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morsø

since 1853

SUMMER 2023

**"I WAS A CHILD WITH ANTS IN MY PANTS,
AND I LOVE FOOD". // PAGE 6**

Meet Dak Wichangoen, Michelin star, mother, fiancée and MasterChef judge.

"DESIGN IS FORETHOUGHT BEFORE ACTION". // PAGE 22

Read about the CEO of the Danish Design Center, Christian Bason, matching design deeds to words in his interpretation of design – and why design is so important to all of us.



FOOD BEHIND NEW DOORS.

Once again, I have the honour of telling you a bit about what we have been up to during the dark months, in which only the most dedicated grilling practitioners will have kept the cast iron hot. In this house, several enthusiasts – including myself – have thus had interesting little cast irons in the fire and, hence, it probably will not take you completely by surprise that, this year, we can once again boast a few titbits within our outdoor category. It may, however, be a surprise that we have opened our door to the Asian cuisine, ushering in a completely new quality product, the launch of which I have, personally, been looking very much forward to, namely the new Morsø Vulcano Wok Burner or – in less formal terms – the Wok Burner.

Here at Morsø, we take great pride in our knack for developing new design products which will enable exceptional food and cooking experiences. With respect to the Morsø Vulcano Wok Burner as well as the pizza oven, Morsø Forno Spin, we have succeeded in designing entities in which the fabulous design plays an equally important part as the functionality, thus engendering a combined experience. With respect to wok food, it is a matter of generating an incredibly hot wok – heat which cannot be obtained at the stoves of ordinary kitchens. For this reason, it is difficult for most of us to obtain this quite specific wok taste which we recognise from the Asian cuisine and travels. In this magazine, you will find an interview with the Michelin star, Dak Wichangoen, who has not only helped us in the testing of the Morsø Vulcano Wok Burner, as she also talks about all the things that make wok food so special. I can reveal that this will be a blazing hot review! Dak also talks about herself, about her life with food, and about creating a space for people via food. With respect to spaces for people, we have also had the great pleasure of meeting Christian Bason, who is the CEO of Danish Design Center. He will tell us about the importance of design in people's lives and about how extensive a concept design actually is. I feel quite elated by the prospect of your reception of the new Morsø Vulcano Wok Burner and the second piece of fantastic news – the Morsø Forno Spin - which will take your pizza meals to entirely new levels.

Happy (summer) grill season!

Peter Normann





NEW



SOPHISTICATED AND STYLISH PIZZA PERFECTION.

When outdoor cooking is to be uncomplicated, tasty and comfy, you will be hard put to come up with anything better than a perfectly prepared pizza. Our new Morsø Forno Spin is particularly remarkable for its rotating pizza stone which, owing to the electrical activation, will always ensure a perfectly and evenly baked pizza. Gone are the days of manually revolving your pizza! Simply place the pizza dough with topping onto the baking stone in the oven whereupon, after 1-2 minutes, you will remove an absolutely perfect, evenly baked and smoking hot ready-to-serve pizza. Forno Spin will swiftly and easily reach the high temperature that is optimal for pizza baking.

Similar to the other products of the Morsø Outdoor range, Forno Spin is so much more than just optimal function: With respect to design as well as choice of materials, the Forno Spin blends in as a completely integral part of the rest of the stylistically consistent Outdoor range. Therefore, Forno Spin will also be a perfect match for the various Morsø outdoor tables, thus establishing the appearance of one mobile unit, consisting of oven and table. The "body" of Forno Spin is manufactured from aluminium, whereas the base is of moulded plastic. The rotating pizza stone is 40 cm in diameter. The oven itself is heated by gas, whereas the rotation takes place by electricity.

NEW



MORSØ VULCANO TOOLS.

Good utensils constitute half the effort and, also, aesthetics sets the pace, heightening our enjoyment. This also applies to the Morsø Wok Tools. Designwise, the set – consisting of 3 parts, namely Spatula, Spider and Spoon – takes its visible point of departure in Nordic design traditions, in which function and the sterling qualities of materials are mutually consistent. The materials are 304 stainless steel and oak, which interact perfectly with both Wok Burner and Wok Pan.



THE FIRST GRILL AND A PECULIAR LITTLE CAT.

Read about Museum Director, Anders Have Espersen, diving into the Morsø history. //PAGE 28

INTENSE DESIGN – SIZZLING FOOD EXPERIENCES.

The Asian culinary heritage is known and loved across the world. The taste, aroma and visual impression pertaining to food prepared in a wok is absolutely unique. For this reason Morsø had a desire to design a Wok Burner, intended for outdoor living, which would be spectacular in every sense of the word (e.g. as to durability, function and design). Owing to its the Nordic inspired design, the Morsø Vulcano Wok Burner fits perfectly into the renowned Morsø outdoor range in which of its own, thus making its usability interesting to both professionals and everybody else who loves fascinating and well-cooked meals on the terrace. Nordic design virtues and high-quality materials go hand in hand with outstanding functionality. Also with respect to durability, the Morsø Vulcano Wok Burner is in a class of its own.

”DESIGN IS FORETHOUGHT BEFORE ACTION”.

When the conversation turns to design, you will hardly be able to steer clear of the CEO of Danish Design Center, Christian Bason. Read his words on what design is and why it is so important to us all. //PAGE 22

A DAY OUT.

Tag along, when sociologist and expert in consumer behaviour, Eva Steensig, tries to express why the Danes' interest in nature, outdoor living, outdoor cooking and communities are growing steadily. //PAGE 44

”I WAS A CHILD WITH ANTS IN MY PANTS, AND I LOVE FOOD”.

Tag along, when sociologist and expert in consumer behaviour, Eva Steensig, tries to express why the Danes' interest in nature, outdoor living, outdoor cooking and communities are growing steadily. //PAGE 12



MORSØ VULCANO WOK PAN.

The perfect equipment for the powerful Morsø Vulcano Wok Burner. The interaction between design, materials ergonomics, shape and colour forms a synthesis – making Wok Pan and Burner appear as one beautiful integral whole. The rounded bowl-like bottom of the pan, manufactured from nitrogen-treated carbon steel, provides optimal performance in the preparation of wok dishes and, similarly, the slender and elegant oak handle provides a solid and safe grip for the flicking and tossing your wok and turning your ingredients during cooking.

DAK WICHANGOEN.
*MICHELIN STAR,
MOTHER,
FIANCÉE,
MASTERCHEF JUDGE.*

By Anders Baudry and Malene Larsen.

In Thailand, it is customary to give children wonderful long and quite quaint names and, hence, often a pet name as well. The word 'dak' is an abbreviation of 'Táktæn' which means 'grasshopper' and, truth be told, this is quite an accurate description of the energetic and exuberant Dak Wichangoen. She ended up in a cooking school because "I was a child with ants in my pants, and I love food". Ever since then, her career has been in the fast lane, and her pace really gathered momentum when, during "the three hardest months" of her entire life, she slogged away at Restaurant Koch in Aarhus. In 2012, aged no more than 25, she became chef at restaurant Kiin Kiin in Aarhus. Currently, she appears on Danish television as a judge in MasterChef Denmark – displaying her passion for teaching amateurs to cook. One of the great dreams of her life is to contribute to the preparation of new and better frameworks for the new generation of chefs.

Food, to Dak, has always constituted a focus point around which the family would gather. To her, food is thus synonymous with security and enjoyment. The purpose of our grill and kitchen appliances being to generate intimacy and having a good time – likewise with focus on food – it is thus perfectly natural that we should collaborate with Dan on our new Vulcano Wok Burner. The driving force contributed by Dak is first and foremost to generate security through food.



"For as long as I have worked with Asian food, I've heard people complain along the lines of: 'why is it that we cannot create this wok taste?' – You simply can't, if you don't have the right equipment."



"It is everything I dreamt about, since you told me that you were planning to make a wok burner"



"I have never dreamt of getting 6 (of 6) stars for my dishes if this meant that everything else would be lagging. I would rather be satisfied with 5 all-round. The guests' experience should begin the moment they enter the restaurant. Hosting means everything. It is important to establish frameworks – constituting food, atmosphere, aroma – which will engender security. People will forget the food if the hosting goes awry. Or if the atmosphere of the restaurant is flawed. When I worked at Kiin Kiin, I was very preoccupied by the idea that it should feel like visiting me in my home. My way of considering the food universe is very similar to the way Morsø consider their universe. It is about creating a space for memories, togetherness and comfort."

