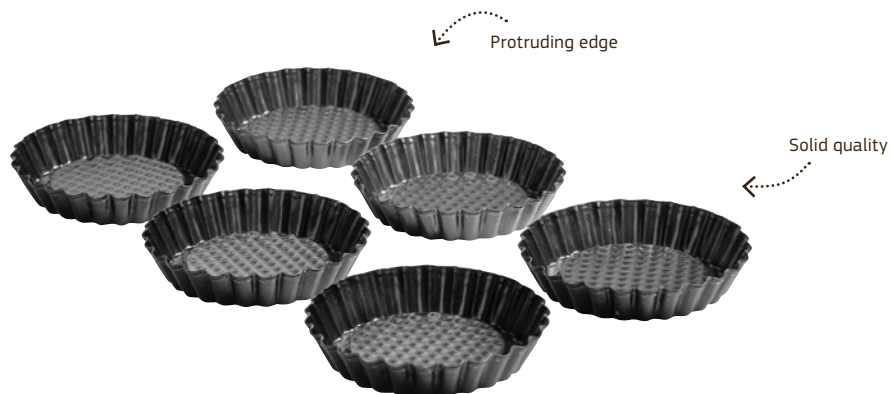
- Even heat distribution
- Size 26 cm



Heart-shaped cake pan

23 0062 1418*

- Wide grip edge
- Size 23 x 24 x 4.5 cm



Tartlet pans, 6-piece

23 0076 9806

- With non-stick coating
- Size 10 cm



Reusable baking foil

23 0076 9356

- Non-stick coating
- Size 50 x 40 cm



Rolling pin

23 0076 9608

- Untreated beechwood
- Size 25 x 7.2 cm



Dough roller

23 0076 9592

- Single-handed operation
- Size 19.5 x 7.5 cm



Baking roller

23 0076 9691

- Conical shape
- Size 18.5 x 7.5 cm



Pastry cutter

23 0076 9585

- Dishwasher safe
- Size 17.5 x 6 cm



Dough scraper with wooden handle

23 0076 9554

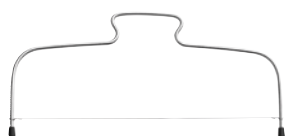
- Untreated beechwood and food-safe silicone
- Size 27 x 6 cm



