







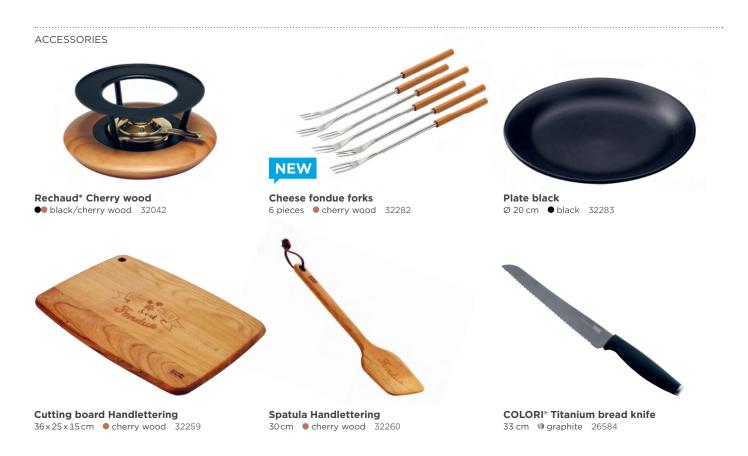
WE CELEBRATE **SWITZERLAND**

With this year's caquelon, two great Swiss traditions merge. In contrast to the long tradition of the Swiss National Day, the fondue only gained in popularity and awareness in the 1950s. Today, it is impossible to imagine Swiss cultural history without both, and the new caquelon, with the Swiss National Day design, celebrates this union in a festive way.



Fondue pot induction Swiss National Day

Ø 23 cm ● black 32279





Fondue pot Induction Saint Bernard

Only while stocks last.

Ø 23 cm ● black 32266



Rechaud* Cherry wood

• black/cherry wood 32042



Fondue pot Induction Schwinger

Ø 23 cm O white 32233



Rechaud* Melchterli

• grey/cherry wood 32059



Cheese and meat fondue forks

4 Stück • cherry wood 32099

COMPLETE WITH THE RECIPE

Elegant gold writing adorns the side of this elegant caquelon. The fondue recipe - painted in delicately ornate handwriting onto the side of the caquelon in three languages - will add a delightful highlight to your table. The black rechaud with gold-plated burner adds a stylish finishing touch to the design.



Spatula Handlettering

30 cm • cherry wood 32260

Rechaud* Simple with gold burner

• black powder-coated 32263

Plate Handlettering

Ø 19 cm • black 32258

A FEAST FOR THE EYES

With these lovingly combined motifs of cows and edelweiss flowers, you will immediately feel carried away to the magnificent Swiss natural landscape.

The aluminium caquelons are easy to move even when they are full - they convince with their light weight and compact size.





Fondue pot Induction aluminium Alpine Love

Ø 22 cm ● black 32274

Cheese fondue forks6 pieces • stainless steel 32040



Rechaud* Simple◆ black powder-coated 32019

Fondue pot Induction aluminium

Ø 22 cm • red 32249



Fondue pot Induction aluminium

Ø 22 cm ● black 32007

FEEL GOOD MOMENTS ON THE ALPINE MEADOW



Cheese fondue set induction Alpine Meadow

incl. fondue pot, rechaud* Simple, 6 plastic forks black, filled fuel paste bruner. Ø 23 cm O white/black 32287



Fondue pot induction Alpine Meadow

Ø 23 cm O● white/black 32286



Rechaud* Kuhn Rikon Swiss Design*

● black 32246



Fondue pot Induction Classic

Ø 23 cm • black 32189/32284**



Fondue pot Induction refined with crystals

Only while stocks last.

Ø 23 cm ● black 32245

MADE FROM A SINGLE MOULD FOR DINING IN STYLE



Cheese fondue set induction cast iron red **Alpine Meadow**

incl. fondue pot, rechaud* Melchterli, 6 forks cherry wood, filled fuel paste bruner.

