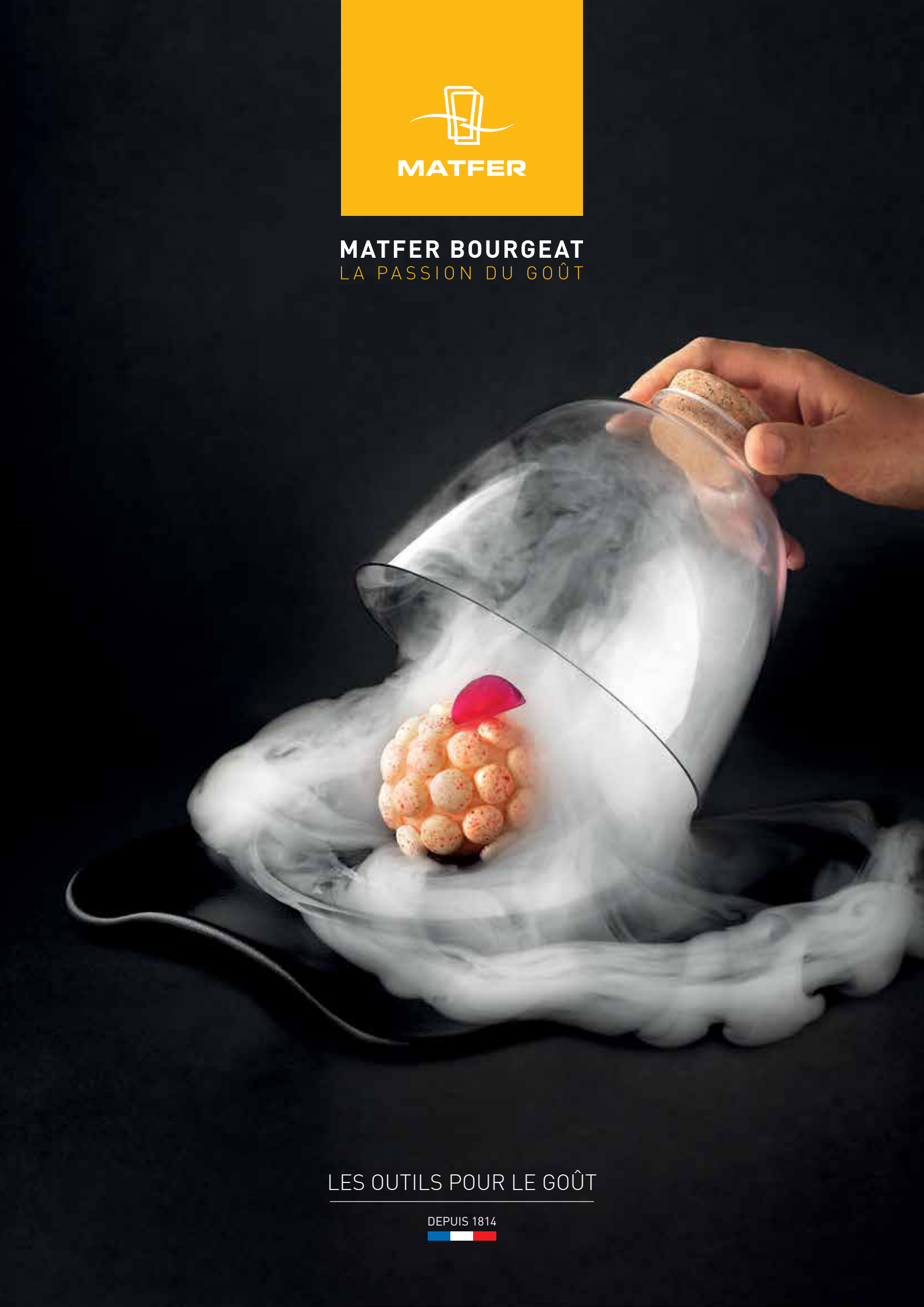
MATFER

MATFER BOURGEAT

LA PASSION DU GOÛT



LES OUTILS POUR LE GOÛT

DEPUIS 1814

MATFER







French manufacturing for over 200 years,
our areas of expertise:

TOOLS FOR TASTE















MATFER BOURGEAT

DISTRIBUTION DE REPAS









A PASSION FOR TASTE









IN SITU









TANTALISING TABLES



















GREAT TASTE TO TAKE AWAY









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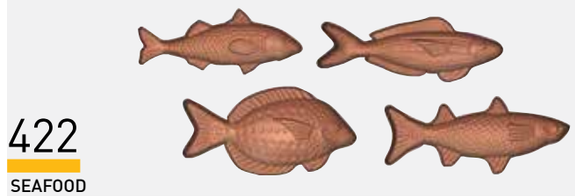
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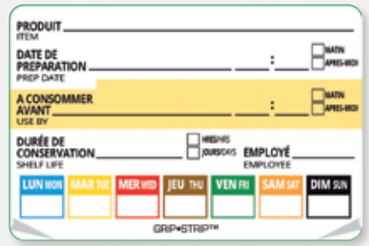
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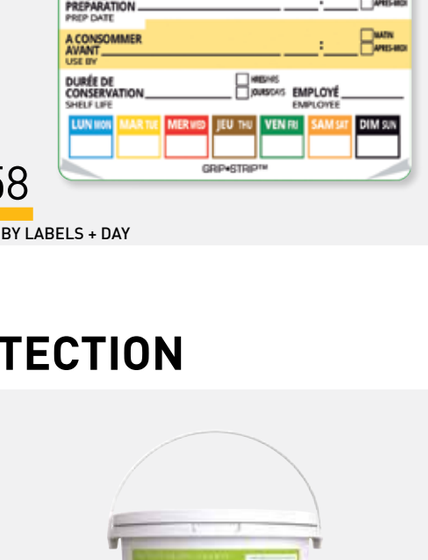
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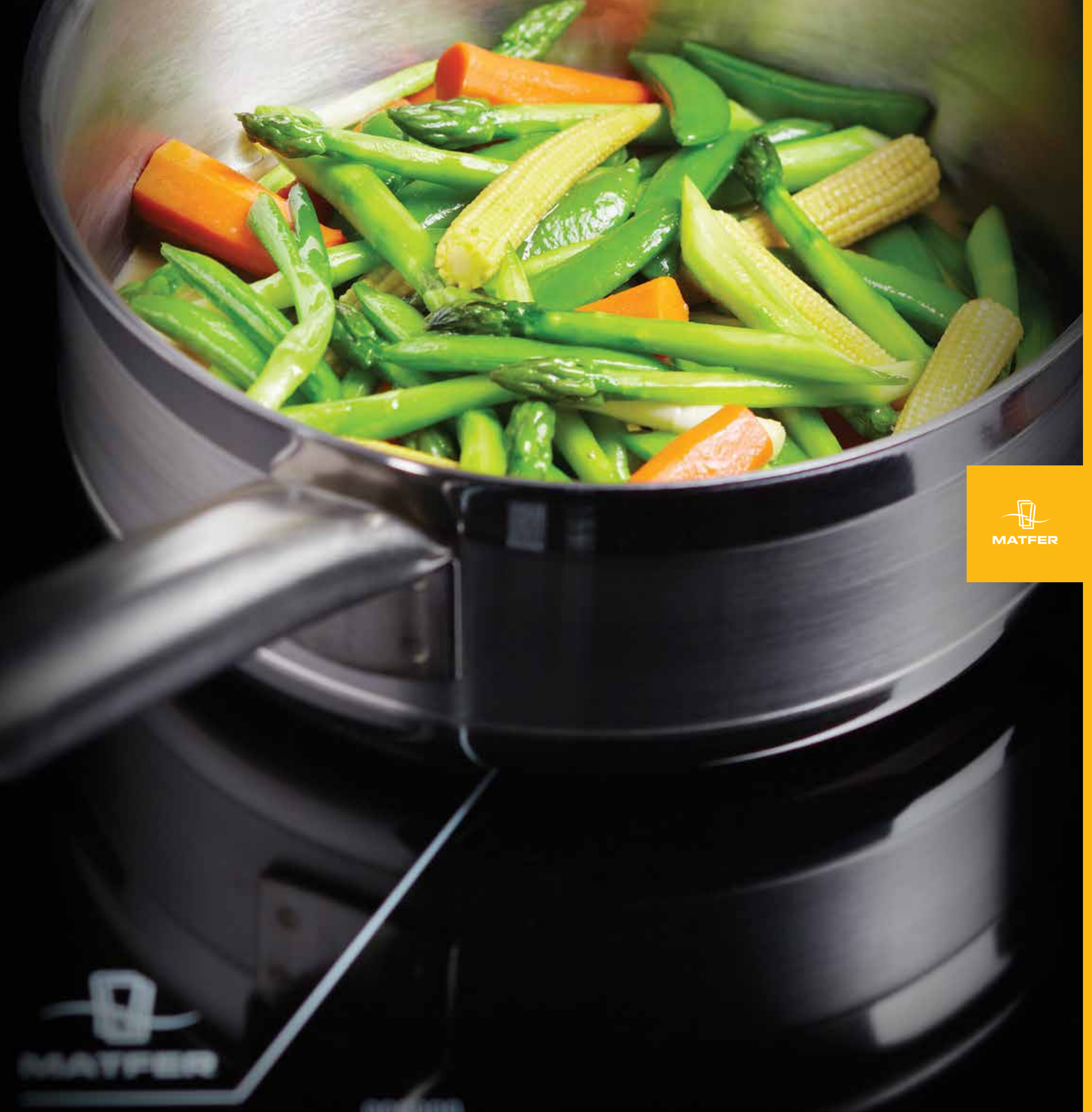
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REVISITED CLASSICS STEP BY STEP



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GLACES TOUTE L'ANNÉE



COOKING

Matfer utensils, made with care in our factories in France, are suitable for even the most delicate cooking. Demanding chefs appreciate them for their precision, their ergonomics and their comfortable handling.

Stainless steel pans	6 - 9
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MADE IN FRANCE

TRADITION



★★★

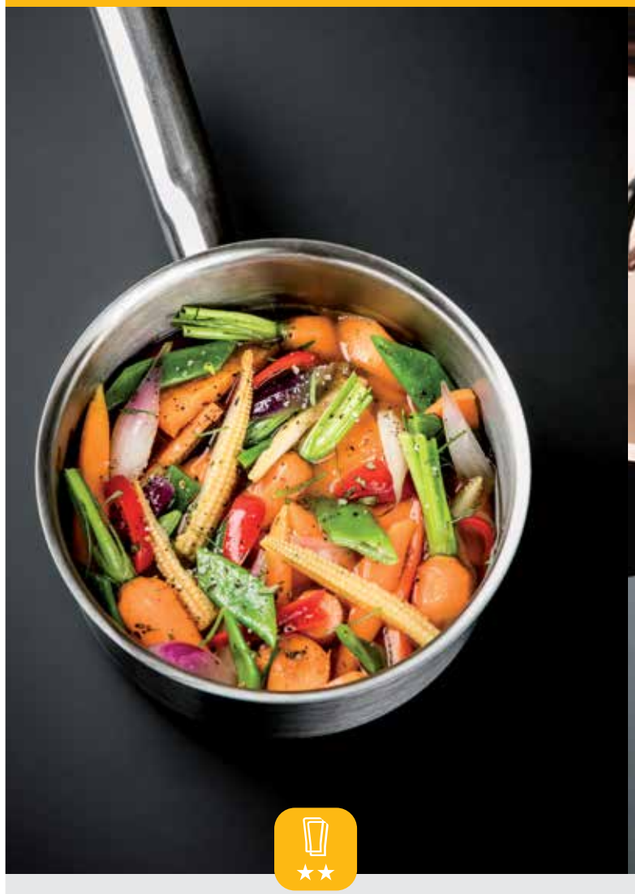
Premium quality pans for chefs.

Thick stainless steel body with upper and lower reinforcements in mirror finish.

Sandwich base in stainless steel/aluminium/stainless steel.

Strong handles in stainless steel tubing, soldered without rivets.

EXCELLENCE



★★

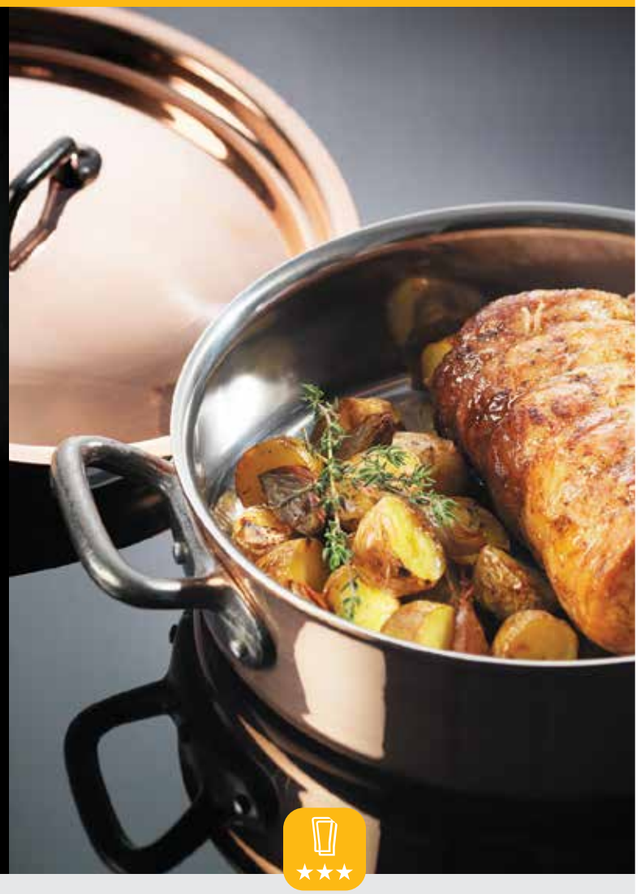
The benchmark for demanding chefs.

Thick stainless steel body.

Sandwich base in stainless steel/aluminium/stainless steel.

Patented cold-touch handles for ease of use.

ALLIANCE



★★★

The premium range of copper pans for cooking.

Interior in stainless steel for easy cleaning, no tinning required.

The 2.5mm thickness guarantees even cooking and remarkable heat conduction properties for perfect flavour.

ELEGANCE



★★

The copper range designed for table service and buffets.

Interior in stainless steel for easy cleaning, no tinning required.

Polished bronze handles provide an essential elegant touch.



Premium range equipment for Chefs

All hobs.
Lid sold separately.



Extra-thick stainless steel body.

"Sandwich" aluminium heat diffuser base with shape memory for perfect flatness.

Extra-thick reinforced upper and lower body edges (trim), polished mirror finish.

Reinforced "easy-pour" rim.

Welded stainless steel "stay-cool" handles.



SAUTEPAN

Ø mm	H mm	C l	Code	Price
200	65	2	**686020**	
240	80	3,6	**686024**	
280 [1]	90	5,5	**686028**	
320 [1]	105	8	**686032**	

(1) With loop handles facing the long handle.



FRYPAN

Ø mm	H mm	Code	Price
200	35	**685020**	
240	40	**685024**	
280	45	**685028**	
320	50	**685032**	



FLARED SAUTEPAN

Ø mm	H mm	C l	Code	Price
200	70	1,8	**686520**	
240	80	3	**686524**	
280	90	4,7	**686528**	



SAUCEPAN

Ø mm	H mm	C l	Code	Price
140	75	1,2	**681014**	
160	85	1,7	**681016**	
180	95	2,4	**681018**	
200	105	3,3	**681020**	
240	120	5,4	**681024**	
280 [1]	140	8,6	**681028**	
320 [1]	160	12,8	**681032**	

(1) With loop handle facing the long handle.



NON-STICK FRYPAN

Multi-layer non-stick interior.

Ø mm	H mm	C l	Code	Price
200	35	0,8	**669420**	
240	40	1,4	**669424**	
280	45	2,2	**669428**	
320	50	3,2	**669432**	



NON-STICK FLARED SAUTEPAN

Multi-layer non-stick interior.
6mm thickness.

Ø mm	H mm	C l	Code	Price
240	80	3	**686824**	
280	90	4,7	**686828**	



WOK

Compatible with wok induction heaters and wok cookers equipped with SCHOTT glass-ceramic (Ø 350 mm). No sandwich bottom.

Ø mm	H mm	C l	Th. mm	Code	Price
300	100	4	1,2	**686730**	
350	100	5	1,5	**686735**	



"TRADITION CERAMIC" WOK

Compatible with wok induction heaters and wok cookers equipped with SCHOTT vitro-ceramics (Ø 350mm). No sandwich bottom, highly resistant "ceramic" coating, max. temp. 230°C. (no PTFE).

Ø mm	H mm	C l	Th. mm	Code	Price
300	113	4	1,2	**687830**	
350	113	5	1,5	**687835**	



STOCKPOT

Or casserole pot.

Ø mm	H mm	C l	Code	Price
240	240	10,8	**684024**	
280	280	17,2	**684028**	
320	320	25	**684032**	
360	360	36	**684036**	
400	400	50	**684040**	



SAUCEPOT

Or casserole pot.

Ø mm	H mm	C l	Code	Price
240	160	7	**680024**	
280	185	11	**680028**	
320	215	17	**680032**	
360	240	24	**680036**	
400	270	34	**680040**	



STEWPOT OR CASSEROLE

Ø mm	H mm	C l	Code	Price
240	120	5,4	**683024**	
280	140	8,6	**683028**	
320	160	12,8	**683032**	
360	180	18,3	**683036**	
400	200	25	**683040**	



LID

Ø mm	Code	Price
140	**692014**	
160	**692016**	
180	**692018**	
200	**692020**	
240	**692024**	
280	**692028**	
320	**692032**	
360	**692036**	
400	**692040**	



686028-686032



The reference for demanding Chefs

COOL-TOUCH HANDLES TO AVOID RISK OF BURNS

Reinforced "easy-pour" rim.

Special stainless steel body

Waterproof stainless steel "stay-cool" handles.

"Sandwich" aluminium heat diffuser base with shape memory for perfect flatness.



All hobs.



STEWPOT OR CASSEROLE
Without lid.

Ø mm	H mm	C l	Code	Price
240	120	5,4	**693024**	
280	140	8,6	**693028**	
320	160	12,8	**693032**	
360	180	18,3	**693036**	
400	200	25	**693040**	
450	225	36 [1]	**693045**	
500	250	49 [1]	**693050**	



SAUCEPAN
Without lid.

Ø mm	H mm	C l	Code	Price
120	60	0,6	**691012**	
140	70	1	**691014**	
160	80	1,6	**691016**	
180	90	2,2	**691018**	
200	100	3,1	**691020**	
240	120	5,4	**691024**	
280	140	8,6	**691028**	

Set of 5 sauce pan Ø 140, 160, 180, 200 et 240 mm	**015122**	



SAUTEPAN
With handle, no lid.

Ø mm	H mm	C l	Code	Price
200	65	2	**696020**	
240	80	3,6	**696024**	
280	90	5,5	**696028**	



LID

Ø mm	Code	Price
140	**692014**	
160	**692016**	
180	**692018**	
200	**692020**	
240	**692024**	
280	**692028**	
320	**692032**	
360	**692036**	
400	**692040**	
450	**692045**	
500	**692050**	



SAUTEPAN
With handle, no lid.

Ø mm	H mm	C l	Code	Price
280	90	5,5	**697028**	
320	105	8	**697032**	
360	120	12	**697036**	
400	130	16	**697040**	
450 [1]	150	23	**697045**	
500 [1]	165	32	**697050**	

SAUCEPOT
Or casserole pot, low pot, without lid.

Ø mm	H mm	C l	Code	Price
240	160	7	**690024**	
280	185	11	**690028**	
320	215	17	**690032**	
360	240	24	**690036**	
400	270	34	**690040**	
450	300	47 [1]	**690045**	
500	330	64 [1]	**690050**	



STOCKPOT WITH TAP

Ø mm	H mm	C l	Code	Price
240	240	10,8	**694324**	
280	280	17,2	**694328**	
320	320	25	**694332**	
360	360	36	**694336**	
400	400	50	**694340**	

Labels NF and NSF are not available for these stockpots because of the tap.



STOCKPOT
Without lid.

Ø mm	H mm	C l	Code	Price
240	240	10,8	**694024**	
280	280	17,2	**694028**	
320	320	25	**694032**	
360	360	36	**694036**	
400	400	50	**694040**	
450	450	72 [1]	**694045**	
500	500	98 [1]	**694050**	

(1) Our 450 and 500mm diameter pans do not have a magnetic stainless steel base, but very thick ground aluminium diffuser for use on all hobs ***except*** induction.

PERFORMANCE

Identical body to the Excellence range, standard soldered stainless steel handle.



FRYPAN

Ø mm	H mm	C l	Code	Price
200	35	0,8	**675020**	
240	40	1,4	**675024**	
280	45	2,2	**675028**	



FLARED SAUTEPAN

Ø mm	H mm	C l	Code	Price
200	65	1,8	**676020**	
240	80	3	**676024**	
280	90	4,7	**676028**	





The cookware of Top Chefs

All hobs except induction.

STAINLESS STEEL INSIDE BODY EASY TO CLEAN



"Easy pour" rim.

Stainless steel interior: no special maintenance or tin plating.

Smooth copper exterior.

Cast iron handle and grip.



SAUCEPAN

Ø mm	H mm	Th. mm	C l	Code	Price
120	65	2,5	0,7	**360012**	
140	75	2,5	1,2	**360014**	
160	85	2,5	1,7	**360016**	
180	95	2,5	2,4	**360018**	
200	105	2,5	3,3	**360020**	
240	120	2,5	5,4	**360024**	



ROUND FRYPAN

Ø mm	H mm	Th. mm	Code	Price
240	50	2,5	**369024**	
280	55	2,5	**369028**	



OVAL FISH FRYPAN

L mm	W mm	Th. mm	Code	Price
360	210	2,5	**370036**	



SAUTEPAN

Ø mm	H mm	Th. mm	C l	Code	Price
160	50	2,5	1	**372016**	
200	60	2,5	1,9	**372020**	
240	70	2,5	3,1	**372024**	
280	80	2,5	4,9	**372028**	



SLANTED SAUTEPAN

Ø mm	H mm	Th. mm	C l	Code	Price
160	60	2,5	0,9	**373016**	
200	70	2,5	1,8	**373020**	
240	80	2,5	3	**373024**	
280	90	2,5	4,7	**373028**	



LID

Ø mm	Th. mm	Code	Price
120	1,2	**365012**	
140	1,2	**365014**	
160	1,2	**365016**	
180	1,2	**365018**	
200	1,2	**365020**	
240	1,2	**365024**	
280	1,2	**365028**	



ROUND SAUTEPAN

Ø mm	H mm	Th. mm	C l	Code	Price
240	70	2,5	3,1	**374024**	
280	80	2,5	4,9	**374028**	



ROUND CASSEROLE

Ø mm	H mm	Th. mm	C l	Code	Price
200	105	2,5	3,3	**367020**	
240	120	2,5	5,4	**367024**	
280	130	2,5	8	**367028**	





The range designed for table service and buffets



Stainless steel interior: no tin plating.

Smooth copper exterior.

Polished brass handle and grip.

All hobs except induction.



SAUTEPAN WITH HANDLE

Ø mm	H mm	Th. mm	C l	Code	Price
200	60	1,5	1,8	**034010**	
240	70	1,5	3	**034011**	



OVAL STEW PAN WITH LID

L mm	H mm	Th. mm	C l	Code	Price
200	90	1,5	2	**034032**	
240	100	1,5	3,5	**034034**	
260	110	1,5	4	**034036**	



OVAL DISH WITH HANDLES

Thickness 1,5 mm.

L mm	W mm	H mm	C l	Code	Price
300	200	40	1,5	**034050**	
350	230	46	2,2	**034051**	



ROUND FRYPAN

Ø mm	H mm	Th. mm	Code	Price
200	30	1,5	**034014**	
260	40	1,5	**034016**	



SMALL SAUCEPAN

For flambé or for individual tableware.
With no-pour edge.

Ø mm	H mm	Th. mm	C l	Code	Price
Sauce pan, without lid					
90	45	1,2	0,28	**351009**	
Lid					
90		1,2		**351209**	



OVAL FRYPAN

L mm	W mm	H mm	Th. mm	Code	Price
300	200	40	1,5	**034018**	
350	230	45	1,5	**034019**	



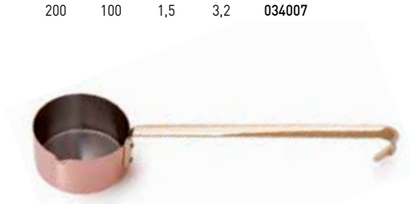
ROUND DISH WITH HANDLES

Extra-strong, tin-plated copper, bronze handles.

Ø mm		Th. mm	Code	Price
Tin-plate				
120	25	1,2	**032035**	
140	25	1,2	**032036**	
160	30	1,2	**032037**	
200	30	1,2	**032039**	
Stainless steel				
200	40	1,2	**034017**	
350	45	1,2	**034025**	



Ø mm	H mm	Th. mm	C l	Code	Price
140	70	1,5	1,1	**034004**	
160	85	1,5	1,7	**034005**	
180	90	1,5	2,3	**034006**	
200	100	1,5	3,2	**034007**	



COPPER FLAMBÉ PAN

Smooth polished copper, **nickel-lined interior**, riveted pan, with long riveted brass handle.

Ø mm	L mm	Th. mm	C l	Code	Price
80	260	1	0,2	**032140**	



ZABAGLIONE BOWL

Smooth polished copper, **not tinned interior**, riveted polished brass handle.

Ø mm	Th. mm	C l	Code	Price
160	1,2	1,4	**032130**	

MINI-COOKING POT

Designed for display cooking and buffets.
2 versions: copper outer and stainless steel inner, and mirror-finish monoblock stainless steel. Polished brass handles.



Ø mm	H mm	Ep. mm	C Lt	Code	Price
Copper-Stainless steel					
90	45	1,2	0,28	**034101**	
120	60	1,2	0,70	**034103**	



Ø mm	H mm	Ep. mm	C Lt	Code	Price
Stainless steel, monobloc					
90	45	0,8	0,28	**034111**	
120	60	0,8	0,70	**034113**	



Fully recyclable at end of life

- Even heat distribution.
- Riveted flame resistant aluminium handles.
- Light material for easy handling.

Compatible with any heating surfaces except induction hobs.



SAUCEPAN

Ø mm	H mm	Th. mm	C l	Code	Price
140	75	5	1,2	**520014**	
160	85	5	1,7	**520016**	
180	95	5	2,4	**520018**	
200	105	5	3,3	**520020**	
240	120	6	5,4	**520024**	



CASSEROLE

Ø mm	H mm	Th. mm	C l	Code	Price
240	120	6	5,4	**524024**	
280	140	6	8,6	**524028**	
320	160	6	12,8	**524032**	
360	180	6	18,3	**524036**	
400	200	6	25	**524040**	
500	250	7	49	**524050**	



SAUTEPAN

Ø mm	H mm	Th. mm	C l	Code	Price
240	80	6	3,6	**540524**	
280	90	6	5,5	**540528**	



STOCKPOT (3)

Ø mm	H mm	Th. mm	C l	Code	Price
240	240	6	10,8	**527024**	
280	280	6	17,2	**527028**	
320	320	6	25	**527032**	
360	360	6	36	**527036**	
400	400	6	50	**527040**	
500	500	7	98	**527050**	



TOP ONLY FOR STRAIGHT COUSCOUS POT OR STEAMER (2)

Ø mm	Ø Fd mm	H mm	Th. mm	C l	Code	Price
320	280	160	2	12	**520617**	
400	320	200	2	20	**520625**	
450	360	215	2	28	**520636**	



LID (1)

Ø mm	Th. mm	Code	Price
140	1	**521014**	
160	1	**521016**	
200	1,2	**521020**	
240	1,5	**521024**	
280	1,5	**521028**	
320	1,5	**521032**	
360	2	**521036**	
400	2	**521040**	
500	2	**521050**	

DIRECTIONS FOR USE POTS AND PANS



USE

For an extended lifecycle:
- Do not heat while empty, or over-heat.
- Avoid knocks or sudden temperature changes (if the pan is left on the heat, leave it to cool through contact with air).
- Do not add salt to the water at start of the cooking process: wait until boiling point and stir until dissolved.
- At the end of the cooking process, remove any acidic or sugary food from the recipients to preserve their metal surfaces.
- Wipe down after washing to avoid stains (limescale or loss of shine).
- Use Matfer utensils made with composite materials to avoid damaging your recipients.
- Use appropriate storage.



MAINTENANCE

- Remove any burnt or ingrained particles by soaking in hot water (no added products required) before cleaning with a sponge.
- Do not use abrasive pads, alkaline products, bleach, acidic detergents, oven cleaners, etc.
- Rinse and wipe down after washing.
- In case of limescale deposits or "rainbow" discolouration after cooking highly starchy products, heat with diluted vinegar, leave to cool and wash as normal.
- Limescale deposits which cannot be removed are a result of underlying corrosion.
- Remove stains or marks resulting from over-heating stainless steel using Bistro stainless steel polish.
- To clean the outside of copper recipients, use Bistro copper polish.
- Store in a clean, dry place.

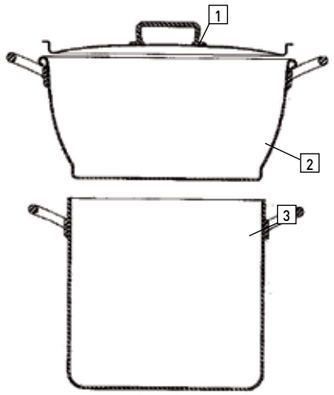


TABLE FOR COUSCOUS PAN COMPOSITIONS

	1	2	3
For couscous pan	Lid	Top	Bottom
17,5 L	521032	520617	527028
25 L	521040	520625	527032
36 L	521045	520636	527036



COUSCOUS PAN

Or steamer stock pot, with lid, curved-sided upper pan, straight—sided lower pan

Ø mm	C l	Code	Price
280	17,5	**520317**	
360	36	**051070**	



MADE IN FRANCE

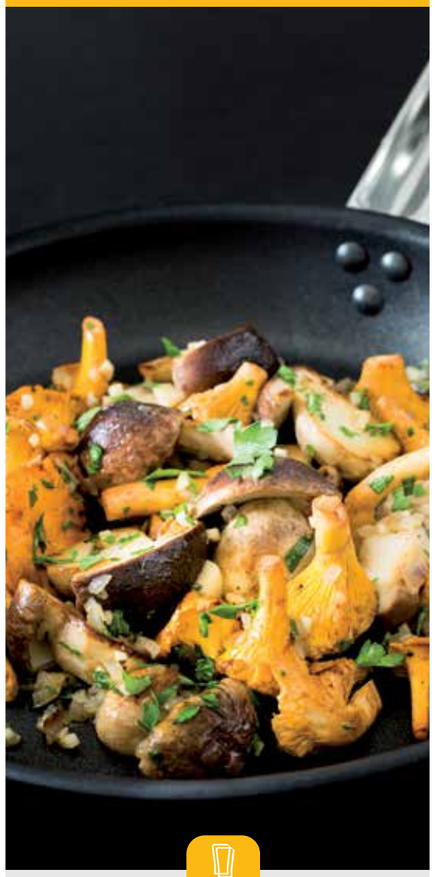
ELITE PRO



★★★

Its high-quality finish, interior and exterior non-stick coating, its stylish handle in cool-touch stainless cast steel make this pan ideal for front cooking. Guarantees precise and even cooking on all hobs, including induction.

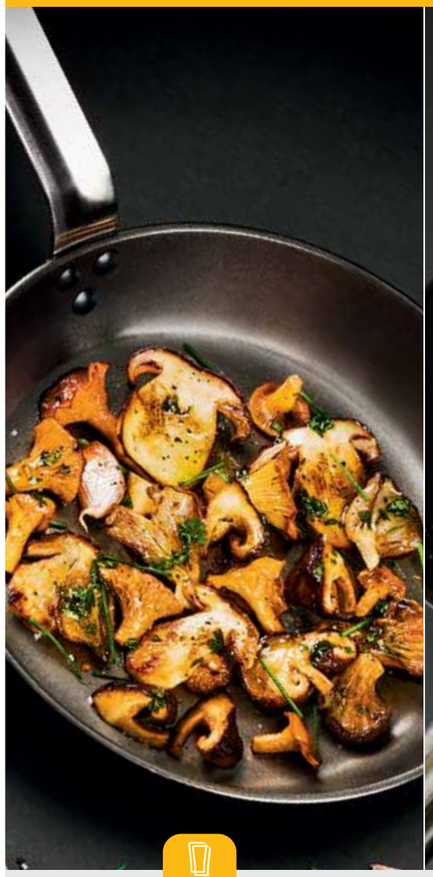
ELITE CHEF



★★

Recommended for ceramic-topped stoves, suitable for induction and oven safe. Its stainless steel strip handles, attached with 3 rivets, is a benchmark for professionals.

ELITE CERAMIC



★★★

With its extra-hard ceramic coating, without PTFE, this range for all heat sources, including induction, meets all normal kitchen requirements. It resists high temperatures up to 400°C. Can be used in the oven and is dishwasher-proof.

TRADITION



★★★

Stainless-steel frying pans with heavy-duty non-stick coating for the most demanding chefs.
Recommended for fast cooking and searing of products.
Can be used on all hobs including induction. Round ergonomic "stay-cool" handle.

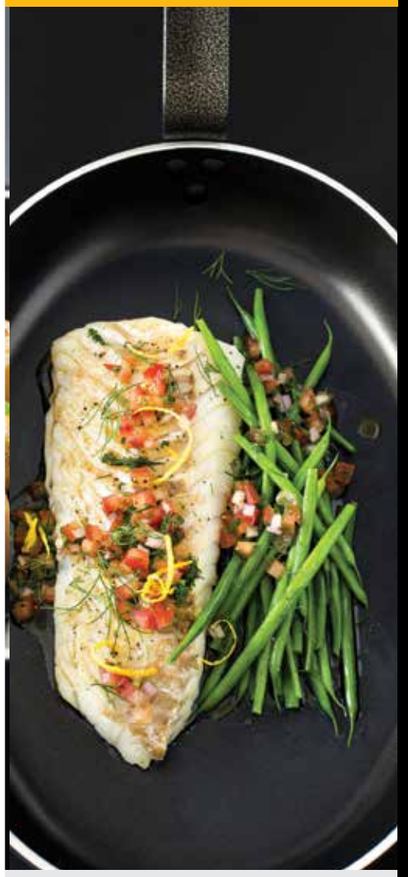
CLASSE CHEF +



★★

The "extra" compared to the Classe Chef range: the stainless steel handles on this range, which also includes a wok. Oven and dishwasher safe. Recommended for cooking fish and white meat.

CLASSE CHEF



Thick aluminium and multi-layer coating guarantee non-stick qualities and durability for this complete range of frying pans equipped with epoxy coated strip metal handles. Not oven safe, not dishwasher safe.

ELITE PRO

NON STICK FRYPANS

Stay-cool riveted handle in stainless steel.

4-layer PTFE non-stick coating with scratch-resistant sub-layer.

Extra-thick aluminium with special induction base.





FREE PFOA COATING

ALUMINIUM INDUCTION FRYPAN

Ø mm	H mm	Th. mm	Code	Price
200	50	5,5	**668520**	
240	50	5,5	**668524**	
280	50	5,5	**668528**	
320	50	7	**668532**	

All hobs.

ELITE CHEF

NON STICK FRYPANS



FREE PFOA COATING

- Thick aluminium body (5 mm).
- 4-layer PTFE coating with flexible anti-scratch protection undercoat.
- Stainless steel handle.

All hobs.



FRYPAN

Ø mm	H mm	C l	Code	Price
200	50	1,3	**678520**	
240	50	2	**678524**	
280	50	2,5	**678528**	
320	50	3,5	**678532**	

ELITE CERAMIC

"CERAMIC" PANS





"Ceramic" coating (PTFE-free), suitable for temperatures of up to 450°C/842°F.

Stainless steel riveted strip handle.



CREPE PAN

Ø mm	H mm	Th. mm	Code	Price
280	20	3	**666228**	



Aluminium body with special induction base.

FRYPAN

Ø mm	H mm	Th. mm	Code	Price
200	40	4	**665220**	
240	40	4	**665224**	
280	45	4	**665228**	
320	50	4	**665232**	

TRADITION

NON STICK FRYPANS

- Extra-resistant "Excalibur" non-stick coating.
- Sandwich heat diffuser base, perfect base flatness.
- Riveted stay-cool handle in stainless steel tube.

PFOA FREE



NON-STICK STAINLESS STEEL FRYPAN

Multi-layer non-stick interior.

Ø mm	H mm	C l	Code	Price
200	35	0,8	**669420**	
240	40	1,4	**669424**	
280	45	2,2	**669428**	
320	50	3,2	**669432**	



"TRADITION CERAMIC" WOK

Hemispherical shaped base with similarly shaped induction hobs.
High strenght "ceramic" coating (PTFE-free).

Ø mm	C l	Th. mm	Code	Price
300	4	1,2	**687830**	
350	5	1,5	**687835**	

CLASSE CHEF+ NON STICK FRYPANS



All hobs except induction.

STAINLESS STEEL HANDLE DISHWASHER SAFE



PFOA FREE

Broad stainless steel handle, riveted, oven safe.

Grooved base.

Extra-strong aluminium frypans, 4-layer non-stick coating, for intensive use.



ROUND FRYPAN

Ø mm	Th. mm	Code	Price
200	4	**906020**	
240	4	**906024**	
280	4	**906028**	
320	4	**906032**	
360	5	**906036**	
400	5	**906040**	

400X320 MM COMPATIBLE WITH HOUSEFOLD OVENS



ROASTING PAN WITH BUILT-IN HANDLES

L mm	W mm	H mm	Th. mm	Code	Price
400	320	80	4	**664040**	
500	400	90	4	**664050**	



BLINIS PAN

Ø mm	H mm	Th. mm	Code	Price
120	25	3	**907012**	



WOK
With flat base.

Ø mm	H mm	Th. mm	Code	Price
280	80	3	**909528**	



RECTANGULAR FRYPAN
Particularly suited to cooking fish.

L mm	W mm	H mm	Th. mm	Code	Price
380	260	40	5	**908538**	



CREPE PAN

Ø mm	Th. mm	Code	Price
250	5	**907525**	
280	5	**907528**	



OVAL FRYPAN OR FISHPAN

L mm	W mm	Th. mm	Code	Price
360	250	5	**908036**	
400	280	5	**908040**	



FLARED SAUTEPAN

Ø mm	H mm	Th. mm	Code	Price
240	65	4	**909024**	
280	80	4	**909028**	



TO EXTEND THE LIFE OF YOUR PANS:

- Use MATFER Exoglass® composite utensils.
- Avoid stainless steel utensils.
- Do not overheat the pans:
  > 250°C maximum for PTFE,
  > 400°C for ceramics.
- Clean with a non-abrasive sponge.



MADE IN FRANCE



PFOA FREE

1- Thick aluminium, 4 cross-layer coating, for intensive use.

2- Riveted steel handle, epoxy coating. Suitable for temperatures of up to 150°C/302°F. Not dishwasher safe.

3- Grooved base.

All hobs except induction.



© Eric Fenot - Le grand cours de cuisine de l'École Ferrandi



ROUND PAN

Ø mm	H mm	Th. mm	C l	Code	Price
160	35	3	0,5	**665116**	
200	40	4	0,9	**665120**	
220	40	4	1,1	**665122**	
240	40	4	1,3	**665124**	
260	45	4	1,9	**665126**	
280	45	4	2	**665128**	
320	50	4	3	**665132**	
360	50	5	4	**665136**	
400	55	5	5	**665140**	



SAUTEPAN

Ø mm	H mm	Th. mm	C l	Code	Price
200	60	4	1,6	**668220**	
240	65	4	2,6	**668224**	
280	80	4	3,8	**668228**	
320	85	4	6	**668232**	



OVAL PAN

L mm	W mm	H mm	Th. mm	Code	Price
360	260	50	5	**667136**	
400	280	50	5	**667140**	



RECTANGULAR PAN

L mm	W mm	H mm	Th. mm	Code	Price
380	260	40	5	**667638**	



NON-STICK PAELLA PAN

Curved sides.

Ø mm	H mm	Th. mm	Code	Price
360	50	5	**664536**	
400	50	5	**664540**	
500	60	5	**664550**	



WOK

Ø mm	H mm	Th. mm	C l	Code	Price
280	80	3	3,8	**668128**	



BLINIS PAN

Fastening with 2 rivets.

Ø mm	H mm	Th. mm	C l	Code	Price
120	20	3	0,2	**665612**	



CREPE PAN

Ø mm	H mm	Th. mm	C l	Code	Price
250	20	3	0,8	**666125**	
280	20	3	1,1	**666128**	

NON-STICK ALUMINIUM ROASTING PAN

L mm	W mm	H mm	Th. mm	L with handles mm	Code	Price
400	320	80	4	450	**931040**	
400	320	80	4	Without	**664040**	
500	400	90	4	Without	**664050**	



ALUMINIUM ROASTING PAN WITH BUILT-IN HANDLES

L mm	W mm	H mm	Th. mm	Code	Price
400	320	80	4	**529940**	



ALUMINIUM ROASTING PAN RIVETED AND FIDED HANDLES

L mm	W mm	H mm	Th. mm	L with handles mm	Code	Price
300	240	70	4	350	**531030**	
350	280	75	4	400	**531035**	
400	320	80	4	450	**531040**	
450	360	85	4	500	**531045**	
500	400	90	4	550	**531050**	
600	480	95	4	660	**531060**	



STAINLESS STEEL ROASTING PAN

Rectangular tin with 2 handles. Stainless steel. For all hobs except induction.

L mm	W mm	H mm	Th. mm	L with handles mm	Code	Price
400	320	75	2	486	**713540**	
500	400	85	2	580	**713550**	
600	480	95	2	690	**713560**	





All hobs.
100% recyclable.



Sheet steel, extra-strong quality.

Welded strip handle.

DIRECTIONS FOR USE

Before first use:
Place the pan in hot water for a few minutes and use a brush to remove any traces of the protective layer.
Dry the pan then fry a few peelings or slices of potato, sprinkled generously with salt, in oil for a few minutes, then discard.
Then heat the pan again with a little oil, remove from the heat and wipe with paper.

After use:
Wipe the pan with paper or if necessary rinse in hot water. Wash without using a degreasing detergent. Dry and lightly re-grease.

They can be heated sufficiently to create the Maillard reaction cherished by all cooks, thus ensuring good colouring of ingredients without overcooking them.
Seasoning process, for almost fat-free cooking.
Successive cooking at high temperature: healthy frying pan, bacteria-free.

ROUND FRYPAN

Ø mm	Th. mm	Code	Price
220	3	062001	
240	3	062002	
260	3	062003	
280	3	062004	
300	3	062005	
320	3	062006	
360	3	062007	
400	3	062008	
450	3	062009	



BLINIS PAN

Ø mm	Th. mm	Code	Price
120	2,5	062040	



PAELLA PAN
Lyonnaise-style with handles in steel plate with steel handles.

Ø mm	H mm	Th. mm	Code	Price
240	50	3	071036	
360	67	3	062051	
400	70	3	062052	
450	72	3	062053	



CREPE PAN
For crepes or pancakes, in steel plate.

Ø mm	Th. mm	Code	Price
180	2	062031	
200	2	062032	
220	2	062033	
240	2	062034	



DEEP FRYER
Basins: sheet steel pressed body, with 2 handles, tin-plated steel wire basket.

		Complete deep fryer set		Basin only		Basket	
Ø mm	C Lt	Code	Price	Code	Price	Code	Price
320	6	062060		062070		062080	
400	12,2	062062		062072		062082	
450	17,3	062063		062073		062083	





BRUSH FOR WOK
Guaranteed effective brushing. Coconut fibre brush, wooden handle. 45mm-long fibres.

L mm	W mm	Code	Price
215	73	405336	



STEEL WOK
Traditional wok with wood handle.
Shape compatible with induction hot 240322.

Ø mm	Th. mm	Code	Price
350	1	062035	



FRYPAN WITH BASKET
Frying pan in enamelled steel plate Frying basket in tin-plated wire.

Ø mm	H mm	Th. mm	C l	Code	Price
240	65	0,8	1,7	062084	



POLISHED STEEL PAELLA PAN
Flared shape, 2 handles

Ø mm	H mm	Th. mm	Code	Price
200	35	0,8	070522	
240	35	0,8	070523	
280	43	0,8	070528	
320	43	1	071037	
360	44	1	071038	
400	49	1,2	071041	
700	63	2	071050	
900	73	2	071052	



STAINLESS STEEL PAELLA PAN
Dish with handles, compatible with all heat sources, including induction heaters. Stainless steel–aluminium–stainless steel sandwich bottom: uniform heating.

Ø mm	H mm	Th. mm	Code	Price
280	42	0,8	070988	
320	42	0,8	070990	
360	42	0,8	070992	
400	42	0,8	070993	

MADE IN FRANCE



From the kitchen to the table

- Black interior: long lifespan.
- Enamelled base: will not scratch cooking hobs or tables.
- New handles for greater comfort and ease of use.
- Lid delivered with 2 knobs : 1 brass knob and 1 stainless steel knob, special for oven.

All hobs + oven.
Overall dimensions, not including handles.

CASSEROLES DELIVERED WITH 2 KNOBS: 1 BRASS KNOB AND 1 STAINLESS STEEL KNOB, SPECIAL FOR OVEN



BLACK ROUND CASSEROLE DISH
Matt finish.

Ø mm	H mm	C l	Code	Price
120	101	0,6	**071110**	
140	125	0,9	**071109**	
180	130	1,8	**071100**	
200	135	2,5	**071102**	
240	160	4	**071104**	
280	180	6,1	**071106**	
320	190	8,8	**071103**	



BLACK OVAL CASSEROLE DISH
Matt finish.

L mm	W mm	H mm	C l	Code	Price
217	177	118	1	**071111**	
250	195	165	3,2	**071113**	
270	200	165	4	**071108**	
310	260	170	6	**071101**	
350	280	190	8,5	**071114**	



SHALLOW ROUND CASSEROLE DISH IN BLACK

Ø mm	H mm	C l	Code	Price
200	120	1,8	**071097**	
240	135	2,8	**071099**	



INDIVIDUAL CASSEROLE DISH

Ø mm	H mm	C l	Colour	Finish	Code	Price
Round						
100	90	0,35	●	Matt	**071098**	
100	90	0,35	●	Varnished	**460435**	
100	90	0,35	●	Varnished	**071142**	
120	101	0,6	●	Matt	**071110**	

L mm	W mm	H mm	C l	Colour	Finish	Code	Price
Oval							
217	177	118	1	●	Matt	**071111**	

RED ROUND CASSEROLE DISH
Varnished finish

Ø mm	H mm	C l	Code	Price
180	130	1,8	**071096**	
200	135	2,5	**186403**	
240	160	4	**186404**	
280	180	6,1	**186405**	



RED OVAL CASSEROLE
Varnished finish

L mm	W mm	H mm	C l	Code	Price
270	200	165	4	**186408**	
310	260	170	6	**186409**	



"LIGHT CHESTNUT" ROUND CASSEROLE
Varnished finish

Ø mm	H mm	C l	Code	Price
140	125	1	**071144**	
180	130	1,8	**071146**	
240	160	4	**071148**	
280	180	6,1	**071154**	



"LIGHT CHESTNUT" OVAL CASSEROLE
Varnished finish

L mm	W mm	H mm	C l	Code	Price
270	200	165	4	**071155**	
310	260	170	6	**071157**	



INVICTA RANGE

Enamelled bottom, 1 layer, one stainless button. Lid with water reserve.

SLOW COOKER BLACK ROUND

Ø mm	H mm	C l	Code	Price
180	130	1,8	**071518**	
200	135	2,5	**071520**	
240	160	4	**071527**	
280	180	6,1	**071528**	



SLOW COOKER BLACK OVAL

L mm	W mm	H mm	C l	Code	Price
270	200	165	4	**071627**	
310	260	170	6	**071631**	
350	280	190	8,5	**071635**	



POTS AND PANS

ENAMELLED CAST IRON



ROASTING PAN
Red. Rectangular.

L mm	W mm	H mm	C l	Code	Price
275	140	40	0,75	070995	
340	180	50	1,5	070996	
395	220	55	2	070997	



ROASTING PAN
Red. Rectangular.

L mm	W mm	H mm	C l	Code	Price
400	250	70	4,5	071093	



MINI-TRAY
Black.

L mm	W mm	H mm	C l	Code	Price
230	125	50	0,9	071094	



TERRINE WITH LID

L mm	W mm	H mm	C l	Color	Code	Price
280	150	120	1,1	●	071070	
320	110	120	1,25	●	071072	
280	150	120	1,1	●	071074	
320	110	120	1,25	●	071076	

ROUND EGG DISH

Ø mm	H mm	C l	Color	Code	Price
160	25	0,3	●	071089	
160	25	0,3	●	071091	



ROUND DEEP-SIDED DISH
Black.

Ø mm	H mm	C l	Code	Price
150	50	0,5	071078	
180	50	0,7	071081	
220	50	1	070994	



OVAL DISH

L mm	W mm	H mm	C l	Color	Code	Price
255	155	55	0,5	●	071083	
255	155	55	0,5	●	071085	
340	210	65	1,2	●	071087	



GRIDDLE





PLANCHA-GRILL CAST IRON
Two handles. All hobs including induction.

Model	L mm	W mm	H mm	Code	Price
Smooth plancha	420	240	30	071190	



CAST IRON GRIDDLE
Special enamelled base, does not scratch pyroceram.
For oven cooking and use on all hobs including induction.

Model	L mm	W mm	Pourer	Code	Price
1- Beef Grill	370	220	1	071191	
2- Rectangular	375	225	2	071116	
3- Square	255	255	1	071118	
4- Oval	530	230	1	071120	



REVERSIBLE PLANCHA-GRIDDLE
Cast iron made, one side slick (plancha), one side grooved (griddle) with 2 handles.
Suitable for gas stoves.

L mm	W mm	H mm	overall L mm	Code	Price
500	350	30	590	071058	



BLACK CAST IRON CREPE PAN
Delivered with beechwood spatula and scraper.

Ø mm	Code	Price
300	071122	





STAINLESS STEEL COMPLETE PASTA POT SET
Includes 1 **EXCELLENCE** stew pot 693036 and 4 pasta baskets 713504.

Ø mm	H mm	C l	Th. mm	Code	Price
360	180	18,3	7	**693436**	

TRIANGULAR PASTA BASKETS
For optimum cooking of pasta, particularly for individual portions
Compatible with our Ø 360 mm stockpots.

H mm	C l	Th. mm	Code	Price
18	2,8	0,6	**713504**	



2- basket steamer model shown on Ø 280 stew pot ref 693028.

STEAMER BASKET
Steamer basket + recipient = steam cooking set. Compatible with the Excellence range.
For use with a lid of the same Ø. Stainless steel.

Ø mm	H mm	C l	Code	Price
240	120	5,5	**698024**	
280	140	8,6	**698028**	

	Components				
	Pot			Steamer basket	Lid
	Braising pot	Faitout Stew pot	Stock pot		
Ref. Capacity	690024 7 L	693024 5,4 L	694024 10,8 L	698024 5,5 L	692024
Ref. Capacity	690028 11 L	693028 8,6 L	694028 17,2 L	698028 8,6 L	692028



FISH POACHER
Stainless steel with grid and lid, 2 handles. Length with handles 660 mm. For all hobs, including induction.

L mm	W mm	H mm	Useful L mm	Useful W mm	Useful H mm	Code	Price
620	185	110	595	16	114	**073597**	



PRESSURE COOKER
or pressure casserole. Stainless steel, stainless steel/aluminium/stainless steel sandwich base, silicone seal, replaceable handles and knob.

Ø mm	H mm	C l	Basket	Code	Price
240	250	8	yes	**013204**	
240	340	12	no	**013206**	



FAT SEPARATOR JUG
Pour out sauces' fat content using the spout. Graduated SAN pitcher.

C cl	H mm	L mm	Ø mm	Code	Price
100	135	200	122	**251010**	



FLAME TAMER
Tinned steel with folding wire handle, for protecting porcelain, glass and fire clay containers from flame.

Ø mm	Code	Price
210	**639001**	



FOOD STORAGE PAN
Stainless steel.

L mm	W mm	H mm	C l	Code	Price
310	220	45	2,5	**714031**	
360	260	50	3,8	**714036**	
450	300	50	6	**714045**	
500	350	50	8	**714050**	



FOOD STORAGE PAN
Stamped aluminium.

L mm	W mm	H mm	Code	Price
310	220	45	**533031**	
360	260	50	**533036**	
450	300	50	**533045**	



MINI-DISH + GRILL
For draining cooked meat or reserving small quantities of ingredients (use without grill). Stainless steel.

L mm	W mm	H mm	Code	Price
205	150	30	**714021**	
235	190	35	**714022**	



BAIN MARIE
Stainless steel body and handles, no lid, compatible with "Excellence" series lid.

Ø mm	H mm	C l	Code	Price
100	100	0,75	**702210**	
120	120	1,3	**702212**	
140	140	2,1	**702214**	
160	160	3,2	**702216**	
180	180	3,6	**702218**	



ROUND FOOD STORAGE CANISTER
Cylindrical stainless steel storage container, stamped body, rolled edge, 2 handles, no lid.

Ø mm	H mm	C l	Code	Price
140	120	1,7	**017001**	
160	130	2,5	**017002**	
200	165	4,8	**017003**	
240	200	7,6	**017004**	
280	230	14	**017005**	



SPICE INFUSER
For infusing herbs and spices. 4 notches to allow for different volumes. Hook for hanging the ball to a cooking pot handle.
Stainless steel ball, silicone thread.

Ø mm	L mm	Code	Price
45	110-130	**071351**	



FUNNEL
Stainless steel with dumping slot.

Ø mm	Ø mm tube	H mm	Code	Price
100	13	110	**116219**	
120	13	125	**116220**	



FUNNEL
White polypropylene

Ø mm	H mm	Code	Price
120	120	**071125**	
160	160	**071129**	



CONDIMENTS BALL
For infusing condiments, herbs and spices. Quick, easy retrieval. Perforated half-shells hinged for hermetic sealing. Stainless steel.

Ø mm	Code	Price
140	**017350**	



ALUMINIUM CONICAL COLANDER HOOPED BASE

Ø mm	H mm	C l	Code	Price
600	330	67	529560	



STAINLESS STEEL CONICAL COLANDER
With handles and plain edge. Sturdy, easy-to-clean model.
Ø 4 mm perforations.

Ø mm	H mm	C l	Code	Price
240	110	3,5	713824	
280	125	5	713828	
320	140	7	713832	
360	155	10	713836	
400	180	15	713840	



COLANDER WITH HANDLE
Aluminium.

Ø mm	H mm	C l	Code	Price
240	135	5	528124	
280	145	7,6	528128	



STAINLESS STEEL COLANDER

Ø mm	H mm	C l	Code	Price
240	110	3	712724	
280	125	5	712728	



SELF-STANDING COLANDER
Or "oil strainer" Aluminium. 3 feet. 2 riveted handles.

Ø mm	H mm	C l	Code	Price
280	145	7,6	528028	
320	165	11	528032	
360	180	15	528036	
400	190	20	528040	



STAINLESS STEEL CONICAL COLANDER HOOPED BASE

Ø mm	H mm	C l	Code	Price
450	250	23	713245	
500	280	31	713250	



STAINLESS STEEL COLANDER
Colander on base with 2 handles.

Ø mm	H mm	Code	Price
205	127	017241	
250	140	017242	



COLANDER
Light but sturdy, made of propylene.

Ø mm	H mm	C l	Code	Price
320	145	2,7	071452	
360	160	4	071456	



HEMISPHERICAL MIXING BOWL
Round bottom. Stainless steel.

Ø mm	H mm	C l	Code	Price
200	100	2	703020	
250	125	3,5	703025	
300	150	6,5	703030	
350	175	10	703035	
400	200	15	703040	



HEMISPHERICAL MIXING BOWL
White polypropylene. -20 to +100°C resistant.

Ø mm	C l	Weight Kg	Code	Price
190	1	0,11	116451	
240	2,5	0,19	116452	
280	4,5	0,26	116453	
325	6	0,31	116454	
360	9	0,41	116455	
400	13	0,52	116456	



LID FOR PP MIXING BOWL
For half-round basin. Tough, resistant white PP.

Ø mm	Code	Price
190	116351	
240	116352	
280	116353	
325	116354	
360	116355	
400	116356	



FLAT-BOTTOM PASTRY MIXING BOWL
Stainless steel. For mixing, whipping and storing.

Ø mm	H mm	C l	Code	Price
160	85	1	702616	
180	90	1,5	702618	
200	100	2	702620	
220	110	2,5	702622	
240	115	3,5	702624	
260	125	4,5	702626	

Ø mm	H mm	C l	Code	Price
280	130	5,5	702628	
300	135	6,5	702630	
320	140	8	702632	
360	160	11,5	702636	
400	180	16,5	702640	



STAINLESS STEEL LANDAISE BASIN (traditional landaise preserving pan)

Ø mm	H mm	C l	Th. mm	Code	Price
420	180	15	1	702440	
470	200	21	1,2	702445	
540	220	31	1,2	702450	



ALUMINIUM LANDAISE BASIN (traditional landaise preserving pan)

Ø mm	H mm	C l	Th. mm	Code	Price
360	150	11	1,5	514536	
400	150	15	1,5	514540	
450	170	21	2	514545	
500	200	31	2	514550	
600	270	55	3	514560	
650	300	72	3	514565	



STAND FOR MIXING BOWL
Anti-slip base for hemisphere bowls.
Bowls stick to work surfaces and stay in the right position for kneading, whipping and mixing.
For 200 to 400mm bowls.
Elastomer.

Ø mm	Code	Price
180	703019	

Bourgeat, the only french manufacturer of gastronorm containers

Reinforced edges and corners to reduce deformation during falls and other impacts

Storage: Stackable, no stops required = saves space and made for easy handling.





Compatible with Cristal+ range lids, page 454

Made using Bourgeat quality standards, this range has NF Hygiène Alimentaire and NF 631-1 certification, making it suitable for the professional catering market.





GN 2/1 CONTAINER

GN 2/1

D mm	C l	Code	Price
20	6,5	740002	
40	12	740004	
55	16,5	740005	
65	19	740006	
100	29	740010	
150	43	740015	
200	58	740020	



GN 1/1 CONTAINER

GN 1/1

D mm	C l	Code	Price
20	3	741002	
40	5,8	741004	
55	8	741005	
65	9	741006	
100	13,5	741010	
150	20	741015	
200	28	741020	



GN 2/3 CONTAINER

GN 2/3

D mm	C l	Code	Price
40	3,5	742004	
65	5,5	742006	
100	9	742010	
150	13	742015	
200	16,7	742020	



GN 1/2 CONTAINER

GN 1/2

D mm	C l	Code	Price
20	1,25	743002	
40	2,5	743004	
55	3,3	743005	
65	4	743006	
100	6,2	743010	
150	9	743015	
200	12	743020	



GN 1/3 CONTAINER

GN 1/3

D mm	C l	Code	Price
40	1,6	744004	
55	2,1	744005	
65	2,5	744006	
100	3,7	744010	
150	5,7	744015	
200	7,5	744020	
250	10	744025	



GN 1/4 CONTAINER

GN 1/4

D mm	C l	Code	Price
40	1,1	745004	
55	1,5	745005	
65	1,7	745006	
100	2,5	745010	
150	4	745015	
200	5,2	745020	



GN 2/4 CONTAINER

GN 2/4

D mm	C l	Code	Price
40	2,5	743604	
65	4	743606	
100	6,2	743610	
150	9	743615	



GN 1/6 CONTAINER

GN 1/6

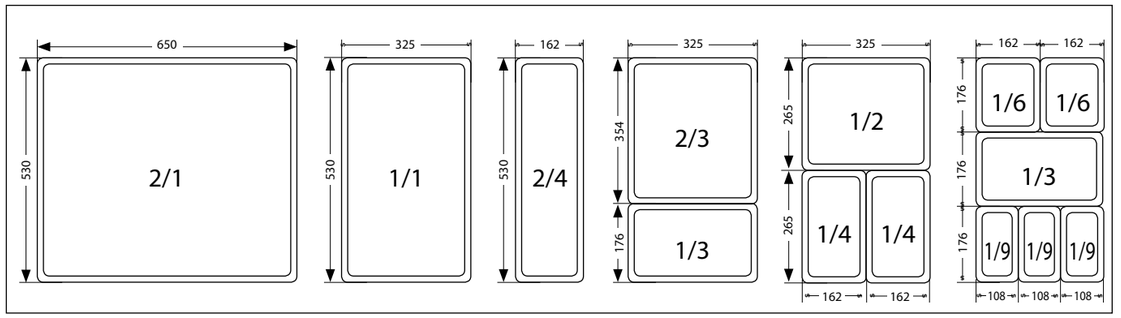
D mm	C l	Code	Price
65	1	746006	
100	1,75	746010	
150	2,2	746015	
200	3	746020	



GN 1/9 CONTAINER

GN 1/9

D mm	C l	Code	Price
65	0,6	747006	
100	0,8	747010	







CONTAINER WITH RETRACTABLE HANDLES

Size	D mm	C l	Code	Price
Handles positioned along the width				
GN 2/1	100	29	**740310**	
GN 2/1	150	43	**740315**	
GN 2/1	200	58	**740320**	
GN 1/1	55	6,7	**741305**	
GN 1/1	65	9	**741306**	
GN 1/1	100	13,5	**741310**	
GN 1/1	150	20	**741315**	
GN 1/1	200	28	**741320**	

Size	D mm	C l	Code	Price
Handles positioned along the length				
GN 1/2	65	4	**743306**	
GN 1/2	100	6,2	**743310**	
GN 1/2	150	9	**743315**	
GN 1/2	200	12	**743320**	

Size	D mm	C l	Code	Price
Handles positioned along the width				
GN 2/3	150	13	**942315**	

PERFORATED CONTAINER
For steam cooking and draining.
(1) Perforated bottom. (2) Perforated bottom and sides.

Size	D mm	C l	Code	Price
GN 1/1 (1)	40	5,8	**741404**	
GN 1/1 (1)	55	8	**741405**	
GN 1/1 (1)	65	9	**741406**	
GN 1/1 (2)	100	13,5	**741410**	
GN 1/1 (2)	150	20	**741415**	
GN 1/1 (2)	200	28	**741420**	



Size	D mm	C l	Code	Price
GN 1/2 (1)	65	4	**743406**	
GN 1/2 (2)	100	6,2	**743410**	
GN 1/2 (2)	150	9	**743415**	

Size	H mm	C l	Code	Price
GN 2/3	65	5,5	**742406**	
GN 2/3	100	8,7	**742410**	
GN 2/3	150	13	**742415**	



CONTAINER WITH FIXED HANDLES
Handles positioned along the width.

Size	D mm	C l	Code	Price
GN 1/1	100	13,5	**741110**	
GN 1/1	150	20	**741115**	

Size	D mm	C l	Code	Price
GN 2/3	150	9	**942115**	



ROASTING PAN
Stainless steel F17. Special for high-temperature cooking.
Handles positioned along the width

Size	D mm	C l	Th. mm	Code	Price
GN 2/1	20	5,7	1,5	**749002**	
GN 2/1	55	15,5	2	**749005**	

Size	D mm	C l	Th. mm	Code	Price
GN 1/1	20	2,7	1,5	**749102**	
GN 1/1	55	7,5	1,5	**749105**	



PERFORATED CONTAINER
For steam cooking and draining.
(1) Perforated bottom. (2) Perforated bottom and sides.

Size	D mm	C l	Code	Price
GN 2/1 (1)	55	16,5	**740405**	
GN 2/1 (1)	65	19	**740406**	
GN 2/1 (2)	100	29	**740410**	



PERFORATED CONTAINER WITH SIDE HANDLES

Size	H mm	C l	Code	Price
GN 1/1	100	13,5	**741510**	
GN 1/1	150	20	**741515**	
GN 1/1	200	28	**741520**	



CONTAINER WITH BASKET ARCH TRAY
Handles positioned along the width.

Size	D mm	C l	Code	Price
GN 1/1	100	13,5	**741210**	
GN 1/1	150	20	**741215**	
GN 1/1	200	28	**741220**	



PERFORATED CONTAINER WITHOUT HANDLE

Size	H mm	C l	Code	Price
GN 2/4	100	6,2	**743710**	



FLAT LID NO HANDLE
For container without handles.

Size	Code	Price
GN 2/1	**747700**	
GN 1/1	**747701**	
GN 2/3	**747702**	
GN 1/2	**747712**	
GN 1/3	**747713**	
GN 1/4	**747714**	
GN 1/6	**747716**	



NOTCHED LID FOR CONTAINER WITH HANDLES

Size	Code	Price
GN 2/1	**748100**	
GN 1/1	**748101**	
GN 2/3	**948102**	
GN 1/2	**748112**	



LID WITH HANDLE
Stainless steel. For storage and serving.

Size	H mm	Code	Price
GN 2/1	25	**748000**	
GN 1/1	25	**748001**	
GN 2/3	25	**748002**	
GN 1/2	25	**748012**	
GN 1/3	25	**748013**	
GN 1/4	25	**748014**	
GN 1/6	25	**748016**	
GN 1/9	25	**748019**	
GN 2/4	25	**748024**	



NEW!

LID FOR IMMERSION HEATER

Format	Code	Price
GN 1/1	**748901**	



SPILL PROOF LID
For transportation. Silicone joint makes the container + lid watertight. With handle and hole for evacuating hot air.

Size	Code	Price
For GN container without handles		
GN 1/1	**748701**	
GN 1/2	**748712**	
GN 1/3	**748713**	
GN 1/4	**748714**	
GN 1/6	**748716**	
For GN container with handles		
GN 1/1	**748801**	
GN 1/2	**748812**	



LID WITH HANDLE AND NOTCH
For ladle for container without handle.

Size	Code	Price
GN 1/1	**748501**	
GN 1/2	**748512**	
GN 1/3	**748513**	
GN 1/4	**748514**	
GN 1/6	**748516**	



LID WITH HANDLE
For basket arch tray.

Format	Code	Price
GN 1/1	**748201**	



DRAINING PLATE

Size	Th. mm	Code	Price
GN 1/1	0,8	**750001**	
GN 1/2	0,8	**750012**	



SEPARATION BAR
Holds 1/3, 1/4, 1/6 and 1/9 containers in bain-marie or other receptacles.

L mm		Code	Price
530	Clipsable	**749801**	
325		**749712**	



CONTAINER GRIP
Confident handling of food containers and rimmed dishes. Stainless steel.

L mm	Code	Price
185	**749800**	

OUR STAINLESS STEEL CONTAINERS ARE COMPATIBLE WITH THE LIDS IN OUR "CRISTAL" RANGE SEEN IN HANDLING CHAPTER.





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STRAINER
Stainless steel.

Ø mm	L handle mm	Mesh mm	Code	Price
70	95	0,5	**020420**	
100	110	0,5	**020422**	
160	155	1,28	**020424**	
200	165	1,28	**020426**	



REINFORCED STRAINER
Stainless steel. Double lateral reinforcement.

Ø mm	L handle mm	Mesh mm	Code	Price
220	280	1,5	**071370**	
260	280	1,5	**071372**	
300	280	1,5	**071374**	



WENCO STRAINER
Interchangeable sieve, extra-strong quality and with a suspension hook. Double mesh (fine 0.4mm inner, wide 3.5mm outer). Stainless steel handle.

Ø mm	L handle mm	Code	Price
Strainer			
300	370	**071389**	
350	370	**071391**	
Spare sieve			
220		**071395**	
300		**071399**	
350		**071401**	



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FINE-MESH STRAINER
Ø 1.4 mm perforations for fine filtering and sieving. **Number of perforations doubled for vastly improved working capacity and rapidity.**

Ø mm	H mm	L handle mm	Ø perf. mm	Code	Price
230	210	195	1,4	**017345**	



CHINESE STRAINER
Stainless steel stamped conical strainer, with hook and support foot. **Thin perforations.**

Ø mm	H mm	L handle mm	Ø perf. mm	Code	Price
100	65	92	1,6	**017330**	
135	120	145	1,6	**017332**	
185	180	160	1,6	**017334**	
210	200	160	1,6	**017335**	
230	230	175	1,6	**017337**	



REINFORCED METALLIC MESH STRAINER
Reinforced and rigid (except Ø 140mm model, not lined). Tin-plated steel mesh, white plastic handle.

Ø mm	L handle mm	Mesh mm	Code	Price
140	160	2	**017315**	
Reinforced mesh (8 x 8 mm)				
160	160	0,7	**017316**	
180	160	0,7	**017317**	
200	160	0,7	**017318**	





STAINLESS STEEL SIEVE
Stainless steel body. Stainless steel mesh. Economic range for pastry.

Ø mm	Mesh mm	Code	Price
260	0,8	**115071**	



STAINLESS STEEL SIEVE
Stainless steel mesh sieve. Mesh size 0.23 mm. Pack of 3.

Number	H mm	Ø mm	Code	Price
20	42	175, 205, 255	**115020**	



TEA STRAINER
Stainless steel with metallic mesh bottom.

Ø mm	Code	Price
70	**017348**	



STAINLESS STEEL SIEVE
Stainless steel body. **Hardwearing**. Stainless steel mesh. Suitable for sifting.

Ø mm	Mesh mm	Code	Price
220	0,64	**115092**	
220	1,28	**115082**	
250	1,28	**115083**	
300	1,28	**115084**	
400	1,28	**115085**	



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CHEESE OR SAUCE CLOTH
Hemmed twisted cotton mesh. Pack of 5.

L mm	W mm	Code	Price
870	700	**017410**	

Unique filtration quality and finesse with triple layer sieve



STABILITY
Thank to the hooks.

STURDY - KEEPS ITS SHAPE
Body and handle made of one-piece composite material: strudy - keeps its shape.

FINE SIFTING
Triple fine stainless steel triple mesh.

SOLID
Stainless steel wire reinforcement.

COMFORTABLE
Comfortable heat insulating handle.

ERGONOMIC
Plain handle.





EXOGLASS® BOUILLON STRAINER

Mesh mm	Ø mm	H mm	L mm	Weight kg	Code	Price
0,45	200	220	410	0,5	**017360**	
0,45	255	270	490	0,7	**017362**	



HOLDER
Chrome-plated steel for all strainers. Ø 200 mm.

H mm	Code	Price
215	**116515**	

MADE IN FRANCE

SKIM'ALL
by Matfer

Part frying skimmer, part skimmer, the SKIM ALL enables you to carefully retrieve and drain even the smallest poached and fried products





PRACTICAL
Sturdy and practical hanging loop.

COMFORTABLE
Curved handle is comfortable.

SOLIDITY
Exoglass® heat-insulated material. Heat resistant up to 220°C/430°F.

+220 °C

EFFICIENT
Holds products with a groove around the edge.

FOR RETRIEVING FINE PRODUCTS
Single-piece mesh, no soldering. fine 3mm. Very soft for use with delicate products.

- FINE MESH FOR DRAINING SMALL PRODUCTS
- COMFORTABLE AND HYGIENIC THANKS TO MONOBLOC DESIGN

SKIM'ALL

Ø mm	Handle L mm	T°C	T°F	Code	Price
120	410	220	430	**112282**	



EXOGLASS® SIEVE STRAINER
The same advantages as a sieve, using comfortable materials. Easy handling. Robust enough for intensive use. Use for sifting ingredients, fine stuffing and sauces. Composite Exoglass® structure, stainless steel mesh.

Mesh mm	Ø mm	L handle mm	Code	Price
0,7	200	195	**017364**	
1,0	200	195	**017365**	





- Rot-proof
- Hardwearing
- Sterilisable
- Resists temperatures up to +220°C





EXOGLASS® SPOON

Colour	L mm	Palette W mm	Code	Price
	300	49	113330	
	300	49	113331	
	300	49	113332	
	300	49	113334	
	380	58	113338	
	450	71	113345	



EXOGLASS®"PELTON" PLAIN BENT SPATULA

L mm	Palette L mm	Palette W mm	Colour	Code	Price
300	125	85		112429	
300	125	85		112430	

EXOGLASS®"PELTON" PERFORATED SPATULA

L mm	Palette L mm	Palette W mm	Colour	Code	Price
300	150	90		112419	
300	150	90		112420	
300	150	90		112421	
300	150	90		112422	
300	150	90		112424	



EXOGLASS® SPATULA

L mm	Palette W mm		Code	Price
250	40		113025	
300	48		113030	
350	55		113035	
400	64		113040	
450	71		113045	
500	79		113050	
350	64	Bevelled flat	113501	

SPECIAL MENU RANGE



Range of utensils especially for preparing specialist foods such as gluten-free, kosher, halal and vegan products. Lets you minimise the risk of contamination.



EXOGLASS® OAK LEAF TONGS

Multipurpose spring tongs. In composite material.

Colour	L mm	Code	Price
	240	112434	
	240	112435	
	240	112437	
	240	112438	
	240	112439	
	240	650203	
	300	650132	
	300	650134	



EXOGLASS®"DUOLON" TONGS

Designed for non-stick fry pan, to easily turn hamburgers and slabs.

L mm	Code	Price
290	112425	



EXOGLASS® CHIPS SCOOP

Serve a measured portion of chips. Ergonomic shape.

L mm	Palette L mm	Palette W mm	Colour	Code	Price
360	135	100	Beige	116260	



PERFORATED EXOGLASS® SERVING SPOON

In composite material.
For cooking or for serving food.

Colour	L mm	Code	Price
	340	650114	
	340	650112	
	340	650115	
Copolyester	340	650113	



SOLID EXOGLASS® SERVING SPOON

In composite materials.
For cooking or for serving food.

Colour	L mm	Code	Price
	340	650104	
	340	650102	
	340	650105	
Copolyester	340	650103	

MADE IN FRANCE





"ELVEO" SPATULA

- 260°C heat-resistant paddle. 200°C heat-resistant Exoglass® handle.
- Flexible blade for easy scraping of sides of pans and containers.
- Recommended for containers with nonstick coating.

L mm	Handle L mm	Palette L mm	Palette W mm	High Temp	Code	Price
250	170	83	52	260	113724	
350	235	115	70	260	113735	
450	335	115	70	260	113745	



"ELVÉA" SPATULA

Exoglass® composite material handle, thermoplastic elastomer blade.

L mm	Handle L mm	Palette L mm	Palette W mm	T° max	Code	Price
250	170	83	52	70	113525	
350	235	115	70	70	113535	
450	335	115	70	70	113545	



ELVEO SPATULA FOR JARS

Narrow spatula for emptying and scraping out cylindrical containers: jam jars, mustard jars, sauce pots, Pacojet® and Frix'Air pots, etc.

L mm	Handle L mm	Palette L mm	Palette W mm	T° max	Code	Price
250	170	83	30	260	113720	



SILVEO SPATULA SCRAPER

Designed to effectively scrape all kinds of containers, smooth chocolates without scratching them, line ice cream moulds, and smooth desserts.
Wide, robust Exoglass® handle. Flexible, rounded silicone spatula.

L mm	Handle L mm	Palette W mm	T° max palette	T° max handle	Code	Price
215	159	120	+260°C	+220°C	114005	



"SPATULON" SPATULA

Curved polypropylene elastomer spatula.
Composite Exoglass® handle. Heat-resistant up to 70°C.

L mm	Handle L mm	Palette L mm	Palette W mm	T° max	Code	Price
250	170	100	70	110	113825	
330	235	100	70	110	113833	

EXOGLASS®

SPATULA THERMOMETER



2 TOOLS IN 1

ELVÉO THERMOMETER SPATULA

- Control the temperature of your dish during cooking, while mixing at the same time.
- Ideal for creams, caramelized sugar, chocolate
- Handle resists up to 220°C, dishwasher safe. Removable thermometer -20° to +200°C, precision 0.1°C, reliability to 1°C, Tight against water splashing, not suitable for dishwasher.



ELVÉO THERMOMETER SPATULA

With a flexible silicone spatula to completely scrape out the bottom of recipients.

	L mm	Code	Price
Spatula + thermometer ELVEO	385	113092	



SPATULA THERMOMETER

	L mm	Code	Price
Spatula thermometer Exoglass®	385	113090	



MATFER SILICONE PASTRY BRUSH

For egg, syrup and jelly glazing and coating in sauce.
Wide head with more than 130 conical layered bristles to hold and flexibly spread products. The silicone head is heat-resistant to 250°C and moulded over the composite handle to prevent it coming detached. Dishwasher safe.

L mm	W mm	Code	Price
220	40	113042	



COOKING BRUSH

Basting hot meat with sauces, seasoned butter and marinades.
Silicone. Heat-resistant up to 300°C.
Dishwasher safe.

L mm	W mm	Code	Price
195	40	113041	



SCRAPER

Thick solid-silicone scraper.
Uses:

- Chocolate making: scrape trays of chocolate straight out of the coating machine.
- Confectionery: work with brittles, syrups and other preparations.
- Pastry-making: flexible and robust, compatible with all bowls. Smooth and separate out preparations on pastry trays.
- Kitchen: scrape out casseroles or professional slow cookers.

L mm	W mm	H mm	Code	Price
180	100	10	114006	





FRYING SKIMMER
Stainless steel welded wire.

Ø mm	L handle mm	Code	Price
130	400	**112293**	
150	400	**112294**	
180	480	**112295**	
200	480	**112296**	
220	560	**112297**	
240	560	**112298**	
280	560	**112300**	



BIRD NEST FRYER
Stainless steel wire. 2-part mould for preparing nests.

Ø mm	L mm	Code	Price
100	415	**112320**	

ONE-PIECE LADLE WITH FLAT BOTTOM
Pour and spread out tomato sauces onto pasta. Stainless steel.

L mm	Ø mm	C l	Code	Price
360	100	23	**112046**	



KITCHEN SPATULA
One piece stainless steel.

L mm	Palette L mm	Palette W mm	Code	Price
Perforated spatula				
500	120	120	**112404**	
Plain spatula				
500	120	120	**112405**	



Matfer ladles and skimmers

Extra-strong stainless steel one-block piece.



Convenient size and volume marks.

Pour-neutral edge.

2 mm thick handle: sturdy and rigid.

Curved handle: better grip, very rigid.

ONE-PIECE LADLE
Ladle bowl.

Ø mm	C l	Total L mm	Code	Price
60	5	360	**112021**	
80	12,5	400	**112022**	
100	25	440	**112023**	
120	50	490	**112024**	
140	75	570	**112025**	
160	100	590	**112026**	
200	200	640	**112028**	



BASTING SPOON

L mm	C l	Code	Price
Straight spoon			
370	5,5	**112040**	
Side spoon			
340	7	**112041**	

ONE-PIECE SKIMMER
Ø 3 holes throughout the surface for efficiency.

Ø mm	Total L mm	Code	Price
80	385	**112061**	
100	420	**112062**	
120	480	**112063**	
140	530	**112064**	
160	600	**112065**	
180	650	**112066**	



LADLE WITH COLOURED HANDLE
Stainless steel ladle with coloured PVC handle.

Colors	Ø mm	C l	Total L mm	Code	Price
	68	6	317	**112730**	
	82	12	365	**112731**	
	95	17,5	365	**112732**	
	106	23,5	360	**112733**	
	123	35	370	**112734**	



- RIGHT ANGLE: PERFECT SMOOTHING OF DESSERT CORNERS
- COMFORTABLE AND HYGIENIC: SINGLE-UNIT DESIGN

Made by MATFER EXOGLASS®

MADE IN FRANCE



BENT SPATULA EXOGLASS®
One piece composite material spatula.
Flexible blade, ergonomic handle, recyclable material.

L mm	Total L mm	W mm	Code	Price
200	330	40	112688	
250	380	40	112687	
300	430	40	112686	

MADE IN FRANCE



SPATULA
Stainless steel flexible blade. Moulded PP handle.
Easy to clean and sterilize. Dishwasher safe.

L mm	Total L mm	W mm	Code	Price
120	240	22	112611	
150	260	22	112612	
180	300	34	112613	
200	320	34	112614	
240	350	39	112615	



"MATFER" BLADE-SPATULA
Stainless steel flexible blade.
Moulded PP handle.

L mm	Total L mm	W mm	Code	Price
150	280	30	112649	
205	330	32	112650	
250	380	40	112652	
303	430	45	112654	
350	480	45	112656	

MADE IN FRANCE



BENT BLADE-SPATULA
Stainless steel flexible blade, moulded PP handle, easy to clean and sterilize.

L mm	Useful L mm	W mm	Code	Price
300	150	40	112632	
350	190	40	112633	
400	240	40	112634	



"MATFER" BENT SPATULA
Stainless steel flexible blade.
Black moulded PP handle.

L mm	Useful L mm	W mm	Code	Price
325	165	30	112670	
370	205	39	112672	
420	250	45	112674	
470	313	51	112676	



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SMALL BENT SPATULA
For precision work (cooking, chocolate-making, confectionery).
Stainless steel blade, PP handle.

L mm	Useful L mm	W mm	Code	Price
220	90	20	112609	



HAMBURGER TURNER
Designed for planchas.
Thick, rigid blade, bevelled edges, stainless steel. Black polypropylene handle.

L mm	Total L mm	W mm	Code	Price
150	290	100	112662	



"MATFER" BENT TURNER
Semi-flexible stainless steel blade, rounded edges.
Black polypropylene moulded handle.

L mm	Total L mm	W mm	Code	Price
Plain				
205	385	75	112664	
Perforated				
200	360	75	112666	



SCOOP
Stainless steel. Polypropylene handle with non slip moulded grip.

L mm	Total L mm	W mm	Code	Price
For frying, perforated				
170	293	80	072045	
Flexible, plain				
150	278	60	072040	



PANINI SPATULA
Slotted spatula with space for movement of knife blades and cutting paninis.
A thick, rigid stainless steel blade, with PP handle.

L mm	Total L mm	W mm	Code	Price
140	310	98	112663	



SPECIAL PLANCHA SPATULA
Straight and rigid palette with bevel end. Stainless steel spatula. PP handle.

L mm	W mm	Code	Price
270	100	112668	



SPECIAL WOK SPATULA
Palette with rounded end to match shape of wok. Stainless steel spatula
PP handle.

L mm	W mm	Code	Price
360	100	112667	



CARVING FORK
Forged and polished stainless steel.
Riveted ABS handle.

	L mm	Code	Price
"Diapason" bayonet fork	320	112070	



SMALL FORK
Vacuum-toughened cut blade.
Black polypropylene moulded handle.

L mm	Code	Price
130	182160	



MONOBLOCK MEAT FORK
Stainless steel .

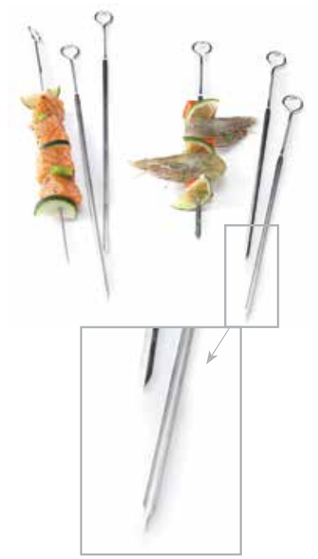
L mm	Code	Price
500	112108	



SKEWER
Stainless steel, oval-shaped spadel.

L mm		Code	Price
			Per dozen
120	mini	120829	
250		120831	
300		120832	
350		120833	
460		120830	

HOLDS PIECES IN PLACE



STRONG EXTRA SKEWER
Stainless steel.
Flat shape avoiding pieces to turn.
Double bevel spike facilitating penetration into ingredients.
High rigidity.

L mm	W mm	Code	Price
			Per 3
215	5	120836	
285	5	120837	

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POULTRY NEEDLE
Stainless steel.

L mm		Code	Price
200	Straight	120841	
250	Straight	120842	
150	Curved	072325	



KITCHEN ROLL HOLDER
Stainless steel. Chrome-plated cast iron base, very stable.

L mm	W mm	H mm	Code	Price
180	130	170	100055	



KITCHEN ROLL HOLDER
Stainless steel. Inverted model, can be hung on the hanging bar.

L mm	W mm	H mm	Code	Price
180	140	240	100050	

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LARDING NEEDLE
Stainless steel

L mm	Code	Price
250	120852	

WOOD BROCHETTES AND KITCHEN STRING IN THE CATALOGUE







BEECHWOOD SPATULA

L mm	Ø mm hole (hanging)	Code	Price
250	8	114112	
300	8	114113	
350	10	114114	
400	10	114115	
500	10	114117	
600	10	114118	
800	10	114120	
1000	10	114121	
1200	10	114122	



BEECHWOOD SPOON
Beechwood.

L mm	Code	Price
250	071985	
300	114131	
350	114132	
400	071991	



SCRAPER SPATULA
Beechwood

L mm	Ø mm hole (hanging)	Code	Price
300	8	114141	



CREPE UTENSILS IN BEECHWOOD TREE

	L mm	W mm	Code	Price
1- Round spreader	195	180	071945	
2- Spreader	235	175	071950	
3- Cre4pe spatula	400	46	071940	

- Stainless steel round tube handle: clean and easy to use.
- Stainless steel head (except Exoglass® spatula).
- Reinforced and waterproof attachment.
- Tools compatible with utensil holder 112030.
- Easy to clean.

ROBUST TOOLS ADAPTED FOR MASS CATERING

MADE IN FRANCE



WALL RACK HOLDER
Easy to hang up and take down. Utensil holder that keeps utensils 60mm from the wall to avoid contact. Holds all round-handled utensils (Ø 19 to 31mm). Stainless steel, plastic rollers. Includes 4 screws and wall plugs.

L mm	W mm	Code	Price
375	78	112030	

GIANT WHISK
Purée beater. Welded wires, waterproof assembly.

L mm	Pomme L mm	Wires Ø mm	Code	Price
1000	310	3	111060	
1200	310	3	111061	

EXOGLASS® GIANT SPATULA
Size designed for stirring preparations right to the bottom and edges of the pot. Exoglass® spatula, heat-resistant to 220°C. Stainless steel handle.

L mm	Palette L mm	Palette W mm	Code	Price
800	220	120	112011	
1000	220	120	112013	
1200	220	120	112012	

REDUCTION SPATULA
For working with slow cookers. Perforated spatula for easier stirring. All stainless steel.

L mm	Palette L mm	Palette W mm	Code	Price
1000	195	140	112015	



GIANT LADLE

L mm	L handle mm	C l	Model	Code	Price
430	230	200	Pot space	112018	
1000	800	200	Giant ladle	112019	



WHITE SCOOP, FOOD QUALITY
One-piece polypropylene scoop with small cup and handle.

L mm	W mm	H mm	Code	Price
320	260	1150	112016	

SPATULA POLYETHYLENE
Spatula with blade and 2 PE handles, stainless steel stem.
For mixing any preparation, even hot. Do not leave in the stock pot while heating.
Resistant up to 85°C.

L mm	W mm	Th. mm	Code	Price
1000	100	25	112110	
1200	100	25	112112	

SKIMMER
Stainless steel. Welded fabric. Shovel dimensions : 280 x 230 mm.

L mm	Code	Price
850	071230	





CHEF'S TONGS
Precise handling when seasoning and decorating dishes.

L mm	W mm		Code	Price
145	10	Angled	652012	
150	7	Straight	652020	
200	25	Offset	652021	
300	12	Straight	652013	
350	40	Angled	652022	



STAINLESS STEEL MINI-TONG
Multiple uses:
- Plating food in the kitchen.
- Serving condiments in buffets.
- Serving caramels, chocolates, etc. in-store.

L mm	W mm	Code	Price
115	17	652033	
115	24	652035	
175	30	652014	



ALL-PURPOSE TONGS WITH NON-SLID PVC HANDLE
Coated PVC handle for non-slip handling and insulation.
Stainless steel.

NEW!

Colour	L mm	Code	Price
Green	240	071688	
Blue	240	071689	
Yellow	240	071690	
Red	240	071694	
Black	240	071696	
Red	300	071698	
Red	400	071699	



TONGS
Stainless steel.

	L mm	Code	Price
For steak	530	112411	



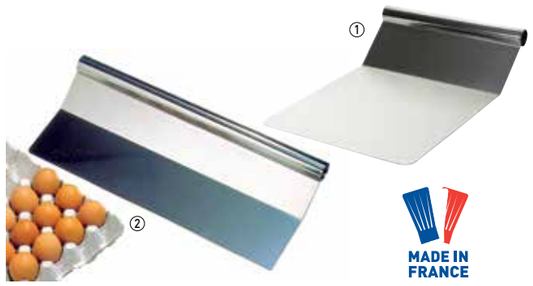
ALL-PURPOSE TONGS
With spring. Stainless steel. Extra strong quality.

L mm	Th. mm	Code	Price
175	0,4	652014	
240	1	652015	
300	1	652016	
400	1	652017	



FISH SERVER
Stainless steel.

L mm	W mm	Code	Price
340	70	112409	



MADE IN FRANCE

OMELETTE SCOOP
Angled omelette flipper for flipping and transferring omelettes into GN containers. Ergonomic, pain-free round handle. Stainless steel.

	L mm	W mm	Code	Price
①	300	280	112036	
②	470	200	112035	

Non-twisting whisk head thanks to shape-memory wires



STURDINESS
Non-removable and twist-free stainless steel spring wires: the whisk retains its original shape.

EXOGLASS® HANDLE
Composite material waterproof handle, heat resistant up to 220°C, perfect hand grip.

INSULATION
Heat insulating handle: convenient use, no burns.

EFFECTIVE
Handle bulge: prevents slipping.





Spiral liquids whisk

GUARANTEES FLAWLESS RESULTS FOR A SILKY, EVEN SAUCE WITH PERFECT BINDING

NEW!

AVAILABILITY MARCH 2019



Benefits :
- The perfect shape for getting into nooks and crannies.
- Rotating spiral design to suit all pots and pans, easy mixing.
- Ideal for cooking milk-based sauces and creams (custard, Béchamel, etc.) without them sticking.

Specifications:
Air- and watertight Exoglass handle.
Stainless steel head.
Spiral can be disassembled.

L mm	L handle mm	Code	Price
340	170	111055	





EXOGLASS® RIGID WIRES WHISK
Special for mayonnaise and other stiff creams.

L mm	L handle mm	Code	Price
400	160	111035	
450	205	111036	



EXOGLASS® SAUCE WHISK
Classic whisk.

L mm	L handle mm	Code	Price
250	100	111022	
300	115	111023	
350	135	111024	
400	160	111025	
450	205	111026	
500	260	111027	



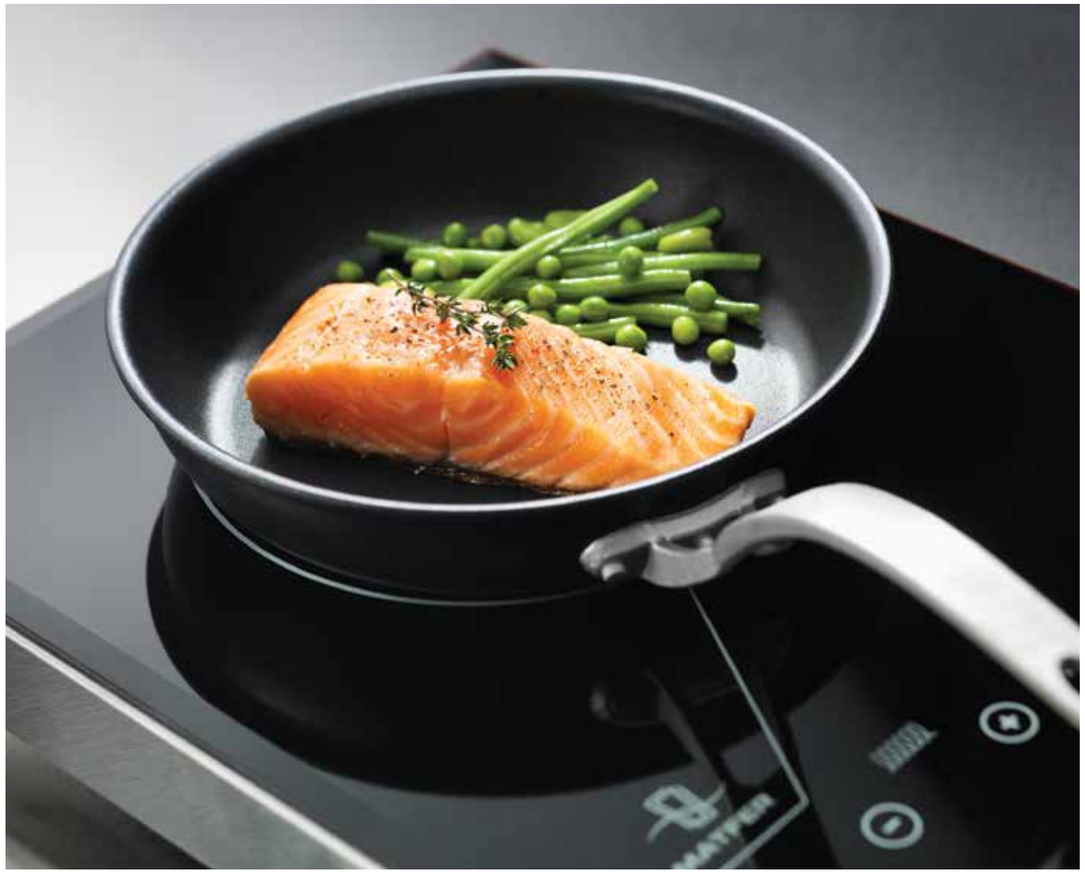
SET OF THREE WHISKS

	Code	Price
L 300, 350 & 400 mm	111002	



EXOGLASS® EGG WHITE WHISK
Large whisk, flexible wires.

L mm	L handle mm	Ø mm	Code	Price
450	205	120	111046	



MIRROR FINISH =
EASY TO CLEAN



3.5 KW INDUCTION COOKER
For intensive use in catering.
6mm Vitro-ceramic.
For 120 to 320 mm diameter pans.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
500	365	95	8	3500	250	50/60	**240315**	

Matfer induction cookers

- Stainless steel casing
- Vitro-ceramic top
- Touch sensitive buttons with digital display
- 15 heat level settings.
- Timer 99 min (except 1.8 kW).
- Induction heat protection automatically reduces the power in the event of overheating.
- Air filter is easy to remove and clean.
- "No pan" warning light when the cooker is switched on
- Use only with cooking utensils with electromagnetic properties: black plate, cast steel, ferritic steel ("Excellence" and "Tradition" steel induction pans).

GUARANTEED FOR 2 YEARS



GUARANTEED FOR 2 YEARS



1.8 KW INDUCTION COOKER
A compact format, ideal during pastry-making for maintaining the temperature of fondants and glazes without over-heating. 9-position thermostat.
Vitro-ceramic thickness 4mm. For Ø 120 to 180mm diameter recipients.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
305	305	80	4,35	1800	230	50/60	**240302**	

WITH TIMER



2.8KW INDUCTION COOKER
Ultra-slim. For buffets, catering colleges, bakeries.
4mm thick vitro-ceramic.
For 120 to 280mm diameter pans.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
460	365	80	6,25	2800	230	50/60	**240306**	



3.25KW INDUCTION WOK COOKER
Designed for display cooking or shows in front of customers. Safety and quick cooking guaranteed.
6mm vitro-ceramic, single piece, easy to clean.
Sensitive controls, 15 power increments.
99-minute timer.
Mirror-finish stainless steel frame compatible with our Ø 350mm stainless steel woks.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
500	365	175	12,1	3500	230	50/60	**240322**	



Gas

- Intensive use.
- Safety tap.
- Piezo ignition.
- Butane/propane or natural gas supply.

Electric

- The plate made of stainless steel : healthy cooking and easy cleaning.
- 50 - 300°C adjustable thermostat.
- Control lights.
- Plate's thickness 3mm.



COOKING APPLIANCES | PLANCHA





GAS PLANCHA
1 or 2 x 3 kW burners for cooking at two distinct levels of heat.

	L x D x H mm	Cooking L x W mm	Kg	W	Code	Price
1.	550 x 485 x 231	480 x 400	22	3000	**120791**	
2.	805 x 485 x 231	730 x 400	30	2x3000	**120792**	



ELECTRIC GRIDDLE
2 separate heat speeds 1600W. 230 V. 50/60Hz.

	L x D x H mm	Cooking L x W mm	Kg	W	Code	Price
1.	395 x 380 x 115	340 x 340	11	1600	**245601**	
2.	700 x 380 x 230	640 x 340	18	2x1800	**245603**	





GAS PLANCHA WITH REGULATOR
Cooking plate in stainless steel, removable. 2 taps = 2 heating zones.
Automatic temperature regulating system.

L x W x H mm	Cooking L x W mm	Kg	W	Code	Price
700 x 420 x 240	640 x 340	19	2 x 2250	**120789**	



SPECIAL PLANCHA SPATULA
Straight and rigid palette with bevel end.
Stainless steel spatula.
PP handle.

L mm	W mm	Code	Price
270	100	**112668**	



ELECTRIC "PLANCHA"
12mm thick flat polished steel plate. Thermostat adjustable from 50° to 300°C.
Removable fat drip tray. 230 volts. 50/60Hz.

L x D x H mm	Cooking L x W mm	Kg	W	Code	Price
550 x 490 x 270	540 x 350	32	3000	**120853**	



DEEP ELECTRIC GRIDDLE
Specially designed for small areas.
Detachable stainless steel splashback (H: 80mm). 50/60Hz.

L x D x H mm	Cooking L x W mm	Kg	kW	Code	Price
400 x 690 x 266	340 x 640	19	3600	**245605**	



ECOLINE CONTACT GRILL FOR MEAT / PANINI

Cast iron contact grill with grooved plate.
Contact surface : 340 x 220mm.
Thermostat adjustable from 50° to 300°C.
Stainless steel body.
Removable fat drip tray.

L x W x H mm	Kg	kW	V	Hz	Code	Price
410 x 395 x 210	20	2,2	230	50/60	**240515**	

ECOLINE DOUBLE CONTACT GRILL FOR MEAT / PANINI

2 plates each with contact surface : 340 x 220mm.
Independent thermostat settings from 50° à 300° C.
2 separate plugs.
Removable fat drip tray.

L x W x H mm	Kg	kW	V	Hz	Code	Price
840 x 395 x 210	39	2 x 2,2	230	50/60	**120838**	



ROLLER-GRILL PANINI GRILL, CAST IRON PLATES

Uniform cooking for 2 paninis.
- Smooth lower plate and corrugated upper plate.
- Self-righting upper plate with adjustable compression springs.
- Cast iron plates with a contact surface of 360 x 240mm.
- Thermostat from 0°C to 300°C.
- Removable drip pan.

MADE IN FRANCE

L x W x H mm	Kg	kW	V	Hz	Code	Price
430 x 385 x 220	22,5	3	230	50/60	**245515**	



ROLLER-GRILL GLASS CERAMIC PANINI GRILL

Uniform cooking of 2 paninis through low heat contact.
- Smooth lower plate / Corrugated upper plate.
- Quick heating up, smoke-free cooking.
- Comfortable to use, easy cleaning using a damp sponge.
- Removable drip pan.
- Plate size: 330 x 280mm.
- Thermostat 0°C to 400°C. Regulation lights.

L x W x H mm	Kg	kW	V	Hz	Code	Price
390 x 500 x 180	13	1,5	230	50/60	**245518**	

easy clean System

MADE IN FRANCE

Easy clean: doubly innovative

1- Easily change the cooking plates (ridged or smooth) to use as a grill or griddle: modular for greater flexibility.

2- "Easy Clean System" concept: saves valuable time and offers perfect hygiene.



Specifications:

- Lower rimmed plates for use as a plancha.
- Cast iron plates, scratch- and rust-resistant enamel layer, compliant with foodstuff contact regulations.
- Self-righting upper plates for food of various thicknesses.
- Compression springs for the adjustable plates.
- Thermostat from 50°C to 300°C with a temperature gauge (free-standing for the double model).
- Drip pan with handles.
- Heat-resistant handles.
- Cooking surface: single model 350 x 230mm or double model 260 x 230mm (x2).
- Stainless steel frame.
- 230/240V, single phase 50/60Hz.

Delivered as standard with ribbed plates. Lower plates can be smooth (optional).

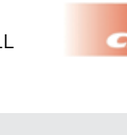




INTERCHANGEABLE PLATES (RIDGED/SMOOTH)



Plates



Interchangeable plates.



Patented "pack resistance" technology offers perfect heat diffusion.

Heatproofed element for homongenous heat distribution.



Thermostat for precise cooking.



PANINI SPATULA

Slotted spatula with space for movement of knife blades and cutting paninis.
A thick, rigid stainless steel blade, with PP handle.

L mm	Total L mm	W mm	Code	Price
140	310	98	**112663**	

Model	Upper-Lower	L mm	W mm	H mm	Cooking surface	Weight Kg	Hz	W	Code	Price
Single	Ridged	416	379	220	**350 x 230**	28	50/60	2600	**245540**	
Double	Ridged	646	379	220	**520 x 230**	42	50/60	3760	**245545**	
Plates only, exchangeables										
Smooth lower plate, single model		350	230			4,7			**245642**	
Smooth lower plate, lower model		590	245			7,30			**245647**	



SINGLE-USE OIL FILTER
Allows users to extend the use time for oil by 50%. Synthetic micro-fibre cloth for filtering out all residues. Max. oil temperature during filtering: 115°C. Cleaning: detergent-free hot water.

	Code	Price
Complete filter with metallic mounting, L 530 mm	121190	
Spare filter, L 300 x W 200 mm	121191	



ELECTRONIC TESTER FOR FRYING OIL
Measures the polar compound content of frying oil so that you can guarantee oil is safe and healthy for your customers to eat.
Measurement range: 0.5 to 40%. ± 3% precision.
Potential measurement of between 60°C and 160°C, optimal measurement around 60°C (temperature for calibration).
Quick, easy readings: green diode: safe oil/orange diode: oil is becoming spoilt, must be filtered/red diode: oil must be changed.
Response time: 25 seconds.
Shock-proof silicone sheath.
Lithium polymer battery, rechargeable via USB port, capacity of 200 measurements.
Delivered with a case and USB cable for recharging battery.

L mm	W mm	g	Code	Price
290	25	145	121195	



VEOLEO OIL TESTS
Box of 8 simple tests, quick to use (< 3 mins) for high-quality evaluations. Economical: avoids waste.

	Code	Price
Box of 8	121192	



SINGLE-USE OIL FILTER
Filtering food oils up to 30 microns, using a conical strainer. Viscose and cotton.

	Code	Price
Pack of 25	971101	



BARREL SHAPED BRUSH FOR WOK
Wooden handle, coconut fibre bristles. Handle L 400mm.
Rounded shape.

L mm	Code	Price
500	159027	



WASHABLE BRUSH FROM THE FOOD HYGIENE RANGE

STAINLESS STEEL GRILL BRUSH
A unique brush for grills and barbecues, entirely machine washable. Uses stainless steel bristles and an ergonomic polypropylene handle. Stainless steel bristles width: 40mm.

L mm	W mm	Code	Price
300	75	100126	



GRILL BRUSH
Wooden handle. Brassed steel fibres.

	L mm	Code	Price
Violin brush	210	100132	
Handled brush	300	100125	

- Stainless steel body, lid and container
- Adjustable thermostat 60° to 190°C.
- Overheat switch off feature
- Removable resistance/controls unit with safety switch.
- Stainless steel basket with fixe handle.



TABLE TOP ELECTRIC DEEP FRYERS
Fryers with cold zones. Turnwheel thermostat, 60°C to 190°C.
Thermal circuit breaker shuts down machine in case of oil shortage or overheating.
Detachable heating element + controls. Stainless steel basket with sealed handle.
Fitted with drainage taps (except 4 litre models), compliant with CE standards currently in force.
200-240 volts.

SEALED HANDLE = IMPROVED SAFETY



121178

121182

DEEP FRYERS WITH FIXED CONTAINERS

Numb cont.	D mm	C l	W mm	H mm	Kg	kW	Hz	Code	Price
1	550	8	290	410	9,8	3,25	50/60	121178	
2	550	2x8	580	410	17,6	2x3,25	50/60	121182	



121164

121168

DEEP FRYERS WITH DETACHABLE CONTAINERS

Numb cont.	D mm	C l	W mm	H mm	Kg	kW	Hz	Code	Price
1	380	4	210	305	5	2	50/60	121164	
1	425	6	265	300	6	3	50/60	121166	
1	425	8	265	350	7	3,25	50/60	121168	

DOUGHNUTS FRYER
Flat wire basket with handle.
Removable draining tank that can be adapted on right or left side of the fryer.
Make a lid when not used.

Numb cont.	D mm	C l	W mm	H mm	Kg	kW	V	Hz	Code	Price
2 + discharge	545	12	900	355	13,5	3	230	50/60	240508	







HOT DOG WARMER

4 heating spaces for bread. Stainless steel basket, contains approx. 40 sausages. Glass sausage container. Stainless steel casing, lid and water container. Thermostat.

L x W x H mm	kW	V	Hz	Code	Price
440 x 280 x 350	1	230	50/60	**240550**	
Spare glass barrel				**240552**	



MADE IN FRANCE

HOT DOG MACHINE

3 heating spaces for bread. Steam cooking for sausages. Double compartment stainless steel basket, holds 40 sausages. Aluminium heating spaces compliant with foodstuff contact regulations, Teflon-coated water container, Pyrex container. Stainless steel frame. Energy regulator.

L x W x H mm	Kg	kW	V	Hz	Code	Price
440 x 300 x 400	9	0,65	230	50-60	**245015**	
Spare glass barrel					**240552**	



MADE IN FRANCE

GRILL GYROS GAS

- Uniform cooking, movable splashback and heat source, can be configured with the spit to adapt cooking to the amount of meat.
- Easy to clean: sloping drip pan, removable draw for easy fluid retrieval.
- Spit easy to install with the hermetically sealed support: motor protected from meat juices or grease.
- 3 infrared burners with safety thermocouple and individual control and show setting.
- Spit height: 600mm.
- Meat capacity: 25kg.

Delivered in LPG with a set of NG injectors.

	L x W x H mm	Kg	kW	Code	Price
GR60G	580 x 660 x 870	31	10,5	**245002**	





CT 540 CONVEYOR TOASTER

Versatile toaster for waffles, bread buns, bagels and bread (maximum output of 540 toasted items/hour).

- Grills and loading trays can be removed for cleaning.
- Front or pass through operation.
- Adjustable conveyor belt speed and adjustable feet.
- 2 sets of 4 infrared quartz elements individually adjustable to brown items' tops or bottoms separately or at the same time.
- Stainless steel bodywork.
- 8 infrared quartz tubes.
- 230V single-phase, 50Hz.

MADE IN FRANCE

L mm	W mm	H mm	Weight	W	Code	Price
450	530	345	21	2300	**245010**	



CT 200 CONVEYOR TOASTER

Quickly produces bread for buffets and other catering settings.

- Grills toast on both sides or on top only.
- Front or pass through toast removal.
- "Energy saving" mode.
- Adjustable conveyor belt speed.
- Covered heating elements.
- Inner width of 265mm, inner depth of 300mm.
- Useful dimensions: H 90 x W 260mm.
- Stainless steel bodywork.
- 240V, single phase. 50Hz.

L mm	W mm	H mm	Weight	W	Code	Price
420	370	390	27	2240	**240522**	



MADE IN FRANCE

★★★

FOR INTENSIVE USE

CT 3000 CONVEYOR TOASTER

- Removable control unit (1m cable).
- Adjustable conveyor belt speed, heating (50% or 100%) and height (70 to 110mm).
- Heating via 8 quartz tubes (4 above, 4 below).
- Stainless steel 150mm front and back plate.
- Pastry shelf on top.
- Stainless steel bodywork.
- 230V, single phase, 50/60Hz.

L mm	W mm	H mm	Weight	W	Code	Price
470	720	385	21	3000	**245012**	



Grill toasters Ecoline

- Horizontal toaster.
- Stainless steel body.
- Grid with handle.
- Useable area: 350 x 220mm.
- Timer: 0 à 15 min.
- 230 volts single-phase. 50/60Hz.



1 LEVEL
4 quartz tubes.

Level	L mm	W mm	H mm	Kg	W	Code	Price
1	440	300	290	7,4	1700	**240520**	



2 LEVELS
Levels function separately. 9 quartz tube.

Level	L mm	W mm	H mm	Kg	W	Code	Price
2	440	300	400	9,8	3000	**120766**	



245530



245520

MADE IN FRANCE

ROLLER GRILL TOASTERS
Horizontal toaster.
- Quick production (under 30 secs) thanks to infrared quartz tube heaters.
- Triple position quartz set selector (top, bottom, combined).
- 15-minute timer with a lock position for continuous use.
- Removable grill handle, rear can be removed for cleaning.
- Approx. 150 toasted items/hour/level.
- 350 x 240mm cooking surface (x2 for double level toaster).
- Stainless steel bodywork.
- 230V, single phase, 50Hz.

Level	L mm	W mm	H mm	Kg	W	Code	Price
1	450	285	305	10	2000	**245520**	
2	450	285	420	12	3000	**245530**	



MADE IN FRANCE

SALAMANDER WITH MOVABLE TOP
- Triple transparent glass ceramic cooking area for quick increases in temperature (570°C in 15 minutes).
- Even cooking.
- Easy-clean smooth heating surface.
- Movable top can be adjusted to suit cooking speed or browning needs.
- 3 separate spaces.
- Lower support with removable trays and grills, cooking surface 495 x 375mm.
- 230V, single phase, 50Hz.

L mm	D mm	H mm	Kg	W	Code	Price
600	590	590	44	3000	**245610**	

MADE IN FRANCE



Watertight heating element for uniform heat diffusion.

Heatproofed element.

Even, constant temperature: Ø 400 mm hob with integrated elements, adjustable thermostat: 50°C/122°F to 300°C/572°F.

Thermal insulation: prevents heat loss and helps ensure even heating.

Stainless steel frame. Heat indicator.



CREPE MAKER
Enamelled cast iron plate. For semi-intensive use.

Ø mm	H mm	Kg	W	V	Hz	Code	Price
400	121	11,5	2800	240	50/60	**242305**	



COMFORT CREPE MAKER
Machined cast iron plate. Sealed design between plate and body for easy maintenance. For intensive use.

Ø mm	H mm	Kg	W	V	Hz	Code	Price
400	174	22	3600	230	50/60	**120794**	

NEW!





PRESS FOR GREASING AND WIPING
New model. Comfortable handling. Comes with 3 sheets.

	L mm	W mm	Code	Price
Greasing pad	120	90	**159117**	
10 sheets	110	80	**159121**	



STANDARD CREPE MAKER
Machined cast iron plate. For semi-intensive use.

Ø mm	H mm	Kg	Watts	Volts	Hz	Code	Price
400	125	16	3000	240	50/60	**120793**	



EXPORT COMFORT CREPE MAKER
For intensive use. Maintenance is made easy thanks to watertight board and main structure. Machined cast iron plate. UL-NF54 certified for USA and Canada.

Ø mm	H mm	Kg	W	V	Hz	Code	Price
400	170	23	3750	240 [1]	50/60	**242307**	



ABRASIVE STONE
For the regular upkeep of plates without damaging the surface and simple removal of detritus left by cooking.

L mm	W mm	H mm	Code	Price
160	75	75	**120790**	

- Uniform, constant temperature thanks to star-shaped burners.
- Automatic adjustment by thermostat (comfort) or manual adjustment by progressive precision tap (standard).
- Energy saving: retains flames' heat and increases the heat transfer surface.
- Cast iron plates (Ø 400mm) with moulded edges and spikes on the underside, ensuring the flame heat escapes more slowly and increasing the heat transfer surface.

Butane/propane supply 28/37mb, delivered with pack of parts for change to natural gas at 20mb.



MADE IN FRANCE



STANDARD GAS CREPE MAKER
Burner 6 flames / 6 kW. Stainless frame with 3 feet.
Adjustment tap with thermocouple security.
Manual adjustment with progressive precision tap.

L mm	W mm	H mm	Kg	Code	Price
470	400	185	14	**120797**	

COMFORT GAS CREPE MAKER
Burner 8 flames /7 kW. Stainless frame with 3 feet. Combustion chamber avoiding heat loss. Piezo ignition. Thermostat setting with thermocouple security. Automatic adjustment with thermostatic mechanism.

L mm	W mm	H mm	Kg	Code	Price
470	400	185	15	**242313**	



COMPACT APPLIANCE FOR SMALL SPACES

ECOLINE SINGLE ROUND WAFFLE MAKER
Makes thin round waffles to cut into four portions.
- Holds 1 round waffle of Ø 185mm.
- Adjustable temperature: +50°C to +300°C.
- Teflon-coated cast iron plates, stainless steel base.
- 230 volt single-phased. 50-60Hz.

L mm	W mm	H mm	Kg	W	Code	Price
250	430	250	6	1200	**241548**	



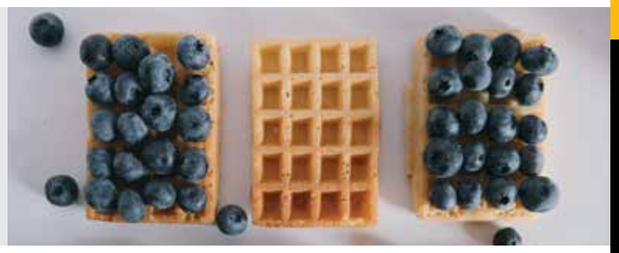
ELECTRIC WAFFLE IRON
Capacity : 2 round waffles Ø 180 mm divisible into 4.
Cast iron plates.
Output approx 100 waffles/hour.
230 volts single phase. 50-60Hz.

L mm	W mm	H mm	Kg	W	Code	Price
400	220	160	5,45	1600	**241550**	

MADE IN FRANCE

+50/+300 °C

- Cast steel machined plates, tool-free dismantling: easy to clean.
- High quality watertight plated heating element.
- Protected controls buttons under the unit body.
- Drip tray included.
- Stainless steel body.
- Thermostat setting 50° to 300°C.
- Heat indicator light and on/off light.
- Cooking timer.





REMOVABLE PLATES EASY CLEANING

SEE THE DEMO

"PACK RÉSISTANCE" ELECTRIC WAFFLE MAKER
230 volts single phase power supply. 1800 watts. 50-60 Hz.
Brussels 4x6 waffle type 182 x 113 x 28mm. 2- waffle capacity.

Opening	L mm	W mm	H mm	Kg	Code	Price
90°	260	315	220	19	**241554**	



Opening	L mm	W mm	H mm	Kg	Code	Price
180°	440	260	220	20	**241555**	



CHURROS COOKED WITHOUT OIL



CHURROS MAKER
Make crispy, uniformly cooked churros exactly the size you want, and healthier too: no oil is needed.
Plate sizes: 182 x 113 x 28 mm.

L mm	W mm	H mm	Kg	V	kW	Htz	Code	Price
440	260	220	19,4	230	1,8	50/60	**245550**	



NEW!

WAFFLE MAKER
Waffle iron with 4 lolly grooves. 4 x 4 lozenge mould. Capacity: four 108 x 108 mm waffles.
With groove and stay for sticks.
Delivered with 40 sticks.

L mm	W mm	H mm	Kg	V	kW	Htz	Code	Price
440	260	220	24	230	1,8	50/60	**241560**	

PIZZA OVENS

MADE IN FRANCE

OVEN 4 SHELVES
600 X 400 MM



FC110E BAKERS OVEN

Convection oven. Steam is produced at the press of a button to moisten the bread during cooking.
- Heats up rapidly to 300°C in 10 minutes (thermostat from 0°C to 300°C).
- Ø 210mm alternate rotation turbine alternates every 2 minutes for even baking.
- 120-minute timer with alarm and continuous use position.
- 2-speed motor. Half-power rotation function for baking delicate products.
- 4 shelves (600 x 400mm) for trays, grids and baguette-baking meshes. Capacity: 20 baguettes baked in 25 minutes.
- Internal dimensions: 670 x 440 x 350mm. Feet height 150mm.
- Power: 50/60Hz.

L mm	W mm	H mm	Kg	W	V	Code	Price
795	720	600	49	6000	380 T	**245100**	

4 COOKING
FUNCTIONS



FC60TQ® MULTIFUNCTION OVEN

Ideal for small restaurants: offers 4 cooking functions:
- Convection: Even cooking.
- Ventilated bakery oven: with heat from below only + ventilation for heat distribution.
- Turbo Quartz® technology combining quartz heating in the upper element and resistance heat in the lower element + ventilation to reduce baking times.
- Quartz grill: salamander grill for browning, grilling and gratins.

Specifications:
- Detachable shelf supports for easy maintenance.
- 120-minute timer with alarm + continuous use position.
- Compatible with GN 2/3 P containers. 65mm maximum placed on shelves or 400 x 300mm trays.
- Thermostat from 0°C to 300°C.
- 4 shelves (450 x 340mm) spaced at 70mm intervals.
- Stainless steel cavity and body.
- 50/60Hz.

L mm	W mm	H mm	Kg	W	V	Code	Price
595	610	590	36	3000	230	**245060**	



MADE IN FRANCE



- POWER ADAPTATION FOR COOKING PIZZAS, FLAMBÉE PIES, PASTRIES, CHAPATI, NAAN, ETC

- 1 X 41 CM FRESH OR DEEP FROZEN PIZZA COOKED IN 3MIN.

COMPACT PIZZA OVEN

Refracting stone base.
Independent controls for the 2 ovens for the 2-shelf model.
- Thermostat for inner chamber of oven and infra-red quartz heaters.
- Audible timer, 15', with a locking position for continuous use.
- Double insulation doors with tempered glass window.
- Power regulator for base.
- Thermostat (0°C to 350°C) + energy adjuster, indicator lights.
- Internal dimensions: 430 x 430 x 110mm.
- Stainless steel body.
- Operation at 230V, single-phase, 50/60Hz (2 x 230V cables for the 2-shelf model).

Level	L mm	W mm	H mm	Kg	kW	Code	Price
1	670	580	270	30	3	**186305**	
2	**670**	**580**	**500**	**53**	**2x3**	**186306**	

MICROWAVE OVENS





28-LITRE MICROWAVE OVEN

Mechanical oven.
Power output 900W / input 1400W.
Turntable Ø 325mm.
Internal dimensions: L 352 x W 342 x H 219mm.
6 power settings. Defrost setting.
30 minute mechanical timer with end of cooking signal.
Grey resin interior cavity. Grey chromed exterior.
230 volts single-phase. 50Hz.

L mm	W mm	H mm	Kg	C l	W	Code	Price
539	425	300	16	28	900	**240202**	

DISCOVER THE SPECIAL MICROWAVE "MODULUS" BOXES
PAGE 455-457





25-LITRE STAINLESS STEEL MICROWAVE OVEN

Digital display with thumb wheel, displays available for 10 seconds to 60 minutes.
6 power levels, including defrosting.
Vitro-ceramic bottom, no turntable.
Internal dimensions: 335 x 364 x 212 mm.
Stainless steel frame and cavity.
Power output 1000 W
Power input 1500 W.
230 volt single-phased. 50 Hz.

L mm	W mm	H mm	Kg	C l	W	Code	Price
520	456	312	17,7	25	1000	**240206**	



23-LITRE STAINLESS STEEL MICROWAVE OVEN

Mechanical oven.
Stainless steel exterior and interior, chrome controls and handle.
Power output 900W / input 1400W.
Turntable Ø 270 mm.
Internal dimensions: L 317 x W 288 x H 198mm.
6 power settings. Defrost setting.
30 minute timer with end-of-cooking signal. 230 volts single-phase. 50Hz.

L mm	W mm	H mm	Kg	C l	W	Code	Price
483	398	281	13,6	23	900	**120008**	



COMPACT AND
MULTI-FUNCTIONAL

FCV 280 CONVECTION OVEN



This 28 L compact oven is ideal for baking and reheating pre-risen pastries and fresh or frozen ready meals without drying them out.
Comes quickly up to temperature: 230°C in 12 seconds.
Even cooking thanks to ventilation grilles which offer optimal air circulation.
Vertical door with double glass. Reinforced insulation.
Particularly recommended for baking pre-risen frozen products: switch-operated thermostat 0-230°C.
5 distributed cooking levels of 45 mm.
230 V single-phase, 50 Hz.
Comes with two 255 x 310 mm perforated baking trays and a crumb tray.

L mm	W mm	H mm	Weight Kg	C l	W	Code	Price
370	535	495	20	28	1500	**245055**	

Extra stainless steel perforated 255 x 310 mm baking tray **245057**

FOR SELF-SERVICE USE



ONE-TOUCH MICROWAVE OVEN

For self-service use, easy maintenance.
- 45-minute timer with end alarm.
- Ceramic fixed tray GN1/2.
- Internal dimensions: L 330 x W 340 x H 220mm.
- Stainless steel body and cavity.
- 1000W Recovered power / 1550W absorbed power. - 230V single-phase, 50Hz.

L mm	W mm	H mm	Weight Kg	C l	W	Code	Price
510	430	310	14,1	25	1000	**240213**	

MICROWAVES EMITTED BY UPPER AND LOWER MAGNETRONS
AND TWO WAVE STIRRERS FOR
PERFECT HEAT DISTRIBUTION AND UNIFORM COOKING



2 MAGNETRON MICROWAVE

For intensive use in catering settings.
- 10 programme buttons, 100-programme memory.
- 60-minute timer.
- Air filter can be removed for cleaning.
- GN2/3 internal dimensions with shelf and fixed lower element.
- 5 power levels.
- Internal dimensions: 360 x 400 x 228mm. 35L capacity.
- Body and internal cavity in stainless steel.
- A microwave oven with 2 Toshiba magnetrons with a total power of 2100/3200W.
- 230V single-phase, 50Hz.

L mm	W mm	H mm	Weight Kg	C l	W	Code	Price
570	512	370	30,5	35	2100/3200	**240215**	

10 PRE-SET PROGRAMMES



PROFESSIONAL PROGRAMMABLE MICROWAVE OVEN

For cooking and reheating. Easy maintenance.
- 10 pre-set programmes that can be adapted to suit your needs.
- 10 power levels: 100%, 50% and defrost.
- 99-minute timer with end-of-cooking sound alert.
- Internal dimensions: 330 x 340 x 220mm.
- Vitro-ceramic shelf (no turntable).
- Stainless steel cavity and body.
- 1000W Recovered power / 1500W absorbed power.
- 230 volt single-phased. 50Hz.

L mm	W mm	H mm	Weight Kg	C l	W	Code	Price
510	430	310	14,1	25	1000	**240150**	

WARMING SHOWCASE

WARMING SHOWCASE

GN 1/1 fan heating display unit, fully panoramic.
Refractory stone diffusion.
LED lighting.
670 x 433mm grills.
Can hold grill or GN 1/1 plates.
Equipped with a water tank to regulate the humidity required to keep food moist.
- 3-level model equipped with 2 grills on 3 adjustable levels.
- 5-level model equipped with 3 grills on 5 adjustable levels
- Electronic thermostat, 20° to 90°C.

220-240 volts. 50/60Hz.



