

ORIGINAL
KAISER



**For me, for you.
With KAISER.**

Product **catalogue**
2017



16

COOKIE CUTTER.

Make every occasion feel festive with some lovely little baking and biscuit creations!

THE SPRINGFORM PAN WITH CLOSING MECHANISM THAT SECURELY CLICKS INTO PLACE – SAFECLICK.



6

La Forme Plus

A range of shapes and sizes that all have one thing in common: perfect non-stick properties thanks to the KAIRAMIC® ceramic coating.



6

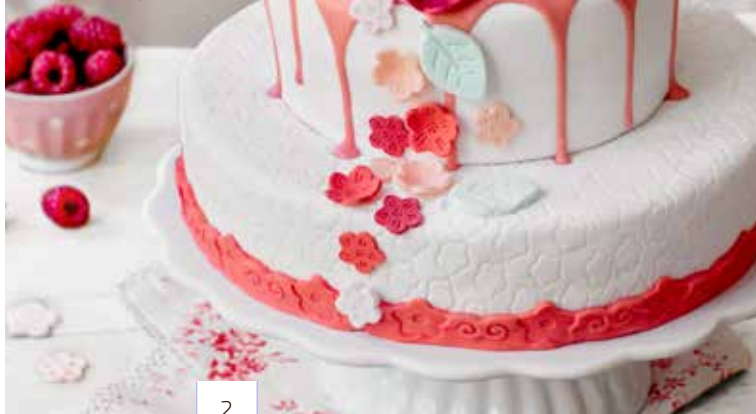
Ombre cheesecake



36

DECORATING.

The grand finale! How to dot the i's with creative decorating ideas for any cake.



A BUNDT CAKE PAN GIVES EVEN SIMPLE SPONGE CAKES A PERFECT WAVE.



22

Inspiration

The clue is in the name: simple, reliable and with plenty of space for your own ideas and creativity.

A CLASSIC AMONG BAKING TINS:
THE SPRINGFORM PAN WITH TUBE BASE.



53

Classic

Makes it child's play to bake any cake in the right shape, turn it out with ease and get the tin spotlessly clean again in no time.

22

Hazelnut cake

WITH
RECIPE!



48

Filled lemon and passion fruit cake

WITH
RECIPE!



58

HEARTY.

From pies to quiches, perfect results every time, even at high temperatures.



ON TOP FORM

All shapes and sizes: round and square, with and without bases, smooth and wavy. A brief “who’s who” guide to traditional, conventional and unusual baking tins, which all make sure that your baking results turn out as planned.



Tin on page 8



Original SafeClick closing mechanism

Springform pan

The classic baking tin that every home should own. The round tin is split into two and held together by a flexible clasp. When opened, the tin is simply released from the base and sides without having to tip the cake. The springform pan is perfect for tarts, fruit cakes and sponge cakes.



For wonderful birthday cakes

Charlotte bundt pan

The traditional shape for a birthday cake is the pretty wavy Charlotte bundt pan or its “relation”– the bundform pan. The typical crown shape with a round opening in the middle not only looks great, it also makes for better baking results: the dough is cooked evenly as the heat in the middle of the cake radiates through the tin.



Tin on page 11



Tin on page 11



Loaf pan

The loaf pan is the king of moulds at KAISER. With a length of at least 30 cm, it is ideal for sponges, pound cakes and marble cakes as well as gateaux and pastries.



Tin on page 35

Muffin pan

The trend for cupcakes and muffins is still gathering speed. A pan with cups for 12 muffins – a “must have” for all fans of these delicious little treats.



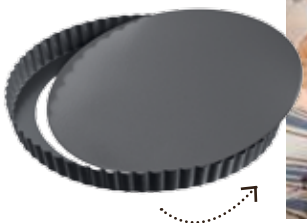
MADE WITH LOVE!



Tin on page 27

Special tins

Baked with love. What tin could showcase this better than a heart-shaped one? Perfect for Mothers Day, Valentines Day and wedding anniversaries.



Tin on page 11

Quiche and flan tin

The low edge makes these baking tins perfect for fruit cakes, quiches and flans. The wavy sides are pretty, while the KAISER removable base is very practical.



Tin on page 46

Baking sheet

As well as the baking tray, your basic oven set should also include a deep baking tray. This is perfect for deeper tray-baked cakes such as millionaires shortbread.

e r r e

LA FORME PLUS



10-year guarantee – this is something you don’t often see any more. But Kaiser offers this of course, only for La Forme Plus. All these tins are of a unique quality, with perfect non-stick properties thanks to the KAIRAMIC® ceramic coating. They have also been thought through down to the smallest detail so meet even the most demanding of requirements.

Ombre cheesecake

Ingredients

Base 12 chocolate butter cookies, 80g melted butter, 1.5 tbsp sugar

Cream 8-9 sheets gelatine, 600g quark, 300g mascarpone, 100ml whipping cream, 180g icing sugar, 2 sachets of vanilla sugar, juice of 1 lemon, approx. 500g blueberries

Decoration dark chocolate glaze and blueberries

1. Crumble the butter cookies, melt the butter. Combine the butter and broken cookies and mix in the sugar. Transfer to a 20cm La Forme Plus springform pan and press down with a spoon. Put the base in the fridge.

2. Soak the gelatine. Ideally separately. (We used 3 containers with 3 sheets each)

3. Whip the cream and store in the fridge.

4. Whisk the quark, mascarpone, icing sugar, vanilla sugar and lemon juice until they form a smooth consistency.

5. Purée the blueberries.

6. Place a flan ring around the flan base. Divide the quark mixture into thirds and combine 2 of the 3 portions with the

desired amount of blueberry mixture. One with a little more and one with a little less (depending on your tastes and the desired colour result).

a. Prepare the first portion (the darkest one), put the remaining two portions in the fridge. Dissolve 1 portion of gelatine and quickly combine with the darkest portion. Add 1/3 of the cold cream and mix again. Now measure out about 0.5 l and pour onto the base. Refrigerate for at least 2 hours.

b. Repeat the process with the next portion of quark mixture. Then pour over and wait another 2 hours until the mixture has set. Repeat the process for the last time with the last portion of quark mixture. Store in the fridge overnight or for at least 4 hours.

7. Remove the finished cake from the tin and decorate with chocolate, blueberries and edible flowers.

Handy tip



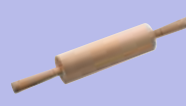
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Springform pan
23 0063 8027 (Ø 28 cm)

Dough scraper
23 0066 6051 (33 x 5.5 cm)

Whisk
23 0066 6112 (35.5 x 5.5 cm)

Rolling pin
23 0066 6181

Icing bag
23 0066 2824 (40 cm)

Cake server
23 0066 6099

New!

SafeClick



.....
This is bound to go down well: the new original SafeClick closing mechanism, designed by KAISER. Compared to its predecessor, it is 20% easier to open and close and has an optimised feel thanks to the 40% larger handle. Naturally, it is suitable for both right and left-handed people.
.....



OUR TIP

REALLY LOVELY AND DELICIOUS TOO:
EDIBLE PHLOX FLOWERS ARE FANTASTIC WITH BLUEBERRIES.



LA FORME PLUS



Everything for a perfect finish, for cream topping on cakes, flans and cupcakes, cookie cutters for every occasion you can think of and, of course, baking tins of a unique quality which have been thought through down to the smallest detail – at KAISER, all this has a name which says it all: La Forme Plus.

LA FORME PLUS



NEW **Springform pan with cake plate**

23 0063 8140 (Ø 26 cm)

- Original SafeClick closing mechanism
- Size 26 cm

SafeClick: Opens out completely thanks to easy clasp with extra large handle. Suitable for right and left-handed people.



