



PRESS RELEASE

AMBIENTE 2016

COMPANY:

RIESS KELOMAT GMBH
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Österreich

AMBIENTE BOOTH:

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RIESEN & ZWERGE NEW AMBIENTE ARTICLES FROM RIESS

RIESEN

The giant enamel pans from RIESS – for boiling and preserving.

ZWERGE

The very smallest enamel pans from RIESS for one or two people, for boiling and simmering ready for the table, and for storage and heating of any remaining portions.

THE GIANT PAN CARRIER

A useful carry strap of robust leather, for transportation from A to B and from indoors to outdoors

Since 1922, giant and tiny enamel pans have been manufactured in the RIESS enamel factory in the Mostviertel/Ybbstal area of Austria. The new versions of this traditional cookware have now arrived, made of extra-strong steel plate, robed in the finest glass. During production, they pass through a red-hot furnace, where the glass bonds firmly to the iron at a temperature of 850 °C, creating the smooth enamel finish with its pore-free surface and creating a unique depth of shine.

This process results in robust pots and pans that are deep black on the outside, with a grey-speckled finish inside – for all large- and small-scale cooking and for cooks who really care.

All the cookware is completely suitable for use on any heat source – from camp fire to induction hob, and has all the positive features of RIESS Premium enamel. It is easy to clean and indestructible if used and cared for correctly.

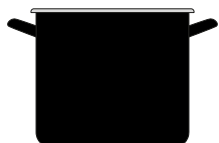
And it's all in the name: the RIESEN (giants) and ZWERGE (tiny ones) from RIESS.

The four giant RIESEN pans and the three pots with handles from the lower-sided RIESEN HALBHOCH (HALBHOCH = low sided) range can hold from a respectable 4 to an unbelievable 20 litres, with diameters of between 20 and 32 centimetres.

The five tiny casseroles of the ZWERGE range hold a modest 0.5 down to a tiny 2.0 litres with diameters of between 12 and 20 centimetres.



THE GIANT RIESEN PANS FROM RIESS - FOR BOILING AND SERVING



RIESE Ø 20
4 Liter
0228-000



RIESE Ø 24
8 Liter
0230-000



RIESE Ø 28
12 Liter
0232-000



RIESE Ø 32
20 Liter
0234-000



RIESE Ø 24
halbhoch
4 Liter
0242-000



RIESE Ø 28
halbhoch
8 Liter
0246-000



RIESE Ø 32
halbhoch
12 Liter
0248-000

These are the really large enamel pans from RIESS for large quantities – used mainly for boiling and preserving. The giant RIESEN pans hold sufficient to feed a football team, a large family or a party of friends. The giant RIESEN can handle large volumes of harvested fruit or vegetables. Goulash stew for a crowd at midnight, pasta for the skiing holidays, a large panful of chilli or curry, chicken soup to cure a cold, marmalades and chutneys – as much as the heart desires. The giant RIESEN pans are essential for all this – and for much more. The RIESEN from RIESS are great in every sense.

THE GIANT PAN CARRIER



For easy transportation of the RIESEN giant pans – from A to B or from indoors to outdoors – we supply a convenient carry strap of finest leather. So feeding a crowd is child's play.



THE „ZWERGE“ FROM RIESS



ZWERG Ø 12
½ Liter
0236-000



ZWERG Ø 14
¾ Liter
0237-000



ZWERG Ø 16
1 Liter
0238-000



ZWERG Ø 18
1½ Liter
0239-000



ZWERG Ø 20
2 Liter
0240-000

For boiling, simmering and serving for the small and mini household, and to store and heat up any delicious portions that remain. The ZWERGE are – as the name says – the very smallest pans that have ever been manufactured in the RIESS factory in Ybbstal.

The stronger metal of the new edition offers ideal heat distribution on all types of modern cookers, leading to even better results.

These pans are intended to cook and simmer and can serve one or two people. Just right for small families, for cooking with children and for delicious extra portions which can be warmed up directly from the refrigerator.

A ZWERG pan is not only ideal for cooking and simmering – it is also perfect for serving direct to the table for elegant dining.

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AVAILABILITY

The Riesen & Zwerge were presented for the first time at AMBIENTE 2016 and will be available in the shops **from May 2016**.

PHOTO MATERIAL

We will be happy to send you high-resolution photos via Link. Please send a short mail to press@truehomeware.com.

THE RIESS BRAND

stands for high-quality porcelain enamel cookware, and so for flavour-neutral, energy-saving and healthy stovetop and oven cooking and also storage. Since 1922, this traditional Austrian family company has been producing porcelain enamelled cookware in many colours and designs. RIESS products are lovingly made by hand and are carbon neutral, as the company uses energy from its own hydroelectric power plants. www.riess.at

PORCELAIN ENAMEL

is a very natural material and is none other than glass bound with iron in a furnace. Thanks to its iron core, RIESS cook- and tableware is suitable for all types of stovetop, including induction. Heat retention is extremely good, which saves energy. Porcelain enamel is cut- and scratch resistant, durable, easy to clean, suitable for people with nickel allergies and has many other advantages.

The ten good reasons for using RIESS Premium Enamel

1. CO₂-neutral, made in Austria
2. suitable for induction and all other types of hobs and cookers
3. cut- and scratch-resistant
4. easy to clean and antibacterial
5. healthier, energy-saving cooking
6. aroma neutral
7. extremely long-lasting
8. heat-resistant up to 450° C
9. many colours and designs
10. recyclable into scrap metal