

Kuhn Rikon

+ N° 02 WINTER 2018 ENGLISH

**SWISS MADE
FRYING PANS**

.....
MADE FOR ETERNITY

CHRISTMAS STRESS

.....
THE BEST GIFT IDEAS

THE SWISS CLASSIC

.....
CHEESE FONDUE
RECIPE

SWISSNESS!

**KUHN
RIKON**
SWITZERLAND




INVEST AND MOTIVATE OUR CORE DRIVING FORCES

Many thanks for the plentiful positive feedback on the first issue of our new magazine! This is really motivating for us and drives our investment.

This is how it has always been at Kuhn Rikon. This is why a successful international company with 250 employees has grown from a small metal-working factory with 24 employees. In so doing, uncompromising Swiss quality has always remained at the core of the brand. Recently, we have once again invested in our headquarters in Rikon and brought a highly modern production plant for grinding and polishing pan lids into operation for around two million Swiss francs. We can now increase productivity by 20 percent and maintain a consistently high quality.

Kuhn Rikon stands for Swiss Design and Swiss engineering, even though it is no longer possible to produce all our components in Switzerland. Here, at Kuhn Rikon, we are developing high quality, clever products, testing new materials, innovative cooking techniques and sustainable methods. The future will bring even more «autonomous cooking» into our kitchens. We are pleased to be continuing to make the world of cooking more ecological, easier, faster and more colorful.

We wish you an exciting read and much pleasure in cooking together and enjoying the results with friends and family – as cooking is fun and connects people.

Your
Rolf Zeindler
COO Kuhn Rikon AG





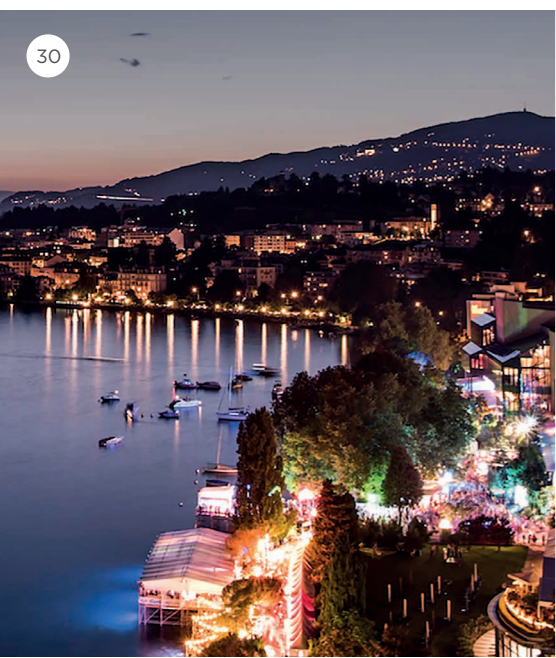
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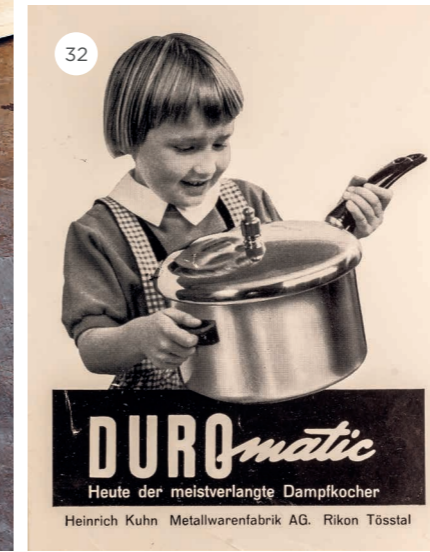
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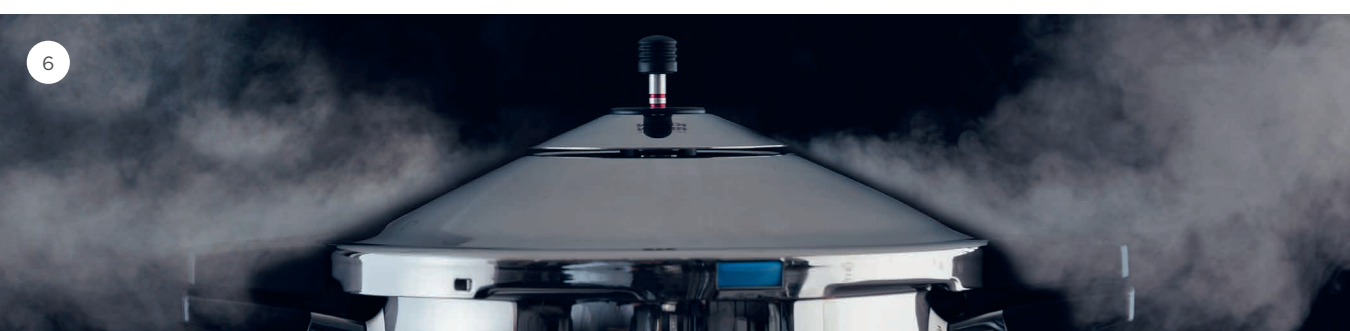
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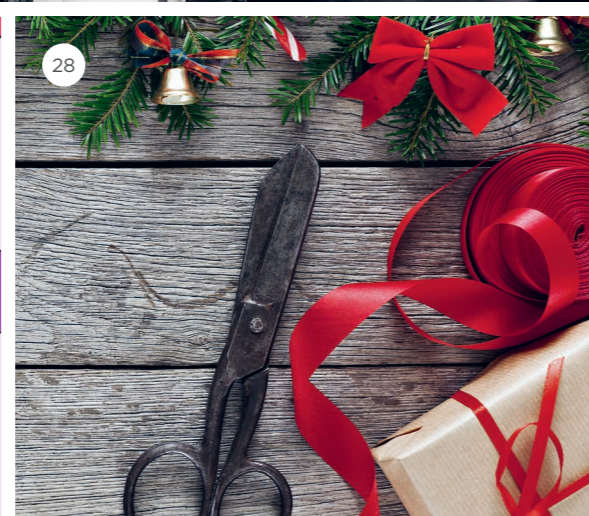
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**QUALITY OF LIFE AS AN
INSPIRATION**
MONTREUX COOKWARE