Level	L mm	W mm	H mm	Weight Kg	W	Code	Price
3	780	490	480	30	1200	**245103**	

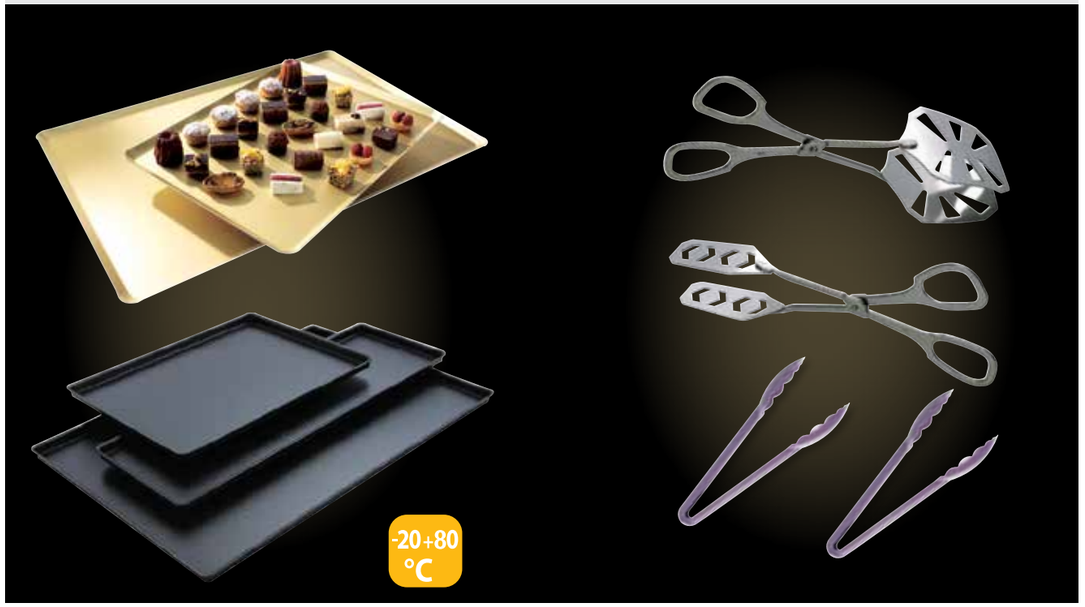
VENTILATION = EVEN HEAT



Level	L mm	W mm	H mm	Weight Kg	W	Code	Price
5	780	490	640	35	1800	**245105**	

SEE
MATFER CAST-IRON-LOOK TRAY
IN THE CHAPTER OF THE SHOP

SEE
SERVING TONGS
IN THE CHAPTER OF THE SHOP



- Stainless steel frame, cast iron grill.
- Detachable grill, burner crown and backplate in stainless steel: easy to clean.
- Regulator button: idle setting and safety thermocouple.
- Adjustable base for small saucepan.
- Delivered to operate with butane-propane + set of natural gas injectors.

MADE IN FRANCE



GAS STOVE, 1 BURNER

L x W x H mm	Grid mm	Kg	kW	Code	Price
350 x 510 x 180	380 x 280	12	7	**245420**	



GAS STOVE, 2 BURNERS

L x W x H mm	Grid mm	Kg	kW	Code	Price
670 x 510 x 180	380 x 280	22	7 + 5	**245424**	

NEW!

FLEXIBLE BUTANE/PROPANE

Flexible 1.5m stainless-steel metallic hose with screw-on connections. With no usage limit date. With G 1/2. Exit and m 20 x 1.5 entry mechanical connector pieces. To be used to connect appliances that use butane or propane to low-pressures regulator with screw-on connections.



Ø mm	L mm	Code	Price
20	1500	**240269**	

NEW!

STEEL REGULATOR FOR BUTANE/ PROPANE

37 mbar with integrated safety (1.3kg, 28mb) and compliant with standards. Female entry connector G 2 (bottle) exit connector m 20 x 1.5. For a 13kg bottle.



L mm	W mm	H mm	Code	Price
110	80	30	**240270**	



PAELLA STOVE

Enamelled steel body and burner
Two rings with separate valves and speeds.

H mm	Ø mm	kW	Rings	Code	Price
120	400	8	2	**071055**	
120	600	11	3	**071057**	



STAND FOR PAELLA STOVE

Galvanised fold-away zinc tripod. Compatible with all of the different sized stoves.

H mm	Code	Price
700	**071059**	

SEE PAËLLA TRAY PAGE 25





TRIPOD STOVE

Cast iron. Three feet., Two-ring burner: 3 heat speeds, brass valves.
Suitable for butane-propane only. 8,6 kW.
For 120 to 500mm diameter pans.

	L x W x H mm	Kg	Code	Price
Stove	410 x 310 x 165	6,7	**240466**	



All stoves must be connected to the gas supply with a valve.

BUTANE CONNECTION KIT

Tubes sealed to the valve avoid gas leaks.
Fits all 13kg bottles. T86L **valve**.
Dry – 28 mbar for butane (not for 112 mbar butane) 1300 g/h flow rate.
In compliance with NF M 88-765. Flexible 1.5m tube.
In compliance with norms XP D 36-112. 10-year product life.

	Code	Price
Kit tubes + valve	**240468**	



MADE IN FRANCE

MINI HOT CUPBOARD

Hot cupboard for keeping "Gourmet iSi" espuma whippers and spray guns for pastry, chocolate, and chocolate colorants at temperature.
Thermostat (30°C to 80°C). 30°C: chocolate, 45°C: coating, 65°C: whippers, 80°C: sauces.
Ventilated hot air for even temperature distribution. Small enough for table top use or wall mounting. Plug on the front to connect a pastry gun.
Capacity: up to four 1L whippers or six 0.5L whippers.
Transparent door.
All stainless steel housing with insulation.
Weight: 16kg.
Supplied with 1 stainless steel mesh rack GN 1/2.
Power: 400W – 230V, single-phase. 50Hz.

L inner mm	D. inner mm	H inner mm	L outer mm	D. outer mm	H outer mm	Code	Price
330	270	400	400	425	534	**675007**	



IMMERSION HEATER

- Heats and maintains 12L of water at 38°C.
- For use with stainless steel or other metal containers only.
- 150cm cable.
- Plastic handle.
- 230 volt single-phased. 50/60Hz.

L mm	Ø mm	H mm	Kg	W	Code	Price
425	60	450	0,370	2000	**242509**	



E 27 SCREW BULB

Bright.

V	W		Cdt	Code	Price
230	75	Specially designed for oven use	10	**118390**	
24	75	Standard	10	**695013**	

SPECIAL SAUCE



CHAFING DISH FOR SAUCES GN 1/6

For keeping sauces, trimmings, chocolate and more at temperature.
- Drain valve and retractable lid.
- Safety thermal switch.
- Thermostat (0°C to 100°C).
- Drum for 150mm deep (maximum) GN1/6 containers.
- Stainless steel
- Voltage 230V monophased 50/60 Hz

Delivered without Gastro-Norm containers, order these separately.

L mm	W mm	H mm	W	Numb cont.	Code	Price
985	220	320	700	5	**868506**	



GN 1/1 ELECTRIC WITH DRAINAGE TAP

- Drain valve.
- Heats using water.
- Safety thermal switch.
- Thermostat (0°C to 100°C).
- GN 1/1 cavity for 150mm deep (maximum) Gastro-Norm container.
- Maximum load: 20kg.
- Stainless steel.
- 230 volt single-phased. 50/60Hz.

Delivered without container.

L mm	W mm	H mm	Kg	W	Code	Price
620	370	235	9,8	1200	**867101**	

EGG COOKER





EGG COOKER
- 6 individual holders for each person to cook their egg to their taste.
- Incorporated heating element and temperature limiter for entirely safe use.
- Thermostat.
- Stainless steel container.

Includes a stainless steel lid for storage purposes.

L x W x H mm	Kg	kW	V	Code	Price
430 x 215 x 255	4,5	1,2	230	**245020**	

2-LEVEL SMOKER







159115

159116

STAINLESS STEEL SMOKER

Horizontal table-top smoker for cold smoking.
- Removable sawdust drawer with heated pin on a timer to light and combust the sawdust.
- Use on one or two levels for smoking large pieces such as hams or haunches.
- Lower grill 600 x 400mm.
- Upper grill 545 x 340mm.
- 50Hz.

L x W x H mm	Kg	kW	V	Code	Price
715 x 415 x 360	14	0,25	230	**245900**	
15 kg bag of beech sawdust				**159105**	
NEW! 2,5 kg bag of beech sawdust				**159115**	
3,2 kg bag of beech chips				**159116**	

RICE COOKER



THE WALLS AND LID ARE HEATED FOR OPTIMAL TEMPERATURE CONTROL

RICE COOKER

Automatically cooks rice and keeps it hot.
- Water collector in the handle to avoid run-off.
- Supplied with measure, rice spoon, and non-stick silicone mat.
- 10L/30-portion capacity (1 portion = 180ml).
- Stainless steel body.

L with handles	W x H mm	Kg	kW	V/Hz	Code	Price
480	455 x 335	9,25	1,95	230/50	**245030**	

Tarifold: The protection of documents in the kitchen

- Display of information sheets for recipes, cleaning procedures, notices in laboratories and kitchens.
- Washable PVC holders.



TARIFOLD MAGNETIC FOLD

Protection for documents fixed to metal surfaces.

H mm	W mm	Size	Code	Price
				Bag of 5
340	255	A4	**019029**	



MAGNETO A4 POCKETS

Display frame pockets, repositionable adhesive back.

Model	H mm	W mm	Size	Code	Price
					Bag of 2
●	329	242	A4	**019031**	
●	329	242	A4	**019033**	
●	329	242	A4	**019034**	



TARIFOLD KIT 10 FOLDING POCKETS, WALL STAND

One stainless steel stand, . Kit contains: 1 wall stand, 10 folding pockets, 5 colour thumbs index, and attachment screws and pegs.

H mm	W mm	D mm	Kg	Size	Code	Price
385	246	50	0,900	A4	**019044**	
10 folding pockets, assorted colours					**019047**	



ORDERS HOLDER

Suitable for all types of paper. Use with a single hand, no pins, magnets or clips required. With marbles, stainless steel, attached to wall by screws or adhesive.

L mm	Code	Price
615	**665002**	
920	**665004**	



ORDERS HOLDER

With springs. Stainless steel.

Numb. files	L mm	W mm	Code	Price
8	625	100	**160599**	
13	1000	100	**169004**	



TARIFOLD ADHESIVE FOLD

Protection for display documents. Adhesive sleeve. Re-positionable, magnetic closure.

H mm	W mm	Size	Code	Price
				Bag of 5
340	255	A4	**019028**	



WALL-MOUNTED UTENSIL HANGING SHELF

Kitchen storage:
- Upper storage section for large items.
- Hanging bars and hooks.

Note: : Wall mounting should be carried out using the appropriate wall plugs for the wall concerned and preferably stainless steel screws.

L mm	W mm	H mm	Load in kg	Code	Price
800	300	400	50	**845608**	
1200	300	400	50	**845612**	



ADJUSTABLE WALL SHELF

Adjustable in 3 dimensions: height, width and depth.
Adapts to all walls by offering potential gaps for electrical cables, pipes, furniture, etc.
Includes 2 shelves and 2 rails.
Wall mounting should be carried out using the appropriate wall plugs for the wall concerned and preferably stainless steel screws.
Hardware not included.
1000mm-tall rack rails with 107mm thread.
All stainless steel.

L mm	D mm	Load in kg	Code	Price
800	470	50	**845618**	
1200	470	50	**845622**	



STAINLESS STEEL LID RACK

Drain and tidy 10 round or rectangular stainless steel lids (Ø 240 to 500mm) for GN containers. Can be attached to wall or placed on worktop. Stainless steel rack. Includes stainless steel screws, wall plugs and plastic drip tray.

L mm	W mm	H mm	Code	Price
440	305	225	**015210**	
Spare plastic drip tray			**510500**	



WALL-MOUNTED SHELF FOR BOTTLES

Inner storage dimensions : 640 x 95 mm.
Stainless-steel hardware included for wall mounting.

L mm	D mm	H mm	Code	Price
650	105	110	**846007**	



UTENSIL WALL RACK

Effective utensil storage and tidy.
Adjustable hook system.
Panel does not include hooks. Includes stainless steel screws and wall plugs.
Perforated stainless steel panel (Ø 6mm perforations), centre distance 60mm.
Stainless steel hooks.

L mm	H mm	H overall mm	Code	Price
Wall stand				
600	700	756	**845760**	
Hooks, the pack of 3 pieces				
300			**845762**	
200			**845763**	

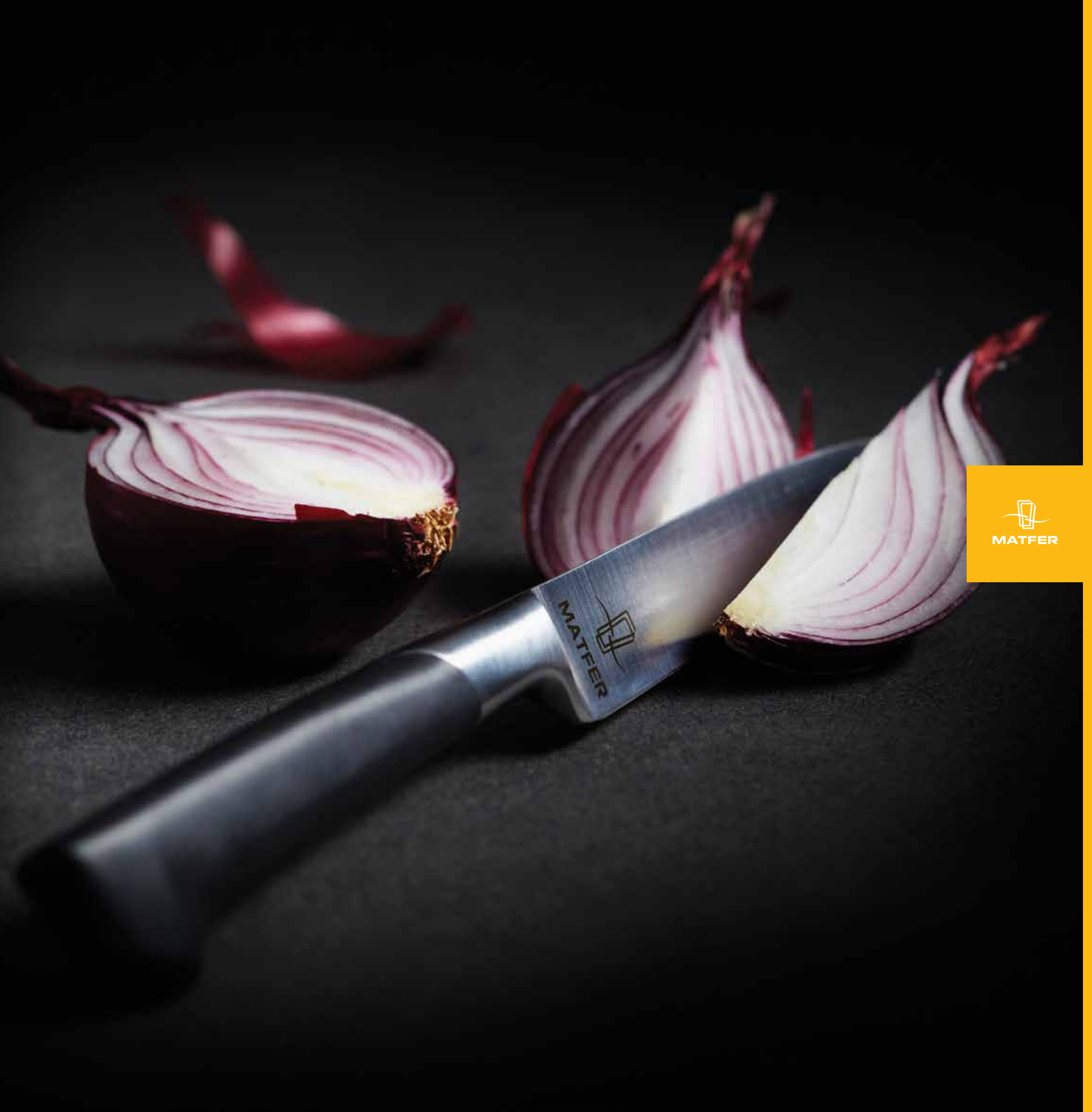


HANGING RAIL FOR UTENSILS

One-piece stainless steel hanging rail, suitable for hook or hole hanging utensils (ladles, skimmers, pans, etc). Stainless steel screws not provided. To be fitted depending on stand.

L mm	Number of hooks	Code	Price
500	5	**719105**	
1000	8	**719110**	

TIDY UTENSILS
= OPTIMAL ORGANISATION



KNIVES

A knife for each purpose: chopping vegetables, boning meat or poultry, slicing sushi... Discover our comprehensive range of knives and sharpeners, selected to meet your every need.

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An ode to the great traditions of Japanese samurai, "GLOBAL" knives are the products of choice in the world of gastronomy. The blades, made from CROMOVA 18 stainless steel, provide incredibly smooth cutting. Their exceptional design ensures perfect balance in the hand.
Each knife comes in an individual pack.

Maintenance:
Wash in hot water and wipe dry.
Do not wash in the dishwasher.
Do not use with chlorinated products which will damage the special steel of the blade.

G SERIES

G series are longer bladed knives with a weighted hollow handle, ensuring perfect balance in the hand.



KITCHEN KNIFE

	L mm	Code	Price
G2	200	**120204**	



SLICER

	L mm	Code	Price
G1	210	**120201**	
G6	180	**120202**	



CARVING KNIFE

	L mm	Code	Price
G3	210	**120205**	



ORIENTAL DEBA
Blade bevelled on one side only.

	L mm	Code	Price
G7 right hander	180	**120209**	
G7 left hander	180	**120211**	

THE INDICATED LENGHT IS FOR THE BLADE



"YANAGI SASHIMI" KNIFE
Blade bevelled on one side only.

	L mm	Code	Price
G11 right hander	250	**120220**	
G11 left hander	250	**120223**	
G14 right hander	300	**120221**	



ROAST SLICER

	L mm	Code	Price
G8	220	**120210**	



HAM / SALMON KNIFE
Flexible blade.

	L mm	Code	Price
G10	310	**120218**	



MEAT CHOPPER

	L mm	Code	Price
G12, 440 g	160	**120240**	



CARVING FORK

	L mm	Code	Price
G13, curved	310	**120245**	



ORIENTAL KNIFE
Wide blade.

	L mm	Code	Price
G4	180	**120206**	



VEGETABLE KNIFE

	L mm	Code	Price
G5	180	**120207**	



BREAD KNIFE
Serrated blade.

	L mm	Code	Price
G9	220	**120215**	



"TAKO SASHIMI" KNIFE
Straight blade bevelled on one side only.

	L mm	Code	Price
G15	300	**120225**	



GLOBAL KNIVES AND RACK
- Stainless steel 130mm G2 Slicer (120204)
- Stainless steel 140mm GS5 Vegetable Knife (120265)
- Stainless steel 150mm GS11 Utility Knife (120260)
- Stainless steel 90mm GS38 Paring Knife
- Stainless steel magnetic knife rack 475x300mm (120305)t

	Code	Price
Set	**120390**	



MEAT / FISH KNIFE
Heavy knife with wide blade, ideal for chopping meat and fish.

	L mm	Code	Price
G29	180	120237	



COOK'S KNIFE

	L mm	Code	Price
G16	240	120234	
G17	270	120235	



FILLET KNIFE
Flexible blade.

	L mm	Code	Price
G20	210	120230	
G18	240	120231	
G19	270	120232	



BONING KNIFE
Used, flexible blade.

	L mm	Code	Price
G21	160	120271	



FLUTED SANTOKU KNIFE
Traditional multi-purpose knife with a serrated blade which creates air pockets between the product to be cut and the blade, facilitating the cutting process.

	L mm	Code	Price
G80	180	120243	



SWEDISH FILLET KNIFE
Narrow, very flexible blade.

	L mm	Code	Price
G30	210	120228	



FLUTED VEGETABLE KNIFE
The serrated blade creates air pockets between the product to be cut and the blade, facilitating the cutting process.

	L mm	Code	Price
G81	180	120239	



HAM KNIFE
Flexible blade, serrated on both sides, 35mm wide.

	L mm	Code	Price
G89	300	120219	



KITCHEN KNIFE
Serrated blade.

	L mm	Code	Price
G79	160	120246	
G77	200	120247	

THE INDICATED LENGHT IS FOR THE BLADE

GF SERIES

Forged, tempered blade: excellent resistance.
Hollow, round handle: optimal balance and grip.



MEAT FORK
Straight fork known as a bayonet.

	L mm	Code	Price
GF24	310	120244	



BUTCHER'S KNIFE

	L mm	Code	Price
GF27	165	120268	



BUTCHER'S KNIFE
"Used" blade.

	L mm	Code	Price
GF31	160	120267	



CHEF'S KNIFE

	L mm	Code	Price
GF33	210	120272	
GF34	270	120273	
GF35	300	120274	



VEGETABLE KNIFE

	L mm	Code	Price
GF36	200	120280	

GSF SERIES

Short-bladed knives with a solid handle.



FLAT PARING KNIFE
Ideal for peeling, turning vegetables, and specific cutting work.

	L mm	Code	Price
GSF15	80	120257	
GSF31, long handle	80	120351	
GSF22	110	120278	
GSF24	150	120259	



PARING KNIFE
Straight blade.

	L mm	Code	Price
GSF16	60	120258	
GSF33	60	120350	

THE INDICATED LENGHT IS FOR THE BLADE



PEELING KNIFE
Curved blade.

	L mm	Code	Price
GSF17	60	120261	
GSF34, long handle	60	120269	



PARING KNIFE

	L mm	Code	Price
GS38	90	120254	



STEAK KNIFE
Fine-toothed blade used for cutting meat without tearing it. Set of 4 knives.

	L mm	Code	Price
GSF4023	110	120319	

GS SERIES

Short blade and tapered hollow handle: good balance.



KITCHEN KNIFE

	L mm	Code	Price
GS1	110	120248	
GS3	130	120252	



SLICER

	L mm	Code	Price
GS2	130	120250	



VEGETABLE KNIFE
Blade bevelled on one side only.

	L mm	Code	Price
GS4	120	120253	

PEELING KNIFE
Curved blade.

	L mm	Code	Price
GS8	70	120262	



TOMATO KNIFE
Serrated blade.

	L mm	Code	Price
GS9	80	120264	



CHEESE KNIFE
The holes in the blade prevent the cheese from sticking.

	L mm	Code	Price
GS10	140	120266	



UTILITY KNIFE
Flexible blade.

	L mm	Code	Price
GS11	150	120260	

THE INDICATED LENGHT IS FOR THE BLADE



VEGETABLE KNIFE

	L mm	Code	Price
GS5	140	120265	



PARING KNIFE
Straight cut.

	L mm	Code	Price
GS6	100	120256	



PARING KNIFE
Sharp blade.

	L mm	Code	Price
GS7	100	120255	



FLUTED UTILITY KNIFE
For chopping tomatoes, citrus fruits, etc.

	L mm	Code	Price
GS14	150	120263	



FLUTED SANTOKU KNIFE
Traditional multi-purpose knife with a serrated blade which creates air pockets between the product to be cut and the blade, facilitating the cutting process.

	L mm	Code	Price
GS90	130	120241	



FLUTED VEGETABLE KNIFE
Serrated blade which creates air pockets between the product to be cut and the blade, facilitating the cutting process.

	L mm	Code	Price
GS91	140	120238	



This range reflects the changing world of cutlery and global cuisine.

- Elegant design: 7 points for the 7 virtues of the Samurai.
- Ergonomic handle: optimal comfort and safety.
- Triple-layer steel blade with tough central core for blade rigidity, between two layers of softer stainless steel, providing corrosion resistance.
- Outer edges of the blade and handle made from the same steel, for even greater overall solidity.
- Hammered finish: elegant, with air circulation ensuring that sliced food does not stick.



KITCHEN KNIFE

	L mm	Code	Price
SAI-M01	140	120131	
SAI-01	190	120132	
SAI-02	210	120133	
SAI-06	250	120134	



UTILITY KNIFE

	L mm	Code	Price
SAI-M02	150	120141	



BREAD KNIFE

	L mm	Code	Price
SAI-M04	170	120143	

THE INDICATED LENGHT IS FOR THE BLADE



FLUTED VEGETABLE KNIFE

	L mm	Code	Price
SAI-M06	150	120139	



PARING KNIFE

	L mm	Code	Price
SAI-S03R, straight blade	90	120144	
SAI-S02R, classic blade	100	120145	
SAI-S04R, curved blade	65	120146	



SANTOKU KNIFE

	L mm	Code	Price
SAI-M03	135	120136	
SAI-03	190	120137	



SPATULA
Flexible blade with user-friendly handle ensuring perfect balance.

	W mm	(1) L mm	Code	Price
GS21/4	25	110	**120281**	
GS21/6	25	150	**120282**	
GS21/8	30	200	**120283**	



CURVED SPATULA
Flexible, curved blade.
Narrow model for precision cutting.

	W mm	(1) L mm	Code	Price
GS42/4	20	95	**120360**	
GS42/6	25	195	**120361**	



CURVED SPATULA
Flexible blade.

	W mm	(1) L mm	Code	Price
GS25	50	150	**120286**	

Length of spatula excluding the handle



TURNER / SPATULA
Flexible, slightly curved. Ideal for turning large items, such as fish fillets, during the cooking process.

	W mm	Total L mm	Code	Price
GS27	75	270	**120287**	



2-PIECE CARVING SET
Includes a 21cm knife (G3) and curved fork (G13).

	Code	Price
G313	**120270**	



SCISSORS
Slim, precise and hardwearing. Ambidextrous.

	L mm	Code	Price
GKS-210	210	**120332**	



FISH BONE TWEEZERS
Extremely effective. Designed by experts in raw fish cooking.

	W mm	Code	Price
GS20/B	19	**120233**	
GS29, user-friendly	16	**120328**	



CHEF'S TONGS
The ends of the tongs are serrated so that food does not slip when handled. Spring blades without mechanism.
Easy maintenance.

	L mm	Code	Price
GS28	300	**120330**	



FLEXIBLE KNIVES CASE
Extra-strong nylon, velcro fastener, light. Washable.
4 small and 5 large pockets. Maximum tool length:
About 470 mm. Dimensions when flat: 520 x 455 mm.

	Numb. tools	L x W x H mm	Kg	Code	Price
G668/10	9	520 x 155	0,395	**127015**	



SEMI-RIGID CASE FOR KNIVES
Made from extra-strong nylon. Velcro fastener. Washable.
With carrying handle. Dimensions when flat: 520 x 452 mm.

	Numb. tools	L x W x H mm	Kg	Code	Price
G667/11	11	520 x 115 x 65	0,780	**127018**	



SEMI-RIGID CASE FOR KNIVES
Made from extra-strong nylon. Velcro fastener. Washable.
With carrying handle. Removable shoulder strap
Dimensions when flat: 520 x 715 mm.

	Numb. tools	L x W x H mm	Kg	Code	Price
G667/16	16	520 x 160 x 70	0,900	**127020**	



CHEF'S CASE
Extra-strong nylon, zipper, rigid structure.
Washable. Many different pockets for accessories and files. Removable shoulder strap.

	Numb. tools	L x W x H mm	Kg	Code	Price
G667	14	480 x 360	2,450	**127021**	



KNIFE HOLDER BLOCK
Holds 10 knives + 1 sharpening steel. Blade height: 50 to 300mm maximum.

	L x H x D mm	Code	Price
GKB51	305 x 330 x 140	**120312**	



COMPACT KNIFE HOLDER BLOCK
Holds up to 8 knives. Stainless steel.
Covers knives up to 280mm long.
Non-slip plastic base can be removed to clean the inside of the block.

	L x H x D mm	Code	Price
G-888D	255 x 300 x 135	**120310**	



MAGNETIC KNIVES RACK
Comes with screws and bracket for wall mounting. Stainless steel

	L x W mm	Code	Price
G42/51	510 x 45	**120305**	



- Stainless steel blade with molybdenum/vanadium: exceptional sharpness.
- Bevelled on one side only (right).
- Wooden handle.

Maintenance:
Wash in hot water and wipe dry.
Do not wash in the dishwasher.
Do not use with chlorinated products which will damage the special steel of the blade.



"DEBA" KNIFE

L mm	Code	Price
225	120100	
165	120102	
105	120104	



(1)

"USUBA" KNIFE
Thick blade.
Classic non-bevelled edge (except ref. 120108).

	L mm	Code	Price
	225	120106	
	180	120107	
(1)	180	120108	

THE INDICATED LENGHT IS FOR THE BLADE



"OROSHI" KNIFE

L mm	Code	Price
240	120105	



"TAKO SASHIMI" KNIFE

L mm	Code	Price
330	120109	
270	120111	



"YANAGI SASHIMI" KNIFE

L mm	Code	Price
330	120113	
300	120114	
270	120115	
210	120116	



- Stainless steel blade, bolster and tang, cast as one piece : robust professional use.
- Solid round bolster.
- Black POM plastic handle with rivets.



CHEF KNIFE
Or meat/fish knife.

L mm	Code	Price
150	120401	
200	120402	
250	120403	
300	120404	
350	120405	



HAM OR SALMON KNIFE
Narrow blade.

L mm	Code	Price
300	120502	



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PARING KNIFE

L mm	Code	Price
100	120430	



SLICER KNIFE

L mm	Code	Price
250	120421	
300	120422	

THE INDICATED LENGHT IS FOR THE BLADE

MADE IN FRANCE

The ultimate range for demanding chefs

- MATFER exclusive design.
- Blade-holster-tang is fully forged, ensuring solidity.



Studied handle design ensures comfortable and safe handling.

Fine polishing of the handle made of POM : pleasant and comfortable touch.

Bolster with exclusive design ensures balance of the knife.

Stainless steel blade tempered with molybdenum and vanadium : resistance and easy sharpening.

Back angles of blade rounded : safety.





- Robust and light.
- Stainless steel blade.
- ABS plastic handle with 3 rivets.
- Cast aluminium bolster.





CHEF'S KNIFE
Or meat/fish knife with bolster.

L mm	Code	Price
150	120515	
200	120520	
250	120525	



SLICER KNIFE

L mm	Code	Price
200	120536	



PARING KNIFE

L mm	Code	Price
100	120510	

THE INDICATED LENGHT IS FOR THE BLADE



BONING KNIFE
"Used" blade.

L mm	Code	Price
130	120533	



FISH SLICING KNIFE
Flexible blade.

L mm	Code	Price
200	120535	



BREAD KNIFE
Finely toothed blade ensures cutting of resistant products such as sourdough bread crust and delicate products such as brioches or meat pies.

L mm	Code	Price
230	120539	



MULTI-PURPOSE KNIFE
Serrated blade, ideal for cutting tomatoes, citrus fruits, baguettes and all products with a hard surface.

L mm	Code	Price
130	120543	



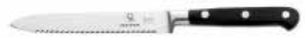
BONING KNIFE

L mm	Code	Price
130	090173	
180	090174	



BREAD KNIFE

L mm	Code	Price
200	120052	



TOMATO KNIFE
Finely serrated blade, ideal for cutting tomatoes, citrus fruits, baguettes, etc.

L mm	Code	Price
130	120431	



FISH FILLET KNIFE
Flexible blade.

L mm	Code	Price
150	090185	



PARING KNIFE

L mm	Code	Price
80	090171	
100	090170	

CHEF KNIFE

L mm	Code	Price
150	120417	
200	120418	
250	120419	
300	090161	



SLICER KNIFE

L mm	Code	Price
200	090175	
250	090177	



SERATED KNIFE FOR ENTREMETS SABATIER
Or Genoese, stainless steel blade, A.B.S. handle, 3 rivets, aluminium bolster.

L mm		Code	Price
250	Serrated blade	120081	
300	Serrated blade	120083	
300	Microserrated blade	120087	

THE INDICATED LENGHT IS FOR THE BLADE

"CLASSIC" KNIVES

MATFER



- Soldered cut stainless steel blade X45 CrMo V14
- Black POM handle with 3 stainless steel rivets
- Cast stainless steel bolster and tang
- Supplied on cardboard with blade protectort

THE INDICATED LENGHT IS FOR THE BLADE



PARING KNIFE

L mm	Code	Price
90	120406	



CHEF'S KNIFE

L mm	Code	Price
150	120413	
200	120414	
250	120415	
300	120416	



SLICER KNIFE

L mm	Code	Price
200	120410	



FILLET KNIFE
Flexible blade.

L mm	Code	Price
180	120423	



MULTI-PURPOSE KNIFE
Serrated blade, ideal for cutting tomatoes, citrus fruits, ...

L mm	Code	Price
130	120407	



BONING KNIFE

L mm	Code	Price
150	120408	



FLUTED SANTOKU KNIFE
Cut and the blade

L mm	Code	Price
180	120409	



BREAD KNIFE
Serrated blade

L mm	Code	Price
200	120411	

MOULDED HANDLE KNIVES

GIESSER MADE IN GERMANY

- Tradition and quality.
- Vacuum-treated stainless steel blades ensure improved cutting.
- High-quality chrome/molybdenum steel.
- Non-slip, non-porous, sterilisable handles.
- Comes in plastic case.

THE INDICATED LENGHT IS FOR THE BLADE





PARING KNIFE

L mm							Price
100	182103	182303	182403	182503	182203	182603	



BUTCHER'S KNIFE

L mm							Price
210	182140	182340	182440	182540	182240	182640	
240	182141	182341	182441	182541	182241	182641	
NEW! 270	182142	182342	182442	182542	-	-	



BONING KNIFE
Narrow blade

L mm							Price
130	182127	182327	182427	182527	182227	182627	
160	182128	182328	182428	182528	182228	182628	



BONING KNIFE
Straight blade

L mm					Price
160	182129	182329	182429	182529	



CHEF'S KNIFE

L mm							Price
200	182112	182312	182412	182512	182212	182612	
260	182113	182313	182413	182513	182213	182613	
310	182114	182314	182414	182514	182214	182614	



STICKING KNIFE

L mm							Price
130	182134	182334	182434	182534	-	182634	
160	182135	182335	182435	182535	182235	182635	
180	182136	182336	182436	182536	182236	182636	



BUTCHER'S KNIFE WAVY BLADE

L mm		Price
240	099047	



SERRATED KNIFE
May be used for cooking purposes or at table (for cutting meat, pizza, etc.)

L mm							Price
110	182104	182304	182404	182504	182204	182604	





MULTI-PURPOSE KITCHEN KNIFE

L mm		Code	Price
130	●	182105	
150	●	182106	



PEELING KNIFE

L mm		Code	Price
60	●	182101	



CRINKLE BLADE KNIFE
Vegetable knife for making crinkle slices.

L mm		Code	Price
120	●	182180	



SPECIAL MENU RANGE

Range of knives especially for preparing specialist foods such as gluten-free, kosher, halal and vegan products. Lets you minimise the risk of contamination.

FOR HALAL, VEGAN AND ALLERGEN-FREE COOKING!

FIND UTENSILS ON P42
CHOPPING BOARDS ON P127
AND THE GRATER ON P148



BREAD KNIFE
Stainless steel serrated blade. Non-slip handle.

L mm		Code	Price
240	●	182109	



FISH KNIFE

L mm		Code	Price
310	●	182315	



SANTOKU KNIFE

L mm		Code	Price
180	●	182187	



FISH FILLET KNIFE
Flexible blade.

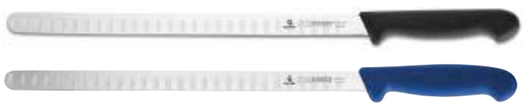
L mm		Code	Price
180	●	182130	
180	●	182330	

THE INDICATED LENGHT IS FOR THE BLADE



UNIVERSAL KNIFE SERRATED BLADE
Ideal for cutting delicate products such as meat pies, pastries, etc.

L mm		Code	Price
250	●	182110	
250	○	182610	



SALMON KNIFE
Also suitable for ham. Narrow serrated blade for effortless cutting.

L mm		Code	Price
310	●	182124	
310	●	182324	



CAKE KNIFE
Or pastry knife. Serrated blade.

L mm		Code	Price
310	●	182121	
310	●	182521	



PARING KNIFE

L mm	Code	Price
100	182803	



SLICER

L mm	Code	Price
210	182840	



BONING KNIFE

L mm	Code	Price
150	182829	



SLICER

L mm	Code	Price
240	182841	

THE INDICATED LENGHT IS FOR THE BLADE



KITCHEN KNIFE

L mm	Code	Price
160	182811	
200	182812	
260	182813	



STICKING KNIFE

L mm	Code	Price
160	182835	



CAKE KNIFE

L mm	Code	Price
310	182821	



KNIVES | ECOLINE MOULDED KNIVES

NEW!



- Toughened stainless steel blades : hardness 54-56 HRC.
- Moulded polypropylene handle : securised handling.
- Supplied in a pack.



KITCHEN KNIFE

L mm	Code	Price
250	090831	
200	090835	
150	090836	



STICKING KNIFE

L mm	Code	Price
150	090820	



BONING KNIFE

L mm	Code	Price
150	090803	



HAM KNIFE

L mm		Code	Price
265	Serrated blade	090827	



BUTCHER'S KNIFE

L mm	Code	Price
360	090806	
315	090807	
260	090808	
200	090809	
150	090801	



SLICING KNIFE

L mm	Code	Price
250	090826	

THE INDICATED LENGHT IS FOR THE BLADE



KITCHEN KNIFE

L mm					Price
200	090941	090921	090931	090951	
250	090942	090962	090932	090952	



BREAD KNIFE

L mm			Price
250	090949	090939	



HAM KNIFE
Serrated blade.

L mm			Price
265	090947	090957	



FILLETING KNIFE
Flexible blade.

L mm		Price
180	090911	



BONING KNIFE

L mm			Price
130	090943	090925	



STICKING KNIFE

L mm			Price
140	090948	090927	



BUTCHER'S KNIFE

L mm			Price
235	090944	090922	
260	090945	090923	



BUTCHER'S KNIFE

L mm		Price
315	090902	

THE INDICATED LENGHT IS FOR THE BLADE

Colour coding to avoid the risk of cross-contamination.

Vegetables | Fishes | Raw meats | Cooked meats | Dairy products





COLOURED PARING KNIFE
Stainless steel blade, vacuum heat treated. Overmoulded PP handle.

	L mm	Code	Price
●	100	182103	
●	100	182203	
●	100	182303	
●	100	182403	
●	100	182503	
○	100	182603	



100% FORGED PARING KNIFE
Tang-mounted stainless steel blade. Round bolster.
Black POM handle with 3 stainless steel rivets.

L mm	Code	Price
100	120430	



RED PARING KNIFE
PP handle. Stainless steel blade.

L mm	Code	Price
90	467904	

THE INDICATED LENGHT IS FOR THE BLADE



PARING KNIFE
PP handle. Stainless steel blade.

L mm	Code	Price
100	090147	



STANDARD PARING KNIFE
Stainless steel cut blade. Cast stainless steel bolster and tang.
Black POM handle with 3 stainless steel rivets.

L mm	Code	Price
90	120406	



PARING KNIFE
Tang-mounted stainless steel blade. Black POM handle with rivets.

L mm	Code	Price
90	090310	



PARING KNIFE
Stainless steel blade. Tang-mounted. Cast aluminium bolster.
ABS handle with 3 aluminium rivets.

L mm	Code	Price
80	090171	
100	090170	



MASSIF FORGE PARING KNIFE
Stainless steel blade, black polypropylene handle.

L mm	Code	Price
80	120435	
100	120436	



ECOLINE PARING KNIFE
Polypropylen handle. Stainless steel blade.

L mm	Code	Price
80	090300	
95	090303	



ADJUSTABLE SLICING KNIFE
Knife with adjustable bar on the blade, thickness adjustable to 4mm. Interior length 345mm. Stainless steel blade, ABS handle.

L mm	Code	Price
400	090362	



HAM KNIFE, LARGE BLADE
Indented stainless steel blade,
Black ABS plastic handle with rivets.

L mm		Code	Price
280	●	090360	



PROTECTS BLADES AND FINGERS

MAGNETIC BLADE GUARDS
3 sizes available. Protects blades when they are not in use and avoids accidental cuts.
Easy to cut to the shape of each knife. Wipes clean with a sponge.

L [1] mm	W [1] mm	Code	Price
			Piece
250	35	126022	
250	50	126024	

[1] Maximum blade dimensions



WIDE MAGNETIC BAR
This large size bar combines:
- a powerful magnet,
- elegant design,
- easy cleaning.

L mm	H mm	Code	Price
600	100	126060	



MAGNETIC KNIFE RACK
Strong magnetization for knives and cleavers. Wall mountable with screws. (25 mm thick for easy handling of knives).

L mm	Model	Th. mm	Code	Price
380	Ecoline	12	090508	
350	Extra-strong	25	126001	
460	Extra-strong	25	126003	



STAINLESS STEEL MAGNETIC KNIVES RACK
All stainless steel rack ; magnets are protected behind the shape. Design and sanitary solution, easy to clean. Wall mountable with screws.

L mm	W mm	Th. mm	Code	Price
450	46	15	126007	

- For knives and small utensils.
- The UV rays emitted by the germicide tube : efficient photochemical decontamination.
- 15-watt electronic ballast tube (8000 hrs) cuts electricity consumption by 25%.
- Stainless steel housing.
- Tinted transparent door with safety switch.
- Magnetic fastener with lock.
- Wall mountable, stainless steel screw set supplied.
- 50-60 Hertz.







10 KNIVES CUPBOARD WITH MAGNETIC RACK

L mm	W mm	H mm	Weight kg	W	V	Price	Price
585	120	735	9,5	18	230	**855606**	



20 KNIVES CUPBOARD WITH STAINLESS STEEL BASKET

L mm	W mm	H mm	Weight kg	W	V	Code	Price
585	120	735	9,5	18	230	**855616**	

CUSTOMISATION AVAILABLE FROM 40 PIECES





SOFT CASE FOR UTENSILS

NEW!

Polyester case with zip and front pocket.
Adjustable, detachable strap.
2 detachable trays, each with 3 slots.

	L mm	W mm	H mm	Interior slots	Code	Price
PM	470	200	70	8	**126903**	
GM	530	240	110	12	**126904**	



KNIFE CASE

Soft red nylon. Holds 7 knives or utensils. Name label. Velcro fastener.

L mm	W mm	H mm	Code	Price
550	180	30	**124011**	



COMBINATION PADLOCK

Metal padlock with three-figure combination.
For trunks and lockers.

H mm	W mm	Code	Price
62	39	**400818**	

Case designed to hold the MATFER tools.
It is ideal for both professionals and trainees who wish to work with high-quality equipment.

Case made of black ABS plastic and aluminium. Rounded edges. Latch locks. In addition, a padlock may be used (not supplied).
3 inside pockets enable.
Removable tray inside of the top cover includes several storage pockets.

Outside dimensions: 460 x 325 x 150 mm.
Inside dimensions: 440 x 305 x 132 mm.



TOOL CASE

No interior fittings – you decide what equipment you want to place in the case.

L mm	W mm	H mm	Code	Price
460	325	150	**126901**	



COOKING CASE - 24 UTENSILS

Includes:
1 Sharpening steel 25 cm (ref 125055),
1 stainless steel needle 20 cm (ref 120841),
1 meat/fish knife 25 cm (ref 120415),
1 Swedish fillet knife 17 cm (ref 120423),
1 paring knife 10 cm (ref 120406),
1 fork (ref 112070),
1 stainless steel spatula 25 cm (ref 112652),
1 vegetable scoop (ref 121006),
1 peeler (ref 120901),
1 crimper (ref 652013),
1 apple corer (ref 090440),
1 Exoglass® spatula 30 cm (ref 113030),
1 zester (ref 090460),
1 denter (ref 120910),
1 stainless steel whisk 25 cm (ref 111022),
1 pastry brush 3,5 cm (ref 116013),
1 Elvea spatula 25 cm (ref 113724),
1 meat boner 13 cm (ref 120408),
1 stainless steel scissors 22 cm (ref 120801),
1 pastry bag 30 cm (ref 161003),
1 round tip (ref 167104),
1 star tip (ref 167033),
1 scraper(ref 112840),
1 digital probe thermometer (ref 250502),
1 empty case.

*Compositions may change with the technical evolution of products.

	Code	Price
Cooking case	**126910**	



PASTRY CASE - 25 UTENSILS

Includes:
1 dining knife 28 cm (ref 120083),
1 turning knife 25 cm (ref 120415),
1 sharpening steel 25 cm (ref 125050),
1 stainless steel spatula 25 cm (ref 112652),
1 curved stainless steel spatula 25 cm (ref 112674),
1 paring knife 10 cm (ref 120406),
1 peeler (ref 120901),
1 apple corer (ref 120925),
1 triangular spatula 10 cm (ref 112722),
1 stainless steel dough knife (ref 112900),
1 rolling pin 42 cm (ref 140004),
1 pastry brush 3,5 cm (ref 116012),
1 chrome scissors 18 cm (ref 120804),
1 Elvéa spatula 25 cm (ref 113525),
1 Exoglass® spatula 30 cm (ref 113724),
1 stainless steel whisk 25 cm (ref 111022),
1 pastry wheel 5,5 cm (ref 141028),
1 denter (ref 120910),
1 pastry crimper (ref 112501),
1 pastry bag 30 cm (ref 161003),
4 assorted decorating tubes,
1 scraper (ref 112840),
1 probe thermometer (ref 250502),
1 empty case.

	Code	Price
Pastry case	**126920**	





Sharp stainless steel tip for stalk removal.

Swivel blade follows vegetable contour.

Razor-sharp fixed blade.

Sealed over-moulding of blade and handle: hygiene.

Electrolytic polishing: easy cleaning.

Special polypropylene ergonomic handle, dishwasher safe.

CLEARED PEEL WITHOUT JAMMING IN BLADE

MADE IN FRANCE

L mm	Code	Price
215	120901	

VEGETABLE SHAVER
Ideal for peeling long vegetables. Dishwasher safe. Black ABS.



L mm	W mm	Code	Price
110	65	090384	

PEELER FOR TOMATOES AND KIWIS
Peeler with serrated swivel stainless steel blade. For right or left handers. PP handle.

Total L mm	L blade mm	Code	Price
195	75	120906	

DOUBLE PEELER
Stainless steel blades. White polyamide.



Code	Price
090397	

HANDY PEELER
Stainless steel blade, polyamid handle.



Total L mm	L blade mm	Code	Price
163	65	120902	

RED HANDLED PEELER
S/steel blade. Red colour PP handle to limit the risk of loss or inadvertent discarding.



MADE IN FRANCE

Total L mm	L blade mm	Code	Price
165	65	090381	

ECOLINEPEELER
Stainless steel blade, PP handle.



MADE IN FRANCE

Total L mm	L Blade mm	Handle	Code	Price
160	60	2 rivet	090380	
180	70	Collar	090382	



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MATFER HANDY ZESTER
Polished stainless steel. Black polyamid handle.

L mm		Code	Price
145	Right-handed	120908	



STRIPPER
Polished stainless steel. Black polyamid handle.

L mm		Code	Price
140	Right-handed	120904	



MADE IN FRANCE

ZESTER/DENTER
High-performance, stainless steel blade. PP handle.

L mm		Code	Price
150	Right/Left-handed	120910	



LEMON DECORATOR
Stainless steel blade, PP handle.

	Total L mm		Code	Price
①	140	Right-handed	090450	
②	140	Left-handed	090455	
③	140	Zester	090460	



MADE IN FRANCE

MATFER APPLE CORER
100 mm stainless steel blade. PP handle.

L mm	Ø mm	Code	Price
160	20	120925	



CHESTNUT KNIFE
Stainless steel blade. Black PP handle.

L mm	Code	Price
165	121030	



ECOLINE APPLE CORER
Stainless steel blade.
PP handle with collar.

L mm	Ø mm	Code	Price
70	15	090440	



MADE IN FRANCE

MATFER DECORATING KNIFE
For melons, tomatoes, etc. Stainless steel blade, POM handle.

L mm	W mm		Code	Price
210	23	L	120916	



MADE IN FRANCE

GRAPEFRUIT KNIFE
Curved blade, finely serrated on both sides, can be used by right or left handed people. Stainless steel blade, PP handle.

L mm	Blade mm		Code	Price
220	110	Matfer	120912	
230	110	Ecoline	090370	



FRUIT AND VEGETABLE CORER
2 cutting sizes for rapid coring of fruits and vegetables to garnish them with another texture. Stainless steel blade, PP handle.

L mm	W mm	Code	Price
195	50	120932	



MUSHROOM SLICER
Cuts mushrooms and soft fruit into even slices. 7 stainless steel blades. Made of cast aluminium with a special dishwasher safe coating.

L mm	Code	Price
202	215301	



OLIVUS STONER
In cast aluminium with dishwasher safe, highly durable coating. Designed for olives.

L mm	W mm	H mm	Code	Price
175	50	10	215408	



KERNEX CHERRY STONER
Removes stones and stalks simultaneously. Cast aluminium with dishwasher safe coating.

L mm	W mm	H mm	Code	Price
140	40	25	073095	



JULIENNE CUTTER
Stainless steel blade, black polyamide handle.

L mm	W mm	Code	Price
180	45	120907	



JULIENNE SPIRALISER
Stainless steel blade. ABS body.

Ø mm	Code	Price
100	120913	



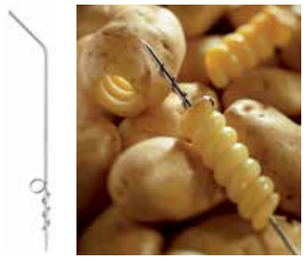
VEGETABLE SPIRAL CURLER
Stainless steel blade. ABS body.

Ø mm	Code	Price
78	120914	



SPIRAL VEGETABLE CUTTER
Set of 3 stainless steel spirals (including one double) with detachable handle.
Create thick, thin or entwined spirals with all firm-fleshed fruit or vegetables.

L mm	W mm	Code	Price
245	70	181006	



POTATO SPIRAL CUTTER
Turns potatoes into original, round spirals (for steam-cooking or fries) with a diameter of Ø 10mm. Stainless steel.

L mm	Code	Price
240	120939	



TURNING DECOR
To decorate or transform vegetables into small containers for sauces, creams or espumas. Kit includes 2 stainless steel blades and a handle, 2 different diameters and sizes: Ø 40 and Ø 20mm.

L mm	W mm	Code	Price
130	65	181009	



RADIMAX SPIRAL KNIFE
Makes flat spirals out of black radishes, cucumbers, carrots and more.
Plated aluminium handle, stainless steel blade and shaft.

L mm	Code	Price
240	120938	



PINEAPPLE SLICER
Peels, slices and removes core by rotating the handle.
Keep the pineapple shell for decoration.

	Ø mm	W mm	Code	Price
Plastic	85	180	072701	



	Ø mm	W mm	Code	Price
Stainless steel	85	235	072703	



PICKLE SLICER
8 fine, ultra-sharp stainless steel blades. PP handle.

L mm	Code	Price
145	120903	



RADISH DECORATOR
Made of cast aluminium with a special dishwasher safe coating.

L mm	W mm	H mm	Code	Price
180	50	30	215312	



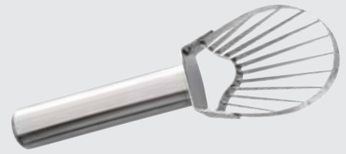
BUTTER CURLER
Stainless steel blade, may also be used to scale fish or scoop out the flesh from courgettes.
Stainless steel blade, polyamid handle.

L mm	Code	Price
185	120920	



AVOCADO CUTTER
Stainless steel. Cuts the pre-stoned avocado into regular slices.

L mm	W mm	Code	Price
180	60	215313	





APPLE DIVIDER 16 SLICES
Cores and produces 16 equal slices in one step.
Made of ABS. Stainless steel blade.

L mm	W mm	H mm	Code	Price
175	140	60	072773	



APPLE DIVIDER 10 SLICES
Cores and slices into 10 equal portions. Cast aluminium with highly resistant dishwasher safe coating.
Stainless steel blade.

Ø mm	Code	Price
100	072770	



APPLE DIVIDER 8 SLICES
Stainless steel blades & rubber coated handles.
Removes cores and divides in 8 separate pieces in same time.

L mm	W mm	Code	Price
175	105	215315	



SCOOPING SPOON
Stainless steel spoon, PP handle.

L mm	Code	Price
185	112443	



MANGO SLICER AND STONER
Simply press on the mango once to obtain two halves with minimum waste.
Non-slip handles and stainless steel blade.

L mm	W mm	Code	Price
200	110	215317	



MELON CUTTER
The sharp, serrated knives cut the fruit easily and cleanly into 12 sections.
Cuts melons up to 19 cm in diameter.
Stainless steel blade, ABS handle.

L mm	W mm	H mm	Code	Price
295	220	70	283245	



"CLACK" EGG SHELL CUTTER
Slices off the top of eggs to perfection thanks to shock waves from the ball.
Stainless steel.

H mm	Ø bell mm	Code	Price
240	40	215307	



STAINLESS STEEL EGG RING
Ideal for giving your preparations perfect roundness: fried eggs, omelettes, as well as blinis, pancakes, etc.
When cooking in a pan, griddle plate, etc.
Handle for easy use.

L mm	H mm	Ø mm	Code	Price
140	125	85	215425	



INDIVIDUAL EGG POACHER
White iron. Perforated dish with 4 legs.

L mm	W mm	H mm	Code	Price
100	68	175	112334	



EGG TOPPER
Stainless steel, blister delivered. Perfect du cut the egg top.

Ø mm	Code	Price
66	661241	



MAXIMUS EGG SLICER
Cuts into 10 round or oval slices. Solid, excellent grip. Dishwasher safe cast aluminium base and stainless steel wires.

L mm	W mm	Code	Price
160	90	072748	



EGG SLICER-CUTTER
Cuts into 10 round or oval slices.
Dishwasher safe cast aluminium base and stainless steel wires.

L mm	W mm	H mm	Code	Price
135	80	35	215306	



EGG MIXED SLICER-CUTTER
Cuts into sixths, or 10 slices.
Stainless steel wires, white polyamide body.

L mm	W mm	H mm	Code	Price
135	85	40	072738	



EGG CUTTER
Hand-held, cuts eggs into six equal pieces.
Stainless steel wires.
Cast aluminium with dishwasher safe coating.

L mm	W mm	H mm	Code	Price
180	65	30	215304	



EGG WEDGER 6 SECTIONS
Stainless steel.

L mm	W mm	Ø mm	Code	Price
210	25	65	400497	



EGG SEPARATOR
Simply tip the whole egg gently into the separator placed over a bowl. The yolk remains in the separator and the white pours into the bowl. Stainless steel.

L mm	W mm	H mm	Code	Price
170	70	25	072774	



BALLER
Stainless steel blade, PP handle.

Model	mm	Code	Price
Round	Ø10	121001	
Round	Ø15	122003	
Round	Ø18	121004	
Round	Ø22	121006	
Round	Ø25	121007	
Round	Ø28	121008	
Double round	Ø22 / 25	121009	
Double round	Ø22 / 30	121013	
Oval	32x18	121010	
Fluted Oval	32x18	121011	

ECOLINE ROUND APPLE BALLER
Stainless steel blade, PP handle.

Ø mm	Code	Price
25	090405	



TOMATO CORER
Remove tomato stalks or seed cocktail tomatoes.
Stainless steel blade, black polyamide handle.

Total L mm	Ø mm	Code	Price
150	20	090417	

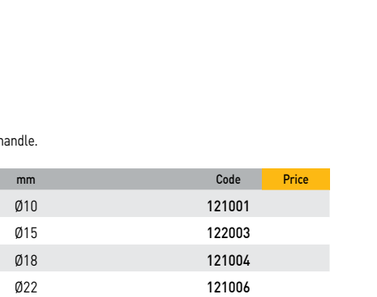
SET OF 8 SCULPTING KNIVES

	L mm	Code	Price
N°1	140	120919	



SET OF 8 SCULPTING KNIVES

	L mm	Code	Price
N°2	140	120917	



SET 20 SCULPTING KNIVES
20 tools in one black case, including one mini grinder.
Stainless steel blades.

L mm	Code	Price
140	421834	



SET 3 SCULPTING KNIVES
Stainless steel blades, PP handle.

L mm	Code	Price
140	421833	

THAÏ SCULPTING KNIFE 2 BLADES
1 flexible blade 55 mm and 1 stiff blade 45 mm
Stainless steel.

L mm	Ø mm	Code	Price
170	13	421836	



PRECISION SCISSORS



RING-LOCK® KITCHEN SCISSORS
The patented Ring-Lock® system eliminates the problem of loosened screws, improving cutting precision and the durability of the blades. High quality, precision scissors. Stainless steel blades, nylon rings.

L mm	Code	Price
220	120808	



ALL-PURPOSE SCISSORS
Stainless steel. Plastic handles.

L mm	Code	Price
215	120801	



SCISSORS
Polished chrome steel.

L mm	Code	Price
180	120804	

NEW!



PROFESSIONNAL SCISSORS
Sandblasted stainless steel with blue rubber rings.

L mm	W mm	Code	Price
205	75	120809	



SMALL FISH SCISSORS
Scissors with short, pointed blade to open small fish with precision. Serrated blade to prevent slipping.

L mm	Code	Price
180	121133	



GRAPE OR SEA URCHIN SCISSORS
Extremely sharp stainless steel blades.

L mm	Code	Price
155	121135	



KITCHEN SCISSORS
Stainless steel. Black plastic handles. For right or left handers.

L mm	Code	Price
195	120802	



POULTRY SHEARS
Ergonomic shape ensures easy cutting.
Stainless steel blade, plastic handle.

L mm	Code	Price
250	120817	



POULTRY SHEARS
Shiny stainless steel poultry cutter with inner spring.

L mm	Code	Price
240	120818	



HEAVY MINCER
Stainless steel blade. Two polypropylene handles.

L mm		Code	Price
230	1 Blade	120451	
360	1 Blade	181021	
230	2 Blades	090570	



HERB SCISSORS
Scissors with 5 blades for even, quick cutting. 4mm gap between blades. Tempered stainless steel blades.

L mm	W mm	Code	Price
200	75	120806	





BREAD BOARD
Beech wood.

L mm	W mm	H mm	Code	Price
395	190	90	120060	



PROFESSIONAL BREAD SLICER
Very robust model. Forged stainless steel serrated blade. Varnished beech stand.

L mm	Code	Price
240	120061	
350	120062	





BREAD SLICER
Polyethylene stand and handle. Fine-serrated stainless steel blade. Robust construction.

L mm	Base	Code	Price
350	Stainless steel	120064	
250	PE	120071	



BREAD KNIFE AND BUTTER SPREADER
Serrated blade: slice open baguettes.
Plain blade: butter.
Stainless steel, black polypropylene handle.

L mm	Code	Price
85	121021	



BREAD KNIVES
Serrated blade.

Model	L mm	Code	Price
GLOBAL	220	120215	
MATFER	230	120539	
MATFER	280	090913	
SABATIER	200	120052	
CLASSIC	200	120411	
GIESSER	240	182109	



CRUMB CATCHER BREAD BOARD
Natural beech wood. High quality construction.
Removable crumb tray.

L mm	W mm	H mm	Code	Price
400	230	35	120059	


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SHELLING SCISSORS FOR SCHRIMPS

Scissors designed to make easier and save time in preparation of shrimps, prawns and scampi, while preserving the flesh in one piece.
Stainless steel. Curved blades with harpoon.



L mm	W mm	Code	Price
170	65	120807	



SCALLOP SHELL KNIFE ERGOBLUE

XL blade 110 mm. Blue ergonomic handle.

L mm	Code	Price
225	121050	



SEA URCHIN SHEARS

For fast opening of urchins. Stainless steel.

L mm	W mm	Code	Price
250	120	072523	



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FISH SHEARS

Stainless steel blades with 1 serrated blade to avoid slipping on fish skin. Right-handed model.

L mm	L Blade mm	Code	Price
260	160	121134	



SMALL FISH SCISSORS

Scissors with short, pointed blade to open small fish with precision. Serrated blade to prevent slipping.

L mm	Code	Price
180	121133	

SEE ALL SHELLFISH SERVICE UTENSILS IN THE CATALOGUE

IN SITU





FISH FILLET KNIFE

Flexible blade.

L mm		Code	Price
180	●	182130	
180	●	182330	



FISHMONGER'S KNIFE

Serrated stainless steel blade.

L mm		Code	Price
1- ABS handle - Serrated stainless steel blade			
330	●	090330	
2- Evoprene handle with fine-toothed blade			
330	●	182315	



NEW!

FISH BONE TONGS

Stainless steel. Diagonal ends.

L mm	W mm	Code	Price
175	50	120505	



ERGOKNIFE OYSTER KNIFE

Ergonomic professional knife with oval thermo-rubber handle ensuring a good grip. Supplied in a presentation case. 75mm stainless steel blade.

L mm	Code	Price
185	121048	



FISH SCALER

Stainless steel scraper, plastic handle.

L mm	Code	Price
310	121103	



FISH BONE TONGS

Stainless steel. Cast in one piece. Bevelled ends.

L mm	Code	Price
93	112503	



SCALEX WESTMARK FISH SCALER

Very long for quick work, avoids scales falling onto your work surface thanks to its collecting device. Coated aluminium body. Stainless steel blade.

L mm	Code	Price
210	073135	

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"MATFER" FISH SCALER

Works with small and large fish. Monoblock aluminium.

L mm	Code	Price
220	121100	



FISH BONE TONGS

Tweezers for large bones. Comfortable grip. With spring. Stainless steel.

L mm	Code	Price
170	121136	

OYSTER KNIFE

Stainless steel blade.

	L mm		Code	Price
1.	Brazilian rosewood handle			
	160		121042	
2.	Black lacquered wooden handle			
	160	With finger guard	121043	
	Polypropylene handle			
3.	140	With finger guard	121045	
4.	140	Without finger guard	090420	







CHEESE KNIFE
Stainless steel blade, ABS plastic handle.
2 handles.
The 63 cm model enables desserts to be cut into 600 x 400 slabs in one movement along their length, for regular sizes and time saving benefits.

	L Blade mm	Total L mm	W mm	Th. mm		Code	Price
1 Hand	250	385	54	4		**090040**	
2 Hands	330	565	58	4		**122004**	
2 Hands	400	635	58	4		**090347**	
2 Hands	630	860	55	4	Entremet	**122002**	



ROQUEFORT SLICER
Polyethylene marbled grey base. Marbled grey lacquer frame.
Cuts soft cheeses easily without causing crumbling. Base diameter: 220 mm.

L mm	Code	Price
360	**072525**	
Packet of 10 spare wires	**122011**	



CHEESE SLICER
Thickness depends on the angle at which the slicer is held.
Stainless steel cutting wire.
Cast aluminium with a dishwasher-safe coating.

L mm	W mm	Code	Price
190	108	**072580**	



WIRE CHEESE SLICER
Plastic handles (pack of 10). Stainless steel wire, Ø 0,5 mm.

L mm	Code	Price
800	**122031**	
1000	**072571**	



WIRE BUTTER SLICER
Stainless steel wire, Ø 0,5 mm.

L mm	Code	Price
		10 units
300	**122021**	



CHEESE WIRE
Stainless steel. Also suitable for foie gras.
Ø wire 0,5 mm.

	Distance mm	Code	Price
Wire cutter n°75	170	**072540**	
10 wires for wire cutter n°75		**072547**	
Wire cutter n°78	210	**122016**	
10 wires for wire cutter n°78		**122017**	



BUTTER SLICER
Finely and regularly cuts butter into 1cm slices.
Cast aluminium with a dishwasher-safe coating.
Stainless steel cutting wire.

L mm	W mm	Code	Price
120	80	**073085**	



PARMESAN KNIFE
Stainless steel. Polypropylene handle.

L mm	Code	Price
110	**181151**	



263509





263510

MINI-GUITAR
Cuts tender, uniform slices: foie gras, mousses, soft fruits, cheeses, butter, hard-boiled eggs and more.
Benefits:
- Regular portions: 5 mm.
- Quick cutting: cutting surface 135 x 122 mm.
- Safe usage.
- Improved hygiene.
- Stability guaranteed by suction pad feet.
- Cutting block and product base can be easily removed before placing in the dishwasher – no tools needed.

Specifications:
- Depth: 455mm.
- Width 233mm.
- Width of cutting block: 145mm.
- Height: 150mm.
- Height when cutting block is raised: 420mm.
- Net weight: 4.9kg.
- Stainless steel and polyethylene.
- Interchangeable stainless steel wires (Ø 0.4mm).

	Code	Price
Mini-guitar for round products, 5 mm slices	**263509**	
Mini-guitar for flat products, 5 mm slices	**263510**	
4 x 2 wires, Ø 0.4 mm, L 2.3 m	**263513**	



"FOIE GRAS" SLICER
Also ideal for slicing goat's cheese or other soft cheeses.
20 mm thick marble-topped polyethylene base.
Wire mounted on spring rods.
Maximum cutting dimensions: 105 mm high, 220 mm wide.

L mm	W mm	Code	Price
365	270	**122015**	
Packet of 10 spare wires		**122011**	



SLICE-CUTTING PORTIONER
Cuts slabs of cheese, foie gras and mozzarella into 8 mm slices.
Easy, regular slicing.
Maximum length of slabs: 100 mm.

	Code	Price
Slice portioner 8 mm	**215851**	

FIND
THE COMPLETE "PREP CHEF"
P 133



CHEESE PORTIONER.
Effortless slicing into 8 equal parts, camemberts and other soft cheeses.
Possibility of placing 2 camemberts on top of each other to save time.
Maximum diameter: 120 mm.

	Code	Price
8-part wire portioner	**215838**	

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BUTCHER'S SAW
Can be dismantled. Tautness adjuster on the handle. S/steel blade.

L mm	W mm	Code	Price
450	155	**100110**	
Saw blade			
450	10	**100115**	





LARDING NEEDLE
Polished stainless steel. ABS plastic handle.

L mm	Code	Price
250	**120861**	



S-HOOKS
Kitchen hooks. Stainless steel. Double-ended.

L mm	Ø mm	Weight max kg	Code	Price
				10 units
80	4	15	**911437**	
100	4	15	**911438**	
120	5	35	**911439**	
140	6	45	**911440**	
160	6	60	**911441**	
180	6	90	**911442**	



CLEAVER
Stainless steel blade, straight back, plastic handle.

L mm	Th. mm	Weight g	Code	Price
240	3	696	**123060**	



HEAVY CHOPPER
Stainless steel blade. Thick, full tang. Plastic handle.

L mm	Code	Price
300	**123050**	



HEAVY CLEAVER
Designed for cutting though bones. High cutting strength. Riveted ABS handle and stainless steel blade.

L mm	Th. mm	Weight g	Code	Price
196	5	880	**090580**	
180	3	617	**123056**	
160	3	470	**123055**	



SERRANO HAM HOLDER
Highly robust, for ham of all sizes. Tightening notches with lock. White polyethylene base, thickness of 25mm. Polished stainless steel.

L mm	W mm	H mm	Code	Price
365	210	300	**120524**	



MEAT TENDERISER
Heavy duty model in PE.

L mm	W mm	Weight g	Code	Price
350	60	500	**181046**	



TENDERIZER
Stainless steel.

Ø mm	Weight kg	Code	Price
110	2	**090615**	



HAM HOLDER
Heavy duty product made from polished stainless steel. Marbled polyethylene base, 25 mm thick. Tightening notches with lock and wooden handles for a better use comfort. Can be used for all sizes of ham.

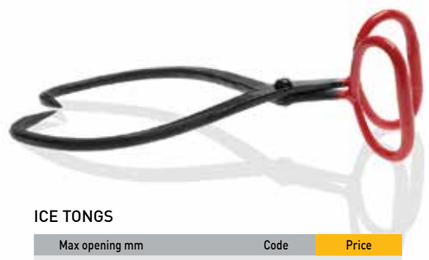
L mm	W mm	H mm	Code	Price
620	260	180	**120522**	
Polyethylen spare base				
450	250		**120523**	



HAM HOLDER
Brown polyethylene model.
Tray, thickness 25mm.

L mm	W mm	H mm	Code	Price
500	200	30	**120526**	





ICE TONGS

Max opening mm	Code	Price
520	**185311**	



ICE SCULPTING SCISSORS
Special stainless steel blade scissors.
Turned wood handle.
High quality Japanese manufacture.

W mm	Total l mm	Code	Price
60	610	**185302**	
22	350	**185303**	
76	730	**185304**	
50	600	**185305**	
42	500	**185306**	
30	350	**185307**	
32	600	**185308**	
25	400	**185309**	
12	355	**185310**	



ICE SCULPTING SAW
Special steel saw with wooden handle.
Teeth enabling precise work without effort.

L mm	Code	Price
430	**185301**	





CHEF'S CHOICE DIAMOND SHARPENING STEEL

Oval rod embedded with diamond dust ensures effective sharpening.

L mm	Code	Price
300	**125072**	



(A)

(B)

(C)

(D)

(E)

(F)



SHARPENING STEEL

French-made sharpening steel, suitable for all knives.
Hard chrome sharpening bit.

MADE IN FRANCE

Size	Handle	Rod	L mm	Code	Price
Kitchen sharpener					
(A) Standard	Black	Round	250	**125055**	
(B) Standard	Black	Round	300	**125050**	
(C) Standard	Black	Oval	300	**090630**	
Butcher sharpener					
(D) Standard	Black/grey	Round	300	**125046**	
(E) Standard	Black/grey	Oval	300	**125047**	
(F) Thin	Black	Round	300	**125042**	



GLOBAL SHARPENING STEEL

Effective sharpening. Rubber guard protecting the sharpener during contact with the knife. Round sharpening bit. Stainless steel handle.

L mm	Rod	Code	Price
260	G38, oval rod	**120315**	
300	G39, oval rod	**120316**	
240	G45, round rod	**120285**	
G45-R Extra rod		**120185**	



NATURAL STONE KNIFE SHARPENER

Medium grain polished sharpening edge.

L mm	Code	Price
235	**090665**	



CERAMIC SHARPENING STONE

No pre-soaking necessary. Moisten during sharpening.
Dimensions: 210 x 70mm.

L mm	W mm	Th. Grit	Code	Price
210	70	1000 Medium MS5-OM	**120294**	
210	70	1000 Medium, 24 mm	**120296**	
210	70	5000 Polishing, 22 mm	**120297**	



2 KNIFE SHARPENING GUIDE RAILS

For Global and Japanese knives.
Use with special sharpening stones.
Maintain a precise sharpening angle by clipping them to the blade. Small model for knives of up to 150mm. Large model for knives of 150mm or more. 18/8 stainless steel.

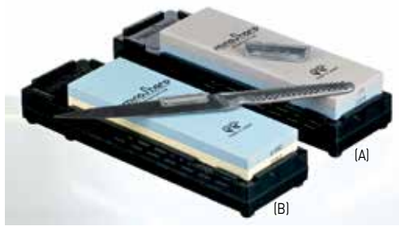
Code	Price
120288	



WATER WHETSTONE SET

Special knife-sharpening stones for Global knives, kit includes:
- 1 sharpening stone
- Set of 2 sharpening guide rails (small and large).
- 1 plastic storage box which can also be used to hold the stone in place during the sharpening process. Soak in water 10 minutes before each use.

L mm	W mm	H mm	Th. Grit	Code	Price
210	70	22	120 Large 459	**120301**	
210	70	22	1000 Medium 460	**120302**	
210	70	22	600 Polishing 461	**120303**	



SET OF TWO WATER WHETSTONES

Special Global knife kit, including:
- 1 reversible, two-sided sharpening stone.
- Set of 2 sharpening guide rails.
- 1 storage box which can also be used to hold the stone in place during the sharpening process. Soak in water 10 minutes before each use.
Size of box: 270 x 90 x 40mm.

L mm	W mm	H mm	Th. Grit	Code	Price
210	70	22	(A) Large - Medium	**120306**	
210	70	22	(B) Medium - polishing	**120307**	



- Perfectly control of the sharpening angle.
- Ergonomic handle.
- The perfect replacement for a typical steel rod.

EASY AND SAFETY SHARPENING



DIAMOND HONE SHARPENER

Model with plates covered with diamond power for 2-stage resharpening (sharpening, honing) of all types of plain knives.

L mm	W mm	H mm	Weight g	Code	Price
215	54	70	140	127603	



DIAMOND HONE SHARPENER CC 464

For sharpening straight-edge knives and serrated knives in two steps:
- Step 1 for sharpening.
- Step 2 for honing, to a give a razor shape 100% diamond abrasives blade

L mm	W mm	H mm	Code	Price
210	50	70	127605	



DIAMOND HONE SHARPENER 4643

Multi-purpose model. With wheels covered with diamond powder designed to sharpen all types of knives: knives with fine Japanese blades (15° Global type), standard blades (20°) and serrated blades. Sharpening phase.

L mm	W mm	H mm	Weight g	Code	Price
235	51	67	200	127606	



UNIVERSAL SHARPENER GLOBAL

Suitable for all knives, except blades sharpened or serrated on a single side. Fixture which holds blade in place ensures precise, safe, quick sharpening. Use with water.

L mm	Code	Price
235	120340	



EFFECTIVE:
Diamond-coated discs: fast, no blade heating and no softening of knife steel.

PRACTICAL:
Diamond-guided grinding angle: safety and ease of use. Suitable for left and right-handed users.

ECONOMICAL:
Precise, symmetrical grinding with 2 or 3 bevels: provides a convex, sturdier blade.
Abrasive diamond-coated blades, very long-lasting.

COMPACT:
Less cumbersome: easy to keep within reach.

GREATER SAFETY:
Completely safe grinding: blade always faces down, away from the user.

DEMONSTRATION



Plain blade



Micro-serrated blade

DO NOT SOAK THE BLADES OF KNIVES RECOMMENDED BY THE MAJOR KNIFE MANUFACTURERS





ELECTRIC KNIFE SHARPENER CC 1520

Can sharpen classic European and Japanese knives. Sharpens 15° (Japanese knives) or 20° (classic knives).

Accredited by GLOBAL for sharpening their knives. 50Hz.

L mm	W mm	H mm	Weight Kg	W	V	Code	Price
235	85	105	2	75	220/240	127620	

MODEL IS COMPATIBLE WITH JAPANESE KNIVES (GLOBAL TYPE OR OTHERS)





- FAST AND EASY SHARPENING FOR EVERYBODY
- USER-SAFE
- WILL NOT CAUSE BLADE STEEL TEMPERING LOSS



ELECTRIC KNIFE SHARPENER CC 2100

Professional model for **intensive use**:

- **Sharpening with 3 successive bevels** with Diamond Hone abrasive disks for long-term razor-sharpness.
- **Sharpening module can be easily dismantled** and interchanged for cleaning, dishwasher-safe.
- **15° sharpening module, Japanese knife special, available as an option** and interchangeable with the standard 20° sharpening module.
- Also suitable for sharpening serrated knives and cleavers.
- **Stainless steel body**.

L mm	W mm	H mm	Weight kg	Hz	W	V	Code	Price
310	130	130	4,5	50	175	230	**127622**	
Sharpening and replacement model 20°							**127623**	
Sharpening and replacement model 15°							**127624**	





KNIFE SHARPENER CC 2000

Professional model designed for **intensive use**, recommended for butcher shops, meat cutting workshops, slaughterhouses, meat curing workshops, delicatessen, large kitchens, etc.

- **Sharpening with 3 successive bevels** with Diamond Hone® abrasive disks for long-term razor-sharpness.
- Perfect, long-lasting sharpening in record time.
- The **sharpening part can be removed for cleaning** and is replaceable.
- **ABS body**.

L mm	W mm	H mm	Weight kg	Hz	W	V	Code	Price
305	127	127	3,5	50	115	220/240	**127615**	
Sharpening and replacement model							**127616**	

KNIFE SHARPENER H220

Razor sharp edges with advanced Hybrid™ technology, combining electric and manual sharpening.
2 stages, sharpening (electric) and honing (manual) for a razor.
Sharp, arch-shaped edge that is stronger and more durable.
For sharpening straight edge or serrated knives.
Not for intensive use.

L mm	W mm	H mm	Weight kg	Hz	W	V	Code	Price
195	85	95	1	50	40	230	**127609**	



TRIZOR 15 ELECTRIC SHARPENER

For sharpening Japanese-style knives
Transform your traditional knives' blades: sharpen to 20° for a high-performance blade or 15° like a Japanese knife.
3-phase sharpening, for total multi-functionality.
For smooth and serrated blades.

L mm	W mm	H mm	Weight kg	Hz	W	V	Code	Price
250	110	100	2	50	75	220/240	**127621**	



KNIFE SHARPENER CC 312

Ideal for small restaurants, the CC312 sharpener grinds and sharpens a knife in under 2 minutes.
Keeping it close at hand enables you to sharpen knives in 15 to 20 seconds by running them 4 or 5 times through phase 2.

L mm	W mm	H mm	Weight kg	Hz	W	V	Code	Price
195	90	100	1,6	50	65	220/240	**127611**	



KNIFE SHARPENER CC 120

Professional model for regular use.
This model has **a third slot which restores blunt knives to razor-sharp in record time**.
The progressive sharpening process (3 stages) leaves knives razor-sharp for longer.
Used to sharpen knives with smooth or serrated blades.

L mm	W mm	H mm	Weight kg	Hz	W	V	Code	Price
250	100	100	1,9	50	75	220/240	**127614**	



CUTTING BOARD WITH FLEXIBLE PLATES

The chopping surface includes:
-1 rigid base board, 20mm thick, fitted with pegs
- 1 flexible, reversible polyethylene sheet (1.5mm thick) with holes for hooking onto the pegs of the base board.
This system is less costly than changing or re-planing the whole boar.
Colour versions of the flexible sheet are also available (HACCP).

Practical and hygienic cutting board, in accordance with the HACCP standards

Step by step



1 | Replaceable and reversible cutting sheets.



2 | The chopping surface remains perfectly flat and is not exposed to wear and tear.



3 | Pegs ensure the sheet is secured in place on the base board.



4 | The sheet can be easily removed so you can easily transfer the chopped items to a container.



CHOPPING BOARD SET

A) 1 base + 1 flexible sheet, 1.5 mm thick.
B) Set of 4 flexible chopping boards, 1.5 mm tick.

	L mm	W mm	Th. mm		Code	Price
(A)	530	325	20	○	**130700**	
(B)	530	325		○	**130701**	



SET OF 6 FLEXIBLE CHOPPING BOARDS

L mm	W mm	Th. mm	Code	Price
530	325	1,5	**130715**	

MADE IN FRANCE



Practical cutting board : high position to save backache!

Peeling, slicing and cutting, thus freeing up work surface without dropping the knife.



Special board placed on 2 detachable trays serving as stands.
- HEIGHT improves the comfort of the workstation.



- TRAY, located on the side, enables sliced products or waste to be stored.
- A FLEXIBLE CUTTING DISC (reversible, interchangeable and clipped onto the board) protects the work surface from cut marks and keeps it completely flat.
- Optional coloured flexible discs (HACCP).



- Use the mandolin above the container to catch cut vegetables - No handling needed, no wasted time.
- Easy to clean and tidy away, as all pieces are detachable. Tidies away like a standard board, even on shelves measuring 400 x 600mm.

USABLE WITH ALL OF OUR CONTAINER MODELS GN 1/3 H65, 100 OU 150MM. THE HEIGHT IS ADAPTED TO THE HEIGHT OF USER.



Set includes: 1 cutting board (700 x 380mm, 20mm thick, polyethylene) + 1 flexible cutting board (530 x 325mm) + 2 Modulus GN1/3 H 100mm trays (code 256035) with covers.

L mm	W mm	H mm	Code	Price
700	380	115	**131020**	

FOR IDEAL HEALTH AND SAFETY, USE WITH THE SET OF FLEXIBLE COLOURED BOARDS.
SEE PREVIOUS PAGE.



HDPE 500 BOARDS:

HDPE: High density polythene produced by pressing the material.

Highly resistant to knife marks.

Smooth boards, bevelled, easy to clean.





CHOPPING BLOCK

Polyethylene.
Thick block for cleaver chopping.

Ø mm	Th. mm	Color	Code	Price
450	140	○	130101	
450	140		130102	
450	140		130103	
450	140		130105	
450	140		130106	

CHOPPING BOARD WITH GROOVE AND JUICE CATCHER

Board with groove around the edge and juice catcher, bevelled. 4 non-slip rubber feet.

L mm	W mm	Th. mm	Code	Price
400	300	20	072439	
530	325	20	072437	
600	400	20	072435	



CHOPPING BOARD

Polyethylen. Without feet, without grooves.

L mm	W mm	Th. mm	Code	Price
400	300	20	072460	
530	325	20	072465	
600	400	20	072470	



POLYETHYLENE CHOPPING BOARDS

Water-repellent material of good rigidity and excellent shock resistance even at low temperatures.





CHOPPING BOARDS HDPE 500

Footless, reversible chopping board, bevelled on both sides.
The use of different coloured sheets for different foods limits the risk of cross-contamination. (Choice of 8)

L mm	W mm	Th. mm	Color	Code	Price
250	160	15	●	130090	
340	240	15	handle	130010	
400	250	15	○	130043	
400	300	15	○	130044	
530	325	15	○	130046	
530	325	15		130054	
530	325	15		130068	
530	325	15		130070	
530	325	15		130050	
530	325	15		130066	
600	400	15	○	130048	
600	400	15		130056	
600	400	15		130069	
600	400	15		130071	
600	400	15		130052	
600	400	15		130067	



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L mm	W mm	Th. mm	Color	Code	Price
400	250	20	○	130311	
400	300	20	○	130312	
530	325	20	○	130317	
530	325	20		270212	
530	325	20		270214	
530	325	20		270216	
530	325	20		270218	
530	325	20		270220	
530	325	20	●	270221	
530	325	20		270223	
600	400	20	○	130315	
600	400	20		130074	
600	400	20		130076	
600	400	20		130078	
600	400	20		130080	
600	400	20		130082	
600	400	20		130083	



WOODBLOCK CHOPPING BOARD
Thick beech woodblock chopping board, in butcher's block style, with built-in groove and juice catcher.

L mm	W mm	Th. mm	Weight kg	Code	Price
523	325	50	7,5	130425	



NEW!

CHOPPING BOARD
Beechwood, monoblock.

L mm	W mm	Th. mm	Code	Price
530	320	30	130426	
600	400	30	130427	



CHOPPING BOARD WITH GROOVE
Beechwood.

L mm	W mm	Th. mm	Code	Price
350	210	20	072490	
400	240	20	072495	

SEE BOARDS IN THE CATALOGUE



ERGONOMIC SCRAPER, REMOVES NICKS AND IMPROVES PLATE HYGIENE



SCRAPER FOR POLYETHELENE BOARDS
Used like a plane to remove nicks and stains quickly in smooth, clean polyethylene boards and blocks. Interchangeable and reversible tempered steel blade.

L mm	W mm	Code	Price
202	70	139005	
Extra blade, pack of 2		139006	



DRAINING RACK FOR 6 CHOPPING BOARDS
In stainless steel.
Ensures quick drying and proper ventilation of stored boards.
Also for easy storage and access.
Max thickness of boards: 35 mm.

L mm	W mm	H mm	Code	Price
415	228	165	139002	



BENCH SCRAPER
Stainless steel, 2-handed use. Plastic handle.

L mm	Code	Price
170	100135	

Custom board service available

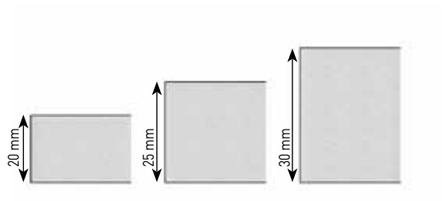


MAXI
2000 X 1250

To ensure the board's suitability to your needs, please specify clearly the dimensions in millimetres on ordering.

Use the code corresponding to the board dimensions you want for the price.

10 DAYS





HD 500 white polyethylene boards, without chamfer, planed.

Dimensions of less than:	Board thicknesses					
	20 mm		25 mm		30 mm	
	Code	Price	Code	Price	Code	Price
500 x 625 mm	130801		130811		130821	
1000 x 625 mm	130802		130812		130822	
1500 x 625 mm	130803		130813		130823	
1000 x 1250 mm	130804		130814		130824	
2000 x 1250 mm	130805		130815		130825	

HELP USING THE CATALOGUE

Key to abbreviations used

Ø cm/mm	Diameter in cm/mm
Ø int. cm/mm	Inner diameter in cm/mm
Ø out. cm/mm	Outer diameter in cm/mm
ØF cm/mm	Bottom diameter in cm/mm
H cm/mm	Inner useful height in cm/mm
L cm/mm	Inner length in cm/mm
W cm/mm	Inner width in cm/mm
LF cm/mm	Bottom length in cm/mm
WF cm/mm	Bottom width in cm/mm
L x W cm/mm	Length x width in cm/mm
L Ov cm/mm	Outer length in cm/mm
W Ov cm/mm	Outer width in cm/mm
H Ov cm/mm	Outer height in cm/mm
C litre	Capacity in litres
e mm	Metal thickness at the bottom of the items
	in mm ± 10 %

List of material abbreviations

PE	Polyethylene
LDPE	Low density polyethylene
HDPE	High density polyethylene
PP	Polypropylene
PS	Polystyrene
PC	Polycarbonate
PET	polyethylene terephthalate
PTFE	polytetrafluoroethylene
PVC	Polyvinyl chloride
ABS	acrylonitrile butadiene styrene.
SAN	styrene-acrylonitrile

Caption of the pictograms used

Product with low environmental impact

Reference to a product offer in a catalogue from the Matfer Bourgeat Group

Made in France

New in the catalogue

Help using an item

Info zoom on products and services

Composite material

Economical

Classic range

Standard range

High-end range

Premium product

BPA Free

Low temperature resistance

Heat resistance

Temperature information

Dishwasher

Microwave

Induction compatible

Not dishwasher safe

Not microwave safe

Not induction compatible

Destocking products

HELP USING THE CATALOGUE

Meaning of acronyms

HACCP

(Hazard Analysis Critical Control Point) is a working method which involves implementing control procedures (risk identification and prevention, corrective measures) in order to guarantee hygiene in the kitchen.
The choice of materials is important when implementing the HACCP process in catering, particularly with regard to their cleaning ability.
All our equipment is designed to facilitate the HACCP process.

CE marking shows that the manufacturer (or his importer) certifies that the product marketed complies with standards and directives enforced in Europe, particularly for electric and mechanical safety.

CE marking is mandatory.

The NF mark is a process decided by the company. This sign recognizes the quality allocated to the products by AFNOR, in compliance with French and European technical standards and specifications.

The NF mark guarantees that products purchased comply with regulatory requirements.

Some of our products bear the NF Food Hygiene mark issued by AFNOR Certification 11, avenue Francis de Pressensé - 93571 Saint Denis La Plaine Cedex. www.marque-nf.com. This mark certifies conformity with the NF 031 reference system. The certified characteristics are a suitability for cleaning and a functional aptitude of the equipment. The products concerned are indicated by the NF pictogram.

EEE

Since November 15th, 2006, all manufacturers (or importers) must comply with the European directives ROHS 2011/65/EU and 2012/19/EU on the limitation of hazardous substances and elimination of Waste from Electrical and Electronic Equipment.
Never dispose of your EEE which has reached the end of its life with unsorted municipal waste! To recycle it according to the regulations, take it to your usual retailer or contact our partner, EcoLogic, on +33 (0) 1 30 57 79 14 or connect to www.e-dechet.com.

If you are looking for a reference

A numerical index arranged in order by item code number is presented on page 573

If you are looking for a product

An alphabetical index of all the products shown in this catalogue is presented on page. 566

To consult the on-line catalogue: www.matferbourgeat.com

We reserve the right to make changes to design and specifications.
The pictures of this catalogue are not contractual



MATFER

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KNIVES P.80

SLICING - PREPARATION P.130

BAKING AND PASTRY P.212

CHOCOLATE MAKING P.390

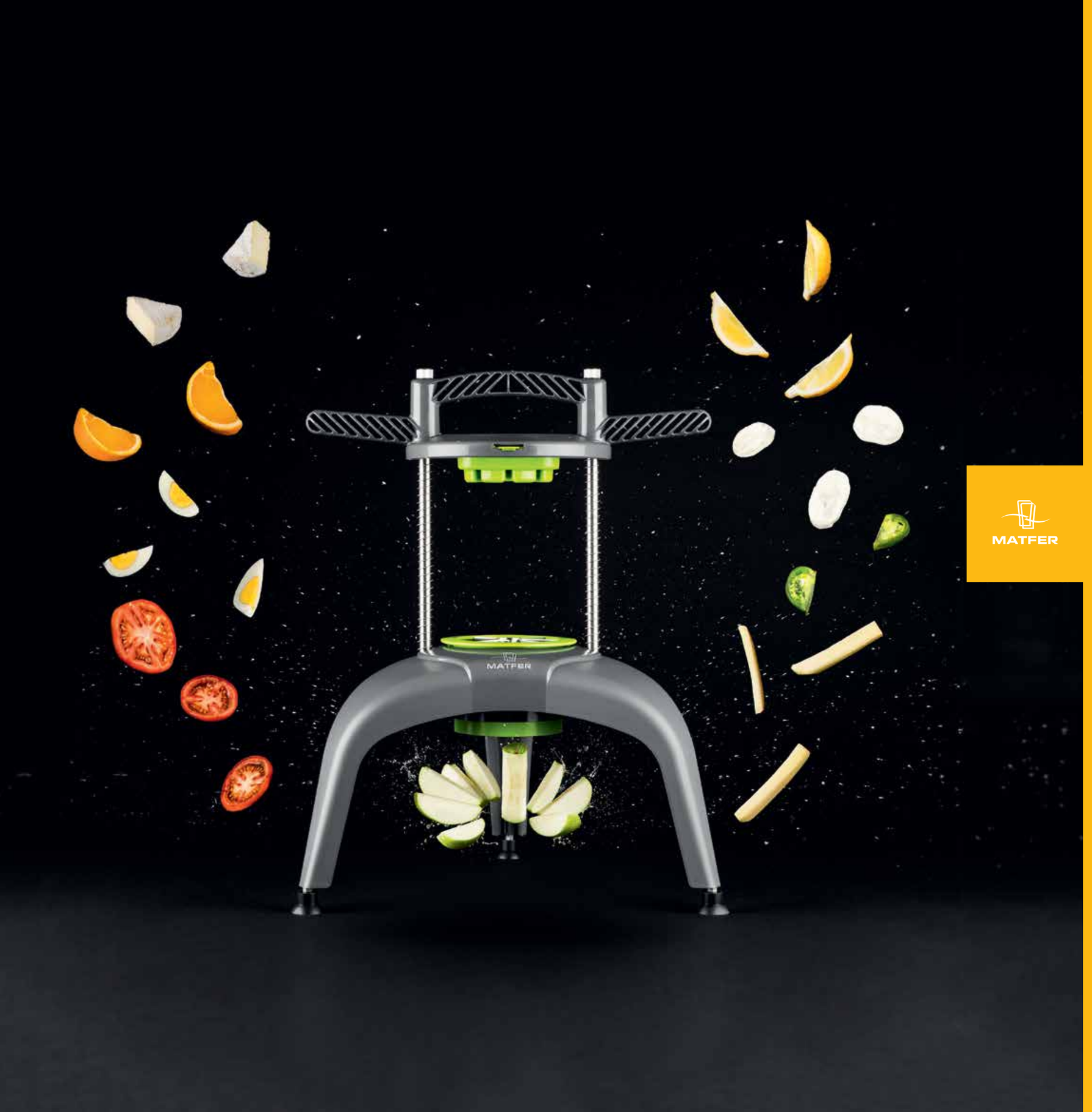
IN-STORE SERVICE P.428

STORAGE AND HANDLING P.450

HYGIENE, CLEANING AND PROTECTION P.484

BOOKS P.512

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PREPARATION

Prepare your dishes to perfection with our food processors, mandolins, scales, thermometers... All our utensils are designed for intensive everyday professional use, in cooking and baking.

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The new chef's clerk!

A single appliance for chopping, slicing and crushing









Chef's clerk mini version

NEW!

LESS BULKY

COMPACT BASE + HANDLE PREP CHEF
Benefits :
- Compatible with all Prep Chef tools, including the masher and onion cutter.
- Suitable for use on all Bourgeat Gastronorm 1/3 pans.

Specifications:
Composite material base.
Stainless steel rods on springs.
Detachable handle
Comes with one Modulus Gastronorm 1/3 100mm-deep pan.

L mm	W mm	H mm	Code	Price
251	200	345	**215609**	



Prep Chef compact base with optional tomato cutter tool.

MADE IN FRANCE



ERGONOMIC
Large handles for ease and safety of use.

MULTI-PURPOSE
Easily interchangeable pusher, **no tools required**.

COMFORTABLE
Pusher return springs for easy use.

EFFICIENT
Tempered steel blades for clean, easy cutting. Cutting results guarantee impeccable product presentation and optimal conservation.
Interchangeable blade block.

HARDWEARING
Robust composite body .

PRACTICAL
Segments collection in a container to be placed directly under the appliance (GN 1/2 container max 100mm deep, not supplied).

SAVE TIME WHEN CUTTING FRESH PRODUCTS!

SUPPORT
Stand base with handles, sold alone without tools.

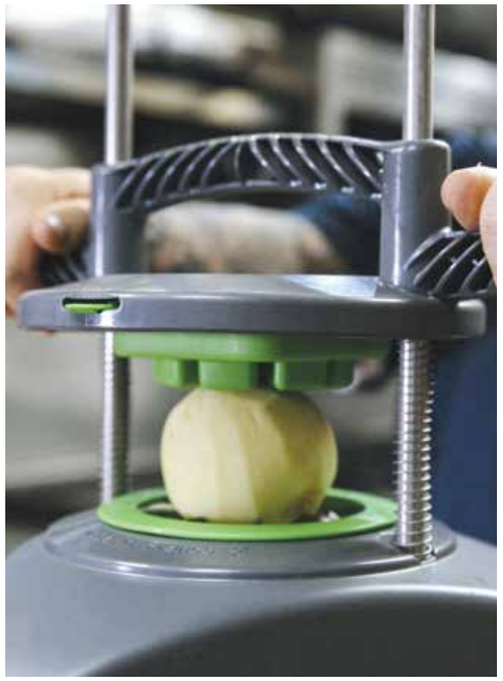
L mm	W mm	H mm	Code	Price
400	400	510	**215610**	

CHOPPING

9 cutting possibilities

Choose your tools to suit your needs, with a base that adapts to all of them.

The Matfer Prep Chef has been designed so that all tools (knife blocks + grinders) are manually interchangeable.



FRENCH FRIES CUTTER



1. French Fries 8 x 8 mm
2. French Fries 10 x 10 mm

	Code	Price
1]	215626	
2]	215627	

LARGE FRENCH FRIES CUTTER



French Fries 8 x 16 mm

Code	Price
215628	

CHERRY TOMATO DIVIDER



4 segment sectioner

Code	Price
215615	

TOMATOES AND CITRUS FRUITS WEDGER



1. 6 segment sectioner
2. 8 segment sectioner

	Code	Price
1]	215616	
2]	215618	

CORER-SEGMENTER



Corer-segmenter

Code	Price
215619	

CHEESE PORTIONER



8 portions

Code	Price
215838	

EGG WEDGER SEGMENTER



6 sections

Code	Price
215836	

ONION CUTTER

ONIONS CUTTER 8X8MM PREP CHEF (support + accessory)

Benefits:
- Speed: Chops 1 kg of onions into 8 x 8 mm cubes in under a minute!
- Minimal effort thanks to the large lever.
- Results guaranteed for halved onions. For a finer chop, cut the onions into thick slices (4 to 6).

Specifications:
A tripod stand compatible with the masher tool.
Detachable tool. Lever and grinder can be disassembled.
8 x 8 mm grill moulded into the tool.

L mm	W mm	H mm	H high handle	Code	Price
408	403	334	631	215650	
Accessory onions cutter, sold alone Compatible with the potato masher support				215651	



Color not contractual







Accessory onions cutter, sold alone. Compatible with the potato masher support.

NEW!

CHOPS 1 KG OF ONIONS INTO 8 X 8 MM CUBES IN UNDER A MINUTE!

CHOPPED ONIONS WITH JUICES RETAINED = FULL FLAVOUR

AVAILABILITY MAY 2019



NEW!

SUPPORT FOR ONION CUTTER AND POTATO MASHER
Sold alone.

L mm	W mm	H mm	Code	Price
400	400	237	215642	





SLICING

4 blade blocks

CHEESE SLICE-CUTTING PORTIONER



Slice 8 mm

Code	Price
215851	

EGG SLICING PORTIONER



Slice 5 mm

Code	Price
215831	

SLICER



1. 5 mm block slicer
2. 5 mm semi-circle slicer

	Code	Price
1]	215611	
2]	215613	



CRUSHING

A single motion, 3 times quicker







MADE IN FRANCE

3 TIMES QUICKER THAN A MILL! (1)

LIGHTER, AIRIER PUREES AND MASHES (2)

(1) Time including assembly, loading, preparation and cleaning.
(2) As compared with a mill with a 2.5 mm grille.

POTATO MASHER PREP CHEF (support + accessory)
Comes with a spoon for easy receptacle filling.

L mm	W mm	H mm	H high handle	Code	Price
408	403	334	631	**215640**	
NEW! Accessory potatoes masher, sold alone (1) Compatible with the onions cutter support				**215641**	
NEW! Support, sold alone (2)					
400	400	237		**215642**	

SECURE TIDYING FOR BLADE BLOCKS



PREP CHEF ACCESSORY TIDY
Capacity: 3 blade blocks and a pusher. Place on a work surface or mount on a wall. Screws not included, heat-formed ABS.

L mm	W mm	H mm	Code	Price
475	208	152	**215690**	

MADE IN FRANCE

For mashed potatoes, stewed fruit, fish soup, etc.
Support for cylindrical containers.



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Ø mm	H mm (with crank)	Code	Price
Stainless steel food mill N°5 with 1 grid Ø 3 mm			
370	320	**215505**	
Tin-plated food mill N°5 with 1 grid Ø 3 mm			
370	320	**215515**	



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W mm (with crank)	Code	Price
Stainless steel food mill N°3 with 3 grids Ø 1.5 – 2.5 and 4 mm		
310 250	**215503**	
Tin-plated food mill N°3 with 3 grids Ø 1.5 – 2.5 and 4 mm		
310 250	**215513**	



Ø mm	H mm (with crank)	Code	Price
Stainless steel food mill N°2 with 3 grids Ø 1.5 – 2.5 and 4 mm			
240	380	**215514**	



MANUAL POTATO MASHER
For traditional mashed potatoes.
Perforations Ø 3 mm. Ergonomic, with support legs to place the device on the container.
Lacquered cast aluminium.

L mm	Code	Price
400	**980630**	



Precise and even cutting in total safety



- "Special cutlery" reversible, embossed blade.
- Precise, fine slicing thickness of up to 10 mm per wheel.
- Cuts into precise, clean sticks.
- Practical, quick and safe side blade insertion.
- Body made from composite material, easy cleaning.
- Large, functional handle: ensures good grip.
- Comes with a rotary and a flat pusher

ROTATIVE PUSHER:
UNEQUALLED SAFETY AND EASY TO USE

MANDOLINE 2000 "S"
Can be used for cutting of all kinds, including crinkle cuts. Fingers are protected from the blades thanks to the flat and rotary pusher

L mm	D mm	Weight g	Code	Price
395	132	1300	215060	



MANDOLINE
"Special cutlery" reversible, embossed blade. Precise, fine slicing thickness of up to 10 mm per wheel.
- Cuts into precise, clean sticks.
- Removable blades: 3, 5 and 10 mm.
- Ultra-rigid stainless steel body.
- Stainless steel handle.
- Dimensions: L 364 x W 113 mm.

	Code	Price
Stainless steel mandoline	215001	
Pusher assembly (complete)	215005	





MANDOLINE 1000
"Japanese" mandoline.
Perfect cutting thanks to the sharp cutting edge and the blade's slanting angle.
Compact and lightweight. Pegs secure it over a gastronome container so that it can be used in a horizontal position.
Precise, easy adjustment of slice thickness – just twist the wheel (up to 6mm).
Comes with:
- 1 matchstick cutter (3mm distance between blades) (1).
- 1 smooth-edge knife.
- 1 crinkle cut knife (2).
- 1 pusher for hand protection.
Composite material.



1



2

L mm	D mm	Weight g	Code	Price
370	130	500	215040	



TOTAL SAFETY,
BATCH SLICING
DISHWASHER SAFE



MANUAL TOMATO SLICER
Effortless cutting of even the ripest tomatoes into 6mm rounds.
The possibilities include:
- Cutting in bulk into the gastronome container beneath the appliance (hourly bulk production: approx. 1200 tomatoes).
- Cutting individual tomatoes onto a plate or serving dish, no handling needed.
User safety guaranteed as hands are kept away from blades.
Handle height in low position: 270mm. Handle height in high position: 455mm.
Height beneath the feet: 120mm. Distance between feet: 328mm.
Dishwasher safe.

L mm	W mm	Weight Kg	Code	Price
425	180	6	**215710**	
Spare blades, clearance 6 mm			**215720**	





Accessories	Code	Price
Stainless steel tomato corer, black plastic handle	**090417**	
Collecting container Gn 1/2, 100 mm depth	**763110**	





"LE ROUET" GOURMET TURNING VEGETABLE SLICER
Slicing vegetables into original round, flat or fluted continuous strips
Supplied with a clamp and three blades, thickness adjustable from 1 to 3.5mm with an angle blade. Removable blade holder in ABS. Stainless steel.

L mm	W mm	H mm	Weight Kg	Code	Price
360	135	243	2,2	**215131**	

MADE IN FRANCE



swing
by Matfer

Polypropylene body and basket.
Supplied with draining tube.

HANDLE
Multiple gear system: good flexibility and less effort to turn the handle.

TRANSPARENCY
Polycarbonate transparent lid: easy to see the spin level.

BASKET
Wide aerated basket: effective spinning.

STABILITY
Low and wide shape: good stability.

SALAD SPINDRYER SWING XL
For 4 to 5 lettuces. 20 L.

Outer height mm	w more than mm	Code	Price
459	460	**215580**	

SPINNER
EASY TO TURN



SALAD SPINDRYER SWING XS
For 2 to 3 lettuces. 10 L.

Outer height mm	w more than mm	Code	Price
396	373	**215582**	





ADJUSTABLE TRUFFLE CUTTER
Simple and precise. Slice thickness can be adjusted using the wheel.
Stainless steel.

L mm	W mm	Code	Price
185	82	072595	



MADE IN FRANCE

TRUFFLE MANDOLINE SLICER
For truffles and mushrooms.
Tempered stainless steel blade for thinner and perfect slices.
Cut thickness from 0.1 to 4 mm.
Stainless steel. Delivered in decorated wooden box.

	Code	Price
	215050	
Spare blade	215051	



ERGONOMIC TRUFFLE CUTTER
Very fine blade and highly precise thickness adjuster wheel, for truffles and mushrooms.
Stainless steel base, blade and handle.

L mm	W mm	H mm	Code	Price
144	84	97	215052	



KIRSCHOMAT CHERRY STONER
Cherries are inserted and ejected automatically. Fast output – 15 kg/hour.

L mm	W mm	D mm	Code	Price
350	255	100	073120	



STEINEX COMBI-STONER
Stainless steel blade. For plums and cherries. Plums are stoned and quartered in one movement.

L mm	W mm	Code	Price
225	105	073115	



MUSHROOM SLICER
Cuts mushrooms and soft fruit into even slices. 7 stainless steel blades. Made of cast aluminium with a special dishwasher safe coating.

L mm	Code	Price
202	215301	



RAISED BODY IN ORDER TO PLACE A PEEL COLLECTING CONTAINER UNDERNEATH



MADE IN FRANCE

"API" APPLE PEELER, SLICER AND CORER
Made of wear resistant composite material.
Cutlery stainless steel blades for perfect peeling.
Adjustable peeling thickness, core diameter and peeler pressure.
Allows placing a container under the front part for peel and core collection.
Delivered with a clamp to fix the peeler to the work top.
Can also be screwed to the work top.

L mm	D mm	H mm	Weight Kg	Code	Price
340	100	200	1,3	215250	



APPLE SLICER
With suction cup. Peeler blade separation system. Peels, cores and slices round fruits in one step.
Delivered with a clamp to fasten to a rough work top.

L mm	W mm	H mm	Slices Th. mm	Code	Price
305	110	135	4	215155	
Spare peeling blade				215158	



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ELECTRONIC PASTA MACHINE

With speed regulator.
Epicyclic transmission – white Teflon cogs. Chromed steel body.
Hourly output: approx 12kg. Ideal for restaurants and group catering establishments.
Diameter of sheeter cylinders: 220 mm. Max thickness of pasta dough: 10 mm. Toughened steel countersunk cogs. Numbered knob to set dough thickness (10 settings) Patented affixer to ensure perfect adhesion to work surface.
Safety: mixer stops automatically when the lid is opened.
230 V mono 50/60Hz. 16 kg.
Cylinders not supplied.

L mm	W mm	H mm	Code	Price
320	300	260	**073170**	



073180



983712



073184



073186



R 220 PASTA MACHINE

Output 12kg per hour approx.
Width of cylinders and sheeter: 220 mm.
Max thickness of pasta dough: 10mm.
Countersunk, toughened steel cogs.
Numbered knob to set dough thickness (10 settings).
Patented affixer to ensure perfect adhesion to work surface.
Supplied without cylinders.

L mm	W mm	H mm	Code	Price
380	320	320	**073175**	



073181



073182

CYLINDERS FOR ELECTRIC MACHINE AND R220

	W mm	Code	Price
n°1, vermicelli	1,5	**073180**	
for spaghetti	2	**073181**	
n°2, Tagliatelle	2	**073182**	
n°3, Trenette	4	**073184**	
n°4, Fettucine	6,5	**073186**	
n°5, Lasagnette	12	**983712**	

NEW!

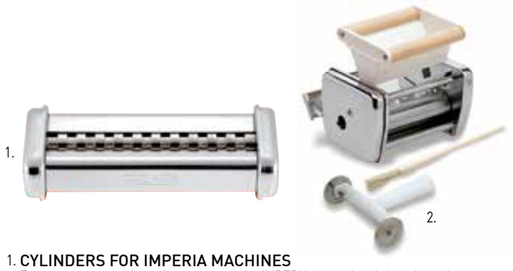




TITANIA PASTA MACHINE

Monobloc chrome-plated steel machine with 3 cutters: smooth, 2mm fettuccine and 6.5mm tagliatelle with a detachable handle and table clamp.

L mm	D mm	W mm	Weight Kg	Code	Price
190	160	120	2,77	**073140**	



1.

2.

1. CYLINDERS FOR IMPERIA MACHINES

Easy to remove and interchange cutters for IMPERIA manual and electric models.

	L mm	W mm	H mm	W pasta mm	Code	Price
Vermicelli	175	60	50	0,8	**073146**	
Spaghetti	175	60	50	2	**073147**	
Tagliatelle	175	60	50	2	**073149**	
Trenette	175	60	50	4	**073150**	
Fettucine	175	60	50	6,5	**073151**	

2. ACCESSORY FOR IMPERIA MACHINES

With hopper and shaping roller to pre-cut ravioli and ensure perfect sealing on all 4 sides. Simple and handy to use, easy to clean.

	L mm	W mm	H mm	W pasta mm	Code	Price
Ravioli	150	100	80	0,8	**073148**	



MANUAL IMPERIA 150 PASTA MACHINE

The most multi-purpose pasta machine, can be used with various easily interchangeable cutters. Width of cutters and rolling mill: 143mm. The thickness of the pasta can be adjusted at the push of a button. A smooth fixed cutter and a detachable double cutter: 2mm fettuccine and 6.5mm tagliatelle. Chrome-plated steel rollers. Carburised tempered steel spiral. Comes with detachable handle and table clamp.

L mm	D mm	W mm	Weight Kg	Code	Price
190	180	160	3,3	**073141**	



IMPERIA ELECTRIC PASTA MACHINE

Motorised version of the IMPERIA model, comes with a 65 watt motor, 220-240 V single-phase, 50 hz.
Comes with a fixed smooth cutter and a detachable double cutter: 2mm fettuccine and 6.5mm tagliatelle, a table clamp and a handle for manual use.

L mm	D mm	W mm	Weight Kg	Code	Price
320	190	180	4	**073145**	





WOODEN PAPPARDELLE ROLLING PIN

W pasta mm	N° stripes	L mm	Ø mm	Code	Price
13	10	320	40	**073220**	



WOODEN TAGLIATELLE ROLLING PIN

W pasta mm	N° stripes	L mm	Ø mm	Code	Price
6	19	320	40	**073221**	



WOODEN TAGLIATELLE ROLLING PIN

W pasta mm	N° stripes	L mm	Ø mm	Code	Price
4	26	320	40	**073222**	



PASTA DRYING RACK

Made of beechwood, with 4 arms.
Can dry up to a kilo of fresh pasta.

H mm	Ø mm	Code	Price
340	300	**073229**	



RAVIOLAMP RAVIOLI MOULD

Ravioli dimensions: 35 x 35mm (squares), Ø 30 / 52 x 52mm (domed squares).
Pressed aluminium mounted on a steel base with non-slip feet.
Comes with wooden rolling pin.

Trays	L mm	W mm	Code	Price
24 square ravioli (1)	270	105	**073195**	
36 square ravioli (1)	300	140	**073200**	
12 domed square ravioli (2)	340	140	**073194**	



PASTA ROLLER

Roller designed to cut pasta for tortellini, farfalle, ravioli, etc.
Fitted with 9 removable fluted rollers, spaced 15mm apart, useable in threes or sixes for strips 30 to 45mm wide.

Code	Price
073227	

FIND PASTA PLATES IN THE CATALOGUE

IN SITU







RAVIOLI MOULDS

Set of 3 moulds for ravioli, mini-calzone, and other pastries. Supplied with recipe book.
Polypropylene moulds, dishwasher safe.
Total dimensions (large): Ø 155 mm, 240 x 175 x 40 mm.
Total dimensions (medium): Ø 120 mm, 195 x 140 x 35 mm.
Total dimensions (small): Ø 95 mm, 160 x 110 x 25 mm.

Code	Price
073159	

Cutting-edge design and technology for incomparable results in the kitchen

Microplane® graters enable you to effortlessly grate hard or soft cheeses, vegetables, citrus zest, nuts, spices and condiments, mushrooms, chocolate, and more.

Graters with long-life razor-sharp blades, made from stainless steel. Food is cut without being torn, retaining flavour and taste.

Graters delivered with protective blade case for storage. Dishwasher safe. Cases hand washed.







CHEESE MILL

Suitable for use in the kitchen and at the table, this elegant black stainless steel and plastic mill provides a very high standard distribution of freshly cheese (such as parmesan). Supplied with 2 interchangeable fine and coarse blades. Easy to operate by turning the handle. Supplied with cover for easy storage.

Ø mm	H mm	Code	Price
73	170	216030	

2 IN 1



SPICE MILL

Grate and store solid spices such as nutmeg, cinnamon, Tonka beans and more. Spices are cut precisely and finely to create an ideal aroma. Ultra-sharp stainless steel blade. Includes a hermetically sealed upper section to store spices.

H mm	Ø mm	Code	Price
136	50	216032	



PREMIUM ZESTER GRATER

Grater especially for preparing specialist foods such as gluten-free, kosher, halal and vegan products. Lets you minimise the risk of contamination.

NEW!

Total L mm	Blade L mm	W mm	Handle	Code	Price
320	200	25	Purple	186631	



PREMIUM GRATERS

The Chef's essential graters

Ergonomic black soft-touch handle with anti-scratch rubber stops at the end of the grater.
Blade 200 mm, width 25 mm. Semi-circular 125mm.

	Handle	Code	Price
A zester: hard cheeses, citrus fruit, ginger...	Black	186601	
In spices: nutmeg, grooves...	Black	186604	

NEW!



FINE MASTER ZESTER

This Master series graters strikes the perfect balance between designer looks and effectiveness. Its walnut handle lends the item an elegant, refined, stylish and premium feel.

L mm	W mm	Ep. mm	Code	Price
330	76	40	216139	



GOURMET GRATERS

Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability.
Blade 135 x 60mm.

	Code	Price
Zesting grater	186620	
Coarse grater	186621	
Extra coarse grater	186622	
Double-edged grater	186623	
Wide shaver grater for chocolate shavings, truffles...	186624	
Star grater: parmesan	186625	
Protective pusher	216100	
Mandoline grater	186627	



ELITE GRATERS

A single-block, ergonomically-shaped grater. The protective case transforms into a container when clipped under the grater.
Total length 285 mm. Width 80 mm.

	Code	Price
1. Zesting grater	216119	
2. Coarse grater	216121	
3. Extra coarse grater	216122	
4. Double-edged grater	216124	



4-SIDED GRATERS

Stable and ergonomic. Incomparable quality thanks to Microplane® technology.
3 blades: extra coarse, fine, double-sided + 1 x 2mm blade. Fine blade, can be removed for cleaning.

L mm	W mm	H mm	Code	Price
120	80	270	186615	





NEW!

PEUGEOT PEPPER MILL BY RŒLLINGER

Traditionally-inspired wooden Peugeot pepper mills and steel wheel with lifetime-guaranteed catch, grounds collection tray. Concept created with Olivier Roellinger and designed by Sylvie Amar Studio.

	Ø mm	L mm	W mm	H mm	Code	Price
●	95	110	95	130	661458	
●	95	110	95	130	661459	



NEW!

"PEUGEOT" MECHANISM WITH LIFETIME GUARANTEE

U-SELECT PEUGEOT PEPPER MILL

Peugeot U Select system, allowing you to choose from 6 grinding settings from very fine to large, without affecting the form.
Beech wood mills, varnished or lacquered depending on the model.

	Color	Ø mm	H mm	Code	Price
NEW!	Chocolate	67	270	661406	
NEW!	Wood	67	270	661407	
NEW!	Red	59	220	661419	
NEW!	Black	59	220	661420	
NEW!	White	59	220	661421	



NEW!

"PEUGEOT" MECHANISM WITH LIFETIME GUARANTEE

HOSTELLERIE PEUGEOT PEPPER MILL

Varnished wood. The long, slim-line shape of this Hostellerie natural beech wood mill is the height of elegance.

	Color	Ø mm	H mm	Code	Price
NEW!	Chocolate	53	220	661405	
NEW!	Clear wood	53	220	661418	



MATFER GRATER

"Razor-sharp" graters for clean, fine, even cutting.
Ergonomic elastomer easy-grip handle for extra stability while grating, dishwasher safe.
Grater surface dimensions: 110 x 40mm. Total length: 330mm. Stainless steel blade.
Comes in blister pack.

		Code	Price
1.	2mm zester (lemon, ginger, ...)	216011	
2.	4 mm medium grater (chocolate, fruits...)	216012	
3.	22 mm grater (chocolate and hard cheese)	216015	



NUTMEG GRATER

With lid, fits nuts inside. Stainless steel.

L mm	Ø mm	Code	Price
150	36	215432	



MULTI-PURPOSE 4 SIDED GRATER

Big, sturdy stainless steel grater with sliding catch tray on the base for product collection.

L mm	W mm	H mm	Code	Price
105	80	245	215431	



CRANK CHEESE GRATER

Stainless steel. Demountable. Delivered in blister pack.

L mm	Code	Price
200	215437	



PATENTED SYSTEM FOR GRINDING SALT, EVEN IF DAMP

PEUGEOT WET SALT MILL

Varnished wood. "Peugeot" mechanism with lifetime warranty.

Model	H mm	Code	Price
Oléron	140	661409	





FRUIT PRESS

The leverage allows to press fruits effortlessly. Plastic jar. Made of cast aluminium with a special dishwasher safe coating.

L mm	W mm	H mm	Code	Price
240	115	70	072900	



HERBS AND ONIONS SPECIAL

MANUAL ROTATING CHOPPER

Stainless steel blade. Plastic body and push handle. Storage cup for chopped produce.
Rotating, quarter-turn movement.

Ø mm	H mm	Code	Price
100	190	072874	



GARLIC PEELER TUBE

Quick, effective garlic cove peeling, no handling needed.
Place the clove in the tube and roll it from front to back to remove the skin.
Flexible, solid evoprene.

L mm	Ø mm	Code	Price
130	38	072897	



GARLIC CUTTER

Cuts garlic into 2 mm cubes. Stainless steel grille and blade.

L mm	W mm	H mm	Code	Price
230	60	50	072892	



- HEAVY DUTY
- EASY TO CLEAN
- EASY TO HANDLE





GARLIC PRESS

Dishwasher safe stainless steel body. Articulated strainer.

L mm	W mm	H mm	Code	Price
205	50	30	072891	



BIOPRESS GARLIC AND ONION PRESS

Easy to use.
Cast aluminium with highly durable dishwasher safe coating.

L mm	W mm	H mm	Code	Price
150	25	30	072890	

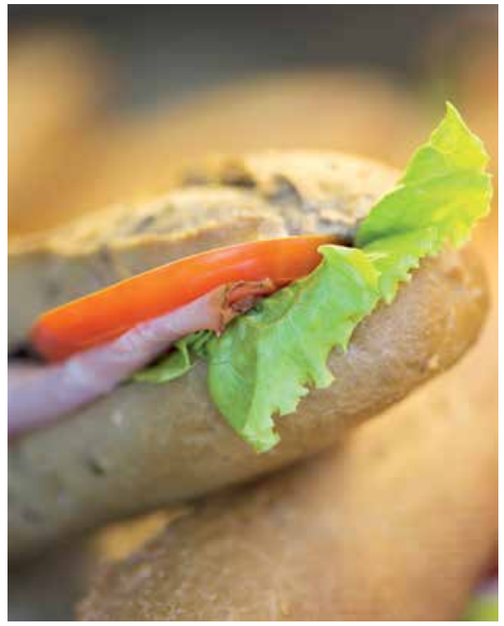


EXTRACTA FOOD PRESS

For garlic, onions and parsley. Cherry and olive stoner. Nutcracker, fish scaler.
Cast aluminium with highly resistant dishwasher safe coating.

L mm	W mm	H mm	Code	Price
160	52	33	072899	

BAGUETTE CUTTER



Trophées Europain 2005

MADE IN FRANCE



BAGUETTE CUTTER

Handy and safe. Lets users quickly split or fully open a baguette.

Specification:
- Adjustable cutting height.
- Adjustable blade for full cuts on one side and splits on the other.
- Delivered with a clamp to fix the cutter to the worktop.
- Base for usage on the edge of the table (removable).
- Removable pusher for easier cleaning.
- Stainless steel frame, mounted on 4 non-slip legs.

L mm	D mm	H mm	Code	Price
555	110	160	**215760**	
Spare blade with tightening button			**215765**	

SAFE
AND
TIME SAVING

CAN OPENER

SIMPLICITY AND ROBUSTNESS



MONOPOL CAN OPENER

Nickel plated steel.

	Code	Price
Automatic plastic handle	**230006**	
Titan wood handle	**230007**	
Titan spare knive	**230008**	
Titan spare knurl	**230010**	

ERGONOMIC AND ROBUSTNESS



PLIERS CAN OPENER GALLANT

High quality steel opener. PP handle and lever.

L mm	W mm	Code	Price
220	60	**230101**	



SAFE

PALM CAN OPENER

Safe can opener.
Cuts exterior lid to avoid content contamination.
Neat cut without sharp edges.
Ergonomic handle.

L mm	H mm	Ø mm	Code	Price
80	55	12,5	**072996**	

CAN OPENER

BONZER®

- Designed for opening all shapes even square cans.
- Can be screwed on table top or fixed with clamp base.
- Knife-holder head, easy to dismantle, no tools required.
- Profiled blades for cleaner cutting.
- Anti-bacterial-treated steel blades to slow bacteria proliferation.
- Stainless steel steem and base.
- Composite handle.
- Special stainless steel wheel.



3 YEARS WARRANTY*



Model	Boxes/day	Rod L mm	Toothed wheel Ø mm	Head	Code	Price
EZ 20	20	400	25	Black metal	**230203**	
EZ 20	20	630	25	Black metal	**230207**	
EZ 40	40	630	40	Black metal	**230209**	
EZ 60	60+	630	40	Stainless steel	**230210**	

* Except knife and wheel



CLASSIC CAN OPENER

With stainless steel base to be screwed or table top or fixed with clamp base stainless steel steem. **1 year waranty**.
Steel blade and wheel Ø 25 mm. Composite material handle.
Designed for opening all shapes of cans until 5/1.
Easy to dismantle head, no tools required.

Total L mm	L Rod mm	Code	Price
670	400	**230190**	



FIFO SQUEEZE BOTTLE

Makes seasoning dishes easier. Practical, hygienic. No waste: all contents are used. The first sauce to go (via the top) is the first to come out at the bottom. Easy to fill thanks to the wide opening.
Easy cleaning. Soft PE bottle.

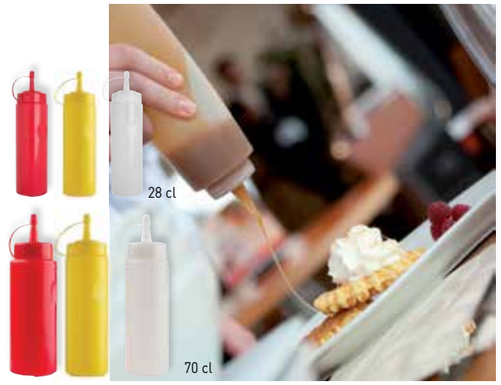
C cl	H mm	Ø mm	Code	Price
47	208	62	**116340**	
59	208	70	**116342**	
75	208	76	**116343**	
94	208	87	**116344**	



POURING BOTTLE

Opaque body.
Ideal for storing preparations.
Each bottle contains:
- 1 body,
- 1 neck,
- 1 colour pouring spout,
- 1 cap/base.

C cl	Colours		Code	Price
				Piece
100	Red	PP	**116400**	
100	Yellow	PP	**116401**	
100	Green	PP	**116403**	
100	White	PP	**116404**	
100	Blue	PP	**116405**	
200	White	PE	**116406**	



FLEXIBLE SQUEEZE BOTTLES

For quick, precise dressing. Use for all sauces and liquid creams.
Soft polyethylene, screw top

H mm	Ø mm	C cl	Transparent	Yellow	Red	Price
180	50	28	**116378**	**116379**	**116380**	
185	60	35	**116382**	**116383**	**116384**	
240	70	70	**116386**	**116387**	**116388**	





SAUCE SYRINGE

Essential for injecting flavoured jus into roasts, fish, poultry, and shellfish to spice up the taste and keep the meat moist during cooking.
Food grade stainless steel, removable, and can be put in the dishwasher.
Blister packed.

L needle mm	L mm	C ml	Code	Price
140	175	60	**215452**	



DETERGENT DISPENSER

Allows easy proportioning, fits perfectly in all 5 L plastic jugs.
Flow 28 ml +/- 2 ml per spray.

	Code	Price
Ø 40 mm thread	**720050**	

"JAPANESE" MINI-DISHES

Handy little kitchen containers for storing herbs and condiments, spices and small preparations.
- Prevents waste.
- Attractive open kitchen design.
- Stainless steel.
- Stackable when empty.
- Optional lid.





FIVE-PIECE SET

Includes four 714001 containers (30cl) inside a large container with lid.

	C cl	L mm	W mm	H mm	Code	Price
Five-piece set	4 x 30	280	120	65	**714000**	

	C cl	L mm	W mm	H mm	Code	Price
Container	30	100	65	55	**714001**	
Container	60	135	105	60	**714002**	
Container	90	160	110	65	**714003**	
Lid for 30 cl	-	110	75	-	**714011**	
Lid for 60 cl	-	145	115	-	**714012**	
Lid for 90 cl	-	170	120	-	**714013**	



STAINLESS TRAY + GRID

Small pan, practical for cooking, for:
- draining cooked meat,
- reserving small quantities of ingredients (without grid).

L mm	W mm	H mm	Code	Price
205	150	30	**714021**	
235	190	35	**714022**	

FIND INFRA-RED LAMPS FOR SERVING HATCHESIN THE CATALOGUE



FIND MINI-CONTAINERS FOR SAUCE AND ACCOMPANIMENTS IN THE CATALOGUE





Handy fresh ingredients!

Use with frozen eutectic plates, placed at the bottom of the container.