NEW **Springform pan**

23 0063 8027 (Ø 28 cm)

- Original SafeClick closing mechanism
- Sizes: 20, 24, 26, 28 and 30 cm



NEW **Conical springform pan**

23 0063 8096 (Ø 32 cm)

- Original SafeClick closing mechanism
- Sizes: 30 and 32 cm



NEW **Springform pan with tube base**

23 0063 8010 (Ø 28 cm)

- Original SafeClick closing mechanism
- Sizes: 26 and 28 cm



NEW **Rectangular springform pan**

23 0063 8072

- Original SafeClick closing mechanism
- Size 35 x 24 cm



NEW **Square springform pan**

23 0063 8089

- Original SafeClick closing mechanism
- Size 24 x 24 cm



NEW **Springform loaf pan**

23 0063 8126

- Original SafeClick closing mechanism
- Size 30 x 11 cm



FRESH BERRIES &
LOLLIES TO DECORATE





WE USED A HALF-ROUND
LOAF TIN HERE.





Frankfurt ring mould

23 0063 7242 (Ø 26cm)*

- Extra high side
- Size 26 cm



Bundt cake pan

23 0063 7150 (Ø 22cm)*

- Extra high side
- Size 22 cm



Charlotte bundt pan

23 0063 7167 (Ø 24cm)*

- Extra high side
- Size 24 cm



Loaf pan

23 0063 7136 (30cm)*

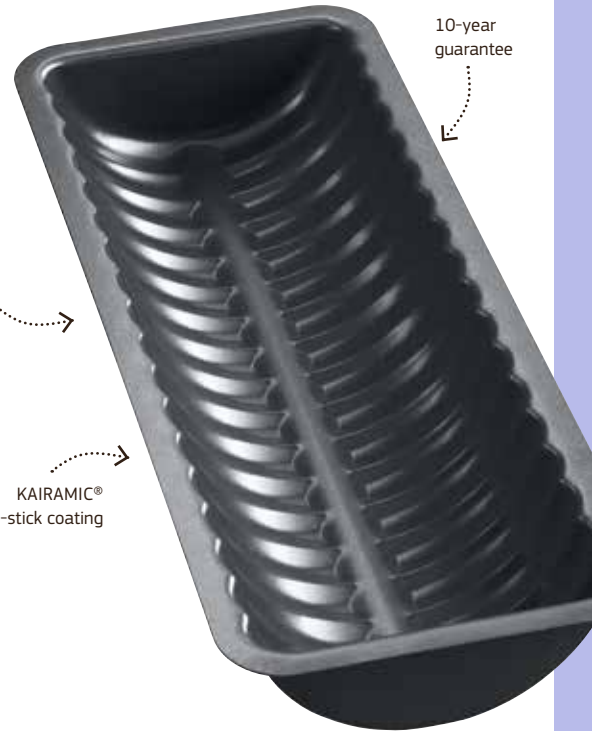
- Rounded corners and edges
- Sizes: 25 and 30 cm



Tartlet tin

23 0063 7334 (Ø 12cm)*

- Wide grip edge
- Size 12 cm



Flan pan

23 0063 7105 (Ø 28cm)*

- Wide grip edge
- Sizes: 28 and 30 cm



Quiche and tart pan

23 0063 7259 (Ø 28cm)*

- Practical removable base
- Sizes: 24, 28, 32 cm

Half-round loaf pan

23 0063 7235 (30cm)*

- Wide grip edge
- Size 30 cm



Rectangular quiche and tart pan

23 0063 7457*

- Practical removable base
- Size 35 x 13 cm



Pizza and pie plate

23 0063 7228 (Ø 30cm)

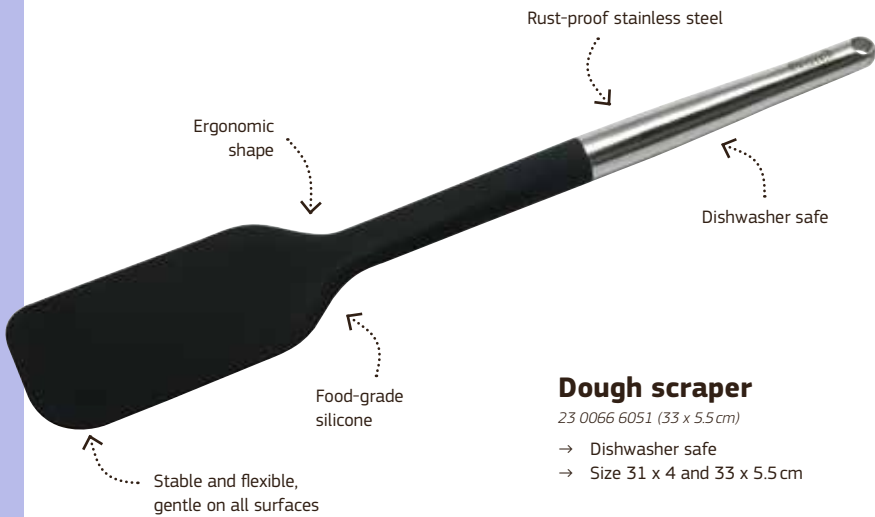
- Cut-resistant enamel coating
- Size 30 cm



Bread mould

23 0063 7204 (30cm)

- Resistant to sour dough
- Sizes: 30 and 35 cm



Dough scraper

23 0066 6051 (33 x 5.5 cm)

- Dishwasher safe
- Size 31 x 4 and 33 x 5.5 cm



Spatula

23 0066 6143

- Dishwasher safe
- Size 34 x 6 cm



Basting and pastry brush

23 0066 6013 (25 x 4 cm)

- Dishwasher safe
- Size 25 x 3.5 and 25 x 4 cm



Spoon

23 0066 6136

- Dishwasher safe
- Size 30 x 5 cm



Whisk

23 0066 6112 (35.5 x 5.5 cm)

- Dishwasher safe
- Size 26 x 4.5 and 35.5 x 5.5 cm



Cake server

23 0066 6129

- Dishwasher safe
- Size 28.5 x 6.5 cm



Cake server

23 0066 6099

- Practical handle and cutting edge
- Size 28 cm



Icing spatula

23 0066 6075 (41 x 3.5 cm)

- Dishwasher safe
- Size 41 x 3.5 and 25 x 1.5 cm



Scraper set, 2-piece

23 0066 6082

- Contents:
 - 1 x scraper with silicone lip,
 - 1 x cake scraper with coarse and fine teeth
- Dishwasher safe



Rolling pin

23 0066 6181

- Ergonomic handles
- Size 48.5 x 7.5 cm



Professional icing bag set, 7-piece

23 0066 6150

- Contents:
 - 1 x 40 cm icing bag
 - 1 x adapter for piping nozzles
 - 5 x different nozzles
- Dishwasher safe



German Design Award
SPECIAL MENTION 2015



OUR TIP

INDIVIDUAL BASES ARE EASIER TO LAYER IF YOU HALVE OR QUARTER THEM.





OUR TIP

MERINGUES CAN BE GRADUALLY COLOURED BY BROWNING THEM LIGHTLY WITH A BLOW TORCH.





Icing bag

23 0066 2824 (40 cm)

- Washable cotton
- Sizes: 30, 35, 40 cm



Adapter for icing bag

23 0066 2794

- Replacing nozzles made simple
- Fits all icing bags and nozzles

Rust-proof stainless steel



Seamless processing

Decorating and cream icing syringe set

23 0066 6174

- Contents: 1 x decorating and cream piping syringe
- 1 x adapter for nozzles
- 5 x different nozzles
- Dishwasher safe



Filling nozzle

23 0066 2305

- Size 4 mm



Star nozzle

23 0066 2398 (size 4)

- Size 1–5 mm
- Size 2–8 mm
- Size 3–11 mm
- Size 4–13 mm
- Size 5–16 mm



Star nozzle, closed

23 0066 2442 (size 4)

- Size 1–6 mm
- Size 2–8 mm
- Size 3–11 mm
- Size 4–13 mm
- Size 5–16 mm



Ring nozzle

23 0066 2343 (size 4)

- Size 1–4 mm
- Size 2–7 mm
- Size 3–9 mm
- Size 4–11 mm
- Size 5–13 mm



Rosette nozzle

23 0066 2510

- 6-pronged, 15 mm
- 23 0066 2527
- 8-pronged, 17 mm



Star ribbon nozzle

23 0066 2602

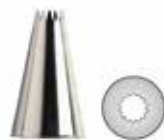
- Size 16 mm



Rose nozzle

23 0066 2541

- Size 16 mm



Crown nozzle

23 0066 2497 (size 4)

- Size 1–5 mm
- Size 2–8 mm
- Size 3–10 mm
- Size 4–12 mm
- Size 5–15 mm



Leaf nozzle

23 0066 2572

- Size 12 mm



Wow effect

Little gifts help to nurture friendships. And with a little cookie dough, the right cutter design, creativity and an eye for detail when it comes to decoration, you can quickly make sweet, individual little gifts for every occasion. Whether it's a birthday, for good luck or just because. Just WOW!

