

Press Communiqué

A talented all-rounder for the kitchen: The food slicer fortis¹ from ritter is a test winner

The magazine "Haus & Garten Test" honours kitchen products from Gröbenzell / The fortis¹ is rated the best food slicer in the up to 100 Euros category by far.

Munich / Gröbenzell, 3rd September 2015. From soft white bread to thinly cut bacon, from the correct blade to the thorough cleaning – the food slicer fortis¹ by ritterwerk thoroughly convinced the testers at the consumer magazine Haus & Garten Test at every level. Their rating: "A superb test winner at more than a fair price." With a final grade of 1.4, it was with these words that the magazine honoured the fortis¹ from ritter as the best and only device with the grade of "very good" in its category, the price category of up to 100 Euros.

For the current edition of Haus & Garten Test, specialist testers put a total of seven electrical food slicers through their paces. In addition to the cutting results with different foods, additional criteria such as the ease of use regarding user-friendliness and cleaning, for instance, as well as the finishing of the devices took centre stage during the tests. The fortis¹ proved a success in terms of all the testing criteria, and with its final results it was found to be far superior to the comparable devices in its category which received satisfactory test results.

Best results thanks to high quality processing

Irrespective of whether it is soft vegetables, crusty bread or fresh ham that meets the serrated blade: The testers awarded the fortis¹ with excellent and uniform slicing results. This isn't just because of the effectively configured blade, it is also due to the stable stop plate and the product's high quality finish. During the test, the low operating noise was also found to be convincing: The fortis¹ cuts through the hardest of bread and cold meats without getting loud.

Accurate to set and quick to clean

Haus & Garten Test also reserved praise for two additional attributes of the fortis¹: the rotary controller to set the slice thickness and the easy-to-clean design. On this basis, the cutting width can be set on a continuously variable basis using an easily accessible rotary knob, with the exact scaling having been positively rated. Thanks to its compact design, all of the parts requiring cleaning, especially the blade, are easy to remove after use, which enables both especially thorough as well as quick cleaning.

About ritterwerk:

ritterwerk was founded in 1905 by Franz Ritter. Since then the medium-sized company develops and produces household appliances which facilitate the everyday work in the kitchen.

The medium-sized company, headed by Michael Schüller, develops, designs and produces exclusively in Gröbenzell near Munich.

The company's philosophy 'made in Germany' not only stands for its production site in Germany. It also incorporates high quality standards, sustainability, appropriate materials as well as functional design, thus clearly following the 'Bauhaus' principles of the twenties.

More information at: www.ritterwerk.com