There are many cuisines in which Dak feels secure when cooking, such as for instance the French cuisine in which she served her apprenticeship and is qualified. Another is the Thai cuisine which, in her own words "runs in her blood". She is an expert in twisting Nordic food with elements from the Thai cuisine; and a major part of the Thai cuisine consists of wok dishes which she cooks practically every day at home. But what, in fact, is a wok – as compared with sauté pans and other familiar pots and pans? The answer is brief and concise:

"It is a pot and a frying pan – all in one. Here, someone just figured out that it would be more convenient than having a pot and a frying pan: In a

wok, you can cook something dry, or something containing much liquid, you can boil, and you can fry, using one and the same equipment. A brilliant idea."

At Morsø Jernstøberi heat, fire and cast iron constitute three completely fundamental elements which all play a major part in our design activities. Also, a primary focal point in our design process is that whatever we manufacture, it shall have a capacity for becoming exceedingly hot. This also applies to the Vulcano Wok Burner, and very much so. For which Dak fortunately gives it credit after having worked with it.

"In the course of the time I have worked with the Asian cuisine, peo-



ple have asked, 'why can't we create a similar wok taste?' And if you don't have the right equipment, you simply can't." And like nothing else, this wok does the job! And this is because it reaches such high temperatures. And high temperatures are essential to the Asian cuisine. You can never obtain the same with an induction cooker. It will never taste the same. The taste of wok is the taste of heat. High heat. Really high heat. Many recipes say 'fry the meat in the pan for 2 minutes' – and if you do so, the meat will still be raw, because you cannot reach the required temperature on your ordinary stove. If you then give your dish extra time, deviating from the recipe, it goes wrong, and your dish will not be as intended."

"If, on the other hand, you have a blazing sea of flames, as on a real wok burner, then classic wok dishes are among the easiest to cook," Dak tells us. Further, her review of our wok burner says it all: "It is everything I dreamt about, since you told me that you were going to manufacture a wok burner." Pad Krapow is among the dishes that Dak really loves to cook in the wok.

It is a Thai dish meaning 'fried Thai basil' which can be compared with bubble and squeak.

"In Thailand, you use the classic minced pork. It is chopped by hand, thus retaining a bit of its structure. Next you sauté it in the wok at really high temperatures together with chilli and garlic, whereupon you add oyster sauce, soy sauce, black pepper, basil and green beans. Finally, you top with fried eggs and serve on a base of rice. I could eat this EVERY day."

Now, that we have the pleasure of making a Michelin star embrace one of our products with enthusiasm, the next natural question to ask is obviously how a wok will fit into a classic Danish grill evening?

"When, here in Denmark, we grill our vegetables, we always end up with the classic potato wrapped in tin foil or limp vegies that have been grilled and, perhaps, through the grate of the grill. It is almost always the same. But, if you wish to cook a harmonious dish, wok-sautéed vege-

tables will be a crisp supplement to your grilled meat. Just add a modicum of vegetables, and you will avoid ending up around your garden table, prodding into a raw vegetable salad. Using a wok burner, you get the opportunity to present vegetables and grilled food in an entirely different and much more tasty way – in practically no time. It's nothing less than a stroke of genius to have a wok right next to your grill in your outdoor kitchen."

According to Dak, a wok may constitute just as fine a meeting place in your garden as the grill. And she is quite right when she says that we all know the feeling of spending our time in our kitchen with lots of food for our guests – and then miss out on our own party. Being the cook of the party may at times eliminate us from the togetherness, but there will be no more of such instances after the wok burner has entered the scene. "You can include everyone, as the food will not be cooked when the guests arrive. Often, when you invite people over, you will be forgotten in the kitchen, because this is where you spend the entire evening. With the wok, you can have everything prepped, and you get to spend the evening, cooking together with your guests."

Being a very social person, DAK will rather not miss out on anything – and definitely not on the cheerful atmosphere. She strives to create a space for togetherness, a cheerful atmosphere and food. And this is why she frequently cooks together with her daughter, Lily. At other times, food can be used for relaxation – for





finding oneself. "I use food as a place for taking a breather. If Anders (her fiancé and Lily's father) notices that I've had a stressful week, he will say: "Don't you think you should take two hours in the kitchen?" "Then I may go out and buy 10 kg vegetables which I will then chop. Simply peel and chop. Then I will make room in my fridge and then all my vegetables will be lined up, chopped and rinsed – prepared for the following week. Thus, it will take just four minutes (more or less) to cook every single day."

In addition to Pad Krapow and other wok food, Dak likes everything that can be deep-fried – with fry being the operative word. You will soon risk boiling your spring rolls in oil if heat is absent. But with a Morsø Vulcano Wok Burner and a good wok pan it will be super easy to cook perfect spring rolls. "A thin wok plus oil, and you have your deep fryer. Rather than boiling things in oil – which is where people tend to go wrong – you should fry in oil, at high temperatures."

High temperatures, there we have it again. We are hotly anticipating the day when Dak opens the small shop she sometimes dreams of – with only deep-fried dishes on the menu. We are certainly sure that she has many plans for the future, and we look forward to following her future career. Right now, we can only thank Dak very much for enriching us – for pouring from her wealth of knowledge, for her wonderful energy and, not least, because – like us – she loves to create spaces for people, with food and memories.

INTENSE DESIGN – SIZZLING FOOD EXPERIENCES.

Wok food is about intense heat, aroma and taste in abundance! The immediate pleasure of listening to the raw materials sizzling in the extremely hot wok together with the energetic process of sautéing, seasoning and serving is equal to the provision of exactly the food and cooking experience for which the new Morsø Vulcano Wok Burner was intended. With its Nordic design, the Morsø Vulcano is a completely new addition to the renowned Morsø outdoor product range which, now, also includes the Asian cuisine.







RECIPE BY DAK WICHANGOEN

CHICKEN THIGHS IN SWEET AND SOUR SAUCE.

INGREDIENT

Sauce:

100 g tamarind

250 g palm sugar

About ½ dl fish sauce

100 g coconut milk

100 g tomato purée

3 garlic cloves, grated

2 tbsp dried chilli

*1 tsp dried, crushed
coriander seed*

*Heat up everything in
the wok at low heat till
the sugar has dissolved.*

Chicken thighs:

2 kg chicken thighs

5 dl buttermilk

5 dl rice flour

*5 dl cornflour
or potato flour*

Salt and pepper

Oil for deep-frying

METHOD

Leave the chicken thighs to marinate overnight in buttermilk combined with salt and pepper.

Roll the thighs in rice flour and then deep fry in oil till golden and crisp.

Next roll them in cornflour or potato flour before glazing them with the sauce.

See the "how-to" video on morsoe.com





INGREDIENTS

*500 g beef,
topside/ silverside,
cut into very thin
wok slices*

2 carrots

*2 green capsicum
peppers*

2 Chinese cabbages

2 red onions

2 large chillis

2 garlic cloves

50 g ginger

1 bunch Thai basil

*Vegetable oil
(with the exception of
olive oil) for frying*

RECIPE BY DAK WICHANGOEN**BEEF IN
OYSTER SAUCE.****METHOD**

Cut the vegetables into suitable pieces. Coarsely chop chilli, garlic and ginger.

Fry the meat at a high temperature. Remove from the heat when fried.

At a medium heat, first fry the chilli and garlic, and then add carrots, peppers, China cabbages and onions. Fry at a high temperature for 1-2 minutes. Put the meat back, add sauce and stir fry for a few minutes.

Switch off the heat and toss chopped basil and ginger into the dish.

Serve with jasmine rice.



A portrait of Christian Bason, CEO of Danish Design Center. He is a middle-aged man with short, graying hair, smiling slightly. He is wearing a dark green blazer over a white button-down shirt. His arms are crossed, and he is wearing a watch on his left wrist. The background consists of horizontal wooden slats.

Christian Bason

CEO of
Danish Design Center

ALUE FOR PEOPLE.

By Anders Baudry and Malene Larsen.

Speaking of design, you can hardly avoid the name – or the man, Christian Bason. He is educated in political science, he is a writer, and he has a PhD in Design Leadership. He is the former head of the now defunct inter-departmental innovation unit, MindLab and, for the last eight years, he has been the CEO of Danish Design Center. Prior to our meeting with Christian Bason, we have learned that he is very passionate about promoting the value of design to the individual, to organisations, to our society and to our planet. Also, his vision is to enable change structures in society through design.

On the background of such an introduction, there can hardly be any doubt that, to Christian Bason, design is a very wide concept – spanning many types of design (likewise, it is not surprising that the unedited version of this interview would have taken up considerably more space). As the head of a modern design firm, much of what preoccupies Christian Bason, and an issue he discusses on an everyday basis, is that design is something we imagine that we are really good at, but also something which, to an even greater extent, we constantly work towards developing and to be even better at. For this reason, our interview takes its beginning with a quite fundamental question.

What then, is design according to Christian Bason?

