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Black is beautiful: The WMF cookware series Function 4 as a limited edition

Attention all foodies: If you are looking for fresh inspiration in the kitchen, look no further than the trend for black food. Whether rice, pasta or beluga lentils – this trendy black colour has become a firm favourite on pots and pans both inside and outside. To celebrate the 10th anniversary of Function 4, WMF's most successful cookware collection, the brand is releasing a limited edition in 2018. What makes it special is that the elegant silicone rings are in black.

Black burgers, chips or ice cream: The black food trend started out in Asia and has since gained popularity in the West. A traditional pasta decorated with fresh tomatoes and basil becomes a surprising highlight on the plate when it is cooked with black noodles. But even black rice or beluga lentils make the ideal basis for black meals. With the elegant anniversary edition, the WMF brand presents a stylish partner for cooking a wide range of different ingredients and the innovative lid makes draining super easy.

One lid – four positions

The Function 4 collection stands for functionality and design. The high-quality glass lid in particular has innovative features and allows you to see what is going on inside. When the lid is in the closed position, you can cook using little water so that minerals are preserved. To pour out the boiling water in a controlled manner, you can choose between the open position, the medium hole or the small hole. No matter whether it is black beans, pasta, lentils or rice, only the liquid runs off and the strainer can stay in the cupboard. All pouring positions are clearly marked for maximum safety. The lid rests solidly in the desired position.

Long-lasting and comfortable

High-quality stainless steel made of Cromargan®: 18/10 stainless steel makes sure that the WMF Function 4 pots are long-lasting. The material is robust, easy to clean and dishwasher safe. All pots have a TransTherm® universal base which distributes heat well, stores it and can also be used on all hob types. The pots are fitted with hollow handles so that the heat transfer from the pot bodies to the handles can be reduced effectively.

Elegant design for every day

Since it was launched on the market ten years ago, the Function 4 series has become a firm fixture in countless households and impresses with its durable quality and uncompromising design. Its special design was created together with the NOA design company in Aachen. This is in addition to the Made in Germany high quality. To celebrate the anniversary, the WMF Function 4 cookware series is also available in two exclusive sets in black and red. The Black Edition is only available from specialist dealers in the anniversary year of 2018, and of course is not only suitable for preparing black foods.

Range and material

Design:	NOA Design
Materials:	Cromargan®: stainless steel 18/10, glass, silicone
Available from:	Black Edition between March and December 2018 Function 4 red – already available



About the WMF brand

The WMF brand has been setting standards with its innovations for more than 160 years. It is also an important source of inspiration within the market. Its products, their exceptional design, perfect functionality and highest quality whet the appetite for wonderful culinary experiences: from preparing and cooking through to dining and drinking – four moments in which the WMF brand sits at the heart of the customer's life. WMF products make cooking a pleasure. From preparing ingredients using kitchen knives with precise cutting performance and cooking with innovative cookware through to dining with stylish cutlery, decanters and table accessories, products from the WMF brand transform all these moments into something special. WMF is a brand within the WMF Group headquartered in Geislingen an der Steige, which has belonged to the French Groupe SEB consortium since the end of 2016.

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