Ø 24 cm • red 32276



Rechaud* Melchterli

grey/cherry wood 32059

Fondue pot Induction cast iron Alpine Meadow

Ø 24 cm ● red 32273



NEW

Cheese fondue forks cherry wood

6 pieces • cherry wood 32282

Fondue pot Induction cast iron



Cheese fondue set cast iron

incl. fondue pot, rechaud* Simple, 6 plastic forks black, filled fuel paste bruner.

Ø 24 cm ● red* 32236

DELECTABLE HOME BOOTYIN A CAQUELON FIT FOR A KING

Mini-Cheese Fondue Set Caro Deer for 2 persons

incl. fondue pot, mini-rechaud*, 2 forks with cherry wood handles, filled fuel paste burner. Ø 16 cm ○ white/red* 32207



Fondue pot Induction Caro Deer

Only while stocks last.

Ø 23 cm O white/red 32181



Plate Classic

Ø 19 cm ● red 32091



Rechaud* Wire

stainless steel 32017



Fondue pot Classic

Ø 22 cm • red 32185



Plate Classic

Ø 20 cm O white 32223

THE GOLDEN TASTEOF SWITZERLAND

The Golden Bell caquelon enchants with the silhouette print consisting of grazing cows with bells of real gold. The filigree floral band rounds off the lovingly design. Together with the matching fondue plates and cups, this series is a harmonious product ensemble that you will enjoy for a long time. Of course it is suitable for all types of stove, induction included.





Mug Golden Bell 2.8 dl O● white/black 32252



Plate Golden BellØ 20 cm O white 32253



Rechaud* cherry wood

● black/cherry wood 32042



AN UNBEATABLE TEAM



Cheese fondue set Alpina

incl. fondue pot, rechaud* pine wood, 6 forks with bamboo handles, filled fuel paste burner. Ø 23 cm

• black/ecor stainless steel application* 32089/32285**

Cheese fondue set Golden Bell

incl. fondue pot, rechaud* cherry wood, 6 forks with cherry wood handles, filled fuel paste burner.

Ø 23 cm O● white/black 32243/32289**

Cheese fondue set Alpine Meadow

incl. fondue pot, rechaud $^{\!\!\!\!\!\!^{*}}$ Simple, 6 plastic forks black, filled fuel paste burner.

Ø 23 cm ●O black/white 32287



Cheese fondue set Alphorn Player

incl. fondue pot, rechaud*, 6 plastic forks black, filled fuel paste burner.

Ø 22 cm ● red* 32178



Mini-Cheese fondue set Alphorn Player for 2 persons

incl. fondue pot, mini-rechaud*, 2 plastic forks black, filled fuel paste burner.

Ø 16 cm ● red* 32033



Cheese fondue set Caro Cow

incl. fondue pot, rechaud Simple*, 6 plastic forks black, 6 plates red, filled fuel paste burner.

Ø 22 cm ● red 32047



Cheese fondue set Suisse

incl. fondue pot, rechaud*, 6 plastic forks black, 6 plates red, filled fuel paste burner.

Ø 22 cm ● red* 32010





Cheese fondue set induction cast iron red Alpine Meadow

incl. fondue pot, rechaud* Melchterli, 6 forks with cherry wood handles, filled fuel paste burner.

Ø 24 cm ● red 32276



Cheese fondue basic recipe for 6 persons

ingredients

- » 900 1200 g mixed cheese from vour cheesemonger or:
- » 400 g mild Greyerz
- » 400 g hot Greyerz
- » 300 a Appenzell
- » 100 g Emmental » 1 kg white bread
- » 6 level tsps cornflour (e.g. Mai-
- » 600 ml dry white wine (e.g. Fendant or Gutedel)
- » 3 tsps lemon juice
- » 6 cloves of garlic, medium, coarsely chopped

Further information and even more types of cheese for fondue from the natürli tonstein cellars at: www.naturli-ag.ch



De-rind the cheese and grate coarstely.



Place all the ingredients into the caquelon.



Heat whilst stirring continuously.

