



de BUYER®

DEPUIS 1830



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*Factory
Sunset*


2013





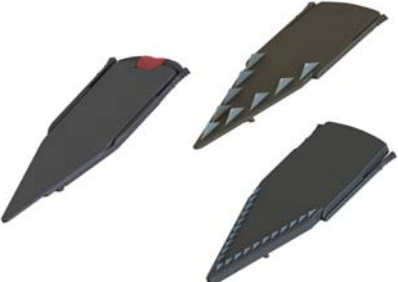
VIPER Mandoline

Code	Designation	L.cm	W.cm	H.cm	Kg
2016.00	Complete Mandoline with receptable & pusher with horizontale blade and 2 Julienne 4 & 10 m	41	21	19	1




La Mandoline VIPER: Replacements parts

Code	Designation	L.cm	W.cm	H.cm	Kg
2016.96	Horizontal plate for slices	26	12	1,7	0,09
2016.92	Plate Julienne 4 mm	13,2	10,8	4,1	0,05
2016.94	Plate Julienne 10 mm	14,5	9,5	9,5	0,12



La Mandoline VIPER : Replacement parts

Code	Designation	L.cm	W.cm	H.cm	Kg
2016.59	Ergonomic plastic protective pusher	25,2	12	17,5	0,08
2016.90	Plastic slider	26	12	2,5	0,15





La Mandoline ULTRA



Code	Designation	L.cm	W.cm	H.cm	Kg
2012.00	Complete Mandoline with receptable & pusher with 1 double horizontal blade-straight/serrated and 3 Julienne blades 2-4-10 mm	39	18	14	1,95

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 DELUXE with st/steel pusher - Rotating control system



Code	Designation	L.cm	W.cm	H.cm	Kg
2012.30	Complete Mandoline with receptable & pusher with 1 double horizontal blade-straight/serrated and 3 Julienne blades 2-4-10 mm				

La Mandoline ULTRA 2.0 "MASTER" with stainless steel pusher



Code	Designation	L.cm	W.cm	H.cm	Kg
2012.40	Complete Mandoline with receptable & pusher with 1 double horizontal blade-straight/serrated and serrated) and 6 Julienne blades	39	18	14	1,95
	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				

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.

SLICERS

Stainless steel "diamond" sharpener for Mandoline blades



Code	Designation	Kg
2012.80	Ststeel sharpener "diamond" for blades	0,01

La Mandoline ULTRA : Replacement parts



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

La Mandoline ULTRA : Replacement parts



Code	Designation	Kg
	Parts for Mandoline ULTRA DELUXE :	
2012.98	Upper foot	
2015.97	Double horizontal blade Santoku	0,04
2010.59	Stainless steel pusher	0,22
2012.55	Long pusher Suitable for the standard Mandoline ULTRA	0,24
2012.56	Rotating control system (slider and pusher) Suitable for the standard Mandoline ULTRA	
	Parts for Mandoline ULTRA :	
2015.59	Plastic pusher	0,22
2012.98	Upper foot	
2015.96	Double horizontal blades - straight/Serrated	0,4

LA MANDOLINE Swing - standard black



La Mandoline Swing



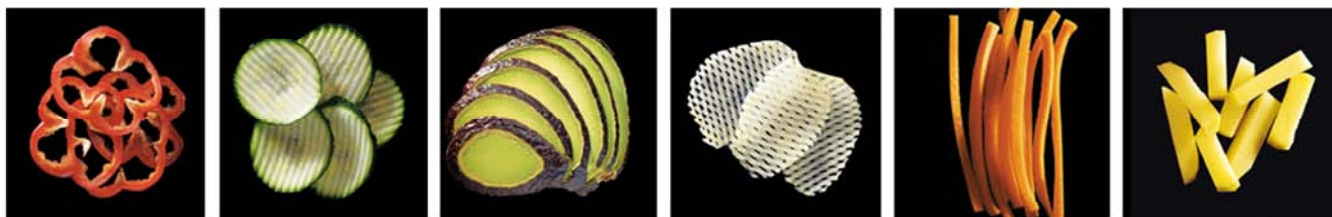
ROBUST AND PROFESSIONAL : Mandoline made of stainless steel and polymer composite.
COMPACT - Easy to handle - Double-blades system : one single accessory for 2 uses. Folding upper foot for storage.

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 (straight & serrated) and a double	40	20	1,13
2015.01	Complete mandoline with polymer composite Delivered with a double horizontal and 2 double Julienne blades (4/10 mm and 2/7 mm) and their storage box	40	20	1,2



La Mandoline Swing - Coloured models



Code	Designation	L.cm	W.cm	Kg
	Delivered with a double horizontal blade (straight & serrated) and a double			
2015.20	Green colour	40	20	1,13
2015.30	Orange colour	40	20	1,13
2015.40	Red colour	40	20	1,13
2015.60	Fushia colour 2013	40	20	1,13
	Delivered with a double horizontal and 2 double Julienne blades (4/10 mm and 2/7 mm) and their storage box			
2015.21	Green colour	40	20	1,2
2015.31	Orange colour	40	20	1,2
2015.41	Red colour	40	20	1,2
2015.61	Fushia colour 2013	40	20	1,2

LA MANDOLINE Swing PRO with ANTI-MICROBIAL treatment - Grey colour



La Mandoline *Swing* PRO



LA MANDOLINE SWING - grey colour - with anti-microbial treatment.
The antimicrobial protection is built-in to products during manufacturing to provide continuous antimicrobial product protection.

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 and 10 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

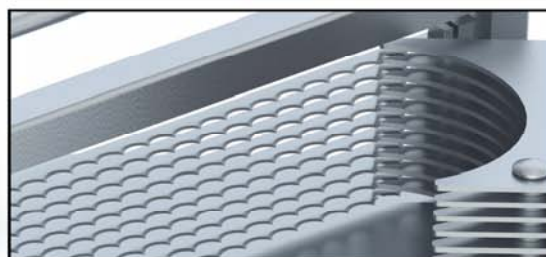
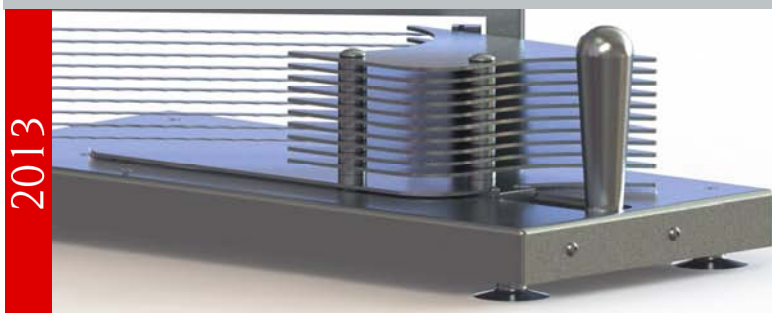


V-shaped blade: the blade penetrates the product easily. Optimised cutting angle at 19,3°. Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, etc.). Micro-serration of the blade enables the thinnest cut of fruit/vegetable with skin and preserves their flesh composition. 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	11	0,47
2011.10	Complete with pusher - White	36,5	12	11	0,47
2011.20	Complete with pusher - Green	36,5	12	11	0,47
2011.40	Complete with pusher - Red	36,5	12	11	0,47
2011.50	Complete with pusher - Pink	36,5	12	11	0,47
SPARE PARTS :					
2011.55	Pusher alone				



Stainless steel tomato slicer, 5,5 mm thickness



2013

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
2005.00		42,5	20	18	5,5



de BUYER®

DEPUIS 1830

CONCEPT®
CORE
UNIVERSAL



la Tomate Farcie



MANUAL EXTRACTOR

that cores and tops and tails fruits/vegetables cleanly in a trice.

UNIVERSAL: suitable for various fruits/vegetables (tomato, potato, apple, pear, strawberry, cucumber, onion, carrot, turnip, chicory..)

REMOVING STALKS



HOLLOWING OUT



STUFFING



Counter Display **CORER** REF : 2612.12

Dim: l. 29 cm x 15 cm x Ht 35 cm

delivered with

6 Corers 2612.01 - ø 13 mm - Orange

6 Corers 2612.02 - ø 20 mm - Green

6 Corers 2612.03 - ø 30 mm - Red





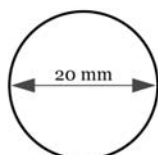
Manual universal corer for fruits / vegetables - ø12 mm - Orange



Code	Designation	L.cm	Kg
2612.01	L. tube 90 mm - Graduated	19,6	0,05

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

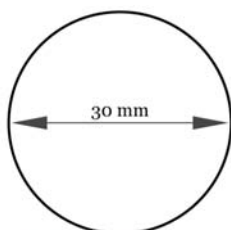


Code	Designation	L.cm	Kg
2612.02	L. tube 112 mm - Graduated	24,6	0,08

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	Kg
2612.03	L. tube 112 mm - Graduated	24,6	0,09

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

FIBRE KARBON FEVER !

FUKUGOZAI DASMACUS
FORGED IN JAPAN
MADE IN FRANCE
100% HANDMADE



LIMITED EDITION

Dai Sensai (literally «Grand Master») - a true work of engineering art in honor of centuries of Japanese swordsmith tradition and French culinary history.

Rare and exceptional blade material, crafted in small quantities in Japan in the highly specialised 'Fukugozai' Damascus method: forge clad alloy of multiple layers of the finest alloys, including the new ZA-18 'super alloy' for the extremely hard cutting layer (HRC60).

Single bevel cutting edge hand ground and sharpened by Japanese master bladesmiths with hundreds of years of unbroken lineage back to their legendary swordmaking and sashimi knife history, combined with a wide blade for the best of Eastern and Western capability.

By a meticulous compression moulding and hand finishing in France, multiple layers of carbon fiber are formed into an ergonomic handle of aerospace strength and weight.

Dai-Sensai is more than just a kitchen utensil: this exceptional work of knife engineering art will excite the most demanding of fine blade connoisseurs from any cuisine.

Carbon fibre =
Aerospace strength
with advanced ergonomic grip

The ultimate fusion of
Japanese and French blade
history and technology



Single-bevel blade =
finest slicing
in the sashimi tradition

Stainless steel ZA-18
damascus blade
forged in Japan
= hard edge (HRC60)
and tough blade

MADE IN
FRANCE



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
4260.00		41,6	5,6	2	0,36

FIBRE KARBON 1

FIBRE KARBON FEVER !

De Buyer created the Fibre Karbon 1 collection for the most demanding of professional chefs. The high tech handle, compression-moulded in France with multiple layers of carbon fibre, is light and extremely strong, making it perfectly ba-

lanced and pleasant to hold. Blades are very strong in the European tradition, and very sharp in the Japanese tradition – the perfect blend of both cutlery and culinary worlds.

CARBON FIBRE
MADE IN FRANCE
= LIGHT AND
EXTREMELY STRONG



ONE-PIECE
GERMAN X50CrMoV15
STAINLESS STEEL
= ROBUST AND DURABLE

MADE IN
FRANCE



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
4270.26		40,5	6	1,96	0,46

Chef knife FIBRE KARBON 1 - L. 22 cm



Code	Designation	L.cm	W.cm	H.cm	Kg
4271.22		36	6,1	1,96	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
4271.24		37	6,8	1,96	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
4271.19		33,5	5,5	1,96	0,33

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
4275.18		30	3,16	1,63	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
4272.11		22,9	2	1,63	0,14



A high performance small utility knife or steak knife.

High Tech Pro Knife sharpener '15-20 CAM'



Resulting from many years of mechanical engineering R&D, the de Buyer '15-20 Cam' 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 resharpening, 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
4290.01	SHARPENS AND HONES ANY KNIFE BRAND QUICKLY AND ACCURATELY Professional 15°-20° fine convex cam sharpener	20	10,5	7,5	0,2

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 .

FK2

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

ROBUST HANDLE

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

UNIQUE BLADE GEOMETRY

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

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	Th.mm
4281.21	L. 21 cm	36	5,9	2,2
4281.26	L. 26 cm	41,2	6,56	2,2

Santoku knife L. 17 cm

Code	Designation	L.cm	W.cm	Th.mm
4281.17		32,5	5,4	2,2



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

Asian Chef knife L. 15 cm

Code	Designation	L.cm	W.cm	Th.mm
4280.15		28,6	4,9	1,9



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	Th.mm
4282.09		21,7	2,3	1,9



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

Utility knife L. 14 cm

Code	Designation	L.cm	W.cm	Th.mm
4285.14		26,7	3,1	1,9



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	Th.mm
4283.16		30,9	2,3	2,2



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	Th.mm
4284.13		27,8	1,8	2,2



Specialty boning knife for chefs.

Carving Knife L. 26 cm

Code	Designation	L.cm	W.cm	Th.mm
4285.26		40,6	4	2,2



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	Th.mm
4285.16		30,9	4	2,2



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	Th.mm
4286.26	L. 26 cm	40,5	3,9	2,2



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.

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
5610.20		20	3,3	2,5	1
5610.24		24	3,9	2,5	1,35
5610.26		26	4	3	1,95
5610.28		28	4	3	2,17
5610.32		32	4,2	3	2,65
5610.36	WTH 2 HANDLES	36	5,1	3	3,5

Round frying pan "GRILL" MINERAL B ELEMENT



Code	Designation	Ø	H.cm	Th.mm	Kg
5613.26		26	5	2,5	1,4
5613.32		32	5	2,5	2,4

Round deep country pan MINERAL B ELEMENT



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
5614.24		24	7,5	2,5	2,5	1,5
5614.28		28	8,7	4	2,5	2,36
5614.32	WTH 2 HANDLES	32	9	5,5	2,5	3

Round crepe pan MINERAL B ELEMENT



Code	Designation	Ø	H.cm	Th.mm	Kg
5615.24		24	1,45	2,5	1,3
5615.26		26	1,5	2,5	1,6
5615.30		30	2,8	2,5	2

3-blinis pan MINERAL B ELEMENT

2013



Code	Designation	Ø	Th.mm	Kg
5612.03	3 blinis ø 10 cm	27	1	1,12

Blinis pan MINERAL B ELEMENT



Code	Designation	Ø	H.cm	Th.mm	Kg
5612.12	[PU:5]	12	2	2,5	0,46

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



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
5651.36		36	26	4,8	2,5	2,15

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



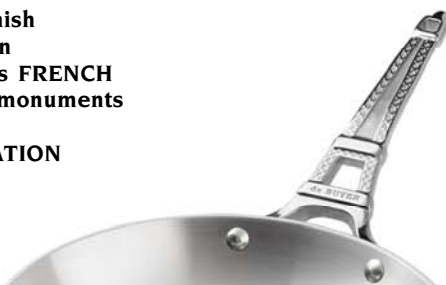
Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
5664.40		42	34	10	2	3,7

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.

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

2013



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

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.

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	H.cm	Th.mm	Kg
5110.18 [PU:3]		18	2,9	2,5	0,85
5110.20 [PU:3]		20	3,3	2,5	1
5110.22 [PU:3]		22	3,4	2,5	1,2
5110.24 [PU:3]		24	3,9	2,5	1,35
5110.26 [PU:3]		26	4	3	1,85
5110.28 [PU:3]		28	4	3	2,1
5110.30 [PU:3]		30	4,2	3	2,4
5110.32 With 2 handles [PU:3]		32	4,2	3	2,65
5110.36 With 2 handles [PU:3]		36	5,1	3	3,5
5110.40 With 2 handles [PU:3]		40	5,3	3	4,1
5110.45 With 2 handles		45	5,3	3	5
5110.50 With 2 handles		50	5,7	3	6

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	Th.mm	Kg
5130.20 [PU:3]		20	2,5	0,98
5130.24 [PU:3]		24	2,5	1,3
5130.28 [PU:3]		28	3	2
5130.32 With 2 handles [PU:3]		32	3	2,6
5130.36 With 2 handles [PU:3]		36	3	3,2
5130.40 With 2 handles [PU:3]		40	3	3,8

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 [PU:3]		36	26,5	4,8	2,5	2,2

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 - 2,5 mm th [PU:3]	28	20,5	4,3	2,5	1,5
5111.32	Oval - 2,5 mm th [PU:3]	32	23,5	4,6	2,5	1,9
5111.36	Oval - 2,5 mm th [PU:3]	36	26,5	4,8	2,5	2,3
5111.40	Oval - 3 mm th [PU:3]	40	29	5	3	3,2
5550.38	Rectangular - 3 mm th [PU:3]	38	26	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	H.cm	Th.mm	Kg
5120.16	2,5 mm th [PU:5]	16	1,3	2,5	0,6
5120.18	2,5 mm th [PU:5]	18	1,3	2,5	0,8
5120.20	2,5 mm th [PU:5]	20	1,3	2,5	0,9
5120.22	2,5 mm th [PU:5]	22	1,45	2,5	1,2
5120.24	2,5 mm th [PU:5]	24	1,45	2,5	1,3
5120.26	2,5 mm th [PU:5]	26	1,5	2,5	1,6
GIANT CREPE PAN					
5120.30	2,5 mm th [PU:5]	30	2,8	2,5	2

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	3,9	2,5	1,2
5113.28	[PU:3]	28	4	3	1,9
5113.32	[PU:3]	32	4,2	3	2,4
5113.36	[PU:3]	36	5,1	3	3,1
5113.40	[PU:3]	40	5,3	3	3,75
5113.50		50	5,7	3	5,6

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	H.cm	Th.mm	Kg
5140.12	Blinis pan - 2,5 mm th [PU:10]	12	2	2,5	0,4
5140.03	"Triblinis" frypan - 2,5 mm th [PU:3]		2	2,5	1,05

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	Th.mm	Kg
5114.35	Polished finishing [PU:3]	35,5	69,5	1,5	1,22

Stainless steel stand for hemispherical wok



Code	Designation	Ø	H.cm	Th.mm
3122.00		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
5530.26 [PU:3]		26	49	5	2,5	1,48
5530.30 [PU:3]		30	56	5	2,5	1,8
5530.32 [PU:3]		32		5	2,5	2,39

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 "Plancha" grill pan with two stainless steel handles



La Plancha

Born of the famous healthy and dietetic cooking method, the "plancha" is really practical to cook meat thanks to its wide area.

Code	Designation	L.cm	W.cm	Th.mm	Kg
5540.02		38	26	2,5	2,4

Rectangular grill pan



Code	Designation	L.cm	W.cm	Th.mm	Kg
5540.38	[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.

Steel roasting tray with 2 stainless steel handles - for grill



Code	Designation	L.cm	W.cm	Th.mm	Kg
5521.37		37,5	27,5	4	3,28
5521.58		58	35	4	6,4

Oblique edges. All heat sources including Induction and hot coals. Used as a grill top, the meat or other preparations are not in contact with flames or hot coals. It is the perfect product for healthy cooking. Without fat, you will obtain really tender and grilled meat. Undistortable and guaranteed without coating.

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	H.cm	Th.mm	Kg
5300.18 [PU:6]		18	4	2	0,78
5300.20 [PU:6]		20	4,2	2	0,91
5300.22 [PU:6]		22	4,7	2	1
5300.24 [PU:6]		24	4,8	2	1,26
5300.26 [PU:6]		26	5	2	1,4
5300.28 [PU:6]		28	5,1	2	1,64
5300.30 [PU:3]		30	5,5	2	1,8
5300.32 [PU:3]		32	5,8	2	2
5300.36 [PU:3]		36	6,2	2	2,7
5300.40 [PU:3]		40	7	2	3,22
5300.45 [PU:3]		45	7,5	2	4

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
5301.36	handle riveted lengthways. [PU:3]	36	27	4,8	2	1,5
	"salamander special" model.					
5315.36	Handle riveted on the short axis [PU:3]	36	27	4,8	2	1,5

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	H.cm	Th.mm	Kg
5303.18 [PU:10]		18	1,6	2	0,55
5303.20 [PU:10]		20	1,7	2	0,6
5303.22 [PU:10]		22	1,7	2	0,75
5303.24 [PU:10]		24	1,7	2	0,9

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	H.cm	Th.mm	Kg
5340.12 [PU:20]		12	2	2	0,2

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	H.cm	Th.mm	Kg
5390.24 [PU:5]		24	1,7	2	0,95

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
5030.24	wok [PU:3]	24		9	2	1,4
5030.28	wok [PU:3]	28		10	2	1,7
5030.32	wok - Base ø 8 cm - With 2 handles [PU:3]	32		10	2	2
3329.10	Grid for wok ø 32 cm		34,5			0,14
5030.40	wok - Base ø 11 cm- With 2 handles [PU:3]	40		11	2	3
Glass lid with st/steel knob for wok :						
4112.24		24				0,7
4112.28		28				0,8

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, or simmering. 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
5314.16 [PU:3]		16	32,5	6,5	0,95	0,79
5314.20 [PU:3]		20	39,5	7	1,7	1,08
5314.24 [PU:3]		24	46	7,5	2,5	1,5
5314.28 [PU:3]		28	52	8,5	4	1,87
5314.32	With 2 handles [PU:3]	32	60	9	5,5	2,26
5314.36	With 2 handles [PU:3]	36	71	9	7	2,79

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	H.cm	Th.mm	Kg
5020.14 [PU:10]		14	3,3	1	0,2
5020.16 [PU:10]		16	3,7	1	0,25
5020.18 [PU:10]		18	4	1	0,3
5020.20 [PU:10]		20	4,2	1	0,45
5020.22 [PU:10]		22	4	1	0,5
5020.24 [PU:10]		24	4,8	1	0,6
5020.26 [PU:10]		26	5	1	0,75
5020.28 [PU:10]		28	5,1	1,2	0,92
5020.30 [PU:10]		30	5,5	1,2	1
5020.32 [PU:5]		32	5,8	1,2	1,15
5020.36 [PU:5]		36	6,2	1,5	1,75
5020.40 [PU:5]		40	7	1,5	2,2
5020.45		45	7,5	1,5	2,6

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 [PU:3]		36	21	4,3	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	H.cm	Th.mm	Kg
5021.20 [PU:10]		20	4,2	1	0,35
5021.24 [PU:10]		24	4,8	1	0,5
5021.28 [PU:10]		28	5,1	1,2	0,9
5021.32 [PU:5]		32	5,8	1,2	1,1
5021.36 [PU:5]		36	6,2	1,5	1,7
5021.40 [PU:5]		40	7	1,5	2
5021.45		45	7,6	1,5	2,6
5021.50		50	8	1,5	3

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	H.cm	Th.mm	Kg
5023.34	6 portions - 1,5 mm th [PU:3]	34	5	1,5	1,5
5023.37	8 portions - 1,5 mm th [PU:3]	37	5,2	1,5	1,7
5023.42	12 portions - 1,5 mm th [PU:3]	42	5,8	1,5	2,2
5023.47	15 portions - 1,5 mm th [PU:3]	47	6,5	1,5	2,8
5023.60	35 portions - 1,5 mm th	60	7	1,5	4,2
5023.80	60 portions - 1,5 mm th	80	9	1,5	8,5

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	0,43
5026.28N	3 portions [PU:6]	28	4	1	0,64
5026.32N	5 portions [PU:6]	32	4,2	1	0,87
5026.36N	7 portions [PU:6]	36	4,5	1	1
5026.40N	9 portions [PU:6]	40	4,8	1	1,56
5026.46N	12 portions [PU:4]	46	4,8	1	2,1
5026.50N	14 portions [PU:4]	50	5,2	1	2,8
5026.60N	19 portions [PU:4]	60	5,2	1	4
5026.70N	25 portions	70	5,2	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	7,5	1,5	24
5026.130	150 portions - 4 handles	130	9	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	H.cm	Kg
0816.40N	For paella pan 60-100 cm- 11,7 KW	40	12	3,5
0816.50N	For paella pan 60-100 cm - 14 KW	50	12	3,8
0816.60N	For paella pan 60-100 cm- 19,25 KW	60	12	6
0816.70N	For paella pan 100-150 cm - 25 KW	70	12	9
0816.90N	For paella pan 115-130 cm with trivet	90	82	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	H.cm	Kg
0820.00N		70	1,9

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	H.cm	Th.mm	Kg
5290.28	[PU:10]	28	4	1	0,72
5291.28	Handle 70 cm - 1 mm th [PU:5]	28	4	1	1,2

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	H.cm	Th.mm	Kg
5293.28	[PU:10]	28	5	1,1	0,9

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	H.cm	Liters	Th.mm	Kg
5050.28		28	8,5	4	1,2	0,9
5050.30		30	9	4,8	1,2	1,2
5050.32		32	9,8	6	1,2	1,3
5050.36		36	11	8,8	1,5	2,1
5050.40		40	13,4	12,2	1,5	2,7
5050.45		45	15	17,3	1,5	3,3
5050.50		50	17,6	23,5	1,5	4,1

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		27	9	0,18
5051.30N		29	9,5	0,2
5051.32N		31	11	0,22
5051.36N		35	11,5	0,27
5051.40N		39	12,4	0,5
5051.45N		43	15,5	0,75
5051.50N		48	16,5	0,75

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.

Round pizza tray, heavy blue steel



Code	Designation	Ø	Th.mm	Kg
5350.20	[PU:5]	20	1	0,26
5350.24	[PU:5]	24	1	0,43
5350.26	[PU:5]	26	1	0,44
5350.28	[PU:5]	28	1	0,51
5350.32	[PU:5]	32	1	0,66
5350.36	[PU:5]	36	1,2	1
5350.40	[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.

Steel baking tray straight edges



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
5320.53	GN 1/1	53	32,5	2	1,2	2,28
5320.65	GN 2/1	65	53	2	1,2	4,6
5362.40		40	30	2	1,2	1,67
5362.60		60	40	2	1,2	3,26

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottom 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. It 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
5321.32	GN 1/2 [PU:5]	32,5	26,5	1	1,2	1
5321.53	GN 1/1 [PU:5]	53	32,5	1	1,2	2,05
5321.65	GN 2/1 [PU:3]	65	53	1	1,2	4,11
5363.40	[PU:5]	40	30	1	1,2	1,43
5363.60	[PU:5]	60	40	1	1,2	2,84

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.

Fluted pie pan, heavy blue steel



Code	Designation	Ø	H.cm	Th.mm	Kg
5356.24N	[PU:5]	24	3,5	0,6	0,29
5356.27N	[PU:5]	26,3	3,5	0,6	0,33
5356.30N	[PU:5]	29,2	3,5	0,6	0,37
5356.32N	[PU:5]	31,3	3,5	0,6	0,39
	PIE PAN WITH REMOVABLE BOTTOM				
5357.24	[PU:5]	24	3,5	0,6	0,29
5357.27	[PU:5]	26,3	3,5	0,6	0,33
5357.30	[PU:5]	29,2	3,5	0,6	0,37
5357.32	[PU:5]	31,3	3,5	1	0,4

CHOC EXTREME

Made of real pressure cast aluminium
 Improved higher quality non-stick coating
 Guaranteed without PFOA
 EXTREME HARD longer lifetime
 Undistortable 7-mm thick magnetic bottom
 All heat sources including induction

Choc
EXTREME

For simmering, reheating and for delicate dishes

Round non-stick frypan CHOC EXTREME with stainless steel cold handle

2013



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 thick 7-mm base cuts out sudden, unwelcome reactions when too much heat is applied. The ergonomic stainless steel tube handle is firmly riveted.

