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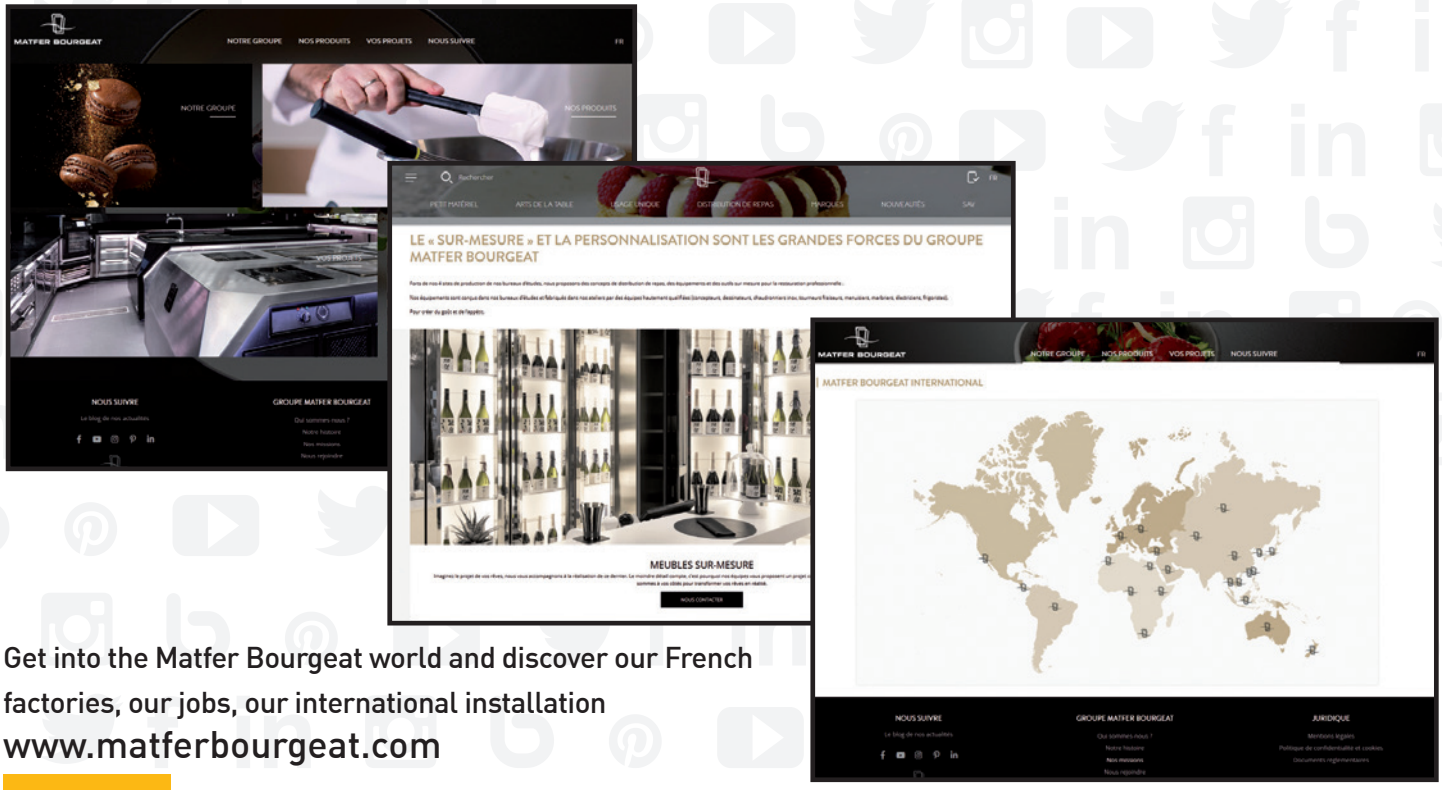
MATFER BOURGEAT

