

ritter

QUALITY SINCE 1905



Built-in systems

**MADE IN
GERMANY**



ritter. Makes
more out of food.
And your kitchen.



The best steak is only a pleasure if it is cooked to perfection. The best ham only tastes good when it is finely sliced. Powerful, German precision in preparation turns food into joy. It doesn't have to be more, it doesn't have to be complicated, it just has to be perfectly prepared. Precise built-in systems make you the sovereign master of enjoyment. Built-in appliances such as food slicers, toasters or hand blenders are integrated in your kitchen and have a designated space. They are easily accessible and can be quickly stowed away after use. This way, they ensure a neat and organized aesthetic in your kitchen.

ritter. Makes more out of food. And your kitchen.

It doesn't have to be more,
it doesn't have to be
complicated, it just has to
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Mastering preparation

Whether blending, pureeing or finely chopping: ritter enables you to prepare food to perfection and makes you the master of flavour.

Timeless aesthetics

Committed to the legacy of the Bauhaus style, ritter built-in appliances fit seamlessly into any kitchen. This gives you more space on your worktop, leaving room for your individual style.

Intuitive operation

Ever since 1968, ritter built-in appliances have been recognised for their intuitive operation: Whether it's food slicers, toasters or hand blenders - everything is quickly at hand and stowed away again just as fast.

German precision

German precision is at the heart of every ritter built-in appliance: everything is carefully designed in Germany and manufactured to German standards. This ensures precise cutting, and the most accurate installation.

The history

ritterwerk was founded in 1905 by Franz Ritter and is a traditional Bavarian company based in Gröbenzell near Munich. As a German manufacturer of kitchen appliances, we have devoted ourselves to the principles and teachings of the Bauhaus of the 1920s. Therefore, we manufacture products whose forms always follow their functions.



1905



1932



1968



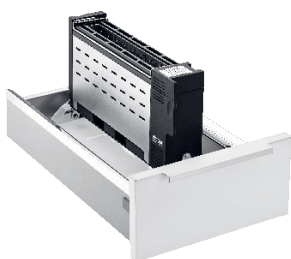
2001

The corner stone of today's success story was laid by means of knife cleaning machines, which at times, when stainless steel still needed to be invented, were quite popular. With this appliance, one was able to free knives and other cutlery that were not yet stainless quite easily of rust, with just a simple crank motion. Until the introduction of stainless steel, the knife-cleaning machine was sold more than 1.000.000 times; but also the other kitchen appliances by ritter that were created in years to follow enjoyed great popularity and some still do so today.

The first bread slicer by ritter was developed almost 30 years after the knife-cleaning machine was first introduced to the market. As with the knife-cleaning machine, the hand crank was also used here with great success. In 1968, the first electric food slicer followed which, true to the Bauhaus principles of the 1920s, was also designed for the kitchen drawer.

The tradition of food slicing with ritter products ranges from the bread slicing machine with the long-serving hand crank and the electric drive to the suspended, inclined food slicer and the one that is integrated into the kitchen drawer. The product range has been continuously expanded over the years; now we offer built-in toaster, built-in hand blender, built-in vacuum cleaner and a diverse range of household appliances. The technical refinements as well as the ingenuity regarding the design have been developed and adapted to today's expertise. Our roots and our endeavour to produce sustainable and durable kitchen appliances that are "made in Germany" and facilitate everyday life are still an important part of our corporate culture.

An important step was taken at the end of 2020 when the Schüller family took over ritterwerk by way of a management buyout following the departure of Werner Braun – thus, the company remains in private hands, the succession has been arranged and the course for a successful future has been set as well. Michael Schüller, who has been Managing Director since 2005, commented on the change with optimism: „We hope that the new ownership structure will enable us to further consolidate ritterwerk's position as an expert in small kitchen appliances. In doing so, we are relying on our entire workforce and are pleased that they support our takeover 100 %.“ The two sons, Moritz Sebastian and Leonard Lorin Schüller, are both working on site.



2009



2010



2018



2019

Built-in range

The installation of all built-in systems may be done by authorized personnel only.
ritterwerk cannot be held liable for any damage/s resulting from incorrect and/or faulty
installation. For useful hints for installation see: www.ritterwerk.de/installation-notes



Built-in vacuum cleaner **SES 10**
Page 8/9



Built-in food slicer **AES 62 SL, -H**
Page 15/19



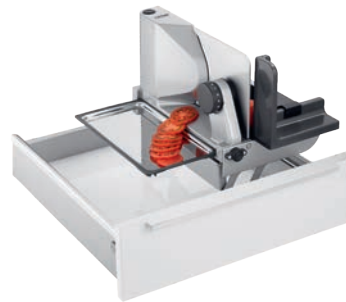
Built-in hand blender **ESM 50**
Page 10/11



