

# FISKARS®



**Adacor**  
PROFESSIONAL **HoReCa**

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Over 365 years of history are proof of our commitment to quality. Fiskars products are ingeniously functional, uniquely user-friendly, impressively long-lasting and aesthetically iconic.

# The cooking catalogue



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**Please note!** All the measurements portrayed in the catalogue are products in packaging measurements.



Fiskars is dedicated to making **every moment** of cooking more **enjoyable**.

We believe that cooking with tools that match your skill level and motivation, it is easier to **succeed** in the kitchen and to truly **enjoy cooking**. For the passionate and quality conscious home chefs who see cooking as a way to **express** their **creativity** and for the busy working parents looking for easy solutions for everyday cooking, we have an offering that matches their needs.

**Quality** and **functionality** are core values driving the design of our products. All Fiskars kitchen products are durable, ergonomic, user friendly and aesthetically designed.





We be  
the world  
to sh

believe  
d is yours  
ape.



# Classic scissors

## Since 1967



The iconic design classic, with superior quality and performance,  
for all cutting needs. Made with premium materials.



# The icon

The iconic Classic scissors are a symbol of Fiskars and of our Finnish design heritage



## Features & benefits

### 1 Sharp blades

Specially developed blade grinding ensures high-precision cutting and keeps the blades sharp longer

### 2 Easy cleaning

Handles are injection molded onto the blades insuring easy and hygienical cleaning

### 3 Supreme ergonomics

Handles are designed under strong consideration of the natural movement of the hand resulting in enhanced comfort and cutting control

### 4 Best materials

Made of the best quality materials, Classic scissors offer outstanding comfort, performance and durability


### 5 Quality control

Each product is manually tested before leaving the factory ensuring you get only the first class scissors.



# Classic scissors


## General purpose scissors

Height: 270 mm	Length: 30 mm	Width: 85 mm	Weight: 96 g	Retail box: 5	Art. no. 1000815	EAN	 6 4 1 1 5 0 1 9 8 5 3 2 3
					Old art. no. 859853		



Ideal for all kinds of cutting tasks at home, at school and in the office. Adjustable blade tension.


## Large general purpose / Dressmaking scissors

Height: 340 mm	Length: 22 mm	Width: 110 mm	Weight: 140 g	Retail box: 5	Art. no. 1005151	EAN	 6 4 1 1 5 0 1 9 8 6 3 0 6
					Old art. no. 859863		



Large scissors for all kinds of cutting tasks at home, at school and in the office. Especially recommended for dressmaking. Adjustable blade tension.


## Left-handed general purpose scissors

Height: 280 mm	Length: 30 mm	Width: 85 mm	Weight: 99 g	Retail box: 5	Art. no. 1000814	EAN	 6 4 1 1 5 0 1 9 8 5 0 1 9
					Old art. no. 859850		



Handles and blades especially made for left-handed users. Ideal for all kinds of cutting tasks at home, at school and in the office. Adjustable blade tension.


## Kitchen scissors

Height: 275 mm	Length: 30 mm	Width: 85 mm	Weight: 87 g	Retail box: 5	Art. no. 1000819	EAN	 6 4 1 1 5 0 1 9 8 7 4 7 1
					Old art. no. 859874		



For cutting food and opening packages in the kitchen. Serrated blades keep materials in place. Adjustable blade tension.


## Paper scissors

Height: 255 mm	Length: 20 mm	Width: 110 mm	Weight: 58 g	Retail box: 10	Art. no. 1000816	EAN	 6 4 1 1 5 0 1 9 8 5 9 7 2
					Old art. no. 859859		



Lightweight compact scissors with long blades for cutting paper.

## Hobby scissors 13 cm

Height: <b>200 mm</b>	Length: <b>10 mm</b>	Width: <b>85mm</b>	Weight: <b>24g</b>	Retail box: <b>5</b>	Old art. no. -	EAN	 6 4 1 1 5 0 1 9 8 9 1 0 9



The short, safe blades are ideal for children to use and can be safely placed in pockets.


## Foldable scissors

Height: <b>150 mm</b>	Length: <b>10 mm</b>	Width: <b>91 mm</b>	Weight: <b>28 g</b>	Retail box: <b>5</b>	Old art. no. <b>195123</b>	EAN	 6 4 1 1 5 0 1 9 5 1 2 3 6



Lightweight compact scissors with long blades for cutting paper. Convenient plastic joint for folding. Suitable for both left- and righthanded people. Multi-purpose, can be used as key ring, in first-aid kits, binders, pockets and purses, or when travelling.


## Hairdressing scissors

Height: <b>250 mm</b>	Length: <b>10 mm</b>	Width: <b>85 mm</b>	Weight: <b>54 g</b>	Retail box: <b>10</b>	Old art. no. <b>859487</b>	EAN	 6 4 1 1 5 0 1 9 4 8 7 7 9



Hairdressing scissors with rough blade surface to prevent hair from slipping off. Handle with finger support.


## Round-tip manicure scissors

Height: <b>200 mm</b>	Length: <b>10 mm</b>	Width: <b>85 mm</b>	Weight: <b>23 g</b>	Retail box: <b>10</b>	Old art. no. <b>859806</b>	EAN 
6 4 1 1 5 0 1 9 8 0 6 7 0						



Manicure scissors with rounded tip for safe use. Ideal for cutting children's nails.

## Curved manicure scissors

Height: <b>200 mm</b>	Length: <b>10 mm</b>	Width: <b>85 mm</b>	Weight: <b>23 g</b>	Retail box: <b>10</b>	Old art. no. <b>859808</b>	EAN	 6 4 1 1 5 0 1 9 8 0 8 7 8



Manicure scissors with thin blades for precision cutting. Curved blades follow the shape nail when cutting.

Kitchen  
Bathroom  
Atelier  
Office  
Sewing  
Kid's room  
Garage  
Garden

**Widest scissors  
offering across  
all categories**


Whether you are preparing food in the kitchen, sewing in your hobby room, crafting with your kids or cutting flowers in the garden, Fiskars has the right pair of scissors for you.







**Fiskars  
Premium**



**"Cooking for me is a way to express my creativity and get inspired. I love to find new culinary experiences. High-quality tools enable me to enjoy the cooking process and to achieve the best cooking results."**

**Lars, 46**

director during the days,  
culinarist in his free-time

# Our premium offering is designed for the cooking enthusiasts

The cooking enthusiasts are passionate about food and cooking.

They experiment and try new things. They are also more skilled and have different kinds of needs when it comes to tools.

Fiskars offering is designed to cover all of these needs. Our tools are made for sensing, experimenting, discovering, so the cooking enthusiast can enjoy every moment of cooking.

## Performance & innovation



Rotisser and Royal are all about latest innovation in materials and technology. The products have ultimate performance and modern design.



Classic, authentic cooking

# All Steel



Tough everyday functionality

# Hard Face



# Norr



# Functional Form+



All Steel and Norr are timeless classics for special occasions. Products bring enjoyment to cooking focusing on perfect end-result.

Hard Face and Functional Form+ are all about upgraded everyday performance, durability and toughness. Product ranges have wide assortment for all cooking tasks.

# Rotisser

## For the best performance



Rotisser is the most sophisticated cookware range for all around cooking. Lasting design meets the latest technology for induction. Rotisser combines highest quality materials, unique induction technology and award winning design bringing luxury to your everyday life. Suits cooking on hob, in oven and serving on table.

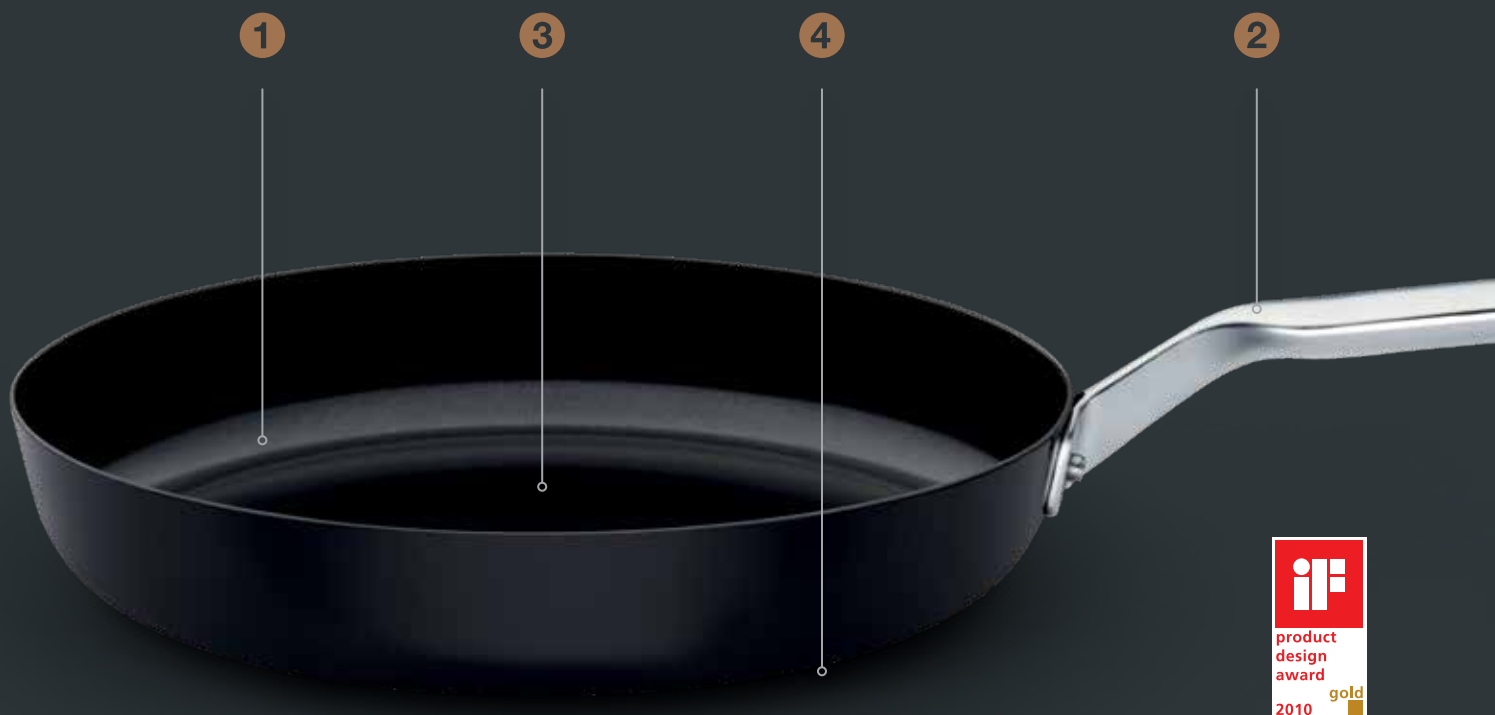
Recommended for the most sophisticated all around cooking tasks.





# Rotisser

## features & benefits



### 1 Even heating

Made of high quality aluminium that conducts heat extremely well which means that the sides of the pan heat the food too.

### 2 Safe handle

Stainless steel handle is safe and ovenproof.

### 3 Superior coating

The extremely durable and non-stick Hardtec Superior coating makes cooking easy.

### 4 Energy saving base

The energy base heats up 50% faster on ceramic hobs and saves 30% energy.

### 5 Works on all hobs.

**OPTIHEAT** technology optimized for induction.

### 6 Made in Finland.

All Rotisser pans are made in Sorsakoski factories in central Finland.



Induction



Ceramic



Gas



Traditional



Ovenproof




Dishwasher safe



Made in Finland

# Rotisser cookware


## Saucepan 1,6L

Height: <b>105 mm</b>	Length: <b>355 mm</b>	Width: <b>195 mm</b>	Weight: <b>1147 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 4 2 4 0 0 2 0 0 5 9 7 1



Coated aluminum sauce pan with stainless steel lid. Lasting design and highest quality materials make this sauce pan perfect for cooking on all hobs, in oven and serving on table.


## Casserole 3,5L

Height: <b>120 mm</b>	Length: <b>232 mm</b>	Width: <b>312 mm</b>	Weight: <b>1957 g</b>	Retail box: <b>4</b>	Old art. no. -	EAN	 6 4 2 4 0 0 2 0 0 5 9 8 8



Coated aluminum casserole with stainless steel lid. Lasting design and highest quality materials make this casserole perfect for cooking on all hobs, in oven and serving on table.


## Frying pan 24 cm

Height: <b>465 mm</b>	Length: <b>65 mm</b>	Width: <b>250 mm</b>	Weight: <b>1131 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 4 2 4 0 0 2 0 0 5 9 2 6



Coated aluminum frying pan for most sophisticated all around cooking. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.


## Frying pan 26 cm

Height: <b>500 mm</b>	Length: <b>65 mm</b>	Width: <b>275 mm</b>	Weight: <b>1424 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 4 2 4 0 0 2 0 0 5 9 1 9



Coated aluminum frying pan for most sophisticated all around cooking. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.

## Frying pan 28 cm

Height: <b>510 mm</b>	Length: <b>80 mm</b>	Width: <b>250 mm</b>	Weight: <b>1539 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 4 2 4 0 0 2 0 0 5 9 3 3




Coated aluminum frying pan for most sophisticated all around cooking. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.

Sauté pan 24 cm					Art. no. <b>1023751</b>	EAN	
Height: <b>127 mm</b>	Length: <b>462 mm</b>	Width: <b>255 mm</b>	Weight: <b>1960 g</b>	Retail box: <b>6</b>	Old art. no. -		




Coated aluminum sauté pan with high edges and stainless steel lid. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.

Sauté pan 26 cm					Art. no. <b>1023752</b>	EAN	
Height: <b>90 mm</b>	Length: <b>487 mm</b>	Width: <b>275 mm</b>	Weight: <b>2046 g</b>	Retail box: <b>4</b>	Old art. no. -		



Coated aluminum sauté pan with high edges and stainless steel lid. Lasting design and highest quality materials make this pan perfect for cooking on all hobs, in oven and serving on table.

Roasting dish 28 cm					Art. no. <b>1023753</b>	EAN	
Height: <b>90 mm</b>	Length: <b>355 mm</b>	Width: <b>305 mm</b>	Weight: <b>2260 g</b>	Retail box: <b>4</b>	Old art. no. -		



Coated aluminum roasting dish for most sophisticated cooking. Lasting design and highest quality materials make this dish perfect for cooking on all hobs, in oven and serving on table.

