



By appointment to The Royal Danish Court

# morsø

since 1853

SUMMER 2024



**"I WAS A CHILD WITH ANTS IN MY PANTS,  
AND I LOVE FOOD". // PAGE 4**

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

**"DESIGN IS FORETHOUGHT BEFORE ACTION". // PAGE 30**

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.



# 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 CLASSICS WITHIN THE MORSØ KIT FAMILY



Make cooking an even greater experience through robust aesthetics of timeless design which is equally beautiful when cooking as well as on the table. The new Kit classics are manufactured of solid FSC®-certified oak (FSC-C166612).

### Morsø Kit Pepper mill

The ceramic CrushGrind®grinder has been developed for the grinding of pepper as well as every other type of dried herbs and spices. 25 years' warranty on ceramic parts. Measurements: H: 29 cm. Dia.: 6,5 cm.

### Morsø Kit Salt and Pepper shakers

Oak is a beautiful, warm and resilient type of wood that will last for many years and become even more beautiful in the course of time. For use in the kitchen as on the dining table. Measurements: H: 7 cm.



### Morsø Kit Salt Cellar with lid

This timeless salt cellar is equally perfect for use in the kitchen as for the dinner table. Decorative and with a lid of oak. Measurements: H: 5 cm. Dia.: 10 cm.



## THE MAN BEHIND THE SQUIRREL STOVE

Accompany museum curator Anders Have Espersen when he dives into the story of Constantin Sørensen

//PAGE 36



"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 4

## 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 30



## 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.

## MORSØ – STAINLESS PASTRY BOARD (FOR THE GARDEN & TERRA TABLES)

Morsø Stainless Pastry Board makes outdoor preparation of desired raw materials easier, more fun and far more hygienic – and this right next to the grill. Owing to its rubber-lined back, the Morsø Stainless Pastry Board will be held securely in place on the benchtop. After use, the plate is easily cleaned and removed, unless you prefer to use the plate as a permanent protection against dirt and scratches on the surface of the outdoor table. Measurements: 56 x 60,5 x 2 cm.



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

# GRILLED STEAKS WITH VEGGIES IN OYSTER

## 4 SERVINGS

*4 steaks of beef*

### **Marinade**

*1 dl soy sauce  
15 g fresh ginger  
2 garlic cloves  
1 tbsp oil  
2 tbsp honey*

Mix all ingredients into a uniform texture.

Marinate the meat for a minimum of 15-20 minutes. The longer the marinating, the better.

Brush the marinade over the steaks as you turn them on the grill. Cook the steaks according to preference.

### **Oyster sauce**

*1 dl oyster sauce  
1 dl soy sauce  
2 tbsp cane sugar  
2 tbsp gochujang (strong chilli paste)  
½ dl fish sauce  
1 garlic clove, chopped  
Mix all ingredients well.*

### **Vegetables**

*2 carrots  
1 cauliflower  
1 broccoli  
2 spring onions  
Turn off the wok  
2 large chillies (for garnishing)*

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

Cut the vegetables into suitable pieces.

Fry carrots, cauliflower, broccoli and spring onions at a high temperature for 1-2 minutes. Then add sauce and stir fry for a few minutes.

Switch off the wok and place the vegetables on a plate and garnish with thin chilli slices before serving

If you desire "the genuine wok taste", it is VERY important to let both wok and oil get hot and that you fry at the highest temperature. It is OK with flames when you add the rinsed vegetables. But BE CAREFUL if you are not accustomed to a wok "blasting away" at SUCH high temperatures!

**Watch Dak prepare this dish on [morsoe.com](http://morsoe.com)**







RECIPE BY DAK WICHANGOEN

# GRILLED CHICKEN ASIAN STYLE WITH VEGETABLES IN SWEET/ SOUR SAUCE

**4 SERVINGS***4 chicken breasts**½ dl sweet/sour sauce**½ dl soy sauce**15 g ginger**2 garlic cloves**1 tbsp cane sugar**1 tsp coriander seeds**2 tbsp coconut cream/coconut milk*

Mix all ingredients except the coconut cream into a uniform texture. Marinate the chicken for about 12 hours. You can easily shorten the marinating time, but the result will be better, the longer you leave the meat in the marinade. While grilling the chicken, brush regularly with coconut cream till the chicken is done.

**Sweet/sour sauce***150 g tamarind**250 g palm sugar**About ½ dl fish sauce**100 g coconut milk**3 garlic cloves, grated**1 tbsp dried chilli*

Heat up all the ingredients in the wok at a low temperature until the sugar has dissolved.

**Vegetables***Carrot slices**Paprika cubes**Half slices of onion**Spring onions**Bean sprouts*

*Coriander as fresh garnishing on top of the vegetables*

Pour oil into a heated wok. The wok must be very hot. First add carrots and paprika and fry for 1-2 minutes before adding onion and spring onion. Fry well for a few minutes before adding the sweet-and-sour sauce. Toss the sauce well with the vegetables before adding the bean sprouts, and the entire dish is assembled.