Built-in food slicer **AES 62 SR, -H**
Page 20/23



Built-in toaster **ET 10**
Page 11/12



Built-in food slicer **AES 72 SR, -H**
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Built-in food slicer **AES 52 S**
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Built-in food slicer **E 118^{Einbau}**
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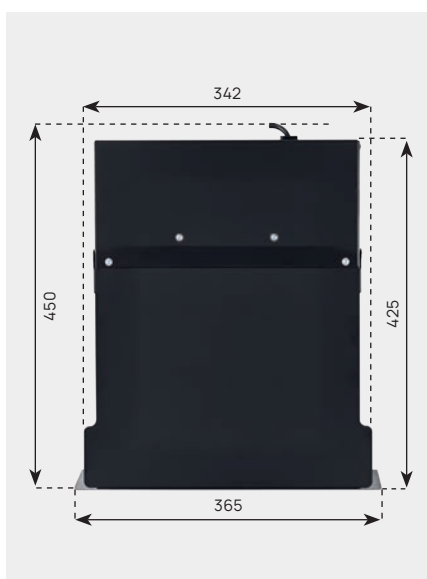
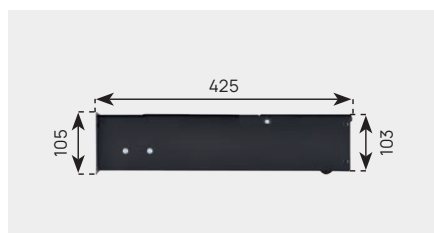
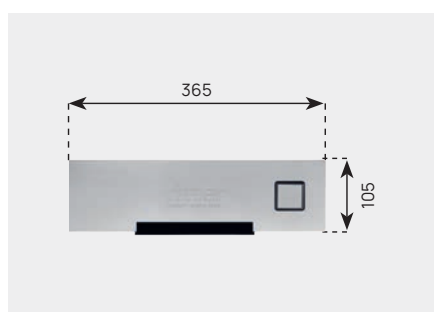


Built-in vacuum cleaner SES 10

Built-in vacuum cleaner SES 10, for front panel from 10 cm front panel height, can be retrofitted

prerequisite: fitting space > 345 mm wide

- efficient 600 watt motor
- stainless steel finish
- activated by tapping the button
- automatic switch-off after 60 seconds
- quick cleaning without dragging a heavy conventional vacuum cleaner
- rapid dirt extraction
- extracts dirt up to 12 mm in diameter
- vacuum cleaner bags easy to change
- vacuum cleaner bag (with anti-allergen filters) included in scope of delivery
- optional: set of tube, push-in nozzle, crevice nozzle and brush attachment



220-240 volt, 600 watt, 50/60 Hz
VDE/GS, protection class 1, CE

product	colour
SES 10	stainless steel/black

(HxWxD) in mm

105 x 365 x 425

weight	item no.	RRP
6 kg	940.000	499.00 €

Subject to change without notice.

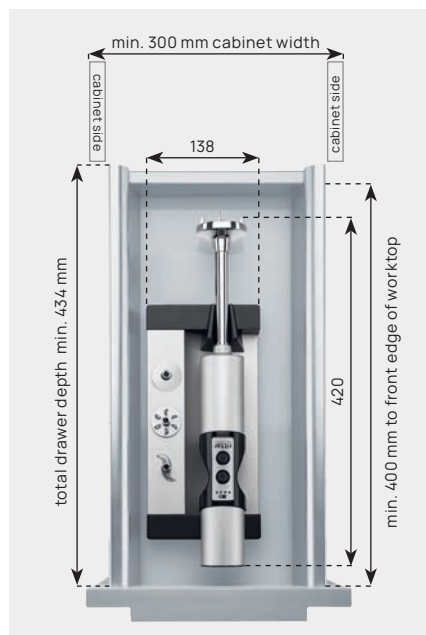
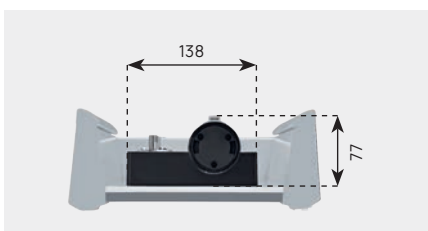


Built-in hand blender ESM 50

Built-in hand blender ESM 50, for drawers with cabinet width of 30 cm or more

prerequisite: clear width drawer > 145 mm

- cordless, battery-operated hand blender
- full metal construction
- charging station is firmly mounted in the drawer, can be removed toolless for cleaning
- LED battery level indicator
- three speed settings
- two-finger switch-on safety system
- automatic safety shut-off in case of overloading or overheating
- four attachments made of stainless steel
 - universal cutter: used to blend most foods
 - cutting blade: suited for the cutting of meat and fibrous fruits and vegetables
 - whipping disk: used to whip creamy or fluffy foods
 - stirring disk: suited to stir foods with a thick, creamy consistency
- blending cup made of plastic



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

product	colour
ESM 50	silver

(HxWxD) in mm

77 x 138 x 420 (incl. charging station)
67 x 60 x 420 (hand blender)

weight	item no.	RRP
1.4 kg (incl. charg. stat.)	625.000	399.00 €
1 kg (hand blender)		

