2013

MATFER BOURGEAT INC

A Passion for Taste

МИР ПОСУДЫ

191144, Санкт-Петербург , ул.Моисеенко, д. 5
Телефон: (812) 335-21-16, (812) 335-21-17
Почта: mail@mirposudy.ru
www.mirposudy.ru

Bringing Excellence Throughout History

Making History for Two Centuries

Founded in 1814, Matfer is the historical company of the Matfer Bourgeat group. As a manufacturer of pastry tins, the company has gradually grown into a point of reference worldwide in the area of small equipment for cooking and pastry making. Matfer has continued to innovate ever since, so that it can offer tins and utensils such as Exoglass® molds that are adapted to changes in the food service industry.

French Manufacturer

With production plants located in Longny Au Perche (Matfer) and in Les Abrets (Bourgeat), France, Matfer Bourgeat has continuously aimed its development policy towards a single goal – satisfying our customers. Matfer Bourgeat produces more than 80% of the products listed in this catalog.

A Wide Range of Products

With more than 15,000 items, the Matfer Bourgeat Group is the worldwide specialist in utensils and equipment for commercial restaurants, (gastronomy, chain restaurants, hotels caterers…) or mass catering (catering companies, businesses, administrations, hospitals…).

Innovation and Design

Each year the Matfer Bourgeat Group markets about 300 new products, of which certain are recognized in innovation competitions at international exhibitions. These new products are the fruit of efforts made by our engineers and designers, who work closely with our marketing department to offer functional, practical, sturdy and ergonomic tools. Matfer makes every effort to produce utensils that respect the environment and are recyclable.

Service and Customer Relations

The quality alone of products is not sufficient. Our sales departments always listen to you, seeking to bring you quality service and satisfy your customers. Our utensils are distributed in more than 100 countries and are found in the kitchens of the best restaurants and bakeries in the World thanks to our network of Distributors.

"Matfer at your service"

Then

Now

Then

Now

Then

Now

MATFER BOURGEAT INC

Alain, Bobby, Robert, Christian, Nicole, Twana, Aycin, Gilbert, Sandra, Lionel, Sabrina, Omar, Izzy

OUR COMMITMENT

"Our goal is to respect our roots by continuing to offer quality bakery and kitchen tools that will live up to (and maybe even surpass!) your expectations. We take great pride in manufacturing products that will enhance the experience and enjoyment of your art while withstanding the test of time. We believe the 2012-13 selection presented here is true to our roots.

We also know that service is important - we always strive to satisfy your needs to the best of our abilities.

Our goal will only be achieved if you are happy with your purchase".

Your Matfer Bourgeat Team

MATFER BOURGEAT INC

Quality Bakery & Kitchen Tools since 1814

TABLE OF CONTENTS

Matfer Bourgeat produces more than 80% of the products listed in this catalog.

BAKING, PASTRY

- Bread Pans 9
- Bread Baskets 11
- Baker's Blade 12
- Molds 13
- Frames & Rings 25
- Madeleine Sheets 32
- Flexible Molds 33
- Baking Sheets & Mats 43
- Cutters 47
- Cooling Racks 51
- Rolling Pins 52
- Pastry Bags & Tips 54
- Thermometers 60
- Tools 61

CHOCOLATE

- Dipping Machines 64
- Molds 66
- Guitars 72
- Forks 74
- Confectionery 75

KITCHEN TOOLS

- Exoglass® 78
- Fruit & Vegetables 82
- Eggs 88
- Whisks 90
- Apple Slicers 92
- Vegetable Slicers 93
- Fruit Pitters & Stoners 100
- Seafood 101
- Mixing Bowls 104
- Measuring 105
- Specialty 107
- Ice Cream 108
- Strainers, Colanders & Funnels 94

SLICING

- Mandolines 110
- Food Mills 113
- Pasta 114
- Cheese & Truffle 116
- Chopping 118
- Cutting Boards 120

COOKWARE

- Ceramic 126
- Copper 127
- Tradition Stainless Steel 133
- Excellence Stainless Steel 135
- Performance Stainless Steel 138
- Aluminum 141
- Non-Stick 143
- Black Steel 146
- Enameled Cast Iron 148
- Specialty 152

TABLE TOP

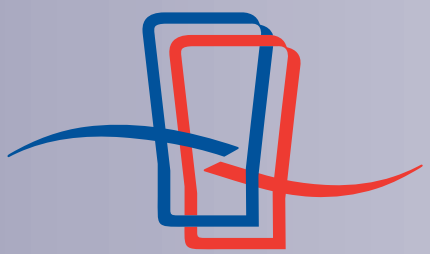
- Dinnerware 156
- Serving & Display 157
- Flatware 159
- Salt, Pepper & Condiments 160

MACHINES

- Stick Blenders 162
- Crepe Maker 163
- Juicers & Stuffers 164

CLOTHING

- Aprons 166
- Gloves 167
- Hats 168



- Maintenance & Warranty 169
- Alphabetical Index 170
- Numerical Index 176
- Conversion Chart 182

EXOGLASS®

The extremely durable composite material developed by Matfer under the brand name Exoglass® will meet your high standards for sanitary hygiene in food contact environments. This material is non-porous, easy to clean and can be sterilized. This long-lasting material will not deteriorate or rust over time.

- *Can withstand temperatures from -4° F to 482° F.*
- *Extra heat resistancy keeps its original shape and will not lose it's form.*
- *Natural non-stick surface for easy removal and in most cases, no greasing.*
- *Dishwasher-safe.*
- *Exoglass utensils perfect for non-stick coated pans, will not scratch.*

EXOGLASS® MOLDS

Round Baba Molds - See page 14

Individual Pie Molds - See page 23

Oblong Tartlet Mold - See page 23

Kouglopf Mold - See page 15

Ramekin - See page 19

Bread Mold w/lid - See page 9 & 10

Fluted Round Tartlet Molds - See page 23

EXOGLASS® MOLDS

Cone Molds - See page 16

Quiche Molds - See page 15

Fluted or Plain Round Cutters - See all on page 47

EXOGLASS® CUTTERS

Vegetable and Jelly Cutters - See on page 87

EXOGLASS® UTENSILS

Rubber & Rigid Scrapers - See on page 50

Kitchen & Beveled Spatula - See on page 79

Spoons & Pelton Spatulas - See on page 78

Food Tongs - See on page 79

EXOGLASS® UTENCILS

Thermometer Spatula - See on page 78

Serving Spoons - See on page 79

Duolon Tong & Spatula - See on page 79

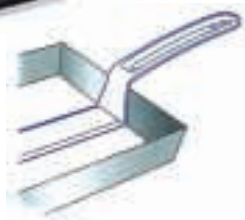
EXOGLASS® UTENCILS

Sermat Tongs - See on page 80

Spaghetti Server - See on page 80

Sauce Ladles - See on page 81

Bent Frame Spatula - See on page 81



EXOGLASS® UTENCILS

Mandolines - See on page 110

EXOGLASS® MANDOLINES & WHISKS

Whisks - See on page 45

Apple Corer / Slicer - See on page 92

EXOGLASS® CORERS & STRAINERS

Bouillon Strainers - See on page 94

Introducing More Than 150 NEW Products

DOUBLE GUITAR CANDY SLICER

For fast high-volume production cutting of chocolate, caramel, canapes, fruit jellies, etc. The double guitar avoids having to turn product when slicing, saving time and provides improved cutting precision. Cuts into five different rectangular shapes. Cutting arms available in four different sizes. Device must be used with two cutting frames.

See on page 72

SWING SPINNER

Body and basket made of polypropylene with poly carbonate lid. New compact spinner with transparent lid, capacity approximately 4 to 5 heads of lettuce. Supplied with the drainage tube.

See on page 97

TOMATO AND LEMON WEDGER

For finely calibrated wedges of tomatoes, lemons and oranges.

See on page 118

MATFER STICK BLENDERS

Our Matfer mixers have a sturdy construction, with a stainless steel tube and blade for maximum chopping of all types of vegetables. This blender also comes with a stainless steel whisk, both blade and whisk disassemble with easy one quarter turn allowing space saving storage of machine.

See on page 162

EXOGLASS® MOLDS

- Innovative • Super Heat Resistant
- Non-Deformable • Non-Stick • Washable
- Long Lasting **Heat resistant from 5° to 500°F.**

See on page 9, 10, 14, 15, 16, 19, 23.

EXOGLASS® MOLDS

New generation of molds in composite material usable from *-4° F to 482° F.*

Exclusive to Matfer, Exoglass® are the most general-purpose molds. This material gives regular coloring of preparations, and excellent heat diffusion for the most complex recipes.

- *Extra heat resistancy keeps its original shape and will not lose it's form.*
- *Natural non-stick surface for easy removal and in most cases, no greasing.*
- *Dishwasher-safe.*
- *Exoglass® utensils perfect for non-stick coated pans, will not scratch.*

FLEXIPAN® MOLDS

Flexible structure in silicone coated glass fiber, designed for easy removal from the mold. For cooking and refrigerating savory or sweet products. Available in sheets, Flexipan® molds are very well-adapted to series production. Guaranteed for 2,000 to 3,000 uses. Easy clean-up in water.

EXAL® MOLDS

Thick aluminum with a multi-layer nonstick coating inside and enameled outside. The perfect general purpose mold, the Exal® provides excellent diffusion of heat for oven cooking. It is also recommended for savory preparations. Exal® molds are stainless and suitable for dishwasher and freezing use.

EXOPAN® MOLDS

Fine steel with a nonstick coating inside and protective enamel outside.

Ideal for cooking pastry, the Exopan® combines the quality of cooking in tinplate with the simplicity of use of a nonstick surface. The fineness of the steel contributes to the overall development of product color.

TINPLATE MOLDS

The material used for more than 200 years in the mold industry.

Designed for cooking pastry, tinplate rapidly transmits heat and insures the development of product color.

The mold must be greased for good results.

EXOGLASS® BREAD MOLD

Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting

Heat resistant from 5º to 500ºF.

300G - 3/4 pound of dough

Item Number	Length/Width/Height/Bottom Width
345933	7 1/4″, 3 1/3″, 3″, 3″

500G - 1 pound of dough

Item Number	Length/Width/Height/Bottom Width
345934	9 3/4″, 3 1/2″, 3 1/4″, 3″

800G - 1 2/3 pound of dough

Item Number	Length/Width/Height/Bottom Width
345935	10 1/2″, 4″ 3 1/2″, 3 1/2″

1 KG - 2 pounds of dough

Item Number	Length/Width/Height/Bottom Width
345936	11 1/3″, 4 1/3″, 4″, 4″

EXOPAN® BREAD MOLD WITH LID

Fine steel with a nonstick coating inside and protective enamel outside. Edge rolled around a copper wire for ultimate heat distribution.

300G - 3/4 pound of dough

Item Number	Length/Width/Height/Bottom Width
340853	7 1/4″, 3 1/3″, 3″, 3″

500G - 1 pound of dough

Item Number	Length/Width/Height/Bottom Width
345854	9 3/4″, 3 1/2″, 3 1/4″, 3″

800G - 1 2/3 pound of dough

Item Number	Length/Width/Height/Bottom Width
345855	10 1/2″, 4″, 3 1/2″, 3 1/2″

1 KG - 2 pounds of dough

Item Number	Length/Width/Height/Bottom Width
345856	11 1/3″, 4 1/3″, 4″, 4″

EXOPAN® LONG BREAD MOLD WITH LID

Fine steel with a nonstick coating inside and protective enamel outside. Edge rolled around a copper wire for ultimate heat distribution.

Item Number	Length/Width/Height
341641	15 3/4″, 4″, 4″
341642	17 3/4″, 4 1/2″, 4 1/2″
341643	15 3/4″, 5 1/2″, 5 1/2″

EXOPAN® WHOLE WHEAT BREAD MOLD

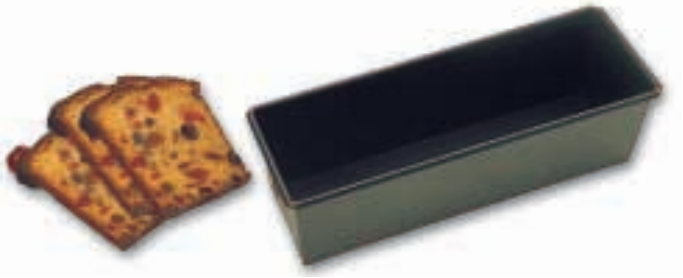
Fine steel with a nonstick coating inside and protective enamel outside. Edge rolled around a copper wire for ultimate heat distribution.

Item Number	Length/Width/Height
341601	5 1/2″, 3″, 3″
341602	6″, 3″, 3″
341603	7″, 3″, 3″
341604	8″, 3″, 3″

EXOPAN® SLICED BREAD MOLD

Fine steel with a nonstick coating inside and protective enamel outside. Edge rolled around a copper wire for ultimate heat distribution.

Item Number	Length/Width/Height
341606	7″, 3 1/3″, 3″
341607	10″, 3 1/2″, 3″



EXOPAN® BREAD LOAF PAN
Fine steel with a nonstick coating inside and protective enamel outside. Edge rolled around a copper wire for ultimate heat distribution.

Item Number	Length/Width/Height	Weight
331075	9 7/8″, 3 1/8″, 3″	14 oz.
331076	11 7/8″, 3 1/8″, 3″	1 lb.

EXOPAN® BISCOTTE LARGE
Wide toast pan made of fine steel with a non-stick coating and protective enamel outside. For any type of loaf. Heavy duty. Edge rolled around a copper wire for ultimate heat distribution.

Item Number	Length/Width/Height/Base	Weight
340961	15 3/4″, 4″, 3 1/8″, 3 1/2″	14 oz.

FLARED BREAD LOAF PANS
Made of tinplate with rim. In six different sizes for all kinds of breads. Edge rolled around a copper wire for ultimate heat distribution.

Item Number	Length/Width/Height	Weight
340345	7″, 3 1/8″, 2 1/2″	9 oz.
340346	7 7/8″, 3 1/8″, 2 3/4″	10 oz.
340348	10 1/4″, 3 3/4″, 3 3/8″	15 oz.
340350	11″, 4″, 3 1/2″	1 lb.
340351	11 7/8″, 4 1/8″, 3/4″	1 lb. 2 oz.

SMALL ROUND BREAD PAN
Made of tinplate. Makes round breads for canapes or tea sandwiches. The advantage of using this piece of equipment is that it will produce even round bread

Item Number	Diameter/Length	Weight
341701	1 3/4″, 11 7/8″	11 oz.

EXOGLASS® BREAD MOLD WITH STAINLESS STEEL LID
Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting

Heat resistant from 5° to 500°F.

300G - 3/4 pound of dough

Item Number	Length/Width/Bottom Width
345833	3″, 7 1/4″, 3 1/3″, 3″

500G - 1 pound of dough

Item Number	Length/Width/Bottom Width
345834	3″, 9 3/4″, 3 1/2″, 3 1/4″

800G - 1 2/3 pound of dough

Item Number	Length/Width/Bottom Width
345835	3 1/2″, 10 1/2″, 4″, 3 1/2″

1 KG - 2 pounds of dough

Item Number	Length/Width/Bottom Width
345836	4″, 11 1/3″, 4 1/3″, 4″

1.8 KG - 4 pounds of dough

Item Number	Length/Width/Bottom Width
345842	4 3/4″, 15 3/4″, 4 1/3″, 4 1/3″

BANNETON LINEN LINED BASKETS

Crafted of Willow, this basket allows proofing, country-style and other specialty breads, the old fashioned way.

Item Number	Diameter	Weight
118510	8 1/4″, 1 lb. bread	5 oz.
118511	9 1/2″, 2 lb. bread	7 oz.
118512	10 5/8″, 3 lb. bread	9 oz.
118513	11 1/2″, 4 lb. bread	14 oz.

WICKER BASKET ROUND LINEN LINED

Ideal for table top service.

Item Number	Diameter	Weight
512042	8 3/4″	4 oz.

BANNETON

Crafted of Willow, this basket allows you to proof and imprint its shape into all your special and mixed dough. Great country-style breads, can be used for table top service.

Oval Banneton

Item Number	Length/Width	Weight
118501	7 7/8″, 4 3/4″	6 oz.
118502	9 1/2″, 6″	6 oz.

Round Banneton

Item Number	Diameter	Weight
118505	7 1/2″	6 oz.
118506	10 1/4″	11 oz.

WICKER BASKET FOR BREAD

Perfect for display of tall loaves of bread such as baguettes, etc.

Item Number	Diameter	Weight
573421	11″	3 lbs.

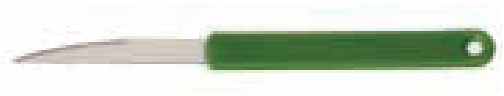
BAKERS BLADE
Double edged stainless steel with plastic handle.
Cuts ridges into baguette, to facilitate rising of dough.
Handle with care. Store in sleeve.

Item Number	Length	Weight
120005	6″	5 oz.
120006	Pack of 12	1 lb. 8 oz.
120005C	Carded	5 oz.

CAUTION: THE MATFER BAKER'S BLADES ARE SLICING TOOLS AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN REACH OF CHILDREN.

STAINLESS STEEL DOUGH BLADE
Stainless steel dough blade right side. Blister of 2

Item Number	Length	Weight
120054	5 3/4″	5 oz.



SERRATED STAINLESS STEEL DOUGH BLADE
Serrated blade specifically designed for round breads.
Blister of 2

Item Number	Length	Weight
120058	5 3/4″	5 oz.

BAKERS BLADES
Made of carbon steel. Box of 12, the real professional's baker blades, ideal for scoring your loaves of bread.
Dry thoroughly after usage. Store in sleeve.

Large round tip, length 4 3/4″, per dozen

Item Number	Weight
120023	15 oz.

Medium round tip, length 4 3/4″, per dozen

Item Number	Weight
120022	15 oz.

LAM'PLUS BAKERS BLADE REPLACEABLE BLADE
Stainless Steel.

Item Number	Length/Width
120032	1″, 5″

REPLACEABLE BLADES FOR LAM'PLUS BAKERS BLADE
250 ct.

Item Number	Length/Width
120034	1″, 1 3/4″

BRIOCHE MOLD - 12 FLUTES
Produces golden brioches. Made of seamless tinplate.

Item Number	Diameter/Height	Weight
342231	2 3/8″, 3/4″ (pack of 25)	1 lb. 1 oz.
342233	2 3/4″, 1″ (pack of 25)	1 lb. 7 oz.

BRIOCHE MOLD - 10 FLUTES
Made of tinplate. Pack of 12

Item Number	Diameter/Height	Weight
342234	3″, 1 1/8″	13 oz.
342235	3 1/8″, 1 1/8″	15 oz.
342236	3 1/2″, 1 1/8″	15 oz.
342237	4″, 1 3/8″	15 oz.

BRIOCHE MOLD SMALL FLUTES
Made of tinplate. Pack of 25.

Item Number	Diameter/Height	Weight
342251	2 1/8″, 5/8″	14 oz.
342252	2 3/8″, 3/4″	1 lb. 2 oz.

BRIOCHE MOLD - 14 FLUTES
Made of tinplate. Priced per piece.

Item Number	Diameter/Height	Weight
340241	4 3/4″, 1 3/4″	3 oz.
340242	5 1/2″, 2″	4 oz.
340243	6 1/3″, 2 1/2″	5 oz.
340244	7″, 3″	6 oz.
340245	7 7/8″, 3 1/4″	8 oz.
340246	8 5/8″, 3 3/8″	9 oz.

BRIOCHE NONSTICK MOLD 12 FLUTES STEEL
Made of steel, P.T.F.E. coated. The grey colored outside lacquer facilitates diffusion of heat, which gives better baking results. Very little greasing required and easy to clean. Sold in pack of 25.

Item Number	Diameter/Height	Weight
330621	2 3/8″, 3/4″	1 lb.

BRIOCHE NONSTICK MOLD 10 FLUTES STEEL

Item Number	Diameter/Height	Weight
330625	3 1/8″, 1 1/4″ (pack of 12)	15 oz.
330626	3 1/2″, 1 1/4″ (pack of 12)	15 oz.

EXAL® BRIOCHE MOLD - 10 FLUTES ALUMINUM
Made of aluminum with a multi-layered nonstick surface for better heat distribution and a perfect rust free mold.

Item Number	Diameter/Height	Weight
334025	3 1/8″, 1 1/4″ (pack of 6)	7 oz.
334026	3 1/2″, 1 1/4″ (pack of 6)	6 oz.
334027	4″, 1 3/8″	1 oz.

EXOGLASS® ROUND BABA MOLDS
Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting
(pack of 6).

Item Number	Diameter/Height/Capacity
345591	1 1/4″, 1 1/4″, 2 oz.
345592	2″, 2″, 2 3/4 oz.
345593	2 1/3″, 2 1/3″, 3 1/3 oz.
345594	2 1/2″, 2 1/2″, 4 3/4 oz.
345595	2 3/4″, 2 3/4″, 7 1/2 oz.

STAINLESS STEEL DARIOLE OR BABA MOLD
Perfect for baking vegetable mousse or fish mousse
(pack of 6).

Item Number	Diameter/Height	Weight
342476	1 3/4″, 1 3/4″, 2 oz.	9 oz.
342477	2 3/16″, 2 3/16″, 4 oz.	12 oz.
342478	2 1/2″, 2 1/2″, 6 oz.	1 lb. 1 oz.

EXOPAN® CAKE OR BABA NONSTICK MOLDS
Fine steel with a nonstick coating inside and protective enamel outside.
(pack of 6).

Item Number	Diameter/Height	Weight
331591	1 3/4″, 1 3/4″, 2 oz.	6 oz.
331592	2″, 2″, 3 oz.	8 oz.
331593	2 3/16″, 2 3/16″, 4 oz.	10 oz.
331594	2 3/8″, 2 3/8″, 5 oz.	12 oz.
331595	2 1/2″, 2 1/2″, 6 oz.	14 oz.
331596	2 3/4″, 2 3/4″, 8 oz.	1 lb. 1 oz.

EXOPAN® NONSTICK RAMEKIN MOLD
Fine steel with a nonstick coating inside and protective enamel outside. To bake individual servings of dessert or entree souffle and mousse.

Item Number	Diameter/Height	Weight
332602	2 3/8″, 1″ (pack of 6)	8 oz.
332604	3 1/2″, 1 3/8″ (pack of 2)	5 oz.

CANNELE NONSTICK ALUMINUM MOLD
Thick aluminum with a multi-layer nonstick coating inside and enameled outside.
(pack of 6)

Item Number	Diameter/Height	Weight
340411	1 1/3″, 1 1/3″	11 oz.
340413	2 1/2″, 2 1/2″	15 oz.

CANNELE COPPER TIN LINED MOLDS
Originally a mold for a special cake from the Bordeaux region of France called “Cannele de Bordeaux”. This smooth and light cake has been appreciated for many years.

Item Number	Diameter/Height	Weight
340415	1 3/8″, 1 3/8″	1 oz.
340416	1 3/4″, 1 3/4″	2 oz.
340417	2 3/16″, 2″	2 oz.

EXOGLASS® RAMEKIN MOLD

Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting
(pack of 6)

Item Number	Diameter/Height	Weight
345604	3 1/8″, 1 1/2″	4 oz.

EXOPAN® CAKE OR QUICHE MOLD NONSTICK

Fine steel with a nonstick coating inside and protective enamel outside.Heavy duty for cake crusts, flans or quiches.

Item Number	Diameter/Height	Weight
331731	2 3/8″, 11/16″ (pack of 25)	1 lb. 4 oz.
331733	2 3/4″, 11/16″ (pack of 25)	1 lb. 10 oz.
331734	3″, 11/16″ (pack of 12)	15 oz.
331735	3 1/8″, 11/16″ (pack of 12)	1 lb.
331737	3 1/2″, 3/4″ (pack of 12)	1 lb. 3 oz.
331738	3 3/4″, 3/4″ (pack of 12)	1 lb. 5 oz.
331739	4″, 13/16″ (pack of 12)	1 lb. 8 oz.

EXOGLASS® QUICHE MOLD

Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting
From -5 to 500ºF. Dishwasher safe.
(pack of 12)

Item Number	Diameter/Height	Weight
345110	4″, 3/4″	1 lb.

EXOPAN® NONSTICK KOUGLOPF MOLDS

Fine steel with a nonstick coating inside and protective enamel outside.

Item Number	Diameter/Height/Capacity	Weight
331125	9 1/2″, 4 3/4″, 100 oz.	15 oz.

EXOGLASS® KOUGLOPF

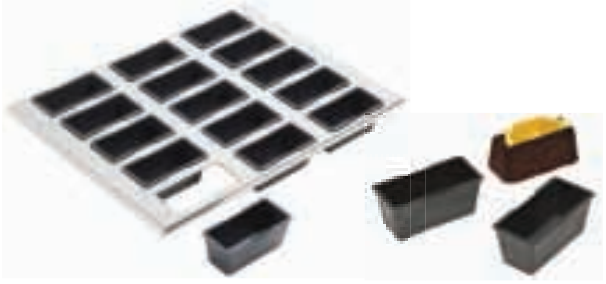
Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting
From -5 to 500ºF. Dishwasher safe.
(pack of 6)

Item Number	Width/Height
345638	3 3/4″, 2 1/2″

EXOGLASS® CAKE BAKING SHEET WITH 15 MOLDS

Stainless steel tray hold 15 individual Exoglass® cake molds made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting

Set - Tray & 15 molds



Item Number	Diameter/Width
347060	12″, 15 3/4″

Replacement molds

Item Number	Length/Width/Height
345060	3 1/2″, 1 1/2″, 1 1/2″

EXOGLASS® CONES

Single piece material composite. Easy and quick removal from mold without risk due to zero heat inertia. Immediate cool down when removed from oven.

Heat resistant from -5 to 500ºF.

• Innovative • Super Heat Resistant
• Non-Stick • Long Lasting

Item Number	Diameter/Length	Weight
345446	1 1/2″, 5 1/2″ (pack of 12)	4 oz.
345448	2″, 5 1/2″ (pack of 12)	6 oz.

LARGE HORN MOLDS

Made of tinplate to shape puff pastry dough.

Item Number	Diameter/Length	Weight
342447	2″, 3 1/2″ (pack of 12)	8 oz.
342448	2″, 5 1/2″ (pack of 12)	12 oz.

CREAM HORN MOLDS

Made of tinplate. To shape and bake puff pastry.

Item Number	Diameter/Length	Weight
342445	1 1/4″, 5 1/4″ (pack of 12)	9 oz.
342446	1 3/8″, 5 1/2″ (pack of 12)	10 oz.

CANNOLI FORM

Aluminum tube. Cannoli dough is rolled and fried or baked around this simple form.

Item Number	Diameter/Length	Weight
343141	1″, 4 3/4″ (pack of 6)	7 oz.

CROQUEMBOUCHE MOLDS

Pastry cone for assembly of cream puff balls into a croquembouche pyramid. Made of stainless steel. Seamless and hollow.

Item Number	Diameter/Height	Weight
340463	9 1/4″, 13 3/4″	15 oz.
340464	10″, 15 3/4″	1 lb. 3 oz.
340466	11 7/8″, 19 5/8″	1 lb. 14 oz.
340467	13 3/4″, 23 5/8″	3 lbs. 7 oz.

HAM ASPIC MOLD
Made of tinplate. Makes attractive mini vegetables in aspic or fish mousse (Pack of 2).

Item Number	Length/Width/Height	Weight
342101	5 1/4″, 1 5/8″, 1 3/8″	6 oz.

BUCHE CAKE MOLD
Made of tinplate, with rim. Yule logs are easy to create with this mold.

Item Number	Length/Width/Height	Weight
340631	13 3/4″, 2 3/8″, 1 3/4″	11 oz.
340634	19 3/4″, 3 1/8″, 2 1/8″	1 lb. 2 oz.

Stainless steel, sealed.

Triangle

Item Number	Length/Width/Height	Weight
340622	19 3/4″, 3 1/2″, 3″	2 lbs.

Round Bottom

340635	13 3/4″, 2 3/8″, 1 3/16″	1 lb. 4 oz.
340637	19 11/16″, 2 3/4″, 1 3/8″	13 oz.
340638	19 3/4″, 3 1/8″, 2 1/8″	1 lb. 12 oz.
341629	Ruler for 3 1/8″ Buche mold	2 oz.

CHARLOTTE MOLDS STAINLESS STEEL
Bucket shaped mold with two handles for easy release and assembly. Create eye catching Charlottes, aspics, custards and puddings.

With Lid:

Item Number	Diameter/Height/Capacity	Weight
341421	2 3/4″, 1 3/4″	5 oz.

Without Lid

Item Number	Diameter/Height /Capacity	Weight
341422	4″, 2 3/8″, 1/2″qts.	6 oz.
341423	4 3/4″, 2 3/4″	8 oz.
341427	7 7/8″, 4 3/8″, 3 1/8″qts.	1 lb. 5 oz.

EXOPAN® OVAL PATE MOLD
Fine steel with a nonstick coating inside and protective enamel outside.

Item Number	Length/Width/Height	Weight
331294	8 1/4″, 5 1/2″, 3 1/2″	14 oz.

EXOPAN® NON-STICK SPRING FORM MOLDS
Fine steel with a nonstick coating inside and protective enamel outside.

Item Number	Diameter/Height
340215	9 1/2″, 2 1/2″
340216	10″, 2 1/2″
340217	11″, 2 1/2″

SCALLOPED TARTLET MOLDS
Made of tinplate. This mold is ideal for individual quiches, cakes or crusts.

Item Number	Diameter/Height	Weight
343501	2 3/8″, 3/8″ (pack of 25)	15 oz.
343505	3 1/8″, 1/2″ (pack of 25)	1 lb. 7 oz.
343507	3 1/2″, 5/8″ (pack of 12)	15 oz.
343508	4″, 3/4″ (pack of 12)	1 lb. 4 oz.
343509	4 3/8″, 3/4″ (pack of 12)	1 lb. 9 oz.

FLUTED TART MOLDS
Extra deep mold, made of tinplate for baking of tarts, quiches or crusts.

Item Number	Diameter/Height	Weight
340677	9″, 1 3/4″	9 oz.
340679	11″, 2″	12 oz.

DEEP FLUTED TART MOLDS WITH REMOVABLE BOTTOM
Made of tinplate, for easy removal of high tarts.

Item Number	Diameter/Height	Weight
340681	4″, 1 1/8″	2 oz.
340682	7 7/8″, 1 3/4″	9 oz.
340683	9″, 1 3/4″	11 oz.
340684	9 7/8″, 1 5/8″	14 oz.
340685	10 1/2″, 2″	1 lb.

DEEP FLUTED TARTS MOLDS WITH REMOVABLE BOTTOM
Made of tinplate, with removable bottom, for easy removal of your delicate crusts and tarts.

Item Number	Diameter/Height	Weight
340821	4 3/4″, 3/4″	3 oz.
340822	6 1/4″, 1 1/8″	4 oz.

FLUTED TART MOLDS WITH REMOVABLE BOTTOM
Made of tinplate with removable bottom

Item Number	Diameter/Height	Weight
341771	6 1/4″, 3/4″	5 oz.
341773	7 7/8″, 1″	7 oz.
341774	8 5/8″, 1″	8 oz.
341775	9 1/2″, 1″	10 oz.
341776	10 1/4″, 1″	12 oz.
341777	11″, 1″	13 oz.
341778	11 7/8″, 1″	14 oz.
341779	12 1/2″, 1″	1 lb.

Baking Beans
Item Number
340001 & 2
see page 61

EXOPAN® FLUTED PIE PAN WITH REMOVABLE BOTTOM

Fine steel with a nonstick coating inside and protective enamel outside.

Item Number	Diameter/Height	Weight
332223	7 7/8″, 1″	7 oz.
332225	9 1/2″, 1″	10 oz.
332227	11″, 1″	13 oz.

BLUE STEEL FLUTED TART MOLDS WITH REMOVABLE BOTTOM

Item Number	Diameter/Height	Weight
341782	10 1/4″, 1″	12 oz.
341783	11″, 1″	13 oz.
341784	11 7/8″, 1″	14 oz.

EXOPAN® SCALLOP TARTLET MOLD

Fine steel with a nonstick coating inside and protective enamel outside. Products can be frozen directly in the mold (pack of 12).

Item Number	Diameter/Height	Weight
331611	3 3/8″, 5/8″	15 oz.
331612	3 3/4″, 5/8″	1 lb. 4 oz.
331613	4 1/8″, 3/4″	1 lb. 7 oz.

EXOPAN® FLUTED PIE PAN

Fine steel with a nonstick coating inside and protective enamel outside. Colored lacquer exterior to facilitate diffusion of heat.

Item Number	Diameter/Height	Weight
332211	6 1/4″, 3/4″	4 oz.
332213	7 7/8″, 1″	6 oz.
332214	8 5/8″, 1″	7 oz.
332215	9 1/2″, 1″	8 oz.
332216	10 1/4″, 1″	10 oz.
332217	11″, 1″	10 oz.

EXOPAN® FRESH FRUIT TART MOLDS

Fine steel with a nonstick coating inside and protective enamel outside. This tart mold has a special shape: the bottom is raised in the center, producing a special shaped shell with an indentation. Invert the shell and fill with cream and fresh fruits.

Item Number	Diameter/Height	Weight
332233	8 5/8″, 1″	8 oz.
332235	10 1/4″, 1″	10 oz.

EXAL® PLAIN HIGH-SIDE CAKE NONSTICK MOLD

Thick aluminum with a multi-layer nonstick coating inside and enameled outside.

Item Number	Diameter/Height	Weight
334110	4″, 1 3/16″	2 oz.
334112	4 3/4″, 1 1/4″	4 oz.

EXOPAN® SCALLOPED QUICHE MOLD
Fine steel with a nonstick coating inside and protective enamel outside. For individual quiches or tartlets.
(pack of 12)

Non-Stick Steel Scalloped Quiche Molds

Item Number	Diameter/Height	Weight
332658	4″, 11/16″	1 lb. 4 oz.
332659	4 3/8″, 3/4″	1 lb. 8 oz.

EXAL® GENOESE MOLDS
Thick aluminum with a multi-layer nonstick coating inside and enameled outside. Flan or quiche fluted (small wave) tartlet mold.

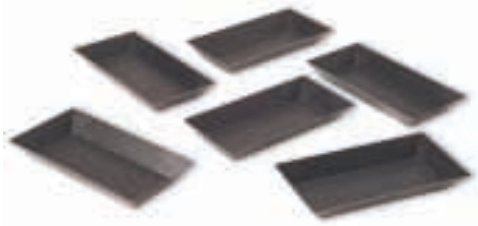
Item Number	Diameter/Height	Weight
334101	3 3/8″, 5/8″ (pack of 12)	12 oz.
334103	4 1/8″, 3/4″ (pack of 6)	9 oz.

EXAL® TARTLET MOLD
Thick aluminum with a multi-layer nonstick coating inside and enameled outside.
(pack of 12).

Item Number	Length/Width/Height	Weight
334177	4″, 1 5/8″	1 lb. 2 oz.

EXOPAN® PLAIN TART MOLDS
Fine steel with a nonstick coating inside and protective enamel outside.

Item Number	Diameter/Height	Weight
332252	4 3/4″, 13/16″	3 oz.
332254	6 1/4″, 7/8″	4 oz.
332256	7 7/8″, 7/8″	6 oz.



EXOPAN® RECTANGULAR TART MOLD
Fine steel with a nonstick coating inside and protective enamel outside.
(pack of 25).

Item Number	Length/Width/Heigh	Weight
331602	3 3/4″, 1 7/8, 7/16	1 lb. 5 oz.

EXOPAN® OPEN SAVARIN MOLDS
Fine steel with a nonstick coating inside and protective enamel outside.
(pack of 12).

Item Number	Diameter/Height	Weight
332621	2 3/4″, 5/8″	14 oz.
332622	3 1/8, 11/16″	1 lb. 1 oz.

EXOPAN® HEART SHAPED TARTLET MOLD

Fine steel with a nonstick coating inside and protective enamel outside. Fluted tartlet in heart shape for specialty occasions.
(pack of 12)

Item Number	Length/Width/Height
332642	3 1/2″, 3 1/3″, 1/2″

HEART SHAPED CUTTER

Item Number	Length/Width
153035	4 1/8″, 4″

BOX OF PETIT FOUR MOLDS

Each box contains 10 different molds to shape small desserts or appetizers. From mini quiches and fruit tartlets and mini crème brûlée.

Item Number		Weight
341001	Tin-plated, 50 per box	1 lb. 3 oz.
332001	Nonstick, 50 per box	10 lbs. 2 oz.

PLAIN TARTLET MOLDS

Made of tinplate.

Item Number	Diameter/Height	Weight
343541	1 3/4″, 3/8″ (pack of 25)	7 oz.
343542	2″, 3/8″ (pack of 25)	9 oz.
343543	2 3/16″, 3/8″ (pack of 25)	10 oz.
343546	2 3/4″, 3/8″ (pack of 25)	1 lb. 1 oz.
343549	3 3/8″, 1/2″ (pack of 25)	1 lb. 8 oz.
343550	3 1/2″, 1/2″ (pack of 12)	1 lb. 4 oz.
343551	4″, 5/8″ (pack of 12)	1 lb. 1 oz.

DEEP PLAIN TARTLET MOLDS

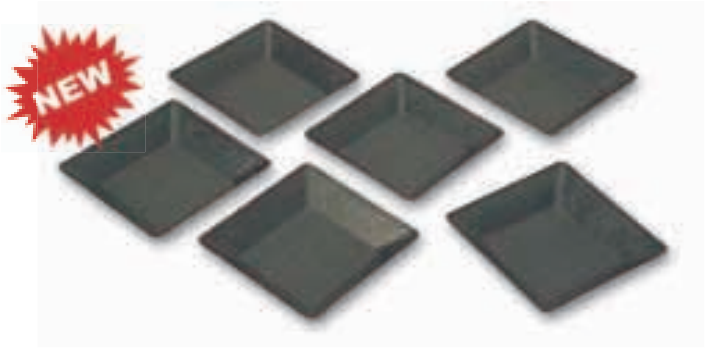
Made of tinplate.
(pack of 25)

Item Number	Diameter/Height	Weight
343561	1 3/4″, 5/8″	8 oz.
343562	2″, 5/8″	9 oz.
343563	2 1/8″, 1/2″	11 oz.
343564	2 3/8″, 5/8″	13 oz.
343565	2 1/2″, 5/8″	15 oz.

SQUARE MOLDS

Made of tinplate. Make mini-square tartlets or quiches.
(pack of 25.

Item Number	Length/Height	Weight
343232	2 5/8″, 1/2″	1 lb. 3 oz.



EXOPAN® SQUARE TARTLET MOLDS
Fine steel with a nonstick coating inside and protective enamel outside.
(pack of 25).

Item Number	Length/Height	Weight
332631	2 1/4″, 1/3″	8 oz.
332632	2 2/3″, 1/3″	10 oz.

EXOPAN® FLUTED BOAT MOLD
Fine steel with a nonstick coating inside and protective enamel outside.
(pack of 25).

Item Number	Length/Width	Weight
330602	3 1/3″, 1 1/3″	1 lb. 5 oz.
330604	4″, 1 2/3″	1 lb. 9 oz.

(pack of 12).

Item Number	Length/Width	Weight
330605	4 1/3″, 1 3/4″	1 lb. 4 oz.
330606	4 3/4″, 2″	1 lb. 6 oz.

EXOPAN® PLAIN BOAT MOLD
Fine steel with a nonstick coating inside and protective enamel outside.
(pack of 25)

Item Number	Length/Width	Weight
330611	3″, 1 1/3″	1 lb. 3 oz.
330612	3 1/2″, 1 1/2″	1 lb. 4 oz.
330613	4″, 1 3/4″	1 lb. 8 oz.

(pack of 12).

Item Number	Length/Width	Weight
330614	4 1/3″, 2″	1 lb. 4 oz.
330615	4 3/4″, 2″	1 lb. 6 oz.
330616	5 3/4″, 2 1/3″	2 lbs.

BARQUETTE, FLUTED BOAT MOLDS
Made of tinplate, this mold is indispensable in creating beautiful canapes or small desserts.

Item Number	Length/Height	Weight
342121	3 3/8″, 3/8″ (pack of 25)	11 oz.
342122	4″, 3/8″ (pack of 25)	15 oz.
342123	4 3/8″, 1/2″ (pack of 12)	9 oz.
342124	4 3/4″, 1/2″ (pack of 12)	11 oz.

HEMISPHERE MOLD
Made of 18/10 stainless steel. To shape and bake.