Top the vegetables with coarsely chopped fresh coriander.

**Watch Dak prepare this dish on [morsoe.com](http://morsoe.com)**











RECIPE BY DAK WICHANGOEN

# GRILLED OR STEAMED FISH WITH PAD KRAPOW

## 4 SERVINGS

4 fillets of sea bass (or another similar fish)  
4 tbsp oil  
2 lemons  
50 g ginger or lemongrass  
1 pot basil  
Salt and pepper  
Baking paper and tinfoil

## PREPARATION

### Steaming

Place the fish skin side down on baking paper. Season the fish and put in lemon, basil, ginger /lemongrass. Fold the baking paper over it all and then wrap in tinfoil before cooking the fish in a closed grill.

### Grilling

Brush the fish with oil and grill, skin side down. Halve the lemons and grill them before serving.

## VEGETARIAN PAD KRAPOW

### Sauce

1 dl oyster sauce  
2 dl soy sauce  
2 tbsp fish sauce  
1 tsp freshly ground black pepper

### Filling

2 garlic cloves (chopped)  
2 Thai chillies  
400 g green beans  
1 broccoli in stalks  
1 bunch Thai basil, coarsely chopped  
1 bunch chives

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

It is crucial that you have everything ready before you begin! Heat up the wok at a high temperature, fry garlic and chilli for 10-15 seconds in 5 tbsp oil, add beans and fry together with broccoli stalks and basil (save a little basil for garnishing), and then add the sauces. Fry well at a high temperature for a few minutes. Garnish with chopped chives and basil.

**Watch the "how-to" video on [morsoe.com](http://morsoe.com)**







RECIPE BY DAK WICHANGOEN

# GRILLED CELERIAC ASIAN STYLE WITH CRISP SPRING ROLLS

## 4 SERVINGS

1 celeriac

Peel and then cut the celeriac into 10-12 wedges. It will be an advantage to cook the celeriac in water for 5-10 minutes before grilling the celeriac wedges. This will reduce the cooking time. Grill the wedges at medium heat.

### Paste

4 tbsp gochujang

4 tbsp miso

1 dl oil

1 bunch chives

Mix gochujang, miso and oil into a uniform texture. Regularly brush the celeriac with the gochujang/miso paste when grilling. Grill till tender. It is an advantage to add the surplus paste when serving. Finely chop the chives and sprinkle over the celeriac wedges before serving.

### Spring rolls

1 pack of spring roll wrappers or rice paper sheets

### Filling

½ white cabbage

4 carrots

2 potatoes

2 onions

3 garlic cloves

20 g bean sprouts

1 dl yellow bean paste

2 eggs

200 g glass noodles

Salt, pepper and vegetable oil for frying and deep-frying (do not use olive oil)

Finely chop the cabbage and onions. Peel and grate the carrots and potatoes. Peel and finely chop the garlic. Soak the noodles in water. Fry the garlic till golden in 2 tbsp oil. Then add and fry the cabbage, onions, carrots and potatoes. Fry at a high temperature for a few minutes. Add noodles, bean sprouts, eggs and yellow bean paste. Fry for a few minutes. Season with salt and pepper before switching off the wok. Cool down the filling prior to use.

It is an advantage to prepare a larger portion, as you can keep it frozen till next time you may crave spring rolls.

Heat 1 litre oil in the wok. While heating the oil, pack the spring rolls (see how in the "Spring roll video") and fry them at a high temperature till golden, at about 185-190°C. It will only take about 1-2 minutes, as the filling has already been cooked.

You can always vary the filling – also with meat. Use what you have, then you avoid food waste.

**Watch Dak prepare this dish on [morsoe.com](https://www.morsoe.com)**





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

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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.





# FAMOUS AND CLASSIC.

Morsø Grill 71. An iconic cast-iron grill designed at Morsø in 1971 and manufactured ever since. Everybody knows the famous grill that taught the Danes to grill, and – with its classic expression – this sturdy old-timer continues to decorate our terraces. Indestructible.



Constantin Sørensen (left) at work in the drawing office at Morsø Iron Foundry in Nykøbing, 1937.



# THE MAN BEHIND THE SQUIRREL STOVE: THE STORY OF CONSTANTIN SØRENSEN

By Anders Have Espersen,  
Museum Director, Museum Mors

One of the things that many people associate with Morsø Iron Foundry (Morsø Jernstøberi) is the small, delicate squirrel that has adorned many of the factory's wood-burning stoves over the years. The squirrel first appeared on the range of stoves that the nationally renowned company launched on the market in 1933, and to this day, you can still find the little gnawer on several of the company's products. The man behind the iconic 'squirrel stove' and a string of other products from Morsø Iron Foundry was Constantin Sørensen. He was not only the designer of timeless cast-iron products but also a man whose life and work left many traces in the city where he spent most of his life.