Subject to change without notice.



ritter

QUALITY SINCE 1928

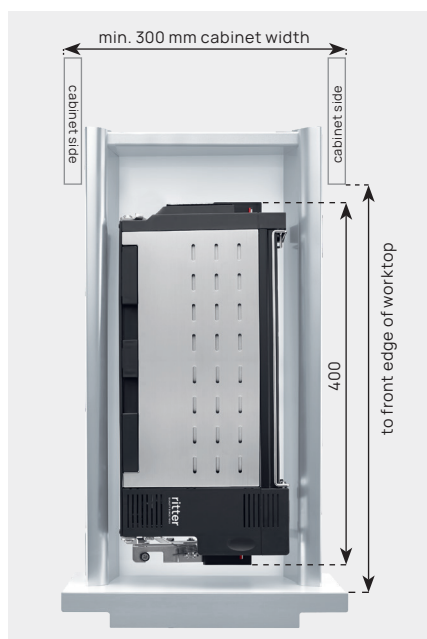
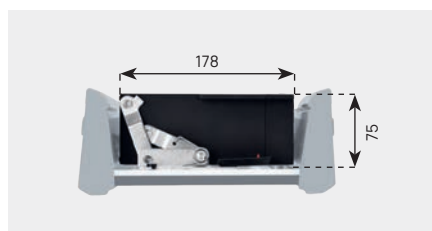
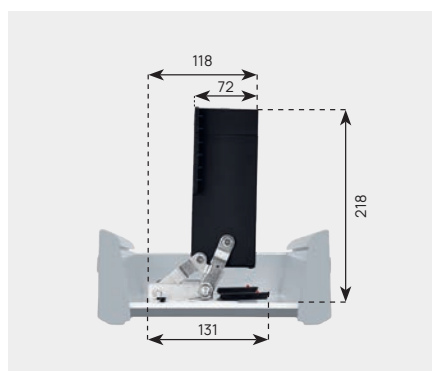
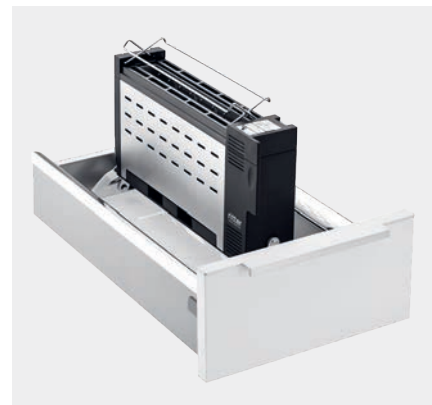
Built-in toaster ET 10

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 edge of frame > 200 mm

- thermal insulated housing made of stainless steel
- set-up mechanism made of steel
- integrated bread and roll rack
- memory function of the toasting degree
- toasting degree with LED indication
- automatic toast food centering
- defrosting function
- reheating 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



220-240 volt, 850-1.000 watt
TÜV-Rheinland/GS, protection class 1, CE

product	colour
ET 10	stainless steel/black

(HxWxD) in mm (folded)

75 x 178 x 400

weight	item no.	RRP
2 kg	620.000	349.00 €

Subject to change without notice.



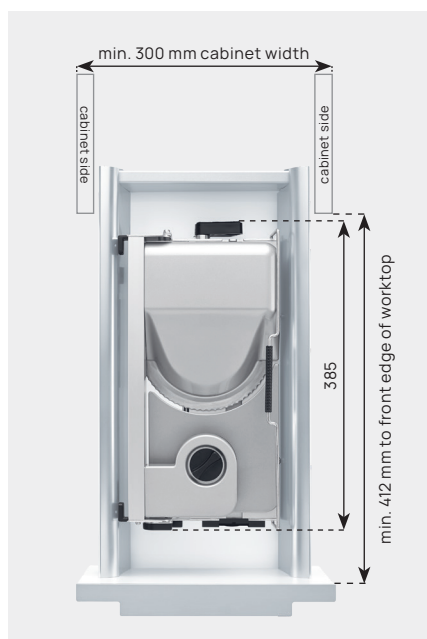
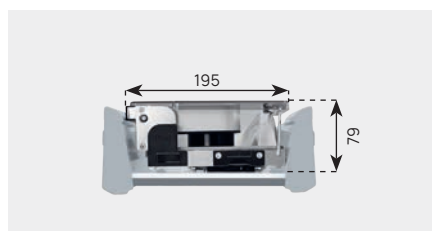
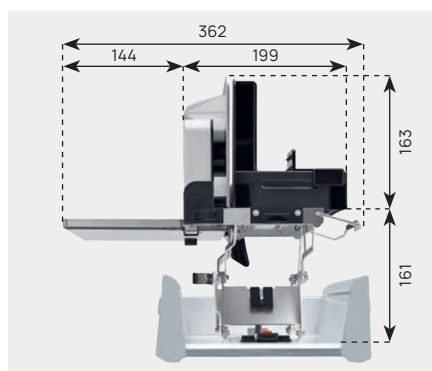
Built-in food slicer AES 52 S

Built-in food slicer AES 52 S, for drawers with cabinet width of 30 cm or more

prerequisite: clear width drawer > 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, 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
- optional: smooth ham- and sausage circular blade



230 volt, 65 watt, duty cycle 5 minutes
VDE/GS, protection class 2, CE

product	colour
AES 52 S	silver metallic

(HxWxD) in mm (folded, without food tray)

79 x 195 x 385

weight	item no.	RRP
4.3 kg	545.000	499.00 €

Subject to change without notice.