Preparation

Cut the bread into bite-sized cubes. Grate the Greyerz, Appenzell and Emmental cheese with the coarse side of the grater. Place the cheese in the caquelon. Sprinkle the cornflour over it, and add the white wine, lemon juice and garlic cloves. Heat the mixture on high until the wine starts to boil, and then turn down to medium heat. Stir continually with a spatula. When stirring, make sure that the spatula always remains in contact with the bottom of the caquelon so that the cheese does not catch and burn. As soon as a creamy mass forms, increase the heat so that the fondue bubbles up. Allow to simmer for 1 - 2 minutes and season to taste with pepper, nutmeg and paprika. Light the burner in the rechaud and place the caquelon with the simmering fondue mass on top of it and immediately continue to stir with the bread cubes skewered on the fondue forks.

During the meal make sure that the cheese mass is thoroughly stirred on a continuous basis. Now all you have to do is select your favourite accompaniment (see tips for cheese fondue) and the cosy get-together around the fondue will become a fine taste experience. Enjoy!

Tips for cheese fondue

Connoisseurs and aesthetes alike accord as much importance to a beautifully laid table as they do to fine food. Surprise your guests with an out-oftheordinary cheese fondue and special side dishes.

Classy Enhance the traditional cheese mixes with Appenzell or Roquefort.

Crispy Serve nutbread and pain paillasse instead of white bread.

Fiery If you like it hot, spice up the cheese fondue with green peppercorns or chopped peperoncini

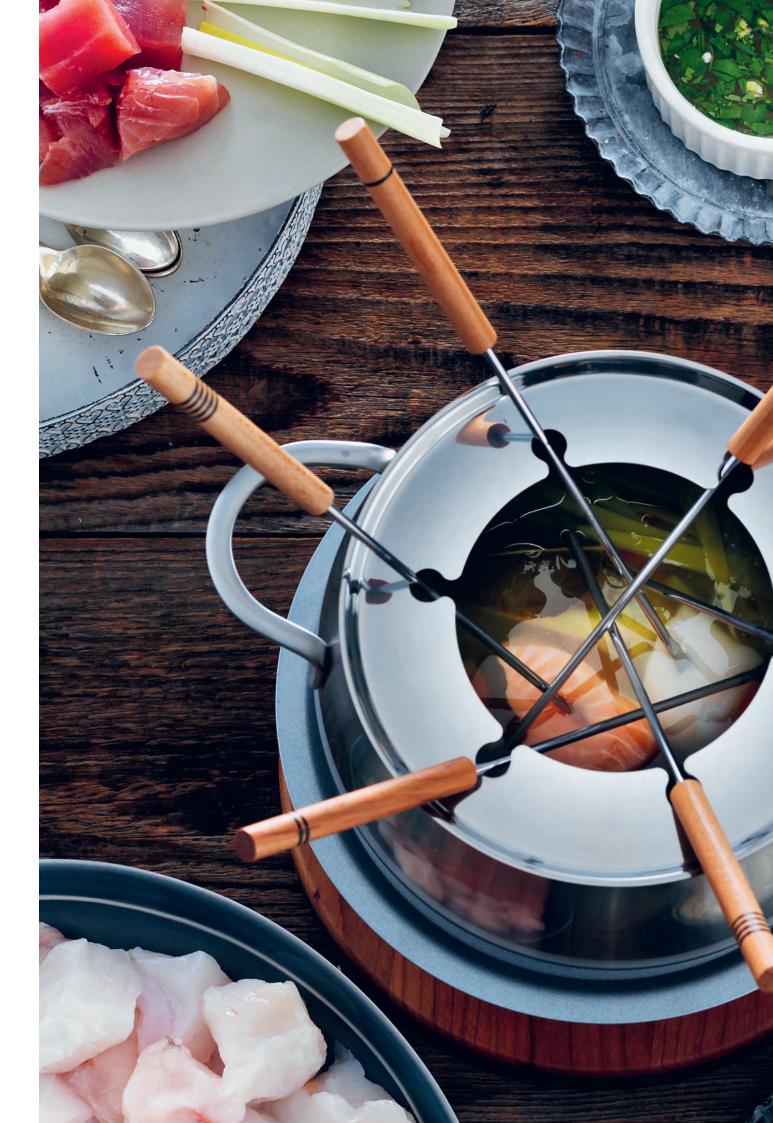
Fruity Serve slices of pear and apple as well as grapes as refreshing and light accompaniments.