### **Craftsman with an illegitimate son**

Constantin Niels Emanuel Sørensen was born on 12 October 1893 in Østerbro, Copenhagen. His parents were the bookbinder Otto Johan Henrik Sørensen and Henriette Valborg, who already had a daughter named Vera. A few years after Constantin's birth, the family moved to Ryesgade, where the son began attending the nearby school named after the street. After completing his schooling, Constantin Sørensen was admitted to the Royal Danish Academy of Fine Arts in Copenhagen. There, he began his education as a sculptor, draughtsman, modeler and carver.

In the summer of 1914, the young Constantin found himself in South Funen, where he met a young Swedish woman named Karna Johanna Jønsson. Nine months later, the then 21-year-old student was registered in the church records of St Nikolaj Parish in Svendborg as the father of a son named Søren Constantin Sørensen. He had the boy out of wedlock, and Karna Johanna Jønsson gave birth to the child at a maternity home for unmarried women in Svendborg. Sørensen didn't marry Karna, and apart from giving his son his name, there's no indication that he had any contact with the child thereafter. Instead, he returned to Copenhagen and the Academy of Fine Arts, where he completed his education around the end of the First World War. After graduating, he worked on the decorations of the version of Christiansborg Palace which we know today and which was built between 1907 and 1928, as well as on various Danish manor houses.

It was possibly during one of these manor projects that Constantin Sørensen met his future

wife, Ellen Brasen, who was a clergyman's daughter in Humble on Langeland. The couple were married by Ellen's father, parish priest Gotfried Brasen, in Humble Church on 20 May 1919. In the autumn of the same year, he obtained employment at Morsø Iron Foundry, and he and Ellen moved to Nykøbing, where they initially settled in a ground-floor apartment in a house called 'Marielyst' in the Refshammer area in the southern part of the city. Here, Sørensen became a father for the second and third time in 1920 and 1922, when Ellen gave birth to their daughters, Ruth and Lisbeth.

### **Head of the drawing office**

About ten years earlier, Morsø Iron Foundry had started to employ trained architects, sculptors and modelers to design their products. This was particularly the case with the burning stoves, whose design had to follow the trends of the time. At the foundry in Nykøbing, Sørensen was responsible for the artistic work and became the head of the factory's drawing office. In addition to designing a number of the factory's new products himself, he also oversaw the development of the products designed by other draughtsmen. Constantin Sørensen's scrapbook – which is displayed at Museum Mors and features many of the stoves that he designed or helped develop – shows that the first stove he put his signature to was one from 1919 numbered 300 and 301, whose main architect was Alf Cock-Clausen from Copenhagen. In general, the first products Sørensen helped develop for Morsø Iron Foundry were small improvements or finishing touches to other designers' work. However, by 1921, he had gained enough inspiration to design his first kitchen range on his own, and the following year he designed his first of several heating stoves for the foundry.

The expansion of the Sørensen family meant that shortly after the birth of their daughter Lisbeth, Constantin and Ellen bought their own house on Jernbanegade in central Nykøbing. From there, Sørensen only had a short walk along the main street of the city to his workplace near Nykøbing's City Hall. It wasn't far to Nykøbing Church either, which suited the couple well. The deeply religious Constantin and the clergyman's daughter Ellen were very involved in the church life of Nykøbing. They were members of the city's parish council for many years, and when plans were made in

### Moderne Qvn

En fortrinlig Qvn, benyttet i  
Tusinder af Hjem

Kogehul under det aftagelige  
Topstykke.

Støvfri Rysterist

Tegnet af Billedhugger  
*Constantin Sørensen*

*Monsterbeskyttet*



No. 400, 401, 402

	400	401	402
Ovnens Højde . . . . . mm	1020	1120	1200
Opvarmer Kubikmeter . . . . .	45	60	75

Stove number 400 was the first one Constantin Sørensen designed entirely on his own for Morsø Iron Foundry. Here it's shown in a catalogue from 1925.



The monument for Morsø Iron Foundry's founder N.A. Christensen, unveiled on 21 August 21, 1930, when the founder, who died in 1914, would have turned 100. The relief was created by Constantin Sørensen, and the foundry's then master moulder Fritz Nielsen had the task of casting it.