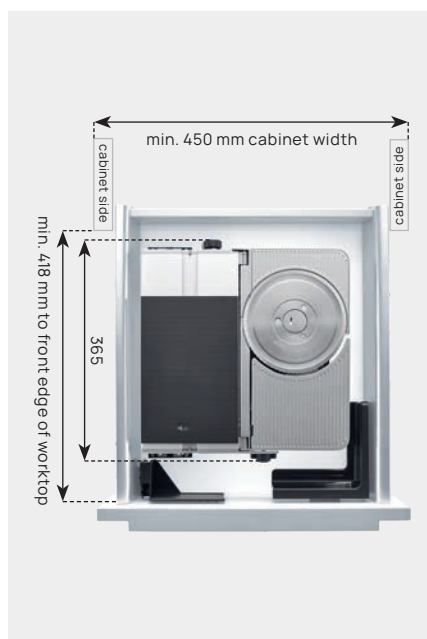
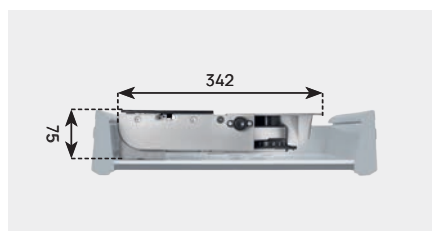
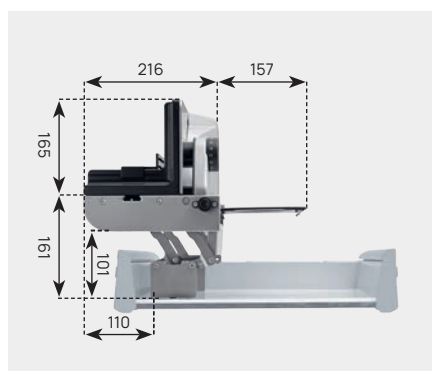
Built-in food slicer AES 62 SL

Built-in food slicer AES 62 SL, for drawers with 45 cm cabinet width or more

prerequisite: clear width drawer > 344 mm

Distance bottom of drawer to top of worktop min. 116 mm, max. 161 mm

- food sliced from left to right
- metal construction
- serrated circular blade, 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
- optional: smooth ham- and sausage circular blade



230 volt, 65 watt, duty cycle 5 minutes
VDE/GS, protection class 2, CE

product	colour
AES 62 SL	silver metallic

(HxWxD) in mm (folded)
75 x 342 x 365

weight	item no.	RRP
4.1 kg	544.000	449.00 €

Subject to change without notice.



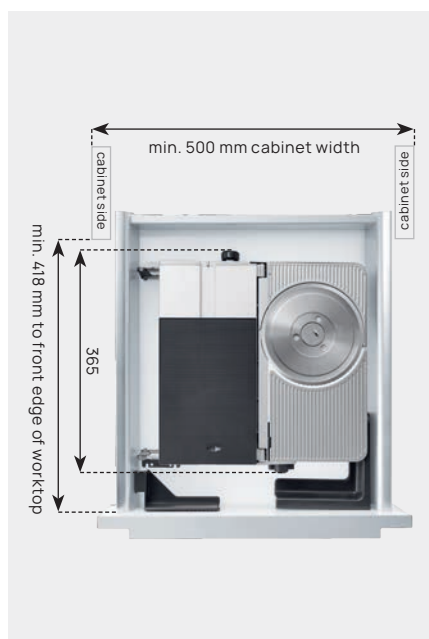
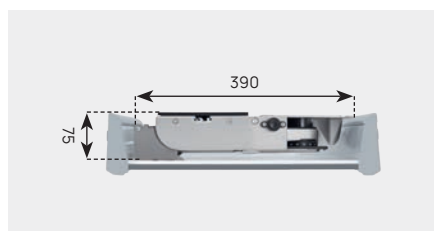
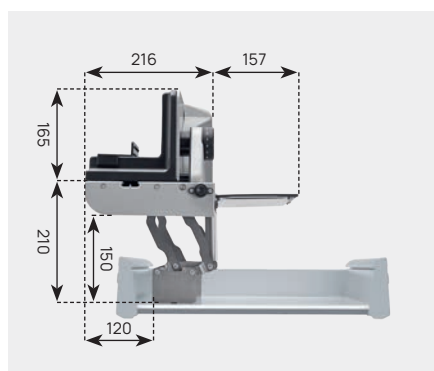
Built-in food slicer AES 62 SL-H