Designs start on page 18.





ON YOUR MARKS, GET SET, BAKE!

Making cookies is fun for the whole family, and not just at Christmas! With KAISER cookie cutters, it is a piece of cake to bring a bit of variety into baking cookies. There is an almost endless range of cookie cutter designs based around a variety of themes. And with colourful icing, nuts and fondant, there are no limits to your decorating creativity. So, on your marks, get set, bake!



Marriage

Personal and with plenty of feeling: Sometimes, a picture says more than a thousand words – especially on the happiest day of a couple's life.



Good luck!

Some people wish for happiness, others wish for cookies. Why not combine the two – luckily with KAISER you can.



Just so

A special family occasion, a fun family sleigh ride or a "glad you are here". Say it with cookies.



Child's birthday

Children love sweet sugary cookies all year round, not just for birthdays. And when they look like their favourite animals, they taste even better.

COOKIE CUTTERS



With the KAISER year-round cookie cutters you'll have no more excuses not to bake. Make every occasion feel festive with some lovely little baking and biscuit creations!

YEAR-ROUND COOKIE CUTTERS



Birthday wishes!

Birthday cake

23 0060 0765



Birthday wishes!

Champagne bottle

23 0060 0185



Birthday wishes!

Present

23 0060 0468



Birthday wishes!

Bow

23 0060 0567



Birthday wishes!

Sweet

23 0060 1090



Birthday wishes!

Balloon

23 0060 0543



Birthday wishes!

Note

23 0060 0444



Birthday wishes!

Euro

23 0060 1175



I do!

Wedding cake

23 0060 0505



I do!

Shoe

23 0060 0581



I do!

Champagne glass

23 0060 0604



I do!

Top hat

23 0060 0710



I do!

Dove

23 0060 0666



I do!

Church

23 0060 0475



I do!

Bride and groom

23 0060 0345



I do!

Wedding ring

23 0060 0574





DECORATIVE BEADS ADD A SPECIAL TOUCH TO ANY COOKIE!





Lots of love!

Heart

23 0060 0918



Lots of love!

Kissing mouth

23 0060 0512



Lots of love!

Curved heart

23 0060 0482



Lots of love!

Double heart

23 0060 0376



Good luck!

Mushroom

23 0060 0550



Good luck!

Pig

23 0060 0598



Good luck!

Clover leaf

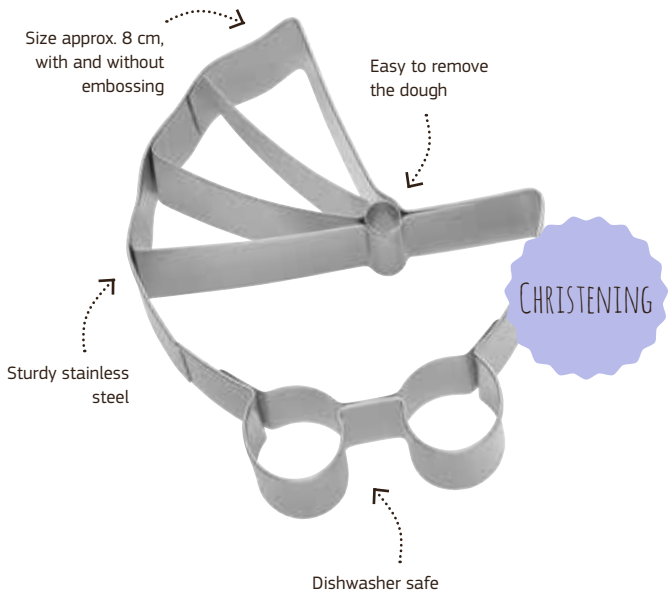
23 0060 0062



Good luck!

Horseshoe

23 0060 0208



Hello baby!

Dummy

23 0060 0147



Hello baby!

Baby bottle

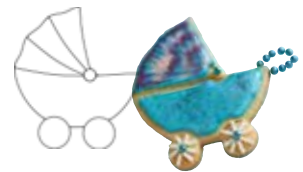
23 0060 0321



Hello baby!

Babygro

23 0060 0673



Hello baby!

Pram

23 0060 0253



Seriously tasty!

Squirrel

23 0060 0888



Seriously tasty!

Bear

23 0060 0734



Seriously tasty!

Penguin

23 0060 0352



Seriously tasty!

Fox

23 0060 1052



Seriously tasty!

Cat

23 0060 0758



Seriously tasty!

Dog

23 0060 0772



Seriously tasty!

Lion

23 0060 0291



Seriously tasty!

Cow

23 0060 0284



Happy holidays!

Santa hat

23 0060 1120



Happy holidays!

Bell

23 0060 0901



Happy holidays!

Shooting star

23 0060 0970



Happy holidays!

Gingerbread man

23 0060 1045



Happy holidays!

Snowflake

23 0060 0048



Happy holidays!

Christmas tree

23 0060 0239



Happy holidays!

Star

23 0060 0420



Happy holidays!

Paul

23 0060 0949



Happy holidays!

Rocking horse

23 0060 0956



Happy holidays!

Snowman

23 0060 0963



Happy holidays!

Angel

23 0060 0895



Happy holidays!

Santa

23 0060 0307

HO HO HO!





INSPIRATION



Inspiration is the stimulus, the trigger and the impetus we need to come up with a creative idea. It is the spark that lights the fire. At KAISER, Inspiration is the name given to baking pans that make baking simpler and more reliable, thus providing more space for your ideas and creativity. Be inspired.

Hazelnut cake

Ingredients (for 22 cm tin)

Hazelnut sponge 250 g soft margarine (alternatively: butter), 75 g sugar, 1 sachet of bourbon vanilla sugar, 1 pinch salt, 4 eggs (medium), 1 egg white, 250 g wheat flour (grade 405), 200 g ground hazelnuts, 1 sachet of baking powder

Filling and topping 50 g sugar, 2 tbsp water, 200 ml milk, 15 g starch (e.g. corn starch), 1 egg yolk (medium), 100 g soft butter, 30 g icing sugar, 2-3 packs Giotto balls, 2 tbsp caramel sauce, 75 g physalis, 125 g milk chocolate glaze

For the garnish (to taste): 6-8 physalis with caramel glaze, 1/2-1 packet Giotto balls, 1 tbsp fine cocoa nibs

Plus butter or margarine for the tin

Handy tip



Bundt cake pan
23 0065 9305



Measuring cup
23 0076 9080



Baking spoon
23 0068 6042



Baking and kitchen scales, digital
23 0076 9042



Dough scraper
23 0068 6011 (28 x 5.5 cm)



Decorating and serving plate
23 0067 0102

1. Pre-heat the oven to 170 °C (fan oven 150 °C). Grease a KAISER Home bundt cake tin.

2. For the hazelnut sponge Combine the margarine, sugar, vanilla sugar and salt until white and creamy. Stir in the eggs and egg white one after another for around 30 seconds at top speed. Combine the flour, ground hazelnuts and baking powder. Transfer the dough to the prepared tin using a dough scraper. Bake the cake for about 45 minutes on the middle shelf. Once baking has finished, leave it to rest on a wire rack.

