



**MATFER
BOURGEAT**

INTERNATIONAL

A PASSION FOR TASTE



2019-2020



MATFER BOURGEAT
INTERNATIONAL
A PASSION FOR TASTE



AN INTERNATIONAL NETWORK

Wherever you are, there is a Matfer Bourgeat company or a reputable "Matfer Bourgeat preferred dealer" ready to provide you with our products and services, for your project





MATFER BOURGEAT
INTERNATIONAL
A PASSION FOR TASTE









**MATFER
BOURGEAT**
A passion for taste



**FRENCH MANUFACTURER
SINCE 1814**

The Matfer factory opened for business in Les Halles, Paris in 1814, and today Groupe Matfer Bourgeat (GMB) has four large modern factories in France, employing over 1,000 people. Our watchwords are Quality, Tradition, and Innovation.

We manufacture high QUALITY products, and our in-house definition is “quality is conformance to requirements”. We aim to meet or exceed the needs of specialist end-users in the harsh environment of the professional kitchen.

Culinary TRADITION is respected, enhanced, and continued in all areas of our operation. Many of our more traditional items date from the time of Escoffier, or earlier.

We INNOVATE in all areas, aided by our R&D team and their 3D printer, and our extensive use of hi-tech plastics. You'll see many examples of innovation as you go through this catalogue.

Our inventory comprises over 16,000 different utensil and

equipment items, and we hold a “finished goods” stock of over €25 million in our logistics center in Normandy, France.

These are the huge resources behind Matfer Bourgeat International, which is a 100% wholly-owned subsidiary of GMB.

GMB has 4 catalogs in France for its dealers, in each field:

- Matfer – Kitchen, Pastry & Bakery equipment
- In-Situ – Tableware & Buffet
- Flo – Disposables
- MBDR – Creation and manufacturing of concepts for food distribution

You don't need these 4 catalogs for your new project, because this Matfer Bourgeat International catalog contains a perfect blend of pre-opening OS&E items, carefully selected from GMB catalogs, and those of our partners. This book is all you need for your OS&E list!

www.matferbourgeat.com
blog.matferbourgeat.com/en/





MATFER BOURGEAT
INTERNATIONAL
A PASSION FOR TASTE

THE PROJECTS DIVISION OF GROUPE MATFER BOURGEAT



Matfer Bourgeat International (EX-EuroChef) was founded in Hong Kong in 1991, and has since expanded to have subsidiaries all over the world, creating Matfer Bourgeat International network.

We specialize in providing kitchen utensils, small equipment, and buffet items to new hotel projects, providing a “one stop shop” for your OS&E needs.

Additionally, we supply other new projects, such as restaurants, culinary schools, and air catering facilities.

www.matferbourgeatinternational.com

OUR SERVICES FOR PROJECTS

- **OS&E LIST CREATION**

Preparation of detailed OS&E lists using kitchen plans and customer input

- **DIRECT FROM MANUFACTURER**

Utensil and equipment sourcing mainly from our own factories, or from our long term, proven partners

- **PROJECT SOURCING**

Reliable sourcing of additional items not in our range, but specifically requested by end users

- **LOGISTICS**

Providing logistics solutions for delivering the goods to your site

- **UNPACKING**

On-site assistance from experienced Matfer Bourgeat International staff, to help with receiving and unpacking at large projects.

This Matfer Bourgeat International catalogue was made for professional Chefs and F&B's, with the intention of providing a “one stop shop” for your OS&E needs. The catalogue aims to provide the complete F&B/OS&E needs of any luxury hotel, or similar high-end establishment.

We are 100% owned by the Matfer Bourgeat manufacturing group, which means you are actually dealing directly with the factory, for the majority of the items on your list. Wherever you are, there is a Matfer Bourgeat International company or a reputable “Matfer Bourgeat International preferred dealer” ready to provide you with our products and services, for your project.

KITCHEN USTENSILS



48

MINI PREP CHEF

"non-contractual picture"



50

PREP CHEF ONION CUTTER



52

PREP CHEF POTATO MASHER



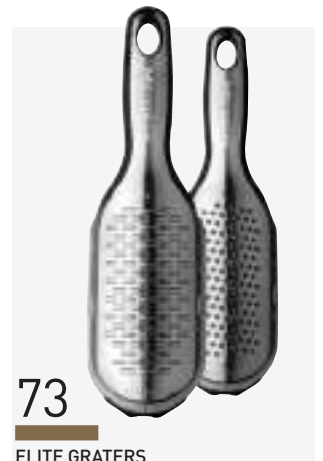
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SPIRAL LIQUID WHISK



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EXOGLASS® PERFORATED PELTON SPATULA



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ELITE GRATERS

PASTRY & BAKERY



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CLOCHE FOR PASTRY TRAY



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48 EXOGLASS OBLONG TARTELETS



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DIPPING FORKS FOR SIGNATURE DECORATION



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EXOGLASS CAKE WITH FILLABLE MIDDLE



180

CRESCENT MOON STEEL FRAMES



225

CHOCOLATE TRANSFER STAMP



236

SPINNER

MACHINERY & SMALL APPLIANCES



120

ROBOT COUPE PROCESSOR CL R402



121

BLACK BAMIX GASTRO MIXER

ABSSHERON HOTEL GROUP

AZERBAIDJAN

BOULEVARD
DINAMO
INTOURIST HOTEL

ACCOR GROUP

ANGOLA

IBIS
IBIS ANGOLA

BRAZIL

FAIRMONT

CAMBODIA

SOFITEL PHNOMPENH

CHAD

IBIS NOVOTEL N'DJAMENA

CHINA

BANYAN TREE ANJI
GRAND BAY VIEW HOTEL ZHUHAI
SWISSOTEL NANJING

FRANCE

M'GALLERY CURES MARINE TROUVILLE
M'GALLERY MOLITOR
PULLMAN AIRPORT ROISSY
PULLMAN TOUR EIFFEL

IVORY COAST

PULLMAN ABIDJAN
SOFITEL ABIDJAN

KOREA

SEOUL DRAGON CITY

MALAYSIA

AMARI JOHOR BAHRU
PULLMAN MIRI
SOFITEL DAMANSARA

MOROCCO

IBIS MOHAMEDIA
IBIS NOVOTEL SETIF
SOFITEL TAMUDA BAY

POLAND

RAFFLES WARSAW

SENEGAL

PULLMAN DAKAR

THAILAND

MÖVENPICK BDMS WELLNESS HOTEL
NOVOTEL BANGKOK SUKHUMVIT 20
ORIENT EXPRESS MAHANAKHON BANGKOK

TURKEY

FAIRMONT

UAE

PULLMAN JLT

VIETNAM

NOVOTEL RESORT SUITES PHU QUOC

BANGKOK AIRWAYS GROUP

THAILAND

BANGKOK AIR CATERING CHIANGMAI
BANGKOK AIR CATERING PHUKET

FOUR SEASONS

BAHRAIN

FOUR SEASONS BAHRAIN BAY

GREECE

FOUR SEASON ASTIR - ARION HOTEL OS&E
FOUR SEASONS
FOUR SEASONS ASTIR - NAFSIKA HOTEL OS&E

INDONESIA

LEELEWATU HOTEL

MALAYSIA

BANYAN TREE HOTEL KUALA LUMPUR
FOUR SEASONS KUALA LUMPUR
PAVILLION HOTEL KUALA LUMPUR
RUMA HOTEL KUALA LUMPUR

UAE

FOUR SEASON AL MARYAH ISLAND
FOUR SEASONS DIFC

UK

FOUR SEASONS LONDON

USA

FOUR SEASONS MIAMI GOLD CLUB
FOUR SEASONS NYC
FOUR SEASONS O'AHU AT KO OLINA

HILTON WORLDWIDE

CHINA

CONRAD HANGZHOU
HILTON XIAMEN

COLOMBIA

CONRAD HOTELS

MALAYSIA

DOUBLETREE BY HILTON PENANG
VE HOTEL BANGSAR

MALDIVES

SONEVA FUSHI RESORT
HILTON

SAUDI ARABIA

HILTON CONVENTION MAKKAH

HYATT HOTELS

BAHAMAS

GRAN HYATT BAHAMAR (PARKER)

CHINA

GRAND HYATT CHANGSHA

COLOMBIA

HYATT HOTELS
HYATT REGENCY

MALAYSIA

GRAND HYATT KUALA LUMPUR

MOROCCO

HYATT TAGHAZOUT

THAILAND

HYATT REGENCY BANGKOK
PARK HYATT BANGKOK

UAE

HYATT PLACE DEIRA
HYATT PLACE RIGGA

URUGUAY

HYATT HOTELS

INTERCONTINENTAL HOTELS

CAMBODIA

MEMOIRE D'ANGKOR BOUTIQUE HOTEL

CHINA

BLACK SWAN HOTEL
CAPELLA SANYA
CROWNE PLAZA BAOJI
CROWNE PLAZA JISHOU
CROWNE PLAZA MINHANGSHA
HOLIDAY INN BEIJING HUAIROU
INTERCONTINENTAL EXPO HOTEL SHANGHAI
INTERCONTINENTAL TAIYUAN HOTEL, SHANXI
SHANGHAI TOWER

DOMINICAN REPUBLIC

INTERCONTINENTAL SAN DOMINGO

DUBAI

INTERCONTINENTAL MARINA

INDONESIA

INTERCONTINENTAL JAKARTA PONDOK INDAH

THAILAND

HOLIDAY INN RAYONG
INDIGO BANGKOK

THE NETHERLANDS

INTERCONTINENTAL AMSTERDAM

TURQUIE

CROWNE PLAZA

USA

KIMPTON NASHVILLE
KIMPTON ARGYLE - RW SMITH
KIMPTON DENVER (TRIMARK)
KIMPTON MILWAUKEE PROJECT

VIETNAM

APRICOT HA NOI
AZERAI HOTEL & LUXURY RESORT CAN THO
INTERCONTINENTAL DA NANG
INTERCONTINENTAL LANDMARK HA NOI
INTERCONTINENTAL NHA TRANG
THE REVERIE HOTEL SAI GON

KEMPINSKI

CONGO

KEMPINSKI

INDONESIA

KEMPINSKI HOTEL BALI
THE APURVA KEMPINSKI BALI

QATAR

SHAZA DOHA

SULTANATE OF OMAN

KEMPINSKI OMAN

CHINA

JUMEIRAH HOTEL NANJING
LANGHAM HOTEL, HEFEI

MARRIOTT CORPORATION WORLDWIDE

CHINA

AMARA SIGNATURE SHANGHAI
BULGAR HOTEL BEIJING
COURTYARD MARRIOTT XI'AN NORTH
EDITION HOTEL SHANGHAI
LE MERIDIEN HOTEL XIAN
LUNENG MARRIOTT HOTEL & RESORTS
MARRIOTT HOTEL XUZHOU
NANPING ARGYLE GRAND INTERNATIONAL HOTEL
SHERATON SHANGHAI HOTEL
THE ST. REGIS ZHUHAI
W XI'AN

COSTA RICA

W HOTELS

DUBAI

W THE PALM

EGYPT

ST. REGIS CAIRO

HONG KONG

OCEAN PARK MARRIOTT

KOREA

MARRIOTT SEOUL MAGOK
RYSE HOTEL

MALAYSIA

ALOFT KUALA LUMPUR SENTRAL
CONVENTION CENTRE LANGKAWI
MULU MARRIOTT RESORT & SPA
RITZ CARLTON LANGKAWI
SHERATON PETALING JAYA
ST. REGIS KUALA LUMPUR
ST. REGIS LANGKAWI

MALDIVES

JW MARRIOTT MALDIVES

MEXICO

LUXURY COLLECTION

PANAMA

LUXURY COLLECTION

PHILIPPINES

COURTYARD ILOILO BY MARRIOTT

SAUDI ARABIA

SHERATON
SHERATON MAKKAH JABAL AL KAABA

THAILAND

BANGKOK MARRIOTT HOTEL THE SURAWONGSE
MARRIOTT MARQUIS QUEEN'S PARK
PHUKET MARRIOTT RESORT & SPA, MERLIN BEACH

THE NETHERLANDS

W AMSTERDAM

UAE

ALOFT AL AIN

URUGUAY

ALOFT HOTELS

VIETNAM

JW MARRIOTT RESORT PHU QUOC
LE MERIDIEN HOTEL SAI GON

MILLENNIUM

GEORGIA

MILLENNIUM

UAE

BAB AL QASR

MINOR HOTEL

THAILAND

ANANTARA LAYAN PHUKET RESORT
AVANI RIVERSIDE BANGKOK

ONE & ONLY GROUP

MALAYSIA

ONE & ONLY DESARU

MAURITIUS

ONE & ONLY

RWANDA

ONE AND ONLY GORILLA NEST LODGE AND GOLD RESORT

OTHERS

ANGUILLA

BELMOND HOTEL

BULGARIA

ALBENA

CAICOS ISLANDS

SAILROCK RESORT

CAMBODIA

SOKHA HOTELS & RESORTS

CAMEROUN

MAISON H

CHINA

HOWARD JOHNSON CHANGSHA
THE PUXUAN HOTEL AND SPA

EGYPT

RIXOS SEA GATE SHARM EL SHEIKH

FRANCE

ABBAYE DE FONTEVRAUD
HOTEL MASSERAN PARIS
LE CRILLON PARIS
LES MARECHAUX PARIS
LUTETIA PARIS
RITZ PARIS
SAS CARRE DES CHAMPS PARIS
STELSIA SYLVESTRE SUR LOT

GEORGIA

MARBELLA CLUB

GUINEA

ONOMO

INDONESIA

CAPELLA UBUD BALI
SIX SENSES ULUWATU BALI

ITALY

GALLIA MILAN

KOREA

PARADISE HOTEL INCHEON

MACAU

MELCO RESORTS MORPHEUS

JOB REFERENCES 2014-2018

MGM COTAI
SOUTH SHORE THE 13

MALAYSIA

STAR CRUISE - MV WORLD DREAM CRUISE

MEXICO

AM DREAMS RESORTS & SPA

MONTENEGRO

ADRIATIC

MOROCCO

HOTEL FRANKLIN ROOSEVELT CASABLANCA
RADISSON MARRAKECH

MYANMAR

YANGON EXCELSIOR HOTEL

OMAN

ANANTARA OMAN

PEROU

EXPLORA

PORTUGAL

APP PORTO

RWANDA

LES ROCHES
ONOMO

SAUDI ARABIA

GOLDEN TULIP
MOVENPICK
ROCCO FORTE JEDDAH

SOUTH KOREA

LOTTE SIGNIEL

ST BARTH

BARRIÈRE LE BARTHELEMY

SWITZERLAND

HOTEL LES NEIGES COURCHEVEL
SCHOOL LES ROCHES

THAILAND

137 PILLAR BANGKOK
AMARI ESTATES PHUKET HOTEL
ANA ANAN RESORT PATTAYA
DARK EMQUARTIER
DREAM PHUKET HOTEL & SPA
EPICUREANS CO.,LTD
GONTRAN CHERRIER
HOTEL NIKKO BANGKOK
KEEMALA RESORT & SPA PHUKET
LANCASTER BANGKOK
PAUL MEGA BANGNA
THE BEACH

TUNISIA

MENA

TURQUIE

GLORIA SERENITY

UAE

VICEROY V THE PALM
WYNDHAM MARINA

UK

MACHRIE GOLF LINKS

VIETNAM

ANANTARA RESORT QUY NHON
MELIA RESORT HO TRAM
SCENIC CRUISES SHIP

ROSEWOOD HOTELS AND RESORTS, L.L.C.

BAHAMAS

ROSEWOOD BAHAMAR (PARKER)

HONG KONG

ROSEWOOD HONG KONG

THAILAND

ROSEWOOD PHUKET

VIRGIN GORDA

ROSEWOOD LITTLE DIX BAY RESORT

WANDA

CHINA

WANDA VISTA HOTEL HAERBIN
WANDA VISTA HOTEL HEFEI



1- POTS & PANS

2- STORAGE & TRANSPORTATION

3- KITCHEN UTENSILS

4- KNIVES & CUTTING BOARDS

5- MACHINERY & SMALL APPLIANCES

6- BAKERY & PASTRY

7-CHOCOLATE

8- THE BAR

9- BUFFET

10- HYGIENE

9- BUFFET





CHAPTER 1

POTS & PANS

	Pages
Stainless steel pots and pans	6 to 15
Copper pans	10
Black steel pans	16
Cast iron pans	18 to 21
Stainless steel bain-marie	22
Terrine	23

EXCELLENCE



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.



TRADITION



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.





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.



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.



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.





SAUCEPAN

Ø mm	H mm	C. l	Code
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	140	8.6	681028
320	160	12.8	681032



LOW SAUCEPAN

Ø mm	H mm	C. l	Code
200	65	2	686020
240	80	3.6	686024
280	90	5.5	686028
320	105	8	686032



LIDS FOR ALL POTS

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



CASSEROLE

Ø mm	H mm	C. l	Code
240	120	5.4	683024
280	140	8.6	683028
320	160	12.8	683032
360	180	18.3	683036
400	200	25	683040



STOCKPOT

Ø mm	H mm	C. l	Code
240	240	10.8	684024
280	280	17.2	684028
320	320	25	684032
360	360	36	684036
400	400	50	684040



SAUCEPOT

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



Extra-thick stainless steel body
Reinforced "easy-pour" rim
All hobs.

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

Welded stainless steel
"stay-cool" handles

Top of the range stainless steel equipment for chefs

Tradition premium quality pans
recommended for Front Cooking and/
or Michelin starred restaurants.



FRYPAN

Ø mm	H mm	C. l	Code
200	35	0.8	685020
240	40	1.4	685024
280	45	2.2	685028
320	50	3.2	685032



FLARED SAUTE PAN

Ø mm	H mm	C. l	Code
200	70	1.8	686520
240	80	3	686524
280	90	4.7	686528



STIRFRY WOK
Rounded hemispheric base.

Ø mm	H mm	C. l	Code
350	100	5	686735



NON-STICK FRYPAN
Excalibur non-stick interior (PFOA free).

Ø mm	H mm	C. l	Code
200	35	0.8	669420
240	40	1.4	669424
280	45	2.2	669428
320	50	3.2	669432



NON-STICK SAUTE PAN
Excalibur non-stick interior (PFOA free).

Ø mm	H mm	C. l	Code
240	80	3	686824
280	90	4.7	686828



CERAMIC COATED STIRFRY WOK
Rounded hemispheric base (PTFE-free).

Ø mm	H mm	C. l	Code
350	100	5	687835



PAELLA PAN

Ø mm	H mm	Code
280	42	070988
320	42	070990
360	42	070992
400	42	070993



SPICE INFUSER
Stainless steel.

L mm	W mm	Code
130	45	071351



RACK FOR LIDS

L mm	W mm	H mm	Code
440	305	225	015210



SAUCEPAN

Ø mm	H mm	C. l	Code
120	60	0.6	691012
140	70	1.0	691014
160	80	1.6	691016
180	90	2.2	691018
200	100	3.0	691020
240	120	5.4	691024
280	140	8.6	691028



LOW SAUCEPAN

Ø mm	H mm	C. l	Code
200	65	2	696020
240	80	3.6	696024
280	90	5.5	696028



LIDS FOR ALL POTS

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



SAUTEUSE

Ø mm	H mm	C. l	Code
280	90	5.5	697028
320	105	8	697032
360	120	12	697036
400	130	16	697040
450	150	23	697045
500	165	32	697050



CASSEROLE

Ø mm	H mm	C. l	Code
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	693045
500	250	49	693050

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.



STEAMER INSERT

Ø mm	H mm	C. l	Code
240	120	5.5	698024
280	140	8.6	698028



The reference for demanding Chefs

Reinforced "easy-pour" rim

Special stainless steel body

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

Compliant with hygiene standards (NF and NSF).



Waterproof stainless steel "stay-cool" handles.



SAUCEPOT

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



STOCKPOTW

Ø mm	H mm	C. l	Code
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*	694045
500	500	98*	694050



STOCKPOT (WITH TAP)

Ø mm	H mm	C. l	Code
240	240	10.8	694324
280	280	17.2	694328
320	320	25	694332
360	360	36	694336
400	400	50	694340

NEW!

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

*These pots are not induction compatible



PASTA COOKER SET

Set includes casserole 693036 and 4 pasta cookers 713504.

Ø mm	C. l	Code
360	18.3	693436
pasta cooker insert only		713504



FRYPAN

Ø mm	H mm	C. l	Code
200	35	0.8	675020
240	40	1.4	675024
280	45	2.2	675028



FLARED SAUTE PAN

Ø mm	H mm	C. l	Code
200	65	1.8	676020
240	80	3.0	676024
280	90	4.7	676028



SAUCEPAN

Ø mm	H mm	C. l	Code
120	65	0.7	360012
140	75	1.2	360014
160	85	1.7	360016
180	95	2.4	360018
200	105	3.3	360020
240	120	5.4	360024



LID

Ø mm	H mm	C. l	Code
120			365012
140			365014
160			365016
180			365018
200			365020
240			365024
280			365028



SAUTEUSE

Ø mm	H mm	C. l	Code
240	70	3.1	374024
280	80	4.9	374028



LOW SAUCEPAN

Ø mm	H mm	C. l	Code
160	50	1	372016
200	60	1.9	372020
240	70	3.1	372024
280	80	4.9	372028



FLARED SAUTE PAN

Ø mm	H mm	C. l	Code
160	60	0.9	373016
200	70	1.8	373020
240	80	3	373024
280	90	4.7	373028



CASSEROLE

Ø mm	H mm	C. l	Code
200	105	3.3	367020
240	120	5.4	367024
280	130	8	367028



The cookware of Top Chefs

All hobs except induction.



"Easy pour" rim.

Stainless steel interior: no special maintenance or tin plating.

Smooth copper exterior.

Cast iron handle and grip.



OVAL FRYPAN

Ø mm	H mm	C. l	Code
360x210	30	1.6	370036



ROUND FRYPAN

Ø mm	H mm	C. l	Code
240	50	1.5	369024
280	55	2.3	369028



COPPER CLEANER

Ø mm	H mm	C. l	Code
		0.15	720311
		1.00	720312





CERAMIC COATED FRYPAN
(PTFE-free).

Ø mm	H mm	Code
200	40	665220
240	40	665224
280	45	665228
320	50	665232

CERAMIC COATED CREPE PAN
(PTFE-free).

Ø mm	H mm	Code
280	20	666228

ELITE PRO

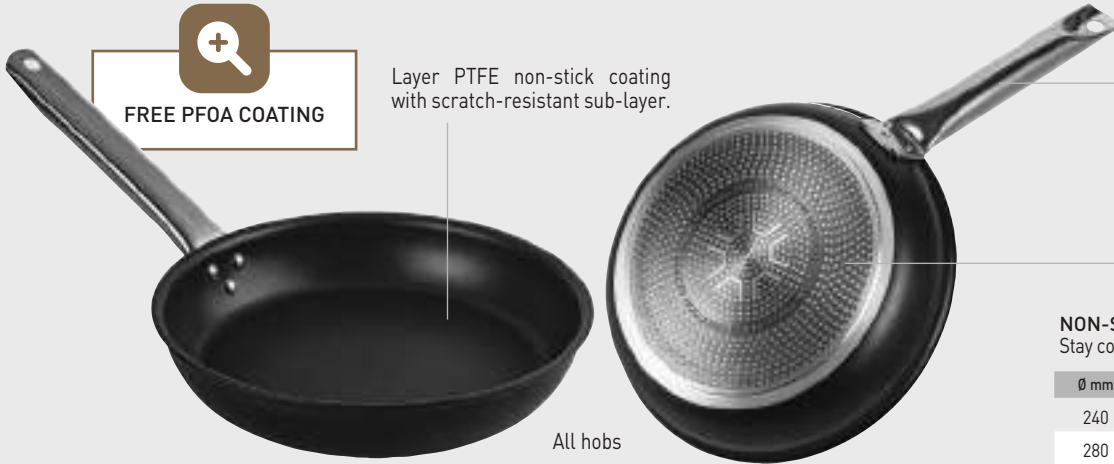
INDUCTION ALUMINUM
FRYPANS



FREE PFOA COATING

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

The stay-cool stainless steel
handles.



All hobs

Extra-thick aluminium
with special induction base

NON-STICK FRYPAN
Stay cool handle in cast stainless steel.

Ø mm	H mm	C. l	Code
240	50	2	668524
280	50	2.5	668528
320	50	3.5	668532

ELITE CHEF



- Thick aluminium body (5 mm).
- 4-layer PTFE anti-scratch coating.
- Special stainless-steel induction disk in the base of the pan.
- Handle fixed with sturdy Teflon coated rivets.
- Stainless steel handle.
- Hanging eye.



FREE PFOA COATING



NON-STICK FRYPAN
Stainless steel handle.

Ø mm	H mm	C. l	Code
200	50	1.3	678520
240	50	2	678524
280	50	2.5	678528
320	50	3.5	678532

Compatible with all hobs including induction hobs





PFOA FREE

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



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

Grooved base.
All hobs except induction

ROUND FRYPAN

Ø mm	H mm	C. l	Code
160	35	0.5	665116
200	40	0.9	665120
220	40	1.1	665122
240	40	1.3	665124
260	45	1.9	665126
280	45	2	665128
320	50	3	665132
360	50	4	665136
400	55	5	665140



OVAL FRYPAN

Ø mm	H mm	C. l	Code
360x260	50	3	667136
400x280	50	3.9	667140



FLARED SAUTE PAN

Ø mm	H mm	C. l	Code
200	60	1.6	668220
240	65	2.6	668224
280	75	3.8	668228
320	85	6	668232



RECTANGULAR FISH PAN

Ø mm	H mm	C. l	Code
380x260	40	3	667638



WOK

Ø mm	H mm	C. l	Code
280	80	3.8	668128



BLINIS PAN

Ø mm	H mm	C. l	Code
120	25	0.2	665612



CREPE PAN

Ø mm	H mm	C. l	Code
250	20	0.8	666125
280	20	1.1	666128



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



Broad stainless steel handle, riveted, oven safe.

Grooved base. All hobs except induction.

ROUND FRYPAN

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



BLINIS PAN

Ø mm	Th. mm	Code
120	3	907012



FLARED SAUTE PAN

Ø mm	Th. mm	Code
240	4	909024
280	4	909028



CREPE PAN

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



WOK with flat base

Ø mm	Th. mm	Code
280	3	909528



PAELLA PAN Curved sides

Ø mm	Th. mm	Code
360	5	664536
400	5	664540
500	5	664550



OVAL FRYPAN

Ø mm	Th. mm	Code
250	5	908036
280	5	908040



REGULAR FRYPAN

Size mm	Th. mm	Code
380x260	5	908538



Black Steel pans are extremely strong and durable. They are quick to heat, and will maintain an even temperature. They are suitable for all heat sources, including induction and oven use.



FRYPAN

Ø mm	Th. mm	Code
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



CREPE PAN

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



BLINIS PAN

Ø mm	Th. mm	Code
120	2.5	062040



PAELLA PAN

Ø mm	Th. mm	Code
240	3	071036
360	3	062051
400	3	062052
450	3	062053



DEEP FRYER
With wire basket.

Ø mm	C. l	Code
320	6	062060
400	12.2	062062
450	17.3	062063

BASKET FOR DEEP FRYER

Ø mm	Code
320	062080
400	062082
450	062083



POLISHED STEEL PAELLA PAN

Ø mm	Th. mm	Code
200	0.8	070522
240	0.8	070523
280	0.8	070528
320	1	071037
360	1	071038
400	1.2	071041
700	2	071050
900	2	071052



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



ALUMINIUM NONSTICK ROASTER WITH FIXED HANDLES

Size mm	Code
400x320x80	931040



ALUMINIUM NON STICK ROASTER WITHOUT HANDLES

Size mm	Code
400x320x80	664040
500x400x90	664050



ALUMINIUM ROASTER

Size mm	Code
350x280x75	531035
400x320x80	531040
450x360x85	531045
500x400x90	531050
600x480x95	531060



STAINLESS STEEL FISH POACHER

Size mm	Code
616x181x116	073597



STAINLESS STEEL GN ROASTER

H mm	Th. mm	type	Code
20	1.5	2/1	749002
55	1.5	2/1	749005
20	1.5	1/1	749102
55	2	1/1	749105



STAINLESS STEEL ROASTER

Size mm	Code
400x320x75	713540
500x400x85	713550
600x480x95	713560



FROM THE KITCHEN TO THE TABLE

- Casserole dish with black interior = longer life.
- Enamelled base does not scratch hobs or cooker tops.
- Even heat distribution.

- Delivered with 2 knobs: 1 brass and 1 stainless steel.
- Excellent heat retention.
- Cooking in cast iron retains the nutritional content of foods.

For oven cooking and use on all hobs including induction. Overall dimensions excluding handles.



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



OVAL CASSEROLE

Size mm	C. l	Code ●	Code ●	Code ●
217x177x118	1	071111	--	--
250x195x165	2.3	071113	186407	--
270x200x165	3.6	071108	186408	071155
310x260x170	5.6	071101	186409	071157
350x280x190	7.4	071114	186410	--



ROUND CASSEROLE

Ø mm	C. l	Code ●	Code ●	Code ●
100	0.18	071098	460435	071142
120	0.6	071110	--	--
140	1.0	071109	186401	071144
160	1.3	186432	186402	--
180	1.9	071100	071096	071146
200	2.3	071102	186403	--
240	3.8	071104	186404	071148
280	6.3	071106	186405	071154
320	8.0	071103	186406	--



ROUND SERVING CASSEROLE

Ø mm	C. l	Code ●	Code ●
300	2.5	186430	186431



SHALLOW ROUND CASSEROLE

Ø mm	C. l	Code
200	1.8	071097
240	2.8	071099



TAJINE

Ø mm	C. l	Color	Code
260	2.5	red	186425



ROASTING PAN

Size mm	C. l	Code ●	Code ●
275x140x40	0.75	186422	070995
340x180x50	1.5	186423	070996
395x220x55	2	186424	070997



RECTANGULAR DISH

Size mm	C. l	Code ●	Code ●
400x250x70	4.5	186435	071093



SKILLET WITH LID

Ø mm	Code ●	Code ●
280	186436	186437



ROUND DISH

Size mm	Code
150x50	071078
180x50	071081



EGG DISH

Size mm	Code ●	Code ●
160 x 25	071091	071089



OVAL EARED DISH

Size mm	Code ●	Code ●
200x155x55	071083	071085
275x210x65		071087

CAST-IRON COOKWARE: GRILL



NEW!

PLANCHA-GRILL CAST IRON

Size mm	Code
420x240	071190



RECTANGULAR GRILL

Size mm	Code	Code
370x320	186438	186439



RECTANGULAR GRILL

Size mm	Code
375x225	071116



SQUARE GRILL

Size mm	Code
225x225	071118



SQUARE GRILL

Size mm	Code	Code
200x200	186440	186441



OVAL GRILL

Size mm	Code
530x230	071120



CREPE GRIDDLE

Ø mm	Code
300	071122



FONDUE FORKS
Set of 6 pcs.

L mm	Code
240	186421



FONDUE SET

Size mm	C. l	Code
320x180x200	14	186420



FONDUE BURNER WITH WOODEN BASE

Ø mm	Code
230	186415



FONDUE POT

Ø mm	H mm	C. l	Color	Code
180	95	1.5	black	071062
200	95	2.0	black	071064
220	95	2.3	black	071068



SAUCE WARMER W/ BASE

Ø mm	C. l	Code
120	0.5	186414



INOX / BAIN MARIE



ABC BAIN-MARIE

Size mm	C. l	Code
240x240x235	13	016223
240x240x160	9	016216
240x240x75	4	016207
lid 240x240		016200



ABC BAIN-MARIE

Size mm	C. l	Code
155x155x235	5	016123
155x155x160	3.5	016116
155x155x75	1.5	016107
lid 155x155		016100



ABC BAIN-MARIE

Size mm	C. l	Code
155x105x160	2.5	016005
155x105x75	1	016007
155x105x55	0.5	016016
lid 155x105		016000



ROUND
BAIN MARIE WITH HANDLE

Ø mm	C. l	Code
100	0.75	702210
120	1.3	702212
140	2.1	702214
160	3.2	702216
180	3.6	702218



FIND
BOUILLON STRAINER
ON PAGE 58



TERRINE & PATE MOULDS



PORCELAIN TERRINE WITH LID



Size mm	Code
197x100x66	970149
242x114x70	970104



CAST IRON ENAMELLED TERRINE
WITH LID - DUCK



Size mm	Code
230x155x140	186427



CAST IRON ENAMELLED TERRINE
WITH LID



Size mm	Code ●	Code ●
280	071070	071074
320	071072	071076



EXOPAN RIDGED PATE/TERRINE MOULD

Size mm	Code
300x70x80	331273
400x75x85	331275
500x85x90	331276



EXOPAN PLAIN PATE/TERRINE MOULD

Size mm	Code
300x70x80	331283
350x75x85	331284
400x75x85	331285
500x85x90	331286



EXOPAN PLAIN MINI PATE/TERRINE MOULD

Size mm	Code
300x60x40	331268
500x60x40	331270



EXOPAN OVAL FLUTED PATE /TERRINE MOULD

Size mm	Code
180x110x75	331293
210x140x90	331294
240x140x95	331295



EXOPAN FLUTED TERRINE MOULD - NO BASE

Size mm	Code
65	331264
80	331265



EXOPAN ROUND TERRINE MOULD - NO BASE

Size mm	Code
100	331297
120	331298





CHAPTER 2 STORAGE & TRANSPORTATION

	Pages
Stainless steel GN PANS	26 to 28
“Cristal+” gastronorm containers	29
“Alto+” gastronorm containers	30
“Modulus” gastronorm food boxes	31
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Spice storage	33
“Sherpa” insulated container	34 to 35
Storage containers / Kitchen storage	36 to 37
Racking trolleys	38 to 39
Serving trolleys	39
Dollies & platform carts / Mobile tanks	40
Plate trolleys	41
“Satellite 4G” banquet carts	42 to 45

Bourgeat, stainless steel containers manufactured in France are heavy duty containers designed to last longer:

Reinforced edges and rims with patented design to reduce damage from shocks.

High quality stainless steel.



Deburred edges for more safety.

Superior wall thickness 0.7 to 0.8 mm.

Our GN containers are EN 631.1 approved. For safety reasons, GN 2/1 containers deeper than 200mm should not be used on racking trolleys.



Spill-proof lid with silicone joint



Lid with handle





GN 2/1

H mm	C. l	Code w/handle	Code no handle
20	6.5		740002
40	12		740004
55	16.5		740005
65	19		740006
100	29	740310	740010
150	43	740315	740015
200	58	740320	740020
Lid with handle			748000



GN 1/1

H mm	C. l	Code w/handle	Code no handle
20	3		741002
40	5.8		741004
55	8	741305	741005
65	9	741306	741006
100	13.5	741310	741010
150	20	741315	741015
200	28	741320	741020
Lid with handle			748001
Spill-proof lid			748701



GN 2/3

H mm	C. l	Code
40	3.5	742004
65	5.5	742006
100	8.7	742010
150	13	742015
200	16.7	742020
Lid with handle		748002



GN 1/2

H mm	C. l	Code w/handle	Code no handle
20	1.2		743002
40	2.5		743004
55	3.3		743005
65	4	743306	743006
100	6.2	743310	743010
150	9	743315	743015
200	12	743320	743020
Lid with handle			748012
Spill-proof lid			748712



GN 2/4

H mm	C. l	Code
40	2.5	743604
65	4	743606
100	6.2	743610
150	9	743615
Lid with handle		748024



GN 1/3

H mm	C. l	Code
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
Lid with handle		748013
Spill-proof lid		748713



GN 1/9

H mm	C. l	Code
65	0.6	747006
100	0.8	747010
Lid with handle		748019



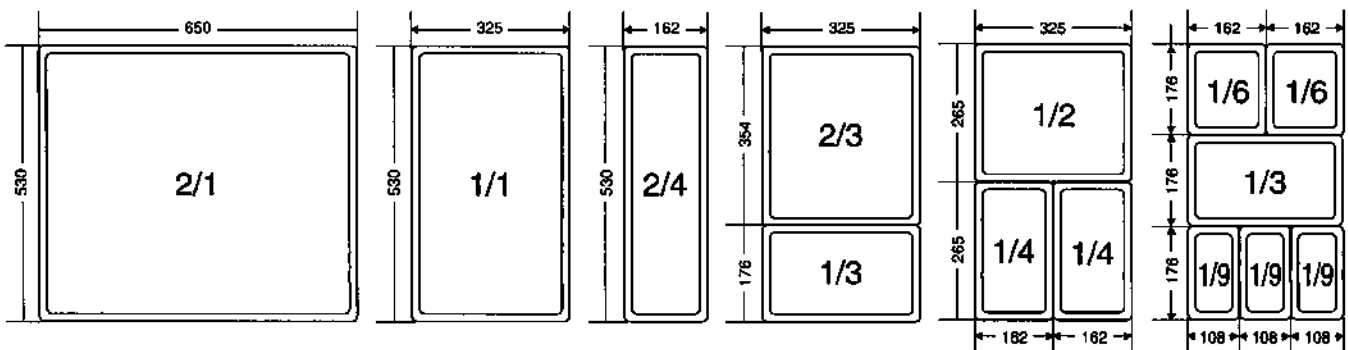
GN 1/4

H mm	C. l	Code
40	1.1	745004
55	1.5	745005
65	1.7	745006
100	2.5	745010
150	4	745015
200	5.2	745020
Lid with handle		748014
Spill-proof lid		748714



GN 1/6

H mm	C. l	Code
65	1	746006
100	1.7	746010
150	2.2	746015
200	3	746020
Lid with handle		748016
Spill-proof lid		748716





PERFORATED GN CONTAINERS

GN	H mm	Code w/handle	Code no handle
2/1	55	-	740405
2/1	65	-	740406
2/1	100	-	740410
1/1	40	-	741404
1/1	55	-	741405
1/1	65	-	741406
1/1	100	741510	741410
1/1	150	741515	741415
1/1	200	741520	741420
2/3	65	-	742406
2/3	100	-	742410
2/3	150	-	742415
1/2	65	-	743406
1/2	100	-	743410
1/2	150	-	743415



FOOD STORAGE PAN

Size mm	H mm	Code
310x220	45	714031
360x260	45	714036
450x300	50	714045
500x350	50	714050



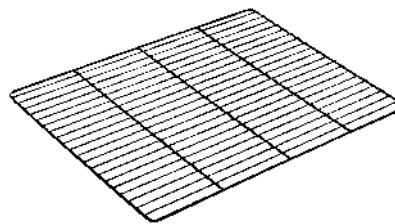
FOOD STORAGE CANISTER

Size mm	H mm	Code
140	1.7	017001
160	2.5	017002
200	4.8	017003
240	7.6	017004
280	14	017005



DRAINING PLATE

GN	Code
1/1	750001
1/2	750012



GN GRID

GN	Code
2/1	711002
1/1	711003
2/3	711006



GN LID WITHOUT HANDLE
Can be used as a tray.

GN	Code
2/1	747700
1/1	747701
1/2	747712



CLIP-ON ADAPTOR BAR

L mm	Code
530	749801



CLIP-ON ADAPTOR BAR

L mm	Code
329x22	749712



CONTAINER GRIP

L mm	Code
190	749800

RESISTANCE

- Can be used for freezing and in microwave ovens (temperature resistance from -40 °C to + 90 °C)*.

HANDLING

- Less effort when handling loaded: lighter weight.

STORAGE

- Easily stackable for storage.

HYGIENE

- Easy to clean: dishwasher safe.

ERGONOMICS AND DESIGN

- Easy to see contents.

- Graduation of Capacity.

- "Cristal+" lids are compatible with our stainless steel gastronorm containers, except GN2/1 lid.

* Copolyester GN pans should not be used for hot temperature holding.....



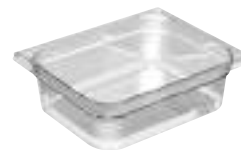
GN 2/1

H mm	C. l	Code
150	38	750115
200	50	750120



GN 1/1

H mm	C. l	Code
65	6.5	751106
100	11.5	751110
150	17.5	751115
200	23.5	751120



GN 1/2

H mm	C. l	Code
65	3.0	753106
100	5.0	753110
150	7.5	753115
200	10	753120



GN 1/3

H mm	C. l	Code
65	2.0	754106
100	3.0	754110
150	4.5	754115



GN 1/4

H mm	C. l	Code
100	2.0	755110
150	3.0	755115



GN 1/6

H mm	C. l	Code
65	0.7	756106
100	1.0	756110
150	1.5	756115



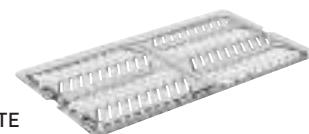
GN 1/9

H mm	C. l	Code
65	0.5	757106
100	0.7	757110



GN LID

GN	Code
2/1	758100
1/1	758101
1/2	758112
1/3	758113
1/4	758114
1/6	758116
1/9	758119



DRAINING PLATE

GN	Code
1/1	759101
1/2	759112
1/3	759113
1/4	759114
1/6	759116



RESISTANCE

- Heavy duty, unbreakable containers.
- Can be used for freezing and in microwave ovens (temperature resistance from -40 °C to + 90 °C)*.

HANDLING

- Less effort when handling loaded: lighter weight.

STORAGE

- Easily stackable for storage.

SECURITY

- Clip-on, anti-splash lids.

HYGIENE

- Easy to clean: dishwasher safe.

ERGONOMICS AND DESIGN

- Easy to see contents.
- Graduation of Capacity.

* Copolyester GN pans should not be used for hot temperature holding (particularly in hot steam cabinets).



GN 2/1

H mm	C. l	Code
150	38	760115
200	50	760120



GN 1/1

H mm	C. l	Code
65	7.7	761106
100	12	761110
150	18	761115
200	24	761120



GN 1/2

H mm	C. l	Code
65	3.4	763106
100	5.3	763110
150	7.9	763115
200	10	763120



GN 1/3

H mm	C. l	Code
65	2.2	764106
100	3.1	764110
150	4.7	764115
200	6	764120



GN 1/4

H mm	C. l	Code
100	2.2	765110
150	3.2	765115



GN 1/6

H mm	C. l	Code
65	0.7	766106
100	1.2	766110
150	1.8	766115



GN 1/9

H mm	C. l	Code
65	0.5	767106
100	0.8	767110



GN LID

GN	Code
2/1	768100
1/1	768101
1/2	768112
1/3	768113
1/4	768114
1/6	768116
1/9	768119



DRAINING PLATE

GN	Code
1/1	769101
1/2	769112
1/3	769113
1/4	769114
1/6	769116



ADAPTOR BAR

L mm	Code
530	768701
325	768712

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.

-20/
+100
°C



GN 1/1

H mm	C. l	Code
65	7	256070
100	13	256013
150	17	256018



GN 2/3

H mm	C. l	Code
100	8	256080
150	12	256012



GN 1/2

H mm	C. l	Code
65	4	256040
100	6	256060
150	7.5	256075



GN 1/3

H mm	C. l	Code
100	3.5	256035
150	5	256050



GN 1/4

H mm	C. l	Code
100	2.5	256025
150	3.5	256036



GN 1/6

H mm	C. l	Code
100	1.5	256015
150	2	256020



GN 1/9

H mm	C. l	Code
100	0.8	256010



GN LID

GN	Code
1/1	256501
2/3	256502
1/2	256512
1/3	256513
1/4	256514
1/6	256516
1/9	256519



GN 1/6 SOFT MODULUS BOX

H mm	C. l	U.V.	Code
45	0.5	20	255050
60	1	20	255100
85	1.5	20	255150
110	2	20	255200
GN 1/6 lid			255000



DRAINING PLATE

Size	Code
GN 1/1	256601



SQUARE FOOD CONTAINERS



SQUARE CONTAINER 180X180MM
Translucent polypropylene (-15°C to 80°C).

H mm	C. l	Code
100	2	551102
190	4	551104
lid 180x180mm		551134



SQUARE CONTAINER 225X225MM
Translucent polypropylene (-15°C to 80°C).

H mm	C. l	Code
190	6	551106
230	8	551108
lid 225x225mm		551136



SQUARE CONTAINER 285X285MM
Translucent polypropylene (-15°C to 80°C).

H mm	C. l	Code
210	12	551112
320	18	551117
400	22	551122
lid 285x285mm		551137

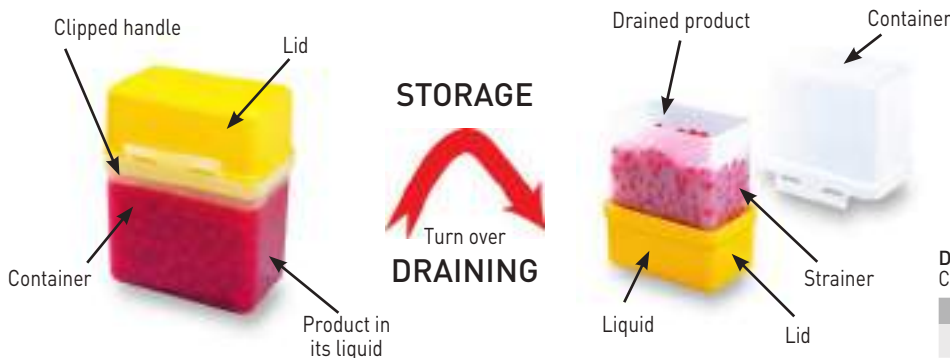
DUOBOX

PRESERVATION BOX



KEY FEATURES

- HACCP compliant.
- Resistant from -20 °C to +95 °C.
- Holds contents of a 5 ltr professional catering can (5/1 can size).
- Easy to change from storage to draining mode and back again simply by inverting it.
- Preservation of fresh herbs up to 10 days.



DUOBOX
Canned goods & fresh herbs preservation box.

Size mm	C. l	Code
238x154x295	6	511530

HACCP LABELS FOR GASTRONORM CONTAINERS

KEY FEATURES

- Ensures clear traceability of food products and preparation at each stage of the process, from receiving until service.
- HACCP labels are supplied in rolls of 250 pcs.
- Packed in a hygienic box, with a special tab to separate the label from its backing paper, for easy application.
- Space for noting content, date, destination etc, with pen, felt pen, or pencil.

Environmentally friendly: labels ref. 257140 and 257135 are completely water soluble during washing and 100% biodegradable.



HACCP WATER SOLUBLE LABELS
Roll of 250 stickers.

L mm	W mm	Code
76	50	257140
50	32	257135

COLOR CODED HACCP LABELS
Set of 300 stickers (6 different colors).

L mm	W mm	Code
50	25	257130

Storage concept for seasonings



ROUNDED BOTTOM BOWLS
CONCEPT: BOWLS MUST BE
RETURNED TO THEIR BASE =
BETTER ORGANISATION



ROLL' BOX

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).

Size mm	Comp.	Code
360x380x145	6 + back	017082



ROLL' BOX

Size mm	Comp.	Code
510x135x115	4	017084



CHILLED CONDIBOX

Stainless steel, with lid & eutectic block.

Size mm	Comp.	Pans	Code
500x200x146	5	St/st	511510



CONDIBOX CRISTAL

Size mm	Pans	Code
500x200x146	Cristal	511508
	Spare eutectic block	511512



6 COMPARTMENT DISPENSER

With lid.

Size mm	Comp.	Code
500x160x95	6	511506

Easy and safe isotherm transport



STACKING

Well-thought out shapes for a sufficient blocking during stacking.

CLOSING

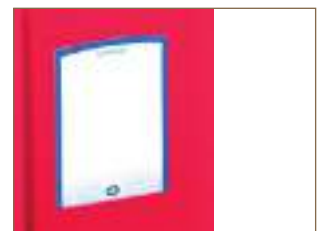
Large latch on each side to ensure correct closure.

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.



Solid construction

- Hingeless door
- Reinforced corners and edges
- Stiffened sides and top
- Anti-wear skids on the underside

Ergonomic design

- Large quick closing latch easy to actuate with 1 hand.
- Comfortable transport handles on 4 sides

Hygienic

- Compatible with high pressure jet washing:
- Interior with solid rails, with no water retention zone
- Door easily removable without tooling
- Food Hygiene NF Certification

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.



EURONORM MOBILE INSULATED BOX
Delivered with st/st internal frame for GN1/1 containers.

Size mm	Capacity	Code
767x592x1892	18xGN1/1-65mm	823107



EURONORM MOBILE INSULATED BOX
Delivered with st/st internal frame for GN1/1 containers.

Size mm	Capacity	Code
767x592x1032	9xGN1/1-65mm	823103



SHERPA GN1/1 - FRONT OPENING

Size mm	Capacity	Code
478x695x378	3xGN1/1-65mm	821801
478x683x534	4xGN1/1-65mm	821901
478x683x632	6xGN1/1-65mm	822101



SHERPA GN1/1 - HEATED
230V - 300W - 50/60Hz

Size mm	Capacity	Code
478x709x534	4xGN1/1-65mm	822000
478x709x632	6xGN1/1-65mm	822500



SHERPA 600X400 - FRONT OPENING

Size mm	Capacity	Code
548x576x641	8 levels (50mm)	822301



SET OF 4 WHEELS

Stainless steel fork, 2 with brakes.

Ø mm	Code
125	822751



SHERPA GN1/1 - TOP OPENING

Size mm	Capacity	Code
472x697x370	3xGN1/1-65mm	821000



SHERPA FOR LIQUIDS

Size mm	C. l	Code
271x440x370	5	825205
284x490x430	10	825210
316x604x437	17	825217



EUTECTIC BLOCK

Size mm	Range	Code
GN1/1	-12°C	826003
GN1/1	-21°C	826005
600x400	-12°C	405015



SET OF 2 CLIPS

Set of 2 clips to join similar sized Sherpa boxes together, for easier transport.

Type	Code
For Sherpa GN1/1	822850
For Sherpa 600x400	822851



DOLLY

Type	max.load kg	Code
no handle	120	797706
with handle	120	798006

STORAGE CONTAINERS



PLAIN CONTAINER
Euronorm, stackable, food safe.

Size mm	C. l	Code
600x400x118	21	510301
600x400x235	45	510302
600x400x319	60	510303
cover		510311



PERFORATED CONTAINER
Euronorm, stackable, food safe.

Size mm	C. l	Code
600x400x100	20	510102
600x400x130	28	140515
600x400x190	45	140516
400x300x100	10	140502
Cover for container 600x400		510311



EURONORM CONTAINER DOLLY
For 600x400 Euronorm containers.

H mm	Max. load kg	Code
170	180	531101



DOUGH CONTAINER

Size mm	C. g	Code
530x400x150	950	510502



INGREDIENT BIN
Polypropylene, with sliding lid.

Size mm	C. l	Code
750x410x745	102	183217
610x470x672	89	510512



BRUTE® ROUND CONTAINER

Size mm	C. l	Code
Ø495x580	75.7	510516
Lid		510517
Dolly		510518



ICE CADDY

Size mm	C. kg	Code
585x800x745	57	183218



DISH CADDY
With 6 dividers & vinyl cover.

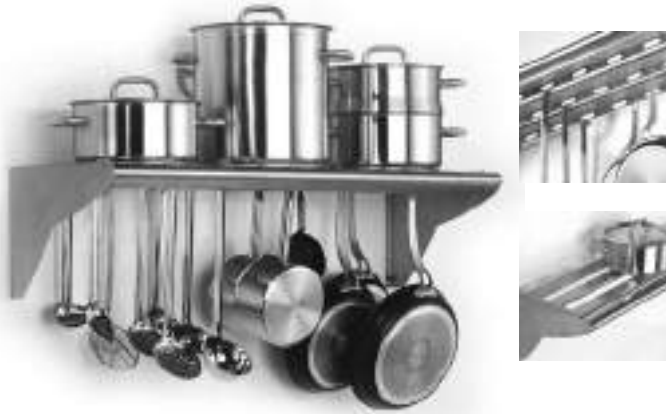
Size mm	Code
1090x720x800	183219



STAINLESS STEEL DISH CADDY
With 2 removable dividers.

