



**morsø**

DANISH DESIGN SINCE 1853

SPRING 2026

**NEW**  
Striato  
kitchen  
appliances



**STRIATO - DESIGNED TO BE ON DISPLAY // PAGE 26**

Discover Morsø's new series of electric kitchen appliances.

**THE LITTLE CROWN THAT ENDURED // PAGE 38**

The story behind the small symbol that's stayed with Morsø for more than a century.

**FROM SCEPTIC TO BELIEVER // PAGE 46**

Butcher and chef Michael Musedt didn't believe in electric grills at first.

# SUPERIOR GRILL EXPERIENCE.



# HOPE IS THE BEST FUEL.

We've entered the new year with a sense of optimism, not least when it comes to community. When the world around us feels more uncertain, the idea of standing together naturally comes back into focus. We need to remind each other that we're strongest when we're side by side.

For Morsø, that means two things: continuing to nurture and strengthen the partnerships we already have, and at the same time reaching out to new markets that share our values – and into new product categories that feel like a natural extension of our design universe.

This year we're launching our very first range of electric kitchen appliances: a toaster, stand mixer, kettle, panini press and hand blender. All of them are designed to live on the worktop and be part of the kitchen – not disappear into a cupboard. You can read more about them here in the magazine.

At the end of last year we also introduced a brand-new series of bio stoves: three of our classic Morsø wood-burning stoves in bioethanol versions. They don't require a chimney, which means they can be moved freely and used in apartments and other homes without flue access.

Both ranges are created with the same core qualities that have defined Morsø over the years and made us the design and lifestyle brand we are today.

Given the state of the world, I'm also very aware that, as a home and living brand centred on creating inviting spaces, good food and hygge, we're also rooted in a heritage of meeting basic needs: warmth, cooking – and, yes, a sense of safety.

So in introducing this year's Morsø magazine, I'd like to gently encourage all of us to be ready to look after ourselves if we need to – with a small store of water, food and heat sources such as extra firewood, gas or bioethanol. This is absolutely not about exploiting uncertainty to sell stoves and grills. Quite the opposite. It's about hoping that the peace of mind that comes from knowing we can provide for ourselves in uncertain times helps us stay open, look out for one another and face the future together with optimism. Hope, after all, is the best fuel for a brighter future.

Enjoy this year's Morsø magazine.  
Peter Normann, CEO



## CUCINA – THE GRILL THAT THINKS LIKE A PIECE OF FURNITURE.

Meet CUCINA – designer Klaus Rath's new interpretation of the gas grill // **PAGE 26**



## FROM SCEPTIC TO BELIEVER.

Butcher and chef Michael Museth didn't believe in electric grills at first. Read how his encounter with EL Medio turned doubt into respect – and led him to buy a second one // **PAGE 46**



## FOR THE QUALITY-CONSCIOUS COOK.

The Gusto cookware range is for those who refuse to compromise on quality in the kitchen. The series is made from pressed aluminium, which gives rapid heat-up and precise control while cooking. The clean black look and advanced materials make Gusto ideal for both the quality-conscious home kitchen and more demanding cooking. See the full range in the product list at the back of the magazine.



## FOR THE EXPERIENCED COOK.

Suprema is Morsø's most advanced cookware range, created for those who demand the very best in precision, control and durability. The series is made from three-ply stainless steel, with a layered construction that ensures even heat and accurate temperature control. The timeless design and advanced material technology make Suprema ideal for ambitious home cooks and professional kitchens alike. See the full range in the product list at the back of the magazine.



## FOR THE EVERYDAY COOK.

Essenza is one of Morsø's three new cookware ranges, created for anyone who wants elegant quality in their everyday cooking. The series is made from stainless steel with an efficient base that ensures fast, even heat distribution. The simple, timeless design makes Essenza a pleasure to use day in, day out – and adds to a calm, functional cooking experience. See the full range in the product list at the back of the magazine.



## BOSCO KNIFE RANGE.

The Bosco knife range is made for all kinds of kitchen moments – from quick weekday meals to slow dinners where you take your time with good ingredients. Stainless steel blades are paired with FSC®-certified oak handles to give a comfortable balance of sharpness, strength and control. Functional tools with a warm, Nordic look, designed for everyday use. Explore the full range in the product list at the back of this magazine.



## BIO STOVES.

Morsø has just launched a new range of smokeless bio stoves that share the same iconic look as the classic Morsø wood-burning stoves – but run on bioethanol instead. They require no installation or chimney, giving you the freedom to create warmth and hygge exactly where you want it. Explore the range in the product list at the back of the magazine.



## A SYMBOL WITH A STORIED PAST.

Why Morsø has been given the exceptional right to keep the royal crown in its logo. // **PAGE 38**

## SHAPED BY FIRE. MADE FOR THE KITCHEN. DESIGNED TO BE ON DISPLAY.

From the first sketch to the finished design – join the development of Morsø's new electric kitchen appliances. // **PAGE 6**







SHAPED BY FIRE.  
MADE FOR THE  
KITCHEN.  
DESIGNED TO  
BE ON DISPLAY.

By Emma Ågård.

Morsø is bringing the warmth from 1853 closer to everyday life – and taking the next step on its journey from wood-burning stove manufacturer to a fully fledged lifestyle brand.

For more than 170 years, Morsø has brought people together through warmth. From the very first cast-iron stoves in 19th-century kitchens to today's wood-burning stoves, grills, cookware and decor, the brand has made craftsmanship, quality and aesthetics part of everyday life.

Now Morsø is starting a new chapter with a range of electric kitchen appliances that have the same calm, weight and presence as cast iron, but in a new form. Below, CEO Peter Normann and designer Charlotte Adrian offer a rare glimpse into the process: the ideas, materials and collaboration behind the range, which includes an electric kettle, toaster, hand blender and stand mixer. Four everyday appliances designed to be left out on display instead of being hidden away.

“When I started talking to many people – mainly women – about how they feel about kitchen appliances, one thing kept coming up: you're always lugging the machines in and out of cupboards because you don't want them sitting out,” says Peter Normann. “And when I asked why, the answer was often: ‘Because they're ugly.’ We wanted to create a range with a unified design, so you actually want to leave everything out on the kitchen counter instead of hiding it away.”

#### **A natural collaboration**

The new range was created in collaboration with Charlotte Adrian, an industrial designer educated at the Design School in Copenhagen, with more than 20 years of experience at design studios and companies such as Royal Copenhagen. It was there she first met Peter Normann, who later became CEO of Morsø.

“We've worked together before,” Charlotte explains. “When Peter joined Morsø and started opening the brand out towards a more lifestyle-oriented universe, it was an obvious choice to pick up the collaboration again. We have a very intuitive way of communicating. We understand what the other means without having to say very much.”

Their first joint project was the Adrian fireside set and log basket – products that have since become modern classics and some of Morsø's best-selling designs. So when the idea of a series of electric kitchen appliances began to take shape, Charlotte Adrian was the first person Peter Normann thought of – even though she'd never worked with electronic products before.

“Charlotte is both technically skilled and quick to sketch out and put ideas into practice,” says Peter. “From our previous collaborations, I knew Charlotte could work efficiently in complex development processes – both with suppliers and Frederik, our Head of Operations and Sustainability. At the same time, it also had to be beautiful. And with Charlotte at the helm, we've more than achieved that.”

During the development process, Charlotte worked closely with Frederik Pelle Jacobsen, who, as the technical lead on the range, helped ensure that the design could be realised without compromising on quality requirements, construction or safety. This interplay between aesthetics and technology was crucial in reaching the finished solution.

“It really has been a challenge,” Charlotte laughs. “I've previously worked with everything from ceramics, metal and glass – but never electrical products... And even with Frederik's strong technical background, we've really had to fight for it. It was a whole new world, but that only

made it more fun. At the same time, it was great to grapple with something where I could take Morsø's DNA and translate it into a new universe."

### **Designed to be on display**

From the very first sketch, the ambition was clear: we wanted the products to be too beautiful to hide away. They shouldn't just be appliances, but design objects.

"We knew from the outset that this wasn't going to be just another kettle or toaster," says Peter Normann. "It had to be something that adds calm and character to the room – a product you actually want to have out on display."

Charlotte nods. "It reminds me of what Bang & Olufsen did with sound," she says. "They changed how we look at speakers – from something you hide to something you show off. I think the kitchen deserves the same. We need to move away from hiding function. Design should be allowed to be part of everyday life."

### **The material that found its form**

As always at Morsø, the process starts with the material. This time, one thing quickly became clear: cast iron – Morsø's iconic DNA – would simply be too heavy for small kitchen appliances. The same with metal. So Charlotte Adrian began an intense search for the right material, in close collaboration with Frederik Pelle Jacobsen.

After many prototypes and tests, the final choice was a specially developed bioplastic – a by-product from an organic farm, where they mix in coffee bean husks. It may sound technical, but the result is anything but. "The material doesn't feel like plastic," Charlotte explains. "The surface is completely smooth to the touch, but there's a texture and subtle play in the material that gives it this tactile, almost stone-like feel."

It soon became clear that the material wasn't a substitute, but a statement.

"Many people perceive plastic as 'low value', but here the material actually adds value," says Charlotte. "Frederik and I like to say it's plastic's answer to cast iron, because the aesthetics recall the raw weight of cast iron – just in a different material blend. It has the same calm and weightiness in a lighter form."

The charcoal-grey tone, gently broken up with a hint of slate, ties the range together with Morsø's other products. The added coffee husks not only reduce the amount of plastic used, but also create slight variations in the colour – a discreet, organic play that makes each product unique.

### **Brass as a warm reminder**

Between the dark, matte surfaces, small brass details glow. Rotary knobs, rings, edges – like little sparks of warmth in the middle of the calm surface. They catch the light like flames in a stove door and serve as a reminder of where Morsø comes from.

"The brass is our way of carrying on the fire from Morsø's universe," Charlotte says. "I was determined that it had to be a real oxidation, so the parts develop a patina over time: it becomes darker where you don't touch it, and shiny where you do. It tells a story in the same way as fire: it's alive and constantly changing."

The brass details thus act as a warm thread through the design, proudly carrying a small spark from the past. "You can't rush good design"

On the surface, the products look simple, but behind them lies more than two years of work. Everything has been tested, redrawn and refined through countless iterations.



“You’d think it was just about designing a clever kettle,” says Charlotte with a slight shake of her head. “But it’s wild how complex it is. Approvals, safety, tolerances, water, moulding... there are so many layers. Fortunately, the collaboration with Frederik worked incredibly well. We think very much alike – both aesthetically and practically – and we’re both quite pragmatic.”

She mentions one specific detail as an example: “There aren’t many kettles where the spout and body are cast in one piece. Most have a spout attached to the side. But here we’ve made it as one continuous form,” she explains. “That gives the kettle a calmer, more well-rounded expression – and makes it easier to clean. It may sound minor, but it’s exactly these kinds of details that together create a pleasing overall experience – and they’re the kinds of details we’ve fought for and redrawn again and again to get just right.”

