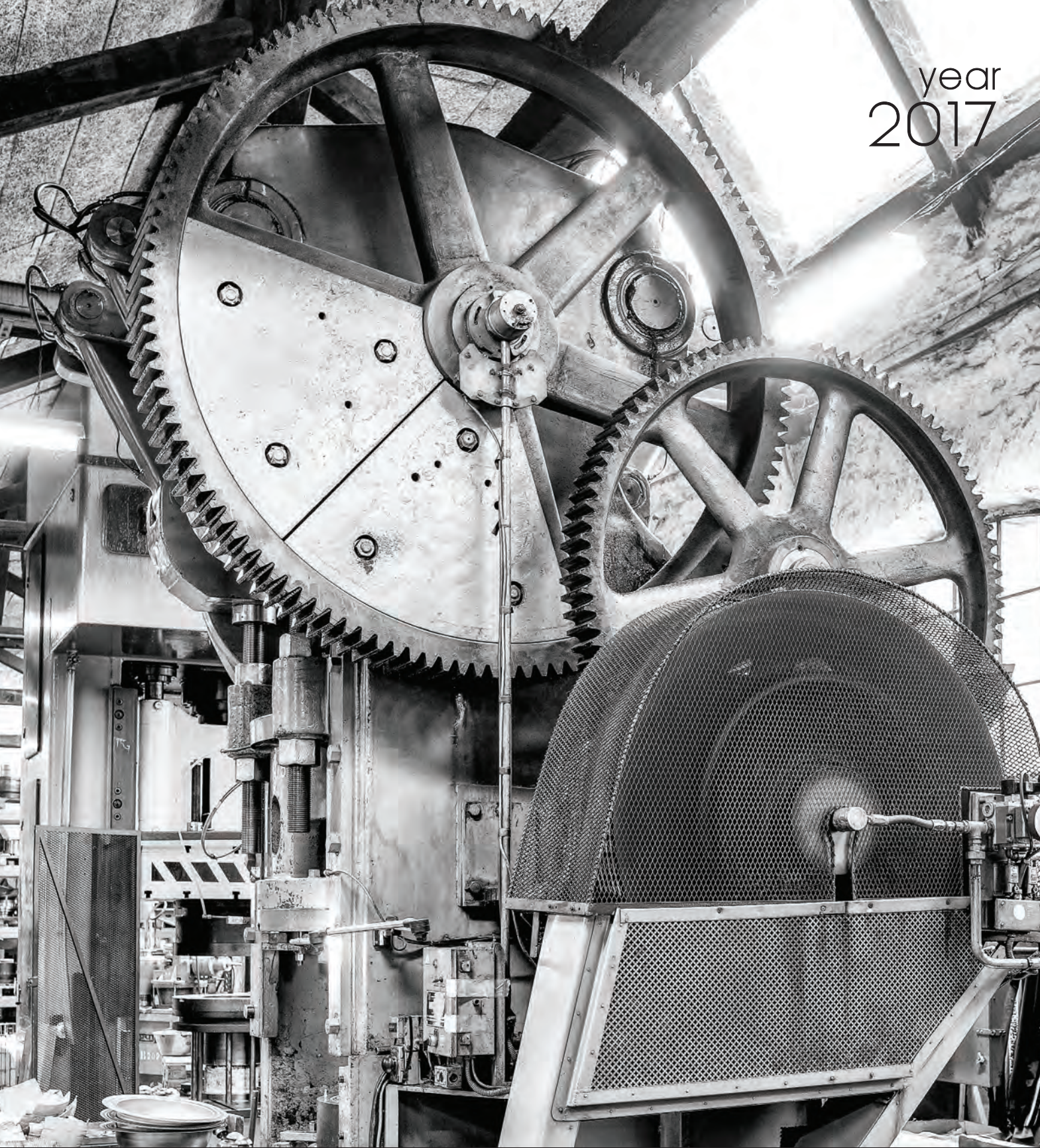


year
2017



de BUYER®

DEPUIS 1830

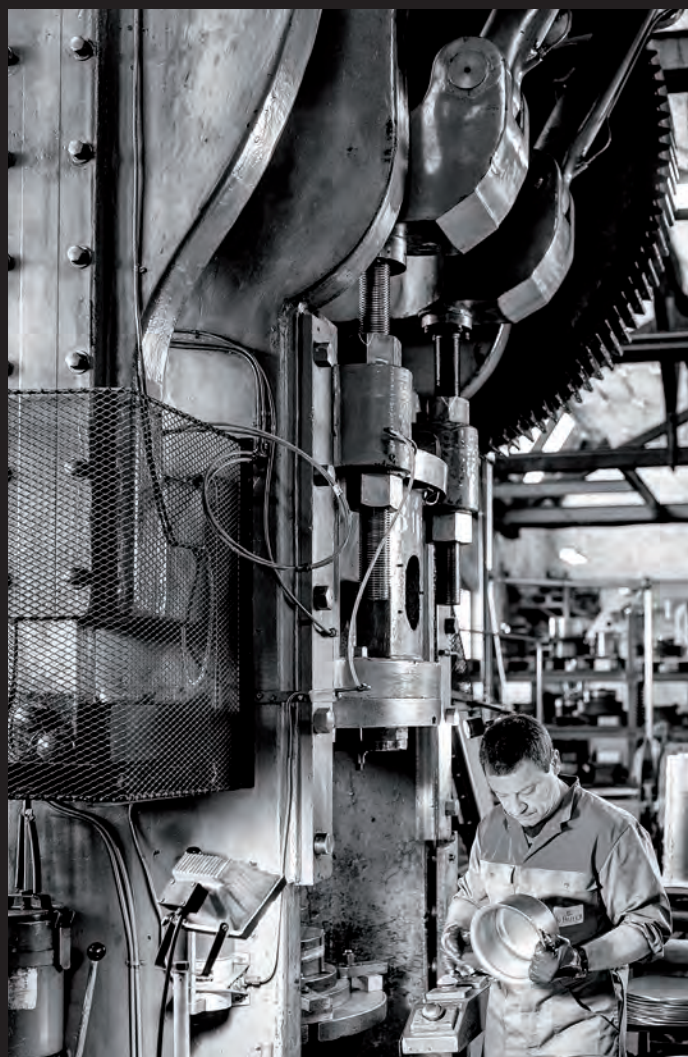
made in France



Since 1830,
over 180 years of
know-how, made in France.

Established in Val d'Ajol in the French Vosges mountains for more than 180 years, the company de Buyer, proud of its roots, defends and claims the "made in France". Generations of workers, men and women, succeeded one after the other, conforming themselves to new technologies in order to remain at the cutting edge of the requirements of the métier. Provided with rich, rare know-how and a sincere corporate culture, they are indispensable and precious manual resources, representing the pride and the esteem of de Buyer. The workshops are equipped with a park in permanent evolution allying old machines with digital systems, and each pan, each sauce-pan, each small equipment is manufactured by deep-drawing, cutting, bending, welding, polishing... The company employs more than 150 employees within the different departments and workshops.

By the means of these métiers and their know-how, over two thousand cooking and pastry utensils are manufactured in our workshops.



PARTNESHIP



De Buyer, exclusive partner of Club France in the 2017 Coupe du Monde de la Pâtisserie (World Pastry Cup).

De Buyer is proud to support the French team as it prepares for the 2017 Coupe du Monde de la Pâtisserie, which will take place on the 22nd and 23rd January 2017 at the SIRHA trade show.



Bastien Girard, Etienne Leroy and Jean-Thomas Schneider must make unique desserts and fleeting yet authentic works of art, highlighting creativity, knowledge and excellence.

SHOWS

- SIRHA - LYON
21 - 25 January 2017
- AMBIENTE - FRANKFORT
10 -14 February 2017
- HOME + HOUSEWARES SHOW
18 - 21 March 2017 CHICAGO
- MAISON ET OBJET - PARIS
8-12 September 2017
- HOST - MILAN
20-24 October 2017



Manufacturer since 1875, the French company Marlux, which obtained the EPV label (Living Heritage Company) granted by Ministry of Economy, is a leading manufacturer of pepper and salt mills. In 2016, de Buyer Industries acquired the company Marlux to complete its field of activities. Both are reputed French companies sharing the same values of know-how, top-end production and also the same business goals in France and abroad.

De Buyer distributes Marlux which offers a rich and innovative range of high quality mills, with products manufactured on a new production site, in Le Val d'Ajol, France.

MARLUX French manufacturer of mills since 1875

Catalogue available on request



Share our news on **FACEBOOK.**

www.facebook.com/debuyerindustries



Watch our new videos on our company and products on the De Buyer YouTube channel

www.youtube.com/user/DeBuyerIndustries



or on **vimeo** <https://vimeo.com/channels/debuyerindustries>

ONLINE LEARNING

An e-learning platform will be launched in 2017 to tell you about our products and help you get to grips with them. Clear and concise online training modules will be made available. Find out everything you need to know about de Buyer's new innovations and classic products.

ROASTING PAN



Copper st/steel multilayer page 78

multilayer st/steel INDUCTION page 54

MADE IN FRANCE



SALMON & HAM KNIFE FK2 - page 23



MADE IN FRANCE



ROUND PAN SPECIAL OVEN COOKING

MADE IN FRANCE



STEEL ø 20-24-28 cm page 31

NONSTICK CHOC ø 20-24-28 cm page 45



BLUE STEEL ROUND FRYPAN, 2 handles page 36



MADE IN FRANCE



CHOC RESTO INDUCTION pages 43-44

MADE IN FRANCE



OVAL FISH PAN Page 44

PAN WITH COLOURED HANDLE ø 20-24-28-32 cm Pages 43-44



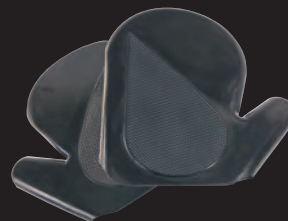
SEAFOOD UTENSILS page 108



SEAFOOD SHEARS



SEAFOOD FORKS



PROTECTION OYSTER MITT



OYSTER KNIFE

INNOVATION MANDOLINES

SERRATED SIDE
for waffle cuts

LOBED EDGE BLADE

MICRO SERRATED SIDE for cutting fruits and vegetables, from the soft/delicate skin to thick circus skin

sur modèles REVOLUTION et SWING pages 10-12

SPATULES FK OFFICIUM page 104

GENOISE CUTTER
L.35 cm



MADE IN FRANCE

WHISK GÖMA 20 CM
page 100

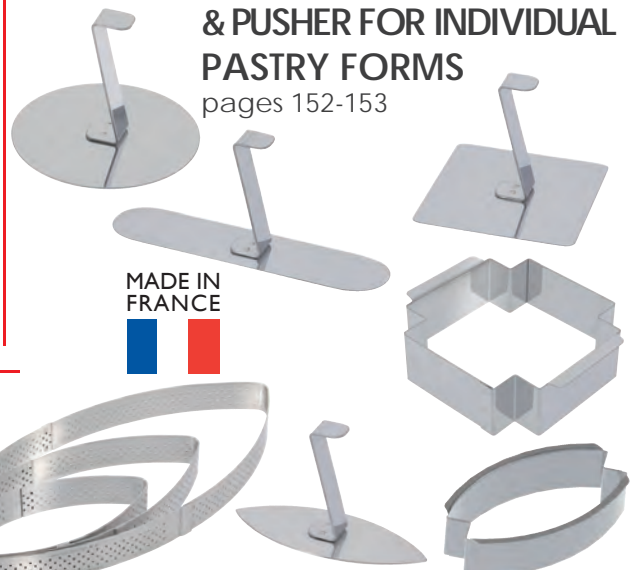


DECOR NOZZLES
pages 175-177



PASTRY FRAME SIZE GN1/1
page 164

TARTLET CUTTERS & PUSHER FOR INDIVIDUAL PASTRY FORMS
pages 152-153



MADE IN FRANCE

MEASURES & THERMOMETERS pages 170-172

INFRARED LASER THERMOMETER



HYGROMETER THERMOMETER

ELECTRONIC THERMOCOUPLE THERMOMETER K IP65 FOR VACUUM COOKING



KIT THERMO CONNECT PRO WITH SENSOR



MECHANICAL TIMER

MINI PRECISION BALANCE



'CALISSON' SHAPED FORMS
pages 146-151



'CANELÉ' PASTRY MOULD
page 156

MADE IN FRANCE



MANDOLINES DE BUYER



REF	SLICES	CRINKLE	JULIENNE CUTS	DICES DIAMONDS
2017.00			 2 mm - 4 mm - 7 mm - 10 mm	 4 mm - 10 mm
2016.00			 4 mm - 10 mm	
2012.01			 2 mm - 4 mm - 10 mm	2 mm - 4 mm - 10 mm
2012.41			 2 mm - 3 mm 4 mm - 5 mm 7 mm - 10 mm	 2 mm - 3 mm 4 mm - 5 mm 7 mm - 10 mm
2015.03			 4 mm - 10 mm	
2011.01			 2 mm - 7 mm	

VANTAGE

All stainless steel
with integrated V blade



VIPER

Plastic and stainless steel
with integrated V blade



LA MANDOLINE REVOLUTION

With stainless steel round pusher
3 julienne blades
with lobed edge horizontal blade



LA MANDOLINE REVOLUTION 'MASTER'

With stainless steel round pusher
with lobed edge horizontal blade
+ extra long pusher
+ 6 julienne blades
2/3/4/5/7/10mm



LA MANDOLINE SWING PLUS

with lobed edge horizontal blade
innovative adjustment system



KOBRA V Axis

Slicer
With new ultra fast
thickness adjustment



MADE IN
FRANCE





ORIGINE
FRANCE[®]
GARANTIE
BVCert. 6054661

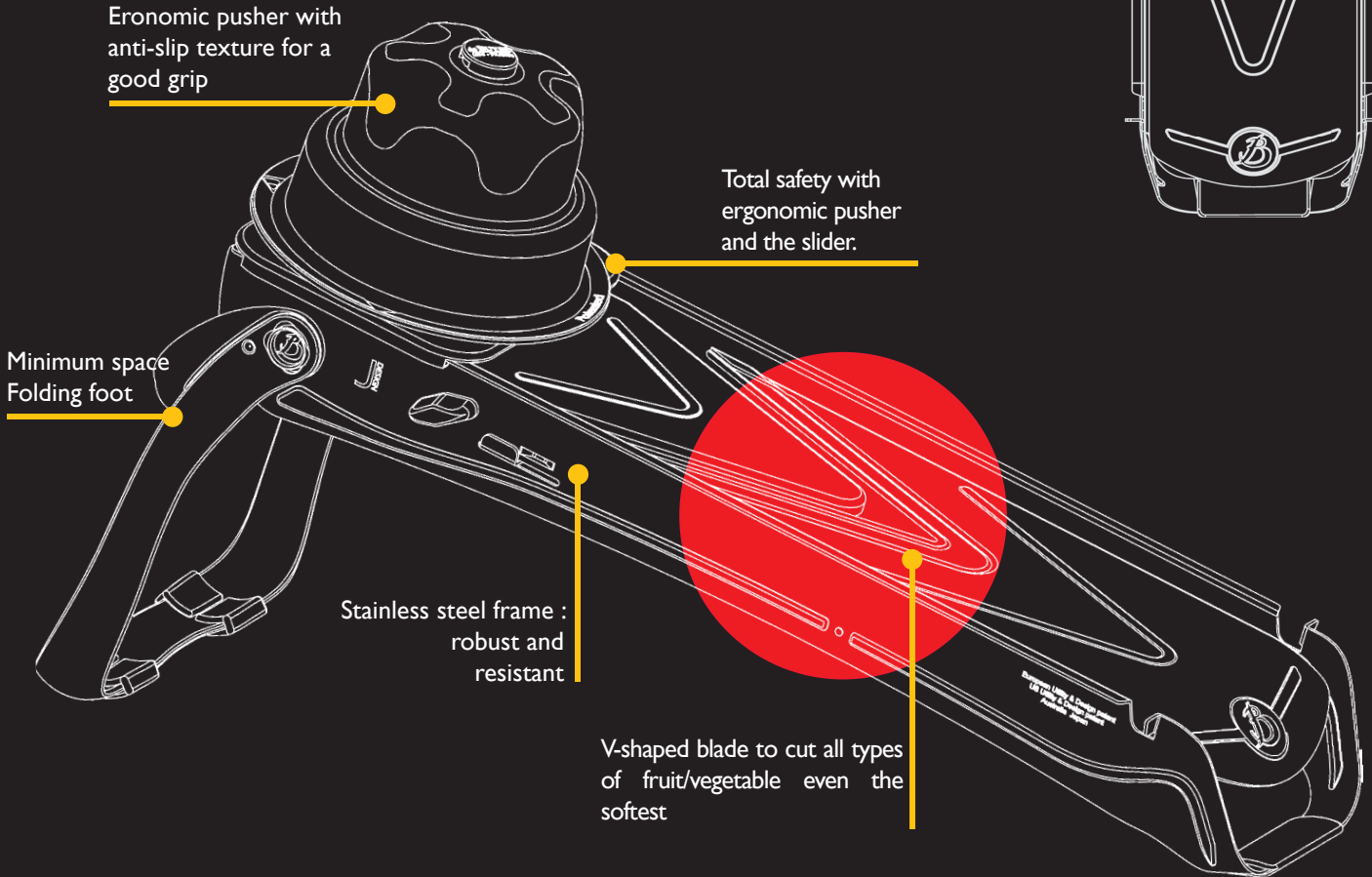
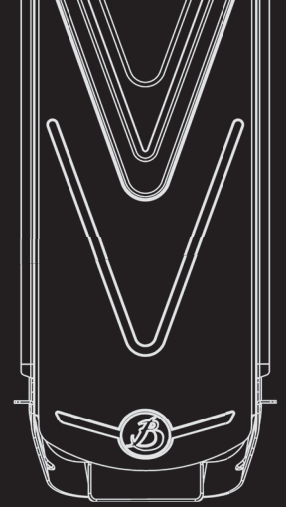


**MADE IN
FRANCE**



Vantage >

Mandoline Inox made in France



Ergonomic pusher with anti-slip texture for a good grip

Total safety with ergonomic pusher and the slider.

Minimum space
Folding foot

Stainless steel frame :
robust and
resistant

V-shaped blade to cut all types
of fruit/vegetable even the
softest

MANDOLINE VANTAGE 2017.00

Composition :

- A stainless steel frame with a built-in V-shaped blade and folding rear foot.
- Adjustable guide plate, thickness from 1 to 10 mm.
- 4 Julienne combs, 2- 4 - 7 and 10 mm.
- V-shaped blade guard to store it away.
- Storage box for the Julienne combs.
- Slider for vegetables/fruit.
- Ergonomic protective pusher.
- Extra long pusher set for long or standard fruit/vegetable cuts



CUTS SLICE



JULIENNE CUT



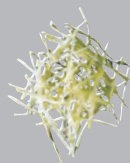
10 mm



7 mm



4 mm



2 mm

LONG CUT



Vantage >>

Mandoline Inox made in France

J
DESIGN

La Mandoline VANTAGE - standard model



Code	Désignation	Lcm	Wcm	Hcm	Kg
2017.00	Complete Mandoline with slider and pusher - Integrated V-shaped blade - 4 Julienne blades 2-4-7-10 mm - V-shaped blade guard for storage - Storage box for accessories	50	15	20	1,83

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



La Mandoline VANTAGE - Replacement parts 2017.00



Code	Désignation	Lcm	Wcm	Hcm	Kg
2017.91	Julienne 2 mm cut - 41 teeth				0,03
2017.92	Julienne 4 mm cut - 22 teeth				0,03
2017.93	Julienne 7 mm - 14 teeth				0,03
2017.94	Julienne 10 mm - 10 teeth				0,03
2017.89	Plastic storage box (empty)				0,27
2017.59	Pusher				0,13
2017.90	Slider				0,05
2017.86	V-blade guard				0,01
2017.55	Extra long pusher and slider	17,2	13	6,8	0,27



de BUYER
DEPUIS 1830

Slices, Dices, diamonds and Julienne cuts

V-SHAPED BLADE

accurate and easy cutting, ideal for any fruit and veg



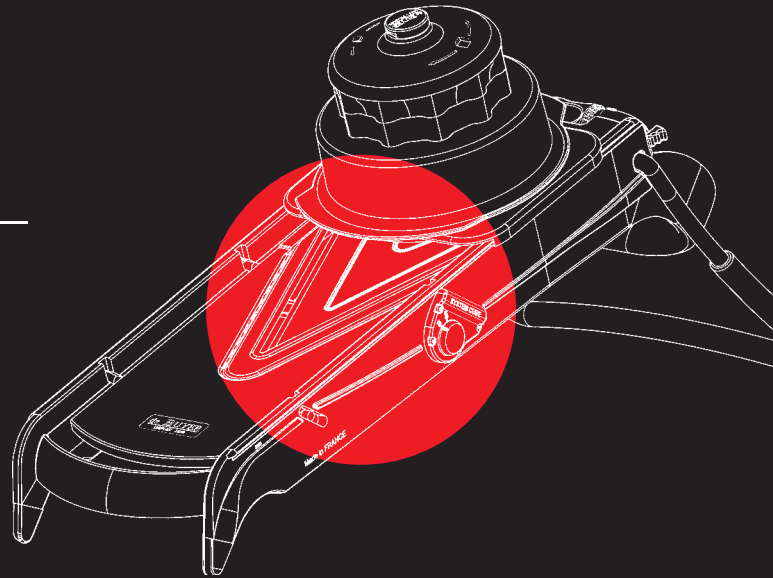
Knob for setting cutting thickness fast



DICE SYSTEM



ultra-COMPACT
ever *easier*
ultra-effective



19.3[®]
VIPER[®]
— MANDOLINE —

Ergonomic pusher and slider



Rotation control



STORAGE BOX



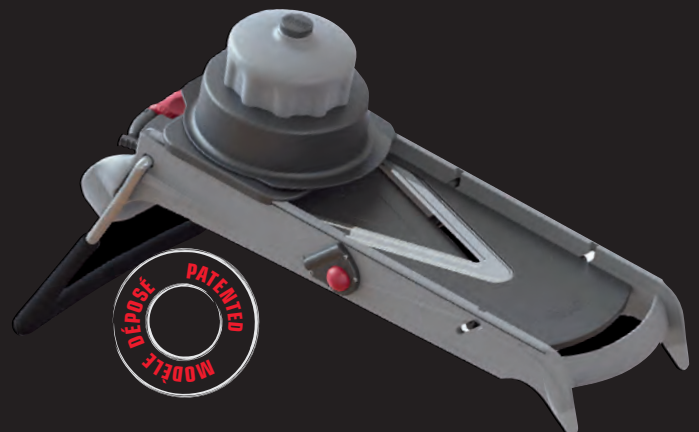
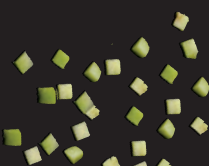
horizontal plate slicer



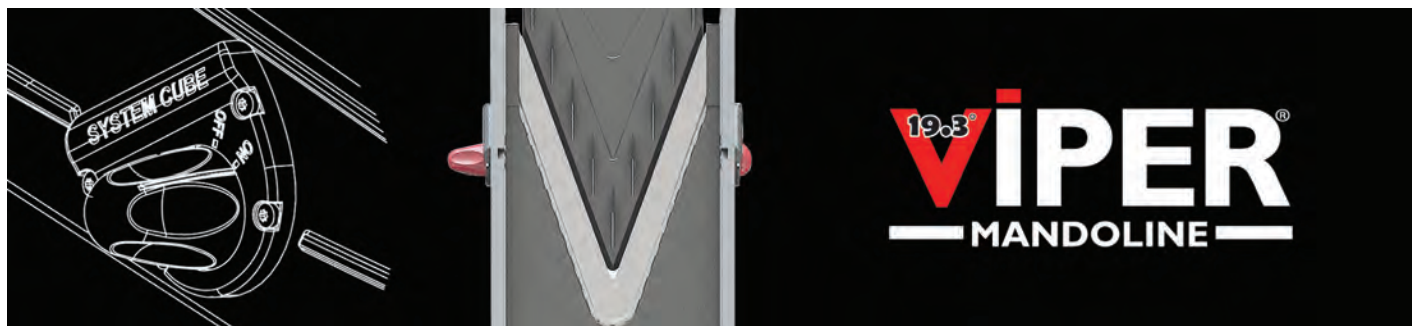
plate Julienne 10 mm



plate Julienne 4 mm



- 1 chassis with integral, horizontal V-shaped blade
- 1 ergonomic protector button fitted with rotation control
- 1 fruit/veg container
- Built-in cube system mechanism
- 1 plate for slicer, adjustable for thickness of between 1 and 8 mm
- 2 Julienne blade plates: 4 mm & 10 mm
- 1 storage box for Julienne blades
- Folding non-skid feet

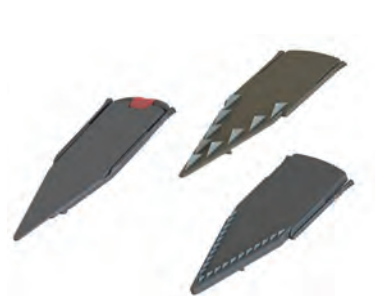


VIPER Mandoline



Code	Désignation	Lcm	Wcm	Hcm	Kg
2016.00	Complete Mandoline with receptable & pusher with horizontale blade & 2 Julienne 4 - 10 mm	44	18,5	15	1,36

La Mandoline VIPER: Replacements parts



Code	Désignation	Lcm	Wcm	Hcm	Kg
2016.96	Horizontal plate for slices	26	12	0,09	0,18
2016.92	Plate Julienne 4 mm	13,2	9,5	0,12	0,11
2016.94	Plate Julienne 10 mm	14,5	10,8	0,05	0,12

La Mandoline VIPER : Replacement parts



Code	Désignation	Lcm	Wcm	Hcm	Kg
2016.59	Ergonomic plastic protective pusher	25,2	12	17,5	0,12
2016.90	Plastic slider	26	12	2,5	0,55

La Mandoline

REVOLUTION



SERRATED SIDE
for waffle cuts

INNOVATION

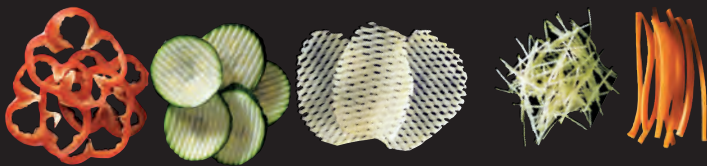
LOBED EDGE BLADE



MICRO-SERRATED SIDE for cutting fruits and vegetables, from the soft/delicate skin to thick citrus skin



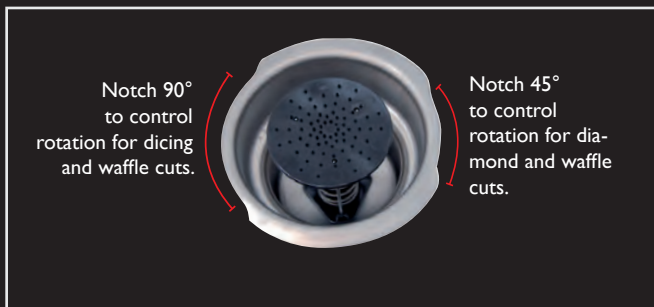
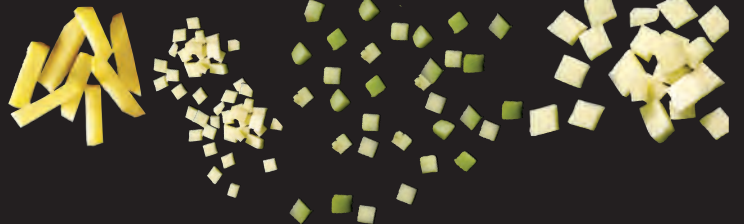
CUTS



Salpicon

Brunoise

Matignon



Notch 90°
to control
rotation for dicing
and waffle cuts.

Notch 45°
to control
rotation for dia-
mond and waffle
cuts.

PUSHER WITH ROTATING CONTROL SYSTEM



PATENTED INTEGRATED CUBE-SYSTEM

STANDARD model REF. 2012.01



- Round st/steel pusher with rotating control system
- 1 slider
- 1 DOUBLE HORIZONTALE LOBED EDGE BLADE with a MICRO-SERRATED SIDE
- 3 Julienne blades : 2 mm / 4 mm / 10 mm



MASTER model REF. 2012.41



- Round st/steel pusher with rotating control system & slider
- DOUBLE HORIZONTALE BLADE with a MICRO-SERRATED SIDE
- EXTRA LONG PUSHER
- 6 JULIENNE blades 2-3-4-5-7 and 10 mm
- 2 stainless steel caps on the upper foot : improved resistance of the foot.
- Special « PRO-SLIDE » coating on the upper plate improving considerably the slide, even when dry products are cut.

La Mandoline REVOLUTION



Code	Désignation	Lcm	Wcm	Hcm	Kg
2012.01	Complete Mandoline with receptable & pusher with 1 double horizontal blade-straight/serrated and 3 Julienne blades 2-4-10 mm STAINLESS STEEL PUSHER with rotating control system	39,5	19,5	14	1,54

Multi-cuts : cubes, losanges, slices, crinkle cuts, Julienne cuts, waffle cuts. Thickness from ultrafine slices to one-centimeter. Professional: made of foograde st/steel and polymer composites. Satin polished st/steel. Horizontal double-blade made of

high-quality cutlery st/steel. Julienne blades made of heavy duty professional st/steel. SECURE with its protective pusher. Easy to handle.

La Mandoline REVOLUTION MASTER with stainless steel pusher



Code	Désignation	Lcm	Wcm	Hcm	Kg
2012.41	Complete Mandoline with receptable & pusher ULTRA 2.0 MASTER version with : STAINLESS STEEL PUSHER with rotating control system - 6 Julienne blades 2-3-4-5-7-10 mm in their removable storage box - EXTRA-LONG PUSHER - Special coated upper plate - Double horizontal blade - lobe edged - Upper foot with cap	39,5	19,5	14	2,38

Same features as the standard model. Improved design and optimum efficiency. Supplied with the st/steel round pusher and with one plastic extra-long pusher for long products. The upper foot is reinforced with st/steel 2 caps. Improved slide with the special « pro-slide » coating on the upper plate.

La Mandoline REVOLUTION : Replacement parts



Code	Désignation	Lcm	Wcm	Th.mm	Kg
2015.95	Double horizontal blades - with lobed edge	15,5	4	0,5	0,03
	JULIENNE blades :				
2012.91	JULIENNE 2 mm - black				0,02
2012.92	JULIENNE 4 mm - red				0,02
2012.93	JULIENNE 10 mm - grey				0,02
2012.94	JULIENNE 3 mm - green				0,02
2012.95	JULIENNE 5 mm - blue				0,02
2012.96	JULIENNE 7 mm - orange				0,02
2012.88	Support for 3 Julienne blades (empty) For Mandoline REVOLUTION standard				0,04
2012.89	Storage box for 7 blades - delivred empty				

La Mandoline ULTRA : Replacement parts



Code	Désignation	Lcm	Wcm	Kg
2012.56	Rotating control system (slider and pusher)			
	Slider + st/steel pusher			
2012.55	Long pusher + slider			0,24
	Suitable for the standard Mandoline			
2000.97	Small lower foot/stand For REVOLUTION & REVOLUTION MASTER	12	11,5	0,12
2012.98	Upper foot REVOLUTION MASTER			
2000.89	Set of 2 tightening knobs			

LA MANDOLINE SWING PLUS

new
2017

ROBUST AND PROFESSIONAL : Mandoline made of stainless steel and polymer composite.

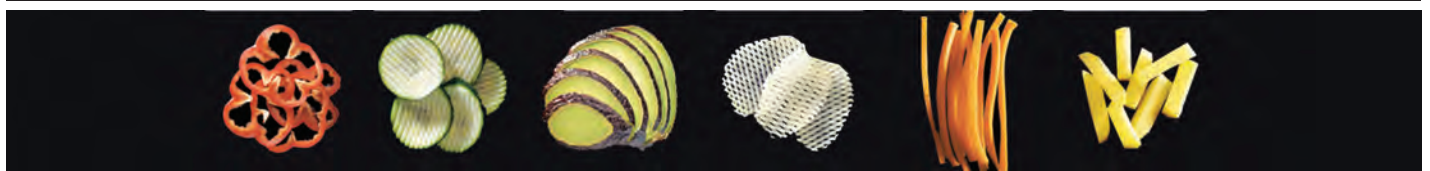
COMPACT - Easy to handle - Double-blades system : one single accessory for 2 uses. Folding upper foot for storage.

PRACTICAL : Easy inserting of the blades on the side and easy thickness adjustment mechanism.

EFFICIENT : Easy and precise cut. **SAFE** : Ergonomic pusher for maximum safety - Non-skid feet

MULTICUTS : Includes double horizontal blades (straight and serrated) and Julienne blades (space 4 and 10 mm) to produce many cut styles : Julienne cuts, waffle cut, slice or crinkle cuts. Precise thickness adjustment until 10-mm.

Code	Désignation	Lcm	Wcm	Kg
2015.03	Complete mandoline with polymer composite Delivered with a double horizontal blade blade (straight & serrated) and a double Julienne blade (space 4 and 10 mm) Black colour	40	20	1,19
	New model :			
	- Easy thickness adjustment			
	- Lobed-edge horizontal blade			
	- Ergonomic pusher			



Replacement parts for SWING PLUS : pusher and slider



Code	Désignation	Kg
2015.59	Plastic pusher	0,22
2015.90	Slider for 2015.59	0,6

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

Replacement parts for LA MANDOLINE SWING PLUS



Code	Désignation	Lcm	Wcm	Th.mm	Kg
2015.92	Double Julienne blade - 4 and 10 mm				0,26
2015.93	Double Julienne blade - 2 and 7 mm with storage box for both Julienne blades				0,09
2015.95	Double horizontal blades - with lobed edge	15,5	4	0,5	0,03

Easy and precise cut thanks to the blades made of high-quality stainless steel. Double-blades system - one single accessory for 2 uses - : - Straight blade and serrated blade - Julienne blade 4/10 mm and Julienne blade 2/7 mm



**INNOVATION
KOBRA V AXIS**

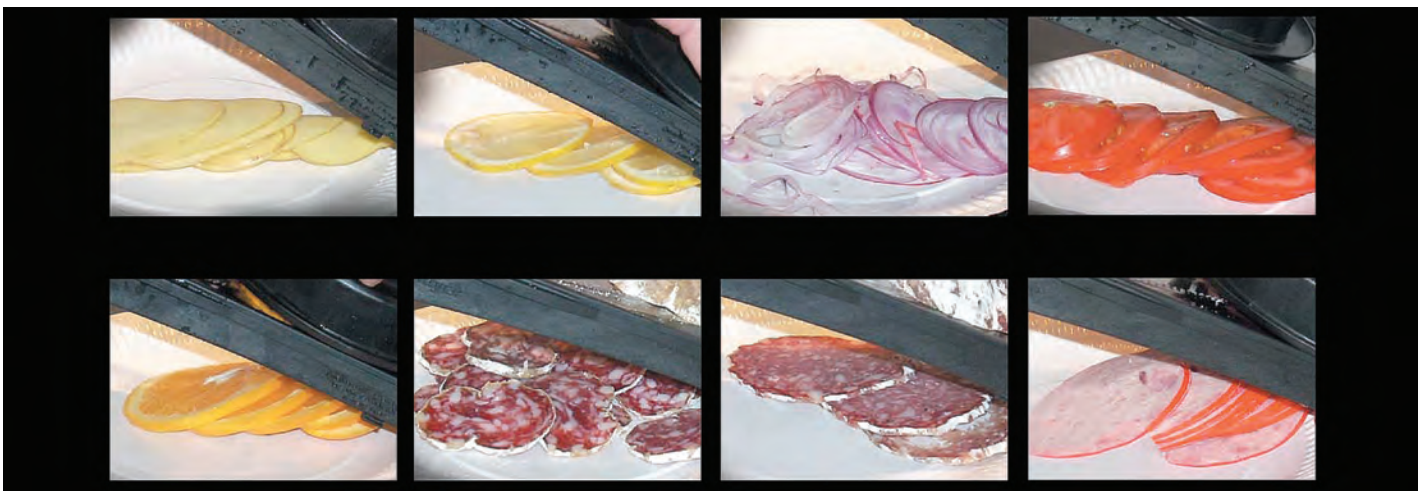
New "Click Express" system
adjust the thickness setting quickly, safely and efficiently
Cuts slices from extra-fine up to 5mm thick

KOBRA V AXIS : Professional fruit and vegetable slicer with pusher



Code	Désignation	Lcm	Wcm	Hcm	Kg
2011.01		36,5	12,2	8	0,66
2011.55	SPARE PARTS : Pusher alone				

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



CONCEPT®
CORE
UNIVERSAL



la Tomate Farcie



MANUAL EXTRACTOR

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

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

REMOVING STALKS



HOLLOWING OUT



STUFFING



Counter Display **CORER** REF : 2612.12

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

delivered with

6 Corers 2612.01 - ø 13 mm - Orange

6 Corers 2612.02 - ø 20 mm - Green

6 Corers 2612.03 - ø 30 mm - Red



Manual corer for fruits/vegetables - ø12 mm - Orange



Code	Désignation	Øcm	Lcm	Kg
2612.01	L. tube 90 mm - Graduated	2,5	19,7	0,04

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

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

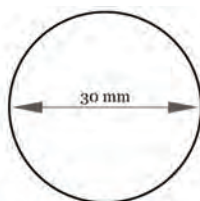
Manual corer for fruits/vegetables - ø20mm - Green



Code	Désignation	Øcm	Lcm	Kg
2612.02	L. tube 112 mm - Graduated	3	24,6	0,08



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



Code	Désignation	Lcm	Wcm	Hcm	Kg
2612.03	L. tube 112 mm - Graduated	25			0,1
2612.12	Corer display Composition : - 6 Corers 2612.01 - 6 Corers 2612.02 - 6 Corers 2612.03	29	15	35	0,86

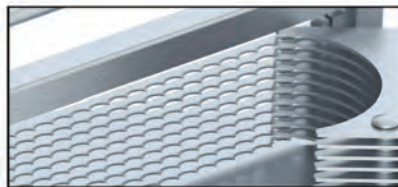
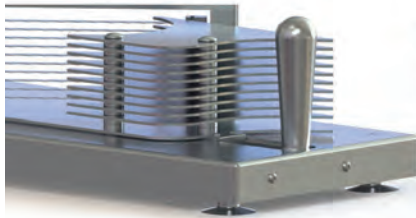
Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal : suitable for various fruits/vegetables. Multifunctions: removing stalk / Hollowing out / Stuffing.

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





Stainless steel tomato slicer, 5,5 mm thickness



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

Code	Désignation	Lcm	Wcm	Hcm	Kg
2005.00	Tomato slicer	42,5	20	18	5,5
2005.10	Set of replacement blades	24,5		7	0,14



MADE IN FRANCE





DAI SENSEI

FIBRE KARBON FEVER !

FUKUGOZAI DASMACUS
FORGED IN JAPAN
MADE IN FRANCE
100% HANDMADE



LIMITED EDITION

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

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

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

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

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

Carbon fibre =
Aerospace strength
with advanced ergonomic grip

The ultimate fusion of
Japanese and French blade
history and technology



Single-bevel blade =
finest slicing
in the sashimi tradition

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

MADE IN
FRANCE



DAI SENSEI Japanese knife with handle made of carbon fiber



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

Code	Désignation	Lcm	Wcm	Hcm	Kg
4260.00		41,6	5,6	2	0,36



FIBRE KARBON 1

FIBRE KARBON FEVER !

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

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

CARBON FIBRE
MADE IN FRANCE
= LIGHT AND
EXTREMELY STRONG



ONE-PIECE
GERMAN X50CrMoV15
STAINLESS STEEL
= ROBUST AND DURABLE
HARD EDGE 56+/-2 HRC

MADE IN
FRANCE



Japanese knife with single-bevel blade- L. 26 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4270.26		41,5	1,85	6	0,46

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

Chef's knife FIBRE KARBON 1 - L. 22 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4271.22		36,5	1,86	6,1	0,35

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

Japanese Chef's knife FIBRE KARBON 1 - L. 23 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4271.24		35,5	1,88	6,8	0,4

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

Chef's knife SANTOKU FIBRE KARBON 1 - L. 19 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4271.19		33,5	1,85	5,5	0,6

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

Utility knife FIBRE KARBON 1 - L. 18 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4275.18		30	16,3	3,14	0,17

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

Paring knife FIBRE KARBON 1 - L.11 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4272.11		22,9	1,63	2	0,14

A high performance small utility knife or steak knife.

