

ritter
made in Germany

... at home in any kitchen

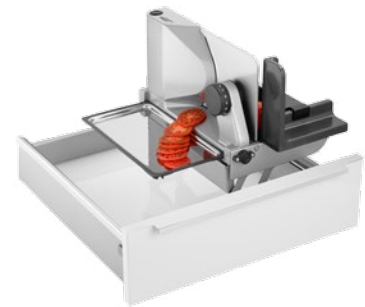


Built-in Systems

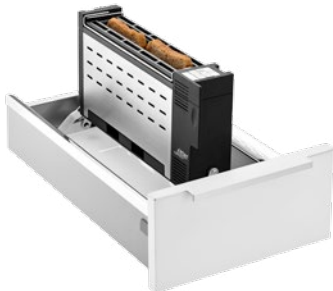
Built-in range



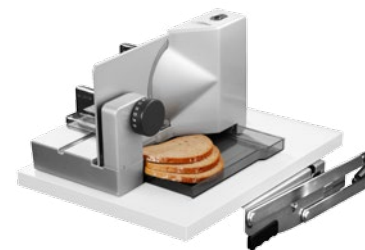
ESM 50



AES 72 SR



ET 10



E 118 built-in



AES 52 S



EBT



AES 62 SL



WES 35



AES 62 SR



WES 45

Built-in hand blender **ESM 50**



Available from Q2'2018 onwards



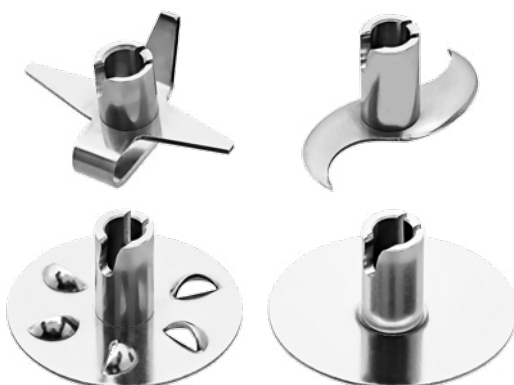
Charging station is firmly mounted in the drawer and can be removed toolless

The hand blender is always ready to hand and its battery always charged because of the intelligent charging technology



Wireless for greatest possible free movement when cooking

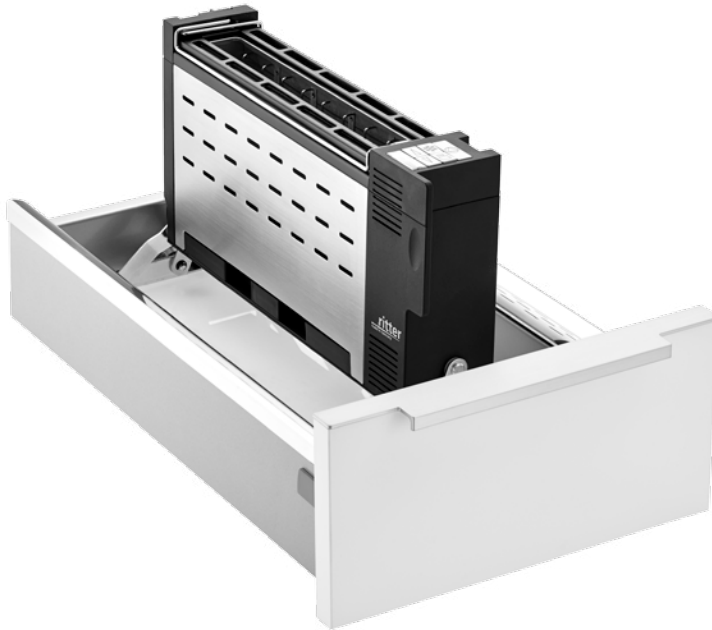
Three speed settings



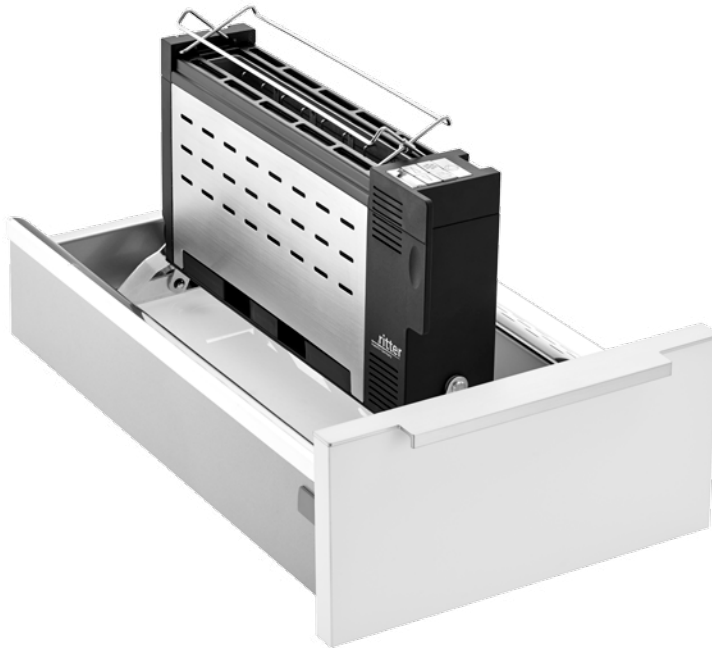
Various options for food preparation because of four different attachments

Built-in toaster **ET 10**





Safe toasting in the drawer thanks to thermal insulated housing



With integrated bread and roll rack and crumb tray



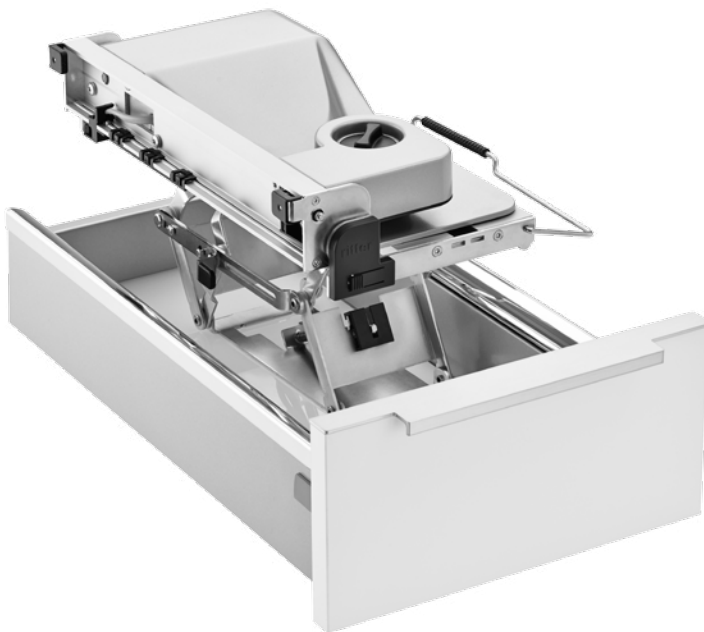
Automatic switch-off function for safety when toaster is being folded