”Quite briefly, design is fashioning. In reality, however, it is an approach towards changing our world – towards meeting our needs in the best possible way. This can be done in a variety of ways. Good design, including digital services, may change the world. Good design is something that makes sense to us – it is attractive and aesthetically pleasing. But it is also functional. There are two ways of considering design. On the one hand, design is something that we are all involved with, every single day – when we get up in the morning, deciding what clothes to wear. This is, in actual fact, a design process, namely making decisions about what will work and what will not, for example relative to wind and weather. Thus, we all have the capacity for designing, albeit this does not necessarily make us good designers. On the one hand, design is an absolutely universal human approach to shaping our world in order that it becomes meaningful to us, and on the other hand, there are people – designers – who are professionally trained to design. In short, design is basically all such things as people will create to generate value in our world.”

In general, designers' ability to generate value in the world, at many different levels, is a pivotal point in the greater part of our conversation with Christian Bason. For instance we discuss how, at one and the same time, design can be functional and easy to use while also being aesthetically beautiful to look at – or

evoking certain feelings in the individual. At Morsø, we obviously strive to include the entire palette – but how can we know whether what we have created will, in fact, be of value to the world?

“When I argue that design is about creating something meaningful, function will obviously not be sufficient. You can probably get a fairly decent woodburning stove at a price that is different from Morsø's price. Also, you may get a decent pizza oven at a different price. However, because the shape says something about the owner, about the sensation of being a family in which we set great store by good craftsmanship, by the history behind this particular or that design solution, and by consideration right down to the slightest detail. A well-known Danish professor within the area once said that design is forethought before action. Considering things before manufacturing. The fact that there are people who have thought about it is quite moving. People who have cared whether ‘there should be a handle here’ is consideration for the person who will ultimately be using the design and, similarly, in which context and situation the design is to be applied. These are crucial competences within design – what makes a difference. Six years ago, we relaunched the ‘Danish Design Award’, a major Danish award celebrating the difference which design can make. We have established a Danish design award behind which the idea is to provide an answer to the question: “which difference does this design make?” One category, which applies 100% to Morsø, is about quality of life. However, we also operate with a category about health – i.e. how to generate health through design. This could for instance be a fitness app or a service encouraging more people to stop smoking.”

While basking in the compliment about our creation of quality of life, we continue our discussion as to whether good design should always be both beautiful and functional.

“No. The balance may certainly change. After all, there are solutions for which functions are absolutely crucial, with aesthetics being less important. In certain cases, design may be so technical that it hits the borderline between design and engineering – albeit forethought and due care are still included in the user experience. The design need not necessarily be beautiful, albeit the product capacity is, in fact, pretty wonderful. Aesthetics is not just about shape, it can just as well be the beauty of a functionality that simply has the desired effect. After all, the use of a website or an app that is simply amazingly intuitive is a wonderful experience. And then there are designs that, though aesthetically beautiful, are completely void of capabilities. They are simply beautiful. This could for instance be a gorgeous piece of furniture which, however, feels weird to sit in – and which tells us something about the user's cultural perception.

In the words of one of my designer friends: No one will pay DKK 60,000 for a designer chair and place it in their sitting room simply because it is comfortable to sit in. No one does that.”

One element in the creation and marketing of design, which we carry out at Morsø, can also be compared to trying to give people something they did not know they wanted. Take, for instance, our introduction of outdoor products involving foreign cuisines – such as for instance the Morsø Forno and the brand-new Vulcano Wok Burner. Is it possible to create new desires via design?

“We can exert heavy manipulation through design. It is feasible to make people dream about and covet something they were not aware of desiring. You will find nothing in your surroundings – be it digitally or physically – which is not something about which someone has made a decision. It appears that businesses such as Morsø, having acquired compe-

tences by employing designers, are, in fact, more competitive than others. They are simply better at meeting their customers' demands. Thus I was for instance unaware of craving for a Morsø pizza oven – until I became aware of its existence, whereupon I simply had to own one.”

Even though we are primarily occupied by design that will create spaces and experiences in people's homes, it is tempting to ask whether design will make the world a better place, globally – and not just limited to people's terraces and living rooms. In which ways are we experiencing such (positive) manipulation at a comprehensive plan?

”Perhaps we might further the green transition via products made of sustainable materials AND products that are elegant and attractive. You must feel inclined to choose a sustainable alternative, simply because it is better designed. This is more meaningful – more fabulous. It comes with a green conscience. You design something that is more fab than what is already there. There are Michelin restaurants having been awarded their star because of vegetarian menus. That was not possible 10-15 years ago. Tesla did the same with their electric car – they announced that their electric vehicle is cool, fast and luxurious. The German car manufacturers were literally shattered that someone had succeeded in making a luxurious electric car. They were, themselves lagging completely behind, their shelves empty. They suddenly got busy. Being involved in design, we reflect on how we should shape a world, into which we would like to enter. It is a huge task for designers to do so.”

Very few creative processes happen overnight. When we, at Morsø, design new and innovative products, it is not possible to move directly from problem to solution. It is a matter of fusing together research, creative thinking, development and shaping. In other words, we have a design process in which many decisions must be made – or perhaps remade several times – before we end up with the perfect design and product. But how would you describe the design process more concretely?

”Design is, at one and the same time, processes and such solutions as are the results of the processes. Designing and being occupied with the creation of something new takes precedence. On the other hand, we have the answer and the solution which may find its expression in a piece of furniture – or it may be expressed in an app. There are three processes or methodologies: one methodology signifies problem understanding – i.e. commencing by looking into a problem from a human perspective – from the customers' perspective or from the citizens' perspective, and then challenging and rethinking: 'What, in fact, characterises the problem I am dealing with?' This may require that you consider data in a different way – perhaps it may be necessary to collect new data, or maybe you will have to spend time with consumers – looking into their everyday lives and their experiences. The second methodology is imagination. New ideas and new proposals. Such ideas need not emanate from problem understanding, they may simply occur spontaneously. It is allowed to be creative. The third methodology constitutes work with fashioning. This is called prototyping in design-speak. This is where you perform testing and trials. Now, I am building something, and then I squeeze it into the given reality and see what happens. It is a matter of learning and curiosity with respect to affecting the world through design. Really good designers use these three methodologies quite intuitively and without thinking about it.”

After just a little more than an hour in the company of Christian Bason, we have not only become wiser about design and its importance at more levels. We have also found lots of inspiration and become keen to create yet more well thought out products, representing good workmanship – on the understanding that this will generate value and quality of life to people.



GRILL'17.

A beautiful piece of terrace furniture, facilitating 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.

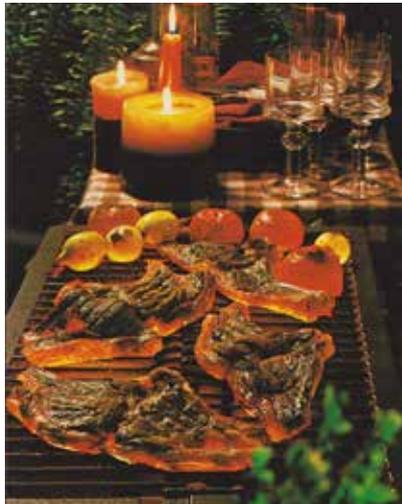
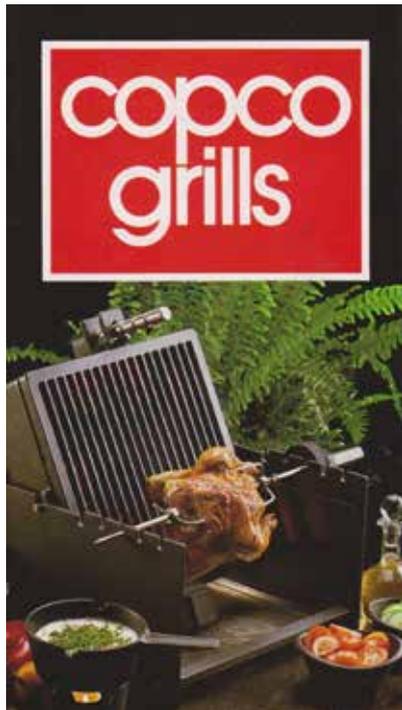
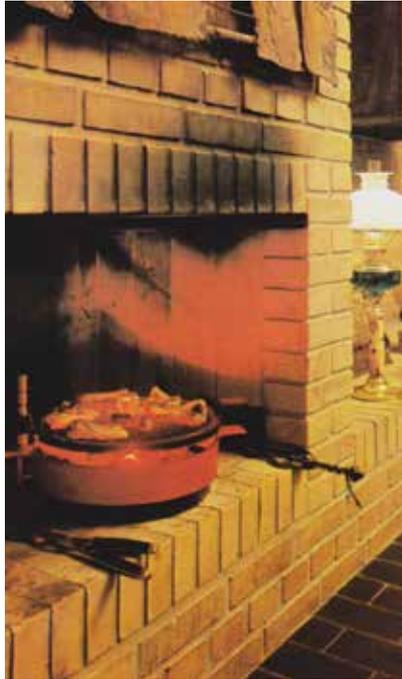


SMOKE, FIRE AND, WELL-DONE MEAT – THE HISTORY BEHIND THE MORSØ GRILLS.