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



- **HARDNESS** : German X50CrMoV15 stainless steel alloy hardened and tempered to HRC56. Hard for edge retention and tough for edge durability
- **REBALANCE SYSTEM** : find your ideal balance with the innovative adjustable counterweight
- **UNIQUE BLADE GEOMETRY** : a fine grind between the thick German blades and light Japanese blades to bring strength and sharpness together
- **ROBUST HANDLE** : CARBON FIBRE COMPOSITE. Dynamic and ergonomic handle shape with texture grips strongly to resist hand slip
- **SOLID AND STRONG** : thick tang for long term durability. Solid one-piece bolster

French Chef 's knife



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

Code	Désignation	Lcm	Wcm	Hcm	Kg
4281.21	L. 21 cm	36	2,2	6	0,28
4281.26	L. 26 cm	41	2,2	6,5	0,35

Santoku knife L. 17 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4281.17		32,4	2,2	5,4	0,26

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

Asian Chef's knife



Code	Désignation	Lcm	Wcm	Hcm	Kg
4280.15	L. 15 cm	28,6	4,9	2	0,16
4280.17	L. 17 cm	30	5,5	1,8	0,18

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

Paring knife L. 9 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4282.09		21,7	2	2,3	0,12

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

Utility knife L. 14 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4285.14		26,7	2	3	0,14

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

Precision carving knife with short and flexible Santoku blade L.16 cm

new
2017



Code	Désignation	Lcm	Wcm	Kg
4287.16		27,5	2	0,14

Ideally suited for carving thin slices from small pieces of meat and fish with perfect precision.

Salmon and ham knife Santoku 30 cm

new
2017



Code	Désignation	Lcm	Wcm	Th.mm
4287.30		42,5	2	2,6

Ultra flexible scalloped blade for cutting thin slices of bacon, ham or salmon.

Filet knife L. 16 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4283.16		30,9	2,2	2,3	0,2

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

Boning knife L.13 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4284.13		27,8	2,2	1,8	0,19

Specialty boning knife for chefs.

Carving Knife



Code	Désignation	Lcm	Wcm	Hcm	Kg
4285.21	L. 21 cm	35,8	2	4	0,26
4285.26	L. 26 cm	40,6	2,2	4	0,28

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

Polyvalent carving knife with combo blade L. 16 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4285.16		30,9	2,2	4	0,22

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

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

Bread knife



Code	Désignation	Lcm	Wcm	Hcm	Kg
4286.26	L. 26 cm	40,5	2,2	3,9	0,28

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

or rough meat slicer.

High Tech Pro Knife sharpener 'DIAMOND CAMS'

DIAMOND CAMS™
PRO KNIFE SHARPENER



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

Code	Désignation	Lcm	Wcm	Hcm	Kg
	SHARPENS AND HONES ANY KNIFE BRAND QUICKLY AND ACCURATELY				
4290.01	Professional 15°-20° fine convex	10,5	20	7,5	0,2

Pro 3-Stage Diamond Cams Blade Sharpener TRIUM



Code	Désignation	Lcm	Wcm	Hcm	Kg
4290.02		12	6,7	5,7	0,33

The TRIUM Sharpener was developed to produce very sharp professional cutting edges on any brand of knife. The patent pending Diamond Cams control the edge angle very accurately as you swipe the blade down and back between the cams, for a highly refined cutting edge shape with a perfect hone ever time.

Professional steel QUINTUM 'Hypersteel'



Code	Désignation	Lcm	Wcm	Kg
4291.00		45	3	0,32

The 5-stage professional sharpening and honing centre : the QUINTUM produces sharper knives in less time than traditional methods for better results for chefs and butchers, and easy pro results for home cooks : Diamond Cams in handle for full regrind of worn edges + 4 more stages of finer sharpening on steel shaft, 2 diamond and 2 hard chrome surfaces.

QUINTUM™



MADE IN
FRANCE






de BUYER
DEPUIS 1830



MINERAL[®]

 **B ELEMENT**



**IRON PAN
ROBUST PRO
DURABLE**

**BEESWAX-BASED
FINISH FOR
ANTI-OXIDATION PROTECTION
FAVOURED SEASONING
IMPROVED NONSTICK QUALITIES**

Iron is a mineral material • Guaranteed without any coating (PFOA and PTFE free guaranteed) • Environment safe production • Allows for high heat which seals quickly keeping vitamins and nutrients in food • **COOKING QUALITIES:** High temperature= perfect for **SEALING, BROWNING** and **GRILLING** • **SEASONING:** the more the pan is used, the better the performance • The darker it becomes the better it is for natural nonstick properties.

STEEL PAN WITH BEE WAX FINISH

- NATURAL ANTI-OXIDATION PROTECTION
- FAVOURED SEASONING
- IMPROVED NONSTICK QUALITIES

RIVETED STEEL HANDLE from 2,5 to 3 mm thick

Suitable for all hotplates including INDUCTION



Round frying pan MINERAL B ELEMENT



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5610.20		20	3,3	2,5	14	1
5610.24		24	3,5	2,5	17,5	1,39
5610.26		26	4	3	18,5	1,9
5610.28		28	4	3	21	2,15
5610.32	WTH 2 HANDLES	32	4,5	3	23	2,63
5610.36	WTH 2 HANDLES	36	5	3	26	3,53

Round frying pan "GRILL" MINERAL B ELEMENT



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5613.26		26	4	2,5	18,5	1,37
5613.32		32	4,5	2,5	23	2,31

Round deep country pan MINERAL B ELEMENT



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5614.24		24	7	2,5	2,5	16,5	1,85
5614.28		28	9	4	2,5	20	2,47
5614.32	WTH 2 HANDLES	32	8,1	5,5	2,5	22,5	3

Round deep country pan MINERAL B ELEMENT with 2 handles



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5654.24		24	7	2,5	2,5	16,5	1
5654.28		28	9	4	2,5	19,5	1,8
5654.32		32	8,1	5,5	2,5	22,5	2,26

Steel steak frypan, flared edge MINERAL B ELEMENT



Code	Désignation	Øcm	Th.mm	Bottom ø cm	Kg
5616.24		24	2,5	18	1,27
5616.28		28	2,5	21,3	1,63

Omelette pan MINERAL B ELEMENT



Code	Désignation	Øcm	Hcm	Kg
5611.24		24	3,8	1,35

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



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



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5652.32	4 p.	32	4,2	3	23	2,5

Round crepe pan MINERAL B ELEMENT



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
5615.24		24	45,5	1,2	2,5	21	1,13
5615.26		26	47,8	1,3	2,5	22,5	1,33
5615.30		30	54,1	1,5	2,5	25,5	1,78

Blinis pan MINERAL B ELEMENT



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5612.12		12	24,1	1,8	2,5	9,5	0,43	5

3-blinis pan MINERAL B ELEMENT



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
5612.03	3 blinis ø 10 cm	27	48	1,2	2	1,11

Pan for Poffertjes and mini-blinis MINERAL B ELEMENT



Code	Désignation	Øcm	Lcm	Kg
5612.16		27	47,8	1,1

The Poffertjes pan to cook the famous Dutch mini-pancakes or also mini- blinis. 16 Poffertjes ø 4 cm



Rectangular grill pan with 2 st/steel riveted handles



Code	Désignation	Lcm	Wcm	Hcm	Kg
5640.02		38	26	2,5	2,49

Oval roasting-pan with 2 st/steel riveted handles



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
5651.36		36	24	4,8	2,5	21	2,26

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

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



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
5664.40	Total dim. 46,8 x 33,2 x 10 cm	39	30,5	4,4	2	3,77

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

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



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5680.20		20	3,3	2,5	14	1,09
5680.24		24	3,5	2,5	17,5	1,44
5680.28		28	4	3	21	2,17
5680.32	With 2 handles	32	4,5	3	23	2,9



FRENCH COLLECTION B ELEMENT

Iron frypan - Beewax protective finish
 All heat sources including induction
 Riveted cast stainless steel handles FRENCH COLLECTION inspired by Parisian monuments
 FOR ORIGINAL BUFFET PRESENTATION OR SERVICE ON TABLE

Round steel frypan FRENCH COLLECTION B ELEMENT



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5670.20		20	3,3	2,5	14	1,1
5670.24		24	3,9	2,5	17,5	1,4
5670.28		28	4	3	21	2,2
	BLINIS PAN					
5670.12		12	2	2	9,5	0,5

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

STEEL pan - HEAVY QUALITY

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

Perfect for searing, frying, browning

ACIER
CARBONE
STEEL



Round steel frying panpan - Special handle for oven cooking at high temperatures

new 2017

Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5190.20		20	36,8	3,2	2,5	1,03	3
5190.24		24	44	3,5	2,5	1,31	3
5190.28		28	50,5	4	3	2,1	3



This version of the steel frying pan has been specially designed for cooking at high temperatures in a traditional oven : the firmly riveted strip steel handle in black has a special treatment that can withstand extended periods in the oven. For all heat sources, including induction and oven cooking.

Round "lyonnaise" frypan - Heavy quality steel

Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5110.18		18	35,1	3	2,5	12	0,89	3
5110.20		20	36,8	3,2	2,5	14	1,03	3
5110.22		22	42	4	2,5	15,5	1,24	3
5110.24		24	44	3,5	2,5	17,5	1,31	3
5110.26		26	48,5	4	3	18,5	1,93	3
5110.28		28	50,5	4	3	20	2,1	3
5110.30		30	54	4,2	3	21,5	2,35	3
5110.32	With 2 handles	32	60	4,5	3	23	2,71	3
5110.36	With 2 handles	34	69,5	4,5	3	26	3,5	3
5110.40	With 2 handles	38	73	5,3	3	30	4,11	3
5110.45	With 2 handles	43	86,3	5,3	3	36	5,04	1
5110.50	With 2 handles	48	91	5,7	3	41	6,13	1



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

All heat sources. Possible oven cooking : 10 minutes at 200°C.

Round frying pan - Stainless steel cold handle

Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5130.20		20	36,6	3,2	2,5	14	1	3
5130.24		24	43,7	3,5	2,5	17,5	1,39	3
5130.28		28	51	4	3	20	2,12	3
5130.32	With 2 handles	32	59,6	4,5	3	23	2,71	3
5130.36	With 2 handles	36	63,9	4,5	3	26	3,2	3
5130.40	With 2 handles	40	68	5,3	3	30	3,4	3



Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates including INDUCTION. Suitable for oven cooking. The "lyonnaise" profile pan has a high flared and curved skirt. This very distinctive shape, with no sharp

angles, enables the food to slide easily from the frying pan onto a plate or dish.

Oval fish frying pan - handle on the short axis



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5131.36	total L.50,3 cm	36	26	4,6	2,5	21	2,39	3

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

Fish frypan - Heavy quality steel



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5111.28	Oval - total L. : 51,5 cm	28	20	4,5	2,5	15	1,53	3
5111.32	Oval - total L. : 55,5 cm	32	22,5	4	2,5	19	1,93	3
5111.36	Oval - total L. : 60 cm	36	26	4	2,5	21	2,3	3
5111.40	Oval - total L. : 69,5 cm	40	28	5	3	23	3,32	3
5550.38	Rectangular - total L. 50,7 x 39 cm	38	25,5	4,5	3		3,2	3

Oval and oblong frying pans are the ideal shape for cooking whole fish. Note: the standard model has the handle riveted lengthways.

Pancake pans - Heavy quality steel



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Perso	Kg	PU
5120.16	2,5 mm th	16	34	1,1	2,5		0,56	5
5120.18	2,5 mm th	18	36,2	1,1	2,5	15	0,71	5
5120.20	2,5 mm th	20	38,4	1,1	2,5	17	0,83	5
5120.22	2,5 mm th	22	42,2	1,3	2,5	19	1,02	5
5120.24	2,5 mm th	24	44,2	1,3	2,5	21	1,14	5
5120.26	2,5 mm th	26	50,2	1,3	2,5	22,5	1,37	5
GIANT CREPE PAN								
5120.30	2,5 mm th	30	54,2	1,7	2,5	25,5	1,79	5

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

Round frypan, 2 handles - Heavy quality steel



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5113.24	2,5 mm th	24	2,5	2,5	17,5	1,2	3
5113.28	3 mm th	28	3	3	20	1,9	3
5113.32	3 mm th	32	3	3	23	2,4	3
5113.36	3 mm th	36	3	3	26	3	3
5113.40	3 mm th	40	5	3	30	3,78	3
5113.50	3 mm th	50	5	3	41	5,82	1

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

Its heavy-gauge thickness allows food to simmer.

Steel blinis pan - Heavy quality steel



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5140.12	Blinis pan - 2,5 mm th	12	24	12,2	2	2,5	9,5	0,41	10
5140.03	"Triblinis" frypan - 2,5 mm th		42	24,6	2	2,5		1,28	3

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

WOK made of iron steel - Special induction cooker



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5114.35	Polished finishing	35	60,5	8,5	1,5	1,46	3

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

Stainless steel stand for hemispherical wok



Code	Désignation	Øcm	Hcm	Th.mm
3122.00		24	3,65	1

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

Round "Grill" frypan with riveted steel handle



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5530.26		26	48	4,3	2,5	18,5	1,42	3
5530.30		30	54	4,5	2,5	21,5	1,74	3
5530.32		32	56	4,5	2,5	23	2,31	3

Ideal for searing meats using hardly any fat. The steel pan reaches high temperatures, caramelizing the meat juices to give your grilled meats flawless flavour. The ribbed base marks the meat and reduces the contact

area between pan and meat. The high side helps prevent from spatters. The thickness of the pan together with the ribbed base prevent shape loss.

Rectangular grill pan



Code	Désignation	Lcm	Wcm	Th.mm	Kg	PU
5540.38		38	26	2,5	2,52	3

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

Force Blue



BLUE STEEL - EXTRA-STRONG quality

2 mm thick for professional medium heat sources
 Perfect heat conduction
 Extra-strong handles
 All heat sources (induction at moderate T°)

Perfect for SEALING, FRYING, BROWNING

Frying pan, blue steel



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5300.18		18	35	3,5	2	0,82	6
5300.20		20	37	4,2	2	0,95	6
5300.22		22	41,5	4	2	1,1	6
5300.24		24	43,5	4,5	2	1,26	6
5300.26		26	48	5	2	1,46	6
5300.28		28	50	5	2	1,66	6
5300.30		30	54	5	2	1,87	3
5300.32		32	56	5,5	2	2,1	3
5300.36		36	67	6	2	2,57	3
5300.40		40	70	6	2	3,03	3
5300.45		45	83	7	2	3,84	3

This "lyonnaise" profile pan made from 2mm (14 gauge) blue steel plate gives very good heat spread. It has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.

Oval fish frying pan, blue steel



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
5301.36	handle riveted lengthways.	36	26	4,5	2	1,86	3

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

WOK, blue steel



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

The wok has forever been the universal Asian kitchen utensil, and it turns out to be ideal for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The 2mm (14 gauge) thickness provides a barrier against increasingly powerful heat sources and thus guarantees an easy-to-digest cuisine.

Pancake pan, blue steel



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5303.18		18	36	1,5	2	0,58	10
5303.20		20	38	1,5	2	0,69	10
5303.22		22	41,8	1,5	2	0,8	10
5303.24		24	43,5	1,5	2	0,93	10

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

Blue steel blinis pan



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5340.12		12	24	2	2	0,33	20

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

Round "Country" frypan , 2mm blue steel



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

Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg	PU
5314.16		16	32	6	0,95	2	0,85	3
5314.20		20	39,5	6	1,7	2	1,19	3
5314.24		24	46,5	6,8	2,5	2	1,58	3
5314.28		28	51,5	7	4	2	1,96	3
5314.32	With 2 handles	32	66,5	8	5,5	2	2,46	3
5314.36	With 2 handles	36	71,5	8	7	2	2,88	3

*La
Lyonnaise*



BLUE STEEL - STRONG quality

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

Round "lyonnaise" frypan, blue steel



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

The "Lyonnaise" is the traditional "granny-style" frying pan. The lightweight blue steel plate is suitable for low-power heat sources. This "lyonnaise" profile pan has a high flared and curved skirt, with no sharp angles, enabling the food to slide easily from the frying pan onto a plate or dish. The handle is welded.

Paella pan, blue steel

new
2017



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5023.20		2017 20			1		3
5023.24		2017 24			1		3
5023.28		2017 28			1		3
5023.32		2017 32			1,2		3
5023.34	6 portions - 1,5 mm th	34	42	4,5	1,5	1,43	3
5023.37	8 portions - 1,5 mm th	37	44,4	5	1,5	1,61	3
5023.42	12 portions - 1,5 mm th	42	49,5	5,5	1,5	2,05	3
5023.47	15 portions - 1,5 mm th	47	55	6	1,5	2,64	3
5023.60	25 portions - 1,5 mm th	60	68	6,5	1,5	3,91	1
5023.80	60 portions - 1,5 mm th	80	95,1	9	1,5	8,1	1

The paella dish is not only typical but also has lots of other possible uses: it goes on the hotplate but also in the oven if size allows, and in certain establishments, it goes on the table too. This dish is of medium height and makes it easy to prepare paella or other dishes.

Chrome steel burner tripod



Code	Désignation	Lcm	Wcm	Hcm	Kg
0820.00N		59	55	66,5	2,17

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

Gas burner, enamelled steel

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



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

This burner has independent and separately controllable flame rings and allows a dish or other receptacle to be heated wherever needed and without over-bulky or costly equipment. It's the ideal complement to the paella dish for alfresco meals or for use in reception rooms where improvised "kitchens" or "buffets" are laid out. The gas burner is suitable for both butane and propane.

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

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



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

Chestnut pans, blue steel



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5290.28	1 mm th	28	49,5	3,7	1	0,7	10
5291.28	Handle 70 cm - 1 mm th	28	95	3,7	1	1,24	5

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



Chestnut pan - ALL HEAT SOURCES -



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5293.28		28	48,7	4,7	1,1	0,91	10

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

Rounded steel deep-fryer without basket



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

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

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

Tinned wire basket for ref. 5050



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

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

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



Nonstick

MADE IN
FRANCE



CHOC EXTREME

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

For simmering, reheating and cooking delicate dishes



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



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

Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
8310.20		20	4,5	3	14	0,8
8310.24		24	4,5	3	16	1,2
8310.28		28	4,5	3	18,5	1,8
8310.32		32	4,5	3	22	2
8310.36		36	4,5	3	23	2,5

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



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
8321.20		20	38	6,2	1,5	3	12	0,94
8321.24		24	47	6	2,5	3	16	1,45
8321.28		28	53,5	6	3,5	3	19,5	1,71

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

Stewpan, 2 handles, with glass lid - CHOC EXTREME



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
8311.20		20	27	8,5	2,8	3	14,5	1,37
8311.24		24	33,5	9,5	4,7	4	16,5	1,76
8311.28		28	37	10	7	4	18,5	2,45

Suits with its lid for oven cooking.

Stockpot CHOC EXTREME, with glass lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
8319.20		20	17	3,5	2,7	12	1,58
8319.24		24	17	5,5	3	17	2,24

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

Paella pan CHOC EXTREME, with 2 handles



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
8317.32	wok	32	41,3	8	4	3	12,5	1,31
3329.10	Grid for wok ø 32 cm		34,5					0,14

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



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8313.16	MINI Sauté-pan without lid ø 16 cm	16	23,5	4,5	2,2	10,5	0,5
8313.20	Sauté-pan without lid ø 20 cm	20	27	6	3	12,5	0,96
8313.24	Sauté-pan without lid ø 24 cm	24	31	6	4	15,5	1,28
8313.28	Sauté-pan without lid ø 28 cm	28	35	6,5	4	19,5	1,74
8313.32	Sauté-pan without lid ø 32 cm	32	40,5	7,5	4	22	2,16
8313.36	Sauté-pan without lid ø 36 cm	36		8,5	4	23	2,75

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

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



Code	Désignation	Lcm	Wcm	Hcm	Bottom ø cm	Kg
8308.00	Square dim. ext. 32,5 x 25 x 5,5 cm - ø bottom 17 cm	24	24	1	17	1,27
8308.01	Rectangular dim. ext. 42,5 x 27 x 6 cm - ø bottom 18,5 cm	33	25	1,7	18,5	1,7

Glass lid with stainless steel knob



Code	Désignation	Øcm	Kg
3429.16		16	0,29
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74
3429.32		32	1,1
3429.36		36	1,2

These glass lids with stainless steel button fit the CHOC EXTREME range of pans and sauté pans. Suitable for oven cooking.

ALUMINIUM FRYPAN

NON-STICK COATING without PFOA

Hard ceramic base 5 times more resistant to abrasion than a standard non-stick frypan
All heat sources , excepted induction

Ideal for simmering, reheating pre-cooked foods and cooking delicate dishes.

Choc Ceramic



Round frypan CHOC Ceramic - Stainless steel cold handle



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
8210.20		20	4	4,7	0,75	3
8210.24		24	4	4,7	0,98	3
8210.28		28	4,5	4,7	1,3	3
8210.32		32	4,5	4,7	1,6	3

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

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



Code	Désignation	Øcm	Hcm	Th.mm	Kg
	" Tatin Tart " recipe included				
8237.20	2/4 portions	20	4,2	4,7	0,57
8237.24	4/6 portions	24	4,6	4,7	0,82
8237.28	6/8 portions	28	4,8	4,7	1,07
8237.32	8/10 portions	32	5,1	4,7	1,31

This mould, with extra-thick walls to spread the heat evenly, proves ideal for upside-down apple tarts since it allows you to form a caramel layer directly in the mold while it's on the heat (gas, electric hotplate, etc.) Once the caramel is formed in the mold, add the apple slices, cover with pastry, and place the mold into the oven. Preparation and cooking all in one dish.



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

For simmering, reheating and cooking delicate dishes



Round nonstick frypan CHOC Resto Induction made of thick aluminium

Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8480.20		20	36,7	3	5	12	0,78
8480.24		24	43,5	3,5	5	14	1,03
8480.28		28	50	3,8	5	18	1,31
8480.32		32	55,6	4,5	5	20	1,7
8480.36		36	66	4,7	5	24	2,45



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

Non-stick aluminium frypan CHOC Resto Induction with red handle - HACCP

new 2017



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
	Red handle for red meat					
8450.20		20	36,7	3	5	0,78
8450.24		24	43,5	3,5	5	1,03
8450.28		28	50	3,8	5	1,31
8450.32		32	55,6	4,5	5	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Non-stick aluminium frypan Choc Recto Induction with green handle -HACCP

new 2017



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
	Green handle for vegetables					
8460.20		20	36,7	3	5	0,78
8460.24		24	43,5	3,5	5	1,03
8460.28		28	50	3,8	5	1,31
8460.32		32	55,6	4,5	5	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Non-stick aluminium frypan CHOC Resto Induction with yellow handle -HACCP

new 2017



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
	Yellow handle for white meat					
8470.20		20	36,7	3	5	0,78
8470.24		24	43,5	3,5	5	1,03
8470.28		28	50	3,8	5	1,31
8470.32		32	55,6	4,7	5	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Non-stick aluminium frypan CHOC Resto Induction with blue handle -HACCP

new 2017



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
	Blue handle for fish					
8440.20		20	36,7	3	5	0,78
8440.24		24	43,5	3,5	5	1,03
8440.28		28	50	3,8	5	1,31
8440.32		32	55,6	4,5	5	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Pancake non-stick pan CHOC Resto Induction



Code	Désignation	Øcm	Th.mm	Bottom ø cm	Kg
8485.26		26	4	18	0,8
8485.30		30	4	22	1

Fish oval non-stick frypan CHOC Resto Induction

new 2017



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
8481.36		36	26	4,3	5	18	1,7

This non-stick frying pan is ideal for cooking delicate dishes such as fish. The oval shape of this frying pan enables whole fish to be cooked. Firmly riveted steel handle.

**PROFESSIONAL PANS MADE OF THICK ALUMINIUM
NON STICK : high-quality 5-layer PTFE coating**

guaranteed without PFOA Improved resistance to abrasion
Grooved bottom for better heat spreading and cooking
Firmly riveted strip steel handle
All heat sources except induction.
Oven cooking : 200°C during 10 minutes

Choc

For simmering, reheating and cooking delicate dishes

Round frypan CHOC



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8180.20		20	36,7	3	4	0,61	3
8180.24		24	43,5	3,5	4	0,83	3
8180.26		26	48	3,7	4	0,95	3
8180.28		28	50	3,8	4	1,03	3
8180.30		30	54	4,5	4	1,21	3
8180.32		32	55,6	4,5	4	1,31	3
8180.36		36	66	4,7	5	2,03	3

The non-stick frying pan is ideal for re-warming, for readying pre-cooked dishes for serving, and for cooking delicate dishes. This "lyonnaise" profile frying pan has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.

CHOC non-stick frying pan - Special handle for oven cooking at high temperatures



**new
2017**

Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
8090.20		20	36,7	3	4	0,61
8090.24		24	43,5	3,5	4	0,83
8090.28		28	50	3,8	4	1,03

This version of the CHOC frying pan has been specially designed for cooking at high temperatures in a traditional oven: the firmly riveted strip steel handle in black has a special coating that can withstand extended periods in the oven. For all stove types, except induction.

Fish frypans CHOC



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
8181.36	Oval fish frypan	36	26	4,3	5	1,61	3
8181.40	Oval fish frypan	40	28	4,5	5	1,95	3
8184.38	Rectangular frypan	38	26	4,2	5	1,87	3

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

Paella pan CHOC



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
8183.36	2 handles	36	47	4,7	5	1,84
8183.40	2 handles	40	51	5,2	5	2,16

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

Blinis pan CHOC



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8140.12		12	24,2	1,5	3,3	0,2	10
8140.14		14	26	1,7	4	0,24	10

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

Pancake pan CHOC



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8185.22		22	42	1,5	3,3	0,6	10
8185.26		26	45	1,5	3,3	0,7	10
8185.30		30	54	1,5	3,3	0,8	5

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

Spatula for non-stick frypans



Code	Désignation	Lcm	Wcm	Kg	PU
4813.01N		28	6,5	0,03	5

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

Non-stick conical sauté-pan CHOC



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
8188.20		20	35,8	6,5	4	0,9
8188.24		24	43	6,5	4	1,2
8188.28		28	49,5	7,1	4	1,27
8188.32		32	55,6	7,8	5	1,97

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

Non-stick wok CHOC with handle - ø 32 cm



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
8187.32		32	62,5	9	3,5	4	1,3

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

Roasting pan, 2 handles - Thick aluminium



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
7664.30	Total length : 36 cm	30	30	6,5	4	1,9
7664.35	Total length : 41 cm	35	25	6,5	4	1,81
7664.40	Total length : 46 cm	40	32	8	4	2,6
7664.45	Total length : 51 cm	45	36	8	4	3,12
7664.50	Total length : 56 cm	50	40	8	4	6,61
7664.55	Total length : 61 cm	55	45	8	4	4,51

Useful for cooking, browning meat or serving.

ALUMINIUM NON-STICK FRYPAN
SEMI-PROFESSIONAL

High quality PTFE non-stick coating
All heat sources except induction

Round frypan CHOC Access



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8030.20		20	37	3	3	0,47	3
8030.24		24	43,3	3,5	3,3	0,73	3
8030.28		28	49,5	4	3,3	0,93	3
8030.32		32	55,5	4,5	3,3	1,17	3
8030.36		36	65	4,5	4	1,66	3
8030.40		40	70	5,2	4	2,05	3

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

NON STICK PROFESSIONAL CHOC FRYPAN
THICK GAUGE ALUMINIUM
Multi-coated PTFE covering

Riveted extra-strong handle with coloured epoxy coating :

- Food safety
- Keeps each food taste separate



Round non-stick aluminium frypan CHOC with red handle



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
Red handle for red meat						
8050.20		20	3	4	0,6	3
8050.24		24	3,5	4	0,9	3
8050.28		28	4	4	1,1	3
8050.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Round non-stick aluminium frypan CHOC with yellow handle



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
Yellow handle for white meat						
8070.20		20	3	4	0,6	3
8070.24		24	3,5	4	0,9	3
8070.28		28	4	4	1,1	3
8070.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Round non-stick aluminium frypan CHOC with green handle



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
Green handle for vegetables						
8060.20		20	3	4	0,6	3
8060.24		24	3,5	4	0,9	3
8060.28		28	4	4	1,1	3
8060.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Round non-stick aluminium frypan CHOC with blue handle



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
Blue handle for fish						
8040.20		20	3	4	0,6	3
8040.24		24	3,5	4	0,9	3
8040.28		28	4	4	1,1	3
8040.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.



MADE IN
FRANCE



INOX Cooking Ranges

	Priority	Appety	MILADY <i>de Buyer</i>	PRIMARY	Affinity
Material of the body	Multilayer magnetic material Stainless steel and aluminium combination	Stainless steel	Stainless steel	Stainless steel	Multilayer magnetic material Stainless steel and aluminium combination
Thickness	from 2 to 2,7 mm according to sizes	from 0,7 to 1,4 mm according to sizes	0,6 mm	from 0,6 to 0,7 mm according to sizes	from 2,3 to 2,7 mm according to sizes
Quality	++++	+++	+++	++	++++
Handles Material Attachment	Ventilated tube handle Stainless steel Riveted	Tube handle Stainless steel Welded	Ergonomic handle Cast stainless steel Revited	Tube handle Acier inoxydable Welded	Cast stainless steel Riveted
Sandwich bottom	NO one-piece	YES	YES	YES	NO one-piece
Finishing	Gloss polished	Gloss polished	Gloss polished	Satin polished	Gloss polished
INDUCTION	INDUCTION	INDUCTION	INDUCTION	INDUCTION	INDUCTION
Recommended for	Professional Intensive use Induction Gas - Electric Ceramic	Professional Intensive use Induction Gas - Electric Ceramic	Professional/ Domestic use Gas - Electric Ceramic	Professional/ Domestic use Gas - Electric Ceramic	Professional- Domestic use Perfect for table presentation Induction Gas - Electric- Ceramic
Peculiarities	Quick heat conduction Homogeneous & regular cooking Handle does not heat up	Bottom thickness from 8 to 10 mm Robust	Robust Elegant Resistant Perfect heat conduction on the whole bottom Riveted solid handle	Perfect heat conduction on the whole bottom	Very quick cooking Vitamins saving Perfect heat conduction in the whole pan Regular and homogeneous cooking Ergonomic handle Comfort and design
Cleaning	Dishwasher safe	Dishwasher safe	Dishwasher safe	Dishwasher safe	Dishwasher safe
					

Affinity

THE SOLUTION FOR BUFFET

The Affinity® utensils range does away with the cumbersome chafing-dish, bringing a touch of sophistication and elegant appeal to your buffets and aperitif dinners, all at a reasonable price and with the practical benefits that this new collection offers.

ELEGANT

The Affinity and Mini-Affinity stainless steel casserole dishes, mini saucepans and mini sauté-pans are a sophisticated and tempting way to serve an extensive and varied selection of sweet or sour, hot or cold meals straight to table, giving your buffets an undeniable added value.

From oven to table, the mini Affinity® is the ideal choice for presenting your dishes in open and table-top kitchens.

PRACTICAL FOR EVERYONE

Buffets are easier to prepare; the utensils can be refilled with food as the meal progresses, and they keep the food hot.

The single servings delivered by the mini-Affinity range provide just the right portions for the number of guests, with little time needed to lay them out on the table. Guests can serve themselves in comfort, no longer having to grapple with a chafing-dish.

ALWAYS HOT

The material used in the Affinity range spreads the heat throughout the whole of the utensil rather than concentrating it at the bottom, to give you food that is heated evenly and for longer.

READY IN AN INSTANT

Perfect for «Live cooking stations» where the dish is prepared specially for and in front of the guest. The reactive material used in the Affinity range heats the food very quickly and evenly so your food is ready without delay. Its elegant style is perfect for preparing the food in front of the customer.





saucepan

Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3706.14		14	7	1,2	2,3	12	0,73
3706.16		16	8	1,8	2,3	13	0,95
3706.18		18	9	2,5	2,3	15,6	1,12
3706.20		20	10	3,4	2,3	17	1,38



Innovative heat conductor multilayer stainless steel alloy :

- QUICK HEAT INCREASE
- SAVING VITAMINES AND ENERGY
- PERFECT HEAT DISTRIBUTION IN THE PAN
- HOMOGENEOUS COOKING



Suitable for all heat sources and oven cooking.
One-piece construction - Do not distort.
Riveted handles made of cast stainless steel.

Straight sauté-pan

Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3730.20		20	6,5	1,8	2,3	17	1,16
3730.24		24	7,5	3	2,7	20,5	1,54



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



Rounded sauté-pan with handle



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3736.20		20	6,5	1,7	2,3	13	0,92
3736.24		24	7	3	2,3	17	1,34

This is the essential tool for boiling and reducing sauces. A base that is small in diameter for prompt heating and a wide rim for proper evaporation of the humidity

produced. Thanks to this vessel, you will be able to prepare unsurpassable sauces.

Non-stick frypan



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
3718.20		20	35,3	3	2,7	17	0,71
3718.24		24	42	3,5	2,7	17	1,1
3718.28		28	48	4	2,7	20	1,35
3718.32		32	55,4	4,5	2,7	23	1,72

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

Stainless steel frypan



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
3724.20		20	4	2,7	17	0,69
3724.24		24	4	2,7	17	1,1
3724.28		28	4,5	2,7	20	1,34
3724.32		32	5	2,7	23	1,71

This totally stainless steel Affinity frying pan is ideal for quickly frying and grilling meat, thanks to its ability to rapidly increase in temperature. The quality of stainless steel used to construct this frying pan qualifies it as a strong ally in the quest to caramelize your meat.

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



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
3725.32	All stainless steel	32	23	4,8	2,7	18	1,35
3719.32	Nonstick st/steel	32	23	4,8	2,7	23	1,36

Oval stewpan with lid



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3726.30		30	22	13	6,5	2,3	3,6
3708.30	Oval lid alone						

Stewpan with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3742.16		16	9	1,8	2,3	13	1,01
3742.20		20	11	3,4	2,3	17	1,7
3742.24		24	13	5,4	2,3	20,5	2,33
3742.28		28	15	10,4	2,7	24	3,64

Contrary to other kitchenware, this stewpan conserves humidity thanks to its high sides. Therefore, it is suitable for heating large quantities of water, simmering, etc. The Affinity material guarantees a rapid increase in temperature and therefore saves you a significant amount of time.

Sauté-pan with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3741.24		24	7	2,6	2,7	20,5	1,98

This vessel has the same qualities as the straight-rimmed sauté-pan, but its two handles make it even easier to use and

Rounded sauté pan with 2 st/steel handles and lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3744.28		28	15	3	2,7	19,5	2,35

Stainless steel roasting-pan with 2 riveted cast st/steel handles



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3727.35		41	27,5	8	2,3	2,3

Multilayer material : st/steel Aluminium St/steel
Brushed st/steel finish
Suitable also for domestic oven.

Stainless steel lid



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

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

Wok with 2 cast st/steel riveted handles



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3743.32	wok - ø bottom 10 cm	32		12	4	2,7	9,5	1,9
3329.10	Grid for wok ø 32 cm		34,5					0,14
4112.32	Glass lid suitable for wok Affinity :	32						1,1

For all hotplates including induction hobs



Mini-stewpan with lid and mini sauté-pan



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
	Mini stewpan							
3742.09		9	14,5	5	0,3	2,2	7,5	0,35
3742.10		10	17	6	0,45	2,3	8	0,5
3742.12		12	19,5	7	0,75	2,3	10	0,67
3742.14		14	22,5	8	1	2,3	12	0,88
	Mini sauté-pan without lid							
3740.10		10	17	3,8		2,2	8	0,29

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

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

Mini-saucepan

Code	Désignation	Øcm	Lcm	Wcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3706.09		9	18,5	10,2	5	0,28	2,2	7,5	0,27



Mini-frypan ø 10 cm



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
3724.10		10	19	2	2,2	8	0,16



FRENCH COLLECTION

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

FOR ORIGINAL BUFFET PRESENTATION
 OR SERVICE ON TABLE



FRENCH COLLECTION AFFINITY



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

Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
	FRYPAN						
3750.20		20	3		2,7	13,8	0,7
3750.24		24	4		2,7	17	1,1
3750.28		28	4		2,7	20	1,34
	SAUCEPAN						
3751.14		14	7,5	1,2	2,3	12	0,8
3751.16		16	8	1,8	2,3	13	0,95
3751.18		18	9	2,5	2,3	15,6	1,12
3751.20		20	10	3,4	2,3	17	1,38
	CONICAL SAUTE-PAN						
3753.24		24	8	3	2,3	17	1,34
	BLINIS PAN						
3750.12		12			2,2	10	0,25

FRENCH COLLECTION AFFINITY - Straight sauté-pan



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3756.24		24	7,5	3	2,7	20,5	2,09

Sauté-pan delivered with handles and lid. All the handles of this sauté-pan are inspired by Parisian monuments and bring design along with ergonomomy.

FRENCH COLLECTION AFFINITY stewpan with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3752.24		24	13	5,4	2,3	20,5	2,8

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

FRENCH COLLECTION AFFINITY - Sauté-pan with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3755.24		24	7	2,6	2,7	20,5	1,96

FRENCH COLLECTION AFFINITY - lid



Code	Désignation	Øcm	Th.mm	Kg
	LID			
3754.14		14	1	0,25
3754.16		16	1	0,27
3754.18		18	1	0,32
3754.20		20	1	0,38
3754.24		24	1	0,51

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

Priority



Saucepan with riveted handle



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3690.14		14	8	1,2	2,3	0,98
3690.16		16	9	1,8	2,3	1,2
3690.18		18	10	2,5	2,3	1,47
3690.20		20	11	3,4	2,3	1,74
3690.24		24	13	5,8	2,3	2,45
3690.28	With 2 handles	28	15	9,2	2,7	3,23

The PRIORITY pan ensures perfect heat diffusion and ultra-fast cooking. The pan is well-proportioned according to professional culinary standards (the height is slightly greater than the vessel's radius). Pouring rim. Ergonomic functional stainless tube handle,

guaranteed not to heat up and firmly riveted. All hotplates including INDUCTION

Straight sauté-pan - All stainless steel - Riveted handle



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
3691.24		24	47,5	7	3	2,7	1,76
3691.28	With 2 handles	28	59	7,5	4,6	2,7	2,22

PRIORITY sauté pan with pouring rim. Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates including INDUCTION. This pan is ideal for sautéing small vegetables and chunks of meat.

Conical sauté pan with riveted handle



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3692.16		16	6,5	1	2,3	0,86
3692.20		20	7	1,7	2,3	1,14
3692.24		24	8	3	2,3	1,47

PRIORITY sauté pan with pouring rim. Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates including INDUCTION. This pan's flared shape makes it ideal for boiling down sauces.



Round frypan - All stainless steel - Riveted handle

Round non-stick frypan - Stainless steel - Riveted handle



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3680.20		20	4	2,7	0,88
3680.24		24	4	2,7	1,2
3680.28		28	4,5	2,7	1,5
3680.32		32	5	2,7	2,25

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

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

Code	Désignation	Øcm	Hcm	Th.mm	Kg
3599.20		20	4	2,7	0,9
3599.24		24	4	2,7	1,37
3599.26		26	4,5	2	1,6
3599.28		28	4,5	2,7	1,76
3599.32		32	5	2,7	2,26

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

stainless backing resists abrasion and scraping. Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates.

Wok - all-stainless



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
3688.32	Wok with riveted grip and welded handles with st/steel grid	32	11	2,7	10	2,7

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

Sauté-pan with lid and stainless steel handles



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3693.24		24	7	3	2,7	2,07
3693.28		28	7,5	4,6	2,7	2,76
3693.32		32	7,8	6	2	3,5

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

lid and welded fittings. All hotplates including INDUCTION

Stewpan with lid and stainless steel handles



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3694.20		20	11	3,4	2,3	1,95
3694.24		24	13	5,8	2,3	2,72
3694.28		28	15	9,2	2,7	3,58

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

Stainless steel steamcooker for PRIORITY range



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3674.20		20	9	3	0,6	0,41
3674.24		24	11	5,3	0,6	0,72
3674.28		28	13	8	0,6	0,96

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

All stainless steel lid



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

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





Stainless steel professional cookware TRIPLE "SANDWICH" BOTTOM - INDUCTION

Optimal heat spreading across the bottom
Stainless steel handles
Pouring lips & Rounded edges
Perfect hygiene and easy cleaning

Saucepan, st. steel handle



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3468.12N		12	6	0,7	0,8	0,44
3468.14N		14	7,3	1,2	0,8	0,6
3468.16N		16	8	1,6	0,8	0,69
3468.18N		18	9	2,2	0,8	0,9
3468.20N		20	10	3	0,8	1,07
3468.22N		22	11	4	0,8	1,26
3468.24N		24	12	5,4	0,8	1,55
3468.26N		26	13	7	0,8	1,8
3468.28N		28	14	8	0,8	2,38
3468.30N		30	15	10,6	0,8	2,6
3468.32N		32	16	13,5	1	3,19

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



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



Code	Désignation	Kg
3468.08N		3,5



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



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3462.16N		16	6	1	1	0,7
3462.18N		18	6,5	1,2	1	0,9
3462.20N		20	6,5	1,8	1	1,1
3462.24N		24	7,5	3	1	1,3

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

All hotplates including induction.