3. For the Giotto caramel filling and the chocolate glaze, allow the sugar to caramelize with water in a pan until golden. Add 150 ml milk. Combine the starch and egg yolk with the remaining milk until smooth and mix with the boiling milk and caramel mixture. Bring the mixture to the boil, stirring all the time and allow to simmer briefly until it reaches the consistency of a thick custard. Mix the butter and icing sugar until smooth and stir into the custard.

Fill the butter cream into an icing bag with a star nozzle. Cut the hazelnut cake in two, slicing it horizontally slightly lower than its centre. Place the bottom layer with the cut surface facing up on a cake board. Pipe the butter cream in stars around the surface of the base and place Giotto balls in the gaps. Halve the physalis and press into the butter cream. Drizzle the caramel sauce over the top. Put 2/3 of the glaze in a stainless steel mixing bowl and place over a bowl of hot water. Allow to melt while stirring. Remove the bowl from the bain-marie and stir in the remaining glaze. Drizzle 3-4 tbsp over the filling. Place the top half of the cake with the cut surface facing down on top of the filling. Spread the remaining glaze over the cake with a spoon so that it dribbles down the sides.

4. To make the garnish: Place the physalis with the caramel glaze and the Giotto balls on the chocolate glaze and sprinkle with cocoa nibs. Allow the cake to cool for at least 1 hour until the chocolate glaze has set.

OUR TIP

DECORATING WITH PHYSALIS: THE BEST LEAVES TO USE ARE THE THIN DELICATE LEAVES THAT POINT UPWARDS.



INSPIRATION PLUS



Whether it's a springform pan, a cake plate, a flan pan or a bundt cake tin – Inspiration Plus makes baking a real treat for the eyes as well. The attractive two-colour design has impressive characteristics and simply looks good.

INSPIRATION PLUS



Springform pan

23 0065 9220 (Ø 28 cm)

- Leak-proof
- Sizes: 24, 26, 28 cm

Springform pan with tube base

23 0065 9244 (Ø 28 cm)

- Leak-proof seal
- Sizes: 26 and 28 cm

Loaf pan

23 0065 9299 (Ø 30 cm)

- Rounded corners and edges
- Sizes: 25 and 30 cm

Square springform pan

23 0065 9251

- Leak-proof seal
- Size 24 x 24 cm



Springform loaf pan

23 0065 9268

- Leak-proof seal
- Size 30 x 11 cm



Flan pan

23 0065 9275 (Ø 28 cm)

- Wide grip edge
- Size 28 cm



Bundt cake pan

23 0065 9305 (Ø 22 cm)

- High side
- Size 22 cm

IN RECIPE
ON PAGE 22



HERBS ALSO MAKE
GREAT DECORATIONS.





MACAROONS ARE MADE WITHOUT FLOUR
AND ARE ALSO SUITABLE FOR PEOPLE WHO
ARE GLUTEN-INTOLERANT.



INSPIRATION



Here you can see in black and white: Inspiration is the name given to baking tins that make baking simpler and more reliable, thus providing more space for your ideas and creativity.

INSPIRATION



Springform pan

23 0065 9572 (Ø 28 cm)*

- Leak-proof seal
- Sizes: 24, 26, 28 cm



Bundt cake pan

23 0065 9657 (Ø 24 cm)*

- Perfect shape
- Sizes: 22 and 24 cm



Springform pan with tube base

23 0065 9596 (Ø 28 cm)*

- Leak-proof seal
- Sizes: 26 and 28 cm



Springform loaf pan

23 0065 9619*

- Leak-proof seal
- Size 30 x 11 cm



Rectangular springform pan

23 0065 9626*

- Leak-proof seal
- Size 36 x 24 cm



Square springform pan

23 0065 9602*

- Leak-proof seal
- Size 24 x 24 cm



Loaf pan

23 0065 9688 (30 cm)*

- High form stability
- Sizes: 25 and 30 cm



Flan pan

23 0065 9695 (Ø 28 cm)*

- Protruding edge
- Size 28 cm



Heart-shaped springform cake pan

23 0065 9701

- Leak-proof seal
- Size 25 x 26 x 7 cm



Mini springform pan

23 0065 9534 (Ø 20 cm)

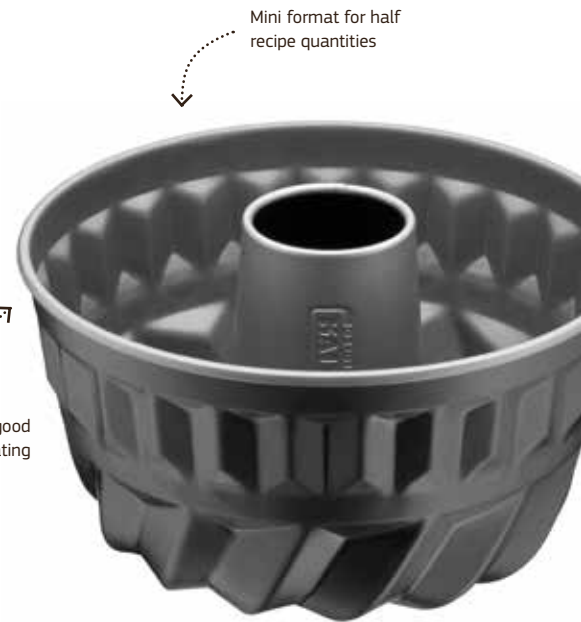
- Leak-proof seal
- Sizes: 18 and 20 cm



Mini springform pan with tube base

23 0065 9541 (Ø 20 cm)

- Leak-proof seal
- Sizes: 18 and 20 cm



Mini format for half recipe quantities

Very good Non-stick coating

High quality



Mini loaf cake pan

23 0065 9664

- High form stability
- Size 20 cm



Quiche and tart pan

23 0062 2040 (Ø 28 cm)

- Handy glass removable base
- Size 28 cm

Mini bundt cake pan

23 0065 9633 (Ø 16 cm)

- Perfect shape!
- Size 16 cm



Springform pan

23 0062 2026 (Ø 28 cm)

- Handy glass removable base
- Sizes: 26 and 28 cm



Square springform pan

23 0062 3009

- With carrying cover
- Size 24 x 24 cm



Roasting and baking pan

23 0075 0002

- With carrying cover
- Size 42 x 29 cm



Springform pan

23 0075 0316 (Ø 26 cm)

- With carrying cover
- Size 26 cm



12-cup muffin pan

23 0075 0323

- With carrying cover
- Size 38 x 27 cm



Rectangular springform pan

23 0062 3016

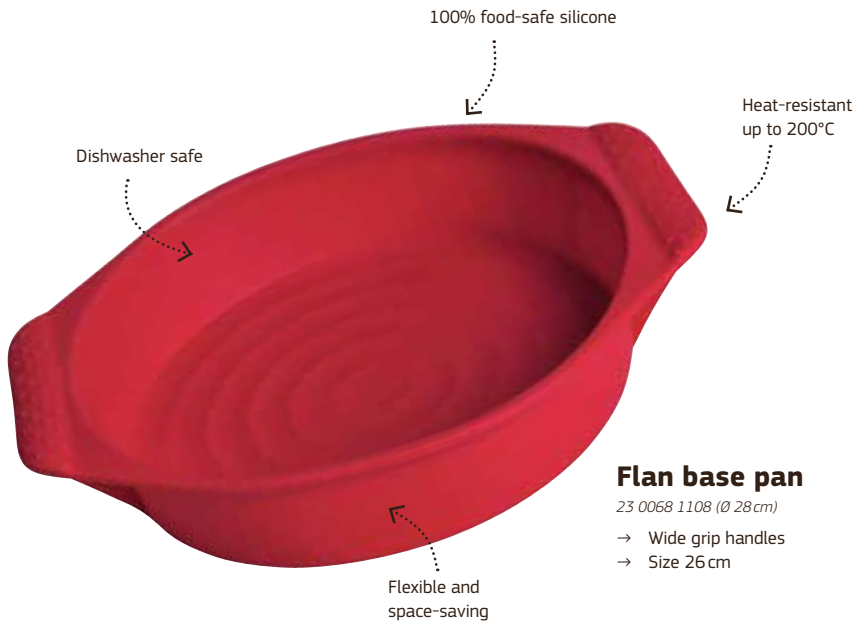
- With carrying cover
- Size 36 x 24 cm



LITTLE FLAGS ARE VERY EASY TO MAKE YOURSELF!