Item Number	Diameter/Height/Ounces	Weight
340401	2 3/8″, 1″, 1 5/8 (pack of 6)	1 oz.
340402	2 3/4″, 1 3/8″, 2 3/4 (pack of 6)	2 oz.
340403	3 3/16″, 1 1/2″, 4 3/8 (pack of 6)	2 oz.
340404	4 3/4″, 2 3/8″, 15 1/4	4 oz.
340405	5 1/2″, 2 5/8″, 22 5/8	6 oz.
340406	6 1/4″, 3 3/16″, 33 7/8	8 oz.

EXOGLASS® OBLONG TARTLET MOLD

• Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Washable • Long Lasting

Heat resistant from 5° to 500°F.

Item Number	Length/Width/Height	Weight
345202	4 1/2″, 2 3/4″, 3/4″ (pack of 12)	1 lb. 1 oz.

EXAL® FLUTED OBLONG TARTLET MOLD

Thick aluminum with a multi-layer nonstick coating inside and enameled outside. Easier to hold due to its oblong shape. (pack of 6).

Item Number	Length/Width	Weight
334202	4 3/4″, 3″	1 lb.

OBLONG CUTTER

Stainless steel plain cutter with handle. Beveled blade for effective cut.

Item Number	Length/Width	Weight
153030	5 1/8″, 3 1/2″	4 oz.

EXOGLASS® FLUTED ROUND TARTLET MOLD

Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting

Heat resistant from 5° to 500°F.

(pack of 12)

Item Number	Diameter/Height
345657	3 1/2″, 5/8″
345658	4″, 3/4″
345659	4 1/3″, 3/4″

EXOGLASS® INDIVIDUAL PIE MOLD

Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting

Heat resistant from 5° to 500°F.

(pack of 12).

Item Number	Diameter/Height
345151	4″, 1 1/4″ (fluted)
345201	4″, 1 1/4″ (plain)

EXOPAN® MINI PATE MOLD
Fine steel with a nonstick coating inside and protective enamel outside.

Item Number	Length/Width/Height	Weight
331270	19 3/4″, 1 9/16″, 2 3/8″	1 lb. 11 oz.

EXOPAN® PLAIN MEAT PIE MOLDS
Fine steel with a nonstick coating inside and protective enamel outside. For pates in crust. Perfect baking is facilitated by the grey lacquer on the exterior.

Item Number	Length/Width/Height	Weight
331283	11 3/4″, 2 3/4″, 3″	1 lb 7 oz.
331286	19 3/4″, 3 3/8″, 3 1/2″	2 lbs. 5 oz.

CAKE ROLL - RECTANGULAR FLAN MOLD
Long mold for crusts, flans or cakes. Made of tinplate.

Item Number	Length/Width/Height	Weight
340110	19 3/4″, 4 1/2″, 1 1/2″	1 lb. 4 oz.

SCALLOPED RECTANGULAR MEAT PIE MOLDS
Made of tin plate. For pate in crust or other utilization that require as little handling as possible. Two pins located at the two opposite angles are removable for quick unmolding.

Item Number	Length/Width/Height	Weight
340902	9 7/8″, 2 1/2″, 3″	1 lb. 5 oz.
340904	13 3/4″, 3″, 3 3/8″	1 lb. 9 oz.

PLAIN RECTANGULAR MEAT PIE MOLDS
Made of tin plate. For pate in crust or other utilization that require as little handling as possible. Two pins located at the two opposite angles are removable for quick unmolding.

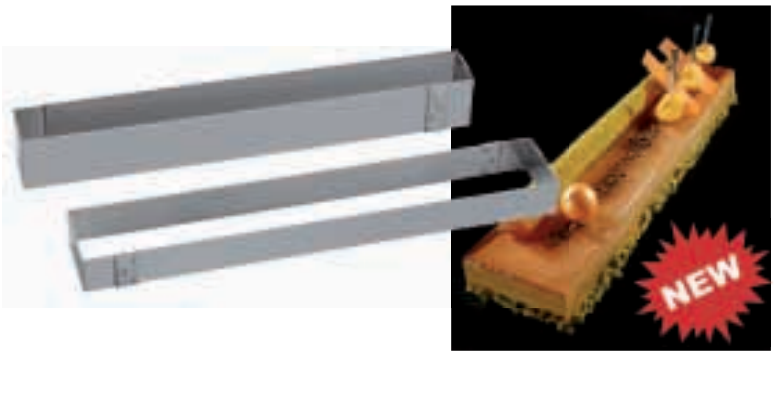
Item Number	Length/Width/Height	Weight
340913	11 3/4″, 2 3/4″, 3 1/8″	1 lb. 6 oz.

FRAME FOR SQUARE LOGS
Made of stainless steel for assembling logs or desserts. Easy dismantling. Size designed to optimize storage on baking trays.

Item Number	Length/Width/Height
371020	22″, 2 3/4″, 2 3/4″

RECTANGULAR MOUSSE FRAME
Made of stainless steel.

Item Number	Length/Width/Height
371017	14 1/2″, 3 1/2″, 1 1/2″
371015	22″, 3 1/2″, 1 1/2″
371016	22 1/2″, 3 3/4″, 1 3/4″



SQUARE CAKE FRAMES
Bottomless frame for crusts,cakes or foccacias.
Heavy duty, stainless steel.

Item Number	Length/Height	Weight
371105	6 5/8″, 1 3/8″	15 oz.
371108	10 3/4″, 1 3/8″1 lb.	2 oz.
371110	13″, 1 3/8″1 lb.	9 oz.

RECTANGULAR FLAN FRAMES
Made of tin-plate. Edge is rolled around a copper wire for ultimate heat distribution. Great to shape and bake a tart or flan.

Item Number	Length/Width/Height	Weight
371841	13 3/4″, 4 3/8″, 3/4″	12 oz.
371842	21 5/8″, 4 3/8″, 3/4″	15 oz.

RECTANGULAR FRAME
Bottomless frame. Heavy duty stainless steel.

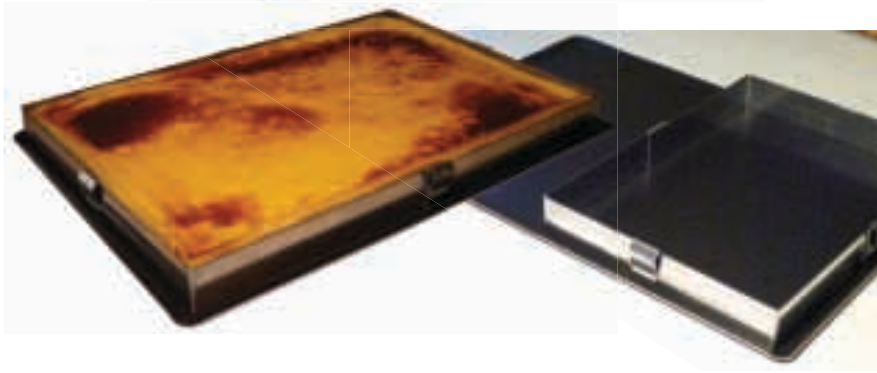
Item Number	Length/Width/Height	Weight
371003	22 3/4″, 15″, 1 3/8″	2 lbs. 4 oz.

STAINLESS STEEL EXTENDABLE FRAME
4 Way Standard Size 11-3/4″ x 8″ Wide and Maximum 22″ X 14-1/4″ Wide

Item Number
371421

4 Way Standard Size 8″ x 6″ Wide and Maximum 14-1/4″ X 10-2/3″ Wide″

Item Number
371422



STACKABLE MOUSSE FRAME SETS

The set is as follows: 1 base in 18/10 stainless steel, with special notches, overall sizes 18″x 13″ or 18″x 26″. Three stackable frames made of aluminum of different heights: 3/8″(yellow), 5/8″(red) and 3/4″(black). Total height fully assembled: 1 3/4″. Net interior dimension: Length 22 1/2″ x width 14 1/2″. Procedure: after having filled the first frame on the special base with mousse or pastry cream, smooth with a ruler, and chill. Put the second frame on, fill it with the second flavor, smooth again, and chill. Repeat the procedure for the third flavor. Freeze whole if necessary and uniform. You achieve mousses ready to cut, with perfectly uniform layers while reducing production time. You can also insert layers of sponge cake in the assembly of the dessert. The frame may also be used to produce the perfect size sheet of ganache, praline, or fruit paste, which could be cut with the guitar.

SPECIAL STACKING FRAME FOR USE WITH GUITAR

Item Number	Length/Width/Height
370105	13 3/4″, 13 3/4″, 1/3″ sheet plus one 3 frame set
370141	13 3/4″, 13 3/4″, 1/3″ extra frame - yellow
370142	13 3/4″, 13 3/4″, 1/2″ extra frame - red
370143	13 3/4″, 13 3/4″, 3/4″ extra frame - black
370145	13 3/4″, 13 3/4″ extra special sheet

RULER

Ruler for mousse frame. Plastic.

Item Number	Length/Width	Weight
421716	22″, 3 1/2″	7 oz.

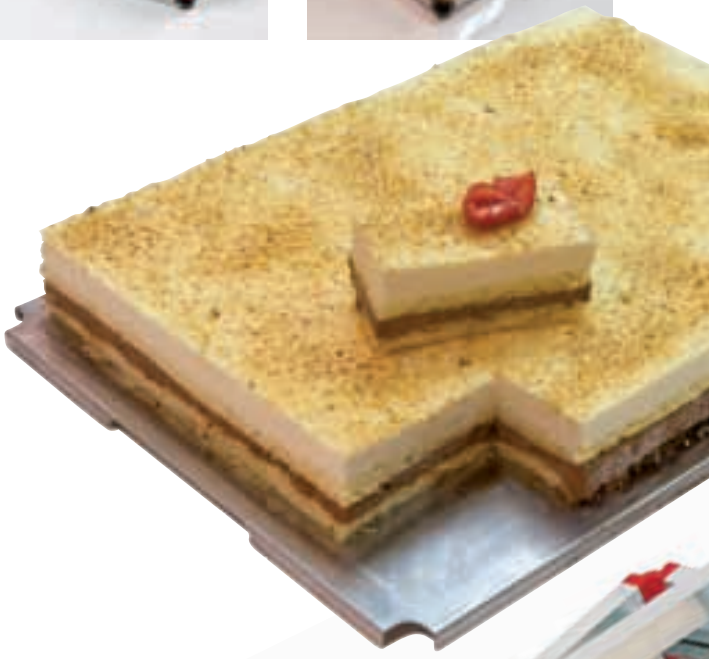
SIMPLICITY – UNIFORMITY – RAPIDITY

PROCESS:

1. Place the stainless steel sheet on a flat surface and position the first chosen frame.
2. Fill the first frame placed on the special sheet with the chosen filling.
3. Smooth with ruler as product cools to a hardened base.
4. Then place the second frame on the first, use another filling and smooth.
5. Proceed in the same way for the third filling. Freeze the whole set with the sheet if required.
6. Turn out by removing the frames one by one (do not heat with a torch but use a blow air gun instead).

Products that are ready to cut can be easily made, with successive layer that are uniform creating beautiful effects and reducing the assembly time.

Layers of biscuits can also be inserted between the fillings.



SET OF THREE FRAMES
Stackable frames for simple layer assembly. Includes sheets plus 3 frame set. Sheet size 23 2/3″ x 15 3/4″

Item Number	Frame Dimensions
370100	22 1/2″, 14 1/2″

Stackable frames for simple layer assembly. Includes sheets plus 3 frame set. Sheet size 15 3/4″ x 11 7/8″

Item Number	Length/Width/Height
370102	14 1/2″, 10 3/4″

ICE CAKE RINGS

Made of stainless steel. Bottomless for quick and easy removal of cake. Indispensable for layered ice cakes. This high mold is also perfect to assemble cakes.

Item Number	Diameter/Height	Weight
371801	4 3/4″, 2 3/8″	6 oz.
371802	5 1/2″, 2 3/8″	8 oz.
371803	6 1/4″, 2 3/8″	9 oz.
371804	7 1/8″, 2 3/8″	10 oz.
371805	7 7/8″, 2 3/8″	11 oz.
371806	8 3/4″, 2 3/8″	14 oz.
371807	9 1/2″, 2 3/8″	15 oz.
371808	10 1/4″, 2 3/8″	1 lb. 1 oz.
371809	11″, 2 3/8″	1 lb. 6 oz.
371810	11 3/4″, 2 3/8″	1 lb. 8 oz.

FLAN RINGS

Made of stainless steel. Bottomless mold for baking of various simple pastries, such as pastry shell or sponge cake, directly on cookie sheet. Frames can also be used to assemble mousse cakes or layered sponge cakes with fillings.

Item Number	Diameter/Height	Weight
371201	4 1/4″, 1 3/8″	4 oz.
371202	5 1/2″, 1 3/8″	4 oz.
371203	6″, 1 3/8″	5 oz.
371204	6 1/4″, 1 3/8″	5 oz.
371205	7 1/8″, 1 3/8″	6 oz.
371206	8″, 1 3/8″	6 oz.
371207	8 3/4″, 1 3/8″	8 oz.
371208	9 1/2″, 1 3/8″	9 oz.
371209	10 1/4″, 1 3/8″	10 oz.
371210	11″, 1 3/8″	13 oz.
371211	11 3/4″, 1 3/8″	14 oz.

MOUSSE RINGS

Made of stainless steel. For layered and sponge cakes. For baking,place mold directly on cookie sheet.

Item Number	Diameter/Height	Weight
371401	3″, 1 1/2″	2 oz.
371402	3 1/4″, 1 3/4″	3 oz.
371404	4 3/4″, 1 3/4″	5 oz.
371405	5 1/2″, 1 3/4″	6 oz.
371406	6 1/4″, 1 3/4″	6 oz.
371407	7 1/8″, 1 3/4″	7 oz.
371408	8″, 1 3/4″	8 oz.
371409	8 3/4″, 1 3/4″	11 oz.
371410	9 1/2″, 1 3/4″	12 oz.
371411	10 1/4″, 1 3/4″	13 oz.
371412	11 3/4″, 1 3/4″	1 lb. 1 oz.

ADJUSTABLE TART RING

Made of stainless steel. Bottomless to use directly on cookie sheet or to assemble layered cakes. Diameter from 7″ (177 mm) to 14 1/8″ (360 mm),height 2″

Item Number	Weight
371420	14 oz.

PACK DOWN TOOL FOR MOLDS/RINGS

Very useful to pack down ingredients inside the entremets rings in order to obtain nice presentations. Stainless steel. Bakelite handle. Can also be used as a cake ejector.

Item Number	Diameter
376104	1 1/3″
376106	2 1/2″
376108	3″
376110	4″
376112	4 3/4″
376114	5 1/2″

PASTRY RIBBONS

Made of PVC. Thickness 15 microns, designed to ease the unmolding of your mousses and charlottes or any cold pastry preparation. Not for oven use. Place the film inside the ring and then remove the ring without heating up the sides of your cakes for quick and easy unmolding. Delivered with a roll of double faced tape to keep the ribbon in place.

Roll of 1100 feet

Item Number	Height	Weight
960102	1 1/2″	4 lbs. 13 oz.

Roll of 1100 feet

Item Number	Height	Weight
960103	1 3/4″	5 lbs. 8 oz.

Roll of 1100 feet

Item Number	Height	Weight
960104	2 1/3″	6 lbs. 13 oz.

TART RINGS

Made of tin plate, with rims on both edges. Bottomless. For flans, crusts,tarts. Multi purpose.

Item Number	Diameter/Height	Weight
371659	4 3/4″, 3/4″	2 oz.
371660	5 1/2″, 3/4″	2 oz.
371663	7 7/8″, 3/4″	3 oz.
371664	8 3/4″, 3/4″	3 oz.
371665	9 1/2″, 3/4″	3 oz.
371666	10 1/4″, 3/4″	3 oz.
371667	11″, 3/4″	4 oz.
371668	11 3/4″, 3/4″	4 oz.
371669	12 5/8″, 3/4″	4 oz.

1. SMALL FLAN RINGS

Made of stainless steel with rims on both edges. Individually baked pastry can be slid easily onto a serving dish. (pack of 6)

Item Number	Diameter/Height	Weight
371701	2 3/8″, 5/8″	4 oz.
371702	2 1/2″, 5/8″	4 oz.
371704	3″, 5/8″	5 oz.
371705	3 1/4″, 5/8″	5 oz.
371706	3 3/8″, 5/8″	5 oz.
371707	3 1/2″, 5/8″	6 oz.
371708	4″, 3/4″	8 oz.

2. PLAIN TART RINGS

Made of stainless steel. Bottomless with two rolled edges.

Item Number	Diameter/Height	Weight
371609	4 3/4″, 3/4″	2 oz.
371610	5 1/2″, 3/4″	2 oz.
371611	6 1/4″, 3/4″	2 oz.
371612	7 1/8″, 3/4″	3 oz.
371613	8″, 3/4″	3 oz.
371615	9 1/2″, 3/4″	3 oz.
371616	10 1/4″, 3/4″	3 oz.
371617	11″, 3/4″	4 oz.
371618	11 7/8″, 3/4″	4 oz.
371619	12 1/2″, 3/4″	4 oz.
371620	13 3/8″, 3/4″	4 oz.

ROUND RINGS
Made of stainless steel.
(pack of 4)

Item Number	Diameter/Height	Weight
375070P	2 3/8″, 1 1/4″	1 oz.
375071P	2 7/16″, 1 3/16″	1 oz.
375072P	2 1/2″, 1 1/2″	2 oz.
375112P	1 7/8″, 2 1/3″	2 oz.
375114P	2 1/3″, 2 1/3″	2 oz.

CONVEX TRIANGLE
Made of stainless steel.
(pack of 4)

Item Number	Height	Weight
375078P	1 1/2″	2 oz.

TINPLATE RINGS
(pack of 4)

Round Nonnette Tin

Item Number	Diameter/Height	Weight
375091P	2 3/16″, 1 1/4″	1 oz.
375092P	2 3/8″, 1 1/4″	1 oz.
375093P	2 1/2″, 1 1/4″	1 oz.

Oval Nonnette Tin

Item Number	Diameter/Height	Weight
375095	2 3/4″, 1 1/2″	1 oz.

HIGH MOUSSE RINGS
Made of stainless steel.

Item Number	Diameter/Height	Weight
376010	2″, 3 1/2″	3 oz.
376012	3″, 3 1/2″	4 oz.

PARTY BREAD RING
Made of stainless steel. Bottomless. Bakes high country breads to use as serving bowls for dips. After hollowing, removed bread can be used to make sandwiches to be displayed in crust.

Item Number	Diameter/Height	Weight
371505	7 7/8″, 3 9/16″	1 lb.

ROUND BOTTOMLESS RING
Bottomless mold for easy unmolding. To bake individual cakes or assembly of cakes. Made of tin plate.

Item Number	Diameter/Height	Weight
371225	2″, 2″	1 oz.

NONNETTE RINGS

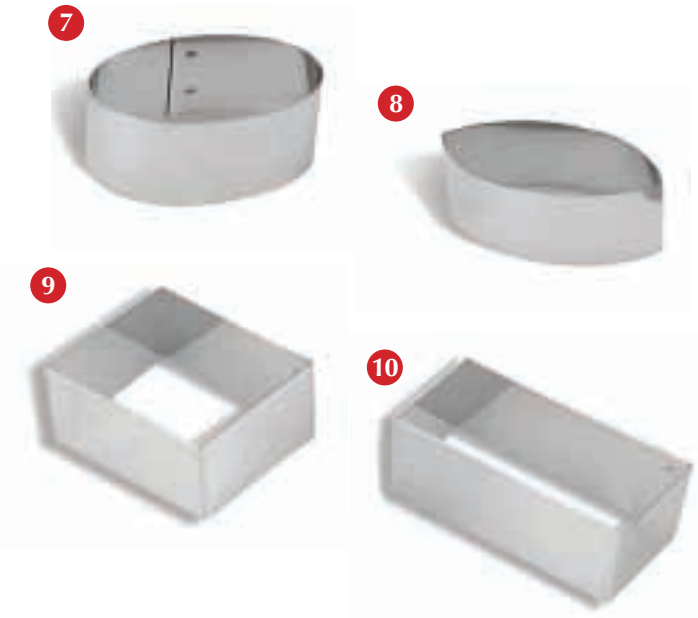
Made of stainless steel. Small frame for individual cakes or mousse.
(packs of 4)

Item Number	Length/Width/Heigh	Weight
1. Diamond Mold		
375023P	3 1/2″, 2 1/4″, 1″	1 oz.
2. Square		
375001P	2 1/4″, 1 3/16″	2 oz.
Convex Square		
375003P	2 3/8″, 1 1/2″	2 oz.
3. Heart Nonnette Mold		
375005P	2 3/4″, 2 3/16″, 1 3/16″	1 oz.

Item Number	Base/Width/Heigh	Weight
4. Hexagon		
375014P	1 1/2″, 1 1/2″, 1 1/2″	2 oz.
5. Hexagon		
375055P	2 3/8, 1 1/2″, 1 3/16″	1 oz.

Item Number	Length/Width/Heigh	Weight
6. Tear Shaped		
375021P	3 3/16, 2″, 1 1/2″	2 oz.

Item Number	Length/Width/Height	Weight
7. Oval High Mold		
375040P	3″, 1 3/4″, 1 1/4″	2 oz.
8. Oval Pointed Mold		
375041P	3 1/2″, 1 3/4″, 1 1/4″	1 oz.
9. Rectangle		
375060P	2 3/8″, 2″, 1 3/16″	1 oz.
10. Rectangle		
375061P	3 3/16, 1 5/8″, 1 3/16″	1 oz.



EXOPAN® MADELEINE SHEET

Fine steel with a nonstick coating inside and protective enamel outside. Our stamped sheets exhibit a sharpness and shape that is well appreciated by specialists. Since Madeleine's bake quickly, using Exopan® sheets insure golden and soft product results.

- Nonstick coating, no greasing needed.

Item Number	Sheet Size/Count/Madeleine Size
310733	13″, 7″, 8, 2 1/2″
310731	14″, 8″, 12, 3″
310732	15 1/2″, 5″, 20, 1 1/2″
310739	23 1/2″, 15 3/4″, 40, 3″

HEAVY MADELEINE SHEET 20
Made of tinplate. Edge rolled around a copper wire for ultimate heat distribution.

Item Number	Length/Width/Product Size/Count	Weight
310752	14″, 7 3/4″, 3 1/8, 12	9 oz.
310753	15 1/2″, 5″, 1 5/8″, 20	9 oz.

HEAVY MADELEINE SHEET 12
Made of tinplate. Edge rolled around a copper wire for ultimate heat distribution. Bakes 12 cookies of 2 3/4″.

Item Number	Length/Width	Weight
311001	14 1/8, 7 1/2″	14 oz.

Bakes 24 cookies of 3 1/8″

Item Number	Length/Width	Weight
311005	15 3/8, 14 1/8″	1 lb. 15 oz.

GASTROFLEX®

Top Features:

- Improves the productivity and reliability of manufacturing parameters.
- Perfect cooking: even thickness, perfect chemical stability and **heat resistance from -58ºF to 482ºF**.
- Quick and easy to handle sheet size 11 3/16″ x 6 7/8″.
- In injected pure food quality silicone.
- Easy to clean.

DOUBLE SIDED MOLDING STAMP

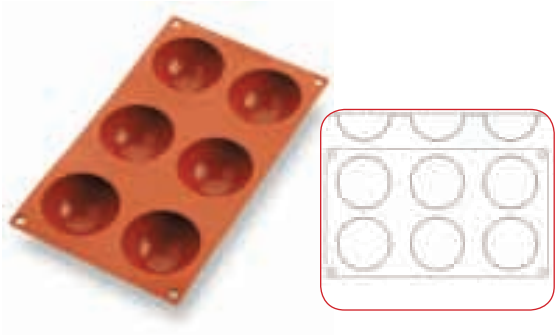
Item Number **140102**

Weight 1 oz.

HALF SPHERE
Diameter 2 3/4″ x h 1 3/8″. Sheet of 6. 3 oz. capacity

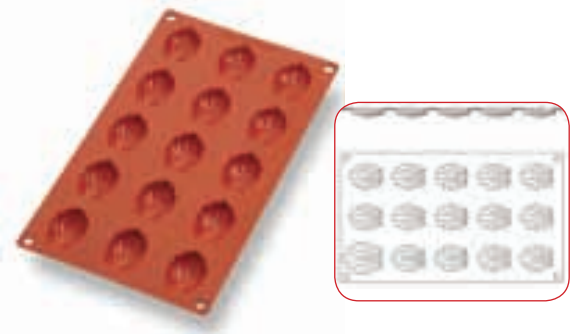
Single sheet
Item Number **257904**
Weight 5 oz.

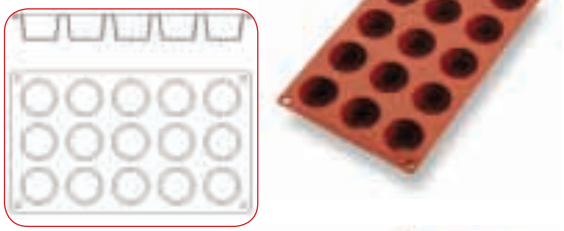
Pack of 10 sheets
Item Number **258204**
Weight 2 lbs. 7 oz.



MINI MADELINE
Dimensions are l 1 3/4″, w 1 5/16″, h 3/8″. Sheet of 15.
1 oz. capacity

Single sheet
Item Number **257912**
Weight 5 oz.





MINI MUFFIN
Diameter 1 3/4″ x h 1 13/16″. Sheet of 15.

Single sheet
Item Number **257914** — Weight 6 oz.

Pack of 10 sheets
Item Number **258214** — Weight 3 lbs. 7 oz.

MUFFIN
Diameter 2 3/4″ x h 1 1/2″. Sheet of 6.

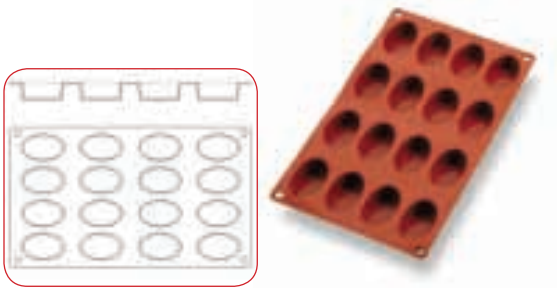
Single sheet
Item Number **257915** — Weight 6 oz.

Pack of 10 sheets
Item Number **258215** — Weight 3 lbs. 5 oz.

MADELEINE
Diameter 2 11/16″, w 1 1/2″, h 11/16″. Sheet of 9.

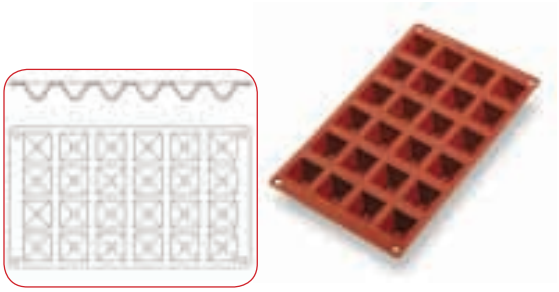
Single sheet
Item Number **257917** — Weight 4 oz.

Pack of 10 sheets
Item Number **258217** — Weight 1 lb. 13 oz.



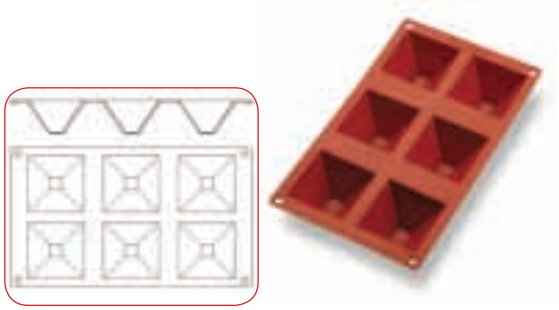
OVAL PETIT FOUR
Dimensions l 2 1/16″ x w 1 1/4″ x h 3/4″. Sheet of 16.

Single sheet
Item Number **257919** — Weight 6 oz.



MINI PYRAMID
Dimensions l 1 3/8″, w 1 3/8″, h 3/4″. Sheet of 24.

Single sheet
Item Number **257920** — Weight 5 oz.



PYRAMID
Dimensions l 2 3/4:″, w 2 3/4″, h 1 1/2″. Sheet of 6.

Single sheet
Item Number **257921** — Weight 5 oz.

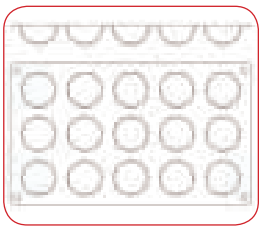
Pack of 10 sheets
Item Number **258221** — Weight 2 lbs. 6 oz.

MINI TARTLET
Diameter 1 3/4″ x h 3/8″. Sheet of 15.

Single sheet
Item Number **257922**
Weight 4 oz.

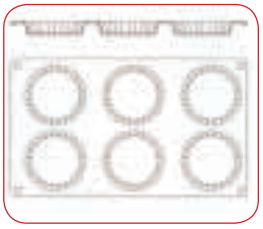
MINI TART
Diameter 2″ x h 9/16″. Sheet of 15.

Single sheet
Item Number **257925**
Weight 4 oz.



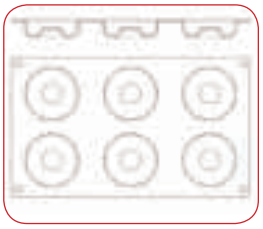
FLUTED TART
Diameter 3 1/8″ x h 3/4″. Sheet of 6.

Single sheet
Item Number **257926**
Weight 4 oz.



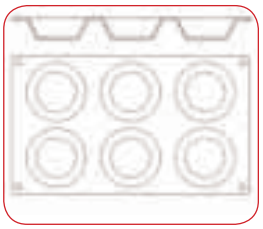
SAVARIN
Diameter 2 9/16″ x h 3/4″. Sheet of 6.

Single sheet
Item Number **257928**
Weight 4 oz.



TATIN MOLD
Diameter 3″ x h 1″. Sheet of 6.

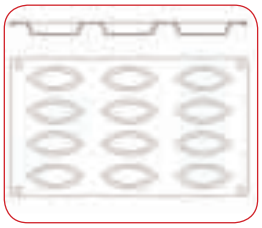
Single sheet
Item Number **257930**
Weight 5 oz.



MINI KOUGLOPFS
Diameter 2 7/8″ x h 1 1/2″. Sheet of 6.

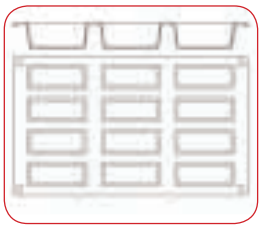
Single sheet
Item Number **257931**
Weight 4 oz.

Pack of 10 sheets
Item Number **258231**
Weight 2 lbs. 4 oz.



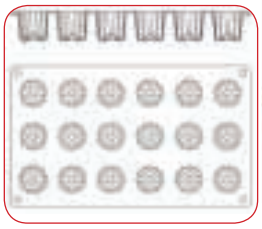
BOAT MOLD
Dimensions l 2 7/8″ x w 1 1/4″ x h 1/2″. Sheet of 12.

Single sheet
Item Number **257980** — Weight 4 oz.



MINI CAKES
Dimensions l 2 3/4″ x w 1 1/4″ x h 1 1/4″. Sheet of 12.

Single sheet
Item Number **257985** — Weight 4 oz.



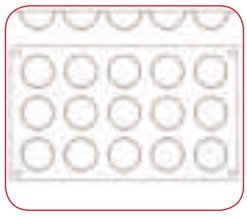
MINI CANNNELE MOLD
Diameter 1 3/8″ x h 1 3/8″. Sheet of 18.

Single sheet
Item Number **257990** — Weight 6 oz.

Pack of 10 sheets
Item Number **258290** — Weight 3 lbs. 5 oz.

SINGLE SHEET FLORENTINE
Diameter 4″ X 3/4″ H. Sheet of 3.

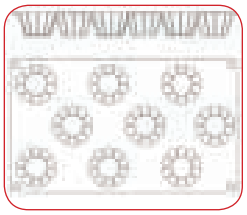
Pack of 10 sheets
Item Number **258210** — Weight 3 lbs.



MINI HALF SPHERE
Diameter 1 3/4″ x h 3/4″. Sheet of 15. 1 ounce capacity.

Single sheet
Item Number **257901** — Weight 5 oz.

Pack of 10 sheets
Item Number **258201** — Weight 2 lbs. 11 oz.



BRIOCHE MOLD
Diameter 2 1/16″ x h 1 3/16″. Sheet of 9.

Single sheet
Item Number **257905** — Weight 5 oz.

Pack of 10 sheets
Item Number **258205** — Weight 2 lbs. 8 oz.

FLEXIPAN®

Approved

Nonstick sheet features:

- No greasing, releases and cleans easily.
- Withstands temperatures from -40ºF to + 580ºF.
- Made of extra strong, laminated, rubberized, food grade silicone based woven fabric.
- Reusable between 2,000-3,000 times.

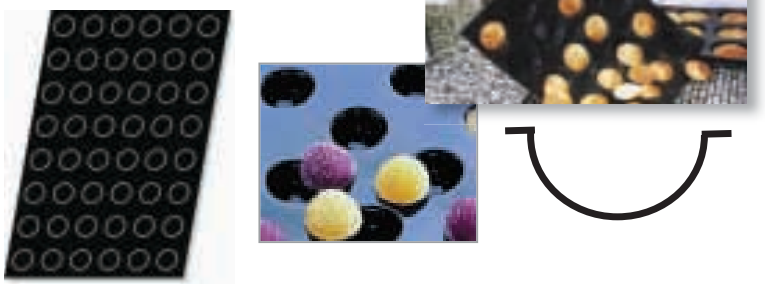
MINI HALF-SPHERES

Diameter 1 3/8″ x h 5/8″, cap. 1/4 oz.
Sheet size 23 3/4″ x 15 3/4″. Sheet of 70.

Item Number **336001** — Weight 13 oz.

Diameter 1 3/8″ x h 5/8″, cap. 1/4 oz.
Sheet size 15 3/4″ x 15″. Sheet of 35.

Item Number **336302** — Weight 6 oz.



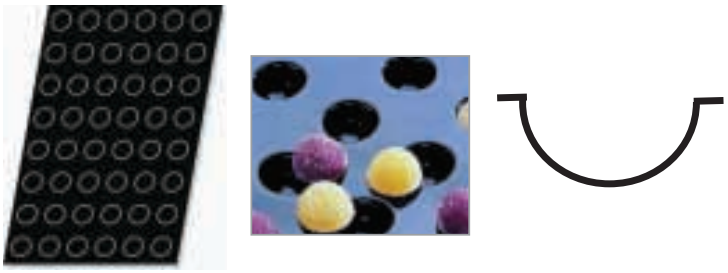
SMALL HALF-SPHERES

Diameter 1 5/8″ x h 3/4″, cap. 2/3 oz.
Sheet size 23 3/4″ x 15 3/4″ Sheet of 48

Item Number **336002** — Weight 13 oz.

Diameter 1 5/8″ x h 3/4″, cap. 2/3 oz.
Sheet size 15 3/4″ x 12″ Sheet of 24.

Item Number **336304** — Weight 15 oz.



REGULAR HALF-SPHERES

Diameter 2 3/4″ x h 1 5/8″, cap. 4 oz.
Sheet size 23 3/4″ x 15 3/4″ Sheet of 24.

Item Number **336003** — Weight 13 oz.

Diameter 2 3/4″ x h 1 5/8″, cap. 4 oz. Sheet size 15 3/4″ x 12″ Sheet of 12

Item Number **336306** — Weight 8 oz.

Cutter available for this item 150157

HALF-SPHERES

Diameter 3 3/16″ x h 1 9/16″, cap. 4.5 oz.
Sheet size 23 3/4″ x 15 3/4″ Sheet of 24

Item Number **336057** — Weight 15 oz.

Diameter 3 3/16″ x h 1 9/16″, cap. 4.5 oz.
Sheet size 15 3/4″ x 12″ Sheet of 12.

Item Number **336308** — Weight 7 oz.

Cutter available for these items 150161

POMPONETTES
Diameter 1 1/2″ x h 5/8″, cap. 1/4 oz.
Sheet size 23 3/4″ x 15 3/4″ Sheet of 96.

Item Number	Weight
336004	1 lb. 1 oz.

MINI-QUICHE TARTLETS
Diameter 1 3/4″ x h 3/8″, cap. 1/3 oz. Sheet size 23 3/4″ x 15 3/4″ Sheet of 60.

Item Number	Weight
336007	5 oz.

Diameter 1 3/4″ x h 3/8″, cap. 1/3 oz. Sheet size 15 3/4″ x 12″ Sheet of 30.

Item Number	Weight
336402	5 oz.

MUFFIN
Diameter 2 3/4″ x h 2 3/16″, cap. 4 oz. Sheet size 23 3/4″ x 15 3/4″ Sheet of 24.

Item Number	Weight
336019	1 lb. 4 oz.

Diameter 2 3/4″ x h 2 3/16″, cap.4 oz.
Sheet size 15 3/4″ x 12″ Sheet of 12.

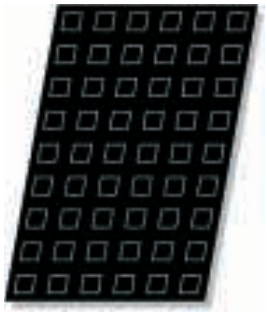
Item Number	Weight
336340	9 oz.

MINI-MUFFIN
Diameter 2″ x h 1″, cap. 2 oz. Sheet size 23 3/4″ x 15 3/4″ Sheet of 40.

Item Number	Weight
336023	15 oz.

Diameter 2″ x h 1″, cap. 2 oz. Sheet size
15 3/4″ x 12″ Sheet of 20.

Item Number	Weight
336338	9 oz.



PYRAMID
Diameter 1 1/2″ x h 7/8″, cap. 1/3 oz. Sheet size 23 3/4″ x 15 3/4″ Sheet of 54.

Item Number	Weight
336012	13 oz.

Diameter 2 3/4″ x h 1 5/8″, cap. 3 oz. Sheet size 23 3/4″ x 15 3/4″ Sheet of 24.

Item Number	Weight
336013	13 oz.

Diameter 2 3/4″ x h 1 5/8″, cap. 3 oz. Sheet size 15 3/4″ x 12″. Sheet of 12.

Item Number	Weight
336322	10 oz.

SAVARIN

Diameter 1 1/2″ x h 1/2″ Sheet size 23 3/4″ x 15 3/4″. Sheet of 60. 3/4 oz. capacity.

Item Number	Weight
336014	14 oz.

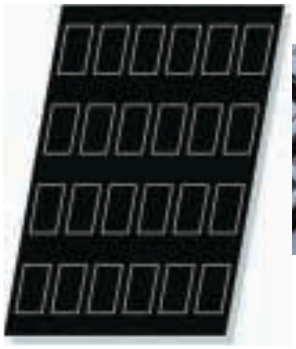
Diameter 2 7/8″ x h 7/8″ Sheet size 23 3/4″ x 15 3/4″ Sheet of 24.

Item Number	Weight
336015	1 lb. 1 oz.

FINANCIERS

Diameter 3 1/2″x 1 7/8″x 1/2 Sheet size 15 3/4″ x 12″. Sheet of 12.

Item Number	Weight
336312	5 oz.



CYLINDERS

Sheet size 15-3/4″ X 12″. Sheet of 12.

Item Number	Weight
336335	10 oz.

MADELEINES

Sheet size 23-3/4″ X 15-3/4″ Sheet of 40.

Item Number	Weight
336017	1 lb.

Sheet size 15-3/4″ X 12″. Sheet of 20.

Item Number	Weight
336390	1 lb.

12 SAVARIN

Sheet size 15-3/4″ x 12″. Measurements 3-3/4″ x 1 1/2″ x 1 1/4″.

Item Number	Weight
336145	1 lb.

MINI MADELEINES
Sheet size 15-3/4″ X 12″. Sheet of 28.

Item Number **336346**

Weight 8 oz.

MUFFINS
Sheet size 23-3/4″ X 15-3/4″ Sheet of 24

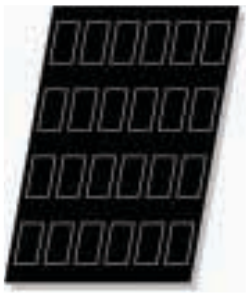
Item Number **336045**

Weight 8 oz.

Sheet size 15-3/4″ X 12″. Sheet of 12.

Item Number **336342**

Weight 8 oz.



MINI FINANCIERS
Sheet size 15-3/4″ X 12″. Sheet of 42.

Item Number **336310**

Weight 8 oz.

MINI SQUARE SAVARIN
Sheet size 15-3/4″ X 12″ Sheet of 30

Item Number **336343**

Weight 8 oz.