Sauté-pan, st. steel handle, without lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3467.24N		24	7,5	3,3	0,9		1,35
3467.28N		28	8,5	5	0,9		1,75
3467.32N	2 handles	32	9	6,4	1	28,6	2,1

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

Welded stainless tube handle. All hotplates including induction.

Frypan, st. steel handle



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3451.24N	Welded handle	24	5,5	1	1,4
3451.28N	Welded handle	28	5,5	1	1,5
3451.32N	Welded handle	32	5,5	1	2,4

The all-stainless steel frying pan proves perfect for frying, searing, and flambéing food. The non-stick frypan is ideal for re-warming for readying pre-cooked dishes for serving, and for cooking delicate dishes. Pouring rim and rounded angles. Stainless tube

handle. All hotplates including induction.

Lid, rounded



Code	Désignation	Øcm	Th.mm	Kg
3459.14N		14	0,7	0,14
3459.16N		16	0,8	0,19
3459.18N		18	0,8	0,24
3459.20N		20	0,8	0,28
3459.24N		24	0,8	0,34
3459.28N		28	0,8	0,47
3459.32N		32	0,8	0,58
3459.36N		36	0,8	0,7
3459.40N		40	0,8	0,83
3459.45N		45	0,8	1,04
3459.50N		50	0,8	1,3
3459.60N		60	0,8	2,2

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

Stewpan, 2 st. steel handles, without lid



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

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

Welded stainless steel handles. All hotplates including induction.

Stewpan, 2 st. steel handles, with lid



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

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

Welded stainless steel handles. All hotplates including induction.

Stockpot, 2 st. steel handles, without lid



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

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

Welded stainless steel handles. All hotplates including induction.

Stockpot, 2 st. steel handles, with lid



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

The stockpot is the ideal cooking utensil for bringing large quantities of liquid to a boil, making soups, pot-au-feu, or other full-course dishes. Pouring rim and rounded angles. Welded stainless steel handles. All hotplates including induction.

Stainless steel steamcooker



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3674.20		20	9	3	0,6	0,41
3674.24		24	11	5,3	0,6	0,72
3674.28		28	13	8	0,6	0,96

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

Stainless steel pasta-cooker with handle + hook



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3112.12		12	13	1	0,8	0,41
3112.17		17	13	2	0,8	0,48

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

4-segment pasta-cooker



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3470.36N	4-segment pasta-cooker (1)	36	23	5,5	0,8	1,15
3470.40N	4-segment pasta-cooker (1)	40	26	7,5	0,8	1,39
3445.36N	Stockpot without lid for pasta-cooker 3470.36 (2)	36	22	22	1,2	4,5
3445.40N	Stockpot without lid for pasta-cooker 3470.40 (2)	40	24,5	32	1,2	6,1

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

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



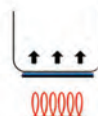
Code	Désignation	Øcm	Hcm	Kg
4112.16		16	6,3	0,3
4112.20		20	6,8	0,41
4112.24		24	7,5	0,58
4112.28		28	7,5	0,74
4112.32		32		1,1

MILADY

de Buyer

STAINLESS STEEL COOKWARE MILADY PRO QUALITY

Ergonomic riveted handle made of cast stainless steel
 = good hand grip without tiredness
 Large thick magnetic bottom
 All heat sources + induction
 Perfect heat spreading on the whole bottom
 Gloss polished



Stainless steel saucepan MILADY with riveted cast st/steel handle



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3410.14		14	7	1,2	0,6	12	0,64
3410.16		16	8	1,6	0,6	14	0,7
3410.18		18	9	2,2	0,6	15,8	0,89
3410.20		20	10	3	0,6	17,8	1,1
3410.03	Set of 3 saucepans ø 16-18-20 cm						3,15
3410.04	Set of 4 saucepans ø 14-16-18-20 cm						3,83

Discover the 'Milady de Buyer', a new pro quality stainless steel cookware which is assembled with a new cast st/steel riveted handle. Designed by de Buyer, this handle brings design along with ergonomics and solidity. Saucepans and frypans of the range are

equipped with a magnetic bottom which allows a perfect heat spreading on all heat sources.

Stainless steel frypan MILADY with riveted cast st/steel handle



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
3412.24		24	4,8	0,6	17,5	1,24
3412.28		28	5,3	0,6	21	1,64

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



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3411.24		24	8	3	0,6	17,7	1,1

Stainless steel stewpan MILADY with glass lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3427.20	Stewpan with glass lid	20	10	3	0,6		1,7
3427.24	Stewpan with glass lid	24	12	5,4	0,8	19,5	2,19
3427.28	Stewpan with glass lid	28	14	8	0,8	25	2,86
Lid MILADY alone :							
3429.14		14					0,24
3429.16		16					0,29
3429.18		18					0,35
3429.20		20					0,41
3429.24		24					0,58
3429.28		28					0,74

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

PRIMARY

STAINLESS STEEL COOKWARE PRIMARY PROFESSIONAL Stainless steel - Satin polished

Magnetic sandwich bottom - For all heat sources + INDUCTION
Welded handles - Easy cleaning - Dishwasher safe

Saucepan



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3475.12		12	6	0,7	0,6	8,5	0,37
3475.14		14	7	1	0,6		0,47
3475.16		16	7,5	1,6	0,6		0,57
3475.18		18	9	2,2	0,6		0,7
3475.20		20	9	3	0,6		0,87
3475.24		24	11	5,4	0,6		1,1
3475.28		28	13	8	0,6	23,8	2,05

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

Round stainless steel frypan



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
3484.20		20	5	0,6	13,2	0,54
3484.24		24	5	0,6	17,9	0,86
3484.28		28	5	0,8	21,3	1,32
3484.32		32	6,5	0,8	27,6	1,92

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



Sauté-pan, st. steel handle, without lid



Code	Désignation	Øcm	Hcm	Th.mm
3482.16		16	6	0,8
3482.18		18	6,5	0,8
3482.20		20	7	0,8
3482.24		24	8	0,8
3482.28		28	10	0,8

Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
3481.20		20	6	0,6	16,3	0,71
3481.24		24	6	0,6	20	0,94
3481.28		28	6	0,8	23,8	1,44
3481.32		32	7,5	0,8	27,2	2,17

Sauté-pan with 2 handles without lid



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
3483.32		32	6	0,8	31	2
3483.36		36	7	0,8		2,4
3483.40		40	8	0,8		2,7

Stewpan without lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3479.20		20	10	3,1	0,6		0,95
3479.24		24	12	5,4	0,6		1,35
3479.28		28	14	8,6	0,8		1,9
3479.32		32	16	13,5	0,8	27,5	2,8
3479.36		36	18	18,3	0,8		3,4
3479.40		40	20	25	1		5,12
3479.45		45	22,5	33	1		6,36
3479.50		50	25	43,4	1		7,4

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

High stewpan without lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3477.20		20	13		0,6	16	1,11
3477.24		24	14,5	6,6	0,6	20	1,5
3477.28		28	18	11,1	0,6	24	2,1
3477.32		32	20	16,1	0,6	28	3,1
3477.36		36	22	22,4	0,6	32	3,6
3477.40		40	25	31,4	0,7	35,5	5,5
3477.50		50	30	58,9	0,7	45	7,9

Stockpot without lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3478.20		20	20	6,25	0,8	16	1,34
3478.24		24	24	11	0,8	19,8	1,8
3478.28		28	28	17	0,8		2,6
3478.32		32	32	25	0,8	27,8	3,6
3478.36		36	36	36	0,8		5
3478.40		40	38	49	0,8	35,5	6,9
3478.45		45	45	69	0,8	39,6	8,14
3478.50		50	50	100	0,8		

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

Lid



Code	Désignation	Øcm	Th.mm	Kg
3480.14		14	0,6	0,16
3480.16		16	0,6	0,18
3480.18		18	0,6	0,21
3480.20		20	0,6	0,24
3480.24		24	0,6	0,31
3480.28		28	0,6	0,41
3480.32		32	0,6	0,52
3480.36		36	0,8	0,81
3480.40		40	0,8	0,82
3480.45		45	0,8	1,25
3480.50		50	1	1,9

Suitable for all range products



Stainless steel rounded WOK - Special induction hob



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
3122.36	Flat rim Inner pan : polished finish Outer pan : gloss polished finish	36	63,5	9,5	1,5	1,3

Typical Asian rounded form adapted to the wok induction cooker. Enables to seal and cook food with little fat for a dietetic and natural Asian cuisine. Optimized weight of the wok to cook effortlessly. Thanks to the thickness of 15/10° the wok is both solid

and light. The cold ergonomic riveted handle made of stainless steel allows optimum grip without tiredness.

Stainless steel stand for hemispherical wok



Code	Désignation	Øcm	Hcm	Th.mm
3122.00		24	3,65	1

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

Roasting-pan, 2 fixed handles



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3121.40		40	30	8	9	2	3,62
3121.50		50	40	9	17,5	2	5,6
3121.60		60	50	10	29	2	8,2

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

Huge st/steel paella frypan, 2 handles



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3123.60	25 portions - 2 handles	60	8	2	5,5

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

"Induction" fish kettle



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3449.50N	"Standard", st. steel handles - L. 50 cm	49,5	16,5	10,5	0,8	2,08
3449.62N	"Standard", st. steel handles - L. 60 cm	60	16,5	9,5	0,8	2,29

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

Bain-marie cooker



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

Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3437.16N	With handle and double st. steel body	16	12,5	1,5	1	0,97

Bain-marie without lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3111.12		12	11,5	1,3	1	0,42
3111.14		14	14	2,1	1	0,51
3111.16		16	16	3,2	1	0,73
3111.18		18	18	4,6	1	0,86
3111.20		20	20	6,3	1	1

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

Food storage canister, without lid



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

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



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



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

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



Beech sawdust for food smoking



Code	Désignation	Kg
4441.01	Bag of 0,5 kg	0,51
4441.15	Bag of 15 kg	15,1

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



Copper

MADE IN FRANCE





de BUYER®

DEPUIS 1830



PRIMA MATERA

INOUCIVRE INDUCTION 90%Cu

way of the future

Copper for exceptional cooking

Stainless Steel for easy cleaning

90% Copper - 10% Stainless Steel - 2-mm thick

Special ferro-magnetic bottom

for all hotplates including INDUCTION

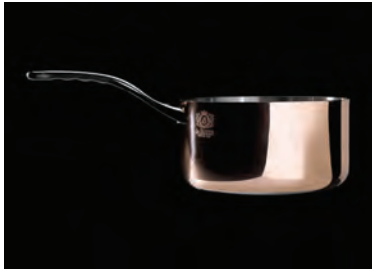
Cast stainless steel riveted ergonomic handles

« à la Française »



PRIMA MATERA®
INOUIVRE INDUCTION 90% Cu

Saucepan with magnetic bottom INDUCTION



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6206.14		14	7,3	1,2	2	12	1,06
6206.16		16	8,3	1,8	2	13,5	1,37
6206.18		18	9,3	2,5	2	15,5	1,66
6206.20		20	10,5	3,3	2	17	2,06
6206.24		24	12,4	6	2	22	2,75

This saucepan made of copper and stainless steel on the inside enables to enjoy the exceptional degree of conductivity of copper on all types of heat sources, including INDUCTION, thanks to its magnetic bottom. The cast stainless steel ergonomic handle are

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

Sauté pan with magnetic bottom INDUCTION



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6230.16		16	5,5	1	2	13,5	1,13
6230.20		20	5,8	1,8	2	17,5	1,48
6230.24		24	6,6	3	2	22	2,06

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

Conical sauté pan with magnetic bottom INDUCTION



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6236.20		20	7,2	1,7	2	20,5	1,32
6236.24		24	8,2	3,1	2	16,3	2,75

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

Stainless steel lid



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

WOK with 2 cast st/steel handles



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6247.32	ø bottom 10 cm	32		12,5	4	2	17	2,5
3329.10	Grid for wok ø 32 cm		34,5					0,14

Frypan with magnetic bottom INDUCTION and stainless steel handle



Code	Désignation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
6224.20		20	4	2	13,5	1,3
6224.24		24	4	2	16,5	1,41
6224.28		28	4	2	20	1,86
6224.32		32	4	2	23	2,38

Stockpot with magnetic bottom INDUCTION and st/steel lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6244.20		20	18	5,7	2	22	3,1

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

High stewpan with magnetic bottom INDUCTION and st/steel lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6243.24		24	16,5	7,5	2	22	3,6

Stewpan with magnetic bottom INDUCTION and st/steel lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6242.16		16	8,8	1,8	2	13,5	1,54
6242.20		20	10,3	3,3	2	17	2,21
6242.24		24	12,3	5,4	2	22	3,22
6242.28		28	13,5	8	2	25	4,07

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

Sauté pan and st/steel lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6241.20		20	6	1,8	2	17,5	1,9
6241.24		24	6,8	3,1	2	22	2,51
6241.28		28	9,2	4,9	2	25	3,12

Rounded sauté pan with 2 st/steel handles



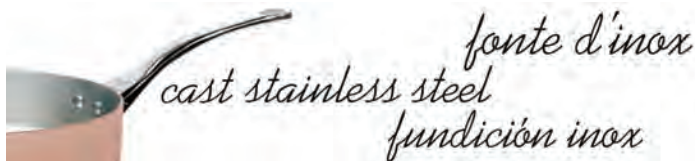
Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6232.28	delivered with stainless steel lid	28	10	4,9	2	20,5	3,12

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



Care :

- **The COPPER outside** : the colour changes on a heat sources. Use a special copper cleaner to give brilliance back to a copper utensil. Never use a metal sponge.
- **The STAINLESS STEEL inside** : easy care with a sponge and washing-up liquid.
- If you burn food in your utensil Inocuvre, soak during half a day with water and washing-up liquid.
- Cleaning in the dishwasher is not recommended. The copper utensils with cast steel handles may rust.



inoiivre

Saucepan



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

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

Sauté pans



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6430.16	Straight sauté-pan	16	5,8	1	1,5	0,75
6430.20	Straight sauté-pan	20	6,5	1,8	1,5	1,08
6430.24	Straight sauté-pan	24	7,5	3	2	2
6436.20	Conical sauté-pan	20	7,2	1,7	1,5	1,32
6436.24	Conical sauté-pan	24	7,5	3,1	2	1,8

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

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



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
6425.32		32	23	4,8	2	1,81

Round frypan



Code	Désignation	Øcm	Hcm	Th.mm	Kg
6424.20		20	3,5	2	0,95
6424.24		24	3,7	2	1,3
6424.28		28	3,6	2	1,55
6424.32		32	5	2	2,2

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

Mini blinis pan ø 10 cm - 2-mm thick



Code	Désignation	Øcm	Th.mm	Kg
6424.10		10	2	0,26

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



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
6426.30		30	22	13	6,5	2	3,6
3708.30	Oval lid alone						

Sauté pan with 2 cast stainless steel handles with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6441.20		20	6,2	1,8	1,5	1,5
6441.24		24	7	3	2	2,38
6441.28		28	9	4,9	2	3,36

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

Stewpan with 2 cast stainless steel handles with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6442.16		16	9	1,8	1,5	1,28
6442.20		20	11	3,3	1,5	2,23
6442.24		24	12	5,4	2	3,25
6442.28		28	13,5	8	2	3,96

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

High stewpan with 2 cast stainless steel handles with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6443.24		24	16,5	7,5	2	3

Stockpot with 2 cast stainless steel handles with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6444.20		20	18	5,7	2	3

Wok with 2 cast st/steel handles



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
6440.32	wok	32		12	4	2	2,4
3329.10	Grid for wok ø 32 cm		34,5				0,14
4112.32	Glass lid for wok	32					1,1

Roasting-pan - copper st/steel - with 2 riveted cast st/steel handles

new
2017



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
6427.35	Roasting pan	41	27	8	2	2,2

Multilayer material : copper alu st/steel
Handles made of cast stainless steel
Suitable also for domestic oven.

Stainless steel lid



Code	Désignation	Øcm	Th.mm	Kg
3709.14N		14	1	0,24
3709.16N		16	1	0,28
3709.18N		18	1	0,33
3709.20N		20	1	0,39
3709.24N		24	1	0,51

Suitable for all range products. Cast stainless steel handle.





Saucepan, cast-iron handle



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6460.01	Set of 5 - ø12-20 cm					8,28
6460.12	2,5 mm th	12	7	0,8	1,5	0,77
6460.14	2,5 mm th	14	7,5	1,2	1,5	1,23
6460.16	2,5 mm th	16	9	1,8	1,5	1,3
6460.18	2,5 mm th	18	9	2,5	1,5	1,61
6460.20	2,5 mm th	20	10,8	3,3	1,5	1,96

This design of pan is the utensil professional kitchens can't do without. It is especially suited to boiling down (sauce making...). The walls are stainless steel on the inside. The cast steel handle is firmly riveted. 2mm-thick (90% copper and 10% stainless steel).

Sauté-pan, frypan, cast iron handle



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6464.16	Conical sauté-pan, no lid	16	6	0,9	1,5	0,9
6464.20	Conical sauté-pan, no lid	20	7	1,7	1,5	1,38
6464.24	Conical sauté-pan, no lid	24	8	2,9	2	1,93
6462.16	Sauté-pan, no lid	16	5,5	1	1,5	0,84
6462.20	Sauté-pan, no lid	20	6	1,8	1,5	1,45
6462.24	Sauté-pan, no lid	24	7	3,1	2	2,15
6462.28	Sauté-pan, no lid	28	8,5	4,9	2	2,85
6465.20	Frypan	20	3,4		2	1,04
6465.24	Frypan	24	4,2		2	1,48
6465.28	Frypan	28	3,6		2	1,7
6465.32	Frypan	32	5		2	2,44

Heavy duty sauté pans and frying pans are utensils professional kitchens can't do without. The straight-sided sauté pan allows quick browning of food, the tapered sauté pan is ideal for boiling down sauces, and the frying pan turns out to be perfect for frying, searing, and flambéing food. The walls are stainless steel on the inside. The cast steel handle is firmly riveted.

Lid, cast-iron handle



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

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



Stewpan with lid, cast-iron handles



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg	PU
6466.20		20	10,5	3,3	1,5	2	1
6466.24		24	12,5	5,4	2	3,24	3
6466.28		28	13,5	8	2	4,05	1

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

Sauté pan with lid, with 2 cast iron handles



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6461.20		20	6,1	1,8	1,5	1,51
6461.24		24	7	3,1	2	2,59
6461.28		28	9	4,9	2	3,47

High stewpan with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6467.24		24	18,5	7,5	2	3,67

Stockpot with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6468.20		20	18,5	5,7	2	2,9



laiton
brass

inocuivre

Saucepan



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6445.01	Set of 5 - ø12-20					4,83
6445.10		10	5,2			0,33
6445.12	1,2 mm th	12	6	0,8	1,5	0,5
6445.14	1,2 mm th	14	7	1	1,5	0,63
6445.16	1,2 mm th	16	8,5	1,6	1,5	0,8
6445.18	1,2 mm th	18	9	2,5	1,5	0,99
6445.20	1,2 mm th	20	10	3,5	1,5	1,21

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

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

Sauté-pan without lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6448.16	1,5 mm th	16	5	1	1,5	0,75
6448.20	1,5 mm th	20	6	1,8	1,5	0,94
6448.24	1,5 mm th	24	6,5	3	2	1,81

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

Frypans with brass handle



Code	Désignation	Øcm	Hcm	Th.mm	Kg
6450.20		20	3	2	0,91
6450.24		24	4	2	1,3
6450.28		28	4,5	2	1,82

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

removes the need for re-tinning. The brass handle is firmly riveted.

Mini-frypan ø 13 cm with riveted brass handle



Code	Désignation	Øcm	Wcm	Hcm	Kg
6450.13	mini frypan	9,3	13	3,2	0,47

Round dish, 2 handles



Code	Désignation	Øcm	Hcm	Th.mm	Kg
6449.12	1,2 mm th	12	2	2	0,34
6449.16	1,2 mm th	16	3	2	0,55
6449.20	1,2 mm th	20	3	2	0,78
6449.24	1,2 mm th	24	4,2	2	1,23

This round dish is used a lot for cooking eggs, making gratins, or perhaps for making crème brûlées. It makes for an elegant appearance on the table. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning.

The brass handles are firmly riveted.

Oval dish, 2 handles



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
6451.32		32	23	4,5	1,5	1,02
6451.36		36	26,2	4,5	1,5	1,2

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

Sauté-pan with lid, brass handles



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6446.20		20	6	1,8	1,5	1,44
6446.24	2,5 mm th	24	7	3,2	2	2,48
6446.28	2,5 mm th	28	9	5,5	2	3,37

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

The brass handles are firmly riveted.

Round stewpan with lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6447.10	mini stewpan with lid	10	5,5			0,48
6447.16	1,5 mm th	16	8	1,6	1,5	1,04
6447.20	1,5 mm th	20	10	3,5	1,5	1,59
6447.24	1,5 mm th	24	11,5	5,2	2	3,13

This casserole is an elegant way of serving at the table. It can also be used for cooking on medium-power heat sources. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handles are firmly

riveted.

Lid



Code	Désignation	Øcm	Th.mm	Kg
6454.09	Round handle	9		0,09
6454.10	Round handle	10		0,1
6454.12		11,5	1,2	0,17
6454.14		13,5	1,2	0,21
6454.16		15	1,2	0,29
6454.18		17	1,2	0,36
6454.20		19,5	1,2	0,42
6454.24		23,5	1,2	0,62
6454.28		27	1,2	0,82

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

WOK with brass handle



Code	Désignation	Øcm	Hcm	Th.mm	Kg
6432.32		30,9	8,5	2	2,25
4112.32	Glass lid with st/steel knob for wok :	32			1,1

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

Mini pans , copper st/steel with brass handles



Code	Désignation	Øcm	Wcm	Hcm	Liters.	Kg
6453.09	Saucepan with lid	9		4,5	0,3	0,36
	Saucepan without lid					
6445.10		10		5,2		0,33
6450.13	mini frypan	9,3	13	3,2		0,47
6447.10	mini stewpan with lid	10		5,5		0,48

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

Copper eggwhites bowl



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

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

Copper massive conical jam pans with cast-iron handles



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6200.38N	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
6202.40N	Conical jam pan, 2 mm th	40	14,4	11	2	3,57

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

Copper "Bordelais" fluted moulds



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
	TINNED COPPER					
6820.35N		3,5	3,3	0,03	0,8	0,01
6820.45N		4,5	4,2	0,06	1	0,03
6820.55N		5,5	5	0,1	1,2	0,05

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

Copper cleaner



Code	Désignation	Øcm	Hcm	Liters.	Kg	PU
4200.01N	150 ml	7,5	6	0,15	0,24	6
4200.11N	1000 ml	13	14	1	1,29	1

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

in the cleaner. Rub the whole pan with the sponge. Then rinse it with hot water and dry it carefully.



Hemispherical bowl, round opened edge



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

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

- Professional stainless steel - Robust and undistortable
- Gloss polished outside & satin polished inside
- Hemispherical for a good ventilation of the preparation during mixing
- Open rim for perfect hygiene
- Rolled rim for handling without injury

Hemispherical pastry bowl made of foodgrade polypropylene



Code	Désignation	Øcm	Hcm	Liters.	Kg
4530.17		17,5	8	1	0,08
4530.23		23	10,5	2,5	0,16
4530.27		27,5	12	4,5	0,2
4530.32		32	14,5	6	0,26
4530.36		36	16	9	0,3
4530.40		40	18	13	0,4
4530.90	Set of 6 bowls from 1 L. to 13 L.				1,4

Flat bottom pastry bowl, round opened edge



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3250.16		16	9	1	0,8	0,19
3250.20		20	10	2	0,8	0,24
3250.24		24	11,2	3,5	1	0,4
3250.28		28	12,5	5,5	1	0,56
3250.32		32	14	8	1	0,74
3250.36		36	15	11,5	1,2	1,1
3250.40		40	17,5	16	1,2	1,42
3250.44		44	19	20,5	1,2	1,63

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

improved hygiene. Polished finish.

Stainless steel conical colander with base and 2 handles



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
3930.24		23,5	32	11,5	1	0,54
3930.32		29,4	39,5	14,4	1	0,8
3930.36		33	44,5	15,5	1,2	1,21
3930.40		36,5	49	17	1,2	1,47
3930.44		40	53,4	19	1,2	1,83
3930.48		44,6	58	19,3	1,2	2,14

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

Stainless steel colander - Professional quality



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
3232.24	Conical colander, handle + facing hook (1)	23,5	45	11	1	0,57
3232.28	Conical colander, handle + facing hook (1)	27	54	12	1	0,76
3240.24	(2)	24	31,5	12	0,8	0,69

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

Bakery chinese strainer, micro-perforated 0,8 mm



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3351.21	chinese strainer ø 21 cm	21	20,5	1	0,46
3351.23	chinese strainer ø 23 cm	23	22	1	0,56
3354.01	Non-slip stainless steel stand		15	6	0,17

Looking for all the world like its cousin the conical kitchen strainer, the stainless steel pastrycook's strainer has the added feature of micro perforations, making it as efficient as a muslin strainer but with several advantages: hygiene, toughness, and safety. This

conical strainer is professional-grade and extremely solid. Especially easy cleaning.

Kitchen Chinese strainer, heavy - Perforation 1,5 mm



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3350.10N		10	7,1	0,4	0,08
3350.14N		14	10,5	0,4	0,15
3350.18N		18,5	16	0,4	0,31
3350.20N		20	18	0,4	0,38
3350.23N		23	20,5	0,4	0,45
3350.26N		27	23	0,4	0,71
3354.01	Non-slip stainless steel stand		15	6	0,17

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

stand of a piston funnel to avoid spilling the contents.

Pusher for chinese strainer made of beechwood



Code	Désignation	Lcm	Wcm	Kg
3350.90		25,5	5	0,19

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



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
3352.20N		20	44	18	0,6	0,48
	Handle thickness : 2 mm					
	Reinforced with its ø 4mm st/steel wire to protect the mesh					

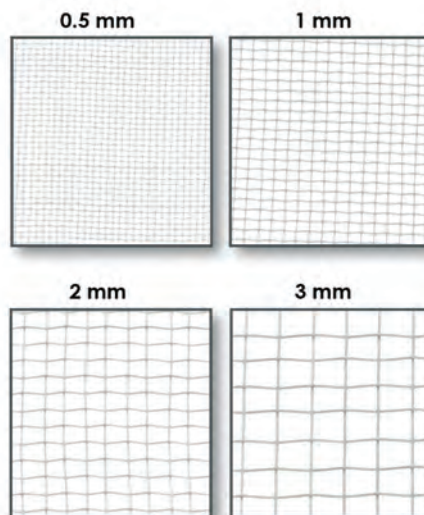
This strainer is fitted with a hook and a tongue enabling it to sit on round bowls. Hole mesh size: 0,4mm. It allows for the very fine filtration of gelatin, coulis or custard. 40 mesh.

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



Code	Désignation	Øcm	Lcm	Hcm	Kg
3352.22		22	45	23	0,57

Stainless steel sieve with 4 removable meshes



Code	Désignation	Øcm	Kg
4605.21	mesh 3 mm/2 mm/1 mm/0,5 mm	20	0,37

USES :
 - Mesh 0.5 mm : flour, icing sugar
 - Mesh 1 mm : almond or hazelnut flour
 - Mesh 2 mm : purées, fish mousse
 - Mesh 3 mm (screen) : Peeling hazelnuts, chopped pralines mixes, marzipan grater

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



Code	Désignation	Øcm	Hcm	Kg
4604.16		16	5,5	0,11
4604.21		21	6	0,19
4604.30		30	7	0,31

Strainer, st. steel



Code	Désignation	Øcm	Lcm	Kg
Mesh thickness 0,27 mm				
3242.10N		10	25,5	0,08
3242.12N		12	32,5	0,11
3242.14N		14	35	0,13
3242.16N		16	37	0,2
3242.18N		18	40	0,22

Perforated stainless steel strainer

Stainless steel funnel for jam and to pour preparations in ring



Code	Désignation	Kg
3356.00	2 parts for ø from 3,5 to 6 cm	0,23

This funnel is also practical to pour preparations in ring for arranging filling on a dish.





Automatic dispenser by de Buyer

Filling, Pouring, Garnishing, decorating

	3353	3354.12	3354.02	3354.50	3358.00
Capacity	0,8 L.	1,5 L.	1,9 L.	3,3 L.	0,8 L.
Nozzle	ø 7 mm 80°C max.	3 sizes: ø 8 mm and nozzels ø 4 & 6 mm	3 sizes: ø 8 mm and nozzels ø 4 & 6 mm	ø 15 mm	2 nozzles supplied U8 & D8 Suitable for other nozzle forms
Use:	LIQUID FLUID	LIQUID FLUID	LIQUID FLUID	THICK MOUSSES	THICK COMPACT
Sweet or savory sauce	3 drops	3 drops	3 drops	2 drops	
Hot jelly		3 drops	3 drops	2 drops	
Hot fruit pulp		3 drops	3 drops	2 drops	
Cream Thick fruit coulis				2 drops	
Hot sirup		3 drops	3 drops	2 drops	
Liqueur	3 drops	3 drops	3 drops		
Mousse				2 drops	
Cake dough					1 drop
Mixture for Financiers Madeleines Cakes					1 drop
Jam				2 drops	
Puff pastry					1 drop
Chocolate pastry					1 drop
Sponge biscuit					1 drop
Caramel chaud		3 drops	3 drops	2 drops	
Joconde biscuit				2 drops	
Custard					1 drop
White cheese Fruit compote				2 drops	

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



Code	Désignation	Øcm	Wcm	Hcm	Liters.	Kg
3354.50	with stand	20	30	38	3,3	0,87
SPARE PARTS :						
3354.51	Stand alone					
3354.79	Mechanism					

Big sizes of the integrated nozzle ø 15 mm to preserve air molecules of the preparations: saved smoothness. Perfect for mousses, thick sauces, caramel, thick jelly or fruit coulis, etc. All st/steel: suitable for very hot preparations. The deep cone enables to push and pour naturally without pressure on the mixture.

Automatic piston funnel KWIK PRO, all stainless steel



Made entirely from stainless, including nuts, wing nuts, spring... for perfect hygiene. Completely leakproof in the closed position: for creams, sauces, or liqueurs... Its ease of use makes it the universal kitchen and bakery tool for : - Garnishing plates with sauces, - Pouring jelly into a dish, - Filling small quiches, - Filling blini pans with batter, - Filling chocolate shells with liqueur, etc.

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

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

Code	Désignation	Øcm	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3353.00	Black	15	18,5	15	15,5	0,8	0,4	0,25



Stainless steel and plastic. Professional standard. This mini piston funnel comes with an outlet (7 mm dia. nozzle) and is completely impermeable. The funnel is practical and its low capacity (0.8 L) makes it ideal for dispensing small portions of sauce or cream, e.g. for garnishing dishes immediately prior to serving. Compact for practical storage. Dishwasher safe.

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



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
3358.00	DESIGNED BY DE BUYER - PATENTED Delivered with 2 polycarbonate nozzles U8 (ø11 mm) & E8 ACCESSORIES	38,4	10,5		0,75	0,44
3358.75	0,75 capacity extra tank with hermetically-sealing lids for storing other preparations To be ordered separately	19,6	8,54		0,75	0,13
3358.91	DISPLAY WITH VIDEO : - 9 Tubes 3358.00 - 3 x 4129.00 - 3 x 4132.06	45	35,5	150		15,62
4129.00	Set of 6 nozzles for "LE TUBE" - 3 Star nozzles B6 - F6 - B8 - 2 plain nozzles U6 ø8mm - U12 ø15mm - 1 nozzle Saint Honoré	13	13	4		0,06
See other suitable nozzles pages 179/180						

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



Funnel



Code	Désignation	Øcm	Hcm	Kg
3357.12	Funnel with filter	11,6	12,9	0,13
3357.20	Funnel with filter	19,5	20,7	0,31
3356.12N	Funnel without filter	11,6	12,9	0,13
3356.20N	Funnel without filter	19,5	20,7	0,24
3357.01	All stainless-steel filter for funnel			0,02

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

Dredger, stainless steel



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

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

Stainless steel professional food mill and sieves



Code	Désignation	Øcm	Lcm	Hcm	Kg
2004.00N	Professional mill N° 5 without sieve	37	41	38,5	3,1
2004.10N	Sieve for N°5, ø 1 mm				
2004.15N	Sieve for N°5, ø 1,5 mm				
2004.20N	Sieve for N°5, ø 2 mm				
2004.30N	Sieve for N°5, ø 3 mm				
2004.40N	Sieve for N°5, ø 4 mm				
2007.00N	Semi-professional mill N° 3 delivered with 3 sieves 1,5mm - 2,5 mm - 4 mm	31			3

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

Graduated bucket with base



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3276.12N	Inner ø 29 cm	31	28,5	12	1,5	1,34
3276.15N	Inner ø 30,5 cm	32,5	32,5	15	1,5	1,51

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

Bucket without base



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3274.10N	Grad. - inner ø 28 cm	30	24,5	10	1,5	1
3274.12N	Grad. - inner ø 29 cm	31	27	12	1,5	1,2

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

Measuring jug with foot, handle and with a spout



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3565.05N		10	10,5	0,5	0,3	0,14
3565.10N		13	13	1	0,3	0,24
3565.15N		14	15	1,5	0,3	0,33
3565.20N		16	18,5	2	0,3	0,41
	Small measuring jug with handle without foot					
3565.010N		6,8	4,5	0,1	0,2	0,03
3565.025N		8,5	7	0,25	0,2	0,07

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

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



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

1/4 cup - 1/3 cup - 1/2 cup and 1 cup

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



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

Graduated measuring jug, polypropylene



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

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

Dishes



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
3280.27	Flat-edge rectangular deep dish, conical	27	22	4	1,9	1	0,63	10
3280.30	Flat-edge rectangular deep dish, conical	30	25	4,3	2,6	1	0,79	10
3280.35	Flat-edge rectangular deep dish, conical	35	27	4,6	3,6	1	0,97	10
3280.40	Flat-edge rectangular deep dish, conical	42	32	5	4,9	1	1,24	5
3280.45	Flat-edge rectangular deep dish, conical	45	34	5	6,5	1,2	1,86	5

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

Utensil **MONOBLOC**

**STAINLESS STEEL
ONE-PIECE
CONCEPTION
WITHOUT SOLDERING**

diameter
engraved on the handle

**ROBUST
PROFESSIONAL
PRACTICAL**

ERGONOMIC

- Handle's ergonomic shape lets you insert your thumb. This keeps the utensil from slipping around even in greasy or sticky hands.
- Good grip without fatigue.

THOUGHTFUL SHAPES

- The slope of the handle suits all pans, even deep ones.
- Perfect hemispherical shape. Ideal for clean pouring, with no mess.
- Skimmer perforations : Thoughtful diameters and quantities, equally spread all over the surface.

MULTI-SUPPORT HOOK

- Utensils with a really steady hook. Suitable for all types of wall hanging bars.



Stainless steel one-piece ladle



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

Single-piece ladles are manufactured in one piece, a guarantee of robustness. The handle is wide and very rigid; its ergonomic shape lets you insert your thumb. This stops the utensils from slipping

round even in greasy or sticky hands. This good handhold avoids a lot of fatigue. The slope of the handle suits all vessels, even deep ones.

Stainless steel one-piece skimmer



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

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

surface of the cooking liquid and strain it.

One-piece ladle with a spout



Code	Désignation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
3021.66	L. Handle 28 cm	6	32,5	2,8	0,05	1,2	0,1

Stainless steel. All the single-piece ladles are manufactured in one piece, a guarantee of robustness. The handle is wide, very rigid, and ergonomically shaped. Hard to get by without, the pouring ladle is

ideal for pouring sauce onto a plate or dish, for serving sangria or other drinks, etc. All without dripping.

Stainless steel one-piece basting spoon



Code	Désignation	Lcm	Wcm	Th.mm	Kg
3982.10	STRAIGHT - L. Handle 28 cm	37	6,6	1,2	0,14
3983.10	SIDE - L. Handle 28 cm	36	6,4	1,2	0,14

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

Stainless steel one-piece spatula



Code	Désignation	Lcm	Wcm	Th.mm	Kg
3984.10	Perforated spatula L. Handle 35 cm	43,5	9,7	1,2	0,18
3984.12	L. Handle 37,5 cm	47	11,6	1,2	0,22
3985.10	Plain spatula L. Handle 35 cm	44	9,8	1,2	0,17
3985.12	L. Handle 37,5 cm	47	11,7	1,2	0,23

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

HEAVY DUTY UTENSILS
Stainless steel

Handle thickness = 2,5 mm - Professional and robust
Ergonomic shape and multi-support hook
Diameter and/or liter engraved on the handle

Ladle - Heavy quality



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

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

Skimmer



Code	Désignation	Øcm	Lcm	Th.mm	Kg
3150.08	L. handle : 32,5 cm	8	40	2,5	0,2
3150.10	L. handle : 36,5 cm	10	45	2,5	0,25
3150.12	L. handle : 40,2 cm	12	50	3	0,36
3150.14	L. handle : 41,2 cm	14	53	3	0,43
3150.16	L. handle : 45,5 cm	16	58,5	3	0,51

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

Basting spoon



Code	Désignation	Wcm	Liters.	Th.mm	Kg
3143.10	Straight - L. handle 36,5 cm	10	0,06	2,5	0,31
3144.10	Side - L. handle 36,5 cm	10	0,06	2,5	0,31

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

Perforated one-piece spatula



Code	Désignation	Wcm	Th.mm	Kg
3141.10	L. handle : 36,5 cm	10	2,5	0,31

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

Plain spatula



Code	Désignation	Wcm	Th.mm	Kg
3142.10	L. handle : 36,5 cm	10	2,5	0,31

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

Meat fork



Code	Désignation	Lcm	Wcm	Th.mm	Kg
3170.40	L. Handle 30 cm	38	4,5	1,5	0,17
3170.50	L. Handle 38 cm	48	4,5	1,5	0,21

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

Ladle



Code	Désignation	Øcm	Lcm	Wcm	Liters.	Th.mm	Kg	PU
3136.08	Pizza ladle, flat bottom (1) L. Handle 28 cm	8,2	32		0,15	0,8	0,13	5
3135.00	Mini ladle, oval (2) L. Handle 22,5 cm - 2 cl	4,5	25	3		0,8	0,04	5
3135.04	Mini ladle, round (3) L. Handle 23,5 cm - 2 cl	4	25			0,8	0,04	5
3134.06	Fruit ladle with a spout(4) L. Handle 15,5 cm	6	20		0,05	0,8	0,75	5

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

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

Wire skimmer, extra-strong stainless steel



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

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

Butcher hook, stainless steel



Code	Désignation	Lcm	Th.mm	Kg	PU
3010.12N	"S"	12	5	0,03	10

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

Wall hanging bar for utensils



Code	Désignation	Lcm	Wcm	Th.mm	Kg
3011.80		79	2,5	5	0,93

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

Aluminium tab grabber



Code	Désignation	Lcm	Kg
7011.01		45	0,2
7011.02		61	0,3
7011.03		92	0,46
7011.04		122	0,6

Serving spoon



Code	Désignation	Liters.	Kg
2140.00	Plain	33	0,08
2140.10	Perforated	33	0,08

Grip for hot dishes or plates



Code	Désignation	Lcm	Wcm	Kg	PU
3339.00N		19	3	0,15	5

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

Ice-cream scoop made of cast aluminium with eutectic handle system



Code	Désignation	Lcm	Wcm	Kg	PU
4815.00N	Width of the bowl : 4,5 cm	18	4,5	0,11	5

Designed for a better productivity with its shape and the sharp edges. Equipped with a stop drop edge and a flat base : stable and practical. When gripped, the eutectic (thermoactive) handle spreads the warmth over the whole spoon as the scoops of ice-cream are being molded to shape. This allows the scoops to be molded more easily. Waterproof. NOT dishwasher safe.

Ice-cream scoop - Stainless steel



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



Spaghetti tong



Code	Désignation	Lcm	Th.mm	Kg	PU
4816.21N		20	0,5	0,06	5

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

Utility tongs



Code	Désignation	Lcm	Wcm	Th.mm	Kg	PU
3344.28		28	4	1	0,13	5

Spring tongs for quick and practical serving.

Utility tongs



Code	Désignation	Lcm	Th.mm	Kg	PU
4788.24N		24	0,5	0,12	12
4788.30N		30	0,5	0,15	12
4788.40N		40	0,5	0,2	12

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



Stainless steel tweezer with curved end



Code	Désignation	Lcm	Kg
4239.15		16	0,02
4239.30		30	0,08
4239.35		35	0,17

Tweezer for picking up ingredients and easily handling them, from the thinnest one (herbs, flower, etc.) to the largest one (piece of meat). For serving up and decorating plates.



