



RIG-TIG is a modern Scandinavian kitchenware brand.
RIG-TIG offers award-winning, functional products
that make life easier and more fun—while keeping
nature's limited resources in mind, whenever possible.

RIG-TIG= function + design + resources



@RIG_TIG



RIG-TIG



RIG-TIG.COM

#TRAY-IT
BREAD TRAY



FUN FACTS ABOUT SØREN REFSGAARD

MOST INSPIRING CITY IN EUROPE?

It must be Berlin. It is a very down-to-earth, easy-going city that I will never grow tired of.

FAVOURITE LOCAL HANGOUT?

Copenhagen's numerous public parks. My favourite one is "Østre Anlæg". It is a lovely park with wild vegetation.

FAVOURITE DISH?

The most important thing is that the food is well-prepared with fresh, high-quality ingredients.



Søren Refsgaard

"Simplicity and functionality are the essence of good design. Every detail needs to be essential to the design, so all aspects of the design are examined and justified before a product is put into production".

WHERE DO YOU FIND INSPIRATION FOR KITCHEN PRODUCTS?

Inspiration often comes from my own life. Due to the nature of my work as an industrial designer, I tend to analyse the way I go about cooking. Thus, I often find ways to improve the functionality and aesthetics of kitchenware.

COOK & FREEZE OVENPROOF DISH

To save time on doing the dishes, I wanted to create a storage box that could do more than just store food. With Cook & Freeze one can create a nice oven-baked dish and serve it at the table or put it directly in the freezer without changing container. The borosilicate glass is resistant to thermal shock, so Cook & Freeze is a genius ovenproof dish and storage box all-in-one.

TRAY-IT BREAD TRAY

Great design is all about peeling away superfluous elements and finding simple solutions. With an open weave bread basket one would use a napkin to prevent the bread crumbs from falling out and to avoid condensation from the warm bread making the bread mushy. By creating a bread tray with bottom ribs, there is room for air circulation so the crust stays crusty and the crumbs will stay put in the tray.

HOLD-ON POT HOLDERS

I always found that silicone pot holders were practical because they can be easily cleaned by putting them in the dishwasher. Nevertheless, I wanted to improve the grip. As I commenced the design process by building paper models, the origami-inspired pattern was evident from the start. The pattern improves the grip and also adds a pleasing visual effect to the product.

#HOLD-ON
POT HOLDERS



**HOLD-ON POT HOLDERS 2 PCS.
BY SØREN REFSGAARD**

The origami-inspired pot holders are stain and flame resistant and can also be used as table trivets. Dishwasher safe—for easy cleaning.



**ZIG-ZAG TRIVET
BY SØREN REFSGAARD**

The size of the award-winning trivet can be adjusted to fit anything from a small saucepan to a large ovenproof dish. Available in 3 colours.



**COOK & FREEZE
OVENPROOF DISH / STORAGE BOX
BY SØREN REFSGAARD**

Cook & Freeze is made of thermal shock resistant glass and can go directly from oven to freezer. With Cook & Freeze you can cook, freeze, re-heat or bring food with you without changing container.



**TRAY-IT BREAD TRAY
BY SØREN REFSGAARD**

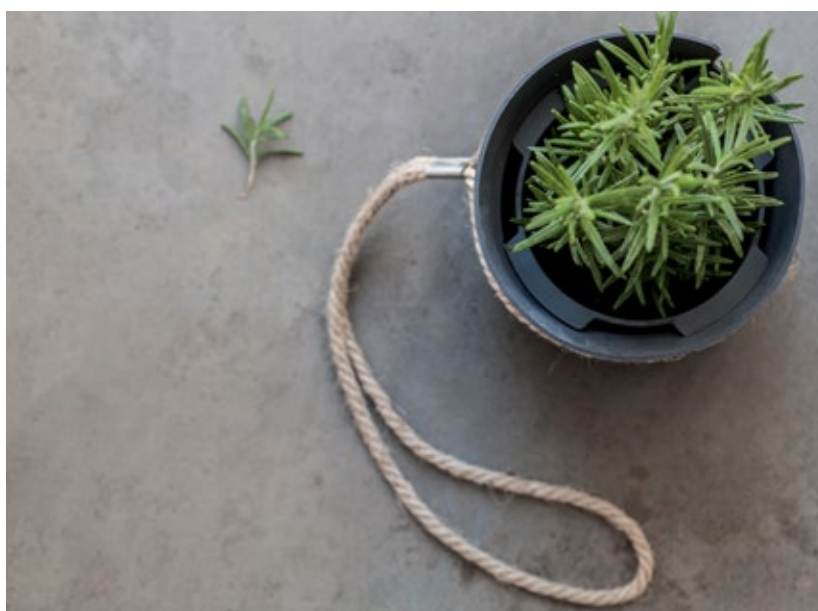
Tray-it is a modern bread tray that keeps the loose bread crumbs in place. Available in grey and cork.