The kettle’s spout is also shaped with millimetre precision so it pours without dripping. Unnecessary features have been pared right back. The rotary knobs have a discreet rolled brass texture that gives a comfortable grip. Even the toaster has been conceived as an object in itself, with a ceramic top where you can warm a piece of bread directly on the surface.

“We’ve really had to push back with the factories,” Charlotte adds. “They want to make standard solutions because it’s easier and cheaper. But we stood our ground. The goal has always been a sort of Mercedes feeling: How does the knob feel when you turn it? How does the lid click? Nothing is allowed to feel cheap or rattly.”





From the first hand-drawn sketches to 3D models, material studies and test productions, every element has been reviewed, adjusted and fine-tuned.

“You can’t rush good design,” says Charlotte. “It takes time to create something that both works and feels right. And we’ve given ourselves that time with this project.”

#### **A Nordic counterpart**

The range clearly stands apart from the retro-inspired competitors on the market. Whereas many electric kitchen appliances have an “American diner” look with shiny pastel colours, Morsø has opted for a calmer, Scandinavian approach.

“I wanted to design something that fits better into our Nordic universe,” Charlotte explains. “Up here, we like clean lines, muted colours and genuine materials. We don’t need another product shouting for attention – we’d rather have one that settles quietly into its surroundings.”

Peter adds: “For us, the philosophy was that the range should stand out, but still sit clearly within Morsø’s universe. Charlotte has created something that radiates stylistic confidence and durability.”

#### **A new chapter, same DNA**

The range marks the beginning of a new chapter in Morsø’s history, but the DNA remains the same. The new electric kitchen appliances will be launched internationally in 2026 and make their official debut at the Ambiente fair in Frankfurt – one of the world’s leading design fairs.



“When you see all our products side by side, it’s clear that our design has found a red thread,” says Peter. “You don’t stand there thinking: ‘Why are there kitchen machines and grills together?’ It all comes together in one visual universe.”

But even though the series represents a milestone, it feels more like a beginning than an ending, because Charlotte is already back at the drawing board, surrounded by materials, samples and new ideas slowly taking shape.

“There’s still a lot we can explore,” she says with a smile. “And one thing is certain: I’ll personally be replacing all my own kitchen appliances with these. This is just the start.”



# FIRE IS LIFE ITSELF.

By Anders Baudry.

At Morsø, fire has always been a natural focal point – in our designs, our sense of who we are and the way we express ourselves. It's also at the heart of how we create spaces. So it feels fitting that, on a slightly dark Wednesday afternoon in Copenhagen, we've arranged to meet with Rane Willerslev – professor of social anthropology and director of the National Museum of Denmark – to talk about fire. Specifically, about what fire means, and has meant, to humans, both practically and culturally.



**Can you really talk about fire like that?**

*"You absolutely can. Fire sits between the sacred and the very down-to-earth. That's what makes it so remarkable."*

**Rane answers with his characteristic enthusiasm as he settles into his chair. It's obvious that fire has a special place in his own life, both in the sacred sense and the everyday one. We start with the practical.**

*"Fire is the reason we developed as Homo sapiens at all. We don't actually know for sure when we first started to control fire and use it, but most likely sometime within the last two million years. Our species, Homo sapiens sapiens, is only 250-300,000 years old. Before that, there were different hominids."*

**We rewind to the very beginning, via the story of how we split from the apes around six million years ago, when drought shrank the forests that once covered all of Africa. Some of our ancestors moved out onto the savannah, while the ancestors of today's chimpanzees stayed in the forest. Rane tells it in the kind of short, sharp summary only he can give.**

*"So they move out onto the savannah. Then, one to two million years ago, you get Homo erectus, the upright human. That's the one that looks most like us. Erectus had a brain twice the size of a chimpanzee's. And that's to do with fire, because they were able to control it. They could almost certainly make fire too – it's not just a question of lightning striking and doing the job for them."*

*"And why is that so important? Because fire breaks down the fibres in food, so it's easier for us to absorb the energy. A chimpanzee spends 30% more time chewing its food than we do. And that meant our intestines shrank. We used to have even longer intestines because the food had to*





*pass through a much larger digestive system. The surplus energy goes to the brain, which allows us to develop these huge brains."*

**So our development into who we are today is, in a way, a story about nutrition?**

*"Yes. And that's where fire's crucial! Our brains are three or four times larger than those of Homo erectus. So what happened is that we sent even more energy to the brain. Our jaws got smaller, our intestines got smaller, our teeth got smaller, because we didn't have to chew as much. If we hadn't had fire, we wouldn't be who we are – we simply wouldn't be human. We wouldn't have these brains without fire."*

**We stay with the down-to-earth side of things a bit longer. The destructive power of fire – which breaks down the fibres in our food but also fuels our development as a species – plays the same double role in nature, reshaping the landscape around us.**

*"And that's actually a really important point. Fire is the first way we change the landscape. People tend to think hunter-gatherers run around in untouched wilderness, and only when agriculture comes along do we start transforming things. That's completely wrong. Hunter-gatherers have always reshaped the landscape using fire – I've lived with them myself in Africa. They burn off the grasses in the dry season, so that new shoots come up and the animals follow. Fire creates a symbiosis between humans and animals: the animals get food, and in return the hunters can take some of them and eat too."*

**We talk about the paradox that settlers and cowboys in the United States described the prairie as "pristine" or untouched – when in reality every landscape they encountered had already been shaped by deliberate burning by Native Americans.**

*“So it wasn’t an untouched landscape. And fire also transforms landscapes on its own. When lightning strikes and forest fires start, that’s actually a good thing, because the weaker trees die and the ones that survive are hardened. The ash becomes fertile ground for new vegetation and forest. So fire is something that consumes and destroys, but at the same time, it’s a precondition for life. It destroys things, takes life – and creates life. And that’s what makes fire sacred.”*

**It’s simple, beautiful and natural. The bridge to the sacred, the mystical and the spiritual lies in that very practical role fire has played in life and death throughout human history. That’s also our bridge into some of Rane’s own experiences with the sacred side of fire among the Chukchi people in Siberia.**

*“In other cultures, fire is deeply sacred. Among the people I worked with in Siberia, you make an offering every time you arrive somewhere new. You feed the fire with a bit of tobacco, some sugar, a little tea and a splash of spirits that go whoomph when you throw it in. You do that because these are luxury items – things the spirits of the forest don’t have. They’ve got plenty of meat and so on, but not those things. When the fire consumes them, they’re gathered up on the other side. It’s a very widespread religious worldview: when something is sacrificed, it has to be destroyed by fire and then it’s reassembled on the other side. If you sacrifice something that isn’t destroyed, it’ll be destroyed on the other side – and vice versa.”*

**So the fire spreads these gifts through its smoke, out into the landscape, where all the spirits get what they need. That also applies to the spirit of the fire itself, which, according to Rane, you can sometimes glimpse in the shape of a bald child dancing in the flames, if you stare at the fire long enough.**

*“I’ll admit, I’ve sat and stared – but I haven’t seen it. And I’ve spent a lot of time looking into fires. I’ve seen all sorts of things, but not that.”*

**After a small pause, Rane remembers something he has actually seen.**

*“I did see someone once, but he wasn’t bald. It was more like an elf. It was in Siberia, and I was trying to light the fire in a sauna. Every time I struck a match, it blew out. I kept trying. And then I look over – and there’s this little man running into a crack in the wall. I mean, I don’t know what it was, but someone was definitely blowing.”*

**He was teasing you?**

*“He was teasing me, yes. So then you have to hurry up and give him something. A little gift. I don’t know if it was the spirit of the fire, but it was definitely a little guy.”*

**Seeing is one thing, hearing is another. For the Chukchi people in Siberia, the sound of the fire also has several roles – and they’re the people among whom Rane formed much of his spiritual relationship to fire.**

*“They also interpret the sounds of the fire when something explodes – those little pockets of gas in the wood. And I have to say: that one’s spot on. When you hear that sound, it means something’s happening. Either someone’s coming, and depending on the kind of sound, it can be something dangerous or something pleasant. You’re constantly interpreting. The fire speaks. And that’s really the key: fire both listens and speaks. You interact with it in the same way. You talk to it, you make offerings and ask it for things – and it speaks back.”*

**So fire is sacred. And that’s something Rane has carried with him. We’re quietly delighted to hear that he has a wood-burning stove in his summer house in Sweden, another in his summer place in North Zealand, and one at home in Copenhagen.**

*“And as I tell my kids and my wife: you must never throw rubbish into the fire. Because fire is sacred. It’s not a dustbin. Not even the tiniest bit of rubbish should go in there. Quite the opposite. Once in a while you should give it something to eat – an offering.”*

**So you do that?**

*“I do! Absolutely I do! You just say: ‘This is yours,’ and then you throw it in and bow your head. It doesn’t have to be more than that. But yes, I’m influenced by all of that.”*

**Even if offerings aren’t something we, as a company, build into our design process or marketing, we’re very much on board with his rule about never throwing rubbish into the stove. At Morsø, we burn clean. And that brings the conversation back to the more practical side, as we talk about the development from open hearths to wood-burning stoves – and the crucial role of cast iron.**

*“Right up to the Viking Age, it’s open fires. Open hearths in longhouses and tents. In the Middle Ages you get the*



"In other cultures, fire is deeply sacred. Among the people I worked with in Siberia, you make an offering every time you arrive somewhere new. You feed the fire with a bit of tobacco, some sugar, a little tea and a splash of spirits that go whoomph when you throw it in."



*big open oven where you can cook, but an open hearth isn't especially warm. What makes wood-burning stoves fantastic is the cast iron, which radiates heat into the whole room. So cast iron is crucial. When I was a fur hunter in Siberia, we lived in tents and log cabins at minus 65 degrees, and we had stoves made from old oil drums. Just thin metal. They get super-hot. The moment you light them, you can sit in shirt sleeves inside the tent, even though it's minus 65 outside. But the moment the fire goes out – bang – it's freezing. A cast-iron stove is completely different. A fantastic invention."*

**For Rane and the reindeer herders he lived with in Siberia, fire meant survival. But what about the role of fire, the fireplace or the wood-burning stove in Denmark today – when our lives no longer depend on it in the same way? And yet... maybe they still do.**

*"Yes, that's true. But it's quite funny, because I keep waiting for some kind of law to ban wood-burning stoves. It's getting closer and closer. I just don't think they'll ever get it through. And that's interesting, because although we've*

*stripped the sacredness of fire out of our culture, it's still sacred to us. The wood-burning stove is sacred to us.*

*"And research actually shows that people live longer if they listen to crackling fires, wind in the trees and running water. Isn't that interesting? But it's because humans and fire go hand in hand. As I said: we only became human because we learned to make fire. That means we're built for it. It's part of our DNA. It gives us a deep sense of calm and safety that's ancient – from back when we walked the savannah. That's why the sacredness is still in us. We just don't have words for it anymore, and we don't ritualise it."*

**And then there's something else: community...**

*"Exactly. Fire has always been a gathering point. People sat around the fire, partly because that's where the food was cooked, and partly because it meant safety. It wasn't that long ago that we were prey for other animals. So the worst thing you can do is to say that someone isn't allowed to sit by the fire. That's the ultimate exclusion. Then you're banished."*



**We end where we began – with the wonder of fire as both sacred and utterly practical. And it’s here, as we round off, that Rane gives us his closing “fireside speech” on behalf of this remarkable element. We’ll let him have the last word.**

*“You can, of course, try to reduce fire to a purely scientific explanation. There’s friction, and then there’s a spark, and so on. And it’s not that this explanation is wrong. But if we’re being completely honest, we have to acknowledge that reality is bigger and richer than what we can describe in scientific terms. The world is much more marvellous than our scientific worldview currently allows.*

*“And that, to me, is fantastic. Because it opens up a space where we can still be enchanted. We lose that enchant-*

*ment if we insist that the only things that exist are what we can describe through maths or measurements. That would be totally absurd. If you’re a serious scientist, you know for sure there are lots of things we don’t know and may never know.*

*“So this idea of letting yourself be amazed, like when you sit and stare into the fire – that’s really a kind of enchantment. You’re allowing the world to enchant you. And we need that. What matters is that through enchantment, we become aware that beauty has value in itself. That the world in all its diversity and beauty has value in and of itself. And fire may be the strongest phenomenon we have to express exactly that. Fire takes life and creates life. It destroys and creates at the same time. It’s marvellous. It’s life itself.”*





# CUCINA – THE GRILL THAT THINKS LIKE A PIECE OF FURNITURE.

By Emma Ågård.

