orion

tvoříme vaši domácnost

the beautiful colours

of autumn &

the frosty reign

of winter

magazine

Ceramic plate
more on pages 26-27

TUNTET

2024 - 2025



The set is an interesting combination of a porcelain mug and a bowl. The patterns of the two items form one complete picture when put together. These fun and playful sets captivate and entertain children... The sets can be used for breakfast or snacks, and both the mug and the bowl can be used separately as well. You can choose from four colourful designs.

pages 4-5
Attractive
CAST IRON
enamel



Poppy flowers



Home decorations



Gift wrapping

The ninth issue of our magazine is here!

We are delighted to bring you the following 100 pages in which we present for the ninth time our company and products. Once again, it is our pleasure to introduce new products that we have been preparing for the past six months, as before, we have a few tips, recipes and special features in store for you. Let this be your inspiration and give your kitchen and home a boost by replacing utensils that have seen better days, or by buying those you have never owned. Maybe, you already have some items from one of our collections, and the following pages feature new items that will match those you already own.

In our company, we have a 'recipe' for everything. The magazine includes only a fraction of what our world of homeware has to offer. Visit any of our ORION stores, where you will see a wide range of amazing products and meet our friendly staff who are always happy to give you advice on anything you need. You may find products that you had never even dreamt of before. We are simply a homeware company that can cater for all your homeware needs.

We hope you will enjoy our magazine. It would make us happy if our magazine gave you a chance to relax while motivating you to cook or bake something delicious, embellish your household, or check our online store. This magazine is intended to be your source of inspiration over the next six months. Some goods may arrive in our warehouses during or at the end of this period. If you are interested in goods that are to be delivered at a later time (marked with an hourglass symbol), please contact our Orion store staff or operators for more detailed information. Have a lovely autumn and winter. We are looking forward to meeting you again in the spring with the next issue of our magazine.



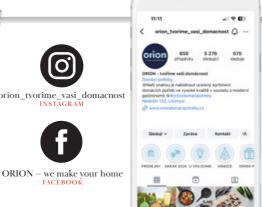
Crion

Kráječ

na zeleninu

Francisco

Franc



Orion Editors

We are online!



This year, we have again prepared for our customers a colourful desktop calendar for 2025, with a weekto-view layout. You can have Orion accompany you all year round and draw inspiration from our tips, pictures, recipes and products.



For purchases over 19.99€ you get a calendar as a FREE gift. Available in ORION stores only. The special offer is valid from. 18 October 2024, while stocks last.

Cast iron enamel cookware

will certainly win you over. The popularity of this material continues to grow due to its great properties. Such cookware is very durable and strong. Whatever the heat source, cast iron heats up evenly over the entire surface and retains the accumulated temperature for a very long time. In the oven, it roasts food very well from all sides. Cast iron cookware is perfect for slow roasting at low temperatures, but you can also increase the heat (up to 250° C) when roasting meat fast. Meals can be prepared in the oven and on all types of stoves and cookers, including induction hobs, grills and direct heat. direct heat. Another advantage of this material is its scratch resistance and very long service life. You can also make meals using very little fat.



With these pots and roasting pans you can make meals in one dish, saving time, energy and the hassle of washing-up. Moreover, adding individual ingredients to your dish gradually will make it taste even more delicious.

The cast iron, enamelled pot comes with a lid and will help you make tasty and healthy meals from meat, vegetables, potatoes, sauces and soups. They can also be used for making bread. The lids of the pots and roasting pans 127037 are fitted with protrusions, i.e. condensation points, which contribute to preserving the juiciness of food during cooking.

> • when handling the cookware, use good-quality oven gloves and bear in

mind that cast iron is heavy

Pot with lid

cast iron, enamel, rustproof

113347 3.31, d. 22 cm, ht. 16 cm 47.99 63.99

5.2 l, d. 26 cm, ht. 18 cm 113348

Oven glove

cotton, silica gel, lg. 40 cm

153911

7.99

· even though the cookware is dishwasher-safe, washing it by hand is so easy that you may prefer this method, which we also recommend rather than using the dishwasher

· the pan can be hung up

perfect for making tasty steaks,

stir-fried vegetables, etc.

Pan with spouts

cast iron, enamel

113217 d. 24 cm

113218 d. 26 cm 113219 d. 28 cm 29.99 31.99

27.99



Digital kitchen scales with measuring jug $1,200 \, ml/5 \, kg$ plastic, ht. 14.5 cm, d. 16.8 cm 131815

 $\overline{\mathbb{X}}$

14.99

NEW!

- · the scales turn off automatically after 2 minutes of inactivity
- · equipped with an add-and-weigh function
- weighs in units: g/oz/ml
- maximum capacity 5 kg
- the measuring jug includes markings for millilitres from 50 ml up to 1,200 ml, for cups from 1/4 up to 5 cups, for ounces from 2 to 40 oz

A very simple, basic recipe for everyone, using 1.5 kg of flour.

- O 11 of water
- O 500 g of rye bread flour
- O 500 g of wheat bread flour
- O 500 g of wheat flour
- O 3 teaspoons of cumin

 a suitably sized bowl can be used with the scales instead of the measuring jug

variety of colours

Bowl plastic, d. 20 cm 121632

1.99



• retractable display

Prepare a rye sourdough starter in advance, or buy one at a good bakery. Mix the rye starter, rye bread flour and water together. Make thinner dough. Prepare it in the evening and let it rise (covered) in a warm place until the next morning. Add the wheat flour, wheat bread flour, salt, and spices. Knead the dough on a breadboard and then let it rise for about 3 hours. Divide the dough into two parts and form two loaves. Let them rise in a proofing basket for another hour. Before baking, preheat the electric oven to 250–300°C and insert two empty baking trays to heat up. Once the dough has risen, place both loaves on one tray and slide it into the top of the oven. Pour a cup of water in the other tray and place it on the bottom shelf of the oven. Beware – the water will immediately turn to steam! Make sure to close the oven door as quickly as possible and let the water simmer for half a minute – this will give the bread a beautiful crust. Remove the bottom tray, bake for 5 minutes, then reduce the oven temperature to 200°C and bake for about 50 minutes. This batch will make two loaves of bread weighing about 1.2 kg.