FABULOUS FOCACCIA

Try out this delicious focaccia recipe with fresh figs and aromatic rosemary sprigs. With the new Cook & Freeze box you can bake and store the focaccia using the same container.



INGREDIENTS

250 g strong bread flour, plus extra for dusting
20 g fine polenta or coarse semolina
sea salt flakes
4 g dried yeast (half of a small package)
1 tsp. of sugar
165 ml lukewarm water
extra virgin olive oil
1-2 fresh figs, sliced
2 sprigs of fresh rosemary
4-5 tbsp. grated parmesan cheese

METHOD

Mix the dried yeast and sugar with lukewarm water in a mixing bowl. Use a spoon to mix it well. Leave the mixture in a warm place for 5-10 min. until foamy.

Next, combine the yeast mixture, flour, 1 tbsp. of salt and 2 tbsp. of olive oil and knead gently until smooth. As the dough comes together, continue to knead for 7 to 10 minutes.

Coat the inside of the mixing bowl lightly with olive oil and cover it with a clean, damp tea towel and leave the dough to rest in a warm place for 45 min. or until it has doubled in size.

Transfer the dough to a clean and floured work surface and knead for 2-3 min. Roll out the dough roughly in the same size as the Cook & Freeze box or baking tray.

Cover the bottom of the RIG-TIG Cook & Freeze box with sprinkles of polenta. Gently place the dough in the box and stretch it to the edges using your palms. Use the fingertips to dimple the surface of the focaccia. Drizzle 2 tbsp. of olive oil over the surface of the dough.

FLAVOURFUL TOPPINGS

Rub some olive oil all over the rosemary (to prevent it from burning during baking), and then stud the rosemary sprigs into the dimples. Place the fig slices evenly on the dough and sprinkle with feta crumbles. Cover the box with a damp tea towel and leave it to rise in a warm place for 45 min.

After 30 min., turn on the oven to 200°C/392 °F. Once the 45 min. is up, sprinkle some sea salt and 2 tbsp. of parmesan cheese on top and put the box in the oven. Bake for 20-25 min. until golden on top.

Drizzle with 1 tbsp. of olive oil to prevent the focaccia from getting dry. Then, sprinkle another 1 tbsp. of parmesan cheese on top. Cut the focaccia into small squares and serve.

Get the RIG-TIG look from the Fabulous Focaccia recipe



SPICE-IT SALT CELLAR
BY HALSKOV & DALSGAARD

Enhance flavour with a dash of crispy sea salt flakes.



HIDE-IT STORAGE JAR
BY HALSKOV & DALSGAARD

For all those things you want to keep out of sight. HIDE-IT is made of glazed stoneware with a beautiful cork lid.



NEW

GROW-IT HERB POT
BY CHRISTIAN BJØRN

Make your herbs last longer. The self-watering pot helps to keep the soil damp, so your herbs will thrive.



MULTI MINI BOWLS, 4 PCS.
BY JENS FAGER

The four deciliter measuring cups can hold from 1 to 4 dl of your favourite snacks.



EASY
BY CECILIE MANZ

Honoured by two international design awards the EASY collection is a must-have for all kitchen enthusiasts.



PARMESAN MILL
BY NIS FISCHER

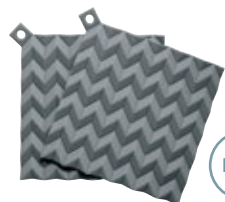
The finger-friendly grater. Say goodbye to sharp graters. Fill the mill with blocks of parmesan cheese, twist the top to grate and store in the fridge afterwards. It's easy, hygienic and safe.



NEW

COOK & FREEZE
OVENPROOF DISH / STORAGE BOX
BY SØREN REFSGAARD

Cook & Freeze is made of thermal shock resistant glass and can go directly from oven to freezer. With Cook & Freeze you can cook, freeze, re-heat or bring food with you without changing container.