- Keeps herbs fresh throughout serving period.
- Keeps ingredients cool for several hours for use in preparing sandwiches, mixed salads, iced desserts.

Delivered with: 5 GN 1/9 1 L trays, D 100 mm, and 2 eutectic plates.
Modular as required: GN 1/9 trays and 1 GN 1/3 tray or 2 GN 1/6 trays and 2 GN 1/9 trays.



STAINLESS STEEL CONDIBOX

L mm	W mm	H mm	With	Code	Price
585	200	146	S/steel container	**511510**	

ACCESSORIES

L mm	W mm	H mm		Code	Price
Additional eutectic plate					
265	162	30		**511512**	
Additional container GN 1/9					
175	108	100	Stainless steel	**747010**	
175	108	100	Cristal +	**757110**	



CRISTAL CONDIBOX

L mm	W mm	H mm	With	Code	Price
585	200	146	Cristal container	**511508**	

- NO ELECTRICITY REQUIRED.
- REDUCED SPACE REQUIREMENTS.
- MODULAR (GASTRONORM CONTAINERS).
- TWO VERSIONS.



Storage concept for seasonings

Simple, quick access to all spices.

Tilting support, for easier content view.
Plexiglas cover protects ingredients.

Two versions:
- Large model: 6 bowls + 1 rear compartment able to hold 4 serving bottles.
- Small model: 4 bowls, less cumbersome.

55 cl bowls (Ø 100, H 90 mm).

THE ROUND-BASED BOWLS MUST BE RETURNED TO THEIR BASE FOR BETTER ORGANISATION



	Bowls quantity	L mm	W mm	H mm	Code	Price
LM	6	380	360	145	**017082**	



	Bowls quantity	L mm	W mm	H mm	Code	Price
SM	4	510	135	115	**017084**	



SPICE BOX 6 CONTAINERS

Hygienic spice storage. 6 individually removable containers.
Internal compartment dimensions: 130 x 63 x 70 mm
Dishwasher safe. Black polypropylene body, transparent polycarbonate lid.

L mm	W mm	H mm	C cl	Code	Price
160	500	95	45	**511506**	



QUICK, ONE-MINUTE SMOKING

GSM 700 SMOKING GUN
Allow to give a smoked taste to the meat, fish, cold cuts, cheeses, butter, cocktails, vegetables and fruit. Generally on the hatch, before customer service.
Quick smoking: 30 to 60 seconds. Easy to use, battery operated.
The kit includes:
- smoking gun with nozzle and cast stainless steel holder for woodchips.
- 1 flexible pipe to affix onto the nozzle.
- 4 spare filters for the holder.
- 2 woodchip samples.
- 4 AA batteries.



L mm	W mm	H mm	Weight Kg	Code	Price
140	80	165	0,87	**185508**	

NEW!



SMOKER FOR LIQUIDS

HOTMIX PRO SMOKER
Benefits:
- Designed to lend liquids and solids a smoky flavour.
- Easy to use
- Rapid smoking process as the smoke doesn't rise.
- Can be connected to Hotmix food processors to lend sauces and mixes a smoky flavour.
- Cold smoking: no cooking needed, no bacterial growth.
- Super compact format, easy to incorporate into your kitchen.

Specifications:
100% AISI 304 stainless steel.
Silicone cable kit to connect it to Hotmix Pro processors.
Smoking chamber (detachable) measurements: 195x105x105mm
Stainless steel grill on which to place products, designed to distribute smoke across all sides.
Adjustable ventilation speed. **220**-240 V.



COMPATIBLE HOTMIX PRO, P178



L mm	W mm	H mm	Weight Kg	Hz	Code	Price
276	163	266	5	50/60	**245902**	
2.5kg bag of beech sawdust					**159115**	
3.2kg bag of beech shavings					**159116**	

MADE IN FRANCE



Concept developed by MATFER and devised by P. Friggeri for fast, on-demand and non-stop production of savoury or sweet foams with an airy texture. These light mousses are the perfect accompaniment to your appetizers, starters, main courses, desserts, or cocktails, with their delicate flavour and original texture.
Compact, easily portable and simple to use.
230V single phase.

The set includes:
1 support and storage container with lid
1 grey container with liquid tank
1 pump with silicone tube and ceramic filter
Instructions and "Chef's tips"

Tasty foams that will surprise your customers

L mm	W mm	H mm	Code	Price
325	265	100	**011720**	

NON-STOP FOAM PRODUCTION







THE KIT



CREATION OF FOAM



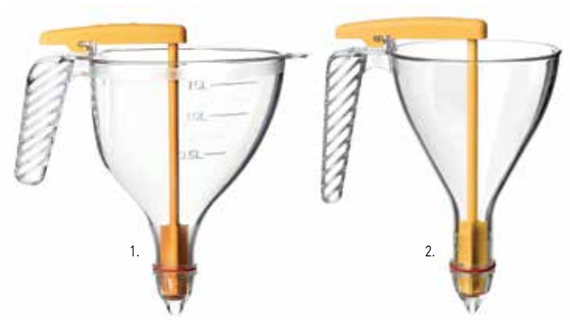
FOAM IS DEPOSITED INTO THE RESERVOIR

Efficient, ergonomic and time saving

- ACCURATE FILLING
- ERGONOMIC HANDLE: IMPROVED COMFORT
- ADJUSTABLE FLOW THANKS TO INTERCHANGEABLE NOZZLES







1. **1.5L AUTOMATIC FUNNEL**
Copolyester. An ergonomic design with comfortable handle, the 1.5L model enables you to work for longer without causing wrist fatigue. Supplied with 4 nozzles Ø 2.5, 4, 5.5 and 8mm and stainless steel wire stand.

C cl	Ø mm	H mm	Weight Kg	Code	Price
150	208	308	0,805	**116540**	

2. **0.75L AUTOMATIC FUNNEL**
Coployester.
Light and easy to handle, the 0.75l model guarantees precision in all circumstances.
Supplied with Ø 4 mm nozzle and chrome wire plated stand.

C cl	Ø mm	H mm	Weight Kg	Code	Price
75	140	270	0,360	**116601**	



AUTOMATIC PORTIONNER FUNNEL
- Dispatches constant, even portions of products with various consistencies, including sauces (mayonnaise, ketchup, fruit jellies and paste, syrups and liqueurs, creams, coulis and more).
- Improved production cost management.
- Consistent production quality.
- A money saver: avoids wasted ingredients.
- Portions can be adjusted up to 20cc. Maximum portion ranges from 12 to 19g, depending on viscosity.
- Graduations on the stop screw to adjust portion size.
- Unbreakable copolyester funnel (1.5L), heat-resistant up to 90°C.
- Funnel is easy to assemble/disassemble. Dishwasher safe. Comes with chrome steel support.

H mm	Ø mm	Total L mm	Weight g	Code	Price
420	220	254	750	**116605**	





TIME SAVING

STAINLESS STEEL AUTOMATIC FUNNEL
Quick, precise filling for moulds, trays and verrines.
- Suitable for liquids.
- Instant assembly/disassembly.
- Optional Ø 8mm stainless steel wire support.

Delivered with:
- Two Ø 3 and 6mm interchangeable nozzles.
- One Ø 8mm aperture.

C cl	Ø mm	Total L mm	Weight Kg	Code	Price
190	185	180	0,960	**258825**	
Holder	140	215	-	**116515**	





THE PASTRY CHEF'S PAINTBRUSH!



STAINLESS STEEL DECOSPOON

Set of 2 spoons L 230 and 190 mm.
With a simple gesture you can bring a touch of savoury colour to your dishes.
The large deco-spoon is ideal for spots and bold lines.
The small deco-spoon is ideal for text, spirals and majestic curves.

	Code	Price
Pack of 2	**116436**	



DECOSPOON INKWELL

SAN pot keeps sauce at the bottom, making it easier to refill the deco-spoon. The silicone rim allows you to clean the deco-spoon.

Ø mm	H mm	Code	Price
75	55	**116437**	



DECORATION SQUEEZE BOTTLE

Narrow spout, ideal for decorations. Includes cap. Soft polyethylene bottle.

H mm	Ø mm	C cl	Code	Price
195	60	25	**116434**	

DESTOCKAGE

SEASON WITHOUT EXCESS !



OIL SPRAYER

Use the manual air pump to spray on a fine layer of oil: season salads, oil meat and fish, or grease dishes and moulds. Includes filter, for use with scented herb oils, condiments, etc. Glass body.

Ø mm	H mm	C ml	Code	Price
62	181	170	**661404**	



652013



652022



652021



652012



652020

CHEF'S TONGS

Precise handling when seasoning and decorating dishes.

L mm	W mm	Model	Code	Price
145	10	Angled	**652012**	
150	7	Straight	**652020**	
200	25	Offset	**652021**	
300	12	Straight	**652013**	
350	40	Angled	**652022**	



© Eric Fenot - Le grand cours de cuisine de l'École Ferrandi

SMALL BENT SPATULA

Designed for precision works in cooking, chocolate making and confectionery.
PP handle.

L mm	L useful mm	W mm	Code	Price
220	90	20	**112609**	



SCOOP

Stainless steel. Polypropylene handle with non slip moulded grip.

L mm	W mm	Total L mm	Code	Price
For frying, perforated				
163	80	293	**072045**	
Flexible, plain				
100	60	278	**072040**	



STAINLESS STEEL MINI-TONG

Multiple uses:
- Plating food in the kitchen.
- Serving condiments in buffets.
- Serving caramels, chocolates, etc. in-store.

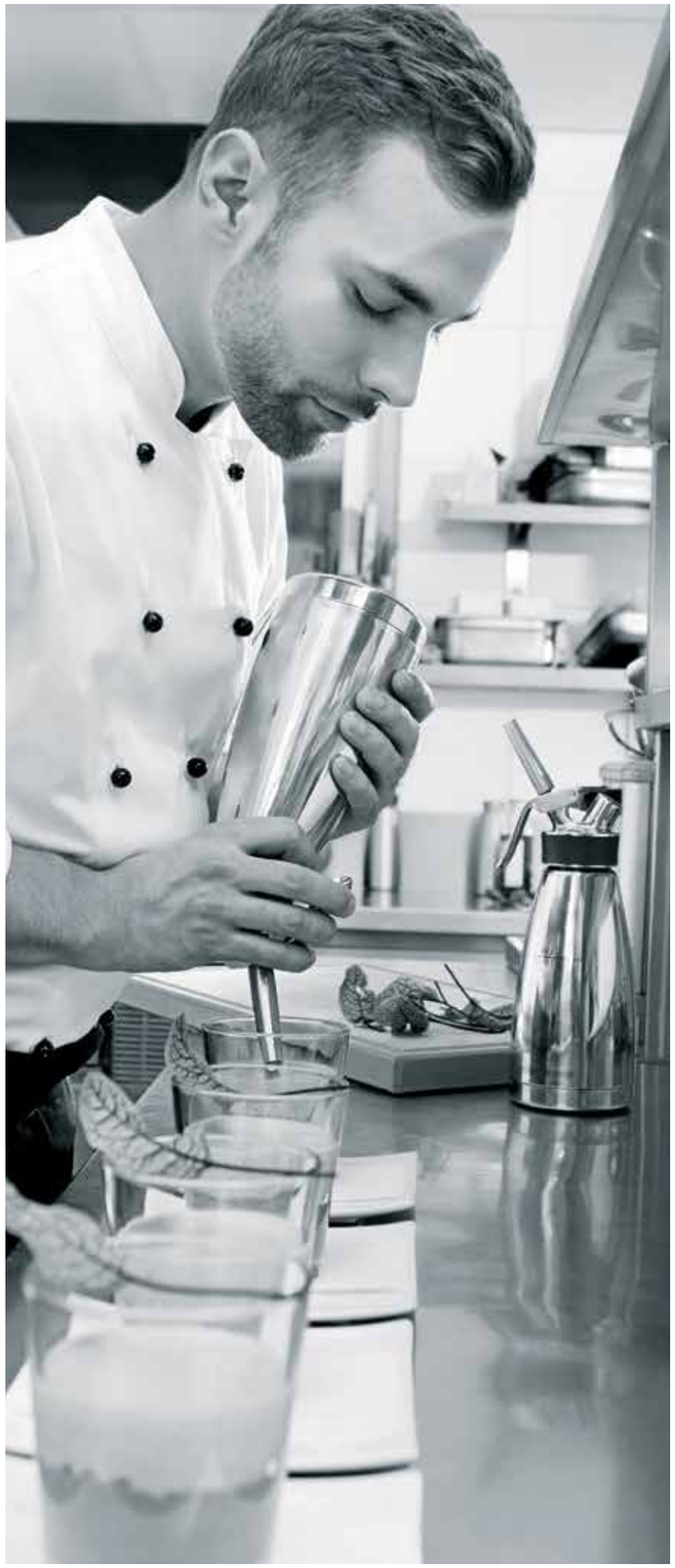
L mm	W mm	Model	Code	Price
115	17	Flat	**652033**	
115	24	Oak leaf	**652035**	
175	30	Oak leaf	**652014**	



SMALL FORK

Vacuum-toughened cut blade.
Black polypropylene moulded handle.

L mm	Code	Price
130	**182160**	





CREAM PROFI WHIP
Professional whippers for cold products.
Comes with 2 nozzles (fluted and tulip, with stainless steel thread), a charger holder and cleaning brush. Removable piston and tab for quick, hygienic cleaning. Brushed stainless steel body, stainless steel head.

C cl	Code	Price
50	044176	
100	044178	



THERMO WHIP

"THERMO WHIP"
Double-walled vacuum bottle, maximum thermal isolation for cold products (up to 8 hours) and hot products (up to 3 hours). Particularly good at keeping whipped cream totally fresh.
Eliminates the need for a bain-marie to keep preparations hot.

C cl	Code	Price
50	672046	



"THERMO XPRESS" WHIPPER
Mounted on a foot with a tube suction system for easy content removal at the press of a button.
Insulated double-walled vacuum bottle.
Cold products stay cool for 12 hours, hot products stay hot for 3 hours. Non-slip base. Rotating stainless steel nozzle.

C cl	H mm	Code	Price
100	350	044170	
Extension for tube		672006	

CULINARY WHIPPERS "HOT AND COLD PREPARATIONS"

ALL-STAINLESS-STEEL WHIPPERS, MULTIPLE USES DISHWASHER SAFE

All stainless traps, safe use, conformity to standard DF21-901:20133



3 different decorating **TIPS**.

CHARGER HOLDER in stainless steel, ergonomic with anti-slip silicone coating.

SILICONE STRIP for safer handling.

SILICONE SEAL with pin making removal for cleaning easy.

HEAD entirely made of stainless steel with fixed valve.

Body in **BRUSHED STAINLESS STEEL**.

INDICATION of maximum filling level on whipper body.



GOURMET WHIP

"GOURMET WHIP"
Professional whippers for hot and cold products. Bain-marie storage, Matfer mini hot cupboard, refrigerator.
25cl whipper, suitable for table service.

C cl	Code	Price
100	672039	
50	672043	
25	672044	

See all ISI recipes at www.isi.com







STAINLESS STEEL NOZZLES

Compatible with Gourmet, Thermowhip and Profiwhip whippers. Includes: 1 plain round nozzle, 1 ribbed nozzle, 1 tulip nozzle.

	Code	Price
Pack of 3 stainless steel nozzles	672038	



DECORATING NOZZLES

Compatible with Gourmet, Thermowhip and Profiwhip whippers. Includes: 1 adaptor, 1 "tube" nozzle in stainless steel, 1 rose nozzle + 1 square nozzle in polypropylene.

	Code	Price
Pack of 3 nozzles	672037	



FUNNEL + REMOVABLE STAINLESS SIEVE

Ideal to sieve preparations directly over the siphon.
Wide hopper (32mm) designed for siphon necks.

Ø mm	H mm	Code	Price
180	105	672030	



INJECTION NEEDLES Ø 3 AND 5 MM

To garnish light mousses.
Ø 3 mm, L 110 mm ; Ø 5 mm, L 110 mm ; Ø 3 mm, L 40 mm ; Ø 5 mm, L 30 mm.

	Code	Price
Pack of 4	672036	



PERFECT RESULTS WITH ISI WHIPPED CREAM CHARGERS.
100% STAINLESS STEEL. CHARGERS WITH GUARANTEED FULL.

ISI PROFESSIONAL CAPSULES

N2O capsule, new 8.4g capacity.
- Expands cream even more, by up to 20%*.
- Saves cream.
- Reduces the quantity of calories and fat per portion, while retaining taste.
- Reduces the cost of each portion.
- Produces natural whipped cream, with no additives.
- Compatible with all ISI and other siphons.
- Reduces the number of capsules to be recycled.

* results may vary depending on type of cream and fat content.

		Code	Price
	Box of 10 chargers	044181	
NEW!	Box of 24 chargers	044184	
NEW!	Box of 50 chargers	044186	



ISI PROTECTIVE COVERS

Protects your hands from heat when using the stainless steel ISI bottle for hot mixtures in the bain-marie or steamer. Silicone covers.
Available for Gourmet Whip 0.5L and 1L whippers.

C.L	U.V.	Code	Price
0,5 L	3	672103	
1 L	3	672104	

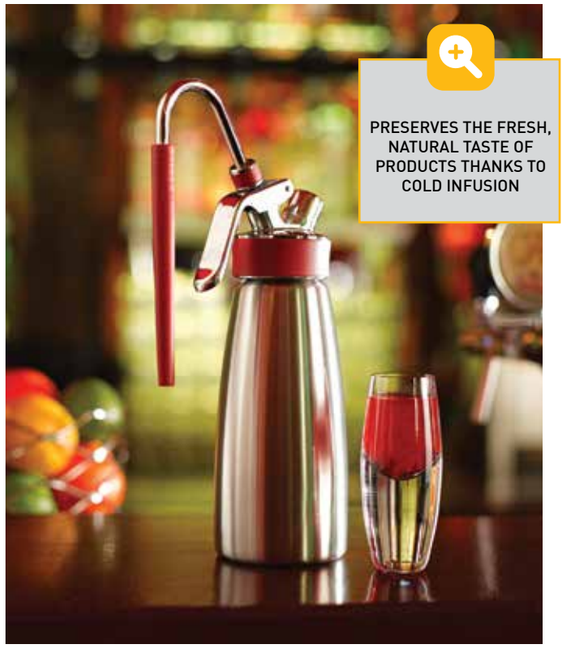


MINI HOT CUPBOARD

Hot cupboard for keeping "Gourmet iSi" espuma whippers and spray guns for pastry, chocolate, and chocolate colorants at temperature.
Thermostat (30°C to 80°C). 30°C: chocolate, 45°C: coating, 65°C: whippers, 80°C: sauces.
Ventilated hot air for even temperature distribution. Small enough for table top use or wall mounting. Plug on the front to connect a pastry gun.
Capacity: up to four 1L whippers or six 0.5L whippers.
Transparent door.
All stainless steel housing with insulation.
Weight: 16kg.
Supplied with 1 stainless steel mesh rack GN 1/2.
Power: 400W – 230V, single-phase. 50Hz.

L inner mm	D. inner mm	H inner mm	L outer mm	D. outer mm	H outer mm	Code	Price
330	270	400	400	425	534	675007	

Rapid'infusion: Infuse flavors into cold liquids in 2 min



PRESERVES THE FRESH, NATURAL TASTE OF PRODUCTS THANKS TO COLD INFUSION



Can be used with an ISI Gourmet Whip and N_2O capsules.
The Rapid'Infusion kit allows you to flavour a liquid with solid aromatic substances: fruit, spices, seasoning.

The set contains:
- One 100% silicone sieve-holder
- One 100% stainless steel sieve
- One 100% stainless steel ventilation tube
- One 100% silicone tube
- One cleaning brush

	Code	Price
RAPID'INFUSION kit	**672090**	

Step by step

Gas is released from the capsule into the iSi siphon, enabling high-pressure introduction of liquid and gas into the pores of the solid substance. If the pressure is reduced, the gas forms bubbles and carries the flavours of the ingredient with it. This diffuses the taste into the liquid.

For a rosemary flavored oil (1L siphon):
- 1L of olive oil.
- 4 to 5 branches of fresh romarion.



1 | **Fill with the liquid and the solid substance:**
Fill the iSi Gourmet Whip with the ingredients up to the maximum capacity.



2 | **Tighten the capsule holder:**
Tighten the capsule holder with an iSi whipped cream capsule onto the iSi siphon in upright position.



3 | **Release the pressure:**
Quickly aerate by activating the lever.



4 | **Pour the preparation:**
Pour the flavoured liquid into a container, passing it through the funnel and the iSi sieve.

Cling film dispenser

NO WASTE DISPENSING
TROUBLE FREE CUTTING
MULTI PURPOSE : FOR CLING FILM, ALUMINIUM, FOIL AND PAPER

- Clean, quick wheel cutting system.
- Easy to install. Suitable for all diameters of roll mandrel.
- Roll grip system for cling wrap after cutting, for easy handling of the next piece of film.
- Locking mechanism when in closed position.
- Small size and careful design.
- Robust construction in stainless steel, aluminium and composite.



SABRE
Compact appliance for dispensing or manual cutting of professional-size rolls of foil, cling film, etc. Suitable for widths of 300 and 450mm (cling film 300m; foil 200m; paper 75m).

L mm	D mm	H mm	Model	Code	Price
436	212	140	Sabre 300	**960330**	
590	212	140	Sabre 450	**960345**	

SPARE PARTS

Model	Code	Price
Roll holder with 2 cones	**960391**	
Roll holder with 2 cones	**960393**	
Wheel cutter with clip holder	**960392**	
Clingfilm 300 mm	**960215**	
Clingfilm 450 mm	**960216**	

Step by step



1 | Pull.



2 | Close.



3 | Cut.

bamix of Switzerland



BAMIX GASTRONOMIC STICK BLENDER

For professional use:

- Blender: cuts, chops and grinds.
- Whisk: stirs and beats egg whites into peaks, as well as cream, sauces, soups and more.
- Mixer: mixes and emulsifies mayonnaise, sauces and cream-based preparations.
- Powerful motor.

1.8m cable. 230 volt, single-phase, 50/60Hz.



M140 BAMIX STICK WHITE BLENDER

For blending, mixing, chopping and emulsifying.
- Comes with star blade (for chopping, grinding), whisk (for emulsifying) and mixer.
- Wall mount and graduated container.
- 230 volt single-phased. 50/60Hz.

L Tube mm	Total L mm	W	Speed RPM 1	Speed RPM 2	Weight Kg		Code	Price
140	360	140	7000	12000	0,930	EU	**210355**	

	Code	Price
Graduated bowl 600 ml	**210360**	
Lid for bowl	**210361**	
Wall mount	**210362**	
Whisk-blade	**210363**	
Mixing knife	**210364**	
Multi blade	**210365**	
Meat blade	**210366**	

SEE ALL BLENDERS IN THE CATALOGUE

IN SITU





GASTRO 200 BLACK

L Tube mm	Total L mm	W	Speed RPM 1	Speed RPM 2	Weight Kg	Plug	Code	Price
185	395	200	10000	17000	1	EU	**210357**	



GASTRO 200 WHITE

L Tube mm	Total L mm	W	Speed RPM 1	Speed RPM 2	Weight Kg	Plug	Code	Price
185	395	200	10000	17000	1	EU	**210358**	
185	395	200	10000	17000	1	UK	**210359**	

GASTRO 350 WHITE

L Tube mm	Total L mm	W	Speed RPM 1	Speed RPM 2	Weight Kg	Plug	Code	Price
285	495	350	16000	19000	1,2	EU	**210370**	
285	495	350	16000	19000	1,2	UK	**210371**	

MADE IN FRANCE

- Sturdy construction thanks to its stainless steel motor base.
- Performant motor for optimized mixing time.
- Removable stainless steel knife and bell for easy cleaning and maintenance.
- Ergonomic handle for a better grip of the machine.
- 230 V, 50-60 hz.
- Delivered with its wall support.



MICROMIX BLENDER

2 units in 1:
-The aeromix, patented tool specially designed for producing voluminous minute emulsions with excellent hold.
- The knife: Preparation of soups and sauces in small quantities.
Performance: Powerful and silent.
Robustness: Tube, bell, ferrule and all-stainless tools.
Ergonomics: Speed variator, coiled cord.
Hygiene: The tube and tools may be removed for easy cleaning.

L Tube mm	Total L mm	W	V	Hz	Code	Price
165	430	220	230	50	**186905**	



283787 460560 210534 210535 186902 210545 186903 210595 186904

Model	L Tube mm	L totale mm	Liters	Speed RPM	Weight Kg	W	Code	Price
Mini MP 240 V.V.	240	535	small preparation special	2000 to 12500	1,5	290	**283787**	
CMP 300 V.V.	300	660	30	2300 to 9600	3,1	350	**460560**	
MP 350 ultra	350	740	50	9500	4,6	440	**210534**	
MP 350 ultra V.V.	350	740	50	1500 to 9000	4,8	440	**210535**	
MP 450 ultra	450	840	100	9500	4,9	500	**186902**	
MP 450 ultra V.V.	450	840	100	1500 to 9000	5	500	**210545**	
MP 550 ultra	550	940	200	9000	5,2	750	**186903**	
MP 350 ultra combi	350	with Tube 790 with whisk 805	50	1500 to 9000 in mixer 250 to 1500 in whisk	5,9	440	**210595**	
MP 450 ultra combi	450	with Tube 890 with whisk 840	100	1500 to 9000 in mixer 250 to 1500 in whisk	6,5	500	**186904**	



The ideal solution for commercial restaurants

A 2-in-1 appliance!
- Food processor for cutting, mixing stuffing, preparing composite butter, grinding, kneading, and grinding dried fruit.
- Vegetable slicer for making different types of fruit and vegetable slices for pies, salads and sandwiches.
- Lemon press option.
- Asynchronous single phase 230 V/50 Hz motor.
- 1 speed: 1500 rpm.



R101 XL
1,9 litres bowl. Comes with 2 mm slicing disk, a 2 mm grating disk and a smooth-bladed knife. Pulse" function.

L mm	W mm	H mm	W	Weight Kg	Code	Price
220	280	720	450	10	120440	



KNIVES FOR R101 / R201 / R101XL / R201XL

	Code	Price
Serrated knife	210712	
Extra plain knife	120412	



PACK OF DISCS R301/R201/R101
4-pack of discs : 2 or 4 mm mincer, 2 mm grater, 2 x 2 mm matchstick julienne slicer.
5-pack of discs : 2 or 4 mm mincer, 2 mm grater, 4 x 4 or 8 x 8 mm matchstick julienne slicer.

	Code	Price
Pack of 4 discs	210719	
Pack of 5 discs	211013	

PULSE FUNCTION



R201 XL
2,5 litres bowl. Comes with 2 mm slicing disk, a 2 mm grating disk and a smooth-bladed knife. Pulse" function.

L mm	W mm	H mm	W	Weight Kg	Code	Price
220	280	720	550	10	210731	



JUICER FOR R 201

	Code	Price
	210701	

MADE IN FRANCE



R301 ULTRA
- 1 speed: 1500 rpm.
- "Pulse" function".
- 3.7 l capacity cutter with smooth knife.
- Vegetable cutter with large, semi-circular spout + Ø 58 mm cylindrical spout.
- Comes with 4 disks: 2 and 4 mm slicers, 2 mm grater and 2x2 mm baton cutter.
- Collection of 23 stainless steel disks optional.
- Advised for use in restaurants seating up to 80 people.
- Stainless steel cutter. Composite material vegetable cutter.

L mm	W mm	H mm	W	Weight Kg	Code	Price
325	300	550	650	16,1	280001	







FRENCH FRIES AND DICING KIT R402
Including 1 slicer disk + 1 grid. Stainless steel.

	Code	Price
Cube kit 8 x 8 mm	210738	
French fries kit 8 x 8 mm	210741	



R402
- 2 speeds: 500 and 1500 rpm.
- "Pulse" function".
- 4,5 l capacity cutter with smooth knife.
- Vegetable cutter with large, semi-circular spout + Ø 58 mm cylindrical spout.
- Collection of 28 stainless steel disks optional.
- Can be used to make chips and diced vegetables.
- Advised for use in restaurants seating up to 100 people.

L mm	D mm	H mm	W	Weight Kg	Code	Price
320	304	550	750	20,5	405948	



JUICER FOR R 301 AND R402

	Code	Price
	210702	



R301 AND R301 ULTRA ACCESSORIES

	Code	Price
Extra plain knife	120425	
Notched knife "Parsley special"	120426	
Serrated knife	210715	

VEGETABLE SLICER

MADE IN FRANCE





VEGETABLE SLICER CL50
Suitable for restaurants, caterers and institutional kitchens.
To slice, grate, chop, cube, and cut into sticks even the most delicate products.
Removable lid equipped with 2 hoppers, 1 large hopper and 1 cylindrical hopper Ø 58 mm for long vegetables.
Induction motor with magnetic savety system and motor brake. Automatic restart with the pusher.
Motor base made of polycarbonate.
Metal bowl and lid.
1 speed : 375 tr/min.
No disc included.

L mm	W mm	H mm	W	Kg	V	Hz	Code	Price
350	320	590	550	19,8	230	50	**210801**	



RESTAURANT PACK



1 mm	3 mm	2 mm	4 x 4 mm	10 x 10 x 10 mm	for 8 disks
Slicers		Gratting	Juliene	Dicing	2 wall disks holder

GROUP CATERING PACK



2 mm	5 mm	2 mm	3 mm	10 x 10 x 10 mm	20 x 20 x 20 mm	for 8 disks
Slicers		Gratting		Dicing		2 wall disks holder

PACK FOR DISCS FOR CL50

- Pack of 6 discs for restaurants :
Slicers 1 mm, 3 mm ; grater 2 mm, julienne 4x4 mm ; dicing equipment : slicer 10 mm + dicing grid 10x10 mm + 2 wall discs holder.

- Pack of 8 discs for institutions :
Slicers 2 and 5 mm, graters 2 and 3 mm ; dicing equipments : slicer 10 mm + grid 10x10 mm ; slicer 20 mm + dicing grid 20x20 mm + 2 wall discs holder.

	Code	Price
Pack of 6 discs	**210803**	
Pack of 8 discs	**210804**	

Discs selection	Code	Price
Slicer 0,6 mm special for almond	**210820**	
Slicer 5 mm	**210826**	
Cube equipment 8x8 mm	**210838**	
Cube equipment 14x14 mm	**210840**	
Ripple cut slicer 3 mm	**210843**	
Slicer julienne 1x26 mm	**210853**	

TABLE TOP CUTTER AND BLIXER

robot coupe

MADE IN FRANCE

R2 CUTTER
Effective:
Quick, high-quality chopped ingredients, fine stuffing, emulsions, mousses, ground products and kneaded dough.
Accurate: Pulse control.
Powerful: Powerful, asynchronous motor for intensive use. Very reliable and durable.

Specification:
- Start/stop/pulse button.
- Magnetic safety feature and motor brake.
- Stainless steel 2.9L bowl.
- Smooth-edged knife included.
- 1 speed: 1500 rpm.
- Single-phase 550W motor. 230V, 50Hz. Ventilated.
- Weight 10,5 Kg.

H mm	L mm	D mm	W	rpm	Code	Price
350	200	280	550	1500	**210711**	





IDEAL FOR GRINDING DRIED FRUITS SUCH AS ALMONDS, NUTS, HAZELNUTS FOR BISCUITS, PASTRIES, NOUGAT, ETC.





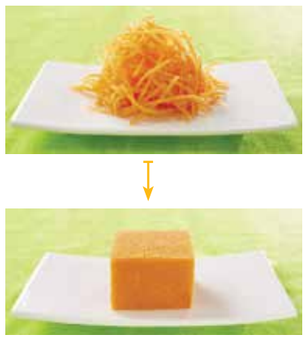
CUTTER R5 PLUS
2 speeds 1500/3000 rpm.
Metallic motor base. Pulse command.
Magnetic security and motor brake.
5.5 stainless steel bowl with straight blade knife.
400V three-phase. 50Hz.

H mm	L mm	D mm	W	rpm	Code	Price
490	350	280	1200	1500-3000	**211005**	

VARIABLE SPEED BLIXER 4
Designed for:
- Preparing blended meals.
- Fine blending to create emulsions for whippers.
- Preparing ganaches and chocolate fillings.
- Working with large quantities of liquid thanks to the tall chimney.

Specifications:
- Watertight lid.
- Micro-serrated blades.
- Speed variable from 300 to 3,000 rpm, working capacity between 0.3 and 2.5kg per operation.
- Stainless steel 4.5L tank with spatula and lid.

L mm	W mm	H mm	W	V	Hz	Code	Price
226	304	480	1100	230	50/60	**210750**	







Asynchronous motor, silent machines.
Automatic chute dia. 79mm / gain in time because allows use of whole fruit.
Centrifuge basket with scraper disc and stainless filter.
Stainless steel bowl.
Non-splashing pouring spout.
Drip collector for constantly clean working top.
Waste ejection.
Assembly and disassembly without tools : easy to clean.
Constant speed 3000 r.p.m..

DOES NOT HEAT UP,
FOOD
PRESERVES VITAMINS



J80 ULTRA JUICER
Output: up to 120 l/h.
Injection of pulp into 6.5 litre removable container.
Height under pouring spout: 162mm.

W mm	D mm	H mm	rpm	W	V	Hz	Code	Price
235	420	505	3000	700	230	50	**210351**	



J100 ULTRA JUICER
Output: up to 160 l/h.
Powerful 1000 W motor.
2 possibilities of use:
- Continuous flow evacuation hopper directly under worktop
- Evacuation of pulp into large residue recipient, capacity 7.2 litres.

Height under pouring spout: 256mm (pitcher, blender bowl).
Weight 11 Kg.

L mm	D mm	H mm	rpm	W	V	Hz	Code	Price
235	538	596	3000	1000	230	50	**210354**	

LARGE VOLUMES OF FRESH
JUICE ON DEMAND

NEW!



CS600 JUICE EXTRACTOR
Concept:
The juice extractor is fitted with a worm screw operated by an extremely powerful, low RPM motor (60 revolutions/minute).
The screw crushes fruit and vegetables against the sides of the filter to extract all the juice and separate out the fibres. No nutrients are lost in the process and the juices boast fantastic taste and texture. The juices are slower to oxidise compared to those extracted with a juicer.
Make juice from all sorts of fruits and vegetables, as well as salad leaves and herbs (spinach, mint, basil, wheat germ, etc.) and root vegetables (beetroot, carrot, ginger, etc.) – you can even produce non-dairy milks (almonds, walnuts, sesame seeds, etc.).
Benefits:
- Bottleneck measuring 88mm across: quickly add whole fruits, save time
- Powerful motor: can be used continuously for up to 24 hours.
- Yield: up to 40 litres of juice/hour (300 apples)
- Noise reduction system (40 to 50db): silent operation.

Specifications:
230V motor, 60 revolutions/min . Brushed stainless steel motor casing. Detachable, easy-to-clean extraction head. Tritan bowl and head. PET pulp tray and jug. Tap with anti-drip valve.

L mm	W mm	H mm	Poids	W	Hz	Code	Price
200	130	420	9	200	50	**210401**	
Head for CS600 juice extractor						**210402**	



CENTRIFUGE NO. 68.
For intensive use: for juice bars, hotels, public sector settings, restaurants, bakers and ice cream parlours.
- Output: 140L per hour.
- Perfect filtering thanks to the fine sieve (0.5mm perforations).
- Powerful, silent motor.
- Ezy-cleanTM: detachable tank, basket and lid, no tools required.
- 228mm spout for use with pitchers.
- Extra-wide Ø 79mm chute designed to accept most vegetables or fruit whole.
- Large capacity pulp receptacle: 14L. Weight 25kg.
- All stainless steel food area and basket with fine (0.5mm) sieve, for perfect filtering.
- Painted cast aluminium.

W mm	D mm	H mm	V	W	Hz	Code	Price
562	330	606	230	**1300**	**50/60**	**210353**	

Robot Cook® COOKING CUTTER BLENDER

MADE IN FRANCE

Hot or cold: mix, knead, mince, blend, pulverise, emulsify and cook

PRECISION COOKING TO THE DEGREE,
UP TO 140°C





ROBOT COOK - HEATING CUTTER-BLENDER
3.7 litre stainless steel tank. Liquid capacity 2.5 litres.
Heating temperature adjustable to nearest degree, up to 140°C.
Power: 1200 Watts. 2.7 Amp.
Programming function saves 9 recipes.
Silent operation.
5 speed settings:
- Variable speed from 100 to 3500 rpm.
- Turbo high speed 4500 rpm.
- Variable speed rythm.
- Blend delicate products with reverse blade rotation at 100 to 500 rpm: R-mix® function.
- Keep warm with intermittent speed: blade rotates every 2 seconds at low speed.

Industrial asynchronous motor.
Knife with micro-toothed stainless steel blades.
System retains knife in tank to facilitate liquid draining.
Watertight lid with anti-splash system, equipped with a tank and lid scraper arm.
Dishwasher-safe accessories.

L mm	D mm	H mm	kg	W	V	Hz	Code	Price
226	338	522	13,5	1800	230	50	**212530**	

AUTOMATIC SIEVE





AUTOMATIC SIEVE C80
Make fruit juices and pulps, vegetable mousses, stocks, bisques and fish soups. Stainless steel frame and hopper. Continuous insertion of products. Continuous waste ejection. Comes with a 1 mm perforation sieve. Yield of 40 to 60 kg/h. Speed: 1500 rpm.

L mm	W mm	H mm	Kg	W	V	Hz	Code	Price
610	360	540	21	650	230	50	**210340**	



UNPARALLELED TEXTURE FOR VACUUM-BLENDED FOOD



NEW!

HOTMIX PRO MASTER
Benefits :
- Blends and cooks without affecting colour and taste.
- Eliminates aerobic micro-organisms
- Flavours are intensified when reduced in sous-vide.

Specifications.
2L bowl. 26 speeds up to 16,000 revolutions/min. Working temperature from 24 to 190°C.
1800W motor. Heat intensity: 1500W. 240V, 50Hz. Sous vide 80-90%. Transparent lid.

L mm	W mm	H mm	Weight Kg		Code	Price
520	320	320	20	2 L	212507	

ITS HIGH-CAPACITY PROCESSOR



NEW!

HOTMIX PRO
Specifications:
Bowl with 4.9L capacity.
Stainless steel lid.
26 speeds up to 8,000 revolutions/min.
Motor: 1500W
Heat intensity: 2100W
220-240V, 50/60Hz.

L mm	W mm	H mm	Weight Kg		Code	Price
520	350	460	36	5 L	212504	

HOTMIX PRO "GASTRO XL"
Supplied with a large 3L bowl, this model also has a powerful, well-ventilated motor making it perfect for sustained use.
- 160 pre-loaded recipes.
- **3L bowl**.
- 23 speeds between 120 and 16000rpm.
- 1800 Watts motor. 1500 Watts heating.
- 240V single-phase. 50/60Hz.



L mm	W mm	H mm	Weight Kg	Code	Price
320	420	396	18	212503	

HOTMIX PRO "GASTRO"
The essential mixing and cooking processor for restaurant pastries.
- 160 pre-loaded recipes.
- **2L bowl**.
- 23 speeds between 120 and 12500rpm.
- 1500 Watts motor.
- 800 Watts heating.
- 240V single-phase. 50/60Hz.



L mm	W mm	H mm	Weight Kg	Code	Price
258	312	296	13,5	212502	

Successful preparations without monitoring

- ACCURATE: Adjustable working temperature of between -24°C and +190°C (depending on model).
- MULTI-PURPOSE: 26 speeds.
- INNOVATIVE: Manual programming, pre-saved recipe selection, save personal recipes via SD card and PC software.
- EFFECTIVE: Works for 4-12 hours (depending on model).
- HARDWEARING: Body, bowl, and blades in stainless steel, easy to clean.
- PRACTICAL: Synthetic lid with opening for adding ingredients.
- SAFE: 4 shock-absorbing and stabilizing feet.



HOTMIX PRO COMBI
Cold and hot blending.
- For pasteurisation, chopping stuffing and meat, emulsifying creams and preparing ice cream and sorbet mixes without affecting flavour.
- 2 separate bowls: one for cold (max. -24°C), one for hot (max. +190°C) with temperature control.
- Interchangeable bowls make pasteurisation easier by moving from one compartment to the next.

"Hot" area:
- 160 pre-loaded recipes.
- Bowl capacity: 2L.
- 23 speeds between 120 and 12,500 rpm.
- Heating power 800W, motor 1500W.
- 240V, single-phase. 50/60Hz.

"Breeze" area:
- Pre-loaded with 160 hot + 80 cold recipes.
- Bowl capacity: 2L.
- 26 speeds between 120 and 8,000 rpm.
- 1500 Watt motor, 250 Watt compressor.
- 2 x 240V, single-phase. 50Hz.

L mm	W mm	H mm	Weight Kg	W	Code	Price
740	470	340	40	4350	212506	







NEW!



EFFECTIVE FREEZER TECHNOLOGY ENSURING EXTREMELY FAST TEMPERATURE DROPS (-30°C)



Make ice rolls while customers wait, inspired by Asian street food using instant freezing technology.



ICE-CREAM TUBS AND TASTING SPOONS: SEE OUR CATALOGUE

FLO



ICE ROLL MACHINE

Benefits:
- Square work surface.
- Precise temperature control.
- Fast defrost pedal.
- Acrylic sneeze-guard H 440 X L 1,080mm

Specifications:
Square 500x500mm surface with protective cover
6 grooves for Gastronorm 1/9 D100mm pans (not included).
Cold store with door.
4 swivel wheels, including 2 with brakes
Measurements: 110x65x80cm
refrigerant gas: r410

Accessories:
747010 Gastronorm 1/9 D100mm stainless steel pan
758119 Cristal+ Gastronorm 1/9 lid.
112721 80mm-wide stainless steel triangular paddle.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
1100	650	800	95	1500	220	50/60	**265301**	

Mousses, sorbets, ice creams, sauces and cold soups preparing unit



Creamy, soft preparations are produced on demand at an ideal temperature, bringing out the flavour of the ingredients.

Processor and emulsifier of frozen food can be stored in complete safety at -20°C/-4°F.
Transformation of ingredients into ice cream or sorbet without prior crushing.
Use 100% of ingredients: economical.
Bowls perfectly suitable for the preparation of individual doses (Ø 72 mm, 180 ml).
Easy identification: 5 different bowl colours.



CHARACTERISTICS :

- Special blade for very fine grinding of frozen ingredients.
- A dynamic 2-arm system to create a perfect mixture of air and ingredients, giving a creamy, velvety consistency.
- Comes with: 2 blades for "Frixing", 1 whisk for whipped cream, 2 stainless steel bowl-holders.
- 5 single-dose bowls in 5 colours with lid, 2 seals.
- Bowl volume 180ml (300ml once "frixed").
- Air pressure: 0.5 bar.
- Blade rotation speed: 2000 rpm.
- Stainless steel blade.
- Powerful 600W motor, operates at 230V – 50Hz.

L mm	W mm	H mm	Weight Kg	Code	Price
200	330	500	19	**265108**	

PREPARATION OF 18CL INDIVIDUAL PORTIONS



ACCESSORIES

Item	Code	Price
Set of 50 bowls with lids, 5 assorted colours: 10 white, 10 red, 10 yellow, 10 green, and 10 blue.	**265110**	
Accessory set, consisting of 2 stainless steel bowl holders 2 stainless steel **4**-blade cutters 2 blade covers	**265114**	

Process:

- Place ingredients inside the bowl.
- Freeze at 20°C until needed.
- Place bowl in the stainless steel base in the Frix'Air.
- "Frix" the mixture for 1 or 2 minutes according to selected speed.

MADE IN FRANCE

The professional mixer combining quality with high performance

COMFORTABLE
- Digital button controls: practical and legible.
- 9-speed selector: precise working, with constant speed selection.

PRACTICAL
New tilting head can be maintained in open position: easy to fit and release the tools and install the bowl naturally, with no positioning lugs.

MULTI-PURPOSE
Front accessory connector for all square fitting 10 x 10mm accessories.

HIGH-PERFORMANCE
Whisk, hook and paddle tools (included) are perfectly designed for increased effectiveness and **reduced working times**.

SAFE
Side-opening protective screen, for safe use and easy introduction of ingredients while working.



ERGONOMIC
Ergonomic handle.
Rounded base: work with small quantities and ensure effective kneading.

Shape designed for easy cleaning.

HARDWEARING
Polished metal body : great stability and easy maintenance.

Bowl locking handle.

8 L



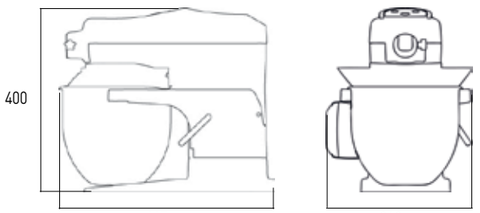
DESIGNED FOR INTENSIVE USE IN PASTRY MAKING, CATERING, RESTAURANT AND SMALL COMMUNITY KITCHENS.

Alphamix 8 litres can :
- KNEAD UP to 4 kg of dough (humidity 60%),
- WHIP UP to 20 egg whites (500 g) in record time,
- MIX UP to 1.5 kg of softened butter.

Stainless steel tools.

Asynchronous motor, for intensive use, increased reliability and longevity that are appropriate to the bowl capacity.

Weight Kg	W	V	Hz	Plug	Code	Price
18,6	700	230	50	CE	**210660**	
18,6	700	230	50	UK	**210662**	



ALPHAMIX 5 AND 8 L DIMENSIONS

5 L

THE MULTI-PURPOSE 5-LITRE BEATER



© Rina Nurra - Ferrandi Pâtisserie

The 5-litre Alphamix can:
- KNEAD 600 g up to 1.2 kg of bread dough (humidity 60%),
- WHISK from 1 to 8 egg whites (240 g) and obtain up to 4.5 litres of whisked whites,
- MIX WITH THE PADDLE up to 2.1 kg of sweet dough or 1 kg of softened butter.

Whisk, improved bristle shape for better efficiency with small quantities of ingredients.

Hardwearing universal motor with a torque that gives it unequalled performance.

Weight Kg	W	V	Hz	Plug	Code	Price
17	550	230	50/60	CE	**210655**	
17	550	230	50/60	UK	**210657**	

A PATENTED DOUGH HOOK FOR PERFECT KNEADING





JUPITER MEAT GRINDER Ø 53 MM
Suitable for Alphamix and Kitchenaid stand mixers.
Aluminium frame and tray.
Steel grinder plates and knives.
Plastic pestle.
Comes with 3 x Ø 53 mm grinder plates with: Ø 3 – 4.5 and 8 mm perforations.

Code	Price
210070	



JUPITER MINCER Ø 62 MM
Fits Alphamix stand mixers.
Body and worm screw in cast aluminium. Tray in stainless steel.
Plates and blades in stainless steel, compatible with T8 mincer (see range of spare parts).
Plastic pestle.
Supplied with 3 perforated plates Ø 62 mm: Ø 3 - 4.5 and 8 mm.

Code	Price
210072	



1. **SLICER GRATER 3 CONES**
Attaches exclusively to KitchenAid beaters and mixers. Easily and quickly slice and grate vegetables, cheese and other food.
Three interchangeable easy-to-clean cutters. 3mm slice cutter, medium (4mm) and large (6mm) graters. 2 in 1 button.
Offers ideal performance for fruit and vegetables of all sizes (cucumbers, carrots, etc.).
Practical storage tray. For easy access and optimal storage.

L mm	W mm	H mm	Code	Price
102	208	203	210055	

2. **SET 3 ADDED CONE GRATTERS**
3mm slice cutter, medium (4mm) and large (6mm) graters.

L mm	Ø mm	Code	Price
123	81	210155	





VEGETABLE DISC SLICER
Suitable for Alphamix only stand mixers.
Composite material frame and lid.
Safety button.
Stainless steel discs.
Comes with a 2 mm mincer, a 5 mm mincer and a 3 mm grater.

Code	Price
210710	



SET OF 3 PASTA ROLLERS
Fits Kitchenaid and Alphamix beaters.
- 1 straight roller (lasagne, tortellini, ravioli)
- 1 tagliatelle roller (width: 6.5 mm)
- 1 linguini roller (width: 1.5 mm)

Useful roller width: 145 mm.
Straight roller has a button to adjust the thickness of the pasta (9 positions).
Stainless steel.

Code	Price
210054	



MEAT GRINDER
Comes with 2 grinder plates with perforations of Ø 4.5 mm and 9 mm, 1 pestle.

Code	Price
Meat grinder with 2 grinder plates 210051	



FRUIT PRESS
For lemons, oranges and grapefruits..

Code	Price
Fruit press 210057	

MADE IN FRANCE



SUPER KITCHENAID K5 STAND MIXER
Planetary motion. Contains:
- Handle to raise and lower the bowl.
- 6-speed regulator for kneading, mixing, beating and whipping.
- Accessory socket compatible with all Kitchenaid accessories.
- Comes with 3 tools: stainless steel whip, flat beater and dough hook.
- 4.8L stainless steel handle-operated bowl.
- Transparent protective pouring shield.
- Robust, stable cast steel.
- Working capacity: whipped cream 1L, bread dough 2kg, 12 egg whites.
- Power: 315W. 220/240 volts, single-phased. 50/60Hz.

H mm	W mm	D mm	Weight Kg	Code	Price
411	264	338	12,3	210010	





KITCHENAID K45 STAND MIXER
- Head twists to release the bowl and change the tool.
- 6-speed regulator.
- Accessory socket compatible with all Kitchenaid accessories.
- Comes with a stainless steel whip, flat beater and dough hook.
- Pouring shield.
- 4.2L stainless steel bowl.
- Working capacity: whipped cream 1L, bread dough 1kg, 10 egg whites.
- Power: 250W. 220/240 volts, single-phased. 50/60Hz.

H mm	W mm	D mm	Weight Kg	Code	Price
350	220	360	12,2	210030	



10 LITRE DOUGH MIXER/KNEADER
- Kneading capacity: 4kg of firm dough.
- Preparing bread, pizza and churro dough, and mixing minced meat.
- Slanted fork and bowl rotation ensured by dough kneading.
- 10L stainless steel removable fork and bowl.
- Transparent, unbreakable safety cap.
- Very stable cast aluminium base, stainless steel fork and bowl.
- Asynchronous motor, 600W / 230V, single-phase. 50Hz.

H mm	W mm	D mm	Weight Kg	Code	Price
420	350	500	17	212007	

GRATER AND BLENDER

MADE IN FRANCE



BLENDER N°37
For intensive use.
- For blending, emulsifying and grinding hot and cold products.
- Silent, powerful speed regulator motor.
- Highly resistant knives.
- Santosafe® security system locks down the bowl's lid: hands-free use.
- Weight: 11kg. Speed regulator: 0 to 1800 rpm.
- Dimensions of base + bowl: 303 x 220 x H: 580mm.
- 220-240V. 50/60Hz.

	Code	Price
Motor base only	212011	
2 L stainless steel bowl	212022	
4 L stainless steel bowl	212014	



CHEESE GRATER
- 3mm grating disk for Gruyère.
- Hourly output: approx. 50kg.
- Motor safety cut-out when the drawer or lever are opened.
- Additional discs available optionally (for peanuts, fondues, fruits, etc.).
- Detachable painted aluminium base and casing. Stainless steel disks, PMMA drawer.
- 600W motor. 230V, 50Hz.

	L mm	W mm	H mm	Code	Price
Cheese grater	450	250	350	120615	
3mm "Gruyere disk"				120625	
Parmesan" disk				120627	
800g PMMA drawer				120629	

MEAT GRINDERS AND MEAT PUSHER

ELECTRIC MEAT GRINDER N°12/12
- Robust machine for small quantities.
- Output per hour: approx. 160kg.
- Easy to dismantle the parts for cleaning, dishwasher safe.
- Stainless steel detachable Ø 70mm grinding body, "Enterprise" system.
- Supplied with 1 stainless steel knife and 3 stainless steel grinder plates with holes of Ø 3, 4.5 & 8mm.
- Stainless steel meat tray. Worm screw in composite material. Stainless steel body.

L mm	W mm	H mm	Weight Kg	W	V	H	Code	Price
260	350	420	19	600	230	50/60	186206	

WHAT IS THE "ENTERPRISE" SYSTEM? IT IS A SINGLE CUT GRINDING SYSTEM: 1 BLADE + 1 PLATE WITH HOLES WITH SEMI-CIRCULAR NOTCH.



COMPACT & ALL-ROUNDER

TRANSFORMA® MEAT MINCER
Well-suited to fiddly tasks.
Bayonet connector makes changing parts easy.
Raised platform for holding plates and bowls.
Attaches by clamp or sucker pad to worktops of a thickness of up to 80mm.

Delivered with:
- 2 perforated stainless steel plates ø 4.5 mm and 7 mm.
- A stainless steel self-sharpening knife with wing blades.
- A sausage stuffer barrel.
- A special pastry nozzle with 5 different designs.
- A grinder/key.

NEW!



L mm	W mm	H mm	Code	Price
135	135	290	100089	



HAMBURGER PRESS
Stainless steel, plastic handle. 150g steak

L mm	W mm	Total L mm	Size	Code	Price
115	80	390	oval	215420	
110	110	350	round	215421	



PAPER STEAK FOR HAMBURGERS
Stack of 1000 papers.

		g/m²	Size	Code	Price
L 110 mm	W 80 mm	32	oval	100105	
Ø 100 mm		32	round	100104	



POWERFUL YET COMPACT

IPX1 Protection

NEW!

MEAT GRINDER TC12
Benefits:
- Powerful motor.
- Sturdy machine.
- Yields 120kg/hour.

Specifications:
AISI 304 stainless steel body, worm screw, platters and knives.
Stainless steel casing.
Three D70 Supinox-style grills, holes measuring 8, 6 and 3.5mm deep.
Knife with 4 self-sharpening wing blades.
Detachable stainless steel platter.
PE pestle.
Stuffing horn D15mm.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
400	190	410	30,5	550	220/240	50/60	215602	



MANUAL SAUSAGE PUSHER
Horizontal. Capacity: 5 kg.
Stainless steel cylinder 18/10, nylon piston with O-ring. Aluminium mechanism and gears.
Stainless steel base. Removable crank for operating a 2-speed rack: Slow for pushing, quick for piston return.
Suitable for all types of meat.
Comes with cones of Ø 11, 18, 25 and 33 mm.

L mm	W mm	H mm	Weight Kg	Code	Price
580	215	175	11	215605	

IP 54



Electric vertical slicers which look like flywheel slicers. Delicate artisanal production, machines designed for intensive use.

Advantages:
- Painted, polished cast-iron.
- Polished cast-iron and stainless steel trolley and mechanism.
- Trolley can be dismantled.
- Chrome steel blade. cuts to a thickness of 0 to 14 mm.
- Blade rotation: 210 rpm.
- 150 cm power cord.
- Built in sharpener.
- 230 V, single phase 50 Hz.







Other colours available on request

ERGONOMIC AND GREAT CUTTING CAPACITY



2 blade diameters	circular option	rectangular option
300 mm	200 mm	270 x 210 mm
350 mm	240 mm	320 x 245 mm

Optional: painted cast-iron foot with support tray and access cover for a Schuko IP65 electric socket, integrated into the foot.

SLICER

Color	Blade Ø mm	L x W x H mm	Weight Kg	Code	Price
●	300	570 x 520 x 500	27	**211635**	
●	350	795 x 640 x 660	47	**211640**	

STAND FOR SLICER

For model	Color	H mm	L mm	W mm	Weight Kg	Code	Price
211635	●	778	516	376	49	**211650**	
211640	●	778	626	446	50	**211651**	



Product advantages:
- Accurate cutting thickness adjustment to within a 10th of a millimetre.
- Concave blade matching the movement of the hand/knife accuracy without heating the meat.
- Machine dismounts entirely, for easy and fast cleaning.
- Built in sharpener.
- Customizing possible order (colour, decoration).

Unique, robust and reliable product

Manufactured in Italy using noble metals: steel, cast iron and aluminium with high temperature ultra-strong enamel paint, hand built.





Volano on optional stand

SPECTACULAR CUTTING WHICH WILL DEVELOP YOUR CHARCUTERIE SALES

MANUAL FLYWHEEL SLICER

Enamelled finish with "Daisy" handwheel and aluminium plate.
Cutting thickness: 0 to 2.5 mm.

Color	Blade Ø mm	Cutting cap. mm	Overall dim.	Weight Kg	Code	Price
●	300	L230 x H/Ø190	720 x 600 x 740	45,5	**211215**	
●	300	L230 x H/Ø190	720 x 600 x 740	45,5	**211205**	
●	350	L270 x H/Ø240	870 x 710 x 800	81	**211206**	

STAND FOR VOLANO

Enamelled steel cast-iron
Highlights of the slicer and attracts the eye of the customer.

For model	Color	H mm	L mm	W mm	Weight Kg	Code	Price
211215	●	800	560	375	45	**211217**	
211205	●	800	560	375	45	**211207**	
211206	●	795	700	450	53	**211208**	

ELECTRIC SLICERS



- Sturdy, easy-to-clean, anodised aluminium alloy frame and structure.
- Stainless steel blade.
- Adjustable cutting thickness from 0 to 16 mm.
- Built-in blade sharpener (except in F195 and S 220 AF) ensures easier blade sharpening and maintenance.
- Slide-mounted carriage with ball bearing for smooth sliding.
- Silent belt drive prevents overheating

NEW!

Removable carriage, all models.
Comes with aluminium stops.
European standard compliant.
Not jet washable.



ELECTRIC SLICER F 300 E
220/240 volts single phase motor. 50/60Hz.

Blade Ø	Cutting cap. mm	W	Overall dim.	Weight Kg	Code	Price
300	W 220 x H 220	258	650 x 495 x 440	23	**211020**	



REMOVABLE CARRIAGE

ELECTRIC SLICER F 350 E
220/240 volts single phase motor. 50/60Hz.

Blade Ø	Cutting cap. mm	W	Overall dim.	Weight Kg	Code	Price
350	W 210 x H 260	300	890 x 585 x 480	36	**211023**	

F 300 E AND F 350 E : NEW GENERATION SPECIAL PROFILE BLADE REDUCING FRICTION WITH FOOD



ELECTRIC SLICER F 250 E
220/240 volts single phase motor. 50/60Hz.

Blade Ø	Cutting cap. mm	W	Overall dim.	Weight Kg	Code	Price
250	W 220 x H 190	221	620 x 425 x 370	15,5	**211014**	



ELECTRIC SLICER S 220 AF
220/240 volts single phase motor. 50/60Hz.

Blade Ø	Cutting cap. mm	W	Overall dim. mm	Weight Kg	Code	Price
220	W 210 x H 160	184	580 x 405 x 340	13,5	**211010**	



ELECTRIC SLICER F 195
220/240 volts single phase motor. 50/60Hz.

Blade Ø	Cutting cap. mm	W	Overall dim. mm	Weight Kg	Code	Price
195	W 160 x H 140	147	520 x 360 x 315	10	**211030**	



GREASE SPRAY
Ideal for greasing slicer trays.
Highly water resistant, adheres well to all metals.

C ml	Code	Price
500	**720095**	



PROTECTIVE COVERS
Re-usable cover, thickness 130 microns in clear anti-bacteria treated PEBD.
Edges in polyester and cotton.
Warning: Use the slicer when completely dry to avoid humidity building up inside the electronic parts.

L mm	W mm	H mm	Code	Price
1000	600	600	**211098**	



PROTECTIVE COVERS
PE. To protect appliances when the premises are being cleaned stored or transported trolley. Cover for slicer and other appliances.
Dimensions: 620 x 500 x 2 mm. 300 unit pack (12 x 25 covers).

H mm	Perimeter mm	Th. µ	Code	Price
750	2300	12	**322030**	

DEHYDRATOR: FRUITS AND VEGETABLES





DEHYDRATOR: FRUITS AND VEGETABLES

A simple and practical way of preserving mushrooms, tomatoes, apples, pears, citrus fruit, pineapples, asparagus, broccoli, onions, courgettes, peppers and aromatic herbs prepared at the height of the season and available for easy use.
Storage in Modulus boxes or bags preserves food's nutritional quality.
Storage needs are minimised and effortless.
It is easier to portion out dried products during use.

L mm	W mm	H mm	Weight Kg	V	Hz	Code	Price
483	432	318	10	220-240	50	**187501**	

PRESERVE NATURAL QUALITY AND FLAVOUR OF THE FOOD SIMPLY TO USE

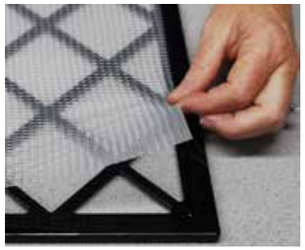
DESHYDRATOR ACCESSORIES



POLYRACK

Wire rack shelf of black polypropylene intended for supporting Polyscreen and Paraflex.

L mm	W mm	H mm	Code	Price
				Per piece
381	381	20	**187502**	



POLYSCREEN PLATE

Placed on Polyrack to dry products. Polypropylene sheet.

L mm	W mm	Code	Price
			Per piece
355	355	**187503**	



PARAFLEXX® PLATE

Flexible silicon plate to be used for very wet products: oysters, fruit purée etc.
Sizes suitable for Polyrack.

L mm	W mm	Code	Price
			Per piece
355	355	**187504**	

IMMERSION HEATER

HIGH PRECISION

VACOOK IMMERSION HEATER

- For precision cooking of vacuum-packed food and totally safe regeneration of vacuum-packed cooked dishes.
- Rapidly heats the water and guarantees even, stable temperature.
- Protective automatic cut-off in case of a lack of water.
- 10 pre-set programmes.
- Standard external probe.
- Adaptable to gastronome containers of max. 50L and minimum height. Depth 165mm.
- Maximum temperature: 95°C, precise regulation +/-0.1°C.
- 99-hour timer.
- Watertight stainless steel structure, protective grid around the element.
- Variable power of 1650 to 2100 W.
- For use with 230 volt, single-phase, 50/60Hz.

L mm	W mm	H mm	Weight Kg	Code	Price
130	260	370	4,5	**120735**	
Spare probe + cable				**120739**	



NEW!

MADE IN FRANCE

LID FOR IMMERSION HEATER

Stainless steel.

Format	Code	Price
GN 1/1	**748901**	



COMPACT

NEW!



CHEF IMMERSION HEATER

Benefits:
- Easy to use
- Sold with transport and storage case

Specifications:
Composite-material body.
Maximum temperature 95°C.
Precise control: +/-0.6°C.
Power: 1100 W
Auto-protection in the event of low water levels.
Adaptable for use with a Gastronorm pan or round cooking recipient for up to 30 L. (Min. height: 200 mm)
Sold with transport case, recipe booklet and temperature guide.

W mm	H mm	Weight Kg	V	Hz	Code	Price
98	359	5,78	220-240	50/60	**120751**	





STANDARD VACUUM SEAL BAGS

High-resistance storage bags made of PA/PE. Can be used with all bell machines.
Suitable for deep freezing.
Maximum temperature of use -20°C to +40°C.

W mm	L mm	Th. µ	Code	Price
				Pack of 100
150	400	90	**267042**	
200	300	90	**267043**	
250	350	90	**267044**	
300	400	90	**267046**	
400	500	90	**267047**	
150	300	140	**267022**	
200	300	140	**267023**	
250	350	140	**267024**	
300	400	140	**267026**	
400	500	140	**267027**	
400	600	140	**267028**	



EMBOSSED VACUUM SEALER BAGS

PA/PE storage bags. Embossed inside, smooth outside. Protects food from air. Freezer safe. Maximum temperature when used: 40°C.

W mm	L mm	Th. µ	Code	Price
				Pack of 100
150	300	90	**267011**	
120	550	90	**267012**	
200	300	90	**267013**	
250	350	90	**267014**	
300	400	90	**267016**	

VACUUM PACK COOKING BAGS

Bag made of biaxially orientated complex of polyamide + polypropylene, thickness 90µ. Can be used with all machines with cloche. Temperature of use -40°C to 100°C.

W mm	L mm	Th. µ	Code	Price
				Pack of 100
150	300	90	**267032**	
200	300	90	**267034**	
250	350	90	**267035**	
300	400	90	**267036**	

EXTERIOR SUCTION VACUUM PACKING MACHINES

Practical and simple to use.
Easy fitting of the bag.



"GOURMET" VACUUM SEALER MACHINE

External suction machine for occasional use.
Made out of ABS. 12 L/min self-lubricating pump.
Automatic operation. Final vacuum 250 mbar. 330 mm sealing bar.
May only be used with textured bags.
Operation 230 volts single phase 50/60Hz.

L mm	W mm	H mm	Weight Kg	W	Code	Price
380	180	110	1,8	130	**267002**	



"MIDI" VACUUM PACKING MACHINE

External aspirating machine.
Stainless steel body. 20L/min self-lubricating pump.
Automatic and manual operation. 200 mbar final vacuum.
Soldering bar 430 mm. **For use with embossed bags only.**
230 volts monophased 50/60Hz operation.

L mm	W mm	H mm	Weight Kg	W	Code	Price
510	295	180	12	850	**185406**	

COMPACT AND AUTOMATIC



"SMART" VACUUM PACKING MACHINE

External aspirating machine, 13 L/min pump, automatic or semi-automatic. 200 mbar final vacuum. Soldering bar 330 mm.
For use with embossed bags only. For use with 230 V single-phase.

L mm	W mm	H mm	Weight Kg	W	Code	Price
390	300	180	5,7	380	**267003**	

TABLE CHAMBER VACUUM-PACKING MACHINES

Table-top machines, simple and easy to use.
Stainless steel body. Busch Pump (except AUSTER model, which has DVP pump). 10 pre-set programmes. "Slow vacuum" programme for hot products. Final vacuum: 2.0 mbar. For use with all kinds of bag.

	AUSTER	EOS	MISTRAL
Dim. Out., mm	400 x 470 x 340	430 x 490 x 410	530 x 590 x 490
Dim chamber, mm	350 x 270 x 140	330 x 330 x 200	430 x 430 x 200
L Soldering bar	260 mm	320 mm	420 mm
Pump power	6 m^3/H	8 m^3/H	21 m^3/H
W	450	450	750
Operation	230 - 50/60Hz	230 - 50/60Hz	230 - 50/60Hz
Weight, Kg	26	36	60



Model	Code	Price
AUSTER	**267005**	



Model	Code	Price
EOS	**185411**	



Model	Code	Price
MISTRAL	**185415**	

SIMPLE, PRACTICAL CONTROL PANEL





NEW!

VACUUM PUMP OIL

ml	Code	Price
500	**267099**	



WHITE ADHESIVE SEAL

Special seal for measuring vacuum-packed food's temperature. The bag is kept watertight thanks to the micro-pores in the PE foam seal, which is stuck onto the bag.

L m	W mm	Th. mm	Code	Price
4	10	3	**250544**	



IP 65

ELECTRONIC THERMOMETER IP65
Thermocouple type K, stainless steel probe 110 mm with protective cap.
IP65 waterproof body.
Accuracy ± 0,8°C. Resolution 0,1°C.
Convertible °C/°F.
Battery CR2032/3 volts included.
Blister packaging.



°C	L mm	W mm	Code	Price
-50 to +350	210	42	250515	

THERMOMETERS SUPPLIED WITH BATTERIES

DESTOCKAGE



IP 65

STAINLESS STEEL POCKET THERMOMETER
Stainless steel pocket digital thermometer, IP65 watertight.
Probe L 110 mm, Ø 3.5 mm. Weight 49 g. Precision +/- 1°C from 0 to 100°C, otherwise +/- 2°C. Operates with LR44 batterie supplied. Supplied with probe protection case in a blister pack.

°C	L mm	Code	Price
-50 to +300°	210	250503	



DIGITAL POCKET THERMOMETER
Digital display, precision ±1 °C, °C/°F conversion. Ø 3 mm, 103 mm l stainless steel probe.

°C	L mm	W mm	Code	Price
-10 to +210	223	28	250506	

COMPATIBLE WITH INDUCTION MEASUREMENT



IP 67

THERMOMETER
Compliant with the requirements of the EN 13485 standard, compatible with food chain health and safety requirements. Anti-magnetic sensor, compatible with induction measurement.
- Stainless steel sensor, 120 mm x Ø 3.6 mm (tip 20 mm x 2 mm).
- ± 0.5°C precision between 0°C and 100°, ±1°C between 100°C and 200°C. ±2°C above these temperatures.
- 0.1°C resolution.
- Measurement time: 10 seconds.
- CR2032 battery (supplied).

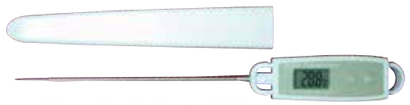
°C	L mm	W mm	Code	Price
-40° to + 230°	210	42	250520	



IP 54

POCKET DIGITAL THERMOMETER
Electronic, digital display, watertight. 75 mm stainless steel fixed probe. Weight 31 g. Delivered with probe protection case. In blister.

°C	L mm	Code	Price
-40 to +200	166	250502	



IP 67

WHITE DIGITAL THERMOMETER
Electronic thermometer with digital display.
Slim probe tip 2.5mm diameter / L 120 mm to leave a smaller trace in the product.
Precision +/- 1°C. Result in 5 seconds.
Watertight IP67: dishwasher safe.
Convertible to Farenheit measurement.
Supplied with protective cover for the probe.

°C	L mm	Code	Price
-50 to +200°	200	250513	



IP 65

DIGITAL THERMOMETER WITH ALARM
Large display window. 125mm long stainless steel sensor, diameter 4mm with protective sheath. Cable length 1m. Screen resolution 0.1°C. Precision ±1 °C.
Alarm feature, min/max temp pre-sets.
Last temperature recorded memory. °C/°F measurement.
Requires 1.5V battery (supplied).

°C	L mm	W mm	Code	Price
-50 to +200	110	66	072271	



IP 65

DIGITAL THERMOMETER
To control food temperature at delivery or during storage.
IP65 dust tight, water proof protection. ± 1°C accuracy from 0° to +100°C, ± 2°C at higher temp.
Stainless steel probe.
Weight: 74g.

°C	L mm probe	Ø mm probe	Code	Price
-50 to +300	100	5	250514	



IP 54

DIGITAL THERMOMETER WITH RETRACTABLE PROBE
HACCP version, precision guaranteed and certified ± 0.5 between -20°C and +100°C, ± 1°C outside this range. Stainless steel probe L 115 x Ø 3.5mm. 180° rotation.
-58°F/+572°F.
Delivered with precision certificate and 1 AAA battery.

°C	L mm	W mm	Code	Price
-50° to +300°	160	20	250516	



IP 65

FOLDAWAY THERMOMETER
Compact, practical, and easy-to-use.
Reliable and watertight: IP65 protection.
- Works using 1 LR44 battery (provided).
- Delivered in blister pack.
- °C/°F feature.
- Accuracy ± 0.5°C from 0° to 100°C, ± 1°C from -20° to 0°C and +100° to +200°C. ± 2°C outside this range.
- 80mm stainless steel probe.

°C	L mm	W mm	Code	Price
- 50 to +300	135	40	250546	





IP 65

DIGITAL THERMOMETER
135 mm stainless steel probe. Ø 50 mm dial, very easy to read. Perfect for checking cooking temperatures. LR44 battery provided. ± 1°C accuracy from -50° to +300°C. Stainless steel probe.

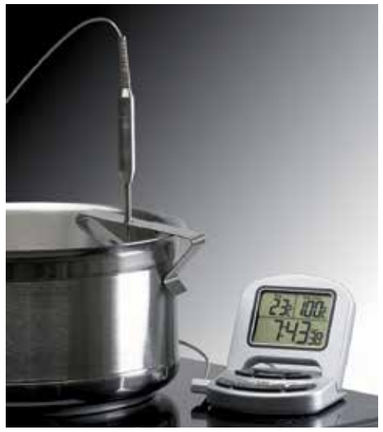
°C	L mm	Code	Price
-50 à +300	295	250501	



IP 65

DUO THERMOMETER INFRARED + PROBE
HACCP special, with alert when mesured T° is over requirements. Infrared mesure for fast checking or with probe for accuracy. IP65 waterproof thermometer.
Accuracy IR : ± 1°C from 0° to 65°C. Accuracy probe : ± 0,5°C from -5° to 65°C.
Résolution 0,2°C. Stainless steel folding probe. Convertible °C/°F. 2 batteries AAA.

°C	L mm	W mm	Code	Price
-55 to +330	160	38	250545	



THERMOMETERS SUPPLIED WITH BATTERIES



DESTOCKAGE

DIGITAL THERMOMETER WITH ALARM

A specific temperature can be programmed, so that the alarm rings when it is reached. °C and °F conversion. Timer function. Probe Ø 4 mm, L 150 mm. Stainless steel cable, 1 m 10 cm, detachable. Magnetic back. AAA battery operated (supplied).

°C	L mm	W mm	Code	Price
0 to +200	120	70	072260	

DIGITAL THERMOMETER HOLDER

Stainless steel holder to be attached to the edge of the pan to keep the probe inside while keeping both hands free. Suitable for all probes up to 5 mm Ø.

Code	Price
250510	



DIGITAL THERMOMETER TEMP ALERT CERTIFIED

HACCP version, precision guaranteed and certified ± 0.5 between -4°C and +6°C, ± 1°C outside this range. Programmable sound alarm. Cable 100 cms with probe.
-58°F/+572°F.
Delivered with precision certificate and 1 AAA battery.

DIGITAL THERMOMETER TEMP ALERT STANDARD

- The probe is connected to the thermometer by a 100cm cable, allowing for temperature to be read continuously at the centre of the chill cabinet, refrigerated display counter, refrigerator or freezer.
- An alarm sound goes off when the programmed temperature is reached.
- The thermometer is attached to units with adhesive.
- Includes an AAA battery.
- Graduated from -50°C to +70°C.
- Accuracy ±0.5°C (between 0° + 4°C).

°C	L mm	W mm	H mm		Code	Price
-50° to +70°	66	38	13	Certified	250561	
-50° to +70°	66	38	13	Standard	250560	



IDEAL FOR USE IN OVEN TO ASCERTAIN BASE TEMPERATURE OF PASTRY

DIGITAL THERMOMETER AND HUMIDITY METER

- Frost alert.
- Suitable for indoor and outdoor use.
- Thermometer -50°C/+70°C convertible in -58°F/+158°F.
- Accuracy to +/- 1°C.
- Humidity meter: 20 to 99% humidity. Shows 0.1% Humidity.

AAA 1.5V battery.

W mm	H mm	Code	Price
95	105	250570	



© Eric Penot - Le grand cours de cuisine de l'Ecole Ferrandi

THERMOMETER WITH ALARM

Stainless steel probe IP65 water tight. Perfect for internal cooking.
A specific temperature can be programmed, so that the alarm rings when such temperature is reached. ± 1°C precision from 0°C/32°F to 150°C/302°F and ± 3°C at higher temperatures. °C/°F conversion. Time-switch function.
Ø 4 mm, 150 mm l stainless steel probe. 1m stainless steel oven-resistant detachable cable. Height: 18 mm. Weight: 250 g. 1.5 V battery included.



°C	L mm	W mm	Code	Price
0 to +300	125	25	072266	
Stainless steel spare probe			072264	

RE-CALIBRATABLE MODEL



DIGITAL THERMOMETER

Digital display. Precision 0.5° bewteen -20° and +150°C, otherwise ± 0.2°C. Precision tester included. Stainless steel probe Ø 3 mm, 100 mm l. 1m cable. AAA battery. Continued life: 300 h. approximately. Weight:100 g.

°C	L mm	W mm	Code	Price
-50 to +150	125	58	250522	

Probes compatible with Type K thermocouple thermometers 250528.



STANDARD PROBE

Stainless steel probe. Spiral cable: 160 cm. Do not put in the oven.

°C	L mm	Ø mm	Code	Price
-50 to +300	120	3,2	250536	



SPECIAL VACUUM PROBE

For Type K thermocouple. Cord with elastomer sheathing, resistant up to +105°C. Sheathed length 120 cm. Moulded plug.

°C	L mm	Ø mm	Code	Price
-40 to +110	60	1,2	250538	
-40 to +110	120	1,2	250539	

MAY BE USED FOR CONSTANT MEASUREMENT INSIDE OVENS



HIGH TEMPERATURE VACUUM PROBE

Type K thermocouple probe for vacuum cooking. Stainless steel probe and 1m teflon cable, resists up to 250°C.

°C	L mm	Ø mm	Code	Price
-50 to +250	60	1	250541	



SPECIAL PROBE FOR OVENS

Stainless steel probe, 1m plaited stainless steel casing. Heat-resistant up to 300°C.

L mm	Ø mm	Code	Price
170	4	250537	



SUITCASE FOR THERMOMETER

Shock-resistant. Black polypropylene. Foam.

L mm	W mm	H mm	Code	Price
235	200	50	262527	

DO NOT USE ELECTRONIC THERMOMETERS IN PANS PLACED ON A WORKING INDUCTION PLATE. THE MAGNETIC FIELD OF THE PLATE DETECTS THE STEEL PROBE AND INTERFERES WITH ITS PERFORMANCE (EXCEPT COMPATIBLE MODELS).

THERMOMETER SUPPLIED WITH BATTERIES



ELECTRONIC THERMOCOUPLE THERMOMETER

K type **thermocouple**. IP65 waterproof case. Accuracy ± 0.1°C / 1°C above 200°C.
Resolution 0.1°C. Conversion between °C and °F.
Flat CR 2032 / 3V batteries included
Comes without a sensor. Can be fitted with a sensor from the left selection. Comes in a blister pack.

°C	L mm	W mm	Code	Price
-67 to +1400	80	42	250528	



DIGITAL THERMOMETER + STANDARD PROBE

K type **thermocouple**.
IP65 waterproof case.
Accuracy ± 0.8°C.
Resolution 0.1°C / 1°C above 200°C.
Conversion between °C and °F.
Flat CR 2032 / 3V batteries included
Standard detachable probe (code 250536) included.
Possibility of connecting all the probes next page.

°C	L mm	W mm	Code	Price
-50 to +300	80	42	250527	



WHITE ADHESIVE SEAL

Special seal for measuring vacuum-packed food's temperature. The bag is kept watertight thanks to the micro-pores in the PE foam seal, which is stuck onto the bag.

L m	W mm	Th. mm	Code	Price
4	10	3	250544	

IP 65

DESTOCKAGE

THERMOCOUPLE THERMOMETER
Accuracy ± 0.8°C. Probe L 115 mm.
Cable L 600 mm.
Automatic cut-off
Operates with 1 x CR2032 battery

°C	L mm	W	Code	Price
-50 to +350	915	42	250505	



THERMOMETERS SUPPLIED WITH BATTERIES



INFRARED THERMOMETER
- Infrared measurement of food surfaces, no contact needed.
- Perfect for controlling goods at delivery, refrigerated display counters and cold storage rooms.
- Includes case.
- Use from a distance of between 160 and 640mm.
- Accuracy ± 3°C. 9V battery. Weight: 200g.

°C	L mm	Code	Price
-50 to +280	145	250552	



POCKET INFRARED THERMOMETER
- Measures the temperature of hot, dangerous, messy products: chocolate, sauces, etc.
- Simple, easy to use mini format.
- Accuracy ± 3°C. Resolution: 0.1°. Includes 2 AAA batteries. Weight: 65g. 95 x 45 x 28mm.

°C	L mm	Code	Price
-50 to +260	95	250555	



PH METRE
Watertight model IP65. PH scale 0 to 14. Measuring margin +/- 1°C. Resolution temperature 0.5°C. Resolution 0.1 PH. Requires 4 x LR44 batteries (supplied).

L mm	W mm	Code	Price
165	35	250152	

NEW!

BUFFER SOLUTION PH7

L mm	W mm	H mm	cl	Code	Price
110	45	180	50	250154	



REFRIGERATOR THERMOMETER
- Compact.
- Hook and large digital screen.
- Supplied in blister pack with 1 LR44 battery.
- Accuracy ± 1°C.

IP 65

°C	L mm	W mm	Code	Price
-50° to + 50°	70	55	250559	

SPATULA THERMOMETER



Control the temperature of your dish during cooking, while mixing at the same time.
Ideal for creams, caramelized sugar, chocolate
Handle resists up to 220°C, dishwasher safe.
Removable thermometer, tight against water splashing, not suitable for dishwasher.

2 TOOLS IN 1



EXOGLASS® SPATULA THERMOMETER
Stiff model.

°C	Accuracy	Reliability	L mm	Code	Price
-20 to +200	0,1°C	1°C	385	113090	
Spatula replacement				113091	

DISINFECTING YOUR PROBES WITH A SPECIAL ADAPTED PRODUCT
=
SAFETY



ELVÉO THERMOMETER SPATULA
Scraping the bottoms of containers during cooking helps keep temperatures stable. Flexible silicone spatula.

°C			L mm	Code	Price
-20 to +200	0,1°C	1°C	385	113092	

NO RINSING REQUIRED



DISINFECTING WIPES
Bactericidal and fungicidal disinfecting wipes (HACCP).
Dispensing box with resealable lid. Wipe size: 140 x 210mm.

	Code	Price
Box of 200 pieces	720092	

CONNECTED THERMOMETERS

TEMPERATURE ALARM

DESTOCKAGE



DIGITAL THERMOMETER + ALARM

Bluetooth connection with smartphone, 25 m range.
Adjustable temperature alarm for -25 to 300°C / -13 to 572°F.
100 mm stainless steel probe.
Woven stainless steel cable.
Magnetic back.
Requires 2 x AAA batteries (supplied).

°C	L mm	W mm	H mm	g	Code	Price
-25° to + 300°	84	59	26	0,11	**250523**	



CONNECTED OVEN THERMOMETER

Remote cooking control with alarm via smartphone when the core temperature has been reached.
- Application free to download, compatible with iOS 4S, Android 4.3 and later models.
- The application and thermometer display the actual temperature and the setpoint temperature for each probe.
- Capacity: 6 simultaneous probes.
- Range ± 250m, free-field.
- Stainless steel probe and cable with silicone handle including a cable storage reel, max. temperature resistance 250°C.
- Digital display case and audio alarm.
- Rotating handle for hanging or placing on the case.
- Delivered with two 1.5m cable probes and two AA batteries (included).

	Code	Price
Connected thermometer, 2 probes	**250650**	
Additional probe	**250651**	

CONNECTED THERMOMETER KIT

Kit composed of an internet gateway with a Pro sensor which can be used to remotely monitor the temperature of a cold room and to receive alerts on a smartphone. Option of adding up to 50 probes.
Thermometer and ambient hygrometer functions. Transmission via radio signal (868MHz) and internet.
Temperature alerts, monitoring and saving on mobile application. Graphics, data transmission via email (CSV file).

USE:
Positive and negative cold storage.
Precision: Sensor ± 1°C / ± 5% probe: ± 0.5°C. Resolution: 0.1°C
Range: -40°C+60°C / 20-99% / -50°C+110°C (probe).
Measurement time: 3.5 mins.
The KIT contains: 1 sensor (case + 1.5m wired probe + support) + 1 gateway + 1 230V 20V power adaptor. + 1 RJ45 network cable.
Sensor powered by two 1.5V AAA batteries (not included).

°C	L mm	W mm	H mm	Code	Price
-40° to + 60°	90	80	135	**250548**	





CONNECTED SENSOR

Additional temperature sensor for connected kit 250548.
Includes a sensor + 1.5m wired probe. Powered by 2 AAA batteries (not included).

L mm	W mm	H mm	Code	Price
35	25	135	**250549**	



TEMPERATURE RECORDERS





EASY TO USE

IP 66

USB DATA LOGGER

Monitor the temperature in cold stores, packaging rooms, refrigeration units, etc.
Records temperature, with USB port, screen, high and low programmable visual alarm, programmable start, 16k memory, CD software and more.
Precision: ± 0.5°C, ±5% otherwise. 3.6 V battery, 1,5 AA.
Adjustable reading frequency of between 10 seconds and 12 hours.
Delivered with a CD (1).
Capacity: 32,000 readings.

°C	L mm	W mm	H mm	Code	Price
-35° to + 80°	125	37	25	**250655**	



(1) with DGraphTM software and USB driver compatible with Windows XP, Vista, Windows 7 and 8.



TEMPERATURE RECORDER

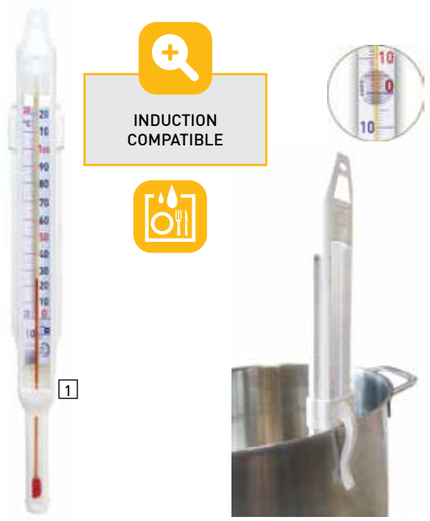
- Mechanical chart recorder for controlling temperatures in cold stores, from -40°C to +40°C.
- Electronic sensor.
- Range guaranteed by 2 CRAA 3.6V lithium batteries
- Chart: 1 rev./7 day chart.
- Supplied as standard with: the Cofrac connected calibration certificate (-18, 0), 100 discs, 2 batteries and 2 pens.
- Pt1000 sensor, class A, 3 wires, Ø 6mm, length 50mm, PVC 2.5m cable.
- L: 144 x W: 144 x 107mm.

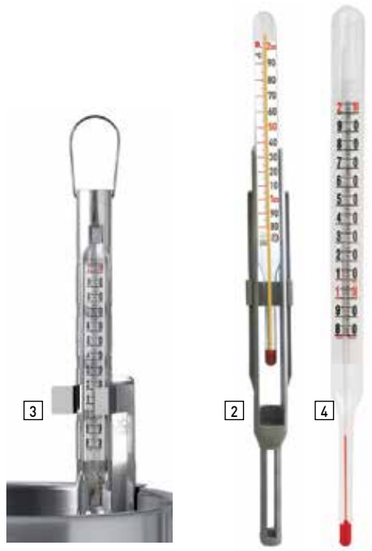
	Ø mm	Code	Price
Recorder-40°/+40°C	-	**250562**	
Accessories			
100 charts +15°/-35°C	130	**250565**	
100 charts -40°/+40°C	130	**250567**	
100 charts-35°/+15°C	130	**250566**	
5 black pens	-	**250568**	

COMPATIBLE WITH HACCP REQUIREMENTS



© Rina Nurra - Ferrandi Pâtisserie





THERMOMETERS WITH RED LIQUID

- New sheathing: open mesh design, easy to clean/perfect hygiene. Its shape makes it easy to read, monobloc, no stopper, ring moulded in shape.
- New thermometer: wider, more readable, magnifying effect. Fastening clip included.

Two-color graduation.

°C	L mm	Code	Price
1. Thermometer **"Fridge"**, precision 0.5° bewteen -4° and +6°C			
-40 to +30	300	**250302**	
1. **Water** thermometer			
0 to +60	300	**250315**	
1. **Cooking** thermometer			
0 to +120	300	**250325**	

CANDY/FRYING THERMOMETER

Perfectly legible. Glass body. Red alcohol. In blister.

°C	L mm	Code	Price
2. Polyamid holder			
+80 to +200	300	**250330**	
3. Wire holder			
+80 to +200	300	**250331**	
4. Probe without holder			
+80 to +200	300	**250332**	



THERMOMETER HOLDER

Stainless steel. Fits pans, sugar saucepans and virtually all containers. No adjustment needed.

For all models of sheathed thermometer. In blister.

H mm	Code	Price
137	**250500**	



PEN THERMOMETER

°C	L mm	Code	Price
-20 to +50	210	**250303**	



FREEZER THERMOMETER

Liquid-based plastic thermometer. Easy to read.

°C	L mm	Code	Price
-50 to +50	185	**250301**	



SALOMETER, METRIC

Graduated glass from 1000 to 1250 g/l. In blister.

L mm	Code	Price
220	**250105**	



THERMOMETER

Glass. Ø 17mm.

°C	L mm	Code	Price
+30 to +100	240	**250340**	



BAKER THERMOMETER

Transparent copolyester body, with red copolyester cap.

°C	L mm	Code	Price
0 to +60	170	**250305**	



SYRUP DENSITY METER, METRIC

Glass syrup densitometer.

Supplied in a PVC case with a correspondence scale between Baumé degrees and official densities.

g/L	L mm	Code	Price
1100 - 1400	160	**250108**	



MEAT THERMOMETER

Measure meat's temperature during cooking.

Length 95mm. Ø 50mm dial. Stainless steel sensor.

°C	L mm	Code	Price
0 to +120	115	**250345**	



OVEN THERMOMETER

With dial. Stainless-steel body. In blister.

°C	L mm	Code	Price
+50 to +300	163	**250350**	



REFRIGERATOR THERMOMETER

Normal zone indicator for product conservation. Plastic box with hanging hooks.

°C	Ø mm	Code	Price
-50° to +50°	70	**072250**	



WALL THERMOMETER

Large thermometer for easy and quick reading. Mercury free.

°C	L mm	Code	Price
-40 to +50	400	**079276**	



SYRUP DENSITY METER TEST TUBE

Stainless steel, Ø 36 mm, 175 mm deep, 17.5 cl.

Code	Price
250112	

REFRACTOMETER





MADE IN FRANCE

EASY TO READ

BRIXOMETER BY GÉRARD TAURIN (MOF)

Named the Brixometer in homage to Adolf F. Brix, the renowned Austrian who gave his name to the measurement, this compact refractometer is:
- easy to use
- hardwearing
- **easy to read**
- guaranteed for 5 years
- offering a measurement range of 0% - 90% to cover your full range of measuring needs.

Supplied in a wooden presentation case with cover and pipette.
Bears unique serial number.

L mm	Weight g	Ø mm	Code	Price
150	180	40	250128	



REFRACTOMETER

High definition. For checking sugar content expressed in % Brix. Reader Ø 40 mm. Reference temperature 20° C, sample temperature 40°C maximum.
Weight: 145 g. Comes in a protective box.

Model	L mm	Code	Price
Refractometer 0 to 50 %. Precision ± 1 % for sorbets, ice creams, fruit juice concentrates etc	150	250122	
Refractometer 58 à 90 %. Precision ± 0,5 % for jelly, jam, syrups	150	250124	



PAL-PÂTISSIER REFRACTOMETER

- Very easy to use.
- Double Brix/Baumé scale.
- Digital readout in less than 3 seconds.
- Can be used to precisely monitor sugar content in sorbet, ice cream, jam, jelly.
- Measurement range: 0 to 85% Brix, 0 to 45° Baumé.
- Precision: ± 0.2% Brix, ± 1° Baumé.
- Measurement temperature: 10°C to 40°C.

L mm	W mm	H mm	Weight g	Code	Price
109	31	55	100	250130	



HAND REFRACTOMETER 0 TO 80% BRIX

Simple and quick to measure the sugar concentration of ice creams, sorbets, jams, jellies.
1% precision. Delivered in a sturdy protective box.

L mm	Weight g	Code	Price
170	530	250126	

TIMERS

TIMERS SUPPLIED WITH BATTERIES



MECHANICAL 60-MINUTE TIMER

Brushed steel body.
Non-slip rubber base.
Long and powerful alarm (8 seconds & 70dB).

Max H	Min H	Ø mm	Code	Price
102	20	95	250608	

NEW!



DIGITAL ROTARY 99-MIN TIMER

Multi-function for precision cooking.
Quick-set, 99-minute round timer-stopwatch with digital display.
End alarm. Magnetic back.
Comes with neck strap.

Ø mm	H mm	Code	Price
65	23	250611	



20 HOURS DIGITAL TIMER

Digital display. Magnetized back with clip.
Easily fits in a pocket. Supplied in a blister pack.

L mm	W mm	Code	Price
60	50	250601	

STORAGE OF THE SELECTED TIME



3-FUNCTION TIMER

Digital display and magnetized back with clip.
3 functions: seconds countdown timer, stopwatch, 24-hour clock.
Supplied in a blister pack.

L mm	W mm	Code	Price
70	50	250602	



24H TIMER

Digital display: H/min/sec.
Runs on 1 AAA battery. Supplied in blister pack.

L mm	W mm	H mm	Code	Price
90	47	45	250604	



PRECISE TO THE SECOND

99 MINUTES TIMER

Second accuracy for cooking with précision. Magnetized back with clip. Strong alarm.
Pocket size. End alarm. Supplied in a blister pack.

L mm	W mm	Code	Price
60	50	250603	



4 TIMERS IN 1

HEAVY DUTY TIMER

Watertight keyboard. Timer 99 hours.
Very stable on nonskid pads. Can be attached to the wall.
Operates with a 9V battery or mains power. Supplied with 9V adaptor.

L mm	W mm	H mm	Code	Price
135	95	160	250606	



SERIES TX, SX AND TF

For difficult food environments. Robust construction. Touch pad. Automatic tare. Easy to read backlit LCD display.
Scale mobility: battery feed (up to 70h) or mains. Detachable stainless steel plate. 50-60 hertz.



-5 +40 °C

IP 67

TX NEO SCALES

Stainless steel 250 x 197 tray.
Dimensions: L 291 x P 398 x H 98 mm.
Impact resistance. Accuracy : from 0 to 6 Kg : 1g, from 6 to 15 Kg : 2g.

Model	Weighed kg	Accuracy g	Weight Kg	Code	Price
TX15	15	2	4,3	**252216**	



0 +40 °C

IP 65

LARGE TRAY

SX15 SCALE

Removable 300 x 210 mm tray. Dim. 300 x 320 x 95 mm.
Impact resistance: 30 kg.

Model	Weighed kg	Accuracy g	Weight Kg	Code	Price
SX15	15	1	6,8	**252220**	



IP 56

PRECISION WEIGHING UP TO 6 KG
LARGE CAPACITY 30 KG

SCALE CW30

Suitable for weighing bakery products
Large 300 x 230 mm detachable stainless steel tray. Protects against power surges, large back-lit LCD display H 18 mm. A single button for weighing and taring. Uses a 100-240 V 50/60 Hz adapter and a rechargeable 6 V accumulator.
70 hours of battery life when fully charged, ABS casing.
Transparent protective housing.
Scale size: 300 x 320 x 120 mm.
Accuracy, from 0 to 6 Kg : 1g, from 6 to 30 Kg : 5g.

Model	Weighed kg	Accuracy g	Weight Kg	Code	Price
CW30	30	1	3,9	**252225**	

ELECTRONIC SCALES

NEW SIMPLIFIED FRONT





-5 +40 °C

IP 67
Tray

SPECIAL BAKERY SCALE

Scales with a display that can be fixed on a column, wall (holder included).
Dimensions : 350 x 300 x 90 mm.
Height with column: 580 mm.
50-60Hz.

Model	Weighed kg	Accuracy g	Tray mm	Code	Price
TF 30	30	5	350 x 300	**252230**	



-10 +40 °C

IP 67

TF SCALES WITH COLUMN

Wide display fixed on a column.
Supplied with wall stand for securing the screen.
Stainless steel tray.
50-60Hz.

Model	Weighed kg	Accuracy g	Tray mm	Code	Price
NEW! TF60	60	5	500 x 400	**252233**	
TF150	150	50	600 x 500	**252235**	

CHOOSE THE SCALE SUITED TO YOUR NEEDS:

RANGE

We offer scales with ranges from 500g to 150kg.

PRECISION

From 0.1 to 10g, precision is often important both in baking and cooking; and it is generally proportional to the range.

TRAY SIZE

Choose scales with tray dimensions suited to the products you are weighing. All the trays on our scales are suitable for food contact.

THE ENVIRONMENT

Choosing scales with IP 67 protection ensures no-risk use in environments that are wet (can be washed) and dusty (flour).

IP 54: Protection from splashes and dust deposits.
IP 67: Protection from water and dust intrusion.

NB: Our scales are designed for laboratory weighing. They are not authorised for sales transactions.

ELECTRONIC SCALES



-10 +40 °C

IP 54

SK3 COMPACT SCALE

Slimline compact model for kitchen use.
185mm x 140 mm removable stainless steel plate. Large 19mm high LCD display.
Features: weighing and taring. ABS shock resistant manufacture.
Dimensions: 185 x 210 x 85 mm.
For use with 110/230 volts - 50/60Hz.

Model	Weighed kg	Accuracy g	Weight Kg	Code	Price
SK3	3	0,5	1	**252116**	



BC 5 SCALE

For semi-professional use, ideal for hospitality school students. Compact format for cases and drawers: 230 x 150 x 19 mm. Stainless steel plateau, weighs in g/oz. Built-in timer function. Automatic cut-off. Requires 2 x AAA batteries (supplied).

Model	Weighed kg	Accuracy g	Weight Kg	Code	Price
BC 5	5	1	0,51	**252093**	



2ND SCREEN FOR READING OFF WEIGHT ON REAR FACE

-5 +40 °C

IP 65

SM ELECTRONIC SCALE

Compact table scale for professional cooking.
210mm x 175 mm removable stainless steel plate.
Large format display with red LEDs (15mm tall). Tare function.
Uses 220V 50/60Hz adaptor and 6V rechargeable accu (70 hours when fully charged)
Carter ABS.
Dimensions: 230 x 250 x 160mm.

Model	Weighed kg	Accuracy g	Weight Kg	Code	Price
SM 6	6	2	3,040	**252121**	





PRECISION WEIGHING: 0.1 G

POCKET SCALE

Automatic tare. Easy to use. Blue backlit display.
Display dimensions 45 x 18mm Stainless steel tray dimensions 53x60mm.
Requires 2 x AAA batteries (supplied).

L mm	W mm	H mm	Weighed kg	Accuracy g	Code	Price
115	64	18	500	0,1	**252091**	

SCALE AND MEASURING



MEASURING SPOONS

Stainless steel. Facilitates rapid measuring of ingredients such as salt, spices, sugar, and additives. Set of 4 spoons:
2 ml, Ø 20 mm ; 3 ml, Ø 25 mm ; 5 ml, Ø 30 mm ; 15 ml, Ø 40 mm.

	Code	Price
Pack of 4 spoons	**072029**	



MECHANICAL SCALE

Stainless steel plate, painted sheet metal frame. Large, easy to read, hard plastic dial, with resetting button.
Shock absorber for rapid reading.
Usage forbidden for any commercial transaction.

L mm plate	W mm plate	Total L mm	Total W mm	Total H mm	Weighed kg	Grad° g	Code	Price
220	220	220	260	277	4	10	**252004**	
220	220	220	260	277	10	50	**252010**	
315	315	315	370	355	30	100	**252030**	
315	315	315	370	355	50	200	**252050**	



MEASURING BEAKER

Toughened glass.

C.L.	W mm	Pkg	Code	Price
				Per piece
60	160,5	6	**553295**	



STAINLESS STEEL GRADUATED PAIL

With reinforced base. Ø sup. 316 mm, Ø inf. 204 mm.

C.L.	W mm	Grad.	Code	Price
12	260	3,5/10	**251130**	



GRADUATED BOWL WITH HANDLE

Polypropylene, Ø 195 mm.

C.L.	W mm	Grad.	Code	Price
2	130	0,25/2 L	**116458**	



GRADUATED PITCHER

Microwave and dishwasher safe. Stackable. Spout.
Graduations: dl, cl, ml. Copolyester. Max. temp. 90°C.

C.L.	H mm	Code	Price
1	180	**251012**	



GRADUATED PITCHER

With spout. Graduated in 1/10 of a litre. Microwave and dishwasher safe. Translucent polypropylene. Max. temp. 100°C.

C.L.	H mm	Code	Price
0,25	120	**251000**	
1	165	**251001**	
3	238	**251003**	
5	270	**251005**	



MEASURE

Stainless steel. **Stackable**.

C.L.	H mm	Code	Price
0,1	50	**251101**	
0,25	70	**251102**	
0,5	110	**251105**	
1	130	**251110**	
2	190	**251120**	



BAKING AND PASTRY

Bakers, Pastry-makers, Ice cream makers, Confectioners - discover our unique range of tools - ergonomic, reliable and perfectly suited to every stage of your work. Our passion for flavour is found in all our innovative ideas. Test the revolutionary Exoglass® moulds.

Bakery equipment and utensils	214 - 231
Baking trays and racks	232 - 239
Baking linens and sheets	240 - 243
Individual rigid moulds (Exoglass®, Exal, Exopan, St/steel)	244 - 277
Flexipan®, Silform®, Flexipat® moulds, Textured mats, Gastroflex	278 - 309
Multi-moulds	310 - 311
Cake frames, circles and shapes	312 - 325
Cutters	326 - 335
Design cake tools	336 - 345
Piping bags and nozzles	346 - 356
Small utensils	357 - 367
Colours	368 - 370
Baking appliances	371 - 377
Confectionery	378 - 384
Ice cream making	385 - 389

MEASURING SCOOPS





MADE IN FRANCE

CUSTOMIZE WITH YOUR LOGO FROM 1000+ UNITS

BAG CLIP
For easy re-sealing for bags of ingredients. Protects from dirt. Heat resistant up to 100°C. Dishwasher safe. Polyamide.

L mm	W mm	H mm	Code	Price
				Lot of 10
65	28	58	118991	



STAINLESS-STEEL FLOUR SCOOP
Stainless steel.
Total length handle included.

Total L mm	L mm	W mm	C Kg	Code	Price
380	190	100	1,5	116225	



AUTOMATIC FLOUR SIEVE
Stainless-steel, with handle.

Ø mm	H mm	C cl	Code	Price
123	130	110	115060	



ONE-PIECE ALUMINIUM SCOOP
One piece, nearly unbreakable, 100% hygienic.
Total length handle included.

L mm	W mm	C cl	Code	Price
185	65	11	116201	
210	72	21	116202	
250	90	30	116208	
265	100	41	116203	
310	108	65	116204	
350	120	110	116205	
400	150	187	116206	
430	180	258	116207	



MEASURING SCOOP
White food-safe polyethylene.

L mm	l mm	C cl	Code	Price
187	65	12,5	116233	
250	92	25	116234	
310	115	50	116235	
350	145	85	116236	
400	177	150	116237	



MEASURING SCOOP
Coloured food quality polypropylene. 250 x 110 mm.

	C cl	Code	Price
White	70	116270	
Red	70	116271	
Blue	70	116272	
Green	70	116273	
Yellow	70	116274	

BRUSHES AND DOUGH SCRAPERS



BLACK FLOUR BRUSH
Wood head.

L mm	W mm		Code	Price
210	45	1.	118305	
210	45	2.	118306	



BENCH BRUSH
Pure silk. Wood handle.

L mm	Code	Price
320	118302	



COUNTER BRUSH
Pure silk. Wood handle.

L mm	Code	Price
350	118310	



FLOUR BRUSH
PE blue fibres, easily visible on the dough in case of accidental spillage. PP handle.

L mm	W mm	H mm	Code	Price
290	30	85	118314	



COUNTER BRUSH
PP handle. PE blue fibres L 50 mm.

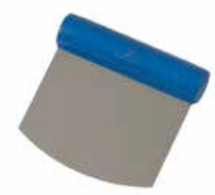
L mm	W mm	Code	Price
310	40	118312	



BRUSH WITH HANDLE
Natural bristles. Wooden handle.

L mm	Code	Price
315	116050	

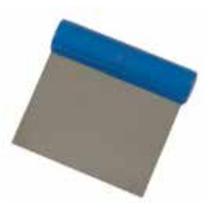
MADE IN FRANCE



MATFER ROUND DOUGH SCRAPER
Stainless steel blade, polyamide handle Ø 27 mm.

L mm	W mm	Size	Code	Price
110	105	hard	112901	
110	105	flexible	112903	

MADE IN FRANCE



MATFER STRAIGHT DOUGH SCRAPER
Stainless steel blade, polyamide handle Ø 27 mm.

L mm	W mm	Size	Code	Price
110	105	hard	112900	
110	105	flexible	112902	



STAINLESS STEEL DOUGH SCRAPER
Stiff scraper, stainless steel, one piece, bevelled cutting edge.

L mm	W mm	Code	Price
130	120	112822	



DOUGH SCRAPER SPATULA
Flexible spatula, stainless steel, white plastic handle.

L mm	W mm	Code	Price
110	120	112820	



DOUGH SCRAPER SPATULA
One piece, polypropylene.

L mm	W mm	Code	Price
120	100	112830	
216	128	112831	

MADE IN FRANCE



EXOGLASS® DOUGH SCRAPER
Stiff, made of one-piece composite material, sterilisable.

L mm	W mm	Size	Code	Price
115	80	straight	112825	
115	80	round	112826	

DOUGH CONTAINERS



ECONOMIC RECTANGULAR DOUGH CONTAINER
White polypropylene.

L mm	W mm	H mm	Weight g	Code	Price
530	400	150	950	**510502**	



510503

510504

ROUND DOUGH CONTAINER
White PEHD. Special divider.

C.L.	Ø H mm	Ø mm	H mm		Code	Price
14	430	370	175	PEBD	**510503**	
19	480	420	150	PEHD	**510504**	



RECTANGULAR DOUGH CONTAINER
White PEHD.

C.L.	L mm	W mm	H mm	Weight g	Code	Price
10	530	410	80	880	**510505**	
20	530	410	140	1070	**510501**	
Lid, PE			25	585	**510508**	



PLASTIC BUCKET
Extra strength white PEHD. **Food grade.** Stainless steel handle.

Ø mm	H mm	C.L.	Code	Price
310	310	15	**510506**	
290	280	13	**510507**	

MADE IN FRANCE

MATFER RANGE

All the models can be fitted with a reversible lid:
- 1 direction for keeping the dough airtight.
- 1 direction for aerating the dough during fermentation.
- Stackable when empty.

The trays provided with their lids may be placed one on top of the other.

White PEHD.

SPECIAL FERMENTATION IN CONTAINER



ROUND CONTAINER

C.L.	Ø mm	H mm	Weight g	Code	Price
14	480	120	775	**510531**	
24	480	180	910	**510532**	
Lid	480	30	455	**510534**	



RECTANGULAR CONTAINER
Designed for use in 600 x 400 mm bakery racks.

C.L.	L mm	W mm	H mm	Weight g	Code	Price
12	600	400	80	865	**510535**	
17	600	400	110	955	**510536**	
Lid	600	400	30	615	**510537**	

DOUGH CONTAINERS TROLLEYS





TROLLEY FOR DOUGH CONTAINERS
Stainless-steel pipe rack, stainless-steel wire Ø 8 mm. Composite wheels of which 2 with brakes. Suitable for all models: round H190 mm max and classical rectangular boxes, 530 x 410 mm.
Distance between the 2 levels: 185mm.

L mm	W mm	H mm	N° of containers	Code	Price
370	590	1790	8	**779108**	
790	590	1790	16	**779110**	

DOUGH FERMENTATION CLOTHES

MADE IN FRANCE

100% BIODEGRADABLE LINEN



DOUGH FERMENTATION CLOTH 100% NATURAL LINEN
20 metres roll. Maintenance: Washing not recommended.
Regular brushing and drying. Density 380 g/m².

W mm	Code	Price
600	**118560**	
650	**118565**	
700	**118570**	
750	**118575**	
800	**118680**	

DOUGH FERMENTATION ANTI-MOULD CLOTH
20 metres roll. Anti-mould. 100% natural linen. Ideal for freezing.
Density 380 g/m².

W mm	Code	Price
700	**118580**	



DOUGH FERMENTATION HEMMED LINEN
Ready-to-use, double-hemmed cloth, length suitable for "Parisian bread".
Density 380 g/m².

W mm	L m	Code	Price
			Pack of 10
600	2,30	**118660**	
650	2,30	**118665**	
700	2,30	**118670**	

BREAD PROOFING BASKETS





POLYPROPYLENE PROOFING BREAD BASKETS

These bread baskets faithfully reproduce the traditional bread basket shapes and assure aeration of the dough during rising thanks to their special structure.
Dishwasher-safe. Very resistant, they improve the bread preparation hygiene.

Size	Ø mm	L mm	W mm	H mm	C g	Code	Price
Long		230	140	86	500	**118534**	
Long		260	140	86	750	**118537**	
Long		340	140	86	1000	**118539**	
Oval		210	150	86	500	**118541**	
Oval		250	150	86	750	**118543**	
Oval		265	170	86	1000	**118545**	
Round	200			86	500/750	**118547**	
Round	230			86	1000	**118549**	
Round	270			86	1500/2000	**118550**	



PROOFING CROWN-DOUGH BASKETS WITH CLOTH

100% linen canvas, 300g/m². Unvarnished white basketry.

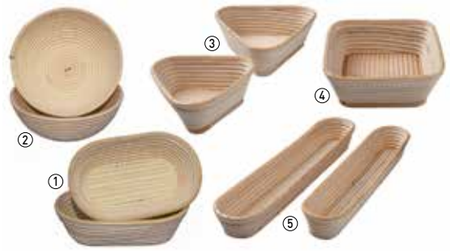
Ø mm	C g	H mm	Code	Price
260	500	90	**118520**	
300	750	90	**118521**	
320	1000	90	**118522**	
340	1500	90	**118523**	

BREAD PROOFING BASKET

Polypropylene. Easy to clean, dishwasher-safe.
Stackable. Every colour corresponds to a different dough weight, in any shape.



Colors	Ø mm	L mm	W mm	H mm	C g	Code	Price
Round							
Green	190			75	500	**118503**	
Orange	220			93	1000	**118504**	
Blue	250			90	1500	**118507**	
Oval							
Green		270	120	65	500	**118508**	
Orange		350	130	72	1000	**118509**	
Blue		420	140	75	1500	**118519**	



RATTAN BREAD DOUGH PROOFING BASKETS

These bread baskets give their shape to the dough rolls and decorate the bread crust.

Size	Ø mm	L mm	W mm	H mm	C g	Code	Price
1- Oval		200	120	80	250	**118501**	
1- Oval		240	140	75	750	**118502**	
2- Round	190			85	500	**118505**	
2- Round	260			95	2000	**118506**	
3- Triangle		180	180	85	500	**118525**	
3- Triangle		230	230	85	1000	**118526**	
4- Square		220	220	85	1000	**118528**	
5- Long		410	95	58	300	**118515**	
5- Long		460	100	58	500	**118516**	



PROOFING ROUND-DOUGH BASKETS WITH CLOTH

100% linen canvas, 300g/m². Unvarnished white basketry.

Ø mm	C g	H mm	Code	Price
210	500	120	**118510**	
240	1000	125	**118511**	
270	1500	135	**118512**	
290	2000	145	**118513**	

DRYING RACK FOR LINEN LINERS



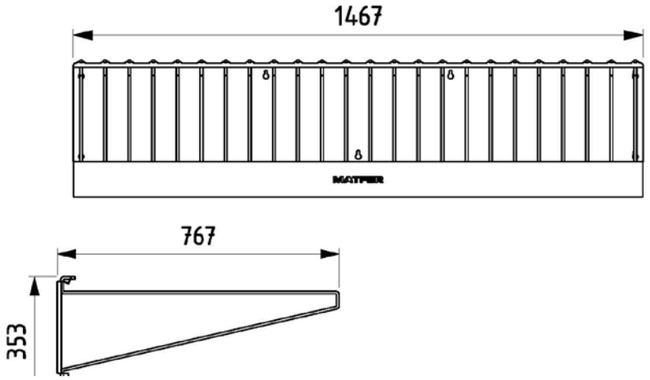
DRYING RACK FOR LINEN LINERS

- Wall rack with 24 pivoting bars.
- Drying position with lockable 50mm spacing between bars.
- Folding bars: a space saver.
- 767mm long bars.
- Recommended mounting height: 1.8m from the ground.
- 7 screws and 7 wall plugs supplied.
- Wall rack width (when folded out): 1467mm. Width of folded supports: 2195mm. Height: 353mm.
- Stainless steel.

	Code	Price
Wall rack for 24 linen liners	**845025**	



Unfolded racks



- ALLOWS THOROUGH DRYING AND BRUSHING OF CLOTHS TO EXTEND THEIR LIFE DURATION
- FOLDED WHEN EMPTY = GAIN IN SPACE

FOR CLEANING DOUGH FERMENTATION CLOTHS

HYGIEN RANGE BRUSH

Polypropylen handle. Polyamide fibres.
Sterilizable.

L mm	W mm	H mm	Code	Price
205	65	61	**710083**	





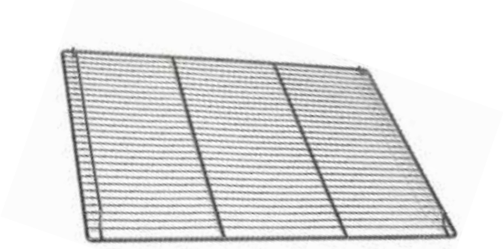




BREAD SHEETS FERMENTATION TROLLEY 600 X 800 MM

Entry: 600 mm.
Distance between the levels: 75 mm.
4 pivoting wheels, 2 with brake.

No. of levels	H mm	Code	Price
20	1790	**773897**	
8	905	**770808**	



SPECIAL FERMENTATION GRID

With or without racks. For fermenting bread on mats linen.

L mm	W mm	N° of Cross pcs	Ø Cross pcs	Nbre wires	Ø wires	Code	Price
2 racks, side 600							
600	800	2	7	22	3	**312130**	
2 racks, side 800							
800	600	2	7	22	3	**312131**	
Without rack, 800							
800	600	2	7	22	3	**312132**	



WALL FOLDABLE RACK

Robust, with safety device with locked arms in 2 positions (opened and closed). For wall mounting.
Depth when folded: 50mm. 10 levels, with 90mm spacing. Max. load per level: 10kg. Use for 600 x 400 mm sheets or grills and GN1/1. Arms Ø 8mm, L: 330mm. Stainless steel.

L mm	W mm	Closed p. mm	Opened p. mm	Code	Price
456	970	50	380	**845010**	

SEE 600 X 400 MM TROLLEYS IN THE STORAGE AND HANDLING CHAPTER





ADD VALUE TO BREAD

BREAD CUTTERS

The cutters enables 1 frame to be cut in a few seconds from a "pâte morte" dough (special recipe supplied with the cutter).
Bread can be decorated without hours of work. Robust design in composite material. Ergonomic to hold.
Created by J.C. Horel.



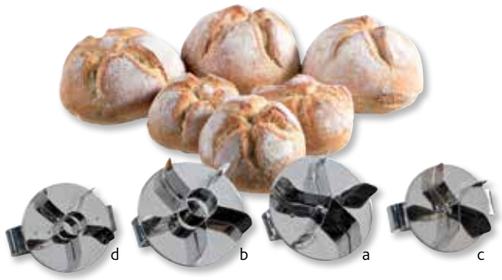
Model	L x W mm	Code	Price
Vine leaf	50 x 50	**154102**	



Model	L x W mm	Code	Price
2 ears of wheat	90 x 10	**154101**	



Model	L x W mm	Code	Price
Bunch of grapes	100 x 60	**154103**	



BREAD DOUGH MARKERS STAINLESS STEEL

Markers for bread dough to decorate the little round breads. Stainless-steel, with handle. Star marking.

Ø mm	Centre hole		Code	Price
80	no	a	**120036**	
80	yes	b	**120037**	
65	no	c	**120038**	
65	yes	d	**120039**	



COUNTRY BREAD MARKER

The zigzag shape decorates the bread and guarantees the dough cutting in order to evacuate the gas. Stainless-steel with handle.

L mm	W mm	H mm	Code	Price
300	45	75	**120042**	





- USE OF THE FOUR CORNERS OF THE BLADES = SAVING
- BLADE GUARD = SAFETY
- LOW WEIGHT 6.6 G = AGREEABLE USE

LAM'PLUS BAKERY
- Patented special stainless steel holder **can be turned in all directions to suit the hand and movement** of each baker.
- Blades are easily changed with a spring-mounted clip system, blades are held firmly in place.
- **Extra flat shape of the blade cover** designed to avoid the dough ticking.
- For use with dough scoring knife 120034/035.
- Sold with 1 blade + 1 magnet to stick onto an oven.
- Designed by the baker Jean-Christian Horel, and manufactured by Matfer.

L mm	W mm	Code	Price
			Blister pack
128	24	120032	



MATFER BAKER'S BLADE
Stainless-steel blade. Cut razor with protective cover.
Ergonomic green handle.

L mm	Weight g	Code	Price
			Blister of 12
150	5	120006	



SCARIFYING BLADES
Stainless steel, unbreakable, meet all hygiene and safety requirements.

	Code	Price
Dispensing box of 250 blades measuring 43 x 20 mm	120034	
Box with 4 x 10 blades	120035	

MADE IN FRANCE





STAINLESS-STEEL BAKER'S BLADE
In compliance with applicable hygiene rules for baker's blades.
Stainless steel with a polypropylene handle.

L mm		Code	Price
			Blister of 2
145	Straight blade N°5	120054	
145	Curved blade	120055	
145	Blade with wavy edge	120056	



BAKER'S BLADE
Treated carbon steel.

L mm		Code	Price
			Box of 12
120	Straight blade N°5	120013	
120	Curved blade N°5	120018	
120	Blade with edge	120022	
120	Blade with wavy edge	120023	

SAFE TO USE



LAM'HOREL BAKER BLADE
Created by a baker.
- Light (3g): easy to handle.
- Special shape, L 122mm: ergonomics.
- Single-unit production: hygienic.
- Blade not dangerous to handle: safety.
- 100% recyclable.
- High-quality cutting of moist dough, firm dough, dough with grains, crusty dough.
- Longevity: 5000 to 10,000 baguettes depending on hydration.
- Prevents dough sticking to blade.
- Special shape: traditional cutting with a blade; "Polka" cutting with two opposing and overlapping blades; "Sword" cutting with two superimposed blades.

Delivered in a Blibox box with a magnetic hook and a 2-blade storage case.

	Code	Price
Box of 12 blades	120025	
Box of 50 blades	120026	



SCALLOPED BLADE
Especially designed for cutting rolls, country bread and sourdough bread.

L mm	Code	Price
		Blister of 2
175	120058	

MADE IN FRANCE



FROZEN
BREAD SPECIAL



"SILPAIN" NON-STICK BREAD BAKING SHEET

Aereated silicone plated sheet for cooking bread on 600 x 400 mm plates.
No greasing necessary. Easy to clean with sponge. Heat resistant from 40° to + 300° C.
For better cooking, please use perforated plate: ref 310610 and 310612.

L mm	W mm	Plate size	Code	Price
520	315	GN 1/1	**321014**	
585	385	600 x 400	**321012**	





FIBERMAX® BAKING TRAY

An ideal solution for baking fresh or frozen dough in convection oven. The fiberglass mesh with silicone provide an easy bread removal out of the mould due to mesh flexibility.
Stainless steel wire frame. Soft removable and interchangeable mesh coated with silicone.

W mm	L mm	Shaped	Model	Code	Price
Complete mat					
400	600	4	Pain	**311204**	
400	600	5	Baguette	**311205**	
Spare mesh					
400	600	4		**311214**	
400	600	5		**311215**	



EXAL BREAD SHEETS

Non-stick and crimped aluminium sheet. No greasing necessary.
Shape adapted for cooking ovens.

N° of bread	Model	L mm	W mm		Code	Price
4	Baguette	380	275	Kitchen	**311240**	

MADE IN FRANCE



For deck ovens. Used for controlling fermentation chamber and freezing chambers.
Crimped aluminium alloy, which prevents dough from sticking and improves the crust's look.
Resists freezing, heating, high humidity during fermentation, yeast and salt.
Excellent heat conductive and absorbent material thanks to a black lacquered exterior.
Stackable, made for easy storage. No re-treatment needed, only regular, light greasing.

RECOMMENDED FOR
BAGUETTES AND
VIENNESE BREAD.

N° of bread	Model	L mm	W mm		Code	Price
5	Baguette	600	400	"Pâtissier"	**311119**	
6	Baguette	650	430		**311121**	
6	Baguette	750	430		**311122**	
6	Baguette	850	430		**311123**	
8	Baguette	790	580	"Bongard"	**311125**	
5	Deux livres	800	430		**311135**	
6	Deux livres	790	580	"Bongard"	**311133**	
8	Ficelle	600	430		**311138**	
2	Baguette	450	144		**311141**	



311141



STACKABLE



RACK FOR BREAD SHEETS

Can be used in a controlled fermentation chamber and cabinet. Suitable for use with 430mm wide Alu Gaufer trays.
18 levels.
Stainless steel rack with 4 pivoting Ø 100mm wheels, 2 of which have brakes.

W mm	D mm	H mm	Levels	Code	Price
493	775	1618	18	**773898**	





- Composite mold, stainless steel materials that do not stain, and that do not stain the dough.
- Stainless-steel sliding lid.
- Rigid non-shrinking moulds, unbreakable under normal conditions.
- For use in controlled fermentation chamber.

Resistant for freezing (-20°C) and cooking (+250°C), cooking on baking sheet recommended.
Regular oiling facilitates turn out.

They can be used for sweet dough cooking with prior greasing

PERFECT COOKING AND COLOURING OF DOUGH



MOULD WITH LID

L mm	W mm	W base mm	H mm	Weight g (1)	Code	Price
180	85	75	75	300	**345833**	
250	90	80	75	500	**345834**	
270	100	90	90	800	**345835**	
290	110	100	100	1000	**345836**	
Loaf bread						
400	120	110	120	1800	**345842**	



MOULD WITHOUT LID

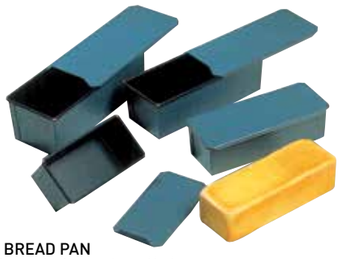
L mm	W mm	W base mm	H mm	Weight g (1)	Code	Price
180	85	75	75	300	**345933**	
250	90	80	75	500	**345934**	
270	100	90	90	800	**345935**	
290	110	100	100	1000	**345936**	
Lid only, stainless steel						
180					**346933**	
250					**346934**	
270					**346935**	
290					**346936**	

(1) Weight of dough per mould.

- Fine steel with a PTFE non-stick multicoating inside and protective enamel outside.
- Quality of cooking and easy removal.
- Simply wipe clean inside and outside.
- This material should not be exposed to humidity (refrigerator...).

FAST COLORATION WITHOUT GREASING





PULLMAN BREAD PAN
With lid. Creates crust with an embossed look.

L mm	W mm	H mm	Weight g (1)	Code	Price
180	85	75	300	**340853**	
250	90	75	500	**340854**	
270	100	90	800	**340855**	
290	110	100	1000	**340856**	



SLICED BREAD PAN
Creates crust with an embossed look.

L mm	W mm	H mm	Weight g (1)	Code	Price
180	85	75	300	**341606**	
250	90	75	500	**341607**	



WHOLE-WHEAT BREAD PAN
Creates crust with a smooth look.

L mm	W mm	H mm	W base mm	Weight g (1)	Code	Price
140	80	80	75	200	**341601**	
160	80	80	75	250	**341602**	
180	80	80	75	300	**341603**	
200	80	80	75	350	**341604**	

(1) Weight of dough per mould.



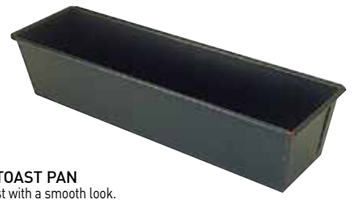
LONG PULLMAN BREAD PAN
With lid. Square section, no widening for long loaves Pullman bread. Creates crust with an embossed look.

L mm	L slice mm	W slice mm	Weight g (1)	Code	Price
400	100	100	1500	**341641**	
400	120	120	1800	**341642**	
400	140	140	2000	**341643**	



WIDE TOAST PAN
Creates crust with a smooth look.

L mm	W mm	H mm	W base mm	Code	Price
400	100	80	90	**340961**	
500	100	80	90	**340962**	



FLARED TOAST PAN
Creates crust with a smooth look.

