

FONDUE WORLD 2018/2019

ENJOY GLITTERING DINNER TABLE MOMENTS



These promotional offers are valid
within the limits of available stocks.

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ENJOY **HOMELY DELIGHTS** IN TRUE SWISS STYLE

It doesn't take much to enjoy a fondue party with friends and family. A good blend of cheeses, a stylish caquelon from Töss Valley (our home country) - and the party can begin.



NEW

Special caquelon refined with Swarovski® crystals - Limited Edition.

With an extra helping of extravagance, this unique caquelon unites glamour with homeliness. The "Limited Edition" caquelon has a classic anthracite glaze and features glittering Swiss crosses made from Swarovski® crystals, applied directly by hand by Kuhn Rikon. Enjoy a glittering fondue and look forward to delighted smiles from your guests! Despite all its pomp and splendour, this eye-catching caquelon is even suitable for induction hobs.

Ø 23 cm ● black 32245



ACCESSOIRES



Rechaud* cherry wood with silver-coloured burner matt

● silver/cherry wood 32239



Cheese & Meat fondue forks cherry wood

4 pieces ● cherry wood 32099



Plate Classic

Ø 20 cm ● black 32082



Cutting board cherry wood oiled

36x28x1.5 cm ● cherry wood 35031



Spatula cherry wood oiled

33x6.5cm ● cherry wood 35030



Colori® Titanium bread knife

33 cm ● graphite 26584

SWITZERLAND HAS NEVER TASTED SO GOOD

“Goldchueli” induction caquelon

This stunning hand-painted cow's head features meticulously applied real gold plating. A cherry wood handle, in which the Kuhn Rikon logo is embossed as a brass medal, adds the perfect finishing touch.



Fondue pot Induction Goldchueli
Ø 23 cm ● ecru 32217



Table Top Garlic Press
●● stainless steel/maple 23058



Rechaud* Cherry wood with gold burner
●● black/cherry wood 32042



Cheese & Meat fondue forks cherry wood
4 pieces ● cherry wood 32099



Plate Classic
Ø 20 cm ● ecru 32240

HAUTE CUISINE FOR INDUCTION

Swiss wrestler induction caquelon

Ancient Swiss design, reinterpreted. This design was inspired by traditional light blue edelweiss shirts. Fractured white glaze on the exterior with typical edelweiss trim, inspired by the popular Swiss farmer and wrestler shirts. Interior in corresponding light blue glaze. With a premium quality cherry wood handle and elegant brass plate bearing the Kuhn Rikon Swiss Design logo.



Fondue Pot Induction Schwinger
Ø 23 cm ○ white 32233



Spatula cherry wood oiled
33x6.5 cm ● cherry wood 35030



Cutting board cherry wood oiled
36x28x1.5 cm ● cherry wood 35031



Rechaud cherry wood with matt silver burner
● silver/cherry wood 32239



Plate Classic
Ø 20 cm ○ white 32223



Cheese & Meat fondue forks cherry wood
4 pieces ● cherry wood 32099

DELECTABLE **HOME BOOTY**
IN A CAQUELON FIT FOR A KING





Fondue pot Induction Heimatliebi
 Ø 23 cm ● white/red 32219



Plate Classic
 Ø 20 cm ○ white 32223



Rechaud* Wire
 ● stainless steel 32017



COLORI*+ knives & knives block
 5 pieces ● red 26593



Cheese fondue forks
 6 pieces ● stainless steel 32040



Fondue pot Induction Caro Deer
 Ø 23 cm ● white/red 32181



Assiette Carreau Cerf
 Ø 20 cm ○ white/décor cerf 32191



Mini-Cheese Fondue Set Caro Deer for 2 persons
 incl. fondue pot 16 cm, Mini-rechaud, 2 forks with cherry wood handles, filled fuel paste burner.
 Ø 16 cm ● white/red 32207



Rechaud* Modern
 ● silver/cherry wood 32098



Cheese & Meat fondue forks cherry wood
 4 pieces ● cherry wood 32099

THE OBERLÄNDER STURDY AND CLASSIC



PHOTO : Natürli Zürioberland AG



Fondue pot Induction Oberländer
Ø 23cm ● black 32226



**Cheese & Meat fondue forks
cherry wood**
4 pieces ● cherry wood 32099



Plate Classic
Ø 20 cm ● black 32082



**Rechaud* cherry wood
with gold burner**
●● black/cherry wood 32042



Cutting board cherry wood oiled
36x28x1.5 cm ● cherry wood 35031



Spatula cherry wood oiled
33x6.5 cm ● cherry wood 35030

TRADITIONAL ALPINE PROCESSION EXTREMELY CONTEMPORARY



PHOTO : Natürli Zürioberland AG



Cheese and meat fondue forks
6 pieces ● plastic black 32039



Fondue pot Induction Alpfluug
Ø 23 cm ● white/black 32218



Plate Classic
Ø 20 cm ○ white 32223
Ø 20 cm ● black 32082



COLORI*+ Cheese Knives Set
3 pcs ● black 26682

NEW

Kuhn Rikon Swiss Design rechaud*

Our Swiss design team has developed a new, premium quality ceramic rechaud with silver burner. With a classic black glaze and beautifully unostentatious design. Fits all caquelons with a 22cm or 23cm diameter.