## Frying pan 24 cm OH

Height: <b>465 mm</b>	Length: <b>65 mm</b>	Width: <b>255 mm</b>	Weight: <b>1131 g</b>	Retail box: <b>4</b>	Art. no. <b>1023756</b>	Old art. no. -	EAN	6 424002 005995
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Latest technology meets lasting design. Coated aluminum frying pan with highest quality materials and unique OPTIHEAT™ technology that prevents pan from overheating on induction hob

## Frying pan 28 cm OH

Height: <b>510 mm</b>	Length: <b>76 mm</b>	Width: <b>286 mm</b>	Weight: <b>1558 g</b>	Retail box: <b>4</b>	Art. no. <b>1023757</b>	Old art. no. -	EAN	6 424002 006008
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Latest technology meets lasting design. Coated aluminum frying pan with highest quality materials and unique OPTIHEAT™ technology that prevents pan from overheating on induction hob

## Sauté pan 26 cm OH

Height: <b>85 mm</b>	Length: <b>491 mm</b>	Width: <b>277 mm</b>	Weight: <b>2100 g</b>	Retail box: <b>4</b>	Art. no. <b>1023758</b>	Old art. no. -	EAN	6 424002 006015
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Latest technology meets lasting design. Coated aluminum sauté pan with highest quality materials and unique OPTIHEAT™ technology that prevents pan from overheating on induction hob



**All Steel**  
For the perfect  
frying result



All Steel is the range for special occasions. All Steel pans guarantee perfect frying result, making food taste better. The secret behind this lies in the non-stick ceramic Ceratec<sup>o</sup> coating that browns beautifully. All Steel coating tolerates even higher frying temperatures.

Recommended for special occasions requiring the best browning.



# All Steel / All Steel + features & benefits



## 1 Durability

Made of durable 18/10 stainless steel.

## 2 Safe handle

Stainless steel handle is safe and ovenproof.

## 3 Ceratec coating

The ceramic Ceratec coating is 20 % more non-stick and guarantees a beautiful frying surface that tastes better.

## 4 3-layer base

The thick 3-layer base is optimised for efficient and even heating.

## 5 5-layer base

In All Steel+ models, the silent and efficient original 5-layer base is optimised for induction.

## 6 Made in Finland.

All Steel pans are made in Sorsakoski factories in central Finland.



Induction



Ceramic



Gas



Traditional



Ovenproof



Dishwasher  
safe



Made in  
Finland

# All Steel cookware

## Saucepan 1,5L

Height: <b>93 mm</b>	Length: <b>355 mm</b>	Width: <b>181 mm</b>	Weight: <b>1025 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 424002 006084



High quality stainless steel sauce pan for all around cooking. Stainless steel handles and measurement scale inside. Efficient 3-layer base works on all hobs.

## Casserole 3,0L

Height: <b>147 mm</b>	Length: <b>275 mm</b>	Width: <b>199 mm</b>	Weight: <b>1330 g</b>	Retail box: <b>4</b>	Old art. no. -	EAN	 6 424002 006091



High quality stainless steel casserole for all around cooking. Stainless steel handles and measurement scale inside. Efficient 3-layer base works on all hobs.

## Casserole 5,0L

Height: <b>160 mm</b>	Length: <b>327 mm</b>	Width: <b>244 mm</b>	Weight: <b>1915 g</b>	Retail box: <b>4</b>	Old art. no. -	EAN	 6 424002 006107



High quality stainless steel casserole for all around cooking. Stainless steel handles and measurement scale inside. Efficient 3-layer base works on all hobs.

## Frying pan 24 cm

Height: <b>480 mm</b>	Length: <b>60 mm</b>	Width: <b>255 mm</b>	Weight: <b>1190 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 424002 006022



Stainless steel frying pan for special occasions. Non-stick ceramic Ceratec<sup>®</sup> coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

## Frying pan 26 cm

Height: <b>500 mm</b>	Length: <b>60 mm</b>	Width: <b>275 mm</b>	Weight: <b>1350 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 424002 006039



Stainless steel frying pan for special occasions. Non-stick ceramic Ceratec<sup>®</sup> coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.



## Frying pan 28 cm

Height: **520 mm**Length: **60 mm**Width: **295 mm**Weight: **1635 g**Retail box: **6**Art. no. **1023761**

Old art. no. -

EAN



Stainless steel frying pan for special occasions. Non-stick ceramic Ceratec° coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

## Sauté pan 26 cm

Height: **87 mm**Length: **500 mm**Width: **283 mm**Weight: **2265 g**Retail box: **4**Art. no. **1023762**

Old art. no. -

EAN



Stainless sauté pan for special occasions. Non-stick ceramic Ceratec° coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

## Wok 28 cm

Height: **105 mm**Length: **522 mm**Width: **295 mm**Weight: **1335 g**Retail box: **4**Art. no. **1023763**

Old art. no. -

EAN



Stainless wok for special occasions. Non-stick ceramic Ceratec° coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

## Roasting dish 28 cm

Height: **94 mm**Length: **383 mm**Width: **298 mm**Weight: **2535 g**Retail box: **4**Art. no. **1023764**

Old art. no. -


EAN



Stainless roasting dish for special occasions. Non-stick ceramic Ceratec° coating browns beautifully making food taste better. Thick 3-layer base is optimised for efficient and even heating on all hobs.

# All Steel + cookware

## Sauce pan 1,5L

Height: <b>93 mm</b>	Length: <b>355 mm</b>	Width: <b>181 mm</b>	Weight: <b>1035 g</b>	Retail box: <b>4</b>	Art. no. <b>1023769</b>	EAN	
					Old art. no. -		



High quality stainless steel sauce pan for all around cooking. Very thick 5-layer base is efficient and silent on induction hob. Measurement scale inside.


## Casserole 2,5L

Height: <b>132 mm</b>	Length: <b>262 mm</b>	Width: <b>205 mm</b>	Weight: <b>1460 g</b>	Retail box: <b>4</b>	Art. no. <b>1023770</b>	EAN	
					Old art. no. -		



High quality stainless steel casserole for all around cooking. Very thick 5-layer base is efficient and silent on induction hob. Measurement scale inside.


## Casserole 4,0L

Height: <b>157 mm</b>	Length: <b>287 mm</b>	Width: <b>224 mm</b>	Weight: <b>1870 g</b>	Retail box: <b>4</b>	Art. no. <b>1023771</b>	EAN	
					Old art. no. -		



High quality stainless steel casserole for all around cooking. Very thick 5-layer base is efficient and silent on induction hob. Measurement scale inside.

## Casserole 6,0L

Height: <b>162 mm</b>	Length: <b>328 mm</b>	Width: <b>262 mm</b>	Weight: <b>2545 g</b>	Retail box: <b>4</b>	Art. no. <b>1023772</b>	EAN	
					Old art. no. -		



High quality stainless steel casserole for all around cooking. Very thick 5-layer base is efficient and silent on induction hob. Measurement scale inside.

## Frying pan 28 cm

Height: <b>520 mm</b>	Length: <b>60 mm</b>	Width: <b>300 mm</b>	Weight: <b>1755 g</b>	Retail box: <b>6</b>	Art. no. <b>1023768</b>	EAN	
					Old art. no. -		



Stainless steel frying pan for special occasions. Non-stick ceramic Ceratec® coating browns beautifully making food taste better. Very thick 5-layer base is efficient and silent on induction hob.

# Hard Face

## For tough use



Hard Face is your everyday cooking hero. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Silent silicon lids with build-in pouring function. Wide assortment makes you succeed in all your cooking duties.

Recommended for the everyday toughest cooking duties.





# Hard Face

## features & benefits



### 1 Superior coating

The durable and non-stick Hardtec Superior coating makes cooking easy.

### 2 Superior base

The energy base is optimised for 50% faster heating and saves 30% energy on ceramic hobs.

### 3 Thicker base

Very thick base distributes heat efficiently and evenly.

### 4 Durability

New, even more durable outer coating.

### 5 Safe handle

Bakelite handle stays cool and ensures a good grip.

### 6 Flat glass lid with 2 pouring options

Lid made of silent and durable heat resistant silicone to support easy handling.

### 7 Works on all Hobs

OPTIHEAT technology optimized for induction. The OPTIHEAT base technology prevents the pan from overheating on induction hobs.

### 8 Made in Finland

All Hard Face products are made in Sorsakoski factories in central Finland.

### 9 Appealing design

- Elegant flat glass lid.
- Matt black finish.
- Modern and unified handle design.
- Black flame cover on handle holder to accomplish the black nature.



Induction



Ceramic



Gas



Traditional




Ovenproof



Dishwasher safe




# Hard Face cookware

Saucepan 1,8L / 18 cm w/lid					Art. no. <b>1020874</b>	EAN	 6 424002 005155
Height: <b>135 mm</b>	Length: <b>385 mm</b>	Width: <b>200 mm</b>	Weight: <b>1401 g</b>	Retail box: <b>6</b>	Old art. no. -		




Aluminum sauce pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last and makes this sauce pan perfect especially for porridge and milk-based sauces. Silent silicon lid with build-in pouring function and bakelite handle that stays cool.

Casserole 3,5L / 22 cm w/lid					Art. no. <b>1020875</b>	EAN	 6 424002 005162
Height: <b>135 mm</b>	Length: <b>310 mm</b>	Width: <b>245 mm</b>	Weight: <b>2018 g</b>	Retail box: <b>6</b>	Old art. no. -		




Aluminum casserole for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties and makes this casserole perfect for especially all milk-based foods. Silent silicon lid with build-in pouring function and bakelite handles that stay cool.

Casserole 5L / 26 cm w/lid					Art. no. <b>1020876</b>	EAN	 6 424002 005179
Height: <b>135 mm</b>	Length: <b>332 mm</b>	Width: <b>279 mm</b>	Weight: <b>2645 g</b>	Retail box: <b>4</b>	Old art. no. -		




Aluminum casserole for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties and makes this casserole perfect for especially all milk-based foods. Silent silicon lid with build-in pouring function and bakelite handles that stay cool.

Frying pan 20 cm					Art. no. <b>1020829</b>	EAN	 6 424002 005100
Height: <b>430 mm</b>	Length: <b>85 mm</b>	Width: <b>218 mm</b>	Weight: <b>866 g</b>	Retail box: <b>6</b>	Old art. no. -		




Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

Frying pan 24 cm					Art. no. <b>1020870</b>	EAN	 6 424002 005117
Height: <b>440 mm</b>	Length: <b>90 mm</b>	Width: <b>255 mm</b>	Weight: <b>1089 g</b>	Retail box: <b>6</b>	Old art. no. -		




Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

Frying pan 26 cm					Art. no. <b>1020871</b>	EAN	
Height: <b>485 mm</b>	Length: <b>150 mm</b>	Width: <b>278 mm</b>	Weight: <b>1311 g</b>	Retail box: <b>6</b>	Old art. no. -		



Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

Frying pan 28 cm					Art. no. <b>1020872</b>	EAN	
Height: <b>530 mm</b>	Length: <b>170 mm</b>	Width: <b>298 mm</b>	Weight: <b>1489 g</b>	Retail box: <b>6</b>	Old art. no. -		




Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

Frying pan 30 cm					Art. no. <b>1020873</b>	EAN	
Height: <b>525 mm</b>	Length: <b>105 mm</b>	Width: <b>320 mm</b>	Weight: <b>1890 g</b>	Retail box: <b>6</b>	Old art. no. -		




Aluminum frying pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

Sauté pan 24 cm / 2,2L w/lid					Art. no. <b>1020879</b>	EAN	
Height: <b>150 mm</b>	Length: <b>465 mm</b>	Width: <b>258 mm</b>	Weight: <b>1876 g</b>	Retail box: <b>6</b>	Old art. no. -		



Aluminum sauté pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking. Silent silicon lid with build-in pouring function

Sauté pan 26 cm / 2,8L w/lid					Art. no. <b>1020890</b>	EAN	
Height: <b>115 mm</b>	Length: <b>485 mm</b>	Width: <b>275 mm</b>	Weight: <b>2146 g</b>	Retail box: <b>6</b>	Old art. no. -		



Aluminum sauté pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking. Silent silicon lid with build-in pouring function

**Sauté pan 28 cm / 3,5L w/lid**Art. no. **1020891**

EAN

Height: **115 mm**Length: **507 mm**Width: **300 mm**Weight: **2440 g**Retail box: **6**

Old art. no. -



Aluminum sauté pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking. Silent silicon lid with build-in pouring function

**Omelette/Pancake pan 22 cm**Art. no. **1020877**

EAN

Height: **420 mm**Length: **60 mm**Width: **223 mm**Weight: **830 g**Retail box: **6**

Old art. no. -



Aluminum omelette / pancake pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last makes Hard Face pan perfect for pancakes and omelettes. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

**Pancake pan 27 cm**Art. no. **1025571**

EAN

Height: **109 mm**Length: **485 mm**Width: **278 mm**Weight: **1311**Retail box: **6**

Old art. no. -



Aluminum pancake pan for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last makes Hard Face pan perfect for pancakes. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.

**Wok 28 cm/4,5L**Art. no. **1020892**

EAN


Height: **133 mm**Length: **540 mm**Width: **300 mm**Weight: **1618 g**Retail box: **6**

Old art. no. -




Aluminum wok for tough use. The most durable Hardtec Superior coating has outstanding non-stick properties that last. Modern black design is complemented with bakelite handle that stays cool and ensure a good grip when cooking.



OH Frying pan 24 cm					Art. no. <b>1020893</b>	EAN	 6 4 2 4 0 0 2 0 0 5 2 4 7
Height: <b>440 mm</b>	Length: <b>90 mm</b>	Width: <b>255 mm</b>	Weight: <b>1089 g</b>	Retail box: <b>6</b>	Old art. no. -		




Aluminum frying pan for tough use with unique OPTIHEAT™ technology. The most durable Hardtec Superior coating has outstanding non-stick properties that last and OPTIHEAT™ protects the pan from overheating on induction hob.

OH Frying pan 28 cm					Art. no. <b>1020894</b>	EAN	 6 4 2 4 0 0 2 0 0 5 2 5 4
Height: <b>530 mm</b>	Length: <b>170 mm</b>	Width: <b>298 mm</b>	Weight: <b>1489 g</b>	Retail box: <b>6</b>	Old art. no. -		



Aluminum frying pan for tough use with unique OPTIHEAT™ technology. The most durable Hardtec Superior coating has outstanding non-stick properties that last and OPTIHEAT™ protects the pan from overheating on induction hob.

OH Sauté pan 26 cm / 2,8L w/lid					Art. no. <b>1020895</b>	EAN	 6 4 2 4 0 0 2 0 0 5 2 6 1
Height: <b>115 mm</b>	Length: <b>485 mm</b>	Width: <b>275 mm</b>	Weight: <b>2146 g</b>	Retail box: <b>4</b>	Old art. no. -		



Aluminum sauté pan for tough use with unique OPTIHEAT™ technology. The most durable Hardtec Superior coating has outstanding non-stick properties that last and OPTIHEAT™ protects the pan from overheating on induction hob. Silent silicon lid with build-in pouring function.