Stainless steel straight tweezer



Code	Désignation	Lcm	Kg
4238.15		16	0,02
4238.25	L. blade 25 cm	25,5	0,05
4238.30		30	0,08

Tweezer for picking up ingredients and easily handling them, from the thinnest one (herbs, flower, etc.) to the largest one (piece of meat). For serving up and decorating plates.

Stainless steel curved tweezer



Code	Désignation	Lcm	Kg
4237.20		20	0,03

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

Flour scoop , polypropylene



Code	Désignation	Lcm	Liters.	Kg
4370.02N		26	0,25	0,04
4370.05N		32	0,5	0,07
4370.09		39	0,9	0,12

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

Scoop, st. steel



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3271.20	Flour scoop, with handle 75 cl	20	12	5,5	0,75	1,5	0,41
3271.24	Flour scoop, with handle 1,4 L	24	15	6,5	1,4	1,5	0,53

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

Omelette turner, stainless steel



Code	Désignation	Lcm	Wcm	Th.mm	Kg
3294.30		30	28	1,2	0,79

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

Skewer, stainless steel



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

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

Egg-whites whisk GÖMA



Code	Désignation	Lcm	Kg
2611.35	St/steel wire ø 2 mm	35	0,18
2611.45	St/steel wire ø 2 mm	45	0,23

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

Professional whisk for cooking and patisserie



Code	Désignation	Lcm	Wcm	Kg
2610.20	St/steel wire ø 1,4 mm	2017 22,43	5	
2610.25	St/steel wire ø 1,4 mm	26,5		0,08
2610.30	St/steel wire ø 1,8 mm	32		0,14
2610.40	St/steel wire ø 1,8 mm	41,5		0,19
2610.45	St/steel wire ø 1,8 mm	46,5		0,23
2610.50	St/steel wire ø 1,8 mm	50		0,25

The essential utensil for cooking and patisserie : the professional whisk de Buyer with stainless steel wires -spring quality- Encased wires: perfectly hygienic and watertight. Ergonomic and anti-slip comfortable handle. Easy storage with its hole. Perfect hygiene : Can be sterilized - Perfectly watertight - Dishwasher safe

Kitchen whisk, all st. steel



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

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

The UNIVERSAL WHISK by DE BUYER

To Mix, Beat, Aerate, Emulsify...

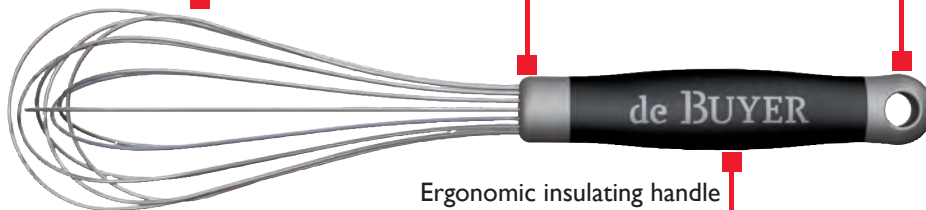
The essential utensil for cooking and patisserie :
the whisk de Buyer is available
in 6 sizes for preparing :
Sauces, emulsions, creams, dough, batter...

Göma
Fouet Universel

Stainless steel wires
Spring quality
Do not loosen
from handle

Perfectly hygienic
Can be sterilized

Hole :
Easy to hang
and to drain



Ergonomic insulating handle

**HEAVY DUTY
PROFESSIONAL
ERGONOMIC**

Overmoulding with TPE
(Thermo Plastic Elastomer)



Polypropylene



Anti-slip handle with curved design: the whisk will not fall into the pan.



2 possibilities
to use the whisk



THE LINE

- 2610.20 Universal whisk with slim handle L. 20cm. Perfect for using in small pans for sauces.
- 2610.25 Universal whisk with slim handle L. 25cm
- 2610.30 Universal whisk with slim handle L. 30cm
- The handle of the smaller whisks L. 25 cm and 30 cm is different : Slimmer to ensure comfort for all as well as smaller hands.
- 2610.35 Universal whisk L.35 cm
- 2610.40 Universal whisk L.40 cm
- 2610.45 Universal whisk L.45 cm
- 2610.50 Universal whisk L.50 cm
- EGG-WHITE ROUNDED WHISK :
- 2611.35 Universal whisk L.35 cm
- 2611.45 Universal whisk L.45 cm



PERFECT HYGIENE

Can be sterilized
Dishwasher safe

Rubber flexible scraping spatula



Code	Désignation	Lcm	Kg
4891.24N	L. handle 18 cm	29	0,07
4891.34N	L. handle 24 cm	37,3	0,1
4891.42N	L. handle 30 cm	43	0,11

A must for pastrycooks, the "Maryse" spatula is flexible and enables containers of all shapes to be scraped out efficiently, recovering all the mixture. Maryse DE BUYER : Non-scratching utensil - Built-in hook to prevent slippage into bowls - Spoon-shaped blade ideal for scooping and spreading - Dishwasher safe - Maximum heat exposure 100°C (212°F).

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



Code	Désignation	Lcm	Kg
4740.24N		27	0,08
4740.34N		36	0,11
4740.42N		42	0,13

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

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

new 2017



Code	Désignation	Lcm	Kg	PU
4745.25		25	0,04	6
4745.30		30	0,05	6
4745.35		35	0,06	6
4745.40		40	0,08	6
4745.45		45	0,1	6
4745.50		50	0,12	6

Robust and hygienic thanks to the non-porous composite material "polyglass" (polypropylene / glass). The cleaning is easy (dishwasher safe) and the spatula can be sterilized. The rounded shape of the spatula - without edge - enables one to efficiently scrape out the pan. The end of the handle has a rim to prevent the spatula falling into the preparation.

Can opener



Code	Désignation	Kg
4961.00N	Small can opener	0,09

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

Manual can opener



Code	Désignation	Øcm	Hcm	Kg
2321.00	Nickel-plated steel manual can opener	18	62	4
	All tins till 5 kg.			
	Can be washed and sterilized in machine			

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

Spatula made of high quality stainless steel

Mirror polished blade :

- Easy spreading
- Avoids risk of rust - Dishwasher safe

High flexible blade

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

Ergonomic handle

Robust and resistant made of polyamid reinforced with fiberglass
 Anti-slip carbon texture
 Slot for wedging the thumb + finger stopper for a good grip
 Integrated hook practical to hang the product



MADE IN FRANCE



Cranked pastry spatula FKOfficium



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

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

Straight pastry spatula FKOfficium



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

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

Mini cranked pastry spatula FKOfficium



Code	Désignation	Lcm	Wcm	Kg
4231.08	Pointed blade 8 cm	21	2	0,04
4231.09	Rounded blade 9 cm	22	2	0,04
4231.12	Rounded blade 12 cm	25	2,4	0,05

Stainless steel flexible turner FKOfficium



Code	Désignation	Lcm	Wcm	Kg
4235.00		31	7,8	0,1

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

Triangular spatula FKOfficium



Code	Désignation	Lcm	Wcm	Kg
4233.01	L. blade 8 cm	26,5	8	0,11

With its special shape, this spatula lets you clean grids and hotplates. Its width and sharp angles also allow you to cut or spread pasty substances or to peel chocolates off their baking sheets.

Cranked spatola FKOfficium inox



Code	Désignation	Lcm	Wcm	Kg
4232.00	L. blade 12 cm	30	9	0,14
4232.01	Slotted - L. blade 12 cm	30	9	0,12

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

Cranked service spatula FKOfficium



Code	Désignation	Lcm	Wcm	Kg
4236.00		26,5	5	0,07
4236.01	Slotted	26,5	5	0,06

Genoise cutter FKOfficium



Code	Désignation	Lcm	Wcm	Th.mm	Kg
4234.25	L. blade 25 cm	39,5	3,5	2	0,14
4234.35	L. blade 35 cm	2017 50	3,5	2	0,16

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

Polyethylene cutting board



Code	Désignation	Lcm	Wcm	Hcm	Kg
	Sharp angles				
4920.60N	White	60	40	2	3,9
4920.60B	Blue	60	40	2	3,9
4920.60R	Red	60	40	2	3,9
4920.60V	Green	60	40	2	3,9
4920.60J	Yellow	60	40	2	3,9

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

Stainless steel cutting board rack for 6 boards



Code	Désignation	Lcm	Wcm	Hcm	Kg
4140.00N	Spacement 3 cm	27	31,5	27,5	1,1

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

Metal cleaner



Code	Désignation	Øcm	Hcm	Liters.	Kg	PU
	COPPER cleaner					
4200.01N	150 ml	7,5	6	0,15	0,24	6
4200.11N	1000 ml	13	14	1	1,29	1
	SILVER cleaner					
4200.02N	150 ml	7,5	6	0,15	0,17	6
4200.12N	1000 ml	13	14	1	1,13	1
	STAINLESS STEEL CLEANER					
4200.03N	150 ml	7,5	6	0,15	0,13	6
4200.13N	1000 ml	13	14	1	0,88	1

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

Alcohol gel for burning.



Code	Désignation	Øcm	Hcm	Liters.	Kg	PU
4409.01N	Set of 2 small measures 80 gr.	9	2		0,2	6
4409.02N	Gel alcohol small measure 200 g	8,5	5		0,25	1
4409.52N	Box of 72 measures 200 gr.					1
4409.05N	Gel alcohol 1- liter bottle		23,5	1	1	12
4409.04	Gel alcohol bucket 4 kg	22	20		4,4	4
0812.00N	Nickel-plated burner, liquid fuel/paste	10			0,17	10

Safer than liquid methylated spirit, this alcohol gel for burning is odourless and has the same heating power as liquid methylated. This high-heat output alcohol will maintain heat for 3,5 hours per 200g shot. Meets environmental standards. ETHANOL spirit.

Foodgrade string Rotifil - Heavy duty



Code	Désignation	Øcm	Hcm	Kg
4337.01	Set of 10 reels 45 gr Rotifil 2TE ø 0,8mm	6	4,8	0,45
4338.01	Reel 1 kg Rotifil 3TE ø 01,1 mm	10	14	1

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

Set of 8 plastic clips TWIXIT to close bags



Code	Désignation	Kg
4336.00	3 different sizes : L. 13 / 10 / 5 cm 4 colours	0,1

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

Pasta machine with slots for attaching motor



Code	Désignation	Lcm	Wcm	Hcm	Kg
2009.00N	Pasta machine with clamp and handle	20	19	15	3
2009.10N	Motor for pasta machine - 230 V In accordance with European regulation	15	23	12	2,5

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

For France: HORECA only
For export: retail and HORECA



EASY SUSHI ø 3,5 CM



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

Code	Désignation	Lcm	Wcm	Hcm	Kg
4335.81F	1 Easy Sushi	24,1	6,6	4,6	0,17
4335.10	DISPLAY 24 EASY SUSHI:	36	33	32,5	4,46
4335.90	set of 3 traction films for Easy Sushi	24,5	16	0,05	0,05



Seafood shears with stainless steel blades



new 2017

Code	Désignation	Lcm	Wcm	Th.mm	Kg
4685.00		20,7	6,5	1,5	0,11



LOCK-AND-SPRING MECHANISM FOR A STRESS-FREE AND SAFE CUT. Patented.
 Cut hard shellfish leaving meat intact, without cracking nor mess. Ideal for lobster, crab, langouste, shrimp and scampi. Large handle - Good grip for all hands. Integrated grip. Detachable stainless steel blades for easy cleaning.

Set of 4 stainless steel double lobster forks



new 2017

Code	Désignation	Lcm	Wcm	Kg
4687.00	Set of 4 forks	21	1,8	0,01

DOUBLE FORK : Small and large end to easily remove meat from shellfish.
 Ideal for lobster, crab and langouste.
 Ergonomic design for good grip.
 Robust stainless steel - Dishwasher safe

Oyster knife with stainless steel blade



new 2017

Code	Désignation	Lcm	Wcm	Hcm	Kg
4683.00		15,7	4,5	2	0,06

Short and sharp blade made of extra hard stainless steel 420 2CR14. Ergonomic safe handle with slot for thumb and stopper. Handwash recommended - Dishwasher safe.
 Perfectly sharp blade to easily cut the muscle of the oyster.
 Polyamide handle with fiberglass. Resistant and non-slip. Length adapted to all hands.

Protection oyster mitt made of natural rubber



new 2017

Code	Désignation
4682.10	For right-handed Mitt on the left hand
4682.11	For left-handed Mitt on the right hand

This oyster mitt made of very thick natural rubber allows to maintain the oyster during opening. It can not provide a total protection against a misdirected knife.



Stainless steel pizza ladle - Flat bottom



Code	Désignation	Øcm	Lcm	Liters.	Th.mm	Kg	PU
3136.08	Pizza ladle, flat bottom (1) L. Handle 28 cm	8,2	32	0,15	0,8	0,13	5

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

Pizza cutting wheel



Code	Désignation	Øcm	Th.mm	Kg
4970.10N	Pizza cutting wheel	10	1	0,17

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

Pizza round oven peel - Aluminium with wooden handle



Code	Désignation	Øcm	Lcm	Kg
7291.40	L. handle 120 cm Total length : 162 cm	40	162	0,93

Oven peel for pizza or "Flammenküche"



Code	Désignation	Lcm	Wcm	Th.mm	Kg
3293.31	Pizza oven peel square-shaped L. Handle 96 cm	128	31	1,2	1,35
3294.46	Oven peel for big tart or pizza or "Flammenküche" L. Handle 95 cm	141	36	1,2	1,45

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

Pizza square oven peel - Aluminium with wooden handle



Code	Désignation	Lcm	Wcm	Th.mm	Kg
7293.31	L. handle 120 cm Total L. 152,5 cm	31	31	1,5	0,89

Pizza oven peels



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

Code	Désignation	Øcm	Lcm	Th.mm	Kg
3290.18	Pizza oven peel - L. Handle 96 cm	18	115	1,2	0,65
3290.31	Pizza oven peel - L. Handle 96 cm	31	114	1,2	1,18
3290.60	Pizza oven peel - L. Handle 60 cm (1)	31	87	1,2	1
3291.31F	Pizza oven peel, wooden handle 123 cm (2) (2)	31	153	1,2	1,18

Scraper brush for oven, wooden handle



Code	Désignation	Lcm	Wcm	Hcm	Kg
4875.70		71	11,5	5	0,28

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

Perforated pizza screen for cooking - aluminium



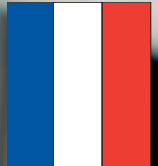
Code	Désignation	Øcm	Kg
7350.23		23	0,06
7350.28		28	0,07
7350.31		31	0,09
7350.33		33	0,1
7350.38		38	0,14
7350.43		43	0,15
7350.48		48	0,21


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

See our complete range of round pizza trays pages 138/139



MADE IN
FRANCE



	ELASTOMOULE®	Moul'flex ^{Pro}	Moul'flex®
Manufacturing process	Injection	Injection	Injection
Material :	High-quality liquid silicone foam with metal powder	Pure silicone platinum	Pure silicone platinum
Guaranteed without peroxyde / without solvents			
Perforation R'SYSTEM®	YES (except several forms)	YES	NO
Colour :	Grey	Black	Black
Freezing :	-70°C / -90°F	-40°C / -40°F	-40°C / -40°F
Oven Cooking	+ 300°C / +580°F	+ 300°C / + 580°F	+280°C / 530°F
Quality :	+++++	+++	++
Recommended for :	Professional	Professional	Household/Professional
Available sizes :	30 x 17,5 cm more than 30 forms	60 x 40 cm gastro GN 1/1 mini forms, portions and long moulds (yug log)	Tray 30 x 17,5 cm of individual moulds Big moulds
Peculiarities :	<p>patented technology Elastomoule®. Perfect heat spreading thanks to the micro-bubbles of the silicone foam and the metal powder. Faster heat or cold convection thanks to the metal powder. Camarelization of juices for better taste. Superior quality. Perfectly shaped with neat edges. Easiness of the removal from the mould.</p> 	<p>Alimentary silicone for intensive use Optimal number of imprints on the tray Perforations R'SYSTEM®</p>	Standard quality

**NON-STICK moulds FOODGRADE SILICONE
EASY REMOVAL - EASY CLEANING**

Precautions :

Before first use :

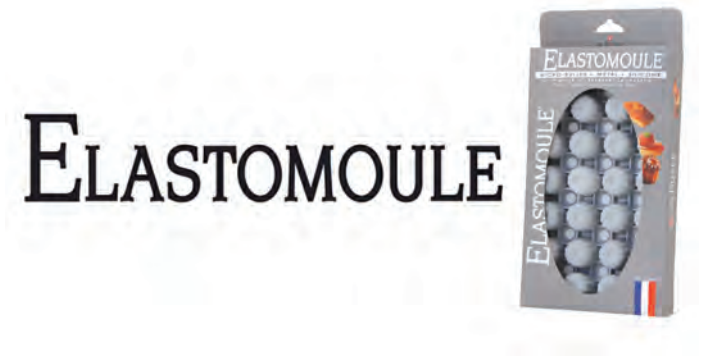
- Wash the silicone mould with soapy water or in dishwasher.
- Grease the mold for the FIRST use with a little butter or oil. It will not be necessary to grease it anymore for the following uses.

Precaution for cooking :

- When the silicone mould is used in oven, please put it on a grid (and not on a tray) to enable a perfect heat convection.
- Temperatures for cooking in a silicone mould are the same than temperatures applied with traditional metal pastry molds.
- For an use in rotating heat oven : place the grid in the middle of the oven. For an use in traditional oven : place the grid in the lower part of the oven.
- Do not use the grill position in salamander with the silicone mould because infrared rays would seriously damage the mold.
- Microwave oven safe. Do not use on another heat sources than an oven.
- Never cook when empty : if you don't have enough mixture to fill the last forms, do not leave them empty but put into a little flour or water.
- Do not use knife in the silicone mould.
- Easy cleaning with hot water and a soft sponge. Dishwasher safe

ELASTOMOULE

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



Angelo Musa
Champion du Monde
2003
MOF 2007

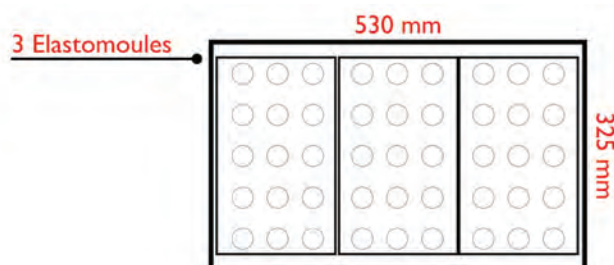
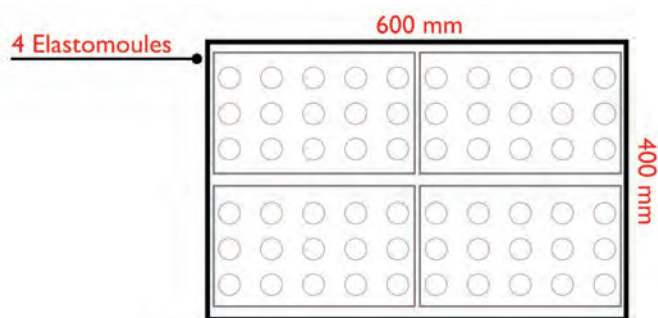
Youri Neyers
Champion
du Monde
2003

Jérôme Langillier
Champion
du Monde
2009

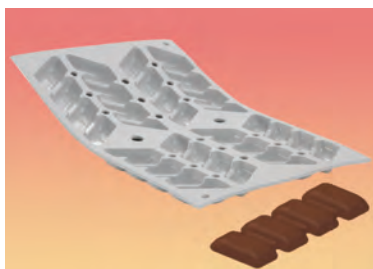
Philippe Rigollot
Champion du Monde
2003
MOF 2007

Arnaud Larher
MOF 2007

Franck Michel
Champion du Monde
2006
MOF 2004



ELASTOMOULE - 8 four-part moulds "Croquant"

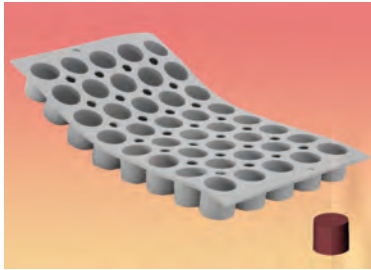


Code	Désignation	Lcm	Wcm	Hcm	Kg
	creation CHRISTOPHE DEBERSEE Bakery World Champion 2008				
1874.01	Tray 29,5 x 29 cm - 8 moulds 4,85 cl While stocks last	11	4	1,6	0,25

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

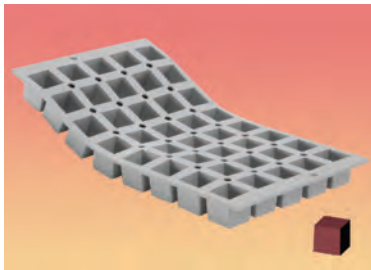


Elastomoule - 40 mini-cylinders ø 27,5 mm



Code	Désignation	Øcm	Hcm	Kg
1873.01	300 x 176 mm 1,4 cl	2,75	2,5	0,26

Elastomoule - 40 mini-cubes 25 mm



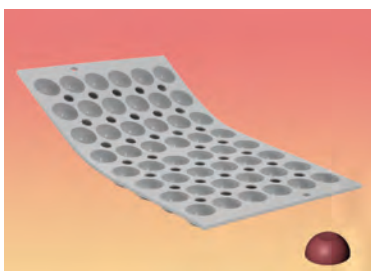
Code	Désignation	Lcm	Wcm	Hcm	Kg
1869.01	300 x 176 mm 1,5 cl	2,5	2,5	2,5	0,25

Elastomoule - 20 MINI Cakes



Code	Désignation	Lcm	Wcm	Hcm	Kg
1868.01	Tray 300 x 176 mm 3,15 cl	5	2,7	2,7	0,26

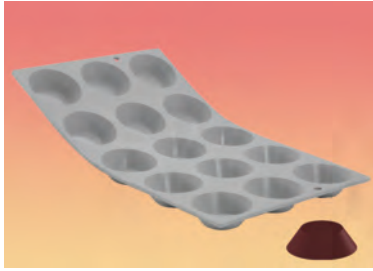
Silicone moulds ELASTO MOULE - 48 Mini-hemispheres with flat bottom - ø 25 mm



Code	Désignation	Øcm	Hcm	Kg
1866.01	300 x 176 mm 4 cl	2,5	1	0,15



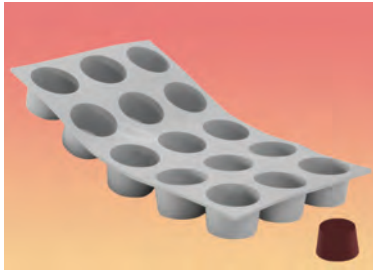
Silicone moulds ELASTOMOULE - Mini-tartlet ø 50 mm - 1,9 cl



Code	Désignation	Øcm	Hcm	Th.mm	Kg
1859.01D	30 x 20 cm - 15 cakes 1,9 cl	5	1,5		0,14
3314.06	Cutter & pusher : No handle	6	3,5	0,4	0,07
1899.01N	See page 119				0,12

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

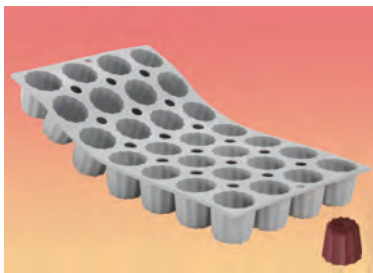
Silicone moulds ELASTOMOULE - Mini-Muffins ø 45 / 38 mm - 3,9 cl



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Kg
1858.01D	30 x 20 cm - 15 cakes 3,9 cl	4,5	30	17,6	3	0,24

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

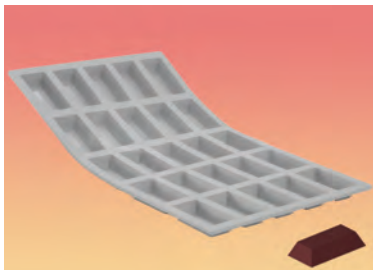
Silicone moulds ELASTOMOULE - Mini-"Bordelais" fluted cake - 1,9 cl



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Kg
1856.01D	300x176 mm, 28 cakes - R'SYSTEM 1,9 cl	3,5	30	17,6	3,5	0,31

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

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

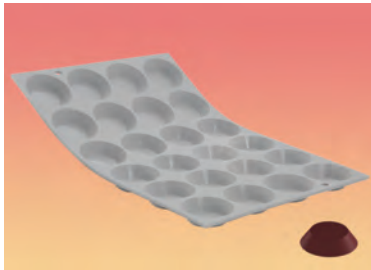


Code	Désignation	Lcm	Wcm	Hcm	Kg
1852.01D	30 x 20 cm - 25 cakes 1,05 cl	4,9	2,6	1,1	0,14

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



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



Code	Désignation	Øcm	Hcm	Th.mm	Kg
1853.01D	30x20 cm - 24 cakes	4,5	1,1		0,15
3314.05	Cutter & pusher : No handle	5,5	3,5	0,4	0,05
1899.01N					0,12
	See page 119				

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

making sweet or savory catering products. Use the ref.1899.01N die for indenting the pastry in this model.

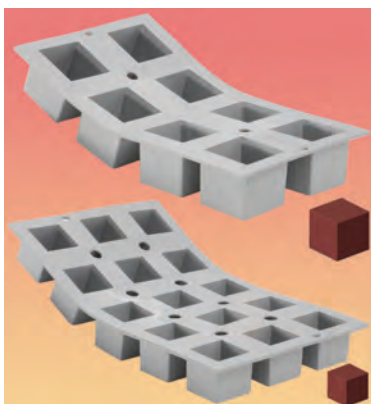
Elastomoule - 8 cylinders "Stairs"



Code	Désignation	Øcm	Hcm	Kg
1844.01	300 x 176 mm - 8 cakes 12 cl	6	4,2	0,27

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

ELASTOMOULE CUBE



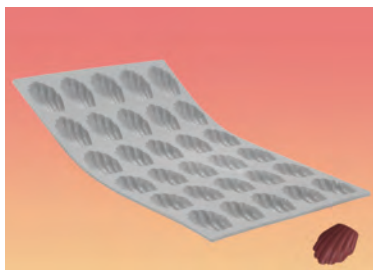
Code	Désignation	Lcm	Wcm	Hcm	Kg
1836.01	cube portions - 8 cakes 11,5 cl.	5	5	5	0,34
1861.01	minicubes mould - 15 cakes 4 cl.	3,5	3,5	3,5	0,28

The cubic revolution is taking hold in the kitchen, bringing original creations to your plates and shapely formations to your platters. The cube portion mould makes individual preparations, and the mini-cube mould prepares pastries the perfect size to pop in your mouth. Finger food and delicacies at the same time. The Elastocube has been carefully designed to guarantee flawless shapes with straight lines and geometric angles. It is suitable for both hot and

cold use, and will successfully fulfill any and all of your demands



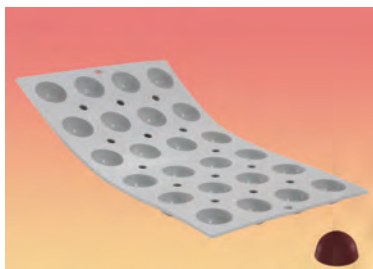
Silicone moulds ELASTO MOULE - Mini-madeleine - 0,64 cl



Code	Désignation	Lcm	Wcm	Hcm	Kg
1851.01D	30 x 20 cm - 30 cakes	4	3	1,1	0,13

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

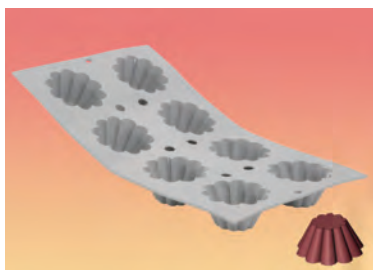
Silicone moulds ELASTO MOULE - Mini-hemispherical - 1,2 cl



Code	Désignation	Øcm	Hcm	Kg
1850.01	29x19,3 cm - 24 cakes	3	1,8	0,11

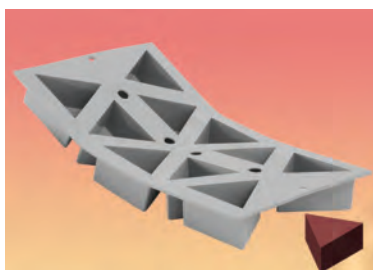
Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The mini hemispheres are perfect for making chocolates, dainties, fruit paste sweets.

Silicone moulds Elastomoule - 8 small Brioches



Code	Désignation	Øcm	Hcm	Kg
1845.01	300 x 176 mm - 8 cakes ø 60/31 mm 4,2 cl	6	2,8	0,16

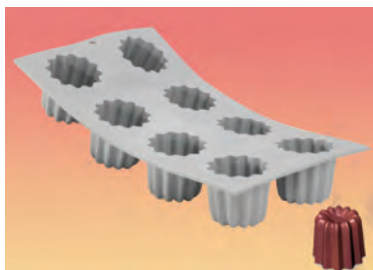
Elastomoule - PORTIONS GEO - 10 triangles



Code	Désignation	Lcm	Wcm	Hcm	Kg
1843.01	300 x 176 mm - 10 cakes 6,6 cl	6,6	6,6	3,5	0,28



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



Code	Désignation	Øcm	Hcm	Kg
1834.01D	30 x 20 cm - 8 cakes 8,2 cl	5,5	5	0,3

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

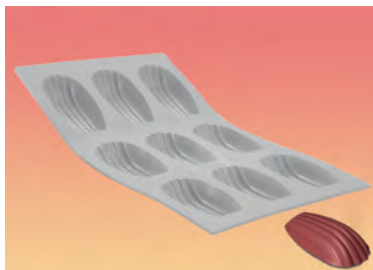
Silicone moulds ELASTOMOULE - PORTIONS Muffins ø 74 / 54 mm - 9,5 cl



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Kg
1833.01D	30 x 20 cm - 6 cakes 9,5 cl	7,4	30	17,6	3	0,16

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

ELASTOMOULE -PORTIONS Madeleine - 3 cl



Code	Désignation	Lcm	Wcm	Hcm	Kg
1832.01D	30 x 20 cm - 9 cakes 3 cl	8	4,5	1,7	0,14

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

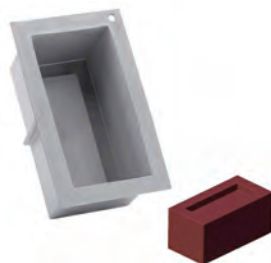
ELASTOMOULE - PORTIONS Cake - 10,5 cl



Code	Désignation	Lcm	Wcm	Hcm	Kg
1831.01D	30x20 cm - 9 cakes 10,5 cl	9	4,8	3	0,26

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

Elastomoule Single -Brick with rectangular insert - 23 cl



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
1871.00		10	5	5	0,23	0,06

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

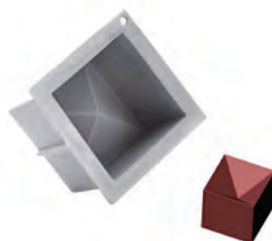
Elastomoule Single - Hemispherical mould with inverted "pyramid" - 20 cl



Code	Désignation	Øcm	Hcm	Liters.	Kg
1872.00		9,5	4,6	0,2	0,04

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

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



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
1870.00		6,5	6,5	6,5	0,23	0,06

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

Silicone mat ELASTOMOULE, smooth relief (10 mm high)



Code	Désignation	Lcm	Wcm	Hcm	Kg
1800.55		55,5	36	1	0,3

Patterned silicone foam tray. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The plain tray is perfect for making caramels, fruit paste, etc., which are then cut up using a banjo-wire guillotine.

Stainless steel fluted cutters for ELASTOMOULE



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3314.05	No handle	5,5	3,5	0,4	0,05
3314.06	No handle	6	3,5	0,4	0,07

These two designs of cutting ring are adapted to the Elastomoule 45mm (1-3/4") mini jam tart and oval mini-tart moulds; they cut out just the right amount of pastry for lining the cavities.

Aluminum double-ended moulding stamp



Code	Désignation	Kg
1899.01N		0,12

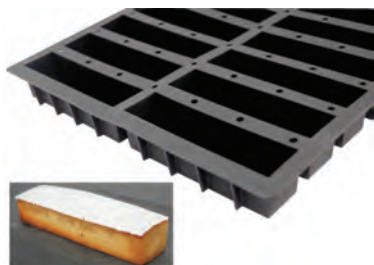
This die press is made from cast aluminium. Both ends can be used for pushing pastry mix into 45mm Elastomoule/MOUL'FLEX, or 50mm Elastomoule tart moulds. The die's ergonomic shape provides a perfect hand grip.

Silicone nonstick supple professional moulds



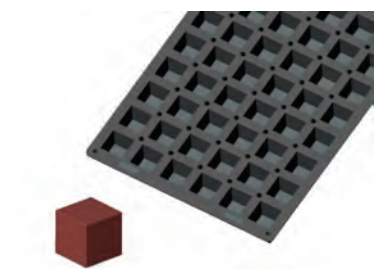
- Foodgrade PLATINUM silicone without peroxide guaranteed. For intensive use
- Professional dimensions 400 x 600 mm or GN 1/1.
- For oven cooking and freezing from -40°C/-40°F to +300°C/580°F
- Reduction in cooking time thanks to the R'System® perforations. Perforations localized between the various imprints of the plate for a better heat or cold convection and to obtain: Patented system

Silicone moulds MOUL'FLEX PRO - 18 Rectangular moulds



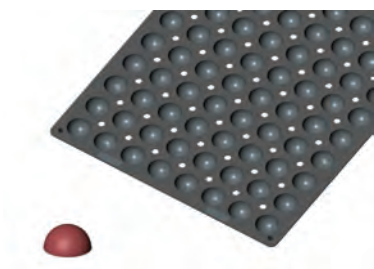
Code	Désignation	Lcm	Wcm	Hcm	Kg
1721.60	Tray 600 x 400 mm - 18 cakes	17	4	4,4	1

Silicone moulds MOUL'FLEX PRO - portions CUBES 45 mm



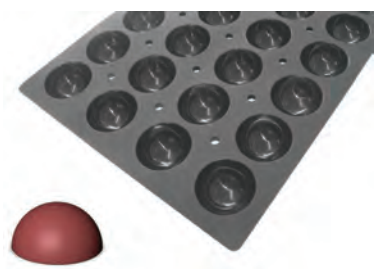
Code	Désignation	Lcm	Wcm	Hcm	Kg
1715.60	Tray 600 x 400 mm - 54 cakes 9,1 cl	4,5	4,5	4,5	1,4

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



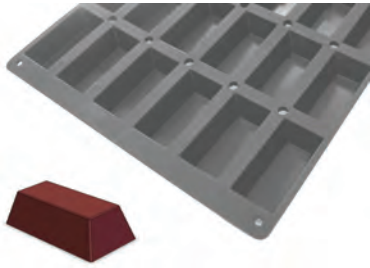
Code	Désignation	Øcm	Liters.	Kg
1718.60	1,1 cl	3,5	1,05	0,6

Silicone moulds MOUL'FLEX PRO - Hemispherical molds



Code	Désignation	Øcm	Hcm	Kg
1704.60	Tray 600 x 400 mm - 28 cakes 8,4 cl	7	3,5	0,67
1704.53	Tray gastro GN 1/1 - 18 cakes	7	3,5	0,4

Silicone moulds - MOUL'FLEX PRO - mini cakes



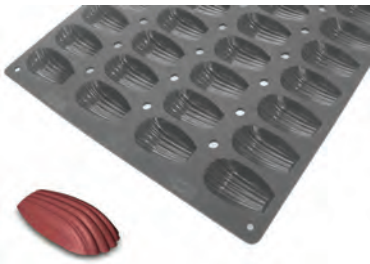
Code	Désignation	Lcm	Wcm	Hcm	Kg
1701.60	Tray 600 x 400 - 30 cakes 10,5 cl	9,7	4,8	3	0,75
1701.53	Tray Gastro GN 1/1 - 20 cakes	9,7	4,8	3	0,5

Silicone moulds MOUL'FLEX PRO - "florentins"



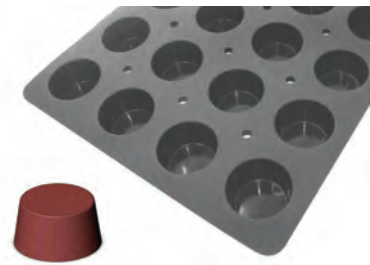
Code	Désignation	Øcm	Hcm	Kg
1702.60	Tray 600 x 400 mm - 40 cakes 2,3 cl	5,6	1	0,57

Silicone moulds MOUL'FLEX PRO - portions "Madeleine"



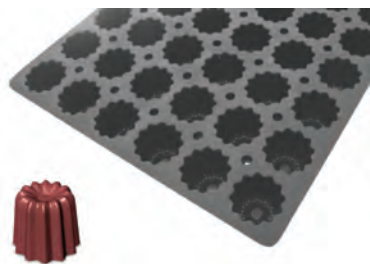
Code	Désignation	Lcm	Wcm	Hcm	Kg
1707.60	Tray 600 x 400 mm - 44 cakes 3 cl	7,57	4,2	1,8	0,68

Silicone moulds MOUL'FLEX PRO - portions muffins



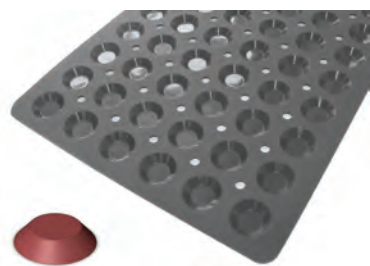
Code	Désignation	Øcm	Hcm	Kg
1710.60	Tray 600 x 400 mm - 24 cakes 12,2 cl	6,8	3,5	0,74
1710.53	Tray gastro GN 1/1 - 24 cakes	6,8	3,5	0,54

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



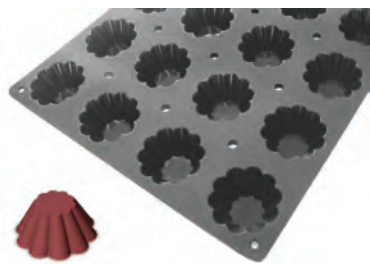
Code	Désignation	Øcm	Hcm	Kg
1708.60	Tray 600 x 400 mm - 54 cakes 8,2 cl	5,5	4,7	1

Silicone moulds MOUL'FLEX PRO - mini-tartlets



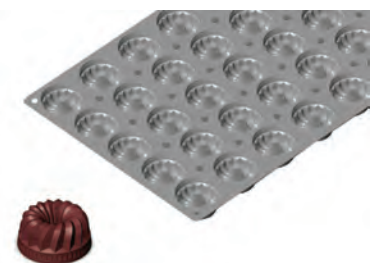
Code	Désignation	Øcm	Hcm	Kg
1711.60	Tray 600 x 400 mm - 60 cakes 0,95 cl	4,1	0,8	0,58
1711.53	Tray gastro GN 1/1 - 40 cakes 1,9 cl	5	1,5	0,41

Silicone moulds MOUL'FLEX PRO - mini brioches



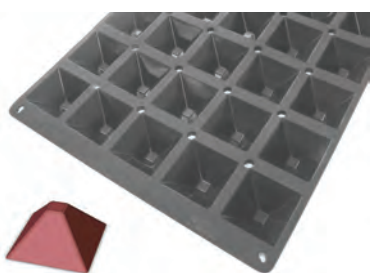
Code	Désignation	Øcm	Hcm	Kg
1706.60	Tray 600 x 400 mm - 24 cakes 8 cl	7,5	3,5	0,65

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



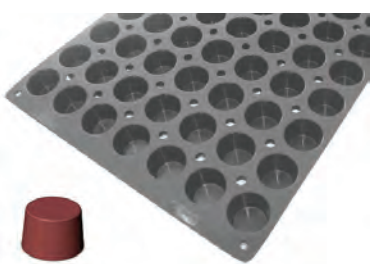
Code	Désignation	Øcm	Hcm	Kg
1709.60	Tray 600 x 400 mm - 35 cakes 9 cl	7	3,1	0,84

Silicone moulds MOUL'FLEX PRO - mini-pyramids



Code	Désignation	Lcm	Wcm	Hcm	Kg
1705.60	Tray 600 x 400 mm - 35 cakes 5,7 cl	6,5	6,5	3	0,68
1705.53	Tray gastro GN 1/1 - 28 cakes	6,5	6,5	3	0,48

Silicone moulds MOUL'FLEX PRO - mini muffins



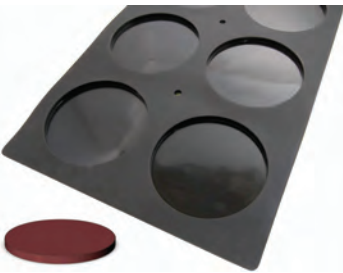
Code	Désignation	Øcm	Hcm	Kg
1703.60	Tray 600 x 400 mm - 70 cakes 3,9 cl	4,2	2,8	0,84

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



Code	Désignation	Øcm	Hcm	Kg
1713.60	Tray 600x400 mm - 12 cakes 10,4 cl	1,2	0,8	0,55

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



Code	Désignation	Øcm	Hcm	Kg
1714.60	Tray 600x400 mm - 6 cakes 18 cl	15,7	0,8	0,55

Moul'flex[®] PROKRYSTAL

**MOUL FLEX PRO TRANSPARENT
PERFECT FOR COLD PREPARATIONS**

Supple and rigid : combines all advantages of steel and PVC moulds.
Transparence enables to assembly easier te preparation.
Fully sealed so can be filled with liquid mousses.