● black/ceramic 32246

HAUTE CUISINE FOR INDUCTION

a silhouette decoration
inspired of the traditional
«Alpine meadow»



Fondue pot Induction Alpweide
Ø 23 cm ● white/black 32158

suitable for
induction



NEW

Kuhn Rikon Swiss Design rechaud*

Our Swiss design team has developed a new, premium quality ceramic rechaud with silver burner. With a classic black glaze and beautifully unostentatious design. Fits all caquelons with a 22cm or 23cm diameter.

● black/ceramic 32246



NEW

Colori+ paring knife

Christmas balls	20496
Christmas forest	20497
Christmas house	20498



Fondue set Induction Alpweide

Incl. fondue pot, rechaud Simple, 6 plastic forks black, filled fuel paste burner.
Ø 23 cm ● white/black 32235



Plate Classic

Ø 20 cm ○ white 32223



Plate Classic

Ø 20 cm ● black 32082



Cheese and meat fondue forks

6 pieces ● plastic black 32039



Very good heat retention and heats up incredibly fast.



Cheese fondue set cast iron
incl. fondue pot, rechaud Simple, 6 plastic forks black, filled fuel paste burner
Ø 24 cm ● red* 32236



Fondue pot Classic (without Induction)
Ø 22 cm ● red 32185
Plate Classic
Ø 19 cm ● red 32091



Fondue pot Induction Classic
Ø 23 cm ● black 32189
Plate Classic
Ø 20 cm ● black 32082



Fondue pot Induction cast iron
Ø 20 cm ● red 32008
Ø 24 cm ● red 32056



Fondue pot Induction cast iron
Ø 20 cm ● black 32221
Ø 24 cm ● black 32209

FEATHERLIGHT DESIGN WITH WEIGHTY ADVANTAGES

TREND COLOUR
ULTRA VIOLET

Aluminium induction caquelon in fashionable violet

Our popular aluminium caquelons are now available in hot colours! How about violet – currently all the rage? Naturally, the strengths of this lightweight caquelon are the same as ever – suitable for induction hobs, ideal heat distribution thanks to premium quality aluminium, and easy to clean.

NEW

Fondue pot Induction aluminium Trend Violet

Ø 22 cm ● violet 32248



Aluminium: easy to clean
as nothing sticks and very
light in weight

NEW

Fondue pot Induction aluminium Red

Ø 22 cm ● red 32249



NEW

Fondue pot Induction aluminium gold

Ø 22 cm ● gold 32264



Fondue pot Induction aluminium

Ø 22 cm ● black 32007



Rechaud* Simple

● black powder-coated 32019



Plate Classic

Ø 20 cm ● black 32082



Cheese and meat fondue forks

6 pieces ● plastic black 32039

AN UNBEATABLE TEAM

Festive ensembles for all tastes.



Cheese fondue set Alphorn Player
incl. fondue pot, rechaud Swiss Cross, 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 16 cm, Mini-rechaud, 2 plastic forks,
filled fuel paste burner.
Ø 16 cm ● red* 32033

CHEESE FONDUE SETS

with decor
«I Love Switzerland»



NEW

«I love Switzerland» cheese fondue set, 22 cm

If you love fondue, you love Switzerland, right?! This classic caquelon with its "Simple" spirit stove and 6 plastic forks conjures up feelings of Helvetian home with its "I love Switzerland" pattern. For all natives and non-natives who feel a close bond with Switzerland; also an ideal gift or souvenir!

Ø 22 cm ● black 32242



Cheese fondue set Swiss Cross

incl. fondue pot, rechaud Swiss cross, 6 plastic forks red, 6 plates red, filled fuel paste burner
Ø 22 cm ● red* 32202



Traditional decor
hand-drawn by the Kuhn
Rikon design team

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 Simple, 6 plastic forks black, 6 plates red, filled fuel paste burner

Ø 22 cm ● red* 32010



Cheese fondue set cast iron

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

Ø 24 cm ● red* 32236



Cheese fondue set Induction Alpina
 incl. fondue pot, rechaud pine wood, 6 forks with
 bamboo handles, filled fuel paste burner
 Ø 23 cm ● black/decor stainless steel application* 32089



Cheese fondue set Induction Alpweide
 incl. fondue pot, rechaud Simple, 6 plastic forks black,
 filled fuel paste burner
 Ø 23 cm ●○ black/white 32235

BECAUSE IT'S DELICIOUS AND CREATES A GOOD MOOD. THE WHOLE FAMILY LOOKS FORWARD TO IT!