Built-in slicer **AES 52 S**





Right-handed operated



Quick collapsing in two steps

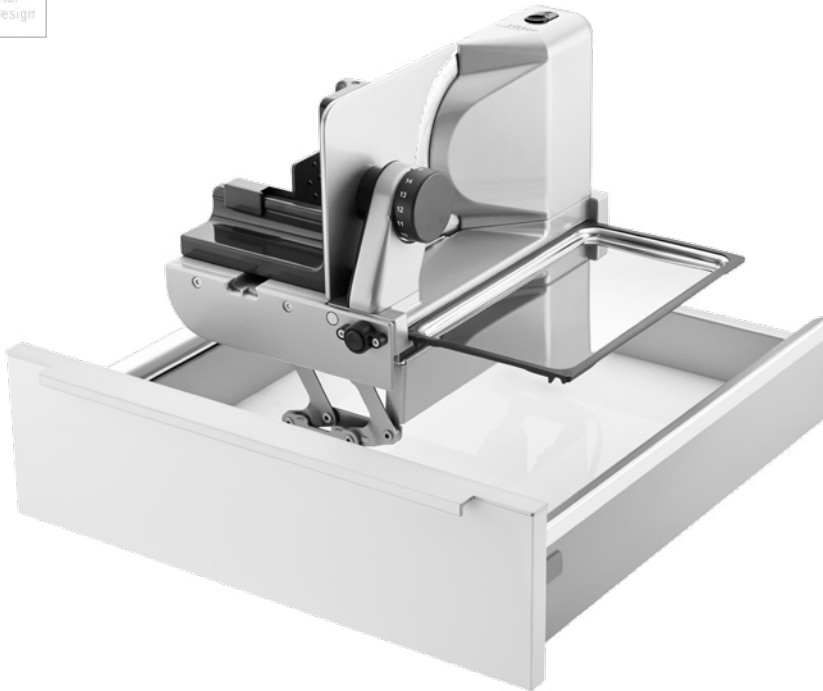


Compact slicer for small drawers

Built-in slicer **AES 62 SL**



Design Award



Left-handed operated



Comfortable operation by simply folding in and out

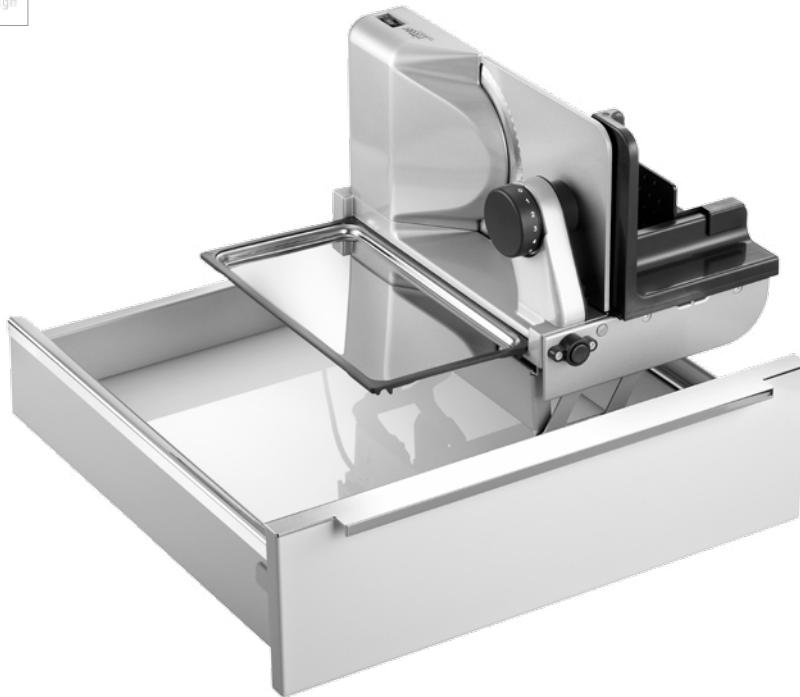


Built-in slicer – perfect solution to keep the worktop tidy

Built-in slicer **AES 62 SR**



Design Award



Right-handed operated



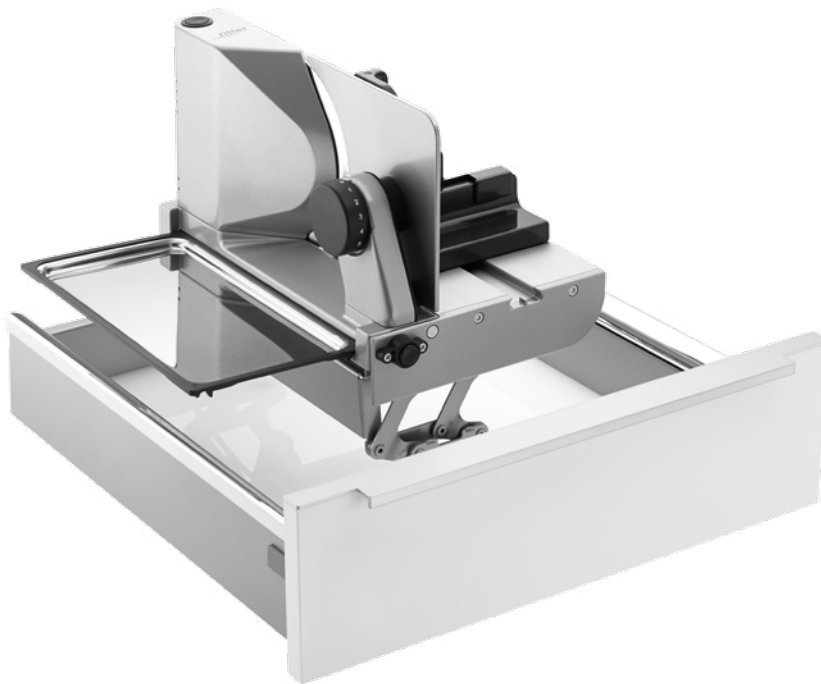
Comfortable operation by simply folding in and out