By Anders Have Espersen, Museum Director at Museum Mors

At a board meeting held at Morsø Jernstøberi on 12 February 1970, the board members of this distinguished business were introduced to a number of new products on their way into the foundry's product range. One such new product was an entirely new concept to the works, namely a grill.

During the preceding five to ten years, Morsø Jernstøberi had been undergoing a transition process from being a business, which for several decades had mainly been focused on the production of stoves, to a business that would primarily manufacture richly coloured kitchenware and lifestyle products. Owing to district heating having made its entry into the Danish homes in the course of the 1960s, the production of ovens had come to a standstill. For the purpose of the foundry's survival, it had thus become necessary to reorganise – switching to new product groups and new markets. This had, in particular, come about via the pots and pans together with other kitchenware in cast iron that, since the early 1960s had been marketed under the names COPCO and NACCO. Having been an element in the Danish design wave, these products had found ready markets, in Denmark as internationally – in particular internationally. As was the case with the kitchenware, cast iron, constituting the factory's expertise and success since its establishment in 1853, made a perfect basis for the grill. Cast iron constituted the ideal material for swift and even heat distribution – an essential property with respect to grilling. The new grill to which the board was presented at the 1970 board meeting, was likewise intended to be a part of the successful COPCO brand.



Cooking moves outdoors

At this point in time, cooking on a grill out in the open was a relatively new phenomenon. For centuries, everything had been focused on taking the preparation of meals inside – into the homes. And ever since the retreat of open fireplaces from the houses in the course of the 19th century – as they were replaced by wood-fired kitchen ranges – the technological development had been focused on keeping cooking odours, the fire and the smoke out of the kitchen. In the course of the 1950s, and not least the 1960s – the wood-fired kitchen ranges and, later, the gas ranges were to increasing extents replaced by electric cookers.

In some countries, this development took place at an earlier point in time. In post-war USA, the most recent tech-

nology was rapidly being introduced – and as, during the 1950s, a middle class on the rise would move into new houses in the suburbs, their cooking and kitchens underwent modernisation. By contrast, it became the fashion to give garden parties and barbecuing in the open.

The same development was seen in 1960s Denmark – and not least in the 1970s. The Danish welfare society generated increased prosperity as well as a fastgrowing middle class which embraced the technological development. In Denmark, single-family houses with gardens and patios emerged everywhere, thus enabling "outdoor living" in the privacy of own gardens. Similarly, welfare also meant more spare time and holidays which, for instance, would be used on togetherness with friends and family. Here, people would gather around the grill which con-





tributed with the provision of a congenial atmosphere. An increasing number of Danes went on package holidays on which they made the acquaintance of different cuisines. Not only did pasta and red wine become household words on the Danes' menu, as there were also desires to copy such grilled dishes as had been served at, for instance, a Greek taverna.

From the 1970s onwards, cooking ceased to be solely a female domain. A "popular" view on cooking gained ground, especially as personalities of great renown appeared on Danish television, demonstrating that men having a good time preparing a meal was absolutely normal. In this respect, the grill became a perfect platform – partly because it was a matter of uncomplicated cooking, and partly because many men would doubtless have had an urge to demonstrate their masculinity, eagerly getting into the task of mastering the coal, the meat, the flames.

The very first grill and a peculiar little cat.

Morsø Jernstøberi's first grill reached the market in the summer of 1971 and was dubbed COPCO Grill 71. As compared with present-day grills, it was a small and quite simple little grill with a 30-cm grilling surface in enamelled cast iron and a height of about 50 cm. The grilling pot was made of either red- or black-enamelled stainless steel. It was equipped with an aluminium wind screen to



protect the grilling procedure against the unpredictable Danish summer's wind and draught.

Before the cooking ranges entered the kitchen scene, cooking took place at open fireplaces. Here, the temperature was regulated by moving the pots around on hooks, all depending on their proximity to the fire. The COPCO Grill 71 was partially based on the same principle, as the grilling grid could be lifted or lowered for the purpose of regulating the heat supply. Likewise, the grid could be swivelled aside when the meat was done. This way the food was kept warm while avoiding overheating. Morsø Jernstøberi's entrance on the grill market was not yet a whole-hearted contribution to outdoor living. Thus, Grill 71 could be removed from its frame and then placed directly in the indoor fireplace, if you preferred indoor grilling. A solution that, for health purposes, would probably require that all windows were thrown wide open. This multi functionality meant that the foundry could market the grill as a product that could be used all year round.

COPCO Grill 71 was a success that found its way to many Danish homes, and it would be some years before Morsø Jernstøberi considered it necessary to further develop their product range within grills. As early as the next year – in the summer of 1972, however, the foundry launched "Fyrkatten" which was designed in collaboration with the Danish sculptor, Gunnar Westmann. Judging by the

marketing materials, this peculiar cast iron cat with a funnel could be used for all sorts of purposes: it could apparently be used as a garden-refuse incinerator, as a grill, or "just as a cat". Presumably, only a few of those who invested in "Fyrkatten" would have bought it for cooking. The grilling surface is a tad too small for that.

Four years after the launch of COPCO Grill 71, the foundry marketed the COPCO Mini-grill. This small, curved grill with neither grilling pot nor frame was intended as a grill pan for taking along to the beach, on a Sunday trip to the park or on a camping holiday. All that was required was to make a circle of large stones, fill the circle with coal, light the coal and place the grill onto the stones.

High quality products for the grill master

1975 saw the diametrical opposite of the Mini-grill. Launching the COPCO Grill 73, Morsø Jernstøberi targeted family men with a serious approach towards grilling. The large grill, equipped with an approximately 55-cm grilling grid, was emphasized for its professionalism, elegance and size. There was room for lots of coal, allowing the frying of larger pieces of meat for longer periods of time. There was a built-in carving board for cutting up the meat, a tray that could also be applied as a windshield, plus a function enabling the grilling grid tilted to a vertical position, thus enabling the grilling of spit-roasted chicken or meat. Contrary to its predecessors, COPCO Grill 73 was more in the nature of a decided outdoor kitchen.

This was so much more than having a pleasant time, grilling sausages

After yet another four years, the COPCO Grill 73 underwent slight changes. The function enabling the Grill 71 grilling grid to be lifted and swivelled was incorporated. Also, the grilling grid was split into two, and the grilling pot was equipped with a partition, enabling the use of just half the grilling area. Further, the two trolley wheels, with which the front legs of Grill 73 had been equipped, were removed. This revised model was dubbed COPCO Grill 79. The foundry still marketed their large grill for the serious grill master. When Grill 79 was introduced at the Scan Fair held at Bella Center in Copenhagen in 1979, Morsø Jernstøberi stressed the prevailing trend of choosing more sturdy and advanced grill equipment and,

also, that the consumers desired "professional gear for their gastronomical grilling".

Grill 79 was subjected to changes within the same year, and it was named COPCO Grill 80. The only difference between the two was that, now, the front-leg trolley wheels had returned – which is why it was labelled "carriage grill". Once again focus was on serious grilling. Grill 80 was marketed with the words: "Move your kitchen onto the terrace and provide the 'chef' with proper tools". The summer of 1979 was also the year in which COPCO Grill 72 saw the light of day. After a period of eight years, it had become time to upgrade the original grill made by Morsø Jernstøberi. Model 72 was identical with model 71 with the exception of a frame that added about 30 cm in height.

Grills for the royal household

In 1915, Morsø Jernstøberi was granted the royal warrant as supplier to the Royal House of Denmark, and the foundry's products could for instance be found everywhere at the Royal House's Skaw summer residence. In addition, it had been tradition for the foundry to make a gift of products for royalties in connection with their visits to Mors. In March 1980, Mogens Møller, the then chairman of the Morsø Jernstøberi's board of directors, was very pleased to be able to announce to the factory's managing director, Knud Larsen, that the royal gift tradition would continue. On the occasion of Her Majesty Queen Margrethe's 40th birthday, the Royal House had accepted to be gifted a COPCO Grill. Exactly which grill this would be did not appear from the chairman's letter – but I would be surprised if this would not have been the Morsø flagship.

