



By appointment to The Royal Danish Court

morsø

since 1853



**MORSØ
FORNO GAS MEDIO**



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Spring **2022**

NEWS FOR BALCONE ELECTRIC GRILL

Morsø Balcone Stand – Scale



Balcone Electric grill

Faro Lantern

New: Balcone Stand – Scale

SPACE FOR PEOPLE

I love inventing new means of creating space for people. And, in my opinion, this is precisely where we excel, here at Morsø. In the most recent years, the development of outdoor spaces has been among the most rewarding successes related to my work – e.g. by way of products such as Morsø Forno, Forno Gas and Balcone. Especially because they constitute an element in a larger process that is focused on bringing the cosy warmth of kitchen and living room out into the garden, onto the terrace and onto the balcony.

In my capacity as managing director, I am daily committed to look towards the future and ensure that we develop and create new products that will enrich our customers' lives with warmth, community spirit, and food experiences. Similar to most other businesses, we were seriously challenged during the reign of the Corona virus. And just as the waning pandemic was giving way to new dreams, we sadly had to witness those dreams being crushed by a horrendous act of war, instigated by a mad despot.

To Morsø, the concrete challenge with respect to the development of completely new products is not just about rising prices of raw materials such as iron, as it is also about the already long delivery times coupled with sky-rocketing transportation costs involved in both the development and production of new products. Seen in the light of what is cur-

rently taking place around us, we thus need to rein in our launch of completely new products a bit and, rather, focus on the creation of new experiences with what we already have.

And we can do so quite easily. And let's, at the same time, rejoice that peace still prevails in our little country and, also, that no one can obstruct the advent of spring. I for one do, just as my heart warms at witnessing how we – be it nations, businesses or men and women – join hands, offering hospitality to the many who, right now, are seeking safety, support and a feeling – albeit temporary – of being at home.

Home is after all where the heart is, and it thus constitutes the most important space you can create for humans.

“Enjoy this year's Morsø magazine”



Peter Normann, Managing Director of Morsø.



MORSØ BREAD RACK

The Morsø Bread Rack is an extra insert in stainless steel, designed to be used in Morsø Forno Gas Medio and Morsø Forno Gas Grande.

The insert performs the function of a “shelf”, adding an extra level as well as providing extra space in the grill. This can, for instance, be used for heating, and/or for keeping warm, bread, bruschetta, vegetables and meat. The Morsø Bread Rack can be applied while the other grilling grids are in use.



MORSØ SIDE BOX

Morsø Side Box is a box/container for retrofitting onto the sides of the Morsø Garden and Terra Tables and Grill '17. The box facilitates new storage opportunities for e.g. grill accessories, oils, herbs and other spices. Morsø Side Box is easily fitted onto the table, and removed again, and thus it also facilitates a separate opportunity for additional storage. With Morsø Side Box fitted onto the table, the original stainless-steel side/tool bracket, with which the table is “born”, must be fitted at the inside table – for the purpose of retaining its function as a tool hanger.



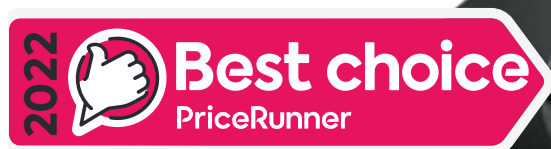
MORSØ SIDE TABLE

The Morsø Side Table is an extra worktop, designed for retrofitting onto the sides of the Morsø Garden and Morsø Terra tables as well as onto Morsø Grill '17 and Morsø Forno Multi. The solid and stable Morsø Side Table extends the work area by an additional 30 cm. Thus, two side plates fitted onto the Morsø Terra Table will double the original length of the table – equal to the length of a Morsø Garden table. Hinged onto the table, this worktop is easily tipped down when not in use. With Morsø Side Box fitted onto the table, the original stainless-steel side/ tool bracket, with which the table is “born”, must be fitted at the inside table – for the purpose of retaining its function as a tool hanger.

“ At Morsø Foundry, was I cast for homes and hearths, and not for weaponry.

Away with strife and war, and cold and clouds, for heat I spread all through your house ”

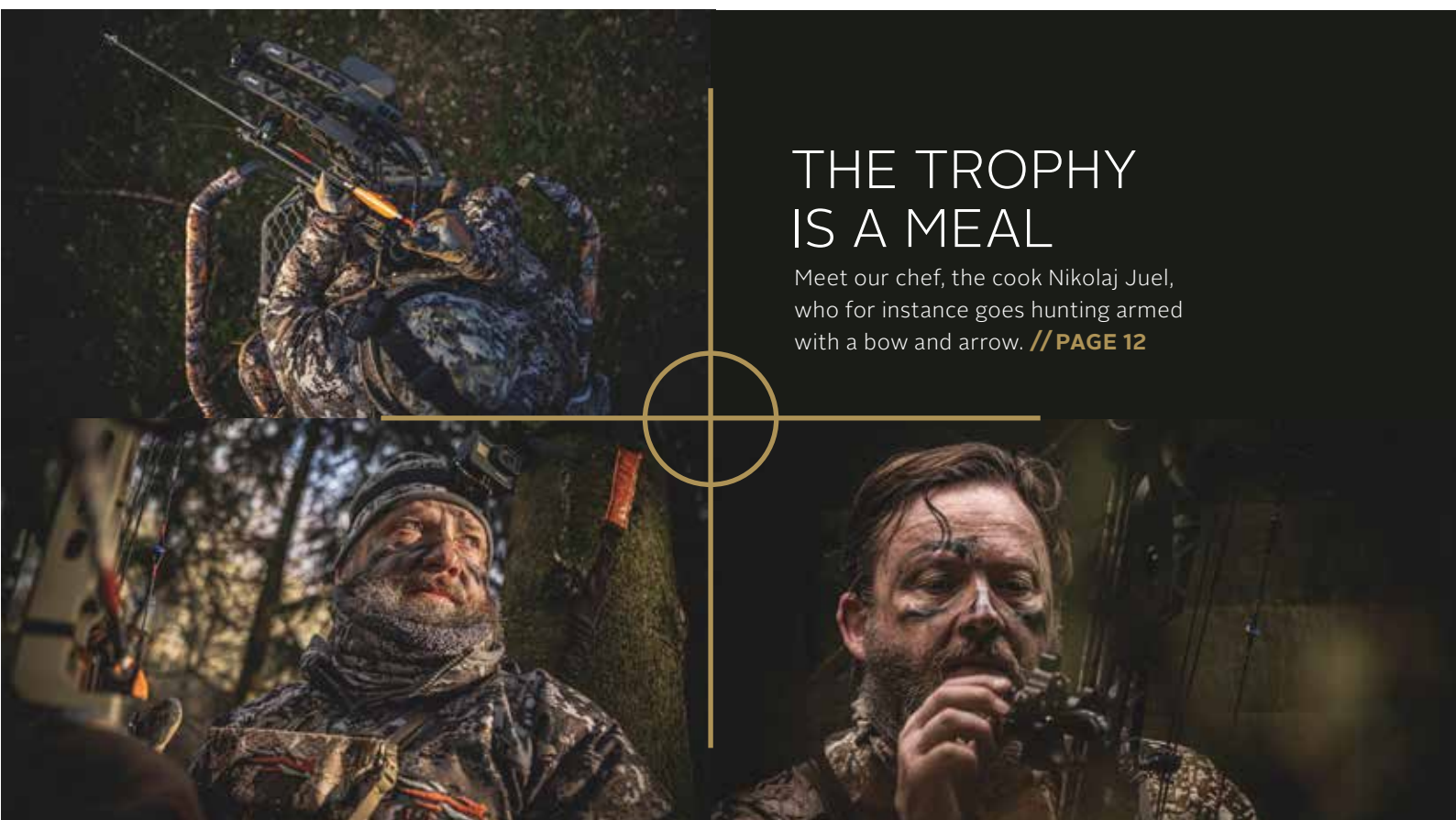
Join Museum Director, Anders Have Espersen, in his exploration of the Morsø history. // **PAGE 24**



MORSØ FORNO GAS MEDIO

In intense competition with the Weber and Char-Broil gas grills, our Forno Gas Medio has just won PriceRunner Denmark's much coveted title "BEST IN TEST", which makes us just as proud as we are humble. You find the complete test result on <https://www.pricerunner.dk/test/gasgrill> (in Danish only).

PriceRunner's criteria for bestowing the BEST IN TEST title upon a gas grill are that the grill must be easy to use, swiftly warmed up, and be of a good quality relative to the price. In addition, PriceRunner characterises the Forno Gas Medio as a grill that is a swift, efficient and beautiful grill for the table – with ample grilling space for 4-5 servings.



THE TROPHY IS A MEAL

Meet our chef, the cook Nikolaj Juel, who for instance goes hunting armed with a bow and arrow. // **PAGE 12**

FIRE AND SECOND-HAND FURNITURE

The lifestyle expert, Christian Grau, proposes a complicated world of the future that clamours for sustainability – a world in which we shall all be duty-bound to make a difference.

A bonfire, or a campfire, signifies something quite special. It is alluring, we gather around it, and it lends warmth. Maybe this is because, several thousand years ago, the campfire signalled our survival. Also, it was around the campfire that we came across the first storytellers who would wander from one campfire to the next, narrating about other people, places, animals, love and war in faraway places. For the bonfire and storytelling are quite central elements in contemporary life of the most recent couple of decades.