FAST & GENTLE WITH OUR CLASSIC

The DUROMATIC® prepares food quickly, simply and gently. It's been this way since 1949! The present day DUROMATIC® by Kuhn Rikon is even safer to operate, more durable and more ecological. It not only saves up to 70% energy, but also valuable time. A creamy risotto with a perfect bite to it, for example, is created in just 7 minutes.

MORE DETAILS
k-r.shop/durom

PRESSURE COOKING WITH DIFFERENT COOKING METHODS

STEAMING

e. g. vegetables, potatoes, fish cooked in pure steam tastes of pure fish.

BOILING

e. g. preparing soups, rice, pulses, meat dishes in liquid, it can't go any faster.

BRAISING IN THE PRESSURE SKILLET
Brown the Sunday joint, then braise until fork tender.

JUICING

This is how berries, quinces and other fruit turn into juice that much easier.

STERILISING OF FOOD

Anyone making their own preserves knows exactly what is in them.

STERILISING THINGS

Baby bottles, jars for hygienic use.



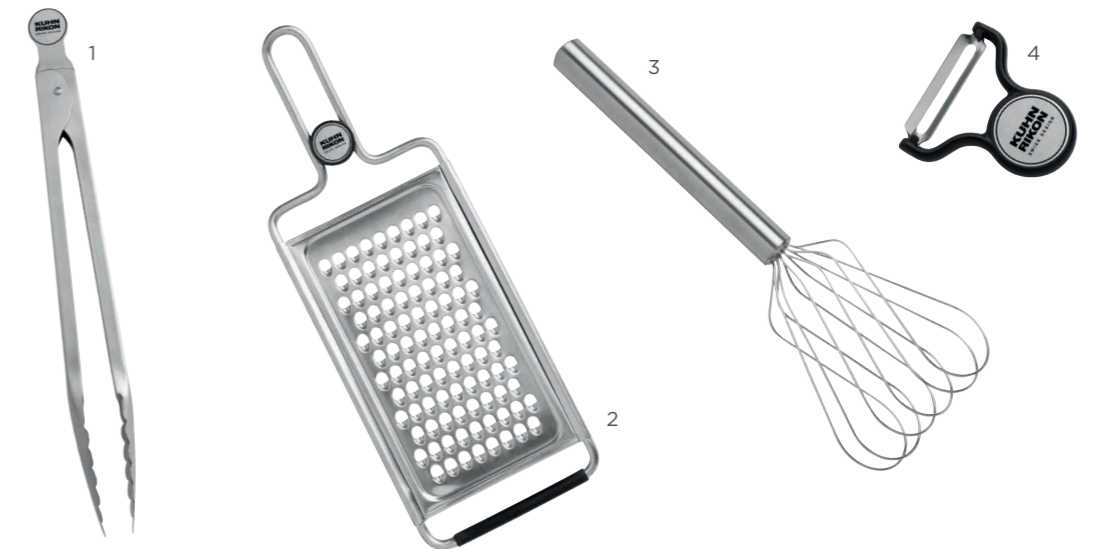
TASTEFUL DESIGNS THE NEW ESSENTIAL LINE FROM KUHN RIKON

Kuhn Rikon collaborated with the star chef Christopher Kimball to create highly functional and beautiful cookware. Designed by Kuhn Rikon designers and thoroughly vetted in the kitchens at Milk Street, the Essential Line meets the highest quality standards and is perfect for modern dishes. The Essential Line will be available from November 2018.



« These are products designed to help you have more fun in the kitchen, save time, and help all of us produce better, healthier, more vibrant home-cooked meals. **Tools designed for how you really cook today.** »

Christopher Kimball is an American star chef and has been reviewing cookware, kitchen tools, and supermarket foods for almost four decades. He is the founder of Milk Street, where he hosts television and radio shows and offers recipes and cooking courses.