Crunchy Serve parboiled vegetables as accompaniments, for example: carrots, potatoes, cauliflower, broccoli, onions and mushrooms.

Herby Enhance your cheese fondue with oregano.





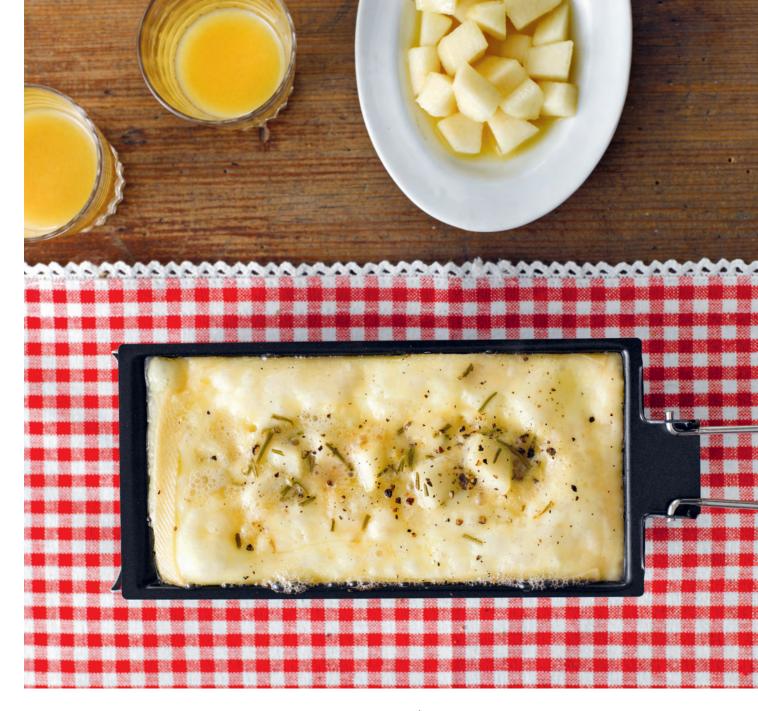








16 COOKING AT THE TABLE * incl. 3 candles and scraper



Raclette with home-preserved rosemary pears

Mini-Raclette: For 4 persons (for 4 persons we recommend 2 Mini-raclette sets)

Preparatory Work

Wash, peel and core pears and cut into approx. 5 mm cubes.

Ingredients

- » 2 pears / 400 g e.g. Gute Louise, Alexander or Forelle
- » 50 g sugar
- » 1 cl white wine
- » 1 cl water
- » 20 g mustard, mild
- » 2 sprigs of rosemary, 8 cms in length
- » 3 tbsp Williams schnapps to perfume
- » Freshly ground salt & pepper

Preparation

Caramelise sugar to light brown in pan, de-glaze with white wine & water, add mustard, bring to boiling point and season with freshly ground salt and pepper. Then allow to simmer lightly until the sugar has dissolved. Add the diced pear and simmer until al dente, add the sprigs of rosemary, once again bring to boiling point, perfume with Williams pear schnapps, cover and allow to draw for 30 minutes on one side. Then remove the rosemary, pluck, chop finely and place on one side. Separate diced pear from the liquid and place the Williams pear schnapps liquid on one side to cool. Distribute the rosemary diced pear on the raclette cheese, if desired sprinkle a little chopped rosemary on top and allow the raclette cheese to melt to the consistency desired.