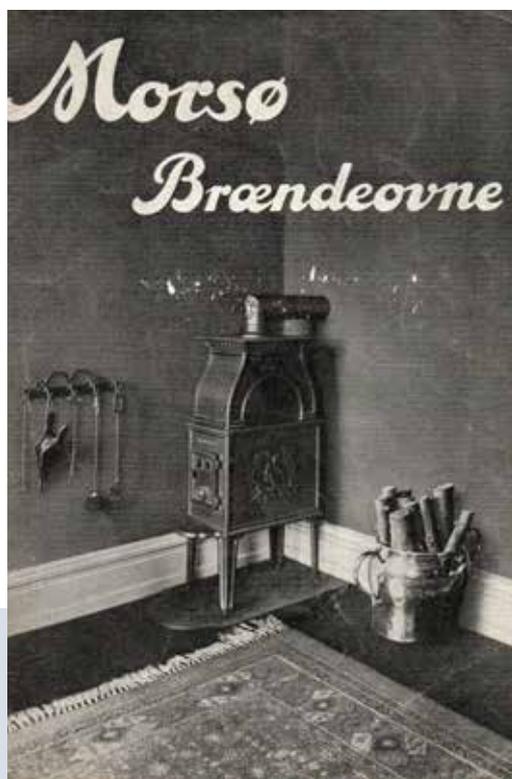
1923 for the construction of a new parish hall, it was Sørensen who designed the large impressive building that was erected on Havnegade the following year.

#### **'Not the shell, but the core'**

There weren't many people in Nykøbing with the artistic background that Constantin Sørensen possessed from his time at the Academy of Fine Arts. Therefore, he quickly became a sought-after man when it came to creating both permanent and temporary decorations around the city, whether it was Christmas decorations in nursing homes or more lasting ornamentations in Nykøbing. Since he was 'an exceedingly kind and amiable man' (as his obituary described him after his death), it was rare for him to decline such tasks when asked. When Morsø Iron Foundry's then chairman, James Watt Christensen, paid for a new chapel at the city cemetery in 1928, Sørensen helped decorate it. When the chairman's father, the foundry's founder N.A. Chris-

tensen, was to be honoured with a monument in 1930, Sørensen was given the honour of designing the relief of the founder's face. Three years later, it was also Sørensen who created a bronze plaque in memory of 1864 when Mors was occupied by Austro-Hungarian soldiers for twelve days. The plaque was placed on a tree in Nykøbing's park, from which the soldiers during the war had cut branches to decorate themselves for a visit from their general. Later, Sørensen's memorial plaque disappeared without a trace.

Since his employment at Morsø Iron Foundry, Constantin Sørensen had designed numerous heating stoves, kitchen ranges and fireplaces for his workplace. When browsing through the foundry's catalogues from the 1920s and 1930s, you can be sure that the vast majority of the more modern-looking stoves were designed by the head of the factory's drawing office. In 1932, Sørensen created a series of smaller stoves which, unlike most of the foundry's stoves, were



The cover of Morsø Iron Foundry's special catalogue from 1933, presenting the new range of wood-burning stoves with the squirrel motif. The catalogue showed eight different versions of the stove. On the cover is the stove designated as 1BO.

intended for wood, peat, twigs, shavings, etc., rather than coal or coke. The stoves, all of which had the letter B (for brænde, wood) at the beginning of their designations, were intended for heating summer houses, among other buildings.