Flan base pan

23 0068 1108 (Ø 28 cm)

- Wide grip handles
- Size 26 cm



Bundt cake pan

23 0068 1115 (Ø 22 cm)

- Wide grip handles
- Size 22 cm



12-cup muffin pan

23 0068 1146

- Wide grip handles
- Size 34 x 26 cm



Loaf pan

23 0068 1139 (30 cm)

- Wide grip handles
- Sizes: 25 and 30 cm



Baking mould roller

23 0068 6165

- Smooth-running slide bearings
- Size 18 x 4 cm



Roll-out mat

23 0068 6110

- Extra large with scale on both sides
- Size 60 x 40 cm



Rolling pin

23 0068 6134 (35 cm)

- Smooth-running slide bearings
- Size 25 cm



Baking spoon

23 0068 6042

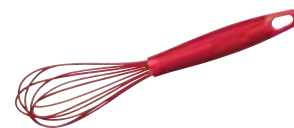
- Handy hanging loop
- Size 30 cm



Dough scraper

23 0068 6011 (28 x 5.5 cm)

- Handy hanging loop
- Size 22.5 x 3.5 and 28 x 5.5 cm



Whisk

23 0068 6073 (29 x 6.5 cm)

- Handy hanging loop
- Size 24 x 5.5 and 29 x 6.5 cm



Basting and pastry brush

23 0068 6035 (22 x 4 cm)

- Handy hanging loop
- Size 22 x 3 to 22 x 4 mm



"Ruy the Knight" children's baking set, 7-piece

23 0064 3403

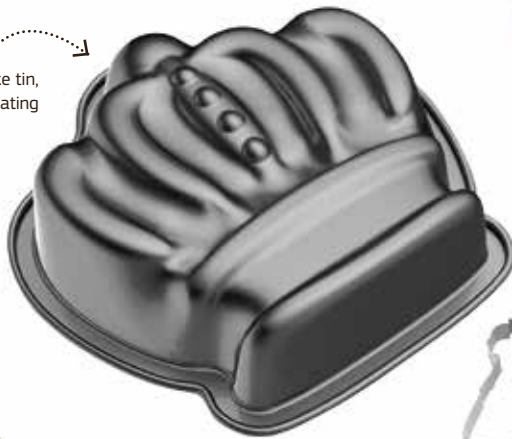
- Contents:
 1 x knight's castle baking tin, approx. 16 cm,
 1 x mixing bowl,
 1 x dough scraper,
 4 x stainless steel cutters,
 Recipe book



BAKING WITH CHILDREN

1 litre mixing bowl made from synthetic material, dishwasher safe, with non-slip base

Patterned cake tin, non-stick coating



Silicone scraper

4 rust-proof stainless steel cookie cutters with rounded edges on both sides



In an attractive gift box with an exciting heroic story



"Violetta" children's baking set, 7-piece

23 0064 3410

- Contents:
 1 x crown baking tin, approx. 16 cm,
 1 x mixing bowl,
 1 x dough scraper,
 4 x stainless steel cutters, recipe book



"Jamjam the Dragon" 7-piece children's baking set

23 0064 3427

- Contents:
 1 x 12 cm springform pan,
 1 x mixing bowl,
 1 x whisk,
 4 x stainless steel cutters, recipe book







SMALL, DELICIOUS AND
QUICK TO MAKE!





Maxi Charlotte bundt muffin pan

23 0064 6183

- For 6 muffins
- Size 38 x 27 cm



Charlotte bundt muffin pan

23 0064 6190

- For 12 muffins
- Size 38 x 27 cm



Mini Charlotte bundt muffin pan

23 0064 6176

- For 12 muffins
- Size 29 x 18 cm



Cake bar pan

23 0064 6152

- For 12 bars
- Size 38 x 27 cm



Cake pop pan

23 0064 6404

- For 12 cake pops
- Size 29 x 19 cm



Whoopie pie cake pan

23 0064 6428

- For 12 whoopie pies
- Size 38 x 27 cm



Mini donut pan

23 0064 6169

- For 12 donuts
- Size 29 x 18 cm



Maxi muffin pan

23 0064 6244

- For 6 muffins
- Size 34 x 22 cm



Muffin pan

23 0064 6206*

- For 12 muffins
- Size 29 x 18 cm



Mini muffin pan

23 0064 6220

- For 12 muffins
- Size 29 x 18 cm



Mini muffin pan

23 0064 6237

- For 24 muffins
- Size 38 x 27 cm



Sugary masterpieces

Individual, imaginative decoration, multi-layer cakes topped with delicate figures, dainty blossoms that turn a simple piece of cake into a masterpiece. It's all possible with fondant. And, of course, we have everything you need to transform colourful sugar paste into dream cakes and creative cupcakes, etc.

Find the right tools starting on page 37.





DECORATING MADE EASY

Working out even the smallest details and changing just the slightest nuances to give every baking creation that personal touch. Of course it's possible – and much more besides. When you model, decorate and cut with fondant, thanks to the KAISER products you can do everything you thought was impossible before.



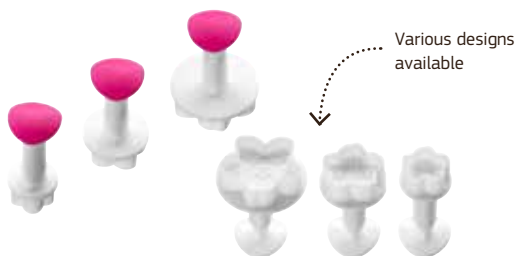
Structure roller

For patterns and structures on fondant. Simple, consistent rolling and quick to switch between three attractive designs.



Modelling set

You can freely shape and decorate fondant or marzipan for your cakes: innovative 6-piece set with 2-in-1 functionality.



Fondant cutter

For quick, accurate cutting of flowers or decorative designs, 3-piece set with Soft Touch and non-slip effect.



Tools

For creamy stars and toppings and imaginative designs, of course KAISER also has a range of other useful decorating utensils.



Structured fondant roller set, 4-piece

23 0067 0034

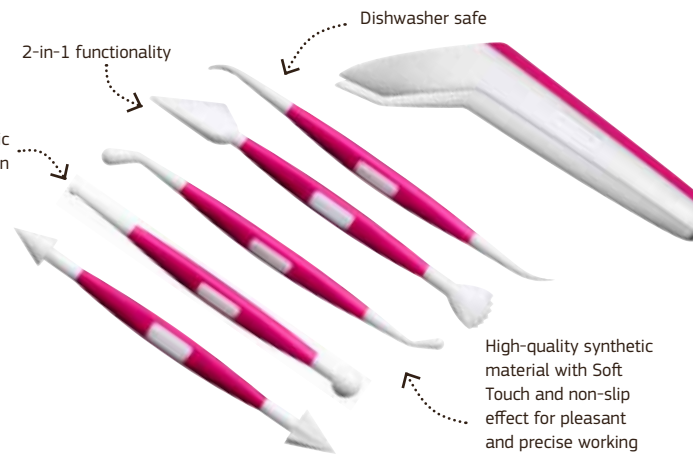
- Contents:
 - 1 x structure roller holder
 - 3 x structure rollers
- Size 15.5 x 21 x 4.5 cm



Fondant roller, large

23 0067 0041

- Practical 2-way height adjustment
- Size 45 x 4 cm, height 1.5 x 3 mm



Fondant modelling tool starter set, 6-piece

23 0067 0027

- Contents:
 - 5 x modelling tools
 - 1 x tongs
- For making elegant fondant and marzipan decorations