TARTELETTES
Sheet size 15-3/4″ X 12″. Sheet of 12.

Item Number **336406**

Weight 8 oz.

OVALS
Diameter 2 3/4″x 2″x 1″ Sheet size 15 3/4″ x 12″.
Sheet of 15.

Item Number **336382**

Weight 11 oz.

TARTE TATINS - QUICHES
Diameter 4 1/8″ x 1 1/2″ Sheet size 23 3/4″ x 15 3/4″.
Sheet of 12.

Item Number **336020**
Weight 1 lb.

MINI CONES
Sheet size 15-3/4″ X 12″. Sheet of 48.

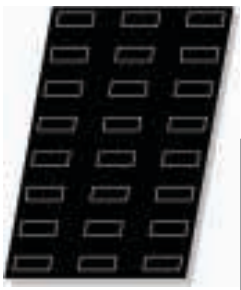
Item Number **336339**
Weight 8 oz.

HALF EGG SHAPE
Sheet size 15-3/4″ X 12″. Sheet of 18.

Item Number **336347**
Weight 7 oz.

RECTANGULAR CAKE
L 4″ x w 2″ x h 1 1/8″, cap. 4 oz. Sheet size 23 3/4″ x 15 3/4″ Sheet of 24.

Item Number **336101**
Weight 1 lb. 1 oz.



RECTANGULAR 21 CAKES
L 4″ x w 2″ x h 1 1/8″, cap. 4 oz. Sheet size 18″ X 26″ Sheet of 21.

Item Number **336104**
Weight 1 lb. 2 oz.

12 SAPHIRS
Sheet size 15 3/4″ x 12″. Measurements 2 3/4″ x 2 3/4″ x 1 1/3″

Item Number **336469**
Weight 1 lb.

BAVAROIS
Diameter 3″ X 1-3/8″, cap. 3-3/8 oz.
Sheet size 23 3/4″ x 15 3/4″. Sheet of 18.

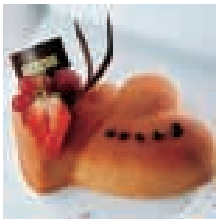
Item Number **336034**
Weight 1 lb.

BRIOCHETTES
Diameter 3 1/8″ x h 1 1/4″, cap. 1/3 oz.
Sheet size 23 3/4″ x 15 3/4″. Sheet of 24.

Item Number **336063**
Weight 18 oz.

MINI CHARLOTTES
Diameter 1 3/8″, Depth 9/16″, Fl oz 0.30.
Sheet size 15 3/4″ x 12″ Sheet of 30

Item Number **336397**
Weight 7 oz.



DOUBLE HEARTS
Sheet size 15-3/4″ X 12″. Sheet of 4.

Item Number **336391**
Weight 6 oz.

12 MINI-LOGS
Sheet size 15-3/4″ x 12″. Measurements 3 3/4″ x 1 1/2″ x 1 1/4″.

Item Number **336434**
Weight 6 oz.

CYLINDERS
Sheet size 15-3/4″ x 12″. Sheet of 24.

Item Number **336332**
Weight 10 oz.

EXOPAT® NONSTICK BAKING MAT

Top features:

- Made of extra strong, laminated, rubberized, food grade silicone based woven fabric.
- Heat resistant from -40ºF to + 580ºF.
- No greasing, releases and sponge cleans easily.
- Replaces parchment paper.
- Reusable between 2,000 to 3,000 times.
- Lays flat by soaking in warm water overnight.
  NOTE: Do not cut or use sharp objects.

Item Number	Length/Width	Weight
321006	11 3/4″, 8 1/4″	2 oz.
321005	11 5/8″, 16 3/8″ (fits 13″ x 18″ sheet)	3 oz.
321005C	Packages with a sleeve	4 oz.
321005BX	Sleeved, box of 12	3 lbs. 5 oz.
321004	16 3/8″, 24 1/2″ (fits 18″ x 26″ sheet)	7 oz.
321004C	Packaged with a sleeve	8 oz.

ROUL'PAT
Mat made of woven silicone and rubberized on both sides. Side with markings is for working with dough. Other side will give the nonskid effect needed to roll dough. Ideal for mixing and rolling dough, or beating, like savarin dough, creating forms or decorations with chocolate, sugar, caramel or nougatine. **Warning: Not intended for baking.**

Item Number	Length/Width	Weight
321023	23″, 15″	7 oz.
321023C	Packaged with a sleeve	8 oz.
321026	26″, 18″	10 oz.
321026C	Packaged with a sleeve	10 oz.

EXOPAP
Priced for the box of 500 sheets. Silicone double-faced baking paper. Can be used 2 or 3 times on each side. 23 5/8″ x 15 3/4″. **Heat resistant to 600ºF.**

Item Number	Weight
320201	12 lbs. 2 oz.

EXOPAT PAPER ROLL
3 Rolls 80 Yards h.

Item Number	Length
320205	15 3/4″

NONSTICK FIBERGLASS SHEET

Made of fiberglass, thickness 10/100 mm. Nonstick protection for black steel baking sheets. Can be cut to any size. Reusable over 1,000 times (depending on care and use. (pack of 6).

Item Number	Length/Width
320412	22 1/2″, 14 1/2″

DOUGH PROOFING AND FERMENTATION CLOTH

Evolon® Non-woven fabric with polyester and polyamide micro filament does not fray. Anti mold cloth is flexible, lightweight, dishwasher safe, will not shrink and fast drying.

Item Number	Length/Width
118860	55 yards, 23 2/3″

**Pictured

SILFORM SUB ROLLS

Made of woven glass fabric, impregnated and coated with food grade silicone. Silform sub is pre-formed and gives total flexibility. Provides the best possible use of trays and racks in the bakery. This nonstick bread form is ideal to bake your hoagies for sub sandwiches. Reusable between 2000 and 3000 times. **Heat resistant from -40° to +580°F**. No greasing necessary. Clean with a sponge.

Item Number	Channel Name	Channel Size	# of Channels
60-02955	**Sub Roll	11 7/8″, 3″	5
60-02954	Sub Roll	16″, 2 5/8″	4
60-04207	Sub Roll	16″, 3″	7
60-04206	Sub Roll	16″, 3 5/8″	6
60-04205	Italian Loaf	16″, 4″	5
60-04204	Italian Loaf	16″, 5 5/8″	4
60-06208	Baguette	24″, 1 3/4″	8
60-06207	Baguette	24″, 2″	7
60-06206	Baguette	24″, 2 3/8″	6
60-06205	Baguette	24″, 2 7/8″	5
60-06204	Baguette	24″, 3 5/8″	4

FIBERMAX® BAKING TRAY

An ideal solution for baking fresh or frozen dough in conventional oven. The fiberglass mesh with silicone provides easy bread removal out of the mold due to mesh flexibility. Stainless steel wire frame, soft removable and inter changeable mesh coated with silicone.

Item Number	Length/Width/Channels	Weight
311204	15 3/4, 23 2/3″, 4	1 lb.
311205	15 3/4, 23 2/3″, 5	1 lb.

Spare mesh

Item Number	Length/Width/Channels	Weight
311214	15 3/4, 23 2/3″, 4	1 lb.
311215	15 3/4, 23 2/3″, 5	1 lb.

FRENCH BREAD PAN (Bakes 6 baguettes at a time)

Made of embossed aluminum. The secret for a perfect French baguette. Heavy duty. Length 25 1/2″, width 17″, weight 4 1/2 lbs.

Item Number	Weight
311121	4 oz.

TRIPLE ROUND BREAD MOLD
Made of heavy duty stainless steel. 3 molds attached in 2 parts with two clamp closures.

Item Number	Length/Diameter
341712	11 3/4″, 2 3/4″
341713	11 3/4″, 1 3/4″

FRENCH BREAD PANS (Bakes 2 baguettes at a time)
Made of blue steel. L 17 3/4″,W 5 1/2″.
Diameter of the channel 2 3/8″.

Item Number	Weight
311120	12 oz.

Made of embossed aluminum. L 17 3/4″,W5 1/2″
Diameter of the channel 2 3/8″

Item Number	Weight
311141	9 oz.

BLACK STEEL ROUND OVEN SHEETS
Made of heavy duty black steel. Thickness 1/32″. To bake individual cakes and crusts.

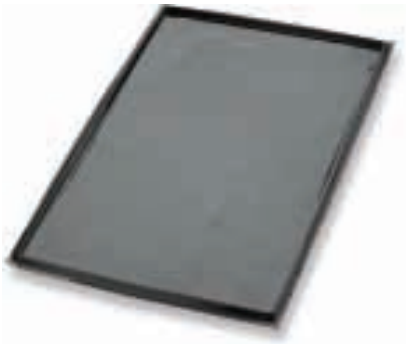
Item Number	Diameter	Weight
310404	10 1/4″	1 lb. 7 oz.
310407	12 5/8″	2 lbs. 2 oz.
310408	14 1/4″	2 lbs. 7 oz.
310409	15 3/4″	3 lbs. 6 oz.

NONSTICK ALUMINUM BAKING SHEETS
Baking Sheet 4-Side rim, 1/16″ thickness, lacquered bottom.

Item Number	Length/Width/Rim	Weight
310201	15 3/4″, 11 7/8″, 5/8″	1 lb. 2 oz.
310202	23 5/8″, 15 3/4″, 5/8″	2 lbs. 4 oz.
310203	20 7/8″, 12 3/4″, 5/8″	1 lb. 2 oz.

FLEXIPAT® SHEET
For professional chefs and bakers. Same physical properties as the Exopat®. Raised outer edge for uniform thickness during cooking, baking and freezing. Flexibility and nonstick properties makes unmolding simple. Flexipat® is a patented product meeting all American standards. Raised edges 3/8″. Fits baking sheet 310202 (above)

Item Number	Dimensions
321200	Outer: 23″L x 15″ W Inner: 21″L x 14″W x 3/8″H



BLACK STEEL OVEN BAKING SHEETS
Made of blue steel with rim. For breads or pastries. Heavy duty. Thickness 1/32″.

Item Number	Length/Width/Rim	Weight
310101	15 3/4, 12″, 5/8″	3 lbs. 1 oz.
310104	25″, 17 3/4″, 5/8″	7 lbs. 7 oz.

PREMIUM EXAL® EMBOSSED OVEN SHEET

Non-stick and embossed aluminum.

- Insures uniform baking.
- Better baking through consistent air circulation.
- Improved non-stick surface for ease in product removal.
- Excellent for baking frozen pastry.

Item Number	Length/Width
310211	15″ 3/4″, 11 3/4″
310212	23″ 3/4″, 15 3/4″
310213	20″ 3/4″, 12 3/4″

“COOKIES” STAINLESS STEEL BAKING SHEET”
6 Channel 1 2/3″ wide.

Item Number	Length/Width/Height
310713	13 3/4″, 11 3/4″, 1″

“DENTS DE LOUP”
(Wolves’ Teeth) stainless steel triangular baking sheet.

Item Number	Length/Width/Height
310712	11″, 11 3/4 ″, 1″

EXOGLASS® PASTRY CUTTERS

Composite material developed by Matfer. This material is non-porous is dishwasher safe and can be sterilized.

• Extra Durable • Long Lasting • Non-Deformable

EXOGLASS® PLAIN CUTTERS

Item Number		Weight
150103	Box of 8 - diameter 1 1/8″ 1 1/2″,2″, 2 3/8″, 2 3/4″,3 1/8″,3 1/2″,4″.	8 oz.
150104	Box of 7 - diameter 1 3/8″,1 3/4″, 2 1/8″, 2 1/2″,3″,3 3/8″,3 3/4″.	8 oz.

EXOGLASS® ROUND FLUTED CUTTERS

Item Number		Weight
150101	Box of 9 - diameter 3/4″, 1 1/8″, 1 1/2″, 2″, 2 3/8″,2 3/4″,3 1/8″,3 1/2″,4	8 oz.
150102	Box of 7 - diameter 1 3/8″,1 3/4″, 2 1/8″, 2 1/2″,3″,3 3/8″,3 3/4″.	8 oz.

EXOGLASS® ROUND FLUTTED CUTTERS

Item Number	Diameter	Weight
150110	3/4″	1 oz.
150111	1 3/16″	1 oz.
150112	1 3/8″	1 oz.
150113	1 1/2″	1 oz.
150114	1 3/4″	1 oz.
150115	2″	1 oz.
150117	2 3/8″	1 oz.
150119	2 3/4″	1 oz.
150121	3 1/8″	1 oz.
150123	3 1/2″	1 oz.
150125	4″	1 oz.
150126	4 3/8″	1 oz.
150127	4 3/4″	1 oz.

EXOGLASS® ROUND PLAIN CUTTERS

Item Number	Diameter	Weight
150151	1 1/8″	1 oz.
150152	1 3/8″	1 oz.
150153	1 1/2″	1 oz.
150154	1 3/4″	1 oz.
150155	2″	1 oz.
150157	2 3/8″	1 oz.
150159	2 3/4″	1 oz.
150161	3 1/8″	1 oz.
150163	3 1/2″	1 oz.
150165	4″	1 oz.

ROUND FLUTED CUTTER

Made of stainless steel.

Item Number	Diameter	Weight
150230	5″	6 oz.
150231	5 1/2″	6 oz.
150232	6″	6 oz.

SHORTBREAD PASTRY CUTTER
Made of heavy duty stainless steel 18-10. Triangle shaped dough cutter. Length 3 1/2″, height 1 1/2″.

Item Number	Weight
150405	3 oz.

OVAL CUTTER
Made of stainless steel. Heavy duty, sharp and beveled. Fluted,length 6 1/4″.

Item Number	Weight
150220	4 oz.

PLAIN SQUARE CUTTERS
Beveled edge. Made of Stainless Steel. Set of 8-size 1 1/2″, 2″, 2 3/8″, 2 3/4″, 3 1/8″, 3 1/2″, 4″ and 4 3/8″.

Item Number	Weight
150320	1 lb. 3 oz.

HEART SHAPE PLAIN DOUGH CUTTERS
Made of tin-plate. Set of 8. Dimensions from 1 5/8″ to 5 1/2″. *Diameter of the Box 6 1/4″.*

Item Number	Weight
150456	1 lb.

“VOL-AU-VENT” OR GALLETTE CUTTERS
Made of tin-plate. The perfect tool for all puff pastry dough preparations, and “vol-au-vent”. Series of 12 cutters - 4 3/8″, 4 3/4″, 5 1/8″, 6″, 6 1/4″, 6 3/4″, 71/2″, 8″, 8 7/8″, 9 1/4″, 9 7/8″

Item Number	Weight
154001	2 lbs. 4 oz.

LATTICE PIE CUTTER
Made of stainless steel with polypropylene handle. Cuts a crisscross pattern in the top of your pastries. Length 5″

Item Number	Weight
141105	10 oz.

CROISSANT CUTTER
Made of stainless steel, plastic handles. Cuts triangles of 3 7/8″ by 8 1/4″ to be rolled into croissants. Length 13 3/4″

Item Number	Weight
141002	1 lb. 4 oz.

BIKE DOUGH CUTTER
9 wheel - fluted

Item Number **073227**
Weight 5 oz.

LATTICE DOUGH CUTTER
Made of plastic. Length 4″

Item Number **141110**
Weight 5 oz.

PLASTIC ROLLER DOCKER
To pick pastry dough to eliminate air pockets for even expansion. Food graded. Length 4 3/8″.

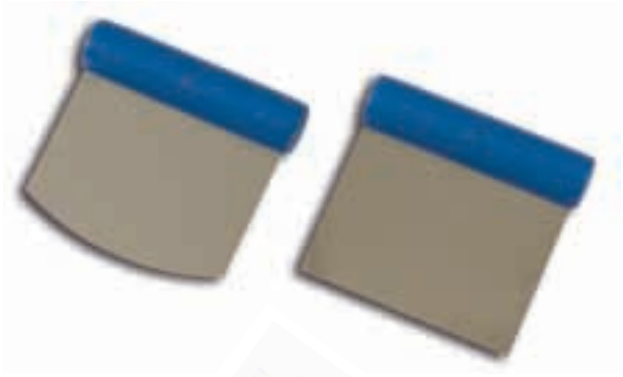
Item Number **141120**
Weight 4 oz.

“PIC VITE”ROLLER DOCKER
Made of poly carbonate. Quickly perforates dough to eliminate air pockets. Food graded. Length 5″

Item Number **141115**
Weight 8 oz.

DOUGH CUTTING WHEEL
Made of stainless steel, plastic handle. Fluted, length 7 1/8″, diameter 2 1/4″

Item Number **141028**
Weight 3 oz.



DOUGH CUTTER
Made of stainless steel. Rigid blade.

Straight cut length 4 3/8″, width 4 1/2″

Item Number	Weight
112900	4 oz.

Rounded cut length 4 3/8″, width 4 1/2″

Item Number	Weight
112901	4 oz.

DOUGH CUTTER
Made of stainless steel. Flexible blade.

Straight cut length 4 3/8″, width 4 1/2″

Item Number	Weight
112902	4 oz.

Rounded cut length 4 3/8″, width 4 1/2″

Item Number	Weight
112903	4 oz.

NYLON DOUGH SCRAPER
Heavy duty, very durable. Multipurpose, scrapes just about everything. Plastic width 4 3/4″, height 3 3/4″

Item Number	Weight
112840	1 oz.

EXOGLASS® ELVEA SCRAPER
Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting
Resistant to temperatures up to 260ºF.

Item Number	Length/Width/	Weight
112845	4 3/4″, 2 3/4″	3 oz.

DOUGH SLICER
Made of seamless stainless steel, with beveled edge. Rigid blade, length 5 1/4″, width 4 3/4″.

Item Number	Weight
112822	6 oz.

EXOGLASS® RIGID DOUGH CUTTERS
Made of composite material suitable for both savory and sweet creations. • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting

Straight, 4 1/2″ x 3 1/8″

Item Number	Weight
112825	2 oz.

Round, 4 1/2″ x 3 1/8″

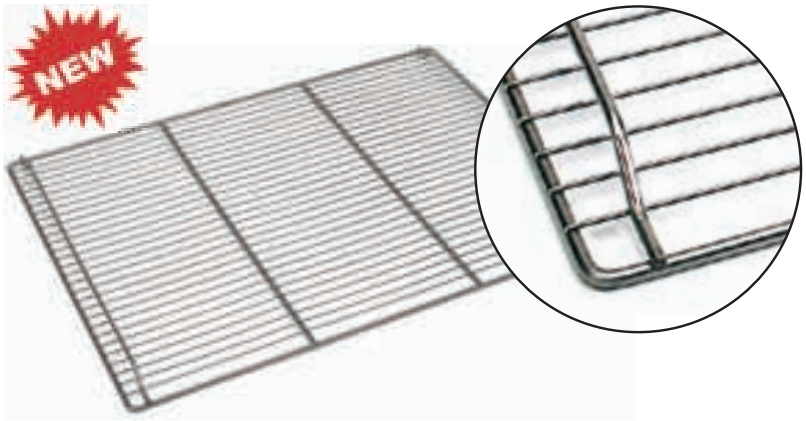
Item Number	Weight
112826	2 oz.

PASTRY, CAKE, DESSERT FLOAT
White ABS. Ideal for working with fondant icing.

Item Number	Length/Width
421717	3 1/3″, 7″

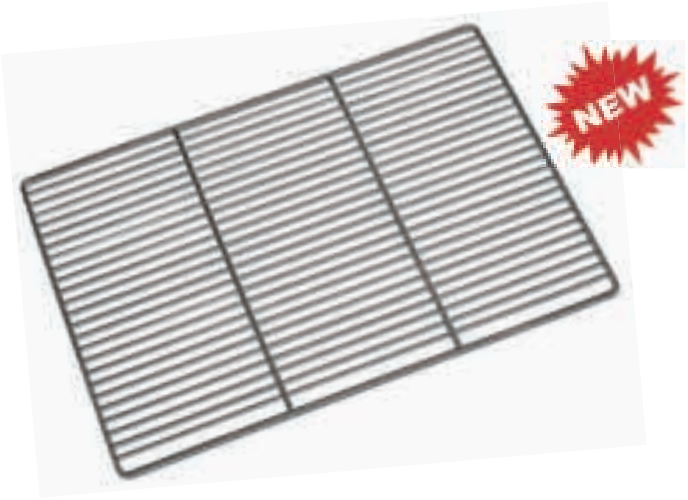
STAINLESS STEEL WIRE GRID WITH FEET
Perfect for cooling product directly from the oven while protecting counter top surfaces.

Item Number	Length/Width/Height
312212	15 3/4″, 23 2/3″, 1/4″



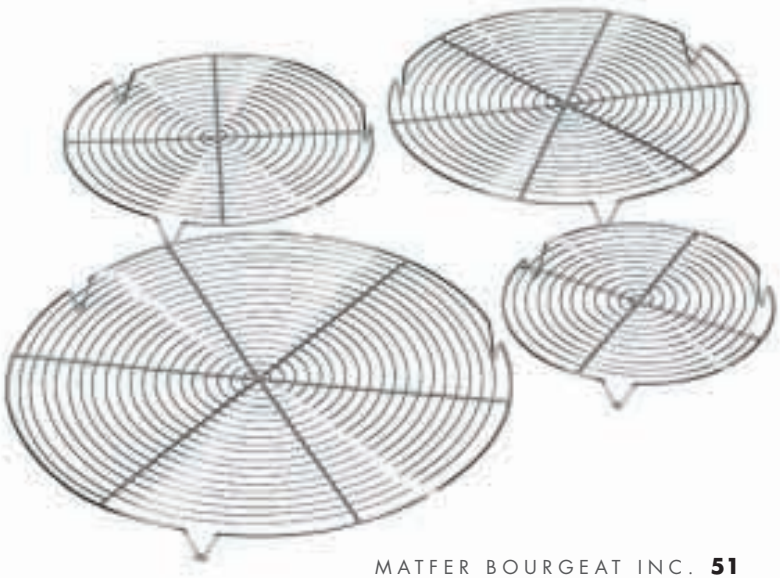
SPECIAL FERMENTATION GRID
With 2 racks for fermenting bread on mats, linen or Evopan®

Item Number	Length/Width/Height
312130	23 2/3″, 31 1/2″, 1/4″
312131	31 1/2″, 23 2/3″, 1/4″



HEAVY DUTY FREEZER GRID
Stainless steel reinforced grid. Specially designed for storing heavy products in freezers.

Item Number	Length/Width/Height
312126	23 2/3″, 15 3/4″, 2/3″



COOLING RACKS
With feet.

Item Number	
312501	Cooling Rack Round 7-3/4″ Chromed Steel
312502	Cooling Rack Round 9-1/2″ Chromed Steel
312503	Cooling Rack Round 11″ Chromed Steel
312504	Cooling Rack Round 12-1/2″ Chromed Steel
312505	Cooling Rack Round 14″ Chromed Steel

NYLON ROLLING PIN

Length 19 5/8″, diameter 1 3/4″

Item Number **140010**

Weight 2 lbs. 1 oz.

BEECH WOOD ROLLING PIN

Without handles. For all doughs. Length 19 5/8″, diameter 1 7/8″.

Item Number **140005**

Weight 1 lb. 2 oz.

CARAMEL FLUTED ROLLING PIN

Score caramel, made of solid aluminum.

Item Number **140201**

Weight 1 lb. 2 oz.

NOUGAT ROLLING PIN

Heavy roller made of nickel steel.

Item Number **140203**

Weight 3 lbs.

ADJUSTABLE ROLLING PIN

Includes eleven wheels to adjust thickness. Dough thickness from 1/16″ to 3/8″ Length 20 1/2″

Item Number **140030**

Weight 4 lbs. 2 oz.

ROLLING PIN With NON-STICK COATING
Made of stainless steel with oval handle 18 3/4″ Long

Item Number	Product Weight
N3721	4 lbs. 6 oz.

ALUMINUM ROLLING PIN
With handles. Diameter 3 1/2″ x length 15″.

Item Number	Product Weight
140028	4lbs. 7 oz.

BEECH WOOD ROLLING PIN
Equipped with handles on ball bearings. **Very sturdy for extensive use**. Beech wood roller Dia. 3 1/8″ Beech wood handles. Stainless steel mounting. Roller length – 15 3/4″ Overall length– 26 3/4″

Item Number	Product Weight
140126	3 lbs.

PLASTIC ROLLING PIN
Rolling pin with two handles. Especially made for puff pastry. Fluted – Length 15 3/4″, diameter 2 1/2″

Item Number	Weight
140025	4 lbs. 3 oz.

39 BLADE ROLLER FOR STRIP CUTTER
This roller for dough is made of stainless steel. Each blade has 1/3″ gap between the other. Variations of gaps between blades can be obtained by the distribution of plastic discs on main roller shaft.

Item Number	Diameter/Length/Width
141006	3 7/8″, 20″, 15 3/4″

IMPER PLASTIC PASTRY BAGS
Made of nylon with soldered seams. Extra flexible. Impermeable with adjustable tip. Washable in boiling water.
(pack of 10)

Item Number	Length/Capacity	Weight
161002P	9 7/8″, 25 cm	1 oz.
161003P	11 3/4″, 30 cm	1 oz.
161004P	13 3/4″, 35 cm	1 oz.
161005P	15 3/4″, 40 cm	1 oz.
161006P	17 3/4″, 45 cm	1 oz.
161007P	19 5/8″, 50 cm	1 oz.
161008P	23 5/8″, 60 cm	1 oz.

IMPERFLEX POCKET HEAVY DUTY POLYURETHANE PASTRY BAGS
Strong and supple polyurethane pockets without additional soldered joints for improved comforts. Smooth interior to facilitate insertion of products. Easy to wash and sterilizeable.
(pack of 10)

Item Number	Width
161204P	13 1/2″
161205P	15 3/4″
161206P	17 3/4″
161207P	19 3/4″
161208P	23 1/2″

PASTRY BAG HOLDER
Height 9 1/4″, 7 2/3″ diameter. Made of polyethylene. Base can store 8 tubes.

Item Number	Weight
169001	5 oz.

PASTRY BAG DRYER
Rack made of plasticized wire. Equipped with supports to house bags, tubes and other small items. Length 19 5/8″, height 19 5/8″

Item Number	Weight
169002	4 lbs. 9 oz.

HEAVY DUTY DISPOSABLE PASTRY BAGS "COMFORT" XL

Superior quality pastry bags: Smooth inside layer for easy opening and filling of the product which can be slid in easily without forcing.

- Velvet touch outside layer for a firm grip even with wet or oily hands.
- Very sturdy 3 layer film, heat resistant.

- Large size 23 1/4″ x 11″ for less frequent filling.
- Comfortable handling thanks to smooth welding.
- Green pastry bags, sterile and perfectly hygienic.

Item Number		Weight
165010	Box of 10	1/2 lbs.
165007	Box of 100	2 1/2 lbs.

DISPOSABLE POLYETHYLENE PASTRY BAGS
Roll of 200 pastry bags with three layers of polyethylene provide greater strength. New dispenser box for ease of handling and sanitation. Length 21 5/8″.

Item Number		Weight
165003		5 lbs. 5 oz.
078082	Roll of 100	2 lbs. 5 oz.

DISPENSER FOR DISPOSABLE PASTRY BAGS
Made of stainless steel with polycarbonate cover. Holds roll of disposable pastry bags. Easy to mount dispenser

Item Number	Weight
165005	2 lbs. 11 oz.

PASTRY BAG CLIPS
Convenient clip for air tight closing of pastry filled bags, or for bags ready to be used. Made of polypropylene. Comes in three assorted colors. Pack of three. Length 5 1/2″.

Item Number
169003

DECORATING TIPS – POLY CARBONATE

SET OF 24 DECORATING TIPS - POLY CARBONATE
12 plain (numbers U1-U12), 10 scalloped (A6, A8, B6, B8, C6, C8, D6, D8, E6, E8). 1 #2 leaf and 1 tube for yule logs.

Item Number **166003** — Weight 3 oz.

SET OF 6 PLAIN TIPS - POLY CARBONATE
6 different openings: U4, U5, U6, U8, U10 and 12. (see pages 57-58 for sizes).

Item Number **166006** — Weight 2 oz.

SET OF 6 SCALLOPED TIPS - POLY CARBONATE
6 different openings: C8, D8, E8, F8, C6 and D6. (see pages 57-58 for sizes).

Item Number **166007** — Weight 2 oz.

SET OF 12 DECORATING TIPS
For any pastry bags. Poly carbonate. six plain (U3, U5, U7, U9, U11, U13) and six scalloped tips (C6, C7, D8, E7, F7, F8). (See information on these codes on page 67 for shape results).

Item Number **166004** — Weight 8 oz.

SET OF 10 INTERCHANGEABLE PASTRY TIPS
Poly carbonate pastry tips with 2 couplers – can be adapted to any pastry bags – allows to change the tip without emptying the bag.

Item Number **166010** — Weight 7 oz.

NEW

1. VERMICELLI TUBE NOZZLES
New design for decorating smalls cakes (Mont Blanc Style) and desserts with frostings such as chestnut cream, butter creams and royal icing, etc. Pipes 4 2 mm lines in one stroke.

Item Number **167171** — Set of 2

2. VERINE TUBE
Inserted into a piping bag this long tube enables you to fill verine simply without touching the sides.
Diameter is 1/3″ x 4″.

Item Number **167180** — Diameter/Height 1/3″, 4″

SET OF 12 STAINLESS STEEL PASTRY TIPS
Plain shapes

Item Number	Weight
166500	4 oz.

SET OF 12 STAINLESS STEEL PASTRY TIPS
Star Shapes

Item Number	Weight
166700	3 oz.

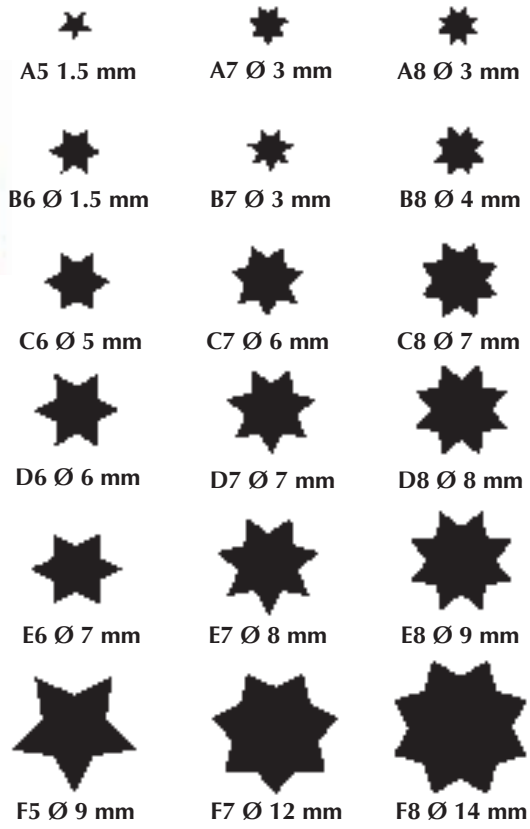
STH Ø 14 mm

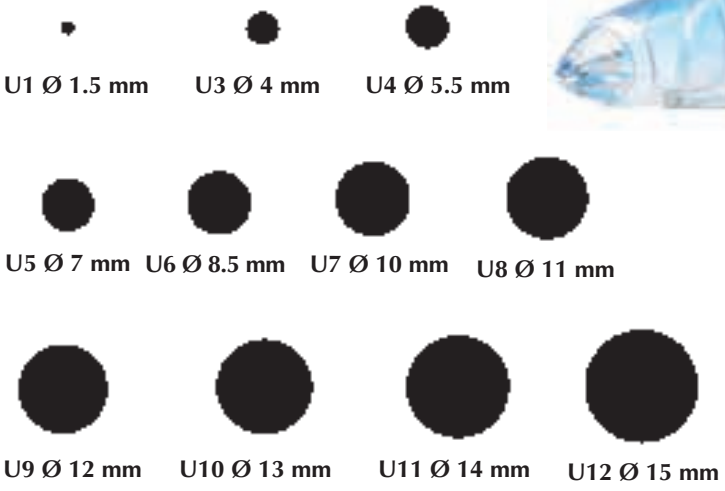
ST HONORE TIPS
Sold as pairs, priced as pairs. Weight: 1 oz.

Code Number	Diameter	Tube Number
167142	18/32″	STH

SCALLOPED TIPS
To pipe out star shaped icing or whipped cream.
Poly carbonate. Sold as pairs, priced as pairs. Shipping weight of all tubes: 1 oz.

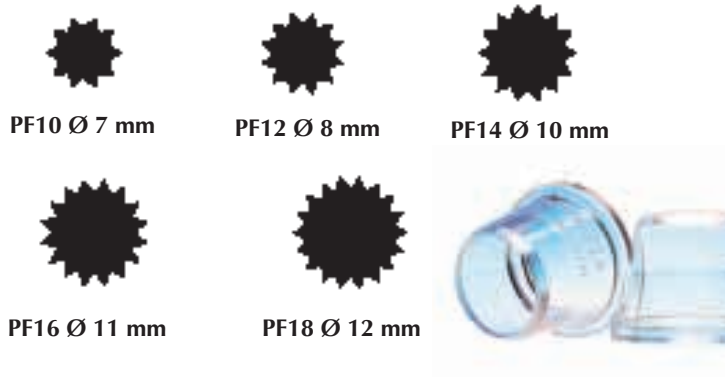
Code Number	Tube No.	No. of Teeth	Diameter
167012	A5	5	2/32″
167014	A7	7	1/8″
167015	A8	8	1/8″
167023	B6	6	3/16″
167024	B7	7	1/8″
167025	B8	8	5/32″
167033	C6	6	6/32″
167034	C7	7	1/4″
167035	C8	8	9/32″
167042	D5	5	5-16″
167043	D6	6	7/32″
167044	D7	7	9/32″
167045	D8	8	5/16″
167051	E4	4	1/4″
167053	E6	6	9/32″
167054	E7	7	5/16″
167055	E8	8	11/32″
167062	F5	5	3/8″
167064	F7	7	1/2″
167065	F8	8	17/32″





PLAIN TIPS - Pack of 2
14 different diameters. Sold in pairs, priced as pairs.
Shipping weight of all tubes: 1 oz.

Code Number	Tube No.	Diameter
167101	U1	2/32″
167103	U3	3/16″
167104	U4	6/32″
167105	U5	7/32″
167106	U6	3/8″
167107	U7	13/32″
167108	U8	14/32″
167109	U9	15/32″
167110	U10	1/2″
167111	U11	18/32″
167112	U12	19/32″
167113	U13	21/32″
167114	U14	3/4″
167115	U15	25/32″



PETIT FOUR TIPS
For a very fine and precise decoration. Sold as pairs, priced as pairs. Shipping weight of all tubes: 1 oz

Code Number	Tube No.	No. of Teeth	Diameter
167080	PF 10	10	9/32″
167082	PF 12	12	9/32″
167084	PF 14	14	9/32″
167086	PF 16	16	9/32″
167088	PF 18	18	9/32″

STRAIGHT ROSE TIPS
To create roses and rose petals. Sold as pairs, priced as pairs. Weight: 1 oz.

Code Number	Tube No.	No. of Teeth	Diameter
167140	RD 6	1/64″	1/2″

PASTRY FILLING TUBES
Stainless Steel, Set of 3 (#4, #6, #8)

Item Number
167532

TONG - PASTRY CRIMPER
Made of stainless steel. To decorate the edge of the tart crust. Length 4″.

Item Number	Weight
112501	1 oz.

DUO DECORATING TUBES

A revolutionary invention for tube decorating!
Makes original two-color decorations.

Pastry applications include: macaroons, butter cream, custard, Chantilly cream, mousse, meringue, marshmallow, floating island, royal icing, etc.

Cooking applications include: mayonnaise, compound butter, pommes duchesse, mashed potatoes, fine stuffing, etc.

How to Use:

1. Prepare 2 fillings of different colors and similar density, 1 of them of 150 g for the other filling, allow between 450 g, and 800 g of heavier fillings.
2. Pick the grooved tube and put it inside the cone and the decorating tube.
3. Fill the cone with the 150 g colored filling.
4. Put the cone set inside a pastry bag.
5. Fill the bag with the second, 450 g to 800 g main filling.
6. Use the set like any classic pastry bag - use your imagination, anything is possible!

Item Number
168001

Kit Includes:

- 1 Cone
- 4 Tubes: 3 grooves of 1 mm and 2 mm openings
  4 grooves of 1 mm and 2 mm openings
- 6 Screw on decorating tubes:
  plain, star, yule log, tube, etc.
- 1 Pastry Tube Cleaning Brush
- 1 Recipe Book.

BAKING, PASTRY
thermometers

SALOMETER
Made of glass. Graduation from 1000 to 1250 g/e Indicates salt level of your stock, soup or other liquid (grams per liter). Length 7 7/8″.

Item Number	Weight
250105	1 oz.

SYRUP DENSITY METER
Graduation from 1000 to 1400 g/e Length 5 1/4″

Item Number	Weight
250108	8 oz.

PEN THERMOMETER
Alcohol based. -20c to +50c. Measure 8 1/4″ in length.

Item Number
250303

FREEZER THERMOMETER
Alcohol based, plastic. Easy to read. -40c to +50c. Measure 7 3/4″ in length.

Item Number	Weight
250301	9 oz.

CANDY THERMOMETER
Celsius graduation from 80 to 200 degrees. Comes with metal protector, 11 7/16″

Item Number	Weight
250331	5 oz.

REPLACEMENT CANDY THERMOMETER
Diameter 3/4″, length 11″

Item Number	Weight
250332	15 oz.

CHOCOLATE THERMOMETER
Made of poly carbonate. Marks from 0 to 60 degrees celsius Complete with poly carbonate protector Length 6 3/4″

Item Number	Weight
250305	1 oz.

Thermometer alone (spare part)

Item Number	Weight
250306	1 oz.

THERMOMETER HOLDER
Made of stainless steel, allows you to have an immediate read of the temperature anytime during the cooking process. Hooks on any kind of pan and sugar pan to fit many thermometer sizes. Length 5-3/8″

Item Number	Weight
250500	3 oz.

SUGAR PUMP
Made of rubber and copper. The best pump available for all your blown sugar. Delivered with one copper tip. Dimensions 14″ x 2 3/8″ x 2″.

Item Number	Weight
262230	1 oz.

SUGAR PUMP "ECONOMY"
Made of rubber and copper. Length 10″. Copper Tip is 5 1/8″ long.

Item Number	Weight
262235	4 oz.

OFFSET SPATULAS
Stainless steel flexible blade, plastic handle.

Item Number	Blade Length	Weight
112670	6 1/4″	4 oz.
112672	8″	4 oz.
112674	10 1/4″	6 oz.
112676	12 1/4″	7 oz.

BAKING BEANS
Food Contact. For "BLIND" baking of bases of all shapes. Impeccable results for uniform and perfect bake.

Item Number	
340001	Aluminum 2 lb.
340002	Ceramic 2 lb.

SUGAR WORK BLOW TORCH
Can be recharged in seconds with universal butane for lighters Dimensions: height 6″, length 3″. Butane not included.

Item Number	Weight
262266	8 oz.

AIRMASTER AIR BRUSH AND COMPRESSOR
Pastry airbrush. Dual comes with 1air brush and professional compressor. 220 volts 50/60 Hz.

Item Number		Weight
310105	complete kit	8 lbs.

FLAT PASTRY BRUSHES

Handle made of heat resistant plastic. Natural bristles. Food grade. Dishwasher safe.

Item Number	Bristle Length/Width	Weight
116011	2″, 1″	1 oz.
116012	2″, 1 1/8″	1 oz.
116013	2″, 1 3/8″	1 oz.
116014	2″, 1 1/2″	1 oz.
116015	2″, 1 3/4″	2 oz.
116016	2″, 2″	2 oz.
116017	2″, 2 3/8″	2 oz.
116018	2″, 2 3/4″	3 oz.

Master Chef Series

116012C	2″, 1 1/8″, carded	2 oz.

MATFER POLYAMIDE FIBER BRUSHES

Bristles in synthetic fiber, food contact grade. Handle and collar in composite material.

Item Number	Bristle Length/Width	Weight
116002	2″, 1 1/8″	1 oz.
116004	2″, 1 5/8″	1 oz.
116006	2″, 2″	2 oz.
116008	2″, 2 3/8″	2 oz.
116009	2″, 2 3/4″	2 oz.

ROUND PASTRY BRUSH

Handle made of heat resistant plastic. Natural bristles. Food grade. Dishwasher safe.

Item Number	Bristle Length/Diameter	Weight
116020	1/2″	2 oz.

CHARLOTTE COMB

Not recommended for dishwasher.
2 sided comb with teeth 10 mm high, rounded on side and straight on the other.

Item Number	Width/Length	Weight
421709	4 5/8″, 27 3/8″	1 lb. 9 oz.