LA PASSION DU GOÛT



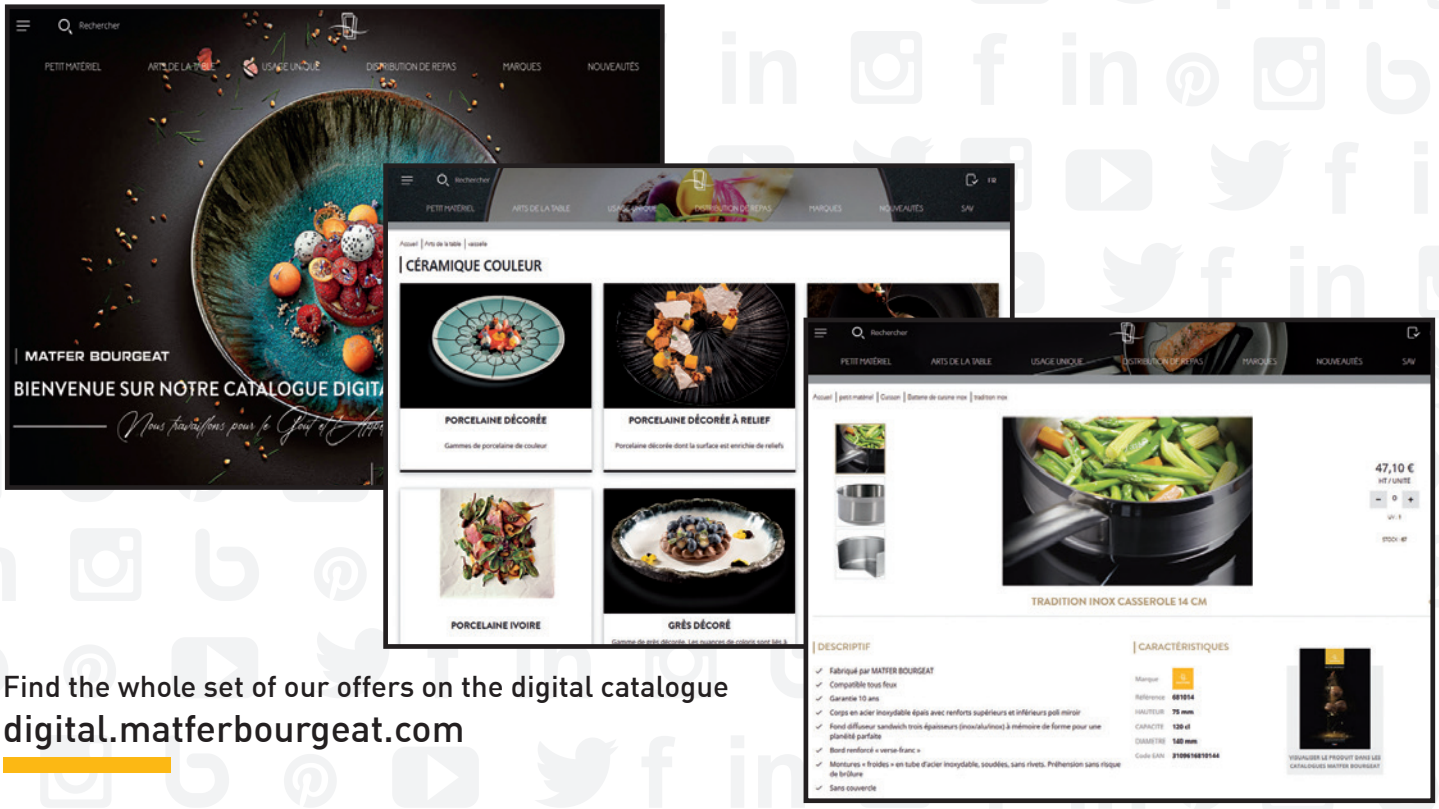
LES OUTILS POUR LE GOÛT

DEPUIS 1814



Get into the Matfer Bourgeat world and discover our French factories, our jobs, our international installation

www.matferbourgeat.com



Find the whole set of our offers on the digital catalogue

digital.matferbourgeat.com

Export sales :

LES LILAS
Tél. : 01 43 62 60 40
Fax : 01 43 62 50 82
France : matfercontact@matfer.com
Export : export@matferbourgeat.com

After Sales Department :

LONGNY
Tél. : 02 33 85 37 62
Fax : 02 33 85 37 63
sav@matfer.fr

Factories, Warehouse and After Sales :

ZI Les Réhardières
Route de l'Aigle
61290 LONGNY LES VILLAGES

Head Office :

MATFER SAS, 9-11, rue du Tapis Vert - BP 75
93261 LES LILAS Cedex - FRANCE
Tél. : (33) 01 43 62 60 40
Fax : (33) 01 43 62 50 82

SAS au capital de 2.688.000 euros

Siret 56201587500015

Internet : www.matferbourgeat.com
digital.matferbourgeat.,com
e-mail : matfercontact@matfer.com