1 Essential Precision Tongs (Art. 24111) | 2 Essential Grater (Art. 24112) | 3 Essential Traverse Whisk (Art. 24100) | 4 Essential Pocket Peeler Straight (Art. 24113)

WOK AROUND THE CLOCK LIGHT, FAST AND HEALTHY



The new Essential Line combines very elegant aesthetics with sophisticated functionality. The Essential Line utensils are extremely user-friendly and help to save time while cooking.

NO. 5 - WOK SPATULA

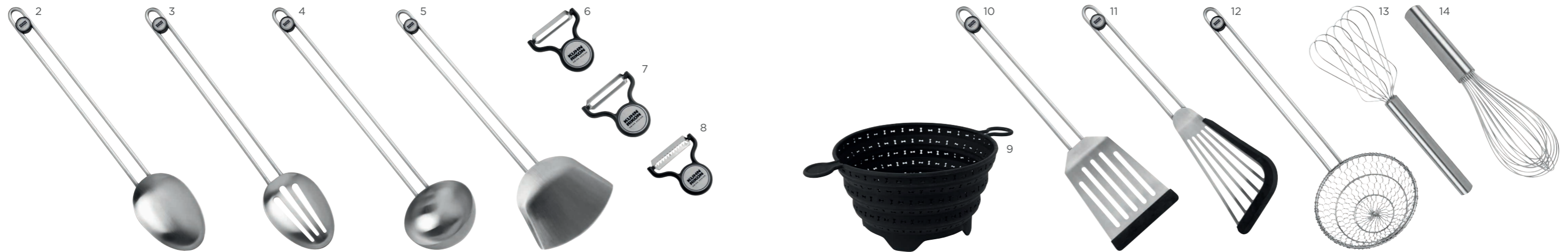
has a rounded edge that has the exact curvature to the wok skillet, making the food stuffs extremely easy to scoop and stir.

NO. 9 - STEAMER BASKET & COLANDER

can be unfolded for large amounts of vegetables, but can also be collapsed to easily transport and save storage space.

NO. 13 - TRAVERSE POWER WHISK

aerates liquids faster through design, to save time and energy.



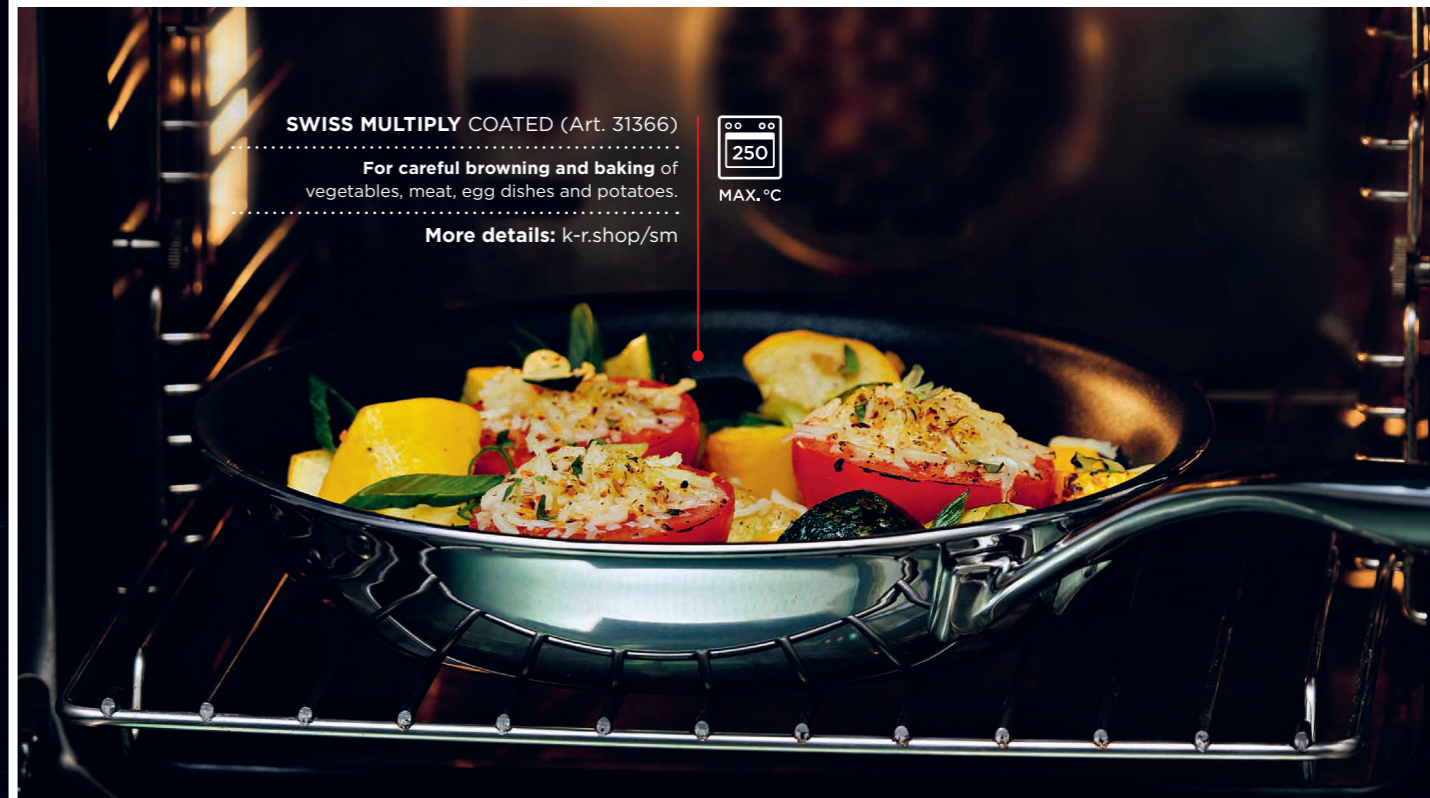
1 Essential Wok (Art. 24117) | 2 Essential Serving Spoon (Art. 24106) | 3 Essential Slotted Spoon (Art. 24105) | 4 Essential Ladle (Art. 24107) | 5 Essential Wok Spatula (Art. 24104) | 6 Essential Pocket Peeler Straight (Art. 24113) | 7 Essential Pocket Peeler Serrated (Art. 24114) | 8 Essential Pocket Peeler Julienne (Art. 24115) |