Built-in food slicer AES 62 SL-H, for drawers with 50 cm cabinet width or more

prerequisite: clear width drawer > 392 mm

Distance bottom of drawer to top of worktop min. 165 mm, max. 210 mm

- version with high mount e.g. for handleless kitchens, reinforced worktops etc.
- food sliced from left to right
- metal construction
- serrated circular blade, 17 cm \varnothing
- 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
- optional: smooth ham- and sausage circular blade



230 volt, 65 watt, duty cycle 5 minutes
VDE/GS, protection class 2, CE

product	colour
AES 62 SL-H	silver metallic

(HxWxD) in mm (folded)
75 x 390 x 365

weight	item no.	RRP
4.1 kg	544.005	499.00 €

Subject to change without notice.



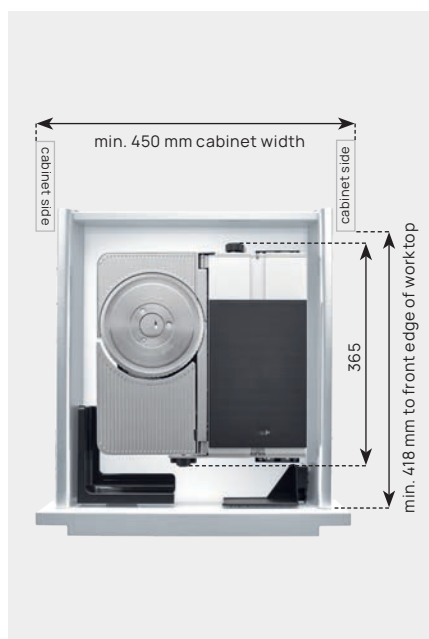
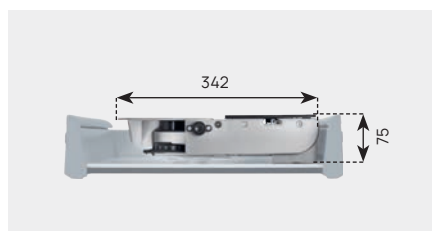
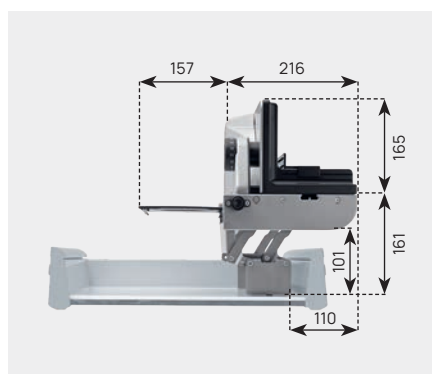
Built-in food slicer AES 62 SR

Built-in food slicer AES 62 SR, for drawers with 45 cm cabinet width or more

prerequisite: clear width drawer > 344 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, 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
- optional: smooth ham- and sausage circular blade



230 volt, 65 watt, duty cycle 5 minutes
VDE/GS, protection class 2, CE

product	colour
AES 62 SR	silver metallic

(HxWxD) in mm (folded)
75 x 342 x 365

weight	item no.	RRP
4.1 kg	542.000	449.00 €

Subject to change without notice.



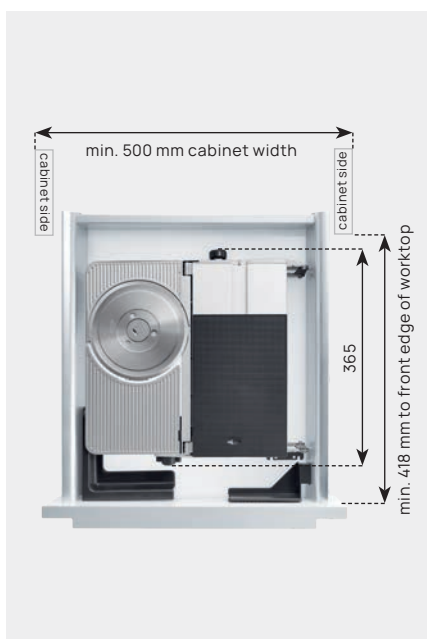
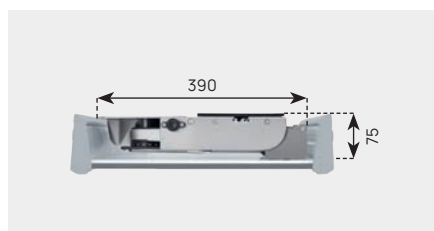
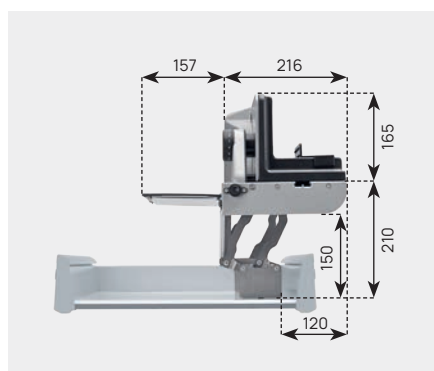
Built-in food slicer AES 62 SR-H