L mm	W mm	H mm	W base mm	Code	Price
200	95	80	75	**340951**	
250	95	80	75	**340952**	
300	95	80	75	**340953**	
350	95	80	75	**340954**	
400	95	80	75	**340955**	
450	95	80	75	**340956**	
500	95	80	75	**340957**	

BREAD MOULDS

ROUND



MADE IN FRANCE



TRIPLE ROUND BREAD MOULD

Stainless steel, very robust, 3 moulds attached in 2 parts articulated and locked by 2 closing buckles.

L mm	Ø mm	Weight g (1)		Code	Price
300	70	300		**341712**	
300	45	180	"Mignon"	**341713**	

(1) Weight of dough per imprint.

ROUND SANDWICH LOAF MOULD

Stainless steel.
Mould in two parts articulated and locked with a brass rod.

L mm	Ø mm		Code	Price
300	70		**341716**	
360	70		**341717**	
300	45	"Mignon"	**341711**	

OVEN ACCESSORIES



WATER SPRAY PISTOL

A handy system for humidifying:
- Pre-cooked dough, for improving the crust's elasticity.
- Cooked bread, for sealing the crust's surface and enhancing its shine.

Cast aluminium spray gun with a spiral hose and a 15/21 connector.

L m	Code	Price
6	**118990**	



THERMAL PROTECTION MITTS AND GLOVES

Leather wool-lined cuff, thumb tab with cuff heat reinforcement, sewn using Kevlar® thread, handle temperatures up to 250° C. Compliant with EN 420 (food safety), EN 388 (mechanical risks) and EN 4007 standards (thermal hazards).

Model	sleeve mm	L mm	Code	Price
				Pair
Mitt	100	300	**773001**	
Mitt	200	400	**773002**	
Glove	100	300	**773011**	
Glove	200	400	**773012**	



OVEN BRUSH

Black Arenga semi-hard fibre. PP frame with lock screwing.
Used with the telescopic handle 118332.

L mm	W mm	Th. mm	Code	Price
400	60	140	**118330**	

ALUMINIUM TELESCOPIC HANDLE

L mm	Total L mm	Code	Price
1485	2500	**118332**	



OVEN BRUSH

Tampico fibre brush with wooden base
Steel bush for round handle Ø 25 mm.

L mm	Code	Price
320	**118320**	
450	**118321**	
600	**118322**	
Wood handle, Ø 25 mm		
3000	**710205**	



OVEN BRUSH / SCRAPER

For scouring coal build-up and burned-on foods.
Thick, robust wood-head: 28mm.
Wood handle (Ø 25mm) with screw-type metallic tip.
Brass bristle brush and stainless steel scraper

Total L mm	L mm	W mm	Code	Price
With handle				
1030	200	109	**118325**	
Without handle				
	200	109	**118326**	
Wood handle				
1016			**118328**	

OVEN PEELS



OVEN PEEL

Or for oven discharge, aluminium alloy with 3 boards, without handle.

L mm	W mm	Th. mm	Code	Price
600	580	2	**118003**	
Beechwood handle 25 x 25 mm				
4000			**118133**	



PEEL WITH HANDLE

Beechwood.

Total L mm	L mm	W mm	Code	Price
3000	600	180	**118101**	
3000	600	200	**118102**	
3000	600	220	**118103**	
3000	600	300	**118105**	
4000	600	400	**118104**	





BREAD BOARD

Beechwood

L mm	W mm	Th. mm	Code	Price
800	120	4	**118130**	

PEEL WITH RAISED EDGE AND HANDLE

Beechwood, total length: 3.20m.

Total L mm	L mm	W mm	Code	Price
3200	600	450	**118111**	
3200	600	550	**118114**	
3200	600	580	**118115**	
3200	600	630	**118116**	





BEECHWOOD HANDLE FOR PEEL

Total L mm		Code	Price
Beechwood handle, 22 x 77 mm section			
1500		**118143**	
2500		**118142**	
3500		**118132**	
Flat head handle screw			
80		**118135**	



ROUND PEEL

Beechwood

Total L mm	Ø mm	Code	Price
Peel with handle			
3000	350	**118136**	
Peel without handle, delivered with 2 screws			
	300	**118139**	
	350	**118138**	
	400	**118140**	
	450	**118141**	



PEEL

Beechwood, no handle, delivered with 2 screws.

L mm	W mm	Code	Price
600	180	**118121**	
600	220	**118122**	
600	300	**118124**	
600	400	**118123**	



BREAD BASKET
HDPE. Solid bottom. Stackable when empty.
Size suitable for Tradition baguettes.

L mm	W mm	H mm	C.L.	Code	Price
640	450	555	120	**511006**	



STACKABLE BREAD BASKET
Borehole bottom and sides.

L mm	W mm	H mm	C.L.	Code	Price
Color : Chocolate					
655	455	680	150	**511011**	
Color : Ivory					
655	455	800	176	**511012**	



BREAD BASKET HOLDER
Tilting stand for bread basket to facilitate the transfer of baguettes to the basket. Stainless steel tubing diameter 20 mm.

L mm	W mm	H mm	Code	Price
630	365	230	**511090**	



STACKABLE AND NESTABLE BREAD BASKET
Borehole bottom and sides. Colors: yellow.
Bottom 600 x 400 mm. For use with trolley ref 140523 and 140524.

L mm	W mm	H mm	C.L.	Code	Price
560	360	633	150	**511009**	



CONTAINER TROLLEY WITH CAOUTCHOUC WHEELS
Universel. For containers of 600 x 400 mm and 400 x 300 mm, PEHD red.
4 castor wheels with rubber tyre, no brake. Galvanised housing.

L mm	W mm	H mm	Load Kg	Code	Price
610	410	170	300	**140524**	



EUROPEAN STANDARD CONTAINER TROLLEY
For containers of 600 x 400 mm. European Standard and stackable bread baskets 511011 and 511012. 4 castor wheels without brakes, Galvanised housing.
Color: grey.

L mm	W mm	H mm	Load kg	Code	Price
604	402	162	180	**531101**	



UNIVERSAL CONTAINER TROLLEY
For containers of 600 x 400 mm, PEHD grey.
4 polyamid wheels, **2 with brakes.**

L mm	W mm	H mm	Load Kg	Code	Price
610	410	170	300	**140523**	









SHOX PAPERBAKERY BASKET
Borehole bottom and sides. Colors: orange / ivory. Stackable or nestable when empty.

L mm	W mm	H mm	C.L.	Code	Price
600	400	120	20	**511005**	



WICKER BREAD BASKET

Ø mm	H mm	L mm	W mm	Code	Price
Round with handle					
250	535			**512015**	
400	800			**512018**	
Round without handle					
300	510			**512016**	
Rectangular					
	500	400	300	**512019**	



WICKER BASKET FOR BREAD

Ø mm	H mm	Code	Price
280	855	**573421**	



PIZZA GRIDS
Plated aluminium grid. Easy for handling pizzas with a peel. Fast assembly of the pizzas (possibility to prepare in advance). Homogeneous dough-cooking thanks to air circulation.

SOFT DOUGH - FAST COOKING



RECTANGULAR PIZZA GRIDS

L mm	W mm	Code	Price
410	280	**310439**	
530	320	**310440**	
600	400	**310441**	



ROUND PIZZA GRIDS

Ø mm	Code	Price
230	**310442**	
280	**310445**	
305	**310446**	
330	**310447**	
380	**310448**	
430	**310449**	
480	**310451**	



NEW!

PERFORATED PIZZA TRAY
Aluminium. Perforations Ø 9mm.

Ø mm	H mm	Code	Price
280	12	**310465**	
305	12	**310466**	
330	12	**310467**	
350	12	**310468**	

DESTOCKAGE



PIZZA DISH
Perfectly moist, round pizzas thanks to grid cooking and mould shape.
Tinplate dish.
Alu. mobile grid.

Ø mm	L mm	Code	Price
260	15	**340719**	
340	15	**340721**	



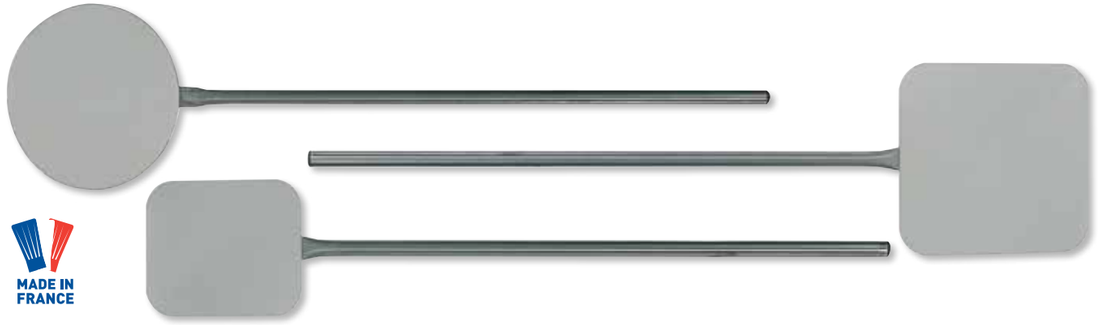
PIZZA CUTTING WHEEL
Strong shape with ergonomic polyethylene handle. Stainless-steel wheel.

Ø mm	Code	Price
100	**141035**	



PIZZA CUTTER
Pizza cutting wheel. Stainless-steel.

Ø mm	L mm	Code	Price
60	180	**141031**	



MADE IN FRANCE

STAINLESS STEEL PIZZA PEEL
Peel and handle Ø 25 mm. Stainless steel.

Total L mm	L handle mm	L mm	W mm	Code	Price
Rectangular peel					
1200	925	270	220	**118005**	
1300	925	330	310	**118006**	
Square peel					
1360	925	400	400	**118007**	

Total L mm	L handle mm	Ø mm	Code	Price
Round peel				
1165	925	240	**739224**	
1235	925	310	**739231**	
1305	925	380	**739238**	
1375	925	450	**739245**	



PIZZA PEEL
Aluminium. Wood handle.

L mm	W mm	Total L mm	Code	Price
350	300	875	**072170**	
350	300	1325	**072172**	



FLAT BOTTOM LADLE
For pouring and spreading tomato sauce onto dough.
Monoblock stainless steel.

L mm	Ø mm	C cl	Code	Price
360	100	23	**112046**	

WOODEN PEEL ON PAGE 229

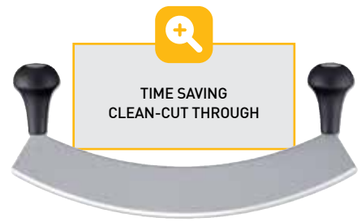




DOUGH CONTAINER
Food safe.

L mm	W mm	H mm	C.L.		Code	Price
600	400	70	13,7	PP	**510111**	
600	400	100	20	PEHD	**510112**	
Lid				PP	**510311**	

TIME SAVING
CLEAN-CUT THROUGH



BENT PIZZA KNIFE
Cut pizzas in a single motion: saving time.
Stainless steel blade. Handle in PP.

L mm	W mm	H mm	Code	Price
360	45	160	**181021**	

NON-STICK SHEETS

PFOA FREE

MADE IN FRANCE



- Aluminium trays with non-stick coating, PTFE.
- Food-safe lacquered underside.
- Maximum cooking temperature: 250°C.
- These trays are light (3 times lighter than a standard black sheet metal tray).
- Does not rust, can be used in cold stores and proofing rooms.
- No need to grease.
- Pinched-edge trays, height 10 mm.



EXAL SHEET
Non-stick bi coating. Suitable for breads, choux pastry, puff pastry.

L mm	W mm	Th. mm		Code	Price
400	300	1,7		**310201**	
600	400	1,7		**310202**	
530	325	1,7	GN 1/1	**310203**	



"PREMIUM" EXAL SHEET
The crimped surface helps to brown products.
Extra-non-stick and easy turning out.
Suitable for cooking frozen products.

L mm	W mm	Th. mm		Code	Price
400	300	1,7		**310211**	
600	400	1,7		**310212**	
530	325	1,7	GN 1/1	**310213**	



EXAL "PLUS" SHEET
4-layer crossed non-stick coating. Thick tray.
Particularly suited for cooking delicate and dry products.

L mm	W mm	Th. mm		Code	Price
600	400	2		**310222**	
530	325	2	GN 1/1	**310223**	



ROUND PIE SHEET EXAL
Ideal for baking individual items:
flat cakes, pies. Maximum oven temperature: 250° C.

Ø mm	Th. mm	Code	Price
240	1,7	**310433**	
260	1,7	**310434**	
280	1,7	**310435**	
300	1,7	**310436**	
320	1,7	**310437**	

BLUE STEEL SHEETS

MADE IN FRANCE



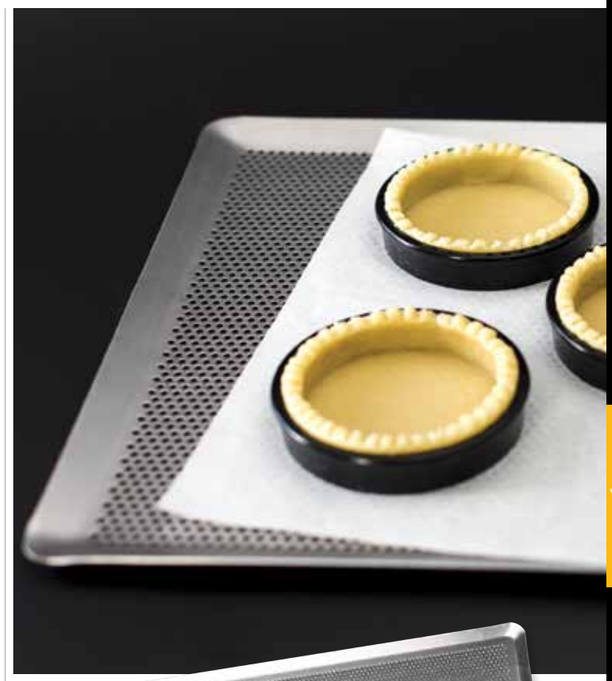
OVEN SHEET"MATFER"
Specially designed for ovens, with 4 gripped edges. Superior quality, deburred, very distortion resistant. Maximum operating temperature +350°C/662°F.

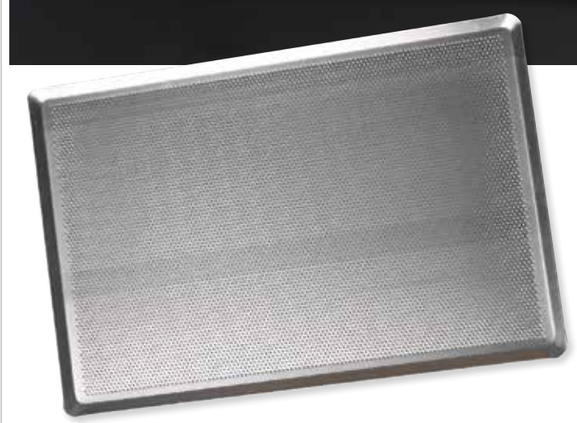
L mm	W mm	Th. mm		Weight Kg	Code	Price
400	300	1,5		1,5	**310101**	
530	325	1,5	GN 1/1	2	**310107**	
600	400	1,5		2,8	**310103**	
650	530	1,5	GN 2/1	3,5	**310108**	
660	457	1,5		2	**310104**	



ROUND PIE SHEET
Ideal for making pizzas. Maximum operating temperature +350°C/662°F.

Ø mm	Th. mm	Code	Price
200	1,5	**310401**	
220	1,5	**310402**	
240	1,5	**310403**	
260	1,5	**310404**	
280	1,5	**310405**	
300	1,5	**310406**	
320	1,5	**310407**	
360	1,5	**310408**	
400	1,5	**310409**	





PERFORATED OVEN SHEET
Perforations Ø 3 mm, 4 gripped edges.

L mm	W mm	Th. mm		Weight Kg	Code	Price
600	400	1,5		2	**310156**	
530	325	1,5	GN 1/1	1,5	**310157**	

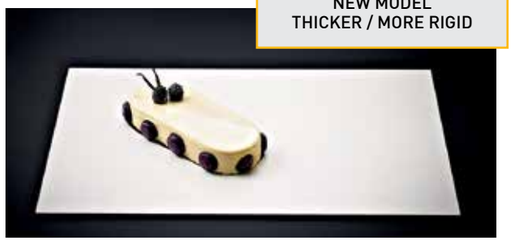
PREPARATION TIPS FOR USING BLUE STEEL SHEETS

- The new sheets must be used after a pre-treatment curing process.
- The new sheets must be **heated to 100 °** C for a good hot cleaning, with a piece of cloth. The operation must be repeated three times.
- Then, the sheets or pans must be **greased** with oil or good-quality fat food and **heated at 180°C for 2 hours**.
- **Clean with the piece of cloth once again** when out of the oven, and then grease them.
- They are **ready to be used.** The greasing operation must be repeated before every use.

Reminder: Blued plate sheets are humidity-sensitive.
They should not be stored in a wet environment (cold chamber, fermentation chamber). Clean only with dry cloth. The use of abrasive sponge is forbidden. It can damage the top layer of metal and make it lose its properties. Washing is not recommended. If sheets are washed, make sure to dry them and grease them immediately afterwards, following the above-described process.

SHEETS

NEW MODEL
THICKER / MORE RIGID



SMOOTH, EDGELESS SHEET

No rim, extra-rigid. Dishwasher safe. Approved for food contact. Suitable for temperatures -20°C to +85°C. Melamine resin.

L mm	W mm	Th. mm	Code	Price
600	400	6	310812	



SPECIAL FOR
DEEP FREEZE

STORAGE AND PREPARATION TRAY

ABS. White. Can be used at temperatures of -40° to +70°C.

L mm	W mm	D mm	Code	Price
600	410	25	275501	
530	325	25	275503	

IDEAL FOR STORING CHOCOLATES AND FOR
PREPARING FRAGILE DESSERTS.



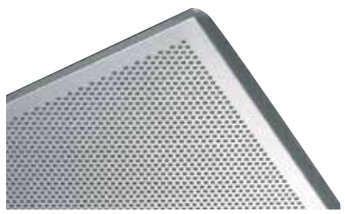
STAINLESS STEEL SHEET

4 gripped edges.

L mm	W mm	Th. mm		Code	Price
400	300	1		310621	
600	400	1		310623	
530	325	1	GN 1/1	310625	
650	530	1,5	GN 2/1	310624	

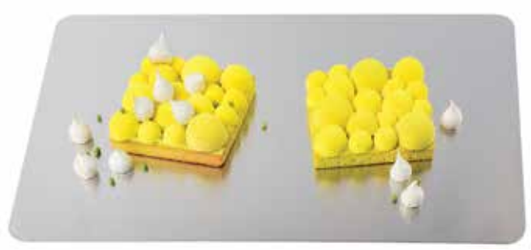
PERFORATED ALUMINIUM SHEET

The perforations contribute to the circulation of hot air, an ideal baking medium for Exopat mats and Flexipan sheets. Perforations Ø 3 mm. Gripped edges.



L mm	W mm	Th. mm		Code	Price
400	300	1,5		310609	
530	325	1,5	GN 1/1	310610	
600	400	2		310612	

MADE IN FRANCE



NEW!

ALUMINIUM DISPLAY SHEET

Without edges.

L mm	W mm	Th. mm	Code	Price
600	400	2	310615	



①



②

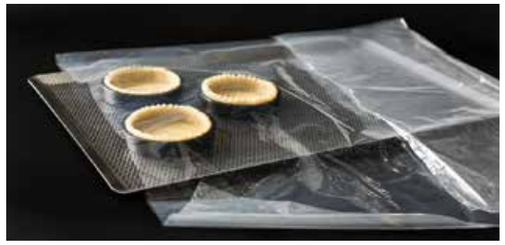
	L mm	W mm	H mm	Th. mm	C.L.	Code	Price
①	Aluminium						
	600	400	20	2	4,5	529401	
②	Aluminium with non-stick coating						
	600	400	20	2	4,5	663201	



PAPER CLIP "CLIP'PLAC"

Keeps the siliconised paper on plates during cooking in a rotary or forced-air oven. Avoid the sheet sticking with dough and hence the need to clean the plate. Stainless steel spring. 24 clips bag.

L mm	W mm	Code	Price
23	10	111892	



COVERS FOR SHEETS

Low density polyethylene. Supports freezing. Bag of 100 covers, bundles of 50.

L mm	W mm	Th. µ	Code	Price
800	550	40	322020	

OVEN SHEETS WITH LIP



ROUNDED CORNERS
WITHOUT SOLDERING
=
EASIER TO CLEAN

OVEN SHEET WITH LIP

Single piece oven sheets. **Totally watertight. Easy to clean rounded corners.**
Edge height: 20 mm.



ALUMINIUM DISPLAY SHEET

For the store and for baking, small edges gripped.

L mm	W mm	Th. mm		Code	Price
400	300	1,5		310601	
530	325	1,5	GN 1/1	310606	
600	400	2		310604	



L mm	W mm	H mm	Th. mm	C.L.	Code	Price
Blue steel						
600	400	20	1,5	4,5	455001	
530	325	20	1,5	3	455003	

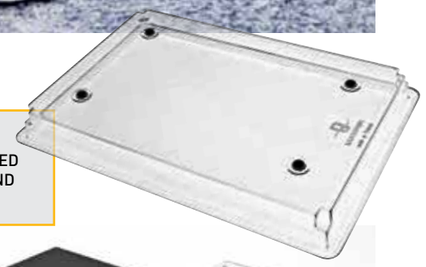


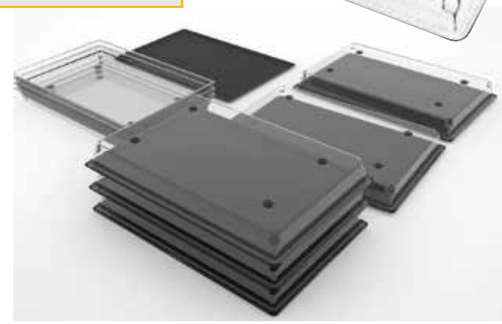
L mm	W mm	H mm	Th. mm	C.L.	Code	Price
Stainless steel						
600	400	20	1	4,5	713401	
530	325	20	1	3	713403	

CLOCHE FOR PASTRY TRAY



WELL PROTECTED
TRANSPORT AND
STORAGE



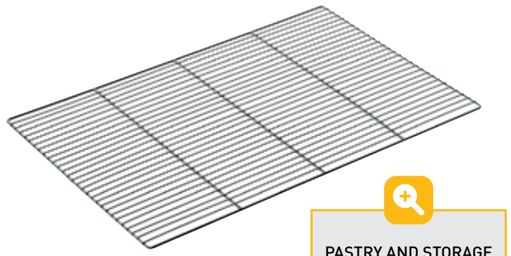


CLOCHE FOR PASTRY TRAY

A unique solution for protecting products from contamination during storage.
Cloche suitable for pinched-edged trays.
Compatible with shelf storage and refrigerator trays.
Stackable when empty. Nestable.
Non-slip thanks to skids inserted onto the individual moulds.
Height beneath cloche, 61mm.
Thermoformed PET.

L mm	W mm	Code	Price
600	400	322018	

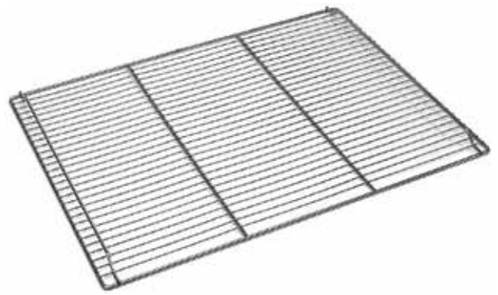




PASTRY AND STORAGE SPECIAL

FLAT CHROMED GRID
Chromed steel wire .

L mm	W mm	N° of Cross pcs	Ø Cross pcs	N° of wires	Ø wires	Code	Price
							Batch of 5
600	400	3	5	28	2	312110	



SPECIAL FERMENTATION GRID
With or without racks. For fermenting bread on mats linen or EVOPAN®.

L mm	W mm	N° of Cross pcs	Ø Cross pcs	N° of wires	Ø wires	Code	Price
2 racks, side 600							
600	800	2	7	22	3	312130	
2 racks, side 800							
800	600	2	7	28	3	312131	
Without rack							
800	600	2	7	22	3	312132	



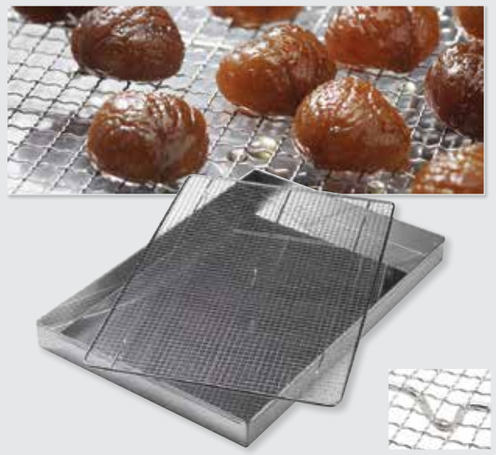
ROUND GRATE
Soldered grates in chrome steel generally used to cool cakes after baking.

Ø mm	Code	Price
With 3 feets		
200	312501	
240	312502	
280	312503	
320	312504	
360	312505	



GRID WITH FEET
Stainless steel wire.

L mm	W mm	N° of Cross pcs	Ø Cross pcs	N° of wires	Ø wires	Code	Price
600	400	3	5	28	2	312212	



STAINLESS STEEL CONFECTIONARY RACKS
Square mesh 9 x 9 mm racks with 5 feet. Ideal for drying the small confectionary (up to 1cm). For use with the 600 x 400mm case, code 340304.

L mm	W mm	H mm	N° of Cross pcs	Ø Cross pcs	Ø wires	Code	Price
590	390	19	3	3	1	313503	

© Rina Nurra - Ferrandi Pâtisserie



"COOKIES" SHEET ST/STEEL
For easy uniform setting of biscuits, 6 troughs, not closed, 42 mm wide.

L mm	W mm	D mm	Code	Price
350	300	25	310713	



"DENTS DE LOUP" SHEET ST/STEEL
For making biscuits, triangular troughs, width: 35 mm.

L mm	W mm	D mm	Code	Price
280	300	25	310712	



FLARED CONFECTIONER'S SHEET
With slightly flared edges. Aluminium.

L mm	W mm	T mm	Th. mm	C.L.	Code	Price
600	400	30	1	6	310455	

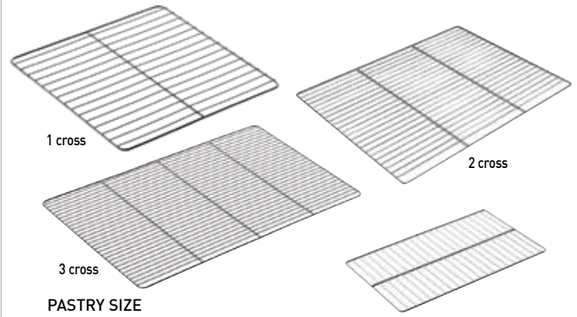


STAINLESS STEEL SHEET FOR TULIP CUPS
Rigid sheet to make it easier to fill your tulip cups and muffin cases and to take them to and from the oven. Optimal air circulation for even baking. Special size for use with 600x400mm baking sheets or racks. Stainless steel with handles.

Ø shaped mm	N° of shaped	L mm	W mm	H mm	Code	Price
45	51	560	360	21	310717	
70	22	560	360	38	310718	



FLAT STAINLESS STEEL GRID
Stainless steel wire.



PASTRY SIZE

	L mm	W mm	N° of Cross pcs	Ø Cross pcs	N° of wires	Ø wires	Code	Price
standard	400	300	2	4	22	2	312123	
standard	600	400	3	5	29	2	312124	
renforced	600	400	2	6	24	3	312126	
standard	800	600	2	7	22	3	312132	

GASTRONORM SIZE

	L mm	W mm	N° of Cross pcs	Ø Cross pcs	N° of wires	Ø wires	Code	Price
GN 1/2	265	325	1	7	6	4	711105	
GN 2/3	354	325	1	5	15	2	711006	
GN 1/1	530	325	1	6	20	2	711003	
GN 2/1	650	530	3	7	20	3	711002	
GN 2/1	650	530	3	6	32	2	071112	

REINFORCED GRID
Specially designed for storing heavy products.

	L mm	W mm	N° of Cross pcs	Ø Cross pcs	N° of wires	Ø wires	Code	Price
GN 1/1	530	325	1	7	20	3	711103	



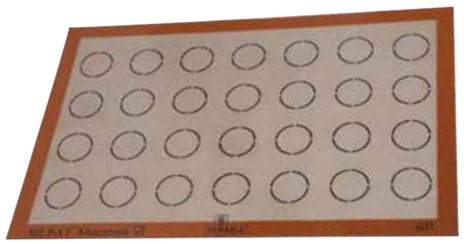


MADE IN FRANCE

"SILPAT" NON-STICK MAT

- A flexible mat for baking on baking trays, can be used for pastries, sugar work and brittle.
- Recommended for use with perforated baking trays or grills.
- Use in ovens of all types.
- Heat resistant from -40°C to +300°C.
- No greasing needed.
- Wipes clean with a sponge.
- Silicone-impregnated woven glass fabric.

Dim. mat mm	For sheets mm	Pkg	Code	Price
400 x 300	1/2 "pâtissier"	1	**321000**	
520 x 315	GN 1/1 - 530 x 325	1	**321001**	
585 x 385	600 x 400	1	**321002**	
620 x 420	660 x 460	12	**321003**	



321009



MADE IN FRANCE

SILPAT NON-STICK MAT FOR MACAROONS

With 35 mm circle markings for even arrangement.

Dim. mat mm	N° of macaroons	Code	Price
585 x 385	63 (9 x 7)	**321008**	
375 x 275	28	**321009**	







MADE IN FRANCE

"EXOPAT" NON-STICK BAKING MAT

Decorated with Matfer's trademark white borders.

- A flexible mat for baking on baking trays, can be used for pastries, sugar work and brittle.
- Recommended for use with perforated baking trays or grills.
- Use in ovens of all types.
- Heat resistant from -40°C to +300°C.
- No greasing needed.
- Wipes clean with a sponge.
- Silicone-impregnated woven glass fabric.

Dim. mat mm	For sheets	Pkg	Code	Price
400 x 300	Sugar heating lamp	1	**321030**	
520 x 315	GN 1/1	1	**321031**	
585 x 385	600 x 400	1	**321032**	
620 x 420	660 x 460 (USA)	100	**321004**	



BAKING NON-STICK FIBER GLASS SHEET

Non-stick, reusable. In fibre glass, thickness 8/100 mm, impregnated with PTFE. Can be used on black or aluminium baking sheets.
Usage temperature = 250°C max.
Product that can be cut to suit specific shapes or moulds.

Dim. sheet mm	Code	Price
		Pack of 6
570 x 370	**320412**	

FIND MACAROON PYRAMIDS IN THE CATALOGUE

FLO



BAKING PAPERS

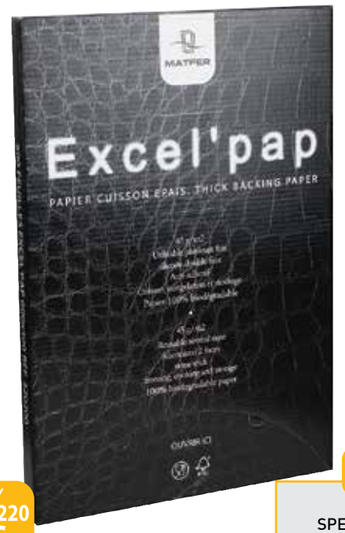


ECOPAP BAKING PAPER

Unbleached brown paper, combining ecology with economy, with non-stick silicone coating on both sides.
Reusable up to 1 or 2 times depending on conditions of use.
Suitable for all cakes and patisseries.

Dim. sheet mm	g/m²	papers/ stack	Code	Price
600 x 400	39	500	**320211**	
530 x 320	39	500	**320213**	

ALL OUR PAPERS EXCEL'PAP, EXOPAP ET ECOPAP ARE 100% BIODEGRADABLE



-40/ +220 °C

SPECIAL FOR SWEET PRODUCES

"EXCEL'PAP" BAKING PAPER

Double-sided silicon paper, 45 g/m².
Superior quality, suitable for baking delicate products such as tuiles, joconde cake, succès, macaroons, etc.
Reusable approx 10 times.

Dim. sheet mm	g/m²	papers/ stack	Code	Price
600 x 400	45	500	**320200**	



NEW!

EXOPAP BAKING PAPER

Size adapted to fit raised-edged trays, also prevents paper creasing in fan ovens.

Dim. sheet mm	g/m²	papers/ stack	Code	Price
575 x 375	41	500	**320231**	

SPECIAL FREEZING

-40/ +220 °C


© Juliette Pradels - Jérôme Villette

"EXOPAP" BAKING PAPER

Siliconed paper, double side. **For cooking, frying, freezing, decorating, storing, interleaving.**
Can be used 4 or 5 time each side depending on the type of cooking.

Dim. sheet mm	g/m²	papers/ stack	Code	Price
600 x 400	41	500	**320201**	
600 x 400	41	250	**320202**	
530 x 320	41	500	**320203**	



ECOPAP BAKING PAPER

Packaging and size suited for domestic use, for 400 x 300 mm sheets.
Cardboard dispenser box of 50 sheets.

Dim. sheet mm	g/m²	papers/ stack	Code	Price
400 x 300	40	50	**320230**	

Our papers are made exclusively with natural materials, using resources from sustainable forests.
They contain no fluorinated chemicals or other foreign substances.

FSC
ACCREDITED
FSC-ACC-022

- Eliminates the baking sheet cleaning process = time saving.
- No need to grease.
- HACCP approved, BRC certified.
- Environmentally friendly: multiple uses, no cleaning product for plates.
- Environment friendly : multiples uses,
- Easy to handle.
- Low investment costs.
- Multiple uses.
- Cardboard dispenser box.





MADE IN FRANCE

SABRE

Compact appliance for dispensing or manual cutting of professional-size rolls of foil.

L mm	D mm	H mm	Model	Code	Price
436	212	140	Sabre 300	**960330**	
590	212	140	Sabre 450	**960345**	



BAKEWELL PAPER

Non-stick. In a continuous roll. Supplied in dispenser box.
Length 75 metres. Thickness of the paper: 41 g/m².

L m	W mm	Code	Price
75	450	**111320**	



QUICK ACCESS TO SHEETS

BAKING PAPER DISPENSER

Meets health and safety requirements: no packaging in kitchens. Holder for 500 sheets.
Suitable for storage on pastry trolley trays.
Dispenses sheet-by-sheet for ease of use. Efficiently protects paper from grime. Heat-formed ABS, paper not included.

L mm	W mm	H mm		Code	Price
535	330	50	GN 1/1	**320253**	
605	405	50	600x400 mm	**320260**	


© Juliette Pradels / Jérôme Villette

-40/ +220 °C

ROLL OF EXOPAP PAPER

Can be used in the dispenser SABRE.
Provide economic dispensing when special sizes are required.
75m roller.

W mm	L m	g/m²	Code	Price
				Box of 3 rollers
400	75	41	**320205**	

MOULDS : WHICH MATERIAL TO CHOOSE ?



EXOGLASS®



- Perfect cooking and colouring.
- Retains shape, unbreakable.
- Composite material.
- Non-stick without greasing (except grooved).
- Stainless and dishwasher safe.



Testimonial...

"Matfer's Exoglass® moulds make my everyday work easier. I really appreciate their utilization qualities. Raised dough does not oxidize the moulds, making cleaning easy and fast by hand or in the dishwasher. This material means that I no longer need to grease except for really soft doughs such as fluted patterns and cakes. I can mould-release my tarts, cakes or loaves immediately after removing them from the oven, without any risk of burns. They have beautiful even deep browning, making you want to bite into the cake. I sell a great number of cakes and the individual cake moulds by Exoglass® mounted on a plate, gain a lot of handling time. Buying these moulds is a long-term investment guaranteeing the quality of work of my teams and regular quality of the products sold to my customers in the shop".

M. CAPEZZONE - Baker Pastrymaker in Courbevoie.



EXAL

+230 °C | -20°C

- Grease-free cooking.
- Easy removal from mould.
- Thick aluminium coated with multi-layer PTFE.
- For savoury and sweet preparations.

Light greasing on first uses will extend the life of the coating.



EXOPAN

PFOA FREE | +230 °C

- Fast, grease-free colouring.
- Easy removal from mould.
- Fine steel coated with multi-layer PTFE.
- For sweet preparations only.
- Clean with hot water, degreasing product, and wiping.

Light greasing on first uses will extend the life of the coating.



GASTROFLEX®
FLEXIPAN®
SILFORM®

+280 °C | -40°C

- A wide variety of shapes.
- Flexible structure in knitted glass coated with silicon.
- Easy removal from mould.
- Designed for cooking or chilling, and for savoury or sweet products. Plate Size: suitable for serial production.
- Simple cleaning with water.



STAINLESS STEEL

-20/+250 °C

- Recommended for cooking acidic products.
- Fine stainless steel.
- Grease before each use.

The Exoglass® guarantee: perfect cooking and coloration, easy removal





SOLID AND ROBUST:
Made from Exoglass®, these baking sheets do not warp.

MOULD PREPARATION:

No need to grease the mould if there is fat in the dough.
However, we recommend greasing to add flavour and colour to the dough.



SUITABLE FOR MODERN PRODUCTION:
Can be used straight from freezer to oven.

BAKING:

Bake on sheets or racks.
Certain moulds are available with appropriate bases.
Multipurpose: sweet or savoury.



EASY TO CLEAN:
Hand wash and dishwasher safe.

TURNING OUT:

Exoglass® moulds have the advantage of low inertia to heat. They can be handled without danger a few seconds after removing from the oven.
Perfect turn-out!



FLARED MILLASSON

	Ø mm	H mm		U.V.	Code	Price
NEW!	80	20		10	345118	
	90	20		12	345109	
	100	20	Quiche	12	345110	
	110	20		12	345111	
	120	20		12	345112	



FLUTED ROUND TARTLET

Ø mm	H mm	U.V.	Code	Price
80	18	12	345656	
90	18	12	345657	
100	20	12	345658	
110	20	12	345659	



FLUTED OBLONG TARTELET MOULD

Ø mm	W mm	H mm	U.V.	Code	Price
117	70	18	12	345202	



With the kind participation of FERRANDI PARIS

ELONGATED SHAPE, SUITABLE FOR SNACKING ON THE MOVE



OBLONG TARTELET EXOGLASS®
Mould can be used with a manual or automatic dough press, or with cutter no. 153120.

L mm	W mm	H mm	U.V.	Code	Price
130	40	20	48	345120	



MILLASSON MOULD
Rigid form, easy to line, dough gets baked uniformly.

	Ø mm	H mm		U.V.	Code	Price
NEW!	70	18		50	345106	
	80	20		50	345108	
NEW!	90	20		50	345113	
NEW!	80	20	Blister	10	345118	



INDIVIDUAL PIE MOULD

Ø mm	H mm	Edge	U.V.	Code	Price
100	30	Fluted	12	345151	
100	30	Plain	12	345201	



PLAIN ROUND TARTLET MOULD

Ø mm	H mm	U.V.	Code	Price
70	10	24	345676	
80	12	24	345678	
90	13	12	345680	
100	15	12	345681	



CONES

Ø mm	H mm	U.V.	Code	Price
35	140	12	345446	
50	140	12	345448	



CHEESE TUBE

To form dough tubes which can be decorated.

Ø mm	L mm	U.V.	Code	Price
25	100	6	345143	



BREAD AND BRIOCHE MOULD

L mm	W mm	W mm	H mm	Weight g (1)	Code	Price
180	85	75	75	300	345933	
250	90	80	75	500	345934	
270	100	90	90	800	345935	
290	110	100	100	1000	345936	

(1) Weight of dough per mould.



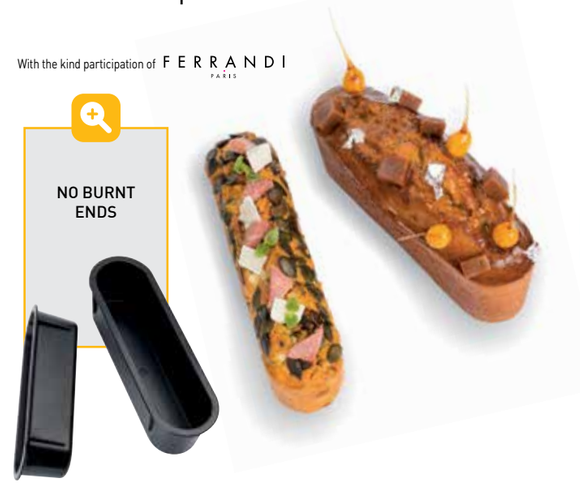


TART RINGS

2 edges: 1 rounded for classic lining with cut pastry and 1 straight for level lining of neat tartlets.

Ø mm	H mm	U.V.	Code	Price
60	17	6	346701	
65	17	6	346702	
70	17	6	346703	
75	17	6	346704	
80	19	6	346705	
85	19	6	346706	
90	19	6	346707	
100	20	6	346708	
120	22	1	346709	
160	25	1	346711	
180	25	1	346712	
200	25	1	346713	
220	25	1	346714	
240	25	1	346715	
260	25	1	346716	
280	25	1	346717	

With the kind participation of FERRANDI PARIS



OBLONG CAKE MOULD EXOGLASS®

Ends are softer thanks to their rounded shape.

L mm	W mm	H mm	C cl	Code	Price
180	45	45	290	345078	
210	55	55	500	345079	



LOAF TIN

5mm widening each side.

L mm	W mm	H mm	C cl	Code	Price
140	80	80	80	345071	
180	80	80	100	345073	
200	80	80	115	345074	
250	80	80	145	345075	
300	80	80	175	345076	



INDIVIDUAL BRIOCHE MOULD

Ø mm	H mm	N° of waves	U.V.	Code	Price
70	28	12	24	345233	
75	28	10	12	345234	
80	32	10	12	345235	



RAMEKIN MOULD

Ø mm	H mm	C cl	U.V.	Code	Price
82	40	20	6	345604	



ROUND BABA MOULD

Ø mm	H mm	C cl	U.V.	Code	Price
45	45	6	6	345591	
50	50	8	6	345592	
55	55	10	6	345593	
60	60	14	6	345594	
70	70	22	6	345595	



OPEN SAVARIN MOULD

Ø mm	H mm	C cl	U.V.	Code	Price
70	15	4,5	12	345621	
80	18	6,5	12	345622	



CANNELÉ MOULDS

Ø mm	H mm	C cl	U.V.	Code	Price
35	35	2,3	6	345415	
45	45	5	6	345416	
55	55	9	6	345417	



KUGELHOPF MOULD

Ø mm	H mm	C cl	U.V.	Code	Price
95	60	30	6	345638	
140	70	50	1	345639	
200	103	180	1	345642	



CAKE MOULD INDIVIDUAL

L mm	W mm	H mm	C cl	U.V.	Code	Price
90	40	40	11	6	345060	



CANNELÉ MOULD SHEETS

Overall dimensions 400 x 300 mm.

Ø mm cannelé	No. of molds	Code	Price
35	30	347415	
45	25	347416	
55	16	347417	



15 KUGELHOPF MOULD SHEET

L mm	W mm	Ø kugelhopf mm	Code	Price
600	400	95	347638	



15 CAKES BAKING SHEET

Fast filling, cooking and handling. Moulds are detachable for cleaning. Exoglass® cake locking on a special stainless steel tray.

L mm	W mm	Code	Price
400	300	347060	





SPECIAL DOUGH MOULD PRESS

EXOGLASS® MILLASSON MOULD

Rigid form, easy to line, dough gets baked uniformly.

	Ø mm	H mm		U.V.	Code	Price
NEW!	78	18		50	345106	
	80	20		50	345108	
NEW!	90	20		50	345113	
NEW!	80	20	Blister	10	345118	



FIND EXOGLASS® CUTTERS, ON PAGE 327-328

SHAPED CUTTERS

For cutting pastry bases to fit your moulds.

Millassons	Cutters		
Ø mm	Ø mm	Plain	Fluted
60	85	150162	150122
65	90	150163	150123
70	95	150164	150124
75	100	150165	150125
80	110	-	150126
85	110	-	150126
90	120	154054	150127
95	120	154055	150127
100	130	-	150128
110	140	-	150231
120	150	-	150232



EXAL MILLASSON MOULD

Or quiche.

Ø mm	H mm		U.V.	Code	Price
60	17	Rolled Edge	12	334150	
80	18	Rolled Edge	12	334154	
90	19	Rolled Edge	6	334156	
100	20	Clean lip edge	12	334177	



EXOPAN MILLASSON MOULD

Rolled edge.

Ø mm	H mm	U.V.	Code	Price
60	17	25	331731	
65	17	25	331732	
70	17	25	331733	
75	18	12	331734	
80	18	12	331735	
85	18	12	331736	
90	19	12	331737	
95	20	12	331738	
100	21	12	331739	



MILLASSON MOULD EXOGLASS®

Rigid form, easy to line, dough gets baked uniformly.

	Ø mm	H mm		U.V.	Code	Price
NEW!	80	20		10	345118	
	90	20		12	345109	
	100	20	Quiche	12	345110	
	110	20		12	345111	
	120	20		12	345112	

MADE IN FRANCE



With the kind participation of FERRANDI PARIS



ELONGATED SHAPE, SUITABLE FOR SNACKING ON THE MOVE

OBLONG TARTLET EXOGLASS®

Mould can be used with a manual or automatic dough press, or with cutter no. 153120.

L mm	W mm	H mm	U.V.	Code	Price
130	40	20	48	345120	



EXOPAN PLAIN ROUND TARTLET MOULD

Ø mm	H mm	U.V.	Code	Price
45	9	25	332671	
50	9	25	332672	
55	9	25	332673	
60	10	25	332674	
65	10	25	332675	
70	10	25	332676	
75	11	25	332677	
80	12	25	332678	
90	13	12	332680	
100	15	12	332681	



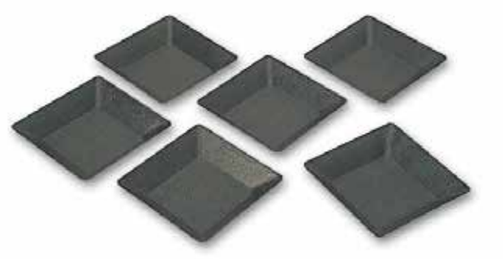
EXOPAN PLAIN ROUND DEEP TARTLET MOULD

Ø mm	H mm	U.V.	Code	Price
45	12	25	332691	
50	12	25	332692	
55	13	25	332693	
60	15	25	332694	
65	16	25	332695	
70	17	25	332696	
75	19	25	332697	
80	20	25	332698	



PLAIN ROUND TARTLET MOULD

Ø mm	H mm	U.V.	Code	Price
70	10	24	345676	
80	12	24	345678	
90	13	12	345680	
100	15	12	345681	



EXOPAN SQUARE TARTELET MOULD

L mm	W mm	H mm	U.V.	Code	Price
57	57	10	25	332631	
68	68	12	25	332632	

MADE IN FRANCE



EXOGLASS® FLUTED OBLONG TARTELET MOULD

L mm	W mm	H mm	U.V.	Code	Price
117	70	18	12	345202	

OBLONG CUTTER

Stainless steel. Plain cutter, with handle. Bevel blade for an effective cut. Shape specially designed for cutting pastry bases meant to line the oblong moulds ref.345202.

L mm	W mm	Code	Price
130	90	153030	



EXAL ROUND FLUTED TARTLET

Ø mm	H mm	U.V	Code	Price
60	10	25	334180	
80	12	25	334185	
100	18	12	334190	
110	20	12	334191	
120	20	1	334192	



EXOPAN ROUND FLUTED TARTLET MOULD

Ø mm	H mm	U.V.	Code	Price
60	10	25	332651	
65	10	25	332652	
70	10	25	332653	
75	12	25	332654	
80	12	25	332655	
85	13	12	332656	
90	15	12	332657	
100	18	12	332658	
110	20	12	332659	
120	20	12	332660	



EXOGLASS® FLUTED ROUND TARTLET

Ø mm	H mm	U.V.	Code	Price
80	18	12	345656	
90	18	12	345657	
100	20	12	345658	
110	20	12	345659	



EXAL GENOESE MOULD

Ø mm	H mm	U.V.	Code	Price
85	16	12	334101	
95	17	6	334102	
105	18	6	334103	

EXOPAN GENOESE MOULD

Ø mm	H mm	U.V.	Code	Price
85	16	12	331611	
95	17	12	331612	
105	18	12	331613	





EXOGLASS® INDIVIDUAL PIE MOULD
Made of composite material.

Ø mm	H mm	Edge	U.V.	Code	Price
100	30	Fluted	12	345151	
100	30	Plain	12	345201	



EXAL ROUND CAKE PAN
Rolled edge.

Ø mm	H mm	Code	Price
100	30	334110	
120	35	334112	
160	40	334116	
200	42	334120	
240	45	334124	
280	45	334128	

GREATER HEIGHT = INCREASED GARNISH CAPACITY



EXOPAN ROUND CAKE PAN

Ø mm	H mm	Code	Price
Fluted cake pan			
100	30	331151	
Plain cake pan, rolled edge			
100	30	331201	
120	32	331202	
140	35	331203	
160	37	331204	
180	40	331205	
200	40	331206	
220	42	331207	
240	42	331208	
260	45	331209	
280	45	331210	
300	47	331211	
320	50	331212	
340	52	331213	
360	55	331214	
400	55	331216	





EXOPAN PLAIN PIE PAN

Ø mm	H mm	U.V.	Code	Price
100	21	12	331739	
120	21	1	332252	
140	22	1	332253	
160	22	1	332254	
180	23	1	332255	
200	23	1	332256	
220	23	1	332257	
240	23	1	332258	
260	23	1	332259	
280	23	1	332260	
300	25	1	332261	
320	27	1	332262	



EXOPAN FLUTED PIE PAN
Fixed bottom.

Ø mm	H mm	Code	Price
160	20	332211	
180	25	332212	
200	25	332213	
220	25	332214	
240	25	332215	
260	25	332216	
280	25	332217	
300	25	332218	
320	25	332219	



EXOPAN FLUTED PIE PAN WITH REMOVABLE BOTTOM
For easy mould removal.

Ø mm	H mm	Code	Price
160	20	332221	
180	20	332222	
200	25	332223	
240	25	332225	
280	25	332227	
300	25	332228	



EXOPAN FRUIT TART PAN

Ø mm	H mm	Code	Price
200	25	332232	
220	25	332233	
240	25	332234	
260	25	332235	
280	25	332236	



EXAL FLUTED PIE PAN

Ø mm	H mm	Code	Price
200	25	334213	
240	25	334215	
280	25	334217	



TATIN TART COPPER MOULD
Flared, in plain copper, tinned copper inside.

Ø mm	H mm	Code	Price
240	38	341221	
280	47	341222	

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MULTIPURPOSE, FOR SWEET OR SAVOURY ITEMS





EXOGLASS® KUGELHOPF
Can also be used to make attractive babas (serving 4).

Ø mm	H mm	C cl	U.V.	Code	Price
140	70	50	1	345639	





EXOGLASS® KUGELHOPF MOULD
Even cooking and easy removal from mould.
Ø 95mm individual moulds.
Lockable on tray by 1/4 turn.

Ø mm	H mm	C cl	U.V.	Code	Price
95	60	30	6	345638	
140	70	50	1	345639	
200	103	180	1	345642	



15 EXOGLASS® KUGELHOPF MOULD SHEET
Fast handling for filling and cooking.
Moulds are detachable for washing.
Stainless steel tray.

Ø mm	W mm	Ø kugelhopf	Code	Price
600	400	95	347638	



GATEAU BATTU CAKE MOULD
Tinplate.

	Ø mm	H mm		Code	Price
NEW!	145	115	4/6 parts	340520	
	160	140	8/10 parts	340521	



EXOPAN KUGELHOPF MOULD

Ø mm	H mm	C cl	Code	Price
160	70	65	331121	
200	100	135	331123	
240	120	250	331125	



CANNELÉ EXOGLASS® MOULDS
Traditional flat-bottom design for greater stability. Also available in 400 x 300mm trays.

Ø mm	H mm	C cl	U.V.	Code	Price
35	35	2,3	6	345415	
45	45	5	6	345416	
55	55	9	6	345417	



CANNELÉ EXOGLASS® MOULD SHEETS
Fluted Exoglass® lockable on tray by 1/4 turn.
Stainless steel tray, 400 x 300mm.
Reduces handling and filling time. Moulds are removable for cleaning.

Ø mm cannelé	No. of molds	Code	Price
35	30	347415	
45	25	347416	
55	16	347417	



NON-STICK ALUMINIUM CANNELÉ MOULDS
Aluminium mould, non-stick inside coating

Ø mm	H mm	C cl	U.V.	Code	Price
35	35	2,5	6	340411	
55	55	9	6	340413	



COPPER CANNELÉ MOULDS
For making the famous Bordeaux cakes (see recipe in "Les pains et viennoiseries de l'École Lenôtre" (Breads from the Lenotre school) +Ref. 811005. Tinned copper inside.

Ø mm	H mm	C cl	Code	Price
35	35	3	340415	
45	45	5	340416	
55	55	8,5	340417	





EXOGLASS® OPEN SAVARIN MOULD

Ø mm	H mm	C cl	U.V	Code	Price
70	15	4,5	12	**345621**	
80	18	6,5	12	**345622**	



EXOPAN SAVARIN CLOSED MOULD

Ø mm	H mm	C cl	U.V.	Code	Price
50	12	2	12	**332611**	
55	13	2,5	12	**332612**	
60	15	3,5	12	**332613**	
65	15	4	12	**332614**	
70	16	5	12	**332615**	
75	17	6	12	**332616**	
80	20	8,5	12	**332617**	



EXOPAN OPEN SAVARIN MOULD

Pressed from a single piece and edged.

Ø mm	H mm	C cl	Code	Price
180	40	50	**331183**	
200	42	75	**331184**	
220	45	95	**331185**	
240	50	125	**331186**	



EXOPAN OPEN SAVARIN MOULD

Ø mm	H mm	C cl	U.V.	Code	Price
70	15	4,5	12	**332621**	
80	18	6,5	12	**332622**	

MADE IN FRANCE



EXOGLASS® RAMEKIN MOULD

Composite material, suitable for both salty and sweet preparation

Ø mm	H mm	C cl	U.V.	Code	Price
82	40	20	6	**345604**	



EXOPAN RAMEKIN MOULD

Not recommended for fruit and vegetable mousses. Use stainless steel or Exoglass® ramekin moulds.

Ø mm	H mm	C cl	U.V.	Code	Price
60	30	7,5	6	**332602**	
90	40	21,5	2	**332604**	



STAINLESS STEEL RAMEKIN MOULD

Mould for creams and mousses. Stainless steel.

Ø mm	H mm	C cl	U.V.	Code	Price
90	40	20	2	**343135**	



BABA DRAINING BOX

Or candy rack.
Consisting of a watertight stainless steel tray with a special grid with narrow mesh 9x9mm
Stainless steel frame with three 6mm cross pieces, 1mm wire, with feet.

	L mm	W mm	H mm	Code	Price
Complete set	600	400	50	**313004**	
Rack only	590	390	19	**313503**	



EXOGLASS® ROUND BABA MOULD

Suitable for all uses, from freezing to baking, for salty, sweet or even the most acidic preparations.

Ø mm	H mm	C Cl	U.V.	Code	Price
45	45	6	6	**345591**	
50	50	8	6	**345592**	
55	55	10	6	**345593**	
60	60	14	6	**345594**	
70	70	22	6	**345595**	



EXOPAN ROUND BABA MOULD

Not recommended for fruit and vegetable mousses. Use stainless steel or Exoglass® round baba moulds.

Ø mm	H mm	C cl	U.V.	Code	Price
45	45	5	6	**331591**	
50	50	8,5	6	**331592**	
55	55	11	6	**331593**	
60	60	14	6	**331594**	
65	65	18	6	**331595**	
70	70	23,5	6	**331596**	



STAINLESS STEEL ROUND BABA MOULD

For cooking mousses and vegetable- or fish-based flans. Stainless steel.

Ø mm	H mm	C cl	U.V.	Code	Price
45	43	6	6	**342476**	
55	53	10	6	**342477**	
65	63	17	6	**342478**	





EXOGLASS® INDIVIDUAL BRIOCHE MOULD

Ø mm	H mm	Waves	U.V.	Code	Price
70	28	12	24	345233	
75	28	10	12	345234	
80	32	10	12	345235	



EXOPAN 18 SMALL WAVES BRIOCHE MOULDS

Ø mm	H mm	U.V.	Code	Price
55	15	25	330641	
60	20	25	330642	
65	21	25	330643	
70	24	25	330644	
75	25	12	330645	
80	30	12	330646	
90	32	12	330647	



EXOPAN RECTANGULAR BRIOCHE MOULD

Or brioche Nanterre, flared.

L mm	W mm	H mm	Code	Price
250	85	40	332291	
300	85	40	332292	



EXOPAN 14 WAVE BRIOCHE MOULD

Ø mm	H mm	Raw dough weight	Code	Price
120	45	150	330132	
140	50	250	330133	
160	65	300	330134	
180	73	450	330135	
200	79	650	330136	
220	86	700	330137	
240	100	800	330138	



EXAL 10 WAVE BRIOCHE MOULDS

Ø mm	L mm	U.V.	Code	Price
75	26	6	334024	
80	31	6	334025	
90	28	6	334026	
100	38	1	334027	



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EXOPAN BRIOCHE MOULD

Ø mm	H mm	N° of waves	U.V.	Code	Price
60	15	12	25	330621	
65	24	12	25	330622	
70	28	12	25	330623	
75	28	10	12	330624	
80	32	10	12	330625	
90	36	10	12	330626	
100	40	10	1	330131	





	Models	Dim. (mm)	U.V.	Code	Price
A.	Boat-shaped	L 62	25	332514	
B.	Deep boat	L 65	25	332510	
C.	Small brioche	Ø 35	25	332511	
D.	Large brioche	Ø 45	25	332512	
E.	Cup Cake	Ø 25 x H 25	12	332513	
F.	Fluted square	38 x 38	25	332515	
G.	Streaked square	40 x 40	25	332516	
H.	Plain square	35 x 35	25	332517	
I.	Diamond	L 57	25	332518	
J.	Fluted Oval	L 45	25	332522	
K.	Ribbed oval-shaped	L 47	25	332523	
L.	Long oval	L 51	25	332524	
M.	Streaked oval	L 50	25	332525	
N.	Rectangle	L 49	25	332526	
P.	Fluted round	Ø 45	25	332528	
Q.	Deep round	Ø 35	25	332529	
R.	Round	Ø 45	25	332527	
S.	Round	Ø 45 x H 17	25	332519	
T.	Round	Ø 30	25	332520	
T.	Round	Ø 35	25	332521	
U.	Plain round	Ø 35	25	332534	
U.	Plain round	Ø 40	25	332535	
V.	Savarin	Ø 35	12	332530	
V.	Savarin	Ø 40	12	332531	
V.	Savarin	Ø 45	12	332532	
W.	Triangular	L 45	25	332533	



50 ASSORTED PETIT FOUR EXOPAN MOULDS

10 assorted models x 5.
Deep boat-shaped 65, small brioche 35, square fluted streaked square, fluted round 45, deep round 35, plain round 40, round marguerite, streaked oval, diamond-shaped.

	Code	Price
Exopan	332001	

MADE IN FRANCE





FIND SPECIFIC PACKAGING IN THE CATOLOGUE

FLO

SHARING MADELEINE MOULD

A taste to be shared!
The "giant" madelaine, invented by Fabrice le Bourdat, revisits a major French baking classic to be shared between family and friends...
XXL mould (500 g of raw dough) in tinplate. Recipe included.

Sheet		Cavity			
L mm	W mm	L mm	W mm	Code	Price
225	175	195	120	**310735**	

EXOPAN SHEET

Neat, pressed trays appreciated by specialists for obtaining soft, golden results.
Non-stick coating.
No greasing required.



EXOPAN "MADELEINE CUP CAKE" SHEET

Sheet		Madeleines			
L mm	W mm	L mm	N° of	Code	Price
360	190	70	12	**310730**	
358	197	80	12	**310731**	
600	400	80	40	**310739**	

EXOPAN "MINI MADELEINE CUP CAKE" SHEET

Sheet		Madeleines			
L mm	W mm	L mm	N° of	Code	Price
395	125	42	20	**310732**	



BISCUIT EXOPAN SHEET

Sheet		Holes			
L mm	W mm	L mm	N° of	Code	Price
330	180	65	8	**310733**	



Sheet		"Cat tongue"			
L mm	W mm	L mm	N° of	Code	Price
315	120	95	10	**310755**	

MADE IN FRANCE



EXOPAN SQUARE CAKE TIN

Slightly widened shape (5 mm widening) to faciliate turning out.

L mm	W mm	H mm	Code	Price
180	180	50	**331663**	
200	200	50	**331664**	
220	220	50	**331665**	
240	240	50	**331666**	



EXOPAN GENOESE PAN

Folded pan with wire edge for strength.

L mm	W mm	H mm	Code	Price
Straight Genoese pan				
300	200	35	**331311**	
350	250	35	**331312**	
400	300	35	**331313**	
Flared Genoese pan				
400	300	50	**331413**	
600	400	50	**331415**	



REFRIGERATOR SPECIAL

STAINLESS STEEL GENEOSE PAN

For biscuits, flans, rice cakes, etc..., straight edges. Watertight, soldered corners. Stainless/steel.

L mm	W mm	H mm	Code	Price
590	390	60	**340305**	
600	400	50	**340304**	



MADE IN FRANCE

EXOPAN SAVOIE PAN

Long tin with widened top (5 mm widening). Optimised length for baking on a tray or rack.

L mm	W mm	H mm	Code	Price
600	110	35	**331110**	



EXOPAN GENOESE MOULD REMOVABLE BOTTOM

Moulds with large waves, low.

Ø mm	H mm	Code	Price
120	20	**331811**	
140	22	**331812**	
160	27	**331813**	
200	30	**331815**	
240	30	**331817**	



FLUTED EXOPAN ROUND TARTLET, REMOVABLE BOTTOM

Ø mm	H mm	Code	Price
200	45	**331682**	
230	45	**331683**	
250	47	**331684**	
280	50	**331685**	

SUPPLIED WITH 2 INTERCHANGEABLE BASES



EXOPAN REMOVABLE ROUND SPRING FORM MOULD

Steel with non-stick coating.
Removable mould with hinges and 2 interchangeable bottoms: 1 flat and 1 rosary shaped bottom with central chimney.

Ø mm	H mm	C cl flat bottom	C cl rosary bottom	Code	Price
240	65	300	270	340215	
260	65	350	310	340216	
280	65	400	360	340217	



MADE IN FRANCE

EXOPAN ROUND ROSARY MOULD

For cream desserts, ice creams etc. beautiful presentation, easy to cut.

Ø mm	H mm	C cl	Code	Price
160	50	75	332282	
180	55	105	332283	



EXOPAN FLARED CAKE PAN

L mm	W mm	H mm	C cl	Code	Price
160	65	60	50	331094	
180	70	65	65	331095	
200	80	70	90	331096	
220	85	75	120	331097	
240	90	80	150	331098	
260	95	85	180	331099	
300	105	95	260	331101	



MADE IN FRANCE

TROIS FRERES RING MOULD

Ø mm	H mm	C cl	Code	Price
160	45	60	332272	
200	60	125	332273	
220	60	145	332274	



NON-STICK HEART MOULD

One piece mould without soldering, waterproof, highly resistant.
Non-stick hard coated steel. Usable from -25° to +250°C.

Ø mm	H mm	C cl	Code	Price
250	61	260	334019	
270	65	330	334020	





LID

L mm	Code	Price
140	346081	
200	346083	
300	346086	

ORIGINAL CAKES COMBINING FLAVOURS AND TEXTURES

EXOGLASS® CAKE WITH FILLABLE MIDDLE

Thanks to the tube inserted into the mould, the cake is baked but hollow in the middle. Fill with colourful textures and different flavours (chocolate, fruit based etc.)
Ø 25 mm tube, slides and is easy to disengage. Exoglass mould, stainless steel tube. Optional stainless steel sliding lid.

L mm	W mm	H mm	Code	Price
140	80	80	345081	
200	80	80	345083	
300	80	80	345086	

EXOGLASS® CAKE PAN

5mm widening each side.

L mm	W mm	H mm	C cl	Code	Price
140	80	80	80	345071	
180	80	80	100	345073	
200	80	80	115	345074	
250	80	80	145	345075	
300	80	80	175	345076	



Exoglass® cake moulds must be greased



EXOGLASS® CAKE MOULD INDIVIDUAL

L mm	W mm	H mm	C cl	U.V.	Code	Price
90	40	40	11	6	345060	



15 EXOGLASS® CAKES BAKING SHEET

Exoglass® cake moulds mounted on special 400 x 300 stainless steel sheet. Easy and fast handling for filling and baking. Moulds are removable for cleaning and lock into place on the sheet with clips.

L mm	W mm	Code	Price
400	300	347060	



With the kind participation of FERRANDI PARIS



NO BURNT ENDS

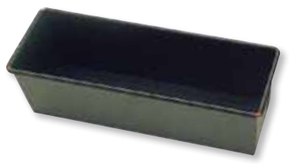
OBLONG CAKE MOULD EXOGLASS®
The extremities are softer thanks to their rounded off shape.

L mm	W mm	H mm	C cl	Code	Price
180	45	45	290	345078	
210	55	55	500	345079	



CAKE MOULD NON-STICK
One piece mould without soldering, waterproof. Non-stick hard coated steel.
Usable from -25° to +250°C.

L mm	W mm	H mm	C cl	Code	Price
200	90	70	105	334015	
250	100	70	145	334016	
300	110	79	215	334017	



EXOPAN STRAIGHT CAKE OR BREAD PAN
Not very flared.

L mm	W mm	H mm	C cl	Code	Price
140	73	70	70	331071	
160	76	75	90	331072	
180	80	80	100	331073	
200	80	80	115	331074	
250	80	80	145	331075	
300	80	80	175	331076	
400	80	80	250	331077	
500	80	80	320	331078	



STRAIGHT EXOPAN TRAVEL LOAF TIN
Enjoying easy-to-eat mini-cakes becomes a real pleasure.

L mm	W mm	H mm	C cl	Code	Price
180	45	45	36,5	331082	



EXOPAN TRAVEL LOAF TIN
A very slightly flared shape for baking sweet or savoury travel loaves to takeaway or serve on a buffet. Baking mini portions of loaves that are easy to handle and easy to eat becomes a real pleasure.

L mm	W mm	H mm	C cl	Code	Price
230	45	50	50	331062	
290	45	50	50	331065	



Find oval fluted cutters, p328.



EXOPAN FLUTED BOAT MOULD

L mm	W mm	U.V.	Code	Price
85	35	25	330602	
100	42	25	330604	
110	45	12	330605	
120	50	12	330606	



EXOPAN PLAIN BOAT MOULD

L mm	W mm	H mm	U.V.	Code	Price
80	35	9	25	330611	
90	40	12	25	330612	
100	45	12	25	330613	
110	50	12	12	330614	
120	50	14	12	330615	
150	60	19	12	330616	



EXOPAN FINANCIER CAKE MOULD
Or puff.

L mm	W mm	H mm	U.V.	Code	Price
86	43	12	25	331601	
95	47	12	25	331602	
98	51	14	25	331603	



© Maria Yakulasova/Jérôme Villette

EXOPAN POMPONNETTE MOULD

Ø mm	H mm	U.V.	Code	Price
40	16	25	331803	
45	18	25	331804	
50	21	25	331805	
55	22	25	331806	
60	23	25	331807	
65	24	25	331808	
70	26	25	331809	



"ROYAL" OVAL EXOPAN

L mm	W mm	U.V.	Code	Price
70	45	25	331761	
80	45	25	331762	



EXOPAN HEART-SHAPED TARTELET MOULD
Fluted tartlet, heart-shaped for "Valentine's Day" specialities.
The heart-shaped cutter ref.153035 is used to cut the appropriate dough bases.

L mm	W mm	H mm	Code	Price
90	85	15	332642	

HEART-SHAPED CUTTER

L mm	W mm	Code	Price
105	100	153035	


© Franck Dunsin/Jérôme Vilette

HEMISPHERE MOULD
Or dome mould.
Stainless steel.

Ø mm	H mm	C.L.	Code	Price
60	32	0,07	**340401**	
70	35	0,09	**340402**	
80	40	0,13	**340403**	
120	60	0,45	**340404**	
140	70	0,72	**340405**	
160	80	1	**340406**	
180	90	1,50	**340407**	

STAINLESS STEEL PIE MOULD
Round, plain, very deep mould with edge. Stainless steel.

Ø mm	H mm	U.V.	Code	Price
70	38	6	**342651**	

MADE IN FRANCE



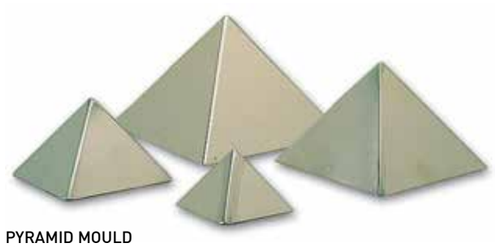
MOULD REMOVAL SPRAY
GMO-free vegetable oil base, non-ionised for easy turning out.
No odour or taste transfer. Suitable for all types of moulds (silicone, stainless steel, copper, etc.) but also waffle irons, crepe makers and planchas.

	C ml	Code	Price
Professional use	600	**322007**	
Public use	250	**322005**	



STAINLESS STEEL CHARLOTTE MOULD
Stainless steel, thickness 10/10, with ears, dishwasher proof.

Ø mm	H mm	C cl	Code	Price
With lid				
70	45	15	**341421**	
Without lid				
100	60	40	**341422**	
120	70	65	**341423**	
140	80	100	**341424**	
160	90	150	**341425**	
180	100	210	**341426**	
200	110	300	**341427**	



PYRAMID MOULD
Stainless steel, square base.

L mm	H mm	U.V.	Code	Price
60	40	6	**341111**	
90	60	6	**341112**	
120	80	1	**341103**	
150	100	1	**341104**	



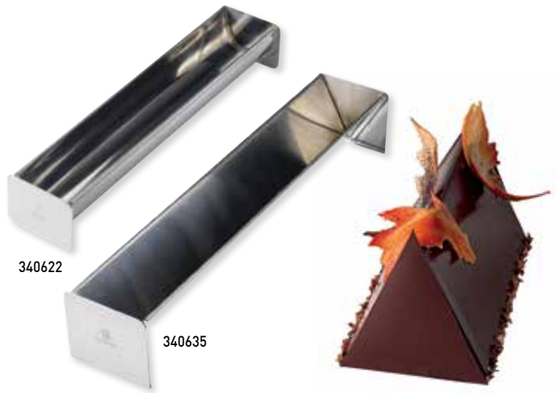
BAKING BEANS
For even cooking when blind-baking bases.

Weight Kg	Material	Code	Price
1	Aluminium	**340001**	
1	Ceramic	**340002**	



EXOPAN YULE LOG MOULD
Cook biscuits, mould logs, set mousses, etc. Easier removal from the mould thanks to non-stick coating.

L mm	W mm	H mm	C cl	Code	Price
350	60	45	68	**340623**	
500	60	45	96	**340624**	
350	80	55	110	**340625**	
500	80	55	145	**340626**	



STAINLESS STEEL YULE LOG MOULD
Stainless steel, leakproof. Can used for the moulding of mousses, jelly preparations, ice cream logs etc.

	L mm	W mm	H mm	C cl	Code	Price
Semi-circular	350	60	45	85	**340635**	
Semi-circular	500	70	50	150	**340637**	
Semi-circular	500	80	58	185	**340638**	
Triangular	500	90	75	163	**340622**	



HEMISPHERE
Set of 3 hemispheres with base in polystyrene. For moulding bombs chocolate domes etc.

Ø mm	Code	Price
		Set of 3
140, 160, 180	**351001**	



YULE LOG MOULDS
Polystyrene, leakproof. For ice cream logs.

L mm	l mm	H mm	C cl	Code	Price
Semi-circular mould					
470	65	70	140	**351012**	
470	65	40	80	**351013**	
Triangular mould					
470	65	70	110	**351014**	
Fluted mould					
470	65	70	145	**351015**	

ACCESSORY



COMB FOR YULE LOG
Scraper suitable for round, 80mm-wide Matfer log moulds, for easier production of marbled mousse- or icing-based logs.
Spread and smooth out the first flavour. Fill the remaining space with the second flavour, smoothing with the spatula for perfect presentation.
Width 80mm. Stainless steel.

L mm	W mm	Code	Price
122	80	**341629**	



MADE IN FRANCE





FOR MAKING DESSERT-STYLE AND ICED LOGS

- Moulds in pairs: economical, increased productivity, less handling.
- Interior length 570 mm: optimal plate use.
- 4 logs per plate or grill, 600 x 400 mm: optimal cold cabinet storage.
- Easy removal from mould after freezing.
- PVC.



DOUBLE YULE LOG MOULDS, 4 MOULDS PER TRAY = SPACE-SAVING WHEN STORED







Size	Dim. useful L mm	W mm	H mm	Dim. Out. L mm	W mm	Code	Price
						Box of 10 pairs	
Semi-circular	570	80	65	590	195	**362001**	
Insert or mini-log							
Semi-circular	570	40	30	590	100	**362011**	



Size	Dim. useful L mm	W mm	H mm	Dim. Out. L mm	W mm	Code	Price
						Box of 10 pairs	
Ribbed	570	80	60	590	195	**362003**	

Size	Dim. useful L mm	W mm	H mm	Dim. Out. L mm	W mm	Code	Price
						Box of 10 pairs	
Ludik	570	80	70	590	195	**362005**	



Size	Dim. useful L mm	W mm	H mm	Dim. Out. L mm	W mm	Code	Price
						Box of 10 pairs	
Delice	570	80	65	590	195	**362007**	



Size	Dim. useful L mm	W mm	H mm	Dim. Out. L mm	W mm	Code	Price
						Box of 10 pairs	
Trapeze	570	80	70	590	195	**362004**	



Use the chocolate mould 380249 or the Flexipan 336301 to fill the marbles with chocolate or other filling.

Size	Dim. useful L mm	W mm	H mm	Dim. Out. L mm	W mm	Code	Price
						Box of 10 pairs	
Ball	570	90	65	590	195	**362006**	

INNOVATIVE SHAPE AND RESULT
EASY ASSEMBLY

FINGER YULE-LOG FRAMES

For the baking of iced, entremets-style Yule logs that can be cut to any length.
Easy to release from mould with the removable U-shaped fittings and the mould's natural widening.
Can also be used to make roll-cakes or inserts for other preparations.
The small 30mm diameter can be used to make inserts for the 45 or 60mm diameters.
Stainless steel mould.
Designed by Bruno Pastorelli.

L mm	Ø mm	C cl	Code	Price
565	30	40	**331052**	
565	45	90	**331054**	
565	60	160	**331056**	





LONG PLAIN PATE MOULD EXOPAN

L mm	W mm	H mm	Weight pate Kg	Code	Price
300	70	85	1,7	331283	
350	75	85	2	331284	
400	75	85	2,3	331285	
500	85	85	2,9	331286	



LONG PATE MOULD EXOPAN

L mm	W mm	H mm	Weight pate Kg	Code	Price
300	70	85	1,7	331273	
350	75	85	2	331274	
400	75	85	2,3	331275	
500	85	85	2,9	331276	



PLAIN CRUSTED PATE MOULD EXOPAN

For making snacks the form of pate filled crust slices. Stainless steel axes.

L mm	W mm	H mm	Weight pate Kg	Code	Price
300	40	60	0,55	331268	
500	40	60	1	331270	



© Eric Fenot - Le grand cours de cuisine de l'Ecole Ferrandi

EXOPAN ROUND PATE MOULD

For making meat pies, sold whole. Easy removal from mould thanks to the 2 ½ hinged rings.

Ø mm	H mm	Code	Price
100	90	331297	
120	90	331298	



RIBBED OVAL PATE MOULD EXOPAN

L mm	W mm	H mm	Code	Price
180	110	75	331293	
210	140	90	331294	
240	140	95	331295	
Additionnal clips			386013	



ROUND FLUTED PATE MOULD EXOPAN

Single-item mould, provides perfect and easy pie removal with its clip opening/closing system.

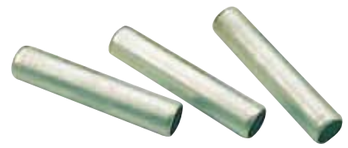
Ø mm	H mm	Code	Price
65	50	331264	
80	50	331265	
24 additionnal clips		386013	



EXOGLASS® CHEESE TUBE

To form the base for garnished rolls.

Ø mm	L mm	U.V.	Code	Price
25	100	6	345143	



CHEESE TUBE

Anodized aluminium. To form the base for garnished rolls.

L mm	Ø mm	U.V.	Code	Price
120	25	6	343141	



DUCK MOULD

Double mould, joined, aluminium, with clip, for making galantine filled ducks delivered with 3 clips per mould. Dim. when closed: 100 x 85 x 15 mm.

L mm	W mm	U.V.	Code	Price
70	70	3	342411	



CROQUEMBOUCHE STAINLESS MOULD

Cone for setting choux pastry pieces. Stainless steel in a single piece.

Ø mm	H mm	Code	Price
180	250	340461	
205	300	340462	
235	350	340463	
255	400	340464	
275	450	340465	
300	500	340466	
350	600	340467	



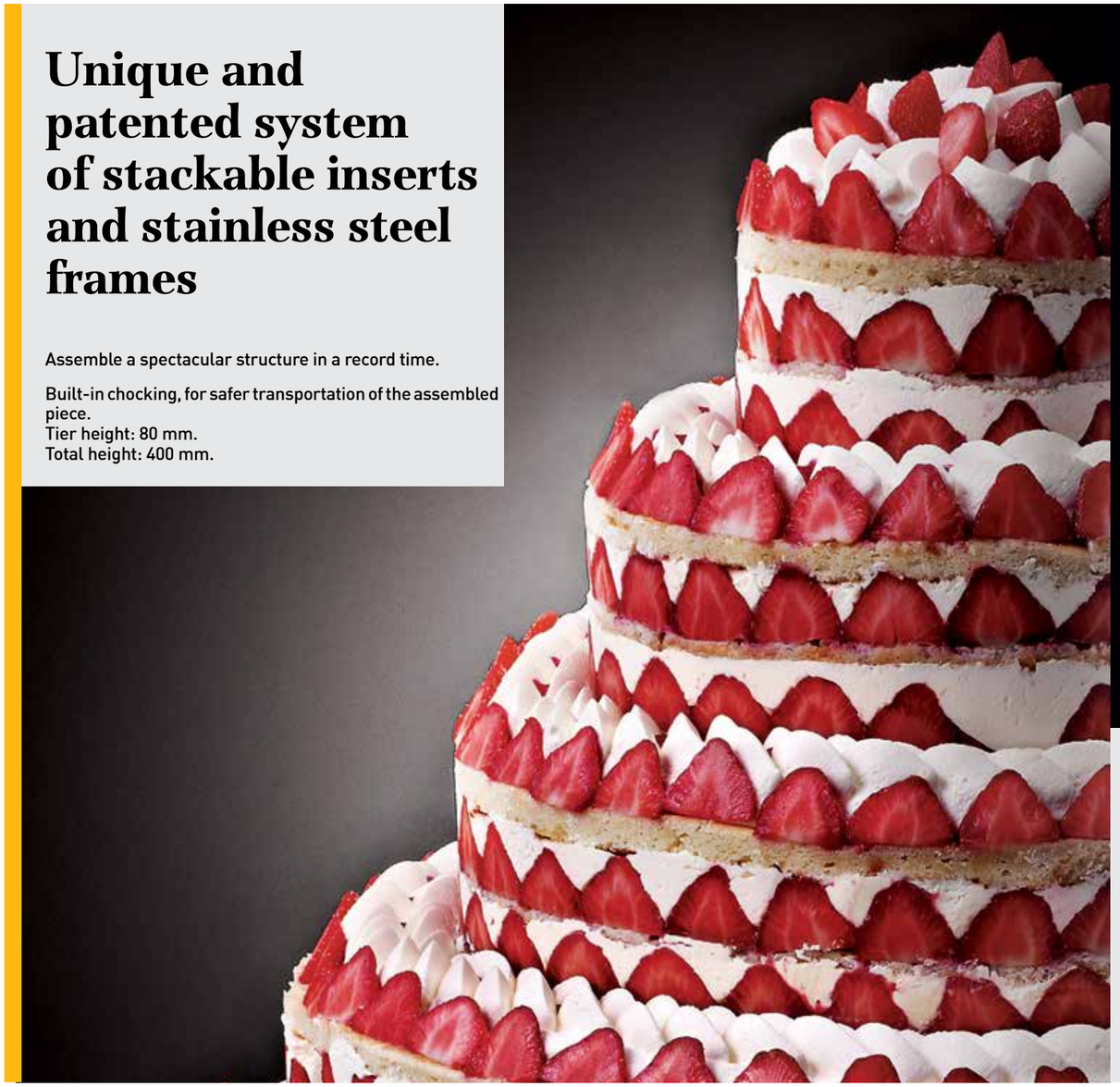
© Rina Nurra/Ferrandi Pâtisserie

MADE IN FRANCE

Unique and patented system of stackable inserts and stainless steel frames

Assemble a spectacular structure in a record time.

Built-in chocking, for safer transportation of the assembled piece.
Tier height: 80 mm.
Total height: 400 mm.





THE FULL WEDDING CAKE STRUCTURE COMPRISING 5 TIERS
Complete kit = 5 inserts + 5 stainless steel shapes

CONVENTIONAL STAINLESS STEEL SHAPES ASSEMBLY
ROUND: Ø 160 mm
SQUARE AND DE-STRUCTURED SQUARE: 80 x 80 mm

ASSEMBLY OF STAINLESS STEEL SHAPES DIRECTLY OR INSERT
ROUND: Ø 260 mm
SQUARE AND DE-STRUCTURED SQUARE: 180 x 180 mm

ASSEMBLY OF STAINLESS STEEL SHAPES DIRECTLY OR INSERT
ROUND: Ø 360 mm
SQUARE AND DE-STRUCTURED SQUARE: 280 x 280 mm

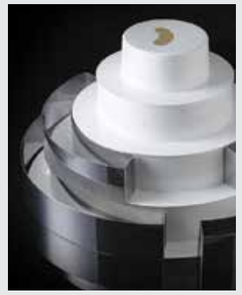
3 STAINLESS STEEL SHAPED TIERS OR 4 RECTANGULAR
ROUND: Ø 460 mm
SQUARE AND DE-STRUCTURED SQUARE: 380 x 380 mm

3 STAINLESS STEEL SHAPED TIERS OR 4 RECTANGULAR
ROUND: Ø 560 mm
SQUARE AND DE-STRUCTURED SQUARE: 480 x 480 mm

- POSSIBILITY OF LIGHT TEXTURE (mousse, bavaroise...)
- EASY ASSEMBLY
- THE POSSIBILITY OF DIFFERENT FLAVOR AT EACH TIER
- SIMPLIFIED PORTION CUTTING BEFORE GUESTS



Thermoformed insert structure



Tiers 1 and 2 of the base of the assembly structure

DOWNLOAD THE DEMONSTRATION

Concept composition

The system consists of:
- 5 ABS reusable and superimposed dessert supports. Champagne colour
- 3 round, stainless steel square or de-structured square frames.
- 2 sets of 3 stainless steel circle tiers finally forming 2 crowns of desserts or 2 sets of 4 rectangles depending on shape.

The sizes of these components will allow storage and refrigeration on pastry grilles measuring 600 x 400 mm.

Thermoformed inserts with open handles for easy handling of the cake tiers for assembly and superposition.

The desserts are all 50 mm wide. This makes them easy to cut into portions.

Possible number of portions

(size : 50 x 50 x 80 mm):

5 tiers =
160 portions (±125 ml) or 200 portions (±100 ml)

4 tiers =
115 portions (±125 ml)

3 tiers =
70 portions (±125 ml)

Model		Code	Price
Complete kit	Round	681901	
	Square	681902	
	De-structured	681903	
Kit with 5 stainless steel shapes	Round	681911	
	Square	681912	
	De-structured	681913	
Kit with 5 inserts	Round	681921	
	Square	681922	
	De-structured	681923	

DESTOCKAGE

Exists in square

Suggestion for assembly on 5 tiers



© Studio Gala

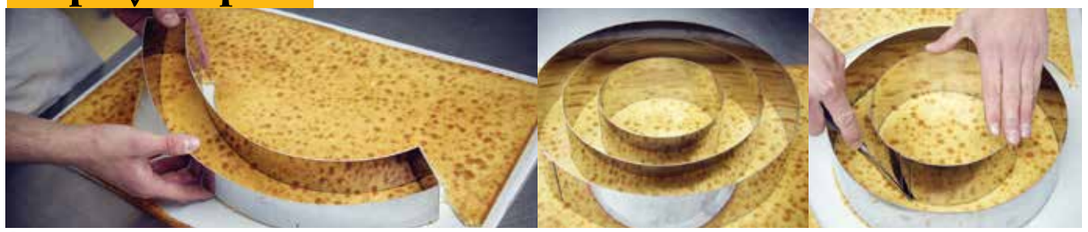
Exists in de-structured square

Suggestion for assembly on 4 tiers

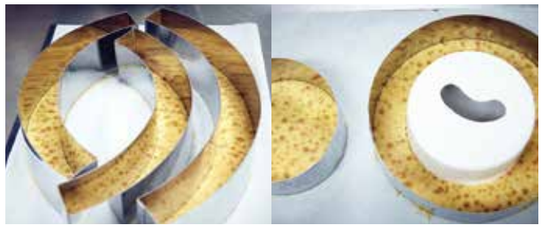


MADE IN FRANCE

Step by step



1 | Cutting out the sponge



2 | Lining



3 | Assembly



4 | Turnout



5 | Assembly



ROUND DISPLAY FOR WEDDING CAKE
Plexiglas display, 680 mm dia. round to facilitate transport and highlight your Wedding Cake. Supplied with 4 fitted feet.

Ø mm	H mm	Th. mm	Code	Price
680	70	10	681934	



PVC RIBBON
Special height for lining stainless steel shapes.

L m	H mm	Th. µ	Code	Price
100	80	100	960105	



Flexible plate of 24 cavities and rigid base.

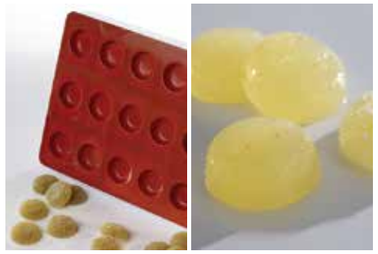
Filling with an automatic funnel.

Easy turn out.

Mould in silicone.

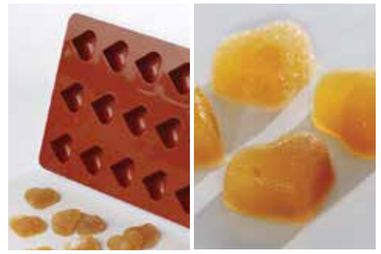
Sheet size: 180 x 335 mm.

Easy and simple to use



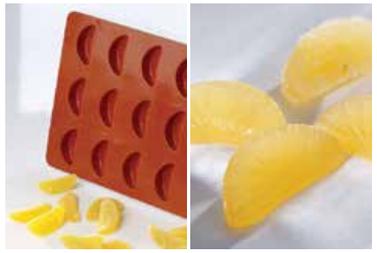
DISC

Ø mm	H mm	Code	Price
34	18	339017	



HEART

Ø mm	H mm	Code	Price
30	11	339016	



TANGERINE SLICE

L mm	W mm	H mm	Code	Price
45	18	15	339010	



HALF STRAWBERRY

L mm	W mm	H mm	Code	Price
36	30	20	339011	



RASPBERRY

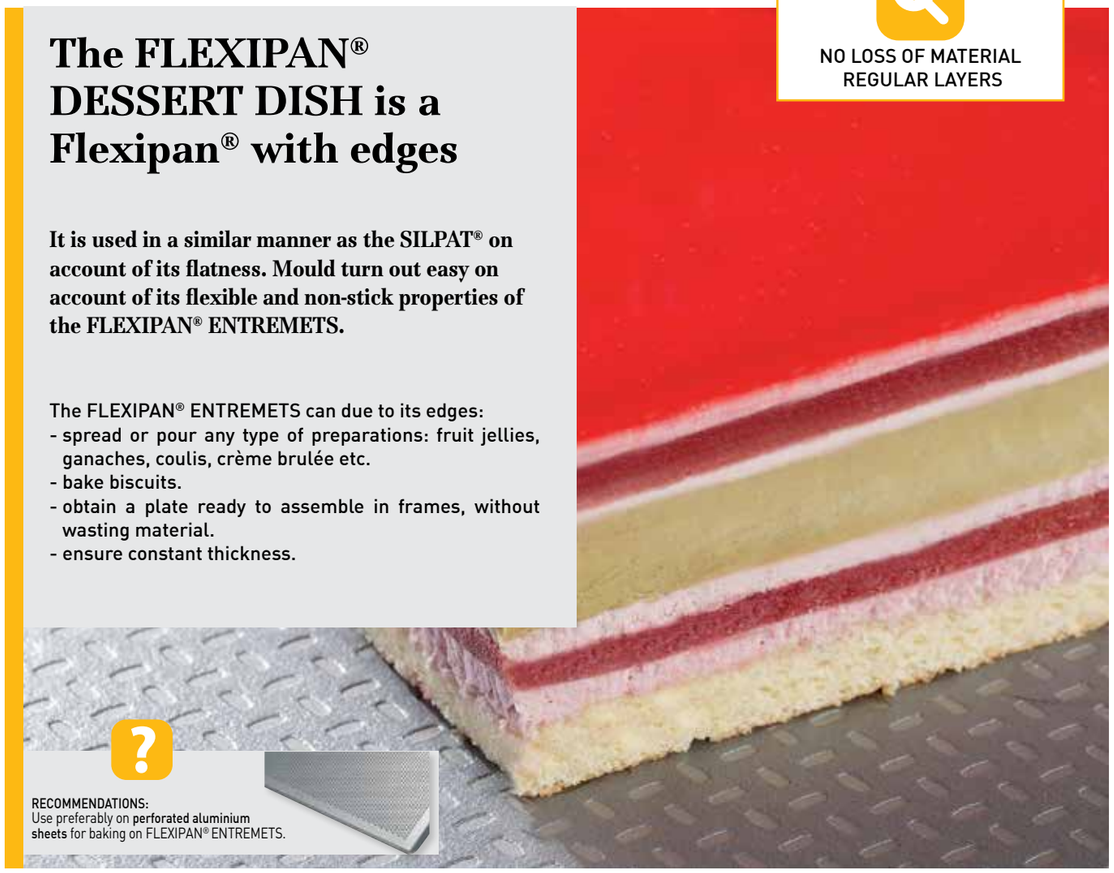
Ø mm	H mm	Code	Price
30	24	339013	

The FLEXIPAN® DESSERT DISH is a Flexipan® with edges

It is used in a similar manner as the SILPAT® on account of its flatness. Mould turn out easy on account of its flexible and non-stick properties of the FLEXIPAN® ENTREMETS.

The FLEXIPAN® ENTREMETS can due to its edges:
- spread or pour any type of preparations: fruit jellies, ganaches, coulis, crème brulée etc.
- bake biscuits.
- obtain a plate ready to assemble in frames, without wasting material.
- ensure constant thickness.

NO LOSS OF MATERIAL
REGULAR LAYERS



RECOMMENDATIONS:
Use preferably on **perforated aluminium sheets** for baking on FLEXIPAN® ENTREMETS.





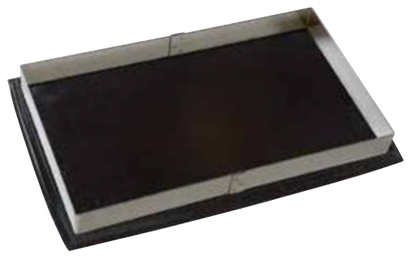




FLEXIPAN® ENTREMETS

L mm	W mm	H mm	Adapted frame (3)	Code	Price
555	360	10	371013	**321200**	
555	360	20	371013	**321201**	
535	335	50	-	**321206**	
475	275	13	371014 (2)	**321202**	
335	335	16	(1)	**321205**	

(1) Guitar Size specially designed for fast cutting without waste.
(2) GN 1/1 size



FLEXIPAN® ENTREMETS SPECIAL FRAMES
For assembly of layers of biscuit, coulis or cream, in dessert Flexipan® moulds.

L mm	W mm	H mm	Flexipan adapted (3)	Code	Price
550	355	45	321200/201	**371013**	
476	275	45	321202	**371014**	

See the demo



GUARANTEED LIFE SPAN from 2000 to 3000 uses depending on products

-40 à +260°C can be used for cooking or freezing

Even COOKING AND COLOURING

SWEET AND SAVOURING preparations

TOUGH AND SOLID
Unique silicon-coated fibreglass texture

OPTIMALE NON-STICK
property for perfect removal from mould hot or cold, without greasing

SEVERAL FORMATS
- 600 x 400mm Size for pastry-making
- "GASTRONORME" GN 1/1 Size for catering

- DO NOT BEND OR CUT THE FLEXIPAN®
- FILL ALL IMPRINTS WHEN COOKING.
- REMOVE FROM MOULDS AS SOON AS TAKEN OUT OF OVEN.
- WASH REGULARLY WITH A GREASE-REMOVAL DETERGENT.
- STORE UPSIDE DOWN ON GRILLS, STACKABLE WITH 6 PLATES MAXIMUM.







MINI-CYLINDER

Moulds	Ø 38 x H 20 mm		Vol. 22 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336027	01129	54
Moulds	**Ø 38 x H 10 mm**		**Vol. 14 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336040	02435	54





OCTAGONS

Moulds	L 43 x W 40 x H 26 mm		Vol. 28 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336110	01560	40





MEDAILLONS

Moulds	Ø 28 x H 8 mm		Vol. 5 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336033	01097	96







CONTAINERS

Cutter
(1) ref. 150208 (2) ref. 150210

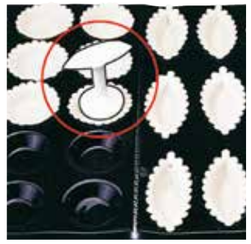
Moulds	L 66 x W 27 x H 11 mm		Vol. 10 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336112	01982	48
Moulds	**L 106 x W 45 x H 15 mm**		**Vol. 35 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336086	01033	30





QUICHETTES MOULD - TARTELETS

Moulds	Ø 42 x H 10 mm		Vol. 13 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336007	01413	60
Moulds	**Ø 48 x H 15 mm**		**Vol. 20 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336008	01600	48





FASHIONNING TOOL

For lining: Ø40/42 and 48/50mm plain tartlets and 65mm-long trays. White polypropylene.

	Code	Price
FASHIONNING TOOL	140102	

Single price	Price
Size 600 x 400 mm	





TRIANGLES

Moulds	L 48 x W 41 x H 10 mm		Vol. 7 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336108	01985	80





HEXAGONS

Moulds	L 45 x W 40 x H 12 mm		Vol. 12 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336111	01076	60





LOZENGE

Moulds	L 60 x W 35 x H 10 mm		Vol. 9 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336109	01984	70





MINI-CAKE "BOUCHÉE"

Moulds	L 50 x W 25 x H 18 mm		Vol. 19 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336114	01317	56



FLEXIPAN® 24 TRIANGLES

Size plates 600 x 400 mm.

Moulds	L 70 x W 95 x H 25 mm		Vol. 80 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336118	01785	-





SQUARE

Moulds	L 45 x W 45 x H 12 mm		Vol. 20 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336148	01106	60





MINI-FINANCIERS

Moulds	L 50 x W 26 x H 11 mm		Vol. 10 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336009	01117	84





CHOCOLATE CANDY "MINI-SLAB"

Moulds	L 45 x W 15 x H 12 mm		Vol. 6 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336175	01149	120

Single price	Price
Size 600 x 400 mm	



SQUARE FLUTED TARTLETS

Moulds	L 78 x W 78 x H 20 mm		Vol. 70 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336054**	01171	24





SQUARE TARTLETS

Moulds	L 60 x W 60 x H 15 mm		Vol. 40 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336053**	01119	40





FLARED TARTLETS

Moulds	Ø Max 77, Ø Min 50 x H 20 mm		Vol. 65 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336083**	01675	24





SQUARE TARTLETS

Moulds	L 70 x W 70 x H 30 mm			
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336152**	01497	24





TARTES TATIN - QUICHES

Moulds	Ø 100 x H 35 mm		Vol. 245 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336049**	01777	12
Moulds	**Ø 105 x H 40 mm**		**Vol. 305 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336020**	01399	12
Moulds	**Ø 140 x H 25 mm**		**Vol. 360 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336051**	02452	6
Moulds	**Ø 150 x H 24 mm**		**Vol. 390 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336052**	01758	6





TARTLETS WITH SLOPING SIDES

Moulds	Ø 58 x H 20 mm		Vol. 35 ml	
Code		**Matfer**	**Demarle**	N° of moulds
Size	600 x 400 mm	**336130**	01066	**40**
Moulds	**Ø 96 x H 25 mm**		**Vol. 135 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336132**	01674	15

Single price	Price
Size 600 x 400 mm	





NAVETTES

Moulds	L 70 x W 30 x H 10 mm		Vol. 15 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336068**	01070	48





ROUND, SMOOTH BRIOCHES

Moulds	Ø 79 x H 15 mm		Vol. 65 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336066**	03006	24





MADELEINES

Moulds	L 78 x W 47 x H 19 mm		Vol. 35 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336017**	01511	40





MINI-MADELEINES

Moulds	L 52 x W 35 mm		Vol. 15 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336046**	01121	56



LONG BRIOCHES

Moulds	L 130 x W 48 x H 18 mm		Vol. 80 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336070**	02005	24





HIGH-SIDED, LONG BRIOCHES

Moulds	L 113 x W 81 x H 28 mm		Vol. 92 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336137**	01271	20





FLUTED BRIOCHES

Moulds	Ø 68 x H 25 mm		Vol. 60 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336061**	01922	24
Moulds	**Ø 78 x H 30 mm**		**Vol. 105 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336063**	10273	24
Moulds	**Ø 81 x H 37 mm**		**Vol. 105 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336016**	01282	24

Single price	Price
Size 600 x 400 mm	



GROOVED OVAL

Moulds	L 85 x W 61 x H 30 mm		Vol. 90 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336127**	01554	24



PASTRY-BASE TARTLETS

For fruits tartlet

Moulds	Ø 80 x H 20 mm		Vol. 70 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336084**	01057	**24**



SHELLS

Moulds	L 55 x W 39 x H 22 mm		Vol. 27 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336073**	01367	50



HALF-EGGS

Moulds	L 55 x W 35 x H 20 mm		Vol. 20 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336072**	01256	56



HALF-EGGS SAVARINS

Moulds	L 95 x W 60 x H 31 mm		Vol 95 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336190**	01156	**25**



OVALS OR ASPS

Moulds	L 57 x W 35 x H 12 mm, mini		Vol. 18 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336074**	01077	64
Moulds	**L 51 x W 31 x H 20 mm**		**Vol. 20 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336011**	02267	**50**
Moulds	**L 70 x W 50 x H 25 mm**		**Vol. 55 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336075**	04270	30
Moulds	**L 70 x W 50 x H 30 mm**		**Vol. 75 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336025**	01270	30
Moulds	**L 85 x W 60 x H 30 mm**		**Vol. 100 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336076**	01776	20
Moulds	**L 96 x W 45 x H 25 mm**		**Vol. 80 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336078**	02206	24

Single price	Price
Size 600 x 400 mm	



SAVARINS ROUND

Moulds	Ø 41 x H 12 mm, mini		Vol. 10 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336014**	01586	60
Moulds	**Ø 66 x H 20 mm**		**Vol. 50 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336021**	01339	35
Moulds	**Ø 70 x H 23 mm**		**Vol. 65 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336015**	01476	24



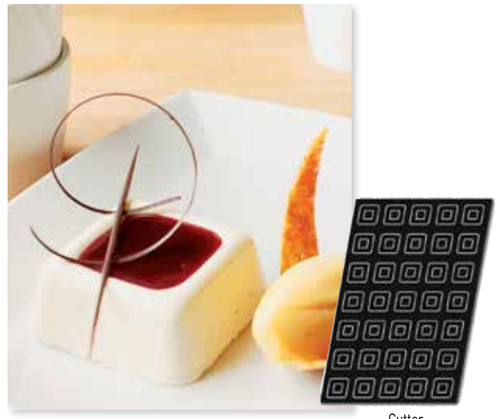
SAVARINS OVALS

Moulds	L 80 x W 60 x H 25 mm		Vol. 70 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336124**	01054	24
Moulds	**L 70 x W 50 x H 22 mm**		**Vol. 48 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336125**	01116	30
Moulds	**L 40 x W 30 x H 12 mm, mini**		**Vol. 9 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336123**	01080	60



VOLCANOS

Moulds	Ø 70 x H 35 mm		Vol. 80 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336094**	01159	18



SQUARE SAVARINS

Cutter ref. 153052

Moulds	L 70 x W 70 x H 30 mm		Vol. 100 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336135**	01102	24
Moulds	**L 56 x W 56 x H 24 mm**		**Vol. 45 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336134**	01105	35
Moulds	**L 37 x W 37 x H 17 mm, mini**		**Vol. 15 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336133**	01113	60



INVERTED HALF-SPHERES

Varied uses – for shaping prints designed to be used in a dessert, bake upside down and fill, etc.

Moulds	Ø 26 x H 16 mm		Vol. 6 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336150**	21977	45



MINI-VOLCANOS

Moulds	Ø 42 x H 20 mm, mini		Vol. 20 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336095**	01259	54

Single price	Price
Size 600 x 400 mm	



FLORENTINS - QUICHE MOULD

Moulds	Ø 59 x H 13 mm		Vol. 30 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336018	00115	40
Moulds	**Ø 91 x H 8 mm**		**Vol. 30 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336038	01299	15
Moulds	**Ø 102 x H 20 mm**		**Vol. 140 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336024	00112	15





ROUNDED CHARM

Moulds	Ø 66 x H 30 mm		Vol. 90 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336042	01331	24





DARIOLE

Moulds	Ø 65 x H 55 mm		Vol. 128 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336160	01098	15





ROUND MOULDS

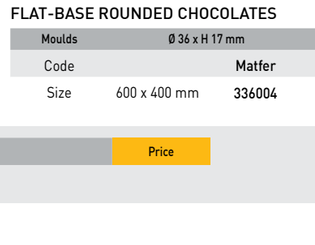
Moulds	Ø 147 x H 12 mm		Vol. 200 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336030	00122	6
Moulds	**Ø 150 x H 15 mm**		**Vol. 250 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336031	01548	6
Moulds	**Ø 166 x H 12 mm**		**Vol. 240 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336032	00118	6
Moulds	**Ø 186 x H 12 mm**		**Vol. 300 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336022	00123	6
Moulds	**Ø 125 x H 16 mm**		**Vol. 75 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336026	00107	11

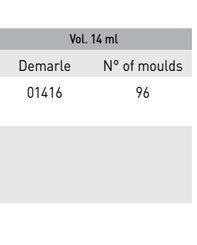




1/2 SPIRAL SPHERE

Moulds	Ø 64 x H 37 mm		Vol. 83 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336219	01888	24





FLAT-BASE ROUNDED CHOCOLATES

Moulds	Ø 36 x H 17 mm		Vol. 14 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336004	01416	96

Single price	Price
Size 600 x 400 mm	





CYLINDER

Moulds	Ø 40 x H 20 mm		Vol. 25 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336005	02266	48
Moulds	**Ø 63 x H 25 mm**		**Vol. 65 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336041	02269	24
Moulds	**Ø 63 x H 35 mm**		**Vol. 90 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336006	01269	24
Moulds	**Ø 82 x H 30 mm**		**Vol. 135 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336043	01897	15





MUFFINS

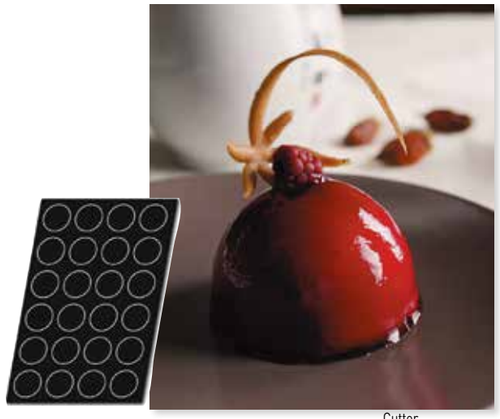
Moulds	Ø 51 x H 29 mm, mini		Vol. 45 ml	
		Matfer	Demarle	N° of moulds
	600 x 400 mm	336023	01031	40
Moulds	**Ø 73 x H 40 mm**		**Vol. 125 ml**	
		Matfer	Demarle	N° of moulds
	600 x 400 mm	336019	03051	24
Moulds	**Ø 79 x H 36 mm**		**Vol. 115 ml**	
		Matfer	Demarle	N° of moulds
	600 x 400 mm	336045	00915	24





QUICHETTES MOULD - TARTELETS

Moulds	Ø 46 x H 15 mm		Vol. 11 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336064	01082	40



HALF SPHERE

Cutter
(1) ref. 150157 (2) ref. 150161

Moulds	Ø 26 x H 16 mm (bonbon), mini		Vol. 6 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336151	01977	96
Moulds	**Ø 29 x H 18 mm**		**Vol. 10 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336001	02265	70
Moulds	**Ø 42 x H 21 mm**		**Vol. 20 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336002	01489	48
Moulds	**Ø 58 x H 31 mm**		**Vol. 50 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336056	01896	28
Moulds	**Ø 70 x H 40 mm (1)**		**Vol. 105 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336003	01268	24
Moulds	**Ø 80 x H 40 mm (2)**		**Vol. 125 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336057	01593	24



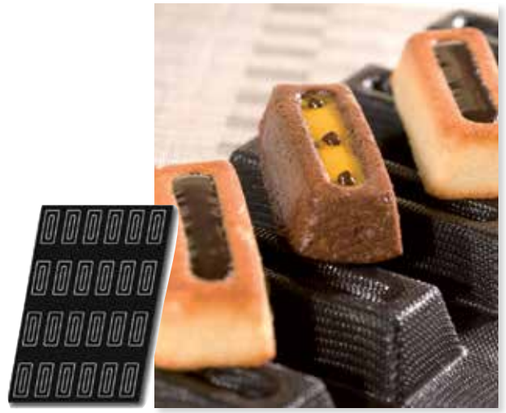


COOKIES

Can be used to make individual inserts, Ø 20 mm.

Moulds	Ø 78 x H 10 mm		Vol. 50 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336048	01441	24

Single price	Price
Size 600 x 400 mm	



GROOVED BAR SHAPE

Moulds	L 100 x W 40 x H 25 mm		Vol. 70 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336107**	01158	24

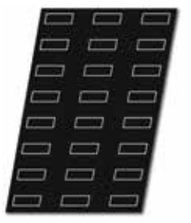




CAKES WITH GROOVES

Moulds	L 120 x W 40 x H 25 mm		Vol. 90 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336105**	01148	24





CAKES

Moulds	L 80 x W 30 x H 30 mm		Vol. 55 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336101**	01532	24
Moulds	**L 89 x W 46 x H 25 mm**		**Vol. 110 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336103**	04394	25





CAKES FLUTED

Moulds	L 110 x W 60 x H 25 mm		Vol. 105 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336102**	01081	16





SMOOTH-EDGED CAKES – EXTENDED

Moulds	L 120 x W 40 x H 25 mm		Vol. 100 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336106**	01145	24





SLAB

Moulds	L 102 x W 58 x H 30 mm		Vol. 139 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336113**	01092	18

Single price	Price
Size 600 x 400 mm	





FINANCIER CAKE

Moulds	L 86 x W 46 x H 14 mm		Vol. 45 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336010**	01264	24





SQUARE

Moulds	L 150 x W 150 x H 15 mm		Vol. 300 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336192**	01748	6





PYRAMIDS

Moulds	L 35 x W 35 x H 23 mm		Vol. 15 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	**336012**	01562	54
Moulds	**L 50 x W 50 x H 35 mm (sharp-end down)**		**Vol. 50 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336120**	01882	35
Moulds	**L 71 x W 71 x H 41 mm**		**Vol. 90 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336013**	01585	24



FLUTED SLAB

Moulds	L 106 x W 46 x H 25 mm		Vol. 90 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336154**	01187	24





MINI LOGS

Cutter ref. 153046

Moulds	L 339 x W 40 x H 39 mm		Vol. 450 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336029**	01454	8
Moulds	**L 95 x W 40 x H 30 mm, mini**		**Vol. 80 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336126**	01039	24



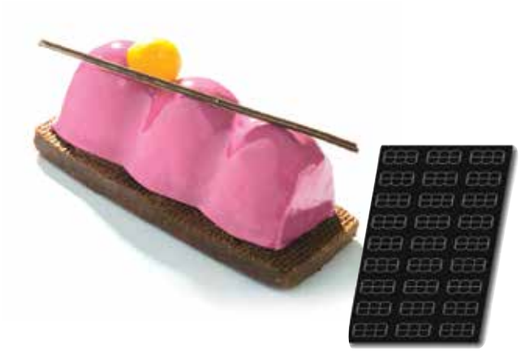


SQUARE

Mini squares can be used to make inserts to go in larger squares.

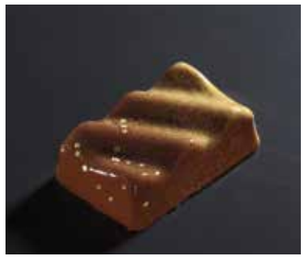
Moulds	L 56 x W 56 x H 24 mm		Vol. 60 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336059**	01133	35
Moulds	**L 37 x W 37 x H 17 mm, mini**		**Vol. 18 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336058**	01128	60

Single price	Price
Size 600 x 400 mm	



MINI CHENILLES

Moulds	L 100 x W 40 x H 36 mm		Vol. 90 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336198**	01294	27





WAVE TOP CHOCOLATES

Moulds	L 79 x W 49 x H 29 mm		Vol. 76 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336155**	01775	24





2 RINGS

Moulds	Ø 180 + Ø 120 x H 15 mm		Vol. 230 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	Spécial	**336193**	01177	6





2-LEVEL INSERT

Moulds	Ø 160 x H 28 mm		Vol. 460 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336191**	01181	1





PAYSAGES

Moulds	Ø 75 x H 24 mm		Vol. 80 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336176**	01357	24





BOUDOIRS

Moulds	L 109 x W 24 x H 10 mm		Vol. 20 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336128**	01130	45





HALF CYLINDER

Moulds	L 85 x W 17 x H 15 mm		Vol. 20 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336170**	01146	48

Single price	Price
Size 600 x 400 mm	





MINI SAINT-HONORÉ

Moulds	Ø 80 x H 20 mm		Vol. 70 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336802**	01189	18
Moulds	**Ø 54 x H 20 mm MINI**		**Vol. 70 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336803**	01289	**35**





GINGERBREAD MEN

Moulds	L 70 x W 65 x H 12 mm		Vol. 30 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336189**	01173	24





BELLS

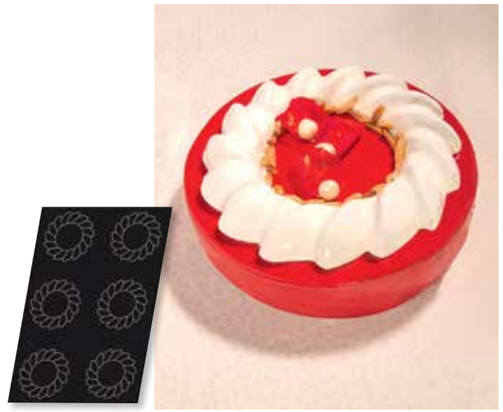
Moulds	L 102 x W 92 x H 92 mm		Vol. 130 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336161**	01182	15





SHAPED MARGUERITES

Moulds	Ø 70 x H 27 mm		Vol. 70 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336115**	01996	24



SAINT-HONORÉ

Moulds	Ø 150 x H 26 mm		Vol. 260 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336801**	01179	6





HEXAGONS

Moulds	Ø 80 x H 25 mm		Vol. 90 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336144**	01180	20





FISHES

Moulds	L 99 x W 59 x H 25 mm		Vol. 100 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336188**	01172	18

Single price	Price
Size 600 x 400 mm	



SAVARIN SAPPHIRES

Moulds	L 70 x W 70 x H 32 mm		Vol. 80 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336071**	01160	24





SAPHIRS

Cutter ref. 153044

Moulds	L 70 x W 70 x H 35 mm		Vol. 75 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336069**	01124	24





CHRISTMAS TREES

Moulds	L 90 x W 85 x H 30 mm		Vol. 100 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336165**	01142	20





MINI-SAPHIRS

Cutter ref. 153065

Moulds	L 40 x W 40 x H 24 mm, mini		Vol. 17 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336065**	01126	54





Mini-saphir allows to make inserts for big saphir shape.
Same can be done with of her shapes when several sizes are proposed.





MINI WAVE

Moulds	L 50 x W 35 x H 20 mm		Vol. 18 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336199**	01190	50





FLOWERS

Moulds	Ø 78 x H 20 mm		Vol. 80 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336116**	01055	24
Empreintes	**Ø 64 x H 26 mm**		**Vol. 60 ml**	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	**336060**	01792	24

Single price	Price
Size 600 x 400 mm	





STARS

Cutter ref. 150217

Moulds	L 80 x W 65 x H 15 mm		Vol. 35 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336217**	01061	24
Moulds	**L 70 x W 45 x H 20 mm**		**Vol. 45 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336218**	01131	24





MINI DROPLETS

Cutter ref. 150495

Moulds	L 52 x W 32 x H 20 mm, mini		Vol. 18 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336168**	01144	56



COQUILLE SAINT-JACQUES

Moulds	L 80 x W 75 x H 20 mm		Vol. 70 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336142**	01067	**24**





SPOONS

Cutter En Exoglass® ref. 150214

Moulds	L 90 x W 28 x H 12 mm		Vol. 15 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336214**	01127	36



MINI RING BOX

Moulds	L 50 x W 50 x H 29 mm		Vol. 65 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336185**	01366	24





INTERLINKED DROPS

Moulds	Ø 76 x H 45 mm		Vol. 105 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336196**	01344	15

MINI INTERLINKED DROPS

Moulds	Ø 59 x H 35 mm		Vol. 65 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336195**	01244	24





CONES

Cutter (1) ref. 150159 (2) ref. 150155 (3) ref. 150151

Moulds	Ø 70 x H 60 mm (1)		Vol. 80 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336037**	01094	20
Moulds	**Ø 50 x H 40 mm (2)**		**Vol. 24 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336035**	01103	40
Moulds	**Ø 30 x H 20 mm (3), mini**		**Vol. 6 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336039**	01083	96

Single price	Price
Size 600 x 400 mm	



BAVAROIS

Moulds	Ø 78 x H 35 mm (8 sides)		Vol. 100 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336034**	01109	18
Moulds	**L 78 x W 58 x H 40 mm (5 sides)**		**Vol. 100 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336093**	01169	18





CHARLOTTE

Cutter
(1) ref. 153040 (2) ref. 153039

Moulds	Ø 78 x H 40 mm (1)		Vol. 100 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336090**	01059	18
Moulds	**Ø 62 x H 35 mm (2)**		**Vol. 60 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336088**	01079	24
Moulds	**Ø 35 x H 15 mm, mini**		**Vol. 9 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336087**	01071	60





BEARS

Moulds	L 66 x W 37 x H 18 mm		Vol. 37 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336149**	01976	32





NOUNOURS

Moulds	L 90 x W 55 x H 20 mm		Vol. 80 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336129**	01056	18





QUENELLE

Extended shape.

Cutter ref. 153180

Moulds	L 42 x W 22 x H 17 mm, mini		Vol. 5 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336182**	01150	100





QUENELLE

Or "half-eggs" for moulding ice creams and sorbets, and vegetable mousses.

Moulds	L 60 x W 40 x H 25 mm		Vol. 30 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336122**	01052	42
Moulds	**L 42 x W 26 x H 20 mm, mini**		**Vol. 5,6 ml**	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336121**	01072	72

Single price	Price
Size 600 x 400 mm	





HEARTS

Moulds	L 66 x W 62 x H 35 mm		Vol. 90 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336028**	01340	20





MINI-HEARTS

Moulds	L 41 x W 38 x H 16 mm, mini		Vol. 15 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336079**	01136	70





CHESTNUT HEARTS

Moulds	L 64 x W 64 x H 26 mm		Vol. 65 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336080**	01750	24



LOCKED HEARTS

Cutter
ref. 153045

Moulds	L 120 x W 113 x H 35 mm		Vol. 200 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336091**	01096	8





CURVED HEARTS

Cutter
(1) ref. 153047 (2) ref. 150215

Moulds	L 75 x W 65 x H 35 mm (curved) (1)		Vol. 81 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336082**	01073	20





HEARTS

Moulds	L 66 x W 62 x H 25 mm		Vol. 55 ml	
Code		**Matfer**	Demarle	N° of moulds
Size	600 x 400 mm	**336081**	03340	20

Single price	Price
Size 600 x 400 mm	



MUSHROOMS MUFFINS

Moulds	Ø 70 x H 43 mm		Vol. 90 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336044	01178	15



QUENELLES

Moulds	L 67 x W 36 x H 27 mm		Vol. 20 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336181	01152	43
Moulds	**L 84 x W 44 x H 35 mm, large**		**Vol. 50 ml**	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336180	01154	32



MUFFINS

Moulds	Ø 51 x H 29 mm, mini		Vol. 45 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336523	05031	28



RING BOXES

Moulds	L 65 x W 65 x H 35 mm		Vol. 110 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336184	01166	15



PEARLS

Moulds	Ø 73 x H 40 mm		Vol. 100 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336098	01368	15



SAVARINS CARRÉS

Moulds	L 37 x W 37 x H 17 mm		Vol. 15 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336633	05113	45

GN 1/1 Single price	Price
Size spécial	



HALF-SPHERE

Moulds	Ø 23 x H 11 mm		Vol. 5 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336500	05242	104
Moulds	**Ø 42 x H 21 mm**		**Vol. 20 ml**	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336502	05489	35
Moulds	**Ø 70 x H 40 mm (1)**		**Vol. 105 ml**	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336503	05268	15



LINGOTS

Moulds	L 102 x W 58 x H 30 mm		Vol. 139 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336606	05145	16



MADELEINES

Moulds	L 78 x W 47 x H 19 mm		Vol. 35 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336517	05511	27



MINI-MADELEINES

Moulds	L 52 x W 35 mm		Vol. 15 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336546	05121	42



HALF CYLINDER

Moulds	L 85 x W 17 x H 15 mm		Vol. 20 ml	
Code		Matfer	Demarle	N° of moulds
Size	GN 1/1	336670	05146	42

GN 1/1 Single price	Price
Size spécial	



SPECIAL SIZE



3 RINGS

Moulds	Ø 200 + Ø 140 + Ø 80 x H 15 mm		Vol. 280 ml	
Code		Matfer	Demarle	N° of moulds
Size	Special	336804	00400	1
Moulds	**Ø 220 + Ø 160 + Ø 100 x H 15 mm**		**Vol. 350 ml**	
Code		Matfer	Demarle	N° of moulds
Size	Special	336805	00402	1



SPECIAL SIZE



ANAPURNA KIT

5 triangular logs Comes with a stainless steel holder.

Moulds	L 495 x W 40 x H 30 mm		Vol. 370 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336993	01184 + 146400	5



SPECIAL SIZE



LOG INSERT

For making mousse or ice cream inserts. Use with stainless steel log moulds.
Ref. 340638. Comes with stainless steel holder.

Moulds	L 495 x W 40 x H 39 mm		Vol. 700 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336995	01464	5



SPECIAL SIZE



CHENILLE KIT

5 rounded logs.
Comes with a stainless steel holder.

Moulds	L 495 x W 40 x H 36 mm		Vol. 450 ml	
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	336994	01194	5





SPECIAL SIZE

FOOTBALL

Sold affixed to its stainless steel holder.

Moulds	Ø 210 x H 40 mm		Vol. 680 ml	
Code		Matfer	Demarle	N° of moulds
Size	-	336810	00500	1

Cutters designed for cutting biscuits meant to be used as bases for individual cakes formed in Flexipan®.

Stainless steel cutters, with reinforced body (except ref. 153048, 153065 and 153079).



CHARLOTTE

Ø mm	for Flexipan mould	Code	Price
58	336088	153039	
80	336090	153040	



HEXAGON

L mm	W mm	for Flexipan mould	Code	Price
72	72	336144	153048	



CHENILLE

L mm	W mm	for Flexipan mould	Code	Price
100	40	336198	153198	



HEART

L mm	W mm	for Flexipan mould	Code	Price
75	65	336082	153047	
38	35	336079	153079	



SAPHIRE

L mm	for Flexipan mould	Code	Price
67	336069	153044	
37	336065	153065	



SQUARE SAVARIN

L mm	W mm	for Flexipan mould	Code	Price
70	70	336135	153052	
58	58	336134	153136	



EGG

L mm	W mm	for Flexipan mould	Code	Price
100	65	336190	153190	



LOCKED HEARTS

L mm	W mm	for Flexipan mould	Code	Price
120	113	336091	153045	

Flexible, new FLEXIPAT® moulds come in high-precision shapes and will inspire countless new creations.

585 x 385 mm tray, except 339210.
Solid silicon, 100% platinum.

- A highly resistant mould.
- Easy turning out.
- Precise, detailed shapes.
- Particularly suited to freezing.



SPHERE

Moulds	Ø 45 mm			Vol. 115 ml
Code		**Matfer**	Demarle	N° of moulds
Size	300 x 200 mm	**339210**	FX3010	**8**



KUGELHOPF MOULD

Moulds	L 80 x H 54 mm			Vol. 150 ml
Code		**Matfer**	Demarle	N° of moulds
Size	585 x 385 mm	**339102**	FX1102	**24**



DESSERTS WITH CLEAN, PRECISE SHAPES, EASY TO TURN OUT



CYLINDER

Moulds	Ø 70 x H 40 mm			Vol. 148 ml
Code		**Matfer**	Demarle	N° of moulds
Size	585 x 385 mm	**339114**	FX1203	**24**

CHIC

Moulds	L 70 x W 70 x H 34 mm			Vol. 130 ml
Code		**Matfer**	Demarle	N° of moulds
Size	585 x 385 mm	**339103**	FX1200	**24**



MINI-CUBES

Moulds	L 30 x W 30 x H 20 mm			Vol. 17 ml
Code		**Matfer**	Demarle	N° of moulds
Size	585 x 385 mm	**339110**	FX1202	**96**



DIAMOND

Moulds	L 74 x W 74 x H 40 mm			Vol. 100 ml
Code		**Matfer**	Demarle	N° of moulds
Size	585 x 385 mm	**339106**	FX1201	**24**

Single price for all sheets	Price
Size 300 x 200 mm	
Size 585 x 385 mm	

Yule log decoration kit

Assembly kit for Yule logs with in-built textured decoration



The kits include a basic mould and a textured mat to insert into the Yule log mould to create a decorative effect after turning out.
The basic mould can be purchased individually. (339101)

Basic mould: 280 x 85 x 70 mm Yule log.
Textured mat: 275 x 185 mm.