9 Essential Steamer Basket & Colander (Art. 24116) | 10 Essential Soft Edge Thin Spatula (Art. 24103) | 11 Essential Soft Edge Spatula (Art. 24102) | 12 Essential Spider Skimmer (Art. 24108) | 13 Essential Traverse Whisk (Art. 24100) | 14 Essential Balloon Whisk (Art. 24101)

HOTLY DESIRED THE BEST FRYING PANS

Blackstar is the ultimate, Swiss made cast iron frying pan for professional chefs and enthusiastic home cooks. The iron makes the frying pan extremely robust. Blackstar achieves an optimum ability to retain heat and even heat distribution. Heat is transmitted to the food being fried evenly from the entire surface of the base of the pan, ensuring perfect results everytime.

IN ACTION
k-r.live/bs



SWISS MULTIPLY COATED (Art. 31366)

For careful browning and baking of vegetables, meat, egg dishes and potatoes.

More details: k-r.shop/sm


250
MAX. °C

SILVER STAR COATED (Art. 31222)

For careful browning and baking of vegetables, meat, egg dishes and potatoes.

More details: k-r.shop/ss


180
MAX. °C

SILVER STAR UNCOATED (Art. 31216)

For searing quality cuts of meat

More details: k-r.shop/ssu



Non-stick multilayered frying pan with best heat distribution thanks to high-quality construction

Stainless steel frying pan (Inox 18/10)

Waffle texture for fat free frying

THE SWISS CLASSIC CHEESE FONDUE RECIPE

If the Swiss had not had it on their menus for an eternity, someone else would have been bound to have hit on the idea. The Swiss eat on average 1.5 kilos of fondue a year each. It doesn't matter whether you are using an instant mix or grandmother's recipe, fondue is always a real treat.

INGREDIENCE (6 PEOPLE)

» **900 - 1200 g mixed cheese** from your cheesemonger or:

- » **800 g Gruyere**
- » **300 g Appenzell / Comte**
- » **100 g Emmental**
- » **6 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
- » **1 kg white bread**

PREPARATION

1. Cut the bread into bite-sized cubes.

2. Grate the Gruyere, Appenzell / Comte and Emmental cheese with the coarse side of the grater. Place the cheese in the cheese fondue pot.

3. Sprinkle the cornflour over it, and add the white wine, lemon juice and garlic cloves.

4. 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 fondue pot so that the cheese does not catch and burn.

5. 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.

6. Light the burner in the rechaud and place the cheese fondue pot with the simmering fondue mass on top of it. 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). Enjoy!



TIPS

Surprise your guests with an out-of-the ordinary 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 mushroom.

HERBY: Enhance your cheese fondue with Oregano.

PERSONALIZED: get creative and try to create your own recipe! add all your favourite cheeses to the fondue pot and start stirring.
Tell us your favourite fondue variations and additions on:

 [instagram.com/
kuhnriconuk](https://www.instagram.com/kuhnriconuk)

STIRRING MOMENTS ENJOYED TOGETHER

The Kuhn Rikon designer team comes up with a new caquelon in a special design nearly every year. Elegant and high quality materials, design with tradition and fun in mind: these designer pieces make every fondue evening with the family and friends just magical. These caquelons are only available for a limited time.

2018

CRYSTALS FROM
SWAROVSKI



2017



2016



2015



2013



2012



In Switzerland our Swiss designed fondues are an important part of any fondue party. We are especially proud of our cheese fondue pots, called caquelons in Swiss German. Our designs will enhance any fondue party.

Fondue pot Induction refined with Swarovski® crystals (Art. 32245)



MAKES COOKING CHILD'S PLAY DISCOVER THE NEW KUHN RIKON APP

The new digital assistant cook from Kuhn Rikon provides any amount of tried and tested recipes for all possible cooking methods, with all possible pots and frying pans. In this interview developer Holger Leukart reveals more about the smart cooking app.

How long have you been working on the app now? On the app and database approximately nine months.

How long has it been available in the App Store? Since February 2018.