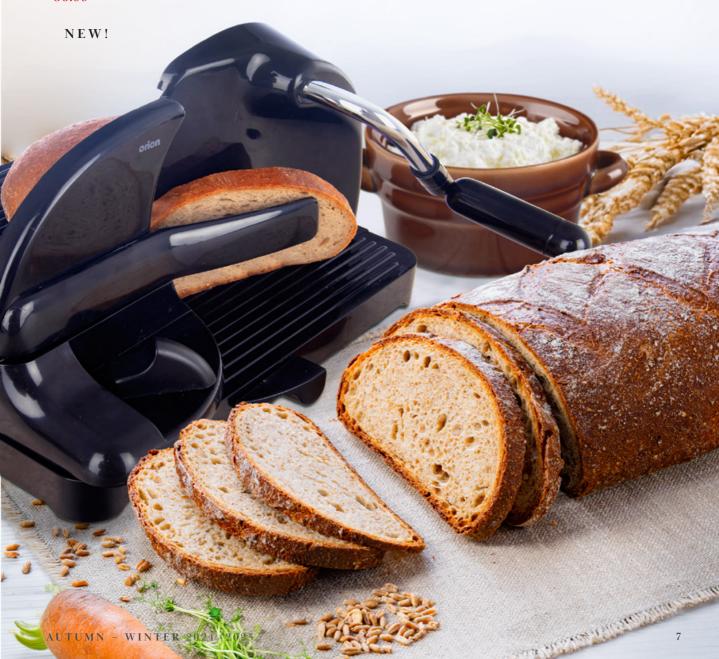
ORION MAGAZINE

Anyone can make it

Sometimes it is hard to cut bread well. Even more so when it is fresh. We have a gadget for you that can cut bread and other baked goods perfectly. Every slice will be identical. Furthermore, you can easily adjust the width of slices. Placed on the kitchen counter, it is always ready to serve. To avoid taking up too much space, some of its parts are foldable. Introducing our practical bread slicer.

Mechanical slicer plastic, stainless steel, 31x30x20 cm 144711 36,99

- the suction cup on the base ensures secure attachment
- included is an adhesive pad, which can be placed under the suction cup if the surface is not perfectly smooth
- information (instruction manual) is included •
- it can slice bread, baguettes and other baked goods, as well as smoked meats, vegetables, etc. fast, easily and accurately
- you can set the width of sslices up to 1.8 cm using an adjustable lever
- included is a guide handle and finger guard to ensure safer use of the slicer



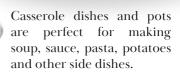






113335 2 1, d. 18 cm 16 113336 3 1, d. 20 cm 17 113337 4 1, d. 22 cm 19 113338 6.5 1, d. 26 cm 23

16.99 17.99 19.99 23.99



Casserole dish

113339 1.6 l, d. 18 cm 15.99 113340 2.2 l, d. 20 cm 16.99 113341 3 l, d. 22 cm 19.99 113342 5 l, d. 26 cm 23.99

The following glass lids fit the above pots and casserole dishes: 122576, 122577, 122578 and 122580.

Bowl with a plastic lid

129232 d. 15.5 cm **8.99** 129233 d. 17 cm **9.99** 129234 d. 19 cm **10.99**

The enamel bowl with a stainless steel rim, complete with a plastic lid, is truly versatile. You can use it for storing, serving transporting food, etc.

Teapot 2 l



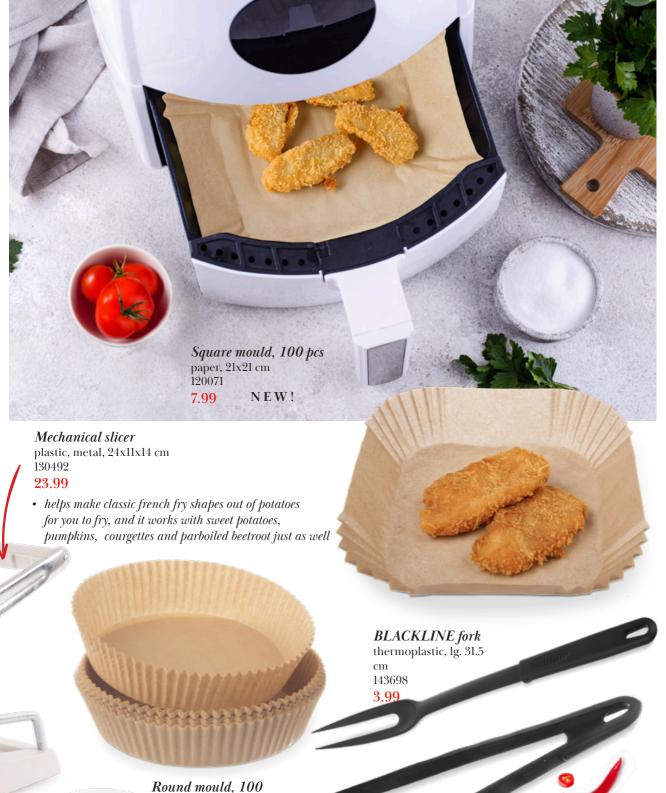


Square mould silicone, 17.5x17.5 cm 154406

9.99

NEW!