**Hard Face**  
now in  
stainless steel

Hard Face product family is now extended with stainless steel products. Uncoated stainless steel casseroles with built-in pouring functions and bakelite handles that stay cool. Thick 3-layer base distributes heat efficiently and evenly. The shape of the casseroles are optimised for water-boiling with measurement scales inside.

Recommended for the everyday toughest cooking duties.





# Hard Face now in stainless steel

## features & benefits



### 1 Superior coating

The durable and non-stick Hardtec Superior coating makes cooking easy.

### 2 3 layer capsule base

The aluminium core in the stainless steel base ensures even and efficient heat distribution.

### 3 Durability

Stainless steel is extremely tough material, and perfect for tough everyday use.

### 4 Safe handle

Bakelite handle stays cool and ensures a good grip.

### 5 Flat glass lid with 2 pouring options

See through glass lid with durable heat resistant silicone rim.

### 6 Works on all Hobs

### 7 Made in Finland

All Hard Face products are made in Sorsakoski factories in central Finland.

### 8 Appealing design

- Elegant flat glass lid.
- Modern and unified handle design.



Induction



Ceramic



Gas



Traditional



Ovenproof



Dishwasher safe



Made in Finland

# Hard Face cookware now in stainless steel

## Saucepan 1.8L / 18cm w/lid

Art. no. **1025230**

EAN



Height: **107 mm** Length: **385 mm** Width: **200 mm** Weight: **1334 g** Retail box: **6**

Old art. no. -

New



Durable stainless steel sauce pan for tough use. Ingenious silent silicon lid with build-in pouring function and bakelite handle that stays cool. Thick 3-layer base distributes heat efficiently and evenly. Measurement scale inside. Works on all hobs. Made in Finland.

## Casserole 3,5L / 20cm w/lid

Art. no. **1025231**

EAN



Height: **146 mm** Length: **218 mm** Width: **296 mm** Weight: **1856 g** Retail box: **6**

Old art. no. -

New



Durable stainless steel casserole for tough use. Ingenious silent silicon lid with build-in pouring function. Bakelite handles that stay cool. Thick 3-layer base distributes heat efficiently and evenly. Measurement scale inside. Works on all hobs. Made in Finland.

## Casserole 5L / 22cm w/lid

Art. no. **1025232**

EAN



Height: **167 mm** Length: **240 mm** Width: **316 mm** Weight: **2216 g** Retail box: **4**

Old art. no. -

New



Durable stainless steel casserole for tough use. Ingenious silent silicon lid with build-in pouring function. Bakelite handles that stay cool. Thick 3-layer base distributes heat efficiently and evenly. Measurement scale inside. Works on all hobs. Made in Finland.

## Frying pan 26cm

Art. no. **1025237**

EAN



Height: **484 mm** Length: **90 mm** Width: **280 mm** Weight: **1418 g** Retail box: **6**

Old art. no. -

New



Durable stainless steel frying pan for tough use. The most durable Hardtec Superior coating. Bakelite handle that stays cool and ensure a good grip when cooking. Thick 3-layer base heats up efficiently and evenly. Works on all hobs. Made in Finland.

## Frying pan 28cm

Art. no. **1025250**

EAN




Height: **507 mm** Length: **82 mm** Width: **302 mm** Weight: **1705 g** Retail box: **6**

Old art. no. -

New



Durable stainless steel frying pan for tough use. The most durable Hardtec Superior coating. Bakelite handle that stays cool and ensure a good grip when cooking. Thick 3-layer base heats up efficiently and evenly. Works on all hobs. Made in Finland.

Sauté pan 26cm / 2,8L w/lid					Art. no. 1025251	EAN	 6 4 2 4 0 0 2 0 0 8 0 2 6
Height: 483 mm	Length: 128 mm	Width: 280 mm	Weight: 2440 g	Retail box: 6	Old art. no. -		



Durable stainless steel frying pan for tough use. The most durable Hardtec Superior coating. Bakelite handle stays cool and ensure a good grip when cooking. Ingenious silent silicon lid with build-in pouring function. Thick 3-layer base heats up efficiently and evenly. Works on all hobs. Made in Finland.



# Royal

## For the ultimate cutting performance





Fiskars Royal knives provide the ultimate cutting experience for the experienced home chef. High performing materials and special grinding ensure precise cutting and a superior long lasting cutting performance.



# Royal knives

## features & benefits

Royal knife range combines perfectly contemporary award winning design, balance and functionality.

### 1 Superior materials

The blade is made of high performance German steel hardened for optimum hardness HRC 55.

### 2 Optimal grinding

Barrel grinding of blade reduces friction and ensures superior long lasting cutting performance.

### 3 Award winning design

- Elegant design combines good ergonomics, a stylish look and perfect balance.
- iF Design Award 2011 accredited knife range – designed by Jacob Leth-Espensen.

### 4 Ergonomic handle

- The ergonomic handle with large finger stop is cast in stainless steel and features a POM plastic surface with a matt finish.
- Extremely well balanced and durable.



# Royal knives


## Peeling knife

Height: <b>25 mm</b>	Length: <b>335 mm</b>	Width: <b>76 mm</b>	Weight: <b>182 g</b>	Retail box: <b>4</b>	Old art. no. -	EAN	 6 424002 002376



Ideal for cutting and peeling fruit and vegetables.


## Paring knife

Paring knife					Art. no. 1016467	EAN	 6 424002 002383
Height: 25 mm	Length: 335 mm	Width: 76 mm	Weight: 195 g	Retail box: 4	Old art. no. -		



Ideal for chopping herbs, fruit and medium sized vegetables.

## Tomato knife

Tomato knife					Art. no. 1016462	EAN	 6 424002 002345
Height: 25 mm	Length: 335 mm	Width: 76 mm	Weight: 186 g	Retail box: 4	Old art. no. -		



Ideal for cutting tomatoes or for use as a steak knife.

## Cook's knife 15 cm

Cook's knife 15 cm					Art. no. 1016469	EAN	 6 424002 002406
Height: 26 mm	Length: 410 mm	Width: 97 mm	Weight: 417 g	Retail box: 4	Old art. no. -		




Medium-sized cook's knife for cutting meat and vegetables. Ideal for precise cutting.

## Santoku knife

Santoku knife					Art. no. 1016465	EAN	 6 424002 002369
Height: 26 mm	Length: 410 mm	Width: 97 mm	Weight: 290 g	Retail box: 4	Old art. no. -		




Asian style cook's knife with a broad blade ideal for preparing meat, fish and vegetables.

Cook's knife 21 cm					Art. no. 1016468	EAN	 6 424002 002390
Height: 26 mm	Length: 410 mm	Width: 97 mm	Weight: 295 g	Retail box: 4	Old art. no. -		



Large general purpose knife with a strong blade ideal for larger cutting jobs.

Bread knife					Art. no. 1016470	EAN	 6 424002 002413
Height: 26 mm	Length: 435 mm	Width: 97 mm	Weight: 295 g	Retail box: 4	Old art. no. -		



Long serrated blade ideal for cutting bread with a hard crust.







**Norr**  
**For the**  
**authentic**  
**cutting**  
**experience**



Fiskars Norr knives provide the authentic cutting experience for those who have a passion for genuine cooking. This timeless Nordic design piece is made of carefully selected premium materials for the perfect handling experience.



# Norr knives

## features & benefits

Beautiful Nordic design and high quality environmentally sustainable materials.

### 1 High quality blade

High quality blade is made of German steel hardened for optimum hardness HRC 54.

### 2 Comfortable design

- Inspired by traditional Nordic cuisine and culture.
- Very comfortable to hold
- Perfectly balanced and durable thanks to full tang.
- Designed by Jacob Leth-Espensen.

### 3 Durable handle

- The handle is made from Kebony treated maple wood.
- Sustainable FSC®-certified maple.
- Kebony treatment for increased durability - 40% harder than teak.



The mark of  
responsible forestry

# Norr knives


## Peeling knife

Height: 27 mm	Length: 325 mm	Width: 81 mm	Weight: 161 g	Retail box: 4	Art. no. <b>1016475</b>	EAN	 6 424002 002468
					Old art. no. -		



Ideal for cutting and peeling fruit and vegetables.


## Paring knife

Height: 27 mm	Length: 325 mm	Width: 81 mm	Weight: 162 g	Retail box: 4	Art. no. <b>1016477</b>	EAN	 6 424002 002475
					Old art. no. -		



Ideal for chopping of herbs, fruit and medium sized vegetables.


## Tomato knife

Height: 27 mm	Length: 325 mm	Width: 81 mm	Weight: 162 g	Retail box: 4	Art. no. <b>1016472</b>	EAN	 6 424002 002437
					Old art. no. -		



Ideal for cutting tomatoes or for use as a steak knife.

## Santoku knife

Height: 27 mm	Length: 410 mm	Width: 96 mm	Weight: 289 g	Retail box: 4	Art. no. <b>1016474</b>	EAN	 6 424002 002451
					Old art. no. -		



Asian style cook's knife with a broad blade ideal for preparing meat, fish and vegetables.


## Cook's knife

Height: 27 mm	Length: 410 mm	Width: 96 mm	Weight: 295 g	Retail box: 4	Art. no. <b>1016478</b>	EAN	 6 424002 002482
					Old art. no. -		




Large general purpose knife with a strong blade ideal for larger cutting jobs.



<b>Bread knife</b>					Art. no. <b>1016480</b>	EAN	 6 4 2 4 0 0 2 0 0 2 4 9 9
Height: <b>27 mm</b>	Length: <b>410 mm</b>	Width: <b>96 mm</b>	Weight: <b>294 g</b>	Retail box: <b>4</b>	Old art. no. -		



Long serrated blade ideal for cutting bread with a hard crust.

<b>Kitchen fork</b>					Art. no. <b>1020238</b>	EAN	 6 4 2 4 0 0 2 0 0 4 6 2 2
Height: <b>26 mm</b>	Length: <b>325 mm</b>	Width: <b>112 mm</b>	Weight: <b>169 g</b>	Retail box: <b>4</b>	Old art. no. -		



Kitchen fork



## Classic cutting tools

### Peeler (right)

Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 46 g	Retail box: 6	Art. no. 1020234	EAN	 6 424002 004585
					Old art. no. -		



Classic style peeler with a wooden handle. For right-handed use.


### Peeler (left)

Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 46 g	Retail box: 6	Art. no. 1020235	EAN	 6 424002 004592
					Old art. no. -		



Classic style peeler with a wooden handle. For left-handed use.


### Can opener

Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 50 g	Retail box: 6	Art. no. 1020236	EAN	 6 424002 004608
					Old art. no. -		



Classic stainless steel can opener

### Peeling knife

Height: 22 mm	Length: 70 mm	Width: 20 mm	Weight: 45 g	Retail box: 6	Art. no. 1020237	EAN	 6 424002 004615
					Old art. no. -		



Classic style peeling knife with a wooden handle.

# Functional Form+

## For perfectly balanced cutting



Functional Form+ knives are perfectly balanced to deliver precise and powerful cutting. The well balanced design and carefully chosen materials make the knives easy to use, clean and store. Fiskars Functional Form+ knives add joy to everyday cooking by giving that little extra +.



# Functional Form+ knives

## features & benefits

Perfectly balanced for precise and easy cutting.

### 1 Durable blade

- Strong and thick durable blade for better cutting.
- High quality Japanese stainless steel and grinding ensure sharpness of blade.

### 2 Corrosion resistant

High corrosion resistance.

### 3 Perfectly balanced


Perfect balance ensures precise and easy cutting.

### 4 Softouch handle

- Ergonomic & comfortable handle.
- PP material extremely resistant to wear.




## Functional Form+ knives

Peeling knife, 7 cm					Art. no. <b>1016011</b>	EAN	
Height: <b>323 mm</b>	Length: <b>30 mm</b>	Width: <b>62 mm</b>	Weight: <b>129 g</b>	Retail box: <b>5</b>	Old art. no. -		




Perfect for peeling and cutting small vegetables and fruit.

Paring knife, 11 cm					Art. no. <b>1016010</b>	EAN	
Height: <b>323 mm</b>	Length: <b>30 mm</b>	Width: <b>62 mm</b>	Weight: <b>133 g</b>	Retail box: <b>5</b>	Old art. no. -		




Perfect for cutting and chopping vegetables and fruit.

Tomato knife, 11 cm					Art. no. <b>1016014</b>	EAN	
Height: <b>323 mm</b>	Length: <b>30 mm</b>	Width: <b>62 mm</b>	Weight: <b>135 g</b>	Retail box: <b>5</b>	Old art. no. -		




Serrated blade perfect for slicing thin-skinned fruits and vegetables.

Small cook's knife, 12 cm					Art. no. <b>1016013</b>	EAN	
Height: <b>343 mm</b>	Length: <b>30 mm</b>	Width: <b>70 mm</b>	Weight: <b>150 g</b>	Retail box: <b>5</b>	Old art. no. -		



Small yet strong blade - perfect for precision cutting.

Medium cook's knife, 17 cm					Art. no. <b>1016008</b>	EAN	
Height: <b>423 mm</b>	Length: <b>30 mm</b>	Width: <b>90 mm</b>	Weight: <b>244 g</b>	Retail box: <b>5</b>	Old art. no. -		



Strong medium-sized blade is perfect for most cutting jobs.



## Large cook's knife, 19 cm

Height: <b>423 mm</b>	Length: <b>30 mm</b>	Width: <b>90 mm</b>	Weight: <b>258 g</b>	Retail box: <b>5</b>	Old art. no. -	EAN	 6 424002 001706



Strong large blade can handle even the most demanding cutting jobs.


## Bread knife, 24 cm

Height: <b>466 mm</b>	Length: <b>30 mm</b>	Width: <b>75 mm</b>	Weight: <b>259 g</b>	Retail box: <b>5</b>	Old art. no. -	EAN	 6 424002 001645



Strong serrated blade perfect for cutting bread with a hard crust.


## Asian cook's knife, 17 cm

Height: <b>423 mm</b>	Length: <b>30 mm</b>	Width: <b>90 mm</b>	Weight: <b>252 g</b>	Retail box: <b>5</b>	Old art. no. -	EAN	 6 424002 001638



Asian-style knife perfect for cutting large vegetables and meats.

## Carving fork

Height: <b>388 mm</b>	Length: <b>40 mm</b>	Width: <b>62 mm</b>	Weight: <b>200 g</b>	Retail box: <b>5</b>	Old art. no. <b>-</b>	EAN	 6 424002 001652



Carving fork perfect for all types of meat.

## Knife block with 5 knives

Height: <b>386 mm</b>	Length: <b>160 mm</b>	Width: <b>123 mm</b>	Weight: <b>2526 g</b>	Retail box: <b>2</b>	Old art. no. -	EAN	 6 424002 001676



Beautiful birchwood knife block for compact upright storage. Strong magnetic utensil holder for storing e.g. scissors. The block includes a paring knife, a tomato knife, an Asian cook's knife and a bread knife.

