



de BUYER®

DEPUIS 1830

2016



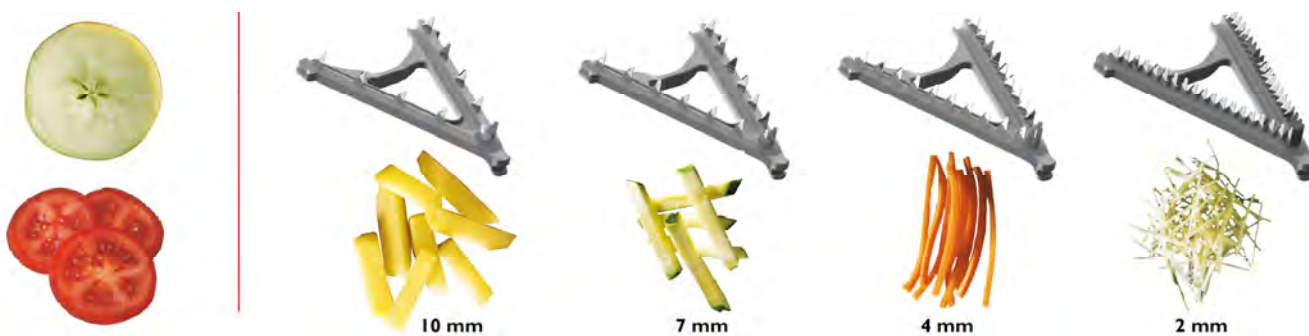


**La Mandoline VANTAGE - standard model**



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2017.00</b>	Complete Mandoline with slider and pusher - Integrated V-shaped blade - 4 Julienne blades 2-4-7-10 mm - V-shaped blade guard for storage - Storage box for accessories	50	15	20	1,83

V-shaped blade to cut all types of fruit/vegetable even the softest. Stainless steel frame : robust and resistant. Equipped with 4 V-shaped Julienne blades Minimum space - Folding foot. Total safety thanks to the ergonomic pusher and the slider.



**La Mandoline VANTAGE - Replacement parts 2017.00**

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2017.91</b>	Julienne 2 mm cut - 41 teeth				0,03
<b>2017.92</b>	Julienne 4 mm cut - 22 teeth				0,03
<b>2017.93</b>	Julienne 7 mm - 14 teeth				0,03
<b>2017.94</b>	Julienne 10 mm - 10 teeth				0,03
<b>2017.89</b>	Plastic storage box (empty)				0,27
<b>2017.59</b>	Pusher				0,13
<b>2017.90</b>	Slider				0,05
<b>2017.86</b>	V-blade guard				0,01
<b>2017.55</b>	Extra long pusher and slider	17,2	13	6,8	0,27

# Vantage >>

Mandoline Inox made in France

DESIGN  
J

## LA MANDOLINE VANTAGE with 3 graters



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2017.30</b>	Complete mandoline with pusher and slider - Integrated V-shaped blade - Smooth removable plate on the upper plate - 3 Julienne blades 4-7-10 mm - Set of 3 graters (coarse / medium/ zest) - V-shaped blade guard for storage - Storage box for accessories	50	15	20	1,83

Stainless steel frame : robust and resistant. V-shaped blade to cut all types of fruit/vegetable even the softest. Removable plates on the upper plate : straight plate or graters to easily change the

cutting. Fast and efficient : the teeth of the graters cut in 2 flow directions. Minimum space - Folding foot. Total safety thanks to the ergonomic pusher and the slider.

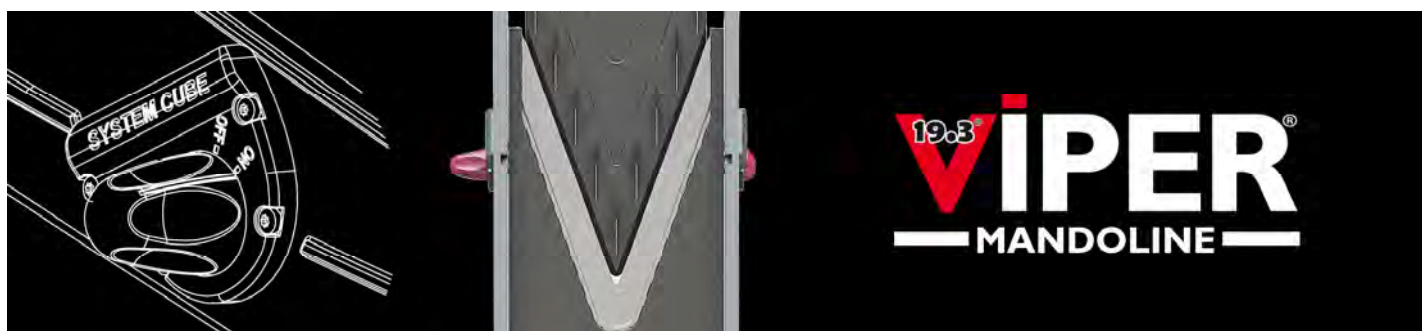


## La Mandoline VANTAGE - Replacement parts 2017.30



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2017.91</b>	Julienne 2 mm cut - 41 teeth				0,03
<b>2017.92</b>	Julienne 4 mm cut - 22 teeth				0,03
<b>2017.93</b>	Julienne 7 mm - 14 teeth				0,03
<b>2017.94</b>	Julienne 10 mm - 10 teeth				0,03
<b>2015.80</b>	Grater for zest				0,01
<b>2015.81</b>	Medium grater				0,01
<b>2015.82</b>	Coarse grater				0,01
<b>2017.83</b>	Smooth plate				0,01
<b>2017.89</b>	Plastic storage box (empty)				0,27
<b>2017.59</b>	Pusher				0,13
<b>2017.90</b>	Slider				0,05
<b>2017.86</b>	V-blade guard				0,01
<b>2017.55</b>	Extra long pusher and slider	17,2	13	6,8	0,27





## VIPER Mandoline



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2016.00</b>	Complete Mandoline with receptable & pusher with horizontale blade & 2 Julienne 4 -10 mm	44	18,5	15	1,36

## La Mandoline VIPER: Replacements parts



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2016.96</b>	Horizontal plate for slices	26	12	0,09	0,18
<b>2016.92</b>	Plate Julienne 4 mm	13,2	9,5	0,12	0,11
<b>2016.94</b>	Plate Julienne 10 mm	14,5	10,8	0,05	0,12

## La Mandoline VIPER : Replacement parts



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2016.59</b>	Ergonomic plastic protective pusher	25,2	12	17,5	0,12
<b>2016.90</b>	Plastic slider	26	12	2,5	0,55



## La Mandoline ULTRA



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2012.00</b>	Complete Mandoline with receptable & pusher with 1 double horizontal blade-straight/serrated and 3 Julienne blades 2-4-10 mm STAINLESS STEEL PUSHER with rotating control system	38	12,5	13	1,54

Multi-cuts : cubes, losanges, slices, crinkle cuts, Julienne cuts, waffle cuts. Thickness from ultrafine slices to one-centimeter. Professional: made of foograde st/steel and polymer composites. Satin polished st/steel. Horizontal double-blade made of high-quality cutlery st/steel. Julienne blades made of heavy duty professional st/steel. SECURE with its protective pusher. Easy to handle.

## La Mandoline ULTRA 2.0 "MASTER" with stainless steel pusher



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2012.40</b>	Complete Mandoline with receptable & pusher with 1 double horizontal blade-straight/serrated and serrated) and 6 Julienne blades  ULTRA 2.0 MASTER version with : STAINLESS STEEL PUSHER with rotating control system - 6 Julienne blades 2-3-4-5-7-10 mm in their removable storage box - 1 blade sharpener - EXTRA-LONG PUSHER - Special coated upper plate - Double horizontal blade Santoku - Upper foot with cap	39	18	14	2,38

Same features as the standard model. Improved design and optimum efficiency. Supplied with the st/steel round pusher and with one plastic extra-long pusher for long products. The upper

foot is reinforced with st/steel 2 caps. Improved slide with the horizontale blade Santoku and the special « pro-slide » coating on the upper plate.

## Stainless steel "diamond" sharpener for Mandoline blades



Code	Designation	Kg
<b>2012.80</b>	Ststeel sharpener "diamond" for blades	0,01

## SLICERS

### La Mandoline ULTRA : Replacement parts



Code	Designation	L.cm	W.cm	Kg
	For ULTRA and ULTRA DE LUXE :			
<b>2012.90</b>	Plastic receptacle			0,62
<b>2015.59</b>	Plastic pusher			0,22
<b>2000.97</b>	Small lower foot/stand	12	11,5	0,12
<b>2000.89</b>	Set of 2 tightening knobs			
<b>2012.88</b>	Support for blade storage (without blades)			0,04
	JULIENNE blades :			
<b>2012.91</b>	JULIENNE 2 mm - black			0,02
<b>2012.92</b>	JULIENNE 4 mm - red			0,02
<b>2012.93</b>	JULIENNE 10 mm - grey			0,02
<b>2012.94</b>	JULIENNE 3 mm - green			0,02
<b>2012.95</b>	JULIENNE 5 mm - blue			0,02
<b>2012.96</b>	JULIENNE 7 mm - orange			0,02
<b>2012.89</b>	Storage box for 7 blades - delivered empty			

### La Mandoline ULTRA : Replacement parts



Code	Designation	Ø	L.cm	W.cm	Kg
	Parts for Mandoline ULTRA DELUXE :				
<b>2012.98</b>	Upper foot				
<b>2015.97</b>	Double horizontal blade Santoku				0,04
<b>2010.59</b>	Stainless steel pusher	13,4			0,25
<b>2012.55</b>	Long pusher Suitable for the standard Mandoline ULTRA				0,24
<b>2012.56</b>	Rotating control system (slider and pusher) Suitable for the standard Mandoline ULTRA				
	Parts for Mandoline ULTRA :				
<b>2015.59</b>	Plastic pusher				0,22
<b>2015.90</b>	Slider				0,6
<b>2015.96</b>	Double horizontal blades - straight/Serrated				0,4
<b>2000.97</b>	Small lower foot/stand		12	11,5	0,12

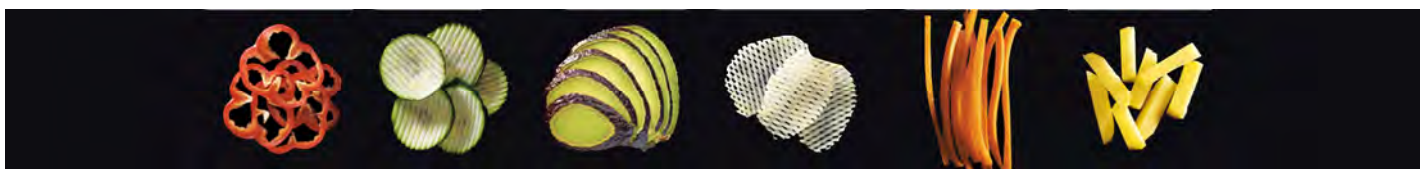
LA MANDOLINE Swing - standard black



La Mandoline<sup>Swing</sup>

**ROBUST AND PROFESSIONAL** : Mandoline made of stainless steel and polymer composite.  
**COMPACT** - Easy to handle - Double-blades system : one single accessory for 2 uses. Folding upper foot for storage.  
**PRACTICAL** : Easy inserting of the blades on the side and easy thickness adjustment mechanism.  
**EFFICIENT** : Easy and precise cut.  
**SAFE** : Ergonomic pusher for maximum safety - Non-skid feet  
**MULTICUTS** : Includes double horizontal blades (straight and serrated) and Julienne blades (space 4 and 10 mm) to produce many cut styles : Julienne cuts, waffle cut, slice or crinkle cuts. Precise thickness adjustment until 10-mm.

Code	Designation	L.cm	W.cm	Kg
2015.00	Complete mandoline with polymer composite Delivered with a double horizontal blade blade (straight & serrated) and a double Julienne blade (space 4 and 10 mm) Black colour	40	20	1,19



LA MANDOLINE Swing PRO - Grey colour



Code	Designation	Kg
2015.51	with 1 double horizontal blade & 2 double blade Julienne (4/10 mm - 2/7 mm)	1,38

Replacement parts for LA MANDOLINE Swing : pusher and slider



Code	Designation	Kg
2015.59	Plastic pusher	0,22
2015.90	Slider	0,6

Large capacity of the receptacle: more products are cut at a single time.  
Ergonomic pusher for maximum safety

Replacement parts for LA MANDOLINE Swing



Code	Designation	Kg
2015.92	Double Julienne blade - 4 and 10 mm	0,26
2015.93	Double Julienne blade - 2 and 7 mm with storage box for both Julienne blades	
2015.96	Double horizontal blades - straight/Serrated	0,4
2012.80	Ststeel sharpener "diamond" for blades	0,01

Easy and precise cut thanks to the blades made of high-quality stainless steel. Double-blades system -one single accessory for 2 uses- :

- Straight blade and serrated blade
- Julienne blade 4/10 mm and Julienne blade 2/7 mm



**PROFESIONAL**  
Stainless steel and polypropylene.

**Protective pusher**

**Technology inspired**  
from La Mandoline V  
Professionnelle

**St/steel upper plate**  
allows food to slide for  
an easy movement.



**Thumb wheel to adjust**  
easily the thickness from extra-thin  
up to 5-mm thick slices. Upper  
plate remains parallel to the blade.

**Anti-skid feet**  
Stability during cutting

**PERFECT CUTTING EDGE**  
Extra-serrated blade  
Optimized angle : 19,3°. Cuts easily  
all fruit/vegetables, even the softest  
ones.

**Good grip ergonomic handle**  
Silicone moulded for a safe  
handling.



KOBRA 19.3° V : Professional fruit and vegetable slicer with pusher



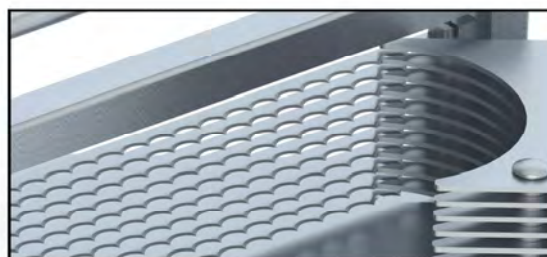
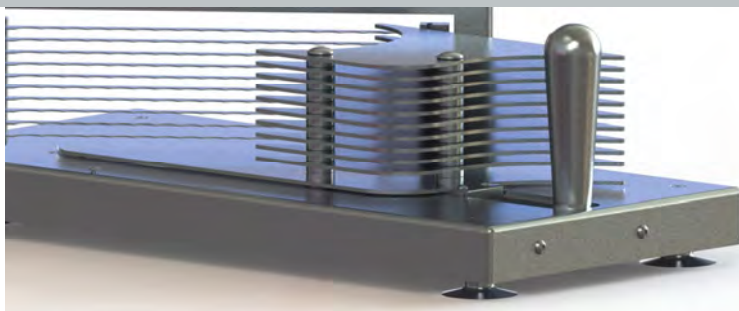
V-shaped blade: the blade penetrates the product easily. Optimised cutting angle at 19,3°. Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, etc.). Micro-serration of the blade enables the thinnest cut of fruit/vegetable with skin and preserves their flesh composition. PRACTICAL & EASY :Easy to adjust the height of the cut: the thumb wheel integrated at the end of the handle allows the adjustment of the thickness up to 5 mm. Ergonomic handle. St/steel ramp COMPACT The pusher clips on for easy storage. SAFE Protective. Silicone moulded anti-sliding handle. Anti-skid feet.

Code	Designation	L.cm	W.cm	H.cm	Kg
2011.00	Complete with pusher - Black	36,5	12,2	8	0,66
SPARE PARTS :					
2011.55	Pusher alone				





Stainless steel tomato slicer, 5,5 mm thickness

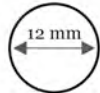


For 10 slices - 5,5 mm thick. Serrated blades special for tomatoes. The horizontal cutting action avoids juice loss. The tomato slicer lets you slice ripe tomatoes but also citrus fruits (lemons, oranges, kiwis,...). Suckers on the feet hold the slicer firmly in place on the worktop during use. Safe: cover guards prevent anyone touching the blades. 2 ergonomic handles. Made of all stainless steel: easy cleaning. Dishwasher safe.

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2005.00</b>	Tomato slicer	42,5	20	18	5,5
<b>2005.10</b>	Set of replacement blades	24,5		7	0,14



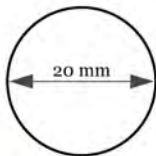
### Manual universal corer for fruits / vegetables - ø12 mm - Orange



Code	Designation	Ø	L.cm	Kg
<b>2612.01</b>	L. tube 90 mm - Graduated	2,5	19,7	0,04

Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal : suitable for various fruits/vegetables. Multifunctions: removing stalk / Hollowing out / Stuffing. Overmoulded with TPE polypropylene ergonomic anti-slip handle with hole to hang - Stainless steel blade and graduated tube.

### Manual universal corer for fruits / vegetables - ø20 mm - Green

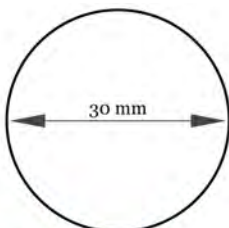


Code	Designation	Ø	L.cm	Kg
<b>2612.02</b>	L. tube 112 mm - Graduated	3	24,6	0,08

Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal : suitable for various fruits/vegetables. Multifunctions: removing stalk / Hollowing out / Stuffing. Overmoulded with TPE polypropylene ergonomic anti-slip handle with hole to hang - Stainless steel blade and graduated tube.



### Manual universal corer for fruits / vegetables - ø30 mm - Red



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2612.03</b>	L. tube 112 mm - Graduated	25			0,1
<b>2612.12</b>	Corer display Composition : - 6 Corers 2612.01 - 6 Corers 2612.02 - 6 Corers 2612.03	29	15	35	0,86

Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal : suitable for various fruits/vegetables. Multifunctions: removing stalk / Hollowing out /

Stuffing. Overmoulded with TPE polypropylene ergonomic anti-slip handle with hole to hang - Stainless steel blade and graduated tube.

DAI SENSEI Japanese knife with handle made of carbon fiber



The Dai Sensei knife, first knife developed by De Buyer with master knife engineer Mark Henry, is a real work of engineering art in homage to centuries of Japanese blade mastery. Made entirely by hand in Japan and France by masters in their fields, the Dai Sensei is much more than a simple kitchen utensil: this knife will excite the most demanding blade connoisseurs all lovers of fine artisanal work.

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4260.00</b>		41,6	5,6	2	0,36

Japanese knife with single-bevel blade FIBRE KARBON 1 - L. 26 cm



Resulting from the fusion of a French Chef knife to prepare meat and vegetables, and a Japanese single bevel sashimi knife for the finest of slicing.

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4270.26</b>		41,5	1,85	6	0,46

Chef knife FIBRE KARBON 1 - L. 22 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4271.22</b>		36,5	1,86	6,1	0,35

Traditional strong French chef blade for all regular heavy cutting work.

Japanese Chef knife FIBRE KARBON 1 - L. 23 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4271.24</b>		35,5	1,88	6,8	0,4

Like a traditional French Chef blade, but more advanced : thinner and sharper cutting edge and scallops for less cutting effort, but strong for the toughest chef work.

Chef knife SANTOKU FIBRE KARBON 1 - L. 19 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4271.19</b>		33,5	1,85	5,5	0,6

The Santoku knife with scalloped blade is perfect for a broad range of uses: slicing, chopping, mincing of meat and vegetables.



Utility knife FIBRE KARBON 1 - L. 18 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4275.18</b>		30	16,3	3,14	0,17

Between the small office knife and the chef knife, it is ideal for many small cutting tasks.

Paring knife FIBRE KARBON 1 - L.11 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4272.11</b>		22,9	1,63	2	0,14

A high performance small utility knife or steak knife.

The knives FK2 are designed to be the ultimate blend of toughness, sharpness, functionality and value for real working chefs and serious gourmet cooks. In addition to the traditional blades expected, the FK2 range has many innovative blade shapes .



**REBALANCE SYSTEM**

find your ideal balance with the innovative adjustable counterweight

**HARDNESS**

German X50CrMoV15 stainless steel alloy hardened and tempered to HRC56. Hard for edge retention and tough for edge durability

**UNIQUE BLADE GEOMETRY**

A fine grind between the thick German blades and light Japanese blades to bring strength and sharpness together

**ROBUST HANDLE**

**CARBON FIBRE COMPOSITE**  
Dynamic and ergonomic handle shape with texture grips strongly to resist hand slip

**SOLID AND STRONG**

Thick tang for long term durability  
Solid one-piece bolster



**French Chef knife**



This knife is the traditional French chef knife for all heavy cutting work (vegetables, meat and fish).

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4281.21</b>	L. 21 cm	36	2,2	6	0,28
<b>4281.26</b>	L. 26 cm	41	2,2	6,5	0,35

**Santoku knife L. 17 cm**



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4281.17</b>		32,4	2,2	5,4	0,26

Good broad range of uses: slicing, chopping of meat and vegetables.

## Asian Chef knife



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4280.15</b> L. 15 cm		28,6	4,9	2	0,16
<b>4280.17</b> L. 17 cm		30	5,5	1,8	0,18

This 15cm Asian Chef knife is very light and sharp and easy to maneuver for light quick cutting tasks in busy kitchens. It is also designed to be ideal for young cooks or for small hands.

## Paring knife L. 9 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4282.09</b>		21,7	2	2,3	0,12

Used by chefs for peeling, turning, and other small hand-held jobs.

## Utility knife L. 14 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4285.14</b>		26,7	2	3	0,14

Small chopping/slicing knife for many light meat/vegetable jobs for chefs and home cooks.

## Filet knife L. 16 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4283.16</b>		30,9	2,2	2,3	0,2

This knife is perfect to for slicing fillets from fish and chicken. The blade is relatively long, narrow and flexible, for less slicing resistance.

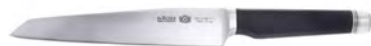
## Boning knife L.13 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4284.13</b>		27,8	2,2	1,8	0,19

Specialty boning knife for chefs.

## Carving Knife



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4285.21</b> L. 21 cm		35,8	2	4	0,26
<b>4285.26</b> L. 26 cm		40,6	2,2	4	0,28



Traditional western meat slicing blade (with sword tip). This knife is perfect for slicing large roasts, hams, etc. The blade is designed to offer the least resistance when slicing meat, allowing long cuts to be performed easily. It also slices cakes with ease.

## Polyvalent carving knife with combo blade L. 16 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4285.16</b>		30,9	2,2	4	0,22

Front half of blade is fine slicer for meat/vegetables. Back half of blade has serrations for slicing tough meats and vegetables, and baguettes, etc. Round nose for spreading condiments. Several

knives in one: excellent high productivity café knife or everyday home knife with many uses.

## Bread knife



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4286.26</b> L. 26 cm		40,5	2,2	3,9	0,28

Bread knife with rounded tooth serration for longer blade life and smoother cutting. This type of serration also makes it a good 'bulk' or rough meat slicer.

High Tech Pro Knife sharpener 'DIAMOND CAMS'

**DIAMOND CAMS™**  
PRO KNIFE SHARPENER



Resulting from many years of mechanical engineering R&D, the de Buyer 'DIAMOND CAMS' sharpener generates perfectly shaped and fine slightly convex edge bevels every time. Simply swipe any blade down and back through the highly engineered diamond-coated solid steel cams until the edge is razor sharp. Two stages in one: swipe light and shallow for everyday honing, and hard and deep for edge resharpener, including complete regrinding of old blades. More accurate than manual steel and stone methods because human error is eliminated with the accurate angle control of the sharpening/honing cams. Patents pending.

Code	Designation	L.cm	W.cm	H.cm	Kg
	SHARPENS AND HONES ANY KNIFE BRAND QUICKLY AND ACCURATELY				
<b>4290.01</b>	Professional 15°-20° fine convex	10,5	20	7,5	0,2

Pro 3-Stage Diamond Cams Blade Sharpener TRIUM



**TRIUM™**

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4290.02</b>		12	6,7	5,7	0,33

The TRIUM Sharpener was developed to produce very sharp professional cutting edges on any brand of knife. The patent pending Diamond Cams control the edge angle very accurately

as you swipe the blade down and back between the cams, for a highly refined cutting edge shape with a perfect hone ever time.

Professional steel QUINTUM 'Hypersteel'



**QUINTUM™**

Code	Designation	L.cm	W.cm	Kg
<b>4291.00</b>		45	3	0,32

The 5-stage professional sharpening and honing centre : the QUINTUM produces sharper knives in less time than traditional methods for better results for chefs and butchers, and easy pro

results for home cooks : Diamond Cams in handle for full regrind of worn edges + 4 more stages of finer sharpening on steel shaft, 2 diamond and 2 hard chrome surfaces.



**IRON FRYPAN - ORGANIC BEEWAX FINISH**

NATURAL ANTI-OXIDATION PROTECTION  
 FAVOURED SEASONING  
 IMPROVED NONSTICK QUALITIES  
 RIVETED STEEL HANDLE  
 from 2,5 to 3 mm thick  
 Suitable for all hotplates including INDUCTION



**ECO - BIO - DURABLE AND RECYCLABLE**

**Round frying pan MINERAL B ELEMENT**



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>5610.20</b>		20	3,3	2,5	1
<b>5610.24</b>		24	3,5	2,5	1,39
<b>5610.26</b>		26	4	3	1,9
<b>5610.28</b>		28	4	3	2,15
<b>5610.32</b>	WTH 2 HANDLES	32	4,5	3	2,63
<b>5610.36</b>	WTH 2 HANDLES	36	5	3	3,53

**Round frying pan "GRILL" MINERAL B ELEMENT**



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>5613.26</b>		26	4	2,5	1,37
<b>5613.32</b>		32	4,5	2,5	2,31

**Round deep country pan MINERAL B ELEMENT**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>5614.24</b>		24	7	2,5	2,5	1,85
<b>5614.28</b>		28	9	4	2,5	2,47
<b>5614.32</b>	WTH 2 HANDLES	32	8,1	5,5	2,5	3

Steel steak frypan, flared edge MINERAL B ELEMENT



Code	Designation	Ø	Th.mm	Kg
<b>5616.24</b>		24	2,5	1,27
<b>5616.28</b>		28	2,5	1,63

Round deep country pan MINERAL B ELEMENT with 2 handles



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>5654.24</b>		24	7	2,5	2,5	1
<b>5654.28</b>		28	9	4	2,5	1,8
<b>5654.32</b>		32	8,1	5,5	2,5	2,26

Omelette pan MINERAL B ELEMENT



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>5611.24</b>		24	3,8	2,5	1,35

OMELETTE pan with rounded shape to return easily omelettes and to slide them onto a plate without any problem. Perfect for delicious omelettes, crispy outside and soft inside.

Paella pan MINERAL B ELEMENT with 2 st/steel riveted handles



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>5652.32</b>	4 p.	32	4,2	3	2,5

Round crepe pan MINERAL B ELEMENT



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5615.24</b>		24	45,5	1,2	2,5	1,13
<b>5615.26</b>		26	47,8	1,3	2,5	1,33
<b>5615.30</b>		30	54,1	1,5	2,5	1,78

**Blinis pan MINERAL B ELEMENT**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5612.12</b>	[PU:5]	12	24,1	1,8	2,5	0,43

**3-blinis pan MINERAL B ELEMENT**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5612.03</b>	3 blinis ø 10 cm	27	48	1,2	2	1,11

**Pan for Poffertjes and mini-blinis MINERAL B ELEMENT**

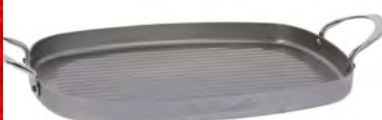


Code	Designation	Ø	L.cm	Th.mm	Kg
<b>5612.16</b>	16 Poffertjes ø 4 cm	27	47,8	2	1,1

The Poffertjes pan to cook the famous Dutch mini-pancakes or also mini- blinis

**Rectangular grill pan MINERAL B ELEMENT with 2 st/steel handles**

2016



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>5640.02</b>		38	26	2,5	2,49

Born of the famous healthy and dietetic cooking method, the "plancha" is really practical to cook meat thanks to its wide area. Suitable on all heat sources and hot coals.

Oval roasting-pan MINERAL B ELEMENT with 2 st/steel riveted handles



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>5651.36</b>		36	24	4,8	2,5	2,26

Steel roasting-pan with 2 aluminium handles and st/steel grid



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>5664.40</b>	Total dim. 46,8 x 33,2 x 10 cm	39	30,5	4,4	2	3,77

For all heat sources, including grill cooking on hot coals. Undistortable. Healthy cooking with low fat and no direct contact with flames and hot coals.

Round frypan MINERAL B ELEMENT PRO with cast st/steel handle



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>5680.20</b>		20	3,3	2,5	1,09
<b>5680.24</b>		24	3,5	2,5	1,44
<b>5680.28</b>		28	4	3	2,17
<b>5680.32</b>	With 2 handles	32	4,5	3	2,9



**FRENCH COLLECTION B ELEMENT**

Iron frypan - Beewax protective finish  
 All heat sources including induction  
 Riveted cast stainless steel handles FRENCH  
 COLLECTION inspired by Parisian monuments

FOR ORIGINAL BUFFET PRESENTATION  
 OR SERVICE ON TABLE



**Round iron frypan FRENCH COLLECTION B ELEMENT**



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>5670.20</b>		20	3,3	2,5	1,1
<b>5670.24</b>		24	3,9	2,5	1,4
<b>5670.28</b>		28	4	3	2,2
	BLINIS PAN				
<b>5670.12</b>		12	2	2	0,5

The French Collection – Celebrated landmarks bring memories to life every time you use your cookware 'made in France' along with ergonomoy.  
 The handles are inspired by the Parisian Tower and bring design

STEEL - HEAVY QUALITY  
2,5 to 3 mm thick  
for professional strong heat sources  
Perfect heat conduction  
Extra-strong handles

# ACIER CARBONE STEEL



Perfect for **SEALING, FRYING, BROWNING**

## Round "lyonnaise" frypan - Heavy quality steel



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
5110.18 [PU:3]		18	35,1	3	2,5	0,89
5110.20 [PU:3]		20	36,8	3,2	2,5	1,03
5110.22 [PU:3]		22	42	4	2,5	1,24
5110.24 [PU:3]		24	44	3,5	2,5	1,31
5110.26 [PU:3]		26	48,5	4	3	1,93
5110.28 [PU:3]		28	50,5	4	3	2,1
5110.30 [PU:3]		30	54	4,2	3	2,35
5110.32 With 2 handles [PU:3]		32	60	4,5	3	2,71
5110.36 With 2 handles [PU:3]		34	69,5	4,5	3	3,5
5110.40 With 2 handles [PU:3]		38	73	5,3	3	4,11
5110.45 With 2 handles		43	86,3	5,3	3	5,04
5110.50 With 2 handles		48	91	5,7	3	6,13

The "lyonnaise" profile pan has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.

## Round frying pan - Stainless steel cold handle



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
5130.20 [PU:3]		20	36,6	3,2	2,5	1
5130.24 [PU:3]		24	43,7	3,5	2,5	1,39
5130.28 [PU:3]		28	51	4	3	2,12
5130.32 With 2 handles [PU:3]		32	59,6	4,5	3	2,71
5130.36 With 2 handles [PU:3]		36	63,9	4,5	3	3,2
5130.40 With 2 handles [PU:3]		40	68	5,3	3	3,4

Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates including INDUCTION. The "lyonnaise" profile pan has a high flared and curved skirt.

This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish.

## Oval fish frying pan - handle on the short axis



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
5131.36 total L.50,3 cm [PU:3]		36	26	4,6	2,5	2,39

Handle is riveted on the short axis for "salamander special" model. All hotplates including INDUCTION

Fish frypan - Heavy quality steel



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
5111.28	Oval - total L. : 51,5 cm [PU:3]	28	20	4,5	2,5	1,53
5111.32	Oval - total L. : 55,5 cm [PU:3]	32	22,5	4	2,5	1,93
5111.36	Oval - total L. : 60 cm [PU:3]	36	26	4	2,5	2,3
5111.40	Oval - total L. : 69,5 cm [PU:3]	40	28	5	3	3,32
5550.38	Rectangular - total L. 50,7 x 39 cm [PU:3]	38	25,5	4,5	3	3,2

Oval and oblong frying pans are the ideal shape for cooking whole fish.

Note: the standard model has the handle riveted lengthways.

Pancake pans - Heavy quality steel



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
5120.16	[PU:5]	16	34	1,1	2,5	0,56
5120.18	[PU:5]	18	36,2	1,1	2,5	0,71
5120.20	[PU:5]	20	38,4	1,1	2,5	0,83
5120.22	[PU:5]	22	42,2	1,3	2,5	1,02
5120.24	[PU:5]	24	44,2	1,3	2,5	1,14
5120.26	[PU:5]	26	50,2	1,3	2,5	1,37
GIANT CREPE PAN						
5120.30	[PU:5]	30	54,2	1,7	2,5	1,79

Steel plate is the ideal metal for making crispy, tasty crepes. The low skirt of the frying pan allows crepes to be easily flipped and turned. The handle is welded.

Round frypan, 2 handles - Heavy quality steel



Code	Designation	Ø	H.cm	Th.mm	Kg
5113.24	[PU:3]	24	2,5	2,5	1,2
5113.28	[PU:3]	28	3	3	1,9
5113.32	[PU:3]	32	3	3	2,4
5113.36	[PU:3]	36	3	3	3
5113.40	[PU:3]	40	5	3	3,78
5113.50		50	5	3	5,82

This extra-thick professional frying pan has two firmly welded handles. It has many different uses and proves ideal for paella because of its highly-flared shape, allowing liquid to evaporate

quickly (boiling down). Its heavy-gauge thickness allows food to simmer.

Steel blinis pan - Heavy quality steel



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
5140.12	Blinis pan - 2,5 mm th [PU:10]	12	24	12,2	2	0,41
5140.03	"Triblinis" frypan - 2,5 mm th [PU:3]	42	24,6	2	1,28	

These frying pans allow you to make the well known Russian specialty blinis as well as fritters and pancakes. The handle is welded.

**WOK made of iron steel - Special induction cooker**



Typical Asian rounded form adapted to the wok induction cooker. Enables to seal and cook food with little fat for a dietetic and natural Asian cuisine. Optimized weight of the wok to cook effortlessly.  
 Thanks to the thickness of 15/10° the wok is both solid and light to handle. Riveted steel handle. Guaranteed without coating.

Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5114.35</b>	Polished finishing [PU:3]	35	60,5	8,5	1,5	1,46

**Stainless steel stand for hemispherical wok**



Code	Designation	Ø	H.cm	Th.mm
<b>3122.00</b>		24	3,65	1

Suitable for rounded woks 3122.90 and 5114.35. Enables to use these woks on standard flat induction hotplates. Thanks of the special form with its handle support, the wok is steady on the plate.

**Round "Grill" frypan with riveted steel handle**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5530.26</b>	[PU:3]	26	48	4,3	2,5	1,42
<b>5530.30</b>	[PU:3]	30	54	4,5	2,5	1,74
<b>5530.32</b>	[PU:3]	32	56	4,5	2,5	2,31

Ideal for searing meats using hardly any fat. The steel pan reaches high temperatures, caramelizing the meat juices to give your grilled meats flawless flavour. The ribbed base marks the meat and reduces the contact area between pan and meat. The high side helps prevent from spatters. The thickness of the pan together with the ribbed base prevent shape loss.

**Rectangular grill pan**



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>5540.38</b>	[PU:3]	38	26	2,5	2,52

It is the perfect product for healthy cooking. Without fat, you will obtain really tender and grilled meat.

**BLUE STEEL - EXTRA-STRONG** quality  
 2 mm thick for professional  
 medium heat sources  
 Perfect heat conduction  
 Extra-strong handles  
 All heat sources (induction at moderate T°)

*Force Blue*



**Perfect for SEALING, FRYING, BROWNING**

**Frying pan, blue steel**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5300.18</b> [PU:6]		18	35	3,5	2	0,82
<b>5300.20</b> [PU:6]		20	37	4,2	2	0,95
<b>5300.22</b> [PU:6]		22	41,5	4	2	1,1
<b>5300.24</b> [PU:6]		24	43,5	4,5	2	1,26
<b>5300.26</b> [PU:6]		26	48	5	2	1,46
<b>5300.28</b> [PU:6]		28	50	5	2	1,66
<b>5300.30</b> [PU:3]		30	54	5	2	1,87
<b>5300.32</b> [PU:3]		32	56	5,5	2	2,1
<b>5300.36</b> [PU:3]		36	67	6	2	2,57
<b>5300.40</b> [PU:3]		40	70	6	2	3,03
<b>5300.45</b> [PU:3]		45	83	7	2	3,84

This "lyonnaise" profile pan made from 2mm (14 gauge) blue steel plate gives very good heat spread. It has a high flared and curved skirt. This very distinctive shape, with no sharp angles,

enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.

**Oval fish frying pan, blue steel**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>5301.36</b>	handle riveted lengthways. [PU:3]	36	26	4,5	2	1,86
	"salamander special" model.					
<b>5315.36</b>	Handle riveted on the short axis [PU:3]	36	26	4,5	2	1,86

The oval frying pan is the ideal shape for cooking whole fish.  
 Note: the standard model has the handle riveted lengthways.

**Pancake pan, blue steel**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5303.18</b> [PU:10]		18	36	1,5	2	0,58
<b>5303.20</b> [PU:10]		20	38	1,5	2	0,69
<b>5303.22</b> [PU:10]		22	41,8	1,5	2	0,8
<b>5303.24</b> [PU:10]		24	43,5	1,5	2	0,93

Blue steel plate is ideal for making crispy, tasty crepes. The low skirt of the frying pan allows crepes to be easily flipped and turned. The handle is welded.



Blue steel blinis pan



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5340.12</b> [PU:20]		12	24	2	2	0,33

These frying pans allow you to make the well known Russian speciality blinis as well as fritters and pancakes. The handle is riveted.

Pancake pan 2 mm thick, cast-iron handle



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5390.24</b> [PU:5]		24	44	1,7	2	1

Blue steel plate is ideal for crispy, tasty crepes. The low skirt of the frying pan allows crepes to be easily flipped and turned. This model stands out because of its cast steel riveted handle.

WOK, blue steel



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>5030.24</b> wok [PU:3]		24	43,7	8	2	1,4
<b>5030.28</b> wok [PU:3]		28	50,4	9	2	1,76
<b>5030.32</b> wok - Base ø 8 cm - With 2 handles [PU:3]		32	60,5	9,7	2	1,99
<b>3329.10</b> Grid for wok ø 32 cm			34,5			0,14
<b>5030.40</b> wok - Base ø 11 cm- With 2 handles [PU:3]		40	69	10,4	2	2,75
Glass lid with st/steel knob for wok :						
<b>4112.24</b>		24		7,5		0,58
<b>4112.28</b>		28		7,5		0,74

The wok has forever been the universal Asian kitchen utensil, and it turns out to be ideal for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The 2mm

(14 gauge) thickness provides a barrier against increasingly powerful heat sources and thus guarantees an easy-to-digest cuisine.

Round "Country" frypan , 2mm blue steel



Between the curved sauté pan and the "Lyonnaise" profile frying pan, this high-sided pan is ideal for all styles of cooking, including frying, searing, grilling. It can be used to prepare large quantities of ingredients and its high sides reduce the amount of juice spat out when cooking meats. Ideal for sauteed potatoes.

Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>5314.16</b> [PU:3]		16	32	6	0,95	0,85
<b>5314.20</b> [PU:3]		20	39,5	6	1,7	1,19
<b>5314.24</b> [PU:3]		24	46,5	6,8	2,5	1,58
<b>5314.28</b> [PU:3]		28	51,5	7	4	1,96
<b>5314.32</b> With 2 handles [PU:3]		32	66,5	8	5,5	2,46
<b>5314.36</b> With 2 handles [PU:3]		36	71,5	8	7	2,88

**STEEL - STRONG** quality  
 1 to 1,5 mm thick  
 for less powerful heat sources  
 Semi-professional and domestic use  
 Quick heating time  
 Extra-strong handles

*La  
Lyonnaise*



**Perfect for SEALING, FRYING, BROWNING**

**Round "lyonnaise" frypan, blue steel**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
5020.14 [PU:10]		14	26,2	3,3	1	0,25
5020.16 [PU:10]		16	30,2	3,3	1	0,34
5020.18 [PU:10]		18	34,9	3,6	1	0,38
5020.20 [PU:10]		20	36,9	4	1	0,46
5020.22 [PU:10]		22	39	4	1	0,52
5020.24 [PU:10]		24	41,2	4,5	1	0,6
5020.26 [PU:10]		26	46,3	4,5	1	0,69
5020.28 [PU:10]		28	49,3	4,7	1,2	0,93
5020.30 [PU:10]		30	54,4	5	1,2	1,04
5020.32 [PU:5]		32	55,5	5,5	1,2	1,15
5020.36 [PU:5]		36	65,8	6	1,5	1,72
5020.40 [PU:5]		40	69,1	6,5	1,5	2,09
5020.45		45	83,2	7,5	1,5	2,81

The "Lyonnaise" is the traditional "granny-style" frying pan. The lightweight blue steel plate is suitable for low-power heat sources. This "lyonnaise" profile pan has a high flared and curved skirt,

with no sharp angles, enabling the food to slide easily from the frying pan onto a plate or dish. The handle is welded.

**Oval fish frypan, blue steel**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
5270.36	Total L. 47,7 x 36,1 cm [PU:3]	36	21	3,6	1,5	1,2

The oval frying pan is the ideal shape for cooking whole fish, including salamander cooking. This model's handle is welded on the frying pan's short axis.

**Round frypan 2 handles, blue steel**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
5021.20 [PU:10]		20	24,5	4,2	1	0,38
5021.24 [PU:10]		24	29,8	4,6	1	0,58
5021.28 [PU:10]		28	34,4	5	1,2	0,92
5021.32 [PU:5]		32	38,5	5,5	1,2	1,16
5021.36 [PU:5]		36	43,4	6	1,5	1,61
5021.40 [PU:5]		40	46,6	6,5	1,5	1,98
5021.45		45	50,3	7,5	1,5	2,52
5021.50		50	57,2	7,8	1,5	3,01

This "lyonnaise" profile frying pan has a high flared and curved skirt, with no sharp angles, enabling the food to slide easily from the frying pan onto a plate or dish.

The two-handed model takes up less room and fits easily into the oven.

Paella pan, blue steel



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
5023.34	6 portions - 1,5 mm th [PU:3]	34	42	4,5	1,5	1,43
5023.37	8 portions - 1,5 mm th [PU:3]	37	44,4	5	1,5	1,61
5023.42	12 portions - 1,5 mm th [PU:3]	42	49,5	5,5	1,5	2,05
5023.47	15 portions - 1,5 mm th [PU:3]	47	55	6	1,5	2,64
5023.60	25 portions - 1,5 mm th	60	68	6,5	1,5	3,91
5023.80	60 portions - 1,5 mm th	80	95,1	9	1,5	8,1

The paella dish is not only typical but also has lots of other possible uses: it goes on the hotplate but also in the oven if size allows, and in certain establishments, it goes on the table too.

This dish is of medium height and makes it easy to prepare paella or other dishes.

Paella pan "Viva España", 2 red handles, steel



Code	Designation	Ø	H.cm	Th.mm	Kg
5026.24N	1 portion [PU:6]	24	3,5	1	0,4
5026.28N	3 portions [PU:6]	28	3,7	1	0,51
5026.32N	5 portions [PU:6]	32	4	1	0,68
5026.36N	7 portions [PU:6]	36	4	1	0,97
5026.40N	9 portions [PU:6]	40	4,4	1	1,28
5026.46N	12 portions [PU:4]	46	5	1	1,9
5026.50N	14 portions [PU:4]	50	5	1	2,22
5026.60N	19 portions [PU:4]	60	5	1	4,09
5026.70N	25 portions	70	5	1	7
5026.80N	40 portions	80	5,2	1	9,3
5026.90N	50 portions - 4 handles	90	6,2	1,5	12
5026.100	85 portions - 4 handles	100	6,5	1,5	20
5026.115	100 portions - 4 handles	115	7,3	1,5	24
5026.130	150 portions - 4 handles	130	11	1,5	32

From 1.0 to 1.5mm thick (16 to 20 gauge), this paella dish is modeled on the typical Spanish shape, with a relatively low skirt. The hammered bottom gives this item a distinctive look.