PASTRY COMB

For wood looking impression. 8″ Length.

Item Number
421700

ICING COMB

Made of plastic. Triangle with different sized jagged teeth on each edge. To create a pattern on icing. Length 3 5/8″

Item Number	Weight
421702	1 oz.

28.0

CHOCO 15R DIPPING MACHINE

- Combined simplicity, precision and energy saving.
- One gastronome container with handles and lid.
- Can be used with 2 containers GN 1/3 to work 2 types of chocolate.
- New digital design
- 77° to 140° • 23 1/4 qt. capacity • 110 volts / 1800 watts.
- Stainless steel lid and body.
- Probe can connect directly to the control panel in place of record temperature.

Item Number	Length/Width/Height	Weight
260516	31″, 15 1/4″, 8 1/4″	43 lbs.
260590	Probe needle & cable	

CHOCOLATE DISPENSER
110 volt motor without disk.

Item Number	
260404	Single phase dispenser motor

Chocolate rotating disk.

Item Number	Diameter
260403 - small	11 7/8″
260402 - large	14 1/2″

CALORIBAC II ROUND CHOCOLATE DIPPING MACHINE

Multi-purpose appliance for melting and keeping chocolate, fondant, toppings, sauces, jelly, etc. at a warm temperature. Perfect as additional dipping machine for color toppings.

- New regulator with digital temperature display.
- Heat uniformity distributed heating element.
- Energy consumption reduced with power insulation.
- 77° to 194° • 3.70 quarts capacity
- 110 volts / 200 watts.
- Exoglass® lid • poly carbonate body.
- Non-removable stainless steel bowl.
- It is possible to use a round mixing bowl (#702624) as a mobile bowl, in this case, put a little water between the 2 bowls to improve heat transfer.

Item Number	Diameter/Height	Weight
260433	10″, 7 1/2″	4 lbs.

CHOCO 10 CHOCOLATE DIPPING MACHINE

Compact dipping machine, perfect for making chocolate dipped sweets. Its round shape makes mixing chocolate easy. Body made of gray composite material.

- New digital design readout display, new control panel.
- 68° to 140°
- Tempered glass
- Soft touch 8 1/4″
- Round shape helps easy melting 8 1/4″
- Stainless steel flat bottomed round bowl
- 12 liter capacity
- Stainless steel lid
- 110 volts / 1000 watts

Item Number	Diameter/Width/Height	Weight
260457	14 1/4″, 20″, 10 3/8″	12 lbs.

POLY CARBONATE MOLDS

Top Features:

• Smooth for shine. • Easy product removal. • Easy to clean and maintain.
• High durability. • Transparent for easy coloring & decoration

TWO CHICKS IN A SHELL
Four molds makes two solid chocolate chicks.

Item Number	Length/Width/Height	Weight
382006	4 1/3″, 3″, 2 2/3″	12 oz.

RABBIT
Two mold halves to obtain 1 textured rabbit.

Item Number	Length/Width	Weight
382012	5″, 3 1/2″	12 oz.

SITTING RABBIT
Double mold with clip produces one rabbit.

Item Number	Height	Weight
382211	6 3/4″	12 oz.

GROOVED EGG
Two molds to produce one solid egg.

Item Number	Length/Width	Weight
382025	6 1/4″, 4 1/8″	12 oz.

CRACKED EGG
Ten molds to produce five cracked eggs.

Item Number	Length/Width	Weight
382021	3″, 2 1/8″	12 oz.

GLOSSY EGG
Four molds to create two glossy eggs.

Item Number	Length/Width	Weight
382031	5″, 3 1/2″	12 oz.

FLOWER SQUARES
Sheet produces 36 pieces.

Item Number	Length/Width/Height	Weight
380106	1″, 1″, 3/4″	12 oz.

TULIP RECTANGLES
Sheet produces 36 pieces.

Item Number	Length/Width/Height	Weight
380107	1 1/8″, 7/8″, 3/4″	12 oz.

WICKERWORK SQUARE SWEETS
Sheet produces 28 pieces.

Item Number	Length/Width/Height	Weight
380112	1″, 1, 2/3″	12 oz.

HEARTS
Sheet produces 36 small hearts.

Item Number	Length/Width/Height	Weight
380205	1″, 1, 2/3″	10 oz.

HEARTS IN RELIEF
Sheet produces 24 pieces.

Item Number	Length/Width/Height	Weight
383607	1 1/4″, 1 1/8″, 3/4″	12 oz.

FLOWER DECORATED HEART
Sheet produces 4 hearts.

Item Number	Length/Width/Height	Weight
380226	4″, 4 1/8″, 3/4″	12 oz.

RECTANGULAR SWEETS
Sheet produces 24 molds.

Item Number	Length/Width/Height	Weight
380111	1 1/3″, 7/8″, 3/4″	12 oz.

FLEURS DE LYS
Sheet produces 28 molds.

Item Number	Length/Width/Height	Weight
380210	1 1/3″, 1 1/4″, 3/4″	12 oz.

DIAMOND
Sheet produces 40 pieces.

Item Number	Length/Width/Height	Weight
380102	1 1/4″, 1″, 3/4″	12 oz.

ASSORTMENT
Sheet produces 36 pieces; round, oval & lozenge

Item Number	Length/Width/Height	Weight
380104	sizes vary by shape	12 oz.

CHOCOLATE TABLETS
Sheet produces 3 tablets of 18 squares each.

Item Number	Length/Width/Height	Weight
380240	6″, 2 3/4″, 1/3″	12 oz.

ASSORTED SHAPES
Sheet produces 24 molds; shells, eggs, snails, hearts, etc.

Item Number	Length/Width/Height	Weight
380105	sizes vary by shape	12 oz.

CHESS PIECES
Sheet produces 16 games pieces.

Item Number	Length/Width/Height	Weight
380222	sizes vary by shape	12 oz.

TEXTURED CHRISTMAS TREE
Formed from 5 different sized mold.

Item Number	Diameter/Height	Weight
381014	3 1/2″, 3 1/2″	12 oz.

FISH MOLD
Two mold to produce 1 fish.

Item Number	Length/Width/Height	Weight
382018	9 7/8″, 2 7/8″, 1 1/2″	12 oz.

LEGO PIECES
Sheet produces 24 molds.

Item Number	Length/Width/Height	Weight
383407	1 1/8″, 1 1/8″, 1/2″	12 oz.

REESES CUP
Sheet produces 24 molds.

Item Number	Diameter/Height	Weight
380141	1 1/4″, 1 1/4″	12 oz.

SHELLS
Sheet of 24 mold halves to produce 12 solid shells.

Item Number	Length/Width	Weight
380221	1 1/3″, 1 1/3″	12 oz.

STRIPED TRIANGLES
Sheet produces 28 molds.

Item Number	Length/Width/Height	Weight
380165	1 1/3″, 1 1/3″, 1/2″	12 oz.

STRIPED OVAL SWEETS
Sheet produces 28 molds.

Item Number	Length/Width/Height	Weight
380161	1 1/4″, 3/4″, 1/2″	12 oz.

RIB OVAL SWEETS
Sheet produces 28 pieces.

Item Number	Length/Width/Height	Weight
380158	1 1/8″, 3/4″, 1/2″	12 oz.

RIBBED TRIANGULAR SWEETS
Sheet produces 28 molds.

Item Number	Length/Width/Height	Weight
380159	1″, 7/8″, 1/2″	12 oz.

CHOCOLATE INSET BONBON MOLDS
Sheet produces 24 sweets.

Item Number	Dimension/Height	Weight
380157	1″, 1/3″ inset -1 1/3″, 1/2″	12 oz.

3X 100G BARS
Sheet produces 24 square bars.

Item Number	Length/Width/Height	Weight
380256	6 1/4″, 3″, 1/3″	12 oz.

STRIPED HALF CIRCLES
Sheet produces 28 molds.

Item Number	Diameter/Height	Weight
380163	1 2/3″, 1/2″	12 oz.

STRIPED CIRCLES
Sheet produces 28 molds.

Item Number	Diameter/Height	Weight
380164	1 1/4″, 1/3″	12 oz.

ROSES
Sheet produces 24 molds.

Item Number	Diameter/Height	Weight
380152	1 1/8″, 5/8″	12 oz.

HALF SPHERES

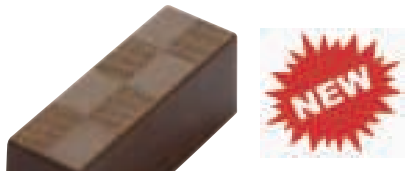
Item Number	Diameter/Height	Weight
380249	1″ - 32 molds	12 oz.
380148	1 1/2″, 3/4″ - 15 molds	

HALF SPHERES - Large

Item Number	Diameter/Height	Weight
380153	2″, 1″ - 12 molds	12 oz.
380154	2 3/4″, 1 1/3″ - 6 molds	6 oz.

BULLION
Sheet of 18 molds

Item Number	Length/Width/Height	Weight
383003	1 1/2″, 1/2″, 1/2″	12 oz.



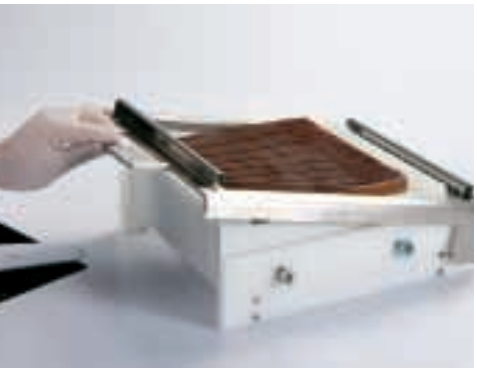
COMMA BULLION
Sheet of 24 molds.

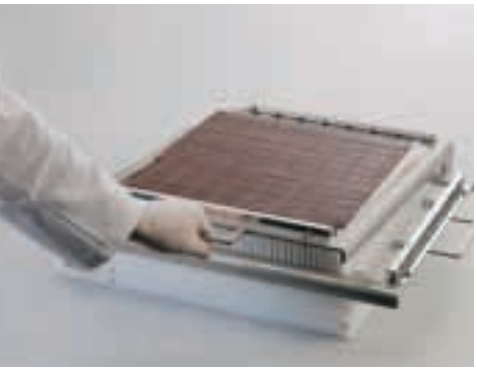
Item Number	Length/Width/Height	Weight
383408	1 1/4″, 1/2″, 1/2	12 oz.

DOUBLE GUITAR CANDY SLICER

For fast high-volume production cutting of chocolate, caramel, canapes, fruit jellies, etc. The double guitar avoids having to turn product when slicing, saving time and provides improved cutting precision. Cuts into five different rectangular shapes. Cutting arms available in four different sizes. Device must be used with two cutting frames.

- Cutting arms interchangeable with needing tools.
- Dishwasher safe base.
- Stainless steel plate, wire key and 3 spare wires included.
- Dimensions of the base: 20″ x 20″ x 6 1/2″ high.
- Overall dimensions: 24″ x 24″ x 6 1/2″ high.





Item Number	
263540	Base only
263542	Cutting arm 1/2″
263543	Cutting arm 7/8″
263544	Cutting arm 1 1/5″
263545	Cutting arm 1 3/4″
263512	Spare wire 27 1/2″

MINI GUITAR CANDY SLICER

Perfect for small production needs in restaurants, training colleges, pastry shops. Its small size means that it can stay within reach or tidied away easily. Used to cut strips, squares or rectangles of ganache, fruit jellies, cream desserts, etc

- Dimensions of the base: 9 1/2″ x 10″
- Overall dimensions: 17 1/2″ x 13 1/8″ x 5 1/2″ high.
- Easily interchangeable stainless steel cutting arms.
- Polyethylene and ABS base.
- Supplied with one cutting arm 3/4″ spaces, 1 stainless steel turning plate and clamp key for wires.
- Optional cutting arms of 1/2″ and 1 1/8″ spacing available.

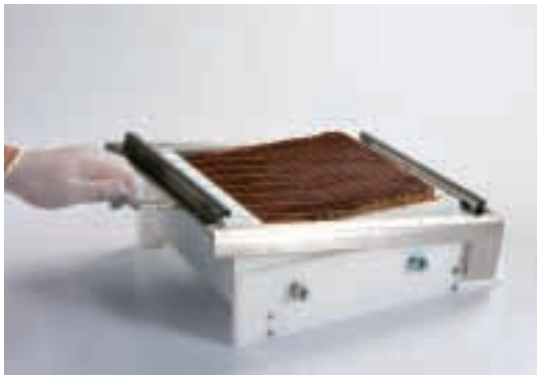
Item Number
263530

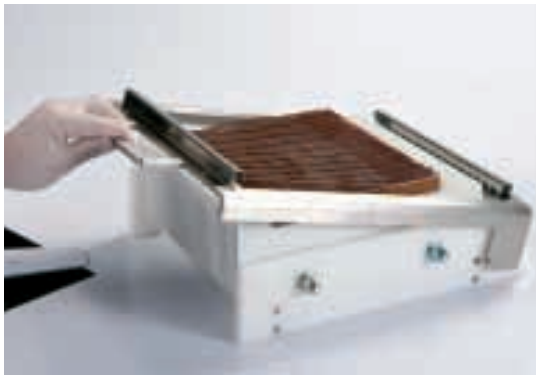
Optional Cutting Arms

Item Number	
263535	1/2″ width spacing
263537	1 1/8″ width spacing

Cutting Wire

Item Number	
263512	14″ Long





TROLLEY FOR GUITAR SLICER

Table specially designed for slicing with guitar machine. Working plate in stainless steel fitting two foldable side tables. Structured with two pivot wheels with brakes and adjustable cylinder wheels insuring good stability. Also includes four racks for storing, cutting frames, sheets or grids and slide out drawer.

DIMENSIONS:

- Working plate: 21 1/4″ x 26 3/4″
- Folding side tables: 13 3/4″ x 30 3/4″
- Total surface: 48 7/8″ x 30 3/4″

Item Number
263500

Set of 10
#262001

Set of 5
#262002

SET OF CHOCOLATE FORKS

Made of stainless steel, polypropylene handle. For dipping of chocolate candies. Set includes: 4 round forks dia. 9/16″, 5/8″, 3/4″, 13/16″, 1 oval fork, 1 pear shaped fork, 1 spiral shaped fork, 1 two, three and four teeth forks.

Item Number		Weight
262001	Set of 10 with case	15 oz.
262002	Set of 5 with case	9 oz.

CHOCOLATE FORKS

Item Number	Diameter
262012	Broche Ronde, Ø 10 mm (round) – 3/8″
262013	Broche Ronde, Ø 12 mm – 1/2″
262014	Broche Ronde, Ø 14 mm – 9/16″
262015	Broche Ronde, Ø 16 mm – 10/16″
262016	Broche Ronde, Ø 18 mm – 3/4″
262017	Broche Ronde, Ø 20 mm – 13/16″
262018	Broche Ovale *(oval)*
262019	Broche Poire *(pear)*
262020	Broche Spirale *(spiral)*
262021	Fourchette 2 Dents, *(2 teeth)*
262022	Fourchette 3 Dents, *(3 teeth)*
262023	Fourchette 4 Dents, *(4 teeth)*
262024	Fourchette 5 Dents, *(5 teeth)*

THERMOMETER HOLDER
Made of stainless steel, allows you to have an immediate read of the temperature anytime during the cooking process. Hooks on any kind of pan and sugar pan to fit many thermometer sizes.

Item Number	Length	Weight
250500	5 3/8″	3 oz.

CHOCOLATE THERMOMETER
Made of poly carbonate. Marks from 0 to 60 degrees Celsius Complete with poly carbonate protector Length 6 3/4″

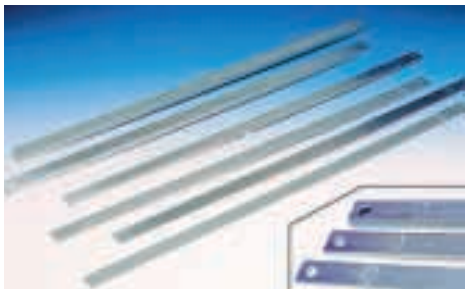
Item Number	Length	Weight
250305	6 3/4″	1 oz.

Thermometer alone (spare part)

Item Number	Length	Weight
250306	6 3/4″	1 oz.

CONFECTIONERY RULER SET - HEAVY DUTY
Made of aluminium. Ideal for fondant, caramel and sugar work. Set of six 11/16″ wide rulers in highly polished aluminum for spreading fondant, ganache, caramel, etc., in slabs of uniform thickness. Set contains pairs of rulers 1/8″, 3/16″and 3/8″, all scored and perforated.
Ruler set

Item Number	Length	Weight
140204	1/8″, 3/16″and 3/8″	1 lb.



MARZIPAN SCULPTING TOOLS
Each sculpting tool consists of 2 tools, one at each end in composite material.

Item Number	Length	Weight
421831	5 1/8″- Box of 6	2 oz.
421832	5 1/8″ - Box of 12	3 oz.

MARZIPAN SCULPTING SET
Made of plastic. For decorating of Marzipan to cut flowers, ridges, dimples, etc. Box of eight, each 6″. Shapes include: fine bone, blade and shell, marbles, comb, cone, needle, insert knife and cones 5 and 6 stars. Sculpting Set

Item Number	Length	Weight
1. 431220	Box of 8	4 oz.
2. 431221	Box of 12	8 oz.

SCULPTING KNIVES
Made of stainless steel. Great to sculpt and decorate fruits and vegetables for outstanding buffets and show pieces. Set of 17 knives.

Item Number	Length	Weight
421835	6 1/2″	8 oz.

FRUIT JELLY FLEXIBLE MOLDS

Each mold consists of 24 cavities and a rigid base. Easy and simple to use. Food contact silicone. Product releases with ease.

TANGERINE SLICE

Item Number **339010**

Diameter/Height 1 3/4″, 9/16″

HALF STRAWBERRY

Item Number **339011**

Diameter/Height 1 7/16″, 13/16″

HALF PEAR

Item Number **339012**

Diameter/Height 1 9/16″, 9/16″

RASPBERRY

Item Number **339013**

Diameter/Height 1 3/16″, 15/16″

PINEAPPLE

Item Number **339014**

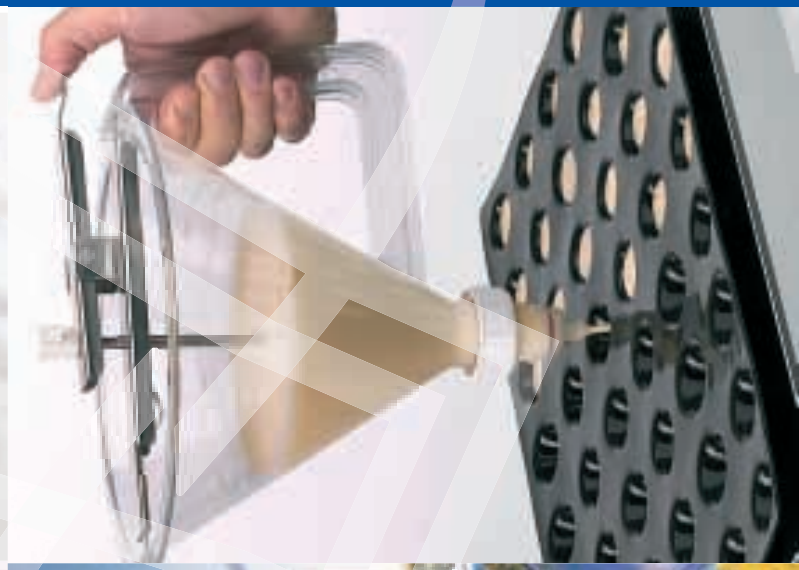
Diameter/Height/Quarts 1 5/16″, 11/16″

PEACH

Item Number **339015**

Diameter/Height 1 3/8″, 13/16″

kitchen tools



EXOGLASS®

The extremely durable composite material developed by Matfer under the brand name Exoglass® will meet your high standards for sanitary hygiene in food contact environments. This material is non-porous, easy to clean and can be sterilized. This long-lasting material will not deteriorate or rust over time.

TOP FEATURES

- *Can withstand temperatures from -4° F to 482° F.*
- *Extra heat resistance keeps its original shape and will not lose it's form.*
- *Natural non-stick surface for easy removal and in most cases, no greasing.*
- *Dishwasher-safe.*
- *Exoglass® utensil perfect for non-stick coated pans, will not scratch.*

EXOGLASS® SPATULA

WITH BUILT IN THERMOMETER

Allows you to stir jam, chocolate, sugar, etc. and read the temperature at the same time. **Heat resistant up to 430° F.**

Item Number	Length
113090	15 1/4″

WITHOUT THERMOMETER

Item Number	Length
113720	15 1/4″

PELTON SPATULA

One-piece composite material spatula. Flexible blade. Available in choice of three colors.
Resistant to temperatures up to 430° F.

Item Number	Length/Top Width/Color	Weight
112420	12″, 3 1/2″, gray	2 oz.
112420R	12″, 3 1/2″, red	2 oz.
112420B	12″, 3 1/2″, blue	2 oz.

Master Chef Series Carded

Item Number	Length/Top Width/Color	Weight
112420C	12″, 3 1/2″, gray	3 oz.
112420RC	12″, 3 1/2″, red	3 oz.
112420BC	12″, 3 1/2″, blue	3 oz.

EXOGLASS® SPOON

Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting **Heat resistant up to 430° F.**

Item Number	Length/Color	Weight
113331	11 7/8″, blue	3 oz.
113332	11 7/8″, red	3 oz.
113330	11 7/8″, tan	3 oz.
113338	15″, tan	3 oz.
113345	17 3/4″, tan	3 oz.

Master Chef Series Carded

Item Number	Length/Top Width/Color	Weight
113330BC	11 7/8″, blue	3 oz.
113330RC	11 7/8″, red	3 oz.
113330C	11 7/8″, tan	3 oz.

113330ABX 11 7/8″, choice set 4 lbs. 5 oz.
Exolglass® Box, choice of 24 11 7/8″ spoons

LARGE EXOGLASS® SERVING SPOON

Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting **Heat resistant up to 430° F.** Perforated or solid, great for tabletop service. Three color choices.

Item Number	Length/Color	Weight
112441	13 1/2″, blue, solid	2 oz.
112444	13 1/2″, black, solid	2 oz.
112445	13 1/2″, red, solid	2 oz.
112451	13 1/2″, blue, perforated	2 oz.
112454	13 1/2″, black, perforated	2 oz.
112455	13 1/2″, red, perforated	2 oz.

EXOGLASS® FOOD TONGS

Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting **Heat resistant up to 430° F.**

Item Number	Length/Color	Weight
112433	9 1/2″, green	2 oz.
112434	9 1/2″, blue	2 oz.
112435	9 1/2″, gray	2 oz.
112436	9 1/2″,beige	2 oz.
112437	9 1/2″, white	2 oz.
112438	9 1/2″, black	2 oz.
112439	9 1/2″, red	2 oz.

1. DUOLON TONG EXOGLASS®

Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting **Heat resistant up to 430° F.** Designed for non-stick frying pans to easily turn foods.

Item Number	Length	Weight
112425	11 1/2″	1 oz.

2. PLAIN PELTON SPATULA EXOGLASS®

One-piece composite material spatula. Flexible blade. **Resistant to temperatures up to 430° F.**

Item Number	Overall Length/Spatula Length & Width/Color	Weight
112430	12″, 5″, 3 1/2″, gray	1 oz.

EXOGLASS® KITCHEN SPATULA

Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting **Heat resistant up to 430° F.**

Item Number	Length	Weight
113025	9 7/8″	2 oz.
113030	11 7/8″	3 oz.
113035	13 3/4″	4 oz.
113040	15 3/4″	5 oz.
113045	17 3/4″	6 oz.
113050	19 3/4″	8 oz.
113030C	11 7/8″, carded	4 oz.

FLAT BEVELLED SPATULA EXOGLASS®

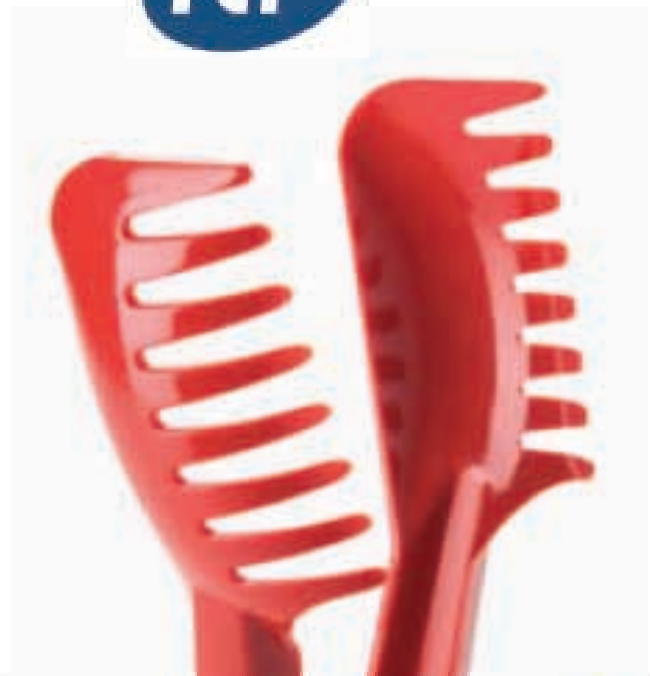
Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting **Heat resistant up to 430° F.**

Item Number	Length/Width/Color	Weight
113501	**13 3/4″**	3 oz.

EXOGLASS® SERMAT TONGS

In *Exoglass®* composite material. **Heat resistant up to 428° F.**
For easy handling of stuffed preparations, eggs, potatoes, stuffed tomatoes, etc. Avoids deterioration.

Item Number	Length/Color	Weight
650121	10 1/2″, beige	2 oz.
650122	10 1/2″, white	2 oz.
650124	10 1/2″, black	2 oz.
650125	10 1/2″, red	2 oz.



EXOGLASS® SPAGHETTI SERVERS

Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting **Heat resistant up to 430° F.** Serves all types of pasta easily.

Item Number	Length/Color	Weight
650141	9 1/2″, beige	2 oz.
650142	9 1/2″, white	2 oz.
650143	9 1/2″, clear	2 oz.
650144	9 1/2″, black	2 oz.
650145	9 1/2″, red	2 oz.

ELVEO HIGH TEMPERATURE RUBBER SPATULA

Blade made of thermoplastic elastomer, **resistant to temperatures up to 500° F.** Handle made of composite plastic is dishwasher safe. With one square angle for easy scraping sides of containers.

Item Number	Length	Weight
113724	10″	4 oz.
113735	13 3/4″	4 oz.
113745	17 3/4″	5 oz.

HIGH HEAT SAUCE LADLE

Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting **Heat resistant up to 428°F, *230ºF max on clear**. Capacity 3.5 cl.

Item Number	Length/Capacity/Color	Weight
650154	7 3/4″, 1 1/4 oz., black	2 oz.
650164	11 3/4″, 1 1/4 oz., black	3 oz.
071660*	7 3/4″, 1 1/4 oz., clear	2 oz.
650163*	11 3/4″, 1 1/4 oz., clear	3 oz.
650151	7 3/4″, 1 1/4 oz., beige	2 oz.
650161	11 3/4″, 1 1/4 oz., beige	3 oz.
650152	7 3/4″, 1 1/4 oz., white	2 oz.
650162	11 3/4″, 1 1/4 oz., white	3 oz.

EXOGLASS® BENT SPATULA

Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting **Heat resistant up to 430° F.** Built for smoothing entremets in the due to its straight edge. Flexible blade.

Item Number	Overall Length/Blade Length & Width	Weight
112686	17″, 11 3/4″, 1 1/2″	8 oz.

STAINLESS STEEL CAKE SERVER

Stainless Steel. One piece.

Item Number	Length	Weight
652110	11″	8 oz.

PIE MARKERS

To mark your cakes or pies for perfectly cut portions. Less waste and less mess.

Item Number	No. of Portions	Weight
154051	14	4 oz.
154052	Reversible for 12 & 18	6 oz.
154057	16	4 oz.

8 BLADE PICKLE SLICER

This product is a real time saver for cutting small vegetables such as radishes or pickles, for decorative purposes.

Item Number
120903

Weight
2 oz.

MATFER PROFESSIONAL PEELER

Swivel blade helps to follow the vegetable shape with razor sharp blade. Perfect junction between blade and handle improves hygiene. Top blade insures cutting without using a pairing knife. Easy to clean and dishwasher safe. Right or left hand usability.

Item Number
120901

Weight
2 oz.

FRUIT DECORATOR KNIFE MATFER
Stainless Steel. Length of blade 3-1/2″

Item Number	Weight
120916	2 oz.

MATFER APPLE CORER
Stainless Steel. Diameter of corer 7/8″

Item Number	Weight
120925	2 oz.

MELON DECORATING KNIFE
Made of stainless steel.

Item Number	Width	Weight
120918	1/2″	2 oz.

LEMON DECORATOR KNIFE
Carves grooves in peel of citrus fruits like lemons or limes, to be used for drinks, platters, pies or cakes.
Made of stainless steel.

Item Number	Length	Weight
090450	2″, Right-Handed	1 oz.
090455	2″, Left-Handed	1 oz.

PINEAPPLE CORER / SPIRAL SLICER
Made of stainless steel.

Item Number	Diameter/Height	Weight
072703	3 1/2″, 9 1/2″	10 oz.

8 PIECES SET OF SHAPING KNIVES
For fruit and vegetable decorating. Blades made of stainless steel.

Item Number	Weight
120919	1 lb.

MANGO SPLITTER AND PITTER
Plastic with stainless steel blade.

Item Number		Weight
215317		4 oz.

APPLE/PEAR DIVIDER
Made of cast aluminum, epoxy treated with stainless steel blades. In one push this tool cores the fruit. Dishwasher safe.

Item Number		Weight
072770	and cuts it in 10 uniform parts	6 oz.
215315	and cuts it in 8 uniform parts.	6 oz.

HAND HELD CHERRY STONER
Plastic handle. Discard stem and pit at the same time.

Item Number	Weight
073095	3 oz.

FRUIT & MUSHROOM SLICER
Made of stainless steel. Equipped with 7 stainless steel blades, for uniform cut slices at one time. Dishwasher safe.

Item Number	Weight
215301	2 oz.

TOMATO AND KIWI PEELER
Blade made of stainless steel.

Item Number	Weight
120906	2 oz.

MATFER ZESTER STRIPER
Blade made of stainless steel.

Item Number	Weight
120908	1 oz.

ROUND VEGETABLE BALLER
With plastic handle. Dishwasher safe. Blade made of stainless steel.

Item Number	Diameter	Weight
121007	7/8″	2 oz.
122003	5/8″	2 oz.

OVAL VEGETABLE BALLER
With plastic handle Dishwasher safe. Blade made of stainless steel.

Item Number	Diameter	Weight
121010	7/8″	1 oz.

MATFER GRAPEFRUIT KNIFE
Blade made of stainless steel.

Item Number	Weight
120912	2 oz.

DECO ZESTER
Stainless steel, plastic handle. To decorate oranges and lemons, or simply grate them to use the peel for preparation of sauces and cakes.

Item Number	Weight
090460	1 oz.

DOUBLE VEGETABLE BALLER
To core apple, melon, tomato etc. without effort. Two different cutting diameters on each extremity. Stainless steel.

Item Number	Diameter	Weight
121009	3/4″, 1″	2 oz.

OLIVE STONER
Cast aluminum. Spring-loaded device facilitates pitting.

Item Number	Weight
215408	8 oz.

CITRUS JUICER
Heavy duty stainless steel. To extract the flavorful juice of all your citrus fruits. Comes with bowl that fits underneath. Perforated juicer cone.

Item Number	Weight
020280	8 oz.

JUICER (MANUAL)
Made of cast aluminum. Epoxy coated. Dishwasher safe.

Item Number	Weight
072900	1 lb.

INNOVATIVE SHARP BLADES GRATERS
The stainless steel blades provides neater, thinner and more even cuts. Zester can be used for lemon, ginger,... Medium Grater for fruit,...Large grater for chocolates, hard cheese,...Ergonomic elastomer handle for increased grater stability. Dishwasher safe. Dimension: 4-1/3″ L x 1 1/2″ W. Total length: 13″ 13″.

Item Number		t Weight
216011	Zester 2 mm	2 oz.
216012	Grater - medium 4 mm	2 oz.
216015	Chocolate grater 22 mm	2 oz.

LEMON AND GINGER GRATER

Item Number	Length/Width	Weight
215434	9 1/2", 3 1/8″	4 oz.

AVOCADO PEELER/SLICER
Made of stainless steel.

Item Number	Weight
N4196	4 oz.

SCOOPING SPOON
Special design shape ensures easy scooping out of Avocado, melons, etc. Stainless Steel.

Item Number	Diameter	Weight
112443	7 1/4″	2 oz.

ASSORTED CUTTERS FOR JELLIES & VEGETABLES:
Assorted Shapes, Hearts, Diamonds, Spades, Club, Shield, Star, Oval, Diamond, Water Drop, Comma, Shield, Half Moon.
(box of 12)

Item Number	Weight
150512	1 lb.

EXOGLASS® ASSORTED CUTTERS FOR JELLIES & VEGETABLES:
Made of composite material is dishwasher safe and can be sanitized. • Innovative • Non-Deformable • Non-Stick • Long Lasting

Assorted Shapes, Hearts, Diamonds, Spades, Cloves, Comma, & Half Moon.
(box of 6)

Item Number
150513

Assorted Shapes, Star, Water Drop, Diamond, Shield, Moon Crescent, & Half Circle.
(box of 6)

Item Number	Weight
150514	1 lb.

LEVER TWO-WAY EGG SLICER

Base made of cast aluminum, epoxy coated. Stainless steel cutting wire is tightened individually 5 year warranty. Dishwasher safe.

Item Number	Weight
215306	8 oz.

MAXIMUS EGG SLICER

Made of cast aluminum base with dishwasher safe coating. Ergonomic design, high-quality aluminum, stainless steel wires. Cuts 10 oval or round slices.

Item Number	Weight
072748	8 oz.

EGG SLICER-CUTTER

White polyamide body and stainless steel wires. Cuts into sixths or slices of 10.

Item Number	Weight
072738	8 oz.

EGG KNOCKER / EGG SHELL CUTTER

Made of stainless steel.

Item Number	Diameter/Length	Weight
215307	1 1/2″, 9 1/2″	6 oz.

WEDGE EGG SLICER
Made of cast aluminum epoxy treated. Cuts egg in six equal wedges. Stainless steel wires. 5 year warranty.

Item Number	Weight
215304	5 oz.

EGG TOPPER
Made of stainless steel.

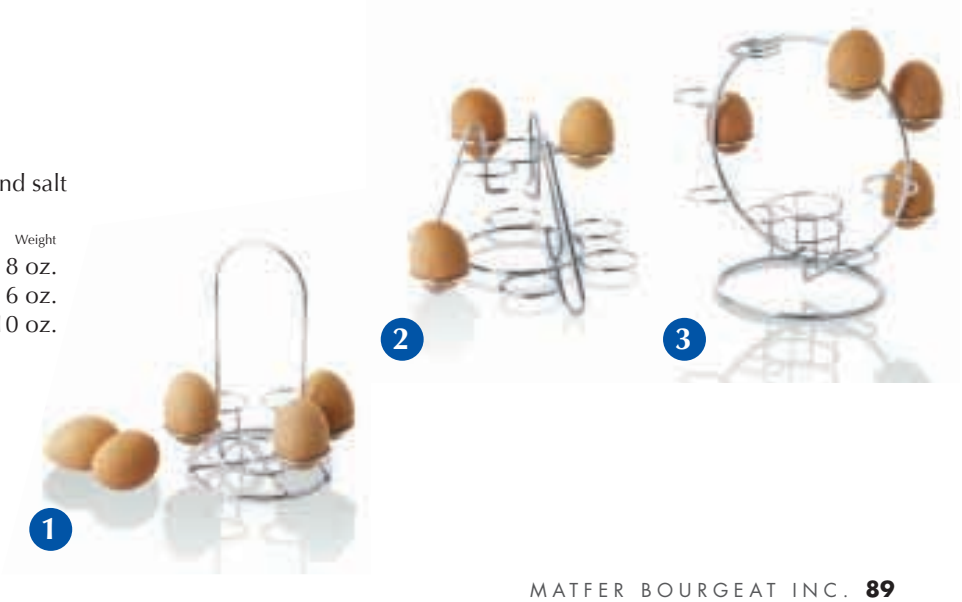
Item Number		Weight
661241	Diameter 2 1/2″	2 oz.

SINGLE EGG POACHER
Made of tinplate, perforated spoon.

Item Number	Overall Height/Length/Width	Weight
112334	6 7/8″, 4″, 2 1/2″	1 lb. 3 oz.

BOILED EGG DISPLAY HOLDERS
Made of chromed wire. To attractively display eggs and salt shaker on counter of bars and bistros.

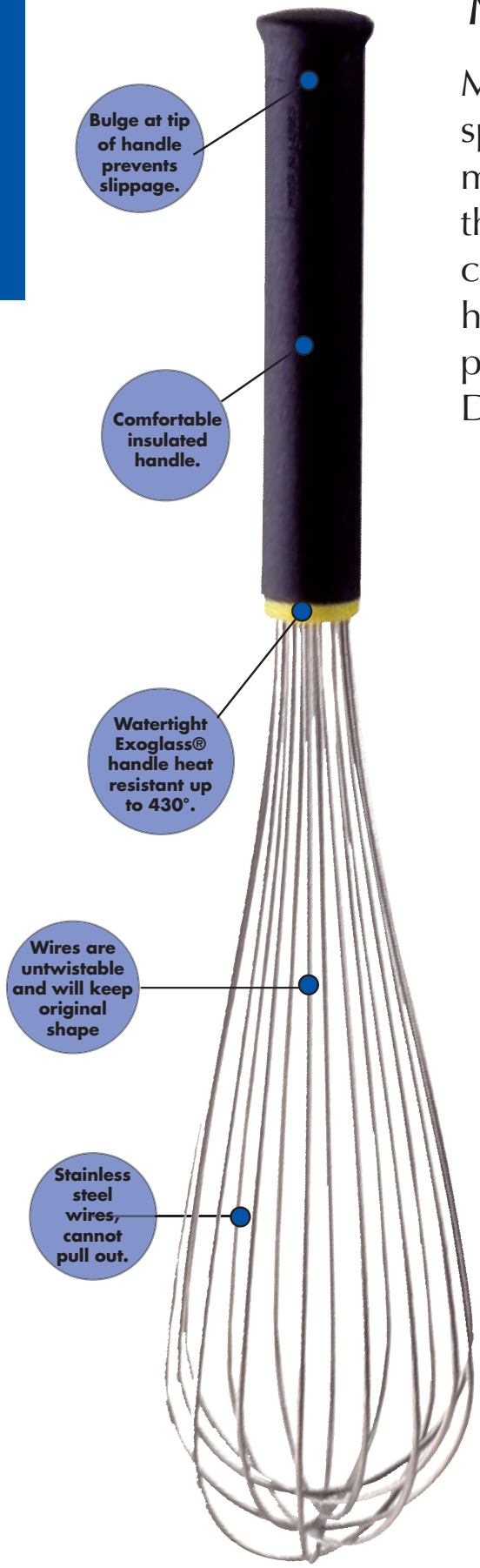
Item Number		Weight
1. N4114	6 Egg Display	8 oz.
2. N4112	9 Egg Display Holder	6 oz.
3. N4116	12 Egg Display Holder	10 oz.



MATFER WHISKS & SPATULAS

Matfer whisk are manufactured with stainless spring steel wires designed not to twist while maintaining their original form. These wires are then heat molded into the patented Exoglass® composite material providing a waterproof handle which is **heat resistant up to 430°F**. and prevents user from any burn or heat transfer. Dishwasher safe.

Lifetime Warranty



SAUCE WHISK
Curved handle Length 10 1/4″.

Item Number	Length	Weight
111050	10 1/4″	3 oz.
111050C	carded	3 oz.

RIGID WHISKS
Rigid wire like a spring, dia.1/16″, for thick preparations (mashed potatoes, puff dough, pate, etc.)

Item Number	Length	Weight
111035	15 3/4″	9 oz.
111036	17 3/4″	10 oz.

EGG WHISK
Balloon shaped.

Item Number	Length	Weight
111046	17 3/4″	9 oz.

PIANO WHISKS

Item Number	Length	Weight
111022	10″	2 oz.
111023	12″	5 oz.
111024	13 3/4″	6 oz.
111025	15 3/4″	6 oz.
111026	17 3/4″	9 oz.
111027	19 3/4″	10 oz.

1. GIANT REDUCTION SPATULA
Made of stainless steel. This perforated paddle will ease the mixing of your preparations, reductions, stews etc.