NEW

HOLD-ON POT HOLDERS 2 PCS.
BY SØREN REFSGAARD

The origami-inspired pot holders are stain and flame resistant and can also be used as table trivets. Dishwasher safe—for easy cleaning.



NEW

TRAY-IT BREAD TRAY
BY SØREN REFSGAARD

Tray-it is a modern bread tray that keeps the bread crumbs in place.



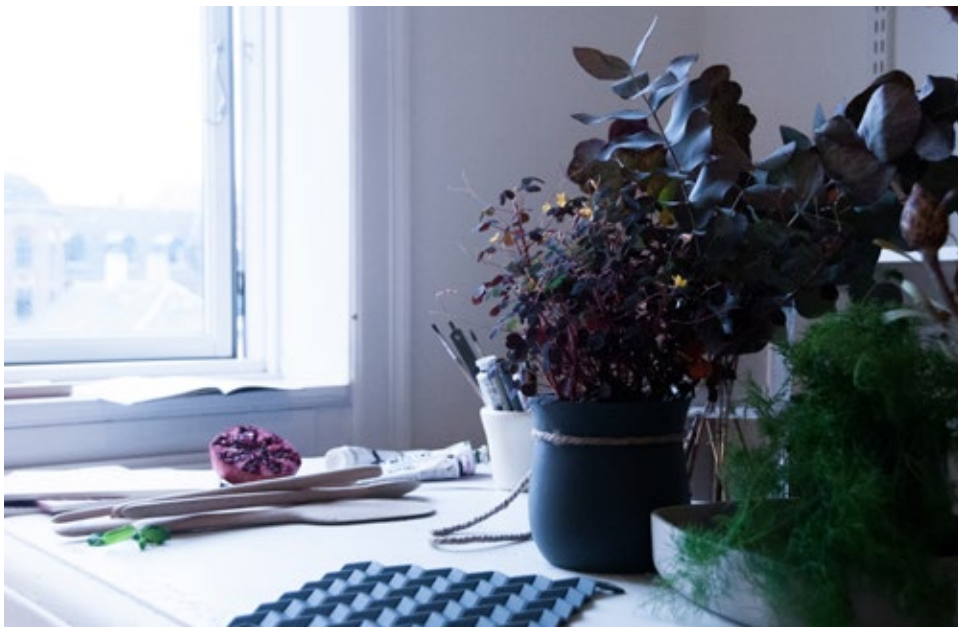


#BOX-IT

BREAD BOX + BUTTERBOX

#ROLL-IT
KITCHEN ROLL HOLDERS





Photos: Anne-Sophie Rosenvinge Skov

FUN FACTS ABOUT ANNE-SOPHIE ROSENVINGE SKOV

YOUR 3 FAVOURITE CITIES?

Barcelona, Lisboa and Copenhagen.

YOUR TOP 3 FAVOURITE RESTAURANTS?

Santa Gula in Barcelona, Grand Central Oyster Bar in New York and then of course, I have to say NOMA in Copenhagen.

YOUR 3 FAVOURITE DISHES?

Eggs Benedict, Spicy Thai Beef Salad with a bunch of cilantro, as well as Burrata with fresh tomatoes and cold-pressed olive oil.

Add a bit of garden feel to your kitchen

Instagrammer Anne-Sophie Rosenvinge Skov studies landscape architecture at Copenhagen University and works at an architect studio. In her spare time she freelances on projects related to graphic design, visual concept development and photography. She shares her daily favourite moments on instagram [@asrosenvinge](#).

WHAT INSPIRES YOU IN YOUR DAILY LIFE?

The small things in life, i.e. how the light casts a shadow on the wall, looking through books with old cartographic maps or going for a bike ride down the street.

YOUR 3 FAVOURITE PLANTS AND WHY?

Ginkgo. It is one of those trees you can have at home, with fan-like leaves that ranges from green to bright yellow. Pilea. I've had mine forever, and they are extremely tolerant. What I love the most about them is that they keep shooting. It's so rewarding to see how a Pilea collection just grows. Ferns, with their symmetrical, graphic silhouette. The best part is that they don't mind a bit of shade. As a landscape architect I love bringing the outdoors in.

HOW DO YOU USE FRESH HERBS IN COOKING?

I always try to stock up on seasonal herbs in my kitchen windowsill. Not only do they add a bit of garden feel to an otherwise urban living space, but most importantly they add colour and visual flavour to the dishes.

THE MOST UNDERESTIMATED VEGETABLE?

Dinosaur kale.