- flexible, easy to store
- reusable
- can also be used in a conventional oven



pcs
paper, d. 16 cm
120045
7.99



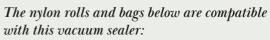
3.99



• 1 small courgette Using a grater with big holes, grate the courgette, including its skin. Press O 1 white onion the grated courgette through a colander to get rid of excess liquid. In a non-O 2 garlic cloves stick frying pan, sauté the finely chopped onion in a teaspoon of oil. Once O 1 teaspoon oil the onion turns glassy, add the chopped garlic and courgette. Let it braise for • 1 tablespoon soy sauce up to 5 minutes. Courgette quickly turns to a pulp, so make sure the mix is O 1 teaspoon Worcester sauce cooked very fast. Season the mix with the soy sauce, Worcester sauce, puree, ○ 1 teaspoon ground sweet paprika mustard and paprika, which will give it the same colour as beef tartare. Once • 1 teaspoon Dijon mustard you have stirred it, promptly remove the pan from the stove. Finally, season ○ 1 teaspoon tomato puree the tartare to taste with salt and pepper, and serve chilled. This dish goes salt, pepper well with fresh sourdough bread. Strainer with handle stainless steel, plastic, d. 23 cm 124470 6.89 Salt and pepper shakers with a holder porcelain, bamboo 153669 6.49 Orion improvement tip: Add a pinch of chili powder or a tablespoon of finely chopped capers to the mix. To make the dish perfect, spread the tartare on crispy toast and garnish the top with red onion rings. Serving the dish on a cutting board looks fantastic as well. mould/cutter stainless steel, d. 8 cm 124904 3.99 Cutting board acacia, lg. approx. 34 142598

- WINTER 2024/2025





750668	300x20 cm	3.59	_
750669	300x28 cm	3.99	$\overline{\mathbb{X}}$
142265	20 pcs, 25x15 cm	3.59	
142266	20 pcs, 29.5x19.5 cm	4.79	

Before sealing the bag, use the slot to check whether the film is sitting correctly in its place. The vacuum sealer is equipped with an overheat protection system, a built-in cutter used for setting the desired length of the bag, and an LED indicator that lets you know exactly how long suction will take.

1. Pull the loose end of the roll located in the vacuum sealer cavity up to the brown sealing strip. Snap the lid shut and press the SEAL button.

Vacuum sealing in 3 steps:

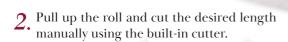








Have you ever opened a large, bulk packet of pasta, rice, coffee beans, etc. and needed to store the rest to avoid spillages and preserve the aroma? Vacuum seal it!





3. Fill the newly formed bag with food and place the end behind the sealing brown strip. Once you have closed the lid, press the button:



DRY/VAC&SEAL to extract the air and seal the dry foods.



MOIST/VAC&SEAL to extract the air and seal the moist foods.

That is all you need to do – fast and easy.

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Knife storage blocks

are very elegant and have a timeless design. Your knives are always within reach, not stuffed away in a drawer where they get blunt. They look very stylish and suit both the modern and traditional kitchen. Maintenance is very simple. Their practical plastic feet prevent surfaces from becoming scratched.







Grinding stones

with silicone anti-slip pads and a guide clamp with ceramic rollers, they will take great care of your knife edges. These stones work as a pair, offering two grain levels. You can use them to sharpen knives, scissors, woodworking tools, gardening tools, etc. If you do not use the clamp, ensure that you sharpen the blade at an angle of 15-20°. Before grinding, it is recommended to soak the stone in water for about 10 minutes. It is also a good idea to moisten the stone during grinding.

> Grinding stone corundum (stone), silicone (pad), plastic 18.5x6.5x3 cm

> > 141130 levels of grain size 200/600

15.99

brown 200 is designed for removing coarse swarf from a damaged blade basic universal grinding

white 600 is used for rough honing

141129 levels of grain size 1,000/3,000

15.99

• blue 1,000 is designed for basic universal grinding

• white 3,000 is used for fine final grinding and polishing

240/1,200





Storing and carrying food

A round thermo bowl in a plastic case with a stainless steel interior keeps stored food warm or cool for a long time. It is easy to close by turning its plastic thermo lid. You can use it at home, work, and on the go, both in summer and winter. Great insulation properties. It is light and easy to carry. The smooth surface is easy to wash. The bowl is great for keeping ice cream cold on hot summer days.



The length of temperature retention in the bowl depends on the ambient temperature, or more precisely, the temperature difference between the external temperature and the temperature inside the container. Before filling the bowl with cold food, such as ice cream, put the bowl in the refrigerator for about an hour to extend the cooling effect. Pour in hot water when filling the bowl with hot food. After about 1–2 minutes, pour the water out.



Divided baking dish

made from heat-resistant borosilicate glass, complete with a plastic lid, clips and an airtight seal. Thanks to its airtight lid, food stays fresh longer. In addition, the seal makes the dish waterproof, so it is perfect for carrying food without having to worry about spilling liquids such as sauces and soups. Borosilicate glass is resistant to low and high temperatures, from -20°C to +300°C. You can use the dish for heating up meals and baking in a conventional oven. The colour, taste, and aroma of the food stored in the dish are not absorbed into the glass. The quality of the food is not affected even when kept in the dish for a long time. If you make an oven-baked lunch in the dish, everyone can simply take their portion to work. You can also use the glass containers to keep your prepared meals in the refrigerator, as well as in the freezer.

SPECIAL FEATURE:

The dish comprises two compartments separated by a divide. The lid has a silicone seal that presses onto the divide to prevent the different foods spilling into one another. When putting the lid on, take great care to place it carefully and accurately on the bowl. Don't hold back – feel free to exert a bit of force to snap the clips shut.



It can be used in a microwave (without the lid), in a conventional oven (without the lid), in the freezer and in the dishwasher (without the lid).

Baking dish with clip lid borosilicate glass, plastic and silicone

129227	18x13.5x6 cm	7.99
129228	21x16x7 cm	9.99
129229	23.5x18x7.5 cm	12.99

NEW!



Healthy and fast meal preparation

is easy with a pressure cooker. Using them is straightforward – the cooker can be opened/closed very easily and without force. Made from stainless steel, they can be used on all stoves, including induction, and are dishwasher safe (without the lid). They have a sandwich bottom – the heat source can be switched off after a while, with the stored energy continuing.