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

CHOC INDUCTION line

Made of cast aluminium
 Professional quality

- Undistortable 7-mm thick bottom
- High abrasion resistance
- Comfort of use - Ergonomic handles
- Good heat conduction

Choc
Induction

Straight non-stick sauté-pan with riveted st/steel handle - CHOC INDUCTION



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
8351.20		20	7,5	1,5	3	0,93
8351.24		24	7,5	2,5	3	1,5
8351.28		28	7,5	3,5	3	1,88

Non-stick coating on a hard stainless backing, abrasion and scrape resistant. This sauté pan is ideal for simmering food. Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates including INDUCTION

Fish oval non-stick frypan CHOC INDUCTION with stainless steel cold handle



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
8354.36		36	26	4,6	2,5	1,3

Stockpot with glass lid

2013



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
8338.20		20	16,5	3,5	2,7	1,58
8338.24		24	16,5	5,5	3	2,24

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

Paella pan with 2 handles



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
8347.32N		32	9,5	4	3	1,3

Flat 'plancha' pan with 2 integrated handles CHOC INDUCTION

2013



Code	Designation	L.cm	W.cm	H.cm	Kg
8348.00	Square dim. ext. 32,5 x 25 x 5,5 cm-Ø bottom 17 cm	24	24	1	1,27
8348.01	Rectangular dim. ext. 42,5 x 27 x 6 cm - Øbottom 18,5 cm	33	25	1,7	1,7

Stewpan, 2 handles, with glass lid - CHOC Induction



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
8341.20N		20	10	2,8	3	1,3
8341.24		24	11	4,7	4	1,7
8341.28		28	12	7	4	2,1

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

Sauté-pan, 2 handles, without glass lid - CHOC Induction



Code	Designation	Ø	H.cm	Th.mm	Kg
8343.16	MINI Sauté-pan without lid ø 16 cm	16	4,5	2,2	0,5
8343.20N	Sauté-pan without lid ø 20 cm	20	7,5	3	1,2
8343.24N	Sauté-pan without lid ø 24 cm	24	7,5	4	1,4
8343.28N	Sauté-pan without lid ø 28 cm	28	7,5	4	1,7
8343.32N	Sauté-pan without lid ø 32 cm	32	7,5	4	2,3
8343.36N	Sauté-pan without lid ø 36 cm	36	7,5	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.

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



Code	Designation	Ø	Kg
4112.16		16	0,3
4112.20		20	0,5
4112.24		24	0,7
4112.28		28	0,8
4112.32		32	1,1
4112.36		36	1,2

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

Round non-stick frypan CHOC Induction+ Bakelite "Soft Touch" handle



Code	Designation	Ø	H.cm	Th.mm	Kg
8342.20N		20	4,5	3	0,88
8342.24N		24	4,5	3	1,18
8342.28N		28	4,5	3	1,47
8342.32N		32	4,5	3	1,75

CHOC INDUCTION is made from pressure cast aluminium and is covered with the highest quality non-stick coating, which stands up excellently to deformation, knocks, and sudden changes in

temperature. This frying pan is ideal for providing regular cooking conditions as its thick 8mm base cuts out sudden, unwelcome reactions when too much heat is applied.

Round non-stick saucepan CHOC Induction - Bakelite Soft Touch handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
8339.16	Saucepan with a spout	16	8,5	1,3	3	0,81
8339.18		18	9	1,8	3	0,9
8339.20		20	9,5	2,4	3	1

Sauté-pan CHOC Induction without glass lid - Bakelite Soft Touch handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
8344.20N		20	7,5	1,5	3	1,35
8344.24N		24	7,5	2,5	4	1,5
8344.28N		28	7,5	3,5	4	1,9

This non-stick sauté pan proves ideal for simmering food in sauce or cooking vegetables. The handle is made of bakelite and can be handled on a pleasant and secure way.

Oval fish frypan - Bakelite Soft Touch handle



Code	Designation	Liters	Th.mm	Kg
8349.36N		36	2,5	1,48

Square "grill" frypan - CHOC INDUCTION- bakelite Soft Touch handle



Code	Designation	L.cm	W.cm	Kg
8348.28N		29	29	1,5

Wok Choc Induction with bakelite Soft Touch handle



Code	Designation	Ø	L.cm	Liters	Th.mm	Kg
8346.32N	wok	32	57	4	3	1,53
3329.10	Grid for wok ø 32 cm		34,5			0,14

Mold for upside down pie "Tatin" CHOC Induction



Code	Designation	Ø	H.cm	Th.mm	Kg
8350.24	4/6 p.	24	4,5	3	1,05
8350.28	6/8 p.	28	4,5	3	1,31

This mold 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 (even on induction hobs). 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 take place in one dish.

PROFESSIONAL PANS MADE OF
NON-STICK THICK PRESSURE ALUMINIUM
INDUCTION BOTTOM
Improved PTFE coating - WITHOUT PFOA
for a better resistance to abrasion and to heat
Optimum non-stick and slip qualities



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



Round non-stick frypan CHOC Resto Induction made of cast aluminium



Code	Designation	Ø	H.cm	Th.mm	Kg
8730.20		20	4,5	3	0,8
8730.24		24	4,5	3	1,23
8730.28		28	4,5	3	1,55

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.

Round non-stick frypan CHOC Resto Induction made of cast aluminium



Code	Designation	Ø	H.cm	Th.mm	Kg
8730.32		32	4,5	3	1,82
8730.36		36	4,5	3	2

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
8210.20 [PU:3]		20	4	4,7	0,75
8210.24 [PU:3]		24	4	4,7	0,98
8210.28 [PU:3]		28	4,5	4,7	1,3
8210.32 [PU:3]		32	4,5	4,7	1,6

8210.38 [PU:3]
While stocks last

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					
8237.20	2/4 portions	20	4	4,7	0,57
8237.24	4/6 portions	24	4	4,7	0,82
8237.28	6/8 portions	28	4,5	4,7	1,1
8237.32	8/10 portions	32	4,5	4,7	1,4

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 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	H.cm	Th.mm	Kg
8180.20 [PU:3]		20	3	4	0,6
8180.22 [PU:3]		22	3,2	4	0,7
8180.24 [PU:3]		24	3,5	4	0,9
8180.26 [PU:3]		26	3,7	4	1
8180.28 [PU:3]		28	4	4	1,1
8180.30 [PU:3]		30	4,2	4	1,3
8180.32 [PU:3]		32	4,5	4	1,6
8180.36 [PU:3]		36	4,8	5	2,2
8180.40 [PU:3]		40	5,4	5	2,5

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
8181.32	Oval fish frypan [PU:3]	32	23	4,3	4	1,16
8181.36	Oval fish frypan [PU:3]	36	26	4,3	5	1,55
8181.40	Oval fish frypan [PU:3]	40	28	4,5	5	2
8184.38	Rectangular frypan [PU:3]	38	26	4,2	5	1,96

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	H.cm	Th.mm	Kg
8140.12 [PU:10]		12	2	3,3	0,2
8140.14 [PU:10]		14	2	4	0,3

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	H.cm	Th.mm	Kg
8185.22 [PU:10]		22	1,5	3	0,6
8185.26 [PU:10]		26	1,5	3,3	0,7
8185.30 [PU:5]		30	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
4813.01N [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	H.cm	Th.mm	Kg
8188.20		20	6,5	4	0,9
8188.24		24	7	4	1,2
8188.28		28	7	4	
8188.32		32	8	5	

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	H.cm	Liters	Th.mm	Kg
8187.32		32	9	3,5	5	1,6

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
WITH HANDLES FIXED BY RIVETS						
8125.40	Total length : 46 cm	40	32	8	4	2,85
8125.45	Total length : 51 cm	45	36	8	4	3,43
3334.38N	Stainless steel grid for CHOC roasting dish	38	24	9		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
7664.30	Total length : 36 cm	30	30	7,5	4	1,94
7664.35	Total length : 41 cm	35	25	7,5	4	2,1
7664.40	Total length : 46 cm	40	32	9	4	2,67
7664.45	Total length : 51 cm	45	36	9	4	3,29
7664.50	Total length : 56 cm	50	40	9	4	4
7664.55	Total length : 61 cm	55	45	9	4	5,1

Useful for cooking, browning meat or serving.

Rectangular roasting pan Choc with 2 blended handles



Code	Designation	L.cm	W.cm	H.cm	Kg
8126.40		40	32	8	2,6

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	H.cm	Th.mm	Kg
8183.36	2 handles	36	4,8	5	1,9
8183.40	2 handles	40	5,4	5	2,3

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.

Pizza tray and pastry tray "CHOC" - 2 mm thick



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
8136.24	Round pizza tray [PU:5]	24				0,29
8136.28	Round pizza tray [PU:5]	28				0,41
8136.32	Round pizza tray [PU:5]	32				0,52
8161.35	GN 2/3 [PU:5]		35	32,5		0,64
8161.40	Rectangular pastry tray [PU:5]		40	30	1	0,68
8161.53	GN 1/1 [PU:5]		53	32,5	1	0,97
8161.60	Rectangular pastry tray [PU:5]		60	40	1	1,3
8161.65	GN 2/1 [PU:5]		65	53	1	1,92

These aluminum non-stick baking trays and pie 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 "CHOC"



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
8163.53	[PU:5]	53	32,5	1	2	0,84

This non-stick tray with its slightly raised edges is perfect for making pizzas, flammenkuche, etc. The bottom is perforated to obtain a crusty-baked pie bottom. Easy to clean.

FRENCH COLLECTION LA PARISIENNE

Nonstick aluminium frypan

All heat sources except induction

Riveted cast stainless steel handles FRENCH COLLECTION inspired by Parisian monuments

FOR ORIGINAL BUFFET PRESENTATION
OR SERVICE ON TABLE**La Parisienne****Round non stick frypan FRENCH COLLECTION 'LA PARISIENNE'**

2013



Code	Designation	Ø	H.cm	Th.mm	Kg
8190.20		20	3	4	0,7
8190.24		24	3,5	4	0,9
8190.28		28	4	4	1,1

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.

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 red handle



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



Code	Designation	Ø	H.cm	Th.mm	Kg
Yellow handle for white meat					
8070.20	[PU:3]	20	3	4	0,6
8070.24	[PU:3]	24	3,5	4	0,9
8070.28	[PU:3]	28	4	4	1,1
8070.32	[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					
8060.20	[PU:3]	20	3	4	0,6
8060.24	[PU:3]	24	3,5	4	0,9
8060.28	[PU:3]	28	4	4	1,1
8060.32	[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					
8040.20	[PU:3]	20	3	4	0,6
8040.24	[PU:3]	24	3,5	4	0,9
8040.28	[PU:3]	28	4	4	1,1
8040.32	[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

Choc
ACCESS

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

Round frypan CHOC Access



Code	Designation	Ø	H.cm	Th.mm	Kg
8030.20 [PU:3]		20	3,5	3	0,48
8030.24 [PU:3]		24	4	3,3	0,7
8030.28 [PU:3]		28	4	3,3	0,9
8030.32 [PU:3]		32	4,4	3,3	1,1
8030.36 [PU:3]		36	4,5	4	1,7
8030.40 [PU:3]		40	5,4	4	1,9

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.

INOX Cooking Ranges

	Priority	Appety	PRIMARY	Affinity
Material of the body	Magnetic Stainless steel alloy	Stainless steel	Stainless steel	Multilayer material 7 layers Stainless steel and aluminium combination
Thickness	2 mm	from 0,7 to 1,4 mm according to the measures	from 0,6 to 0,7 mm according to the measures	from 2,3 to 2,8 mm according to sizes
Quality	++++	+++	++	++++
Handles Material Attachment	Ventilated handle Stainless steel Riveted	Ventilated handle Stainless steel Welded	Tube handle Stainless steel Welded	Cast stainless steel Riveted
Sandwich bottom	NO one-piece	YES	YES	NO one-piece
Finishing	Gloss polished	Gloss polished	Satin polished	Gloss polished
INDUCTION	INDUCTION	INDUCTION	INDUCTION	INDUCTION
Recommended for	Professional Intensive use Induction Gas - Electric Ceramic	Professional Intensive use Induction Gas - Electric	Professional - Domestic use Gas - Electric Ceramic	Professional - Domestic use Perfect for table presentation Induction Gas - Electric
Peculiarities	Quick heat conduction homogeneous and regular cooking handle guaranteed not to heat up	Bottom thickness from 8 to 10 mm Robust		Very quick cooking Vitamin saving Perfect heat spreading Regular and homogeneous cooking Ergonomic handle Comfort and design
Cleaning	Dishwasher safe	Dishwasher safe	Dishwasher safe	Dishwasher safe
				



saucepan



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 - From 2,3 to 2.8 mm thick - Do not distort.
 Riveted handles made of cast stainless steel.

Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3706.14		14	7,5	1,2	2,3	0,76
3706.16		16	9	1,8	2,3	0,97
3706.18		18	10	2,5	2,3	1,19
3706.20		20	11	3,4	2,3	1,4

Straight sauté-pan



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3730.20		20	6	1,8	2,3	1,2
3730.24		24	7,5	3	2,8	1,59

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
3736.20		20	7	1,7	2,3	1,16
3736.24		24	8	3	2,3	1,36

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.

Stainless steel frypan



Code	Designation	Ø	H.cm	Th.mm	Kg
3724.20		20	4	2,3	0,78
3724.24		24	4	2,8	1,2
3724.28		28	4,5	2,8	1,5
3724.32		32	5	2,8	1,77

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.

Non-stick frypan



Code	Designation	Ø	H.cm	Th.mm	Kg
3718.20		20	4	2,3	0,9
3718.24		24	4	2,8	1,37
3718.28		28	4,5	2,8	1,5
3718.32		32	5	2,8	1,77

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.

Stewpan with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3742.20		20	11	3,4	2,3	1,7
3742.24		24	13	5,4	2,3	2,73
3742.28		28	15	10,4	2,3	3,1

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	Th.mm	Kg
3741.24		24	7,5	2,8	2,08

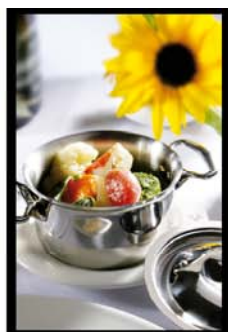
This vessel has the same qualities as the straight-rimmed sauté-pan, but its two handles make it even easier to use and equally less cumbersome. It will easily find its place in your kitchen.

Wok with 2 cast st/steel riveted handles



Code	Designation	Ø	L.cm	H.cm	Liters	Kg
3743.32	Ø bottom 10 cm	32		12	4	1,9
3329.10	Grid for wok Ø 32 cm		34,5			0,14

For all hotplates including induction hobs



Mini-stewpan with lid and mini sauté-pan



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
	Mini stewpan					
3742.09		9	5	0,3	2,2	0,26
3742.10		10	6	0,45	2,3	0,62
3742.12		12	7	0,75	2,3	0,68
3742.14		14	8	1	2,3	1,12

	Mini sauté-pan without lid					
3740.10		10	4,5		2,2	0,32

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	Th.mm	Kg
3724.10		10	19	2	0,18

Mini-saucepan



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3706.09		9	4,5	0,28	2,2	0,29

Stainless steel lid



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

This Affinity lid is made to fit all kitchenware in this range

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 MONT BLEU

2013



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
	FRYPAN					
3750.20		20	4		2,7	0,7
3750.24		24	4		2,7	1,2
3750.28		28	4,5		2,7	1,4
	SAUCEPAN					
3751.14		14	7,5	1,2	2,3	0,8
3751.16		16	9	1,8	2,3	1
3751.18		18	10	2,5	2,3	1,2
3751.20		20	11	3,4	2,3	1,4
	CONICAL SAUTE-PAN					
3753.24		24	8	3	2,3	1,4
	BLINIS PAN					
3750.12		12				0,25

FRENCH COLLECTION MONT BLEU

2013



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
	STEWPAN WITH LID					
3752.24		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 MONT BLEU

2013



Code	Designation	Ø	Th.mm	Kg
	LID			
3754.14		14	1	0,25
3754.16		16	1	0,3
3754.18		18	1	0,35
3754.20		20	1	0,4
3754.24		24	1	0,52

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.



Straight sauté-pan - All stainless steel - Riveted handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3691.24		24	7	3	2	1,91
3691.28	With 2 handles	28	7,5	4,6	2,7	2,40

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.



Saucepan with riveted handle



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



Conical sauté pan with riveted handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3692.16		16	6,5	1	2,3	0,86
3692.20		20	7	1,7	2,3	1,14
3692.24		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
3694.20		20	11	3,4	2,3	1,95
3694.24		24	13	5,8	2,3	2,72
3694.28		28	15	9,2	2	3,58
3694.32		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
3693.24		24	7	3	2,7	2,07
3693.28		28	7,5	4,6	2,7	2,76
3693.32		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
3674.20		20	9	3	0,6	0,41
3674.24		24	11	5,3	0,6	0,72
3674.28		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
3680.20		20	4	2,7	0,88
3680.24		24	4	2,7	1,2
3680.28		28	4,5	2,7	1,5
3680.32		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
3599.20		20	4	2	0,9
3599.22		22	4	2	1
3599.24		24	4	2	1,37
3599.26		26	4,5	2	1,6
3599.28		28	4,5	2	1,76
3599.32		32	5	2,4	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.



All stainless steel lid



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

The 18/10 stainless steel domed lid fits all the utensils in the PRIORITY range (except frypans).

Wok - all-stainless



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



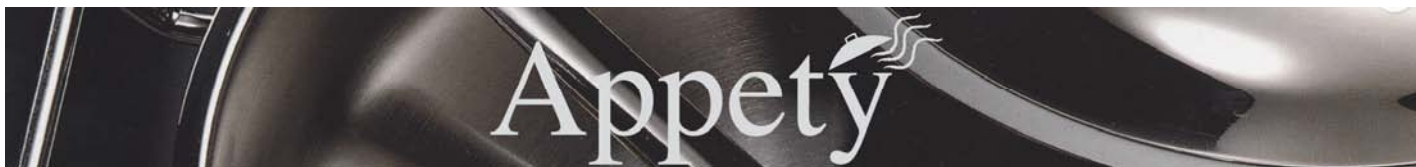
The wok has forever been the universal Asian kitchen utensil, and it turns out to be ideal for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. This wok is the ideal way to fry vegetables and chunks of meat quickly without using much oil or fat. The wok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

Crêpes pan - Non-stick stainless steel - Riveted stainless steel handle

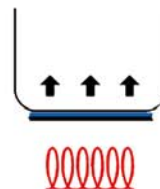


Code	Designation	Ø	H.cm	Th.mm	Kg
3681.24	NON-STICK	24	1,4	2	1

The crepe pan has a low skirt allowing crepes to be easily turned and for them to slide onto a plate without any problem. The 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 including INDUCTION



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
3468.08N		3,5

Saucepan, st. steel handle



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

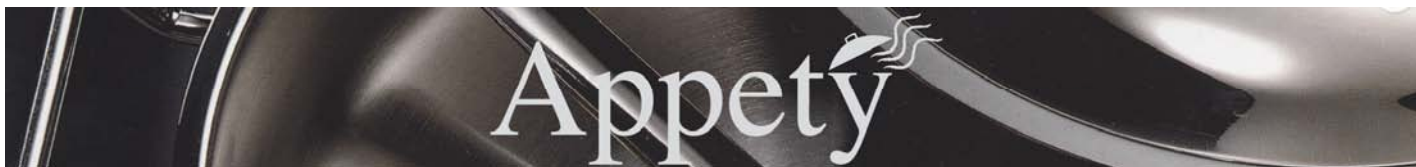
Rounded sauté-pan, st. steel handle, without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3462.16N		16	6	1	1	0,7
3462.18N		18	6,5	1,2	1	0,9
3462.20N		20	6,5	1,8	1	1,1
3462.24N		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
3467.24N		24	7,5	3,3	0,9	1,35
3467.28N		28	8,5	5	0,9	1,75
3467.32N	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
3451.24N	Welded handle	24	5,5	1	1,4
3451.28N	Welded handle	28	5,5	1	1,5
3451.32N	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
3459.14N		14	0,7	0,14
3459.16N		16	0,8	0,19
3459.18N		18	0,8	0,24
3459.20N		20	0,8	0,28
3459.24N		24	0,8	0,34
3459.28N		28	0,8	0,47
3459.32N		32	0,8	0,58
3459.36N		36	0,8	0,7
3459.40N		40	0,8	0,83
3459.45N		45	0,8	1,04
3459.50N		50	0,8	1,30
3459.60N		60	0,8	2,2

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

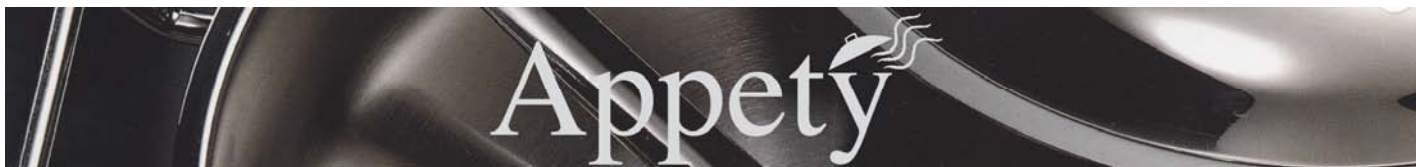
Stewpan, 2 st. steel handles, without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3444.20N		20	10	3	0,9	1,16
3444.24N		24	12	5,3	0,9	1,66
3444.28N		28	14	8	0,8	2,13
3444.32N		32	16	13,5	1	3,29
3444.36N		36	17	18,3	1	4
3444.40N		40	19	25	1,2	5,8
3444.45N		45	22	33	1,2	7,7
3444.50N		50	24	43,4	1,2	9,10
3444.60N		60	30	85	1,2	10,2

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
3454.20		20	10	3	0,9	1,55
3454.24		24	12	5,3	0,9	2,1
3454.28		28	14	8	0,8	2,75
3454.32		32	16	13,5	1	4,05
3454.36		36	17	18,3	1	6,05
3454.40		40	19	25	1,2	7,8
3454.45		45	22	33	1,2	8,65
3454.50		50	24	43,4	1,2	10
3454.60		60	30	85	1,2	12

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
3446.24N		24	24	11	0,9	2,2
3446.28N		28	28	17	0,9	2,95
3446.32N		32	32	26	1,1	4,60
3446.36N		36	36	37	1,1	5,4
3446.40N		40	40	50	1,1	6,85
3446.44N		44	45	69	1,4	10,1
3446.50N		50	50	100	1,4	10,1
3446.60N		60	55	155	1,4	11,3

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.

Stockpot, 2 st. steel handles, with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3456.24		24	24	11	0,9	2,45
3456.28		28	28	17	0,9	3,15
3456.32		32	32	26	1,1	4,85
3456.36		36	36	37	1,1	6,95
3456.40		40	40	50	1,1	8,8
3456.45		44	43	69	1,4	10,9
3456.50		50	50	100	1,4	11,7
3456.60		60	55	155	1,4	12,3

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

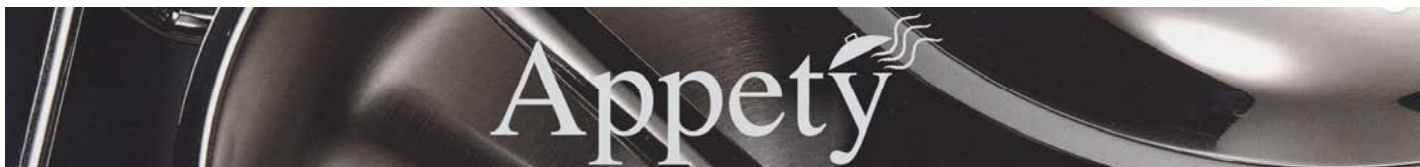
stainless steel handles. All hotplates including induction.

Stainless steel steamcooker



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3674.20		20	9	3	0,6	0,41
3674.24		24	11	5,3	0,6	0,72
3674.28		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.



4-segment pasta-cooker



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

Stainless steel pasta-cooker with handle + hook



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3112.12		12	13	1	0,8	0,41
3112.17		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.

Glass lid with bakelite/st.steel knob

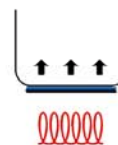


Code	Designation	Ø	Kg
4112.16		16	0,3
4112.20		20	0,5
4112.24		24	0,7
4112.28		28	0,8
4112.32		32	1,1



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
3475.12		12	6	0,7	0,6	0,37
3475.14		14	7	1	0,6	0,47
3475.16		16	8	1,6	0,6	0,57
3475.18		18	9	2,2	0,6	0,7
3475.20		20	10	3	0,6	0,87
3475.24		24	12	5,4	0,6	1,1
3475.28		28	14	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

2013



Code	Designation	Ø	Th.mm
3484.20		20	0,6
3484.24		24	0,6
3484.28		28	0,8
3484.32		32	0,8

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

2013



Code	Designation	Ø	H.cm	Th.mm
3482.16		16	6	0,6
3482.18		18	6,5	0,6
3482.20		20	6,5	0,6
3482.24		24	7,5	0,6
3482.28		28	7,5	0,6

Sauté-pan, st. steel handle, without lid

2013



Code	Designation	Ø	W.cm	Th.mm
3481.20		20		0,6
3481.24		24	7,5	0,6
3481.28		28	8,5	0,8
3481.32		32	9	0,8

Sauté-pan with 2 handles without lid

2013



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

Stewpan without lid



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

2013



Code	Designation	Ø	H.cm	Th.mm	Kg
3477.24		24	14,5	0,6	1,5
3477.28		28	18	0,6	2,1
3477.32		32	20	0,6	3,1
3477.36		36	22	0,6	3,6
3477.40		40	25	0,7	5,5
3477.50		50	30	0,7	7,9

Stockpot without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3478.20		20	20	4,1	0,8	1,34
3478.24		24	24	11	0,8	1,8
3478.28		28	28	17	0,8	2,6
3478.32		32	32	25	0,8	
3478.36		36	36	36	0,8	5
3478.40		40	40	49	0,8	6,8
3478.45		45	45	69	0,8	
3478.50		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

2013



Code	Designation	Ø	Th.mm	Kg
3480.14		14	0,6	0,16
3480.16		16	0,6	0,18
3480.18		18	0,6	0,21
3480.20		20	0,6	0,24
3480.24		24	0,6	0,31
3480.28		28	0,6	0,41
3480.32		32	0,6	0,52
3480.36		36	0,8	0,81
3480.40		40	0,8	
3480.45		45	0,8	
3480.50		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
3122.36	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
3122.00		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.

"Induction" fish kettle

Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3449.50N	"Standard", st. steel handles - L. 50 cm	50	16,5	11,5	0,8	1
3449.62	"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
3440.40		40	14,5	11	1	2,2
3440.50		50	16	11,5	1	2,9
3440.70		70	18	14	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.