At the beginning of the new millennium, we all wanted to be part of the upturn in the economy, just as we wanted to let our surroundings know how well we were doing, says Christian Grau.

Christian Grau, who at the time worked as a copywriter at an advertising agency, found this to be a cap-

tivating story. He encapsulated the very spirit of the age in the phrase that would eventually become iconic in Danish usage: “Everyone is entitled to a fab kitchen”.

And, having all got ourselves a new fab kitchen, we went on to travel the world – in an abundance of holidays abroad. All was well and good until, suddenly, we were in the grip of a financial crisis. Suddenly, we could no longer afford all this luxury and, housebound, we were compelled to look out the window. And this signified the beginning of a trend which has only been reinforced during the Corona crisis. We began to seek nearness. Back to the original and nature. Winter swimming, sea kayaking and the Nordic kitchen. The 4-week stay in Thailand has been replaced: by the Danish islands of Bornholm and Samsø and a hammock in the garden.

And lying there, in one's garden, one felt the urge to stay, Christian Grau continues. And, thus, the outdoor fireplace arrived in the Danish gardens.

We discovered that it was cool to be out in nature, sitting round the fire, telling stories and getting close to one another. This way, fire has come to play a tremendous role in our way of coming to terms with life – just as it did back in the Stone Age settlements of yore.

Now, this is where matters begin to get complicated with respect to doing good deeds. And this is a recurrent challenge of our time, says Christian Grau.

Because, though the flames may keep us warm, we are at the same time told that an open fire and all that smoke need not necessarily be sustainable – nor is it beneficial to



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the environment. So, this is where one needs to make a selection – or rather a deselection, says Christian Grau, who still hangs on to an outdoor fireplace in his garden.

THE TERRASSES ARE COMING

As we were gradually completing the renovation work of and extension to our houses and, having no more room for outdoor fireplaces in our gardens, we – the Danes – plunged ourselves into a new trend that would retain the sensation of communing with nature, namely the terrasse.

Simply building a terrasse would not suffice. Nay, we had to build complete outdoor kitchens on top of these terrasses. This, however, turned out to be a tad too cumbersome an activity, with more than a few having stuck their necks out –

grappling with water and electricity hook-ups, cupboard modules, waste-bins and bench tops. And, hence, we once again turned towards the simplistic approach to life – not forgetting to bring along the fire. Because, today, we will gather round the barbie or the pizza oven where, nonetheless, there will be community spirit and storytelling galore.

And then it gets complicated once again. Denmark being a nation of DIY-loving people, we can very easily construct a terrasse over a weekend – together with family, friends and a cold beer or two. Though this may also be conducive to our community spirit, the same definitely cannot be said with respect to sustainability.

As we have learned along the way, the best we can do for our environment when building is to use sus-

tainable certified timber from trees felled and shipped subject to strict requirements. But we also know that such wood is very expensive. And, therefore, if you take a trip to your local DIY store, you will discover that most people will still be buying and building with cheap timber which will not be as wear-resistant as environmentally certified hardwood.

In an age when sustainability is God, we have durability calculations for every product in existence. For instance, a survey made by the Danish knowledge centre on building and construction, Bolius, has shown the average effective lives of kitchens in Danish homes to be no more than 11 years before being replaced. Moving onto the terrasse, we know that the cheap, but most frequently used, pressure-treated wood may last up



to 20 years – on the provision that you take really good care of it by cleaning and oiling. If you use hardwood, however, the lifespan may be more than 40 years – a fact of which we are very well aware.

BUT...

When all is said and done, it is a matter of economy. Can we afford sustainable building? And, even if we can, would we rather spend our money on something else?

SECOND-HAND OR EXPENSIVE IS GOOD

Right, then. Here we are – sitting on our terrasse or in our relatively new kitchen. In what will we be sitting, then? Here, Christian Grau is quite confident.

We must sit sustainably. We can buy good designer furniture in wood and leather. This will be sustainable at more levels. This will be furniture that we can bear to look at for several years, it will last for several years and, frequently, it can be passed on to the next generation. If something should break, it can even be repaired.

Quality comes at a price, which is why wooden furniture will most often be more expensive as compared with plastic, kitchenware in cast iron will be more expensive than a saucepan of steel. And, at the price of a leather couch of Danish design, you can probably buy 3-4 fabric-covered ones. And here we are facing the challenge of the well-intentioned sustainability as opposed to the will to pay. And in this respect, Christian Grau has found a golden mean.

Much of the furniture in our house is second-hand purchases. And most of my garden furniture is scavenged. Tendencies, that definitely did not diminish during the Corona crisis. The Danish advertising newspaper, Den Blå Avis, and other digital mar-

ketplaces are in the clover. Because we Danes not only have the time, we are also inclined to find the particular piece of furniture. Even when it is a used one. And, here, the storytelling enters the scene once again. We like to hear the seller's story, just as we like to tell our surroundings about this very special find. This way, the life cycle of the furniture will also be extended. This is what we refer to as a product's "afterlife". We buy for our own use and, later, we will pass it on. In general, the habit of buying second-hand or sharing – anything from cars to dwellings – contributes to a reduction in consumer spending.

ARCHITECTURE AND RED STEAKS

Christin Grau spends much of his time following the trends within architecture. Because trends within construction is among the most significant predictors in matters of sustainability.

To many architectural practices, sustainability is a decisive parameter in the designing of new houses. But right now, this is a highly complicated equation. Because we can draw and think a building in wood or other materials that will not put too hard a strain on the climate balance. But, in turn, the high prices on building materials and wages will mean that sustainability comes at a very high price. And, once again, we encounter the trend: The frustration of wanting to make a difference while experiencing this to be hard and expensive.

So, what to do, sitting there on our terrasses looking out into our gardens? Can we, at all, make a difference?

According to the lifestyle expert, we most certainly can. And we are beginning to see the results. If each and every one of us just makes even the minutest difference, we will be

doing something together and be on our way towards a greener future. We could, for instance, begin by looking into what we toss onto the saucepan in our kitchen or on the grill or into the pizza oven in our garden.

When, more than a decade ago, the new Nordic kitchen began to be generally accepted, we were already looking for more sustainable produce – good produce. Well, this may be pricy, but then we can begin to eat less meat. I, for one, make quite a point of doing so. I shall never become a vegetarian, though. But I let common sense prevail and have meatless days. And, also, I am very focused on reducing food waste. This will benefit me as well as the environment, Christian Grau explains.

This light issue has practically turned into a duty. And Christian Grau actually believes that, in the future, will be duty-bound to at least check out green alternatives when, for instance, we are buying travels or investing in a new car or in building projects.

I am on no account going to be holier than thou about this, but many a little makes a mickle. And, maybe, I will have a slightly clearer conscience next time I book an air ticket and, hence, contribute to the environmental pollution, because I will continue to travel the world, experiencing foreign countries. And I will hardly come to experience electrically powered planes. But my children will and so will future generations, who will be born and raised with a focus on sustainability. Many are willing. Now all we need are the opportunities. ■

Balcone Electric Grill

KIT Mortar

KIT Pepper mill

KIT Salt cellar

KIT Herb

New: Balcone Stand – Scale

NEW ACCESSORIES FOR BALCONE ELECTRIC GRILL

Morsø Balcone Stand – Scale



THE TROPHY IS A MEAL

– The cook, Nikolaj Juel, goes hunting armed
with a bow and arrow

If happiness can produce a glow, then this is what lights up Nikolaj Juel's face.

"It simply doesn't get any better. Just to be able to pick a few chanterelles and shoot a summer roebuck and then prepare it all over a fire."

It is not that the lighting of the café in the Danish Frederiksberg neighbourhood leaves anything behind on the day when I had arranged to meet him for an interview about two of his great passions: hunting and food. But the words "chanterelle" and "roe buck" does lend his eyes and smile an additional glow.

He is silent for a little while, gazing dreamily into space. As if he can almost taste the words.

"It's so marvellously simple, but far too many people tend to make it difficult and impossible to cope with. Which it really isn't."

And, in fact, he does make it sound simple. If you are hungry, you go out into a wood and shoot an animal. Then you haul it home or take it to a bonfire place. Cut it up, gather a few herbs and vegetables. And then your cook an unforgettable meal. At this point, a lot of people will probably put up their hands, stating that, in fact, it does appear to be a tad difficult. But then Nikolaj takes us to another level when he tells us that he also goes hunting with a bow and arrow.

"At one time, I began to wonder whether I would be capable of hunting with another weapon than a rifle. Mind you, a hunter using a rifle would have to be exceptionally unlucky if he doesn't

hit an animal at a distance of 100 metres. Not so with the bow, however. Here, I'll need to creep up upon the animal to a distance of 15-20 metres, before I can send my arrow flying. This is what I understand fair game to be about. I hunt on the animal's terms. Quite often, the animal wins, and I go home without my prey."

Now, it is at this point in our conversation that I would like to pose the critical question as to whether hunting is not just a bloody sport and the animals nothing but dead trophies. Nikolaj Juel is not unsympathetic to the idea. However, it is simply not what makes him tick.

"I shoot to get food on the table. To me, the trophy represents the prospect of a square meal. That's what drives me – always. Maybe because I was a cook before becoming a hunter."

ROCK GUITAR AND THE MOST PROFOUND SILENCE

Writing the formula for Nikolaj Juel's career path will require more than a few ingredients. But, cut to the bone, it begins with a 19-year-old kid who, guitar on his back, bought a ticket for London where he intended to become a star musician. And he did. He has played and toured together with huge stars. Which is also why, interrupting himself in the midst of our conversation, he can point at the café's speaker, saying:

"Actually, this tune – that's me on guitar..."