Further information and even more types of cheese for fondue from the natürli tonstein cellars at: www.naturli-ag.ch $\,$

STYLISHLY PROVIDING HEAT



Rechaud* Kuhn Rikon **Swiss Design**

• black/ceramic 32246



Rechaud* Wire • stainless steel 32017



Rechaud* Special with heat distributor aluminium powder-coated 32199

with aluminium heat distribution plate

Rechaud* cherry wood with silver-coloured burner matt • silver/cherry wood 32239



Rechaud* Swiss Cross

• black powder-coated 32198



Rechaud* Simple

• black powder-coated 32019



Rechaud* Simple with gold burner

• black powder-coated 32263



Mini Rechaud* Simple with gold burner

• black powder-coated 32254



Rechaud* Melchterli

• grey/cherry wood 32059



Mini-Rechaud* Melchterli

• grey/cherrywood 32244



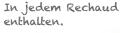
Rechaud* Modern

silver/cherry wood 32098



Rechaud* cherry wood

• black/cherry wood 32042





Paste burner

filled with fuel paste 32046



Fuel paste for Kuhn Rikon burners

3 pieces à 80 g 32043



Transmission plate aluminium

Our recommendation for a quick and optimal heat distribution in our ceramic fondue pots.

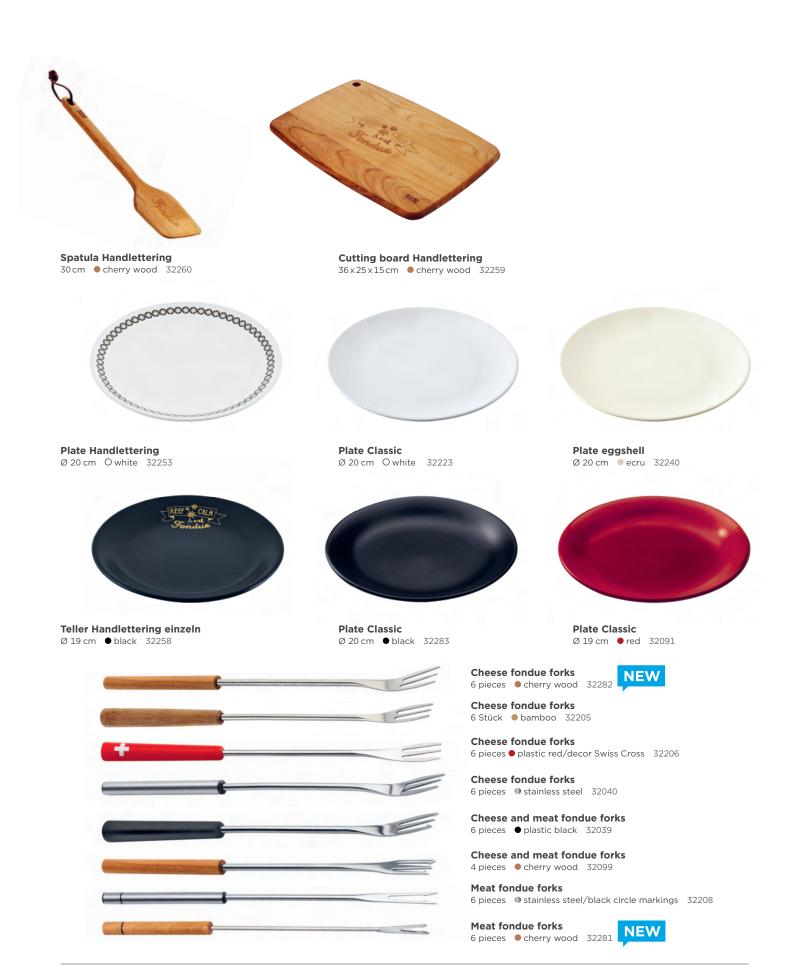
Ø 15 cm aluminium 32045



Candle Set 12 pieces

fits to all Kuhn Rikon Raclette sets 12 pieces 32250

SERVING UP NOW!