Their opening and closing system is very simple. Each cooker is equipped with a work valve used for setting the intensity of steam release – two cooking programmes + one valve position for steam release. The cooker can only be filled up to the MAX level indicated on the inside of the pot. Instructions for use are included.





Black is all the fashion

The black colour of the tins is softened with bamboo components. They go well with grey, white and also colourful kitchen designs. As this BLACK collection is very popular with customers, it includes a wide range of individual food containers. You can simply pick and choose those you find useful and best suited to your needs.

Coffee canister d. 9.5 cm. ht. 12.5 cm 153675 6.49 KÁVA For coffee



Coffee pod canister d. 16 cm, h. 18.5 cm 127563 11.99

Bread bin 21.5x20x14 cm 152462 16.99

Tea bag container 20.3x10.3x9 cm 127562 10.99

čas naČAJ

Mug with lid porcelain, 0.451 129634

7.99

NEW!

Tea canister d. 9.5 cm, ht. 12.5 cm 153674

5.99

Sugar canister d. 11 cm, ht. 15.5 cm

153673

6.99

ORION MAGAZINE

Food container with lid

d. 11 cm, ht. 15.5 cm 153676 cocoa 153678 breadcrumbs 153679 salt

6.99







Food container with lid d. 13 cm, ht. 17.5 cm 8.49



153693 fine flour



153694 semi-coarse flour



153695 coarse flour



127531 pasta

Bread bin 42x24x16.5 cm 153682

26.99

Spaghetti container

d. 11 cm, ht. 28.5 cm 127534

10.99

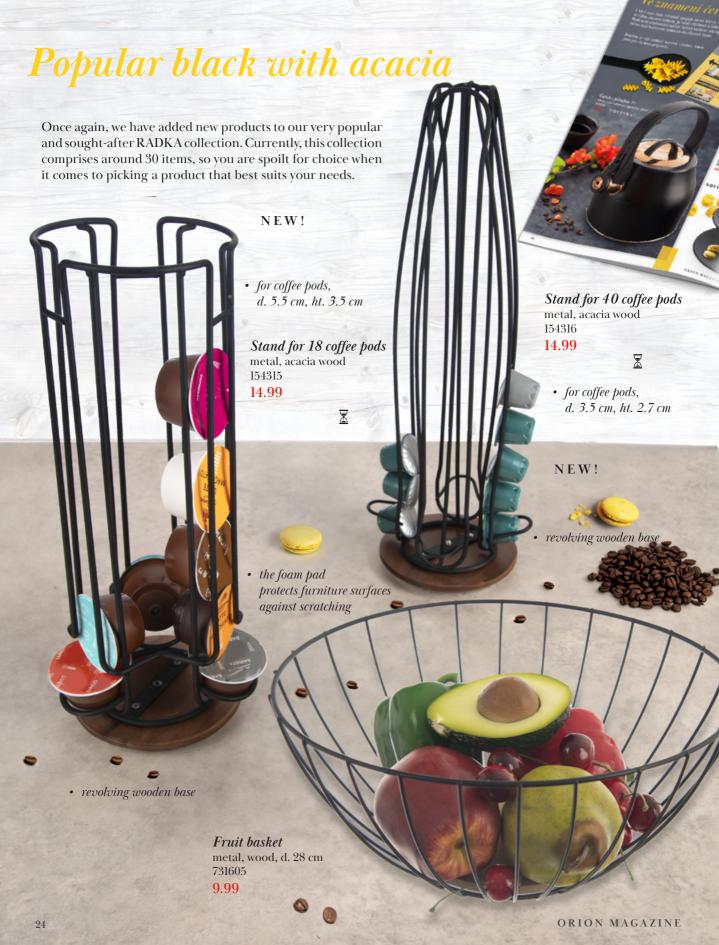


Kitchen utensil holder

d. 13 cm, h. 17 cm









There is beauty in simplicity

Undecorated, modern-shaped smooth plates may make the set table look quite plain; however, if you inject some colour by adding a small tablecloth, a table runner, placemats, napkins, lovely glasses, cutlery and an attractive flower, you can create a festive table setting even with plain plates. The plates will be the perfect complement to the FARM ceramic tableware collection, which can be found on pages 76-77.

SANDRA wine glass, 6 pcs glass, 0.351 126974 19.99

· variety of designs

NEW!

Table runner polyester, 150x28 cm 728057

7.99

144681 11.94

glass, 0.3451

KEOPS glass, 6 pcs

When serving soup, you may find that our FARM bowls with their petite design go well with these plates. See page 77 for more information on the bowls.

COPPER cutlery stainless steel, copper-coloured

surface, 24 pcs 143695

49.99

Placemat corn husk d. 35 cm 710795 3.69



Perfect when on the go...

The box with a lid and a cooling insert keeps your food and drinks fresh for longer, or, if you wish, warmer when you take out the cooling insert. Use it when travelling by car, having a picnic, camping, spending time near water or at the beach, going fishing, on holiday, etc. Perfect for food and drink that need to be kept cool (dairy products, breast milk). The package includes a cooling insert, which you should keep in the refrigerator or freezer and then attach it to the inner side of the lid of the box. You can boost the cooling intensity with extra ice packs or ice. Small canned drinks or other small packs of drinks can be placed in the box and covered with ice. The material inside the box can be in contact with food, so you can put ice cream, fruit, ice, etc. directly into the box. You can also use the box without the cooling insert for carrying and storing hot food. It works just like a thermo bowl, keeping the food warm for longer.



following plastic boxes with lids that fit perfectly onto the box:

124295 18x13x9.5 cm, 1.31

firm clips, silicone seal





Memories of summer

The delicate floral design, dominated by the red of poppies, will take your mind back to the fragrant, warm days of summer. Women are more likely to appreciate the romantic look of these products, so you may as well save the set for ladies' gatherings.

NEW!