Built-in slicer – perfect solution to keep the worktop tidy

Built-in slicer **AES 72 SR**





Maximum stability and optimal slicing results thanks to high-quality full metal construction

Right-handed operated



Increased safety thanks to two-finger switch-on system

Easy toolless blade removal thanks to bayonet quick-acting lock

Precise slicing results thanks to blade with electropolished surface

Slicer **E 118** built-in





Built-in slicer for installation in swivel systems

Left-handed operated



Stowed away in floor cabinet after use

Built-in bread bin **EBT**





Built-in ceramic bread bin keeps bread fresh longer

Preserving lid provides constant humidity



Built-in bread bin opens automatically when the drawer is pulled out

Built-in balances **WES**





WES 35
Built-in balance for small drawers

Ready for use in the drawer or on the worktop

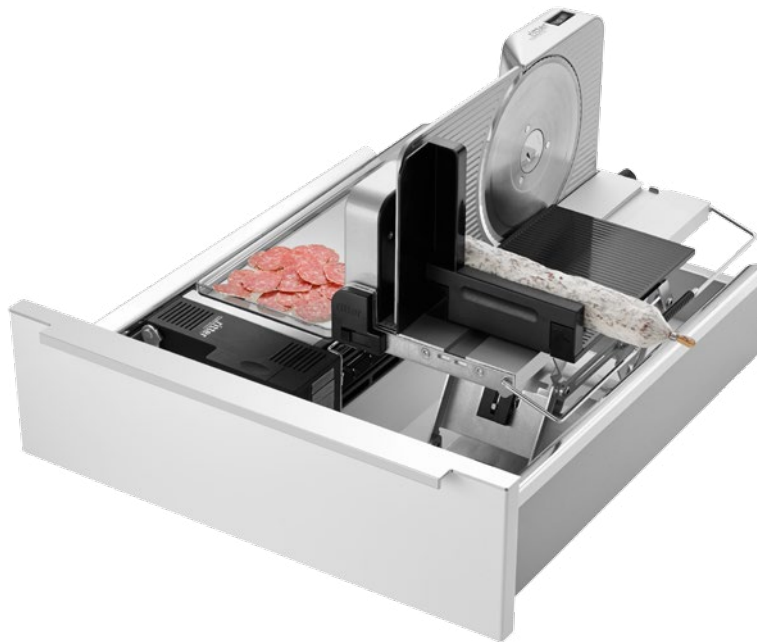


WES 45
Built-in balance for large drawers

Ready for use in the drawer or on the worktop

Built-in combinations





ET 10 + AES 52 S

Built-in toaster ET 10 and built-in slicer AES 52 S can be combined in drawers 50 cm wide

Useful built-in combination to save drawer space



ET 10 + AES 72 SR

Built-in toaster ET 10 and built-in slicer AES 72 SR can be combined in drawers 80 cm wide

Practical built-in combination with two built-in devices stowed away close at hand in one drawer

Built-in hand blender **ESM 50**

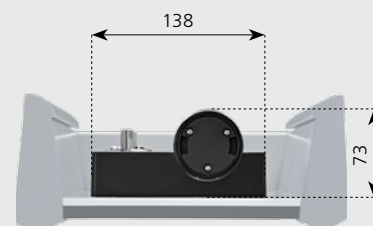
product	colour	dimensions incl. charging station/hand blender	weight	item no.
ESM 50	aluminium/black	h: 73 mm w: 138 mm d: 420 mm diameter: 62 mm length: 420 mm	1,4 kg (incl. charging station) 1 kg (hand blender)	625.000

Built-in hand blender ESM 50, for drawers with cabinet width of 30 cm or more
prerequisite: clear width > 145 mm

- wireless, battery-operated hand blender
- charging station is firmly mounted in the drawer, can be removed toolless for cleaning
- LED battery level indicator
- four attachments made of stainless steel
 - universal cutter: standard attachment to blend most food items
 - whipping disk: to whip food items
 - stirring disk: to stir food items with a thick, creamy consistency
 - cutting knife: to cut meat as well as fibrous fruits and vegetables
- three speed settings: 12.000 rpm; 9.000 rpm; 6.000 rpm
- aluminium housing, ergonomic plastic handle
- two-finger switch-on safety system
- automatic safety shut-off in case of overload or overheating

TÜV / GS, CE

- plug-in power supply unit for charging station: input voltage 100-240 volt
- battery: 7.2 volt, lithium-ion-battery; 2.1 Ah