The tune is James Morrison's "You Give Me Something". Since 2006, this hit was sold and played more than 5 million times.



He makes it sound so simple. This music thing. Just as the next giant strides of his advance in London. How he became a regular visitor to the kitchen of the restaurant below his flat. Soon he had become the sous-chef and, later, he would be working with Jamie Oliver.

“In my home, music and food always meant a lot. So, it was only natural that I would lend a hand in the kitchen. At that time, there was no longer much fun in working in the international music trade. So, my great passion ended up being food, and, not least, the produce. Where did it come from? – and who had grown the vegetables or bred the animals?”

Thus, in a matter of only a few years, Nikolaj succeeded in getting to the top within two art forms: music and gastronomy. A journey which, to others, it may take an entire lifetime to travel – achieving just the one goal. But you need not listen very long to what this man has to tell before you realize that, more than most people, he is devoted – heart and soul – to all that he does. This passion he puts into every subject in which he involves himself. And this is why he can spend hours in the wood, hunting his prey, armed with a bow and arrow.

“To succeed in bagging a head of game requires an infuriating patience and silence on the part of the hunter. In 10 seconds, I may close in on my prey by no more than perhaps half a step. So, at this speed, it may take hours to creep in on my prey.”

And the animal will punish you if you make the slightest sound or

move. Because then it will disappear. But when you succeed, when EVERY-THING freezes just before you let go of your arrow, that's the ultimate feeling: Then I've earned this animal.”

Just as with good food, hunting with a bow and arrow requires constant training and exercising. This is why, three to four days a week, Nikolaj can be found in the loft above the family's flat firing away his arrows in a 16-metre-long shooting gallery which he has established in the property's loft, which was originally intended for clothes drying. In addition, he also practises weight training and yoga for the purpose of being completely in control of body as well as mind.

“If I'm stressed, I might just as well forget about going hunting. If my mind is unbalanced, I'll already have lost. And if I don't take care of my body, I won't have the strength to haul the animal out of the wood.”

Even if he can, Nikolaj Juel would rather not haul the animal over too long a distance. Preferably no longer than to a nearby bonfire place. Because, even though he has been manning the pots and pans of the finest restaurants, he considers the bonfire in the open to be the most beautiful kitchen.

“To me, the open fireplace is the ultimate. Most food will be best when prepared in an outdoor fireplace. The smoky aroma and flavour from the wood adds something quite special to the produce. And, standing there with a piece of venison or some completely fresh vegetables, I consider myself a bit of a magician. Producing the best

food and music is perfectly simple, Nikolaj declares with a glowing voice."

And similar to music and hunting, the bonfire also belongs among Nikolaj's passions – a passion he is more than happy to share. Thus, when other Danish gastronomic geniuses need to learn the secret of cooking over an open fire, Nikolaj Juel is the one they call. A fact of which he is both happy and proud; but mainly, he is focused on keeping things simple.

"I feel enormously privileged because I can make a living from what I'm passionate about. To me, the ultimate freedom is cooking and hunting – and sharing the results with other people. And this should never be difficult. It may sound complicated. But, when all is said and done, I'm simply doing what our ancestors did in order to survive."

And the simplicity of survival is yet an incentive to Nikolaj Juel. This is behind his hunting and the way he uses his prey.

"I'm very concerned about using the entire animal. About all of it being cooked. By far too many hunters boast what I refer to as "freezer trophies". They will shoot a lot of animals, have them cut up and then haul them home, where they will end up in the freezer and remain there until, later, they will be discarded in order to make room for fresh meat. My own freezer is also brimming with venison. But EVERYTHING will be eaten."

Nikolaj Juel's words are followed up by a whole bunch of recipes demonstrating how he creates dishes from



every part of the animal. Why certain parts will be beaten to form a brown crust over tongues of fire, whereas other cuts must be braised for hours. And all one can do is wish that you can imitate his talents. Though, according to him, anyone can do it.

"Now, listen carefully: You'll need a bonfire, a piece of meat and some wonderful vegetables. Then, if you are in possession of salt, pepper, garlic, lemon, thyme, rosemary and a good olive oil, you can make great meals."

Nikolaj Juel is interrupted in his excitement by a text message ticking in on his mobile. He is to appear in the Danish breakfast television programme, Go´Morgen Danmark, broadcast by the television channel TV2. This can also be fitted into his schedule. All he needs to do is to come up with a recipe and get hold of the produce. Before he rushes off, I manage to get in the question which still remains unanswered on my writing pad. Why has he not got a restaurant of his own? Nikolaj's face appears as if I have kicked his shin.

"The common thread running through my entire life signifies freedom. A freedom I was also gifted by my family. Being allowed to earn my living, from my passions. If I had my own restaurant, all this this freedom would disappear, and I'd be bound hand and foot. That's never going to happen."

Nikolaj Juel hurries off. Home to cook and perhaps shoot a few arrows in the drying loft. And, actually, he also needs the last details for a trip to the Danish island of Bornholm to fall into place. He will not be visiting the rocky island carrying his bow and arrow. This time he will be holding a rod, as he has been hit by a new passion. He has namely taken up fishing.

"It's incredibly exciting and yet so simple. And I can catch myself an excellent meal!" ■





RECIPE BY NADIA MATHIASSEN

GRILLED LAMB WITH KALE, ONION PURÉE AND PORT SAUCE

4 servings

HOW TO GRILL LAMB

Peel and chop one onion and the garlic. Roughly chop carrot and celery into coarse cubes. Heat a little oil in a big pot and roast the vegetables together with thyme and bay leaves. Dé-glaze the pan with balsamic vinegar and boil down completely. Add port and red wine and reduce until only a third is left. Spoon off occasionally. Add the stock and boil down till only half is left. Pass the sauce through a strainer and boil down to a suitable consistency. Season with salt and pepper. Can for instance be served with cold butter cubes, added immediately before serving.

Peel the rest of the onions and cut into thin slices. Sauté in butter in a small saucepan without colouring the onion. Add vinegar and perhaps a little water, put on the lid and steam till quite tender. Whizz with a stick blender and season with salt.

Cut or tear the kale into suitable chunks and blanch in boiling water for a few minutes.

Season the lamb fillets with salt and pepper and grill until medium rare. Leave to rest for 5 minutes and plate together with onion purée, kale and sauce.

- ◀ 2 fillets of lamb
- 5 onions
- 2 garlic cloves
- 1 carrot
- 1 celery stick
- Oil for roasting
- 2 thyme sprigs
- 2 bay leaves
- 4 tbsp balsamic vinegar
- 2½ dl port
- 5 dl red wine
- 5 dl chicken stock
- 100 g butter
- 1tbsp apple cider vinegar
- 100 g kale, e.g. spring cabbage, Brussels sprouts, and curly kale
- Salt and pepper





RECIPE BY DIANNA BRINCH / GOURMINISTERIET

CLASSIC GOURMET HOTDOG

6 servings

HOT-DOG BUNS

Dissolve the yeast in mineral water and then add sugar, egg and melted butter.

Pour in the flour a little at a time and stir in the salt together with a little of the flour.

Knead – till the dough is smooth. About 5-8 min. if kneading in an electric food mixer with a dough hook. The dough must be slightly moist. With a little oil on your hands, shape the dough into a ball, Grease the bowl with a little oil before putting the dough back. Cover the bowl with clingfilm and a tea towel and place somewhere warm to rise for about 45-60 minutes.

Divide the dough into 12 equal pieces, approx. 100 g /each. Begin by stretching the dough a little – with a little oil on your hands shape each piece into a bun and fold the bottom in. Perhaps with a little oil on hands and table, roll the buns into long sausages and then flatten them a little.

Place the hot-dog buns on a baking tray lined with baking paper – leaving some space between each as they will rise considerably. If you don't want them to run together, you should only place 6 on each baking tray.

Cover with a tea towel and leave to rise again for about 30-45 minutes.

Brush with milk and (if chosen) sprinkle with sesame and then bake the sausage rolls in an oven preheated to 200°C. If your oven has a steam function, the use thereof is highly recommended as this will make the bread even more succulent and delicious.

- ◀ 40 g yeast
- 4 dl tepid mineral water
- 640 g wheat flour
- 1 egg
- 50 g butter, melted and cooled
- 2 tbsp caster sugar
- 1½ tsp. salt
- Milk for brushing
- Sesame for the top of the bun
(optional)
- A little oil
- Caramelised onions



CARAMELISED ONIONS

Heat the oil in a pan to about 160-170°C.

Half the peeled onions and slice them to a thickness of about 3 mm.

Mix the wheat flour with a little salt and toss the onions thoroughly in the flour mixture.

Deep-fry the onions a little at a time – make sure that the oil fizzes well, when the onions are added. Therefore, add small amounts at a time.

When the onions are golden-brown, remove them using a skimming ladle and place on kitchen paper until serving.

Now grill the sausages till golden-brown, crisp and thoroughly heated.

If the buns have not been made shortly before and are thus still warm, you can warm them up on the grill.

Cut up the bun and squirt a strip of ketchup onto the bottom. Place the sausage on top of the ketchup and top with mustard and yet a squirt of ketchup.

Top with lots of caramelised onions, pickled red onions and pickled mustard seeds and finally garnish with cress.