Size mm	Code
1125x505x785	791206
Spare divider	791900
Vinyl cover	791902

KITCHEN STORAGE



WALL MOUNTED SHELF

Size mm	Max. load kg	Code
800x300x400	50	845608
1200x300x400	50	845612



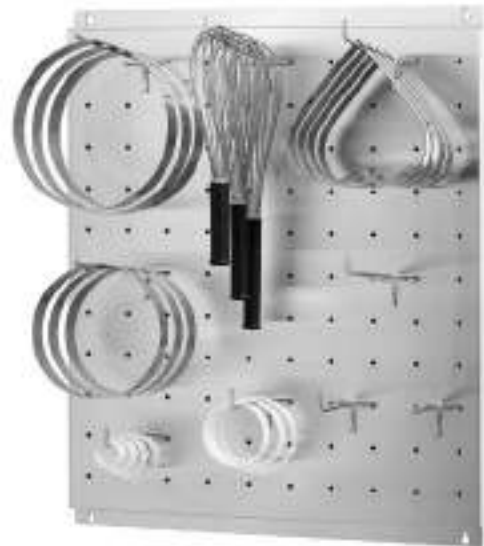
WALL MOUNTED BOTTLE SHELF

Size mm	Code
650x105x110	846007



FOLDABLE WALL RACK

Size mm	Max. load kg	Code
456x970x380	10kg/level	845010



UTENSILS WALL RACK

Size mm	Code
600x700	845760
set of 3 hooks 300mm	845762
set of 3 hooks 200mm	845763



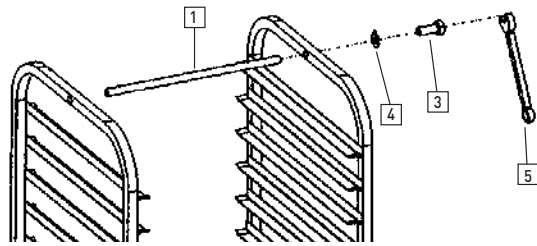
WALL MOUNTED RECIPE HOLDER

Type	Code
complete set with 10 A4 slides	019044
spare set of 10 A4 slides	019047



ORDER HOLDER
Stainless steel.

Size mm	Code
610	665002
915	665004



TO ENSURE COMPLETE RIGIDITY OF THE WHOLE UNIT:

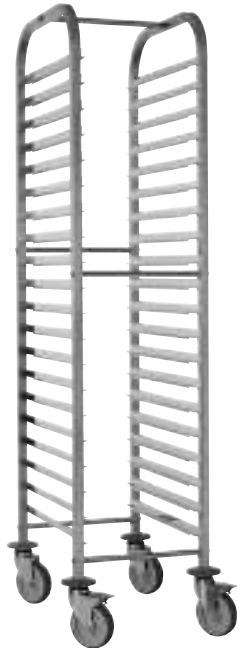
Stainless steel structure.

(1) 5 tubular braces of Ø 18 mm, 1,2 mm thick, to be fitted into the tubes of the ladder frames (2).

(3) 6 mm screws for fixing the braces, to be assembled with 6 mm washers (4).

Tightening with N°10 spanner, supplied (5).

Delivered flat-packed.



RACKING TROLLEY GN1/1
Flat pack, wheels Ø125, max. load 250kg.

Size mm	Level	Code
460x630x1700	15	775915
460x630x1700	20	775920
Antibacterial reusable cover		775800



RACKING TROLLEY GN2/1
Flat pack, wheels Ø125, max. load 250kg.

Size mm	Level	Code
660x630x1700	15	774915
660x630x1700	20	774920
Antibacterial reusable cover		774800



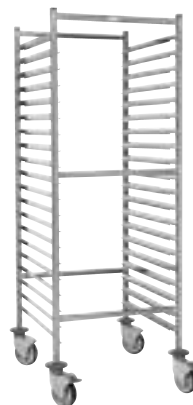
RACKING TROLLEY 600X400
Flat pack, wheels Ø125, max. load 250kg.

Size mm	Level	Code
540x700x1700	15	773915
540x700x1700	20	773920
Antibacterial reusable cover		774800



RACKING TROLLEY GN1/1

Size mm	Level	Code
460x630x1650	10	775410
460x630x1650	15	775415
460x630x1790	20	775520
460x630x1650	20	775420
Antibacterial reusable cover		775800



RACKING TROLLEY GN2/1

Size mm	Level	Code
660x750x1650	10	774410
660x750x1650	15	774415
660x750x1790	20	774520
660x750x1650	20	774420
Antibacterial reusable cover		774800



RACKING TROLLEY 600X400

Size mm	Level	Code
530x700x1650	15	772415
530x700x1790	20	772120
530x700x1650	25	772420
530x700x1650	30	772530
Antibacterial reusable cover		774800

NEW!

RACKING TROLLEYS WITH WORKTOP



RACKING TROLLEY W/WORKTOP GN1/1
Wheels Ø125, soundproof worktop.

Size mm	Level	Code
460x630x900	7	771506



RACKING TROLLEY W/WORKTOP GN2/1
Wheels Ø125, soundproof worktop.

Size mm	Level	Code
660x700x900	7	771006



RACKING TROLLEY W/WORKTOP 600X400
Wheels Ø125, soundproof worktop.

Size mm	Level	Code
530x700x900	7	770506

MULTI-STANDARD RACKING TROLLEYS AND COVERS



DISPENSER FOR PROTECTION COVERS

Size	Code
885x425x300	716700

MULTI STANDARD RACKING TROLLEY
Wheels Ø125, for both GN1/1 and 600x400.

Size mm	Level	Code
540x680x1650	10	776510
Spare slides (2 by level)		776501

ROLL OF 200 COVERS

Type	Code
For GN1/1 trolleys	716766
For GN2/1 trolleys	716768
For 600x400 trolleys	716762



SERVING TROLLEYS



SERVING TROLLEY 2 SHELVES
Flat pack, wheels Ø125, max. load 50kg/shelf.

Size mm	Shelf mm	Code
880x580x960	800x500	778056
980x690x960	900x550	778156



SERVING TROLLEY 3 SHELVES
Flat pack, wheels Ø125, max. load 50kg/shelf.

Size mm	Shelf mm	Code
880x580x960	800x500	778456
980x690x960	900x550	778556



SERVING TROLLEY 3 SHELVES
welded and completely built.

Size mm	Shelf mm	Code
840x550x960	800x500	778406
940x600x960	900x550	778506
1120x710x960	1075x660	778606



MOBILE TANK ADJUSTABLE HEIGHT
Wheels Ø125, for 1xGN2/1 or 2xGN1/1.

Size mm	Max. load kg	Code
700x970x1140	60	793606



MOBILE TANK GN2/1 W/DRAIN
Wheels Ø125, for 1xGN2/1 or 2xGN1/1.

Size mm	Max. load kg	Code
770x640x1010	100	793906



UNIVERSAL DOLLY GN2/1
Wheels Ø125, stainless steel.

Size mm	Max. load kg	Code
745x580	120	798106



HEAVY DUTY PLATFORM CART
Wheels Ø160, stainless steel.

Size mm	Max. load kg	Code
1025x600	450	798506

OTHER TROLLEYS



GN PAN DRIP DRY TROLLEY
Wheels Ø125.

Size mm	Tiers	Code
1250x575x1870	3	798730
1250x575x1870	4	798740



MOBILE PREPARATION TABLE
Wheels Ø125, for 14xGN1/1.

Size mm	Levels	Code
1166x624x1002	2x7	798806



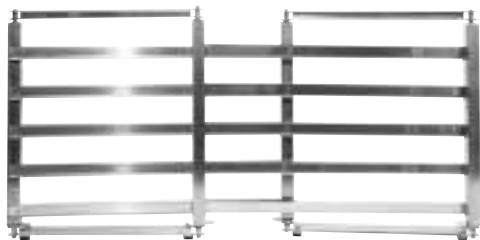
DISHWASHER RACK STORAGE TROLLEY

Size mm	Max. load kg	Code
1000x495x1700	-	798745

HEATED PLATE TROLLEY



EASILY FOLD-DOWN



SET-UP RACK 5 LEVELS
Stainless steel rack.

Plate size mm	Code
383x555x448	845015



HEATED PLATE TROLLEY
Wheels Ø125, 2 slacks.
Maximum load : 160kg.
230 V - 1400W - 50/60 Hz.

Plate size mm	Plate silo	Code
Ø200x310	Removable	777304
Ø260x320	No removable	777332



HEATED PLATE TROLLEY
Wheels Ø125, 2 slacks .
Maximum load : 80kg.
230 V - 1400W - 50/60 Hz .

Plate size mm	Code
Ø200x310	777104

PLATE HOLDERS

Easy adjustments for optimal safety to hold plates



EASY ASSEMBLY



PLATE HOLDING SAFETY DEVICES



STRONG AND SAFE



EASY HANDLING



PLATE TROLLEY
Stainless steel.

Size mm	Capacity	Code
700x700x1030	48 plates	798848
	Antibacterial reusable cover	798804

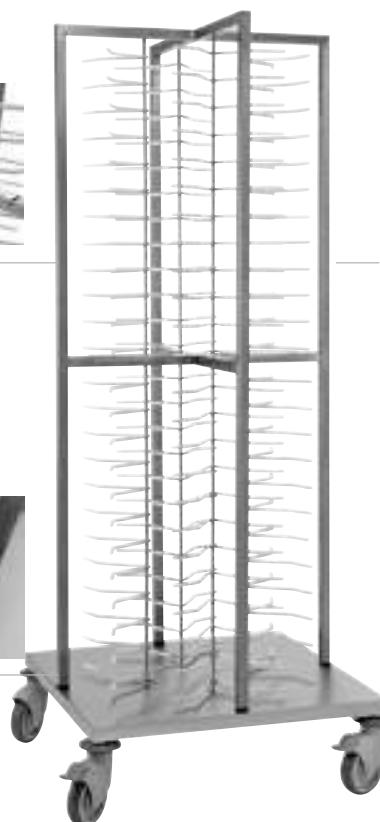


PLATE TROLLEY
Stainless steel.

Size mm	Capacity	Code
700x700x1830	96 plates	798896
	Antibacterial reusable cover	798805

The smart solution to preserve taste

EASY TO HANDLE

Ergonomical built-in handles; fast opening and closing of the door.



FOOD QUALITIES RESPECT

Adjustable humidification with automatic "boost" to prevent drying (removable 4-litre water reservoir).



ERGONOMICS

Ergonomic condensate collection tray (2 litre capacity). Removable, dishwasher safe.



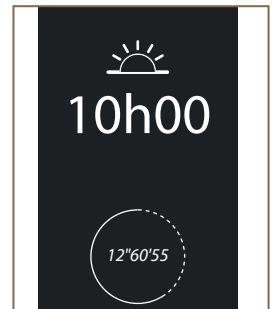
EASY-TO-USE AND RELIABLE

4 programs for quick setting plus a customisable "chef" mode to preserve flavour.



PROGRAMMABLE POST-PONED SWITCHING ON

To reduce electricity use.



QUICK AND EASY TO CLEAN

Internal walls with pressed one-piece rails; can be washed with low-pressure jet (IP 25).



SPECIFICATIONS

- Stainless-steel construction.
- Complete insulation (CFC-free foam insulation - 60 to 80 mm).
- Easy to clean : walls with pressed racks.
- Space between shelves 71 mm.
- Insulated doors in full stainless steel or with glazed panel (double glazing) with key-lock. 180° opening with position retaining points.
- Side handles on the 4 sides.
- Protective strip on the lower part.
- 4 swivel wheels, including 2 with brakes (diameters 160 mm, 125 mm and 80 mm depending on the model, all with stainless steel outer).
- Can be washed with low-pressure jet (Protection index : 25).
- Spiral connection lead with moulded plug and cable holder on the back of the cupboard.
- Removable condensate collection tray (2 litre capacity).
- NF Food Hygiene Certification.
- Door opening option : Assembly in factory. Must be ordered separately.



DOOR PERSONALISATION
OPTION,
CONTACT US



GN6



GN10



GN15



GN20

SATELLITE HEATED BANQUET CART GN1/1

Model	Features	Code	
		St/st door	Glass door
GN6	Heated with ventilation	840206	-
GN6	Heated with ventilation and humidification	840306	-
GN10	Heated with ventilation	840210	841210
GN10	Heated with ventilation and humidification	840310	841310
GN15	Heated with ventilation	840215	841215
GN15	Heated with ventilation and humidification	840315	841315
GN20	Heated with ventilation	840221	841221
GN20	Heated with ventilation and humidification	840321	841321



GN20




GN30



GN40

SATELLITE HEATED BANQUET CART GN2/1

Model	Features	Code	
		St/st	Glass
GN20	Heated with ventilation	840220	841220
GN20	Heated with ventilation and humidification	840320	841320
GN30	Heated with ventilation	840230	841230
GN30	Heated with ventilation and humidification	840330	841330
GN40	Heated with ventilation	840240	841240
GN40	Heated with ventilation and humidification	840340	841340

 **DOOR PERSONALISATION OPTION CONTACT US**



2GN16



GN20+16



GN80


SATELLITE HEATED BANQUET CART GN2/1

Model	Features	Code	
		St/st	Glass
2GN16	Heated with ventilation	840232	-
2GN16	Heated with ventilation and humidification	840332	-
GN20+16	Heated with ventilation	840236	-
GN20+16	Heated with ventilation and humidification	840336	-
GN80	Heated with ventilation	840280	841280
GN80	Heated with ventilation and humidification	840380	841380



SATELLITE REFRIGERATED BANQUET CART GN1/1

Model	Features	Code	
		St/st	Glass
GN6	Refrigerated with ventilation	842006	-
GN10	Refrigerated with ventilation	842010	842110
GN15	Refrigerated with ventilation	842015	842115
GN20	Refrigerated with ventilation	842021	842121

 **DOOR PERSONALISATION OPTION CONTACT US**



SATELLITE REFRIGERATED BANQUET CART GN2/1

Model	Features	Code	
		St/st	Glass
GN20	Refrigerated with ventilation	842020	842120
GN30	Refrigerated with ventilation	842030	842130
GN40	Refrigerated with ventilation	842040	842140



CHAPTER 3

KITCHEN UTENSILS



	Pages
"Prep chef" fruit & vegetable cutting system	48 to 52
Salad spin dryers	53
Mandolines	54 to 55
Fruit vegetable cutters and food mill	56 to 57
Strainers & colanders	58 to 60
Skim'all exoglass fine skimmer	59
Mixing bowls	61
Whisks	62 to 63
Silicon spatulas	64
Exoglass utensils	65
Turners & spatulas	66 to 67
Can openers and seasonings	68
Wooden utensils / Kettle tools	69
Stainless steel utensils	70 to 71
Graters	72 to 73
Chef's tool	74 to 75
Automatic & conventional funnels	76 to 77
Culinary whippers	78 to 79
Measuring utensils	80
Thermometers & timers	81 to 85
Sieves & dredgers	86
Scales	87

Matfer Prep Chef

A single appliance for chopping, slicing and crushing



Matfer Prep Chef Mini

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.

Size mm	Code
251x200x345	215609



Prep Chef compact base with optional tomato cutter tool.

"non-contractual picture"



SAVE TIME WHEN CUTTING FRESH PRODUCTS!

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)

SAFE

Suction feet, high stability

SUPPORT

Stand base with handles, nude.

Size mm	Code
400x400x510	215610



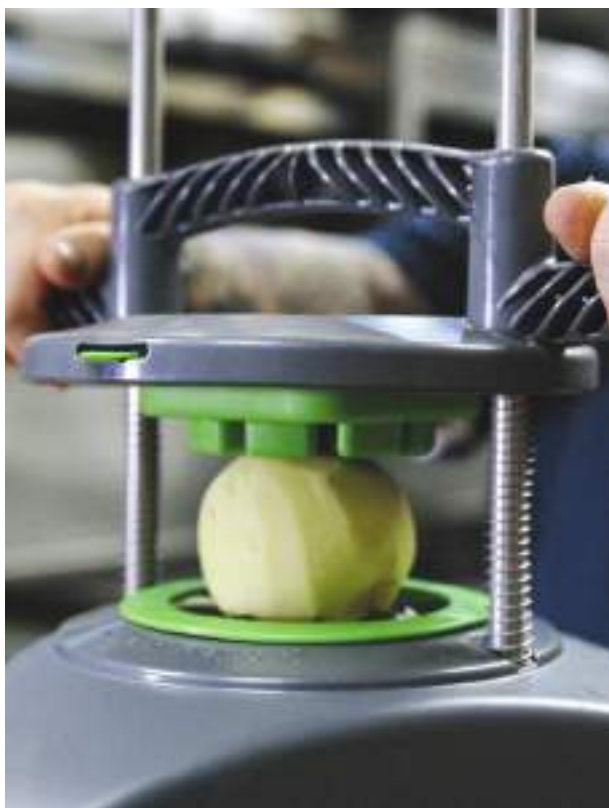
CHOPPING

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.

EQUIPMENT SOLD WITHOUT SUPPORT 215610.
EACH TOOL HAS 1 BLADE UNIT + 1 PUSHER



FRENCH FRIES CUTTER



Grid format 90x90 mm.

	Code
French fries cutter 8x8mm	215626
French fries cutter 10x10mm	215627

RECTANGULAR CHIP CUTTER



	Code
Block slicer 8x16mm	215628

CHERRY TOMATO DIVIDER



	Code
4 Segment sectioner	215615

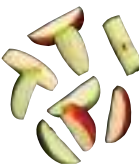
TOMATOES AND CITRUS FRUITS WEDGER



Tomatoes and citrus fruits wedger maximum diameter of fruit: 80mm.

	Code
6 Segment sectioner	215616
8 Segment sectioner	215618

CORER-SEGMENTER



Maximum diameter of fruit: 90mm.
Core diameter: 25mm.

	Code
Corer-segmenter	215619

CHEESE PORTIONER



Maximum diameter of fruit: 120mm.

	Code
8 Part wire portioner	215838

EGG WEDGER SEGMENTER



	Code
Egg wedger 6 sections	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.

Size mm	H high handle	Code
408x403x334	631	215650

Accessory onions cutter, sold alone 215651
Compatible with the potato masher support

Color not contractual





SLICING

4 blade blocks

EQUIPMENT SOLD WITHOUT SUPPORT 215610.
EACH TOOL HAS 1 BLADE UNIT + 1 PUSHER

CHEESE SLICE-CUTTING PORTIONER



Maximum length of slabs: 100mm.

	Code
Slice portioner 8mm	215851

EGG SLICING PORTIONER



	Code
Egg slicer-cutter 5mm	215831



SLICER



Maximum diameter of fruit: 80mm.

	Code
1) 5mm blade block slicer	215611
2) Semi-circle slicer	215613



CHOPS 1 KG OF ONIONS INTO 8 X 8 MM CUBES IN UNDER A MINUTE!

CHOPPED ONIONS WITH JUICES RETAINED = FULL FLAVOUR

Accessory onions cutter, sold alone. Compatible with the potato masher support.



AVAILABILITY MAY 2019

NEW!

NEW!

SUPPORT FOR ONION CUTTER AND POTATO MASHER
Sold alone.

Size mm	Code
400x400x510	215642





CRUSHING

A single motion, 3 times quicker



POTATO MASHER PREP CHEF (support + accessory)
Comes with a spoon for easy receptacle filling.

	Size mm	H high handle	Code
NEW!	408x403x334	631	215640
	Accessory potatoes masher, sold alone (1) Compatible with the onions cutter support		215641
NEW!	400x400x237		215642



3 TIMES QUICKER THAN A MILL! ⁽¹⁾
LIGHTER, AIRIER PUREES AND MASHES ⁽²⁾

A WORK-SAVER

Crush potatoes with
A SINGLE MOTION

GRID
Perforations Ø 3,2 mm

COMPATIBLE
With casserole dishes of up to
Ø 28 cm.

STABILITY
Thanks to tripod support



(1) Time including assembly, loading, preparation and cleaning.
(2) As compared with a mill with a 2.5 mm grille.



**SECURE TIDYING FOR
BLADE BLOCKS**

NEW!

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.

Size mm	Code
475x208x152	215690



swing by Matfer



Salad spin dryer.
New compact design

HIGH SPEED GEAR RATIO:
Rapid drying with less effort

TRANSPARENT LID
visually check progress

BASKET
Wide, aerated basket for effective draining

STABILITY
Low and wide shape: good stability



SPINNER
EASY TO TURN

SALAD SPIN DRYER SWING XL
Polypropylene body & basket, polycarbonate lid.
Supplied with draining tube.

Size mm	C. l	Code
Ø460x459	20	215580



SALAD SPIN DRYER SWING XS
Polypropylene body & basket, polycarbonate lid.
Supplied with draining tube.

Size mm	C. l	Code
Ø373x396	10	215582





Precise and even cutting in total safety



ROTATIVE PUSHER:
UNEQUALLED SAFETY AND EASY TO USE



MANDOLINE 2000 S

For all types of cut, including waffle cut. Supplied with 3 blades 3, 5 and 10mm (straight / serrated).

Size mm

Code

395x132

215060





ST/ST MANDOLINE
Supplied with 3 blades 3, 5 and 10mm (straight / serrated).



Size mm	Code
364x113	215001
Pusher	215005



Available in France and Italy only.



ベンリナー
BENRINER



ST/ST TRUFFLE SLICER

Size mm	Code
185x85	072595



ST/ST MINI GUITAR

Size mm	Product type	Code
455x233x150	Round	263509
455x233x150	Flat	263510



JAPANESE MANDOLINE 1000
Supplied with 3 blades (straight, serrated, matchstick 3mm).

Size mm	Code
370x130	215040



FOOD MILL & VEGETABLE CUTTERS



SAFETY TOMATO SLICER
No contact with the blades in any position.



Size mm	Slice mm	Code
425x180x270	6	215710
	Spare blades	215720



FOOD MILL #3
Stainless steel, supplied with 3 discs Ø1.5, 2.5 and 4mm.

Size mm	Code
Ø310	215503
Spare disc Ø1.5	072812
Spare disc Ø2	072814
Spare disc Ø3	072816



FOOD MILL #5
Stainless steel, supplied with 1 disc Ø3mm.

Size mm	Code
Ø370	215505
Spare disc Ø1.5	072855
Spare disc Ø2	072857
Spare disc Ø3	072859



ベニリナー
BENRINER

JAPANESE TURNING SLICER
Supplied with 3 blades.



Size mm	Thickness mm	Code
270x116x170	1 to 4	186702



RAISED BODY IN ORDER
TO PLACE A PEEL COLLECTING
CONTAINER UNDERNEATH



APPLE PEELER API
Composite body, st/st blades.



Size mm	Code
340x100x200	215250



ECONOMY APPLE PEELER, CORER & SLICER
With suction base.

Size mm	Slice mm	Code
305x110x135	4	215155

Unique filtration quality and finesse with triple layer sieve



STABILITY:
Thank to the two hooks

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

FINE STRAINING:
Stainless steel fine triple mesh

SOLID:
Stainless steel wire reinforcement

COMFORTABLE:
Comfortable heat insulating handle

EASY TO GRIP HANDLE:
Heat insulated handle



EXOGLASS® CONICAL STRAINER

Size mm	Mesh mm	Code
Ø200x220x410	0.45	017360
Ø255x270x490	0.45	017362



STAND FOR STRAINER Ø200

H mm	Code
215	116515

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

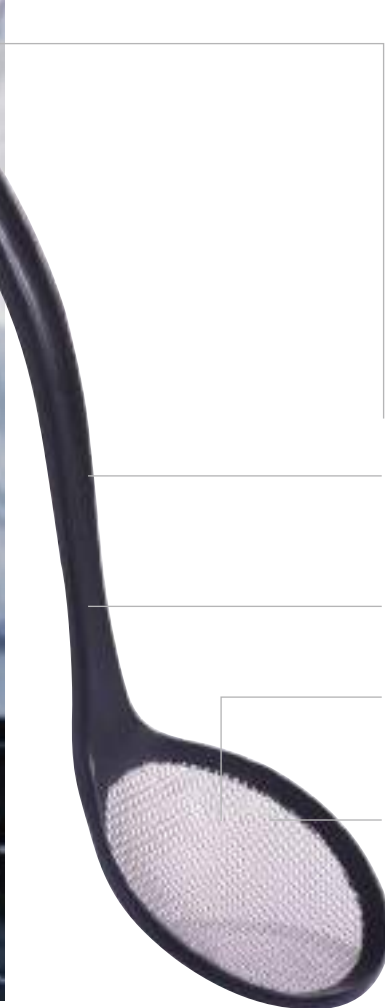
PRACTICAL:
Sturdy hanging loop

COMFORT:
Curved handle, fits well in the hand thanks to monobloc design

FUNCTIONALITY:
Exoglass® handle, heat resistant to 200°C

EFFICIENCY:
Holds product with a raised rim around the edge

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



SKIM'ALL

Size mm	Code
Ø120x410	112282



FINE MESH FOR DRAINING
SMALL PRODUCTS



EXOGLASS® MESH STRAINER

Size mm	Mesh mm	Code
Ø200x395	0.7	017364
Ø200x395	1	017365



STRAINERS & COLANDERS



ST/ST COLANDER

Size mm	C. l	Code
Ø240x110	3.5	713824
Ø280x125	5	713828
Ø320x140	7	713832
Ø360x155	10	713836
Ø400x180	15	713840



ST/ST CHINOIS STRAINER

Size mm	Mesh mm	Code
Ø100x65x220	1,6	017330
Ø140x100x290	1,6	017332
Ø185x148x377	1,6	017334
Ø200x160x392	1,6	017335
Ø230x210x422	1,6	017337



CHEESE OR BOUILLON CLOTH

Size mm	Code
870x700	017410



ST/ST PASTA STRAINER

Size mm	C. l	Code
Ø240x110	3	712724
Ø280x125	5	712728



LARGE ST/ST COLANDER

Size mm	C. l	Code
Ø450x250	23	713245
Ø500x280	31	713250



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



ST/ST MESH SIEVE

Size mm	Mesh mm	Code
Ø70x95	0.5	020420
Ø100x110	0.5	020422
Ø160x155	1.28	020424
Ø200x165	1.28	020426



REINFORCED ST/ST MESH SIEVE

Size mm	Mesh mm	Code
Ø220x510	1,5	071370
Ø260x550	1,5	071372
Ø300x590	1,5	071374



EXTRA STRONG ST/ST MESH SIEVE
With changeable mesh.

Size mm	Mesh mm	Code
Ø300x680	0.4	071389
Ø350x730	0.4	071391
Spare mesh Ø300		071399
Spare mesh Ø350		071401

MIXING BOWLS



ST/ST HEMISPHERICAL MIXING BOWL

Size mm	C. l	Code
Ø200x100	2	703020
Ø250x125	3.5	703025
Ø300x150	6.5	703030
Ø350x175	10	703035
Ø400x200	15	703040



ST/ST MIXING BOWL

Size mm	C. l	Code
Ø160x85	1	702616
Ø180x90	1.5	702618
Ø200x100	2	702620
Ø220x110	2.5	702622
Ø240x115	3.5	702624
Ø260x125	4.5	702626
Ø280x130	5.5	702628
Ø300x135	6.5	702630
Ø320x140	8	702632
Ø360x160	11.5	702636
Ø400x180	16.5	702640



COPPER JAM PAN

Size mm	E. mm	C. l	Code
Ø380x126	1	9.5	303036
Ø420x180	2	15.8	304042



STAND FOR HEMISPHERICAL BOWLS
Elastomere, non-slip, for bowls Ø200 to 400mm.

Ø mm	Code
180	703019



ST/ST MIXING BOWL W/2 HANDLES

Size mm	C. l	Code
Ø420x180	15	702440
Ø470x200	21	702445
Ø540x220	31	702450



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COPPER EGG WHITE BOWL

Size mm	C. l	Code
Ø240x120	3.6	032107
Ø260x130	4.6	032108
Ø300x150	7	032110
Ø400x200	16	032114



MIXING BOWL POLYPROPYLENE

Size mm	C. l	Code
Ø190x79	1	116451
Ø240x115	2.5	116452
Ø280x135	4.5	116453
Ø325x147	6	116454
Ø360x165	9	116455
Ø400x185	13	116456



ST/ST GRADUATED BUCKET

Size mm	C. l	Code
Ø316(204)x260	12	251130



COPPER ZABAGLIONE BOWL

Ø mm	C. l	Code
160	1,4	032130

Non-twisting whisk head thanks to shape-memory wires



Stainless spring steel wires with shape memory. Won't twist. Beaded ends embedded deep into handle - won't detach

Yellow neutral barrier zone, prevents cross-contamination

Exoglass® handle, textured non-slip grip, heat resistant to 220°C

Moulded lip at end of handle prevents slipping



Spiral liquids whisk



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

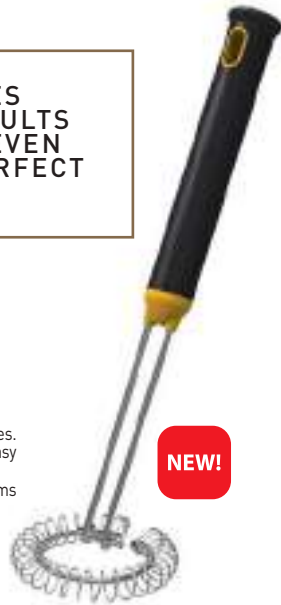
SPIRAL LIQUIDS WHISK

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
340	170	111055



WHISK W/ RIGID WIRES

Specially for mayonnaise and other stiff creams.

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



CLASSIC WHISK

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



BALLOON WHISK W/ FLEXIBLE WIRES

Large whisk for egg white.

L mm	L handle mm	Code
450	250	111046



+260
°C



ELVEO SPATULA

- Can be used for cooking.
- 260°C heat resistant paddle.
- 200°C heat resistant EXOGLASS® composite handle.
- Flexible blade for easy scraping of sides of pans and containers.

Size mm	Code
52x83(250)	113724
70x115(350)	113735
70x115(450)	113745



+70
°C



ELVEA SPATULA

Size mm	Code
52x83(250)	113525
70x115(350)	113535
70x115(450)	113545



SILVEO SPATULA SCRAPER

Size mm	Code
120	114005



+260
°C

ELVEO SPATULA FOR JAR
Perfect fit for Pacojet® beakers.

Size mm	Code
20x90(220)	113720



"SPATULON" SPATULA

Size mm	Code
70x100(250)	113825
70x100(330)	113833

- Rot-proof
- Hardwearing
- Sterilisable
- Temperature resistant to + 220°C



Purple-coloured utensils, for the exclusive preparation of food products intended for allergy-free diets: Reduces the risk of contamination.



SPOON

Size mm	Color	Code
49x300	Beige	113330
49x300	Blue	113331
49x300	Red	113332
49x300	Purple	113334
58x380	Beige	113338
71x450	Beige	113345



"PELTON" SLOTTED SPATULA

Size mm	Color	Code
90x150(300)	Grey	112420
90x150(300)	Blue	112421
90x150(300)	Red	112422
90x150(300)	Purple	112424
90x150(300)	Black	112419 NEW!



CHIPS SCOOP

Allows to serve portion of french fries very easily. Ergonomic shape.

L mm	L mm	L mm	Color	Code
360	135	100	Beige	116260



TONGS

Size mm	Color	Code
240	Purple	112434
240	Grey	112435
240	White	112437
240	Black	112438
240	Red	112439



BEVELLED SPATULA

Size mm	Code
64x350	113501



SPATULA

Size mm	Code
40x250	113025
48x300	113030
55x350	113035
64x400	113040
71x450	113045
79x500	113050



"PELTON" SOLID SPATULA

Size mm	Color	Code
85x125(300)	Grey	112430
85x125(300)	Black	112429 NEW!



"DUOLON" TONGS

Size mm	Code
290	112425



SMALL OFFSET SPATULA

Size mm	Code
20x90(220)	112609



SLOTTED SPATULA

Size mm	Code
160	182174



FLEXIBLE OFFSET SPATULA

Blade mm	Code	Code
200	181095	182695



SMALL SPATULA

Size mm	Code
120	181083



FLEXIBLE BENT TURNER

Size mm	Type	Code
190(250)	Plain	182170



FLEXIBLE SPATULA

Size mm	Type	Code
110(160)	Plain	182171



RIGID HAMBURGER TURNER

Size mm	Code
115(165)	182173



FLEXIBLE BENT TURNER

Size mm	Type	Code
75x200(360)	Plain	112664
75x200(360)	Perforated	112666



FLEXIBLE SPATULA

Size mm	Type	Code
60x100(278)	Plain	072040
80x163(293)	Slotted	072045



RIGID HAMBURGER TURNER

Size mm	Code
100x150(290)	112662



FLEXIBLE SPATULA

Size mm	Code
31x150(280)	112649
31x200(330)	112650
39x250(380)	112652
45x300(430)	112654
51x350(480)	112656



FLEXIBLE OFFSET SPATULA

Size mm	Code
31x155(315)	112670
39x205(370)	112672
45x260(420)	112674
51x310(470)	112676



NEW!

RIGID PANINI SPATULA

Size mm	Code
98x140(310)	112663



TRIANGULAR CLEANING SPATULA

Size mm	Code
80x245	112721
100x245	112722



EXOGLASS® OFFSET SPATULA

Size mm	Code
40x200(330)	112688
40x250(380)	112687
40x300(430)	112686



RIGID WOK AND PLANCHA SPATULA

Size mm	Code
1 100x360	112667
2 100x270	112668

SEASONINGS



NEW!



SAUCE SYRING

L needle mm	Size mm	Cml	Code
140	175	60	215452

CAN OPENERS



CAN OPENER CLASSIC R

rod mm	Capacity	Code
400	Up to 10 cans/day	230190



CAN OPENER EZ20

rod mm	Capacity	Code
630	Up to 20 cans/day	230207



SPARE PARTS

Description	Code
Spare blade	230255
Spare wheel	230257



SAFETY CAN OPENER "PALM"
Leaves no sharp edges.

Size mm	Code
55x80x125	072996



WESTMARK
HAND HELD CAN OPENER

Size mm	Code
195	230101

WOODEN UTENSILS



BEECHWOOD SPOON

Size mm	Code
250	071985
300	114131
350	114132
400	071991



BEECHWOOD SCRAPER SPATULA

Size mm	Code
300	114141

BEECHWOOD SPATULA

Size mm	Code
250	114112
300	114113
350	114114
400	114115
500	114117
600	114118
800	114120
1000	114121
1200	114122



BEECHWOOD CREPE SPATULA

Size mm	Code
400x46	071940



BEECHWOOD CREPE SPREADER

Size mm	Type	Code
195x180	1	071945
235x175	2	071950

KETTLE TOOLS

1 - KETTLE WHISK

Size mm	Wires mm	Code
Ø310x1000	3	111060
Ø310x1200	3	111061

2 - KETTLE SPATULA

Size mm	Code
120x220x800	112011
120x220x1000	112013
120x220x1200	112012

3 - PERFORATED KETTLE SPATULA

Size mm	Code
145x195x1000	112015

4 - KETTLE LADLE

Size mm	C.cl	Code
430	200	112018
1000	200	112019

5 - WALL RACK HOLDER FOR 3 KETTLE TOOLS

Size mm	Code
375x78	112030



STAINLESS STEEL UTENSILS



ST/ST TONGS W/PVC COATING

Size mm	Color	Code
240	Red	071694
240	Green	071688
240	Blue	071689
240	Yellow	071690
240	Black	071696
300	Red	071698
400	Red	071699



STAINLESS STEEL TRAY+GRID

Size mm	Code
205x150x30	714021
235x190x35	714022



ST/ST ALL PURPOSE TONGS

Size mm	Code
175	652014
240	652015
300	652016
400	652017

"JAPANESE" MINI-DISHES SET

Size mm	C.cl	Code
280x120x65	4x30	714000



CHEF'S PINCERS

Size mm	Type	Code
145x10	1	652012
150x7		652020
200x25	2	652021
300x12	3	652013
350x40	4	652022



ST/ST TONGS

Size mm	Type	Code
530	1	112411



ST/ST "JAPANESE" MINI-DISHES

Size mm	Type	C.cl	Code
100x65x55	Container	30	714001
135x105x60	Container	60	714002
160x110x65	Container	90	714003
110x75	Lid for 30		714011
145x115	Lid for 60		714012
170x120	Lid for 90		714013



ST/ST SPAGHETTI TONGS

Size mm	Code
200	071695



HANGING RAIL FOR UTENSILS

Size mm	hooks	Code
500	5	719105
1000	8	719110



ONE PIECE BASTING SPOON

Size mm	Type	Code
370	Straight	112040
340	Side	112041



BIRD'S NEST FRYER

Size mm	Code
Ø100x415	112320



ONE PIECE MEAT FORK

Size mm	Type	Code
500	2 prongs	112108



ONE PIECE SPATULA

Size mm	Type	Code
120x120x500	Perforated	112404
120x120x500	Plain	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

Size mm	C.cl	Code
Ø60x360	5	112021
Ø80x400	12.5	112022
Ø100x440	25	112023
Ø120x490	50	112024
Ø140x570	75	112025
Ø160x590	100	112026
Ø200x640	200	112028

ONE PIECE SKIMMER

Size mm	Code
Ø80x385	112061
Ø100x420	112062
Ø120x480	112063
Ø140x530	112064
Ø160x600	112065
Ø180x650	112066



ST/ST SKIMMER SHOVEL

Size mm	Code
280x230x850	071230



ONE PIECE LADLE W/FLAT BASE

Size mm	C.cl	Code
Ø100x360	23	112046



ST/ST FRYING SKIMMER WITH PLAIN HANDLE

Size mm	Code
Ø130x400	112293
Ø150x400	112294
Ø180x480	112295
Ø200x480	112296
Ø220x560	112297
Ø240x560	112298
Ø280x560	112300



NEW!

FINE MASTER ZESTER

Size mm	Ep. mm	Code
330x76	40	216139

+
2 IN 1



NEW!

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.

Size mm	Code
Ø50x136	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!

Size mm	Handle	Code
200x25(320)	Purple	186631



PREMIUM SERIES GRATER

Blade Size mm	Type	Code
200x25	Zester / grater	186601
125	Spice rasp	186604



4-SIDED GRATERS

Size mm	Code
120x80x270	186615



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
1. Zesting grater	216119
2. Coarse grater	216121
3. Extra coarse grater	216122
4. Double-edged grater	216124



GOURMET GRATERS

Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability. Blade 135 x 60mm.

	Code
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



CHEF'S TOOLS



EGG RING
Stainless steel.

Size mm	Code
Ø85x125	215425



"CLACK" EGG SHELL CUTTER
St/st, cut & remove egg tops in a perfect circle.

Size mm	Code
Ø40x240	215307

NEW!



GARLIC CUTTER



Size mm	Code
230	072892



CHEESE GRATER
Stainless steel.

Size mm	Code
200	215437



AROMA GRATER
Stainless steel, for ginger, lemon, garlic...



Size mm	Code
230x74	181068



EGG CUTTER 6 SECTIONS
Stainless steel.

Size mm	Code
210x65	400497



STAINLESS STEEL JUICER



Size mm	Code
153x116x68	020280



NUTMEG GRATER
Stainless steel, with lid, store nutmegs inside.

Size mm	Code
Ø36x150	215432



COLOMBUS EGG CUTTER 6 SECTIONS
Cast aluminum with dishwasher safe coating.

Size mm	Code
180x65	215304



DUPLEX EGG CUTTER 10 SLICES
Cast aluminum with dishwasher safe coating.

Size mm	Code
135x80	215306



DECORETTO RADISH CUTTER
Cast aluminum with dishwasher safe coating.

Size mm	Code
180x50x30	215312

EXTRACTA FOOD PRESS

Cast aluminum with dishwasher safe coating.
For garlic, onion + cherry / olive stoner + cracker + fish scaler.

Size mm	Code
160x52x33	072899



KERNEX CHERRY STONER

Cast aluminum with dishwasher safe coating.

Size mm	Code
140x40x25	073095



OLIVUS OLIVE STONER

Cast aluminum with dishwasher safe coating.

Size mm	Code
175x50x10	215408



4 SIDED BOX GRATER
Stainless steel.

Size mm	Code
105x80x245	215431



LIMONA CITRUS PRESS

Cast aluminum with dishwasher safe coating.

Size mm	Code
240x115x70	072900



POTATO & SPÄTZLE PRESS

Cast aluminum with dishwasher safe coating.

Size mm	Code
400x85x110	980630



Efficient, ergonomic and time saving



ERGONOMIC handle

PRECISE DOSING lever

Perfect VISIBILITY when filling

WATERTIGHT gasket

EASY CLEANING : Mechanism can be dismantled

Screw nozzle Ø4mm



- ACCURATE FILLING.
- ERGONOMIC HANDLE: IMPROVED COMFORT.
- ADJUSTABLE FLOW THANKS TO INTERCHANGEABLE NOZZLES.



AUTOMATIC FUNNEL
Copolyester, supplied with 1 nozzle Ø4mm and st/st stand.

Size mm	C. l	Code
Ø140x270	0.75	116601

AUTOMATIC FUNNEL
Copolyester, supplied with 4 nozzle Ø2.5-4-5.5-8mm and st/st wire stand.

Size mm	C. l	Code
Ø208x308	1.5	116540



AUTOMATIC FUNNEL
St/st, supplied with 2 output ducts Ø3 and 6mm + 1 output Ø8mm without duct.

Size mm	C. l	Code
Ø185x185	1.9	258825
St/st wire stand		116515



AUTOMATIC PORTIONING FUNNEL
Copolyester, supplied with chrome-plated stand. Dispenses regular portions ranging from 12 to 19g.



Size mm	C. l	Code
Ø220x420	1.5	116605



WESTMARK
FAT SEPARATING JUG
Graduated SAN, dishwasher safe.

Size mm	C. l	Code
Ø122x135	1	251010



ST/ST FUNNEL
With perforated filter.

Size mm	Code
Ø100	116219
Ø120	116220

SQUEEZE BOTTLES



SAUCE DISPENSER

C. ml	Code
250	116434



SQUEEZE DISPENSER

Color	C. cl	Code
clear	23	116378
yellow	23	116379
red	23	116380
clear	35	116382
yellow	35	116383



Color	C. cl	Code
red	35	116384
clear	70	116386
yellow	70	116387
red	70	116388

Professional culinary whippers for hot & cold preparations



See all ISI recipes at www.isi-recettes.com



3 different decorating NOZZLES



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

INDICATION of maximum filling level on whipper body

Body in BRUSHED STAINLESS STEEL



SAFETY: CONFORMS TO DF21-901:2013 DISHWASHER SAFE



THERMO WHIP
For hot & cold preparation (keeps cool 8h / warm 3h). Supplied w/3 nozzles (plain, tulip, star) and cleaning brush.

C. l	Code
0.5	672046



GOURMET WHIP
For hot & cold preparation. Supplied w/3 nozzles (plain, tulip, star) and cleaning brush.

C. l	Code
0.25	672044
0.5	672043
1	672039



CREAM PROFI WHIP
For cold preparation. Supplied w/ 2 nozzles (tulip, star) and cleaning brush.

C. l	Code
0.5	044176
1	044178

ISI PROFESSIONAL CARTRIDGES

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.

Qty	Code
10pcs	044181
24pcs	044184
50pcs	044186

NEW!



MINI HOT CUPBOARD

External Size: 400x425x534mm. 230V - 400W - 50Hz.

Int. Size mm	Code
330x270x400	675007



ST/ST FUNNEL & SIEVE

Wide hopper designed for iSi whipper necks.

Size mm	Code
Ø180x105	672030

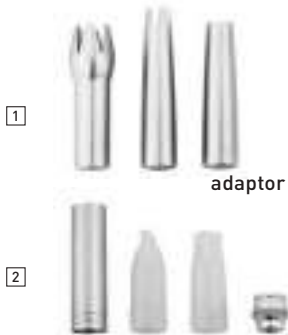


HEAT PROTECTION COVER

Compatible with gourmet whip.

NEW!

C. l	Code
0.5	672103
1	672104



1

adaptor

2

SET OF 3 DECORATING NOZZLES

Compatible with Cream Profi, Gourmet & Thermo Whip.

Description	Type	Code
Plain, ribbed, tulip	1	672038
Tube, rose, square	2	672037



SET OF 4 INJECTION NEEDLES

Compatible with Cream Profi, Gourmet & Thermo Whip.

Size mm	Code
Ø3x110, Ø5x110, Ø3x40, Ø5x30	672036



RAPID'INFUSION KIT

Compatible with Gourmet Whip.



Contents	Code
Sieve + holder, 2 tubes, brush	672090



RUM SPRAYING BOTTLE
Soft PEHD, perforated cap.



C. l	Code
1	116430



POLYETHYLENE MEASURING SCOOP

Size mm	C. cl	Code
187x65	12.5	116233
250x92	25	116234
310x115	50	116235
350x145	85	116236
400x177	150	116237



ST/ST FLOUR SCOOP

Size mm	C. kg	Code
190x100	1.5	116225



ALUMINUM MEASURING SCOOP



Size mm	C. cl	Code
185x65	11	116201
210x72	21	116202
250x90	30	116208
265x100	41	116203
310x108	65	116204
350x120	110	116205
400x150	187	116206
430x180	258	116207



SET OF 4 MEASURING SPOONS

Size mm	Code
Ø20mm(2ml), Ø25mm(3ml), Ø30mm(5ml), Ø40mm(15ml)	072029



MEASURING BEAKER
Tempered glass, please order in multiple of 6pcs.



Size mm	Type	Code
195x180	1	553295



MEASURING JUG
Copolyester, stackable, microwave and dishwasher safe.

H mm	C. l	Code
180	1	251012



MEASURING JUG
Translucent PP, stackable, microwave and dishwasher safe.

H mm	C. l	Code
120	0.25	251000
170	1	251001
235	3	251003
270	5	251005



MEASURING JUG
Stainless steel, stackable.

H mm	C. l	Code
50	0.1	251101
70	0.25	251102
110	0.5	251105
130	1	251110
190	2	251120

CONNECTED THERMOMETER KIT

Positive and negative cold storage.

Precision:

Sensor $\pm 1^{\circ}\text{C} / \pm 5\%$

Probe $\pm 0.5^{\circ}\text{C}$.

Resolution: 0.1°C

Range: $-40^{\circ}\text{C}+60^{\circ}\text{C} / 20-99\% / -50^{\circ}\text{C}+110^{\circ}\text{C}$ (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).



Size mm	Range °C	Code
90x80x135	-40 / +60	250548

CONNECTED SENSOR

Additional temperature sensor for connected kit 250548.

Includes a sensor + 1.5m wired probe. Powered by 2 AAA batteries (not included).



Size mm	Code
35x25x135	250549



DIGITAL THERMOMETER + ALARM

Size mm	Range °C	Code
84x59x26	-25 / +300	250523



CONNECTED OVEN THERMOMETER

- 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 $\pm 250\text{m}$.

	Code
Thermometer with 2 probes	250650
Additional probe	250651



USB DATA LOGGER

Precision: $\pm 0.5^{\circ}\text{C}$, $\pm 5\%$ otherwise.

3.6 V battery, 1,5 AA.

Adjustable reading frequency of between 10 seconds and 12 hours.



Size mm	Range °C	Code
125x37x25	-35 / +80	250655



IP 65
Waterproof

DIGITAL THERMOMETER

Thermocouple type K probe and battery CR2032 supplied.

Size mm	Range °C	Acc.°C	Code
210x42	-50 / +350	+/-0.8	250515



IP 65
Waterproof

THERMOCOUPLE THERMOMETER

Supplied without probe. Battery CR2032 supplied.

Size mm	Range °C	Acc.°C	Code
80x42	-67 / +1400	+/-0.8	250528



IP 65
Waterproof

THERMOCOUPLE THERMOMETER

Supplied with standard probe. Battery CR2032.

Size mm	Range °C	Acc.°C	Code
80x42	-50 / +300	+/-0.8	250527



IP 54

DIGITAL THERMOMETER

With retractable probe. Precision certified ± 0.5 between -20°C and $+100^{\circ}\text{C}$, $\pm 1^{\circ}\text{C}$ outside this range. Stainless steel probe L 115 x $\varnothing 3.5\text{mm}$. 180° rotation. $-58^{\circ}\text{F}/+572^{\circ}\text{F}$. Delivered with precision certificate and 1 AAA battery.

Size mm	Range °C	Code
160x20	-50 / +300	250516



STANDARD PROBE

Type K thermocouple.

Cable mm	Size mm	Code
160	$\varnothing 3.2 \times 120$	250536



SPECIAL OVEN PROBE

Type K thermocouple, with stainless steel cable.

Cable mm	Size mm	Temp.°C	Code
100	$\varnothing 4 \times 170$	300	250537



SPECIAL VACUUM PROBE

Type K thermocouple, with heat resistant cable.

Cable mm	Size mm	Temp.°C	Code
120	$\varnothing 1.2 \times 60$	-40 / +110	250538
120	$\varnothing 1.2 \times 120$	-40 / +110	250539
100	$\varnothing 1 \times 60$	-50 / +250	250541



ADHESIVE SELF-SEALING PE FOAM

For checking temperature of vacuum packed products. Food safe.

Size mm	Code
10x3x4000	250544

DIGITAL THERMOMETERS



NEW!

DIGITAL POCKET THERMOMETER

Size mm	Range °C	Code
223x28	10 / +210	250506



NEW!

DIGITAL THERMOMETER WITH ALARM

Size mm	Range °C	Code
120x70	0 / +210	072260



NEW!

THERMOMETER WITH PROBE

Size mm	Range °C	Code
210x42	-40 / +230	250520



DIGITAL THERMOMETER
Battery AAA supplied.

Size mm	Range °C	Acc.°C	Code
125x58	-50 / +150	+/-0.5	250522



IP 65

Waterproof

DIGITAL THERMOMETER W/ ALARM
St/st probe & oven safe cable. Battery 1.5V supplied.

Size mm	Range °C	Code
125x75	0 / +300	072266



POCKET INFRARED
2xAAA batteries supplied.

Size mm	Range °C	Acc.°C	Code
95x45x28	-50 / +260	+/-3	250555

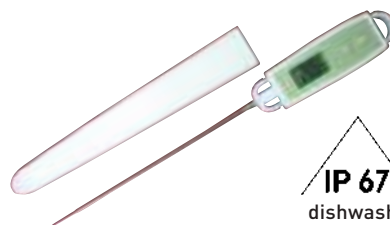


IP 54

Watertight

POCKET DIGITAL THERMOMETER
Battery supplied.

Size mm	Range °C	Code
166	-40 / +200	250502



IP 67

dishwasher safe

DIGITAL THERMOMETER
Battery supplied.

Size mm	Range °C	Code
200	-50 / +200	250513



INFRARED THERMOMETER
9V battery supplied.

Size mm	Range °C	Acc.°C	Code
145	-50 / +280	+/-3	250552



IP 65

Waterproof

DUO THERMOMETER INFRARED + PROBE
2xAAA batteries supplied.
Accuracy infrared: +/-1°C - Probe +/-0.5°C.

Size mm	Range °C	Code
160x38	-55 / +330	250545



DIGITAL THERMOMETER
R6 battery supplied.

Size mm	Range °C	Code
295x50	-10 / +200	250501

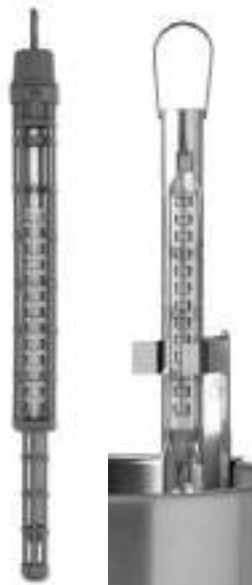


1. 2. 3.

THERMOMETER

Polypropylene case, red liquid.

Type	Range °C	Size mm	Code
1 - Fridge	-50 / +50	300	250302
2 - Water	0 / +60	300	250315
3 - Pate	0 / +120	300	250325



4. 5.

SUGAR THERMOMETER

Case	Range °C	Size mm	Code
4 - Polyamid	+80 / +200	300	250330
5 - St/st	+80 / +200	300	250331



6. 7. 8.

THERMOMETER

Type	Range °C	Size mm	Code
6 - Freezer	-50 / +50	185	250301
7 - Pen	-20 / +50	210	250303



THERMOMETER REFRIGERATOR WITH ALARM

Precision guaranteed and certified ± 0.5 between -4°C and $+6^{\circ}\text{C}$, $\pm 1^{\circ}\text{C}$ outside this range. Programmable sound alarm. Cable 100 cms with probe. $-58^{\circ}\text{F}/+572^{\circ}\text{F}$. Delivered with precision certificate and 1 AAA battery.