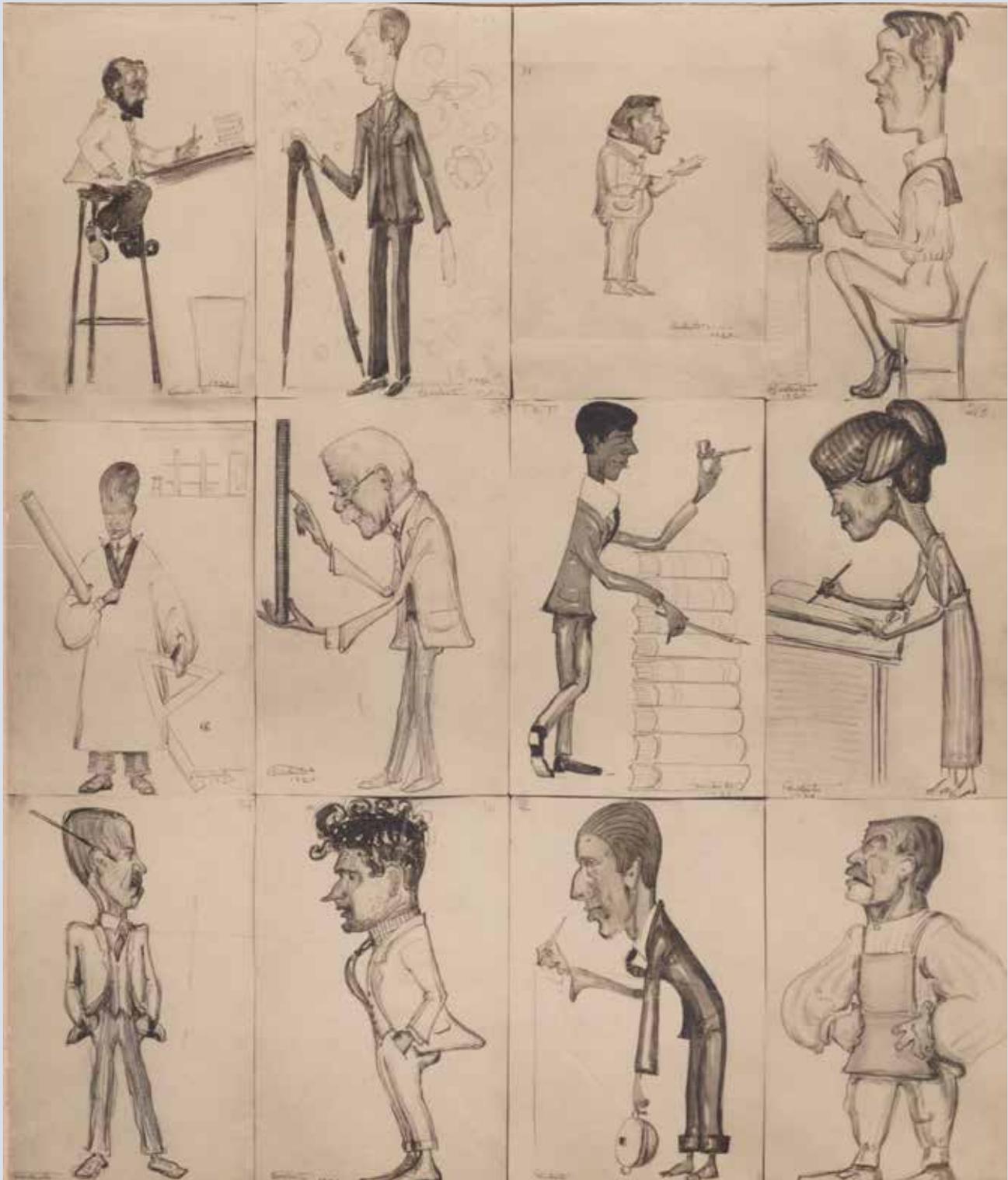
Most of the stoves' fireboxes were deeper than the ones in normal stoves for coal and coke. This meant there was plenty of space for large pieces of wood. A common feature of all the stoves in the new product range was the motif that Constantin adorned them with, namely a neat little squirrel sitting in a wreath of leaves eating a nut. The squirrel was presumably meant to evoke the forest and nature to suit the market for which the wood-burning stoves were intended. A few years later, however, Sørensen used the squirrel as a symbol in another context. Here, the little gnawer took on a deeper meaning to do with knowledge and learning. This happened in July 1936, when he designed a new banner for Nykøbing's Secondary School on Nygade. The drawing also featured a

small squirrel diligently gnawing on a nut. The drawing was accompanied by the text: 'Not the shell, but the core.'

### **Leader in the Resistance Movement**

The wood-burning stoves with the squirrel motif first appeared on the market in 1933 and became a success. Sørensen refined and expanded the range with new models during the 1930s. Before the war, there were 12-13 different models of the stove, which, depending on size and usage, were designated as 1B, 2B, 2BO, 1BK, 1BM and so on. Over the years, the squirrel has almost become synonymous with Morsø Iron Foundry, and to this day, you can find models 2B and 2B Classic in the foundry's range, while Sørensen's little squirrel can still be found on several of the factory's other stoves and products.

