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A COSY ALPINE **ATMOSPHERE**

The new ceramic collection displays an idylic chalet nestling in the mountains, designed and drawn by our ceramics painter Nathalie Fluri. Her picture embodies a cosy retreat in the Swiss mountains - a place where people feel at home and at one with the world. These hand-crafted ceramic products enhance your home with a cosy chalet atmosphere every time you enjoy a softly melting fondue. The pots are suitable for induction hobs.





NEW

Bowl small Chalet Ø 14 cm O cream white 39032



Mug Chalet 2.8 dl O cream white 39033





Fondue pot Induction Chalet Ø 20 cm Ocream white 39030



Bowl Chalet Ø 29 cm O cream white 39031



Plate Chalet Ø 21 cm O cream white 39034



Soupe plate Chalet Ø 21 cm O cream white 39035





Rechaud* Alder grey/alder wood 32315





Cheese fondue forks 4 pieces • beech wood 32295



Fondue pot Induction Alpine Ø 20 cm • dark grey 32314



2 COOKING AT THE TABLE









incl. fondue pot, rechaud* Simple,



Fondue pot Induction Swiss National Day Ø 23 cm ● black 32279 (available as long as stock)

Plate black
Ø 19 cm ● black matt 32214



burners and pots

https://k-r.live/xpr



Fondue pot Induction Classic Ø 23 cm ● black 32284



Fondue pot ClassicØ 23 cm ● black matt 32307



Fondue pot Induction Cow with Golden Bell Ø 23 cm ○ white/black 32288





NEW

Fondue pot Induction cast iron Swiss National Day

Ø 24 cm ● black 32322



Fondue pot Induction cast iron Swiss National Day

Ø 20 cm ● black 32280 (available as long as stock)



NEW

Fondue pot induction cast iron

Ø 24 cm ● black matt 32323



Fondue pot induction cast iron

32221 32209 Ø 20 cm • red Ø 24 cm • red 32008 32056



Fondue pot Induction cast iron Alpine Meadow

Ø 24 cm ● black 32299 Ø 24 cm • red 32273

Cheese fondue set Induction cast iron

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

Ø 24 cm ● red 32236



Cheese fondue set Induction cast iron **Alpine Meadow**

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

Ø 24 cm • red 32276

FONDUE BLISS IN A WINTER WONDERLAND **NEW**

Fondue pot Induction Flag Waver Ø 23 cm ○ white/red 32290 (available as long as stock)

Cheese fondue set Winterwonderland incl. fondue pot, rechaud* with gold burner, 6 plastic forks black, filled fuel paste burner Ø 23 cm • red 32319

Fondue pot Alphorn Player Ø 22 cm ● red 32261 (available as long as stock)



Fondue pot Suisse
Ø 22 cm • red 32005
(available as long as stock)



Fondue pot
Ø 22 cm ● red 32185
(available as long as stock)
Ø 23 cm ● red matt 32306



Plate Classic Ø 19 cm ● red matt 32215



Cheese fondue set Induction Alpine Meadow

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

Ø 23 cm ●O black/white 32287

Cheese fondue set Induction Flag waver

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

 \emptyset 22 cm \bullet black 32304 (available as long as stock)



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

Ø 22 cm • red 32178 (available as long as stock)

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

Ø 23 cm • red 32310



Cheese fondue basic recipe for 6 persons

Ingredients

- » 900-1200 g mix ed cheese from your cheesemonger or:
- » 300 g Gruyère mild
- » 300 g Gruyère mature
- » 600 g Vacherin
- » 1kg white bread
- » 6 level tsps cornflour
- » 600 ml dry white wine (e. g. Fendant or Gutedel)
- » 6 cloves of garlic, medium, coarsely chopped

Further information and even more types of cheese for fondue under www.naturli-ag.ch





https://k-r.live/mid

Preparation

Cut the bread into bite-sized cubes. Grate the Gruyère an Vacherin cheese with the coarse side of the grater. Place the cheese in the caquelon. Sprinkle the cornflour over it, and add the white wine 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 starts to boil. 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 fondue pot with the simmering fondue on top of it and immediately start to stir with the bread cubes skewered on the fondue forks. During the meal make sure that the cheese 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 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 pre-boiled vegetables as accompaniments, for example: carrots, potatoes, cauliflower, broccoli, onions and mushrooms.

Herby Enhance your cheese fondue with oregano.









Raclette pan with wooden handle for Kuhn Rikon Raclette Sets

• black/beech wood 19208



Raclette wooden scraper
2 pieces • beech wood 19209







Power-Candle set for raclette 12 pieces 32250



Raclette pan for Kuhn Rikon Raclette Sets • black 19152



Raclette candle holder for Kuhn Rikon Raclette Sets 1 piece 19161

DINE IN STYLE



Overview of fondue burners and pots https://k-r.live/xpr





SWISS MADE



Rechaud* beech wood

• black/beech wood 32294



Rechaud* Alder grey/alder wood 32315

Rechaud* Wire • stainless steel 32017



with heat distributor aluminium • black/silver 32199



Rechaud* cherry wood with silver burner matt

silver/cherry wood 32239 (available as long as stock)





Rechaud* Simple

• black powder-coated 32019

Rechaud* Simple with gold burner black powder-coated 32263

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





Rechaud* Melchterli grey/cherry wood 32059

Mini Rechaud* Simple • black powder-coated 32044 (available as long as stock)

Mini Rechaud* Simple with gold burner • black powder-coated 32254 (available as long as stock)

SERVING TIME







Transmission plate aluminium

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

Ø 15 cm aluminium 32045



Paste burner

filled with fuel paste 32046



Fuel paste for Kuhn Rikon burners

3 pieces à 80 g 32043