Gas burner, enamelled steel



Code	Designation	Ø	L.cm	H.cm	Kg
0816.40N	For paella pan 60-100 cm- 11,7 KW	41	69	11,1	2,51
0816.50N	For paella pan 60-100 cm - 14 KW	50	84,2	12	3,19
0816.60N	For paella pan 60-100 cm- 19,25 KW	60	94,7	13	3,78
0816.70N	For paella pan 100-150 cm - 25 KW	70	105,	13,5	5,13
0816.90N	For paella pan 115-130 cm with trivet	90			16

In accordance with European regulations  
Gas burner delivered without adapter  
Standard model with a 37-millibar pressure  
Indicate with order the country where the burner will be used to adapt it.

This burner has independent and separately controllable flame rings and allows a dish or other receptacle to be heated wherever needed and without over-bulky or costly equipment. It's

the ideal complement to the paella dish for alfresco meals or for use in reception rooms where improvised "kitchens" or "buffets" are laid out. The gas burner is suitable for both butane and propane.

Chrome steel burner tripod



Code	Designation	L.cm	W.cm	H.cm	Kg
0820.00N		59	55	66,5	2,17

The tripod provides a fixed support for the "paella special" gas burner, giving a stable cooking surface when making paellas out in the open. It adapts to burner size up to ø 60/70 cm and bears about 60 kg.

Chestnut pans, blue steel



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
5290.28	[PU:10]	28	49,5	3,7	1	0,7
5291.28	Handle 70 cm - 1 mm th [PU:5]	28	95	3,7	1	1,24

The chestnut pan with holes in the bottom is a traditional utensil, always made out of steel plate for ruggedness. This design of chestnut pan is exclusively for use on hot coals.

Chestnut pan - ALL HEAT SOURCES -



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
5293.28	[PU:10]	28	48,7	4,7	1,1	0,91

Chestnut pan with side ventilation for improved heat circulation: an exclusive process allows this chestnut pan to be used on all types of hotplates, including gas and induction. The grooved bottom allows the chestnuts to roast better.

Rounded steel deep-fryer without basket



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
5050.28		28	33,8	8	4	1,01
5050.30		30	36,1	8,7	4,8	1,14
5050.32		32	38,9	9,3	6	1,29
5050.36		36	39,8	10,5	8,8	2,25
5050.40		40	42,5	13,1	12,2	2,86
5050.45		45	45,3	14,5	17,3	3,42
5050.50		50	50,3	16,4	23,5	4,35

Steel plate, being a very good spreader of heat, is perfect for the manufacture of deep frying vessels. This is the indispensable "SOS" utensil when the electric fryer breaks down. It's also very

useful for other unforeseen uses. Don't forget to order the corresponding frying basket separately.

Tinned wire basket for ref. 5050



Code	Designation	Ø	H.cm	Kg
5051.28N		25,3	6,3	0,17
5051.30N		26,8	8,5	0,2
5051.32N		29,5	8,7	0,25
5051.36N		32,6	9,3	0,26
5051.40N		39	12,4	0,5
5051.45N		43	15	0,69
5051.50N		46,5	17	0,74

You can set the basket handles on the raised handles of the deep fryer so the cooking oil drains away perfectly. Make sure the basket is clear of the oil.

The basket is close-woven to ensure no food falls through the gaps.

**CHOC EXTREME**

Made of real pressure cast aluminium  
 Improved higher quality non-stick coating  
 Guaranteed without PFOA  
 EXTREME HARD = longer lifetime  
 Undistortable thick magnetic bottom  
 All heat sources including induction



For simmering, reheating and for delicate dishes

**Round nonstick frypan CHOC EXTREME with riveted st/steel tube cold handle**



CHOC EXTREME is made from pressure cast aluminium and is covered with the highest quality non-stick coating which is consolidated by a PTFE projection. It stands up excellently to deformation, knocks, and sudden changes in temperature. This frying pan is ideal for providing regular cooking conditions as its very thick base cuts out sudden, unwelcome reactions when too much heat is applied. The ergonomic st/steel handle is firmly riveted.

Code	Designation	Ø	H.cm	Th.mm	Kg
<b>8310.20</b>		20	4,5	3	0,8
<b>8310.24</b>		24	4,5	3	1,2
<b>8310.28</b>		28	4,5	3	1,8
<b>8310.32</b>		32	4,5	3	2
<b>8310.36</b>		36	4,5	3	2,5

**Sauté-pan CHOC EXTREME with riveted st/steel tube cold handle**



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>8321.20</b>		20	38	6,2	1,5	0,94
<b>8321.24</b>		24	47	6	2,5	1,45
<b>8321.28</b>		28	53,5	6	3,5	1,71

This non-stick sauté pan proves ideal for simmering food in sauce or cooking vegetables.



## Stewpan, 2 handles, with glass lid - CHOC EXTREME



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>8311.20</b>		20	27	8,5	2,8	1,37
<b>8311.24</b>		24	33,5	9,5	4,7	1,76
<b>8311.28</b>		28	37	10	7	2,45

Suits with its lid for oven cooking (resist until 200°C).

## Paella pan CHOC EXTREME, with 2 handles



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>8317.32</b>		32	41,3	8	4	1,31
<b>3329.10</b>	Grid for wok ø 32 cm		34,5			0,14

## Stockpot CHOC EXTREME, with glass lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>8319.20</b>		20	17	3,5	2,7	1,58
<b>8319.24</b>		24	17	5,5	3	2,24

The non-stick range is growing with the speciality stockpot, perfect for stews and simmered dishes

## Sauté-pan, 2 handles, without glass lid - CHOC EXTREME



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>8313.16</b>	MINI Sauté-pan without lid ø 16 cm	16	23,5	4,5	2,2	0,5
<b>8313.20</b>	Sauté-pan without lid ø 20 cm	20	27	6	3	0,96
<b>8313.24</b>	Sauté-pan without lid ø 24 cm	24	31	6	4	1,28
<b>8313.28</b>	Sauté-pan without lid ø 28 cm	28	35	6,5	4	1,74
<b>8313.32</b>	Sauté-pan without lid ø 32 cm	32	40,5	7,5	4	2,16
<b>8313.36</b>	Sauté-pan without lid ø 36 cm	36		8,5	4	2,75

The two-handed sauté dish allows quick browning of food. It has the same uses as a one-handed sauté pan but turns out to be more practical to handle and takes up less space when stored away or when on the burner.

## Flat 'plancha' pan CHOC EXTREME, with 2 integrated handles



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>8308.00</b>	Square dim. ext. 32,5 x 25 x 5,5 cm-ø bottom 17 cm	24	24	1	1,27
<b>8308.01</b>	Rectangular dim. ext. 42,5 x 27 x 6 cm - øbottom 18,5 cm	33	25	1,7	1,7

## Glass lid with bakelite/st. steel knob. In oven until 200°C max.



Code	Designation	Ø	H.cm	Kg
<b>4112.16</b>		16	6,3	0,3
<b>4112.20</b>		20	6,8	0,41
<b>4112.24</b>		24	7,5	0,58
<b>4112.28</b>		28	7,5	0,74
<b>4112.32</b>		32		1,1
<b>4112.36</b>		36		1,2

These glass lids with a bakelite/stainless steel button fit the CHOC EXTREME range of pans and sauté pans. They are suitable for oven cooking (resist until 200°C).



**ALUMINIUM FRYPAN**  
**NON-STICK COATING without PFOA**  
**Hard ceramic base**  
**5 times more resistant to abrasion**  
**than a standard non-stick frypan**  
**All heat sources , excepted induction**

*Choc Ceramic*



**Ideal for SIMMERING, REHEATING, COOKING, and warming pre-cooked foods**

**Round frypan CHOC Ceramic - Stainless steel cold handle**



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>8210.20</b> [PU:3]		20	4	4,7	0,75
<b>8210.24</b> [PU:3]		24	4	4,7	0,98
<b>8210.28</b> [PU:3]		28	4,5	4,7	1,3
<b>8210.32</b> [PU:3]		32	4,5	4,7	1,6

Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted.

**Mold for upside down pie "Tatin", non-stick aluminium CHOC Ceramic**



Code	Designation	Ø	H.cm	Th.mm	Kg
" Tatin Tart " recipe included					
<b>8237.20</b>	2/4 portions	20	4,2	4,7	0,57
<b>8237.24</b>	4/6 portions	24	4,6	4,7	0,82
<b>8237.28</b>	6/8 portions	28	4,8	4,7	1,07
<b>8237.32</b>	8/10 portions	32	5,1	4,7	1,31

This mould, with extra-thick walls to spread the heat evenly, proves ideal for upside-down apple tarts since it allows you to form a caramel layer directly in the mold while it's on the heat

(gas, electric hotplate, etc.) Once the caramel is formed in the mold, add the apple slices, cover with pastry, and place the mold into the oven. Preparation and cooking all in one dish.

PROFESSIONAL PANS MADE OF  
NON-STICK ULTRA THICK ALUMINIUM  
FORGED INDUCTION BOTTOM  
HONEYCOMBED & EMBEDDED =  
perfect heat distribution and optimal fit  
Improved PTFE 5-LAYER coating without PFOA  
for a better resistance to abrasion and to heat  
Optimum non-stick and slip qualities

**Choc**  
Resto Induction



Idéal for SIMMERING, WARMING-UP, COOKING and READJUSTING pre-cooked dishes



**Round nonstick frypan CHOC Resto Induction made of thick aluminium**



Code	Designation	Ø	L.cm	H.cm	Th.mm
8480.20		20	36,7	3	5
8480.24		24	43,5	3,5	5
8480.28		28	50	3,8	5
8480.32		32	55,6	4,5	5
8480.36		36	66	4,7	5

The professional non-stick aluminium frypan CHOC RESTO INDUCTION is covered with a high-quality improved PTFE coating . Therefore, it is resistant to abrasion and to heat. The

strip handle is firmly riveted and covered with a heat-resistant epoxy. All hotplates.

**Pancake non-stick pan CHOC Resto Induction**



Code	Designation	Ø	Th.mm	Kg
8485.26		26	4	0,8
8485.30		30	4	1



PROFESSIONAL PANS MADE OF THICK ALUMINIUM  
 NON STICK : New high-quality 5-layer PTFE coating  
 guaranteed without PFOA  
 Improved resistance to abrasion  
 Grooved bottom for better heat spreading and cooking  
 Firmly riveted strip steel handle  
 All heat sources except induction

*Choc*



**Idéal for SIMMERING, WARMING-UP, COOKING and READJUSTING pre-cooked dishes**

**Round frypan CHOC**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>8180.20</b> [PU:3]		20	36,7	3	4	0,61
<b>8180.24</b> [PU:3]		24	43,5	3,5	4	0,83
<b>8180.26</b> [PU:3]		26	48	3,7	4	0,95
<b>8180.28</b> [PU:3]		28	50	3,8	4	1,03
<b>8180.30</b> [PU:3]		30	54	4,5	4	1,21
<b>8180.32</b> [PU:3]		32	55,6	4,5	4	1,31
<b>8180.36</b> [PU:3]		36	66	4,7	5	2,03
<b>8180.40</b> [PU:3]		40	70	5,3	5	2,36

The non-stick frying pan is ideal for re-warming, for readying pre-cooked dishes for serving, and for cooking delicate dishes. This "lyonnaise" profile frying pan has a high flared and curved

skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.

**Fish frypans CHOC**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>8181.36</b> [PU:3]	Oval fish frypan [PU:3]	36	26	4,3	5	1,61
<b>8181.40</b> [PU:3]	Oval fish frypan [PU:3]	40	28	4,5	5	1,95
<b>8184.38</b> [PU:3]	Rectangular frypan [PU:3]	38	26	4,2	5	1,87

Oval and oblong frying pans are the ideal shape for cooking whole fish. The non-stick frying pan is ideal for cooking delicate dishes, such as fish. The strip steel handle is firmly riveted.

**Blinis pan CHOC**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>8140.12</b> [PU:10]		12	24,2	1,5	3,3	0,2
<b>8140.14</b> [PU:10]		14	26	1,7	4	0,24

These frying pans allow you to make the well known Russian speciality, blinis as well as fritters and pancakes. The strip steel handle is riveted.



## Pancake pan CHOC



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>8185.22</b> [PU:10]		22	42	1,5	3,3	0,6
<b>8185.26</b> [PU:10]		26	45	1,5	3,3	0,7
<b>8185.30</b> [PU:5]		30	54	1,5	3,3	0,8

The non-stick crepe pan has a low skirt and optimum slip qualities, allowing crepes to be easily turned and to slide onto a plate without any problem. Firmly riveted strip steel handle.

## Spatula for non-stick frypans



Code	Designation	L.cm	W.cm	Kg
<b>4813.01N</b> [PU:5]		28	6,5	0,03

This flexible nylon spatula has rounded edges and is recommended for use with CHOC cooking utensils as it avoids damaging their non-stick coating. Heat resistant.

## Non-stick conical sauté-pan CHOC



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>8188.20</b>		20	35,8	6,5	4	0,9
<b>8188.24</b>		24	43	6,5	4	1,2
<b>8188.28</b>		28	49,5	7,1	4	1,27
<b>8188.32</b>		32	55,6	7,8	5	1,97

The curved sauté pan is ideal for boiling down foods as its small base enables rapid heating and its large rim diameter allows a high degree of evaporation while stirring the contents. Pouring rim

and rounded angles.

## Non-stick wok CHOC with handle - ø 32 cm



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>8187.32</b>		32	62,5	9	3,5	1,3

It is the necessary utensil for a healthy and fast cooking. Its form will ensure a good heat allocation but overall it will ensure the food's original qualities conservation .

## Rectangular roasting pan CHOC



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>WITH HANDLES FIXED BY RIVETS</b>						
<b>8125.40</b>	Total length : 46 cm	40	32	8	4	2,61
<b>8125.45</b>	Total length : 51 cm	45	36	8	4	3,09
<b>3334.38N</b>	Stainless steel grid for CHOC roasting dish	37,3	21,2	6,8		0,42

The important main characteristics of this dish are its thickness (4mm/8 gauge) and the quality of the non-stick coating, giving perfect heat spread with no risk of distortion. The roasting dish

grid is made from 18/10 stainless steel.

## Roasting pan, 2 handles - Thick aluminium



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>7664.30</b>	Total length : 36 cm	30	30	6,5	4	1,9
<b>7664.35</b>	Total length : 41 cm	35	25	6,5	4	1,81
<b>7664.40</b>	Total length : 46 cm	40	32	8	4	2,6
<b>7664.45</b>	Total length : 51 cm	45	36	8	4	3,12
<b>7664.50</b>	Total length : 56 cm	50	40	8	4	6,61
<b>7664.55</b>	Total length : 61 cm	55	45	8	4	4,51

Useful for cooking, browning meat or serving.

## Rectangular roasting pan Choc with 2 blended handles



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>8126.40</b>		40	32	8	2,33
<b>8126.45</b>		45	36	8	2,89

The important main characteristics of this dish are its thickness (4mm/8 gauge) and the quality of the non-stick coating, giving perfect heat spread with no risk of distortion.

## Paella pan CHOC



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>8183.36</b>	2 handles	36	47	4,7	5	1,84
<b>8183.40</b>	2 handles	40	51	5,2	5	2,16

This paella dish has many possible uses: it goes on the hotplate but also in the oven if size allows, and in certain establishments on the table too. This dish has a relatively high skirt and makes it easy to prepare paella or other dishes.



**NON STICK FRYPAN**  
**PROFESSIONAL THICK GAUGE ALUMINIUM**  
 Multi-coated PTFE covering  
 Riveted extra-strong handle  
 with coloured epoxy coating  
 Food safety - Keeps each food taste separate



#### Round non-stick aluminium frypan CHOC with yellow handle



Code	Designation	Ø	H.cm	Th.mm	Kg
Yellow handle for white meat					
<b>8070.20</b>	[PU:3]	20	3	4	0,6
<b>8070.24</b>	[PU:3]	24	3,5	4	0,9
<b>8070.28</b>	[PU:3]	28	4	4	1,1
<b>8070.32</b>	[PU:3]	32	4,5	4	1,6

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross

contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

#### Round non-stick aluminium frypan CHOC with red handle



Code	Designation	Ø	H.cm	Th.mm	Kg
Red handle for red meat					
<b>8050.20</b>	[PU:3]	20	3	4	0,6
<b>8050.24</b>	[PU:3]	24	3,5	4	0,9
<b>8050.28</b>	[PU:3]	28	4	4	1,1
<b>8050.32</b>	[PU:3]	32	4,5	4	1,6

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross

contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

#### Round non-stick aluminium frypan CHOC with green handle



Code	Designation	Ø	H.cm	Th.mm	Kg
Green handle for vegetables					
<b>8060.20</b>	[PU:3]	20	3	4	0,6
<b>8060.24</b>	[PU:3]	24	3,5	4	0,9
<b>8060.28</b>	[PU:3]	28	4	4	1,1
<b>8060.32</b>	[PU:3]	32	4,5	4	1,6

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross

contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

#### Round non-stick aluminium frypan CHOC with blue handle



Code	Designation	Ø	H.cm	Th.mm	Kg
Blue handle for fish					
<b>8040.20</b>	[PU:3]	20	3	4	0,6
<b>8040.24</b>	[PU:3]	24	3,5	4	0,9
<b>8040.28</b>	[PU:3]	28	4	4	1,1
<b>8040.32</b>	[PU:3]	32	4,5	4	1,6

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross

contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.





**ALUMINIUM NON-STICK FRYPAN  
SEMI-PROFESSIONAL**  
High quality PTFE non-stick coating  
All heat sources except induction

Ideal for **SIMMERING, REHEATING, COOKING, and WARMING** pre-cooked dishes

Round frypan CHOC Access



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
8030.20 [PU:3]		20	37	3	3	0,47
8030.24 [PU:3]		24	43,3	3,5	3,3	0,73
8030.28 [PU:3]		28	49,5	4	3,3	0,93
8030.32 [PU:3]		32	55,5	4,5	3,3	1,17
8030.36 [PU:3]		36	65	4,5	4	1,66
8030.40 [PU:3]		40	70	5,2	4	2,05

The non-stick CHOC Access frying pan enables rapid heating; it has a quality CHOC PTFE coating, thus ensuring optimum non-stick and slip qualities. It benefits from all the advantages of the

"lyonnaise" profile. Its handle is firmly riveted.





## saucepan



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3706.14</b>		14	7	1,2	2,3	0,73
<b>3706.16</b>		16	8	1,8	2,3	0,95
<b>3706.18</b>		18	9	2,5	2,3	1,12
<b>3706.20</b>		20	10	3,4	2,3	1,38

Innovative heat conductor multilayer stainless steel alloy : QUICK HEAT INCREASE - SAVING VITAMINES AND ENERGY - PERFECT HEAT DISTRIBUTION IN THE PAN - HOMOGENEOUS COOKING - Suitable for all heat sources and oven cooking. One-piece construction - Do not distort. Riveted handles made of cast stainless steel.

## Straight sauté-pan



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3730.20</b>		20	6,5	1,8	2,3	1,16
<b>3730.24</b>		24	7,5	3	2,7	1,54

This straight-rimmed sauté-pan is perfect for quickly browning food. Its shape assures that the humidity produced will evaporate quickly and that the juices will caramelize thoroughly.

## Rounded sauté-pan with handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3736.20</b>		20	6,5	1,7	2,3	0,92
<b>3736.24</b>		24	7	3	2,3	1,34

This is the essential tool for boiling and reducing sauces. A base that is small in diameter for prompt heating and a wide rim for proper evaporation of the humidity produced. Thanks to this vessel, you will be able to prepare unsurpassable sauces.

## Non-stick frypan



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>3718.20</b>		20	35,3	3	2,7	0,71
<b>3718.24</b>		24	42	3,5	2,7	1,1
<b>3718.28</b>		28	48	4	2,7	1,35
<b>3718.32</b>		32	55,4	4,5	2,7	1,72

This non-stick frying pan is ideal and allows delicate dishes like fish to be prepared with perfection. It is covered with PTFE and has a solid bottom that resists abrasion.



## Stainless steel frypan



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3724.20</b>		20	4	2,7	0,69
<b>3724.24</b>		24	4	2,7	1,1
<b>3724.28</b>		28	4,5	2,7	1,34
<b>3724.32</b>		32	5	2,7	1,71

This totally stainless steel Affinity frying pan is ideal for quickly frying and grilling meat, thanks to its ability to rapidly increase in temperature. The quality of stainless steel used to construct this

frying pan qualifies it as a strong ally in the quest to caramelize your meat.

## Oval stainless steel fish frypan L. 32 cm - handle on the short axis



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3725.32</b>	All stainless steel	32	23	4,8	2,7	1,35
<b>3719.32</b>	Nonstick st/steel	32	23	4,8	2,7	1,36

## Oval stewpan with lid

2016



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3726.30</b>		30	22	13	6,5	3,6
<b>3708.30</b>	Oval lid alone					

## Stewpan with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3742.16</b>		16	9	1,8	2,3	1,01
<b>3742.20</b>		20	11	3,4	2,3	1,7
<b>3742.24</b>		24	13	5,4	2,3	2,33
<b>3742.28</b>		28	15	10,4	2,7	3,64

Contrary to other kitchenware, this stewpan conserves humidity thanks to its high sides. Therefore, it is suitable for heating large quantities of water, simmering, etc. The Affinity material

guarantees a rapid increase in temperature and therefore saves you a significant amount of time.

## Sauté-pan with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3741.24</b>		24	7	2,6	2,7	1,98

This vessel has the same qualities as the straight-rimmed sauté-pan, but its two handles make it even easier to use and equally less cumbersome. It will easily find its place in your kitchen.

## Rounded sauté pan with 2 st/steel handles and lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3744.28</b>		28	15	3	2,7	2,35

## Wok with 2 cast st/steel riveted handles



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>3743.32</b>	wok - ø bottom 10 cm	32		12	4	1,9
<b>3329.10</b>	Grid for wok ø 32 cm		34,5			0,14
Glass lid suitable for wok Affinity :						
<b>4112.32</b>		32				1,1

For all hotplates including induction hobs

## Stainless steel lid



Code	Designation	Ø	Th.mm	Kg
<b>3709.09</b>		9	1	0,12
<b>3709.10N</b>		10	1	0,14
<b>3709.12N</b>		12	1	0,18
<b>3709.14N</b>		14	1	0,24
<b>3709.16N</b>		16	1	0,28
<b>3709.18N</b>		18	1	0,33
<b>3709.20N</b>		20	1	0,39
<b>3709.24N</b>		24	1	0,51
<b>3709.28</b>		28	1	0,65

This Affinity lid is made to fit all kitchenware in this range, except round frypans.



## Mini-stewpan with lid and mini sauté-pan



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
Mini stewpan						
<b>3742.09</b>		9	14,5	5	0,3	0,35
<b>3742.10</b>		10	17	6	0,45	0,5
<b>3742.12</b>		12	19,5	7	0,75	0,67
<b>3742.14</b>		14	22,5	8	1	0,88
Mini sauté-pan without lid						
<b>3740.10</b>		10	17	3,8		0,29



The material from which these mini-stewpan are made allows them to be used on all heat sources. Adapted to today's standards, these mini-stewpans will contribute to the modern and

elegant presentation of your dishes. Being made of all stainless steel, they are extremely easy to maintain and can conveniently be kept hot

## Mini-frypan ø 10 cm



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>3724.10</b>		10	19	2	2,2	0,16

## Mini-saucepan



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>3706.09</b>		9	18,5	10,2	5	0,27

**FRENCH COLLECTION MONT BLEU**

Multilayer stainless steel  
All heat sources including induction  
Riveted cast stainless steel handles **FRENCH COLLECTION** inspired by Parisian monuments

FOR ORIGINAL BUFFET PRESENTATION  
OR SERVICE ON TABLE



**MONT BLEU**

**FRENCH COLLECTION AFFINITY**



The French Collection - Celebrated landmarks bring memories to life every time you use your cookware 'made in France'  
The handles are inspired by Parisian monuments and bring design along with ergonomoy.

Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
	<b>FRYPAN</b>					
<b>3750.20</b>		20	3		2,7	0,7
<b>3750.24</b>		24	4		2,7	1,1
<b>3750.28</b>		28	4		2,7	1,34
	<b>SAUCEPAN</b>					
<b>3751.14</b>		14	7,5	1,2	2,3	0,8
<b>3751.16</b>		16	8	1,8	2,3	0,95
<b>3751.18</b>		18	9	2,5	2,3	1,12
<b>3751.20</b>		20	10	3,4	2,3	1,38
	<b>CONICAL SAUTE-PAN</b>					
<b>3753.24</b>		24	8	3	2,3	1,34
	<b>BLINIS PAN</b>					
<b>3750.12</b>		12			2,2	0,25

**FRENCH COLLECTION AFFINITY - Straight sauté-pan with handles and lid**

Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3756.24</b>		24	7,5	3	2,7	2,09



All the handles of this sauté-pan are inspired by Parisian monuments and bring design along with ergonomoy.

**FRENCH COLLECTION AFFINITY - stewpan with lid**

Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
	<b>STEWPAN WITH LID</b>					
<b>3752.24</b>		24	13	5,4	2,3	2,8



The French Collection - Celebrated landmarks bring memories to life every time you use your cookware 'made in France'  
The handles are inspired by Parisian monuments and bring design along with ergonomoy.

FRENCH COLLECTION AFFINITY - Sauté-pan with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3755.24</b>		24	7	2,6	2,7	1,96

FRENCH COLLECTION AFFINITY - lid



Code	Designation	Ø	Th.mm	Kg
	LID			
<b>3754.14</b>		14	1	0,25
<b>3754.16</b>		16	1	0,27
<b>3754.18</b>		18	1	0,32
<b>3754.20</b>		20	1	0,38
<b>3754.24</b>		24	1	0,51

The French Collection - Celebrated landmarks bring memories to life every time you use your cookware 'made in France' The handles are inspired by Parisian monuments and bring design

along with ergonomomy.





## Saucepan with riveted handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3690.14</b>		14	8	1,2	2,3	0,98
<b>3690.16</b>		16	9	1,8	2,3	1,2
<b>3690.18</b>		18	10	2,5	2,3	1,47
<b>3690.20</b>		20	11	3,4	2,3	1,74
<b>3690.24</b>		24	13	5,8	2,3	2,45
<b>3690.28</b>	With 2 handles	28	15	9,2	2,7	3,23



The PRIORITY pan ensures perfect heat diffusion and ultra-fast cooking. The pan is well-proportioned according to professional culinary standards (the height is slightly greater than the vessel's

radius). Pouring rim. Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates including INDUCTION

## Straight sauté-pan - All stainless steel - Riveted handle



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>3691.24</b>		24	47,5	7	3	1,76
<b>3691.28</b>	With 2 handles	28	59	7,5	4,6	2,22



PRIORITY sauté pan with pouring rim. Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted.

All hotplates including INDUCTION. This pan is ideal for sautéing small vegetables and chunks of meat.

## Conical sauté pan with riveted handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3692.16</b>		16	6,5	1	2,3	0,86
<b>3692.20</b>		20	7	1,7	2,3	1,14
<b>3692.24</b>		24	8	3	2,3	1,47



PRIORITY sauté pan with pouring rim. Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted.

All hotplates including INDUCTION. This pan's flared shape makes it ideal for boiling down sauces.

## Stewpan with lid and stainless steel handles



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3694.20</b>		20	11	3,4	2,3	1,95
<b>3694.24</b>		24	13	5,8	2,3	2,72
<b>3694.28</b>		28	15	9,2	2,7	3,58
<b>3694.32</b>		32	17	10,4	2	6



The PRIORITY stewpan enables extra-fast cooking thanks to its exceptional heat distribution qualities. The stewpan's dimensions comply with professional culinary standards (the height is slightly

greater than the vessel's radius). Pouring rim. Stainless steel lid and welded fittings. All hotplates including INDUCTION





## Sauté-pan with lid and stainless steel handles



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3693.24</b>		24	7	3	2,7	2,07
<b>3693.28</b>		28	7,5	4,6	2,7	2,76
<b>3693.32</b>		32	7,8	6	2	3,5

The sauté dish's dimensions comply with professional culinary standards (the height is slightly greater than the vessel's radius). The PRIORITY sauté dish enables extra-fast cooking thanks to its exceptional heat distribution qualities. Pouring rim. Stainless steel lid and welded fittings. All hotplates including INDUCTION

## Stainless steel steamcooker for PRIORITY range



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3674.20</b>		20	9	3	0,6	0,41
<b>3674.24</b>		24	11	5,3	0,6	0,72
<b>3674.28</b>		28	13	8	0,6	0,96

Steaming is a quick operation with this Priority steamer. Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

## Round frypan - All stainless steel - Riveted handle



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3680.20</b>		20	4	2,7	0,88
<b>3680.24</b>		24	4	2,7	1,2
<b>3680.28</b>		28	4,5	2,7	1,5
<b>3680.32</b>		32	5	2,7	2,25

The shape of this all-stainless PRIORITY frying pan is the very distinctive "lyonnaise" profile, with no sharp angles, which enables food to slide easily from the frying pan onto a plate or dish.

Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. Use this frying pan for cooking with butter rather than with oil. All hotplates including INDUCTION

## Round non-stick frypan - Stainless steel - Riveted handle



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3599.20</b>		20	4	2,7	0,9
<b>3599.24</b>		24	4	2,7	1,37
<b>3599.26</b>		26	4,5	2	1,6
<b>3599.28</b>		28	4,5	2,7	1,76
<b>3599.32</b>		32	5	2,7	2,26

The shape of this all-stainless PRIORITY frying pan is the very distinctive "lyonnaise" profile, with no sharp angles, which enables food to slide easily from the frying pan onto a plate or dish. Its

non-stick coating on a hard stainless backing resists abrasion and scraping. Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates.

# Priority

## Wok - all-stainless



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3688.32</b>	Wok with riveted grip and welded handles with st/steel grid	32	11	2,7	2,7

The wok has forever been the universal Asian kitchen utensil, and it turns out to be ideal for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. This wok is the ideal way to fry vegetables and chunks of meat quickly without using much oil or fat. The wok with 2 handles turns out to be more practical to handle and takes up less space when stored

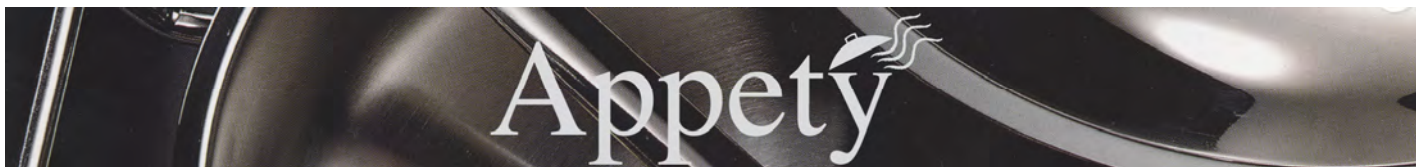
## All stainless steel lid



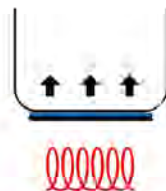
Code	Designation	Ø	Th.mm	Kg
<b>3459.14N</b>		14	0,7	0,14
<b>3459.16N</b>		16	0,8	0,19
<b>3459.18N</b>		18	0,8	0,24
<b>3459.20N</b>		20	0,8	0,28
<b>3459.24N</b>		24	0,8	0,34
<b>3459.28N</b>		28	0,8	0,47
<b>3459.32N</b>		32	0,8	0,58

The stainless steel domed lid fits all the utensils in the PRIORITY range (except frypans).





Stainless steel professional cookware  
**TRIPLE "SANDWICH" BOTTOM - INDUCTION**  
 Optimal heat spreading across the bottom  
 Stainless steel handles - Pouring lips  
 Rounded edges  
 Perfect hygiene and easy cleaning



### Set of 4 stainless steel saucepans ø 14-16-18 and 20 cm



Code	Designation	Kg
<b>3468.08N</b>		3,5

### Saucepan, st. steel handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3468.12N</b>		12	6	0,7	0,8	0,44
<b>3468.14N</b>		14	7,3	1,2	0,8	0,6
<b>3468.16N</b>		16	8	1,6	0,8	0,69
<b>3468.18N</b>		18	9	2,2	0,8	0,90
<b>3468.20N</b>		20	10	3	0,8	1,07
<b>3468.22N</b>		22	11	4	0,8	1,26
<b>3468.24N</b>		24	12	5,4	0,8	1,55
<b>3468.26N</b>		26	13	7	0,8	1,80
<b>3468.28N</b>		28	14	8	0,8	2,38
<b>3468.30N</b>		30	15	10,6	0,8	2,60
<b>3468.32N</b>		32	16	13,5	1	3,19



Food-grade stainless steel pan with thick triple-sandwich bottom. Pouring rim and rounded angles. Professional dimensions. Welded stainless tube handle. All hotplates including induction.

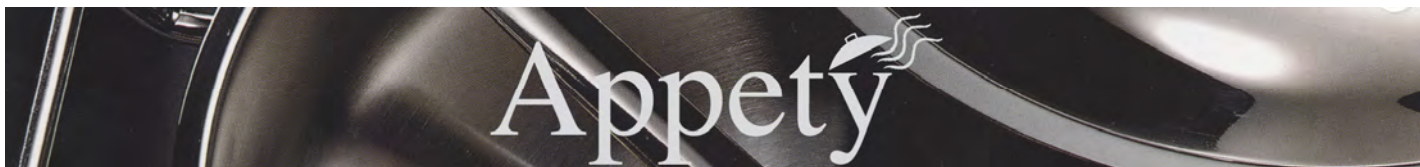
### Rounded sauté-pan, st. steel handle, without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3462.16N</b>		16	6	1	1	0,7
<b>3462.18N</b>		18	6,5	1,2	1	0,9
<b>3462.20N</b>		20	6,5	1,8	1	1,1
<b>3462.24N</b>		24	7,5	3	1	1,3



The curved sauté pan is ideal for boiling down foods as its small base enables rapid heating and its large rim diameter allows a high degree of evaporation while stirring the contents. Pouring rim and rounded angles. Welded stainless tube handle. All hotplates including induction.



## Sauté-pan, st. steel handle, without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3467.24N</b>		24	7,5	3,3	0,9	1,35
<b>3467.28N</b>		28	8,5	5	0,9	1,75
<b>3467.32N</b>	2 handles	32	9	6,4	1	2,1

The straight-sided sauté pan allows quick browning of food. Its low edges avoid condensation on the sides, allowing moisture to evaporate and giving improved caramelization of the juices. Its shape also allows food to be handled and turned over without coming out of the container. Pouring rim and rounded angles. Welded stainless tube handle. All hotplates including induction.

## Frypan, st. steel handle



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3451.24N</b>	Welded handle	24	5,5	1	1,4
<b>3451.28N</b>	Welded handle	28	5,5	1	1,5
<b>3451.32N</b>	Welded handle	32	5,5	1	2,4

The all-stainless steel frying pan proves perfect for frying, searing, and flambéing food.

The non-stick frypan is ideal for re-warming, for readying pre-cooked dishes for serving, and for cooking delicate dishes. Pouring rim and rounded angles. Stainless tube handle. All hotplates including induction.

## Lid, rounded



Code	Designation	Ø	Th.mm	Kg
<b>3459.14N</b>		14	0,7	0,14
<b>3459.16N</b>		16	0,8	0,19
<b>3459.18N</b>		18	0,8	0,24
<b>3459.20N</b>		20	0,8	0,28
<b>3459.24N</b>		24	0,8	0,34
<b>3459.28N</b>		28	0,8	0,47
<b>3459.32N</b>		32	0,8	0,58
<b>3459.36N</b>		36	0,8	0,7
<b>3459.40N</b>		40	0,8	0,83
<b>3459.45N</b>		45	0,8	1,04
<b>3459.50N</b>		50	0,8	1,30
<b>3459.60N</b>		60	0,8	2,2

The stainless steel curved lid fits all the utensils in the sandwich bottom stainless range.

## Stewpan, 2 st. steel handles, without lid

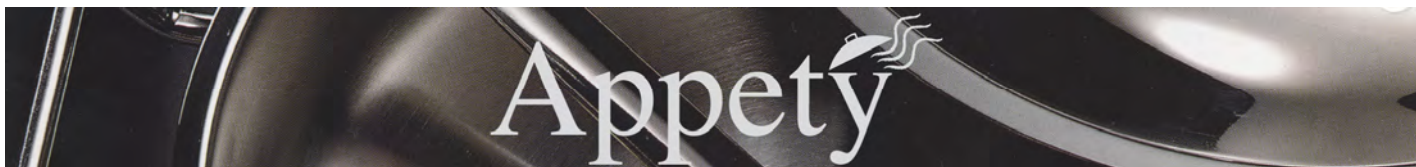


Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3444.20N</b>		20	10	3	0,8	1,16
<b>3444.24N</b>		24	12	5,3	0,8	1,66
<b>3444.28N</b>		28	14	8	0,8	2,13
<b>3444.32N</b>		32	16	13,5	1	3,29
<b>3444.36N</b>		36	17	18,3	1	4
<b>3444.40N</b>		40	19	25	1,2	5,8
<b>3444.45N</b>		45	22	33	1,2	7,7
<b>3444.50N</b>		50	24	43,4	1,2	9,10

The stewpan has high sides, which allows it to simmer food or cook large volumes of liquid, vegetables, etc. The moisture is retained within the container. Pouring rim and rounded angles.

Welded stainless steel handles. All hotplates including induction.





## Stewpan, 2 st. steel handles, with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3454.20</b>		20	10	3	0,8	1,55
<b>3454.24</b>		24	12	5,3	0,8	2,1
<b>3454.28</b>		28	14	8	0,8	2,75
<b>3454.32</b>		32	16	13,5	1	4,05
<b>3454.36</b>		36	17	18,3	1	6,05
<b>3454.40</b>		40	19	25	1,2	7,8
<b>3454.45</b>		45	22	33	1,2	8,65
<b>3454.50</b>		50	24	43,4	1,2	10

The stewpan has high sides, which allows it to simmer food or cook large volumes of liquid, vegetables, etc. The moisture is retained within the container. Pouring rim and rounded angles.

Welded stainless steel handles. All hotplates including induction.

## Stockpot, 2 st. steel handles, without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3446.24N</b>		24	24	11	0,9	2,2
<b>3446.28N</b>		28	28	17	0,9	2,95
<b>3446.32N</b>		32	32	26	1,1	4,60
<b>3446.36N</b>		36	36	37	1,1	5,4
<b>3446.40N</b>		40	40	50	1,1	6,85
<b>3446.44N</b>		44	45	69	1,4	10
<b>3446.50N</b>		50	50	100	1,4	12
<b>3446.60N</b>		60	55	155	1,4	15,1

The stockpot is the ideal cooking utensil for bringing large quantities of liquid to a boil, making soups, pot-au-feux, or other full-course dishes. Pouring rim and rounded angles. Welded

stainless steel handles. All hotplates including induction.

## Stockpot, 2 st. steel handles, with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3456.24</b>		24	24	11	0,9	2,45
<b>3456.28</b>		28	28	17	0,9	3,15
<b>3456.32</b>		32	32	26	1,1	4,85
<b>3456.36</b>		36	36	37	1,1	6,95
<b>3456.40</b>		40	40	50	1,1	8,8
<b>3456.45</b>		44	43	69	1,4	11,0
<b>3456.50</b>		50	50	100	1,4	13,3
<b>3456.60</b>		60	55	155	1,4	17,3

The stockpot is the ideal cooking utensil for bringing large quantities of liquid to a boil, making soups, pot-au-feux, or other full-course dishes. Pouring rim and rounded angles. Welded

stainless steel handles. All hotplates including induction.

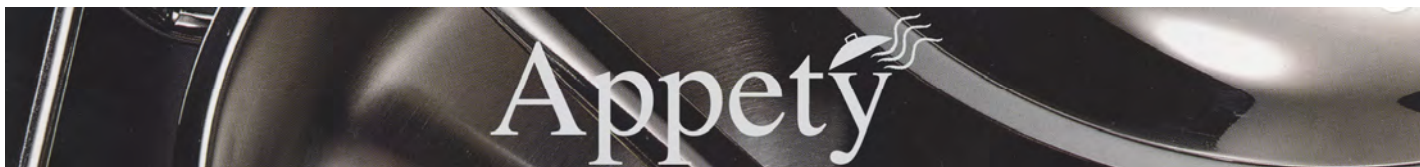
## Stainless steel steamcooker



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3674.20</b>		20	9	3	0,6	0,41
<b>3674.24</b>		24	11	5,3	0,6	0,72
<b>3674.28</b>		28	13	8	0,6	0,96

Steaming is a quick operation with this steamer. Suitable for Appety stewpans. Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.





## Stainless steel pasta-cooker with handle + hook



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3112.12</b>		12	13	1	0,8	0,41
<b>3112.17</b>		17	13	2	0,8	0,48

The domed-bottom pasta cooker is used for both cooking and straining pasta. The hook welded to the body allows the cooker to be hitched onto the rim of the cooking utensil so as to strain the food.

## 4-segment pasta-cooker



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3470.36N</b>	4-segment pasta-cooker (1)	36	23	5,5	0,8	1,15
<b>3470.40N</b>	4-segment pasta-cooker (1)	40	26	7,5	0,8	1,39
<b>3445.36N</b>	Stockpot without lid for pasta-cooker 3470.36 (2)	36	22	22	1,2	4,5
<b>3445.40N</b>	Stockpot without lid for pasta-cooker 3470.40 (2)	40	24,5	32	1,2	6,1

This pasta cooker comprising 4 segments lets you cook 4 different kinds of pasta separately, all at the same time. The hook welded to the body allows the cooker segments to be hitched onto the rim of the cooking utensil so as to strain the food.

## Glass lid with bakelite/st.steel knob- suitable in oven until 200°C max.

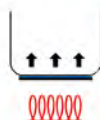


Code	Designation	Ø	H.cm	Kg
<b>4112.16</b>		16	6,3	0,3
<b>4112.20</b>		20	6,8	0,41
<b>4112.24</b>		24	7,5	0,58
<b>4112.28</b>		28	7,5	0,74
<b>4112.32</b>		32		1,1

# MILADY

de Buyer

**STAINLESS STEEL COOKWARE MILADY  
PRO QUALITY**  
Ergonomic riveted handle made of cast stainless steel  
= good hand grip without tiredness  
Large magnetic bottom - all heat sources + induction  
Perfect heat spreading on the whole bottom  
Gloss polished



**EFFICIENT, STRONG AND ELEGANT**



## Stainless steel saucepan MILADY with riveted cast st/steel handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3410.14		14	7	1,2	0,6	0,64
3410.16		16	8	1,6	0,6	0,7
3410.18		18	9	2,2	0,6	0,89
3410.20		20	10	3	0,6	1,1
3410.03	Set of 3 saucepans ø 16-18-20 cm					3,15
3410.04	Set of 4 saucepans ø 14-16-18-20 cm					3,83

Discover the 'Milady de Buyer', a new pro quality stainless steel cookware which is assembled with a new cast st/steel riveted handle. Designed by de Buyer, this handle brings design along

with ergonomics and solidity. Saucepans and frypans of the range are equipped with a magnetic bottom which allows a perfect heat spreading on all heat sources.

## Stainless steel frypan MILADY with riveted cast st/steel handle



Code	Designation	Ø	H.cm	Th.mm	Kg
3412.24		24	4,8	0,6	1,24
3412.28		28	5,3	0,6	1,64

## Stainless steel sauté-pan MILADY with riveted cast st/steel handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3411.24		24	8	3	0,6	1,1

## Stainless steel stewpan MILADY with glass lid

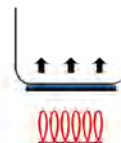


Code	Designation	Ø	H.cm	Liters	Th.mm	Kg	
3427.20	Stewpan with glass lid	2016	20	10	3	0,6	1,7
3427.24	Stewpan with glass lid		24	12	5,4	0,8	2,19
3427.28	Stewpan with glass lid	2016	28	14	8	0,8	2,86
	Lid MILADY alone :						
3429.14			14				0,24
3429.16			16				0,29
3429.18			18				0,35
3429.20			20				0,41
3429.24			24				0,58
3429.28			28				0,74



The range MILADY is extending with this elegant stainless steel stewpan. It is equipped with 2 large ergonomic st/steel handles and a glass lid.


# PRIMARY

**STAINLESS STEEL COOKWARE PRIMARY**  
**PROFESSIONAL** Stainless steel  
 Satin polished  
 Magnetic sandwich bottom - All heat sources + INDUCTION  
 Welded handles  
 Easy cleaning - Dishwasher safe





## Saucepan

	Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
	<b>3475.12</b>		12	6	0,7	0,6	0,37
	<b>3475.14</b>		14	7	1	0,6	0,47
	<b>3475.16</b>		16	7,5	1,6	0,6	0,57
	<b>3475.18</b>		18	9	2,2	0,6	0,7
	<b>3475.20</b>		20	9	3	0,6	0,87
	<b>3475.24</b>		24	11	5,4	0,6	1,1
	<b>3475.28</b>		28	13	8	0,6	2,05


 Totally stainless steel. Sandwich bottom. Pouring lips. All heat sources including induction. Easy to clean. Satin polished. Welded handles.