Item Number	Length	Weight
112015	39 3/8″	3 lbs.

2. GIANT SPATULA EXOGLASS®
Handle made of stainless steel and Exoglass® spatula. The shape of the this spatula has been specially designed to move the products, and scrape the bottoms and corners of kettles, whether round or rectangular.

Item Number	Length	Weight
112011	31 1/2″	1 lb. 4 oz.
112012	47 1/4″	1 lb. 12 oz.

3. GIANT KITCHEN WHISK
Made of heavy duty stainless steel.

Item Number	Length	Weight
111060	40″	1 lb. 12 oz.
111061	48″	1 lb. 15 oz.

4. WALL RACK HOLDER
Made of stainless steel. Designed to keep giant tools handy and secure. The rack is designed to keep utensils 2 3/8″ from wall. Delivered with 4 screws and wall plugs.

Item Number	Length/Width	Weight
112030	14″, 2 7/8″	1 lb. 7 oz.

MATFER APPLE PEELER / SLICER / CORER

The Matfer apple peeler is made of Exoglass® composite material • Innovative • Super Heat Resistant • Non-Deformable • Non-Stick • Long Lasting. It's dishwasher safe. A container can be put under the tool to collect the core. The Matfer apple peeler is designed for professional use. By simply turning the handle, it is capable of simultaneously peeling, coring and slicing each apple. The settings can be changed according to the variety of apple. It is totally rust free since it is made of composite material and stainless steel.

APPLE CORER: Apple corer is mounted on the apple peeler instead of the slicing knife, will peel and core the whole apple for preparations such as Tatin tarts and other whole, quartered apple recipes.

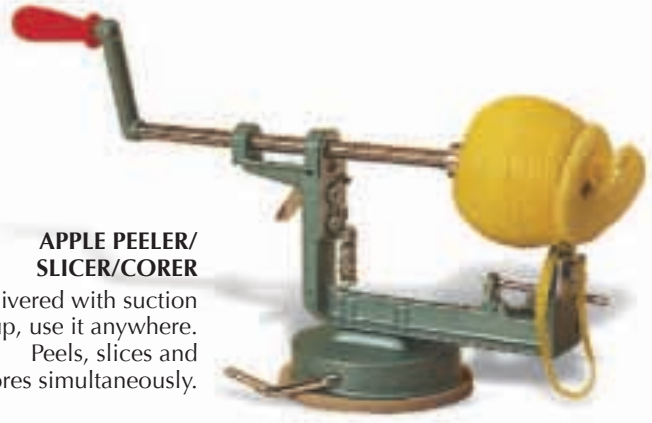
ADJUSTMENTS: Can be made depending on the apple used as well as the user's requirements.

PEEL THICKNESS: Loosen knurled knob and adjust the gap between the circular blade and stop. The bigger the gap thicker the peel will be. Tighten knurled knob.

CORE DIAMETER: Bring the spit entirely to the front above the slicing knife. Loosen knurled knob and adjust the gap between the spit and the horizontal part of the knife. The wider the gap, the larger the core will be.

PEELER PRESSURE: The peeler pressure can be adjusted according to the fruit. Remove spring from screw. Turn pressure-adjusting screw clockwise to increase the pressure and counter clockwise to decrease. Put spring in the slot of screw.

MAINTENANCE: For optimum efficiency, we advise working with sharp peeling and slicing knives. These knives are available as spare parts, refer to the part list. After use, clean the machine in water containing disinfectant. It is also dishwasher safe. Do not clean with solvents.



APPLE PEELER/ SLICER/CORER
Delivered with suction cup, use it anywhere. Peels, slices and cores simultaneously.

Item Number		Weight
215155	Apple peeler	2 lbs.
215158	Blade for apple peeler	

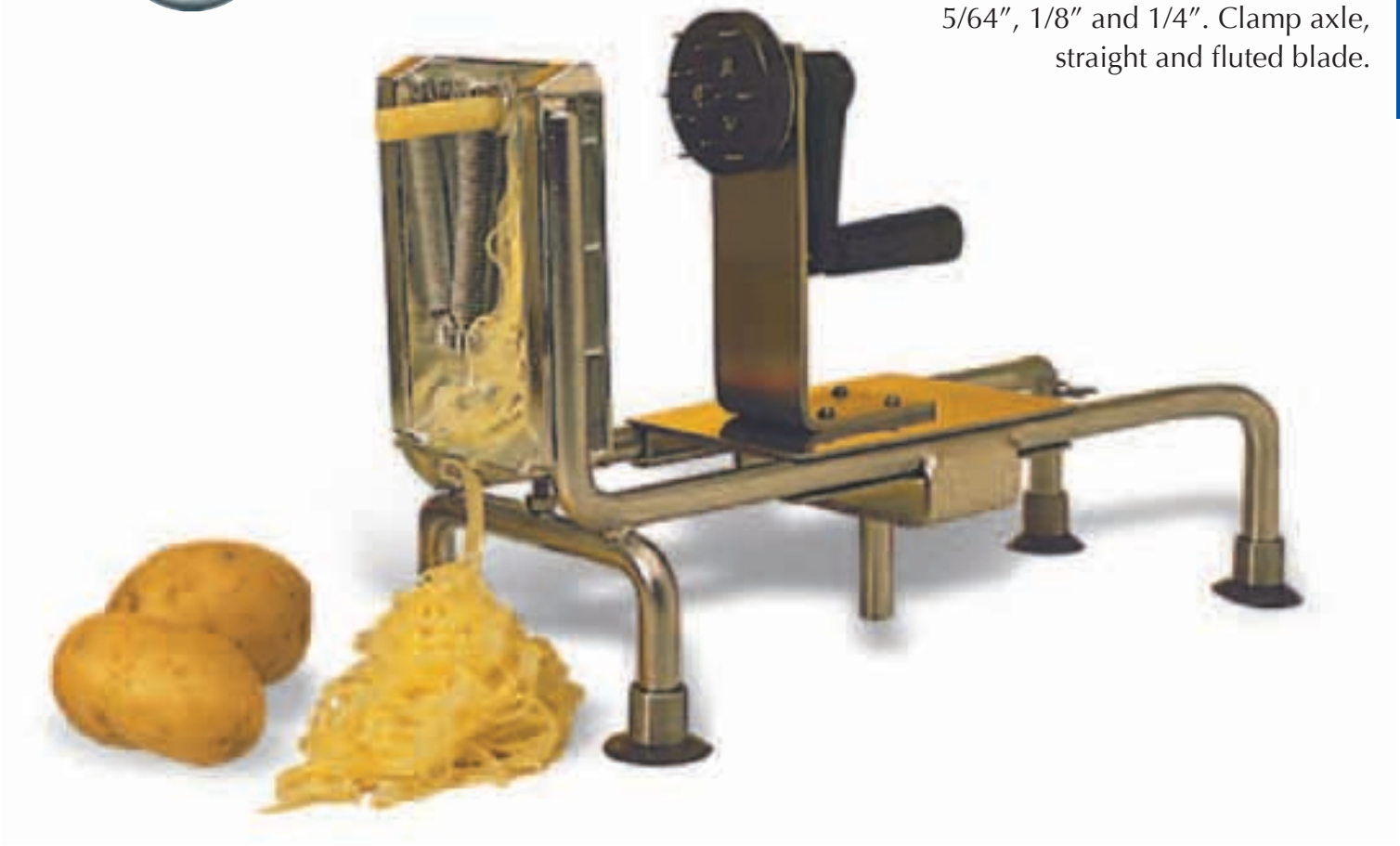
MATFER APPLE PEELER / SLICER / CORER
For any type of round fruit. Peels, slices and cores in one handling. Produces only 1/8" thick slices. Body made of Exoglass® composite plastic.

Item Number		Weight
215250	Apple peeler	4 lbs. 2 oz.
SPARE PARTS:		
215252	Corer Blade	5 oz.
215255	Peeler Blade	1 oz.
215256	Corer/Slicing Blade	1 oz.

WARNING: *The Matfer apple peeler is a slicing tool and as with all slicing tools it must be handled with care. It must not be left within reach of children. Use apple graded medium size, firm without bruises. To obtain optimum slicing do not turn the handle quickly.*

SPIRAL VEGETABLE SLICER "LE ROUET"

Housing and pusher made of stainless steel. Knife holder made of cast aluminum, tempered stainless steel blades. Enables cutting strings of vegetables, to weave decorative mats, make coleslaw or other vegetable salads. Comes with two sets of 3 blades, 5/64", 1/8" and 1/4". Clamp axle, straight and fluted blade.



Item Number		Weight
LER-4030CLR	Vegetable cutter	9 lbs. 2 oz.
072690	Blades Holder for "Le Rouet"	9 oz.
072692	Vertical blade 5/64" spacing	1 oz.
072694	Vertical blade 1/8" spacing	1 oz.
072696	Straight blade with screw and tools 1/4" spacing	2 oz.

"LE ROUET" WHEEL VEGETABLE SLICER
Made of stainless steel with cast ABS removable frame and blade holder. Ideal for cutting vegetables in continuous strips, delivered with fixing clamps and 3 blades; 2 mm, 3 mm and 6 mm.

Item Number	Length/Width/Height
215131	14 1/2", 5 1/2", 10"

EXOGLASS® BOUILLON STRAINER

Resistant up to 430° F. Dishwasher safe. Made of heavy duty composite material designed for intensive use.

Used to make fine stuffings and to strain sauces.

Item Number	Dimensions	Weigh
017360	Diameter 7 7/8″, Handle 7 1/2″	1 lb.
116515	Stand diameter 5 1/2″, Height 8 7/16″	1 lb.

EXOGLASS® SIEVE STRAINER
- Small Grid

Item Number	Diameter/Height	Weight
017364	8″, 3/4″	12 oz.

EXOGLASS® SIEVE STRAINER
- Medium Grid

Item Number	Diameter/Height	Weight
017365	8″, 1″	12 oz.

SMALL STRAINERS

Made of stainless steel, very nicely finished.

Item Number	Diameter	Weight
020420	2 3/4″	2 oz.
020422	4″	2 oz.
020424	6″	6 oz.
020426	7″	6 oz.

STAINLESS STEEL CHINA CAPS

Perforated stainless steel. Made of 1 piece with 1/16″ holes, flat handle, with hook on each side and holder.

Item Number	Diameter	Weight
017335	7 7/8″	8 oz.
017337	9″	10 oz.

FUNNEL

Stainless steel. With dumping slot and detachable filter.

Item Number	Diameter/Length	Weight
116220	4 3/4″, 1 1/2″ Tube	4 oz.

ALUMINIUM CONICAL COLANDERS

Hooped base.

Item Number	Diameter/Height/Capacity	Weight
529545	17 3/4″, 9 3/4″, 30 1/2 qts.	4 lbs.
529550	19 3/4″, 11″, 43 1/3 qts.	4 lbs. 3 oz.
529560	23 1/2″, 13″, 70 3/4 qts.	5 lbs. 6 oz.

CONICAL COLANDERS

18/10 Stainless steel.

Item Number	Diameter/Height/Quarts	Weight
713824	9 1/2″, 4 1/4″, 3 1/2″	2 lbs. 8 oz.
713828	11″, 5″, 5 3/8″	3 lbs.
713832	12 1/2″, 5 1/2″, 7 1/3	3 lbs. 4 oz.

SALAD SPINNER / DRYER

Manual spin dryer. Made of polypropylene.
Supplied with drainage tube.

1. JUMBO SALAD SPIN DRYER

5 gallon interior basket capacity, hold approximately 4 to 5 heads of lettuce.

Item Number		Weight
27000-SP027		13 lbs.

SPARE PARTS:

2701	Outside basket	3 lbs. 4 oz.
2702	Inside basket	2 lbs. 6 oz.
2703	Complete lid	3 lbs. 6 oz.
***2706**	Large transfer gear / drive gear	1 oz.
***2708**	Small transfer gear	1 oz.
***2711**	Drive gear pin	2 oz.
***2712**	Small cover with handle and drive gear	1 lb.4 oz.
2724	Outer basket pin	2 oz.

2. JUNIOR SALAD SPIN DRYER

2 1/2 gallon interior basket capacity, hold approximately 2 to 3 heads of lettuce.

Item Number		Weight
SD012		8 lbs. 3 oz.

SPARE PARTS:

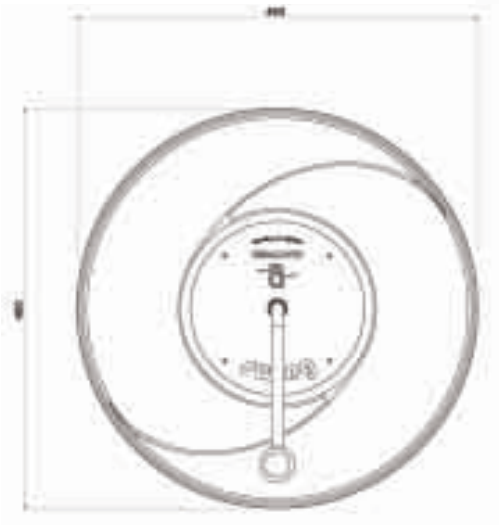
2714	Outside basket	1 lb. 11 oz.
2715	Inside basket	1 lb. 7 oz.
2716	Complete lid	2 lbs. 13 oz.

* these spare parts interchangeable for Junior Salad Spinner/Dryer

SWING SPINNER

Body and basket made of polypropylene with poly carbonate lid. New compact spinner with transparent lid, capacity approximately 4 to 5 heads of lettuce. Supplied with the drainage tube.

- Transparent lid allows you to see level of spin.
- It's low, wide shape affords good stability.
- The wide aerated basket ensures effective spinning.
- the multiple gear system provides good flexibility and requires less effort when turning handle.



NEW

Item Number	Diameter	Capacity
215580	18 1/8″	5 gallons

AUTOMATIC FUNNEL

Made of poly carbonate.

This funnel guarantees precision portion control and refilling of liquids, such as alcohols, jellies, coulis, sauces, creams, etc. Dishwasher safe. Supplied with chrome-plated wire stand.

1.5 Qt. AUTOMATIC FUNNEL
Supplied with 4 nozzles Ø 2.5, 4, 5.5 and 8 mm and stand.

Item Number
116540

1.5 PINT POLY CARBONATE AUTOMATIC FUNNEL
Comes with one nozzle and can use Matfer nozzles #167300 to 167430.

Item Number	Diameter/Length/Capacity
116601	5 1/2″, 10 2/3″, 1 1/2 pts.

CONFECTIONERY FUNNEL
Funnel made of stainless steel, opening nozzle measurement is 1/3″ Delivered with two additional nozzles of 1/8″ and 1/4″. Capacity 2 quarts.

Item Number	Diameter/Height	Weight
258825	7 1/4″, 7 1/8″	2 lbs. 2 oz.

STAND FOR FUNNEL
Stand for funnel.

Item Number	Diameter/Height	Weight
116515	5 1/2″, 8 7/16″	15 oz.

THE AUTOMATIC CONFECTIONERY FUNNEL WITH PORTION CONTROL BY MATFER BOURGEAT

Has been designed to deliver precise portion control of different product consistencies like: Mayonnaise, ketchup, mustard; jellies and fruit paste, syrup and liquors, cream and coulis. The precise portion control in the kitchen or in the pastry shop contributes to better control over food cost and will bring consistency in production. A single pressure on the handle will deliver a precise portion. The portion is easily calibrated up to 2/3 of a fl. oz. (20 cc, capacity of the piston chamber). Depending on the viscosity of the product, the maximum portion will vary between 1/2 oz up to 2/3 oz. The graduated positions on the screw allow setting the portion for chosen recipe, producing the same portion over and over. The funnel is made of poly carbonate and has a capacity of 1-1/2 qt. Resists temperatures up to 250 degrees. The funnel is easily taken apart, without tools, for cleaning. Dishwasher safe. Dimensions are H 16 1/2″, dia. 8 5/8″, width with handle 10″. Includes chromed stand.

Portion control automatic funnel

Item Number	Weight
116605	4 lbs. 1 oz.

White tube screw holder *(spare part)*

Item Number	Weight
116530	1 oz.

STEINEX PLUM STONER
Made of cast aluminum with a dishwasher safe finish has a stainless steel blade.

Item Number	Length	Weight
073105	6 3/4″	4 oz.

RADISH DECORATOR
Made of cast aluminum with a dishwasher safe finish has stainless steel blades.

Item Number	Weight
215312	4 oz.

STEINEX COMBI-STONER
Made of cast aluminum with a dishwasher safe finish has a stainless steel blade. For plums and cherries, fruits are stoned and quartered in on movement.

Item Number	Weight
073115	2 lbs.

KIRSCHOMAT CHERRY STONER
Made of cast aluminum with a dishwasher safe finish. Cherries are inserted and ejected automatically without pit. Fast output.

Item Number	Weight
073120	2 lbs.

SEAFOOD TRAY

Made of SAN tinted light blue, these trays are designed to perform in the most rigorous and demanding restaurants. The trays have been designed with an indentation allowing perfect fitting of the tray holder, and stacking of several trays. The trays are dishwasher safe.

Item Number	Diameter	Weight
614002	12 3/4″	9 oz.
614006	15 3/4″	1 lb. 2 oz.

OYSTER FORK
3 prong fork Stainless Steel.

Item Number	Length
062155	4 7/8″

1

1. SEAFOOD TRAY
Made of 18/10 stainless steel.

Item Number	Diameter/Height	Weight
713730	12″, 1 1/2″	2 lbs. 1 oz.
713735	13 3/4″, 1 1/2″	1 lb. 10 oz.
713740	15 3/4″, 2″	1 lb. 2 oz.
713745	17 3/4″, 2″	2 lbs. 8 oz.
713750	19 3/4″, 2 1/2″	3 lbs. 5 oz.

2

2. SEAFOOD TRAY
Made of aluminum.

Item Number	Diameter/Height	Weight
532330	12″, 1 1/2″	13 oz.
532335	13 3/4″, 1 1/2″	1 lb. 1 oz.
532340	15 3/4″, 2″	1 lb. 11 oz.
532345	17 3/4″, 2″	2 lbs.

CHROMED SEAFOOD TRAY HOLDER

Item Number	Height/Diameter/Base	Weight
613302	12″, 1 1/2″	6 oz.

SHELLFISH CRACKER
Made of chromed metal with small pliers.

Item Number	Length	Weight
062115	7-1/8″	6 oz.

PELTON SPATULAS

Made of Exoglass® a composite material that is dishwasher safe and can be sanitized. **Heat resistant up to 430°F.**
• Innovative • Non-Deformable• Non-Stick • Long Lasting

Item Number	Length/Top Width/Color	Weight
112420	12″, 3 1/2″, gray	2 oz.
112420R	12″, 3 1/2″, red	2 oz.
112420B	12″, 3 1/2″, blue	2 oz.

Master Chef Series Carded

Item Number	Length/Top Width/Color	Weight
112420C	12″, 3 1/2″, gray	3 oz.
112420RC	12″, 3 1/2″, red	3 oz.
112420BC	12″, 3 1/2″, blue	3 oz.

FISH SPATULA OR TURNERS

Stainless Steel. Flexible beveled blade with wood handle.

Item Number	Length/Width	Weight
982045	12″, 1 1/2″	2 oz.

FISH TURNERS

Stainless Steel. Straight blade with poly handle.

Item Number	Length/Width	Weight
072045	6 3/4″, 3 1/8″	2 oz.

FISH SCOOP

Made of stainless steel, polypropylene handle with non-slip molded grip.

Item Number	Length/Width	Weight
072040	6″, 2 1/3″	2 oz.

PROFESSIONAL ERGOKNIFE OYSTER KNIFE

Stainless Steel. Heavy duty professional grade. Extremely sharp.

Item Number	Diameter/Length
121048	3″, 7 1/3″

PROFESSIONAL OYSTER KNIFE - WOOD HANDLE

Stainless Steel Blades.

Item Number	Length of Blade	Weight
121042	2 3/8″ (without guard)	1 oz.

FISH SCALER

Stainless Steel scraper. Plastic handle.

Item Number	Length of Blade
121103	12 1/4″

SHELLING SCISSORS
For Shrimp. Stainless Steel.

Item Number	Diameter/Length
120807	6 3/4″

SEA URCHIN SCISSORS
Extremely sharp steel chrome blades.

Item Number	Length
121135	6″

SEA URCHIN Opener
Made of stainless steel.

Item Number	Weight
N4174	5 oz.

FISH BONE TONGS FLAT EDGE
Made of stainless steel.

Item Number	Length
121136	6 3/4″

CHEF TWEEZERS
Made of stainless steel.

Item Number	Weight
PAP4	1 oz.

HEMISPHERICAL BOWLS

White polypropylene with flat bottom. Microwave safe.

Item Number	Diameter/Liters	Capacity
116451	7 1/2″	1 qt.
116452	9 1/2″	2.5 qts.
116453	11″	4.5 qts.
116454	12 3/4″	6 qts.
116455	14 1/4″	9 qts.
116456	15 3/4″	13 qts.

FLAT BOTTOM STAINLESS STEEL MIXING BOWLS

Item Number	Height	Capacity
702616	6 1/3″	1 qt.
702618	7″	1.7 qts.
702620	8″	2 qts.
702622	8 3/4″	2.7 qts.
702624	9 1/2″	4 qts.
702626	10 1/4″	4.8 qts.
702628	11″	5.7 qts.
702630	11 3/4″	8 qts.
702632	12 1/2″	12 qts.
702636	14 1/4″	12.7 qts.
702640	15 3/4″	17 qts.

HEMISPHERICAL STAINLESS STEEL BOTTOM MIXING BOWLS

Item Number	Height	Capacity
703020	8″	2 qts.
703025	10″	5 qts.
703030	11 3/4″	6.5 qts.
703035	13 3/4″	11 qts.
703040	15 3/4″	17 qts.

STAND FOR MIXING BOWL

Non-slip base for semi-circular bowls. Adheres particularly well to work tops and holds bowls and basins in the ideal position for kneading, whisking and mixing. Suitable for 7 3/4″ to 15 3/4″ diameter bowls.

Item Number	Weight
703019	4 oz.

MEASURING SPOONS
Made of stainless steel. Practical for a rapid measuring. Set includes 4 sizes of spoons: 1/5 Teaspoon 1/16″ Dia., 2/5 teaspoon 1″ Dia., 1 Teaspoon 1-1/5″ Dia. 1 Tablespoon 1-1/2″ Dia.

Item Number	Weight
072029	4 oz.

ONE PIECE ALUMINUM INGREDIENT MEASURING SCOOPS

Item Number	Length	Capacity
116201	7 1/3″	3 3/4 oz.
116202	8 1/4″	6 oz.
116208	9 3/4″	9 3/4 oz.
116203	10 1/2″	13 3/4 oz.
116204	12 1/4″	22 oz.

GRADUATED PITCHER
With spout and handle, made of translucent polypropylene, graduated in 1/10 litre. Dishwasher and Microwave safe.

Item Number	Height	Litre	Weight
251001	6 1/2″	1	4 oz.
251003	9 1/4″	3	
251005	10 1/2″	5	

AUTOMATIC FLOUR SIEVE
Stainless Steel Handle 375 gr.

Item Number	Diameter/Length	Weight
115060	4 1/3″, 3 1/2″	6 oz.

OIL SPRAYER
Pump spray.

Item Number	Diameter/Height/Capacity	Weight
661404	2 1/2″, 6 1/3″, 3 1/2 oz.	8 oz.

BOTTLE FOR RUM SPRAYING ON BABA CAKES

Item Number	Capacity
116430	1/3 oz.

SUGAR MEASURING POURER
Cover and spout made of stainless steel, glass container. The spout enables easy pouring of sugar for one portion at the time. Very economical and hygienic.

Item Number	Diameter/Height	Weight
061410	3″, 4 1/4″	10 oz.

FAT SEPARATOR JUG
SAN Graduated

Item Number	Diameter
251010	5 1/2″

SYRUP DENSITY METER TEST TUBE
Made of stainless steel 18/10. Diameter 1 3/8″, height 6 7/8″

Item Number	Weight
250112	9 oz.

24 HOUR 3 FUNCTION DIGITAL TIMER
Magnet Back & Clip.

Item Number	Diameter/Width
250602	2″, 2 7/8″

20 HOUR DIGITAL TIMER MAGNET BACK & CLIP

Item Number	Diameter/Width
250601	2″, 2 7/8″

ONE HOUR TIMER
Two colors, black/red with magnet and double sided tape on bottom to affix on any surface. Indicates minutes up to one hour. Diameter 2″.

Item Number	Weight
250603	4 oz.

ESCARGOT PLATE
Made of 18/8 stainless steel. For 6 escargot - diameter 4-3/4″

Item Number	Weight
062075	3 oz.

For 12 escargot - diameter 6-1/4″

Item Number	Weight
062070	4 oz.

ESCARGOT FORK
Made of stainless steel.

Item Number	Description	Weight
062150	2 prong fork	1 oz.

ESCARGOT TONGS
Heavy duty stainless steel. Hinged spring mechanism holds snail securely in place.

Item Number	Weight
062160	2 oz.

FLEXIBLE SPATULA
Made of stainless steel.

Item Number	Diameter
112820	4 1/3″

BUTTER PORTIONER
Frame made of cast aluminum, epoxy coated, stainless steel cutting wire is tightened individually. Slices butter in 3/8″ portion. Dishwasher safe. Frame dimensions 4 3/4″ x 3 1/8″

Item Number	Weight
073085	8 oz.

MATFER BUTTER CURLER
Made of stainless steel.

Item Number	Weight
120920	2 oz.

ICE CREAM SCOOPS
Made of stainless steel, reinforced mechanism and squeeze handles for stronger tool.

Item Number		Liter Size	Ounce Cap.	Weight
670308	8 scoops per liter	1/8	4	7 oz.
670316	16 scoops per liter	1/16	2	7 oz.

OVAL ICE CREAM SCOOP
Made of stainless steel. With levered squeeze handles. For ice cream and any other food preparation.

Item Number		Liter Size	Ounce Cap.	Weight
670390	30 scoops per liter	1/30	1 1/2	7 oz.

ICE CREAM PADDLE
Made of aluminum. Hollow handle containing a de-icing liquid.

Item Number	Weight
670630	7 oz.

ICE CREAM SCOOP WITH CLIP
Made of sturdy stainless steel.

Item Number	Diameter of Scoop	Liter Size	Weight
044020	3 1/8″	1/8	7 oz.
044034	2 1/4″	1/20	7 oz.

TRIGGER ICE CREAM SCOOP - Type D
Stainless steel scoop with plastic handle.

Item Number	Diameter of Scoop	Liter Size	Weight
044211	2 1/8″	1/20	7 oz.
044215	2″	1/30	7 oz.

slicing

MATFER MANDOLINE 2000

Frame and safety guard/pusher are made of heat resistant, nonporous composite fiberglass®. The blades are crafted from high carbon stainless steel. The mandoline's slicing blade has both a straight edge and serrated edge. The safety guard or pusher protects your hands from the blade. The julienne blades create vegetable/fruit sticks of various widths. The stainless steel guiding plate located on the upper section of the mandoline, adjusts to vary the thickness of the vegetable/fruitslices. The straight edge of the slicing blade is ideal for slicing a variety of foods from carrots and cabbage to lemons and potatoes. The serrated edge creates crinkle and waffle cuts.The three julienne blades create classic julienne strips in three different thicknesses 1/8", 3/16" or 3/8", length 15 1/2", width 5 1/4".

1. MANDOLINE 2000S (with pusher)

Item number		Weight
215060S	(including all blades)	3 lbs. 7 oz.

2. MANDOLINE 2000 PRO (with pusher)

Item number		Weight
215062	(including all blades)	3 lbs.

Spare Parts:

Item number	Blade Type, # of Teeth, Spacing	Weight
215070	Julienne, 30, 1/8"	1 oz.
215072	Julienne, 18, 3/16"	1 oz.
215074	Julienne, 10, 3/8"	1 oz.
215068	Set of 3 Julienne, including box	4 oz.
215085	Reversible straight/waffle blade w/knob	4 oz.
215086	Set of 3 Julienne, including box	2 oz.

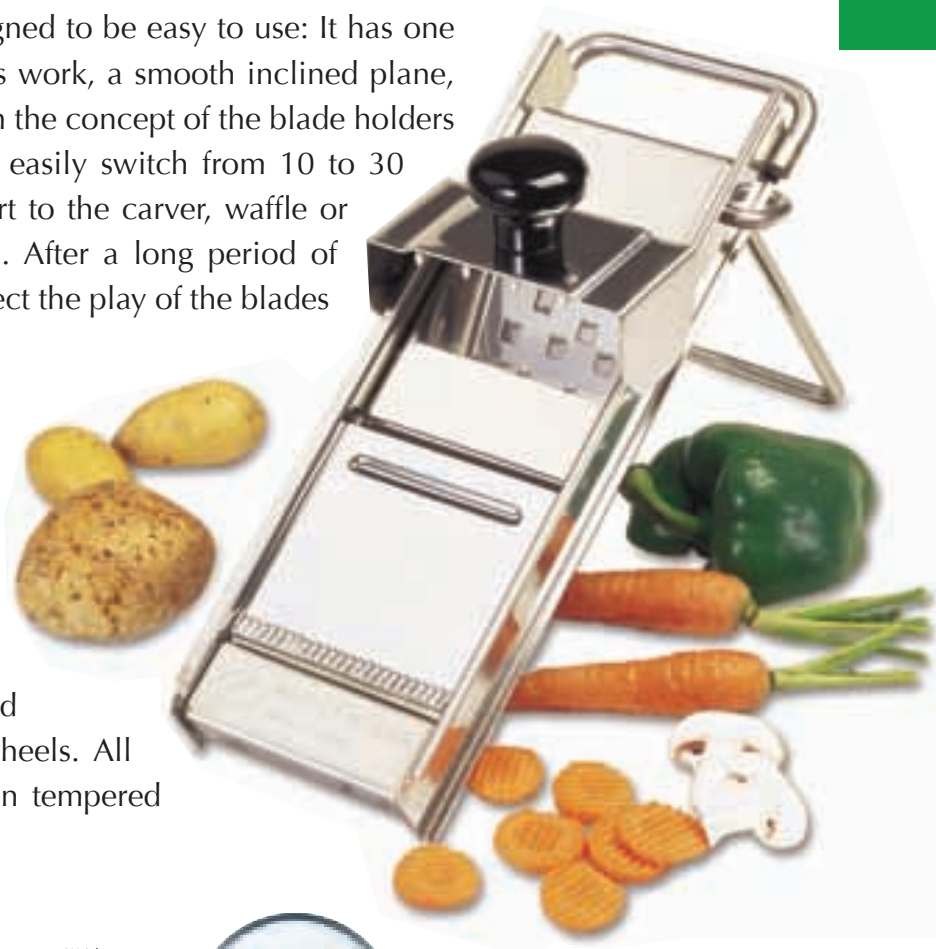
WARNING: The Matfer Mandoline is a slicing tool and as ith all slicing tools it must be handled with care. It must not be left within reach of children. Use vegetables graded medium size, firm without bruises.

MATFER MANDOLINE SLICER

THE MATFER MANDOLINE has been designed to be easy to use: It has one handle to hold in position during the chef's work, a smooth inclined plane, which allows adjustment of the blades. With the concept of the blade holders delivered with the Matfer Mandoline, you easily switch from 10 to 30 Julienne blades in a few seconds and revert to the carver, waffle or plain central blades in a simple operation. After a long period of usage, you can sharpen the knives and correct the play of the blades for more precise cuts.

THE MATFER MANDOLINE is easy to clean: No more screws and nooks anywhere to catch food. Each part is smooth and quick to dismantle.

THE MATFER MANDOLINE pusher does not limit the size of your vegetables and avoids waste by creating fewer vegetable heels. All stainless steel 18/10 construction, blades in tempered steel.



THE STAINLESS STEEL MANDOLINE

Item number		Weight
215000	Complete with pusher (including all blades)	4 lbs. 4 oz.
215001	Mandoline only	3 lbs. 3 oz.
215005	Pusher only	9 oz.

Spare Parts:

Item number	Blade Type, # of Teeth, Spacing	Weight
215010	Julienne, 30, 1/8"	1 oz.
215112	Julienne, 18, 3/16"	1 oz.
215115	Julienne, 10, 3/8"	1 oz.
215116	Reversible straight/waffle blade w/knob	5 oz.
215017	Foot Stand / Holder	8 oz.
215018	Large Plate	12 oz.
215021	Pusher Holder	1 oz.
215022	Pusher Plate	1 oz.
215023	Pusher Handle	3 oz.

WARNING: The Matfer Mandoline is a slicing tool and as with all slicing tools it must be handled with care. It must not be left within reach of children. Use vegetables graded medium size, firm without bruises.

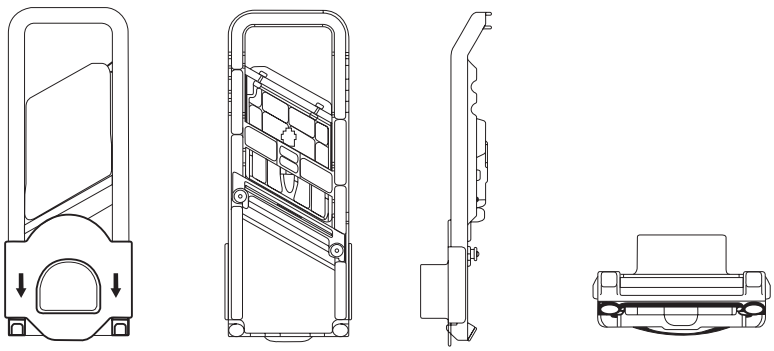
MATFER MANDOLINE 1000

Thanks to its outstanding cutting edge and its slanted blade, the Mandoline 1000 guaranties perfect slicing. Compact, free of any attached foot and lightweight; it fits easily into a chef's knife case. Using its indentation in the frame, secure it over a bowl or a pan and use it horizontally. Adjusting the cutting thickness (up to 6 mm) is accurate and easy by using a single wheel located under the machine's body. Manufactured in black and grey composite materials. The Mandoline 1000 is dishwasher safe. However, cleaning with hot water and dish soap is sufficient to ensure proper maintenance.

THE CHEF'S MANDOLINE IS DELIVERED WITH:

Removable and interchangeable straight blade. Easy to fit julienne blade. Waffle blade. Pusher protector providing hands protection at all time suited for all vegetables, regardless of their shape or size.

WARNING: The Matfer Mandoline is a slicing tool and as with all slicing tools it must be handled with care. It must not be left within reach of children. Use vegetables graded medium size, firm without bruises.



MANDOLINE 1000

Item number	Blade Type, # of Teeth, Spacing	Weight
215040	Includes all blades	1 lb. 5 oz.
Spare Parts:		
215043	Straight blade	1 oz.
215074	Waffle blade	1 oz.
215068	Julienne blade	1 oz.
215085	Pusher	3 oz.

FOOD MILLS

Known in France as a *moulin á légumes*, this classic low-tech tool treats food more gently than food processors. It purees and strains ingredients at the same time, producing a perfectly smooth, even texture. When you turn the crank, a rotating blade pushes foods through a perforated disk into a bowl, leaving unwanted fibers and particles behind. Cooks make the most of autumn's root vegetables by using a manual food mill to create flavorful purees – the perfect accompaniment to roasted poultry and meats.

TIN-PLATE & STAINLESS STEEL NO. 3 FOOD MILLS

Equipped with 3 interchangeable grids of fine, medium and large grind. To puree cooked vegetables.
Capacity; 2 1/4 to 3 1/3 lb. per minute. Fits on any pan or bowl with a diameter of 7″ or larger.

TIN-PLATE FOOD MILL

Item number		Weight
S3	No. 3 Food mill diameter 12 1/4″	4 lbs. 2 oz.
Grids for Tin-Plate Food Mill		
S3015	Fine grid 1/16″, 1.5 mm	4 oz.
S3025	Medium grid 3/32″, 2 mm	4 oz.
S3040	Large grid 5/32″, 2 mm	4 oz.

STAINLESS STEEL FOOD MILL

Item number		Weight
X3	No. 3 Food mill diameter 12 1/4″	4 lbs. 2 oz.
Grids for Stainless Steel Food Mill		
X3015	Fine grid 1/16″, 1.5 mm	4 oz.
X3025	Medium grid 3/32″, 2 mm	4 oz.
X3040	Large grid 5/32″, 2 mm	4 oz.

TIN-PLATE & STAINLESS STEEL NO. 5 FOOD MILLS

Made of tin-plate, with a system of double milling on the bottom and sides. Capacity 8 quarts, produces 10 lbs per minute, fits on any pan or bowl with a diameter of 10 1/4″ to 24″. Diameter 14 1/4″.

TIN-PLATE STEEL FOOD MILL

Item number		Weight
M530	Comes with 1/8″ basket-shaped grid	5 lbs. 9 oz.
M5010	Grid 3/64″, 1 mm	4 oz.
M5015	Grid 1/16″, 1.5 mm	4 oz.
M5020	Grid 3/32″, 2 mm	4 oz.
M5030	Grid 1/8″, 3 mm	4 oz.
M5040	Grid 3/16″, 4 mm	4 oz.

STAINLESS STEEL FOOD MILL

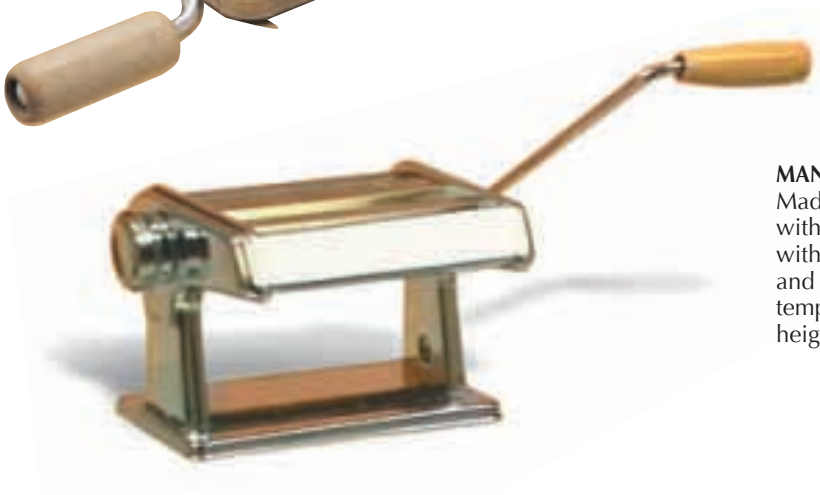
Item number		Weight
X530	Comes with 1/8″ basket-shaped grid	7 lbs. 7 oz.
X5010	Grid 3/64″, 1 mm	4 oz.
X5015	Grid 1/16″, 1.5 mm	4 oz.
X5020	Grid 3/32″, 2 mm	4 oz.
X5040	Grid 1/8″, 3 mm	4 oz.

MANUAL PASTA MACHINE "IMPERIA" R220

Makes approximately 26 1/2 lb. of pasta per hour. Ideal for restaurants and corporate cafeterias. With a rolling mill cylinder of 8-5/8"and pasta dough with a maximum thickness of 3/8". All moving parts are made of drilled and tempered steel. With knob to adjust thickness of dough (10 different positions possible). A patented clamp assures a perfect grip on the counter top. Four interchangeable cylinders are available. Strong, clamp included.

Pasta machine without cylinder:

Item number		Weight
073175	Width 13", Depth 8 1/2", Height 10"	26 lbs.
073180	Cylinder Angel Hair #1, Width 1/64"/1.5 mm	4 lbs. 10 oz.
073182	Cylinder Spaghetti #2, Width 1/32"/2 mm	4 lbs. 13 oz.
073184	Cylinder Linguine #3, Width 1/24"/4 mm	4 lbs. 10 oz.
073186	Cylinder Fettuccine #4, Width 1/16"/6.5 mm	7 lbs.



MANUAL CHROMED NOODLE MACHINE
Made of chromed steel. Cylinders' width is 5-15/16". Equipped with knob to change the thickness of the pasta dough. Comes with two standard, incorporated cylinders; for tagliatelli, 1/32" and vermicelli,1/64". All moving parts are cemented and tempered. Clamp included. Length 8 1/4", width 7 1/2", height 5 1/2"

Item Number **073160** — Weight 7 1/4 lbs.

ATLAS 150 PASTA MACHINE
The most multi-purpose manual pasta machine: can be used with numerous attachments to make all kinds of pasta. Easily interchangeable cutters. Width of roller 150 mm. Button to set thickness. Chrome-plated steel body. Supplied with 1 block, 2 cutters: 6 mm tagliatelle and 1.5 mm fettuccine; removable handle and table clamp. Alloy rollers to guarantee pure and healthy homemade pasta. L 8 1/4", P 7 3/4", H 6"

Item Number **073201**

ATLAS 150 ELECTRIC PASTA MACHINE
Motorized version of the ATLAS 150 model, fitted with a 100 watt, 230 volt single-phase 50/60 Hz motor. Supplied with 2 identical ATLAS 150 cutters, a table clamp and crank handle for manual use.