Roasting-pan, 2 fixed handles



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
3121.35		35	28	8	7,5	3
3121.40		40	30	8	9	3,6
3121.45		45	35	8	12	4,4
3121.50		50	40	9	17,5	5,8
3121.55		55	45	9	21	6,8
3121.60		60	50	10	29	8,2
3120.53	1/1	53	32,5	9	15	5,1

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

Huge paella frypan, 4 handles or 2 handles



Code	Designation	Ø	H.cm	Th.mm	Kg
3123.60	35 portions - 2 handles	60	8	2	5,5
3123.80	65 portions	80	9	2	11

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 without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3111.12		12	11,5	1,3	1	0,39
3111.14		14	14	2,1	1	0,65
3111.16		16	16	3,2	1	0,88
3111.18		18	18	4,6	1	1,05
3111.20		20	20	6,3	1	1,29

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					
3579.01		24	24	23,5	13	1,86
3579.02		24	24	16	9	1,10
3579.03		24	24	7,5	4	0,73
3579.04		15,5	15,5	23,5	5	0,77
3579.05		15,5	15,5	16	3,5	0,65
3579.06		15,5	15,5	7,5	1,5	0,4
	RECTANGLE					
3579.07		15,5	10,5	16	2,5	0,52
3579.08		15,5	10,5	7,5	1	0,31
3579.09		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					
3579.10		24	24	0,8	0,46
3579.11		15,5	15,5	0,8	0,20
RECTANGULAR					
3579.12		15,5	10,5	0,8	0,16

Food storage canister, without lid

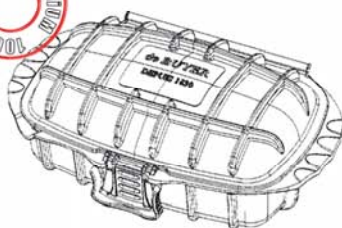


Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3390.14		14	12	1,7	0,8	0,49
3390.16		16	13	2,5	0,8	0,59
3390.20		20	16,5	5	0,8	0,91
3390.24		24	20	8	0,8	1,28
3390.28		28	23	14	0,8	1,72
3390.32		32	27	22	0,8	2,28

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.



CUISINE BOX PRO - Silicon box for steam cooking in oven



The De Buyer silicon "Cuisine Box" allows you to steam your food quickly and healthily while conserving their full flavour (vegetables, fish, white meat, fruit) for use in traditional and microwave ovens. Its innovative design optimises cooking and makes it really easy to use.

- Secure locking system
- Safe and easy lifting thanks to the handles
- Spout to drain off cooking juices
- Excellent support thanks to springs

Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
1988.20		19	12	3,8	0,75	0,17



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
3441.00		31	31	20	7,3
3441.60		60	40		
Composition : Smoking chamber with lid 2 st/steel grids (3441.93) One thermometer Oven (3441.91) and fire pit (3441.90) Aluminium telescopic and flexible pipe 3441.92 500 g. of sawdust 2 removable feet Delivered with smoking advices and recipes To be assembled					



Beech sawdust for food smoking



Code	Designation	Kg
4441.01	Bag of 0,5 kg	0,51
4441.15	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®
INOUIVRE INDUCTION 90%Cu

Saucepan with magnetic bottom INDUCTION



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6206.14		14	7,8	1,2	2	1
6206.16		16	8,9	1,8	2	1,37
6206.18		18	10	2,5	2	1,72
6206.20		20	10,7	3,3	2	2,1
6206.24		24	13	6	2	3,3

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.

Sauté pan with magnetic bottom INDUCTION



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6230.16		16	5,8	1	2	1,13
6230.20		20	6,5	1,8	2	1,53
6230.24		24	7,5	3	2	1,76

Conical sauté pan with magnetic bottom INDUCTION



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6236.20		20	7,2	1,7	2	1,76
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.

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



Code	Designation	Ø	H.cm	Th.mm	Kg
6232.28		28	10	2	2,44

Frypan with magnetic bottom INDUCTION and stainless steel handle



Code	Designation	Ø	H.cm	Th.mm	Kg
6224.20		20	4	2	1,4
6224.24		24	4	2	1,7
6224.28		28	4	2	2
6224.32		32	4	2	2,3

Stewpan with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6242.20		20	10,7	3,3	2	2,39
6242.24		24	13	5,4	2	3,4
6242.28		28	13,8	8	2	4,19

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.

Stainless steel lid



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

Sauté pan with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6241.24		24	7,5	3,1	2	2,7
6241.28		28	9,2	4,9	2	4

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.

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



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



fonte d'inox
cast stainless steel
fundición inox

inoquivre

Saucepan - 2 mm thick



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

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

Sauté pans - 2 mm thick



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

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

Round frypan - 2 mm thick



Code	Designation	Ø	H.cm	Th.mm	Kg
6424.24		24	4	2	1,3
6424.28		28	4	2	1,6

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

Sauté pan with 2 cast stainless steel handles with lid - 2 mm thick



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6441.24		24	7,5	3	2	3,12

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

Stewpan with 2 cast stainless steel handles with lid- 2 mm thick



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6442.20		20	10,5	3,3	2	2
6442.24		24	13	5,4	2	2,52

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.

Stainless steel lid

Cast st/steel handle
See page 84





fonte d'acier
cast steel
fundición

inoquivre

Saucepan, cast-iron handle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6460.01	Set of 5 - ø12-20 cm					8,28
6460.12		12	6,8	0,8	2	1,03
6460.14		14	7,8	1,2	2	1,4
6460.16		16	9,1	1,8	2	1,81
6460.18		18	10	2,5	2	2,24
6460.20		20	10,8	3,3	2	2,62
6460.24		24	13	6	2	3,83
6460.28		28	13,8	8	2	4,9

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
6462.20	Sauté-pan, no lid - 2,5 mm th	20	6,5	1,8	2	
6462.24	Sauté-pan, no lid - 2,5 mm th	24	7,5	3,1	2	2,75
6462.28	Sauté-pan, no lid - 2,5 mm th	28	9,2	4,9	2	4,09
6464.16	Conical sauté-pan, no lid - 2,5 mm th	16	6,5	0,9	2	1,05
6464.20	Conical sauté-pan, no lid - 2,5 mm th	20	7,2	1,7	2	1,87
6464.24	Conical sauté-pan, no lid - 2,5 mm th	24	8,2	2,9	2	2,54
6465.22	Frypan - 2,5 mm th	22	3,3		2	1,36
6465.26	Frypan - 2,5 mm th	26	3,8		2	1,94
6465.30	Frypan - 2,5 mm th	30	4		2	2,63

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.

Lid, cast-iron handle



Code	Designation	Ø	Th.mm	Kg
6463.12		12	1,2	0,17
6463.14		14	1,2	0,21
6463.16		16	1,2	0,27
6463.18		18	1,2	0,35
6463.20		20	1,2	0,41
6463.24		24	1,2	0,68
6463.28		28	1,2	0,8

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

Stewpan with lid, cast-iron handles



Code	Designation	H.cm	Liters	Th.mm	Kg
6466.24		13	6	2	2,52
6466.28		13,8	8	2	3,2

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 walls are stainless steel on the inside. The handles are firmly riveted.



bronze
bronze
bronze

inoquivre

Saucepan



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6445.01	Set of 5 - ø12-20				1,2	4,83
6445.10		10	5,5		1,2	0,4
6445.12		12	6,8	0,8	1,2	0,48
6445.14		14	7,7	1	1,2	0,63
6445.16		16	9	1,6	1,2	0,97
6445.18		18	10	2,5	1,2	1,24
6445.20		20	11	3,5	1,2	1,5

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 bronze handle.

Sauté-pan without lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6448.16		16	5,8	1	1,2	0,66
6448.20		20	6,5	1,8	1,2	0,93
6448.24		24	7,5	3	2	1,55

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 bronze handle is firmly riveted.

Frypans with bronze handle



Code	Designation	Ø	L.cm	W.cm	Th.mm	Kg
6450.20	Round frypan - 1,2 mm th	20			2	0,94
6450.22	Round frypan - 1,2 mm th	22			2	1,04
6450.26	Round frypan - 1,2 mm th	26			2	1,47
6450.30	Round frypan - 1,2 mm th	30			2	1,6
6452.32	Oval frypan - 1,2 mm th		30	20	1,2	1,03
6452.36	Oval frypan - 1,2 mm th		35	23	1,2	1,29

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 bronze handle is firmly riveted.

Round dish, 2 handles



Code	Designation	Ø	H.cm	Th.mm	Kg
6449.12		12	2	2	0,28
6449.16		16	3	2	0,36
6449.20		20	3	2	0,85
6449.26		26	4	2	1,47

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 bronze handles are firmly riveted.

Sauté-pan with lid, bronze handles



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6446.24		24	7,2	3,2	2	3,12
6446.28		28	9,2	5,5	2	4,21

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 bronze handles are firmly riveted.

COPPER

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

Round stewpan with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6447.10		10	5,5		1,2	0,48
6447.16		16	9	1,6	1,2	1
6447.20		20	10,7	3,5	1,2	1,5
6447.24		24	13	5,2	2	2,52

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-tinning. The bronze handles are firmly riveted.

Mini-frypan ø 13 cm with riveted bronze handle



Code	Designation	Ø	H.cm	Th.mm	Kg
6450.13		13	3,2	2	0,43

Lid



Code	Designation	Ø	Th.mm	Kg
6454.12		12	1,2	0,13
6454.14		14	1,2	0,18
6454.16		16	1,2	0,22
6454.18		18	1,2	0,29
6454.20		20	1,2	0,34
6454.24		24	1,2	0,69
6454.28		20	1,2	0,41

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

Oval dish, 2 handles



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
6451.32		32	20	4	1,2	1,03
6451.36		36	23	5,1	1,2	1,28

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-tinning. The bronze handles are firmly riveted.

WOK with bronze handle



Code	Designation	Ø	H.cm	Th.mm	Kg
6432.32		32	9	2	1,92

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-tinning. The bronze handle is firmly riveted.

Mini sauce-pan with lid



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6453.09		9	4,8	0,3	1	0,33

This 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-tinning. The bronze handle is firmly riveted.

Sauce-warmer made of Copper/Stainless steel with cast-iron stand, 1 candle



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6702.05	With tinned copper lid	10	5,2	0,4	0,1	1,13

This table set allows you to keep sauces or butter warm on the table.

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	1,6

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.

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

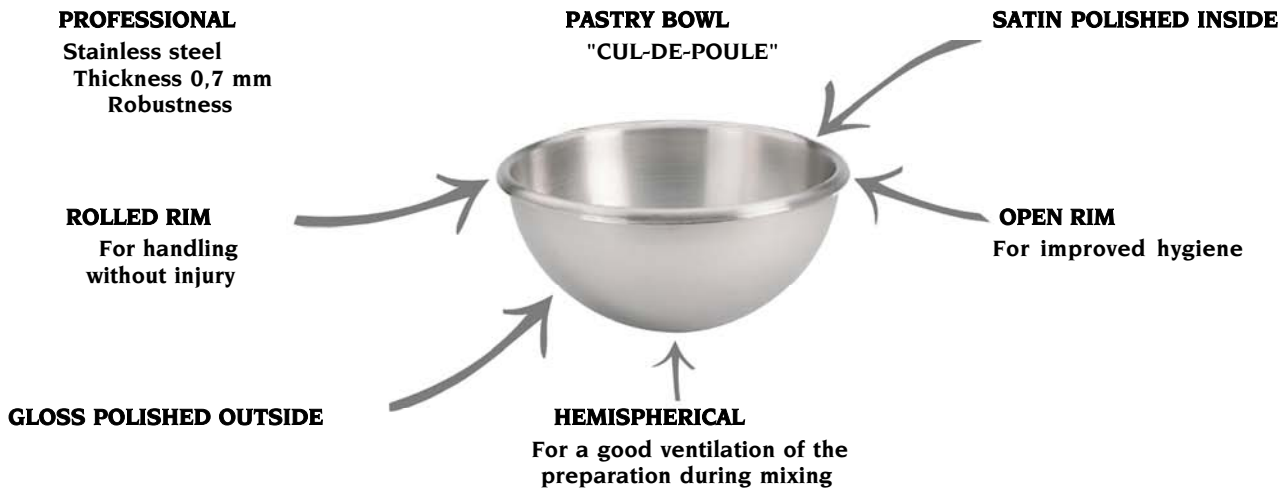
Made from solid copper, these half-round eggwhite basins are the traditional utensils used by professionals. The basins are perfect for beating egg-whites until stiff.

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	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.



Hemispherical bowl, round opened edge



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

Hemispherical pastry bowl, stainless steel and silicone



Code	Designation	Ø	Liters	Th.mm	Kg
3373.16		16	1	0,7	0,24
3373.20		20	2,1	0,7	0,37
3373.24		24	3,6	0,7	0,5
3373.30		30	7	0,7	0,73

De Buyer has developed a stainless steel, half-spherical « cul-de-poule » bowl, with a base covered in silicone. The bowl is stable and never slips during use. The interior graduations are also practical.

Stainless steel hemispherical bowl, round opened edge

2013



Code	Designation	Ø	H.cm	Liters	Kg
3370.20	[PU:5]	20	10	2,1	0,24
3370.24	[PU:5]	24	12	3,6	0,33
3370.30	[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.

Flat bottom pastry bowl, round opened edge



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3250.16		16	9	1	0,8	0,19
3250.18		18	9	1,5	0,8	0,21
3250.20		20	10	2	0,8	0,24
3250.22		22	11,2	3	1	0,36
3250.24		24	11,2	3,5	1	0,4
3250.26		26	12	4,5	1	0,48
3250.28		28	12,5	5,5	1	0,56
3250.30		30	13	6,5	1	0,63
3250.32		32	14	8	1	0,74
3250.36		36	15	11,5	1,2	1,1
3250.40		40	17,5	16	1,2	1,42
3250.44		44	19	20,5	1,2	1,63
3250.50		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.

Conical flat bottom bowl, 2 handles, round opened edge



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3251.32		32	14	8	1,2	0,95
3251.36		36	15	11,5	1,2	1,31
3251.40		40	17,5	16	1,2	1,5
3251.44		44	19	20,5	1,2	1,9
3251.50		50	28,5	40	1,2	2,45

Bowl for professional use, as much for its capacity as for the quality and thickness of the stainless steel used. It has an open rolled rim. Its two handles make for easy handling. Polished finish.

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



Code	Designation	Ø	H.cm	Th.mm	Kg
3930.24		24	13	1,2	0,54
3930.32		32	17,5	1,2	1,08
3930.36		36	18,5	1,2	1,29
3930.40		40	20	1,2	1,62
3930.44		44	21,5	1,2	1,93
3930.48		48	22,5	1,2	2,23

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

Colander - Professional quality



Code	Designation	Ø	H.cm	Th.mm	Kg
3232.24	Conical colander, handle + facing hook (1)	24	11	1	0,55
3232.28	Conical colander, handle + facing hook (1)	28	13	1	0,75
3240.24	(2)	24	13	0,8	0,71

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.

Automatic dispenser by de Buyer

Filling, Pouring, Garnishing, decorating

	3353	3354.12	3354.02	3354.50	3358.00
Capacity	0,8 L.	1,5 L.	1,9 L.	3,3 L.	0,8 L.
Nozzle	ø 7 mm 80°C max.	3 sizes: ø 8 mm and nozzels ø 4 & 6 mm	3 sizes: ø 8 mm and nozzels ø 4 & 6 mm	ø 15 mm	2 nozzles supplied U8 & D8 Suitable for other nozzle forms

Use:

	LIQUID FLUID	LIQUID FLUID	THICK MOUSSES	THICK COMPACT
Sweet or savory sauce	✓	✓	✓	
Hot jelly		✓	✓	
Hot fruit pulp		✓	✓	
Cream Thick fruit coulis			✓	
Hot sirup		✓	✓	
Liqueur	✓	✓	✓	
Mousse			✓	
Cake dough				✓
Mixture for Financiers Madeleines Cakes				✓
Jam			✓	
Puff pastry				✓
Chocolate pastry			✓	✓
Sponge biscuit				✓
Caramel chaud		✓	✓	
Joconde biscuit			✓	
Custard				✓



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

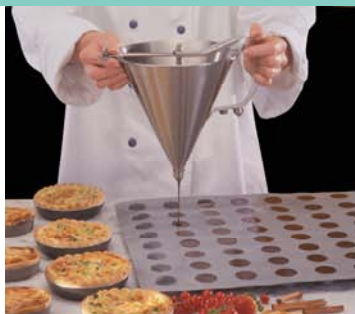
Code	Designation	Ø	W.cm	H.cm	Liters	Kg
3354.50	with stand	20	30	38	3,3	0,87



Big sizes of the integrated nozzle ø 15 mm to preserve air molecules of the preparations: saved smoothness. Perfect for mousses, thick sauces, 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
3354.00	Automatic piston funnel alone 1,9 L.	19	18	1,9	1	0,61
3354.02	Automatic piston funnel with stand 1,9 L.	19	18	1,9	1	0,78
3354.10	Automatic piston funnel alone 1,5 L.	17,5	16,5	1,5	1	0,55
3354.12	Automatic piston funnel with stand 1,5 L.	17,5	16,5	1,5	1	0,72
3354.01	Non-slip stainless steel stand		15		6	0,17
SPARE PARTS FOR FUNNEL :						
3354.92	Central closed nut					
3354.93	Wing nut					
3354.95	Set of two nozzles - 4 and 6 mm					



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



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.

Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
3353.00	Black	15	18,5	15	15,5	0,25
3353.20	Green	15	18,5	15	15,5	0,25
3353.30	Orange	15	18,5	15	15,5	0,25
3353.40	Red	15	18,5	15	15,5	0,25
3353.60	Fushia	15	18,5	15	15,5	0,25

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. Removable and interchangeable nozzles.

Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
3358.00	DESIGNED BY DE BUYER - PATENTED Delivered with 2 polycarbonate nozzles U8 & D8	38,4	10,5		0,75	0,44
3358.75	ACCESSORIES 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
4129.00	Set of 6 polycarbonate nozzles for "LE TUBE" - 3 Star nozzles B6 - F6 - B8 - 2 plain nozzles ø 8 mm - ø 15 mm - 1 nozzle Saint Honoré	13	13	4		0,06

Funnel



Code	Designation	Ø	H.cm	Kg
3357.12	Funnel with filter	12	13	0,12
3357.20	Funnel with filter	20	23	0,26
	Funnel without filter	12	13	0,1
3356.20N		20	23	0,24
3357.01	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
3350.10N		10	7,1	0,4	0,08
3350.14N		14	10,5	0,4	0,15
3350.18N		18,5	16	0,4	0,31
3350.20N		20	18	0,4	0,38
3350.23N		23	20,5	0,4	0,45
3350.26N		27	23	0,4	0,71
3354.01	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
3351.21	chinese strainer ø 21 cm	21	20,5	1	0,46
3351.23	chinese strainer ø 23 cm	23	22	1	0,56
3354.01	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



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
3352.20N		20	44	18	0,8	0,48
3352.25N		25	48	22	0,8	0,66

This strainer is fitted with a hook and a tongue enabling it to sit on round bowls. Hole mesh size: 1.4 mm. It allows for the very fine filtration of gelatin, coulis or custard.

Strainer, st.steel



Code	Designation	Ø	L.cm	Kg
3242.10N		10	25	0,1
3242.12N		12	31	0,15
3242.14N		14	32	0,17
3242.16N		16	37	0,2
3242.18N		18	41	0,22

Perforated stainless steel strainer

Stainless steel flour sieve with st/steel mesh N° 20 - mesh 1 mm



Code	Designation	Ø	H.cm	Th.mm	Kg
4604.30		30	7	0,2	0,31
4604.21		21	6	0,2	0,19
4604.16		16	5,5	0,2	0,11

Measuring jug with foot, handle and with a spout



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

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



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

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



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

Graduated bucket with base



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3276.12N	Inner ø 29 cm	31	28,5	12	1,5	1,34
3276.15N	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
3274.07N		23,5	24,2	7	1,5	0,97
3274.10N	Grad. - inner ø 28 cm	30	24,5	10	1,5	1
3274.12N	Grad. - inner ø 29 cm	31	27	12	1,5	1,2
3274.15N	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).

Graduated measuring jug, polypropylene



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

Graduated in litres and millilitres. Pouring lip and handle

Dishes



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

Polycarbonate jug



Code	Designation	Ø	H.cm	Liters	Kg
4943.16N		12,5	21	1,6	0,34

Unbreakable transparent polycarbonate jug. For hot or cold liquids. Non-spill pouring lip.

Stainless steel one-piece ladle



Code	Designation	Ø	L.cm	Liters	Th.mm	Kg
3021.06	L. Handle 28 cm	6	32	0,05	1,2	0,09
3021.08	L. Handle 28 cm	8	34	0,13	1,2	0,1
3021.10	L. Handle 32 cm	10	43	0,25	1,2	0,22
3021.12	L. Handle 35 cm	12	44	0,45	1,2	0,25
3021.14	L. Handle 43 cm	14	53	0,67	1,5	0,3
3021.16	L. Handle 43 cm	16	53	1	1,5	0,48
3021.18	L. Handle 43 cm	18	54	1,46	1,5	0,55
3021.20	L. Handle 51,5 cm	20	63,5	2,06	1,5	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
3041.08	L. Handle 28 cm	8	35	1,2	0,1
3041.10	L. Handle 32 cm	10	43	1,2	0,15
3041.12	L. Handle 35 cm	12	44,5	1,2	0,2
3041.14	L. Handle 43 cm	14	53	1,2	0,27
3041.16	L. Handle 43 cm	16	55	1,2	0,3
3041.18	L. Handle 43 cm	18	57	1,5	0,4
3041.20	L. Handle 51,5 cm	20	64	1,5	0,47

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	Liters	Th.mm	Kg
3021.66	L. Handle 28 cm	6	32	0,05	1,2	0,9

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
3982.10	STRAIGHT - L. Handle 28 cm	37	6,5	1,2	0,14
3983.10	SIDE - L. Handle 28 cm	35	6,5	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
3984.10	Perforated spatula	44	10	1,2	0,17
	L. Handle 35 cm				
3984.12	L. Handle 37,5 cm	47	12	1,2	0,22
3985.10	Plain spatula	44	10	1,2	0,17
	L. Handle 35 cm				
3985.12	L. Handle 37,5 cm	47	12	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 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
3130.06	L. handle : 28,2 cm	6	33,5	0,05	2,5	0,14
3130.08	L. handle : 32,9 cm	8	39	0,13	2,5	0,22
3130.10	L. handle : 36,5 cm	10	44,5	0,25	2,5	0,31
3130.12	L. handle : 40,2 cm	12	50	0,45	3	0,45
3130.14	L. handle : 41,2 cm	14	52,5	0,67	3	0,55
3130.16	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
3150.08	L. handle : 32,5 cm	8	40	2,5	0,2
3150.10	L. handle : 36,5 cm	10	45	2,5	0,25
3150.12	L. handle : 40,2 cm	12	50	3	0,36
3150.14	L. handle : 41,2 cm	14	53	3	0,43
3150.16	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
3143.10	Straight - L. handle 36,5 cm	10	0,06	2,5	0,31
3144.10	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
3141.10	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
3142.10	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
3170.40	L. Handle 30 cm	38	4,5	1,5	0,17
3170.50	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
3136.08	Pizza ladle, flat bottom (1) [PU:5] L. Handle 28 cm	8,5	32		0,145	0,13
3135.00	Mini ladle, oval (2) [PU:5] L. Handle 22,5 cm - 2 cl	4,5	25	3		0,04
3135.04	Mini ladle, round (3) [PU:5] L. Handle 23,5 cm - 2 cl	4	25			0,04
3134.06	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.

Wall hanging bar for utensils with 8 hooks - Stainless steel



Code	Designation	L.cm	W.cm	Th.mm	Kg
4720.00N		44	2,4	1,5	0,36

Practical in order to have all utensils at hand. Sliding hooks allow an easier use.

Wall hanging bar for utensils



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

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

Wire skimmer, extra-strong stainless steel



Code	Designation	Ø	L.cm	Kg
2601.12N	L. Handle 34 cm	12	34	0,24
2601.14N	L. Handle 35 cm	14	48	0,27
2601.16N	L. Handle 36 cm	16	38	0,29
2601.18N	L. Handle 41,5 cm	18	56	0,35
2601.20N	L. Handle 43,5 cm	20		0,38
2601.22N	L. Handle 45 cm	22	64	0,41
2601.24N	L. Handle 47,5 cm	24	42	0,42

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
2611.10N		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.

Professional whisk for cooking and patisserie



Code	Designation	Liters	Kg
2610.25	St/steel wire ø 1,4 mm - Slimmer handle	25	0,07
2610.30	St/steel wire ø 1,8 mm - Slimmer handle	30	0,12
2610.35	St/steel wire ø 1,8 mm	35	0,17
2610.40	St/steel wire ø 1,8 mm	40	0,18
2610.45	St/steel wire ø 1,8 mm	45	0,23
2610.50	St/steel wire ø 1,8 mm	50	

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

Kitchen whisk, all st. steel



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

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

Egg-whites whisk, overmoulded handle



Code	Designation	L.cm	Th.mm	Kg
2602.35N	L. Handle 14 cm	35	2	0,18
2602.45N	L. Handle 15 cm	45	2	0,22

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

Cake spatula



Code	Designation	L.cm	Kg
3285.00N	L. Handle 12 cm [PU:5]	26	0,09

This pie slice makes for elegant serving. What's more, it has a smooth angle-free surface for easy cleaning.

Stainless steel ice cream spoon.



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

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

Grip for hot dishes or plates



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

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

Spaghetti tong



Code	Designation	L.cm	Th.mm	Kg
4816.21N	[PU:5]	20	0,5	0,06

Spring tongs that enable spaghetti to be held cleanly during serving. These tongs are also suited to serving grated raw vegetables.

Serving spoon



Code	Designation	Liters	Kg
2140.00	Plain	33	0,08
2140.10	Perforated	33	0,08

Ice-cream scoop, eutectic handle system



Code	Designation	L.cm	W.cm	Kg
4815.00N	Width of the bowl : 4,5 cm [PU:5]	18	4,5	0,11

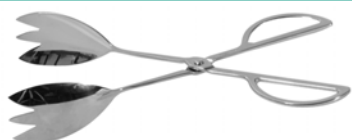
When gripped, the eutectic (thermoactive) handle spreads the warmth over the whole spoon as the scoops of ice-cream are being molded to shape. This allows the scoops to be molded more easily. NOT dishwasher safe.

Ice-cream scoop - Stainless steel



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

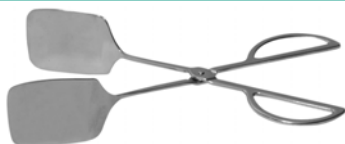
Stainless steel service tong "Tulip"



Code	Designation	L.cm	W.cm	Kg
2146.00N		25	4,5	0,12

This tong is designed for serving salads. They give a good hold on the food.

Pastry tong "scissors"



Code	Designation	L.cm	W.cm	Kg
3345.18N		25	5	0,13

These scissor tongs are ideal for serving small cakes and other dainties. They are also used often by confectioners.

Stainless steel service tong (with openwork design)



Code	Designation	L.cm	W.cm	Kg
2144.00N		25	4,5	0,1

This multi-purpose tong is ideal for serving cakes, dainties, and other catering products.

Stainless steel service tong



Code	Designation	L.cm	W.cm	Kg
2145.00N		25	4,5	0,11

These tongs are designed for serving salads. They give a good hold on the food.

Utility tongs



Code	Designation	L.cm	Th.mm	Kg
4788.24N [PU:12]		24	0,5	0,12
4788.30N [PU:12]		30	0,5	0,15
4788.40N [PU:12]		40	0,5	0,2

The large model is very practical for oven ranges, grills, barbecues...

Utility tongs



Code	Designation	L.cm	W.cm	Th.mm	Kg
3344.28 [PU:5]		28	4	1	0,13

Spring tongs for quick and practical serving.