## Round stainless steel frypan

	Code	Designation	Ø	H.cm	Th.mm	Kg
	<b>3484.20</b>		20	5	0,6	0,54
	<b>3484.24</b>		24	5	0,6	0,86
	<b>3484.28</b>		28	5	0,8	1,32
	<b>3484.32</b>		32	6,5	0,8	1,92



## Rounded sauté-pan, st. steel handle, without lid

	Code	Designation	Ø	H.cm	Th.mm
	<b>3482.16</b>		16	6	0,8
	<b>3482.18</b>		18	6,5	0,8
	<b>3482.20</b>		20	7	0,8
	<b>3482.24</b>		24	8	0,8
	<b>3482.28</b>		28	10	0,8



## Sauté-pan, st. steel handle, without lid



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3481.20</b>		20	6	0,6	0,71
<b>3481.24</b>		24	6	0,6	0,94
<b>3481.28</b>		28	6	0,8	1,44
<b>3481.32</b>		32	7,5	0,8	2,17

## Sauté-pan with 2 handles without lid



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3483.32</b>		32	6	0,8	2
<b>3483.36</b>		36	7	0,8	2,4
<b>3483.40</b>		40	8	0,8	2,7

## Stewpan without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3479.20</b>		20	10	3,1	0,6	0,95
<b>3479.24</b>		24	12	5,4	0,6	1,35
<b>3479.28</b>		28	14	8,6	0,8	1,9
<b>3479.32</b>		32	16	13,5	0,8	2,8
<b>3479.36</b>		36	18	18,3	0,8	3,4
<b>3479.40</b>		40	20	25	1	5,12
<b>3479.45</b>		45	22,5	33	1	6,36
<b>3479.50</b>		50	25	43,4	1	7,40

Totally stainless steel. Sandwich bottom. Pouring lips. All heat sources including induction. Easy to clean. Satin polished. Welded handles.

## High stewpan without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3477.20</b>		20	13		0,6	1,11
<b>3477.24</b>		24	14,5	6,6	0,6	1,5
<b>3477.28</b>		28	18	11,1	0,6	2,1
<b>3477.32</b>		32	20	16,1	0,6	3,1
<b>3477.36</b>		36	22	22,4	0,6	3,6
<b>3477.40</b>		40	25	31,4	0,7	5,5
<b>3477.50</b>		50	30	58,9	0,7	7,9

## Stockpot without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3478.20</b>		20	20	4,1	0,8	1,34
<b>3478.24</b>		24	24	11	0,8	1,8
<b>3478.28</b>		28	28	17	0,8	2,6
<b>3478.32</b>		32	32	25	0,8	3,6
<b>3478.36</b>		36	36	36	0,8	5
<b>3478.40</b>		40	38	49	0,8	6,9
<b>3478.45</b>		45	45	69	0,8	8,14
<b>3478.50</b>		50	50	100	0,8	



Totally stainless steel. Sandwich bottom. Pouring lips. All heat sources including induction. Easy to clean. Satin polished. Welded handles.

## Lid



Code	Designation	Ø	Th.mm	Kg
<b>3480.14</b>		14	0,6	0,16
<b>3480.16</b>		16	0,6	0,18
<b>3480.18</b>		18	0,6	0,21
<b>3480.20</b>		20	0,6	0,24
<b>3480.24</b>		24	0,6	0,31
<b>3480.28</b>		28	0,6	0,41
<b>3480.32</b>		32	0,6	0,52
<b>3480.36</b>		36	0,8	0,81
<b>3480.40</b>		40	0,8	0,82
<b>3480.45</b>		45	0,8	
<b>3480.50</b>		50	1	

Suitable for all range products





## Rounded WOK made of stainless steel - Special induction hob

Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>3122.36</b>	Flat rim Inner pan : polished finish Outer pan : gloss polished finish	36	63,5	9,5	1,5	1,3



Typical Asian rounded form adapted to the wok induction cooker. Enables to seal and cook food with little fat for a dietetic and natural Asian cuisine. Optimized weight of the wok to

cook effortlessly. Thanks to the thickness of 15/10° the wok is both solid and light. The cold ergonomic riveted handle made of stainless steel allows optimum grip without tiredness.

## Stainless steel stand for hemispherical wok

Code	Designation	Ø	H.cm	Th.mm
<b>3122.00</b>		24	3,65	1



Suitable for rounded woks 3122.90 and 5114.35. Enables to use these woks on standard flat induction hotplates. Thanks of the special form with its handle support, the wok is steady on the

plate.

## Roasting-pan, 2 fixed handles

Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3121.35</b>		35	28	8	7,5	3,02
<b>3121.40</b>		40	30	8	9	3,62
<b>3121.45</b>		45	35	8	12	4,32
<b>3121.50</b>		50	40	9	17,5	5,6
<b>3121.55</b>		55	45	9	21	6,6
<b>3121.60</b>		60	50	10	29	8,2



These roasting pans are fabricated from stainless steel. This makes them distortion-free, unlike stamped utensils which are more vulnerable at high temperatures.

**"Induction" fish kettle**

Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3449.50N</b>	"Standard", st. steel handles - L. 50 cm	49,5	16,5	10,5	0,8	2,08
<b>3449.62N</b>	"Standard", st. steel handles - L. 60 cm	60	16,5	9,5	0,8	2,29

The fish kettle remains the ideal utensil for cooking whole fish to give a perfect appearance. The internal grid allows you to remove the fish without its breaking. All hotplates, including induction.

**Fish kettle extra-strong with grid**

Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3440.40</b>		40	14,5	11	1	2,2
<b>3440.50</b>		50	16	11,5	1	2,9
<b>3440.70</b>		70	18	13	1,2	5,1

The fish kettle remains the ideal utensil for cooking whole fish to give a perfect appearance. The internal grid allows you to remove the fish without its breaking. All hotplates, except induction.

**Huge st/steel paella frypan, 2 handles**

Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3123.60</b>	25 portions - 2 handles	60	8	2	5,5

This paella dish is made from 2mm (14 gauge) stainless steel, making it tougher. This dish has a relatively high skirt : easy to prepare paella or other dishes. Not suitable for induction.

**Bain-marie cooker**

The bain-marie cooker consists of a hollow stainless steel shell in which water is heated. It enables you to heat at lukewarm temperatures for melting chocolate or keeping sauces warm. It has a handle, which makes it easy to use. Suitable on all heat sources incl. induction hobs.

Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3437.16N</b>	With handle and double st. steel body	16	12,5	1,5	1	0,97

## Bain-marie without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3111.12</b>		12	11,5	1,3	1	0,42
<b>3111.14</b>		14	14	2,1	1	0,51
<b>3111.16</b>		16	16	3,2	1	0,73
<b>3111.18</b>		18	18	4,6	1	0,86
<b>3111.20</b>		20	20	6,3	1	1

The bain-marie cooking pot is made from stainless steel. Its shape means it can be placed inside a water container (pan), and it allows milk, chocolate, sauces, etc., to be cooked using the

bain-marie process. The lid is sold separately

## Stainless steel bain-marie without lid - Square or rectangular



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
SQUARE						
<b>3579.01</b>		24	24	23,5	13	1,86
<b>3579.02</b>		24	24	16	9	1,10
<b>3579.03</b>		24	24	7,5	4	0,73
<b>3579.04</b>		15,5	15,5	23,5	5	0,77
<b>3579.05</b>		15,5	15,5	16	3,5	0,65
<b>3579.06</b>		15,5	15,5	7,5	1,5	0,4
RECTANGLE						
<b>3579.07</b>		15,5	10,5	16	2,5	0,52
<b>3579.08</b>		15,5	10,5	7,5	1	0,31
<b>3579.09</b>		15,5	10,5	5,5	0,5	0,26

The bain-marie cooking pot is made from stainless steel. Its shape means it can be placed inside a water container, and it allows milk, chocolate, sauces, etc., to be cooked using the bain-marie

process and it can be used to maintain meals hot. The lid is sold separately.

## Stainless steel lid for square or rectangular bain-marie



Code	Designation	L.cm	W.cm	Th.mm	Kg
SQUARE					
<b>3579.10</b>		24	24	0,8	0,46
<b>3579.11</b>		15,5	15,5	0,8	0,20
RECTANGULAR					
<b>3579.12</b>		15,5	10,5	0,8	0,16

## Food storage canister, without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3390.14</b>		14	12	1,7	0,8	0,49
<b>3390.16</b>		16	13	2,5	0,8	0,59
<b>3390.20</b>		20	16,5	5	0,8	0,91
<b>3390.24</b>		24	20	8	0,8	1,28
<b>3390.28</b>		28	23	14	0,8	1,72
<b>3390.32</b>		32	27	22	0,8	2,28

This stainless steel canister with cupped handles allows food to be stored in perfect safety. It can be used as a container for warming food using the bain-marie process.



2-level smoker oven for hot and cold smoking - Stainless steel 18/10



Food is subjected, over a prolonged period, to smoke which has an antiseptic effect and increases shelf life, at the same time enhancing the taste. Smoking gives food a woody taste. More specifically, you can smoke meat (steak, chops, filet mignon, etc.), poultry (chicken, duck, etc.), charcuterie (essentially ham, bacon, large sausages, small sausages, andouilles [spicy sausages]) and fish (salmon, trout, eel, mackerel, etc.). The principle lies in exposing food to smoke at different temperatures, depending on the desired result.

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>3441.60</b>	large 60 x 40 cm	60	40		
<b>3441.00</b>	small 31 x 31 cm	31	31	20	7,3
	Composition :				
<b>3441.93</b>	Smoking chamber with lid				
<b>3441.93</b>	st/steel grid for smoker 31x31 cm				
<b>3441.91</b>	st/steel grid for smoker 31x31 cm				
<b>3441.91</b>	Oven				
<b>3441.90</b>	Fire pit				
<b>3441.92</b>	Aluminium telescopic and flexible pipe				
	One thermometer				
	500 g. of sawdust				
	2 removable feet				
	Delivered with smoking advice and recipes				
	To be assembled				



Beech sawdust for food smoking



Code	Designation	Kg
<b>4441.01</b>	Bag of 0,5 kg	0,51
<b>4441.15</b>	Bag of 15 kg	15,1

Sterilized and dust free. Guaranteed without chemical.  
Sawdust HB50/1000. Grain size : 0.5 to 1.0mm. Humidity 8 à 12 %. In compliance with the standards DIN ISO 9001.



**PRIMA MATERA®**  
INOUCIVRE INDUCTION 90%Cu

### The Union of Copper and Stainless steel on induction hobs

Copper outside 90% = excellent heat diffusion  
Stainless inside 10% = matchless hygiene and ease of use  
Ergonomic cast stainless steel riveted handles  
All heat sources including induction

### Ideal for DELICATE COOKING and BOILING DOWN

#### Saucepan with magnetic bottom INDUCTION



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6206.14		14	7,3	1,2	2	1,06
6206.16		16	8,3	1,8	2	1,37
6206.18		18	9,3	2,5	2	1,66
6206.20		20	10,5	3,3	2	2,06
6206.24		24	12,4	6	2	2,75

This saucepan made of copper and stainless steel on the inside enables to enjoy the exceptional degree of conductivity of copper on all types of heat sources, including INDUCTION,

thanks to its magnetic bottom. The cast stainless steel ergonomic handle are firmly riveted. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

#### Sauté pan with magnetic bottom INDUCTION



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6230.16		16	5,5	1	2	1,13
6230.20		20	5,8	1,8	2	1,48
6230.24		24	6,6	3	2	2,06

The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

#### Conical sauté pan with magnetic bottom INDUCTION



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6236.20		20	7,2	1,7	2	1,32
6236.24		24	8,2	3,1	2	2,75

This flared sauté pan is ideal for boiling down cooking juices. That's often one of the reasons it's the professionals' first choice. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).



## WOK with 2 cast st/steel handles con fondo magnético INDUCCION



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>6247.32</b>	Ø bottom 10 cm	32		12	4	2,47
<b>3329.10</b>	Grid for wok Ø 32 cm		34,5			0,14

## Frypan with magnetic bottom INDUCTION and stainless steel handle



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>6224.20</b>		20	4	2	1,3
<b>6224.24</b>		24	4	2	1,41
<b>6224.28</b>		28	4	2	1,86
<b>6224.32</b>		32	4	2	2,38

## Stockpot with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6244.20</b>		20	18	5,7	2	3,1

This stockpot is a must for simmering family dishes and is the ideal utensil for preparing bouillabaisse, Irish stew, couscous ingredients, vegetable broth, etc.

## High stewpan with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6243.24</b>		24	16,5	7,5	2	3,6

## Stewpan with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6242.16</b>		16	8,8	1,8	2	1,54
<b>6242.20</b>		20	10,3	3,3	2	2,21
<b>6242.24</b>		24	12,3	5,4	2	3,22
<b>6242.28</b>		28	13,5	8	2	4,07

This stewpan made of copper and stainless steel on the inside has a magnetic bottom and is adapted to all hotplates, including INDUCTION. The riveted handles are made of cast stainless steel.

## Sauté pan with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6241.20</b>		20	5,8	1,8	2	
<b>6241.24</b>		24	6,8	3,1	2	2,51
<b>6241.28</b>		28	9,2	4,9	2	3,12

This sauté pan made of copper and stainless steel on the inside has a magnetic bottom and is adapted to all hotplates, including INDUCTION. The riveted handles are made of cast stainless steel.

## Rounded sauté pan with magnetic bottom INDUCTION and 2 st/steel handles



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6232.28</b>	delivered with stainless steel lid	28	10	4,9	2	3,12

## Stainless steel lid



Code	Designation	Ø	Th.mm	Kg
<b>3709.14N</b>		14	1	0,24
<b>3709.16N</b>		16	1	0,28
<b>3709.18N</b>		18	1	0,33
<b>3709.20N</b>		20	1	0,39
<b>3709.24N</b>		24	1	0,51
<b>3709.28</b>		28	1	0,65



cast stainless steel  
fonte d'inox  
fundición inox

# inoquivre



## Saucepan



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6406.14</b>		14	7,8	1,2	1,5	0,63
<b>6406.16</b>		16	9	1,8	1,5	0,97
<b>6406.18</b>		18	10	2,5	1,5	1,37
<b>6406.20</b>		20	10,7	3,3	1,5	1,9
<b>6406.24</b>		24	13	6	2	2,67

A new 2mm-thick (90% copper and 10% stainless steel) professional and smart line INOUIVRE.

## Sauté pans



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6430.16</b>	Straight sauté-pan	16	5,8	1	1,5	0,75
<b>6430.20</b>	Straight sauté-pan	20	6,5	1,8	1,5	1,08
<b>6430.24</b>	Straight sauté-pan	24	7,5	3	2	2
<b>6436.20</b>	Conical sauté-pan	20	7,2	1,7	1,5	1,32
<b>6436.24</b>	Conical sauté-pan	24	8,2	3,1	2	2,60

Made up of 90% copper and 10% stainless steel, this sauté-pan will ensure you a good heat convection and is easy to clean.

**COPPER**

**INOUIVRE - Copper-Stainless steel with cast stainless steel handle**

**Oval fish frypan L. 32 cm - handle on the short axis**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>6425.32</b>		32	23	4,8	2	1,81

**Round frypan**



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>6424.20</b>		20	4	2	1,1
<b>6424.24</b>		24	4	2	1,3
<b>6424.28</b>		28	4	2	1,7
<b>6424.32</b>		32	4	2	2,2

It is the perfect fry pan for quick cooking. It will also be an elegant product in your kitchen thanks to its design.

**Mini blinis pan ø 10 cm - 2-mm thick**



Code	Designation	Ø	Th.mm	Kg
<b>6424.10</b>		10	2	0,26

**Oval stewpan with 2 cast stainless steel handles & lid - 2 mm thick**

**2016**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>6426.30</b>		30	22	13	6,5	3,6
<b>3708.30</b>	Oval lid alone					

**Sauté pan with 2 cast stainless steel handles with lid**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6441.20</b>		20	6,5	1,8	1,5	
<b>6441.24</b>		24	7,5	3	2	2,38
<b>6441.28</b>		28	9,2	4,9	2	3

With a 2 mm thickness this sauté pan allows quick browning of food. It is really practical and elegant.

## COPPER

## INOUIVRE - Copper-Stainless steel with cast stainless steel handle

### Stewpan with 2 cast stainless steel handles with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6442.16</b>		16	8,8	1,8	1,5	
<b>6442.20</b>		20	10,5	3,3	1,5	
<b>6442.24</b>		24	13	5,4	2	3,03
<b>6442.28</b>		28	13,5	8	2	

The stewpan has high sides which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The material that composes it offers an extraordinary

cooking quality.

### High stewpan with 2 cast stainless steel handles with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6443.24</b>		24	16,5	7,5	2	3

### Stockpot with 2 cast stainless steel handles with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6444.20</b>		20	18	5,7	2	2,29

### Wok with 2 cast st/steel handles



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>6440.32</b>	wok	32		12	4	2,4
<b>3329.10</b>	Grid for wok ø 32 cm		34,5			0,14

### Stainless steel lid



Code	Designation	Ø	Th.mm	Kg
<b>3709.14N</b>		14	1	0,24
<b>3709.16N</b>		16	1	0,28
<b>3709.18N</b>		18	1	0,33
<b>3709.20N</b>		20	1	0,39
<b>3709.24N</b>		24	1	0,51

Suitable for all range products. Cast stainless steel handle.





fonte d'acier  
cast steel  
fundición

# inoquivre

## Saucepan, cast-iron handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6460.01</b>	Set of 5 - ø12-20 cm					8,28
<b>6460.12</b>		12	7	0,8	1,5	0,77
<b>6460.14</b>		14	7,5	1,2	1,5	1,23
<b>6460.16</b>		16	9	1,8	1,5	1,3
<b>6460.18</b>		18	9	2,5	1,5	1,61
<b>6460.20</b>		20	10,8	3,3	1,5	1,96

This design of pan is the utensil professional kitchens can't do without. It is especially suited to boiling down (sauce making...). The walls are stainless steel on the inside. The cast steel handle is

firmly riveted. 2mm-thick (90% copper and 10% stainless steel).

## Sauté-pan, frypan, cast iron handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6464.16</b>	Conical sauté-pan, no lid	16	6	0,9	1,5	0,9
<b>6464.20</b>	Conical sauté-pan, no lid	20	7	1,7	1,5	1,38
<b>6464.24</b>	Conical sauté-pan, no lid	24	8	2,9	2	1,93
<b>6462.16</b>	Sauté-pan, no lid	16	5,8	1	1,5	0,8
<b>6462.20</b>	Sauté-pan, no lid	20	6	1,8	1,5	1,45
<b>6462.24</b>	Sauté-pan, no lid	24	7	3,1	2	2,15
<b>6462.28</b>	Sauté-pan, no lid	28	8,5	4,9	2	2,85
<b>6465.20</b>	Frypan	20	4		2	
<b>6465.24</b>	Frypan	24	4		2	
<b>6465.28</b>	Frypan	28	4		2	
<b>6465.32</b>	Frypan	32	4		2	

Heavy duty sauté pans and frying pans are utensils professional kitchens can't do without. The straight-sided sauté pan allows quick browning of food, the tapered sauté pan is ideal for

boiling down sauces, and the frying pan turns out to be perfect for frying, searing, and flambéing food. The walls are stainless steel on the inside. The cast steel handle is firmly riveted.

## Sauté pan with lid, with 2 cast iron handles



Code	Designation	Ø	H.cm	Liters	Th.mm
<b>6461.20</b>		20	6	1,8	1,5
<b>6461.24</b>		24	7	3,1	2
<b>6461.28</b>		28	8,5	4,9	2

## Stewpan with lid, cast-iron handles



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6466.16</b>		16	8,8	1,8	1,5	1,5
<b>6466.20</b>		20	10,5	3,3	1,5	2
<b>6466.24</b>		24	12,5	5,4	2	3,24
<b>6466.28</b>		28	13,5	8	2	4,05

The stewpan has high sides, which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The walls are stainless steel on the inside. The handles

are firmly riveted.

## High stewpan with lid

2016



Code	Designation	Ø	H.cm	Th.mm
<b>6467.24</b>		24	16,5	2

## Stockpot with lid

2016



Code	Designation	Ø	H.cm	Th.mm
<b>6468.20</b>		20	18	2

## Lid, cast-iron handle



Code	Designation	Ø	Kg
<b>6463.12</b>		12	0,17
<b>6463.14</b>		14	0,21
<b>6463.16</b>		16	0,27
<b>6463.18</b>		18	0,35
<b>6463.20</b>		20	0,41
<b>6463.24</b>		24	0,68
<b>6463.28</b>		28	0,8

The inside of the lid is stainless steel. The handle is made from cast steel and is firmly riveted.





*laiton*  
*brass*

# inoiivre

## Saucepan



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6445.01</b>	Set of 5 - ø12-20					4,83
<b>6445.10</b>		10	5,5			0,38
<b>6445.12</b>		12	6	0,8	1,5	0,5
<b>6445.14</b>		14	7	1	1,5	0,63
<b>6445.16</b>		16	8,5	1,6	1,5	0,8
<b>6445.18</b>		18	9	2,5	1,5	0,99
<b>6445.20</b>		20	10	3,5	1,5	1,21

This design of pan is especially well adapted to the table and making flambés or can be used simply to decorate the kitchen interior. It can also be used for cooking on medium-power heat

sources. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. Riveted brass handle.

## Sauté-pan without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6448.16</b>		16	5	1	1,5	0,75
<b>6448.20</b>		20	6	1,8	1,5	0,94
<b>6448.24</b>		24	6,5	3	2	1,81

The straight-sided sauté pan allows quick browning of food and proves ideal for serving and for flambéing. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.

## Frypans with brass handle



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>6450.20</b>		20	4	2	0,91
<b>6450.24</b>		24	4	2	
<b>6450.28</b>		28	4	2	

These frying pans in stainless-lined copper prove perfect for frying and searing using medium-power heat sources, for flambéing food, and give a perfect appearance on the table. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.

## Mini-frypan ø 13 cm with riveted brass handle



Code	Designation	Ø	W.cm	H.cm	Kg
<b>6450.13</b>	mini frypan	9,3	13	3,2	0,94

## Round dish, 2 handles



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>6449.12</b>		12	2	2	0,34
<b>6449.16</b>		16	3	2	0,55
<b>6449.20</b>		20	4	2	0,78
<b>6449.24</b>		24	4	2	1,3

This round dish is used a lot for cooking eggs, making gratins, or perhaps for making crème brûlées. It makes for an elegant appearance on the table. The skirt is stainless steel on the inside,

which makes for easy upkeep and removes the need for re-tinning. The brass handles are firmly riveted.

## COPPER

## INOUIVRE "VIP" : Copper st. steel for table top, brass handles

### Oval dish, 2 handles



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>6451.32</b>		32	23	4,5	1,5	1,02
<b>6451.36</b>		36	26,2	4,5	1,5	1,2

The dish proves ideal for serving and for flambéing. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-finishing. The brass handles are firmly riveted.

### Sauté-pan with lid, brass handles



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6446.20</b>		20	6	1,8	1,5	
<b>6446.24</b>		24	7	3,2	2	2,48
<b>6446.28</b>		28	9	5,5	2	3,37

The two-handed sauté dish allows quick browning of food. It has the same uses as a one-handed sauté pan, but turns out to be more practical to handle and takes up less space when stored away or when on the burner. The walls are stainless steel on the inside. The brass handles are firmly riveted.

### Round stewpan with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6447.10</b>	mini stewpan with lid	10	5,5			0,57
<b>6447.16</b>		16	8	1,6	1,5	1,04
<b>6447.20</b>		20	10	3,5	1,5	1,59
<b>6447.24</b>		24	11,5	5,2	2	3,13

This casserole is an elegant way of serving at the table. It can also be used for cooking on medium-power heat sources. The skirt is stainless steel on the inside, which makes for easy upkeep

and removes the need for re-finishing. The brass handles are firmly riveted.

### Lid



Code	Designation	Ø	Kg
<b>6454.09</b>	Round handle	9	
<b>6454.10</b>	Round handle	10	
<b>6454.12</b>		11,5	0,17
<b>6454.14</b>		13,5	0,21
<b>6454.16</b>		15	0,29
<b>6454.18</b>		17	0,36
<b>6454.20</b>		19,5	0,42
<b>6454.24</b>		23,5	0,62
<b>6454.28</b>		27	0,82

The inside of the lid is stainless steel. The brass handle is firmly riveted.

### WOK with brass handle



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>6432.32</b>		30,9	8,5	2	2,25

The wok has forever been the universal Asian kitchen utensil, and it turns out to be ideal for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The bowl is stainless steel on the inside, which makes for easy upkeep and removes the need for re-finishing. The brass handle is firmly riveted.

Mini pans , copper st/steel with brass handles



Code	Designation	Ø	W.cm	H.cm	Liters	Kg
6453.09	Saucepan with lid	9		4,5	0,3	0,36
6445.09	Saucepan without lid	9		4,5	0,3	0,25
6445.10		10		5,5		0,38
6450.13	mini frypan	9,3	13	3,2		0,94
6447.10	mini stewpan with lid	10		5,5		0,57

The small saucepan is perfect for serving sauces. It ensures an elegant appearance. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for

re-finishing. The brass handle is firmly riveted.

Copper eggwhites bowl



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6580.26N	1 ring-handle	26	13	4,5	1	1
6580.30N	1 ring-handle	30	15	7	1	1,28
6580.40N	1 ring-handle	40	20	16,7	1	3,2
6581.30N	With 2 handles	30	15	7	1	1,5

Made from solid copper, these half-round eggwhite basins are the traditional utensils used by professionals. The basins are perfect for beating egg-whites until stiff.

Copper massive conical jam pans with cast-iron handles



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6200.38N	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
6202.40N	Conical jam pan, 2 mm th	40	14,4	11	2	3,57

These copper basins are genuine traditional utensils used for bringing sugar or fruit to a boil to make jams, jellies, or preserves. The cast steel handles are firmly riveted.

Copper cleaner



Code	Designation	Ø	H.cm	Liters	Kg
4200.01N	150 ml [PU:6]	7,5	6	0,15	0,24
4200.11N	1000 ml	13	14	1	1,29

This cleaner gives brilliance back to your utensils. It is really easy to use: First, clean your pan. Wet the sponge with hot water and dip it in the cleaner. Rub the whole pan with the sponge. Then rinse it with hot water and dry it carefully.

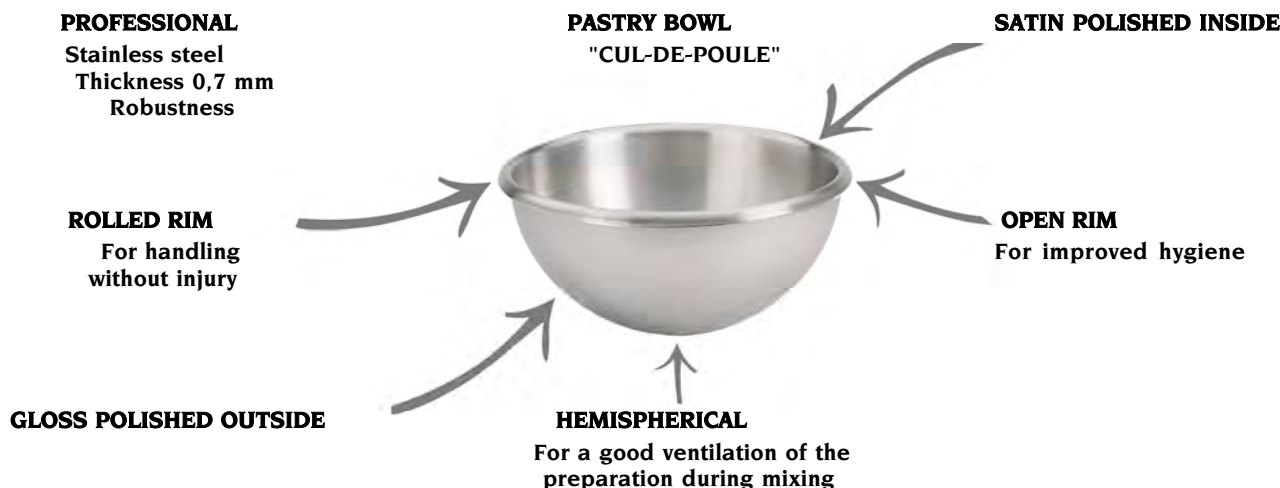
Tinned copper "Bordelais" fluted moulds



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6820.35N		3,5	3,3	0,03	0,8	0,01
6820.45N		4,5	4,2	0,06	1	0,03
6820.55N		5,5	5	0,1	1,2	0,05

These moulds allow you to use the traditional method for making Bordeaux's famous crunchy Canelé cakes. The tinned copper ensures perfect heat convection, which allows good caramelization of the juices and gives a delicious taste.





**Hemispherical bowl, round opened edge**



Code	Designation	Ø	Liters	Th.mm	Kg
<b>3372.16N</b>		16	1	0,7	0,23
<b>3372.20</b>		20	2,1	0,7	0,35
<b>3372.24</b>		24	3,6	0,7	0,49
<b>3372.30</b>		30	7	0,7	0,7
<b>3371.35</b>		35	11,2	0,8	1,01
<b>3371.40</b>		40	16,8	0,8	1,35
Round stand for hemispherical bowl					
<b>3379.00</b>	For ø 20 - 24 cm			1	0,11
<b>3379.01</b>	For ø 30-35-40 cm			1	0,18

This stainless steel or copper bowl, with its splayed skirt, owes its name to its round base. Its half-spherical form allows for the preparation to be well aerated during mixing, which is performed with downward movements. Inseparable from its whisk, the cul-de-poule is the ideal utensil for easily and rapidly making floating islands or emulsions.

**Stainless steel hemispherical bowl, round opened edge**



Code	Designation	Ø	H.cm	Liters	Kg
<b>3370.20</b> [PU:5]		20	10	2,1	0,24
<b>3370.24</b> [PU:5]		24	12	3,6	0,33
<b>3370.30</b> [PU:5]		30	15	7	0,61

Professional stainless steel. Light and robust. Open rolled rim for a safety handling and a better hygiene. Rounded and regular shape, perfect for emulsions.

**Hemispherical pastry bowl made of foodgrade polypropylene**



Code	Designation	Ø	H.cm	Liters	Kg
<b>4530.17</b>		17,5	8	1	0,08
<b>4530.23</b>		23	10,5	2,5	0,16
<b>4530.27</b>		27,5	12	4,5	0,2
<b>4530.32</b>		32	14,5	6	0,26
<b>4530.36</b>		36	16	9	0,3
<b>4530.40</b>		40	18	13	0,4
<b>4530.90</b>	Set of 6 bowls from 1 L. to 13 L.				1,4

**Flat bottom pastry bowl, round opened edge**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3250.16</b>		16	9	1	0,8	0,19
<b>3250.20</b>		20	10	2	0,8	0,24
<b>3250.24</b>		24	11,2	3,5	1	0,4
<b>3250.28</b>		28	12,5	5,5	1	0,56
<b>3250.32</b>		32	14	8	1	0,74
<b>3250.36</b>		36	15	11,5	1,2	1,1
<b>3250.40</b>		40	17,5	16	1,2	1,42
<b>3250.44</b>		44	19	20,5	1,2	1,63
<b>3250.50</b>		50	28,5	40	1,2	2,14

Bowls for professional use, as much for their capacity as for the quality and thickness of the stainless steel used. They have an open rolled rim: rolled for handling without injury and open for

improved hygiene. Polished finish.

**Stainless steel conical colander with base and 2 handles - High quality**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>3930.24</b>		23,5	32	11,5	1,2	0,54
<b>3930.32</b>		29,4	39,5	14,4	1,2	0,8
<b>3930.36</b>		33	44,5	15,5	1,2	1,21
<b>3930.40</b>		36,5	49	17	1,2	1,47
<b>3930.44</b>		40	53,4	19	1,2	1,83
<b>3930.48</b>		44,6	58	19,3	1,2	2,14

This colander is made from 1.2mm (18 gauge) stainless steel, making it very robust and knock resistant.

**Colander - Professional quality**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>3232.24</b>	Conical colander, handle + facing hook (1)	23,5	45	11	1	0,57
<b>3232.28</b>	Conical colander, handle + facing hook (1)	27	54	12	1	0,76
<b>3240.24</b>	(2)	24	31,5	12	0,8	0,69

Colanders made from food-grade stainless steel. 3 different models are available. The colanders with a handle and a hook can be hitched onto the rim of a pan during straining.

**Funnel**



Code	Designation	Ø	H.cm	Kg
<b>3357.12</b>	Funnel with filter	11,6	12,9	0,13
<b>3357.20</b>	Funnel with filter	19,5	20,7	0,31
<b>3356.12N</b>	Funnel without filter	11,6	12,9	0,13
<b>3356.20N</b>	Funnel without filter	19,5	20,7	0,24
<b>3357.01</b>	All stainless-steel filter for funnel			0,02

This stainless steel funnel is available in two models, with filter (reference 3357) and without (reference 3356). The removable filter model ensures perfect hygiene. The filter fits inside funnel

reference 3356

**Kitchen Chinese strainer, heavy - Perforation 1,5 mm**



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3350.10N</b>		10	7,1	0,4	0,08
<b>3350.14N</b>		14	10,5	0,4	0,15
<b>3350.18N</b>		18,5	16	0,4	0,31
<b>3350.20N</b>		20	18	0,4	0,38
<b>3350.23N</b>		23	20,5	0,4	0,45
<b>3350.26N</b>		27	23	0,4	0,71
<b>3354.01</b>	Non-slip stainless steel stand		15	6	0,17

Range of different sizes made from heavy, extra-wear-resistant stainless. There is a hook opposite the handle to fit the conical strainer inside a pan. You can place the conical strainer on the

stand of a piston funnel to avoid spilling the contents.

**Pusher for chinese strainer made of beechwood**



Code	Designation	L.cm	W.cm	Kg
<b>3350.90</b>		25,5	5	0,19

**Bakery chinese strainer, micro-perforated 0,8 mm**



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3351.21</b>	chinese strainer ø 21 cm	21	20,5	1	0,46
<b>3351.23</b>	chinese strainer ø 23 cm	23	22	1	0,56
<b>3354.01</b>	Non-slip stainless steel stand		15	6	0,17

Looking for all the world like its cousin the conical kitchen strainer, the stainless steel pastrycook's strainer has the added feature of micro perforations, making it as efficient as a muslin strainer but

with several advantages: hygiene, toughness, and safety. This conical strainer is professional-grade and extremely solid. Especially easy cleaning.

**Stainless steel frame muslin strainer - Twile mesh 0,4 mm**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>3352.20N</b>		20	44	18	0,6	0,48
	Handle thickness : 2 mm					
	Reinforced with its ø 4mm st/steel wire to protect the mesh					

This strainer is fitted with a hook and a tongue enabling it to sit on round bowls. Hole mesh size: 0,4mm. It allows for the very fine filtration of gelatin, coulis or custard. 40 mesh.

**Deep stainless steel frame muslin strainer - Twile mesh 0,4 mm**



2016

Code	Designation	Ø	L.cm	H.cm	Kg
<b>3352.22</b>		22	45	23	0,57



**Automatic piston funnel KWIK MAX - 3,3 Liters - All stainless steel**



Code	Designation	Ø	W.cm	H.cm	Liters	Kg
<b>3354.50</b>	with stand	20	30	38	3,3	0,87
<b>SPARE PARTS :</b>						
<b>3354.51</b>	Stand alone					
<b>3354.79</b>	Mechanism					

Big sizes of the integrated nozzle  $\varnothing$  15 mm to preserve air molecules of the preparations: saved smoothness. Perfect for mousses, thick sauces, caramel, thick jelly or fruit coulis, etc. All

st/steel: suitable for very hot preparations. The deep cone enables to push and pour naturally without pressure on the mixture.

**Automatic piston funnel KWIK PRO, all stainless steel**



Made entirely from stainless, including nuts, wing nuts, spring... for perfect hygiene. Completely leakproof in the closed position: for creams, sauces, or liqueurs... Its ease of use makes it the universal kitchen and bakery tool for :

- Garnishing plates with sauces,
- Pouring jelly into a dish,
- Filling small quiches,
- Filling blini pans with batter,
- Filling chocolate shells with liqueur, etc.

Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3354.00</b>	Automatic piston funnel alone 1,9 L.	19	18	1,9	1	0,61
<b>3354.02</b>	Automatic piston funnel with stand 1,9 L.	19	18	1,9	1	0,78
<b>3354.10</b>	Automatic piston funnel alone 1,5 L.	17,5	16,5	1,5	1	0,55
<b>3354.12</b>	Automatic piston funnel with stand 1,5 L.	17,5	16,5	1,5	1	0,72
<b>3354.01</b>	Non-slip stainless steel stand		15		6	0,17
<b>SPARE PARTS FOR FUNNEL :</b>						
<b>3354.92</b>	Central closed nut					
<b>3354.93</b>	Wing nut					
<b>3354.95</b>	Set of two nozzles - 4 and 6 mm					
<b>3354.89</b>	Mechanism 1,5 L (piston, tie bar, lever, spring)					
<b>3354.99</b>	Mechanism 1,9 L (piston, tie bar, lever, spring)					

**KWIK - Mini Piston funnel 0,8 liter - Stainless steel**



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>3353.00</b>	Black	15	18,5	15	15,5	0,25

Stainless steel and plastic. Professional standard. This mini piston funnel comes with an outlet (7 mm dia. nozzle) and is completely impermeable. The funnel is practical and its low capacity (0.8 L)

makes it ideal for dispensing small portions of sauce or cream, e.g. for garnishing dishes immediately prior to serving. Compact for practical storage. Dishwasher safe.

**LE TUBE: Pressure pastry syringe for dosing of pastes, creams and mousses**



Pressure syringe for effortless dosing of paste, creams and mousses. For garnishing, filling and decorating.  
Simple, fast and accurate work. Easier to fill than a pastry bag.  
0,75 L. capacity in transparent plastic.  
Graduated in cl and oz. Allows the user to see how much is left.  
Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).  
Removable and interchangeable nozzles.

Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3358.00</b>	DESIGNED BY DE BUYER - PATENTED Delivered with 2 polycarbonate nozzles U8 & D8 ACCESSORIES	38,4	10,5		0,75	0,44
<b>3358.75</b>	0,75 capacity extra tank with hermetically-sealing lids for storing other preparations To be ordered separately	19,6	8,54		0,75	0,13
<b>3358.91</b>	DISPLAY WITH VIDEO					
<b>4129.00</b>	Set of 6 nozzles for "LE TUBE" - 3 Star nozzles B6 - F6 - B8 - 2 plain nozzles ø 8 mm - ø 15 mm - 1 nozzle Saint Honoré See other suitable nozzles pages 196/197	13	13	4		0,06

**Stainless steel jam funnel**



Code	Designation	Kg
<b>3356.00</b>	2 parts for ø from 3,5 to 6 cm	0,23



Strainer, st. steel



Code	Designation	Ø	L.cm	Kg
Mesh thickness 0,27 mm				
<b>3242.10N</b>		10	25,5	0,08
<b>3242.12N</b>		12	32,5	0,11
<b>3242.14N</b>		14	35	0,13
<b>3242.16N</b>		16	37	0,2
<b>3242.18N</b>		18	40	0,22

Perforated stainless steel strainer

Stainless steel sieve with 4 removable meshes

2016



Code	Designation	Ø	Kg
<b>4605.21</b>	mesh 3 mm/2 mm/1 mm/0,5 mm	20	0,37

Stainless steel flour sieve with st/steel mesh N° 20 - mesh 0,8 mm



Code	Designation	Ø	H.cm	Kg
<b>4604.16</b>		16	5,5	0,11
<b>4604.21</b>		21	6	0,19
<b>4604.30</b>		30	7	0,31

Stainless steel professional food mill and sieves



Code	Designation	Ø	L.cm	H.cm	Kg
<b>2004.00N</b>	Professional mill N° 5 without sieve	37	41	38,5	3,1
<b>2004.10N</b>	Sieve for N° 5, ø 1 mm				
<b>2004.15N</b>	Sieve for N° 5, ø 1,5 mm				
<b>2004.20N</b>	Sieve for N° 5, ø 2 mm				
<b>2004.30N</b>	Sieve for N° 5, ø 3 mm				
<b>2004.40N</b>	Sieve for N° 5, ø 4 mm				
<b>2007.00N</b>	Semi-professional mill N° 3 delivered with 3 sieves 1,5mm - 2,5 mm - 4 mm	31			3

This professional stainless steel food mill lets you prepare puree, stewed fruit, fish soup, vegetable soup, etc. Three models of sieve fit onto it, each with different sized perforations.

Dredger, stainless steel



Code	Designation	Ø	H.cm	Liters	Kg
<b>4782.00N</b>	Sugar dredger with metal mesh (1)	7	13	0,50	0,17
<b>4782.01N</b>	Sugar dredger with metal mesh	7	10	0,31	0,14
<b>4783.00N</b>	Sugar dredger - small holes ø1,5 mm (2)	7	13	0,50	0,17
<b>4783.02N</b>	Sugar dredger - small holes ø1,5 mm	7	10	0,31	0,14
<b>4783.01N</b>	Spices dredger - large holes (3) 2,5 mm	7	13	0,50	0,17
<b>4783.03N</b>	Spices dredger - large holes 2,5 mm	7	10	0,31	0,14

The perforated metal sprinkler is ideal for sprinkling with icing sugar. It comes with a bayonet-fitting top.

Graduated bucket with base



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3276.12N</b>	Inner ø 29 cm	31	28,5	12	1,5	1,34
<b>3276.15N</b>	Inner ø 30,5 cm	32,5	32,5	15	1,5	1,51

Food-grade stainless steel bucket for holding any kind of food or liquid. Internal graduations every litre (except the 5 litre model).

Bucket without base



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3274.07N</b>		23,5	24,2	7	1,5	0,97
<b>3274.10N</b>	Grad. - inner ø 28 cm	30	24,5	10	1,5	1
<b>3274.12N</b>	Grad. - inner ø 29 cm	31	27	12	1,5	1,2
<b>3274.15N</b>	Grad.- inner ø 30,5 cm	32,5	31	15	1,5	1,3

food-grade stainless steel bucket for holding any kind of food or liquid. Internal graduations every litre (except the 7 litre model).

Measuring jug with foot, handle and with a spout



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3565.05N</b>		10	10,5	0,5	0,3	0,14
<b>3565.10N</b>		13	13	1	0,3	0,24
<b>3565.15N</b>		14	15	1,5	0,3	0,33
<b>3565.20N</b>		16	18,5	2	0,3	0,41
Small measuring jug with handle without foot						
<b>3565.010</b>		6,8	4,5	0,1	0,2	0,03
<b>3565.025</b>		8,5	7	0,25	0,2	0,07

This food-grade stainless steel measuring jug facilitates cooking and lets you measure liquids quickly. Easy to handle with its handle and pouring lip. Can be sterilized.

Set of 4 measuring spoons : 1 / 1,5 / 5 / 15 ml



Code	Designation	Kg
<b>4827.01</b>	1/4 tsp - 1/2 tsp - 1 tsp - 1 tbsp	0,08

Set of 4 measuring cups: 60 - 80 - 125 - 250 ml



Code	Designation	Kg
<b>4827.02</b>	1/4 cup - 1/3 cup - 1/2 cup - 1 cup	0,4

Graduated measuring jug, polypropylene



Code	Designation	H.cm	Liters	Kg
<b>4021.05N</b>		14	0,5	0,05
<b>4021.10N</b>		17	1	0,1
<b>4021.20N</b>		21,5	2	0,2
<b>4021.30N</b>		24	3	0,3
<b>4021.50N</b>		27	5	0,4

Graduated in litres and millilitres. Pouring lip and handle. Can be used from 0 °C to 125 °C.

Dishes



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3280.27</b>	Flat-edge rectangular deep dish, conical [PU:10]	27	22	4	1,9	0,63
<b>3280.30</b>	Flat-edge rectangular deep dish, conical [PU:10]	30	25	4,3	2,6	0,79
<b>3280.35</b>	Flat-edge rectangular deep dish, conical [PU:10]	35	27	4,6	3,6	0,97
<b>3280.40</b>	Flat-edge rectangular deep dish, conical [PU:5]	42	32	5	4,9	1,24
<b>3280.45</b>	Flat-edge rectangular deep dish, conical [PU:5]	45	34	5	6,5	1,86

These stainless steel dishes are particularly resistant to knocks that happen during the course of handling. Besides this, they comply with professional dimensions.