◀ 4 large onions, peeled, 1½ dl
wheat flour
Salt
1 litre taste-neutral oil
– We usually use rapeseed oil

In addition

*Good grill sausages Ketchup
Mustard
Cress
Pickled red onions Pickled
mustard seed*

AUTHENTIC TASTE - DANISH DESIGN





Morsø Forno Gas Piccolo

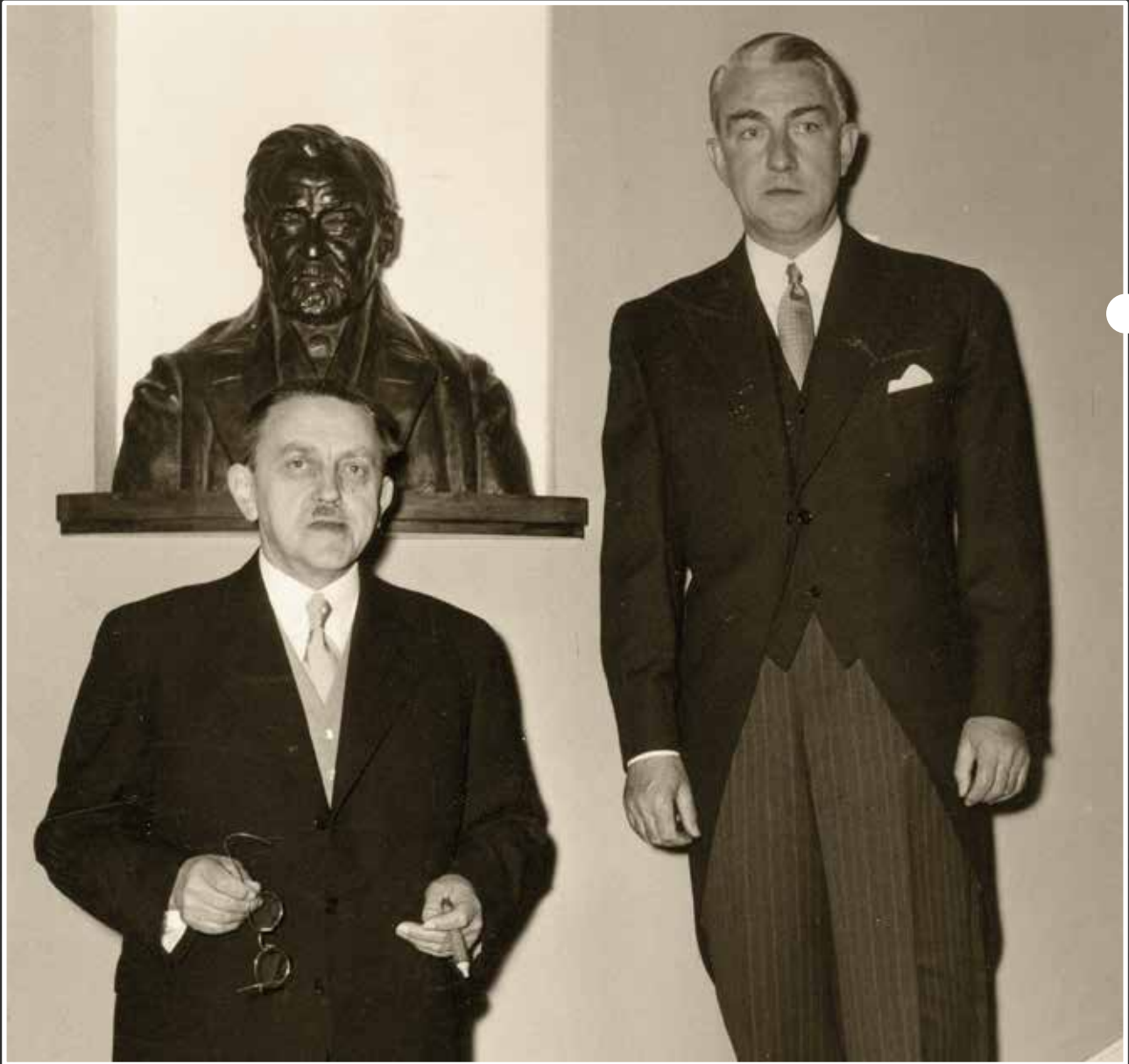


Morsø Forno Gas Medio



Morsø Forno Gas Grande





By Museum Director Anders Have Espersen, Museum Mors

THE KAARE KLINT OVEN – CAST FOR HOMES AND HEARTHES, AND NOT FOR WEAPONRY

“At Morsø Foundry, was I cast, for homes and hearths and not for weaponry Away with strife and war, and cold and mist, and clouds, for I spread heat throughout your house”

Olaf Hilden (left) and Georg Aarup, who were directors of Morsø Jernstøberi when, during the German occupation of Denmark, Kaare Klint made his initial drafts for the oven. Behind them a bust of N.A. Christensen, one of the foundry's two founders.

These magnificent and pertinent words were engraved on the very special stove which was marketed by Morsø Jernstøberi towards the end of the 1940s. This stove was the result of a collaboration between two heavyweights within Danish design and literature, respectively – namely the architect and furniture designer Kaare Klint and the writer, Johannes V. Jensen. The fact that Morsø Jernstøberi would thus hire designers and artists to head up the firm's stoves was not a new occurrence, even though the combination of two so prominent personalities as Klint and Jensen had never been seen before.

THE DESIGN OF OVENS

Until the end of the 19th century, there had been no specific talk at Morsø Jernstøberi of any conscious attempts at the manufacturing of ovens with artistic features. Of course, especially jamb stoves had been decorated with ornate and often epic motifs. And, towards the second half of the 19th century, freestanding ovens had likewise been richly decorated.

In connection with the great industrial exhibition in Copenhagen in 1888, several of the leading Danish

foundries had revealed that they had architects attached to their oven production. At that time, N.A. Christensen & Company. on Mors was one of the few foundries at which the master founders themselves would still be in charge of the design of the oven models, whereas the pattern makers would handle the decorations. Stylewise, the ovens from the Danish foundries were very much alike, And there can be no doubt that master founders and patternmakers were either very much inspired by one another or by some of the architect-designed ovens that had arrived on the market. From the beginning of 1900, Morsø Jernstøberi also attached a number of recognized Danish architects and trained pattern makers. Most were hired to perform individual assignments, whereas – from 1920 and right up to his death in 1960 – the sculpturer Constantin Sørensen, who was trained within arts and crafts, was permanently employed as the factory's head architect. It was Constantin Sørensen who, about 90 years ago, was the man behind the famous ovens with the squirrel motif which, to this date, are still marketed by Morsø Jernstøberi, albeit in models that are brought up to date.

ARCHITECTS AT MORSØ JERNSTØBERI

Among the trained architects and pattern makers, attached to the foundry during the period before and after the First World War, were the sculpturer Niels C. Rasmussen; the architect, Carl Harild who, in the 1920s, became the head architect of the Glyptotek and Carlsberg in Copenhagen; Eduard Eggeling who was also the designer of ovens for the large foundry in Vejle; C.M. Hess and Johannes Strøm-Tejsen whose principal work would later come to constitute Denmark's first collective house for single women, the Clara Raphael's House in the Copenhagen neighbourhood of Østerbro. In the

1920s, the business appointed famous Danish architects such as Alf Cock-Clausen who among many other things was the head architect at De Danske Spritfabrikker and also the originator of the sculpture, Cimbrertyren (the Cimbrian Bull), located in Aalborg, and Carl Brummer who was a trend setter within Danish house building at the beginning of the 20th century. Brummer primarily designed luxurious private homes for the upper class, and he was for instance the man behind the baroque-style inspired country house “Christiansgave” built in the Danish town of Rungsted, in 1918, and of which the founder of Morsø Jernstøberi, N.A. Christen's son, James Watt Christensen was later to take ownership.

After World War II, it was particularly the Danish-Swedish architectural practice specialised in industrial design, Bernadotte og Bjørn, that was behind products from N.A. Christensens & Co. In addition to enamelled calorators and oil ovens in the 1950s, the practice was for instance behind the many kitchen products that the factory sold under the labels Copco and Nacco. Later, the renowned American industrial designer, Michael Lax, would also design products for the kitchen series Copco/Nacco. From the 1960s and onwards, the most prominent architects and pattern-makers of ovens and fireplaces at Morsø Jernstøberi were the two local Nykøbing-based architects and designers Jørgen “Fister” Bang and Karsten Aagaard, the Austrian-born Herman Ricka, the Danes Knud Holscher, Monica Ritter- band and Klaus Rath together with Robert Levien from England.

KAARE KLINT AND JOHANNES V. JENSEN

However, the most remarkable example of using trained architects and artists in the preliminary work

of a product at Morsø Jernstøberi was the collaboration between Kaare Klint and Johannes V. Jensen who, at that time, were both renowned and recognised within each their field. In July 1944, Kaare Klint who, since the 1920s had been one of Denmark's most trendsetting architects, had been given a professorship at the Royal Danish Academy of Fine Arts; and, in November of the same year, Johannes V. Jensen, who for half a century had been one of the country's most prominent authors, won nothing less than the Nobel prize in literature. Johannes V. Jensen was also an ardent sculpturer, so he was not unfamiliar with the work of pattern-making.