Built-in toaster **ET 10**

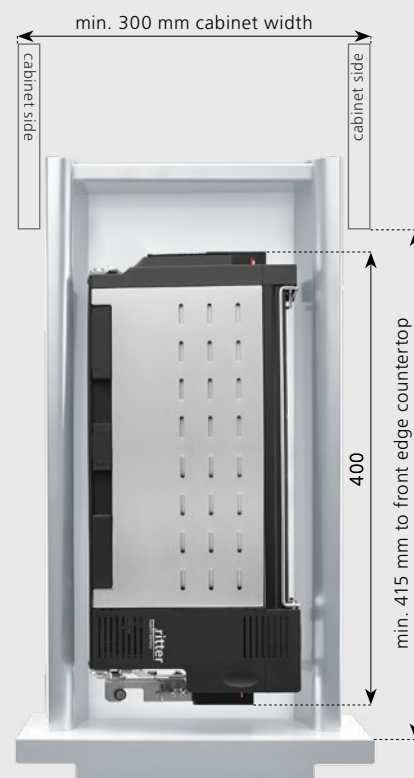
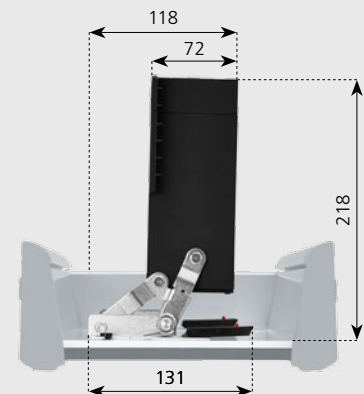
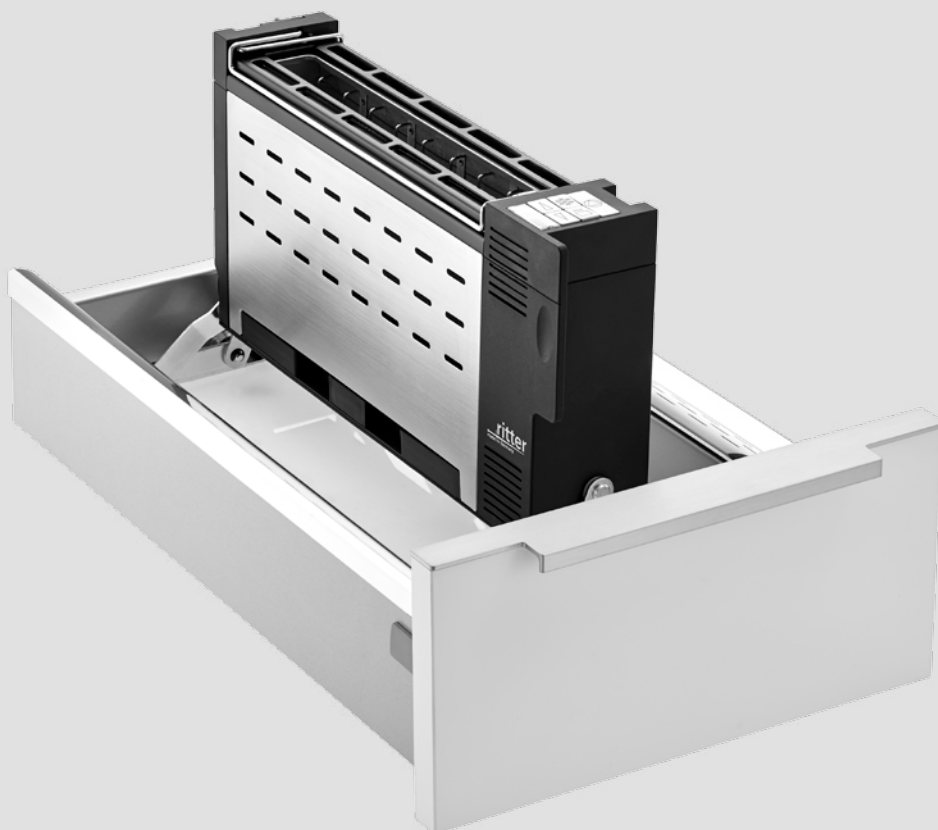
product	colour	dimensions (folded)	weight	item no.
ET 10	stainless steel/black	h: 75 mm w: 178 mm d: 400 mm	2 kg	620.000

Built-in toaster **ET 10**, for drawers with cabinet width of 30 cm or more
prerequisite: clear width bottom of drawer > 180 mm,
clear width top of drawer > 200 mm

- thermal insulated housing made of stainless steel
- set-up mechanism made of steel
- integrated bread and roll rack
- toasting degree with LED indication
- automatic toast food centering
- defrosting function
- rewarming function
- automatic switch-off function when toast is jammed
- separate stop button to interrupt toasting
- crumb tray
- automatic switch-off function for safety when toaster is being folded

TÜV-Rheinland / GS approval, safety category 1, CE

220-240 volt, 850-950 watt



Built-in slicer **AES 52 S**

product	colour	dimensions (folded, without food collecting tray)	weight	item no.
AES 52 S	silver metallic	h: 79 mm w: 195 mm d: 385 mm	4,3 kg	545.000

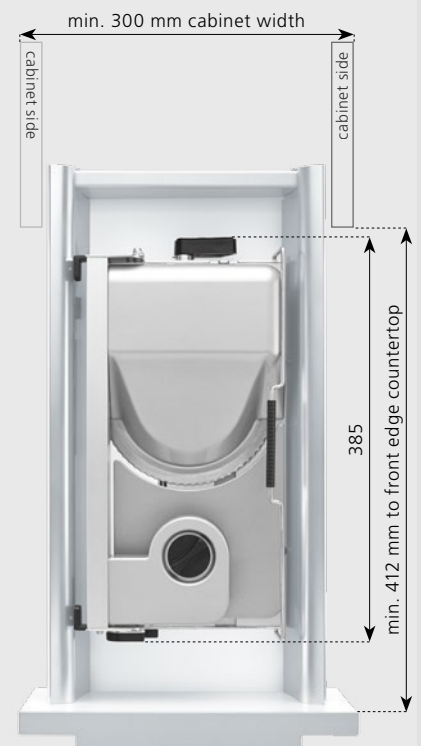
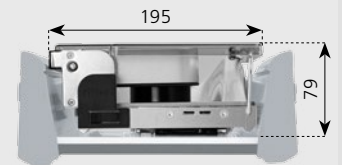
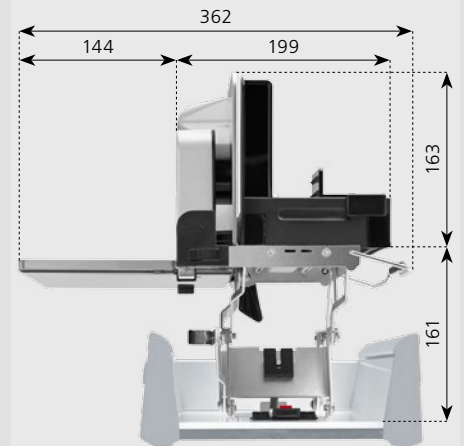
Built-in slicer **AES 52 S**, for drawers with cabinet width of 30 cm or more
prerequisite: clear width > 197 mm
Distance bottom of drawer to top of worktop min. 116 mm, max. 161 mm

- food sliced from right to left
- metal construction
- serrated circular blade with polished edge, 17 cm Ø
- slice thickness adjustable up to approx. 14 mm
- safety switch for intermittent and continuous operation
- automatic folding lock when slice thickness is set
- food tray
- folding up fixture locks automatically