Non-stick silicone supple mould for an easy removal of cakes, yule logs, patés, etc. (no need to dip in hot water)
Suitable for oven cooking. Non-welded for perfect hygiène.
Dishwasher safe.

FOODGRADE SILICONE GUARANTEED WITHOUT PEROXYDE
-40°C / +300°C (-40°F/+580°F)

Transparent silicone moulds - MOUL'FLEX PRO KRYSTAL- Long mould (yug log)



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
1712.60	Tray 600 x 400 mm - 4 ROUND long cakes 219 cl	50	8	6,2	8,7	0,97

These non-stick, silicone Yule log moulds offer the following advantages over stainless steel and disposable moulds: - Easy to turn out straight from the freezer, no need to apply film. - Fully sealed so can be coated with liquid mousses left to set in cold storage. - Hygienic - machine washable and, most importantly, non-welded. - Easy to handle and store. Can be used in the catering trade for fish, vegetable and foie gras pâtés. Also suitable for baking buns.



FLEXIBLE NONSTICK MOULDS
 Foodgrade PLATINUM SILICONE
 guaranteed without peroxyde
 -40° to + 280°C (-40° / 530°F)

*Ideal for SWEET and SAVORY HOT,
 COOL or FROZEN PREPARATIONS*

MOUL'FLEX - 7 rectangular "Financier" cakes



Code	Désignation	Lcm	Wcm	Hcm	Kg
1976.03	Black tray 295 x 173 mm	9,5	4,5	1,2	0,09

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



Code	Désignation	Øcm	Hcm	Kg
1960.01	Black tray 17,5 x 27,5 cm 4 cl	4	3,5	0,15

MOUL'FLEX - 25 moulds Mini-Financiers



Code	Désignation	Lcm	Wcm	Hcm	Kg
1976.02	Black tray 17,5 x 30 cm 1,05 cl	4,9	2,6	1,1	0,15



MOUL'FLEX- Silicone moulds - 12 round fluted moulds "TRADITION 1900"



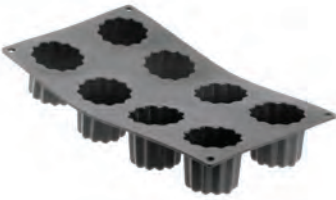
Code	Désignation	Øcm	Hcm	Kg
1967.01	Black tray 17,5 x 27,5 cm 3,5 cl	4,1	4,3	0,16

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



Code	Désignation	Øcm	Hcm	Kg
1977.01	BLACK tray 17,5 x 30 cm - 28 "Bordelais" cake 1,9 cl	3,5	3,5	0,21

MOUL'FLEX- Silicone moulds - 8 Bordelais fluted cakes



Code	Désignation	Øcm	Hcm	Kg
1968.01	BLACK tray 17,5 x 30 cm 8,2 cl	5,5	5	0,16



MOUL'FLEX - 8 big cones



Code	Désignation	Øcm	Hcm	Kg
1997.01	Black tray 17,5 x 30 cm 9,2 cl	5,1	5,9	0,13

MOUL'FLEX- Silicone moulds - CUBES 45 mm



Code	Désignation	Lcm	Wcm	Hcm	Kg
1996.01	BLACK 17,5 x 30 cm - 8 cubes 9,1 cl	4,5	4,5	4,5	0,19

MOUL'FLEX- 15 Silicone moulds - Hemispherical ø 4 cm



Code	Désignation	Øcm	Hcm	Kg
1961.02	BLACK 17,5x30 cm 2 cl	4	2	0,1



MOUL'FLEX- Silicone moulds - Hemispherical ø 7 cm



Code	Désignation	Øcm	Hcm	Kg
1961.01	BLACK 17,5x30 cm - 6 hemispherical moulds 8,9 cl	7	3,4	0,1

The MOUL'FLEX range of flexible silicone moulds offers you a wide choice of baking plates and large individual moulds for making sweet, savory, hot, cold, and frozen preparations.

MOUL'FLEX- Silicone moulds - Muffins



Code	Désignation	Øcm	Hcm	Kg
1962.01	tray 17,5 x 30 cm - 6 Muffins 9,7 cl	7,2	3	0,11

MOUL'FLEX is as good for baking as it is for freezing and turns out to be ideal for bain-marie cooking. The silicone is non-stick: there's no need to grease the moulds, and turning out and cleaning are extremely easy.



MOUL'FLEX- Silicone moulds - Small fluted brioches



Code	Désignation	Øcm	Hcm	Kg
1964.01	BLACK tray 17,5 x 30 cm - 6 small brioches 9,5 cl	8	3,5	0,11

Before first use: - Wash the MOUL'FLEX in soapy water or in the dishwasher - Grease the mould the first time you use it with a little oil or melted butter. For subsequent use, you don't need to grease the mould any more.

MOUL'FLEX- Silicone moulds - Mini round tartlets ø 5 cm



Code	Désignation	Øcm	Hcm	Kg
1975.01	BLACK tray 17,5 x 30 cm - 15 round tartlets 1,9 cl	5	1,5	0,1

MOUL'FLEX- Silicone moulds - Round tartlets ø 8,5 cm



Code	Désignation	Øcm	Hcm	Kg
1978.01	Tray 20x30 cm - 6 round tartlets 7,3 cl	8,5	1,5	0,1



MOUL'FLEX- Silicone moulds - Madeleines



Code	Désignation	Lcm	Wcm	Hcm	Kg
1966.01	BLACK tray 17,5 x 30 cm - 9 madeleines 3 cl	7,5	4,5	1,8	0,1

- For use in a heat-circulating oven, place the grille at mid-height in the oven. - For use in a traditional oven, place it near the bottom of the oven instead.

MOUL'FLEX - Silicone moulds - Mini-Madeleine



Code	Désignation	Lcm	Wcm	Hcm	Kg
1994.01	Black tray - 17,5 x 30 cm - 30 cakes 0,63 cl	4	3	1,1	0,09

MOUL'FLEX- Silicone moulds - Savarin



Code	Désignation	Øcm	Hcm	Kg
1963.01	tray 17,5 x 30 cm - 6 Savarin moulds 7 cl	7,2	2,3	0,14

For making everything from attractive rum babas and jelly crowns to fish pâté.

MOUL'FLEX - "Pomponnette" rounded moulds



Code	Désignation	Øcm	Hcm	Kg
1999.01	8 round moulds "Pomponnette"- 0,4 cl Black tray 17,5 x 30 cm	5,7	1,5	0,09
1999.02	24 small round moulds "Pomponnette"- 0,18 cl Black tray 17,5 x 30 cm	3	1,5	0,1

MOUL'FLEX- Silicone moulds - Pyramid



Code	Désignation	Lcm	Hcm	Kg
1969.01	Tray 17,5 x 30 cm - 6 pyramid moulds 7,2 cl	7	3,5	0,1



MOUL'FLEX- Silicone moulds - Heart



Code	Désignation	Lcm	Wcm	Hcm	Kg
1970.01	BLACK tray 17,5 x 30 cm - 8 "Heart" moulds 7,8 cl	6,5	6	3	0,13

MOUL'FLEX- Silicone moulds - Rectangular mould Cake



Code	Désignation	Lcm	Wcm	Hcm	Kg
1976.01	BLACK tray 17,5 x 30 cm - 9 Cake moulds 9 cl	9	4,8	3	0,19

MOUL'FLEX- Silicone moulds - Oval



Code	Désignation	Lcm	Wcm	Hcm	Kg
1971.01	BLACK tray 17,5 x 30 cm - 8 oval moulds 9,7 cl	6,5	4,1	3,4	0,16

Silicone moulds - Mini Kougloff



Code	Désignation	Øcm	Hcm	Th.mm	Kg
1979.01	BLACK tray 17x30 cm - 6 Mini Kougloff 9 cl	7	3,6	0,1	0,14

MOUL'FLEX - Silicone mould - Round fluted pie pan

Code	Désignation	Øcm	Hcm	Liters.	Kg
1980.28	BLACK	28	3	1,6	0,17



The pie tray is ideal for making quiches, tarts, and other bakery preparations. Turning out is no problem, with no risk of breakage.

MOUL'FLEX - Silicone mould "Heart"

Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
1981.22	BLACK	21,8	20,8	3,8	1,2	0,1



The heart mould lets you make cakes, ice-cream, or other desserts with an original shape that's perfect for birthdays, Mother's Day, and of course, Saint Valentine's day.

MOUL'FLEX - Rectangular Silicone mould 28,5 x 25 cm

Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
1982.28	BLACK	28,5	25	4	2,3	0,21



This rectangular mould can be used for making cakes, gratins, sponge cakes, etc.

MOUL'FLEX - Silicone mould - SAVARIN fluted mould

Code	Désignation	Øcm	Hcm	Liters.	Kg
1983.24	BLACK	24	6	1,7	0,14



For making everything from attractive rum babas and jelly crowns to fish paté.

MOUL'FLEX - Silicone mould - Rectangular mould CAKE

Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
1984.24	BLACK	24	10,5	6,5	1,4	0,16



This mould can be used for making sweet or savory cakes, pâtés, etc.

MOUL'FLEX - Round pie pan



Code	Désignation	Øcm	Hcm	Liters.	Kg
	BLACK MOUL'FLEX				
1990.20		20	4	1,25	0,14
1990.24		24	4,2	1,9	0,17
1990.26		26	4,4	2,35	0,2

MOUL FLEX - Tower



Code	Désignation	Lcm	Wcm	Hcm	Kg
1989.00		26,4	16	5	0,16

MOUL'FLEX Single



Code	Désignation	Øcm	Hcm	Kg
1980.10	MOUL'FLEX Single ø 10 cm - 15 cl	10	2	0,02
1980.12	MOUL'FLEX Single ø 12 cm - 22 cl	12	2	0,03

MOUL'FLEX is as good for baking as it is for freezing and turns out to be ideal for bain-marie cooking. The silicone is non-stick: there's no need to grease the moulds, and turning out and cleaning are extremely easy.

MOUL'FLEX - Set of 6 silicone round muffin moulds "CUP CAKE"



Code	Désignation	Øcm	Hcm	Kg
1985.05		5	2,5	0,03
1985.07		7	3,2	0,06

MOUL FLEX quality - Pure platinum silicone - peroxyde free. For freezing and oven cooking (traditional oven and microwaves). Perfect for muffins, savory or sweet cakes, pannacottas, chocolate cakes, custards,...

Packed in a PVC transparent box.







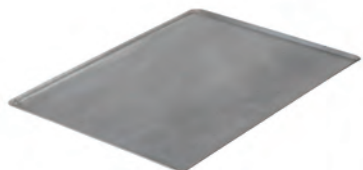
Steel baking tray straight edges



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
5320.53	GN 1/1	53	32,5	2	1,2	1,97
5362.40		40	30	2	1,2	1,57
5362.60		60	40	2	1,2	2,58

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes; it will not distort.

Steel baking tray oblique edges



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
5321.32	GN 1/2	32,5	26,5	1	1,2	1	5
5321.53	GN 1/1	53	32,5	1	1,2	1,71	5
5321.65	GN 2/1	65	53	1	1,2	3,28	3
5363.40		40	30	1	1,2	1,12	5
5363.60		60	40	1	1,2	2,24	5

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes; it will not distort.

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



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
7362.60	Straight edges	60	40	2	1,5	1,14

This aluminium tray is specially designed for transmitting the cold in frozen food cabinets.

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



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
7360.40	Oblique edges	40	30	1	1,5	0,5	5
7360.53	Oblique edges	53	32,5	1	1,5	0,8	5
7360.60	Oblique edges	60	40	1	1,5	0,95	5

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



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
7367.40	Perforated ø 3 mm, oblique edges	40	30	1	1,5	0,5	5
7367.53	Perforated ø 3 mm, oblique edges	53	32,5	1	1,5	0,6	5
7367.60	Perforated ø 3 mm, oblique edges	60	40	1	1,5	0,72	5

The perforated plate with formed edges is ideal for use in fan ovens. Example : toasting almonds. It is a perfect support for cooking in silicone pastry moulds.

Perforated flat baking tray - hard 1,5 mm thick aluminium



Code	Désignation	Lcm	Wcm	Th.mm
7368.30	special for mini domestic oven	30	20	1,5
7368.40		40	30	1,5
7368.53		53	32,5	1,5
7368.60		60	40	1,5

No edge for optimized space : it enables to put a baking paper or a mat completely flat. The perforations ø 3 mm enable an homogeneous cooking.

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



Code	Désignation	Lcm	Wcm	Th.mm	Kg
7363.40		40	30	1,5	0,5

Non-stick aluminium perforated rectangular pastry tray - Holes ø 10 mm



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
8163.53		53	32,5	1	2	0,84	5

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

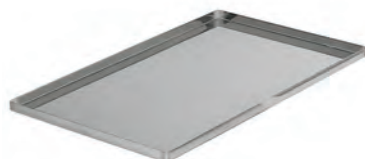
Rect. non-stick baking tray aluminium, oblique edges, thickness 1,5 mm



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
8161.40	Rectangular pastry tray	40	30	1	2	0,65	5
8161.60	Rectangular pastry tray	60	40	1	2	1,3	5
8161.35	GN 2/3	35	32		2	0,62	5
8161.65	GN 2/1	65	53	1	2	1,9	5
8161.53	GN 1/1	53	32,5	1	2	0,95	5

These aluminium non-stick baking trays are designed for oven-cooking and are coated with "Choc" PTFE, ensuring optimum non-stick qualities. The edges are flared, thus preventing preparations from running off the plate during cooking.

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



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3320.32	GN 1/2	32,5	26,5	0,7	1	0,66
3320.53	GN 1/1	53	32,5	1,5	1	1,55
3320.65	GN 2/1	65	53	1,5	1	2,85
3360.40		40	30	1,5	1	1,12
3360.60		60	40	1,7	1	2,13

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

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



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3321.53	GN 1/1	53	32,5	1	1	1,34	5
3321.65	GN 2/1	65	53	1	1	2,72	5
3361.40		40	30	1	1	0,9	5
3361.60		60	40	1	1	1,84	5

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

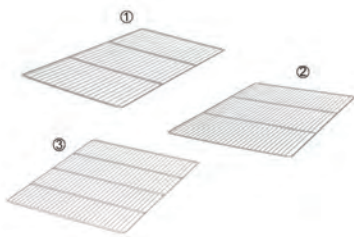
Stainless steel fluted sheet for "Tuiles"



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3366.35		35	32	2	0,6	1,02

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

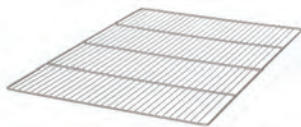
Baking wire grate, st. steel



Code	Désignation	Lcm	Wcm	Th.mm	Kg	PU
3330.53N	GN 1/1 - 2 crosspieces (1)	53	32,5	2	0,57	5
3330.60N	St. steel grate 60x40 cm 2 crosspieces (2)	60	40	2	0,79	5
3330.65N	GN 2/1 - 3 crosspieces (3)	65	53	3	1,7	5

This professional stainless steel cake grate is easy to keep clean. The crossbars and frame are 5mm (3/16") diameter and the grid wire 2mm (1/16"). It is very robust and will not distort.

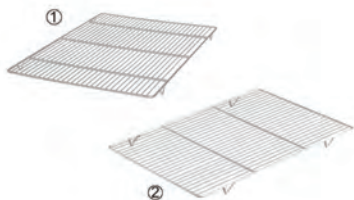
Professional grade baking grate made from nickel plated wire



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
0236.60N		60	40	0,7	2	0,67	5

This professional grade nickel plated baking grate is excellent value for money.

Wire grate with feet, stainless steel



Code	Désignation	Lcm	Wcm	Hcm	Kg
3332.60N	3 crosspieces (1)	60	40	2,5	0,92
3332.53N	2 crosspieces (2)	53	32,5	2,5	0,62

Baking non-stick silicone mat



Code	Désignation	Lcm	Wcm	Kg
4931.40N		40	30	0,1
4931.58N	60 x 40 cm	58,5	38,5	0,21
4931.51N	GN 1/1	51,5	31	0,14

This cooking mat is made from canvas dipped in food-grade silicone to prevent any sticking whatsoever. It replaces greaseproof paper and can stand an average 1000 visits to the oven.

Maximum temperature: 280°C (536°F).

This mat can also be used as an underlying support for freezing and deep-freezing. It is easily cleaned with hot water and a sponge.



Baking non-stick sheet - Size 60 x 40 cm



Code	Désignation	Lcm	Wcm	Kg	PU
	from - 170°C to + 260 °C				
4344.08N	0,08 mm thick	60	40	0,03	10
4344.13N	0,13 mm thick	60	40	0,05	10

This baking sheet is made from PTFE-coated glass fiber for perfect non-stick properties. It has the advantage of being reusable 200 times over. It proves to be very economical and can be used for lots of different applications.

Silicone coated fiberglass baking mesh "AIRMAT"



Code	Désignation	Lcm	Wcm	Kg
4938.40		40	30	0,06
4938.58		58	38	0,11
4938.51		51	31	0,09

Perfect for baking choux paste and bread & tart doughs. Ideal to bake rawfrozen doughs. Can be used as a freezing support. Use T°: - 55°C à +280°C (-67°F to +536°F). Ventilated fabric for an homogeneous cooking and crispy dough bottoms. Silicone-coated nonstick fiberglass fabric: do not grease. The

baking mat is to combine with a perforated aluminium oven tray.

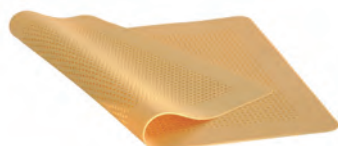
Non-stick silicone pastry mat with marks for Macarons cooking



Code	Désignation	Lcm	Wcm	Th.mm	Kg
	Circles ø 15 and 35 mm				
	-40°C / + 230°C (-40°F / +446°F)				
4935.40	44 round marks	40	30	0,8	0,16
4935.60	88 round marks	60	40	0,8	0,21

Drawings ø 35 mm are really useful for covering the tray keeping lines for filling with a pastry bag for Macarons. The small circles ø 15 mm help to place the pastry bag in the centre and realize perfect macarons. This product will be useful for mass production in order to obtain always the same finishing touches. Non-stick, suitable for oven cooking. To combine with the flat tray 7368.

Baking non-stick perforated silicone mat



Code	Désignation	Lcm	Wcm	Th.mm	Kg
	from-60°C to +260°C				
4933.40		40	30	1,5	0,16
4933.60		60	40	1,5	0,21

Perfect heat transmission thanks to the perforations(ø 2.5mm) on the whole surface. The bottom of the preparation does not sweat . The cooking is uniform on the top as well as the underneath of the pastries. Supple and solid thanks to its 1.2-mm thickness. Can also be used as an underlying support for freezing and deep-freezing.

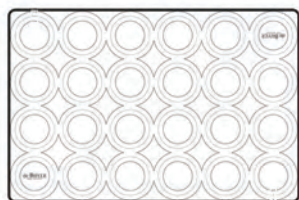
Silicone-coated baking paper - Unbleached 100 % natural



Code	Désignation	Lcm	Wcm	Hcm	Kg
4359.00	Box of 250 sheets 60 x 40 cm	60	40	2	2,74
4358.00	Box of 250 sheets GN 1/1	53	32,5	2	1,92

Baking paper unbleached - Brown - Non-stick Silicone coated - double side - Reusable Natural & Ecological. For oven cooking (traditional and microwave) of pastry, breads and special frozen products until 220°C (428°F). 100% natural fibre 100% PEFC * & PFOA free guaranteed

Non-stick silicone pastry mat with marks / -60°C to +260°C (-76°F to +500°F)

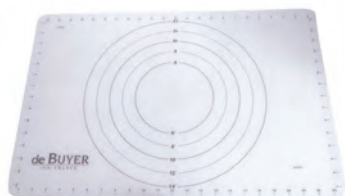


ø 6 cm / 8 cm / 10 cm
(2,5" / 3" / 4")

Code	Désignation	Lcm	Wcm	Th.mm	Kg
	IMPROVED THICKNESS BETTER COOKING ON A GRID WITHOUT MARKS				
	Non-stick recto / non-skid verso				
4934.60	24 round marks	60	40	1,5	0,19
4934.40	12 round marks	40	30	1,5	0,21
4934.53	15 round marks	53	32,5	1,5	0,16

Drawings are really useful for covering the tray keeping lines for filling with a pastry bag (for meringues and other mini-cakes). This product will be useful for mass production in order to obtain always the same finishing touches. Ideal for all types of "petits fours". Non-stick, suitable for oven cooking, it is also used as a working mat.

Non-stick silicone pastry mat with marks



Code	Désignation	Lcm	Wcm	Kg
	Non-stick recto / non-skid verso			
	Marks for tarts			
	ø 12 - 16 - 20 - 24 - 28 - 32 cm			
	Graduated in cm and inches			
4937.60		60	40	0,36

This silicone pastry mat allows pie pastry to be rolled on a worktop without the need to dust it with flour. The marks indicate the upright quantity of pastry to the exact size of the tart mould. Graduated on the sides. This mat can also be used in the oven as a baking mat or as an underlying support for freezing and deep-freezing (-60°C/+260°C). Easy cleaning.

Scraper brush for oven, wooden handle



Code	Désignation	Lcm	Wcm	Hcm	Kg
4875.70		71	11,5	5	0,28

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

Round-edge tray st. steel



Code	Désignation	Lcm	Wcm	Th.mm	Kg	PU
3201.24		24	19	0,8	0,31	5
3201.31		31	24	0,8	0,5	5

This stainless steel tea tray has a polished finish and guarantees your preparations a particularly elegant appearance. It is easy to keep clean. The corners are rounded.

Round-edge pastry tray golden aluminium



Code	Désignation	Lcm	Wcm	Th.mm	Kg	PU
8967.24		24	19	0,8	0,1	5
8967.31		31	24	0,8	0,17	5

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



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

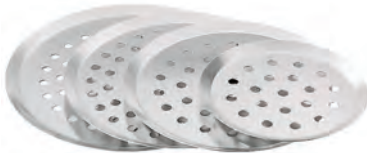


Code	Désignation	Øcm	Hcm	Th.mm	Kg
	" Tatin Tart " recipe included				
8237.20	2/4 portions	20	4,2	4,7	0,57
8237.24	4/6 portions	24	4,6	4,7	0,82
8237.28	6/8 portions	28	4,8	4,7	1,07
8237.32	8/10 portions	32	5,1	4,7	1,31

This mould, with extra-thick walls to spread heat evenly, proves ideal for upside-down apple tarts, since it allows you to form a caramel layer directly in the mould while it's on the heat (gas, electric hotplate, etc.). Once

the caramel is formed in the mould, just add the apple slices, cover with pastry, and place the mould in the oven. Preparation and cooking in one single mould.

Round pierced pizza tray, aluminium - Hole ø 10 mm



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
7366.24		24	0,7	1	0,11	5
7366.26		26	0,7	1	0,13	5
7366.28		28	0,7	1	0,15	5
7366.32		32	0,7	1	0,2	5

The low-profile pie tray with its slightly raised edges is perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.

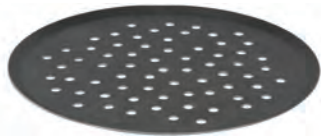
Non-stick aluminium round tray "CHOC"



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
8136.24	Round pizza tray	24	1	2	0,27	5
8136.28	Round pizza tray	28	1	2,3	0,28	5
8136.32	Round pizza tray	32	1	2,3	0,5	5

This round aluminium PTFE-coated plate is completely non-stick, tough, and easy to keep clean. The edge is slightly raise to prevent the mixture from spilling over into the oven during cooking.

Non-stick aluminium perforated round tray "CHOC"



Code	Désignation	Øcm	Th.mm	Kg	PU
8137.24		24	2,2	0,26	5
8137.28		28	2,3	0,34	5
8137.32		32	2,3	0,46	5

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

Round pizza tray, heavy blue steel



Code	Désignation	Øcm	Th.mm	Kg	PU
5350.20		20	1	0,26	5
5350.24		24	1	0,43	5
5350.26		26	1	0,44	5
5350.28		28	1	0,51	5
5350.32		32	1	0,66	5
5350.36		36	1,2	1	5
5350.40		40	1,5	1,52	5

This round tray with flared edges is made of blue steel plate, 1.0mm to 1.5mm thick (16-20 gauge) according to diameter. The plaque will not distort and ensures good heat transmission. This steel plate has a high-quality surface that will not stain pastry bottoms; it is micro-roughened, creating an air mattress between the food to be cooked and the metal. Ideal for pizzas.

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



Code	Désignation	Øcm	Th.mm	Kg	PU
5353.24		24	1	0,4	5
5353.28		28	1	0,5	5
5353.32		32	1	0,8	5

Fluted pie pan, heavy blue steel



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
PIE PAN WITH FIXED BOTTOM						
5356.24N		24	2,5	0,6	0,28	5
5356.27N		26,3	2,5	0,6	0,33	5
5356.30N		29,2	2,5	0,6	0,37	5
5356.32N		31,3	2,5	0,6	0,45	5

The high-sided pie tray is ideal for making all kinds of quiches and tarts. Steel plate is a very good heat conductor and lets you make

crusty pie pastries.

Fluted pie pan with loose base, heavy blue steel



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
5357.24		24	2,5	0,6	0,34	5
5357.27		26,3	2,5	0,6	0,39	5
5357.30		29,2	2,5	0,6	0,44	5
5357.32		31,3	2,5	1	0,48	5

The high-sided pie tray is ideal for making all kinds of quiches and tarts. Steel plate is a very good heat conductor and lets you make crusty pie pastries. The model with loose

base is easy to use as it allows problem-free removal.

Round fluted tartlet mould, heavy blue steel



Code	Désignation	Øcm	Hcm	Th.mm	Kg
5356.09		9	2	0,6	0,05
5356.11		11	2	0,6	0,07
5356.14		14	2	0,6	0,1
5356.17		17	3	0,6	0,16

Rectangular cake mould , heavy blue steel



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
5359.26		9	26	11	0,6	0,37

Fluted pie mould with loose base, stainless steel



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
3028.12	Fluted pie mold, removable bottom	12	1,8	0,6	0,09	10

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

Nonstick aluminium round mould for tartlet



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg	PU
8151.12	Round aluminium non-stick mold	12			2,2	2	0,14	10
3315.15	Cutter with handle		15	8	3,5	0,4	0,15	1

The "Toque chaude" mould, non-stick on both sides, lets you make all kinds of quiche, small tart, upside-down apple tart, etc., without having to worry about turning out or cleaning.

Round stainless steel grate with feet



Code	Désignation	Øcm	Hcm	Kg
0237.28		28	3	0,15
0237.32		32	3,5	0,23



Round fluted tart mould with straight edge



Code	Désignation	Øcm	Hcm	Th.mm	Kg
4705.20		20	2	0,6	0,18
4705.24		24	2,8	0,6	0,32
4705.28		28	3	0,6	0,43
4705.32		32	3	0,6	0,56

Round fluted tart mould with straight edge - Loose base



Code	Désignation	Øcm	Hcm	Th.mm	Kg
4706.20		19,8	2	0,6	0,21
4706.24		23	2,8	0,6	0,32
4706.28		28	3	0,6	0,47
4706.32		32	3	0,6	0,61

Round fluted tart mould with oblique edge



Code	Désignation	Øcm	Hcm	Th.mm	Kg
4703.10		10	2	0,4	0,04
4703.12		12	2	0,4	0,05
4703.28		28	3	0,6	0,36

Round fluted tart mould with oblique edge - Loose base



Code	Désignation	Øcm	Hcm	Th.mm	Kg
4704.28		28	3	0,6	0,39

Round fluted fruit tart mould



Code	Désignation	Øcm	Hcm	Th.mm	Kg
4707.28		28	3	0,4	0,26

Square fluted tart mould with loose base



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
4709.18		18	18	2,7	0,6	0,25
4709.23		23	23	2,7	0,6	0,41

Rectangular fluted tart mould with loose base



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
4708.20		20	8	2,7	0,6	0,15
4708.36		35,6	10,2	2,7	0,6	0,32

Charlotte round mould without lid



Code	Désignation	Øcm	Hcm	Kg
4719.18		18	10	0,23
3429.18	GLASS LID FOR CHARLOTTE MOULD :	18		0,35

Brioche fluted mould



Code	Désignation	Øcm	Hcm	Th.mm	Kg
4702.10	Mini brioche mould	10	4,5	0,4	0,05
4702.22		22	8,3	0,4	0,24

Kougloff mould



Code	Désignation	Øcm	Hcm	Th.mm	Kg
4701.22		22	10	0,4	0,29

Set of 4 "Canelés Bordelais" fluted individual moulds

Code	Désignation	Hcm	Kg
4718.05		5,5	0,16



Rectangular tray of individual pastry moulds



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
4843.00	12 Muffins ø 7 cm Ht 3 cm	38	27	3,5	0,4	0,42
4710.12	12 Madeleines	26	20	1,4	0,4	0,2
4711.12	12 round tarlets ø 7 cm	34	26	1,9	0,4	0,35
4712.06	6 Mini-Savarins ø 8 cm	21,5	31,5	2,2	0,4	0,34
4712.12	12 Mini-Savarins ø 7 cm	34,3	26,2	2,2	0,4	0,4

Round pastry mould



Code	Désignation	Øcm	Th.mm	Kg
4717.20		20	0,6	0,17
4717.23		23	0,6	0,21
4717.28		28	0,6	0,32

Dismontable round pastry mould



Code	Désignation	Øcm	Hcm	Kg	PU
4844.20		20	6,7	0,27	4
4844.24		24	6,7	0,3	3
4844.26		26	6,7	0,33	3
4844.28		28	6,7	0,36	3

Dismontable round Savarin pastry mould - 2 bottoms for 2 uses



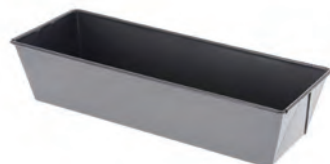
Code	Désignation	Øcm	Kg
4766.26		26	0,55

Rectangular cake mould with rounded edges



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
4715.15		15	7,5	4,8	0,4	0,1
4715.24		24	13	6,1	0,4	0,23
4715.26		26	10	6,3	0,4	0,21

Rectangular cake mould with folded edges



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
4716.25		25	10,8	7	0,3	0,24
4716.30		30	10,8	7	0,3	0,28
4716.35		35	10,8	7	0,3	0,3

Perforated baking tray for 2 baguettes



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
4713.02		37	16,2	2,5	0,6	0,26

Suitable also for giving a rounded shape for chocolate decors or almond tuiles.

Oven tray with insulating double wall



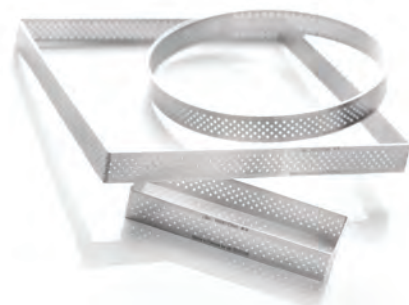
Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
4714.00		35,5	27,5	0,3	0,4	0,68

Double wall : perfect for macaroons and cookies cooking.



La Pâtisserie

Rings & Forms



l'école
VALRHONA
東京



Perforated stainless steel tart ring with straight edge - ROUND



l'école
VALRHONA
東京

Code	Désignation	Øcm	Hcm	Th.mm	Kg
	In partnership with the "Ecole Valrhona"				
3099.01	4,7 cl	5,5	2	0,8	0,02
3099.02	6,6 cl	6,5	2	0,8	0,02
3099.03	8,8 cl	7,5	2	0,8	0,03
3006.01	Pusher for round ring ø 7.5 - 8 cm	2017	7,4	6,1	0,05
3099.00	11,3 cl	8,5	2	0,8	0,03
3099.04	17,3 cl	10,5	2	0,8	0,04
3099.05	24,5 cl	12,5	2	0,8	0,04
3099.06	37,7 cl	15,5	2	1	0,05
3099.07	53,7 cl	18,5	2	1	0,07
3099.08	66 cl	20,5	2	1	0,08
3099.09	94,2 cl	24,5	2	1	0,1
3099.10	127,6 cl	28,5	2	1	0,12

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - HEART



l'école
VALRHONA
東京

Code	Désignation	Øcm	Hcm	Kg
	In partnership with the "Ecole Valrhona"			
3099.50	9,5 cl - individual	8	2	0,03
3099.51	20 cl - 2 p.	12	2	0,05
3099.52	40 cl - 4 p.	18	2	0,08
3099.53	60 cl - 6 p.	22	2	0,1

Perforated stainless steel tart ring with straight edge - RECTANGLE



l'école
VALRHONA
東京

Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
	In partnership with the "Ecole Valrhona"					
3099.30	10 cl - individual	12	4	2	0,8	0,09
3006.03	Pusher for rectangular tartlet ring (except 3943.05)	2017	7,7	2,4	6	0,02
3099.32	40 cl - 4 p.	25	8	2		0,1
3099.33	60 cl - 6 p.	28	11	2		0,12

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.



Perforated stainless steel tart ring with straight edge - SQUARE



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
	In partnership with the "Ecole Valrhona"					
3099.19	Perforated indiv. 10 cl	7	7	2	0,8	0,04
3099.20	Perforated indiv. 20 cl	8	8	2	0,8	0,05
3006.02	Pusher for square pastry form 8 cm	2017	7,7	6,1		0,04
3318.02	Cutter for square tartlet 8 cm Ht 2 cm	2017	14	12	4,1	0,13
3099.21	40 cl	15	15	2	1	0,12
3099.23	60 cl	17,5	17,5	2	1	0,13
3099.22	80 cl	20	20	2	1	0,15

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge- CALISSON



new 2017

Code	Désignation	Lcm	Wcm	Hcm	Kg
	In partnership with the "Ecole Valrhona"				
3099.70	10 cl - Individual ring	12	5	2	
3318.05	St/steel cutter for individual form Calisson				
3006.05	St/steel pusher for individual form Calisson	10,5	4	6,1	0,03
3099.72	20 cl - 2 p.	18	7,8	2	
3099.73	40 cl - 4 p.	25,5	11	2	

Perforated stainless steel tart ring with straight edge - OBLONG



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
	In partnership with the "Ecole Valrhona"					
3099.40	9,3 cl - individual	14,5	3,5	2	1	0,06
3006.04	Pusher for oblong rings L. 14 cm	2017	14	3,2	6,1	0,03
3099.42	40 cl - 4 p.	27	8	2		0,09
3099.43	60 cl - 6 p.	30	11	2		0,1

Christophe Renou

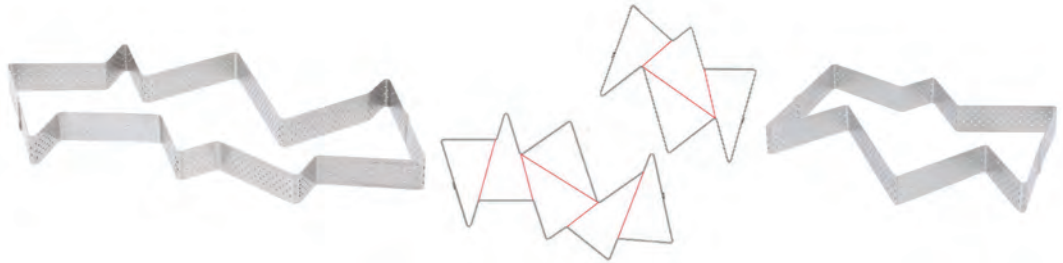
MOF 2015 Master pastry chef at the famous pastry school L'Ecole Valrhona.

For the MOF competition, C. Renou decided to work on the theme of "Sweet Picasso", especially on the painter's cubist influences.

Discover the original pastry forms he created and we propose you now

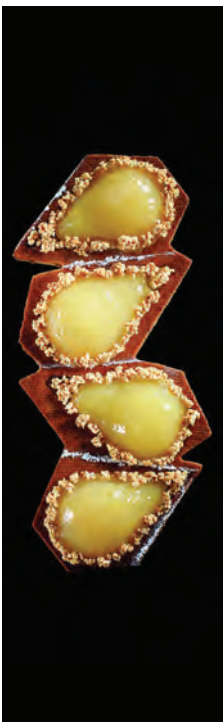


Stainless steel tart rings - CREATION C. RENO

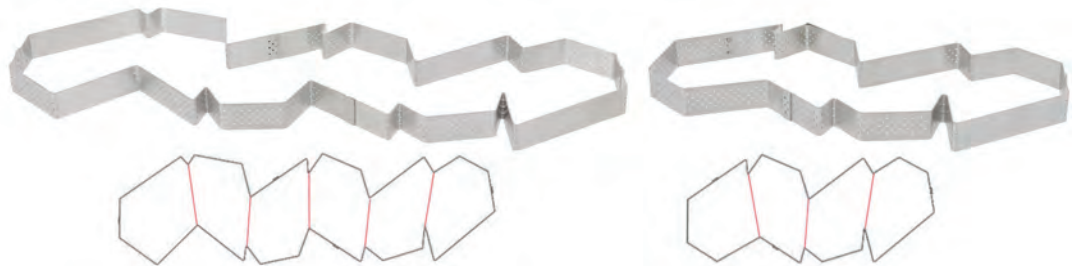


These new tart rings with small holes enable a uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim. The tarts rings offer original forms for unique creations. They combine both fantasy and rigor. The pieces of the pie are all the same.

Code	Désignation	Hcm	Th.mm	Kg
3099.94	4 triangular parts	2	1	0,1
3099.96	6 triangular parts	2	1	



Stainless steel tart rings "EXPERT" - CREATION C. RENO



Created in partnership with Christophe Renou, these new tart rings with small holes enable a uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim. The tarts rings offer original forms for unique creations. They combine both fantasy and rigor.

Code	Désignation	Hcm	Th.mm	Kg
3099.84	4 p.	2	1	0,12
3099.86	6 p.	2	1	



Stainless steel pastry form for cream cakes - CREATION C. RENO



Code	Désignation	Hcm	Th.mm	Kg
3939.34	4 p.	4	1	0,26
3939.36	6 p.	4	1	

Created in partnership with Christophe Renou, Master Pastry Chef at the "Ecole Valrhona", these new pastry forms offer an original shape for unique creations. They combine both fantasy and rigor. The triangular pieces of the cake are all the same.

Perforated tart ring, rolled edge, height 2 cm



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3093.06		6	2	0,4	0,02
3093.08		8	2	0,4	0,03
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05
3093.10		10	2	0,4	0,04
3093.22		22	2	0,4	0,1
3093.24		24	2	0,4	0,11
3093.26		26	2	0,4	0,12
3093.28		28	2	0,4	0,13

These perforated rings are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate and it's easy to turn out. The small

holes around the ring enables to suppress air bubbles to obtain a perfect crusty-baked tart.

Tart ring, rolled edge, height 2 cm



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3091.06N		6	2	0,4	0,02
3091.08N		8	2	0,4	0,03
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05
3091.10N		10	2	0,4	0,04
3091.12N		12	2	0,4	0,04
3091.14N		14	2	0,4	0,05
3091.16N		16	2	0,4	0,06
3091.18N		18	2	0,4	0,07
3091.20N		20	2	0,4	0,08
3091.22N		22	2	0,4	0,09
3091.24N		24	2	0,4	0,1
3091.26N		26	2	0,4	0,11
3091.28N		28	2	0,4	0,12
3091.30N		30	2	0,4	0,13
3091.32N		32	2	0,4	0,14

These stainless steel rings, 2cm high (3/4"), are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate (several rings can

be positioned on the same tray). Apart from that, it's easy to turn out.

Stainless steel square rings, height 2 cm



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3905.08	Small square Ht 2 cm	8	8	2	1	0,05
3006.02	Pusher for square pastry form 8 cm	7,7		6,1		0,04
3318.02	Cutter for square tartlet 8 cm Ht 2 cm	14	12	4,1		0,13
3905.12		12	12	2	1	0,08
3905.16		16	16	2	1,2	0,19
3905.20		20	20	2	1,2	0,16
3905.24		24	24	2	1,2	0,19
3905.28		28	28	2	1,2	0,21

CUSTOMIZATION Consult us for your made-to-measure rings

Stainless steel square rings, height 4,5 cm



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3006.02	Pusher for square pastry form 8 cm	2017	7,7	6,1		0,04
3906.12		12	12	4,5	1	0,17
3906.16		16	16	4,5	1	0,24
3906.20		20	20	4,5	1	0,29
3906.24		24	24	4,5	1,2	0,42
3906.28		28	28	4,5	1,2	0,49

Stainless steel triangle ring, sharp angles



Code	Désignation	Lcm	Hcm	Th.mm	Kg	PU
3937.08	small cake = ring ø7,5 cm	9,4	4,5	0,8	0,08	6
3937.16	= ring ø16 cm	20	4,5	1	0,21	1
3937.20	= ring ø20 cm	25	4,5	1	0,26	1
3937.24	= ring ø24 cm	30	4,5	1	0,32	1

An equilateral triangle with sharp angles for modern and original cake shapes. The ring thickness is adapted to the diameter: the stainless steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.