Flour scoop , polypropylene



Code	Designation	L.cm	Liters	Kg
4370.02N		26	0,25	0,04
4370.05N		32	0,5	0,07
4370.09		39	1	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
3271.20	Flour scoop, with handle 75 cl	20	12	5,5	0,75	0,41
3271.24	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.

Dredger, stainless steel



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

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

Rubber flexible scraping spatula



Code	Designation	L.cm	Kg
4891.24N	L. handle 18 cm	24	0,08
4891.34N	L. handle 24 cm	34	0,11
4891.42N	L. handle 30 cm	42	0,12

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).

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



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

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

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.

Omelette turner, stainless steel



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

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

Manual can opener



Code	Designation	Ø	H.cm	Kg
2321.00	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. The stainless

steel model can be machine washed and sterilized.

Stainless steel manual grater with 4 different sides



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
4899.00N	2 sides 7 x 14 cm/ 2 sides 4,5 x 13 cm	9	6	22	0,3	0,18
4899.01N	2 sides 8 x 17 cm/ 2 sides 6 x 16 cm	10	8	25	0,3	0,20
While stocks last						

The high quality stainless steel used in this manual grater makes for a tough tool that will not buckle under pressure during use. It is easy to use and is ideal for grating spices, parmesan cheese, raw potatoes, carrots, etc.

Metal cleaner



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

Polyethylene cutting board



Code	Designation	L.cm	W.cm	H.cm	Kg
Sharp angles					
4920.60N	White	60	40	2	3,9
4920.60B	Blue	60	40	2	3,9
4920.60R	Red	60	40	2	3,9
4920.60V	Green	60	40	2	3,9
4920.60J	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
4140.00N	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.

Stainless steel flexible slotted scoop



Code	Designation	L.cm	Kg
4221.00N	[PU:6]	28	0,06

This food turner is made from forged stainless steel. Its springiness makes food easy to handle and turn. The handle is ebony-stained beech.

Baker gloves for thermic protection till 300°C



Code	Designation	Kg
4757.00N		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.

Can opener



Code	Designation	Kg
4961.00N	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.

Pastry spatula



Code	Designation	L.cm	W.cm	Th.mm	Kg
4793.15N	L. Blade 15 cm	28	2,5	0,5	0,07
4793.20N	L. Blade 20 cm	33	3	0,5	0,08
4793.25N	L. Blade 25 cm	38	3,5	0,5	0,15
4793.30N	L. Blade 30 cm	44	4	0,5	0,18

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

Skewer, stainless steel



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

Available 20 to 45cm (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.

Stainless steel professional food mill and sieves



Code	Designation	Ø	L.cm	H.cm	Kg
2004.00N	Professional mill N° 5 without sieve	37	41	38,5	3,1
2004.10N	Sieve for N°5, ø 1 mm				
2004.15N	Sieve for N°5, ø 1,5 mm				
2004.20N	Sieve for N°5, ø 2 mm				
2004.30N	Sieve for N°5, ø 3 mm				
2004.40N	Sieve for N°5, ø 4 mm				
2007.00N	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.

Aluminium order and check rack



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

Set of 8 plastic clips TWIXIT to close bags



Code	Designation	Kg
4336.00	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.

Elbowed pastry spatula - Stainless steel blade and plastic handle



Code	Designation	L.cm	W.cm	Kg
044001	L. Blade 24 cm	29	4	0,16
044002	L. Blade 20 cm	24	3,5	0,18

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

Triangular spatula



Code	Designation	W.cm	Th.mm	Kg
4758.07N	L. Blade 9,5 cm	7,5	2	0,12
4758.10N	L. Blade 11,5 cm	10	2	0,18

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.

Hamburger turner, beveled blade



Code	Designation	W.cm	Th.mm	Kg
4894.07N	L. Blade 13 cm	7	0,1	0,18

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

Polypropylene cutting board



Code	Designation	L.cm	W.cm	Th.mm	Kg
4921.40N		40	25	10	0,84

A cutting board made from high quality food-grade polypropylene; it will not discolor and stands up to knives and other sharp instruments for a long time. With its non-slip edges, the board remains steady when slicing and cutting to make operations easier and safer. Easy to clean with water or in the dishwasher.

Butcher hook, stainless steel



Code	Designation	L.cm	Th.mm	Kg
3010.12N	"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.

Stainless steel chainmail glove with polyurethane strap



Code	Designation	L.cm	Kg
4755.00N		21	0,25

This professional 5-finger glove meets current European safety standards and gives butchers' hands reliable protection from knife blades during delicate cutting operations. St/steel welded-ring chainmail construction - polyurethane wrist strap with press-stud fastening - reversible - can be cleaned at 90°C. Available in six sizes: 5-6-7-8-9-10 (state size on order).

Protective apron made of rectangular stainless steel plates



Code	Designation	L.cm	W.cm	Kg
4754.00N		75	56	2,8

This professional protective apron meets current European safety standards and gives the butcher reliable protection during delicate cutting operations such as boning. The apron is made

up of rigid st/steel wafers linked by welded stainless steel rings - reversible - complete with straps - single size.

Pasta machine with slots for attaching motor



Code	Designation	L.cm	W.cm	H.cm	Kg
2009.00N	Pasta machine with clamp and handle	20	19	15	3
2009.10N	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.

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
4335.81F	French	24,1	6,6	4,6	0,17
4335.81A	English	24,1	6,6	4,6	0,17
4335.81E	Spanish	24,1	6,6	4,6	0,17
4335.81D	German	24,1	6,6	4,6	0,17
4335.81FL	Flemish	24,1	6,6	4,6	0,17
4335.81I	Italian	24,1	6,6	4,6	0,17
4335.90	set of 3 traction films for Easy Sushi DISPLAY 24 EASY SUSHI:	24,5	16	0,05	0,05
4335.10	French	36	33	32,5	4,46
4335.11	German	36	33	32,5	4,46
4335.12	English	36	33	32,5	4,46
4335.13	Spanish	36	33	32,5	4,46
4335.14	Italian	36	33	32,5	4,46
4335.15	Flemish	36	33	32,5	4,46





Perforated pizza screen for cooking - aluminium



Code	Designation	Ø	Kg
7350.23		23	0,05
7350.28		28	0,08
7350.31		31	0,08
7350.33		33	0,09
7350.38		38	0,12
7350.43		43	0,15
7350.48		48	0,19

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

Stainless steel pizza ladle - Flat bottom



Code	Designation	Ø	L.cm	Liters	Th.mm	Kg
3136.08	Pizza ladle, flat bottom (1) [PU:5] L. Handle 28 cm	8,5	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 round oven peel - Aluminium with wooden handle



Code	Designation	Ø	Kg
7291.40	L. handle 120 cm Total length : 162 cm	40	1,05

Oven peel for pizza or "Flammenküche"



Code	Designation	L.cm	W.cm	Th.mm	Kg
3293.31	Pizza oven peel square-shaped L. Handle 96 cm	128	31	1,2	1,35
3294.46	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
7293.31	L. handle 120 cm Total L. 152,5 cm	30	30	1,5	0,95

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
3290.18	Pizza oven peel - L. Handle 96 cm	18	128	1,2	0,65
3290.31	Pizza oven peel - L. Handle 96 cm	31	128	1,2	1,18
3290.60	Pizza oven peel - L. Handle 60 cm (1)	31	91	1,2	1
3291.31F	Pizza oven peel, wooden handle 123 cm (2)	31	154	1,2	1,23
3288.35	Pizza oven peel blue steel, s/s handle 96 cm (3)	35	128	1,2	1,18

Pizza cutting wheel



Code	Designation	Ø	Th.mm	Kg
4970.10N	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.

Scraper brush for oven, wooden handle



Code	Designation	L.cm	W.cm	H.cm	Kg
4875.70		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.

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

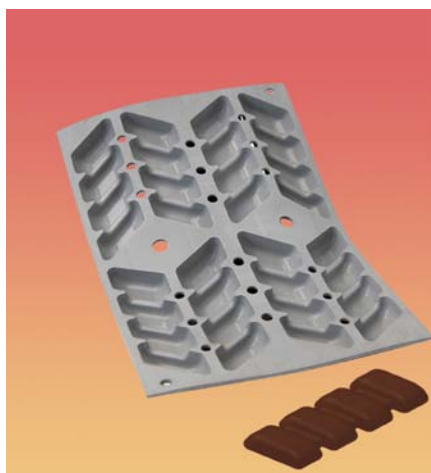


Arnaud Larher
MOF 2007



Franck Michel
Champion du Monde
2006
MOF 2004

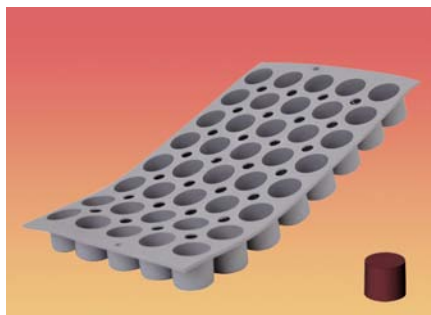
ELASTOMOULE - 8 four-part moulds "Croquant"



Code	Designation		L.cm	W.cm	H.cm	Kg
	creation CHRISTOPHE DEBERSEE Bakery World Champion 2008					
1874.01	Tray 29,5 x 29 cm - 8 moulds 4,85 dl	2013	11	4	1,6	0,25

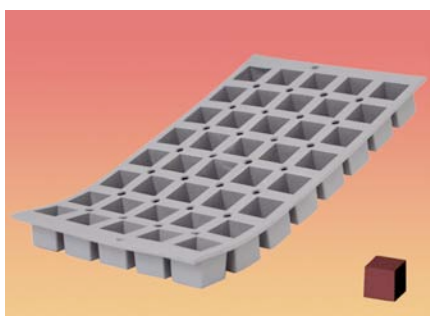
The first mould to make preparations to share: easily divisible as precut. It is suitable for the preparation of appetizers, chocolates or 'cocktail' pieces. Also sweet or savory preparations portions (sauces, fruit coulis...) can be frozen.

Elastomoule - 40 mini-cylinders ø 27,5 mm



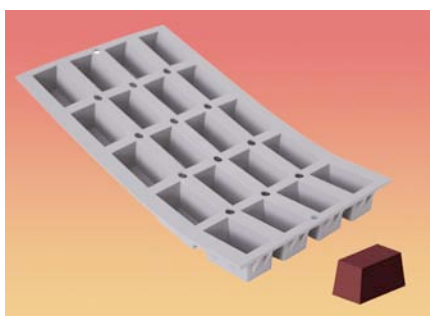
Code	Designation	Ø	H.cm	Kg
1873.01	300 x 176 mm 1,4 dl	2,75	2,5	0,26

Elastomoule - 40 mini-cubes 25 mm



Code	Designation	L.cm	W.cm	H.cm	Kg
1869.01	300 x 176 mm 1,5 cl	2,5	2,5	2,5	0,26

Elatomoule - 20 MINI Cakes



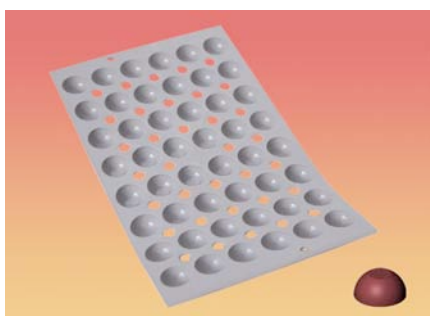
Code	Designation	L.cm	W.cm	H.cm
1868.01	Tray 300 x 176 mm 3,15 cl	4,9	2,7	2,7

Silicone molds ELASTOMOULE - 40 Mini-tartlets ø 30 mm



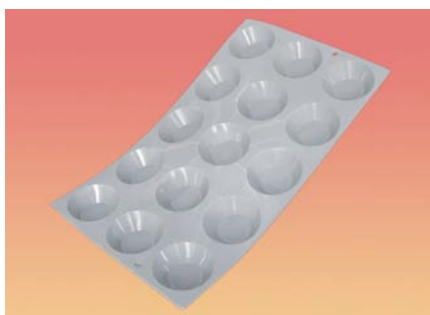
Code	Designation	Ø	H.cm	Kg
1867.01	300 x 176 mm 2,15 cl	3	0,4	0,14

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



Code	Designation	Ø	H.cm	Kg
1866.01	300 x 176 mm 4 cl	2,5	1	0,16

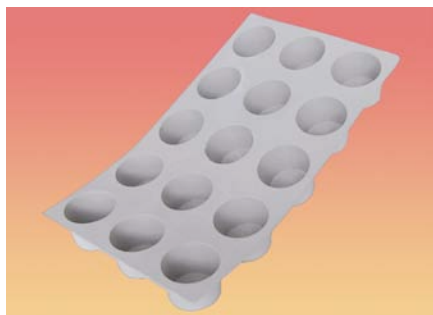
Silicone moulds ELASTOMOULE - Mini-tartlet ø 50 mm - 1,9 cl



Code	Designation	Ø	H.cm	Kg
1859.01D	30 x 20 cm - 15 cakes 1,9 cl	5	1,5	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). 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.

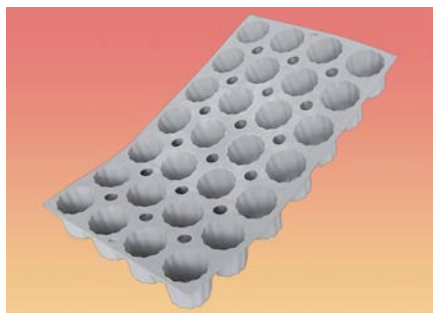
Silicone moulds ELASTOMOULE - Mini-Muffins ø 45 / 38 mm - 3,9 cl



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
1858.01D	30 x 20 cm - 15 cakes 3,9 cl	4,5	30	17,6	3	0,25

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.

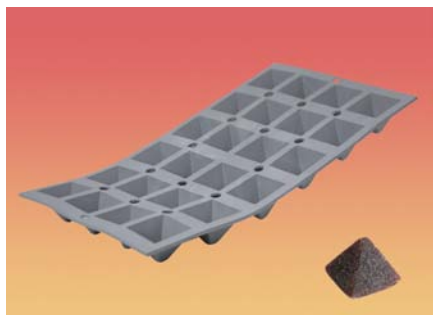
Silicone molds ELASTOMOULE - Mini-"Bordelais" fluted cake - 1,9 cl



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
1856.01D	300x176 mm, 28 cakes - R'SYSTEM 1,9 cl	3,5	30	17,6	3,5	0,25

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
1855.01D	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.

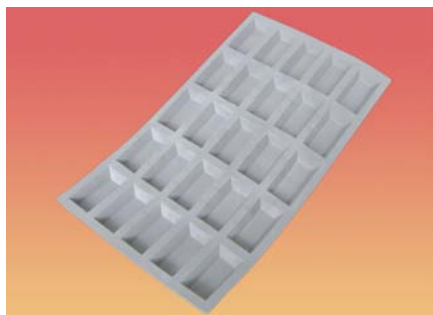
Silicone molds ELASTOMOULE - Mini-tartlet ø 45 mm- 0,95 cl



Code	Designation	Ø	H.cm	Kg
1853.01D	30x20 cm - 24 cakes	4,5	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). 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.1899.00 die for indenting the pastry in this model.

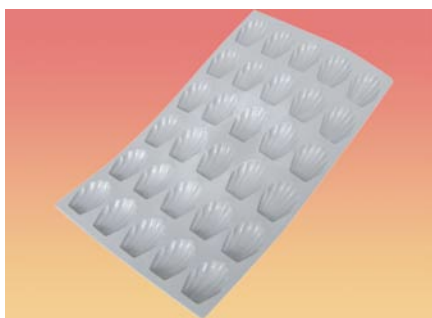
Silicone moulds ELASTOMOULE - Mini-financier - 1,05 cl



Code	Designation	L.cm	W.cm	H.cm	Kg
1852.01D	30 x 20 cm - 25 cakes 1,05 cl	4,9	2,6	1,1	0,19

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.

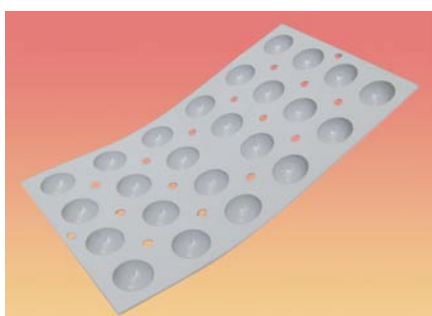
Silicone moulds ELASTOMOULE - Mini-madeleine - 0,64 cl



Code	Designation	L.cm	W.cm	H.cm	Kg
1851.01D	30 x 20 cm - 30 cakes	4	3	1,1	0,19

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.

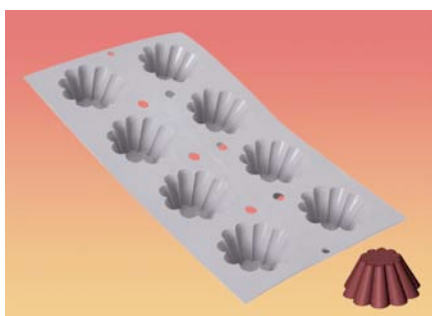
Silicone moulds ELASTOMOULE - Mini-hemispherical - 1,2 cl



Code	Designation	Ø	H.cm	Kg
1850.01	30x20 cm - 24 cakes	3	1,5	0,21

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
1845.01	300 x 176 mm - 8 cakes ø 60/31 mm 4,2 cl	6	2,8	0,5

Elastomoule - 8 cylinders "Stairs"

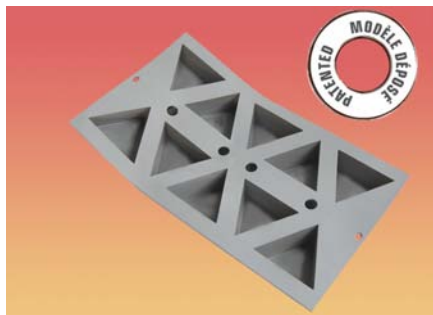


Code	Designation	Ø	H.cm	Kg
1844.01	300 x 176 mm - 8 cakes 12 cl	6	5	0,33

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,

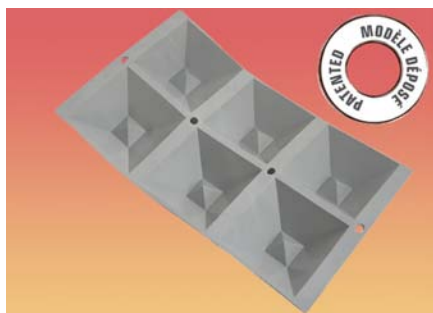
creams, custard tarts, etc) .

Elastomoule - PORTIONS GEO - 10 triangles



Code	Designation	L.cm	W.cm	H.cm	Kg
1843.01	300 x 176 mm - 10 cakes 6,6 cl	6,6	5,7	3,5	0,3

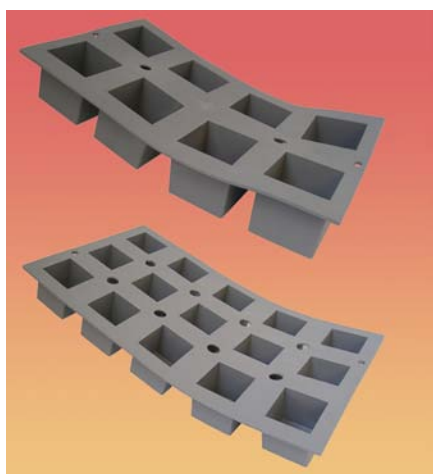
Silicone moulds ELASTOMOULE - PORTIONS GEO pyramids with inverted top



Code	Designation	L.cm	W.cm	H.cm	Kg
1841.01	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

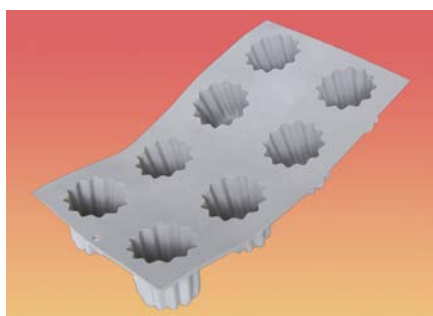


Code	Designation	L.cm	W.cm	H.cm	Kg
1836.01	cube portions - 8 cakes 11,5 cl.	5	5	5	0,34
1861.01	minicubes mould - 15 cakes 4 cl.	3,5	3,5	3,5	0,29

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

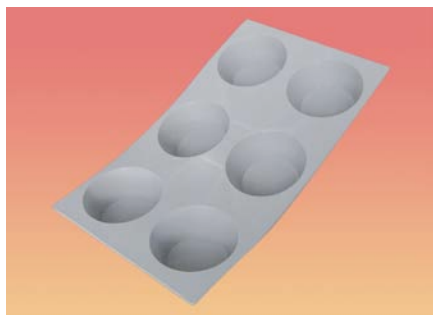
Silicone molds ELASTOMOULE - PORTIONS "Bordelais" fluted cake - 8,2 cl



Code	Designation	Ø	H.cm	Kg
1834.01D	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.

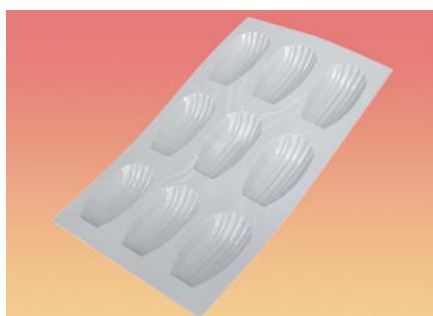
Silicone moulds ELASTOMOULE - PORTIONS Muffins ø 74 / 54 mm - 9,5 cl



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
1833.01D	30 x 20 cm - 6 cakes 9,5 cl	7,4	30	17,6	3	0,2

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.

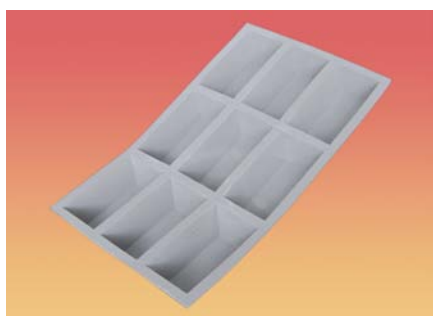
ELASTOMOULE -PORTIONS Madeleine - 3 cl



Code	Designation	L.cm	W.cm	H.cm	Kg
1832.01D	30 x 20 cm - 9 cakes 3 cl	8	4,5	1,8	0,2

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
1831.01D	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.

Silicone mat ELASTOMOULE, smooth relief (10 mm high)



Code	Designation	L.cm	W.cm	H.cm	Kg
1800.55		55,5	36	1	0,42

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 ELASTOMOULE



Code	Designation	Ø	H.cm	Th.mm	Kg
3314.05	No handle	5,5	3,5	0,4	0,05
3314.06	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.

Double-ended moulding stamp made of beech wood

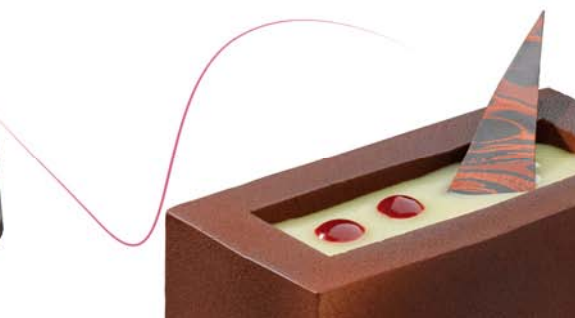


Code	Designation	Kg
1899.02	For tartlets ø 4 and 5 cm	0,06

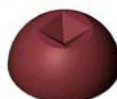
Aluminum double-ended moulding stamp



Code	Designation	Kg
1899.01N		0,12
<p>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.</p>		

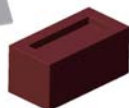


Elastomoule Single - Hemispherical mould with inverted "pyramid" - 20 cl



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

Elastomoule Single -Brick with rectangular insert - 23 cl



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

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



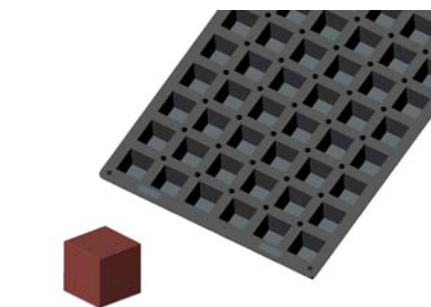
Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
1870.00		6,5	6,5	6,5	0,23	0,06
<p>Individual mould made of silicone foam Elastomoule. An original shape for all types of preparations : Hot, Cold Sweet, Savory. Perfectly shaped with neat edges. This model includes an insert and is especially well suited to cold dishes (mousses, creams, custard tarts, aspics, etc) as well as offering an original idea for creating your own decors.</p>						

Silicone moulds MOUL'FLEX PRO - 18 Rectangular moulds



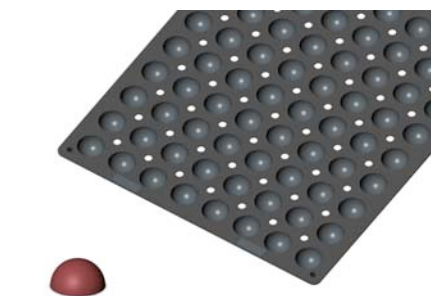
Code	Designation	L.cm	W.cm	H.cm	Kg
1721.60	Tray 600 x 400 mm - 18 cakes	17,3	4,5	4,5	1,11

Silicone moulds MOUL'FLEX PRO - portions CUBES 45 mm



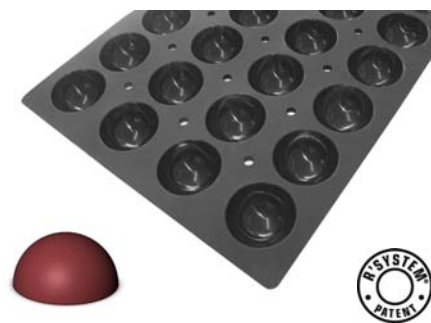
Code	Designation	L.cm	W.cm	H.cm	Kg
1715.60	Tray 600 x 400 mm - 54 cakes 9,1 cl	4,5	4,5	4,5	1,4

Silicone moulds MOUL'FLEX PRO - Mini-hemispherical molds ø 35 mm



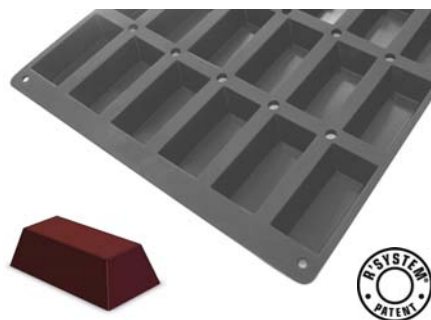
Code	Designation	Ø	Liters	Kg
1718.60	1,1 cl	3,5	1,05	0,60

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	10	5	3	0,76
1701.53	Tray Gastro GN 1/1 - 20 cakes	10	5	3	0,5

Silicone moulds MOUL'FLEX PRO - "florentins"



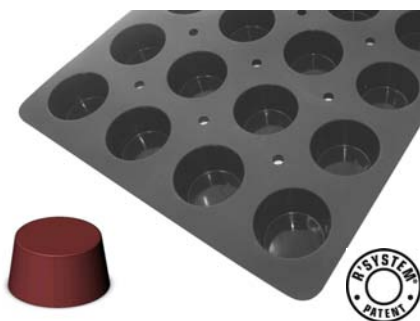
Code	Designation	Ø	H.cm	Kg
1702.60	Tray 600 x 400 mm - 40 cakes 2,3 cl	6	1,1	0,7