How did the app come to be developed? There was already an existing app for our steamer and one for the DUROMATIC® Comfort. Both very product-focused. We have now put them together and developed any amount of delicious recipes for various other pots and frying pans. This gives customers so much more and they can cook many fabulous and healthy recipes sure to turn out well with one simple app.

What are the significant advantages? The customer is cleverly guided through the cooking process, one step at a time, with an integral timer. Then the huge amount of diverse recipes – and every month new ones are added! And finally the clear design that makes the app so simple to use.

In which direction is further development headed? The digital world is moving on and new technologies are being added continuously. Automation and integration are becoming ever more important. We are trying to realise anything that makes things more user-friendly. And we already have other exciting ideas.

Do you have a favourite recipe? That is not an easy question! Most probably quinoa with grapefruit, carrots and leek done in the DUROMATIC®. A great wheaty taste with a surprising contrast due to the grapefruit. Fabulous!

Holger Leukart
Mechatronics Engineer

DOWNLOAD APP
k-r.live/app

THE MUST HAVE FOR EVERY DAY COOKING

The Easy Induction saucepans, casseroles and frying pans are made of forged aluminium, so they cook evenly, are lightweight and easy to clean. An absolute must have for every kitchen!



1 Easy Induction frying pan Ø28 (Art. 31270) | 2 Easy Induction casserole 2.2 L (Art. 37455) | 3 Easy Induction casserole 3.0 L (Art. 37456) | 4 Easy Induction frying pan Ø22 (Art. 31267) | 5 Easy Induction milk pan (Art. 31273) | 6 Easy Induction forged saucepan 2.2 L (Art. 37453) | 7 Easy Induction grill pan (Art. 31274) | 8 Easy Induction frying pan Ø26 (Art. 31269)



THE COLORFUL COLORI®+ KNIVES

Witty designs and bright pictures now attract attention to the sharp, non-stick paring knives and lend every creative kitchen artist even more power of expression. Whether as a present or for one's own use, this handy all-purpose knife completes all preparation tasks in record time! It's the little, colorful things in life that bring true pleasure.

MORE DETAILS
k-r.shop/color

1 COLORI®+ Pop Art Banana (Art. 20484) | 2 COLORI®+ Pop Art Wow (Art. 20485) | 3 COLORI®+ Pop Art Lips (Art. 20486) | 4 COLORI®+ Funky Fruit Strawberry (Art. 20490) | 5 COLORI®+ Funky Fruit Avocado (Art. 20492) | 6 COLORI®+ Geo 3 (Art. 20489) | 7 COLORI®+ Tropics Pineapple (Art. 20495) | 8 COLORI®+ Tropics Cactus (Art. 20493) | 9 COLORI®+ Geo 1 (Art. 20487) | 10 COLORI®+ Tropics Flamingo (Art. 20494) | 11 COLORI®+ Funky Fruit Lemon (Art. 20491) | 12 COLORI®+ Geo 2 (Art. 20488)





FRESH HERBS SWEETEN OUR WINTER

Urban Gardening is and remains a big trend. As, even without a garden, you can still grow an incredible amount of food yourself: in tubs and boxes, inside and outside on the balcony. The ambitious not only grow herbs or classic cress in a pot, but also small cucumbers, mini zucchini, carrots or radishes.

But what do we do when winter is before the door? Then we devote ourselves to indoor gardening as there's room for basil, thyme, parsley & co. even on the smallest window sill. They make every sauce and every salad – oh, just about every dish – tastier. In addition, freshly harvested herbs contain any amount of vitamins and minerals. And we don't want to do without these even in winter.

Our new herb storage container helps to keep basil, chives & co. fresh for longer. The cut herbs or sprigs are simply placed upright into the height-adjustable inserts and water is poured into the transparent container underneath. Particularly practical: with three separate compartments oniony wild garlic will not contaminate fine lemon balm or aromatic mint.

Our Herb Saver has been verified by Swiss Lab – so there is official confirmation that herbs remain fresh for up to three weeks longer in the Herb Saver. For the best results you should keep your Herb Saver in the fridge door.

The matching kitchen scissors, Retractable Kitchen Shears, are foldable and cut herbs extra finely. The special micro-serrating of the blades helps when cutting through herb leaves for a for a fine garnish. From now on you can buy a colourful bunch of herbs on your next visit to the market with no worries.



RETRACTABLE KITCHEN SHEAR
(Art. 23048)



HERB SAVER (Art. 23050)



BULGUR TABBOULEH ORIENTAL



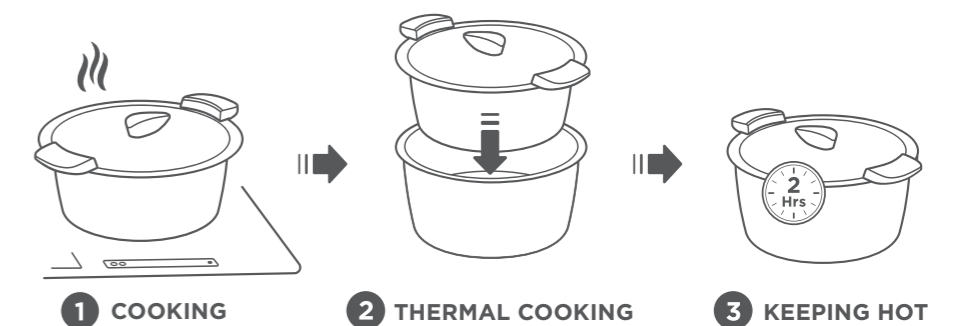
INGREDIENTS (4 PERS.)

