

Press release

Pizza meets raclette: two classics, one appliance –
for double the delicious table moments
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Dinkelsbühl, 16 October 2025 – Crispy mini pizzas right at the table – the new Pizza Raclette RCP 1800 from Rommelsbacher makes it possible. This innovative appliance combines the passion for Italian pizza with the sociable charm of traditional raclette, thus creating a completely new culinary experience. Thanks to the true bottom heat, the six XXL pans produce golden-brown pizza bases with real oven character – while at the same time eight additional pans are ready for classic raclette enjoyment. Every evening becomes a culinary adventure where everyone creates their favourite dish.

The idea is as simple as it is brilliant: pizza and raclette on one level, at the same time. The switchable pizza heating element ensures crispy dough bases – just like a mini pizza fresh from a stone oven. Whether it's a classic Margherita, spicy salami variations, or creative vegetarian options – the generously sized XXL pans allow for individual pizzas to suit every taste. The included dough cutter makes preparation a breeze, and the pizza party can begin. Everyone becomes a pizza chef, creating their own favourite version – with exactly the ingredients they love.

While some enjoy their pizza, others melt cheese and fine ingredients in the raclette pans. This combination is what makes the RCP 1800 so special: it unites the best of two culinary worlds and delights both young and old. "Pizza and raclette in a shared setting – both with one appliance – is a combination that works wonderfully, tastes great for everyone, and is simply fun," says Julia Hasenmüller, who loves shared meals. She adds: "That's the charm: everyone brings their favourite ingredients, everyone gets creative – and in the end, it's all about enjoying good food together."

Variety is ensured by the practical reversible plate made of solid die-cast aluminium, which creates perfect grill marks on the ribbed side and allows for sweet crêpes on the smooth side. The high-quality ceramic non-stick coating is completely PFAS-free – for conscious indulgence without compromise.

Operating the RCP 1800 is effortless: the temperature is continuously adjustable, and the pizza heating can be switched on separately. A central main switch ensures safe switching off, and the clever parking deck holds unused pans – leaving more space on the table for good conversation. With a total of 14 non-stick coated pans (6 XXL, 8 standard), 8 scrapers, and the dough cutter, this complete package is ready to go. The elegant housing made of brushed die-cast aluminium not only looks great but also stands for durability and quality.

The Pizza Raclette RCP 1800 brings a fresh idea to the table and connects people through taste. It's perfect for anyone who loves to feast together, experiment, and be surprised. Whether it's a family evening, a get-together with friends, or a special occasion – the RCP 1800 turns every gathering into a memorable experience.

Press contact:

Oliver Hawner · Head of Marketing | PR

Phone +49 (0) 9851 5758-5829 · presse@rommelsbacher.de · www.rommelsbacher.de

ROMMELSBACHER ElektroHausgeräte GmbH · Rudolf-Schmidt-Straße 18 · 91550 Dinkelsbühl/Germany

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Delicious recipe ideas can be found in the free raclette recipe booklet, available online on the Rommelsbacher website as a digital flip catalogue – for even more inspiration and moments of indulgence. The Pizza Raclette RCP 1800 is now available in stores for a price of € 299.99.

About ROMMELSBACHER ElektroHausgeräte GmbH:

Our roots are in Stuttgart, where Dipl.-Ing. Gustav Rommelsbacher started his business in the year 1928 with the design and production of loudspeaker systems. He was an inventive genius with innovative ideas and the good instinct for the trends and needs of his time. After World War II, Dinkelsbühl/Germany became his new home. He started his production in a garage, with all materials he could get hold of, and made electric appliances which were urgently needed at that time. Radiators, electric irons and mobile cooking plates were manufactured under the brand robusta and soon delivered to many countries. The first brick-built factory was designed and expanded in the years that followed. His son, his daughter and his son-in-law joined the team and robusta became ROMMELSBACHER. In a spirit of great commitment, with high quality appliances and the strengths of a family-owned company, they developed a brand which is well-known for its first-class products.

In 1991, the third generation entered the business and in 1995, ROMMELSBACHER moved premises to a larger block of buildings which formed the perfect basis for further growth.

Modernization and expansion started in 2014, making the Dinkelsbühl/Germany premises fit for the future, since the fourth generation is already waiting in the wings.

Please find further information on our website www.rommelsbacher.de as well as on our social media channels:

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