



Manufacturer of fine brushes since 1935

BÜRSTENHAUS REDECKER



REDECKER'S LITTLE KITCHEN GUIDE

Everything is under control in the kitchen



mushroom brushes
and knives

EVERYTHING IS UNDER CONTROL IN THE KITCHEN

Do you still use a fork instead of a pick for peeling hot boiled potatoes still in their jackets? Do you get sticky fingers because you always poke into the honey glass with knives and spoons? Do you burn your fingers on the toast? Do you break apples apart when you try to divide them? Constantly miss the right page in the cookbook?

Nowhere has so much practical knowledge about the right tools been lost as in the kitchen – and yet it is so simple....

In this small guide, you will find many useful things that you can use to make your daily time in the kitchen easier.

BRUSHING INSTEAD OF WASHING



Mushrooms not only lose their taste when you clean them in water, but also their valuable ingredients as well. It is better to remove any sand or soil residues with a brush.

To remove the coarse dirt from mushrooms while still conserving them, the reverse side of our folding knife for mushrooms has sharp bristles for this purpose.

THE NUTRITIOUS PART IS UNDER THE SKIN

Some types of fruit should not be peeled but rather eaten with the skin because important vitamins lie directly under the peel. Before enjoying these, however, the fruit must be cleaned thoroughly. For this we recommend our **fruit brush**.



DURABLE KITCHEN TOOLS FOR PERFECT HANDLING



Olive wood is special not only because of its extraordinarily beautiful grain – it is also extremely hard due to the slow growth of the olive tree. Its high oil content makes it resistant to moisture, easy to

grip, and smooth. Our olive wood products are minimally processed. That means they are only waxed or oiled. Please do not put these natural wood items into the dishwasher or treat with scratchy pads or sponges; rather, rinse them off and dry after use. Rub a little olive or sunflower oil into the wood occasionally to preserve its colour and natural long life.



COPPER MAKES SENSITIVE SURFACES SHINE!

It has almost been forgotten, the scratch-free cleansing power of copper! Fine copper strands lift even the most stubborn dirt gently – because copper is a soft metal which doesn't scratch when wet. Our copper products clean pots, pans, sinks, stoves, Ceran cooktops, glass, stainless steel, and much more. They are wonderfully suited to gently and thoroughly remove rust deposits from flatware. They will leave no scratches on enamel or Ceran surfaces and will bring your sink to a high gloss. Do not use on Teflon or other sensitive surfaces, and always use with plenty of water.



FOR THE OPTIMAL COFFEE!

The **espresso machine brush** cleans coffee grounds quickly and without water from the strainer and the machine. Light or dark coloured firm natural bristles are fixed in an aluminum clamp and the handle is made of oiled beech, or thermowood, and has a leather hanging strap.



FOR EVERYDAY USE

Plates and cups can be cleaned quickly and thoroughly using our soft **horsehair brush**. The stiffer plant fibre is ideally suited for pots and pans. For the best grip, use our **pot brush**.

Our **milk bottle brush** is particularly suited for the thorough cleaning of milk bottles, baby bottles, thermos flasks, and wheat beer glasses due to its shape. The horsehair bristles are heat resistant and especially gentle on all surfaces. That's why this brush is the optimal kitchen helper.



Quick and easy. Our **apple divider** made of stainless steel provides clean, consistent slices and keeps you from having to remove the seed housing from each piece.

Our **vegetable brushes** made of beechwood and plant fibre clean every sort of vegetable gently and thoroughly. With a stiffer side for potatoes and root vegetables and a softer side for the more delicate varieties.



Want fresh, hot **toast** on your breakfast plate without burning your fingers? Enjoy!

toast tongs



KITCHENWARE FOR KIDS

Watch your kids' eyes light up when they see our cooking and baking items made of untreated beechwood. With these cute and practical utensils they won't have to just watch mom in the kitchen – they can help too. Let's put on the kids' aprons and begin!

WHEN SUMMER COMES

It is not at all difficult to clean your crusty grill quickly and easily. Without great effort, you can remove dried-on deposits with our **grill brush**. The scraper can be rotated on the brush easily by means of a fastener with a wing nut, so that various diameters of grill grate bars are no longer a problem.



HOW CAN I GET THAT CLEAN?

Whether it's a champagne flute, floor vase, milk frother tube, Sigg bottle or coffee pot spout – there is a proper brush for everything. You can be sure to find the one you need in our wide range of twisted cleansing brushes.





book holder

READ WITHOUT BACK STRAIN

Our **book holder** makes reading easier by slanting the book at the optimal angle. This isn't simply good for reading recipes in the kitchen, but also for crafting or reading music, or even when the book is simply too heavy. The holder can be folded up to save space when you don't need it.

POTATOES SIMPLY TASTE BEST WHEN HOT



To avoid burning your fingers on the hot potatoes, it is best to use our **potato peeler**.

This has many advantages over using a simple fork: its tips are thinner, so the potatoes do not break open. In addition, the prongs are arranged in a triangle, which gives the potato more grip. Of course, there is also the matching **paring knife**.

MMMM – DELICIOUS

How do you get honey out of a jar without ending up with sticky fingers? It's easiest with our **honey dipper** made of untreated beechwood. The grooves allow the honey to stick to the wood so you can neatly move it from jar to bread or teacup.





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TRADITION AND MODERNITY IN HARMONY

The first handcrafted Redecker brushes were produced in 1935. A lot has changed since then. Today, the name Redecker stands, as it has for many years, for an ideal combination of natural quality, function, and design. It lives from our very own blend of inventiveness, sound craftsmanship, and creativity.

For further information, you may contact us by phone **+ 49 (0) 5423-9464-0** or email at **info@redecker.de**! Also visit us on the internet at **www.redecker.de**! In addition to tips and ideas, you will also find a catalogue that allows you to browse through all available Redecker products.



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