It is not known for sure when precisely Morsø Jernstøberi contacted Kaare Klint, but drawings from Klint's archives show that his first drafts for the new oven were ready by August 1944. It is to be assumed that it would have been the factory's two newly appointed directors, Olaf Hilden and Georg Aarup, who had been responsible for taking contact to the architect and designer of nationwide fame. Hilden and Aarup, who were directors for the operation of the foundry and sales, respectively, had jointly taken over the management after the sudden death of Georg Aarup's uncle, Peter Aarup, at the end of 1942. Kaare Klint's initial drafts featured the words of Johannes V. Jensen. Thus, the famous writer would already have been involved in the design of the oven at this early stage. How exactly the writer from Farsø had become involved in part of the work with the new oven from Morsø Jernstøberi is unknown.

There can hardly be any doubt, however, that it would have been Kaare Klint himself who had taken contact to the renowned author behind *The Fall of the King* (*Kongens Fald*) which, at the millennium was selected as the Danish novel of the century.

CONTACTS IN THE ARTISTIC ENVIRONMENT

Both the writer and the architect were part of a group of Danish artists, who every summer during the 1920s and 1930s would escape the hustle and bustle of the metropolis in favour of the enjoyment of the

peace and quiet near the water in cottages and seaside hotels in the environment of Tibirke Bakker and Tisvilde in North Zealand. The artists and cultural celebrities would meet socially, which would also have been the case for Johannes V. Jensen and Kaare Klint. Moreover, the two were both involved in the environment around Fåborg Museum and the group of painters, known as Fynboerne (the natives of Funen). Since 1907, Johannes V. Jensen had been closely connected with these painters and, from 1910, also with the new Fåborg Museum, exhibiting



OVN nr. 410

- fra morsø

Marketing for Kaare Klint's Morsø Oven. The advertisement dates from the beginning of the 1960s.

the art produced by Fynboerne. Kaare Klint's connection to Fåborg was that, in 1914, he had designed a chair for the museum together with the museum's architect, Carl Petersen – a chair that over time would become iconic and come to be known as Fåborgstolen (the Fåborg chair). It is to be assumed that Kaare Klint, after having been approached by Morsø Jernstøberi, chose to ask his acquaintance, Johannes V. Jensen, if he would contribute by giving the oven an absolutely unique characteristic by way of a poem.

Within each their field, Klint and Jensen were both innovative and advanced, and the idea of placing an entire poem on an oven, was definitely not something you frequently came across in the Danish oven-foundry business where most ovens, true to their time, had a far more smooth and functional expression as compared with earlier. The few decorations to be enjoyed while the room was warming up,

would, typically, be in the nature of ornamentation. This was for instance true of the extremely popular ovens decorated with squirrel motifs. They were marketed by Morsø Jernstøberi in the 1930s. Obviously, words on ovens were not entirely unknown, and thus many of the ovens by the Hess factory in Vejle carried the motto “Arnens Lue gjør hjemlig Stue” (the blaze of the hearth makes homely room) placed over the mica glass.

WAR AND OCCUPATION

Johannes V. Jensen's poem comprising the lines “and cast for hearth and not for weaponry” as well as “away with strife and war, and cold and mist, and cloud”, is an ill-concealed comment on the world war that was raging and the German occupation which, at that time, was in its fourth year. At the end of June

and the beginning of July 1944, tensions between the occupation power and the Danish citizens had reached an all-time high. In many Danish towns, but particularly in the capital, strikes and riots broke out, with Danes and German soldiers directly fighting one another. What later came to be known as the General Strike had, among other things, been instigated by reports that members of the resistance group from Hvidsten had been executed the previous day. Both Kaare Klint and Johannes V. Jensen were probably staying in Tisvilde during the days of the riots, but obviously they would have known about the events. It therefore seems reasonable to believe that Johannes V. Jensen's lines were written as a comment on the fighting that took place in the summer of 1944, but obviously also on the occupation in general.

DIFFERENT DESIGNS

The oven of the draft presented by Kaare Klint in August 1944 is very similar to the final oven which was later put on the market. Even though the general idea of the poem in combination with the dove and the branch of Nykøbing's town arms was basically the same, there were a few minor differences. The architect's idea was that, on the front, the words Morsø Støbegods (Morsø Cast Iron) should take up the entire space between the upper and the two lower doors and not, as came to be the result, be written in a circle, but rather in capitals and spread over three lines. The most significant difference between the draft and the final version, however, was that the legend written round the town arms of the draft was: NYKØBING MORS SEGL 1944, whereas the final text on the oven turned out to be: NYKØBING MORSØE STADSSEIGL 1556.

In addition to the different ways of spelling the name of the main town

on Mors as well as the appellation of the island itself, it is interesting to see that, originally, it seems that Kaare Klint and Johannes V. Jensen had apparently imagined the oven to be marketed as early as 1944. As a minimum, they seem to have shared the idea that the oven was to be sold as an explicit memory of the occupation and, perhaps, to an even higher extent, of the General Strike.

There may be several reasons why the oven was first marketed somewhat later and with another inscription. In the light of the state of emergency that followed in the wake of the General Strike, the Morsø Jernstøberi management in all probability considered it to be too dangerous to market an oven which, to a degree, could be construed as a severe criticism of the occupation power. Another, and perhaps complementary reason, could be that, at this stage of the war, the foundry production had been scaled down owing to the lack of raw materials as well as energy for the production and, further, as consumers' spending power would also be lowered, the majority would hardly use their scanty funds to invest in a brand-new oven for coke at a time when the only available means of heating would be peat.

Thus, it seems that the production of the prototype was not commenced before a few days after liberation day. On 12 May 1945, Morsø Jernstøberi thus sent materials to Kaare Klint. The precise nature of these materials is unknown, but it may have been downscaled models of the oven based on Klint's draft.

THE OVEN REACHES THE MARKET

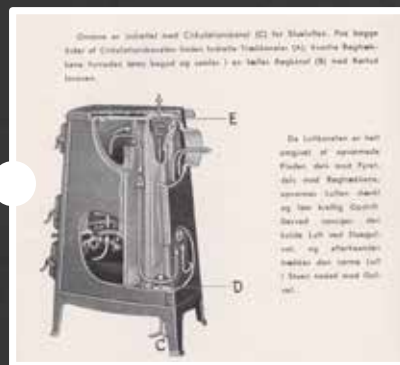
It would be close to three additional years before the oven was eventually put on the market for the first time. Again, this was probably rooted in the lack of raw materials which continued into the first years of the

post-war era. According to the foundry's own inventories, the first ovens of the type left the Nykøbing factory in April 1948. Now, four years later, it apparently did not make sense to have the year 1944 on the oven. Instead, they chose the year in which Nykøbing Mors had first used the town arms, which was depicted on the side of the oven. It is uncertain whether this was in agreement with the wishes of Kaare Klint and Johannes V. Jensen or whether it was a decision made by the foundry's management on its own.

To begin with, the oven, that had been given the number, 410, was only sold in a non-enamelled version. It could be purchased with and without the poem and inscription. Though also designed in a larger version, sold as number 411, only the smaller version of the two was sold the first two to three years. It was not until 1951 that the first – very few – large versions, number 411,

Kaare Klint's oven seen from the inside. The famous architect only dealt with the exterior of the oven, while the fabric's employees took care of the interior.

material for the new oven. It was obvious that the unique combination of Kaare Klint and Johannes V. Jensen was considered a sales vehicle for the oven, and both names, together with the poem, were mentioned on the front page of the first brochure to be printed. This brochure also features a detailed description of the new oven. The oven featured a circulation duct. This duct being surrounded by both boiler and flues meant that the air would be swiftly heated and have a strong buoyancy that would swiftly heat the cold air near the floor and return it into the room. At the same time, the oven boasted large heating surfaces. The large oven, which at the time had yet to arrive on the market, had a heating capacity of 150 cubic metres, whereas the smaller version had a heating capac-



were marketed. Even though nine Kaare Klint ovens left Morsø Jernstøberi in 1948, it apparently was not until the autumn of 1949 that they were seriously launched on the market. At that time, the magazine "Mønster Tidende" featured an article revealing "a new stove by Morsø Jernstøberi, drawn by the architect Kaare Klint and with an adage by Johannes V. Jensen on its side" to be the autumn's great news within stoves.

Likewise, around 1949/50, Morsø Jernstøberi issued its first marketing

ity of 90 cubic metres. A heating plate, under the hinged cover grate, could also be used as a boiling plate. The oven was available in a black graphite version or as blue-grey enamelled.

NOT A BESTSELLER

The oven which, at Morsø Jernstøberi passed by the name of "Style oven", which was the label given to most of the foundry's architect-designed ovens, was on the market through to 1968 in which year most of Morsø Jernstøberi's oven production was put on hold. According

to the factory's own lists, 507 models were sold during this period. The small version with the poem was clearly the most popular – both as enamelled and non-enamelled. Altogether, it accounted for almost half the sold Klint ovens. The most popular year for this oven was 1953, in which year 52 Kaare Klint ovens were sold. This year also marked the centenary for Morsø Jernstøberi, and perhaps the considerable publicity rubbed off on sales. As compared with other Morsø Jernstøberi ovens, the Kaare Klint oven was certainly not among the factory's best-sellers. There were several oven types that sold the same amount in the course of three to four years as the Kaare Klint oven did during all the time it was on the market. There can be no doubt that – owing to the special design of the oven, which was different from most other ovens on the market, and also, the versions featuring the Johannes V. Jensen poem and the Nykøbing Mors town arms – this oven would not necessarily be everybody's cup of tea.