The second half of the 1980s provided yet a few models – albeit fairly similar. In 1985, the COPCO Grill 85 was introduced to the market. This was a large sturdy table grill. This grill being placed on the table, the grill master would no longer have to leave the party as he was now enabled to manage the swivel grilling grids, comfortably remaining in his chair.

Grill 85 was the first square, smaller grill manufactured by Morsø Jernstøberi. Owing to its shape, it had a larger

grilling surface than models 71 and 72. Also, it was equipped with a tray below the grilling grid, for heating those baguettes that have, always, been classic grill accompaniments.

After another four years, the COPCO Grill 89 arrived on the scene. This was a slightly smaller version of number 85. The same year, Morsø Jernstøberi incorporated two types of cast iron grill plates into their product range. Plates number 140 and 141 were not the foundry's first grilling plates, though. The first COPCO grilling plate was launched towards the end of the 1970s – more specifically in 1978 – to mark the inauguration of the bridge over Sallingsund. Manufactured in 5000 copies, this special-edition bridge plate, manufactured in cast iron, was used in connection with the large town fair held in Nykøbing Mors to celebrate the inauguration of the bridge between Mors and Salling. In the marketing of the plates, it was once again the cast iron's capacity for retaining heat that was stressed.

In 1993, the foundry in Nykøbing Mors underwent significant changes. The company, which, since 1897, had carried the official name of A/S N.A. Christensen & Co, changed its name to Morsø Jernstøberi A/S, which was the name by which the business was already most commonly known. Earlier, the COPCO Grills marketed in Denmark had, in fact, already been subject to the name change, as they were called Morsø Grills. Also in 1993, Morsø Grill 71 and 72 were fused. The first was equipped with a frame that could be adjusted in height, which meant the Grill 72 was made redundant and, hence, no longer constituted an element in the product range. At the same time, Morsø Grill 81 entered the market. This was yet another table grill albeit with two adjustable grilling grids instead of just one.

The renaissance of outdoor living

Through the 1990s and 2000s by far the majority of the grill products were gradually eliminated from the Morsø Jernstøberi production, being overshadowed by the factory's launch of an array of new wood burners. The first of the factory's grills, namely model 71, remained steadfast, though. In 2004, 33 years after the marketing of the original version of the Morsø Grill 71, it even won the

"best in test" prize, awarded by the now-defunct Danish lifestyle magazine, "Smag og Behag".

In 2012, Morsø Jernstøberi once again took up the grilling gauntlet. This marked the year in which the firm introduced a new major manufacturing development by its launch of a new brand, "Living", that was designed by Klaus Rath and comprised 100 new products. Altogether, this constituted a major venture, committed to outdoor living. One product, playing the principal role within "Living", was the outdoor oven – the Morsø Forno - with its all-round function as grill, pizza oven, smoking chamber and provider of congenial atmosphere. The Forno marked the culmination of a development having taken its beginning back in the 1970s. Whereas the factory's original Grill 71 just comprised the capacity for grilling a couple of steaks and three sausages (and only just) in the simplest way, the Morsø Forno could be applied for far more sophisticated products. This elaborately designed oven – later to appear in a version which was based on gas – also found its way into the Royal Household, as it was the municipality of Morsø's gift to the royal couple in connection with their visit to Mors in 2014.

Since 2012, the expansion within products for outdoor living, had been a major target area at the foundry. This primary focus area was further emphasized, when the corona pandemic entered the scene, as demands on outdoor ovens and grills exploded. In Denmark as abroad, people would get together during lockdown and travel bans, sharing intimate experiences. It became OK for the preparation of meals to take time and, preferably, also providing the dimension of a cheerful atmosphere. As was the case with Morsø Jernstøberi's introduction of its very first grill, the operative terminology was the creation of a cheerful atmosphere – also during the corona lockdown. Grilling was something many associated with, for instance, open fire, the smell of smoke and well-prepared meat or vegetables.

And what about the good old Morsø Grill 71? It is, indeed, still going strong, continuing to be a part of the foundry's product range.





RECIPE BY DAK WICHANGOEN

DAKS PAD THAI.

INGREDIENTS

Sauce:

200 g tamarind

*300 g palm sugar
(cane sugar can be used
as an alternative)*

100 g fish sauce

1 onion

3 garlic cloves

*Mix onion and garlic
into a paste*

*Heat all ingredients
in the wok at a low
heat until the palm
sugar has dissolved.*

*It is a good idea to
make a large portion,
as it can be kept refri-
gerated for a long time.*

*This way you will have
pad Thai in no time, next
time you cook this dish*

Filling:

150 g soaked

pad Thai noodles

1 garlic clove

*100 g tofu (firm/coarse),
diced (app. 1x1 cm)*

50 g raw prawns

1 egg

50 g bean sprouts

15 g peanuts

10 g dried prawns

*Vegetable oil for frying
(with the exception
of olive oil)*

1 lime

*1 bunch Chinese chives,
spring onions or chives*

Chilli flakes

METHOD

In 4 tbsp oil, fry the garlic and tofu at a medium heat until golden and crisp. Add and fry the prawns (raw as well as dried), add and fry the egg, fry the noodles together with the other ingredients – over a high heat.

Finally add the sauce (about 1 dl), and heat through everything at an EXTREMELY high heat: Take care that it does not boil! All this must be done within maximum 5 minutes, and it is therefore important that you have everything prepared and ready when the frying process is commenced.

Turn off the heat and add bean sprouts and chopped chives. Serve with chopped peanuts, lime and chilli flakes.

And perhaps also a little cane sugar and fish sugar on the side as they do in Thailand.

See the "how-to" video on morsoe.com.





OUTDOOR-FOOD EXPERIENCES, ALL YEAR ROUND.

Find all the Forno models on morsoe.com



RECIPE BY NIKOLAJ JUEL

GRILLED MONKFISH AND PRAWNS ON ROSEMARY SKEWERS.

INGREDIENTS

*300 g monkfish, cut into
4 cm pieces*

*12 large prawns, remove shell
and head (I leave the tip
of the tail for visual effect)*

Salt and pepper

Olive oil

One lemon cut into wedges

Salsa Inzamino:

*1 bunch flatleaf parsley,
finely chopped*

*1 small handful
mint leaves, finely chopped*

*1 red chilli, no seeds,
finely chopped*

*½ garlic clove, crushed in
a mortar with a pinch of salt*

Olive oil

Juice of ½ lemon

METHOD

Put herbs, chilli and garlic into a bowl. Add lemon juice and olive oil until you achieve a pesto-like texture.

Season with salt and additional lemon juice

Grill your rosemary skewers on a superhot grill. They require 2-3 minutes each side.

Serve with salsa Inzamino and a lemon wedge.



A DAY OUT.

We live in highly digitalised times when most problems can be solved digitally: We do our shopping and have our purchases delivered to our homes; and we have technological aids for cooking our meals to perfection. Nonetheless, more and more people will crowd together around the campfire and the outdoor grill where perfection, a tremendous pace and efficiency are replaced by homecooked qualities, plenty of time and immersion.



Eva Steensig

Sociologist and
expert in consumer
behaviour



Outdoor kitchens

In recent years, after several centuries of having cultivated, controlled and conquered the forces of nature, the Danes' interest in nature and outdoor living – as in outdoor cooking and communities – has undergone a steady growth.

Outdoor kitchens had seen the light of day since before the financial crisis – at a time when the Danes were sated with sociable entertainment kitchens and could not possibly spend more money thereon. Other than being up against wind and weather, the outdoor kitchen represented the dream of having heaps of time, of communities, of informal get-together, and of quality time.