- » **180 g Bulgur** rinse in a fine sieve
- » **6 dl vegetable stock**
- » **1 yellow pepper** halve, core, remove white skin and dice finely
- » **0.5 salad cucumber** peel, halve, core and dice
- » **3 tomatoes** remove the stalk and core, cut into dice
- » **2 sprigs mint** remove leaves and chop coarsely
- » **3 sprigs leaf parsley** remove leaves and chop coarsely
- » **8 black olives** sliced
- » **1 garlic clove** crushed
- » **4 tbsp olive oil**
- » **1 organic lemon** squeeze
- » **Sea salt and black pepper** freshly ground

INSTRUCTIONS

- 1.** Heat the vegetable bouillon in the HOTPAN®/DUROTHERM®.
- 2.** Add bulgur, bring to the boil and stir well.
- 3.** Put the lid on and then place the HOTPAN®/DUROTHERM® into the insulating holder/base and thermal cook for 20 minutes. (2)
- 4.** In the meantime prepare the rest of the ingredients.
- 5.** Mix the olive oil, lemon juice and garlic into a dressing, then add the pepper, cucumber and diced tomato and season with salt and pepper.
- 6.** Drain the cooked bulgur in the kitchen sieve, then spread out on a large platter and allow to cool for a few minutes. Then mix together with the vegetables and season to taste.
- 7.** Finally, mix in the sliced olives, chopped mint and parsley and serve.

HINT: For those who like it hot, some hot paprika or chilli can be added. Enjoy!



SURPRISE, SURPRISE! CHRISTMAS IS COMING THIS YEAR TOO!

Here are our super affordable gift ideas and stocking fillers



1 Epicurean Ratchet grinder stainless steel (Art. 25560) | 2 Espresso Maker (Art. 38093) | 3 Swiss Metallic Peeler (Art. 2777) | 4 Snips classic green (Art. 27006) | 5 Raclette set Candle Light mini gold (Art. 32169) | 6 Slider Ties Set of 4 (Art. 21084) | 7 Kinderkitchen® knife Set (Art. 22284) | 8 Table Top garlic press (Art. 23058) | 9 COLORI® Set cheese knives 3 pcs (Art. 26682)



MONTREUX MON AMOUR!

Quality of life as an Inspiration for one of our most popular cookware lines.

In summer the town vibrates in rhythm with the Montreux Jazz Festival and in winter the Christmas market makes the Montreux Riviera lying between Lake Geneva and the Alps just magical. The charming beauty of the town of Montreux and its pleasant climate make the town a popular Swiss tourist destination. It's precisely this quality of life that inspired us in creating the Swiss made Montreux cookware line.

MORE DETAILS
k-r.shop/mont

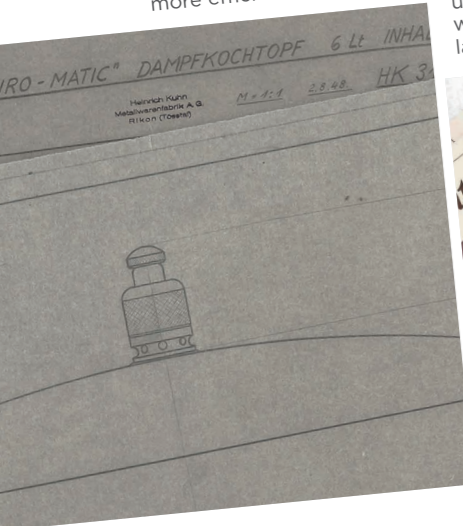


1 Montreux saucepan Ø 16 cm/1,5 L (Art. 37291) | 2 Montreux saucepan Ø 20 cm/3,0 L (Art. 37293) |
3 Montreux pasta pot with insert (Art. 37297) | 4 Montreux saucepan SWISS DESIGN (Art. 37299)
Find out more about our designations of origin **SWISS MADE** and **SWISS DESIGN** on page 34.

FACING THE FUTURE BY TRADITION

FIRST DUROMATIC® IS LAUNCHED

The pressure cooker by Jacques Kuhn was quieter, more efficient and safer.