YULE LOG WITH CLEAN, PRECISE SHAPES, EASY TO MAKE





WOOD-EFFECT YULE LOG KIT

L mm	W mm	H mm	N° of moulds	Code	Price
280	85	70	1	**339201**	





QUILTED-EFFECT YULE LOG KIT

L mm	W mm	H mm	N° of moulds	Code	Price
280	85	70	1	**339202**	



YULE LOG MOULD

Basic mould can be used to create smooth Yule logs also. Code Demarle FX0200.

L mm	W mm	H mm	N° of moulds	Code	Price
280	85	70	1	**339101**	



3D YULE LOG

To make an almost round Yule log. Code Demarle FX00299.

L mm	W mm	H mm	N° of moulds	Code	Price
230	90	70	1	**339205**	



Perforated cloth designed for easier calibration and preparation of choux pastry and tartlets

No need to glaze or score the pastry.

Baking in hearth and vault oven recommended.

Perfect removal from mould thanks to non-stick Silform®.

Firm base, allows choux pastries to remain stable.

REGULAR CALIBRATION AND BAKING



See the demo

-40/+280 °C

MADE IN FRANCE

Special non-stick perforated cloth for bread making

Ideal for baking bread in various shapes: small round rolls, hot-dog buns, finger rolls, hamburger buns or sandwich rolls.

Optimal air circulation: impeccable crispiness and colouring.

PERFECT CRISPINESS







MINI-BAGUETTES

Moulds	L 259 x W 64 x H 30 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337100	SF167	8





ROUND LITTLE BREADS

Moulds	Ø 125 x H 16 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337026	SF0107	11

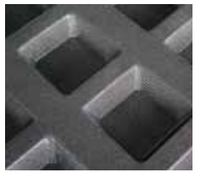




LITTLE BREADS

Moulds	Ø 102 x H 20 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337029	SF112	15





SQUARE LITTLE BREADS

Moulds	L 93 x W 93 x H 28 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337030	SF1176	15

Single price for all sheets	Price
Size 600 x 400 mm	





SANDWICH

Moulds	L 240 x W 70 x H 35 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337102	SF1165	8







CHOUX

Moulds	Ø 30 x H 55 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337000	SF1089	59
Moulds	Ø 67 x H 15 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337001	SF0002	28



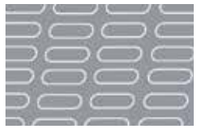


PARIS-BREST

Moulds	Ø 80 x H 15 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337004	SF1087	24







ECLAIR

Moulds	L 125 x W 25 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337002	SF1090	18
Moulds	L 70 x W 30 x H 10 mm (mini)			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337006	SF1070	48





OVAL SHAPE

Moulds	L 90 x W 60 x H 15 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337005	SF1088	25





Cutter ref.150214



SPOON

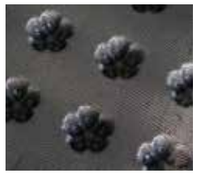
Can be used on both sides for baking bases that need to be decorated while making salty or sweet preparations, which can be fully consumed. Use Exoglass® 150214 cutter to cut-out the appropriate shapes.

Moulds	L 90 x W 28 x H 12 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337214	SF1127	36

Single price for all sheets	Price
Size 600 x 400 mm	



Cutter ref.150155

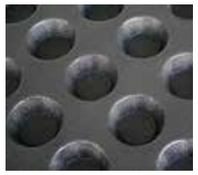


FLUTED TARTLET

Moulds	Ø 35 x D 15 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337015	SF1071	60



Cutter
(1) ref. 150115, (2) ref. 150117, (3) ref. 150122, (4) ref. 150124, (5) ref. 150128



TARTLET

Moulds	Ø 42 x D 10 mm (1)			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337010	SF1413	60
Moulds	Ø 48 x D 15 mm (2)			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337011	SF1600	48
Moulds	Ø 58 x D 20 mm (3)			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337012	SF1066	40
Moulds	Ø 77 x D 20 mm (4)			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337013	SF1675	24
Moulds	Ø 96 x D 25 mm (5)			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337014	SF1674	15



Cutter ref.150158



FLUTED TARTLET

Moulds	Ø 46 x D 15 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337016	SF1082	40



Cutter ref. 150320



SQUARE TARTLET

Moulds	L 45 x W 45 x H 12 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337021	SF1106	60
Moulds	L 60 x W 60 x H 15 mm			
Code		Matfer	Demarle	
Size	600 x 400 mm	337022	SF1119	40

SQUARE FLUTED TARTLET

Moulds	L 78 x W 78 x H 20 mm			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337054	SF1171	27





Cutter
(1) ref. 150208 (2) ref. 150210



OVAL TARTLET

Moulds	L 66 x W 27 x H 11 mm (1)			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337019	SF1982	48
Moulds	L 106 x W 45 x H 15 mm (2)			
Code		Matfer	Demarle	N° of moulds
Size	600 x 400 mm	337020	SF1033	30

Single price for all sheets	Price
Size 600 x 400 mm	



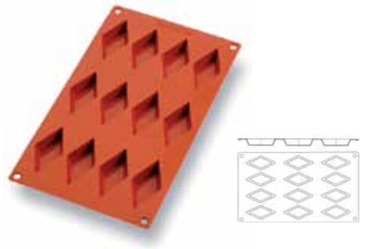
Soft silicon moulds

- Portion management.
- Easy removal from mould.
- Perfect shapes.
- Imprints resistant to deformation over time.
- Strong mechanical resistance (unless using pointed or sharp tools).
- Excellent resistance to washing cycles up to 90°C and to industrial detergents.

- Size GN 1/3, 300 x 175mm.
- Easy to handle on GN 1/1 plate (3 per plate).
- Delivered in individual box.

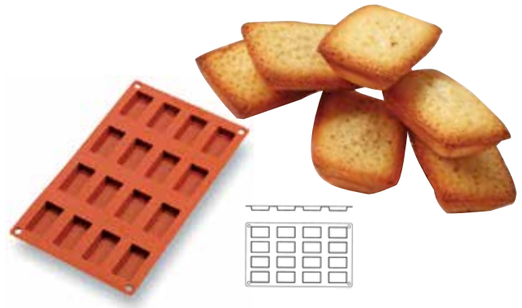
Recommendation:
for cooking, use on perforated pastry dish, ref. 310610.





RHOMBUS

Moulds				Code	Price
No	L mm	W mm	H mm		
12	103	20	15	257911	



FINANCIER CAKE

Moulds				Code	Price
No	L mm	W mm	H mm		
16	49	26	11	257907	



HALF SPHERE

Moulds			Code	Price
No	Ø mm	H mm		
15	43	20	257901	
6	70	35	257904	



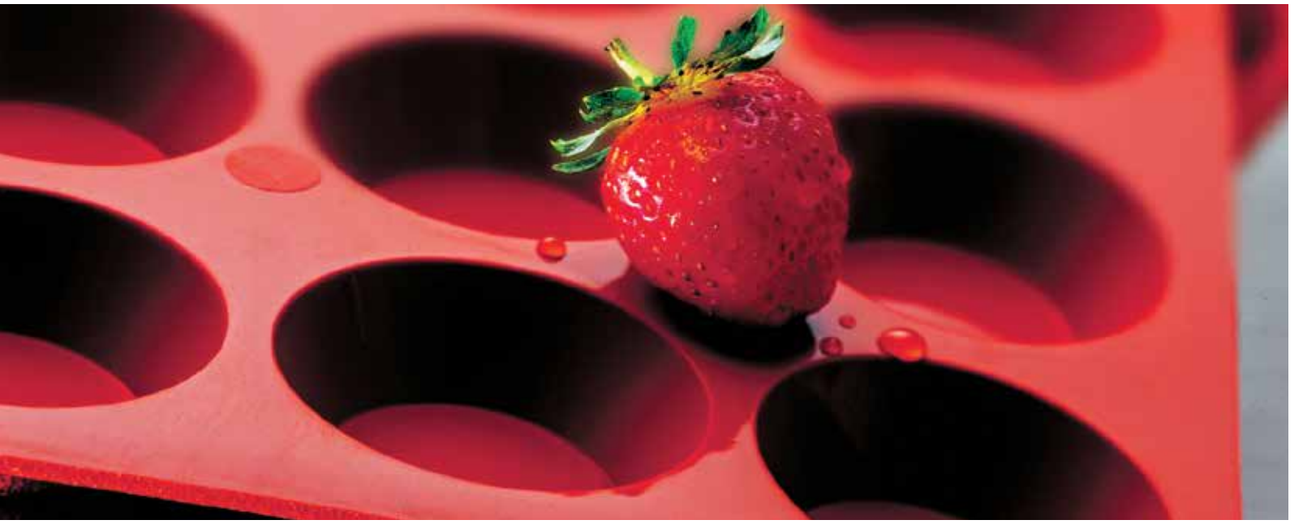
MADELEINE MOULD

Moulds				Code	Price
No	L mm	W mm	H mm		
15	44	34	10	257912	
9	68	38	8	257917	



PYRAMID

Moulds				Code	Price
No	L mm	W mm	H mm		
24	35	35	20	257920	
6	70	70	40	257921	





FLUTED TART

Moulds			Code	Price
No	Ø mm	H mm		
6	75	18	257926	

TATIN TART/PIE DISH

Moulds			Code	Price
No	Ø mm	H mm		
6	75	25	257930	

MINI-KOUGLOF

Moulds			Code	Price
No	Ø mm	H mm		
6	72	36	257931	



MINI CAKE

Moulds				Code	Price
No	Ø mm	H mm			
12	75	30	30	257985	



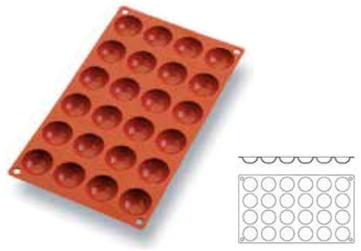
ROUND DARIOLE

Moulds			Code	Price
No	Ø mm	H mm		
15	45	45	257940	



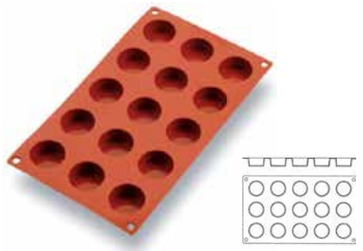
CANNELÉ BORDEAUX

Moulds			Code	Price
No	Ø mm	H mm		
18	35	35	257990	



ROUND PETITS FOURS

Moulds			Code	Price
No	Ø mm	H mm		
24	37	15	257913	



ROUND PETITS FOURS

Moulds			Code	Price
No	Ø mm	H mm		
15	40	20	257916	



MINI-BISCUITS / CYLINDERS

Moulds			Code	Price
No	Ø mm	H mm		
24	35	5	257909	

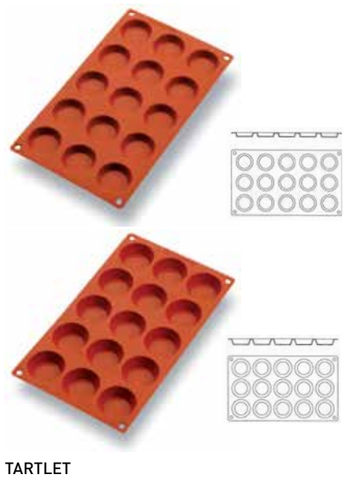


MINI-MUFFINS

Moulds			Code	Price
No	Ø mm	H mm		
15	45	30	257914	

MUFFINS

Moulds			Code	Price
No	Ø mm	H mm		
6	70	38	257915	



TARTLET

Moulds				Code	Price
No	Ø mm	H mm			
15	45	10	mini	257922	
15	50	15		257925	



SAVARIN

Moulds				Code	Price
No	Ø mm	H mm			
18	40	15	mini	257929	
6	65	20		257928	



LITTLE BRIOCHE

Moulds			Code	Price
No	Ø mm	H mm		
9	52	30	257905	



Fast assembly of individual cakes and mini-cakes

Production procedure similar to that used for individual rings, with easier and faster filling, smoothing and handling procedures thanks to multi-moulds.
Mould extractors allow rapid removal of cakes. Can be used in sub-zero cold rooms (freezers). Polystyrene, white.

MULTIMOULD CAKES

Width: 400 mm. Height : 40 mm, except the pyramid which is 60 mm.
Capacity 55 to 75 g as per model and density of products.
Precut PVC sizes for lining, see p.325.



35 CAKE MULTIMOULD SHEET
Sheet size: 600 x 400 mm comprising of 7 strips of 5 identical moulds (or 4 for triangle).

	Dimensions L x W mm	N° of cake	Code	Price
Sheet 600 x 400 mm				
Round	Ø 65	35	**350011**	
Oval	85 x 50	35	**350012**	
Triangle	111 x 60	28	**350014**	
Heart	75 x 70	35	**350017**	
Tear drop	90 x 58	35	**350018**	
Pyramides	70x70xH60	35	**350020**	



CAKE EJECTOR
Each ejector can eject 5 cakes or 4 for triangle simultaneously without any deterioration.
Dim. : 400 x 100 mm.

	Dimensions L x W (mm)	Code	Price
Round	Ø 64	**350021**	
Oval	83 x 47	**350022**	
Hexagones	61 x 61	**350023**	
Heart	73 x 68	**350027**	
Tear drop	88 x 57	**350028**	
Comma	90 x 58	**350029**	
Triangle	111 x 60	**350030**	



MINI-CAKE MULTIMOULDS

Multimould height: 25 mm.
Capacity of 15 to 20 g based on the model and density of the products.



MINI CAKE EJECTOR
Each ejector can eject 16 mini-cakes simultaneously. Without any deterioration.
Size: 400 x 100 mm.

	Code	Price
Mini-round	**350061**	
Mini-oval	**350062**	
Mini-squares	**350065**	
Mini-tear drops	**350068**	



96 MINI-CAKE SHEET
Size: 600 x 400 mm consisting of 6 strips of 6 identical cavities.

	L x W mm	Code	Price
Sheet 600 x 400 mm			
Mini-round	Ø 40	**350051**	
Mini-oval	50 x 30	**350052**	
Mini-squares	35 x 35	**350055**	
Mini-tear drops	50 x 35	**350058**	



MULTIMOULD CUTTERS
For cutting biscuit basis to size. In POM.

Model	L x W mm	Code	Price
Round	Ø 65	**150158**	
Oval	85 x 50	**350102**	
Hexagon	63 x 63	**350103**	
Heart	75 x 70	**350107**	
Teardrop	90 x 58	**350108**	
Comma	90 x 58	**350109**	
Small oval	50 x 30	**350112**	
Small teardrop	50 x 35	**350118**	



SINGLE SHEET FOR MULTIMOULDS

L mm	W mm	H mm	Code	Price
260	400	20	**350200**	
300	400	20	**350201**	
600	400	20	**350202**	



Step by step



1 | Place the stainless steel sheet on a flat surface and position the first chosen frame.



2 | Fill the first frame placed on the special sheet with the chosen filling.



3 | Smoothen with a rule.
Cool to harden based on the filling used.



4 | Then place the second frame on the first, use another filling and smoothen.



5 | Proceed in the same way for the third filling.
Freeze the whole set with the sheet if required.



6 | Turn out by removing the frames one by one.
(do not heat with a torch but use a blow air gun instead).

Thus entremets that are ready to cut can be easily made, with successive layers that are uniform providing a beautiful effect and reducing the assembly time.
Layers of biscuits can also be inserted between the fillings.

STACKABLE FRAME SETS



Fast and simple assembly of trays of desserts, mousses and opera cakes with perfectly regular layers of two or three flavours, or even more.
Set of stackable frames:
1- For mousses: the total height of the three frames - 45mm - corresponds to that of classic mousse frames.
2- For desserts: the 35mm height of classic desserts is obtained by stacking 20 and 15mm frames (or by obtaining an additional 10mm frame, and stacking two frames of 10mm and one frame of 15mm, for a three-flavour preparation).
3- For opera cakes: by stacking 15 and 10mm frames.
4- 350 x 350mm frames in special dipping format. Prevents waste of ingredients.

600 x 400 and 400 x 300mm formats designed to suit bakery cold cabinet runners. The basic kit includes:
- 3 stackable aluminium frames of different heights: except dipping frame Ref. 370105.
- 1 frame, height: 10mm (yellow corners)
- 1 frame, height: 15mm (red corners)
- 1 frame, height: 20mm (black corners).
- 1 stainless steel 18/10 tray with special notches.







SIMPLICITY
UNIFORMITY
RAPIDITY

SPECIAL STACKING FRAME SET FOR GUITAR

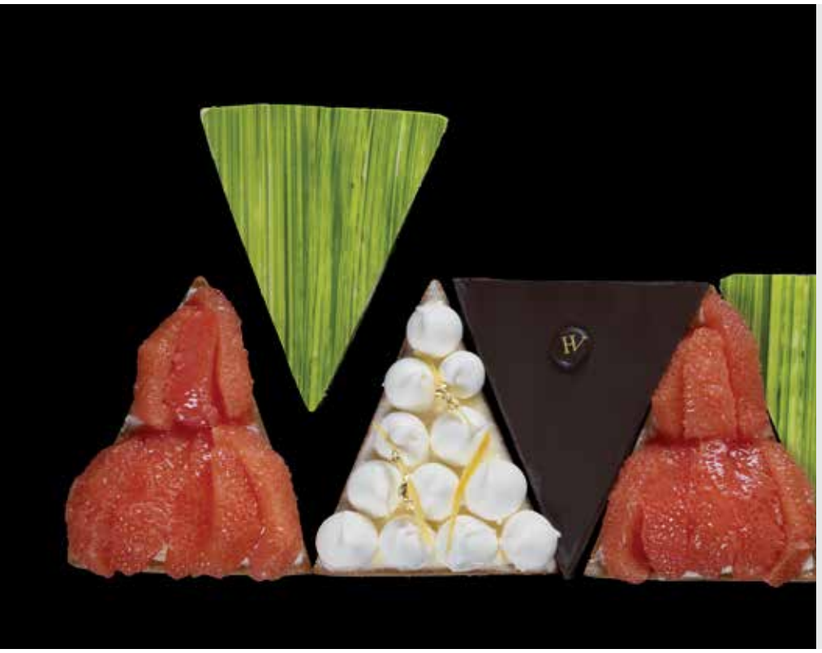
	H mm	Code	Price
Special interior size for guitar cutter 350 x 350 mm			
Sheet + 1 frame set	10	**370105**	
Extra frame (yellow)	10	**370141**	
Extra frame (red)	15	**370142**	
Extra frame (black)	20	**370143**	
Extra special sheet		**370145**	

STACKING FRAMES

	H mm	Code	Price
Sheet 600 x 400 mm, usefull dimensions 570 x 370 mm			
Sheet + 3 frames set		**370100**	
Extra sheet. (yellow)	10	**370107**	
Extra sheet. (red)	15	**370108**	
Extra sheet. (black)	20	**370109**	
Extra special sheet		**370110**	

	H mm	Code	Price
Sheet 400 x 300 mm, usefull dimensions 370 x 270 mm			
Sheet + 3 frames set		**370102**	
Extra frame (yellow)	10	**370112**	
Extra frame (red)	15	**370113**	
Extra frame (black)	20	**370114**	
Extra special sheet		**370115**	

MADE IN FRANCE



Creating a deliciously coloured tart without mixing the flavours

Reinterpret the presentation of the great pastry classics.

Lots of different presentation combinations: strips, stars, hexagons, triangles, etc.
Specially designed cutter: tart bases with good contours and regular thickness.
Stainless steel shapes and cutters.



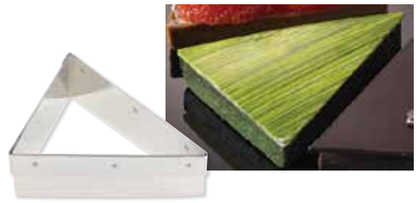






MOZAÏK TRIANGLES, STAINLESS STEEL

L mm	W mm	H mm	Code	Price
120	98	20	371142	
TART BASE CUTTER, stainless steel			371242	



MOZAÏK DECORATION TRIANGLE CUTTER

For cutting Mozaïk triangular tart bases. Stainless steel. With reinforced body.

L mm	W mm	H mm	Code	Price
117	90	40	371243	

SUPPLY INDIVIDUAL TARTLETS OR COMBINATIONS OF FORMS



MOZAÏK FINGER TARTLET RECTANGLE

L mm	W mm	H mm	U.V.	Code	Price
120	40	20	4	371153	



MOZAÏK FINGER TARTLET OBLONG

L mm	W mm	H mm	U.V.	Code	Price
130	40	20	6	371152	



MOZAÏK RECTANGULAR TART CUTTER

Cutter with reinforcement for Mozaïk rectangular tart bases with clean outlines and no wasted dough in the corners. Stainless steel.

L mm	W mm	H mm	U.V.	Code	Price
164	78	35	1	371253	



MOZAÏK TART SQUARE

	L mm	H mm	U.V.	Code	Price
Square	75	20	4	371121	
Cutter	107	75	1	371221	
Square	90	20	4	371123	
Cutter	130	40	1	371223	



These rings provide:
- Even cooking.
- Multi-purpose: rounded edge for classic lining or straight edge for level lining.
- Non-stick.
- No heat inertia for handling straight from oven.
- resistance to deformation.
- Impeccable hygiene: single unit, seamless, no rolled edges.



Levelled fashioning

Ø mm	H mm	U.V.	Code	Price
60	17	6	**346701**	
65	17	6	**346702**	
70	17	6	**346703**	
75	17	6	**346704**	
80	19	6	**346705**	
85	19	6	**346706**	
90	19	6	**346707**	
100	20	6	**346708**	

MONOBLOC MANUFACTURE
= NO JOINS FOR
IMPECCABLE HYGIENE

Ø mm	H mm	U.V.	Code	Price
120	22	1	**346709**	
160	25	1	**346711**	
180	25	1	**346712**	
200	25	1	**346713**	
220	25	1	**346714**	
240	25	1	**346715**	
260	25	1	**346716**	
280	25	1	**346717**	



STAINLESS STEEL TART RING
2 rolled edges.

Ø mm		U.V.	Code	Price
60	16	6	**371701**	
65	16	6	**371702**	
70	16	6	**371703**	
75	16	6	**371704**	
80	16	6	**371705**	
85	16	6	**371706**	
90	16	6	**371707**	
100	20	6	**371708**	
120	20	1	**371609**	
140	20	1	**371610**	
160	20	1	**371611**	
180	20	1	**371612**	
200	20	1	**371613**	
220	20	1	**371614**	
240	20	1	**371615**	
260	20	1	**371616**	
280	20	1	**371617**	
300	20	1	**371618**	
320	20	1	**371619**	
340	20	1	**371620**	



ADJUSTABLE RING
Stainless steel, for continued entremets variation from Ø 180 to 360 mm.

Ø mm	H mm	Code	Price
180/360	45	**371420**	



OBLONG TART MOZAÏK
Stainless steel.

L mm	H mm	W mm	Code	Price
200	25	90	**371330**	
240	25	90	**371334**	
280	25	90	**371338**	



OBLONG MOZAÏK SHAPE ENTREMETS
Stainless steel.

L mm	H mm	W mm	Code	Price
240	45	90	**371324**	
280	45	90	**371328**	



EXTENDIBLE FRAME
For custom dessert production. Rigid, large thickness (2mm). Frame composed of 4 interlocking stainless steel parts. H: 45mm.

Dim. mini		Dim. max			Code	Price
L mm	W mm	L mm	W mm	H mm		
300	200	560	360	45	**371421**	
200	150	360	270	45	**371422**	

YULE-LOG AND FLANS FRAMES





FRAME FOR SQUARE LOGS
Stainless steel, thickness 2mm.

L mm	W mm	H mm	Code	Price
570	70	70	371020	



STAINLESS STEEL INGOT YULE-LOG FRAMES
Designed by Hugues Pouget

L mm	B mm	b mm	H mm	Code	Price
565	95	67	40	371161	



STAINLESS STEEL YULE-LOG FRAME
Designed by Hugues Pouget

L mm	W mm	H mm	h mm	Code	Price
565	93	70	41	371162	

CRESCENT-SHAPED CROISSANTS
An original shape for making individual desserts 375301, 375303 and desserts 375306 for 6. Provided in stainless steel shapes for moulding desserts, these cutters are for producing dessert bases. Individual shapes suitable for shop-bought or restaurant desserts.



AN ORIGINAL SHAPE TO AID CHEFS' CREATIVITY



L mm	W mm	H mm	C.ml	U.V.	Code	Price
94	73	20	60	6	375301	
108	84	20	80	4	375303	
212	165	45	720	1	375306	
Cutter (size of the biscuit)						
125	97			1	153301	
135	106			1	153303	
228	178			1	153306	

ENTREMETS FRAMES





TART SQUARE
These squares and their adapted cutters enable you to create large and small square tart cases, without surplus pastry in the corners.
Robust cutters with reinforced body. Stainless steel.

L mm	H mm		U.V.	Code	Price
90	20	Indivivual	4	371123	
75	20	Indivivual	4	371121	
Cutter for Square					
107	75		1	371223	
107	75		1	371221	

L mm	H mm	U.V.	Code	Price
Square				
150	20	1	371124	
180	20	1	371126	
210	20	1	371128	
Cutter for Square				
192	40	1	371224	
222	40	1	371226	
252	40	1	371228	

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ENTREMETS FRAME
Stainless steel.

L mm	W mm	H mm	Code	Price
120	120	35	371102	
170	170	35	371105	
225	225	35	371106	
275	275	35	371108	
330	330	35	371110	
380	380	35	371112	



MOUSSE FRAME
Stainless steel.

L mm	W mm	H mm	Code	Price
130	130	45	371132	
160	160	45	371134	
190	190	45	371136	
210	210	45	371137	
230	230	45	371138	



CONVEX SQUARE
Stainless steel.

L mm	W mm	H mm	Code	Price
160	160	40	372001	
180	180	45	372002	
200	200	45	372003	
220	220	45	372004	
240	240	45	372005	
260	260	45	372006	







ENTREMETS RING
Stainless steel.

Ø mm	H mm	Code	Price
110	35	371201	
140	35	371202	
150	35	371203	
160	35	371204	
180	35	371205	
200	35	371206	
220	35	371207	
240	35	371208	
260	35	371209	
280	35	371210	
300	35	371211	

MOUSSE RING
Stainless steel.

Ø mm	H mm	U.V.	Code	Price
70	45	4	375345	
75	40	4	375336	
80	45	4	375347	
120	45	1	371404	
140	45	1	371405	
160	45	1	371406	
180	45	1	371407	
200	45	1	371408	
220	45	1	371409	
240	45	1	371410	
260	45	1	371411	
280	45	1	371412	



VACHERIN RING
Stainless steel.

Ø mm	H mm	Code	Price
100	60	402246	
120	60	371801	
140	60	371802	
160	60	371803	
180	60	371804	
200	60	371805	
220	60	371806	
240	60	371807	
260	60	371808	
280	60	371809	
300	60	371810	



RECTANGULAR FLAN FRAME
Stainless steel. Thickness 2 mm.

	L mm	W mm	H mm	Code	Price
Flan frame	370	110	25	371843	
Flan frame	570	110	25	371844	
Mousse frame	370	90	40	371017	
Mousse frame	560	90	40	371015	
Mousse frame	570	95	45	371016	



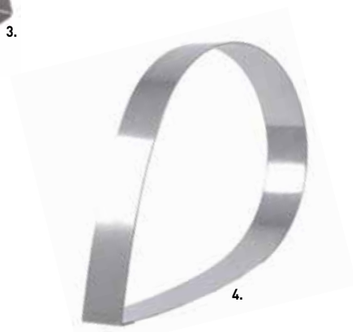
HEAVY CAKE FRAME
Stainless steel, extra-strong. Thickness: 2 mm.

Size	L x W x H mm	Code	Price
Sheet 600 x 400 mm			
Opera	565x365x25	371001	
Desserts	565x365x35	371003	
Mousse	565x365x45	371005	
Gastronorme GN 1/1			
Desserts	496x290x35	371008	
Mousse	496x290x45	371009	
Sheet 400 x 300 mm			
Desserts	375x275x35	371023	
Mousse	375x275x45	371025	


1.


2.


3.


4.


5.


6.

1. OCTOGON
Stainless steel. Convenient shape for cutting into equal parts and for placing in cake boxes.

L mm	W mm	H mm	Code	Price
180	180	40	372420	
200	200	40	372421	
220	220	40	372422	
240	240	40	372423	
260	260	40	372424	

2. HEXAGON
Stainless steel. The width given is between 2 diametrically opposite angles.

W mm	H mm	Code	Price
160	45	372202	
180	45	372203	
200	45	372204	
220	45	372205	
240	45	372206	
260	45	372207	

3. CONVEX TRIANGLE
Stainless steel.

W mm	H mm	Code	Price
190	40	373003	

4. TEAR DROP
Stainless steel.

L mm	W mm	H mm	Code	Price
200	120	40	372402	
230	145	40	372404	
260	160	40	372406	
290	185	40	372408	

5. OVAL
Stainless steel.

L mm	W mm	H mm		Code	Price
190	120	35	Entremets	372802	
210	140	35	Entremets	372803	
230	160	35	Entremets	372804	
250	180	35	Entremets	372805	
190	120	45	Mousse	372812	
210	140	45	Mousse	372813	
230	160	45	Mousse	372814	
250	180	45	Mousse	372815	
270	200	45	Mousse	372816	

6. HEART CAKE RING
Stainless steel.

L mm	W mm	H mm	Code	Price
"A heart for 2"				
100	100	35	371817	
120	120	35	371819	
Heart entremet				
160	160	35	371821	
180	180	35	371822	
200	200	35	371823	
220	220	35	371824	



A complete range of rings to meet all your needs

The number of sandwiches made is given as a guide only, their size may vary.
Stainless steel.



Ø mm	H mm	N° of Sandwichs	Code	Price
160	90	24	**371503**	
180	90	32	**371504**	
200	90	32	**371505**	
220	90	48	**371507**	



Ø mm	H mm	N° of Sandwichs	Code	Price
180	120	40	**371514**	
200	120	40	**371506**	
220	120	60	**371517**	
240	120	60	**371518**	



SANDWICH SURPRISE LOAF SQUARE
Stainless steel.

L mm	W mm	H mm	Code	Price
Number of sandwichs : 32				
140	140	110	**371522**	
Number of sandwichs : 48				
160	160	120	**371524**	
Number of sandwichs : 60				
200	200	140	**371528**	

MADE IN FRANCE



Individual entremets frames referred to as "Nonnettes", in stainless steel for individual small cakes, mousses and entremets.





1. OVAL NONNETTE

L x W x H mm	U.V.	Code	Price
70 x 40 x 30	4	**376039**	

2. ROUND NONNETTE

Ø mm	H mm	U.V.	Code	Price
45	30	4	**375310**	
50	30	4	**375311**	
55	30	4	**375312**	
60	30	4	**375313**	
62	30	4	**375314**	
45	35	4	**375320**	
50	35	4	**375321**	
60	35	4	**375323**	
70	35	4	**375325**	
80	35	4	**375327**	
55	40	4	**375332**	
65	40	4	**375334**	
75	40	4	**375336**	
80	40	4	**375337**	
45	45	4	**375340**	
50	45	4	**375341**	
60	45	4	**375343**	
70	45	4	**375345**	
80	45	4	**375347**	
50	50	4	**375351**	
60	50	4	**375353**	
50	60	4	**375361**	
60	60	4	**375363**	
75	50	4	**375356**	
70	60	4	**375365**	



PACK DOWN TOOL FOR ENTREMETS
Packing down the mixture into circles optimises the hold of the desserts. Can be used as a cake ejector. Bakelite handle. Stainless steel.

Ø mm	Ø mini circle	Code	Price
40	45	**376104**	
60	65	**376106**	
80	85	**376108**	
100	110	**376110**	
120	130	**376112**	
140	150	**376114**	



OVAL

Size	L x W x H mm	U.V.	Code	Price
Rounded	75 x 45 x 30	4	**376040**	
Pointed	88 x 50 x 30	4	**376041**	



TEAR DROP

L x W x H mm	U.V.	Code	Price
80 x 50 x 40	4	**376021**	

INDIVIDUAL ENTREMETS FRAMES



RECTANGLE

L x W x H mm	U.V.	Code	Price
61 x 51 x 30	4	**376060**	
81 x 41 x 30	4	**376061**	



LOZENGE

L x W x H mm	U.V.	Code	Price
90 x 60 x 30	4	**376023**	



CONVEX SQUARE

L x W x H mm	U.V.	Code	Price
60 x 60 x 45	4	**376003**	



SQUARE

L x W x H mm	U.V.	Code	Price
56 x 56 x 30	4	**376001**	



HEXAGON

L x W x H mm	U.V.		
70 x 70 x 40	4	**376014**	
67 x 67 x 30	4	**376015**	



VICHY

L x W x H mm	U.V.	Code	Price
75 x 45 x 45	4	**376065**	



PENTAGON

L x W x H mm	U.V.	Code	Price
70 x 70 x 40	4	**376045**	



HEART

L x W x H mm	U.V.	Code	Price
70 x 55 x 30	4	**376005**	
80 X 70 X 45	4	**376006**	



CONVEX TRIANGLE

L x W x H mm	U.V.	Code	Price
L 65 x H 40	4	**376078**	

RIBBONS



PVC CHOCOLATE RIBBON

Thickness 100 microns, very transparent and glossy, very rigid for mousses, entremets and charlottes. Printed "Gourmandise".

H mm	Code	Price
		Roll of 100 m
45	**960107**	



PRECUT PASTRY RIBBON

Polypropylene, thickness 60 microns. These precut sizes saves time.
Packaged in sachets of 500 sheets.

L mm	H mm	Code	Price
For rings with Ø of 60 mm			
215	35	**960070**	
215	40	**960071**	
215	45	**960072**	
215	60	**960074**	
For rings with Ø of 70 mm			
230	35	**960075**	
230	40	**960076**	
230	45	**960077**	
230	60	**960079**	
For rings with Ø of 75 to 80 mm			
260	35	**960081**	
260	40	**960078**	
260	45	**960080**	
260	60	**960082**	



PVC PASTRY RIBBON

Very transparent and glossy, very rigid for mousses, entremets and charlottes, delivered with a double sided adhesive (except roll of 100 m).

H mm	Th. µ	Code	Price
			Roll of 250 m
35	150	**960101**	
40	150	**960102**	
45	150	**960103**	
60	150	**960104**	
			Roll of 100 m
30	100	**960010**	
35	100	**960011**	
40	100	**960012**	
45	100	**960013**	
50	100	**960014**	
60	100	**960015**	
80	100	**960105**	

POLYPROPYLENE PASTRY RIBBON

To be mainly used for individual shapes.

H mm	Th. µ	Code	Price
			Roll of 200 m
30	60	**960090**	
35	60	**960091**	
40	60	**960092**	
45	60	**960093**	





Composite material: rot-proof, suitable for sterilisation. Long-life sharpness guarantee. Single unit: easy to clean. Comfortable grip thanks to rounded design. Always retains original shape.

ALL OF OUR CUTTERS ARE MARKED
SO THAT YOU CAN QUICKLY FIND
THE BEST ONE FOR THE TASK



EXOGLASS® ROUND PLAIN CUTTER

Ø mm	Code	Price
30	150151	
35	150152	
40	150153	
45	150154	
50	150155	
55	150156	
60	150157	
65	150158	
70	150159	
75	150160	
80	150161	
85	150162	
90	150163	
95	150164	
100	150165	



EXOGLASS® ROUND CUTTER BOX
With a box for storage.

	Ø mm	Code	Price
9 even fluted cutter	20 to 100	150101	
7 uneven fluted cutter	35 to 95	150102	
8 even plain cutter	30 to 100	150103	
7 uneven plain cutter	35 to 95	150104	



EXOGLASS® ROUND FLUTED CUTTER

Ø mm	Code	Price
20	150110	
30	150111	
35	150112	
40	150113	
45	150114	
50	150115	
55	150116	
60	150117	
65	150118	
70	150119	
75	150120	
80	150121	
85	150122	
90	150123	
95	150124	
100	150125	
110	150126	
120	150127	
130	150128	

Ø mm	Code	Price
74	150217	



STAR SHAPED CUTTER
Plain, usable for cutting shapes meant to decorate the Flexipan® stars ref. 336217.





SPOON SHAPED CUTTER
Makes edible decorative spoons. Cuts baking pastry bases from Flexipan® Ref. 336214/336314 or Silform Ref. 337214.

L mm	W mm	Code	Price
95	43	150214	





HEART SHAPED CUTTER
Cuts small shortbread biscuits or bases for use in Flexipan trays, Ref. 336392.

L mm	W mm	Code	Price
47	44	150215	

ASSORTED "DECOR" CUTTERS IN EXOGLASS®
Composite material.
With a transparent box for storage.

The flared shape of the cutters makes it easier to eject the finished pieces



6 CUTTER GM NO.1 BOX
Maximum Size: 27 mm.
Heart, diamond, spade, club, comma, half-moon.

Code	Price
150513	



6 CUTTER GM NO.2 BOX
Maximum Size: 27 mm.
Star, drop of water, lozenge, badge, crescent moon, half-circle.

Code	Price
150514	



BOX OF 12 SMALL SIZE "DÉCOR" CUTTORS
Maximum size: 15 mm.
Heart, diamond, spade, club, badge, star, oval, lozenge, drop of water, lily of the valley, comma, crescent.

Code	Price
150512	

EXOGLASS® CUTTERS



EXOGLASS ® OVAL FLUTED CUTTER

L mm	W mm	Code	Price
40	23	150205	
55	31	150206	
70	40	150207	
85	50	150208	
100	60	150209	
115	70	150210	
130	80	150211	



BOX OF 7 EXOGLASS® OVAL FLUTED CUTTERS

	Ø mm	Code	Price
7 oval cutters	40 to 130	150201	



EXOGLASS® GINGERBREAD MAN CUTTER

Fast, easy cutting of biscuits, such as gingerbread men.

L mm	W mm	H mm	Code	Price
110	78	35	150216	





EXOGLASS® SQUARE CUTTERS

For making shortbread biscuits and preparing bases for Flexipan® moulds. Plane cutters, round corners.

Dim. mm	Adapted for Flexipan			Code	Price
40 x 40	FP 1113	336133	Savarin 37	150241	
	FP 1128	336058	Mini-square 37		
	FP 1562	336012	Pyramid 35		
55 x 55	FP 1133	336059	Square 56	150244	
	FP 1882	336120	Pyramid 7		
	FP 1105	336134	Savarin 55		
	FP 1166	336184	Case		
70 x 70	FP 1585	336013	Pyramid 70	150247	
	FP 1102	336135	Savarin 70		
	FP 1497	336152	Square tablet		
	SF 1119	337022	Mini-tart 60		



STAINLESS STEEL CUTTERS



ROUND FLUTED CUTTER WITH HANDLE

Stainless steel.

Ø mm	Code	Price
130	150230	
140	150231	
150	150232	



FLUTED TRIANGULAR CUTTER

Triangular, stainless steel, with rim edge, bevelled cutting edge .

W mm	Code	Price
90	150405	



OBLONG CUTTER

Cuts out pastry cases for oblong tins, ref. 345202. Plain cutter with a handle. Stainless steel bevelled blade.

L mm	W mm	Code	Price
130	90	153030	



BOX OF 7 OVAL PLAIN CUTTERS

Stainless steel.
Length: 40, 55, 70, 85, 100, 115 and 130 mm.

Ø mm	Code	Price
40 to 130	150225	



OVAL FLUTED CUTTER

Stainless steel. Bevelled cutting edge.

L mm	Code	Price
160	150220	



SQUARE FLUTED CUTTER

Stainless steel, bevelled cutting edge.

L mm	W mm	Code	Price
80	80	150312	



PLAIN CUTTER WITH HANDLE

Rapid and uniform for cutting large shapes: flat cakes, tart bases etc.
Stainless steel, bevelled cutting edge.

Ø mm	Code	Price
120	154054	
130	154055	
180	154060	
220	154062	
240	154063	
280	154065	
320	154067	



"VOL AU VENT" GAUGE

Aluminium. Series of round gauges numbered from 1 to 12, used as cutting templates.

Ø mm	Code	Price
110, 120, 130, 150, 160, 170, 190, 200, 215, 225, 235, 250	154001	



BOAT SHAPED OVAL CUTTER

Stainless steel, bevelled cutting edge.

L mm	W mm	Code	Price
85	30	150310	





CUTTER FOR CROWN BRIOCHE
For quick, carefully sized crown-shaped brioches.
Suitable for use with 350g of machine-rolled 18cm diameter dough bases. (Use plain cutter, ref. 154060). This cutter with a handle lets you cut the dough in its middle and fold it back on its edges to make an even brioche.

Ø mm	H mm	Code	Price
110	77	154025	



Cut



Fold up and cook

OR



Or return and cook



DOUBLE SQUARE CUTTER
For making square vol-au-vents.
Bevelled cutting edge, stainless steel.

L mm	W mm	Code	Price
Without handle			
85	85	153008	
With handle			
110	110	153009	



PLAIN RECTANGULAR CUTTER
Stainless steel, bevelled cutting edge.

L mm	W mm	Code	Price
75	35	150322	
80	40	150323	



DOUBLE HEXAGONAL CUTTER
With handle, fluted cutting outside, smooth inside.
For cutting crousades meant for decorating in a single operation.
Stainless steel.

W mm	Code	Price
90	153020	



SET OF 8 PLAIN SQUARE CUTTERS
With bevel. Stainless steel.

Ø mm	Code	Price
40, 50, 60, 70, 80, 90,100,110	150320	



CUTTER FOR FROSTING ECLAIR
For cutting slabs of chocolate, marzipan or crunchy cream for decorating eclairs.
Stainless steel cutter with brace belt.

W mm	W mm	H mm	Code	Price
130	25	25	154152	



HEART FLUTED CUTTER
Cuts out fluted pastry cases to fill heart-shaped tartlet moulds, ref. 332642.

L mm	W mm	Code	Price
105	100	153035	



SINGLE SCALLOP CUTTER
With handle, stainless steel, fluted, bevelled cutting edge.

L mm	W mm	Code	Price
125	120	153012	



DOUBLE SCALLOP CUTTER
For patties.With handle, stainless steel, fluted, bevelled cutting edge.

L mm	W mm	Code	Price
125	120	153014	



PARISIAN MEAT PATTY ROUND FLUTED CUTTER
Stainless steel, bevelled cutting edge.

Ø mm	Code	Price
90	153005	



FISH PATTY CUTTER
Stainless steel, bevelled cutting edge.



L mm	W mm	Code	Price
Without handle			
140	75	153016	
With handle			
165	95	153017	



FISH SHAPED SNACK CUTTER
Mini-fish for a variety of snacks.
Stainless steel, bevelled cutting edge.

L mm	W mm	Code	Price
75	30	150403	



WINDMILL CUTTER
With handle, bevelled cutting edge, stainless steel.

L mm	W mm	Code	Price
110	110	153010	



APPLE TURNOVER CUTTER WITH HANDLE
Fluted, bevelled cutting edge, stainless steel.

L mm	W mm	Code	Price
170	125	153006	



FRUIT CUTTER
For cutting tartlets, stainless steel.

Model	L mm	W mm	Code	Price
Pear	140	95	150426	
Apple	120	110	150427	



BISCUIT CUTTER
For cookies. Stainless steel. Reinforced body. Bevelled cutting edge. In the form of blister packs.

	L mm	W mm	Code	Price
Cat's head	110	110	**150350**	
Bear's head	100	105	**150352**	



BOX OF NUMERAL AND MISCELLANOUS BISCUIT CUTTERS
Stainless steel. 16 cutters.

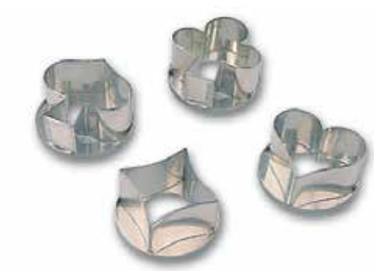
H mm	Th. mm	Code	Price
27	0,3	**150475**	



BOX OF 26 ALPHABET BISCUIT CUTTERS
Stainless steel.

H mm	Code	Price
25	**150476**	





TEA BISCUIT CUTTERS
Stainless steel. Clover, diamond, heart, spade, in blister packs.

	Ø mm	Code	Price
4 cutters	50	**150480**	



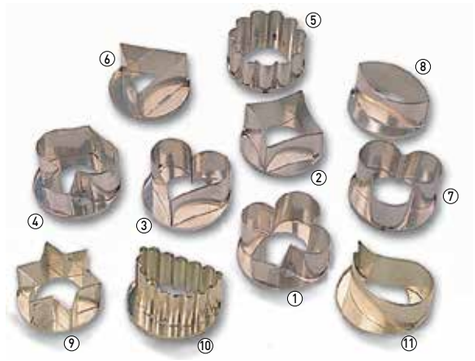
6 PETITS FOURS CUTTERS
Stainless steel.

	Ø mm	H mm	Code	Price
Box	35	50	**150465**	



GEOMETRIC SHAPE CUTTERS
Tin plate.
42 Cutters: 6 to 22 mm.

	L box mm	W box mm	Code	Price
Box	83	53	**150460**	



TEA BISCUIT CUTTER
Or cutters for dry biscuits. Stainless steel.

Model	Ø mm	Code	Price
1- Club	50	**150481**	
2- Diamond	50	**150482**	
3- Heart	50	**150483**	
4- Spade	50	**150484**	
5- Daisy	50	**150485**	
6- Triangle	50	**150486**	
7- Three-side	50	**150487**	
8- Pointed oval	50	**150488**	
9- Star	50	**150489**	
10- Half moon fluted	50	**150494**	
11- Comma	50	**150495**	



HEART CUTTER WITH EJECTOR
Forget me not shape with ejection system for the pieces made.
heart shaped for making butterflies, roses miniatures, motifs for Valentine's day, clover, fern etc.

Ø mm	Code	Price
		Set of 3
6,3 - 9,5 - 12,7	**431031**	



FLOWER CUTTER WITH EJECTOR
Stainless steel. Forget me not shape with ejection system for the pieces made.

Ø mm	Code	Price
		Set of 3
6,3 - 9,5 - 12,7	**431030**	



The art of steel folding enables our specialised workers to create all kinds of shapes of exceptional regularity in small production runs



Special sizes and shapes on a minimum order of 20 pieces







HOLLY LEAVES CUTTER

L mm	Code	Price
		Set of 3
24, 31, 52	431063	



ROSE PETAL CUTTER

L mm	Code	Price
		Set of 4
14, 23, 31, 37	431051	



HEART SHAPED CUTTER

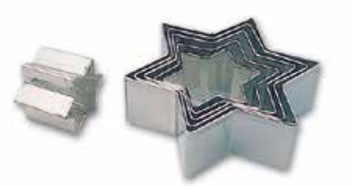
L mm	Code	Price
		Set of 3
17, 23, 27	431064	



HEART CUTTERS

Tin plate.
8 Cutters : 40 to 138 mm.

	Ø box mm	Code	Price
La boîte	160	150456	



STAR CUTTERS

Tin plate.
6 cutters: 45 to 115 mm.

	Ø box mm	Code	Price
Box	125	150458	



CHRISTMAS TREE BISCUIT CUTTER

1. tin plate,

	L mm	W mm	H mm	Code	Price
1.	115	115	30	150450	
2.	150	125	30	150451	
2.	200	153	30	150452	



3. 2. 1.

SET OF SHOOTING STAR BISCUIT CUTTER

Tin plate.

	L mm	W mm	H mm	Code	Price
1.	87	35	20		
2.	127	50	20	150455	
3.	167	75	20		

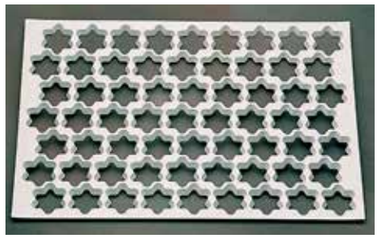


Sheet size 580 x 390 mm.
ABS white.

TIME SAVING

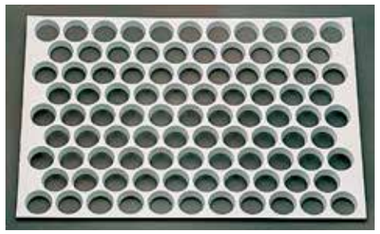
FLUTED CIRCLES

	Ø mm	Code	Price
72 fluted circles	45	152001	
20 fluted circles	90	152017	



STARS 6 BRANCHES

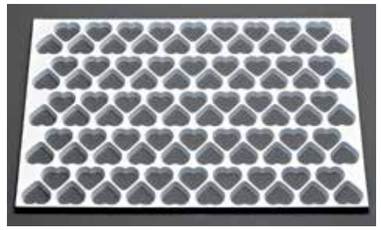
	Ø mm	Code	Price
63 stars	50	152002	



PLAIN TARTLETS

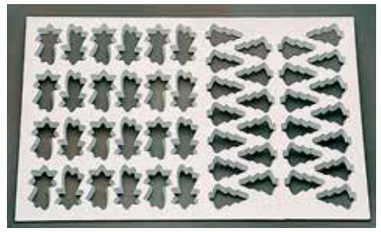
	Ø mm	Code	Price
53 plain tartlets	53	152008	
95 plain tartlets	38	152009	

Cutter sheets of various shapes for quick cutting of the dough, to be cut directly on the baking sheets



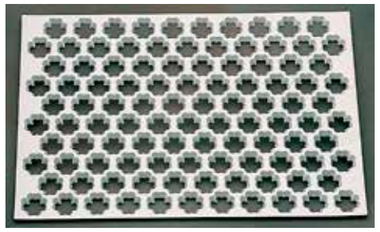
HEARTS

	Ø mm	Code	Price
95 hearts	48	152004	



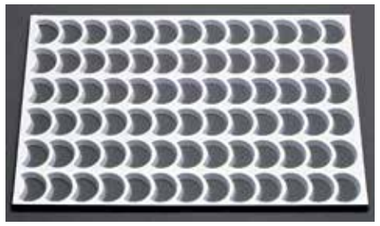
CHRISTMAS TREE + SHOOTING STAR

	L mm	Code	Price
26 christmas tree + 24 shooting star	66 / 80	152006	



CLOVERS WITH 4 LEAVES

	Ø mm	Code	Price
60 clovers	45	152003	



CRESCENT

	L mm	Code	Price
78 crescent	48	152011	

Can be used in deep freezer and oven



Can be used for:
- baking relief biscuit for jacketing entremets and small cakes,
- making pastille-based decoration,

Food silicone.

Step by step



1 Prepare a cigarette batter. Place the mat on a perforated sheet 600 x 400 mm code 310612. Spread the cigarette batter coloured as per your taste to the brim of the relief pattern. Smoothen well to the height of the motives. Cool.



2 Cover the decorating batter with around 500 g of the mixture of biscuit, joconde, Genoese, dacquoise or other. Bake in oven at 220°C for 10 to 12 minutes.



3 Turn out either hot or cold.



4 Cut the strips in the embossed biscuit.



5 Line the circles with the bands.

RELIEF MAT

Size	Stripes W mm	Code	Price
Size 560 x 370 mm, inner 545 x 350 mm			
E- Labyrinth	-	**422009**	
Size 555 x 390 mm, inner 530 x 370 mm			
A- Large Greek fresco	37	**422001**	
B- Small Greek fresco	30	**422002**	
C- Venetian weaving	30	**422005**	
D- Stripes	47	**422006**	
F- Arabesques	30	**422011**	

BISCUIT STRIPS ALWAYS WITH A REGULAR DESIGN
= A TIME SAVING



A



B



C



D



E



F

THE ENTREMETS SHEET CAN BE EASILY
ASSEMBLED UPSIDE-DOWN
WITH ORIGINAL DESIGN.





ENTREMETS FRAMES FOR RELIEF MAT

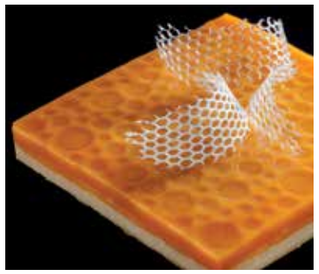
Dimensions suitable for 3D mats for reverse mounting.
After turning out, an original 3D shape will appear on top of the cake.
Easier cutting thanks to 3D segmentation.
Height: 45mm. Stainless steel.
Compatible with Labyrinth, Bubble and Mikado Relief Mat.

Size	Dimensions L x W (mm)	Code	Price
Frame	550 x 355	**371013**	

(1) Can be used 2 together on the same mat, so as to make 2 different flavours at the same time.

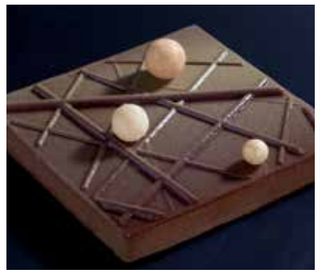
RELIEF DISKS AND MAT

For the inverted assembly of entremets in order to get a relief decoration on the top. Simple to use and provides the most beautiful effect.
Disks suitable for circles of Ø 180, 200 and 220 mm.
Flexible silicone.





Size	Dimensions L x W (mm)	Dim. int L x W (mm)	Code	Price
Bubble	555 x 390	530 x 370	**422007**	





Size	Dimensions L x W (mm)	Dim. int L x W (mm)	Code	Price
Mikado	555 x 390	530 x 370	**422013**	





Size	Ø mm	Code	Price
Rosary decoration	240	**422026**	





Size	Ø mm	Code	Price
Snowflake decoration	240	**422022**	



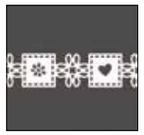
BOW-TIE CUTTER
Batch of 3 ABS plates for the 3 bow-tie sizes

	Dim plate mm	Dim bow mm	Code	Price
Bow 1	139 x 65	80 x 80		
Bow 2	118 x 52	60 x 70	431035	
Bow 3	115 x 45	40 x 40		





421722



421723

SUGAR DOUGH MAT
Flexible silicone mat of 3 decorating strips for creating the borders of sugar dough cakes. Mat dimensions 400 x 300 mm. Supplied with a support plate.

Model	L mm	H mm	Ø mm	Code	Price
Round Marguerite	-	-	80	421722	
Fantaisie	351	30	-	421723	



NARROW FRILL CUTTER
Batch of 2 ABS plats, 1 channelled and 1 sawtooth.

Channelled L mm	Sawtooth L mm	H mm	Code	Price
194	175	27	431034	



PILLARS FOR "PIÈCE MONTÉE" CONFECTIONS
Set of 4 rigid, extra-tough pillars.
Used to keep layers of cakes on top of each other in "pièces montées" decorative confections.

H mm	Ø mm	Code	Price
150	25	431036	
315	20	431037	



STRAIGHT FRILL CUTTER
ABS.

L mm	W mm	H mm	Code	Price
150	62	13	431014	



WILD ROSE CUTTER
ABS. 5 petals.

Ø mm	Code	Price
		Set of 4
30, 35, 40, 50	431016	



PETAL EYE CUTTER
ABS. 2 cutters, 1 petal and 6 petals.

Ø mm	H mm	Code	Price
33	15	431012	



SQUARE EYE CUTTER
ABS. 2 cutters, 1 square and 5 petals.

Ø mm	H mm	Code	Price
33	15	431013	



CRINOLINE FRILL CUTTER
ABS.

L mm	W mm	H mm	Code	Price
138	55	13	431015	



TEDDY BEAR CUTTER
For making biscuits.

H mm	Code	Price
		Set of 3
25, 45, 80	431010	



CLOWN CUTTER

H mm	Code	Price
		Set of 2
60, 125	431011	



PEONY CUTTER

L mm	W mm	H mm	Code	Price
				Set of 3
177	149	24	431029	



DAISY CUTTER WITH PUSHER
ABS. The cut dough can be ejected.

Ø mm	Code	Price
		Set of 4
14, 19, 28, 35	431021	



SUNFLOWER CUTTER WITH PUSHER
ABS. The cut dough can be ejected.

Ø mm	Code	Price
		Set of 3
47, 56, 70	431022	



SNOWFLAKE CUTTER WITH PUSHER
ABS.

Ø mm	Code	Price
		Set of 3
25, 40, 55	431027	



PUY LEAVES CUTTER WITH PUSHER
ABS. Can be used to mark at the same time the leaf veins on the dough.

Ø mm	Code	Price
		Set of 3
20, 25, 30	431020	
36, 42, 46	431026	



HOLLY LEAVES CUTTER WITH PUSHER
ABS. The cut dough can be ejected.

Ø mm	Code	Price
		Set of 3
45, 50, 60	431025	



ROSE LEAF CUTTER WITH PUSHER
ABS. Can be used to mark at the same time the leaf veins on the dough.

Ø mm	Code	Price
		Set of 3
25, 30, 40	431019	
46, 50, 65	431023	

SCULPTING TOOLS







MARZIPAN SCULPTING TOOLS

Each sculpting tool consists of 2 tools, one at each end.
In composite material.

L mm	Code	Price
		Box of 12
130	421832	



MARZIPAN KNIFE

Polypropylene.

L mm	Code	Price
260	421825	



MARZIPAN AND ICING SUGAR SCULPTING TOOLS

Quality utensils in plastic.
Shapes: Small bone, blade and shell, marbles, scale comb, serrated and sharp cones, bulbs, flower and leaf, star cone 8 branches and smooth.

	Code	Price
Box of 8	431220	



MARZIPAN 9 PIECE SET SPECIAL SCHOOL

Set of tools in plastic for modelling the marzipan, consisting of: 1 marzipan knife, 2 special scrapers for marking and 6 sculpting tools. In a plastic box.

	Code	Price
Box of 9 pieces	421830	

PIE CRIMPER - COMB



DESSERT FLOAT

For layering different parts of desserts and smoothing almond and other sweet pastes onto cakes. White ABS.

L mm	W mm	Code	Price
180	85	421717	





PLASTIC DECORATING COMB

Polypropylene.

L mm	W mm		Code	Price
110	75	2 sided	421701	
93	83	3 sided	421702	



CAKE DECORATING COMB

Aluminium 3 different teeth pattern.

L mm	W mm	Code	Price
110	110	421703	



PIE CRIMPER

Stainless steel. In blister pack.

L mm	Code	Price
100	112501	



COMB FOR WOOD PATTERN

For wood pattern decorations in pastries. Black rubber. In blister pack.

L mm	Code	Price
150	421700	



ADJUSTABLE PIE CRIMPER

Contains 13mm wide small tweezers and 19mm wide large tweezers. Stainless steel ring.

Model	L mm	Code	Price
Open scale	83	431402	
Open vault	83	431404	
Closed vault	83	431405	
Hearts	83	431407	

Decorating biscuits

Reversible, with a different pattern on each side.
2 lengths: 690mm and 380mm.
Thick, very solid white PP holder, flexible plastic teeth.



L mm	Comb H mm	Code	Price
Thin striped comb			
690	2	421705	
340	2	421735	



L mm	Comb H mm	Code	Price
Special striped comb			
690	2	421706	
340	2	421736	



L mm	Comb H mm	Code	Price
3 coloured comb			
690	2	421707	



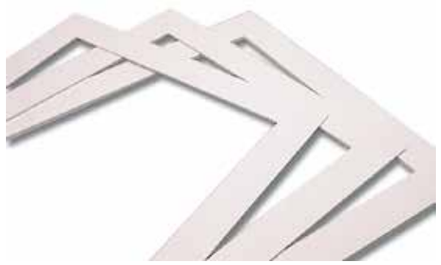
SPECIAL COMB FOR CHARLOTTE
PP. 1 side large straight teeth, 1 side rounded teeth.

L mm	Comb H mm	Code	Price
690	10	421709	



CHARLOTTE FRAME
For combing biscuits. Stainless steel.

L int. mm	W int. mm	Th. mm	Code	Price
575	385	15	421711	



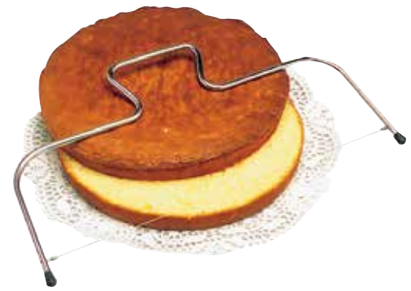
CHABLON FRAMES FOR BISCUITS
Makes spreading using a comb or spatula easier and guarantees biscuits with an even thickness. White PS.

L useful mm	W useful mm	Th. mm	Code	Price
570	370	3	421713	
570	370	4	421714	
570	370	5	421715	



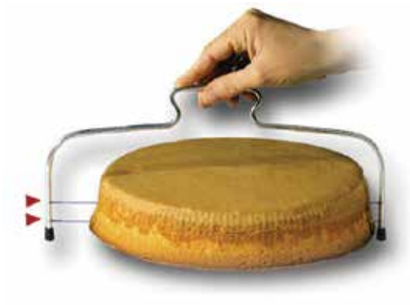
LEVELING RULER
To smooth out products spread into frames, chablons, confectioner's rulers.
PS, white.

L mm	W mm	Code	Price
550	80	421716	



GENOESE SLICER
Symmetrical cutting. 5 slicing heights: 20, 30, 40, 50 and 60mm. Frame in chrome steel.

W mm	Code	Price
440	120090	
A packet of 10 spare wires	120092	



DOUBLE GENOESE SLICER
Safely slice 3 even layers.
Adjustable crimped wire spacing Chrome steel frame and stainless steel wires.

L mm	H mm	Slices Th. mm	Code	Price
335	125	50	120093	
Set of 2 serrated wires			120057	



GENOESE SAW
Cuts biscuits into 3 layers.
Lacquered steel tube with 2 height-adjustable blades. Feet which glide easily over surfaces. Maximum spacing 50mm / minimum spacing 10mm. Stainless steel blades.

L mm	H mm	Code	Price
570	166	120094	
Set of 2 spared blades		120096	







SERATED KNIFE FOR ENTREMETS SABATIER
Or Genoese, stainless steel blade, A.B.S. handle, 3 rivets, aluminium bolster.

L mm		Code	Price
250	Serrated blade	120081	
300	Serrated blade	120083	
300	Microserrated blade	120087	





GENOISE KNIFE
Serrated shape. 1/2 blade 28 cm. Black polypropylene moulded handle.

L mm	Code	Price
280	090913	



CAKE-DIVIDER
Marks out cakes for even portion slices. PP.

No. portions	Ø mm	Code	Price
10	265	154050	
14	265	154051	
12/18	270	154052	
16	260	112657	





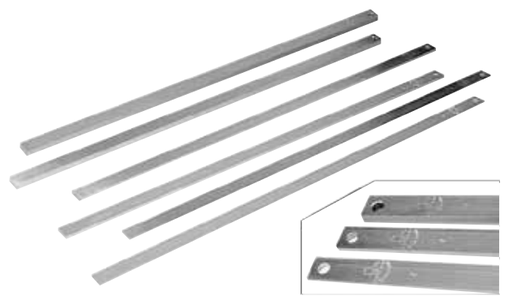
BOTTLE FOR RUM SPRAYING
Perforated cap. Flexible PEHD.

C.L.	Code	Price
1	116430	



BABA DRAINING BOX
Or candy rack.
Consisting of a watertight stainless steel tray with a special grid with narrow mesh 9x9mm Stainless steel frame with three 6mm cross pieces, 1mm wire, with feet.

	L mm	W mm	H mm	Code	Price
Complete set	600	400	50	313004	
Rack only	590	390	19	313503	



CARAMEL RULERS
For even spreading of fondant icing, ganache and caramel on trays. Set includes: two 3mm thick rulers, two 5mm thick rulers, two 10mm thick rulers, all marked and perforated. Solid polished aluminium.

L mm	W mm	Code	Price
600	20	140204	



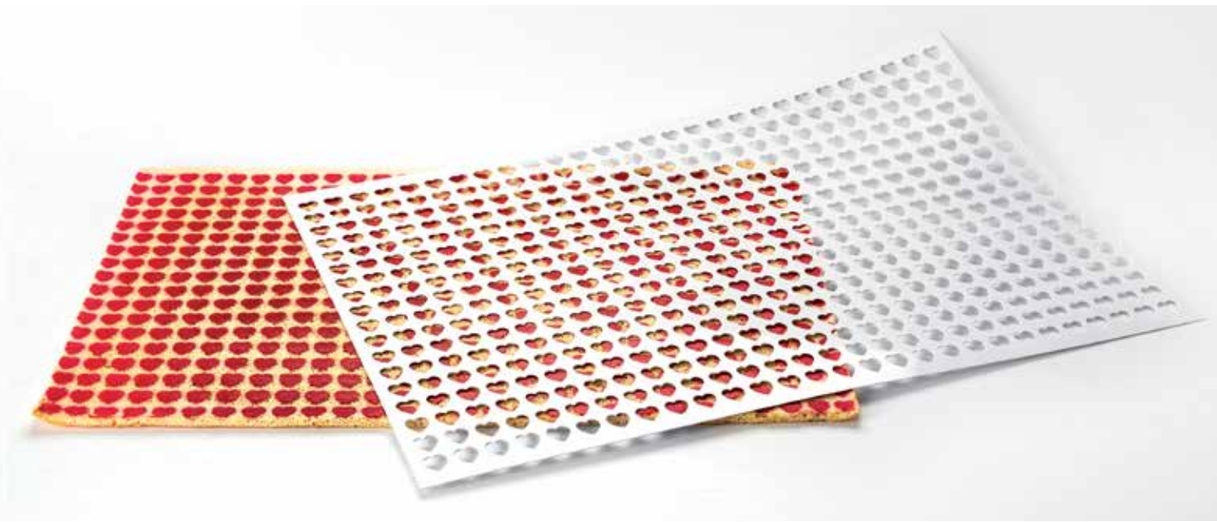
TRIANGULAR CLEANING SPATULA
Very rigid blade, bevelled cutting edge. Ergonomic handle moulded from a casting in black polypropylene. Ideal model for scraping oven sheets. Offered on a plastic card. Stainless steel, plastic handle.

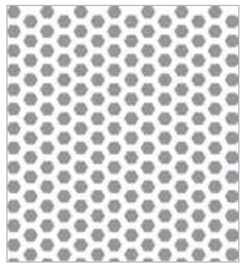
overall L mm	W mm	Code	Price
245	80	112721	
245	100	112722	

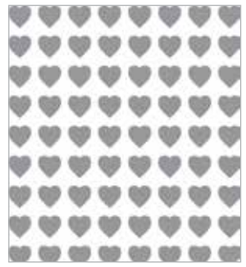


TRIANGULAR SPATULA
For scraping out baking trays.
ABS handle with 2 screws. Rigid stainless steel blade with a bevelled cutting edge.

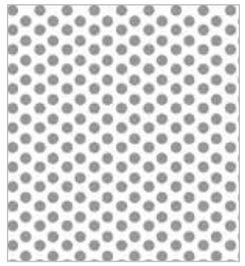
L mm	W mm	Code	Price
230	80	112712	
230	100	112714	

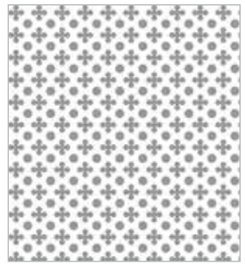




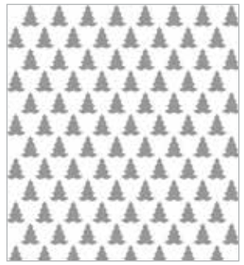


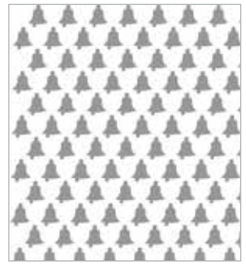
Size	L mm	W mm	Code	Price
Hexagons	8	8	441001	
Hearts	10	15	441002	





Size	Ø mm	Code	Price
Discs	6	441003	
Clovers - small size discs	5	441004	

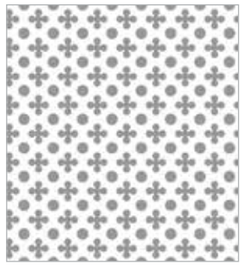


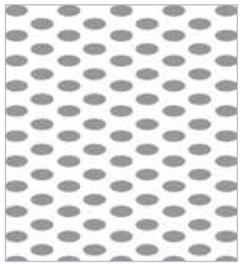


Size	L mm	W mm	Code	Price
Xmas trees	15	15	441009	
Bells	15	15	441010	

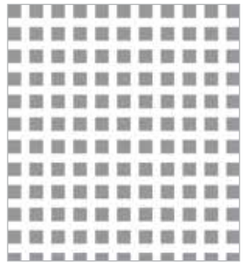
Selection of patterns for quickly decorating a biscuit sheet

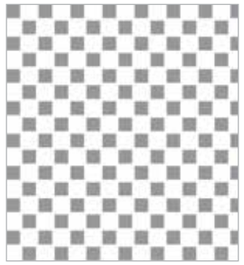
PVC, white.
Size: 600 x 400 mm.





Size	L mm	W mm	Code	Price
Clovers - big size discs	Ø 11		441005	
Oblongs	15	7	441006	





Size	L mm	W mm	Code	Price
Squares	10	10	441007	
Checks	12	12	441008	





Superior quality



DISPOSABLE PIPING BAGS "COMFORT"
Multi-layered polyethylene piping bags:
- A smooth inner surface, easy to open and fill.
- A velvet-feel, non-slip outer surface.
- Robust, triple-layer, heat-resistant film.
- Sterile and hygienic.

Maximum temperature: 100°C.

Size	L mm	W mm	Th. µ	U.V.	Code	Price
M	460	260	75	Box of 100	**165009**	
XL	590	280	75	Box of 100	**165007**	
XL	590	280	75	Roll of 10	**165010**	



STANDARD DISPOSABLE BAGS
Transparent, high-density polyethylene. Roll of 100 in dispenser box.
Maximum temperature: 70°C.

L mm	W mm	Th. µ	Code	Price
530	260	72	**165018**	



DISPOSABLE POUCH ROLL DISPENSER
Holds and protects 100-bag rolls. Includes screws for wall mounting. Maximum width of 300mm. Stainless steel + ABS.

L mm	D mm	H mm	Code	Price
360	136	114	**165030**	



DISPOSABLE BAGS
Transparent HD polyethylene. Dispenser box of 100 flat piping bags.
Maximum temperature: 70°C.

L mm	W mm	Th. µ	Code	Price
510	300	75	**165016**	



WALL DISPENSER FOR DISPOSABLE PIPING BAGS
Holds boxes of piping bags (ref. 165016). Includes screws and wall plugs for wall mounting. Stainless steel.

L mm	W mm	D mm	Code	Price
540	380	38	**165006**	



"IMPER MATFER" PIPING BAGS
Sealed nylon. Extra-soft, impermeable, adjustable tip.
Maximum temperature: 70°C.

L mm	Pkg	Code	Price
			Per unit
250	10	**161002**	
300	10	**161003**	
350	10	**161004**	
400	10	**161005**	
450	10	**161006**	
500	10	**161007**	
600	10	**161008**	



EXPORT PIPING BAGS
Plastic-coated, bonded, impermeable, adjustable tip.
Maximum temperature: 60°C.

L mm	Pkg	Code	Price
			Per unit
250	10	**160201**	
310	10	**160202**	
340	10	**160203**	
400	10	**160204**	
460	10	**160205**	
500	10	**160206**	
600	5	**160208**	
700	5	**160210**	

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BIMAR FLEXIBLE PIPING BAGS
Nylon, impermeable, adjustable tip.
Maximum temperature: 70°C.

L mm	Pkg	Code	Price
			Per unit
250	10	**160111**	
300	10	**160112**	
350	10	**160113**	
400	10	**160114**	
450	10	**160115**	
500	10	**160116**	
600	10	**160117**	



"BIMAR" PIPING BAGS
Plastic-coated, impermeable, adjustable tip.
Maximum temperature: 60°C.

L mm	Pkg	Code	Price
			Per unit
250	10	**160101**	
300	10	**160102**	
350	10	**160103**	
400	10	**160104**	
450	10	**160105**	
500	10	**160106**	
600	10	**160108**	



IMPERFLEX PIPING BAGS
Very robust, soft and comfortable, without a raised seal. Easy handling. Smooth, non-stick inner surface for easy cleaning. Washable, sterilisable polyurethane.

L mm	Code	Price
340	**161204**	
400	**161205**	
450	**161206**	
500	**161207**	
600	**161208**	



WRITING HORNS AND NOZZLES
For fine writing on cakes. Ready to use, no folding required. Guaranteed thickness of writing thanks to the Ø 0.5mm nozzle. Roll of PP cones and PE nozzles with tip covers.

L mm	W mm		Code	Price
215	115	Pack of 50	421805	
215	115	Pack of 10	421806	

DECORATING BAGS FOR WRITING
Writes on cakes with royal icing or chocolate. Pre-cut, greaseproof paper. 45g.

L mm	W mm	Code	Price
		A carton of 10 bundles of 25 bags	
320	200	421802	



SMALL DECORATING BAGS FOR WRITING
Coated fabric, impermeable, washable with boiling water.

L mm	Code	Price
		Batch of 5
200	421813	



PIPING BAG HOLDER
Handy for putting piping bags in place during tasks and for filling piping bags without any mess on the nozzle. Base with 8 perforations for tidying away nozzles. Polypropylene.

Ø mm	H mm	Code	Price
195	230	169001	



CLIP BAG
Hermetically seal sachets and piping bags. Polypropylene, 3 assorted colours.

L mm	Code	Price
	Packet of 3	
140	169003	



PIPING BAG DRYER
Plastic coated wire. Capacity 4 piping bags and 31 decorating tubes.

L mm	W mm	Code	Price
500	500	169002	

MADE IN FRANCE



- More than 60 models available.
- Rigid and unbreakable.
- Transparency for detection of air bubbles.
- Use with all types of piping bags.
- Monoblock, easy to clean.
- Identical 35mm basic base (except interchangeable Ø 38mm and "sultane" Ø 47mm nozzles).



PETITS FOURS TUBE
Star tube, with several teeth.

Model	U.V.	Code	Price
PF 10	2	167080	
PF 12	2	167082	
PF 14	2	167084	
PF 16	2	167086	
PF 18	2	167088	



SULTANE TUBE
For decorating iced puff. Ø ext. base 47 mm, Ø int. base 38 mm. Ø ext. hole 35 mm, Ø central hole 21 mm. H 42 mm.

Model	U.V.	Code	Price
Protruding cone	1	166160	
Flat cone	1	166161	







PLAIN TUBE
16 different diameters.

Model	Ø mm	U.V.	Code	Price
U 1	1,5	2	167101	
U 2	2,5	2	167102	
U 3	4	2	167103	
U 4	5,5	2	167104	
U 5	7	2	167105	
U 6	8,5	2	167106	
U 7	10	2	167107	
U 8	11	2	167108	
U 9	12	2	167109	
U 10	13	2	167110	
U 11	14	2	167111	
U 12	15	2	167112	
U 13	16	2	167113	
U 14	18	2	167114	
U 15	20	2	167115	
U 16	22	2	167116	





VERMICELLI TUBE NOZZLES
For filling small cakes (Mont-Blancs) and desserts with chestnut puree and buttercream, allowing you to pipe on 4 parallel 2mm lines in a single action.

Model	U.V.	Code	Price
V 2	2	167171	







PETAL TUBE

Model	L mm	W mm	U.V.	Code	Price
RB5 - Side no.5	12	0,7	2	167135	
RD6 - Straight no.6	13	0,5	2	167140	







SAINT-HONORE TUBE
For decorating the Saint-Honorés,replaces the spoon, serrated.

Ø mm	U.V.	Code	Price
10	2	167141	
14	2	167142	





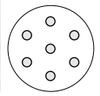


YULE LOG TUBE
One flat side, one serrated side.

Model	N° of teeth	W mm	U.V.	Code	Price
BU6	6	17	2	167151	
BU8	8	21	2	167152	







BIRD NEST TUBE
or vermicelli type, flat tip Ø 14 mm, pierced with 7 holes of Ø 1.5 mm.

U.V.	Code	Price
2	167170	







VERRINE TUBE
Long-nozzle piping bag for easy, clean filling of verrines

Ø x L mm	U.V.	Code	Price
10 x 105	1	167180	







RIBBON NOZZLES
Decoration and icing of eclairs. 2 separate 30mm wide nozzles.
Thickness 1.5mm: icing eclairs and decorations on small cakes.
Thickness 5.5mm: decoration of individual desserts.

Model	Code	Price
RU 1 + RU 5	167175	



PASTRY TUBES BRUSH
For cleaning nozzles and conical shapes (nylon bristles, plastic handle).

L mm	Ø handle mm	Code	Price
170	20	710214	







STAR TUBE
3 to 8 teeth.

		U.V.	Code	Price
A 5	5	2	167012	
A 6	6	2	167013	
A 7	7	2	167014	
A 8	8	2	167015	
B 5	5	2	167022	
B 6	6	2	167023	
B 7	7	2	167024	
B 8	8	2	167025	
C 3	3	2	167030	
C 4	4	2	167031	
C 5	5	2	167032	
C 6	6	2	167033	
C 7	7	2	167034	
C 8	8	2	167035	
D 4	4	2	167041	
D 5	5	2	167042	
D 6	6	2	167043	
D 7	7	2	167044	
D 8	8	2	167045	
E 4	4	2	167051	
E 5	5	2	167052	
E 6	6	2	167053	
E 7	7	2	167054	
E 8	8	2	167055	
F 4	4	2	167061	
F 5	5	2	167062	
F 6	6	2	167063	
F 7	7	2	167064	
F 8	8	2	167065	

See all fluted nozzle shapes p 362.





LEAF TUBE

Model	L mm	B mm	U.V.	Code	Price
FE2	7	0,4	2	167130	



BOX OF 12 TUBES: PASTRY'S CHOICE
4 plain tubes No. 2, 4, 6 and 9, 4 star tubes
B8, C6, D4 and D8, 2 tubes PF 10 and PF 12, 1 leaf tube
N°: 2 and 1 log tube 8 teeth.

U.V.	Code	Price
12	166001	

BOX OF 24 TUBES: PASTRY'S CHOICE
12 plain tubes no. 1 à no. 12, 10 star tubes A6, A8, B6, B8, C6, C8, D6, D8, E6 and E8, 1 log tube 8 dents and 1 leaf tube no. 2.

U.V.	Code	Price
24	166003	

BOX OF 12 TUBES: LEARNER'S CHOICE
5 plain tubes N° 2, 6, 8, 10 and 12, 5 star tubes A8, B8, C8, E8 and F8, 1 leaf tube No. 2, 1 log tube 8 teeth and **1 imper. pastry bag of 350 mm.**

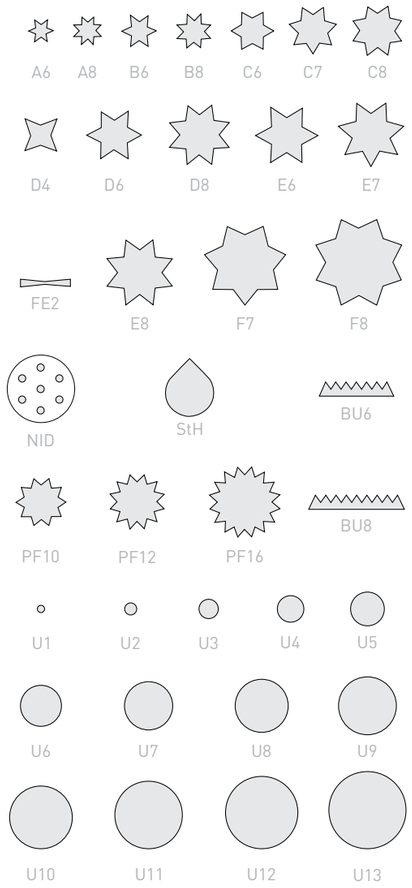
U.V.	Code	Price
12	166002	

BOX OF 12 TUBES:"SPECIAL EXPORT"
Without roll, for "Export" pastry bags.
6 plain tubes no. 3, 5, 7, 9, 11 and 13 and 6 star tubes C6, C7, D8, E7, F7 and F8

U.V.	Code	Price
12	166004	

BOX OF 10 INTERCHANGEABLE DECOARTING TUBES
Suitable for all types of pastry bags and simple to use. Tube can be changed without emptying the bag.
Leakproof and hygienic assembly. Box of 10 tubes: 3 fluted (E8, D8, and C6), 3 plain (U6, U4, and U2), 1 log tube BU 8, 1 nest tube, 1 petit four tube PF 10 and 1 leaf tube no. 2 as well as 2 impermeable couplers with adjustable tips.

U.V.	Code	Price
10	166010	





SET OF 6 PLAIN TUBES
Tubes U4, U5, U6, U8, U10 and U12 under plastic box suitable for use on stem.

	Code	Price
Box of 6	166006	



SET OF 6 STAR TUBES
Tubes C8, D8, E8, F8, C6 and D6 under plastic box suitable for use on stem.

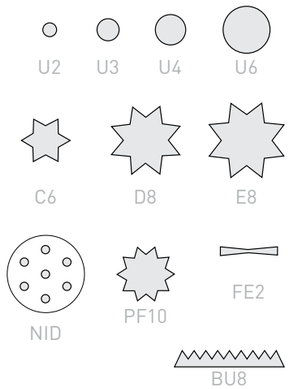
	Code	Price
Box of 6	166007	



SET OF 6 PASTRY TUBES
Tubes PF10, PF16, Bird nest, BU6, BU8 and StH under plastic box suitable for use on stem.

	Code	Price
Box of 6	166008	





INTERCHANGEABLES DECORATING TUBES
Change nozzle and decoration using a filled piping bag. Use with 1 base (167300).

Model		Code	Price
	Pack of 2 bases	167300	
U2	Pack of 2 plain nozzles Ø 2,5 mm	167302	
U3	Pack of 2 plain nozzles Ø 4 mm	167303	
U4	Pack of 2 plain nozzles Ø 5,5 mm	167304	
U6	Pack of 2 plain nozzles Ø 8,5 mm	167306	
C6	Pack of 2 ridged nozzles	167333	
D8	Pack of 2 ridged nozzles	167345	
E8	Pack of 2 ridged nozzles	167355	
NID	Pack of 2 nest nozzles Ø 14 mm	167370	
PF10	Pack of 2 petits fours nozzles	167380	
FE2	Pack of 2 flat leaf nozzles 0,4 x 7 mm	167430	
BU8	Pack of 2 yule log tube 0,8 x 19,8 mm	167452	

MADE IN FRANCE



Make original two-colour decorations

Simple operation with a standard piping bag, allowing for combinations of colours and flavours:
- For pastry-making: macarons, buttercream, crème pâtissière, Chantilly cream, mousse, meringues, marshmallows, floating island desserts, royal icing, etc.
- For cooking: mayonnaise, flavoured butters, mashed potato, purees, fine stuffing, etc.

Outstanding effects and colours. Potential use of different nozzle types (fluted, plain round, star ribbon, etc.).
A Patrick Frigerri creation made by MATFER.





DUO SET WITH COATING SYSTEM
Easy to assemble, disassemble and clean.
The kit is delivered in a plastic storage box including:
- 1 cone,
- 2 tubes with 3 grooves of 1 or 2 mm, 1 tube with 4 stripes and 1 coating tube.
- 6 screw-on decorating tubes: plain, star, Yule log,
- 1 brush for tubes cleaning.
- 1 recipe booklet.

	Code	Price
DUO Set with coating system	168001	



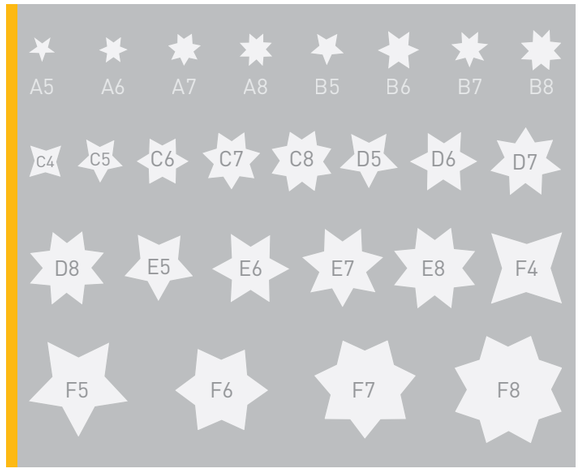




NEW!

SAINT-HONORE TUBE

Ø mm	L shape V mm	U.V.	Code	Price
14	20	2	167542	

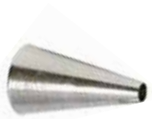




SINGLE PIECE, WITHOUT ROLLED EDGE.
MEETING ALL HYGIENE REQUIREMENTS.

STAR TUBE

Model	N° of teeth	Ø mm	U.V.	Code	Price
A 5	5	3	2	167702	
A 6	6	3	2	167703	
A 7	7	3,5	2	167704	
A 8	8	5	2	167705	
B 5	5	5	2	167712	
B 6	6	5	2	167713	
B 7	7	6	2	167714	
B 8	8	7	2	167715	
C 5	5	7	2	167722	
C 6	6	7	2	167723	
C 7	7	7	2	167724	
C 8	8	9	2	167725	
D 5	5	11	2	167732	
D 6	6	11	2	167733	
D 7	7	11	2	167734	
D 8	8	11	2	167735	
E 5	5	13	2	167742	
E 6	6	13	2	167743	
E 7	7	13	2	167744	
E 8	8	13	2	167745	
F 5	5	18	2	167752	
F 6	6	18	2	167753	
F 7	7	18	2	167754	
F 8	8	18	2	167755	







PLAIN TUBE

Ø mm	U.V.	Code	Price
2	2	167502	
3	2	167503	
4	2	167504	
5	2	167505	
6	2	167506	
7	2	167507	
8	2	167508	
9	2	167509	
10	2	167510	
11	2	167511	
12	2	167512	
13	2	167513	
14	2	167514	
15	2	167515	
16	2	167516	
17	2	167517	
18	2	167518	
20	2	167520	



FILLING TUBES

Fine tube for piercing and filling choux buns, eclairs, etc.

Ø mm	U.V.	Code	Price
4, 6, 8	3	167532	



LOG TUBES

Tube with 1 smooth, 1 serrated side for decorating yule logs.

N° of teeth	W mm	U.V.	Code	Price
6	16	2	167767	
6	20	2	167768	
6	28	2	167769	



PETITS FOUR TUBES

Model	N° of teeth	Ø mm	U.V.	Code	Price
PF 10	10	7	2	167762	
PF 12	12	9	2	167763	
PF 14	14	10	2	167764	
PF 16	16	15	2	167765	
PF 18	18	18	2	167766	





STAR TUBE BOX

	U.V.	Code	Price
A 8, B 6, B 8, C 6, C 8, D 6, D 8, E 6, E 8, F 6, F 7, F 8	12	166700	
A 8, B 8, C 8, D 8, E 8, F 8	6	166701	



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PLAIN TUBE BOX

	U.V.	Code	Price
Ø mm : 4 to 15 mm	12	166500	
U 12, U 8, U6, U 4, U 2 and U 14.	6	166501	



FINE DECORATION PASTRY TUBES

Stainless steel, without any weld joint.
Box of 26 assorted tubes.
Consisting of: Plain no. 2, 3 and 6 – Star no. 5, 7, 8 and 13 - Weave no. 20B – Ribbon no. 32R - Cordon n° 42, 43 and 44 - Leaf no. 50, 51 and 53 – Petal no. 55, 57R and 58R.

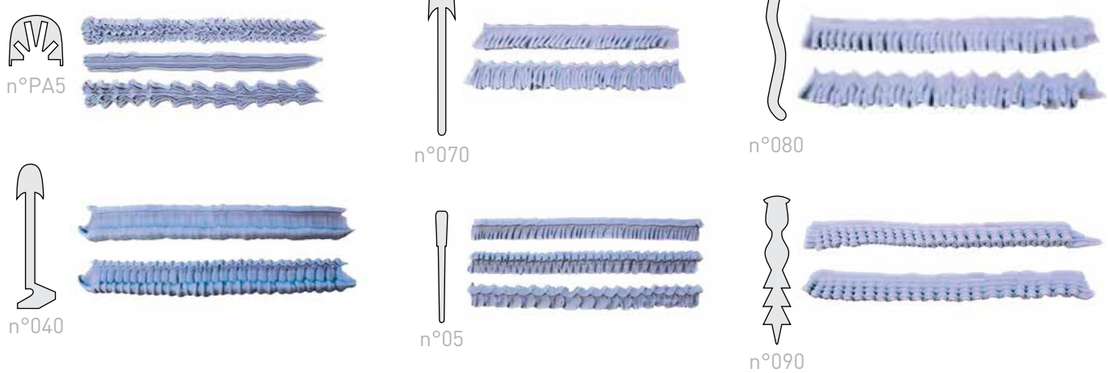
	Code	Price
	431498	



RACK FOR PIPING NOZZLES

Dries and tidies pastry nozzles while keeping them close to hand and easy to choose from. Protects from dirt. Holds 24 nozzles. Washable under a tap. Transparent polycarbonate holder, stainless steel support. Wall mounting with the wall plugs and screws provided.

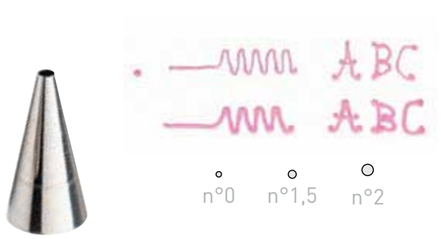
H mm	W mm	D mm	Code	Price
330	250	85	167900	





SET OF 7 EMBROIDERY TUBES
To quickly create embroidery in royal icing, crème etc.
No. 040, 050, 060, 070, 080, 090 and PA5.

Code	Price
431510	



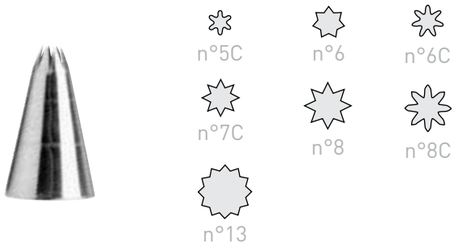
PLAIN TUBE FOR WRITING

	Ø mm	Code	Price
N°0	0,6	431503	
N°1,5	1,0	431505	
N°2	1,5	431506	



RIBBON TUBES

	Model	Code	Price
N°32 R	Medium	431540	



STAR TUBES

	Ø mm	Model	Code	Price
N°5 C	1	Closed star	431522	
N°6	3	Star	431523	
N°6 C	2	Closed star	431524	
N°7 C	3	Closed star	431526	
N°8	4	Star	431527	
N°8 C	2	Closed star	431528	
N°13	6	Star	431529	



TUBE ADAPTOR
For fine decoration nozzles and all piping bags, and allows you to change nozzles on a filled piping bag. Plastic.

Code	Price
431501	



TITLING AND REVOLVING CAKE STAND
In melamine, with special non-skid coating, with non-skid feet ideal for decorating cakes.

Ø mm	H mm	Base Ø mm	Code	Price
300	143	246	421503	

FACILITATES
CAKE DECORATION





"STABILODECOR" REVOLVING CAKE STAND
Aluminium, mounted on ball rollers in a heavy, cast aluminium foot and with anti-slip rubber skids.

Ø mm	H mm	Weight Kg	Code	Price
320	95	2	421501	





STAINLESS STEEL REVOLVING CAKE STAND
Stainless steel, mounted on roll bearings, for decorating entremets and assembled pieces. For decorating cakes.

Ø mm	H mm	Code	Price
300	38	421505	



REVOLVING CAKE STAND
Makes decorating cakes easy! Made of polyamide.

Ø mm	H mm	Code	Price
315	85	421507	

SIEVE



WOODEN SIEVE
Double wood body.

N° mesh	Ø mm	Size mesh	Code	Price
1 - Stainless steel mesh				
18	190	1,3	115012	
16	350	1,14	115002	
20	350	0,93	115003	
25	350	0,76	115004	
30	350	0,59	115005	
35	350	0,47	115006	
40	350	0,42	115007	
2 - Nylon mesh				
24	250	0,27	115009	
24	300	0,27	115008	



MATFER SUGAR SHAKER
Stainless steel. **Screw-on lid** with Ø1.5 mm holes. **With a perforated border on the side for a more precise powder dusting.**

H mm	Ø mm	C cl	Code	Price
145	70	40	115208	



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SUGAR SHAKER WITH PERFORATED LID
Or sugar or icing sugar dispenser, or sugar box. Bayonet shaped lid. Perforation Ø 2.5 mm. Stainless steel.

H mm	C cl	Code	Price
95	30	115212	



NEW!

STAINLESS STEEL SEIVE WITH REMOVABLE MESH BASE
Sieve with 4 interchangeable stainless-steel mesh bases: Ø3 ; 2 ; 1 and 0,75mm.

Ø mm	H mm	Code	Price
21	60	115015	
26	68	115017	



FLOUR SIEVE
Plastic body, stainless steel mesh.

N° mesh	Ø mm	Size mesh	Code	Price
8	300	2,8	115051	
12	300	1,8	115052	
18	300	1,2	115053	
24	300	0,85	115054	



STAINLESS STEEL SIEVE
Stainless steel mesh sieve. Mesh size 0.23 mm.

N°	H mm	Ø mm	Code	Price
				Pack of 3
20	42	175, 205, 255	115020	



STAINLESS STEEL MESH SUGAR SHAKER
Stainless steel body, screw-on lid. Ideal for powdering icing sugar.

H mm	Ø mm	Size mesh	Code	Price
135	70	0,23	258824	

SCRAPERS



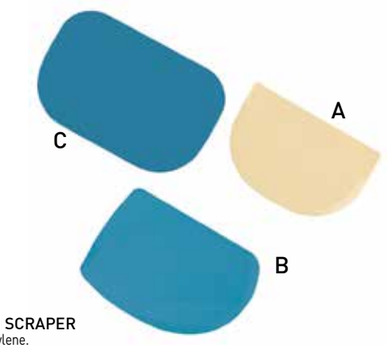
POLYAMIDE STRUCTURE
=
EXCEPTIONAL
ROBUSTNESS
AND DURABILITY



MADE IN FRANCE

MATFER SCRAPER
Polyamide, very resistant.

L mm	W mm	Code	Price
120	95	112840	



DOUGH SCRAPER
Polypropylene.

L mm	W mm			Code	Price
113	75	(A)		112835	
128	90	(B)	Blue	112836	
148	99	(C)	Blue	112837	

SCRAPERS CAN BE MARKED
WITH YOUR LOGO.
CONTACT US FOR DETAILS.



MADE IN FRANCE

ELVEA SCRAPER
Flexible and round, perfectly scrapes out this inside of containers. Sterilisable. Composite Exoglass® handle, elastomer scraper.

L mm	W mm	High Temp	Code	Price
120	70	130	112845	



SCRAPER FOR BOWL
Semi-circle. Polypropylene. Blue.

L mm	W mm	Code	Price
198	149	112851	

SET OF 4 SCRAPERS AND 1 COMB
Polypropylene.

L mm	W mm	Code	Price
110	90	112850	





WOODEN ROLLING PIN

Model	L mm	Ø mm	Code	Price
Beechwood	420	45	140004	
Beechwood	500	45	140005	
Acacia	500	50	140006	

(1) Designed for schools and particularly for carrying in the case Ref. 126901.



BEECHWOOD ROLLING PIN WITH HANDLES

Rolling pin with handles on ball bearings. Very sturdy for extensive use. Beechwood roll of Ø 80 mm . Beechwood handles. Stainless steel mounting.

L mm	L mm with handles	Code	Price
300	580	140122	
350	630	140124	
400	680	140126	



PVC ROLLING PIN WITH HANDLES

Ergonomic handles. Teflon bearings.
This fluted model rolls in an even manner without dragging along oily material, ideal for puff pastry.
Overall length: 640 mm.

Model	L mm	Ø mm	Code	Price
Plain rolling pin	400	65	140022	



ALUMINIUM ROLLING PINS

Handles rotating on bearings. Overall length: 600 mm.

Rolling L mm	Rolling Ø mm	Weight Kg	Code	Price
380	90	1,4	140028	



POLYETHYLENE ROLLING PIN

Plain model, single piece without handle. Washable.

L mm	Ø mm	Code	Price
430	43	140016	
500	48	140018	



ADJUSTABLE ROLLING PIN

Lets you evenly spread out dough.
11 possible thicknesses: 2, 2.5, 3, 3.5, 4, 5, 6, 7, 8, 9 and 10mm).
Interchangeable polystyrene rollers, rigid PVC rolling pin.

L mm	Code	Price
520	140030	
Set of discs 2 mm	140032	
Set of discs 3 mm	140033	
Set of discs 4 mm	140034	
Set of discs 5 mm	140035	



WAVY EFFECT ROLLING PIN

Anodized aluminium.

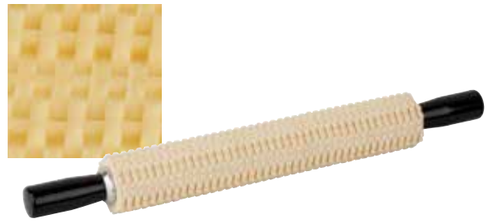
L mm	Ø mm	Code	Price
241	47	140114	



FINE WEAVE ROLLING PIN

Plastic.

L mm	Ø mm	Code	Price
255	51	140112	



BASKETWORK ROLLING PIN

Basketwork print. Aluminium axis, plastic roller.

overall L mm	L mm	W mm	D mm	Code	Price
330	220	36	1,4	140105	



BASKETWORK ROLLING PIN

A. B. S., stainless steel handles.

L mm	Ø mm		Code	Price
380	60	1,95	140108	



LOZENGE DECORATING ROLLING PIN

Diamond-shaped print. Aluminium rolling pin, plastic decoration.

L mm	Ø mm		Code	Price
152	25		140116	



CROISSANTS CUTTER
For cutting perfectly uniform croissants quickly and easily. Ergonomic handles, bevelled cutting part in stainless steel.

L mm			Code	Price
350	210	97	**141002**	
360	60	70	**141004**	



EXTENDABLE 5 WHEEL MULTICUT ROLLER
Cuts out even 10 to 120mm wide strips. Stainless steel. Ø 55mm cutting wheels.

	(1) N° wheels	(2) N° stripes	Code	Price
Plain wheels	5	4	**141010**	
Plain wheels	7	6	**141012**	
Fluted wheels	5	4	**141013**	

(1) Number of pastry cutting wheels
(2) Number of strips



DOUGH CUTTING WHEEL
Black plastic handle.

Model	L mm	Ø mm	Code	Price
Serrated	183	60	**141029**	
Plain	183	60	**141031**	

PLEASE CONTACT US
FOR LOGO PRINTING



GRADUATED RULER
Food quality polystyrene.

L mm	W mm	Code	Price
640	50	**140206**	



38 BLADE ROLLER
Strip-cutter for oven-baked tarts. The plastic dividers can be spread to vary strips' width. Removable rod. Bakelite handles. Minimum distance between 2 disks: 10mm. 38 stainless steel blades, Ø 96mm.

overall L mm	L mm	Code	Price
510	400	**141006**	



ROLLERS
Ergonomic handle. POM.
After roll out, spread to obtain diamonds of the desired width.

overall L mm	L mm	Ø mm		Code	Price
110	100	45	A losange	**141110**	
205	110	65	"Pic vite"	**141120**	









MATFER LATTICE PIE TOP CUTTER
Run the roller over rolled-out dough then spread it to obtain a lattice. Comes in a Blibox plastic box. Ergonomic polypropylene handle. Robust: stainless steel blades.

L mm	Code	Price
125	**141105**	



MATFER "PIC VITE" ROLLER L 200 MM
Very wide for quick, even pricking. Polyamide roller, polypropylene handle.

L mm	Code	Price
200	**141116**	



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MATFER ROLLER DOCKER
Very wide for quick, even pricking. Polyamide roller, polypropylene handle.

L mm	Code	Price
125	**141115**	



+140 °C

GILDING BRUSH
The colour fibres are easily visible on the dough in case of spillage.
PE fibre. PP handle.

L mm	W mm	H mm	Code	Price
395	60	70	**116052**	



KITCHEN BRUSH
Handle and collar in plastic bristles in natural silk.

W mm	Brush L mm	Pack of	Code	Price
				Per unit
40	40	12	**116025**	
50	40	12	**116027**	

PASTRY BRUSHES



MATFER SILICONE PASTRY BRUSH
For egg, syrup and jelly glazing and coating in sauce.
Wide head with more than 130 conical layered bristles to hold and flexibly spread products. The silicone head is heat-resistant to 250°C and moulded over the composite handle to prevent it coming detached. Dishwasher safe.

L mm	W mm	Code	Price
220	40	113042	



FLAT BRUSH WITH WOODEN HANDLE
Pure pork bristles, tinplate collar, handle of deal wood.

W mm	Brush L mm	Pkg	Code	Price
				Per unit
20	50	12	116031	
25	50	12	116032	
30	50	12	116033	
35	50	12	116034	
40	50	12	116035	
45	50	12	116036	
50	50	12	116037	
Long bristles				
30	60	12	116041	
40	60	12	116043	
50	60	12	116045	





DECORATOR BRUSHES
Set of 2 synthetic orange fibre brushes, with aluminium ferrule and unvarnished wooden handle. A flat brush with width 10 mm and fibre length 13,5 mm and a round brush with Ø 5 mm and fibre length 21 mm.

L mm	Code	Price
190	116048	



© Rina Nurra-Ferrandi Pâtisserie



MATFER POLYAMIDE FIBRE BRUSH
Bristles in synthetic fibre, food contact grade.
Handle and collar in composite material.

W mm	Brush L mm	Total L mm	Pkg	Code	Price
					Per unit
30	50	240	12	116002	
40	50	250	12	116004	
50	50	265	12	116006	
60	50	265	6	116008	
70	50	265	6	116009	

TO LIMIT THE LOSS OF BRISTLES ALWAYS SOAK THE BRUSH FOR 1 HOUR IN CLEAR WATER BEFORE USING FOR THE FIRST TIME





MATFER PASTRY BRUSH
Natural silk pork bristles, not chemically treated, suitable for food contact. The head cannot be removed from the handle. Handle and collar in composite material.

	W mm	Brush L mm	Total L mm	Pkg	Code	Price
1.	Flat brush					Per unit
	25	60	240	12	116011	
	30	60	250	12	116012	
	35	60	255	12	116013	
	40	60	260	12	116014	
	45	60	265	12	116015	
	50	60	275	12	116016	
	60	60	275	6	116017	
	70	60	275	6	116018	
2.	Round brush					Per unit
	60	Ø 15	210	12	116020	

COMPRESSORS AND AIRBRUSHES



KOPYKAKE AIRMASTER AIRBRUSH AND COMPRESSOR
Includes:
- 1 Kopykake twin effect pastry airbrush: Food colours and varnishes (liquid).
- 1 240V compressor. 144W. 0.6 A. Air flow rate 7L/min. Pressure 1 to 2.4 bars max. ABS body.

For writing (fine line) and spraying (mist) with the simple press of a button, without changing nozzle.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
240	130	190	3,1	144	220-240	50	410105	

FREQUENT USE



4-BAR AUTOMATIC COMPRESSOR
- No oil required, portable, automatic, with safety pressure switch.
- Motor switches on when airbrush is activated.
- Regulator filter with display and pressure regulator.
- A noiseless machine (47dB). Compact, powerful, easy to clean.
- Comes with hose connection to the aerograph. 3m with quick 1/8 connections.
- Air flow rate 25L/min.
- Robust metal body.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
255	135	220	4,5	150	230	50	410117	

OCCASIONAL USE



COMPRESSOR 2.5 BAR FOR AIRBRUSH
- For infrequent use.
- Spiral air hose for airbrush connection.
- Comes with a tube, 4m long when in use.
- Air flow rate 15L/min.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
190	120	95	1,45	135	230	50	410113	



STANDARD DOUBLE-EFFECT AIRBRUSH
- For spraying food colorants.
- Suitable for use with all compressors.
- Comes in a plastic case.
- 0.3mm nozzle. Cup capacity 3cl. Length 150mm.
- Chrome steel.

	Code	Price
Standard airbrush	410118	



PASTRY DECORATING AIRBRUSH KM 200
- Double action: for writing or spraying liquid food colorants.
- Comes in a case.
- Compatible with compressors of all types.
- 0.3mm nozzle. Cup capacity 3cl.

	Code	Price
Airbrush KM 200	410111	

AIRBRUSH & ACCESSORIES

LIQUID FOOD COLOURING SPECIAL



COLANI AIRBRUSH
- Easy to use thanks to a push button combining gradual flows of air and food colorants.
- Ergonomic handles for an ideal, comfortable grip.
- Case including: airbrush, 0.4mm nozzle, aluminium 15ml detachable cup with a lid, universal wrench, quick connection.
- Recommended for use with compressor ref. 410117.

	Code	Price
Air brush case	410121	
Tube + 2 connectors 1/8 + rapid connector 1/8 kit	410128	



AIRBRUSH EVOLUTION
- Double-action airbrush.
- Nozzle with automatic centre ensuring excellent quality of spray.
- Comes along with 2 interchangeable nozzles (0.2 and 0.4mm) and 2 interchangeable bowls (2 and 5ml).
- Compatible with compressor ref. 410117.

	Code	Price
Air brush	410124	



UNIVERSAL AIRBRUSH STAND
- Weighted table-top model.
- Suitable for all airbrushes, except Colani.
- Chrome steel.

	Code	Price
Support	410126	



AIRBRUSH CABINET
- For airbrush decorations, applying coatings with a spray gun, and spraying on a velvety layer of chocolate.
- For work on 600 x 400mm trays.
- Interior size: L: 620 x D: 415 x H: 395mm.
- Polypropylene, foldable, washable.
- A Sylvie AMAR DESIGN patent.

L mm	D mm	H mm	Code	Price
640	515	410	410120	



KOPYKAKE PROJECTOR FOR CAKE DECORATION
- Easy decoration: spray your choice of design or a model onto your cakes.
- Decorate the cake following the edges of the model.
- 1000 models provided on the CD.
- Reproduce solid shapes (greetings cards, photos, logos, drawings, etc.).
- Adjust the size of a design.

	Code	Price
Projector 220 V - 275 W - 50/60Hz	410125	

ELECTRICAL SPRAY GUNS

- Designed for spraying the icing, glazing, greasing products (M25) and chocolate (M45).
- Bowl in polypropylene that can be micro waved to heat the contents.
- Pressure adjustment through switch.
- Easy to clean by circulating water + degreaser.
- The removable part are dishwasher safe.
- Comes along with 2 nozzles (round jet & flat jet) : 1 round jet R4 + 1 special flat jet for gilding and greasing.
- Capacity 700 ml.



Hardwearing and easy to clean.

Hygienic Electrical element detachable to enable dishwashing.

Adjustable flow for controlled product use.

Nozzle. Choice of nozzle depending on the surface to be sprayed.

Ergonomic

Angled extension. For easy spraying of corners.

700 ml screw-in cup Easy to change. Refrigerator and microwave safe.



THE ONLY SPRAY GUNS CERTIFIED FOR FOOD CONTACT

Model	Plug	Code	Price
M 25	CE	264902	
M 45	CE	264906	
M 25	UK	264905	
M 45	UK	264907	

	M 25	M 45
Delivery rate	280 g/min	350 g/min
Power	60 W - 230 V- 50 Hz	90 W - 230 V - 50 Hz
Bowl	700 ml	700 ml
Piston	Stainless steel	Tungsten
Cable	2,50 m	2,50 m
Max viscosity	80 din/s	100 din/s
weight	1,4 kg	1,8 kg

ACCESSORIES FOR PASTRY SPRAY GUN M
Suitable for model M 25 Ref. 264902 and M 45 ref. 264906.

	Code	Price
Round jet nozzle R4	264046	
Round jet nozzle R6	264047	
Round jet nozzle R8	264048	
Flat jet nozzle F7S	264049	
Angled nozzle extension	264051	
Suction feed extension*	264052	
700 ml bowl with lid	264053	
Atomiser insert	264054	



* Suitable only for model M 45 ref. 264906. For working from the original container. Flexible tube 150 cm, part in stainless steel 40 cm.

FOOD COLORING



FOOD SPRAYER
- Even spraying for jellies, coatings and glazes. Saves times and reduces waste.
- Manual pressure.
- Adjustable jet spray.
- Graduated from 0.25 to 1.25L.
- Gauged at 1.6 L.
- PE body, PP-PA head.

C.L	Ø mm	H mm	Code	Price
1,6	190	325	**264908**	



SPRAY VARNISH
Edible varnish for brightness and protection of chocolate from moisture, marzipan figures, sugar creations.
Aerosol.

C ml	Code	Price
400	**410201**	



FIXOGEL
Refrigerating aerosol for rapid cooling and sealing of sugar and chocolate creations.

C ml	Code	Price
500	**410200**	

COLOURING



GOLD SHEET
For decorating desserts and chocolate. Meets standards for E175 GOLD additives and food colourants as per current European directives. Quality: 1/2 bright yellow. Quantity: 96% gold, 4% silver, 23 carat.

L mm	W mm	Code	Price
		Book of 25 sheets	
80	80	**410320**	



SILVER PAPER
For decorating pastries and chocolate. Meets standards for E174 SILVER additives and food colourants as per current European directives. Pure 100% silver.

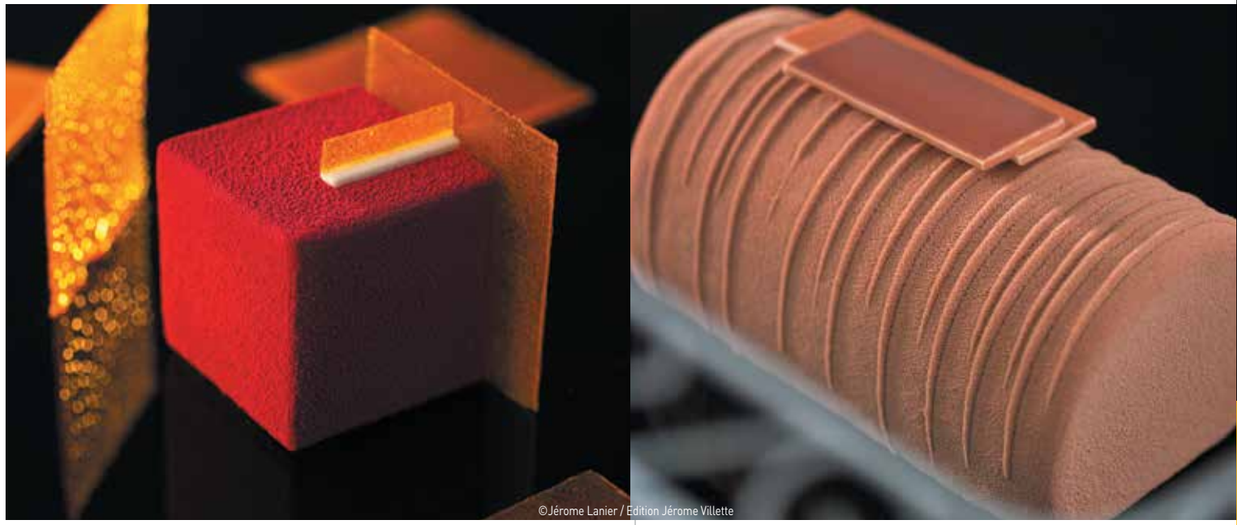
L mm	W mm	Code	Price
		Book of 25 sheets	
95	95	**410321**	



FOOD-GRADE FELT PENS
For writing on cakes. 8 assorted pens: red, blue, black, brown, orange, yellow, pink, green. Made from food colorants designed for pastry making.

	Code	Price
Red, blue, black, brown, orange, yellow, pink, green	**410304**	

COLOURING AND SPRAYS





SPRAY "CHOCK" COLORING
Food colouring for chocolate, ideal to decorate moulded or assembled chocolate.
Simply and easy to use aerosol can. Professional users only.

Color	C ml	Code	Price
Pink	100	**410239**	
Orange	100	**410240**	
Red	100	**410241**	
Yellow	100	**410242**	
White	100	**410243**	



FOOD GRADE LIQUID COLORING
Bottle with dropper.
Useable for air brushes except for white colour.
The colors can be mixed between themselves to obtain other shades.
White helps to lighten the shades.
For pastry use only.

Color	C ml	Code	Price
Black - E151, E102, E124, E231	125	**410140**	
Green mint - E102, E131	125	**410141**	
Red - E124, E122, E102	125	**410142**	
Blue - E131, E151	125	**410143**	
Yellow - E102	125	**410144**	
Almond green - E102, E132	125	**410145**	
White - E171	125	**410146**	
Orange - E102, E124, E110	125	**410147**	
Purple - E131, E122	125	**410148**	



VELVET CHOCOLATE SPRAY
Made from cocoa butter. Leaves a fine, velvet-look layer when sprayed onto frozen desserts.
Use between 20°C and 25°C.

Color		C ml	Code	Price
Dark chocolate		400	**410250**	
Ivory chocolate	AF	400	**410251**	
Milk chocolate		400	**410252**	
White chocolate	AF	400	**410253**	
Pink chocolate	AF	400	**410254**	
Blue chocolate	AF	400	**410255**	

AF = Azoic free



PEARL SPRAY
Metallised appearance.
Easy to use colouring for pastry decoration.
Excellent alternative to airbrushing for quick work.
Will not transfer flavour. Professional users only.

Color			Code	Price
Pearly silver	AF	100	**410235**	
Pearly gold	AF	100	**410236**	
Pearly bronze	AF	100	**410237**	
Yellow gold	AF	400	**410256**	
Silver	AF	400	**410257**	
Copper	AF	400	**410258**	
Bronze	AF	400	**410259**	
Rouge rubis	AF	400	**410260**	
Or brillant	AF	400	**410261**	

METALIC POWDER COLORING

Powder with mettalic effect perfect to decorate surfaces as chocolate, sugar paste, etc... On dark surface shades of colours will change with lights. Use : powder can be apply using a brush or fingers. Can also be mixed with alcohol and spread by brush on surface to decorate products (cakes, cookies, etc...)



VERY EASY TO USE

In atomizer, 10 g pot		Code	Price
Gold	AF	410270	
Red	AF	410271	
Silver	AF	410272	
Pink	AF	410273	
Light gold	AF	410274	



In pot 25g	Code	Price
Gold	410218	



AF = Azoic-free

POWDER PEARL

Powders with pearled effect ideal to decorate any edible surface. Can be use to colour oil-based mass (fat soluble) but without pearled effect in this case. Use: Dilute powder with alcohol and use them by brush or dilute it much more with alcohol to use it with airbrush machine.

25 g pot		Code	Price
Bronze	AF	410221	
Red	AF	410223	
Copper	AF	410225	
Silver	AF	410227	
Light gold	AF	410229	
Sparkling pink		410172	
Fushia		410175	
Sparkling purple	AF	410173	
Turquoise		410248	
Cobalt		410249	
Sparkling blue	AF	410174	
Sparkling green		410170	
Silver	AF	410176	
Sparkling silver	AF	410177	
Light gold	AF	410178	

ALL OUR COLOURINGS ARE GUARANTEED GLUTEN-FREE



POWDER WATER SOLUBLE

Water soluble powders with pastel effect ideal to colour based mass as whipped cream, macaroons, etc... Use : add powder directly to mass product to colour.

25 g pot	AF	Code	Price
Red strawberry	-	410217	
Red raspberry	AF	410210	
Red cherry	-	410219	
Red blackberry	-	410214	
Purple	-	410224	
Blue	AF	410211	
Green	-	410222	
Yellow	-	410215	
Orange	-	410216	
Black	AF	410212	
White	AF	410213	



POWDER LAKE

Powders with pastel effect ideal to colour in mass oil-based products as chocolate, cream, cocoa butter, etc... Use : add powder to mass product or dilute powder with alcohol to decorate products using a brush. Much dilute powder can be use with airbrush machine.

100 g box		Code	Price
Yellow		410301	
Red	AF	410302	
Orange		410303	
Blue	AF	410306	
Brown		410307	
Green		410309	
Claret		410179	



A compact and multi-purpose dispensing/injection machine

Uses:
- Dispense cake mix, jam, cream, sauce, purée, mayonnaise, minced meat, etc.
- Inject cream into choux pastry and éclairs.
- Decorate your dishes
- Suitable for all consistencies (anything that can be piped).
- Mixtures with or without lumps.

Specifications

- Universal motorised base, suitable for use with 8L or 15L hoppers.
- Single hopper with one or two output, gear system with 3 lugs, 6 teeth, or 14 teeth to suit the consistency of the dispensed product.
- Dispense products in quantities from 3ml to continuous flow.
- Suitable for use with products at temperatures of up to 60°C.
- Single dose, automatic, and flow modes.
- Settings adjusted via touch screen: volume, speed, number of doses, storable.
- A range of needles to suit all needs.
- A number of options to facilitate your work.



MINIFILL MOTOR BASE

100 Watt motor. Touch Screen.
240 volts single-phased. 50/60Hz. 24 volts controls.
Hopper not supplied.

W mm	D mm	H mm	Code	Price
477	297	214	263102	



BENEFITS:
- Easy to use touch screen.
- Dispenses product with precision to avoid waste.
- Quick work: dispenses 50 portions per minute.
- Dispenses all products, even those containing bits or seeds.
- Records dosage configuration.
- Effortless pressure, reducing strain on the arm and wrist.
- Easy to use without specific experience.
- Compatible with transparent Ø 35mm Matfer nozzles (p. 326-329).
- Parts which come into contact with food are detachable and dishwasher safe





Needles not supplied

STANDARD HOPPER, 1 OUTPUT
With 3 lug booster for soft to heavy aerated products, with soft to hard particles.
Output Ø 22.2mm. Lid included.

C.L.	Ø mm	H mm	Code	Price
8	259	365	**263121**	
15	259	485	**263122**	





Needles not supplied

SEMI-FLEXIBLE HOPPER, 1 OUTPUT
With 6 tooth gear system for soft to semi-heavy products, with flexible particles of up to 5mm and grains. Output Ø 22.2 mm. Lid included.

C.L.	Ø mm	H mm	Code	Price
8	259	365	**263123**	
15	259	485	**263124**	



TABLE STAND
Raises the Minifill, making it easier to fill moulds and trays on a table top.
Adjustable feet, height adjustable from 40 to 125mm. Stainless steel structure.

L mm	W mm	Weight Kg	Code	Price
650	350	4,8	**263110**	



LIQUID HOPPER, 1 OUTPUT
With 14-tooth gear system for liquids with pieces such as grains and small chips.
Output Ø 22.2 mm. Lid included.

C.L.	Ø mm	H mm	Code	Price
8	259	365	**263125**	





Needles not supplied

SEMI-FLEXIBLE HOPPER, 2 OUTPUTS
With 6 tooth gear system for soft to heavy aerated products, with soft to hard particles.
Output Ø 11,1mm Lid included.

C.L.	Ø mm	H mm	Code	Price
15	259	485	**263126**	



GUN BRACKET
Counterbalances the spray gun, to reduce strain. Extendible cable, 46cm to 220cm.
Automatic cable winder, stainless steel wire structure.

L mm	W mm	H mm	Code	Price
550	320	1040	**263169**	



NEEDLE Ø 7.9 MM
For filling éclairs and all other long pastries.
30° bevelled tip.

L mm	Ø tube mm	Ø end pc mm	Code	Price
114	7,9	22,2	**263143**	
152	7,9	22,2	**263144**	

ECLAIR NEEDLE
With "turtle mouth" tip and side slits,
For fast and regular filling of éclairs.



Hopper	L mm	Ø tube mm	Ø end pc mm	Code	Price
1 exit	114	7,9	22,2	**263148**	
2 exit	114	7,9	11,1	**263158**	

NEEDLE 4.8 X 50.8MM
For petits choux, profiteroles, Berliners, muffins, etc.
30° bevelled tip.



Hopper	L mm	Ø tube mm	Ø end pc mm	Code	Price
1 exit	50,8	4,8	22,2	**263141**	
2 exit	50,8	4,8	11,1	**263151**	

PRESSURE PLATE FOR HOPPER
Stainless steel pressure plate with handle for use with 15L hoppers, makes it easier to process very thick products.
Spare lid for 15L hoppers, made from transparent composite material.



	Ø mm	Weight Kg	Code	Price
Plate	228	5	**263113**	
Lid	253	-	**263114**	

NOZZLE ADAPTOR
Stainless steel nozzle adaptor Ø 22.2mm + polyethylene fixture for attaching to Matfer transparent nozzles.



Code	Price
263164	

PEDAL SWITCH
To turn the dispenser on hands-free, to enable you to handle the products to be filled.
Connected to the base with a 200cm cable.



Code	Price
263111	





ANGLED HEAD
Head set at 90°, stainless steel. Ideal for filling moulds, ramekins and verrines, etc.
Delivered with a 262164 nozzle adaptor + nozzle.

L mm	Ø mm	Code	Price
200	22,2	**263160**	



MINIFILL GUN
With trigger applicator and flexible tube. Supplied with electrical control lead, nut to attach to base, and nozzle adaptor. The bracket (ref. 263169) allows for easy, flexible use.
Silicone tube, polyethylene gun.

L mm	Ø mm	Weight Kg	Code	Price
660	22,2	1	**263163**	





Photo not contractual



MADE IN FRANCE

LARGE CREAM FILLING MACHINE

For filling choux pastries, éclairs, doughnuts, etc.
- Injects 5 to 50g of cream.
- Simple adjustment thanks to front and rear stoppers.
- 6L funnel.
- Comes with 4 interchangeable syringes for different fillings (Ø 4, 6 and 8mm, length 100mm).
- Ø 8mm, length 180mm, for filling éclairs.
- Stainless steel funnel

H mm	Weight Kg	Code	Price
580	5,5	**262601**	



SMALL CREAM FILLING MACHINE

Or machine for filling choux buns.
- Injects 1 to 12g of cream.
- 3L funnel.
- Comes with 3 interchangeable syringes (Ø 8, 6 and 5mm, length 75mm).
- Dimensions: H: 440 x W: 250mm.
- Polished aluminium. Funnel, cylinder, spray gun. Stainless steel injector and lever.

H mm	W mm	Code	Price
440	250	**263001**	



TROLLEY FOR SLICING MACHINE

- 2 pivoting wheels with brakes and 2 adjustable cylinder wheels ensuring stability.
- 1 draw for storing accessories: spare strings, tensioning tools for strings, GN 1/1 Size, depth 65mm + 1 bottom loading plate for storing the guitar base.
- 4 racks for storing the cutting arms, can also be used for 600 x 400 mm sheets or grids and GN 1/1 (530 x 325mm), with a spacing of 67mm.
- 540 x 680mm work surface with two 350 x 780mm folding tables. Total surface area 1240 x 780mm.
- Stainless steel.

L mm	W mm	H mm	Code	Price
712	606*	850	**263500**	

* Folding tables

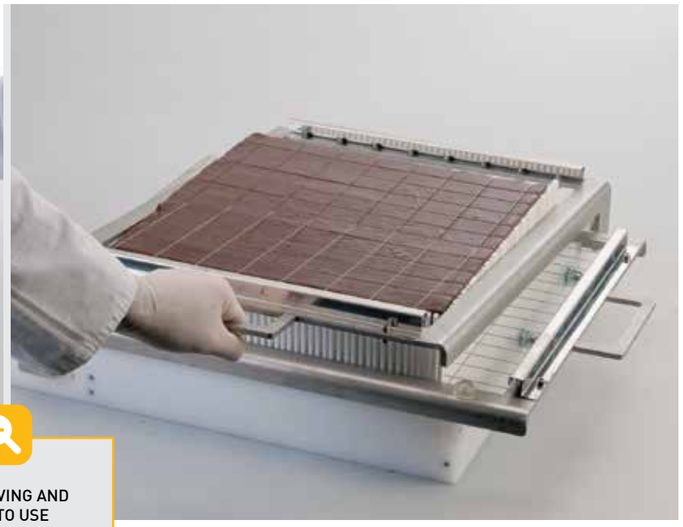


STAINLESS STEEL GUITAR

- Quick, even cutting for chocolates, fruit pastes, almond pastes, canapés, etc.
- Quickly interchangeable arms.
- Easy-assemble strings, adjustable tension.
- Comes with 400 x 380mm stainless steel turning plate and tensioning tools for strings.
- Cutting area: 350 x 350mm.
- Size: 450 x 685mm (with 1 cutting arm). Base only: W: 380 x D: 605mm.
- Base and cutting arm must be ordered separately to suit your needs.
- Stainless steel base, fixture and cutting arm.