## Functional Form+ utensils

### Roll-Sharp™

Height: <b>70 mm</b>	Length: <b>250 mm</b>	Width: <b>56 mm</b>	Weight: <b>106 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 424002 003922



Easy to use sharpener with ceramic grindstone and non-slip base for both right- and left-handed use. Ensures an optimal cutting edge and lifelong performance. Easy to clean. Dishwasher safe.

### Knife wall magnet, 39 cm

Height: <b>36 mm</b>	Length: <b>450 mm</b>	Width: <b>77 mm</b>	Weight: <b>442 g</b>	Retail box: <b>4</b>	Old art. no. -	EAN	 6 424002 003939



A magnet for hanging knives on the wall, or for storing knives wherever they are used in the kitchen. Design by Jens Ulfeldt.

# Technical information

## Scissors

Product family	Washing instruction	Material	Hardness	Softgrip™	Notes
Classic	Dishwasher safe	Swedish Sandvik steel	HRC 57	-	*
* Handles made of impact-resistant PBT, PP or ABS plastics   Classic scissors with orange handles (except nos. 1005130 and 1003025) can be sterilised using an autoclave at temperatures of up to 137°C The blade tension of most of our scissors can easily be adjusted by tightening the screw, enabling simple cleaning as well.					


## Cookware

Product family	Washing instruction	Material	Coating	Handle	Oven temperature	Hob type
Rotisser	Dishwasher safe	Aluminium	Hardtec Superior	Stainless steel	max 240 °C	All hobs
Rotisser +	Dishwasher safe	Aluminium	Hardtec Superior	Stainless steel	max 240 °C	Induction
All Steel	Dishwasher safe	Stainless steel	Ceratec	Stainless steel	max 240 °C	All hobs
All Steel +	Dishwasher safe	Stainless steel	Ceratec	Stainless steel	max 240 °C	Induction
Hard Face	Dishwasher safe	Aluminium	Hardtec Superior	Bakelite	max 150 °C	All hobs
Hard Face Optiheat	Dishwasher safe	Aluminium	Hardtec Superior	Bakelite	max 150 °C	Induction
Hard Face in stainless steel	Dishwasher safe	Stainless steel	Hardtec Superior	Bakelite	max 150 °C	All Hobs

## Knives

Product family	Blade material	Blade thickness		Sharpening angle	Blade hardness	Handle material	Grinding	Washing instruction
Royal	German steel W. 1-4116	Small: 1,6 mm	Large: 2,1 mm	30+/-4	55+/-2 HRC	Cast stainless steel & POM plastic	Barrel grind	Hand wash recommended
Norr	German steel W. 1-4116	Small: 1,7 mm	Large: 2,2 mm	30+/-4	54+/-2 HRC	FSC® certified Kebony treated maple wood	Taper grind	Hand wash recommended
Functional Form+	Japanese standard stainless steel 420 J2	Small: 1,7 mm	Large: 2,3 mm	30+/-4	53+/-2 HRC	PP plastic	Taper grind	Dishwasher safe

## Notes

A close-up photograph of a person's hand, wearing a light-colored sweater, holding two black salad tongs. The tongs are positioned over a white bowl filled with a fresh salad. The salad includes green leafy vegetables, sliced red tomatoes, and pieces of cooked salmon. In the background, a wooden cutting board with more sliced tomatoes is visible. The lighting is soft and natural, creating a warm and inviting atmosphere.

"My life is pretty hectic as I have to juggle work, family and hobbies. However, I want to try new things, when I cook for my family. A healthy meal is a way to show that I care for them."

**Valeria, 39**  
working mother of two kids



# Fiskars Everyday



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# Functional Form

Fiskars makes **everyday cooking** easy and convenient for the **Busy Homemaker**. Our solutions take the whole cooking process into account and thus products are designed to be **easy to use, clean and store** as well as work seamlessly together.

With easy **functionality combined with ergonomic**, safe and visually appealing design it is easy for the busy homemaker to **succeed in the kitchen** and enjoy the process of cooking.

Functional Form is our most extensive range, consisting of a wide range of high quality kitchen knives, utensils, scissors, cookware and cutlery for the needs of the busy homemaker. Functional Form makes everyday cooking **easy, convenient and time saving**.



Functional Form™

✓ Easy to use   ✓ Easy to clean   ✓ Easy to store

# Functional Form

## Easy cooking every day



Functional Form provides convenient and easy solutions for everyday cooking. The tools are designed to be easy to use, clean and store. The range offers a wide selection of knives, scissors, utensils, cookware and cutlery that forms a visually harmonious collection.



**Knives** [p.70](#)

**Scissors** [p.88](#)

**Cutting accessories** [p.77](#)

**Cookware** [p.92](#)

**Utensils** [p.78](#)

**Cutlery** [p.98](#)



# Functional Form knives features & benefits

For convenient everyday cooking.  
Easy to use, clean and store.

**1 Reliable cutting performance**

High quality Japanese standard stainless steel 420 J2 ensures good sharpness and corrosion resistance.

**2 Durable construction**

Long tang for good balance and better durability.

**3 Hygienic and comfortable handle material**


- Safe non-slip grip with Softouch material.
- Good washing-machine resistance.

**4 Ergonomically shaped handle**

- Enables several grips.
- Finger guard for added safety.



## Functional Form knives

Peeling knife, 7 cm					Art. no. <b>1014227</b>	EAN	
Height: <b>319 mm</b>	Length: <b>20 mm</b>	Width: <b>66 mm</b>	Weight: <b>57 g</b>	Retail box: <b>5</b>	Old art. no. <b>102624</b>		




Compact and lightweight knife ideal for peeling and cutting fruit and vegetables.

Curved peeling knife, 7 cm					Art. no. <b>1014206</b>	EAN	
Height: <b>319 mm</b>	Length: <b>20 mm</b>	Width: <b>66 mm</b>	Weight: <b>54 g</b>	Retail box: <b>5</b>	Old art. no. <b>102625</b>		




Compact and lightweight knife with a curved blade ideal for precise peeling of small fruit and vegetables.

Tomato knife, 12 cm					Art. no. <b>1014208</b>	EAN	
Height: <b>319 mm</b>	Length: <b>20 mm</b>	Width: <b>66 mm</b>	Weight: <b>60 g</b>	Retail box: <b>5</b>	Old art. no. <b>102626</b>		




Serrated blade ideal for cutting foods with a thin crust or skin.

Butter knife, 9 cm					Art. no. <b>1014191</b>	EAN	
Height: <b>319 mm</b>	Length: <b>20 mm</b>	Width: <b>81 mm</b>	Weight: <b>59 g</b>	Retail box: <b>5</b>	Old art. no. <b>102628</b>		



Ideal for spreading butter or soft cheeses.

Paring knife, 11 cm					Art. no. <b>1014205</b>	EAN	
Height: <b>319 mm</b>	Length: <b>20 mm</b>	Width: <b>66 mm</b>	Weight: <b>57 g</b>	Retail box: <b>5</b>	Old art. no. <b>102623</b>		



Center-tipped versatile knife ideal for a wide range of peeling and cutting tasks.

Small cook's knife, 12 cm					Art. no. 1014196	EAN	6 424001 026229
Height: 319 mm	Length: 20 mm	Width: 81 mm	Weight: 64 g	Retail box: 5	Old art. no. 102622		



Small general purpose knife with a strong blade ideal for most cutting tasks.

Medium cook's knife, 16 cm					Art. no. 1014195	EAN	6 424001 026168
Height: 400 mm	Length: 30 mm	Width: 91 mm	Weight: 120 g	Retail box: 5	Old art. no. 102616		



Medium-sized general purpose knife with a strong blade ideal for most cutting tasks.

Large cook's knife, 20 cm					Art. no. 1014194	EAN	6 424001 026151
Height: 403 mm	Length: 30 mm	Width: 91 mm	Weight: 128 g	Retail box: 5	Old art. no. 102615		



Large general purpose knife with a strong blade ideal for most cutting tasks.

Large cook's knife with blade protector, 20 cm					Art. no. 1014197	EAN	6 424001 026410
Height: 402 mm	Length: 20 mm	Width: 90 mm	Weight: 124 g	Retail box: 5	Old art. no. 102641		



Easy to use and easy to clean large general purpose knife with a protective sheath.

Asian cook's knife, 17 cm					Art. no. 1014179	EAN	6 424001 026182
Height: 403 mm	Length: 30 mm	Width: 91 mm	Weight: 134 g	Retail box: 5	Old art. no. 102618		



Asian style general purpose knife with a broad blade ideal for preparing meat, fish and vegetables.

**Bread knife, 23 cm**Art. no. **1014210**Height: **448 mm**Length: **30 mm**Width: **79 mm**Weight: **141 g**Retail box: **5**Old art. no. **102614**

EAN



Long serrated blade ideal for cutting bread with a hard crust.

**Carving knife, 24 cm**Art. no. **1014193**Height: **448 mm**Length: **30 mm**Width: **79 mm**Weight: **127 g**Retail box: **5**Old art. no. **102620**

EAN



Straight blade with a fine cutting edge ideal for carving meats.

**Kitchen knife, 20 cm**Art. no. **1014204**Height: **403 mm**Length: **30 mm**Width: **91 mm**Weight: **120 g**Retail box: **5**Old art. no. **102617**

EAN



Universal, all-round knife ideal for most cutting tasks.

**Filleting knife, 20 cm**Art. no. **1014200**Height: **448 mm**Length: **30 mm**Width: **79 mm**Weight: **102 g**Retail box: **5**Old art. no. **102619**

EAN




Slim and flexible blade ideal for filleting meat and fish.

**Ham & salmon knife, 26 cm**Art. no. **1014202**Height: **479 mm**Length: **30 mm**Width: **79 mm**Weight: **119 g**Retail box: **5**Old art. no. **102621**

EAN




Long and flexible blade ideal for precise, thin slicing of ham and salmon.

<b>Carving fork</b>					Art. no. <b>1014192</b>	EAN	 6 4 2 4 0 0 1 0 2 6 2 9 8
Height: <b>363 mm</b>	Length: <b>10 mm</b>	Width: <b>63 mm</b>	Weight: <b>75 g</b>	Retail box: <b>5</b>	Old art. no. <b>102629</b>		




Carving fork for all types of meat.

<b>Sharpening steel</b>					Art. no. <b>1014226</b>	EAN	 6 4 2 4 0 0 1 0 2 6 3 0 4
Height: <b>423 mm</b>	Length: <b>40 mm</b>	Width: <b>76 mm</b>	Weight: <b>183 g</b>	Retail box: <b>5</b>	Old art. no. <b>102630</b>		




Durable sharpening steel for re-sharpening knives.

<b>Table knife set, black</b>					Art. no. <b>1014279</b>	EAN	 6 4 2 4 0 0 1 0 2 6 5 8 8
Height: <b>332 mm</b>	Length: <b>20 mm</b>	Width: <b>126 mm</b>	Weight: <b>254 g</b>	Retail box: <b>5</b>	Old art. no. <b>102658</b>		




Versatile knife with a serrated blade ideal for use at the dining table or in the kitchen.

<b>Utility knife set, black</b>					Art. no. <b>1014276</b>	EAN	 6 4 2 4 0 0 1 0 2 6 5 7 1
Height: <b>332 mm</b>	Length: <b>20 mm</b>	Width: <b>126 mm</b>	Weight: <b>251 g</b>	Retail box: <b>5</b>	Old art. no. <b>102657</b>		



Small all-round knife ideal for a wide range of peeling and cutting tasks.


<b>Steak knife set, black</b>					Art. no. <b>1014280</b>	EAN	 6 4 2 4 0 0 1 0 2 6 5 9 5
Height: <b>332 mm</b>	Length: <b>20 mm</b>	Width: <b>126 mm</b>	Weight: <b>251 g</b>	Retail box: <b>5</b>	Old art. no. <b>102659</b>		



Comfortable and lightweight knife with a serrated blade ideal for cutting steak.




**Small knife set, black**

Height: <b>332 mm</b>	Length: <b>20 mm</b>	Width: <b>126 mm</b>	Weight: <b>252 g</b>	Retail box: <b>5</b>	Art. no. <b>1014274</b>	EAN	 6 424001 026632
					Old art. no. <b>102663</b>		



The essential knife set for all kinds of cutting tasks at the dining table or in the kitchen.


**Small knife set, orange**

Height: <b>332 mm</b>	Length: <b>20 mm</b>	Width: <b>126 mm</b>	Weight: <b>252 g</b>	Retail box: <b>5</b>	Art. no. <b>1014272</b>	EAN	 6 424001 026700
					Old art. no. <b>102670</b>		



The essential knife set for all kinds of cutting tasks at the dining table or in the kitchen.


**Table knife set, white**

Height: <b>331 mm</b>	Length: <b>20 mm</b>	Width: <b>126 mm</b>	Weight: <b>177 g</b>	Retail box: <b>5</b>	Art. no. <b>1015988</b>	EAN	 6 424002 001621
					Old art. no. -		



Handy & easy to use. Durable stainless steel blade.


**Knife block with 5 knives**

Height: <b>383 mm</b>	Length: <b>120 mm</b>	Width: <b>152 mm</b>	Weight: <b>2415 g</b>	Retail box: <b>5</b>	Art. no. <b>1014211</b>	EAN	 6 424001 026373
					Old art. no. <b>102637</b>		




Designer knife block made of birchwood with the five most essential knives for cooking.

**Knife block with 5 knives, black**

Height: <b>383 mm</b>	Length: <b>120 mm</b>	Width: <b>152 mm</b>	Weight: <b>2445 g</b>	Retail box: <b>5</b>	Art. no. <b>1014190</b>	EAN	 6 424001 026380
					Old art. no. <b>102638</b>		



Designer knife block made of birchwood with the five most essential knives for cooking.

<b>Knife block with 5 knives, white</b>					Art. no. <b>1014209</b>	EAN	
Height: <b>383 mm</b>	Length: <b>120 mm</b>	Width: <b>152 mm</b>	Weight: <b>2415 g</b>	Retail box: <b>5</b>	Old art. no. <b>102639</b>		




Designer knife block made of birchwood with the five most essential knives for cooking.

<b>Knife block with 7 knives</b>					Art. no. <b>1018781</b>	EAN	
Height: <b>383 mm</b>	Length: <b>120 mm</b>	Width: <b>203 mm</b>	Weight: <b>3010 g</b>	Retail box: <b>5</b>	Old art. no. <b>200259</b>		




Designer knife block made of birchwood with the seven most essential knives for cooking.

<b>Knife block for 5 knives</b>					Art. no. <b>1014228</b>	EAN	
Height: <b>245 mm</b>	Length: <b>90 mm</b>	Width: <b>147 mm</b>	Weight: <b>1657 g</b>	Retail box: <b>5</b>	Old art. no. <b>200083</b>		




Designer knife block made of birchwood for compact upright storage.