ORION MAGAZINE







- 250 g semi-coarse flour
- O 1 egg
- 2 tablespoons milk
- O 2 teaspoons salt

Cut open the unpeeled pumpkin, remove the seeds and soft centre. Cut the pumpkin into large pieces. Place them in a roasting dish and bake in the oven at 200°C until tender.





borosilicate glass 32.5x20x13 cm 127035 24.99

with lid



Cutting board bamboo, 46x30 cm 126803 24.99

2. Once cooled, mash it with a potato masher until it forms a puree, and put it in a bowl together with the egg. Add the flour and salt, and stir until you have a semi-solid, quite sticky mixture. If the mixture is too thick, add a little milk. The mixture may seem thick; however, as the pumpkin is

tender, the halušky will turn out nicely soft and supple.

Bowlplastic, d. 30 cm 128397

4.39



stainless steel, wood, lg. 36 cm

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Sieve + spatula plastic, wd. 31 cm 124457

4.69

suitable for containers with a diameter of 21.5 up to 26 cm

3. In a saucepan, bring the salted water to a boil and use a spatula to push the mixture through a sieve into the water. As individual pieces fall through the round holes, tiny halushkas are formed. In about 1 or 2 minutes, they will float up to the surface. Use a strainer to take them out of the water.

ORION TIP:

Making halushkas is easier if you use a large Anett (6 l) pasta pot, which includes a stainless steel steamer with holes. Push the mixture into the boiling water and remove it after 2 minutes along with the entire inner pot, in which the pieces can be rinsed as well as sprayed with oil to keep them from sticking together.

ANETT pasta pot, 6 l stainless steel, 3 parts, d. 22 cm 110264

56.99



fairytale pumpkin spaghetti squash

ORION MAGAZINE



Autumnal pumpkins

decorate our front porches, windowsills, gardens and patios during this time of year. It is fun for both kids and their parents. Ideally, to keep ourselves safe during this activity we should use proper tools for hollowing out and carving pumpkins. Individual tools will help you during each stage of the process, from hollowing the gourd to carving out fine shapes. In addition to autumn pumpkins, you can also use the tools to decorate melons.









Soup that keeps you warm

- 800 g butternut squash or Hokkaido
- 2 tablespoons butter
- 1 onion and 2 garlic cloves
- o 600 ml vegetable stock
- 1 whipping cream
- 1 teaspoon curry powder
- 1 teaspoon cane sugar
- o salt and pepper
- o a pinch of chili
- o pumpkin oil

In a saucepan, melt the butter, add the chopped onion and diced pumpkin and fry until golden brown. Add the chili, curry powder, sugar, and pour over with the stock. Cook until the pumpkin is tender, which should not take long. Then stir in the cream, salt and pepper, and let it boil. Finally, blend the soup.

Serve the soup with dry-roasted pumpkin seeds and a drop of pumpkin oil. the seeds are full of vitamins, fatty acids and minerals.





Healthy cooking

without releasing dangerous and unwanted substances into your food is possible with our high-quality enamel cookware. You can choose the size of pots, casserole dishes and saucepans according to your cooking method. The cookware accumulates heat and retains it for a long time. Enamel cookware is known for its long lifespan, safe use by allergy sufferers and versatility. The pot and casserole dishes are perfect for making soup, sauce, pasta, potatoes and other side dishes, while the saucepan is suitable for making a roux, frying onions and for melting butter. You can add glass lids from our range to your enamel cookware.







○ 300 g fine flour

O 200 g butter

O l egg yolk

○ 60 g Parmesan cheese

O 2 garlic cloves

o a pinch of salt

come in handy all year round. Over Christmas and on New Year's Eve, you can make biscuits with motifs of a reindeer, Christmas tree, snowman, etc. This way you can mix it up and have something savoury, instead of the usual sweet biscuits.

Cut the softened butter into pieces and put them into a bowl. Add the egg
yolk and whisk together. Add the flour, pinch of salt, finely grated Parmesan
cheese and garlic cloves pressed in a garlic press. Initially, a crumbly mixture
is formed. Place the mixture onto a rolling board and knead it with your
hands. After a while, the mixture will hold together.



go with wine

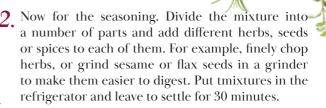




Measuring jug 1 l borosilicate glass markings for measuring liquids, flour, sugar 120556

10.99

NEW!



For a more varied flavour, you can add any of the following ingredients to the mixture: ground sweet paprika, thyme, rosemary, oregano, etc. A mixture of this size will require 5 ml of spices.



Roll the mixture out on a lightly floured board to a thickness of 0.5 cm. Use stamps and a metal cutter to shape the biscuits. This amount will be enough to make about two baking trays of round biscuits.



Measuring spoon, 5 pcs plastic, 1.25/2.5/5/7.5/15 ml 120555

2.79

If you need to measure a small amount of spice or other flavourings when following your recipes, measuring spoons will come in handy. These nesting spoons are very practical and take up very little space.



Baking tray
metal with a non-stick surface
44.5x32.5x2 cm
127006
13.99



Mixing bowl with lid plastic, d. 19 cm 128602 5.99

with a measuring jug

4. Bake in a preheated oven at 180°C for about 20 minutes until golden brown.



You may have noticed

that the shelves in our stores are full of stainless steel cookie cutters of all kinds of shapes. There really are so many of them that you will have plenty to choose from. Nevertheless, we keep adding new ones and would now like to show off some new shapes that may come in handy in autumn, winter, and at Christmas.



ORION MAGAZINE



Sweet decorations

Decorate your home in the run-up to Christmas and during the Christmas holidays with sweet gingerbread houses. The best dough to work with is gingerbread dough. Decorate the cookies with frosting. You can then combine the finished houses and build a terrace on twigs of green spruce. Your home will smell lovely with the sweet aroma of gingerbread cookies and spices.