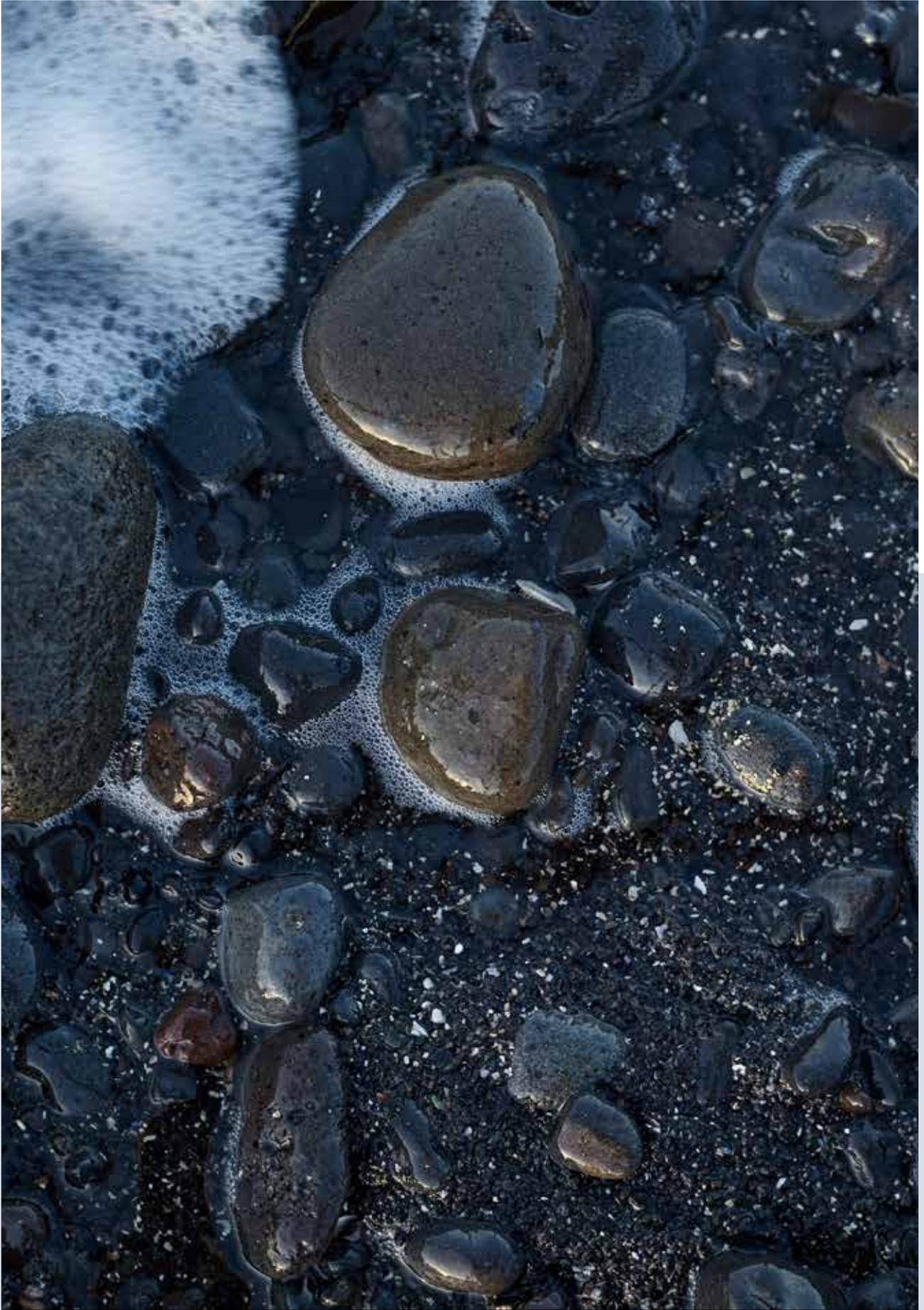
The digital and technological development accelerated in the years that followed. We were, to increasing extents, 'on display' at all times, and we tried being truer than true to our reality, while an increasing number

among us were challenged by stress and burnout. The increase in our craving for nearness, harmony, balance and nature was almost directly proportional to the technological development and pace of our society.

Analogue yearning

Since before the coronavirus, we had already introduced the concept of "analogue yearning". A yearning that emerged on a digital backdrop and, to all intents and purposes, meant that the greater the intrusion of digital and high-tech solutions into our lives, the greater our yearning for genuine real-time experiences that can neither be downloaded, streamed, stored, sent, shared or repeated.

This analogue yearning particularly found expression in the pursuit of nature experiences. We tried to squeeze nature into our homes. Plant walls saw the light of day; there were year-long waiting times for membership of



cow-grazing associations, and people would fight for shelters (in particular for those with Wi-Fi access). The Danish Nature Agency was overrun by families who needed to get their hands dirty. Some would try their hands on harpooning – not to mention one of the greatest contemporary phenomena, namely winter swimming.

Communities

What signified many of the things in which we engaged, relative to our nature activities, was the need for togetherness with other people. Just as individualised we had become, just as large was our pull towards participation in constructive communities and value-creating social relations. Preferably together with people bearing resemblance to ourselves. The Danes would "shop around" in and between different communities that would meet their individual needs. If a community did not meet expectations, people would simply find another. Contrary to communities of former times, many contemporary communities would appear as social formations that would disintegrate almost as rapidly as they had arisen.

Into the caves

Under corona we were forced to withdraw into our caves or to venture out into nature. People would make sourdough, stream, bake sticky buns, and carpools were tidied up as never before. When, during the lockdown, our homes were

threatening to give us claustrophobia, nature was practically the only place to seek refuge. Here, we could move freely in spite of lockdown, without caring about face masks, social distancing and hand disinfectant. And, provided that we kept our distance, we could even be together with other people on some of the many thousand walks we went for, in the course of the lockdown. We visited natural areas we had never seen before and, generally, we scrutinised every single nook and cranny of surrounding woods and nature areas. Nature became a shared bolthole during a difficult time.

Out of the caves – and yet...

After Corona, one would believe that everything would be different. Much has become different – and will remain so. But the interest in nature is not forgotten, it is rather under development.

Ground-breaking trend

If we look into what is happening, and where we will be heading in the years to come, it makes sense that nature will simply be even fuller of promise – but, also, that what we seek in and through nature, is undergoing change.

The final showdown with over-individualization = we want to be ordinary

We have undergone a period of several years during which being unique was given absolute priority. A person should preferably be a bit special and

fascinating, experience special and fascinating things and surround him-/herself with specially selected things. Self-development featured as the first item on the agenda – mind you, such self-development that would contribute to make us even more interesting, unique and fascinating. And all this would not be truly realistic unless we constantly kept our surroundings updated on our fascinating and unique lives.

If, for decades, the talk has been on individualization, this could be referred to as over-individualization, because the pivotal point was, to a high extent, us and our own self-representation.

Did not this over-individualization peak at the point when you could marry yourself; have custom-designed coffins; preferably give hostess gifts of olive oil (which, naturally, you had yourself brought home from Tuscany) or home-preserved jam; – or cook special dishes which no one had ever tasted before; or queue up in long lines in front of hyped bakeries that sold quite exceptional sticky buns?

Now, this is all changing – for instance because being unique turned out to be a quite lonely affair.

During COVID, we discovered that we are mutually dependent on one another. We discovered that when matters get serious and important, we cannot succeed without one another.

We discovered what it meant to miss one another and to long for other people. At the same time, the lockdown gave us a break from the constant stage-management. We had pause for thought, pottering about in our homes wearing comfy clothes, walking the same walks in the same outdoor clothes – for a moment being absolutely identical. We saw one another via Teams and Zoom, being quite ordinary people - all with unsightly fridge magnets regardless of our place in the hierarchy.

Out of all this, a new urge emerges, namely the urge to be ordinary, to be normal and without needing to impress our surroundings with our accomplishments, or to strive for the unique. This was rather an urge for compassion, room for difference, and honesty about own weaknesses.

The final showdown with the performance culture = we want to be quite ordinary and imperfect people

Thus, the stage is set for a major showdown with the performance culture – with this perpetual staging of the perfect human being and the perfect life. This, for instance, leads to entirely new demands from, and expectations to, life – and our working life. We are increasingly in need of being in contact with ourselves – being whole persons. Concepts such as 'quiet quitting', 'bare minimum Mondays' and '4-day work week' are all examples pointing in that direction.

At the same time, focus is on the negative consequences of the performance culture and on the mental discontent among the population. We are, to increasing extents, open about our feelings when life is not all roses. Also, we are becoming increasingly aware of recognising what is beneficial to us, what will provide contentment, and what will make us stressed and ill.

In addition, we are experiencing a major collapse in gender roles which, for instance, entail the development of a new masculinity. There is an unmistakable movement away from the stereotype conception of masculinity for men experimenting with soft, sensitive, fallible and vain qualities, men who will, at the same time, experiment with the definition of a new masculine strength and a new robust masculine territory.

We are increasingly reflecting on life, values and society, and on our own role in the great puzzle of life. Hence, we seek the genuine and what we experience as real and true.

Souls aflame

Where, then, can we go in our search towards being whole, imperfect and ordinary people, craving for something genuine, true, raw, unpolished and sincere?

Once again, we look towards nature, albeit through new eyes. This time, we are not driven by the hunt for unique experiences, but rather the

hunt for feeling alive, genuine, naked, raw and unsophisticated. If our approach to nature has hitherto been a tad squeamish and sophisticated, we are now moving in the opposite direction: It is OK be hurting from life, to get burned on the bonfire flames, to feel the wind singing through the trees. This contributes to make us feel alive.