Item Number **073202**

RAVIOLI ATTACHMENT FOR ATLAS 150
Attachment consisting of a hopper and a shaping roller to pre-cut and ensure perfect sealing on all 4 sides simultaneously. Easy to use, easy to clean.

Item Number
073217

PASTA CUTTERS FOR ATLAS 150
Easy to remove and interchange cutters for Atlas 150 manual and electric models.

Item Number	
073210	Cappolini 1/32″
073211	Spaghetti 1/16″, 1/16″ (chitarra)
073213	Spaghetti 1/16″
073215	Linguine 3/32″
073216	Trenette 3/32″

PASTA BIKE DOUGH CUTTER
9 wheel - fluted.

Item Number	Weight
073227	8 oz.

RAVIOLI MOLD
Made of aluminum, with rubber feet to avoid sliding. Comes with a 6″ wooden rolling pin. 1 3/8″ each, length 12″, width 5 1/2″. Makes 36 raviolis.

Item Number	Weight
073200	1 lb. 12 oz.

RAVIOLI MOLD
Pressed aluminum mounted on a steel base with rubber feet for perfect adhesion. Ravioli dimensions 1 1/3″ x 1 1/3″ (square); 1 1/8″ dia. 2″x 2″ domed squares. Supplied with wooden rolling pins.

Item Number	Length/Width
073195	10 2/3″, 4 1/8″
073194	13 2/3″, 5 1/2″

PASTA DRYING RACK WITH 16 ARMS
Rack consisting of a chrome-plated base and 16 poly carbonate arms (7 3/4″) to dry up to 4 1/2 lbs of fresh pasta. Supplied with a ruler for easy transfer of pasta from machine to rack.

Item Number
073228

WIRE FOR CHEESE CUTTER WITH PLASTIC HANDLES

122031

Item Number		Weight
122021	Plain butter wire / set of ten, length 11 3/4″	6 oz.
122031	Cheese wire / set of ten, length 31 1/2″	12 oz.

122021

CHEESE SLICER

Heavy duty stainless steel wire, cast aluminum body is dishwasher safe. Angle in which slicer is held dictates thickness of slice.

Item Number
072580

Weight
8 oz.

CHEESE GUILLOTINE

With plastic base. To cut perfect wedges, with a clean cutting edge. Specially convenient for blue cheese or other soft cheeses.

Item Number	Diameter/Height	Weight
072525	8 1/2″, 15″	5 lbs. 4 oz.

REPLACEMENT PARTS FOR CHEESE GUILLOTINE

Item Number		Weight
122013	Replacement handle	4 oz.
122012	Replacement springs. Set of 10	1 oz.
122011	Replacement wires . Set of 10	1 oz.

CHEESE OR FOIE GRAS WIRE SLICER

Item Number	Length of Blade	Weight
122016	Slicer 9 1/2″	7 oz.
122017	Pack of 10 replacement wire	1 oz.

TWO-HANDLED CHEESE KNIFE
Non-flexible stainless steel blade with two riveted handles.

Item Number	Length of Blade	Weight
090345	13″	13 oz.
090347	16 1/2″	1 lb. 2 oz.

PARMESAN CHEESE KNIFE
Stainless steel blade with plastic knob handle.

Item Number	Length of Blades	Weight
181151	5 1/2″	14 oz.

FOUR-SIDED MANUAL GRATER
Made of stainless steel, with handle. Each side has a different size grating surface.

Item Number	Height/Width/Depth	Weight
215431	7 1/2″, 4 1/8″, 3 3/8″	6 oz.

ERGONOMIC TRUFFLE CUTTER
Stainless Steel

Item Number	Diameter/Length/Width
215052	5 3/4″, 3 7/8″, 3 1/3″

TRUFFLE SLICER
Made of 18/10 stainless steel, with adjustable thickness.

Item Number	Weight
072595	5 oz

TOMATO AND LEMON WEDGER

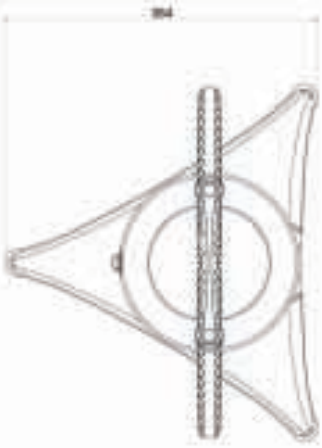
For finely calibrated wedges of tomatoes, lemons and oranges.

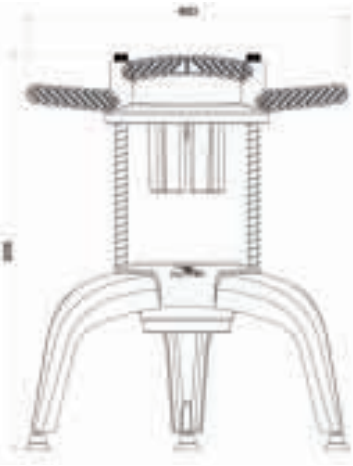
NEW

MADE IN FRANCE

- Clean, fast easy cutting with V-shaped staggered blades.
- Pusher return springs for easy use.
- Easily inter changeable pusher and blade block, no tools required to switch between 6 & 8 segments.
- Robust composite body with suction feet for high stability.
- Segment collection in a container, places directly under wedger.
  - Guided pusher has wide handles for safe usage.
  - Industrial dishwasher safe.

Item Number	
215706	6 segment wedger
215708	8 segment wedger
215736	6 segment blade block
215738	8 segment blade block
215746	6 segment pusher
215748	8 segment pusher





KITCHEN SCISSORS
Made of stainless steel, handle made of A.B.S.plastic.

Item Number	Length	Weight
120802	8 1/4″	4 oz.

POULTRY SHEARS
Blades made of stainless steel, handle in A.B.S. Security lock.

Item Number	Length	Weight
120819	9 1/4″	7 oz.

HERB SCISSORS
With 5 stainless steel blades. Perfect for quick and gentle cutting of herbs.

Item Number	Length	Weight
120806	7 7/8″	8 oz.

KITCHEN SCISSORS
In finely polished stainless steel with black laquered handles.

Item Number	Length	Weight
072200	9 1/4″	8 oz.

MEZZALUNA SINGLE BLADE
Stainless steel. Length 10″. Bevelled bottom, height 3 5/8″

Item Number	Weight
120451	11 oz.

DOUBLE BLADE MEZZALUNA
Made of forged steel and two plastic handles for easy and quick chopping of herbs or salads.

Item Number	Length of Blades	Weight
090570	9″	14 oz.

ERGOPLAN CHOPPING BOARD WITH BUILT IN CONTAINER

The extra height of the board insures improved user comfort. Use the flexible sheet as a chopping surface. The Ergoplan can be fitted with one GN1/3 container or 2 GN1/6 containers which make gathering the chopped food or waste easy.

Contents include:

- 1 polyethelene baseboard; 28 3/4″, 14 1/3″, 3/4″ mounted on 5 legs with non-slip pads.
- 2 flexible GN1/1 sheets for clipping on to baseboard.
- 1 removable GN1/3 container with lid.
- 2 removable GN1/6 container with lids.

Item Number	Length/Width/Height	Weight
131010	28 3/4″, 14 1/3″, 5″	5 lbs.

FLEXIBLE CHOPPING BOARDS

This flexible chopping board system is less costly than changing or re-planing the whole board.

1. Benefits include being able to replace the flexible board when worn to avoid risk of bacterial contamination.
2. The chopping surface remains perfectly flat and the baseboard is not exposed to wear and tear.
3. Pegs insure that the flexible sheet is securely in place.
4. The flexible sheets can be easily removed, and chopped product transfers smoothly into bowl or pan.

Set - includes 1 base and 1 flexible board:

Item Number	Length/Width/Height
130700	20 7/8″, 12 3/4″, 3/4″

Set of 4 flexible chopping boards:

Item Number	Length/Width/Height
130701 - white	20 7/8″, 12 3/4″, 1/16″
130702 - blue	20 7/8″, 12 3/4″, 1/16″
130704 - yellow	20 7/8″, 12 3/4″, 1/16″
130706 - brown	20 7/8″, 12 3/4″, 1/16″
130708 - red	20 7/8″, 12 3/4″, 1/16″
130710 - green	20 7/8″, 12 3/4″, 1/16″

MADE IN FRANCE

CHOPPING BOARDS "CHOC" RANGE

Polyethylene, without feet.
The use of different foods, limits the risk of cross-contamination.

Item Number	Length/Width/Height
130010 - white	14 1/2″, 8 1/2″, 1/2″
130043 - white	15 3/4″, 9 3/4″, 1/2″
130044 - white	15 3/4″, 11 3/4″, 1/2″
130046 - white	20 3/4″, 12 3/4″, 1/2″
130048 - white	23 1/2″, 15 3/4″, 1/2″
130050 - red	20 3/4″, 12 3/4″, 1/2″
130052 - red	23 1/2″, 15 3/4″, 1/2″
130054 - blue	20 3/4″, 12 3/4″, 1/2″
130056 - blue	23 1/2″, 15 3/4″, 1/2″
130068 - yellow	20 3/4″, 12 3/4″, 1/2″
130069 - yellow	23 1/2″, 15 3/4″, 1/2″
130066 - green	20 3/4″, 12 3/4″, 1/2″
130067 - green	23 1/2″, 15 3/4″, 1/2″
130070 - beige	20 3/4″, 12 3/4″, 1/2″
130071 - beige	23 1/2″, 15 3/4″, 1/2″

NEW

DRAINAGE RACK FOR CHOPPING BOARDS
In chromed steel. Insures quick drying and proper ventilation and storage of boards. Holds six boards.

Item Number	Length/Width/Height
139002	16″, 9″, 6″

CUTTING BOARD PLANE
Plastic frame, steel blade. This scraper erases spots and grooves from the surface, leaving it smooth and clean.

	Item Number	Length/Width/Height	Weight
	139005	8″, 2 3/4″, 5″	13 oz.
Spare Part:			
	139006	set of 2 spare blades	1 oz.

CERAMIC

The universal frying pan “combining” compatibility with all hubs and resistance to high temperatures up to 752ºF. Its extra hard PTFE free and exceptionally non-stick ceramic coating will appeal to even the most demanding users. Equipped with stainless steel strip handles, these pans are oven and dishwasher safe.

COPPER

Combining the optimum heat conductivity of copper with the easy clean properties of a stainless steel interior. Its curved easy pour edge accentuates further its legendary durability. These pans are equipped with cast iron handles, and is symbolic of french cuisine and used by great chefs worldwide.

TRADITION

Stainless steel pans from our Tradition range are suitable for all types of cooking. They will stand up to the toughest of treatment to satisfy even the most demanding chefs. These pans may be used on all hub types and have special “cool touch” handles.

EXCELLENCE

The Excellence pans design combines cooking performance with ergonomics and are highly durable. These pans optimize cooking by uniform heat conduction in the skirt and base and may be used on all hubs. The “cool touch” handles are watertight to avoid any development of bacteria.

PERFORMANCE

Performance pans with special stainless steel body are compatible with all hubs. They insure perfect cooking distribution with the aluminum “sandwich bottom” which retains heat. Super features such as a strengthened spill catching rim and comfortable welded stainless steel handle make these pans an excellent choice.

ALUMINUM

Matfer aluminum cookware features energy saving and performance. With its fast heat transmission it is compatible with all heating surfaces except induction. These pans have riveted flame resistant handles and are fully recyclable at end of life.

NON-STICK

Matfer non-stick pans have a high quality, interior and exterior with a 4 layer non-stick coating that requires little to no oil in food preparation, many of which can be used on all hub elements including induction. These pans are equipped with a loop in handle for hanging convenience.

BLACK STEEL

Matfer Black Steel fry pans can be used on all hubs. These pans are of high quality and have extra thick construction including the steel strip handle. Can be seasoned for non-stick use and prolonged life, this process is recommended for sealing of red meats and browning in food preparations.

Enameled CAST IRON

Le Chasseur cookware are constructed of enameled cast iron which delivers even heat distribution and in addition to excellent retention of heat. Cooking in cast iron retains the nutritional properties in foods. The enameled base will not scratch hubs or cook tops. Oven to tabletop and is an ideal presentation.

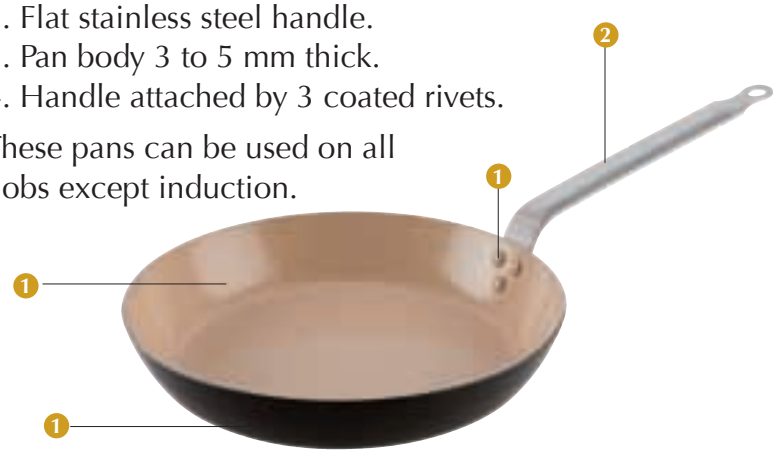
SPECIALTY

Matfer Bourgeat has a wide variety of specialty items to enhance any culinary venue. Items such as; pot racks and shelves, wall mount utensil rails, pressure cookers, fishers poachers, etc. are found with the usual high attention to quality and detail.

CLASSIC CERAMIC COOKWARE

1. Aluminum frying pans with non-stick ceramic coating without PTFE.
2. Flat stainless steel handle.
3. Pan body 3 to 5 mm thick.
4. Handle attached by 3 coated rivets.

These pans can be used on all hobs except induction.



CREPE PAN

Item Number	Diameter
676125	9 3/4″
676128	11″

FRY PAN

Item Number	Diameter
675220	7 3/4″
675224	9 1/2″
675228	11″
675232	12 1/2″
675236	14 1/8″
675240	15 3/4″

ELITE CERAMIC COOKWARE

Universal frying pans, compatible with all hubs, able to withstand high temperatures, with ultra-resistant coating.

- Heat is quickly and evenly distributed.
- Highly resistant ceramic coating (PTFE free)
- Stainless steel strip handle.
- Handle attached with covered rivets.
- Handle loop for hanging.
- Laquered exterior and covered edges cleans easily.

TRADITION WOK

Item Number	Diameter/Capacity
687835	13 3/4″, 5 1/4 qts.

FRY PAN

Item Number	Diameter/Height
665220	7 3/4″, 1 1/2″
665224	9 1/2″, 1 1/2″
665228	11″, 1 3/4″
665232	12 1/2″, 2″

CREPE PAN

Item Number	Diameter/Height
666228	11″, 3/4″

BOURGEAT COPPER COOKWARE

THE PREMIUM RANGE OF PANS FOR COOKING

Combining the optimum heat conductivity of copper with the easy clean properties of a stainless steel interior.

TOP FEATURES

1. Smooth copper exterior.
2. Stainless steel interior, no re-tinning required.
3. Cast iron handle.
4. For use on all hobs except induction.
5. Straight overturn non-drip edge.

COPPER SET - Set of 8

Made of high quality copper with stainless steel lining

Item Number	Weight
915901	38 lbs.

Set Includes the Following

Item Number		Diameter/Height	Quarts
367024	Casserole	9 1/2″	5-3/4 qts.
365024	Lid	9 1/2″	
360018	Sauce Pan	7 1/8″	2-5/8 qts.
365018	Lid	7 1/8″	
373024	Flared Saute Pan	9 1/2″	2-3/4 qts.
365024	Lid	9 1/2″	
374028	Heavy Saute Pan	11″	5-1/4 qts.
365028	Lid	11″	

COPPER LIDS

Made of copper outside with stainless steel lining and cast iron handles.

Item Number	Diameter	Weight
365012	4 3/4″	7 oz.
365014	5 1/2″	9 oz.
365016	6 1/4″	11 oz.
365018	7 1/8″	14 oz.
365020	7 7/8″	1 lb. 1 oz.
365024	9 1/2″	1 lb. 8 oz.
365028	11″	1 lb. 10 oz.

BISTRO COPPER CLEANING PASTE

The best product available.

Item Number		Weight
720311	Jar of 5 fl. oz.	9 oz.
720312	Jar of 35 fl. oz.	3 lbs. 1 oz.

CASSEROLES WITHOUT LID
Made of copper, with stainless steel lining. Cast iron handles.

Item Number	Diameter/Height/Quarts	Weight
367020	7 7/8″, 4 1/8″, 3 1/2	5 lbs. 7 oz.
367024	9 1/2″, 4 3/4″, 5 3/4	7 lbs. 15 oz.
367028	11″, 5 1/8″, 8 1/2	10 lbs. 3 oz.

CASSEROLES WITH LID
Made of copper, with stainless steel lining. Cast iron handles.

Item Number	Diameter/Height/Quarts	Weight
367120	7 7/8″, 4 1/8″, 3 1/2	5 lbs. 7 oz.
367124	9 1/2″, 4 3/4″, 5 3/4	7 lbs. 15 oz.
367128	11″, 5 1/8″, 8 1/2	10 lbs. 3 oz.

SAUTE PAN BRAZIERS WITHOUT LID
Made of copper, with stainless steel lining. Cast iron handles.

Item Number	Diameter/Height/Quarts	Weight
374024	9 1/2″, 2 3/4″, 3 1/3	6 lbs. 10 oz.
374028	11″, 3 1/8″, 5 1/4	8 lbs. 12 oz.

SAUTE PAN BRAZIERS WITH LID
Made of copper, with stainless steel lining. Cast iron handles.

Item Number	Diameter/Height/Quarts	Weight
374124	9 1/2″, 2 3/4″, 3 1/3	7 lbs. 14 oz.
374128	11″, 3 1/8″, 5 1/4	10 lbs. 14 oz.

SAUCE PANS
Made of copper, with stainless steel lining. Cast iron handle.

Item Number	Diameter/Height/Quarts	Weight
360012	4 3/4″, 2 3/4″, 7/8	2 lbs. 9 oz.
360014	5 1/2″, 3″, 1 1/4	3 lbs. 9 oz.
360016	6 1/4″, 3 1/2″, 1 14/16	4 lbs. 12 oz.
360018	7 1/8″, 3 3/4″, 2 5/8	5 lbs. 9 oz.
360020	7 7/8″, 4 1/8″, 3 3/4	6 lbs. 9 oz.
360024	9 1/2″, 4 3/4″ ,6 3/8	8 lbs. 10 oz.

SAUCE PANS WITH LID
Made of copper, with stainless steel lining. Cast iron handle.

Item Number	Diameter/Height/Quarts	Weight
360112	4 3/4″, 2 3/4″, 7/8	3 lbs. 6 oz.
360114	5 1/2″, 3″, 1 1/4	4 lbs. 1 oz.
360116	6 1/4″, 3 1/2″, 1 14/16	5 lbs. 7 oz.
360118	7 1/8″, 3 3/4″, 2 5/8	6 lbs. 7 oz.
360120	7 7/8″, 4 1/8″, 3 3/4	7 lbs. 10 oz.
360124	9 1/2″, 4 3/4″, 6 3/8	10 lbs. 5 oz.

SAUTE PANS WITHOUT LID

Made of copper, with stainless steel lining. Cast iron handles.

Item Number	Diameter/Height/Quarts	Weight
372016	6 1/4″, 2″, 1	3 lbs. 14 oz.
372020	7 7/8″, 2 3/8″, 2	5 lbs. 3 oz.
372024	9 3/8″, 2 13/16″, 3 5/16	6 lbs. 12 oz.
372028	11″, 3 1/8″, 5 1/4	10 lbs. 1 oz.

SAUTE PANS WITH LID

Made of copper, with stainless steel lining. Cast iron handles.

Item Number	Diameter/Height/Quarts	Weight
372116	6 1/4″, 2″, 1	4 lbs. 8 oz.
372120	7 7/8″, 2 3/8″, 2	6 lbs. 7 oz.
372124	9 3/8″, 2 13/16″, 3 5/16	8 lbs. 9 oz.
372128	11″, 3 1/8″, 51/4	12 lbs. 1 oz.

FLARED SAUTE PANS WITHOUT LID

Made of copper, with stainless steel lining. Cast iron handles.

Item Number	Diameter/Height/Quarts	Weight
373016	6 1/4″, 2 3/8″, 3/4,	3 lbs. 8 oz.
373020	7 7/8″, 2 13/16″, 1 5/8	4 lbs. 11 oz.
373024	9 1/2″, 3 1/8″, 2 3/4	6 lbs. 15 oz.
373028	11″, 3 1/2″, 4	8 lbs. 8 oz.

FLARED SAUTE PANS WITH LID

Made of copper, with stainless steel lining. Cast iron handle.

Item Number	Diameter/Height/Quarts	Weight
373116	6 1/4″, 2 3/8″, 3/4	4 lbs. 5 oz.
373120	7 7/8″, 2 13/16″, 15/8	5 lbs. 10 oz.
373124	9 1/2″, 3 1/8″, 2 3/4	8 lbs. 2 oz.
373128	11″, 3 1/2″, 4	10 lbs. 10 oz.

FRYING PANS

Made of copper, with stainless steel lining. Cast iron handle.

No Lid Available.

Item Number	Diameter/Height/Quarts	Weight
369024	9 1/2″, 2″,1 5/8	5 lbs. 4 oz.
369028	11″, 2 1/4″, 2 3/8	6 lbs. 9 oz.

OVAL FRYING PAN

Made of copper, with stainless steel lining. Cast iron handle.

Item Number	Length/Width/Height	Weight
370036	14 1/4″, 8 1/4″, 2″	1 lb. 15 oz.

ROUND PANS
Copper lined with stainless steel, bronze handle.

Item Number	Diameter/Height	Weight
034017	7 7/8″, 1 1/4″	1 lb. 15 oz.
034040	8 5/8″, 1 3/8″	2 lbs. 2 oz.
034025	10 1/4″, 1 1/2″	3 lbs. 1 oz.

OVAL PAN
Copper lined with stainless steel, bronze handle.

Item Number	Diameter/Height	Weight
034051	13 3/4″, 1 3/4″	2 lbs. 13 oz.

EGG PANS
With Bronze handles. Tin lined

Item Number	Diameter/Height	Weight
032035	4 3/4″, 1″	9 oz.
032036	6 1/4″, 1 1/8″	1 lb.
032037	7 1/8″, 1 1/8″	1 lb. 1 oz.
032039	7 7/8″, 1 1/8″	1 lb. 5 oz.

EGG WHITE BOWL
Solid copper bowl, (no tin lining) with rolled and reinforced edge. Fitted with removable ring.

Item Number	Diameter/Height/Quarts	Weight
032107	9 1/2″, 4 3/4″, 3 1/2	1 lb. 13 oz.
032108	10 1/4″, 5 1/8″, 4 1/2	2 lbs. 3 oz.
032110	11 7/8″, 5 7/8″, 7	2 lbs. 12 oz.

COPPER JAM PAN
Solid copper bowl, (no tin lining) with rolled and reinforced edge, with riveted brass handles.

Item Number	Diameter/Height/Capacity	Weight
303036	15″, 5″, 10 qts.	8 lbs.

ROUND FRYING PANS
Copper lined with stainless steel, bronze handle.
No Lid Available

Item Number	Diameter/Height/Quarts	Weight
034014	7 7/8″, 1 1/4″	2 lbs. 1 oz.
034015	8 5/8″, 1 3/8″	2 lbs. 4 oz.
034016	10 1/4″, 1 1/2″	3 lbs. 5 oz.

OVAL FRYING PANS
Copper lined with stainless steel, bronze handle.

Item Number	Diameter/Width	Weight
034018	11 7/8″, 7 7/8″	2 lbs. 4 oz.
034019	13 3/4″, 9″	2 lbs.14 oz.

WOK CHINESE FRYING PAN
Copper lined with stainless steel, bronze handles. Bottom has a 4″ flat diameter for resting pan.

Item Number	Diameter/Height	Weight
034078	11 7/8″, 2 3/8″	4 lbs. 7 oz.

FLARED CREPE COPPER PANS
Copper lined with stainless steel, bronze handle.

Item Number	Diameter/Height	Weight
034083	11 7/8″, 1 3/16″	3 lbs. 14 oz.

ROASTING PAN
Copper lined with stainless steel, bronze handles.

Item Number	Diameter/Height	Weight
034076	15 3/4″, 11 7/8″	11 lbs. 10 oz.

COPPER TIN-LINED TART TATIN MOLDS
Made of copper outside and tin inside. From France of the late 1800's, this tart is made with caramelized apples covered with a flaky crust.

Item Number	Diameter/Height	Weight
341221	9 1/2″, 1 7/8″	2 lbs. 6 oz.
341222	1″, 1 7/8″	3 lbs. 6 oz.

ZABAGLIONE BOWL - SOLID COPPER
Round bottom. No Lining.

Item Number	Diameter/Quarts	Weight
032130	6 1/4″, 1 1/2	1 lb. 12 oz.

SUGAR PANS - SOLID COPPER
No lining.

Item Number	Diameter/Height/Quarts	Weight
032121	5 1/2″, 3 3/16″, 1 1/8	2 lbs. 3 oz.
032122	6 1/4″, 3 1/2″, 1 3/4	2 lbs. 13 oz.
032123	7 1/8″, 4″, 2 1/2	3 lbs. 6 oz.
032124	7 7/8″, 4 3/8″, 3 1/2	4 lbs. 4 oz.

SUGAR PANS
Copper body, stainless steel “cold touch” handle.

Item Number	Diameter/Height/Quarts	Weight
305016	6 1/4″, 3 1/2″, 1 3/4	2 lbs. 12 oz.
305020	7 7/8″, 4 3/8″, 3 1/2	4 lbs. 2 oz.

SAUCE PAN
For flambé or individual tableware. With no-pour edge.

Item Number	Diameter/Height/Capacity	Weight
351009	3 1/2″, 1 3/4″, 9 1/2 oz.	9 oz.
	Diameter	
351209	Lid - 3 1/2″	4 oz.

COPPER POTATO AND VEGETABLE STEAMER
With bronze handles. Tin lined.

Item Number	Diameter/Height/Quarts	Weight
031231	6 1/4″, 8 1/4	3 lbs. 9 oz.

COPPER TIN LINED WITH BRONZE HANDLES
(Not recommended for preheating when empty)

FISH POACHER AND GRID WITH LID. HAMMERED FINISH.
With bronze handle. Tin Lined.

Item Number	Diameter/Width/Height	Weight
032051	19 5/8″, 5 1/8″, 4 1/4″	12 lbs. 2 oz.

MATFER TRADITION COOKWARE

TOP FEATURES

1. Thick stainless steel body for use on all hubs.
2. Aluminum diffusing sandwich base with shape memory. for perfect even cooking.
3. Base covered with magnetic stainless steel disk for induction.
4. Reinforced non-drip rim.
5. Stainless steel tube handle has “cool touch” feature.
6. Stainless steel welded handle.
7. Ultra thick reinforcement of upper and lower edges of the pan body has polished mirror finish.

FRY PANS “*Tradition Plus*”

Item Number	Diameter/Height/Quarts	Weight
685020	7 7/8″, 1 3/8″, 7/8	1 lbs. 14 oz.
685024	9 1/2″, 1 1/2″, 1 1/2	2 lbs. 8 oz.
685028	11″, 1 3/4″, 2 5/16	4 lbs. 3 oz.
685032	2 1/2″, 2″, 3 3/8	5 lbs. 5 oz.

FLARED SAUTE PANS WITHOUT LID “*Tradition Plus*”

Item Number	Diameter/Height/Quarts	Weight
686520	7 7/8″, 2 3/4″, 1 1/2	2 lbs. 4 oz.
686524	9 1/2″, 3 1/8″, 2 3/4	3 lbs. 5 oz.
686528	11″, 3 1/2″, 4	4 lbs. 4 oz.

WOK “*Tradition Plus*”

Item Number	Diameter/Height/Quarts	Weight
686730	12″, 4″, 4	2 lbs. 1 oz.

STOCK POT OR CASSEROLE POT

Item Number	Diameter/Height/Capacity
684024	9 1/2″, 9 1/2″, 11 1/2 qts.
684028	11″, 11″, 18 qts.
684032	12 1/2″, 12 1/2″, 26 1/2 qts.
684036	14″, 14″, 38 qts.
684040	15 3/4″, 15 3/4″, 52 3/4 qts.

ROUND BRAISING POT

Item Number	Diameter/Height/Capacity
680024	9 1/2″, 6 1/4″, 7 qts.
680028	11″, 7 1/4″, 12 qts.
680032	12 1/2″, 8 1/2″, 18 qts.
680036	14″, 9 1/2″, 25 qts.
680040	15 3/4″, 10 2/3″, 36 qts.

SAUTE PAN

Item Number	Diameter/Height/Capacity
686020	8″, 2 1/2″, 2 qts.
686024	9 1/2″, 3″, 3 1/4 qts.
686028	11″, 3 1/2″, 5 3/4 qts.

LIDS

Item Number	Diameter	Weight
692014	5 1/2″	6 oz.
692016	6 5/16″	8 oz.
692018	7 1/8″	9 oz.
692020	7 7/8″	11 oz.
692024	9 1/2″	15 oz.
692028	11″	1 lb. 5 oz.
692032	12 5/8″	1 lb. 7 oz.
692036	14 1/4″	1 lb. 8 oz.
692040	15 3/4″	2 lbs. 4 oz.
692045	17 3/4″	3 lbs. 9 oz.
692050	19 3/4″	5 lbs. 1 oz.

BOURGEAT EXCELLENCE COOKWARE

EXCELLENCE ADVANTAGES

- Unequalled robustness
- Design that combines cooking performance with ergonomics
- Suitable for all heat sources.

COOKING

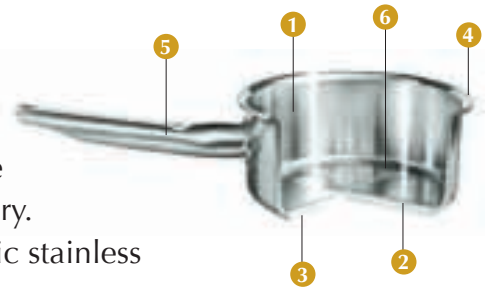
- Optimized cooking by uniform heat conduction in skirt and base.
- May be used on any available heat source.

HYGIENE

- Handles are perfectly watertight (no risk of bacteria development)
- The angle at the base and area around the handle are designed for easy cleaning.

TOP FEATURES

1. Special stainless steel body.
2. Sandwich aluminum base bottom with shape memory.
3. Base covered with metallic stainless steel disk for induction.
4. Reinforced
5. Handles are insulated stainless steel tube and “stay cool” to prevent heat diffusing.
6. French standard NF and US NSF



NSF Approved

CASSEROLES WITHOUT LID

Item Number	Diameter/Height/Quarts	Weight
693024	9 1/2″, 4 3/4″, 5 3/4	4 lbs. 3 oz.
693028	11″, 5 1/2″, 9	5 lbs. 14 oz.
693032	12 5/8″, 6 3/8″, 13 1/2	7 lbs. 8 oz.
693036	14 1/8″, 7″, 19 3/8	5 lbs. 3 oz.
693040	15 3/4″, 8″, 26 1/2	5 lbs. 3 oz.
Non-Induction		
693045	17 3/4″, 9″, 38	5 lbs. 3 oz.
693050	19 3/4″, 9 7/8″, 52	5 lbs. 3 oz.

SAUCE POTS WITHOUT LID

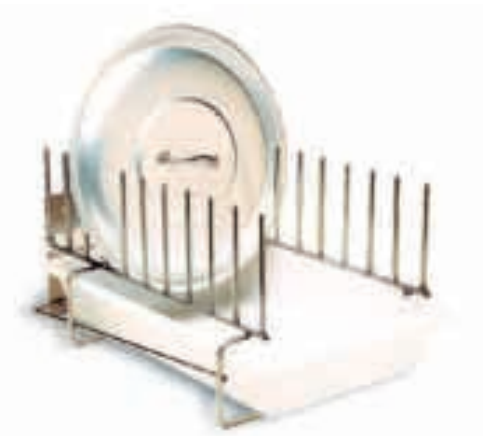
Item Number	Diameter/Height/Quarts	Weight
690024	9 1/2″, 6 3/8″, 7 1/2	4 lbs. 8 oz.
690028	11″, 7 3/8″, 11 1/2	6 lbs. 10 oz.
690032	12 1/2″, 8 1/2″, 19	8 lbs. 6 oz.
690036	14 1/8″, 9 1/2″, 25 1/2	13 lbs. 1 oz.
690040	15 3/4″, 10 1/2″, 36	16 lbs.
Non-Induction		
690045	17 3/4″, 9″, 38	25 lbs. 4 oz.
690050	19 3/4″, 9 7/8″, 52	29 lbs. 2 oz.

STEAMERS

Item Number	Diameter/Height/Quarts	Weight
698024	9 1/2″ to fit a 9 1/2″ pot	2 lbs. 6 oz.
698028	111″ to fit a 11″ pot	3 lbs. 6 oz.

LIDS

Item Number	Diameter	Weight
692014	5 1/2″	6 oz.
692016	6 5/16″	8 oz.
692018	7 1/8″	9 oz.
692020	7 7/8″	11 oz.
692024	9 1/2″	15 oz.
692028	11″	1 lb.5 oz.
692032	12 5/8″	1lb.7 oz.
692036	14 1/4″	1 lb.8 oz.
692040	15 3/4″	2 lbs.4 oz.
692045	17 3/4″	3 lbs.9 oz.
692050	19 3/4″	5 lbs.1 oz.



LID RACK

Stainless steel, rack for 10 lids. from 9 1/2″ to 19 3/4″ diameter.

Item Number	Length/Width	Weight
015210	15 3/8″ x 12″	7 lbs.

SAUCE PANS WITHOUT LID

Item Number	Diameter/Height/Quarts	Weight
691012	4 3/4″, 2 1/2″, 1/2	1 lbs.3 oz.
691014	5 1/2″, 2 3/4″, 1	1 lbs.5 oz.
691016	6 1/4″, 3″, 1 3/4	1 lbs.10 oz.
691018	7 1/8″, 3 1/2″, 2 3/8	2 lbs.
691020	7 7/8″, 3 7/8″, 4	2 lbs.6 oz.
691024	9 1/2″, 4 3/4″, 4 3/4	4 lbs.7 oz.
691028	11″, 5 1/2″, 9	5 lbs.10 oz.

SAUTE PANS WITHOUT LID

Item Number	Diameter/Height/Quarts	Weight
696020	7 7/8″, 2 3/4″, 1 1/2	2 lbs. 2 oz.
696024	9 1/2″, 3 1/8″, 2 3/4	3 lbs. 14 oz.
696028	11″, 3 1/2″, 4	5 lbs. 5 oz.

BRAZIERS WITHOUT LID

Item Number	Diameter/Height/Quarts	Weight
697028	11″, 3 1/2″, 5 3/4	5 lbs. 1 oz.
697032	12 1/2″, 4″, 8 1/2	6 lbs. 5 oz.
697036	14 1/8″, 4 3/4″, 12 3/4	9 lbs. 8 oz.
697040	15 3/4″, 5″, 17	11 lbs. 6 oz.
Non-Induction		
697045	17 3/4″, 5 7/8″, 24	19 lbs. 7 oz.
697050	19 3/4″, 6 1/2″, 34	24 lbs. 2 oz.

TRIANGLE PASTA COOKER/STRAINER

Made of Stainless Steel

Item Number	Diameter/Height/Quarts
713504	7″ High, 3 qts., (To be used with 14 1/8″ diam. pot)

1. STOCKPOTS WITHOUT LID *"Excellence"*

Item Number	Diameter/Height/Quarts	Weight
694024	9 1/2″, 9 1/2″, 11 1/2	4 lbs. 8 oz.
694028	11″, 11″, 18	6 lbs. 10 oz.
694032	12 1/2″, 12 1/2″, 26	8 lbs. 7 oz.
694036	14 1/8″, 14 1/8″, 38	13 lbs. 2 oz.
694040	5 3/4″, 15 3/4″, 53	16 lbs. 3 oz.
Non-Induction		
694045	17 3/4″, 17 3/4″, 76	27 lbs. 8 oz.
694050	19 5/8″, 19 5/8″, 104	34 lbs. 7 oz.

2. STOCKPOTS WITH LID AND FAUCET *"Excellence"*

Item Number	Diameter/Height/Quarts	Weight
694224	9 1/2″, 9 1/2″, 11 1/2	6 lbs. 5 oz.
694228	11″, 11″, 18	8 lbs. 9 oz.
694228	12 1/2″, 12 1/2″, 26	10 lbs. 9 oz.
Non-Induction		
694236	14 1/8″,14 1/8″,38	15 lbs. 5 oz.
694240	15 3/4″,15 3/4″,53	19 lbs. 2 oz.

MATFER PERFORMANCE COOKWARE

TOP FEATURES

1. Special stainless steel body compatible with all hobs.
2. Aluminum “sandwich bottom” retains heat to insure perfect cooking distribution.
3. Magnetic stainless steel base specially for induction cooking.
4. Strengthened spill catching rim.
5. Comfortable welded stainless steel handle.

PERFORMANCE ADVANTAGES

- Ensures uniform results throughout.
- May be used with any existing hobs.
- Excellent heat transfer.

HYGIENE

- Easy to clean

USER FRIENDLY

- Equipment easy to handle and hold, ensuring comfort and precision.

DURABLE

- Solid cast stainless steel comfort welded handle.
- Base remains perfectly flat through life of pan.

BRAZIERS WITHOUT LID "*Performance*"

Item Number	Diameter/Height/Quarts	Weight
673024	9 1/2″, 4 3/4″, 5 3/4	4 lbs. 3 oz.
673028	11″, 4 3/4″, 9	5 lbs. 14 oz.
673032	12 1/2″, 6 3/8″, 13 1/2	8 lbs.

SAUCE POTS WITHOUT LID "*Performance*"

Item Number	Diameter/Height/Quarts	Weight
670024	9 1/2″, 6 3/8″, 7 1/2	4 lbs. 7 oz.
670028	11″, 7 1/4″, 11 3/4	7 lbs.
670032	12 1/2″, 8 1/2″, 18	9 lbs.

STOCK POTS WITHOUT LID "*Performance*"

Item Number	Diameter/Height/Quarts	Weight
674024	9 1/2″, 4 3/4″, 9	5 lbs. 14 oz.
674028	11″, 11″, 18	6 lbs. 10 oz.
674032	12 1/2″, 12 1/12″, 26 1/2	9 lbs.

LIDS "*Performance*"

Item Number	Diameter	Weight
670514	5 1/2″	6 oz.
670516	6 5/16″	1 lb.
670518	7 1/8″	9 oz.
670520	7 7/8″	11 oz.
670524	9 3/8″	15 oz.
670528	11″	1 lb. 5 oz.
670532	12 5/8″	2 lbs.

SAUCE PANS WITHOUT LID *"Performance"*

Item Number	Diameter/Height/Quarts	Weight
671014	5 1/2″, 2 3/4″, 1	1 lb. 5 oz.
671016	6 1/4″, 3″, 1 3/4	1 lb. 10 oz.
671018	7 1/8″, 3 1/2″, 2 3/8	2 lbs.
671020	7 7/8″, 3 7/8″, 4	2 lbs. 6 oz.
671024	9 1/2″, 4 3/4″, 4 3/4	4 lbs. 7 oz.

FRY PANS *"Performance"*

Item Number	Diameter/Height/Quarts	Weight
675020	7 7/8″, 1 3/8″, 7/8	1 lb. 14 oz.
675024	9 1/2″, 1 1/2″, 1 1/2	2 lbs. 8 oz.
675028	11″, 1 3/4″, 2 5/16	4 lbs. 4 oz.

FLARED SAUTE PANS WITHOUT LID *"Performance"*

Item Number	Diameter/Height/Quarts	Weight
676020	7 7/8″, 2 1/2″, 2 1/8	2 1/2 lbs.
676024	9 1/2″, 3 1/8″, 2 3/4	3 lbs. 5 oz.
676028	11″, 3 1/2″, 4	4 lbs. 4 oz.