MATFER











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

TOOLS FOR TASTE









MATFER BOURGEAT

DISTRIBUTION DE REPAS







A PASSION FOR TASTE











IN SITU





TANTALISING TABLES











MATFER
USAGE UNIQUE





MATFER
SINGLE USE











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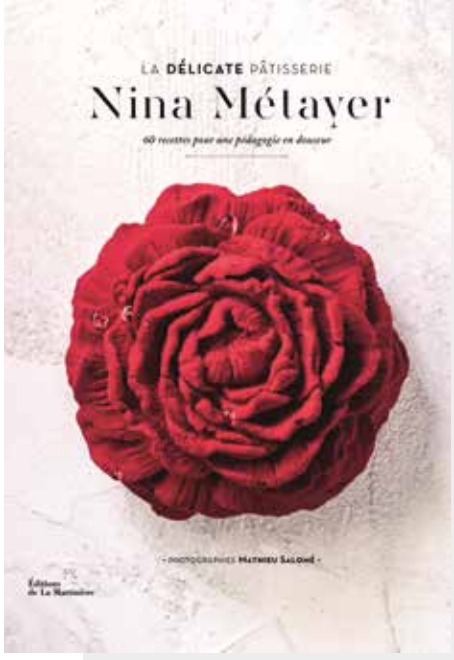


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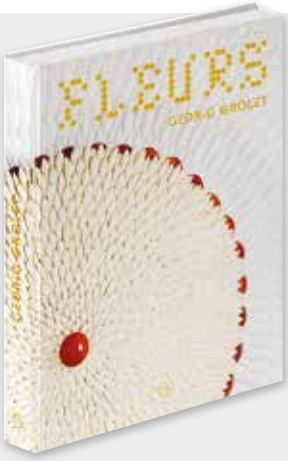
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HELP USING THE CATALOGUE

KEY TO ABBREVIATIONS USED

Ø cm/mm	Diameter in cm/mm
Ø int. cm/mm	Inner diameter in cm/mm
Ø out. cm/mm	Outer diameter in cm/mm
ØF cm/mm	Bottom diameter in cm/mm
H cm/mm	Inner useful height in cm/mm
L cm/mm	Inner length in cm/mm
W cm/mm	Inner width in cm/mm
LF cm/mm	Bottom length in cm/mm
WF cm/mm	Bottom width in cm/mm
L x W cm/mm	Length x width in cm/mm
L Ov cm/mm	Outer length in cm/mm
W Ov cm/mm	Outer width in cm/mm
H Ov cm/mm	Outer height in cm/mm
C litre	Capacity in litres
e mm	Metal thickness at the bottom of the items
	in mm ± 10 %

LIST OF MATERIAL ABBREVIATIONS

PE	Polyethylene
LDPE	Low density polyethylene
HDPE	High density polyethylene
PP	Polypropylene
PS	Polystyrene
PC	Polycarbonate
PET	polyethylene terephthalate
PTFE	polytetrafluoroethylene
PVC	Polyvinyl chloride
ABS	acrylonitrile butadiene styrene.
SAN	styrene-acrylonitrile

CAPTION OF THE PICTOGRAMS USED

New in the catalog



Reference to a product offer in a catalogue from the Matfer Bourgeat Group



Made in France



Info zoom on products and services



Dishwasher



Not dishwasher safe



Microwave



Not microwave safe



Low temperature resistance



Induction compatible



Not induction compatible



Heat resistance



Find help with using the catalog pages 584-585

By adhering to standards and investing in processes and training, we safeguard our commitment to ensuring our products are suitable for contact with food.

1 SELECTING MATERIALS: Our materials meet European and/or French national regulations.

GENERAL REGULATIONS: FRAMEWORKS
- 1935/2004/EC: General provisions on materials and articles intended to come into contact with food.
- 2023/2006/EC: Explanations around good manufacturing practice for materials and articles intended to come into contact with food (*quality assurance system, document management*)

FOOD COMPATIBILITY

REGULATIONS FOR EACH MATERIAL: 2 REGULATORY LEVELS

EUROPE	FRANCE
STANDARDISED	NOT STANDARDISED, SPECIFIC TO FRANCE
Example: plastic, ceramics Commission Regulation (EU) No 10/2011, Council Directive 84/500/EEC	Example: Silicone, stainless steel Decrees of 25 November 1992, 13 January 1976

ENVIRONMENT & SAFETY

OBJECTIVES AROUND PUBLIC HEALTH, OCCUPATIONAL HEALTH & SAFETY, ENVIRONMENTAL HEALTH
- **Safety information:** Information about a chemical's properties, hazards and conditions for use.
- **REACH & SVHC certificate:** registered chemical and use in accordance with European REACH regulations, and framework for using "dangerous" substances (e.g.: carcinogens, toxic for reproduction, etc.)
- **Standard DF21-901 2013:** safe use of high-pressure siphon-type equipment.