Size mm	Range °C	Code
66x38x13	-50 / +70	250561



METRIC SYRUP DENSITY METER

Graduated glass case, with 2 scales: Brix & Baume.

Range g/l	Code
1100 / 1400	250108



MEAT THERMOMETER

Stainless steel case & probe.

Range °C	Code
+54 / +88	250345



OVEN THERMOMETER

Stainless steel case.

Range °C	Code
+50 / +300	250350



SYRUP DENSITY METER TEST TUBE

Stainless steel.

Size mm	C. cl	Code
Ø36x175	17.5	250112



ELVEO THERMOMETER SPATULA
Watertight, spatula heat resistant 220°C.

Size mm	Range °C	Acc. °C	Code
385	-20 / +200	+/-0.1	113092



EXOGLASS® THERMOMETER SPATULA
Watertight, spatula heat resistant 220°C.

Size mm	Range °C	Acc. °C	Code
385	-20 / +200	+/-0.1	113090



DIGITAL TIMER
AAA battery supplied.

Size mm	Range H	Accuracy	Code
90x47x45	24	seconds	250604



DIGITAL TIMER
Battery supplied.

Size mm	Range H	Accuracy	Code
60x50	20	minutes	250601



DIGITAL ROTARY 99-MIN TIMER

Size mm	Code
∅65x23	250611



REFRACTOMETER
Display ∅40mm.

Use	Range % brix	Acc. %	Code
Sorbets	0 / 50	+/-1	250122
Jam	58 / 90	+/-0.5	250124



PH METER
Watertight, 4xLR44 batteries supplied.

Size mm	Range PH	Acc. PH	Code
165x35	0 / 14	+/-0.1	250152



SUGAR THERMOMETER HOLDER

Size mm	Code
137	250500



HEAVY DUTY ST/ST SIEVE

Size mm	Mesh mm	Code
Ø220	0.64	115092
Ø220	1.28	115082
Ø250	1.28	115083
Ø300	1.28	115084
Ø400	1.28	115085



ST/ST SIEVE
Set of 3 pcs.

Size mm	Mesh mm	Code
Ø175, 205, 255	0.84 (#20)	115020



PLASTIC SIEVE
St/st mesh.

Size mm	Mesh mm	Code
Ø185	0.42 (#40)	115045
Ø300	0.85 (#24)	115054
Ø300	1.2 (#18)	115053
Ø300	1.8 (#12)	115052
Ø300	2.8 (#8)	115051



ST/ST DREDGER
Perforated top.

Size mm	C. cl	Holes mm	Code
Ø70x95	30	2,5	115212



ST/ST DREDGER
Perforated top, screw-on lid.

Size mm	C. cl	Holes mm	Code
Ø70x145	40	1,5	115208



ST/ST MESH DREDGER
Mesh top, screw-on lid.

Size mm	C. cl	Holes mm	Code
Ø70x135	40	0,23	258824



IP 67

COMPACT SCALES

Stainless steel 250 x 197 tray.
Dimensions: L 291 x P 398 x H 98 mm.
Impact resistance. Accuracy : from 0 to 6kg=1g, from 6 to 15 = 2g.: TX06 30 kg, TX15 60 kg.

Model	Weighed kg	Accuracy g	Code
TX15	15	2	252216



Water & dust intrusion



IP 67

ST/ST SCALE SX15

230V - 50/60Hz . Can also be operated on battery (30 to 70h).

Model	Size	Capacity	Code
SX15	300x320x95	15kg x 0.5g	252220

0 +40 °C



NEW!

SCALE CW30

Suitable for weighing bakery products. 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. 70h 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	Code
CW30	30	1	252225



NEW!

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	Code
BC5	5	1	252093



POCKET SCALE

Stainless steel tray, requires 2xAAA batteries (supplied).

Place size mm	Size	Capacity	Code
53x60	115x64x18	500g x 0.1g	252091



-5 +40 °C

IP 67
Tray

SPECIAL BAKERY SCALE

Scales with a display that can be fixed on a column, wall (holder included).
ABS Display : 350 x 300 mm tray.
Dimensions : 350 x 300 x 90 mm.
Height with column: 580 mm.

Model	Weighed kg	Accuracy g	Code
TF30	30	5	252230



-10 +40 °C

IP 67

SCALE WITH COLUMN

Wide display fixed on a column. Supplied with wall stand for securing the screen. Stainless steel tray: 600 x 500 mm.
Dimensions: L 500 x P 600 x H 1030 mm.

Model	Weighed kg	Accuracy g	Code
TF60	60	5	252233
TF150	150	10	252235



MECHANICAL SCALE

Stainless steel tray.

Tray size mm	Size	Capacity	Code
220x220	220x260x277	4kg x 10g	252004
220x220	220x260x277	10kg x 50g	252010
315x315	315x370x355	30kg x 100g	252030
315x315	315x370x355	50kg x 200g	252050



GLOBAL
CROMOVA 18 Stainless Steel
G-2 **YOSHIKIN** Japan



CHAPTER 4

KNIVES & CUTTING BOARDS

	Pages
"ERGOPLAN" ERGONOMIC CHOPPING BOARD	90
CUTTING BOARDS	91
GLOBAL KNIVES & ACCESSORIES	92 to 96
YOSHIKIN BUNMEI KNIVES	97
GIESSER FORGED KNIVES	98 to 101
GIESSER STAMPED KNIVES	102 to 105
CHEESE KNIVES	99
SHARPENERS	106
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CHEF'S CUTTING GADGETS	108 to 109
JAPANESE ICE CARVING TOOLS	110
SCISSORS & MINCING KNIVES	111
SEAFOOD TOOLS	112 to 113
BUTCHERY TOOLS	114 to 115



Consisting of a special board placed on 2 detachable containers serving as stands, the ERGOPLAN easily finds a useful place in the kitchen.

- The HEIGHT improves the comfort of the workstation thanks to the straighter position of your back.
- The container, located on the side, enables the sliced products and the waste to be stored to keep the cutting board free.

- A FLEXIBLE CUTTING DISC, reversible and interchangeable, clipped onto the board, provides protection of the work surface, which is never cut and remains completely flat.

- Coloured flexible discs are offered as an option to meet the HACCP requirements and limit the risks of cross-contamination.

- The use of the mandolin above the tray enables the cut vegetables to be recovered directly without having to waste time handling them.



USABLE WITH ALL OF OUR CONTAINER MODELS GN 1/3 H65, 100 OU 150MM. THE HEIGHT IS ADAPTED TO THE HEIGHT OF USER



131020

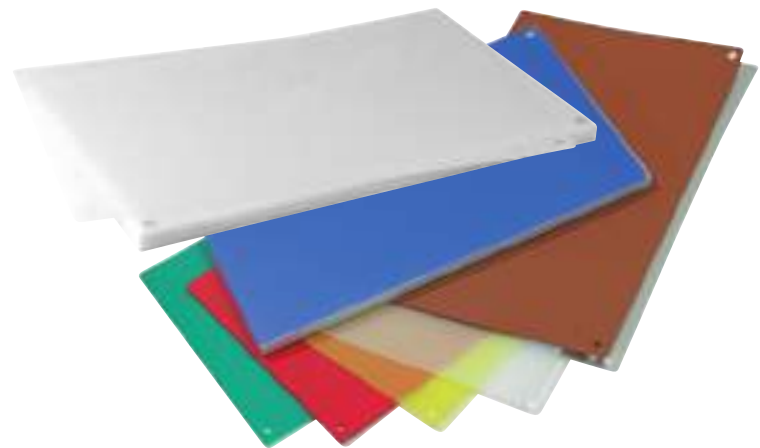
256035



ERGOPLAN CHOPPING BOARD SET

Set consisting of: 1 cutting board 700 x 380 mm, thickness 20 mm in polyethylene, 1 flexible chopping board 530 x 325 mm, 2 Modulus GN1/3 H100 mm containers (# 256035) with covers.

L mm	lg mm	H mm	Code
700	380	115	131020
325	176	-	256035



SPARE FLEXIBLE SHEETS GN1/1 FOR ERGOPLAN HACCP color coded, set of 4pcs.

L mm	lg mm	Ep. mm	Code
Chopping board set (1 base + 1 flexible sheet 1.5 mm thick)			
530	325	20	130700
Set of 4 flexible chopping boards 530 x 325 x 1,5 mm			
White			130701
Set of 6 flexible chopping boards 530 x 325 x 1,5 mm			
Blue, white, yellow, red, green, brown			130715

NEW!

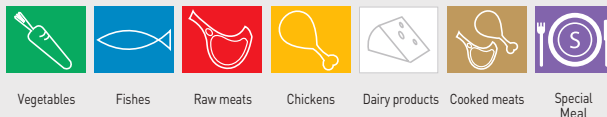


POLYETHYLENE CHOPPING BOARDS

Water-repellent material of good rigidity and excellent shock resistance even at low temperatures.

PEHD 500 BOARDS:

PEHD: High density polythene produced by pressing the material. Highly resistant to knife marks. Smooth boards, bevelled, easy to clean.



CHOPPING BOARDS PEHD 500
Thickness 15mm.

Size mm	Colors	Code
250x160	●	130090
340x240	○	130010
400x250	○	130043
400x300	○	130044
530x325	○	130046
530x325	●	130054
530x325	●	130068
530x325	●	130070
530x325	●	130050
530x325	●	130066
600x400	○	130048
600x400	●	130056
600x400	●	130069
600x400	●	130071
600x400	●	130052
600x400	●	130067



CHOPPING BLOCK
Thickness 140mm.

Size mm	Colors	Code
Ø450	○	130101
Ø450	●	130102
Ø450	●	130103
Ø450	●	130105
Ø450	●	130106



CHOPPING BOARDS PEHD 500
Thickness 20mm.

Size mm	Colors	Code
400x250	○	130311
400x300	○	130312
530x325	○	130317
530x325	●	270212
530x325	●	270214
530x325	●	270216
530x325	●	270218
530x325	●	270220
530x325	●	270221
530x325	●	270223
600x400	○	130315
600x400	●	130074
600x400	●	130076
600x400	●	130078
600x400	●	130080
600x400	●	130082
600x400	●	130083

BOARD SCRAPER

Size mm	Code
202x70	139005
Set of 2 spare blades	139006



ST/ST 6 SLOTS BOARD RACK
Max. thickness of the boards: 35mm.

Size mm	Code
415x228x165	139002



Heirs of the great tradition of the Samurai, GLOBAL are the knives of choice in the culinary world

The blades, made from CROMOVA 18 stainless steel, cut with exceptional smoothness. Their outstanding design ensures perfect balance in the hand.

- Wash in hot water and wipe dry.
- Do not wash in the dishwasher.



SLICER G1

Blade mm	Code
210	120201



VEGETABLE KNIFE G5

Blade mm	Code
180	120207



YANAGI SASHIMI KNIFE G11-R

Blade mm	Code
250	120220



SLICER G6

Blade mm	Code
180	120202



ORIENTAL DEBA KNIFE G7-R

Blade mm	Code
180	120209



YANAGI SASHIMI KNIFE G14-R

Blade mm	Code
300	120221



COOK'S KNIFE G2

Blade mm	Code
200	120204



ROAST SLICER G8

Blade mm	Code
220	120210



TAKO SASHIMI KNIFE G15-R

Blade mm	Code
300	120225



CARVING KNIFE G3

Blade mm	Code
210	120205



BREAD KNIFE G9

Blade mm	Code
220	120215



COOK'S KNIFE G16

Blade mm	Code
240	120234



ORIENTAL COOK'S KNIFE G4

Blade mm	Code
180	120206



HAM / SALMON KNIFE G10

Blade mm	Code
310	120218



COOK'S KNIFE G17

Blade mm	Code
270	120235



FILLET KNIFE G20

Blade mm	Code
210	120230



MEAT / FISH KNIFE G29

Blade mm	Code
210	120237



SANTOKU KNIFE G80

Blade mm	Code
180	120243



FILLET KNIFE G18

Blade mm	Code
240	120231



MEAT CHOPPER 440G G12

Blade mm	Code
160	120240



FLUTED COOK'S KNIFE G79

Blade mm	Code
160	120246



FILLETING KNIFE G19

Blade mm	Code
270	120232



BONING KNIFE G21

Blade mm	Code
160	120271



FLUTED COOK'S KNIFE G77

Blade mm	Code
200	120247



SWEDISH FILLETING KNIFE G30

Blade mm	Code
210	120228



BENT CARVING FORK G13

Blade mm	Code
160	120245



LONG FLUTED SLICER G89

Blade mm	Code
300	120219

GLOBAL GF SERIES

DROP-FORGED BLADES WITH A WEIGHTED HOLLOW HANDLE

COOK'S KNIFE GF33

Blade mm	Code
210	120272



VEGETABLE KNIFE GF36

Blade mm	Code
200	120280



BONING KNIFE GF31

Blade mm	Code
160	120267



CHEF'S KNIFE GF34

Blade mm	Code
270	120273



BUTCHER'S KNIFE GF27

Blade mm	Code
160	120268



STRAIGHT CARVING FORK GF24

Blade mm	Code
160	120244



CHEF'S KNIFE GF35

Blade mm	Code
300	120274

GLOBAL GS SERIES



KITCHEN KNIFE GS1

Blade mm	Code
110	120248



VEGETABLE KNIFE GS5

Blade mm	Code
140	120265



TOMATO KNIFE GS9

Blade mm	Code
80	120264



SLICER GS2

Blade mm	Code
130	120250



PEELING KNIFE GS8

Blade mm	Code
70	120262



CHEESE KNIFE GS10

Blade mm	Code
140	120266



COOK'S KNIFE GS3

Blade mm	Code
130	120252



FLUTED VEGETABLE KNIFE G91

Blade mm	Code
140	120238



UTILITY KNIFE GS11

Blade mm	Code
150	120260



SANTOKU KNIFE GS90

Blade mm	Code
130	120241



SCALLOPED UTILITY KNIFE GS14

Blade mm	Code
150	120263

GLOBAL GSF SERIES



PARING KNIFE GSF 15

Blade mm	Code
80	120257



LONG HANDLED PARING KNIFE GSF31

Blade mm	Code
80	120351



UTILITY KNIFE GSF22

Blade mm	Code
110	120278



UNIVERSAL KNIFE GSF24

Blade mm	Code
150	120259



PEELING KNIFE GSF16

Blade mm	Code
60	120258



PEELING KNIFE GSF17

Blade mm	Code
60	120261



CARVING SET G313

Size mm	Code
210 / fork 310	120270



SCISSORS GKS210

Size mm	Code
210	120332



FISH BONE TWEEZERS GS29

Width mm	Code
16	120328



OFFSET SPATULA GS42

Blade mm	Code
110	120360
195	120361



UTILITY TONGS GS28

Size mm	Code
300	120330



FISH BONE TWEEZERS GS20/B

Width mm	Code
19	120233



TURNER

Size mm	Type	Code
150x50	Plain GS25	120286
170x80	Slotted GS27	120287



10 KNIVES BLOCK GKB51

Size mm	Code
305x330x140	120312



8 KNIVES BLOCK G888D

Size mm	Code
255x300x135	120310



MAGNETIC KNIVES RACK G42/51

Size mm	Code
510x45	120305



9 KNIVES ROLL G668/10

Blade mm	Code
520x155	127015



11 KNIVES ROLL G667/11

Blade mm	Code
520x115x65	127018



120285



120315



120316

SHARPENING STEEL

Type	Size mm		Code
Round	240	Ceramic G45	120285
Oval	260	Diamond G38	120315
Oval	300	Diamond G39	120316



CERAMIC WHETSTONE 459
Supplied with 2 guide rails + box/holder.

Size mm	Type	grit	Code
210x70x22	Rough	240	120301



CERAMIC WHETSTONE 460
Supplied with 2 guide rails + box/holder.

Size mm	Type	grit	Code
210x70x22	Medium	1000	120302



CERAMIC WHETSTONE 461
Supplied with 2 guide rails + box/holder.

Size mm	Type	grit	Code
210x70x22	Fine	6000	120303



COMBINATION CERAMIC WHETSTONE 471
Supplied with 2 guide rails + box/holder.

Size mm	Type	grit	Code
210x70x22	Rough / Medium	220 / 1000	120306



COMBINATION CERAMIC WHETSTONE 472
Supplied with 2 guide rails + box/holder.

Size mm	Type	grit	Code
210x70x22	Medium / Fine	1000 / 8000	120307



SET OF 2 GUIDE RAILS 463

Size mm	Code
small + large	120288



DEBA KNIFE

Blade mm	Code
225	120100
165	120102
105	120104



USUBA VEGETABLE KNIFE

Blade mm	Code
225	120106
180	120107
180	120108



UNIVERSAL OROSHI KNIFE

Blade mm	Code
240	120105



TAKO SASHIMI KNIFE

Blade mm	Code
330	120109
270	120111



YANAGI SASHIMI KNIFE

Blade mm	Code
330	120113
300	120114
270	120115
210	120116





The 9th and final step is the individual honing of every knife, by a master knife maker.

Back angles of blade rounded for safety.

These knives are forged in 9 separate processes, from high grade chrome-molybdenum steel (X50 CRMO 14).

Broad hilt prevents hand from slipping onto blade.

Handle in high density POM plastic for a sure grip. Fixed with 3 rivets.



CHEF'S KNIFE

Blade mm	Code
150	181109
180	181110
200	181111
230	181112
250	181113
300	181115



PARING KNIFE

Blade mm	Code
80	181102
100	181103



PEELING KNIFE

Blade mm	Code
90	181101



BREAD KNIFE

Blade mm	Code
200	181108



SCALLOPED EDGE SALMON KNIFE

Blade mm	Code
310	181122

CHEESE KNIVES



PARMESAN KNIFE

Size mm	Code
110	181151



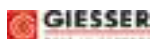
CHEESE KNIFE



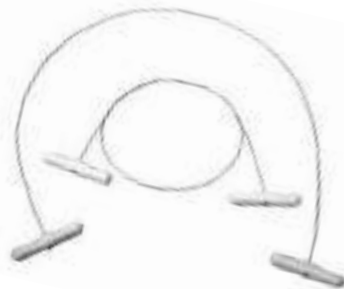
Blade mm	Code
140	181152



CHEESE SPADE



Size mm	Code
150	181060
200	181061



CHEESE CUTTING WIRE
Set of 10pcs.

Size mm	Code
800	122031



CHEESE SLICER



Size mm	Code
190x108	072580

MAGNETIC KNIVES BAR



MAGNETIC KNIFE BAR

Size mm	Code
350	126001
460	126003



MAGNETIC KNIFE BAR

Size mm	Code
600x100	126060



PARING KNIFE

Blade mm	Code	Code	Code	Code
100	181403	181303	181503	181203



SLICER

Blade mm	Code	Code	Code	Code
180	181425	181325	181525	181225
200	181426	181326	181526	181226
230	181427	181327	181527	181227



FLEXIBLE FILLETING KNIFE

Blade mm	Code	Code	Code	Code
180	181419	181319	181519	181219



PEELING KNIFE

Blade mm	Code	Code	Code	Code
90	-	-	-	181201



CHEF'S KNIFE

Blade mm	Code	Code	Code	Code
150	181409	181309	181509	181209
200	181411	181311	181511	181211
230	181412	181312	181512	181212
250	181413	181313	181513	181213



FORGED CLAW FORK

Blade mm	Code ●	Code ○	Code ●	Code ●	Code ●	Code ●	Code ○
130	181133	-	-	-	-	-	-
150	181134	-	-	-	-	-	-
180	181135	181635	181435	181335	181535	181235	181735
210	181136	-	-	-	-	-	-
250	181137	-	-	-	-	-	-



STAMPED CLAW FORK

Blade mm	Code ●	Code ○	Code ●	Code ●	Code ●	Code ●
130	182160	182660	182460	182360	182560	182260



SHARPENING STEEL

Blade mm	Type	Code ●	Code ○	Code ●	Code ●	Code ●	Code ●	Code ○
250	Round	182150	182650	182450	182350	182550	182250	182750
310	Round	182151	182651	182451	182351	182551	182251	-
250	Oval	182152	-	-	-	-	-	-
310	Oval	182153	-	-	-	-	-	-





CHEF'S KNIFE

Blade mm	Code
160	182111
200	182112
260	182113
310	182114



WAVY EDGE SLICING KNIFE

Size mm	Code
250	182119
280	182120
310	182121
360	182122



WAVY EDGE PARING KNIFE

Size mm	Code
110	182104



PEELING KNIFE

Blade mm	Code
60	182101



PARING KNIFE

Blade mm	Code
80	182102
100	182103



BREAD KNIFE

Blade mm	Code
180	182107
210	182108
240	182109



SLICING KNIFE

Blade mm	Code
250	182116
280	182117
310	182118



KITCHEN KNIFE

Blade mm	Code
130	182105
150	182106



PASTRY KNIFE

Blade mm	Code
250	182110



SCALLOPED JAPANESE SANTOKU KNIFE

Blade mm	Code
180	182187



TOMATO KNIFE

Blade mm	Code
110	182148



Each stamped blank is individually inspected and fine-tuned by a master knife maker.

Back angles of blade rounded for safety.

The blanks are stamped from high grade chrome-molybdenum steel.

Handle with hand protection design.

Handle is fully moulded in evoprene, ergonomically shaped and slip resistant, with 3 points of internal attachment of blade to handle.



BUTCHER'S KNIFE

Blade mm	Code
180	182139
210	182140
240	182141
270	182142



BUTCHER'S KNIFE WIDE TIP

Size mm	Code
210	182144
240	182145
270	182146
300	182147



STICKING KNIFE

Blade mm	Code
130	182134
160	182135
180	182136
210	182137
240	182138



BONING KNIFE

Blade mm	Code
130	182127
160	182128



FLEXIBLE FILLETING KNIFE

Blade mm	Code
180	182130
210	182131



182123



182124

HAM / SALMON KNIFE

Blade mm	Code
310	182123

SCALLOPED EDGE HAM / SALMON KNIFE

Blade mm	Code
310	182124



CHINESE SLICER

Blade mm	Code
170	182180





IDEAL FOR VEGAN,
ALLERGEN FREE AND
HALAL GASTRONOMY



STICKING KNIFE

Blade mm	Code	●	Code	●	Code	●	Code	●	Code	●
130	182634	182434	182334	182534	182234					
160	182635	182435	182335	182535	182235					
180	182636	182436	182336	182536	182236					
210	-	182437	182337	182537	-					
240	-	182438	182338	182538	-					



CHEF'S KNIFE

Blade mm	Code	●	Code	●	Code	●	Code	●	Code	○	Code	●
160	182611	-	-	182511	182211	182711	-					
200	182612	182412	182312	182512	182212	182712	-					
260	182613	182413	182313	182513	182213	182713	-					
310	182614	182414	182314	182514	182214	-	-					



BUTCHER'S KNIFE

Blade mm	Code	●	Code	●	Code	●	Code	●	Code	○
180	182639	182439	182339	182539	-	-				
210	182640	182440	182340	182540	182240	-				
240	182641	182441	182341	182541	182241	182741				
270	-	182442	182342	182542	-	-				



SLICING KNIFE

Blade mm	Code	●	Code	●	Code	●	Code	●	Code	○	Code	●
250	182616	182416	182316	182516	182216	182716	-					
280	182617	182417	182317	182517	182217	-	-					
310	182618	182418	182318	182518	182218	-	-					



STRAIGHT BONING KNIFE

Blade mm	Code	●	Code	●	Code	●	Code	●	Code	○	Code	●
160	182629	182429	182329	182529	182229	-	182829					



WAVY EDGE CHEF'S KNIFE

Blade mm	Code	●	Code	●	Code	●	Code	●	Code	○	Code	●
310	-	182415	182315	182515	182215	-						



WAVY EDGE PARING KNIFE







Blade mm	Code	●	Code	●	Code	●	Code	●	Code	○	Code	●
110	182604	182404	182304	182504	182204	-						









PEELING KNIFE

Blade mm	Code	●	Code	●	Code	●	Code	●	Code	○	Code	●
60	-	-	182301	182501	182201	-						








BONING KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
130	182627	182427	182327	182527	182227	-
160	182628	182428	182328	182528	182228	-





SKINNING KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
180	182632	182432	182332	182532	182232	-
210	-	182433	-	182533	-	-








CURVED BONING KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
130	182625	182425	182325	182525	182225	-
150	-	182426	182326	182526	182226	-








PASTRY KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
250	182610	-	-	-	-	-








WAVY EDGE SLICING KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
250	182619	182419	182319	182519	182219	-
280	-	182420	182320	182520	182220	-
310	182621	182421	182321	182521	182221	182721









BUTCHER'S KNIFE WIDE TIP

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
210	-	182444	182344	182544	-	182744
240	-	182445	182345	182545	-	-
270	-	182446	182346	182546	-	-
300	-	182447	182347	182547	-	-


FLEXIBLE FILLETING KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
180	-	-	182330	-	-	-
210	-	-	182331	-	-	-


PARING KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 	Code 
80	182602	182402	182302	182502	182202	182702	-
100	182603	182403	182303	182503	182203	182703	182803








WAVY EDGE STEAK KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
110	-	182491	-	-	-	-








STEAK KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
110	-	182490	-	-	-	-


CHINESE SLICER

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
170	-	182480	182380	182580	182280	182780
190	-	182481	182381	182581	182281	182781
210	-	182482	182382	182582	182282	182782


SCALLOPED EDGE SALMON KNIFE

Blade mm	Code 	Code 	Code 	Code 	Code 	Code 
310	-	-	182324	-	-	-





ChefsChoice

MANUAL SHARPENER CC464
For straight and serrated blades.

Size mm	Code
210x50x70	127605



minoSharp

MANUAL SHARPENER 440GB
For straight blades only.

Size mm	Code
235	120340



ChefsChoice

ELECTRIC SHARPENER CC120
For straight and serrated blades. 230V - 75W - 50Hz.

Size mm	Code
250x100x100	127614



ChefsChoice

ELECTRIC SHARPENER CC2100
Stainless steel body. For straight, serrated and Japanese (15°) blades. 230V - 175W - 50Hz.

Size mm	Code
310x130x130	127622



ELECTRIC SHARPENER SHARPX DUAL PRO
Diamond knife sharpening station. 230V - 25W - 50Hz.

Size mm	Code
180x190x315	182800



Blade tip enables cutting without using paring knife.

Swivel blade helps to follow the vegetable shape.

Extremely sharp edge.

Electrolyte polishing of stainless steel ensures easy cleaning.

Perfect join between blade and handle improves hygiene.

Dishwasher safe handle.



PROFESSIONAL SWIVEL PEELER

Blade mm	Code
91	120901

WESTMARK

TOMATO / KIWI SWIVEL PEELER "TOMFIX"
With sharp serrated blade.

Blade mm	Code
70	120906



triangle

VEGETABLE PEELER "U-TYPE"

Size mm	Code
110x65	090384



triangle

ECONOMY PEELER

Blade mm	Code
63	120902



CHEF'S CUTTING GADGETS



CHESTNUT KNIFE

Size mm	Code
120	121030



PICKLE SLICER

Size mm	Code
145	120903



APPLE CORER

Blade mm	Code
Ø16x85	120925



DECORATING KNIFE

Blade mm	Code
85x23	120916



GRAPEFRUIT KNIFE

Blade mm	Code
110	120912



ZESTER - STRIPPER
For right or left-hander

Size mm	Code
150	120910



BUTTER SPREADER

Size mm	Code
185	121021



ANGLED DECORATING KNIFE

Blade mm	Code
120	182180



PINEAPPLE CORER / SLICER

Size mm	Code
Ø85x180	072703



APPLE CORER / DIVIDER 8 SLICES

Size mm	Code
175x105	215315



MANGO SLICER / STONER

Size mm	Code
200x110	215317



SPIRAL KNIFE RADIMAX

Size mm	Code
240	120938



MELON BALLER

Type	Size mm	Code
Round	Ø10	121001
Round	Ø15	122003
Round	Ø18	121004
Round	Ø22	121006
Round	Ø25	121007
Round	Ø30	121008
Double round	Ø22 / 25	121009
Double round	Ø22 / 30	121013
Oval	32x18	121010
Fluted Oval	32x18	121011



BUTTER CURLER

Size mm	Code
185	120920



LEMON DECORATOR

Size mm	Type	Code
140	Right-handed	120904



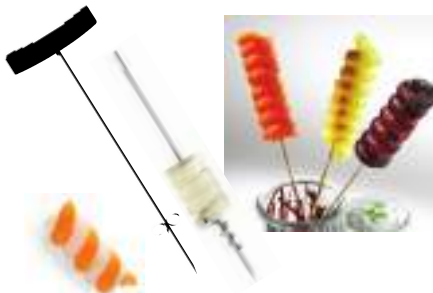
SCOOPING SPOON
For avocado, melon...

Size mm	Code
185	112443



VEGETABLE CUP CUTTER SET

Size mm	Ø mm	Code
130x65	20 / 40	181009



VEGETABLE CURLER SET

Size mm	Code
245x70	181006



ZUCCHINI CORER

Size mm	Code
195x50	120932



THAI SCULPTING KNIFE 2 BLADES
1 flexible blade 55mm and 1 stiff blade 45mm.

Size mm	Code
Ø13x170	421836



CONTINUOUS JULIENNE CURLER

Size mm	Code
Ø100	120913



JULIENNE CUTTER

Type	Size mm	Code
1 blade	3	120907
3 blades set	3, 6, 45	181052



1. CURVED CHISEL

Size mm	Code
60x610	185302
22x350	185303

2. FLAT CHISEL

Size mm	Code
76x730	185304
50x600	185305
42x500	185306
30x350	185307

3. ANGLED CHISEL

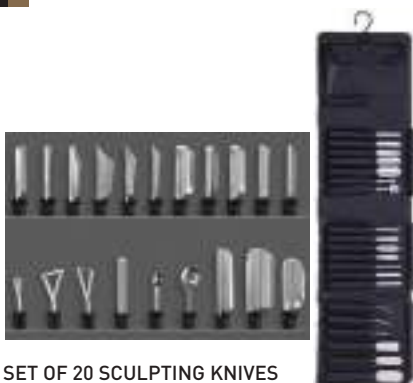
Size mm	Code
32x600	185308
25x400	185309
12x355	185310



ICE SCULPTING SAW

Size mm	Code
430	185301

SCULPTING KNIVES



SET OF 20 SCULPTING KNIVES

Size mm	Code
140	421834



SET OF 8 SCULPTING KNIVES #1

Size mm	Code
140	120919



SET OF 8 SCULPTING KNIVES #2

Size mm	Code
140	120917

SCISSORS & MINCING KNIVES



WESTMARK

HERB SCISSORS 5 BLADES

Size mm	Code
200	120806



FISH SHEARS
Stainless steel, with 1 serrated blade.

Size mm	Code
260	121134



SMALL FISH SHEARS
With 1 serrated blade.

Size mm	Code
180	121133



PROFESSIONAL SCISSORS
Sandblasted stainless steel with blue rubber rings.

Size mm	Code
205	120809



ECONOMY KITCHEN SCISSORS

Size mm	Code
215	120801



POULTRY SHEARS

Size mm	Code
255	120818



triangle

PIZZA CUTTING KNIFE

Size mm	Code
360	181021



GIESSER

UNIVERSAL KITCHEN SCISSORS

Size mm	Code
220	181010



NEW!

PROFESSIONAL PIZZA WHEEL

Size mm	Ø mm	Code
180	60	141031



NEW!



FISH BONE TONGS
Stainless steel. Diagonal ends.

Size mm	Code
175	120505



FISH TWEEZERS

Size mm	Code
140x30	181091



FISH PINCERS

Size mm	Code
170	121136



SCALLOP KNIFE ERGOBLUE

Size mm	Code
110	121050

SEAFOOD TOOLS



OYSTER KNIFE

Size mm	Code
165	181090



ECONOMY OYSTER KNIFE

Size mm	Code
140	090420



OYSTER KNIFE WITH HAND GUARD

Size mm	Code
165	181013



ECONOMY OYSTER KNIFE WITH HAND GUARD

Size mm	Code
140	121045



"SCALEX" FISH SCALER WITH COLLECTOR
Cast aluminum with dishwasher safe coating.

Size mm	Code
210	073135



OYSTER KNIFE ERGOKNIFE

Size mm	Code
75	121048



LOBSTER PLIERS

Size mm	Code
202x90	181015



ALUMINUM FISH SCALER

Size mm	Code
220	121100



ECONOMY CLEAVER

Blade mm	Weight g	Code
160	470	123055
180	617	123056
200	880	090580



FORGED MEAT TENDERIZER ST/ST

Blade mm	Weight g	Code
310	1058	181026



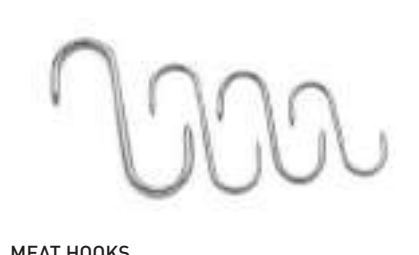
MEAT TENDERIZER PEHD

Blade mm	Weight g	Code
350x60	500	181046



BUTCHER'S SAW

Size mm	Code
450x155	100110
Spare blade	100115



MEAT HOOKS
Stainless steel, set of 10pcs.

Size mm	Max. load kg	Code
100	15	911438
120	35	911439
140	45	911440
160	60	911441
180	90	911442



BLOCK BRUSH

Size mm	Code
190x70	181034

BUTCHERY TOOLS



MEAT TENDERIZER ST/ST

Blade mm	Weight g	Code
Ø110	2000	090615



MANUAL SAUSAGE STUFFER

Size mm	Cones mm	Code
580x215x175	Ø11, 18, 25, 33	215605



HAMBURGER PRESS

Type	Size mm	C. g	Code
Oval	115x80x25	150	215420
Round	Ø100x25	150	215421



LARDING NEEDLE WITH HANDLE

Size mm	Code
250	120861



LARDING NEEDLE

Size mm	Code
250	120852



POULTRY LACING NEEDLE

Type	Size mm	Code
Straight	200	120841
Straight	250	120842
Curved	150	072325



ST/ST STRING HOLDER

Description	Size mm	Code
Holder	120x190x165	100055
String	1750 (1kg)	119001



ST/ST SKEWERS
Set of 12pcs

Size mm	Code
120 (mini)	120829
250	120831
300	120832
350	120833
460	120830



HEAVY DUTY FLAT ST/ST SKEWERS
Set of 3pcs

Size mm	Code
215	120836
285	120837



ST/ST SAFETY APRON

Size mm	for height cm	Code
550x800	160-190	181047
550x850	177-202	181048



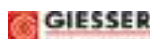
CHAINMAIL GLOVE

Size mm	Color	Code
XS	Green	100036
S	White	100037
M	Red	100038
L	Blue	100039



CUT PREVENTION GLOVE

Size mm	Code
7	467012
8	466620
9	466621





CHAPTER 5 MACHINERY & SMALL APPLIANCES



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CHEF'S SPECIALTY APPLIANCES	144 to 145



WITH TIMER, MIRROR FINISH



INDUCTION COOKER 1.8KW
230V - 1800W - 50/60Hz.

Size mm	Code
305x305x80	240302



INDUCTION COOKER 2.8KW
230V - 2800W - 50/60Hz.

Size mm	Code
460x365x80	240306



INDUCTION COOKER 3.5KW
230V - 3500W - 50/60Hz.

Size mm	Code
500x365x80	240315



WOK INDUCTION COOKER 3.5KW
230V - 3500W - 50/60Hz

Size mm	Code
500x365x95	240322

Created for use with our stir fry wok pans Ø350mm:
- Art. 686735 (st/st).
- Art. 687835 (st/st ceramic coated).



Matfer induction cookers

KEY FEATURES

- Elegant mirror finish stainless steel body, glass-ceramic top.
- Suitable for live cooking use.
- 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 induction compatible pots & pans.





PROCESSOR CL R402 - 230V 50HZ
 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.

NEW!

Size mm	Code
320x750x550	405948
Set of 5 discs: 2 x slicer (2,4mm) grater (2mm), julienne (4x4, 8x8mm)	211013



BLIXER 3
 230V - 750W - 50Hz.
 Blixer@combines the features of a cutter and a blender/mixer.

Size mm	C. l	Code
330x210x420	3.7	186901



BLIXER 4 V.V. (VARIABLE SPEED)
 230V - 1100W - 50/60Hz.
 Blixer@ combines the features of a cutter and a blender/mixer.
 Variable speed: from 300 to 3,000 rpm.

Size mm	C. l	Code
304x226x480	4.5	210750



R301 ULTRA COMBINATION PROCESSOR
 230V - 650W - 50Hz.
 Bowl cutter & vegetable preparation. Supplied with vegetable slicer attachment + 4 discs: 2 x slicer (2, 4mm), grater (2 mm), julienne (2x2mm).

Size mm	C. l	Code
325x300x550	3.7	280001



R502 COMBINATION PROCESSOR
 400V - 3 phases - 1000W - 50Hz.
 Bowl cutter & vegetable preparation. Supplied with cast aluminum vegetable slicer attachment without discs.

Size mm	C. l	Code
350x280x480	5.5	211501
Set of 8 discs: 2 x slicer (2,5mm), grater (2mm), julienne (3x3mm), dicing set (10x10mm / 2 discs), french fries (10x10mm / 2 discs)		210804
Set of 6 discs		210803

MIXING RODS

bamix®

1. HAND MIXER GASTRO 350 230V - 350W - 50/60Hz.

Size mm	L tube mm	Plug	Code
495	250	EU	210370
495	250	UK	210371

2. HAND MIXER M140 230V - 140W - 50/60Hz.

Size mm	L tube mm	Code
360	140	210355

3. HAND MIXER GASTRO 200 230V - 200W - 50/60Hz.

Size mm	L tube mm	Plug	Color	Code
395	185	EU	White	210358
395	185	UK	White	210359
395	185	EU	Black	210357



NEW!



robot coupe®



NEW!

NEW!

MADE IN FRANCE



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.

Size mm	L tube mm	W	V	Code
430	165	220	230	186905

Model	L Tube mm	L totale mm	Liters	Speed RPM	Weight Kg	Watt	Code
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

NEW!

NEW!

The professional stand mixer

HIGH-PERFORMANCE

The whisk, hook and paddle tools are perfectly designed for increased effectiveness and reduced working times.

COMFORTABLE

Control panel with touch-sensitive buttons on the hood, practical and easy to read with 9-speed selector for precise work, and a constant speed option.

PRACTICAL

The tilting head makes it simple to fit and release the mixing attachments, and to install the bowl easily.

MULTI-PURPOSE

Front accessory connector for all square fitting 10 x 10mm accessories.

SAFE

The protective screen ensures safety in use and its large side opening makes it easy to add ingredients without stopping the machine.

ERGONOMIC

The stainless steel bowl with its ergonomic handle has a large capacity of 8 litres. With its rounded base, it is possible to work with very small quantities, and kneading is more effective.

HARDWEARING

The rounded, polished metal body provides great stability in use, and makes cleaning easy.



Bowl locking handle.



ALPHAMIX 2 (5 litres) can:

- Knead up to 1.2kg of bread dough (60% humidity).
- Whisk 1 to 8 egg whites (240g for 4.5l of whisked whites).
- Mix up to 2.1kg of sweet dough or 1kg of softened butter, with the paddle.

ALPHAMIX 2 - 5 litres is fitted with a hardwearing universal motor with a torque that gives it unequalled performance.



ALPHAMIX 2 (8 litres) can:

- Knead up to 4kg of bread dough (60% humidity).
- Whisk up to 20 egg whites (500g for 8l of whisked whites).
- Mix up to 1.5kg of softened butter, with the paddle.

ALPHAMIX2 (8 l). This large capacity machine is equipped with an extremely robust asynchronous motor, for increased reliability and durability.

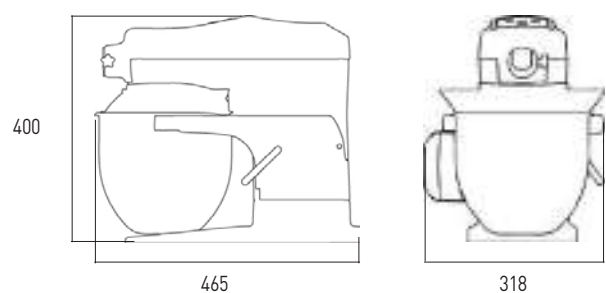
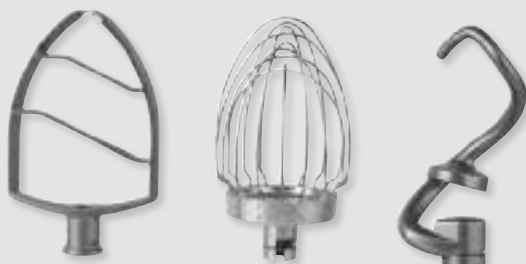
STAND MIXER ALPHAMIX 2 (5 L)
230V - 550W - 50/60Hz.

Size mm	C. l	Plug	Code
465x318x400	5	CE	210655
465x318x400	5	UK	210657
Spare st/st bowl 5l			210680
Spare st/st whisk			210681
Spare st/st beater			210682
Spare st/st dough hook			210683

STAND MIXER ALPHAMIX 2 (8 L)
230V - 700W - 50Hz.

Size mm	C. l	Plug	Code
465x318x400	8	CE	210660
465x318x400	8	UK	210662
Spare st/st bowl 8l			210671
Spare st/st whisk			210672
Spare st/st beater			210673
Spare st/st dough hook			210674

A NEW PATENTED DOUGH HOOK FOR PERFECT KNEADING



Dimensions Alphamix 5 & 8 litres

STAND MIXERS & ACCESSORIES



KitchenAid

STAND MIXER K5 SUPER

Supplied with st/st whip, flat beater, and dough hook.

Size mm	C. l	Code
411x264x338	4.8	210010
Spare st/st bowl 4.8l		210101
Spare dough hook		210102
Spare st/st whisk		210103
Spare beater		210104



DOUGH MIXER / KNEADER #18

230V - 600W - 50/60Hz.

Size mm	C. l	Code
420x350x500	10	212007



VEGETABLE SLICER ATTACHMENT

Compatibility: Alphamix 2 - 5/8l.

Holes mm	Code
2 - 5 + grater 3mm	210710



FRUIT PRESS

Compatibility: Alphamix 2 - 5l, KitchenAid K5.

Remark	Code
For lemons, orange, grapefruits...	210057

TAMIS AUTO



NEW!

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.

Size mm	Kg	W	V	Code
610x360x540	21	650	230	210340

BLENDERS



BAR BLENDER #33
230V - 600W - 50/60Hz.

Size mm	C. l	Code
Ø180x420	1.25	120075
Spare bowl 1.25l		212006



HEAVY DUTY BLENDER #37
230V - 1200W - 50/60Hz.

Size mm	C. l	Code
303x220x566	2	186207
Spare st/st bowl 2l		212022



HEAVY DUTY BLENDER #37
230V - 1200W - 50/60Hz.

Size mm	C. l	Code
303x220x566	4	212050
Spare st/st bowl 4l		212014



DRINK MIXER #54
230V - 230W - 50/60Hz.

Size mm	C. l	Code
186x182x530	0.675	186202



BRUSHLESS BLENDER #62
230V - 230W - 50/60Hz.

Size mm	C. l	Code
247x200x441	2.4	186205



**LONG LIFE & SILENT
BRUSHLESS MOTOR**



CENTRIFUGAL JUICE EXTRACTOR J80 ULTRA
230V - 700W - 50Hz.

Size mm	Code
420x235x505	210351



CENTRIFUGAL JUICE EXTRACTOR J100 ULTRA
230V - 1000W - 50Hz.

Size mm	Code
235x538x596	210354



CENTRIFUGAL JUICE EXTRACTOR #50
230V - 800W - 50Hz.

Size mm	Code
260x470x450	210352



CITRUS JUICER CLASSIC #11
230V - 130W - 50/60Hz.

Size mm	Cap. U/h	Code
200x300x350	30	120030



CENTRIFUGAL JUICE EXTRACTOR MIRACLE EDITION #68
230V - 1300W - 50/60Hz.

Size mm	Code
562x330x606	210353



NEW!

JUICE EXTRACTOR CS600- 230V 50HZ

Size mm	Code
200x130x420	210401
Head for CS600 juice extractor	210402

ICE CRUSHING & BREAKFAST APPLIANCES



ICE SHAVER WITH LEVER #9
230V - 600W - 50/60Hz.

Size mm	Code
250x420x350	121095



ICE CRUSHER #53
230V - 130W - 50/60Hz.

Size mm	Code
236x353x474	186201



CONVEYOR TOASTER CT540B
230V - 2650W - 50Hz.

Size mm	Cap. toasts/h	Code
500x680x460	300 to 540	245010



EGG BOILER CO60
230V - 1200W - 50/60Hz.

Size mm	Cap. eggs	Code
430x215x255	6	245020



Dualit.

ORIGINAL TOASTER 4 SLOTS
230V - 2000W - 50/60Hz.

Size mm	Code
360x220x220	241514



Dualit.

ORIGINAL TOASTER 6 SLOTS
230V - 2000W - 50/60Hz.

Size mm	Code
460x220x220	241516



CREPE MAKER ECONOMY
230V - 2800W - 50/60Hz.
For semi-intensive use.

Size mm	Code
Ø400x121	242305



CREPE MAKER STANDARD
230V - 3000W - 50/60Hz.
For semi-intensive use.

Size mm	Code
Ø400x125	120793



CREPE MAKER COMFORT
230V - 3600W - 50/60Hz.
For intensive use.

Size mm	Code
Ø400x174	120794



EXPORT COMFORT CREPE MAKER

Size mm	Code
Ø400x170	242307



ABRASIVE STONE

Size mm	Code
160x75x75	120790

GREASING PAD

Size mm	L mm	W	Code
Pad	120	90	159117
10 spare pads			159121



NEW!

Krampouz

Krampouz

Krampouz

WAFFLE MAKER

Size mm	Code
440x260x220	241560

WAFFLE MAKER OPENING 90° - 4 X 6 BRUXELLES
230V - 1800W - 50/60Hz.

Size mm	Code
260x315x220	241554

WAFFLE MAKER OPENING 180° - 4 X 6 BRUXELLES
230V - 1800W - 50/60Hz.

Size mm	Code
440x260x220	241555



ROLLER GRILL

WAFFLE MAKER GES10 OPENING 90° - 3 X 5 BRUXELLES
230V - 1600W - 50/60Hz.

Size mm	Code
305x440x230	242330



Dualit

DOUBLE WAFFLE MAKER OPENING 90° - ROUND Ø180MM
230V - 1600W - 50Hz.

Size mm	Code
400x220x160	241550

CONTACT GRILLS

**easy
clean
System**



Krampouz

MULTI CONTACT GRILL
230V - 2600W - 50/60Hz.

Size mm	Cooking zone	Code
416x379x220	350x230	245540

**easy
clean
System**



Krampouz

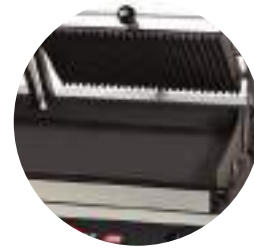
DOUBLE MULTI CONTACT GRILL
230V - 3760W - 50/60Hz.

Size mm	Cooking zone	Code
646x379x220	520x230	245545



GLASS CERAMIC CONTACT GRILL PANINI VC
230V - 1500W - 50/60Hz.

Size mm	Cooking zone	Code
390x500x180	330x280	245518



Krampouz

SPARE SMOOTH LOWER PLATE
For Krampouz Multi Contact Grills art.

Size mm	For contact grill	Code
350x230	Single	245642
350x230	Double	245647



MATFER

ECONOMY CONTACT GRILL
230V - 2200W - 50/60Hz.

Size mm	Cooking zone	Code
410x395x210	340x220	240515



MATFER

DOUBLE ECONOMY CONTACT GRILL
230V - 2x2200W - 50/60Hz.

Size mm	Cooking zone	Code
840x395x210	340x220 [x2]	120838



SMALL ELECTRIC GRIDDLE ST/ST
230V - 1600W - 50/60Hz.

Size mm	Cooking zone	Code
395x380x215	340x340	245601
700x380x230	640x340	245603



DEEP ELECTRIC GRIDDLE

Size mm	Cooking zone	Code
400x690x2166	340x640	245605



DOUBLE TABLETOP FRYER WITH TAP
230V - 2 x 3250W - 50/60Hz.

Size mm	C. l	Code
550x580x410	2x8	121182
350x425x265	8	121168



DOUBLE INFRARED PIZZA OVEN PZ430D
230V - 2x3000W - 50/60Hz.

Infrared quartz tubes (1050°C) and fire stone for exceptional results.

Size mm	Inside mm	Code
670x580x500	430x430x110 (x2)	186306



Hot or cold: Mix, knead, mince, blend, pulverise, emulsify

ROBOT COOK - HEATING CUTTER-BLENDER 230V-1800W-50HZ

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.

Size mm	Weight	Code
226x338x522	13,5kg	212530



NEW!

HOTMIX PRO 5 LITRES 230V 50/60 HERTZ

Size mm	Weight	Code
520x320x460	36	212504



NEW!

HOTMIX PRO MASTER VACUUM - 2 LITERS 230V / 50 HERTZ

Size mm	Weight	Code
520x320x320	20	212507

MICROWAVE OVENS, SOUP KETTLE & RICE COOKER



PROFESSIONAL PROGRAMMABLE
Microwave oven 25L.
230V - 1500W - 50Hz (1000W power output).

Size mm	Inside mm	Code
510x430x310	330x340x220	240150



ECONOMY MICROWAVE OVEN 28L
230V - 1400W - 50Hz (900W power output).

Size mm	Inside mm	Code
539x425x300	352x342x219	240202



STAINLESS STEEL MICROWAVE OVEN 23L
230V - 1400W - 50Hz (900W power output).

Size mm	Inside mm	Code
483x398x281	317x288x198	120008



SOUP KETTLE
230V - 435W - 50/60Hz.



Size mm	C. l.	Code
Ø350x390	8	871008



RICE COOKER
230V - 1950W - 50Hz.



Size mm	C. l.	Weight	Code
455x335		9,25	245030



2 MAGNETRONS MICROWAVE OVEN 35L
230V - 3200W - 50Hz (2100W power output).
With Toshiba magnetrons, internal dimensions GN2/3 with 2 levels.



Size mm	Inside mm	Code
570x512x370	360x400x228	240215



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	Size mm	Weight Kg	Code
Red	300	570 x 520 x 500	27	211635
Red	350	795 x 640 x 660	47	211640

STAND FOR SLICER

For model	Color	H mm	L mm	W mm	Weight Kg	Code
211635	Red	778	516	376	49	211650
211640	Red	778	626	446	50	211651



GRAVITY SLICER F350E
230V - 300W - 50/60Hz.
Cutting capacity 310x260mm, thickness 0 to 16mm.

Size mm	Blade mm	Code
890x585x480	Ø350	211023



GRAVITY SLICER F300E
230V - 258W - 50/60Hz.
Cutting capacity 220x220mm, thickness 0 to 16mm.

Size mm	Blade mm	Code
650x495x440	Ø300	211020

Unique, robust and reliable product

NEW!

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
Black	300	L230 x H/Ø190	720 x 600 x 740	45,5	211215
Red	300	L230 x H/Ø190	720 x 600 x 740	45,5	211205
Red	350	L270 x H/Ø240	870 x 710 x 800	81	211206

Volano on optional stand

STAND FOR VOLANO
Enamelled steel cast-iron
Highlights of the slicer and attracts the eye of the customer.

For model	Color	H mm	Lmm	Wmm	Weight Kg	Code
211215	Black	800	560	375	45	211217
211205	Red	800	560	375	45	211207
211206	Red	795	700	450	53	211208





TRANSFORMA® MANUAL MEAT MINCER

Size mm	Code
135x135x290	100089



COMPACT BUT ROBUST



MEAT GRINDER #12
230V - 600W - 50/60Hz.