32248

Ø 22 cm • violett Ø 22 cm • gold

black, filled fuel paste burner. Ø 22 cm ● black 32242

incl. fondue pot, rechaud* Simple, 6 plastic forks

Ø 23 cm • platinum/black 32234



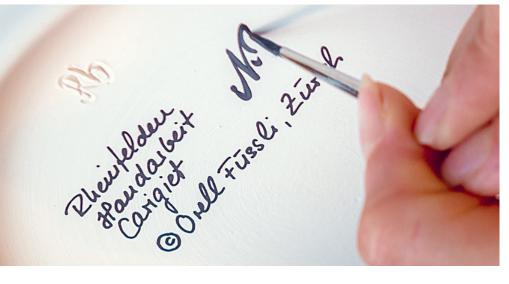




















75 YEARS OF **SCHELLEN-URSLI**

In August 2017, Kuhn Rikon took over the traditional ceramic company "Rheinfelder Keramik". Since then, our artistically talented employees have been running one of the last ceramic manufactories in Switzerland - and we are already celebrating an anniversary this year.

The traditional Grisons book "Schellen-Ursli" was published in 1945 and is one of the most famous children books in Switzerland. Anyone travelling through the Engadine today still encounters the traces of the Schellen-Ursli 75 years later.

Our products lovingly breathe new life into history. Just looking at the unique line of crockery is a pleasure in itself, as is the perception of the careful workmanship.

Each piece is a special unicum.

HOME TIES

Alois Carigiet (born 30th August 1902 in Trun, Grisons; † 1st August 1985 in Trun) gained fame as a Swiss artist, lithograph and children's book author. His three best-known children's books are "A bell for Ursli", "Florina and the Wild Bird" and "The Snowstorm". In particular, his book "A bell for Ursli", with text by Selina Chönz, brought him national fame in Switzerland. Alois Carigiet's love of the Engadine landscape infiltrates all of his pictures. These unique Carigiet paintings have been copied onto Rheinfelder ceramic products. The manual production and artistic painting by well-practised hands give each unique item its special, individual character.



You'll find the form for personal messages** and additional information on our website www.kuhnrikon.com > Fondue > Personal message

Personal messages can be added to the following products:

» plate » jug

» children's plate » bowl

Attention!

Personal messages cannot be painted on caquelons.

Please note that in addition to the product price, we charge CHF 12 extra for adding a personal message of up to 10 characters, or CHF 15 (for 11 to 25 characters) or CHF 25 (for 26 to 45 characters). We also charge CHF 7.90 delivery costs for orders under CHF 80.

Personalised products must be paid for by invoice. Personalised products are not covered by our returns policy.

«FAR FROM HERE, THERE LIVES A BOY JUST LIKE YOU»

the ceramic products of Rheinfelder Ceramics. The manual production and artistic painting by well-practised hands



SWISS MADE

Fondue pot Carigiet Ursli

Ø 17 cm 39203 Ø 20 cm 39204

Jug small, Ursli

Jug big, Ursli

1.5 | 39601



Rechaud* Melchterli • grey/cherry wood 32059



Box of matches small Ursli 6.3 x 4 cm 39703



Mini-fondue pot for kirsch Ursli



Box of matches Ursli 11.5 x 6.5 cm big 39710 6.3 x 4 cm small 39700







Plate Ursli at the table Ø 21 cm 39115



Mug Ursli at the table 2.8 dl 39453



Plate Ursli Dance by the fountain Ø 21 cm 39106



Plate Ursli at home with parents Ø 21 cm 39122



Plate Ursli on the bridge Ø 21 cm 39117



Children's plate Ursli on the bridge Ø 18 cm high rim 39512

DRIVING OUT THE WINTERWITH THE «CHALANDAMARZ»

The various stages in the history of the Schellen-Ursli are reflected in a wide range of ceramic products. They are available, for example, as bowls, plates, cups or matchboxes and can be used in many different ways.