Alphabet and number cutter set, 36-piece

23 0067 0119

- Contents:
 - 26 x cutters A-Z
 - 10 x cutters 0-9
- Size 2.4 x 2.3 x 2.5 cm



Fondant roll mat

23 0067 0126

- Precise scale and guidelines
- Size 60 x 40 cm



Fondant smoother

23 0067 0058

- For smoothing fondant or marzipan coatings
- Size 16 x 8 cm



Fondant cutter set, 3-piece

23 0067 0065 (flower), 23 0067 0072 (ornament)

- 3 different size cutters with spring mechanisms
- Ideal for cutting, embossing and punching out



Silicone motif mats

23 0067 0089 (flower), 23 0067 0096 (ornament)

- 10 matching designs
- Size 20 x 13.5 cm



Motif mat set, 4-piece

23 0067 0140

- 8 different imprint motifs
- Size 21 x 30 cm



Decorating bag set, 5-piece

23 0067 0171

- Contents:
 - 1 x washable piping bag
 - 1 x adapter for piping bag
 - 3 x stainless steel nozzles
- Simple to replace the nozzles from the outside



Decorating pen

23 0067 0188

- Practical one-hand operation
- Capacity 75 ml



Layer cake set, 4-piece

23 0067 0010

- Very good non-stick coating
- Size 18 x 17 cm, internal dimension ø 15 cm



LOVE

OUR TIP

SIMPLY COVER THE WORK SURFACE WITH ICING SUGAR SO THE FONDANT DOESN'T STICK!





Bake and cake ring

23 0076 9400

- Individually adjustable
- Size 24–46 x 20–38 cm



Cake base knife

23 0067 0201

- With spacers for exact, even cutting 1–4 cm
- Size 47 x 5 cm



Measuring cup

23 0076 9080

- With different measuring scales
- Capacity 500 ml



Offset spatula

23 0067 0164

- Flexible stainless steel blade
- Size 41 x 3.5 cm



Cake setting ring with handle

23 0076 9325 (16.5–32 x 9 cm)

- Individually adjustable \varnothing from 16.5 to 32 cm
- Height 7 or 9 cm



Scraper set, 3-piece

23 0067 0157

- Contents:
 - 1 x cake decorator with wide and fine teeth
 - 2 x dough scraper
- Dishwasher safe



Baking and kitchen scales, digital

23 0076 9042

- With tare and add-on function
- Size 16 x 22 cm



Icing sugar shaker

23 0067 0195

- With airtight lid
- Size 9.2 x 5.5 cm



Candy dipping set

23 0076 9950

- Contents:
 - 2 x praline dipping forks
 - 1 x praline dipping spiral
 - 1 x praline drying rack
 - 20 x aluminium praline cases
 - 1 x "Praline School" recipe booklet



Professional nozzle set, 3 piece

23 0076 9035

- Contents:
 - Star nozzle 13 mm
 - Star nozzle, closed 16 mm
 - Rosette nozzle, 6-pronged, 15 mm



2-in-1 cake decorating and serving plate

23 0067 0102

- Functional design made from a combination of high-quality materials

Decorative set for muffins, cupcakes, etc., 32-piece

23 0064 6459



Aluminium praline cases

23 0076 9288

- Set of 30
- Size Ø 2.5 cm



Paper praline cases

23 0076 9271

- Set of 200
- Size Ø 3.5 cm



"Charlotte bundt cake" pudding cups

23 0076 9622

- Set of 6
- Size Ø 7.5 cm



Silicon muffin cases

23 0064 6268

- Set of 6, multicoloured
- Size Ø 7 cm



Muffin paper cases

23 0064 6282

- Set of 150, multicoloured
- Size Ø 7 cm



Maxi muffin paper cases

23 0064 6299

- Set of 80, multicoloured
- Size Ø 8.5 cm



Pop sticks

23 0064 6435

- Bamboo
- Set of 48



Disposable piping bags

23 0064 6534

- Food-safe synthetic material
- Set of 20



Muffin paper cases

23 0064 6275

- Set of 200, white
- Size Ø 7 cm

DECORATING
MADE EASY!



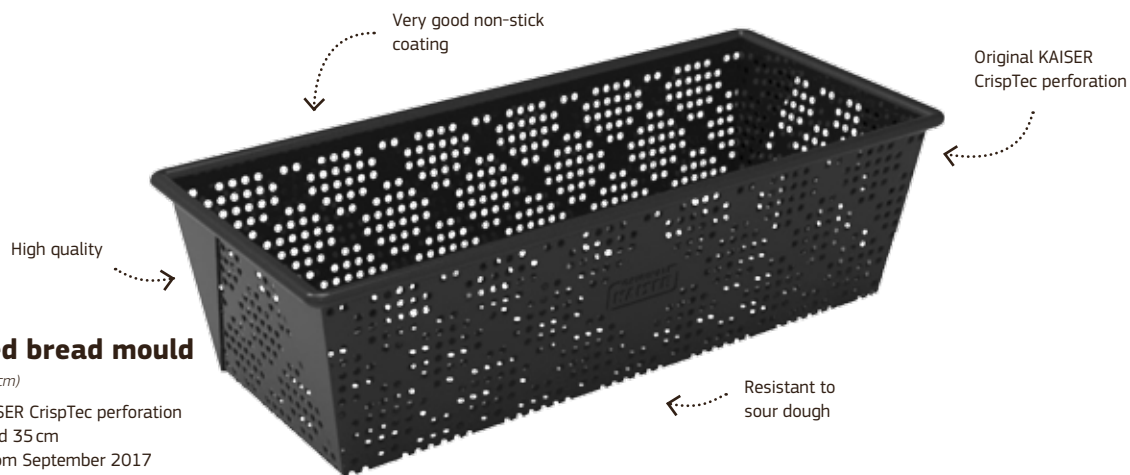


BREAD TINS



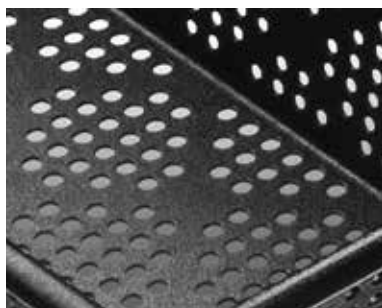
Freshly baked bread, just how you like it, with a crispy crust that is bound to become your favourite. You can find everything you need here.

INSPIRATION



NEW Perforated bread mould

- 23 0065 1330 (35 cm)
- Original KAISER CrispTec perforation
- Sizes: 25 and 35 cm
- Available from September 2017



CrispTec

NEW Perforated bread roll mould

- 23 0065 1347
- Original KAISER CrispTec perforation
- Size 28 x 19 cm
- Available from September 2017

NEW Perforated baguette mould

- 23 0065 1354
- Original KAISER CrispTec perforation
- Size 40 x 20 cm
- Available from September 2017



Oval bread mould

- 23 0065 0302*
- For 750 g loaves
- Size 32 cm



Bread mould

- 23 0065 0050 (35 cm)
- For 1,000 g loaves, size 30 cm
- For 1,500 g loaves, size 35 cm



Extendible bread mould

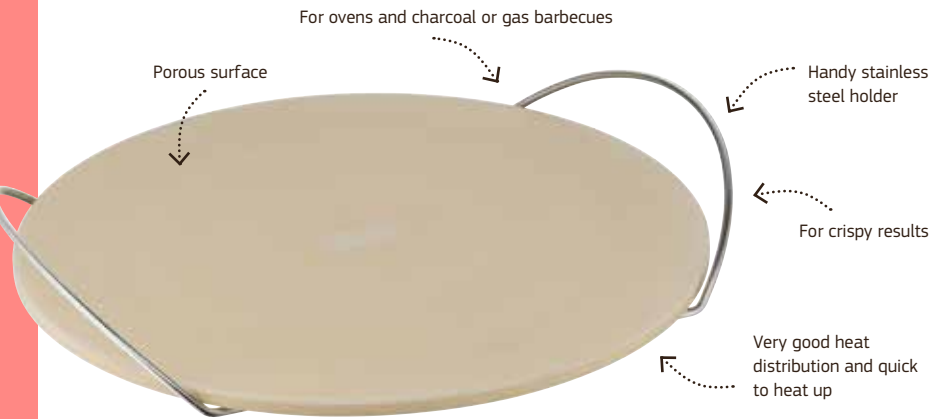
- 23 0075 0385*
- For 500 g to 1,000 g loaves
- Size 20–35 cm

PIZZA



Welcome to the Trattoria. Extra crispy pizza as though baked in a pizza oven, tarts, pies and hearty casseroles: these will soon become a piece of cake for you. Buon appetito.