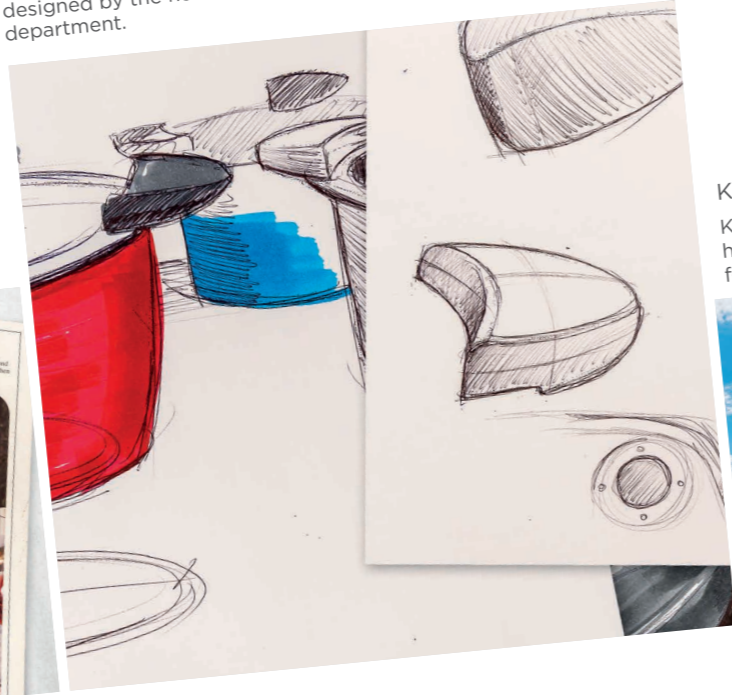
THE FIRST DOUBLE-WALLED COOKWARE DUROTHERM® IS LAUNCHED

The first double-walled cookware with threefold use: cooking, serving, keeping warm is patented worldwide under the brand DUROTHERM® and launched on the market.



HOTPAN® WAS DESIGNED

The HOTPAN® is the first product that was designed by the newly established design department.

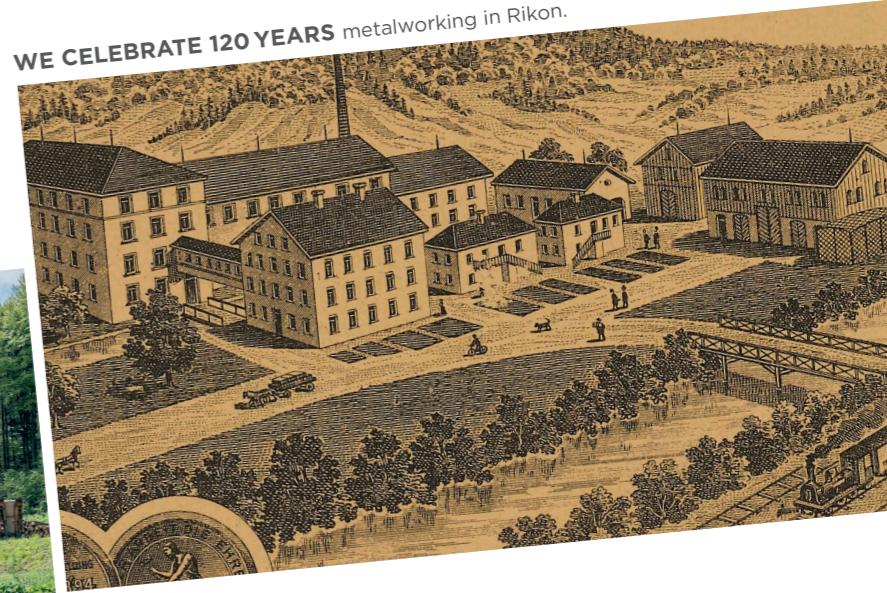


KUHN RIKON HEATS CO2-NEUTRALLY

Kuhn Rikon heats using ecological CO2-neutral heating with natural wood chips from surrounding forests, and produced within the municipality.



WE CELEBRATE 120 YEARS metalworking in Rikon.



REFUGEES FROM TIBET HELPED BY KUHN RIKON
In the 60s Henri and Jacques Kuhn offered their support and made jobs and company housing available to the refugees.



FOUNDING OF THE FIRST SUBSIDIARY COMPANY IN GREAT BRITAIN
After decades of successful exporting Kuhn Rikon founded its first subsidiary company.



FRIENDLY WORKSPACE
Since 2013 Kuhn Rikon has been awarded with the Friendly Workspace Label every year. This is a seal of quality for companies that integrate company health management into their corporate strategy.



30 YEARS USA
This year Kuhn Rikon USA is celebrating its 30th anniversary! Over the last 30 years, Kuhn Rikon USA has introduced fun, colorful and, at the same time, functional kitchen utensils onto the North American market.



70 YEARS DUROMATIC®
The DUROMATIC® is celebrating its 70th birthday! Over the decades various product developments have come into being. The latest DUROMATIC® can be connected via Bluetooth and the cooking process monitored by mobile telephone.

OUR SWISSNESS SEAL, BECAUSE **QUALITY ENTAILS COMMITMENT**

Nearly everyone knows the advertising slogan «Who invented it?» It comes as no surprise that the answer is to be found in Switzerland. Heinrich Kuhn, the founder of Kuhn Rikon, and his son Jacques were passionate inventors as well. Their pioneering spirit produced the DUROMATIC® among other items, the first pressure cooker worldwide with a spring valve, «**made in Switzerland**» from Rikon.

Today our family firm is active worldwide and has a steadily growing number of employees. We do not only invest in the new and further development of our products and manufacturing techniques, but also in our production site at the company headquarters in Rikon.