	Code	Price
Stand and base for guitar with turning plate	**263520**	
Cutting frame, 15 mm sparing	**263521**	
Cutting frame, 22,5 mm sparing	**263522**	
Cutting frame, 30 mm sparing	**263523**	
Cutting frame, 37,5 mm sparing	**263524**	
Packet of 4 stainless steel strings, 490 mm	**263528**	





TIME-SAVING AND EASY TO USE

Quick, even cutting for chocolates, caramels, canapés, fruit pastes, etc.
Saves time and makes cutting more accurate.
Possible to cut 5 different rectangles of 15 x 22.5; 15 x 30; 15 x 45; 22.5 x 30; 30 x 45mm and squares of 22.5 x 22.5; 30 x 30 and 45 x 45mm.
Order the cutting arm that best suits your needs (2 arms required).
15mm cutting arm can be used for front cutting only.

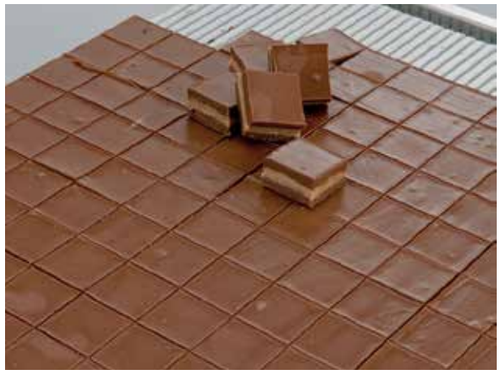
Easy-to-switch cutting arms.
Dishwasher safe base, comes string tensioning tools and 3 spare wires, stainless steel 425 x 425mm plate.
Polyethylene and ABS base.
Stainless steel cutting arm.

DOUBLE GUITAR

Cuts into 5 different rectangle sizes: 15 x 22.5; 15 x 30; 15 x 45; 22.5 x 30; 30 x 45mm and 3 square sizes: 22.5 x 22.5; 30 x 30 and 45 x 45mm.

Base dimensions : 500 x 500 x 160 mm.
Frame dimensions : 430 x 600 x 90 mm .
Dimensions : 600 x 600 x 160 mm.

	Code	Price
Base only	**263540**	
Cutting arm 15 mm	**263542**	
Cutting arm 22,5 mm	**263543**	
Cutting arm 30 mm	**263544**	
Cutting arm 45 mm	**263545**	
Spare stainless steel strings, L : 700 mm	**263512**	





SPACE SAVING - TIME SAVING

MINI DOUBLE-ARM GUITAR

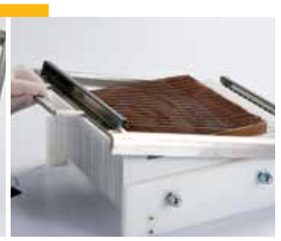
Identical to the single-arm mini model.
Saves time, cuts products without any handling needed. 30mm cutting arm for the adaptable mini model. Comes with two 22mm cutting arms, 1 spatula and string tensioning tools, 1 stainless steel plate.

Item	Code	Price
Mini double guitar with 2 cutting arms 22 mm	**263550**	

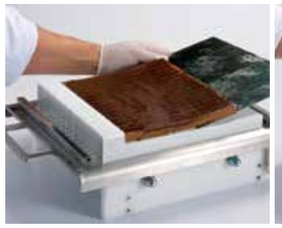
Step by step



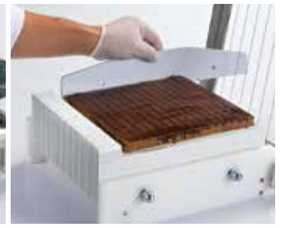
1 | Place.



2 | Cut.



3 | Retrieve.



4 | Turn and adjust.



5 | Cut.

MINI-GUITAR

Characteristics :
- Dimensions of the base: 240 x 250 mm
- Overall dimensions: 445 x 335 mm, H 140 mm
- Easily interchangeable stainless steel cutting arms.
- Polyethylene and ABS base.
- Supplied with one cutting arm of 22 mm, 1 stainless steel turning plate and clamp key for wires. Optional cutting arms of 15 and 30 mm.

FOR SMALL PRODUCTION RUNS, A SPACE-SAVER



MINI-GUITAR

Item	Code	Price
Mini single guitar with cutting arm 22 mm	**263530**	
Base only	**263531**	
Cutting arm 15 mm	**263535**	
Cutting arm 22 mm	**263536**	
Cutting arm 30 mm	**263537**	
Stainless steel plate 260 x 260 mm	**263538**	
Spare wire700 mm	**263512**	

FLEXIPAN® ENTREMETS SPECIAL GUITAR

L mm	W mm	H mm	Adapted frame (3)	Code	Price
555	360	10	371013	**321200**	
555	360	20	371013	**321201**	
335	335	16	(1)	**321205**	
475	275	13	371014 (2)	**321202**	

(1) Guitar format specially designed for fast cutting without waste.









SUGAR HEATING LAMP 500 W

Model designed for cooking school students and artisans looking to learn sugar work.
- Heat-resistant ceramic heating lamp, mounted on a flexible stem so you can adjust the height.
- 400 x 300mm work surface, interchangeable non-stick mat (code 321000).
- Stop/start switch with light.
- Dimensions: 460 x 330mm, height when extended: 580mm, weight: 4.5kg.
- Stainless steel.
- Power: 500W – 230V, single-phase. 50Hz.
- Optional screen.

	Code	Price
Sugar heating lamp	262215	

LONG LIFE
CERAMIC BULB



1000 WATTS SUGAR HEATING LAMP

The benchmark for demanding chefs.
- Heat-resistant ceramic heating lamp, mounted on a flexible stem so you can adjust the height.
- Work surface with interchangeable non-stick mat (code 321000).
- Triple-level power regulator.
- Easy height adjustment thanks to the handle.
- 400 x 300mm work surface. Dimensions: L: 460 x W: 350 x H: 500mm, weight: 5.9kg.
- Single-phase. 50Hz, 1000W, 240V.
- Optional screen.
- Stainless steel structure.

	Code	Price
Sugar heating lamp	262201	



SCREEN FOR SUGAR LAMP

Suitable for sugar heating lamp Ref. 262201 and 262215, avoids temperature disturbances on account of air drafts. Panels in transparent polycarbonate, rear panel fitted with stiffener in order to avoid its distortion under the effect of heat.

	Code	Price
Screen for sugar heating lamp	262205	

SUGAR HEATING LAMPS





SUGAR HEATING LAMP 2 X 500 WATTS

- Large surface to make long strips of sugar easier to work with.
- 530 x 325mm work surface (GN 1/1) with non-stick mat (code 321031).
- 2 ceramic glass bulbs mounted on a flexible stem.
- Heating area under the work surface to the back of the appliance, width 100mm.
- Triple-level power regulator (70°C max.).
- Raised work surface on highly stable feet.
- Storage draw for accessories beneath the tub (PC GN 1/2 container, depth: 100mm).
- 530 x 325mm work surface with an Exopat mat.
- Dimensions: 565 x 400 x 180mm (height beneath the lamp).
- 230 volt single-phased. 50Hz.
- Stainless steel structure.

	Code	Price
Sugar heating lamp	262210	



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EXOPAT® MAT

	Code	Price
Spare Exopat® mat GN 1/1	321031	
Spare mat 400 x 300 mm	321030	

SEE THE BOOK
"SUCRE, L'ART ET LA MATIÈRE"
Ref 813053
IN THE BOOKS CHAPTER





SUGAR WORK GLOVES
In latex. Maximum temperature 60°C.

Size	L mm	Code	Price
			Pair
6 / 6,5	335	262289	
7 / 7,5	335	262290	
8 / 8,5	335	262291	



SUGAR SCISSORS
Fine-polished tempered steel, black lacquered handle.

L mm	Code	Price
240	072200	



SUGAR SIEVE
Plastic body, special stainless steel mesh.

Ø mm	Mesh mm	Code	Price
185	0,2	115045	



ANTI-DAMP BAG

DESSICANT
For storing dry biscuits and sugar work in packages and boxes. Sachets absorb 10 times their weight in humidity. 5g silica gel sachet.

Code	Price
A pack of 100 sachets	
410230	



MATFER SUGAR BLOWING PUMP
In rubber, with 2 expansions, with 1 copper tip, length : 130 x Ø 6 mm.

L mm	W mm	H mm	Code	Price
360	60	48	262230	



ECONOMY SUGAR BLOWING PUMP
Single expansion, squeezer with check valve, rubber tube. Copper cannula (tip) L : 130 mm, Ø : 6 mm.

L mm	Code	Price
250	262235	



MANDREL FOR SUGAR BASKET
For basket making:
- Ø 100mm and 150mm rounds (base) (makes Ø 210 and 270mm baskets).
- 100 x 150mm and 200 x 150mm ovals (makes Ø 200 x 250mm and Ø 230 x 280mm baskets).

Comes with 25 rods (180mm long). Rods for mandrels: Ø 4mm. Reversible polyethylene base, nickel-plated steel rods.

	L mm	W mm	Th. mm	Code	Price
Mandrel + 25 rods	240	186	30	262545	
Rods for mandrel	Ø 4			262542	



CARAMEL CUTTER 40 SQUARES
To cut 40 squares of 25 mm in a single shot. With support plate. Stainless steel.

L mm	W mm	H mm	Code	Price
200	125	14	154020	



NOUGAT ROLLING PIN
Heavy roller (2.650 kg). Nickel steel.

L mm	Ø mm	Code	Price
350	35	140203	



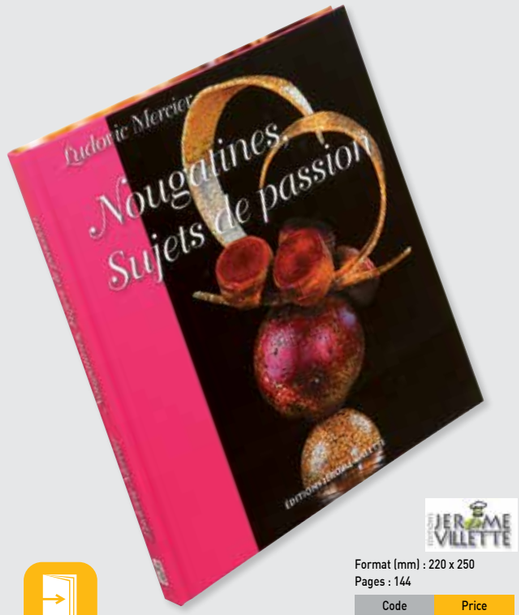
CARAMEL FLUTED ROLLING PIN
To score the caramels, Ø 35 mm. Solid aluminium.

L mm	Ø mm	Code	Price
220	35	140201	



NOUGAT CUTTER
Specially designed for nougat, also convenient for cutting toasts from sandwich loafs. Bevelled cutting edge, extrastrong plain round. Heavy steel.

Ø mm	Code	Price
30	154011	
40	154012	
50	154013	
60	154014	
70	154015	
80	154016	
90	154017	
100	154018	

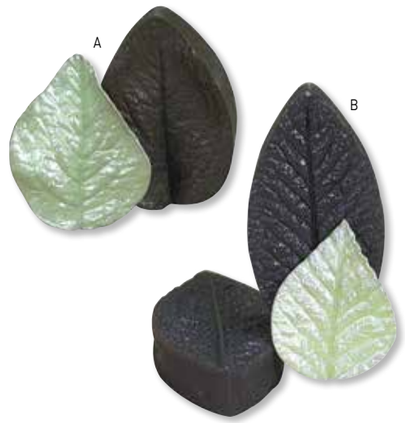


Format (mm) : 220 x 250
Pages : 144

Code	Price
820211	

NOUGATINES, SUJETS DE PASSION
de Ludovic Mercier, M.O.F. Glacier.

Voyage fantastique dans le monde de la nougatine !
Ludovic MERCIER nous livre son savoir faire dans des compositions étonnantes, magnifiquement mises en valeur par les images.
Expert dans cette approche moderne du travail de la nougatine, Ludovic MERCIER dévoile ses recettes, astuces, sphères, fleurs, feuilles, rubans, petits montages commerciaux et artistiques pour des anniversaires, Noël, la fête des Mères, la Saint Valentin...
Pâtissiers, succombez à ces sujets de passion !



SUGAR LEAF MOULD
For quick production of veined sugar leaves: just press sugar heated under the sugar heating lamp between 2 imprints.
Silicone dual imprint mould.

L mm	W mm	H mm		Code	Price
115	55	2x20	B	262547	
85	55	2x20	A	262548	

MADE IN FRANCE



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JAM PAN
Copper pan with rolled edge, not tinned interior. Riveted brass handles.

Ø mm	H mm	C.L.	Th. mm	Code	Price
350	130	9,5	1	**303036**	



REINFORCED JAM PAN
Copper pan, reinforced and rolled edge, not tinned interior. Riveted brass handles.

Ø mm	H mm	C.L.	Th. mm	Code	Price
420	180	15,8	2	**304042**	



© Eric Fenot - Le grand cours de cuisine de l'Ecole Ferrandi

SEMI-ROUND EGG WHITE BOWL
Copper bowl, with rolled and reinforced edge, not tinned interior, fitted with a movable ring.

Ø mm	H mm	C.L.	Th. mm	Code	Price
240	120	3,5	1	**032107**	
260	130	4,5	1	**032108**	
300	150	7	1	**032110**	
400	200	16,7	1,2	**032114**	



SUGAR PAN
Copper body.
Cold touch handle in cast steel, riveted. Flared rim for clean pouring.

Ø mm	H mm	C.L.	Th. mm	Code	Price
160	90	1,8	2	**305016**	
200	110	3,4	2	**305020**	



HOT AIR BLOWER
- Ceramic heating, a powerful motor and a cooling capacity to prolong the device's life.
- Easy temperature adjustment by turning the wheel.
- Comfortable to use, ergonomic design, non-slip soft-grip handle.
- Comes with a wide jet nozzle (50mm) + reduction nozzle (20mm) + plastic case.
- Air capacity: 150 / 300 / 500L per min.
- Air temperature: 50 to 600°C.
- Cable length 2.2m.

L mm	W mm	H mm	Weight Kg	W	V	Hz	Code	Price
280	100	300	1,9	2000	230	50/60	**262260**	

NEW!



CARAMELISING IRON
Ergonomic handle. Corrosion-resistant stainless steel. Fixed electrical cable.

CMD10 control station:
Regulates the caramelising iron's heat intensity.
Power dispenser adjustable from 0 to maximum power. Includes a plug for the caramelising iron and a thermal magnetic safety circuit breaker.

	L mm	W mm	H mm	Weight Kg	V	Hz	Code	Price
Flat	615	70		1,25	230	50/60	**262272**	
Round	450	100		1	230	50/60	**262273**	
CMD10 control station								
	250	100	200	2,1			**262276**	



PRO CUISINE BLOWTORCH
With piezo ignition and flow control button. Suitable for sticking together sugar work and caramelising surfaces.
Only to be used with gas canisters having the code 662303. Delivred by 28.

	Pck	Code	Price
Blowtorch	Per unit	**262269**	
Canisters gaz 390 ml/ 227 g	Per unit	**662303**	



CHARGEABLE SUGAR BLOWTORCH
For sticking together sugar work. Easy grip. Quick refilling with universal butane lighter refills. Adjustable flame. Piezo ignition. Incorporated base. Weight: 300g. Comes in a blister pack, gas not included

L mm	W mm	H mm	Capacity ml	Code	Price
130	70	160	20	**262263**	
Canisters gaz, 150 ml / 90 g				**262264**	



Uses:
- Caramelising the surface of your pastries and crèmes brûlées.
- Bonding sugar decorations.
- Browning poultry.





MATFER BLOWTORCH

L mm	W mm	H mm	Weight g	Code	Price
245	110	170	480	**061680**	



SECURED CARTRIDGE
Supplied in a complete box of 36 cartridges only, to respect legislation on transport. 360 ml.

	ml	Code	Price
Per unit	360	**061684**	





MADE IN FRANCE

EASY TO READ

BRIXOMETER BY GÉRARD TAURIN (MOF)

Named the Brixometer in homage to Adolf F. Brix, the renowned Austrian who gave his name to the measurement, this compact refractometer is:
- easy to use
- hardwearing
- **easy to read**
- guaranteed for 5 years
- offering a measurement range of 0% - 90% to cover your full range of measuring needs.

Supplied in a wooden presentation case with cover and pipette.
Bears unique serial number.

L mm	Weight g	Ø mm	Code	Price
150	180	40	**250128**	



REFRACTOMETER

High definition. For checking sugar content expressed in % Brix. Reader Ø 40 mm. Reference temperature 20° C, sample temperature 40°C maximum.
Weight: 145 g. Comes in a protective box.

Model	L mm	Code	Price
Refractometer 0 to 50 %. Precision ± 1 % for sorbets, ice creams, fruit juice concentrates etc	150	**250122**	
Refractometer 58 à 90 %. Precision ± 0,5 % for jelly, jam, syrups	150	**250124**	



PAL-PÂTISSIER REFRACTOMETER

- Very easy to use.
- Double Brix/Baumé scale.
- Digital readout in less than 3 seconds.
- Can be used to precisely monitor sugar content in sorbet, ice cream, jam, jelly.
- Measurement range: 0 to 85% Brix, 0 to 45° Baumé.
- Precision: ± 0.2% Brix, ± 1° Baumé.
- Measurement temperature: 10°C to 40°C.

L mm	W mm	H mm	Weight g	Code	Price
109	31	55	100	**250130**	



HAND REFRACTOMETER 0 TO 80% BRIX

Simple and quick to measure the sugar concentration of ice creams, sorbets, jams, jellies. 1% precision. Delivered in a sturdy protective box.

L mm	Weight g	Code	Price
170	530	**250126**	

Making high-quality "instant" ice cream and sorbets



Benefits:
- Easy to use with cold and timed beater controls.
- Removable bowl: easy to clean and easy ice cream storage.
- Stainless steel mixing blade with flexible, replaceable spatulas.
- Streamlined for use in busy kitchens.
- 100% stainless steel body, robust and easy to clean.

Specifications as standard:
- For use with 220/240 volts single-phase.
- 60-minute timer.
- Turns at 63 rpm.
- Supplied with 1 aluminium bowl, 1 ice cream spatula; 2 sets of spare scrapers for removable bowl, 2 sets of spare scrapers for fixed bowl., 1 25cl measuring cup.

REMOVABLE BOWL





PRO 2000 ICE CREAM MAKER

Removable alimunium bowl.
Bowl capacity: 1.7L. Max. ingredients: 750g
Hourly production: 1.5kg - 2.2L. Running time: 25-30:
50/60Hz.

W mm	D mm	H mm	W	Weight Kg	Code	Price
340	420	250	250	16	**265220**	

AUTOMATIC SORBET MAKER WITH STORAGE FUNCTION



3K TOUCH ICE CREAM MAKER

Fully automatic ice cream maker. Production and storage cycles managed by software to suit the outside temperature and ice cream density.
5 levels of storage, dependent on your required consistency.
Stores for up to 8 hours. Fixed bowl + stainless steel 1.7 L detachable bowl. Stainless steel rod beater with detachable scrapers. Hourly production: 3.2 kg / 4.8 litres.
Max churn time for 800 g: 15 mins. touch-screen. Reduced noise. Stainless steel frame, transparent lid.
Accessories included with the machine:
- 6 scrapers for the detachable bowl.
- 6 scrapers for the fixed bowl.
- 1 ice cream spatula.
- One 25 cc dosing cup for brine.

L mm	W mm	H mm	W	Weight Kg	Code	Price
340	430	250	250	21	**265230**	

5K CREA SC ICE CREAM MACHINE

The CREA range is designed to produce, store, and serve ice creams and sorbets in hotels, restaurants, bakeries, delicatessens, and bars.

CREA Ice Cream Machines have an efficient, automatic electronic system that enables them to:
- Automatically produce 1-2.5kg of ice cream, sorbet, or granitas in around 12 minutes.
- Store the ice cream or sorbet at the right temperature in the machine itself, ready to be served before the customer's eyes.

The system controls the density of the product and automatically launches the storage programme at the selected temperature to maintain the desired density.

4 programmes to make:
- Traditional ice cream.
- Soft ice cream (for moulds, in particular).
- Granitas (special blade available as an option).
- Fast refrigeration of all liquids, from 80°C to 10°C in around 8 minutes.

SPECIFICATIONS/BENEFITS:

- Magnetic safety system that stops the blade when lid is opened.
- Opening in lid to add ingredients while machine is working.
- Stainless steel bowl, fixed in place for maximum yield.
- Easy to clean bowl with a tap on the front of the machine to drain water used for cleaning.
- Stainless steel mixing blade with flexible, interchangeable spatulas.
- Extremely quiet operation, can be used in front of customers.
- 100% stainless steel body, robust and easy to clean.
- R404A refrigerating gas.



THE PREPARATION OBTAINED IS ALWAYS KEPT AT THE IDEAL SERVING TEMPERATURE



For use with 220/240 volts single-phase 50 Hz.
Turns at 70 rpm.
Supplied with 1 ice cream spatula and 1 set of spare spatulas
Bowl capacity: 3.2L.
Max. ingredients: 1.25kg - 1.2L.
Hourly production: 5kg - 7L.
Running time: 12-15:

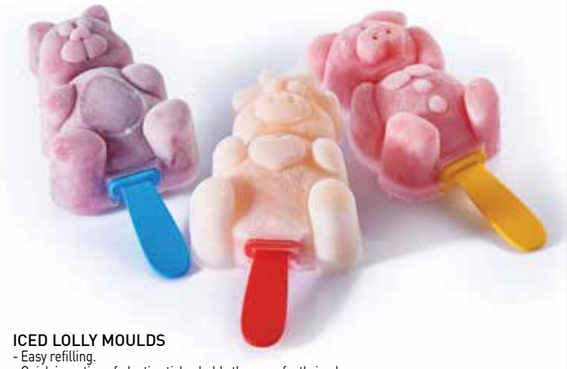
W mm	D mm	H mm	W	Weight Kg	Code	Price
465	480	395	650	34	**265250**	

CONTACT US FOR DETAILS OF OTHER MODELS WITH CAPACITIES OF UP TO 10KG/HOUR



STICKS FOR ICED LOLLIES
Polypropylene.

L mm	Code	Price
		Pack of 100
103	**971172**	



ICED LOLLY MOULDS
- Easy refilling.
- Quick insertion of plastic sticks, holds them perfectly in place.

Box of 10 x 8 assorted figurine moulds with lids and sticks.
Polypropylene moulds with lid.

L mm	W mm	H mm	Code	Price
				Pack of 80
570	70	70	**971170**	



DISPLAY UNIT FOR LOLLIES AND PUSH-UP LOLLY MOULDS
Acrylic display unit for storing and displaying iced lollipops and push-ups.
Washable with soapy water.

Display model	L mm	D mm	H mm	Code	Price
For 14 lollies code 971170	360	160	36	**971180**	
For 28 push-ups code 971178	400	310	90	**971183**	



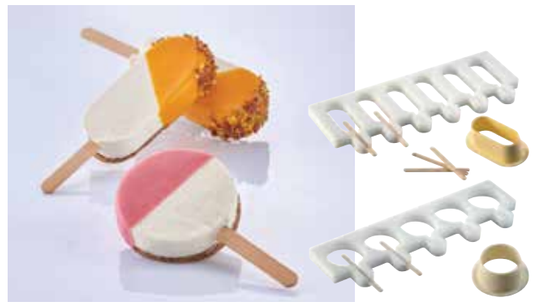
ICE LOLLIPOP DISPLAY
Transparent display in PMMA for the display of 24 lollipops

L mm	W mm	H mm	Code	Price
165	360	50	**971184**	



PUSH-UP LOLLY MOULDS
For making and selling ready-to-eat ice creams. Mould supplied in kit form with a piston, pusher and lid. Polypropylene.

C cl	Ø mm	H ustefull mm	Total H mm	Code	Price
					Pack of 100
5	35	68	170	**972177**	
9	44	68	170	**971178**	



ICED LOLLY MOULDS
For making artisanal, original ice-lollies, including ice cream biscuit sandwiches and chocolate-coated ice creams. Comes with 1 cutter for cutting biscuits into a lolly shape. Use with wooden lolly sticks, ref. 389099 (FLO catalogue). Polyethylene imprint mould.

Size	N°of moulds	Ø mm	H mm	H mm	L mm	Code	Price
Round	5	65	20			**386015**	
Oval	6		20	93	39	**386016**	





CREAM PROFI WHIP PLUS

For the easy preparation of fresh whipped cream and other cols preparations. Stainless steel body and head, designed to withstand professionnal standards. Brush stainless steel body, head with removable piston and silicone quick release tab for hygienic cleaning. Comes with decorator fluted tip (with stainless steel thread), a charger holderand cleaning brush.

C cl	Code	Price
50	**044176**	
100	**044178**	



THERMO "XPRESS" SIPHON

Siphon on feet with tube suction system for easy sampling of the contents through a snap button, with just one hand, with the other remaining free for the item to be decorated. Stainless steel insulated bottle, vacuum double walled. The cold preparations remain cold for 12 hours, the warm preparations up to 3 hours. Non-sliding support. Rotating tube in stainless steel.

C cl	H mm	Code	Price
100	350	**044170**	
Tube extension		**672006**	



PERFECT RESULTS WITH ISI WHIPPED CREAM CHARGERS.
100% STAINLESS STEEL. CHARGERS COMES WITH FILLING WARRANTY.

ISI PROFESSIONAL CAPSULES

N_O capsule, new 8.4g capacity.
- Expands cream even more, by up to 20%*.
- Saves cream.
- Reduces the quantity of calories and fat per portion, while retaining taste.
- Reduces the cost of each portion.
- Produces natural whipped cream, with no additives.
- Compatible with all ISI and other siphons.
- Reduces the number of capsules to be recycled.

* results may vary depending on type of cream and fat content.

		Code	Price
	Box of 10 chargers	**044181**	
NEW!	Box of 24 chargers	**044184**	
NEW!	Box of 50 chargers	**044186**	

SEE ICE CREAM DISHES
IN THE CATALOGUE

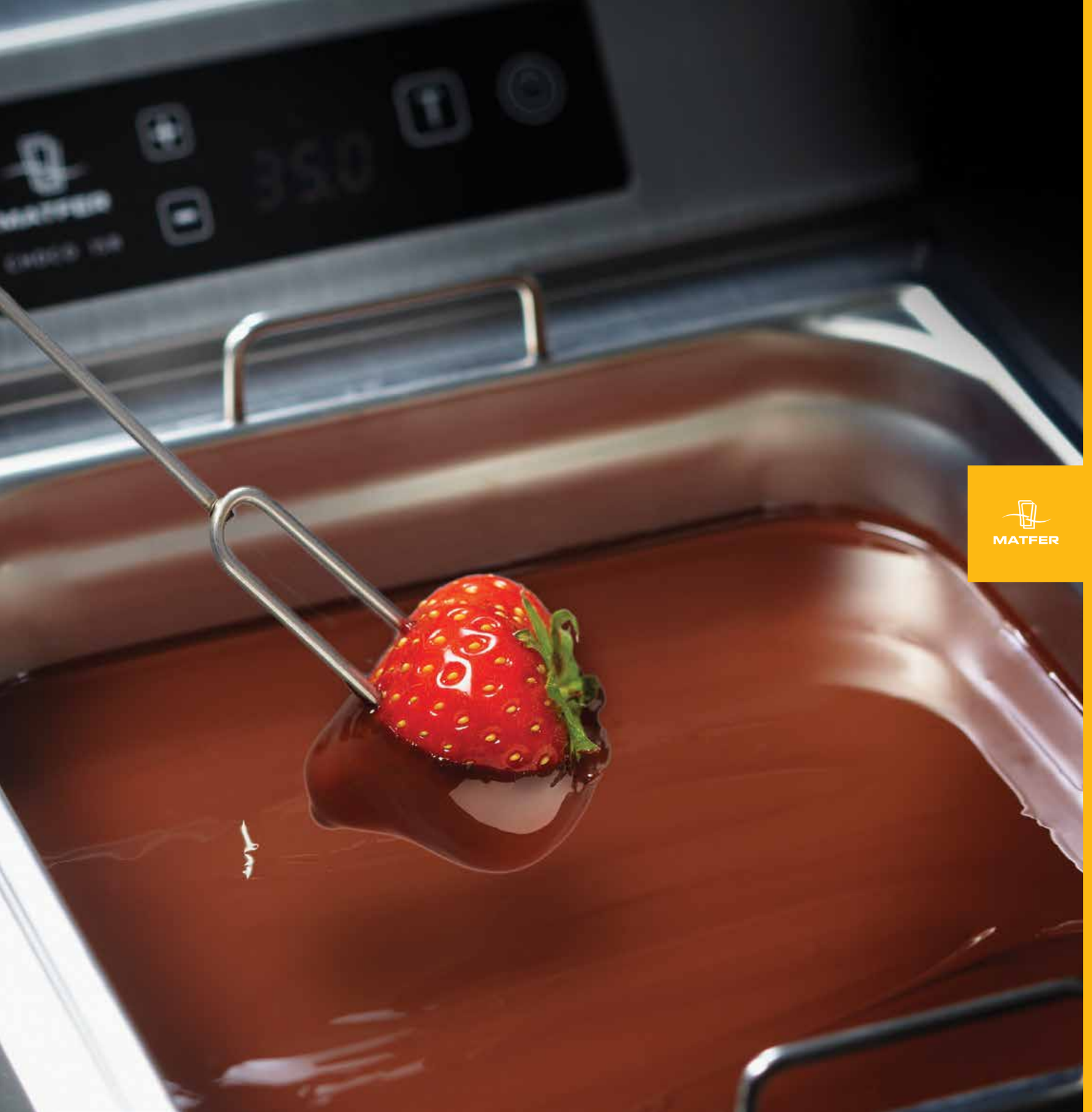




FUNNEL + REMOVABLE STAINLESS SIEVE

Ideal to sieve preparations directly over the siphon.
Wide hopper (32mm) designed for siphon necks.

Ø mm	H mm	Code	Price
180	105	**672030**	



CHOCOLATE MAKING

Evocative of gastronomic pleasure, chocolate requires delicate handling. Combine aesthetics with creativity and obtain excellent results with our precise and perfectly-designed equipment..

Dipping machines and miscellaneous	392 - 402
CHOCOLATE MOULDS :	
- Bars	403 - 405
- Sweets and miscellaneous	406 - 417
- Valentine's Day	418 - 419
- Easter	420 - 425
- Christmas	426 - 427

MADE IN FRANCE

CONTROL PANEL
WITH TOUCH-KEYS
+/- 0.5°C ACCURACY



© Rina Nurra-Ferrandi Pâtisserie



© Rina Nurra-Ferrandi Pâtisserie



CONTROL PANEL
WITH TOUCH-KEYS
+/- 0.5°C ACCURACY



"C3" CALORIBAC

MULTI-PURPOSE APPLIANCE FOR MELTING AND MAINTAINING THE TEMPERATURE OF CHOCOLATE, FONDANT, COATINGS, SAUCES, JELLIES AND MORE.

Extra dipping machine.
- Uniform heat distribution.
- Touchscreen control panel.
- Electronic regulation (25° to 90°C). Accuracy ± 1.5°C.
- High-performance insulation: energy saving.
- A round mixing bowl (code 702624) can be attached as a moveable container: pour some water between the two bowls to transmit heat.
- Capacity: 3.5L.
- Comes with a transparent SAN lid.
- Dimensions: Ø 254mm, H: 188mm. Weight 1.8kg.
- Non-detachable stainless steel bowl, shockproof PP body.

	W	V	Hz	Code	Price
Caloribac	200	240	50	**260434**	
Spare transparent lid				**260435**	



CHOCO 10 WATER-HEATED DIPPING MACHINE

COMPACT DIPPING MACHINE, PERFECT FOR MAKING CHOCOLATE-DIPPED SWEETS.

- Round shape for easy mixing.
- Thermostat regulates temperature at 20°C to 60°C.
- Safety feature: the power cuts off in case of a lack of water.
- Watertight, easy-clean touchscreen control panel.
- A needle (optional, ref. 260590) may be fitted to the dipping machine so that the chocolate temperature is displayed instead of the set temperature.
- Capacity: 12L (10kg of couverture chocolate), detachable bowl.
- Dimensions: L 510 x W 400 x H 265mm. Weight: 5.5kg.
- Composite material, structure, flat-bottomed round bowl and stainless steel lid.

	W	V	Hz	Code	Price
CHOCO 10	1000	240	50	**260456**	
Additional stainless steel bowl, 12 lt.				**260455**	
Additional lid, Ø 360 mm				**692036**	

Simple and rapid container locking system.



CHOCO 15 WATER-HEATED DIPPING MACHINE

WATER BATH FOR FAST MELTING

- Water temperature regulated via an electronic system.
- Precision thermostat, 20° to 90°C.
- Safety feature: the power cuts off in case of a lack of water.
- Watertight, easy-clean touchscreen control panel.
- A needle (optional, ref. 260590) may be fitted to the dipping machine so that the chocolate temperature is displayed instead of the set temperature.
- Capacity: 13L or 12kg of chocolate.
- Dim: 530 x 365 x 260 mm. 9.3kg.
- GN 2/3 bowl, depth 150mm, with handles.
- Stainless steel frame, bowl and lid.

W	V	Hz	Code	Price
1400	230	50	**260501**	

INSULATED CONTAINER =
SAVINGS AND TEMPERATURE
STABILITY



CHOCO 15 R AIR-HEATED DIPPING MACHINE

WATER BATH FOR FAST MELTING

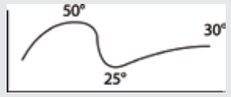
- High-performance insulation guarantees good temperature regulation.
- Precision thermostat, 20° to 60°C, with control panel.
- Watertight, easy-clean touchscreen control panel.
- GN 2/3 container with handle and lid. Compatible with 2 GN 1/3 containers for working with 2 different chocolates (2 x 5kg).
- A needle (optional, ref 260590) may be fitted to the dipping machine so that the chocolate temperature is displayed instead of the set temperature.
- Capacity: 13L, 12kg of chocolate.
- Dim.: 530 x 365 x 260mm. 9.690kg.
- Stainless steel frame, bowl and lid.

	W	V	Hz	Code	Price
Dipping machine	300	230	50	**260510**	
Dipping machine	300	110	60	**260516**	

MADE IN FRANCE



CHOCOLATE CRYSTALLIZATION CURVE



CHOCO 22 T WATER-HEATED CHOCOLATE DIPPING MACHINE

- Warm chocolate to the right temperature using hot/cold water circulation, no handling required:
- Melt couverture chocolate to 50°C (temperature configurable).
- Cool down to 25-27°C.
- Raise and stabilise temperatures to 30-32°C (temperature configurable).
- Automatic water filling.
- Electronic temperature regulation via a thermostat (25° to 60°C).
- Watertight, easy-clean touchscreen control panel.
- GN 1/1, 20L container, depth 150mm, with handles and lid.
- Optional: a needle may be fitted to the dipping machine so that the chocolate temperature is displayed instead of the set temperature.
- Power supply (20/27 or 3/4 connection) and water discharge required.
- Capacity: 15kg of couverture chocolate.
- Stainless steel frame, bowl and lid.
- Power: 1800W, 240V, single-phase. 50Hz.

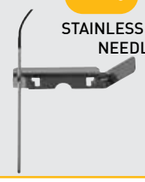
L mm	W mm	H mm	Weight Kg	Code	Price
790	385	210	19,5	260522	

Accessories PR 22 T	
Stainless steel probe with thread + stainless steel support	260590
Additional container GN 1/1, P 150 mm, with fixed handles	741115
Additional lid GN 1/1, with handle slots	748101

CONTROL PANEL
WITH TOUCH-KEYS
+/- 0.5°C ACCURACY



STAINLESS STEEL NEEDLE



Accessories for chocolate dipping machines Choco 15, Choco 15R & Choco 10	Code	Price
Stainless steel probe with thread + stainless steel support	260590	
Stainless steel container GN 2/3, P 150 mm, with fixed handles	942115	
Lid GN 2/3, with handle slots	948102	
Scraper for R15, O15 and OX22, fixed handles	260221	

Accessories for chocolate dipping machines Choco 15R only	Code	Price
Stainless steel container GN 1/3, P 150 mm	744015	
Lid GN 1/3	748013	



6-MOULD TRAY FOR AIR-HEATED DIPPING MACHINES

For maintaining coloured couverture chocolates at temperature. Suitable for use with R15 air-heated dipping machine. 6 detachable Ø 100mm bowls, 55cl capacity. Stainless steel.

L mm	W mm	Code	Price
370	335	260415	



260405

Sold separately.



260401 + 260402, assembled on Choco 22 T.

CHOCOLATE DISPENSER

- Ensures constant mixing and even distribution of chocolate.
- Suitable for most dipping machines with GN 2/3 or GN 1/1 containers.
- Height- and depth-adjustable base.
- Motor that can be fitted with a Ø 300 or Ø 370mm disk.
- Dimensions (without the disk): L 270 x W 185 x H 350mm, weight 7.5kg.
- Stainless steel frame, scrapers and base, food-safe PVC disk, nickel-plated steel counterweight.
- Turns at 21 rpm.

Dispenser witch disk	Code	Price
230 volts dispenser + small disk Ø 300 mm	260405	

Dispenser without disk	Code	Price
230 volts single-phase dispenser, without disk, 50Hz	260401	

Disk + scraper set	Code	Price
Large disk Ø 370 mm choco 22T and machines fitted GN 1/1	260402	
Small disk Ø 300 mm for O15, R15, choco 15 et choco 15R and machines fitted GN 2/3 mini	260403	



Supplied without utensils.



Sold separately.

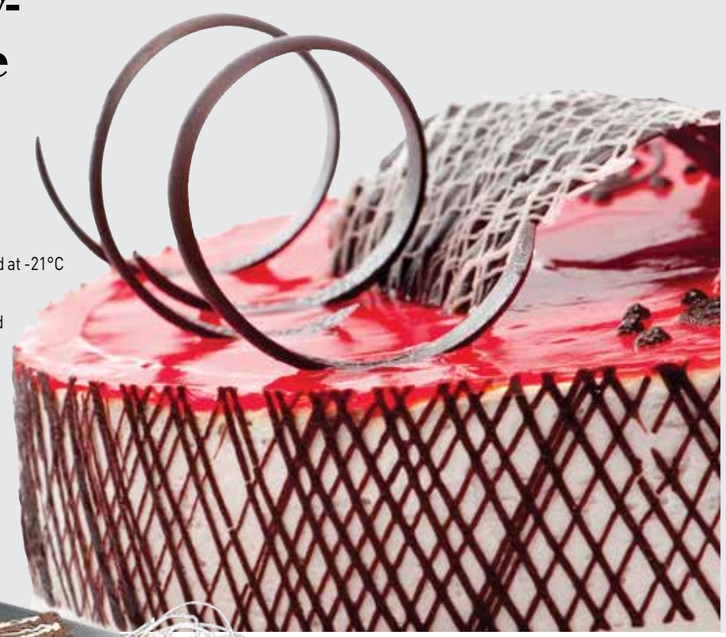
ADJUSTABLE TOOL RACK

Especially designed for chocolate dipping machines thanks to its flat stainless steel stand that slides under the dipping machine.

The 260 mm bar has 6 hooks and is mounted on a 600 mm tube that can be adjusted in all directions.

L mm	W mm	Weight Kg	Code	Price
310	205	1,5	260412	

Cold plate for easy-to-shape chocolate decorations



Principle: Freeze the stainless steel tray containing eutectic liquid at -21°C for 24 hrs.
Spread the softened chocolate over the tray.
The chocolate is subjected to thermal shock and becomes malleable.

The end result: Homemade, truly original chocolate lattices, nests, shavings and twists to decorate your chocolate entremets and preparations.

Tip: Use the Cool Décor tray as a cold support for assembling your iced entremets.

Format designed to suit freezer cabinet runners.
Made from stainless steel, with anti-slip pads.



-20°C

COOL DECOR

L mm	W mm	Weight Kg	Code	Price
600	400	9,2	**423060**	





CHOCOLATE SCRAPER

Includes 1 smooth side, 1 side with small grooves, 1 side with large grooves for:
- Grating chocolate on the "Cool Decor" plate.
- Combing surfaces to create ridges and furrows.

Semi-soft white ABS.

L mm	W mm		Code	Price
190	115		**421743**	



Liven up your buffets or display units...

Coat fresh fruits with chocolate - strawberries, bananas, pineapples, etc. using skewer sticks or biscuits.

- The fountain keeps chocolate warm.
- Chocolate circulate with a screw conveyor.



SEPARATE MOTOR AND HEAT RESISTANCE



PRO100 CHOCOLATE FOUNTAIN

Body and fountain in stainless steel.
Thermostat regulates temperature at 30°C to 80°C.
Holds around 7-8kg of chocolate.
Drum and fountain components can be removed for cleaning.

Ø mm	H mm	Weight Kg	W	V	Hz	Code	Price
440	1000	17	450	230	50/60	**260441**	

5-STOREY CHOCOLATE FOUNTAIN

Benefits:
- Single-block fountain solidly attached to a vat.
- Precise temperature control.
- LV-compatible worm screw, vat and fountain.

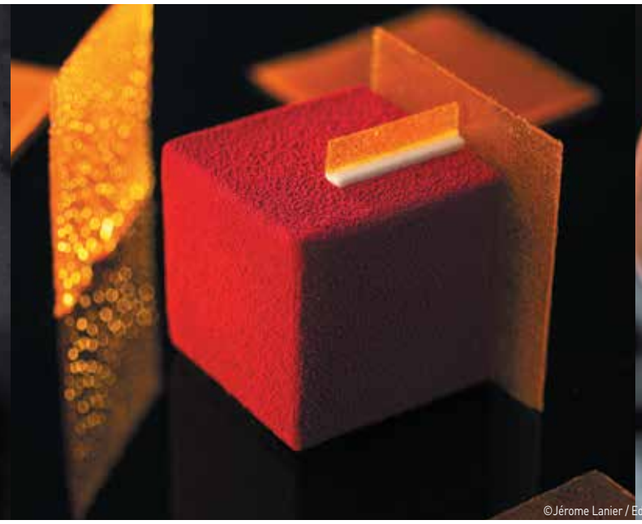
Specifications:
Stainless steel body, worm screw and fountain.
150W resistance with control thermostat.
Silent single-speed 150W motor.
Detachable 4kg chocolate vat.
Total height 680mm.
Detachable power cable.

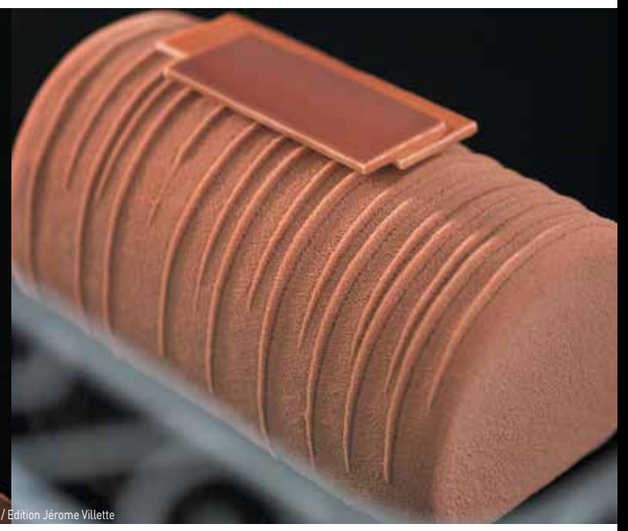
NEW!

Ø mm	H mm	Weight Kg	W	V	Hz	Code	Price
330	680	7	2x150	230	50/60	**260421**	

MADE IN FRANCE







©Jérome Lanier / Edition Jérome Villette

Designed for the rapid manufacture of plain or screen-printed discs and chocolate tuiles

Principle of use:
1. Place the plate width-wise on the 1st third of a "guitar" PVC sheet.
2. Position the shuttle at one end of the plate and fill with chocolate.
3. Slide the shuttle to the other end of the plate - as it moves, chocolate fills the perforations.
4. Lift the base and place it on the 2nd third of the sheet.
5. Do the same thing twice more to cover the entire 600 x 400 mm sheet.

Dimensions: 635 x 167 x 82 mm.







CHEF'S TIP:
PLACE THE KIT IN AN OVEN AT 30/35°C BEFORE USE TO AVOID THE CHOCOLATE SOLIDIFYING TOO QUICKLY IN CONTACT WITH THE STAINLESS STEEL

To be used on a "guitar" PVC sheet or transfer sheet.
Kit consisting of a perforated plate and a chocolate container/shuttle, made of stainless steel.

Model	Ø mm	Th. mm	N°	Code	Price
Discs	40	2	24 (3 x 8)	**385040**	
Tuiles	50	3	12 (2 x 6)	**385050**	

A high quality spray gun and compressor for perfect results!

QUICK CONNECTOR



CUP SPRAY GUN
Cup spray gun, high quality manufacture and comfortable handling. Compatible with soluble food products. Incomparable spray quality with balanced jet.
Possible settings:
- Smoothness of spray
- Width of the spray
- Jet form round to fan-shaped
- Flow of product

Forged, teflon-coated aluminium body. Cup 50cl polyamid, with screw lid. Stainless tube size 1.8 mm. Maximum air supply pressure: 6 bars. Recommended air pressure: 1,8 to 2,5 bars. Air consumption 220tr/min. Weight 700g. Maximum product temperature: 50°C.
Supplied with quick release connector (compatible with spiral hose 264071).
Use with compressor 26069 recommended.

	Code	Price
L 150 x lg 100 x H 300 mm, Spray gun with cup	**264101**	



OIL-FREE 9-BAR COMPRESSOR
For use in food preparation. Oil-free operation, supplied on a trolley with wheels for ease of use.
- Noiseless compressor (72dB).
- Adjustable pressure manometer.
- Quick tube connection (code: 264071, sold separately).
- 5L air reservoir.
- Output 60L/min.
- Max. compression: 9 bar.
- 230V, single-phase / 0.9kW. 50Hz.

OIL-FREE, SILENT PORTABLE

L mm	W mm	H mm	Weight Kg	Code	Price
414	191	392	12,5	**264069**	



5 METERS SPIRAL CABLE
Supplied with 2 quick connectors for attaching the chocolate pistol to the air compressor. Male connector to attach to the pistol, female connection for the compressor.

L m	Code	Price
5	**264071**	





MINI HOT CUPBOARD

For maintaining the temperature of Gourmet iSi espuma whippers, pastry and chocolate spray guns and chocolate colourants.
4-level adjustable thermostat: 30°, 45°, 65° and 80°C.
Hot air circulation for even temperature distribution.
Space saving: can be mounted on work surfaces or walls.
Front socket for plugging in spray guns.
Transparent door.
Capacity: four 1L whippers or six 0.5L whippers.
Supplied with one stainless steel mesh rack GN 1/2.
Stainless steel insulated frame.
Weight: 16kg.
Power: 400W – 230V, single-phase. 50Hz.

L in. mm	D. in. mm	H. in. mm	L out. mm	D. out. mm	H. out. mm	Code	Price
330	270	400	400	425	534	**675007**	

SEE ELECTRIC SPRAY GUNS M25 AND M45 IN THE PASTRY CHAPTER



SUPPLIED WITH REMOVABLE STAINLESS STEEL BOWL



BAIN-MARIE WITH PUMP

For spreading chocolate and other sweet/savoury sauces.
Pump dispensing 7, 15, 21 or 30ml portions.
Heats using dry air or water.
Thermostat regulation from +35° to +93°C.
Detachable bowl, 2.8L capacity.
Heat beneath the pump: 291mm.
Distance from the pump body to the spout: 130mm.
Power: 500W. Single-phase, 230V. 50Hz.
Stainless steel frame, bowl and pump

	D mm	W mm	H mm	Weight Kg	Code	Price
Bain-marie with pump	224	197	391	4	**468928**	
Additional stainless steel bowl 2,8 L					**468070**	

EASY TO USE DRY WATER BATH



CHOCOLATE HEATER

Keeps food preparations at a constant hot temperature, for easy, quick garnishing.
- Thermostat adjustable from 0°C to 90°C.
- Illuminated switch.
- 1L bottle, graduated with top and 3 spouts - polyethylene.
- Stainless steel body.
- Power supply cable 220-240V AC 50/60Hz.
- Supplied with 1L bottle with 3 spouts.

Optional: 1L PE bottle with 3 spouts, specially designed for spreads. Wide opening for easy filling and cleaning.

L mm	W mm	H mm	Kg	Code	Price
150	220	200	2,1	**242350**	
Optional					
3-spout bottle, 1 L, Ø 85 x H 255 mm				**116341**	

MADE IN FRANCE



Personalisable

DIPPING TOOLS

Rigid stainless steel wire spit, polypropylene handle 90 mm. 200 mm approximately, depending on the model.

	Code	Price
Round spit, Ø 10 mm	**262012**	
Round spit, Ø 12 mm	**262013**	
Round spit, Ø 14 mm	**262014**	
Round spit, Ø 16 mm	**262015**	
Round spit, Ø 18 mm	**262016**	
Round spit, Ø 20 mm	**262017**	
Pear-shaped spit	**262019**	
Spiral spit	**262020**	
2 tine fork	**262021**	
3 tine fork	**262022**	
4 tine fork	**262023**	
5 tine fork	**262024**	

Dipping tools.
Stainless steel wire.
Polypropylene handles.
Polypropylene box with storage frame.
Box dimensions: 230 x 190 x 43 mm.



1.

2.

1. **10 DIPPING TOOL SETS**
4 round spits (Ø 14, 16, 18 and 20 mm), 1 oval spit, 1 pear-shaped spit, 1 spiral spit, 3 forks 2, 3 and 4 tines.

	Code	Price
10 dipping tools set	**262001**	

2. **5 DIPPING TOOL SETS**
1 round spit Ø 16 mm, 1 spiral spit, 3 forks 2, 3 and 4 tines.

	Code	Price
5 dipping tools set	**262002**	

NEW!



CHOCOLATE TRANSFER STAMP

Stainless steel stamp with handle to flatten transfers or dipping paper on individual chocolates.

L mm	W mm	Code	Price
60	32	**262030**	





DIPPING FORKS FOR SIGNATURE DECORATION

For marking the tops of chocolate bonbons after coating.
8 assorted decoration models: 1 tine, 2 tines, 3 tines, round, square, triangular, droplet-shaped, zig-zag. Operational angle can be adapted to the maker's own hand – just fold.
Hexagonal handle for ideal handling.
Comes in a storage case.

	Code	Price
Box of 8 forks	**262010**	



1.



2.

ROLL, DISPENSER BOX : MORE PRACTICAL, SAVES SPACE

GUITAR SHEETS
Superior quality, ensures excellent chocolate shine.

	L mm	W mm	Th. µ		U.V.	Code	Price
1.							Pack of sheets
	600	400	150	PVC	100	**261911**	
	400	300	150	PVC	100	**261912**	
	600	400	100	PEBD	10	**261905**	
2.							Roll, dispenser box
	600	400	100	PEBD	100	**261908**	



PVC SHEETS WITH TEXTURED BASE
Semi-rigid PVC sheets for placing chocolates after dipping to create textured markings on their underside. Set of 13 sheets with different patterns.

L mm	W mm	Code	Price
360	340	**261915**	



CHOCOLATE APRON
Adjustable neck strap, elastic hook on the back.
Greaseproof, easy to clean with water (80°C) and degreaser. Polyurethane. Usage temperature: -20°C to 100°C
In compliance with European Directive 89/686/EEC.

L mm	W mm	Th. µ	Weight g	Code	Price
1150	900	300	355	**774002**	



COATING SPATULA
Used to fill and scrape chocolate moulds.
Blade in stainless steel. Black polypropylene handle.

L mm	H mm	Code	Price
180	100	**112641**	
220	100	**112643**	





CHOCOLATE GRATER
Stainless steel.

Code	Price
421005	



TIME SAVING
EVEN GRATING
EASY TO USE

MANUAL CHOCOLATE FLAKING MACHINE
Quickly make light, fine, even chocolate flakes without wasting material. Adjustable guides hold the chocolate bar (5kg max.). Easy to clean. Knife with 4 slicing sides.

L mm	W mm	H mm	Code	Price
350	340	350	**411002**	

ELECTRICAL CHOCOLATE FLAKING MACHINE
Make your own chocolate flakes.
Fitted with a high-performance, long-lasting motor, for continuous usage.
Makes 2.5kg of chocolate flakes in 35 mins. Thickness is not adjustable but can be varied to suit a chocolate bar's temperature.
Adjustable guides hold the chocolate bar (5kg max.).

L mm	W mm	H mm	W	V	Hz	Code	Price
400	330	390	100	230	50/60	**411004**	

BPA FREE



ARABESQUE DECORATIONS
18 moulds 3 g.

L mm	W mm	Size	Code	Price
66	21	B	**380177**	



STYLISED FLOWER DECORATIONS
15 moulds 3 g.

L mm	W mm	Size	Code	Price
47	39	B	**380183**	

BATON DECORATIONS
22 moulds 3 g.

L mm	W mm	Size	Code	Price
110	7	B	**380186**	



3 RINGS
PETG plate, 6 x 3 rings 2 and 3 g. Thickness 5 mm.

Ø mm	Size	Code	Price
70, 53, 30	B	**380185**	



TRIANGLES
PETG plate, 9 x 2 triangles 2 and 3 g. Thickness 5 mm.

L x W mm	Size	Code	Price
68x81, 39x47	B	**380184**	



BUTTERFLY DECORATIONS
18 moulds 3 g.

L mm	W mm	Size	Code	Price
65	22	B	**380178**	

FIND CHOCOLATE SACHETS AND BOXES
IN THE CATALOGUE





LEAVES
For decorating cakes. 21 moulds. 5 g.

L mm	W mm	Size	Code	Price
60	30	B	**380228**	



ASSORTED FLOWERS
5 models for decorating desserts and cakes. 10 moulds. 6g.

Ø mm	Size	Code	Price
45	A	**380243**	



- Smooth for shine.
- Easy to remove products.
- Easy maintenance.
- Very high-resistant.
- Transparent for easy colour decoration.



Depending on the mould, plate dimensions vary.
Find the appropriate size in each table.

A = 275 X 135 MM
B = 275 X 175 MM
C = 275 X 205 MM
D = 360 X 195 MM



15 MINI-BARS
15 moulds. 25 g.

L mm	W mm	H mm	Size	Code	Price
78	21	17	B	380147	



MINI-BAR
12 moulds. 11g.

L mm	W mm	H mm	Size	Code	Price
62	32	5	B	380246	



MINI-BARS
12 moulds. 15g.

L mm	W mm	H mm	Size	Code	Price
100	18	8	B	380247	



CHOCOLATE BARS
7 moulds. 6 square. 50g.

L mm	W mm	H mm	Size	Code	Price
125	30	13	B	383005	



CHOCOBAR SMART
14 moulds. 30g.

L mm	W mm	H mm	Size	Code	Price
70	25	20	B	380150	



200G BAR
4 x 7 squares per bars.

L mm	W mm	H mm	Size	Code	Price
207	88	10,4	B	380258	



NEW!

MINI BAR K. KUGEL
8 moulds. 32g.

L mm	W mm	H mm	Size	Code	Price
117	25	14	A	380134	



3 100 G BARS
3 x 6 squares per bar.

L mm	W mm	H mm	Size	Code	Price
150	70	11	B	380266	



3 100 G GROOVED BARS
4 x 6 squares per bar.

L mm	W mm	H mm	Size	Code	Price
160	75	11	B	380267	



3 TABLETS OF 100 G
18 squares (3 x 6).

L mm	W mm	H mm	Size	Code	Price
150	68	10	B	380240	



2 ALMOND BARS
2 x 6 squares per 85g bar.

L mm	W mm	H mm	Size	Code	Price
188	55	10	A	380121	



BRACELETS TABLET
6 moulds. 50 g.

L mm	W mm	H mm	Size	Code	Price
120	53	8	B	383813	



3 X 130G BARS
4 x 6 squares per bar.

L mm	W mm	Th. mm	Size	Code	Price
158	82	10	B	380256	



CAPSULO BAR
5 moulds. 26g.

L mm	W mm	H mm	Size	Code	Price
105	45	7,5	A	383212	



12 MINI TABLET CACAO
20 g.

L mm	W mm	H mm	Size	Code	Price
76	35	5,5	B	383905	



6 "COCOA FLOWER" MINI-BAR
50 g (4 x 2 squares).

L mm	W mm	H mm	Size	Code	Price
118	50	9	B	383807	

BPA FREE





SPLIT POMPONETTE
24 moulds. 9 g.

Ø mm	H mm	Size	Code	Price
28	17	A	383604	



ROSES
32 moulds. 10 g.

Ø mm	H mm	Size	Code	Price
29	19	B	380152	

NEW!

TRUFFLE
24 moulds. 9,5 g.

Ø mm	H mm	Size	Code	Price
25	22	A	380190	



HALF SPHERE WITH 2 GROOVES
21 moulds. 5.5g.

Ø mm	H mm	Size	Code	Price
26	14	A	383600	



HALF SPHERE WITH 8 GROOVES
21 moulds. 6g.

Ø mm	H mm	Size	Code	Price
26	14	A	383601	



ROUND SWEETS
24 moulds. 9 g.

Ø mm	H mm	Weight g	Size	Code	Price
28	13	9	A	383302	



STRIPED 1/2 CIRCLES
28 moulds. 10 g.

Ø mm	H mm	Size	Code	Price
32	17	B	380163	



ARABESQUE DOME
28 moulds. 8 g.

Ø mm	H mm	Size	Code	Price
30	14	B	381200	



RELIEF SWEET
18 moulds. 9g.

Ø mm	H mm	Size	Code	Price
28	14	A	383304	



STRIPED CIRCLES
28 moulds. 10 g.

Ø mm	H mm	Size	Code	Price
32	13	B	380164	



SPLIT DOME
28 moulds. 8 g.

Ø mm	H mm	Size	Code	Price
31	13	B	381202	

BPA FREE



HALF SPHERE
3 moulds.

Ø mm	Size	Code	Price
122	D	382051	



HALF SPHERE
Size B.

Ø mm	H mm	Moulds	Weight g	Code	Price
70	35	6	50*	380154	
50	25	12	40**	380153	
39	20	15	16*	380148	
NEW! 32	16	24	20,5**	380242	
26	13	32	12**	380249	

* weight for a hollow subject / ** weight for a full subject



MENDIANT DISK
8 moulds. 15 g.

Ø mm	H mm	Size	Code	Price
68	5	A	380151	



SWEET
20 moulds. 10g.

L mm	W mm	H mm	Size	Code	Price
40	24	20	B	380215	



BALI SWEET
20 moulds. 12,5g.

Ø mm	H mm	Size	Code	Price
26	25	A	383211	



"JOY" SPHERES
24 moulds. 9 g.

H mm	Ø mm	Size	Code	Price
20	28	A	383603	

HIRAI
14 moulds 7 g.

Ø mm	H mm	Size	Code	Price
28	19	A	380712	



"DISPLACED" SPHERES
24 moulds. 9 g.

H mm	Ø mm	Size	Code	Price
20	28	A	383602	



CONES
28 moulds. 10 g.

Ø base mm	Ø up. mm	H mm	Size	Code	Price
32	11	24	B	380168	



RIB OVAL SWEETS
28 moulds. 16g.

L mm	W mm	H mm	Size	Code	Price
29	19	17	B	380158	



BURNT ALMOND
24 moulds. 11 g.

Ø mm	H mm	Size	Code	Price
30	30	A	380141	

BPA FREE







STRIPED OVAL SWEETS
28 moulds. 16g.

L mm	W mm	H mm	Size	Code	Price
30	19	17	B	380161	



CUBERDON
21 moulds. 10 g.

Ø mm	H mm	Size	Code	Price
26	30	A	380124	

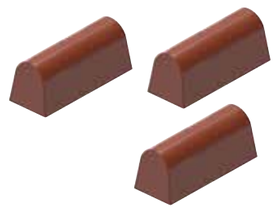
NAPOLITAIN COCOA
18 moulds. 13g.

L mm	W mm	H H mm	Size	Code	Price
36	36	9	B	383209	



COCOA
35 moulds. 15g.

L mm	W mm	H mm	Size	Code	Price
25	25	25	B	383208	



OBLONG BONBON
16 moulds. 9g.

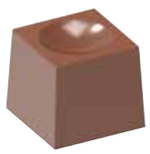
L mm	W mm	H mm	Size	Code	Price
40	15	16	B	383004	

NEW!



SQUARE DOME
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
25	25	15	A	380187	



SQUARES
24 moulds. 11g.

L mm	W mm	H mm	Size	Code	Price
22	22	24	A	380129	



CONCAVE CYLINDERS
32 moulds. 9g.

Ø mm	H mm	Size	Code	Price
22	20	B	383301	



SQUARE SWEETS
28 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
20	20	20	B	380264	



WOODEN SQUARE
32 moulds. 11,5 g.

L mm	W mm	H mm	Size	Code	Price
22	22	20	A	380122	



"COCOA" SQUARE PRALINES
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
25	25	14	A	383204	

BPA FREE



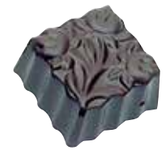
SQUARE SWEETS
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
25	25	15	A	383203	



"WICKERWORK" SQUARE SWEETS
24 moulds. 11 g.

L mm	W mm	H mm	Size	Code	Price
26	26	16	A	380112	



FLOWER SQUARES
36 moulds. 9 gr.

L mm	W mm	Weight g	Size	Code	Price
25	25	10	C	380106	



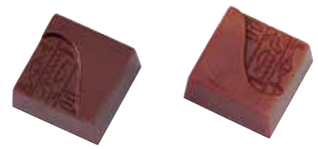
BRACELET BONBON
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
27	27	14	A	383210	



18 "COCOA TEXTURE" SQUARE
5 g.

L mm	W mm	H mm	Size	Code	Price
34	34	4	A	383207	



HIEROGLYPH SQUARE
24 moulds. 8 g.

L mm	W mm	H mm	Size	Code	Price
25	25	12	A	383307	



NUTS SWEET
24 moulds. 9,5g.

L mm	W mm	H mm	Size	Code	Price
26	26	23	A	380128	



RECTANGULAR SHELLS
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
27,5	20,5	14	A	383405	



LOGS
32 moulds. 7 g.

L mm	W mm	H mm	Size	Code	Price
35	18	15	B	380155	



RECTANGLE
25 moulds. 10 g.

L mm	W mm	H mm	Size	Code	Price
40	25	11	B	381201	

NEW!



LOGS
16 moulds. 13 g.

L mm	W mm	H mm	Size	Code	Price
52	19	14	A	383006	

BPA FREE



BULLION
18 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
40	14	14	B	383003	



COMMA BULLION
24 moulds. 9g.

L mm	W mm	H mm	Size	Code	Price
32	15	13	B	383408	

NEW!



ARABESQUES
24 moulds. 9,5 g.

L mm	W mm	H mm	Size	Code	Price
36	20	13	A	383007	



RECTANGULAR SWEETS
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
31,5	20,5	14	A	383403	



TULIP RECTANGLES
36 moulds. 8 g.

L mm	W mm	Weight g	Size	Code	Price
30	22	8	C	380107	



RECTANGULAR SWEETS
24 moulds. 15g.

L mm	W mm	H mm	Size	Code	Price
36	22	20	A	380111	



RECTANGULAR PRALINES
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
31,5	17,5	14	A	383404	



ZIGZAG RECTANGULAR SWEET
28 moulds. 16g.

L mm	W mm	H mm	Size	Code	Price
28	20	17	B	380160	



CHOCOLATE RAVIOLI
12 moulds. 6g.

L mm	W mm	H mm	Size	Code	Price
36	28	8	A	380113	



ASSORTED
Round, oval, lozenges. 36 moulds.

Size	Code	Price
B	380104	



GIANDERJA
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
43	20	18	A	383406	



RIB TRIANGULAR SWEETS
28 moulds. 16g.

L mm	W mm	H mm	Size	Code	Price
26	22	16	B	380159	

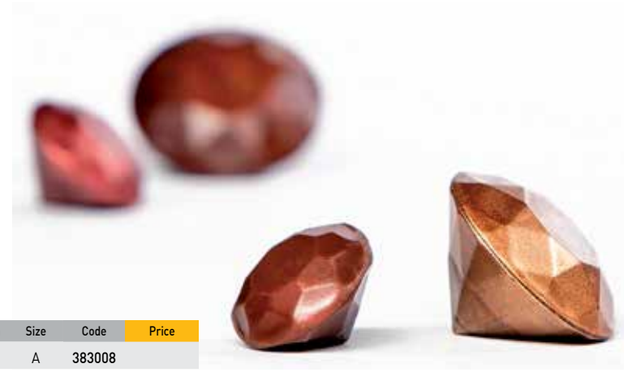
BPA FREE



EGYPTIAN PYRAMID
21 moulds. 7 g.

L mm	W mm	H mm	Size	Code	Price
27	27	13	A	383305	

NEW!



DIAMONDS
18 moulds. 13 g.

L mm	W mm	H mm	Size	Code	Price
52	19	14	A	383008	



PYRAMID
21 moulds. 5,5 g.

L mm	W mm	H mm	Size	Code	Price
30	30	30	A	380123	



STRIPED TRIANGLES
28 moulds. 10 g.

L mm	W mm	H mm	Size	Code	Price
36	35	12	B	380165	



TRIANGLE DECORATIONS
28 moulds 8 g.

L mm	W mm	Size	Code	Price
33	33	B	380171	



PYRAMID SWEETS
30 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
27	27	25	B	380265	



OVAL SHELLS
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
34	25	12	A	383502	

NEW!



SQUARE SHELLS
24 moulds. 5 g.

L mm	W mm	H mm	Size	Code	Price
30	30	30	A	383202	



MINI-BOWLS
15 moulds. 8g.

Ø mm	H mm	Size	Code	Price
40	18	B	380257	



ROUND SHELLS
24 moulds. 9 g.

Ø mm	H mm	Size	Code	Price
28	13	A	383303	



SQUARE SHELLS
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
27	27	12	A	383205	

BPA FREE



HALF-BUNCH OF GRAPES
30g.

L mm	W mm	H mm	Size	Code	Price
93	36	19	A	383104	



APPLE SWEETS
21 moulds. 11,5 g.

L mm	W mm	H mm	Size	Code	Price
23	31	18	A	380268	



PUMPKIN
18 moulds. 22g.

Ø mm	H mm	Size	Code	Price
35	20	B	381261	



COCOA PODS
3-part mould: Upper Shell 33 g + lower Shell 33 g + 48 g grains.

L mm	W mm	H mm	Size	Code	Price
140	23	13	C	383411	



POD
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
47,5	26	14	A	383101	



POD
2 x 12 moulds. 2 x 6,5 g.

L mm	W mm	H mm	Size	Code	Price
50	23	13	C	383103	



HALF WALNUTS
50 moulds. 6 g.

L mm	W mm	H mm	Size	Code	Price
31	20	10	C	380110	



CHERRY
24 moulds. 13g.

L mm	W mm	H mm	Size	Code	Price
33	24	20	B	383105	



STRAWBERRIES SWEETS
32 moulds. 10 g.

L mm	W mm	H mm	Size	Code	Price
30	27	18	A	381260	



COFFEE BEANS
Small grains, 104 moulds. 0,8 g.

L mm	W mm	H mm	Size	Code	Price
17	12	5	A	380211	



VEGETABLES
Double sided. 6 moulds.

	Size	Code	Price
7 vegetables	B	380263	



FLEUR-DE-LIS
28 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
37	31	19	B	380210	

BPA FREE



FISH
2 moulds for 1 fish.

L mm	W mm	H mm	Size	Code	Price
240	75	40	B	382018	



TURTLES
4 moulds for 2 turtles.

L mm	W mm	Size	Code	Price
115	80	B	382043	



COW
2 moulds for 1 cow.

L mm	W mm	H mm	Size	Code	Price
150	120	50	B	382011	



SQUIRREL
2 moulds for 1 squirrel.

L mm	W mm	Size	Code	Price
150	90	B	382010	



DOLPHINS
8 moulds for 4 dolphins.

L mm	Size	Code	Price
70	B	380245	



FROG
2 moulds for a frog.

L mm	W mm	Size	Code	Price
120	90	B	382044	



EXOTIC FISH
4 moulds for 2 fish. 147 and 98g.

L x W mm	Size	Code	Price
99x70, 92x78	B	380223	



TEA TIME
20 moulds 4x5 models. 5g.

L mm	W mm	H mm	Size	Code	Price
40	38	28	B	380252	



PUPPIES & KITTENS
4 moulds for 2 figures.

W mm	H mm	Model	Size	Code	Price
55	88	kittens	B	382056	
55	88	puppies	B	382055	



2 FISHES
4 moulds for 2 fishes.

L mm	W mm	Size	Code	Price
176	105	B	382008	

BPA FREE



EIFFEL TOWER
14 moulds. 7g.

L mm	W mm	H mm	Size	Code	Price
60	30	14	B	380278	



HANDBAG
2 imprints for one complete bag.

L mm	W mm	H mm	Size	Code	Price
140	122	56	B	380126	



3 SAUCERS
Can be combined with the cups 380255.

Ø mm	Size	Code	Price
80	B	380254	



7 EXPRESSO CUPS
Can be combined with the saucers 380254.

Ø mm	H mm	Size	Code	Price
55	35	B	380255	



CUP
Can be presented for sale as a sweet container. 3 moulds.

Ø mm	H mm	Size	Code	Price
71	34	A	380237	



CHEF'S HAT
12 moulds. 6g.

L mm	W mm	H mm	Size	Code	Price
41	22	10	A	383402	



SPOONS
10 moulds. 8,55 g.

L mm	W mm	Size	Code	Price
115	24	A	380146	



FACETED DIAMONDS
40 moulds. 15 g.

L mm	W mm	H mm	Size	Code	Price
30	25	18	A	380102	



HALF GLOBE
4 imprints to make 2 complete globes. 4 + 4g.

Ø mm	Size	Code	Price
50	A	380125	



BARREL
27 moulds. 2 x 7 g.

L mm	W mm	H mm	Size	Code	Price
30	24	10	A	380103	



SMALL RIBBED MOULDS
40 moulds. 9 g.

Ø mm	H mm	Size	Code	Price
24	24	B	380108	

BPA FREE



ESKIMO
2 x 6 moulds 15g.

L mm	W mm	H mm	Size	Code	Price
60	29	9	A	381034	

AUKS
2 x 4 moulds 35 g.

L mm	W mm	H mm	Size	Code	Price
60	41	12	A	381035	

IGLOO
3 moulds 128g.

L mm	W mm	H mm	Size	Code	Price
80	73	40	A	381033	

NEW!



SNAILS
24 moulds. 9,5 g.

L mm	W mm	H mm	Size	Code	Price
24	25	18	A	380130	

NEW!



WAVES
21 moulds. 7,5 g.

L mm	W mm	H mm	Size	Code	Price
50	25	15	A	380188	



HALF SCALLOP
2 moulds for 1 scallop.

L mm	W mm	Size	Code	Price
125	145	B	382009	



SMALL SCALLOPS
24 moulds for 12 scallops. 8 g.

L mm	W mm	Weight g	Size	Code	Price
36	35	13	C	380221	



LOBSTER
4 moulds for 2 lobster.

L mm	W mm	Size	Code	Price
154	47	B	380225	



SHELLFISH SHAPES
4 x 6 models. 5 g.

L mm	W mm	H mm	Size	Code	Price
35	30	7	B	381203	



LADYBIRD
15 moulds. 18 g.

L mm	W mm	H mm	Size	Code	Price
50	35	20	B	380241	



QUENELLE
Double sided. 2 x 8 moulds 2 x 10 g.

L mm	W mm	H mm	Size	Code	Price
45	25	12	A	380167	

BPA FREE





NEW!

PETANQUE GAME
6 moulds Ø 72mm, 230g and 2 moulds Ø 30mm, 17g.

Ø mm	Size	Code	Price
72-30	B	380280	



MINI RUGBY
45 moulds. 10g.

L mm	W mm	H mm	Size	Code	Price
31	23	30	B	380230	



RUGBY BALL
Double mould with assembly points, for 1 ball.

L mm	W mm	Size	Code	Price
270	169	D	380236	



BASKETBALL
Double mould with assembly points, for 1 ball.

Ø mm	Size	Code	Price
220	260 x 260	380233	



FOOTBALL
Double mould with assembly points, for 1 ball.

Ø mm	Size	Code	Price
120	190 x 120	381028	



FOOTBALL SHOE
2 moulds for 1 shoe.

L mm	Size	Code	Price
200	B	380229	



FORMULA 1
Moulded parts to be stuck together.

L mm	W mm	Size	Code	Price
200	72	B	380248	



TENNIS BALL
4 moulds. 70 g.

Ø mm	H mm	Size	Code	Price
60	30	A	380180	



FOOTBALL
40 moulds. 10 g.

Ø mm	Size	Code	Price
25	B	380220	



GOLF BALL
18 moulds. 2 x 20 g.

Ø mm	Size	Moulds	Weight g	Code	Price
40	A	18	20	380140	

BPA FREE



DIVISIBLE SPHERE
5 sections for forming 1 perfect sphere or with offset sections.
682 g.

Ø mm	Size	Code	Price
100	C	381036	



"LEGO" PIECES
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
27	27	12	A	383407	



BRICKS
Double mould to form the top/bottom of each brick.
5 couples 20 x 20 mm, 6.6 g. 4 couples 30 x 20 mm, 10 g.
3 couples 40 x 20 mm, 14 g.

L mm	W mm	H mm	Size	Code	Price
140	23	13	C	383412	



PEN
10 moulds. 9,5g.

L mm	W mm	H mm	Size	Code	Price
117	15	6	A	383401	



CHESS PAWNS
From 40 x 20 x 5 mm to 75 x 30 x 15 mm. 16 moulds.

Size	Code	Price
A	380222	



DOMINOS
Pack of 24 moulds. 14 g.

L mm	W mm	H mm	Size	Code	Price
41	21	15	A	383409	



GINGER MEN
10 moulds 11 g.

L mm	W mm	H mm	Size	Code	Price
60	46	9	A	381029	



NUMBERS 0 TO 9
10 moulds. 9 g. Thermoformed PVC.

L mm	W mm	Size	Code	Price
45	40	240 x 185	383902	



ALPHABET
26 moulds. 5 g.

L mm	W mm	H mm	Size	Code	Price
39	35	6	A	380156	



LETTERS AND NUMBERS
In the form of 12 gr. square sweets
Plate n°1 (380115): Letters A to M and numbers 1 to 5 + 6 symbols.
Plate n° 2 (380117): Letters N to Z and numbers 6 to 0 + 6 symbols

L mm	W mm	H mm	Size	Code	Price
26	26	18	A	380115	
26	26	18	A	380117	



RIBBON SQUARE BOX
Sheet consisting of 1 base and 1 lid.

L mm	W mm	H mm	Size	Code	Price
100	100	36	B	**381008**	



LOVE
24 moulds. 10,5g.

L mm	W mm	H mm	Size	Code	Price
33	22	16	A	**383608**	



HALF HEART
2 moulds. Textured finish.

H mm	Size	Code	Price
25	140 x 120	**382233**	



HEARTS
30 moulds. 6 g.

L mm	W mm	H mm	Size	Code	Price
25	30	18	B	**380269**	



VALENTINE HEARTS
24 moulds. 9,7 g.

L mm	W mm	H mm	Size	Code	Price
29	29	18	A	**383606**	



HEARTS IN RELIEF
24 moulds. 9 g.

L mm	W mm	H mm	Size	Code	Price
30	28	20	A	**383607**	



HEART SWEETS
18 moulds. 11 g.

L mm	W mm	H mm	Size	Code	Price
29	29	17	A	**383410**	



CHOCOLATE HEART
21 moulds. 8,6 g.

L mm	W mm	H mm	Size	Code	Price
35	33	11	A	**380145**	



HEARTS
10 g.

L mm	W mm	H mm	Size	Code	Price
Small model, 36 moulds					
25	25	9	A	**380205**	
21 moulds					
35	35	12	A	**380206**	





PUMP
Double mould for a pump shoe. 100 g.

L mm	W mm	H mm	Code	Price
140	120	70	**380127**	



HEART MADE OF FLOWERS
8 moulds. 17,5g.

L mm	W mm	H mm	Size	Code	Price
55	55	11	B	**380227**	



CHOCOBAR SMART
14 moulds. 30g.

L mm	W mm	H mm	Size	Code	Price
70	25	20	B	**380150**	



FLOWER DECORATED HEART
4 moulds.

L mm	W mm	D mm	Size	Code	Price
100	105	17	C	**380226**	



HEART BOX
Plate including 1 bottom and 1 lid.

L mm	W mm	D mm	Size	Code	Price
110	95	35	B	**380231**	



NEW!

PULLET
2 moulds.

W mm	H mm	Size	Code	Price
98	110	B	382075	



2 ROOSTERS
Magnetized double mould.

L mm	W mm	H mm	Size	Code	Price
106	60	126	B	380273	



6 HENS
Magnetized double mould.

L mm	W mm	H mm	Size	Code	Price
62	50	80	B	380275	



LITTLE HENS
18 moulds for 9 hens.

L mm	W mm	H mm	Size	Code	Price
27	30	35	A	382000	





SMILEY
3 x 8 models. 4 g.

L mm	W mm	H mm	Size	Code	Price
32	22	11	A	380261	



CHICK
4 moulds for 2 chicks.

L mm	W mm	Size	Code	Price
87	68	B	382007	



DRAPED BELL
2 prints for a bell.

Ø mm	H mm	Size	Code	Price
113	110	A	382224	



BELLS
Double Makrolon mould.

Ø mm	H mm	Code	Price
170	190	382062	



1. BUNNY
2 moulds for 1 rabbit. 120g.

L mm	W mm	H mm	Size	Code	Price
255	175	25	B	382065	

2. RABBIT
2 moulds for 1 rabbit.

L mm	W mm	Size	Code	Price
180	125	C	382013	



2 CHICKS IN THEIR SHELLS
4 moulds for 2 chicks.

L mm	W mm	H mm	Size	Code	Price
110	75	68	B	382006	



ROOSTER
2 moulds for 1 rooster.

L mm	W mm	Size	Code	Price
175	140	D	382045	



ROOSTER
Double mould with assembly points.

L mm	W mm	Code	Price
540	430	382063	



HEN ON BASKET
Double mould with assembly points.

L mm	W mm	H mm	Code	Price
305	170	210	382066	



BROODY HENS

L mm	W mm	H mm	Size	Code	Price
6 moulds for 3 hens					
80	60	70	B	382048	
2 moulds for 1 hen					
184	80	152	D	382047	

BPA FREE



RABBIT
2 moulds for 1 rabbit.

L mm	W mm	Size	Code	Price
124	90	B	382012	



SMILING RABBIT
16 moulds. 11g.

L mm	W mm	H mm	Size	Code	Price
67	25	10	A	380217	



SMILING RABBIT
2 moulds for 1 rabbit.

L mm	W mm	H mm	Size	Code	Price
120	43	40	B	380216	



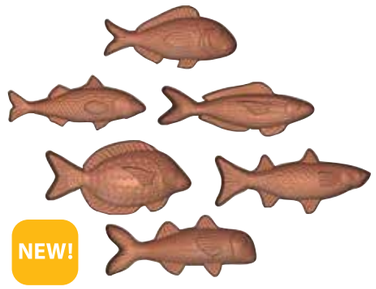
LITTLE RABBITS
8 moulds first side and 8 moulds reverse. 17 g.

L mm	W mm	H mm	Size	Code	Price
25	10	55	A	380214	



EASTER MIX
PVC 12 flexible plates. 42 moulds.

L mm	W mm	Size	Code	Price
			Set of 12 sheets	
40	20	260x200	384001	



NEW!

SEAFOOD
21 assorted moulds. 2 g.

L mm	W mm	Size	Code	Price
45	20	B	380203	



EASTER CHARACTERS
18 moulds. 6 figures. 6 g.

Size	Code	Price
A	380142	



BROODY HENS
10 g.

L mm	W mm	Size	Code	Price
16 moulds for 8 hens				
45	35	B	382004	



ASSORTED SEAFOOD 20 MOULDS
6-9 g. Shells, fish, shrimp, snails, mussels.

Size	Code	Price
A	380200	



ASSORTED 35 MOULDS
4,5 g. Fish, shrimp and turtles.

Size	Code	Price
B	380201	



EASTER CHARACTERS 32 MOULDS
5 g.

L mm	W mm	H mm	Size	Code	Price
30	25	5	B	382001	



ASSORTED
Shells, eggs, snails, rounded, grooved, etc. 24 moulds.

Size	Code	Price
B	380105	



NEW!

SMALL RABBIT
2 moulds for 1 figure.

W mm	H mm	Size	Code	Price
100	75	A	382074	



RABBIT EGG
6 moulds. 133g.

L mm	W mm	H mm	Size	Code	Price
72	56	-	A	382218	



RABBIT WITH BASKET
2 moulds for 1 rabbit.

L mm	W mm	Size	Code	Price
180	155	D	382015	



SEATED RABBIT
2 moulds. 120 g.

L mm	W mm	Size	Code	Price
134	120	B	382017	



EGG RABBIT
4 moulds for 2 egg rabbits.

L mm	W mm	Size	Code	Price
155	82	D	382016	



RABBIT AND EGG
2 moulds for 1 rabbit.

L mm	W mm	Size	Code	Price
120	94	B	382217	



RABBITS
Double mould with assembly points for 6 rabbits.

L mm	W mm	Size	Code	Price
131	41	B	382064	



RABBIT WITH BASKET TO BE FURNISHED
2 moulds. 13 g.

L mm	H mm	Size	Code	Price
141	109	B	382073	



CARTOON RABBIT
2 moulds for 1 rabbit.

L mm	W mm	Size	Code	Price
230	80	D	382014	



RABBIT/ DUCK COUPLE IN EGG
Double mould with assembly points.

L mm	W mm	Size	Code	Price
228	110	B	382060	





SMOOTH HALF-EGG

L mm	W mm		Size	Code	Price
8 half-shell for 4 eggs					
98	65		D	**382028**	
4 moulds for 2 eggs					
127	87		D	**382031**	
3 moulds for 1 egg + 1 half egg					
148	97		D	**382033**	
4 moulds for 2 eggs					
165	115		D	**382034**	
2 moulds for 1 egg					
172	110		D	**382036**	
2 moulds for 1 egg					
200	142		D	**382038**	
2 moulds for 1 egg					
234	156		D	**382039**	
1/2 mould					
444	317	460 x 345		**383700**	



CRACKLED HALF-EGG

L mm	W mm	Size	Code	Price
Small model, 14 moulds for 7 eggs				
55	40	D	**382019**	
10 moulds for 5 eggs				
75	55	D	**382021**	
8 moulds for 4 eggs				
88	65	D	**382022**	
4 moulds for 2 eggs				
112	80	D	**382023**	
3 moulds				
137	92	D	**382024**	



RABBIT DECORATED HALF EGG

6 moulds (2 x 3). 88 g.

L mm	W mm	H mm	Size	Code	Price
82	56	28	A	**380224**	

CHESTERFIEL HALF EGG

NEW!

1 mould.

L mm	W mm	H mm	Size	Code	Price
112	55	175	215x152	**382040**	



GROOVED HALF-EGG

L mm	W mm	Size	Code	Price
3 moulds				
130	90	B	**382027**	
2 moulds for 1 egg				
156	106	B	**382025**	



ADD DECORATION TO SMOOTH EGGS AND MAKE THEM UNIQUE

FIND FIBER PAPERS IN THE CATALOGUE



FLO



1. DIAMOND EGG

NEW!

4 moulds for 2 complete eggs.

W mm	H mm	Size	Code	Price
70	116	B	**382080**	

2. HALF EGG

2 moulds for 1 shape.

Ø mm	W mm	H mm	Size	Code	Price
103	100	150	B	**382116**	



HALF EGG STRIATED

45 moulds. 7,8g.

L mm	W mm	Size	Code	Price
30	20	B	**382053**	





NEW!

HALF CRISTAL EGG

24 moulds. 5,5g.

L mm	W mm	H mm	Size	Code	Price
32	22	10	A	**380120**	



SWEETS GROOVED HALF-EGGS

40 moulds 5 g.

L mm	W mm	H mm	Size	Code	Price
33	23	11	B	**380118**	



CRACKLED HALF EGGS

27 moulds for 13 eggs. 1 egg = 11 g.

L mm	W mm	Weight g	Size	Code	Price
36	24	15	A	**382003**	



DECORATED EGGS

Sheet with mounting clips. Sheet can be assembled by two.

H mm	W mm	Size	Code	Price
Spiral egg, 19 moulds				
135	93	D	**383716**	



CHRISTMAS TREE
1 mould for 1/2 tree. 260 g.

L mm	W mm	H mm	Size	Code	Price
166	103	29	A	**381013**	



TEXTURED CHRISTMAS TREE
Formed from 5 pieces of different sizes. 125 g.

Ø mm	H mm	Weight g	Size	Code	Price
88	88	125	A	**381014**	



STANDING SANTA CLAUS
6 moulds for 3 Santa Claus.

H mm	Size	Code	Price
119	B	**381005**	



MINI CHRISTMAS TREES
28 moulds 5 different designs. 9 g.

L mm	W mm	H mm	Size	Code	Price
31	22	22	B	**380169**	



HOLLY LEAVES
14 moulds. 5 g.

L mm	W mm	H mm	Size	Code	Price
57	35	7	A	**380209**	



BOOTS
2 moulds for 1 boot.

L mm	W mm	Size	Code	Price
140	94	B	**381006**	



CLOGS
4 moulds for 2 clogs

L mm	W mm	Size	Code	Price
150	58	B	**381012**	



MINI CHOCOLATE DECORATION MOULD TRAY
18 moulds. 6 g.

Size	Code	Price
A	**381030**	



MUSHROOM
4 moulds for 2 mushrooms.

L mm	W mm	Size	Code	Price
116	80	B	**381009**	



CHAMPAGNE CORKS
24 moulds. 14 g.

L mm	W mm	H mm	Size	Code	Price
35	24	12	B	**380101**	



SNOWMAN
40 moulds. 4 g.

L mm	W mm	Size	Code	Price
30	20	B	**380213**	



SANTA CLAUS AND SNOWMAN
2 moulds. 135g.

L mm	W mm	Size	Code	Price
120	102	B	**381015**	

SANTA CLAUS
2 moulds first side and 2 moulds reverse

L mm	W mm	Size	Code	Price
130	51	B	**381016**	



GOBLIN FATHER CHRISTMAS
2 moulds for 1 Santa Claus.

L mm	W mm	Size	Code	Price
120	78	B	**381032**	



BEAR

L mm	W mm	H mm	Code	Price
110	85	180	**381027**	



SNOWMEN
4 moulds for 2 complete shapes (2 front 2 verso).

W mm	H mm	Size	Code	Price
62	85	B	**381010**	



SAINT NICHOLAS

H mm	Size	Code	Price
4 moulds for 2 characters.			
150	B	**381020**	
2 moulds for 1 character			
210	B	**381019**	



STANDING SANTA CLAUS
2 moulds for 1 Santa Claus.

H mm	Size	Code	Price
140	B	**381024**	



STANDING SANTA CLAUS
Double mould with assembly points.

H mm	Size	Code	Price
205	B	**381025**	
305	D	**381026**	



IN-STORE SERVICE

Showcase your flavoursome pastries by displaying them on attractive and practical trays or platters. Choose coordinated utensils for serving customers.

Platters and side tables	430 - 438
Serving utensils	439
Ice cream making	440 - 443
Labelling and display	444 - 449



White

Anthracite

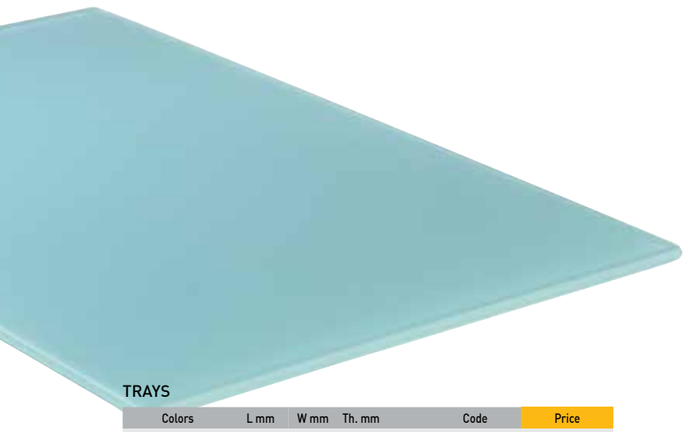
Raspberry

Lagoon

Other colors available on request



- Made from nacryl. One peace.
- Thermal shock resistant (-100°C to + 80°C).
- Dishwasher safe.
- Break resistant.
- Ultra smooth, non-porous and sanitary.
- Guaranted 10 against UV damage (if used right-side up only).



TRAYS

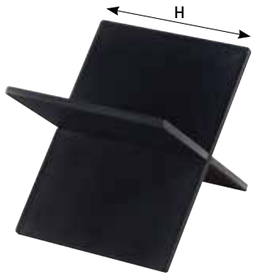
Colors	L mm	W mm	Th. mm	Code	Price
Pastry format					
White	300	195	10	054301	
Anthracite	300	195	10	054302	
Lagoon	300	195	10	054303	
White	395	300	10	054311	
Anthracite	395	300	10	054312	
Lagoon	395	300	10	054313	
White	600	395	10	054321	
Anthracite	600	395	10	054322	
Lagoon	600	395	10	054323	
GN format					
White	354	325	10	054170	
Anthracite	354	325	10	054171	
Lagoon	354	325	10	054175	
White	530	325	10	054172	
Anthracite	530	325	10	054173	
Lagoon	530	325	10	054176	



CAKE STAND

Ø 280 mm.

Colors	H mm	Code	Price
White	110	054371	
Anthracite	110	054372	
White	210	054381	
Anthracite	210	054382	



COLLAPSIBLE STAND

Use upright or on its side as tableware for buffets.

Colors	L mm	W mm	H. mm	Code	Price
White	150	150	100	054182	
Anthracite	150	150	100	054183	
White	200	200	195	054180	
Anthracite	200	200	195	054181	
White	300	300	195	054177	



DEGUSTATION PLATE

4 holes (Ø 4 mm).

Colors	L mm	W mm	Th. mm	Code	Price
White	245	100	10	054190	
Anthracite	245	100	10	054191	
Raspberry	245	100	10	054193	
Lagoon	245	100	10	054194	





SQUARE TRAY

Colors	L mm	W mm	Th. mm	Code	Price
White	245	245	10	054150	
Anthracite	245	245	10	054151	
Raspberry	245	245	10	054153	
Lagoon	245	245	10	054158	
White	300	300	10	054331	
Anthracite	300	300	10	054332	
Lagoon	300	300	10	054334	



ROUND TRAY

Colors	Ø mm	Th. mm	Code	Price
White	195	10	054164	
Anthracite	195	10	054165	
Raspberry	195	10	054167	
Lagoon	195	10	054168	
White	245	10	054160	
Anthracite	245	10	054161	
Raspberry	245	10	054163	
Lagoon	245	10	054169	
White	300	10	054361	
Anthracite	300	10	054362	
Lagoon	300	10	054363	



CAFÉ GOURMAND

Ø hole 45 mm.

Colors	L mm	W mm	Th. mm	Code	Price
White	245	100	10	054200	
Anthracite	245	100	10	054201	





CRYSTAL TRAY

Item	L mm	W mm	Code	Price
With rim	200	400	610511	
With rim	300	400	610513	
With rim	600	200	610512	
With rim	600	400	610515	
Without rim	600	400	610517	



ICE TRAY

Item	L mm	W mm	Code	Price
With rim	200	400	610503	
With rim	300	400	610505	
With rim	600	400	610507	



BLACK CRYSTAL TRAY

Item	L mm	W mm	Code	Price
With rim	400	200	610524	
With rim	400	300	610521	
With rim	600	400	610522	



BLACK CRYSTAL ROUND TRAY

Item	Ø mm	Code	Price
With rim	340	610525	

Trays with embossed decoration

Transparent acrylic : enables better light capture
Black acrylic : presents products to their best advantages.

Characteristics of "PAP" TRAYS
- Transparent acrylic trays with embossed decoration for enhanced presentation of food, stackable.
- Compatible with bakery racking trolleys.
- Clean with soapy water.



STEP DISPLAY PAP

Combinatory stands for displaying multiple products – an attractive part of buffets and window displays.

3 LARGE STEPS DISPLAY

L mm	W mm	H mm	Code	Price
3 module kit			610530	
Steps display module				
400	180	40	610531	
400	200	80	610532	
400	220	120	610533	



3 BLACK STEPS DISPLAY

L mm	W mm	H mm	Code	Price
3 module kit			610550	
Steps display module				
400	180	40	610551	
400	200	80	610552	
400	220	120	610553	



6 SMALL STEPS DISPLAY

L mm	W mm	H mm	Code	Price
6 module kit			610540	
Steps display module				
400	90	20	610541	
400	90	40	610542	
400	100	60	610543	
400	110	80	610544	
400	100	100	610545	
400	110	120	610546	



MADE IN FRANCE



-30 +120 °C

MELAMINE DISHES
Matt finish, small rimmed. Matt finish enhances products.
Specially designed for pastry window displays but can also be used for buffets.

Colors	L mm	W mm	Code	Price
Black	400	200	610571	
Black	400	300	610572	
Black	600	400	610574	
White	400	200	610581	
White	400	300	610582	
White	600	400	610584	



-15+60 °C

ABS TRAY

L mm	W mm	H mm	Color	Code	Price
415	302	27	white	275504	
415	205	27	white	275505	
415	302	27	black	275508	
415	205	27	black	275509	



-20+80 °C

BLACK CAST-IRON-LOOK TRAY
Made from ABS, with 20mm-high edges.

L mm	W mm	H mm	Code	Price
600	400	20	610620	
400	300	20	610621	
580	195	20	610622	



GOLD ANODIZED PLATE
1.5 mm aluminium plate with anodised gold interior side. 4 45° pinched corners. Wash with pot washer.
Not suitable for cooking.

L mm	W mm	H mm	Code	Price
400	300	12	310635	
600	400	12	310634	



GASTRONORM TRAY
Stainless steel.

Model	L mm	W mm	H mm	C L	Code	Price
GN 1/2	325	265	16	0,8	749412	
GN 1/1	530	325	16	1,8	749401	



BAKERY TRAY
Stainless steel, rounded corners.

L mm	W mm	Th.th	Code	Price
240	190	8/10	610101	
310	240	8/10	610102	



MARBLE PLATTER
Melamine.

L mm	W mm	H mm	Code	Price
400	300	14	610614	
600	400	14	610615	



ELM WOOD PLATTER
Melamine.

L mm	W mm	H mm	Code	Price
400	300	14	610604	
600	400	14	610605	



MARBLE PLATTER
Melamine.

Ø mm	H mm	Code	Price
325	14	610619	

SMALLER TRAYS ARE ESPECIALLY SUITABLE FOR CHOCOLATE SWEETS PRESENTATION



BAKERY TRAY
18/10 stainless steel flat edge tray.

L mm	W mm	H mm	Code	Price
180	130	10	610311	
200	160	10	610312	
230	170	10	610313	

SEE CAKE PRESENTATION DISHES IN THE CATALOGUE

IN SITU



SEE CAKE PASTRY CASES IN THE CATALOGUE

FLO



CAKE PRESENTATION STANDS



ROMANTIC CAKE PLATE WITH DOME
Bring an elegant, romantic touch to your window displays and buffets.
Handmade ceramic tray .
Protective glass cloche.

Ø mm	H mm	Model	Code	Price
230	120	Plate	**681632**	
300	150	Plate	**681633**	
220	196	Dome	**681634**	
290	223	Dome	**681635**	



METALLIC FINISH MELAMINE PEDESTAL
For presenting tarts and desserts in window displays and buffets. Metallic finish shows off your products to their full advantage.
Fitted with non-slip feet.

Ø mm	H mm	Code	Price
240	30	**611005**	
300	30	**611006**	
320	30	**611007**	



VINTAGE CAKE PLATE
4 feet in white lacquered metal.

Ø mm	H mm	Code	Price
230	66	**681622**	
300	66	**681623**	



TART DISH AND LID
White polystyrene, transparent PS cover.

Item	Ø mm	H mm	Code	Price
Tray	320	20	**610651**	
Cover	290	95	**610652**	



PLASTIC CAKE STAND

Ø mm	H mm	Code	Price
320	100	**611025**	



STAINLESS STEEL CAKE STAND
Stainless steel.

Ø mm	H mm	Code	Price
300	55	**611004**	

SEE CAKE PRESENTATION STANDS IN THE CATALOGUE



CAKE PRESENTATION STAND



4-TIER CAKE STAND
Modular, white plastic stand.
Base dimensions: 520 x 115 x 43 mm.

Ø tray mm	H mm	Code	Price
280	440	**681505**	



COUNTER CAKE STAND
3 white plastic removable tiers.

Ø tray mm	No. Of tiers	H mm	Code	Price
280	3	250	**681501**	

WEDDING CAKE STAND
Removable, allows multiple combinations, round trays. 160 mm support pillars. White plastic feet.

Ø tray mm	No. Of tiers	H mm	Code	Price
200, 250, 320 et 340	4	550	**681524**	
200, 250, 320, 400 et 440	5	710	**681525**	



PUZZLE 7-TIER CAKE STAND
Modular, removable plastic stand.

Ø tray mm	Ø base mm	H mm	Code	Price
280	350	750	**681508**	





ROUND WEDDING CAKE STAND
Very stable, sturdy with removable tiers. Allows multiple combinations. Round duralumin trays. Nickel plated steel support pillars, height 167 mm, black plastic feet.

Ø tray mm	No. Of tiers	H mm	Code	Price
155, 200, 265, 320 et 400	5	710	**681605**	
155, 200, 265, 320, 400, 450 et 495	7	1050	**681607**	

PRESENTATION STAND



ROUND BOX WITH LID
PMMA.

Ø mm	H mm	C Kg	Code	Price
120	158	1,5	611204	
150	158	2,3	611205	
180	160	3,5	611206	



CONFECTIONERY GLASS JAR
With lid.

Ø mm	H mm	C Kg	Code	Price
105	220	0,5	611201	
115	245	1	611202	
135	270	2	532729	



CHOCOLATE BAR DISPLAY
Triple-level presentation of artisanal chocolate bars (capacity: 36 bars).
Supplied flat. PMMA.

L mm	W mm	H mm	Code	Price
300	220	290	670899	

MACAROON DISPLAY STAND



DISPLAY FOR 9 MACAROONS
A transparent, elegant, modern holder for presenting your macaron range.
PMMA display for 9 macarons, max. Ø 45mm.

L mm	W mm	H mm	Code	Price
55	350	600	610562	



MACAROON DISPLAY STAND
Transparent holder for window displays, stores, buffets and more. With adjustable dividers, ideal for renewing assortments displays.
5- and 7-row versions.
Hand wash, not guaranteed dishwasher safe. PMMA.

No. of rows	L mm	W mm	H mm	Code	Price
Flat model					
5	325	315	65	610561	
Inclined model					
7	460	330	145	610560	

SERVING UTENSILS



CAKE AND SERVER
Bevelled edges, satin finish.
Wash in dishwasher.
Combines robustness and aesthetics.

L mm		Colors	Code	Price
285	PA	Black	650184	
285	CPET	Transparent	650183	

DESIGNED BY MATFER FOR HANDLING RECTANGULAR SLICES



PASTRY TONG
Lets users pick up cakes without squeezing or crushing them.
Dishwasher compatible.
Monoblock co-polyester.

L mm	W mm	Code	Price
240	110	650185	

DOESN'T DAMAGE THE NON-STICK MOULDS INSIDE



KNIFE AND SERVER EXOGLASS®
One serrated side, one smooth side. Sharp and effective.
3 tools in 1. For cutting hot products (+200°C).

L mm	Colors	Code	Price
290	Black	650174	



STAINLESS STEEL CAKE AND SERVER

L mm	Code	Price
240	652112	



LARGE CAKE TONGS

L mm	Code	Price
220	652002	



STAINLESS STEEL MINI-TONG
Multiple uses:
- Plating food in the kitchen.
- Serving condiments in buffets.
- Serving caramels, chocolates, etc. in-store.

L mm	W mm	Code	Price
115	17	652033	



CAKE TONGS

L mm	Code	Price
220	652003	



CAKE SERVER TONGS

L mm	Code	Price
260	652006	



CAKE TONGS

L mm	Code	Price
210	652008	



CAKE TONGS

L mm	Code	Price
190	652004	



CHOCOLATE SWEET / CAKE TONGS

L mm	Code	Price
180	652009	



CHOCOLATE SWEET TONGS

L mm	Code	Price
145	652007	







COUNTER TOP ICE CREAM CONE HOLDER
Acrylic and iron cone holder.
Round model, can be dismantled, supplied in kit form.
35 mm diameter holes compatible with all types of cones.

Model	No. Of holes	L mm	W mm	Ø mm	H mm	Code	Price
round	3			190	240	**670901**	
upright	4	285	90		110	**670906**	





VERTICAL ICE CREAM CONE HOLDER
Acrylic cone holder with front opening, 3 sides.
Large model with articulated lid.
35 mm diameter holes compatible with all types of cones.

Model	No. Of holes	L mm	W mm	H mm	Code	Price
1	12	330	250	500	**670903**	
2	1	105	125	493	**670905**	



ICE CREAM CONES HOLDER FOR COUNTERS
Cone holder in stainless steel. For 4 parts:
2 holes Ø 31 mm for embossed cones, 2 holes Ø 26 mm for standard cones.

L mm	W mm	H mm	Code	Price
270	95	85	**670920**	



ROTATING ICE CREAM CONE HOLDER
Acrylic and stainless steel structure with 4 tubes (H 500 mm, Ø 51 mm).
Ensures total protection of cones, an ideal system for outdoor ice cream stands.

Ø mm	H mm	Code	Price
240	765	**670904**	



ICE CREAM CONE HOLDER
Can hold and store any type of cones. Consists of 18 holes, 12 of which Ø 26 mm and 6 of Ø 31 mm. Thick Plexiglass walls on three sides. Stainless steel perforated base.

L mm	W mm	H mm	Code	Price
260	200	600	**670900**	



WALL MOUNTED ICE-CREAM CONE HOLDER
Ice-cream cone holder.
Tube interior: 54 mm. PMMA.

H mm	W mm	Code	Price
560	105	**670907**	



STORAGE PROTECTED FROM DUST

STACKABLE CONTAINERS
Set of 3 self-service containers. Stackable, combinatory, transparent. Front opening with a handle.
PMMA.

L mm	D mm	H mm	Code	Price
				Pack of 3
190	130	145	**670910**	







WALL-MOUNTED CLEANING BASIN FOR ICE-CREAM SCOOPS
With water circulation.
Water inflow and outflow connectors and water flow adjustment. Can be wall mounted. Hardware not provided. Depth of the container: 80mm. Stainless steel.

L mm	W mm	H mm	Code	Price
280	220	140	671002	

RECOMMENDED BY THE PASTRY GOOD PRACTICES AND HYGIENE GUIDE



CLEANING BASIN FOR ICE-CREAM SCOOPS, TO LAY
Stainless steel. With water circulation. Supplied with water inflow and outflow connectors.

L mm	W mm	H useful mm	Outer height mm	Code	Price
220	140	75	137	671001	

FIND COOL BOXES AND ICE CREAM DECORATIONS IN THE CATALOGUE

FLO





DE-ICING FLUID SPOON
Hollow handle containing fluid that warms the spoon. Length 180mm.
Unalterable aluminium.

Portions/L	Ø mm	Code	Price
1/20	56	044110	
1/24	51	044112	
1/30	49	044114	
1/40	45	044116	



CERAMIC DE-ICING FLUID SPOON
- Hollow handle with warming fluid.
- Anti-adhesive ceramic coating.
- Makes it easier to work with very solid ice cream.
- Length 180mm. Aluminium.

Portions/L	Ø mm	Code	Price
1/20	56	044120	
1/24	51	044122	
1/30	49	044124	



ZEROLL ICE CREAM PADDLE

Code	Price
670630	







UNIGRIP ICE CREAM PORTIONER
Stainless steel, POM handle.

Portions/L	Ø mm	Colors	Code	Price
1/4	95	Terracotta	187699	
1/5	85	Green	187700	
1/6	77	White	187701	
1/8	71	Grey	187702	
1/10	68	Ivory	187703	
1/12	64	Green	187704	
1/16	57	Blue	187705	
1/20	55	Yellow	187706	
1/24	52	Red	187707	
1/30	46	Black	187708	
1/36	43	Beige	187714	
1/40	40	Orchid	187709	
1/50	38	Terracotta	187710	
1/60	36	Pink	187711	
1/70	34	Plum	187712	
1/100	29	Orange	187713	



ICE CREAM SCOOP WITH CLIP
Stainless steel, professional model.

Portions / L	Ø mm	L mm	W mm	ml	Code	Price
Round scoop						
1/16	57			60	670316	
1/24	50			40	670324	
1/30	47			35	670330	
Oval ice cream scoop						
NEW! 1/25		62	48	40	670389	
1/30		59	46	33	670390	

QUALITÉ



1.
2.

ICE CREAM SCOOP WITH CLIP
Very sturdy stainless steel.

Portions/L	Ø mm	L mm	W mm	Code	Price
1. Round scoop					
1/8	80			044020	
1/10	70			044025	
1/12	67			044030	
1/16	59			044032	
1/20	56			044034	
1/24	51			044036	
1/30	49			044038	
1/36	47			044040	
1/40	45			044042	
1/50	40			044044	
1/60	35			044046	
1/70	30			044048	
1/100	25			044050	
2. Oval scoop					
1/30		62	43	044055	
1/40		57	38	044060	



TRIGGER ICE CREAM SCOOP TYPE D
Plastic handle, stainless steel scoop.

Portions/L	Ø mm	Code	Price
1/20	54	044211	
1/24	51	044213	
1/30	49	044215	
1/36	47	044217	
1/40	45	044219	



ICE CREAM SCOOP WITH CLIP TYPE K
Plastic handle, stainless steel scoop.
Delivered with a color stickers pastille set.

Portions/L	Ø mm	Code	Price
1/12	67	044064	
1/20	56	044065	
1/24	51	044067	
1/30	49	044069	
1/36	47	044071	
1/40	45	044073	

DISPLAY



BLACKBOARD EARS + PENCIL

W mm	H mm	Code	Price
500	809	**691620**	
400	647	**691621**	



BLACKBOARD CHEF + PENCIL

W mm	H mm	Code	Price
605	810	**691623**	
484	647	**691624**	



PVC LABELS

L mm	W mm	U.V.	Code	Price
120	80	10	**690811**	



FRAMED BLACK SLATE

Wooden frame black slate.
Use washable water-based felts.

W mm	H mm	Code	Price
500	700	**691595**	



CLOCK SIGN

Delivered with stick label kit for closing time.

W mm	H mm	Code	Price
160	240	**691593**	



"OPEN 24/7" SIGN

Black background with 2 clocks, opening/closing hours. Washable PVC.

W mm	H mm	Code	Price
140	100	**691594**	



SIGN FOR BREAD PRICES

With adhesive numbers.

W mm	H mm	Code	Price
320	410	**691512**	



FROZEN PRODUCTS BOARD

For notifying customers according to legislation.
Washable PVC.

W mm	H mm	Code	Price
195	160	**690611**	



"FROZEN PRODUCT" ADHESIVE LABELS

Ø 23 mm. Supplied in sheets.

Model	U.V.	Code	Price
Igloo	120	**690612**	
Snowflake	120	**690615**	
Penguin	120	**690616**	

LABELS



RECTANGULAR PVC LABELS

Item	L mm	W mm	U.V.	Code	Price
Rectangle	70	50	10	**691111**	
Rectangle	80	60	10	**691112**	
Rectangle	67	100	10	**691113**	



LABEL PVC

W mm	H mm	D mm	Code	Price
60	80	30	**691132**	



TRIANGULAR PVC LABELS

Item	L mm	W mm	U.V.	Code	Price
White	45	60	100	**691102**	
Black	65	45	100	**691103**	



ALLERGEN INFORMATION EASEL

PVC.

L mm	D mm	H mm	U.V.	Code	Price
70	30	50	10	**691131**	



LACE OVAL LABELS

Oval label with one-piece base. PVC.
Dimensions: W 68 x H 70 mm.

Holder / Lace	U.V.	Code	Price
White / Gold	10	**691116**	
White / Claret	10	**691117**	
Black / Gold	10	**691118**	



EPIDOR LABELS

PVC The folded labels are decorated on both sides.

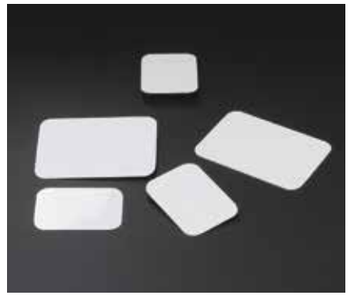
L mm	W mm	H mm	U.V.	Code	Price
60	45	40	10	**691537**	



NEUTRAL PIKE LABELS

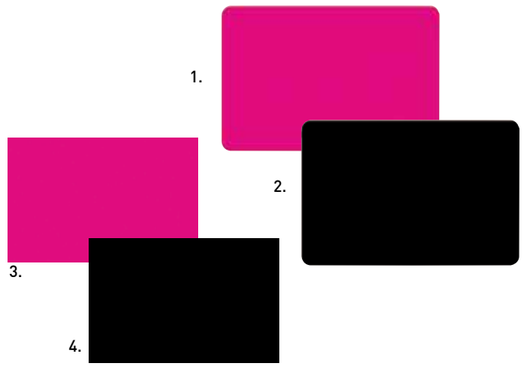
Plastinox pike. PVC.

L mm	H mm	U.V.	Code	Price
70	50	10	**690751**	



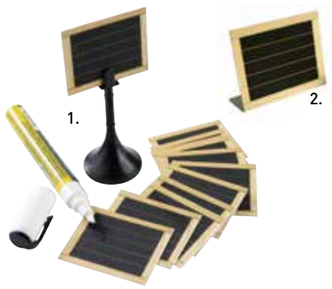
RECTANGULAR LABELS
White. Washable. PVC.

W mm	H mm	U.V.	Code	Price
70	50	10	**690681**	
100	70	10	**690682**	



PS LABELS

	Colors	L mm	W mm	H mm	U.V.	Code	Price
1.	Raspberry	80	60	10	10	**691106**	
2.	Black	80	60	10	10	**691138**	
3.	Raspberry	60	40	10	10	**691105**	
4.	Black	60	40	10	10	**691137**	



SLATE LABELS
24 slate style label kit. Wooden frame, delivered with 1 washable white felt. PVC.

	Item	L mm	W mm	U.V.	Code	Price
1.	Easel	50	60	24	**690804**	
2.	Plate	50	60	24	**690805**	



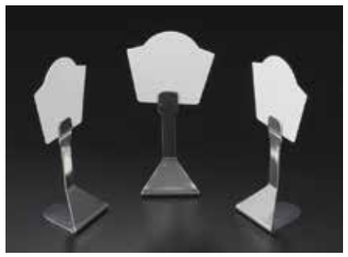
NEON LABELS
Black PVC post, white felt. Washable.

Colors	L mm	W mm	U.V.	Code	Price
Pink	70	70	10	**691535**	
Orange	70	70	10	**691536**	



STAINLESS STEEL WIRE LABEL HOLDER
Very robust and stable.
Does not take space between plates.

L mm	W mm	H mm	U.V.	Code	Price
60	60	100	3	**690644**	



BUN SHAPED LABELS
Without pike. Suitable for all label-holders.
Washable white PVC.

W mm	H mm	U.V.	Code	Price
57	65	10	**690685**	



CHEF'S HAT LABELS
Cream color label. With brown chef's hat.
Use washable water-based felts.

W mm	H mm	U.V.	Code	Price
60	40	10	**691104**	



SLATE BREAD PRICING LABELS
24 neutral slate style label kit. Wooden frame, delivered with 1 washable white felt.

W mm	H mm	UV	Code	Price
150	50	24	**690806**	



BREAD PRICE LABEL
For pricing per kilo, piece or weight. PVC.

W mm	H mm	U.V.	Code	Price
150	50	10	**691352**	

STAINLESS STEEL LABEL HOLDER
With pliers, suitable for all pikeless labels.
Stainless steel.

H mm	U.V.	Code	Price
85	6	**690652**	

TRANSPARENT LABEL HOLDER
Very stable. Suitable for all PVC labels.
Crystal PVC.

U.V.	Code	Price
10	**690671**	



POLYPROPYLENE LABEL HOLDERS
Very stable, easy to clean. Dishwasher safe.
Suitable for all pikeless labels.

Color	H mm	U.V.	Code	Price
Ivory	65	6	**690502**	
Ivory	90	6	**690512**	
Chromed	90	6	**690513**	
Black	65	1	**690521**	
Black	90	1	**690522**	



ROTARY NAME LABELS
Lower clip suitable for all types of platter, even thicker ones. Label clip on a completely rotatable joint for good label visibility without taking up too much space on tables. Black polyamide. Comes with two interchangeable sticks (L75 and 38mm).

H mm	W mm	U.V.	Code	Price
115	35	10	**690525**	



RECTANGULAR LABELS WITH HOLDER
Kit 25 labels, 25 stands and 1 washable felt: White for black labels, black for white labels.

Colors	L mm	W mm	U.V.	Code	Price
White	60	40	25	**690705**	
Black	60	40	25	**690706**	



FIND COMPLEMENTARY MARKER RANGE IN THE CATALOGUE

IN SITU



WHITE MARKER
For **plastic or glass.** Opaque, light resistant, odourless, rectangular tip.
Replaces by far the white Spanish felt. Easy to use. Leak proof.
Washable with water.

Colors	Th. mm	Code	Price
White	2	**012000**	
White	6	**012015**	
White	15	**012010**	



BLACK MARKER
For **plastic or glass.** Opaque, light resistant, odourless, rectangular tip.
Replaces by far the white Spanish felt. Easy to use. Leak proof. Washable with glass cleaning liquid .

Colors	Th. mm	Code	Price
Black	1	**691383**	
Black	2	**691411**	



COLOURED MARKERS
Simple to use on glass, black slate, Colorsed or clear plastic, metal, cardboard, paper.
Washable with water.

Colors	Th.mm	Code	Price
Silver	6	**691417**	
Gold	6	**691416**	
Pink / Green / Yellow	1.5	**010384**	
Yellow	15	**691418**	



BLACK FELT PEN
Erasable with solvent.

U.V.	Code	Price
1	**010277**	

HACCP identification labels

- To ensure the clear traceability of food products from receipt to service.
- Adhesive labels, compatible with all types of containers (stainless steel, polypropylene).
- Can be used in a cold room, warehouse, dry.







RECYCLE

NEUTRAL LABELS
Water-soluble when washed and biodegradable at 100%.
Supplied as a roll of 250 units in a protective dispensing box.

L mm	W mm	U.V.	Code	Price
71	51	250	**257140**	
50	32	250	**257135**	

NEW!

NEUTRAL LABELS
Roll of 500 peel-off non-water-soluble labels detailing shelf life and days of the week.

L mm	W mm	Code	Price
50	71	**257147**	



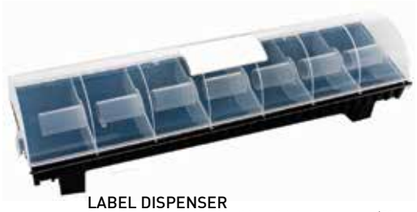
ALLERGEN LABELS
Water-soluble when washed and biodegradable at 100%.Dispender box of 250 water soluble labels.

L mm	W mm	U.V.	Code	Price
71	51	250	**257145**	

"USE FIRST" LABELS
Stock management tool. Helps reduce waste. Reduces the risk of serving products past their UBD/BBD.
Roll of 500 self-adhesive labels (50 x 50mm). Easy to peel off. Compatible with dispenser 257013.



Color	Ø mm	Code	Price
Red	80	**257010**	

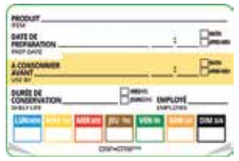


LABEL DISPENSER
Save time and space with this roll label dispenser (50 x 50mm).

Number of rolls	L mm	W mm	H mm	Code	Price
7	445	130	115	**257012**	
1	130	65	113	**257013**	

NEW!

USE-BY LABELS + DAY
Roll of 500 peel-off non-water-soluble labels detailing shelf life and days of the week.



L mm	W mm	Code	Price
75	50	**257008**	



"DAYS OF THE WEEK" UBD LABELS
Roll of 500 self-adhesive labels (50 x 50mm). Easy to peel off.
Compatible with dispenser 257012.

Days	Colors	Ø mm	Code	Price
Lundi	Blue	80	**257001**	
Mardi	Yellow	80	**257002**	
Mercredi	Red	80	**257003**	
Jeudi	Brown	80	**257004**	
Vendredi	Green	80	**257005**	
Samedi	Orange	80	**257006**	
Dimanche	Black	80	**257007**	





3.

DIGITAL ONE LINE LABELLER
For marking and traceability of products. 8 characters, ink cartridge included. Labels: L 19.8 x H 11.2 mm. 1 year guarantee.

Item	Code	Price
Labeller	**140950**	
Spare ink pad	**400893**	



DIGITAL 2 LINES LABELLER
For marking fabrication dates, consommation dates, serie numbers... Labeller with 2 digital lines, 8 characters per line. Ink cartridge included. Setting can be adjusted using the grooved buttons. Label L 20 x H 16 mm.

Item	Code	Price
Labeller	**140952**	
Spare ink pad	**400893**	



1.
2.
4.

NEW!

STICKY LABELS
White, with permanent adhesive. May be used at temperatures between -40°C and 70°C. Pack of 8 rolls of 1750 labels.

Item	Code	Price
1-Blank labels 2 lines	**468957**	
2-Pre printed labels 2 lines	**468956**	
3-Labels with 1 line. Pack of 8 rolls of 2500 labels.	**468950**	
4-Label 2 lines preprinted	**468952**	

NEW!

FOR NEAT AND CLEAR WRITING

DYMO

DYMO LABEL MAKER
Size : 203 x 118 x 49 cm.
Labelpoint 160 model.
Compatible with 6, 9 and 12 mm tape width.
AZERTY keyboard configuration.
Number of characters / symbols : 342.
Number of fonts : 1.
Number of styles : 8.
Number of character sizes : 6.
Preview function.
Requires 6 AAA batteries (not supplied).
Tape : black background impression white.

Item	Pkg	Code	Price
Label marker Dymo	1	**469046**	





RIBBON FOR LABEL WRITER 7 M

Item	W mm	Pkg	Code	Price
Black background Adhesive red tape	9	5	**469047**	
Transparent background Black tape	9	5	**469060**	
White background Black tape	9	5	**469061**	
Black background White tape	12	5	**469062**	



MATFER

STORAGE AND HANDLING

Food safety and hygiene regulations require you to store and transport fresh products, groceries or prepared food in complete confidence. Select your equipment from a wide range of trolleys, Sherpa insulated containers, gastronorm containers, etc.

Alto+ containers	452 - 453
Cristal+ containers	454
Modulus containers	455 - 457
Europe and miscellaneous containers	458 - 467
Washing trays	468 - 470
Trolleys and shelving	471 - 477
Insulated containers	478 - 483





GASTRONORM CONTAINER 1/1

GN 1/1

C.L.	L mm	W mm	D mm	Code	Price
7,7	530	325	65	**761106**	
12	530	325	100	**761110**	
18	530	325	150	**761115**	
24	530	325	200	**761120**	
Lid				**768101**	
Drainer				**769101**	



GASTRONORM CONTAINER 1/2

GN 1/2

C.L.	L mm	W mm	D mm	Code	Price
3,4	325	265	65	**763106**	
5,3	325	265	100	**763110**	
7,9	325	265	150	**763115**	
10	325	265	200	**763120**	
Lid				**768112**	
Drainer				**769112**	



GASTRONORM CONTAINER 2/1

GN 2/1

C.L.	L mm	W mm	D mm	Code	Price
38	650	530	150	**760115**	
50	650	530	200	**760120**	
Lid				**768100**	
Drainer				**769101**	

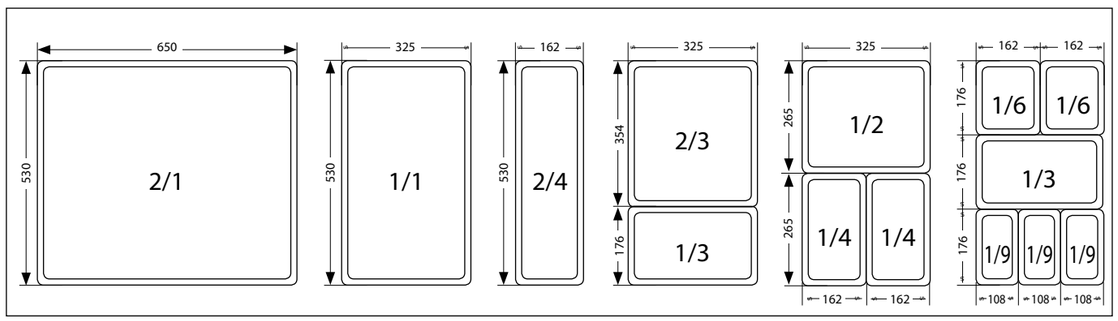
Use 2 drainers per container



GASTRONORM CONTAINER 1/3

GN 1/3

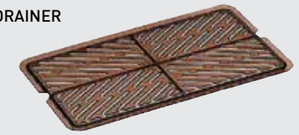
C.L.	L mm	W mm	D mm	Code	Price
2,2	325	176	65	**764106**	
3,1	325	176	100	**764110**	
4,7	325	176	150	**764115**	
6	325	176	200	**764120**	
Lid				**768113**	
Drainer				**769113**	



LID



DRAINER



CONTAINER



- HEAVY DUTY BASINS
- HARD-WEARING ROUNDED CORNERS



- 100% recyclable material: copolyester.
- Suitable for cold chain, freezing, thawing and microwaving.
- Sunken lid for stacking and clip closure for safe transport and hygiene.
- Clear: easy identification of contents.
- Stackable when empty.
- Shape designed for fast drying and good draining.
- Compliant with Standard EN 631-1.

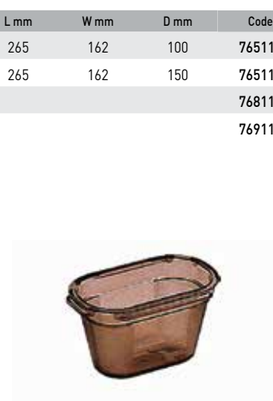
* NF except lid with notch



GASTRONORM CONTAINER 1/4

GN 1/4

C.L.	L mm	W mm	D mm	Code	Price
2,2	265	162	100	**765110**	
3,2	265	162	150	**765115**	
Lid				**768114**	
Drainer				**769114**	



GASTRONORM CONTAINER 1/9

GN 1/9

C.L.	L mm	W mm	D mm	Code	Price
0,5	176	108	65	**767106**	
0,8	176	108	100	**767110**	
Lid				**768119**	



SEPARATION BARS

Stainless steel. For filling the holes created by the rounded corners of containers.