<b>Cutting station, 2 pieces</b>					Art. no. <b>1014229</b>	EAN	
Height: <b>25 mm</b>	Length: <b>270 mm</b>	Width: <b>440 mm</b>	Weight: <b>1703 g</b>	Retail box: <b>5</b>	Old art. no. <b>102653</b>		




Birchwood cutting station with an exchangeable plastic board - easy to use, easy to clean and easy to store.

<b>Cutting station, 4 pieces</b>					Art. no. <b>1014212</b>	EAN	
Height: <b>29 mm</b>	Length: <b>270 mm</b>	Width: <b>440 mm</b>	Weight: <b>2117 g</b>	Retail box: <b>5</b>	Old art. no. <b>102654</b>		



Birchwood cutting station with three exchangeable plastic boards - easy to use, easy to clean and easy to store.

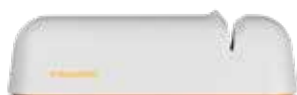
# Functional Form accessories

Replacement cutting boards, 3 pieces					Art. no. 1014213	EAN	 6 424001 026557
Height: 6 mm	Length: 270 mm	Width: 440 mm	Weight: 644 g	Retail box: 5	Old art. no. 102655		




Three replacement plastic cutting boards to complement the Fiskars Cutting Station.

Roll-Sharp™, white					Art. no. 1014214	EAN	 6 424001 026564
Height: 236 mm	Length: 40 mm	Width: 80 mm	Weight: 73 g	Retail box: 5	Old art. no. 102656		



Safe and easy to use tool for sharpening knives.

Knife wall magnet					Art. no. 1001483	EAN	 5 702268 541220
Height: 27 mm	Length: 410 mm	Width: 80 mm	Weight: 319 g	Retail box: 5	Old art. no. 854122		



Elegant and strong knife magnet to hold knives safely in place. Made of black plastic with matt metal edging. Wall-mounting set included. Design by Jens Ulfeldt.

## Functional Form utensils features & benefits

For convenient everyday cooking.  
Easy to use, clean and store.



**1 Safe & easy to use**

Safe and comfortable Softgrip™ handle


**2 Easy to store**

Easy and compact storage with collapsible structure

**3 Easy to clean**


Easy to clean structure

# Functional Form utensils

<b>Fixed blade peeler</b>					Art. no. <b>1014418</b>	EAN	 6 424002 000938
Height: <b>24 mm</b>	Length: <b>270 mm</b>	Width: <b>78 mm</b>	Weight: <b>60 g</b>	Retail box: <b>6</b>	Old art. no. <b>200093</b>		




Perfect for easy peeling. Softgrip™ handle for safe and comfortable use.

<b>Swivel blade peeler</b>					Art. no. <b>1014419</b>	EAN	 6 424002 000945
Height: <b>26 mm</b>	Length: <b>270 mm</b>	Width: <b>78 mm</b>	Weight: <b>65 g</b>	Retail box: <b>6</b>	Old art. no. <b>200094</b>		




Perfect for easy peeling. Softgrip™ handle for safe and comfortable use.

<b>Swivel peeler</b>					Art. no. <b>1019534</b>	EAN	 6 424002 004318
Height: <b>18 mm</b>	Length: <b>270 mm</b>	Width: <b>80 mm</b>	Weight: <b>59 g</b>	Retail box: <b>6</b>	Old art. no. <b>-</b>		




Perfect for peeling carrots and potatoes.

<b>Vegetable peeler</b>					Art. no. <b>1016122</b>	EAN	 6 424002 001799
Height: <b>20 mm</b>	Length: <b>230 mm</b>	Width: <b>79 mm</b>	Weight: <b>57 g</b>	Retail box: <b>6</b>	Old art. no. <b>-</b>		




Perfect for peeling cucumbers and carrots.

<b>Cheese slicer for hard cheese</b>					Art. no. <b>1016129</b>	EAN	 6 424002 001867
Height: <b>300 mm</b>	Length: <b>20 mm</b>	Width: <b>80 mm</b>	Weight: <b>75 g</b>	Retail box: <b>6</b>	Old art. no. <b>-</b>		




An ergonomic cheese slicer perfect for slicing emmental or gouda.



Cheese slicer for soft cheese					Art. no. <b>1016128</b>	EAN	 6 424 002 001850
Height: <b>255 mm</b>	Length: <b>20 mm</b>	Width: <b>80 mm</b>	Weight: <b>60 g</b>	Retail box: <b>6</b>	Old art. no. -		




Perfect for slicing edam or cheddar. The short stainless steel blade prevents soft cheese from sticking to the blade.

Cheese knife					Art. no. <b>1015987</b>	EAN	 6 424 002 001614
Height: <b>315 mm</b>	Length: <b>20 mm</b>	Width: <b>82 mm</b>	Weight: <b>66 g</b>	Retail box: <b>5</b>	Old art. no. -		




Perfect for cutting and serving both soft and hard cheese.

Vegetable slicer					Art. no. <b>1014416</b>	EAN	 6 424 002 000921
Height: <b>59 mm</b>	Length: <b>320 mm</b>	Width: <b>83 mm</b>	Weight: <b>173 g</b>	Retail box: <b>2</b>	Old art. no. <b>200092</b>		




Perfect for easy slicing. Finger guard for added safety.

Coarse grater					Art. no. <b>1014410</b>	EAN	 6 424 002 000884
Height: <b>58 mm</b>	Length: <b>320 mm</b>	Width: <b>83 mm</b>	Weight: <b>156 g</b>	Retail box: <b>2</b>	Old art. no. <b>200088</b>		



Perfect for easy grating. Finger guard for added safety.

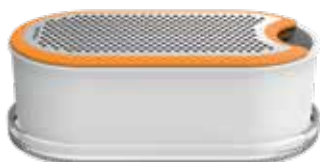
Fine grater					Art. no. <b>1014412</b>	EAN	 6 424 002 000891
Height: <b>59 mm</b>	Length: <b>320 mm</b>	Width: <b>83 mm</b>	Weight: <b>156 g</b>	Retail box: <b>2</b>	Old art. no. <b>200089</b>		



Perfect for easy grating. Finger guard for added safety.

## Box grater

Height: <b>62 mm</b>	Length: <b>220 mm</b>	Width: <b>92 mm</b>	Weight: <b>140 g</b>	Retail box: <b>4</b>	Art. no. <b>1019530</b>	EAN	 6 424002 004288
					Old art. no. -		



Perfect for grating parmesan and vegetables. Lid keeps ingredients fresh in the fridge.

## Spatula

Height: <b>370 mm</b>	Length: <b>40 mm</b>	Width: <b>80 mm</b>	Weight: <b>64 g</b>	Retail box: <b>6</b>	Art. no. <b>1014447</b>	EAN	 6 424002 001096
					Old art. no. <b>200109</b>		



Perfect for easy cooking and serving. Hard, rigid tip optimal for sticky and heavy foods.


## Flipping spatula

Height: <b>400 mm</b>	Length: <b>35 mm</b>	Width: <b>80 mm</b>	Weight: <b>59 g</b>	Retail box: <b>6</b>	Art. no. <b>1023612</b>	EAN	 6 424002 005766
					Old art. no. -		



Perfect for easy frying. Sharp and flexible tip optimal for flipping pancakes and omelettes.

## Spoon

Height: <b>28 mm</b>	Length: <b>360 mm</b>	Width: <b>78 mm</b>	Weight: <b>75 g</b>	Retail box: <b>6</b>	Art. no. <b>1014435</b>	EAN	 6 424002 000990
					Old art. no. <b>200099</b>		



Perfect for easy cooking and serving. Hard plastic makes the spoon sturdy in use and silicone edge wipes the pan perfectly.


## Baking spoon

Height: <b>365 mm</b>	Length: <b>32 mm</b>	Width: <b>80 mm</b>	Weight: <b>78 g</b>	Retail box: <b>6</b>	Art. no. <b>1023611</b>	EAN	 6 424002 005759
					Old art. no. -		



Perfect for easy baking. Hard plastic makes the spoon sturdy in use and flexible silicone edge wipes the bowl perfectly.


## Pasta spoon

Height: <b>370 mm</b>	Length: <b>37 mm</b>	Width: <b>80 mm</b>	Weight: <b>65 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 424002 004295



Perfect for serving spaghetti, noodles and fettuccine. Hole can be used to measure 1 portion of spaghetti.


## Egg slicer

Height: <b>167 mm</b>	Length: <b>50 mm</b>	Width: <b>126 mm</b>	Weight: <b>180 g</b>	Retail box: <b>4</b>	Old art. no. -	EAN	 6 424002 001836



Perfect for cutting thin egg slices. Container for the egg-peels keeps the breakfast table nice and clean.


## Fruit juicer

Height: <b>52 mm</b>	Length: <b>170 mm</b>	Width: <b>125 mm</b>	Weight: <b>207 g</b>	Retail box: <b>4</b>	Old art. no. -	EAN	 6 424002 001829



Perfect for fresh & delicious juice. Easy to clean and store.

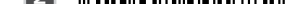
## Apple divider with container

Height: <b>80 mm</b>	Length: <b>200 mm</b>	Width: <b>130 mm</b>	Weight: <b>340 g</b>	Retail box: <b>4</b>	Old art. no. -	EAN	 6 424002 001898



Perfect for cutting and coring apples. Container with the silicone lid keeps the apple slices nice and fresh for easy on-the-go snack.


## Breakfast knives

Height: <b>254 mm</b>	Length: <b>20 mm</b>	Width: <b>99 mm</b>	Weight: <b>114 g</b>	Retail box: <b>4</b>	Old art. no. <b>-</b>	EAN	 6 424002 001782



Perfect for spreading butter, honey or marmalade. Serrated plastic knives for cutting buns or croissants and for different kind of spreads.


## Pizza wheel

Height: <b>23 mm</b>	Length: <b>260 mm</b>	Width: <b>90 mm</b>	Weight: <b>67 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 424002 004301



Perfect for easy pizza slicing. Plastic wheel is suitable also for non-stick surfaces.


## Salad spinner

Height: <b>169 mm</b>	Length: <b>250 mm</b>	Width: <b>253 mm</b>	Weight: <b>755 g</b>	Retail box: <b>2</b>	Old art. no. <b>200097</b>	EAN	 6 424002 000976



Perfect for fresh and tasty salads, for preparing and serving. Dishwasher-safe.


## Salad tongs

Height: <b>330 mm</b>	Length: <b>30 mm</b>	Width: <b>75 mm</b>	Weight: <b>129 g</b>	Retail box: <b>4</b>	Old art. no. <b>200098</b>	EAN	 6 424002 000983



Perfect for preparing and serving either as salad spoons or clicked together as tongs. Easy take-apart function.


## Dressing shaker

Height: <b>160 mm</b>	Length: <b>80 mm</b>	Width: <b>78 mm</b>	Weight: <b>227 g</b>	Retail box: <b>4</b>	Old art. no. <b>200085</b>	EAN	 6 424002 000853




Perfect for tasty salad dressing. Preparing, serving and storing salad dressing is easy by just twisting the silicone lid.

## Garlic press

Height: <b>38 mm</b>	Length: <b>180 mm</b>	Width: <b>79 mm</b>	Weight: <b>136 g</b>	Retail box: <b>4</b>	Old art. no. <b>200087</b>	EAN 
6 424002 000877						




Perfect for tasty cooking. The grid can be flipped for easy cleaning.

Whisk					Art. no. <b>1014437</b>	EAN	 6 424002 001010
Height: <b>341 mm</b>	Length: <b>70 mm</b>	Width: <b>80 mm</b>	Weight: <b>54 g</b>	Retail box: <b>6</b>	Old art. no. <b>200101</b>		




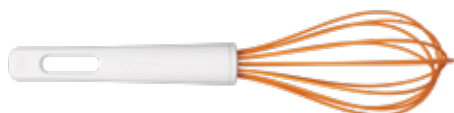
Perfect for easy whisking. Especially suitable for whisking semi-liquid mixtures such as pan-cake batter.

Spiral whisk					Art. no. <b>1014438</b>	EAN	 6 424002 001027
Height: <b>61 mm</b>	Length: <b>350 mm</b>	Width: <b>78 mm</b>	Weight: <b>53 g</b>	Retail box: <b>6</b>	Old art. no. <b>200102</b>		




Perfect for easy whisking. Especially suitable for whisking cream and sauces.

Non-scratch whisk					Art. no. <b>1023613</b>	EAN	 6 424002 005773
Height: <b>353 mm</b>	Length: <b>60 mm</b>	Width: <b>80 mm</b>	Weight: <b>77 g</b>	Retail box: <b>6</b>	Old art. no. -		




Perfect for easy whisking. Silicone coated whisk is easy to use and clean.

Silicone brush					Art. no. <b>1023614</b>	EAN	 6 424002 005780
Height: <b>270 mm</b>	Length: <b>20 mm</b>	Width: <b>80 mm</b>	Weight: <b>55 g</b>	Retail box: <b>6</b>	Old art. no. -		



Perfect for easy baking. Silicone brush with specially designed bristles that hold liquids better.

Dough scraper					Art. no. <b>1023615</b>	EAN	 6 424002 005797
Height: <b>347 mm</b>	Length: <b>20 mm</b>	Width: <b>80 mm</b>	Weight: <b>72 g</b>	Retail box: <b>6</b>	Old art. no. -		



Perfect for easy baking. Asymmetric scraper wipes the bowl perfectly.




## Frying guard

Height: <b>462 mm</b>	Length: <b>50 mm</b>	Width: <b>305 mm</b>	Weight: <b>257 g</b>	Retail box: <b>5</b>	Art. no. <b>1014348</b>	EAN	 6 424002 000860
					Old art. no. <b>200086</b>		



Perfect for clean and safe frying. For pans up to 28 cm diameter.


## Colander

Height: <b>44 mm</b>	Length: <b>440 mm</b>	Width: <b>195 mm</b>	Weight: <b>244 g</b>	Retail box: <b>6</b>	Art. no. <b>1014345</b>	EAN	 6 424002 000846
					Old art. no. <b>200084</b>		



Perfect for easy cooking. Collapsible structure makes it easy to store.


## Fish tweezers

Height: <b>37 mm</b>	Length: <b>220 mm</b>	Width: <b>76 mm</b>	Weight: <b>68 g</b>	Retail box: <b>6</b>	Art. no. <b>1003023</b>	EAN	 5 702268 581851
					Old art. no. <b>858185</b>		



Stainless steel ensures good, firm grip on fish bones.


## Handy tongs

Height: <b>25 mm</b>	Length: <b>390 mm</b>	Width: <b>80 mm</b>	Weight: <b>98 g</b>	Retail box: <b>6</b>	Art. no. <b>1002986</b>	EAN	 5 702268 581073
					Old art. no. <b>858107</b>		



Pointed tip and heat-resistant silicone tips for more precision and control. Design by Jakob Heiberg.