In order to keep up with the increasing demand, to remain competitive

globally and to be able to offer a broad product palette, part of our range is manufactured in the EU and the Far East. One thing however always remains unchanged, independently of the origin of our products: the **Kuhn Rikon quality requirement**. We work together with reliable partners, who meet the strict standards of our Swiss **product managers, designers and engineers**.

It goes without saying that we check every product – irrespective of where it is made – in our laboratory in Rikon or with external partners (e.g. TÜV, SQTs) rigorously.

It is also important to us that the **origin of our products is immediately identifiable for everyone**.

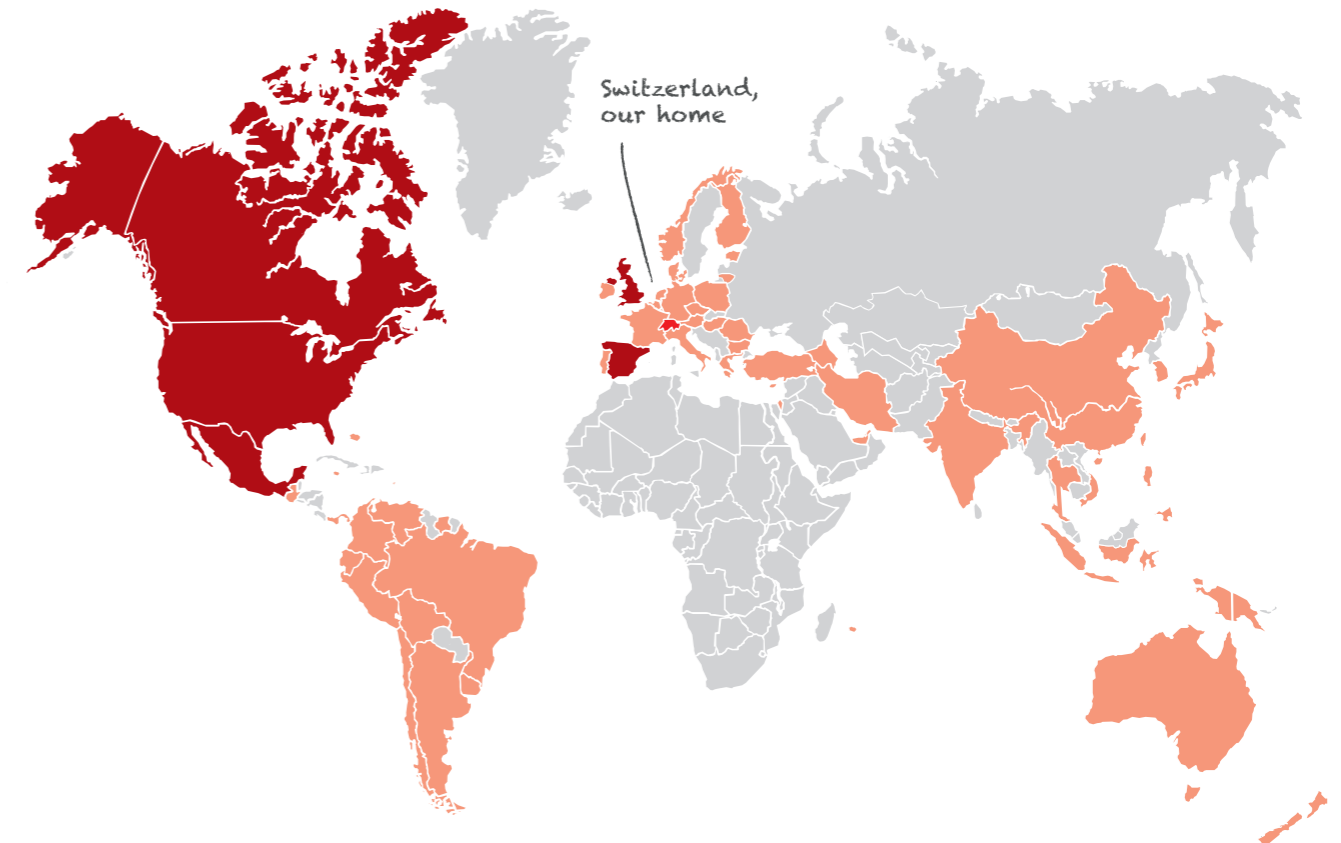
From the presentation on our website, via the communication on the

packaging through to the marketing of our products we follow a strict guideline. **Our «Kuhn Rikon Switzerland» logo is to be found on all the products manufactured in Switzerland. All other articles bear our «Swiss Design» label.** This clear logo usage and practice is consistently used not only on our packaging but also in our channels of communication. You can see the precise key to how this is done below.

But no matter which of our products you decide on, you will always be getting a product with the typical **Kuhn Rikon script** and the know-how of our design and engineer team.

KNOWN THROUGHOUT THE WORLD, AT HOME IN RIKON

The #1 Swiss brand of cookware and cooks' tools. Our products are distributed in over 50 countries worldwide as well as online.



Placed on products designed/developed and manufactured in Switzerland as well as on their packaging.



Placed on products designed/developed in Switzerland and manufactured abroad as well as on their packaging.



Exclusively designates products manufactured in Switzerland.



Designates products designed/developed in Switzerland and manufactured abroad.

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