VDE/GS approval, safety category 2, CE

230 volt, 65 watt, duty cycle 5 minutes

optional: smooth ham- and sausage circular blade



Built-in slicer **AES 62 SL** and **AES 62 SL-H***

product	colour	dimensions (folded)	weight	item no.
AES 62 SL	silver metallic	h: 75 mm w: 342 mm d: 365 mm	4,1 kg	544.000
AES 62 SL-H	silver metallic	h: 75 mm w: 390 mm d: 365 mm	4,1 kg	544.005

Built-in slicer **AES 62 SL**, for drawers with 45 cm cabinet width or more
prerequisite: clear width > 344 mm
Distance bottom of drawer to top of worktop min. 116 mm, max. 161 mm

Built-in slicer **AES 62 SL-H**, for drawers with 50 cm cabinet width or more
prerequisite: clear width > 392 mm
Distance bottom of drawer to top of worktop min. 165 mm, max. 210 mm

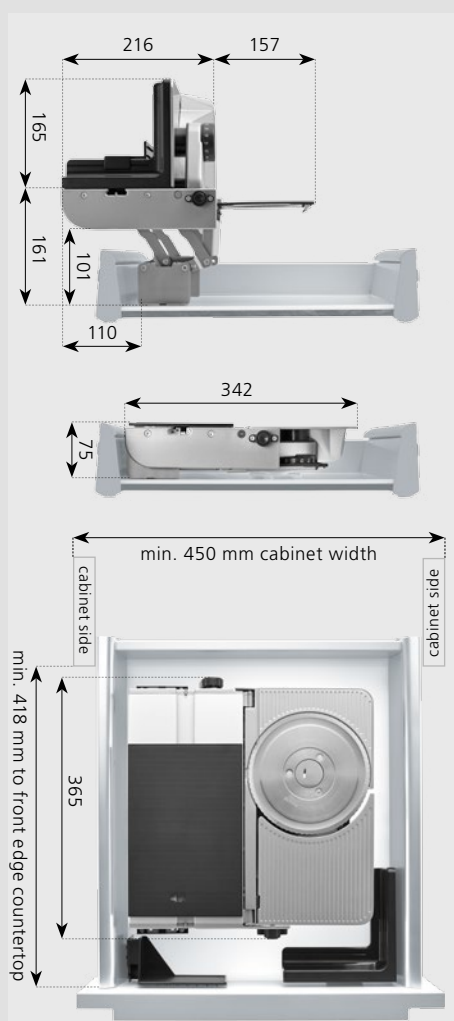
- food sliced from left to right
- metal construction
- serrated circular blade with polished edge, 17 cm Ø
- slice thickness adjustable up to approx. 14 mm
- safety switch for intermittent and continuous operation
- automatic folding lock when slice thickness is set
- food tray made of stainless steel
- holding device / bracket for finger protection and left-over holder
- folding up fixture locks automatically

VDE/GS approval, safety category 2, CE

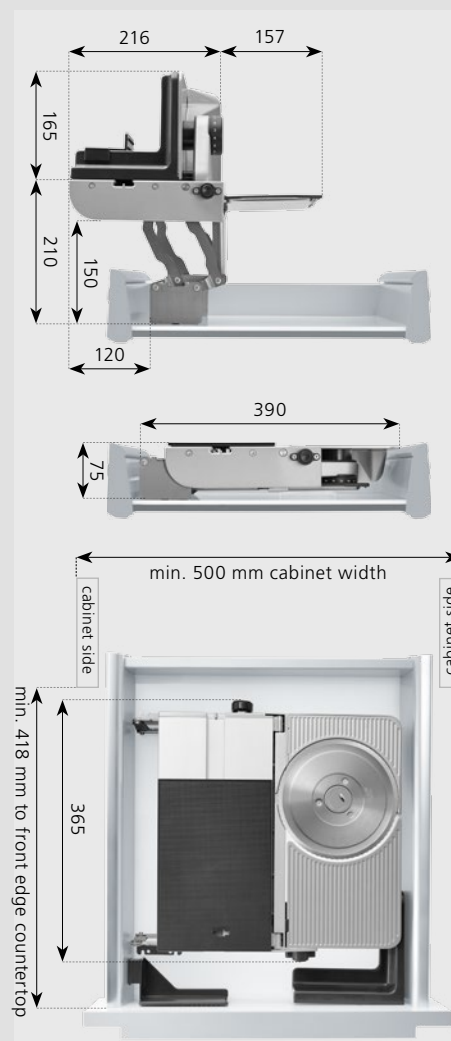
230 volt, 65 watt, duty cycle 5 minutes

optional: smooth ham- and sausage circular blade

* Version with high mount e.g. for handleless kitchens, reinforced worktops etc.



AES 62 SL



AES 62 SL-H

Built-in slicer **AES 62 SR** and **AES 62 SR-H***

product	colour	dimensions (folded)	weight	item no.
AES 62 SR	silver metallic	h: 75 mm w: 342 mm d: 365 mm	4,1 kg	542.000
AES 62 SR-H	silver metallic	h: 75 mm w: 390 mm d: 365 mm	4,1 kg	542.005

Built-in slicer **AES 62 SR**, for drawers with 45 cm cabinet width or more
prerequisite: clear width > 344 mm
Distance bottom of drawer to top of worktop min. 116 mm, max. 161 mm

Built-in slicer **AES 62 SR-H**, for drawers with 50 cm cabinet width or more
prerequisite: clear width > 392 mm
Distance bottom of drawer to top of worktop min. 165 mm, max. 210 mm