The oven, thus originating from the period of occupation, has since been known as the "Peace oven", owing to the message phrased by Johannes V. Jensen. This name was not used by the factory itself, however, as it would only be referred to as either "Style Oven 410/411", "Square Oven", or as the "Klint Oven". Regardless of its name, there can be no doubt that, owing to its historical background and its two famous originators, this is one of the most iconic ovens ever to be manufactured by Morsø Jernstøberi. ■



The first advertising brochure for ovens 410 and 411 appeared about 1949-50.



Ovens 410 and 411 were available in black graphite and blue-grey enamelled. Here a catalogue dating from 1957 advertises the enamelled version.

FACTS ABOUT THE FOUNDRY MUSEUM

The foundry museum is located in old, authentic industrial buildings at the heart of the town of Nykøbing. Here you can go exploring Denmark's absolutely largest collection of old ovens, stoves and kitchenware. The exhibition tells the exciting story about a foundry of nationwide renown – Morsø Jernstøberi – that was founded in 1853 and made its mark on the town of Nykøbing Mors and its inhabitants – good as bad – through a period close to 150 years.

Støberimuseet (the Foundry Museum) is a part of Museum Mors.

See opening hours and admission fee on www.museummors.dk

Admission fee DKK 70,-

(Free admission for children and young persons under the age of 18, for museum members, and for basic schools and continuation schools).

The entry ticket is valid for a period of 12 months and, subsequently, provides free entry to the museum's other divisions: Dueholm Kloster, Landbrugsmuseet Skarregaard, Morsø Lokalhistoriske Arkiv and Fossil og Molermuseet.

Address:

Nørregade 13, 7900 Nykøbing Mors

Opening hours:

11-15 April: Monday - Friday 11 a.m. - 3 p.m.
 19 April - 3 July: Tuesday - Friday 11 a.m. - 3 p.m.
 4 July - 14 August: Monday - Sunday 10 a.m. - 4 p.m.
 15 August - 21 October: Tuesday - Friday 11 a.m. - 3 p.m.

Special opening hours:

25-27 August: Thursday - Friday 12 noon - 6 p.m.
 (Cultural meeting on Mors)
 17-21 October: Monday - Friday 11 a.m. - 3 p.m.
 (Autumn holiday)





RECIPE BY GORM WISWEH

GRILLED LANGOUSTINES WITH SAFFRON AIOLI

SAFFRON AIOLI

Put egg yolks, garlic and Dijon mustard into a mixing bowl. Whisk together and add the oil, one drip at a time. It is very important that the oil is added very gradually while you whisk as, otherwise, the aioli will separate. When all the oil has been added, add white wine vinegar and saffron water. Season with salt and pepper.

Should you be so unfortunate that your aioli separates, there is a way to save it.

Put an egg yolk into a clean bowl. While whisking, add one tbsp. of the split aioli at a time till you have added all of it, and you will end up with a delicious aioli.

SICILIAN SALAD

Put fennel slices, rocket salad and the orange slices into a bowl. Add lemon juice and olive oil and season with salt and pepper.

Grill the langoustines for 1-2 minutes each side, all depending on size. Garnish with a spoonful of saffron aioli and a little of the Sicilian salad.

◀ 2 Egg yolks
1 garlic clove, crushed in a mortar with a pinch of salt
1 tsp Dijon mustard
100 ml sunflower oil
50 ml olive oil
1 tbsp white wine vinegar
30 ml boiled water with a pinch of saffron
Salt and pepper

◀ One fennel sliced into paper-thin wafers on a mandolin.
1 blood orange, zest removed and cut into ½ cm thin slices.
Two handfuls rocket leaves
Juice of ½ lemon
3 tbsp. olive oil Salt and pepper



FIRESIDE COSINESS



JIKO

Morsø Jiko is a small wood-fired, African inspired outdoor stove that can be used as a fire bowl and is equally eminent for outdoor cooking. Jiko makes it possible to bring the well-known Morsø qualities into the nature for cooking authentic food over open fire. Try for instance to use the Jiko together with a cocotte from the kitchenware series, Morsø NAC.

Or use it together with the Morsø cast-iron grilling grid on top. Once again, deep classic roots and the unique properties of the cast iron are combined into a modern design with a wealth of application opportunities.



Designed by Klaus Rath, this outdoor fireplace by Morsø, the Fire Pot, pays tribute to fire and the small simple moments in life. This beautiful fireplace is the obvious choice for creating a cheerful atmosphere and for togetherness with one's family, or as a live garden decoration.

Fire Pot is manufactured in sheet iron and created with a practical shield against the wind. If complemented with the Morsø Tuscan grilling grid, the Fire Pot can also contribute to the cheerful atmosphere with authentic food experiences – just as in the good old times.

Morsø Fire Pot



IGNIS

This fireplace was designed with Morsø's old kitchenware series as its point of departure. Owing to its clean lines and simple functional design, the fireplace also has a decorative function – as a beautiful feature on the terrace or by the front door, all year round. The Morsø Ignis fireplace is manufactured in solid enameled cast iron and, hence, it will never corrode – provided correct use and care. If you are looking for a fireplace which can generate warm and cosy atmospheres on the terrace when the summer evenings begin to be a bit cool, then the Morsø Ignis fireplace will be the obvious choice. A grilling grid for the fireplace can be purchased separately.





RECIPE BY NIKOLAJ JUEL

SMOKED SALMON WITH BABY BEETS, HORSERADISH CREAM AND DILL

4 servings

BEETS

Cut off the leaves 3 cm above the beetroot bulb. Cook the beets together with thyme and garlic till you can stick a skewer through them. Peel off the skin without destroying the leaves.

HORSERADISH CREAM

Put all the ingredients into a bowl. Stir well and season with salt and pepper.

THE FISH

Heat up your smoking chamber and pour sawdust onto the embers. Place the fish on a grate and smoke it for 8-10 minutes.

Cut the beetroots into quarts and toss them in olive oil and a little balsamic vinegar. Season with salt and pepper.

Plate up the beets on four plates together with pieces of the smoked fish. Top with horseradish cream and sprinkle dill leaves over the plates. Drizzle with a little good olive oil and serve at once.

◀ A bunch of baby beets
One garlic clove
A few sprigs of thyme

◀ 250 ml crème fraîche 38%
10 cm fresh horseradish, grated
1 tbsp red wine vinegar
Salt and pepper

◀ 1 kg filleted salmon
A small bunch of dill
Olive oil
Balsamic vinegar
Salt and pepper



RECIPE BY NADIA MATHIASEN

OYSTER GRATIN ON THE GRILL

4 servings

HOW TO PREPARE OYSTER GRATIN

Mix crème fraîche with finely grated garlic, parsley, and salt and pepper. Open the oysters, discard the surplus juice, and loosen the oyster from its shell with the oyster knife. Check for shell residue. Distribute the crème fraîche mixture on top of the oysters and top with breadcrumbs and finely grated parmesan.

Grill the oysters until the topping begins to take on a golden colour.

- ◀ 12 oysters
- 1 dl crème fraîche, 38%
- 2 garlic cloves
- 2 tbsp chopped broadleaf parsley
- ½ dl breadcrumbs
- 50 g parmesan
- Salt and pepper



BALCONE ELECTRIC GRILL

Experience the true sense of grilling with an electric grill.



Balcone Electric Grill

Balcone Fitting

Faro Lantern



NAC Roasting Dish / lid
Ø28 cm



NAC Grill Pan / lid
Ø28 cm



NAC Pot
4.6 Litre/Ø28 cm



NAC Saucepan with lid
1.7 Litre/Ø20 cm



NAC Sauté Pan with lid
2.2 Litre/Ø25 cm

For several generations, Morsø has manufactured exclusive and functional pots and pans in cast iron. The Morsø NAC kitchenware series is manufactured as a tribute to Niels Andreas Christensen who, in 1853, founded Morsø Jernstøberi. The unique cast iron vouches for the good quality which will never wear out. This is why cast iron is still the new black after more than 168 years.

The NAC series can be used on any heating source – from conventional electricity and gas stoves with solid plates and glass-ceramic to induction plates. Cast iron will only get increasingly better as years go by, and it will provide you with the best opportunities for getting the optimal taste from your produce.



NAC Frying Pan
Ø28 cm



Morsø Forno Gas Grande

A large and elegant gas grill with 3 burners. Not only does Grande provide the basic grill functions, as it also contributes with a beautiful touch to the outdoor environment owing to its consistent and stylish design. The materials have been carefully selected for the purpose of providing you with a good cooking experience with your new gas grill and, also, for easy-to-clean purposes.