After more than a decade of outdoor design, Morsø is now rethinking the gas grill – and with designer Klaus Rath at the drawing board, it's finally allowed to be more than a tool. It becomes a piece of furniture. Welcome to the next chapter in Morsø's outdoor universe: CUCINA.

Klaus Rath has been a key figure in Morsø's outdoor journey from the start. He was the one who originally designed the iconic cast-iron Morsø Forno, a pizza oven, grill and outdoor oven in one, which became such a success that it kickstarted Morsø's modern outdoor venture.



“The timing back then was perfect,” Klaus recalls. “Morsø wanted an outdoor product that could supplement the wood-burning stove season. The Forno became the first stepping stone on the road to something bigger.”

Since then, Morsø’s outdoor universe has grown into a portfolio of grills, outdoor ovens, tables and accessories – all sharing the same rounded design language, calm silhouette and grounded Nordic feel. And now another chapter is added to the story: CUCINA.

#### **A gas grill that thinks like a piece of furniture**

CUCINA is Morsø’s take on a modern gas grill – but it’s conceived quite differently from many of the models on the market, which still have functional, masculine and machine-oriented designs.

“American-style grills can probably grill well, but they’re hard to furnish around,” says Klaus. “Our ambition was to

create a grill you want to look at. Something you’re happy to have on display, even when you’re not using it.”

That’s why CUCINA is designed for the home where the outdoor aesthetics are just as important as the interior. Instead of dominating the terrace, it blends into its surroundings, where the soft radii, the rounded top and the calm geometry not only make it more unisex, but also more like a piece of outdoor furniture than functional equipment. The height has been carefully considered, and the materials were chosen to make the grill robust and aesthetically pleasing.

This balance between form and function was crucial from the first sketch. Frederik Pelle Jacobsen, Head of Operations and Sustainability at Morsø, elaborates: “We wanted to make a grill that both performs well and fits in. The internal height and smaller air volume actually mean it can reach high temperatures faster



with less power. So the shape isn't just aesthetic – it also makes the grill better to use.”

The practical details have also been considered from the start: the gas canister can be hidden away behind the doors, the drip tray is pulled out from the front, and the stainless-steel grate ensures long life and minimal maintenance.

### **Two models, same ambition**

To cater to different needs, CUCINA is being launched in two versions: a standard and a pro model.

The standard model offers everything most people need, while the pro model expands the experience with extra workspace via elegant, foldable side tables, a flexible warming and bread shelf with adjustable height, and a ceramic sear burner that gives steaks the coveted caramelised crust. It's the same design DNA, just with

greater control, capacity and culinary freedom for passionate grill enthusiasts.

“We wanted to make the world's most beautiful grill,” says Frederik. “But it also had to be affordable for ordinary people. Accessibility is an important part of the task, so both models will be in an affordable price range – though the pro version will naturally be more expensive.”

It shows in the overall design: both models share the same design language and materials. They only differ in function.

### **A product born of experience**

Work on CUCINA began during the pandemic, when outdoor spaces suddenly became everyday refuges, and more people than ever wanted a grill that both performed well and suited their style. Since then, the product has gone through a long development process with idea

testing, technical evaluations and adjustments, in close collaboration between Klaus and Frederik.

“It’s great to have discussions and challenge each other – you need that. That’s how ideas get better,” says Klaus. “Frederik sees the possibilities in the construction, I see the form – and together we find the right balance.”

Frederik nods: “In reality, CUCINA is the distillation of more than a decade of experience with grills. We’ve taken everything we’ve learned and built on it, so we can create more heat, easier maintenance and an even better user experience.”

### **The start of something bigger**

Even though CUCINA will be launched as a standalone grill, it was conceived as part of a wider future range. The height matches Morsø’s existing outdoor tables, the wheels are the same, and the proportions are aligned. If Morsø one day decides to develop modular outdoor kitchens that can be built up and adapted to individual terraces or gardens, the foundation is already in place – because CUCINA already feels like the centre of a system just waiting to be expanded.

“You shouldn’t promise anything before you know whether it makes sense,” says Klaus. “But CUCINA has the potential to become part of a modular system. It never hurts to think in terms of flexibility.”

Whether the dream becomes reality depends on the market, needs and developments, but the product is prepared for the possibility. CUCINA is expected to arrive at retailers in spring 2026 and will make its international debut at the Ambiente fair in Frankfurt, one of the world’s leading design fairs.

### **Built for years, not seasons**

CUCINA is neither futuristic, gadget-heavy nor showy. Instead, it builds on more than 170 years of Morsø DNA: warmth, quality, presence and calm.

“It doesn’t have to be dramatic,” says Klaus. “It’s allowed to be quiet, beautiful and functional. That’s often what gives designs the longest life.”

And perhaps that is exactly why CUCINA feels familiar, even though it’s new. It’s not designed for one season, but for many to come. For weekends, weeknight dinners, guests, traditions and slow summer days in the garden. Not just a grill, but part of the home.





RECIPE BY NIKOLAJ JUEL

## GRILLED CAULIFLOWER SALAD WITH CORIANDER YOGHURT, SALT-PRESERVED LEMONS, PUMPKIN SEEDS AND HERBS.

### INGREDIENTS, FOUR SERVINGS

*1 cauliflower, cut into wedges*

*1 organic lemon*

*Pumpkin seeds*

*1 bunch of coriander*

*250 ml of Greek yoghurt*

*Smoked paprika*

*A handful of mint, dill  
and flat-leaf parsley,  
finely chopped*

*Olive oil*

### METHOD

Blanch the cauliflower in salted water for eight minutes. Drain and set aside.

Next, make the coriander yoghurt. Chop the coriander and put it in a bowl with the yoghurt. Season with salt and pepper and set aside.

Toast the pumpkin seeds in a dry pan and season with salt. Set aside.

Cut the flesh and white membrane off the lemon so you're left with just the peel. Slice the peel into thin strips and set aside.

Grill the cauliflower until it has nice grill marks and you can push a meat skewer through the stalk. The cauliflower should still have a bit of bite, but mustn't be raw. It doesn't matter if the edges are a little charred – that only adds flavour.

Arrange the cauliflower on a plate. Spoon 3–4 tbsp of coriander yoghurt over the cauliflower. Sprinkle with lemon peel, pumpkin seeds, smoked paprika and herbs. Finally, drizzle a little good olive oil over the cauliflower and serve immediately.







RECIPE BY NIKOLAJ JUEL

# GRILLED MONKFISH WITH BRAISED FENNEL, SPINACH, PEAS AND SALSA VERDE.

## INGREDIENTS, FOUR SERVINGS

### **The greens**

*2 fennel bulbs, cut into wedges*

*300 g of spinach*

*A handful of freshly podded peas*

*Juice of half a lemon*

*3 tbsp of olive oil*

*Salt and pepper*

### **Salsa verde**

*2 handfuls of flat-leaf parsley*

*1 handful of mint*

*1 handful of basil*

*1 tbsp of red wine vinegar*

*1 tbsp of Dijon mustard*

*1 tbsp of capers*

*7 anchovy fillets*

*1 clove of garlic*

*Juice of 1 lemon*

*Olive oil*

*Salt and pepper*

### **The fish**

*4 x 200 g pieces of monkfish*

*4 slices of Parma ham*

*Olive oil*

*Salt and pepper*

## METHOD

### **The greens**

Season the fennel wedges with salt and pepper and toss them in olive oil. Put them in an ovenproof dish and place it in the Forno or over indirect heat on your grill.

Put a pot of water on to boil. Salt the water and blanch the peas for two minutes. Drain and set aside. Blanch the spinach for one minute. Drain and set aside. Put both vegetables in a bowl and squeeze lemon juice over. Season with salt and pepper and add three tbsp of olive oil. Toss everything well and set aside.

### **Salsa verde**

Chop the herbs as finely as you can. It's easiest if you keep them separate and chop each type on its own. Crush the garlic and anchovies with a little salt in a mortar. Add the chopped herbs to the mortar and pour in olive oil until you have a pesto-like consistency.

Roughly chop the capers and add them to the mortar along with the red wine vinegar and Dijon mustard. Season to taste with lemon juice, pepper and, if needed, a little salt.

### **The fish**

Season the fish with salt and pepper. Wrap a slice of Parma ham around each piece of fish and secure it with a piece of butcher's twine.

Grill the fish on all sides. When you can push a meat skewer through it, it's done.

Serve the fish with the spinach, fennel, peas and a spoonful of salsa verde.



# THE CROWN WITH AN UNBROKEN TRADITION.

By Emma Ågård.

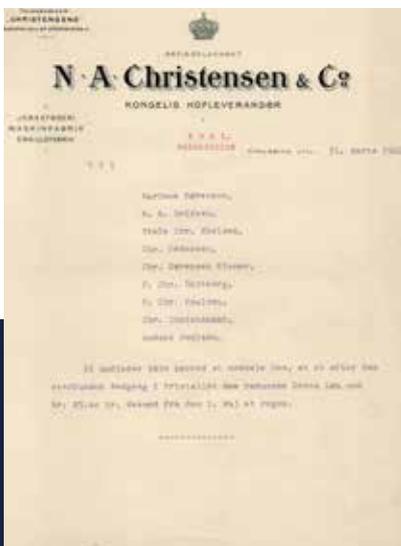
For more than 100 years, a small symbol above the Morsø name has carried a weighty story. The royal crown has followed the brand through war, generations and design eras – and even when the Royal Warrant scheme for suppliers to the Danish Royal Household comes to an end in 2030, Morsø has been granted the exceptional right to keep the little crown in its logo. This is the story of a rare privilege, an unbroken tradition and a royal seal of approval that became part of the brand's identity.

There are symbols that slip away without drama. And then there are those that remain because they've taken on a meaning that reaches far beyond the visual. For Morsø's crown, it's the latter.