Stainless steel one-piece ladle



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>3021.06</b>	L. Handle 28 cm	6	32,5	3	0,05	0,1
<b>3021.08</b>	L. Handle 28 cm	8	36	3,7	0,13	0,15
<b>3021.10</b>	L. Handle 32 cm	10	42	4,7	0,25	0,24
<b>3021.12</b>	L. Handle 35 cm	12	45	5,7	0,45	0,29
<b>3021.14</b>	L. Handle 43 cm	14	53	6,5	0,67	0,48
<b>3021.16</b>	L. Handle 43 cm	16	55,5	8	1	0,49
<b>3021.18</b>	L. Handle 43 cm	18	58	9	1,46	0,56
<b>3021.20</b>	L. Handle 51,5 cm	20	72	9,7	2,06	0,71

Single-piece ladles are manufactured in one piece, a guarantee of robustness. The handle is wide and very rigid; its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands. This good handhold avoids a lot of fatigue. The slope of the handle suits all vessels, even deep ones.

Stainless steel one-piece skimmer



Code	Designation	Ø	L.cm	Th.mm	Kg
<b>3041.08</b>	L. Handle 28 cm	8	34,5	1,2	0,1
<b>3041.10</b>	L. Handle 32 cm	10	41,3	1,2	0,14
<b>3041.12</b>	L. Handle 35 cm	12	44,5	1,2	0,18
<b>3041.14</b>	L. Handle 43 cm	14	53,5	1,2	0,26
<b>3041.16</b>	L. Handle 43 cm	16	55,5	1,2	0,31
<b>3041.18</b>	L. Handle 43 cm	18	57	1,5	0,39
<b>3041.20</b>	L. Handle 51,5 cm	20	67,5	1,5	0,48

Single-piece skimmers are manufactured in one piece, a guarantee of robustness. The handle is wide, very rigid, and ergonomically shaped. The skimmer lets you recover food that has risen to the surface of the cooking liquid and strain it.

One-piece ladle with a spout



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
<b>3021.66</b>	L. Handle 28 cm	6	32,5	2,8	0,05	0,1

Stainless steel. All the single-piece ladles are manufactured in one piece, a guarantee of robustness. The handle is wide, very rigid, and ergonomically shaped. Hard to get by without, the pouring ladle is ideal for pouring sauce onto a plate or dish, for serving sangria or other drinks, etc. All without dripping.

Stainless steel one-piece basting spoon



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3982.10</b>	STRAIGHT - L. Handle 28 cm	37	6,6	1,2	0,14
<b>3983.10</b>	SIDE - L. Handle 28 cm	36	6,4	1,2	0,14

The basting spoons are all manufactured in one piece. The handle is wide, very rigid, and ergonomically shaped. The spoons allow you to scoop up the juices from meat, fish, etc., and baste with them during cooking.

Stainless steel one-piece spatula



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3984.10</b>	Perforated spatula L. Handle 35 cm	43,5	9,7	1,2	0,18
<b>3984.12</b>	L. Handle 37,5 cm	47	11,6	1,2	0,22
<b>3985.10</b>	Plain spatula L. Handle 35 cm	44	9,8	1,2	0,17
<b>3985.12</b>	L. Handle 37,5 cm	47	11,7	1,2	0,23

Single-piece spatulas are manufactured in one piece, a guarantee of robustness. The handle is wide and very rigid and its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands.

**HEAVY DUTY UTENSILS**  
 Stainless steel  
 Handle thickness = 2,5 mm  
 Professional and robust  
 Ergonomic shape  
 Diameter and/or liter engraved on the handle  
 With multi-support hook



**Ladle - Heavy quality**



Code	Designation	Ø	L.cm	Liters	Th.mm	Kg
<b>3130.06</b>	L. handle : 28,2 cm	6	33,5	0,05	2,5	0,14
<b>3130.08</b>	L. handle : 32,9 cm	8	39	0,13	2,5	0,22
<b>3130.10</b>	L. handle : 36,5 cm	10	44,5	0,25	2,5	0,31
<b>3130.12</b>	L. handle : 40,2 cm	12	50	0,45	3	0,45
<b>3130.14</b>	L. handle : 41,2 cm	14	52,5	0,67	3	0,55
<b>3130.16</b>	L. handle : 45,5 cm	16	58	1	3	0,68

Heavy duty stainless steel range. The handle is wide and very rigid; its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands. This good handhold avoids a lot of fatigue. The slope of the handle suits all vessels, even deep ones.

**Skimmer**



Code	Designation	Ø	L.cm	Th.mm	Kg
<b>3150.08</b>	L. handle : 32,5 cm	8	40	2,5	0,2
<b>3150.10</b>	L. handle : 36,5 cm	10	45	2,5	0,25
<b>3150.12</b>	L. handle : 40,2 cm	12	50	3	0,36
<b>3150.14</b>	L. handle : 41,2 cm	14	53	3	0,43
<b>3150.16</b>	L. handle : 45,5 cm	16	58,5	3	0,51

Heavy duty stainless steel range. The handle is wide, very rigid, and ergonomically shaped. The skimmer lets you recover food that has risen to the surface of the cooking liquid and strain it.

**Basting spoon**



Code	Designation	W.cm	Liters	Th.mm	Kg
<b>3143.10</b>	Straight - L. handle 36,5 cm	10	0,06	2,5	0,31
<b>3144.10</b>	Side - L. handle 36,5 cm	10	0,06	2,5	0,31

Heavy duty stainless steel range. The handle is wide, very rigid, and ergonomically shaped. The spoons allow you to scoop up the juices from meat, fish, etc., and baste with them during cooking.

**Perforated one-piece spatula**



Code	Designation	W.cm	Th.mm	Kg
<b>3141.10</b>	L. handle : 36,5 cm	10	2,5	0,31

Heavy duty stainless steel range. The handle is wide and very rigid and its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands.

**Plain spatula**



Code	Designation	W.cm	Th.mm	Kg
<b>3142.10</b>	L. handle : 36,5 cm	10	2,5	0,31

Heavy duty stainless steel range. The handle is wide and very rigid and its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands.



Meat fork



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3170.40</b>	L. Handle 30 cm	38	4,5	1,5	0,17
<b>3170.50</b>	L. Handle 38 cm	48	4,5	1,5	0,21

Heavy duty range. Stainless steel. The grapplers are made from one piece, a guarantee of robustness. The handle is wide and very rigid and its ergonomic shape lets you insert your thumb. This stops the utensil from slipping round even in greasy or sticky hands.

Ladle



Code	Designation	Ø	L.cm	W.cm	Liters	Kg
<b>3136.08</b>	Pizza ladle, flat bottom (1) [PU:5] L. Handle 28 cm	8,2	32		0,145	0,13
<b>3135.00</b>	Mini ladle, oval (2) [PU:5] L. Handle 22,5 cm - 2 cl	4,5	25	3		0,04
<b>3135.04</b>	Mini ladle, round (3) [PU:5] L. Handle 23,5 cm - 2 cl	4	25			0,04
<b>3134.06</b>	Fruit ladle with a spout(4) [PU:5] L. Handle 15,5 cm	6	20		0,05	0,75

Welded shank. The small pouring ladles are ideal for applying toppings or for serving sauces, liqueurs, etc. The small pizza ladle holds 145ml (4 fluid oz) , which is the standard helping of

tomato sauce for pizzas; its flat bottom lets you spread the sauce over the pizza pastry.

Wire skimmer, extra-strong stainless steel



Code	Designation	Ø	L.cm	Kg
<b>2601.12N</b>	L. Handle 34 cm	12	34	0,24
<b>2601.14N</b>	L. Handle 35 cm	14	48	0,27
<b>2601.16N</b>	L. Handle 36 cm	16	38	0,29
<b>2601.18N</b>	L. Handle 41,5 cm	18	56	0,35
<b>2601.20N</b>	L. Handle 43,5 cm	20		0,38
<b>2601.22N</b>	L. Handle 45 cm	22	64	0,41

The wire deep-fry skimmer lets you recover and strain food floating in the cooking liquid.

Bird nest fryer, stainless steel



Code	Designation	Ø	Kg
<b>2611.10N</b>		10	0,36

The wire frying-ladle forms a two-part mold, specially designed for making potato "bird's nests". It can also be used for eggs.

Butcher hook, stainless steel



Code	Designation	L.cm	Th.mm	Kg
<b>3010.12N</b>	"S" [PU:10]	12	5	0,03

S-hook for hanging up meat. Also available with a 3-ring extension. Made from food-grade stainless steel.

Wall hanging bar for utensils



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3011.80</b>		79	2,5	5	0,93

Fixes on the wall and allows hooked utensils (ladle, skimmer, spatula, etc.) to be hung up.

Aluminium tab grabber



Code	Designation	L.cm	Kg
<b>7011.01</b>		45	0,2
<b>7011.02</b>		61	0,3
<b>7011.03</b>		92	0,46
<b>7011.04</b>		122	0,6

Serving spoon



Code	Designation	Liters	Kg
<b>2140.00</b>	Plain	33	0,08
<b>2140.10</b>	Perforated	33	0,08

Grip for hot dishes or plates



Code	Designation	L.cm	W.cm	Kg
<b>3339.00N</b>	[PU:5]	19	3	0,15

These extra-sturdy pincers allow you to handle hot plates or dishes safely so as to avoid burns.

Ice-cream scoop - Stainless steel



Code	Designation	Ø	L.cm	Liters	Kg
<b>4826.05N</b>	Portion 80ml = 1/12,5 L	6,3	23,1	0,08	0,15
<b>4826.04N</b>	Portion 60ml = 1/16 L	5,8	22,5	0,06	0,15
<b>4826.03N</b>	Portion 40ml = 1/25 L	5	21,5	0,04	0,14

Stainless steel ice cream spoon.



Code	Designation	L.cm	Kg
<b>3286.00N</b>	[PU:12]	19	0,03

This long handled spoon is ideal for tall glasses of ice cream or fruit.



Flour scoop , polypropylene



Code	Designation	L.cm	Liters	Kg
<b>4370.02N</b>		26	0,25	0,04
<b>4370.05N</b>		32	0,5	0,07
<b>4370.09</b>		39	0,9	0,12

This very practical measuring scoop is made from food-grade polypropylene.

Scoop, st. steel



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3271.20</b>	Flour scoop, with handle 75 cl	20	12	5,5	0,75	0,41
<b>3271.24</b>	Flour scoop, with handle 1,4 L	24	15	6,5	1,4	0,53

These stainless steel scoops ensure perfect hygiene. The stainless tube handle is welded.

Omelette turner, stainless steel



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3294.30</b>		30	28	1,2	0,79

This highly practical omelette spade is for use on snack-bar griddles.

Kitchen whisk, all st. steel



Code	Designation	L.cm	Th.mm	Kg
<b>2604.20N</b>	L. Handle 9 cm	20	1,5	0,07
<b>2604.25N</b>	L. Handle 10 cm	25	1,5	0,08
<b>2604.30N</b>	L. Handle 12 cm	30	2	0,14
<b>2604.35N</b>	L. Handle 13 cm	35	2	0,2
<b>2604.40N</b>	L. Handle 14 cm	40	2	0,22
<b>2604.45N</b>	L. Handle 16 cm	45	2	0,3
<b>2604.50N</b>	L. Handle 17 cm	50	2	0,32

Heavy duty all stainless steel whisk. Ideal for sauces and other preparations.

Egg-whites whisk GÖMA



Code	Designation	L.cm	Kg
<b>2611.35</b>	St/steel wire ø 2 mm	35	0,18
<b>2611.45</b>	St/steel wire ø 2 mm	45	0,23

This whisk has a large head and hard springy wires. It is specially designed for beating egg-whites until stiff.

2016

Professional whisk for cooking and patisserie



Code	Designation	L.cm	Kg
<b>2610.25</b>	St/steel wire ø 1,4 mm - Slimmer handle	26,5	0,08
<b>2610.30</b>	St/steel wire ø 1,8 mm - Slimmer handle	32	0,14
<b>2610.35</b>	St/steel wire ø 1,8 mm	37	0,17
<b>2610.40</b>	St/steel wire ø 1,8 mm	41,5	0,19
<b>2610.45</b>	St/steel wire ø 1,8 mm	46,5	0,23
<b>2610.50</b>	St/steel wire ø 1,8 mm	50	0,25

The essential utensil for cooking and patisserie : the professional whisk de Buyer with stainless steel wires -spring quality- Encased wires: perfectly hygienic and watertight. Ergonomic and

anti-slip comfortable handle. Easy storage with its hole. Perfect hygiene : Can be sterilized - Perfectly watertight - Dishwasher safe

Rubber flexible scraping spatula



Code	Designation	L.cm	Kg
<b>4891.24N</b>	L. handle 18 cm	29	0,07
<b>4891.34N</b>	L. handle 24 cm	37,3	0,1
<b>4891.42N</b>	L. handle 30 cm	43	0,11

A must for pastrycooks, the "Maryse" spatula is flexible and enables containers of all shapes to be scraped out efficiently, recovering all the mixture. Maryse DE BUYER : Non-scratching

utensil - Built-in hook to prevent slippage into bowls - Spoon-shaped blade ideal for scooping and spreading - Dishwasher safe - Maximum heat exposure 100°C (212°F).

One-piece spatula - high temperature (+260°C) - Nylon handle and silicone blade



Code	Designation	L.cm	Kg
<b>4740.24N</b>		27	0,08
<b>4740.34N</b>		36	0,11
<b>4740.42N</b>		42	0,13

This flexible spatula makes easy to remove sauces from hard-to-reach spots. Resists to +260°C / 500°F. Keeps out bacteria thanks to one piece construction: silicone blade and plastic handle are moulded together. Easy cleaning - Dishwasher safe.

White spatula made of polyglass - 220°C-resistant (470°F)



Code	Designation	L.cm	Kg
<b>4745.25</b>	[PU:6]	25	0,04
<b>4745.30</b>	[PU:6]	30	0,05
<b>4745.35</b>	[PU:6]	35	0,06
<b>4745.40</b>	[PU:6]	40	0,08
<b>4745.45</b>	[PU:6]	45	0,1
<b>4745.50</b>	[PU:6]	50	0,12

Robust and hygienic thanks to the non-porous composite material "polyglass" (polypropylene / glass). The cleaning is easy (dishwasher safe) and the spatula can be

sterilized. The rounded shape of the spatula - without edge - enables one to efficiently scrape out the pan.



Stainless steel straight tweezer

2016



Code	Designation	L.cm	Kg
<b>4238.15</b>		16	0,02
<b>4238.25</b>		25,5	0,05
<b>4238.30</b>		30	0,08

Tweezer for picking up ingredients and easily handling them. For serving up and decorating plates.

Stainless steel tweezer with curved end

2016



Code	Designation	L.cm	Kg
<b>4239.15</b>		16	0,02
<b>4239.30</b>		30	0,08
<b>4239.35</b>		35	0,17

Tweezer for picking up ingredients and easily handling them. For serving up and decorating plates.

Stainless steel curved tweezer

2016



Code	Designation	L.cm	Kg
<b>4237.20</b>		20	0,03

Tweezer for picking up ingredients and easily handling them. For serving up and decorating plates.

High quality stainless steel

MADE IN FRANCE



**Mirror polished blade**

Easy spreading  
Avoids risk of rust  
Dishwasher safe



**Ergonomic handle**

Robust and resistant made of polyamid reinforced with fiberglass  
Anti-slip carbon texture

**High flexible blade**

Thined blade : more thin on the end for a better flexibility and a precise spreading work

**Slot for wedging the thumb**

+ finger stopper for a good grip

**Integrated hook**

practical to hang the product

**Straight pastry spatula FKOfficium**



Code	Designation	L.cm	W.cm	Kg
4230.15	L. blade 15 cm	29	3,5	0,11
4230.20	L. blade 20 cm	34	3,5	0,12
4230.25	L. blade 25 cm	39	3,5	0,13
4230.30	L. blade 30 cm	44	3,5	0,14

This flat spatula has a rounded end and is ideal for spreading, smoothing, and handling pastries.

**Straight mini spatula FKOfficium**



Code	Designation	L.cm	W.cm	Kg
4230.08	Pointed blade 8 cm	21	2	0,04
4230.09	Rounded blade 9 cm	22,5	2	0,04
4230.12	Rounded blade 12 cm	25,5	2,4	0,05

**Cranked pastry spatula FKOfficium**



Code	Designation	L.cm	W.cm	Kg
4231.15	L. Blade 15 cm	33,5	3,5	0,12
4231.20	L. Blade 20 cm	38,5	3,5	0,13
4231.25	L. Blade 25 cm	43,5	3,5	0,15
4231.30	L. Blade 30 cm	48,5	3,5	0,16

With its angled handle, this spatula makes it easy to spread and level out pasty substances.

Mini cranked pastry spatula FKOfficium



Code	Designation	L.cm	W.cm	Kg
<b>4231.08</b>	Pointed blade 8 cm	21	2	0,04
<b>4231.09</b>	Rounded blade 9 cm	22	2	0,04
<b>4231.12</b>	Rounded blade 12 cm	25	2,4	0,05

Stainless steel flexible turner FKOfficium



Code	Designation	L.cm	W.cm	Kg
<b>4235.00</b>		31	7,8	0,1

This food turner is made from forged stainless steel. Its springiness makes food easy to handle and turn.

Triangular spatula FKOfficium



Code	Designation	L.cm	W.cm	Kg
<b>4233.01</b>	L. blade 8 cm	26,5	8	0,11

With its special shape, this spatula lets you clean grids and hotplates. Its width and sharp angles also allow you to cut or spread pasty

substances or to peel chocolates off their baking sheets.

Cranked spatula FKOfficium inox



Code	Designation	L.cm	W.cm	Kg
<b>4232.00</b>	L. blade 12 cm	30	9	0,14
<b>4232.01</b>	Slotted - L. blade 12 cm	30	9	0,12

With its angled handle and rigid blade, this spatula lets you scoop up and turn over hamburger steaks and other meats on snack-bar griddles.

Cranked service spatula FKOfficium



Code	Designation	L.cm	W.cm	Kg
<b>4236.00</b>		26,5	5	0,07
<b>4236.01</b>	Slotted	26,5	5	0,06

Genoise cutter FKOfficium



Code	Designation	L.cm	W.cm	Kg
<b>4234.25</b>	L. blade 25 cm	39,5	3,5	0,14

The sponge-cake slicer lets you slice sideways through sponge cakes evenly, without crumbs, so you can then fill the cake with cream or other fillings.

Manual can opener



Code	Designation	Ø	H.cm	Kg
<b>2321.00</b>	Nickel-plated steel manual can opener	18	62	4

This manual can opener complies with compulsory hygiene standards. It is suitable for opening cans up to 5 kg (11 lbs). It can be fixed to the edge of a table or worktop.

Can opener



Code	Designation	Kg
<b>4961.00N</b>	Small can opener	0,09

Knife and pinion are steel-hardened and tin-plated, thus rustfree for long life and non-contamination. By turning the handle, the knife automatically penetrates the tin.

Skewer, stainless steel



Code	Designation	L.cm	Th.mm	Kg
<b>3401.25</b>	Set of 10	25	2	0,01
<b>3401.30</b>	Set of 10	30	2	0,01
<b>3401.35</b>	Set of 10	35	2	0,01
<b>3401.40</b>	Set of 10	40	2	0,02

Available 25 to 40cm (8" to 12") long, these stainless skewers are made from 2mm (14 gauge) stainless steel and will not bend. The pointed end allows food to be skewered easily.

Polyethylene cutting board



Code	Designation	L.cm	W.cm	H.cm	Kg
	Sharp angles				
<b>4920.60N</b>	White	60	40	2	3,9
<b>4920.60B</b>	Blue	60	40	2	3,9
<b>4920.60R</b>	Red	60	40	2	3,9
<b>4920.60V</b>	Green	60	40	2	3,9
<b>4920.60J</b>	Yellow	60	40	2	3,9

The polythene cutting board is more hygienic than a wooden board because of the non-porous material.

Stainless steel cutting board rack for 6 boards



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4140.00N</b>	Spacement 3 cm	27	31,5	27,5	1,1

This practical rack lets you stack different cutting boards away or leave them to drain after washing. It lets you easily identify and take the right board.

Metal cleaner



Code	Designation	Ø	H.cm	Liters	Kg
COPPER cleaner					
<b>4200.01N</b>	150 ml [PU:6]	7,5	6	0,15	0,24
<b>4200.11N</b>	1000 ml	13	14	1	1,29
SILVER cleaner					
<b>4200.02N</b>	150 ml [PU:6]	7,5	6	0,15	0,17
<b>4200.12N</b>	1000 ml	13	14	1	1,13
STAINLESS STEEL CLEANER					
<b>4200.03N</b>	150 ml [PU:6]	7,5	6	0,15	0,13
<b>4200.13N</b>	1000 ml	13	14	1	0,88

This cleaner gives brilliance back to your utensils. It is really easy to use: First, clean your pan. Wet the sponge with hot water and dip it in the cleaner. Rub the whole pan with the sponge. Then rinse it with hot water and dry it carefully.

Foodgrade string Rotifil - Heavy duty



Code	Designation	Ø	H.cm	Kg
<b>4337.01</b>	Set of 10 reels 45 gr Rotifil 2TE ø 0,8mm	6	4,8	0,45
<b>4338.01</b>	Reel 1 kg Rotifil 3TE ø 01,1 mm	10	14	1

High resistance to breaking. Use from -40°C to +220°C. Regular diameter - height - weight. Good whiteness Foodgrade. Suitable for direct contact with foodstuffs in compliance with legislation in force EU 10/2011. Guaranteed without formaldehyde. Slightly absorbent. Can be used in automatic machine. Made in France.

Set of 8 plastic clips TWIXIT to close bags



Code	Designation	Kg
<b>4336.00</b>	3 different sizes : L. 13 / 10 / 5 cm 4 colours	0,1

To close all your bags. Perfect to close the end of the filled pastry bags.

Pasta machine with slots for attaching motor



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2009.00N</b>	Pasta machine with clamp and handle	20	19	15	3
<b>2009.10N</b>	Motor for pasta machine - 230 V	15	23	12	2,5

This pasta machine enables you to make pasta noodles quickly and easily. Just flatten the paste with the smooth rollers of the machine to obtain the required thickness. Then change the position of the crank and cut the obtained flat pasta in the notched rolls. 2 kg of pasta can be produced per hour. It is possible to adapt a motor.



Baker gloves for thermic protection till 300°C



Code	Designation	Kg
<b>4757.00N</b>		0,44

These heat-protection gloves are made from quality, special leather and can stand temperatures up to 300 °C (580 °F). They're perfect for use in bakeries. They allow a good handhold and efficiently protect against heat.



**EASY SUSHI - DE BUYER DISTRIBUTION:**

For France: HORECA only  
For export: retail and HORECA



EASY SUSHI ø 3,5 CM



This roll is suitable to make fast and easily makis sushis but also many kinds of rolls with sheets of brick pastry, omelettes, sweet or savoury pancakes, spring rolls, nems...It is very simple to use and more hygienic than a bamboo mat. Thanks to the Easy Sushi, the preparations are perfectly rolled. The traction films needs simple rinsing with soapy water with no abrasive sponge and can be replaced. The ABS mould can be washed in the dishwasher. Made in France.

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4335.81F</b>	1 Easy Sushi	24,1	6,6	4,6	0,17
<b>4335.10</b>	DISPLAY 24 EASY SUSHI:	36	33	32,5	4,46
<b>4335.90</b>	set of 3 traction films for Easy Sushi	24,5	16	0,05	0,05

# Côté Pizza



## Stainless steel pizza ladle - Flat bottom



Code	Designation	Ø	L.cm	Liters	Th.mm	Kg
<b>3136.08</b>	Pizza ladle, flat bottom (1) [PU:5] L. Handle 28 cm	8,2	32	0,145	0,8	0,13

Welded shank. The small pizza ladle holds 145ml (4 fluid oz) , which is the standard helping of tomato sauce for pizzas ø 31 cm; its flat bottom lets you spread the sauce over the pizza pastry.

## Pizza cutting wheel



Code	Designation	Ø	Th.mm	Kg
<b>4970.10N</b>	Pizza cutting wheel	10	1	0,17

This particularly sturdy pizza cutter has an ergonomic handle for a firm grip. Its stainless steel beveled blade allows pizza to be easily cut into portions.

## Pizza round oven peel - Aluminium with wooden handle



Code	Designation	Ø	L.cm	Kg
<b>7291.40</b>	L. handle 120 cm Total length : 162 cm	40	162,	0,93

## Oven peel for pizza or "Flammenküche"



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3293.31</b>	Pizza oven peel square-shaped L. Handle 96 cm	128	31	1,2	1,35
<b>3294.46</b>	Oven peel for big tart or pizza or "Flammenküc L. Handle 95 cm	141	36	1,2	1,45

The food-grade stainless steel rectangular oven spades are especially rugged and will not distort. The shank is made from round tube and its long length lets you stuff pizzas right into the

heart of the oven.

Pizza square oven peel - Aluminium with wooden handle



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>7293.31</b>	L. handle 120 cm Total L. 152,5 cm	31	31	1,5	0,89

Pizza oven peels



Different models of pizza spades are available. The stainless steel shanks are made from round tubes and their long length lets you stuff pizzas right into the heart of the oven.

Code	Designation	Ø	L.cm	Th.mm	Kg
<b>3290.18</b>	Pizza oven peel - L. Handle 96 cm	18	115	1,2	0,65
<b>3290.31</b>	Pizza oven peel - L. Handle 96 cm	31	114	1,2	1,18
<b>3290.60</b>	Pizza oven peel - L. Handle 60 cm (1)	31	87	1,2	1
<b>3291.31F</b>	Pizza oven peel, wooden handle 123 cm (2)	31	153	1,2	1,18
<b>3288.35</b>	Pizza oven peel blue steel, s/s handle 96 cm (3)	35	131	1,2	1,4

Scraper brush for oven, wooden handle



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4875.70</b>		71	11,5	5	0,28

The scraper brush is used for brushing the hearth and pushing back the embers in your wood-fired oven.

Perforated pizza screen for cooking - aluminium



Code	Designation	Ø	Kg
<b>7350.23</b>		23	0,06
<b>7350.28</b>		28	0,07
<b>7350.31</b>		31	0,09
<b>7350.33</b>		33	0,1
<b>7350.38</b>		38	0,14
<b>7350.43</b>		43	0,15
<b>7350.48</b>		48	0,21

Perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.

Find ou complete range of pizza round trays pages 156/157

ELASTOMOULE

1 recipe card supplied with each mould :  
6 MOF and/or World Champions in Pastry  
realize their original pastry recipe in the  
De Buyer's Elastomoule moulds.

# ELASTOMOULE



Angelo Musa  
Champion du Monde  
2003  
MOF 2007



Youri Neyers  
Champion  
du Monde  
2003



Jérôme Langillier  
Champion  
du Monde  
2009



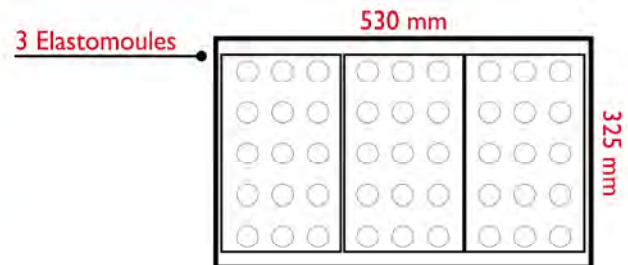
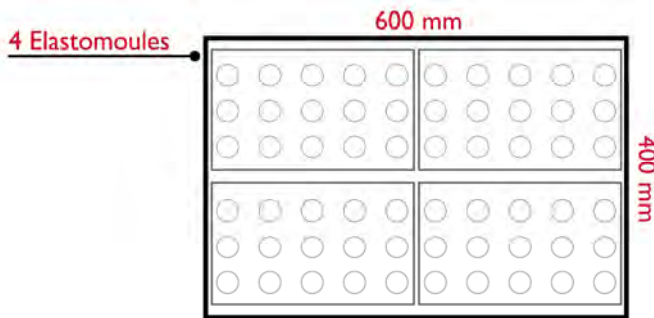
Philippe Rigollot  
Champion du Monde  
2003  
MOF 2007



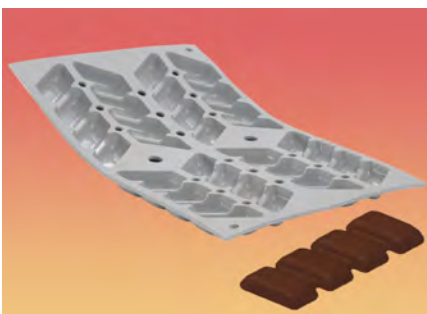
Arnaud Larher  
MOF 2007



Franck Michel  
Champion du Monde  
2006  
MOF 2004



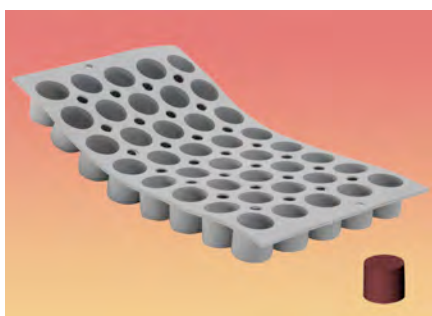
ELASTOMOULE - 8 four-part moulds "Croquant"



Code	Designation	L.cm	W.cm	H.cm	Kg
	creation CHRISTOPHE DEBERSEE Bakery World Champion 2008				
<b>1874.01</b>	Tray 29,5 x 29 cm - 8 moulds 4,85 cl	11	4	1,6	0,25

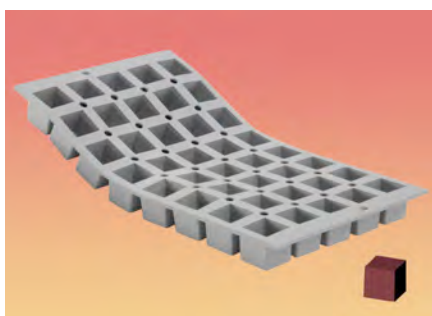
The first mould to make preparations to share: easily divisible as precut. It is suitable for the preparation of appetizers, chocolates or 'cocktail' pieces. Also sweet or savory preparations portions (sauces, fruit coulis...) can be frozen.

Elastomoule - 40 mini-cylinders ø 27,5 mm



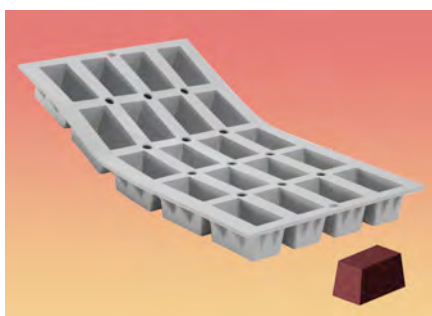
Code	Designation	Ø	H.cm	Kg
<b>1873.01</b>	300 x 176 mm 1,4 cl	2,75	2,5	0,26

Elastomoule - 40 mini-cubes 25 mm



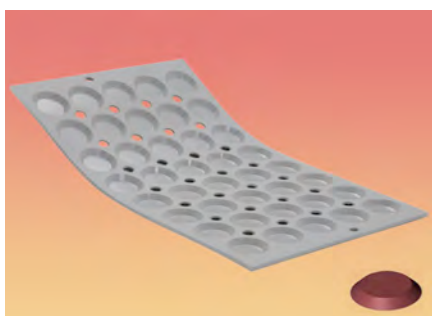
Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1869.01</b>	300 x 176 mm 1,5 cl	2,5	2,5	2,5	0,25

Elastomoule - 20 MINI Cakes



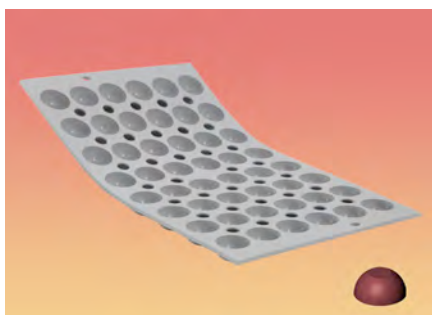
Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1868.01</b>	Tray 300 x 176 mm 3,15 cl	5	2,7	2,7	0,26

Silicone molds ELASTOMOULE - 40 Mini-tartlets ø 30 mm



Code	Designation	Ø	H.cm	Kg
<b>1867.01</b>	300 x 176 mm 2,15 cl	3	0,4	0,14

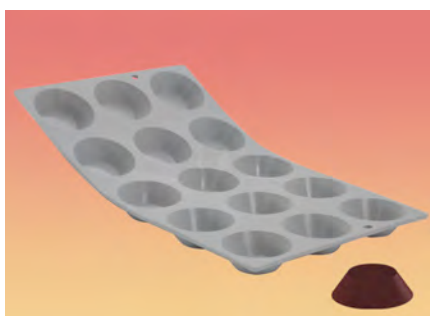
Silicone moulds ELASTOMOULE - 48 Mini-hemispheres with flat bottom - ø 25 mm



Code	Designation	Ø	H.cm	Kg
<b>1866.01</b>	300 x 176 mm 4 cl	2,5	1	0,15



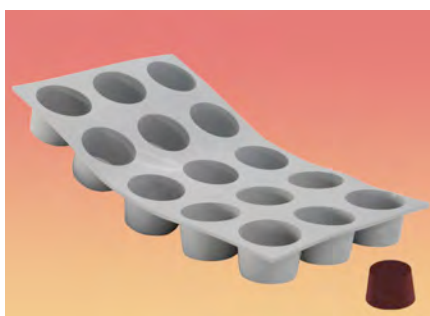
Silicone moulds ELASTOMOULE - Mini-tartlet ø 50 mm - 1,9 cl



Code	Designation	Ø	H.cm	Kg
<b>1859.01D</b>	30 x 20 cm - 15 cakes 1,9 cl	5	1,5	0,14

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. Elastomoule mini jam tart moulds are perfect for making sweet or savory catering products.

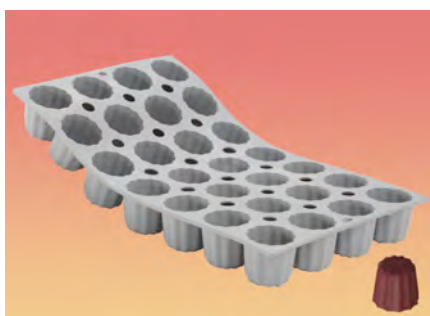
Silicone moulds ELASTOMOULE - Mini-Muffins ø 45 / 38 mm - 3,9 cl



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>1858.01D</b>	30 x 20 cm - 15 cakes 3,9 cl	4,5	30	17,6	3	0,24

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone molds ELASTOMOULE - Mini-"Bordelais" fluted cake - 1,9 cl



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>1856.01D</b>	300x176 mm, 28 cakes - R'SYSTEM 1,9 cl	3,5	30	17,6	3,5	0,31

The Elastomoule mini Bordelais R'SYSTEM is a BRAND NEW mould. Localized perforations between the indentations give improved heat convection across the whole plate, resulting in perfect baking.

Silicone moulds ELASTOMOULE- Mini-pyramid



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1855.01D</b>	300 x 176 mm - size 1/4 24 cakes - R'SYSTEM 1,2 cl	3,5	3,5	2,5	0,17

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The mini pyramids are perfect for making chocolates, dainties, fruit paste sweets. The mould has sharp angles and gives the product a really nice appearance.

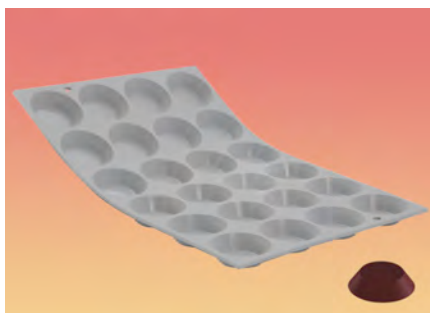
Silicone moulds ELASTOMOULE - Mini-financier - 1,05 cl



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1852.01D</b>	30 x 20 cm - 25 cakes 1,05 cl	4,9	2,6	1,1	0,14

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

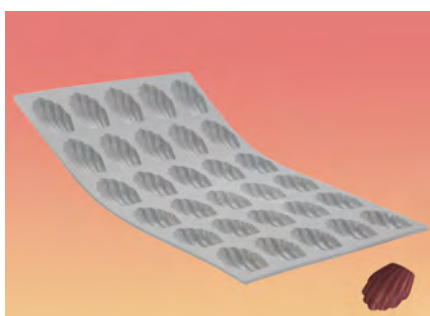
Silicone molds ELASTOMOULE - Mini-tartlet ø 45 mm- 0,95 cl



Code	Designation	Ø	H.cm	Kg
<b>1853.01D</b>	30x20 cm - 24 cakes	4,5	1,1	0,15

Silicone foam mold. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. Elastomoule mini jam tart moulds are perfect for making sweet or savory catering products. Use the ref.1899.01N die for indenting the pastry in this model.

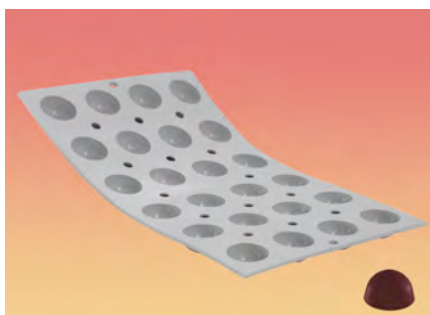
Silicone moulds ELASTOMOULE - Mini-madeleine - 0,64 cl



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1851.01D</b>	30 x 20 cm - 30 cakes	4	3	1,1	0,13

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of mini Madeleine cakes while giving them a succulent taste thanks to the caramelization of juices that takes place in these moulds.

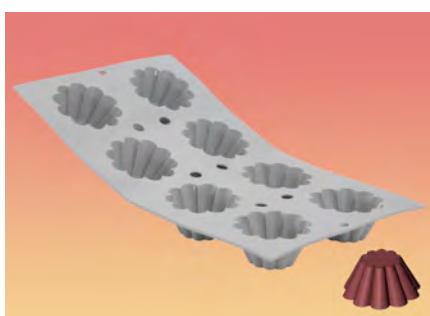
Silicone moulds ELASTOMOULE - Mini-hemispherical - 1,2 cl



Code	Designation	Ø	H.cm	Kg
<b>1850.01</b>	29x19,3 cm - 24 cakes	3	1,8	0,11

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The mini hemispheres are perfect for making chocolates, dainties, fruit paste sweets.

Silicone moulds Elastomoule - 8 small Brioches



Code	Designation	Ø	H.cm	Kg
<b>1845.01</b>	300 x 176 mm - 8 cakes ø 60/31 mm 4,2 cl	6	2,8	0,16

Elastomoule - 8 cylinders "Stairs"



Code	Designation	Ø	H.cm	Kg
<b>1844.01</b>	300 x 176 mm - 8 cakes 12 cl	6	4,2	0,27

This mould with its totally new shape offers an original idea for creating your own cold and hot preparations. This model with sharp edges is especially well suited to cold dishes (mousses,

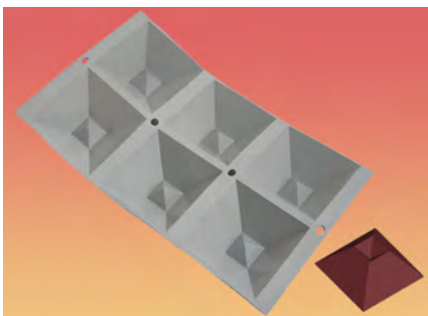
creams, custard tarts, etc) .

Elastomoule - PORTIONS GEO - 10 triangles



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1843.01</b>	300 x 176 mm - 10 cakes 6,6 cl	6,6	6,6	3,5	0,28

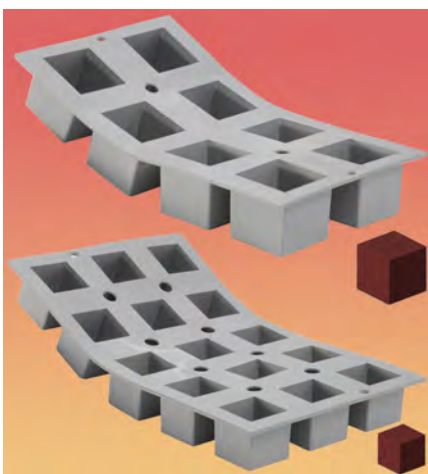
Silicone moulds ELASTOMOULE - PORTIONS GEO pyramids with inverted top



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1841.01</b>	300 x 176 mm - 6 cakes 10,5 cl	8,1	8,1	3,5	0,2

Non-stick silicone foam mould. Uses the R'SYSTEM® of perforations between the mould imprints for more consistent heat transfer. This model includes an insert and is especially well suited to cold dishes (mousses, creams, custard tarts, aspics, etc) as well as offering an original idea for creating your own decors.

ELASTOMOULE CUBE

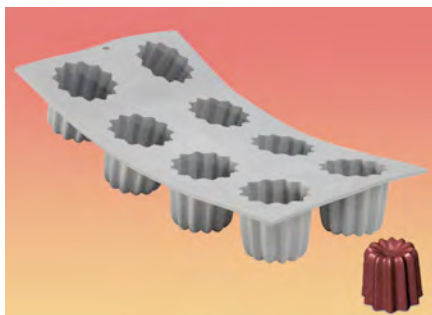


Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1836.01</b>	cube portions - 8 cakes 11,5 cl.	5	5	5	0,34
<b>1861.01</b>	minicubes mould - 15 cakes 4 cl.	3,5	3,5	3,5	0,28

The cubic revolution is taking hold in the kitchen, bringing original creations to your plates and shapely formations to your platters. The cube portion mould makes individual preparations, and the

mini-cube mould prepares pastries the perfect size to pop in your mouth. Finger food and delicacies at the same time. The Elastocube has been carefully designed to guarantee flawless

Silicone molds ELASTOMOULE - PORTIONS "Bordelais" fluted cake - 8,2 cl



Code	Designation	Ø	H.cm	Kg
<b>1834.01D</b>	30 x 20 cm - 8 cakes 8,2 cl	5,5	5	0,3

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The "Bordelais" Elastomoule Portions give the same cooking quality and savors as the famous copper molds used for crunchy Bordeaux Cannelé cakes.

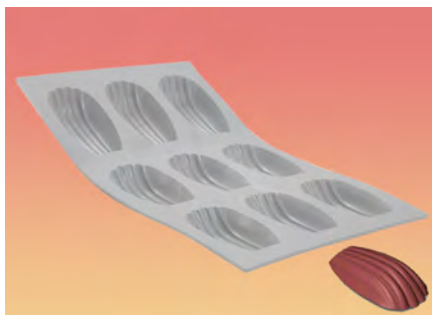
Silicone moulds ELASTOMOULE - PORTIONS Muffins ø 74 / 54 mm - 9,5 cl



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>1833.01D</b>	30 x 20 cm - 6 cakes 9,5 cl	7,4	30	17,6	3	0,16

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

ELASTOMOULE -PORTIONS Madeleine - 3 cl



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1832.01D</b>	30 x 20 cm - 9 cakes 3 cl	8	4,5	1,7	0,14

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of Madeleine cakes while giving them a matchless taste thanks to the caramelization of juices that takes place in these moulds.

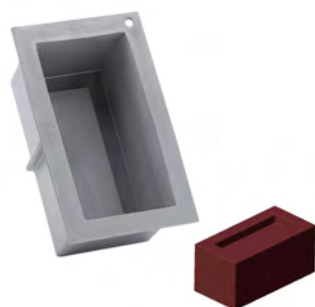
ELASTOMOULE - PORTIONS Cake - 10,5 cl



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1831.01D</b>	30x20 cm - 9 cakes 10,5 cl	9	4,8	3	0,26

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The CAKE Elastomoule is made from a material that transmits heat perfectly and gives a lovely golden appearance to the top and underneath of cakes, fruit cakes, and breadrolls while giving them a succulent taste thanks to the caramelization of juices.

Elastomoule Single -Brick with rectangular insert - 23 cl



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>1871.00</b>		10	5	5	0,23	0,06

Individual mould made of silicone foam Elastomoule. An original shape for all types of preparations : Hot, Cold Sweet, Savory. Perfectly shaped with neat edges. This model includes an insert and is especially well suited to cold dishes (mousses, creams, custard tarts, aspics, etc) as well as offering an original idea for creating your own decors.