Silicone moulds MOUL'FLEX PRO - portions "Madeleine"



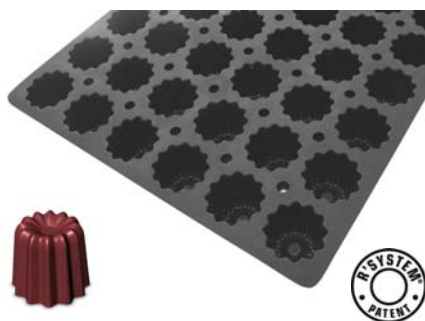
Code	Designation	L.cm	W.cm	H.cm	Kg
1707.60	Tray 600 x 400 mm - 44 cakes 3 cl	8	4,5	1,8	0,7

Silicone moulds MOUL'FLEX PRO - portions muffins



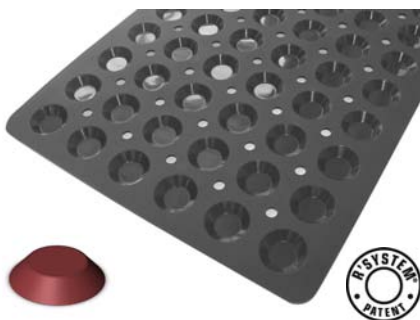
Code	Designation	Ø	H.cm	Kg
1710.60	Tray 600 x 400 mm - 24 cakes 12,2 cl	7	4	0,74
1710.53	Tray gastro GN 1/1 - 24 cakes	7	4	0,54

Silicone moulds MOUL'FLEX PRO - portions "Bordelais" fluted cakes



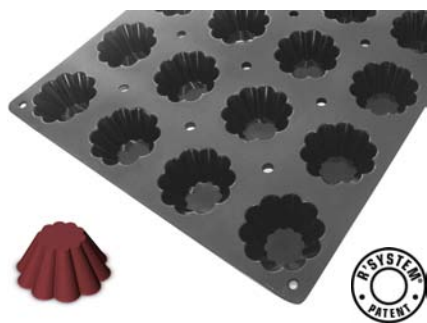
Code	Designation	Ø	H.cm	Kg
1708.60	Tray 600 x 400 mm - 54 cakes 8,2 cl	5,5	5	0,7

Silicone moulds MOUL'FLEX PRO - mini-tartlets



Code	Designation	Ø	H.cm	Kg
1711.60	Tray 600 x 400 mm - 60 cakes 0,95 cl	4,5	0,9	0,7
1711.53	Tray gastro GN 1/1 - 40 cakes 1,9 cl	5	1,5	0,46

Silicone moulds MOUL'FLEX PRO - mini brioches



Code	Designation	Ø	H.cm	Kg
1706.60	Tray 600 x 400 mm - 24 cakes 8 cl	7,7	3,5	0,7



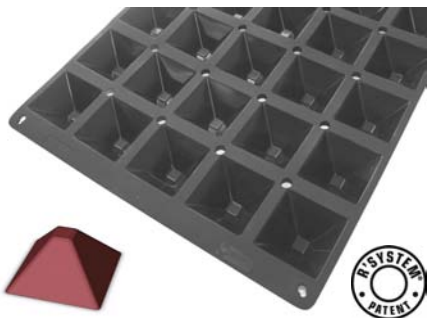
Silicone moulds MOUL'FLEX PRO - portions "Kougloff" fluted molds



Code	Designation	Ø	H.cm	Kg
1709.60	Tray 600 x 400 mm - 35 cakes 9 cl	7,2	3,4	0,7



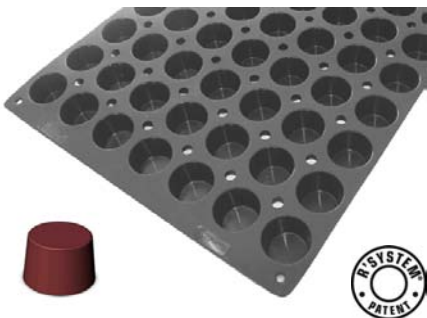
Silicone moulds MOUL'FLEX PRO - mini-pyramids



Code	Designation	L.cm	W.cm	H.cm	Kg
1705.60	Tray 600 x 400 mm - 35 cakes 5,7 cl	6,8	6,8	3,4	0,7
1705.53	Tray gastro GN 1/1 - 28 cakes	6,8	6,8	3,4	0,41



Silicone moulds MOUL'FLEX PRO - mini muffins



Code	Designation	Ø	H.cm	Kg
1703.60	Tray 600 x 400 mm - 70 cakes 3,9 cl	4,5	3	0,7



Silicone moulds - MOUL'FLEX PRO - mini-cakes ø 12 cm



Code	Designation	Ø	H.cm
1713.60	Tray 600x400 mm - 12 cakes 10,4 cl	12	1



Silicone moulds - MOUL'FLEX PRO - for mini-cakes ø 16 cm



Code	Designation	Ø	H.cm
1714.60	Tray 600x400 mm - 6 cakes 18 cl	16	1

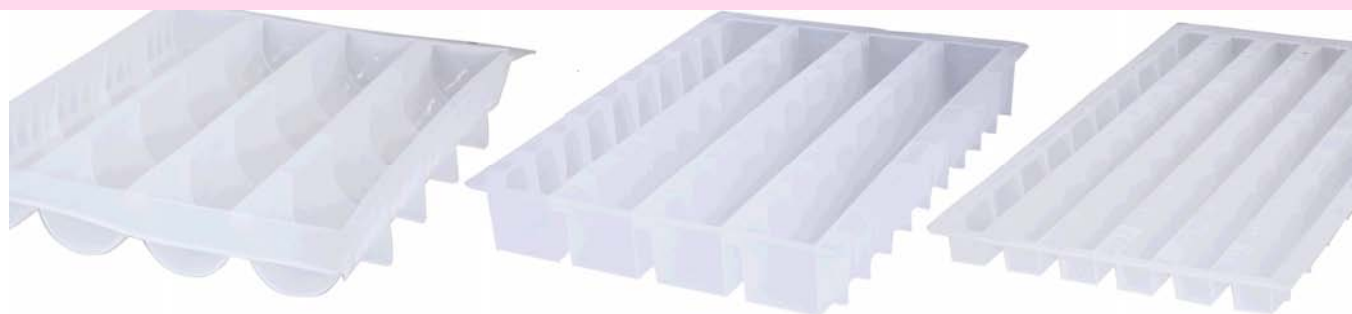
MOUL'FLEX PRO TRANSPARENT - PERFECT FOR COLD PREPARATIONS

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)

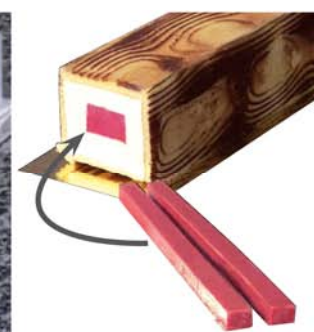


These non-stick, silicone Yule log moulds offer the following advantages over stainless steel and disposable moulds:

- 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	6,3	8,7	0,9
1716.53	RECTANGULAR long shape 50 cm - 6 cakes 3 x 3 cm- Tray GN 1/1 45 cl	50	3	3	2,7	0,67
1717.60	4 cakes 7 x 7 cm - Tray 60 x 40 cm 245 cl	50	7	7	9,8	1,29



Transparent silicone moulds -MOUL'FLEX PRO KRYSTAL-portions CUBES 45 mm



Code	Designation	L.cm	W.cm	H.cm	Kg
1715.90	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
1720.90	Tray 600 x 400 mm - 21 cakes 10 cl	9,5	5,5	4,4	0,84

Transparent silicone moulds - MOUL'FLEX PRO KRYSTAL - portions CYLINDERS



Code	Designation	Ø	H.cm	Kg
1719.90	Tray 600 x 400 mm - 40 cakes 9,4 cl	5,5	4	0,85

Transparent silicone moulds -MOUL'FLEX PRO KRYSTAL- Hemispherical molds ø 70 mm



Code	Designation	Ø	H.cm	Kg
1704.90	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
1718.90	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
1976.03	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
1967.01	Black tray 17,5 x 27,5 cm 3,5 cl	4	4	0,15

MOUL'FLEX - 12 moulds "Dariole" ø 40 / 35 mm - 35 mm high



Code	Designation	Ø	H.cm	Kg
1960.01	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
1976.02	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
1997.01	Black tray 17,5 x 30 cm 9,2 cl	5,5	6	0,13

MOUL'FLEX - 24 mini-cones DECOR



Code	Designation	Ø	H.cm	Kg
1997.03	Black tray 17,5 x 30 cm 0,11 cl	3,4	3,1	0,13

MOUL'FLEX - "Pomponnette" rounded moulds



Code	Designation	Ø	H.cm	Kg
1999.01	8 round moulds "Pomponnette"- 0,4 cl Black tray 17,5 x 30 cm	6	2	0,1
1999.02	24 small round moulds "Pomponnette"- 0,18 cl Black tray 17,5 x 30 cm	3	1,5	0,11

MOUL'FLEX -18 round mini-Savarins



Code	Designation	Ø	H.cm	Kg
1963.02	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
1963.03	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
1963.04	Black tray 17,5 x 30 cm 0,25 cl	3,5	3,5	2,1	0,11

MOUL'FLEX- Silicone moulds - CUBES 45 mm



Code	Designation	L.cm	W.cm	H.cm	Kg
1996.01	BLACK 17,5 x 30 cm - 8 cubes 9,1 cl	4,5	4,5	4,5	0,16

MOUL'FLEX- Silicone moulds - Hemispherical



Code	Designation	Ø	H.cm	Kg
1961.01	BLACK 17,5x30 cm - 6 hemispherical moulds 8,9 cl	7	3,5	0,11

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
1962.01	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 brioche



Code	Designation	Ø	H.cm	Kg
1964.01	BLACK tray 17,5 x 30 cm - 6 small brioche 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
1975.01	BLACK tray 17,5 x 30 cm - 15 round tartlets 1,9 cl	5	1	0,13

MOUL'FLEX- Silicone moulds - Round tartlets ø 6,5 cm



Code	Designation	Ø	H.cm	Kg
1965.01	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
1978.01	BLACK tray 20 x 30 cm - 6 round tartlets 7,3 cl	8,5	1,5	0,18

MOUL'FLEX- Silicone moulds - Madeleines



Code	Designation	L.cm	W.cm	H.cm	Kg
1966.01	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
1994.01	Black tray - 17,5 x 30 cm - 30 cakes 0,63 cl	4	3	1,1	0,11

MOUL'FLEX- Silicone moulds - Mini-"Bordelais" fluted cakes



Code	Designation	Ø	H.cm	Kg
1977.01	BLACK tray 17,5 x 30 cm - 28 "Bordelais" cake 1,9 cl	3,5	3,5	0,18

MOUL'FLEX- Silicone moulds - Bordelais fluted cakes



Code	Designation	Ø	H.cm	Kg
1968.01	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
1969.01	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
1970.01	BLACK tray 17,5 x 30 cm - 8 "Heart" moulds 7,8 cl	6,5	6	3,5	0,2

MOUL'FLEX- Silicone moulds - Oval



Code	Designation	L.cm	W.cm	H.cm	Kg
1971.01	BLACK tray 17,5 x 30 cm - 8 oval moulds 9,7 cl	6,5	4,1	3,4	0,19

MOUL'FLEX- Silicone moulds - Rectangular mould Cake



Code	Designation	L.cm	W.cm	H.cm	Kg
1976.01	BLACK tray 17,5 x 30 cm - 9 Cake moulds 9 cl	8	3	3	0,19

Silicone moulds – Mini Kouglouff



Code	Designation	Ø	H.cm	Th.mm	Kg
1979.01	BLACK tray 17x30 cm - 6 Mini Kouglouff 9 cl	7	3,6	0,1	0,17

MOUL'FLEX - Silicone mould - Round fluted pie pan



Code	Designation	Ø	H.cm	Liters	Kg
1980.28	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	3,5	1,2	0,17

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	0,17

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	0,15

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	0,18
1990.26		26	4,5	2,35	0,12

MOUL FLEX - Tower

2013



Code	Designation	L.cm	W.cm	H.cm	Kg
1989.00		26,4	16	5	0,16



Moul'flex
Single

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"



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.

Code	Designation	Ø	H.cm	Th.mm	Kg
1985.05		5	2,5	1	0,05
1985.07		7	3,2	1	0,08



Mould for upside down pie "Tatin", non-stick cast aluminium CHOC INDUCTION



Code	Designation	Ø	H.cm	Th.mm	Kg
8350.24	4/6 p.	24	4,5	3	1,05
8350.28	6/8 p.	28	4,5	3	1,31

This mould proves ideal for Tatin tarts, since it allows you to form a caramel layer directly in the mould while it's on the heat. Once the caramel is formed in the mould, just add the apple slices, cover with pastry, and place the mould in the oven. Pressure cast aluminium is ideal for providing regular cooking conditions and the 8-mm thick bottom stands up excellently to deformation.

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



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

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.

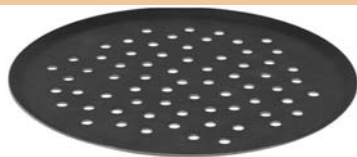
Non-stick aluminium round tray "CHOC"



Code	Designation	Ø	Th.mm	Kg
8136.24	Round pizza tray [PU:5]	24	2	0,29
8136.28	Round pizza tray [PU:5]	28	2	0,41
8136.32	Round pizza tray [PU:5]	32	2	0,52

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
8137.28	[PU:5]	28	2	0,37
8137.32	[PU:5]	32	2	0,47

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 pierced pizza tray, aluminium - Hole ø 10 mm



Code	Designation	Ø	Th.mm	Kg
7366.18	[PU:5]	18	1	0,05
7366.24	[PU:5]	24	1	0,11
7366.26	[PU:5]	26	1	0,13
7366.28	[PU:5]	28	1	0,16
7366.32	[PU:5]	32	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.

Round pizza tray, heavy blue steel



Code	Designation	Ø	Th.mm	Kg
5350.20 [PU:5]		20	1	0,26
5350.24 [PU:5]		24	1	0,43
5350.26 [PU:5]		26	1	0,44
5350.28 [PU:5]		28	1	0,51
5350.32 [PU:5]		32	1	0,66
5350.36 [PU:5]		36	1,2	1
5350.40 [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.

Fluted pie pan, heavy blue steel



Code	Designation	Ø	H.cm	Th.mm	Kg
5356.24N [PU:5]		24	3,5	0,6	0,29
5356.27N [PU:5]		26,3	3,5	0,6	0,33
5356.30N [PU:5]		29,2	3,5	0,6	0,37
5356.32N [PU:5]		31,3	3,5	0,6	0,39
PIE PAN WITH REMOVABLE BOTTOM					
5357.24 [PU:5]		24	3,5	0,6	0,29
5357.27 [PU:5]		26,3	3,5	0,6	0,33
5357.30 [PU:5]		29,2	3,5	0,6	0,37
5357.32 [PU:5]		31,3	3,5	1	0,4

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 removable-bottom model is easy to

use as it allows problem-free removal.

Conical tart mould, heavy blue steel



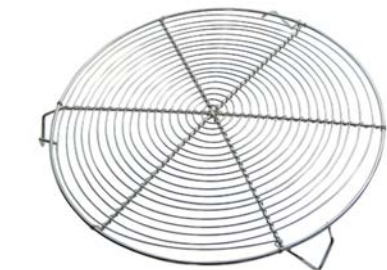
Code	Designation	Ø	H.cm	Th.mm	Kg
5355.30N [PU:5]		30	3	0,6	0,32

Perforated pizza tray, heavy blue steel - Holes ø 10 mm



Code	Designation	Ø	Th.mm	Kg
5353.24 [PU:5]		24	1	0,4
5353.28 [PU:5]		28	1	0,5
5353.32 [PU:5]		32	1	0,8

Round tinned grate with feet



Code	Designation	Ø	H.cm	Kg
0237.28		28	3	0,15
0237.32		32	3,5	0,23

Stainless steel cutting marker



Code	Designation	Ø
3396.08N	8 parts	32
3396.10N	10 parts	32
3396.12N	12 parts	32
3396.14N	14 parts	32

This divider lets you mark out tarts or cakes to cut them into equal portions.

Cake stand height 5 cm, st. steel



Code	Designation	Ø	H.cm	Th.mm	Kg
3423.27		27	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	H.cm	Th.mm	Kg
3431.32		32	4	1	0,8

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.



MASTER' PLACK : Enamelled steel baking tray with a special non-stick coating



This tray with oblique edges combines both the advantages of traditional PTFE-coated trays and those of steel trays :

- Excellent Heat transmission for perfect cooking
- Optimum non-stick properties on both sides of the tray
- Do not distort in oven
- Suitable for freezer and deep-freezer.
- Easy cleaning. Not dishwasher safe
- Different sizes available for many uses.

Code	Designation	L.cm	W.cm	Th.mm	Kg
5322.60		60	40	1,5	2,52
5322.53		53	32,5	1,5	1,83
5322.40		40	30	1,5	1,27

Steel baking tray straight edges



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
5320.53	GN 1/1	53	32,5	2	1,2	2,28
5320.65	GN 2/1	65	53	2	1,2	4,6
5362.40		40	30	2	1,2	1,67
5362.60		60	40	2	1,2	3,26

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
5321.32	GN 1/2 [PU:5]	32,5	26,5	1	1,2	1
5321.53	GN 1/1 [PU:5]	53	32,5	1	1,2	2,05
5321.65	GN 2/1 [PU:3]	65	53	1	1,2	4,11
5363.40	[PU:5]	40	30	1	1,2	1,43
5363.60	[PU:5]	60	40	1	1,2	2,84

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.

St. steel baking tray, straight edges, Th. 1mm



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3320.32	GN 1/2	32,5	26,5	2	1	0,7
3320.53	GN 1/1	53	32,5	2	1	1,54
3320.65	GN 2/1	65	53	2	1	3
3360.40		40	30	2	1	1,15
3360.60		60	40	2	1	2,07

Made of stainless steel, this straight-edged tray is perfectly hygienic and easy to keep clean.

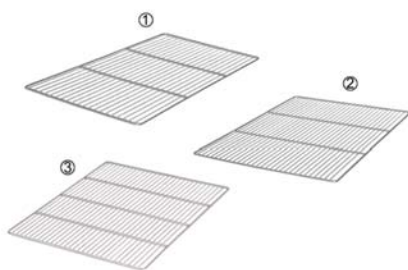
St. steel baking tray, oblique edges, Th. 1mm



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3321.53	GN 1/1 [PU:5]	53	32,5	1	1	1,34
3321.65	GN 2/1 [PU:5]	65	53	1	1	2,72
3361.40	[PU:5]	40	30	1	1	0,95
3361.60	[PU:5]	60	40	1	1	1,81

Made from stainless steel, this tray is perfectly hygienic and easy to keep clean.

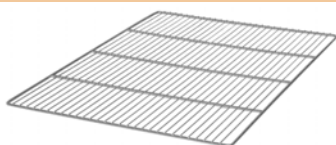
Baking wire grate, st. steel



Code	Designation	L.cm	W.cm	Th.mm	Kg
3330.53N	GN 1/1 - 2 crosspieces [PU:5]	53	32,5	2	0,6
3330.60N	St. steel grate 60x40 cm 2 crosspieces [PU:5]	60	40	2	0,88
3330.65N	GN 2/1 - 3 crosspieces [PU:5] (3)	65	53	2	1,3

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.

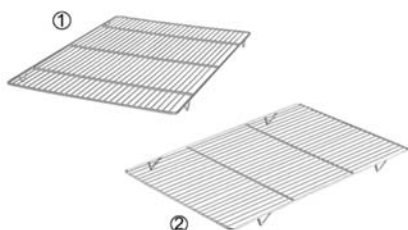
Professional grade baking grate made from nickel plated wire



Code	Designation	L.cm	W.cm	Th.mm	Kg
0236.60N	[PU:5]	60	40	2	0,87

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
3332.60N	3 crosspieces (1)	60	40	2,5	0,63
3332.53N	2 crosspieces (2)	53	32,5	2,5	0,93

PASTRY

Baking trays, baking supports and working mats

Rect. non-stick baking tray aluminium, oblique edges, thickness 1,5 mm



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
8161.40	Rectangular pastry tray [PU:5]	40	30	1	2	0,68
8161.60	Rectangular pastry tray [PU:5]	60	40	1	2	1,3
8161.35	GN 2/3 [PU:5]	35	32,5		2	0,64
8161.65	GN 2/1 [PU:5]	65	53	1	2	1,92
8161.53	GN 1/1 [PU:5]	53	32,5	1	2	0,97

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 "CHOC"



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
8163.53	[PU:5]	53	32,5	1	2	0,84

This non-stick tray with its slightly raised edges is perfect for making pizzas, flammenkuche, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom. Easy to clean.

Perforated rectangular pastry tray - hard 1.5mm-thick aluminium - Holes ø 10 mm



Code	Designation	L.cm	W.cm	Th.mm	Kg
7363.40		40	30	1,5	0,5

Aluminium baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
7362.60	Straight edges	60	40	2	1,5	1,14
7360.40	Oblique edges [PU:5]	40	30	1	1,5	0,5
7360.53	Oblique edges [PU:5]	53	32,5	1	1,5	0,8
7360.60	Oblique edges [PU:5]	60	40	1	1,5	0,97
7367.53	Perforated, oblique edges [PU:5]	53	32,5	1	1,5	0,6
7367.60	Perforated, oblique edges [PU:5]	60	40	1	1,5	0,8

This aluminium tray is specially designed for transmitting the cold in frozen food cabinets. The perforated plate with formed edges is ideal for use in fan ovens. Example : toasting almonds.

Scraper brush for oven, wooden handle



Code	Designation	L.cm	W.cm	H.cm	Kg
4875.70		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.

Stainless steel fluted sheet for "Tuiles"



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3366.35		35	32	2,5	0,6	1,7

These flat stainless steel trays are rugged, easy to use, and easy to keep clean.

Round-edge tray st. steel



Code	Designation	L.cm	W.cm	Th.mm	Kg
3201.24 [PU:5]		24	19	0,8	0,31
3201.31 [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
8967.24 [PU:5]		24	19	0,8	0,12
8967.31 [PU:5]		31	24	0,8	0,18

This tray is in anodized gold-look aluminium; the corners are rounded. It ensures an elegant appearance.

Baking non-stick silicone mat



Code	Designation	L.cm	W.cm	Kg
4931.30N		30	20	0,04
4931.40N		40	30	0,08
4931.58N	60 x 40 cm	58,5	38,5	0,15
4931.51N	GN 1/1	51,5	31	0,15
040452	US size 62 x 42 cm	62	42	0,45

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: 200°C (400°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 baking paper - Unbleached 100 % natural



Code	Designation	L.cm	W.cm	H.cm	Kg
4359.00	Box of 250 sheets 60 x 40 cm	60	40	2	2,74
4359.01	Box of 500 sheets 60 x 40 cm	60	40		5
4358.00	Box of 250 sheets GN 1/1	53	32,5	2	1,92
4358.01	Box of 500 sheets GN 1/1	53	32,5		3,5

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			
4344.08N	0,08 mm thick [PU:10]	60	40	0,03
4344.13N	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

2013



Code	Designation	L.cm	W.cm	Th.mm	Kg
	from -60°C to +260°C				
4933.40		40	30	1,5	0,16
4933.60		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

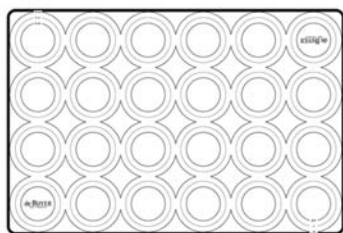


Code	Designation	L.cm	W.cm	Th.mm	Kg
	Circles ø 15 and 35 mm				
	-40°C / + 230°C (-40°F / +446°F)				
4935.40	44 round marks	40	30	0,8	0,12
4935.60	88 round marks	60	40	0,8	0,25

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)



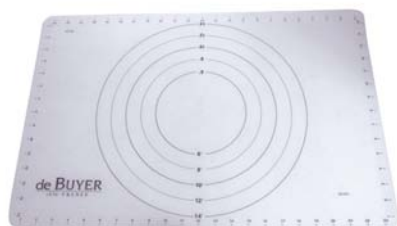
ø 6 cm / 8 cm / 10 cm
(2,5" / 3" / 4")

Code	Designation	L.cm	W.cm	Th.mm	Kg
	IMPROVED THICKNESS BETTER COOKING ON A GRID WITHOUT MARKS				
	Non-stick recto / non-skid verso				
4934.60	24 round marks	60	40	1,5	0,36
4934.40	12 round marks	40	30	1,5	0,18
4934.53	15 round marks	53	32,5	1,5	0,26

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			
4937.60		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.



Perforated stainless steel tart ring with straight edge - ROUND

2013



Code	Designation	Ø	H.cm	Th.mm	Kg
In partnership with the "Ecole du Grand Chocolat Valrhona"					
3099.01		5,5	2	0,8	0,02
3099.02		6,5	2	0,8	0,02
3099.03		7,5	2	0,8	0,03
3099.04		10,5	2	0,8	0,04
3099.05		12,5	2	0,8	0,04
3099.06		15,5	2	0,8	0,05
3099.07		18,5	2	0,8	0,07
3099.08		20,5	2	0,8	0,08
3099.09		24,5	2	0,8	0,1
3099.10		28,5	2	0,8	0,12

Created in partnership with the "Ecole du Grand Chocolat 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 - SQUARE

2013



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
In partnership with the "Ecole du Grand Chocolat Valrhona"						
3099.20		8	8	2	0,8	0,05
3099.21		15	15	2	0,8	0,12
3099.22		20	20	2	0,8	0,15

Created in partnership with the "Ecole du Grand Chocolat 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

2013



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
In partnership with the "Ecole du Grand Chocolat Valrhona"						
3099.30		12	4	2	0,8	0,09

Created in partnership with the "Ecole du Grand Chocolat 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 tart ring, rolled edge, height 2 cm



Code	Designation	Ø	H.cm	Th.mm	Kg
3093.06		6	2	0,4	0,02
3093.08		8	2	0,4	0,03
3093.10		10	2	0,4	0,04
3093.22		22	2	0,4	0,1
3093.26		26	2	0,4	0,12
3093.28		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
3091.06N		6	2	0,4	0,02
3091.08N		8	2	0,4	0,03
3091.10N		10	2	0,4	0,04
3091.12N		12	2	0,4	0,04
3091.14N		14	2	0,4	0,05
3091.16N		16	2	0,4	0,06
3091.18N		18	2	0,4	0,07
3091.20N		20	2	0,4	0,08
3091.22N		22	2	0,4	0,09
3091.24N		24	2	0,4	0,1
3091.26N		26	2	0,4	0,11
3091.28N		28	2	0,4	0,12
3091.30N		30	2	0,4	0,13
3091.32N		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.