For over a century, the crown has been part of the company's public face, telling a story that isn't just about design, but about a genuine connection between a foundry on the island of Mors and the Danish Royal Family.

And now, as the Royal Warrant system is being phased out, one thing is clear: Morsø is keeping the crown. It's a small but important nod to a long and unique history.

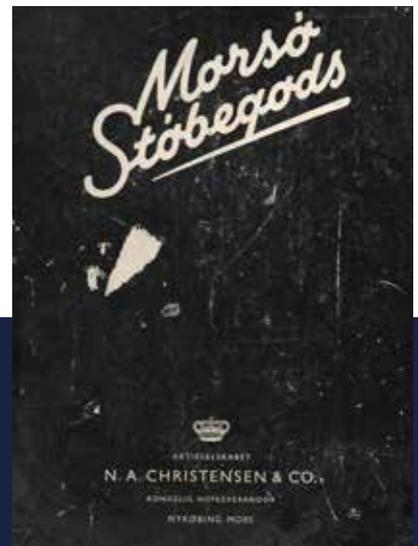




1926



1944



### A royal seal in wartime

When King Christian X granted Morsø the title of Purveyor to the Royal Danish Court in 1915, the headlines of the day were anything but peaceful. The First World War was driving up raw material prices, and like many other Danish manufacturers, Morsø Jernstøberi had to scale back production. Even so, Morsø received the royal seal – and for good reason.

The connection was already there. That same year, Morsø's local newspaper wrote that the king had 'on several occasions expressed his particular admiration for the factory's products,' and noted that Morsø stoves were in use in Amalienborg and Marselisborg Palaces and the new summer residence in Skagen.

So it was almost inevitable that in 1925, the crown became part of the Morsø logo – a visual bow on a ribbon that was already tightly tied.

### Visits, gifts and the small stories that linger

When you dig into Morsø's history, it's rarely the big headlines that stand out. More often, it's the moments when the relationship between Morsø and the Royal House becomes concrete and human.

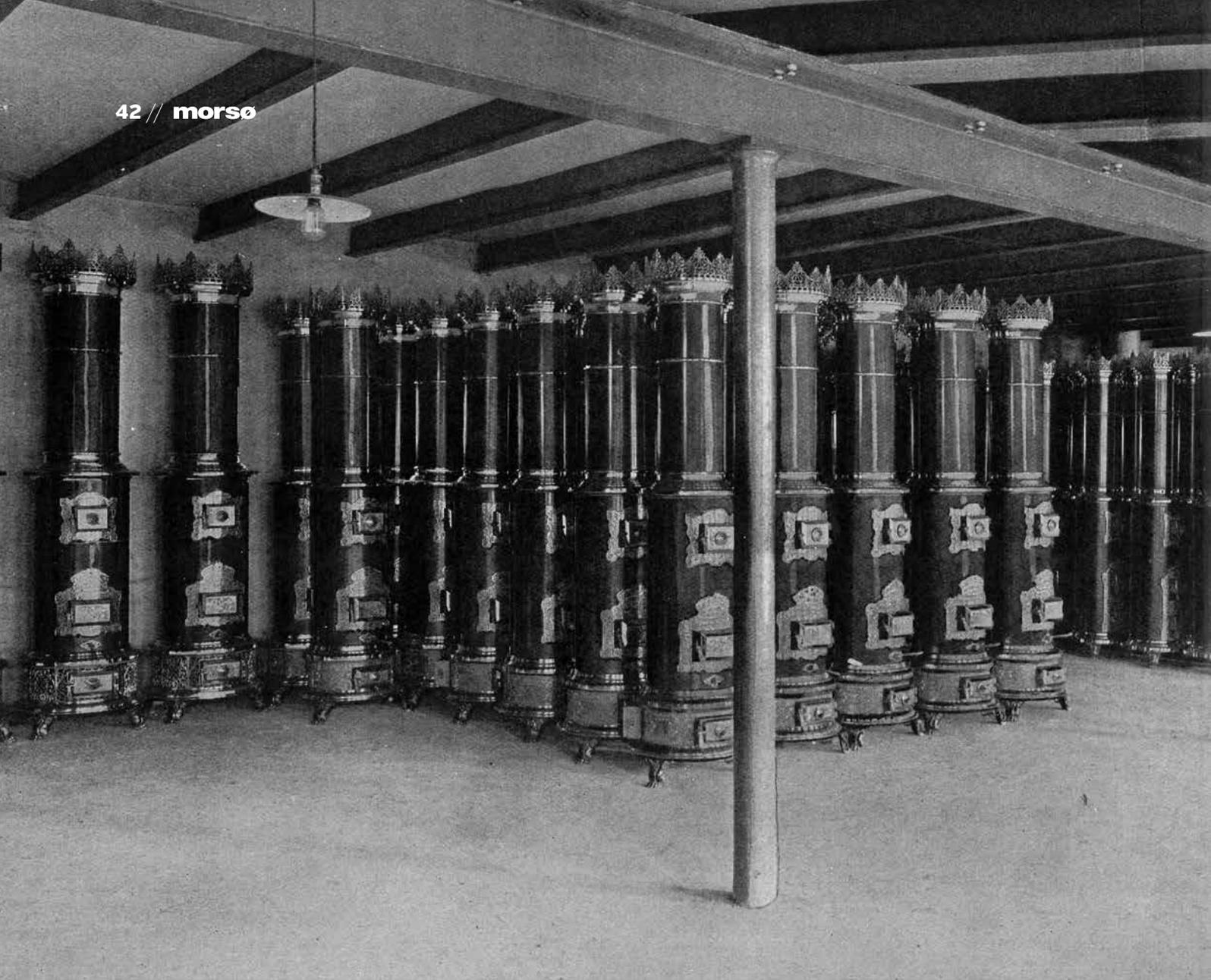
One such moment came in 1928, when Christian X paid an official visit to Nykøbing Mors. Midway through the formal programme, he specifically requested a tour of the foundry – one he took such an interest in that he later described the company as 'one of the most important outside Copenhagen'. A remark that says a lot about the status Morsø had already established.

Another moment came in the 1950s, when King Frederik IX visited Nykøbing Mors to mark the town's 650th anniversary, accompanied by the three young and much-loved princesses Margrethe, Benedikte and Anne-Marie. There wasn't time for a factory visit, but the town's offi-

MORSØ  
KEDELOVNE  
OG  
KEDELKOMFURER



AKTIESELSKABET  
N. A. CHRISTENSEN & Co.,  
Kongelig Hofleverandør  
NYKØBING - JYLLAND



cial gift was carefully chosen: three small doll-sized cast-iron stoves from Morsø Jernstøberi.

Several decades later, the story took a lovely little twist. For Nykøbing's 700th anniversary, the now-adult Queen Margrethe and Prince Henrik visited Morsø Jernstøberi's new premises on Furvej in the northern part of town. In the showroom, the Queen suddenly noticed the tiny stove from her childhood – a piece of cast-iron nostalgia, preserved as part of Morsø's own story. A quiet but touching moment when a childhood gift again found its place in history.

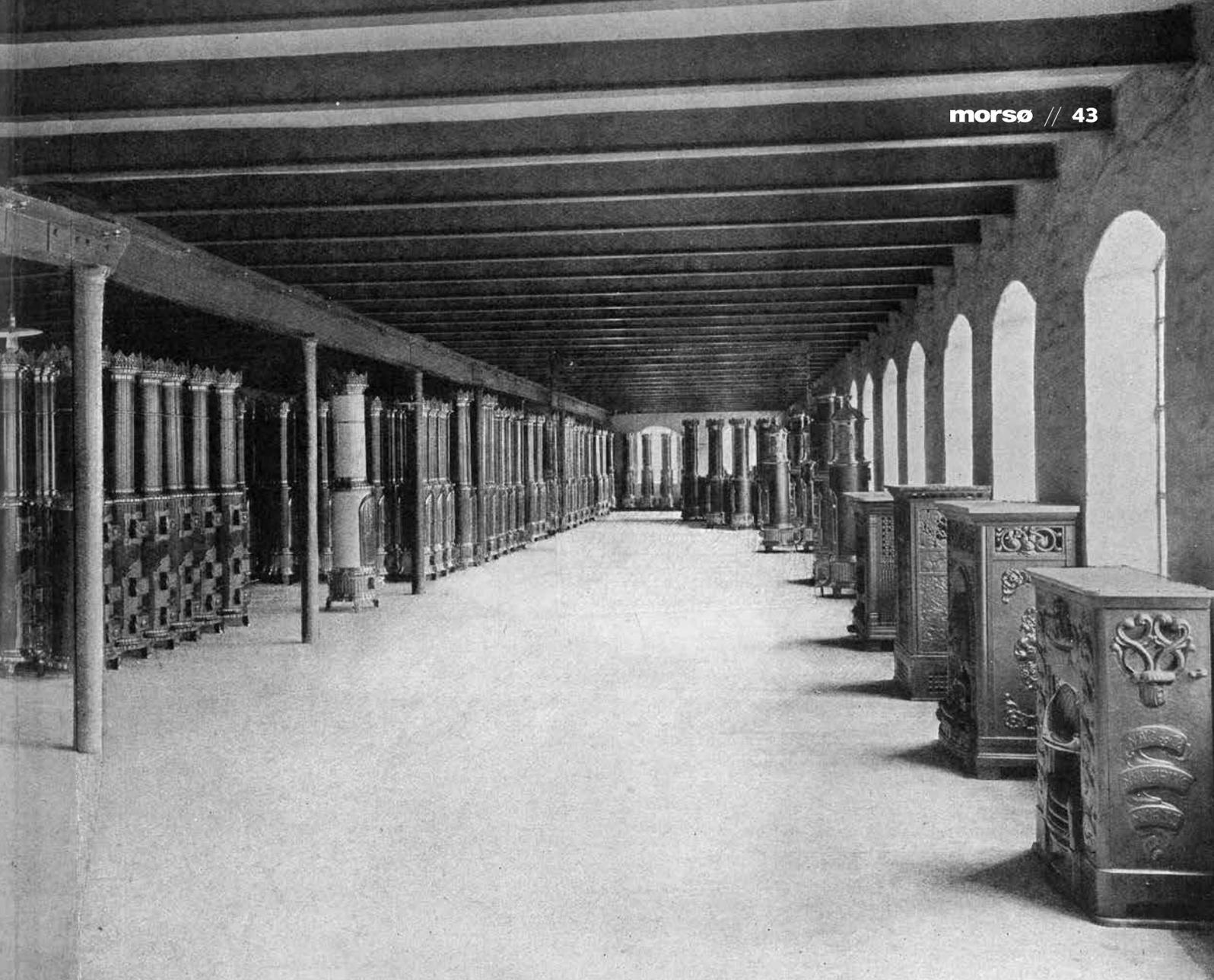
And when the royal couple passed through Mors again on their summer tour in 2014, the official gift was once more a Morsø product. A Morsø Forno – a symbol of a new chapter that has since had a permanent place on the terrace at Marselisborg Palace.

So even as the Royal Warrant scheme ends, these moments suggest that the story of Morsø's links with the Royal House is far from over.