Measurements: Ø72.6 x H49.2 cm
Grill surface Ø: D58 x B70.5 cm
Weight: 26 kg

Accessories for Morsø Forno Gas Grande



Morsø Rotisserie Grande

Material: Screen, spit and forks in stainless steel, grips in black plastic. Cable 140 cm
Screen: W64 x H26/4.2 x D48 cm



Morsø Vetro – Pizza & Frying Plancha

Material: Ceramic glass
Measurements: Ø34 cm



Cover – Morsø Forno Gas Grande

Material: 100% polyester. Water/UV resistant
Colour: Black



Morsø Tuscan Plancha

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



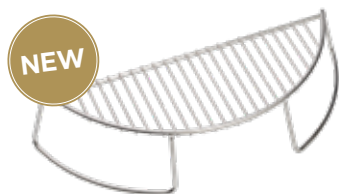
Cover – Morsø Gas Measurements

Material: 100% polyester. Water/UV resistant
Colour: Black



Morsø BBQ Smoker Box

Stainless steel 430, dark anthracite grey
Measurements: H4 x Ø9 cm



Morsø Bread Rack

Material: Stainless steel
Measurements: H8.6 x W45.9 x D15.4 cm



Morsø Peel Pizza Spatula

Shaft: Oiled oak. Spatula: Mat-finished aluminium
Measurements: L72 x W30 cm



Morsø Tavolo Outdoor Table

Colour: Anthracite grey Legs/material: Powder-coated steel
Material: PP(Polypropylene) + 20% fibre
Measurements: D56.5 x H72.6 x 109 cm. Weight: 11 kg



Morsø Garden Outdoor Table

Material: Powder-coated steel. Colour: Black
Measurements: D60 x H80 x W120 cm
Weight: 60 kg



Morsø Side Table

Accessory for Garden/Terra Outdoor tables, Grill '17 & Forno Multi. Material: Powder-coated steel
Measurements: D60 x H4 x W30 cm
Weight: 4.1 kg



Morsø Side Box

Accessory for Garden/Terra Outdoor Table and Grill '17
Material: Powder-coated steel
Weight: 2.3 kg



Morsø Forno Gas Medio

Morsø Forno Gas Medio is an elegant and handy gas grill with 2 burners. Not only does Grande provide the basic grill functions, as it also contributes a beautiful touch to the outdoor environment owing to its positive and stylish design. The grill is supplied inclusive of tube, so all you have to do is to hook up your new gas grill to a gas cylinder.

Measurements: Ø55 x H42 cm
Grill surface Ø: D53 x W46.5 cm
Weight: 18 kg

Accessories for Morsø Forno Gas Medio



Morsø Rotisserie Medio

Material: Screen, spit and forks in stainless steel, grips in black plastic. Cable 140 cm
Screen: B47 x H24/5 x D43 cm



Morsø Vetro – Pizza & Frying Plancha

Material: Ceramic glass
Measurements: Ø34 cm



Cover – Morsø Forno Gas Medio

Material: 100% polyester. Water/UV resistant
Colour: Black



Morsø Tuscan Plancha

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



Cover – Morsø Gas Cylinder

Material: 100% polyester
Water/UV resistant
Colour: Black



Morsø Brush & Scraper Kit

Black nylon and stainless steel
Measurements: Brush L40 cm. Scraper L30 cm



Morsø Bread Rack

Material: Stainless steel
Measurements: H8.6 x W45.9 x D15.4 cm



Morsø Peel Pizza Spatula

Shaft: Oiled oak. Spatula: Mat-finished aluminium
Measurements: L72 x W30 cm



Morsø Tavolo Outdoor Table

Colour: Anthracite grey Legs/material: Powder-coated steel Material: PP(Polypropylene) + 20% fibre
Measurements: D56.5 x H72.6 x 109 cm. Weight: 11 kg



Morsø Garden Outdoor Table

Material: Powder-coated steel. Colour: Black
Measurements: D60 x H80 x W120 cm
Weight: 60 kg



Morsø Side Table

Accessory for Garden/Terra Outdoor tables, Grill '17 & Forno Multi Material: Powder-coated steel
Measurements: D60 x H4 x W30 cm
Weight: 4.1 kg



Morsø Side Box

Accessory for Garden/Terra Outdoor Table and Grill '17
Material: Powder-coated steel
Weight: 2.3 kg

42 // morsø



Morsø Forno

Evoke magic on the terrace, whilst also conjuring up the most delicious food experiences: from juicy T-bone steaks over smoked salmon to home-made pizza. Designed by award-winning Danish designer Klaus Rath, the Morsø Forno is the ideal choice for the family who appreciates good food, unique design, originality, and shared experiences.

Measurements: Ø70 x H60 cm
Weight: 96 kg

Accessories for Morsø Forno



Morsø Churrasco
Material: Frame, forks, and skewers in stainless steel
Grips in oak. Frame: W55 x H9 x D35-55 cm
Skewer: L79 cm



Oven Door for Morsø Forno
Material: Stainless steel
Measurements: L45 x H22 x D6 cm



Morsø Forno Cover
Material: 100% polyester
Water-/UV resistant
Colour: Black



Morsø Fire Divider
Material: Brushed stainless steel 430
Measurements: H10 x B40 x D10 cm



Morsø Smokekeeper
Material: Cast iron. Colour: Black
Measurements: Ø18 cm – Tube Ø7 cm – H3 cm



Morsø Forno Chimney
Material: Black-painted stainless steel
Measurements: L75 cm x Ø12.4 cm
Weight 3.4 kg



Morsø Terra Outdoor Table
Material: Powder-coated steel. Colour: Black
Measurements: D60 x H80 x W60 cm
Weight: 40 kg



Morsø Tuscan Plancha
Material: Enameled cast iron, black
Measurements: H10 x Ø32.5/37.6 cm
Weight: 3.5 kg



Morsø Tuscan Grill
Material: Enameled cast iron, black
Measurements: H10 x Ø31.8/37.6 cm
Weight: 2.7 kg



Morsø Garden Outdoor Table
Material: Powder-coated steel. Colour: Black
Measurements: D60 x H80 x W120 cm
Weight: 60 kg



Morsø Side Table
Accessory for Garden/Terra Outdoor tables, Grill '17 & Forno Multi
Material: Powder-coated steel
Measurements: D60 x H4 x W30 cm
Weight: 4.1 kg



Morsø Side Box
Accessory for Garden/Terra Outdoor Table and Grill '17
Material: Powder-coated steel
Weight: 2.3 kg



Morsø Forno Multi

Morsø Forno Multi enables wood as well as gas firing, thus providing every possibility for the creation of the most delicious and magnificent food experiences.

Be this leg of lamb, smoked trout, pizza, or pulled pork. You decide – and when the food has been put away and everybody are settling down, the wonderful view of the flames provided by its large opening transforms the Forno Multi into a beautiful and functional outdoor fireplace, contributing to the creation of a congenial atmosphere.

Measurements: B74 x H155,7 x T74,6 cm
Weight: 178 kg

Accessories for Morsø Forno Multi



Morsø Churrasco

Material: Frame, forks, and skewers in stainless steel
Grips in oak. Frame: W55 x H9 x D35-55 cm
Skewer: L79 cm



Oven Door for Morsø Forno

Material: Stainless steel
Measurements: L45 x H22 x D6 cm



Morsø Peel Pizza Spatula

Shaft: Oiled oak. Spatula: Mat-finished aluminium
Measurements: L72 x W30 cm



Morsø Fire Divider

Material: Brushed stainless steel 430
Measurements: H10 x B40 x D10 cm



Morsø Smokekeeper

Material: Cast iron. Colour: Black
Measurements: Ø18 cm – Tube Ø7 cm – H3 cm



Morsø Forno Chimney

Material: Black-painted stainless steel
Measurements: L75 cm x Ø12.4 cm
Weight: 3.4 kg



Morsø Side Table

Accessory for Garden/Terra Outdoor tables, Grill '17 & Forno Multi
Material: Powder-coated steel
Measurements: D60 x H4 x W30 cm
Weight: 4.1 kg



Morsø Tuscan Plancha

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



Morsø Tuscan Grill

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



Morsø Forno Gas Piccolo

A handy little gas grill that not only provides basic grill functions but, owing to its assured and stylistically consistent expression, it also constitutes a fabulous contribution to the outdoor environment. With its user-friendly rotary-switch ignition system, the Morsø Forno Gas Piccolo is easy to use; and as it is delivered with a connecting tube, all you need to do is to hook up your new grill with a gas cylinder, and you are ready to grill.

Measurements: Ø46 x H39.6 cm
Grilling surface Ø: D44 x B39.5 cm
Weight: 12 kg



Morsø Grill Forno

If you're a ball grill enthusiast, Morsø is now facilitating the feasibility of uniting gastronomy with sculptural delight. Morsø Grill Forno is the ideal choice for the family who appreciates good food, unique design, originality and shared experiences. The functionality of the Grill Forno is equally optimal whether you light up with coal or wood.

Material: Senotherm painted cast iron and teak
Colour: Black
Measurements: Ø55 x H109 cm
Weight: 50 kg

Accessories for Morsø Forno Gas Piccolo and Morsø Grill Forno



Cover – Morsø Forno Gas Piccolo

Material: 100% polyester
Water/UV resistant
Colour: Black



Oven Door for Morsø Grill Forno

Material: Stainless steel
Measurements: L37 x H23 x D6 cm



Cover – Morsø Grill Forno

Material: 100% polyester
Water/UV resistant
Colour: Black



Morsø Grill '71

Material: Cast iron and stainless steel
Measurements: Ø33 x H39/59/67
Weight: 13 kg



Morsø Balcone Elektrogrill

Using electricity rather than coal or gas and, by optimising the product design to the concrete situation, we have developed a grill that provides the enjoyment of the particular togetherness that arises when grilling. Its design establishes a balance between a modern product for a modern lifestyle and the authenticity and honesty which we link with Morsø as well as with the concept of grilling.