Built-in food slicer AES 62 SR-H, for drawers with 50 cm cabinet width or more

prerequisite: clear width drawer > 392 mm

Distance bottom of drawer to top of worktop min. 165 mm, max. 210 mm

- version with high mount e.g. for handleless kitchens, reinforced worktops etc.
- food sliced from right to left
- metal construction
- serrated circular blade, 17 cm \varnothing
- 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
- optional: smooth ham- and sausage circular blade



230 volt, 65 watt, duty cycle 5 minutes
VDE/GS, protection class 2, CE

product	colour
AES 62 SR-H	silver metallic

(HxWxD) in mm (folded)
75 x 390 x 365

weight	item no.	RRP
4.1 kg	542.005	499.00 €

Subject to change without notice.



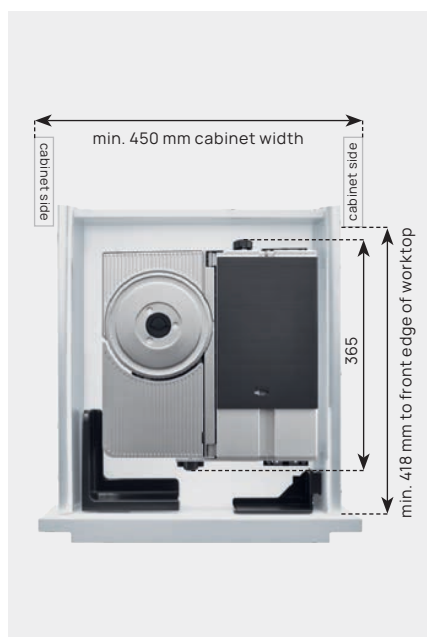
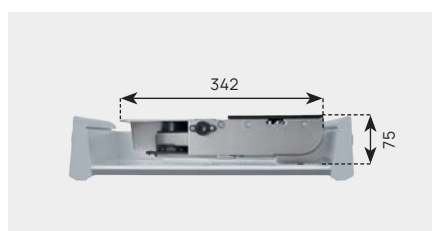
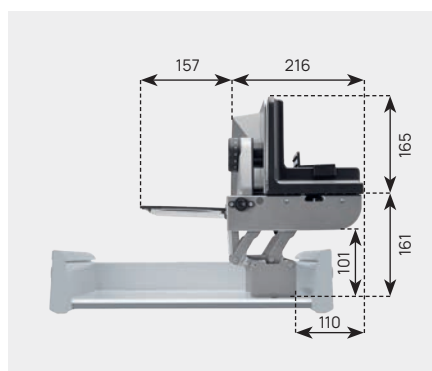
Built-in food slicer AES 72 SR

Built-in food slicer AES 72 SR, for drawers with 45 cm cabinet width or more

prerequisite: clear width drawer > 344 mm

Distance bottom of drawer to top of worktop min. 116 mm, max. 161 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
- optional: smooth ham- and sausage circular blade



230 volt, 65 watt, duty cycle 5 minutes
VDE/GS, protection class 2, CE

product	colour
AES 72 SR	silver metallic

(HxWxD) in mm (folded)
75 x 342 x 365

weight	item no.	RRP
4.3 kg	546.000	499.00 €

Subject to change without notice.



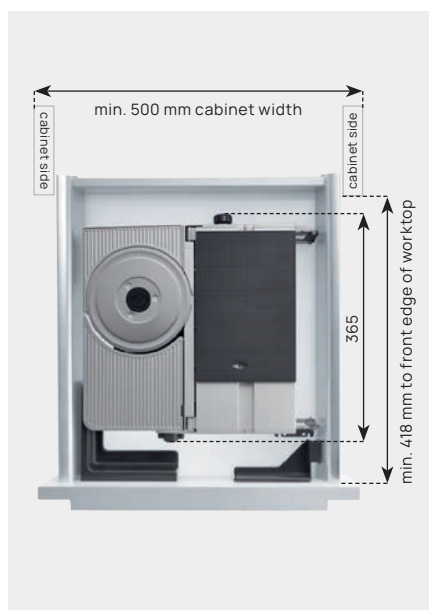
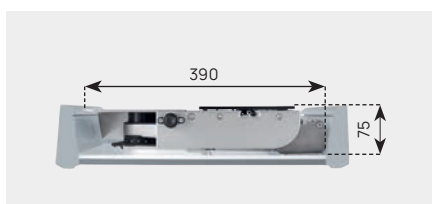
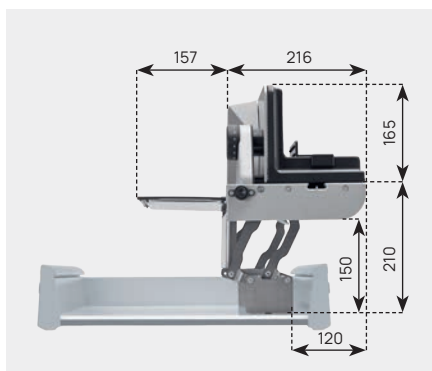
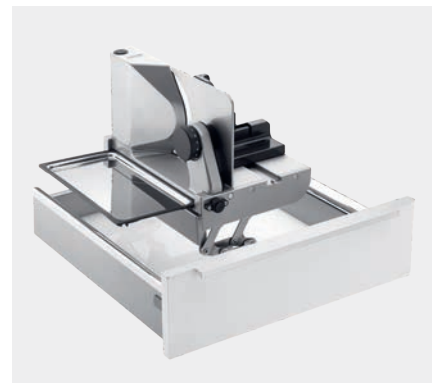
Built-in food slicer AES 72 SR-H