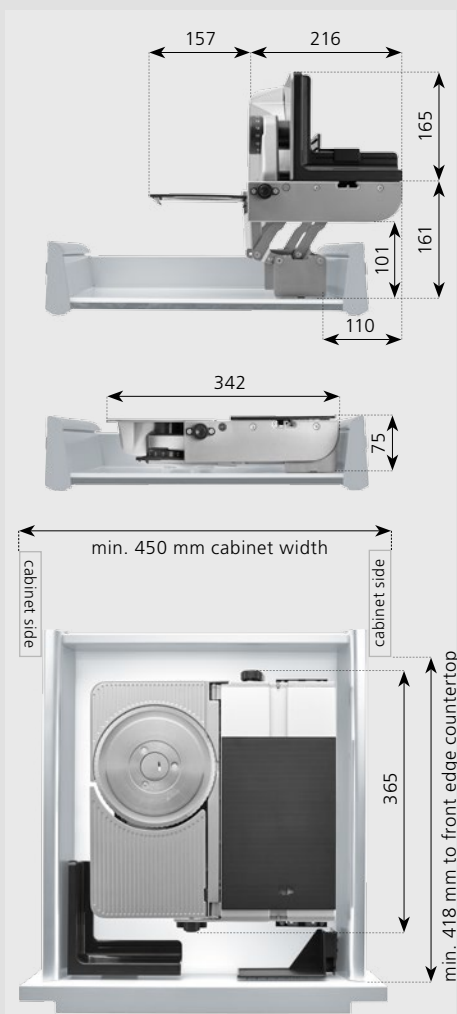
- food sliced from right to left
- metal construction
- serrated circular blade with polished edge, 17 cm Ø
- slice thickness adjustable up to approx. 14 mm
- safety switch for intermittent and continuous operation
- automatic folding lock when slice thickness is set
- food tray made of stainless steel
- holding device / bracket for finger protection and left-over holder
- folding up fixture locks automatically

VDE/GS approval, safety category 2, CE

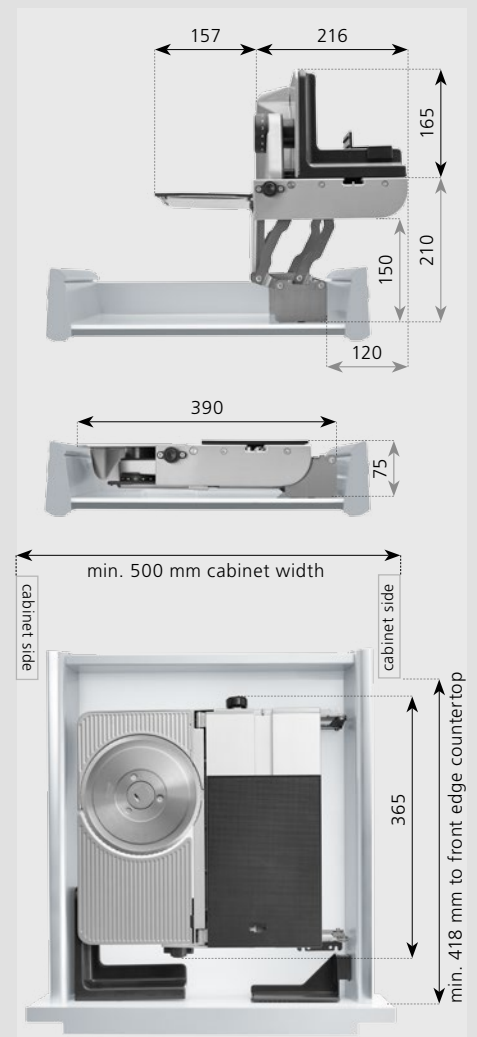
230 volt, 65 watt, duty cycle 5 minutes

optional: smooth ham- and sausage circular blade

* Version with high mount e.g. for handleless kitchens, reinforced worktops etc.



AES 62 SR



AES 62 SR-H

Built-in slicer **AES 72 SR** and **AES 72 SR-H***

product	colour	dimensions (folded)	weight	item no.
AES 72 SR	silver metallic	h: 75 mm w: 342 mm d: 365 mm	4,3 kg	546.000
AES 72 SR-H	silver metallic	h: 75 mm w: 390 mm d: 365 mm	4,3 kg	546.005

Built-in slicer **AES 72 SR**, for drawers with 45 cm cabinet width or more
prerequisite: clear width > 344 mm
Distance bottom of drawer to top of worktop min. 116 mm, max. 161 mm

Built-in slicer **AES 72 SR-H**, for drawers with 50 cm cabinet width or more
prerequisite: clear width > 392 mm
Distance bottom of drawer to top of worktop min. 165 mm, max. 210 mm

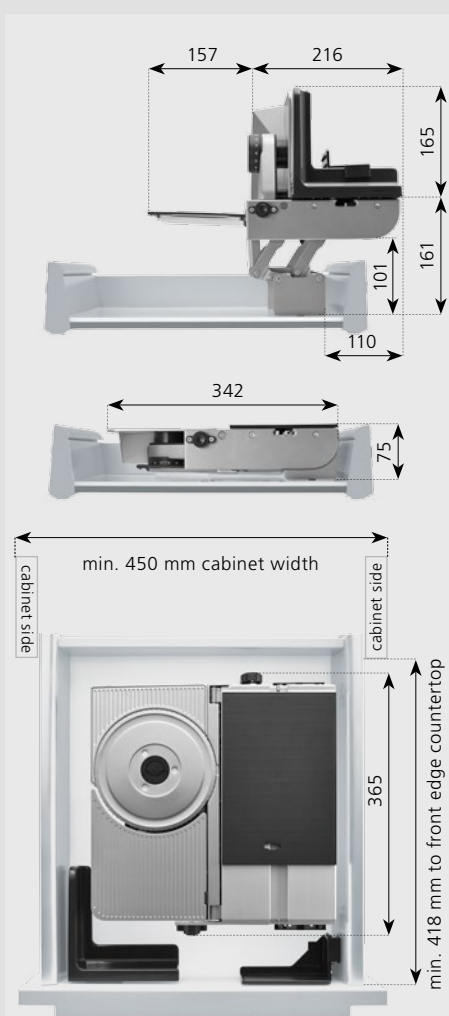
- food sliced from right to left
- full metal construction
- serrated circular blade with electropolished surface, 17 cm Ø
- slice thickness adjustable up to approx. 14 mm
- two-finger switch-on safety system
- switch for intermittent and continuous operation
- automatic folding lock when slice thickness is set
- food tray made of stainless steel
- holding device / bracket for finger protection and left-over holder
- folding up fixture locks automatically