#### **A small symbol with long reach**

The crown wasn't just a national badge of honour; it quickly became a powerful credential in export markets too. At a time when Danish design was really beginning to make its mark internationally, the royal crown served as a visual proof of quality, reliability and integrity – values that still underpin Morsø's brand identity today.

In Morsø's catalogues through the years, the crown has been a constant presence. From the austere typography of the 1920s, through the more playful and colourful look of the 1970s, right up to today's pared-back visual universe, it keeps resurfacing as a clear, unbroken line through the company's history.



When a scheme ends – and something else carries on  
The decision to discontinue the Royal Warrant scheme on 31 December 2029 was made because the Royal House wants to modernise and simplify its official relationships. The scheme will be phased out for all Danish companies, regardless of sector or history.

But Morsø is an exception.

In 2025, Morsø applied for the right to continue using the royal crown in its logo, even after the title officially lapses. In an extraordinary move, the Danish National Archives approved the request, because the documentation spoke for itself: Morsø has held the Royal Warrant since 1915 and has used the crown in its logo continuously since 1925.

From 1 January 2030, the crown will therefore remain. Not as a formal warrant, but as part of Morsø's own story and a privilege granted only when history clearly justifies it.

### **A symbol that points forward**

And perhaps that's the real point. Morsø's crown isn't about nostalgia, but continuity. About a line that runs from the first cast-iron stoves to today's fully fledged lifestyle universe – and on to products that are still on the drawing board.

It tells us that some connections don't disappear just because a scheme does.

And that a small symbol in a logo can sometimes hold more history than you might think at first glance.

So the crown stays. And the story continues.

# KIT – TOOLS FOR THE RESPONSIBLE KITCHEN.

By Emma Ågard.



The KIT range is Morsø's take on the kitchen tools we use every day: the grinders, the mortar, the salt cellar and the kitchen roll holder. They're all simple, tactile and functional objects made from FSC®-certified oak. And recently Morsø took another important step in its work with sustainability and responsibility: it became a member of FSC® Denmark.

For Morsø, that membership isn't a marketing exercise, but a way to show that the company acts responsibly.

"Being part of FSC® Denmark's member network gives Morsø a strong platform to document and communicate our commitment to responsibility," says Ellen Philipsen Dahl, Head of Marketing at Morsø Jernstøberi, and continues: "It builds trust with our customers, partners and employees because FSC® is a recognised international certification scheme. For us, FSC® is a visible guarantee that responsibility isn't just something we talk about – we actively work on concrete solutions."

The FSC® certification shows that the wood comes from responsibly managed forests and other responsibly managed sources, where both nature and people are considered throughout the process. That mindset is part of Morsø's long-term work: developing products with respect for nature and for the people whose livelihoods depend on it. The FSC® certification system provides a solid framework for exactly that.

Interest in certified materials has grown markedly – and Morsø is seeing the same shift. "FSC® is well known and trustworthy, and it gives us a real competitive edge when we can offer certified products that meet our customers' demand for transparency and quality," Ellen says.

In other words, the KIT range is designed for homes where responsibility matters just as much as quality. It's made to bring together aesthetics and everyday function – for freshly ground pepper at the dinner table, herbs crushed in the mortar, salt served simply and beautifully, and the kitchen roll that has to be within easy reach but might as well look good while it's there.

It's Nordic: simple and responsible. It's KIT.





# EL MEDIO: THE GRILL THAT WON OVER AN OLD-SCHOOL BUTCHER.

By Emma Ågård.

As a butcher, chef and long-time ambassador for good cooking and craft, Michael Museth isn't easy to impress. He started in the trade at 13, has worked for Michel Michaud in France, founded the NGO Butcher's Manifesto and today runs the food hub Folkets Madhus and the deli Butcheria in Copenhagen. In short: Michael knows what good food demands.

So his scepticism was very real when he was first introduced to Morsø's new electric grill: Forno EL Medio.

"I'm actually a charcoal guy," he says. "Don't write that... actually, go ahead and write it. Because I am."

But EL Medio surprised him with a precision and speed that goes far beyond what he normally associates with electric cooking. This is the story of the grill that expanded the repertoire of a man who usually swears by charcoal.

### **From doubt to aha moment**

Michael describes himself as “pretty old school” and went into it as a sceptic.

“I honestly didn’t think you could make a proper pizza on an electric grill, but I had to eat my words. Being able to control the heat that precisely – that puts it right up there with much of the gas equipment I’ve tried.”

But it wasn’t one specific feature that convinced him – it was the whole package.

“It’s one of the few grills where you can really broaden your repertoire,” he explains.

“You can do meat on a spit, bake pizza, make stews – or put a whole chicken on the rotisserie. It feels like having the whole grill package in one.”

The result? Not long after, Michael went out and bought another EL Medio – this time for his summer house.

### **A multitool for modern cooking**

With its standard grill grate, EL Medio can do everything we traditionally associate with grilling: quick steaks, sausages and classic dishes over direct heat. But in practice, it doesn’t stop there.

“I don’t think you should just look at it as a traditional grill. You need to see it as a multitool – and if you do that, you really get the most out of it,” says Michael, and continues: “With all its different functions, you could use it in five different ways over the course of a week.”

Drippings from the rotisserie can be caught in the Roast Pan and turned into sauces. Pizzas can be prepared and baked directly on the pizza stone in just a few minutes. Bruschetta, vegetables and small dishes – things that would normally demand space, time and several pans in the kitchen – suddenly become easy to handle.

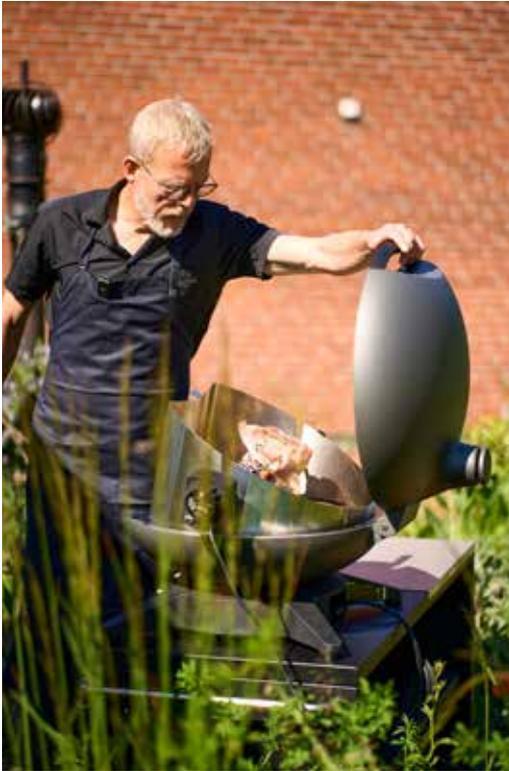
“They say to work smarter, not harder – and that’s exactly what EL Medio helps you do,” Michael says.







“They say to work smarter,  
not harder – and that’s exactly  
• what EL Medio helps you do,”







**INGREDIENTS, ONE SERVING**

*1 T-bone steak – approx. 350 g*  
*2 bunches of spring onions*  
*2 beef tomatoes*

**RECIPE BY MICHAEL MUSETH**

## SUMMER STEW.

**METHOD**

Heat the El Forno grill to about 400°C, with the bottom heat on full.

Grill the T-bone for about three minutes on each side.

When the steak is on the grill, add the spring onions and halved tomatoes. Take the spring onions off when you turn the steak. Let the tomatoes cook along with the steak.

Slice the T-bone, season with salt, and plate it up with the vegetables. Drizzle a little good olive oil over the vegetables and season with salt and pepper.







**INGREDIENTS, FOUR SERVINGS**

*2 trout – ask your fishmonger  
to gut and clean them*

*2 whole lemons,  
cut from top to bottom*

*2 slices of focaccia per person*

*1 bowl of homemade mayonnaise,  
with one or two cloves  
of garlic pressed in.*

**RECIPE BY MICHAEL MUSETH**

## GRILLED WHOLE FISH.

**METHOD**

Grease the Morsø Plancha with oil and place it in the El Forno grill. Heat the grill to 300°C – top heat 7 / bottom heat 3.

Make a couple of slashes in the skin of each fish – two cuts on each side.

Place the halved lemons on the plancha. Grill the fish on both sides. When you turn the fish, close the lid and finish cooking.

Toss the bread in the oil from the fish, adding a little butter if you like, so it turns golden on the plancha.

Serve straight away with mayonnaise mixed with a little garlic.

# ENDLESS SUMMER NIGHTS.

The Morsø Jiko is a small wood-fired, African-inspired outdoor stove which can be used as a fire pit but is also excellent for outdoor cooking.







### Forno Gas Grande

A large, elegant gas grill with three burners. Forno Gas Grande not only offers all the essential grill functions, but also enhances your outdoor space with its confident, streamlined design. The materials are carefully chosen to give you a great cooking experience and make the grill easy to clean.

Dimensions: D62.7 x W72.6 x H49.2 cm  
 Grill surface: D58 x W70.5 cm  
 Weight: 26.7 kg

### Accessories for Forno Gas Grande

**Rotisserie Grande**  
 Material: Screen, skewer and prongs in stainless steel; black plastic handle  
 Cord length: 140 cm  
 Screen: W64 x H26/4.2 x D48 cm

**Vetro – Pizza & Grill Plate**  
 Material: Ceramic glass  
 Dimensions: Ø34 cm

**Grill Plate**  
 Material: Cast iron  
 Colour: Black  
 Dimensions: Ø32 cm. Weight: 3.1 kg



**Pizza Peel**  
 Handle: Oiled oak  
 Blade: Matte-polished aluminium  
 Dimensions: L72 x W30 cm

**Cover – Forno Gas Grande**  
 Material: 100% polyester, water- and UV-resistant  
 Colour: Black

**Bread Rack**  
 Material: Stainless steel  
 Dimensions: H8.6 x W45.9 x D15.4 cm

**Brush & Scraper Kit**  
 Material: Black nylon and stainless steel  
 Brush length: 40 cm  
 Scraper length: 30 cm

**BBQ Smoker Box**  
 Material: Stainless steel 430  
 Colour: Dark anthracite grey  
 Dimensions: H4 x Ø9 cm

**Culina BBQ Fork**  
 Handle: Oiled oak  
 Fork: Brushed stainless steel  
 Dimensions: L44 cm

**Culina BBQ Turner**  
 Handle: Oiled oak  
 Turner: Brushed stainless steel  
 Dimensions: L44 cm

**Culina BBQ Tongs**  
 Material: Brushed stainless steel  
 Dimensions: L45 cm



### Forno Gas Medio

Forno Gas Medio is a stylish, handy gas grill with two burners. It offers all the essential grill functions while adding a clean, modern look to your outdoor space. Supplied ready to use with hose – just connect your new gas grill to a gas bottle.