Built-in food slicer AES 72 SR-H, for drawers with 50 cm cabinet width or more

prerequisite: clear width drawer > 392 mm

Distance bottom of drawer to top of worktop min. 165 mm, max. 210 mm

- version with high mount e.g. for handleless kitchens, reinforced worktops etc.
- 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
- optional: smooth ham- and sausage circular blade



230 volt, 65 watt, duty cycle 5 minutes
VDE/GS, protection class 2, CE

product	colour
AES 72 SR-H	silver metallic

(HxWxD) in mm (folded)
75 x 390 x 365

weight	item no.	RRP
4.3 kg	546.005	549.00 €

Subject to change without notice.



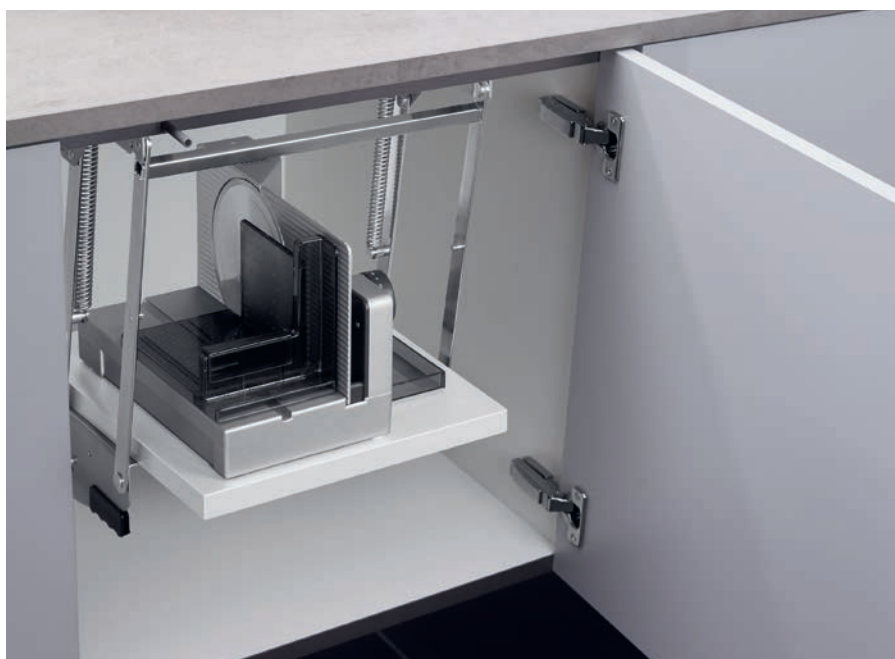
Built-in food slicer E 118^{Einbau}

Built-in food slicer E 118^{Einbau}, 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, 17 cm \varnothing
- slice thickness adjustable up to approx. 14 mm
- safety switch for intermittent and continuous operation
- detachable carriage
- slicing carriage way approx. 15 cm
- food tray
- installation kit
- optional: smooth ham- and sausage circular blade



(Swivel mechanism not included in delivery contents)



230 volt, 65 watt, duty cycle 5 minutes
VDE/GS, protection class 2, CE

product	colour
E 118 ^{Einbau}	silver metallic

(HxWxD) in mm

210 x 210 x 335

weight	item no.	RRP
3.1 kg	508.009	199.00 €

Subject to change without notice.