VDE/GS approval, safety category 2, CE

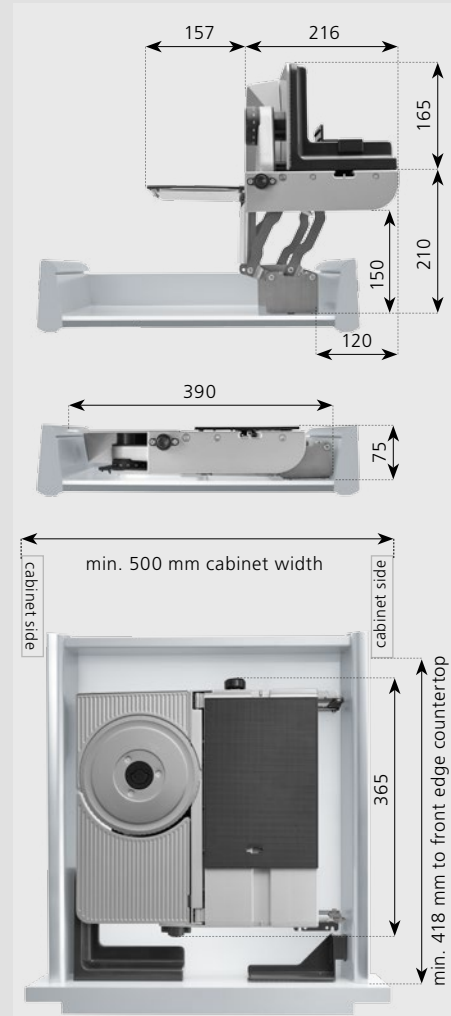
230 volt, 65 watt, duty cycle 5 minutes

optional: smooth ham- and sausage circular blade

* Version with high mount e.g. for handleless kitchens, reinforced worktops etc.



AES 72 SR



AES 72 SR-H

Slicer **E 118** built-in

product	colour	dimensions	weight	item no.
E 118 built-in	silver metallic	h: 210 mm w: 205 mm d: 330 mm	3 kg	508.009

Slicer **E 118** built-in , for floor cabinets with 40 cm cabinet width or more

- for installation in swivel systems in floor cabinets
- food sliced from left to right
- metal construction
- serrated circular blade with polished edge, 17 cm Ø
- slice thickness adjustable up to approx. 14 mm
- safety switch for intermittent and continuous operation
- slicing carriage way approx. 15 cm
- food tray
- installation kit

VDE/GS approval, safety category 2, CE

230 volt, 65 watt, duty cycle 5 minutes

optional: smooth ham- and sausage circular blade



(Swivel mechanism not included in delivery contents)

Built-in bread bin **EBT**

product	colour	fitting dimensions	weight	item no.
EBT	cream white	h: 225 mm w: 360 mm d: 460 mm	approx. 10 kg	600.015

Built-in bread bin **EBT**, for drawers with 40 cm cabinet width or more
prerequisite: clear width > 305 mm and clear height > 227 mm

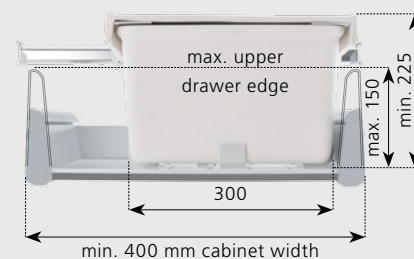
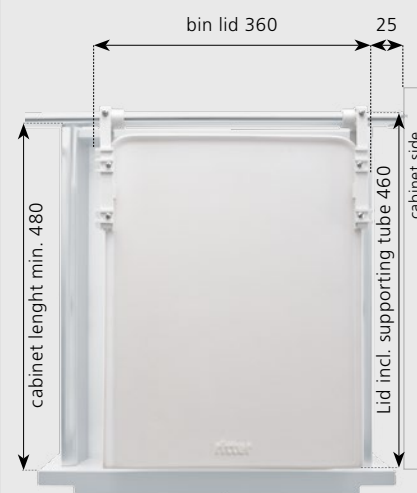
Bread: The ritter earthenware built-in bread bin with preserving lid ensures that the bread is being stored correctly. Here it experiences a significantly slower ageing process with complete development of the bread's own flavours.

Water: The bread's dissipated moisture is absorbed by the unglazed part of the earthenware lid and as the moisture level drops it returns to the bread. The food-safe glazing of the bread bin prevents the bread moisture from evaporating. Thus, the bread is being protected from early drying.

Air: Bread needs oxygen for its natural ageing process. The air holes on both sides of the bread bin enable the necessary air to circulate so that the bread does not „suffocate“.

Temperature: In order to keep the bread temperature at a constant level, the bread bin is made of earthenware. This material perfectly equalizes variations in temperature and therefore ensures that the bread is being stored biologically correct.

optional: supporting tube for cabinets wider than 60 cm



Built-in balances **WES 35** and **WES 45**

product	colour	dimensions	weight	item no.
WES 35	aluminium/black	w: 235 - 375 mm (telescopic)	1,2 kg	650.005
WES 45	aluminium/black	w: 335 - 475 mm (telescopic)	1,4 kg	650.015

Built-in balance **WES 35**, clear width: min. 200 mm, max. 340 mm
for cabinet width between 30 - 40 cm

Built-in balance **WES 45**, clear width: min. 300 mm, max. 440 mm
for cabinet width between 40 - 50 cm

- max. weighing capacity 5000 g / 9 lb 15 oz
- can be switched from grammes to ounces and vice versa
- weighing graduation 1 g / 0,05 oz
- LCD display
- taring function
- adding function
- overload indicator
- automatic turn-off
- 3 V lithium battery (included in delivery contents)
- battery exchange indicator
- maintenance-free



WES 35

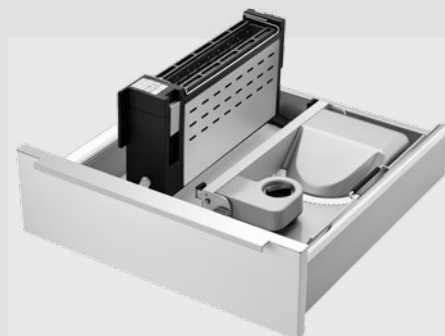


WES 45

Built-in combinations

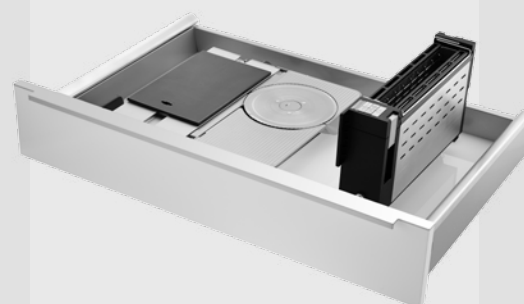
Built-in toaster **ET 10** combined with built-in slicer **AES 52 S**
installation in cabinet width min. 50 cm