This is one of the reasons why focus is directed towards the raw and ruthless aspects of nature as well as the extremes of the elements. We observe people hiking in minus 14 degrees Celsius, dressed in trunks. Others will practically hike to the end of the world. And yet others will establish bonfire places, with room for togetherness and immersion. Nature represents a new space for refuge – the place where we are most close to practically feeling like primitive man.

Nature makes itself felt in our lives and homes. Bonfire places in our gardens, flowery meadows. Biophilia in bedrooms, nature's curves and shapes in every possible design. And lavender colours which, apparently, should provide peace of mind while, at the same time, being gender neutral and inclusive.

It a more raw and untamed representation of nature. It is nature being wild on purpose. This is where we can set our souls alight – feeling that we are alive.

BOLIG MAGASINET
WINNER
DESIGN
FAVORITTER
2023
BO BEDRE







RECIPE NIKOLAJ JUEL

PIZZA WITH PROSCIUTTO COTTO AND ARTICHOKE.

INGREDIENTS

Topping:

*Tomato sauce
Artichoke hearts*

*Prosciutto cotto (Italian
boiled ham)*

Mozzarella

Pizza dough:

*The flour is the
be-all and end-all for
making the perfect
pizza dough.*

You can either use

Tipo 0 or Tipo 00.

*What is important here
is the protein percenta-
ge. This must be 12.5%
or higher. It is the
protein percentage,
that gives a strong
gluten structure*

1 kg Tipo 0 or Tipo 00

650 ml water

2 g yeast

30 g salt

Nikolaj's Tomato Sauce:

*2 cans chopped
tomatoes*

1 garlic clove, halved

*One pinch of
chilli flakes*

2 tbsp olive oil

Salt og peber

METHOD

Put water and salt into a bowl and mix well.

Add 30% of the flour and mix well, till all the flour is dissolved.

Add yeast and the rest of the flour. Knead the dough in the bowl till all the flour has been absorbed by the dough, and then turn the dough onto the table.

Knead for 10-15 minutes until the dough is smooth and elastic. The core temperature must be between 23 and 26 degrees Celsius.

Cover the dough with a damp tea towel. Set aside for 2 hours.

Divide the dough into 6 equal portions and roll them into small buns. Place the buns in a plastic box that is large enough to hold the dough buns – without they touch each other. Put the lid on and set aside to prove for 24 hours at 16-18 degrees – i.e. in a cool room.

Stretch out the pizza by hand – by no means use a rolling pin!

Sprinkle durum flour onto the table when you make your pizzas.

Shape the dough, leaving a 2-cm border all around. Turn the pizza and repeat this process 4 times.

Now, the pizza should preferably be about 20-25 cm in diameter. Stretch the pizza all the way round till it reaches 35-40 cm in diameter.

Spoon tomato sauce onto the pizza and then the topping. Sprinkle a little durum flour onto your pizza spade and gently push it under the pizza. Place the pizza in the middle of the Forno Spin and switch on the rotation function. Bake for 1-1½ minutes.

NIKOLAJ'S TOMATO SAUCE

Pour the olive oil into a pan, add the garlic and place the pan on the gas ring.

Heat the olive oil over a medium heat. When the garlic begins to become golden, add chilli and then the tomatoes.

Season with salt and pepper and leave to simmer for 20-30 minutes. Sample the sauce and adjust the seasoning if you like.



Morsø Forno Gas Grande

A large and elegant gas grill with 3 burners. The Grande not only provides basic grill functions, it also contributes to the outdoor environment with its assured and exquisite design. The materials are carefully selected to provide you with a good cooking experience with your new gas grill which must also be easy to clean.

Measurements: Ø72.6 x H49.2 cm
 Grill surface Ø: D58xW70.5 cm
 Weight: 26 kg

Accessories for Morsø Forno Gas Grande



Morsø Rotisserie Grande
 Material: Screen, skewer 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



Morsø Forno Gas Grande Cover
 Material: 100% polyester. Water-/UV resistant
 Colour: black



Morsø Frying Plate
 Material: Cast iron
 Colour: black.
 Measurement: Ø32 cm
 Weight: 3,1 kg



Morsø Gas-Cylinder Cover
 Material: 100% polyester. Water-/UV resistant
 Colour: black



Morsø BBQ Smoker Box
 Material: Stainless steel 430, Dark anthracite grey
 Measurements: H4 x Ø9 cm



Morsø Bread Rack
 Material: Stainless steel
 Measurements: H8.6 x B45.9 x D15.4 cm



Morsø Peel pizza spade
 Shaft: Oiled oak
 Spade: Mat-finished aluminium
 Measurements: L72xW30 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, black
 Measurements: D60 x H80 x W120 cm
 Weight: 60 kg



Morsø Side Table
 Tilbehør til Garden-, Terra Udebord og Forno Multi
 Materiale: Pulverlakeret stål
 Mål: D60 x H4 x B30 cm
 Vægt: 4,1 kg



Morsø Side Box
 Tilbehør til Garden- og Terra Udebord
 Mål: D12 x H12 x B56 cm
 Materiale: Pulverlakeret stål
 Vægt: 2,3 kg



Morsø Forno Gas Medio

Morsø Forno Gas Medio is an elegant and handy gas grill with 2 burners. Not only does it provide basic grilling functions, it also contributes beautifully to the outdoor environment owing to its assured and exquisite design. It is supplied ready for use with gas hose. All you need to do is connect your new gas grill with a gas cylinder.

Measurements: Ø55 x H42 cm
Grilling surface Ø: D53xW46.5 cm
Weight: 18 kg

Accessories for Morsø Forno Gas Medio



Morsø Rotisserie Grande
Material: Screen, skewer 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
Ceramic glass
Measurement: Ø34 cm



Morsø Forno Gas Medio Cover
Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Frying Plate
Material: Cast iron
Colour: Black. Measurement: Ø32 cm
Weight: 3.1 kg



Morsø Gas Cylinder Cover
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 B45.9 x D15.4 cm



Morsø Peel pizza spade
Shaft: Oiled oak
Spade: Mat-finished aluminium
Measurements: L72xW30 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, black
Measurements: D60 x H80 x W120 cm
Weight: 60 kg



Morsø Side Table
Accessory for Garden & Terra Outdoor Table and Forno Multi
Material: Powder-coated steel
Measurements: D60 x H4 x W30 cm Weight: 4.1 kg



Morsø Side Box
Accessory for Garden and Terra Outdoor
Measurements: D12 x H12 x W56 cm
Material: Powder-coated steel
Weight: 2.3 kg



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 – 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 W40 x D10 cm

Morsø Smokekeeper
Material: Cast iron, 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, 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, black
Measurements: D60 x H80 x W120 cm
Weight: 60 kg

Morsø Side Table
Accessory for Garden & Terra Outdoor Table and Forno Multi
Material: Powder-coated steel
Measurements: D60 x H4 x W30 cm Weight: 4.1 kg

Morsø Side Box
Accessory for Garden and Terra Outdoor Table
Measurements: D12 x H12 x W56 cm
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 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: W74xH155.7xD74.6 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

Morsø Fire Divider
Material: Brushed stainless steel 430
Measurements: H10 x W40 x D10 cm

Morsø Peel pizza spade
Shaft: Oiled oak
Spade: Mat-finished aluminium
Measurements: L72xW30 cm

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

Morsø Smokekeeper
Material: Støbejern, sort
Mål: Ø18 cm – Rør Ø7 cm – H3 cm

Morsø Forno chimney
Material: Black-painted stainless steel
Measurements: L75 cm x Ø12.4 cm. Weight 3.4 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 have to do is set up your new grill with a gas cylinder, and you are ready to grill.

Measurements: Ø46 x H39.6 cm
Grilling surface Ø: D44xW39.5 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



Morsø Forno Gas Piccolo Cover
Material: 100% polyester. Water-/UV resistant
Colour: black



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



Morsø Smokekeeper – Grill Forno & Forno
Material: Cast iron, black
Measures: Ø18 cm – Tubes Ø7 cm – H3 cm



Oven door – Morsø Grill Forno
Material: Stainless steel
Measurements: L37 x H23 x D6 cm



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



Morsø Balcone Electric grill

using electricity rather than coal or gas and, by optimising the product's form to the concrete situation, we developed a grill that provides the enjoyment of the particular feeling of togetherness that arises during a grilling gathering. This design has established 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 grilling grate
Measurements:
H176 x W451 x D270 mm
Weight: 8.6 kg
Effect: 1800 W
Cable: 1500 mm*

Accessories for Morsø Balcone



Morsø Balcone Cover
*Material: 100% polyester. Water-/UV resistant
Colour: black*



Morsø Balcone Bracket
*Adjustable, universal bracket.
Colour: Black.
Material: Stainless steel*



Morsø Brush & Scraper Kit
Black nylon and stainless steel



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



Morsø Balcone Stand – Scale
*Material: Powder-coated steel, black
Measurements: H781 x W411 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 and Morsø Ignis



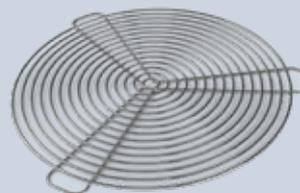
Cast-iron Grid for Grill Forno and Jiko

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



Morsø Jiko Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Grid – Ignis fireplace

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



Morsø fire tongs

Material: Powder-coated steel, 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 31,8/37,6 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.