YOUR FAVOURITE RIG-TIG TOOL?

The CHOP-IT cutting boards. The simple design and beautiful pastel colours make you want to use them as serving trays as well.

WHAT IS THE MOST IMPORTANT THING IN A KITCHEN?

At the end of the day, what really matters is spending time in the kitchen; like when cooking, eating and having people over for small gatherings. Add all that together it creates a great atmosphere, and that to me is the most important part of a kitchen.

GET THE LOOK FROM ANNE-SOPHIE



BOX-IT BUTTERBOX / TRAY-IT BREAD TRAY / HOLD-ON POT HOLDERS 2 PCS. GROW-IT HERB POT
COOL-IT WATER CARAFE / EASY UTENSILS / CHOP-IT CHOPPING BOARDS, 3 PCS. / MULTI MINI BOWLS, 4 PCS.



#EASY

#SPICE-IT #CRUSH-IT
SALT + PEPPER + PESTLE & MORTAR + TRAY





#SINK-CADDY



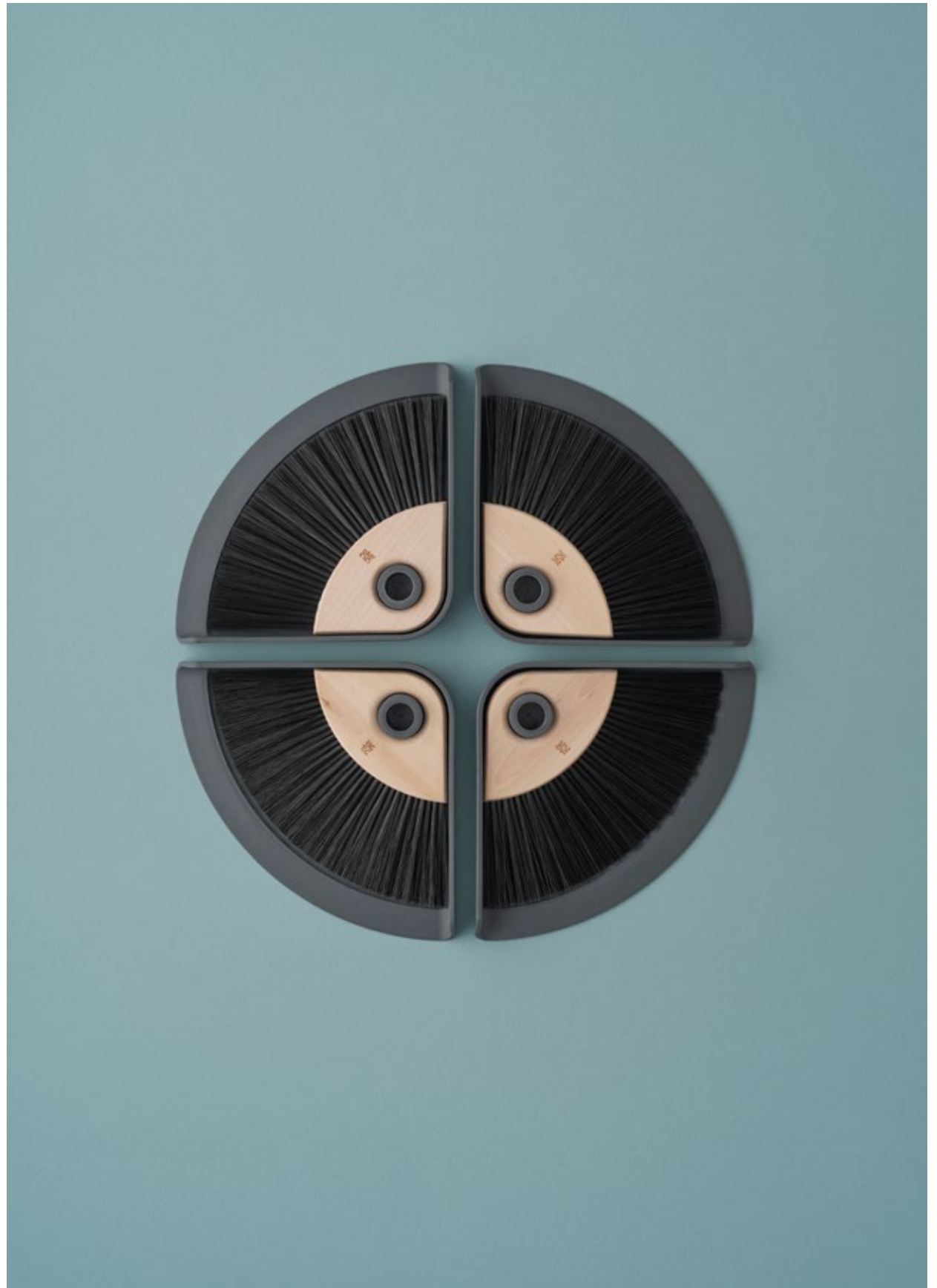
DISH BRUSH, 2 PCS.