Stainless steel round ring, height 4,5 cm



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
3989.05		5	4,5	0,8	0,04	6
3989.06		6	4,5	0,8	0,05	6
3989.65		6,5	4,5	0,8	0,06	1
3989.07		7	4,5	0,8	0,06	6
3989.75		7,5	4,5	0,8	0,07	6
3989.08		8	4,5	0,8	0,08	6
3006.01	Pusher for round ring ø 7.5 - 8 cm	2017	7,4	6,1	0,05	1
3989.10		10	4,5	0,8	0,09	1
3989.12		12	4,5	0,8	0,11	1
3989.14		14	4,5	0,8	0,12	1
3989.16		16	4,5	1	0,18	1
3989.18		18	4,5	1	0,2	1
3989.20		20	4,5	1	0,22	1
3989.22		22	4,5	1	0,24	1
3989.24		24	4,5	1	0,27	1
3989.26		26	4,5	1	0,29	1
3989.28		28	4,5	1,2	0,36	1

The 4,5 cm high (1-3/4") pastry rings are perfect for mousse-based desserts that have a Joconde biscuit bottom.



Stainless steel round standard - height 6 cm



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3940.12		12	6	0,8	0,14
3940.14		14	6	0,8	0,16
3940.16		16	6	1	0,23
3940.18		18	6	1	0,26
3940.20		20	6	1	0,29
3940.22		22	6	1	0,32
3940.24		24	6	1	0,35
3940.26		26	6	1	0,39
3940.28		28	6	1,2	0,4
3940.30		30	6	1,2	0,51

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



St/steel round high ring -for "PAIN SURPRISE", Panettone, Wedding cakes



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3912.08	30 cl	8	6	1	0,12
3912.12	90 cl	12	8	1	0,23
3912.16	200 cl	16	10	1	0,39
3912.20	380 cl	20	12	1	0,59
3912.24	630 cl	24	14	1	0,82

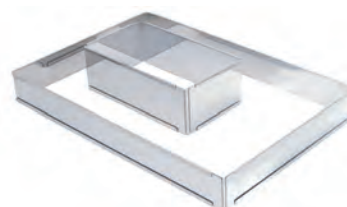
Perfect for baking Pain Surprise, Panettone or wedding cakes. Suitable for oven cooking and freezing. To combine with baking paper or baking nonstick sheets. Robust and undistortable.

Stainless steel expandable square frame



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3014.16	Maximum size 30x30 cm	16	16	5	1	0,57
3014.20	Maximum size 37x37 cm Perfect for trays 40 x 30 cm	20	20	5	1	0,69
3014.30	Maximum size 57 x57 cm	30	30	5	1	0,82

Stainless steel expandable rectangular frame



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3014.21	Expandable to maxi. 40 x 21 cm	21,5	11,5	7,5	1	1,07
3014.43	Expandable to maxi. 56 x84 cm	43	29	5	1	1,29



Stainless steel extensible rings - Big sizes

Code	Désignation	Hcm	Th.mm	Kg
3040.01	from ø 18 to 36 cm - Graduated	4,5	0,8	0,27
3040.02	from ø 18 to 36 cm - Graduated	6,5	0,8	0,37



Oval stainless steel ring



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3069.21	Equivalent to a ø 16 cm ring	21	14	4,5	1	0,25

The ring thickness is adapted to the diameter : the stainless steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.

Stainless steel straight tear-drop ring



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
	HEIGHT 40 mm						
3027.20	= 14 cm ring	20	12	4	1	0,16	1
3027.23	= 16 cm ring	23	14,5	4	1	0,18	1
3027.26	= 18 cm ring	26	16	4	1	0,26	1
3027.08	Individual	8	5	4	0,8	0,05	6

The various pastry ring shapes allow a pastrycook to make cakes that not only taste good but are also good-looking and original, enabling him or her to stand out from the crowd. What's more, the original shape of the cream cake is itself decorative and therefore cuts back on decorating time.

Stainless steel heart-shaped ring



Code	Désignation	Øcm	Hcm	Th.mm	Kg	PU
	HEIGHT 40 mm					
3077.06	Heart ø 6 cm	6	4	0,8	0,06	6
3077.14	Equivalent to a 14 cm ring	14	4	1	0,16	1
3077.16	Equivalent to a 16 cm ring	16	4	1	0,18	1
3077.18	Equivalent to a 18 cm ring	18	4	1	0,19	1
3077.20	Equivalent to a 20 cm ring	20	4	1	0,22	1
3077.22	Equivalent to a 22 cm ring	22	4	1	0,23	1
3077.24	Equivalent to a 24 cm ring	24	4	1	0,24	1

The heart form lets you make cakes, ice-cream, or other desserts with an original shape that's perfect for birthdays, Mother's Day, and of course, Saint Valentine's day.

Stainless steel pastry form "Calisson"

new 2017



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
3076.22	"Calisson" shaped ring L. 22 cm	22	10	4	0,6	1	0,16	1
3076.27	"Calisson" shaped ring L.27 cm	27	11	4	0,9	1	0,19	1
3076.33	"Calisson" shaped ring L.33 cm	33	14,6	4	1,35	1	0,23	1
	INDIVIDUAL :							
3076.11	"Calisson" shaped ring L.11 cm	11	5	4	0,15	0,8		6
3006.05	St/steel pusher for individual form Calisson	10,5	4	6,1			0,03	1
	MIGNARDISE:							
3076.05	"Calisson" shaped ring L.5,5 cm	5,5	2,5			0,8	0,02	1

Stainless steel oblong individual ring



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
	CREATION MATHIEU BLANDIN World pastry champion 2013					
3037.14	Oblong Mathieu Blandin In partnership with the "Ecole Valrhona"	14,5	3,5	2	1	0,06
3099.40	Perforated st/steel ring with straight edge 9,3 cl - individual	14,5	3,5	2	1	0,06
3006.04	Pusher for oblong rings L. 14 cm	14	3,2	6,1		0,03

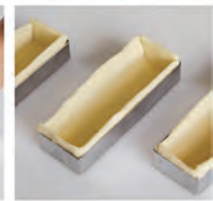
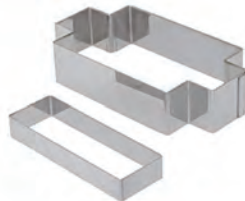
Stainless steel rectangular ring, sharp corners



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3943.05		5	2,5	2,5	0,8	0,03
3943.08		8	2,5	2,5	1,2	0,03
3943.10		10	2,5	3	1,2	0,04
3943.12		12	4	3	1,2	0,09
3943.13		12	4	4	1,2	0,12
3942.16		16	3	2,5	1,2	0,09
3941.18		18	3	2	1,2	0,08
3006.03	Pusher for rectangular tartlet ring (except 3943.05)	7,7	2,4	6		0,02

This shape of mould is especially well suited for arranging fillings on a dish: for coating cooked vegetables, rice, vegetarian lasagne, or adding a touch of elegance to dishes such as salmon tartare.

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



FRANCK MICHEL - MOF and Pastry World Champion - has created this rectangular form and its cutter is to make quickly small original tartlets. The rectangular form has its own cutter, which allows the upright part of the pastry to be cut to the exact size of the form. The narrow tartlets that are easy to hold in the hand.

Code	Désignation	Lcm	Wcm	Hcm	Kg
3943.11	Rectangular ring	11,5	4	1,7	0,09
3943.91	Adapted cutter for 3943.11				0,09
3006.03	Pusher for rectangular tartlet ring (except 3943.05)	7,7	2,4	6	0,02

Stainless steel small square individual ring, cutter & pusher



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3905.08	Small square Ht 2 cm	8	8	2	1	0,05
3099.20	Perforated indiv. 20 cl	8	8	2	0,8	0,05
3006.02	Pusher for square pastry form 8 cm	7,7		6,1		0,04
3318.02	Cutter for square tartlet 8 cm Ht 2 cm	14	12	4,1		0,13

Stainless steel small individual pastry ring



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3937.08	small cake = ring ø7,5 cm		9,4		4,5	0,8	0,08	6
3077.06	Heart ø 6 cm	6			4	0,8	0,06	6
3079.06	Heart ø 6 cm	6			4,5	0,8	0,05	6
3079.07	Heart ø 7 cm	7			4,5	0,8	0,06	6
3094.05	Heart ø 3,25	3,25			2	0,8	0,02	6
3070.06	Octogonal ø 6 cm	6			4	0,8	0,05	6
3078.06	Hexagonal ø 6 cm	6			4,5	0,8	0,04	6
3078.07	Hexagonal ø 7 cm	7			4,5	0,8	0,05	6
3139.06	Small indiv. square ring, rounded angles		6	6	4	0,8	0,05	6
3138.07	Small ind. rect. ring, rounded angles		7	5	4	0,8	0,05	6
3103.06	Small individual rounded square ring		6	6	4	0,8	0,05	6
3106.06	Small individual rounded triangle ring		6	6	4	0,8	0,05	6
3027.08	Individual		8	5	4	0,8	0,05	6
3101.08	Small individual rounded tear-drop ring		8		4	0,8	0,05	6

The individual shapes are made of stainless steel and used to make small cakes, mousses, individual cream cakes.

Stainless steel small individual ring



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3938.40	Round ø 60 - Ht 40 mm	6			4	0,8	0,05	6
3939.06	Round ø 65 - Ht 40 mm	6,5			4	0,8	0,05	6
3096.01	Round ø 45 - Ht 25 mm	4,5			2,5	0,8	0,02	6
3094.01	Round ø 32,5 mm - Ht 20 mm	3,25			2	0,8	0,01	6
3069.06	Ovale equivalent to a ø 60 mm ring		8	5,5	4,5	0,8	0,04	6
3069.07	Ovale equivalent to a ø 70 mm ring		9,5	6,5	4,5	0,8	0,05	6
3094.02	Ovale equivalent to a ø 32,5 mm ring		4	3	2	0,8	0,01	6
3037.06	Oblong equivalent to a ø 60 mm ring		7,4	3,3	4,5	0,8	0,04	6
3037.07	Oblong equivalent to a ø 70 mm ring		8,8	5,2	4,5	0,8	0,05	6
3037.14	Oblong Mathieu Blandin		14,5	3,5	2	1	0,06	1

Stainless steel pusher for individual pastry rings and forms

new 2017



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Kg
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4			6,1	0,05
3006.02	Pusher for square pastry form 8 cm		7,7		6,1	0,04
3006.03	Pusher for rectangular tartlet ring (except 3943.05)		7,7	2,4	6	0,02
3006.04	Pusher for oblong rings L. 14 cm		14	3,2	6,1	0,03
3006.05	St/steel pusher for individual form Calisson		10,5	4	6,1	0,03

Stainless steel universal pusher for using in individual pastry rings



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3006.00		6	7	10	1	0,04

Pushing tool for using in round, triangular or square ring 8 cm, and in rectangular forms 3943/3942/3941. To push easily the sweet or savory preparations in the edges, to pack down regularly avoiding air bubbles and to egalize. Double-ended. Perfect for moulding rice, purée, mousse, cooked vegetables, etc.

Polypropylene precut sheets - 60 microns



Code	Désignation	Lcm	Hcm	Kg
042010	For cakes ø 60 mm and Ht 45 mm 500 sheets	20	4,5	0,25
042011	For cakes ø 65 mm and Ht 40 mm 500 sheets	21,5	4	0,23
042012	For cakes ø 70 mm et Ht 40 mm 500 sheets	23	4	0,25
042013	For cakes ø 80 mm et Ht 40 mm 500 sheets	27	4	0,29
042017	For cakes ø 80 mm et Ht 45 mm 500 sheets	27	4,5	0,31
042014	For cakes Cocktail ø 45 mm and Ht 25 mm 1000 sheets	15	2,5	0,3

The transparent polypropylene sheet is for lining cake moulds in order to ensure easy turning out after cream cakes have been chilled. These pre-cut linings match the Fab'Rapid shapes or other individual rings and allow even better productivity.

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



Code	Désignation	Hcm	Kg
042002	40 mm high	4	1,65
042003	45 mm high	4,5	1,8
042004	50 mm high	5	2,14
042005	60 mm high	6	2,17

Cake-moulding tapes let you line the insides of pastry rings before moulding cream cakes in them. They then make it easy to turn out the frozen cake without damaging the exterior.

Stainless steel "Bordelais" fluted moulds

new 2017



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3065.35		3,5	4	0,8	0,03
3065.45		4,5	4,2	0,8	0,04
3065.55		5,5	5,5	0,8	0,06

Copper "Bordelais" fluted moulds



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
TINNED COPPER						
6820.35N		3,5	3,3	0,03	0,8	0,01
6820.45N		4,5	4,2	0,06	1	0,03
6820.55N		5,5	5	0,1	1,2	0,05

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

Crème-caramel mould "dariole", stainless steel



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg	PU
3095.45N		4,8	4	0,05	0,8	0,04	6
3095.55N		5,5	5,1	0,14	0,8	0,06	6
3095.65N		6,4	6	0,18	0,8	0,08	6
3095.80		8	7,6	0,32	0,8	0,12	6

The "Dariol" mould is made from extra-smooth stainless steel for easy turning out; this way, the product has a really nice appearance when turned out. The mould is sturdy and will not distort. The shape is perfect for caramel creams.

Hemispherical dome mould, stainless steel



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg	PU
3133.04N		4	2	0,02	1,2	0,02	10
3133.06N		6	2,7	0,05	1	0,03	5
3133.07N		7	3,5	0,08	1	0,06	5
3133.08N		8	4	0,13	1	0,08	5
3133.09		9	4,2	0,16	1	0,09	5
3133.10N		10	4,8	0,25	1,2	0,13	5
3133.12		12	5,9	0,45	1,2	0,19	3
3133.14N		14	6,7	0,67	1,2	0,24	3
3133.16N		16	8	1	0,8	0,33	3
3133.18N		18	8,7	1,46	1,5	0,37	2
3133.20N		20	10	2,06	1,5	0,45	2

The various pastry ring shapes allow a pastrycook to make cakes which are good-looking and original, enabling him or her to stand out from the crowd. What's more, the original shape of the cream cake is itself decorative and therefore cuts back on decorating time. The st. steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.

Pyramid mould and ovale mould, stainless steel



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
3023.06N		6	6	4	0,04	1	0,05	6
3023.07N		7,5	7,5	5,2	0,09	1	0,07	6
3023.09N		9	9	6	0,16	1	0,19	3
3023.12N		12	12	8	0,39	1	0,2	3
3023.15N		15	15	10	0,77	1	0,3	1
3023.17N		17	17	12	1,15	1	0,38	1
3023.19N		19	19	13,2	1,5	1	0,47	1

The pyramid mould is made of extra-smooth stainless steel for easy turning-out; this way, the product (cake, cream cake, ice-cream) has a really nice appearance when turned out. The mould is sturdy and will not distort.

St/steel triangular cake mould with lid & silicone insert - CREATION C.RENOU



Code	Désignation	Lcm	Wcm	Hcm	Kg
3209.18		18	8	6,5	0,65

For the MOF competition, C. Renou decided to work on the theme of "Sweet Picasso" especially on the painter's cubist influences. For this product, a silicone insert with geometric forms in relief fits into the mould and creates a 3D decoration on the cake.



JÉRÔME LANGILLIER MAÎTRE PÂTISSIER
 WORLD CHAMPION 2009
 International consultant
 Member of the Organizing Committee of the World Pastry Cup
 Founding member of the International Desserts Academy



St/steel tube mould with its nonstick baking sheet - Concept Jérôme Langillier



A stainless steel long mould combined with a baking support. Mould: Robust. Heavy duty st/steel. Easy to assembly with the removable ends. Nonstick baking sheet made of PTFE-coated glass fiber. 0,13-mm thick. Reusable over 200 times. Fits perfectly into the mould. Easy moulding and unmoulding. Time saving and higher productivity. For sweet and savory preparations.

Use temperature : from -170°C to +260°C.

Code	Désignation	Øcm	Lcm	Wcm	Th.mm	Kg
	Perfect for baba, Terrines and leavened doughs with yeast Removable ends					
3203.20	Tube mould L.20 cm & baking sheet	4,5	20		0,8	0,25
4344.30	Baking sheet for 3203.20		20	15,1		0,01
3203.30	Tube mould L.30 cm & baking support	4,5	30		0,8	0,33
4344.31	Baking sheet for 3203.30		30	15,1		0,01



St/steel oblique mould special Cake & baking sheet - Concept Jérôme Langillier

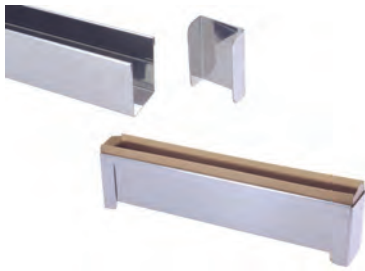


Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3208.23	Oblique long mould and baking sheet Removable ends	23	5,5	5	0,8	0,34
4344.40	Baking sheet for 3208.23 from - 170°C to + 260 °C	35	15,5			0,01

Mould: Robust. Heavy duty st/steel. Easy to assembly with the removable ends. Nonstick baking sheet made of PTFE-coated glass fiber. 0,13-mm thick. Reusable over 200 times. Fits perfectly into the mould. Cut to the shape of the mould

and can be used as a template for pastry. Easy moulding and unmoulding. Time saving and higher productivity.

St/steel mould special Pâté en Croûte & baking sheet - Concept Jérôme Langillier



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3202.04	Rectangular mould and baking sheet Removable ends	30	4	6	0,8	0,45
4344.20	Baking sheet for 3202.04 from - 170°C to + 260 °C	44	17			0,01

Mould: Robust. Heavy duty st/steel. Easy to assembly with the removable ends. Nonstick baking sheet made of PTFE-coated glass fiber. 0,13-mm thick. Reusable over 200 times. Fits perfectly into the mould. Cut to the shape of the mould and can be used as a template for pastry. Easy moulding and unmoulding. Time saving and higher productivity.

St. steel long round mould with removable ends

new
2017



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	
3206.80		50	8	6,5	1	0,85	
3206.58	SPECIAL 60 x 40 cm	2017	58	8	6,5	1	0,95

Ideal for making pâtés (with one or two flavours), Yule logs, Swiss rolls, etc. The walls are extra-smooth and turning out is easy. Both end plates are removable.

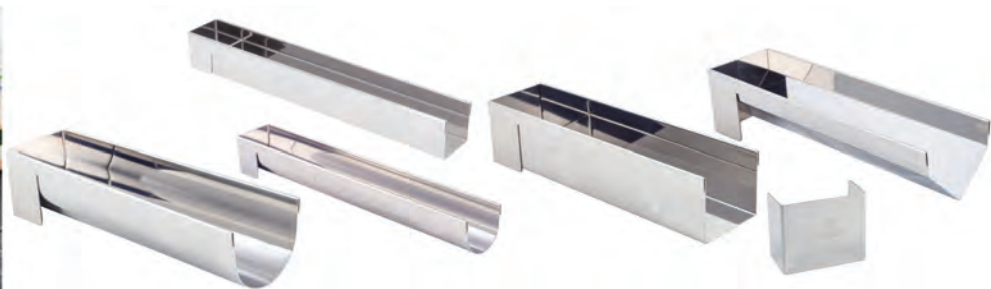
Moulds for rolled-cake, ice-cream or terrine, watertight - "Round"



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3050.80N	Round long mould	50	8	6,2	0,8	0,73
3081.08	Separator for rounded terrine mould		8	6	1	0,06
3050.08	Flat bottom for rounded terrine mould 3050.80	49,5	5,1	5	1,2	0,26

These stainless steel troughs are leakproof, robust, hygienic, and have an original shape. They are ideal for making pâtés (with 1 or 2 flavours), ice-creams (Neapolitan style), etc. Good sealing is important for ice-cream or fish-pâté. The walls are extra-smooth and turning out is easy.

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



To make pâtés (of vegetables, meat or fish), ice-creams, Swiss rolled, yule logs, etc. Long mould with removable ends. High-quality stainless steel. Made in France.

Code	Désignation	Øcm	Lcm	Wcm	Hcm	Kg
3206.30	Round 6,5 cm high	7,5	30		6,5	0,6
3206.04	Round - small size 4 cm high	4	30	4,4	4	0,21
3205.30	Square		30	6,5	6,5	0,66
3205.04	Square - Small size 4 cm		30	4	4	
3204.30	Triangular		30	8	6,5	0,55

St. steel plate moulds for small yule logs with removable end - 6 bands



Code	Désignation	Lcm	Wcm	Hcm	Kg
4582.03	Round mini yule logs - 6 bands 38x4x4 cm	38	30	4	1,85

These batteries of mini-troughs are made from stainless steel and let you make mini Yule logs, pâtés, etc. Each battery has 6 troughs. The end plates are removable.

Professional Charlotte mould, no lid - tinned iron



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg	PU
0125.07		7	4	0,14	1	0,08	5
0125.10		10	6	0,4	1	0,15	5
0125.14		14	8	1	1	0,35	5
0125.16		16	8,5	1,5	1	0,45	5
0125.18		18	9,7	2,1	1	0,56	5
Not for induction hob							

The charlotte mould, with its high sides, is ideal for preparing Charlottes, plum duff, aspic jellies, ice-creams... The two handles allow a firm hold for easy turning out. The mould material guarantees good heat transmission. The corresponding glass lid ref. 3429 is sold separately.

Professional Charlotte mould, no lid - Stainless steel



Code	Désignation	Øcm	Hcm	Liters.	Kg
3125.07		6,7	4,5	0,14	0,07
3125.10		9,7	6	0,4	0,13
3125.14		14	8	1	0,27
3125.16		16	9	1,5	0,36
3125.18		17,7	10	2,1	0,43
3125.20		19,8	11	3	0,52
Glass lid Ref.3429 are suitable to the Charlotte moulds ø 14-16-18-20 cm					

The charlotte mould, with its high sides, is ideal for all sorts of preparations: Charlottes, plum duff, aspic jellies, ice-creams... The two handles allow a firm hold for easy turning out. Stainless steel guarantees good heat transmission and easy cleaning. The corresponding lid ref. 3429 or 4112 is sold separately.

Disposable moulds PVC



Code	Désignation	Lcm	Wcm	Hcm	Kg
045000	Set of 25 sheets of 12 conical moulds Ht 90 mm	34	25	9	1,13

The throw-away PVC moulds are very practical to use; they are sturdy and will not distort. They let you make cakes or iced Yule logs. Do not use in the oven.



La Pâtisserie

Cutters

Box of cutters made of polyamid reinforced with glass fibre

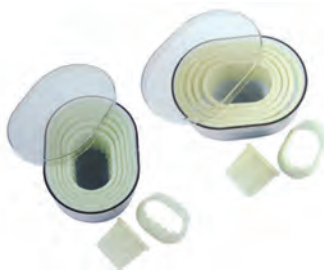
Extra-strong foodgrade quality
 Solid and resistant. One-piece construction for perfect hygiene
 Can be sterilized - T° max. 160°C
 35 mm high - Round edge for comfortable handling

Box of 9 round cutters



Code	Désignation	Hcm	Kg
4308.00	Plain ø 2 to 10 cm	5	0,23
4307.00	Fluted ø 2 to 10 cm	5	0,22
	ø20/30/40/50/60/70/80/90/100 cm		

Box of 7 oval cutters



Code	Désignation	Hcm	Kg
4302.00	7 plain cutters L. 1,8 cm to 11 cm	5	0,22
4302.10	7 fluted cutters L. 1,8 cm to 11 cm	5	0,22
	L.32/45/58/70/85/95/110 mm		

Box of 7 cutters "BOAT"



Code	Désignation	Hcm	Kg
4300.00	7 plain cutters L. 2 cm to 11 cm	5	0,17
4300.10	7 fluted cutters L. 2 cm to 11 cm	5	0,18
	L.20/35/50/65/80/95/110 mm		

Box of 7 cutters "HEART"



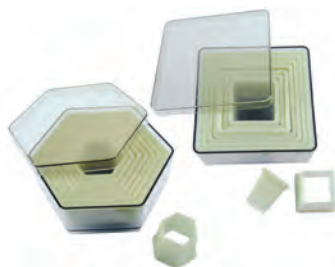
Code	Désignation	Hcm	Kg
4301.00	7 plain cutters L. 1,5 cm to 9,5 cm	5	0,24
4301.10	7 fluted cutters L. 1,5 cm to 9,5 cm	5	0,23
	15/25/45/55/65/80/95 mm		

Box of 8 cutters "FLOWER"



Code	Désignation	Hcm	Kg
4303.00	8 plain cutters plain cutters ø 1,8 to 11,5 cm	5	0,28
4303.10	8 fluted cutters ø 2 to 10 cm	5	0,28
	ø 18/30/45/60/75/85/100/115 mm		

Box of plain cutters



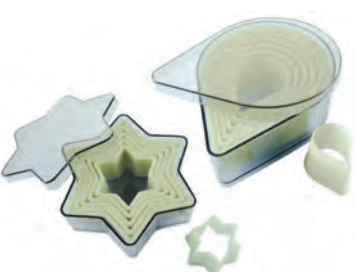
Code	Désignation	Hcm	Kg
4304.30	9 square cutters - L.1,8 to 9,5 cm L.18/25/35/45/55/65/75/85/95 mm	5	0,27
4304.40	9 hexagonal cutters - ø 1,5 to 9 cm ø15/25/35/45/50/60/70/80/90 mm	5	0,25

Box of plain cutters



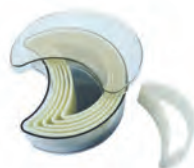
Code	Désignation	Hcm	Kg
4304.60	5 cutters "5-tip star" - ø 2 to 12 cm ø 20/40/70/90/120 mm	5	0,21
4304.70	8 cutters "Clover" - ø 1,5 to 10 cm ø 15/30/40/50/65/75/90/100 mm	5	0,26

Box of plain cutters



Code	Désignation	Hcm	Kg
4304.10	8 cutters "tear-Drop" -L.2 to 12,5 cm L.20/35/50/65/80/95/110/125 mm	5	0,24
4304.50	7 cutters "6-tip star" -ø 3 to 12 cm ø 30/40/60/70/90/100/120 mm	5	0,27

Box of plain cutters



Code	Désignation	Hcm	Kg
4304.20	7 cutters "Moon" - L. 7 to 11 cm L.70/80/85/90/95/100/110 mm	5	0,29

Round plain cutter, small



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3317.04		4	4,2	1	0,04

This small professional quality stainless steel cutting ring is sharpened to allow you to cut not only pastry but also harder preparations. It has a rim to allow easier handling without risk of injury.

Oval fluted cutter with handle



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3312.17	St. steel oval fluted cutter L. 17 cm	17	12,5	3,5	0,4	0,23

This professional-grade pastry cutting ring is very sturdy and will not distort. The ergonomic handle gives a good grip without risk of injury.

Round fluted cutter



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3313.13	With handle	13	3,5	0,4	0,19
3313.14	With handle	14	3,5	0,4	0,22
3313.15	With handle	15	3,5	0,4	0,23
3314.04	No handle	4	3,5	0,4	0,04
3314.05	No handle	5,5	3,5	0,4	0,05
3314.08	No handle	8	3,5	0,4	0,09
3314.10	No handle	10	3,5	0,4	0,11
3314.12	No handle	12	3,5	0,4	0,13

These professional-grade stainless steel round pastry cutting rings are very sturdy and distortion-free. The ergonomic handle on the large diameters gives a good grip for safe cutting.

Box of 9 round cutters - stainless steel



Code	Désignation	Hcm	Th.mm	Kg
3323.00N	Plain ø 3 to 11 cm	3,5	0,6	0,44
3324.00N	Fluted ø 3 to 11 cm	3,5	0,6	0,46

These professional-grade stainless steel star pastry cutting rings are very sturdy and will not distort. They will satisfy every need thanks to the different forms available. It is the tool which will satisfy your creativity thanks to the 2 different aspects suggested.

Ovalized fluted cutter



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3316.08	No handle	8	4	3,5	0,4	0,05
3316.10	No handle	10	5	3,5	0,4	0,06
3316.12	No handle	12	6	3,5	0,4	0,09

These professional-grade stainless steel round pastry cutting rings are very sturdy and will not distort. They allow you to make oval jam tart shells.

Set of decorating cutters Figures (0-9)



Code	Désignation	Hcm	Kg
3322.01N		3	0,2

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

Set of decorating cutters - Alphabet (A-Z)



Code	Désignation	Øcm	Hcm	Kg
3322.00N		12,8	2	0,19

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

Rolling pins



Code	Désignation	Øcm	Lcm	Kg
4880.00N	"Makrolon" polyamide rolling pin (1)	5	50	0,92
4840.01N	Beech rolling pin (2)	5	50	0,72

The polyamide rolling pin is ideal for making a constant temperature so pastry won't stick. puff pastry; it has the advantage of staying at

Rolling pin aluminium, on ball bearings



Code	Désignation	Øcm	Lcm	Wcm	Kg
8800.46N		8	46	7,5	1,5

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

Wheels for pastry in food plastic material



Code	Désignation	Øcm	Lcm	Kg
	Cutting wheel for grating pastry			
4361.00N		4,5	5	0,07
4361.01N		4,5	10	0,14
	Spiked roller			
4362.00N		6,5	5	0,07
4362.01N		6,5	10	0,14

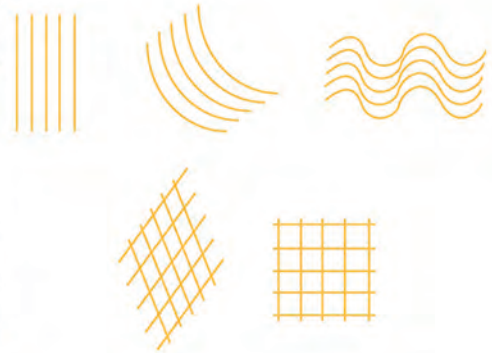
The criss-cross slitter lets you make diamond holes in the pastry uniformly in strips of pastry. for decorating pie-tops. Once the pastry has been through the roller, you just need to stretch it to obtain perfect diamond holes. The pastry-spiking roll is handy for pricking holes quickly and

Set of 10 disposable baker blades



Code	Désignation	Lcm	Kg
4670.03N	Yellow baker blades : fixed blades	13	0,01
4670.04N	Red baker blades : pivoting blades	13	0,01
4670.05N	Blue baker blades : reversible blades	14	0,01
4670.06N	Green baker blades : fixed blades	14,5	0,01

Baker's blades let you slit the dough before baking bread. The blade's cutting edge guarantees you a high quality cut.



Expanding pastry cutter - Stainless steel



This expanding roller carries several stub spindles, each with a cutting wheel, and allows you to cut a series of straight strips in one go. The width is adjustable.

Code	Désignation	Lcm	Wcm	Hcm	Kg
4781.00N	5 plain wheels ø 5,5 cm to cut 4 strips From 1 to 11,5 cm large	22,5	5,2	5,5	0,56
4781.01	Double 5 plain wheels and 5 fluted wheels ø 5,5 cm to cut 4 strips From 1 to 11,5 cm large	27	7,8	5,5	0,97
4781.02	6 plain wheels ø 10 cm to cut 5 strips From 1 to 12,5 cm large	27	6,4	10	0,98

Scraper



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3300.12	Straight dough scraper, stiff, st. steel	12	9	2,5	1	0,18	1
3301.12	Round dough scraper, stiff, st. steel	12	9	2,5	1	0,14	1
3302.11N	Dough straight scraper, supple steel	11	8,8	2,5	0,3	0,09	12
3302.12N	Dough round scraper, supple steel	11	8,8	2,5	0,3	0,08	12

The rigid or flexible pastry cutters are used for cutting out and cleaning pastry, bread dough, or pizza pastry, and also for scraping

Supple plastic scraper



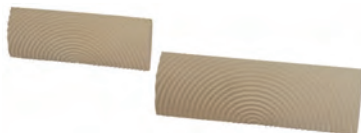
Code	Désignation	Lcm	Wcm	Th.mm	Kg	PU
4858.00N	Supple round scraper T° max. 60 °C	15	11	2	0,02	5

This utensil lets you scrape out a bowl to remove any mixture stuck to the walls.



Combs & Frames

Imitation wood pattern combs - Rubber



Code	Désignation	Lcm	Kg
040509	Individual imitation wood pattern L. 100 mm	10	0,1
040510	Individual imitation wood patterns L. 150 mm	15	0,17

The grainer is a half-round rubber utensil used in pastry cooking to give a decorative imitation wood effect to cakes and cream cakes.

St. steel frame and comb for biscuit "Charlotte" and decorating cream comb 2 sides



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3003.42	Decorating cream comb 2 sides (1)	42	8		1,2	0,31
3017.70	St. steel comb, 2 sides (2)	70	11	2,5	1,2	0,8

The frames allow you not only to size the mix but also to guide the comb when you pull it towards you to make a decoration on biscuit or cream.

Stainless steel "Joconde" biscuit frame



Code	Désignation	Lcm	Wcm	Th.mm	Kg
3017.61	(Interior size) "Joconde" frame" 570 x 370 mm	61	41	3	1,25

This biscuit frame is 3mm thick (just over 1/8") and is specially designed for making Joconde biscuits.

Pastry frame st. steel

new 2017



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3015.25		57	37	2,5	2,5	0,8
3015.30		57	37	3		
3015.35		57	37	3,5	2,5	1,12
3015.40		57	37	4	2,5	1,4
3015.45		57	37	4,5	2,5	1,6
3015.49	For GN 1/1 size	2017	49	29	4,5	2,5
3015.50		57	37	5	2,5	5
3015.60		57	37	6	2,5	2,1

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

Pastry frame st. steel

new 2017

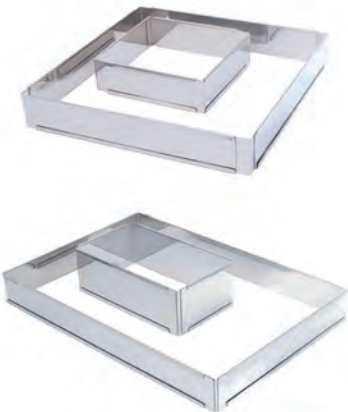


Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3018.30		57	9	3	2,5	0,77
3018.40		57	9	4	2,5	1,04
3018.49	For GN 1/1 size	2017	49	9	4,5	2,5

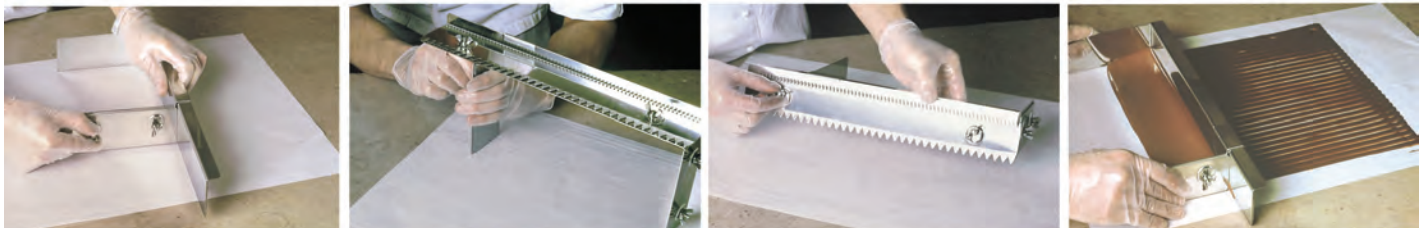
These stainless steel biscuit frames are extra thick and will not distort. They are easy to keep clean.



Stainless steel expandable ring



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
SQUARE						
3014.16	Maximum size 30x30 cm	16	16	5	1	0,57
3014.20	Maximum size 37x37 cm	20	20	5	1	0,69
3014.30	Maximum size 57 x57 cm	30	30	5	1	0,82
RECTANGULAR						
3014.21	Expandable to maxi. 40 x 21 cm	21,5	11,5	7,5	1	1,07
3014.43	Expandable to maxi. 56 x84 cm	43	29	5	1	1,29



St. steel "raplette" spreader - Adjustable in width and height



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3002.01	Equipped with removable decorating double comb	40	17	6	1,5	0,92
3002.00	Without decorating double comb	40	17	6	1,5	0,91
3002.99	Decorating double comb with teeth Removable - with 2 different shapes	40			1,5	0,22

The Pascal spreader lets you spread out cream or chocolate with a single action. A special feature is its adjustable width and height. These allow you to make very thin layers. Use it with or without its detachable cream-comb teeth. The cream-comb has two different triangular tooth spacings. The spreader is also handy for preparing chocolate shavings.

St. steel straight "Génoise" mould, watertight



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
4770.40		40	30	5	1	1,4
4770.53	GN 1/1	53	32	5	1	1,85
4770.60		59	39	5	1	2,53

The straight-sided sponge cake mould is leakproof and lets you make biscuits, flans, rice puddings, etc. Being made from stainless steel, it is perfectly hygienic and easy to keep clean.

Punch and coulis bottle



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Liters.	Kg
044080N	Coulis bottle		4	4	12	0,25	0,03
044085N	Punch bottle with plug	8			29	1	0,11

Made from food-grade plastic, the punch doser has a perforated cap for soaking biscuits. The coulis doser has a pouring nozzle.



Bain-marie cooker



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

Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3437.16N	With handle and double st. steel body	16	12,5	1,5	1	0,97

Set of 10 stainless steel chocolate forks



Code	Désignation	Lcm	Wcm	Kg
4347.40		21	8	0,33

The stainless steel chocolate forks have a handle made of polypropylene. The box includes 10 forks.

St. steel levelling frame Ht 3 to 12 mm



Code	Désignation	Lcm	Wcm	Th.mm
3085.05	5 mm	33,7	33,7	5
3085.08	8 mm	33,7	33,7	8
3085.10	10 mm	33,7	33,7	10
3085.12	12 mm	33,7	33,7	12

These stainless steel frames are very easy to keep clean. They let you make slabs of cream filling, chocolate, marzipan, fruit paste, etc. Five different frame heights are available.

Chocolate Girolle



Code	Désignation	Øcm	Hcm	Kg
040466	Chocolate "girolle" - Base and crank	22	15	0,24

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

Sweet maker - Coating system



Code	Désignation	Øcm	Kg
3500.00		40	4,2
	Created by Pascal Brunstein Ruban Bleu 1997		

The sugar coater enables dried fruits (almonds, hazelnuts, walnuts, etc.) to be sugar coated or to be covered with chocolate, marzipan... 6 to 8kg (13-18lbs) of sweets or candies can be made in 30 minutes. The stainless steel double bell fits onto KITCHENAID K5 Super Plus/KITCHENAID ARTISAN PRO/Dito Sama BE5-A beater.

Plastic sheets for chocolate



Code	Désignation	Lcm	Wcm	Kg
042030	25 icing paper sheets for transfers 175 microns	60	40	1,8
042031	100 polyethylene sheets for wire cutter 150 microns	60	40	3,38
042032	5 polyethylene sheets for chocolate work 150 microns	30	20	0,02

Rhodoid glazing sheets are for use as a backing sheet for chocolates or cream filling or butter cream designs. They enable transfers to be applied to the top or the base of a cream cake.

Gold patterns



Code	Désignation	Lcm	Wcm
076100	Book of 25 Gold sheets	8	8

This food-grade product lets you put a gold decoration on chocolates.



Sugar saucepan, massive copper, 2 spouts and st. steel cold handle



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6572.20		20	11	3,4	2	1,8
Also available in st/steel PRIORITY :						
3690.16		16	9	1,8	2,3	1,2
3690.20		20	11	3,4	2,3	1,74

This sugar saucepan with two pouring lips (for left- or right-handed people) has a stainless steel handle that remains cold so as not to burn the user's hand.

Copper eggwhites bowl



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

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

Copper massive conical jam pans with cast-iron handles



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
6200.38N	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
6202.40N	Conical jam pan, 2 mm th	40	14,4	11	2	3,57

Sugar lamp with adjustable support and working tray



Code	Désignation	Lcm	Kg
4599.00N	230 V - 3 settings 600 W/1200 W/1800 W Electric cable not included St/steel screen non included	50	8,7

This lamp enables the delicate art of sugar working. It has 3 powers. Radiant angle is tiltable from 20 to 40°. It is complete with a pull cord-switch. It is also equipped with 3 glass-ceramic tubes. Dimensions of the working table : 64 x 50 cm. It is easy to disassemble and then easy to store.

