

MEDIA RELEASE FEBRUARY 2019

70 YEARS DUROMATIC®: A KITCHEN MIRACLE TURNS SEVENTY



The classic Duromatic pressure cooker by Kuhn Rikon is set to celebrate its 70th birthday. In 1949, Jacques Kuhn succeeded in developing an extremely safe, fast and energy-saving pressure cooker. And the benefits of his cooking method remain unrivalled to the present day – even by newly developed products such as steamers. Food is cooked considerably faster, more vitamins are preserved, and the food is not watered down.

To this day, the Duromatic is the perfect embodiment of pressure cooking. Its launch in 1949 represented an important milestone in the history of the Swiss family-run company Kuhn Rikon. Jacques Kuhn, managing director in the second generation alongside his brother Henri, quickly recognised the advantages of pressure cooking. And with his combination of spring valve and bayonet locking device, he succeeded in developing a revolutionary innovation. The Duromatic soon became a bestseller in Switzerland – and before long, the brand was used as a generic term for pressure cookers. In specialist stores, customers no longer asked for a pressure cooker; they asked for a Duromatic. For many years, it became a necessary addition to every trousseau; no household was complete without it. But the popularity of the Duromatic was not restricted to Switzerland alone. Thanks to its excellent quality and the fact that it was so fast and easy to use, it also made a name for itself internationally over the following decades.

It's become an indispensable part of life, for example, in Spain. The Spanish use it to cook pulses, vegetables and meat – and even flans and preserves. Naturally, it's also used for their favourite meal "Cocido Madrileño", a stew containing chickpeas and beef. "The cooking times are considerably shorter in the Duromatic. And because the food cooks faster in just a small amount of water, the vitamins and natural flavours are preserved," enthuses Jesus Nogues, managing director of the Spanish subsidiary, founded in 1982.

Around 12 million classic DUROMATIC® pans have been sold around the world to date. And because it's virtually indestructible, and replacement parts are still readily available, one can assume that most of these are still in use to this day. Pressure cooker number 293 was in use until very recently. Following a house clearance, it was returned to the production site in Rikon – where it now takes pride of place in the Kuhn Rikon Museum. Groups are welcome to visit the museum free of charge by prior arrangement.

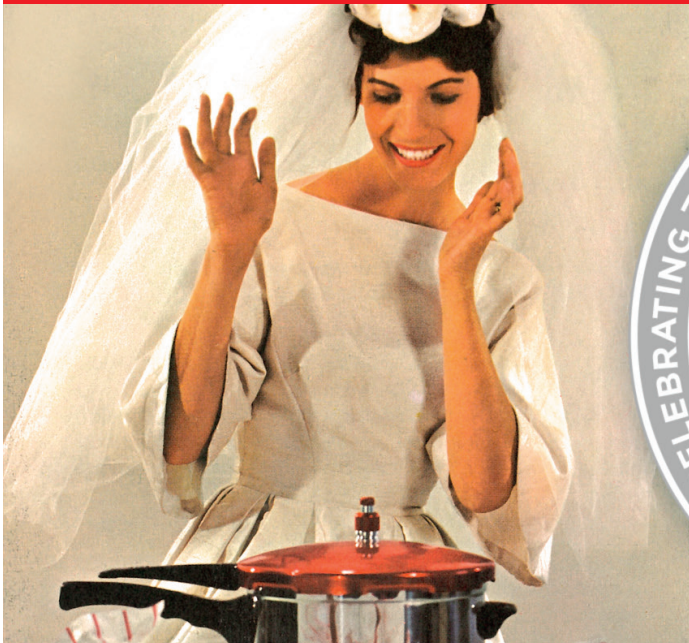


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Resolving the paradox

The Kuhn Rikon valve does far more than merely resolve the conflict between cooking under pressure and cooking safely. As soon as the water inside the pan comes to the boil, the valve allows oxygen to escape with a quiet hiss – locking flavours, nutrients and pigments into the food. With only a small amount of water required for the cooking process, the vitamins and minerals in the food are preserved and the food retains its original colour and flavour. In addition, reducing cooking times two-thirds cuts the energy costs for conventional cooking methods by up to 70%.

At the same time, the Duromatic valve is the first to clearly display the level of pressure. Two markers on the spring valve indicate the level of pressure and the temperature inside the pan. Thanks to the integrated safety features, it's impossible for too much pressure to build up inside the pan – and the hissing, whistling noise made by the valve is proof that it is absolutely safe.

The valve described in the patent document from 1949 details three information phases and two levels of pressure reduction, and was so ingenious that it remains unrivalled to this day. First, the rings indicate the level of pressure inside the pan; next, the valve whistles; and lastly, if the heat is not reduced, the valve emits excess pressure in two phases. The only subsequent amendment to the original valve was the addition of a protective guard against hot steam. In 2015, the Duromatic Comfort with sensors and digital technology was launched on the market. In its anniversary year, another development is being presented: the latest Duromatic not only communicates with us via an app, suggesting menus and telling us what to do, but also interacts with specially equipped hobs to control the entire cooking process. Leaving you time to chat with your guests or relax with a book.



Qualitäts-Kochgeschichten aus Aluminium mit weißer, keramischer und feinstreuer Außenbeschichtung (E-Mail) und der neuen, innovativen ETELON 2° Innenbeschichtung.

Utilizzate la qualità in alluminio con rivestimento esterno ceramico da cottura sana, ETELON 2° che resiste al calore. Il rivestimento interno in ceramica ETELON 2° che resiste al calore.

The quality cooking vessels made of aluminium with colourful fire and shock-proof enamel, enamel coating and the new, scratch-proof ETELON 2° inside-coating.

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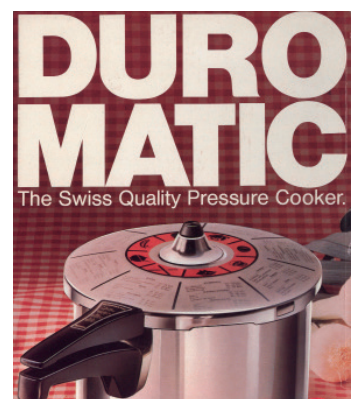


ABOUT KUHN RIKON

Since 1899, cookware is manufactured in the production site of KUHN RIKON. The Swiss brand manufacturer inspires the world of cooking with innovative products to prepare, serve and enjoy special moments around the table. The Swiss family firm with its headquarters in Rikon has subsidiary companies in Great Britain, Spain and the USA. Kuhn Rikon products can be obtained worldwide in more than 50 countries via a global partner network.

More than 200 committed employees develop, produce and sell high quality cookware and functional accessories (kitchen aids) for healthy and efficient cooking. For decades the firm has enjoyed a significant knowledge advantage in pressure cooking. The Duromatic brand is synonymous with pressure cooker in many countries. Kuhn Rikon combines technology and know-how with high tech and environmentally-friendly production at its tradition-rich location in Rikon. Customers and partners alike treasure „Swiss made“ quality and have confidence in the brand.

An unmistakable swissness also characterises the outstanding design of Kuhn Rikon products. The firm has been running its own design department since 2004. In recent years quite a few of the innovative and superbly functional products have won countless design awards. Even MoMa (the Museum of Modern Art) sells Kuhn Rikon products in its own shop.



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