Size mm	Ø mm	C. kg/h	Holes mm	Code
260x350x420	70	160	Ø3-4.5-8	186206



MEAT GRINDER TC12 - 230V 50/60HZ



Size mm	Code
400x190x410	215602



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
190	160	120	2,77	073140



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
190	180	160	3,3	073141



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
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
Fettuccine	175	60	50	6,5	073151

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
Ravioli	150	100	80	0,8	073148



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
320	190	180	4	073145



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



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



ELECTRONIC PASTA MACHINE RESTAURANT® RBT
230V - 290W - 50Hz (5 to 100rpm).

Size mm	W mm	Range mm	Plug type	Code
310x260x295	210	0-5	EU	073170

HAND TYPE PASTA MACHINE RESTAURANT® R220

Size mm	W mm	Range mm	Code
220x325x275	210	0-5	073175



073180



983712



073184



073186



073181



073182

CUTTING DIE FOR R220 AND RBT MACHINES

	Size mm	Pasta mm	Code
Capelli d'angelo	290x100x96	1.5	073180
Spaghetti	290x100x96	Ø2	073181
Tagliatelle	290x100x96	2	073182
Trenette	290x100x96	4	073184
Fettuccine	290x100x96	6.5	073186
Lasanette	290x100x96	12	983712



WOODEN ROLLING PIN

	Size mm	N° stripes	Code
Pappardelle	Ø40x320	10	073220
Tagliatelle	Ø40x320	19	073221
Tagliatelle	Ø40x320	26	073222



RAVIOLAMP® MOULD

Pressed aluminum, steel base & rubber feet.

Trays	Ravioli mm	Size mm	Code
24 square ravioli	34x34	270x105	073195
36 square ravioli	34x34	300x140	073200
12 domed ravioli square	Ø30 / 52x52	340x140	073194



PASTA DRYING RACK STENDIPASTA®
Beechwood, 12 arms.



Size mm	Code
Ø300x340	073229



SET OF 3 RAVIOLI MOULDS
Polypropylene, dishwasher safe.



Size mm	Code
Ø95, 120, 155	073159



Micro-Puree fresh and frozen food machine

Pacojet 2 PLUS: Perfection à la minute

Pacojet 2 PLUS machine takes pacotizing® to a whole new level. Using the new programmable automatic repeat function, recipes can be preset to pacotize® repeatedly with over-pressure - saving valuable time. The new blade locking system ensures the "Gold-PLUS" pacotizing® blade is securely anchored, even with repeatedly pacotizing®.

Ideal pacotizing® temperature for processing frozen foods: -18°C to -23°C / 0°F to -9°F

5-years special warranty on the brushless motor with registration.

** The "Gold-PLUS" pacotizing blade and the specific Pacojet 2 PLUS Coupe set are not compatible with Pacojet 1, Pacojet Junior and Pacojet 2.*



SIMPLEX® RESTAURANT® CUTTING DIE - FETTUCCINE

Type	Description	Code
1	Set of 4 spare beakers w/lid	466690
1	Set of 6 spare beakers w/lid (not for Europe)	466691
2	Spare beaker lid	466692
3	Spare standard Pacotizing blade (for model all except Pacojet 2 Plus)	466682
4	Spare 'Gold-PLUS' Pacotizing blade (for Pacojet 2 Plus only)	182956
5	Spare spray guard	466683
6	Spare protective outer beaker	466684
7	Spare green rinsing insert	466685
8	Spare blue washing insert	466686
9	Spare blue sealing ring	466687
10	Spare chrome steel spatula	466688
11	Optional gold Pacotizing blade	466694
12	Optional coupe set (for all model except Pacojet 2 Plus)	466693
12	Optional coupe set PLUS (for Pacojet 2 Plus only)	182957



FULL OPTIONS MACHINE



PACOJET

- 1 Pacojet
- 14 beakers with lids
- 1 Spray guard (including preliminary scraper)
- 1 Protective outer beaker
- 1 Pacotizing® blade "Gold-PLUS"
- 1 Cleaning insert (blue) and 1 Sealing ring (blue)
- 1 Rinsing insert (green)
- 1 Spatula
- 1 International recipe book

Model	Size mm	Bowl C. l	Plug	Code
NEW! PacoJet 2 plus	182x360x498	1.2	EU	182955
PacoJet 2	182x360x498	1.2	EU	182952
PacoJet 2	182x360x498	1.2	UK	182950



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 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
1100	650	800	95	1500	220	50/60	265301



"MIDI" EXTERNAL SUCTION VACUUM MACHINE
230V - 840W - 50/60Hz (self lubricating pump 1.2m³/h).
Use with embossed bags only.

Size mm	Barre L. mm	Vacuum	Code
510x295x180	430	200 mbar	185406



MACHINE SOUS VIDE INOX SMART - 230V 50HZ

NEW!

Size mm	Code
390x300x180	267003



"AUSTER" CHAMBER VACUUM MACHINE
230V - 450W - 50Hz (DVP pump: 6m³/h).
Chamber: 350x270x140.

Size mm	Barre L. mm	Vacuum	Code
400x470x340	260	2 mbar	267005



"EOS" CHAMBER VACUUM MACHINE
230V - 450W - 50Hz (Busch pump 8m³/h).
Chamber: 330x330x200.

Size mm	Barre L. mm	Vacuum	Code
430x490x410	320	2 mbar	185411



"MISTRAL" CHAMBER VACUUM MACHINE
230V - 750W - 50Hz (Busch pump 21m³/h).
Chamber: 430x430x200w.

Size mm	Barre L. mm	Vacuum	Code
530x590x490	420	2 mbar	185415



EMBOSSED VACUUM BAGS
For MIDI machine, for storage, set of 100pcs.

Size mm	E. µm	T. °C	Code
200x300	105	40	267013
250x350	105	40	267014
300x400	105	40	267016



STANDARD VACUUM BAGS
For chamber machines, for storage, set of 100pcs.

Size mm	E. µm	T. °C	Code
200x300	90	40	267043
250x350	90	40	267044
300x400	90	40	267046
400x500	90	40	267047

SOUS-VIDE COOKING VACUUM BAGS
For chamber machines, for cooking, set of 100pcs.

Size mm	E. µm	T. °C	Code
150x300	90	110	267032
200x300	90	110	267034
300x400	90	110	267036

IMMERSION HEATER



VACOOK IMMERSION HEATER
230V - 2100W - 50Hz

Size mm	L. at 95°C	Temp.range	Acc. °C	Code
150x240x180	50	20°C/95°C	+/- 0.1	120735
Spare probe				120739
Alto + GN container 1/1 H 200mm				761120
S/S GN container 1/1 H 200mm				741020



LID FOR IMMERSION HEATER
Stainless steel.

Size mm	Code
GN1/1	748901



"CHEF" SOUS-VIDE PROFESSIONALTM-
Immersion circulator.
230V - 1100W - 50Hz

Size mm	L. at 95°C	Acc. °C	Code
98x187x358	30	+/- 0.1	120751



STATICOOK
Stainless steel (AISI 304) body, digital panel with 10 programs, timer, internal memory, practical basket with removable dividers, core probe and delayed start.
Cooking time 0-48h



Size mm	L. at 95°C	Acc. °C	Code
350x660x320	25	+/- 0,3 °C	185625



air box



THE KIT



CREATION OF FOAM



FOAM IS DEPOSITED INTO THE RESERVOIR



AIRBOX FOAM MAKER
230V - 50/60Hz
Quickly create a continuous sweet or savory foam, that will delight your guests.

Ø mm	Code
325x265x100	011720



2 LEVELS ST/ST SMOKER FM4
230V - 250W - 50Hz
Smoking area: 400x600mm + 340x545mm.

Size mm	Code
715x415x360	245900
2.5kg bag of beech sawdust	159115
3.2kg bag of beech shavings	159116



NEW!

NEW!



PAPILLOTE COOKING PAPER
Resistant from -80 to +230°C, can be used on griddle, grill, fryer, oven, microwave oven...

Size	E, µm	Code
450mmx50m	12	160675



RAUCHERGOLD® SMOKING CHIPS
To use with Roller-Grill smoker.

C. kg	Type	Code
15	Beechwood sawdust	159105



THE SMOKING GUN®

Supplied with 4xAA batteries and 2 sample jars 14g of smoking wood chips (Hickory & Applewood).

Size mm	Code
403x467x267	185508
2.5kg bag of beech sawdust	159115
3.2kg bag of beech shavings	159116



EXCALIBUR FOOD DEHYDRATOR

A simple and practical way of preserving mushrooms, tomatoes, apples, pears, citrus fruit, pineapples, asparagus, broccoli, onions,

courgettes, peppers, and aromatic herbs, which were picked at the height of the season.



EXCALIBUR 9 TRAY DEHYDRATOR
230V - 600W - 50Hz

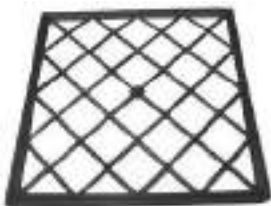
Size mm	Tray mm	Time hour	Code
483x432x318	380x380	28	187501



EXCALIBUR 10 TRAY DIGITAL DEHYDRATOR
230V - 600W - 50Hz

Size mm	Tray mm	Time hour	Code
432*438*521	380x380	99	187505

NEW!



SPARE POLYRACK
Use with Excalibur food dehydrator.

Size mm	Code
381x381x20	187502



SPARE POLYSCREEN
Use with Polyrack.

Size mm	Code
355x355	187503



PARAFLEX® NONSTICK SHEET
Use with Polyrack for wet product (oysters, fruit purees).

Size mm	Code
355x355	187504



CHAPTER 6

PASTRY & BAKERY



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ECONOMICAL : USES ALL 4 CORNERS OF THE BLADE
SAFETY : BLADE GUARD
ERGONOMIC : LIGHTWEIGHT, ONLY 6.6g



ST/ST LAM' PLUS BAKER'S BLADE

The extra flat shape of the blade cover is designed to avoid the dough sticking to it. Designed by the baker Jean-Christian Horel, and manufactured by Matfer.

Size mm	Code
128x24	120032



ST/ST BAKER'S BLADE

Set of 2pcs.



Size mm	Type	Code
145	Straight blade no. 5	120054
145	Curved blade	120055
145	Blade with wavy edge	120056
175	Scalloped blade	120058



ST/ST DOUGH BLADES

Type	Code
Dispensing box 250 blades (43x20mm)	120034
4 x 10 blades box	120035



BAKER'S BLADE

Tempered carbon steel.
Set of 12pcs.



Size mm	Type	Code
120	Straight blade no. 5	120013
120	Curved blade no. 5	120018
120	blade w/small wavy edge	120022
120	blade w/large wavy edge	120023

ST/ST MATFER BAKER'S BLADE

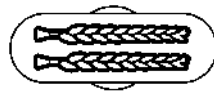
Set of 12pcs.

Size mm	Code
150x5	120006



EXOGLASS® VINE LEAF BREAD CUTTER

Size mm	Code
50x50	154102



EXOGLASS® DOUGH CUTTER

Size mm	Code
90x10	154101



EXOGLASS® BUNCH OF GRAPES CUTTER

Size mm	Code
100x60	154103



LAM'HOREL BAKER'S BLADES

	Code
Box of 12 blades	120025
Box of 50 blades	120026



ST/ST COUNTRY BREAD MARKER

Size mm	Code
300x45x75	120042



ST/ST BREAD DOUGH MARKERS

Size mm	Type	Code
80	3. without hole	120036
80	2. with hole	120037
65	4. without hole	120038
65	1. with hole	120039

OVEN PEELS



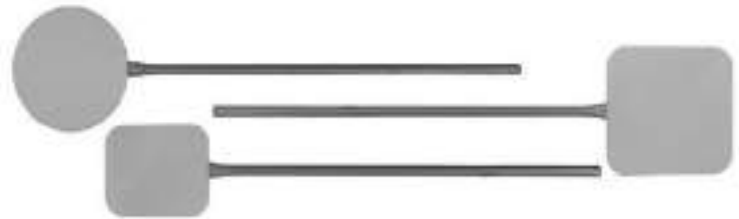
ROUND BEECHWOOD OVEN PEEL

Ø mm	Code
350x3000	118136



PIZZA PEEL W/ WOODEN HANDLE & ALUMINUM BLADE

Ø mm	Code
350x300x875	072170
350x300x1325	072172



ST/ST OVEN PEEL

Shape	Size mm	Code
Rectangular	270x220x1195	118005
Rectangular	330x310x1300	118006
Square	400x400x1325	118007
Round	Ø240x1165	739224
Round	Ø310x1235	739231
Round	Ø380x1305	739238
Round	Ø450x1375	739245



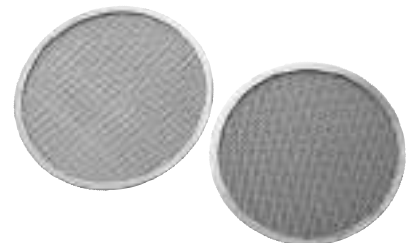
ALUMINUM OVEN PEEL

Ø mm	Code
600x580	118003
Wooden handle for above 4000mm	118133



WOODEN OVEN PEEL WITH HANDLE

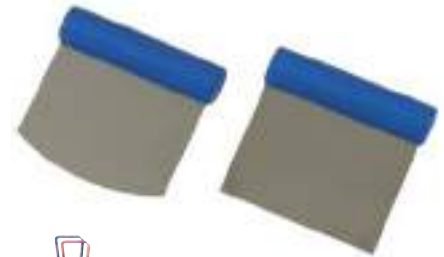
Size mm	Code
600x180x3000	118101
600x200x3000	118102
600x220x3000	118103
600x300x3000	118105
600x400x4000	118104



ALUMINUM PIZZA SCREEN

Ø mm	Code
230	310442
280	310445
305	310446
330	310447
380	310448
430	310449
480	310451

DOUGH SCRAPERS



MATFER

ST/ST DOUGH SCRAPER



Shape	Type	Size mm	Code
Straight	Rigid	110x105	112900
Round	Rigid	110x105	112901
Straight	Flexible	110x105	112902
Round	Flexible	110x105	112903



MATFER

EXOGLASS® DOUGH SCRAPER



Shape	Type	Size mm	Code
Straight		115x80 6	112825
Round		115x80 6	112826



SET OF 4 SCRAPERS + 1 DECORATING COMB

Size mm	Code
110x90	112850



POLYAMIDE HEAVY DUTY SCRAPER



Size mm	Code
120x95	112840



POLYPROPYLENE DOUGH SCRAPER

Size mm	Code
198x149	112851



POLYPROPYLENE DOUGH SCRAPER

Size mm	Code
113x75	112835



POLYPROPYLENE DOUGH SCRAPER

Size mm	Code
120x86	112836



ST/ST DOUGH SCRAPER

Shape	Type	Size mm	Code
Straight	Flexible	110x120	112820



DOUGH FERMENTATION CLOTH 100% NATURAL LINEN
Washing not recommended, density 380g/m².

Size mm	Format	Code
600x20m	Uncut roll	118560
650x20m	Uncut roll	118565
700x20m	Uncut roll	118570
750x20m	Uncut roll	118575
800x20m	Uncut roll	118680

ANTI-FUNGAL DOUGH FERMENTATION CLOTH
Anti fungal cloth, 100% natural linen, ideal for frozen doughs.
Washing not recommended, density 380g/m².

Size mm	Format	Code
700x20m	Uncut roll	118580

DOUGH FERMENTATION CLOTH HEMMED LINEN
Washing not recommended, density 380g/m².

Size mm	Format	Code
600x2.30m	Set of 10 pieces	118660
650x2.30m	Set of 10 pieces	118665
700x2.30m	Set of 10 pieces	118670



DOUGH AERATION BREAD BASKET
Polypropylene, dishwasher safe.

Size mm	C. g	Shape	Code
230x140x86	500	Long	118534
260x140x86	750	Long	118537
340x140x86	1000	Long	118539
210x150x86	500	Oval	118541
250x150x86	750	Oval	118543
265x170x86	1000	Round	118545
Ø200x86	500/750	Round	118547
Ø230x86	1000	Round	118549
Ø270x86	1500/2000	Round	118550



COUNTRY STYLE BREAD BASKET

Size mm	C. g	Shape	Code
200x120x80	250	Oval	118501
240x150x75	750	Oval	118502
Ø190x85	500	Round	118505
Ø260x95	2000	Round	118506



FERMENTING CROWN DOUGH BASKET W/CLOTH
100% linen canvas, 300g/m², unvarnished natural color basket.

Size mm	C. g	Code
Ø260x90	500	118520
Ø300x90	750	118521
Ø320x90	1000	118522
Ø340x90	1500	118523



DOUGH AERATION BREAD BASKET
Polypropylene, dishwasher safe.

Size mm	C. g	Shape	Code
Ø190x75	500	Round / green	118503
Ø220x93	1000	Round / orange	118504
Ø250x90	1500	Round / blue	118507
270x120x65	500	Oval / green	118508
350x130x72	1000	Oval / orange	118509
420x140x75	1500	Oval / blue	118519



COUNTRY STYLE BREAD BASKET

Size mm	C. g	Shape	Code
180x180x85	500	Triangle	118525
230x230x85	1000	Triangle	118526
220x220x85	1000	Square	118528
410x95x58	300	Long	118515
460x100x58	500	Long	118516



FERMENTING CROWN DOUGH BASKET W/CLOTH
100% linen canvas, 300g/m², unvarnished natural color basket.

Size mm	C. g	Code
Ø210x120	500	118510
Ø240x125	1000	118511
Ø270x135	1500	118512
Ø290x145	2000	118513





EXAL NON-STICK BAGUETTE SHEET

Type	Size mm	Code
Baguette	380x275	311240



ALU-GAUFER 2 BAGUETTE SHEET
Embossed aluminum.

Type	Size mm	Code
Baguette	450x144	311141



ALU-GAUFER FRENCH BREAD SHEET
Embossed aluminum.

Type	Size mm	Code
5 baguettes	600x400	311119
6 baguettes	650x430	311121
6 baguettes	750x430	311122
8 baguettes	790x580	311125
5 deux livres	800x430	311135
6 deux livres	790x580	311133
8 ficelles	600x430	311138



FIBERMAX® BAKING TRAY

Inserts	Size mm	Code
4 pains	600x400	311204
5 baguettes	600x400	311205
Spare mesh 4 pains		311214
Spare mesh 5 baguettes		311215



EXOPAT® BAKING TRAY

Size mm	Suitable for	Code
400x300	Sugar heating lamp	321030
520x315	GN1/1	321031
585x385	600x400	321032
620x420	660x460 (USA)	321004



SILPAIN® NON-STICK BREAD BAKING SHEET

Size mm	Code
520x315	321014
585x385	321012



Our papers are made exclusively with natural materials. They contain no chemicals or other foreign substances.

They contain no fluorinated chemicals.

So our paper is perfectly suited for food contact.

Our papers are made exclusively using resources from sustainable forests.



-40/+220 °C

EXOPAP® NON-STICK BAKING PAPER
Double-sided silicon paper, white, 41g/m².

Size mm	Sheets	g/m ²	Color	Code
600x400	500	41	White	320201
600x400	250	41	White	320202
530x320	500	41	White	320203
600x400	500	39	Brown	320211
530x320	500	39	Brown	320213



NEW!

BAKING PAPER DISPENSER

Size mm	Code
535x330x50	320253
605x405x50	320260



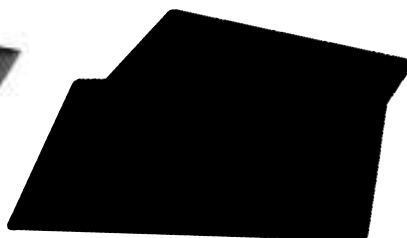
KEY FEATURES

Aluminum trays with non-stick coating, PFOA-free. Food-safe lacquered underside. Maximum cooking temperature: 250°C. These trays are light, around 3 times lighter than a standard blue steel tray. Because they do not rust, they can be used in cold stores and proofing rooms. No need to grease.



EXAL BAKING SHEET

Size mm	Thickness	Code
400x300	1.7	310201
600x400	1.7	310202
530x325	1.7	310203



EXAL PLUS BAKING SHEET

Size mm	Thickness	Code
600x400	2	310222
530x325	2	310223



EXAL PREMIUM BAKING SHEET

Size mm	Thickness	Code
400x300	1.7	310211
600x400	1.7	310212
530x325	1.7	310213



STRAIGHT EDGED EXAL BAKING SHEET
Rounded corners without welding.

Size mm	Thickness	C. l	Code
600x400x20	2	4.5	663201



EXAL ROUND PIE SHEET
Maximum oven temperature: 250°C.

Ø mm	Thickness	Code
240	1.7	310433
260	1.7	310434
280	1.7	310435
300	1.7	310436
320	1.7	310437

BAKING SHEETS



BLUE STEEL BAKING SHEET



Size mm	Thickness	Type	Code
400x300	1.5		310101
530x325	1.5		310107
600x400	1.5		310103
650x530	1.5		310108
660x457	1.5		310104
600x400	1.5	Perforated	310156
530x325	1.5	Perforated	310157

Rounded corners without welding

Size mm	Thickness	Code
600x400x20	1.5	455001
530x325x20	1.5	455003

NEW!



500 BACKING PAPERS EXOPAP®

Size mm	Sheets	g/m ²	Color	Code
575x375				320231



BLUE STEEL ROUND PIE SHEET



Ø mm	Thickness	Code
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

ALUMINIUM BAKING SHEETS



ALUMINUM BAKING SHEET



Size mm	Thickness mm	Code
400x300	1.5	310601
530x325	1.5	310606
600x400	2	310604



NEW!

PIZZA TRAY PERFORATED - ALUMINUM

Ø mm	Code
280	310465
305	310466
330	310467
350	310468



PERFORATED ALUMINUM BAKING SHEET



Size mm	Thickness mm	Code
400x300	1.5	310609
530x325	1.5	310610
600x400	2	310612



STRAIGHT EDGED ALUMINIUM BAKING SHEET
Rounded corners without welding.



Size mm	Thickness mm	C. l	Code
600x400x20	2	4.5	529401



NEW!

ALUMINIUM SHEET WITHOUT EDGE



Size mm	Thickness mm	Code
600x400	2	310615



ALUMINIUM FLARED CONFECTIONER'S SHEET



Size mm	Thickness mm	C. l	Code
600x400x30	1	6	310455

STAINLESS STEEL BAKING SHEETS



ST/ST SHEET

Size mm	Models	Code
350x300x25	Tuiles	310713
280x300x25	Dents de loup	310712



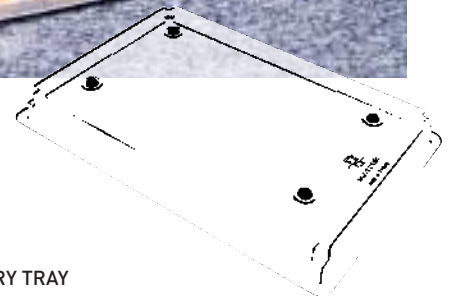
ST/ST TULIP CUP SHEET

Size mm	Cavities	Code
560x360x21	51xØ45	310717
560x360x38	92xØ70	310718



ST/ST BAKING SHEET

Size mm	Thickness mm	Code
400x300	1	310621
600x400	1	310623
530x325	1	310625
650x530	1.5	310624



NEW!

CLOCHE FOR PASTRY TRAY

Size mm	Code
600x400	322018



STRAIGHT EDGED ST/ST BAKING SHEET
Rounded corners without welding.

Size mm	Thickness mm	C. l.	Code
600x400x20	1	4.5	713401
530x325x20	1	3	713403

ACCESSORIES FOR BAKING SHEETS



PAIR OF BAKER'S MITTS
Safe up to 250°C.

Size mm	Code
100x300	773001
200x400	773002



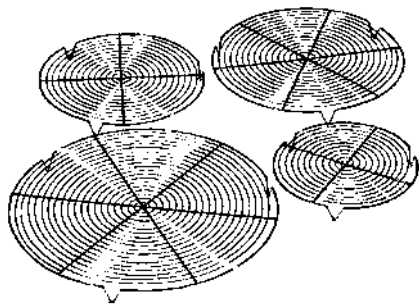
PAIR OF BAKER'S GLOVES
Safe up to 250°C.

Size mm	Code
100x300	773011
200x400	773012



CLEANING SPATULA

Size mm	Code
180	112641
220	112643



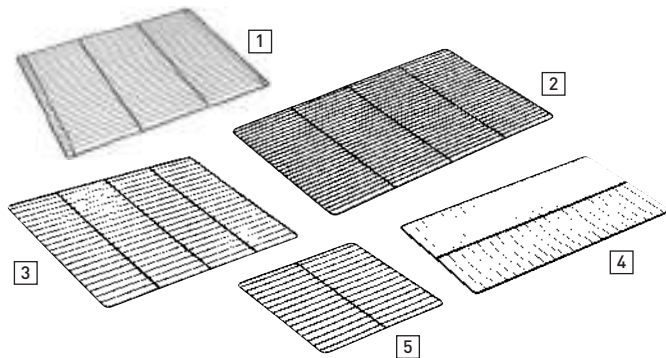
ROUND CHROMED STEEL GRATE WITH 3 FEET

Ø mm	Code
200	312501
240	312502
280	312503
320	312504
360	312505



STAINLESS STEEL GRID WITH FEET

Size mm	Code
600x400	312212



STAINLESS STEEL GRID

Size mm	Type	Code
400x300	1	312123
600x400	2	312124
650x530 (GN2/1)	3	711002
530x325 (GN1/1)	4	711003
354x325 (GN2/3)	5	711006



ST/ST CONFECTIONARY OR BABA DRAINING RACK
Square mesh 9x9m, with 5 feet.

Type	Size mm	Code
Complete set	600x400x50	313004
Grid only	590x390x19	313503

ROLLING PINS



PVC ROLLING PIN W/ HANDLES

Size mm	Type	Code
Plain	Ø65x400	140022



BEECHWOOD ROLLING PIN
With handles and ball-bearings

Size mm	Code
Ø80x300	140122
Ø80x350	140124
Ø80x400	140126



ADJUSTABLE ROLLING PIN
11 different roll out thickness from 2 to 10 mm (2, 2.5, 3.5, 4, 5, 6, 7, 8, 9 and 10mm) due to the interchangeable end-pieces in polystyrene, rolling pin in rigid P. V. C

Size mm	Code
520	140030
2	140032
3	140033
4	140034
5	140035



ALUMINUM ROLLING PIN
With handles and ball-bearings

Size mm	Code
Ø90x380	140028



BASKETWORK ROLLING PIN

Size mm	Code
Ø36x220	140105



POLYETHYLENE ROLLING PIN

Size mm	Code
Ø45x400	140016
Ø48x500	140018



PLASTIC FINE WEAVE ROLLING PIN

Size mm	Code
Ø51x255	140112



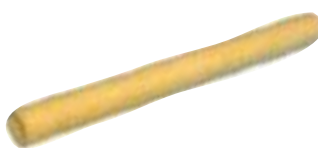
ANODISED ALU WAVY EFFECT ROLLING PIN

Size mm	Code
Ø47x241	140114



NICKEL/ST NOUGAT ROLLING PIN

Size mm	Code
Ø35x350	140203



BEECHWOOD ROLLING PIN

Size mm	Code
Ø45x500	140005



CUTTING WHEELS & RULERS



EXPANDING DOUGH CUTTER

Type	Code
5 plain wheels	141010
7 plain wheels	141012
5 fluted wheels	141013



38 BLADE ROLLER



Size mm	Code
400	141006



CROISSANT CUTTER

Size mm	Triangle size	Code
350	100x70	141004
350	210x97	141002



PLASTIC LATTICE CUTTER

Size mm	Code
100x45	141110



PLASTIC ROLLER DOCKER

Size mm	Code
110x65	141120



"PIC-VITE" ROLLER DOCKER



Size mm	Code
125	141115



LARGE "PIC-VITE" ROLLER DOCKER



Size mm	Code
200	141116



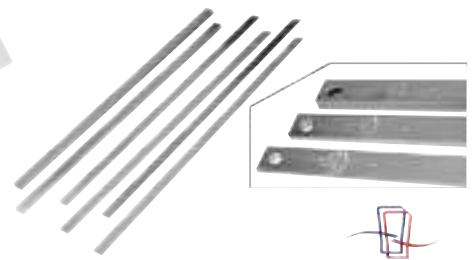
LATTICE CUTTER

Size mm	Code
125	141105



GRADUATED RULER

Size mm	Code
640x50	140206



CARAMEL RULER

Set of 6pcs, polished aluminum:
2 rulers 3mm, 2 rulers 5mm, 2 rulers 10mm thick.

Size mm	Code
600x15	140204



SILICONE COOKING & PASTRY BRUSH
Heat resistant up to 250°C.



Size mm	Code
220x40	113042



TO LIMIT THE LOSS OF BRISTLES ALWAYS SOAK THE BRUSH FOR 1 HOUR IN CLEAR WATER BEFORE USING FOR THE FIRST TIME



NATURAL BRISTLE PASTRY BRUSH

Size mm	Code
25x240	116011
30x250	116012
35x255	116013
40x260	116014
45x265	116015
50x275	116016
60x275	116017
70x275	116018



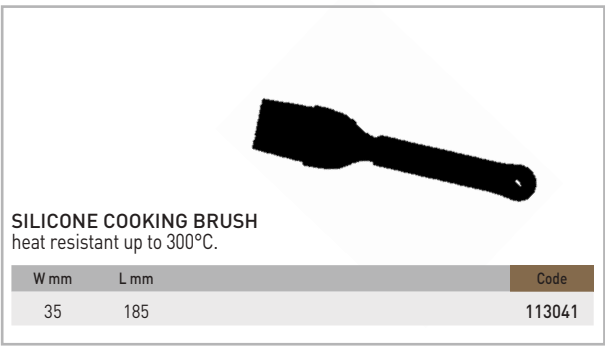
NATURAL BRISTLE ROUND PASTRY BRUSH

Size mm	Code
Ø15x210	116020



POLYAMIDE BRISTLE PASTRY BRUSH
Suitable for Halal kitchens.

Size mm	Code
30x50x240	116002
40x50x250	116004
50x50x265	116006
60x50x265	116008
70x50x265	116009



SILICONE COOKING BRUSH
heat resistant up to 300°C.

W mm	L mm	Code
35	185	113041



EXOGLASS®

- Perfect cooking and colouring.
- Retains shape, unbreakable.
- Composite material.
- Non-stick without greasing (except grooved).
- Stainless and dishwasher safe.



Testimonial...

"Matter'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 Near Paris.



EXAL



- 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



- 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®

- 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

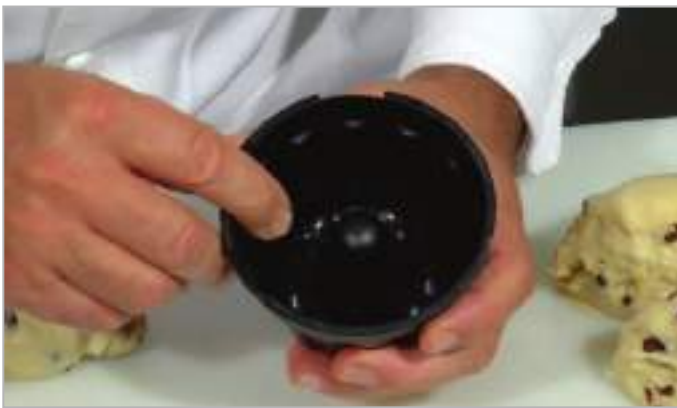


- Recommended for cooking acidic products.
- Fine stainless steel.
- Grease before each use.





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!





NEW!

48 EXOGLASS® OBLONG TARTELETS
Mould can be used with a manual or automatic dough press, or with cutter no. 153120.

Size mm	Code
130x40x20	345120



EXOGLASS® CANNELES BAKING SHEET

Size mm	N. of MOULDS	Code
Ø35	30	347415
Ø45	25	347416
Ø55	16	347417



EXOGLASS® CANNELE MOULDS
Set of 6pcs.

Size mm	Code
Ø35x35	345415
Ø45x45	345416
Ø55x55	345417



EXOGLASS® OPEN SAVARIN MOULD
Set of 12pcs.

Size mm	Code
Ø70x15	345621
Ø80x18	345622



EXOGLASS® MINI-KOUGLOF BAKING SHEET

Size mm	N. of MOULDS	Code
600x400	15	347638



EXOGLASS® MINI-KOUGLOF MOULDS
Set of 6pcs.

Size mm	Code
Ø95x60	345638



KOUGLOF MOULD

Size mm	Code
Ø200x103	345642
Ø140x70	345639

NEW!



EXOGLASS® INDIVIDUAL CAKES BAKING SHEET

Size mm	N. of MOULDS	Code
400x300	15	347060



EXOGLASS® INDIVIDUAL CAKE MOULDS
Set of 6pcs.

Size mm	Code
90x40x40	345060



EXOGLASS® CONES
Set of 12pcs.

Size mm	Code
Ø35x140	345446
Ø50x140	345448



EXOGLASS® RAMEKINS
Set of 6pcs.

Size mm	Code
Ø82x40	345604



EXOGLASS® DARIOLES
Set of 6pcs.

Size mm	C. cl	Code
Ø45x45	6	345591
Ø50x50	8	345592
Ø55x55	10	345593
Ø60x60	14	345594
Ø70x70	12	345595



EXOGLASS® ROUND DEEP MOULDS
Set of 12pcs.

Size mm	Type	Code
Ø100x30	Fluted	345151
Ø100x30	Plain	345201



EXOGLASS® OVAL FLUTED TARTLETS
Set of 12pcs.

Size mm	Code
117x70x18	345202



EXOGLASS® MILLASSON MOULDS
Set of 12pcs.

Size mm	Code
Ø90x20	345109
Ø100x20	345110
Ø110x20	345111
Ø120x20	345112



EXOGLASS® TART RINGS

Size mm	Set of	Code
Ø60x17	6	346701
Ø70x17	6	346703
Ø80x19	6	346705
Ø90x19	6	346707
Ø100x20	6	346708
Ø120x22	1	346709
Ø160x25	1	346711
Ø180x25	1	346712
Ø200x25	1	346713
Ø220x25	1	346714
Ø240x25	1	346715
Ø260x25	1	346716
Ø280x25	1	346717



EXOGLASS® CHEESE TUBE
Set of 6pcs.

Size mm	Code
Ø25x100	345143



EXOGLASS® ROUND FLUTED TARTLETS
Set of 12pcs.

Size mm	Code
Ø90x18	345657
Ø100x20	345658
Ø110x20	345659



LID

Size mm	Code
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.

Size mm	Code
140x80x80	345081
200x80x80	345083
300x80x80	345086



EXOGLASS® OBLONG
CAKE MOULD

Size mm	C. cl	Code
180x45x48	290	345202
210x55x55	500	345079



EXOGLASS® MILLASSON MOULD

Size mm	C. cl	Code
Ø78x18		345106
Ø80x20		345108
Ø90x20		345113
Ø80x20		345118

KEY FEATURES

Made of the same material as our composite molds, appreciated by professionals for being durable, non-stick and easy to clean.

Multi purpose:

- Depending on "which way up" the mold is used, the finished product will have a standard finish at the top, or a beautifully sharp edge at the top (see photos below).

- Molded in one piece for perfect hygiene.

Can be used from -20° to +250°C.



Standard fashioning,
fluted edges



Levelled fashioning



Standard fashioning,
rolled edges



ST/ST TART RING

Set of 1 or 6 pcs.

Size mm	Set of	st/st Code
Ø60x16	6 pcs	371701
Ø65x16	6 pcs	371702
Ø70x16	6 pcs	371703
Ø75x16	6 pcs	371704
Ø80x16	6 pcs	371705
Ø85x16	6 pcs	371706
Ø90x16	6 pcs	371707
Ø100x20	6 pcs	371708
Ø120x20	1 pc	371609
Ø140x20	1 pc	371610
Ø160x20	1 pc	371611
Ø180x20	1 pc	371612
Ø200x20	1 pc	371613
Ø220x20	1 pc	371614
Ø240x20	1 pc	371615
Ø260x20	1 pc	371616
Ø280x20	1 pc	371617
Ø300x20	1 pc	371618
Ø320x20	1 pc	371619
Ø340x20	1 pc	371620



ONE PIECE DESIGN FOR
PERFECT HYGIENE

EXOGLASS® TART RING

Set of 6 pcs.

Size mm	Set of	Code
Ø60x17	6	346701
Ø70x17	6	346703
Ø80x19	6	346705
Ø90x19	6	346707
Ø100x20	6	346708
Ø120x22	1	346709
Ø160x25	1	346711
Ø180x25	1	346712
Ø200x25	1	346713
Ø220x25	1	346714
Ø240x25	1	346715
Ø260x25	1	346716
Ø280x25	1	w



IN MOST CASES THE EXOGLASS MOULDS DO NOT NEED TO BE GREASED, EXCEPT FOR CAKE MOULDS



EXOGLASS® LOAF PAN

Size mm	Code
140x80x80	345071
180x80x80	345073
200x80x80	345074
250x80x80	345075
300x80x80	345076



EXOGLASS® COVERED BREAD PAN

Size mm	Dough g	Code
180x85(75)x75	300	345833
250x90(80)x75	500	345834
270x100(90)x90	800	345835
290x110(100)x100	1000	345836
400x120(110)x120	1800	345842

EXOGLASS® BREAD / BRIOCHE PAN

Size mm	Dough g	Code
180x85(75)x75	300	345933
250x90(80)x75	500	345934
270x100(90)x90	800	345935
290x110(100)x100	1000	345936



EXOPAN FLARED CAKE PAN

Size mm	Code
160x65x60	331094
180x70x65	331095
200x80x70	331096
220x85x75	331097
240x90x80	331098
260x95x85	331099
300x105x95	331101



EXOGLASS® INDIVIDUAL CAKE MOULD
Pack of 6pcs

Size mm	Code
90x40x40	345060

EXOGLASS® INDIVIDUAL CAKES BAKING SHEET

Size mm	N. of MOULDS	Code
400x300	15	347060



EXOPAN STRAIGHT BREAD PAN

Size mm	Code
140x73x70	331071
160x76x75	331072
180x80x80	331073
200x80x80	331074
250x80x80	331075
300x80x80	331076
400x80x80	331077
500x80x80	331078



EXOPAN FLARED TOAST PAN

Size mm	Code
200x95(75)x80	340951
250x95(75)x80	340952
300x95(75)x80	340953
350x95(75)x80	340954
400x95(75)x80	340955
450x95(75)x80	340956
500x95(75)x80	340957



EXOPAN WHOLE WHEAT BREAD PAN

Size mm	Code
140x80(75)x80	341601
160x80(75)x80	341602
180x80(75)x80	341603
200x80(75)x80	341604



EXOPAN WIDE TOAST PAN

Size mm	Code
400x100(90)x80	340961
500x100(90)x80	340962



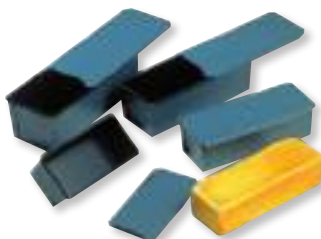
EXOPAN SLICED BREAD PAN

Size mm	Code
180x85x75	341606
250x90x75	341607



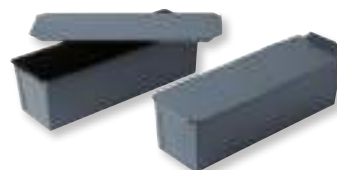
EXOPAN TRAVEL LOAF PAN

Size mm	Code
230x45x50	331062
290x45x50	331065



EXOPAN COVERED BREAD PAN

Size mm	Dough g	Code
180x85(75)x75	300	340853
250x90(80)x75	500	340854
270x100(90)x90	800	340855
290x110(100)x100	1000	340856



EXOPAN LONG COVERED BREAD PAN

Size mm	Code
400x100x100	341641
400x120x120	341642
400x140x140	341643



CAKE MOULD

Size mm	C. cl	Code
200x90x70	105	334015
250x100x70	145	334016
300x110x79	215	334017



EXOGLASS® MILLASSON MOULD
Set of 12pcs.

Size mm	Code
Ø90x20	345109
Ø100x20	345110
Ø110x20	345111
Ø120x20	345112



EXOPAN MILLASSON MOULD

Size mm	Set of	Code
Ø60x17	25pcs	331731
Ø65x17	25pcs	331732
Ø70x17	25pcs	331733
Ø75x18	12pcs	331734
Ø80x18	12pcs	331735
Ø85x18	12pcs	331736
Ø90x19	12pcs	331737
Ø95x20	12pcs	331738
Ø100x21	12pcs	331739



EXAL MILLASSON MOULD

Size mm	Set of	Code
Ø60x17	12pcs	334150
Ø80x18	12pcs	334154
Ø90x19	6pcs	334156
Ø100x20	12pcs	334177



EXOGLASS® ROUND DEEP MOULD
Set of 12pcs.

Size mm	Type	Code
Ø100x30	Fluted	345151
Ø100x30	Plain	345201



GREATER HEIGHT = INCREASED GARNISH CAPACITY



EXOPAN ROUND DEEP MOULD

Size mm	Type	Code
Ø100x30	Plain	331201
Ø120x32	Plain	331202
Ø100x30	Fluted	331151



FIND THE PLAIN AND FLUTED CUTTERS PAGE 211



EXAL ROUND DEEP MOULD

Size mm	Code
Ø100x30	334110
Ø120x35	334112



EXOGLASS® CANNELE MOULD
Set of 6pcs.

Size mm	C. cl	Code
Ø35x35	2.5	345415
Ø45x45	5	345416
Ø55x55	9	345417



COPPER CANNELE MOULD

Size mm	C. cl	Code
Ø35x35	2.5	340415
Ø45x45	5	340416
Ø55x55	9	340417



EXAL CANNELE MOULD
Set of 6pcs.

Size mm	C. cl	Code
Ø35x35	2.5	340411
Ø55x55	9	340413



EXOGLASS® RAMEKIN
Set of 6pcs.

Size mm	C. cl	Code
Ø82x40	20	345604



EXOPAN RAMEKIN

Size mm	C. cl	Set of	Code
Ø60x30	7.5	6pcs	332602
Ø90x40	21.5	2pcs	332604



STAINLESS STEEL RAMEKIN
Set of 2pcs.

Size mm	C. cl	Code
Ø90x40	20	343135



EXOGLASS® DARIOLE
Set of 6pcs.

Size mm	C. cl	Code
Ø45x45	6	345591
Ø50x50	8.5	345592
Ø55x55	11	345593
Ø60x60	14	345594
Ø70x70	23.5	345595



EXOPAN DARIOLE
Set of 6pcs.

Size mm	C. cl	Code
Ø45x45	6	331591
Ø50x50	8.5	331592
Ø55x55	11	331593
Ø60x60	14	331594
Ø65x65	18	331595
Ø70x70	23.5	331596



STAINLESS STEEL DARIOLE
Set of 6pcs.

Size mm	C. cl	Code
Ø45x45	6	342476
Ø55x53	10	342477
Ø65x63	17	342478



EXOGLASS® PLAIN ROUND TARTLET



Size mm	Set of	Code
Ø70x10	24pcs	345676
Ø80x12	24pcs	345678
Ø90x13	12pcs	345680
Ø100x15	12pcs	345681



EXOPAN ROUND DEEP PLAIN TARTLET



Size mm	Set of	Code
Ø45x12	25pcs	332691
Ø50x12	25pcs	332692
Ø55x13	25pcs	332693
Ø60x15	25pcs	332694
Ø65x16	25pcs	332695
Ø70x17	25pcs	332696
Ø75x19	25pcs	332697
Ø80x20	25pcs	332698



EXOPAN ROUND PLAIN TARTLET



Size mm	Set of	Code
Ø45x9	25pcs	332671
Ø50x9	25pcs	332672
Ø55x9	25pcs	332673
Ø60x10	25pcs	332674
Ø65x10	25pcs	332675
Ø70x10	25pcs	332676
Ø75x11	25pcs	332677
Ø80x12	25pcs	332678
Ø90x13	12pcs	332680
Ø100x15	12pcs	332681



EXOGLOSS® ROUND FLUTED TARTLET
Set of 12pcs.

Size mm	Code
Ø80x18	345656
Ø90x18	345657
Ø100x20	345658
Ø110x20	345659



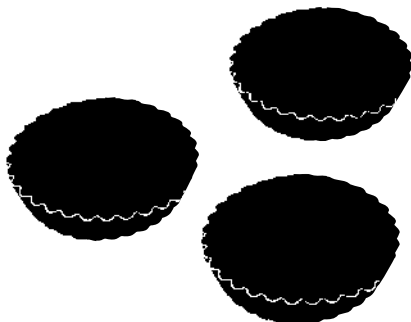
EXOGLOSS® OVAL FLUTED TARTLET
Set of 12pcs.

Size mm	Code
117x70x18	345202



EXAL ROUND FLUTED TARTLET

Size mm	Set of	Code
Ø60x10	25pcs	334180
Ø80x12	25pcs	334185
Ø100x18	12pcs	334190
Ø110x20	12pcs	334191
Ø120x20	1pc	334192



EXAL ROUND DEEP FLUTED TARTLET

Size mm	Set of	Code
Ø85x16	12pcs	334101
Ø95x17	6pcs	334102
Ø105x18	6pcs	334103



EXOPAN ROUND FLUTED TARTLET

Size mm	Set of	Code
Ø60x10	25pcs	332651
Ø65x10	25pcs	332652
Ø70x10	25pcs	332653
Ø75x12	12pcs	332654
Ø80x12	12pcs	332655
Ø85x13	12pcs	332656
Ø90x15	12pcs	332657
Ø100x18	12pcs	332658
Ø110x20	12pcs	332659
Ø120x20	12pcs	332660



EXOPAN ROUND DEEP FLUTED TARTLET
Set of 12pcs.

Size mm	Code
Ø85x16	331611
Ø95x17	331612
Ø105x18	331613



EXOPAN CLOSED SAVARIN MOULD
Set of 12pcs.

Size mm	Code
Ø50x12	332611
Ø55x13	332612
Ø60x15	332613
Ø65x15	332614
Ø70x16	332615
Ø75x17	332616
Ø80x20	332617



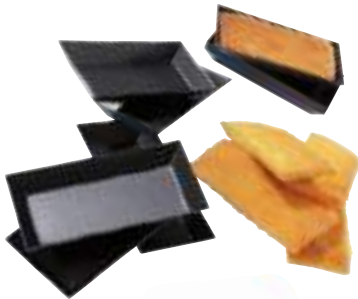
EXOPAN OPEN SAVARIN MOULD
Set of 12pcs.

Size mm	Set of	Code
Ø70x15	12pcs	332621
Ø80x18	12pcs	332622



EXOPAN POMPONETTE MOULD
Set of 25pcs.

Size mm	Code
Ø40x16	331803
Ø45x18	331804
Ø50x21	331805
Ø55x22	331806
Ø60x23	331807
Ø65x24	331808
Ø70x26	331809



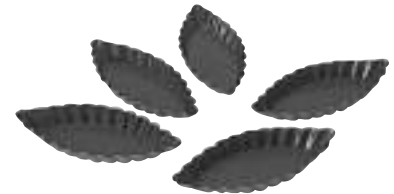
EXOPAN FINANCIER CAKE MOULD
Set of 25pcs.

Size mm	Code
86x43x12	331601
95x47x12	331602
98x51x14	331603



EXOPAN PLAIN BOAT MOULD

Size mm	Set of	Code
80x35x9	25pcs	330611
90x40x12	25pcs	330612
100x45x12	25pcs	330613
110x50x12	12pcs	330614
120x50x14	12pcs	330615
150x60x19	12pcs	330616



EXOPAN FLUTED BOAT MOULD

Size mm	Set of	Code
85x35	25pcs	330602
100x42	25pcs	330604
110x45	12pcs	330605
120x50	12pcs	330606



EXOPAN SQUARE TARTLET
Set of 25pcs.

Size mm	Code
57x57x10	332631
68x68x12	332632



EXOPAN OVAL "ROYALE"
Set of 25pcs.

Size mm	Code
70x45	331761
80x45	331762



EXOPAN HEART-SHAPED TARTLET
Set of 12pcs, use with cutter 153035.

Size mm	Code
90x85x15	332642



EXOGLASS® CONE
Set of 12pcs.

Size mm	Code
Ø35x140	345446
Ø50x140	345448



EXOGLASS® CHEESE TUBE
Set of 6pcs.

Size mm	Code
Ø25x100	345143

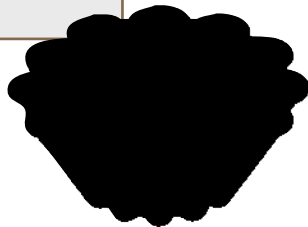


CHEESE OR CANNOLI FORM
Set of 6pcs.

Size mm	Material	Code
Ø25x120	Anodized alu	343141



DO NOT HAVE TO BE GREASED



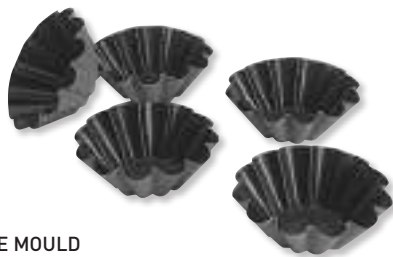
EXOGLASS® BRIOCHE MOULD
Set of 12pcs.

Size mm	Code
Ø70x28	345233
Ø75x28	345234
Ø80x28	345235



EXOPAN SMALL WAVES BRIOCHE MOULD

Size mm	Set of	Code
Ø55x15	25pcs	330641
Ø60x20	25pcs	330642
Ø65x21	25pcs	330643
Ø70x24	25pcs	330644
Ø75x25	12pcs	330645
Ø80x30	12pcs	330646
Ø90x32	12pcs	330647



EXOPAN BRIOCHE MOULD

Type	Size mm	Set of	Code
10 waves brioche	Ø75x26	12pcs	330624
10 waves brioche	Ø80x32	12pcs	330625
10 waves brioche	Ø90x36	12pcs	330626
12 waves brioche	Ø60x15	25pcs	330621
12 waves brioche	Ø65x24	25pcs	330622
12 waves brioche	Ø70x28	25pcs	330623



EXAL BRIOCHE MOULD

Size mm	Set of	Code
Ø75x26	6pcs	334024
Ø80x31	6pcs	334025
Ø90x28	6pcs	334026
Ø100x38	1pc	334027

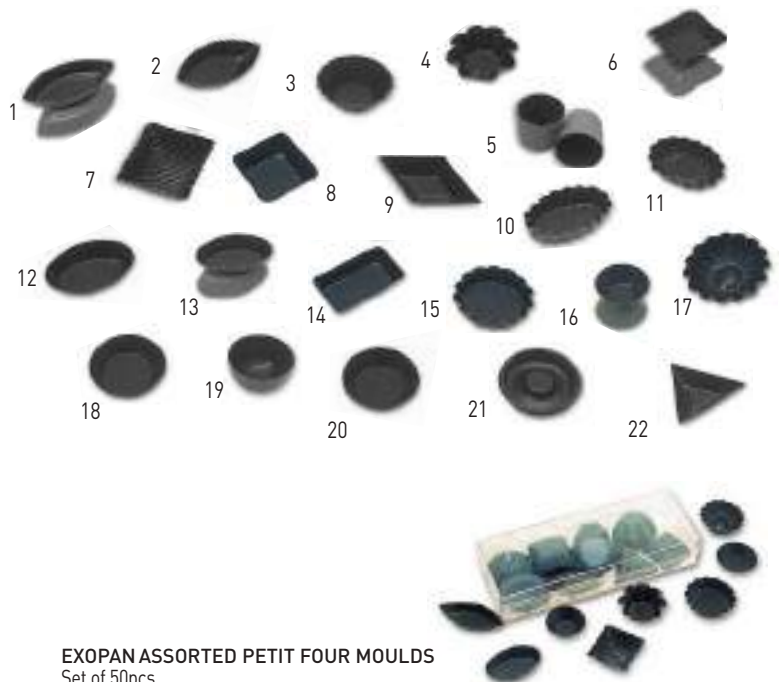


EXOPAN PETIT FOUR MOULD

Type	Size mm	Set of	EXOPAN Code
1-Boat-shaped	L62	25pcs	332514
2-Deep boat	L65	25pcs	332510
3-Small brioche	Ø35	25pcs	332511
4-Large brioche	Ø45	25pcs	332512
5-Mini dariole	Ø25x25	12pcs	332513
6-Fluted square	38x38	25pcs	332515
7-Ridged square	40x40	25pcs	332516
8-Plain square	35x35	25pcs	332517
9-Lozenge	L57	25pcs	332518
10-Fluted oval	L45	25pcs	332522
11-Ribbed oval	L47	25pcs	332523
12-Long oval	L51	25pcs	332524
13-Ridged oval	L50	25pcs	332525
14-Rectangle	L49	25pcs	332526
15-Fluted round	Ø45	25pcs	332528
16-Deep round	Ø35	25pcs	332529
17-Daisy flower round	Ø45	25pcs	332527
18-Millasson round	Ø45x17	25pcs	332519
19-Pomponnette	Ø30	25pcs	332520
19-Pomponnette	Ø35	25pcs	332521
20-Plain round	Ø35	25pcs	332534
20-Plain round	Ø40	25pcs	332535
21-Savarin	Ø35	12pcs	332530
21-Savarin	Ø40	12pcs	332531
21-Savarin	Ø45	12pcs	332532
22-Triangular	L45	25pcs	332533



FINENESS OF THE MOULDS



EXOPAN ASSORTED PETIT FOUR MOULDS
Set of 50pcs.