	L mm	Code	Price
L	530	**768701**	
S	325	**768712**	



GASTRONORM CONTAINER 1/6

GN 1/6

C.L.	L mm	W mm	D mm	Code	Price
0,7	176	162	65	**766106**	
1,2	176	162	100	**766110**	
1,8	176	162	150	**766115**	
Lid				**768116**	
Drainer				**769116**	



LID WITH NOTCH FOR LADLE

Size	L x W mm	Code	Price
GN 2/1	650 x 530	**768600**	
GN 1/1	530 x 325	**768601**	
GN 1/2	325 x 265	**768612**	
GN 1/3	325 x 176	**768613**	
GN 1/4	265 x 162	**768614**	
GN 1/6	176 x 162	**768616**	



-40+90 °C · MADE IN FRANCE · NF HYGIÈNE ALIMENTAIRE · BPA FREE

- Recycled materials: copolyester "Cristal".
- Can be used for cold preservation, freezing, defrosting and in microwave ovens.
- Lids with clip fastening for increased hygiene and safety in transit.
- Risk-free stacking with its hollow cover.
- Containers are transparent enabling quick content identification without lid removal.
- Stackable when empty for easy storage.
- EN 631-1 standard compliant.





GASTRONORM CONTAINER 2/1 — GN 2/1

C.L.	L mm	W mm	D mm	Code	Price
38	650	530	150	**750115**	
50	650	530	200	**750120**	
Lid				**758100**	
Drainer				**759101**	

Use 2 drainers per container



GASTRONORM CONTAINER 1/1 — GN 1/1

C.L.	L mm	W mm	D mm	Code	Price
6,5	530	325	65	**751106**	
11,5	530	325	100	**751110**	
17,5	530	325	150	**751115**	
23,5	530	325	200	**751120**	
Lid				**758101**	
Drainer				**759101**	



GASTRONORM CONTAINER 1/2 — GN 1/2

C.L.	L mm	W mm	D mm	Code	Price
3	325	265	65	**753106**	
5	325	265	100	**753110**	
7,5	325	265	150	**753115**	
10	325	265	200	**753120**	
Lid				**758112**	
Drainer				**759112**	



GASTRONORM CONTAINER 1/3 — GN 1/3

C.L.	L mm	W mm	D mm	Code	Price
2	325	176	65	**754106**	
3	325	176	100	**754110**	
4,5	325	176	150	**754115**	
Lid				**758113**	
Drainer				**759113**	



GASTRONORM CONTAINER 1/4 — GN 1/4

C.L.	L mm	W mm	D mm	Code	Price
2	265	162	100	**755110**	
3	265	162	150	**755115**	
Lid				**758114**	
Drainer				**759114**	



GASTRONORM CONTAINER 1/6 — GN 1/6

C.L.	L mm	W mm	D mm	Code	Price
0,7	176	162	65	**756106**	
1	176	162	100	**756110**	
1,5	176	162	150	**756115**	
Lid				**758116**	
Drainer				**759116**	



GASTRONORM CONTAINER 1/9 — GN 1/9

C.L.	L mm	W mm	D mm	Code	Price
0,5	176	108	65	**757106**	
0,7	176	108	100	**757110**	
Lid				**758119**	



LID

See each lid and drainer reference for its corresponding gastronorm container.



DRAINER

See each lid and drainer reference for its corresponding gastronorm container.

-20/+100 °C · MADE IN FRANCE · BPA FREE

RIGID BOXES

- 100% recyclable material: Polypropylene.
- Storage and conservation in fridge and freezer.
- Reheating in microwave oven.
- Clear: easy identification of contents.
- Hermetically sealed lid.
- Graded markings on sides.



PACKS OF MODULUS BOXES



GASTRONORM CONTAINER 1/1 — GN 1/1

C.L.	L mm	W mm	D mm	Code	Price
				1 unit packet	
7	530	325	65	**551026**	
13	530	325	100	**551025**	
17	530	325	150	**551024**	



GASTRONORM CONTAINER 2/3 — GN 2/3

C.L.	L mm	W mm	D mm	Code	Price
				4 unit packet	
8	350	325	100	**257380**	
12	350	325	150	**257312**	



GASTRONORM CONTAINER 1/2 — GN 1/2

C.L.	L mm	W mm	D mm	Code	Price
				4 unit packet	
4	325	265	65	**257340**	
6	325	265	100	**257360**	
7,5	325	265	150	**257375**	



GASTRONORM CONTAINER 1/3 — GN 1/3

C.L.	L mm	W mm	D mm	Code	Price
				5 unit packet	
3,5	325	176	100	**257335**	
5	325	176	150	**257350**	



GASTRONORM CONTAINER 1/4 — GN 1/4

C.L.	L mm	W mm	D mm	Code	Price
				5 unit packet	
2,5	265	162	100	**257325**	
3,5	265	162	150	**257336**	



GASTRONORM CONTAINER 1/6 — GN 1/6

C.L.	L mm	W mm	D mm	Code	Price
				6 unit packet	
1,5	176	162	100	**257315**	
2	176	162	150	**257320**	



GASTRONORM CONTAINER 1/9 — GN 1/9

C.L.	L mm	W mm	D mm	Code	Price
				8 unit packet	
0,8	176	108	100	**257310**	

TOTALLY HERMETIC



RIGID BOXES

- 100% recyclable material: Polypropylene.
- Storage and conservation in fridge and freezer.
- Reheating in microwave oven.
- Clear: easy identification of contents.
- Hermetically sealed lid.
- Graded markings on sides.



INDIVIDUAL MODULUS BOXES



GASTRONORM CONTAINER 1/1

GN 1/1

C.L.	L mm	W mm	D mm	Code	Price
7	530	325	65	**256070**	
12	530	325	100	**256013**	
17	530	325	150	**256018**	
Lid				**256501**	
Drainer				**256601**	



GASTRONORM CONTAINER 2/3

GN 2/3

C.L.	L mm	W mm	D mm	Code	Price
8	354	325	100	**256080**	
12	354	325	150	**256012**	
Lid				**256502**	



GASTRONORM CONTAINER 1/2

GN 1/2

C.L.	L mm	W mm	D mm	Code	Price
4	325	265	65	**256040**	
6	325	265	100	**256060**	
7,5	325	265	150	**256075**	
Lid				**256512**	



GASTRONORM CONTAINER 1/3

GN 1/3

C.L.	L mm	W mm	D mm	Code	Price
3,5	325	176	100	**256035**	
5	325	176	150	**256050**	
Lid				**256513**	



GASTRONORM CONTAINER 1/4

GN 1/4

C.L.	L mm	W mm	D mm	Code	Price
2,5	265	162	100	**256025**	
3,5	265	162	150	**256036**	
Lid				**256514**	



GASTRONORM CONTAINER 1/6

GN 1/6

C.L.	L mm	W mm	D mm	Code	Price
1,5	176	162	100	**256015**	
2	176	162	150	**256020**	
Lid				**256516**	



GASTRONORM CONTAINER 1/9

GN 1/9

C.L.	L mm	W mm	D mm	Code	Price
0,8	176	108	100	**256010**	
Lid				**256519**	



LID

See each lid and drainer reference for its corresponding gastronorm container.



DRAINER

See each lid and drainer reference for its corresponding gastronorm container.

SOFT MODULUS BOXES

- 100% recyclable material: Polypropylene.
- Storage and conservation in fridge and freezer.
- Reheating in microwave oven.
- Clear: easy identification of contents.
- Hermetically sealed lid.
- Graded markings on sides.



GASTRONORM CONTAINER WITH LID

C.L.	L mm	l mm	H mm	Code	Price
GN 1/8					10 unit packet
0,5	162	132	45	**255205**	
GN 1/6					6 unit packet
1	176	162	60	**255310**	
1,5	176	162	85	**255315**	
2	176	162	110	**255320**	



GASTRONORM CONTAINER

C.L.	L mm	l mm	H mm	Code	Price
GN 1/8					Per unit
0,5	162	132	45	**254004**	
Lid				**254518**	
GN 1/6					Per 20
0,5	176	162	45	**255050**	
1	176	162	60	**255100**	
1,5	176	162	85	**255150**	
2	176	162	110	**255200**	
Lid				**255000**	

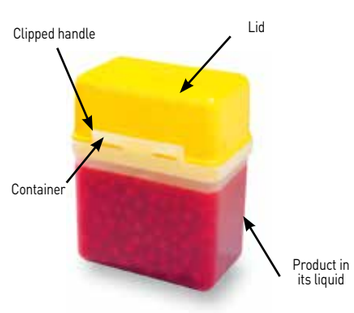


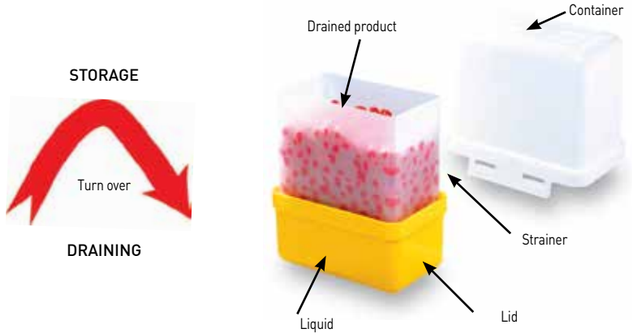
255205

STORAGE BOX

DUOBOX

HACCP compliant.
Compliant with best practices of bakery hygiene.
Specially designed for the preservation of:
- fresh herbs (over a week).
- canned products (fruits in syrup, vegetables, condiments, etc.)





PRODUCT ADVANTAGES

Ergonomic
- Designed to hold the contents of a professional catering can (5/1), the Duobox comprises: Bowl, drainer, lid/bowl for liquids.
- Easy to change from storage to draining mode and back again simply by turning it over, with no mess and no spillage.

Perfect for the excellent preservation of fresh herbs: Wash and spin the herbs, place them in the drainer with their stems pointing upwards, then close the **Duobox** without latching the lid. Herbs will last for over a week.

Hygiene
- Rounded design with smooth edges, easy to clean.
- Shock resistant, endures temperatures between - 20° to + 95°C.

L mm	W mm	H mm	C.L.	Code	Price
238	154	295	6	**511530**	



FRESH HERB PRESERVATION
UP TO 10 DAYS

SAMPLE MEAL CONTAINERS

STORAGE AND IDENTIFICATION FOR SAMPLE MEALS*

Minimum storage time: 5 days.

Meets official food analysis and control requirements.

These sample meals must be representative of the various meals distributed to consumers in sufficient quantity for microbiological and possibly chemical analysis.

* Must be stored in a cold room in a drawer unit rked with the date.



2-DRAWER SAMPLE MEAL CONTAINER

Polypropylene and polystyrene.
Internal drawer dimensions: L150 x P402 x H100 mm.

L mm	W mm	H mm	Code	Price
395	402	140	140808	

PACK OF "DAYS OF THE WEEK" LABELS

Special adhesive for temperatures below 0°C. Pack of 7 labels (Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday).

L mm	W mm		Code	Price
60	40	7 labels / 7 days	140811	



SAMPLE MEAL CONTAINERS

Set of 5 coloured PEHD sample meal containers + 5 white PP lids.
Designed for storing samples of meals in line with health and safety guidelines.
Label integrated into containers.
Dishwasher safe, no marks.

L mm	W mm	H mm	C.L.	Code	Price
350	235	70	3	280767	

SELF-ADHESIVE

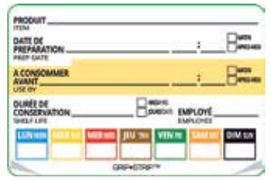


"DAYS OF THE WEEK" UBD LABELS

Roll of 500 self-adhesive labels (50 x 50mm). Easy to peel off.
Compatible with dispenser 257012.

Days	Colors	Ø mm	Code	Price
Lundi	Blue	80	257001	
Mardi	Yellow	80	257002	
Mercredi	Red	80	257003	
Jeudi	Brown	80	257004	
Vendredi	Green	80	257005	
Samedi	Orange	80	257006	
Dimanche	Black	80	257007	

NEW!



USE-BY LABELS + DAY

Roll of 500 peel-off non-water-soluble labels detailing shelf life and days of the week.

L mm	W mm	Code	Price
75	50	257008	

RECYCLE



NEUTRAL AND WATER-SOLUBLE LABELS

Water-soluble when washed and biodegradable at 100%.
Supplied as a roll of 250 units in a protective dispensing box.

L mm	W mm	U.V.	Code	Price
71	51	250	257140	
50	32	250	257135	

NEW!

NEUTRAL LABELS

Use-by labels + day: Roll of 500 sticker labels detailing shelf life and days of the week.

L mm	W mm	Code	Price
50	71	257147	



ALLERGEN LABELS

Dispender box of 250 water soluble labels.

L mm	W mm	U.V.	Code	Price
71	51	250	257145	

SQUARE AND FLAT CONTAINERS

SQUARE CONTAINERS FOR INGREDIENTS

Stackable when empty, nestable with lid.
Transparent for an easy view of contents and stock levels. Rounded, easy-clean corners. Integrated handles for easy handling.
Polypropylene container + lid.



CONTAINERS 180 X 180 mm

	H mm	C.L.	Code	Price
Container	100	2	551102	
Container	190	4	551104	
Lid			551134	



CONTAINERS 225 X 225 mm

	H mm	C.L.	Code	Price
Container	190	6	551106	
Container	230	8	551108	
Lid			551136	



CONTAINERS 285 X 285 mm

	H mm	C.L.	Code	Price
Container	210	12	551112	
Container	320	18	551117	
Container	400	22	551122	
Lid			551137	



DOUGH ROLL PIZZA TRAY

PE.

Dim. Out.			Dim. Inner			Code	Price
L mm	W mm	H mm	L mm	W mm	H mm		
648	424	65	598	390	60	140550	
Lid polypropylene						140553	



SHALLOW RECTANGULAR CONTAINER

Polyethylene.

L mm	W mm	H mm	C.L.	Code	Price
500	340	110	13	140415	
400	300	100	10	140417	
Drip tray for 13L container Ref. 104415				140405	
Drip tray for 10L container Ref. 140417				140407	



SQUARE BIN
Bin with fixed lid, moulded handle.
Practical content for storage of ingredients protected from moisture and dust.

L mm	W mm	H mm	C.L.	Code	Price
310	260	330	14	510515	



SHALLOW RECTANGULAR CONTAINER

Polyethylene.

L mm	l mm	H mm	C.L.	Code	Prix HT
350	235	73	3	140377	
435	285	80	5	510500	
490	335	80	8	140381	
540	385	80	10	140383	
Lid for container 3 L				140385	
Lid for container 5 L				140386	
CLid for container 8 L				140387	
Dip tray for container 3 L				140392	
Dip tray for container 5 L				140394	
Dip tray for container 8 L				140396	
Dip tray for container10 L				140398	

External dimensions are 600 x 400 mm or 400 x 300 mm. Internal dimensions 567 x 367 mm or 367 x 268 mm. Mutually compatible.
Suitable for storage on pallets of dimensions 1200 x 800 mm and for use on wheeled trolleys code 140523, 140524.



600X400 MM SOLID STACKABLE WHITE CONTAINER
Open handles.

L mm	W mm	H mm	C.L.	Weight g		Code	Price
600	400	70	13,7	830	PP	**510111**	
600	400	100	20	1000	PE	**510112**	
600	400	120	23,9	1140	PP	**510301**	
600	400	170	35,6	1390	PP	**140526**	
600	400	220	44,2	1650	PP	**510302**	
600	400	320	64,5	2200	PP	**510303**	
Lid				630	PP	**510311**	



PERFORATED STACKABLE WHITE CONTAINER
Openwork base and sides except 140502, solid base.

L mm	W mm	H mm	C.L.	Weight g		Code	Price
600	400	100	20	1060	PE	**510102**	
600	400	120	21,4	1160	PP	**140515**	
600	400	170	33,1	1400	PP	**140516**	
400	300	100	10	600	PP	**140502**	



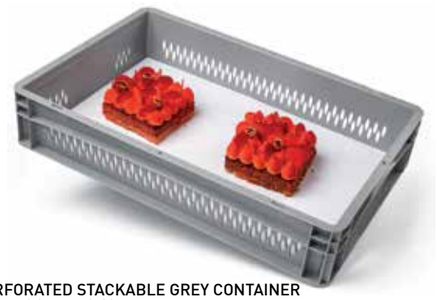
400X300 MM SOLID STACKABLE WHITE CONTAINER
Open handles.

L mm	W mm	H mm	C.L.	Weight g		Code	Price
400	300	70	6,4	470	PP	**140503**	
400	300	100	10	625	PE	**140504**	
400	300	120	11,2	690	PP	**510315**	
400	300	170	15,9	850	PP	**140505**	
400	300	220	20,8	1030	PP	**140506**	
Lid 400 x 300 x 17 mm				330	PP	**140501**	



600X400 MM SOLID STACKABLE GREY CONTAINER
Open handles.

L mm	W mm	H mm	C.L.	Weight g		Code	Price
600	400	170	35,6	1390	PP	**149099**	
600	400	220	44,2	1650	PP	**149104**	
600	400	270	51,4	1960	PP	**149105**	
600	400	320	64,5	2200	PP	**149094**	
Lid				625	PP	**149106**	



PERFORATED STACKABLE GREY CONTAINER
Openwork base and sides.

L mm	W mm	H mm	C.L.	Weight g		Code	Price
600	400	120	21,4	1160	PP	**149097**	
600	400	170	33,1	1400	PP	**149098**	
600	400	220	41,7	1560	PP	**149100**	

SPECIAL PLATES STORAGE



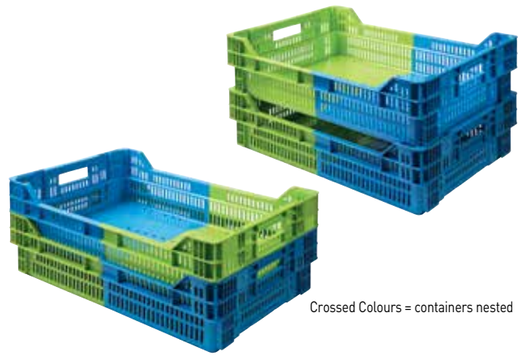
SOLID GREY CONTAINER
Polypropylen. Stackable. Maximum diameter of the plates: 250 mm.

	L mm	W mm	H mm	C.L.	Code	Price
Container	400	300	320	30	**140587**	
Lid	400	300			**140589**	



WHEN EMPTY, STACKABLE CONTAINERS OCCUPY UP TO 75% LESS SPACE, DEPENDING ON THE MODEL.

Lined up Colours = containers stacked



Crossed Colours = containers nested

STACKABLE CONTAINER
Stackable height 40 mm. Perforated base, slit sides. Two-coloured. PEHD.

L mm	W mm	H mm	C.L.		Code	Price
600	400	153	27		**140507**	
600	400	244	45		**140508**	



ALLIBERT STACKABLE CONTAINER
Two-colour, to distinguish the difference between stackable and nestable direction.

L mm	W mm	H mm	C.L.	Weight Kg	Code	Price
600	400	300	50	2,2	**510365**	
600	400	200	32	1,84	**149103**	
Lid					**510368**	



ALLIBERT STACKABLE CONTAINER
Meets European standards.
1- Fully perforated, bicolour brown/beige. Stacking height: 91 mm.
2- Full base with drainage holes and perforated sides, two-colour brown/beige. Stacking height: 113 mm.

	L mm	W mm	H mm	C.L.	Weight Kg	Code	Price
①	600	400	187	35	1,75	**510203**	
②	600	400	232	45	2,13	**510205**	



50L STACKABLE BASKET
White polyethylene. Full base, ventilated sides.
Designed for storage and handling of specialty breads : round, short, country style, etc.

L outer. mm	W outer. mm	H outer. mm	L inner. mm	W inner. mm	H inner. mm	Code	Price
520	400	300	460	350	290	**511022**	
Lid for 511022						**511023**	



HACCP CONTAINER WITH LID
Container with lid and identification block indicating content. Makes it easier to integrate an HACCP procedure. Stackable with or without lid. PEHD.
Internal dimensions 540 x 345 mm.

Colors	L mm	W mm	H mm	Code	Price
35L container					
Red	600	400	230	**467470**	
Blue	600	400	230	**467471**	
Green	600	400	230	**467472**	
White	600	400	230	**467473**	
Yellow	600	400	230	**467474**	
55L container					
Red	600	400	330	**467475**	
Blue	600	400	330	**467476**	
Green	600	400	330	**467477**	
White	600	400	330	**467478**	
Yellow	600	400	330	**467479**	



BASKET FOR BAKERY
PE. Full base, perforated sides. Colour: grey.
Internal dimensions 556 x 358 x 104 mm.

L mm	W mm	H mm	C.L.	Weight Kg	Code	Price
600	400	120	20	1,2	**511002**	



STACKABLE NESTABLE CONTAINERS
Polyethylene. Base and side slits, for bakery goods.
Stackable. Up to 75% nestable when empty. Internal dimensions 516 x 370 x 103 mm.

L mm	W mm	H mm	C.L.	Code	Price
600	400	120	20	**511005**	



BAKERY BASKET
Specially designed for transporting and storage breads, sweet and savoury pastries.
Open mesh design: good air circulation.
Choice of five heights: suitable for storing different products.
HD polyethylene. Internal dimensions 567x 367 mm.

Colors	L mm	W mm	H mm	C.L.	Weight g	Code	Price
Brown	600	400	100	17	870	**511110**	
Yellow	600	400	150	29	1170	**511115**	
Yellow	600	400	240	45	2030	**511124**	
Yellow	600	400	320	61	2330	**511132**	
Yellow	600	400	410	80	2680	**511141**	



STACKABLE BREAD BASKET 70L
Basket for short breads, special breads, and small loaves of bread. Borehole bottom and sides. Dimensions: 600 x 400 mm.

L mm	W mm	H mm	C.L.	Code	Price
600	400	400	70	**511020**	



CONTAINER FOR RACKS
Stackable, nestable, specially designed for pastries and catering.
Can hold a 600 x 400mm grill/tray, eliminating the need for handling between the oven and storage/transport. Saves time and space (container stackable when empty).
Inner dim.: L 618 x W 415 x H 99mm.
Dual colours (brown and red), ivory brim.

L mm	W mm	H mm	Weight Kg	Code	Price
670	451	123	1,805	**510950**	



CONTAINER TROLLEY WITH CAOUTCHOUC WHEELS
Universel. For containers of 600 x 400 mm and 400 x 300 mm, PEHD red.
4 castor wheels with rubber tyre, no brake. Galvanised housing.

L mm	W mm	H mm	Load Kg	Ø wheel mm	Code	Price
610	410	170	300	100	**140524**	



UNIVERSAL CONTAINER TROLLEY
For containers of 600 x 400 mm, PEHD grey.
4 polyamid wheels, 2 with brakes.

L mm	W mm	H mm	Load Kg	Ø wheel mm	Code	Price
620	420	128	250	100	**140523**	



EUROPEAN STANDARD CONTAINER TROLLEY
For containers of 600 x 400 mm. European Standard and stackable bread baskets 511011 and 511012. 4 castors wheels without brakes, zinc plated frame.
Colour: grey.

L mm	W mm	H mm	Load Kg	Ø wheel mm	Code	Price
604	402	162	180	100	**531101**	



PACKPAL PALLET
Storage support for walk-in refrigerators, laboratories, etc.
9 blocks, colour red brown. High-density polyethylene.
Perforated upper pallet with rim.
Dynamic load: 500 kg – 1 ton. Static load: 1 ton – 1.5 ton.

L mm	W mm	H mm	Weight Kg	Code	Price
1200	800	147	5,9	**532101**	



STACKABLE CONTAINER
High density polyethylene. Brick red.

L mm	W mm	H mm	C.L.	Code	Price
500	300	265	30	**149102**	



CONTAINER WITH LID
Handle and store caterers' plates. Capacity: 40 plates, max. Ø 265mm. Stackable when empty and when full and lidded to save space. Cover with safety catch.
Inner dim.: 425 x 280 x 280mm. Polyethylene container and lid.

L mm	W mm	H mm	Weight Kg	Code	Price
500	310	285	2	**140531**	

ROUNDS CONTAINERS



BRUTE® ROUND CONTAINER
Shockproof, scratchproof and unbendable. Robust, durable reinforced edge.
Optional base on wheels, screws under the container for extra stability.
Polyethylene. Colour: white.

	Ø mm	H mm	Capacity	Code	Price
Container	495	580	75,7 L	**510516**	
Lid	505	32		**510517**	
Rolling base	464	168	90,7 kg	**510518**	
Kit with lid and base				**510520**	



CYLINDRICAL CONTAINER
Food-grade polyethylene. Stackable. With handles and lid.

Ø mm	Ø base mm	H mm	C.L.	Code	Price
420	325	480	45	**140485**	
420	330	630	60	**140487**	
510	405	700	90	**140491**	



ROUND FOOD CONTAINER
High density polyethylene.

Ø mm	H mm	C.L.	Code	Price
550	350	50	**140477**	



ROUND BOWL
PEHD. White.

Ø mm	H mm	C.L.	Code	Price
390	125	9	**140462**	
430	175	14	**510503**	



PLASTIC BUCKET
Extra strength white PEHD. ***Food grade.*** Stainless steel handle.

Ø Up. mm	H mm	C.L.		Code	Price
310	310	15		**510506**	
290	280	13	Graduated pouring spout	**510507**	

ASSORTED CONTAINERS



DEEP RECTANGULAR FOOD CONTAINER
Polyethylene. With two handles. Stackable.

L mm	W mm	H mm	C.L.	Code	Price
500	340	300	40	**140433**	
620	420	300	60	**140435**	
800	520	400	100	**140439**	



PERFORATED RECTANGULAR BASKET
Polyethylene. With handle. Solid base.

L mm	W mm	H mm	C Kg	Code	Price
530	360	320	45	**140565**	
630	450	320	60	**140567**	
800	520	400	100	**140571**	



LAUNDRY BASKET WITH LID
Polyethylene. Colour: White.

L mm	W mm	H mm	Code	Price
425	270	645	**140605**	



INGREDIENT STORAGE TROLLEY
Highly robust trolley.
Transparent PET lid for viewing contents.
Smooth surfaces, easy-clean rounded corners.
Wide swivel wheels (Ø 75mm) make it easy to move from one place to the next. Glides underneath all worktops.
Capacity: 89L. Thick polyethylene. Weight: 12.5kg.

L mm	D mm	H mm	C.L.	Code	Price
610	470	672	89	**510512**	

FIND INGREDIENT SCOOPS IN THE BAKING AND PASTRY CHAPTER



GLASS CARRIERS



Grey polypropylene.
Containers with open handles, lids and modular dividers.

Store and transport glasses, protecting them from dirt and impacts.
Containers, dividers, and lids are easy to clean.



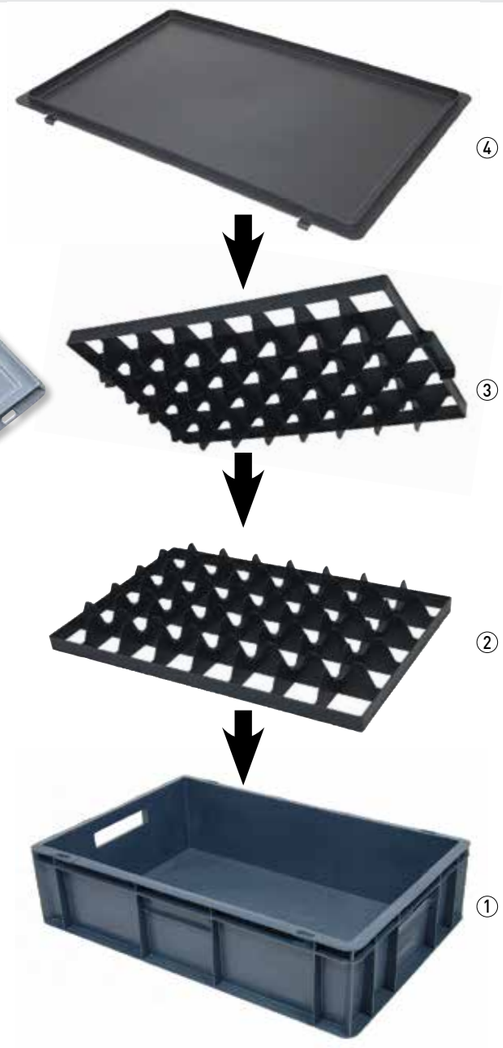
The concept:

1- Choose the container with the height that best suits your glasses: 150, 200 or 250 mm.

2- Choose your divider according to the glasses' diameter: 15, 24 or 40 spaces (see tables and codes).

3- You need one base divider and one handle divider per container. The handle divider clips into place on the container's open handles.

4- Select a lid with or without hinge.





GLASS CARRIERS 27 L

L outer mm	W outer mm	H outer mm	H inner mm	Code	Price
600	400	150	145	**140702**	



GLASS CARRIERS 40 L

L outer mm	W outer mm	H outer mm	H inner mm	Code	Price
600	400	200	187	**140704**	



GLASS CARRIERS 47 L

L outer mm	W outer mm	H outer mm	H inner mm	Code	Price
600	400	250	235	**140705**	

- Grey polypropylene dividers, for use with containers 140702, 140704 and 140705.
- You need one base divider and one handle divider per container.
- The divider with handle (3) clips into place on the container's open handles.

Base divider dimensions: 558 x 357 x 60 mm.
Dimensions of divider with handles: 598 x 357 x 60 mm.



DIVIDERS FOR Ø 65MM GLASSES

Model	N° of spaces	Dim spaces mm	Ø max glass mm	Code	Price
Base	40	67x67	65	**140721**	
Handles	40	67x67	65	**140731**	



DIVIDERS FOR Ø 80MM GLASSES

Model	N° of spaces	Dim spaces mm	Ø max glass mm	Code	Price
Base	24	85x88	80	**140722**	
Handles	24	85x88	80	**140732**	



DIVIDERS FOR Ø 100MM GLASSES

Model	N° of spaces	Dim spaces mm	Ø max glass mm	Code	Price
Base	15	105x114	100	**140723**	
Handles	15	105x114	100	**140733**	



GLASS CARRIER LIDS

Flat lids in grey polyethylene.
The hinged model has two removable hinges that are easy to clip on to the side of the container.
They allow you to stack containers without soiling the content of the container below.

L out. mm	W out. mm	Hinged	Code	Price
600	400	No	**140708**	
600	400	Yes	**140709**	



CROCKERY CONTAINERS

Stores plates with diameters of up to 250mm. 2 open handles.
Hinged lid (sold separately) protects from dirt. Grey polypropylene with reinforced edges.

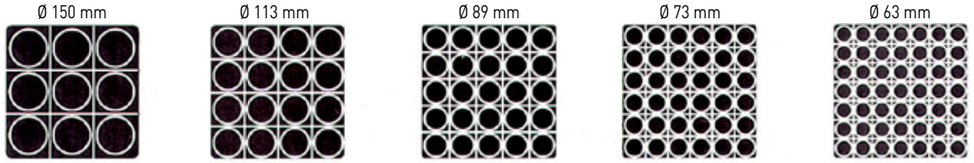
Model	Dim. out. mm	Dim. inner mm	Code	Price
Container	400x300x270	355x255x260	**140586**	
Lid	400x300x19	-	**140588**	

How to choose your tray ?

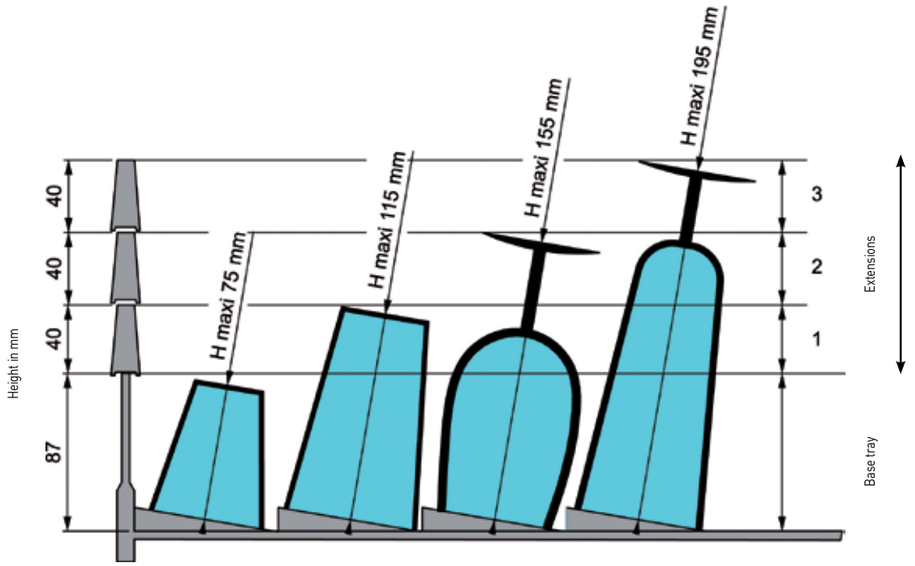
Base tray for glasses and cups of heights under 75mm.
For taller glasses, stands of 40mm (or extensions) are available to clip onto the base tray.
The table below shows how many stands are necessary for each glass height.
Stands guarantee glasses are completely shockproof during washing and while being handled in trays.

- Moulded single-piece polypropylene.
- Double sided for better impact resistance and protection of glassware.
- 4 moulded handles.
- Fast and easy assembly of extensions, no tools required.
- Resistant to high temperatures, chemicals and food
- Open sides for effective circulation of water and fast drying.
- Stackable with the majority of existing models.
- Base designed for dishwashers with central or side feed.
- Height of base trays: 80 mm.
- Dimensions: 500 x 500 mm.

1 MESURE THE DIAMETER OF YOUR GLASSES TO DETERMINE THE TYPE OF TRAY REQUIRED



2 MESURE THE GLASS HEIGHT TO DETERMINE THE NUMBER OF EXTENSIONS NECESSARY FOR TOTAL PROTECTION

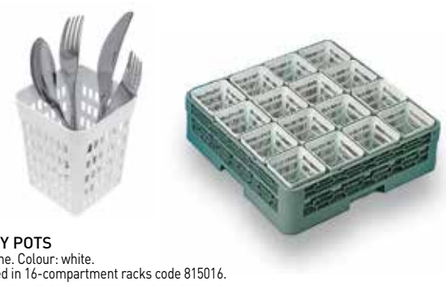


ACCESSORIES



CUTLERY BASKET
Polypropylene. 8 compartments. Holds approx 200 to 250 pieces of cutlery.

L mm	W mm	H mm	Code	Price
430	210	155	**818008**	



CUTLERY POTS
Polyethylene. Colour: white.
Can be used in 16-compartment racks code 815016.

L mm	W mm	Hmm		Code	Price
110	110	140	Square	**817010**	



9- COMPARTMENT TRAY

L mm	W mm	H mm	Code	Price
152	152	100	**140862**	



16- COMPARTMENT GLASS TRAY

L mm	W mm	H mm	Code	Price
115	115	100	**815016**	



25- COMPARTMENT GLASS TRAY
Rod at the base of each compartment to enable the glass to be inclined.

L mm	W mm	H mm	Code	Price
91	91	100	**815025**	



36- COMPARTMENT GLASS TRAY
Rod at the base of each compartment to enable the glass to be inclined.

L mm	W mm	H mm	Code	Price
75	75	100	**815036**	



49- COMPARTMENT GLASS TRAY

L mm	W mm	H mm	Code	Price
65	65	100	**815049**	



COMPARTMENTALISED EXTENSIONS
Height 40 mm.
To add height to a base tray for optimum protection of glassware.

L mm	W mm	H mm		Code	Price
152	152	45	9 compartments	**140872**	
115	115	45	16 compartments	**815516**	
91	91	45	25 compartments	**815525**	
75	75	45	36 compartments	**815536**	
65	65	45	49 compartments	**815549**	



EXTENSION WITHOUT COMPARTMENTS
Height: 40 mm. Suitable for all trays.

L mm	W mm	H mm		Code	Price
500	500	45		**811700**	

DISHWASHER TRAYS



CUTLERY TRAY
For bulk cutlery washing. Mesh surface for better circulation of water and of hot air during drying. Mesh base: 10 x 10mm.

L mm	W mm	H mm	Code	Price
500	500	100	**812010**	



BASE TRAY
Mesh base: 37 x 37 mm. For articles of varying shapes such as small and large bowls or mugs.

L mm	W mm	H mm	Code	Price
500	500	100	**812037**	



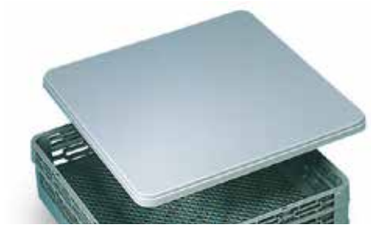
TRAY FOR PLATES AND TRAYS
Capacity: 18 flat plates or 9 trays with max. lengths of 460mm.

L mm	W mm	H mm	Code	Price
500	500	100	**811000**	



OPEN TRAY FOR LARGE TRAYS
For trays larger than 460mm. Capacity: 9 trays. 1 open side.

L mm	W mm	H mm	Code	Price
500	500	100	**813011**	



LID FOR DISHWASHER TRAY
To protect clean dishes from dirt.

L mm	W mm	Code	Price
510	510	**816550**	



COLOURED CLIPS
For clipping onto one or more sides of glass containers to quickly identify the model of glass stored.

Colors	L mm	W mm	H mm	Code	Price
					Pack of 10
White	80	40	20	**817015**	
Blue	80	40	20	**817016**	
Green	80	40	20	**817017**	
Red	80	40	20	**817018**	
Yellow	80	40	20	**817019**	

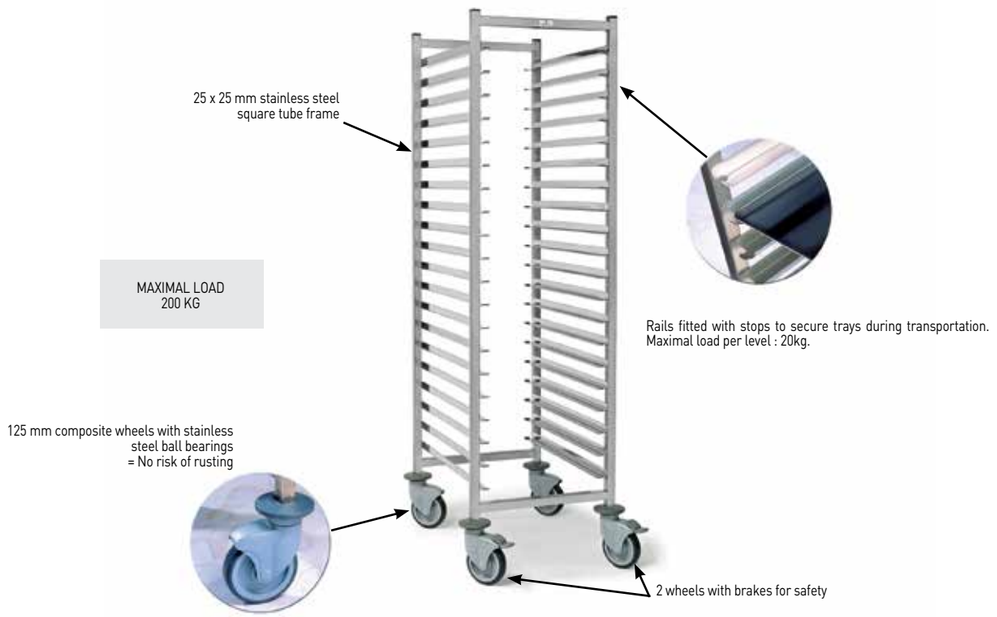


TROLLEY FOR TRAYS
On 4 swivel wheels. Grey. Handle sold separately.

	L mm	W mm	H mm	Code	Price
Trolley only	540	540	50	**140761**	
Stainless steel handle	510	760		**140766**	

RACKING TROLLEYS

PASTRY



PASTRY TROLLEY 400 X 600 MM

N° of shelves	Entrance width mm	Space between runners mm	D mm	W mm	H mm	Code	Price
15	400	89	700	530	1650	**772415**	
20	400	75	700	530	1790	**772120**	
20	400	67	700	530	1650	**772420**	

PASTRY TROLLEY 600 X 400 MM

N° of shelves	Entrance width mm	Space between runners mm	D mm	W mm	H mm	Code	Price
15	600	89	500	730	1650	**772615**	
20	600	75	500	730	1790	**772220**	



CHOCOLATE MAKER SPECIAL TROLLEY 600 X 400 MM

N° of shelves	Entrance width mm	Space between runners mm	D mm	W mm	H mm	Code	Price
30	400	44	700	530	1650	**772530**	



NESTABLE RACKING TROLLEYS 600X400MM
80% nestable.
Space betweens levels : 75 mm.

H mm	W mm	Code	Price
700	530	**777320**	



GASTRONORM TROLLEY OPTIMO

N° of shelves	Entrance width mm	Space between runners mm	D mm	W mm	H mm	Code	Price
GN 1/1							
15	325	89	460	630	1650	**775415**	
20	325	75	460	630	1790	**775520**	
GN 2/1							
15	530	89	660	750	1650	**774415**	
20	530	75	660	750	1790	**774520**	


771506


770508

LOW TROLLEY

Soundproof top can work as a mobile worktop or hold a machine. Runners with stops for trays and grills. 4 swivel wheels, including 2 with brakes. Stainless steel.

Size mm	L mm	W mm	H mm	N° of shelves	Shelf clearance	Code	Price
400 x 600	630	460	900	8	72	**770508**	
GN 1/1	630	460	900	7	89	**771506**	



COVER DISPENSER

Wall dispenser for covers on a roll.
Easier trolley covering. Practical, timesaving. All type of rolls up to 800 mm wide.
Stainless steel frame and mandrel.

L mm	W mm	H mm	Code	Price
425	870	300	**716700**	

REINFORCED TROLLEYS
FOR HEAVY LOADS


775720

774720

TRAY GASTRONORM TROLLEYS EXCEPTIO

Arched uprights with central reinforcing bar. Stops to hold grills, trays and containers.
Max. load per runner: 20kg.
Max. load per trolley: 250kg.
Square tubes, 25 x 25mm.
4 composite material Ø 125mm swivel wheels, including 2 with brakes.
Stainless steel.

Model	N° of shelves	L mm	W mm	H mm	Shelf clearance	Code	Price
GN 1/1	20	630	460	1700	67	**775720**	
GN 2/1	20	750	660	1700	67	**774720**	
GN 2/1	15	750	660	1700	89	**774715**	



DOUGH CONTAINER TROLLEY

Suitable for all round and rectangular containers.
- Stainless steel trolley.
- Stainless steel cable supports Ø 8 mm.
- Composite wheels, 2 with brake.
- Shelf clearance: 185 mm.
- Double model with back-to-back containers (2 x 8).

L mm	W mm	H mm	N° of shelves	Code	Price
370	590	1790	8	**779108**	
790	590	1790	16	**779110**	



18 BREAD TRAY TROLLEY

For timesaving, contact-free handling of 430mm wide Alu Gaufer trays in controlled fermentation chambers.
4 Ø 100mm swivel wheels, including 2 with brakes. 75mm between each level. Stainless steel trolley.

L out. mm	W out. mm	L in. mm	W in. mm	H mm	N° of shelves	Code	Price
775	488	775	440	1625	18	**773898**	




770808

BAKERY TROLLEY 600 X 800 MM

Trays and grids 600x 800 mm and 600 x 400 mm.
Depth 600 mm. Stopless tray racks.
Stainless steel square tube frame 25 x 25 mm.
4 composite castor wheels, 2 with brakes.
Load per shelf: 20 kg. Load capacity: 200 kg.

L mm	W mm	H mm	N° of shelves	Shelf clearance	Code	Price
729	870	1790	20	75	**773897**	
870	729	900	8	72	**770808**	



FOLDABLE WALL RACK

Wall mounted to save space.
Depth when folded: 50 mm.
10 shelves, clearance 90 mm.
Load capacity per shelf: 10 kg.
For trays and grids 600 x 400 mm and GN1/1.
Sturdy, locks in both open and fold positions. Stainless steel.

L mm	W mm	Closed p. mm	Opened p. mm	Code	Price
456	970	50	380	**845010**	

SPECIAL TROLLEYS



MOBILE TABLE
Multi-purpose.
- 2 swivel wheels with brakes and 2 adjustable jacks for extra stability.
- 4 levels of runners for storage of 600 x 400mm and GN 1/1 (530 x 325mm) trays and grills spaced 67mm apart. - 1 GN 1/1 format drawer, 65mm deep.
- 1 solid lower surface.
- Stainless steel 540 x 680mm worktop with two 350 x 780mm folding shelves.
- Work surface: 1240 x 780mm.

L mm	W mm	H mm	Code	Price
712	606	850	**263500**	



STAINLESS STEEL BOWL HOLDER TROLLEY
Adjustable height trolley : bowl at the correct height to work.
Suitable for all types of containers (basins, bowls, etc) and compatible with most mixer bowls up to 80 litres.
Wire edge with non-slip coating to hold the container firmly in place.
5 wheels, of which 2 have brakes.
Stainless steel column, piston and bowl stand.
Composite material foot structure.

Ø mm	Code	Price
555	**779101**	

STORING PLATES TROLLEYS

- Plate holding safety devices. Plate stand design optimizing blocking. Special anti-sliding coating on stands.
- Quick and easy adjustment of plate supports, according to the diameter of the plates from 190 to 320 mm.
- Stainless steel body for perfect rigidity.
- Shelf clearance: 65 mm.
- Trolley fitted with 4 pivoting composite wheels, 2 with brakes.
- Trolley supplied as a kit for easy self-assembly.



Model	L mm	W mm	H mm	Max. load Kg	Code	Price
48 plates	700	700	1030	75	**798848**	
96 plates	700	700	1820	150	**798896**	



POLYETHYLENE COVER
Low density food quality polyethylene. Reusable.
Delivered with stainless steel wire stand to maintain the trolley.

	Code	Price
For trolley 48 plates Ref. 798848	**798804**	
For trolley 96 plates Ref. 798896	**798805**	

FITTING TROLLEYS







SET-UP RACK
To be placed on worktop.
Folding mobile structure: easy storage.
Open and closed position locking system.
Capacity 5 GN 1/1 levels
Max. total load: 40kg.
Stainless steel structure.
4 non-slip feet.
Folded dimensions: L 890 x D 448 x H 110 mm.

L mm	D mm	H mm	Shelf clearance mm	Code	Price
383	555	448	75	**845015**	

BENDABLE
A SPACE-SAVER



PIZZA RACK
For storing 15 pizzas in a very restricted space.
15 levels, with 35mm spacing.
max. Ø of pizzas or tarts: 40cm.
Supporting wire Ø 8mm. pizza holding wire Ø 5mm.

L mm	W mm	H mm	Code	Price
302	302	680	**845012**	

SERVING TROLLEYS





SERVING TROLLEYS
- 18/10 stainless steel.
- Soundproofed surfaces
- Maximum load: 50 kg/tier.
- Robust chassis of 25 mm diameter tubes.
- Supplied ready assembled.
- Equipped with 4 composite swivel wheels of 125 mm diameter, two of which have brakes.
- Tray dimensions: L 800 x W 500 mm. Space between two tiers: 590 mm in the 2-tier version and 280 mm for the 3-tier version.

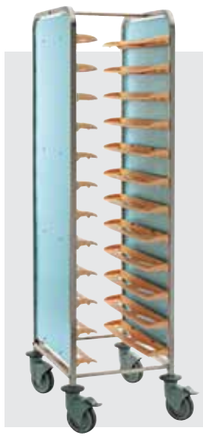
L mm	W mm	H mm		Code	Price
840	550	960	2 tiers	**778006**	
840	550	960	3 tiers	**778406**	

Other sizes: see the Bourgeat catalogue.



UTILITY TROLLEY "X-TRA"
Polypropylene.
Smart, ideal for use in dining rooms. Ergonomic handles.
Scratch- and knock-resistant surface.
Rounded corners for easy cleaning.
Large trays suitable for GN 2/1 containers.
Maximum load: 136 kg. Load per tier: 45 kg.
Equipped with 4 silent plastic wheels.
Easy self assembly.

L mm	W mm	H mm	Code	Price
1030	510	960	**140521**	





SEE TROLLEYS
IN THE CATALOGUE

MATFER BOURGEAT
DISTRIBUTION DE REPAS

SHELVING



TROLLEY WITH HANDLE
4 wheels banded in black rubber, 2 fixed, 2 swivel, Ø 100 mm, smooth hub.
Tray in reinforced pressed steel.
Foldaway headboard.
Non-slip, anti-knock safety mat.

L mm	W mm	Max. load Kg	Code	Price
740	480	150	**149086**	

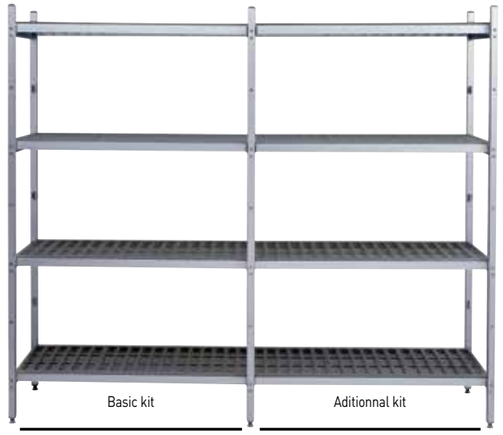


TROLLEY WITH HANDLE
3-position handle (inclined, straight, folded).
Robust polyethylene – will not warp or rust.
Large, stable surface, easy to load.
Wide wheels for stability, 2 fixed, 2 swivel.
Non-marking wheels.
Non-slip surface can be used as a wheeled base with **the handle folded** (space saving, extra storage).
Grey.

L mm	W mm	Max. load Kg	Code	Price
825	520	181	**140517**	

SEE THE MADE TO MEASURE SHELVES
IN THE CATALOGUE

MATFER BOURGEAT
DISTRIBUTION DE REPAS



SHELVING
Designed for food product storing.
Anodised aluminium frame.
Polypropylene removable trays, machine washable.
The 4 shelves can be set to 7 different positions.
Legs with adjustable jacks.
Max. load per shelf: 90 kg.
Delivered as a kit. Additional kit comprises 1 rack with 4 shelves to be fit to the basic kit.

	L mm	W mm	H mm	Code	Price
Basic kit	1015	425	1730	**893002**	
Additionnal kit	905	425	1730	**893302**	

NO TOOLS REQUIRED TO ASSEMBLE AND DISMANTLE

DISHWASHER SAFE SHIELVES



STACKING
Well-thought out shapes for a sufficient blocking during stacking.

CLOSING
Large latch on each side to ensure correct closure.

HANDLES
Ergonomic embedded handles so as to be easily carried by 1 or 2 persons.

MARKING CHOICE
Delivered with a set of hot catering (red), cold catering (blue) labels for the identification of contents or destinations.









Solidity

- Hingeless door
- Reinforced corners and edges
- Stiffened sides and top
- Anti-wear skids on the underside

Hygiene

- Compatible with high pressure jet washing:
- Interior with solid rails, with no water retention zone
- Door easily removable without tooling
- Food Hygiene NF Certification

Ergonomics

- Large quick closing latch easy to actuate with 1 hand.
- Comfortable transport handles on 4 sides

Performance

- Efficient insulation by means of CFC-free foam,
- Perfectly tight closures,
- Perfect circulation of the air within the enclosures,
- To be used in temperatures between -30 °C to +85 °C.

Our insulated boxes are conform to standard NF EN 12571. Our insulated containers comply with French standard NF EN 12571. They can be used for transport of cold or hot meals over a distance of up to 80 kilometres, with no break of bulk.



"SHERPA F2" INSULATED BOX GN 1/1
9 levels of shelves with 36mm spacing.

W mm	D mm	H mm	Weight Kg	Code	Price
478	683	534	14	821901	



"SHERPA F3" INSULATED BOX GN 1/1
9 levels of shelves with 36mm spacing.

W mm	D mm	H mm	Weight Kg	Code	Price
478	695	378	11	821801	



CONTAINER "SHERPA E8" 600 X 400 MM
8 pairs of runners for 600 x 400mm trays and grills, spaced 50mm apart.
For cold catering: recommended for use with a eutectic plate in the upper part.
Can be fitted with 822751 wheels. Stackable with fasteners ref. 822851. Compatible with rolling base ref. 798006.

W mm	D mm	H mm	Weight Kg	Code	Price
776	548	641	22	822301	



DESIGNED FOR
CATERERS AND BAKERIES



"SHERPA F4" CONTAINER GN 1/1
Number of sliding rails: 12
Space between sliding rails: 36 mm.
Height with wheels: 786 mm.
Weight given not including wheels.

W mm	D mm	H mm	Weight Kg	Code	Price
478	693	632	17	822101	

HEATED INSULATED BOXES FRONT OPENING

sherpa

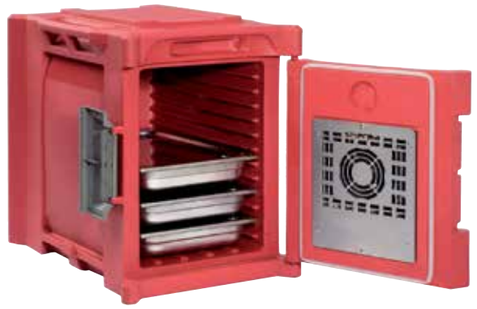
Designed for transferring hot food and keeping them at a temperature of 63°C.
Food can be kept at 63°C after transport thanks to the heat block.
Can also be used as neutral isolation for cold food.

**MANDATORY: Containers must be lidded to prevent leaks of steam and grease, which may damage electrical elements.
Heat block 300W, 230V, single-phase, 50/60Hz.**



"SHERPA" HEATED INSULATED BOX GN 1/1

W mm	D mm	H mm	Weight Kg	Code	Price
Sherpa FC3					
478	709	534	18	**822000**	
Sherpa FC4					
478	709	632	21	**822500**	



Loading options				
		F2	F3 / FC3	F4 / FC4
Plates and Grids				
Container GN 1/1 :				
65	inox	3	4	6
	PC	3	4	6
100	inox	2	3	4
	PC	2	3	4
150	inox	1 + 1 H 65	2	2 + 1 H 100
	PC	1 + 1 H 65	2	2 + 1 H 100
200	inox	1	1 + 1 H 100	2
	PC	1	1 + 1 H 100	2

INSULATED BOXES TOP OPENING

sherpa

Available in versions with or without stainless steel wire basket for easier prehension and extraction of trays, in particular in hot catering.

For use in cold transport, we recommend that you use our GN 1/1 or GN 1/3 -12°C cold blocks in our boxes.
Weight without basket 12 kg, with basket 13 kg.



W out. mm	D out. mm	H out. mm	W in. mm	D in. mm	H in. mm	Code	Price
472	697	370	335	535	241		
"Sherpa D2", without basket						**821000**	
"Sherpa DP2", with basket						**821200**	



Loading options	
	D2 and DP2
Container GN 1/1 :	
65	3
100	2
150	1 + 1 H 65
200	1
Vrac	43 litres

ACCESSORIES

sherpa

MADE IN FRANCE



EUTECTIC PLATE

L mm	W mm	H mm	T° Up to	Code	Price
325	176	30	-12°C	**826001**	
530	325	30	-3°C	**826003**	
530	325	30	-12°C	**826004**	
530	325	30	-21°C	**826005**	
600	400	30	-12°C	**405015**	

FOR THE OPTIMUM USE OF EUTECTIC PLATES, IT IS IMPORTANT TO FREEZE THEM FOR 24 HOURS AT THE FOLLOWING MINIMUM TEMPERATURES:
* 826001 / 826004: -18°C / -20°C
* 826003: -10°C / -12°C
* 826005: -28°C / -30°C



4 FORK WHEELS
Stainless steel, 2 with brake Ø 125 mm, 2 are fitted with brakes (only on Sherpa F4, F4C and E8 models).

Code	Price
822751	



SET OF 2 FASTENERS
Secured attachment latch.

	Code	Price
F3, F4, FC3, FC4	**822850**	
E8	**822851**	



MOBILE BASE WITH STAINLESS STEEL HANDLE
Ergonomic handle. Perfect blocking of insulated GN containers (except liquid containers) with front or top opening.
Hose wash.

W mm	D mm	H mm	Code	Price
958	496	1046	**798006**	

FIND INDIVIDUAL MEAL CARRIER THERMOS CONTAINERS IN THE CATALOGUE

MATFER BOURGEAT



THERMOS CONTAINERS FOR HOT AND COLD LIQUIDS

sherpa

For all hot or cold drink service needs, with or without a tap.



STAINLESS STEEL BOWL (REMOVABLE) WHICH PREVENTS THE TRANSFER OF FLAVOURS, ODOURS AND DEFORMATION DUE TO HEAT.

MADE IN FRANCE

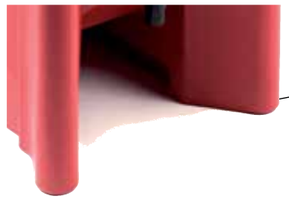


Quick, secure fastening.
Large latch on either side for effective closing. Shape designed to be air-tight without join.





Odour-free stainless steel tank
Can be dismantled for easy cleaning, avoids all unpleasant tastes, odours and warping of the plastic body.



Robust and stable
Designed for perfect stability during transport.



With tap
Protected tap (no protuberance) for filling bowls, cups, etc.

L mm	D mm	H mm	C.L.	Empty weight in Kg	Code	Price
271	440	370	5	6	**825205**	
284	490	430	10	8	**825210**	
316	604	437	17	10	**825217**	

INSULATED BOXES EURONORME "CLASSIC"

sherpa

ESPECIALLY FOR CATERERS / PASTRY MAKERS

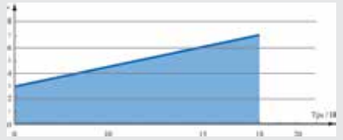
- Capacity: 9 plates of 600 x 400mm or 6 trays of 600 x 400 x H 120mm.
- Smooth inner walls.
- Equipped with a set of removable stainless steel baskets, 9 plates.
- 4 wheels of Ø 125mm in composite material with stainless steel tread, including two with brakes.
- A second module can be attached to the first to create a twin-compartment transport cabinet.

MADE IN FRANCE

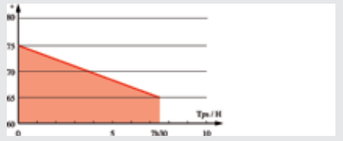
- Stainless steel attachment system enabling instant assembly and dismantling.
- Information plate for identifying contents, intended use, etc.
- Maximum load on runners: 15kg.
- Space between runners: 70mm.
- Height 135mm (per module).



823108



Temperature °C - Cold transportation



Temperature °C - Hot transportation



823104

SPECIFICATION		
	One element with wheels	Two elements with wheels
Exterior L x W x H	592 x 767 x 1032 mm	592 x 767 x 1892 mm
Interior L x W x H	428 x 660 x 615 mm	428 x 660 x 615 mm
Capacity	173 L	346 L
Net weight	43 Kg	82 Kg
Code	823104	823108

	Code	Price
Container one element with wheels	**823104**	
Container two elements with wheels	**823108**	

N.B. Also available in version without baskets, with GN1/1 baskets, see Bourgeat catalogue.

HYGIENE, CLEANING AND PROTECTION

Hygiene and safety for staff and the cleanliness of your equipment and premises ensure that your customers' health is protected. Our equipment and products meet all these requirements.

Cleaning materials	486 - 495
Cleaning products	496 - 498
Hand washing	499
Waste sorting and recycling	500 - 501
Vacuum cleaner	502 - 503
Treatment of hazardous waste	504 - 505
Protective clothing	506 - 510
Toilets	511

MADE IN FRANCE



PLASTIC DUST PAN
710066 brush can be clipped onto the handle. Washable monoblock dustpan. White polypropylene.

W mm	H mm	Code	Price
260	335	710067	



BLUE BROOM
1/2 stiff polyester fibre. Bristles 60 mm.

Blue fibers	Code	Price
L 275 mm	710038	
L 380 mm	150508	



ONE-PIECE FLOOR SQUEEGEE
Glass fibre/polypropylene block.
It prevents tiled floor skirting boards from being scratched.
White rubber blade. Used with handle Ref. 710033.

L mm	Code	Price
Floor scrapers		
350	710040	
450	710031	
550	710116	
750	710117	



COUNTERTOP HAND BRUSH
Hygien range brush, washable. Polyester stiff fibre, polypropylen frame.
Clipsable on dust pan 710067.

W mm	H mm	Code	Price
275	65	710066	



WHITE BROOM
1/2 stiff polyester fibre. Bristles 60 mm.

White fibers	Code	Price
L 280 mm	710039	
L 385 mm	150510	



SPECIAL CONTAINER BRUSH
For containers and waste bins. PP frame, PE fibres. Compatible with the 710032, 710033 and 150506 handles.

L mm	W mm	H mm	Code	Price
210	135	80	710121	



REINFORCED SCRAPER
Nitrile rubber, polypropylene base reinforced with glass fibre, double blade.
For use with handle 710033 or 150506. Designed for use in food preparation zones.
Can be sterilised up to 120°C.

L mm	Code	Price
550	710037	
750	150504	

MADE IN FRANCE

- Support and fibres: plastic material, non-porous, resistance to solvents, chemical cleaning products, and disinfection temperatures.
- Stainless fastening wires.
- Handle: Fibreglass or anodised aluminium structure.
- Able to withstand oven sterilisation and chemical treatments for disinfection.

Products suitable for use in the agri-food industry



BRUSH WITH HANDLE
Polypropylene structure, polyester bristles, sterilisable up to 135°C, resistant to strong detergents and disinfectants. Bristle length 40mm.

L mm	Handle	Code	Price
280	Short	150070	
450	Long	710082	



BOTTLE BRUSH
Nylon, polyamide handle.

L mm	Ø mm	Code	Price
420	60	150085	



WORKTOP SCRAPER WITH HANDLE
710066 brush can be clipped onto the handle. Washable monoblock dustpan. White polypropylene.

W mm	H mm	Th. mm	Code	Price
350	335	65	150517	



+140 °C

COUNTER BRUSH
PP handle. PE blue fibres L 50 mm.

L mm	W mm	Code	Price
310	40	118312	



MEDIUM SIZE DISHWASHING BRUSH
Bristle length: 28 mm.

L mm	Ø wires mm	Code	Price
260	0,35	710081	



HYGIEN RANGE BRUSH
Polypropylen handle. Polyamide fibres. Sterilizable.

L mm	W mm	H mm	Code	Price
205	65	61	710083	



WORKTOP SCRAPER
Single-piece scraper. ABS holder. EP178 blade.

L mm	Code	Price
250	150516	

LINT-FREE







LINT-FREE GLASS CLOTHS
100% bleached cotton. 180g/m². For fine glass/crystal.
Colour: blue.

L mm	W mm	Code	Price
			Set of 18
720	570	**130299**	

GLASS WIPING CLOTH
100% cotton, 200g/m².

L mm	W mm	Code	Price
			Set of 12
700	500	**130290**	

100% COTTON DISH TOWEL
220g/m². Washable at 90°C.

L mm	W mm	Code	Price
			Set of 12
800	600	**130300**	

WINDOWS AND GLASS PANES



WIDE PLASTIC BUCKET
Special wide for window mop.
Yellow polypropylen.

L mm	W mm	H mm	C.L.	Code	Price
430	260	260	13	**159099**	

PRO MODEL







WINDOW SQUEEGEE
Rubber squeegee.

L mm	Frame	Code	Price
300	*Steel*	**710218**	

WINDOW MOP
Plastic block and handle. For use also with wooden handle code 710204.

L mm		Code	Price
350	Mop	**710212**	
350	Mop refill	**710213**	

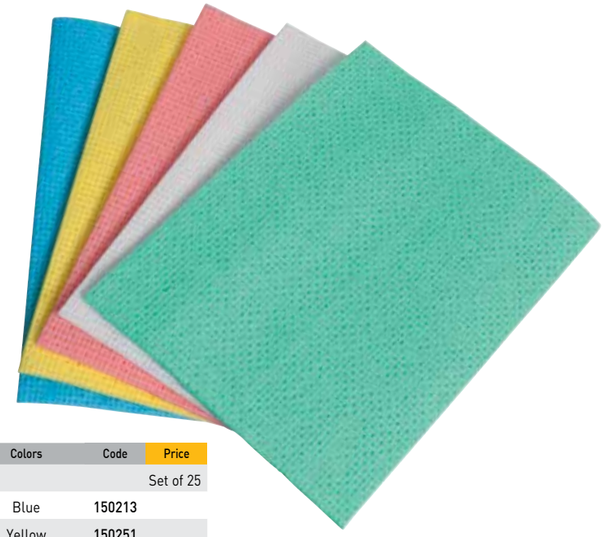
WINDOW SQUEEGEE
Rubber squeegee.

L mm	Frame	Code	Price
250	PVC	**150467**	
350	PVC	**150469**	



WASHING UP SPONGE CLOTHS
3 assorted colours. Set of 5 sponge cloths.

L mm	W mm	Code	Price
			Set of 5
180	180	**150182**	



L mm	W mm	Colors	Code	Price
				Set of 25
500	350	Blue	**150213**	
500	350	Yellow	**150251**	
500	350	Pink	**150252**	
500	350	Green	**150253**	
500	350	White	**150254**	

NON-WOVEN CLOTHS
- Reusable 15 times.
- Absorption capacity of up to 950%.
- Machine washable up to 60°C.
- Antibacterial material.
- Chlorine and detergent resistant.



MICROFIBRE TWINE MOPS
Woven material, soft to the touch. 205 g/m².
- Long-lasting, resistant and suitable for multiple uses.
- Removes dust effectively and efficiently.
- Gentle on delicate surfaces.
- Easily removes fingerprints and grease.

Color	Size	Code	Price
			Set of 5
Green	345 x 345	**710331**	



STAINLESS STEEL SPONGE
For hard scrubbing: Pans, grills, ovens, etc.

Weight g		Code	Price
60	Set of 10	**710328**	

Spontex PROFESSIONNEL



SCRUB SPONGE
Special for groups. Green pad for regular scrubbing plus vegetal sponge.

L mm	W mm	Th. mm	Code	Price
				Set of 10
130	90	28	**710348**	



SCOURING PADS
Special for groups.

Colors	L mm	W mm	Th. mm	Code	Price
Regular scrubbing.					Set of 10
Green	150	230	9	**710342**	



VEGETAL SPONGE
Smooth edges, yellow. Better resistance to bleach.

L mm	W mm	Th. mm	Code	Price
				Set of 10
144	95	27	**150196**	



SCRUB ROLLS
Green fibre. Normal scouring.

L mm	W mm	Code	Price
3000	150	**710336**	

BRUSHES



SCRAPER WITH HANDLE
Stainless steel blade with plastic protective clip. Epoxy steel handle. Black PVC. non-slip grip.

	Code	Price
L handle 250 mm, 10 blade 100 mm	970031	
L handle 400 mm, 5 blade 100 mm	970032	
Replacement stainless steel blade		
10 x 100 mm blades for scraper 970031	150096	
5 x 150 mm blades for scraper 970032	150098	



STAINLESS STEEL BRUSH FOR GRILL
The only brush for grills and barbecues with stainless steel bristles and an ergonomic polypropylene handle. Dishwasher safe. Stainless steel bristles, width 40mm.

L mm	W mm	Code	Price
300	75	100126	



BRUSH FOR BREAD SLICER
Clean between blades and the slicing tray at the same time. 10 white brushes, Ø 10mm, L 120mm (stainless steel + PE). Red fibres, L 40mm. PP handle.

L mm	W mm	H mm	Code	Price
325	125	70	118318	



OVEN BRUSH / SCRAPER
For scouring carbonated substances and burned-on foods Robust wooden head, thickness: 28mm. Wooden Ø 25mm handle with a metallic screw-on tip. Brush with brass bristles, stainless steel scraper.

Total L mm	L mm	W mm	Code	Price
With handle				
1030	200	109	118325	
Without handle				
	200	109	118326	
Wood handle				
1016			118328	



OVEN BRUSH
Tampico brush with wood handle. Steel bush for round handle Ø 25 mm.

L mm	Code	Price
320	118320	
450	118321	
600	118322	
Wood handle, Ø 255 mm		
3000	710205	



LONG-HANDLED METALLIC BRUSH
Black painted wood head with double row of stainless steel bristles 28 mm long. Handle length 740 mm.
Brush length 205 mm.

Code	Price
159103	



HANDLED BRUSH WITH SCRAPER
Wooden handle. 4 rows of 30mm carbon steel bristles. Carbon steel scraper.

L mm	Code	Price
365	150081	



VIOLIN BRUSH
Wooden handle. Brass-coated steel bristles.

L mm	N° of raws	Code	Price
210	5	100132	



VIOLIN BRUSH
Wooden handle. Brass-coated steel bristles.

L mm	N° of raws	Code	Price
300	4	100125	

SWEEPING



COCO BROOM
Composite base, screw-in nozzle.
Handle 710033 or 150506.

L mm	Code	Price
290	710103	



HALF-HEAD BRUSH
Plastic block and screw-on clamp. Black silk.

L mm	Code	Price
300	710101	



FEATHER DUSTER
Sweep hard to reach places thanks to the aluminium telescopic handle. Round half-head brush with synthetic fibres.

	Code	Price
Feather duster Ø 170 x H 180 mm	159011	
Telescopic handle L 6 m (2 x 3 m)	159010	





BLUE BROOM
1/2 stiff polyester fibre. Bristles 60 mm.

Blue fibers	Code	Price
L 275 mm	710038	
L 380 mm	150508	



WHITE BROOM
1/2 stiff polyester fibre. Bristles 60 mm.

White fibers	Code	Price
L 280 mm	710039	
L 385 mm	150510	



BROOMS HOLDER
Store brooms by fixing their Ø 9 to Ø 35mm handles on the holders.
Capacity: 3 handles.
Polypropylene and rubber.

L mm	Code	Price
500	150507	

SCREW-ON HANDLE
Fits all our brooms, scrubbing brushes, floor scrapers. Ø 25 mm, no universal screw.

	L mm	Code	Price
1. Glass fibre	1400	710033	
2. Anodised aluminium	1400	150506	



DUSTPAN
Lacquered steel. Colours vary.

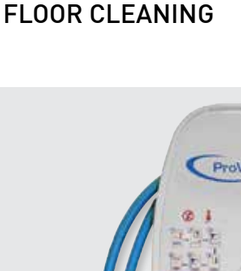
W mm	H mm	Code	Price
225	360	710109	



CENTRAL CLEANING UNIT
Central unit with cover, equipped with:
1 low-pressure gun with adjustable nozzle, anti-shock protection, ergonomic handle.
1 medium pressure and hot water pipe (Max +70°C), reinforced with polyester fibre, food contact approved, L= 15 metres.
1 flexible hose water inlet connection (F1/2 -F3/4)–L = 1.5 metre.
1 support for 5 L can.
1 sachet of 15 nozzles depending on desired dilution % of detergent (from 0.5 to 11%)
1 installation kit.

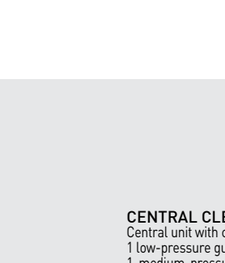
OPTION: CW/HW MIXER
Inlet M 1/2 – Outlet M ¾ with an adapter FT ¾.
Connection and seal included.

	L mm	W mm	H mm	Code	Price
Central cleaning unit	260	90	380	**150001**	
Mixer	110	100	40	**150005**	



PLASTIC DUST PAN
Washable monoblock dustpan. White polypropylene.
710066 brush can be clipped onto the handle.

W mm	H mm	Code	Price
260	335	**710067**	



COUNTERTOP HAND BRUSH
Hygien range brush, washable. Polyester stiff fibre, polypropylen frame. Clipsable on dust pan 710067.

L mm	W mm	Code	Price
275	65	**710066**	



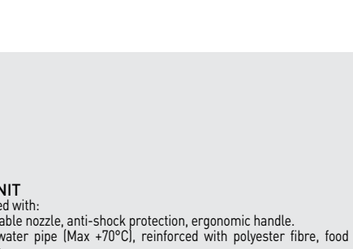
COCO HAND BRUSH
Mass-coloured, naturally-shaded composite block.

L mm	Code	Price
490	**710106**	



DECK SCRUB BROOM HEAD
35 mm bristles. Stiff fibre.
Use with handles 710033 and 150506

L mm	Color fibers	Code	Price
265	White	**150030**	
325	White	**710077**	



SMALL BRUSHES
White silk 45 mm bristles. Varnished wood frame.

Brush	L mm	Code	Price
For counter tops	330	**118302**	
½ head	335	**118310**	



PP SCRUBBING BRUSH
Polypropylene body with screw attachment for handles, refs 710033 et 150506. Stiff polyester bristles. Supplied without handle.

L mm	W mm	H mm	Code	Price
230	75	95	**710113**	



ONE-PIECE FLOOR SQUEEGEE
Glass fibre/polypropylene block.
It prevents tiled floor skirting boards from being scratched.
White rubber blade. Used with handle Ref. 710033.

L mm	Code	Price
Floor scrapers		
350	**710040**	
450	**710031**	
550	**710116**	
750	**710117**	



REINFORCED SCRAPER
Nitrile rubber, polypropylene base reinforced with glass fibre, double blade.
For use with handle 710033 or 150506.
Designed for use in food preparation zones.
Can be sterilised up to 120°C.

L mm	Code	Price
550	**710037**	
750	**150504**	



FLOOR SQUEEGEE
Zinc plated block, fitted with plain channel Ø 24 mm and rubber blade.

L mm	Code	Price
Floor scrapers		
440	**710203**	
Wooden handle		
1 200	**710204**	



MOP COTON 220 GR
Professional quality. 220 gr. 90% cotton. Durable polypropylene support. Screw attachment.

Code	Price
150575	



MOP COTON 220 GR
Professional quality. 220 gr. 90% cotton. Durable polypropylene support. Screw attachment.

Code	Price
150579	



SCREW ATTACHMENT HANDLE FOR MOP
Chromed steel. Polypropylene tip. L 1m40.

Code	Price
150577	



MICROFIBRE FLOOR CLOTH
Microfibre floor cloth for dry or wet cleaning. Anti-bacterial, can be used without detergent. Does not shed fibres, non-scratch, smear-free finish. Light and easy to use.

L mm	W mm	Code	Price
600	400	**710233**	



FLOOR RAGS
Double floor cloth.
Cotton and recycled fiber. Ecru colour.

L mm	W mm	U.V.	Code	Price
1000	500	10	**710232**	



BRUSH AND SWING DUSTPAN SET
Dustpan with lid. Opening: 270 mm.
Depth: 250 mm.
Length of brush: 860 mm.
Brush with clippable pan to keep it attached to the handle of the brush. Total length: 940 mm.
Colours vary.

Code	Price
The set	**150552**





INTEGRATED WATER TANK





PULSE FLOOR CLEANING KIT
With an integrated reservoir for cleaning products.
Use with microfibre flat mop heads for practical, effective, quick and effortless cleaning.
Use just the right amount of solution without wasting a drop. Ergonomic handle. Press button releases 3 jets of cleaning solution. Refillable 0.6L reservoir, cleans 80m². Window shows how full it is. Holds articulated flat mop heads, can be orientated in all directions for easy cleaning of corners and beneath furniture.
Weight: 1.7kg when reservoir is full.

Twine base L mm	H mm	W mm	C.L.	Code	Price
400	1480	107	0,6	**150600**	

MICROFIBRE FLAT MOP
Ideal for eliminating bacteria. For damp washing of surfaces. Quick Velcro fastening. Double-finish edges to maintain the flat mop head's shape after multiple uses. Enhanced durability, 500 wash/dry cycles (200 for bleach washes). 62% microfibre, 22% polyester, 11% polypropylene.

Total L mm	W mm	Th. mm	Code	Price
460	145	16	**150602**	





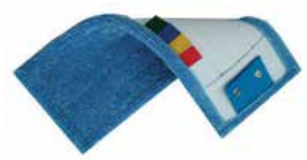
ANODISED ALUMINIUM HANDLE
Polyethylene handle for articles ref. 150561, 150562, 150563.

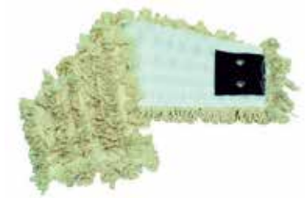
L mm	Ø mm	Code	Price
1400	23,5	**150560**	

"FAUBERT" TWINE MOP & TWINE MOP FRAME
Frame in polypropylene + nylon. Twine mop in cotton. Ultra absorbent. 340g. Compatible handle Ref. 150560.

	mm	Code	Price
Twine mop	L 76	**150564**	
Frame	W 175	**150563**	







FLAT MOP FRAME
Plastic base. Foldable for fixing the mop and wringing in a press. 25mm diameter screw attachment. Compatible handle Ref. 150560.

L mm	W mm	Code	Price
490	180	**150561**	

TWINE FLAT MOPS
100% polyester. 570 g/m². Ultra absorbent. Light and abrasive fibre for easy floor cleaning and wringing. Washable at 90°C in autoclave.

L mm	W mm	Code	Price
400	170	**150532**	

TWINE FLAT MOPS
Cotton and polyester loop for floor cleaning.
Fastening eyelets.
Machine washable at 40°C.

L mm	W mm	Code	Price
400	170	**150562**	



WASHING TROLLEY
Polypropylene. Equipped with two 18L buckets – one red, one blue. Plastic handle. Vertical mop press. Directional wheels. Reversible handles.

L mm	W mm	H mm	Code	Price
645	430	505	**150566**	
Replacement press			**150565**	

VERTICAL MOP PRESS FOR "FAUBERT" TWINE MOPS 150564 AND 150503







CLEANING TROLLEY
Compact. General-purpose press, two wide 15L buckets, two 5L swivelling buckets, one
120L bag-holding waste collector. Multi-directional wheels.
Comes as a flat pack kit.

L mm	W mm	H mm	Code	Price
835	570	970	**150567**	



14 L BUCKET WITH WRINGER
Copolymer polypropylene. With handles and wringer for cotton mop.

H mm	Code	Price
240	**150527**	

ECOLINE 20L CLEANING TROLLEY
Small compact trolley with 20L two-compartment bucket to separate clean/dirty water. Removable flat press with dismantlable handle. 4 swivel wheels.

L mm	W mm	H mm	Code	Price
440	220	470	**150555**	



ROUND BUCKET 10 L
Blue polyethylene. Galvanised wire handle.

H mm	Ø mm	Code	Price
285	205	**150578**	



5 L COLOUR BUCKET
Polypropylene.

L mm	W mm	Colors	Code	Price
250	170	Green	**150571**	
250	170	Red	**150568**	
250	170	Yellow	**150573**	
250	170	Blue	**150569**	



12 LITRE BUCKET
Round bucket with chrome-plated handle. Bucket made in white polyethylene, strong, not food-safe.

H mm	Ø mm	Code	Price
320	280	**710211**	



SAFETY CONE
Double sided sign with bilingual French-English information.

W mm	H mm	Code	Price
270	610	**150553**	



SAFETY CONE
Multilingual "Caution wet floor" warnings.
Collapsible model, stored in a case, quick to move around. Nylon and polyethylene.

L mm	W mm	H mm	Code	Price
533	533	508	**467050**	

SURFACES CLEANERS





A set of polish pastes for cleaning, reviving and polishing utensils, dishes, cutlery, etc. Highly appreciated by professionals due to its great efficacy. Easy to use.

Model	C.L.	Code	Price
Copper Cleaner - Small	0,15	720311	
Copper Cleaner - Big	1	720312	









Model	C.L.	Code	Price
Silver Cleaner - Small	0,15	720301	
Silver Cleaner - Big	1	720302	



BISTRO, STAINLESS STEEL SPRAY
Cleans and shines stainless steel and aluminium surfaces. Spray without propellant gas.

	Code	Price
500ml bottle with spray top	720362	



BISTRO STAINLESS STEEL CLEANING CREAM
Cleans and polishes stainless steel, particularly professional kitchen fittings. Cleans and polishes with a single application.

C ml	Code	Price
250	720360	



BISTRO VITROCERAMIC CLEANER
Cleans and eliminates any residues. Forms an invisible protective layer, making maintenance easier.

C ml	Code	Price
250	720358	

CLEANING PRODUCTS



HAND DISHWASHING LIQUID CLEANER
Concentrated detergent, recommended dose: 0.3% (i.e.: 3 g/L).

	Code	Price
1liter plastic jug	720035	
5 liters plastic jug	720036	



NEW!

AUTOMATIC DISHWASHING LIQUID CLEANER
Automatic dishwashing concentrated liquid for industrial dishwashing machines, with highly concentrated active ingredient (≈ 30%). Heavy duty degreasing power. High performance - it only requires a portion of 3 ml per litre of water.

	Code	Price
5 litre jug	720210	



RINSING AND DRIYNG LIQUID FOR DISHWASHER
Dishwashing liquid suitable for hard water. Formulated to include agents that help water run off smoothly, so crockery drains and dries more easily.
Also removes lime scale residue to make crockery shine.

	Code	Price
5 liters plastic jug	720212	



SCRUB PASTE
For scrubbing, cleaning and polishing.
Special for stainless steel and enamel surfaces, easy to rinse. No streaks.

	Code	Price
Bottle of 750 ml	720062	



MULTI-USE CLEANER
Suitable for cleaning all washable surfaces: tiled floors, linoleum, coatings, walls (washable paint), etc. Recommended dose: 5 g/litre.

	Code	Price
5 litre jug	720208	

NEW!



DISHWASHER TABLETS
Enzyme formula for more effective cleaning of the toughest marks. Lemon scent.

	Code	Price
150 tablets x 20g	720410	



FLASH NET DEGREASING
Extremely powerful degreaser for all surfaces. Effortlessly eliminates all types of stains.

	Code	Price
750 ml bottle with spray top	720004	



WINDOW CLEANING SOLUTION
Cleans and shines windows and glass surfaces without leaving a trace.

	Code	Price
750 ml bottle with spray top	720039	



HAND PRESSURE SPRAYER
Adjustable jet nozzle for continuous or intermittent spraying. High performance pump. Not suitable for use with food products. Translucent polyethylene reservoir.

	Code	Price
1.3 liter sprayer	710221	



DETERGENT DISPENSER
Allows easy proportioning, fits perfectly in all 5 L plastic jugs. approved for food products.
Flow 28 ml +/- 2 ml per spray.

	Code	Price
Ø 40 mm thread	720050	

SPECIAL CLEANERS



INDUSTRY SANITIZER SPRAY
Compliant with disinfection standards. TP2 biocide
3 in 1 action: cleans, degreases, disinfects. Complies with standard tests:
EN 1040 Bactericide (5 mins at 20°C) EN 1276 Bactericide (5 mins at 20°C) NF T72-300 Bactericide (5 mins at 20°C) EN 13623 Bactericide (60 mins at 30°C) EN 1275 Fungicide (15 mins at 20°C).

	Code	Price
NEW! 750 ml bottle with spray top	720200	
5 litre jug	720205	



BLEACH TABLETS
Concentrated tablets to dilute in water (1 to 2 per 10L). Disinfects and cleanses walls, floors, linens and toilets as well as utensils used for food (must be rinsed).

	Code	Price
Plastic bottle of approximately 150 tablets (500g)	720066	



SCOURING SOLUTION FOR OVENS
Designed for cleaning ovens, grills, roasters, etc. It dissolves all type of residues (even carbonized). Professionnal use only.

	Code	Price
5 litre jug	720225	



DEGREASER TABLETS FOR FRYER
Powerful anti-grease action for fryer trays and other metal utensils. Removes cooking grease and burns. Ideal for fryers, fondue pots, and all other greasy pans and utensils. No need to scrub or pre-wash.
Complies with regulations for cleaning products and material in contact with foodstuffs.

	Code	Price
100 tablets x 20g	720413	



SANITIZING WIPES
For material and surfaces. A bactericide and fungicide. Wipe dimensions: 200 x 200mm.

	Code	Price
200 unit round container	720092	



DESCALING CLEANERS
Descaling cleaning solution, mint scent, eco-refillable. Cleans and descales surfaces with limescale residue such as tiling, taps, toilet facilities and more. Pleasantly scented.

	Code	Price
750 ml bottle with spray top	720231	



STAINLESS STEEL CLEANER
Protects and shines – no rusting – prevents dust. Prevents grease from sticking. Specially designed products for cleaning stainless steel, chrome and aluminium surfaces with shiny or satin finishes. Gets rid of fingerprints, rainbow discolouration and various types of dirt without leaving streaks. Leaves a protective film behind.

	Code	Price
500 ml bottle with spray top	720401	



FURNACE CLEANER
Shifts burnt-on grease and offers quick, efficient cleaning of ovens, rotisserie ovens, grilles, barbecues and more.

	Code	Price
500 ml spray	720013	

HAND WASHING



ANTI-BACTERIAL HAND SOAP
Cream wash which acts against microbes: Bactericide (5 mins at 20°C) Fungicide (5 mins at 20°C).

	Code	Price
5 litre jug	720220	



COTTON FLOWER HAND WASH
Antiseptic lotion, produces a mousse at the touch of the pump. This cotton flower bactericide lotion's mousse texture means you save on the amount of product you need to use. Bactericide (5 mins at 20°C).

	Code	Price
1 L plastic bottle with pump	720221	



NAIL BRUSH WITH SUPPORT
Brush double face. Fibers nylon L 13 and 9 mm.
Adhesive doubles in front of back of the support.

L mm	W mm	H mm	Code	Price
115	58	35	150522	



NAIL BRUSH
Hard fibre. Optional: stainless steel chain.

	L mm	W mm	Code	Price
Brush	128	45	150518	
Chain	1050		150520	

SAVE 70% ON YOUR ELECTRICITY CONSUMPTION COMPARED TO TRADITIONAL HAND DRYER (1)



IPX1 Protection

TURBO HAND DRYER
Combining fast drying speeds with low energy consumption, this powerful hand dryer is an environmentally friendly hand drying solution.Features a robust brushed stainless steel body and modern design.
High speed motor: 29,000 rpm, drying time of around 15 seconds, 3 year guarantee, 240 volt single-phased 50/60Hz.
(1) based on average use of 150 times per day.

L mm	D mm	H mm	W	Code	Price
256	174	149	1000	730018	



"TURBO" STAINLESS STEEL WALL-MOUNTED HAND DRYER
Monobloc brushed motor. Power usage of 500 to 1150 W. IPX & "Class 1" (protective earth) electrical protection, 10 to 15-second drying time. Air output speed of 215 to 380 km/h, sound level of 65 to 72 dB. Auto-regulated heat <40°C, shiny stainless steel vandal-proof frame.
Power 240 V – 50-60 Hz

L mm	W mm	H mm	Kg	Code	Price
180	152	260	3	730015	



STAINLESS STEEL SOAP DISPENSER
Brushed stainless steel.
Activated by a push bottom at the front, easy to refill on the top.
Soap level visible. Wall-mounted.

W mm	D mm	H mm	C.L.	Code	Price
115	105	205	1	730011	



SOAP DISPENSER
Easy to fill via the top, with a window to indicate how full it is.
Easy-clean detachable reservoir.
Push button distribution, non-drip system.
ABS wall fixing and reservoir.
Lockable with key. Stainless steel mechanism.

W mm	D mm	H mm	C.L.	Code	Price
115	103	200	0,8	730009	

LIMITED SOUND LEVEL



ABS WALL-MOUNTED HAND DRYER
Monobloc brushed motor. 2000 W electricity consumption, IPX "Class 2" electrical protection. Drying time of 18 seconds, air output speed of 65 km/h. Sound level of 60 dB, heated air output, vandal-proof and with white ABS frame. Power 240 V – 50-60 hZ, 2-year warranty.

L mm	W mm	H mm	Kg	Code	Price
240	250	260	2,32	730012	



Presented with pedal + bag holder option

120 LITRE WITH WHEELED BIN

Heat and cold resistant: -20° to +80°C.
- With lid, no pedal.
- Front handle for collecting purposes.
- Sterilisable.
- 2 wheels Ø 100mm.

High-density polypropylene.

L mm	W mm	H mm	Code	Price
550	480	930	**150382**	



TRASH BIN WITH WHEELS

Fitted with 2 rubber tyre wheels. Front handle for collection vehicle. It complies with standard EN 840-2.

L mm	W mm	H mm	C.L.	Code	Price
550	480	930	120	**150380**	



APARTMENT BLOCK BIN

With hookable lid.
Lockable for safe closing and easy manipulation.
Shock-resistant polypropylene.
Capacity: 80 litres.
Dimensions excluding handles: diameter 550 mm, H 470 mm.

Ø mm	H mm	Code	Price
660	570	**150390**	

HANDLING SYSTEM FOR PICK-UP VEHICLES



RECYCLING BINS

120 litre bins, grey body.
With coloured lid for the different types of waste.

L mm	W mm	H mm	Lid color	Code	Price
550	485	930	Blue	**150381**	
550	485	930	Green	**150384**	
550	485	930	Yellow	**150385**	
550	485	930	Red	**150387**	





PEDAL + BAG HOLDER RING

For 120 L bin réf. 150380 to 150387. Galvanised.
Easy assembly, no tools required.

Code	Price
150383	



"CLIC-CLAC" PORTABLE BIN BAG HOLDER

- Pedal-operated opening
- Facilitates placing and removing rubbish bags.
- Stainless steel frame.
- 2 pivoting wheels Ø 100 mm with non-staining tyres.
- 100 and 110 litres bags.

W mm	D mm	H mm	Code	Price
590	405	960	**857930**	



PORTABLE BIN BAG HOLDER

- Pedal-operated lid.
- Strap-fixed bag.
- Set of 6 colour recycling labels.
- Lid and base can be detached for cleaning.
- Handle-operated lid, 2 Ø 75mm tyre wheels.
- For 110L bags.
- Stainless steel tube structure, polypropylene base and lid.

W mm	D mm	H mm	Code	Price
488	359	864	**857920**	



STAINLESS-STEEL BIN-BAG HOLDER

- Pedal-operated lid.
- Strap-fixed bag.
- Comes with a set of 6 colour labels with recycling symbols.
- 2 PVC Ø 50mm wheels for handling.
- For 110L bags.
- Upright frame: 40 x 40mm. - Horizontal frame: 2 mm thick.
- Stainless steel lid and container.

W mm	D mm	H mm	Code	Price
450	360	820	**857911**	



SQUARE BIN

Polypropylene pedal bin.

W mm	D mm	H mm	C.L.	Code	Price
195	245	225	4	**159082**	



45 L

70 L

90 L

TRASH BIN WITH PEDAL-OPERATED LID

Polyethylene. Colour: white.
Wheels fitted on the 106 litre model.
45-litre model suitable for shop interiors.

W mm	D mm	H mm	C.L.	Code	Price
410	390	600	45	**150370**	
500	410	670	70	**150371**	
500	410	820	90	**150372**	

BAKERY VACUUM CLEANER

- Stainless steel tank
- Flour microfilter
- Antistatic system to prevent the buildup of electrical charges due to flour suction
- Optional, a special high temperature resistant vacuum kit (710502).

Delivered with 1 antistatic hose L 250 cm, 1 metallic tube Ø 40 mm, 1 flat nozzle with brush, 1 crevice nozzle and 1 round brush.
230 volts single-phase, 50/60Hz.

HEALTH: HELPS PREVENT DISPERSION OF FLOUR DUST



THE MOST COMPACT ANTISTATIC VACUUM CLEANER

SM25 VACUUM CLEANER
Designed for small bakeries. Stainless steel bowl Standard cotton filter

	Code	Price
With standard kit	710503	
With oven kit	710500	
Spare microfilter bag	710505	

Characteristics	SM 25	CM 56
Tank capacity	25 L	56 L
Motor	1	2
Power	1400 W	2x1200 W
Air flow m^3/H	198	396
Vacuum mm H^2O	2200	2410
Noise	62 db	66 db
Width	450	540
Depth	440	540
Height	600	900
Weight	11 Kg	25 Kg

ANTI-FOULING DUST BAG



CM56 VACUUM CLEANER
Designed for medium production bakeries Stainless steel bowl Standard cotton filter.

	Code	Price
With standard kit	710506	
With oven kit	710509	
Spare microfilter bag	710507	



SPECIAL OVEN VACUUM KIT
Made with high temperature resistant materials,
this kit allows cleaning all bakery ovens thanks to its nestable tubes.
The kit includes:
- 1 steel/ceramic hose, length 3m.
- 2 aluminium tubes with sleeving, L 1m.
- 1 aluminium tubes without sleeving, L 1m.
- 1 squeegee nozzle with silicone squeegee.

Weight 4,5 kg Coupling, Ø 40 mm.

	Code	Price
	710502	

VACUUM CLEANER

- Large area antistatic filter cartridge (3m3) specially designed for fine dust / filtration 3 microns.
- Outside manual filter shaker handle in case of fouling.
- Quick releasing bowl for easy cleaning.



ASM220 vacuum cleaner with optional 710502 oven kit

ASM220 VACUUM CLEANER
Designed for higher production bakeries.
High-filtration vacuum cleaner = fewer particles left in the air.
DUSTSTOP system to prevent filter blockages.
Stainless steel epoxy bowl.
2 independent switches.

	Code	Price
With standard kit	710512	

Characteristics	220 DS
Tank capacity	20 L
Motor	2
Power	2300W
Air flow m^3/H	360
Vacuum mm H^2O	2300
Noise	75 db
Width	500
Depth	560
Height	1000
Weight	31 Kg



DUST VACUUM CLEANER
Designed for cleaning sales areas, offices, changing rooms, etc.
Supplied with Ø 32 mm flexible hose 2 metres long, 2 straight tubes + 1 bent tube, 1 brush 270 mm long, 1 round brush, 1 suction nozzle and 1 primary filter.

	Code	Price
Cleaner	280495	
10 bags 9L	280491	



WET AND DUST VACUUM CLEANER
Designed for cleaning sales areas, offices, changing rooms, etc.
Supplied with Ø 32 mm flexible hose 2.4 metres long, 2 straight tubes + 1 bent tube, 1 water sensor 300 mm long, 1 dust Wheel sensor 300 mm long.

	Code	Price
Cleaner	280493	
10 bags 15L	280492	

Characteristics	280495	280493
Tank capacity	9	9/15[1]
Motor	1	1
Power	580 W	1200 W
Air flow m^3/H	31,5	40
Vacuum mm H^2O	2050	2500
Noise	-	-
Width	340	355
Depth	340	355
Height	350	510
Weight	5,8 Kg	7,1 Kg

[1] Water / Dust

INSECT KILLER LAMPS



EK 30



EK 80

DESTROYERS OF FLYING INSECTS WITH RAILING
- Kill insects by electrocution.
- Place on a worktop or hang on a wall.
- Detachable insect collector.
- Easy-clean grill.
- Complies with European standard EN 60 335-2-59.
- Stainless steel.
- Power: 230V.

Model	Covered surface	W	L mm	D mm	H mm	Kg	Numb. tubes	Hz	Code	Price
EK 16	40 m²	16	350	140	260	4	2 x 8 w	50	**731109**	
EK 30	80 m²	30	510	140	260	6,5	2 x 15 w	50	**731110**	
EK 80	240 m²	72	660	140	260	8,5	2 x 36 w	50	**731111**	

Model	W	L mm		Code	Price
uv tubes for electrocution trap					
EK 16	8	300		**730130**	
EK 30	15	300	old model	**730131**	
EK 80	36	600		**730132**	
Glu/ EK30	15	400		**730133**	



INSECTICIDE
Stuns flying insects: mites, wasps, flies, etc.
A discreet, pleasant scent.

	Code	Price
Spray 750 ml	**730216**	



FLYING INSECT GLUE TRAP
- Glue trap.
- Contemporary and discreet design.
- Can be placed on a worktop (feet provided) or hung on a wall.
- 15W and 30W.
- 15W version: greater discretion and saves space.
- Quick, easy handling of glue traps.
- Detachable collector.
- Open at the top to increase distribution of UV light.
- Easy maintenance.
- Highly effective UV tubes (code 730133).
- Designed for use with GLUPAC© plates impregnated with pheromones.
- Aluminium and ABS structure.
- 230 Volts single-phase/50Hz.

Model	Covered surface	W	L mm	D mm	H mm	Kg	Hz	Code	Price
HL 15	40 m²	15	588	118	248	4,5	50	**730107**	
HL 30	80 m²	2 x 15	588	118	404	5,7	50	**730108**	



GLUPAC© GLUE PLATES
Fast and easy insertion into traps. Protective sheeting covered with silicone protects the plate before use, and is easily removed without coming into contact with the glue.
Highly resistant to drying out, remains effective for over 4 weeks.
Contains Z9 tricosene pheromones to attract insects.
Pack of 6 large plates for HL 30. Plates can be separated in 2 for the HL 15 model.

L mm	H mm		Code	Price
545	310		**730134**	

IT IS RECOMMENDED TO CHANGE THE LIGHT TUBE AS SOON AS ITS INTENSITY REDUCES IN ORDER TO RETAIN THE EFFICACY OF THE UNIT.

INSECT TRAPS



NEW!

RODENT TRAPS
Ready-to-use rodenticide paste for use with rodents.

	Code	Price
15 packs-10g	**730213**	



CRAWLING INSECT KILLER
Long-acting. Effective and quick, with a discreet scent.

	Code	Price
Spray 750 ml	**730217**	



MEAL MOTH TRAP
Meal moth trap, fitted with a pheromone-based bait. Environment-friendly and odourless.

Dim. cm		Code	Price
6,5 x 30	12 unit pack	**730212**	



"BLAT'CLAC" COCKROACH TRAP
Convenient for German and Oriental cockroaches. Place every 2 or 3 metres in infested buildings, under or behind walls. Suitable for insect killing or for prevention. Toxic free. Disposable.

Dim. mm		Code	Price
65 x 300	10 unit pack	**730220**	



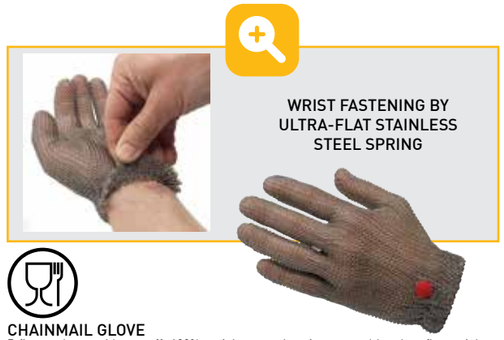
NOVACLAC CRAWLING INSECTS
Trigger applicator bottle with ready-to-use insecticide spray, long-lasting action against flying and crawling insects: spiders, cockroaches, fleas, etc.

	Code	Price
1 litre plastic bottle	**720107**	



"RATUCLAC" RAT AND MICE TRAP
Trap for rats, black rats, field mice, brown rats, dormice, etc. Suitable for use in case of mice invasion – each plate may catch up to 10 or 12 small rodents. Disposable sticky tablets, biodegradable and toxic free.

Dim. mm		Code	Price
190 x 280	10 unit pack	**730215**	



CHAINMAIL GLOVE
5 finger gloves without cuff, 100% stainless steel; wrist secured by ultra-flat stainless steel spring, ensuring perfect grip and handling. Ambidextrous. Machine washable. Conforms to the standard EN 1082-1.

Size		Disc colour code	Code	Price
6-6 1/2	XS	Green	**100036**	
7-7 1/2	S	White	**100037**	
8-8 1/2	M	Red	**100038**	
9-9 1/2	L	Blue	**100039**	



PAIR OF CUT PREVENTION GLOVES
Fine weave, seamless gloves. Provide maximum dexterity. Very soft texture, comfortable over long periods. Washable and suitable for food contact. Compliant with CE 1935/2004 regulations, EN 388:2003 (4.3.4.x) standards and EN 420:2003+A1:2009 standard (dexterity 5). High-performance polyethylene HPPE fibres. Coating free.
1-thread structure. 8cm elasticated cuff.

Size	Code	Price
7	**467023**	
8	**467024**	
9	**467025**	



CUT PREVENTION GLOVE
Glove offering a high level of protection against cuts. Ambidextrous.
Recommended in the food industry for cutting meat and cleaning sharp objects and equipment: knives, electric slicers, etc.
Glove made of PEHD fibre and polyester knit, seam-free and flexible for optimum comfort.
Ambidextrous and machine washable at 70°C.
EC Category II. In compliance with norms CE EN 420-94 and EN 388-94.

Size	Code	Price
7	**467012**	
8	**466620**	
9	**466621**	



TEMP-ICE GLOVES
Nitrile-coated gloves. Inner insulating fabric.
L 260mm.
Watertight in moist environments.
Excellent grip suitable for handling frozen goods.
Machine washable, performance guaranteed up to five washing cycles at 60°C.
CE-certified gloves: EN 511/02X and EN 3888/3222.

Size	Code	Price
		Pair
8	**773028**	
9	**773029**	
10	**773030**	



COLD PROTECTION GLOVES
Made of leather with insulating lining for efficient hand protection when handling deep-frozen or frozen products. In compliantce with EC standards on Individual Protection Equipment (EPI).

Size	Code	Price
		Pair
9	**468988**	
10	**468983**	



SPECIAL DISHWASHING GLOVES
Nitrile rubber gloves, non-flock lined, chlorinated inside and outside. Anti-sliding finish. Long sleeves for forearm protection.

Size	L mm	Code	Price
			Pair
7	460	**730253**	
8	460	**730254**	
9	460	**730255**	



YELLOW LATEX GLOVES

L mm	Size	Code	Price
300	6/7	**730256**	
300	7/8	**730257**	
300	8/9	**730258**	



HEAT INSULATION MITTENS
In compliance with European standards EN 420 (innocuousness), EN 388 (mechanical risks) and EN 407 (thermal risks) Made of leather, double fabric inner layer, for temperatures up to 250°C.

Model	Sleeve mm		Code	Price
				Pair
S	100	Mittens	**773001**	
L	200	Mittens	**773002**	
S	100	Gloves	**773011**	
L	200	Gloves	**773012**	





PAIR OF INSULATED GLOVES
100% cotton. Exterior treated to resist heat up to **205°C.**
Meets the following norms: NF EN 420, NF EN 388: mechanical risks, NF EN 407 : thermal risks.

Size	Code	Price
S	**130340**	
M	**130342**	
L	**130344**	



POT HOLDERS
Made of flexible silicone, colour: red. For hot containers up to 300°C. They prevent sliding and ensure a good grip. Washable, even in a dishwashing machine for better hygiene. Rot-proof.

L mm	W mm		Code	Price
				Pair
200	130		**773025**	



TEMPCOOK GLOVES
Heat-protective, watertight gloves. Anatomical shape with long forearm protection.
Cotton lined for comfort.
Non-slip coating on palm and fingers.
Suitable for food contact and handling straight out of the oven with temperatures of up to 250°C for 15 seconds.
Complies with CE standards protecting against mechanical risks (EN 388), heat (EN 407) and cold (EN 511). Length 450mm. White nitrile.

Size	Code	Price
		Pair
S	**730030**	
M	**730031**	
L	**730032**	

(1) Handwash only

APRONS



VALET'S APRON
With flap. 50% polyester, 50% cotton, 270 g/m².

L mm	W mm	Pocket	Colors	Code	Price
1020	950	Yes	Blue	**130160**	
1020	950	No	Blue	**130155**	
1020	950	Yes	White	**130150**	
1020	950	No	White	**130145**	
1020	950	Yes	Black	**130151**	
1020	950	Yes	Grey	**130152**	



CHEF'S APRON
100% cotton, 270 g/m2.
Wide aprons enveloping the whole waist.

W mm	H mm		Pgk	Code	Price
1020	600	Apron	1	**130140**	
1020	900	Waist apron	1	**130135**	



CHAINMAIL APRON
Soft, reversible apron.
Equipped with a VITOFIX strap. Stainless steel chainmail. Protection level certified EN412 level II. Suitable for deboning

L mm	W mm	Size	Code	Price
600	560	Small model (less than 1.65 m)	**100046**	
750	560	Large model (more than 1.65 m)	**100047**	



SERVING BATTEN
100% pure white cotton 180 g/m2.

L mm	W mm	Code	Price
770	550	**281048**	



WHITE OCEAN APRON
Tubular polyethylene apron.
Soldered tie: adjustable length.
Easy cleaning with 80°C water and degreaser. Extremely resistant to animal fats and blood. Usage temperature of 0°C to 90°C.

L mm	W mm	Th. µ	Code	Price
				Set of 10
1150	900	300	**716723**	



NITRILE PROTECTIVE APRON
Double-sided nitrile coated apron on polyester backing. Easy to wash in 60°C water. Ideal for laboratories and dishwashing. Adjustable neck strap. Elastic hook on the back. Resists hot liquids, animal fat and blood. Easy to wash under a hose. Usage temperature: 0°C to 130°C. Colour: white. Compliant with the EN 89-686 standard EN 340: 2003

L mm	W mm	Th. µ	Code	Price
1150	900	500	**130130**	



WHITE VINYL APRON
Adjustable neck tie. Resistant to common cleaning products. Designed for dishwashing. Hook and elastic fastening. Easy cleaning with 30°C water and degreaser. Temperature of use: 50°C maximum. In compliance with DE 89/686.

L mm	W mm	Th. µ	Weight g	Code	Price
1000	750	200	405	**130175**	
1150	900	200	315	**774001**	
1300	900	200	350	**774003**	



FISHMONGER'S APRON
Adjustable neck strap, elastic hook on the back. Resists animal fat and blood. Use at -20°C to 100°C. Wash at 80°C max. Thickness 30/100. Polyurethane. Standard CE EN 647.

L mm	W mm	Th. µ	Weight g	Code	Price
1150	900	300	355	**130217**	

PROTECTION CLOTHES



PROTECTIVE GOGGLES
Polycarbonate nano-screen for eyes. Blocks 99.9% of UV rays.
Side and forehead protection. Slide adjusters on side arms.
Blue frames.

	Code	Price
Pair	**139004**	



BODYWARMER GILET
Stand-up collar and elasticated waist. Navy blue padded style with 2 front patch pockets + a chest phone pocket with flap + 1 inside pocket.
Zip fastening. Elasticated sleeve holes.
Composition:
Exterior: 65% polyester, 35% cotton. 100% polyester hygienic lining.
Padding: 100% polyester.
Individual protection complies with CE EN 340 standard.

Size	Code	Price
S	**716751**	
M	**716752**	
L	**716753**	
XL	**716797**	
XXL	**716759**	

FIND MASKS, FORAGE CAPS AND MOBCAPS IN THE CATALOGUE



BOOTS, CLOGS



"AUVERGNE" BOOTS
Food industry safety boots. Chemical resistant "LonglifeSystem" upper. Anti-bacterial treatment. Reinforced heelcap to support the foot. Side protection for anklebones. Smooth for easy maintenance. Sole with self-cleaning, multi-directional studs and a marked, non-slip heel for use on smooth, greasy, wet floors. Adherence coefficient > 65% compared to the standard (0.25). White/blue. 220-joule steel tip. PVC upper and sole. Compliant with Standard EN 345-1.

Size	Code	Price
		Pair
36	**130536**	
37	**130537**	
38	**130538**	
39	**130539**	
40	**130540**	
41	**130541**	
42	**130542**	
43	**130543**	
44	**130544**	
45	**130545**	
46	**130546**	



BLACK SWEDISH CLOGS BLACK
Wooden sole.
Soft leather upper with no strap.
Non-slip raised sole.
No toecap. Weight 650 g.

Size	Code	Price
		Pair
38	**770238**	
39	**770239**	
40	**770240**	
41	**770241**	
42	**770242**	
43	**770243**	
44	**770244**	
45	**770245**	

SHOES, CLOGS

ULTRA-LIGHT



E-TECH SAFETY CLOGS BLACK
Composite 200-joule toecap protection.
Flexible PVC detachable innersole with massaging texture.
Non-slip rubber sole that sticks
exceptionally well to wet, greasy floors. Shock absorber on heel. Washes at 30°C.
Weight: 180 grams (European size 38) Complaint with the 20345 standard: 2004 SRC - S2.

Size	Code	Price
		Pair
36	774136	
37	774137	
38	774138	
39/40	774140	
41	774141	
42	774142	
43	774143	
44/45	774145	
46	774146	
47	774147	



ROTATING DETACHABLE ELASTIC STRAP

WHITE SILVO SAFETY CLOGS
"Drytec" lining. Detachable innersole. Light, non-slip polyurethane sole. Machine washable up to 30°C. Steel safety tip, 200 joules. Breathable, durable microfibre upper. Complies with CE EN ISO 20345:2004 SB E A SRC standard.
Weight: 395 g (T42).

Size	Code	Price
		Pair
35	280434	
36	280435	
37	280436	
38	280437	
39	280438	
40	280439	
41	280440	
42	280441	
43	280442	
44	280443	
45	280445	
46	280446	

SAFETY SHOES
Specially designed for the food industry.
Can be washed with soap and water.
Extremely breathable lining, quick drying.
Abrasion resistant and sweat-resistant.
Quilted top upper for improved ankle comfort.
Polyurethane sole, resistant to grease and cleaning products.
Steel safety tip, 200 joules. Type 52. Breathable synthetic upper, water repellent and hypoallergenic. Adhesion coefficient meets standard EN ISO 20344: 2011 and EN ISO 20345: 2011 SRC quality. Weight: 430 g (T42).

SYNTHETIC, STEEL TIP

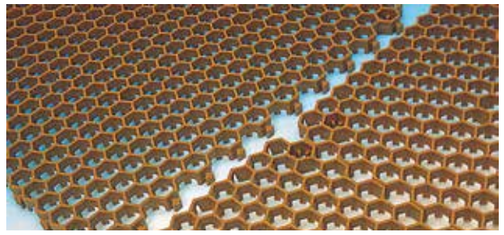


Size	Code	Price
		White, pair
36	774036	
37	774037	
38	774038	
39	774039	
40	774040	
41	774041	
42	774042	
43	774043	
44	774044	
45	774045	
46	774046	



Size	Code	Price
		Black, pair
35	280184	
36	280185	
37	280186	
38	280187	
39	280188	
40	280189	
41	280190	
42	280191	
43	280192	
44	280193	
45	280194	
46	280195	
47	280196	

CARPET



HONEYCOMB DUCKBOARD (1M²)
Allows working in wet areas while keeping the feet dry. Polyethylene alveolar structure, anti-slip, quick assembly and disassembly by clipsage. Set of 4 slabs 500 x 500 x 20 mm

Color	Pkg	Code	Price
Set			
Toffy	m2	779011	

MORE ABSORBENT AND MACHINE WASHABLE MICROFIBRE



ANTI-HUMIDITY MAT
Absorbs moisture and dust. Machine-wash at 30°C. Flecked grey. Rubber + vinyl sole. Polyamide.

L mm	W mm	Th. mm	Code	Price
900	600	9	150540	

SANITARY



WC BRUSH + BASE KIT
White polypropylene.
White nylon fibre brush.

Ø mm	H mm	Code	Price
140	350	159083	

NEW!



TOILET BRUSH HOLDER
Stainless steel brush holder, collecting bowl and plastic brush fibres.

Ø mm	H mm	Code	Price
98	380	159085	

NEW!



URINARY PADS - MINT SCENT
Anti-stain enzyme cleaning action. Highly concentrated mint deodoriser.

	Code	Price
40 tablets x 18g	720418	



DESCALER FOR BATHROOM AND TOILETS
De-scales, cleans, shines, disinfects and deodorizes bathrooms, toilets, taps, ...

	Code	Price
75 cl	720049	



MINT-SCENTED TOILET CLEANING GEL
Cleans, descales and shines toilet facilities.

	Code	Price
1 L	720052	

NEW!



URINAL SCREEN - MANGO SCENT
With "Anti-splash" spikes. With enzyme action to clean the urinal and eliminate bad odours. High-power mango scented deodorant.

	Code	Price
10 urinal screen	720419	

FIRST AID

PURSUANT TO SECTION R232 1-6 OF THE LABOUR CODE, ALL COMPANIES HAVING MORE THAN ONE EMPLOYEE MUST PROVIDE A FIRST AID KIT IN EACH AND EVERY WORK PLACE, SUITED TO THE NATURE OF THE RISK, AND EASILY ACCESSIBLE FOR USERS.



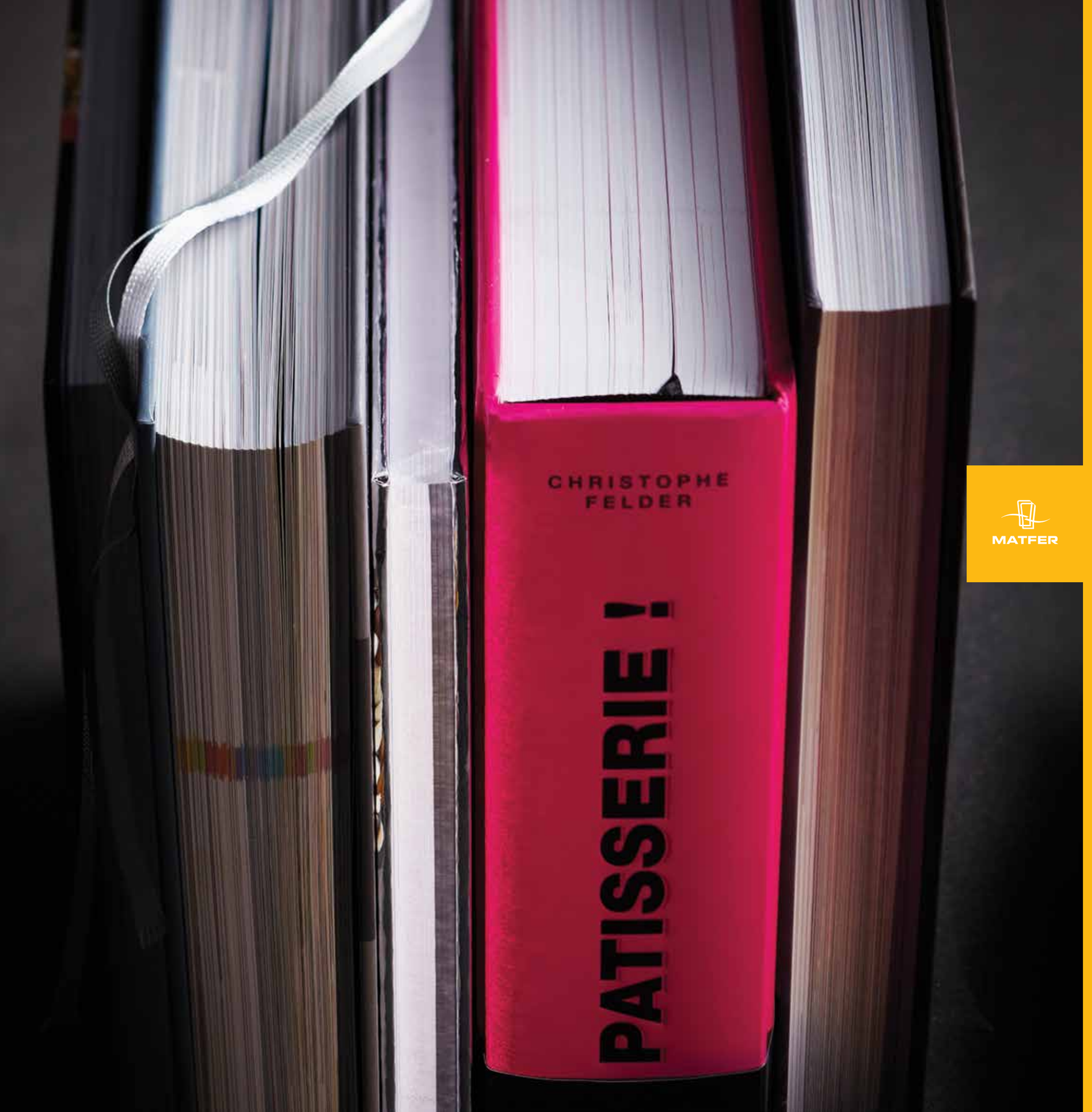
FIRST AID KIT
1 insulating survival coat (2.20 x 1.40m) + 1 leather finger-stall + 1 pressure pad 10 x 10 cm + 1 stainless steel splinter forceps + 1 elastic ankle band 5 cm x 3 m + 1 elastic ankle band 7 cm x 3 m + 4 sanitizing and bactericidal wipes + 4 dry wipes + 4 soothing wipes + 1 pair of stainless steel scissors + 1 fabric plaster 2.5 cm x 5 m + 1 pair of gloves + 18 Urgo pads in 3 sizes + 10 sterilized compresses 20 x 20 + first aid notice.
FIRST AID KIT FOR COMPANIES WITH A STAFF OF LESS THAN 12.

Code	Price
465191	



FIRST AID CABINET
1 door. Epoxy powder coated steel structure.
Lock with key. 2 shelves – 1 plastic rack.

L mm	H mm	D mm	Code	Price
310	455	145	159041	



BOOKS

Editions Jérôme Villette, a subsidiary of the Matfer Bourgeat Group, promote the work of world-renowned Chefs.
In our constant quest to assist apprentices and professionals seeking new ideas, we also offer a range of the best books in French gastronomy.

Professional training	514 - 516
Lenôtre	517
Croquembouches and Le Petit Jérôme	518
Bakery and Sandwiches	519 - 521
Pastry	522 - 527
Catering and receptions / Ice creams, chocolate and confectionary	528 - 529
Kitchen and Cocktails, wines and spirits	530 - 535

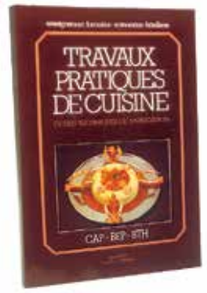


Format (mm) : 210 x 297
Pages : 384

Code	Price
812065	

LE LIVRE DU PÂTISSIER
de B. Deschamps et J.C. Deschaintre. Edition 2016.

Le livre du pâtissier répond aux exigences des référentiels d'examens les plus récents : CAP - BEP - BAC PRO -BP-MC.
Le livre offre un enseignement professionnel de qualité en adéquation avec les évolutions permanentes du métier.
Cette nouvelle édition est enrichie des dernières avancées technologiques et législatives dans les domaines de l'hygiène, des nouveaux produits et du matériel.

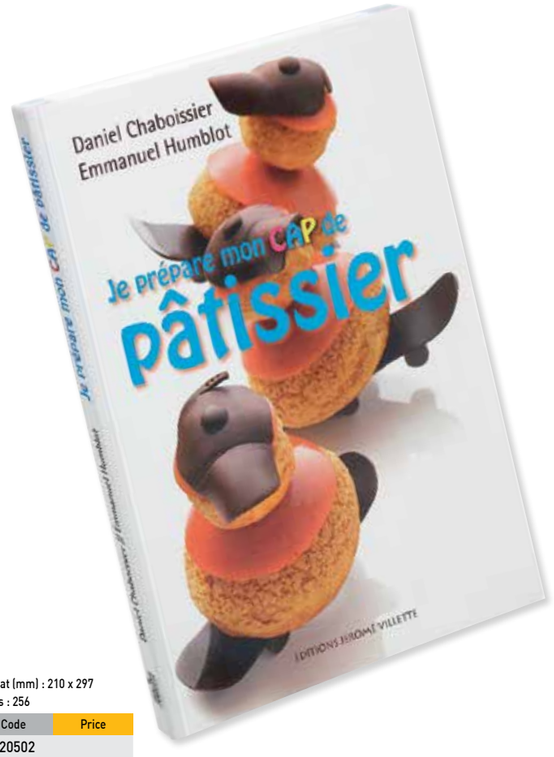


Format (mm) : 210 x 297
Pages : 320

Code	Price
812120	

TRAVAUX PRATIQUES DE CUISINE
de M. Maincent.

140 fiches techniques de fabrication, pour C.A.P. - B.E.P. - B.T.H.



Format (mm) : 210 x 297
Pages : 256

Code	Price
820502	

JE PRÉPARE MON CAP PÂTISSIER
de Daniel Chaboissier et Emmanuel Humblot.

Cet ouvrage est le "nouveau compagnon" des élèves, des apprentis pâtissiers.
Il répond point par point au référentiel du CAP pâtissier.
C'est également une source de référence en vue de **la préparation aux autres examens spécifiques de la profession** : mention complémentaire, baccalauréat professionnel, brevet technique des métiers...
La **progression** a été minutieusement étudiée.
Ce livre, divisé en chapitres, permet d'aborder aisément chaque leçon.
Des **fiches de synthèse** résument à la fin de chaque thème les points essentiels.
De même, une **fiche d'exercices** en fin de chapitre permet d'évaluer les connaissances technologiques acquises afin de mieux appréhender les objectifs de formation à atteindre.



Format (mm) : 210 x 297
Pages : 127

Code	Price
819134	

TECHNOLOGIE CULINAIRE
de X. Dehove, V. Pasquin, S. Bonnard, G. Sochas, P. Moulin et P. L'Hostes

Livre de l'élève niveau seconde. Comporte 26 thèmes du référentiel Bac Pro traitant des connaissances liées aux produits et préparations de base. Comprend des fiches détachables à compléter par l'élève pour favoriser l'acquisition des compétences.

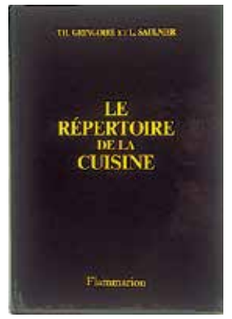


Format (mm) : 210 x 297
Pages : 498

Code	Price
819162	

TECHNOLOGIE CULINAIRE
de M. Maincent.

Ouvrage pédagogique pour la formation en restauration et hôtellerie.
Le personnel. Les équipements. Le matériel. Les produits. Hygiène et sécurité.

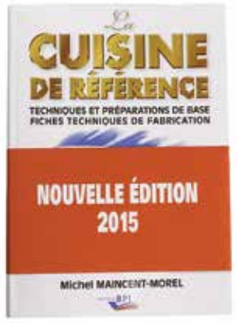


Format (mm) : 130 x 190
Pages : 240

Code	Price
819190	

LE RÉPERTOIRE DE LA CUISINE
de Th. Gringoire et L. Saulnier.

Lexique indispensable pour tous les professionnels.



Format (mm) : 210 x 297
Pages : 1040

Code	Price
819165	

CUISINE DE RÉFÉRENCE ET PRÉPARATIONS
Techniques et préparations de base - Fiches techniques de fabrication.
de M. Maincent ; Nouvelle édition complète.

Avec plus de 1000 pages et 3000 photos en couleur, cette nouvelle édition destinée à la formation sera un ouvrage utile pour tous les professionnels.



Format (mm) : 210 x 297
Pages : 160

Code	Price
819132	

GESTION APPLIQUÉE MERCATIQUE
de M. Montargot, V. Bignon, S. Chatelet et C. Rouault

Niveau Bac Pro 2de année. Livre de l'élève, commun aux 2 Bacs Pro "Cuisine et commercialisation" et "Service en restauration". Ouvrage complet traitant des situations dans les différents types de restauration avec des chapitres détachables sous forme de textes, tableaux à compléter.

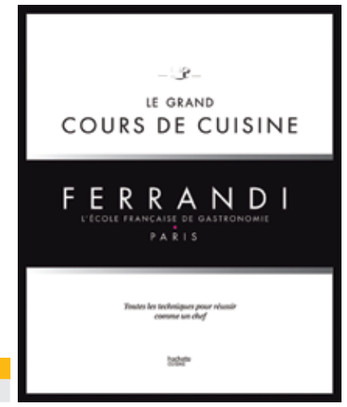


Format (mm) : 295 x 250
Pages : 688

Code	Price
819160	

PÂTISSERIE
De L'École Ferrandi

Tarte au citron, paris-brest, forêt noire... Le savoir-faire professionnel de FERRANDI Paris, accessible à tous ! 1500 gestes, tours de main et techniques. Pâtes, crèmes, décors... Des pas-à-pas accompagnés des conseils et astuces des Chef. 130 recettes parmi les plus grands classiques en 3 niveaux de difficultés pour mettre en application les techniques, ou bien par saison pour pâtisser toute l'année.