INSPIRATION



NEW Pizza stone
 23 0064 7777 (round)
 23 0064 7760 (rectangular)
 → For crispy results
 Size
 round 38 cm
 rectangular 38 x 30 cm

NEW Pizza peel
 23 0064 7791
 → Bevelled edge for easy lifting
 → Size 48 x 30 x 1.1 cm



NEW Pizza cutter
 23 0064 7784
 → Sharp stainless steel blade
 → Size 19 x 7 cm



Pizza and pie plate
 23 0063 5088 (Ø 32 cm)*
 → Dishwasher safe enamel coating
 → Sizes: 20, 24, 28, 30 and 32 cm



XL grill and casserole pan
 23 0063 5033*
 → High side
 → Size 36 x 30 x 8 cm



Extendible baking sheet
 23 0063 5101*
 → High side
 → 39.5 x 36.5 x 3 cm



Adjustable baking sheet
 23 0063 5118*
 → With slot-in catches
 → Size adjustable 41–51 x 33 cm



Grill and casserole pan
 23 0063 5026 (39.5 cm)*
 → Wide grip edge
 → Size 35.5x24x5 cm and 39.5x28x5 cm



OUR TIP



DO NOT PUT PARMA HAM, ROCKET OR FRESH HERBS ONTO THE PIZZA UNTIL IT COMES OUT OF THE OVEN. THEY CAN THEN COOK ON TOP OF THE PIZZA.



e

CLASSIC



Established and in top form – easy to clean and with excellent non-stick properties, there is a simple name for all of this at KAISER: Classic. Ideal for those new to baking who want to set themselves sweet or savoury challenges. And with everything you need for preparing, decorating and serving.

Filled lemon and passion fruit cake

Ingredients (for 26 cm tin)

Lemon sponge 350g soft margarine, 350g sugar, 2 sachets of bourbon vanilla sugar, 1 pinch of salt, 6 eggs (large), grated rind and juice of 2 unwaxed lemons, 350g wheat flour (type 405), 1 sachet of baking powder

Passion fruit cream filling 20g starch, 30g sugar, 375ml passion fruit juice, 2 egg yolks (large), grated rind and juice of 1 unwaxed lemon

Cream cheese topping 400g double cream cheese, 40g icing sugar, a little yellow and orange food colouring (if desired)

Passion fruit sauce topping 8–10g starch, 15g sugar, 200ml passion fruit juice

Garnish 6–8 physalis, ½ persimmon, ¼ baby pineapple, 4 yellow macaroons, 8–10 8 mm sugar pearls in mother of pearl effect

Handy tip



Springform pan with tube base
23 0075 4444 (Ø 28 cm)



Dough scraper with wooden handle
23 0076 9554



Spreading spatula
23 0076 9233



Piping bag set, 5-piece
23 0076 9103



Cake server, round
23 0076 9189



Cake doilies
23 0076 9097

1. Pre-heat the oven to 170°C (fan-assisted oven 150°C). Grease the springform pan with tube base and sprinkle with flour.

2. For the lemon sponge Combine the margarine, sugar, vanilla sugar and salt in a mixing bowl until white and creamy. Stir in the eggs one after another for around 30 seconds at top speed. Stir in the grated lemon rind. Combine the flour and baking powder and stir into 2 portions with the lemon juice. Transfer the dough to the prepared tin using a dough scraper. Bake for about 40–45 minutes.

3. For the passion fruit cream filling Mix the starch and sugar in a pan and stir in a little passion fruit juice until smooth. Add the egg yolk and stir. Stir in the remaining passion fruit juice and grated lemon rind and beat until foamy and the mixture rises. Remove the pan from heat, continue stirring for a while, then allow to cool until lukewarm. Cut the cake into three pieces horizontally. Put the top and middle layers to one side. Split the lukewarm passion fruit cream into 3 equal portions. Drizzle the cut surface of the bottom layer with half the lemon juice. Spread over one portion of passion fruit cream. Place on the middle layer, drizzle with the remaining lemon juice and spread over the second portion of passion fruit cream. Place on the top layer with

the cut surface facing down. Spread the third portion of passion fruit cream around the outside of the cake and allow to cool for 1 hour.

4. For the cream cheese topping Combine the cream cheese with icing sugar in a mixing bowl. Separate off one third of the mixture and add yellow food colouring. Then put into an icing bag with a star nozzle and put in the fridge. Spread the remaining fresh cream topping all around the cake. Separate off part of the cream and colour two different shades of orange with food colouring and use this to decorate the sides (as shown on the recipe photo). Allow the cake to cool for at least 1 hour.

5. For the passion fruit sauce topping Mix the starch and sugar in a pan and stir in a little passion fruit juice until smooth. Stir in the remaining passion fruit juice and bring to the boil quickly, stirring all the time, then allow to cool. Stir the sauce well and pour over the cake with a tablespoon so it drizzles over the edges. Allow the cake to cool for at least 30 minutes. Just before serving, pipe 10 stars of cream cheese icing onto the cake.

6. For the garnish Clean the physalis, persimmon and baby pineapple and cut into small pieces. Garnish the top of the cake with fruit pieces, macaroons and sugar pearls.



CLASSIC PLUS



To cut a long story short: With Classic Plus, you have barely started before you have already finished. With baking times that are 30% shorter, your favourite cakes will find their way to your plate more quickly.

CLASSIC PLUS



NEW Springform pan
23 0075 4437 (Ø 28 cm)
→ Leak-proof seal
→ Sizes: 20, 24, 26 and 28 cm



NEW Springform pan with tube base
23 0075 4451 (Ø 28 cm)
→ Leak-proof seal
→ Sizes: 26 and 28 cm



NEW Rectangular springform pan
23 0075 4468 (28 cm)
→ Leak-proof seal
→ Size 35 x 24 cm



NEW Loaf pan
23 0075 4499 (30 cm)
→ Perfect shape
→ Sizes: 25 and 30 cm



NEW Bundt cake pan
23 0075 4475
→ Perfect shape
→ Size 22 cm



NEW Flan pan
23 0075 4512
→ Perfect shape
→ Size 28 cm



NEW 12-cup muffin pan
23 0075 4505
→ For standard muffins ø 7 cm
→ Size 38 x 27 cm



♡ CHAIN OF PHYSALIS BEADS:
LITTLE EFFORT FOR A BIG IMPACT.





LIMQUATS ARE A CROSS BETWEEN LIMES
AND KUMQUATS. THE EDIBLE SKIN IS
GREEN, SMOOTH AND SHINY.



CLASSIC



Established and in top form – there is a simple name for this at KAISER: Classic.
Ideal for those new to baking who want to set themselves sweet or savoury challenges.
And with everything you need for preparing, decorating and serving.