Plate Ursli at the door Ø 21 cm 39116



Children's plate Ursli at the door Ø 18 cm high rim 39511



Plate Ursli is coming home Ø 21 cm 39118



Mug Ursli at the door 2.8 dl 39454



Children's cup Ursli at the door 2.0 dl 39343



Box of matches small Ursli at the door $6.3 \times 4 \, \text{cm}$ 39702



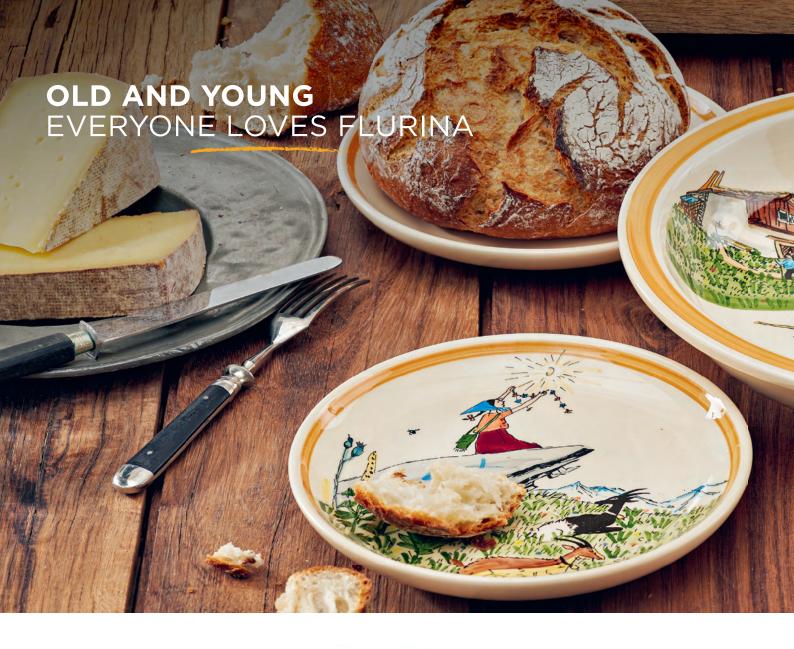




Plate Flurina on the rock Ø 21 cm 39107



Bowl small Flurina Ø 14 cm 39486



Plate Flurina Ø 21 cm 39127



Children's plate Flurina on the rock Ø 18 cm high rim 39516

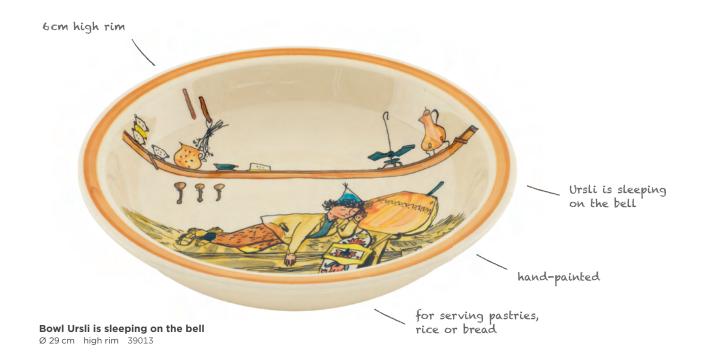


Mug Flurina 2.8 dl 39459



Children's plate Flurina Ø 18 cm high rim 39517

URSLI WITH HIS BELL





Children's plate Ursli is sleeping on the bell Ø 18 cm high rim 39515



Plate Ursli is sleeping on the bell Ø 21 cm 39121



Bowl small Ursli is sleeping on the bell Ø 14 cm 39485



Mug Ursli is sleeping on the bell 2.8 dl 39456



Plate Ursli gets the bell Ø 21 cm 39119



Children's plate Ursli gets the bell Ø 18 cm high rim 39513





Bowl Alpine ascent

These hand-painted bowls with their charming motifs will be absolute eye-catchers in your kitchen. But they're far more than just visual feasts for the eyes – they're also highly versatile. They're perfect for serving soup, salad, fruit, meat, vegetables, bread, pastries or rice