SOAP DISPENSER



HOLDER



#SWEEP-IT
DUSTPAN & BROOM

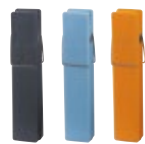


THE RIG-TIG COLLECTION



TEA-FOR-ONE TEA EGG
BY MIKKEL FJELSTRUP

grey - art. no. Z00090-1
blue - art. no. Z00090-2



BREW-IT TEA INFUSER
BY KLAUS RATH

black - art. no. Z00095-1
blue - art. no. Z00095-2
orange - art. no. Z00095



SAY-CHEESE SLICER AND PLANE
BY KLAUS RATH

grey - art. no. Z00069
blue - art. no. Z00069-1
orange - art. no. Z00069-2



COOL-IT WATER CARAFE
BY FRANCIS CAYOUILLE

grey - art. no. Z00071
blue - art. no. Z00071-1
orange - art. no. Z00071-2



MULTI MINI BOWLS, 4 PCS.
BY JENS FAGER

Art. no. Z00207



ROLL-IT KITCHEN ROLL HOLDER
BY SØREN JAKOBSEN

white - art. no. Z00087
black - art. no. Z00087-1
warm grey - art. no. Z00087-2



NAP-IT NAPKIN HOLDER
BY RASMUS BRECK

Art. no. Z00086



CARAFE CLEANER
BY FORMFJORD

Art. no. Z00037



TRAY-IT BREAD TRAY
BY SØREN REFSGAARD

grey - art. no. Z00140
cork - art. no. Z00140-1

NEW



BOX-IT BREAD BOX
BY JEHS+LAUB

black - art. no. Z00038
white - art. no. Z00038-1
blue - art. no. Z00038-2
warm grey - art. no. Z00038-3



BOX-IT BUTTERBOX
BY JEHS+LAUB

white - art. no. Z00096
black - art. no. Z00096-1
warm grey - art. no. Z00096-2

NEW



WOODSTOCK STORAGE BOX
BY RIG-TIG

S - art. no. ZPR3-1
M - art. no. ZPR3
L - art. no. ZPR3-2



HIDE-IT STORAGE JAR
BY HALSKOV & DALSGAARD

M (14 cm) - art. no. Z00017
L (24 cm) - art. no. Z00018



ORGANIZE KNIFE AND UTENSIL HOLDER
BY KLAUS RATH

Art. no. Z00023



EASY
BY CECILIE MANZ

baking stirrer art. no. Z00313 / surface brush art. no. Z00314 / praline spatula art. no. Z00315 /
pastry spatula art. no. Z00316 / omelette spatula art. no. Z00312 / scramble spatula art. no. Z00311 /
pancake turner art. no. Z00310 / plaice turner art. no. Z00309 / taster stick art. no. Z00308 /
turn tongs art. no. Z00307 / syrup spoon art. no. Z00305 / porridge spoon art. no. Z00304 /
ratatouille spoon art. no. Z00303 / vegetable knife art. no. Z00301 / peeling knife art. no. Z00302



SINK-CADDY HOLDER
BY TROELS SEIDENFADEN

Art. no. Z00067



SINK-CADDY DISH BRUSH, 2 PCS.
BY TROELS SEIDENFADEN

blue/green - art. no. Z00068
orange - art. no. Z00068-1
grey - art. no. Z00068-2



SINK-CADDY SOAP DISPENSER
BY TROELS SEIDENFADEN

grey - art. no. Z00070
green - art. no. Z00070-1

NEW



SWEEP-IT DUSTPAN & BROOM
BY KLAUS RATH

Art. no. Z00073



**MIX-IT MIXING BOWLS
BY JENS FAGER**

S (1.5 L): blue - art. no. Z00200
M (2.5 L): green - art. no. Z00201-1
L (3.5 L): blue - art. no. Z00202-1