Decorative frosting

- O 140–180 g powdered sugar
- O legg white
- O 1/2 teaspoon of potato starch
- O 1 teaspoon lemon juice



Gingerbread cookies

- O 650 g fine flour
- O 250 g powdered sugar
- O 4 eggs
- O 50 g grease
- O 100 g liquid honey
- O 1 teaspoon cinnamon
- O 2 tablespoons cocoa
- O 20 g baking powder for gingerbread
- O ½ teaspoon baking soda

Make a stiff dough, roll out a sheet about 4 mm thick, place the cut-out cookies on a slightly greased baking tray and place in the oven. While still warm, brush the gingerbread cookies with egg yolk mixed with a little water or milk.

Decorating bag for gingerbread cookies

plastic

142234 1 pc, lg. 25 cm **0.89**

142233 3 pcs, lg. 30 cm **2.39**

Mix the very finely sifted sugar with the other ingredients. Mix it well until the frosting is so thick that it does not drip.



News from the collection mange

Candleholders designed to be hung will decorate your home, create the right atmosphere and embellish the entrance to your house. They can make a very nice gift for your loved ones. Inside is a circular cutout which holds the candle in place and prevents it from moving.





These candleholders can be used to decorate windowsills and dressers anywhere in the home. The shape of the nativity scene or heart is projected from the candleholder onto surrounding walls, creating a very pleasant atmosphere.





A nativity scene decoration looks good on a windowsill, shelf, or a dresser and creates a wonderful Christmas atmosphere. You can also give it to somebody as a nice gift.















NEW!

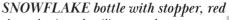
Have you made homemade egg liqueur or another delicious drink and do want to give it to somebody at Christmas time? We have bottles decorated exactly for this occasion.

SNOWFLAKE bottle with stopper, white









glass, plastic and a silicone seal 152372 0.16 1 **2.79** 152374 0.29 1 **3.29** 152376 0.52 1 **3.99**



2.99

2.79

2.59

3.29





822734 152372

gift box bottle with stopper 0.161

351803 MANGO heart 841920 name tags, 20 pcs

ORION TIP

Festive table-setting

over Christmas will be much easier with textiles and tableware featuring subtle tree or snowflake patterns. Pick whichever catches your fancy. You can also combine the two designs.

CHRISTMAS TREE

NEW!



Placemat cotton, 35x25 cm 728047 3.49



Dish towel, 2 pcs + bag

cotton, 70x50 cm 710992 7.99



Oven glove cotton, lg. 32.5 cm 153915 4.99

with magnet





Magical moments

At Christmas time we decorate our homes in different ways. Some of us more, and some less. Some like a natural look, others choose trendy colours, and some prefer festive gold and silver.

Here at Orion, we bring to your Yuletide table new runners in a gold design. We offer four different patterns. They can be easily adjusted with scissors to any length of tablecloth, or made into festive placemats. You can use them when serving coffee and cookies, put them under various ornaments anywhere in the home, and use them

to wrap small gifts.



NEW!
Scented candle glass, wax, d. 7 cm 822268
3.99

BLACK Luxure cutlery set, 24 pcs stainless steel with surface finish 143689 65.99

Round tray wood, d. 30 cm 153871

11.69





MONA Musica soup bowl porcelain, 22x22 cm 128499 6.29



MONA Musica shallow plate porcelain, 25x25 cm 129501 6.69







Table runner polyester, 28x250 cm 728058 **3.99**

variety of designs

NEW!