Squeeze pump for sugar blowing, made of rubber and copper



Code	Désignation	Lcm	Kg
4665.00N		9	0,07

Sugar blowing is rather like glass blowing and requires a pump like this one.

Small syrup density meter, metric



Code	Désignation	Lcm	Kg
4591.00N	Grad. from 1100 to 1400 g/L (1100-1400 g./ml).	14	0,19

This professional syrup hydrometer is used for making jam, jelly, liqueur, sorbey, chutney, conserved fruits, etc. It has 2 scales : one in degree baumé (15-40° Baumé) and the other in g./ml

Mini precision balance with lid - from 0 to 500 gr.

new 2017



Code	Désignation	Lcm	Wcm	Th.mm	Kg
4887.00		11,5	6,4	1,8	0,13

Accurate scale with lid. Precision 0.1 gr.
Perfect for spices.
Fonction tare and auto-off.
2 batteries 1,5V supplied

Candy thermometer +80°C / +200°C with stainless steel case



Code	Désignation	Øcm	Lcm	Kg
4884.01N	PRECISION 1/1	0,2	27,5	0,1

This thermometer is used for pastry and candy. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C.

The thermometer and sleeve can be washed in a dishwasher.

Candy thermometer +80°C / +200°C with nylon case



Code	Désignation	Øcm	Lcm	Kg
4884.00N	PRECISION 1/1	0,35	27,5	0,07

This thermometer is used for pastry and candy. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C. The thermometer and

sleeve can be washed in a dishwasher.

Bakery thermometer -10°C / +60°C with polypropylene case



Code	Désignation	Øcm	Lcm	Wcm	Kg
4886.00N	PRECISION 1/1 Polypropylene case	0,16	23,5	1,6	0,04

This thermometer is used for bakery. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C. The thermometer and sleeve can be washed in a dishwasher.

Stainless steel oven thermometer - precision from +50°C to + 300 °C



Code	Désignation	Wcm	Hcm	Kg
4885.01	Precision 1/1	6	7	0,54

To check the temperature in the oven during cooking. Easy cleaning with water and soap.

Small plastic thermometer - from - 40°C to 40°C



Code	Désignation	Lcm	Wcm	Hcm	Kg
4761.00N	From -40°C to +50°C	13,5	2,4	0,13	0,01

This metric thermometer goes from -40°C to +40°C and is specially adapted for the cold. The thermometer has an all-plastic body. The column is very visible.

Electronic cooking digital thermometer-timer



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
4885.00N	Use T° : from -25° to + 250 °C	7	6	1,8	1	0,54

This thermometer has a 1 meter (3 feet)- metal wire. The probe resists to temperatures from 0°C to 250°C. It is used to read the inner temperature of food during cooking. Instant digital readout. The stainless steel probe and wire are heat resistant. Equipped with an automatic alarm sound. There is a magnet for metal surface attachment.

Digital waterproof thermometer for meat -50°C to +200 °C

Thermometer for foie gras and ham- from + 30°C to +100°C

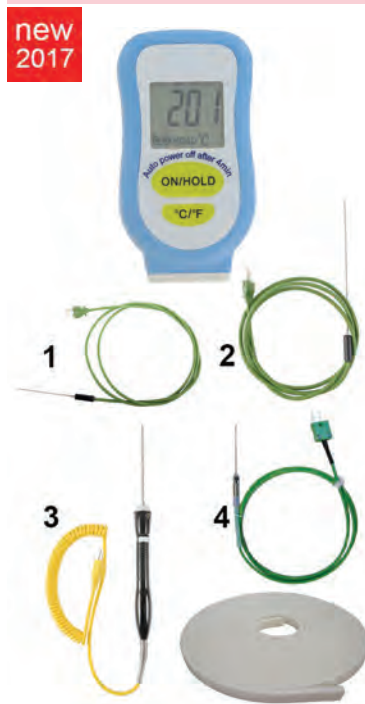


Code	Désignation	Lcm	Kg
4881.00N	L. probe 12 cm	20	0,06

This electronic digital thermometer is helpful for checking the temperature of cooking meat. The probe is pointed and penetrates easily into the meat. Do not use in the oven or in microwave oven.

Code	Désignation	Wcm	Liters.	Kg
4882.01	in a protective plastic holder	0,6	24	0,02

Electronic thermocouple thermometer K IP65 for vacuum cooking



Code	Désignation	Øcm	Lcm	Wcm	Th.mm	Kg
4885.20	Case thermocouple thermometer K IP65 Precision +/- 1% or +/- 1°C from -64°C to +1400°C	8	4,2	2,2	0,05	
4885.21	Thermocouple probe K - from - 40° to +110°C - probe 60 mm (1)	0,12	100,8			0,02
4885.22	Thermocouple probe K - from - 40° to +110°C - probe 120 mm (2)	0,12				
4885.24	Thermocouple probe K - from - 50° to +300°C - probe 100 mm (3)	3,2	117,5		1,8	0,13
4885.25	Thermocouple probe K - from - 50° to +250°C - probe 60 mm (4)	1	100,8		2,2	0,03
4885.23	Adhesive foam for vaccum cooking		500	1	5	0,02

- The thermocouple casing is suitable for any kind of thermocouple probe cable type K. Waterproof, simple and robust.
- The penetration probes 4885.21/22 are suitable for vacuum cooking. The probe can be used in the oven but the temperature must be kept around 100°C max.
- The penetration probe 4885.24 is suitable for classic cooking . The probe can not be used in the oven.
- The penetration probe 4885.25 is used for baking heart and under vaccum cooking. Cable 1 meter. This probe can be used in the oven.
- The adhesive PE foam 4885.23 enables to preserve the tightness

when temperature is measured with the probe. Just cut a piece of foam and stick it on the vacuum plastic bag before pricking with the penetration probe.

Kit THERMO CONNECT PRO with sensor

new 2017



Code	Désignation	Lcm	Wcm	Th.mm	Kg
4885.30	Kit THERMO CONNECT PRO : Case and sensor	16,5	15	5	0,15
4885.31	Sensor Thermo Connect Pro	13,5	8,3	6,1	0,05

Thermometer and hygrometer ambient + probe temperature (cable 1.5 meter) with transmission via radio frequency (868 mhz) and internet.

Warning, monitoring and temperature recording on mobile.

Graphic, transmission via email (csv file).

Kit 4777 necessary.

MEASURING INTERVAL : 3,5 min (except high variation and alert)

Range : -40+60°C /20-99%

Accuracy : +/-1°C / +/-5% - Sonde +/- 0,5°C

Sensor : 2x1,5V AAA not included (1 year)

Infrared thermometer from -38°C to +365°C.

new 2017



Code	Désignation	Lcm	Wcm	Kg
4881.10		18,5	8	0,17

AUTO-OFF function . Backlight. Indicates temperature in °C or °F

Supplied with a cover for belt.

2 batteries 1.5V included.

Mini electronic hygrometer thermometer

new 2017



Code	Désignation	Lcm	Wcm	Th.mm	Kg
4885.02		4,6	4,4	1,6	0,02

Indicates the temperature and the humidity rate for inside temperature.

Magnet on the back.

Accuracy : +/- 1° C / +/-5%. Range : -30+60°C / 0 - 95%

1 battery LR1130 included

Stainless steel mechanical timer with magnet

new 2017



Code	Désignation	Øcm	Th.mm	Kg
4650.10		6	3,8	0,09

Countdown the remaining time in red. Ringtone strong. It has a magnetic back.

Electronic stopwatch timer - 20 hours



Code	Désignation	Lcm	Wcm
4650.00N	Timer 20 hours Stopwatch 20 minutes	50	60

This timer is a count down one (up to 19hours and 59 minutes) and is ideal for cooking in order to respect cooking time. It has a magnetic back clip and easel stand. Battery included.



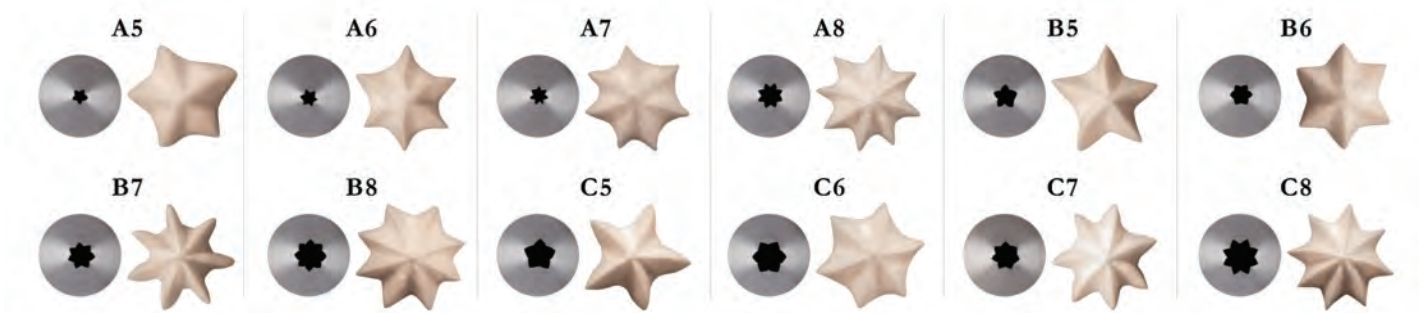
Pastry Bags & Nozzles

Stainless steel plain nozzle



Code	Désignation	Øcm	Hcm	Kg
2111.02N		0,2	5	0,01
2111.03N		0,3	5	0,01
2111.04N		0,4	5	0,01
2111.05N		0,5	5	0,01
2111.06N		0,6	5	0,01
2111.07N		0,7	4,5	0,01
2111.08N		0,8	4,5	0,01
2111.09N		0,9	4,5	0,01
2111.10N		1	5,4	0,01
2111.11N		1,1	5	0,01
2111.12N		1,2	5	0,01
2111.13N		1,3	5	0,01
2111.14N		1,4	5	0,01
2111.15N		1,5	5,4	0,01
2111.16N		1,6	5,3	0,01
2111.17N		1,7	5,3	0,01
2111.18N		1,8	5	0,01
2111.20N		2	5	0,01
2111.22N		2,2	4,9	0,01
2111.24N		2,4	4,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making patterns with cream or for filling the hollows in a baking preparation.

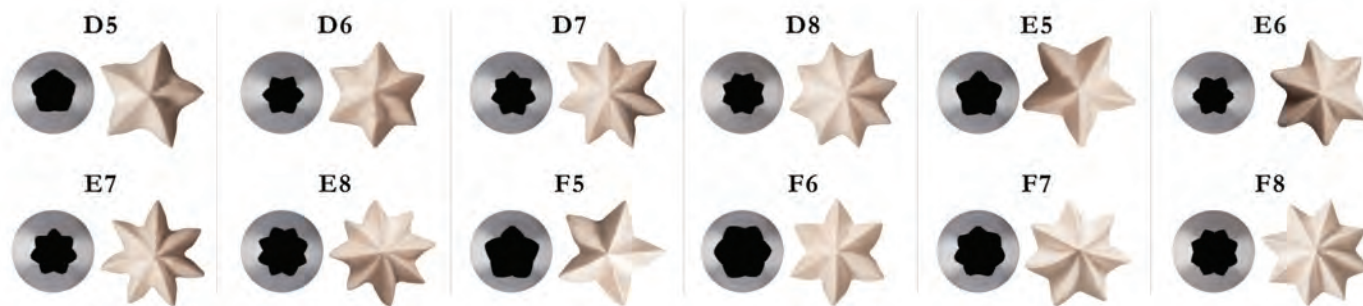


Stainless steel star nozzle



Code	Désignation	Øcm	Kg
2112.02N	A5	0,3	0,01
2112.03N	A6	0,3	0,01
2112.04N	A7	0,35	0,01
2112.05N	A8	0,5	0,01
2112.06N	B5	0,5	0,01
2112.07N	B6	0,5	0,01
2112.08N	B7	0,6	0,01
2112.09N	B8	0,7	0,01
2112.10N	C5	0,7	0,01
2112.11N	C6	0,7	0,01
2112.12N	C7	0,7	0,01
2112.13N	C8	0,9	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.



Stainless steel star nozzle



Code	Désignation	Øcm	Kg
2112.14N	D5	1,1	0,01
2112.15N	D6	1,1	0,01
2112.16N	D7	1,1	0,01
2112.17N	D8	1,1	0,01
2112.18N	E5	1,3	0,01
2112.19N	E6	1,3	0,01
2112.20N	E7	1,3	0,01
2112.21N	E8	1,3	0,01
2112.22N	F5	1,8	0,01
2112.23N	F6	1,8	0,01
2112.24N	F7	1,8	0,01
2112.25N	F8	1,8	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.

Stainless steel ruban nozzle



Code	Désignation	Øcm	Hcm	Kg
2117.10	10 x 2 mm	2,5	4,5	0,01
2117.15	15 x 2 mm	3,2	4,5	0,01
2117.20	20 x 2 mm	3,2	4,5	0,01
2117.30	30 x 5 mm	3,6	4,5	0,01



Stainless steel star ribbon nozzle



Code	Désignation	Øcm	Hcm	Kg
2113.06N	6 points- hole 16 x 2 mm	2,5	4	0,01
2113.08N	6 points - hole 20 x 3 mm	3	4,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They have one flat side and one indented side and are used for decorating Yule logs.

Stainless steel Sultane nozzle



Code	Désignation	Kg
2118.01	Protruding cone	0,01
2118.02	Flat cone-up	0,01
UP : outer ø 35 mm cone inside ø 21 mm		



Stainless steel Sultane mini nozzle

new 2017



Code	Désignation	Øcm	Hcm
2118.03	ø 7 mm - 12 teeth	1,8	2,85

Stainless steel Saint Honoré nozzle



Code	Désignation	Øcm	Hcm	Kg
2115.20N		0,9	5,5	0,01
2115.25N		1,1	5,3	0,01
2115.30N		1,3	5,3	0,01
2115.35N		1,5	5,3	0,01
2115.40N		1,6	5,3	0,01

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

Leaf nozzle, stainless steel



Code	Désignation	Hcm	Kg
2128.02N	N° 2 - large 6 mm	6	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Rose nozzle, stainless steel - 8 points



Code	Désignation	Øcm	Hcm	Kg
2129.08N		0,8	5	0,01
2129.09N		0,9	5	0,01
2129.11N		1,1	5	0,01
2129.14N		1,4	5	0,01
2129.16N		1,6	5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Bird nest nozzle, stainless steel

new 2017



Code	Désignation	Øcm	Hcm	Kg
2126.00N	7 holes ø 1.3 mm	1,3	3,95	0,01
2126.01	9 holes ø 3 mm	2017	1,9	3,95 0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.



Bird nest nozzle, stainless steel - 3 fluted holes

new 2017



Code	Désignation	Øcm
2126.02		3,1

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Stainless steel nozzle - spiral effect

new 2017

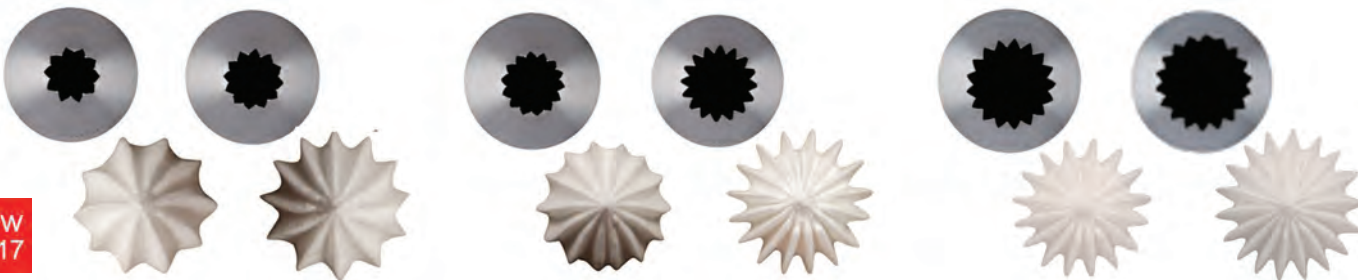


Code	Désignation	Øcm	Hcm
2119.13	8 teeth	1,3	4,15

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Stainless steel 'Petit Four' star nozzles

new 2017



Code	Désignation	Hcm	Kg
2116.07	ø 7 mm - 10 teeth	4,8	0,05
2116.08	ø 8 mm - 12 teeth	4,3	0,07
2116.10	ø 10 mm - 14 teeth	5	0,01
2116.14	ø 14 mm - 16 teeth	5,5	0,01
2116.16	ø 16 mm - 17 teeth	2017	5,3 0,08
2116.17	ø 17,5 mm - 18 teeth	2017	4,8 0,05

Russian nozzle, stainless steel - Flower decor N°241 - N°242

new 2017



Code	Désignation	Øcm	Hcm
2120.01	N°241	2,67	3,85
2120.02	N°242	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor N°243 - N°244

new 2017



Code	Désignation	Øcm	Hcm
2120.03	N°243	2,67	3,85
2120.04	N°244	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor - N°246 - N°247

new 2017



Code	Désignation	Øcm	Hcm
2120.05	N°246	2,67	3,85
2120.06	N°247	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor N°257 - N°248

new 2017



Code	Désignation	Øcm	Hcm
2120.08	N°248	2,67	3,85
2120.07	N°257	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

PASTRY BOX : set of 60 stainless steel nozzles



Code	Désignation	Lcm	Wcm	Hcm	Kg
2130.00		17,5	12,9	7,6	0,6

Stainless steel pastry nozzles. Perfectly smooth. Easy cleaning. Dishwasher safe. Suitable for all piping bags.

MAXI PASTRY BOX : set of 120 stainless steel nozzles



Code	Désignation	Lcm	Wcm	Hcm	Kg
2130.01	24 differents nozzles in 5 ex	28	18,5	8	1,22

Stainless steel pastry nozzles. Perfectly smooth. Easy cleaning. Dishwasher safe. Suitable for all piping bags.

Set of 3 garnishing nozzles



Code	Désignation	Kg
2125.03	ø 4-6-8 mm	0,01

Set of 6 stainless steel nozzles



Code	Désignation	Kg
2114.00N	Set of 6 st. steel nozzles	0,04

Adapter for nozzles made of foodgrade plastic



Code	Désignation	Hcm	Kg
2114.11	Kit for large nozzles ø 35mm	5,8	0,02
2114.12	Kit for medium nozzles ø 25mm	5,7	0,03
2114.21	Kit for decor nozzles ø 20mm	3	0,02
2114.13	Set of 3 adapters for the 3 sizes of nozzles ø 35/25/20 mm		0,1

Adapters enable to change of nozzles on the same pastry bag.

Set of 26 small stainless steel decor nozzles



Code	Désignation	Lcm	Wcm	Hcm	Kg
2114.20		19,2	14	4,8	0,27

Case with 26 st/steel decor noozles + an adaptator + 2 supports to make decorations in chocolate/cream/glaze for writing or creating leaves, flowers, ...
Supplied with an adapter to change nozzles on the same pastry bag.

Caterer set of 12 nozzles made of transparent TRITAN



Code	Désignation	Lcm	Wcm	Hcm	Kg
4130.12N	Box of 12 nozzles including : - 4 plain nozzles U2 - 4 - 6 - 8 (ø 3-6-8,5-11 mm) - 4 star nozzles n° B8 - C6 - D6 - D8 - 2 nozzles 10 teeth / 14 teeth - 1 ribbon nozzle - 8 teeth - 1 leaf nozzle	21	13	7	0,13
4131.12	Box of 12 nozzles including : C6 - C8 - D6 - D8 E6 - E8 U4-6-8-11 (ø 6-9-11-14mm) BU - F2 Packed in plastic box	21	13	7	0,13

These one-piece nozzles with their perfectly smooth cone give you the guaranteed hygiene you know you need. The reinforced teeth on the fancy nozzles make for high accuracy work. The nozzles are roughly 6cm long, making them easier to position in the bag and giving them better visibility. Their blue color makes them easy to pick out. Dishwasher friendly.

Pastry set of 24 nozzles made of transparent TRITAN



Code	Désignation	Lcm	Wcm	Hcm	Kg
4130.24N	Box of 24 nozzles including : - 10 plain nozzles U2-3-4-5-6-7-8-10-11-12 - 12 star nozzles A6 - A8 - B6 - B8 C6 - C8 - D6 - D8 - E6 - E8 - F6 - F8 - 1 star ribbon nozzle 8 teeth - 1 leaf nozzle	28	18	7	0,27
	Packed in plastic box				

These one-piece nozzles with their perfectly smooth cone give you the guaranteed hygiene you know you need. The reinforced teeth on the fancy nozzles make for high accuracy work. The nozzles are

roughly 6cm long, making them easier to position in the bag and giving them better visibility. Their blue color makes them easy to pick out. Dishwasher friendly.

Set of 12 polypropylene nozzles



Code	Désignation	Lcm	Wcm	Hcm	Kg
4134.80N		15	12	6,2	0,17

The box contains a selection of the 12 most frequently used confectionery nozzles.

Set of 6 nozzles made of plastic



Code	Désignation	Hcm	Kg
4863.01N	3 plain nozzles ø 6/11/18 mm + 3 star nozzles ø 8/11/18 mm	5	0,02

The bare minimum for confectionery use.

Cotton pastry bags



Code	Désignation	Lcm	Kg	PU
4856.25N	pastry bag 25 cm	25	0,04	6
4856.30N	pastry bag 30 cm	30	0,04	6
4856.35N	pastry bag 35 cm	35	0,05	6
4856.40N	pastry bag 40 cm	40	0,06	6
4856.45N	pastry bag 45 cm	45	0,07	6
4856.50N	pastry bag 50 cm	50	0,11	6
4856.55N	pastry bag 55 cm	55	0,12	6
4856.60N	pastry bag 60 cm	60	0,16	6
4347.05N	Set of 5 cotton pastry bags 30/35/40/45 and 50 cm long		0,13	1

The professional re-usable pastry bags made of coated cotton are particularly supple. They have a string, but no hem. They are lined and then watertight.

Supple pastry bag made of polyurethane



Code	Désignation	Lcm	Wcm	Kg
4347.35		35	20	0,02
4347.45		45	25	0,02
4347.50		50	28	0,03

Foodgrade polyurethane. This innovative material gives to the bag high resistance, flexibility and softness. It has a smooth surface inside which make easier the outflow of the product and rough outside for a better handle. Thanks to a special welding of the bag, a high hygienic safety is guaranteed. Easy cleaning. Dishwasher safe. Resists until 60°C maximum.

Roll of 100 disposable pastry bags - Blue polyethylene



Code	Désignation	Lcm	Liters.	Kg
4349.55		55	1,7	1,35

90 microns. Reinforced edges. T° 70°C max.

Roll of 100 disposable pastry bags - Polyethylene



Code	Désignation	Lcm	Liters.	Kg
4348.30N	30 cm long	30	0,25	0,6
4348.40N	40 cm long	40	0,5	0,95
4348.45N	45 cm long	45	0,75	1
4348.50N	50 cm long	50	1,25	1,2
4348.01N	55 cm long	55	1,7	1,35
4348.60N	60 cm long	60	1,8	1,45

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. T° 70°C max.

Dispenser box of 100 disposable pastry bags - Polyethylene



Code	Désignation	Lcm	Kg
4346.45N		45	1
4346.55N		54	1,35

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. They are made of transparent polypropylene. Their hygiene is perfect. They are also very practical in their dispenser box. 90 microns.

Set of 8 plastic clips TWIXIT to close pastry bags



Code	Désignation	Kg
4336.00	3 different sizes : L. 13 / 10 / 5 cm	0,1

Holder for pastry bag, polypropylene



Code	Désignation	Øcm	Hcm	Kg
4347.10N		19,5	23	0,12

This pastry bag holder is made of food plastic and enables one to maintain the full pastry bag straight, ready to use.

Wall rack for pastry bag and nozzles, stainless steel



Code	Désignation	Wcm	Hcm	Kg
4347.20N		50	50	1,3

This wall rack is made of stainless steel. It enables one to dry and store pastry bags (upper part) and nozzles (bottom part).

LeTUBE®

Pressure syringe

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

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

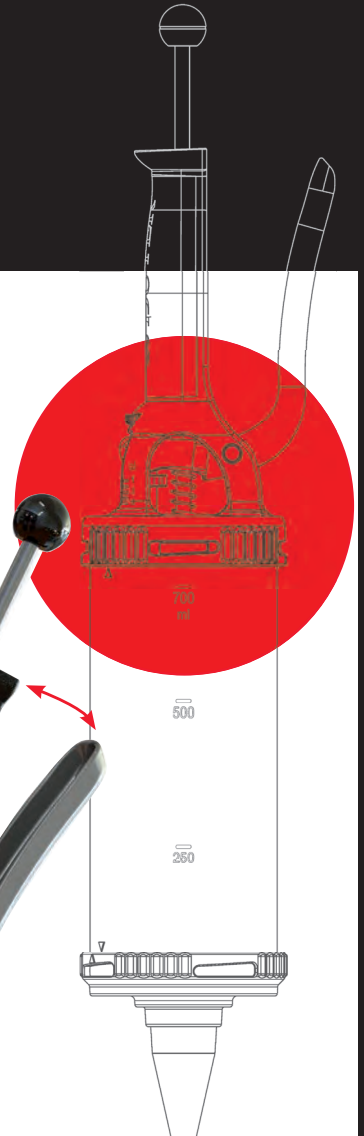
Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl)
Graduated in cl and oz

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

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

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

Comes with 2 catering plastic decorating nozzles



Professional model
St/steel mechanism

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

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



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



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
3358.00	DESIGNED BY DE BUYER - PATENTED Delivered with 2 polycarbonate nozzles U8 (ø11 mm) & E8 ACCESSORIES	38,4	10,5		0,75	0,44
3358.75	0,75 capacity extra tank with hermetically-sealing lids for storing other preparations To be ordered separately	19,6	8,54		0,75	0,13
3358.91	DISPLAY WITH VIDEO : - 9 Tubes 3358.00 - 3 x 4129.00 - 3 x 4132.06	45	35,5	150		15,62
4129.00	Set of 6 nozzles for "LE TUBE" - 3 Star nozzles B6 - F6 - B8 - 2 plain nozzles U6 ø8mm - U12 ø15mm - 1 nozzle Saint Honoré	13	13	4		0,06

See other suitable nozzles pages 179/180

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



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



3,3 L.

Big sizes of the integrated nozzle - ø 15 mm - to preserve air molecules of the preparations. Saved smoothness. Perfect for mousses, thick sauces, sauces with fruit pieces, caramel, thick jelly or fruit coulis, etc. All stainless steel: suitable for very hot preparations. The deep cone enables to push and pour naturally without pressure on the mixture to preserve the smoothness. Easy to handle with the 2 large handles. High stability and perfect weight distribution above the moulds to fill. Delivered with st/steel support. Easy cleaning. Dishwasher safe.

Code	Désignation	Øcm	Wcm	Hcm	Liters.	Kg
3354.50	with stand	20	30	38	3,3	0,87

Mini Piston funnel 0,8 liter - Stainless steel



Code	Désignation	Øcm	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3353.00	Black foot = 70 gr.	15	18,5	15	15,5	0,8	0,4	0,25

Made from stainless steel and plastic. Professional standard. This mini piston funnel comes with an outlet (7 mm dia. nozzle) and is completely impermeable. The funnel is practical and its low capacity (0.8 L) makes it ideal for dispensing small portions of sauce or cream, e.g. for garnishing dishes immediately prior to serving. The legs of the stainless steel wire stand are silicone

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

Automatic piston funnel KWIK PRO , all parts stainless steel



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3354.00	Automatic piston funnel alone 1,9 L.	19	18	1,9	1	0,61
3354.02	Automatic piston funnel with stand 1,9 L.	19	18	1,9	1	0,78
3354.10	Automatic piston funnel alone 1,5 L.	17,5	16,5	1,5	1	0,55
3354.12	Automatic piston funnel with stand 1,5 L.	17,5	16,5	1,5	1	0,72
3354.01	Non-slip stainless steel stand or strainer ø19/21 cm		15		6	0,17
SPARE PARTS FOR FUNNEL :						
3354.92	Central closed nut					
3354.93	Wing nut					
3354.95	Set of two nozzles - 4 and 6 mm					

Made entirely from stainless steel, including nuts, wing nuts, spring... for perfect hygiene. Completely leakproof in the closed position: for creams, sauces, or liquors... Its ease of use makes it the universal kitchen and bakery tool: for garnishing plates with sauces, pouring jelly into a dish, filling small quiches, filling blini pans with batter, filling chocolate shells with liqueur, etc.

Kitchen Chinese strainer, heavy - Perforation 1,5 mm



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3350.10N		10	7,1	0,4	0,08
3350.14N		14	10,5	0,4	0,15
3350.18N		18,5	16	0,4	0,31
3350.20N		20	18	0,4	0,38
3350.23N		23	20,5	0,4	0,45
3350.26N		27	23	0,4	0,71
3354.01	Non-slip stainless steel stand		15	6	0,17

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

stand of a piston funnel to avoid spilling the contents.

Bakery Chinese strainer, micro-perforated 0,8 mm



Code	Désignation	Øcm	Hcm	Th.mm	Kg
3351.21	chinese strainer ø 21 cm	21	20,5	1	0,46
3351.23	chinese strainer ø 23 cm	23	22	1	0,56
3354.01	Non-slip stainless steel stand		15	6	0,17

Looking for all the world like its cousin the conical kitchen strainer, the stainless steel pastrycook's strainer has the added feature of micro perforations, making it as efficient as a muslin strainer but with several advantages: hygiene, toughness, and safety. This

conical strainer is professional-grade and especially solid.

Stainless steel frame muslin strainer - Holes 0,4 mm



Code	Désignation	Øcm	Lcm	Hcm	Th.mm	Kg
3352.20N	Handle thickness : 2 mm Reinforced with its ø 4mm st/steel wire to protect the mesh	20	44	18	0,6	0,48

This strainer is fitted with a hook and a tongue enabling it to sit on round bowls. Hole mesh size: 0.4 mm. It allows for the very fine filtration of gelatin, coulis or custard.

Stainless steel sieve with 4 different removable meshes



Code	Désignation	Øcm	Kg
4605.21	mesh 3 mm/2 mm/1 mm/0,5 mm	20	0,37

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



Code	Désignation	Øcm	Hcm	Kg
4604.30		30	7	0,31
4604.21		21	6	0,19
4604.16		16	5,5	0,11

Dredger, stainless steel



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

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

St. steel tube



Code	Désignation	Øcm	Lcm	Th.mm	Kg	PU
3000.04	Champagne Cork/Mushroom, individual	4	4	0,8	0,06	5
3005.02	Cheese Roulé, individual	2,1	10	1	0,05	5

These stainless steel tubes are especially robust (1.5mm / 16 gauge thick) and easy to keep clean. They help you make catering products (cheese rolls, mini-soufflés, etc.).

Stainless steel horn core



Code	Désignation	Øcm	Lcm	Th.mm	Kg
3006.25		2,5	9	0,3	0,01
3006.30		3	12	0,3	0,01
3006.35		3,5	14	0,3	0,02

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

Stainless steel pastry-roll core



Code	Désignation	Øcm	Lcm	Th.mm	Kg
3007.15		1,5	10	0,3	0,01
3007.20		2	5	0,3	0
3007.21		2	10,5	0,3	0,01
3007.25		2,5	10	0,3	0,01

This tool lets you make puff pastry rolls which can then be filled with sweet or savory mixtures.

Supple plastic scraper



Code	Désignation	Lcm	Wcm	Th.mm	Kg	PU
4858.00N	Supple round scraper T° max. 60 °C	15	11	2	0,02	5

This utensil lets you scrape out a bowl to remove any mixture stuck to the walls.

Scraper



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3300.12	Straight dough scraper, stiff, st. steel	12	9	2,5	1	0,18	1
3301.12	Round dough scraper, stiff, st. steel	12	9	2,5	1	0,14	1
3302.11N	Dough straight scraper, supple steel	11	8,8	2,5	0,3	0,09	12
3302.12N	Dough round scraper, supple steel	11	8,8	2,5	0,3	0,08	12

The rigid or flexible pastry cutters are used for cutting pastry, bread dough, or pizza pastry, and also for scraping out and cleaning.

Graduated ruler, st. steel



Code	Désignation	Lcm	Wcm	Th.mm	Kg
3305.65		65	6	1,5	0,45

This stainless steel metric flat rule is especially robust (1.5mm/16 gauge thick) and will not distort. What's more, it's easy to keep clean. Double graduations every centimetre (length 65cm).

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



Code	Désignation	Lcm	Kg	PU
4745.25		25	0,04	6
4745.30		30	0,05	6
4745.35		35	0,06	6
4745.40		40	0,08	6
4745.45		45	0,1	6
4745.50		50	0,12	6

Robust and hygienic thanks to the non-porous composite material "polyglass" (polypropylene / glass). The cleaning is easy (dishwasher safe) and the spatula can be sterilized. The rounded shape of the spatula - without edge - enables one to efficiently scrape out the pan.
The end of the handle has a rim to prevent the spatula falling into the preparation.

Rubber flexible scraping spatula



Code	Désignation	Lcm	Kg
4891.24N	L. handle 18 cm	29	0,07
4891.34N	L. handle 24 cm	37,3	0,1
4891.42N	L. handle 30 cm	43	0,11

A must for pastrycooks, the "Maryse" spatula is flexible and enables containers of all shapes to be scraped out efficiently, recovering all the mixture. Maryse DE BUYER : Non-scratching utensil - Built-in hook to prevent slippage into bowls - Spoon-shaped blade ideal for scooping and spreading - Dishwasher safe - Maximum heat exposure 100°C (212°F). NSF.

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



Code	Désignation	Lcm	Kg
4740.24N		27	0,08
4740.34N		36	0,11
4740.42N		42	0,13

GÖMA : Professional whisk for cooking and patisserie



Code	Désignation	Lcm	Wcm	Kg
2610.20	St/steel wire ø 1,4 mm	2017	22,43	5
2610.25	St/steel wire ø 1,4 mm		26,5	0,08
2610.30	St/steel wire ø 1,8 mm		32	0,14
2610.40	St/steel wire ø 1,8 mm		41,5	0,19
2610.45	St/steel wire ø 1,8 mm		46,5	0,23
2610.50	St/steel wire ø 1,8 mm		50	0,25

The essential utensil for cooking and patisserie : the professional whisk de Buyer with stainless steel wires -spring quality- Encased wires: perfectly hygienic and watertight. Ergonomic and anti-slip comfortable handle. Easy storage with its hole. Perfect hygiene : Can be sterilized - Perfectly watertight - Dishwasher safe

Egg-whites whisk GÖMA



Code	Désignation	Lcm	Kg
2611.35	St/steel wire ø 2 mm	35	0,18
2611.45	St/steel wire ø 2 mm	45	0,23

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



Copper eggwhites bowl



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

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

Hemispherical bowl, round opened edge



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

Half-round bowl or mixing bowl. This model stands out due to its regular, rounded shape. It has an open rolled rim: rolled for handling without injury and open for improved hygiene. Polished

finish. The half-round bowl is ideal for beating egg-whites until stiff, as its shape allows good aeration of the preparation during mixing.

Hemispherical pastry bowl made of foodgrade polypropylene



Code	Désignation	Øcm	Hcm	Liters.	Kg
4530.17		17,5	8	1	0,08
4530.23		23	10,5	2,5	0,16
4530.27		27,5	12	4,5	0,2
4530.32		32	14,5	6	0,26
4530.36		36	16	9	0,3
4530.40		40	18	13	0,4
4530.90	Set of 6 bowls from 1 L. to 13 L.				1,4

Flat bottom pastry bowl, round opened edge



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

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

Genoise cutter FKOfficium

2017

Code	Désignation	Lcm	Wcm	Th.mm	Kg	
4234.25	L. blade 25 cm	39,5	3,5	2	0,14	
4234.35	L. blade 35 cm	2017	50	3,5	2	0,16



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

Straight pastry spatula FKOfficium

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



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

Cranked pastry spatula FKOfficium

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



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

Mini cranked pastry spatula FKOfficium

Code	Désignation	Lcm	Wcm	Kg
4231.08	Pointed blade 8 cm	21	2	0,04
4231.09	Rounded blade 9 cm	22	2	0,04
4231.12	Rounded blade 12 cm	25	2,4	0,05



Cranked service spatula FKOfficium

Code	Désignation	Lcm	Wcm	Kg
4236.00		26,5	5	0,07
4236.01	Slotted	26,5	5	0,06



Silicone brush



Code	Désignation	Lcm	Wcm	Kg
4807.00N		19,5	3	0,02
4807.25N		25	3	0,04
4807.50N		25	6	0,05

Hygienic brush. Easily cleanable.

Large silicone pastry brush



Code	Désignation	Lcm	Wcm	Hcm	Kg
4807.60N	fine silk	25	4	3	0,07

A wider and thicker brush: more preparation (butter, egg yolk...) is taken once and the finest silk allows a more regular brushing without traces.

Pastry brushes with wooden handle - Natural bristles



Code	Désignation	Lcm	Wcm	Kg
4805.01N	Set of 2 pastry brushes l.30 mm	23	3	0,4
4805.02N	Set of 2 pastry brushes l.40 mm	24	4	0,6
4805.03	Set of 2 pastry brushes l.50 mm	25,5	5	0,8

The pastry brush is used for glazing yeast dough or for coating desserts. It can also be used to moisten the walls of a sugar saucepan.

Pastry brushes with plastic handle and ferrule - Natural bristles



Code	Désignation	Lcm	Wcm	Kg
4802.30N		20	2,5	0,03
4802.40N		21	4	0,04
4802.50N		21,5	5	0,05

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

Kitchen blowtorch



Code	Désignation	Hcm	Kg
2040.00N	Delivered empty	15,7	0,17

An absolute must for caramelizing Catalan creams, flans, meringue tarts, or apple tarts, melting cheese, browning meats, peeling tomatoes, and even for paint stripping! Easy and safe to use with its automatic piezoelectric ignition button and adjustable flame. For use with Butane gas (lighter gas). Easy-to-fill tank.

St. steel caramelizing iron



Code	Désignation	Kg
3052.15	With bowlamp "Soudogaz X2000" (No smoke, no smell)	1,1
3052.16	Iron alone for X2000	0,5

The caramelizing iron is a stainless steel fitting that goes on the portable Soudogaz blowtorch and protects the mixture from the flame. If you use a naked flame on crème brûlées, Italian meringue, etc., to caramelize them, this is toxic and gives a burnt taste to the

food instead of a caramel flavour. This iron is sturdy, space-saving compared with an electric iron.

Professional cream whipper and chargers

Code	Désignation	Øcm	Lcm	Wcm	Hcm	Liters.	Kg
4417.00N	Cream whipper made of anodized alu. 1 L Without charger	10,3			36	1	0,8
4417.01N	Set 10 chargers for cream		9	3,5	6,5		0,3
4418.00N	Cream whipper made of anodized alu. 0,5 L Without charger				30	0,5	0,65



The cream whipper works with a pressure gas and enables to realize and distribute whipped cream : just fill the bottle with 0,5 liters of cold cream. Insert 1 charger in the charger holder of the bottle and then shake it. Easy cleaning.



Isothermal container with standard lid



Code	Désignation	Øcm	Hcm	Liters.	Kg
	For food or beverage. Patented Bi-material construction of body and lid: st. steel inside, polyethylene outside St. steel inserts sold separately on choice				
	CAPACITY :				
3760.16	Capacity 16 L with inserts or 23 L without inserts	42	42	16	9,6
3760.25	Capacity 25 L with inserts or 33 L without inserts	42	56	25	11,4

These insulated containers let you transport and stock food or drinks, keeping them hot or cold, in full safety and compliance with current hygiene standards. The containers' stainless steel interiors enable spotless cleaning. These containers are available in two shades: Sandy or NATO green. The containers are stackable.

Isothermal container with liquid lid



Code	Désignation	Øcm	Hcm	Liters.	Kg
	For food or beverage. Patented Bi-material construction of body and lid st. steel inside, polyethylene outside St. steel inserts sold separately on choice				
	CAPACITY :				
3762.16	Capacity of 16 L with inserts or 23 L without inserts	42	48	16	10,8
3762.25	Capacity of 25 L with inserts or 33 L without inserts	42	62	25	12,4

The insulated containers with a pourer lid let you transport, stock, and distribute hot or cold drinks in full safety and compliance with current hygiene standards. The containers' stainless steel interiors enable spotless cleaning. These containers are available in two shades: Sandy or NATO green. The containers are stackable.

Body alone, bi-material, cylindrical, no lid



Code	Désignation	Øcm	Hcm	Liters.	Kg
	or 23 L without inserts				
3769.25	Capacity : 25L with inners ctrs or 33 L without inserts	42	52	25	9,3

These insulated containers let you transport and stock food or drinks, keeping them hot or cold, in full safety. The interior is stainless steel. These containers are available in two shades: Sandy or NATO green. Thanks to the interchangeability of the lids, you can transform a food container with a standard lid into a drinks container by fitting a pourer lid.