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Examples for Built-in combinations

AES 62 SL + SES 10

Built-in food slicer AES 62 SL combined with built-in vacuum cleaner SES 10

- installation in drawer with clear width: min. 344 mm AES 62 SL (Page 17)
- installation in front panel from 10 cm SES 10 (Page 9)



ET 10 + AES 52 S

Built-in toaster ET 10 combined with built-in food slicer AES 52 S

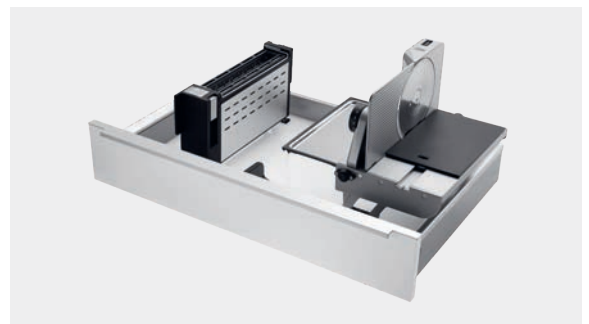
- installation in drawer with clear width: min. 388 mm
- technical details ET 10 (Page 13); AES 52 S (Page 15)



ET 10 + AES 62 SR

Built-in toaster ET 10 combined with built-in food slicer AES 62 SR

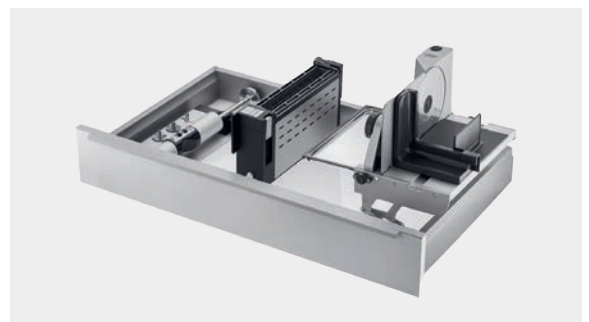
- installation in drawer with clear width: min. 535 mm
- technical details ET 10 (Page 13); AES 62 SR (Page 21)



ESM 50 + ET 10 + AES 72 SR

Built-in hand blender ESM 50 combined with built-in toaster ET 10 and built-in food slicer AES 72 SR

- installation in drawer with clear width: min. 678 mm
- technical details ESM 50 (Page 11), ET 10 (Page 13), AES 72 SR (Page 25)





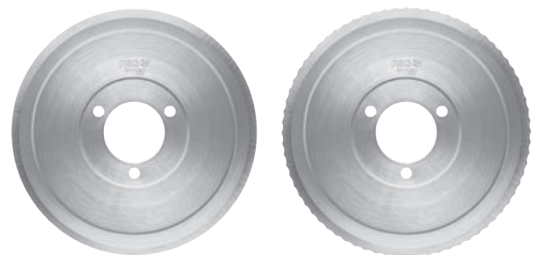
Built-in food slicers accessories

Circular blades for the built-in food slicers

The slicing outcome is greatly dependent on the circular blade's polish, shape, and quality. As a result, ritter offers a variety of circular blades featuring different slicing capabilities for precise slicing. The serrated circular blade is ideal for all types of slicing. The smooth ham and sausage circular blade, in particular, slices soft foods into evenly thin slices.

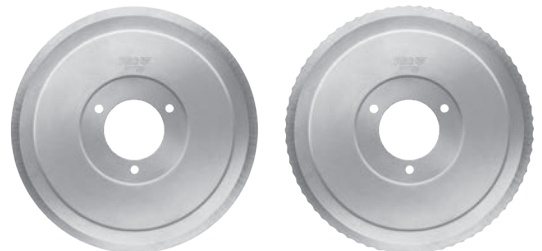
Stainless steel circular blade

The standard circular blade is suited for every-day use. The stainless steel circular blade is available serrated or as a smooth blade for hams and sausages.



Stainless steel circular blade with an electropolished surface

The stainless steel circular blade is electrolytically polished by a special procedure, resulting in an extremely smooth surface and even slicing edge. As a result, the circular blade may be cleaned more easily and the slicing results become even more accurate. Furthermore, the round blade takes on an elegant, high polish look. The electropolished circular blade is available as serrated and as a smooth ham- and sausage circular blade.



Original ritter maintenance grease

The original ritter maintenance grease is suitable for all ritter food slicers. We recommend to occasionally regrease the gear wheels on the circular blade and the guiding of the slicing carriage.



Subject to change without notice.

Find accessories and spare parts at www.ritterwerk.de



Hand blender & vacuum cleaner accessories

Built-in 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 blade

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



Whipping disk

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



Stirring disk

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



Blending cup made of plastic

Thanks to its tall, narrow shape, the blending cup is perfect for food processing with the cordless hand blenders by ritter. The filling capacity is 500 ml.

Blending cup made of stainless steel

The stainless steel blending cup is also well-shaped and therefore optimally suited for use with a ritter hand blender. Thanks to the stamped scale, you have a perfect view of when the maximum fill level of 500 ml has been reached.



Optional accessory for built-in vacuum cleaner

To clean drawers and other hard-to-reach places, there are a push-in nozzle with tube (3 m long) and two different attachments (crevice nozzle and brush attachment) available.



Subject to change without notice.

Find accessories and spare parts at www.ritterwerk.de



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Our products have always been characterized by their high quality workmanship and durability. To further support our quality promise and the high quality standards it entails, we provide a 5-year manufacturer's warranty on all our built-in systems that are sold with a kitchen and have been assembled or installed by qualified specialists. You can find more information at ritterwerk.de/en/warranty.



All ritter built-in food 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.