TREE cutlery pouch, 2 pcs polyester, 18x18 cm 728055

2.49

MONA soup bowl porcelain, d. 22 cm 128488

2.79

SNOWFLAKE glass glass, 0.311 144669

2.99

MONA shallow plate porcelain, d. 27 cm 128486

4.49

SNOWFLAKE wine glass glass, 0.351

144670 **3.49**



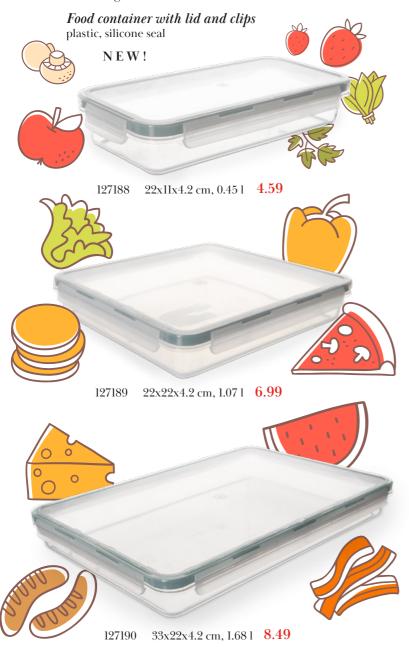






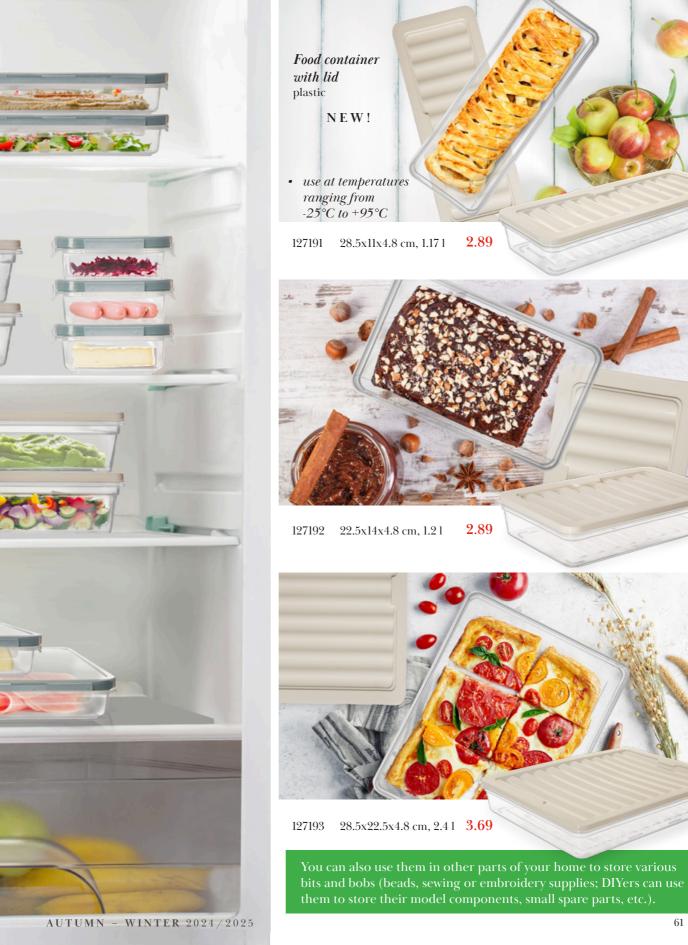
Keep your refrigerator organised

Do you sometimes feel that your refrigerator is overfull and you are losing track of what you have and where you have it? Our food containers may be what you need – their low height makes them suitable for storing things in the refrigerator. The low profile ensures an efficient use of space. They are great for storing cheese, smoked meat, spreads, small fruits and vegetables, herbs, salads, etc.



- use at temperatures ranging from -20°C to +100°C
- the silicone seal makes it easier to preserve the taste of food, which stays fresh longer

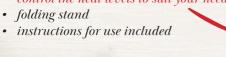




A glue gun

has many uses. It can help you with various repairs when you have to glue individual parts together. It comes in handy when making displays, wreaths, decorations, etc.

· a switch for manually turning on and off. You can have the gun plugged in the entire time and use the switch to control the heat levels to suit your needs





input: 15 W, voltage 220-240 V/ 50-60 Hz.

NEW!

warm-up time 3–5 minutes, *max. temperature* 200°C (+/- 10°C)

adhesive amount approx. 6–10 g/min.

cable length 95 cm

hot melt glue sticks for the size of glue gun 833182 diam. 0.7 cm, 10 pcs

• nozzle diameter 2 mm

 $\overline{\mathbb{X}}$



Hot melt glue sticks, 10 pcs d. 0.7 cm 833182 **0.99**

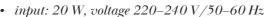
 $\overline{\mathbb{X}}$

Hot melt glue sticks, 10 pcs d. 1.1 cm 833183 1.99 large, lg. 18 cm, wd. 4 cm $833185\,$

9.99

 $\overline{\mathbb{X}}$

NEW!



- when switched on, a red indicator lights up
- warm-up time is 2–3 minutes, max. temperature $200^{\circ}C$ (+/- $10^{\circ}C$)
- adhesive dispersion rate 15-24 g/min.
- cable length 97 cm
- hot melt glue sticks for the size of glue gun 833183 diam. 1.1 cm, 10 pcs
- nozzle diameter 2.5 mm



AUTUMN - WINTER 2024/2025

Homemade lard

A glazed ceramic pot with a lid is suitable for storing homemade rendered lard and crackling, homemade pâtés and various spreads. You can use it to store pickled cheese and pickled sausages, etc. It is also great for baking a variety of vegetables and meaty treats in the oven. Glazed ceramics are non-porous, which means that they do not absorb odours or tastes. You can also use it as a decorative feature when serving meals in a traditional way.

Pot with lid

ceramic 127611 0.34 l. diam. 11 cm. ht. 8 cm

127609 0.7 l, diam. 14 cm, ht. 11 cm 127610 1.1 l, d. 14 cm, ht. 15 cm

It can be washed in the dishwasher and used in the oven, as well as the microwave.

7.99

13.99

15.99



How to render lard?

O 2 kg raw back fat O about 80 ml water

Take the pork fat from the refrigerator and cut it into 2x2 cm cubes. Place the diced lard in a deep pot with a thick bottom, cover with water, and cook at the highest temperature for 30 minutes until the fat softens and the lard begins to float. Then reduce the heat so that the lard does not burn, and cook it for about an hour, stirring constantly. Once the crackling starts to turn golden, stir it regularly. Do not increase the heat on the stove. Golden cracklings that sink to the bottom would burn very quickly. When the lard stops foaming and the crackling is the right golden colour and sticks to the bottom, turn off the stove. Leave the lard for 30 minutes on the hob and then pour it into a ceramic lard pot using

a sieve. Lard has a shelf life of about a year at 5–10°C. Lard must be stored in a dry, airy place that is reasonably cool and dark.



STOCK pot with lid, 22 l stainless steel, d. 32 cm 113181 **99.99**







Use of PICKLES:

As part of a main course, a filling for savoury pancakes,

tortillas, toasties, sandwiches and savoury rolls, as a side dish with hamburgers, grilled meats, salads, and so much more. 3 PICKLES BLUE AND WHITE pot for vegetable pickling ceramic, 2.81 127604 28.99 MOTION kitchen knife

stainless steel, plastic, lg. 23 cm

AUTUMN - WINTER 2024/2025

831129

7.59

Beetroot salad

- O 2–3 red beets
- O 3 tablespoons liquid honey
- O rocket or other leafy vegetables
- O 100 g goat cheese
- O roasted walnuts

marinade: 10 tablespoons oil, 2 tablespoons caster sugar, 2 tablespoons wine vinegar, 1 tablespoon soy sauce, thyme, salt and pepper

Peel the cooked beetroot and slice thinly. Put the slices in a bowl with a lid and add the honey and marinade. Leave to marinate overnight in a cold place. The next day, mix in the fresh rocket and chunks of goat cheese. Sprinkle with roasted walnuts.



144803 fine (for cheese)

144802 coarse 5.99

67

Practical food containers UROWEJIU in a variety of designs

Food containers whose lids have a retractable flap are extremely versatile. You can use them to store food, granules for your four-legged friends, laundry and cleaning products (powder and pods), beads, screws, and other odds and ends. They come in handy at home, in the workshop, or in a caravan or wood cabin, etc.