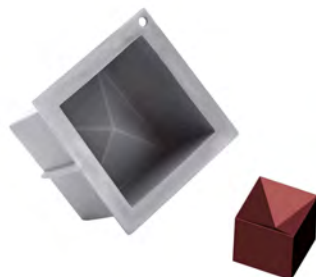
**Elastomoule Single - Hemispherical mould with inverted "pyramid" - 20 cl**



Code	Designation	Ø	H.cm	Liters	Kg
<b>1872.00</b>		9,5	4,6	0,2	0,04

Individual mould made of silicone foam Elastomoule. An original shape for all types of preparations : Hot, Cold Sweet, Savory. Perfectly shaped with neat edges. This model includes an insert and is especially well suited to cold dishes (mousses, creams, custard tarts, aspics, etc) as well as offering an original idea for creating your own decors.

**Elastomoule Single -Cube with inverted "pyramid" - 23 cl**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>1870.00</b>		6,5	6,5	6,5	0,23	0,06

Individual mould made of silicone foam Elastomoule. An original shape for all types of preparations : Hot, Cold Sweet, Savory. Perfectly shaped with neat edges. This model includes an insert and is especially well suited to cold dishes (mousses, creams, custard tarts, aspics, etc) as well as offering an original idea for creating your own decors.

**Silicone mat ELASTO MOULE, smooth relief (10 mm high)**



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1800.55</b>		55,5	36	1	0,64

Patterned silicone foam tray. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The plain tray is perfect for making caramels, fruit paste, etc., which are then cut up using a banjo-wire guillotine.

**Stainless steel fluted cutters for ELASTO MOULE**



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3314.05</b>	No handle	5,5	3,5	0,4	0,05
<b>3314.06</b>	No handle	6	3,5	0,4	0,07

These two designs of cutting ring are adapted to the Elastomoule 45mm (1-3/4") mini jam tart and oval mini-tart moulds; they cut out just the right amount of pastry for lining the cavities.

**Aluminum double-ended moulding stamp**



Code	Designation	Kg
<b>1899.01N</b>		0,12

This die press is made from cast aluminium. Both ends can be used for pushing pastry mix into 45mm Elastomoule/MOUL'FLEX, or 50mm Elastomoule tart moulds. The die's ergonomic shape provides a perfect hand grip.

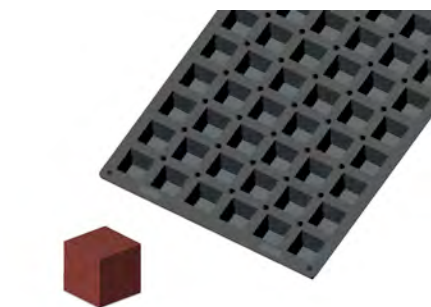


Silicone moulds MOUL'FLEX PRO - 18 Rectangular moulds



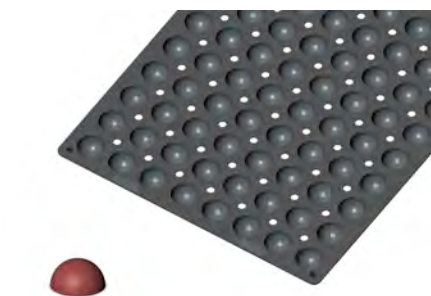
Code	Designation	L.cm	W.cm	H.cm	Kg
1721.60	Tray 600 x 400 mm - 18 cakes	17	4	4,4	1

Silicone moulds MOUL'FLEX PRO - portions CUBES 45 mm



Code	Designation	L.cm	W.cm	H.cm	Kg
1715.60	Tray 600 x 400 mm - 54 cakes 9,1 cl	4,5	4,5	4,5	1,4

Silicone moulds MOUL'FLEX PRO - Mini-hemispherical molds ø 35 mm



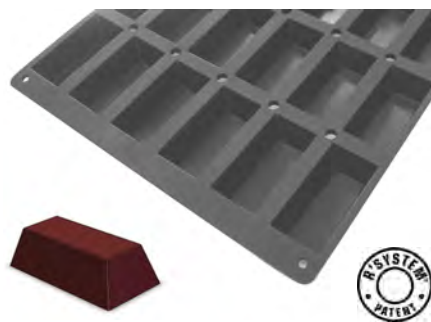
Code	Designation	Ø	Liters	Kg
1718.60	1,1 cl	3,5	1,05	0,60

Silicone moulds MOUL'FLEX PRO - Hemispherical molds



Code	Designation	Ø	H.cm	Kg
1704.60	Tray 600 x 400 mm - 28 cakes 8,4 cl	7	3,5	0,67
1704.53	Tray gastro GN 1/1 - 18 cakes	7	3,5	0,4

Silicone moulds - MOUL'FLEX PRO - mini cakes



Code	Designation	L.cm	W.cm	H.cm	Kg
1701.60	Tray 600 x 400 - 30 cakes 10,5 cl	9,7	4,8	3	0,75
1701.53	Tray Gastro GN 1/1 - 20 cakes	9,7	4,8	3	0,5

Silicone moulds MOUL'FLEX PRO - "florentins"



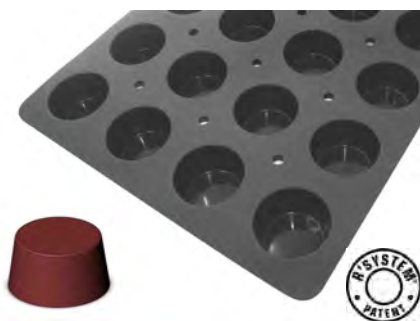
Code	Designation	Ø	H.cm	Kg
<b>1702.60</b>	Tray 600 x 400 mm - 40 cakes 2,3 cl	5,6	1	0,57

Silicone moulds MOUL'FLEX PRO - portions "Madeleine"



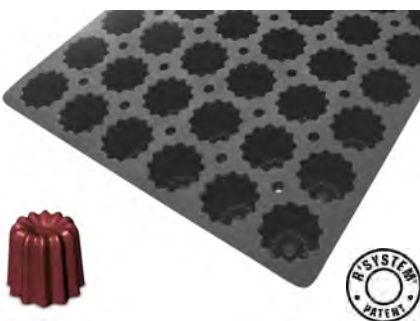
Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1707.60</b>	Tray 600 x 400 mm - 44 cakes 3 cl	7,57	4,2	1,8	0,68

Silicone moulds MOUL'FLEX PRO - portions muffins



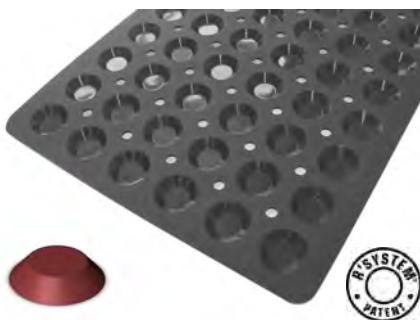
Code	Designation	Ø	H.cm	Kg
<b>1710.60</b>	Tray 600 x 400 mm - 24 cakes 12,2 cl	6,8	3,5	0,74
<b>1710.53</b>	Tray gastro GN 1/1 - 24 cakes	6,8	3,5	0,54

Silicone moulds MOUL'FLEX PRO - portions "Bordelais" fluted cakes



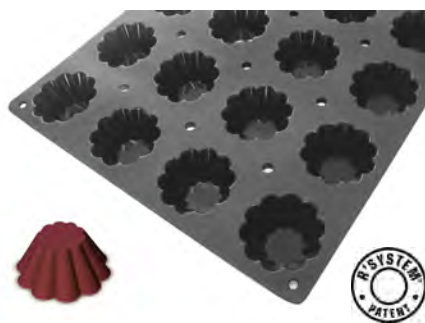
Code	Designation	Ø	H.cm	Kg
<b>1708.60</b>	Tray 600 x 400 mm - 54 cakes 8,2 cl	5,5	4,7	1

Silicone moulds MOUL'FLEX PRO - mini-tartlets



Code	Designation	Ø	H.cm	Kg
<b>1711.60</b>	Tray 600 x 400 mm - 60 cakes 0,95 cl	4,1	0,8	0,58
<b>1711.53</b>	Tray gastro GN 1/1 - 40 cakes 1,9 cl	5	1,5	0,41

Silicone moulds MOUL'FLEX PRO - mini brioches



Code	Designation	Ø	H.cm	Kg
<b>1706.60</b>	Tray 600 x 400 mm - 24 cakes 8 cl	7,5	3,5	0,65

Silicone moulds MOUL'FLEX PRO - portions "Kougloff" fluted molds



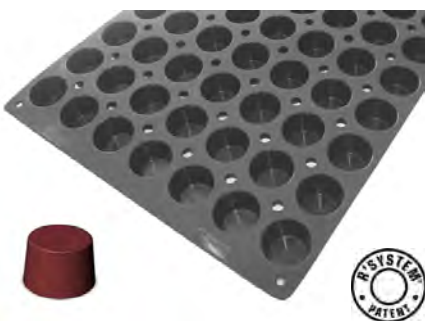
Code	Designation	Ø	H.cm	Kg
<b>1709.60</b>	Tray 600 x 400 mm - 35 cakes 9 cl	7	3,1	0,84

Silicone moulds MOUL'FLEX PRO - mini-pyramids



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1705.60</b>	Tray 600 x 400 mm - 35 cakes 5,7 cl	6,5	6,5	3	0,68
<b>1705.53</b>	Tray gastro GN 1/1 - 28 cakes	6,5	6,5	3	0,48

Silicone moulds MOUL'FLEX PRO - mini muffins



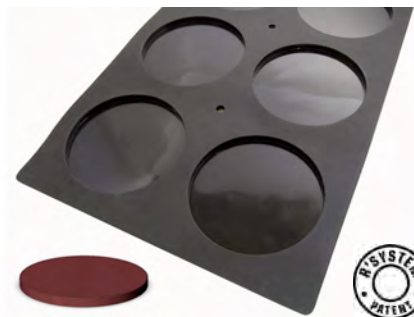
Code	Designation	Ø	H.cm	Kg
<b>1703.60</b>	Tray 600 x 400 mm - 70 cakes 3,9 cl	4,2	2,8	0,84

Silicone moulds - MOUL'FLEX PRO - mini-cakes ø 12 cm



Code	Designation	Ø	H.cm	Kg
<b>1713.60</b>	Tray 600x400 mm - 12 cakes 10,4 cl	1,2	0,8	0,55

Silicone moulds - MOUL'FLEX PRO - for mini-cakes ø 16 cm



Code	Designation	Ø	H.cm	Kg
1714.60	Tray 600x400 mm - 6 cakes 18 cl	15,7	0,8	0,55

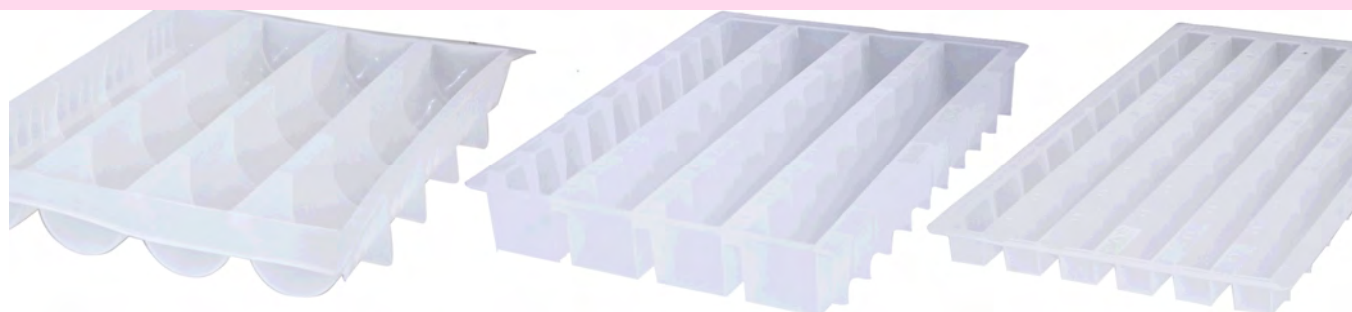
MOUL'FLEX PRO TRANSPARENT - PERFECT FOR COLD PREPARATIONS

Supple and rigid : combines all advantages of steel and PVC moulds.  
 Transparence enables to assembly easier te preparation.  
 Fully sealed so can be filled with liquid mousses.  
 Non-stick silicone supple mould for an easy removal  
 of cakes, yule logs, patés, etc. (no need to dip in hot water)  
 Non-welded for perfect hygiène - Dishwasher safe.  
 Suitable for oven cooking.



FOODGRADE SILICONE GUARANTEED WITHOUT PEROXYDE - 40°C/+300°C (-40°F/+580°F)

Transparent silicone moulds - MOUL'FLEX PRO KRYSTAL- Long mould (yug log)

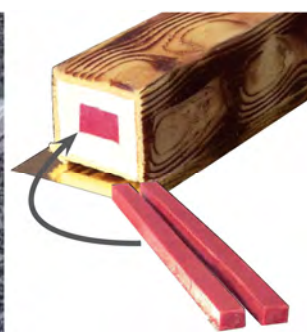


These non-stick, silicone Yule log moulds offer the following advantages over stainless steel and disposable moulds:

- Easy to turn out straight from the freezer, no need to apply film.
- Fully sealed so can be coated with liquid mousses left to set in cold storage.
- Hygienic - machine washable and, most importantly, non-welded.
- Easy to handle and store.

Can be used in the catering trade for fish, vegetable and foie gras pâtés. Also suitable for baking buns.

Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
1712.60	Tray 600 x 400 mm - 4 ROUND long cakes 219 cl	50	8	6,2	8,7	0,97
1716.53	RECTANGULAR long shape 50 cm - 6 cakes 3 x 3 cm- Tray GN 1/1 45 cl	50	2,8	3	3	0,72
1717.60	4 cakes 7 x 7 cm - Tray 60 x 40 cm 245 cl	50	6,8	6,8	9,8	1,29



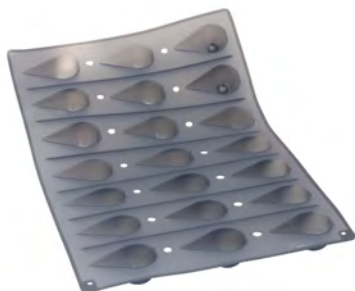


Transparent silicone moulds -MOUL'FLEX PRO KRYSTAL-portions CUBES 45 mm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1715.90</b>	Tray 600 x 400 mm - 54 cakes 9,1 cl	4,5	4,5	4,5	1,4

Transparent silicone moulds - MOUL'FLEX PRO KRYSTAL - portions "DROP"



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1720.90</b>	Tray 600 x 400 mm - 21 cakes 10 cl	9	5,2	4,3	0,81

Transparent silicone moulds - MOUL'FLEX PRO KRYSTAL - portions CYLINDERS



Code	Designation	Ø	H.cm	Kg
<b>1719.90</b>	Tray 600 x 400 mm - 40 cakes 9,4 cl	5,5	3,8	0,96

Transparent silicone moulds -MOUL'FLEX PRO KRYSTAL- Hemispherical molds ø 70 mm



Code	Designation	Ø	H.cm	Kg
<b>1704.90</b>	Tray 600 x 400 mm - 28 cakes 8,4 cl	7	3,5	0,67

Transparent silicone moulds -MOUL'FLEX PRO KRYSTAL- Mini-hemispherical molds



Code	Designation	Ø	Liters	Kg
<b>1718.90</b>	Tray 600 x 400 mm - 96 cakes 1,1 cl	3,5	1,05	0,6



**FLEXIBLE NON-STICK MOULDS**

Foodgrade PLATINUM SILICONE  
guaranteed without peroxyde  
-40° to + 280°C (-40° / 530°F)



Moul'flex®



Ideal for SWEET and SAVORY HOT, COOL, or FROZEN PREPARATIONS

**MOUL'FLEX - 7 rectangular "Financier" cakes**



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1976.03</b>	Black tray 295 x 173 mm	9,5	4,5	1,2	0,09

**MOUL'FLEX- Silicone moulds - 12 round fluted moulds "TRADITION 1900"**



Code	Designation	Ø	H.cm	Kg
<b>1967.01</b>	Black tray 17,5 x 27,5 cm 3,5 cl	4,1	4,3	0,16

**MOUL'FLEX - 12 moulds "Dariole" ø 40 / 35 mm - 35 mm high**



Code	Designation	Ø	H.cm	Kg
<b>1960.01</b>	Black tray 17,5 x 27,5 cm 4 cl	4	3,5	0,15

**MOUL'FLEX - 25 moulds Mini-Financiers**



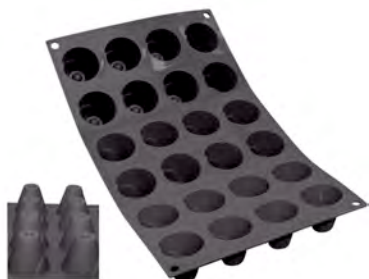
Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1976.02</b>	Black tray 17,5 x 30 cm 1,05 cl	4,9	2,6	1,1	0,15

MOUL'FLEX - 8 big cones



Code	Designation	Ø	H.cm	Kg
<b>1997.01</b>	Black tray 17,5 x 30 cm 9,2 cl	5,1	5,9	0,13

MOUL'FLEX - 24 mini-cones DECOR



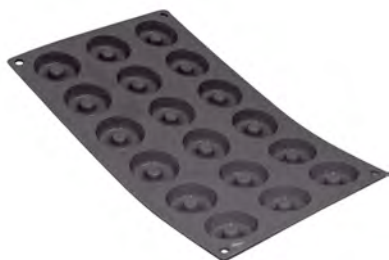
Code	Designation	Ø	H.cm	Kg
<b>1997.03</b>	Black tray 17,5 x 30 cm 0,11 cl	3,4	3	0,12

MOUL'FLEX - "Pomponnette" rounded moulds



Code	Designation	Ø	H.cm	Kg
<b>1999.01</b>	8 round moulds "Pomponnette"- 0,4 cl Black tray 17,5 x 30 cm	5,7	1,5	0,09
<b>1999.02</b>	24 small round moulds "Pomponnette"- 0,18 cl Black tray 17,5 x 30 cm	3	1,5	0,1

MOUL'FLEX -18 round mini-Savarins



Code	Designation	Ø	H.cm	Kg
<b>1963.02</b>	Black tray 17,5 x 30 cm 0,18 cl	4,1	1,2	0,11

MOUL'FLEX - 25 rectangular mini-Savarins



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1963.03</b>	Black tray 17,5 x 30 cm 0,16 cl	4,3	2,6	2,2	0,10

MOUL'FLEX -24 square mini-Savarins



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1963.04</b>	Black tray 17,5 x 30 cm 0,25 cl	3,5	3,5	2,1	0,11

MOUL'FLEX- Silicone moulds - Savarin



Code	Designation	Ø	H.cm	Kg
<b>1963.01</b>	tray 17,5 x 30 cm - 6 Savarin moulds 7 cl	7,2	2,3	0,14

For making everything from attractive rum babas and jelly crowns to fish pâté.

MOUL'FLEX- Silicone moulds - CUBES 45 mm



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1996.01</b>	BLACK 17,5 x 30 cm - 8 cubes 9,1 cl	4,5	4,5	4,5	0,19

MOUL'FLEX- Silicone moulds - Hemispherical ø 4 cm



Code	Designation	Ø	H.cm	Kg
<b>1961.02</b>	BLACK 17,5x30 cm -15 hemispherical moulds 2 cl	4	2	0,1

MOUL'FLEX- Silicone moulds - Hemispherical ø 7 cm



Code	Designation	Ø	H.cm	Kg
<b>1961.01</b>	BLACK 17,5x30 cm - 6 hemispherical moulds 8,9 cl	7	3,4	0,1

The MOUL'FLEX range of flexible silicone moulds offers you a wide choice of baking plates and large individual moulds for making sweet, savory, hot, cold, and frozen preparations.

MOUL'FLEX- Silicone moulds - Muffins



Code	Designation	Ø	H.cm	Kg
<b>1962.01</b>	BLACK tray 17,5 x 30 cm - 6 Muffins 9,7 cl	7,2	3	0,11

MOUL'FLEX is as good for baking as it is for freezing and turns out to be ideal for bain-marie cooking. The silicone is non-stick: there's no need to grease the moulds, and turning out and cleaning are extremely easy.

MOUL'FLEX- Silicone moulds - Small fluted brioches



Code	Designation	Ø	H.cm	Kg
<b>1964.01</b>	BLACK tray 17,5 x 30 cm - 6 small brioches 9,5 cl	8	3,5	0,11

Before first use: - Wash the MOUL'FLEX in soapy water or in the dishwasher  
- Grease the mould the first time you use it with a little oil or melted butter. For subsequent use, you don't need to grease the mould any more.

MOUL'FLEX- Silicone moulds - Mini round tartlets ø 5 cm



Code	Designation	Ø	H.cm	Kg
<b>1975.01</b>	BLACK tray 17,5 x 30 cm - 15 round tartlets 1,9 cl	5	1,5	0,1

MOUL'FLEX- Silicone moulds - Round tartlets ø 6,5 cm



Code	Designation	Ø	H.cm	Kg
<b>1965.01</b>	BLACK tray 17,5 x 30 cm - 8 round tartlets 3,9 cl	6,5	1,7	0,09

- When it's baking, put the MOUL'FLEX mould on a grille (not on a tray) to allow perfect heat convection.  
- Cooking temperatures are exactly the same as those used for traditional metal moulds.

MOUL'FLEX- Silicone moulds - Round tartlets ø 8,5 cm



Code	Designation	Ø	H.cm	Kg
<b>1978.01</b>	BLACK tray 20 x 30 cm - 6 round tartlets 7,3 cl	8,5	1,5	0,1

MOUL'FLEX- Silicone moulds - Madeleines



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1966.01</b>	BLACK tray 17,5 x 30 cm - 9 madeleines 3 cl	7,5	4,5	1,8	0,1

- For use in a heat-circulating oven, place the grille at mid-height in the oven.  
- For use in a traditional oven, place it near the bottom of the oven instead.

MOUL'FLEX - Silicone moulds - Mini-Madeleine



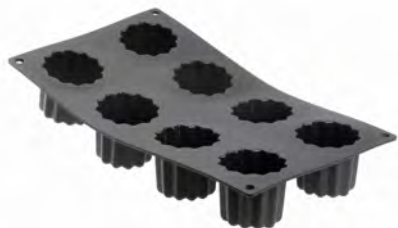
Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1994.01</b>	Black tray - 17,5 x 30 cm - 30 cakes 0,63 cl	4	3	1,1	0,09

MOUL'FLEX- Silicone moulds - Mini-"Bordelais" fluted cakes



Code	Designation	Ø	H.cm	Kg
<b>1977.01</b>	BLACK tray 17,5 x 30 cm - 28 "Bordelais" cake 1,9 cl	3,5	3,5	0,21

MOUL'FLEX- Silicone moulds - Bordelais fluted cakes



Code	Designation	Ø	H.cm	Kg
<b>1968.01</b>	BLACK tray 17,5 x 30 cm - 8 "Bordelais" cake 8,2 cl	5,5	5	0,16

MOUL'FLEX- Silicone moulds - Pyramid



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1969.01</b>	BLACK tray 17,5 x 30 cm - 6 pyramid moulds 7,2 cl	7	7	3,5	0,1



MOUL'FLEX- Silicone moulds - Heart



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1970.01</b>	BLACK tray 17,5 x 30 cm - 8 "Heart" moulds 7,8 cl	6,5	6	3	0,13

MOUL'FLEX- Silicone moulds - Oval



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1971.01</b>	BLACK tray 17,5 x 30 cm - 8 oval moulds 9,7 cl	6,5	4,1	3,4	0,16

MOUL'FLEX- Silicone moulds - Rectangular mould Cake



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>1976.01</b>	BLACK tray 17,5 x 30 cm - 9 Cake moulds 9 cl	9	4,8	3	0,19

Silicone moulds – Mini Kouglouff



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>1979.01</b>	BLACK tray 17x30 cm - 6 Mini Kouglouff 9 cl	7	3,6	0,1	0,14

MOUL'FLEX - Silicone mould - Round fluted pie pan



Code	Designation	Ø	H.cm	Liters	Kg
<b>1980.28</b>	BLACK	28	3	1,6	0,17

The pie tray is ideal for making quiches, tarts, and other bakery preparations. Turning out is no problem, with no risk of breakage.

MOUL'FLEX - Silicone mould "Heart"



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
1981.22	BLACK	21,8	20,8	3,8	1,2	0,1

The heart mould lets you make cakes, ice-cream, or other desserts with an original shape that's perfect for birthdays, Mother's Day, and of course, Saint Valentine's day.

MOUL'FLEX - Rectangular Silicone mould 28,5 x 25 cm



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
1982.28	BLACK	28,5	25	4	2,3	0,21

This rectangular mould can be used for making cakes, gratins, sponge cakes, etc.

MOUL'FLEX - Silicone mould - SAVARIN fluted mould



Code	Designation	Ø	H.cm	Liters	Kg
1983.24	BLACK	24	6	1,7	0,14

For making everything from attractive rum babas and jelly crowns to fish paté.

MOUL'FLEX - Silicone mould - Rectangular mould CAKE



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
1984.24	BLACK	24	10,5	6,5	1,4	0,16

This mould can be used for making sweet or savory cakes, pâtés, etc.

MOUL'FLEX - Round pie pan



Code	Designation	Ø	H.cm	Liters	Kg
	BLACK MOUL'FLEX				
1990.20		20	4	1,25	0,14
1990.24		24	4,2	1,9	0,17
1990.26		26	4,4	2,35	0,2

MOUL FLEX - Tower



Code	Designation	L.cm	W.cm	H.cm	Kg
1989.00		26,4	16	5	0,16

MOUL'FLEX Single



Code	Designation	Ø	H.cm	Kg
1980.08	MOUL'FLEX Single ø 8 cm -10 cl	8	2	0,01
1980.10	MOUL'FLEX Single ø 10 cm - 15 cl	10	2	0,02
1980.12	MOUL'FLEX Single ø 12 cm - 22 cl	12	2	0,03

MOUL'FLEX is as good for baking as it is for freezing and turns out to be ideal for bain-marie cooking. The silicone is non-stick: there's no need to grease the moulds, and turning out and cleaning are extremely easy.

MOUL'FLEX - Set of 6 silicone round muffin moulds "CUP CAKE"



Code	Designation	Ø	H.cm	Th.mm	Kg
1985.05		5	2,5	1	0,03
1985.07		7	3,2	1	0,06

MOUL FLEX quality - Pure platinum silicone - peroxyde free. For freezing and oven cooking (traditional oven and microwaves). Perfect for muffins, savory or sweet cakes, pannacottas,

chocolate cakes, custards,...Packed in a PVC transparent box.



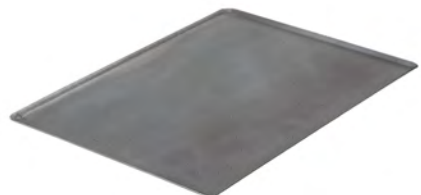
Steel baking tray straight edges



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>5320.53</b>	GN 1/1	53	32,5	2	1,2	1,97
<b>5320.65</b>	GN 2/1	65	53	2	1,2	3,62
<b>5362.40</b>		40	30	2	1,2	1,57
<b>5362.60</b>		60	40	2	1,2	2,58

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes; it will not distort.

Steel baking tray oblique edges



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>5321.32</b>	GN 1/2 [PU:5]	32,5	26,5	1	1,2	1
<b>5321.53</b>	GN 1/1 [PU:5]	53	32,5	1	1,2	1,71
<b>5321.65</b>	GN 2/1 [PU:3]	65	53	1	1,2	3,28
<b>5363.40</b>	[PU:5]	40	30	1	1,2	1,12
<b>5363.60</b>	[PU:5]	60	40	1	1,2	2,24

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes; it will not distort.

Aluminium baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>7362.60</b>	Straight edges	60	40	2	1,5	1,14

This aluminium tray is specially designed for transmitting the cold in frozen food cabinets.

Aluminium baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>7360.40</b>	Oblique edges [PU:5]	40	30	1	1,5	0,5
<b>7360.53</b>	Oblique edges [PU:5]	53	32,5	1	1,5	0,8
<b>7360.60</b>	Oblique edges [PU:5]	60	40	1	1,5	0,95

Perforated baking tray - Special hard 1,5mm-thick aluminium

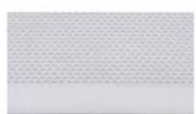


Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>7367.40</b>	Perforated ø 3 mm, oblique edges [PU:5]	40	30	1	1,5	0,5
<b>7367.53</b>	Perforated ø 3 mm, oblique edges [PU:5]	53	32,5	1	1,5	0,6
<b>7367.60</b>	Perforated ø 3 mm, oblique edges [PU:5]	60	40	1	1,5	0,72

The perforated plate with formed edges is ideal for use in fan ovens. Example : toasting almonds. It is a perfect support for cooking in silicone pastry moulds.

Perforated flat baking tray - hard 1,5 mm thick aluminium

2016



Code	Designation	L.cm	W.cm	Th.mm
<b>7368.30</b>	special for mini domestic oven	30	20	1,5
<b>7368.40</b>		40	30	1,5
<b>7368.53</b>		53	32,5	1,5
<b>7368.60</b>		60	40	1,5

No edge for optimized space : it enables to put a baking paper or a mat completely flat. The perforations ø 3 mm enable an homogeneous cooking.

Perforated rectangular pastry tray - 1.5mm-thick aluminium - Holes ø 10 mm



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>7363.40</b>		40	30	1,5	0,5

Rect. non-stick baking tray aluminium, oblique edges, thickness 1,5 mm



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>8161.40</b>	Rectangular pastry tray [PU:5]	40	30	1	2	0,65
<b>8161.60</b>	Rectangular pastry tray [PU:5]	60	40	1	2	1,3
<b>8161.35</b>	GN 2/3 [PU:5]	35	32		2	0,62
<b>8161.65</b>	GN 2/1 [PU:5]	65	53	1	2	1,9
<b>8161.53</b>	GN 1/1 [PU:5]	53	32,5	1	2	0,95

These aluminium non-stick baking trays are designed for oven-cooking and are coated with "Choc" PTFE, ensuring optimum non-stick qualities. The edges are flared, thus preventing

preparations from running off the plate during cooking.

Non-stick aluminium perforated rectangular pastry tray - Holes ø 10 mm

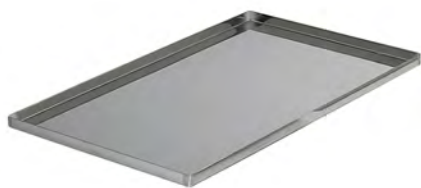


Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>8163.53</b>	[PU:5]	53	32,5	1	2	0,84

This non-stick tray with its slightly raised edges is perfect for making pizzas, flammekuche, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom. Easy to clean.



St. steel baking tray, straight edges, Th. 1mm



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3320.32</b>	GN 1/2	32,5	26,5	0,7	1	0,66
<b>3320.53</b>	GN 1/1	53	32,5	1,5	1	1,55
<b>3320.65</b>	GN 2/1	65	53	1,5	1	2,85
<b>3360.40</b>		40	30	1,5	1	1,12
<b>3360.60</b>		60	40	1,7	1	2,13

Made of stainless steel, this straight-edged tray is perfectly hygienic and easy to keep clean.

St. steel baking tray, oblique edges, Th. 1mm



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3321.53</b>	GN 1/1 [PU:5]	53	32,5	1	1	1,34
<b>3321.65</b>	GN 2/1 [PU:5]	65	53	1	1	2,72
<b>3361.40</b>	[PU:5]	40	30	1	1	0,9
<b>3361.60</b>	[PU:5]	60	40	1	1	1,84

Made from stainless steel, this tray is perfectly hygienic and easy to keep clean.

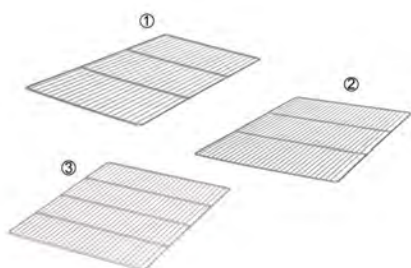
Stainless steel fluted sheet for "Tuiles"



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3366.35</b>		35	32	2	0,6	1,02

These flat stainless steel trays are rugged, easy to use, and easy to keep clean.

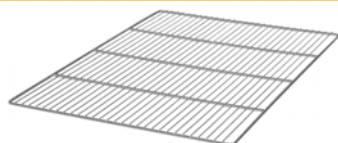
Baking wire grate, st. steel



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3330.53N</b>	GN 1/1 - 2 crosspieces [PU:5]	53	32,5	2	0,57
<b>3330.60N</b>	St. steel grate 60x40 cm 2 crosspieces [PU:5]	60	40	2	0,79
<b>3330.65N</b>	GN 2/1 - 3 crosspieces [PU:5]	65	53	3	1,7
	(3)				

This professional stainless steel cake grate is easy to keep clean. The crossbars and frame are 5mm (3/16") diameter and the grid wire 2mm (1/16"). It is very robust and will not distort.

Professional grade baking grate made from nickel plated wire



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>0236.60N</b>	[PU:5]	60	40	0,7	2	0,67

This professional grade nickel plated baking grate is excellent value for money.

Wire grate with feet, stainless steel



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>3332.60N</b>	3 crosspieces (1)	60	40	2,5	0,92
<b>3332.53N</b>	2 crosspieces (2)	53	32,5	2,5	0,62

Baking non-stick silicone mat



Code	Designation	L.cm	W.cm	Kg
<b>4931.40N</b>		40	30	0,1
<b>4931.58N</b>	60 x 40 cm	58,5	38,5	0,21
<b>4931.51N</b>	GN 1/1	51,5	31	0,14

This cooking mat is made from canvas dipped in food-grade silicone to prevent any sticking whatsoever. It replaces greaseproof paper and can stand an average 1000 visits to the oven. Maximum temperature: 280°C (536°F). This mat can also be used as an underlying support for freezing and deep-freezing. It is easily cleaned with hot water and a sponge.

Silicone coated fiberglass baking mesh "AIRMAT"

2016



Code	Designation	L.cm	W.cm	Kg
<b>4938.40</b>		40	30	0,06
<b>4938.58</b>		58	38	0,11
<b>4938.51</b>		51	31	0,09

Perfect for baking choux paste and bread & tart doughs. Ideal to bake rawfrozen doughs. Can be used as a freezing support. Use T°: -55°C à +280°C (-67°F to +536°F). Ventilated fabric for an homogeneous cooking and crispy dough bottoms. Silicone-coated nonstick fiberglass fabric: do not grease. The baking mat is to combine with a perforated aluminium oven tray.

Silicone-coated baking paper - Unbleached 100 % natural



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4359.00</b>	Box of 250 sheets 60 x 40 cm	60	40	2	2,74
<b>4358.00</b>	Box of 250 sheets GN 1/1	53	32,5	2	1,92

Baking paper unbleached - Brown - Non-stick Silicone coated - double side - Reusable Natural & Ecological. For oven cooking (traditional and microwave) of pastry, breads and special frozen products until 220°C (428°F). 100% natural fibre 100% PEFC \* & PFOA free guaranteed

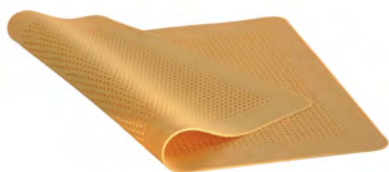
Baking non-stick sheet - Size 60 x 40 cm



Code	Designation	L.cm	W.cm	Kg
from - 170°C to + 260 °C				
<b>4344.08N</b>	0,08 mm thick [PU:10]	60	40	0,03
<b>4344.13N</b>	0,13 mm thick [PU:10]	60	40	0,05

This baking sheet is made from PTFE-coated glass fiber for perfect non-stick properties. It has the advantage of being reusable 200 times over. It proves to be very economical and can be used for lots of different applications.

Baking non-stick perforated silicone mat



Code	Designation	L.cm	W.cm	Th.mm	Kg
from -60°C to +260°C					
<b>4933.40</b>		40	30	1,5	0,16
<b>4933.60</b>		60	40	1,5	0,21

Perfect heat transmission thanks to the perforations( ø 2.5mm) on the whole surface. The bottom of the preparation does not sweat . The cooking is uniform on the top as well as the underneath of the pastries. Supple and solid thanks to its 1.2-mm thickness. Can also be used as an underlying support for freezing and deep-freezing.

Non-stick silicone pastry mat with marks for macaroons cooking

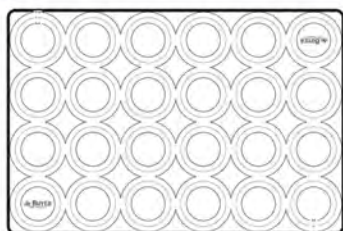


Code	Designation	L.cm	W.cm	Th.mm	Kg
Circles ø 15 and 35 mm					
-40°C / + 230°C (-40°F / +446°F)					
<b>4935.40</b>	44 round marks	40	30	0,8	0,16
<b>4935.60</b>	88 round marks	60	40	0,8	0,21

Drawings ø 35 mm are really useful for covering the tray keeping lines for filling with a pastry bag for macaroons. The small circles ø 15 mm help to place the pastry bag in the

centre and realize perfect macaroons. This product will be useful for mass production in order to obtain always the same finishing touches. Non-stick, suitable for oven cooking.

Non-stick silicone pastry mat with marks / -60°C to + 260°C (-76°to +500°F)



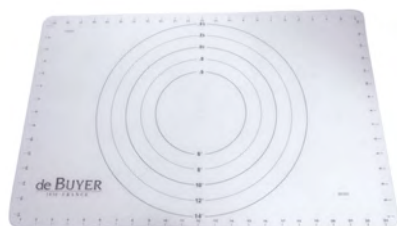
ø 6 cm / 8 cm / 10 cm  
(2.5" / 3" / 4")

Code	Designation	L.cm	W.cm	Th.mm	Kg
IMPROVED THICKNESS BETTER COOKING ON A GRID WITHOUT MARKS					
Non-stick recto / non-skid verso					
<b>4934.60</b>	24 round marks	60	40	1,5	0,19
<b>4934.40</b>	12 round marks	40	30	1,5	0,21
<b>4934.53</b>	15 round marks	53	32,5	1,5	0,16

Drawings are really useful for covering the tray keeping lines for filling with a pastry bag (for meringues and other mini-cakes). This product will be useful for mass production in order to obtain

always the same finishing touches. Ideal for all types of "petits fours". Non-stick, suitable for oven cooking, it is also used as a working mat.

Non-stick silicone pastry mat with marks



Code	Designation	L.cm	W.cm	Kg
	Non-stick recto / non-skid verso			
	Marks for tarts			
	ø 12 - 16 - 20 - 24 - 28 - 32 cm			
	Graduated in cm and inches			
<b>4937.60</b>		60	40	0,36

This silicone pastry mat allows pie pastry to be rolled on a worktop without the need to dust it with flour. The marks indicate the upright quantity of pastry to the exact size of the tart mould. Graduated on the sides. This mat can also be used in the oven as a baking mat or as an underlying support for freezing and deep-freezing (-60°C/+260°C). Easy cleaning.

Scraper brush for oven, wooden handle



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4875.70</b>		71	11,5	5	0,28

The scraper brush is used for brushing the hearth and pushing back the embers in your wood-fired oven.

Round-edge tray st. steel



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3201.24</b> [PU:5]		24	19	0,8	0,31
<b>3201.31</b> [PU:5]		31	24	0,8	0,5

This stainless steel tea tray has a polished finish and guarantees your preparations a particularly elegant appearance. It is easy to keep clean. The corners are rounded.

Round-edge pastry tray golden aluminium



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>8967.24</b> [PU:5]		24	19	0,8	0,1
<b>8967.31</b> [PU:5]		31	24	0,8	0,17

This tray is in anodized gold-look aluminium; the corners are rounded. It ensures an elegant appearance.



# LA PÂTISSERIE

## Tourtière Round Tray Placa

### Mould for upside down pie "Tatin", non-stick aluminium CHOC Ceramic



Code	Designation	Ø	H.cm	Th.mm	Kg
" Tatin Tart " recipe included					
<b>8237.20</b>	2/4 portions	20	4,2	4,7	0,57
<b>8237.24</b>	4/6 portions	24	4,6	4,7	0,82
<b>8237.28</b>	6/8 portions	28	4,8	4,7	1,07
<b>8237.32</b>	8/10 portions	32	5,1	4,7	1,31

This mould, with extra-thick walls to spread heat evenly, proves ideal for upside-down apple tarts, since it allows you to form a caramel layer directly in the mould while it's on the heat (gas,

electric hotplate, etc.). Once the caramel is formed in the mould, just add the apple slices, cover with pastry, and place the mould in the oven. Preparation and cooking in one single mould.

### Round pierced pizza tray, aluminium - Hole ø 10 mm



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>7366.18</b> [PU:5]		18	0,7	1	0,1
<b>7366.24</b> [PU:5]		24	0,7	1	0,11
<b>7366.26</b> [PU:5]		26	0,7	1	0,13
<b>7366.28</b> [PU:5]		28	0,7	1	0,15
<b>7366.32</b> [PU:5]		32	0,7	1	0,20

The low-profile pie tray with its slightly raised edges is perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.

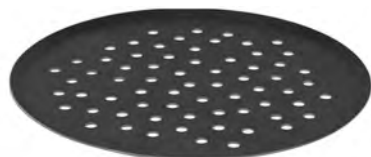
### Non-stick aluminium round tray "CHOC"



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>8136.24</b>	Round pizza tray [PU:5]	24	1	2	0,27
<b>8136.28</b>	Round pizza tray [PU:5]	28	1	2,3	0,28
<b>8136.32</b>	Round pizza tray [PU:5]	32	1	2,3	0,5

This round aluminium PTFE-coated plate is completely non-stick, tough, and easy to keep clean. The edge is slightly raised to prevent the mixture from spilling over into the oven during cooking.

### Non-stick aluminium perforated round tray "CHOC"



Code	Designation	Ø	Th.mm	Kg
<b>8137.24</b> [PU:5]		24	2,2	0,26
<b>8137.28</b> [PU:5]		28	2,3	0,34
<b>8137.32</b> [PU:5]		32	2,3	0,46

The non-stick pie tray with its slightly raised edges is perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom. Easy to clean.



Round pizza tray, heavy blue steel



Code	Designation	Ø	Th.mm	Kg	
<b>5350.20</b> [PU:5]		20	1	0,26	
<b>5350.24</b> [PU:5]		24	1	0,43	
<b>5350.26</b> [PU:5]		26	1	0,44	
<b>5350.28</b> [PU:5]		28	1	0,51	
<b>5350.32</b> [PU:5]		32	1	0,66	
<b>5350.36</b> [PU:5]		36	1,2	1	
<b>5350.40</b> [PU:5]		40	1,5	1,52	

This round tray with flared edges is made of blue steel plate, 1.0mm to 1.5mm thick (16-20 gauge) according to diameter. The plaque will not distort and ensures good heat transmission.

This steel plate has a high-quality surface that will not stain pastry bottoms; it is micro-roughened, creating an air mattress between the food to be cooked and the metal. Ideal for pizzas.

Perforated pizza tray, heavy blue steel - Holes ø 10 mm



Code	Designation	Ø	Th.mm	Kg	
<b>5353.24</b> [PU:5]		24	1	0,4	
<b>5353.28</b> [PU:5]		28	1	0,5	
<b>5353.32</b> [PU:5]		32	1	0,8	

Conical tart mould, blue steel



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>5355.30N</b> [PU:5]		30	3	0,6	0,32

Fluted pie pan, heavy blue steel



Code	Designation	Ø	H.cm	Th.mm	Kg
PIE PAN WITH FIXED BOTTOM					
<b>5356.24N</b> [PU:5]		24	2,5	0,6	0,28
<b>5356.27N</b> [PU:5]		26,3	2,5	0,6	0,33
<b>5356.30N</b> [PU:5]		29,2	2,5	0,6	0,37
<b>5356.32N</b> [PU:5]		31,3	2,5	0,6	0,45
PIE PAN WITH LOOSE BASE					
<b>5357.24</b> [PU:5]		24	2,5	0,6	0,34
<b>5357.27</b> [PU:5]		26,3	2,5	0,6	0,39
<b>5357.30</b> [PU:5]		29,2	2,5	0,6	0,44
<b>5357.32</b> [PU:5]		31,3	2,5	1	0,48

The high-sided pie tray is ideal for making all kinds of quiches and tarts. Steel plate is a very good heat conductor and lets you make crusty pie pastries. The model with loose base is easy to use

as it allows problem-free removal.