## Non-stick rolling pin

Height: <b>70 mm</b>	Length: <b>400 mm</b>	Width: <b>140 mm</b>	Weight: <b>585 g</b>	Retail box: <b>6</b>	Art. no. <b>1003021</b>	EAN	 5 702268 581745
					Old art. no. <b>858174</b>		



Metal pin with non-stick coating that prevents dough from sticking to the surface. Ergonomic handles. Winner of the Red Dot design award 2010. Design by Jakob Heiberg.

Clip-Sharp™ scissors sharpener

Height: 225 mm	Length: 40 mm	Width: 85 mm	Weight: 84 g	Retail box: 6
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Art. no. 1000812

Old art. no. 859600



Easy to use sharpener for both right- and left-handed use. Ensures an optimal cutting edge and life-long performance of your scissors. Easy to clean. Dishwasher safe.



# For easy cutting in the household

## Features & benefits

### 1 Sharp blades

Facet grinding ensures excellent cutting performance and keeps the blades sharp longer.

### 2 Ergonomic design

Unique, patented handles are ergonomic and comfortable.

### 3 Ideal tool

Versatile scissors are ideal for all around household cutting.

### 4 Quality material

Made of high quality stainless steel for durable usage.



# Functional Form scissors

## Universal scissors large 24 cm, white

Height: <b>23 mm</b>	Length: <b>320 mm</b>	Width: <b>90 mm</b>	Weight: <b>156 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	



Ergonomically designed, large handles for a good grip. Long blades for effortless cutting on multiple layers of various materials. Adjustable blade tension.

## Universal scissors 21 cm, white

Height: <b>19 mm</b>	Length: <b>320 mm</b>	Width: <b>90 mm</b>	Weight: <b>99 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	



Ideal for various cutting tasks at home, at school and in the office, on thick and thin materials. Adjustable blade tension.

## Universal scissors 17 cm, white

Height: <b>20 mm</b>	Length: <b>260 mm</b>	Width: <b>85 mm</b>	Weight: <b>56 g</b>	Retail box: <b>10</b>	Old art. no. -	EAN	



Ergonomic compact scissors ideal for cutting lightweight materials and paper. Adjustable blade tension.


## Universal scissors large 24 cm, black

Height: <b>23 mm</b>	Length: <b>320 mm</b>	Width: <b>90 mm</b>	Weight: <b>156 g</b>	Retail box: <b>10</b>	Old art. no. -	EAN 



Ergonomically designed, large handles for a good grip. Long blades for effortless cutting on multiple layers of various materials. Adjustable blade tension.

## Universal scissors 21 cm, black

Height: <b>19 mm</b>	Length: <b>320 mm</b>	Width: <b>90 mm</b>	Weight: <b>99 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	



Ideal for various cutting tasks at home, at school and in the office, on thick and thin materials. Adjustable blade tension.



## Universal scissors 17 cm, black

Art. no. **1020415**

EAN

Height: **20 mm**Length: **260 mm**Width: **85 mm**Weight: **56 g**Retail box: **10**Old art. no. **-**

Ergonomic compact scissors ideal for cutting lightweight materials and paper. Adjustable blade tension.

## Fish shear

Art. no. **1003032**

EAN

Height: **290 mm**Length: **20 mm**Width: **90 mm**Weight: **180 g**Retail box: **5**Old art. no. **859912**

Strong shears with serration for cutting fish. Soft-grip handles suitable for both right- and left-handed people. Convenient for removing scales, opening and cutting fish and fins. Finger-loop handle for convenient use. With thumb-operated locking mechanism. Adjustable blade tension.

## Poultry shear

Art. no. **1003033**

EAN

Height: **290 mm**Length: **20 mm**Width: **85 mm**Weight: **218 g**Retail box: **5**Old art. no. **859975**

Strong shears for skinning, cutting and finishing poultry and game. Curved, profiled blades make cutting easier and feature groove for cutting bones. Soft-grip handles well-suited for both right- and left-handed people. Finger-loop handle for convenient use. With thumb-operated locking mechanism. Adjustable blade tension.

## Kitchen scissors

Art. no. **1003034**

EAN

Height: **250 mm**Length: **20 mm**Width: **85 mm**Weight: **111 g**Retail box: **5**Old art. no. **859977**

Soft, non-slip handle for safe grip. Strong, sharp blades with serrated lower blade for easy cutting. Adjustable blade tension.



# Functional Form Hob optimised cookware



## Features & benefits

### ① Optimised for Gas hobs

Both the stainless steel handle and aluminium base have been designed to withstand the use of a gas hob.

### ② Optimised for Induction hobs

Both the stainless steel handle and stainless steel base have been optimised for induction hob use.

### ③ Optimised for Traditional hobs

Both the bakelite handle and the stainless steel base are optimal for traditional hob use.

### ④ Optimised for Ceramic hobs

Both the bakelite handle and the aluminium base are optimal for ceramic hob use.

# Functional Form cookware

Optimised for ceramic hobs

## Frying pan 24 cm, optimised for ceramic hobs

Height: 47 mm Length: 450 mm Width: 252 mm Weight: 850 g Retail box: 6

Art. no. 1015336

Old art. no. -

EAN



Fiskars has developed the perfect pan for your ceramic hob. The energy base is optimised for 50 % faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

## Frying pan 26 cm, optimised for ceramic hobs

Height: 53 mm Length: 480 mm Width: 273 mm Weight: 1080 g Retail box: 6

Art. no. 1015332

Old art. no. -

EAN



Fiskars has developed the perfect pan for your ceramic hob. The energy base is optimised for 50 % faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

## Frying pan 28 cm, optimised for ceramic hobs

Height: 55 mm Length: 500 mm Width: 290 mm Weight: 1150 g Retail box: 6

Art. no. 1015319

Old art. no. -

EAN



Fiskars has developed the perfect pan for your ceramic hob. The energy base is optimised for 50 % faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

## Sauté pan 26 cm, optimised for ceramic hobs

Height: 81 mm Length: 480 mm Width: 282 mm Weight: 1680 g Retail box: 4

Art. no. 1015324

Old art. no. -

EAN



Fiskars has developed the perfect pan for your ceramic hob. The energy base is optimised for 50 % faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.



# Functional Form cookware

Optimised for induction hobs

Frying pan 24 cm, optimised for induction hobs					Art. no.	1015334	EAN	6 424002 001287
Height: 45 mm	Length: 450 mm	Width: 252 mm	Weight: 840 g	Retail box: 6	Old art. no.	-		



Fiskars has developed the perfect pan for your induction hob. The base is optimised for efficient and even heating. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use.

Frying pan 26 cm, optimised for induction hobs					Art. no.	1015330	EAN	6 424002 001256
Height: 55 mm	Length: 480 mm	Width: 275 mm	Weight: 990 g	Retail box: 6	Old art. no.	-		



Fiskars has developed the perfect pan for your induction hob. The base is optimised for efficient and even heating. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use.

Frying pan 28 cm, optimised for induction hobs					Art. no.	1015317	EAN	6 424002 001225
Height: 55 mm	Length: 500 mm	Width: 296 mm	Weight: 1140 g	Retail box: 6	Old art. no.	-		



Fiskars has developed the perfect pan for your induction hob. The base is optimised for efficient and even heating. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use.

Sauté pan 26 cm, optimised for induction hobs					Art. no.	1015322	EAN	6 424002 001188
Height: 81 mm	Length: 480 mm	Width: 280 mm	Weight: 1620 g	Retail box: 4	Old art. no.	-		



Fiskars has developed the perfect pan for your induction hob. The base is optimised for efficient and even heating. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use.



# Functional Form cookware

Optimised for gas hobs

## Frying pan 24 cm, optimised for gas hobs

Height: <b>45 mm</b>	Length: <b>450 mm</b>	Width: <b>252 mm</b>	Weight: <b>750 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 424002 001294



Fiskars has developed the perfect pan for your gas hob. The thick base is optimized for even heating on the fast gas hobs. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use with gas.


## Frying pan 26 cm, optimised for gas hobs

Height: <b>53 mm</b>	Length: <b>480 mm</b>	Width: <b>273 mm</b>	Weight: <b>1080 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 424002 001263



Fiskars has developed the perfect pan for your gas hob. The thick base is optimized for even heating on the fast gas hobs. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use with gas.


## Frying pan 28 cm, optimised for gas hobs

Height: <b>55 mm</b>	Length: <b>500 mm</b>	Width: <b>290 mm</b>	Weight: <b>1140 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN	 6 424002 001232



Fiskars has developed the perfect pan for your gas hob. The thick base is optimized for even heating on the fast gas hobs. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use with gas.

## Sauté pan 26 cm, optimised for gas hobs

Height: <b>81 mm</b>	Length: <b>480 mm</b>	Width: <b>282 mm</b>	Weight: <b>1680 g</b>	Retail box: <b>4</b>	Old art. no. -	EAN	 6 424002 001195



Fiskars has developed the perfect pan for your gas hob. The thick base is optimized for even heating on the fast gas hobs. The durable Hardtec coating makes cooking easy, no sticking, and the stainless steel handle is safe to use with gas.






# Functional Form cookware

Optimised for traditional hobs


## Frying pan 24 cm, optimised for traditional hobs

Height: <b>55 mm</b>	Length: <b>440 mm</b>	Width: <b>255 mm</b>	Weight: <b>860 g</b>	Retail box: <b>6</b>	Old art. no. -	EAN 
6 424002 001324						



Fiskars has developed the perfect pan for your traditional electric hob. The thickness of the pan is optimised for faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

## Frying pan 26 cm, optimised for traditional hobs

Height: <b>55 mm</b>	Length: <b>480 mm</b>	Width: <b>275 mm</b>	Weight: <b>1040 g</b>	Retail box: <b>6</b>	Old art. no. <b>-</b>	EAN  6 424002 001164



Fiskars has developed the perfect pan for your traditional electric hob. The thickness of the pan is optimised for faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.


## Frying pan 28 cm, optimised for traditional hobs

Height: <b>55 mm</b>	Length: <b>490 mm</b>	Width: <b>295 mm</b>	Weight: <b>1190 g</b>	Retail box: <b>6</b>	Old art. no. <b>-</b>	EAN 
6 424002 001317						



Fiskars has developed the perfect pan for your traditional electric hob. The thickness of the pan is optimised for faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.

## Sauté pan 26 cm, optimised for traditional hobs

Height: <b>81 mm</b>	Length: <b>480 mm</b>	Width: <b>280 mm</b>	Weight: <b>1620 g</b>	Retail box: <b>4</b>	Old art. no. <b>-</b>	EAN 
6 424002 001171						



Fiskars has developed the perfect pan for your traditional electric hob. The thickness of the pan is optimised for faster heating. The durable Hardtec coating makes cooking easy, no sticking, and the bakelite handle is safe and stays cool.



# Functional Form cookware

For all hobs

## Sauce pan, 1,5 L, stainless steel

Height: 90 mm Length: 360 mm Width: 183 mm Weight: 770 g Retail box: 6

Art. no. 1015316

Old art. no. -

EAN



Fiskars has developed the perfect sauce pan for you. The lid is designed for easy pouring, no need for strainers. The base is optimised for faster heating. The body is made of durable 18/10 stainless steel and has good-grip bakelite fittings.

## Casserole, 3,0 L, stainless steel

Height: 120 mm Length: 310 mm Width: 217 mm Weight: 1100 g Retail box: 4

Art. no. 1015341

Old art. no. -

EAN



Fiskars has developed the perfect casserole for you. The lid is designed for easy pouring, no need for strainers. The base is optimised for faster heating. The body is made of durable 18/10 stainless steel and has good-grip bakelite fittings.

## Casserole, 5,0 L, stainless steel

Height: 140 mm Length: 350 mm Width: 256 mm Weight: 1560 g Retail box: 4

Art. no. 1015340

Old art. no. -

EAN



Fiskars has developed the perfect casserole for you. The lid is designed for easy pouring, no need for strainers. The base is optimised for faster heating. The body is made of durable 18/10 stainless steel and has good-grip bakelite fittings.

## Casserole, 7,0 L, stainless steel

Height: 157 mm Length: 380 mm Width: 283 mm Weight: 1890 g Retail box: 2

Art. no. 1015339

Old art. no. -


EAN



Fiskars has developed the perfect casserole for you. The lid is designed for easy pouring, no need for strainers. The base is optimised for faster heating. The body is made of durable 18/10 stainless steel and has good-grip bakelite fittings.




# Functional Form cutlery

<b>Knife, matt</b>					Art. no. <b>1002952</b>	EAN	 5 702268 562003
Height: <b>30 mm</b>	Length: <b>300 mm</b>	Width: <b>120 mm</b>	Weight: <b>383 g</b>	Retail box: <b>6</b>	Old art. no. <b>856200</b>		




The package contains 4 knives.

<b>Fork, matt</b>					Art. no. <b>1002953</b>	EAN	 5 702268 562010
Height: <b>30 mm</b>	Length: <b>300 mm</b>	Width: <b>119 mm</b>	Weight: <b>213 g</b>	Retail box: <b>6</b>	Old art. no. <b>856201</b>		




The package contains 4 forks.

<b>Spoon, matt</b>					Art. no. <b>1002954</b>	EAN	 5 702268 562027
Height: <b>45 mm</b>	Length: <b>300 mm</b>	Width: <b>120 mm</b>	Weight: <b>246 g</b>	Retail box: <b>6</b>	Old art. no. <b>856202</b>		




The package contains 4 spoons.

<b>Coffee spoon, matt</b>					Art. no. <b>1002955</b>	EAN	 5 702268 562034
Height: <b>30 mm</b>	Length: <b>220 mm</b>	Width: <b>120 mm</b>	Weight: <b>112 g</b>	Retail box: <b>6</b>	Old art. no. <b>856203</b>		



The package contains 4 coffee spoons.

<b>Salad set, matt</b>					Art. no. <b>1002960</b>	EAN	 5 702268 562225
Height: <b>35 mm</b>	Length: <b>300 mm</b>	Width: <b>120 mm</b>	Weight: <b>163 g</b>	Retail box: <b>6</b>	Old art. no. <b>856222</b>		



Salad spoon and fork, 2 pcs in total.

**Serving set, matt**Art. no. **1002959**Height: **40 mm**Length: **300 mm**Width: **139 mm**Weight: **170 g**Retail box: **6**Old art. no. **856220**

EAN



Serving set with spoon and ladle, 2 pcs in total.

**Cutlery set, 16 pcs, matt**Art. no. **1002958**Height: **55 mm**Length: **250 mm**Width: **165 mm**Weight: **978 g**Retail box: **6**Old art. no. **856216**

EAN



Gift box with four 4-piece settings, 16 pcs in total.