Contents	Code
5 deep boat, 5 small brioche, 5 fluted square, 5 ridged square, 5 fluted round, 5 deep round, 5 plain round, 5 daisy flower round, 5 ridged oval, 5 lozenge	332001



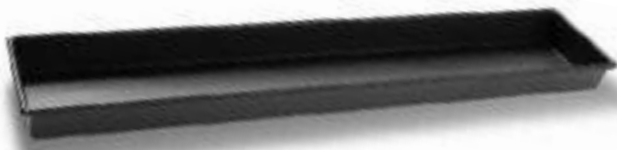
EXOPAN GENOISE PAN

Size mm	Type	Code
300x200x35	Straight	331311
350x250x35	Straight	331312
400x300x35	Straight	331313
400x300x50	Flared	331413
600x400x50	Flared	331415



ST/ST GENOISE PAN

Size mm	Code
590x390x60	340305
600x400x50	340304



EXOPAN SAVOIE PAN

Size mm	Code
600x110x35	331110



EXOPAN YULE LOG MOULD

Size mm	Code
350x60x45	340623
500x60x45	340624
350x80x55	340625
500x80x55	340626



BABA DRAINING BOX

Size mm	Description	Code
600x400x50	Complete set	313004
590x390x19	Rack only	313503



NON-STICK HEART MOULDS

Size mm	Code
Ø250x61	334019
Ø270x65	334020

LARGE BAKING MOULDS



FLUTED EXOPAN ROUND TARTLET, REMOVABLE BOTTOM

Size mm	Code
Ø200x45	331682
Ø230x45	331683
Ø250x47	331684
Ø280x50	331685



EXOPAN REMOVABLE BOTTOM GENOESE MOULD

Size mm	Code
Ø120x20	331811
Ø140x22	331812
Ø160x27	331813
Ø200x30	331815
Ø240x30	331817



EXOPAN ROUND FLUTED MOULD With removable base

Size mm	Code
Ø160x20	332221
Ø180x20	332222
Ø200x25	332223
Ø240x25	332225
Ø280x25	332227
Ø300x25	332228



EXOPAN ROUND PLAIN MOULD

Size mm	Code
Ø120x21	332252
Ø140x22	332253
Ø160x22	332254
Ø180x23	332255
Ø200x23	332256
Ø220x23	332257
Ø240x23	332258
Ø260x23	332259
Ø280x23	332260
Ø300x25	332261
Ø320x27	332262



EXOPAN ROUND DEEP PLAIN MOULD

Size mm	Code
Ø140x35	331203
Ø160x37	331204
Ø180x40	331205
Ø200x40	331206
Ø220x42	331207
Ø240x42	331208
Ø260x45	331209
Ø280x45	331210
Ø300x47	331211
Ø320x50	331212
Ø340x52	331213
Ø360x55	331214
Ø380x55	331216



EXOPAN ROUND FLUTED MOULD

Size mm	Code
Ø160x20	332211
Ø180x25	332212
Ø200x25	332213
Ø220x25	332214
Ø240x25	332215
Ø260x25	332216
Ø280x25	332217
Ø300x25	332218
Ø320x25	332219



EXOPAN FRUIT TART FLUTED MOULD

Size mm	Code
Ø200x25	332232
Ø220x25	332233
Ø240x25	332234
Ø260x25	332235
Ø280x25	332236



EXOPAN ROUND DEEP MOULD

Size mm	Type	Code
Ø100x30	Fluted	331151



EXOPAN SQUARE MOULD

Size mm	Code
180x180x50	331663
200x200x50	331664
220x220x50	331665
240x240x50	331666



EXAL ROUND FLUTED MOULD

Size mm	Code
Ø200x25	334213
Ø240x25	334215
Ø280x25	334217



EXAL ROUND DEEP PLAIN MOULD

Size mm	Code
Ø160x37	334116
Ø200x40	334120
Ø240x42	334124
Ø280x45	334128



TART TATIN COPPER MOULD

Size mm	Code
Ø240x38	341221
Ø280x47	341222



KEY FEATURES

For the baking of iced, entremets-style yule logs that can be cut to any length, in individual and 4, 6, 8 person portions. 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, manufactured by Matfer.



NEW!



CRESCENT-SHAPED CROISSANTS

Size mm	C.ml	Code
94x73x20	60	375301
108x84x20	80	375303
212x165x45	720	375306
Cutter (size of the biscuit)		
125x97		153301
135x106		153303
228x178		153306

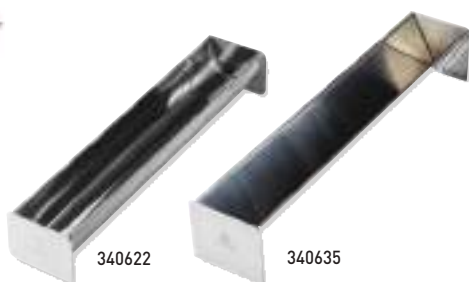


THE SMALL FINGER YULE-LOG FRAME CAN BE USED AS AN INSERT FOR THE LARGE ONE



ST/ST FINGER YULE-LOG FRAMES

Size mm	Code
Ø30x565	331052
Ø45x565	331054
Ø60x565	331056



ST/ST YULE LOG MOULD

Type	Size mm	C. cl	Code sheet
Semi-circular	350x60x45	85	340635
Semi-circular	500x70x50	150	340637
Semi-circular	500x80x58	185	340638
Triangular	500x90x75	163	340622

EXOPAN YULE LOG MOULD

Type	C. cl	Code sheet
350x60x45	-	340623
500x60x45	-	340624
350x80x55	110	340625
500x80x55	-	340626



EXOPAN YULE LOG MOULD



Size mm	C. cl	Code sheet
350x60x45	68	340623
500x60x45	96	340624
350x80x55	110	340625
500x80x55	145	340626



ST/ST YULE LOG COMB

Size mm	Code sheet
122x80	341629



ST/ST HEMISPHERE MOULD

Size mm	C. cl	Set of	Code sheet
Ø60x32	0.07	6pcs	340401
Ø70x35	0.09	6pcs	340402
Ø80x40	0.13	6pcs	340403
Ø120x60	0.42	1pc	340404
Ø140x70	0.72	1pc	340405
Ø160x80	1	1pc	340406
Ø180x90	1.5	1pc	340407



ST/ST PYRAMID MOULD

Size mm	Set of	Code sheet
60x40	6pcs	341111
90x60	6pcs	341112
120x80	1pc	341103
150x100	1pc	341104





EXOPAN SPRING FORM MOULD

Size mm	Code
Ø240x65	340215
Ø260x65	340216
Ø280x65	340217



EXOPAN RECTANGULAR BRIOCHE MOULD

Size mm	Code
250x85x40	332291
300x85x40	332292



EXOPAN OPEN SAVARIN MOULD

Size mm	Code
Ø190x40	331183
Ø200x42	331184



EXOPAN ROUND ROSARY MOULD

Size mm	Code
Ø160x50	332282
Ø180x55	332283



EXOPAN KOUGLLOF MOULD

Size mm	Code
Ø160x70	331121
Ø200x100	331123
Ø240x120	331125



EXOGLASS® KOUGLLOF MOULD

Size mm	Code
Ø200x103	345642



EXOPAN TROIS FRERES MOULD

Size mm	Code
Ø160x45	332272
Ø200x60	332273
Ø220x60	332274



EXOPAN 14 WAVES BRIOCHE MOULD

Size mm	Raw dough weight g.	Code
Ø100x40	75	330131
Ø120x45	150	330132
Ø140x50	250	330133
Ø160x65	300	330134
Ø180x73	450	330135
Ø200x79	650	330136
Ø220x86	700	330137
Ø240x100	800	330138



ST/ST CHARLOTTE MOULD

Size mm	Type	Code
Ø70x45	with lid	341421
Ø100x60	without lid	341422
Ø120x70	without lid	341423
Ø140x80	without lid	341424
Ø160x90	without lid	341425
Ø180x100	without lid	341426
Ø200x110	without lid	341427



BAKING BEANS

Type	Weight kg	Code
Aluminum	1	340001
Ceramic	1	340002



SHARING MADELEINE MOULD

A taste to be shared!
The "giant" madeleine, invented by Fabrice le Bourdat, revisits a major French baking classic to be shared in your buffet... XXL mould (500 g of raw dough) in tinplate. Recipe included.

Sheet size mm	Cavities mm	Code
225x175	195x120	310735



EXOPAN "CATS TONGUE" BISCUITS SHEET

Size mm	Cavities mm	Pieces	Code
315x120	95	10	310755



EXOPAN MADELEINE SHEET

Size mm	Cavities mm	Pieces	Code
395x125	42	20	310732



EXOPAN SHELL SHEET

Size mm	Cavities mm	Pieces	Code
330x180	65	8	310733



EXOPAN "MADELEINE CUP CAKE" SHEET

Size mm	Cavities mm	Pieces	Code
360x190	70	12	310730
358x197	80	12	310731
600x400	80	40	310739





Unique and patented system of stackable insert & st/st frames



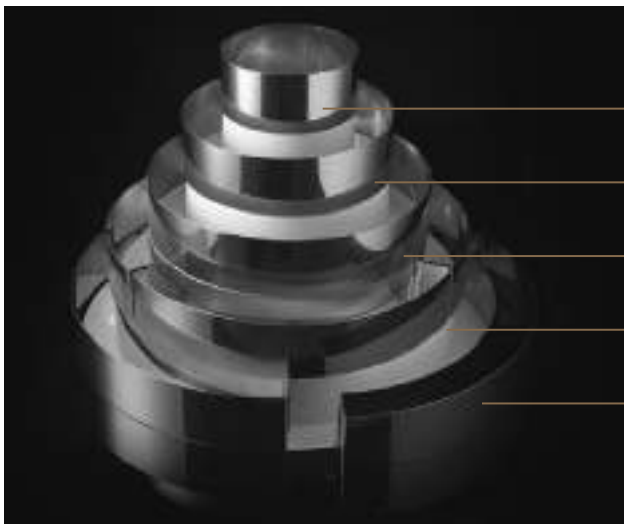
- POSSIBILITY OF LIGHT TEXTURE (MOUSSE, BAVAROISE...)
- EASY ASSEMBLY
- THE POSSIBILITY OF DIFFERENT FLAVOR AT EACH TIER
- SIMPLIFIED PORTION CUTTING BEFORE GUESTS

KEY FEATURES

- Suitable for all textures, including mousse, bavarois, etc.
- Easy assembly
- Possibility of different flavours at each tier
- Simplified portion cutting in front of guests

Possible number of portions (size : 50 x 50 x 80mm):
 5 tiers = 160 portions (±125ml) or 200 portions (±100ml)
 4 tiers = 115 portions (±125ml)
 3 tiers = 70 portions (±125 ml)

This unrivalled and patented system consists of superimposed inserts and stainless steel frames allowing a spectacular display to be put up in record-breaking time. The assembly includes wedges to allow the assembled cake to be transported safely.



The full wedding cake structure comprising 5 tiers Complete set = 5 inserts + 5 st/st frames.

Tiers	Round Portions	Square Portions
5. Single st/st frame	Ø 160	80 x 80
4. Single st/st frame	Ø 260	180 x 180
3. Single st/st frame	Ø 360	280 x 280
2. 3 shaped frames or 4 rectangles	Ø 460	380 x 380
1. 3 shaped frames or 4 rectangles	Ø 560	480 x 480



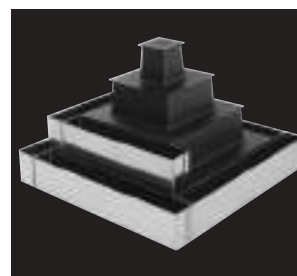
TIER HEIGHT 80MM
TOTAL HEIGHT 400MM



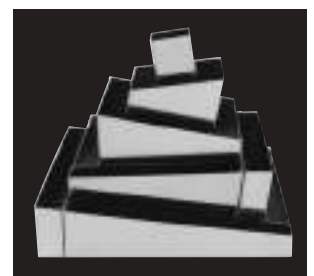
Thermoformed insert structure



Tier 1 and 2 assembly



Square



De-structured square



PHASE 1: CUTTING OUT THE SPONGE



PHASE 2: LINING

PHASE 3: FILLING



PHASE 4: TURNOUT



PHASE 5: ASSEMBLY



ROUND WEDDING CAKE

Type	Code
Complete set	681901
Kit of 5 st/st frames	681911
Kit of 5 inserts	681921
Round display Ø680x70	681934

SQUARE WEDDING CAKE

Type	Code
Complete set	681902
Kit of 5 st/st frames	681912
Kit of 5 inserts	681922

DE-STRUCTURED SQUARE WEDDING CAKE

Type	Code
Complete set	681903
Kit of 5 st/st frames	681913
Kit of 5 inserts	681923





KEY FEATURES

- Economical double MOULDS, for increased productivity and less handling.

- Total length 570mm for optimum use of baking trays.
 - Storage of 4 logs per 600 x 400mm tray or grid, optimising refrigerated storage.
 - Easy to turn out after freezing.



RIBBED ICE CREAM LOG

Set of 10 pairs.

Size mm	Ext. Size mm	Code
570x80x60	590x195	362003



LUDIK ICE CREAM LOG

Set of 10 pairs.

Size mm	Ext. Size mm	Code
570x80x70	590x195	362005



BALL ICE CREAM LOG

Set of 10 pairs.

Size mm	Ext. Size mm	Code
570x90x65	590x195	362006



DELICE ICE CREAM LOG

Set of 10 pairs.

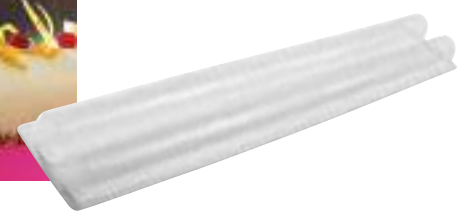
Size mm	Ext. Size mm	Code
570x80x65	590x195	362007



TRAPEZE ICE CREAM LOG

Set of 10 pairs.

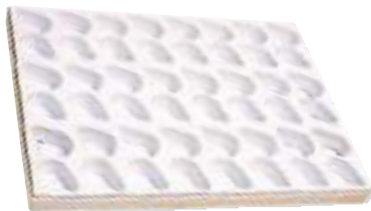
Size mm	Ext. Size mm	Code
570x80x70	590x195	362004



SEMI CIRCULAR

Set of 10 pairs.

Model	Size mm	Ext. Size mm	Code
Insert or mini log	570x40x30	590x100	362011
Ice cream log	590x195	590x195	362001



MIGNON 48 MINI CAKES SHEET
300x400 sheet, with 3 rows of 16 moulds.
Ejector 400x100 for 16 moulds.

Type	Size mm	Code ejector
Round	Ø40x25	350061
Oval	50x30x25	350062
Drop	50x35x25	350068
Comma	55x35x25	350069



MONOPORTION 35 CAKES SHEET
600x400 sheet, with 7 rows of 5 moulds.
Ejector 400x100 for 5 moulds.

Type	Size mm	Code sheet	Code ejector
Round	Ø65x40	350011	350021
Oval	85x50x40	350012	350022
Hexagon	63x63x40	350013	350023
Heart	75x70x40	350017	350027
Drop	90x58x40	350018	350028
Comma	90x58x40	350019	350029
Pyramid	70x70x60	350020	



MONOPORTION 15 CAKES SHEET
260x400 sheet, with 3 rows of 5 moulds.
Ejector 400x100 for 5 moulds.

Type	Size mm	Code ejector
Round	Ø65x40	350021
Oval	85x50x40	350022
Hexagon	63x63x40	350023
Heart	75x70x40	350027
Drop	90x58x40	350028
Comma	90x58x40	350029



MIGNON 96 MINI CAKES SHEET
600x400 sheet, with 6 rows of 16 moulds.
Ejector 400x100 for 16 moulds.

Type	Size mm	Code sheet	Code ejector
Round	Ø40x25	350051	350061
Oval	50x30x25	350052	350062
Hexagon	40x40x25	-	350063
Square	35x35x25	350055	350065
Drop	50x35x25	350058	350068



CUTTERS FOR MONOPORTION CAKES

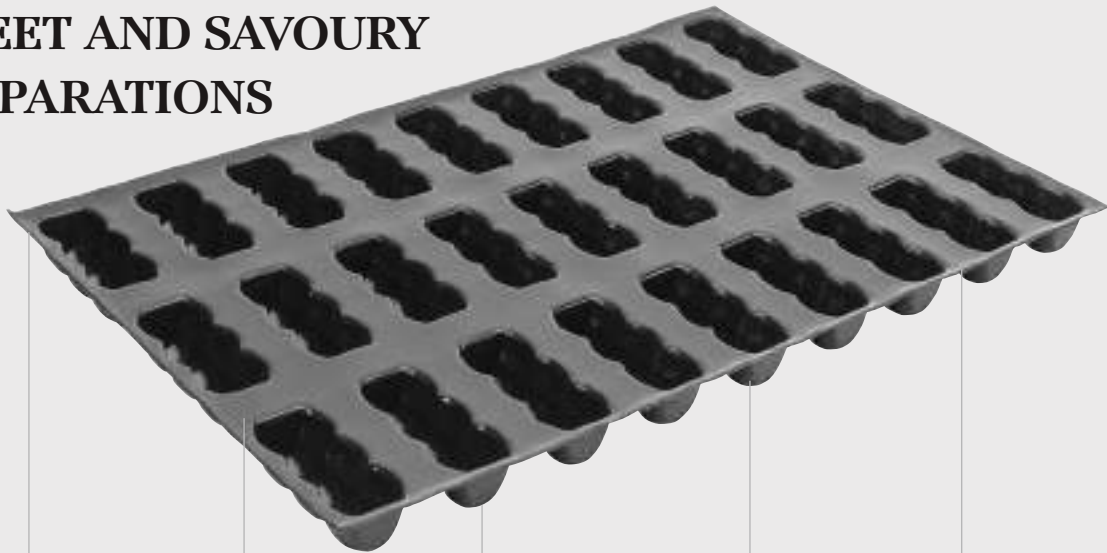
Type	Size mm	Code
Round	Ø65	150158
Oval	85x50	350102
Hexagon	63x63	350103
Heart	75x70	350107
Drop	90x58	350108
Comma	90x58	350109



CUTTERS FOR MIGNON MINI CAKES

Type	Size mm	Code
Round	Ø40	150153
Oval	50x30	350112
Triangle	L45	183400
Square	35x35	183401
Lozenge	56x38	183402
Heart	48x45	183403
Drop	50x35	350118

SWEET AND SAVOURY PREPARATIONS



CAN BE USED FOR COOKING OR FREEZING
-40°C to +260°C.

GUARANTEED LIFE SPAN
from 2000 to 3000 uses depending on products.

600 x 400mm **FORMAT** for pastry-making "GASTRONORME" GN 1/1 **FORMAT** for catering

Even **COOKING AND COLOURING**

TOUGH AND SOLID
Unique silicon-coated fibreglass texture

OPTIMAL NON-STICK property for perfect removal from mould hot or cold, without greasing.

CATERING RANGE



MADELEINES

Mat	Nb.	Size mm	Vol. ml	Code
GN1/1	104	23x11	5	336517



HALF CYLINDERS

Mat	Nb.	Size mm	Vol. ml	Code
GN1/1	42	85x17x15	20	336670



LINGOTS

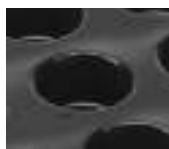
Mat	Nb.	Size mm	Vol. ml	Code
GN1/1	16	102x58x30	139	336606



HALF SPHERES

Mat	Nb.	Size mm	Vol. ml	Code
GN1/1	104	23x11	5	336500
GN1/1	35	42x21	20	336502
GN1/1	15	70x40	105	336503





MINI CYLINDERS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	54	Ø38x20	22	336027
600x400	54	Ø38x10	14	336040



MINI TARTLETS - MINI QUICHES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	60	Ø42x10	13	336007
600x400	48	Ø48x15	20	336008



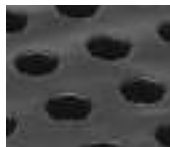
POMPONETTES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	96	Ø36x17	14	336004



HEXAGONS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	60	45x40x12	12	336111



OCTAGONS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	40	43x40x26	28	336110



MINI MADELEINES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	56	52x35	15	336046



TRIANGLES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	80	48x41x10	7	336108



DIAMONDS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	70	60x35x10	9	336109



SQUARES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	60	45x45x12	20	336148



BOATS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	48	66x27x11	10	336112
600x400	30	106x45x15	35	336086



MINI LINGOTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	120	45x15x12	6	336175



MINI FINANCIERS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	84	50x26x11	10	336009





TARTLETS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	Ø77x20	65	336083



DEEP TARTLETS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	40	Ø58x20	35	336130
600x400	15	Ø96x25	135	336132



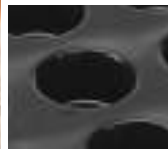
QUICHES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	12	Ø105x40	305	336020
600x400	6	Ø140x25	360	336051
600x400	6	Ø150x24	390	336052



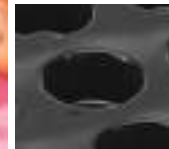
TARTES TATIN

Mat	Nb.	Size mm	Vol. ml	Code
600x400	12	Ø100x35	245	336049



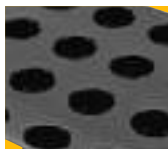
MUFFINS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	40	Ø51x29	45	336023
600x400	24	Ø73x40	125	336019
600x400	24	Ø79x36	115	336045



MUSHROOM MUFFINS

Mat	Nb.	Size mm	Vol. ml	Code
GN 1/1	15	Ø70x43	90	336044



DARIOLE

Mat	Nb.	Size mm	Vol. ml	Code
600x400	15	Ø65x55	128	336160



DAISY FLOWERS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	Ø70x27	70	336115



HALF SPHERES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	96	Ø26x16	6	336151
600x400	70	Ø29x18	10	336001
600x400	48	Ø42x21	20	336002
600x400	28	Ø58x31	50	336056
600x400	24	Ø70x40	105	336003
600x400	24	Ø80x40	125	336057



CYLINDERS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	48	Ø40x20	25	336005
600x400	24	Ø63x25	65	336041
600x400	24	Ø63x35	90	336006
600x400	15	Ø82x30	135	336043



MEDALLIONS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	96	Ø28x8	5	336033



COOKIES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	Ø78x10	50	336048



FLORENTINES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	40	Ø59x13	30	336018
600x400	15	Ø91x8	30	336038
600x400	15	Ø102x20	140	336024



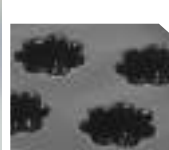
CONES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	20	Ø70x60	80	336037
600x400	40	Ø50x40	24	336035
600x400	96	Ø30x20	6	336039



MINI FLUTED TARTLETS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	40	Ø46x15	11	336064



CHARLOTTES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	18	Ø78x40	100	336090
600x400	24	Ø62x35	60	336088
600x400	60	Ø35x15	9	336087



FLOWERS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	Ø78x20	80	336116
600x400	24	Ø64x26	60	336060



SAINT HONORE CROWNS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	6	Ø150x26	260	336801



SMALL SAINT HONORE CROWNS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	18	Ø80x20	70	336802
600x400	35	Ø54x20	22	336803



BAVAROIS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	18	Ø78x35	100	336034
600x400	18	Ø78x58x40	100	336093



SAVARINS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	60	Ø41x12	10	336014
GN 1/1	24	Ø41x12	10	336655
600x400	35	Ø66x20	50	336021
600x400	24	Ø70x23	65	336015

VOLCANO

Mat	Nb.	Size mm	Vol. ml	Code
600x400	18	Ø70x35	80	336094
600x400	54	Ø38x20	20	336095

SQUARE SAVARINS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	70x70x30	100	336135
600x400	35	56x56x24	45	336134
600x400	60	37x37x17	15	336133



BIG SAVARINS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	Ø80x20	70	336084

OVAL SAVARINS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	80x60x25	70	336124
600x400	30	70x50x22	48	336125
600x400	60	40x30x12	9	336123

HALF-EGG SAVARINS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	25	95x60x31	95	336190



CAKES S

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	80x30x30	55	336101

CAKES M

Mat	Nb.	Size mm	Vol. ml	Code
600x400	25	89x46x25	110	336103

CAKES L

Mat	Nb.	Size mm	Vol. ml	Code
600x400	18	102x58x30	139	336113



LONG LINGOTS

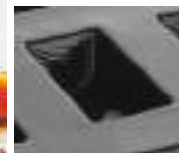
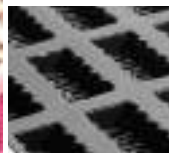
Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	120x40x25	100	336106

LINGOTS WITH CAVITY

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	100x40x25	70	336107
600x400	24	120x40x25	90	336105

FINANCIERS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	86x46x14	45	336010



FLUTED CAKES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	6	110x60x25	105	336102

FLUTED LINGOTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	106x46x25	90	336154

MINI LOGS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	8	339x40x39	450	336029
600x400	24	95x40x30	80	336126



HALF CYLINDERS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	48	85x17x15	20	336170

LOG INSERTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	45	109x24x10	20	336995

CHAMPAGNE BISCUITS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	45	109x24x10	20	336128



FLUTED SQUARE TARTLETS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	78x78x20	70	336054

SQUARE TARTLETS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	40	60x60x15	40	336053

CHOCOLATE BARS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	70x70x30	90	336152



PYRAMIDS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	54	35x35x23	15	336012
600x400	35	50x50x35	50	336120
600x400	24	71x71x41	90	336013

SQUARES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	35	56x56x24	60	336059
600x400	60	37x37x17	18	336058

BOXES

Mat	Nb.	Size mm	Vol. ml	Code
GN 1/1	15	65x65x35	110	336184
600x400	24	50x50x29	65	336185



FLUTED BRIOCHEs

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	Ø68x25	60	336061
600x400	24	Ø78x30	105	336063
600x400	24	Ø81x37	105	336016



ROUND BRIOCHEs

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	Ø79x15	65	336066



MADELEINEs

Mat	Nb.	Size mm	Vol. ml	Code
600x400	40	78x47x19	35	336017



LONG BRIOCHEs

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	130x48x18	80	336070



MINI BRIOCHEs

Mat	Nb.	Size mm	Vol. ml	Code
600x400	48	70x30x10	15	336068



ROUND INSERTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	6	Ø147x12	200	336030
600x400	6	Ø150x15	250	336031
600x400	6	Ø166x12	240	336032
600x400	6	Ø186x12	300	336022
600x400	11	Ø125x16	75	336026



2 LEVEL INSERT

Mat	Nb.	Size mm	Vol. ml	Code
600x400	1	Ø160x28	460	336191



2 RINGS

Mat	Nb.	Size mm	Vol. ml	Code
Special	6	Ø180+Ø120x15	15	336193



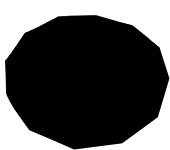
SQUARE INSERTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	6	150x150x15	300	336192



3 RINGS

Mat	Nb.	Size mm	Vol. ml	Code
Special	1	Ø200+Ø140+Ø80 x15	280	336804
Special	1	Ø200+Ø160+Ø100 x15	350	336805



FLEXIPAN® 24 TRIANGLES

Mat	Nb.	Size mm	Vol. ml	Code
600x400				336118

NEW!





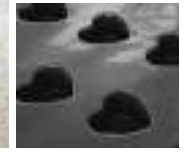
MINI ROUNDED HEARTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	70	41x38x16	15	336079



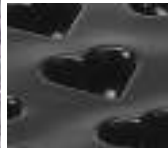
INTERLACING HEARTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	8	120x113x35	200	336091



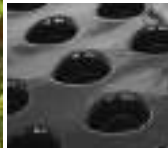
HEARTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	20	66x62x25	55	336081



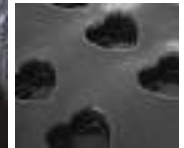
ROUNDED HEARTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	20	75x65x35	81	336082



CHESTNUT HEARTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	64x64x26	65	336080



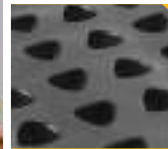
HEARTS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	20	66x62x35	90	336028



SAPHIRS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	70x70x35	75	336069



MINI SAPHIRS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	54	40x40x24	17	336065



SAPHIR SAVARINS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	70x70x32	80	336071



INTERLACED DROPS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	15	Ø76x45	105	336196



MINI DROPS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	56	52x32x20	18	336168



PEARLS

Mat	Nb.	Size mm	Vol. ml	Code
GN 1/1	15	Ø73x40	100	336098



LANDSCAPE

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	Ø75x24	80	336176



MINI ONDULOS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	50	50x35x20	18	336199



INVERTED MINI HALF SPHERES

Mat	Nb.	Size mm	Vol. ml	Code
400x400	45	Ø26x16	6	336150



STARS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	80x65x15	35	336217
600x400	24	70x45x20	45	336218



BELLS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	15	102x92x92	130	336161



TEDDY BEARS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	18	90x55x20	80	336129



SHELLS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	56	80x75x20	70	336142



CHRISTMAS TREES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	20	90x85x30	100	336165



GINGERBREAD MEN

Mat	Nb.	Size mm	Vol. ml	Code
600x400	24	70x65x12	30	336189



FISH

Mat	Nb.	Size mm	Vol. ml	Code
600x400	18	99x59x25	100	336188



HEXAGONS

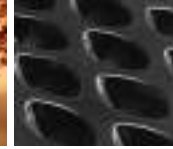
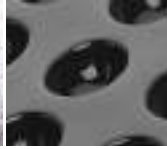
Mat	Nb.	Size mm	Vol. ml	Code
600x400	20	Ø80x25	90	336144



SPOONS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	36	90x28x12	15	336214





OVALS

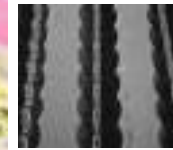
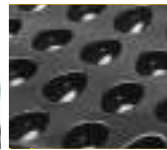
Mat	Nb.	Size mm	Vol. ml	Code
600x400	64	57x35x12	18	336074
600x400	50	51x31x20	20	336011
600x400	30	70x50x25	55	336075
600x400	30	70x50x30	75	336025
600x400	20	85x60x30	100	336076
600x400	24	96x45x25	80	336078

QUENELLES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	100	42x22x17	5	336182
GN 1/1	43	67x36x27	20	336181
GN 1/1	32	84x44x35	50	336180

ANAPURANA LOG KIT
Supplied with st/st wire stand

Mat	Nb.	Size mm	Vol. ml	Code
600x400	5	495x40x30	370	336993



HALF EGGS

Mat	Nb.	Size mm	Vol. ml	Code
600x400	56	55x35x20	20	336072

CATERPILLAR LOG KIT
Supplied with st/st wire stand

Mat	Nb.	Size mm	Vol. ml	Code
600x400	5	495x40x36	450	336994

MINI CATERPILLAR LOG

Mat	Nb.	Size mm	Vol. ml	Code
600x400	27	100x40x36	90	336198



ROUNDED QUENELLES

Mat	Nb.	Size mm	Vol. ml	Code
600x400	42	60x40x25	30	336122
600x400	72	42x26x20	5.6	336121



PERFORATED ALUMINUM SHEET

Size mm	Thickness mm	Code
530x325	1.5	310610
600x400	2	310612



STAMP FOR FLEXIPAN / SILFORM

Adapted for	Code
Plain tartlets Ø42 and Ø48 & boat MOULD 65 mm	140102



STAINLESS STEEL CUTTERS FOR FLEXIPAN



ST/ST CHARLOTTE CUTTER

Size mm	Flexipan	Code
58	336088,336395	153039
80	336090,336396	153040



ST/ST TRIPOD CUTTER

Size mm	Flexipan	Code
67	336069,336469	153044
37	336065,336465	153065



CHENILLE

Size mm	Flexipan	Code
100x40	336198	153198



ST/ST HEART CUTTER

Size mm	Flexipan	Code
75x65	336082,336381	153047
38x65	336090,336396	153079



ST/ST INTERTWINED HEARTS CUTTER

Size mm	Flexipan	Code
120x113	336091,336391	153045



ST/ST SQUARE SAVARIN CUTTER

Size mm	Flexipan	Code
70x70	336135,336145	153052
58x58	336134	153136



ST/ST HEXAGON CUTTER

Size mm	Flexipan	Code
72x72	336144	153048



ST/ST EGG CUTTER

Size mm	Flexipan	Code
100x65	336190	153190



ST/ST LINGOT CUTTER

Size mm	Flexipan	Code
116x36	336105,336415, 336106, 336416	153105
95x40	336126, 336434	153046



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

Mat	Nb.	Size mm	Vol. ml	Code
300x200	8	Ø45	115	339210



KUGELHOPF MOULD

Mat	Nb.	Size mm	Vol. ml	Code
585x385	24	80x54	150	339102



CYLINDER

Mat	Nb.	Size mm	Vol. ml	Code
585x385	24	Ø70x40	148	339114

+
DESSERTS WITH
CLEAN, PRECISE
SHAPES, EASY TO
TURN OUT



CHIC

Mat	Nb.	Size mm	Vol. ml	Code
585x385	24	70x70x34	130	339103



MINI-CUBES

Mat	Nb.	Size mm	Vol. ml	Code
585x385	96	30x30x20	17	339110



DIAMOND

Mat	Nb.	Size mm	Vol. ml	Code
585x385	24	74x74x40	17	339106

Yule log decoration kit

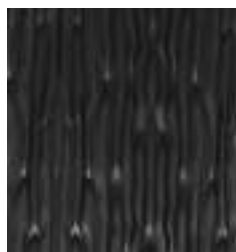
Assembly kit for Yule logs with in-built textured decoration

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.

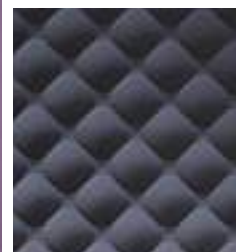


YULE LOG WITH CLEAN, PRECISE SHAPES,
EASY TO MAKE



WOOD-EFFECT YULE LOG KIT

Size mm	Nb.	Code
70x70x34	1	339201



QUILTED-EFFECT YULE LOG KIT

Size mm	Nb.	Code
280x85x70	1	339202



YULE LOG MOULD

Basic mould can be used to create smooth Yule logs also. Code Demarle FX0200.

Size mm	Nb.	Code
280x85x70	1	339201



3D YULE LOG

To make an almost round Yule log. Code Demarle FX00299.

Size mm	Nb.	Code
230x90x70	1	339205





KEY FEATURES

Silform[®] non-stick sheets are specially designed for baking bread in a range of different shapes: round rolls, rolls for catering, hot-dog buns milk rolls, hamburger buns, pan bagnat, etc.

A Silform[®] range has been specially designed for choux pastry. Its pre-formed MOULD make calibrating and shaping choux pastry easy. A relatively supple choux pastry will line the Silform[®] MOULDS perfectly. No need to glaze or score the choux pastry. For best results use an oven with upper and lower elements. Once baked, the pastries are perfectly even and smooth on top. Silform[®] non-stick technology makes turning out easy. The underside is clean and neat, for stable choux pastries.

Made from Silicon coated, loose-knit glass-fibre, these aerated sheets are perfectly suitable for baking choux pastry and blind baking of tartlet bases. The circulation of warm air under the mat ensures the right coloring along with a soft bake.



Wash with a soft sponge and use a neutral PH detergent. Dry in an oven set at 100°C for 10 mins.



Place the mat on a perforated sheet or rack before handling.



Silform[®] MOULDS can be used in all types of oven. Tip: reduce the temperature by 10°C and extend the baking time compared to metallic MOULDS.



Turn-out can be achieved easily thanks to Silforms[®] flexibility. Never use a knife or any sharp utensil.



See the demo



LITTLE SQUARE BREAD

Nb	Size mm	Code
15	93x93x28	337030



LITTLE ROUND BREAD

Nb	Size mm	Code
11	Ø125x16	337026



LITTLE BUN BREAD

Nb	Size mm	Code
15	Ø102x20	337029





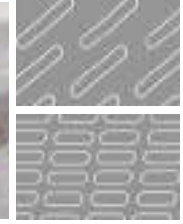
LITTLE BAGUETTES

Nb	Size mm	Code
24	259x64x30	337100



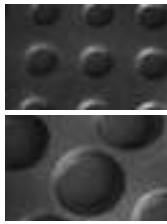
LITTLE SANDWICHES

Nb	Size mm	Code
8	240x70x35	337102



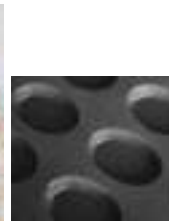
ECLAIRS

Nb	Size mm	Code
18	125x25	337002
48	70x30x10	337006



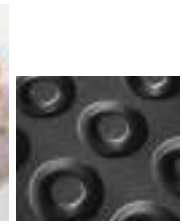
CHOUX

Nb	Size mm	Code
28	Ø67x15	337000
59	Ø30x55	337001



OVAL SHAPE (SALAMBO)

Nb	Size mm	Code
25	90x60x15	337005



PARIS-BREST

Nb	Size mm	Code
24	Ø80x15	337004



SPOONS

Use Exoglass[®] 150214 cutter.

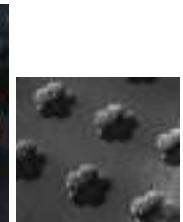
Nb	Size mm	Code
36	90x28x12	337214



FLUTED TARTLETS

Use Exoglass[®] 150158 cutter.

Nb	Size mm	Code
40	Ø46x15	337016



FLUTED TARTLETS

Use Exoglass[®] 150155 cutter.

Nb	Size mm	Code
60	Ø35x15	337015



SQUARE TARTLETS

Use Exoglass[®] 150320 cutter.

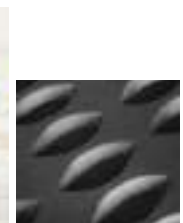
Type	Nb	Size mm	Code
Plain	60	45x45x12	337021
Plain	40	60x60x15	337022
Fluted	27	78x78x20	337054



TARTLETS

Use Exoglass[®] 150115(1), 150117(2), 150122(3), 150124(4) & 150128(5) cutters.

Nb	Size mm	Code
60	Ø42x10	337010(1)
48	Ø48x15	337011(2)
40	Ø58x20	337012(3)
24	Ø77x20	337013(4)
15	Ø96x25	337014(5)



TARTLETS

Use Exoglass[®] 150115(1), 150117(2), 150122(3), 150124(4) & 150128(5) cutters.

Nb	Size mm	Code
48	66x27x11	337019(1)
30	106x45x15	337020(2)

FLEXIPAN® ENTREMETS has all the advantages of the FLEXIPAN® due to its flexibility, its support and particularly its non-stick properties which makes turn out easier. It is used in a similar manner as the EXOPAT® on account of its flatness.

The raised edges of the FLEXIPAN® ENTREMETS enable you to:

- spread or pour any type of preparations: fruit jellies, ganaches, coulis, crème brûlée, etc.
- bake biscuits.
- obtain a product ready to assemble in frames, without wasting material.
- ensure constant thickness.

MOULD turn out is easy due to the flexible and non-stick properties of FLEXIPAN® ENTREMETS.



RECOMMENDATION:
USE FLEXIPAN®
ENTREMETS ON TOP OF A
PERFORATED ALUMINUM
SHEET, FOR BAKING.



FLEXIPAN® ENTREMETS

Size mm	Adapted frame	Code
555x360x10	371013	321200
555x360x20	371013	321201
335x335x16	Guitar format specially designed for fast cutting without waste	321205
475x275x13	371014(GN 1/1)	321202

FLEXIPAN® ENTREMETS SPECIAL FRAME

Size mm	Adapted frame	Code
550x355x45	321200, 321201	371013
555x360x20	321202	371014



Consists of a flexible sheet of 24 cavities, and a rigid base.
 Use a Matfer automatic funnel for quick and simple filling.
 MOULD made of food-grade silicon.
 Sheet size: 180 x 335 mm.

Easy turn-out



DISC

Size mm	Code
Ø34x18	339017



HEART

Size mm	Code
Ø30x11	339016



TANGERINE SLICE

Size mm	Code
45x18x15	339010



HALF-STRAWBERRY

Size mm	Code
36x30x20	339011



RASPBERRY

Size mm	Code
Ø30x24	339013



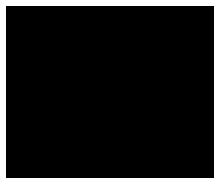
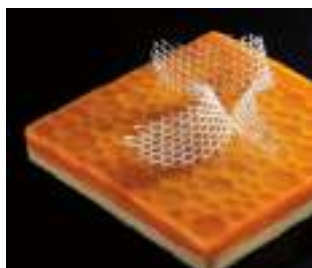


THE ENTREMETS SHEET CAN BE EASILY ASSEMBLED UPSIDE-DOWN WITH ORIGINAL DESIGN



TAPIS RELIEF® ST/ST FRAME

Size mm	Code
550x355x45	371013



NEW!

BUBBLE RELIEF MAT

Description	Size mm	Code
Cutter (size of the biscuit)	555x390	422007



NEW!

MIKADO RELIEF MAT

Size mm	Code
555x390	422013



TAPIS RELIEF® SILICON MAT

Description	Size mm	Code
1 - Greek decor	555x390	422001
2 - Small Greek decor	555x390	422002



TAPIS RELIEF® SILICON MAT

Description	Size mm	Code
4 - Venitian cane decor	555x390	422005
5 - Labyrinth decor	570x365	422009



TAPIS RELIEF® ROUND DECOR

Description	Size mm	Code
Snowflake decoration	Ø240	422022



TAPIS RELIEF® ROUND DECOR

Description	Size mm	Code
Rosary decoration	Ø240	422026



KEY FEATURES

Exclusive system created by Matfer for fast and simple assembly of entremets, mousses, and opera cakes. Produces perfect layers of 2, 3 or even more flavors / colors. Due to the multiple combinations possible, the stackable frame set can easily replace 4 traditional frames

STACKING FRAMES

Description	600x400 Code	400x300 Code	350x350 Code
Complete set	370100	370102	370105*
Frame 10mm (yellow)	370107	370112	370141
Frame 15mm (red)	370108	370113	370142
Frame 20mm (black)	370109	370114	370143
Individual base sheet	370110	370115	370145

* For guitar format 370105, complete set includes only one frame 10mm



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).



Individual entremets frames referred to as “Nonnettes”, in stainless steel for individual small cakes, mousses and entremets.



1. OVAL NONNETTE Set of 4 pieces.

Size mm	Code
70x40x30	376039

2. ROUND NONNETTE Set of 4 pieces.

Size mm	Code
Ø45x30	375310
Ø50x30	375311
Ø55x30	375312
Ø60x30	375313
Ø62x30	375314
Ø45x35	375320
Ø50x35	375321
Ø60x35	375323
Ø70x35	375325
Ø80x35	375327
Ø55x40	375332
Ø65x40	375334
Ø75x40	375336
Ø80x40	375337
Ø45x45	375340
Ø50x45	375341
Ø60x45	375343
Ø70x45	375345
Ø80x45	375347
Ø50x50	375351
Ø60x50	375353
Ø50x60	375361
Ø60x60	375363
Ø75x50	375356
Ø70x60	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.

Size mm	Code
Ø40 45	376104
Ø60 65	376106
Ø80 85	376108
Ø100 110	376110
Ø120 130	376112
Ø140 150	376114



OVAL

Description	Size mm	Code
Rounded	75x45x30	376040
Pointed	88x50x30	376041



TEAR DROP

Size mm	Code
80x50x40	376021



A complete range of rings to meet all your needs



SPECIAL SIZES AND SHAPES
ON A MINIMUM ORDER
OF 20 PIECES



SQUARE
Set of 4 pieces.

Size mm	Code
56x56x30	376001



CONVEX SQUARE
Set of 4 pieces.

Size mm	Code
60x60x45	376003



HEART
Set of 4 pieces.

Size mm	Code
70x55x30	376005
80x70x45	376006



LOZENGE
Set of 4 pieces.

Size mm	Code
90x60x30	376023



HEXAGON
Set of 4 pieces.

Size mm	Code
70x70x40	376014
67x67x30	376015



ST/ST HEART CAKE FRAME
Set of 4 pieces.

Size mm	Type	Code
A heart for 2	100x100x35	371817
A heart for 2	120x120x35	371819
Heart entremet	160x160x35	371821
Heart entremet	180x180x35	371822
Heart entremet	200x200x35	371823
Heart entremet	220x220x35	371824



RECTANGLE
Set of 4 pieces.

Size mm	Code
61x51x30	376060
81x41x30	376061



VICHY
Set of 4 pieces.

Size mm	Code
75x45x45	376065



CONVEX TRIANGLE
Set of 4 pieces.

Size mm	Code
L65xH40	376078



ST/ST HEAVY MOUSSE FRAME
Thickness : 2mm.

Size mm	Code
370x90x40	371017
560x90x40	371015
570x95x45	371016



ST/ST ADJUSTABLE FRAME

Frame composed of four interlocking stainless steel parts. Easy frame resizing. Strong stainless steel, thickness 2mm = rigidity. Can be dismantled for cleaning.

Size mm	H mm	Code
300x200 to 560x360	45	371421
200x150 to 360x270	45	371422



ST/ST TART SQUARE

Set of 1 or 4pcs. Robust cutters with reinforced body.

Adapted	Size mm	Set of	Code
Square	75x75x20	4pcs	371121
Cutter	107x75	1pc	371221
Square	150x150x20	1pc	371124
Cutter	192x150	1pc	371224
Square	180x180x20	1pc	371126
Cutter	222x180	1pc	371226
Square	210x210x20	1pc	371128
Cutter	252x210	1pc	371228



ST/ST HEAVY CAKE FRAME
Thickness : 2mm.

Adapted	Type	Size mm	Code
600x400	Opera	565x365x25	371001
600x400	Entremet	565x365x35	371003
600x400	Mousse	565x365x45	371005
GN 1/1	Entremet	496x290x35	371008
GN 1/1	Mousse	496x290x45	371009
400x300	Entremet	375x275x35	371023
400x300	Mousse	375x275x45	371025



ST/ST SQUARE LOG FRAME

Size designed to optimise storage on baking trays.

Size mm	Code
570x70x70	371020



ST/ST HEAVY FLAN FRAME

Thickness : 2mm.

Size mm	Code
370x110x25	371843
570x110x25	371844



ST/ST SQUARE ENTREMETS FRAME

Size mm	Code
120x120x35	371102
170x170x35	371105
225x225x35	371106
275x275x35	371108
330x330x35	371110
380x380x35	371112



ST/ST SQUARE MOUSSE FRAME

Size mm	Code
130x130x45	371132
160x160x45	371134
190x190x45	371136
210x210x45	371137
230x230x45	371138



ST/ST CONVEX SQUARE FRAME

Size mm	Code
160x160x40	372001
180x180x45	372002
200x200x45	372003
220x220x45	372004
240x240x45	372005
260x260x45	372006



ST/ST MOUSSE RING

Size mm	Code
Ø120x45	371404
Ø140x45	371405
Ø160x45	371406
Ø180x45	371407
Ø200x45	371408
Ø220x45	371409
Ø240x45	371410
Ø260x45	371411
Ø280x45	371412



ST/ST ENTREMETS RING

Size mm	Code
Ø110x35	371201
Ø140x35	371202
Ø150x35	371203
Ø160x35	371204
Ø180x35	371205
Ø200x35	371206
Ø220x35	371207
Ø240x35	371208
Ø260x35	371209
Ø280x35	371210
Ø300x35	371211



ST/ST VACHERIN RING

Size mm	Code
Ø100x60	402246
Ø120x60	371801
Ø140x60	371802
Ø160x60	371803
Ø180x60	371804
Ø200x60	371805
Ø220x60	371806
Ø240x60	371807
Ø260x60	371808
Ø280x60	371809
Ø300x60	371810





©Maria Mikulasova/Jérôme Vilette



ST/ST ADJUSTABLE RING

Size mm	Code
Ø180x60 to Ø360x60	371420



ST/ST OVAL ENTREMET FRAME

Size mm	Code
190x120x35	372802
210x140x35	372803
230x160x35	372804
250x180x35	372805



ST/ST OVAL MOUSSE FRAME

Size mm	Code
190x120x45	372812
210x140x45	372813
230x160x45	372814
250x180x45	372815
270x200x45	372816



ST/ST CONVEX TRIANGLE FRAME

Size mm	Code
190x40	373003



ST/ST HEXAGON FRAME

Size mm	Code
160x45	372202
180x45	372203
200x45	372204
220x45	372205
240x45	372206
260x45	372207



ST/ST OCTAGON FRAME

Size mm	Code
180x180x40	372420
200x200x40	372421
220x220x40	372422
240x240x40	372423
260x260x40	372424



ST/ST TEAR DROP FRAME

Size mm	Code
200x120x40	372402
230x145x40	372404
260x160x40	372406
290x185x40	372408



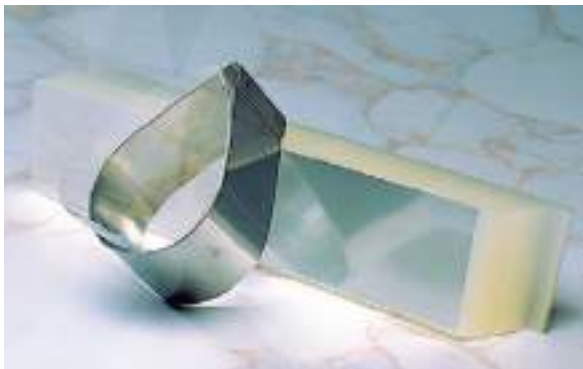
POLYPROPYLENE PASTRY RIBBON

Size mm	Thickness μ	Code
30x20,000	60	960090
35x20,000	60	960091
40x20,000	60	960092
45x20,000	60	960093



PVC PASTRY RIBBON

Size mm	Thickness μ	Code
35x25,000	150	960101
40x25,000	150	960102
45x25,000	150	960103
60x25,000	150	960104
80x25,000	150	960105



PRECUT PASTRY RIBBON

Set of 500pcs.

Adapted for	Size mm	Thickness μ	Code
Ø60mm ring	215x35	60	960070
Ø60mm ring	215x45	60	960072
Ø60mm ring	215x60	60	960074
Ø70mm ring	230x40	60	960076
Ø75 to Ø80mm ring	260x40	60	960078
Ø75 to Ø80mm ring	260x45	60	960080

PVC CHOCOLATE RIBBON

Marking in French "Gourmandise - La gourmandise ce si joli défaut" meaning "Gourmandise - being a gourmand is so nice!"

Size mm	Thickness μ	Code
45x10,000	100	960107



EXOGLASS® BENT SPATULA

Size mm	Code
200	112688
250	112687
300	112686



PACK DOWN TOOL FOR ENTREMETS

Mini circle Size mm	Size mm	Code
Ø45	Ø40	376104
Ø65	Ø60	376106
Ø85	Ø80	376108
Ø110	Ø100	376110
Ø130	Ø120	376112
Ø150	Ø140	376114



A combination of forms

Our, patented Mozaik system brings a touch of the great classical pastry chefs right into your kitchen. The combination of delicate flavours and strong colors in the same tart will surprise your clients. The shapes produced (triangles, rectangles, squares and oblongs) can be combined in an infinite variety of presentations, like circles, squares, or indeed, mosaics!