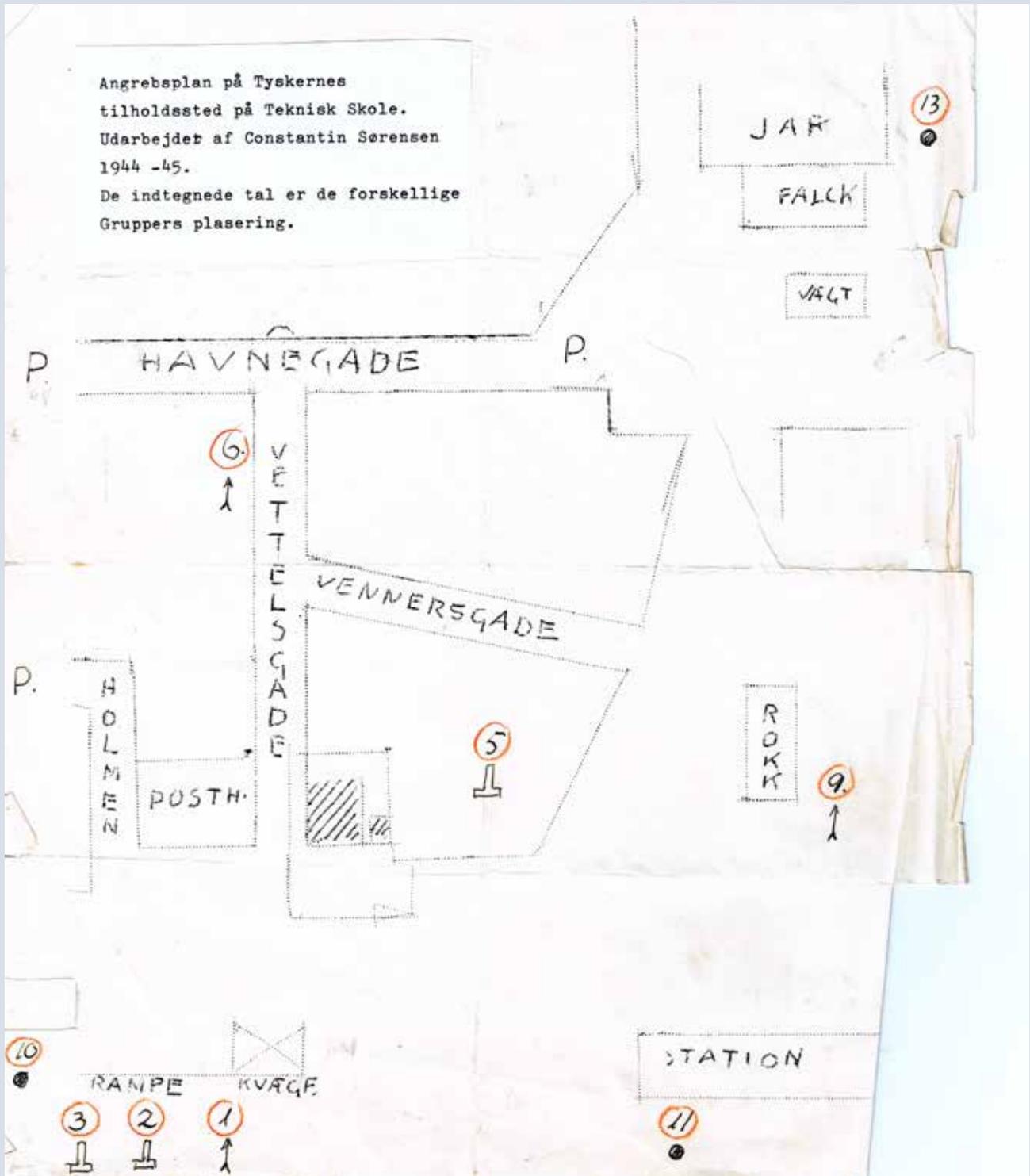
At the same time as creating future classics of Danish design, Sørensen wasn't idle when it came to his involvement in his hometown of Nykøbing.



Already the year after the young new head of the drawing office at Morsø Iron Foundry arrived at the workplace where he would spend over 40 years, he made caricature drawings of himself and his colleagues. Constantin is in the middle to the left.

Although he undoubtedly earned a good salary at Morsø Iron Foundry, he also held evening classes in drawing and entertained the townfolk with his skills in quick sketches and caricatures.

Constantin Sørensen was known as a man with a strong national sentiment. So it wasn't surprising when, after the German occupation of Denmark, he emerged as one of the main forces in the local resistance movement on Mors. The movement gained momentum on the island from the second half of 1943, and Constantin joined up as the leader of the resistance in Nykøbing. By virtue of his prominent role at the city's largest workplace, he helped transport weapons dropped on Mors from Allied planes to resistance fighters around Denmark. The transport was partly carried out by hiding the weapons among the foundry's products, which were sold throughout the country. Many of the resistance movement's meetings were held at Constantin and Ellen's home on Jernbanegade, where they also stored some of the parachutes that safely dropped the weapon containers onto Mors.



Constantin Sørensen's plan of attack, which he prepared for Morsø Landeværn. The plan was to be used in case the German soldiers refused to surrender when the liberation came.

In January 1945, he was involved in establishing Morsø Landeværn, an underground resistance militia that was to be activated the moment the German soldiers surrendered. With his steady hand, it was the designer from the iron foundry who drew up plans for how to initiate a possible attack on the Germans' headquarters in Nykøbing, if it was to become necessary. Among the places to be secured was the parish hall, which Constantin had designed over twenty years earlier and which had since been taken over by the Germans. As a result of Sørensen's work in the resistance movement, he was awarded the Order of the Dannebrog by King Christian X after the war.

### **A man with many interests**

In the months following the liberation, Constantin Sørensen played a key role in coordinating the local militia's efforts to secure the buildings that had previously housed the German occupation forces. At the same time, the militia had to guard the city's school, which still housed the many German refugees who had come to Nykøbing in the final months of the war. He also found time to establish the local branch of the nationalist party Dansk Samling (Danish Unity) on Mors. In the year of liberation, he also ran as a candidate for parliament, but was not elected, although he was the party's top vote-getter with 178 of the party's 231 votes. However, he later managed to get elected to the Nykøbing City Council, where he served until 1958.