Plastic container with lid









127187 3.2 l, 16.5x11.5x27.5 cm **5.99**

127185 1.3 l, 16.5x11.5x11.5 cm

- tightly closing lid perfectly preserves the aroma and taste of the stored food
- suitable for storing spices, nuts, seeds, dried herbs and dried fruits, etc.
- use stickers from our range of products to indicate the different contents
- opens and closes very easily and reliably

square shape ensures the efficient use of space, enabling the storage of a number of containers on a single shelf or in a drawer

NEW!

UROVNET

NEW! • rotate the top of the lid to control how much you wish to dispense Food container with dispenser 0.35 l, 7.2x7.2x11.5 cm 127196 beige 127197 grey 1.39Food container with lid 0.451, 8x8x12 cm 127194 1.19





Get rid of moisture

in your home, basement, garage, workshop, and any other places that are hard to air regularly, or that suffer from excess humidity, etc. Moisture absorbers will help you with this problem by soaking up humidity. The granulate or tablet in the plastic container absorb moisture from the air, which collects in the bottom. When the container is full, you pour out the water and refill with new granulate or a new tablet. The granulate or tablet gradually dissolves, losing its effectiveness over time. After its effectiveness has been exhausted, a new one should be used. Tablets work based on the same principle, which means that they dissolve over time.

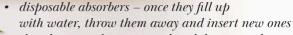
- the top of the bag contains granules that absorb moisture from the air; the moisture is accumulates in thebottom of the bag
- it releases a pleasant scent into the room, wardrobe, etc.

Moisture absorber 210 g hanging, with OCEAN fragrance plastic, granules, 17x5.5x44 cm 832392

4.49

NEW!

orion



 they do not make any sound and do not need electric power; easy to store

Moisture absorber 450 g plastic, granules

14.7x10.7x12 cm 832391

5.59

NEW!













If you purchase multiple designs from this collection or a complete set of all 6 animal designs, each household member gets to choose which one they like best. You will each have your own favourite cup for coffee or tea, or breakfast or soup bowl, etc.

FARM bowl d. 13.5 cm - 129207 goose, 129208 cow, 129209 horse, 129210 sheep, 129211 dog, 129212 chicken 4.59/ FARM mug with handle, ceramics, 0.53 l - 129477 goose, 129478 cow, 129479 horse, 129480 sheep, 129481 dog, 129482 chicken 4.99/ 728039 Place mat plastic, 35x25 cm 1.49/153536 MONA milk bowl 0.21 l, porcelain 3.99/152596 MEADOW milk pot 2 l, enameled sheet 20.99/124699 BELA container with clip 0.75 l 4.29



Dessert plate ceramic, d. 19.5 cm 129106 5.49

Shallow plate ceramic, d. 26.8 cm 129113 6.79

image on one side, text on the other

NEW!

BÉÉÉZVA DEN

Coffee cup 70 ml porcelain, d. 6 cm 129648 goose 129649 cow 129650 horse 129651 sheep $129652 \log$ 129653 chicken

3.59

 $\overline{\mathbb{X}}$









Moka pot

– a pressurised coffee maker used for traditional Italian coffee – prepares a drink with an excellent aroma. Simply fill the bottom chamber with warm water up to the bottom of the safety valve, insert the funnel basket with ground coffee, screw on the top collector, and start brewing. Pressure from the boiling process pushes the espresso through the moka pot and into the top collector, enabling you to pour the drink. It is also suitable for induction cookers.

Moka pot aluminium, plastic, 0.45 1 131922 N E W !





French press

is a strainer coffee pot used for making coffee quickly and easily. The coffee is poured into cups without the coffee grounds. Using a fine sieve, press solid particles in the drink down to the bottom of the pot. The press is also great for making iced coffee with thick foam (only water, instant coffee, sugar or honey to taste; use the strainer to make a froth). You can also use it to make tea from loose leaves or flowers. It can make a perfect foam from warm milk to be poured into a coffee, children's cocoa, or Caro drink.





and the ground coffee will be filtered within

moments.

83



HEARTS dessert plate ceramic, d. 19 cm 128473

2.99

ORION MAGAZINE

153877 **24.99**





ORION MAGAZINE

















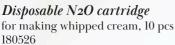


Of course you know

about whipped cream dispenser for making homemade whipped cream. It tastes lovely and needs no sweetening, so you can use it for savoury dishes and sauces, too. But you can add vanilla sugar, Dutch cocoa, or icing sugar, if you want. To make whipped cream, you will need either replaceable or disposable whipped cream cartridges with N2O filling. Our ORION stores have all you need for your household. Our online store at www.oriondomacipotreby.cz offers whipped cream dispenser in two sizes and disposable whipped cream cartridges.

DELA whipped cream bottle 36.99 131306 0.41

39.99 131307 0.681



4.99











Restaurants, bars and cafes use disposable cartridges for the daily preparation of quick and easy freshly whipped cream because they need to ensure a regular supply for their establishments. They can offer the customer the perfect Viennese or Irish coffee, or dessert, thanks to a whipped cream dispenser and disposable cartridges.

For most Czech households, the use of replaceable whipped cream dispenser cartridges, which have been on the Czech market for more than 50 years, is still very popular. It is has become a classic feature of everyday Czech life. This solution is economical and environmentally friendly. In addition, this whipped cream is preservative-free. To maintain a constant supply of these cartridges, we buy them back at our Orion stores. Check your and your grandmother's home and bring any empty cartridges to our Orion stores. We will be happy to buy them from you and keep this Czech tradition alive and well.

- you will be protecting the environment
- you will receive cash immediately
- no packaging needed



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BRNO, OC Olympia, U Dálnice 777

phone: +420 702 192 996 BRNO, NC Královo Pole, Cimburkova 4

phone: +420 724 162 923

BRNO-ŠTÝŘICE, OC Futurum, Vídeňská 132/100

phone: 702 167 301

BRNO-SLATINA, Řípská 1477

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MOST, OC Central Radniční 3400

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Baking, frying and cooking in one







classic high roasting pan with lid (low roasting pan)



high pan with lid



middle part with profiled bottom as a low roasting pan without a lid, or a pan for baking and frying



stainless steel frying basket for frying