*Dimensions: D58.5 x W55 x H42.8 cm  
Grill surface: D53 x W46.5 cm  
Weight: 19 kg*

### Accessories for Forno Gas Medio

**Grill Plate**  
Material: Cast iron  
Colour: Black  
Dimensions: Ø32 cm. Weight: 3.1 kg

**Vetro – Pizza & Grill Plate**  
Material: Ceramic glass  
Dimensions: Ø34 cm



**Bread Rack**  
Material: Stainless steel  
Dimensions: H8.6 x W45.9 x D15.4 cm

**Pizza Peel**  
Handle: Oiled oak  
Blade: Brushed aluminium  
Dimensions: L72 x W30 cm

**Cover – Forno Gas Medio**  
Material: 100% polyester, water- and UV-resistant  
Colour: Black



**Brush & Scraper Kit**  
Material: Black nylon and stainless steel  
Brush length: 40 cm  
Scraper length: 30 cm

**BBQ Smoker Box**  
Material: Stainless steel 430  
Colour: Dark anthracite grey  
Dimensions: H4 x Ø9 cm

**Cover – Gas Bottle**  
Material: 100% polyester, water- and UV-resistant  
Colour: Black

**Rotisserie Medio**  
Material: Screen, skewer and prongs in stainless steel; black plastic handle  
Cord length: 140 cm. Screen: H24(5) x W47 x D43 cm



### Forno Gas Piccolo

A compact, handy gas grill that offers all the essential grill functions and adds a clean, modern touch to your outdoor area. Forno Gas Piccolo is easy to use – just turn the single control knob to light it. It's supplied with a hose, so you can simply connect your new gas grill to a gas bottle.

*Dimensions: D49 x W46 x H39.6 cm  
Grill surface: D44 x W39.5 cm  
Weight: 11.3 kg*

### Accessories for Forno Gas Piccolo



#### Cover – Forno Gas Piccolo

*Material: 100% polyester, water- and UV-resistant  
Colour: Black*



#### Cover – Gas Piccolo & Terra

*Material: 100% polyester  
Weight: 0.778 kg*



#### Brush & Scraper Kit

*Material: Black nylon and stainless steel  
Brush length: 40 cm  
Scraper length: 30 cm*



#### Tavolo

*One-size table for the Forno Gas family  
Dimensions: D56.5 x H72.6 x W109 cm  
Material: PP (polypropylene) + 20% fibre /  
powder-coated steel legs. Weight: 13.4 kg*



#### Terra Outdoor Table

*Material: Powder-coated steel, black  
Dimensions: D60 x H80 x W60 cm  
Weight: 34.7 kg*



## Forno

Bring hygge to the terrace and discover how easy it is to create delicious outdoor meals – from juicy T-bone steaks to smoked salmon and homemade pizza. Forno is designed by award-winning Danish designer Klaus Rath and is the ideal choice for families who value good food, distinctive design, originality and shared experiences.

Dimensions: D68.3 x W75 x H60.7 cm  
Weight: 103 kg

### Accessories for Morsø Forno



#### Churrasco

Material: Frame, forks and skewers in stainless steel; oak handles  
Frame: W55 x H9 x D35-55 cm  
Skewers: L79 cm. Weight: 2.8 kg



#### Ash Scraper

Material: Powder-coated steel, stainless steel  
Dimensions: W12.5 x H4.5 x L50.5 cm  
Weight: 0.53 kg



#### Giro Grill

Material: Stainless steel / three-ply stainless steel / cast iron  
Grill grate/pan: Ø33 cm. Base: Ø38 cm  
Weight: 6.4 kg



#### Oven Door – Forno

Material: Stainless steel  
Dimensions: L45 x H22 x D6 cm  
Weight: 1.52 kg



#### Cover – Forno

Material: 100% polyester, water- and UV-resistant  
Colour: Black



#### Fire Divider

Material: Brushed stainless steel 430  
Dimensions: H10 x W40 x D10 cm  
Weight: 0.7 kg



#### Smokekeeper

Material: Cast iron, black  
Dimensions: Ø18 cm – pipe Ø7 cm – H3 cm  
Weight: 0.62 kg



#### Forno Chimney

Material: Black-painted stainless steel  
Dimensions: L75 cm x Ø12.4 cm  
Weight: 1.62 kg



#### Pizza Peel

Handle: Oiled oak  
Blade: Brushed aluminium  
Dimensions: L72 x W30 cm. Weight: 0.53 kg



#### Tuscan Plancha

Material: Enamelled cast iron, black  
Dimensions: H10 x Ø32.5/37.6 cm  
Weight: 3.5 kg



#### Tuscan Grill

Material: Enamelled cast iron, black  
Dimensions: H10 x Ø31.8/37.6 cm  
Weight: 2.7 kg



### Cucina

Morsø Cucina is a powerful grill with four burners, giving precise heat and perfect control – whether you're grilling meat, fish or vegetables. The solid 6 mm stainless-steel grill grate ensures optimal heat distribution and durability, while the galvanised, powder-coated steel cabinet gives the grill an elegant, timeless look.

Dimensions: D60 x W78 x H118 cm

Grill surface: 3,225 cm<sup>2</sup>

Weight: 71 kg



#### Fire & Grill Glove (Right/Left)

Material: Black suede  
Dimensions: L36 x W12 cm  
Weight: 0.17 kg



#### Grill Plate

Material: Cast iron  
Colour: Black  
Dimensions: Ø32 cm. Weight: 3.1 kg



#### Brush & Scraper Kit

Material: Black nylon and stainless steel  
Brush length: 40 cm  
Scraper length: 30 cm



#### Foam Cleaner

500 ml



#### BBQ cleaner

1000 ml



#### Culina BBQ Fork

Handle: Oiled oak  
Fork: Brushed stainless steel  
Dimensions: L44 cm. Weight: 0.21 kg



#### Culina BBQ Turner

Handle: Oiled oak  
Turner: Brushed stainless steel  
Dimensions: L44 cm. Weight: 0.25 kg



#### Culina BBQ Tongs

Material: Brushed stainless steel  
Dimensions: L45 cm  
Weight: 0.28 kg



### Cucina Pro

Morsø Cucina Pro is the top model in the range – created for the dedicated grill enthusiast who demands high performance and a flawless finish. Three powerful main burners are paired with an infrared searing burner, giving perfect browning with a crisp surface and juicy centre.

*Dimensions: D60 x W78 x H118 cm*

*Grill surface: 3,225 cm<sup>2</sup>*

*Weight: 75 kg*



#### Fire & Grill Glove (Right/Left)

*Material: Black suede  
Dimensions: L36 x W12 cm  
Weight: 0.17 kg*



#### Foam Cleaner

*500 ml*



#### Grill Plate

*Material: Cast iron  
Colour: Black  
Dimensions: Ø32 cm. Weight: 3.1 kg*



#### Brush & Scraper Kit

*Material: Black nylon and stainless steel  
Brush length: 40 cm  
Scraper length: 30 cm*



#### BBQ cleaner

*1000 ml*



#### Culina BBQ Fork

*Handle: Oiled oak  
Fork: Brushed stainless steel  
Dimensions: L44 cm. Weight: 0.21 kg*



#### Culina BBQ Turner

*Handle: Oiled oak  
Turner: Brushed stainless steel  
Dimensions: L44 cm. Weight: 0.25 kg*



#### Culina BBQ Tongs

*Material: Brushed stainless steel  
Dimensions: L45 cm  
Weight: 0.28 kg*



### Jiko

Jiko is a compact, wood-fired, African-inspired outdoor stove. Jiko lets you take Morsø quality from the terrace out into nature and cook authentic dishes over open fire. Try it with a cast-iron pot from the Morsø NAC kitchenware range – or use it with the Morsø cast-iron grill grate on top.

*Material: Senotherm-painted cast iron*  
*Colour: Black*  
*Dimensions: Ø32 x H21,5 cm*  
*Weight: 10 kg*



### Ignis

An outdoor firepit inspired by Morsø's classic cookware range. With its clean lines and simple, functional design, it also works beautifully as a decorative feature on the terrace or by the front door, all year round.

*Material: Senotherm-painted cast iron*  
*Colour: Black*  
*Dimensions: Ø45 x H32 cm*  
*Weight: 18.4 kg*

## Accessories for Jiko and Ignis



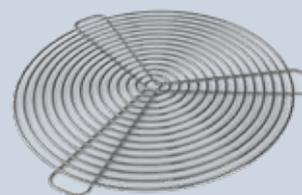
#### Cast-Iron Grill Grate – Forno & Jiko

*Material: Enamelled cast iron*  
*Dimensions: Ø32 cm*  
*Weight: 3.16 kg*



#### Cover – Jiko

*Material: 100% polyester, water- and UV-resistant*  
*Colour: Black*



#### Grill Grate – Ignis Firepit

*Material: Polished stainless steel*  
*Dimensions: Ø44 x H1 cm*  
*Weight: 1 kg*



#### Fire Tongs

*Material: Powder-coated steel, stainless steel*  
*Colour: Black*  
*Dimensions: W15 x H3 x L52 cm. Weight: 0.62 kg*



#### Tuscan Plancha

*Material: Enamelled cast iron, black*  
*Dimensions: H10 x Ø32.5/37.6 cm*  
*Weight: 3.5 kg*

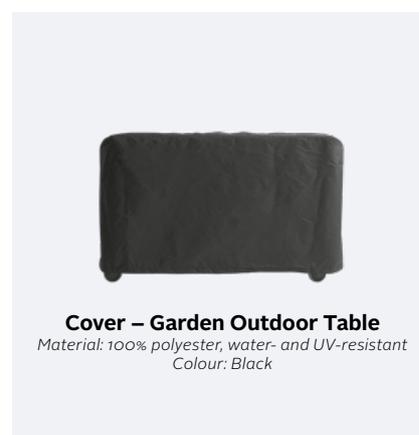


#### Tuscan Grill

*Material: Enamelled cast iron, black*  
*Dimensions: H10 x Ø31.8/37.6 cm*  
*Weight: 2.7 kg*

## Full Protective Covers

These specially designed covers provide extra protection against rain and harsh weather, helping to keep your product clean when it's left outdoors and exposed to the elements.





### Forno El Medio

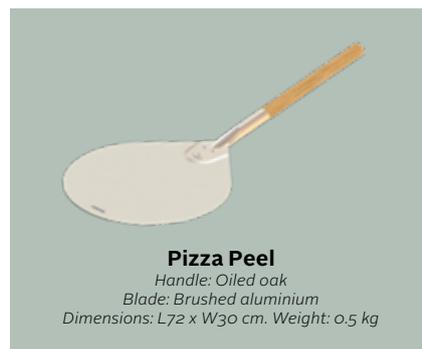
Electric and practical – no more heavy gas bottles. Forno El Medio can be used as a classic grill for quick steaks or ribs and other larger cuts that need slow grilling. But it's also a multifunctional oven/grill that opens a whole new world of culinary possibilities when you add optional accessories such as a deep roast pan, pizza stone, reversible plancha/grill plate or rotisserie.

Dimensions: D59,5 x W55 x H43 cm

Weight: 20 kg

Output: 2.2 kW (2200 W)

### Accessories for Forno El Medio





### Balcone Electric Grill

By using electricity instead of charcoal or gas – and by tailoring the design to compact outdoor spaces – we’ve created a grill that lets you enjoy the special sense of togetherness that comes with grilling, even on a small balcony. The design balances modern living with the authenticity and honesty we associate with Morsø – and with outdoor cooking.