Morsø Landeværn had several hundred men under its command, and in 1947 it was decided that, as in many other places in the country, it would be transformed into a home guard. It was natural for Sørensen to help set up the Home Guard Association on Mors, where he became the first chairman. The tireless Constantin, whose interests were wide-ranging, also helped found the Morsø Art Association the same year, and later became its chairman as well.

Having designed many stoves at Morsø Iron Foundry in the 1920s and 1930s, his contributions during and after the war were more limited, as the shortage of raw materials halted production. When



Photo of Constantin Sørensen as a uniformed resistance fighter in the days of liberation.

the foundry began designing new stoves again, it mainly used external architects such as Kaare Klint and, notably, Sigvard Bernadotte and Achton Bjørn at the helm. However, Constantin's skills were as always in demand in the city. In 1953, he designed a monument for the sailors from Mors who lost their lives during the two world wars. The monument was financed by the Morsø Marine Association and is known as the Memorial Anchor. It can still be seen near the city park.

Five years later, Nykøbing's mayor, Axel Ivan Pedersen, unveiled another sculpture by Sørensen, the 'Morsø Seal', with the attendance of about 300 people on 30 November 1958. It was placed out in the Limfjord near the city's green peninsula, Ørodde. Sørensen had spent several hours in zoos

capturing the right shape for the seal, which was chosen because seals are often found in the Limfjord and because, according to him, it symbolised the connection many of the city's residents had to the fjord.

#### **The memorial that was never completed**

A few years before the Morsø Seal saw the light of day, the head of the foundry's drawing office received another, and for him very important task, which he held dear but which ultimately failed to come to fruition. On 16 July 1954, the mayor held a meeting in Nykøbing. The topic of the meeting was the erection of an almost five-metre-high granite monument symbolising the resistance movement during the occupation on Mors. The monument would cost 40,000 kroner, and the



The infamous monument to the resistance movement which Constantin Sørensen designed in 1954, and which, among other things, was accused of resembling a heating stove.

money was to be raised among the island's residents. The plan was to unveil it on the tenth anniversary of the liberation on 5 May 1955, and not surprisingly, the resistance fighter and artist Constantin Sørensen had been chosen to design it. He threw himself into the project with zeal and presented two different versions of the monument. A version with a royal crown on top was chosen, but when it was shown in the local newspapers, it met with strong criticism. It was compared to a layer cake, a milestone that would make people check how many kilometres it was to Skive, and – maybe not so surprisingly, considering Constantin's profession – a stove. A professor of art history gave his opinion and advised against the monument being designed and erected.

In November 1954, Sørensen submitted a third proposal, which was accepted. The municipal committee for the erection of the monument continued its work in early 1955, but in the end, the idea of the monument was abandoned, probably because not enough money could be raised for the increasingly controversial memorial. All that remains of it today are the models Constantin prepared for it. They can be seen at the Foundry Museum in Nykøbing.

In 1958, Constantin Sørensen fell ill and was hospitalised several times over the next two years. The man behind Morsø Iron Foundry's iconic squirrel died on 9 September 1960 in Nykøbing Hospital. He was 66 years old.





# OUTDOOR FOOD EXPERIENCES. ALL YEAR ROUND.

Find all the Forno models on [morsoe.com](http://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.



RECIPE BY NADIA MATHIASSEN

## GRILLED LAMB WITH CABBAGE, ONION PURÉE AND PORT SAUCE

### INGREDIENTS

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

### METHOD

Peel and chop one of the onions and the garlic cloves. Cut carrot and celery into coarse cubes. Heat a little oil in a large pan and roast the vegetables together with thyme and bay leaves. Deglaze the pan with balsamic vinegar until completely reduced. Then add port and red wine and continue until the volume of liquid has reduced by two-thirds. From time to time skim the sauce. Add stock and reduce by half. Strain the sauce and reduce to a sauce consistency. season with salt and pepper. Just before serving the sauce, you may add a few cold butter cubes.

Peel the remaining onions and cut into thin rings. Sauté in butter in a small pan without the onions taking colour. Add vinegar and perhaps a little water, put a lid on and steam till completely tender. Blend with a stick blender and season with salt.

Cut or shred the cabbage into suitable pieces and blanch in boiling water for a few minutes.

Season the lamb fillets with salt and pepper and grill till medium rare inside. Allow them to rest for 5 minutes and plate up together with onion purée, cabbage and sauce.



**RECIPE NIKOLAJ JUEL**

# PIZZA WITH PROSCIUTTO COTTO AND ARTICHOKE HEARTS.

**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 percentage.  
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 tbs 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 pizzaspade 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.