*Colour: Dark anthracite grey
Material: Cabinet in aluminium, with cast-iron grid
Measurements: H176 x B451 x D270 mm
Weight: 8.6 kg
Output: 1800 W
Cable: 1500 mm*

Zubehör für den Morsø Balcone



Cover – Morsø Balcone
*Material: Water resistant polyester
Colour: Black*



Morsø Balcone Fittings
*Adjustable, universal fittings. Colour: Black
Material: Stainless steel*



Morsø Brush & Scraper Kit
*Black nylon and stainless steel
Measurements: Brush L40 cm. Scraper L30 cm*

NEW



Cover – Morsø Balcone Stand – Scale
*Material: Water resistant polyester
Colour: Black*

NEW



Morsø Balcone Stand – Scale
*Material: Powder-coated steel, black
Measurements: H781 x B411 x D359 cm*



Morsø Jiko

Jiko is a small wood-fired, African inspired outdoor stove. Jiko makes it possible to bring the well-known Morsø qualities from the terrace and into the nature to cook authentic food over open fire. Try for instance to use the Jiko together with a cocotte from the kitchenware series, Morsø NAC. Or use it together with Morsø Støbejern's grilling grid on top.

*Material: Senotherm-painted cast iron
Colour: Black
Measurements: Ø32 x H21.5 cm
Weight: 13 kg*



Morsø Ignis

This fireplace was designed with Morsø's old kitchenware series as its point of departure. Owing to its clean lines and simple functional design, the fireplace also meets a decorative function – on the terrace or by the front door, all year round.

*Material: Senotherm-painted cast iron
Colour: Black
Measurements: Ø45 x H32 cm
Weight: 18 kg*

Accessories for Morsø Jiko und Morsø Ignis



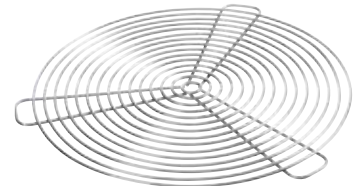
Cast-iron Grid for Grill Forno and Jiko

*Material: Enamelled cast iron
Measurements: Ø32 cm
Weight: 2 kg*



Cover – Morsø Jiko

*Material: 100% polyester.
Water/UV resistant
Colour: Black*



Morsø Grid for Ignis Fireplace

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



Morsø Fire Tongs

*Material: Powder-coated, stainless steel
Colour: Black
Measurements: W15 x H3 x L52 cm*



Morsø Tuscan Plancha

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



Morsø Tuscan Grill

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

Morsø Multi Covers

The special-designed covers are particularly suited as extra protection against rough weather which will inevitably dirty the product when it is left unprotected outdoors.



Cover – Morsø Forno/ Morsø Forno Gas Grande & Garden Outdoor Table

*Material: 100% polyester
Water/UV resistant
Colour: Black*



Cover – Morsø Gas Cylinder

*Material: 100% polyester
Water/UV resistant
Colour: Black*



Cover – Morsø Garden Outdoor Table

*Material: 100% polyester
Water/UV resistant
Colour: Black*



Cover – Morsø Forno & Terra Outdoor Table

*Material: 100% polyester
Water/UV resistant
Colour: Black*



Cover – Morsø Forno Gas Medio & Terra Outdoor Table

*Material: 100% polyester
Water/UV resistant
Colour: Black*



Cover – Morsø Forno Gas Piccolo & Terra Outdoor Table

*Material: 100% polyester
Water/UV resistant
Colour: Black*



Cover – Morsø Forno Gas Grande & Tavolo Outdoor Table

*Material: 100% polyester
Water/UV resistant
Colour: Black*



Cover – Morsø Forno Gas Medio & Tavolo Outdoor Table

*Material: 100% polyester
Water/UV resistant
Colour: Black*



Cover – Morsø Forno Gas Piccolo & Tavolo Outdoor Table

*Material: 100% polyester
Water/UV resistant
Colour: Black*



Morsø Kamino

This outdoor fireplace is for you who will appreciate a fireplace of timeless Danish design for your garden, whilst also enjoying the option of cooking on your terrace. With its wealth of advantages, Kamino is one of a kind. For instance, it is movable and can be turned relative to wind and equipment.

*Material: Senotherm-painted cast iron
Measurements: Ø50 x H180 cm
Grilling surface Ø: D44 x W39.5 cm
Weight: 77 kg*



Cover – Morsø Kamino

This form-fitting cover is made of a strong water resistant material which will protect your Kamino outdoor fireplace against the weather conditions of the seasons. The cover is UV-resistant, and the superior quality gives the outdoor fireplace a long service life. Machine-washable or hand-wash at 30°C.

*Material:
100% polyester. Water/UV resistant
Colour: Black*



Morsø Grill '17

A beautiful piece of terrace furniture opening up for even more opportunities for cooking the most amazing food outdoors. The grill itself comprises a “pot”, a grilling grid, and a frying plate – a plancha. Both grid and plate can be adjusted in height, and you can swing them away from the heat and use them independently of each other. You can thus grill at several levels simultaneously.

*Material:
Grilling grid: Enamelled cast iron
Table: Black-enamelled stainless steel
Measurements:
Ø: 60 X W:74 X H81 (table) /
95 (grill) cm
Weight: 76 kg*

Accessories for Morsø Grill '17



**Cover – Morsø Grill '17/
Terra Outdoor Table**
*Material: Water resistant polyester
Colour: Black*



Morsø Churrasco
*Material: Frame, forks, and skewers in stainless steel.
Grips in oak. Frame: W55 x H9 x D35-55 cm
Skewer: L79 cm*



Morsø Side Box
*Accessory for Garden/Terra Outdoor Table and Grill '17
Material: Powder-coated steel
Weight: 2.3 kg*



Morsø Grill '71 Table

A table variety of the iconic Grill '71 that has been a part of the Danish summer for generations. The table variety provides room for everyone around the table – for sharing the enjoyment of grilling – right from the beginning. The grill facilitates charcoal, briquettes as well as ordinary wood, and – during and after the meal – it also fulfils the function of a beautiful fireplace bowl, thus contributing to the cheerful atmosphere.

*Material: Enamelled cast iron
Measurements: Ø33 x H31 cm
Weight: 13 kg*



Morsø Fire Pot

Designed by Klaus Rath, this fireplace pays tribute to fire and the small simple moments in life. This beautiful fireplace is the obvious choice for creating a cheerful atmosphere and for togetherness with the family, or as a live garden decoration. And complemented by the Morsø Tuscan grilling grid, the Fire Pot can also contribute to the fireside cosiness with authentic food experiences – just like the good old days.

*Material: Coated sheet iron
Measurements: H 55.7 x Ø(top)
44.9 x Ø(base) 25.6 cm
Weight: 14 kg*

Morsø Faro

Faro is the Italian word for lighthouse. And it is evident that the design of this beautiful lantern has been inspired by the very epitome of such proud and towering beacons. The hatch at the top, providing access to the lantern, not only lends the lantern its stylish, yet quite simple, appearance, as this practical feature will also contribute to the prevention of rattling side hatches. Being of sturdy iron and glass thicknesses, the lantern is extremely robust; and since the feet are adjustable – slightly elevating the lantern from its underlying structure – this will secure its stability and balance relative to the surface on which it is placed. The lantern is equipped with water drainage at the bottom, and its black powder-coating makes it suitable for use in all weather conditions.



Morsø Faro – H80

*Material: Powdercoated iron,
SUS304 (stainless steel) and glass
Measurements: 28 x 28 x H80 cm*



Morsø Faro – H55

*Material: Powdercoated iron,
SUS304 (stainless steel) and glass
Measurements: 21 x 21 x H55 cm*



Morsø Faro – H30

*Material: Powdercoated iron,
SUS304 (stainless steel) and glass
Measurements: 14 x 14 x H30 cm*

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Morsø Pizza & Herb Cutter
 Grip: Oiled oak
 Knife edge: Mat-polished stainless steel
 Measurements: L28 x H9.5 cm



Morsø Culina Steak Forks (pair)
 Handle: Oiled oak
 Fork: Stainless steel



Morsø Culina Pizza & Steak Knives (pair)
 Handle: Oiled oak
 Knife's edge: Stainless steel



Morsø Culina BBQ Fork
 Handle: Oiled oak
 Fork: Mat-polished stainless steel
 Measurements: L44.0 cm



Morsø Culina BBQ Palette
 Handle: Oiled oak
 Palette: Mat-polished stainless steel
 Measurements: L44.0 cm



Morsø Culina BBQ Tweezers
 Material: Mat-polished stainless steel
 Measurements: L45.0 cm



Morsø Roast Plate
 Material: Cast iron Colour: Black
 Measurements: Ø32 cm
 Weight: 3.1 kg



Morsø Grilling Plate (pair)
 Material: Enamelled cast iron. Colour: Black
 Measurements: L30 x W20 cm
 Weight: 1.8 kg (each)



Morsø Grip for Grilling Grid/Roast Plate
 Material: Mat-polished stainless steel
 Measurements: L30 cm



Morsø Gaslighter
 Material: Plastic and coated steel
 Colour: Black
 Measurements: W13.3 x D6.3 x H17.8 cm



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



Morsø Axe
 Material: Hand-oiled USA Hickory wood Blade in C45 carbon steel 53-56 HRC
 Measurements: L52 x H13 cm. Weight: 2 kg



Morsø Fireplace & Grill Glove (R/L)
 Material: Black suede
 Measurements: L36 x W12 cm



Maintenance Kit for Forno Gas
 1 sharpening sponge
 400 ml heat-resistant spray paint



Maintenance Kit for cast iron
 1 sharpening sponge



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. Despite 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.



By appointment to The Royal Danish Court

morsø

since 1853

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