Colour: Dark anthracite grey  
 Material: Aluminium cabinet with cast-iron grill grate  
 Dimensions: D27 x W45 x H17,6 cm

Weight: 7 kg  
 Output: 1800 W  
 Cord length: 150 cm

### Accessories for Balcone



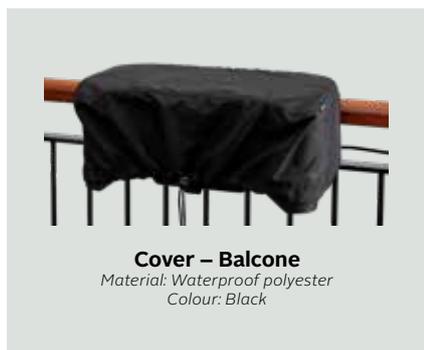
**Culina BBQ Fork**  
 Handle: Oiled oak  
 Fork: Brushed stainless steel  
 Dimensions: L44 cm. Weight: 0.21 kg



**Culina BBQ Turner**  
 Handle: Oiled oak  
 Turner: Brushed stainless steel  
 Dimensions: L44 cm. Weight: 0.25 kg



**Culina BBQ Tongs**  
 Material: Brushed stainless steel  
 Dimensions: L45 cm  
 Weight: 0.28 kg



**Cover – Balcone**  
 Material: Waterproof polyester  
 Colour: Black



**Balcone Bracket**  
 Adjustable universal bracket  
 Material: Powder-coated steel  
 Weight: 0.82 kg



**Brush & Scraper Kit**  
 Material: Black nylon and stainless steel  
 Brush length: 40 cm  
 Scraper length: 30 cm



**Cover – Balcone Stand – Scale**  
 Material: Waterproof polyester  
 Colour: Black



**Balcone Stand – Scale**  
 Material: Powder-coated steel, black  
 Dimensions: H78,1 x W41,1 x D35,9 cm  
 Weight: 7.8 kg





### Forno Spin

Morsø Forno Spin makes it easy, fast and fun to bake the perfect pizza. This elegant pizza oven stands out with its rotating pizza stone, which, when activated electrically, ensures perfectly even baking every time. The ideal pizza temperature of 400°C is reached quickly. The Forno Spin body is made of aluminium and the base is moulded plastic. The rotating pizza stone is 40 cm in diameter.

*Material: Aluminium shell, moulded nylon base*

*Dimensions: H35 x W57 x D53 cm*

*Weight: 17.1 kg*

### Accessories for Forno Spin



#### Cover – Forno Spin

*Material: 100% polyester, water- and UV-resistant  
Colour: Black*



#### Pizza Peel

*Handle: Oiled oak  
Blade: Brushed aluminium  
Dimensions: L72 x W30 cm. Weight: 0.53 kg*



#### Pizza & Herb Cutter

*Handle: Oiled oak  
Blade: Brushed stainless steel  
Dimensions: L28 x H9.5 cm*



#### Grill Plate

*Material: Cast iron  
Colour: Black  
Dimensions: Ø32 cm. Weight: 3.1 kg*



### Vulcano Wok Burner

Morsø set out to design an outdoor wok burner that is spectacular in strength, function and design. The Nordic-inspired look makes Vulcano Wok Burner a natural fit in the Morsø outdoor range. In terms of power, Vulcano is in a class of its own – ideal for professionals and anyone who loves healthy, exciting, well-cooked food on the terrace.

*Material: Enamelled cast-iron top, powder-coated steel base*  
*Dimensions: H19.6 x W33 x L37.8 cm*  
*Weight: 12.5 kg*

### Accessories for Vulcano Wok Burner



## Accessories and Maintenance



### Gas Lighter

Material: Plastic and lacquered steel  
Colour: Black. Dimensions: H18.5 x W9.5/13.5 x D6 cm  
Weight: 0.25 kg



### Pizza & Herb Cutter

Handle: Oiled oak  
Blade: Brushed stainless steel  
Dimensions: L28 x H9.5 cm. Weight: 0.26 kg



### Handle for Grill Grate / Grill Plate

Material: Brushed stainless steel  
Dimensions: Ho.25 x W27 x D2.8 cm  
Weight: 0.31 kg



### Maintenance Kit for Gas Grill Base

Includes sanding sponge  
400 ml



### Maintenance Kit for Forno Gas

Includes sanding sponge  
400 ml heat-resistant spray paint



### Maintenance Kit for Forno

Includes sanding sponge  
400 ml black, heat-resistant spray paint



### Multi-Surface Conditioner

100 ml  
Weight: 0.18 kg



### Foam Cleaner

500 ml



### BBQ Cleaner

1000 ml



### Cleaning Soap

250 ml  
Weight: 0.27 kg

**Accessories**



**Fire & Grill Glove (Right/Left)**

Material: Black suede  
 Dimensions: L36 x W12 cm  
 Weight: 0.17 kg each



**Bel Bioethanol Lamp**

Material: Cast iron and glass  
 Colour: Black  
 Dimensions: Ø15 x H22 cm. Weight: 2 kg



**Axe**

Material: Hand-oiled American hickory wood  
 Blade in C45 carbon steel, 53-56 HRC  
 Dimensions: L52 x H13 cm. Weight: 2.35 kg



**Outdoor Cookbook**

Weight: 1.7 kg



**Grill Plate**

Material: Cast iron  
 Colour: Black  
 Dimensions: Ø32 cm. Weight: 3.1 kg



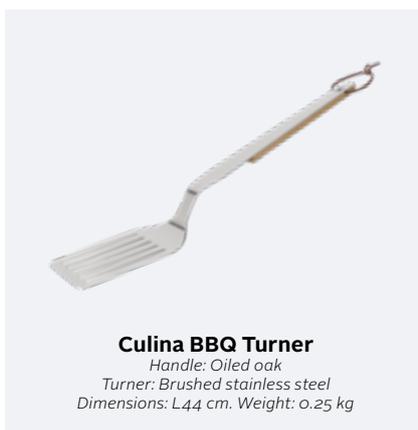
**Grill Plates (2 pcs.)**

Material: Enamelled cast iron  
 Colour: Black  
 Dimensions: L30 x W20 cm. Weight: 1.8 kg each



**Culina BBQ Fork**

Handle: Oiled oak  
 Fork: Brushed stainless steel  
 Dimensions: L44 cm. Weight: 0.21 kg



**Culina BBQ Turner**

Handle: Oiled oak  
 Turner: Brushed stainless steel  
 Dimensions: L44 cm. Weight: 0.25 kg



**Culina BBQ Tongs**

Material: Brushed stainless steel  
 Dimensions: L45 cm  
 Weight: 0.28 kg

## Outdoor Tables



**Terra Outdoor Table**  
Material: Powder-coated steel, black  
Handle: Stainless steel  
Dimensions: D60 x H80 x W60 cm. Weight: 34.7 kg



**Shelf for Terra Table**  
Material: Powder-coated sheet steel, black  
Dimensions: D55 x H4 x W58 cm  
Weight: 7.13 kg



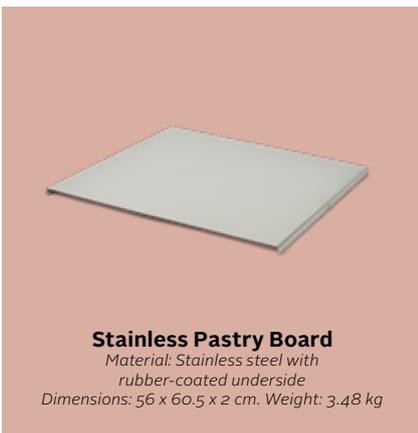
**Shelf for Garden Table**  
Material: Galvanised sheet steel  
Dimensions: D55 x H40 x W118 cm  
Weight: 11.7 kg



**Garden Outdoor Table**  
Material: Powder-coated steel, black  
Dimensions: D60 x H80 x W120 cm  
Weight: 49.7 kg



**Tavolo Outdoor Table**  
Legs colour: Anthracite grey (powder-coated steel)  
Top material: PP (polypropylene) + 20% fibre  
Dimensions: D56.5 x H72.6 x W109 cm. Weight: 11 kg



**Stainless Pastry Board**  
Material: Stainless steel with rubber-coated underside  
Dimensions: 56 x 60.5 x 2 cm. Weight: 3.48 kg



**Side Table**  
Accessory for Garden Table, Terra Outdoor Table and Forno Multi  
Material: Powder-coated steel  
Dimensions: D60 x H4 x W30 cm



**Side Box**  
Accessory for Garden Table and Terra Outdoor Table  
Material: Powder-coated steel  
Dimensions: D12 x H12 x W56 cm. Weight: 1.9 kg



### Bio Burners

Now you can enjoy hygge, warmth and iconic Morsø design anywhere in the home. The brand-new range of smokeless Bio Burners from Morsø requires no flue or chimney, so you can move the stove between rooms in your home or summer house – or bring the atmosphere and warmth of real flames to apartments, houses or even orangeries without chimney access.



**Bio Burner 1010  
with squirrel, 10 cm legs**

Material: Cast iron  
Dimensions: H54.8 x W38.8 x D44.2 cm  
Weight: 52 kg



**Bio Burner 1010  
with squirrel, 25 cm legs**

Material: Cast iron  
Dimensions: H70.3 x W38.8 x D36.8 cm  
Weight: 54 kg



**Bio Burner 1010  
with rib sides, 10 cm legs**

Material: Cast iron  
Dimensions: H54.8 x W38.8 x D44.2 cm  
Weight: 52 kg



**Bio Burner 1010  
with rib sides, 25 cm legs**

Material: Cast iron  
Dimensions: H70.3 x W38.8 x D36.8 cm  
Weight: 54 kg



**Bio Burner 3116  
with squirrel, 15 cm legs**

Material: Cast iron  
Dimensions: H62.8 x W44 x D51.2 cm  
Weight: 63 kg



**Bio Burner 3116  
with squirrel, 25 cm legs**

Material: Cast iron  
Dimensions: H72 x W44 x D51.2 cm  
Weight: 65 kg



**Bio Burner 3116  
with rib sides, 15 cm legs**

Material: Cast iron  
Dimensions: H62.8 x W44 x D51.2 cm  
Weight: 63 kg



**Bio Burner 3116  
with ribs, 25 cm legs**

Material: Cast iron  
Dimensions: H72 x W44 x D51.2 cm  
Weight: 65 kg



**Bio Burner Ø4**

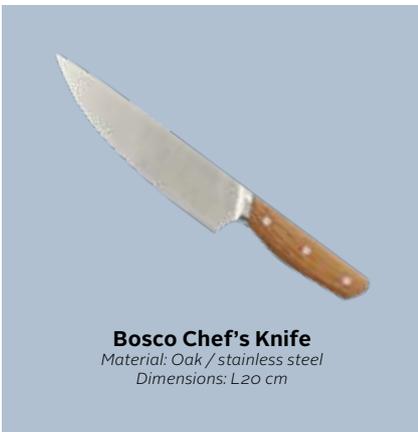
Material: Steel  
Dimensions: H57.3 x W40.1 x D37.9 cm  
Weight: 45 kg