# ENDLESS SUMMER NIGHTS.

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







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



**Morsø Vetro - Pizza & Frying plancha**  
 Material: Ceramic glass Measurements: Ø34 cm



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



**Morsø Peel pizzaspade**  
 Shaft: Oiled oak  
 Spade: Mat-finished aluminium  
 Measurements: L72xW30 cm



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



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



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



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



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



**Morsø Vetro – Pizza & -Frying Plancha**  
 Ceramic glass  
 Measurement: Ø34 cm



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



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



**Morsø Peel pizzaspade**  
 Shaft: Oiled oak  
 Spade: Mat-finished aluminium  
 Measurements: L72xW30 cm



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



**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 Rotisserie Medium**  
 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 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



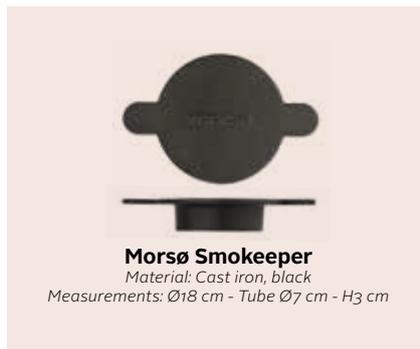
#### Morsø Forno Cover

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 Peel pizzaspade

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



#### Morsø Tuscan Plancha

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



#### Morsø Tuscan Grill

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



### Morsø 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 pizzaspade

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



#### 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

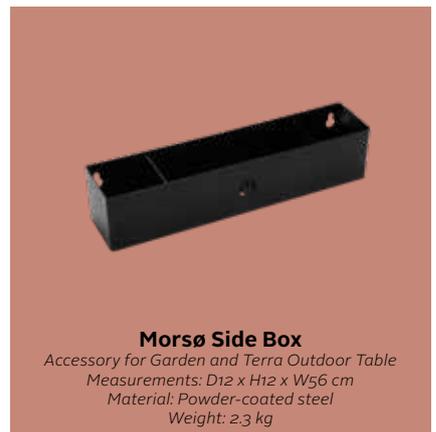
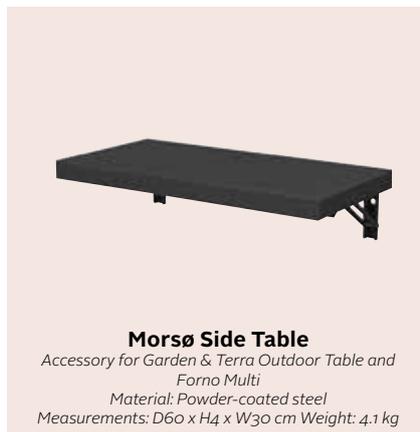
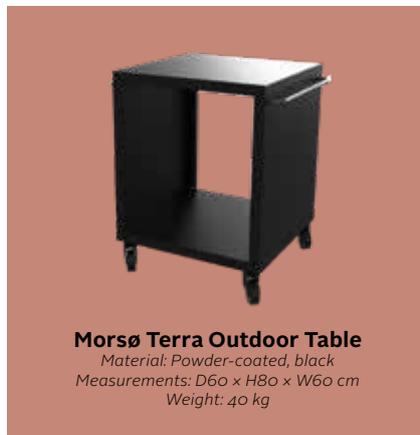
Material: Enamelled cast iron, black  
Measurements: H10 x Ø32.5 / 37.6 cm  
Weight: 3.5 kg



#### Morsø Tuscan Grill

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

### Outdoor tables for Morsø Forno Gas







### 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

## Tilbehør til Morsø Forno Gas Piccolo og Morsø Grill Forno





### **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*

### **Tilbehør til 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*

## Tilbehør til Morsø Jiko og Morsø Ignis



## 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 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*

### Tilbehør til Morsø Grill '17



### 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 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 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 Vulcano Wok Burner

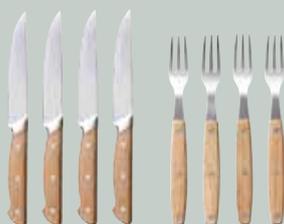
Morsø had a desire to design a Wok Burner, intended for outdoor living, which would be spectacular in every sense of the word (e.g. as to durability, function and design). Owing to its the Nordic inspired design, the Morsø Vulcano Wok Burner fits perfectly into the renowned Morsø outdoor range. Also 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





**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 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 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



**Kit Salt Cellar with lid**  
 Material: oak



**Salt & Pepper shakers**  
 Material: oak  
 Measurements: H: 7 cm



**Kit Pepper mill**  
 Material: oak  
 Measurements: H: 29 cm. Dia: 6,5 cm



**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

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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.

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By appointment to The Royal Danish Court

**morsø**

since 1853

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