Cake server and stencil

23 0076 9172

- Dishwasher safe
- Size 36.5 x 28.5 cm



Layered cake cutter

23 0076 9134

- Height adjustable cutting wire
- Size 39 x 17.5 cm



Baking brush set, 2-piece

23 0076 9516

- Flexible natural brushes
- Sizes 21 x 2.5 and 22 x 4 cm



Cake doilies, 12-piece

23 0076 9097

- For attractive presentation
- Size 34.5 cm

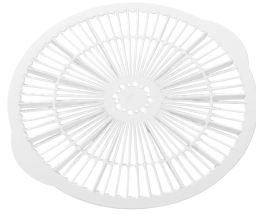




Cake divider

23 0076 9073

- Precise division into 14 or 16 pieces
- Size 32.5 cm



NEW Cake divider and cooling rack

23 0076 9196

- Easy and precise portioning into 16 slices
- Size 32 cm



Cake server, round

23 0076 9189

- With cutting edge
- Size 28 cm



NEW Cake knife

23 0076 9240

- Dishwasher safe
- Size 32 cm



Cake loosener

23 0076 9493

- Dishwasher safe
- Size 24 x 3.5 cm



NEW One-handed flour-sieve

23 0076 9530

- Fine sifting
- 300 g capacity



Icing bag set, 5-piece

23 0076 9103

- Contents:
 - 1 x coated icing bag
 - 4 x plastic nozzles
- Size 31 x 17 cm



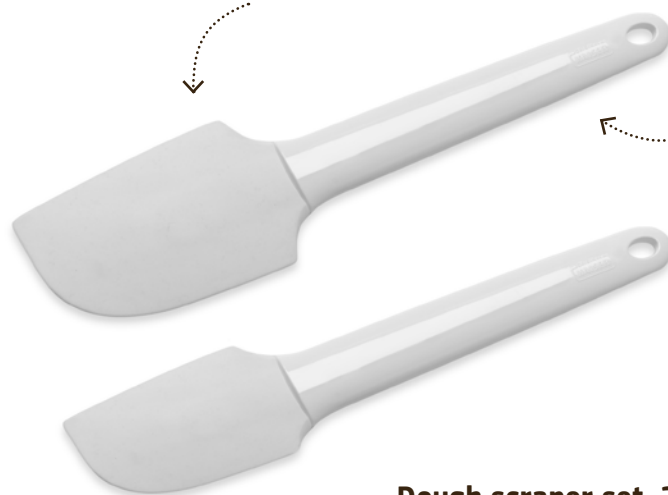
Disposable icing bags

23 0076 9226

- Set of 6
- Size 40 x 27.5 cm

Dishwasher safe

Heat-resistant up to 200°C



Dough scraper set, 2-piece

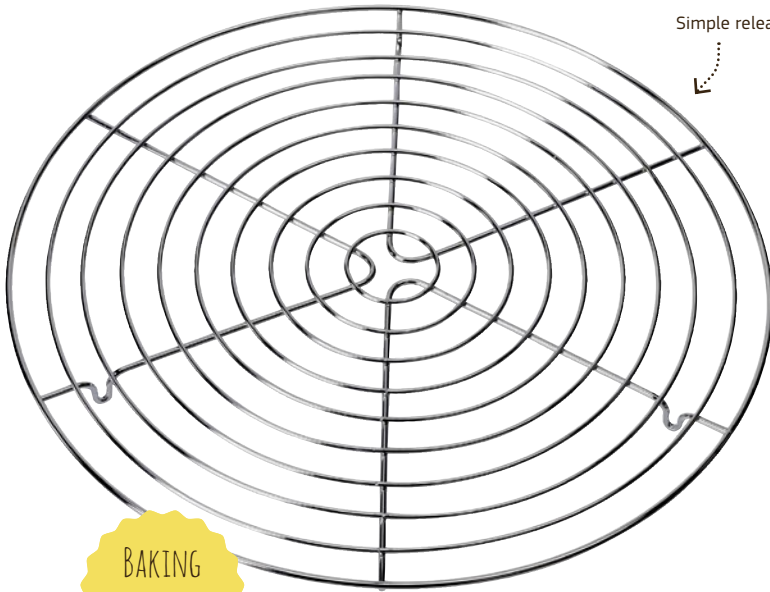
23 0076 9561

- 100% food-safe silicone
- Sizes 23.5 x 4 and 26.5 x 6 cm

Ideal for decorating

Quick cooling

Simple release



BAKING
MUST-HAVE

Cooling rack

23 0076 9431

- Chromium plated
- Size 32.5 cm



Offset spatula

23 0076 9059

- Flexible stainless steel blade
- Size 41 x 3.5 cm



Spreading spatula

23 0076 9233

- Flexible stainless steel blade
- Size 38.5 x 3.5 cm



Scraper set, 3-piece

23 0076 9509

- Contents:
 - 1 x cake decorator with coarse and fine teeth
 - 2 x dough scrapers
- Dishwasher safe



Cake server

23 0076 9653

- Stainless steel with handle made from synthetic material
- Size 27 x 6 cm



Angled spreading spatula

23 0076 9448

- Flexible stainless steel blade
- Size 29.5 x 3.5 cm



NEW Cream syringe

23 0076 9110

- Precise pressure mechanism
- With 5 easy-to-replace nozzles



One-handed garnish syringe set, 8-piece

23 0076 9066

- Contents:
 - 1 x syringe
 - 7 x plastic nozzles
- Size 21.5 x 5.5 cm



Biscuit maker set, 17-piece


23 0076 9882

- Contents:
 - 1 x biscuit maker
 - 10 x shapes
 - 7 x nozzles
- Size 20 x 5.5 cm



OUR TIP

DELICIOUS: VEGETARIAN TARTE FLAMBÉE WITH HOKKAIDO PUMPKIN MARINATED IN 2 TBSP OLIVE OIL, SALT, PEPPER AND THYME BEFORE COOKING.

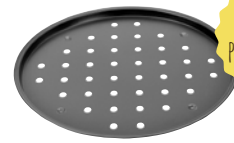




Pie, pizza and baking tray

23 0064 7821 (Ø 37 cm)

- Sizes 28, 30, 32 and 37 cm
- Available from September 2017



THERMO PERFORATION

Pizza pan

23 0064 7678*

- With thermo perforation
- Size 32 cm



Wide edge

Even heat distribution

Pizza and baking tray

23 0064 7814 (42 x 37 x 2.5 cm)

- Wide grip edge
- Size 42 x 37 x 2.5 and 42.5 x 27 x 3 cm
- Available from September 2017



Ribbed pizza pan

23 0064 7692*

- Ribbed thermal base
- Size 37 x 35 x 2.5 cm



Ribbed French fry sheet

23 0064 7685*

- Ribbed thermal base
- Size 39 x 34 x 3 cm



Tart and quiche tray with removable base

23 0064 7579 (Ø 28 cm)*

- Size 28 cm



Extendible baking sheet

23 0064 7647*

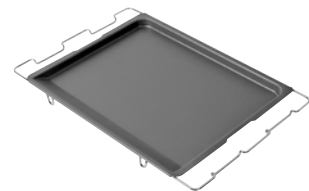
- Individually adjustable
- Size 33–52 cm



Roasting and baking pan

23 0064 7623 (42 x 29 x 4 cm)*

- High side
- Sizes
29 x 23 x 4 cm, 33 x 27 x 5 cm,
39 x 30 x 6 cm, 42 x 29 x 4 cm



Adjustable baking sheet

23 0064 7654*

- For all standard ovens
- Size 41–51 x 33 cm



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