## Bosco Knife Range



**Bosco Four-Piece Steak Knife Set**

*Material: Oak / stainless steel  
Dimensions: L13 cm*



**Bosco Chef's Knife**

*Material: Oak / stainless steel  
Dimensions: L20 cm*



**Bosco Bread Knife**

*Material: Oak / stainless steel  
Dimensions: L25 cm*



**Bosco Cleaver**

*Material: Oak / stainless steel  
Dimensions: L18 cm*



**Bosco Fillet Knife**

*Material: Oak / stainless steel  
Dimensions: L20 cm*



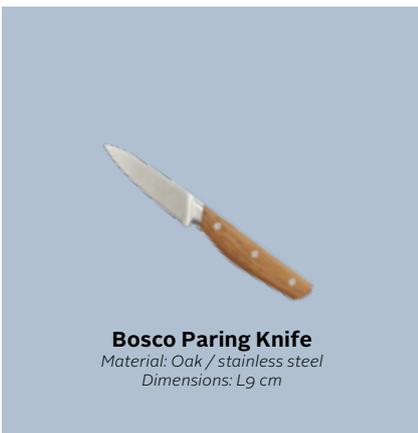
**Bosco Santoku Knife**

*Material: Oak / stainless steel  
Dimensions: 18 cm*



**Bosco Nakiri Knife**

*Material: Oak / stainless steel  
Dimensions: L 18 cm*



**Bosco Paring Knife**

*Material: Oak / stainless steel  
Dimensions: L9 cm*



**Bosco Carving Fork**

*Material: Oak / stainless steel  
Dimensions: L17 cm*



**Bosco Sharpening Steel**

*Material: Oak / ceramic  
Dimensions: L20 cm*

## Kitchen Tools



**Bosco Cutting Board**

Material: Oak  
Dimensions: 35 x 28 x 2 cm



**Bosco Cutting Board**

Material: Oak  
Dimensions: 46 x 32 x 2 cm



**Kit Salt Cellar with Lid**

Material: Oak  
Dimensions: H5 cm, Ø10 cm



**Kit Salt & Pepper Shaker Set**

Material: Oak  
Dimensions: H7 cm



**Kit Pepper Mill**

Material: Oak  
Dimensions: H29 cm, Ø6.5 cm



**Kit Salt & Pepper Mill Set**

Material: Oak  
Dimensions: H14 cm



**Kit Kitchen Roll Holder**

Material: Oak  
Dimensions: 30 x 14 cm



**Kit Pepper Mill**

Material: Cast iron / oak  
Dimensions: H18.5 cm



## Electric Kitchen Appliances



### **Striato Stand Mixer**

*with dough hook, whisk, flat beater, integrated bowl scale and timer function  
Material: die-cast aluminium  
6.8 l. 1200 W*



### **Striato Hand Blender**

*with mini chopper, blending/measuring beaker and whisk  
Material: polypropylene (PP) with 30% upcycled coffee husks  
800 W*



### **Striato Toaster**

*with timer  
Material: polypropylene (PP) with  
30% upcycled coffee husks  
1400 W*



### **Striato Electric Kettle**

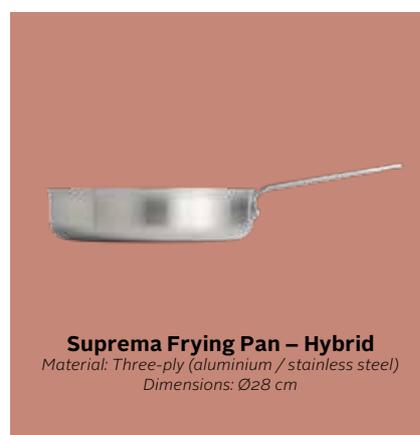
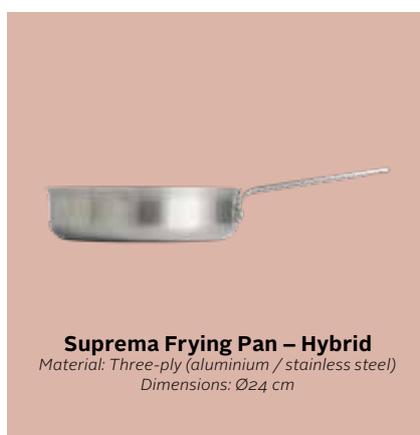
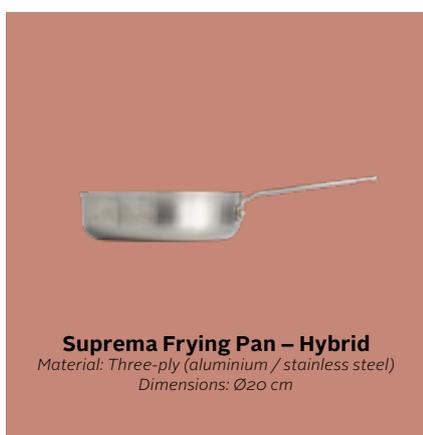
*with adjustable temperature  
Material: inner core in stainless steel; outer shell  
in polypropylene (PP) with 30% upcycled coffee husks  
1.5 l. 1850 W*



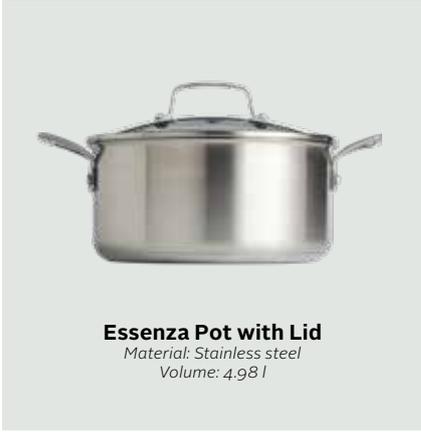
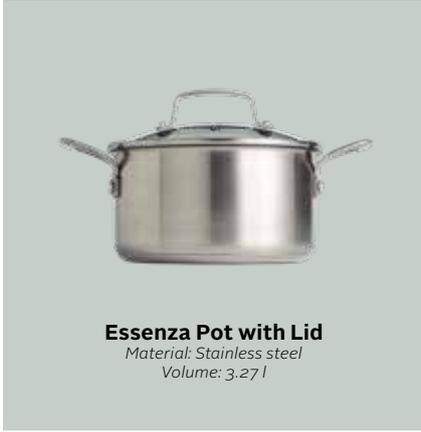
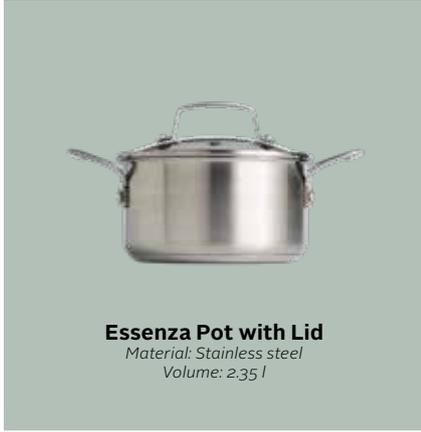
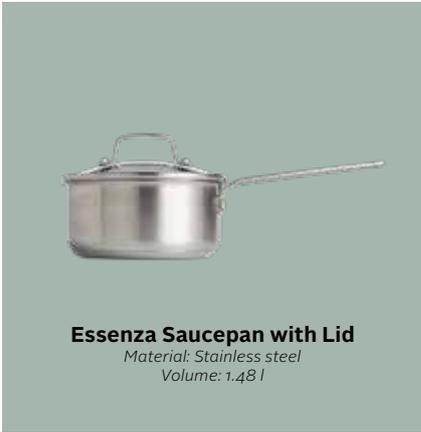
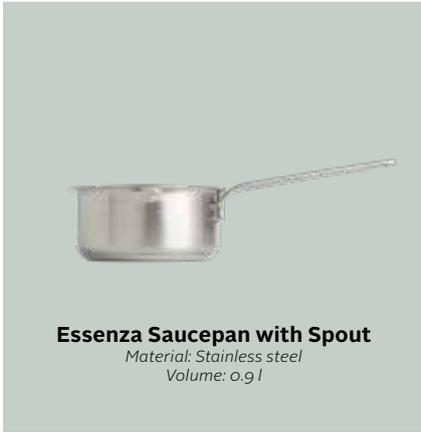
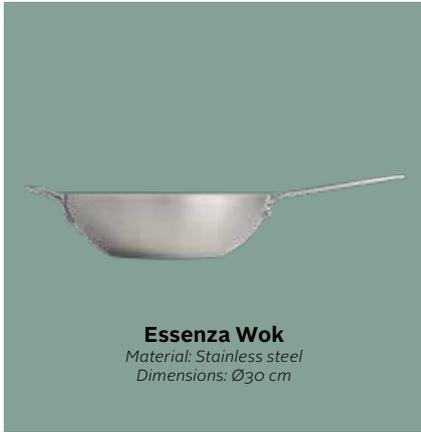
### **Striato Panini Grill**

*opens fully flat for direct grilling,  
with removable plates  
Material: Bakelite  
2000W*

## Suprema Cookware Range



### Essenza Cookware Range



## Essenza Cookware Range – Non-stick



**Essenza Saucepan with Lid**  
*Material: Stainless steel, ceramic non-stick*  
*Volume: 1.48 l*



**Essenza Pot with Lid**  
*Material: Stainless steel, ceramic non-stick*  
*Volume: 3.27 l*



**Essenza Wok**  
*Material: Stainless steel, ceramic non-stick*  
*Dimensions: Ø30 cm*



**Essenza Frying Pan**  
*Material: Stainless steel, ceramic non-stick*  
*Dimensions: Ø20 cm*



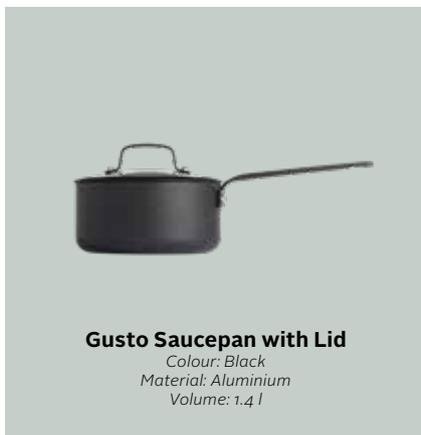
**Essenza Frying Pan**  
*Material: Stainless steel, ceramic non-stick*  
*Dimensions: Ø24 cm*



**Essenza Frying Pan**  
*Material: Stainless steel, ceramic non-stick*  
*Dimensions: Ø28 cm*



### Gusto Cookware Range



COZY AND WARMTH  
WHEREVER YOU WANT.

**BIO  
BURNERS**

Requires no flue  
or chimney



In 1853, the young N.A. Christensen left his job as a bookkeeper to begin an adventure about a foundry – an adventure taking its beginning in a factory building in Nykøbing Mors. In spite of severe competition from foundries based in the larger towns, the then small handful of smiths, turners, and joiners would create an icon that was destined to go far beyond the North Jutland town in which it was created. An icon that was created through innovation and based on design, quality, and good craftsmanship and, hence, will always stand safe and sound in Danish homes as out in the wide world. An icon which we all know by the name of Morsø.



**morsø**

DANISH DESIGN SINCE 1853

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