CASSEROLES WITHOUT LID *"Performance"*

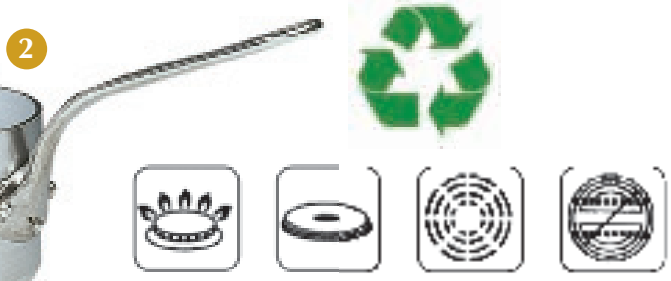
Item Number	Diameter/Height/Quarts	Weight
677028	11″, 3 1/2″, 4	5 lbs. 5 oz.
677032	12 1/2″, 4 1/8″, 8 1/2	7 lbs.

MATFER ALUMINUM COOKWARE

TOP FEATURES

- Energy Saving and performance
- Fast heat transmission and spreading
- Riveted flame resistant aluminum handles
- Compatible with any heating surfaces except induction hobs

FULLY RECYCLABLE AT END OF LIFE



1. ALUMINIUM SAUCE POTS
Without Lid

Item Number	Diameter/Height/Quarts
517024	9 1/2″, 6 1/3″, 7 1/2
517028	11″, 7 1/3″, 11 1/2
517032	12 1/2″, 8 1/2″, 18
517036	14 1/4″, 9 1/2″, 25 1/2
517040	15 3/4″, 10 1/2″, 36
517045	17 3/4″, 11 3/4″, 50
517050	19 3/4″, 13″, 67 1/2

2. ALUMINIUM SAUCE PANS
Without Lid

Item Number	Diameter/Height/Quarts
520012	4 3/4″, 2 1/2″, 3/4
520014	5 1/2″, 3″, 1 1/3
520016	6 1/3″, 3 1/3″, 1 7/8
520018	7″, 3 3/4″, 2 1/2
520020	8″, 4″, 3 1/2
520024	9 1/2″, 4 3/4″, 5 3/4
520028	11″, 5 1/2″, 9

ALUMINIUM SAUTE PANS
Without Lid

Item Number	Diameter/Height/Quarts
540520	8″, 2 1/2″, 2
540524	9 1/2″, 3″, 4
540528	11″, 3 1/2″, 6

ALUMINIUM CASSEROLES
Without Lid

Item Number	Diameter/Height/Quarts
524020	8″, 4″, 3 1/2
524024	9 1/2″, 4 3/4″, 5 3/4
524028	11″, 5 1/2″, 9
524032	12 1/2″, 6 1/3″, 13 1/2
524036	14 1/4″, 7″, 19 1/3
524040	15 3/4″, 8″, 26 1/2
524045	17 3/4″, 9″, 38
524050	19 3/4″, 10″, 52
524060	23 1/2″, 11 7/8″, 89

ALUMINIUM HEAVY SAUTE PANS
Without Lid

Item Number	Diameter/Height/Quarts
541032	12 1/2″, 4″, 8 1/2
541036	14 1/4″, 4 3/4″, 12 3/4
541040	15 3/4″, 5″, 17
541050	19 3/4″, 6 1/2″, 34

SAUCE POTS WITHOUT LID *"Performance"*

Item Number	Diameter/Height/Quarts
527024	9 1/2″, 9 1/2″, 11 1/2
527028	11″, 11″, 18 1/4
527032	12. 1/2″, 12 1/2″, 26 1/2
527036	14 1/4″, 14 1/4″, 38
527040	15 3/4″, 15 3/4″, 53
527045	17 3/4″, 17 3/4″, 76
527050	19 3/4″, 19 3/4″, 103 1/2

ALUMINIUM ROAST PANS
With Fixed Handles.

Item Number	Diameter/Height/Quarts
531030	11 7/8″, 2 7/8″, 4 7/8
531035	13 7/8″, 3″, 7
531040	15 3/4″, 3″, 9.7
531045	17 3/4″, 3 1/3″, 13
531050	19 3/4″, 3 1/2″, 17
531055	21 3/4″, 3 3/4″, 22 1/4
531060	23 1/2″, 3 3/4″, 26

ALUMINIUM CONICAL COLANDERS
Hooped Base.

Item Number	Diameter/Height/Quarts
529545	17 3/4″, 9 7/8″, 30 1/2
529550	19 3/4″, 11″, 43 1/3.
529560	23 1/2″, 13″, 70 7/8

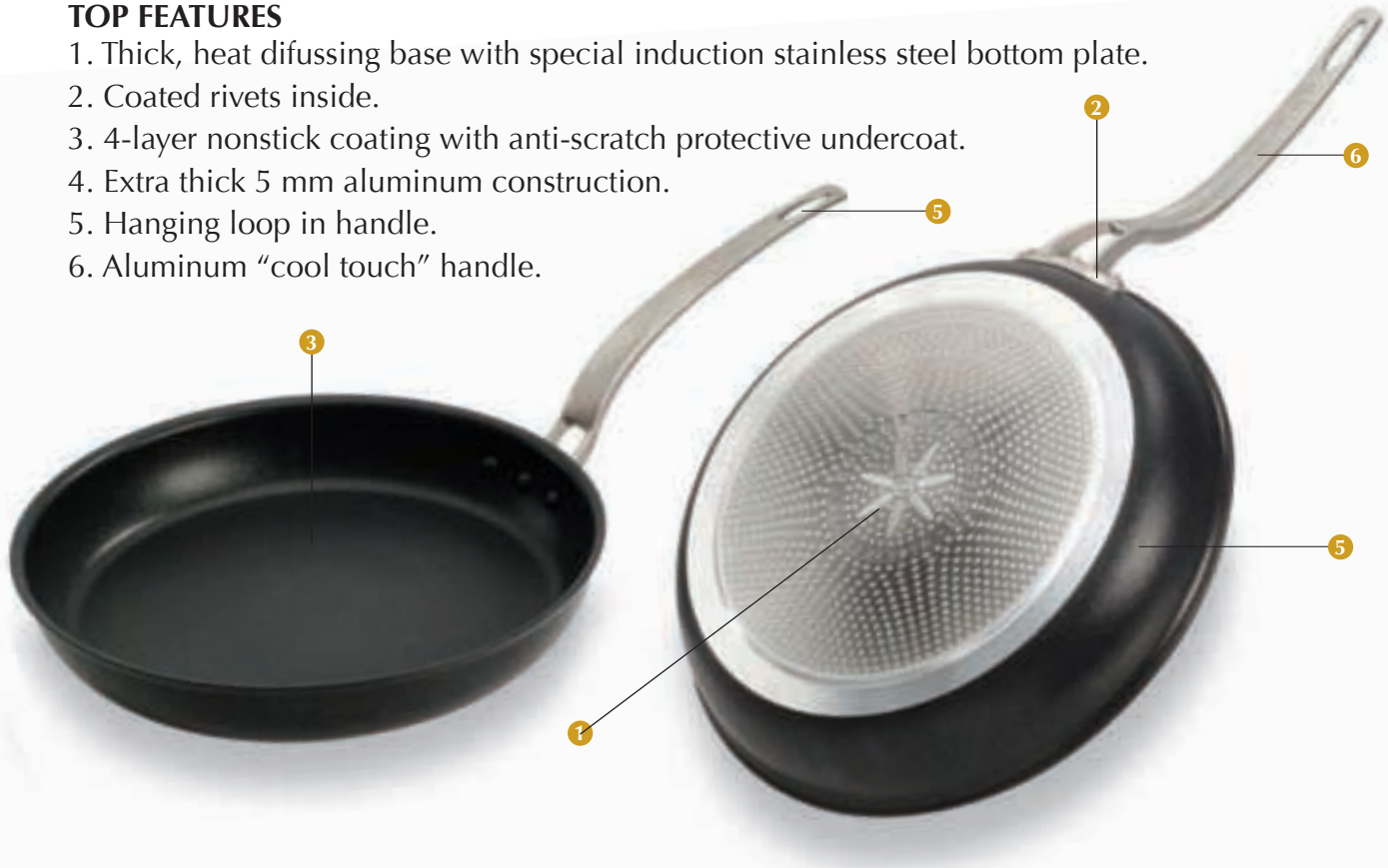
ALUMINIUM LIDS

Item Number	Diameter
521012	4 3/4″
521014	5 1/2″
521016	6 1/3″
521018	7″
521020	8″
521024	9 1/2″
521028	11″
521032	12 1/2″
521036	14 1/4″
521040	15 3/4″
521045	17 3/4″
521050	19 3/4″
521060	23 3/4″

BOURGEAT NON-STICK COOKWARE

TOP FEATURES

1. Thick, heat difussing base with special induction stainless steel bottom plate.
2. Coated rivets inside.
3. 4-layer nonstick coating with anti-scratch protective undercoat.
4. Extra thick 5 mm aluminum construction.
5. Hanging loop in handle.
6. Aluminum “cool touch” handle.



“ELITE PRO” SPECIAL ALUMINUM FRY PAN WITH INDUCTION BOTTOM

Made of nonstick aluminum, induction ready.

	Diameter/Height	Weight
668524	9 1/2″, 2″	2 lbs. 10 oz.
668528	11″, 2″	3 lbs. 7 oz.
668532	12 5/8″, 2″	4 lbs. 9 oz.

Use Matfer Bourgeat **EXOGLASS®** utensils to preserve the coating of fry pans. **Do not use stainless steel utensils**. See page 78 & 79.

Body construction warranty against workmanship under normal use. Non-stick surface warranty for 90 days under normal use and if care instructions are followed. **Do not over heat fry pans. Use sponge without pad for cleaning.**

***NOTE: NO LIDS AVAILABLE**

CLASSIC CHEF

IT IS ESSENTIAL TO AVOID ANY OVERHEATING OR PREHEATING OF EMPTY PANS IN ORDER TO MAINTAIN LIFESPAN OF YOUR COOKWARE. *EXTRA HEAVY ALUMINUM, 4 LAYERS NONSTICK COATING, WITH STAINLESS STEEL HANDLE, SUITABLE FOR GAS AND ELECTRIC, EASY TO CLEAN GREY LACQUER EXTERIOR *Dishwasher Safe**

NONSTICK CHINESE WOK
Aluminum four-coat nonstick interior.

Item Number	Diameter/Height/Quarts	Weight
909528	11″, 3 1/8″, 1/8	1 lb. 15 oz.

BLINIS FRY PAN
4-Layer Non-Stick Aluminium.

Item Number	Diameter/Height
665612	4 3/4″, 1″

OVAL FISH PAN
4-Layer Non-Stick Aluminium

Item Number	Diameter/Height/Quarts
667136	14 1/4″, 2″, 3 1/4
667140	15 3/4″, 2″, 4

"ELITE" CHEF FRYING PANS
Thick aluminium body (5 mm) and ground base (5 mm). 4-layer coating with flexible anti-scratch protection undercoat. Special stainless-steel induction disk in the base of the pan. Handle fixed with sturdy Teflon rivets. Stainless steel handle. Hanging eye fry pan. Coating guaranteed without PFOA. Compatible with all heat sources including induction hobs.

Item Number	Diameter/Height/Quarts
678520	7 3/4″, 3/16″, 1 1/3
678524	9 1/2″, 3/16″, 2
678528	11″, 3/16″, 2 1/2
678532	12 1/2″, 3/16″, 3 1/2

FRY PANS *"Excalibur"*
"Excalibur"nonstick interior reinforced with stainless steel. Comfortable,stay-cool stainless steel handle. Suitable for all heat sources.

Item Number	Diameter/Height/Quarts	Weight
669420	7 7/8″, 1 1/2″, 7/8	1 lb. 13 oz.
669424	9 1/2″, 1 1/2″, 1 1/2	2 lbs. 8 oz.
669428	11″, 1 3/4″, 2 5/16	4 lbs. 1 oz.
669432	12 1/2″, 2″, 3 3/8	5 lbs. 7 oz.

NONSTICK ROUND FRYING PANS

Aluminum four-coat nonstick interior.

Item Number	Diameter/Height/Quarts	Weight
906020	7 7/8″, 1 1/2″, 1	1lb. 3 oz.
906024	9 3/8″, 1 1/2″, 1 3/8	1 lb. 11 oz.
906028	11″, 1 3/4″, 2 1/8	2 lbs. 3 oz.
906032	12 5/8″, 2″, 31/4	2 lbs. 15 oz.
906036	14 1/4″, 2″, 4 1/4	4 lbs. 6 oz.
906040	15 3/4″, 2″, 5 5/16	5 lbs. 4 oz.

CREPE PANS

Aluminum four-coat nonstick interior.

Item Number	Diameter/Height/Quarts	Weight
907525	9 13/16″, 3/4″, 13/16	1 lb. 2 oz.
907528	11″, 3/4″, 1 1/4	1 lb. 6 oz.

RECTANGULAR FISH FRYING PAN

Aluminum four-coat nonstick interior.

Item Number	Diameter/Height/Quarts	Weight
908538	15″, 1 1/2″, 3 1/4	3 lbs. 7 oz.

RECTANGULAR FISH FRY PAN

4-Layer Non-Stick Alum.

Item Number	Diameter/Height/Quarts
667638	15″, 1 1/2″, 3 1/4

ROAST PAN WITH BUILT IN HANDLE

Aluminum four-coat nonstick interior.

Item Number	Diameter/Height/Quarts	Weight
664050	19 3/4″, 3 1/2″, 16 7/8	7 lbs. 7 oz

BLACK STEEL COOKWARE

Our incredible black steel fry pans are amazingly strong a made to last. Black Steel distributes heat excellently.

ROUND FRYING PANS

Item Number	Diameter/Height	Weight
062001	8 5/8″, 1 1/2″	2 lbs. 12 oz.
062002	9 1/2″, 1 3/4″	3 lbs. 1 oz.
062003	10 1/4″, 2″	3 lbs. 11 oz.
062004	11″, 2″	4 lbs. 2 oz.
062005	11 7/8″, 2 1/8″	4 lbs. 11 oz.
062006	12 5/8″, 2 3/8″	5 lbs. 3 oz.
062007	14 1/8″, 2 1/2″	6 lbs. 14 oz.
062008	15 3/4″, 2 3/4″	8 lbs. 2 oz.
062009	17 3/4″, 3″	9 lbs. 8 oz.

TOP FEATURES

- Fry pans in black steel plate for all hub types.
- High quality extra strong steel strip handle.
- Heavy duty construction.
- Can be “seasoned” for non stick use and prolonged life.

see instructions on page 169

BLINIS OR RUSSIAN PANCAKE PAN

Iron handle.

Item Number	Diameter/Height	Weight
062040	4 3/4″, 7/8″	1 lb.

ROUND CREPE PANS

Item Number	Diameter/Weight	Weight
062031	7″	1 lb. 4 oz.
062032	7 7/8″	1 lb. 7 oz.
062033	8 5/8″	1 lb. 12 oz.
062034	9 1/2″	2 lb.

DEEP FRYING BASIN

Black steel basin with stainless steel removable basket.
For use in all types of deep frying.
Complete set

Item Number	Diameter/Quarts
062060	12 1/2″, 6 1/3
062062	15 3/4″, 12 3/4
062063	17 3/4″, 18 1/4

Basin only

Item Number	Diameter/Quarts
062070	12 1/2″, 6 1/3
062072	15 3/4″, 12 3/4
062073	17 3/4″, 18 1/4

Basket only

Item Number
062080
062082
062083

PAELLA PANS

Curved sides, two handles.

Item Number	Diameter/Height	Weight
062051	14 1/8″, 1 5/8″	6 lbs. 2 oz.
062052	15 3/4″, 2 1/16″	7 lbs. 6 oz.
062053	17 3/4″, 2 1/4″	9 lbs. 2 oz.

POLISHED STEEL PAELLA PANS

Two handles.

Item Number	Diameter
070522	7 7/8″
070528	11″
070538	14 1/8″
070550	27 1/2″

STAINLESS STEEL PAELLA PAN

Pan with handles suitable for all hubs including induction. Sandwich bottom: stainless steel - aluminum - stainless steel provides uniform warming.

Item Number	Diameter/Height
070988	11″, 1 1/2″
070990	12 1/2″, 1 1/2″
070992	14 1/8″, 1 1/2″

LE CHASSEUR ENAMELED CAST IRON

TOP FEATURES

- Even heat distribution and retention.
- Suitable for all hubs including induction.
- Enameled base will not scratch hubs or cook tops.
- Cast iron cookware retains nutritional content in foods.
- From kitchen to table.
- Casseroles delivered with 2 knobs: 1 brass, 1 black (special for oven use)

ROUND CASSEROLE POT WITH LID - BLACK

Item Number	Diameter/Height/Quarts
071098 - mini	4″, 3 1/2″, 1/4
071100	7″, 5 1/8″, 2
071102	7 7/8″, 5 1/3″, 2 1/2
071104	9 1/2″, 6 1/4″, 4
071106	11″, 7″, 6 1/2

ROUND CASSEROLE POT WITH LID - RED

Item Number	Diameter/Height/Quarts
071096	7″, 5 1/8″, 2
186403	7 7/8″, 5 1/3″, 2 -1/2
186404	9 1/2″, 6 1/4″, 4
186405	11″, 7″, 6 1/2

NEW

OVAL CASSEROLE WITH LID - BLACK

Item Number	Length/Width/Height/Quarts
071113	9 7/8″, 7 1/2″, 6 1/2″, 3 1/8
071108	10 1/2″, 7 7/8″, 6 1/2″, 3 7/8
071101	12 1/4″, 10 1/4″, 6 2/3″, 6
071114	13 3/4″, 11″, 7 1/2″, 7 7/8

OVAL CASSEROLE WITH LID - RED

Item Number	Length/Width/Height/Capacity
186408	13″, 7 7/8″, 6 1/2″, 3 7/8
186409	12 1/4″, 10 1/4″, 6 2/3″, 6

LE CHASSEUR DEEP ROUND DISHES

Black

Item Number	Diameter/Height/Quarts
071078	6″, 2″, 1/2
071081	7″, 2″, 3/4

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LE CHASSEUR OVAL DISHES

Oval Dish with handles.

Item Number	Diameter/Height/Quarts
071083 - Black	10″, 2 1/8″, 1/2
071085 - Red	10″, 2 1/8″, 1/2
071087 - Red	13 1/2″, 2 1/2″, 1 1/4

LE CHASSEUR EGG DISHES

Round egg dish with handles.

Item Number	Diameter/Height/Quarts
071089 - Red	6 1/4″, 1″, 1/3
071091 - Black	6 1/4″, 1″, 1/3

LE CHASSEUR RECTANGULAR ROASTING PAN

Rectangular roasting pan red

Item Number	Diameter/Height/Quarts
071093	15 3/4″, 10″, 2 3/4″, 5

LE CHASSEUR RECTANGULAR TERRINES

Rectangular Terrine with with and handles.

Item Number	Length/Width/Height/Quarts
071070 - Black	11″, 6″, 4 3/4″, 1 1/4
071072 - Black	12 1/2″, 4 1/3″, 4 3/4, 1 3/8
071074 - Red	11″, 6″, 4 3/4″, 1 1/4
071076 - Red	12 1/2″, 4 1/3″, 4 3/4″, 1 3/8

RECTANGULAR GRILL - REVERSIBLE
Black Cast Iron.

Item Number	Diameter/Height/Quarts	Weight
187002	17 3/4″, 10 1/4″	11 lbs. 3 oz.

RECTANGULAR GRIDDLE
Black cast iron with special enameled blue ceramic outer coating.

Item Number	Length/Width	Weight
071107	16 1/2″, 9 1/2″	11 lbs. 3 oz.

REVERSIBLE GRIDDLE
Black cast iron made with on slick side, one side grooved and with two handles suitable for gas stoves.

Item Number	Length/Width/Height	Weight
071058	19 2/3″, 13 3/4″, 1 1/8″	11 lbs. 3 oz.

SQUARE RIBBED SKILLET
Black cast iron.

Item Number	Length/Width
01750	9″, 9″

FLAT CAST IRON COOKING PLATTER
Cast iron, wood base. Includes a removable gripping handle. From kitchen to table top.

Item Number	Diameter
079611	11 7/8″

CAST IRON CREPE PAN
Black with beech wood spatula and scrapper.

Item Number	Diameter
071122	11 3/4″

FONDUE FORK
Black plastic handle. Sold in sets of 6.

Item Number	Length
061715	11 7/8″

LE CHASSEUR FONDUE POT
Enameled cast iron. Includes base, fork grooved splatter guard, burner and six assorted color fondue forks.

Item Number	Diameter/Height/Caapacity
070971	9″, 8 1/4″, 1 qt.

ROAST PANS
Made of 18/10 Stainless steel.

Item Number	Diameter/Height/Quarts	Weight
713540	15 3/4″, 12 5/8″, 9	9 lbs. 1 oz.
713550	19 3/4″, 15 3/4″, 15 7/8	12 lbs. 7 oz.
713560	23 5/8″, 18 7/8″, 25 7/8	17 lbs. 7 oz.

FISH POACHER
Complete with grid and lid. Stainless steel.

Item Number	Diameter/Height/Quarts	Weight
073597	23 3/4″, 6 1/4″, 4 3/4″	5 lbs. 11 oz.

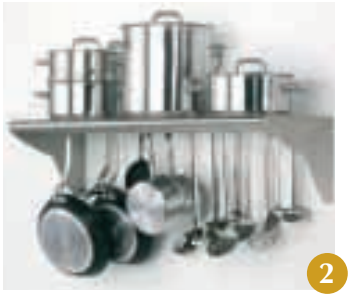
PRESSURE COOKER
13 liter capacity made of 18/10 stainless steel with triple layer base of steel; copper - stainless steel - copper. Plastic handles, fast close lid and suitable for all hubs including induction.

Item Number		Weight
013320	13 Liters / 14 qts.	10 lbs.
013230	Spare part insert for Pressure Cooker	2 oz.

BAIN-MARIES WITHOUT LID

Item Number	Diameter/Height/Quarts	Weight
702212	4 3/4″, 4 3/4″, 1 1/2	14 oz.
702214	5 1/2″, 5 1/2″, 2 1/4	1 lb. 3 oz.
702216	6 1/4″, 6 1/4″, 3 1/2	1 lb. 7 oz.
702218	7 1/8″, 7 1/8″, 5	1 lb. 9 oz.

1



2

1. KITCHEN UTENSIL HANGING RAIL
One piece hanging rail suitable for hook or hole hanging utensils.

Item Number	Length
719110	39 3/8″

2. WALL MOUNTED UTENSILS SHELF
Made of Stainless steel.

Item Number	Length	Weight
845608	31 1/2″	12 lbs. 2oz.

ROLL'BOX SPICE CONTAINERS

MADE IN FRANCE

SPICES ROLL'BOX

Base and bowls made of stainless steel is ideal for keeping all spices in a single container. Hemispheric bowls must be used with supporting base. Slanted supporting base makes it easy to view and identify contents. Plexiglass lid keeps spices/content fresh.

Roll'Box comes in 2 versions:

- 6 bowl version with rear compartment for 4 pouring bottles.
- 4 bowl version for easier storage.
- Bowl capacity is 1 pint.

Item Number	Length/Width/Height	Weight
4 Bowl Set		
017084	20″, 5 1/4″, 4 1/4″	4 lbs. 9 oz.
6 Bowl Set		
017082	15″, 14″, 5 1/2″	3 lbs.

MADE IN FRANCE

SUPER CONDIBOX

Delivered with 2 stainless steel GN 1/3 containers and 2 GN 1/6 containers and 1 cooling block. Perfect for keeping service condiments cold and fresh separately for hours. Stainless steel outer housing with closable lid.

Super CondiBox

Item Number	Length/Width/Height	Weight
511520	22 3/4″, 14 1/4″, 7 1/2″	2 lbs. 6 oz.

Eutectic Plate

826003	Cooling Block	6 oz.

5 Container Condibox

Delivered with 5 stainless steel GN 1/9 containers and 2 cooling blocks. Perfect for keeping service condiments cold and fresh separately for hours.

Item Number	Length/Width/Height	Weight
511510 - Set	23″, 8″, 5 1/2″	17 lbs.

Eutectic Plate

511512	10 1/4″, 6 3/8″, 1, 3/16	2 lbs. 6 oz.

Stainless Steel GN Pan

747010	GN 1/9	6 oz.

EARTHENWARE ROUND TERRINE NO. 5

Item number	Diameter/Height/Capacity
552167	5 1/2″, 2″, 1 pint

EARTHENWARE ROUND TERRINE NO. 6

Item number	Diameter/Height/Capacity
552169	7″, 3 1/3″, 2 pints

EARTHENWARE BRETON, CASSOULET AND SOUP BOWL

Item number	Diameter/Height/Capacity
552125	4″, 2″, 8 oz.
552127	4 1/3″, 2″, 10 oz.
552129	5″, 2 1/2″, 13 oz.
552131	5 1/2″, 2 3/4″, 1 pint
552133	6 2/3″, 3 1/3″, 2 pints
552135	7 1/4″, 3 1/2″, 2 pints 12 oz.
552137	8 1/4″, 4″, 4 pints
552139	10″, 4 1/3″, 6 pints

EARTHENWARE CASSOULET DISH

Glazed earthenware, stackable.

Item Number	Diameter/Height/Capacity	Weight
059925	6 1/4″, 2 1/8″, 1 pint 7 oz.	4 oz.

KUGELHOPF EARTHENWARE MOLD

Mold in enamelled fire clay. Brandy color only inside, unleaded.

Item Number	Diameter/Height/Capacity
630203	6 1/3″, 3″, 15 oz.
630204	7 1/2″, 3 1/3″, 28 oz.
630205	8 1/3″, 3 3/4″, 33 oz.
630206	9″, 4″, 50 oz.

EARTHENWARE DISH

Glazed earthenware.

Item Number	Diameter/Height/Capacity	Weight
052284	6 2/3″, 2 1/4″, 1 pint 7 oz.	4 oz.

STONEWARE COLLECTION BUTTER RAMEKIN NO. 20

Light brown exterior, beige interior.

Item Number	Diameter/Height/Capacity	Weight
552390	2 1/3″, 1″, 3/16 oz.	4 oz.

STONEWARE COLLECTION BUTTER RAMEKIN NO. 40

Light brown exterior, beige interior.

Item Number	Diameter/Height/Capacity	Weight
552394	2 3/4″, 1 1/3″, 1 3/8 oz.	7 oz.

PORCELAIN BUTTER DISH
With lid.

Item Number	Diameter/Height
062588	3 1/2″, 2 3/4″

STAINLESS STEEL KNIFE

Item Number	Length
060383	6″

SMALL GLASS SAUCE PAN
Small Glass Sauce Pan, tempered glass. High temperature resistance, multiple uses such as; small portion meals, appetizers, hot sauces or other hot liquids.

Item Number	Diameter/Height/Capacity
400677	4″, 4 3/4″, 6 3/4 oz.

GLASS VIAL
Glass Vial with cork for multiple uses such as; olive oil, salad dressings, hot sauces or other condiment liquids.

Item Number	Diameter/Height/Capacity
033102	2 3/4″, 4 1/3″, 3 1/3 oz.

MINI APPETIZER/JAM JAR
Made of glass for serving individual portions, with seal and clamp closure.

Item Number	Diameter/Height/Capacity
532524	4 1/8″, 4 1/8″, 1 pint 6 oz.
532523	3 1/8″, 3 1/8″, 8 oz.

FRENCH FRY HOLDER
French fry holder. Available with one or two rings for holding condiments. Cups not included.

French fry holder with one ring

Item Number
361644

French fry holder with two rings

Item Number
361742

Faux newspaper wrapping paper for french fry holder.

Item Number
TS3000

MUSSEL POT WITH LID FOR EMPTY SHELLS
Enameled steel with stainless steel rim.

Item Number	Diameter/Height/Quarts
070973	7 3/4″, 8 1/4″, 2 1/2 qts.
070974	7″, 5″, 1 1/2 qts.

STAINLESS STEEL FOOD WARMER
Includes stand and burner (alcohol/combustible paste).

Item Number	Diameter/Height
061665	6 1/4″, 3 3/4″

Burner only

Item Number	Diameter/Height
061670	3 3/4″, 1 3/4″

OIL SPRAYER
Pump spray.

Item Number	Weight
661404	8 oz.

SERRANO HAM HOLDER
Used for cutting ham with leg & bone. Constructed of heavy -duty varnished beech wood. Stainless steel parts, hold ham in place.

Item Number	Length/Width/Height	Weight
120524	18 7/8″, 9″, 5 1/8″	6 lbs.

TABLE CRUMBER
Stainless steel blade plastic grip.

Item Number	Length	Weight
061607	5 1/2″	5 oz.

MISE EN BOUCHE - MINI BENT SPOON
Mini bent spoon, made of stainless steel, great for hanging on espresso cups, appetizers and ice cream dishes, etc...

Item Number	Length	Weight
060661	4″	3 oz.

MISE EN BOUCHE SPOON
Stainless Steel spoon to present pre-appetizer delicacies

Item Number	Length	Weight
084434	4″	3 oz.

MISE EN BOUCHE SPOON
Stainless steel spoon to present pre-appetizer delicacies.

Item Number	Weight	Weight
051291	5 1/8″	4 oz.

GOURMET SPOON
Stainless Steel spoon.
(pack of 10)

Item Number	Length/Width	Weight
660116	4 3/4″, 1 1/2″	6 oz.

PEPPER MILLS "RUSTIC"
New pepper mill made of heavy dark lacquered, wood, mechanism made of tempered steel with a lifetime warranty.

Item Number	Height	Weight
061475	4 1/2″	6 oz.
061477	6″	7 oz.
061479	8 1/2″	10 oz.
061481	10 1/4″	1 lb. 1 oz.
061485	16″	1 lb. 8 oz.

1. PEPPER MILL
Made of heavy dark wood.

Item Number	Height
061452	9″

2. SALT MILL
New salt mill made of heavy wood natural lacquered, mechanism made of nylon with a lifetime warranty

Item Number	Height	Weight
061520	4 1/2″	5 oz.

ELECTRIC PEPPER MILL WITH LIGHT
Handy for table service. Battery operated.

Item Number	Height
061440	8″

DUCK AND LOBSTER PRESS
Polished brass traditional culinary tool. For carcass juice extraction (pressed duck) convenient for both preparation or presentation in a restaurant dining room.

Item Number	Cubic Inches	Weight
612205	40	30 lbs.

Stainless Steel Lobster Press

215545		25 lbs.

MATFER STICK BLENDERS

Our Matfer mixers have a sturdy construction, with a stainless steel tube and blade for maximum chopping of all types of vegetables. This blender also comes with a stainless steel whisk, both blade and whisk disassemble with easy one quarter turn allowing space saving storage of machine.

STICK BLENDER WITH TUBE
Machine with stainless steel tube.

Item Number	Tube Length
SP-550A-110	14 3/4″
SP-550B-110	17 3/4″
SP-550C-110	20 3/4″

UL LISTED

STICK BLENDER COMBO SET
Set includes whisk & stainless steel tube.

Item Number	Tube Length
SP-550AEW-110	14 3/4″
SP-550BEW-110	17 3/4″
SP-550CEW-110	20 3/4″

CREPE MAKER

Crepe plate made of heavy cast iron, 3/8″ thick, stainless steel base 18/10 and three feet with plastic protective covers. Comes with wooden crepe dough spreader and spatula. 1 year warranty.
Requires a 240V, 3 Phase Outlet. **UL and NSF Approved.**

Item Number	Length/Height	Weight
242307	15 3/4″, 5 1/2″	55 lbs. 3 oz.

CAST IRON CREPE PAN

Item Number	Diameter
071122	11 3/4″

STEEL ROUND CREPE PANS

Iron handle.

Item Number	Length	Weight
062031	7″	1 lb. 4 oz.
062032	7 7/8″	1 lb. 7 oz.
062033	8 5/8″	1 lb. 2 oz.
062034	9 1/2″	2 lb.

CREPE DOUGH SCRAPER

Made of boxwood. For spreading dough on crepe machine. "T" shaped.

Item Number	Length/Width	Weight
071950	15 3/4″, 5 3/4″	45 lbs.

FLAT BEVELED SPREADER

Made of boxwood.

Item Number	Length	Weight
114145	14 1/8″	2 oz.

CENTRIFUGAL JUICER "SANTOS"

Base made of aluminum with anodized black waterproof ring to hold bowl. Bowl is made of unbreakable poly carbonate. Easy to clean, juicer dismantles completely. 1 year warranty. 110 volts / 150 watts. **UL Approved**.

Item Number	Length/Width/Height	Weight
991077	12", 8", 14"	12 lbs. 8 oz.

SPARE PARTS FOR CENTRIFUGAL JUICER:

Item Number	Description	Weight
880370	Black Top Cone	2 oz.
880372	Plastic Grid	1 oz.
880374	Ring	3 oz.
880376	Yellow bowl	8 oz.
880378	Glass stand	8 oz.
880380	Switch	6 oz.

BUTTER CHURN

Made of cast-aluminum with glass jar. Make your own home made butter.

Item Number	Weight
BAR01	1 lb. 8 oz.

HEAVY DUTY HAND SAUSAGE STUFFER - 5 KG

Stainless steel cylinder 18/10, nylon piston with O-ring. Aluminum mechanism and gears. Stainless steel base. Removable crank for operating a 2-speed rack: slow for pushing, quick for piston return. Suitable for all meats. Comes with cones of 0, 11, 18, 25 and 33 mm. 4 attachments.

Item Number	Weight
215605	26 lbs. 10 oz.

VERTICAL MANUAL FILLER SAUSAGE STUFFER

3 LT,

Item Number	Weight
N5700	20 lbs.

BODY WARMER VEST
Personal protective wear works ideally to keep on warm when entering refrigeration rooms. Stand up collar and elastic waist keep in warmth. Sizes available LG-XXL.

Item Number	Size
716753	Large
716797	Extra Large
716759	XX Large

CHEF'S APRON
100% cotton. Wide aprons enveloping the whole waist.

Item Number	Length/Width
130140	40 1/8″, 23 1/2″
130135	40 1/8″, 35 1/3″

VALET'S APRON
Made from 50% cotton and 50% polyester. Overall dimensions are 40″l x 37″w.

Item Number	Description
130160	Blue with pocket
130155	Blue without pocket
130150	White with pocket
130145	White without pocket

WHITE VINYL APRON
Adjustable neck tie. Resistant to common cleaning products. Designed for dish washing. Hook and elastic fastening. Extra light and flexible. **Temperature use to 172ºF maximum.**

Item Number	Length/Width
130175	39 1/3″, 29 1/4″
774001	45 1/4″, 35 1/4″
774003	51″, 35 1/4″

BUTCHER'S APRON

Protective apron in stainless steel chain mail. Reversible and flexible. Equipped with VITOFIX strap. 2 sizes to fit most adults.

Item Number	Length/Width
181033	23 2/3″, 22″
181047	29 1/2″, 22″

POLYURETHANE CHOCOLATE APRON

Polyurethane apron with adjustable neck strap and elastic hook on the back. Excellent fat resistance, easy to clean with water and de greaser.

Item Number	Length/Width
774002	3'9″, 3'

TELBLUE GLOVES

Blue PVC plus textile gloves with textured non-slip finish on the hand. Comfort, flexibility and excellent resistance to cold due to the knitted cotton interior. Suitable for most food contact.

Item Number	Size/Length
773022	Small, 11 7/8″
773023	Medium, 11 7/8″

CUT PREVENTION GLOVE

Glove made of glass fiber and polyester knit, is seam free, and flexible for optimum comfort. This glove offers a high level of protection against cuts. Recommended in the food industry for cutting meat and cleaning sharp objects or machines such as; knives, electric slicers, etc. Machine washable.

Item Number	Size
467012	Small
466620	Medium
466621	Large

PROTECTION MITTS & GLOVES

For heat protection made of leather. **Can be used up to 572ºF**. Oven mitts with forearm protection.

Item Number	Length	Weight
773001	4″ forearm protection	14 oz.
773002	8″ forearm protection	1 lb. 1 oz.

HEAT INSULATION GLOVES

5 fingers. Made of leather, with woollen inner layer.

Item Number	Length	Weight
773011	4″ forearm protection	8 oz.
773012	7 3/4″ forearm protection	10 oz.

DISPOSABLE HATS

Matfer's toques are made of non-woven vegetable fiber combining quality, lightness, comfort and elegance.

This material allows:
1. The skin to breathe
2. Wearing the hat for several days with better sweat absorption, no skin irritation.
3. Adjustable head measurement. The hat comes with 30 elegant pleats, and no top. Sold 10 hats per bag.

A. Height 7-1/8", pleated, no top / 10 hats per bag
B. Height 8-3/4", pleated, no top / 10 hats per bag

Item Number	Diameter/Height/Quarts	Weight
A. 760321	7-1/8"	9 oz.
B. 760331	8-3/4"	9 oz.

MATFER PRODUCT WARRANTY AND COOKWARE MAINTENANCE

BOURGEAT COOKWARE WARRANTY

From the date of purchase, **Matfer Bourgeat** guarantees to repair or replace any item found defective in material, workmanship or construction under normal use and following care instructions. This excludes damage from misuse or abuse. As with any metal manufactured product, minor imperfections and slight color variations are normal.

Completed Warranty Registration Form must be on file with Matfer Bourgeat. Matfer Bourgeat reserves the right to inspect any item claimed against warranty, user to pay freight to return product.

USE AND CARE INSTRUCTIONS FOR NONSTICK AND STAINLESS COOKWARE

Matfer Bourgeat nonstick cookware is manufactured with a state-of-the-art coating process. It is designed to last the lifetime of the pan under normal use.

- **NEVER use metal utensils in the pan.**
- Nonstick cookware is not meant to be cleaned in the dishwasher.
- Nonstick cookware should be hand washed in hot soapy water using a mild houshold detergent. **NEVER use scouring pads, steel wool, bleach or any abrasive cleaner such as oven cleaners**.
- Salt usage may cause pitting in the stainless cookware interior. To avoid salt damage, do not add salt to your food until the liquid begins to boil.
- Do not preheat an empty pan for more than one minute. Overheating can cause brown spots or blue stains.
- Food film left on the pan may cause discoloration and sticking.
- **Bourgeat** stainless cookware is oven safe to 500ºF; nonstick cookware is oven safe to 400 degrees Farenheit.
- Proper use of the cleaning product “Bar Keepers Friend” can be useful to remove stuck on food and discoloration.
- We highly recommend the use of **Bourgeat** Copper Cleaning Paste for all copper products.

BLACK STEEL FRYPAN SEASONING

Before the first use – Place the frying pan under hot running water for a few minutes, to remove what remains of the protection layer, with a brush if necessary. Dry the frying pan, then fry in a portion of oil, slices of sprinkled potatoes, and large portion of salt for a few minutes. Discard contents, then briefly reheat frying pan with a little oil, remove from heat and wipe with paper.

After use - Wipe with paper or if necessary rinse under hot running water. Clean without dish washing liquid. Dry and re-grease lightly.

PAN AND BLUE STEEL PREPARATION

- Do not use pans or new molds before under going preliminary treatment.
- Pans and molds must be warmed in a temperature of 230º F to allow a good hot cleaning with a cloth. After they have been cleaned with a cloth, they are put back in the oven, one of two times more, until the cloth has very little soil left.
- Then the pans or molds are greased with vegetable oil of quality and subjected to a temperature of 390 degrees F for two hours.
- You have to clean them a second time with a cloth, then grease them. Now they are ready for use
- The greasing must be repeated before each use.

REMINDERS

- The blue steel molds are sensitive to dampness. Do not stock in a humid environment, such as a cold room.
- You must clean with a dry cloth. **DO NOT** use an abrasive sponge, it could damage the upper coat of metal, which would lose its properties.
- Washing is not recommended, however, if a wash is done, you have to dry and grease the molds or pans immediately according to the process described above.

NSF International is an accredited, third-party certification body that tests and certifies products to verify they meet these public health and safety standards. Products that meet these standards bear the NSF Mark, which is respected by consumers, manufacturers, retailers and regulatory agencies at the local, state, federal and international level.

The universal recycling symbol is internationally recognized as being used to designate items that can be recycled.

The UL Mark on Listed motors assures inspectors and authorities having jurisdiction (AHJ's) that the motor has been evaluated to globally recognized requirements for fire, electric shock and injury to persons. Manufacturers of end products know that UL Recognized component motors have been tested and evaluated to rigorous requirements for safety of rotating machinery designed to be factory installed

This sign recognizes the quality allocated to the products by AFNOR in compliance with French and European technical standards and specifications. The NF marking guarantees that products purchased comply with regulatory requirements.