**Cutlery set, 24 pcs, matt**Art. no. **1002961**Height: **55 mm**Length: **290 mm**Width: **480 mm**Weight: **1665 g**Retail box: **6**Old art. no. **856224**

EAN



Gift box with six 4-piece settings, 24 pcs in total.

**Cutlery set, 24 pcs, mirror**Art. no. **1002949**Height: **57 mm**Length: **290 mm**Width: **480 mm**Weight: **1665 g**Retail box: **6**Old art. no. **856124**

EAN



Gift box with six 4-piece settings, 24 pcs in total.

# Edge knives

Fiskars Edge knives have a sleek, modern design and innovative features. The specialised coating does much more than just gives the knife an attractive black finish – it makes it easier to maintain.









## Edge knives features & benefits

Durability for easy cutting, easy cleaning and storing.

**1 Strong and thick blade for better cutting**

High quality Japanese standard stainless steel 420 J2 and taper grinding ensure sharpness of blade.

**2 Ergonomic design**

- Enables all grips and left/right handed use.
- Handle enables user to hold knife close to blade.

**3 Durable and easy to clean blade**

Protective non-stick PTFE coating prevents corrosion and food from sticking to the blade.

**4 Durable handle**

Durable and impact resistant ABS plastic handle is easy to keep clean.



## Edge knives

### Peeling knife, 8 cm

Height: 20 mm

Length: 340 mm

Width: 65 mm

Weight: 69 g

Retail box: 5

Art. no. 1003091

Old art. no. 978301

EAN



Small, lightweight, handy knife with straight blade and firm tip. Ideal knife for peeling fruit and vegetables. Also suitable for cutting out spots and blemishes.

### Tomato knife, 13 cm

Height: 20 mm

Length: 340 mm

Width: 65 mm

Weight: 74 g

Retail box: 5

Art. no. 1003092

Old art. no. 978304

EAN



Medium-sized, handy, versatile knife with serrated blade. Excellent for cutting foods with a crust or skin such as bread and tomatoes. Suitable also for table use.

### Deba knife, 12 cm

Height: 20 mm

Length: 340 mm

Width: 65 mm

Weight: 78 g

Retail box: 5

Art. no. 1003096

Old art. no. 978326

EAN



Asian knife for cutting medium sized foods.

### Cook's knife, 15 cm

Height: 20 mm

Length: 370 mm

Width: 75 mm

Weight: 130 g

Retail box: 5

Art. no. 1003095

Old art. no. 978311

EAN



Sturdy knife with broad, strong blade. Ideal knife for cutting medium sized foods.

### Cook's knife, 19 cm

Height: 25 mm

Length: 430 mm

Width: 75 mm

Weight: 148 g

Retail box: 5


Art. no. 1003094

Old art. no. 978308

EAN




Large knife with broad, strong blade. An all-rounder for cutting meat, chopping vegetables and mincing herbs.

Santoku knife, 17 cm					Art. no. <b>1003097</b>	EAN	 6 4 2 4 0 0 9 7 8 3 3 1 5
Height: <b>25 mm</b>	Length: <b>370 mm</b>	Width: <b>92 mm</b>	Weight: <b>151 g</b>	Retail box: <b>5</b>	Old art. no. <b>978331</b>		




Asian knife with broad blade. An all-rounder for preparing meat, fish and also vegetables.

Bread knife, 23 cm					Art. no. <b>1003093</b>	EAN	 6 4 2 4 0 0 9 7 8 3 0 5 6
Height: <b>20 mm</b>	Length: <b>430 mm</b>	Width: <b>75 mm</b>	Weight: <b>156 g</b>	Retail box: <b>5</b>	Old art. no. <b>978305</b>		



Long, strong knife with serrated blade. Cuts effortlessly through hard bread crusts.

Roll-Sharp™ knife sharpener					Art. no. <b>1003098</b>	EAN	 6 4 2 4 0 0 9 7 8 7 0 0 9
Height: <b>233 mm</b>	Length: <b>40 mm</b>	Width: <b>88 mm</b>	Weight: <b>111 g</b>	Retail box: <b>6</b>	Old art. no. <b>978700</b>		



Easy to use sharpener with ceramic grindstone and non-slip base for both right- and left-handed use. Ensures an optimal cutting edge and lifelong performance. Easy to take apart for cleaning. Also for thick blades such as bigger kitchen knives and cleavers.

Knife block with 5 knives					Art. no. <b>1003099</b>	EAN	 6 4 2 4 0 0 9 7 8 7 9 1 7
Height: <b>80 mm</b>	Length: <b>390 mm</b>	Width: <b>187 mm</b>	Weight: <b>1940 g</b>	Retail box: <b>4</b>	Old art. no. <b>978791</b>		



Knife block that you can mount on the wall, keep in the drawer or have on the counter. The knife block includes a peeling knife, tomato knife, bread knife, cook's knife large and Santoku knife.



FISKARS® EDGE  
Easy care coating - Stainless Steel

# Essential Kitchen essentials





The Essential range consists of knives, scissors and utensils.  
Each item is designed to be practical and yet affordable.  
The range is ideal for anyone looking for the basic kitchen essentials.




**Knives** **p.108**

**Scissors** **p.110**

**Utensils** **p.111**




# Essential knives

Peeling knife 7 cm					Art. no. <b>1023780</b>	EAN	
Height: <b>15 mm</b>	Length: <b>290 mm</b>	Width: <b>68 mm</b>	Weight: <b>48 g</b>	Retail box: <b>5</b>	Old art. no. <b>1002840</b>		




Small, lightweight, handy knife with straight blade and firm tip. Ideal knife for peeling fruit and vegetables. Also suitable for cutting out spots and blemishes.

Paring knife 11 cm					Art. no. <b>1023778</b>	EAN	
Height: <b>17 mm</b>	Length: <b>300 mm</b>	Width: <b>68 mm</b>	Weight: <b>52 g</b>	Retail box: <b>5</b>	Old art. no. <b>1002842</b>		




Medium-sized, handy, versatile knife for peeling and cutting fruit and vegetables.

Tomato knife 12 cm					Art. no. <b>1023779</b>	EAN	
Height: <b>15 mm</b>	Length: <b>300 mm</b>	Width: <b>70 mm</b>	Weight: <b>55 g</b>	Retail box: <b>5</b>	Old art. no. <b>1002843</b>		




Medium-sized, handy, versatile knife with serrated blade. Excellent for cutting foods with a crust or skin such as bread and tomatoes. Suitable also for table use.

Bread knife 23 cm					Art. no. <b>1023774</b>	EAN	
Height: <b>30 mm</b>	Length: <b>430 mm</b>	Width: <b>70 mm</b>	Weight: <b>144 g</b>	Retail box: <b>5</b>	Old art. no. <b>1002844</b>		



Long, strong knife with serrated blade. Cuts effortlessly through hard bread crusts.

Kitchen knife 21 cm					Art. no. <b>1023776</b>	EAN	
Height: <b>30 mm</b>	Length: <b>430 mm</b>	Width: <b>70 mm</b>	Weight: <b>122 g</b>	Retail box: <b>5</b>	Old art. no. <b>1002851</b>		



An all-round knife for different cutting tasks.

**Cook's knife 21 cm**

Height: <b>30 mm</b>	Length: <b>430 mm</b>	Width: <b>90 mm</b>	Weight: <b>146 g</b>	Retail box: <b>5</b>	Art. no. <b>1023775</b>	EAN	 6 424002 006183
					Old art. no. <b>1002845</b>		



Large knife with broad, strong blade. An all-rounder for cutting meat, chopping vegetables and mincing herbs.

**Filleting knife flexi 18 cm**

Height: <b>25 mm</b>	Length: <b>430 mm</b>	Width: <b>70 mm</b>	Weight: <b>99 g</b>	Retail box: <b>5</b>	Art. no. <b>1023777</b>	EAN	 6 424002 006206
					Old art. no. <b>1002852</b>		



Flexible blade specially designed for filleting fish.

**Sharpening steel 20 cm**

Height: <b>25 mm</b>	Length: <b>430 mm</b>	Width: <b>70 mm</b>	Weight: <b>182 g</b>	Retail box: <b>5</b>	Art. no. <b>1023781</b>	EAN	 6 424002 006244
					Old art. no. <b>1002846</b>		



For sharpening knives.

**Knife block with 5 knives**

Height: <b>372 mm</b>	Length: <b>126 mm</b>	Width: <b>79 mm</b>	Weight: <b>1460 g</b>	Retail box: <b>5</b>	Art. no. <b>1023782</b>	EAN	 6 424002 006251
					Old art. no. <b>1004931</b>		



A birchwood knifeblock with 5 knives; peeling knife, paring knife, bread knife, kitchen knife, 21 cm, and an Asian cook's knife.


**Essential Roll-Sharp**

Height: <b>227 mm</b>	Length: <b>70 mm</b>	Width: <b>125 mm</b>	Weight: <b>95 g</b>	Retail box: <b>6</b>	Art. no. <b>1023811</b>	EAN	 6 424002 006541
					Old art. no. <b>1001482</b>		




Easy to use sharpener with ceramic grindstone and non-slip base for both right- and left-handed use. Ensures an optimal cutting edge and lifelong performance. Easy to clean. Dishwasher safe.

## Essential scissors

Poultry shears					Art. no. <b>1023819</b>	EAN	 6 4 2 4 0 0 2 0 0 6 6 2 6
Height: <b>20 mm</b>	Length: <b>270 mm</b>	Width: <b>88 mm</b>	Weight: <b>156 g</b>	Retail box: <b>10</b>	Old art. no. <b>1002914</b>		




Strong blade ideal for skinning, cutting and quartering poultry and game. Groove for cutting bones. Curved, profiled blades make cutting easier. Finger-loop handle, well-suited for both right- and left-handed people, includes thumb-operated locking mechanism.

Kitchen scissors with bottle opener					Art. no. <b>1023820</b>	EAN	 6 4 2 4 0 0 2 0 0 6 6 3 3
Height: <b>19 mm</b>	Length: <b>250 mm</b>	Width: <b>88 mm</b>	Weight: <b>115 g</b>	Retail box: <b>10</b>	Old art. no. <b>1002915</b>		




Strong blades with serrated lower blade that makes cutting particularly easy.

General purpose scissors					Art. no. <b>1023817</b>	EAN	 6 4 2 4 0 0 2 0 0 6 6 0 2
Height: <b>20 mm</b>	Length: <b>250 mm</b>	Width: <b>110 mm</b>	Weight: <b>88 g</b>	Retail box: <b>10</b>	Old art. no. <b>1002703</b>		




Ideal for all kind of cutting tasks, at school and in the home.

Paper scissors					Art. no. <b>1023818</b>	EAN	 6 4 2 4 0 0 2 0 0 6 6 1 9
Height: <b>10 mm</b>	Length: <b>220 mm</b>	Width: <b>95 mm</b>	Weight: <b>54 g</b>	Retail box: <b>10</b>	Old art. no. <b>1002704</b>		




Ambidextrous light weight scissors, ideal for cutting paper.

Cuts + More Multi-tool Scissors					Art. no. <b>1000809</b>	EAN	 6 4 1 1 5 0 7 1 5 6 9 2 5
Height: <b>303 mm</b>	Length: <b>30 mm</b>	Width: <b>120 mm</b>	Weight: <b>189 g</b>	Retail box: <b>3</b>	Old art. no. <b>715692</b>		




Ultimate right-handed multi-purpose scissors.

# Essential utensils

Peeler					Art. no. <b>1023786</b>	EAN	 6 424 002 006 299
Height: <b>15 mm</b>	Length: <b>300 mm</b>	Width: <b>70 mm</b>	Weight: <b>41 g</b>	Retail box: <b>5</b>	Old art. no. <b>1002841</b>		




For peeling fruit and vegetables.

Swivel peeler					Art. no. <b>1023787</b>	EAN	 6 424 002 006 305
Height: <b>20 mm</b>	Length: <b>300 mm</b>	Width: <b>70 mm</b>	Weight: <b>44 g</b>	Retail box: <b>5</b>	Old art. no. <b>1002855</b>		




Swivel peeler for peeling fruit and vegetables easily.

Vegetable peeler					Art. no. <b>1023824</b>	EAN	 6 424 002 006 671
Height: <b>210 mm</b>	Length: <b>15 mm</b>	Width: <b>65 mm</b>	Weight: <b>28 g</b>	Retail box: <b>5</b>	Old art. no. <b>1023824</b>		




Y-shaped peeler for peeling vegetables.

Cheese slicer					Art. no. <b>1023789</b>	EAN	 6 424 002 006 329
Height: <b>25 mm</b>	Length: <b>300 mm</b>	Width: <b>108 mm</b>	Weight: <b>76 g</b>	Retail box: <b>5</b>	Old art. no. <b>1002859</b>		



Angle of the stainless steel blade ensures that the cheese does not break while cutting.

Soft cheese slicer					Art. no. <b>1023790</b>	EAN	 6 424 002 006 336
Height: <b>10 mm</b>	Length: <b>300 mm</b>	Width: <b>108 mm</b>	Weight: <b>64 g</b>	Retail box: <b>5</b>	Old art. no. <b>1002860</b>		



The short stainless steel blade prevents soft cheese from sticking to the blade.

## Meat hammer

Height: 47 mm	Length: 320 mm	Width: 67 mm	Weight: 278 g	Retail box: 5	Art. no. 1023792	EAN	6 424002 006350
					Old art. no. 1002892		



For tenderising meat.

## Mushroom knife with brush

Height: 20 mm	Length: 280 mm	Width: 30 mm	Weight: 39 g	Retail box: 5	Art. no. 1023788	EAN	6 424002 006312
					Old art. no. 1002864		



Mushroom knife, with brush made of polypropylene.

## Easy to clean garlic press

Height: 33 mm	Length: 250 mm	Width: 65 mm	Weight: 228 g	Retail box: 5	Art. no. 1023793	EAN	6 424002 006367
					Old art. no. 1002878		



Fitted with a removable stainless steel insert to make cleaning easier.

## Fish scaler

Height: 15 mm	Length: 240 mm	Width: 65 mm	Weight: 65 g	Retail box: 5	Art. no. 1023800	EAN	6 424002 006435
					Old art. no. 1002873		



Made of stainless steel, designed for descaling fish.


## Grater, 4 sides

Height: 78 mm	Length: 230 mm	Width: 110 mm	Weight: 183 g	Retail box: 5	Art. no. 1023798	EAN	6 424002 006411
					Old art. no. 1002895		




Classic rectangular grater with all standard grating functions and robust handle at the top.



<b>Baking brush</b>					Art. no. <b>1023802</b>	EAN	
Height: <b>358 mm</b>	Length: <b>8 mm</b>	Width: <b>60 mm</b>	Weight: <b>0,055</b>	Retail box: <b>10</b>	Old art. no. <b>1003014</b>		




Brush with heat-resistant natural bristles. Design by Tobias Wandrup.