Ø 29 cm high rim 39015

for serving pastries, rice or bread





Plate Flurina with goat Ø 21 cm 39125



Plate Ursli with goat Ø 21 cm 39126



Box of matches big Ursli with goat 11.5 x 7 cm 39716



Children's plate Ursli with goat \emptyset 18 cm high rim 39514



Children's cup Ursli with goat 2.0 dl 39341



Mug Ursli with goat 2.8 dl 39455



Bowl small Ursli with goat Ø 14 cm 39484



Children's plate Flurina with goat Ø 18 cm high rim 39502



Children's cup Flurina with goat 2.0 dl 39342



Mug Flurina with goat 2.8 dl 39450



Bowl small Flurina with goat Ø 14 cm 39481

ARRIVING AT THE **MOUNTAIN CHALET**





Rechaud* Melchterli

● grey/cherry wood 32059



Bowl Mountain chaletØ 29 cm hoher Rand 39014



Plate Flurina on the rock Ø 21 cm 39107



Plate Ursli and Flurina mountain chalet Ø 21 cm 39114



Plate Ursli and Flurina on the hay cart \emptyset 21 cm 39113







Fondue pot Sleigh ride Ø 17 cm 39208 Ø 20 cm 39209



Cheese fondue forks

6 pieces • cherry wood 32282



Rechaud* Melchterli

• grey/cherry wood 32059



Plate Sleigh ride

Ø 21 cm 39109



Bowl small Sleigh ride

Ø 14 cm 39482



Children's plate Sleigh ride

Ø 18 cm high rim 39508



Mug Sleigh ride

2,8 dl 39451



2.0 | 39604



ALOIS CARIGIETS DEAREST CHILDREN



Children's set Ursli Children's plate Ø 18 cm high rim and children's cup 2.0 dl 39540



Children's plate Ursli is sleeping on the bell Ø 18 cm high rim 39515



Children's plate Ursli gets the bell Ø 18 cm high rim 39513



Children's cup Ursli at the door 2.0 dl 39343



Children's plate Ursli at the door Ø 18 cm high rim 39511



Children's plate Ursli on the bridge Ø 18 cm high rim 39512



Children's cup Flurina on the rock 2.0 dl 39344



Children's plate Flurina on the rock Ø 18 cm high rim 39516



Children's plate Sleigh ride Ø 18 cm high rim 39508



Children's set Ursli with goat Children's plate Ø 18 cm high rim and children's cup 2.0 dl 39541



Children's set Flurina with goat Children's plate Ø 18 cm high rim and children's cup 2.0 dl 39542



Children's plate Flurina Ø 18 cm high rim 39517





Children's plate Mouse Ø 18 cm high rim 39524



Children's cup Turtle 2.0 dl 39328



Children's plate Elephant Ø 18 cm high rim 39525



Children's cup Racoon 2.0 dl 39329



Children's cup Mouse 2.0 dl 39326



Children's plate Turtle Ø 18 cm high rim 39526



Children's cup Elephant 2.0 dl 39327



Children's plate Racoon Ø 18 cm high rim 39527



Children's plate Pirate girl Ø 18 cm high rim 39518



Children's cup Bicycle 2.0 dl 39322



Children's plate Princess Ø 18 cm high rim 39519



Children's cup Pirate girl 2.0 dl 39320



Children's plate Bicycle Ø 18 cm high rim 39520



Children's cup Princess 2.0 dl 39321



Children's plate Fireman Ø 18 cm high rim 39521



Children's cup Pirate boy 2.0 dl 39325



Children's plate Knight Ø 18 cm high rim 39522



Children's cup Fireman 2.0 dl 39323



Children's plate Pirate boy Ø 18 cm high rim 39523



Children's cup Knight 2.0 dl 39324







Children's set Fireman Children's plate Ø 18 cm high rim and children's cup 2.0 dl 39550



Children's set Mouse Children's plate Ø 18 cm high rim and children's cup 2.0 dl 39552



Children's set Princess Children's plate Ø 18 cm high rim and children's cup 2.0 dl 39551



Children's set Turtle Children's plate Ø 18 cm high rim and children's cup 2.0 dl 39553







Mug Appenzell 2.8 dl 39461



Plate Appenzell Ø 21 cm 39129