Stainless steel sward rings, height 2 cm



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3905.08	Small square Ht 2 cm	8	8	2	1	0,05
3905.12		12	12	2	1	0,08
3905.16		16	16	2	1,2	0,19
3905.20		20	20	2	1,2	0,16
3905.24		24	24	2	1,2	0,19
3905.28		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 sward rings, height 4,5 cm



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3906.12		12	12	4,5	1	0,17
3906.16		16	16	4,5	1	0,24
3906.20		20	20	4,5	1	0,29
3906.24		24	24	4,5	1,2	0,42
3906.28		28	28	4,5	1,2	0,49

Stainless steel triangle ring, sharp angles



Code	Designation	L.cm	H.cm	Th.mm	Kg
3937.08	small cake = ring ø7,5 cm [PU:6]	9,4	4,5	0,8	0,08
3937.16	= ring ø16 cm	20	4,5	1	0,21
3937.20	= ring ø20 cm	25	4,5	1	0,26
3937.24	= 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	4,5	0,8	0,04
3989.06	[PU:6]	6	4,5	0,8	0,05
3989.65		6,5	4,5	0,8	0,06
3989.07	[PU:6]	7	4,5	0,8	0,06
3989.75		7,5	4,5	0,8	0,07
3989.08		8	4,5	0,8	0,08
3989.10		10	4,5	0,8	0,09
3989.12		12	4,5	0,8	0,11
3989.14		14	4,5	0,8	0,12
3989.16		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	4,5	1	0,2
3989.20		20	4,5	1	0,22
3989.22		22	4,5	1	0,23
3989.24		24	4,5	1	0,25
3989.26		26	4,5	1	0,26
3989.28		28	4,5	1,2	0,35

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	6	0,8	0,16
3940.14		14	6	0,8	0,18
3940.16		16	6	1	0,24
3940.18		18	6	1	0,28
3940.20		20	6	1	0,31
3940.22		22	6	1	0,33
3940.24		24	6	1	0,37
3940.26		26	6	1	0,40
3940.28		28	6	1,2	0,51
3940.30		30	6	1,2	0,55

The 6cm high (2-1/2") pastry rings are perfect for vacherins, among other things.

Stainless steel round ring, height 12 cm - for "PAIN SURPRISE" preparations



Code	Designation	Ø	H.cm	Th.mm	Kg
3912.20		20	12	1	0,59

Stainless steel extensible rings - Height 4,5 cm - Big sizes



Code	Designation	H.cm	Th.mm	Kg
3040.01	from ø 18 to 36 cm - Graduated	4,5	0,8	0,4

Stainless steel expandable square ring



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3014.16	Maximum size 30x30 cm	16	16	5	1,2	0,57
3014.30	Maximum size 57 x57 cm	30	30	5	1,5	0,82

Stainless steel expandable rectangular ring



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3014.21	Expandable to maxi. 40 x 21 cm	21,5	11,5	7,5	1,2	1,07
3014.43	Expandable to maxi. 56 x84 cm	43	29	5	1,5	1,29

Oval stainless steel ring



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3069.21	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					
3078.16		16	4,5	1	0,17
3078.18		18	4,5	1	0,19
3078.20		20	4,5	1	0,21
3078.22		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 rounded tear-drop ring - Ht 4 cm



Code	Designation	L.cm	H.cm	Th.mm	Kg
HEIGHT 40 mm					
3101.20	Equivalent to a 14 cm ring	20	4	1	0,17
3101.21	Equivalent to a 16 cm ring	21	4	1	0,19
3101.25	Equivalent to a 18 cm ring	25	4	1	0,21
3101.30	Equivalent to a 20 cm ring	30	4	1	0,25
3101.31	Equivalent to a 22 cm ring	31	4	1	0,26
3101.35	Equivalent to a 24 cm ring	35	4	1	0,27
3101.08	Small individual rounded tear-drop ring [PU:6]	8	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 straight tear-drop ring



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
HEIGHT 40 mm						
3027.20	Equivalent to a 14 cm ring	20	12	4	1	0,16
3027.23	Equivalent to a 16 cm ring	23	14,5	4	1	0,18
3027.26	Equivalent to a 18 cm ring	26	16	4	1	0,26
3027.30	Equivalent to a 20 cm ring	30	18	4	1	0,29
3027.33	Equivalent to a 22 cm ring	33	20	4	1	0,33
3027.08	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 triangle ring, rounded angles



Code	Designation	L.cm	H.cm	Th.mm	Kg
3137.20	Equivalent to a 16 cm ring	20	4	1	0,19
3137.23	Equivalent to a 18 cm ring While stocks last	23	4	1	0,21
3137.06	Small ind. triangle ring, rounded angles [PU:6]	6,5	4	0,8	0,06

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.

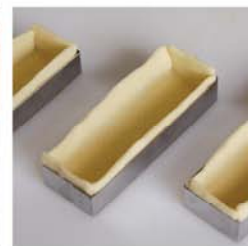
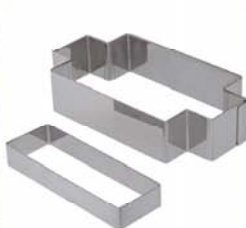
Stainless steel heart-shaped ring



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
HEIGHT 40 mm						
3077.06	Heart ø 6 cm [PU:6]		6	4	0,8	0,05
3077.14	Equivalent to a 14 cm ring	14		4	1	0,16
3077.16	Equivalent to a 16 cm ring	16		4	1	0,18
3077.18	Equivalent to a 18 cm ring	18		4	1	0,19
3077.20	Equivalent to a 20 cm ring	20		4	1	0,22
3077.22	Equivalent to a 22 cm ring	22		4	1	0,23
3077.24	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.

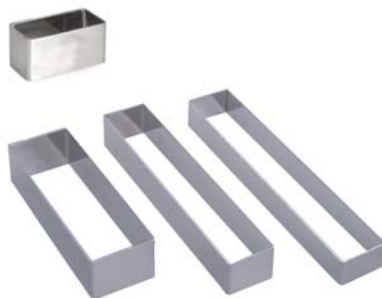
Set FRANCK MICHEL - MOF - : stainless steel rectangular form and cutter



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
3943.11	Rectangular ring	11,5	4	1,7	0,09
3943.91	Adapted cutter for 3943.11				0,09

Stainless steel rectangular ring, sharp corners



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3943.05		5	2,5	2,5	0,8	0,03
3943.08		8	2,5	2,5	1,2	0,03
3943.10		10	2,5	3	1,2	0,04
3943.12		12,4	4,3	3	1,2	0,09
3943.13		12,4	4,3	4	1,2	0,12
3942.16		16,4	3,2	2,5	1,2	0,09
3941.18		18,4	3,3	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 small individual rings



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
3075.08	"Vichy" equivalent to a ø 60 mm ring [PU:6]		7,9	4,2	4,5	0,04
3075.09	"Vichy" equivalent to a ø 70 mm ring [PU:6]		9,2	4,9	4,5	0,05
3077.06	Heart ø 6 cm [PU:6]	6			4	0,05
3079.06	Heart ø 6 cm [PU:6]	6			4,5	0,04
3079.07	Heart ø 7 cm [PU:6]	7			4,5	0,05
3096.05	Heart ø 4,5 cm [PU:6]	4,5			2,5	0,03
3094.05	Heart ø 3,25 [PU:6]	3,25			2	0,02
3070.06	Octagonal ø 6 cm [PU:6]	6			4	0,05
3078.06	Hexagonal ø 6 cm [PU:6]	6			4,5	0,04
3078.07	Hexagonal ø 7 cm [PU:6]	7			4,5	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
3139.06	Small indiv. square ring, rounded angles [PU:6]	6	6	4	0,8	0,05
3137.06	Small ind. triangle ring, rounded angles [PU:6]	6,5		4	0,8	0,06
3138.07	Small ind. rect. ring, rounded angles [PU:6]	7	5	4	0,8	0,05
3103.06	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
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3905.08	Small square Ht 2 cm	8	8	2	1	0,05
3937.08	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
3106.06	Small individual rounded triangle ring [PU:6]	6	6	4	0,8	0,05
3027.08	Small individual tear-drop ring [PU:6]	8	5	4	0,8	0,05
3101.08	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
3938.40	Round ø 60 - Ht 40 mm [PU:6]	6			4	0,05
3939.06	Round ø 65 - Ht 40 mm [PU:6]	6,5			4	0,05
3096.01	Round ø 45 - Ht 25 mm [PU:6]	4,5			2,5	0,02
3094.01	Round ø 32,5 mm - Ht 20 mm [PU:6]	3,25			2	0,01
3069.06	Ovale equivalent to a ø 60 mm ring [PU:6]		8	5,5	4,5	0,04
3069.07	Ovale equivalent to a ø 70 mm ring [PU:6]		9,5	6,5	4,5	0,05
3096.02	Ovale equivalent to a ø 45 mm ring [PU:6]		6	4	2,5	0,02
3094.02	Ovale equivalent to a ø 32,5 mm ring [PU:6]		4	3	2	0,01
3037.06	Oblong equivalent to a ø 60 mm ring [PU:6]		7,4	3,3	4,5	0,04
3037.07	Oblong equivalent to a ø 70 mm ring [PU:6]		8,8	5,2	4,5	0,05
3096.03	Oblong equivalent to a ø 45 mm ring [PU:6]		5,6	3,3	2,5	0,03

The individual shapes are made from 18/10 stainless steel and used to make small cakes, mousses, individual cream cakes.

Stainless steel universal pusher for using in individual pastry rings



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3006.00		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
3133.04N [PU:10]		4	2	0,02	0,8	0,02
3133.06N [PU:5]		6	2,7	0,05	0,8	0,03
3133.07N [PU:5]		7	3,5	0,08	1	0,06
3133.08N [PU:5]		8	4	0,13	1	0,08
3133.09 [PU:5]		9	4,2	0,16	1	0,11
3133.10N [PU:5]		10	4,8	0,25	1,2	0,14
3133.12 [PU:3]		12	5,9	0,45	1,2	0,2
3133.14N [PU:3]		14	6,7	0,67	1,2	0,27
3133.16N [PU:3]		16	8	1	1,5	0,43
3133.18N [PU:2]		18	8,7	1,46	1,5	0,57
3133.20N [PU:2]		20	10	2,06	1,5	0,67

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
3023.04N [PU:10]		4	4	2,7	0,01	0,02
3023.06N [PU:6]		6	6	4	0,05	0,05
3023.07N [PU:6]		7,5	7,5	5,2	0,09	0,07
3023.09N [PU:3]		9	9	6	0,16	0,11
3023.12N [PU:3]		12	12	8	0,39	0,2
3023.15N		15	15	10	0,77	0,3
3023.17N		17	17	12	1,15	0,4
3023.19N		19	19	13	1,5	0,5
3029.08	Individual mold - Oval [PU:5]	8	6,5	3,5	0,08	0,04

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
3095.45N [PU:6]		4,5	4,2	0,05	0,8	0,03
3095.55N [PU:6]		5,5	5,3	0,14	0,8	0,06
3095.65N [PU:6]		6,5	6	0,18	0,8	0,08
3095.80 [PU:6]		8	8	0,32	0,8	0,14

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.

Tinned copper "Bordelais" fluted moulds



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
6820.35N		3,5	3	0,03	0,8	0,03
6820.45N		4,5	4,4	0,06	1	0,05
6820.55N		5,5	5,2	0,1	1,2	0,09

These moulds allow you to use the traditional method for making Bordeaux's famous crunchy Cannelé 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
8151.12	Round aluminium non-stick mold [PU:10]	12	2	2	0,08
3313.15	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
8150.00	Oblong mold non-stick aluminium [PU:10]	11,5	8	2	1,2	0,03
3312.14	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.

Fluted pie mould, removable bottom, stainless steel



Code	Designation	Ø	H.cm	Th.mm	Kg
3028.12 [PU:10]		12	1,8	0,6	0,1

This stainless steel mould is perfectly hygienic and easy to use thanks to its removable bottom, which allows problem-free turning out. It is ideal for making all kinds of quiches or small

tarts.

St. steel mould for rolled-cake, ice-cream or terrine, watertight - "Berlingot"



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3097.80	Rounded triang. long mold "Berlingot"	50	8	6,5	0,8	0,73
3083.08	Separator for rounded triangular mold		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
3087.80	Trapezoidal long mold	50	8	6	0,8	0,7
3082.08	Separator for trapezoidal mold		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
3067.80		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"

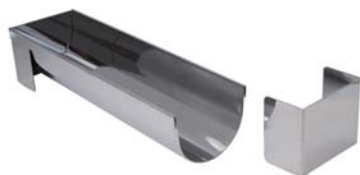


Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3050.50N	Round long mold	50	5	3,7	0,8	0,48
3050.60N	Round long mold	50	6	4,5	0,8	0,55
3050.70N	Round long mold	50	7	5	0,8	0,65
3050.80N	Round long mold	50	8	6,2	0,8	0,77
3081.08	Separator for rounded terrine mold		8	6	1	0,08
3050.08	Flat bottom for rounded terrine mold 3050.80	49,5	5	5,3	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.

Stainless steel round mould for yule log with removable ends - L. 30 cm



Code	Designation	Ø	L.cm	H.cm	Kg
3206.30		8	30	6,5	0,6

St. steel long mould with removable ends



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
	50 cm long :					
3206.80	Round	50	8	6,5	1	0,85
3207.80	Trapezoidal	50	8	6,5	1	0,85

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
4582.03	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.

Professional Charlotte mould, no lid - tinned iron



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
0125.07	[PU:5]	7	4,5	0,14	1	0,1
0125.10	[PU:5]	10	6	0,4	1	0,22
0125.14	[PU:5]	14	8	1	1	0,37
0125.16	[PU:5]	16	9	1,5	1	0,49
0125.18	[PU:5]	18	10	2,1	1	0,6
	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
3125.07		7	4,5	0,14
3125.10		10	6	0,4
3125.12		12	7	0,7
3125.14		14	8	1
3125.16		16	9	1,5
3125.18		18	10	2,1
3125.20		20	11	3

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

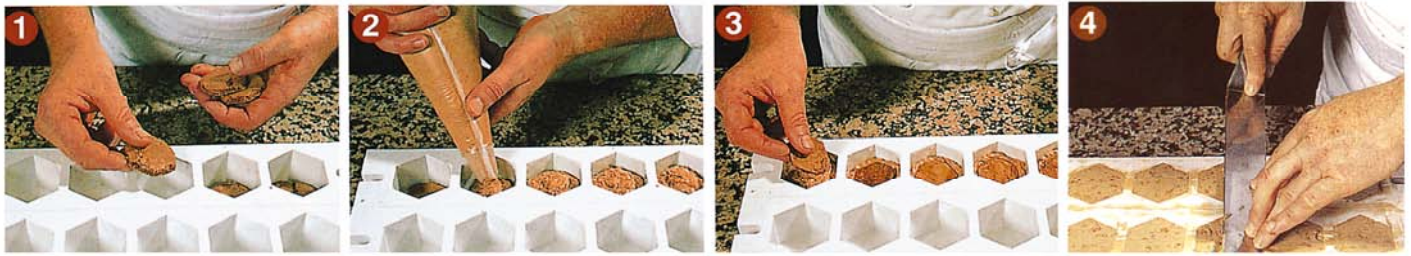
guarantees good heat transmission and easy cleaning.

Disposable moulds PVC



Code	Designation	L.cm	W.cm	H.cm	Kg
045000	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

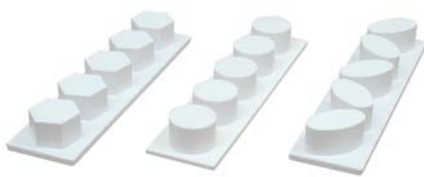


Code	Designation	L.cm	W.cm	H.cm	Kg
040340	Round ø 65 mm - Ht 40 mm	60	40	4	2,5
040341	Hexagonal ø 61 mm - Ht 40 mm	60	40	4	2,5
040342	Oval 82x50 mm - Ht 40 mm	60	40	4	2,5
040343	Round ø 60 mm - Ht 45 mm	60	40	4,5	3,25
040348	Tear-drop 89x58 mm - Ht 40 mm	60	40	4	3,25

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 extractors for "Individual cakes"



Code	Designation	L.cm	H.cm	Kg
040355	Round ø 65 mm - Ht 40 mm	40	4	0,3
040356	Hexagonal ø 61 mm - Ht 40 mm	40	4	0,3
040357	Oval 82x50 mm - Ht 40 mm	40	4	0,3
040358	Round ø 60 mm - Ht 45 mm	40	4,5	0,3
040361	Tear-drop 89x58 mm - Ht 40 mm	40	4	0,55

The turning-out block for small cakes allows you to turn out 5 cakes in a single operation: once the dressed FAB'RAPID moulds have been chilled, they are positioned on the turning out block.

Turning out is easy: just gently push the block of moulds onto the corresponding turning-out block to free the small cakes.

Plastic cutters for FAB'RAPID moulds



Code	Designation	Ø	L.cm	Kg
4309.14N	Round for FAB'RAPID 040340	6,5		0,02
4309.15N	Hexagonal for FAB'RAPID 040341	6,5		0,02
4309.16N	Oval for FAB'RAPID 040342	6,5		0,02
4309.17N	Round for FAB'RAPID 040343	6		0,01
4309.12N	Tear-drop for FAB'RAPID 040348		6,5	0,02

These cutting rings have shapes and sizes designed for dressing Fab' Rapid moulds by cutting out the appropriate biscuit shell.

FAB'RAPID Mini-moulds "Cocktail" - Polyethylene tray of 96 units



Code	Designation	L.cm	W.cm	H.cm	Kg
040370	Round ø 42 mm - Ht 25 mm	60	40	2,5	2,4
040371	Hexagonal ø 40 mm - Ht 25 mm	60	40	2,5	2,4
040372	Oval 52x30 mm Ht 25 mm	60	40	2,5	2,4
040373	Heart 38x48 mm - Ht 25 mm	60	40	2,5	2,4
040374	Comma 54x35 mm - Ht 25 mm	60	40	2,5	2,4
040375	Tear-drop 50x35 mm - Ht 25 mm	60	40	2,5	2,4

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).

FAB'RAPID extractors for mini- cakes "Cocktail"



Code	Designation	L.cm	H.cm	Kg
040380	Round ø 42 mm - Ht 25 mm	40	2,5	0,6
040381	Hexagonal ø 40 mm - Ht 25 mm	40	2,5	0,6
040382	Oval 52x30 mm - Ht 25 mm	40	2,5	0,6
040383	Heart 38x48 mm - Ht 25 mm	40	2,5	0,6
040384	Comma 54x35 mm - Ht 25 mm	40	2,5	0,6
040385	Tear-drop 50x35 mm - Ht 25 mm	40	2,5	0,36

The turning-out block for "Cocktail" cakes allows you to turn out 16 dainties in a single operation: after chilling, the dressed FAB'RAPID moulds are positioned on the turning out block. Turning out is easy: just gently push the block of moulds onto the corresponding turning-out block to free the product.

Plastic cutters for FAB'RAPID moulds



Code	Designation	Ø	L.cm	W.cm	Kg
4309.04N	Round for FAB'RAPID 040370	4			0,01
4309.05N	Oval for FAB'RAPID 040372		5,2	3	0,01
4309.06N	Hexagonal for FAB'RAPID 040371	4			0,01
4309.07N	Heart for FAB'RAPID 040373		4,8	3,8	0,01
4309.08N	Comma for FAB'RAPID 040374		5,4	3,5	0,01
4309.09N	Tear-drop for FAB'RAPID 040375				0,01

These cutting rings have shapes and sizes designed for dressing Fab'Rapid moulds by cutting out the appropriate biscuit shell.



Polypropylene precut sheets - 60 microns



Code	Designation	L.cm	H.cm	Kg
	500 sheets			
042010	For cakes ø 60 mm and Ht 45 mm	20	4,5	0,25
042011	For cakes ø 65 mm and Ht 40 mm	21,5	4	0,23
	500 sheets			
042012	For cakes ø 70 mm et Ht 40 mm	23	4	0,25
042013	For cakes ø 80 mm et Ht 40 mm	27	4	0,29
042017	For cakes ø 80 mm et Ht 45 mm	27	4,5	0,31
	1000 sheets			
042014	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

35-mm high - Round edge for comfortable handling

Box of 9 round cutters



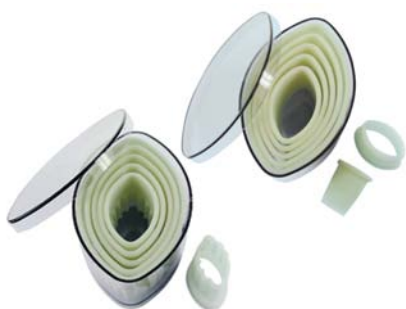
Code	Designation	H.cm	Kg
4308.00	Plain ø 2 to 10 cm	3,5	0,22
4307.00	Fluted ø 2 to 10 cm	3,5	0,22
ø20/30/40/50/60/70/80/90/100 cm			

Box of 7 oval cutters



Code	Designation	H.cm	Kg
4302.00	9 plain cutters L. 1,8 cm to 11 cm	3,5	0,22
4302.10	9 fluted cutters L. 1,8 cm to 11 cm	3,5	0,22
L.32/45/58/70/85/95/110 mm			

Box of 7 cutters "BOAT"



Code	Designation	H.cm	Kg
4300.00	7 plain cutters L. 2 cm to 11 cm	3,5	0,22
4300.10	7 fluted cutters L. 2 cm to 11 cm	3,5	0,22
L.20/35/50/65/80/95/110 mm			

Box of 7 cutters "HEART"



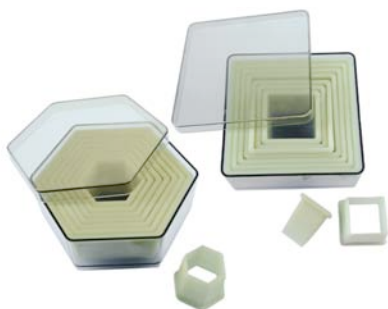
Code	Designation	H.cm	Kg
4301.00	7 plain cutters L. 1,5 cm to 9,5 cm	3,5	0,22
4301.10	7 fluted cutters L. 1,5 cm to 9,5 cm	3,5	0,22
15/25/45/55/65/80/95 mm			

Box of 8 cutters "FLOWER"



Code	Designation	H.cm	Kg
4303.00	8 plain cutters plain cutters ø 1,8 to 11,5 cm	3,5	0,22
4303.10	8 fluted cutters ø 2 to 10 cm ø 18/30/45/60/75/85/100/115 mm	3,5	0,22

Box of plain cutters



Code	Designation	H.cm	Kg
4304.30	9 square cutters - L. 1,8 to 9,5 cm L.18/25/35/45/55/65/75/85/95 mm	3,5	0,22
4304.40	9 hexagonal cutters - ø 1,5 to 9 cm ø15/25/35/45/50/60/70/80/90 mm	3,5	0,22

Box of plain cutters



Code	Designation	H.cm	Kg
4304.60	5 cutters "5-tip star" - ø 2 to 12 cm ø 20/40/70/90/120 mm	3,5	0,22
4304.70	8 cutters "Clover" - ø 1,5 to 10 cm ø 15/30/40/50/65/75/90/100 mm	3,5	0,22

Box of plain cutters



Code	Designation	H.cm	Kg
4304.10	8 cutters "tear-Drop" -L.2 to 12,5 cm L.20/35/50/65/80/95/110/125 mm	3,5	0,22
4304.50	7 cutters "6-tip star" -ø 3 to 12 cm ø 30/40/60/70/90/100/120 mm	3,5	0,22

Box of plain cutters



Code	Designation	H.cm	Kg
4304.80	7 cutters "Trapeze"- L. 1 to 12 cm L. 10/40/60/75/90/105/120 mm	3,5	0,22
4304.20	7 cutters "Moon" - L. 7 to 11 cm L.70/80/85/90/95/100/110 mm	3,5	0,22

Round plain st/steel cutter with handle(s)



Code	Designation	Ø	H.cm	Th.mm	Kg
3311.12	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
3317.04		4	4	1	0,05

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
3312.14	St. steel oval fluted cutter L. 14,5 cm	14,5	10,5	3,5	0,4	0,17
3312.17	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
3313.13	With handle	13	3,5	0,4	0,19
3313.14	With handle	14	3,5	0,4	0,22
3313.15	With handle	15	3,5	0,4	0,23
3314.04	No handle	4	3,5	0,4	0,04
3314.05	No handle	5,5	3,5	0,4	0,05
3314.08	No handle	8	3,5	0,4	0,09
3314.10	No handle	10	3,5	0,4	0,11
3314.12	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
3323.00N	Plain ø 3 to 11 cm	3,5	0,6	0,32
3324.00N	Fluted ø 3 to 11 cm	3,5	0,6	0,31

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
3315.15	With handle	15	8,5	3,5	0,4	0,16
3316.04	No handle	4	2,8	3,5	0,4	0,02
3316.06	No handle	6	3,5	3,5	0,4	0,04
3316.07	No handle	7	3,5	3,5	0,4	0,05
3316.08	No handle	8	4,5	3,5	0,4	0,05
3316.10	No handle	10	5,5	3,5	0,4	0,07
3316.12	No handle	12	6	3,5	0,4	0,08

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 10 stainless steel decorating cutters Figures (0-9)



Code	Designation	H.cm	Kg
3322.01N		3	0,1

These cutters allow for cake, breads... personalizations. They are solid and perfectly hygienic.

Set of 26 stainless steel decorating cutters - Alphabet (A-Z)



Code	Designation	H.cm	Kg
3322.00N		2,5	0,25

These stainless steel cutters allow for cake, breads... personalizations. They are solid and perfectly hygienic.

Double-ended moulding stamp made of beech wood



Code	Designation	Kg
1899.02	For tartlets ø 4 and 5 cm	0,06

Rolling pins



Code	Designation	Ø	L.cm	Kg
4880.00N	"Makrolon" polyamide rolling pin (1)	5	50	0,9
4840.01N	Beech rolling pin (2)	5	50	0,59

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
8800.46N		8	46	7,5	1,5

This professional rolling pin has bearings to allow smooth rotation, giving easy, effortless use.

Expanding pastry cutter, plain wheels - Stainless steel



Code	Designation	Kg
4781.00N		0,57

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.

Wheels for pastry in food plastic material



Code	Designation	Ø	L.cm	Kg
	Cutting wheel for grating pastry			
4361.00N		4,5	5	0,07
4361.01N		4,5	10	0,14
	Spiked roller			
4362.00N		6,5	5	0,07
4362.01N		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.

Set of 10 disposable baker blades (to streak the bread pastry)



Code	Designation	L.cm	Kg
4670.03N	Yellow baker blades : fixed blades	13	0,01
4670.04N	Red baker blades : pivoting blades	13	0,01
4670.05N	Blue baker blades : reversible blades	14	0,01
4670.06N	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.



Economical multi-purpose universal comb - Stainless steel



Code	Designation	L.cm	W.cm	Kg
042500N	Holder + 5 combs	70	12	1,8

This universal decorating comb consists of a stainless steel holder which accommodates double-sided food-grade rubber combs. 5 different types of combs can be fitted, giving 10 different decorations.