Cheese Fondue Basic Recipe for 6 People

Ingredients

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



De-rind the cheese and grate coarsely.



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-of-theordinary 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 peppers.

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.

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

BRIGHT PROSPECTS FOR MEAT-LOVERS.

Elegant chinoise fondue sets.

A skilful combination of design with function



Meat fondue set Zermatt

incl. stainless steel meat fondue pot brushed matt, splash guard, rechaud, 6 forks with cherry wood handles and circl markings, filled fuel paste burner
 Ø 15 cm 2L ● stainless steel 32212



Black Peak Chef's Knife
 33,5 cm 24015



Spice grinder stainless steel
 7,2x21,9 cm ● cherry wood 25560



Cutting board cherry wood oiled
 36x28x1.5 cm ● cherry wood 35031



Manufactured from high quality chromium steel

Meat fondue set Sphere

incl. Chromium steel meat fondue pot, splash guard, rechaud, 6 stainless steel forks with circl markings, filled fuel paste burner

Ø 16 cm 2.9L ● chromium steel 32009

RACLETTE

ROMANTIC TÊTE-A-TÊTE BY CANDLELIGHT

Raclette sets to fall in love with.



COLOURS



● red 32108*



● black matt 32170*



● silver 32109*



● gold matt 32169*



● copper 32171*



Enchanting, atmospheric
play of light through
the punched out
Swiss mountains



Raclette set Candle Light mini Alpenglühen

incl. 3 candles and scraper

● black 32237



Raclette set Candle Light mini Alpenglühen

incl. 3 candles and scraper

● red 32172



NEW

Candle set 12 pcs
for Kuhn Rikon Raclette sets
12 pieces 32250



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

Caramelize 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.

The best basis for a “bon appétit”.

NEW

Rechaud Kuhn Rikon Swiss Design*
● black/ceramic 32246

Rechaud* Wire
● stainless steel 32017

With aluminium heat distribution plate

Rechaud* Spécial
with heat distributor aluminium
● powder-coated 32199

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

Rechaud* Swiss Cross
● black powder-coated/poudre 32198

Rechaud* Simple
● black powder-coated/poudre 32019

NEW

Rechaud* Simple with gold burner
● black powder-coated 32263

NEW

Rechaud* Simple Mini with gold burner
● black powder-coated 32254

Rechaud* Melchterli
● gray/cherry wood 32059

Mini Rechaud* Melchterli
● gray/cherry wood 32244

Rechaud* Modern
● silver/cherry wood 32098

Rechaud* cherry wood with gold burner
● black/cherry wood 32042

Contained in every rechaud

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

NEW

Candle set 12 pcs
for the Kuhn Rikon Raclette sets
12 pieces 32250

SERVING UP NOW!

Ces accessoires sublimeront tous les décors de table.



Spatula cherry wood oiled
33x6.5cm ● cherry wood 35030



Cutting board cherry wood oiled
36x28x1.5cm ● cherry wood 35031



Plate Classic
Ø 20 cm ● ecru 32240



Plate Classic
Ø 20 cm ○ white 32223



Plate Caro Deer
Ø 20 cm ○ white/decor deer 32191



Plate Classic
Ø 20 cm ● black 32082



Plate Classic
Ø 19 cm ● red 32091



Cheese fondue forks bamboo
6 pieces ● bamboo 32205

Cheese fondue forks Swiss Cross
6 pieces ● plastic red/decor Swiss Cross 32206

Cheese fondue forks
6 pieces ● stainless steel 32040

Cheese and meat fondue forks
6 pieces ● plastic black 32039

Cheese and meat fondue forks
4 pieces ● cherry wood 32099

Meat fondue forks
6 pieces ● stainless steel/black circle markings 32208

OUR GIFT FOR THE SEASON OF GIVING.

For the fondue classics



SALE

Cheese fondue set Classic
incl. fondue pot, rechaud Simple, 6 plastic forks black, filled fuel paste burner
Ø 22 cm ● red* 32066



SALE

Cheese fondue set Melchterli
incl. fondue pot, rechaud Melchterli, 6 forks with cherry wood handles, filled fuel paste burner
Ø 22 cm ● light gray* 32203



SALE

Fondue pot Induction mountains
Ø 23cm ○● white/black 32227



SALE

Fondue pot Induction platinum
Ø 23 cm ●● platinum/black 32234