The stainless steel precision cutter consistently produces tart bases with clean outlines and sharp edges.



MOZAIK TRIANGLE ST/ST
Set of 1 or 8pcs.

Size mm	Qty	Code
120x98x20	8/1	371142
St/st tart base cutter		371242

MOZAIK TRIANGLE CUTTER ST/ST

Size mm	Code
117x90x40	371243



Supply individual tartlets or a combination of forms



MOZAİK RECTANGLE ST/ST
Set of 4pcs.

Size mm	Code
120x40x20	371153



MOZAİK OBLONG ST/ST
Set of 6pcs.

Size mm	Code
130x40x20	371152



EASY TO USE



MOZAİK RECTANGLE TART BASE CUTTER ST/ST

Size mm	Code
164x78x35	371253



MOZAİK SQUARE ST/ST
Set of 1 or 4pcs.

Model	Size mm	Qty	Code
Square	75x75x20	4/1	371121
Cutter	St/st tart base cutter 107x107x75		371221
Square	90x20		371123
Cutter	130x40		371223

NEW!

PIE CRIMPERS, COMBS & FRAMES



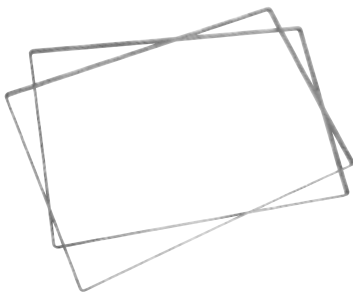
PIE CRIMPER

Size mm	Code
100	112501



DESSERT FLOAT

Size mm	Code
180x85	421717



CHARLOTTE ST/ST FRAME

Size mm	Code
575x385x15	421711



CHARLOTTE DECORATING COMB
1 side large straight teeth, 1 side rounded teeth.

Size mm	Teeth Size mm	Code
690	10	421709



PLASTIC FRAME FOR BISCUIT

Size mm	Type	Code
690	1	421705
690	2	421706



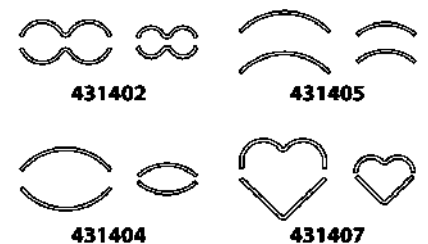
PLASTIC FRAME FOR BISCUIT

Size mm	Teeth Size mm	Code
570x370	3	421713
570x370	4	421714
570x370	5	421715



RULER FOR BISCUIT FRAME

Size mm	Code
550x80	421716



ADJUSTABLE PIE CRIMPERS
Set of 2 pcs (19mm and 13mm width).

Size mm	Type	Code
83	Open scale	431402
83	Open vault	431404
83	Closed vault	431405
83	Hearts	431407



WOOD PATTERN COMB

Size mm	Code
150	421700





ALL OF OUR CUTTERS ARE MARKED SO THAT YOU CAN QUICKLY FIND THE BEST ONE FOR THE TASK



EXOGLASS® ROUND FLUTTED CUTTER

Ø mm	Code
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

EXOGLASS® ROUND PLAIN CUTTER

Ø mm	Code
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



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.



EXOGLASS® OVAL FLUTED CUTTER

Size mm	Code
40x23	150205
55x31	150206
70x40	150207
85x50	150208
100x60	150209
115x70	150210
130x80	150211



EXOGLASS® SQUARE CUTTER

Ø mm	Flexipan	Code
40x40	336133, 336058, 336012	150241
55x55	336059, 336120 336134, 336184	150244
70x70	336013, 336135 336152, 337022	150247



EXOGLASS® HEART SHAPE CUTTER

Size mm	Flexipan	Code
47x44	336392	150215



EXOGLASS® ROUND CUTTERS
Set of 7 or 8pcs.

Ø mm	Set of	Code
30 to 100	8 even plain cutters	150103
35 to 95	7 odd plain cutters	150104



EXOGLASS® ROUND FLUTED CUTTERS
Set of 7 or 9pcs.

Ø mm	Set of	Code
20 to 100	9 even fluted cutters	150101
35 to 95	7 odd fluted cutters	150102



EXOGLASS® OVAL FLUTED CUTTERS
Set of 7pcs.

Ø mm	Code
40 to 130	150201



EXOGLASS® SPOON SHAPE CUTTER

Ø mm	Flexipan	Code
95x43	336214, 336314, 337214	150214



EXOGLASS® GINGERBREAD MAN CUTTER

Size mm	Code
110x78x35	150216



EXOGLASS® STAR SHAPE CUTTER

Size mm	Flexipan	Code
74	336217	150217



LARGE DECORATION CUTTERS #1
Set of 6pcs.

Size mm	Shapes	Code
95x43	Heart, diamond, spade, club, comma, half-moon	150513



LARGE DECORATION CUTTERS #2
Set of 6pcs.

Size mm	Shapes	Code
47x44	Star, tear drop, lozenge, badge, crescent moon, half-circle	150514



SMALL DECORATION CUTTERS
Set of 12pcs.

Size mm	Shapes	Code
15 to 20	Heart, diamond, spade, club, badge, star, oval, lozenge, tear drop, lily of the valley, comma, crescent	150512

CUTTERS



ST/ST PLAIN OVAL CUTTERS
Set of 7pcs.

Size mm	Code
40,55,70,85,100,115,130	150225



ST/ST PLAIN SQUARE CUTTERS
Set of 8pcs.

Size mm	Code
40,50,60,70,80,90,100,110	150320



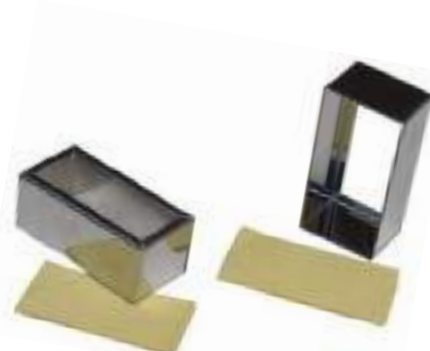
TIN CUTTERS
Set of 8pcs.

Model	Size mm	Set of	Code
Heart	40 to 138	8pcs	150456
Star	45 to 115	6 pcs	150458



ST/ST BOAT SHAPED OVAL CUTTER
Bevelled cutting edge.

Size mm	Code
85x30	150310



ST/ST PLAIN RECTANGULAR CUTTER
Bevelled cutting edge.

Size mm	Code
75x35	150322
80x40	150323



ST/ST CARAMEL CUTTER

Size mm	Code
40 squares of 25mm	154020



ST/ST PLAIN CUTTER WITH HANDLE
Bevelled cutting edge.

Ø mm	Code
120	154054
130	154055
180	154060
220	154062
240	154063
280	154065
320	154067



NOUGAT CUTTER
Bevelled cutting edge, extra strong plain round.
Heavy steel.

Ø mm	Code
30	154011
40	154012
50	154013
60	154014
70	154015
80	154016
90	154017
100	154018



ST/ST OBLONG PLAIN CUTTER
With handle.
Bevelled cutting edge. To be used with art. 345202.

Ø mm	Code
130x90	153030

STAINLESS STEEL CUTTERS



ST/ST ROUND FLUTED CUTTER W/ HANDLE

Ø mm	Code
130	150230
140	150231
150	150232



ST/ST CUTTER
Bevelled cutting edge.

Models	Size mm	Code
1. Heart	105x100	153035
2. Triangular	90	150405
3. Square	80x80	150312
4. Oval	160	150220



ST/ST DOUBLE SQUARE CUTTER
Bevelled cutting edge.

Size mm	Type	Code
85x85	without handle	153008
110x110	with handle	153009



ST/ST DOUBLE HEXAGONAL FLUTED CUTTER W/ HANDLE
Bevelled cutting edge.

Size mm	Code
90	153020



VOL AU VENT GAUGE
Aluminum. Set of 12pcs.
Series of round gauges numbered from 1 to 12, used as cutting templates.

Ø mm	Code
110,120,130,150,160,170,190,200,215,225,235,250	154001



CHRISTMAS TREE BISCUIT CUTTER
Tin plate.

H mm	Code
160	150451
200	150452



SHOOTING STAR BISCUIT CUTTER
Tin plate.

H mm	Code
3 cutters: 90, 130, 170mm	150455



ST/ST BISCUIT CUTTER

Type	Size mm	Code
Cat's head	110x110	150350
Bear's head	100x105	150352



ST/ST SCALLOP CUTTER W/ HANDLE
Fluted, bevelled cutting edge.

Size mm	Code
125x120	153012



ST/ST DOUBLE SCALLOP CUTTER W/ HANDLE
Fluted, bevelled cutting edge.

Size mm	Code
125x120	153014



ST/ST PARISIAN MEAT PIE ROUND CUTTER
Fluted, bevelled cutting edge.

Ø mm	Code
90	153005



ST/ST FISH PIE CUTTER
Bevelled cutting edge.

Size mm	Code
140x75	153016



ST/ST FISH PIE CUTTER W/ HANDLE
Bevelled cutting edge.

Size mm	Code
165x95	153017



ST/ST FISH SHAPED HORS D'OEUVRE CUTTER
Bevelled cutting edge.

Size mm	Code
75x30	150403



ST/ST WINDMILL CUTTER W/ HANDLE
Bevelled cutting edge.

Size mm	Code
110x110	153010



ST/ST APPLE TURNOVER CUTTER W/ HANDLE
Bevelled cutting edge.

Size mm	Code
170x125	153006



ST/ST FRUIT SHAPE CUTTER
Bevelled cutting edge.

Type	Size mm	Code
Pear	140x95	150426
Apple	120x110	150427

STAINLESS STEEL & TIN CUTTERS



ST/ST NUMERALS & MISC. BISCUIT CUTTERS
Set of 16pcs.

Size mm	Code
27	150475



TIN GEOMETRIC SHAPE CUTTERS
Set of 42pcs.

Size mm	Code
6 to 22	150460



ST/ST PETIT FOUR CUTTERS
Set of 6pcs.

Size mm	Code
Ø35x50	150465



ST/ST ALPHABET BISCUIT CUTTERS
Set of 26pcs.

Size mm	Code
25	150476



ST/ST TEA BISCUIT CUTTERS
Set of 4pcs
Clover, diamond, heart & spade.

Ø mm	Code
50	150480



ST/ST TEA BISCUIT CUTTER

Type	Size mm	Code
Clover	50	150481
Diamond	50	150482
Heart	50	150483
Spade	50	150484
Daisy	50	150485
Triangle	50	150486
Three-side	50	150487
Pointed oval	50	150488



ST/ST TEA BISCUIT CUTTER

Type	Size mm	Code
Star	50	150489
Lily	50	150491
Half moon fluted	50	150494
Comma	50	150495



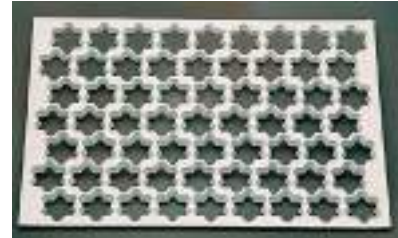


Easy to use, these cutters save time when preparing bases for biscuits, cookies, and petits fours

Shapes can be cut on the baking sheet, to avoid handling the dough. Made of white ABS plastic. Sheet size 580x390mm (for use with 600x400mm tray).

FLUTED TARTLETS

Size mm	Type	Code
45	72 tartlets	152001
90	20 tartlets	152017



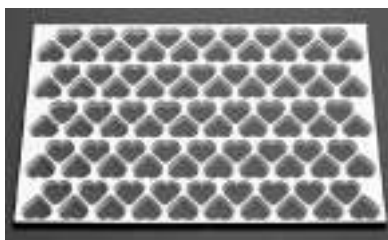
STARS

Ø mm	Type	Code
50	63 stars	152002



PLAIN TARTLETS

Ø mm	Type	Code
53	53 tartlets	152008
38	95 tartlets	152009



HEARTS

Ø mm	Type	Code
48	95 hearts	152004

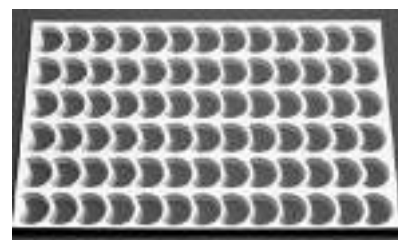
4 LEAF CLOVERS

Ø mm	Type	Code
45	60 clovers	152003



CHRISTMAS TREES + SHOOTING STARS

Ø mm	Type	Code
66/80	26 trees + 24 stars	152006



CRESCENTS

Ø mm	Type	Code
48	78 crescents	152011



CHOCOLATE TRANSFER STAMP

Size mm	Code
60x32	262030



MARZIPAN KNIFE

Size mm	Code
280	421825



PROFESSIONAL SCULPTING TOOLS
Set of 8pcs.

Size mm	Code
162	431220



DIPPING FORKS FOR SIGNATURE DECORATION

Contents	Code
Box of 8 forks	262010



SCULPTING TOOLS

Size mm	Fruit Size mm	Code
130	6pcs	421831
130	12pcs	421832



BOXED SET OF MARZIPAN TOOLS
Set of 9pcs.

Contents	Code
1 marzipan knife + 2 scrapers + 6 sculpting tools	421830



Superior quality



“COMFORT” DISPOSABLE PIPING BAGS
 Bag with smooth inside & velvet-touch outer layer.
 Maximum recommended temperature: 100°C.

Size mm	Set of	Code
460x260	100pcs	165009
590x280	100pcs	165007
590x280	10pcs	165010



STANDARD DISPOSABLE PIPING BAGS
 Transparent high density polyethylene.
 Maximum recommended temperature: 70°C.

Size mm	Set of	Code
530x260	100pcs	165018



DISPOSABLE PIPING BAGS
 Transparent polyethylene.
 Maximum recommended temperature: 70°C.

Size mm	Set of	Code
510x300	100pcs	165016



EXPORT PIPING BAG
 Bag in plastic coated fabric, with narrow tip.
 Maximum recommended temperature: 90°C.

Size mm	Order by	Code
250	10	160201
310	10	160202
340	10	160203
400	10	160204
460	10	160205
500	10	160206
600	5	160208
700	5	160210



“IMPER” PIPING BAG
 Bag in welded nylon, with adjustable tip.
 Maximum recommended temperature: 70°C.

Size mm	Order by	Code
250	10	161002
300	10	161003
350	10	161004
400	10	161005
450	10	161006
500	10	161007
600	10	161008





DISPOSABLE PIPING BAGS ROLL DISPENSER

Use with rolls of 100pcs (max width 300mm):
Art. 165007, 165009, 168018.

Size mm	Code
360x136x114	165030



ST/ST WALL DISPENSER FOR DISPOSABLE PIPING BAGS

To be used with disposable bags ref. 165016.

Size mm	Code
540x380x38	165006



PIPING BAG HOLDER

Size mm	Material	Code
Ø195x230	Polypropylene	169001



BAG CLIPS

Set of 3 assorted colors.

Size mm	Material	Code
140	Polypropylene	169003



PIPING BAG DRYER

Capacity 4 piping bags and 31 decorating tubes.

Size mm	Material	Code
500x500	Plastic coated wire	169002



BISCUIT GUN / VERMICELLI PRESS

Includes 2 cones: 1 round (Ø15mm) and 1 flat (lg 20mm), 8 decorating disks: star, churros, 5 and 3 teeth grooves, vermicelli, double hole Ø11mm and triple hole Ø7mm.

Size mm	Material	Code
395	Aluminum	262630



PLAIN TUBES
Set of 2pcs.

Size mm	Model	Code
1.5	U1	167101
2.5	U2	167102
4	U3	167103
5.5	U4	167104
7	U5	167105
8.5	U6	167106
10	U7	167107
11	U8	167108
12	U9	167109
13	U10	167110
14	U11	167111
15	U12	167112
16	U13	167113
18	U14	167114
20	U15	167115
22	U16	167116



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STAR TUBES
Set of 2pcs.

Model	Code	Model	Code
A5	167012	D4	167041
A6	167013	D5	167042
A7	167014	D6	167043
A8	167015	D7	167044
-	-	D8	167045
B5	167022	E4	167051
B6	167023	E5	167052
B7	167024	E6	167053
B8	167025	E7	167054
C3	167030	E8	167055
C4	167031	F4	167061
C5	167032	F5	167062
C6	167033	F6	167063
C7	167034	F7	167064
C8	167035	F8	167065



KEY FEATURES

Designed to meet hygiene requirements. Matfer decorating tubes are unbreakable and do not lose their shape.

Because tubes are transparent, air bubbles can be spotted easily. They can be used with both nylon and disposable pastry bags, because of their thick upper rim.

The range consists of 60 different models suitable for all decorating requirements.

All nozzles have the same base diameter of 35 mm (excluding interchangeable nozzles Ø 38 mm and "sultane" nozzles Ø 47mm).

A5	A6	A7	A8	B3	B4	B5	B6
B7	B8	C3	C4	C5	C6	C7	C8
D4	D5	D6	D7	D8	E4	E5	E6
E7	E8	F4	F5	F6	F7	F8	PF10
PF12	PF14	PF16	PF18	FE2 0.4x7	FE3 0.4x9	RB5 0.7x12	RD6 0.5x13
NID 7 Ø1.5	StH Ø14	BU5 0.8x13.2	BU6 0.8x15.4	BU8 0.8x19.8	U1 Ø1.5	U2 Ø2.5	U3 Ø4
U4 Ø5.5	U5 Ø7	U6 Ø8.5	U7 Ø10	U8 Ø11	U9 Ø12	U10 Ø13	U11 Ø14
U12 Ø15	U13 Ø16	U14 Ø18	U15 Ø20	U16 Ø22			



PETAL TUBES
Set of 2pcs.



Models	Code
RB5 - side no.5	167135
RB6 - side no.6	167140



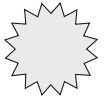
LEAF TUBES
Set of 2pcs.



Models	Code
FE2	167130



PETIT FOUR TUBES
Set of 2pcs.



Models	Code
PF 10	167080
PF 12	167082
PF 14	167084
PF 16	167086
PF 18	167088



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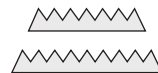
SAINT-HONORE TUBES
Set of 2pcs.



Size mm	Code
Ø10	167141
Ø14	167142



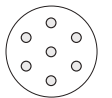
YULE LOG TUBES
Set of 2pcs.



Size mm	Models	Code
Ø17	BU6	167151
Ø21	BU8	167152



BIRD'S NEST TUBES
Set of 2pcs.



Models	Code
7 holes of Ø1.5mm	167170



VERMICELLI TUBES
Set of 2pcs.



Models	Code
V2	167171



RIBBON TUBES
Set of 2pcs.



Models	Code
RU1 + RU5	167175



VERRINE TUBE



Size mm	Code
Ø10x105	167180



PLAIN TUBES
Set of 6pcs.

Models	Code
U4, U5, U6, U8, U10, U12	166006



BOX OF 12 TUBES - EXPORT SPECIAL
Without thick upper rim, special for "Export" pastry bags' narrow tip.

Models	Code
6 plain tubes no. 3, 5, 7, 9, 11 and 13 and 6 star tubes C6,	166004



STAR TUBES
Set of 6pcs.

Models	Code
C8, D8, E8, F8, C6, D6	166007



BOX OF 12 TUBES - PASTRY CHEF'S CHOICE

Models	Code
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 No. 2 and 1 log tube 8 teeth.	166001



PASTRY TUBES
Set of 6pcs.

Models	Code
PF10, PF16, bird nest, BU6, BU8, StH	166008



BOX OF 24 TUBES - BAKER'S CHOICE

Models	Code
12 plain tubes no. 1 No.12, 10 star tubes A6, A8, B6, B8, C6, C8, D6, D8, E6 and E8, 1 log tube 8 teeth and 1 leaf tube no. 2	166003



PASTRY TUBE BRUSH

Size mm	Code
Ø20x170	710214



BOX OF 10 INTERCHANGEABLE DECORATING TUBES

Models	Code
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 leakproof couplers with adjustable tips.	166010

STAINLESS STEEL DECORATING TUBES



PLAIN TUBES
Set of 2pcs.

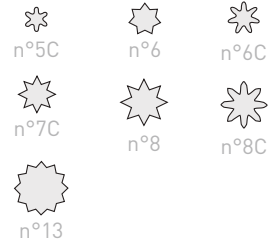
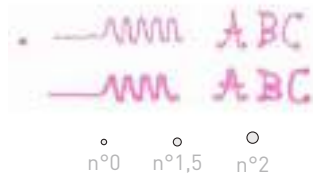


Ø mm	Model	Code
2		167502
3		167503
4	U3	167504
5		167505
6		167506
7	U5	167507
8		167508
9		167509
10	U7	167510
11	U8	167511
12	U9	167512
13	U10	167513
14	U11	167514
15	U12	167515
16	U13	167516
17		167517
18	U14	167518
20	U15	167520



STAR TUBES
Set of 2pcs.

Ø mm	Number of teeth	Model	Code
3	5	A5	167702
3	6	A6	167703
3.5	7	A7	167704
5	8	A8	167705
6	7	B7	167714
7	8	B8	167715
7	5	C5	167722
9	8	C8	167725
11	5	D5	167732
11	6	D6	167733
13	6	E6	167743
13	7	E7	167744
13	8	E8	167745
18	5	F5	167752
18	6	F6	167753
18	8	F8	167755



RIBBON TUBE

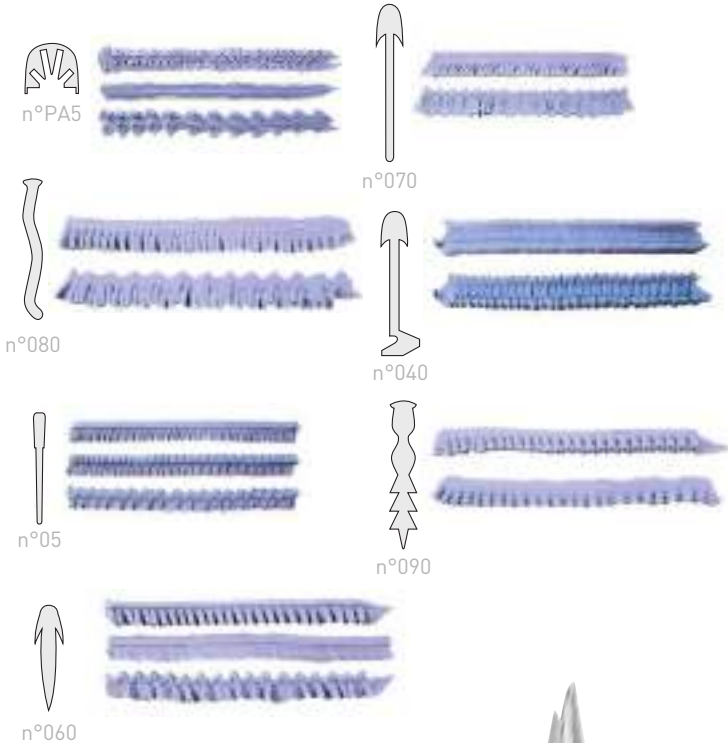
Models	Type	Code
32 R	Medium	431540

PLAIN TUBE FOR WRITING

Models	Ø mm	Code
0	0.6	431503
1.5	1.0	431505
2	1.5	431506

STAR TUBE

Models	Type	Code
5C	Closed Star	431522
6	Star	431523
6C	Closed Star	431524
7C	Closed Star	431526
8	Star	431527
8C	Closed Star	431528
13	Star	431529



EMBROIDERY TUBE

Set of 7pcs.

Models	Code
040, 050, 060, 070, 080, 090, PA5	431510



SAINT-HONORE TUBE

Size mm	Code
14x20	167542



DECORATING TUBES



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ST/ST PLAIN TUBES
Set of 6 or 12pcs.



Models	Set of	Code
Ø4 to Ø15mm	12pcs	166500
U2,U4,U6,U8, U10,U12,U14	6pcs	166501



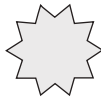
ST/ST STAR TUBES
Set of 6 or 12pcs.



Models	Set of	Code
A8,B6,B8,C6,C8,D6 D8,E6,E8,F6,F7,F8	12pcs	166700
A8,B6,C8,D8,E8,F8	6pcs	166701



ST/ST PETIT FOUR TUBES
Set of 2pcs.



Models	N. of teeth	Ø mm	Code
PF 10	10	7	167762
PF 12	12	9	167763
PF 14	14	10	167764
PF 16	16	15	167765
PF 18	18	18	167766



ST/ST YULE LOG TUBES
Set of 2pcs.



N. of teeth	Size mm	Code
6	16	167767
6	20	167768
6	28	167769



ST/ST FILLING TUBES
Set of 3pcs.

Ø mm	Code
4, 6, 8	167532



RACK FOR DECORATING TUBES

Size mm	Code
330x250x85	167900

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.



COMPLETE DUO SET

Contents	Code
Complete set	168001



REVOLVING CAKE STANDS



PLASTIC TILTING REVOLVING CAKE STAND

Size mm	Base Size mm	Code
Ø305x143	Ø246	421503



SPINNER - ELECTRIC CAKE TURNTABLE

With Spinner you can simplify and facilitate many daily processes such as:
 Decorate cakes and single portions
 Create chocolate decorations
 Enrich your products with details
 From 1 to 80 spins / minute
 IP 31
 230V - 15W - 50/60 Hz

NEW!

Size mm	Code
270x260	421520



ST/ST REVOLVING CAKE STAND



Size mm	Code
Ø300x38	421505



STABILODECOR REVOLVING CAKE STAND

Size mm	Code
Ø315x85	421507

AIRBRUSHES



AIRMASTER COMPRESSOR & AIRBRUSH
230V - 144W - 50/60Hz (1 to 2.4bars).

Description	Code
Twin effect pastry airbrush	410105



AIRBRUSH EVOLUTION W/CASE
Recommended use with compressor 410117.

Description	Code
Twin effect pastry airbrush	410124
Universal airbrush stand	410126



COMPRESSOR FOR AIRBRUSH
230V - 135W - 50Hz (2.5bars).

Size mm	Weight kg	Code
190x120x95	1.45	410113



STANDARD AIRBRUSH
For use with all types of compressor.

Description	Code
Standard airbrush	410118



AIRBRUSH COLANI W/ CASE
Recommended use with compressor 410117.

Description	Code
Airbrush special liquid coloring	410121
Tube + 2 connectors 1/8	410128



AUTOMATIC COMPRESSOR FOR AIRBRUSH
230V - 150W - 50Hz (5 bars).

Size mm	Weight kg	Code
255x135x220	4.5	410117



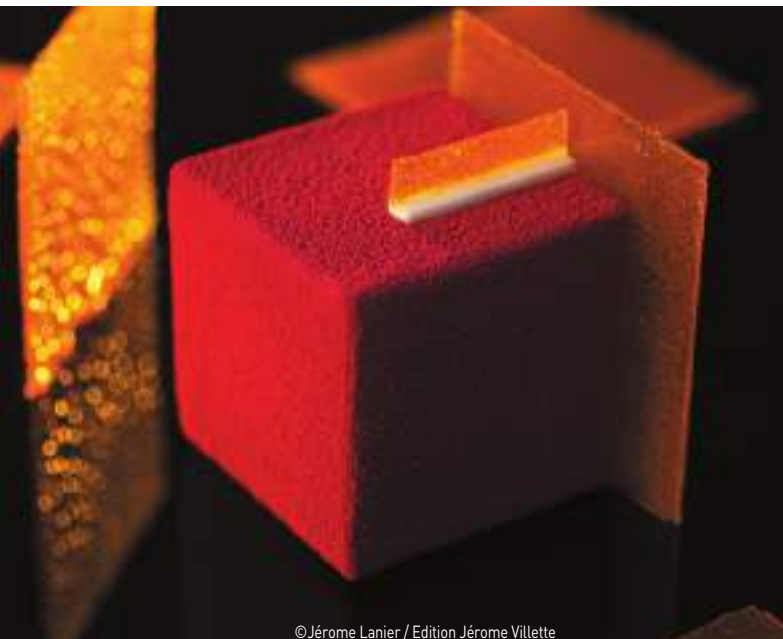
HOT AIR BLOWER FOR PASTRY USE
230V - 2000W - 50/60Hz

Range °C	Brand	Code
50 - 600	Metabo	262260

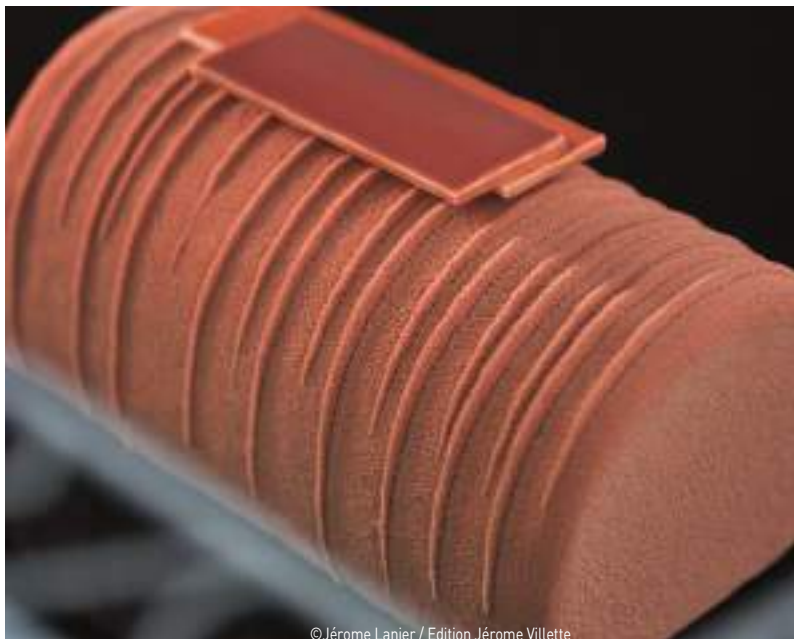


AIRBRUSH CABINET
Polypropylene, fully foldable and washable.

Inside Size mm	Code
620x415x395	410120



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©Jérôme Lanier / Edition Jérôme Villette



FOOD GRADE LIQUID COLORING

All colors can be used with airbrushes (except white).

Color	C. ml	Code
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



FOOD GRADE POWDER COLORING

Water soluble, for pastry coloring.

Color	C. g	Code
Sparkling green	24	410170
Sparkling pink	24	410172
Sparkling purple	24	410173
Sparkling blue	24	410174
Fushia	24	410175
Silver	24	410176
Sparkling silver	24	410177
Light gold	24	410178
Violet	24	410179
Gold	24	410218
Turquoise	24	410248
Cobalt	24	410249



FOOD GRADE POWDER COLORING

Fat soluble, for coloring chocolate decor.

Color	C. g	Code
Yellow	100	410301
Red	100	410302
Orange	100	410303
Blue	100	410306
Brown	100	410307
Green	100	410309
White	100	410310



FOOD GRADE POWDER COLORING

For chocolate surface coloring, use with pastry brush.

Color	C. g	Code
Bronze	25	410221
Red	25	410223
Copper	25	410225
Silver	25	410227
Gold	25	410229



SILVER SHEETS

Content	Code
Book of 25 sheets 80x80mm	410321



SUGAR HEATING LAMP 500W
230V - 300W - 50Hz.

C. l	Mat	Code
460x330x580	400x300	262215



SUGAR HEATING LAMP 1000W
230V - 1000W - 50Hz.
Fitted with long-life ceramic heating element.

C. l	Mat	Code
460x350x500	400x300	262201



SHIELD SCREEN FOR SUGAR LAMP

Use with	Code
262215, 262201	262205



SUGAR HEATING LAMP 2X500W
230V - 1000W - 50Hz.

C. l	Mat	Code
565x400x180	GN 1/1	262210



SPARE EXOPAT® NONSTICK MAT

Size mm	Code
GN1/1	321031
400x300	321030



CARAMELISING IRON

Size mm	Models	Weight kg	Code
615x70	Plate	1.25	262272
450x100	Round	1	262273
250x100x200	-	2.1	262276

SUGAR WORK TOOLS



SUGAR WORK GLOVES

In latex. Maximum temperature 60°C.

Size	L mm	Code
6 / 6.5	335	262289
7 / 7.5	335	262290
8 / 8.5	335	262291



SUGAR BLOWING PUMP

In rubber, w/ 2 extensions, copper tip 130xØ6mm.

Size mm	Code
360x60x48	262230



ECONOMY SUGAR BLOWING PUMP

In rubber, single extension, copper tip 130xØ6mm.

Size mm	Code
250	262235



SUGAR SCISSORS

Size mm	Code
240	072200



MANDREL FOR SUGAR BASKET

Reversible polyethylene base w/25 nickel steel rods:
- Round basket Ø100 / 150mm
- Oval basket 100x150 / 200x150mm

Description	Size mm	Code
Mandrel + 25 rods	240x186	262545
Spare rod	Ø4	262542



COPPER SUGAR PAN

With cool touch stainless steel handle.

Description	C. l	Code
Ø160x90	1.8	305016
Ø200x110	3.4	305020



SILICON SUGAR LEAF MOLD

Size mm	Type	Code
85x55	1	262548
115x55	2	262547



ELECTRIC CARAMELIZER

230V - 50/60Hz.

Size mm	Code
450x100	240203



REFILLABLE SUGAR BLOWTORCH

Can be refilled with standard lighter gas.

Size mm	C. ml	Code
130x70x160	20	262263
Spare gas cartridge	225	262264

NEW!



Blowtorch uses:

- Caramelising the surface of your pastries and crèmes brûlées
- Bonding sugar decorations
- Browning poultry

Legal information:

From March 1st, 2014 onwards, European legislation will only allow the use of safety cartridges that prevent gas from leaking if the cartridge is accidentally removed from the blowtorch.



BLOWTORCH

Size mm	Weight g.	Code
245x110x170	480	061680

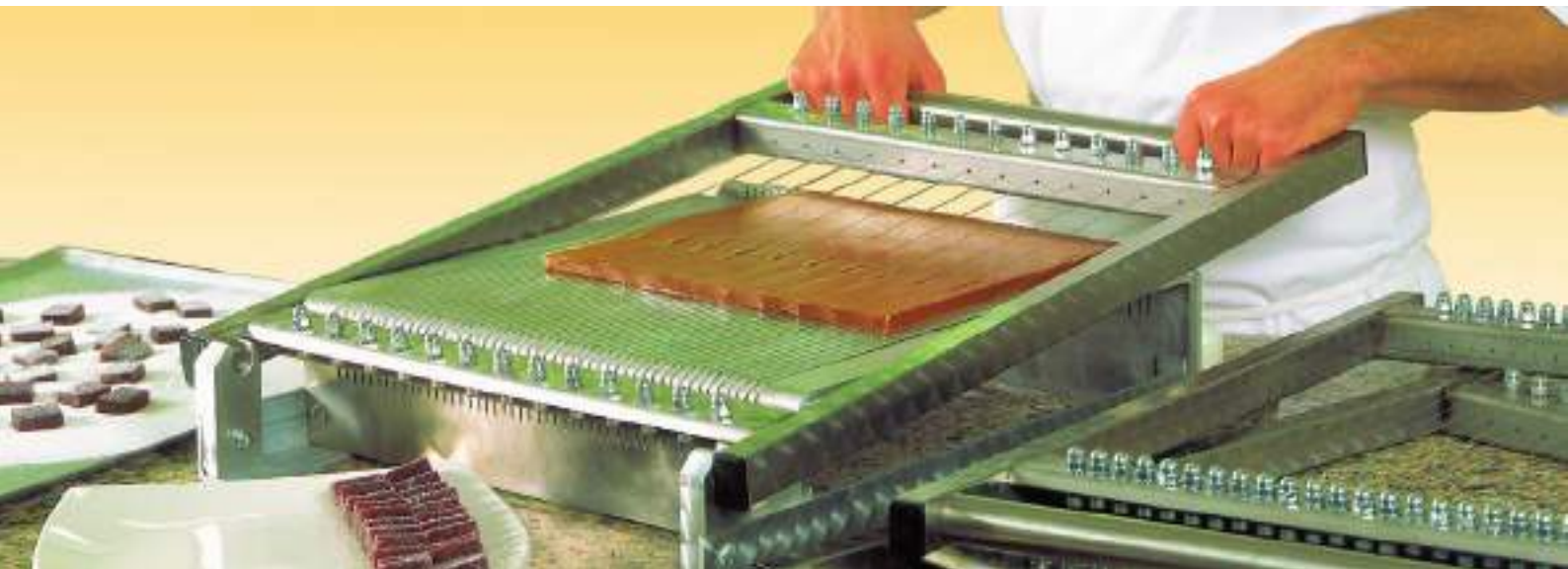


SAFETY CARTRIDGE
Featuring a self-sealing valve, they can be disconnected and reconnected even when not empty.

SPARE SECURED CARTRIDGE

In accordance with transport legislation, please order in multiples of 36.

Capacity ml	Code
360	061684



SINGLE ARM GUITAR
Stainless steel base, arms & wire.
Working dimensions 350x350mm.
Overall dimensions 450x685mm.

Description	Code
Base only	263520
Cutting arm 15mm	263521
Cutting arm 22.5mm	263522
Cutting arm 30mm	263523
Cutting arm 37.5mm	263524
Set of 4 spare st/st wires 490mm	263528



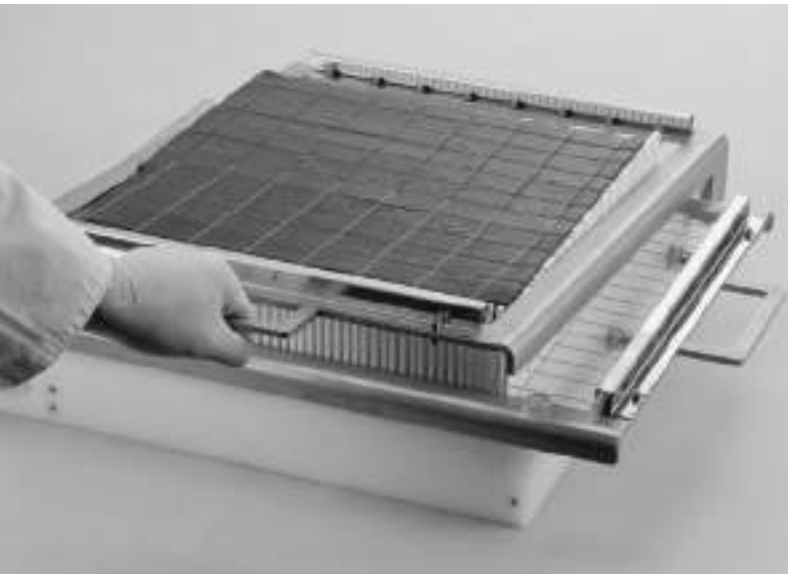
SINGLE ARM MINI GUITAR
Polyethylene+ABS base. Arms & wires st/st.
Working dimensions 240x250mm.
Overall dimensions 445x335mm.

Description	Code
Mini guitar with cutting arm 22mm	263530
Base only	263531
Cutting arm 15mm	263535
Cutting arm 22mm	263536
Cutting arm 30mm	263537
St/st plate 260x260mm	263538
Spare st/st wire 700mm	263512



WORKTOP FOR GUITAR
Stainless steel.
Worktop 540x680mm + 2 folding tables.
350x780mm (total surface 1240x780mm).
4 racks for 600x400 or GN1/1 items + 1 drawer
GN1/1.

Size mm	Code
712x606x850	263500



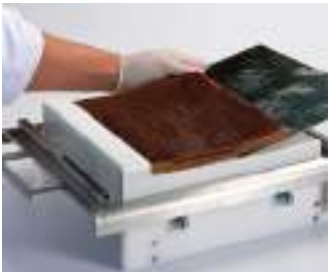
Step by step



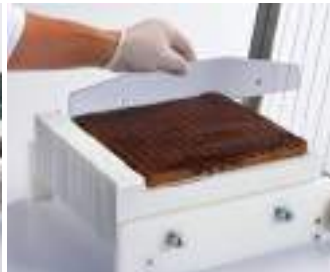
1 | Place.



2 | Cut.



3 | Retrieve.



4 | Turn and adjust.



5 | Cut.

DOUBLE ARM GUITAR
Polyethylene+ABS base. Arms & wires st/st.
Working dimensions 350x350mm.
Overall dimensions 600x600mm.

Description	Code
Base only	263540
Cutting arm 15mm	263542
Cutting arm 22.5mm	263543
Cutting arm 30mm	263544
Cutting arm 45mm	263545
Spare st/st wire 700mm	263512



DOUBLE ARM MINI GUITAR
Polyethylene+ABS base. Arms & wires st/st.
Working dimensions 240x250mm.
Overall dimensions 445x335mm.

Description	Code
Double mini guitar with cutting arms 22mm	263550



ICE CREAM



ICE CREAM SCOOP

Size mm	Ø mm	Color	Code
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
1/40	40	Orchid	187709
1/50	38	Rust	187710
1/60	36	Pink	187711
1/70	34	Plum	187712
1/100	30	Orange	187713



OVAL ICE CREAM SCOOP TYPE CR

Size mm	Size mm	Code
1/30	62x43	044055
1/40	57x38	044060



ICE CREAM SCOOP WITH CLIP
Stainless steel, professional model.

NEW!

Size mm	Size mm	Code
1/25	62x48	670389



ICE CREAM PADDLE

Aluminum alloy, heat conductive fluid in handle.

Size mm	Code
250	670630



ICE CREAM SCOOP TYPE CR

Size mm	Ø mm	Code
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



ICE CREAM MAKER 5K CREA SC

230V - 650W - 50Hz.
Capacity 5kg/h, 12-15 min preparation time.

Size mm	C. l	Code
465x480x395	3.2	265250



DE-ICING FLUID SPOON

NEW!

Size mm	Material	Code
56	1/20	044110
51	1/24	044112
49	1/30	044114
45	1/40	044116



ICE CREAM SCOOP TYPE K

Size mm	Ø mm	Code
1/12	67	044064
1/20	56	044065
1/24	51	044067
1/30	49	044069
1/36	47	044071
1/40	45	044073



CLEANING BASIN FOR ICE CREAM SCOOPS
Stainless steel, requires plumbing for water circulation

Size mm	Code
220x140x75/137	671001



CREAM PROFI WHIP

C. l	Code
0,5	044176
1	044178

ISI PROFESSIONAL CARTRIDGES

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.

Qty	Code
10pcs	044181
24pcs	044184
50pcs	044186

THERMO XPRESS WHIP

C. l	H mm	Code
1	350	044170
Tube extension		672006



PERFECT RESULTS WITH ISI WHIPPED CREAM CHARGERS. 100% STAINLESS STEEL. CHARGERS WITH GUARANTEED FULL.





CHAPTER 7

CHOCOLATE



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CHOCOLATE MOULDS : CHRISTMAS	271 to 272
CHOCOLATE MOULDS : VARIOUS SHAPES	273 to 275



CONTROL PANEL
WITH TOUCH-KEYS
+/- 0.5°C ACCURACY



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"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 $\pm 1.5^\circ\text{C}$.
 - 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: $\varnothing 254\text{mm}$, H: 188mm. Weight 1.8kg.
 - Non-detachable stainless steel bowl, shockproof PP body.

Size mm	C. l	Code
$\varnothing 254 \times 188$	3.5	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.

Size mm	C. l	Code
510x400x265	12 (10kg)	260456
	Spare bowl $\varnothing 360$	12
		260455

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**CONTROL PANEL
WITH TOUCH-KEYS
+/- 0.5°C ACCURACY**



Simple and rapid container locking system.



NEW!



**INSULATED CONTAINER =
SAVINGS AND TEMPERATURE
STABILITY**



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.



CHOCO 15 R AIR-HEATED DIPPING MACHINE

WATER BATH FOR FAST MELTING

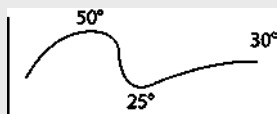
- High-performance insulation guarantees good temperature regulation.
- Precision thermostat, 20° to 60°C, with control panel.
- Watertight, easy-clean touchscreen control panel.
- GN 2/3 container with handle and lid. Compatible with 2 GN 1/3 containers for working with 2 different chocolates (2 x 5kg).
- 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.

Size mm	C. l	Code
530x365x260	13 (12kg)	260501

Size mm	C. l	Code
530x365x260	13 (12kg)	260510



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.

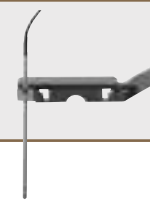
Size mm	C. l	Code
790x385x210	20 (20kg)	260522



CONTROL PANEL WITH TOUCH-KEYS +/- 0.5°C ACCURACY



STAINLESS STEEL NEEDLE



NEEDLE THERMOMETER

Stainless steel probe + thread + stainless steel support

Use with	Code
CHOCO 15R, CHOCO 22T	260590



SPARE GN PANS FOR CHOCO 15R & CHOCO 22T

Size mm	C. l	Use with	Code
GN2/3	13	CHOCO 15R	942115
GN1/3	5.7	CHOCO 15R	744015
GN1/1	20	CHOCO 22T	741115



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.

Size mm	Use with	Code
370x335	CHOCO 15R	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.

Disk Size mm	Use with	Code
Ø300	CHOCO 15R	260405



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.

Size mm	Use with	Code
310x205x600	All models	260412





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.



PRO100 CHOCOLATE FOUNTAIN
110/230V - 450W - 50/60Hz.

Size mm	C.kg	Code
Ø440x1000	17	260441



SEPARATE MOTOR AND HEAT RESISTANCE

5-STOREY CHOCOLATE FOUNTAIN
110/230V - 2x150W - 50/60Hz.

Size mm	C.kg	Code
Ø330x680	7	260421



SQ2 CASCADE CHOCOLATE FOUNTAIN
110/230V - 450W - 50/60Hz.

Size mm	C.kg	Code
992	3-6	180700

SQ4 CASCADE 2 COLOR CHOCOLATE FOUNTAIN
110/230V - 450W - 50/60Hz.

Size mm	C.kg	Code
935	2 x (4-7)	180701



KEY FEATURES

Designed for the rapid manufacture of plain or screen-printed discs and chocolate tuiles. To be used on a "guitar" PVC sheet or transfer sheet. Kit consisting of a perforated plate and a chocolate container/shuttle. Unit made entirely of stainless steel.

Completely dishwasher safe. Dimensions: 635 x 167 x 82 mm.

Principle of use:

1. Place the stencil 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.

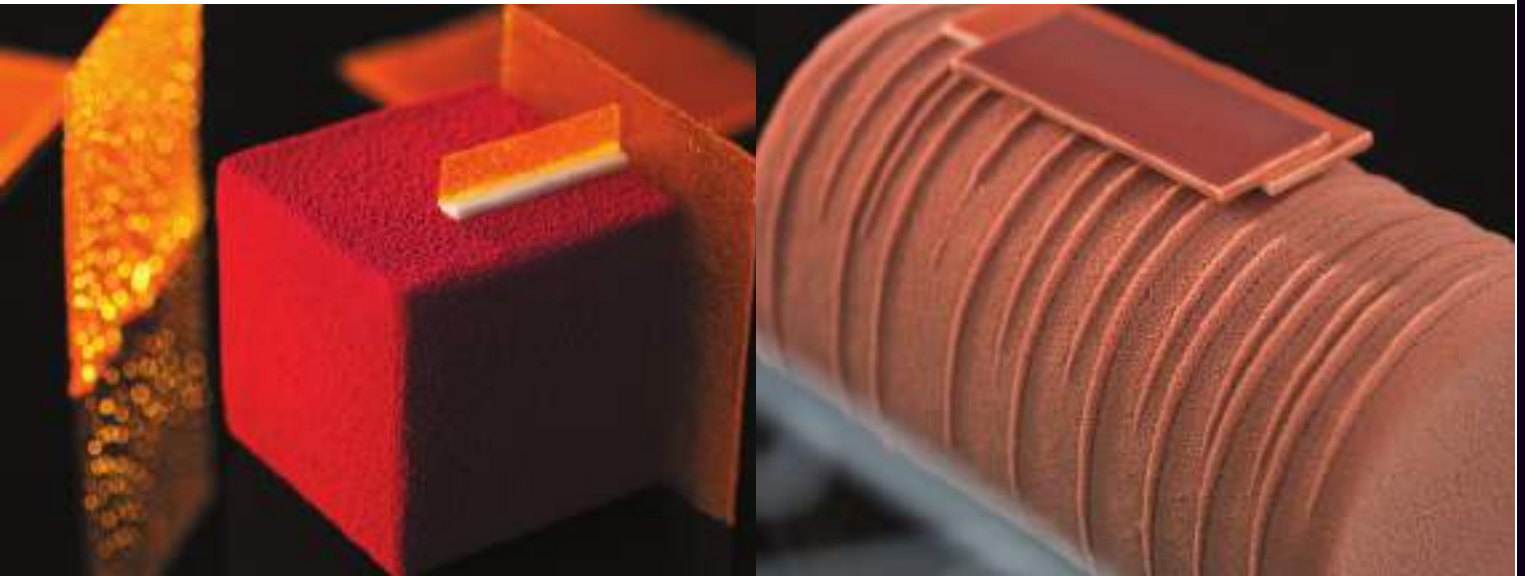


CHOCOLATE TUILES AND DISCS MAKING KIT

Type	Size mm	E. mm	Qty	Code
Discs	Ø40	2	24 (3x8)	385040
Tuiles	Ø50	3	12 (2x6)	385050



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.



CHOCOLATE SPRAY GUN
25cl cup. Max. pressure: 6 bar.
Max temp : 50°C.

Description	Code
Complete case	264101



OIL FREE COMPRESSOR FOR SPRAY GUN
230V - 900W - 50Hz.

Description	Code
1 414x191x392	264069
2 Cable 8m w/2 connectors	264071



MINI HOT CUPBOARD
Designed for ISI whippers or spray guns.
230V - 400W - 50Hz.

Ext. Size mm	Int.. Size mm	Code
400x425x534	330x270x400	675007



SMOOTH EDGELESS SHEET
Double-sided, ultra rigid melamine tray.
Suitable from -20°C to +85°C. Dishwasher safe.

Size mm	Code
600x400x4	310812



DRY CHOCOLATE HEATER
Supplied with a 3 spout bottle (1l).
230V - 170W - 50/60Hz.

Description	Code
150x220x200	242350
Spare bottle 1 l	116341
Bottle 0.59l for chocolate paste	116342



BAIN MARIE WITH PUMP
Can deliver doses of 7-15-21-30ml.
230V - 500W - 50Hz.

Description	Code
224x197x391	468928
Spare bowl 2.8l	468070



CHOCOLATE TOOLS



GUITAR SHEETS
Pack of 100 pcs.

Size mm	E. µm	Weight g	Code
600x400	150	PVC	261911
400x300	150	PVC	261912



CHOCOLATE GRATER
Stainless steel.

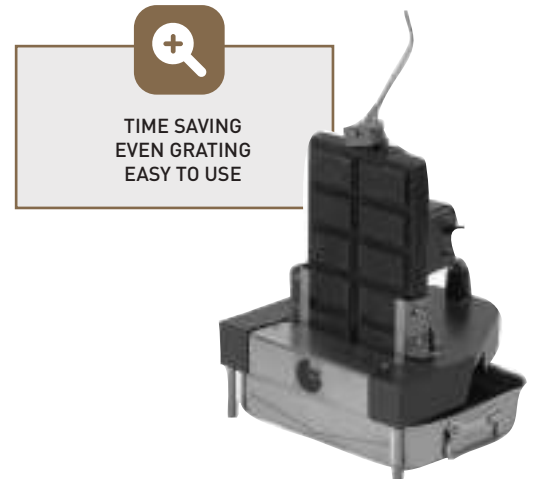


Size mm	Code
	421005



PVC SHEETS W/TEXTURED BASE
Set of 13 sheets with different patterns.

Size mm	Code
360x340	261915



ELECTRIC CHOCOLATE GRATER
230V - 100W - 50/60Hz.

Size mm	Code
400x300x390	411004



CHOCOLATE APRON
Pulyurethane, elasticated back.