**LID FOR MIX-IT MIXING BOWLS
BY JENS FAGER**

S: (for 1.5 L): art. no. Z00041
M (for 2.5 L): art. no. Z00042
L (for 3.5 L): art. no. Z00043



**SALAD SPINNER
FOR MIX-IT MIXING BOWL 3.5 L
BY JENS FAGER**

Art. no. Z00040



**DRY-IT COLANDER
FOR MIX-IT MIXING BOWLS
BY JENS FAGER**

M (for 2.5 L): art. no. Z00077
L (for 3.5 L): art. no. Z00076



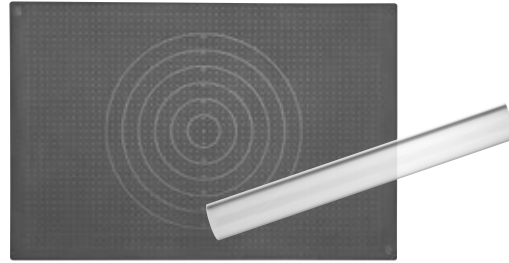
**BAKING TINS, 3 PCS.
BY FORMFJORD**

Art. no. Z00204



**BAKE-IT LOAF PAN
BY FRANCIS CAYOQUETTE**

Art. no. Z00074



**PASTRY ROLLER WITH
BAKING MAT
BY KLAUS RATH**

Art. no. Z00205



**MEASURING CUP, 1 L
BY JENS FAGER**

Art. no. Z00203



**WEIGH-IT KITCHEN SCALE
BY HALSKOV & DALSGAARD**

Art. no. Z00080



**ORANGE SQUEEZER
BY JENS FAGER**

Art. no. Z00035



NEW

**GROW-IT HERB POT
BY CHRISTIAN BJØRN**

Art. no. Z00130



**CRUSH-IT
& SPICE-IT
BY HALSKOV & DALSGAARD**

CRUSH-IT pestle & mortar art. no. Z00072
SPICE-IT salt cellar art. no. Z00075 / pepper mill art. no. Z00078 / tray art. no. Z00079



**DRESSING SHAKER
BY HOLMBÄCKNORDENTOFT**

Art. no. Z00039



**PARMESAN MILL
BY NIS FISCHER**

Art. no. Z00045



**CHOP-IT CHOPPING BOARDS, 3 PCS.
BY JENS FAGER**

blue - art. no. Z00048
apricot - art. no. Z00048-1



**SERVE-IT BOARDS, 4 PCS.
BY BJØRN+BJØRN**

Art. no. Z00085



**COOK & SERVE OVENPROOF DISH, 3 PCS.
BY JENS FAGER**

blue - art. no. Z00059
apricot - art. no. Z00059-1



**COOK & FREEZE
OVENPROOF DISH / STORAGE BOX
BY SØREN REFSGAARD**

M (850 ml): art. no. Z00151
L (2 L): art. no. Z00150



NEW

**HOLD-ON POT HOLDERS
BY SØREN REFSGAARD**

Art. no. Z00208



**ZIG-ZAG TRIVET
BY SØREN REFSGAARD**

green - art. no. Z00034-1
blue - art. no. Z00034-2
grey - art. no. Z00034-3



**TRIVETS, 4 PCS.
BY FORMFJORD**

Art. no. Z00031




**SPAGHETTI MEASURE
BY FRANCIS CAYOQUETTE**

Art. no. Z00066



CAROLINE BIRK BAHRENSCHEER
BLOGGER BASED IN COPENHAGEN

www.septemberedit.com

 @septemberedit

YOUR FAVOURITE KITCHEN TOOLS?

I like to mix different types of materials like marble, wood and stoneware. It adds more depth and contrast to the kitchen styling. The organic shape of the BOX-IT bread box is amazing and so is the EASY collection in wood. They make any dish look homemade even though it's not.

WHERE DO YOU DRAW YOUR INSPIRATION FROM?

I like collecting books and magazines with interesting paper structures and finishes. But inspiration pops up everywhere really and I always get the best ideas right before I go to sleep or on my bike going to work.

WHAT INSPIRES YOU ON SOCIAL MEDIA?

It can be anything from a pretty colour scheme to a photo taken with an unusual camera angle. There are many talented and inspiring people out there and it is great to have a little community where you can support each other's creativity.

YOUR 3 FAVOURITE PLACES IN COPENHAGEN:

1. Café Atelier September
2. The Garden of The Royal Library
3. The Botanical Garden



Photos: Caroline Birk Bahrenscheer