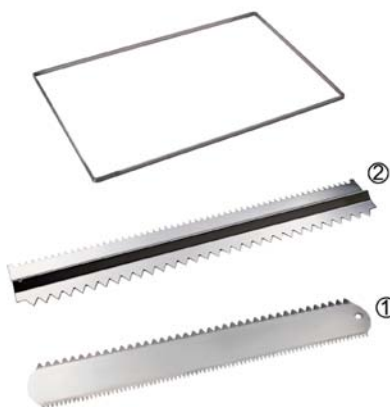
Imitation wood pattern combs - Rubber



Code	Designation	L.cm	Kg
040509	Individual imitation wood pattern L. 100 mm	10	0,1
040510	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
3015.10	St. steel frame, extra strong, 1 cm height	57	37	1	3	0,4
3003.42	Decorating cream comb 2 sides (1)	42	8		1,2	0,31
3017.70	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						
3014.16	Maximum size 30x30 cm	16	16	5	1,2	0,57
3014.30	Maximum size 57 x57 cm	30	30	5	1,5	0,82
RECTANGULAR						
3014.21	Expandable to maxi. 40 x 21 cm	21,5	11,5	7,5	1,2	1,07
3014.43	Expandable to maxi. 56 x84 cm	43	29	5	1,5	1,29

Stainless steel "Joconde" biscuit frame



Code	Designation	L.cm	W.cm	H.cm	Kg
	(Interior size)				
3017.61	"Joconde" frame" 570 x 370 mm	61	41	0,3	1,25
031126	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. The Joconde squeegee makes it easy to spread the mix out in the frame. The ergonomic design makes for a safe, easy grip.

Pastry frame st. steel



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3015.25		57	37	2,5	2,5	0,8
3015.30		57	37	3		
3015.35		57	37	3,5	2,5	1,12
3015.40		57	37	4	2,5	1,4
3015.45		57	37	4,5	2,5	1,6
3015.50		57	37	5	2,5	5
3015.60		57	37	6	2,5	2,1
3016.57	Divisible into 2, 3, 4 or 6 sectors	57	38	3,5	2,5	1,76

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
3018.30		57	9	3	2,5	0,75
3018.35		57	9	3,5	2,5	0,8
3018.40		57	9	4	2,5	1
3018.45		57	9	4,5	2,5	1,13
3018.50		57	9	5	2,5	1,25
3018.60		57	9	6	2,5	1,5

These stainless steel biscuit frames are extra thick and will not distort. They are easy to keep clean.

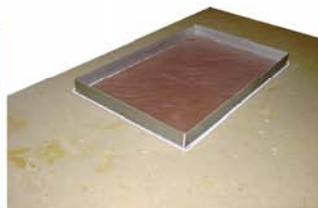
St. steel straight "Génoise" mould, watertight



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
4770.40		40	30	5	1	1,4
4770.53	GN 1/1	53	32	5	1	2
4770.60		59	39	5	1	2,7

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.

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
3007.00		48	0,93



St. steel "raplette" adjustable in width and height



Code	Designation	L.cm	W.cm	H.cm	Th.mm	Kg
3002.01	Equipped with removable decorating double co	40	17	6	1,5	1,2
3002.00	Without decorating double comb	40	17	6	1,5	0,91
3002.99	Decorating double comb with teeth Removable - with 2 different shapes				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.



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.

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

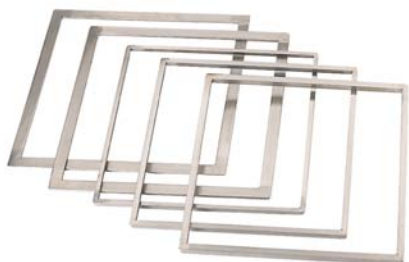
Set of 10 stainless steel chocolate forks



Code	Designation	L.cm	W.cm	Kg
4347.40		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
3085.03	3 mm	36	36	3
3085.05	5 mm	36	36	5
3085.08	8 mm	36	36	8
3085.10	10 mm	36	36	10
3085.12	12 mm	36	36	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
3500.00		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, or other substances. 6 to 8kg (13-18lbs)

of sweets or candies can be made in 30 minutes. The stainless steel double bell fits onto a KITCHEN AID K5 Super Plus mixer or a Dito Sama BE5-A beater.

Chocolate Girolle



Code	Designation	Ø	H.cm	Kg
040466	Chocolate "girolle" - Base and crank	22	15	0,24

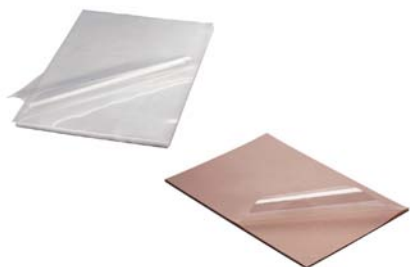
The chocolate leafmaker is made from food-grade plastic. With a turn of the handle it lets you make light, appetizing, decorative leaf-curls: give it a full or half turn to make one chocolate leaf-curl. Remove the handle and place the decoration on the cream cake. The leafmaker can also be used for cheese.

Flat stainless steel tray, no edges, rounded corners - for chocolate



Code	Designation	L.cm	W.cm	Th.mm	Kg
3376.60	stainlesse steel tray	60	40	1	1,76

Plastic sheets for chocolate



Code	Designation	L.cm	W.cm	Kg
042030	25 icing paper sheets for transfers 175 microns	60	40	1,8
042031	100 polyethylene sheets for wire cutter 150 microns	60	40	3,38

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
076100	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
6572.20		20	11	3,4	2	1,8
Also available in st/steel PRIORITY :						
3690.16		16	9	1,8	2,3	1,2
3690.20		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
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	1,5
6202.40N	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
4599.00N	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
4665.00N		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
4591.00N	Grad. from 1100 to 1300 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
4884.01N	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
4884.00N	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
4886.00N	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
4885.01	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
4761.00N	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
4885.00N	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
4881.00N	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
4882.01	in a protective plastic holder	0,6	24	0,02

Electronic stopwatch timer - 20 hours



Code	Designation	L.cm	W.cm
4650.00N	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
2111.02N		0,2
2111.03N		0,3
2111.04N		0,4
2111.05N		0,5
2111.06N		0,6
2111.07N		0,7
2111.08N		0,8
2111.09N		0,9
2111.10N		1
2111.11N		1,1

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The edge is rolled. 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
2111.12N		1,2
2111.13N		1,3
2111.14N		1,4
2111.15N		1,5
2111.16N		1,6
2111.17N		1,7
2111.18N		1,8
2111.20N		2
2111.22N		2,2
2111.24N		2,4

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The edge is rolled. They fit onto piping bags for making patterns with cream or for filling the hollows in a baking preparation.

Stainless steel star ribbon nozzle



Code	Designation	
2113.06N	6 points	
2113.08N	8 points	

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The edge is rolled. They have one flat side and one indented side and are used for decorating Yule logs.

Express yule log nozzle, stainless steel



Code	Designation	Kg
2127.14N	14 teeth	0,03
2127.24N	24 teeth	0,04

These stainless steel nozzles are used for decorating rapidly Yule logs.

Leaf nozzle, stainless steel



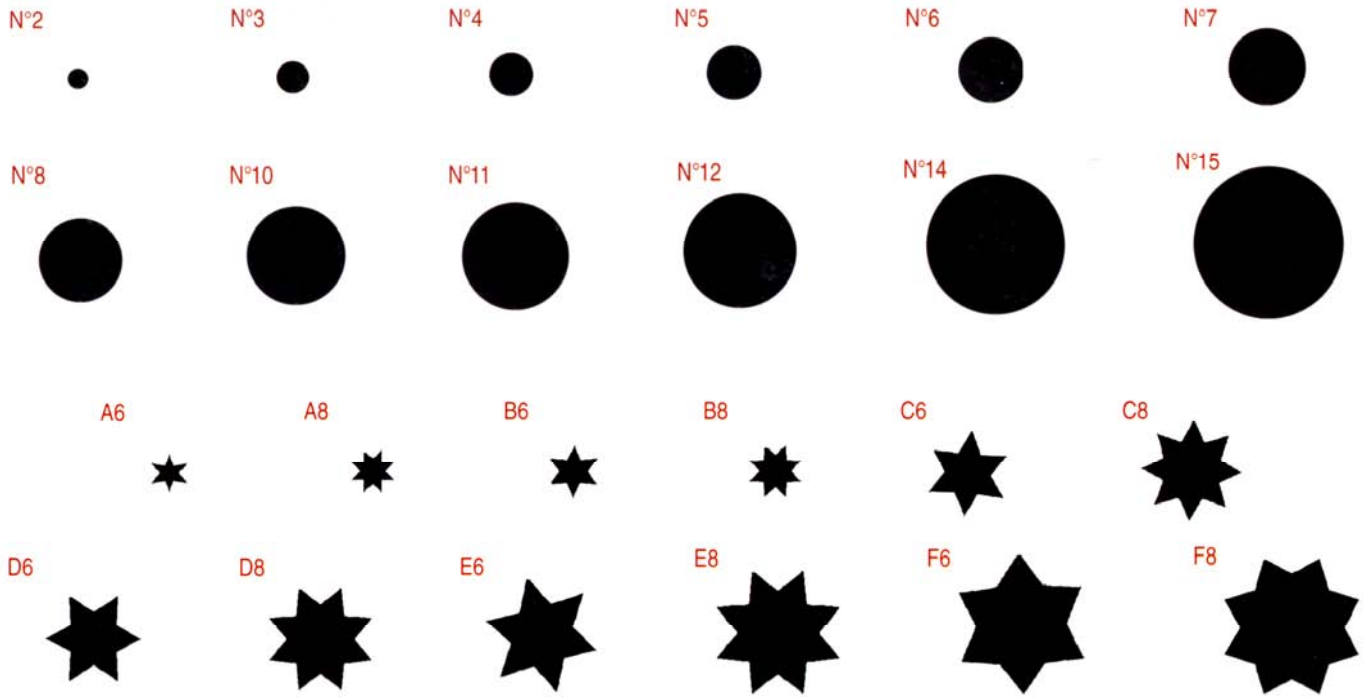
Code	Designation
2128.01N	
2128.02N	
2128.03N	

Stainless steel Saint Honoré nozzle



Code	Designation	Ø
2115.20N		0,9
2115.25N		1,1
2115.30N		1,3
2115.35N		1,5
2115.40N		1,6

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The edge is rolled. The spout has a cut-out. They are used for dressing Saint-Honorés with cream. They do a much better job than a spoon.



Stainless steel star nozzle



Code	Designation	Ø
2112.02N	A5	0,3
2112.03N	A6	0,3
2112.04N	A7	0,35
2112.05N	A8	0,5
2112.06N	B5	0,5
2112.07N	B6	0,5
2112.08N	B7	0,6
2112.09N	B8	0,7
2112.10N	C5	0,7
2112.11N	C6	0,7
2112.12N	C7	0,7
2112.13N	C8	0,9
2112.14N	D5	1,1
2112.15N	D6	1,1

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The edge is rolled. 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
2112.16N	D7	1,1
2112.17N	D8	1,1
2112.18N	E5	1,3
2112.19N	E6	1,3
2112.20N	E7	1,3
2112.21N	E8	1,3
2112.22N	F5	1,8
2112.23N	F6	1,8
2112.24N	F7	1,8
2112.25N	F8	1,8

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The edge is rolled. They fit onto piping bags for making cream patterns or

for filling the hollows in a baking mixture.

Bird nest nozzle, stainless steel



Code	Designation
2126.00N	

Rose nozzle, stainless steel - 8 points



Code	Designation	Ø
2129.08N		0,8
2129.09N		0,9
2129.11N		1,1
2129.14N		1,4
2129.16N		1,6

Set of 12 polypropylene nozzles



Code	Designation	L.cm	W.cm	H.cm	Kg
4134.80N		15	12	7	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
4863.01N	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.

Set of 6 nozzles made of blue transparent polycarbonate

2013



Code	Designation	L.cm	W.cm	H.cm	Kg
	Delivered under plastic box				
4129.00	Set of 6 polycarbonate nozzles for "LE TUBE" - 2 plain nozzles ø 8 mm - ø 15 mm - 3 Star nozzles B6 - F6 - B8 - 1 nozzle Saint Honoré	13	13	4	0,06
4128.06N	6 plain nozzles N° 2 - 4 - 6 - 8 - 12- 14	13	13	4	0,06
4129.06N	6 star nozzles N° A8 - B8 - C8 - D8 - E8 - F8	13	13	4	0,06

These one-piece polycarbonate 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.

Caterer set of 12 nozzles made of blue transparent polycarbonate



Code	Designation	L.cm	W.cm	H.cm	Kg
4130.12N	Box of 12 nozzles including : - 4 plain nozzles n° 2 - 4 - 6 - 8 - 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
4131.12	Box of 12 nozzles including : C6 - C8 - D6 - D8 E6 - E8 4-6-8-11 BU - F2	21	13	7	0,13
	Packed in plastic box				

These one-piece polycarbonate 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 12 nozzles made of blue transparent polycarbonate



Code	Designation	L.cm	W.cm	H.cm	Kg
4132.12	Box of 12 nozzles including : - 2-4-6-8-10-12 - B8 - C8 - D6 - E6 - BU - F2 Packed in plastic box	21	13	7	0,13

Pastry set of 24 nozzles made of blue transparent polycarbonate



Code	Designation	L.cm	W.cm	H.cm	Kg
4130.24N	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 Packed in plastic box	28	18	7	0,27

These one-piece polycarbonate 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.

Cotton pastry bags and set of nozzles



Code	Designation	L.cm	Kg
2114.00N	Set of 6 st. steel nozzles		0,04
4856.25N	pastry bag 25 cm [PU:6]	25	0,04
4856.30N	pastry bag 30 cm [PU:6]	30	0,04
4856.35N	pastry bag 35 cm [PU:6]	35	0,05
4856.40N	pastry bag 40 cm [PU:6]	40	0,06
4856.45N	pastry bag 45 cm [PU:6]	45	0,07
4856.50N	pastry bag 50 cm [PU:6]	50	0,11
4856.55N	pastry bag 55 cm [PU:6]	55	0,12
4856.60N	pastry bag 60 cm [PU:6]	60	0,16
4347.05N	Set of 5 nylon pastry bags 30/35/40/45 and 50 cm long		0,13

The professional re-usable pastry bags made of coated cotton (ref. 4856) 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
4347.35		35	20	0,02
4347.45		45	25	0,02
4347.50		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.

Roll of 100 disposable pastry bags - Polyethylene



Code	Designation	L.cm	Liters	Kg
4348.30N	30 cm long	30	0,25	0,6
4348.40N	40 cm long	40	0,5	0,95
4348.45N	45 cm long	45	1	1
4348.50N	50 cm long	50	1,25	1,2
4348.01N	55 cm long	55	1,5	1,35
4348.60N	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.

Dispenser of 100 disposable pastry bags with hanging hole - L. 50 cm



Code	Designation	L.cm	W.cm	Liters	Kg
4345.50	70 microns	50	28	1,25	0,77

Dispenser box of 100 disposable pastry bags - Polyethylene



Code	Designation	L.cm	Kg
4346.45N		45	1
4346.55N		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
4336.00	3 different sizes : L. 13 / 10 / 5 cm	0,1

Holder for pastry bag, polypropylene



Code	Designation	Ø	H.cm	Kg
4347.10N		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
4347.20N		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).



de BUYER®

DEPUIS 1830

LeTUBE®

Pressure syringe

- Effortless dosing of pastes, creams and mousses
- For garnishing, filling and decorating
- Simple, fast, accurate and delicate work
- Easier to fill than a pastry bag

Ergonomic grip and user-friendly handle made from TPE overmoulded polypropylene, ergonomic and anti-slide for secure grip

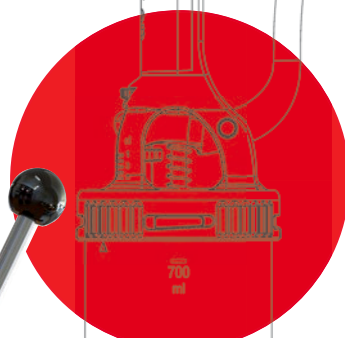
Knob for easy setting of pressure for dosing the amount to be poured
Graduated in cl and oz

0.75 l capacity in transparent plastic – Graduated in cl and oz
Allows the user to see how much is left

Accurate, neat work: flexible syringe system to stop flow between 2 pressures

Removable, interchangeable decorating nozzle. Will adapt to any fluted or smooth plastic decorating nozzles or other models from the de Buyer range (ref. 4128/4129/4130/4131/4132)

Comes with 2 catering plastic decorating nozzles



Professional model
St/steel mechanism

Safe, user-friendly “1/4-turn” closure system with indicators. Easy to assemble and dismantle

0.75 l capacity with hermetically-sealing lids for storing other preparations
To be ordered separately





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



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

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



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.

Code	Designation	Ø	W.cm	H.cm	Liters	Kg
3354.50	with stand	20	30	38	3,3	0,87

Automatic piston funnel KWIK PRO , all parts stainless steel



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3354.00	Automatic piston funnel alone 1,9 L.	19	18	1,9	1	0,61
3354.02	Automatic piston funnel with stand 1,9 L.	19	18	1,9	1	0,78
3354.10	Automatic piston funnel alone 1,5 L.	17,5	16,5	1,5	1	0,55
3354.12	Automatic piston funnel with stand 1,5 L.	17,5	16,5	1,5	1	0,72
3354.01	Non-slip stainless steel stand or strainer ø19/21 cm		15		6	0,17
SPARE PARTS FOR FUNNEL :						
3354.92	Central closed nut					
3354.93	Wing nut					
3354.95	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 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.

Mini Piston funnel 0,8 liter - Stainless steel



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 for perfect non-slip stability. Compact for practical storage. Can be dismantled into component parts for full cleaning. Dishwasher safe.

Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
3353.00	Black foot = 70 gr.	15	18,5	15	15,5	0,25
3353.20	Green	15	18,5	15	15,5	0,25
3353.30	Orange	15	18,5	15	15,5	0,25
3353.40	Red	15	18,5	15	15,5	0,25
3353.60	Fushia	15	18,5	15	15,5	0,25

Kitchen Chinese strainer, heavy - Perforation 1,5 mm



Code	Designation	Ø	H.cm	Th.mm	Kg
3350.10N		10	7,1	0,4	0,08
3350.14N		14	10,5	0,4	0,15
3350.18N		18,5	16	0,4	0,31
3350.20N		20	18	0,4	0,38
3350.23N		23	20,5	0,4	0,45
3350.26N		27	23	0,4	0,71
3354.01	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
3351.21	chinese strainer ø 21 cm	21	20,5	1	0,46
3351.23	chinese strainer ø 23 cm	23	22	1	0,56
3354.01	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 1,4 mm



Code	Designation	Ø	L.cm	H.cm	Th.mm	Kg
3352.20N		20	44	18	0,8	0,48
3352.25N		25	48	22	0,8	0,66

This strainer is fitted with a hook and a tongue enabling it to sit on round bowls. Hole mesh size: 1.4 mm. It allows for the very fine filtration of gelatin, coulis or custard.

St. steel tube



Code	Designation	Ø	L.cm	Th.mm	Kg
3000.04	Champagne Cork/Mushroom, individual [PU:5]	4	4	0,8	0,06
3005.02	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
3006.25		2,5	9	0,3	0,09
3006.30		3	12	0,3	0,09
3006.35		3,5	14	0,3	0,09

This conical mould lets you make puff-pastry horns of plenty.

Stainless steel pastry-roll core



Code	Designation	Ø	L.cm	Th.mm	Kg
3007.15		1,5	10	0,3	0,1
3007.20		2	5	0,3	0,1
3007.21		2	10,5	0,3	0,1
3007.25		2,5	10	0,3	0,1

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
4858.00N	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	Th.mm	Kg
3300.12	Straight dough scraper, stiff, st. steel	12	12	1	0,15
3301.12	Round dough scraper, stiff, st. steel	12	12	1	0,14
3302.11N	Dough straight scraper, supple steel [PU:12]	11	9,5	0,3	0,08
3302.12N	Dough round scraper, supple steel [PU:12]	11	9,5	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
3305.65		65	6	1,5	0,48

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 pastry bowl, stainless steel and silicone



Code	Designation	Ø	Liters	Th.mm	Kg
3373.16		16	1	0,7	0,24
3373.20		20	2,1	0,7	0,37
3373.24		24	3,6	0,7	0,5
3373.30		30	7	0,7	0,73

De Buyer has developed a stainless steel, half-spherical « cul-de-poule » bowl, with a base covered in silicone. The bowl is stable and never slips during use. The interior graduations are

also practical.

Hemispherical bowl, round opened edge



Code	Designation	Ø	Liters	Th.mm	Kg
3372.16N		16	1	0,7	0,23
3372.20		20	2,1	0,7	0,35
3372.24		24	3,6	0,7	0,49
3372.30		30	7	0,7	0,7
3371.35		35	11,2	0,8	1,01
3371.40		40	16,8	0,8	1,35

Round stand for hemispherical bowl

3379.00	For ø 20 - 24 cm			1	0,11
3379.01	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.

Flat bottom pastry bowl, round opened edge



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3250.16		16	9	1	0,8	0,19
3250.18		18	9	1,5	0,8	0,21
3250.20		20	10	2	0,8	0,24
3250.22		22	11,2	3	1	0,36
3250.24		24	11,2	3,5	1	0,4
3250.26		26	12	4,5	1	0,48
3250.28		28	12,5	5,5	1	0,56
3250.30		30	13	6,5	1	0,63
3250.32		32	14	8	1	0,74
3250.36		36	15	11,5	1,2	1,1
3250.40		40	17,5	16	1,2	1,42
3250.44		44	19	20,5	1,2	1,63
3250.50		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	Liters	Kg
2610.25	St/steel wire ø 1,4 mm - Slimmer handle	25	0,07
2610.30	St/steel wire ø 1,8 mm - Slimmer handle	30	0,12
2610.35	St/steel wire ø 1,8 mm	35	0,17
2610.40	St/steel wire ø 1,8 mm	40	0,18
2610.45	St/steel wire ø 1,8 mm	45	0,23
2610.50	St/steel wire ø 1,8 mm	50	

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, overmoulded handle



Code	Designation	L.cm	Th.mm	Kg
2602.35N	L. Handle 14 cm	35	2	0,18
2602.45N	L. Handle 15 cm	45	2	0,22

This whisk has a large head and soft 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	24	0,08
4891.34N	L. handle 24 cm	34	0,11
4891.42N	L. handle 30 cm	42	0,12

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.

Pastry spatula



Code	Designation	L.cm	W.cm	Th.mm	Kg
4793.15N	L. Blade 15 cm	28	2,5	0,5	0,07
4793.20N	L. Blade 20 cm	33	3	0,5	0,08
4793.25N	L. Blade 25 cm	38	3,5	0,5	0,15
4793.30N	L. Blade 30 cm	44	4	0,5	0,18

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

Elbowed pastry spatula - Stainless steel blade and plastic handle



Code	Designation	L.cm	W.cm	Kg
044002	L. Blade 20 cm	24	3,5	0,18
044001	L. Blade 24 cm	29	4	0,16

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

Silicone brush



Code	Designation	L.cm	W.cm	Kg
4807.00N		19,5	3	0,02
4807.25N		25	3	0,04
4807.50N		25	6	0,05

Hygienic brush. Easily cleanable.

Pastry brushes with wooden handle - Natural bristles



Code	Designation	L.cm	W.cm	Kg
4805.01N	Set of 2 pastry brushes l.30 mm	23	3	0,4
4805.02N	Set of 2 pastry brushes l.40 mm	24	4	0,6
4805.03N	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
4802.30N		20	2,5	0,03
4802.40N		21	4	0,04
4802.50N		21,5	5	0,05

Brush with natural bristles. Suitable for preparations, decorations or for application of yolk.

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



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

Kitchen blowtorch



Code	Designation	H.cm	Kg
2040.00N	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
3052.15	With bowlamp "Soudogaz X2000" (No smoke, no smell)	1,1
3052.16	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.

Stainless steel double cutter "Guitar" base alone and cutting frames



Code	Designation	L.cm	W.cm	H.cm	Kg
3054.10N	"Guitar" base alone without cutting frames Cutting area 40 x 40 cm	62	55	15	20
3055.21N	Cutting frame - Space 1,5 cm	65	43		6
3055.22N	Cutting frame - Space 2,25 cm	65	43		6
3055.30N	Cutting frame - Space 3 cm	65	43		6

The "guitar" lets you cut square, rectangular, or diamond-shaped slabs of cream filling, cakes, chocolate, marzipan, fruit paste... The separate base is made of solid stainless steel; it comes without

the string frames, which are ordered separately.

Massive st/steel "Guitar" base alone + accessories



Code	Designation	L.cm	W.cm	Kg
3054.05	"Guitar" base alone	36	36	30
3055.21N	Cutting frame - Space 1,5 cm	65	43	6
3055.22N	Cutting frame - Space 2,25 cm	65	43	6
3055.30N	Cutting frame - Space 3 cm	65	43	6

The "guitar" lets you cut square, rectangular, or diamond-shaped slabs of cream filling, cakes, chocolate, marzipan, fruit paste... The separate base is made of solid stainless steel; it comes with the string frames, which compatible with the double cutter.

St/steel cutting frame for "Guitar" + 5 additional strings



Code	Designation	L.cm	W.cm	Kg
3055.21N	Cutting frame - Space 1,5 cm	65	43	6
3055.22N	Cutting frame - Space 2,25 cm	65	43	6
3055.30N	Cutting frame - Space 3 cm	65	43	6

St. steel cords for guitar



Code	Designation	L.cm	Th.mm	Kg
3056.08N	Set of 5 stainless wires for ref. 3054.10 & 3054.05	72	0,6	0,4

Punch and coulis bottle



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
044080N	Coulis bottle		4	4	12	0,03
044085N	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.

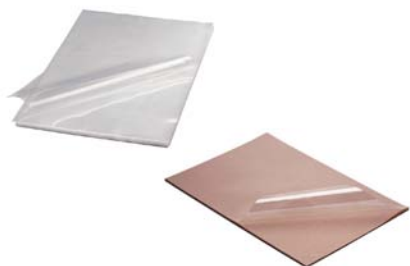
Professional cream whipper and chargers



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
4417.00N	Cream whipper made of anodized alu. 1 L Without charger	10,3			36	0,80
4417.01N	Set 10 chargers for cream		9	3,5	6,5	0,3
4418.00N	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.

Plastic sheets for chocolate



Code	Designation	L.cm	W.cm	Kg
042030	25 icing paper sheets for transfers Polyester film - 175 microns	60	40	1,8
042031	100 polyethylene sheets for wire cutter 15 microns	60	40	3,38

Rhodoid glazing sheets act as a support for the cream filling or butter cream motifs you make with the stencil disks. They enable transfers to be applied to cream cake tops or to the base of cream cakes.

PVC confectioner's ribbon (200 m) - 150 microns



Code	Designation	H.cm	Kg
042002	40 mm high	4	1,65
042003	45 mm high	4,5	1,8
042004	50 mm high	5	2,14
042005	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
042010	For cakes ø 60 mm and Ht 45 mm 500 sheets	20	4,5	0,25
042011	For cakes ø 65 mm and Ht 40 mm 500 sheets	21,5	4	0,23
042012	For cakes ø 70 mm et Ht 40 mm 500 sheets	23	4	0,25
042013	For cakes ø 80 mm et Ht 40 mm 500 sheets	27	4	0,29
042017	For cakes ø 80 mm et Ht 45 mm 500 sheets	27	4,5	0,31
042014	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.