ALPHABETICAL INDEX

A

Air Brush & Compressor 61
Aluminum Cookware 141
Apple Corer Knife 83
Apple Peeler, slicer 92
Apple, Pear Divider 84
Apron 166
Apron Butchers 167
Apron Chocolate 167
Avocado Peeler, Slicer 87
Avocado Scooping Spoon 87

B

Bag Pastry Clips 55
Bag Pastry Dryer 54
Bag Pastry Holder 54
Bags Pastry 54, 55
Bags Pastry Dispenser 55
Bain-Marie Stainless Steel 152
Bakers Blade 12
Baking Sheet Roul'pat 43
Baking Beans 61
Baking Pan Bread Aluminum 44
Baking Sheet Exopap® 43
Baking Sheet Fiberglass Nonstick 44
Baking Silform Baguette 44
Baking Silform Italian Loaf 44
Baking Silform Subroll 44
Baking Tray Fibermax 44
Baking Tray Fibermax Mesh 44
Basket Bread Banneton 11
Basket Bread Banneton Linen Lined 11
Basket Bread Wicker 11
Basket Bread Wicker Linen Lined 11
Black Steel Cookware 146
Blinis Pan Black Steel 146
Body Vest 166
Bowls Mixing Hemispherical Stand 104
Bowls Mixing Hemispherical Polypropylene 104
Bowls Mixing Hemispherical Stainless Steel 104
Bowls Mixing Stainless Steel Flat 104
Braising Pot "Tradition" 134
Brazier Pan "Excellence" 137
Brazier Pan "Performance" 139
Bread Basket Banneton 11
Bread Basket Banneton Linen Lined 11
Bread Basket Wicker 11
Bread Basket Wicker Linen Lined 11
Bread Pan Exoglass® 9, 10
Bread Pan Exopan® 9, 10
Bread Pan TinPlate 10
Butter Churn 164
Butter Curler 107
Butter Dish 157
Butter Dish Knife 157
Butter Portioner 107
Butter Ramekin 156

C

Cake Marker 12, 18 81
Cake Marker 14, ... 81
Cake Marker 16, ... 81
Cake Server Stainless Steel 81
Casserole "Excellence" 136
Casserole "Performance" 140
Casserole Aluminum 141
Casserole Copper 127
Casserole Copper with lid 128
Casserole Oval Enameled Cast Iron 148
Casserole Round Enameled Cast Iron 148
Cast Iron Cookware 148
Ceramic Cookware 126
Cheese Grater Four Sided 117
Cheese Guillotine 116
Cheese Knife Two Handed 117
Cheese Parmesan Knife 117
Cheese Slicer 116
Cheese Wire 116
Cheese Wire Slicer 116
Chef Hat 168
Cherry Stoner 84, 100
Chocolate Apron 167
Chocolate Dipping Machine 64, 65
Chocolate Dipping Machine Disk 64
Chocolate Dipping Machine Dispenser 64
Chocolate Forks 74
Chocolate Mold 66, 67, 68
Chocolate Mold 69, 70, 71
Chocolate Thermometer 75
Chopping Board 121, 122
Chopping Board Ergoplan 120
Chopping Board Plane 122
Chopping Board Plane Blade 122
Chopping Board Rack 122
Cloth - Dough Proofing 44
Colander Aluminium 95, 142

ALPHABETICAL INDEX

Colander Stainless Steel 95
Comb Charlotte 62
Comb Icing 62
Comb Pastry 62
Condibox 154
Cooling Rack - Round with feet 51
Cooling Rack - Rectangle with feet 51
Copper Bowl 130
Copper Cookware 127
Copper Cleaner 127
Copper Set 8 127
Crepe Cast Iron 151, 163
Crepe Dough Scraper 163
Crepe Machine 163
Crepe Pan Black Steel 126, 163
Crepe Pan Cast Iron 146, 163
Crepe Pan Ceramic 126
Crepe Pan Copper 131
Crepe Pan Nonstick 145
Crepe Spreader 163
Crumber Table 159
Cutter "Pic Vite" 49
Cutter "Vol-Au-Vent" Set 48
Cutter Croissant 48
Cutter Dough Bike 49
Cutter Dough Lattice 49
Cutter Dough Scraper 50
Cutter Dough Wheel 49
Cutter Heart Shape Plain Set 48
Cutter Heart Shaped 21
Cutter Lattice Pie 48
Cutter Oval Stainless Steel 48
Cutter Roller Docker 49
Cutter Shortbread Stainless Steel 48
Cutter Square Plain 48
Cutters Exoglass® Flutted 47
Cutters Exoglass® Plain 47
Cutters Exoglass® Set 47
Cutters Fluted Stainless steel 47
Cutters Jelly, Vegetable Assorted 87
Cutters Jelly, Vegetable Assorted Exoglass® 87
Cuttter Oblong Stainless Steel 23

D

Decorating Knife 83
Density Meter 60
Density Meter Tube 106
Dish Egg Enameled Cast Iron 149
Dish Oval Enameled Cast Iron 149
Dish Round Enameled Cast Iron 149
Dishware Earthenware 156
Dough Bike Cutter 49
Dough Lattice Cutter 49
Dough Scraper Cutter 50
Dough Wheel Cutter 49
Duck Press Brass 160
Duck Press Stainless Steel 160

E

Egg Display Holder 89
Egg Knocker, Topper 88
Egg Pan copper 130
Egg Poacher 89
Egg Slicer Cutter 88
Egg Slicer Maximus 88
Egg Slicer Two Way 88
Egg Topper 89
Egg Wedger 89
Egg Whisk 89
Egg White Bowl 130
Escargot Fork 107
Escargot Plate 12 107
Escargot Plate 6 107
Escargot Tongs 107

F

Fat Separator Jug 106
Fermentation Cloth Dough Proofing 44
Fish Poacher Copper 132
Fish Poacher Stainless Steel 152
Fish Scaler 102
Flexipan Flexible Mold 37, 38, 39
Flexipan Flexible Mold 40, 41, 42
Fondue Fork 151
Fondue Pot 151
Food Mill 113
Food Warmer 158
Fork Oyster 101
Frame Cake Square Stainless steel 25
Frame Extendable Stainless Steel 25
Frame Flan Retangular Tinplate 25
Frame Log Square Stainless Steel 25
Frame Mousse Retangular Stainless Steel 25
Frame Mousse Stackable 26
Frame Mousse Stackable Set 27
Frame Rectangular Stainless steel 25

ALPHABETICAL INDEX

French Fry Holder 157
French Fry Holder Paper 157
Fruit Decorating Knife 83
Fruit, Vegetable Shaping Knifes 83
Fry Pan "Elite" Nonstick 144
Fry Pan "Excalibur" 144
Fry Pan "Performance" 140
Fry Pan "Tradition" 133
Fry Pan Black Steel 146
Fry Pan Ceramic 126
Fry Pan Copper 129
Fry Pan Nonstick 143
Fry Pan Nonstick Blinis 144
Fry Pan Oval Copper 129, 131
Fry Pan Oval Nonstick 144
Fry Pan Rectangular Fish Nonstick 145
Fry Pan Round Copper 131
Fry Pan Round Nonstick 145
Frying Basin Black Steel 147
Funnel Automatic 98
Funnel Confectionery Automatic 99
Funnel Confectionery Stainless Steel 99
Funnel Holder 99
Funnel Stainless Steel 95

G

Gastroflex Flexible Mold 33, 34
Gastroflex Flexible Mold 35, 36
Gastroflex Stamp Tool 33
Gloves Cut Prevention 167
Gloves Heat Protection 167
Gloves Telblue for Cold Protection 167
Grapefruit Knife 85
Grater Chocolate 86
Grater Lemon, Ginger 86
Grater Medium 86
Grater Zester 86
Grill Rectangular Cast Iron 150
Guillotine Cheese 116
Guitar Candy Slicer 72, 73
Guitar Candy Slicer Trolley 73

H

Ham Holder 158
Hats Chefs 168

I

Ice Cream Scoop 108

J

Jam Pan Copper 130
Jar Appetizer Glass With Clamp 157
Jucier Centrifugal "Santos' 164
Jucier Manual 86
Juicer Citrus 86

L

Ladle Sauce High Heat 81
Lemon Decorating Knife left Handed 83
Lemon Decorating Knife Right Handed 83
Lemon, Ginger Grater 86
Lid "Excellence" 136
Lid "Performance" 139
Lid "Tradition" 134
Lid Aluminium 142
Lid Copper 127
Lid Rack 136

M

Madeleine Sheet Exopan® 32
Madeleine Sheet Tinplate 32
Mandoline 1000 112
Mandoline 1000 Spare Parts 112
Mandoline 2000 110
Mandoline 2000 Spare Parts 110
Mandoline Stainless Steel 111
Mandoline Stainless Steel Spare Parts 111
Mango Splitter 84
Measuring Pitchers Polypropylene 105
Measuring Scoops Aluminum 105
Measuring Spoons Stainless Steel 105
Melon Decorating Knife 83
Mezzaluna Double Blade 119
Mezzaluna Single Blade 119
Mixing Bowl Hemispherical Stand 104
Mixing Bowls Hemispherical Polypropylene 104
Mixing Bowls Hemispherical Stainless Steel 104
Mixing Bowls Stainless Steel Flat 104
Mold Baba Round Exoglass® 14
Mold Baba Round Exopan® 14
Mold Baba Round Stainless Steel 14
Mold Boat Barquette Fluted Tinplate 22
Mold Boat Fluted Exopan® 22
Mold Boat Plain Exopan® 22
Mold Bread Triple Round Stainless steel 45
Mold Brioche Fluted Exal® 13

ALPHABETICAL INDEX

Mold Brioche Fluted Nonstick 13
Mold Brioche Fluted Tinplate 13
Mold Buche Cake Round Bottom Tinplate 17
Mold Buche Cake Triangular Tinplate 17
Mold Cake Exal Plain Nonstick 15
Mold Cake Exoglass® 15
Mold Cannele Aluminum Nonstick 14
Mold Cannele Copper tin Lined 14
Mold Cannoli Form Aluminum 16
Mold Charlotte Stainless Steel 17
Mold Chocolate 66, 67, 68
Mold Chocolate 69, 70, 71
Mold Cone Exoglass® 16
Mold Croquembouche Stainless Steel 16
Mold Flan Cake Roll Tinplate 24
Mold Flexible 37, 38, 39
Mold Flexible 40, 41, 42
Mold Fresh Fruit Tart Exopan® 19
Mold Genoese Exal® 20
Mold Ham Aspic Tinplate 17
Mold Hemisphere Stainless Steel 22
Mold Horn Cream Tinplate 16
Mold Horn Large Tinplate 16
Mold Jelly Fruit Flexible 76
Mold Kouglopf Exoglass® 15
Mold Kouglopf Exopan® Nonstick 15
Mold Madeleine 32
Mold Meat Pie Exopan® 24
Mold Meat Pie Rectangular Tinplate 24
Mold Minipate Exopan® 24
Mold Oval Pate Exopan® 17
Mold Petit 10 Shapes Nonstick 21
Mold Petit 10 Shapes Tinplate 21
Mold Pie Exoglass 23
Mold Pie Pan Fluted Exopan® 19
Mold Pie Pan Fluted Exopan® Removable Bottom. 19
Mold Quiche Exoglass® 15
Mold Quiche Exopan® Nonstick 15
Mold Quiche Scalloped Exopan 20
Mold Ramekin Exoglass® 19
Mold Ramekin Exopan® 14
Mold Savarin Open Exopan® 20
Mold Silicone 33, 34
Mold Silicone 35, 36
Mold Spring Form Nonstick 17
Mold Square Tinplate 21
Mold Tart Fluted Blue Steel Removable Bottom... 19
Mold Tart Fluted Deep Tinplate Removable Bottom 18
Mold Tart Fluted Tinplate 18
Mold Tart Fluted Tinplate Removable Bottom 18
Mold Tart Plain Exopan® 20
Mold Tart Retangular Exopan® 20
Mold Tartlet Exal 20
Mold Tartlet Fluted Round Exoglass 23
Mold Tartlet Heart Shaped Exopan 21
Mold Tartlet Oblong Exal 23
Mold Tartlet Oblong Exoglass® 23
Mold Tartlet Plain Deep Tinplate 21
Mold Tartlet Plain Tinplate 21
Mold Tartlet Scalloped Exopan® 19
Mold Tartlet Scalloped Tinplate 18
Mold Tartlet Square Exopan® 22
Mushroom Slicer 84

N

Non-Stick Cookware 143

O

Oil Glass 157
Oil Sprayer 105
Olive Stoner 86
Opener Sea Urchin 103
Oyster Fork 101
Oyster Knife 102

P

Paella Black Steel 147
Paella Pan Copper 130
Paella Polished Steel 147
Paella Stainless Steel 147
Pan Bread French Aluminum 45
Pan Bread French Blue steel 45
Pan Oval Copper 130
Pan Round Copper 130
Pasta Bike Dough Cutter 115
Pasta Dryer 115
Pasta Machine 114, 115
Pasta Ravioli Mold 115
Pasta Strainer Triangle 137
Pastry "DUO" Decorating Set 59
Pastry Bag Clips 55
Pastry Bag Dryer 54
Pastry Bag Holder 54
Pastry Bags 54, 55
Pastry Bags Dispenser 55
Pastry Brush 62

ALPHABETICAL INDEX

Pastry Comb 62
Pastry Crimper Tong 58
Pastry Float 50
Pastry Tip Filling Tube Stainless steel 58
Pastry Tips 56, 57, 58
Peeler Tomato & Kiwi 84
Peeler Professional 82
Pelton Spatula 78, 79
Pepper Mill 160
Pickle Slicer 8 Blade 82
Pineapple Corer, Slicer 83
Plum Stoner 100
Pot Mussel Enameled Steel 158
Potato Steamer Copper 132
Pressure Cooker 152

R

Rack Cooling Round With Feet 51
Racks Cooling Rectangle With Feet 51
Radish Decorator 100
Ribbon Pastry 29
Ring Bottomless Round Stainless Steel 30
Ring Flan Small Stainless Steel 29
Ring Flan Stainless Steel 28
Ring Ice Cake Stainless Steel 28
Ring Mousse High Stainless Steel 30
Ring Mousse Stainless Steel 28
Ring Nonnette Oval Tin 30
Ring Nonnette Round Tin 30
Ring Nonnette Stainless Steel 31
Ring Pack Down tool 29
Ring Party Bread Stainless Steel 30
Ring Round Stainless Steel 30
Ring Tart Adjustable Stainless Steel 28
Ring Tart Plain Stainless Steel 29
Ring Tart Tinplate 29
Ring Triangle Stainless steel 30
Roasting Pan Aluminum 142
Roasting Pan Copper 131
Roasting Pan Enameled Cast Iron 149
Roasting Pan Nonstick 145
Roasting Pan Stainless Steel 152
Rolling Pin 52
Rolling Pin 53
Ruler Buche 24
Ruler Confectionery 75
Ruler Mousse Frame 26

S

Salad Spinner 96, 97
Sauce Pan “Excellence” 137
Sauce Pan “Performance” 140
Sauce Pan Aluminum 141
Sauce Pan Copper 127, 128, 132
Sauce Pan Copper with Lid 128
Sauce Pan Glass 157
Sauce Pot “Excellence” 136
Sauce Pot “Performance” 139
Sauce Pot Aluminum 141, 142
Sausage Stuffer 164
Saute Pan “Excellence” 137
Saute Pan “Tradition” 134
Saute Pan Aluminum 141
Saute Pan Copper 127, 128, 129
Saute Pan Copper with lid 128, 129
Saute Pan Flared “Performance” 140
Saute Pan Flared “Tradition” 133
Saute Pan Flared Copper 127, 129
Saute Pan Flared Copper With Lid 129
Saute Pan Heavy Aluminum 142
Scaler Fish 102
Scissors 119
Scissors Sea Urchin 103
Scissors Shelling 103
Scoop, Turner Fish Stainless Steel 102
Sculpting Knives 75
Sculpting Tool Marzipan 75
Seafood Tray Aluminum 101
Seafood Tray Holder 101
Seafood tray SAN 101
Seafood Tray Stainless Steel 101
Shaping Knives 83
Sheet “Dents De Loup” Stainless Steel 46
Sheet Cookie Stainless steel 46
Sheet Flexipat® 45
Sheet Oven Black Steel 45
Sheet Oven Embossed Exal 46
Sheet Oven Nonstick Aluminum 45
Sheet Oven Round Black Steel 45
Shellfish Cracker 101
Sieve Flour Automatic 105
Silicone Molds - Gastroflex 33-36
Silicone Molds - Flexipan® 37-42
Skillet Oval Cast Iron 151
Skillet Square Cast Iron 150

ALPHABETICAL INDEX

Solometer 60
Spaghetti Servers Exoglass® 80
Spatula Bent Exoglass® 81
Spatula Dough, Scrapper 107
Spatula Elveo Rubber 81
Spatula Exoglass® 78, 79
Spatula Exoglass with Thermometer 78
Spatula Fish Stainless Steel 102
Spatula Flat Bevelled Exoglass® 79
Spatula Kitchen Exoglass® 79
Spatula Offset 61
Spatula Thermometer 78
Spice Box 153
Spoon Exoglass® 78, 79
Spoon Gourmet Stainless Steel 159
Spoon Mise En Bouche Stainless Steel 159
Sprayer Oil 105, 158
Sprayer Rum 105
Stainless Steel Cookware 133-140
Steamer "Excellence" 136
Stick Blender 162
Stock Pot "Excellence" 137
Stock Pot "Performance" 139
Stock Pot "Tradition" 134
Stock Pot With Faucet "Excellence" 137
Stoner Combi 100
Strainer Bouillon Exoglass® 94
Strainer Holder 94
Strainer Sieve Medium Grid Exoglass® 94
Strainer Sieve Small Grid Exoglass® 94
Strainer Stainless Steel 95
Sugar Blow Torch 61
Sugar Pan Copper 132
Sugar Pourer 106
Sugar Pump 61
Syrup Density meter 60
Syrup Density Meter Tube 106

T

Tart Pan Copper 131
Terrine Rectangular Enameled Cast Iron 149
Thermometer Candy 60
Thermometer Chocolate 60
Thermometer Freezer 60
Thermometer Holder 60, 75
Thermometer Pin 60
Timer 20 Hour 106
Timer 24 Hour 106
Timer One Hour 106
Tomato, Kiwi Peeler 84
Tomato, Lemon Wedger 118
Tong Exoglass® 79
Tong Fish Bone Stainless Steel 103
Tongs Sermat Exoglass® 80
Truffle Cutter 117
Truffle Slicer 117
Tweezers Stainless Steel 103

V

Vegetable Baller Double 85
Vegetable Baller Oval 85
Vegetable Baller Round 85
Vegetable Slicer "Le Rouet" 93
Vial Glass 157

W

Wedger - Tomato & Lemon 118
Whisks 91
Wok "Tradition" 133
Wok Ceramic 126
Wok Copper 131
Wok Nonstick 144

Z

Zabaglione Bowl Copper 132
Zester Deco 85
Zester Striper 85

NUMERICAL INDEX

ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE
01750	150	034040	130	062073	147	072045	102	111027	91
2701	96	034051	130	062075	107	072200	119	111035	91
2702	96	034076	131	062080	147	072525	116	111036	91
2703	96	034078	131	062082	147	072580	116	111046	89, 91
2706	96	034083	131	062083	147	072595	117	111050	91
2708	96	044020	108	062115	101	072703	83	111050C	91
2711	96	044034	108	062150	107	072738	88	111060	91
2712	96	044211	108	062155	101	072748	88	111061	91
2714	96	044215	108	062160	107	072770	84	112011	91
2715	96	051291	159	062588	157	072900	86	112012	91
2716	96	052284	156	070522	147	073085	107	112015	91
2724	96	059925	156	070528	147	073095	84	112030	91
013230	152	060383	157	070538	147	073105	100	112334	89
013320	152	060661	159	070550	147	073115	100	112420	78
015210	136	061410	106	070971	151	073120	100	112420B	78
017082	153	061440	160	070973	158	073160	114	112420BC	78
017084	153	061452	160	070974	158	073175	114	112420C	78
017335	95	061475	160	070988	147	073180	114	112420R	78
017337	95	061477	160	070990	147	073182	114	112420RC	78
017360	94	061479	160	070992	147	073184	114	112425	79
017364	94	061481	160	071058	150	073186	114	112430	79
017365	94	061485	160	071070	149	073194	115	112433	79
020280	86	061520	160	071072	149	073195	115	112434	79
020420	95	061607	159	071074	149	073200	115	112435	79
020422	95	061665	158	071076	149	073201	114	112436	79
020424	95	061670	158	071078	149	073202	114	112437	79
020426	95	061715	151	071081	149	073210	115	112438	79
031231	132	062001	146	071083	149	073211	115	112439	79
032035	130	062002	146	071085	149	073213	115	112441	79
032036	130	062003	146	071087	149	073215	115	112443	87
032037	130	062004	146	071089	149	073216	115	112444	79
032039	130	062005	146	071091	149	073217	115	112445	79
032051	132	062006	146	071093	149	073227	49, 115	112451	79
032107	130	062007	146	071096	148	073228	115	112454	79
032108	130	062008	146	071098	148	073597	152	112455	79
032110	130	062009	146	071100	148	078082	55	112501	58
032121	132	062031	146, 163	071101	148	079611	151	112670	61
032122	132	062032	146, 163	071102	148	084434	159	112672	61
032123	132	062033	146, 163	071104	148	090345	117	112674	61
032124	132	062034	146, 163	071106	148	090347	117	112676	61
032130	132	062040	146	071107	150	090450	83	112686	81
033102	156	062051	147	071108	148	090455	83	112820	107
034014	131	062052	147	071113	148	090460	85	112822	50
034015	131	062053	147	071114	148	090570	119	112825	50
034016	131	062060	147	071122	151, 163	111022	91	112826	50
034017	130	062062	147	071660	81	111023	91	112840	50
034018	131	062063	147	071950	163	111024	91	112845	50
034019	131	062070	107, 147	072029	105	111025	91	112900	50
034025	130	062072	147	072040	102	111026	91	112901	50

NUMERICAL INDEX

ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE
112902	50	116453	104	121103	102	140102	33	153030	23
112903	50	116454	104	121135	103	140126	53	153035	21
113025	79	116455	104	121136	103	140201	52	154001	48
113030	79	116456	104	122003	85	140203	52	154051	81
113030C	79	116515	94	122011	116	140204	75	154052	81
113035	79	116515	99	122012	116	141002	48	154057	81
113040	79	116530	99	122013	116	141006	53	161002P	54
113045	79	116540	98	122016	116	141028	49	161003P	54
113050	79	116601	98	122017	116	141105	48	161004P	54
113090	78	116605	99	122021	116	141110	49	161005P	54
113330	78	118501	11	122031	116	141115	49	161006P	54
113330ABX	78	118502	11	130010	122	141120	49	161007P	54
113330BC	78	118505	11	130043	122	150101	47	161008P	54
113330C	78	118506	11	130044	122	150102	47	161204P	54
113330RC	78	118510	11	130046	122	150103	47	161205P	54
113331	78	118511	11	130048	122	150104	47	161206P	54
113332	78	118512	11	130050	122	150110	47	161207P	54
113345	78	118513	11	130052	122	150111	47	161208P	54
113501	79	118860	44	130054	122	150112	47	165003	55
113720	78	120005	12	130056	122	150113	47	165005	55
113724	81	120005C	12	130066	122	150114	47	165007	55
113735	81	120006	12	130067	122	150115	47	165010	55
113745	81	120022	12	130068	122	150117	47	166003	56
114145	163	120023	12	130069	122	150119	47	166004	56
115060	105	120032	12	130070	122	150121	47	166006	56
116002	62	120034	12	130071	122	150123	47	166007	56
116004	62	120054	12	130135	166	150125	47	166010	56
116006	62	120058	12	130140	166	150126	47	166500	57
116008	62	120451	119	130145	166	150127	47	166700	57
116009	62	120524	158	130150	166	150151	47	167012	57
116011	62	120802	119	130155	166	150152	47	167014	57
116012	62	120806	119	130160	166	150153	47	167015	57
116012C	62	120807	103	130175	166	150154	47	167023	57
116013	62	120819	119	130700	121	150155	47	167024	57
116014	62	120901	82	130701	121	150157	47	167025	57
116015	62	120903	82	130702	121	150159	47	167033	57
116016	62	120906	84	130704	121	150161	47	167034	57
116017	62	120908	85	130706	121	150163	47	167035	57
116018	62	120912	85	130708	121	150165	47	167042	57
116020	62	120916	83	130710	121	150220	48	167043	57
116201	105	120918	83	131010	120	150230	45	167044	57
116202	105	120919	83	139002	122	150231	45	167045	57
116203	105	120920	107	139005	122	150232	47	167051	57
116204	105	120925	83	139006	122	150320	48	167053	57
116208	105	121007	85	140005	52	150405	48	167054	57
116220	95	121009	85	140010	52	150456	48	167055	57
116430	105	121010	85	140025	53	150512	87	167062	57
116451	104	121042	102	140028	53	150513	87	167064	57
116452	104	121048	102	140030	52	150514	87	167065	57

NUMERICAL INDEX

ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE
167080	58	215060S	110	250331	60	262012	74	310753	32
167082	58	215062	110	250332	60	262013	74	311001	32
167084	58	215068	110, 112	250500	60, 75	262014	74	311005	32
167086	58	215070	110	250601	106	262015	74	311120	45
167088	58	215072	110	250602	106	262016	74	311121	44
167101	58	215074	110, 112	250603	106	262017	74	311141	45
167103	58	215085	110, 112	251001	105	262018	74	311204	44
167104	58	215086	110	251003	105	262019	74	311205	44
167105	58	215112	111	251005	105	262020	74	311214	44
167106	58	215115	111	251010	106	262021	74	311215	44
167107	58	215116	111	257901	36	262022	74	312126	51
167108	58	215131	93	257904	33	262023	74	312130	51
167109	58	215155	92	257905	36	262024	74	312131	51
167110	58	215158	92	257912	33	262230	61	312212	51
167111	58	215250	92	257914	34	262235	61	312501	51
167112	58	215252	92	257915	34	262266	61	312502	51
167113	58	215255	92	257917	34	263500	73	312503	51
167114	58	215256	92	257919	34	263512	72, 73	312504	51
167115	58	215301	84	257920	34	263530	73	312505	51
167140	58	215304	89	257921	34	263535	73	320201	43
167142	57	215306	88	257922	35	263537	73	320205	43
167171	56	215307	88, 89	257925	35	263540	72	320412	44
167180	56	215312	100	257926	35	263542	72	321004	43
167532	58	215315	84	257928	35	263543	72	321004C	43
168001	59	215317	84	257930	35	263544	72	321005	43
169001	54	215408	86	257931	35	263545	72	321005BX	43
169002	54	215431	117	257980	36	27000-SP027	96	321005C	43
169003	55	215434	86	257985	36	303036	130	321006	43
181033	167	215545	160	257990	36	305016	132	321023	43
181047	167	215580	97	258201	36	305020	132	321023C	43
181151	117	215605	164	258204	33	310101	45	321026	43
186403	148	215706	118	258205	36	310104	45	321026C	43
186404	148	215708	118	258210	36	310105	61	321200	45
186405	148	215736	118	258214	34	310201	45	330602	22
186408	148	215738	118	258215	34	310202	45	330604	22
186409	148	215746	118	258217	34	310203	45	330605	22
187002	150	215748	118	258221	34	310211	46	330606	22
215000	111	216011	86	258231	35	310212	46	330611	22
215001	111	216012	86	258290	36	310213	46	330612	22
215005	111	216015	86	258825	99	310404	45	330613	22
215010	111	242307	163	260402	64	310407	45	330614	22
215017	111	250105	60	260403	64	310408	45	330615	22
215018	111	250108	60	260404	64	310409	45	330616	22
215021	111	250112	106	260433	65	310712	46	330621	13
215022	111	250301	60	260457	65	310713	46	330625	13
215023	111	250303	60	260516	64	310731	32	330626	13
215040	112	250305	60	260590	64	310732	32	331075	10
215043	112	250305	75	262001	74	310733	32	331076	10
215052	117	250306	60, 75	262002	74	310739	32	331125	15

NUMERICAL INDEX

ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE
331270	24	334103	20	339010	76	340684	18	342236	13
331283	24	334110	15	339011	76	340685	18	342237	13
331286	24	334112	15	339012	76	340821	18	342251	13
331294	17	334177	20	339013	76	340822	18	342252	13
331591	14	334202	23	339014	76	340853	9	342445	16
331592	14	336001	37	339015	76	340902	24	342446	16
331593	14	336002	37	340001	61	340904	24	342447	16
331594	14	336003	37	340002	61	340913	24	342448	16
331595	14	336004	38	340110	24	340961	10	342476	14
331596	14	336007	38	340215	17	341002	21	342477	14
331602	20	336012	38	340216	17	341221	131	342478	14
331611	19	336012	39	340217	17	341222	131	343141	16
331612	19	336013	38	340241	13	341421	17	343232	21
331613	19	336014	39	340242	13	341422	17	343501	18
331731	15	336015	39	340243	13	341423	17	343505	18
331733	15	336017	39	340244	13	341427	17	343507	18
331734	15	336019	38	340245	13	341601	9	343508	18
331735	15	336020	41	340246	13	341602	9	343509	18
331737	15	336023	38	340345	10	341603	9	343541	21
331738	15	336034	42	340346	10	341604	9	343542	21
331739	15	336045	40	340348	10	341606	9	343543	21
332001	21	336057	37	340350	10	341607	9	343546	21
332211	19	336063	42	340351	10	341629	24	343549	21
332213	19	336101	41	340401	22	341641	9	343550	21
332214	19	336104	41	340402	22	341642	9	343551	21
332215	19	336145	39	340403	22	341643	9	343561	21
332216	19	336302	37	340404	22	341701	10	343562	21
332217	19	336304	37	340405	22	341712	45	343563	21
332223	19	336306	37	340406	22	341713	45	343564	21
332225	19	336308	37	340411	14	341771	18	343565	21
332227	19	336310	40	340413	14	341773	18	345060	15
332233	19	336322	38	340415	14	341774	18	345110	15
332235	19	336332	42	340416	14	341775	18	345151	23
332252	20	336335	39	340417	14	341776	18	345201	23
332254	20	336338	38	340463	16	341777	18	345202	23
332256	20	336339	41	340464	16	341778	18	345446	16
332602	14	336340	38	340466	16	341779	18	345448	16
332604	14	336342	40	340467	16	341782	19	345591	14
332621	20	336343	40	340622	17	341783	19	345592	14
332622	20	336346	40	340631	17	341784	19	345593	14
332631	22	336347	41	340634	17	342101	17	345594	14
332632	22	336382	40	340635	17	342121	22	345595	14
332642	21	336390	39	340637	17	342122	22	345604	19
332658	20	336391	42	340638	17	342123	22	345638	15
332659	20	336397	42	340677	18	342124	22	345657	23
334025	13	336402	38	340679	18	342231	13	345658	23
334026	13	336406	40	340681	18	342233	13	345659	23
334027	13	336434	42	340682	18	342234	13	345833	10
334101	20	336469	41	340683	18	342235	13	345834	10

NUMERICAL INDEX

ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE
345835	10	371003	25	371664	29	375023P	31	380256	70
345836	10	371015	25	371665	29	375040P	31	381014	69
345842	10	371016	25	371666	29	375041P	31	382006	66
345854	9	371017	25	371667	29	375055P	31	382012	66
345855	9	371020	25	371668	29	375060P	31	382018	69
345856	9	371105	25	371669	29	375061P	31	382021	66
345933	9	371108	25	371701	29	375070P	30	382025	66
345934	9	371110	25	371702	29	375071P	30	382031	66
345935	9	371201	28	371704	29	375072P	30	382211	66
345936	9	371202	28	371705	29	375078P	30	383407	69
347060	15	371203	28	371706	29	375091P	30	383408	71
351009	132	371204	28	371707	29	375092P	30	383607	67
351209	132	371205	28	371708	29	375093P	30	400677	157
360012	128	371206	28	371801	28	375095	30	421700	62
360014	128	371207	28	371802	28	375112P	30	421702	62
360016	128	371208	28	371803	28	375114P	30	421709	62
360018	127, 128	371209	28	371804	28	376010	30	421716	26
360020	128	371210	28	371805	28	376012	30	421717	50
360024	128	371211	28	371806	28	376104	29	421831	75
360112	128	371225	30	371807	28	376106	29	421832	75
360114	128	371359	29	371808	28	376108	29	421835	75
360116	128	371401	28	371809	28	376110	29	431220	75
360118	128	371402	28	371810	28	376112	29	431221	75
360120	128	371404	28	371841	25	376114	29	466620	167
360124	128	371405	28	371842	25	380102	68	466621	167
361644	157	371406	28	372016	129	380104	68	467012	167
361742	157	371407	28	372020	129	380105	68	511510	154
365012	127	371408	28	372024	129	380106	67	511512	154
365014	127	371409	28	372028	129	380107	67	511520	154-11
365018	127	371410	28	372116	129	380111	68	512042	141
365020	127	371411	28	372120	129	380112	67	517024	141
365024	127	371412	28	372124	129	380141	69	517028	141
365028	127	371420	28	372128	129	380148	71	517032	141
367020	128	371421	25	373016	129	380152	71	517036	141
367024	127, 128	371422	25	373020	129	380153	71	517040	141
367028	128	371505	30	373024	127, 129	380154	71	517045	141
367120	128	371609	29	373028	129	380157	70	517050	141
367124	128	371610	29	373116	129	380158	70	520012	141
367128	128	371611	29	373120	129	380159	70	520014	141
369024	129	371612	29	373124	129	380161	70	520016	141
369028	129	371613	29	373128	129	380163	71	520018	141
370036	129	371615	29	374024	128	380164	71	520020	141
370100	27	371616	29	374028	127, 128	380165	70	520024	141
370102	27	371617	29	374124	128	380205	67	520028	141
370105	26	371618	29	374128	128	380210	67, 68	521012	142
370141	26	371619	29	375001P	31	380221	69, 71	521014	142
370142	26	371620	29	375003P	31	380222	69	521016	142
370143	26	371660	29	375005P	31	380240	68	521018	142
370145	26	371663	29	375021P	31	380249	71	521020	142

NUMERICAL INDEX

ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE
521024	142	552129	154	661404	105, 156	675232	126	692014	134, 136
521028	142	552131	154	664050	145	675236	126	692016	134, 136, 137
521032	142	552133	154	665220	126	675240	126	692018	134
521036	142	552135	154	665224	126	676020	140	692018	136
521040	142	552137	154	665228	126	676024	140	692020	134, 136
521045	142	552139	154	665232	126	676028	140	692024	134, 136
521050	142	552167	154	665612	144	676125	126	692028	134, 136
521060	142	552169	154	666228	126	676128	126	692032	134, 136
524020	141	552390	154	667136	144	677028	140	692036	134, 136
524024	141	552394	154	667140	144	677032	140	692040	134, 136
524028	141	573421	11	667638	145	678520	144	692045	134, 136
524032	141	60-02954	44	668524	143	678524	144	692050	134, 136
524036	141	60-02955	44	668528	143	678528	144	693024	136
524040	141	60-04204	44	668532	143	678532	144	693028	136
524045	141	60-04205	44	669420	144	680024	134	693032	136
524050	141	60-04206	44	669424	144	680028	134	693036	136
524060	141	60-04207	44	669428	144	680032	134	693040	136
527024	142	60-06204	44	669432	144	680036	134	693045	136
527028	142	60-06205	44	670024	139	680040	134	693050	136
527032	142	60-06206	44	670028	139	684024	134	694024	137
527036	142	60-06207	44	670032	139	684028	134	694028	137
527040	142	60-06208	44	670308	108	684032	134	694032	137
527045	142	612205	158	670316	108	684036	134	694036	137
527050	142	613302	101	670390	108	684040	134	694040	137
529545	95, 142	614002	101	670514	139	685020	133	694045	137
529550	95, 142	614006	101	670516	139	685024	133	694050	137
529560	95, 142	630203	154	670518	139	685028	133	694224	137
531030	142	630204	154	670520	139	685032	133	694228	137
531035	142	630205	154	670524	139	686020	134	694236	137
531040	142	630206	154	670528	139	686024	134	694240	137
531045	142	650121	80	670532	139	686028	134	696020	137
531050	142	650122	80	670630	108	686520	133	696024	137
531055	142	650124	80	671014	140	686524	133	696028	137
531060	142	650125	80	671016	140	686528	133	697028	137
532330	101	650141	80	671018	140	686730	133	697032	137
532335	101	650142	80	671020	140	687835	126	697036	137
532340	101	650143	80	671024	140	690024	136	697040	137
532345	101	650144	80	673024	139	690028	136	697045	137
532523	157	650145	80	673028	139	690032	136	697050	137
532524	157	650151	81	673032	139	690036	136	698024	136
540520	141	650152	81	674024	139	690040	136	698028	136
540524	141	650154	81	674028	139	690045	136	702212	152
540528	141	650161	81	674032	139	690050	136	702214	152
541032	142	650162	81	675020	140	691012	137	702216	152
541036	142	650163	81	675024	140	691014	137	702218	152
541040	142	650164	81	675028	140	691018	137	702616	104
541050	142	652110	81	675220	126	691020	137	702618	104
552125	154	660116	157	675224	126	691024	137	702620	104
552127	154	661241	89	675228	126	691028	137	702622	104

NUMERICAL INDEX

ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE	ITEM#	PAGE
702624	104	716759	166	906024	145	N4116	89
702626	104	716797	166	906028	145	N4174	103
702628	104	719110	152	906032	145	N4196	87
702630	104	720311	127	906036	145	N5700	164
702632	104	720312	127	906040	145	PAP4	103
702636	104	747010	154	907525	145	S3	113
702640	104	760321	168	907528	145	S3015	113
703019	104	760331	168	908538	145	S3025	113
703020	104	773001	167	909528	144	S3040	113
703025	104	773002	167	915901	127	SD012	96
703030	104	773011	167	960102	29	SP-550A-110	162
703035	104	773012	167	960103	29	SP-550AEW-110	162
703040	104	773022	167	960104	29	SP-550B-110	162
713504	137	773023	167	982045	102	SP-550BEW-110	162
713540	152	774001	166	991077	164	SP-550C-110	162
713550	152	774002	167	BAR01	164	SP-550CEW-110	162
713560	152	774003	166	LER-4030LCR	93	TS3000	157
713730	101	826003	154	M5010	113	X3	113
713735	101	845608	152	M5015	113	X3015	113
713740	101	880370	164	M5020	113	X3025	113
713745	101	880372	164	M5030	113	X3040	113
713750	101	880374	164	M5040	113	X5010	113
713824	95	880376	164	M530	113	X5015	113
713828	95	880378	164	N3721	53	X5020	113
713832	95	880380	164	N4112	89	X5040	113
716753	166	906020	145	N4114	89	X530	113

conversion charts

°Fahrenheit °centigrade

°Fahrenheit		°centigrade	
32	230	0	110
50	250	10	120
68	265	20	130
86	285	30	140
100	300	40	150
115	325	45	165
120	350	50	175
130	350	55	180
140	375	60	190
160	400	70	200
170	425	75	220
180	450	80	230
185	485	85	250
195	500	90	260
200	575	95	300
212		100	

weights & volume

Weights:

1 lb. (16 oz.) = 453.6g
1 oz. = 28.35 g
3 1/2 oz. = 100.00 g
35.27 oz. = 1 kilogram (1000 gram)

Volume:

1 gal. (3.886 l) = 4 qt (128 oz.)
4 qt. (128 oz.) = 8 pints
1 qt. (0.946 l) = 4 cups
1 pint (0.473 l) = 16 fl. oz.
1 pint (0.473 l) = 2 cups
1 cup (0.237 l) = 8 fl. oz.
1 cup (0.237 l) = 16 tb.
2 tb. (0.029 l) = 1 fl. oz.
1 tb. (0.025 l) = 3 tsp.
1 liter = 1 qt. and 1.9 fl. oz.
1 liter = 4 cups and 2 tb.

lengths

1 centimeter (cm) = 10 millimeters (mm)
1 inch = 2.54 centimeters (cm)
1 foot = 0.3048 meters (m)
1 foot = 12 inches
1 yard = 3 feet
1 meter (m) = 100 centimeters (cm)
1 meter (m) 3.280839895 feet
1 furlong = 660 feet
1 kilometer (km) = 1000 meters (m)
1 kilometer (km) 0.62137119 miles
1 mile = 5280 ft
1 mile = 1.609344 kilometers (km)
1 nautical mile = 1.852 kilometers (km)

NOTES:

NOTES:

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16150 Lindbergh Street • Van Nuys • California 91406
Tel: 818-782-0792 • Toll Free: 800-766-0333 • Fax: 818-782-0799
Contact@matferinc.com