**Morsø Cover for Morsø Forno/
Morsø Forno Gas Grande
and Morsø Garden Outdoor Table**
*Material: 100% polyester. Water-/UV resistant
Colour: black*



Morsø Gas Cylinder Cover
*Material: 100% polyester. Water-/UV resistant
Colour: black*



Cover for Morsø Garden Outdoor Table
*Material: 100% polyester. Water-/UV resistant
Colour: black*



**Cover for Forno and Morsø Terra
Outdoor Table**
*Material: 100% polyester. Water-/UV resistant
Colour: black*



**Morsø Cover for Morsø Forno Gas Medio
and Morsø Terra Outdoor Table**
*Material: 100% polyester. Water-/UV resistant
Colour: black*



**Cover for Morsø Forno Gas Piccolo &
Morsø Terra Outdoor Table**
*Material: 100% polyester. Water-/UV resistant
Colour: black*



**Cover for 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 both wind and equipment.

Material:
Senotherm-painted cast iron
Measurements: Ø50 x H180 cm
Grilling surface Ø: D44xW39.5 cm
Weight: 77 kg



Morsø Kamino Cover

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 it a long service life. Machine-washable or handwash at 30° Celsius.

Material: 100% polyester.
Water-/UV resistant
Colour: black



Morsø Grill '17

A beautiful piece of terrace furniture enabling the opportunities of cooking even more fascinating dishes out in the open. The actual grill consists of a "pot", a grilling grid and frying plancha that can be adjusted in height and swivelled aside, and thus facilitating grilling at several levels at one and the same time.

Material:
Grilling grid: Enamelled cast iron
Table: Stainless steel, powder-coated - black
Measurements: Ø 60 x W74 x H81 (table)/ 95 (grill) cm
Weight: 76 kg

Accessories for Morsø Grill ' 17



Morsø Grill '17 & Terra Table Cover
100% polyester. Water-/UV resistant
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 Ash Scraper
Material: Powder-coated stainless steel
Colour: Black
Measurements: W15 x H3 x L52 cm

Morsø Grill '71 Table



A table variety of the iconic Grill '71, which – for generations – has constituted an element in the Danish summer. The table model makes sure that everyone can be gathered round the table, enjoying the shared cheerful grilling atmosphere, right from the beginning. It is possible to use charcoal, briquettes or ordinary wood to fire up the grill. Thus, the grill can also perform the function of a beautiful fire pit – contributing to the congenial atmosphere during and after the meal.

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

Morsø Fire Pot



Designed by Klaus Rath, this outdoor 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 with the Morsø Tuscan grilling grid, the Fire Pot can also contribute with authentic food experiences – just like the good old days.

*Measurements:
H 55.7xØ top 44.9x
Ø base 25.6 cm
Weight: 14 kg*

Morsø Faro

Faro is the Italian word for lighthouse. And it is evident that the shaping of this beautiful lantern has, in fact, 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. The lantern is robust and being adjustable – which slightly elevates 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: Powder coated SUS304 (stainless steel) and glass.
Measurements: 28 x 28 x H80 cm*



Morsø Faro – H55
*Material: Powder coated SUS304 (stainless steel) and glass.
Measurements: 21 x 21 x H55 cm*



Morsø Faro – H30
*Material: Powder coated SUS304 (stainless steel) and glass.
Measurements: 14 x 14 x H30 cm*



NEW



Morsø Forno Spin

Morsø Forno Spin facilitates fast, fun and easy cooking of the perfect pizza.

This elegant new grill by Morsø is particularly remarkable for its rotating pizza stone which, owing to the electrical activation, will always ensure a perfectly and evenly baked pizza.

The optimal temperature for pizza baking of 400° Celsius is achieved in no time.

The "body" of Forno Spin is manufactured from aluminium, whereas the base is of moulded plastic. The rotating pizza stone is 40 cm in diameter.

Accessories for Morsø Forno Spin



Morsø Forno Spin Cover

Material: 100% polyester. Water-/UV resistant
Colour: black



Morsø Peel pizza spade

Shaft: Oiled oak
Spade: Mat-finished aluminium
Measurements: L72xW30 cm

NEW



Morsø Vulcano Wok Burner

Morsø had a desire to design a Wok Burner, intended for outdoor living, which would be spectacular in every sense of the word (e.g. as to durability, function and design). Owing to its the Nordic inspired design, the Morsø Vulcano Wok Burner fits perfectly into the renowned Morsø outdoor range. Also with respect to durability, the Morsø Vulcano Wok Burner is in a class of its own, thus making its usability interesting to both professionals and everybody else who loves healthy, fascinating and well-cooked meals on the terrace.

Accessories for Morsø Vulcano Wok Burner

NEW



Morsø Vulcano Wok Pan

Materials: Carbon steel and oak
Measurements: 36 cm

NEW



Cover Morsø Vulcano Wok Burner

Material: 100% polyester. Water-/UV resistant
Colour: black



NEW



Morsø Vulcano Spoon

Material: Oak/Stainless steel
Measurement: 40 cm

NEW



Morsø Vulcano Spatula

Material: Oak/Stainless steel
Measurement: 39.5 cm

NEW

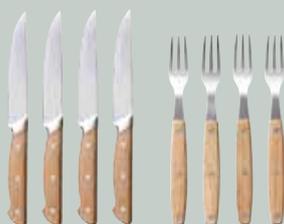


Morsø Vulcano Spider

Material: Oak/Stainless steel
Measurement: 45 cm



Foresta 4-piece cutlery set
Material: Oak/Stainless steel



Foresta 8-piece cutlery set
Material: Oak/Stainless steel



Foresta Filleting Knife
Material: Oak/Stainless steel



Foresta Santoku
Material: Oak/Stainless steel



Kit kitchen-roll holder
Material: Oak
Measurement: 30x14 cm



Foresta Paring Knife
Material: Oak/Stainless steel



Foresta Chef's Knife
Material: Oak/Stainless steel



Foresta Carving Fork
Material: Oak/Stainless steel



Foresta Tweezers
Material: Oak/Stainless steel



Foresta Bread Knife
Material: Oak/Stainless steel



Foresta Nakiri
Material: Oak/Stainless steel



Foresta Carving Board
Material: Oak
Measurements: 35x28x2 cm



Foresta Carving Board
Material: Oak
Measurements: 46x32x2 cm



Foresta Carving Board
Material: Oak
Measurements: 50x17x1, Oak cm



Morsø Pizza & Herb Cutter
Handle: Oiled oak
Cutting edge: Mat polished stainless steel
Measures: L28 x H9,5 cm



Morsø Oven and Grill glove (R/L)
Material: Black suede
Measures: L36 x W12 cm



Morsø Gripper for Grilling grid/Frying plate
Material: Mat polished stainless steel
Measurement: 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. Weight: 2 kg
Measurements: Ø15 x H22 cm



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



Maintenance kit for Forno Gas
1 abrasive sponge
400 ml heat-resistant spray paint



Maintenance kit for cast iron
1 abrasive sponge
400 ml heat-resistant spray paint, black



Morsø Culina BBQ Fork

Handle: Oiled oak
Prongs: Mat polished stainless steel
Measurement: L44,0 cm



Morsø Culina BBQ Spatula

Handle: Oiled oak
Spatula: Mat polished stainless steel
Measurement: L44,0 cm



Morsø Culina BBQ Tweezers

Material: Mat polished stainless steel
Measurement: L45,0 cm



Kit salt & pepper mills

Material: Oak
Measurement: H14 cm



Kit salt cellar

Material: Cast iron / Oak



Morsø Frying Plate

Material: Cast iron
Colour: Black. Measurement: Ø32 cm
Weight: 3,1 kg



Kit pepper mill

Material: Cast iron / Oak



Kit mortar

Material: Oak/Cast iron
Measures:
Mortar: Ø12 cm / H6,5 cm Pestle: L17,5 cm



Morsø Frying Plate (set of 2)

Material: Enamelled cast iron
Colour: Black. Measurements L30 x W20 cm
Weight: 1,8 kg each

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



By appointment to The Royal Danish Court

morsø

since 1853

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