Round fluted tartlet mould, heavy blue steel



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>5356.09</b>		9	2	0,6	0,05
<b>5356.11</b>		11	2	0,6	0,07
<b>5356.14</b>		14	2	0,6	0,1
<b>5356.17</b>		17	3	0,6	0,16

Rectangular cake mould , heavy blue steel



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>5359.26</b>		9	26	11	0,6	0,37

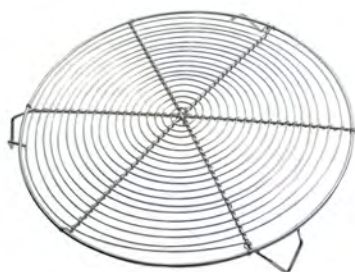
Fluted pie mould with loose base, stainless steel



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3028.12</b> [PU:10]		12	1,8	0,6	0,09

This stainless steel mould is perfectly hygienic and easy to use thanks to its loose base, which allows problem-free turning out. It is ideal for making all kinds of quiches or small tarts.

Round stainless steel grate with feet



Code	Designation	Ø	H.cm	Kg
<b>0237.28</b>		28	3	0,15
<b>0237.32</b>		32	3,5	0,23

Cake stand height 5 cm, st. steel



Code	Designation	Ø	W.cm	H.cm	Th.mm	Kg
<b>3423.27</b>		26,5	28	5	0,8	0,6

This slightly raised tray gives you an elegant way of presenting tarts, cakes, and cream cakes. It is made from 18/10 stainless steel, perfectly hygienic and easy to keep clean.

Perforated tart stand H 4 cm, anti-condensation to keep the paste crusty



Code	Designation	Ø	W.cm	H.cm	Th.mm	Kg
<b>3431.32</b>		30	32,7	4	1	0,82

This slightly raised tray is perforated so you can place tarts and pizzas on it while still hot without the pastry going soft. It is made from 18/10 stainless steel, perfectly hygienic and easy to keep clean.

Round fluted tart mould with straight edge



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>4705.20</b>		20	2	0,6	0,18
<b>4705.24</b>		24	2,8	0,6	0,32
<b>4705.28</b>		28	3	0,6	0,43
<b>4705.32</b>		32	3	0,6	0,56

Round fluted tart mould with straight edge - Loose base



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>4706.20</b>		19,8	2	0,6	0,21
<b>4706.24</b>		23	2,8	0,6	0,32
<b>4706.28</b>		28	3	0,6	0,47
<b>4706.32</b>		32	3	0,6	0,61

Round fluted tart mould with oblique edge



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>4703.10</b>		10	2	0,4	0,04
<b>4703.12</b>		12	2	0,4	0,05
<b>4703.28</b>		28	3	0,6	0,36

Round fluted tart mould with oblique edge - Loose base



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>4704.28</b>		28	3	0,6	0,39

Round fluted fruit tart mould



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>4707.28</b>		28	3	0,4	0,26

Rectangular fluted tart mould with loose base



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>4708.20</b>		20	8	2,7	0,6	0,15
<b>4708.36</b>		35,6	10,2	2,7	0,6	0,32

Square fluted tart mould with loose base



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>4709.18</b>		18	18	2,7	0,6	0,25
<b>4709.23</b>		23	23	2,7	0,6	0,41

Charlotte round mould



Code	Designation	Ø	H.cm	Kg
<b>4719.18</b>		18	10	0,23

Brioche fluted mould



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>4702.10</b>	Mini brioche mould	10	4,5	0,4	0,05
<b>4702.22</b>		22	8,3	0,4	0,24

Kougloff mould



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>4701.22</b>		22	10	0,4	0,29

Rectangular tray of individual pastry moulds



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>4843.00</b>	12 Muffins ø 7 cm Ht 3 cm	38	27	3,5	0,4	0,42
<b>4710.12</b>	12 Madeleines	26	20	1,4	0,4	0,2
<b>4711.12</b>	12 round tarlets ø 7 cm	34	26	1,9	0,4	0,35
<b>4712.06</b>	6 Mini-Savarins ø 8 cm	21,5	31,5	2,2	0,4	0,34
<b>4712.12</b>	12 Mini-Savarins ø 7 cm	34,3	26,2	2,2	0,4	0,4

Set of 4 "Canelés Bordelais" fluted individual moulds



Code	Designation	H.cm	Kg
<b>4718.05</b>		5,5	0,16

Dismontable round pastry mould



Code	Designation	Ø	H.cm	Kg
<b>4844.20</b>	[PU:4]	20	6,7	0,27
<b>4844.24</b>	[PU:3]	24	6,7	0,3
<b>4844.26</b>	[PU:3]	26	6,7	0,33
<b>4844.28</b>	[PU:3]	28	6,7	0,36

Round pastry mould



Code	Designation	Ø	Th.mm	Kg
<b>4717.20</b>		20	0,6	0,17
<b>4717.23</b>		23	0,6	0,21
<b>4717.28</b>		28	0,6	0,32



Dismontable round Savarin pastry mould - 2 bottoms for 2 uses



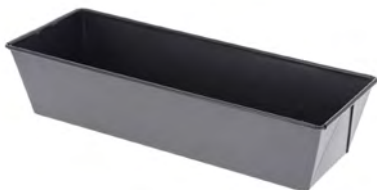
Code	Designation	Ø	Kg	
<b>4766.26</b>		26	0,55	

Rectangular cake mould with rounded edges



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>4715.15</b>		15	7,5	4,8	0,4	0,1
<b>4715.24</b>		24	13	6,1	0,4	0,23
<b>4715.26</b>		26	10	6,3	0,4	0,21

Rectangular cake mould with folded edges



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>4716.25</b>		25	10,8	7	0,3	0,24
<b>4716.30</b>		30	10,8	7	0,3	0,28
<b>4716.35</b>		35	10,8	7	0,3	0,3

Perforated baking tray for 2 baguettes



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>4713.02</b>		37	16,2	2,5	0,6	0,26

Suitable also for giving a rounded shape for chocolate decors or almond tuiles.

Oven tray with insulating double wall



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>4714.00</b>		35,5	27,5	0,3	0,4	0,68

Double wall : perfect for macarons and cookies cooking.



# LA PÂTISSERIE

## Cercle Ring Arc



*l'école*  
**VALRHONA**  
東京



### Perforated stainless steel tart ring with straight edge - ROUND



*l'école*  
**VALRHONA**  
東京

Code	Designation	Ø	H.cm	Th.mm	Kg
In partnership with the "Ecole Valrhona"					
<b>3099.01</b>	4,7 d	5,5	2	0,8	0,02
<b>3099.02</b>	6,6 d	6,5	2	0,8	0,02
<b>3099.03</b>	8,8 d	7,5	2	0,8	0,03
<b>3099.00</b>	11,3 d	8,5	2	0,8	0,03
<b>3099.04</b>	17,3 d	10,5	2	0,8	0,04
<b>3099.05</b>	24,5 d	12,5	2	0,8	0,04
<b>3099.06</b>	37,7 d	15,5	2	1	0,05
<b>3099.07</b>	53,7 d	18,5	2	1	0,07
<b>3099.08</b>	66 d	20,5	2	1	0,08
<b>3099.09</b>	94,2 d	24,5	2	1	0,1
<b>3099.10</b>	127,6 d	28,5	2	1	0,12

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim.

### Perforated stainless steel tart ring with straight edge - SQUARE



*l'école*  
**VALRHONA**  
東京

Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
In partnership with the "Ecole Valrhona"						
<b>3099.19</b>	10 d	7	7	2	0,8	0,04
<b>3099.20</b>	20 d	8	8	2	0,8	0,05
<b>3099.21</b>	40 d	15	15	2	1	0,12
<b>3099.23</b>	60 d	17,5	17,5	2	1	0,13
<b>3099.22</b>	80 d	20	20	2	1	0,15

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

### Perforated stainless steel tart ring with straight edge - RECTANGLE



*l'école*  
**VALRHONA**  
東京

Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
In partnership with the "Ecole Valrhona"						
<b>3099.30</b>	10 cl - individual	12	4	2	0,8	0,09
<b>3099.32</b>	40 cl - 4 p.	25	8	2		0,10
<b>3099.33</b>	60 cl - 6 p.	28	11	2		0,12

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - OBLONG



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
In partnership with the "Ecole Valrhona"						
<b>3099.40</b>	9,3 cl - individual	14,5	3,5	2	1	0,06
<b>3099.42</b>	40 cl - 4 p.	27	8	2		0,09
<b>3099.43</b>	60 cl - 6 p.	30	11	2		

Perforated stainless steel tart ring with straight edge - HEART



Code	Designation	Ø	H.cm	Kg
In partnership with the "Ecole Valrhona"				
<b>3099.50</b>	9,5 cl - individual	8	2	0,03
<b>3099.51</b>	20 cl - 2 p.	12	2	0,05
<b>3099.52</b>	40 cl - 4 p.	18	2	0,08
<b>3099.53</b>	60 cl - 6 p.	22	2	0,1

Perforated tart ring, rolled edge, height 2 cm



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3093.06</b>		6	2	0,4	0,02
<b>3093.08</b>		8	2	0,4	0,03
<b>3093.10</b>		10	2	0,4	0,04
<b>3093.22</b>		22	2	0,4	0,1
<b>3093.24</b>		24	2	0,4	0,11
<b>3093.26</b>		26	2	0,4	0,12
<b>3093.28</b>		28	2	0,4	0,13

These perforated rings are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate and it's easy to turn out. The small holes around the ring enables to suppress air bubbles to obtain a perfect crusty-baked tart.

Tart ring, rolled edge, height 2 cm



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3091.06N</b>		6	2	0,4	0,02
<b>3091.08N</b>		8	2	0,4	0,03
<b>3091.10N</b>		10	2	0,4	0,04
<b>3091.12N</b>		12	2	0,4	0,04
<b>3091.14N</b>		14	2	0,4	0,05
<b>3091.16N</b>		16	2	0,4	0,06
<b>3091.18N</b>		18	2	0,4	0,07
<b>3091.20N</b>		20	2	0,4	0,08
<b>3091.22N</b>		22	2	0,4	0,09
<b>3091.24N</b>		24	2	0,4	0,1
<b>3091.26N</b>		26	2	0,4	0,11
<b>3091.28N</b>		28	2	0,4	0,12
<b>3091.30N</b>		30	2	0,4	0,13
<b>3091.32N</b>		32	2	0,4	0,14

These stainless steel rings, 2cm high (3/4"), are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate (several rings can be positioned on the same tray). Apart from that, it's easy to turn out.

**Christophe RENO**

MOF 2015

Master pastry chef at the famous pastry school

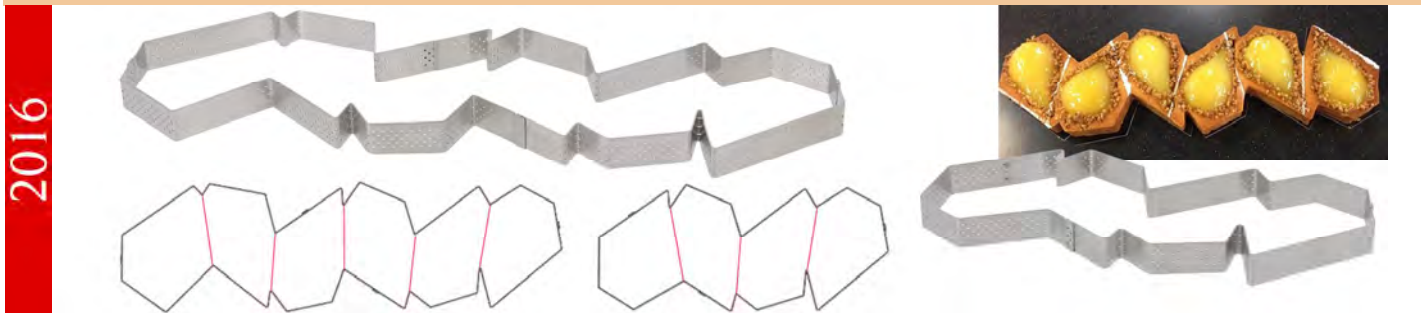
L'Ecole Valrhona.

For the MOF competition, C. Renou decided to work on the theme of "Sweet Picasso", especially on the painter's cubist influences.



Discover the original pastry forms he created & we propose you now

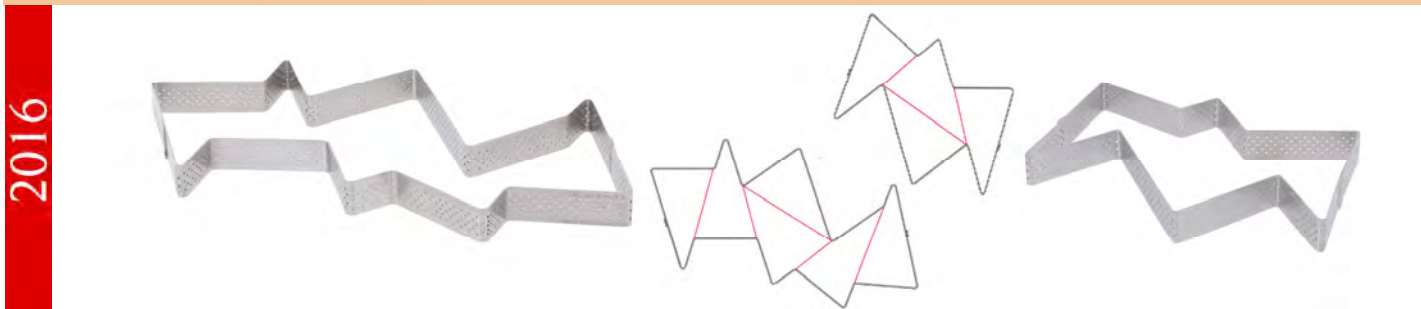
**Stainless steel tart rings "EXPERT" - CREATION C. RENO**



Created in partnership with Christophe Renou, these new tart rings with small holes enable a uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim. The tarts rings offer original forms for unique creations. They combine both fantasy and rigor.

Code	Designation	H.cm	Th.mm	Kg
<b>3099.84</b>	4 p.	2	1	0,12
<b>3099.86</b>	6 p.	2	1	

**Stainless steel tart rings - CREATION C. RENO**



These new tart rings with small holes enable a uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim. The tarts rings offer original forms for unique creations. They combine both fantasy and rigor. The pieces of the pie are all the same.

Code	Designation	H.cm	Th.mm	Kg
<b>3099.94</b>	4 triangular parts	2	1	0,1
<b>3099.96</b>	6 triangular parts	2	1	



**Stainless steel pastry form for cream cakes - CREATION C. RENOU**

2016



Code	Designation	H.cm	Th.mm	Kg
<b>3939.34</b>	4 p.	4	1	0,26
<b>3939.36</b>	6 p.	4	1	

Created in partnership with Christophe Renou, Master Pastry Chef at the "Ecole du Grand Chocolat Valrhona", these new pastry forms offer an original shape for unique creations. They combine

both fantasy and rigor. The triangular pieces of the cake are all the same.

**Stainless steel square rings, height 2 cm**

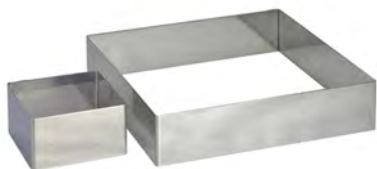


Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3905.08</b>	Small square Ht 2 cm	8	8	2	1	0,05
<b>3905.12</b>		12	12	2	1	0,08
<b>3905.16</b>		16	16	2	1,2	0,19
<b>3905.20</b>		20	20	2	1,2	0,16
<b>3905.24</b>		24	24	2	1,2	0,19
<b>3905.28</b>		28	28	2	1,2	0,21

This squared ring allows you to make cakes with a modern shape. The various proposed sizes permit you to make individual pastries, as well as large cakes. In addition, it serves as an

excellent tool for cutting out even portions, using the maximum space available and filling your cake boxes.

**Stainless steel square rings, height 4,5 cm**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3906.08</b>	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
<b>3906.12</b>		12	12	4,5	1	0,17
<b>3906.16</b>		16	16	4,5	1	0,24
<b>3906.20</b>		20	20	4,5	1	0,29
<b>3906.24</b>		24	24	4,5	1,2	0,42
<b>3906.28</b>		28	28	4,5	1,2	0,49

**Stainless steel triangle ring, sharp angles**



Code	Designation	L.cm	H.cm	Th.mm	Kg
<b>3937.08</b>	small cake = ring ø7,5 cm [PU:6]	9,4	4,5	0,8	0,08
<b>3937.16</b>	= ring ø16 cm	20	4,5	1	0,21
<b>3937.20</b>	= ring ø20 cm	25	4,5	1	0,26
<b>3937.24</b>	= ring ø24 cm	30	4,5	1	0,32

An equilateral triangle with sharp angles for modern and original cake shapes. The ring thickness is adapted to the diameter: the stainless steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.



**Stainless steel round ring, height 4,5 cm**



Code	Designation	Ø	H.cm	Th.mm	Kg
3989.05	[PU:6] 5	5	4,5	0,8	0,04
3989.06	[PU:6] 6	6	4,5	0,8	0,05
3989.65	6,5	6,5	4,5	0,8	0,06
3989.07	[PU:6] 7	7	4,5	0,8	0,06
3989.75	7,5	7,5	4,5	0,8	0,07
3989.08	[PU:6] 8	8	4,5	0,8	0,08
3989.10	10	10	4,5	0,8	0,09
3989.12	12	12	4,5	0,8	0,11
3989.14	14	14	4,5	0,8	0,12
3989.16	16	16	4,5	1	0,18

The 4,5 cm high (1-3/4") pastry rings are perfect for mousse-based desserts that have a Joconde biscuit bottom.

**Stainless steel round ring, height 4,5 cm**



Code	Designation	Ø	H.cm	Th.mm	Kg
3989.18	18	18	4,5	1	0,2
3989.20	20	20	4,5	1	0,22
3989.22	22	22	4,5	1	0,24
3989.24	24	24	4,5	1	0,27
3989.26	26	26	4,5	1	0,29
3989.28	28	28	4,5	1,2	0,36

The 4,5 cm high (1-5/8") pastry rings are perfect for mousse-based desserts that have a Joconde biscuit bottom.

**Stainless steel round standard - height 6 cm**



Code	Designation	Ø	H.cm	Th.mm	Kg
3940.12	12	12	6	0,8	0,14
3940.14	14	14	6	0,8	0,16
3940.16	16	16	6	1	0,23
3940.18	18	18	6	1	0,26
3940.20	20	20	6	1	0,29
3940.22	22	22	6	1	0,32
3940.24	24	24	6	1	0,35
3940.26	26	26	6	1	0,39
3940.28	28	28	6	1,2	0,4
3940.30	30	30	6	1,2	0,51

The 6cm high (2-1/2") pastry rings are perfect for vacherins, among other things.

**St/steel round high ring -for "PAIN SURPRISE" bread, Panettone, Wedding cakes...**

2016



Code	Designation	Ø	H.cm	Th.mm	Kg
3912.08	30 cl	8	6	1	0,12
3912.12	90 cl	12	8	1	0,23
3912.16	200 cl	16	10	1	0,39
3912.20	380 cl	20	12	1	0,59
3912.24	630 cl	24	14	1	0,82

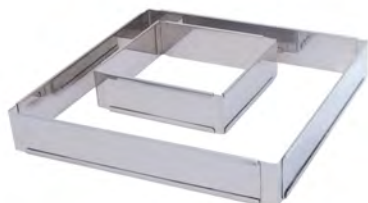
Perfect for baking Pain Surprise, Panettone or wedding cakes. Suitable for oven cooking and freezing. To combine with baking paper or baking nonstick sheets. Robust and undistortable.

**Stainless steel extensible rings - Big sizes**



Code	Designation	H.cm	Th.mm	Kg
3040.01	from ø 18 to 36 cm - Graduated	4,5	0,8	0,27
3040.02	from ø 18 to 36 cm - Graduated	6,5	0,8	0,37

**Stainless steel expandable square ring**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3014.16</b>	Maximum size 30x30 cm	16	16	5	1	0,57
<b>3014.20</b>	Maximum size 37x37 cm Perfect for trays 40 x 30 cm	20	20	5	1	0,69
<b>3014.30</b>	Maximum size 57 x57 cm	30	30	5	1	0,82

**Stainless steel expandable rectangular ring**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3014.21</b>	Expandable to maxi. 40 x 21 cm	21,5	11,5	7,5	1	1,07
<b>3014.43</b>	Expandable to maxi. 56 x84 cm	43	29	5	1	1,29

**Oval stainless steel ring**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3069.21</b>	Equivalent to a ø 16 cm ring	21	14	4,5	1	0,25

The ring thickness is adapted to the diameter : the stainless steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.

**Hexagonal ring**



Code	Designation	Ø	H.cm	Th.mm	Kg
HEIGHT 45 mm					
<b>3078.16</b>		16	4,5	1	0,17
<b>3078.18</b>		18	4,5	1	0,19
<b>3078.20</b>		20	4,5	1	0,21
<b>3078.22</b>		22	4,5	1	0,24

The ring thickness is adapted to the diameter : the stainless steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.

**Stainless steel straight tear-drop ring**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
HEIGHT 40 mm						
<b>3027.20</b>	Equivalent to a 14 cm ring	20	12	4	1	0,16
<b>3027.23</b>	Equivalent to a 16 cm ring	23	14,5	4	1	0,18
<b>3027.26</b>	Equivalent to a 18 cm ring	26	16	4	1	0,26
<b>3027.08</b>	Small individual tear-drop ring [PU:6]	8	5	4	0,8	0,05

The various pastry ring shapes allow a pastrycook to make cakes that not only taste good but are also good-looking and original, enabling him or her to stand out from the crowd.

What's more, the original shape of the cream cake is itself decorative and therefore cuts back on decorating time.

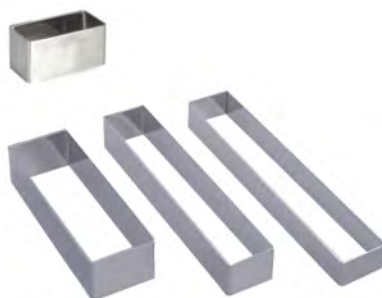
**Stainless steel heart-shaped ring**



Code	Designation	Ø	H.cm	Th.mm	Kg
	HEIGHT 40 mm				
<b>3077.06</b>	Heart ø 6 cm [PU:6]	6	4	0,8	0,06
<b>3077.14</b>	Equivalent to a 14 cm ring	14	4	1	0,16
<b>3077.16</b>	Equivalent to a 16 cm ring	16	4	1	0,18
<b>3077.18</b>	Equivalent to a 18 cm ring	18	4	1	0,19
<b>3077.20</b>	Equivalent to a 20 cm ring	20	4	1	0,22
<b>3077.22</b>	Equivalent to a 22 cm ring	22	4	1	0,23
<b>3077.24</b>	Equivalent to a 24 cm ring	24	4	1	0,24

The heart form lets you make cakes, ice-cream, or other desserts with an original shape that's perfect for birthdays, Mother's Day, and of course, Saint Valentine's day.

**Stainless steel rectangular ring, sharp corners**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3943.05</b>		5	2,5	2,5	0,8	0,03
<b>3943.08</b>		8	2,5	2,5	1,2	0,03
<b>3943.10</b>		10	2,5	3	1,2	0,04
<b>3943.12</b>		12,4	4,3	3	1,2	0,09
<b>3943.13</b>		12,4	4,3	4	1,2	0,12
<b>3942.16</b>		16	3	2,5	1,2	0,09
<b>3941.18</b>		18	3	2	1,2	0,08

This shape of mould is especially well suited for arranging fillings on a dish: for coating cooked vegetables, rice, vegetarian lasagne, or adding a touch of elegance to dishes such as salmon tartare.

**Stainless steel oblong individual ring**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
	CREATION MATHIEU BLANDIN World pastry champion 2013					
<b>3037.14</b>	Oblong Mathieu Blandin	14,5	3,5	2	1	0,06
	In partnership with the "Ecole Valrhona"					
<b>3099.40</b>	Perforated st/steel ring with straight edge 9,3 cl - individual	14,5	3,5	2	1	0,06

Set FRANCK MICHEL - MOF - : stainless steel rectangular form and cutter



FRANCK MICHEL - MOF and Pastry World Champion - has created this rectangular form and its cutter is to make quickly small original tartlets. The rectangular form has its own cutter, which allows the upright part of the pastry to be cut to the exact size of the form. The narrow tartlets that are easy to hold in the hand.

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>3943.11</b>	Rectangular ring	11,5	4	1,7	0,09
<b>3943.91</b>	Adapted cutter for 3943.11				0,09

Stainless steel small individual rings



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3077.06</b>	Heart ø 6 cm [PU:6]	6	4	0,8	0,06
<b>3079.06</b>	Heart ø 6 cm [PU:6]	6	4,5	0,8	0,05
<b>3079.07</b>	Heart ø 7 cm [PU:6]	7	4,5	0,8	0,06
<b>3096.05</b>	Heart ø 4,5 cm [PU:6]	4,5	2,5	0,8	0,03
<b>3094.05</b>	Heart ø 3,25 [PU:6]	3,25	2	0,8	0,02
<b>3070.06</b>	Octogonal ø 6 cm [PU:6]	6	4	0,8	0,05
<b>3078.06</b>	Hexagonal ø 6 cm [PU:6]	6	4,5	0,8	0,04
<b>3078.07</b>	Hexagonal ø 7 cm [PU:6]	7	4,5	0,8	0,05

The individual shapes are made from 18/10 stainless steel and used to make small cakes, mousses, individual cream cakes.

Stainless steel small individual ring



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3139.06</b>	Small indiv. square ring, rounded angles [PU:6]	6	6	4	0,8	0,05
<b>3138.07</b>	Small ind. rect. ring, rounded angles [PU:6]	7	5	4	0,8	0,05
<b>3103.06</b>	Small individual rounded square ring [PU:6]	6	6	4	0,8	0,05

Stainless steel small individual ring



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3906.08</b>	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
<b>3905.08</b>	Small square Ht 2 cm	8	8	2	1	0,05
<b>3937.08</b>	small cake = ring ø7,5 cm [PU:6]	9,4		4,5	0,8	0,08

**Stainless steel small individual ring**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3106.06</b>	Small individual rounded triangle ring [PU:6]	6	6	4	0,8	0,05
<b>3027.08</b>	Small individual tear-drop ring [PU:6]	8	5	4	0,8	0,05
<b>3101.08</b>	Small individual rounded tear-drop ring [PU:6]	8		4	0,8	0,05

**Stainless steel small individual ring**



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>3938.40</b>	Round ø 60 - Ht 40 mm [PU:6]	6			4	0,05
<b>3939.06</b>	Round ø 65 - Ht 40 mm [PU:6]	6,5			4	0,05
<b>3096.01</b>	Round ø 45 - Ht 25 mm [PU:6]	4,5			2,5	0,02
<b>3094.01</b>	Round ø 32,5 mm - Ht 20 mm [PU:6]	3,25			2	0,01
<b>3069.06</b>	Ovale equivalent to a ø 60 mm ring [PU:6]		8	5,5	4,5	0,04
<b>3069.07</b>	Ovale equivalent to a ø 70 mm ring [PU:6]		9,5	6,5	4,5	0,05
<b>3096.02</b>	Ovale equivalent to a ø 45 mm ring [PU:6]		6	4	2,5	0,02
<b>3094.02</b>	Ovale equivalent to a ø 32,5 mm ring [PU:6]		4	3	2	0,01
<b>3096.03</b>	Oblong equivalent to a ø 45 mm ring [PU:6]		5,6	3,3	2,5	0,03
<b>3037.06</b>	Oblong equivalent to a ø 60 mm ring [PU:6]		7,4	3,3	4,5	0,04
<b>3037.07</b>	Oblong equivalent to a ø 70 mm ring [PU:6]		8,8	5,2	4,5	0,05
<b>3037.14</b>	Oblong Mathieu Blandin		14,5	3,5	2	0,06

The individual shapes are made from 18/10 stainless steel and used to make small cakes, mousses, individual cream cakes.

**PVC confectioner's ribbon (200 m) - 150 microns**



Code	Designation	H.cm	Kg
<b>042002</b>	40 mm high	4	1,65
<b>042003</b>	45 mm high	4,5	1,8
<b>042004</b>	50 mm high	5	2,14
<b>042005</b>	60 mm high	6	2,17

Cake-moulding tapes let you line the insides of pastry rings before moulding cream cakes in them. They then make it easy to turn out the frozen cake without damaging the exterior.

**Polypropylene precut sheets - 60 microns**



Code	Designation	L.cm	H.cm	Kg
<b>042010</b>	For cakes ø 60 mm and Ht 45 mm 500 sheets	20	4,5	0,25
<b>042011</b>	For cakes ø 65 mm and Ht 40 mm 500 sheets	21,5	4	0,23
<b>042012</b>	For cakes ø 70 mm et Ht 40 mm 500 sheets	23	4	0,25
<b>042013</b>	For cakes ø 80 mm et Ht 40 mm 500 sheets	27	4	0,29
<b>042017</b>	For cakes ø 80 mm et Ht 45 mm 500 sheets	27	4,5	0,31
<b>042014</b>	For cakes Cocktail ø 45 mm and Ht 25 mm 1000 sheets	15	2,5	0,3

The transparent polypropylene sheet is for lining cake moulds in order to ensure easy turning out after cream cakes have been chilled. These pre-cut linings match the Fab'Rapid shapes or other

individual rings and allow even better productivity.



**Stainless steel universal pusher for using in individual pastry rings**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3006.00</b>		6	7	10	1	0,04

Pushing tool for using in round, triangular or square ring 8 cm, and in rectangular forms 3943/3942/3941. To push easily the sweet or savory preparations in the edges, to pack down regularly avoiding air bubbles and to equalize. Double-ended. Perfect for moulding rice, purée, mousse, cooked vegetables, etc.

**Hemispherical dome mould, stainless steel**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3133.04N</b> [PU:10]		4	2	0,02	1,2	0,02
<b>3133.06N</b> [PU:5]		6	2,7	0,05	1	0,03
<b>3133.07N</b> [PU:5]		7	3,5	0,08	1	0,06
<b>3133.08N</b> [PU:5]		8	4	0,13	1	0,08
<b>3133.09</b> [PU:5]		9	4,2	0,16	1	0,09
<b>3133.10N</b> [PU:5]		10	4,8	0,25	1,2	0,13
<b>3133.12</b> [PU:3]		12	5,9	0,45	1,2	0,19
<b>3133.14N</b> [PU:3]		14	6,7	0,67	1,2	0,24
<b>3133.16N</b> [PU:3]		16	8	1	0,8	0,33
<b>3133.18N</b> [PU:2]		18	8,7	1,46	1,5	0,37
<b>3133.20N</b> [PU:2]		20	10	2,06	1,5	0,45

The various pastry ring shapes allow a pastrycook to make cakes which are good-looking and original, enabling him or her to stand out from the crowd. What's more, the original shape of the cream cake is itself decorative and therefore cuts back on decorating time. The st. steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.

**Pyramid mould and ovale mould, stainless steel**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3023.06N</b> [PU:6]		6	6	4	0,04	0,05
<b>3023.07N</b> [PU:6]		7,5	7,5	5,2	0,09	0,07
<b>3023.09N</b> [PU:3]		9	9	6	0,16	0,19
<b>3023.12N</b> [PU:3]		12	12	8	0,39	0,2
<b>3023.15N</b>		15	15	10	0,77	0,3
<b>3023.17N</b>		17	17	12	1,15	0,38
<b>3023.19N</b>		19	19	13,2	1,5	0,47

The pyramid mould is made of extra-smooth stainless steel for easy turning-out; this way, the product (cake, cream cake, ice-cream) has a really nice appearance when turned out. The mould is sturdy and will not distort.

**Crème-caramel mould "dariole", stainless steel**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3095.45N</b> [PU:6]		4,8	4	0,05	0,8	0,04
<b>3095.55N</b> [PU:6]		5,5	5,1	0,14	0,8	0,06
<b>3095.65N</b> [PU:6]		6,4	6	0,18	0,8	0,08
<b>3095.80</b> [PU:6]		8	7,6	0,32	0,8	0,12

The "Dariole" mould is made from extra-smooth stainless steel for easy turning out; this way, the product has a really nice appearance when turned out. The mould is sturdy and will not distort. The shape is perfect for caramel creams.

**JÉRÔME LANGILLIER, MASTER PASTRY COOK**

WORLD CHAMPION 2009

International consultant

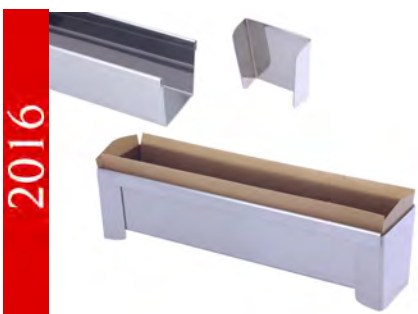
Member of the Organizing Committee of the World Pastry Cup

Founding member of the International Desserts Academy



**DISCOVER THE MOULDS OF THE J. LANGILLIER CONCEPT**

**St/steel oblique mould special Cake & baking sheet - Concept Jérôme Langillier**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3208.23</b>	Oblique long mould and baking support Removable ends	23	5,5	5	0,8	0,34
<b>4344.40</b>	Baking support for 3208.23 from - 170°C to + 260 °C	35	15,5			0,01

Mould: Robust. Heavy duty st/steel. Easy to assembly with the removable ends. Nonstick baking sheet made of PTFE-coated glass fiber. 0,13-mm thick. Reusable over 200 times. Fits perfectly into the mould. Cut to the shape of the mould and can be used as a template for pastry. Easy moulding and unmoulding. Time saving and higher productivity.

2016

**St/steel tube mould with its nonstick baking sheet - Concept Jérôme Langillier**

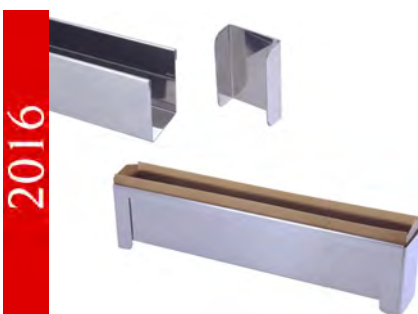


Code	Designation	Ø	L.cm	W.cm	Th.mm	Kg
	Perfect for baba, cakes , Terrines					
	Removable ends					
<b>3203.20</b>	Tube mould L.20 cm & baking support	4,5	20		0,8	0,25
<b>4344.30</b>	Baking support for 3203.20		20	15,1		0,01
<b>3203.30</b>	Tube mould L.30 cm & baking support	4,5	30		0,8	0,33
<b>4344.31</b>	Baking support for 3203.30		30	15,1		0,01

A stainless steel long mould combined with a baking support.  
Mould: Robust. Heavy duty st/steel. Easy to assembly with the removable ends.  
Nonstick baking sheet made of PTFE-coated glass fiber. 0,13-mm thick. Reusable over 200 times.  
Fits perfectly into the mould. Easy moulding and unmoulding. Time saving and higher productivity. For sweet and savory preparations.  
Use temperature : from -170°C to +260°C.

2016

**St/steel mould special Pâté en Croûte & baking sheet - Concept Jérôme Langillier**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3202.04</b>	Rectangular mould and baking support Removable ends	30	4	6	0,8	0,45
<b>4344.20</b>	Baking support for 3202.04 from - 170°C to + 260 °C	44	17			0,01

Mould: Robust. Heavy duty st/steel. Easy to assembly with the removable ends. Nonstick baking sheet made of PTFE-coated glass fiber. 0,13-mm thick. Reusable over 200 times. Fits perfectly into the mould. Cut to the shape of the mould and can be used as a template for pastry. Easy moulding and unmoulding. Time saving and higher productivity.

2016

St/steel triangular cake mould with lid & silicone insert - CREATION C.RENOU

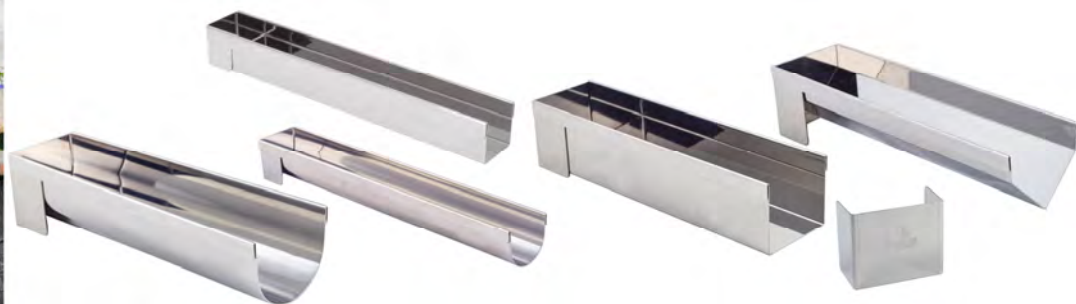


2016

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>3209.18</b>		18	8	6,5	0,65

For the MOF competition, C. Renou decided to work on the theme of "Sweet Picasso" especially on the painter's cubist influences. For this product, a silicone insert with geometric forms in relief fits into the mould and creates a 3D decoration on the cake.

Stainless steel long mould for yule log with removable ends - L. 30 cm



To make pâtés (of vegetables, meat or fish), ice-creams, Swiss rolled, yule logs, etc. Long mould with removable ends. High-quality stainless steel. Made in France.

Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>3206.30</b>	Round 6,5 cm high	7,5	30		6,5	0,6
<b>3206.04</b>	Round - small size 4 cm high	4	30	4,4	4	0,21
<b>3205.30</b>	Square		30	8	8	0,66
<b>3205.04</b>	Square - Small size 4 cm		30	4	4	
<b>3204.30</b>	Triangular		30	8	6,5	0,55

St. steel mould for rolled-cake, ice-cream or terrine, watertight - "Berlingot"



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3097.80</b>	Rounded triang. long mould "Berlingot"	50	8	6,5	0,8	0,73
<b>3083.08</b>	Separator for rounded triangular mould		8	6,5	1	0,88

These stainless steel troughs are leakproof, robust, hygienic, and have an original shape. They are ideal for making pâtés (with 1 or 2 flavours), ice-creams (Neapolitan style), etc. Good sealing is important for ice-cream or fish-pâté. The walls are extra-smooth and turning out is easy.

St. st. mould for rolled-cake, ice-cream or terrine, watertight - "Trapezoidal"



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3087.80</b>	Trapezoidal long mould	50	8	6	0,8	0,7
<b>3082.08</b>	Separator for trapezoidal mould		8	6	1	0,08

These stainless steel troughs are leakproof, robust, hygienic, and have an original shape. They are ideal for making pâtés (with 1 or 2 flavours), ice-creams (Neapolitan style), etc. Good sealing is important for ice-cream or fish-pâté. The walls are extra-smooth and turning out is easy.

St. steel "Dodo" double-track long mould, watertight



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3067.80</b>		50	8	6,2	0,8	0,78

These stainless steel troughs are leakproof, robust, hygienic, and have an original shape. They are ideal for making pâtés (with 1 or 2 flavours), ice-creams (Neapolitan style), etc. Good sealing is important for ice-cream or fish-pâté. The walls are extra-smooth and turning out is easy.

Moulds for rolled-cake, ice-cream or terrine, watertight - "Round"



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3050.50N</b>	Round long mould	50	5	3,7	0,8	0,47
<b>3050.60N</b>	Round long mould	50	6	4,5	0,8	0,53
<b>3050.70N</b>	Round long mould	50	7	5	0,8	0,69
<b>3050.80N</b>	Round long mould	50	8	6,2	0,8	0,73
<b>3081.08</b>	Separator for rounded terrine mould		8	6	1	0,06
<b>3050.08</b>	Flat bottom for rounded terrine mould 3050.80	49,5	5,1	5	1,2	0,26

These stainless steel troughs are leakproof, robust, hygienic, and have an original shape. They are ideal for making pâtés (with 1 or 2 flavours), ice-creams (Neapolitan style), etc. Good sealing is

important for ice-cream or fish-pâté. The walls are extra-smooth and turning out is easy.

St. steel long mould with removable ends



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
	50 cm long :					
<b>3206.80</b>	Round	50	8	6,5	1	0,85
<b>3207.80</b>	Trapezoidal	50	8	6,5	1	0,89

These stainless steel troughs are robust, hygienic, and have an original shape. They are ideal for making pâtés (with one or two flavours), Yule logs, Swiss rolls, etc. The walls are extra-smooth and turning out is easy. Both end plates are removable.

St. steel plate moulds for small yule logs with removable end - 6 bands



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4582.03</b>	Round mini yule logs - 6 bands 38x4x4 cm	38	30	4	1,85

These batteries of mini-troughs are made from stainless steel and let you make mini Yule logs, pâtés, etc. Each battery has 6 troughs. The end plates are removable.

Tinned copper "Bordelais" fluted moulds



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6820.35N</b>		3,5	3,3	0,03	0,8	0,01
<b>6820.45N</b>		4,5	4,2	0,06	1	0,03
<b>6820.55N</b>		5,5	5	0,1	1,2	0,05

These moulds allow you to use the traditional method for making Bordeaux's famous crunchy Canelé cakes. The tinned copper ensures perfect heat convection, which allows good caramelization of the juices and gives a delicious taste.



Round mould for tartlet and its cutter



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>8151.12</b>	Round aluminium non-stick mold [PU:10]	12	2,2	2	0,14
<b>3313.15</b>	With handle	15	3,5	0,4	0,23

The "Toque chaude" mould, non-stick on both sides, lets you make all kinds of quiche, small tart, upside-down apple tart, etc., without having to worry about turning out or cleaning. Each mould has its own punch, which allows the upright part of the pastry to be cut to the exact size of the mould.

Oblong mould for tartlet and its cutter



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>8150.00</b>	Oblong mold non-stick aluminium [PU:10]	11,5	8	2	1,2	0,05
<b>3312.14</b>	St. steel oval fluted cutter L. 14,5 cm	14,5	10,5	3,5	0,4	0,17

The "Toque chaude" mould, non-stick on both sides, lets you make all kinds of quiches, small tarts, upside-down apple tarts, etc. Each mould has its own punch, which allows the upright part of the pastry to be cut to the exact size of the mould. The oblong mould is ideal for stand-up snacks, as its shape produces narrow pies and tarts that are easy to hold in the hand.

Professional Charlotte mould, no lid - tinned iron



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>0125.07</b>	[PU:5]	7	4	0,14	1	0,08
<b>0125.10</b>	[PU:5]	10	6	0,4	1	0,15
<b>0125.14</b>	[PU:5]	14	8	1	1	0,35
<b>0125.16</b>	[PU:5]	16	8,5	1,5	1	0,45
<b>0125.18</b>	[PU:5]	18	9,7	2,1	1	0,56
Not for induction hob						

The charlotte mould, with its high sides, is ideal for all sorts of preparations: Charlottes, plum duff, aspic jellies, ice-creams... The two handles allow a firm hold for easy turning out. The mould

material guarantees good heat transmission. Don't forget to order the corresponding lid, sold separately.

Professional Charlotte mould, no lid - Stainless steel



Code	Designation	Ø	H.cm	Liters	Kg
<b>3125.07</b>		6,7	4,5	0,14	0,07
<b>3125.10</b>		9,7	6	0,4	0,13
<b>3125.12</b>		11,7	7	0,7	0,2
<b>3125.14</b>		14	8	1	0,27
<b>3125.16</b>		16	9	1,5	0,36
<b>3125.18</b>		17,7	10	2,1	0,43
<b>3125.20</b>		19,8	11	3	0,52

The charlotte mould, with its high sides, is ideal for all sorts of preparations: Charlottes, plum duff, aspic jellies, ice-creams... The two handles allow a firm hold for easy turning out. Stainless steel

guarantees good heat transmission and easy cleaning.

Disposable moulds PVC

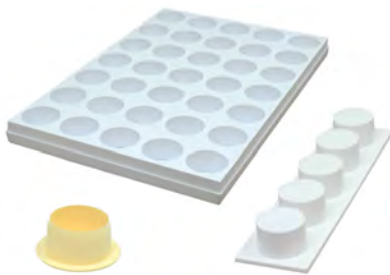


Code	Designation	L.cm	W.cm	H.cm	Kg
<b>045000</b>	Set of 25 sheets of 12 conical moulds Ht 90 mm	34	25	9	1,13

The throw-away PVC moulds are very practical to use; they are sturdy and will not distort. They let you make cakes or iced Yule logs. Do not use in the oven.