<b>Dough scraper</b>					Art. no. <b>1023803</b>	EAN	
Height: <b>350 mm</b>	Length: <b>50 mm</b>	Width: <b>60 mm</b>	Weight: <b>55 g</b>	Retail box: <b>10</b>	Old art. no. <b>1003012</b>		



Scraper with asymmetrical silicone head that can withstand temperatures as high as 180°C. Easy to use for scraping at different angles. Design by Tobias Wandrup.

<b>Spoon</b>					Art. no. <b>1023804</b>	EAN	
Height: <b>380 mm</b>	Length: <b>40 mm</b>	Width: <b>68 mm</b>	Weight: <b>34 g</b>	Retail box: <b>10</b>	Old art. no. <b>1003008</b>		



Large cooking spoon. Pointed shape that makes it easy to get into all corners. Design by Tobias Wandrup.

<b>Pasta spoon</b>					Art. no. <b>1023805</b>	EAN	
Height: <b>380 mm</b>	Length: <b>55 mm</b>	Width: <b>60 mm</b>	Weight: <b>42 g</b>	Retail box: <b>10</b>	Old art. no. <b>1003009</b>		




Pasta spoon that ensures good grip on pasta while allowing cooking water to drain away. Hole can be used to measure 1 portion of spaghetti. Design by Tobias Wandrup.

<b>Non-drip soup ladle</b>					Art. no. <b>1023806</b>	EAN	
Height: <b>380 mm</b>	Length: <b>80 mm</b>	Width: <b>85 mm</b>	Weight: <b>49 g</b>	Retail box: <b>10</b>	Old art. no. <b>1003010</b>		




Drip-free edge ideal for both right- and left-handed users. Capacity 100 ml. Design by Tobias Wandrup.

Spatula					Art. no. <b>1023807</b>	EAN	
Height: <b>380 mm</b>	Length: <b>50 mm</b>	Width: <b>60 mm</b>	Weight: <b>33 g</b>	Retail box: <b>10</b>	Old art. no. <b>1003011</b>		




Flexible spatula with sharp edges and practical, asymmetrical head. Design by Tobias Wandrup.

Easy-care whisk					Art. no. <b>1023809</b>	EAN	
Height: <b>355 mm</b>	Length: <b>65 mm</b>	Width: <b>55 mm</b>	Weight: <b>24 g</b>	Retail box: <b>10</b>	Old art. no. <b>1003007</b>		



Pan whisk that is particularly well-suited for making sauces, etc. Easy to clean, removable head, ideal for non-stick surfaces. Design by Tobias Wandrup.

Availability class: CONTI

Tongs					Art. no. <b>1023810</b>	EAN	
Height: <b>375 mm</b>	Length: <b>15 mm</b>	Width: <b>70 mm</b>	Weight: <b>0,036</b>	Retail box: <b>10</b>	Old art. no. <b>1003005</b>		



Ideal for non-stick surfaces. Design by Tobias Wandrup.

## Knives

Product family	Blade material	Blade thickness		Sharpening angle	Blade hardness	Handle material	Grinding	Washing instruction
Functional Form	Japanese standard stainless steel 420 J2	Small: 1,1 mm	Large: 1,7 mm	30+/-4	52+/-2 HRC	Softouch™	Taper grind	Dishwasher safe
Edge	Japanese standard stainless steel 420 J2	Small: 1,3 mm	Large: 2,3 mm	30+/-4	53+/-2 HRC	ABS Plastic	Taper grind	Dishwasher safe *
Essential	Stainless steel	Small: 1,1 mm	Large: 1,7 mm	30+/-4	52+/-2 HRC	Plastic	Taper grind	Dishwasher safe

\* Edge knives blades have a PTFE coating for easy care

## Scissors

Product family	Washing instruction	Material	Hardness	Softgrip™	Notes
Classic	Dishwasher safe	Swedish Sandvik steel	HRC 57	-	*
Functional Form Kitchen	Dishwasher safe	Swedish Sandvik steel	HRC 57	•	
Functional Form Black & White	Dishwasher safe	Swedish Sandvik steel	HRC 57	-	
Inspiration	Dishwasher safe	Swedish Sandvik steel	HRC 57	-	Patterns of Gloria by Christian Aminoff / Provoke
Cuts+More	Handwash recommended	Stainless steel	HRC 55	-	Titanium blade coating
Essential	Dishwasher safe	Stainless steel	HRC 55	-	

\* Handles made of impact-resistant PBT, PP or ABS plastics | Classic scissors with orange handles (except nos. 1005130 and 1003025) can be sterilised using an autoclave at temperatures of up to 137°C  
The blade tension of most of our scissors can easily be adjusted by tightening the screw, enabling simple cleaning as well.

# Technical information

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## Cookware

Product family	Washing instruction	Material	Coating	Oven temperature	Hob type
Functional Form pans optimised for Ceramic hobs	Dishwasher safe	Aluminium	Hardtec	max 150 °C	Ceramic
Functional Form pans optimised for Induction hobs	Dishwasher safe	Stainless Steel	Hardtec	max 150 °C	Induction
Functional Form pans optimised for Gas hobs	Dishwasher safe	Aluminium	Hardtec	max 150 °C	Gas
Functional Form pans optimised for Traditional hobs	Dishwasher safe	Stainless Steel	Hardtec	max 150 °C	Traditional
Functional Form Casseroles and Saucepan	Dishwasher safe	Stainless Steel		max 150 °C	All hobs

## Cutlery

Product family	Material	Washing instruction
Functional Form	Japanese stainless steel	Dishwasher safe

# Service and care



# Service and care



## Knives

**All Fiskars knives have a hardness measurement between HRC 52 and HRC 56. This enables re-sharpening, making them ideal for everyday household use. The knife blades are made of stainless steel, which ensures that they last for a long time. The handles of Fiskars knives are injection-moulded directly onto the blade, providing a tight seal that prevents bacteria from lodging there. The materials and bond of our handles allow for safe cutting even when wet or greasy. Many Fiskars knives also feature a large finger stop that minimises any risk of fingers slipping onto the blade.**

### MAINTENANCE

The better a Fiskars knife is looked after, the longer the intervals, before it needs sharpening. However, it is perfectly normal for a knife to need sharpening every once in a while to maintain a perfect cutting edge. A knife stays sharp longer if you make sure to always cut on a suitable surface such as a chopping board made of wood or plastic. You should never use the knife directly on hard kitchen surfaces as this will blunt the edge.

Professional chefs use a sharpening steel each time when using a knife, to make sure it is sharp and ready for use. In normal domestic kitchens, it is not necessary to sharpen your knives as often. It is enough to either sharpen them at regular intervals or simply when they need it. Fiskars knives have a hardness of between HRC 52 and HRC 56, which makes them ideal for everyday household use. The harder the blade of a knife is, the longer it remains sharp. On the other hand, greater hardness also makes the knife more difficult to re-sharpen. By contrast, a softer blade is easier to re-sharpen, but gets blunt more quickly and has to be sharpened more often, although the process is correspondingly easier. Due to their high quality, Fiskars knives stay sharp for a notable period of time after re-sharpening. Sharpening is also made easy, using either a Fiskars Roll-Sharp™ or a Fiskars sharpening steel. Using a sharpening steel requires some skill. Fiskars knives have a total sharpening angle of 30 degrees meaning that the knife should be passed down the sharpening steel at the angle of 15 degrees each way, and repeated on the other side. Use long, even strokes. Alternatively, using a Fiskars Roll-

Sharp™ for getting the job done quickly and easily. The Roll-Sharp™ should be placed on a flat surface, and the blade of the knife pushed backwards and forwards through it, 15-20 times. This makes sure the sharpening takes place at exactly the right angle. It is important that you move the knife backwards as well as forwards to make sure it gets sharpened on both sides. Irrespective of which method you prefer to use to keep your Fiskars knives sharp, you should rinse off the knife using hot water and dry it once you are finished.

### CLEANING

Most Fiskars knives can be washed in the the dishwasher. Norr & Royal knives should be washed by hand. When washing your knives by hand, rinse and dry them off straight after washing. Fiskars knives must not be left to soak. It is also important not to allow food remains to dry on the surface of the knife, because acids present in the food residue will damage the knife in the long run. If you do put Fiskars knives in the dishwasher, it is a good idea to make sure they do not come into contact with other utensils, dishes or cutlery, because this will cause damage to the cutting edge.

Small amounts of rust are sometimes present in dishwashers of all kinds, and these can spread around while the dishwasher is running. These rust spots can stem from the inside of the dishwasher itself, or from other items being washed. They may also have been left behind by previous washes. If you prefer to wash your Fiskars knives in the dishwasher, open the door to let the steam escape. It is also a good idea to dry off the knives with a dry cloth once the dishwasher cycle is complete. If rust spots do appear on your knives you can remove them by using a regular steel cleaning product.

### STORING

Most knives quickly become blunt, if they are just placed in a drawer, because the cutting edge gets damaged by movement and contact with other items. To keep Fiskars knives sharp, they should either be placed in a knife block or on a magnetic wall rack.





## Scissors

The handles of all Fiskars scissors are injection-moulded directly onto the blades. This makes them as hygienic as possible, because there are no cracks and gaps in which bacteria can accumulate. Our handles are made of impact-resistant plastic.

The nickel-free blades are precision-ground, and made of hardened Swedish Sandvik steel with a hardness of HRC 55 or HRC 57. The tension between the blades can be easily adjusted.

### MAINTENANCE

Most of the handles on Fiskars Classic scissors are made of polybutylene terephthalate (PBT), a plastic that can be sterilised effectively using either gamma rays or an autoclave. If you use an autoclave, the temperature should not exceed 137°C. It is a good idea to keep the blades sharp by regular use of a Fiskars Clip-Sharp™. Fiskars scissors are generally dishwasher safe.

### STORING

Some Fiskars scissors are sold in a storage cover that makes sure no one catches their fingers or hands on the points if the scissors are lying around or are in a drawer. The cover also helps protect the scissors against damage, and keeps them sharp longer.



## Cutlery

All Fiskars cutlery is made of stainless steel. Despite the name, no steel of any type can be absolutely resistant to external influences. Stainless steel is a name for steel that is rust-resistant, and where any small particles of rust can easily be removed using steel cleaner.

### CLEANING

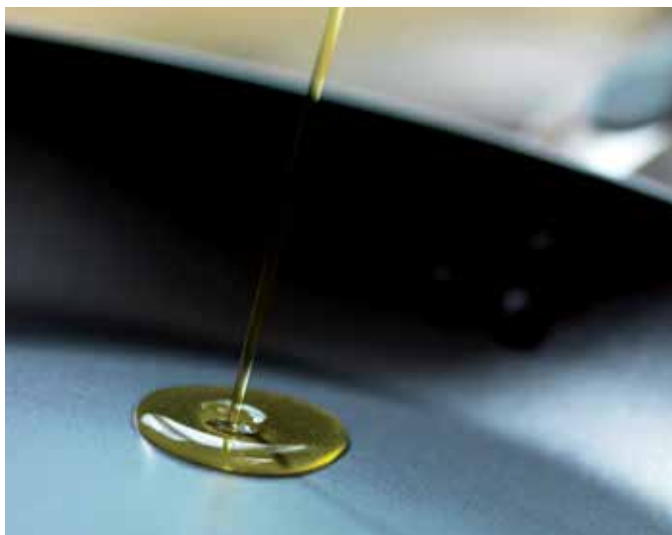
New cutlery should always be washed before first time use. To keep Fiskars cutlery looking good for as long as possible, it is advisable to polish it with a regular steel cleaning product at least once a year.

Handwashing is recommended for Fiskars cutlery to keep the items in good condition. Cutlery should be dried carefully after washing. If cutlery is placed in the dishwasher, it should be rinsed beforehand. Once the dishwasher cycle is complete, the door should be opened to let the steam escape. To get the very best result, cutlery should be dried with a cloth once the dishwasher cycle is complete.

Small amounts of rust are sometimes present in dishwashers of all kinds, and these can spread around while the dishwasher is running. These rust spots can stem from the inside of the dishwasher itself, or from other items being washed. They may also have been left behind by previous washes. If rust spots do appear on your cutlery, you can remove them by using a regular steel cleaning product.

# Service and care

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## Cookware

**Fiskars uses durable materials of high-quality and also invests in R&D in order to make the best possible cookware, every day.**

### ALUMINIUM AND STAINLESS STEEL FOR THE BEST POTS AND PANS

As a core material for coated pans aluminium beats all others thanks to its phenomenal heat conductivity. Also the sides of the pan heat the food. Aluminium pans are easy to handle because aluminium is a light metal. It is also a soft material, which is why we coat the entire pan so it can withstand wear much better. Stainless steel is extremely durable, easy to care for and to clean. Stainless steel withstands very high temperatures and corrosive substances, such as acids. Only highly concentrated solutions of cooking salt and extremely strong acids can damage a stainless steel surface. Products with bakelite fittings are oven safe up to 150 degrees and products with stainless steel fittings up to 250 degrees.

### COATINGS

The quality of the coating is essential and therefore Fiskars is constantly working to make coatings stronger and to further improving their non-stick properties. The Fiskars PTFE-coating has excellent non-stick properties. The advantages of this coating include its hardwearing nature and effective corrosion protection. For a longer life span, please use plastic and wooden utensils. Fiskars coatings do not contain Perfluorooctanoic acid (PFOA).

### USE AND MAINTENANCE

Put some oil or a couple of tablespoons of water in the pan before starting to cook. Do not heat up an empty pan. Once the oil has browned or the water has evaporated, the pan is hot enough for frying. Fry on moderate heat. Temperatures above 250 °C can damage the coating. Do not add salt before the water is boiling, and do not store food in coated pans. Hot cookware should not be put in cold water as the temperature shock may cause the base to become uneven.

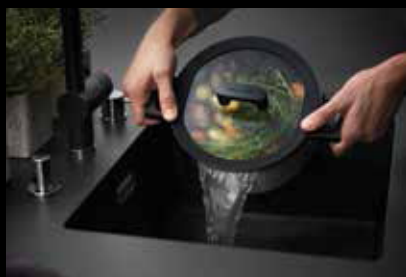
### CLEANING

Wash the cookware before using it for the first time and clean the cookware immediately after use. All products are dishwasher safe. Washing coated aluminium and stainless steel cookware by hand will prolong their life span.

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! All Fiskars Kitchen products are officially approved for use in direct contact with food products.





Fiskars has been a part of the evolution of tools since 1649. Our scissors have cut millions of meters of fabrics. Our axes have worked millions of trunks. Our knives have cut millions of slices of bread. Our pans have fried millions of carefully marinated steaks – all with a superior outcome.

# FISKARS®

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