Solid quality

Non-stick coating

Even heat distribution

CLASSIC



Springform pan with tube base

23 0062 1067 (Ø 28 cm)*

- Perfect shape
- Sizes: 24, 26 and 28 cm

Springform pan

23 0062 1036 (Ø 30 cm)*

- Perfect shape
- Sizes: 12, 16, 20, 24, 26, 28 and 30 cm

Bundt cake pan

23 0062 1289 (Ø 24 cm)*

- Perfect shape
- Sizes: 22 and 24 cm



Loaf pan

23 0062 1227 (35 cm)*

- Structured surface
- Sizes: 25, 30, 35 cm



Bread mould

23 0062 1241 (35 cm)*

- Resistant to sour dough
- Sizes: 30 and 35 cm



Heart-shaped springform cake pan

23 0062 1401

- Perfect shape
- Size 25 x 26 x 7 cm



Half-round loaf pan

23 0062 1258*

- Perfect shape
- Size 30 cm



Frankfurt ring mould

23 0062 1395 (Ø 26 cm)*

- Perfect shape
- Size 26 cm



Heart-shaped cake pan

23 0062 1418*

- Wide grip edge
- Size 23 x 24 x 4.5 cm



← Comfortable single-handed operation

← Even sieving results

Flour and sugar sifter

23 0076 9677

- With outside scale
- 350 g capacity



Baking mould roller

23 0076 9691

- Conical shape
- Size 18.5 x 7.5 cm



Dough roller

23 0076 9592

- Single-handed operation
- Size 19.5 x 7.5 cm



Reusable baking sheet

23 0076 9356

- Non-stick coating
- Size 50 x 40 cm



Rolling pin

23 0076 9608

- Untreated beechwood
- Size 25 x 7.2 cm



Baking brush set, 2-piece

23 0076 9516

- Flexible natural brushes
- Size 21 x 2.5 and 22 x 4 cm



Pastry cutter

23 0076 9585

- Dishwasher safe
- Size 17.5 x 6 cm



Dough scraper with wooden handle

23 0076 9554

- Untreated beechwood and food-safe silicone
- Size 27 x 6 cm



Cake server and stencil

23 0076 9172

- Dishwasher safe
- Size 36.5 x 28.5 cm



Layered cake cutter

23 0076 9134

- Height adjustable cutting wire
- Size 39 x 17.5 cm



Tartlet tins, 6-piece

23 0076 9806

- Non-stick coating
- Size 10 cm



Cake doilies, 12-piece

23 0076 9097

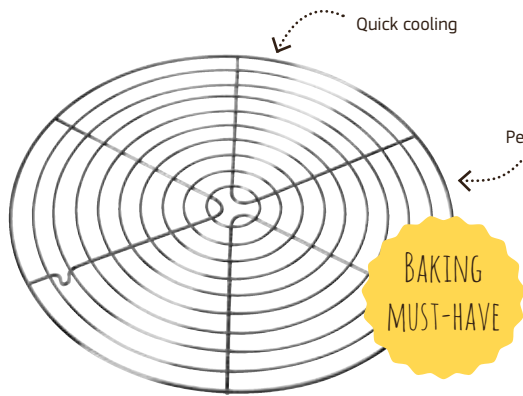
- For attractive presentation
- Size 34.5 cm



OUR TIP

EXOTIC BITTER-SWEET KUMQUATS LOOK PRETTY AND CAN BE EATEN COMPLETE WITH SKIN AND SEEDS ONCE THEY HAVE BEEN WASHED.





Cooling rack

23 0076 9431

- Chromium plated
- Size 32.5 cm



Dough scraper set, 2-piece

23 0076 9561

- With flexible head made from 100% silicone
- Size 23.5 x 4 and 26.5 x 6 cm



Cake server

23 0076 9493

- Dishwasher safe
- Size 23.5 x 3.5 cm



Cake divider

23 0076 9073

- Precise division into 14 or 16 pieces
- Size 32.5 cm



One-handed cream syringe set, 8-piece

23 0076 9066

- Contents:
- 1 x cream syringe
- 7 x plastic nozzles
- Size 21.5 x 5.5 cm



Biscuit maker set, 17-piece

23 0076 9882

- Contents:
- 1 x cookie press
- 10 x shaped disks
- 7 x nozzles
- Size 20 x 5.5 cm



Decorating bag set, 5-part

23 0076 9103

- Contents:
- 1 x coated piping bag
- 4 x plastic nozzles
- Size 31 x 17 cm



Disposable piping bags

23 0076 9226

- Set of 6
- Size 40 x 27.5 cm



Spreading spatula

23 0076 9233

- Flexible stainless steel blade
- Size 38.5 x 3.5 cm



Angled spreading spatula

23 0076 9448

- Flexible stainless steel blade
- Size 29.5 x 3.5 cm



Cake server

23 0076 9653

- Stainless steel with handle made from synthetic material
- Size 27 x 6 cm



Cake server, round

23 0076 9189

- With cutting edge
- Size 28 cm



OUR TIP

DELICIOUS: VEGETARIAN TARTE FLAMBÉE WITH HOKKAIDO PUMPKIN MARINATED IN 2 TBSP OLIVE OIL, SALT, PEPPER AND THYME BEFORE COOKING.





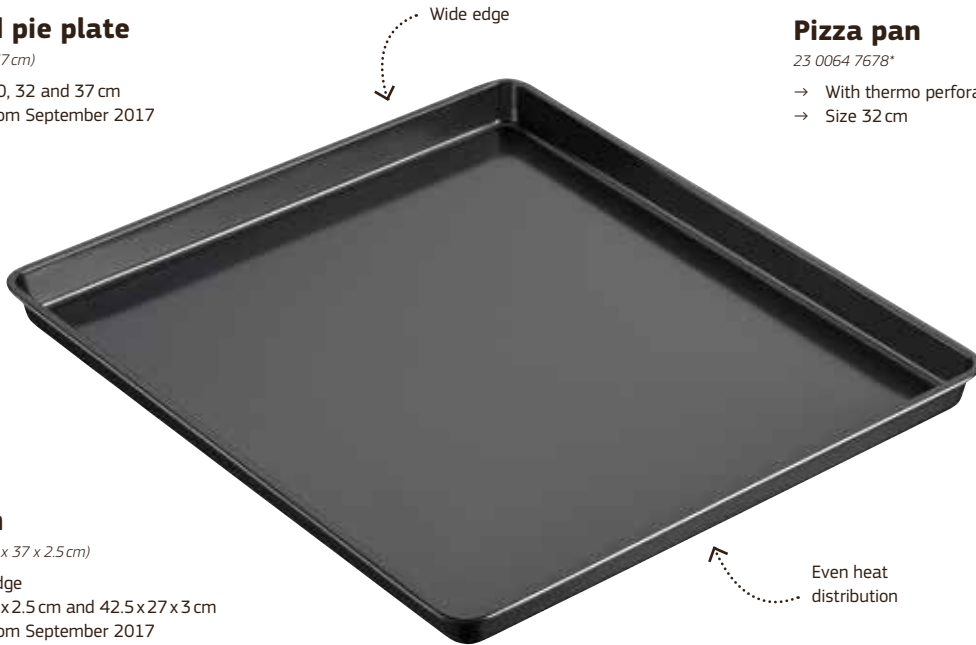
THERMO PERFORATION!

NEW Pizza and pie plate

- 23 0064 7821 (ø 37 cm)
- Sizes: 28, 30, 32 and 37 cm
- Available from September 2017

Pizza pan

- 23 0064 7678*
- With thermo perforation
- Size 32 cm



Wide edge

Even heat distribution

NEW Pizza pan

- 23 0064 7814 (42 x 37 x 2.5 cm)
- Wide grip edge
- Size 42 x 37 x 2.5 cm and 42.5 x 27 x 3 cm
- Available from September 2017



Ribbed pizza pan

- 23 0064 7692*
- Ribbed thermal base
- Size 37 x 35 x 2.5 cm



Ribbed French fry sheet

- 23 0064 7685*
- Ribbed thermal base
- Size 39 x 34 x 3 cm



Tart and quiche tray with removable base

- 23 0064 7579 (ø 28 cm)*
- Size 28 cm



Extendible baking sheet

- 23 0064 7647*
- Individually adjustable
- Size 33–52 cm



Roasting and baking pan

- 23 0064 7623 (42 x 29 x 4 cm)*
- High side
- Sizes
29 x 23 x 4 cm, 33 x 27 x 5 cm, 39 x 30 x 6 cm, 42 x 29 x 4 cm



Adjustable baking sheet

- 23 0064 7654*
- For all standard ovens
- Size 41–51 x 33 cm



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