FAB'RAPID Moulds "Individual cakes" - Polyethylene tray of 35 units



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>040340</b>	FAB'RAPID Round ø 65 mm - Ht 40 mm		60	40	4	2,5
<b>040343</b>	FAB'RAPID Round ø 60 mm - Ht 45 mm		60	40	4,5	3,25
<b>040355</b>	Round extractor ø 65 mm - Ht 40 mm		40		4	0,3
<b>040358</b>	Round extractor ø 60 mm - Ht 45 mm		40		4,5	0,3
<b>4309.14N</b>	Round cutter for FAB'RAPID 040340	6,5				0,02
<b>4309.17N</b>	Round for cutter FAB'RAPID 040343	6				0,01

FAB'RAPID trays, sized at 60 x 40 cm (24" x 16"), allow you to quickly make small individual cakes. They consist of 7 blocks of 5 cavities each. The moulds need to be lined with transparent

polypropylene before dressed with biscuit shell and mousse. The cakes are easily turned out with the turning-out block that has a shape to match the mould (turning-out block ordered separately).

FAB'RAPID Mini-moulds "Cocktail" - Polyethylene tray of 96 units



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>040370</b>	Round ø 42 mm - Ht 25 mm		60	40	2,5	2,4
<b>040380</b>	Round ø 42 mm - Ht 25 mm		40		2,5	0,6
<b>4309.04N</b>	Round for FAB'RAPID 040370	4				0,01

FAB'RAPID "Cocktail" trays sized at 60 x 40 cm (24" x 16") allow you to quickly make small dainties. They consist of 6 blocks of 16 cavities each. The moulds need to be lined with transparent

polypropylene before dressing. The cakes are easily turned out with the turning-out block that has a shape to match the mould (turning-out block ordered separately).



Polypropylene precut sheets - 60 microns



Code	Designation	L.cm	H.cm	Kg
	500 sheets			
<b>042010</b>	For cakes ø 60 mm and Ht 45 mm	20	4,5	0,25
<b>042011</b>	For cakes ø 65 mm and Ht 40 mm	21,5	4	0,23
	1000 sheets			
<b>042014</b>	For cakes Cocktail ø 45 mm and Ht 25 mm	15	2,5	0,3

The transparent polypropylene is for lining the cake moulds in order to ensure easy turning-out after the preparation has been chilled. These pre-cut linings match the Fab'Rapid shapes and

allow even better productivity.



**Box of cutters made of polyamide reinforced with glass fibre**

Extra-strong foodgrade quality - Solid and resistant

One-piece construction for perfect hygiene - Can be sterilized - T° max. 160°C

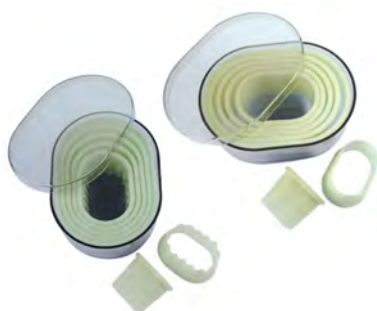
**35-mm high - Round edge for comfortable handling**

**Box of 9 round cutters**



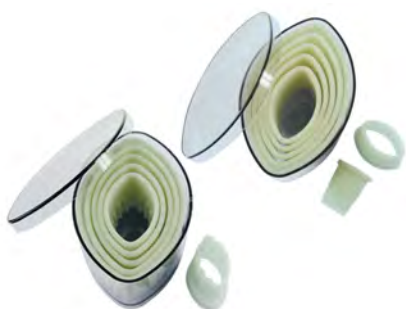
Code	Designation	H.cm	Kg
<b>4308.00</b>	Plain ø 2 to 10 cm	5	0,23
<b>4307.00</b>	Fluted ø 2 to 10 cm	5	0,22
ø20/30/40/50/60/70/80/90/100 cm			

**Box of 7 oval cutters**



Code	Designation	H.cm	Kg
<b>4302.00</b>	7 plain cutters L. 1,8 cm to 11 cm	5	0,22
<b>4302.10</b>	7 fluted cutters L. 1,8 cm to 11 cm	5	0,22
L.32/45/58/70/85/95/110 mm			

**Box of 7 cutters "BOAT"**



Code	Designation	H.cm	Kg
<b>4300.00</b>	7 plain cutters L. 2 cm to 11 cm	5	0,17
<b>4300.10</b>	7 fluted cutters L. 2 cm to 11 cm	5	0,18
L.20/35/50/65/80/95/110 mm			

**Box of 7 cutters "HEART"**



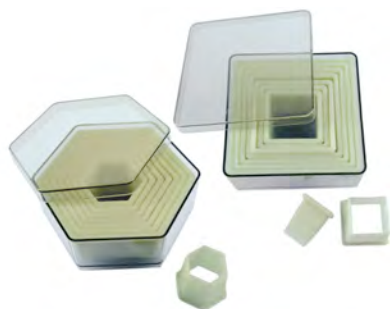
Code	Designation	H.cm	Kg
<b>4301.00</b>	7 plain cutters L. 1,5 cm to 9,5 cm	5	0,24
<b>4301.10</b>	7 fluted cutters L. 1,5 cm to 9,5 cm	5	0,23
15/25/45/55/65/80/95 mm			

Box of 8 cutters "FLOWER"



Code	Designation	H.cm	Kg
<b>4303.00</b>	8 plain cutters plain cutters ø 1,8 to 11,5 cm	5	0,28
<b>4303.10</b>	8 fluted cutters ø 2 to 10 cm ø 18/30/45/60/75/85/100/115 mm	5	0,28

Box of plain cutters



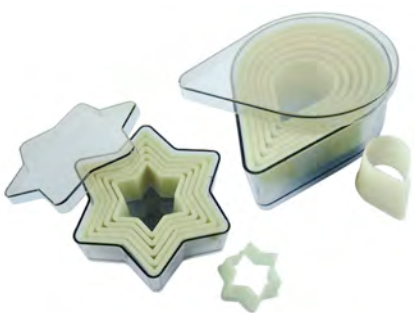
Code	Designation	H.cm	Kg
<b>4304.30</b>	9 square cutters - L. 1,8 to 9,5 cm L.18/25/35/45/55/65/75/85/95 mm	5	0,27
<b>4304.40</b>	9 hexagonal cutters - ø 1,5 to 9 cm ø15/25/35/45/50/60/70/80/90 mm	5	0,25

Box of plain cutters



Code	Designation	H.cm	Kg
<b>4304.60</b>	5 cutters "5-tip star" - ø 2 to 12 cm ø 20/40/70/90/120 mm	5	0,21
<b>4304.70</b>	8 cutters "Clover" - ø 1,5 to 10 cm ø 15/30/40/50/65/75/90/100 mm	5	0,26

Box of plain cutters



Code	Designation	H.cm	Kg
<b>4304.10</b>	8 cutters "tear-Drop" - L.2 to 12,5 cm L.20/35/50/65/80/95/110/125 mm	5	0,24
<b>4304.50</b>	7 cutters "6-tip star" - ø 3 to 12 cm ø 30/40/60/70/90/100/120 mm	5	0,27

Box of plain cutters



Code	Designation	H.cm	Kg
<b>4304.80</b>	7 cutters "Trapeze"- L. 1 to 12 cm L. 10/40/60/75/90/105/120 mm	5	0,2
<b>4304.20</b>	7 cutters "Moon" - L. 7 to 11 cm L.70/80/85/90/95/100/110 mm	5	0,29

Round plain st/steel cutter with handle(s)



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3311.12</b>	with handle	12	3,5	0,8	0,15

These food-grade professional-quality stainless round cutting rings are strong, tough, and keep their original shape all throughout their use without ever distorting.

Round plain cutter, small



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3317.04</b>		4	4,2	1	0,04

This small professional quality stainless steel cutting ring is sharpened to allow you to cut not only pastry but also harder preparations. It has a rim to allow easier handling without risk of injury.

Oval fluted cutter with handle



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3312.14</b>	St. steel oval fluted cutter L. 14,5 cm	14,5	10,5	3,5	0,4	0,17
<b>3312.17</b>	St. steel oval fluted cutter L. 17 cm	17	12,5	3,5	0,4	0,23

This professional-grade pastry cutting ring is very sturdy and will not distort. The ergonomic handle gives a good grip without risk of injury.

Round fluted cutter



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3313.13</b>	With handle	13	3,5	0,4	0,19
<b>3313.14</b>	With handle	14	3,5	0,4	0,22
<b>3313.15</b>	With handle	15	3,5	0,4	0,23
<b>3314.04</b>	No handle	4	3,5	0,4	0,04
<b>3314.05</b>	No handle	5,5	3,5	0,4	0,05
<b>3314.08</b>	No handle	8	3,5	0,4	0,09
<b>3314.10</b>	No handle	10	3,5	0,4	0,11
<b>3314.12</b>	No handle	12	3,5	0,4	0,13

These professional-grade stainless steel round pastry cutting rings are very sturdy and distortion-free. The ergonomic handle on the large diameters gives a good grip for safe cutting.

Box of 9 round cutters - stainless steel



Code	Designation	H.cm	Th.mm	Kg
<b>3323.00N</b>	Plain ø 3 to 11 cm	3,5	0,6	0,44
<b>3324.00N</b>	Fluted ø 3 to 11 cm	3,5	0,6	0,46

These professional-grade stainless steel star pastry cutting rings are very sturdy and will not distort. They will satisfy every need thanks to the different forms available. It is the tool which will satisfy your creativity thanks to the 2 different aspects suggested.

Ovalized fluted cutter



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3315.15</b>	With handle	15	8	3,5	0,4	0,15
<b>3316.04</b>	No handle	4	2,2	3,5	0,4	0,02
<b>3316.06</b>	No handle	6	3,3	3,5	0,4	0,03
<b>3316.07</b>	No handle	7	3,7	3,5	0,4	0,05
<b>3316.08</b>	No handle	8	4	3,5	0,4	0,05
<b>3316.10</b>	No handle	10	5	3,5	0,4	0,06
<b>3316.12</b>	No handle	12	6	3,5	0,4	0,09

These professional-grade stainless steel round pastry cutting rings are very sturdy and will not distort. The ergonomic handle on the large diameters gives a good grip for safe cutting. They allow you to make oval jam tart shells.

Set of decorating cutters Figures (0-9)



Code	Designation	H.cm	Kg
<b>3322.01N</b>		3	0,2

These cutters allow for cake, breads... personalizations. They are solid and perfectly hygienic.

Set of decorating cutters - Alphabet (A-Z)



Code	Designation	Ø	H.cm	Kg
<b>3322.00N</b>		12,8	2	0,19

These cutters allow for cake, breads... personalizations. They are solid and perfectly hygienic.

Rolling pins



Code	Designation	Ø	L.cm	Kg
<b>4880.00N</b>	"Makrolon" polyamide rolling pin (1)	5	50	0,92
<b>4840.01N</b>	Beech rolling pin (2)	5	50	0,72

The polyamide rolling pin is ideal for making puff pastry; it has the advantage of staying at a constant temperature so pastry won't stick.

Rolling pin aluminium, on ball bearings



Code	Designation	Ø	L.cm	W.cm	Kg
<b>8800.46N</b>		8	46	7,5	1,5

This professional rolling pin has bearings to allow smooth rotation, giving easy, effortless use.

Wheels for pastry in food plastic material



Code	Designation	Ø	L.cm	Kg
	Cutting wheel for grating pastry			
<b>4361.00N</b>		4,5	5	0,07
<b>4361.01N</b>		4,5	10	0,14
	Spiked roller			
<b>4362.00N</b>		6,5	5	0,07
<b>4362.01N</b>		6,5	10	0,14

The criss-cross slitter lets you make diamond holes in the pastry for decorating pie-tops. Once the pastry has been through the roller, you just need to stretch it to obtain perfect diamond holes.

The pastry-spiking roll is handy for pricking holes quickly and uniformly in strips of pastry.



Expanding pastry cutter - Stainless steel



This expanding roller carries several stub spindles, each with a cutting wheel, and allows you to cut a series of straight strips in one go. The width is adjustable.

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4781.00N</b>	5 plain wheels ø 5,5 cm to cut 4 strips From 1 to 11,5 cm large	22,5	5,2	5,5	0,56
<b>4781.01</b>	Double 5 plain wheels and 5 fluted wheels ø 5,5 cm to cut 4 strips From 1 to 11,5 cm large	27	7,8	5,5	0,97
<b>4781.02</b>	6 plain wheels ø 10 cm to cut 5 strips From 1 to 12,5 cm large	27	6,4	10	0,98

Set of 10 disposable baker blades



Code	Designation	L.cm	Kg
<b>4670.03N</b>	Yellow baker blades : fixed blades	13	0,01
<b>4670.04N</b>	Red baker blades : pivoting blades	13	0,01
<b>4670.05N</b>	Blue baker blades : reversible blades	14	0,01
<b>4670.06N</b>	Green baker blades : fixed blades	14,5	0,01

Baker's blades let you slit the dough before baking bread. The blade's cutting edge guarantees you a high quality cut.



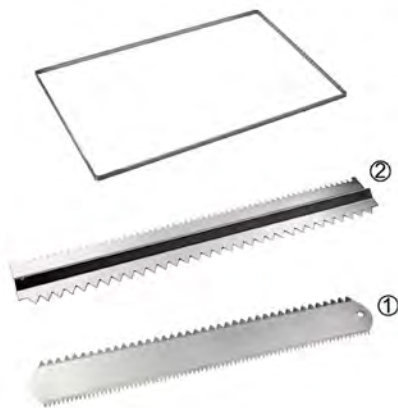
Imitation wood pattern combs - Rubber



Code	Designation	L.cm	Kg
<b>040509</b>	Individual imitation wood pattern L. 100 mm	10	0,1
<b>040510</b>	Individual imitation wood patterns L. 150 mm	15	0,17

The grainer is a half-round rubber utensil used in pastry cooking to give a decorative imitation wood effect to cakes and cream cakes.

St. steel frame and comb for biscuit "Charlotte" and decorating cream comb 2 sides



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3015.10</b>	St. steel frame, extra strong, 1 cm height	57	37	1	3	0,4
<b>3003.42</b>	Decorating cream comb 2 sides (1)	42	8		1,2	0,31
<b>3017.70</b>	St. steel comb, 2 sides (2)	70	11	2,5	1,2	0,8

The frames allow you not only to size the mix but also to guide the comb when you pull it towards you to make a decoration on biscuit or cream.

Stainless steel expandable ring



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
SQUARE						
<b>3014.16</b>	Maximum size 30x30 cm	16	16	5	1	0,57
<b>3014.20</b>	Maximum size 37x37 cm	20	20	5	1	0,69
<b>3014.30</b>	Maximum size 57 x57 cm	30	30	5	1	0,82
RECTANGULAR						
<b>3014.21</b>	Expandable to maxi. 40 x 21 cm	21,5	11,5	7,5	1	1,07
<b>3014.43</b>	Expandable to maxi. 56 x84 cm	43	29	5	1	1,29

Stainless steel "Joconde" biscuit frame



Code	Designation	L.cm	W.cm	H.cm	Kg
	(Interior size)				
<b>3017.61</b>	"Joconde" frame" 570 x 370 mm	61	41	0,3	1,25
<b>031126</b>	Joconde scraper L. 500 mm	50		12	0,7

This biscuit frame is 4mm thick (just over 1/8") and is specially designed for making Joconde biscuits.

**Pastry frame st. steel**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3018.30</b>		57	9	3	2,5	0,77
<b>3018.40</b>		57	9	4	2,5	1,04
<b>3018.45</b>		57	9	4,5	2,5	1,18
<b>3018.50</b>		57	9	5	2,5	1,27
<b>3018.60</b>		57	9	6	2,5	1,54

These stainless steel biscuit frames are extra thick and will not distort. They are easy to keep clean.

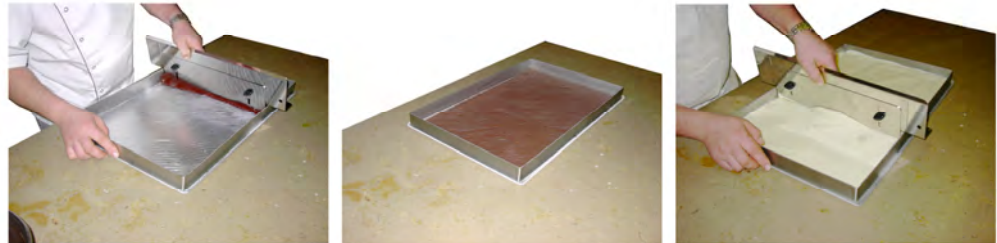
**Pastry frame st. steel**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3015.25</b>		57	37	2,5	2,5	0,8
<b>3015.30</b>		57	37	3		
<b>3015.35</b>		57	37	3,5	2,5	1,12
<b>3015.40</b>		57	37	4	2,5	1,4
<b>3015.45</b>		57	37	4,5	2,5	1,6
<b>3015.50</b>		57	37	5	2,5	5
<b>3015.60</b>		57	37	6	2,5	2,1
<b>3016.57</b>	Divisible into 2, 3, 4 or 6 sectors	57	37	3,5	2,5	2,17

These stainless steel biscuit frames are extra thick and will not distort. They are easy to keep clean.

**Stainless steel adjustable cream/mousse leveling squeegee**



This stainless steel spreader lets you spread out successive layers of cream when working in a frame to make your cream cake. It is adjustable and graduated from 1 to 6 cm. Thanks to a 10-degree angle, it is easy to obtain a regular and smooth cream layer. When used on its opposite side, it becomes a Joconde scraper.

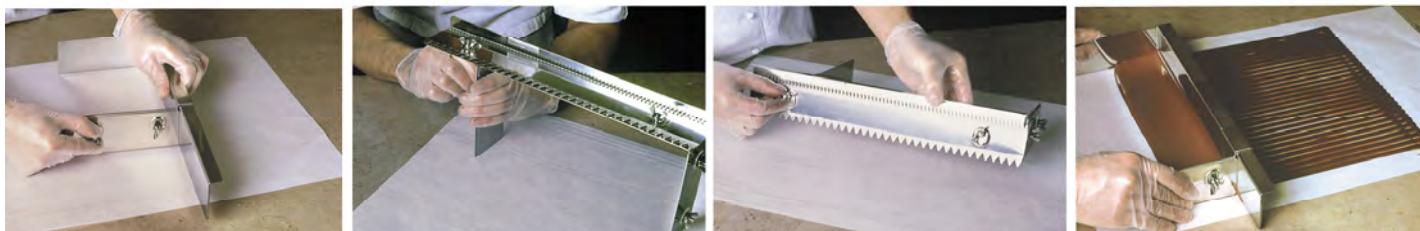
Code	Designation	L.cm	Kg
<b>3007.00</b>	Can be used with pastry frames ref. 3015	48	0,93

St. steel "raplette" spreader - Adjustable in width and height



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3002.01</b>	Equipped with removable decorating double co	40	17	6	1,5	0,92
<b>3002.00</b>	Without decorating double comb	40	17	6	1,5	0,91
<b>3002.99</b>	Decorating double comb with teeth Removable - with 2 different shapes	40			1,5	0,22

The Pascal spreader lets you spread out cream or chocolate with a single action. A special feature is its adjustable width and height. These allow you to make very thin layers. Use it with or without its detachable cream-comb teeth. The cream-comb has two different triangular tooth spacings. The spreader is also handy for preparing chocolate shavings.



St. steel straight "Génoise" mould, watertight



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>4770.40</b>		40	30	5	1	1,4
<b>4770.53</b>	GN 1/1	53	32	5	1	1,85
<b>4770.60</b>		59	39	5	1	2,53

The straight-sided sponge cake mould is leakproof and lets you make biscuits, flans, rice puddings, etc. Being made from stainless steel, it is perfectly hygienic and easy to keep clean.

Punch and coulis bottle



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>044080N</b>	Coulis bottle		4	4	12	0,03
<b>044085N</b>	Punch bottle with plug	8			29	0,11

Made from food-grade plastic, the punch doser has a perforated cap for soaking biscuits. The coulis doser has a pouring nozzle.



Bain-marie cooker



The bain-marie cooker consists of a hollow stainless steel shell in which water is heated. It enables you to heat at lukewarm temperatures for melting chocolate or keeping sauces warm. It has a handle, which makes it easy to use. For all heat sources, including induction hobs.

Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3437.16N</b>	With handle and double st. steel body	16	12,5	1,5	1	0,97

Set of 10 stainless steel chocolate forks



Code	Designation	L.cm	W.cm	Kg
<b>4347.40</b>		21	8	0,33

The stainless steel chocolate forks have a handle made of polypropylene. The box includes 10 forks.

St. steel levelling frame Ht 3 to 12 mm



Code	Designation	L.cm	W.cm	Th.mm
<b>3085.05</b>	5 mm	33,7	33,7	5
<b>3085.08</b>	8 mm	33,7	33,7	8
<b>3085.10</b>	10 mm	33,7	33,7	10
<b>3085.12</b>	12 mm	33,7	33,7	12

These stainless steel frames are very easy to keep clean. They let you make slabs of cream filling, chocolate, marzipan, fruit paste, etc. Five different frame heights are available.



Sweet maker - Coating system



Code	Designation	Ø	Kg
<b>3500.00</b>		40	4,2
	Created by Pascal Brunstein Ruban Bleu 1997		

The sugar coater enables dried fruits (almonds, hazelnuts, walnuts, etc.) to be sugar coated or to be covered with chocolate, marzipan... 6 to 8kg (13-18lbs) of sweets or candies

can be made in 30 minutes. The stainless steel double bell fits onto KITCHENAID K5 Super Plus/KITCHENAID ARTISAN PRO/Dito Sama BE5-A beater.

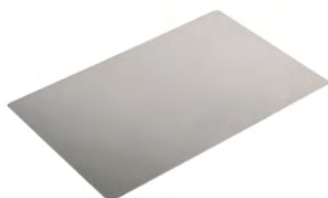
Chocolate Girolle



Code	Designation	Ø	H.cm	Kg
<b>040466</b>	Chocolate "girolle" - Base and crank	22	15	0,24

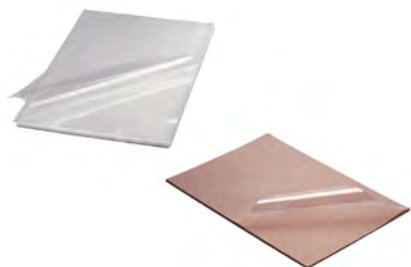
The chocolate leafmaker is made from food-grade plastic. With a turn of the handle it lets you make light, appetizing, decorative leaf-curls: give it a full or half turn to make one chocolate leaf-curl. Remove the handle and place the decoration on the cream cake. The leafmaker can also be used for cheese.

Flat stainless steel tray, no edges, rounded corners - for chocolate



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3376.60</b>	stainless steel tray	60	40	1	1,76

Plastic sheets for chocolate



Code	Designation	L.cm	W.cm	Kg
<b>042030</b>	25 icing paper sheets for transfers 175 microns	60	40	1,8
<b>042031</b>	100 polyethylene sheets for wire cutter 150 microns	60	40	3,38
<b>042032</b>	5 polyethylene sheets for chocolate work 150 microns	30	20	0,02

Rhodoid glazing sheets are for use as a backing sheet for chocolates or cream filling or butter cream designs. They enable transfers to be applied to the top or the base of a cream cake.

Gold patterns



Code	Designation	L.cm	W.cm
<b>076100</b>	Book of 25 Gold sheets	8	8

This food-grade product lets you put a gold decoration on chocolates.



**Sugar saucepan, massive copper, 2 spouts and st. steel cold handle**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6572.20</b>		20	11	3,4	2	1,8
Also available in st/steel PRIORITY :						
<b>3690.16</b>		16	9	1,8	2,3	1,2
<b>3690.20</b>		20	11	3,4	2,3	1,74

This sugar saucepan with two pouring lips (for left- or right-handed people) has a stainless steel handle that remains cold so as not to burn the user's hand.

**Copper eggwhites bowl**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6580.26N</b>	1 ring-handle	26	13	4,5	1	1
<b>6580.30N</b>	1 ring-handle	30	15	7	1	1,28
<b>6580.40N</b>	1 ring-handle	40	20	16,7	1	3,2
<b>6581.30N</b>	With 2 handles	30	15	7	1	1,5

Made from solid copper, these half-round eggwhite basins are the traditional utensils used by professionals. The basins are perfect for beating egg-whites until stiff.

**Copper massive conical jam pans with cast-iron handles**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>6200.38N</b>	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
<b>6202.40N</b>	Conical jam pan, 2 mm th	40	14,4	11	2	3,57

**Sugar lamp with adjustable support and working tray**



Code	Designation	L.cm	Kg
<b>4599.00N</b>	230 V - 3 settings 600 W/1200 W/1800 W Electric cable not included St/steel screen non included	50	8,7

This lamp enables the delicate art of sugar working. It has 3 powers. Radiant angle is tiltable from 20 to 40°. It is complete with a pull cord-switch. It is also equipped with 3 glass-ceramic tubes. Dimensions of the working table : 64 x 50 cm. It is easy to disassemble and then easy to store.

**Squeeze pump for sugar blowing, made of rubber and copper**



Code	Designation	L.cm	Kg
<b>4665.00N</b>		9	0,07

Sugar blowing is rather like glass blowing and requires a pump like this one.

Small syrup density meter, metric



Code	Designation	L.cm	Kg
<b>4591.00N</b>	Grad. from 1100 to 1400 g/L	14	0,19
This professional syrup hydrometer is used for making jam, jelly, liqueur, sorbey, chutney, conserved fruits, etc. It has 2 scales : one in degree baumé (15-40° Baumé) and the other in g./ml (1100-1400 g./ml).			

Candy thermometer +80°C / +200°C with stainless steel case



Code	Designation	Ø	L.cm	Kg
<b>4884.01N</b>	PRECISION 1/1	0,2	27,5	0,10

This thermometer is used for pastry and candy. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C. The thermometer and sleeve can be washed in a dishwasher.

Candy thermometer +80°C / +200°C with nylon case



Code	Designation	Ø	L.cm	Kg
<b>4884.00N</b>	PRECISION 1/1	0,35	27,5	0,07

This thermometer is used for pastry and candy. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C. The thermometer and sleeve can be washed in a dishwasher.

Bakery thermometer -10°C / +60°C with polypropylene case



Code	Designation	Ø	L.cm	W.cm	Kg
<b>4886.00N</b>	PRECISION 1/1	0,16	23,5	1,6	0,04

This thermometer is used for bakery. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C. The thermometer and sleeve can be washed in a dishwasher.

Stainless steel oven thermometer - precision from +50°C to + 300 °C



Code	Designation	W.cm	H.cm	Kg
<b>4885.01</b>	Precision 1/1	6	7	0,54

To check the temperature in the oven during cooking. Easy cleaning with water and soap.

Small plastic thermometer - from - 40°C to 40°C



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4761.00N</b>	From -40°C to +50°C	13,5	2,4	0,13	0,01
This metric thermometer goes from -40°C to +40°C and is specially adapted for the cold. The thermometer has an all-plastic body. The column is very visible.					

**Electronic cooking digital thermometer-timer**

Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>4885.00N</b>	Use T° : from -25° to + 250 °C	7	6	1,8	1	0,54



This thermometer has a 1 meter (3 feet)- metal wire. The probe resists to temperatures from 0°C to 250°C. It is used to read the inner temperature of food during cooking. Instant digital readout. The stainless steel probe and wire are heat resistant. Equipped with an automatic alarm sound. There is a magnet for metal surface attachment.

**Digital waterproof thermometer for meat -50°C to +200 °C**

Code	Designation	L.cm	Kg
<b>4881.00N</b>	L. probe 12 cm	20	0,06



This electronic digital thermometer is helpful for checking the temperature of cooking meat. The probe is pointed and penetrates easily into the meat. Do not use in the oven or in microwave oven.

**Thermometer for foie gras and ham- from + 30°C to +100°C**

Code	Designation	W.cm	Liters	Kg
<b>4882.01</b>	in a protective plastic holder	0,6	24	0,02



**Electronic stopwatch timer - 20 hours**

Code	Designation	L.cm	W.cm
<b>4650.00N</b>	Timer 20 hours Stopwatch 20 minutes	50	60



This timer is a count down one (up to 19hours and 59 minutes) and is ideal for cooking in order to respect cooking time. It has a magnetic back clip and easel stand. Battery included.

**Stainless steel plain nozzle**



Code	Designation	Ø	H.cm	Kg
2111.02N		0,2	5	0,01
2111.03N		0,3	5	0,01
2111.04N		0,4	5	0,01
2111.05N		0,5	5	0,01
2111.06N		0,6	5	0,01
2111.07N		0,7	4,5	0,01
2111.08N		0,8	4,5	0,01
2111.09N		0,9	4,5	0,01
2111.10N		1	5,4	0,01
2111.11N		1,1	5	0,01

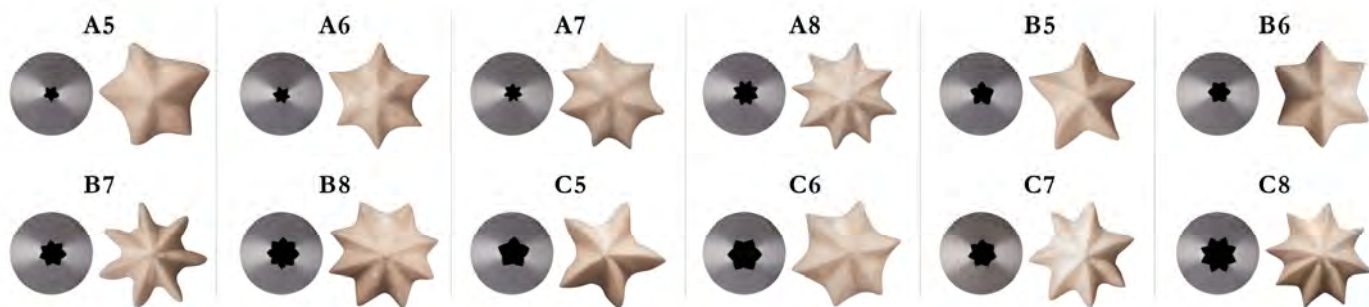
These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making patterns with cream or for filling the hollows in a baking preparation.

**Stainless steel plain nozzle**



Code	Designation	Ø	H.cm	Kg
2111.12N		1,2	5	0,01
2111.13N		1,3	5	0,01
2111.14N		1,4	5	0,01
2111.15N		1,5	5,4	0,01
2111.16N		1,6	5,3	0,01
2111.17N		1,7	5,3	0,01
2111.18N		1,8	5	0,01
2111.20N		2	5	0,01
2111.22N		2,2	4,9	0,01
2111.24N		2,4	4,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making patterns with cream or for filling the hollows in a baking preparation.



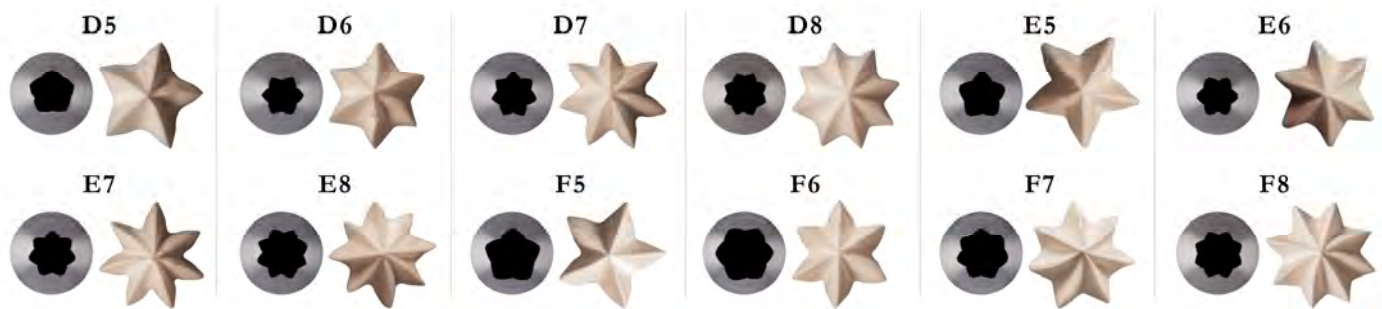
**Stainless steel star nozzle**



Code	Designation	Ø	Kg
2112.02N	A5	0,3	0,01
2112.03N	A6	0,3	0,01
2112.04N	A7	0,35	0,01
2112.05N	A8	0,5	0,01
2112.06N	B5	0,5	0,01
2112.07N	B6	0,5	0,01
2112.08N	B7	0,6	0,01
2112.09N	B8	0,7	0,01
2112.10N	C5	0,7	0,01
2112.11N	C6	0,7	0,01
2112.12N	C7	0,7	0,01
2112.13N	C8	0,9	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.





**Stainless steel star nozzle**



Code	Designation	Ø	Kg
<b>2112.14N</b> D5		1,1	0,01
<b>2112.15N</b> D6		1,1	0,01
<b>2112.16N</b> D7		1,1	0,01
<b>2112.17N</b> D8		1,1	0,01
<b>2112.18N</b> E5		1,3	0,01
<b>2112.19N</b> E6		1,3	0,01
<b>2112.20N</b> E7		1,3	0,01
<b>2112.21N</b> E8		1,3	0,01
<b>2112.22N</b> F5		1,8	0,01
<b>2112.23N</b> F6		1,8	0,01
<b>2112.24N</b> F7		1,8	0,01
<b>2112.25N</b> F8		1,8	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.

**Stainless steel ruban nozzle**

2016



Code	Designation	Ø	H.cm	Kg
<b>2117.10</b> 10 x 2 mm		2,5	4,5	0,01
<b>2117.15</b> 15 x 2 mm		3,2	4,5	0,01
<b>2117.20</b> 20 x 2 mm		3,2	4,5	0,01
<b>2117.30</b> 30 x 5 mm		3,6	4,5	0,01

**Stainless steel star ribbon nozzle**



Code	Designation	Ø	H.cm	Kg
<b>2113.06N</b> 6 points- hole 16 x 2 mm		2,5	4	0,01
<b>2113.08N</b> 6 points - hole 20 x 3 mm		3	4,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They have one flat side and one indented side and are used for decorating Yule logs.

**Stainless steel Sultane nozzle**

2016



Code	Designation	Kg
<b>2118.01</b>	Protruding cone	0,01
<b>2118.02</b>	Flat cone-up	0,01
UP : outer ø 35 mm cone inside ø 21 mm		

**Stainless steel Saint Honoré nozzle**



Code	Designation	Ø	H.cm	Kg
<b>2115.20N</b>		0,9	5,5	0,01
<b>2115.25N</b>		1,1	5,3	0,01
<b>2115.30N</b>		1,3	5,3	0,01
<b>2115.35N</b>		1,5	5,3	0,01
<b>2115.40N</b>		1,6	5,3	0,01

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The spout has a cut-out. They are used for dressing Saint-Honorés with cream. They do a much better job than a spoon.

**Leaf nozzle, stainless steel**



Code	Designation	H.cm	Kg
<b>2128.02N</b>	N° 2 - large 6 mm	6	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

**Bird nest nozzle, stainless steel**



Code	Designation	Kg
<b>2126.00N</b>		0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

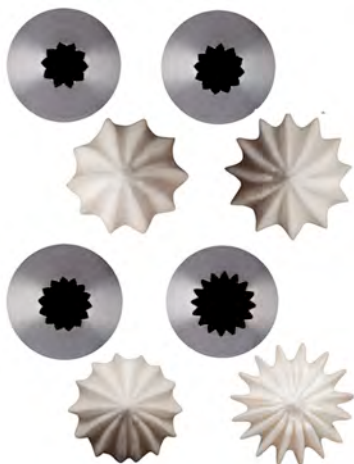
**Rose nozzle, stainless steel - 8 points**



Code	Designation	Ø	H.cm	Kg
<b>2129.08N</b>		0,8	5	0,01
<b>2129.09N</b>		0,9	5	0,01
<b>2129.11N</b>		1,1	5	0,01
<b>2129.14N</b>		1,4	5	0,01
<b>2129.16N</b>		1,6	5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

**Stainless steel 'Petit Four' star nozzles**



Code	Designation	H.cm	Kg
<b>2116.07</b>	∅ 7 mm - 10 teeth	4,8	0,05
<b>2116.08</b>	∅ 8 mm - 12 teeth	4,3	0,07
<b>2116.10</b>	∅ 10 mm - 14 teeth	5	0,01
<b>2116.14</b>	∅ 14 mm - 16 teeth	5,5	0,01

**PASTRY BOX : set of 60 stainless steel nozzles**



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2130.00</b>		17,5	12,9	7,6	0,6

Stainless steel pastry nozzles. Perfectly smooth.  
Easy cleaning. Dishwasher safe. Suitable for all piping bags.

**MAXI PASTRY BOX : set of 120 stainless steel nozzles**



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2130.01</b>	24 differents nozzles in 5 ex	28	18,5	8	1,22

Stainless steel pastry nozzles. Perfectly smooth.  
Easy cleaning. Dishwasher safe. Suitable for all piping bags.

**Set of 3 garnishing nozzles**



Code	Designation	Kg
<b>2125.03</b>	∅ 4-6-8 mm	0,01

Set of 6 stainless steel nozzles



Code	Designation	Kg
<b>2114.00N</b>	Set of 6 st. steel nozzles	0,04

Adapter for nozzles made of foodgrade plastic



Code	Designation	H.cm	Kg
<b>2114.11</b>	Kit for large nozzles ø 35mm	5,8	0,02
<b>2114.12</b>	Kit for medium nozzles ø 25mm	5,7	0,03
<b>2114.21</b>	Kit for decor nozzles ø 20mm	3	0,02
<b>2114.13</b>	Set of 3 adapters for the 3 sizes of nozzles ø 35/25/20 mm		0,1

Adapters enable to change of nozzles on the same pastry bag.



Set of 26 small stainless steel decor nozzles



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>2114.20</b>		19,2	14	4,8	0,27

Case with 26 st/steel decor noozles + an adaptator + 2 supports to make decorations in chocolate/cream/glaze for writing or creating leaves, flowers, ... Supplied with an adapter

to change nozzles on the same pastry bag.





Caterer set of 12 nozzles made of transparent TRITAN



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4130.12N</b>	Box of 12 nozzles including : - 4 plain nozzles N° 2 - 4 - 6 - 8 (ø 3-6-9-11 mm) - 4 star nozzles n° B8 - C6 - D6 - D8 - 2 nozzles 10 teeth / 14 teeth - 1 ribbon nozzle - 8 teeth - 1 leaf nozzle	21	13	7	0,13
<b>4131.12</b>	Box of 12 nozzles including : C6 - C8 - D6 - D8 E6 - E8 N° 4-6-8-11 (ø 6-9-11-14mm) BU - F2	21	13	7	0,13
Packed in plastic box					

These one-piece nozzles with their perfectly smooth cone give you the guaranteed hygiene you know you need. The reinforced teeth on the fancy nozzles make for high accuracy work. The nozzles

are roughly 6cm long, making them easier to position in the bag and giving them better visibility. Their blue color makes them easy to pick out. Dishwasher friendly.

Pastry set of 24 nozzles made of transparent TRITAN



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4130.24N</b>	Box of 24 nozzles including : - 10 plain nozzles N° 2-3-4-5-6-7-8-10-11-12 - 12 star nozzles A6 - A8 - B6 - B8 C6 - C8 - D6 - D8 - E6 - E8 - F6 - F8 - 1 star ribbon nozzle 8 teeth - 1 leaf nozzle	28	18	7	0,27
Packed in plastic box					

These one-piece nozzles with their perfectly smooth cone give you the guaranteed hygiene you know you need. The reinforced teeth on the fancy nozzles make for high accuracy work. The nozzles

are roughly 6cm long, making them easier to position in the bag and giving them better visibility. Their blue color makes them easy to pick out. Dishwasher friendly.

Set of 12 polypropylene nozzles



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4134.80N</b>		15	12	6,2	0,17

The box contains a selection of the 12 most frequently used confectionery nozzles.

Set of 6 nozzles made of plastic



Code	Designation	H.cm	Kg
<b>4863.01N</b>	3 plain nozzles ø 6/11/18 mm + 3 star nozzles ø 8/11/18 mm	5	0,02

The bare minimum for confectionery use.

Cotton pastry bags



Code	Designation	L.cm	Kg
<b>4856.25N</b>	pastry bag 25 cm [PU:6]	25	0,04
<b>4856.30N</b>	pastry bag 30 cm [PU:6]	30	0,04
<b>4856.35N</b>	pastry bag 35 cm [PU:6]	35	0,05
<b>4856.40N</b>	pastry bag 40 cm [PU:6]	40	0,06
<b>4856.45N</b>	pastry bag 45 cm [PU:6]	45	0,07
<b>4856.50N</b>	pastry bag 50 cm [PU:6]	50	0,11
<b>4856.55N</b>	pastry bag 55 cm [PU:6]	55	0,12
<b>4856.60N</b>	pastry bag 60 cm [PU:6]	60	0,16
<b>4347.05N</b>	Set of 5 cotton pastry bags 30/35/40/45 and 50 cm long		0,13

The professional re-usable pastry bags made of coated cotton are particularly supple. They have a string, but no hem. They are lined and then watertight.

Supple pastry bag made of polyurethane



Code	Designation	L.cm	W.cm	Kg
<b>4347.35</b>		35	20	0,02
<b>4347.45</b>		45	25	0,02
<b>4347.50</b>		50	28	0,03

Foodgrade polyurethane. This innovative material gives to the bag high resistance, flexibility and softness. It has a smooth surface inside which make easier the outflow of the product and

rough outside for a better handle. Thanks to a special welding of the bag, a high hygienic safety is guaranteed. Easy cleaning. Dishwasher safe. Resists until 60°C maximum.

Roll of 100 disposable pastry bags - Blue polyethylene



Code	Designation	L.cm	Liters	Kg
<b>4349.55</b>		55	1,5	1,35

90 microns. Reinforced edges. T° 70°C max.

Roll of 100 disposable pastry bags - Polyethylene



Code	Designation	L.cm	Liters	Kg
<b>4348.30N</b>	30 cm long	30	0,25	0,6
<b>4348.40N</b>	40 cm long	40	0,5	0,95
<b>4348.45N</b>	45 cm long	45	1	1
<b>4348.50N</b>	50 cm long	50	1,25	1,2
<b>4348.01N</b>	55 cm long	55	1,5	1,35
<b>4348.60N</b>	60 cm long	60	1,8	1,45

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. T° 70°C max.

Dispenser of 100 disposable pastry bags with hanging hole - L. 50 cm



Code	Designation	L.cm	W.cm	Liters	Kg
<b>4345.50</b>	70 microns	50	28	1,25	0,77

Dispenser box of 100 disposable pastry bags - Polyethylene



Code	Designation	L.cm	Kg
<b>4346.45N</b>		45	1
<b>4346.55N</b>		54	1,35

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. They are made of transparent polypropylene. Their hygiene is perfect. They are also very practical in their dispenser box. 90 microns.

Set of 8 plastic clips TWIXIT to close pastry bags



Code	Designation	Kg
<b>4336.00</b>	3 different sizes : L. 13 / 10 / 5 cm	0,1

Holder for pastry bag, polypropylene



Code	Designation	Ø	H.cm	Kg
<b>4347.10N</b>		19,5	23	0,12

This pastry bag holder is made of food plastic and enables one to maintain the full pastry bag straight, ready to use.

Wall rack for pastry bag and nozzles, stainless steel



Code	Designation	W.cm	H.cm	Kg
<b>4347.20N</b>		50	50	1,3

This wall rack is made of stainless steel. It enables one to dry and store pastry bags (upper part) and nozzles (bottom part).



**LE TUBE: Pressure pastry syringe for dosing of pastes, creams and mousses**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3358.00</b>	DESIGNED BY DE BUYER - PATENTED Delivered with 2 polycarbonate nozzles U8 & D8	38,4	10,5		0,75	0,44
<b>3358.75</b>	ACCESSORIES 0,75 capacity extra tank for storing other preparations To be ordered separately	19,6	8,54		0,75	0,13
<b>3358.91</b>	DISPLAY WITH VIDEO					
<b>4129.00</b>	Set of 6 nozzles for "LE TUBE" - 3 Star nozzles B6 - F6 - B8 - 2 plain nozzles ø 8 mm - ø 15 mm - 1 nozzle Saint Honoré See other suitable nozzles pages 196/197	13	13	4		0,06

**Automatic piston funnel KWIK MAX - 3,3 Liters - All stainless steel**



3,3 L.