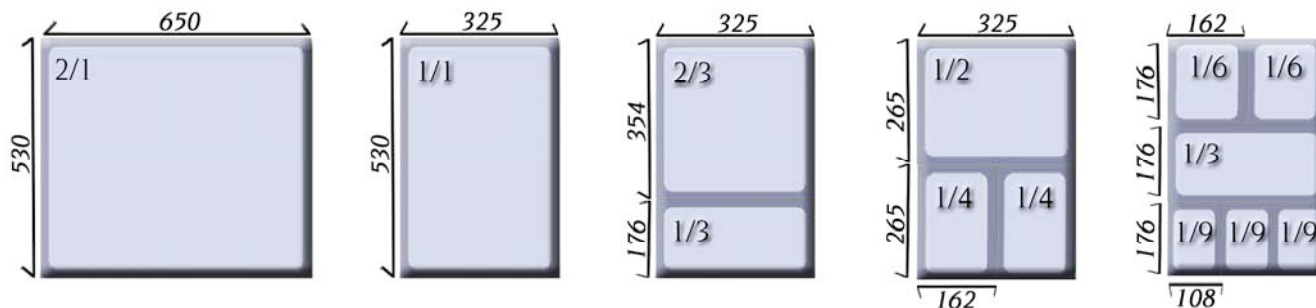
"Kali" apple-peeler multifunctions : peels, hollows out, slices



Code	Designation	Kg
4780.00N	manual	1,9

The KALI apple dresser peels, cores, and slices apples in a single operation. The appliance fixes onto the edge of a table. To obtain good results, it's best to use firm, medium sized fruit with a

regular shape.



GN container, no lid, no handle 1/1 and 2/1



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
3580.10N	GN 1/1 - 20 mm deep	53	32,5	2	2,8	1,2
3580.11N	GN 1/1 - 40 mm deep	53	32,5	4	6,5	1,41
3580.12N	GN 1/1 - 65 mm deep	53	32,5	6,5	8,8	1,5
3580.13N	GN 1/1 - 100 mm deep	53	32,5	10	13,7	1,8
3580.14N	GN 1/1 - 150 mm deep	53	32,5	15	20	2
3580.15N	GN 1/1 - 200 mm deep	53	32,5	20	27,8	2,5
3580.00N	GN 2/1 - 20 mm deep	65	53	2	5	2,35
3580.01N	GN 2/1 - 40 mm deep	65	53	4	11	2,6
3580.02N	GN 2/1 - 65 mm deep	65	53	6,5	18	2,8
3580.03N	GN 2/1 - 100 mm deep	65	53	10	30	3,1
3580.04N	GN 2/1 - 150 mm deep	65	53	15	42,8	3,6
3580.05N	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
3580.30N	GN 1/2 - 20 mm deep	32,5	26,5	2	1,5	0,55
3580.31N	GN 1/2 - 40 mm deep	32,5	26,5	4	2,3	0,7
3580.32N	GN 1/2 - 65 mm deep	32,5	26,5	6,5	4	0,82
3580.33N	GN 1/2 - 100 mm deep	32,5	26,5	10	6,1	0,94
3580.34N	GN 1/2 - 150 mm deep	32,5	26,5	15	9,2	1,02
3580.35N	GN 1/2 - 200 mm deep	32,5	26,5	20	12	1,6
3580.20N	GN 2/3 - 20 mm deep	35	32,5	2	2,6	0,7
3580.21N	GN 2/3 - 40 mm deep	35	32,5	4	3,5	0,88
3580.22N	GN 2/3 - 65 mm deep	35	32,5	6,5	5,8	1
3580.23N	GN 2/3 - 100 mm deep	35	32,5	10	9	1,55
3580.24N	GN 2/3 - 150 mm deep	35,3	32,5	15	13	1,42
3580.25N	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
3580.40N	GN 1/3 - 20 mm deep	32,5	17,5	2	1,3	0,3
3580.41N	GN 1/3 - 40 mm deep	32,5	17,5	4	1,6	0,4
3580.42N	GN 1/3 - 65 mm deep	32,5	17,5	6,5	2,4	0,56
3580.43N	GN 1/3 - 100 mm deep	32,5	17,5	10	3,5	0,67
3580.44N	GN 1/3 - 150 mm deep	32,5	17,5	15	5,4	0,86
3580.45N	GN 1/3 - 200 mm deep	32,5	17,5	20	7,2	1
3580.50N	GN 1/4 - 20 mm deep	26,5	16,2	2	0,9	0,25
3580.52N	GN 1/4 - 65 mm deep	26,5	16,2	6,5	1,7	0,43
3580.53N	GN 1/4 - 100 mm deep	26,5	16,2	10	2,5	0,55
3580.54N	GN 1/4 - 150 mm deep	26,5	16,2	15	3,8	0,65
3580.55N	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
3580.62N	GN 1/6 - 65 mm deep	17,6	16,2	6,5	1	0,28
3580.63N	GN 1/6 - 100 mm deep	17,6	16,2	10	1,5	0,32
3580.64N	GN 1/6 - 150 mm deep	17,6	16,2	15	2,3	0,47
3580.65N	GN 1/6 - 200 mm deep	17,6	16,2	20	3,5	0,56
3580.72N	GN 1/9 - 65 mm deep	17,6	10,8	6,5	0,6	0,17
3580.73N	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
3584.11N	Dim. 1/1	53	32,5	1,2
3584.12N	Dim 1/2	32,5	26,5	0,59
3584.13N	Dim. 1/3	32,5	17,5	0,39
	Dim. 1/4	26,5	16,2	0,28
3584.16N	Dim. 1/6	17,6	16,2	0,19
3584.19N	Dim. 1/9	17,6	10,8	0,13
3584.23N	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
3589.11N	GN 1/1, for container without handle	53	32,5	1,27
3589.12N	GN 1/2, for container without handle	32,5	26,5	0,63
3589.13N	GN 1/3, for container without handle	32,5	17,6	0,42
3589.14N	GN 1/4, for container without handle	26,5	16,2	0,32
3589.16N	GN 1/6, for container without handle	17,6	16,2	0,21

CATERING

Perforated GN containers, no lid no handles



Code	Designation	L.cm	W.cm	H.cm	Kg
3582.12N	GN 1/1	53	32,5	5,4	1,35
3582.13N	GN 1/1	53	32,5	9,8	1,63
3582.14N	GN 1/1	53	32,5	14,8	2
3582.15N	GN 1/1	53	32,5	19,8	2,46
3582.32N	GN 1/2	32,5	26,5	6,5	0,78
3582.33N	GN 1/2	32,5	26,5	9,5	0,84
3582.34N	GN 1/2	32,5	26,5	14,6	1,14
3582.21N		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
3587.32N		32,5	0,08
3587.53N		53	0,14

18/10 stainless steel separating bar.

Draining plate



Code	Designation	Kg
3583.11N	For GN 1/1 container	0,85
3583.12N	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					
3579.01		24	24	23,5	13	1,86
3579.02		24	24	16	9	1,10
3579.03		24	24	7,5	4	0,73
3579.04		15,5	15,5	23,5	5	0,77
3579.05		15,5	15,5	16	3,5	0,65
3579.06		15,5	15,5	7,5	1,5	0,4
	RECTANGLE					
3579.07		15,5	10,5	16	2,5	0,52
3579.08		15,5	10,5	7,5	1	0,31
3579.09		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				
3579.10		24	24	0,8	0,46
3579.11		15,5	15,5	0,8	0,20
	RECTANGLE				
3579.12		15,5	10,5	0,8	0,16

CATERING

POLYCARBONATE GN CONTAINERS

GUARANTEED WITHOUT BISPHENOL

Polycarbonate GN containers



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
4998.12N	GN 1/1 - 65 mm deep	53	32,5	6,5	9,5	0,6
4998.13N	GN 1/1 - 100 mm deep	53	32,5	10	14	0,92
4998.14N	GN 1/1 - 150 mm deep	53	32,5	15	21	1,4
4998.15N	GN 1/1 - 200 mm deep	53	32,5	20	28	1,63
4998.04N	GN 2/1 - 150 mm deep	65	53	15	41	2
4998.05N	GN 2/1 - 200 mm deep	65	53	20	55	2,6

T° : -40°C / +99°C

Made from heavy polycarbonate, translucent, heat-resistant.
Good resistance to knocks. Perfect hygiene. Light, stackable food pans for easy handling and storage.

Polycarbonate GN containers



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
T° : -40°C / +99°C						
4998.32N	GN 1/2 - 65 mm deep	32,5	26,5	6,5	3,8	0,42
4998.33N	GN 1/2 - 100 mm deep	32,5	26,5	10	6,3	0,51
4998.34N	GN 1/2 - 150 mm deep	32,5	26,5	15	9,5	0,66
4998.35N	GN 1/2 - 200 mm deep	32,5	26,5	20	12,8	1
4998.42N	GN 1/3 - 65 mm deep	32,5	17,5	6,5	2,5	0,26
4998.43N	GN 1/3 - 100 mm deep	32,5	17,5	10	3,8	0,31
4998.44N	GN 1/3 - 150 mm deep	32,5	17,5	15	5,8	0,47
4998.52N	GN 1/4 - 65 mm deep	26,5	16,2	6,5	1,5	0,2
4998.54N	GN 1/4 - 150 mm deep	26,5	16,2	15	4,3	0,35
4998.62N	GN 1/6 - 65 mm deep	17,6	16,5	6,5	1	0,1
4998.63N	GN 1/6 - 100 mm deep	17,6	16,2	10	1,8	0,18
4998.64N	GN 1/6 - 150 mm deep	17,6	16,2	15	2,8	0,23
4998.73N	GN 1/9 - 100 mm deep	17,6	10,8	10	0,8	0,1

Made from heavy polycarbonate, translucent, heat-resistant.
Good resistance to knocks. Perfect hygiene. Light, stackable food pans for easy handling and storage.

Lid for polycarbonate GN pan



Code	Designation	L.cm	W.cm	Kg
T° : -40°C / +99°C				
4999.11N		53	32,5	0,57
4999.12N		32,5	26,5	0,26
4999.13N		32,5	17,5	0,19
4999.14N		26,5	16,2	0,12
4999.16N		17,6	16,2	0,1
4999.19N	GN 1/9	17,6	10,8	0,07
4999.21N	GN 2/1	65	53	0,5

Draining plate



Code	Designation	Kg
T° : -40°C / +99°C		
4994.01N		0,38
4994.02N		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
4410.01N	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 gastronorm 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
4401.01N	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 gastronorm 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
4408.00N	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
4409.01N	Set of 2 small measures 80 gr. [PU:6]	9	2		0,2
4409.02N	Gel alcohol small measure 200 g	8,5	5		0,25
4409.05N	Gel alcohol 1- liter bottle [PU:12]		23,5	1	1
0812.00N	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 spirit.

STERNO gelled alcohol



Code	Designation	Ø	H.cm	Kg
4409.03N	Gel alcohol can 3,12 Kg	16,8	19	3,3
4409.52N	Box of 72 measures 200 gr.			

STERNO is the gelled alcohol specialist, and so we are able to make a commitment that this high-heat output alcohol will maintain heat for 2 hours per 200g shot. Meets environmental standards. ETHANOL

Grill-stone 6-8 persons



Code	Designation	Ø	L.cm	W.cm	H.cm	Kg
0862.00	Grill-stone		39	23	11	6,2
0812.00N	Nickel-plated burner, liquid fuel/paste [PU:10]	10				0,17
0863.99N	Stone alone		30	20	3	5,43

Stone cooking is the oldest known cooking method and also the healthiest, because of the amazing properties of volcanic rock. This is a rare type of rock which absorbs heat and accumulates it, releasing it slowly and evenly. Hence you get uniform cooking of such varied foods as meats, vegetables, fish, eggs, cheese, and fruit, without using any oils or fats.

Complete fondue set



Code	Designation	Kg
6701.00	Cast-iron pan, copper stand	2,87
6701.01	Cast-iron, copper stand with carroussel	4,6

Fondue bourguignonne, Chinese fondue, chocolate fondue, etc... let your imagination run away with you with this fondue service.

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 :				
3760.16	Capacity 16 L with inserts or 23 L without inserts	42	42	16	9,6
3760.25	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 :				
3762.16	Capacity of 16 L with inserts or 23 L without inserts	42	48	16	10,8
3762.25	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
3769.16	Capacity : 16L with inners ctrs or 23 L without inserts	42	38	16	□	7,5
3769.25	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
3770.00	Round standard lid alone, bi material st. steel	42	6	2,1
3771.00	Round liquid lid alone, bi-material	42	12	2,8
SPARE PARTS :				
3831.00N	Rubber joint for round lids 3770/3771			0,33
3771.95	Tap for 3771.00 with st.steel nut and joint			0,1
3771.93	St.steel nut and joint			0,07
3771.94	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	W.cm	H.cm	Liters	Kg
3800.04		28		6,5	4	0,82
3800.06		28		10	6	0,95
3800.08		28		13,7	8	1,15
3800.12		28		20,5	12	1,48
3800.16		28		27,5	16	2
3800.25		28		41,5	25	2,74

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
3820.00	For lower insert	28	0,8	0,5
3821.00	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
3861.00	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
3860.00	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

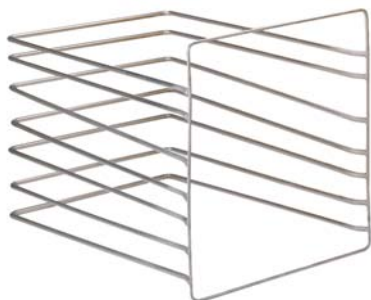
The rectangular container is front-opening and is designed to accept different combinations of gastronorm food pans. It has 2 handles built into the body to make it easy to handle. Internal slides are built into the body of the 60 litre (15 gallon) chest, for use when cold transporting.

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
3860.99	Inner st. steel sliding frame for hot GN dishes	53	32,5
3833.00N	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" 13L for food and beverage



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
3880.13	Inside stainless steel, outside extra-strong Bi-material construction of body and lid st. steel inside, polyethylene outside Delivered without inserts	48,5	23	48	13	6,3

The SELF 13-litre (3 gallon) model comes with a standard removable lid.

Rectangular isothermal container "Self" 11 L with tap



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
3881.11	Bi-material construction of body and lid Delivered without inserts	48,5	23	48	11	6,2

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						
3784.00	Without inserts	42	24	49	18	8
3784.01	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
3764.00	Without inserts	42	24	55	18	8,2
3764.01	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
3809.45	Inner st. steel oblong insert + lid 4,5 L	33,5	14	14	4,5	0,6
3809.01	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
3979.00	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
8939.00		19	9	3,5	1,2	0,16
Minimum order : 2000 pcs						

Stainless steel cup and bowl for "self" dish 3222.06



Code	Designation	Ø	H.cm	Liters	Th.mm	Kg
3380.13N	Soup bowl	13	5,5	0,4	0,8	0,15
3570.00	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
4959.00	Green NATO [PU:20]	13,2	8,1	22,8	1,3	0,14

Set of water bottle + mug + cover



Code	Designation	Kg
4949.01	[PU:20]	0,6

Stainless mess tin with 2 compartments fitting together - Army model



Code	Designation	L.cm	W.cm	Kg
3960.00	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
3222.06	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
3221.06	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
3870.50	Mobile cupboard alone -200 L.	81,8	56,8	110	200	42,4
	Internal dimensions : 62x43,5x83,5 cm					
	ST.STEEL FRAME :					
3879.52	Halfway up for tray 60x40 cm and GN -5 levels					8,9
3879.51	For GN and 60x40 cm - 10 levels 10 levels at 7 cm spacings					
	ACCESSORIES					
3878.00N	Eutectic plate - Positive Cold - 3 °C					4,55
3878.01N	Eutectic plate - Negative cold - 21 °C					4,55
3321.53	GN 1/1 [PU:5]	53	32,5	1		1,34
3876.05	St. steel fastener (to superimpose)					
3880.00	External st. steel rack for mobile 120 & 200 L					

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
3871.00	Isothermal mobile storage cupboard 120 L.	81,8	56,8	67	120	27
	Internal dimensions : 62x43,5x44 cm					
	ST.STEEL FRAME :					
3869.00	For tray 60x40 cm and GN					
	ACCESSORIES					
3878.00N	Eutectic plate - Positive Cold - 3 °C					4,55
3878.01N	Eutectic plate - Negative cold - 21 °C					4,55
	Anti-condensation stainless steel tray					2,1
3876.05	St. steel fastener (to superimpose)					
3880.00	External st. steel rack for mobile 120 & 200 L					

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).

Isothermal mobile storage cupboard 370 L.



Code	Designation	L.cm	W.cm	H.cm	Liters	Kg
3889.09N	Mobile cupboard alone - 370 L.	80	60	167	370	100
	ST.STEEL FRAME :					
3889.00	18 levels for trays 60x40 cm					15,6
3889.01	For GN and 60x 40 cm - 18 levels					18
3889.03	For GN - 18 levels					15
	ACCESSORIES					
3888.00N	Eutectic plate - Positive cold - 3 °C					5,8
3888.01N	Eutectic plate - Negative cold -21 °C					5,8
3877.01	Anti-condensation stainless steel tray					3

This insulated cupboard design holds a high capacity 370 litres (80 gallons). It can be used as back-up storage space. The 370 litre cupboard can be fitted with all the same features as the 120

and 200 litre cupboards (wheels, eutectic thermoactive plates, a stainless condensation collection plate, racks for different formats).

Other accessories for isothermal mobile storage cupboard



Code	Designation	Ø	Kg
3886.00N	Set of 4 wheels - steel	10	4,2
3886.20N	set of 4 wheels - stainless steel	10	4,2
3886.40N	set of 4 wheels - stainless steel	12,5	4,5
	Thermometer		
3874.01N	For 120, 200 & 370 L.		
	Label-holder		
3875.01	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.

SANITA CLOG STYLE BOOTS

- Outstanding sole design and quality
- Professional quality - Solid
- Shape and flexibility = total comfort



Sanita



Comfort and safety mean guaranteed well-being for your feet

SAN FLEX

BLACK FLEXOPEN clog style boots (polyurethane soles, full-grain leather uppers)



Code	Designation	Kg
2865.35N	Size 35 - Woman	0,8
2865.36N	Size 36 - Woman	0,82
2865.37N	Size 37 - Woman	0,85
2865.38N	Size 38 - Woman	0,88
2865.39N	Size 39 - Woman	0,9
2865.40N	Size 40 - Woman	0,92
2865.41N	Size 41 - Man	0,98
2865.42N	Size 42 - Man	1,06
2865.43N	Size 43 - Man	1,1
2865.44N	Size 44 - Man	1,12
2865.45N	Size 45 - Man	1,14
2865.46N	Size 46 - Man	1,15
2865.47N	Size 47 - Man	1,16
2865.48N	Size 48 - Man	1,17

SANITA footwear is steady and comfortable and proves the ideal choice in a professional environment. The FLEXOPEN models in the SAN-FLEX range are especially suited for working long

periods standing up or work involving a lot of walking. Available in women's sizes 35 to 40 and men's sizes 41 to 48.

WHITE FLEXOPEN clog style boots (polyurethane soles, full-grain leather uppers)



Code	Designation	Kg
2867.35N	Size 35 - Woman	0,8
2867.36N	Size 36 - Woman	0,82
2867.37N	Size 37 - Woman	0,85
2867.38N	Size 38 - Woman	0,88
2867.39N	Size 39 - Woman	0,9
2867.40N	Size 40 - Woman	0,92
2867.41N	Size 41 - Man	0,98
2867.42N	Size 42 - Man	1,06
2867.43N	Size 43 - Man	1,1
2867.44N	Size 44 - Man	1,12
2867.45N	Size 45 - Man	1,14
2867.46N	Size 46 - Man	1,15
2867.47N	Size 47 - Man	1,16
2867.48N	Size 48 - Man	1,17

Boots in the FLEXOPEN range have flexible soles for pleasant, comfortable movement. Their design follows the anatomy of the foot, thus ensuring good support and easy walking to avoid

back problems and stiff legs. Available in women's sizes 35 to 40 and men's sizes 41 to 48.

TABLE HDPE

High density polyethylene top with steel frame in epoxy finishing

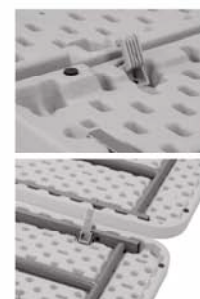
Foldable legs in the structure

Auto locks system for the legs

Table equipped with protective pads to stack up

For indoor and outdoor use

Rectangular table



The rectangular tables are equipped with a transversal or longitudinal joining system.

Code	Designation	L.cm	W.cm	H.cm	Kg
310100	2 p. - Maxi. charge 270 kg	120	60	74	8,5
310101	4 p. - Maxi. charge 270 kg - transversal join	150	76	74	12
310102	6 p. - Maxi. charge 315 kg -longitudinal join	180	76	74	14
310107	6 p. - Maxi. charge 355 kg -longitudinal join	200	91	74	19,5
310108	8 p. - Maxi. charge 350 kg -longitudinal join	240	91	74	24,5

Round table



Code	Designation	Ø	H.cm	Kg
310103	6 p. - Max. 315 kg	120	74	12
310104	8 p. - Max. 315 kg	150	74	18,6
310105	10 p. - Max. 350 kg	180	74	26

Consult us for complementary elements



Folding chair



Code	Designation	L.cm	W.cm	H.cm	Kg
110400	Max. 225 kg [PU:4]	55	47	84	4,87

Folding chair made of high density polyethylene with steel frame in epoxy finishing

Folding bench



Code	Designation	L.cm	W.cm	H.cm	Kg
110402	2 p. Max. 225 kg	120	29,2	43,8	6,15
110403	3 p. Max. 360 kg	175	29,2	46,4	8,75

Folding bench made of high density polyethylene with steel frame in epoxy finishing

"Cocktail" folding high table



Code	Designation	Ø	H.cm	Kg
310115	Maxi. charge 170 kg	80	110	8,5

Folding barstool "Cocktail"



Code	Designation	L.cm	W.cm	H.cm	Kg
110401	Maxi. charge 225 kg	49	48	94	5,9

Double buffet table with 4 wheels and integrated brakes



Code	Designation	L.cm	W.cm	H.cm	Kg
310116		182,	76,2	104,	28

LOAD: lower plate 70 kg MAX. / middle plate 150 kg MAX. / Upper plate 70 kg MAX.

Trolley for rectangular polyethylene tables



Code	Designation	Kg
310198	For 20 tables L150 or 180 cm	28

Trolley with extendable base.
Suitable for tables L. 150 and 180 cm.
Made in steel with epoxy finishing.

Equipped with 4 wheels in polyurethane with brakes.

Trolley for round polyethylene tables



Code	Designation	Kg
310199	for 15 tables ø 120 and 150 cm or 13 tables ø 180 cm	35

Trolley with extendable base.
Suitable for tables ø 120-150-180 cm.
Made in steel with epoxy finishing.

4 wheels in polyurethane with brakes

Stainless steel working table



Code	Designation	L.cm	W.cm	H.cm	Kg
340000		100	70	88	21
340001		120	70	88	24
340002		140	70	88	26

Adjustable height from 88 to 92 cm. St/steel 18/10 worktop with noise absorber underneath the table top. Structure and shelves made of st/steel 18/0.

Knock-down packaging

Stainless steel working table wit headboard



Code	Designation	L.cm	W.cm	H.cm	Kg
340003		100	70	88	25
340004		120	70	88	29
340005		140	70	88	34

Adjustable height from 88 to 92 cm. St/steel 18/10 worktop with noise absorber underneath the table top. Structure and shelves made of st/steel 18/0.

Knock-down packaging

Stainless steel shelf



Code	Designation	L.cm	W.cm	Kg
340100		100	30	5
340101		120	30	6
340102		140	30	7

With fastening kit. Knock-down packaging

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3960	204	4347	171/180/181	4840	166	5270	40	6424	85	8126	54	040356	161	310101	210
3979	203	4348	181	4856	180	5290	42	6430	85	8136	54/142	040357	161	310102	210
3982	101	4358	148	4858	186	5291	42	6432	88	8137	142	040358	161	310103	210
3983	101	4359	148	4863	179	5293	42	6436	85	8140	52	040361	161	310104	210
3984	101	4361	167	4875	115/147	5300	38	6441	85	8150	157	040370	162	310105	210
3985	101	4362	167	4880	166	5301	38	6442	85	8151	157	040371	162	310107	210
3989	152	4370	107	4881	176	5303	38	6445	87	8161	54/147	040372	162	310108	210
4021	99	4401	198	4882	176	5314	39	6446	87	8163	54/147	040373	162	310115	211
4112	39/48/72	4408	198	4884	175	5315	38	6447	88	8180	52	040374	162	310116	212
4128	179	4409	198	4885	175/176	5320	43/145	6448	87	8181	52	040375	162	310198	212
4129	96/179/183	4410	198	4886	175	5321	43/145	6449	87	8183	54	040380	162	310199	212
4130	179/180	4417	190	4891	108/187	5322	145	6450	87/88	8184	52	040381	162	340000	213
4131	179	4418	190	4894	111	5340	39	6451	88	8185	53	040382	162	340001	213
4132	180	4441	79	4899	109	5350	42/143	6452	87	8187	53	040383	162	340002	213
4134	179	4582	159	4920	109	5353	143	6453	89	8188	53	040384	162	340003	213
4140	109	4591	174	4921	112	5355	143	6454	88	8190	55	040385	162	340004	213
4200	89/109	4599	173	4931	148	5356	43/143	6460	86	8210	51	040452	148	340005	213
4221	109	4604	98	4933	149	5357	43/143	6462	86	8237	51/142	040466	172	340100	213
4260	21	4650	176	4934	149	5362	43/145	6463	86	8310	46	040509	168	340101	213
4270	23	4665	174	4935	149	5363	43/145	6464	86	8338	47	040510	168	340102	213
4271	23	4670	167	4937	149	5390	39	6465	86	8339	48	042002	191		
4272	24	4720	103	4943	99	5521	37	6466	86	8341	47	042003	191		
4275	24	4740	108	4949	204	5530	36	6572	173	8342	48	042004	191		
4280	26	4745	108/189	4959	204	5540	36/37	6580	89/173	8343	48	042005	191		
4281	25/26	4754	112	4961	110	5550	34	6581	89/173	8344	49	042010	162/191		
4282	26	4755	112	4970	115	5610	31	6701	199	8346	49	042011	162/191		
4283	26	4757	110	4994	197	5612	32	6702	89	8347	47	042012	162/191		
4284	27	4758	111	4998	197	5613	31	6820	157	8348	47/49	042013	162/191		
4285	26/27	4761	175	4999	197	5614	31	7011	111	8349	49	042014	162/191		
4286	27	4770	169	5020	40	5615	31	7291	114	8350	49/142	042017	162/191		
4290	24	4780	191	5021	40	5651	32	7293	115	8351	46	042030	172/191		
4300	163	4781	167	5023	41	5664	32	7350	114	8354	47	042031	172/191		
4301	163	4782	107	5026	41	5670	32	7360	147	8730	50	042500	168		
4302	163	4783	107	5030	39	6200	89/173	7362	147	8800	166	044001	111/188		
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4304	164	4793	110/188	5051	42	6206	83	7366	142	8967	148	044080	190		
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Julien de Buyer
Design & branding

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Hervé de Buyer
Président

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