Cylindrical lids, bi-material st. steel/polyethylene



Code	Désignation	Øcm	Hcm	Kg
3770.00	Round standard lid alone, bi material st. steel	42	6	2,1
3771.00	Round liquid lid alone, bi-material	42	12	2,8
SPARE PARTS :				
3831.00N	Rubber joint for round lids 3770/3771			0,33
3771.95	Tap for 3771.00 with st.steel nut and joint			0,1
3771.95	Tap for 3771.00 with st.steel nut and joint			0,1
3771.93	St.steel nut and joint			0,07
3771.94	Air inlet with joint, depression pipette and nut for 3771.00			0,02

Thanks to the interchangeability of the lids, you can transform a food container with a standard lid into a drinks container by fitting a pourer lid.

Round stainless steel inserts with 2 handles, no lid



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg
3800.04		28	6,5	4	0,8	0,82
3800.06		28	10	6	0,8	0,95
3800.08		28	13,7	8	0,8	1,15
3800.12		28	20,5	12	0,8	1,48
3800.16		28	27,5	16	0,8	2

Thanks to the interchangeability of the lids, you can transform a food container with a standard lid into a drinks container by fitting a pourer lid.

Round st. steel flat lid



Code	Désignation	Øcm	Th.mm	Kg
3820.00	For lower insert	28	0,8	0,5
3821.00	For upper insert	28	0,8	0,5

The lids fit over the inner cans to prevent splashes. They have a fold-away lifting handle. Lids for use with inner cans are flat to allow stacking. The lid of the top can in the stack is domed to fit snugly into the lid of the insulated container, thus ensuring top-down pressure on all the inserts and guaranteeing perfect stability and sealing.

Rectangular isothermal container "Self" 11 L with tap



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
3881.11	Bi-material construction of body and lid :	48,5	23	48	11	6,2
	Bi-material construction of body and lid					
	Delivered without inserts					

The SELF 11-litre (2-1/2 gallon) model is specially designed for distributing drinks: it has a dispenser built into the shell.

Oblong isoth. container "Equipage" with standard lid and folding handle



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
	Bi-material construction of body and lid					
3784.00	Without inserts	42	24	49	18	8
3784.01	With 3 oblong inserts of 4,5L + lids	42	24	49	34	9,7

This design of insulated container has been specially studied for the feeding of staff and crews on the move, by land, sea, or air. The container fits into a vehicle's jerrycan compartment. Thus tanks, jeeps, etc., can carry their crew's meals along with them in the best conditions.

Inserts for oblong containers (Commando and Equipage)



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
3809.45	Inner st. steel oblong insert + lid 4,5 L	33,5	14	14	4,5	0,6
3809.01	Set 3 st. steel oblong inserts + lids	33,5	14	37,5		1,8

A set of three food-grade stainless steel inner cans plus lid can be fit into the oblong "Equipage" and "Commando" containers. Each can holds 4.5 litres (1 gallon). Inner cans supplied separately.

Rectangular isothermal container full-size GN1/1 with front opening door



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3860.00	Extra-strong polyethylene with reinforced corners Special "no-smell" formula for perfect hygiene. For the transport of hot dishes over 85°C, the container must be equipped with a st. steel inner sliding frame (sold separately)	66,5	43,5	50	42	45	13

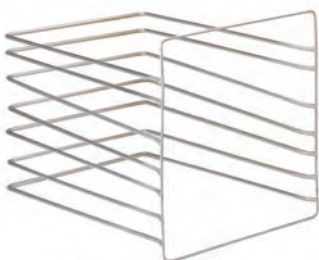
The rectangular container is front-opening and is designed to accept different combinations of gastronorm food pans. It has 2 handles built into the body to make it easy to handle. Internal slides are built into the body of the 60 litre (15 gallon) chest, for use when cold transporting.

GN-containers are suitable for ref. 3860.00 :



Code	Désignation
	Capacity :
	3 x GN 1/1 - Ht. 100 mm
	1 x GN 1/1 - Ht. 200 + 1 x GN 1/1- Ht. 100
	4 x GN 1/1- Ht. 65 mm
	etc...

Inner st. steel sliding frame for hot GN dishes fits to # 3860



Code	Désignation	Lcm	Wcm
3860.99	Inner st. steel sliding frame for hot GN dishes	53	32,5
3833.00N	Rubber joint for container 3860		

For hot transporting - use over 85°C (175°F) - you need to fit the stainless wire frame tray holder.

Mug with 2 folding handles



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
3979.00	St. steel mug	13,6	9	9,5	0,7	0,7	0,21	10

The mug is a piece of camp equipment meant for a soldier's use. This stainless steel model is especially robust and hygienic and is easy to keep clean. The two handles fold away to take up less room.

Aluminium ration tin



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
8939.00		19	9	3,5	1,2	0,16
Minimum order : 2000 pcs						

Stainless steel cup for "self" dish 3222.06



Code	Désignation	Øcm	Hcm	Liters.	Th.mm	Kg	PU
3570.00		8	8	0,32	0,8	0,14	6

This utensil is a piece of camp equipment meant for a soldier's use. Made from stainless steel, it is especially robust and hygienic and easy to keep clean. It fits onto the stainless steel self-service tray ref. 3222.06

Plastic water bottle (Army model), fitting into the mug



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg	PU
4959.00	Green NATO	13,2	8,1	22,8	1,3	0,14	20

Set of water bottle + mug + cover



Code	Désignation	Kg	PU
4949.01		0,6	20

Stainless mess tin with 2 compartments fitting together - Army model



Code	Désignation	Lcm	Wcm	Kg	PU
3960.00	1 nonstick pan and 1 all st/steel	20	15	0,52	20

Self-service dish - Depth 24 mm



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3222.06	6 compartments	43	33	2,3	0,25	0,8	0,98

Self service dish, St. steel 18/10



Code	Désignation	Lcm	Wcm	Hcm	Th.mm	Kg
3221.06	With 6 compartments	40	30	1,6	0,8	0,7

This stainless steel self-service tray is especially robust and hygienic and is easy to keep clean. It has 6 cavities and accepts a rectangular stainless steel starters dish (no photograph provided).

Isothermal mobile storage cupboard 200 L.



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
3870.50	Mobile cupboard alone -200 L.	81,8	56,8	110	200		42,4	1
	Internal dimensions : 62x43,5x83,5 cm							
	ST.STEEL FRAME :							
3879.52	Halfway up for tray 60x40 cm and GN -5 levels						8,9	1
3879.51	For GN and 60x40 cm - 10 levels 10 levels at 7 cm spacings							1
	ACCESSORIES							
3878.00N	Eutectic plate - Positive Cold - 3 °C						4,55	1
3878.01N	Eutectic plate - Negative cold - 21 °C						4,55	1
3321.53	GN 1/1	53	32,5	1		1	1,34	5
3876.05	St. steel fastener (to superimpose)							1

The double-walled structure is a single-piece polythene rotation molding for exceptional toughness. Injected high density polyurethane foam cupboard, ensuring all preparations are kept at

a perfect temperature. Lets you stock or transport products and preparations in a utility vehicle with the help of eutectic plates. The cupboards are easy to handle thanks to their handles.

Isothermal mobile storage cupboard 120 L.



Code	Désignation	Lcm	Wcm	Hcm	Liters.	Kg
3871.00	Isothermal mobile storage cupboard 120 L.	81,8	56,8	67	120	27
	Internal dimensions : 62x43,5x44 cm					
	ST.STEEL FRAME :					
3869.00	For tray 60x40 cm and GN 6 levels at 7 cm spacings					
	ACCESSORIES					
3878.00N	Eutectic plate - Positive Cold - 3 °C					4,55
3878.01N	Eutectic plate - Negative cold - 21 °C					4,55
3876.05	St. steel fastener (to superimpose)					

The 120 litre (25 gallon) cupboard has the same advantages as the 200 litre (40 gallon) model. The cupboard's internal arrangement is ingenious: it lets you use the cupboard 3 different ways (without rack, in 60 x 40cm/24" x 16" format, and in GN 1/1 format).

Other accessories for isothermal mobile storage cupboard



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

The cupboard can be fitted with pivoting rubber wheels with noiseless tires; the two front wheels come with locking brakes. Wheels are available in 100 or 125mm (4" or 5") diameter, with steel or stainless treads. The wheels are ordered separately.

GENERAL CONDITIONS OF SALE

« These general conditions of sale apply to all sales concluded by our company and cannot be voided or modified unilaterally, regardless of the clauses there may be on the buyer's documents and namely the buyer's general conditions of purchase, for which these general conditions of sale represent the basis of the negotiation, in accordance with the provisions of article L 441- 6 of the Code of commerce. »

1 - DOCUMENTS :

All the texts, information, characteristics or photographic reproductions in our price lists, catalogues or documentation are indicative only, without guarantee. In the event of inaccuracies, we will not, under any circumstances, be held responsible. We reserve the right to make any changes without prior notice.

2 – ORDERS :

Orders are considered definitive only when they have been confirmed in writing. In the event of merchandise shortage, DE BUYER shall reply to orders based on their order of arrival and the extent of its availability. Any changes or cancellation of an order for products in the catalogue requested by the client shall be considered only if received in writing at least 5 days before shipping the catalogue products. DE BUYER reserves the right to make any changes to its products it deems necessary at any time and to modify the models in its brochures and catalogues without prior notice.

3 - PRICES:

The pricelist is in euros, including packing, except for special packages taxed extra (net), transport excluded. Prices are not binding and may be changed at any time without prior notice. Invoicing is carried out based on the price list in effect on the date of shipment.

4 - DISCOUNTS:

The client can benefit from reduced prices based on amounts purchased or delivered at one time and one place, or the regularity of its orders.

5 – SUPPLY, ONLINE MARKETING:

Online distribution must be supplied exclusively with the Products from the manufacturer. Online distribution aims at marketing the Products to the final consumer or authorised distributors who are part of the company's selected distribution network.

As a result, the buyer is expressly prohibited from selling the Products to unauthorised retailers, wholesalers or merchants. This is an essential contractual obligation without which the parties would not have established an agreement.

The marketing of Products on a website is subject to an Approval charter. The Charter of the website providing approval or refusing to approve it will be transmitted to the buyer within thirty days after receiving a full approval application.

The approval to sell the Products via a website is granted to the buyer for one year starting from the signing of these papers. It will be tacitly renewed for one year, unless previously terminated by either party with a one-month notice.

If the buyer on the website fails to meet any of its obligations as per these conditions of sale and does not fulfil said obligations within fifteen days after a formal notice of the company sent by registered mail with acknowledgement of receipt asking the buyer to remedy the situation, this contract will be automatically terminated.

The buyer distributing online undertakes to give its best attention to selling the Products on the internet and comply with legal requirements, namely:

- only sell the products to the final consumer as a retailer and only meet the normal requests of this buyer category;
- always have enough stock kept in suitable conditions to meet consumers' demands for Products and, if this is not the case, remove the Products from sale if there are none in stock to meet demands; stock conditions are defined in the agreement.
- deliver to consumers based on available stocks subject to a limit of 2 units of the same item per order;
- indicate the usual delivery time to the client. These should not exceed 8 days from when the order is placed online and also inform the client of their right of withdrawal;
- indicate the method of payment, delivery and execution as well as the validity of the offer and the price;

By distributing online, the buyer undertakes to comply with specific legislation relating to selling online and applicable regulations in general. The buyer undertakes to provide transparent offers to consumers, provide advice and support for consumers, along with an after-sales service.

6 - PAYMENTS:

- **Applicable in France:**
Our invoices are payable within 30 days from the date of invoice, net without any discount. For cash payments, namely payments received maximum less than 10 days from the date of invoice, the client has the option of deducting a 0.50% discount. Apart from invoices being processed that have been authorised by us, which can be changed at any time, our invoices are payable in advance.

- **Conditions applying to exported items:**
The first orders are payable in advance. Any other method of payment will be considered only after delivery of commercial and banking details and is subject to the approval of our credit insurance company.

All taxes, duties, rights or other services that must be paid under French regulations or those of an importing country or countries of transit shall be borne by the client.

- **Conditions applying in France and to exported items:**
For orders resulting from special manufacturing made to a specific design, 1/3 of the amount will be paid in advance as a deposit.

If a deadline is not met and in the event of late payment, all amounts due shall become immediately payable and all current orders shall be suspended.

Furthermore, under the conditions of article L 441-6, the buyer is automatically liable for the penalties calculated on amounts due by applying a rate equal to 3 times the legal interest rate in force on the day they were due. Pursuant to article L441-6 par. 12 of the Code of commerce as amended by law dated 22 March 2012 and pursuant to article D.441-5 of the Code of commerce, a fixed charge for debt collection costs of forty (40) euros is automatically due by the buyer on the first day of delay. If the debt collection costs are higher, additional compensation may be, upon justification, requested by the company

If, following a special agreement, the payment date stated on the invoice is set after the time specified in the general conditions of sale, the date on the invoice is the one taken into account.

All the above conditions shall be intended as covered by guarantees granted by credit insurance companies

In the event of non-payment forty-eight hours after a formal notice with no reply, the sale will be rightfully terminated if we deem fit and we can demand, as an interim measure, the return of the products, without prejudice to any other claims for damages. The termination will not only affect the order in question, but also all other unpaid orders, whether delivered or being delivered and whether the relative payment is due or not.

In case of payment by bill of exchange, failure to return the bill within the legal deadline will be considered an acceptance refusal like a non-payment. Any deterioration of the client's credit may justify the demand for guarantees or advance payments before executing the orders received. Payments cannot be suspended under any circumstances nor be the matter of any compensation without the prior written agreement of DE BUYER.

7 - PORT and PACKAGING, INSURANCE, DELIVERY:

Even in the event of carriage paid shipping, goods always travel at the risk of the buyer. The latter is responsible for checking the goods upon arrival and for making, if necessary, any claims against the carriers by registered letter with return receipt. These are the only party responsible

for damage, theft, loss or delays.

Our delivery times are indicative only and only apply from when the order is final and definitive. De Buyer undertakes to meet them. Delays cannot, under any circumstances, justify the total or partial cancellation of the order, or grant a right of retention or payment of damages.

De Buyer shall not, under any circumstances, be liable for any direct or indirect damage whatsoever resulting from delayed delivery.

Risk of loss or deterioration to products and any liability risk related to the existence or use of the products are passed onto the customer upon delivery. The client undertakes to provide insurance to ensure full coverage of the products against any kind of risk including fires, theft and damage caused by water.

If there are no specific shipping instructions given the client, De Buyer may arrange for transportation by the carrier of its choice without incurring any liability.

Furthermore, in case of interruption of work due to force majeure, the agreements are suspended and we are relieved of our responsibility.

8 – COMPLAINTS AND RETURNS:

We will not accept returns automatically. Returns are authorised only following our written approval and will travel CARRIAGE PAID. Returns will only apply to goods delivered less than 20 days before. After analysis and decision of our quality control department, they will lead to a replacement of the product identified as defective by De Buyer or a credit to be issued in relation to the net price invoiced.

For returned goods due to a client error relating to the amount ordered, please report the code (the reference number mentioned on the authentic order). We will deduct the value of the credit corresponding to 30% of the amount of the merchandise returned for restocking costs and freight charges paid by De Buyer upon shipment of the goods, after checking the amount and quality of the products.

Restrictions:

The following will not be taken back under any circumstances:
- Products that are damaged, used or stored in adverse conditions, used in an abnormal or unsuitable way;
- Special manufacturing and orders, as well as products no longer in the catalogue.

Any complaint must be reported by registered letter with acknowledgement of receipt within maximum 8 days after the date of delivery.

In case of a complaint relating to the items, our responsibility is limited to replacing the defective part or product, without the need to grant, under any circumstances and for any reason whatsoever, any compensation whatsoever. The costs to ship parts or items and costs to return defective parts or items are borne by the buyer.

9 – TERMS OF USE FOR TRADEMARKS AND ADVERTISING MATERIALS:

The commercial relationships established between the company and the buyer do not give the buyer any rights relating to advertising materials, trademarks or any other distinctive sign of the company. For any use of these elements, the buyer must obtain the prior written approval of the company.

Use by the buyer of these advertising materials, trademarks and distinctive signs on commercial documents, namely advertisements, catalogues, brochures, business directories, etc., is subject to the express prior consent of De Buyer.

In the event of errors made by the buyer in the reproduction or use of any of these items, De Buyer will be entitled to claim compensation for the damages caused.

The buyer is prohibited from carrying out promotional activities (sales, discounts, offers, etc.) on products supplied under De Buyer's trademark without the express prior consent of the latter. Any sale of counterfeit goods and/or goods whose resemblance to those of De Buyer (the product itself, packaging, trademark, logos, etc.) would be likely to cause confusion in the public is prohibited.

De Buyer reserves the right to change the technical specifications of the products supplied without prior notice to the buyer.

Failure to comply with the provisions above may result, at De Buyer's discretion, in the suspension of deliveries, reconsideration of the contract and/or compensation for the damages incurred.

10 – MANUFACTURING WARRANTY:

Products are covered by a one-year warranty from the date of delivery. It applies to products used in normal conditions and suitable conditions and for which a manufacturing defect is found by our quality control department.

It does not apply to products damaged, used or stored in adverse conditions, used in an abnormal, unsuitable way and special manufacturing.
It does not apply to obvious defects.

To enforce its rights, the buyer must, under penalty of revocation of any action relating thereto, notify DE BUYER, in writing, of the existence of defects within 2 years from the date of discovery of the defect.

DE BUYER will replace or have products or parts covered by the warranty considered defective repaired by its quality control department. Replacement of defective products or parts shall not have the effect of extending the warranty period specified above.

Special items made according to models or drawings provided by the buyer are the sole responsibility of the buyer as far as patents and counterfeiting are concerned.

In the interests of improving quality, we reserve the right to make any modifications to our items we deem necessary.

11 - PENALTY CLAUSE:

In accordance with Article 1229 of the French Civil Code, the purchaser agrees to pay, as a penalty, a fixed charge of 15% (exclusive of VAT) of the contract, in case the buyer fails to perform any of the obligations imposed on him or her. The penalty is indivisible and De Buyer is entitled to it even if the latter seeks termination of the contract. This clause does not prevent De Buyer from seeking compensation for all the damages that non-performance would cause if the damages were greater than the penalty.

12 - RESERVATION OF OWNERSHIP:

If the client fails to pay all or part of the price of the order, DE BUYER reserves ownership of the products sold, until full payment is made, which allows it to take possession of said products. Any deposit paid by the client will be retained by DE BUYER as a fixed charge for compensation, without prejudice to any other action it would be entitled to bring against the client as a result.

13. FORCE MAJEURE

The company is automatically relieved from its obligations if payment has not been made by the purchaser or in case of force majeure for events such as but not limited to: work-related dispute, total or partial strike in the company or the companies of suppliers, service providers, carriers, post offices, public services, unavailability of raw materials or power, mandatory injunction from public authorities (import ban, embargo), operating accidents, machinery breakdown, explosion, epidemic, war, armed conflict, attack, earthquake, requisition, fire, flood, equipment accidents, breach of duty or incompetence of a supplier or subcontractor. The company will promptly inform the buyer in the event force majeure

14 - DISPUTE SETTLEMENT AND JURISDICTION:

THE COURT OF COMMERCE OF EPINAL (88 France) IS THE ONLY COURT WITH JURISDICTION, even in the event of action to enforce a guarantee or multiple defendants. French law is the only applicable law.

Payment details for our invoices:

Banque CIC F-70000 VESOUL
IBAN : FR76 3008 7331 8200 0212 9910 108
BIC CMCIFRPP

Bank KOLB SA F-88500 MIRECOURT
IBAN : FR76 1325 9023 2010 2718 0020 048
BIC : NORDFRPP

Bank Société Générale – F-54000 Nancy
IBAN : FR76 3000 3014 6000 0201 2284 759
BIC : SOGEFRPP

de Buyer's DISPLAY

DISPLAY GRIDS



Dimensions : 255 cm high -
130 cm width - 60 cm deep.
Weight : 68 kg empty
Possible load : 500 kg.
Standard hooks : 27 cm long, ø 8 mm

«PERROQUETS»



Counter Display
St/steel rings
Code : 3900.00
Dimensions :
385 x 350 x Ht 504 cm

DISPLAY KNIVES



4299.00 (empty)
Stainless steel - equipped with a magnetic rack
dim. L. 71 x 47.5 x Prof. 16 cm - 16.3 kg (empty)

DISPLAY MANDOLINE



Displays Mandoline Cont. 8 Mandolines

2016.99	VIPER	Dim. 57 x 30 x 164 cm
2012.99	Mandoline Ultra	Dim. 67 x 27 x 165 cm
2015.99	Mandoline Swing	Dim. 67 x 27 x 165 cm

DISPLAY PIZZA



REF. 5000.12 (empty)
107 cm large
(with the hooks)
prof. 72 cm - ht 180.7 cm



Display MINERAL B ELEMENT
REF. 5000.08
64 x 64 cm
Delivered with video and leaflets



Triangular display for silicone moulds
Ref. 1900.01B
Height : 180 x 60 m

*Consult us for the composition
of displays and the conditions
to have a display at disposal*

MODULAR DISPLAY UNIT REF 5000.14

Perfect either wall-mounted or in a central position of the sales location.

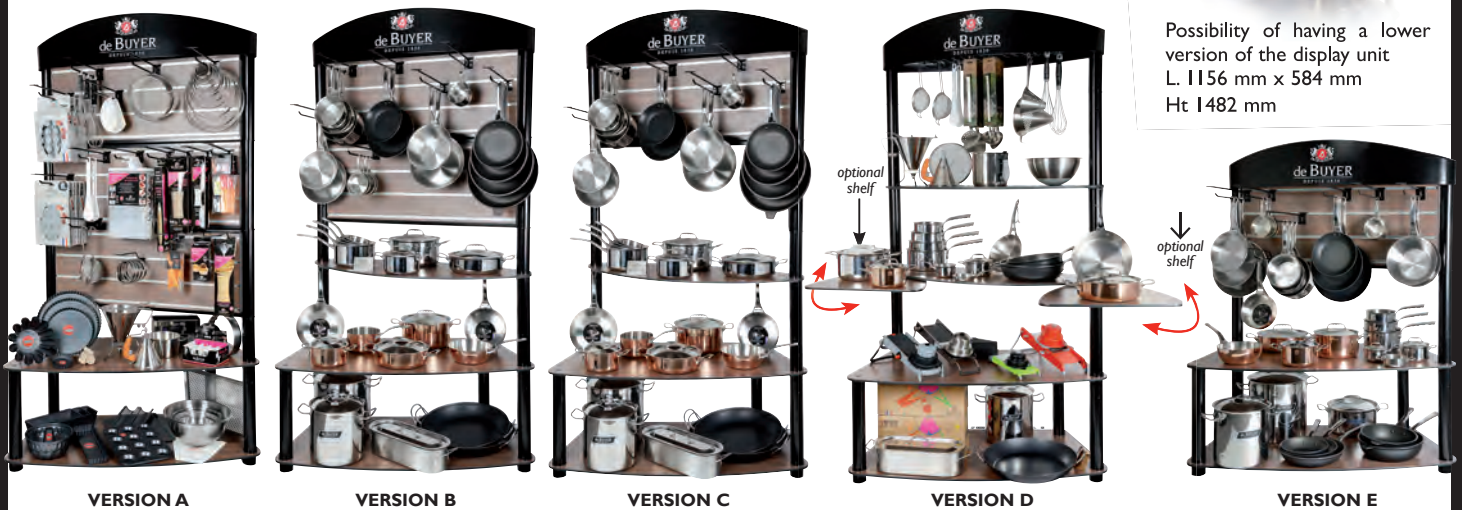
Different modules are available based on the ranges that need to be displayed : consult us to define the composition of your display unit.

TWO-SIDED : both sides are visible, and it is possible to hang it on the panel facing either way.

Standard dim.(without both optional shelves) :
L. 1156 mm x 584 mm Ht 2092 cm



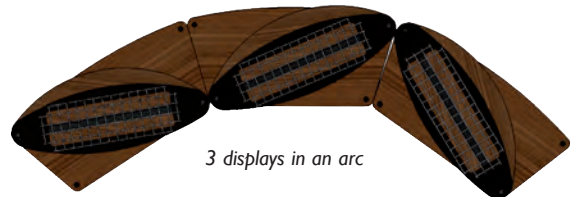
Possibility of having a lower version of the display unit
L. 1156 mm x 584 mm
Ht 1482 mm



EXAMPLES OF LAYOUT IN STORE :



4 displays wavelike



3 displays in an arc

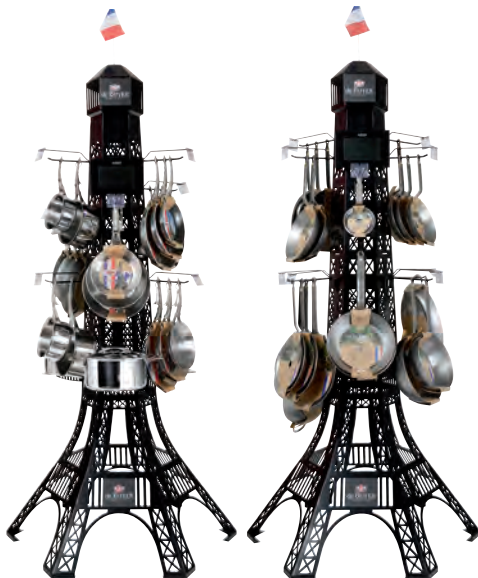
DISPLAY UNIT 'TOWER'

for a lively boutique with an original, eye-catching display.

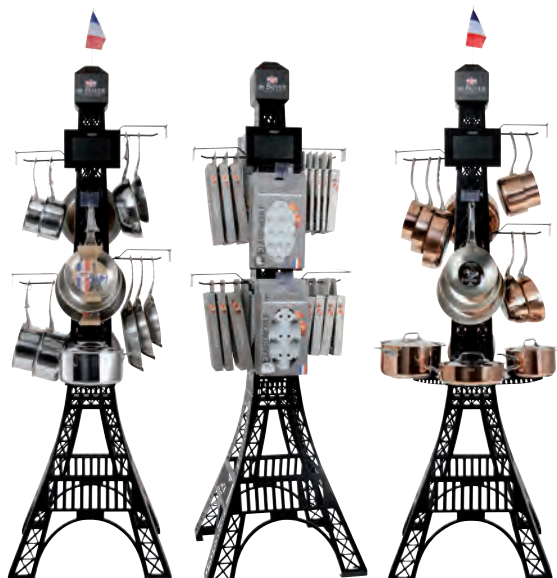
Emphasize the value of 'Made in France' !

the TOWER display is available in 4-sided or 6-sided versions, with removable tables and hooks and can be used to display any choice of range:

- FRENCH COLLECTION • PRIMA MATERA • AFFINITY • ELASTOMOULE • MINERAL B ELEMENT



6-SIDE DISPLAY TOWER 5000.13
ø 100 cm Ht 200 cm



4-SIDE DISPLAY TOWER 5000.09
60 x 60 cm Ht 200 cm

NUMERICAL INDEX

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
0125	158	1868	114	2011	13	3017	164	3138	153	3320	133	3456	63	3742	53/55
0236	134	1869	114	2012	11	3018	164	3139	153	3321	134/199	3459	60/ 62	3743	54
0237	140	1870	119	2015	11/12	3021	95	3141	96	3322	162	3462	61	3744	54
0812	105	1871	119	2016	9	3023	155	3142	96	3323	161	3467	62	3750	56
0816	37	1872	119	2017	7	3027	151/153	3143	96	3324	161	3468	61	3751	56
0820	36	1873	114	2040	192	3028	140	3144	96	3329	34/41	3470	64	3752	57
1701	121	1874	113	2111	173	3037	152/153	3150	96		54/74/78	3475	66	3753	56
1702	121	1899	119	2112	173/174	3040	150	3170	97	3330	134	3477	67	3754	57
1703	122	1960	124	2113	174	3041	95	3201	137	3332	134	3478	67	3755	57
1704	120	1961	125/126	2114	178/179	3050	157	3202	157	3339	98	3479	67	3756	57
1705	122	1962	126	2115	175	3052	192	3203	156	3344	98	3480	67	3760	194
1706	122	1963	127	2116	176	3065	154	3204	157	3350	87/185	3481	66	3762	194
1707	121	1964	126	2117	174	3069	151/153	3205	157	3351	87/185	3482	66	3769	194
1708	121	1966	127	2118	175	3070	153	3206	157	3352	87/186	3483	67	3770	195
1709	122	1967	124	2119	176	3076	151	3208	156	3353	90/185	3484	66	3771	195
1710	121	1968	125	2120	177	3077	151/153	3209	155	3354	87/90	3500	168	3784	195
1711	122	1969	127	2125	178	3078	153	3221	198		184/185	3565	92	3800	195
1712	123	1970	128	2126	176	3079	153	3222	198	3356	88	3570	197	3809	196
1713	123	1971	128	2128	175	3081	157	3232	86	3357	91	3599	59	3820	195
1714	123	1975	126	2129	175	3085	167	3240	86	3358	91/ 184	3674	60/63	3821	195
1715	120	1976	124	2130	177	3091	148	3242	88	3360	133	3680	59	3831	195
1718	120	1977	125	2140	98	3093	148	3250	86/189	3361	134	3688	59	3833	197
1721	120	1978	126	2321	102	3094	153	3271	100	3366	134	3690	58/ 169	3860	196/197
1800	119	1979	128	2601	97	3095	155	3274	92	3371	86/189	3691	58	3869	199
1831	118	1980	129/130	2604	100	3096	153	3276	92	3372	86/189	3692	58	3870	199
1832	118	1981	129	2610	100/188	3099	145/146	3280	93	3379	86/189	3693	59	3871	199
1833	118	1982	129	2611	100/188		147/152	3290	110	3390	69	3694	60	3875	199
1834	118	1983	129	2612	15	3101	153	3291	110	3401	100	3706	52/55	3876	199
1836	116	1984	129	3000	186	3103	153	3293	109	3410	65	3708	53/77	3878	199
1843	117	1985	130	3002	165	3106	153	3294	100/109	3411	65	3709	54/73	3879	199
1844	116	1989	130	3003	164	3111	69	3300	163/187	3412	65		78	3881	195
1845	117	1990	130	3005	186	3112	64	3301	163/187	3427	65	3718	53	3886	199
1850	117	1994	127	3006	145/146	3121	68	3302	163/187	3429	65/142	3719	53	3905	148/152
1851	117	1996	125		148/149	3122	33/68	3305	187	3437	69/167	3724	53/55	3906	149/152
1852	115	1997	125		151-154	3123	68	3312	161	3441	70	3725	53	3912	150
1853	116	1999	127		187	3125	158	3313	161	3444	62	3726	53	3930	86
1856	115	2000	11	3007	187	3130	96	3314	119/161	3445	64	3727	54	3937	149/153
1858	115	2004	92	3010	97	3133	155	3315	140	3446	63	3730	52	3938	153
1859	115	2005	16	3011	97	3134	97	3316	161	3449	68	3736	52	3939	148/153
1861	116	2007	92	3014	150/165	3135	97	3317	161	3451	62	3740	55	3940	149
1866	114	2009	106	3015	164	3136	97/109	3318	146/152	3454	63	3741	54	3941	152

Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page	Code	Page
3942	152	4285	23	4682	108	4843	143	5291	37	6242	74	7011	97	8460	44
3943	152	4286	23	4683	108	4844	143	5293	38	6243	74	7291	109	8470	44
3960	198	4287	23	4685	108	4856	181	5300	34	6244	74	7293	110	8480	43
3979	197	4290	24	4687	108	4858	163/187	5301	34	6247	74	7350	110	8481	44
3982	95	4291	24	4701	142	4863	180	5303	35	6406	76	7360	132	8485	44
3983	95	4300	159	4702	142	4875	110/137	5314	35	6424	76/77	7362	132	8800	162
3984	95	4301	159	4703	141	4880	162	5320	132	6425	76	7363	133	8939	197
3985	95	4302	159	4704	141	4881	171/172	5321	132	6426	77	7366	138	8967	137
3989	149	4303	160	4705	141	4882	171	5340	35	6427	78	7367	133	040466	167
4021	93	4304	160	4706	141	4884	170	5350	139	6430	76	7368	133	040509	164
4112	34/41	4307	159	4707	141	4885	170/172	5353	139	6432	82	7664	47	040510	164
	54/64	4308	159	4708	142	4886	170	5356	139/140	6436	76	8030	47	042002	154
4128	179	4335	107	4709	141	4887	170	5357	139	6440	78	8040	48	042003	154
4129	91	4336	106/182	4710	143	4891	102/188	5359	140	6441	77	8050	48	042004	154
	179/184	4337	106	4711	143	4920	105	5362	132	6442	77	8060	48	042005	154
4130	180	4338	106	4712	143	4931	135	5363	132	6443	77	8070	48	042010	154
4131	180	4344	135	4713	144	4933	136	5530	33	6444	78	8090	45	042011	154
4132	179	156/157		4714	144	4934	136	5540	33	6445	81/83	8136	138	042012	154
4134	180	4346	182	4715	144	4935	136	5550	32	6446	82	8137	139	042013	154
4140	105	4347	167	4716	144	4937	137	5610	27	6447	82/83	8140	46	042014	154
4200	83/105	181/182		4717	143	4938	135	5611	28	6448	81	8151	140	042017	154
4230	103/190	4348	181	4718	143	4949	198	5612	29	6449	81	8161	133	042030	168
4231	103/190	4349	181	4719	142	4959	197	5613	27	6450	81/83	8163	133	042031	168
4232	104	4358	136	4740	102/188	4961	102	5614	27	6451	82	8180	45	042032	168
4233	104	4359	136	4745	102/188	4970	109	5615	28	6453	83	8181	45	044080N	166
4234	104/190	4361	162	4761	171	5020	36	5616	28	6454	82	8183	46	044085N	166
4235	104	4362	162	4766	144	5023	36	5640	29	6460	79	8184	45	045000	158
4236	104/190	4370	99	4770	166	5026	37	5651	29	6461	80	8185	46	076100	168
4237	99	4409	105	4781	163	5030	34	5652	28	6462	79	8187	47		
4238	99	4417	192	4782	91/186	5050	38	5654	28	6463	79	8188	46		
4239	99	4418	192	4783	91/186	5051	38	5664	29	6464	79	8210	42		
4260	19	4441	70	4788	99	5110	31	5670	30	6465	79	8237	42/138		
4270	21	4530	86/189	4802	191	5111	32	5680	30	6466	80	8308	41		
4271	21	4582	158	4805	191	5113	32	6200	83/169	6467	80	8310	40		
4272	21	4591	170	4807	191	5114	33	6202	83/169	6468	80	8311	40		
4275	21	4599	169	4813	46	5120	32	6206	73	6572	169	8313	41		
4280	22	4604	88/186	4815	98	5130	31	6224	74	6580	83/169	8317	41		
4281	22	4605	88/186	4816	98	5131	32	6230	73	189		8319	41		
4282	23	4650	172	4826	98	5140	33	6232	75	6581	83/169	8321	40		
4283	23	4665	169	4827	93	5190	31	6236	73	189		8440	44		
4284	23	4670	162	4840	162	5290	37	6241	75	6820	83/154	8450	43		

ALPHABETICAL INDEX

B	
Bag (pastry bag)	181, 182
Bag holder	182
Bain-marie	69
Bain-marie cooker	167
Baker blade	162
Bakery thermometer	170
Baking paper	135
Baking tray	132, 133, 134
Basting spoon	95, 96, 98
Blini pan	29, 33, 35, 46, 77
Bottle	166
Bottle (army model)	198
Bowl	86, 189
Bucket	92
Burner	37
Butcher hook «S»	97
C	
Can opener	102
Candy Thermometer	170
Canelé mould	83, 143, 154
Caramelizing iron	192
Chestnut fry-pan	37, 38
Chinese strainer	87, 186
Chocolate fork	167
Chocolate levelling frame	167
Cleaner for metal	83, 105
Colander	86
Comb for decorating pastry	164
Cream whipper	192
Crepe pan, steel	28, 32, 35
Crepe pan, nonstick	44, 46
Cutter, plastic	159, 160
Cutter, stainless steel	119, 161, 162
Cutting board	105
D	
Dariole mold	155
Deep fryer	38
Dish	93
Dish grip	130
Dough scraper	163, 187
Dough wheel	162, 163
Dredger	91, 186
E-F	
Egg dish	81
Elastomoule	114-119
Filter for funnel	88
Fish frypan	44, 45, 53
Fish kettle	68
Flour scoop	99, 100
Frame biscuit for «Charlotte»	164
Frypan, steel	27-36
Frypan, nonstick alu	40, 42, 43, 44, 45, 47, 48
Frypan stainless steel	53, 55, 59, 62, 65, 66
Frypan, copper	74, 76, 81
Funnel	88
G	
Gel alcohol	105
Genoise cutter	104, 190
Génoise frame (w/out bottom)	166
Girolle	167
Gloves	108
Grate	134, 140
Grip for dish	98
H-I-J	
Hanging bar	97
Hook S	97
Ice-cream scoop	98
Isothermal container	194, 195, 196
Isothermal storage cupboard	199
Jam pan, copper	83
K-L	
Knife	19, 21, 22, 23
Ladle	95, 96, 97
LETUBE	91, 184
Lid, stainless steel	54, 57, 60, 62, 67, 78
Lid, copper	79, 82
Lid, glass	41, 64
Lobster fork	108
Long rolled cake mould	157, 158
M	
Magnetic rack	97
Meat fork	97
Mess tin	198
Mill	92
Mini saucepan	55, 83
Mitt (oyster)	108
Mould for «Charlotte»	59, 142, 158
Mould for pie	138, 140, 141
Mould, hemispherical	155
Mould, silicone	113-130
Mould, steel	140-144
Mould, stainless steel	155, 158, 186, 187
Mould Canelés	83, 143, 154
MOUL'FLEX PRO	120-123
MOUL'FLEX	124-130
Mug (army model)	197
N-O	
Nozzle, polycarbonate	179, 180
Nozzles, various	173-181
Omelette turner	100
Oval pan	82

Oven peel for «Flammenküche» 109
Oyster knife 108

P

Paella pan, steel 28, 36, 37
Paella pan, nonstick 41, 46
Paella pan, stainless steel 68
Pasta machine 106
Pasta-cooker 64
Pastry bag , disposable 181
Pastry brush 191
Pastry frame 164
Pastry spatula 103
Piston funnel 90, 185
Piston LETUBE 91, 184
Pizza cutting wheel 109
Pizza oven peel 109, 110
Plancha 29, 33, 41
Plastic scraper 163, 187
Pusher 87, 118, 119
Pyramid mold 155

R

Rack for cutting boards 105
Raplette, sliding & egalizing 165
Ribbon 154, 168
Ring for pastry 148, 149, 151, 152, 153
Roasting pan, steel 29
Roasting pan, aluminium 47
Roasting pan, stainless steel 54, 68
Roasting pan, copper 78
Rolling pin 162, 184
Round-edge tray 137
Rubber joint 195
Ruler, graduated 187

S

Saucepan, stainless steel 52, 56, 58, 61, 65, 66
Saucepan, copper 73, 76, 79, 81
Sauté-pan, steel 27, 28
Sauté-pan, nonstick alu 40, 41, 46
Sauté-pan, stainless steel 52, 54, 57, 58, 59
61, 62, 65, 66, 67
Sauté-pan, copper 73, 75, 76, 77, 79, 81, 82
Sawdust 70
Scales 170
Scharpener 24
Scissors 108
Self-service dish 198
Sieve 88, 186
Silicone mat 135, 136, 137
Silicone moulds 114-119
Sirup density meter 170
Skewer 100
Skimmer 95, 96, 97

Slicer (vegetable) 7, 9, 11, 12, 13
Smoker oven 70
Soup bowl 197
Spatula 46, 95, 96
Spatula FKOfficeum 102, 103, 104, 188
Stand for wok 68
Steamcooker 60, 63
Stewpan, nonstick 40
Stewpan, stainless steel 53, 55, 57
60, 62, 63, 65, 67
Stewpan, copper 74, 77, 80, 82
Stewpan, oval 53, 77
Stockpot, nonstick 41
Stockpot, stainless steel 63, 67
Stockpot, copper 74, 77, 78, 80
Strainer 91
String 106
Sugar lamp 169
Sugar pomp 169
Sugar saucepan 169
Sweet maker 168

T

Tart mould 110, 138, 139, 141
Tart ring 145, 146, 147, 148
Tatin mould 42
Thermometer 170, 171, 172
Thermometer with probe 171
Timer 172
Tin ration (army model) 197
Tinned wire basket 38
Tray 134
Tray for cooking 133, 144
Triangular spatula 104
Trivet 36
Tweezer 98, 99, 106

W

Whisk 100, 188
Wok, steel 33, 34
Wok, nonstick 47
Wok, stainless steel 54, 59, 68
Wok, copper 74, 78, 82

Y

Yule log mould 157, 158

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