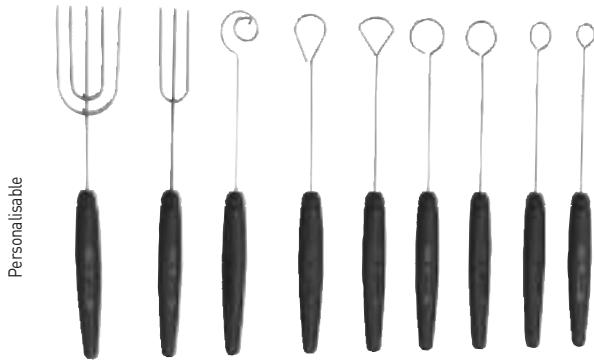
Size mm	E. µm	Weight g	Code
1150x900	300	355	774002



MANUAL CHOCOLATE GRATER

Size mm	Code
350x340x350	411002

CHOCOLATE TOOLS



DIPPING FORK

Polypropylene handle 90mm / total length 200mm.

Type	Code
Round Ø10mm	262012
Round Ø12mm	262013
Round Ø14mm	262014
Round Ø16mm	262015
Round Ø18mm	262016
Round Ø20mm	262017
Pear-shaped	262019
Spiral	262020
2 teeth	262021
3 teeth	262022
4 teeth	262023
5 teeth	262024

Dipping tools.
Stainless steel wire.
Polypropylene handles.
Polypropylene box with storage frame.
Box dimensions: 230 x 190 x 43 mm.



1. CASE OF 10 DIPPING FORKS

Set of 10pcs: 4 round (Ø14-16-18-20mm), 1 oval, 1 pear-shaped, 1 spiral, 3 forks with 2-3-4 teeth.

Size mm	Code
230x190x43	262001

2. CASE OF 5 DIPPING FORKS

Set of 5pcs: 1 round (Ø16mm), 1 spiral, 3 forks with 2-3-4 teeth Case of 10 dipping forks. Set of 10pcs: 4 round (Ø14-16-18-20mm), 1 oval, 1 pear-shaped, 1 spiral, 3 forks w/2-3-4 teeth.

Size mm	Code
230x190x43	262002

NEW!

CHOCOLATE TRANSFER STAMP

Stainless steel stamp with handle to flatten transfers or dipping paper on individual chocolates.



Size mm	Code
60x32	262030



NEW!



DIPPING FORKS FOR SIGNATURE DECORATION

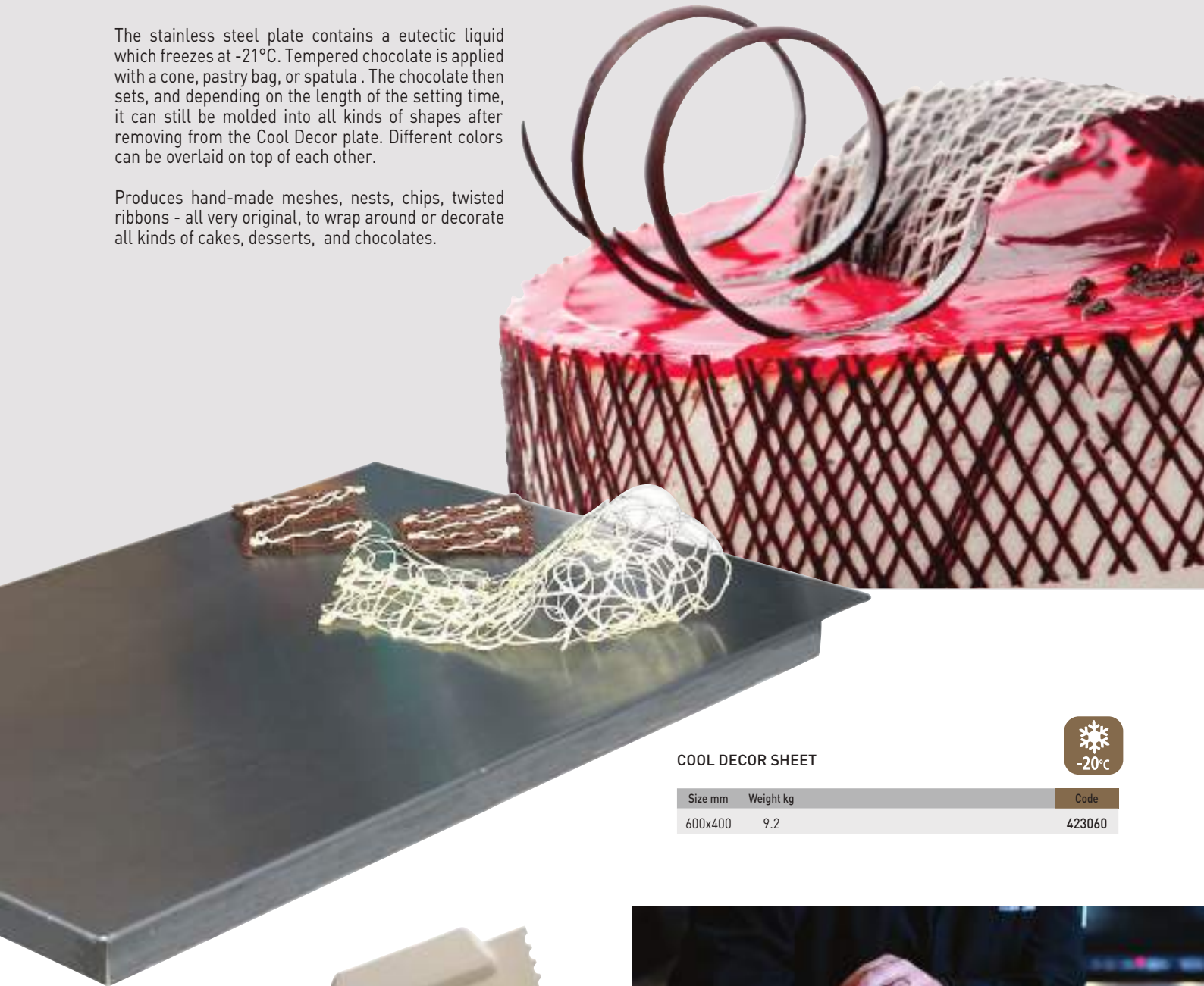
For marking the tops of chocolate bonbons after coating.
8 assorted decoration models: 1 tine, 2 tines, 3 tines, round, square, triangular, droplet-shaped, zig-zag. Operational angle can be adapted to the maker's own hand – just fold.
Hexagonal handle for ideal handling.
Comes in a storage case.

Box of 8 forks	Code
	262010

Cold plate for easy-to-shape chocolate decorations

The stainless steel plate contains a eutectic liquid which freezes at -21°C. Tempered chocolate is applied with a cone, pastry bag, or spatula. The chocolate then sets, and depending on the length of the setting time, it can still be molded into all kinds of shapes after removing from the Cool Decor plate. Different colors can be overlaid on top of each other.

Produces hand-made meshes, nests, chips, twisted ribbons - all very original, to wrap around or decorate all kinds of cakes, desserts, and chocolates.



COOL DECOR SHEET



Size mm	Weight kg	Code
600x400	9.2	423060

CHOCOLATE SCRAPER

ABS, semi-flexible.
With 3 different sides for grating chocolate: plain, small grooves, large grooves.

Size mm	Code
190x115	421743





KEY FEATURES

These injected molds have many advantages:

- Very smooth, for a brilliantly shining result.
- Easy to remove product.
- Easy maintenance.
- Very rigid & durable.
- Transparent for easy color decoration.

MATERIAL: Polycarbonate or copolyester.



MINI BAR K. KUGEL
8 moulds. 32g.

NEW!

Size mm	Sheet mm	Code
117x25x14	275x135	380134



MINI-BARS
12 moulds. 15g.

NEW!

Size mm	Sheet mm	Code
100x18x8	275x175	380247



MINI-BARS
12 moulds. 11g.

NEW!

Size mm	Sheet mm	Code
62x32x5	275x175	380246



5 COCOA FLOWERS BARS
2 x 8 squares per 50g bar.

Size mm	Sheet mm	Code
118x50x9	275x175	383807



12 MINI BARS CACAO
20g.

Size mm	Sheet mm	Code
76x35x5.5	275x175	383905



3 CLASSIC BARS
3 x 6 squares per 100g bar.

Size mm	Sheet mm	Code
150x68x10	275x175	380240



TRUFFLE
24 moulds. 9,5 g.

NEW!

Size mm	Sheet mm	Code
25x22	275x135	380190



SQUARE DOME
24 moulds. 9,5 g.

NEW!

Size mm	Sheet mm	Code
25x25x15	275x135	380187



LOGS
16 moulds. 13 g.

NEW!

Size mm	Sheet mm	Code
52x19x14	275x135	383006



15 MINI BARS
25g.

Size mm	Sheet mm	Code
78x21x17	275x175	380147



18 COCOA TEXTURE SQUARES
5g.

Size mm	Sheet mm	Code
34x34x4	275x135	383207



32 WOODEN SQUARES
11.5g.

Size mm	Sheet mm	Code
22x22x20	275x135	380122



28 RIBBED OVALS
16g.

Size mm	Sheet mm	Code
29x19x17	275x175	380158



12 CHOCOLATE RAVIOLI
6g.

Size mm	Sheet mm	Code
36x28x8	275x135	380113



8 QUENELLES
Double sheet 2x8 half quenelles, 2x10g.

Size mm	Sheet mm	Code
45x25x12	275x135	380167

NEW!



ARABESQUES
24 moulds. 9,5g.

Size mm	Sheet mm	Code
36x60x13	275x175	383007

NEW!



DIAMONDS
18 moulds. 13g.

Size mm	Sheet mm	Code
52x19x14	275x135	383008



21 FACETED DIAMONDS
15g.

Size mm	Sheet mm	Code
30x25x18	275x135	380102



32 LOGS
7g.

Size mm	Sheet mm	Code
35x18x15	275x175	380155



24 RECTANGLES SHELLS
9g.

Size mm	Sheet mm	Code
27.5x20.5x14	275x135	383405



24 RECTANGLES
15g.

Size mm	Sheet mm	Code
36x22x20	275x135	380111



28 TRIANGLES
8g.

Size mm	Sheet mm	Code
33x33	275x175	380171



24 SQUARES
9g.

Size mm	Sheet mm	Code
27x27x12	275x135	383205



24 SQUARES
9g.

Size mm	Sheet mm	Code
25x25x15	275x135	383203



24 RECTANGLES
9g.

Size mm	Sheet mm	Code
31.5x17.5x14	275x135	383404



24 DISPLACED SHELLS
9g.

Size mm	Sheet mm	Code
Ø28x20	275x135	383602





24 OVALS
9g.

Size mm	Sheet mm	Code
34x25x12	275x135	383502



24 ROUNDS
9g.

Size mm	Sheet mm	Code
28x13x9	275x135	383302



24 ROUNDS
9g.

Size mm	Sheet mm	Code
∅28x13	275x135	383303



24 "JOY" SPHERES
9g.

Size mm	Sheet mm	Code
∅28x20	275x135	383603



24 "LEGO" PIECES
9g.

Size mm	Sheet mm	Code
27x27x12	275x135	383407



24 FACETED JEWELS
9g.

Size mm	Sheet mm	Code
29x29x18	275x135	383209



24 GIANDERJAS
9g.

Size mm	Sheet mm	Code
43x20x18	275x135	383406



24 PODS
9g.

Size mm	Sheet mm	Code
47.5x26x14	275x135	383101



24 COCOA SQUARES
9g.

Size mm	Sheet mm	Code
25x25x14	275x135	383204



36 ASSORTED SHAPES
Rounds, ovals, lozenges.

Size mm	Sheet mm	Code
various	275x175	380104



24 ASSORTED SHAPES
Shells, eggs, snails, rounds, grooved...

Size mm	Sheet mm	Code
various	275x175	380105



24 SPLIT POMPONNETTE
9g.

Size mm	Sheet mm	Code
Ø28x17	275x135	383604



24 PRALINES
11g.

Size mm	Sheet mm	Code
Ø30x30	275x135	380141



40 MINI CANNELES
9g.

Size mm	Sheet mm	Code
Ø24x24	275x175	380108



24 ROSES
10g.

Size mm	Sheet mm	Code
Ø29x19	275x175	380152



28 STRIPPED HALF SPHERES
10g.

Size mm	Sheet mm	Code
Ø32x17	275x175	380163



24 STRIPED ROUNDS
10g.

Size mm	Sheet mm	Code
Ø32x13	275x175	380164



18 RELIEF ROUNDS
9g.

Size mm	Sheet mm	Code
Ø28x14	275x135	383304



28 CONES
10g.

Size mm	Sheet mm	Code
Ø32(11)x24	275x175	380168



18 BULLIONS
9g.

Size mm	Sheet mm	Code
40x14x14	275x175	383003



24 COMMA BULLIONS
9g.

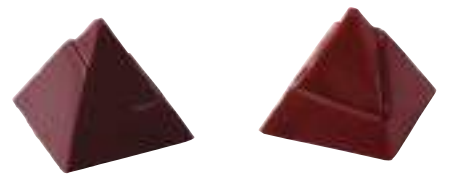
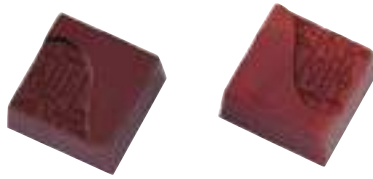
Size mm	Sheet mm	Code
32x15x14	275x175	383408



HALF SPHERES
Sheet 275x175mm.

Size mm	Nb.	Weight g	Code
Ø70x35	6	113	380154
Ø50x25	12	40	380153
Ø39x20	15	19	380148
Ø26x13	32	6	380249





SQUARE SHELLS
24 moulds. 5 g.

NEW!

24 HIEROGLYPH SQUARES
8g.

21 EGYPTIAN PYRAMIDS
7g.

Size mm	Sheet mm	Code
30x30x30	275x135	383202

Size mm	Sheet mm	Code
25x25x12	275x135	383307

Size mm	Sheet mm	Code
27x27x13	275x135	383305



36 FLOWER SQUARES
9g.

36 TULIP RECTANGLES
8g.

24 WICKERWORK SQUARES
11g.

Size mm	Sheet mm	Code
25x25x10	275x205	380106

Size mm	Sheet mm	Code
30x22x8	275x205	380107

Size mm	Sheet mm	Code
26x26x16	275x135	380112



28 FLEUR-DE-LIS
9g.

50 HALF WALNUTS
6g.

28 STRIPED TRIANGLES
10g.

Size mm	Sheet mm	Code
37x31x19	275x175	380210

Size mm	Sheet mm	Code
31x20x10	275x205	380110

Size mm	Sheet mm	Code
36x35x12	275x175	380165



PUMP
Double mould for a pump shoe. 100 g.

NEW!

Size mm	Code
140x120x70	380127



HEARTS

Size mm	Sheet mm	Nb.	Weight g	Code
25x25x9	275x135	36	8	380205
35x35x12	275x175	21	10	380206



21 STRIPED HEARTS
8.6g.

Size mm	Sheet mm	Code
35x33x11	275x135	380145



24 HEARTS IN RELIEF
9g.

Size mm	Sheet mm	Code
30x28x20	275x135	383607



24 VALENTINE'S HEARTS
9.7g.

Size mm	Sheet mm	Code
29x29x18	275x135	383606



4 FLOWER DECORATED HEARTS

Size mm	Sheet mm	Code
100x105x17		380226





2 RABBITS W/BASKET

13g.

Size mm	Sheet mm	Code
141x109	275x175	382073



1 BELL

Makrolon mold.

Size mm	Code
Ø170x190	382062



2 EGG RABBITS

Size mm	Sheet mm	Code
155x82	360x195	382016



6 RABBITS

Size mm	Sheet mm	Code
131x41	275x175	382064



1 RABBIT

Size mm	Sheet mm	Code
124x90	275x175	382012



1 RABBIT

Size mm	Sheet mm	Code
180x125	275x205	382013



1 SMILING RABBIT

Size mm	Sheet mm	Code
120x43x40	275x175	380216



1 RABBIT W/BASKET

Size mm	Sheet mm	Code
180x155	360x195	382015



1 CARTOON RABBIT

Size mm	Sheet mm	Code
230x80	360x195	382014



SMALL RABBIT
2 moulds for 1 figure.

NEW!

Size mm	Sheet mm	Code
100x75	275x175	382074



1 RABBIT AND EGG

Size mm	Sheet mm	Code
120x94	275x175	382217



1 RABBIT & DUCK IN EGG

Size mm	Sheet mm	Code
228x110	275x175	382060



32 EASTER CHARACTERS
5g.

Size mm	Sheet mm	Code
30x25x5	275x175	382001



8 BROODY HENS

Size mm	Sheet mm	Code
45x35	275x175	382004



16 SMILING RABBITS
11g.

Size mm	Sheet mm	Code
67x25x10	275x135	380217



18 EASTER CHARACTERS
6 different characters, 6g.

Size mm	Sheet mm	Code
28x14x3	275x135	380142



2 CHICKS

Size mm	Sheet mm	Code
87x68	275x175	382007



PULLET
2 moulds.

Size mm	Sheet mm	Code
98x110	275x175	382075



1 ROOSTER

Size mm	Sheet mm	Code
175x140	360x195	382045



HEN ON BASKET

Size mm	Code
305x170x210	382066



1 ROOSTER

Size mm	Code
540x430	382063



FIND ASSORTED
DECOR FLOWERS
PAGE 258



PLAIN HALF EGGS

Size mm	Nb.	Sheet mm	Code
98x65	8	360x195	382028
127x87	4	360x195	382031
148x97	3	360x195	382033
165x115	4	360x195	382034
172x110	2	360x195	382036
200x142	2	360x195	382038
234x156	2	360x195	382039



BROODY HENS

Size mm	Nb.	Sheet mm	Code
80x60x70	6	275x175	382048
184x80x152	2	360x195	382047



2 CHICKS IN THEIR EGG

Size mm	Sheet mm	Code
110x75x68	275x175	382006



24 SMILEY EGGS
8 different models, 4g.

Size mm	Sheet mm	Code
32x22x11	275x135	380261



NEW!

HALF CRISTAL EGG
24 moulds, 5,5g.

Size mm	Sheet mm	Code
32x22x10	275x135	380120



NEW!

DIAMOND EGG
4 moulds for 2 complete eggs.

Size mm	Sheet mm	Code
70x116	275x175	382080



CHESTERFIEL HALF EGG
1 mould.

NEW!

Size mm	Sheet mm	Code
112x55x175	215x152	382040



GROOVED HALF EGGS

Size mm	Nb.	Sheet mm	Code
130x90	3	275x175	382027
156x106	2	275x175	382025



40 GROOVED HALF EGGS
5g.

Size mm	Sheet mm	Code
33x23x11	275x175	380118



6 HALF EGGS WITH RABBIT DECOR
80g.

Size mm	Sheet mm	Code
85x56x28	275x135	380224



CRACKLED HALF EGGS
Sheet 360x195mm.

Size mm	Nb.	Sheet mm	Code
55x40	14	360x195	382019
75x55	10	360x195	382021
88x65	8	360x195	382022
112x80	4	360x195	382023
137x92	3	360x195	382024

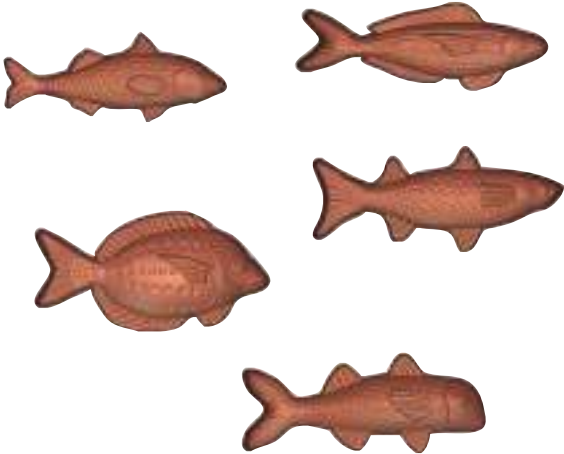


27 CRACKLED HALF EGGS

Size mm	Sheet mm	Code
36x24x15	275x135	382003



NEW!



SEAFOOD
21 assorted moulds. 2 g.

Size mm	Sheet mm	Code
45x20	275x175	380203

4 DOLPHINS

Size mm	Sheet mm	Code
70	275x175	380245



2 HALF SCALLOPS

Size mm	Sheet mm	Code
125x145	275x175	382009



24 SMALL HALF SCALLOPS
8g.

Size mm	Sheet mm	Code
36x35x13	275x205	380221



2 FISH

Size mm	Sheet mm	Code
176x105	275x175	382008



1 FISH

Size mm	Sheet mm	Code
240x75x40	275x175	382018



2 LOBSTERS

Size mm	Sheet mm	Code
154x47	275x175	380225



35 ASSORTED SEA CREATURES
4.5g.

Size mm	Sheet mm	Code
various	275x175	380201



35 ASSORTED SMALL FISHES
4g.

Size mm	Sheet mm	Code
various	275x175	380202



20 ASSORTED SEA CREATURES
6 to 9g.

Size mm	Sheet mm	Code
various	275x135	380200



STANDING SANTA CLAUS
2 moulds. 135g.

NEW!

Size mm	Sheet mm	Code
120x102	275x175	381015

STANDING SANTA CLAUS
2 moulds first side and 2 moulds reverse

NEW!

Size mm	Sheet mm	Code
130x51	275x175	381016



1 STANDING SANTA CLAUS

Size mm	Sheet mm	Code
140	275x175	381024



SNOWMEN
4 moulds for 2 complete shapes (2 front 2 verso).

NEW!

Size mm	Sheet mm	Code
62x85	275x175	381010



1 GOBLIN SANTA CLAUS

Size mm	Sheet mm	Code
120x78	275x175	381032



SAINT NICHOLAS

Size mm	Nb.	Sheet mm	Code
150	2	275x175	381020
210	1	275x175	381019



1 STANDING SANTA CLAUS
2 sizes.

Size mm	Sheet mm	Code
205	275x175	381025
305	360x195	381026



1 HALF CHRISTMAS TREE
260g.

Size mm	Sheet mm	Code
166x103x29	275x135	381013



1 SQUIRREL

Size mm	Sheet mm	Code
150x90	275x175	382010



1 COW

Size mm	Sheet mm	Code
150x120x50	275x175	382011



28 MINI CHISTMAS TREES
5 different models, 9g.

Size mm	Sheet mm	Code
31x22x22	275x175	380169



4 TURTLES

Size mm	Sheet mm	Code
115x80	275x175	382043



1 FROG

Size mm	Sheet mm	Code
120x90	275x175	382044



1 BOOT

Size mm	Sheet mm	Code
140x94	275x175	381006



2 CLOGS

Size mm	Sheet mm	Code
150x58	275x175	381012



18 CHRISTMAS SHAPE PRALINES
6g.

Size mm	Sheet mm	Code
various	275x135	381030



2 MUSHROOMS

Size mm	Sheet mm	Code
116x80	275x175	381009



24 CHAMPAGNE CORKS
14g.

Size mm	Sheet mm	Code
35x24x12	275x175	380101



40 SNOWMEN
4g.

Size mm	Sheet mm	Code
30x20	275x175	380213



WAVES
21 moulds. 7,5 g.

NEW!

Size mm	Sheet mm	Code
50x25x15		380188



SNAILS
24 moulds. 9,5 g.

NEW!

Size mm	Sheet mm	Code
24x25x18		380130



LETTER, FIGURE, & SYMBOL CUBES
12g.

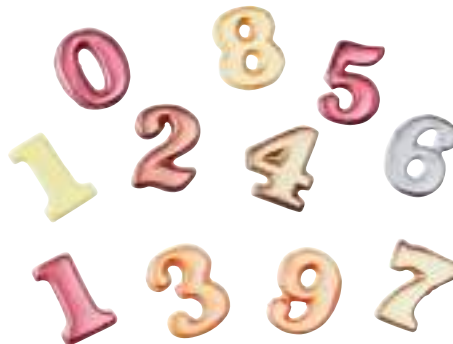
380115: letters A to M figures 1 to 5 + 6 symbols.
380117: letters N to Z figures 6 to 0 + 6 symbols.

Size mm	Sheet mm	Code
26x26x18	275x135	380115
26x26x18	275x135	380117



COFFEE BEANS
Sheet 275x135mm.

Size mm	Nb.	Weight g	Code
17x12x5	104	0.8	380211



10 FIGURES (0 TO 9)
Thermoformed PVC, 9g.

Size mm	Sheet mm	Code
45x40	240x185	383902



26 LETTERS (A TO Z)
5g.

Size mm	Sheet mm	Code
39x35x6	275x135	380156



21 LEAVES
5g.

Size mm	Sheet mm	Code
60x30x5	275x175	380228



10 ASSORTED DECOR FLOWERS
5g.

Size mm	Sheet mm	Code
Ø45x6	275x175	380243



8 WAVE PATTERN DISCS
15g.

Size mm	Sheet mm	Code
Ø68x5	275x135	380151





24 PODS
2 different shapes, 6.5g.

Size mm	Sheet mm	Code
50x23x13	275x205	383103



16 CHESS PAWNS
Various weights.

Size mm	Sheet mm	Code
various	275x135	380222



1 FORMULA ONE CAR
Molded parts to be stuck together.

Size mm	Sheet mm	Code
200x72	275x175	380248



9 GOLF BALLS
40g.

Size mm	Sheet mm	Code
Ø40	275x135	380140



40 MINI SOCCER BALLS
8g.

Size mm	Sheet mm	Code
Ø25	275x175	380220



1 BASKETBALL

Size mm	Sheet mm	Code
Ø220	260x260	380233



1 SOCCER BALL

Size mm	Sheet mm	Code
Ø120	190x120	381028



1 RUGBY BALL

Size mm	Sheet mm	Code
270x169	360x195	380236



1 SOCCER BOOT

Size mm	Sheet mm	Code
200	275x175	380229



12 ESKIMOS
2 different characters, 15g.

Size mm	Sheet mm	Code
60x29x9	275x135	381034



8 PENGUINS
2 different characters, 35g.

Size mm	Sheet mm	Code
60x41x12	275x135	381035



3 IGLOOS
128g.

Size mm	Sheet mm	Code
80x73x40	275x135	381033



10 SPOONS
8.55g.

Size mm	Sheet mm	Code
115x24	275x205	380146



7 ESPRESSO CUPS
To be combined with saucers 380254.

Size mm	Sheet mm	Code
Ø55x35	275x175	380255



3 COFFEE CUPS

Size mm	Sheet mm	Code
Ø71x34	275x135	380237



22 STICK DECORATIONS
3g.

Size mm	Sheet mm	Code
110x7	275x175	380186



10 GINGERBREAD MEN
11g.

Size mm	Sheet mm	Code
60x46x9	275x135	381029





CHAPTER 8

THE BAR



	Pages
SAFRAN PARIS CHAMPAGNE BUCKETS & STANDS	278
CHAMPAGNE BUCKETS, TABLE HOLDERS & STANDS	279 to 280
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JUICERS, ICE TOOLS & SIPHONS	285 to 287
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BAR TOOLS	290
BAR TRAYS	291
BAR ELECTRICAL APPLIANCES	292 to 293



PEWTER CHAMPAGNE BUCKET SOSSÖ

Size mm	Color	Btl	Code
Ø197x363	Shiny	1	184100
Ø197x363	Brushed	1	184101
Ø197x363	Orange	1	184102
Ø197x363	Gold	1	184103
Ø197x363	Red	1	184105
Ø197x363	Purple	1	184106
Ø197x363	Green	1	184108
Ø197x363	Pink	1	184109
Ø197x363	White	1	184110
Ø197x363	Black	1	184111



PEWTER CHAMPAGNE BUCKET VASSCÖ

Size mm	Btl	Code
Ø440x263	6	184121
Ø249x246	1	184122



PEWTER CHAMPAGNE BUCKET SÖ FLOWER

Size mm	Btl	Code
Ø440x730	3 Magnums	184123
Ø440x990	3 Magnums	184124
Ø270x920	1	184125



PEWTER CHAMPAGNE BUCKET SÖ HIGH

Size mm	Color	Btl	Code
Ø200x950	Wood	1	184126
Ø200x950	White	1	184127
Ø200x950	Black	1	184128

CHAMPAGNE BUCKETS & STANDS



ST/ST CHAMPAGNE BUCKET MIRROR FINISH "

Size mm	Btl	Code
350x205	4	020295



GALVANISED STEEL CHAMPAGNE BUCKET

Size mm	C.l	Code
580x362x250	25	020360



ST/ST WINE COOLER POLISH FINISH

Size mm	Btl	Code
160x190	1	466774



TABLE HOLDER FOR COOLER
recommended use with 020367, 020368, 020365.

Size mm	Btl	Code
165	1	520320



ST/ST CHAMPAGNE BUCKET

Size mm	Btl	Code
195x200	1	020367



CHAMPAGNE BUCKET STAND

Size mm	Code
260x670	020270





ACRYLIC BOTTLE COOLER
" DELTA "

Size mm	Btl	Code
Ø397x297	6	020339



ACRYLIC BOTTLE COOLER
" CLOVER LEAF "

Size mm	Btl	Code
Ø300x255	3	020320



ACRYLIC BOTTLE COOLER
" TULIP "

Size mm	Btl	Code
Ø200x260	1	020314



ACRYLIC BOTTLE COOLER " DELTA "

Size mm	Btl	Code
Ø173x270	1	020337



PMMA BOTTLE COOLER

Size mm	Btl	Code
Ø190x220	1	020298



COOLING BAG

Size mm	Btl	Color	Code
135x105x300	1	Clear	020291



Pulltex®
wine concepts for wine lovers

CORKSCREW WITH PULLTAPS

Size mm	Code
200	020078



CORKSCREW

Material	Code
Chromed steel	020075



BOTTLE OPENER ST/ST
Please order in multiple of 5 pcs.

Size mm	Code
100	020045



SOMMELIER CORKSCREW W/ FOIL CUTTER

Size mm	Code
150	020072



WAITER'S FRIEND W/ BOTTLE OPENER

Size mm	Code
140	250001



CHAMPAGNE STOPPER
Please order in multiple of 5 pcs.

Size mm	Code
Nickel	020115



VACUVIN WINE SAVER W/ STOPPERS

Type	Size mm	Code
Pump + 1 stopper	127x71x35	020087
2 spare stoppers		020089



UNIVERSAL STOPPER
Please order in multiple of 10 pcs.

Material	Code
1. Nickel plated & cork	020132
2. Plastic & cork	020133



CHAMPAGNE STOPPER W/ SPOUT

Size mm	Code
55 x 45 x 80	020118



POURERS AND MEASURES



NEW!

DOUBLE COCKTAIL MEASURE 3 & 5 CL

Size mm	Code
Ø57/57xH82	020213



BRASS POURERS

Please order in multiple of 12 pcs.

Type	Material	Code
1	Cap + natural cork	020575
2	Natural cork	020579
3	Plastic	020577



CHROMED STEEL POURER

Set of 6 pcs.

Type	Material	Code
1	Plastic	020571



SET OF 5 MEASURES

C.cl	Code
1cl ; 2cl ; 5cl ; 10cl ; 20cl	020392



MEASURING SPOONS ST/ST

C.ml	Code
2ml ; 3ml ; 5ml ; 15ml	072029



JIGGER 2CL/4CL ST/ST

Size mm	Code
Ø32x86	020195



?
SOAK AND RINSE
DOSER IN WARM
WATER (60 °C
MAX) ONCE A
WEEK OR EVERY
TIME BOTTLE IS
REPLACED.

PUSH BUTTON MEASURING POURER

C.cl	Code
2	020657
3	020661
4	020663



MEASURING POURER

Color	C.cl	Code
Clear	2	020594
Blue	3	020596
Green	4	020598
Black	5	020599



POURER CLEANING BRUSH ST/ST

Size mm	Code
165	020184

COCKTAIL UTENSILS



SHAKER COPPER

Size mm	C.I.	Code
Ø92 x 170	0.8	020191

Glass

Ø85 x 145	0.4	020175
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COCKTAIL SPOON FORK COPPER

Size mm	Code
300	020196



COPPER SPIRALE STRAINER

NEW!

Size mm	Code
Ø74x145	020114



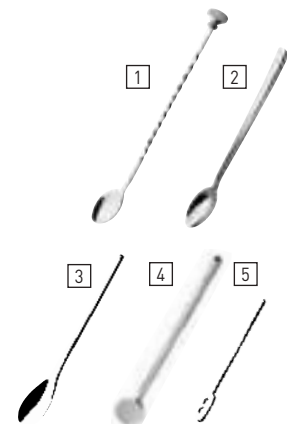
BOSTON SHAKER ST/ST W/ GLASS

Color	C.I.	Code
Mirror Finish	0.7	020185
Spare Glass	0.4	020175



COCKTAIL STRAINER ST/ST

Size mm	Code
150	020200



COCKTAIL SPOON & STIRRERS

Type	Size mm	Pack	Code
1	275	1	020198
2	195	12	060650
3	200	12	060651
4	195	12	060653
5	110	24	060668



COCKTAIL UTENSILS



GLASS RIMMING SET

Size mm	Code
200	020378



COCKTAIL STRAINER ST/ST

NEW!

Size mm	Code
Ø78	020218



COCKTAIL STRAINER ST/ST

NEW!

Size mm	Code
Ø75	020212



MORTAR

NEW!

Size mm	Code
Ø100x75	020005

COCKTAIL PESTLE

Type	Material	Code
40x180	Beech	400723
25x210	Polyethylene	020004
45x250	St/st foot	020007



BOSTON SHAKER ST/ST W/ GLASS
Colored silicone coating.

Color	C.l	Code
Black	0.7	020171
Red	0.7	020172
Blue	0.7	020173
Spare Glass	0.4	020175



COCKTAIL SHAKER ST/ST

Color	C.l	Code
Mirror Finish	0.5	020190
Mirror Finish	0.7	020192



MIXING GLASS W/ LIP
Please order in multiple of 6 pcs.

Size mm	C.l	Code
Ø96x190	0.9	020197

Libbey



GLASS MEASURING BEAKER
Please order in multiple of 6 pcs.

Size mm	C.l	Code
160.5	0.6	553295



WESTMARK

FRUIT PRESS LIMONA

Size mm	Code
240x115x70	072900



PROFESSIONAL JUICER

Size mm	Code
190x180x560	020277



MANUAL ICE CRUSHER

Size mm	Code
240x110x110	020170



ST/ST LEMON PRESS & JUICER

Type	Size mm	Code
1	80x70	020281
2	153x116x68	020280



ICE SPOON - SCOOP

Material	C.cl	Code
St/steel	150	116225



ICE BUCKET
ABS body, st/st grate.

Size mm	C.l	Code
200x210	2.5	020207
250x210	4	020209



ICE TONG
Set of 1 or 2pcs.

Size mm	Material	Set of	Code
180	1- St/st	1pc	020216
180	2 - Acrylic	2pcs	970165





SIPHON

Size mm	C l	Code
Ø103x321	1	020155
	Box of 10 capsules	020165



RETRO SIPHON

C l	Code
1	020151



CREAM PROFI WHIP+

Size mm	C.l	Code
Ø96x292	0.5	044176
Ø94x355	1	044178



NEW!

Size mm	Qty p/box	Code
Box of bulbs N20	10	044181
Box of bulbs N20	24	044184
Box of bulbs N20	50	044186

Stage the service of the cold infused coffee with a foamy waterfall effect



iSi Nitro Whip manual for the Nitro Cold Brew.



NITRO WHIP CAPSULES

	C g	Code
Box of 16 capsules	2.4	020159



RECIPE:

- Grind the coffee roughly
- Add 1 dose of coffee to 5 doses of water
- Pour the grounded coffee in the paper filter 120341.
- Cover with water in the stockpot 694324.
- Let infuse in the refrigerator for 18h to 20h.

The coffee will not be bitter.

NITRO WHIP

Size mm	C l	Code
Ø90x350	1	020153



BAR DISPENSERS & CONTAINERS



6 COMPARTMENT DISPENSER

With lid.

Size mm	Compo	Code
500x160x95	6	511506



CHILLED CONDIBOX

St/st with lid & eutectic block.



Size mm	Compo	Pans	Code
500x200x146	5	St/st	511510
500x200x146	5	Cristal	511508
Spare eutectic block			511512



PITCHER

Set of 3pcs (same size).

Size mm	C.l	Code
Ø79x125	25	920404
Ø97x152	50	920405
Ø128x199	130	920406



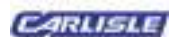
SQUEEZE DISPENSER



Color	C.cl	Code
Clear	23	116378
Yellow	23	116379
Red	23	116380
Clear	35	116382
Yellow	35	116383
Red	35	116384
Clear	70	116386
Yellow	70	116387
Red	70	116388



POURING BOTTLE



C.cl	Pack	Code
95	12	116404
190	6	116406



BAR ORGANIZER

Size mm	Code
241x146x108	020379



BLACK SHELF LINER ROLL

Size mm	Code
610x3000	020342



ANTI-SLIP BAR MAT

Size mm	Code
300x150	020000
450x305	020001
600x85	020002

BAR ACCESSORIES



ZINC BUCKET

Size mm	C.I.	Code
Ø105x100	0.5	573781
Ø140x120	1.2	573782



ST/ST BUCKET

Size mm	C.I.	Code
Ø125x125	0.75	573788



ST/ST SPOON HOLDER

Size mm	Code
Ø98(80)x85	020265



MARBLE ORDER SPIKE

Size mm	Code
65x65	160590



ST/ST FRUIT BASKET

Size mm	Code
Ø215x205	020275



BRUSH AND SWING DUSTPAN SET

Size mm	Code
940	150552



NYLON GLASS BRUSHES

Size mm	Code
175	020340



WALL MOUNTED BOTTLE SHELF

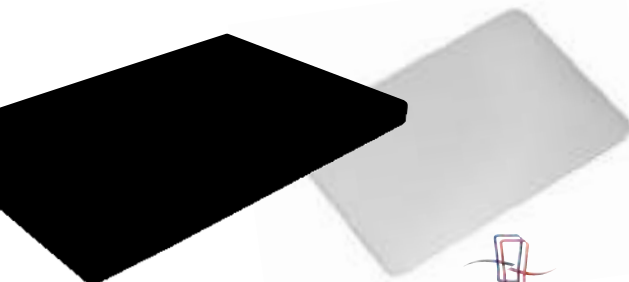
Size mm	Code
650x105x110	846007





BARTENDER'S PINCERS

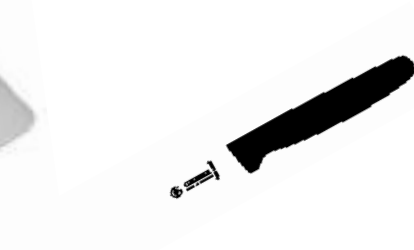
Size mm		Code
145x10	1	652012
200x25	2	652021
300x12	3	652013
350x40	4	652022



CUTTING BOARD



Size mm	Color	Code
250x160x15	Black	130090
370x210x15	White	130010
530x325x20	Black	270221



BAR KNIFE



Size mm	Code
110	182148



ZESTER - STRIPPER



Size mm	Code
150	120910



PROFESSIONAL PEELERS

Size mm	Code
Y shape 110x65	090384



ROUND APPLE BALLER Ø25MM

Size mm	Code
180	121007



ST/ST STRIPPER

Size mm	Type	Code
140	Right-handed	120904



PROFESSIONAL PEELERS

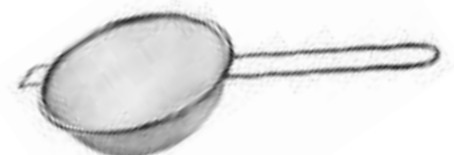
Size mm	Code
215	120901



NUT CRACKERS

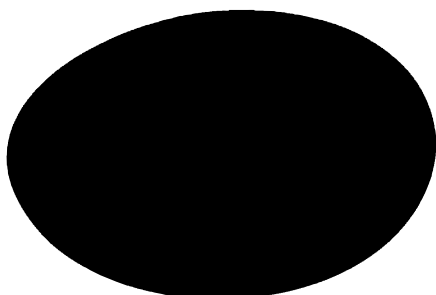


Size mm	Code
150	062095



ST/ST MESH STRAINER

Size mm	Mesh mm	Code
Ø70x95	0.5	020420
Ø100x110	0.5	020422



ROUND NON-SLIP "LIMO" TRAY
Polypropylene.

Size mm	Code
Ø360	401663
Ø410	401664



OVAL BLACK TRAY
Polypropylene.

Size mm	Code
680x560	991153



ST/ST UNIVERSAL TRAY

Size mm	Code
Ø400	713640



"BLACKLINE" NON-SLIP TRAY
Polypropylene.

Size mm	Code
420x300	062937
630x390	062939



"LIMO" TRAY
Composite Material, teak-look finish.

Size mm	Code
Ø360	061982
Ø450	061984
600x400	061986



TRAY STAND
Wooden risers, nylon straps.

Size mm	Code
430x375x810	062187





BAR BLENDER #33
230V - 600W - 50/60Hz



Size mm	C.l	Code
Ø180x420	1.25	120075
Clear spare bowl 1.25l		212006



HEAVY DUTY BLENDER #37
230V - 1200W - 50/60Hz



Size mm	C.l	Code
303x220x566	2	186207
Spare bowl st/st 2L		212022



HEAVY DUTY BLENDER #37
230V - 1200W - 50/60Hz



Size mm	C.l	Code
303x220x566	4	212050
Spare bowl st/st 4L		212014



DRINK MIXER #54
With 2 bowls & agitators
230V - 230W - 50/60Hz



Size mm	C.l	Code
182x186x530	0.675	186202



BRUSHLESS BLENDER #62
230V - 1000W - 50/60Hz



Size mm	C.l	Code
200x247x440	2.4	186205



HAND BLENDER M140
230V - 140W - 50/60Hz



Size mm	Tube mm	Code
360	140	210355



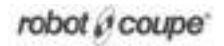
CITRUS JUICER CLASSIC #11
230V - 130W - 50/60Hz

Size mm	Cap. U/h	Code
200x300x350	30	120030



CENTRIFUGAL JUICE EXTRACTOR #50
230V - 800W - 50/60Hz

Size mm	Code
260x470x450	210352



CENTRIFUGAL JUICE EXTRACTOR J80 ULTRA
230V - 700W - 50Hz

Size mm	Code
420x235x505	210351



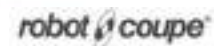
LEVER JUICER EVOLUTION #70
230V - 300W - 50/60Hz

Size mm	Code
400x240x490	212031



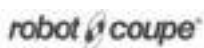
CENTRIFUGAL JUICE EXTRACTOR MIRACLE EDITION #68
230V - 1300W - 50/60Hz

Size mm	Code
562x330x606	210353



CENTRIFUGAL JUICE EXTRACTOR J100 ULTRA
230V - 1000W - 50Hz

Size mm	Code
235x538x596	210354



STICK BLENDER MICROMIX
230V - 220W - 50Hz
Supplied with a 2nd blade "Aeromix" for emulsions

Size mm	L tube mm	Code
430	165	186905



ICE CRUSHER #53
230V - 130W - 50/60Hz
CAPACITY kg : 1.2

Size mm	Code
236x353x474	186201



ICE SHAVER WITH LEVER #9
230V - 600W - 50/60Hz
CAPACITY kg : 0.8

Size mm	Code
250x420x350	121095





EXIT

Assorted Appetizers
Assorted Tarts



CHAPTER 9 THE BUFFET

	Pages
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FRILICH BUFFET DISPLAY	310 to 317
BOURGEAT SATINE BUFFET DISPLAY	318 to 319
HEATING LAMPS & CARVING STATIONS	320
ACCESSORIES	321
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EVOLUTION STAND 2 TRAYS
Stainless steel. Sold without the cover and the plates.

Size mm	Code
645x180	184200



BELUGA BASKET BASIS
Mendong base 160x160mm.

Size mm	Code
380x380x55	184225
300x300x55	184226



BLACK COVER
Mendong.

Size mm	Code
360x360x240	184287



BREAD BOARD
Paperstone.

Size mm	Code
400x250	184227



PURE FRENCH BAGUETTE HOLDER
Porcelain.

Size mm	Code
175x75x250	184228



BELUGA ARHUM BASKET
Mendong.

Size mm	Code
Ø320x115	184229



BASIS ADAPTOR EVOLUTION

Size mm	Code
160x160	184213



CLASSIC EVOLUTION STAND
Solid surface.

Size mm	Order by	Code
170x170x30	2	184210
170x170x60		184211
170x170x90		184212



CRYSTAL PLATTER

Glass. Sold without the stand and the basket.

Size mm	Type	Code
Ø275	Round	184265
Ø250	Bowl	184268



GLASS JAR WITH LID
Glass.

Size mm	Code
Ø115x240	184216



PURE MAT TRAY
Porcelain.

Size mm	Order by	Code
240x80x10	6	184234



BELUGA TRAY
Mendong.

Size mm	Color	Code
450x140x30	Mendong	184232
435x125	Paperstone	184233



EVOLUTION STAND 3 TRAYS
Stainless steel. Sold without the plates.

Size mm	Code
645x180	184201



EVOLUTION STAND
Solid surface.

Size mm	Code
170x170x50	184222



EVOLUTION COLD PAN
Solid surface.

Size mm	Code
250x250x47	184202



CLASSIC EVOLUTION STAND
Solid surface.

Size mm	Code
170x170x30	184210
170x170x60	184211
170x170x90	184212

Round basis adaptor evolution 160x160 mm 184213



EVOLUTION TRAY
Solid surface.

Size mm	Code
250x250x12	184235



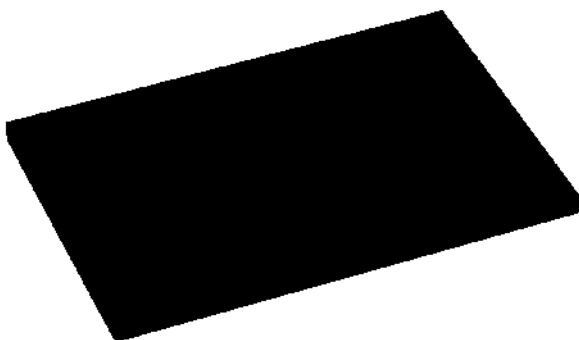
PEARL BOWL
Glass.

Size mm	Order by	Code
Ø160	10	184236
Ø200	2	184237
Ø320	2	184238



PEARL PLATTER
Glass.

Size mm	Order by	Code
275x275	2	184239



BREAD BOARD
Paperstone.

Size mm	Code
400x250	184227



CHEESE TRAY WITH COVER
Granit.

Size mm	Code
Ø380	184244



CLASSIC EVOLUTION STAND
Solid surface.

Size mm	Code
170x170x30	184210
170x170x60	184211
170x170x90	184212



3 HOLES EVOLUTION STAND
Solid surface.

Size mm	Code
Ø125 / 495x193x52	184380



BLACK NATURE BOWL
Glass.

Size mm	Order by	Code
Ø160	10	184290



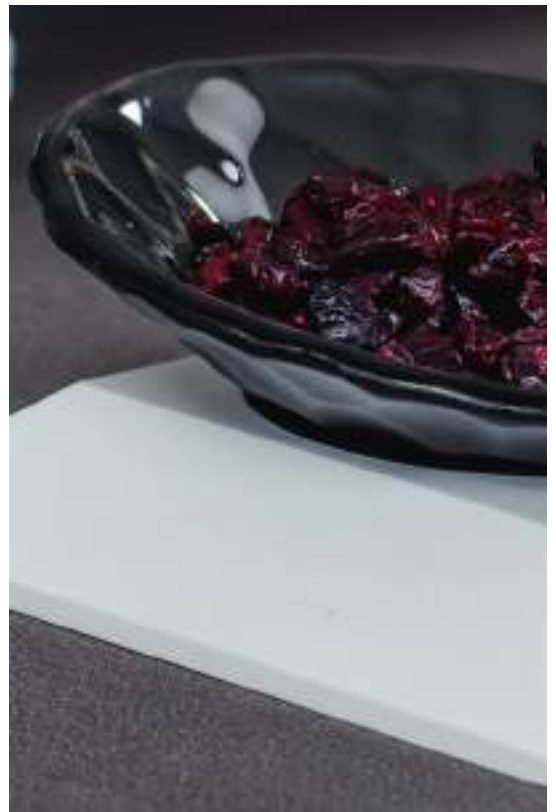
GLASS JAR WITH LID
Glass.

Size mm	Code
Ø115x240	184216



DOUBLE SIDED BOTTLE
Glass.

C.l	Order by	Code
0.75	9	184245





REFRIGERATE
COMPARTMENT



ADJUSTABLE SPHERES



PRESTIGE STAND
Adjustable spheres. Pewter.

Size mm	Code
300x300x230	184246
370x370x300	184247

SPHERE STAND SMALL
Adjustable spheres. Stainless steel.

Size mm	Code
200x200x150	184249

SPHERE STAND LARGE
Adjustable spheres. Stainless steel.

Size mm	Code
300x300x230	184254
370x370x300	184255



3 GLASSES JUG STAND
Prestige. Pewter.

Size mm	Code
670x260x220	184248



3 GLASSES JUG STAND
Stainless steel.

Size mm	Code
515x205x240	184205



YOGHURT STAND
Stainless steel.

Size mm	Code
300x300x240	184204



CLASSIC STAND LARGE
Grege solid surface. Sold without the platter.

Size mm	Code
170x170x170	184223
170x170x230	184209



CLASSIC STAND LARGE
Grege solid surface. Sold without the platter.

Size mm	Code
170x170x170	184206
170x170x230	184208



OPEN BASKET
Grege solid surface. Sold without the stand.

Size mm	Type	Code
Ø440x40	Round	184256
440x440x40	Square	184257



Stand code: 184223

SQUARE ADAPTATOR
Stainless steel.

Size mm	Code
165x165	184283



Stand code: 184223

SQUARE ADAPTATOR
Stainless steel.

Size mm	Code
Ø125	184284



BASKET
White solid surface sold without the stand.

Size mm	Type	Code
Ø440x40	Round	184258
440x440x40	Square	184259



BROWN RESIN TRAY
Insert 260, sold without the stand.

Size mm	Order by	Code
250x250	4	184281

Round basis adaptor 160x160mm 184282

BASKET LOFT

Size mm	Code
375x375x50	184339

BASKET

Size mm	Order by	Code
Ø350x80	2	184336

PLATTER PAPERSTONE

Size mm	Code
290x290	184285

PLATTER PAPERSTONE

Size mm	Code
Ø300	184286



BLACK COVER

Size mm	Code
360x360x240	184340

BLACK COVER

Size mm	Code
Ø330x220	184288

PLATTER
White solid surface sold without the stand.

Size mm	Code
700x200	184214
900x200	184224

STANDS AND JARS



5 HOLES EVOLUTION STAND
Solid surface, height 5.2cm.

Size mm	Color	Code
785x193x52	White	184386
785x193x52	Brown	184387
785x193x52	Grege	184388



5 HOLES EVOLUTION STAND
Solid surface, height 8.2cm.

Size mm	Color	Code
785x193x82	White	184389
785x193x82	Brown	184390
785x193x82	Grege	184391



3 HOLES EVOLUTION STAND
Solid surface, height 5.2cm Ø125cm.

Size mm	Color	Code
495x193x52	White	184380
495x193x52	Brown	184381
495x193x52	Grege	184382



3 HOLES EVOLUTION STAND
Solid surface, height 8.2cm Ø125cm.

Size mm	Color	Code
495x193x82	White	184383
495x193x82	Brown	184384
495x193x82	Grege	184385



ROUND ADAPTOR EVOLUTION
Solid surface.

Size mm	Color	Order by	Code
Ø125	White	3	184218
Ø125	Brown	3	184392
Ø125	Grege	3	184393



JAR WITH LID
Glass, height 9cm. Adaptor needed.

Size mm	Order by	Code
Ø80x90	6	184219



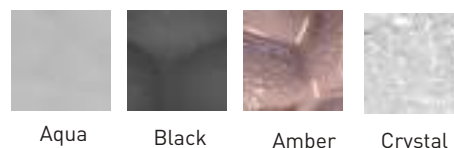
JAR WITH LID
Glass, height 13.7cm. Adaptor needed.