- For technical details ET 10 see page 25
- For technical details AES 52 S see page 26



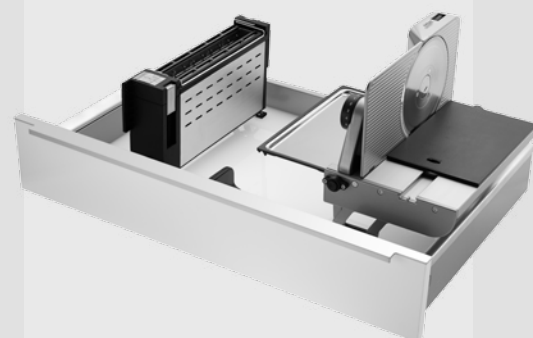
Built-in toaster **ET 10** combined with built-in slicer **AES 62 SL**
installation in cabinet width min. 80 cm

- For technical details ET 10 see page 25
- For technical details AES 62 SL see page 27



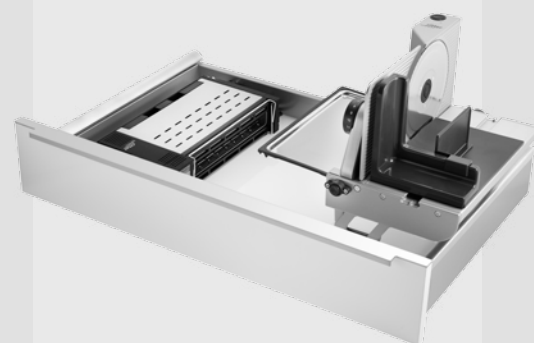
Built-in toaster **ET 10** combined with built-in slicer **AES 62 SR**
installation in cabinet width min. 80 cm

- For technical details ET 10 see page 25
- For technical details AES 62 SR see page 28



Built-in toaster **ET 10** combined with built-in slicer **AES 72 SR**
installation in cabinet width min. 80 cm

- For technical details ET 10 see page 25
- For technical details AES 72 SR see page 29



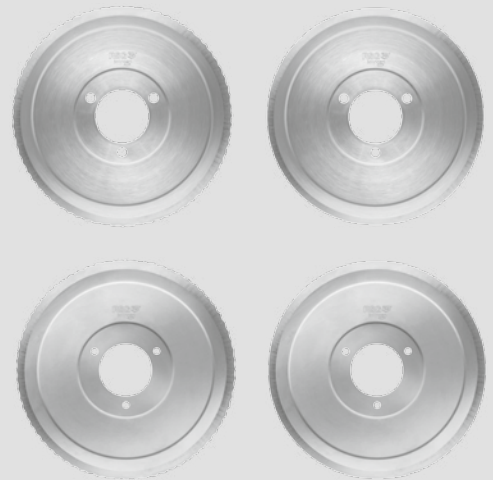
Accessories

Circular blades for the slicers

The slicing result highly depends on the polish, the shaping and the quality of the circular blade. Therefore, ritter does offer a variety of circular blades with different slicing features for perfect slicing. The serrated circular blade is well suited for all kinds of slicing. The smooth ham- and sausage circular blade does evenly cut off thin slices from soft food in particular.

Circular blade made of stainless steel

The regular standard circular blade is suited for every-day use. The circular blade made of stainless steel is available as serrated circular blade and as smooth ham- and sausage circular blade.



Circular blade made of stainless steel with electropolished surface

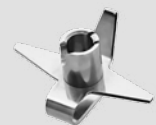
The circular blade made of stainless steel has been polished electrolytically by a special procedure, resulting in an extremely smooth surface and even slicing edge. Thus, the slicing results get even more precise and the circular blade may be cleaned more easily. And in addition, the circular blade gains an elegant look of high polish. The electropolished circular blade is available as serrated circular blade and smooth ham- and sausage circular blade.

Hand blender attachments

The built-in hand blender allows the chopping, blending, whipping and mixing of many different food items. Depending on the desired result and consistency of the food items, ritter offers different attachments.

Universal cutter

This multi-purpose knife is suitable to chop and blend most food items.



Cutting knife

The cutting knife is especially suited for the cutting of meat and fibrous fruits and vegetables such as asparagus, spinach or pineapple.



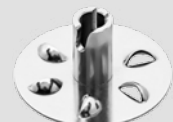
Whipping disc

The whipping disc is used to whip creamy or fluffy food items such as whipped cream or egg whites.



Stirring disc

The stirring disc is suited to stir food items with a thick, creamy consistency such as mayonnaise, sauces or mashes.



ritterwerk, established by Franz Ritter in 1905, is a traditional Bavarian company that looks back with pride on more than 110 years of history. ritterwerk is a medium-sized company that develops and manufactures free-standing and built-in household appliances that help make routine kitchen tasks a little easier. The selected design stands for a selection of products with outstanding design.

Under the direction of our CEO, Michael Schüller, we design and manufacture our appliances here in Gröbenzell near Munich. ritterwerk has adopted "made in Germany" as its company philosophy. To us, this means much more than creating and protecting German jobs. It also means meeting the highest quality standards, choosing the right materials, and applying a functional design. In this way, we remain true to the Bauhaus tradition of the 1920s.

In the spirit of sustainability, we've installed a large photovoltaic power plant to make a positive contribution towards climate protection. And, we even go one step further by using ECO motors in our slicers to save energy.

Acting responsibly at an economic, ecological and social level is part of the ritterwerk culture.



All ritter built-in slicers are equipped with our 65-Watt Eco Motor. The high-quality ball bearing used for this motor is reducing the frictional losses significantly. This makes the 65-Watt Eco Motor not only economical and thus environmentally friendly, but also particularly powerful.



ET 10 has been awarded the environmental label The Blue Angel "protects the climate because energy-efficient". The eco-label is based on various environmental characteristics such as low power consumption and reducing of pollutant contents and emissions. Even so the conformity with strict safety requirements and easy user comfort are decisive factors for The Blue Angel award.

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