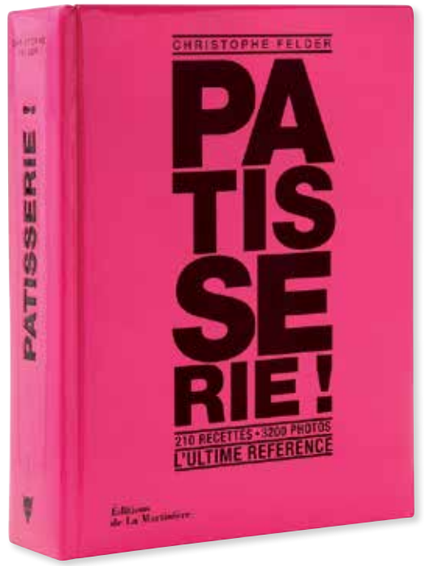


Format (mm) : 255 x 310
Pages : 695

Code	Price
819161	

GRAND COURS DE CUISINE DE L'ÉCOLE FERRANDI

Dans ce livre pédagogique, le lecteur trouvera :
- Des tables rondes des professeurs, qui présentent le sujet traité, donnent des conseils avisés, des trucs et astuces pour bien acheter, choisir et cuisiner les produits.
- Des pages techniques illustrées qui, à l'aide de 1500 photos de gestes, détaillent les techniques de base à maîtriser jusqu'au résultat final.
- Des recettes proposées en 3 versions, selon leur niveau de difficulté.



Format (mm) : 256 x 190
Pages : 860

Code	Price
813065	

PÂTISSERIE !
de Christophe Felder.

Toutes les leçons de pâtisserie de Christophe Felder, ancien chef pâtissier de l'Hôtel de Crillon, réunies en un seul volume, soit plus de 200 recettes illustrées de nombreux pas à pas. Une somme de 860 pages, qui met tout le talent et la pédagogie de Christophe à la portée des pâtissiers débutants. La référence en matière de pâtisserie.

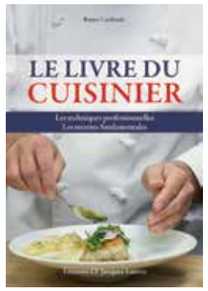


Format (mm) : 170 x 240
Pages : 316

Code	Price
819011	

WORKSHOP : FRUITS
de Thierry Molinengo.

Un recueil d'idées pour des assiettes de fruits gourmandes !
Le chef propose trente planches de fruit, près de quinze techniques de base et soixante techniques avec recettes, avec près de 600 pas à pas.



Format (mm) : 300 x 212
Pages : 840

Code	Price
819163	

LE LIVRE DU CUISINIER
de Bruno Cardinale.

Toutes les techniques de bases et les recettes fondamentales en plus de 2000 photos. La méthode de pas à pas pour maitriser toutes les techniques. 300 techniques professionnelles et les recettes fondamentales de base en cuisine sont présentées étapes par étapes, systématiquement illustrées de photos réalistes avec sous chacune d'entre elle, la description simple du geste professionnel et l'identification par des verbes ou mots clé de la technique abordée. Un manuel exhaustif et simple d'utilisation. Des applications culinaires classiques et modernes pour un entrainement efficace. Les applications culinaires sont présentées en vis-à-vis. La rubrique "phénomène physico-chimiques" aide à la compréhension des processus de transformations culinaires. Des fiches techniques sont disponibles dans le livre. Un livre pédagogique pour tous niveaux.



Format (mm) : 210 x 297
Pages : 288

Code	Price
820503	

JE ME PRÉPARE À DEVENIR CUISINIER
d'Eric Leautey et Robert Larini.
Suivant scupuleusement le référentiel de cuisine de l'éducation nationale, ce manuel scolaire saura séduire autant les élèves de CAP engagés dans des études de cuisine que les autodidactes souhaitant connaître sérieusement les bases et les produits de la cuisine pour en faire leur métier.
La pédagogie privilégiée est celle du "geste" à acquérir, sous forme de photos progression, plus de 130 recettes et les bons conseils issus de l'expérience des deux auteurs : l'un enseignant et l'autre professionnel habitué à la formation d'adultes et à la communication auprès du grand public. Avec plus de 700 images de qualité et une mise en pages claire et esthétique, vous n'aurez jamais eu autant de plaisir à apprendre dans un livre !
Les points forts :
- Beau-livre scolaire : illustrations superbe et importante (photos et dessins)
- Recettes claires et facilement réalisables, pédagogie par le geste
- Historique, hygiène, matériel de base, tous les produits de base, encadrés
- En annexe : lexique et questionnaires de connaissances avec réponses
- Livre "léger" à transporter, imprimé sur papier FSC de faible grammage.



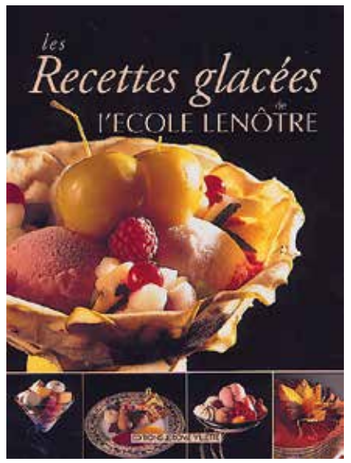
Format (mm) : 131 x 190
Pages : 103

Code	Price
819170	

AIDE-MÉMOIRE DE L'APPRENTI CUISINIER
de R. Labat.

Dans un format de poche, un guide pratique et formateur et un aide-mémoire utile pour tout professionnel.

ALL THE BOOKS "L'ÉCOLE LENÔTRE"
ARE BILINGUAL FRENCH ENGLISH



Format (mm) : 217 x 288
Pages : 174

Code	Price
813025	

LES RECETTES GLACÉES DE L'ÉCOLE LENÔTRE

The famous École Lenôtre unveils its expertise in ice cream technology, essential recipes, ice cream mixes, cones and plated ice desserts. Recipes are generously illustrated and include a step-by-step photo guide when necessary. These let professionals and skilled amateurs end their meals and receptions with a culinary piece de resistance that combines the subtlest flavours with harmonious shapes and colours.



Format (mm) : 220 x 285
Pages : 448

Code	Price
812011	

LENÔTRE HAUTE CRÉATION
de Guy Krenzer

Pour fêter les 60 ans d'excellence de la maison Lenôtre, 160 créations salées et sucrées époustouflantes de créativité, par le chef Guy KRENZER, double MOF.





Format (mm) : 220 x 285
Pages : 280

Code	Price
812012	

LA PÂTISSERIE
Classics and Creations de l'École Lenôtre.

90 recipes, for the traditional pastries of the Lenôtre Company to the contemporary creations realised, explained and illustrated in this book edited for the 50th birthday of the school.

CROQUEMBOUCHES

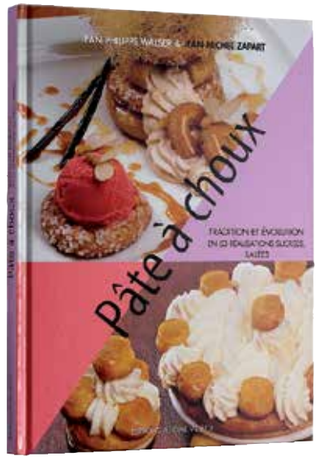


Format (mm) : 215 x 285
Pages : 160

Code	Price
812025	

CROQUEMBOUCHES FÉÉRIQUES

Dans ce 4e opus, l'incontournable spécialiste du croquembouche, Daniel Chaboissier, vous offre 21 nouveaux modèles de croquembouches qu'il a conçus à l'intention de toute la profession. Vous les découvrirez dans une présentation plus actuelle, avec ce qui a fait le succès des 3 précédents tomes, à savoir : la fabrication de chaque pièce illustrée pas à pas et présentée par des patrons à l'échelle, l'originalité des modèles et la précision des explications.
Tenant compte d'une demande de croquembouches pour d'autres occasions festives que celles traditionnelles, Daniel Chaboissier vous propose aussi des croquembouches plus petits, allant de l'individuel à 48 personnes, ainsi que de nouvelles techniques de fabrication qui facilitent la réalisation des choux et permettent de varier leur forme et leur couleur.



Format (mm) : 220 x 290
Pages : 152

Code	Price
812127	

PÂTE À CHOUX

Tradition et évolution en 53 réalisations sucrées, salées.
de J. Ph. Walser et J. M. Zapart.

Le vœu des auteurs est de valoriser les recettes traditionnelles de pâte à choux qui ravivent les souvenirs d'enfance : la religieuse, le paris-brest, le pont-neuf, le saint-honoré, l'éclair, mais aussi les choux à la normande, un duo amoureux, la corniotte, les churros, quelques brochettes originales ou coquetiers particuliers, ... Des goûters d'enfants illustrent le souhait des auteurs de transmettre à la nouvelle génération le plaisir du goût et des saveurs naturelles.
Des recettes, expliquées pas à pas, avec des produits de base mélangés de saveurs subtiles qui en font des recettes originales et délicieuses.

LE PETIT JÉRÔME



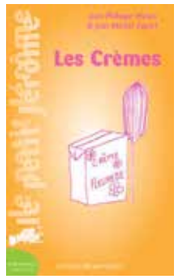
Format (mm) : 130 x 210
Pages : 96

Code	Price
820101	

DÉVELOPPER LES VENTES EN MAGASIN

de R. M. Lefetey.

Tous les trucs, astuces et bons conseils d'une boulangère, désormais formatrice, afin de développer la vente en magasin. A lire d'urgence pour se perfectionner. Pages couleur.



Format (mm) : 130 x 210
Pages : 96

Code	Price
820201	

LES CRÈMES

de J. Ph. Walser et J.M. Zappart.

Toutes les crèmes, à froids, à chaud, leur recette, leur confection, l'aromatisation, les variantes, trucs et astuces. Un répertoire indispensable en pâtisserie. Pages couleur.



Format (mm) : 130 x 210
Pages : 96

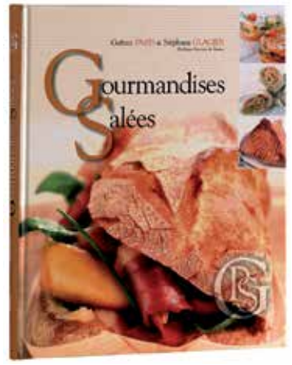
Code	Price
820102	

LE GOÛT RETROUVÉ DU PAIN

Par l'INBP.

Le pain retrouve sa place sur la table des consommateurs. Ce livre sera un guide utile pour mieux savoir faire, faire connaître et savoir vendre le pain au goût retrouvé d'autrefois. Pages couleur.

BAKING



Format (mm) : 212 x 270
Pages : 258

Code	Price
813038	

GOURMANDISES SALÉES

de Gaëtan Paris et Stéphane Glacier.

Un ouvrage consacré à l'activité "déjeuner" du boulanger-pâtissier.
Sandwichs, tartines, cakes, salades et autres idées gourmandes feront le régal de vos clients.



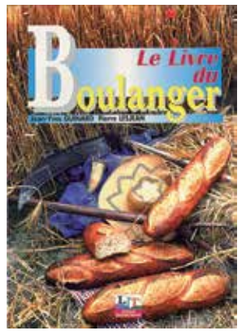
Format (mm) : 290 x 216
Pages : 244

Code	Price
811027	

LE GRAND LIVRE DE LA BOULANGERIE

Référence pour tous les professionnels du secteur, *Le Grand Livre de la Boulangerie* est le nouvel outil indispensable du boulanger, qui propose 100 recettes de trois experts en la matière: Thomas Marie, Meilleur Ouvrier de France, Jean-Marie Lanio et Patrice Mitaillé, formateurs à l'École hôtelière de Lausanne.

Les 7 chapitres de ce manuel d'apprentissage moderne décryptent avec précision les techniques de préparation des grands classiques de la boulangerie française et internationale.



Format (mm) : 210 x 295
Pages : 173

Code	Price
811060	

LE LIVRE DU BOULANGER

de J. Y. Guinard et P. Lesjean.

Un ouvrage clair, utile sur l'apprentissage en boulangerie.
Au sommaire : connaissances des matières premières, du matériel, des fabrications, sans oublier la diététique et les calculs professionnels.



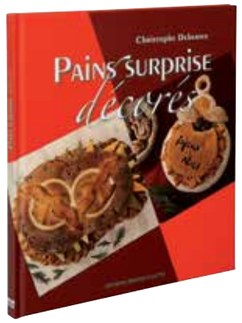
Format (mm) : 217 x 305
Pages : 288

Code	Price
819178	

PRATIQUE EN BOULANGERIE

de Gérard Biremont.

L'ouvrage traite des techniques de base associées aux tours de mains, aux procédés, aux règles de fabrications.
Formation pratique pour devenir boulanger en 26 semaines.



Format (mm) : 220 x 250
Pages : 88

Code	Price
820111	

PAINS SURPRISE DÉCORÉS
de Christophe Debersee, champion du monde de Boulangerie 2008.

Après le pain surprise traditionnel, en hauteur dans un pain rond, voici des pains, décorés et de diverses formes, amusantes, qui cachent des toasts et navettes garnis pour des cocktails, buffets pour toutes les occasions (anniversaires, Noël, Pâques, différentes fêtes, ...) que propose Christophe Debersee.
Inventeur de la méthode et expert du décor des pains, ce pâtissier boulanger, sacré champion du monde, dévoile dans cet ouvrage quelques-unes de ses recettes, techniques ingénieuses et tours de main à l'attention de ses confrères.
Boulangers, pâtissiers et traiteurs y trouveront, à coups sûrs, de quoi surprendre les consommateurs, leurs clients.



Format (mm) : 225 x 270
Pages : 270

Code	Price
812189	

VIENNOISERIES ET GOÛTERS, "L'ART DU FAIT MAISON"
de Gaëtan Paris, MOF Boulangerie

Les gouters individuels, les gouters à partager, les viennoiseries feuilletées, les viennoiseries briochées.
Une gamme de gouters et viennoiseries pour satisfaire toutes les envies du petit déjeuner, du gouter ou encore de dessert pour la partie snacking.

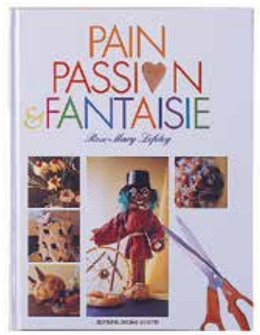


Format (mm) : 200 x 265
Pages : 304

Code	Price
816029	

LE LAROUSSE DU PAIN
de E.Kayser.

Réussir chez soi (et sans machine à pain) plus de 80 recettes de pains et de viennoiseries de l'un des meilleurs boulangers de Paris.
- Choix et préparation des ingrédients et du matériel, pétrissage à la main ou au robot, fermentation à la levure ou au levain, façonnage, cuisson : le premier chapitre détaille, pas à pas, toutes les étapes de la réalisation d'un pain.
- Un grand choix de pains à base de farine de blé, bien sûr, mais aussi celle de seigle, de kamut, d'épeautre, de sarrazin ... Des pains du quotidien et des pains gourmandise, mais aussi quelques pains sans gluten sans oublier les viennoiseries.



Format (mm) : 212 x 287
Pages : 103

Code	Price
811024	

PAIN, PASSION ET FANTAISIE
de R. M. Lefetey, formatrice bien connue des professionnels.

79 pièces de décoration réalisées avec du pain, pour assurer la promotion du pain artisanal avec des vitrines originales et attrayantes.

BILINGUAL
FRENCH
ENGLISH



Format (mm) : 220 x 250
Pages : 164

Code	Price
811036	

SANDWICH FORMULAS, appetizer, main course, dessert

20 meals formulas, including an appetizer, main course and dessert, 20 sandwich "trilogies", all based on bread, savoury biscuits and galettes, 20 balanced menus, carefully designed to ensure optimal product tastiness, 20 "meal trays" for under 7 euros.
Novel and more rational work methods, the use of new materials and cooking aids to optimise production and implementation. If your clients pace of life is frantic, yet they still care about good food and the quality of their diet, this is the book for you.

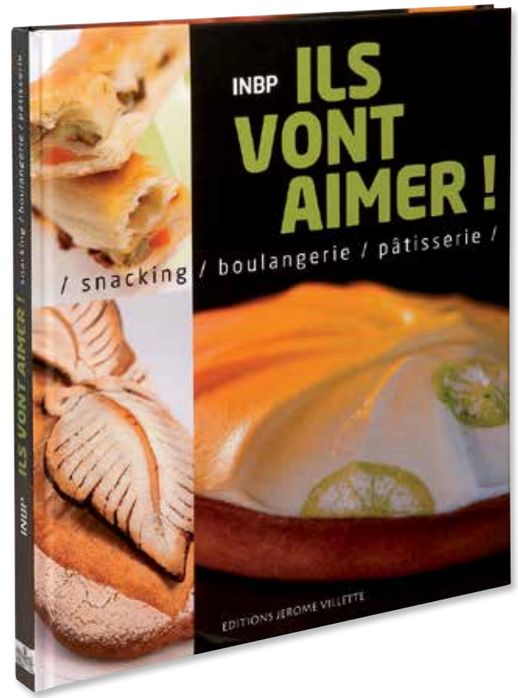


Format (mm) : 220 x 290
Pages : 140

Code	Price
812188	

PÂTISSERIE VIENNOISERIE DE L'INBP

4 chefs, formateurs à l'INBP nous proposent de renouveler l'offre des pâtisserie et des viennoiseries appétissantes, faciles à réaliser qui aideront les artisans à capter l'intérêt de leur clientèle.



Format (mm) : 220 x 250
Pages : 146

Code	Price
820112	

ILS VONT AIMER !
de l'INBP, Guénaël Boudeau, Joël Defives, Philippe Hermenier, Frédéric Liard, Olivier Magne, Sébastien Odet, Grégory Soulavie.

Du pain, du pain, du beau et du bon pain qui fait saliver les clients ! Des produits de snacking "tendances", "100 % gourmand", des formules pour tous les goûts, toutes les occasions. Des pâtisseries, simples et originales en semaine, plus sophistiquées le week-end ou pour un évènement particulier, en fonction des saisons (Printemps/Été ou Automne/Hiver).
Une sélection de recettes finement concoctées par un groupe de professionnels formateurs, à l'affût des besoins de la clientèle et connaissant parfaitement les contraintes des professionnels.



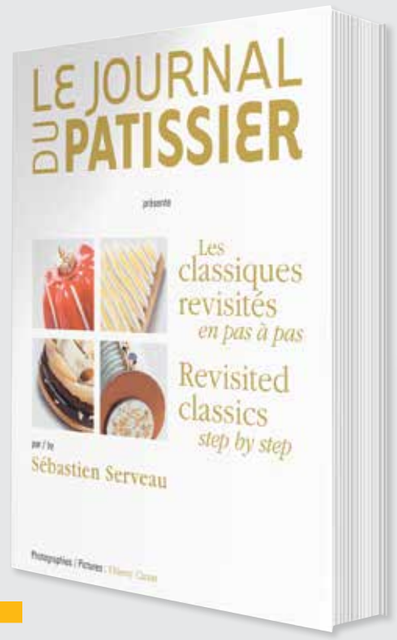
Format (mm) : 215 x 285
Pages : 144

Code	Price
811035	

LES SANDWICHS ET SALADES
de Pascal Tepper et Jacques Chêne.

Des sandwiches, salés et sucrés, des tartines, des clubs, des navettes, des salades... Des sandwiches originaux, moëlleux à souhait, qui font saliver... Des sandwiches qui se dégustent à toute heure de la journée. Voici ce que nous proposent les auteurs de cet ouvrage. Des recettes innovantes, clairement expliquées, illustrées et facilement réalisables... de quoi inspirer les professionnels qui souhaitent élargir leur offre.





NEW!

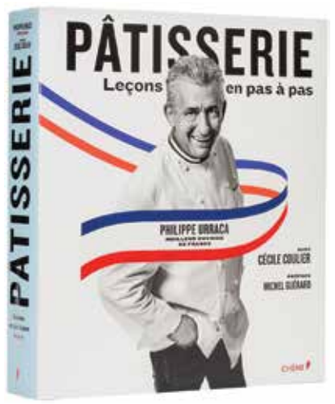
BILINGUAL
FRENCH
ENGLISH

Format (mm) : 190 x 245
Pages : 256

Code	Price
812045	

LES CLASSIQUES REVISITÉS EN PAS À PAS

To celebrate its 40th birthday, the Journal du Pâtissier proudly presents a selection of all-new recipes that encapsulate all the passion and rigorous care which goes into making artisanal French pastries – just as the magazine has done every month since 1978. By adding new touches of inspiration to French pastries which have become classics all around the world, the Journal helps each and every professional to find the practical, detailed solutions they need. Handy photos, tips and tricks of the trade all come included. 30 classic recipes, in 6 meticulous steps.



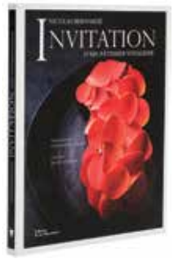
Format (mm) : 270 x 230
Pages : 503

Code	Price
812145	

PÂTISSERIE : LEÇONS EN PAS À PAS

Découvrez les joyaux de la pâtisserie Française, réaliser par Philippe URACCA président du comité des MOF pâtissier depuis 2003, ainsi que 20 recettes inédites de MOF réunis à l'occasion de cet ouvrage.

Tous les classiques de la pâtisserie sont présentés, avec une extrême précision ; chaque recette est détaillée en pas à pas. Toutes les techniques, tous les gestes et tours de main pour réussir vos desserts. Des financiers aux macarons des chous aux cakes, des mœlleux aux entremets... Transmission, créativité et excellence sont les maîtres mots de cet ouvrage qui permettra à chaque pâtissier, amateur averti ou professionnel, de trouver la recette qui 'fonctionne', avec les conseils et les astuces d'un MOF pâtissier.



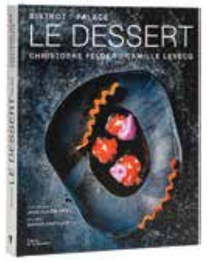
Format (mm) : 290 x 225
Pages : 208

Code	Price
812149	

INVITATION D'UN PÂTISSIER VOYAGEUR

de Nicolas Bernardé.

L'auteur partage 80 recettes de gâteaux de voyage inspirées de ses escapades et anecdotes aux quatre coins du monde.
Véritable manuel, cet ouvrage aidera à enrichir une offre de cakes, madeleines, financiers et autres gourmandises faciles à transporter (ex. : Finger chocolat, banane, citron vert inspiré d'une petite îles de Bali, cake chocolat, griotte, groseille crée après un voyage à Las Vegas). Les belles régions de France sont elles aussi valorisées (ex.: Madeleine au miel de Balagne en Corse et cake Plume Framboise de la Valée des Rois).



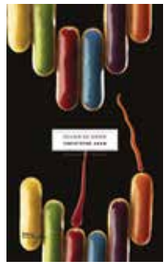
Format (mm) : 240 x 285
Pages : 240

Code	Price
813069	

LE DESSERT BISTROT/PALACE

de Christophe Felder.

Des pâtisseries gastronomiques aux desserts de bistrot, le chef pâtissier du vous initie à toutes les gourmandises ! 80 recettes à décliner d'un registre à l'autre grâce à la pédagogie de Christophe Felder.



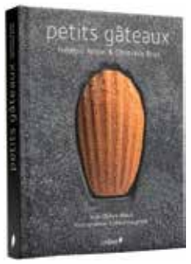
Format (mm) : 189 x 290
Pages : 222

Code	Price
813016	

ÉCLAIR DE GÉNIE

de Christophe Adam.

Des éclairs de génie ! Le talent de Christophe Adam, son univers chic et décalé !
En 65 recettes sucrées et salées, entrez dans l'univers gourmand, graphique et contemporain de Christophe Adam.
Il fait démonstration que la pâtisserie est un art, somptueusement magnifié par les photos de Mathilde de L'Écotais.
Un portofolio d'éclairs spectaculaires.



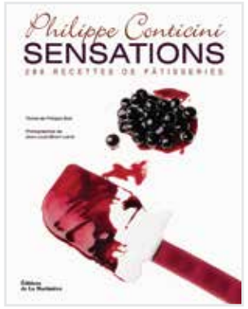
Format (mm) : 250 x 200
Pages : 275

Code	Price
812151	

PETITS GÂTEAUX

de Frédéric Anton et Christelle Brua.

Frédéric Anton, chef 3 ,étoiles du Pré Catelan et Christelle Brua, son chef pâtissier, élue "Pâtissier de l'année", nous livrent plus de 100 recettes de petits gâteaux : sablés, macarons, muffins, cookies, cupcakes, tuiles, gaufres, meringues ect...
Des recettes simples, présentées avec maestria par ce duo de choc, accompagnées des photos de Richard Haughton, qui font de ces gâteaux de véritables petits bijoux sucrées !



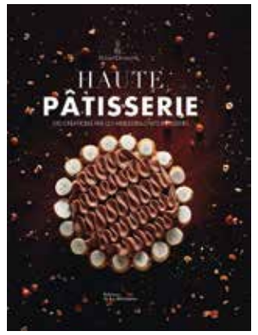
Format (mm) : 290 x 230
Pages : 470

Code	Price
813005	

SENSATIONS

de Philippe Conticini

Sa créativité débordante et sa haute technicité au seul service du goût, du plaisir, simple et vrai, présentées en 288 recettes délicieusement sensationnelles...
Des grands basiques (crèmes, pâtes, viennoiseries...) aux grands classiques revus et corrigés (le chou à la crème, le millefeuille, le paris-brest, le saint-honoré...), Philippe Conticini présente pour la première fois l'ensemble de ses pâtisseries classées par sensations gustatives.
En jouant sur les températures (glacé, frais, à température, ambiante, chaud, bouillant...), les textures (croquant, croustillant, laiteux, mousseux, émulsionné, moelleux, ferme, fondant, onctueux, nappant...), les contrastes et les états (solide, liquide, gazeux), il apportera à ses desserts une note explicative sur un aspect particulier de la recette (goût, texture, technique, produit spécifique...).

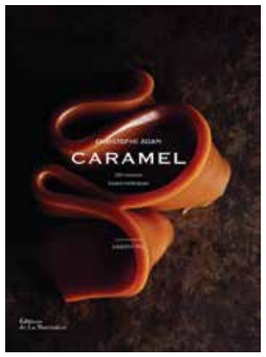


Format (mm) : 220 x 285
Pages : 416

Code	Price
813018	

HAUTE PÂTISSERIE

Excellence et savoir-faire sont les maîtres mots de l'association Relais Desserts qui rassemble l'élite mondiale de la pâtisserie. Pierre Hermé, Jean-Paul Hévin, Frédéric Cassel, Luigi Biasetto ou encore Sadaharu Aoki font partie de ces signatures de prestige. Laissant carte blanche à 90 chefs pâtissiers de renom, ce livre propose 100 desserts qui sont autant de créations originales. Et toutes les réalisations deviennent possibles car, pour accompagner leurs recettes, les chefs révèlent conseils didactiques et précisions indispensables.
Mille-feuille Finger, Ispahan, tarte Rendez-vous, Light Lemon, Empinonados, découvrez ces pâtisseries étonnantes qui illustrent la créativité et la singularité de chacun des chefs Relais Desserts.



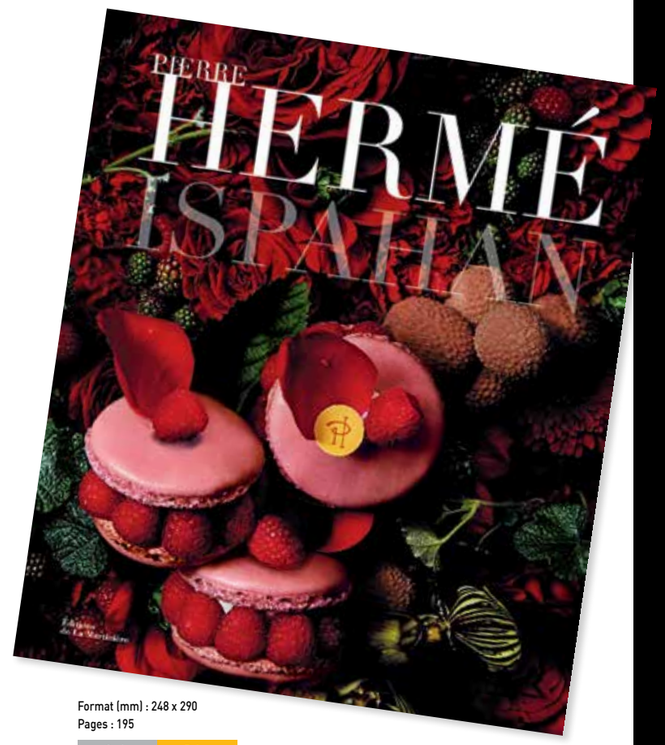
Format (mm) : 230 x 290
Pages : 390

Code	Price
813010	

CARAMEL

de Christophe Adam.

Un morceau de sucre...
Le caramel se prête à toutes les fantaisies. Craquant, moelleux ou onctueux, ses nombreuses possibilités de forme et de goût savent exciter nos papilles, et ce depuis notre plus tendre enfance. Gestes techniques, introduction au sucre et au caramel, 150 recettes de pur plaisir à vous faire saliver... sablé breton au coeur coulant, caramel au beurre salé, éclair au caramel, pâte à tartiner... gourmandises sublimées par des photographies chics et graphiques. Quand le simple morceau de sucre donne naissance à des desserts diablement gourmands.



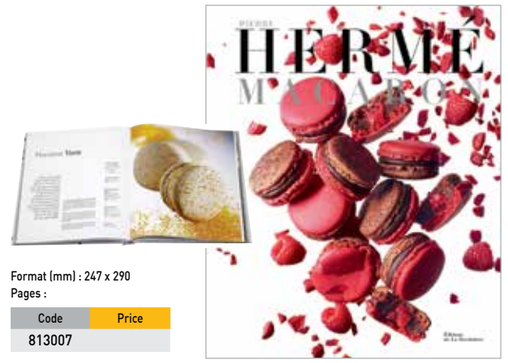
Format (mm) : 248 x 290
Pages : 195

Code	Price
813006	

ISPAHAN

de Pierre Hermé.

Ispahan. Trois syllabes et autant de saveurs qui font rêver. **Dans cet entremets, l'une des plus envoûtantes créations de Pierre Hermé**, la douceur de la rose, la puissance de la framboise et la note florale du litchi s'accordent subtilement.
L'Ispahan est une invitation au voyage qui bouleverse les sens. Un dessert, devenu classique de la pâtisserie, qui s'est attiré tous les suffrages. Nombre d'amateurs, illustres ou anonymes, lui rendent ici hommage.
Avec un art consommé de la gourmandise, Pierre Hermé a exploré toutes les facettes de ce trio de saveurs, le réinterprétant tantôt en cheesecake, tantôt en baba, tarte, gaufre, croissant, macaron, bonbon, chocolat... Plus de 40 recettes uniques qu'il réunit dans ce livre.



Format (mm) : 247 x 290
Pages :

Code	Price
813007	

MACARON

de Pierre Hermé.

Macaron au citron caviar, macaron réglisse violette, macaron chocolat whisky pur malt, macaron crème de wasabi et compote de fraise... en une soixantaine de recettes, Pierre Hermé livre la bible du macaron.
Pierre Hermé réinvente les accords classiques, surprend avec des associations de saveurs toujours plus audacieuses et invite à découvrir ses créations les plus récentes, les "Veloutés" garnis d'une ganache au yaourt, et les "Jardins", ces macarons éphémères qu'il égrène au fil des mois. Des recettes uniques, faciles à réaliser grâce aux techniques de base et aux tours de main que le maître détaille pas à pas et en images.



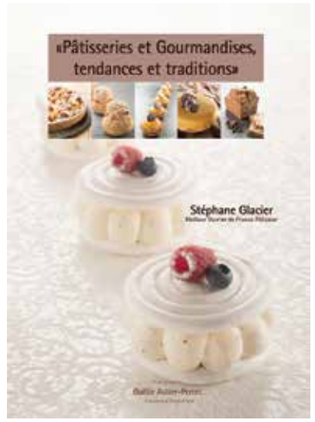
Format (mm) : 227 x 227
Pages : 183

Code	Price
813017	

SENSATIONS CHOUX
de Philippe Conticini.

"Depuis quelques années, je sais que la pâte à choux peut être abordée de mille et une manière : en employant différents liquides et farines, en utilisant différents modes de cuisson. Il était bien sûr fondamental pour moi de respecter les trois étapes incontournables de la réalisation de la pâte à choux : un liquide bouillant avec une matière grasse et un assaisonnement, l'ajout d'une farine, sa cuisson et son dessèchement sur le feu et, enfin, l'incorporation progressive des oeufs. J'ai réfléchi et recherché des sensations et des structures nouvelles innovantes, surprenantes. Mes créations sont harmonieuses et très gourmandes : Briochoux perdus, Tuiles de pâtes à choux au chocolat blanc, Choupaccino de bulles et crème... Voici 60 recettes pour découvrir un nouvel univers de techniques, de textures et de goûts que vous n'imaginez pas : avec la pâte à choux, le champ des possibles est infini !"

BILINGUAL
FRENCH
ENGLISH



Format (mm) : 205 x 267
Pages : 250

Code	Price
813068	

TRENDY AND TRADITIONAL PÂTISSERIE DELIGHTS
by Stéphane Glacier.
The new work of Stéphane Glacier promotes the image of his bakery, simple, effective, gourmand, accessible, high quality without being superfluous, and is, in particular, within the range of most people. A book written and conceived by a craftsman for craftsmen.
In this new work you fill find new, up to date recipes. Choux pastries, tarts and pies, desserts and small cakes, dry biscuits and soft cakes, with so many ranges that have been revisited to give you new ideas and inspirations.

BILINGUAL
FRENCH
ENGLISH



Format (mm) : 212 x 302
Pages : 260

Code	Price
813062	

TARTES, GOÛTERS AND ENTREMETS, SPIRIT SHOP
by Stéphane Glacier and Gaëtan Paris.
S. Glacier and G. Paris (M.O.F.) presents a general book with several themes viennoiseries, travel cakes, tarts, entremets ans petits gateaux. The book is clear, precise with original, refine and simple recipes easy to process.



BILINGUAL
FRENCH
ENGLISH

Format (mm) : 205 x 267
Pages : 195

Code	Price
813066	

YULE LOGS
With this book Stéphane GLACIER (M.O.F. Pâtissier) continues to share his extensive know-how, this time presenting ideas for yule-logs that are easy to put together in commercial situations and fully designed for production and sale. As with all of his previous books his explanations are detailed, logical and classical yet also original as they help you to diversify your product ranges and satisfy your clients.

BILINGUAL
FRENCH
ENGLISH



Format (mm) : 205 x 267
Pages : 272

Code	Price
813064	

PETITS GÂTEAUX, TARTES ET ENTREMETS AU FILS DES SAISONS
By Stéphanie GLACIER (MOF Pâtisserie) and Jérome Le Teuff
It's time for the authors to take a new look at small cakes, tarts and entremets. This book will bring new ideas and everything you need to renew your boutique ranges, charged a commercial spirit and the application of high quality craftsman's logic.

BILINGUAL
FRENCH
ENGLISH



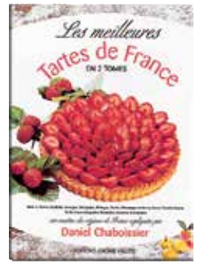
Format (mm) : 204 x 266
Pages : 246

Code	Price
813052	

BÛCHES ET GOURMANDISES
by Stéphane Glacier

A book by pastry chef Stéphane Glacier, winner of France's prestigious "Meilleur Ouvrier de France" title. Stéphane presents a series of original ideas for Yule logs in terms of both shape and assembly techniques. The sophisticatedly sober, elegant decorations are easy to make. This guide is right up-to-date with what your customers want. There are also gourmet Christmas ideas for you to apply at the end of the making process, so that you can expand or diversify your Christmas ranges.

JÉRÔME VILLETTE



Format (mm) : 220 x 297
Pages : 112

Code	Price
812024	

LES MEILLEURES TARTES DE FRANCE
Recettes des régions de France expliquées par Daniel Chaboissier.

Les tartes sucrées sont des desserts aimés de tous. Souvent économiques, elles sont facilement réalisables grâce à des explications claires et pédagogiques. Régions Lorraine à Rhône-Alpes, Antilles et autres pays.



Format (mm) : 215 x 285
Pages : 132

Code	Price
812090	

ENCYCLOPÉDIE DES SPÉCIALITÉS PÂTISSIÈRES : TOME 1, LA LORRAINE
de la Confédération Nationale des Artisans Pâtissiers Chocolatiers Confiseurs Glaciers Traiteurs de France, de l'Association Nationale des Formateur en Pâtisserie Confiserie Glacerie Chocolaterie Traiteurs, coordonnée et écrite par Daniel Chaboissier. Suggestion de boisson d'accompagnement par Henri Bourgin.

Pour ce tome 1, Daniel Chaboissier met à l'honneur sa Lorraine et nous propose entre autres : les Babas et Stanilas, le Saint-Epvre, l'ambassadeur de Lorraine, le pâté de truites des Vosges, la fiouse au fromage blanc, la quiche lorraine, ... Henri Bourgin, patron cuisinier et restaurateur, fin connaisseur en vins, suggère pour chaque mets la boisson d'accompagnement.

BILINGUAL
FRENCH
ENGLISH

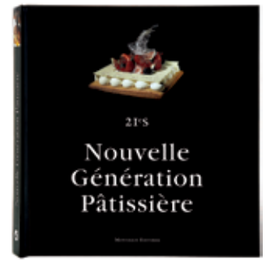


Format (mm) : 175 x 248
Pages : 184

Code	Price
813067	

PÂQUES EN BOUTIQUE

By Stéphane Glacier (MOF Pâtisserie) and Jérôme Le Teuff.
This French-English completely bilingual book, aims to be approachable, practical and useful. Easter, magic party of the chocolate, is approached here on a commercial spirit with concerns of the quality and the aestheticism. He takes into account the constraints of a company, the aspect of production and thinks of the constraints of packaging and sale.



Format (mm) : 244 x 257
Pages : 245

Code	Price
812142	

21ES, NOUVELLE GÉNÉRATION PÂTISSIÈRE
8 grands professionnels de la pâtisserie : Abraham Balaguer, Abraham Palomeque, Carlos Mampel, David Pallàs, Isaac Balaguer, Miguel Sierra, Oriol Balaguer et Ramon Morató nous offrent une ample vision sur une nouvelle fournée de pâtissiers devenus maestros.

Ils sont un bon exemple du haut niveau professionnel atteint aujourd'hui par la pâtisserie, une claire illustration de l'art et du savoir-faire des nouvelles générations. Ce livre recueille un large éventail de nouvelles propositions allant de la pâtisserie de boutique aux desserts de restaurant. **Cette large sélection, rassemble plus de 150 élaborations : tartes, entremets, desserts de restaurant, réinterprétations d'élaborations traditionnelles, snacks et petits fours, bonbons, tourons et pièces artistiques font de cet ouvrage une source d'inspiration certaine et un outil de travail efficace.** Cet ouvrage est plus qu'un geste d'admiration à l'égard de la jeune pâtisserie, pleine de talent : c'est un acte de complicité dans cet engagement à l'innovation, la tradition du futur.



Format (mm) : 256 x 190
Pages : 860

Code	Price
813065	

PÂTISSERIE !
de Christophe Felder.

Toutes les leçons de pâtisserie de Christophe Felder, ancien chef pâtissier de l'Hôtel de Crillon, réunies en un seul volume, soit plus de 200 recettes illustrées de nombreux pas à pas.
Une somme de 860 pages, qui met tout le talent et la pédagogie de Christophe à la portée des pâtissiers débutants. La référence en matière de pâtisserie.

JÉRÔME VILLETTE

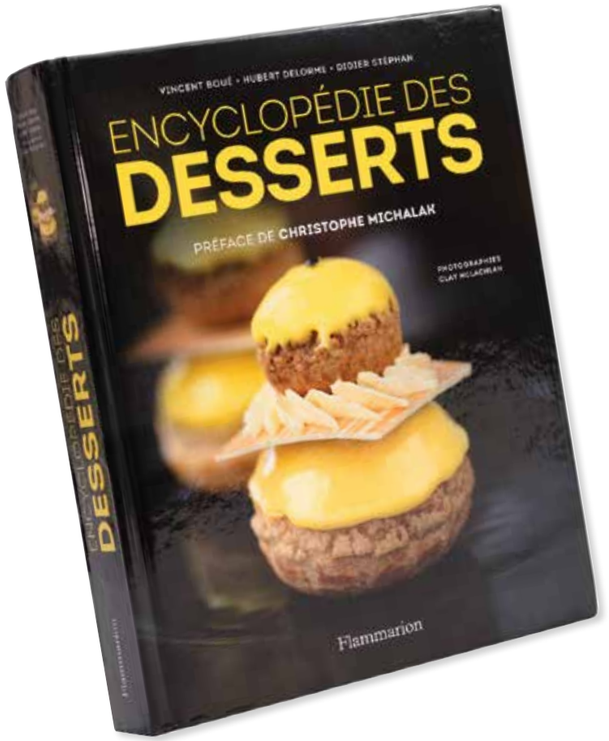
BILINGUAL
FRENCH
ENGLISH



Format (mm) : 220 x 250
Pages : 152

Code	Price
820212	

DÉLICIEUX CAPRICES
By Franck Michel, "meilleur Ouvrier de France pâtissier 2004". "Champion du Monde de Pâtisserie 2007". Prefaces by Marcel Derrien, M.O.F. M.Oberveis, Daniel Chaboissier and the class M.O.F. 2004.
This very pastry Franck Michel, delivers us here some of his creations, often surprising of shape and greedier : small cakes, tarts et tartelts, entremets but also glasses and "pièces d'esprit bistrot". The whole presented in a precious case, original.
Beautiful work ! Tasty ...



Format (mm) : 196 x 245
Pages : 479

Code	Price
813002	

ENCYCLOPÉDIE DES DESSERTS
de Vincent Boué, Hubert Delorme, Didier Stephan (MOF).

Une encyclopédie entièrement illustrée pour maîtriser et réussir tous les desserts !
300 gestes et tours de mains expliqués pas à pas
- Toutes les techniques : feuilletage, glaçage, marbrage, découpes et idées de décors.
- **150 recettes fondamentales illustrées,** classiques, sophistiquées ou ludiques.
- **Des meilleurs Ouvriers de France et des grands pâtissiers** collaborent à cette encyclopédie : Alexis Bouillet, Yann Brys, Jérôme Chaucesse, Laurent Le Daniel, Manuel Lopez, Philippe Urraca, David Wesmaël.



Format (mm) : 308 x 266
Pages : 287

Code	Price
812155	

RÊVES DE PÂTISSIER
de Pierre Hermé.

Baba au rhum, fraisier, paris-brest, éclair, financier, kugelhopf... Pierre Hermé nous livre les secrets de 50 grands classiques de la pâtisserie. **Il s'attache à l'histoire de ces desserts mythiques, reproduit chacun d'eux dans sa version originale, puis le réinterprète "à sa façon" avec le talent qui lui vaut le qualificatif de "Picasso de la pâtisserie"**. Car chaque dessert est pour lui un nouveau défi : les petits pois s'invitent dans les macarons, le gâteau Forêt-Noire se mue en une glace plantée d'arbres et hérisée de chantilly... Avec ses créations originales, Pierre Hermé apporte sa note personnelle à l'éternel débat entre anciens et modernes ; il nous offre en 100 recettes un panorama du patrimoine sucré international.

BILINGUAL
FRENCH
SPANISH



Format (mm) : 245 x 327
Pages : 319

Code	Price
812154	

AU COEUR DES SAVEURS
de Frédéric Bau.

La créativité de Frédéric Bau l'incite à expérimenter toutes les combinaisons possibles de saveurs et de textures.
Il visualise la pâtisserie comme un éventail, ample et versatile, comme un exercice de liberté et de fantaisie, et pour cela il parcourt les diverses possibilités que celle-ci lui offre. **Ainsi nous trouvons dans ce livre, à côté des tartes et des bonbons, le monde des desserts sur assiette auquel les professionnels de la pâtisserie peuvent apporter leur savoir et leur expérience.**

BILINGUAL
FRENCH
ENGLISH



Format (mm) : 218 x 303
Pages : 280

Code	Price
813035	

APPRENEZ L'ART DE LA VIENNOISERIE ET FESTIVAL DE TARTES
by G. J. Bellouet (MOF), G. Paris (MOF) and J.M. Perruchon (MOF)

French and english text.

JÉRÔME VILLETTE



Format (mm) : 215 x 285
Pages : 136

Code	Price
811026	

L'HEURE GOURMANDE DES ENFANTS
de l'École de Boulangerie de Paris.

Des suggestions originales pour offrir aux enfants des goûters attrayants, frais du jour, en passant par la boulangerie sur le chemin du retour de l'école. Cakes, sablés, viennoiseries, confiseries sont proposés et buffets d'anniversaire, des montages en chocolat ainsi que des produits liés aux fêtes traditionnelles.

BILINGUAL
FRENCH
ENGLISH



Format (mm) : 230 x 280
Pages : 246

Code	Price
813024	

VERRINES ET PETITS GÂTEAUX
By Stéphane Glacier and Gaëtan Paris.
Clearly explained cool and colourful verrines along with contemporary cake recipes filled with contemporary flavours and textures.



Format (mm) : 205 x 302
Pages : 300

Code	Price
813054	

SIGNATURE ENTREMETS, PETITS GÂTEAUX
de Johan Martin.

Une gamme d'environ 60 produits différents, petits gâteaux individuels, entremets, et viennoiseries réalisés et illustrés de superbes photos couleurs. Des montages originaux, de nouveaux décors, des classiques revisités.
Toutes les recettes ont été créés par Johan Martin l'un des professionnels les plus suivis du moment, et certainement le plus créatif.
Il marie les parfums et les saveurs avec aisance, a un palet affuté, et joue avec les couleurs et le design.

BILINGUAL
FRENCH
ENGLISH



Format (mm) : 212 x 302
Pages : 288

Code	Price
813063	

TENTATION PETITS GÂTEAUX
This high quality book offers a plethora of detailed and fully detailed recipes for professionals, including assembly schematics. Showing the preparation of a range of 54 small individual cakes with superb colour photography. Frame assemblies, new decorations as well as a range of sugar-free cakes and revisited classics...

BILINGUAL
FRENCH
ENGLISH



Format (mm) : 212 x 302
Pages : 350

Code	Price
813060	

PLAISIR GOURMANDS, CHOCOLATS ET CAKES
By Jean-Michel Penuchon.
Principal chapters : Chocolate technics, Easter mounted chocolates, artistics pieces, cakes and travel cakes, goûters. 350 pages book with many colored pictures of exceptional quality.



Format (mm) : 212 x 302
Pages : 355

Code	Price
813057	

ENTREMETS – PETITS GÂTEAUX FUSION
Jean-Michel Penuchon (M.O.F.) and his staff present this book for experienced professionals. Complete with detailed recipes accompanied with full schematics and explanations. The book is divided into 2 chapters: spring – summer collection and autumn – winter collection for each range of entremets (with original combinations of ingredients and new finishes). A range of fashionable and up to date small cakes and verrines allowing you to explore textures, colours and flavours. Fully illustrated book.

NEW!

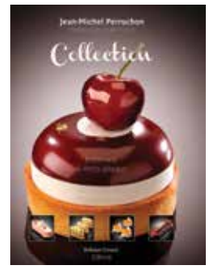


Format (mm) : 215 x 300
Pages : 384

Code	Price
813051	

HÉRITAGE ET CRÉATIONS
de Jean-Michel Perruchon.

8 grands thèmes ont été abordés et développés dans 9 créations originales de chaque, le St honoré, les millefeuilles, les babas, la galette des rois, la tarte aux pommes, la buche de noël, le Paris Brest, le Mont Blanc. Que des recettes et des nouveautés pour ravir les clients lecteurs afin qu'ils développent leur gammes de produits.



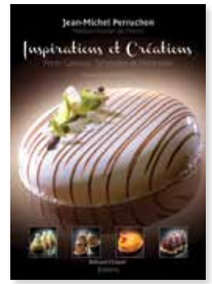
Format (mm) : 205 x 302
Pages : 280

Code	Price
813055	

COLLECTION ENTREMETS, PETITS GÂTEAUX
de Jean-Michel Perruchon.

Une gamme de 55 produits différents, petits gâteaux individuels, tartelettes et entremets réalisés et illustrés de superbes photos couleurs. Des montages en cadres, de nouveaux décors, des classiques revisités et aussi des "weeding cakes".
Toutes les recettes ont été créées et réalisées à l'école Bellouet conseil par les professeurs et Jean-Michel Perruchon, Meilleur Ouvrier de France.
Ce livre de 280 pages sur papier glacé, est abondamment illustré de photos pleines pages, schémas de montage et beaucoup de recettes inédites pour les clients et gourmets.

BILINGUAL
FRENCH
ENGLISH

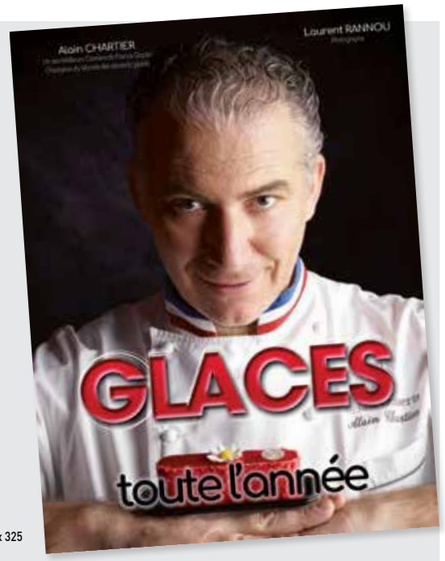


Format (mm) : 210 x 297
Pages : 336

Code	Price
813056	

INSPIRATIONS ET CREATIONS
by Jean-Michel Perruchon.

In this book, the Bellouet Conseil School offers a very complete range of 61 different products from individual mini gateaux to tartlets and desserts. All the recipes have been created by the Bellouet Conseil School's current tutors, with director Jean-Michel Perruchon at the helm, as well as former colleagues who are now Meilleur Ouvrier de France winners and Coupe du Monde de la Pâtisserie champions, including Guillaume Mabilleau, Emmanuel Ryon, Luc Debove and Julien Alvarez.
Everything is covered from framed assemblies to new decorations and reimagined classics. All are featured with full-page photos and explanatory sketches or cross-section diagrams. This dual-language French-English book will help all professionals looking to renew their in-store range. **French and english text.**



NEW!

Format (mm) : 245 x 325
Pages : 384

Code	Price
813008	

GLACES TOUT L'ANNÉE
d'Alain CHARTIER MOF et Champion du monde des desserts glacées.

Ce livre est composé d'une première partie de technologie, d'historique, de techniques de travail, des ingrédients et de la règlementation. La deuxième partie se compose d'un déroulé de chaque mois de l'année au travers de plus de 430 recettes et de 250 photos.



Format (mm) : 207 x 267
Pages : 186

Code	Price
813053	

SUCRE, L'ART ET LA MATIÈRE
de Stéphane Glacier, MOF Pâtissier.

Ce nouvel ouvrage, sur le travail du sucre, se veut un manuel incontournable pour ceux qui veulent découvrir, apprendre et maîtriser le travail du sucre.
Pédagogique, simple et sans prétention, ce livre vous guidera dans vos travaux et vous donnera les "outils" pour mieux maîtriser ce travail du sucre qui viendra égayer et mettre en valeur vos travaux de pâtissier.
Vos clients doivent se souvenir à jamais de leur gâteau ou de leur pièce montée qui pour eux marque souvent un événement de leur vie.
Ce livre est composé de deux parties. En première partie, vous trouverez la galerie des pièces montées qui sont des exemples de réalisations à la portée de tous après avoir acquis les bases et avec un peu de pratique.
En deuxième partie, vous trouverez toutes les techniques, sans exception, des éléments qui se trouvent dans les pièces de la première partie.



Format (mm) : 229 x2 27
Pages : 257

Code	Price
812135	

PRALINÉ
de Pascal Caffet.

Une irrésistible pâte à la texture fondante, au croustillant surprenant et au goût puissant. La recette parait simple, mais il faut bien le savoir-faire d'un grand chef pour apprendre et maîtriser toutes les étapes. Le praliné est au coeur de l'univers de Pascal Caffet, et son talent est largement reconnu. Un monde savoureux où le croquant des fruits secs est marié à la douceur du caramel, pour engendrer une centaine de recettes (Sucettes au praliné, Tartelettes noix caramel, Bar croustille, Croissant praliné, Paris-Troyes...) et autant d'instants de gourmandise.



Format (mm) : 355 x 273
Pages : 278

Code	Price
812136	

CHOCOLAT
De Pierre Hermé.

Chocolat est un livre unique, à l'image de son titre : simple et pur. Il s'agit d'une invitation à entrer dans un univers de goûts, de sensations, de plaisir, où le Chocolat est roi. Ce livre retrace la délicieuse histoire de la passion de Pierre Hermé pour cette fève capricieuse. Chaque ingrédient, chaque facette du chocolat semble saisie sur le vif, pour permettre au lecteur de contempler les dernières créations qui font désormais partie du répertoire chocolat de Pierre Hermé.



Format (mm) : 190 x 255
Pages : 224

Code	Price
812133	

CARNET DE VOYAGE CHOCOLAT
de Pierre Marcolini

Ambassadeur de la Haute chocolaterie dans le monde, Pierre Marcolini vous convie à un voyage culturel et sensoriel. Il a choisi les meilleures plantation de chocolat de la planète et a réuni dans ce carnet de voyage gourmand les plus belles photographies de ces expéditions, ainsi que des recettes savoureuses à partager.

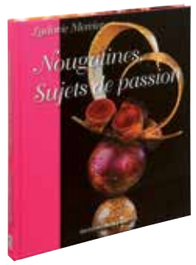


Format (mm) : 192 x 260
Pages : 368

Code	Price
812138	

LAROUSSE DU CHOCOLAT
sous la direction de P. Hermé.

La bible du chocolat pratique et gourmande, pour découvrir, déguster et préparer le chocolat sous toutes ses formes. Plus de 360 recettes sucrées ou salées, des plus simples aux plus élaborées, pour toutes les occasions. Des recettes inédites, signées Pierre Hermé et par des pâtissiers chocolatiers et des chefs cuisiniers invités. Une partie encyclopédique pour aller plus loin dans la découverte de l'univers du chocolat : son histoire, ses crus, sa dégustation,...



Format (mm) : 220 x 250
Pages : 144

Code	Price
820211	

NOUGATINES, SUJETS DE PASSION
de Ludovic Mercier, M.O.F. Glacier.

Voyage fantastique dans le monde de la nougatine !
Ludovic MERCIER nous livre son savoir faire dans des compositions étonnantes, magnifiquement mises en valeur par les images.
Expert dans cette approche moderne du travail de la nougatine, Ludovic MERCIER dévoile ses recettes, astuces, sphères, fleurs, feuilles, rubans, petits montages commerciaux et artistiques pour des anniversaires, Noël, la fête des Mères, la Saint Valentin...
Pâtissiers, succombez à ces sujets de passion !

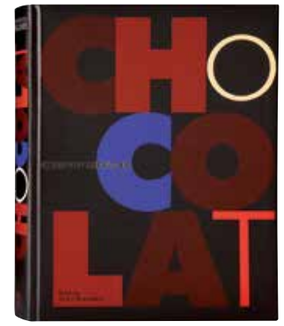


Format (mm) : 245 x 330
Pages : 343

Code	Price
812137	

GANACHE
de Jean-Pierre Richard.

Jean-Pierre Richard, MOF 1990, présente dans ce livre dédié à la Ganache, toute son expérience professionnelle et ses savoir-faire acquis dans la recherche minutieuse des causes et fonctionnements naturels. Il s'agit d'un ouvrage technologique qui s'adresse prioritairement à tous les professionnels attentifs à la qualité en leur permettant de développer leur curiosité et d'approfondir leurs connaissances sur la ganache.



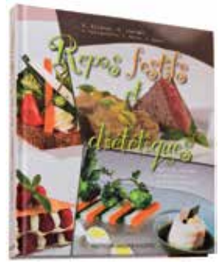
Format (mm) : 293 x 225
Pages : 447

Code	Price
812131	

CHOCOLAT
de Christophe Felder.

200 recettes, 360 pas à pas pédagogiques, des tours de mains et techniques délicates, voici un ouvrage complet de recettes classiques et modernes à base de chocolat noir, au lait et blanc.

CATERERS AND RECEPTIONS



Format (mm) : 252 x 220
Pages : 112

Code	Price
816040	

REPAS FESTIFS ET DIÉTÉTIQUES

40 recettes gourmandes, simples, saines et néanmoins légères pour "se faire plaisir sans se faire mal !"
Elles sont élaborées par des professionnels enseignant cuisine et pâtisserie en collaboration de diététiciens, spécialistes du diabète et de l'obésité. Ces plats sont peu caloriques et cachent bien leur côté "diététique".
10 suggestions de menus équilibrés avec entrées, poissons, viandes, desserts et des sauces légères. Des conseils nutritionnels et tableau d'équivalence des aliments, avec un classement des recettes par valeur calorique... Un livre indispensable à tous pour cuisiner et manger "différent" !
Les auteurs : R. Alcaraz, G. Jaureguiberry, H. Lhermet, E. Netter et C. Ruault.



Format (mm) : 215 x 225
Pages : 138

Code	Price
820601	

CAMBUSE GOURMANDE
de Julie Moser. Préface d'Antoine, chanteur et navigateur.

Cuisiner en mer n'est pas toujours chose facile. Espace exigu, approvisionnement limité ou encore conservation des produits frais difficile... Qu'importe : les recettes de ce recueil ont été éprouvées par Julie Moser et sont adaptées aux navigateurs les plus gourmands ou aux lecteurs les plus aventuriers. Pour déguster sa pêche, cuisiner à l'eau de mer, faire son pain,etc. sans oublier de se régaler en toute convivialité. Risotto à l'encre de calmar, carpaccio d'orange et navet, gâteau de pêches... Julie Moser propose, avec simplicité, un panorama de plats qui vous feront voguer sur différentes saveurs. Rapides et bon marché, ces mets peuvent se préparer où que vous flottiez.

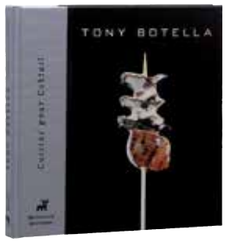


Format (mm) : 315 x 215
Pages : 150

Code	Price
816063	

EXPLORER DE NOUVEAUX GOÛTS

Des chefs cuisiniers, des mixologues et des baristas du monde entier ont collaboré avec ISI et ont partagé leurs idées dans cet ouvrage. Le résultat : une compilation de leurs 38 meilleures recettes rassemblées dans un ouvrage à édition limitée.



Format (mm) : 230 x 335
Pages : 216

Code	Price
816015	

CUISINE POUR COCKTAIL
de T. Botella.

Cuisine pour Cocktail illustre la volonté de Tony Botella de rompre avec la conception traditionnelle des pièces pour apéritifs. "Cuisine destinée à être dégustée debout". Plus de 50 élaborations originales d'une cuisine spécialement conçue en vue d'être dégustée dans le cadre d'un cocktail sont reprises sous des titres aussi suggestifs que "bonbons au foie gras", "ragoûts à la tasse" ou "makicanapés". Toutes les bouchées sont minutieusement illustrées à l'aide de séquences progressives et de photographies alléchantes du dressage final.



Format (mm) : 230 x 270
Pages : 504

Code	Price
819167	

CUISINE LEÇONS EN PAS À PAS
De Guillaume Gomez

Guillaume Gomez s'attache pour chaque recette, détaillée en pas à pas accessibles à tous, à transmettre son savoir-faire, ses conseils avisés, ses trucs et astuces, pour maîtriser parfaitement toutes les techniques et réaliser des plats généreux et savoureux aux noms d'antan : velouté Dubarry, coulibiac de saumon, pot-au-feu "grand classique", blanquette de veau à l'ancienne, chou farci, pommes poulées élysée ou soufflé meringué à l'orange. Passion, transmission et créativité sont les maîtres-mots de cet ouvrage attrayant et actuel.



Format (mm) : 220 x 282
Pages : 332

Code	Price
816030	

CUISINIER, LA GRENOUILLE
d'Alexandre Gauthier.

Ce livre dévoile comment Alexandre Gauthier parvient à retranscrire dans sa cuisine le patrimoine visuel qu'il s'est forgé depuis son enfance dans son village de la Madelaine-sous-Montreuil.
Les vibrations des feuillages, le reflet de la Canche, la végétation sauvage et abondante se retrouvent plat après plat.
Dans son restaurant La Grenouillère, Alexandre Gauthier nous donne à voir et à goûter les images intégrées dans son inconscient.
Chevalier des Arts et des Lettres, Alexandre Gauthier compte parmi les leaders de la jeune cuisine européenne. Dans ce livre, il nous offre plus de 100 recettes.

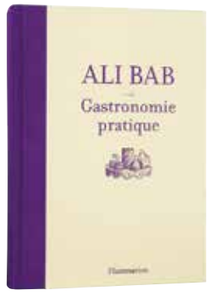


Format (mm) : 192 x 260
Pages : 576

Code	Price
816056	

LAROUSSE DES CUISINES DU MONDE

Un véritable tour du monde gourmand des cuisines et des saveurs. Plus de 950 recettes pour découvrir produits et saveurs d'ailleurs. Une source d'inspiration pour les chefs qui souhaitent orienter leur carte vers la "world" cuisine. 900 recettes. 800 photos.



Format (mm) : 185 x 260
Pages : 1288

Code	Price
816018	

ALI BAB : GASTRONOMIE PRATIQUE
Henri Babinski, ingénieur sorti de l'école des Mines en 1874, publia en 1907 sous le pseudonyme d'Ali Bab sa "Gastronomie Pratique". Conçue au cours de ses séjours à l'étranger au cours desquels il se passionne pour l'art culinaire dont il a une appréhension à la fois technique et historique. Cet ouvrage contient plus de 5000 recettes détaillées. Il fait figure avec le "Guide culinaire"d'Escoffier, paru en 1903, d'ouvrage de référence de la cuisine française du début du XX[e] siècle.



Format (mm) : 272 x 245
Pages : 463

Code	Price
816028	

ENCYCLOPÉDIE DE LA GASTRONOMIE ITALIENNE

La bible de la cuisine italienne : un ouvrage entièrement illustré pour maîtriser les techniques et réussir les recettes incontournables de l'Italie.
- **250 gestes expliqués pas à pas**
- Toutes les techniques indispensables : réussir las pâtes fraîches, la polenta, le risotto, les gressins, les différentes sauces.
- **8 vidéos pour expliquer les techniques les plus délicates** accessibles sur internet ou grâce aux QR s lisibles sur smartphones et tablettes.
- **120 recettes illustrées fondamentales** de la cuisine italienne : salade de Trévise, minestrone, agneau à la calabraise, spaghetti aux paloundes, risotto au noir de seiche, tiramisu.
- **Les grands chefs étoilés italiens présentent leurs recettes emblématiques**
  Massimiliano Alajmo, Gaetano Alia, Massimo Bottura, Teresa Buongiorno, Flavio Costa, Accursio Craparo Enrico Crippa, Alfonso Iaccarino, Robert Petza, Valeria Piccini, Niko Romito, Nadia Santini.
- **Une auteure pédagogue et passionnée**
  Après 15 ans d'expérience dans différents restaurants en Ligurie et en Toscane, **Mia Mangolini** s'installe à Paris. Elle conseille les restaurants et entreprises et forme des chefs de brigade. En 2007, elle crée son atelier de cuisine italienne Cucina di casa Mia.

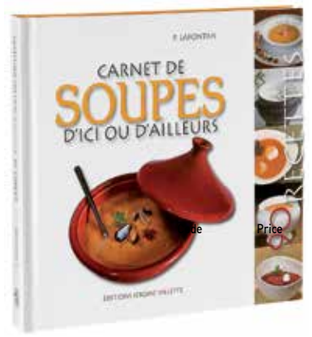


Format (mm) : 186 x 263
Pages : 946

Code	Price
816003	

GUIDE CULINAIRE ESCOFFIER
de Auguste Escoffier.

Une nouvelle édition du célèbre guide, ouvrage de référence pour tous les cuisiniers, qu'ils soient novices ou avertis. Aide-mémoire pratique, ce livre contient 5000 recettes, des sauces aux entremets.



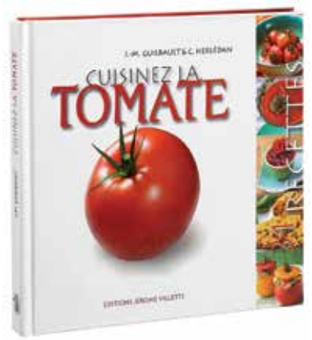
JÉRÔME VILLETTE

Format (mm) : 220 x 197
Pages : 112

Code	Price
820302	

CARNET DE SOUPES
de Paulette Lafontan.

Le retour aux bons produits, sains et aux légumes oubliés, alliés à de bonnes qualités nutritionnelles et gustatives, font de la soupe un mets à consommer en tous lieux et toutes occasions. Ce livre est un itinéraire gourmand en 90 recettes de ce mets universel, pour régaler petits et grands.



JÉRÔME VILLETTE

Format (mm) : 220 x 197
Pages : 80

Code	Price
820301	

CUISINEZ LA TOMATE
de J.M. Guilbault & C. Herledan.

La tomate nous donne l'occasion (vertueuse, nous disent les auteurs) de conjuguer "saveurs authentiques" et "bienfaits nutritionnels" avec les mots Santé et Simplicité...
Des études montrent son action préventive contre le développement de certains cancers. Voici donc 31 recettes simples, classiques ou originales et toujours gourmandes, délivrées par un grand cuisinier amoureux de la nature et du goût avec des tours de mains choisis. Plongez-vous, avec délices, dans un monde à la tonalité dominante rouge, mais aussi orange, jaune ou verte, voire noire ! Sachez tout, ou presque, de ce légume-fruit et surtout... n'oubliez pas de vous régaler !

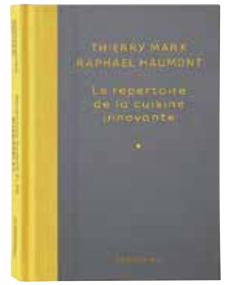


Format (mm) : 215 x 277
Pages : 182

Code	Price
816065	

LA CONFRÉRIE DU PÂTÉ CROÛTE

Depuis 10 ans *La confrérie du pâté croûte* organise le championnat du Monde de pâté croûte. A chaque édition, 12 Chefs finalistes, français et étrangers, présentent leur meilleure recette devant un jury. Découvrez leur secrets et lancez-vous dans une réalisation qui épatera votre entourage.

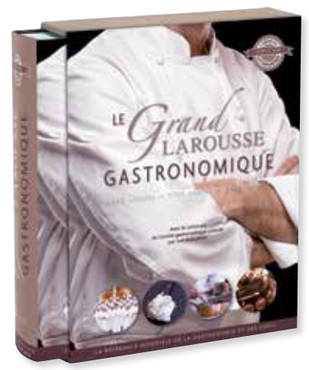


Format (mm) : 131 x 186
Pages : 225

Code	Price
819191	

RÉPERTOIRE DE LA CUISINE INNOVANTE
de Thierry Marx et Raphaël Haumont.

Plongez au coeur de la structure des aliments !
Le chef Thierry Marx et le physico-chimiste Raphaël Haumont nous proposent de mieux appréhender la cuisine innovante - haute cuisine maîtrisée - grâce à l'approche complémentaire de la matière et des processus physico-chimiques mis en jeu durant la préparation des mets.
Ce répertoire moderne de la cuisine vous permettra de maîtriser les produits, d'innover, mais aussi de sublimer les saveurs, pour le plus grand plaisir du consommateur.

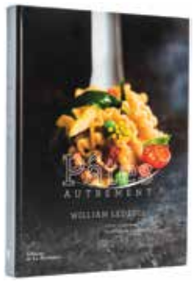


Format (mm) : 236 x 306
Pages : 1024

Code	Price
816054	

LE GRAND LAROUSSE GASTRONOMIQUE

Une refonte en profondeur du livre de référence en matière de gastronomie.
Plus de 4 000 articles sur les savoirs liés à la cuisine. 2 500 recettes dont 500 données par de Grands Chefs. 1 700 illustrations.
Cette actualisation a été conduite avec la caution d'un comité pluri-disciplinaire dirigé par Joël Robuchon.

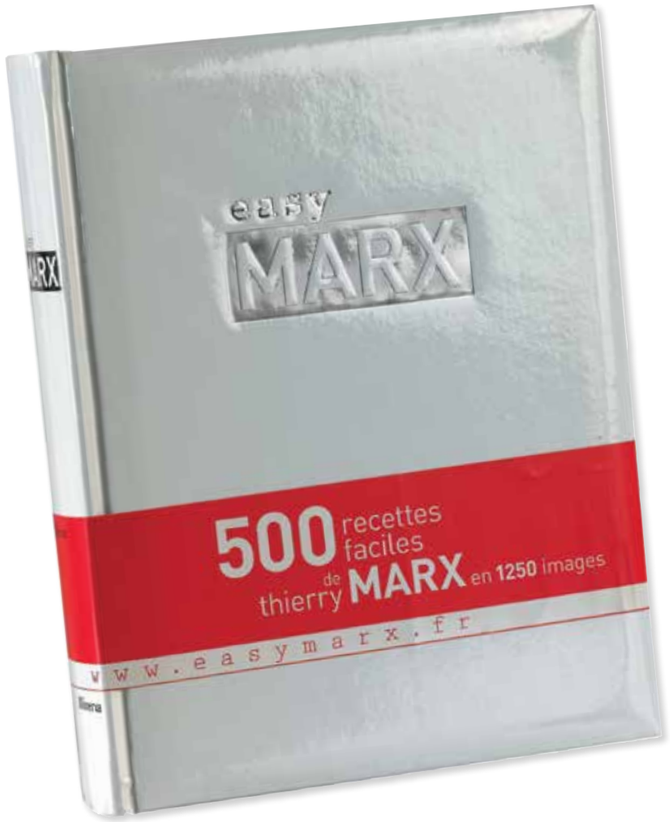


Format (mm) : 260 x 193
Pages : 220

Code	Price
816002	

PÂTES AUTREMENT
de William Ledeuil.

William Ledeuil explore la richesse de cet aliment, à travers toutes les nuances offertes par les farines, du blé au sarrasin. Il présente les familles de pâtes, mais aussi des ingrédients et préparations essentiels (herbes, fromages, sauces...) qui relèvent et révèlent une infinité de déclinaisons possibles. Il imagine ainsi plus de **80 recettes exquises** aux saveurs marines (Linguine, condiment sésame noir, encornets grilles), carnées (Raviolis de porc grillé, vinaigrette gingembre, ciboule,), bucoliques (Lumache mijotées, tomates confites, pommes naines, fèves) ou franco-asiatiques (Soupe pho poulet, foie gras). Dans la cuisine de jeu du chef étoilé, cet aliment signature se dévoile sous l'œil généreux du photographe Louis Laurent Grandadam.



Format (mm) : 225 x 285
Pages : 576

Code	Price
816047	

EASY MARX
de Thierry Marx.

500 recettes qui permettent de visualiser les ingrédients, le plat fini et le cas échéant, les pas à pas pour les phases techniques. Conçu pour le gastronome amateur, cet ouvrage pourra aussi être une source d'inspiration pour les professionnels.



Format (mm) : 330 x 270
Pages : 205

Code	Price
812152	

CUISINE SUCRÉE
de F. Bau, R. Freixa, J. Roca, M. Hofmann, J. Armenteros, M. Estruch, Y. Duytsche, I. Balaguer, A. Janin, A. Balaguer.

Une carte d desserts, aussi attrayante que variée, qui annonce une authentique révolution en cuisine ; près de 80 recettes et plus de 260 formules. Dix chefs sont réunis dans cet ouvrage pour y déployer leur style propre, mis en oeuvre par des techniques innovatrices et des formules épurées ; d'autres constituent un matériel inédit, publié pour la première fois dans ce livre. Une illustration inestimable de l'excellent moment que traverse la cuisine sucrée dans le segment de la restauration, un outil de travail efficace également. Frédéric Bau, Yann Duytsche, Jordi Roca, Montse Estruch, Mey hofmann, Ramon Freixa, Josep Armenteros, Isaac Balaguer, Annick Janin et Abraham Balaguer composent une équipe exclusive d'auteurs et nous proposent des plats ou s'exprime leur inépuisable créativité dans le secteur le plus doux de la cuisine. Un magnifique exercice de style, une source d'inspiration dans l'art du dessert.
CUISINE SUCRÉE est un manuel qui prétend dépasser le recueil de recettes d'auteur pour offrir une vision complète et détaillée de ce que la cuisine de desserts produit de meilleur. Chaque formule fait l'objet d'un cours magistral de pâtisserie, que nous dispensent, pas à pas, des professionnels d'exception.

BILINGUAL
FRENCH
SPANISH



Format (mm) : 240 x 270
Pages : 320

Code	Price
816021	

MIRAMAR
de Paco Pérez.

Chef du restaurant Miramar, Paco Pérez deux étoiles au Michelin à Girona, réinvente la cuisine catalane.
Dans une édition bilingue français-espagnol, le chef vous propose plus de 140 plats signés pour son restaurant, dont une soixantaine sont complétés par la recette correspondante. Lorsque la recette est particulièrement difficile, un encart technique peut être associé, cuisine moléculaire oblige.
Au menu : fish and chips, millefeuille à la truffe, ragoût de concombre de mer, tartare d'huître, cupcakes, noix de coco à la thaï, oeufs brouillés, croissant au foie gras, pomme de terre crémeuse, ceviche, forêt-noire, crème brûlée, pudding de riz, pizza regina, salade cristal, thon escabèche, crêpe suzette...

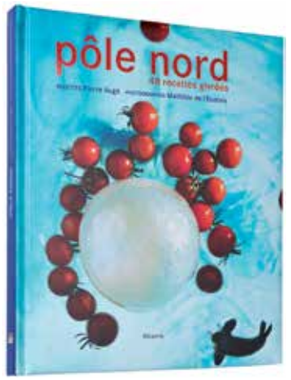


Format (mm) : 220 x 285
Pages : 408

Code	Price
816027	

CHAMPIGNONS
de Régis Marcon.

Régis Marcon, grand chef d'un restaurant 3 étoiles, est réputé internationalement pour connaître et travailler le champignon comme personne. Il y a toujours un menu dégustation de champignons à la carte de son restaurant. C'est le chef incontournable de ce sujet !
Il nous propose ici une bible de plus de 400 pages qui permettra au lecteur d'identifier les champignons, les préparer et les cuisiner au plus juste. Recettes simples (salade de cèpes, pizza aux champignons) ou sophistiquées(soupe de pho, foie gras aux girolles raisins blancs et noix, filet de rouget aux pommes et aux laccarias), Régis Marcon livre tout son savoir-faire, remarquablement illustré et mis en scène. Un ouvrage précieux et indispensable !

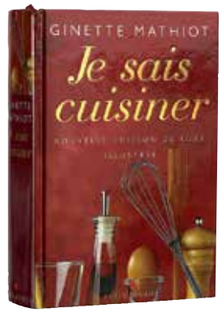


Format (mm) : 226 x 272
Pages : 80

Code	Price
816038	

PÔLE NORD, 48 RECETTES GIVRÉES

Voici une cuisine qui se prépare à l'avance et qui patiente au congélateur en attendant le jour J, celui où vous aurez décidé de vous geler les papilles ou celles de vos clients en savourant :
Soupes et cocktails frappés comme le pousse-pouce avocat, kiwi et crabe...
Poissons et crustacés dans leur version gelée tels que le coeur de saumon confit aux cinq parfums...
Viandes et volailles glacés comme le roulé de carpaccio de boeuf et parmesan...
Desserts "freezés" tels que le duo fluo de glace vanille et fraise...

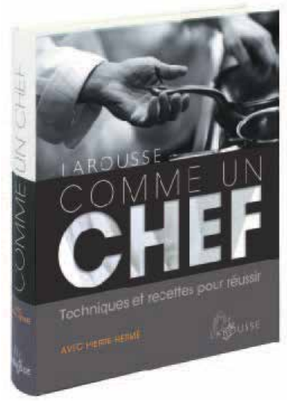


Format (mm) : 155 x 225
Pages : 770

Code	Price
816098	

JE SAIS CUISINER
de G. Mahiot - Edition 2005.

Un livre référence de la cuisine française, nouvelle édition de luxe illustrée. Plus de 2000 recettes de cuisine traditionnelle adaptées aux orientations et aux goûts de la cuisine actuelle.



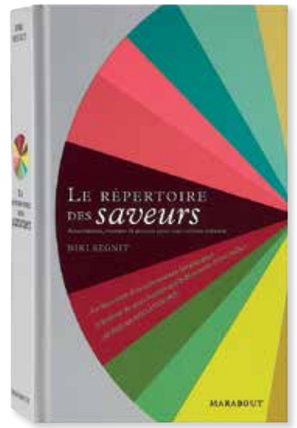
Format (mm) : 229 x 276
Pages : 648

Code	Price
816053	

COMME UN CHEF

Ouvrage de référence pour maîtriser toutes les techniques de la cuisine actuelle. Plus de 500 recettes, une grande variété de tours de main et une grande variété de recettes. Un cours de cuisine très complet et très visuel avec plus de 1700 photos. Collectif de Pierre Hermé.

LA BIBLE DES
ASSOCIATIONS
DE SAVEURS



Format (mm) : 142 x 222
Pages : 496

Code	Price
816004	

LE RÉPERTOIRE DES SAVEURS
de Niki Segnit.

Association, recettes et astuces pour une cuisine créative.
99 ingrédients, 980 paires de saveurs, 250 recettes.



Format (mm) : 192 x 250
Pages : 181

Code	Price
816016	

BREIZH CAFÉ
de Bertrand Larcher.

Breizh Café c'est beaucoup plus que des crêpes bretonnes. "Travailler la matière première", tel est le mot d'ordre de Bertrand Larcher, qui place le respect des produits au coeur de sa cuisine, faisant appel à des producteurs bio régionaux pour s'assurer de la qualité optimale des ingrédients travaillés dans ses restaurants - farine de sarrasin, légumes, poissons et fruits de mer, beurre demi-sel et cidre - dont il met en valeur les nombreux crus.
Dans cet ouvrage, il nous fait partager son approche singulière à travers 60 recettes de crêpes, de galettes et d'autres préparations ou les produits simples de la Bretagne se mêlent à des saveurs variées pour un résultat aussi authentique que surprenant : Galette homard fruits de mer sauce bisque, Galette saumon fumé ikura crème fraîche aneth, Galette sicilienne tomate mozzarella basilic, Crêpe tatin flambée au calvados et cassonade... 60 recettes traditionnelles ou nouvelles élevées au rang de plats d'exception : c'est cela Breizh Café - l'excellence des produits au service de la gourmandise.



Format (mm) : 243 x 290
Pages : 286

Code	Price
816055	

LÉGUMES
de Jean-François Mallet.

"Légumes" est l'univers du potager, ses traditions et sa modernité. Jean-François Mallet, auteur et photographe, dévoile à travers des interviews des jardiniers, maraîchers d'aujourd'hui, le savoir encyclopédique (carte d'identité de chaque légume), le savoir-faire (culture hors-champ, conservation des produits, etc...), des photos de reportage et 80 recettes illustrées pour les amoureux des légumes.



Format (mm) : 245 x 275
Pages : 511

Code	Price
816069	

ENCYCLOPÉDIE DE LA GASTRONOMIE FRANÇAISE
de Vincent Boué et Hubert Delorme.

Ouvrage résolument pédagogique et entièrement illustré qui séduira le débutant, comme le cuisinier professionnel.
- 200 techniques culinaires et tours de mains indispensables pour réussir toutes les préparations de base, découpage des viandes, filetage des poissons, présentation des légumes, pâtes et sauces salées ou sucrées, gâteaux et entremets, ...;
- Plus de 1000 gestes photographiés en pas à pas ;
- Les secrets des plus grands chefs français et leurs recettes emblématiques (Régis Marcon, Jean-François Piège, Alain Passard, Gérald Passédat, Anne-Sophie Pic, ...) et des Meilleurs Ouvriers de France dans leur spécialité (glacier, fromager, ...);

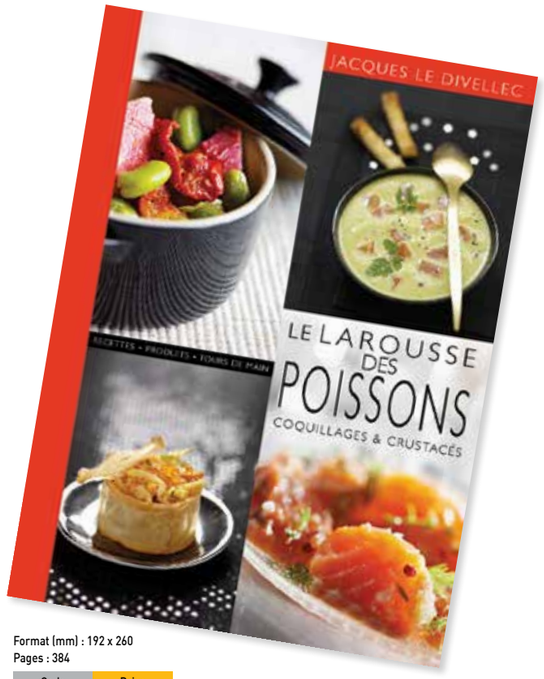


Format (mm) : 228 x 293
Pages : 413

Code	Price
816058	

HERBES
de Régis Marcon.

La plupart du temps, les herbes jouent en cuisine le rôle d'aides culinaires.
Dans ce très beau livre du Chef triplement étoilé Régis Marcon, elles prennent le devant de la scène et deviennent les vedettes de plats magnifiques, gourmands et pleins de poésie... Achillée, Agastache, Ciboulette, Angélique, Bourrache, Renouée, Reine des prés... Régis Marcon nous conte 70 herbes potagères et sauvages. Et il propose ensuite 130 recettes, des plus simples aux plus élaborées, comme le lapin cuit en croûte de foin de cistre ou les macarons aux pensées sauvages. Ce livre herbier est un guide sublime pour renouveler les plats, avec des idées simples ou très élaborées.



Format (mm) : 192 x 260
Pages : 384

Code	Price
819156	

LAROUSSE DES POISSONS, coquillages et crustacés
de Jacques Le Divellec.

Plus de 400 recettes sont réunies dans cet ouvrage : classiques, régionales, étrangères. Les différents modes de cuisson sont abordés, les gestes de base pour préparer les poissons sont expliqués pas à pas. L'ouvrage présente les principales espèces de produits de la mer ainsi que la façon de préparer fumets, court-bouillons, sauces et farces.



Format (mm) : 242 x 290
Pages : 288

Code	Price
816013	

POISSONS
de Jean-François Mallet.

Poissons, c'est l'univers de la pêche, ses traditions mais aussi sa modernité, que Jean-François Mallet, auteur et photographe, dévoile à travers des interviews de poissonniers, de pêcheurs de chefs d'aujourd'hui, du savoir encyclopédique (carte d'identité de chaque poisson, techniques de découpe, etc.), du savoir-faire (élevage, pêche en haute mer, conservation des produits, etc.), des photos de reportage et 80 recettes illustrées pour les amoureux des produits de la mer.
Amateurs de poissons : cette bible est faite pour vous !



Format (mm) : 215 x 275
Pages : 304

Code	Price
816023	

MA CUISINE DE BISTROT
de Yannick Alléno.

Yannick Alléno, multi-étoilé, appartient au cercle des plus grands chefs cuisiniers de sa génération. Il invite le lecteur à un retour aux sources. Les plats traditionnels de la gastronomie française y côtoient des créations originales.

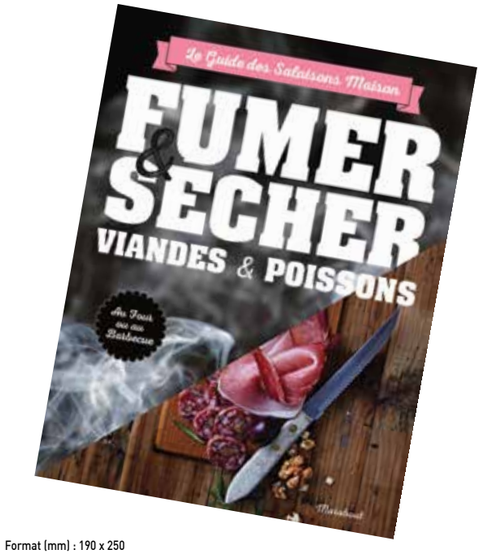


Format (mm) : 260x195
Pages : 220

Code	Price
816059	

BOUILLONS
de William Ledeuil

Issus de nos terroirs ou inspirés d'Asie, les bouillons sont à l'origine de nombreuses recettes traditionnelles et gastronomiques. Le chef présente ses ingrédients fétiches et livre les secrets des bouillons de base ou essentiels à partir desquels il joue pour proposer une soixantaine de recettes.

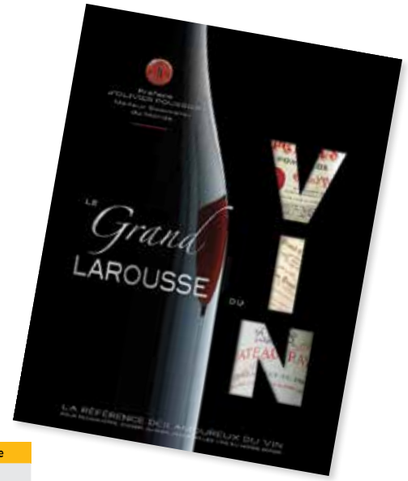


Format (mm) : 190 x 250
Pages : 224

Code	Price
816064	

FUMER & SÉCHER
de Turan T. Turan

Ce guide, étape par étape, explique l'art du séchage et du fumage de la viande mais aussi du poisson : de délicieux gravlax de saumon, des saucissons maison....
Découvrez toutes les techniques ainsi que les processus plus complexes. Perfectionnez-vous et développez votre propre style.
- Des instructions complètes pour le fumage à chaud et le froid à l'intérieur.
- Maîtriser le salage et les techniques de saumurage, parfait pour réaliser ses jambons entiers.



Format (mm) : 305x230
Pages : 645

Code	Price
818040	

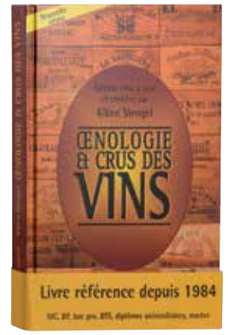
LE GRAND LAROUSSE DU VIN
Préface d'Olivier POUSSIER Meilleur sommelier du monde.

La référence des amoureux du vin, pour reconnaître, choisir, garder, déguster les vins du monde entier.
Quand le vin devient une passion il vous invite au voyage, car il y a partout dans le monde des miliers de crus différents.
Cependant, il est parfois difficile de s'y retrouver. Cet ouvrage vous aidera à mieux connaître la vigne, les terroirs, la fabrication et la vinification, à aménager une cave, associer mets et vins, et faire le tour des grands vignobles.

JEROME VILLETTE

Format (mm) : 190 x 260
Pages : 624

Code	Price
818026	



ŒNOLOGIE ET CRUS DES VINS

Publié en 1984 pour la première fois, cet ouvrage a rencontré un vif succès justifiant sa mise à jour. Livre complet sur la connaissance du vin, cette édition traite, de façon claire et très accessible, des divers processus de fabrication (de la vigne à la bouteille), de la consommation et des métiers autour du vin. Un tour de France des vignobles et des appellations actuelles (AOC, crus, VDP,...) constitue la dernière partie.
Il s'adresse à tous les publics, spécialement aux étudiants de la MC et du BP sommellerie, bac pro, BTS viticulture-oenologie, diplômes universitaires et master ainsi qu'aux restaurateurs.
640 illustrations couleurs.



Format (mm) : 160 x 192
Pages : 352

Code	Price
818011	

LAROUSSE DES COCKTAILS
de Fernando Castellon.
Réussissez à coup sûr tous les cocktails, même les plus spectaculaires grâce à cet ouvrage très complet : 550 recettes toutes illustrées, alcoolisées ou non, tous les ingrédients, le matériel et les techniques utiles au débutant comme au professionnel.



MATFER

SPARE PARTS



Airbox Réf. 011720	Code	Price
2 ceramic pellet	011721	
Silicon bracket + pipe	011722	
Foam container	011723	
Pump 230 V	011724	

Alphamix Ref. 210601	Code	Price
Whisk	210611	
Paddle	210612	
Dough hook	210613	
Assembled screen	210616	
Motor 230 V	210617	
High-power card	210630	
Display control card	210631	
Display control card cord	210632	
Fully equipped aluminium casing S2	210634	
S16 Equipped speed display	210635	
Bare cover with Lexan	210636	
Knife	281899	





Alphamix Ref. 210660	Code	Price
8 L bowl	210671	
Whisk	210672	
Paddle	210673	
Hook	210674	
Knife	281899	
Security screen	210684	

Alphamix Ref. 210655	Code	Price
5L bowl with handle	210680	
Steinless steel whisk	210681	
Aluminium paddle	210682	
Hook	210683	
Knife	281899	



BAKERY VACUUM CLEANER Ref.710503 and Ref.710506	Code	Price
Buse	710508	



Pressure cooker Ref. 013320 SITRAM	Code	Price
Handle for body / clips	013229	
New model regulator	013231	
Upper right handle	013321	
Basket 8 L	013230	



Pressure cooker Ref. 013204 and 013206	Code	Price
Seal for pressure cooker	013221	
Knob	013222	
Handle + screw	013223	
Valve	013224	
Steamer basket	013227	

Scales 4 kg Ref. 252004 and 10 kg Ref. 252010	Code	Price
Plastic frame protection	252052	
Stainless steel tray	252055	
Balance needle	252058	

Scales 30 kg Ref. 252030 and 50 KG Ref. 252050	Code	Price
Plastic frame cover	252053	
Stainless steel tray	252056	
Pointer	252059	



Digital scales DW, APS, AFS, EM and MMI	Code	Price
Adapter	252250	
Rechargeable battery	252251	



Scales SW, TX	Code	Price
Rechargeable battery SW, TX	252256	
Adapter SW, TX	252253	
Main processor board SW, TX	252261	
Processor keyboard SW, TX	252262	
Front SW	252268	
IP-95 10 kg sensor for SW6	252280	
IP-95 20 kg sensor for SW15	252281	

Scales SCW, TF60, TF150	Code	Price
Rechargeable battery SCW, TF	252256	
Adapter SCW, TF	252254	
Main processor board SCW, TF	252265	
Front SCW	252271	
IL6D-C3 100 kg sensor for SCW60, TF	252283	
IL6D-C3 200 kg sensor for SCW150, TF	252284	
DIN plug , SCW, TF	252292	

Scales SF, TF30	Code	Price
Rechargeable battery SF, TF30	252256	
Adapter SF, TF30	252254	
Main processor board SF	252264	
Front SF	252270	
Complete billposter SF	252291	
DIN plug , SF, TF30	252292	





Scales SX	Code	Price
Rechargeable battery SX	252256	
Adapter SX	252254	
Processor board SX	252263	
Front SX	252269	
IL6D-C3 20 kg sensor for SX15	252282	

Scales SM	Code	Price
Rechargeable battery SM	252256	
Adapter SM	252266	
Front SM	252272	
Back SM	252273	
Rechargeable battery SM	252256	





Scales SK	Code	Price
Main processor board SK	252267	
Front SK	252274	

Blender Ref. 212021	Code	Price
Lid	212121	
Bowl (glass)	212120	
Seal	212123	
Knife supplied with 212123	212124	
Plastic collar	212125	
Plastic keyboard cover	212126	
Conveyor	212128	





Stackable frames	Code	Price
Set of 4 replacement corners, yellow, H 10 mm	370151	
Set of 4 replacement corners, red, H 15 mm	370152	
Set of 4 replacement corners, black, H 20 mm	370153	



Insulated containers Ref. 526040 and 526051	Code	Price
Seal	526046	
Plastic handle	526047	
Hinge	526048	

Table-top chip ref. 072605	Code	Price
Knife and pusher kitter 6x6mm	072615	
Knife and pusher kitter 8x8mm	072617	
Knife and pusher kitter 10x10mm	072619	
Chip cutter knife 6x6mm	072630	
Chip cutter knife 8x8mm	072632	
Chip cutter knife 10x10mm	072634	
Pusher 6x6mm	072645	
Pusher 8x8mm	072647	





"Le Rouet" Vegetable slicer Ref. 215130	Code	Price
Set of knives 2 mm	215132	
Set of knives 3 mm	215133	
Set of knives 6 mm	215134	



R301 - R301 ultra vegetable	Code	Price
R301 Ultra engine block	210713	
Stainless steel cutter with cover + knife	210714	
R301 - R301 ultra vegetable slicer without disc	210716	



Tomato slicer Ref. 215710	Code	Price
Blade block, clearance 6 mm	215720	
Green side-plates	215721	
Set of 4 suction pad feet	215722	
Comb of button	280747	
Stainless steel connecting rod	215723	



Crêpe makers Ref. 242305 and 242306	Code	Price
3 KW standard crêpe maker element	242316	
On/off light - 220 V	242318	
3 KW SPro. crêpe maker element	242319	
3 KW SPro. crêpe maker thermostat	242301	
3 KW / 230 Volts crêpe maker element	242302	
Comfort crêpe maker electric lever	242303	
Comfort crêpe maker circuit breaker	242308	
3 KW SPro crêpe maker lever	242322	
Standard crêpe maker lever	242314	
3 KW Standard and SPro circuit breaker	242311	



Egg cooker Ref. 120744	Code	Price
Heating element	120746	



Cutter R2	Code	Price
Spare serrated blade	210712	
Spare blade	120412	



Automatic funnel Ref. 116514, 116516, 116540, 116601 and 116605	Code	Price
Nozzle screw nut	116530	
White knurled nut for funnel	116531	
Wing nut for funnel	116532	
Nozzle seal	116533	
Piston seal	116534	

Stainless steel automatic funnel Ref. 258825	Code	Price
Set of tips Ø 3- 6 mm	116523	
Spring	116524	
Complete handle	116525	
Rod + ball + nut	116526	





Swing Salad spin dryer Ref. 215580 - 215582	Code	Price
Gear kit XL / XS	215589	
Gear kit + handle base + handle XL	215588	
Gear kit + handle base + handle XS	215587	

Chocolate fountain Ref. 260440	Code	Price
Silicone seal for motorised base for chocolate fountain	260443	
Bowl for chocolate fountain	260444	
Stainless steel worm screw	260442	
Stainless steel 5 set for chocolate fountain	260447	
Fuse for chocolate fountain	260448	
Motorised base for chocolate fountain	260449	





Matfer microwave oven Ref. 240202	Code	Price
Turntable tray, Ø 325 mm	240120	
Bulb	240121	

Matfer microwave oven Ref. 120008	Code	Price
Turntable tray, Ø 270 mm	240122	





Deep fryers	Code	Price
Basket for deep fryer 4 L, L 205 x W 140 x H 125 mm	121157	
Basket for deep fryer 6 L, L 240 x W 185 x H 100 mm	121165	
Basket for deep fryer 8 L, L 240 x W 185 x H 145 mm	240512	
Basket for deep fryer 8 L for deep fryer 121180	240513	
Heating element for deep fryer 4 L	240561	
Heating element for deep fryer 6 L	240562	
Heating element for deep fryer 8 L	240563	
Heating element for deep fryer 2 x 8 L	240564	
Switch for MATFER deep fryer	240569	

Deep fryers	Code	Price
Basket for deep fryer 4 L, Ref. 121164	121204	
Basket for deep fryer 6 L, Ref. 121166	121206	
Basket for deep fryer 8 L, Ref. 121168, 121178, 121182	121208	
Heating element for deep fryer, Ref. 121164	121214	
Heating element for deep fryer, Ref. 121166	121216	
Heating element for deep fryer, Ref. 121168	121218	
Heating element for deep fryer, Ref. 121178 and 121182	121220	
Heating indicator light for 121164 to 121182 deep fryer	121230	
Deep fryer kit 121164 to 121182 (thermostat + button + ring)	121232	
Switch on/off for 121164 to 121182	121233	





FRIX'air Réf. 265108	Code	Price
Accessory set, consisting of: - 2 stainless steel bowl holders - 2 stainless steel 4-blade cutters - 2 blade covers	265114	

Electric grinder T8 Ref. 120277	Code	Price
Meat grinder casing with nozzle and plug	881008	
Full blade	881009	
Tightening ring	881010	
Pestle	881012	
Serrated belt	880990	
Crosspiece DIN 6335	880995	
Handle for switch	880996	





Spare parts and accessories T8 and n°12/8	Code	Price
Set of 5 grinding plates (2 - 4,5 6 - 8 et 14 mm) and 2 cutters plates	880958	
Grid 2 mm, Ø 62 mm	880961	
Grid 3 mm, Ø 62 mm	880962	
Grid 4,5 mm, Ø 62 mm	880963	
Grid 6 mm, Ø 62 mm	880964	
Grid 8 mm, Ø 62 mm	880965	
Grid 14 mm, Ø 62 mm	880967	
2 Cutting blade	880970	
Funnel 12 mm	880971	
Funnel 20 mm	880972	
Funnel 30 mm	880973	
Guide disc	880974	



Jupiter meat grinder Ref. 210070	Code	Price
Pestle	210170	
Tray	210171	
Blade	210174	
Plate 4.5 mm, Ø 53 mm	210176	
Plate 8 mm, Ø 53 mm	210177	





Kitchenaid Grinder Ref. 210051 and 210052	Code	Price
Grinder body	210106	
Locking screw	210107	
Worm screw assembly	210108	
Large hole plate 6 mm	210109	
Small hole plate 4.5 mm	210110	
4-blade cutting plate	210111	
Pestle	210170	
Sausage cones (set of 2 cones Ø 10 and 16 mm)	210113	
Chopper plate	210131	



Hotmix Pro Ref 212501, 212502	Code	Price
Mixing butterfly (212501)	212514	
Bowl lid	212510	
Stainless steel bowl	212511	
Stainless steel blade (old model)	212512	
Blade fastener (old model)	212513	



Kitchenaid K5, K5 super and K50 mixer	Code	Price
No-contact pouring/protecting shield	210115	
K5 stainless steel bowl	210101	
K5 dough hook	210102	
K5 whisk	210103	
K5 flat beater (paddle) K5	210104	
Set of 2 plastic lids Ø 200 mm for stainless steel bowl 4.8 L	210105	
Charcoal spring K45 / K5	219081	



Kitchenaid K45	Code	Price
Flat beater	210032	
Stainless steel bowl	210033	
Hook	210034	
Whisk	210035	
Charcoal with spring k45/k50	219081	



Sugar heating lamp	Code	Price
500 W / 240 V ceramic element	262216	
1000 W / 240 V ceramic element	262217	



Large cream filling machine Ref. 262601	Code	Price
Machine body	262602	
Needle Ø 4 mm	262603	
Syringe Ø 6 mm	262604	
Syringe Ø 8 mm, length 100 mm	262605	
Syringe Ø 8 mm, length 180 mm	262606	
Syringe holder	262607	
Reducer	262608	
Reducer-holder nozzle	262609	
Diffuser valve	262610	
Nozzle seal	262611	
Piston	262612	
Operating shaft	262613	
Pusher	262614	
Axel stop disc	262615	
Operating lever	262616	
M10 disc	262617	
Nut	262618	
Locking screw disc	262619	
Bakelite handle	262620	
Locking screw lever	262621	
Locking screw	262622	
Locking block	262623	
Rear stop	262627	
Funnel	262629	



Small cream filling maching Ref. 263001	Code	Price
Stainless steel pusher	263003	
Seal for filling machine	263004	
Reducer	263005	
Syringe holder	263006	
Stainless steel syringe Ø 8 x 75	263007	
Stainless steel syringe Ø 6 x 75	263008	
Stainless steel syringe Ø 5 x 75	263009	
Stainless steel valve	263010	

S/steel mandolin Ref. 215001	Code	Price
Matchstick cutting block 3 mm	215010	
Matchstick cutting block 5 mm	215112	
Matchstick cutting block 10 mm	215115	
Reversible blade	215085	
Foott	215017	
Support tray	215018	
Pusher body	215021	
Claw plate	215022	
Knob	215023	





Mandolin 1000 Ref. 215040	Code	Price
Straight blade M 1000	215043	
Serrated blade M 1000	215044	
Matchstick cutter3 mm M 1000	215045	
Pusher for M 1000	215046	
Set of 4 blade nuts	215047	

Mandolin 2000 / 2000 "S" Ref. 215060-215062	Code	Price
Round pusher	215065	
Mandolin 2000 S carriage without pusher	215066	
Box of 3 matchstick cutters M 2000 */ 2000 S*	215068	
Matchstick cutting block 3 mm M 2000 */ 2000 S*	215070	
Matchstick cutting block 5 mm M 2000 */ 2000 S*	215072	
Matchstick cutting block 10 mm M 2000 */ 2000 S*	215074	
Reversible blade M 2000 */ 2000 S*	215085	
Set of 4 pads	215086	





"Supergrind" knife grinder Ref. 127510	Code	Price
Hard grindstone, natural Vosges sandstone, Ø 250 mm	127515	



"Supergrind" knife grinder Ref. 127510	Code	Price
Extra knife	281899	



All Bamix blenders	Code	Price
Graduated bowl 600 ml	210360	
Lid for bowl	210361	
Wall mount	210362	
Whisk-blade	210363	
Mixing knife	210364	
Multi blade	210365	
Meat blade	210366	



BlenderN°37 Ref. 212011	Code	Price
4 litre lid seal	212016	
Knife set + knife sheath	212017	
Rigid coupling	212018	
No. 37 coupling kit	212019	
Lower coupling	212023	



Manual tin plated vegetable mill 55 Ref. 215515	Code	Price
Mill plate n°5 - 1 mm	215521	
Mill plate n°5 - 1.5 mm	215522	
Mill plate n°5 - 2 mm	215523	
Mill plate n°5 - 3 mm	215524	
Mill plate n°5 - 4 mm	215525	



Manual tin plated vegetable mill n°3 and 5 Ref. 215503, 215513, 215505	Code	Price
Mill plate X5 - 1.5 mm	072855	
Mill plate X5 - 2 mm	072857	
Mill plate X5 - 3 mm	072859	
Mill plate X3 - 1.5 mm	072812	
Mill plate X3 - 2.5 mm	072814	
Mill plate X3 - 4 mm	072816	



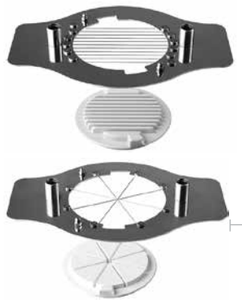
Accessories for Nectar™ Ref. 730135	Code	Price
Sachet of 12 glue plates	730136	
250 ml bottle of 100% natural attracting liquid	730137	
Tube 15 W	730138	



Prep Chef Ref. 215706	Code	Price
2 abutment screws	215790	
2 springs	215791	
3 suctions	215792	
Grey handle	215793	



Prep Chef - French fries cutter	Code	Price
8 x 8 mm blade block	215734	
10 x 10 mm blade block	215735	
16 x 8 mm blade block	215733	
8 x 8 mm pusher	215744	
10 x 10 mm pusher	215745	



Multifunction egg-slicer/cheese-cutter option	Code	Price
6 quarter egg-slicing wire block	215866	
5 mm round egg-slicing wire block	215841	
8 mm round slicing wire block	215861	
8 part cheese cutting wire block	215868	



Prep Chef - Segmenter	Code	Price
6 -segment blade block	215736	
8 -segment blade block	215738	
6 -segment pusher	215746	
8 -segment pusher	215748	



Prep Chef - Corer Segmenter	Code	Price
8 -segment blade block	215758	
8 -segment pusher	215768	



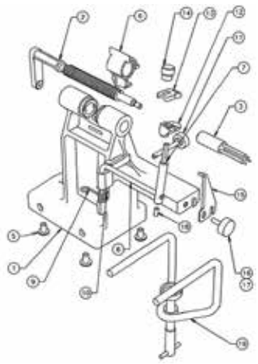
Prep Chef - Slicer	Code	Price
5 mm blade block slicer	215731	
Pusher for whole and semi-circular slices	215742	
Semi-circle blade block slicer	215732	

Potato masher Prep Chef Ref. 215640	Code	Price
Masher body	215794	
Masher lever	215795	
Masher plate	215796	
Masher lever, holder pin 80mm	215797	
Masher lever, holder pin 58 mm	215798	
2 stainless steel pin nuts	215799	
2 holder stop	215800	
3 suction pads	215792	





Nectar™ wasp trap Ref. 730135	Code	Price
Sachet of 12 glue plates	730136	
250 ml bottle of 100% natural attracting liquid	730137	
Tube 15 W	730138	



Apple peeler Ref. 215250	Code	Price
Apple peeler body (1)	215257	
Leading screw with handle (2)	215258	
3-point pin (3)	215259	
Set of 4 pads (5)	215086	
Locking nuts (6)	215261	
Peeler-holder with locking screw (7)	215262	
Peeler-holder arm (8)	215263	
Pressure spring (9)	215264	
Spring pin (10)	215265	
Pressure regulation screw (11)	215266	
Moulded peeler (12)	215255	
Peeling thickness stop (13)	215267	
Peeling tightener knob (14)	215268	
Slicing blade (15)	215256	
Slicing tightener knob (16)	215269	
Peeler-holder locking screw (18)	215270	
Clamp (19)	215271	
Screw + pin + handle set (2 + 3)	215272	

Spray Gun Ref. 264058	Code	Price
25cl additional cup	264064	
Chromium-plated steel table stand for spray gun.	264067	
Tube Ø 1,5 mm	264062	
Tip for tube Ø 1,5 mm	264063	
Tube Ø 1,3 mm	264066	
Tip for tube Ø 1,3 mm	264065	





Spray Gun Ref. 264058	Code	Price
500cc additional cup	264107	
Tube kit Ø 1,3 mm	264103	
Tube kit Ø 1,5 mm	264105	
Tube kit Ø 1,7 mm	264106	

Eva 2002 electric apple peeler	Code	Price
Complete peeler blade	212026	
Slicing blade	212027	
4-point pin	212028	
Pivoting block	212029	





Monopol can opener Ref. 230006	Code	Price
Monopol large spare blade	230008	
Monopol large spare wheel	230010	

"Bonzer" can opener	Code	Price
Stainless steel blade with screw for standard & super can opener	230214	
Clamp for all models	230238	
Flat collar for all models	230250	
Spring for all models	230252	
Wheel Ø 40 mm for STAINLESS STEEL CANMASTER and EZ60 can openers	230253	
Stainless steel blade with wheeled screw for all models	230255	
Cylindrical collar for SUPER and STANDARD	230256	
Wheel Ø 25 mm for SUPER and STANDARD, EZ20 and EZ40 can openers	230257	





Cake stands Ref. 681604, 681605 and 210406	Code	Price
Round aluminium tray, Ø 155 mm	681611	
Round aluminium tray, Ø 200 mm	681612	
Round aluminium tray, Ø 265 mm	681613	
Round aluminium tray, Ø 320 mm	681614	
Round aluminium tray, Ø 400 mm	681615	
Round aluminium tray, Ø 450 mm	681616	
Round aluminium tray, Ø 495 mm	681617	
Pillars for cake stand	681618	
Feet for cake stand	681619	
Tip with screw	681620	

"Puzzle" cake stand Ref. 681508	Code	Price
Tray with ear	681509	
Tray without ear	681510	
Puzzle pillar	681511	
Puzzle stopper	681512	
Puzzle base plate	681513	



2-ring stove Ref. 240424 and 240425	Code	Price
3.1 kW burner	240380	
4.6 kW burner	240381	
Gas safety tap	240382	
3.1 kW butane/propane injector	240383	
4.6 kW butane/propane injector	240390	
3.1 kW natural gas injector	240391	
4.6 kW natural gas injector	240392	
Threaded thermocouple	240393	
Ignition electrode	240400	
Rubber tip for ignition	240401	
Cast iron grid 300 x 300	240402	
Stainless steel reducer for grille	240403	





Roquefort slicer Ref. 122010 and 072525	Code	Price
Springs	122012	
Cutting handle	122013	
Marble-topped round base	122014	



Universal rolling pin Ref. 140030	Code	Price
Set of discs 2 mm	140032	
Set of discs 3 mm	140033	
Set of discs 4 mm	140034	
Set of discs 5 mm	140035	



"Gourmet whip" + "Thermo whip+" whipper	Code	Price
Complete stainless steel head	880099	
Red seal with tab	880092	
Red tulip nozzle	880094	
Red star nozzle	880096	
Red plain nozzle	880098	
Red cartridge holder	880100	
Spare parts set [1]	880086	
Valve ring	880091	

"Thermo xpress" whipper	Code	Price
Black cartridge holder	880066	
Xpress bottle seal	880067	

Whipper (parts suitable for all siphons)	Code	Price
Cleaning brush	672000	

[1] star nozzle, tulip nozzle, seal with tab.



"Cream whip" whipper 0.5 and 1 l Ref. 044175 and 044177 and Cream profi+ Ref. 044176 and 044178	Code	Price
Complete stainless steel head for Cream Profi+ Cream Whip	880102	
Bottle seal	880057	
stainless steel valve	672027	
Cartridge holder, black	880066	
Star nozzle, stainless steel base, white	880101	
Spare set [1] for Cream Whip, aluminium head	880068	
Pearly tulip nozzle	880074	

[1] star nozzle, tulip nozzle, seal with tab.



Ice cream maker Ref. 265102	Code	Price
Bowl lid	265107	
Stainless steel blade	265111	
Stainless steel bowl	265115	

Ice cream maker Ref. 265109	Code	Price
Bowl 3,2 L	265113	

Ice cream maker Ref. 265220 - 265225 - 265250	Code	Price
2 x 2 Scrapers for removable bowl for ice cream maker PRO 2500 SP	265281	
2 x 2 Scrapers for fixed bowl for ice cream maker PRO 2500 SP	265280	
Stainless bowl + 6 scrapers for Pro SP and Chef 2500	265115	
Bowl for Pro 2000	265276	





Spatula thermometer Ref. 113090	Code	Price
Spatula without thermometer	113091	



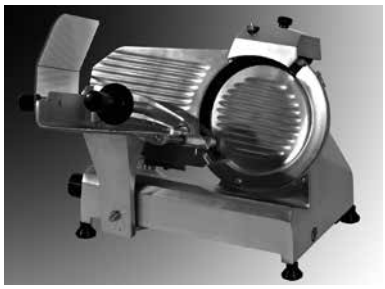
Dualit toaster Ref. 241503 and 241513	Code	Price
Side element	241501	
Central element	241502	



Toasters	Code	Price
Heating tube AT370 for 240520	240524	
Heating tube AT360 for 120766	120764	

Dipping machines	Code	Price
220/240 V, 1400 W Element for dipping machine O15	260201	
220/240 V, 300 W Element for dipping machine R15	260202	
220/240 V, 1800 W Element for dipping machine OX22	260203	
220/240 V, 1000 W Element for Choco 10	260204	
Heat regulation for all models	260205	





Electric slicers	Code	Price
Greasing oil 50 ml	211148	
For slicers 220 Ref. 211010	**Code**	**Price**
Blade	211103	
Motor	211104	
Blade protector	211105	
Blade protector handle rod	211106	
Flat belt	211107	
Electronic relay for all models	211108	
For slicer 250 Ref. 211015	**Code**	**Price**
Complete sharpener for model 250 and 300	211121	
Blade	211123	
Motor	211124	
Blade protector	211125	
Plastic hand-protector	211126	
Blade protector handle rod	211127	
Flat belt	211128	
For slicer 300 Ref. 211018	**Code**	**Price**
Blade	211132	
Motor	211133	
Blade protector	211134	
Plastic hand-protector	211135	
Blade protector handle rod	211136	
Flat belt	211137	
Weber switch	211138	
For slicer 300 Ref. 211022	**Code**	**Price**
Complete sharpener	211140	
Set of belts	211142	
Blade	211143	
Grease spray	720095	



Round Wedding Cake	Code	Price
Set of 3 circle tiers stainless steel dia. 560 mm	681990	
Set of 3 circle tiers stainless steel dia. 460 mm	681991	
Circle stainless steel dia. 360 mm	681992	
Circle stainless steel dia. 260 mm	681993	
Circle stainless steel dia. 160 mm	681994	
ABS insert 560 mm	681995	
ABS insert 460 mm	681996	
ABS insert 360 mm	681997	
ABS insert 260 mm	681998	
ABS insert 160 mm	681999	



Square Wedding Cake	Code	Price
Set of 4 quarters stainless steel 480 x 50 mm	681980	
Set of 4 quarters stainless steel 380 x 50 mm	681981	
Square stainless steel 280 mm	681982	
Square stainless steel 180 mm	681983	
Square stainless steel 80 mm	681984	
ABS insert 480 mm	681985	
ABS insert 380 mm	681986	
ABS insert 280 mm	681987	
ABS insert 180 mm	681988	
ABS insert 80 mm	681989	



De-structured Wedding Cake	Code	Price
Set of 4 quarters stainless steel 480 x 105 mm	681970	
Set of 4 quarters stainless steel 380 x 105 mm	681971	
Square stainless steel 280 x H 105 mm	681972	
Square stainless steel 80 x H 105 mm	681973	
Square stainless steel 80 x H 105 mm	681974	
ABS insert 480 mm	681975	
ABS insert 380 mm	681976	
ABS insert 280 mm	681977	
ABS insert 180 mm	681978	
ABS insert 80 mm	681979	

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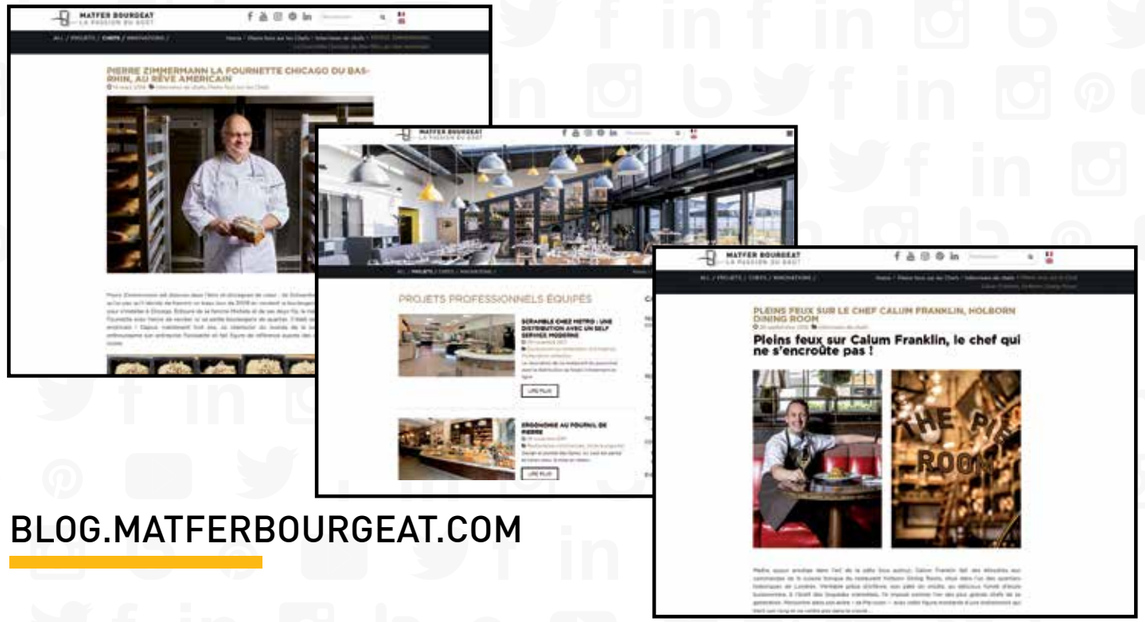
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GENERAL TERMS OF SALE

ARTICLE 1 – Applying the general terms of sale – Applicability
In accordance with Article 441-6 of the Commercial Code, the present general terms of sale are the basis for business negotiations and shall systematically be sent or given to each buyer to enable him or her place an order. They shall take precedence over the conditions of purchase, except where otherwise formally accepted in writing by the seller.

ARTICLE 2 - Orders
To be valid, each order must contain the exact quantity and references of the products sold.
Except where otherwise specifically stipulated, for the buyer, placing the order is tantamount to accepting the seller's terms of sale.

ARTICLE 3 – Order modification
Any order change or resolution requested by the purchaser can only be taken into account if it is accepted by the seller and is received in writing prior to the shipping of the products.

ARTICLE 4 - Prices
The products shall be provided at the prices applicable at the time of dispatch, in euros and taking account of the VAT applicable on the date the order was placed. Any change in the rate may be reflected on the price of the products.
The seller reserves the right to modify its prices at any time subject to thirty days advance notice.

ARTICLE 5 - Delivery
5.1. Modalities
Delivery shall be made in accordance with the order and the modalities agreed upon by both the seller and buyer.
5.2. Risks
Transport-related damage
The goods shall be transported at the buyer's risk. The carrier shall be solely responsible for any damage, loss, theft or late deliveries.
During delivery, the client MUST check the state of the delivered goods, indicate any specific reservations on the carrier exculpation document and confirm them with the carrier by registered mail within forty-eight hours after receiving the goods.
If the goods are delivered directly to an end-user on behalf of the client, the client shall be responsible for receiving the goods and for expressing any possible reservations to the carrier as specified in the foregoing paragraph.
Where the client fails to comply with this complaint-lodging procedure, the seller shall not be held responsible for any damage occurring during transportation
Incomplete deliveries
In case of complaint concerning incomplete deliveries, the delivery shall be reconstituted and the verified weight shall be deemed valid with regard to the one indicated on the waybill. Any complaint can only be taken into consideration if lodged in writing within five days after the invoicing date.

ARTICLE 6 - Acceptance
Without prejudice to the measures to take vis-à-vis the carrier, as stipulated above, complaints about obvious defects or non-conformity of the delivered products with the products ordered or dispatch note must be lodged in writing within five days after receiving the products.

ARTICLE 7 - Returns
Goods may only be returned after a formal agreement between the seller and buyer. Any product returned without this agreement shall be placed at the buyer's disposal and no credit note shall be issued in relation thereto. The costs and risks inherent in returning the goods shall be borne by the buyer.
Any request to return some goods must be made within a maximum of five working days starting from the good-delivery date.
If accepted by the seller, the goods shall only be taken back on the following conditions :
The goods must be in a perfect state, must not have been used and must be returned with all their accessories and documentation, in their original package and still covered by the stainless steel surface protective film.
The packaging and transport costs to and fro shall be borne by the client.
Except in case of error attributable to the seller, this latter shall apply a 20 % discount on the invoice amount for the goods, to cover the management and restocking costs.
Any product order outside the catalogue shall be deemed firm and definite; these "non-catalogue" products shall not for any reason whatsoever be accepted if returned.

ARTICLE 8 – Reproducing and modifying the products
Pictures of the articles in the seller's catalogue, as well as the descriptions thereof, are given for information purposes only. The seller reserves the right to make any modifications it deems necessary on its products.
Special items produced in accordance with a model or drawing shall be the buyer's responsibility as regards the applicable patent and copyright scheme. Returned special items shall not be accepted.

ARTICLE 9 – Guarantee
9.1. Range
The seller only guarantees the goods on the normal utilisation conditions and for a period of one year as from the invoicing date.
In case of repair during the guarantee period, spare parts shall be provided free of charge by the seller whereas the cost of labour shall be borne by the client.
The client shall equally bear the costs of dispatching and returning the materials and spare parts.
Essential spare parts are available for a 10-year period after our products are discontinued.
In compliance with European directives 2012/19/EU and 2011/65/EU on waste electrical and electronic equipment (WEEE) and Article L541-10-6 of the French Environmental Code regarding furniture waste (in French "DEA" or "déchets d'équipement d'ameublement").The vendor is listed on the ADEME (Agence de l'Environnement et de la Maîtrise de l'Energie) producers' register. Insofar as some of our equipment falls within the purview of Article R543-172 to 175 (WEEE) or R543-240 to 242 (DEA) of the French Environmental Code, our company is committed, via a collection system managed by an environmental body, to organising and financing the collection and sorting of business-related WEEE which we have commercialised as of 13/08/2005 and of our business-related furniture waste. We commit to the same whenever equivalent equipment or equipment performing the same function is replaced. The buyer commits to passing on these terms to anyone else who later buys the electric and electronic equipment (EEE) or furniture equipment (EA) and to communicating all necessary information to the environmental body. At the end of the EEE or furniture equipment's life cycle, the buyer and/or end user commit to making collection requests to our environmental body via the website www.e-dechet.com or on +33 (0)1 30 57 79 14. Please provide information required to locate the WEEE or DEA. Depending on circumstances, such waste will be voluntarily brought to a collection point or collected by the environmental body at the end user's premises. The cost of collection for items totalling no more than 500 kg will be borne by the end user. This environmental body guarantees that removal and treatment service for WEEE and DEA in French Overseas Territories and French Overseas Local Authorities will be identical to those offered in mainland France. As soon as equipment is removed or voluntarily brought to a collection point, the environmental body will take full responsibility for EEE or furniture equipment at the end of its life cycle.
9.2. Exclusions
The guarantee shall not apply to obvious defects.
Also excluded from the guarantee are faults and defects resulting from natural wear or from an external accident, or even from a modification of the product not planned for or specified by the seller.

ARTICLE 10 - Invoicing
An invoice shall be issued by the seller for each delivery.

ARTICLE 11 – Payment
11.1. Modalities
In accordance with law 2008-776 of 4 August 2008, the seller's invoices are payable after thirty days, at the end of the month.
Any product dispatched from the 1st to the 30th or 31st of each month shall take on the value of the said month.
In case of late payment, lateness penalties shall be payable the day after the payment date indicated on the invoice. The interest rate used to calculate these penalties, under the terms of Article L.441-6 of the Commercial Code, shall be equal to the interest rate applied by the European Central Bank for its most recent refinancing operation increased by a number of percentage points. These penalties shall be automatically payable. In addition to late penalties, any late payment shall automatically lead to the debtor being required to pay a fixed sum of €40 for collection costs under Articles 441-6 and D. 441-5 of the Commercial Code. Additional compensation may be claimed on evidence should recovery costs exceed the amount provided for.
The seller reserves the right to modify the payment deadlines granted to its clients. At the end of these deadlines, the deliveries shall be paid for in advance through bank transfer.
11.2. Demand for guarantee or payment
Any deterioration in the buyer's credit may result in a demand for guarantees, especially cash payment or payment through draft payable at sight, before the execution of incoming orders.

ARTICLE 12 - Risks
The buyer shall bear the risks, even in case of carriage paid sale, upon dispatch of the goods from the seller's warehouses.
Therefore, the goods shall travel at the buyer's risk; in case of damage, loss or incomplete delivery, the buyer shall lodge all complaints or file claims with the carriers responsible as stipulated above.

ARTICLE 13 – Reservation concerning ownership
In accordance with Articles 2367 to 2372 of the Civil Code, the goods shall remain the seller's property until they are paid for in full.

ARTICLE 14 - Jurisdictional venue – Dispute
In the absence of an amicable settlement of a dispute, the jurisdictional venue for any dispute arising in connection with the composition or execution of the order shall be the Court of Bobigny (Seine Saint-Denis-France), unless otherwise required by the seller. This clause shall apply even in the event of summary judgement, incidental claim, multiple defendants or warrantee proceedings, regardless of the mode and modalities of payment; no jurisdictional venue clause on the buyers' documents may hamper the application of the present clause.

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