Size mm	Order by	Code
Ø80x137	6	184220



JAR WITH LID
Glass, height 24cm. Adaptor needed.

Size mm	Code
Ø115x240	184216



Aqua Black Amber Crystal



NATURE BOWL

Order by 2 pieces.



Size mm	Code aqua	Code black	Code amber
Ø160	184310*	184290*	184270*
Ø200	184311	184291	184271
Ø250	184312	184292	184272
Ø320	184313	184293	184273

*Order by 10 pieces

NATURE BOWL

Order by 2 pieces.



Size mm	Code aqua	Code black	Code amber
250x250	184314	184294	184274
300x300	184315	184295	184275

NATURE SQUARE PLATTER



Size mm	Code aqua	Code black	Code amber	Order by
115x115	184304	184305	184306	10
160x160	-	184298	-	10
230x230	184318	184299	184277	2
280x280	184319	184300	184278	5
320x320	184320	184221	184279	2
400x400	184321	184302	184280	2
500x500	184322	-	-	-



NATURE SMALL ROUND PLATTER

Order by 10 pieces.



Size mm	Code aqua	Code black	Code amber
Ø115	184307	184308	184309

NATURE RECTANGULAR PLATTER



Size mm	Code aqua	Code black	Code amber	Code crystal
435x125	184316*	184296*	184276	184264

*Order by 2 pieces

CRYSTAL PLATTER

Size mm	Code
Ø275	184265



CRYSTAL SMALL BOWL

Size mm	Order by	Code
Ø160	6	184266
Ø190	6	184267

CRYSTAL BOWL

Size mm	Code
Ø250	184268
Ø300	184269

CRYSTAL PLATTER

Size mm	Code
230x230	184260
275x275	184261
320x320	184262
400x400	184263

BASKETS AND TRAYS



Beluga Grey loft Loft



ARHUM BASKET



Size mm	Color	Code
Ø320x115	Beluga	184329
Ø320x115	Grey loft	184397
Ø320x115	Loft	184331



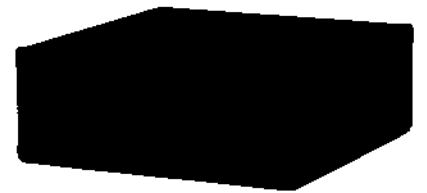
BLACK ROUND COVER

Size mm	Code
Ø330x220	184288
Ø360x250	184394



BLACK SQUARE COVER

Size mm	Code
360x360x240	184340



BASKET



Size mm	Color	Code
160x160x60	Beluga	184398
160x160x60	Grey loft	184399



LOFT ROUND BASKET

Size mm	Code
Ø400x140	184335



LOFT ROUND BASKET

Size mm	Code
Ø350x80	184336



LOFT ROUND BASKET

Size mm	Code
Ø180x60	184330



BASKET



Size mm	Color	Code
160x160x100	Beluga	184400
160x160x100	Grey loft	184401
160x160x100	Loft	184332
250x160x100	Loft	184333



SQUARE BASKET



Size mm	Color	Code
300x300x30	Beluga	184403
300x300x30	Grey loft	184405



TRAY



Size mm	Color	Code
450x140x30	Beluga	184232
450x140x30	Grey loft	184402
450x140x30	Loft	184334



SQUARE BASKET WITH BASIS
Base: 160x160mm.



Size mm	Color	Code
300x300x55	Beluga	184226
300x300x55	Grey loft	184406
380x380x55	Beluga	184225
380x380x55	Grey loft	184407



ROUND BASKET WITH BASIS
Base: Ø12.



Size mm	Color	Code
Ø350x55	Beluga	184409
Ø350x55	Grey loft	184410
Ø380x55	Beluga	184411
Ø380x55	Grey loft	184412



LOFT BASKET

Size mm	Code
375x375x50	184339





BEVERAGE-SET BARREL CLASSIC NATUR'

Size mm	C.l	Code
230x315x470	5	188366



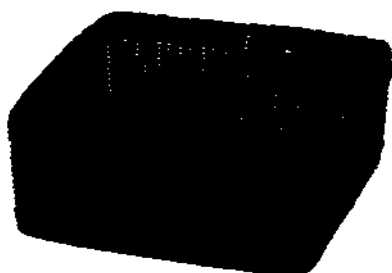
BEVERAGE-SET BARREL CLASSIC NATUR'

Size mm	C.l	Code
330x230x525	8	188367



BASKET

Size mm	Color	Code
305x305x120	Beige	188442



BASKET

Size mm	Color	Code
305x305x120	Grey	188427



BEVERAGE-SET GLASSES

Size mm	Code
206x206x155	188368



BEVERAGE-SET BOTTLES

Size mm	Code
306x306x195	188370



FRUIT STATION NATUR'

Size mm	Code
750x330x330	188371



DISPLAY SYSTEM CUBE NATURE

Size mm	Code
250x250x230	188398

NEW!



TIMBER VINTAGE 23X23

Size mm	Type	Color	Code
228x228x105	Stand M	Red	188410
228x228x170	Stand L	Red	188409
228x228x105	Stand M	Nature	188401
228x228x170	Stand L	Nature	188402
Ø230x27	Rd plate	Blue	188380
Ø230x27	Rd plate	Caramel	188399
Ø197x129	Cover	Transp.	188383
Decoration anthracite frame			188381
Cooling cushion round 160x160			188382



DISPLAY SYSTEM OBLONG 'NATURE'
Possibility to have a plate on the top.

	Size mm	Code
Display	280x480x165	188390
Blue plate	GN 1/3	188397
Grey plate	GN 1/3	188388
Caramel plate	GN 1/3	188389



NEW!



ELEGANCE TRAY GN

Size mm	Code
580x375x35	188961



JUICE - MILK DISPENSER ST/ST

Material	C. l	Code
Clear	2.5	188109
Spare clear container	2.5	188113
Frosted	2.5	188670
Spare frosted container	2.5	188979
Milk can	3	188101
Spare milk can	3	188103



JUICE - MILK DISPENSER ST/ST

Material	C. l	Code
Clear	5	188111
Spare clear container	5	188115
Frosted	5	188672
Spare frosted container	5	188937
Milk can	5	188105
Spare milk can	5	188103



AKTIV JUICE - MILK DISPENSER ST/ST
With electrical cooling system.
230V - 65W - 50/60Hz.

Material	C. l	Code
Clear	5	188490
Frosted	5	188698
Milk can	5	188492
Optional stirring kit st/st		188423



JUICE - MILK DISPENSER GOLD

Material	C. l	Code
Clear	2.5	188110
Spare clear container	2.5	188114
Frosted	2.5	188671
Spare frosted container	2.5	188675
Milk can	3	188102
Spare milk can	3	188104



JUICE - MILK DISPENSER GOLD

Material	C. l	Code
Clear	5	188112
Spare clear container	5	188116
Frosted	5	188673
Spare frosted container	5	188677
Milk can	5	188106
Spare milk can	5	188108



AKTIV JUICE - MILK DISPENSER GOLD
With electrical cooling system.
230V - 65W - 50/60Hz.

Material	C. l	Code
Clear	5	188491
Frosted	5	188699
Milk can	5	188493
Optional stirring kit st/st		188423



ALL MODELS HAVE A BASE WITH PORCELAIN PLATE/BOWL, INCLUDING COOLONG SYSTEM WITH INSULATED INSERT AND COOLING CUSHION



SOAPSTONE BASE

Size mm	Code
Ø410x70	188324
Hinged hood system	188325



Size mm	Code
Ø410x70	188328
Hinged hood system	188325



Size mm	Code
Ø410x70	188330
Hinged hood system	188325



SOAPSTONE BASE

Size mm	C.l	Code
Ø310x142	3	188326
Hinged hood system		188327



Size mm	C.l	Code
Ø310x145	3	188329
Hinged hood system		188327



Size mm	C.l	Code
Ø310x145	3	188331
Hinged hood system		188327



ACE OF VASE JUICE DISPENSER "DUO"

Plastic containers (Tritan) with stainless steel faucets, stainless steel lids for crushed ice or fruit decoration, wooden stand (multiplex) with surface in brushed metal look, ice inserts and cooling packs.

Size mm	Code
820x530x320	188445



ACE OF VASE JUICE DISPENSER "UNO"

Plastic container (Tritan) with stainless steel faucet, stainless steel lid for crushed ice or fruit decoration, wooden stand (multiplex) with surface in brushed metal look, ice insert-sand cooling pack.

Size mm	Code
820x330x320	188446



BOX BREAD "LARGO"

Wooden box made of Oak wood, plastic drawer with stainless steel knob.

Size mm	Code
155x360x380	188448



BOX BREAD "SLENDER"

Wooden box made of Oak wood, plastic drawer with stainless steel knob.

Size mm	Code
185x180x380	188458



BOX BITS AND PIECES "LARGO"

Wooden box made of Oak wood, plastic drawer with stainless steel knob.

Size mm	Code
80x185x200	188462



BOX BITS AND PIECES "SLENDER"

Wooden box made of Oak wood, plastic drawer with stainless steel knob.

Size mm	Code
80x95x200	188464





FRESHNESS PLATE COOL
With deep porcelain plate and cover hood.

Size mm	St/st code	Gold code
Ø230	188231	188232



FRESHNESS BOWL COOL
With porcelain bowl.

Size mm	St/st code	Gold code
Ø280	188709	188710
Ø310	188711	188712



HOOD WITH HOLDER FOR BOWL
Transparent plastic hood, st/st holder.

Size mm	St/st code	Gold code
Ø280	188725	188726
Ø310	188727	188728



FRESHNESS PLATE COOL
With deep porcelain plate.

Size mm	St/st code	Gold code
Ø300	188686	188689
Ø400	188694	188695



SPARE PORCELAIN INSERTS
For round freshness plate & bowls.

Type	Size mm	St/st code
Deep plate	Ø230	188350
Plate	Ø300	188351
Plate	Ø400	188352
Bowl	Ø280	188951
Bowl	Ø310	188722



OPTIONAL COVER HOODS
For round freshness plate.

Type	Fits	St/st code	Gold code
1	Ø300	188690	188691
2	Ø400	188945	188697
3	370x420x390	188200	-
3	470x420x390	188201	-



FRESHNESS PLATE COOL
With porcelain insert GN1/1.

Size mm	St/st code	Gold code
GN1/1	188732	188733



SPARE PORCELAIN INSERTS
For GN1/1 freshness plates.

Size mm	Code	Type
GN1/1	188717	Plate
GN1/2	188718	Plate
GN2/3	188719	Plate
GN1/3	188720	Plate



OPTIONAL COVER HOODS
For GN1/1 freshness plate.

Type	Fits	St/st code	Gold code
1	GN1/1	188942	188734
2	GN1/1	188202	-



JAM BAR

Pots 0.4l	St/st code	Gold code
2	188760	188761
3	188762	188763
Spare pot	188764	188764
Adaptor ring	188765	188766



JAM BAR

Pots 0.6l	St/st code	Gold code
2	188221	188222
3	188223	188224
4	188225	188226
Spare pot+lid	188229	188230



JAM CAROUSEL

Pots 0.6l	St/st code	Gold code
5	188197	188198



HONEY DISPENSER

C.kg	St/st code	Gold code
1	188173	188174



BOWL HOLDER
With 30 glass bowls Ø60mm.

C.kg	St/st code	Gold code
1	188175	188176



CEREAL FLUTES

flutes 1.5l	St/st code	Gold code
2	188141	188142
3	188139	188140
4	188137	188138
Spare pot+lid	188143	188144



BOWL BAR NATURAL BEECH L

Size mm	C.l	Code
750x250x375	3x3.5	188431
Spare bowl 3.5l		188264
Spare lid for bowl 3.5l		188744



BOWL BAR NATURAL BEECH M

Size mm	C.l	Code
600x190x285	3x1.5	188432
Spare bowl 1.5l		188262
Spare lid for bowl 1.5l		188743



BOWL BAR NATURAL BEECH S

Size mm	C.l	Code
450x125x210	3x0.5	188434
Spare bowl 0.5l		188260
Spare lid for bowl 0.5l		188742



BUFFET STAND L NATURAL BEECH

Size mm	Code	
250x250x270	188443	
250x250x300	188444	
Spare porcelain dish 2l + lid		188561



BUFFET STAND L NATURAL BEECH

Size mm	Code
210x220x220	188435
165x220x220	188436
120x220x220	188438



LABEL HOLDER

Type	Code
1	188562
2	188563
3	188564
4	188440



NEW ON/OFF SWITCH



HOT PLATE
230V - 385W - 50/60Hz.

Size mm	Max. load kg	Code
600x400x52	10	870840



HOT PLATE
230V - 645W - 50/60Hz.

Size mm	Max. load kg	Code
600x600x52	20	870860



REMOVABLE HEATING LAMP
Infra-red, 230V - 600W - 50/60Hz.

Size mm	Code
560x330x510	870990



COLD PLATE
With one - 12°C eutectic bloc GN1/1.

Size mm	Max. load kg	Code
600x400x65	10	870820



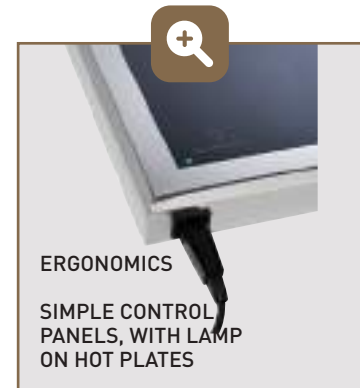
COLD PLATE WITH ROLL TOP LID
With one - 12°C eutectic bloc GN1/1.

Size mm	Max. load kg	Code
600x400x255	10	870830



ROLL TOP LID

Size mm	Code
540x335x190	870731



Bourgeat Satine Buffet line has been designed for high end hot & cold buffet display.

These products conform to the temperature holding legislation : above 63°C for hot dishes, and below 10°C for a minimum of 2 hours for cold dishes.



HEATED CARVING STATION
230V - 1100W - 50/60Hz.

Size mm	Plate Type	Code
590x415x470	Standard	870851
590x415x470	Spiked	870861



SPARE CARVING TRAY
Anodized aluminum.

Size mm	Plate Type	Code
536x330x11	Standard	870855
536x330x25	Spiked	870857



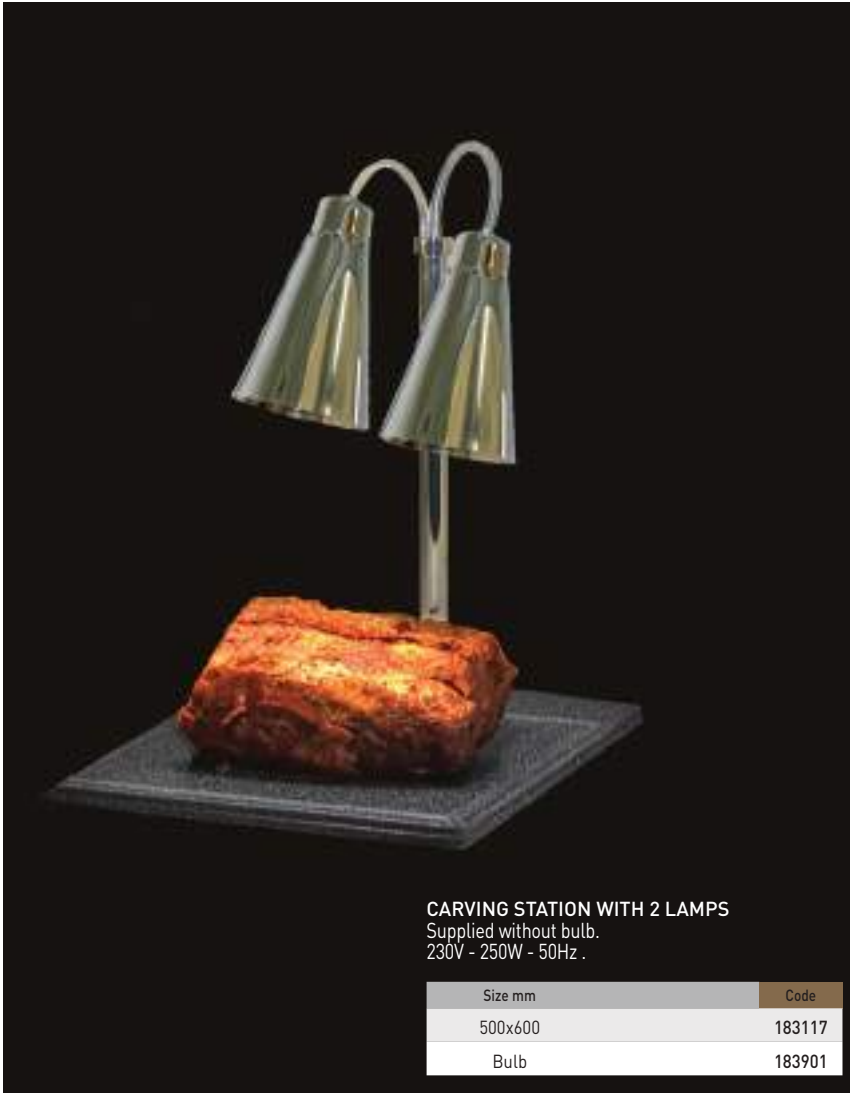
GRAVY CONTAINER HOLDER
With 2 GN1/9 st/st containers.

Size mm	Code
415x150x86	870870



SERVING UTENSILS HOLDER
With a slate plate.

Size mm	Code
415x150x86	870872



CARVING STATION WITH 2 LAMPS
 Supplied without bulb.
 230V - 250W - 50Hz .

Size mm	Code
500x600	183117
Bulb	183901



HEATING LAMP
 Supplied without bulb
 230V - 250W - 50Hz.

Base Size mm	Code
Free standing	183107
Bulb	- 183901



CARVING STATION WITH 2 LAMPS
 Supplied without bulb.
 230V - 500W - 50Hz.

Size mm	Code
910x500	183109
Bulb	- 183901



CARVING STATION WITH 2 LAMPS
 Supplied without bulb.
 230V - 500W - 50Hz.

Size mm	Code
500x600	183108
Bulb	- 183901



CARVING STATION WITH 1 LAMP
 Supplied without bulb.
 230V - 250W - 50Hz.

Size mm	Code
500x600	183110
Bulb	- 183901



Plasticized fabric
Sponge cleaning, under water, 40 °C washing machine.
Very convenient to handle in dining rooms.



SPOON HOLDER

Size mm	Code
197x104x38	052941



REVOL



1.

2.

3.

BREAD BASKET
Set of 3 pieces.

Size mm	Size mm	Code
1. Blue jean-grey	150 x190	573524
2. Blue-orange	150 x190	573520
3. Beige jean-grey	150 x190	573522



AMUSE SPOON

Please order in multiples of 12pcs.

Size mm	Code
105	051291





SAUCEPAN
Bronze handle.

Ø mm	C. l	Code
140	1.2	034004
160	1.8	034005
180	2.5	034006
200	3.4	034007



SAUCEPAN
Bronze handle.

Ø mm	C. l	Code
200	1.8	034010
240	3	034011



LID
Bronze handle.

Ø mm	Code
140	034062
160	034063
180	034064
200	034065



FRYING PAN
Bronze handle.

Ø mm	Code
200	034014
260	034016



OVAL FRYING PAN
Bronze handle.

Size mm	Code
300x200	034018
350x230	034019



WOK
Bronze handle.

Ø mm	C. l	Code
300	2.5	034078



ROUND & OVAL POTS WITH LID
Bronze handle.

Ø mm	C. l	Type	Code
200	3.4	Round	034022



ROUND GRATIN
Bronze handle.

Ø mm	C. l	Code
200	0.7	034017
260	1.5	034025
320	2.38	031037



OVAL GRATIN
Bronze handle.

Ø mm	C. l	Code
300x200	1.5	034050
350x230	2.2	034051



SAUTE PAN
Bronze handle / St/st handle.

Ø mm	Material	C. l	Code
70	Copper	0.2	187803
70	St/st	0.2	187813



SAUCEPAN W/ POURING EDGE
Bronze handle / St/st handle.

Ø mm	Material	C. l	Code
50	Copper	0.1	187807
50	St/st	0.1	187817



SAUCEPAN
Bronze handle / St/st handle.

Ø mm	Material	C. l	Code
70	Copper	0.2	187801
90	Copper	0.3	187806
90	St/st	0.3	187811



FLARED SAUTE PAN
Bronze handle / St/st handle.

Ø mm	Material	Code
90	Copper	187802
90	St/st	187812



FRYING PAN
Bronze handle / St/st handle.

Ø mm	Material	Code
120	Copper	187805
120	St/st	187815



CASSEROLE WITH LID
Bronze handle / St/st handle.

Ø mm	Material	C. l	Code
90	Copper	0.3	187804
90	St/st	0.3	187814



ROASTER W/ HANDLES
Cast st/st handles.

Size mm	C. l	Code
180x140x47	Copper	187809
180x140x47	St/st	187819



MINI POT
Brass handles.

Ø mm	Material	C. l	Code
90	Copper	0.28	034101
120	Copper	0.7	034103
90	St/st	0.28	034111
120	St/st	0.7	034113





GASTRON WHITE GN INSERT
Please order in multiples of 2 or 3pcs.

Size mm	GN	Order by	Code
65	1/1	2	051750
65	1/2	3	051752
65	1/3	3	051754
65	1/4	3	051756



GASTRON BLACK GN INSERT
Please order in multiples of 2 or 3pcs.

Size mm	GN	Order by	Code
65	1/1	2	051747
65	1/2	3	051745
65	1/3	3	051742



GASTRON RED GN INSERT
Please order in multiples of 2 or 3pcs.

Size mm	GN	Order by	Code
65	1/1	2	051738
65	1/2	3	051744
65	1/3	3	051808



GASTRON WHITE TART PLATE

Ø mm	Code
330	051770



GASTRON BLACK TART PLATE

Ø mm	Code
330	425027



Ø mm	Code
330	071235



GASTRON POT
Please order in multiples of 2pcs.

Size mm	Color	Code
Ø130x140	White	051812
Ø130x140	Red	422185



STONEWARE GN CONTAINER
Please order in multiples of 3pcs.

Color	Size mm	GN	Code
Nougat	65	1/2	071281
Pepper	65	1/2	071282
Pepper	65	1/3	071286
Granny	65	1/3	071287



STONEWARE SALAD BOWL
Please order in multiples of 2 or 4pcs.

Color	Size mm	C. l	Order by	Code
Nougat	Ø240x90	2.5	4	071297
Pepper	Ø240x90	2.5	4	071298

BUFFET SERVING UTENSILS



**EXOGLASS
SERVING SPOON**



Size mm	Type	Color	Code
300	Plain	Anthracite grey	650198
300	Plain	Lime green	650190
300	Perforated	Anthracite grey	650200
300	Perforated	Lime green	650192



**EXOGLASS
SERVING TONGS**



Size mm	Color	Code
250	Anthracite grey	650202
250	Lime green	650194
170	Anthracite grey	650204
170	Lime green	650196



ST/ST CAKE TONGS

Size mm	Code
220	652003



ST/ST CAKE TONGS

Size mm	Code
210	652008



ST/ST CAKE SERVER TONGS

Size mm	Code
260	652006



ST/ST TONGS

Size mm	Type	Area	Code
250	Salad	Worldwide	652001
240	Scissor	Asia	185204



ST/ST SMALL TONGS

Size mm	Code
175	652009



ST/ST LADLE

Type	Code
Sauce ladle	652103



ST/ST BUFFET SPOON

Type	Area	Code
Plain	Worldwide	652106
Slotted	Worldwide	652107
Plain	Asia	180502
Slotted	Asia	180503



ROUND COCOTTE

Size mm	Lid color	C. l	Code
Ø190x125	Yellow	1.2	189653
Ø190x125	Red	1.2	189652
Ø190x125	Blue	1.2	189654
Ø190x125	Glass	1.2	189710
Ø190x125	White	1.2	189650



ROUND COCOTTE

Size mm	Lid color	C. l	Code
Ø220x140	Yellow	2.4	189689
Ø220x140	Red	2.4	189688
Ø220x140	Black	2.4	990161
Ø220x140	Blue	2.4	189656
Ø220x140	White	2.4	990158
Ø220x140	Glass	2.4	189693



ROUND COCOTTE

Size mm	Lid color	C. l	Code
Ø260x145	Yellow	3.4	189660
Ø260x145	Red	3.4	990104
Ø260x145	Blue	3.4	189658
Ø260x145	Black	3.4	990103
Ø260x145	White	3.4	052934
Ø260x145	Glass	3.4	189711



ROUND COCOTTE

Size mm	Lid color	C. l	Code
Ø280x135	Yellow	1.2	189697
Ø280x135	Red	1.2	189696
Ø280x135	Blue	1.2	189661
Ø280x135	Black	1.2	189695
Ø280x135	White	1.2	052936
Ø280x135	Glass	1.2	052935



OVAL COCOTTE

Size mm	Lid color	C. l	Code
325x265x160	Yellow	1.2	189667
325x265x160	Red	1.2	990106
325x265x160	Blue	1.2	189662
325x265x160	Black	1.2	990105
325x265x160	White	1.2	052938
325x265x160	Glass	1.2	052937



TAJINE

Size mm	Lid color	C. l	Code
Ø320x125	Blue	3	189664



RECTANGULAR DISH

Size mm	Lid color	C. l	Code
305x215x70	White	2.6	189598



LID SUPPORT

Please order in multiples of 2 or 6 pcs.

Size mm	Color	Order by	Code
120x60x80	St / st	6	189714
320x230x375	St / st	2	189713



ACCESSORIES

Number 1 and 2 these items fit 26cm round casserole. Number 3 porcelain. Please order in multiples of 3 pcs.

Type	Size mm	C. l	Code
1. Bain-Marie	Ø265x65	1.5	189726
2. Cutlery rest	197x104	-	189599



BASALT ROUND PLATE

Size mm	Order by	Color model	Code
NEW! Ø200x12	6	Black plate	050506
Ø320x15	2	Black tray	990746



BLACK BASALT RECTANGULAR TRAY GN 1/2

Size mm	Order by	Color	Code
1. 325x265x10	2	GN1/2	402438
2. 540x165x8	2	GN2/4	189592
3. 400x250x7	2	-	402712



BASALT SERVING BOWL

Model	Size mm	Order by	Code
1. Bowl XXS	Ø50x35	6	050529 NEW!
2. Bowl	Ø100x60	6	990672
3. Bowl	Ø140x80	6	050519 NEW!



INDIVIDUAL SALAD BOWL

Color	Size mm	Order by	Code
Black	Ø170x55	4	401906
Ivory	Ø170x55	4	050534 NEW!



RAISED RIM PLATE

Size mm	Order by	Code
115x80	6	050508 NEW!



MINI BOWL

Size mm	C. l	Order by	Code
75x45	8	6	050526 NEW!



LIKID POURING JUG

Size mm	Order by	Color	Code
110x100x162	4	White	051681
120x110x200	4	Slate	051672



ALEXANDRIE ASERVING DISH

Size mm	Order by	Color	Code
530x325x38	1	White	401629



CLUB PLATE

Size mm	Order by	Color	Code
360x150x29	4	Cast iron style	052925
360x150x29	4	White	053002



CLUB PLATE

Size mm	Order by	Color	Code
360x210x29	4	White	053001
360x210x29	4	Cast iron style	052924



CLUB RECTANGULAR TRAY

Size mm	Order by	Color	Code
480x210x29	4	White	053003
480x210x29	4	Cast iron style	053004



CLUB RECTANGULAR PLATE

Size mm	Order by	Color	Code
240x125x29	6	White	053005



CLUB SQUARE SHALLOW DISH

Size mm	Order by	Color	Code
80x80x37	12	White	053006
80x80x37	12	Cast iron style	052875



CLUB SALAD BOWL

Size mm	Order by	Color	Code
145x140x60	4	White	053007



ALEXANDRIE RECTANGULAR ROASTING DISH

Size mm	Order by	Color	Code
385x250x70	1	Cast iron style	053010
340x225x65	2	Cast iron style	053011
280x185x60	2	Cast iron style	053012



REVOLUTION 2 ROUND COCOTTE
With lid.

Size mm	Order by	Color	Code
Ø260x145	1	Satin black induction	990103



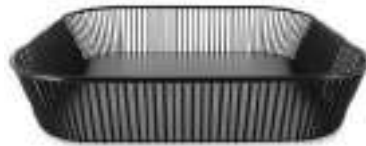
REVOLUTION 2 SHALLOW COCOTTE
With lid.

Size mm	Order by	Color	Code
Ø280x135	1	Satin black induction	189695



REVOL TOUCH RECTANGULAR BASKET

Size mm	Order by	Color	Code
321x239x155	1	Black metal	053052
292x182x88	1	Black metal	053053



REVOL TOUCH SQUARE GASTRO BASKET

Size mm	Order by	Color	Code
354x354x65	1	Black metal	053051



REVOL TOUCH RECTANGULAR GASTRO BASKET

Size mm	Order by	Color	Code
530x325x65	1	Black metal	053050



REVOL TOUCH STAND

Size mm	Order by	Color	Code
307x253x202	1	Black metal	053016
307x253x253	1	Black metal	053017



REVOL TOUCH GLASS CLOCHE

Size mm	Order by	Code
Ø270x240	1	053062



REVOL TOUCH GLASS CLOCHE

Size mm	Order by	Code
Ø180x210	1	053063



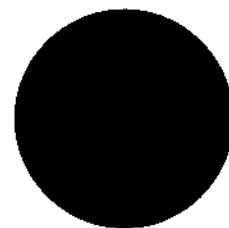
REVOL TOUCH SET OF CLOCHE + WOOD BASE

Size mm	Order by	Color	Code
Ø350x250	1	Glass	053060
Ø200x240	1	Glass	053061



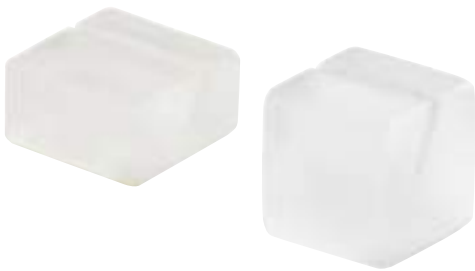
REVOL TOUCH CLOCHE HOLDER

Size mm	Order by	Color	Code
184x220x464	1	Black metal	053064



REVOL TOUCH NON SLIP ANTI SCRATCH MAT

Size mm	Order by	Color	Code
Ø150x10	2	Silicone	053065



KUBE MENU HOLDER

Size mm	Code
40x40x20	054410
40x40x40	054411



TRAYS 20 HOLES

Size mm	Color	Code
495x150x10	●	054400
495x150x11	○	054401
495x150x12	○	054402
495x150x13	●	054403



STACKABLE BUFFET

Size mm	Color	Code
495x195x120 495x195x85 495x195x50	●	054390
495x195x120 495x195x85 495x195x50	○	054391
495x195x120 495x195x85 495x195x50	○	054392



CAKE STAND

Size mm	Color	Code
110x280	○	054371
110x280	●	054372
210x280	○	054381
210x280	●	054382



DEGUSTATION PLATE 4 HOLES

Size mm	Color	Code
245x100x10	○	054190
245x100x10	●	054191
245x100x10	○	054193
245x100x10	●	054194

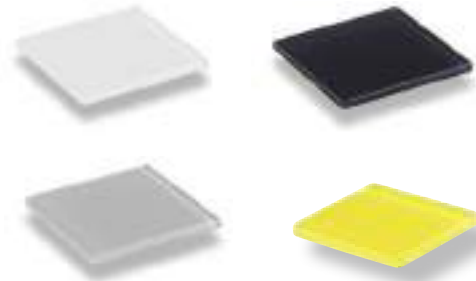


- Made from nacryl. One block.
- Thermal shock resistant (-100 °C to +80 °C).
- Dishwasher safe.
- Break resistant.
- Ultra smooth, non-porous and sanitary.
- Guaranteed 10 years against UV damage (if used right-side up only).
- Other colors available on request!



ROUND TRAY

Size mm	Color	Order by	Code
245x100	○	4	054160
245x100	●	4	054161
245x100	◐	4	054162
245x100	●	4	054195
195x100	○	8	054164
195x100	●	8	054165
195x100	◐	8	054166
195x100	●	8	054169



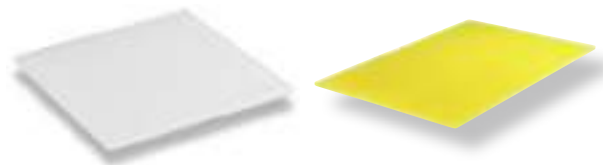
SMALL TRAY

Size mm	Color	Order by	Code
150x150x100	○	8	054154
150x150x100	●	8	054155
150x150x100	◐	8	054156
150x150x100	●	8	054159
195x150x100	○	8	054140
195x150x100	●	8	054141
195x150x100	◐	8	054142
195x150x100	●	8	054144



COLLAPSIBLE STAND

Size mm	Color	Order by	Code
200x200x100	○	2	054180
200x200x100	●	2	054181
150x150x100	○	4	054182
150x150x100	●	4	054183



LARGE TRAY

Size mm	Color	Order by	Code
245x245x100	○	4	054150
245x245x100	●	4	054151
245x245x100	◐	4	054152
245x245x100	●	4	054196
530x325x100	○	2	054172
530x325x100	●	2	054173
530x325x100	●	2	054175
354x325x100	○	4	054170
354x325x100	●	4	054171
354x325x100	●	4	054174

BUFFET GLASSWARE AND ICE CREAM



ARÔME

Please order in multiples of 6pcs

Size mm	C. l	Code
85x80	19	532520



EQUINOX

Please order in multiples of 12pcs.

Size mm	C. l	Code
70x50	12	531343



KUBE

Please order in multiples of 6pcs.

Size mm	C. l	Code
45x45x52	5	531508
46x46x68	10	531513



MINI JAR WITH LID

Please order in multiples of 24pcs.

Size mm	C. l	Code
40x85	6	532526
50x50x77	10	532530



JAR WITH LID

Please order in multiples of 6pcs.

Size mm	C. l	Code
83x71	12.5	532522
83x84	20	532523



ATOLL

Please order in multiples of 6pcs.

Size mm	C. l	Code
70x56	11	531516
88x71	24	531517



QUARTZ

Please order in multiples of 6pcs.

Size mm	C. l	Code
51x64	7	531509



ARCOROC

VERSATILE

Please order in multiples of 6 or 12pcs.

Size mm	C. l	Order by	Code
66x62	4	12	533027
98x88	12	6	533028



NORWAY

Please order in multiples of 6pcs.

Size mm	C. l	Code
55x66	7	531453



ELLIPSE

Please order in multiples of 6pcs.

Size mm	C. l	Code
65x46.5x65	11	531341



CARAT

Please order in multiples of 6pcs.

Size mm	C. l	Code
68x58	11	531346



JAR WITH LID

Please order in multiples of 12, 18 or 48pcs.

Size mm	C. l	Order by	Code
60x60	12.5	48	032730
60x90	23	12	032731

BUFFET GLASSWARE AND ICE CREAM



CILINDRICO
Please order in multiples of 2pcs.

Size mm	C. l	Code
75x110	27	011405



BUBBLE GLASS
Please order in multiples of 6pcs.

Size mm	C. l	Code
120x90	13	533011



SEYCHELLES COUPE
Please order in multiples of 6pcs.

Size mm	C. l	Code
104x80	20	533495



OVAL
Please order in multiples of 6pcs.

Size mm	C. l	Code
113x65.5	25	532149



PYRAMID VERTIGO
Please order in multiples of 1, 4 or 6pcs.

Size mm	C. l	Order by	Code
116x65	37	4	533015
		Set with lid	1 990649



BOLERO COUPE
Please order in multiples of 6pcs.

Size mm	C. l	Code
103x90	22	533510



CIRCEE COUPE
Please order in multiples of 6pcs.

Size mm	C. l	Code
108x164	27	033133



JAZZED GLASS
Please order in multiples of 24pcs.

Size mm	C. l	Code
120x197	35	532102



PALM TREE
Please order in multiples of 24pcs.

Size mm	C. l	Code
120x198	37	533399



1.

PEUGEOT® pepper mill mechanisms are equipped with a helix-shaped double row of teeth that guide and hold the peppercorns for a perfect grind.



2.

H mm	Type	Code
180	1.Pepper	401884
120	2.Salt	991043



BISTRO MILL CHOCOLATE

H mm	Type	Color	Order by	Code
100	Pepper	Chocolate	1	661402
100	Salt	Chocolate	6	180162



BISTRO MILL NATURAL WOOD

H mm	Type	Color	Order by	Code
100	Pepper	Natural wood	6	406306
100	Salt	Natural wood	1	661440



PALACE MILL

Peugeot's oldest pepper mill (1874).

H mm	Type	Order by	Code
100	Pepper	2	180445
100	Salt	2	180446



FIDJI MILL BLACK

H mm	Type	Order By	Code
120	Pepper	6	180319
120	Salt	6	180320
150	Pepper	6	180321
150	Salt	6	180322
200	Pepper	6	180323
200	Salt	6	180324



HOSTELLERIE PEPPER MILL - PEUGEOT

H mm	Color	Order By	Code
220	Chocolate	1	661405
220	Natural wood	1	661418 NEW!



HOSTELLERIE PEUGEOT PEPPER MILL

H mm	Color	Order By	Code
270	Chocolate	1	661406
270	Wood	1	661407 NEW!
220	Red	1	661419 NEW!
220	Black	1	661420 NEW!
220	White	1	661421 NEW!



PARIS MILL

U-Select patented system for grind adjustment setting (fine to coarse).

H mm	Type	Order by	Code natural	Code chocolat
120	Pepper	6	180021	180051
120	Salt	6	180022	180052
180	Pepper	6	180023	180053
180	Salt	6	180024	180054
220	Pepper	6	180025	180055
220	Salt	6	180026	180056
270	Pepper	3	180027	180057
270	Salt	3	180028	180058
300	Pepper	3	180029	180059
300	Salt	3	180030	180060
400	Pepper	3	180031	402513
400	Salt	3	180032	402514

SALT & PEPPER MILLS



ROELLINGER PEPPER

Size mm	Color	Code
110x95x130	Chocolate	661458
110x95x130	Red	661459



VITTEL ACRYLIC MILL

H mm	Type	Order by	Code
160	Pepper	6	180238
160	Salt	6	180239
230	Pepper	6	661414
230	Salt	6	180241



NANCY ACRYLIC MILL

H mm	Type	Order by	Code
120	Pepper	1	661411
120	Salt	1	661412
180	Pepper	6	180248
180	Salt	6	180249
180	Wet sea Salt mill	6	180250

NEW!



ALASKA ELECTRIC MILL

H mm	Type	Color	Order by	Code
170	Pepper	White	6	180019
170	Salt	White	6	180020
170	Pepper	Black	6	180041
170	Salt	Black	6	180042



ELIS SENSE ELECTRIC MILL
6xAAA batteries supplied.

H mm	Type	Order by	Code
200	Pepper	6	403206
200	Salt	6	180016



ZELI ELECTRIC MILL
Fitted with a LED light.

H mm	Type	Order by	Code
140	Pepper	6	180007
140	Salt	6	180008



OUESSANT ACRYLIC MILL

H mm	Type	Order by	Code
140	Pepper	6	180150
140	Salt	6	180151
140	Chili	6	180152

FEATURED CHEF SPOTLIGHT



Blog.matferbourgeat.com/en





CrushGrind®

Easy to fill
It has no spindle

Easy to use
It is fully adjustable with over 12 fixed settings giving a consistent yield from coarse to the finest grind

Easy to clean
Mechanism does not rust or corrode :
"Appropriate for wet sea salts"

Lifetime guarantee
On mechanism



CLASSIQUE MILL

H mm	Color	Order by	Code
405	Red	1	061487



COPENHAGEN MILL

H mm	Type	Order by	Code
150	Pepper	4	180546
150	Salt	4	180547



OBLIQUE MILL

H mm	Type	Order by	Code
205	Pepper	4	180544
205	Salt	4	180545



CLASSIQUE ACRYLIC MILL

H mm	Type	Order by	Code
150	Pepper	4	180548
150	Salt	4	180549



DARK CAPSTAN PEPPER MILL

H mm	Order by	Code
150	1	061477
265	1	061481
405	1	061485



SQUARE ACRYLIC MILL

H mm	Type	Order by	Code
150	Pepper	1	061442
150	Salt	1	061444



TIP TOP CLEAR

H mm	Type	Color	Order by	Code
125	Pepper	St/st	6	180536
125	Salt	St/st	6	180537
125	Pepper	Black	6	180532
125	Salt	Black	6	180533



SORCERERS HAT ST/ST BRUSHED & CLEAR ACRYLIC

H mm	Type	Order by	Code
200	Pepper	4	180540
200	Salt	4	180541



APOLLO BRUSHED ST/ST & CLEAR ACRYLIC

H mm	Color	Order by	Code
150	Pepper	4	180538
150	Salt	4	180539



GLOBE ACRYLIC

H mm	Type	Order by	Code
150	Pepper	1	061213
150	Salt	1	061214



CAPSTAN PEPPER & SALT MILL

H mm	Type	Order by	Code
70	Pepper	6	180557
70	Salt	6	180558
145	Pepper	1	061430
145	Salt	1	061432



CAULDRON PEPPER & SALT MILLS

H mm	Color	Order by	Code
90	Pepper	4	180561
90	Salt	4	180562



SEAFOOD TRAY



Size mm	Code st/st	Code aluminum
Ø300x40	713730	532330
Ø350x40	713735	532335
Ø400x50	713740	532340



SEAFOOD TRAY STAND

Size mm	Color	Code
Ø210x190	chrome plated steel - 4 legs	613302
Ø210x180	St/st - 3 legs	718518



ST/ST WHELK PICKS
Set of 500pcs.

H mm	Code
78	970037

WESTMARK

CAST ALU LOBSTER CRACKERS
With special coating, dishwasher safe.



H mm	Code
144x65	661201



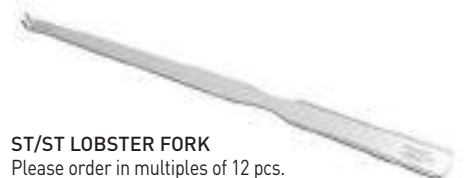
CHROME PLATED PINCR CRACKERS

H mm	Code
160	062105



ST/ST OYSTER FORK

H mm	Code
123	062155



ST/ST LOBSTER FORK
Please order in multiples of 12 pcs.

H mm	Code
195	062120

BRASS DUCK PRESS

Size mm	Code
370	612205



VOLANO

MANUAL SLICER

Manufactured in Italy from durable metals: steel, cast iron, and aluminum, with very hard-wearing red enamel. Hand built, each Volcano is a unique, robust, and reliable machine.



**SPECTACULAR CUTTING CAPABILITY
PRESERVING TOTAL TASTE OF PRODUCT**

NEW!



VOLANO 300 HANDWHEEL SLICER & STAND

Black enamelled finish with "Daisy" handwheel and aluminum plate. Cutting thickness: 0 to 2 mm.

Cutting cap	Blade Ø	Size mm	Weight	Code
L230 x H/Ø190	300	720x600x740	45.5	211215
Stand for Volano	-	800x560x375	45	211217

NEW!

NEW!

VOLANO 300 HANDWHEEL SLICER & STAND

Red enamelled finish with "Daisy" handwheel and aluminum plate. Cutting thickness: 0 to 2 mm.

Cutting cap	Blade Ø	Size mm	Weight	Code
L230 x H/Ø190	300	720x600x7	45.5	211205
Stand for Volano	300	800x560x3	72	211207
L270 x H/Ø240	350	870x710x800	81	211206
Stand for Volano	-	795x700x450	53	211208

NEW!

NEW!

DISPLAY ITEMS



HAM HOLDER - POLYETHYLENE BASE

Size mm	Code
620x260x180	120522



SERRANO HAM HOLDER
Beechwood with st/st spiles.

Size mm	Code
365x210x300	120524



RACLETTE MELTING STAND
230V - 900W - 50/60Hz.

Size mm	Code
530x265x400	120661



CHAPTER 10

HYGIENE



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CAPS, APRONS, SHOES & GLOVES



BLACK CHEF'S HATS
Set of 10pcs.



Size mm	Folds	Code
225	40	760302
225	30	760332



ADJUSTABLE LOW CHEF'S CAPS
Set of 100pcs.

Color	Code
Blue	760208
Red	760209



CAP DISPENSER
Set of 100pcs.



Size mm	Code
290x95x132	856100



MATFER

PLEATED HATS
Set of 10pcs.



Type	Size mm	Code
1. With top	225	760301
1. With top	300	760311
2. Without top	180	760321
2. Without top	225	760331



GLOVE DISPENSER

Size mm	Code
250x75x133	856110



SAFETY SHOES

Steel toecap - protects from impacts up to 200 joules.

Size mm	Colors	Code
36	○	774036
37	○	774037
38	○	774038
39	○	774039
40	○	774040
41	○	774041
42	○	774042
43	○	774043
44	○	774044
45	○	774045
46	○	774046
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



COLD PROTECTION GLOVES
Leather with insulating lining.

Size mm	Code
10	468983



VINYL GLOVES
For foodstuff AQL : 1,5.
Set of 100pcs.

Size	Code
M	730251
L	730252



POLYETHYLENE APRONS
Set of 100pcs.

Size mm	Code
1200x700	730260

WHITE VINYL APRON



Size mm	Code
1150x900	774001

MASK, BINS & COVERS



HYGIENE MASK
Set of 100pcs.

Color	Code
White	730268



ST/ST HYGIENE MASK DISPENSER

Size mm	Code
237x88x48	856130



COLOR CODED HACCP LABELS
Set of 300 stickers (6 different colors).

Size mm	Code
50x25	257130



ST/ST WASTE BIN
Top be used with 110L refuse bags.

Size mm	Type	Code
Ø450x570	Rubber collar	858110
Ø450x570	Pedal operated	858115
Black refuse bags 110L - 200pcs		718405



WASTE TROLLEY
Top be used with 110L refuse bags.

Size mm	Type	Code
488x359x864	St/st & plastic	857920
450x360x820	St/st	857911
Black refuse bags 110L - 200pcs		718405



CLIC-CLAC WASTE TROLLEY
Top be used with 110L refuse bags.

Size mm	Type	Code
589x405x960	St/st frame	857930
Black refuse bags 110L - 200pcs		718405



DISPOSABLE COVER FOR MACHINES
Set of 300pcs.

Size mm	Material	Code
620x500	Polypropylene	322030



PVC COVER
With zip. Hand or spay washable.

Size mm	Code
GN 2/1 or 600x400mm	774800
GN 1/1	775800



DISPOSABLE COVERS
Set of 200pcs.

For trolley	Code
GN 2/1	716768
GN 1/1	716766
600x400	716762



BRUSHES



FLOUR BRUSH BRISTLE

Size mm	Color	Code
210x45	Black	118305
210x45	White	118306



BENCH BRUSH WITH HANDLE

Size mm	Color	Code
320	White	118302



COUNTER BRUSH PURE SILK

Size mm	Code
350	118310



OVEN BRUSH

Size mm	Code
320	118320
Wooden handle 12 00mm	710204



COCO BROOM

Size mm	Code
290	710103
Anodised alu 1400mm handle	150506
Glass fibre 1400mm handle	710033



BROOM

Size mm	color	Code
275	Black	710038
380	Black	150508
275	White	710039
385	White	150510
Anodised alu 1400mm handle		150506
Glass fibre 1400mm handle		710033



OVEN BRUSH / SCRAPER

Size mm	Code
1016x200x109	118325



GRILL BRUSH
40mm st/st bristles.

Size mm	Code
300x75	100126



WIRE BRUSH
Brass coated steel bristles.

Size mm	Color	Code
300	Black	100125

BRUSHES & CLEANING ITEMS



NYLON BOTTLE BRUSH

Size mm	Code
420x60	150085



HYGIENE RANGE BRUSH

Size mm	Code
205x65x61	710083



BRUSH WITH HANDLE

Polypropylene body, polyester 40mm bristles, sterilizable up to 135°C, resistant to strong detergents and disinfectants.

Size mm	Code
280	150070
450	710082



ONE-PIECE FLOOR SQUEEGEE

Glass fibre/polypropylene block. White rubber blade.

Size mm	Code
350	710040
450	710031
550	710116
750	710117



OVEN BRUSH

Size mm	Code
260x335	710067
Hand brush 275x65mm	710066



LAQUERED STEEL DUSTPAN

Colors may change.

Size mm	Code
225x360	710109



"FAUBERT" TWINE TOP

Size mm	Code
L76	150564
Twine mop frame lg175	150563



ECOLINE CLEANING TROLLEY

Size mm	C. l	Code
440x220x470	2x10	150555



CLEANING TROLLEY

Size mm	C. l	Code
645x430x505	2x18	150566





BRUSH & SWING DUSTPAN SET
Colors may change.

Size mm	Code
270x250x860	150552



COPPER / SILVER POLISH PASTE

C. l	Type	Code
0.15	Copper	720311
1	Copper	720312
0.15	Silver	720301
1	Silver	720302



SAGETY CONE
Double sided sign with bilingual French-English.

Size mm	Code
270x610	150553



UV DECONTAMINATION CUPBOARD W/LOCK
230V - 34W - 50/60Hz.

Size mm	Type	Capacity	Code
587x136x738	Magnetic strip	10 knives	855606
587x136x738	St/st wire frame	20 knives	855616



UV DECONTAMINATION CUPBOARD W/LOCK
230V - 34W - 50/60Hz.

Size mm	Type	Capacity	Code
1080x136x738	Magnetic strip	40 knives	855631
1080x136x738	St/st wire frame	40 knives	855641



ST/ST INSECT KILLER
230V - 25W - 50 Hz.

Size mm	Coverage	Code
360x140x260	40m ²	731109



ST/ST INSECT KILLER
230V - 25W - 50 Hz.

Size mm	Coverage	Code
530x140x260	80m ²	731110



ST/ST INSECT KILLER
230V - 25W - 50 Hz.

Size mm	Coverage	Code
660x140x260	240m ²	731111

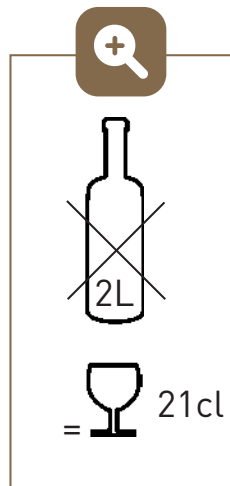
ECO-FRIENDLY HAND WASH SYSTEM



Phase 1 : Distribution of water and soap

Phase 2 : Pause for hand-washing

Phase 3 : Delivery of rinsing water



- SAFE**
 Ensure a constant and optimum level of hygiene for all kitchen staff and prevent health risks linked to poor hand hygiene 100% of washes are effective and comply with HACCP rules.
- ECONOMICAL**
 The unit's patented "SMIXIN INSIDE" technology ensures consistent and economical control of water, soap and electricity. Approximately 90% of water consumption saved, per wash
- ENVIRONMENTALLY FRIENDLY**
 Needs ²



WATER HEATER
12V - 7800mAh

Type	Code
Heated water option	852112

MAINS POWER SUPPLY MODEL
100-240V - 24W - 50/60Hz.
Power pack : IP25 - Other areas : IP24.

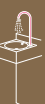
Type	Code
Wall unit	852001
Corner unit	852002

BATTERY POWERED MODEL
12V - 7800mAh.
Battery : IP25 - Other areas : IP24.

Type	Code
Wall unit	852021
Corner unit	852022

ACCESSORIES

Type	Code
Nail brush w/ wire support	852106
Waste bin and pipe concealer	852110
Soap refill pack of 5	852105



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FOR AN EXTENDED LIFECYCLE OF YOUR PANS

- 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 appropriate storage.

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.
- 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



- 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.



BLACK STEEL, PAGE 16

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



CAST-IRON COOKWARE - CHASSEUR, PAGE 18 19

- Pre-heat for 3 to 5 minutes on a medium heat.
- Do not use knives or sharp utensils inside dishes.
- Use Exoglass® spatulas which will not damage the enamel.
- Leave to soak for a while to facilitate cleaning.
- Enamelled base does not scratch hobs or cooker tops.

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