Code	Designation	Ø	W.cm	H.cm	Liters	Kg
<b>3354.50</b>	with stand	20	30	38	3,3	0,87

Big sizes of the integrated nozzle - ø 15 mm - to preserve air molecules of the preparations. Saved smoothness.  
Perfect for mousses, thick sauces, sauces with fruit pieces, caramel, thick jelly or fruit coulis, etc.  
All stainless steel: suitable for very hot preparations.  
The deep cone enables to push and pour naturally without pressure on the mixture to preserve the smoothness.  
Easy to handle with the 2 large handles. High stability and perfect weight distribution above the moulds to fill.  
Delivered with st/steel support. Easy cleaning.

Automatic piston funnel KWIK PRO , all parts stainless steel



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3354.00</b>	Automatic piston funnel alone 1,9 L.	19	18	1,9	1	0,61
<b>3354.02</b>	Automatic piston funnel with stand 1,9 L.	19	18	1,9	1	0,78
<b>3354.10</b>	Automatic piston funnel alone 1,5 L.	17,5	16,5	1,5	1	0,55
<b>3354.12</b>	Automatic piston funnel with stand 1,5 L.	17,5	16,5	1,5	1	0,72
<b>3354.01</b>	Non-slip stainless steel stand or strainer ø19/21 cm		15		6	0,17
SPARE PARTS FOR FUNNEL :						
<b>3354.92</b>	Central closed nut					
<b>3354.93</b>	Wing nut					
<b>3354.95</b>	Set of two nozzles - 4 and 6 mm					

Made entirely from stainless steel, including nuts, wing nuts, spring... for perfect hygiene. Completely leakproof in the closed position: for creams, sauces, or liquors... Its ease of use makes it

the universal kitchen and bakery tool: for garnishing plates with sauces, pouring jelly into a dish, filling small quiches, filling blini pans with batter, filling chocolate shells with liqueur, etc.

Mini Piston funnel 0,8 liter - Stainless steel



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>3353.00</b>	Black foot = 70 gr.	15	18,5	15	15,5	0,25

Made from stainless steel and plastic. Professional standard. This mini piston funnel comes with an outlet (7 mm dia. nozzle) and is completely impermeable. The funnel is practical and its low

capacity (0.8 L) makes it ideal for dispensing small portions of sauce or cream, e.g. for garnishing dishes immediately prior to serving. The legs of the stainless steel wire stand are silicone coated

Kitchen Chinese strainer, heavy - Perforation 1,5 mm



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3350.10N</b>		10	7,1	0,4	0,08
<b>3350.14N</b>		14	10,5	0,4	0,15
<b>3350.18N</b>		18,5	16	0,4	0,31
<b>3350.20N</b>		20	18	0,4	0,38
<b>3350.23N</b>		23	20,5	0,4	0,45
<b>3350.26N</b>		27	23	0,4	0,71
<b>3354.01</b>	Non-slip stainless steel stand		15	6	0,17



Range of different sizes made from heavy, extra-wear-resistant stainless. There is a hook opposite the handle to fit the conical strainer inside a pan. You can place the conical strainer on the

stand of a piston funnel to avoid spilling the contents.

Bakery Chinese strainer, micro-perforated 0,8 mm



Code	Designation	Ø	H.cm	Th.mm	Kg
<b>3351.21</b>	chinese strainer ø 21 cm	21	20,5	1	0,46
<b>3351.23</b>	chinese strainer ø 23 cm	23	22	1	0,56
<b>3354.01</b>	Non-slip stainless steel stand		15	6	0,17



Looking for all the world like its cousin the conical kitchen strainer, the stainless steel pastrycook's strainer has the added feature of micro perforations, making it as efficient as a muslin strainer but

with several advantages: hygiene, toughness, and safety. This conical strainer is professional-grade and especially solid.



**Stainless steel frame muslin strainer - Holes 0,4 mm**



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
<b>3352.20N</b>	Handle thickness : 2 mm Reinforced with its ø 4mm st/steel wire to protect the mesh	20	44	18	0,6	0,48

This strainer is fitted with a hook and a tongue enabling it to sit on round bowls. Hole mesh size: 0.4 mm. It allows for the very fine filtration of gelatin, coulis or custard.

**Stainless steel sieve with 4 different removable meshes**



2016

Code	Designation	Ø	Kg
<b>4605.21</b>	mesh 3 mm/2 mm/1 mm/0,5 mm	20	0,37

**Stainless steel flour sieve with st/steel mesh N° 20 - mesh 0,8 mm**



Code	Designation	Ø	H.cm	Kg
<b>4604.30</b>		30	7	0,31
<b>4604.21</b>		21	6	0,19
<b>4604.16</b>		16	5,5	0,11

**Dredger, stainless steel**



Code	Designation	Ø	H.cm	Liters	Kg
<b>4782.00N</b>	Sugar dredger with metal mesh (1)	7	13	0,50	0,17
<b>4782.01N</b>	Sugar dredger with metal mesh	7	10	0,31	0,14
<b>4783.00N</b>	Sugar dredger - small holes ø1,5 mm (2)	7	13	0,50	0,17
<b>4783.02N</b>	Sugar dredger - small holes ø1,5 mm	7	10	0,31	0,14
<b>4783.01N</b>	Spices dredger - large holes (3) 2,5 mm	7	13	0,50	0,17
<b>4783.03N</b>	Spices dredger - large holes 2,5 mm	7	10	0,31	0,14

The perforated metal sprinkler is ideal for sprinkling with icing sugar. It comes with a bayonet-fitting top.

**St. steel tube**



Code	Designation	Ø	L.cm	Th.mm	Kg
<b>3000.04</b>	Champagne Cork/Mushroom, individual [PU:5]	4	4	0,8	0,06
<b>3005.02</b>	Cheese Roulé, individual [PU:5]	2,1	10	1	0,05

These stainless steel tubes are especially robust (1.5mm / 16 gauge thick) and easy to keep clean. They help you make catering products (cheese rolls, mini-soufflés, etc.).

**Stainless steel horn core**



Code	Designation	Ø	L.cm	Th.mm	Kg
<b>3006.25</b>		2,5	9	0,3	0,01
<b>3006.30</b>		3	12	0,3	0,01
<b>3006.35</b>		3,5	14	0,3	0,02

This conical mould lets you make puff-pastry horns of plenty.

**Stainless steel pastry-roll core**



Code	Designation	Ø	L.cm	Th.mm	Kg
<b>3007.15</b>		1,5	10	0,3	0,01
<b>3007.20</b>		2	5	0,3	0,00
<b>3007.21</b>		2	10,5	0,3	0,01
<b>3007.25</b>		2,5	10	0,3	0,01

This tool lets you make puff pastry rolls which can then be filled with sweet or savory mixtures.

**Supple plastic scraper**



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>4858.00N</b>	Supple round scraper [PU:5]	15	11	2	0,02

This utensil lets you scrape out a bowl to remove any mixture stuck to the walls.

**Scraper**



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3300.12</b>	Straight dough scraper, stiff, st. steel	12	9	2,5	1	0,18
<b>3301.12</b>	Round dough scraper, stiff, st. steel	12	9	2,5	1	0,14
<b>3302.11N</b>	Dough straight scraper, supple steel [PU:12]	11	8,8	2,5	0,3	0,09
<b>3302.12N</b>	Dough round scraper, supple steel [PU:12]	11	8,8	2,5	0,3	0,08

The rigid or flexible pastry cutters are used for cutting pastry, bread dough, or pizza pastry, and also for scraping out and cleaning.

**Graduated ruler, st. steel**



Code	Designation	L.cm	W.cm	Th.mm	Kg
<b>3305.65</b>		65	6	1,5	0,45

This stainless steel metric flat rule is especially robust (1.5mm/16 gauge thick) and will not distort. What's more, it's easy to keep clean. Double graduations every centimetre (length 65cm).

Hemispherical bowl, round opened edge



Code	Designation	Ø	Liters	Th.mm	Kg
<b>3372.16N</b>		16	1	0,7	0,23
<b>3372.20</b>		20	2,1	0,7	0,35
<b>3372.24</b>		24	3,6	0,7	0,49
<b>3372.30</b>		30	7	0,7	0,7
<b>3371.35</b>		35	11,2	0,8	1,01
<b>3371.40</b>		40	16,8	0,8	1,35
	Round stand for hemispherical bowl				
<b>3379.00</b>	For ø 20 - 24 cm			1	0,11
<b>3379.01</b>	For ø 30-35-40 cm			1	0,18

Half-round bowl or mixing bowl. This model stands out due to its regular, rounded shape. It has an open rolled rim: rolled for handling without injury and open for improved hygiene. Polished finish. The half-round bowl is ideal for beating egg-whites until stiff, as its shape allows good aeration of the preparation during mixing.

Hemispherical pastry bowl made of foodgrade polypropylene



Code	Designation	Ø	H.cm	Liters	Kg
<b>4530.17</b>		17,5	8	1	0,08
<b>4530.23</b>		23	10,5	2,5	0,16
<b>4530.27</b>		27,5	12	4,5	0,2
<b>4530.32</b>		32	14,5	6	0,26
<b>4530.36</b>		36	16	9	0,3
<b>4530.40</b>		40	18	13	0,4
<b>4530.90</b>	Set of 6 bowls from 1 L. to 13 L.				1,4

Flat bottom pastry bowl, round opened edge



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3250.16</b>		16	9	1	0,8	0,19
<b>3250.20</b>		20	10	2	0,8	0,24
<b>3250.24</b>		24	11,2	3,5	1	0,4
<b>3250.28</b>		28	12,5	5,5	1	0,56
<b>3250.32</b>		32	14	8	1	0,74
<b>3250.36</b>		36	15	11,5	1,2	1,1
<b>3250.40</b>		40	17,5	16	1,2	1,42
<b>3250.44</b>		44	19	20,5	1,2	1,63
<b>3250.50</b>		50	28,5	40	1,2	2,14

Bowls for professional use, as much for their capacity as for the quality and thickness of the stainless steel used. They have an open rolled rim: rolled for handling without injury and open for improved hygiene. Polished finish.

GÖMA : Professional whisk for cooking and patisserie



Code	Designation	L.cm	Kg
<b>2610.25</b>	St/steel wire ø 1,4 mm - Slimmer handle	26,5	0,08
<b>2610.30</b>	St/steel wire ø 1,8 mm - Slimmer handle	32	0,14
<b>2610.35</b>	St/steel wire ø 1,8 mm	37	0,17
<b>2610.40</b>	St/steel wire ø 1,8 mm	41,5	0,19
<b>2610.45</b>	St/steel wire ø 1,8 mm	46,5	0,23
<b>2610.50</b>	St/steel wire ø 1,8 mm	50	0,25

The essential utensil for cooking and patisserie : the professional whisk de Buyer with stainless steel wires -spring quality- Encased wires: perfectly hygienic and watertight. Ergonomic and anti-slip comfortable handle. Easy storage with its hole. Perfect hygiene : Can be sterilized - Perfectly watertight - Dishwasher safe

Egg-whites whisk GÖMA



Code	Designation	L.cm	Kg
2611.35	St/steel wire ø 2 mm	35	0,18
2611.45	St/steel wire ø 2 mm	45	0,23

This whisk has a large head and hard springy wires. It is specially designed for beating egg-whites until stiff.

Rubber flexible scraping spatula



Code	Designation	L.cm	Kg
4891.24N	L. handle 18 cm	29	0,07
4891.34N	L. handle 24 cm	37,3	0,1
4891.42N	L. handle 30 cm	43	0,11

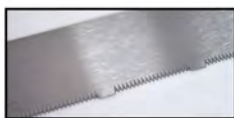
A must for pastrycooks, the "Maryse" spatula is flexible and enables containers of all shapes to be scraped out efficiently, recovering all the mixture. Maryse DE BUYER : Non-scratching utensil - Built-in hook to prevent slippage into bowls - Spoon-shaped blade ideal for scooping and spreading - Dishwasher safe - Maximum heat exposure 100°C (212°F). NSF.

One-piece spatula - high temperature (+260°C) - Nylon handle and silicone blade



Code	Designation	L.cm	Kg
4740.24N		27	0,08
4740.34N		36	0,11
4740.42N		42	0,13

Genoise cutter FKOfficium



Code	Designation	L.cm	W.cm	Kg
4234.25	L. blade 25 cm	39,5	3,5	0,14

The sponge-cake slicer lets you slice sideways through sponge cakes evenly, without crumbs, so you can then fill the cake with cream or other fillings.

Straight pastry spatula FKOfficium



Code	Designation	L.cm	W.cm	Kg
4230.15	L. blade 15 cm	29	3,5	0,11
4230.20	L. blade 20 cm	34	3,5	0,12
4230.25	L. blade 25 cm	39	3,5	0,13
4230.30	L. blade 30 cm	44	3,5	0,14

This flat spatula has a rounded end and is ideal for spreading, smoothing, and handling pastries.

**Straight mini spatula FKOfficium**



Code	Designation	L.cm	W.cm	Kg
<b>4230.08</b>	Pointed blade 8 cm	21	2	0,04
<b>4230.09</b>	Rounded blade 9 cm	22,5	2	0,04
<b>4230.12</b>	Rounded blade 12 cm	25,5	2,4	0,05

**Cranked pastry spatula FKOfficium**



Code	Designation	L.cm	W.cm	Kg
<b>4231.15</b>	L. Blade 15 cm	33,5	3,5	0,12
<b>4231.20</b>	L. Blade 20 cm	38,5	3,5	0,13
<b>4231.25</b>	L. Blade 25 cm	43,5	3,5	0,15
<b>4231.30</b>	L. Blade 30 cm	48,5	3,5	0,16

With its angled handle, this spatula makes it easy to spread and level out pasty substances.

**Mini cranked pastry spatula FKOfficium**



Code	Designation	L.cm	W.cm	Kg
<b>4231.08</b>	Pointed blade 8 cm	21	2	0,04
<b>4231.09</b>	Rounded blade 9 cm	22	2	0,04
<b>4231.12</b>	Rounded blade 12 cm	25	2,4	0,05

**Cranked service spatula FKOfficium**



Code	Designation	L.cm	W.cm	Kg
<b>4236.00</b>		26,5	5	0,07
<b>4236.01</b>	Slotted	26,5	5	0,06

**White spatula made of polyglass - 220°C-resistant (470°F)**



Code	Designation	L.cm	Kg
<b>4745.25</b>	[PU:6]	25	0,04
<b>4745.30</b>	[PU:6]	30	0,05
<b>4745.35</b>	[PU:6]	35	0,06
<b>4745.40</b>	[PU:6]	40	0,08
<b>4745.45</b>	[PU:6]	45	0,1
<b>4745.50</b>	[PU:6]	50	0,12

Robust and hygienic thanks to the non-porous composite material "polyglass" (polypropylene / glass). The cleaning is easy (dishwasher safe) and the spatula can be sterilized. The rounded

shape of the spatula - without edge - enables to scrap out efficiently the pan.



Silicone brush



Code	Designation	L.cm	W.cm	Kg
<b>4807.00N</b>		19,5	3	0,02
<b>4807.25N</b>		25	3	0,04
<b>4807.50N</b>		25	6	0,05

Hygienic brush. Easily cleanable.

Large silicone pastry brush



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4807.60N</b>	fine silk	25	4	3	0,07

A wider and thicker brush: more preparation (butter, egg yolk...) is taken once and the finest silk allows a more regular brushing without traces.

Pastry brushes with wooden handle - Natural bristles



Code	Designation	L.cm	W.cm	Kg
<b>4805.01N</b>	Set of 2 pastry brushes l.30 mm	23	3	0,4
<b>4805.02N</b>	Set of 2 pastry brushes l.40 mm	24	4	0,6
<b>4805.03</b>	Set of 2 pastry brushes l.50 mm	25,5	5	0,8

The pastry brush is used for glazing yeast dough or for coating desserts. It can also be used to moisten the walls of a sugar saucepan.

Pastry brushes with plastic handle and ferrule - Natural bristles



Code	Designation	L.cm	W.cm	Kg
<b>4802.30N</b>		20	2,5	0,03
<b>4802.40N</b>		21	4	0,04
<b>4802.50N</b>		21,5	5	0,05

Brush with natural bristles. Suitable for preparations, decorations or for application of yolk.

Kitchen blowtorch



Code	Designation	H.cm	Kg
<b>2040.00N</b>	Delivered empty	15,7	0,17

An absolute must for caramelizing Catalan creams, flans, meringue tarts, or apple tarts, melting cheese, browning meats, peeling tomatoes, and even for paint stripping! Easy and safe to use with its automatic piezoelectric ignition button and adjustable flame.  
For use with Butane gas (lighter gas). Easy-to-fill tank.

St. steel caramelizing iron



Code	Designation	Kg
<b>3052.15</b>	With bowlamp "Soudogaz X2000" (No smoke, no smell)	1,1
<b>3052.16</b>	Iron alone for X2000	0,5

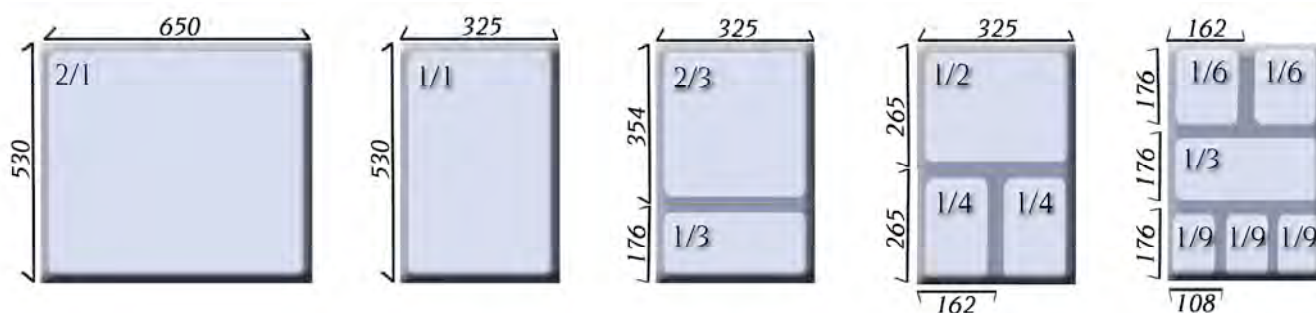
The caramelizing iron is a stainless steel fitting that goes on the portable Soudogaz blowtorch and protects the mixture from the flame. If you use a naked flame on crème brûlées, Italian meringue, etc., to caramelize them, this is toxic and gives a burnt taste to the food instead of a caramel flavour. This iron is sturdy, space-saving compared with an electric iron.

Professional cream whipper and chargers



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
<b>4417.00N</b>	Cream whipper made of anodized alu. 1 L Without charger	10,3			36	0,80
<b>4417.01N</b>	Set 10 chargers for cream		9	3,5	6,5	0,3
<b>4418.00N</b>	Cream whipper made of anodized alu. 0,5 L Without charger				30	0,65

The cream whipper works with a pressure gas and enables to realize and distribute whipped cream : just fill the bottle with 0,5 liters of cold cream. Insert 1 charger in the charger holder of the bottle and then shake it. Easy cleaning.



**GN container, no lid, no handle 1/1 and 2/1**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3580.10N</b>	GN 1/1 - 20 mm deep	53	32,5	2	2,8	1,2
<b>3580.11N</b>	GN 1/1 - 40 mm deep	53	32,5	4	6,5	1,41
<b>3580.12N</b>	GN 1/1 - 65 mm deep	53	32,5	6,5	8,8	1,5
<b>3580.13N</b>	GN 1/1 - 100 mm deep	53	32,5	10	13,7	1,8
<b>3580.14N</b>	GN 1/1 - 150 mm deep	53	32,5	15	20	2
<b>3580.15N</b>	GN 1/1 - 200 mm deep	53	32,5	20	27,8	2,5
<b>3580.00N</b>	GN 2/1 - 20 mm deep	65	53	2	5	2,35
<b>3580.01N</b>	GN 2/1 - 40 mm deep	65	53	4	11	2,6
<b>3580.02N</b>	GN 2/1 - 65 mm deep	65	53	6,5	18	2,8
<b>3580.03N</b>	GN 2/1 - 100 mm deep	65	53	10	30	3,1
<b>3580.04N</b>	GN 2/1 - 150 mm deep	65	53	15	42,8	3,6
<b>3580.05N</b>	GN 2/1 - 200 mm deep	65	53	20	58	4,55

Food-grade stainless steel food pan with REINFORCED CORNERS and EDGES to avoid distortion due to knocks.

**GN container, no lid, no handle 1/2 and 2/3**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3580.30N</b>	GN 1/2 - 20 mm deep	32,5	26,5	2	1,5	0,55
<b>3580.31N</b>	GN 1/2 - 40 mm deep	32,5	26,5	4	2,3	0,7
<b>3580.32N</b>	GN 1/2 - 65 mm deep	32,5	26,5	6,5	4	0,82
<b>3580.33N</b>	GN 1/2 - 100 mm deep	32,5	26,5	10	6,1	0,94
<b>3580.34N</b>	GN 1/2 - 150 mm deep	32,5	26,5	15	9,2	1,02
<b>3580.35N</b>	GN 1/2 - 200 mm deep	32,5	26,5	20	12	1,6
<b>3580.20N</b>	GN 2/3 - 20 mm deep	35	32,5	2	2,6	0,7
<b>3580.21N</b>	GN 2/3 - 40 mm deep	35	32,5	4	3,5	0,88
<b>3580.22N</b>	GN 2/3 - 65 mm deep	35	32,5	6,5	5,8	1
<b>3580.23N</b>	GN 2/3 - 100 mm deep	35	32,5	10	9	1,55
<b>3580.24N</b>	GN 2/3 - 150 mm deep	35,3	32,5	15	13	1,42
<b>3580.25N</b>	GN 2/3 - 200 mm deep	35,3	32,5	20	17	2,62

Food-grade stainless steel food pan with REINFORCED CORNERS and EDGES to avoid distortion due to knocks.

## CATERING

### GN container, no lid, no handle 1/3 and 1/4



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3580.40N</b>	GN 1/3 - 20 mm deep	32,5	17,5	2	1,3	0,3
<b>3580.41N</b>	GN 1/3 - 40 mm deep	32,5	17,5	4	1,6	0,4
<b>3580.42N</b>	GN 1/3 - 65 mm deep	32,5	17,5	6,5	2,4	0,56
<b>3580.43N</b>	GN 1/3 - 100 mm deep	32,5	17,5	10	3,5	0,67
<b>3580.44N</b>	GN 1/3 - 150 mm deep	32,5	17,5	15	5,4	0,86
<b>3580.45N</b>	GN 1/3 - 200 mm deep	32,5	17,5	20	7,2	1
<b>3580.50N</b>	GN 1/4 - 20 mm deep	26,5	16,2	2	0,9	0,25
<b>3580.52N</b>	GN 1/4 - 65 mm deep	26,5	16,2	6,5	1,7	0,43
<b>3580.53N</b>	GN 1/4 - 100 mm deep	26,5	16,2	10	2,5	0,55
<b>3580.54N</b>	GN 1/4 - 150 mm deep	26,5	16,2	15	3,8	0,65
<b>3580.55N</b>	GN 1/4 - 200 mm deep	26,5	16,2	20	4,8	1

Food-grade stainless steel food pan with REINFORCED CORNERS and EDGES to avoid distortion due to knocks.

### GN container, no lid, no handle 1/6 and 1/9



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3580.62N</b>	GN 1/6 - 65 mm deep	17,6	16,2	6,5	1	0,28
<b>3580.63N</b>	GN 1/6 - 100 mm deep	17,6	16,2	10	1,5	0,32
<b>3580.64N</b>	GN 1/6 - 150 mm deep	17,6	16,2	15	2,3	0,47
<b>3580.65N</b>	GN 1/6 - 200 mm deep	17,6	16,2	20	3,5	0,56
<b>3580.72N</b>	GN 1/9 - 65 mm deep	17,6	10,8	6,5	0,6	0,17
<b>3580.73N</b>	GN 1/9 - 100 mm deep	17,6	10,8	10	0,8	0,26

Food-grade stainless steel food pan with REINFORCED CORNERS and EDGES to avoid distortion due to knocks.

### Lid with central handle, for containers without handles



Code	Designation	L.cm	W.cm	Kg
<b>3584.11N</b>	Dim. 1/1	53	32,5	1,2
<b>3584.12N</b>	Dim 1/2	32,5	26,5	0,59
<b>3584.13N</b>	Dim. 1/3	32,5	17,5	0,39
<b>3584.16N</b>	Dim. 1/6	17,6	16,2	0,19
<b>3584.19N</b>	Dim. 1/9	17,6	10,8	0,13
<b>3584.23N</b>	Dim. 2/3	35,3	32,5	0,79

Stainless steel lid. Fits onto solid or perforated food pans without handles.

### Stainless steel spill-proof lid with silicone joint



Code	Designation	L.cm	W.cm	Kg
<b>3589.11N</b>	GN 1/1, for container without handle	53	32,5	1,27
<b>3589.12N</b>	GN 1/2, for container without handle	32,5	26,5	0,63
<b>3589.13N</b>	GN 1/3, for container without handle	32,5	17,6	0,42
<b>3589.14N</b>	GN 1/4, for container without handle	26,5	16,2	0,32
<b>3589.16N</b>	GN 1/6, for container without handle	17,6	16,2	0,21

## CATERING

### Perforated GN containers, no lid no handles - Perforations ø 3 mm

Code	Designation	L.cm	W.cm	H.cm	Kg
<b>3582.12N</b>	GN 1/1	53	32,5	5,4	1,35
<b>3582.13N</b>	GN 1/1	53	32,5	9,8	1,63
<b>3582.14N</b>	GN 1/1	53	32,5	14,8	2
<b>3582.15N</b>	GN 1/1	53	32,5	19,8	2,46
<b>3582.32N</b>	GN 1/2	32,5	26,5	6,5	0,78
<b>3582.33N</b>	GN 1/2	32,5	26,5	9,5	0,84
<b>3582.34N</b>	GN 1/2	32,5	26,5	14,6	1,14
<b>3582.21N</b>		35	32,5	4	0,8

Food-grade stainless steel food pan with REINFORCED CORNERS and EDGES to avoid distortion due to knocks.

### Separating bar for GN containers

Code	Designation	L.cm	Kg
<b>3587.32N</b>		32,5	0,08
<b>3587.53N</b>		53	0,14

18/10 stainless steel separating bar.

### Draining plate

Code	Designation	Kg
<b>3583.11N</b>	For GN 1/1 container	0,85
<b>3583.12N</b>	For GN 1/2 container	0,43

The gastronorm food pan drain plates adapt to all models in the range.

### Stainless steel bain-marie without lid - Square or rectangular

Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
SQUARE						
<b>3579.01</b>		24	24	23,5	13	1,86
<b>3579.02</b>		24	24	16	9	1,10
<b>3579.03</b>		24	24	7,5	4	0,73
RECTANGLE						
<b>3579.04</b>		15,5	15,5	23,5	5	0,77
<b>3579.05</b>		15,5	15,5	16	3,5	0,65
<b>3579.06</b>		15,5	15,5	7,5	1,5	0,4
<b>3579.07</b>		15,5	10,5	16	2,5	0,52
<b>3579.08</b>		15,5	10,5	7,5	1	0,31
<b>3579.09</b>		15,5	10,5	5,5	0,5	0,26

### Stainless steel lid for square or rectangular bain-marie

Code	Designation	L.cm	W.cm	Th.mm	Kg
SQUARE					
<b>3579.10</b>		24	24	0,8	0,46
<b>3579.11</b>		15,5	15,5	0,8	0,20
RECTANGLE					
<b>3579.12</b>		15,5	10,5	0,8	0,16



# CATERING

## GN CONTAINERS MADE IN TRITAN - FDA-approved material

COLOPYESTER GUARANTEED WITHOUT BISPHENOL A

In compliance with the UNI EN 631-1 regulation

### TRITAN GN containers 2/1 and 1/1



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>4998.12N</b>	GN 1/1 - 65 mm deep	53	32,5	6,5	9,5	0,6
<b>4998.13N</b>	GN 1/1 - 100 mm deep	53	32,5	10	14	0,92
<b>4998.14N</b>	GN 1/1 - 150 mm deep	53	32,5	15	21	1,4
<b>4998.15N</b>	GN 1/1 - 200 mm deep	53	32,5	20	28	1,63
<b>4998.04N</b>	GN 2/1 - 150 mm deep	65	53	15	41	2
<b>4998.05N</b>	GN 2/1 - 200 mm deep	65	53	20	55	2,6

T° : -40°C / +90°C

Perfect shock-resistance. Excellent transparency to easily identify the inside contents. Graduated. Stackable. Easy to clean and sanitizable. T° resistance from -40°C to +90°C. Can be used in

the freezer without becoming cold when taken out. Can be used in the microwave but not for prolonged times. Anti-scratch bottom.

### GN containers 1/2, 1/3, 1/4, 1/6 and 1/9



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
T° : -40°C / +90°C						
<b>4998.32N</b>	GN 1/2 - 65 mm deep	32,5	26,5	6,5	3,8	0,42
<b>4998.33N</b>	GN 1/2 - 100 mm deep	32,5	26,5	10	6,3	0,51
<b>4998.34N</b>	GN 1/2 - 150 mm deep	32,5	26,5	15	9,5	0,66
<b>4998.35N</b>	GN 1/2 - 200 mm deep	32,5	26,5	20	12,8	1
<b>4998.42N</b>	GN 1/3 - 65 mm deep	32,5	17,5	6,5	2,5	0,26
<b>4998.43N</b>	GN 1/3 - 100 mm deep	32,5	17,5	10	3,8	0,31
<b>4998.44N</b>	GN 1/3 - 150 mm deep	32,5	17,5	15	5,8	0,47
<b>4998.52N</b>	GN 1/4 - 65 mm deep	26,5	16,2	6,5	1,5	0,2
<b>4998.54N</b>	GN 1/4 - 150 mm deep	26,5	16,2	15	4,3	0,35
<b>4998.62N</b>	GN 1/6 - 65 mm deep	17,6	16,5	6,5	1	0,1
<b>4998.63N</b>	GN 1/6 - 100 mm deep	17,6	16,2	10	1,8	0,18
<b>4998.64N</b>	GN 1/6 - 150 mm deep	17,6	16,2	15	2,8	0,23
<b>4998.73N</b>	GN 1/9 - 100 mm deep	17,6	10,8	10	0,8	0,1

Translucent, heat-resistant. Good resistance to knocks. Perfect hygiene. Light, stackable food pans for easy handling and storage.

### Lid for GN pan TRITAN



Code	Designation	L.cm	W.cm	Kg
T° : -40°C / +90°C				
<b>4999.11N</b>		53	32,5	0,57
<b>4999.12N</b>		32,5	26,5	0,26
<b>4999.13N</b>		32,5	17,5	0,19
<b>4999.14N</b>		26,5	16,2	0,12
<b>4999.16N</b>		17,6	16,2	0,1
<b>4999.19N</b>	GN 1/9	17,6	10,8	0,07
<b>4999.21N</b>	GN 2/1	65	53	0,5

### Draining plate



Code	Designation	Kg
T° : -40°C / +90°C		
<b>4994.01N</b>		0,38
<b>4994.02N</b>		0,19

The gastronorm food pan drain plates adapt to all models in the range.

St. steel chafing-dish with "Rolltop" lid



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4410.01N</b>	GN 1/1 with pan GN 1/1 H.65 mm, 2 holders	65	35	42	11,5

This bain-marie chafing-dish is made entirely from stainless steel, is easy to keep clean, and ensures an elegant appearance. It has two burners, either for fuel in individual gel doses or in a bottle, and a gastronom food pan. An electric heating element can also be fitted. It's a good idea to fill the reservoir with hot water to reduce heating time.

Chafing-dish st. steel, with st. steel lid



Code	Designation	L.cm	W.cm	H.cm	Kg
<b>4401.01N</b>	GN 1/1 with pan GN 1/1 H.65 mm, 2 holders	65	35	32	9,5

This bain-marie chafing-dish is made entirely from stainless steel, is easy to keep clean, and ensures an elegant appearance. It has two burners, either for fuel in individual gel doses or in a bottle, and a gastronom food pan. An electric heating element can also be fitted. It's a good idea to fill the reservoir with hot water to reduce heating time.

Stainless steel strip-down burner for 200g fuel cartridges



Code	Designation	Ø	H.cm	Kg
<b>4408.00N</b>	Fuel holder	9	6,5	0,2

This burner is specially designed to hold fuel cartridges reference 4409.02. The top swings open to allow the flame to be extinguished.

Alcohol gel for burning.



Code	Designation	Ø	H.cm	Liters	Kg
<b>4409.01N</b>	Set of 2 small measures 80 gr. [PU:6]	9	2		0,2
<b>4409.02N</b>	Gel alcohol small measure 200 g	8,5	5		0,25
<b>4409.52N</b>	Box of 72 measures 200 gr.				
<b>4409.05N</b>	Gel alcohol 1- liter bottle [PU:12]		23,5	1	1
<b>4409.04</b>	Gel alcohol bucket 4 kg [PU:4]	22	20		4,4
<b>0812.00N</b>	Nickel-plated burner, liquid fuel/paste [PU:10]	10			0,17

Safer than liquid methylated spirit, this alcohol gel for burning is odourless and has the same heating power as liquid methylated. This high-heat output alcohol will maintain heat for 3,5 hours per

200g shot. Meets environmental standards. ETHANOL spirit.

**Isothermal container with standard lid**



Code	Designation	Ø	H.cm	Liters	Kg
	For food or beverage. Patented Bi-material construction of body and lid: st. steel inside, polyethylene outside St. steel inserts sold separately on choice				
	CAPACITY :				
<b>3760.16</b>	Capacity 16 L with inserts or 23 L without inserts	42	42	16	9,6
<b>3760.25</b>	Capacity 25 L with inserts or 33 L without inserts	42	56	25	11,4

These insulated containers let you transport and stock food or drinks, keeping them hot or cold, in full safety and compliance with current hygiene standards. The containers' stainless steel

interiors enable spotless cleaning. These containers are available in two shades: Sandy or NATO green. The containers are stackable.

**Isothermal container with liquid lid**



Code	Designation	Ø	H.cm	Liters	Kg
	For food or beverage. Patented Bi-material construction of body and lid st. steel inside, polyethylene outside St. steel inserts sold separately on choice				
	CAPACITY :				
<b>3762.16</b>	Capacity of 16 L with inserts or 23 L without inserts	42	48	16	10,8
<b>3762.25</b>	Capacity of 25 L with inserts or 33 L without inserts	42	62	25	12,4

The insulated containers with a pourer lid let you transport, stock, and distribute hot or cold drinks in full safety and compliance with current hygiene standards. The containers' stainless steel

interiors enable spotless cleaning. These containers are available in two shades: Sandy or NATO green. The containers are stackable.

**Body alone, bi-material, cylindrical, no lid**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3769.16</b>	Capacity : 16L with inners ctrs or 23 L without inserts	42	38	16	□	7,5
<b>3769.25</b>	Capacity : 25L with inners ctrs or 33 L without inserts	42	52	25		9,3

These insulated containers let you transport and stock food or drinks, keeping them hot or cold, in full safety. The interior is stainless steel. These containers are available in two shades: Sandy

or NATO green. Thanks to the interchangeability of the lids, you can transform a food container with a standard lid into a drinks container by fitting a pourer lid.

**Cylindrical lids, bi-material st. steel/polyethylene**



Code	Designation	Ø	H.cm	Kg
<b>3770.00</b>	Round standard lid alone, bi material st. steel	42	6	2,1
<b>3771.00</b>	Round liquid lid alone, bi-material	42	12	2,8
SPARE PARTS :				
<b>3831.00N</b>	Rubber joint for round lids 3770/3771			0,33
<b>3771.95</b>	Tap for 3771.00 with st.steel nut and joint			0,1
<b>3771.93</b>	St.steel nut and joint			0,07
<b>3771.94</b>	Air inlet with joint, depression pipette and nut for 3771.00			0,02

Thanks to the interchangeability of the lids, you can transform a food container with a standard lid into a drinks container by fitting a pourer lid.

**Round stainless steel inserts with 2 handles, no lid**



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3800.04</b>		28	6,5	4	0,8	0,82
<b>3800.06</b>		28	10	6	0,8	0,95
<b>3800.08</b>		28	13,7	8	0,8	1,15
<b>3800.12</b>		28	20,5	12	0,8	1,48
<b>3800.16</b>		28	27,5	16	0,8	2

Thanks to the interchangeability of the lids, you can transform a food container with a standard lid into a drinks container by fitting a pourer lid.

**Round st. steel flat lid**



Code	Designation	Ø	Th.mm	Kg
<b>3820.00</b>	For lower insert	28	0,8	0,5
<b>3821.00</b>	For upper insert	28	0,8	0,5

The lids fit over the inner cans to prevent splashes. They have a fold-away lifting handle. Lids for use with inner cans are flat to allow stacking. The lid of the top can in the stack is domed to fit snugly into the lid of the insulated container, thus ensuring top-down pressure on all the inserts and guaranteeing perfect stability and sealing.

**Rectangular isothermal container full-size GN1/1 with top opening**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3861.00</b>	Same characteristics as code 3860.00 Delivered without inserts Maximum capacity : One GN 1/1 container - 200 mm high - 28 L.	72	42	34	28	12,5

This design of insulated chest is ideal for use by group caterers, by hospitals, and by armed forces involved in military or humanitarian operations. The chest is top-opening and the lid is detachable to make serving easier.

**Rectangular isothermal container full-size GN1/1 with front opening door**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3860.00</b>	Extra-strong polyethylene with reinforced corners. Special "no-smell" formula for perfect hygiene. For the transport of hot dishes over 85°C, the container must be equipped with a st. steel inner sliding frame (sold separately)	66,5	43,5	50	42	13

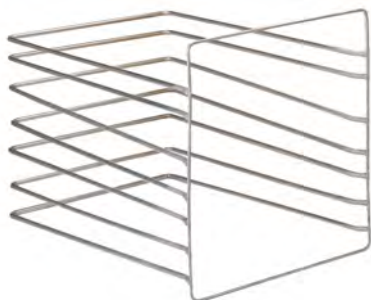
The rectangular container is front-opening and is designed to accept different combinations of gastronorm food pans. It has 2 handles built into the body to make it easy to handle. Internal slides are built into the body of the 60 litre (15 gallon) chest, for use when cold transporting.

**GN-containers are suitable for ref. 3860.00 :**



Code	Designation
	Capacity : 3 x GN 1/1 - Ht. 100 mm

**Inner st. steel sliding frame for hot GN dishes fits to # 3860**



Code	Designation	L.cm	W.cm
<b>3860.99</b>	Inner st. steel sliding frame for hot GN dishes	53	32,5
<b>3833.00N</b>	Rubber joint for container 3860		

For hot transporting - use over 85°C (175°F) - you need to fit the stainless wire frame tray holder.

**Rectangular isothermal container "Self" 11 L with tap**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3881.11</b>		48,5	23	48	11	6,2
	Bi-material construction of body and lid					
	Delivered without inserts					

The SELF 11-litre (2-1/2 gallon) model is specially designed for distributing drinks: it has a dispenser built into the shell.

**Oblong isoth. container "Equipage" with standard lid and folding handle**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
	Bi-material construction of body and lid					
<b>3784.00</b>	Without inserts	42	24	49	18	8
<b>3784.01</b>	With 3 oblong inserts of 4,5L + lids	42	24	49	3x4	9,7

This design of insulated container has been specially studied for the feeding of staff and crews on the move, by land, sea, or air. The container fits into a vehicle's jerrycan compartment. Thus tanks, jeeps, etc., can carry their crew's meals along with them in the best conditions.



Oblong isothermal container "Commando", portable on man's back



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3764.00</b>	Without inserts	42	24	55	18	8,2
<b>3764.01</b>	With 3 oblong inserts of 4,5 L + lids	42	24	55		10

Equipped with a liquid lid and a transport shoulder harness.  
Bi-material body and lid: inside s/steel

Light and manageable, the COMMANDO model is specially designed to be back slung on all types of terrain, even rugged. Removable straps are built into the container. The Commando

has a flush-mounted dispenser for distributing liquids.

Inserts for oblong containers (Commando and Equipage)



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3809.45</b>	Inner st. steel oblong insert + lid 4,5 L	33,5	14	14	4,5	0,6
<b>3809.01</b>	Set 3 st. steel oblong inserts + lids	33,5	14	37,5		1,8

A set of three food-grade stainless steel inner cans plus lid can be fit into the oblong "Equipage" and "Commando" containers. Each can holds 4.5 litres (1 gallon). Inner cans supplied separately.

Mug with 2 folding handles



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3979.00</b>	St. steel mug [PU:10]	13,6	9	9,5	0,7	0,21

The mug is a piece of camp equipment meant for a soldier's use. This stainless steel model is especially robust and hygienic and is easy to keep clean. The two handles fold away to take up less

room.

Aluminium ration tin



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>8939.00</b>	Minimum order : 2000 pcs	19	9	3,5	1,2	0,16

Stainless steel cup and bowl for "self" dish 3222.06



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
<b>3380.13N</b>	Soup bowl	13	5,5	0,4	0,8	0,15
<b>3570.00</b>	Cup [PU:6]	8	8	0,32	0,8	0,14

These utensils are pieces of camp equipment meant for a soldier's use. Made from stainless steel, they are especially robust and hygienic and easy to keep clean. Both pieces fit onto the stainless

steel self-service tray ref. 3222.06

Plastic water bottle (Army model), fitting into the mug



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>4959.00</b>	Green NATO [PU:20]	13,2	8,1	22,8	1,3	0,14

Set of water bottle + mug + cover



Code	Designation	Kg
<b>4949.01</b>	[PU:20]	0,6

Stainless mess tin with 2 compartments fitting together - Army model



Code	Designation	L.cm	W.cm	Kg
<b>3960.00</b>	1 nonstick pan and 1 all st/steel [PU:20]	20	15	0,52

Self-service dish - Depth 24 mm



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3222.06</b>	6 compartments	43	33	2,3	0,25	0,98

Self service dish, St. steel 18/10



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
<b>3221.06</b>	With 6 compartments	40	30	1,6	0,8	0,7

This stainless steel self-service tray is especially robust and hygienic and is easy to keep clean. It has 6 cavities and accepts a rectangular stainless steel starters dish (no photograph provided).

Isothermal mobile storage cupboard 200 L.



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3870.50</b>	Mobile cupboard alone -200 L.	81,8	56,8	110	200	42,4
	Internal dimensions : 62x43,5x83,5 cm ST.STEEL FRAME :					
<b>3879.52</b>	Halfway up for tray 60x40 cm and GN -5 levels					8,9
<b>3879.51</b>	For GN and 60x40 cm - 10 levels 10 levels at 7 cm spacings ACCESSORIES					
<b>3878.00N</b>	Eutectic plate - Positive Cold - 3 °C					4,55
<b>3878.01N</b>	Eutectic plate - Negative cold - 21 °C					4,55
<b>3321.53</b>	GN 1/1 [PU:5]	53	32,5	1		1,34
<b>3876.05</b>	St. steel fastener (to superimpose)					

The double-walled structure is a single-piece polythene rotation molding for exceptional toughness. Injected high density polyurethane foam cupboard, ensuring all preparations are kept

at a perfect temperature. Lets you stock or transport products and preparations in a utility vehicle with the help of eutectic plates. The cupboards are easy to handle thanks to their handles.

**Isothermal mobile storage cupboard 120 L.**



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
<b>3871.00</b>	Isothermal mobile storage cupboard 120 L.	81,8	56,8	67	120	27
Internal dimensions : 62x43,5x44 cm						
ST.STEEL FRAME :						
<b>3869.00</b>	For tray 60x40 cm and GN					
ACCESSORIES						
<b>3878.00N</b>	Eutectic plate - Positive Cold - 3 °C					4,55
<b>3878.01N</b>	Eutectic plate - Negative cold - 21 °C					4,55
<b>3876.05</b>	St. steel fastener (to superimpose)					

The 120 litre (25 gallon) cupboard has the same advantages as the 200 litre (40 gallon) model. The cupboard's internal arrangement is ingenious: it lets you use the cupboard 3 different

ways (without rack, in 60 x 40cm/24" x 16" format, and in GN 1/1 format).

**Other accessories for isothermal mobile storage cupboard**



Code	Designation	Ø	Kg
<b>3886.00N</b>	Set of 4 wheels - steel	10	4,2
<b>3886.20N</b>	set of 4 wheels - stainless steel	10	4,2
<b>3886.40N</b>	set of 4 wheels - stainless steel	12,5	4,5
Label-holder			
<b>3875.01</b>	For 120 & 200 L.		

The cupboard can be fitted with pivoting rubber wheels with noiseless tires; the two front wheels come with locking brakes. Wheels are available in 100 or 125mm (4" or 5") diameter, with

steel or stainless treads. The wheels are ordered separately.

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