2 HEATING AND INSPECTION:
release volatile substances from the material. Regular inspection of hot cupboards and products by accredited bodies.

3 QUALITY INSPECTION: continual inspections from reception to the manufacturing process and staff training.
ISO 9001 CERTIFICATION

4 MIGRATION INSPECTION: for all our plastics. Tests in independent accredited laboratories.

5 PRODUCT TRACEABILITY: adherence to traceability standards by specifying and recording all materials' and products' batch numbers at all stages in the process.

6 Our approach is managed through our ISO 9001 & 14001 certification processes and specific labels such as NF, NSF,....

Find help with using the catalog pages 584-585



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COOKING

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

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TRADITION



High-end stainless steel pots and pans combining a thick body with mirror-polished reinforcements. Strong welded frames without rivets

10 ans years Garantie Warranty

EXCELLENCE



100% stainless steel pots and pans. The reference for demanding chefs, with a thick body and patented cold handles

NF NSF 10 ans years Garantie Warranty

ALLIANCE



Copper pots and pans with stainless steel interior. 2.5 mm thickness guarantees great cooking homogeneity

ELEGANCE



Stainless steel interior copper range designed for tables and buffets. Polished bronze handles for elegance





SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	65	200	686020	
240	80	360	686024	
280	90	550	686028	
320	105	800	686032	

(1) With loop handles facing the long handle.



NON-STICK FRYING PAN

Multi-layer non-stick inner coating.

Ø mm	H mm	C cl	Ref.	Price
200	35	80	669420	
240	40	140	669424	
280	45	220	669428	
320	50	320	669432	



FRYING PAN

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



SAUCEPAN

Ø mm	H mm	C cl	Ref.	Price
140	75	120	681014	
160	85	170	681016	
180	95	240	681018	
200	105	330	681020	
240	120	540	681024	
280	140	860	681028	
320	160	1280	681032	

(1) With loop handle facing the long handle.



NON-STICK SPLAYED SAUTÉ PAN

Multi-layer non-stick inner coating.

Ø mm	H mm	C cl	Ref.	Price
240	80	300	686824	
280	90	470	686828	



SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	70	180	686520	
240	80	300	686524	
280	90	470	686528	



WOK

Compatible with induction Woks and Wok hotplates fitted with SCHOTT ceramic glass (diameter 350 mm). Without sandwich bottom.

Ø mm	H mm	C cl	Th. mm	Ref.	Price
300	100	400	1,2	686730	
350	100	500	1,5	686735	

Premium ports and pans for Chefs



Thick stainless steel body with mirror polish upper and lower reinforcements.

Three-layer sandwich dispenser base (stainless steel / aluminium / stainless steel) with shape memory for perfect flatness.

Reinforced non-drip rim.

MIRROR POLISH FINISH EDGES

"Cold" frames in stainless steel tubes, welded, without rivets. Handling without the risk of burns.

Lids sold separately.

For use on all hobs



STEWPOT

Ø mm	H mm	C cl	Ref.	Price
240	120	540	683024	
280	140	860	683028	
320	160	1280	683032	
360	180	1830	683036	
400	200	2500	683040	



BRAISING PAN

Ø mm	H mm	C cl	Ref.	Price
240	160	700	680024	
280	185	1100	680028	
320	215	1700	680032	
360	240	2400	680036	
400	270	3400	680040	



STOCKPOT

Ø mm	H mm	C cl	Ref.	Price
240	240	1080	684024	
280	280	1720	684028	
320	320	2500	684032	
360	360	3600	684036	
400	400	5000	684040	



LID

Ø mm	H mm	Ref.	Price
140	52	692014	
160	49	692016	
180	49	692018	
200	50	692020	
280	74	692028	
320	73	692032	
360	73	692036	
400	73	692040	
450	80	692045	
500	80	692050	



686032





STEWPOT

Ø mm	H mm	C cl	Ref.	Price
240	120	540	693024	
280	140	860	693028	
320	160	1280	693032	
360	180	1830	693036	
400	200	2500	693040	
450	225	3600	693045	
500	250	4900	693050	



BRAISING PAN

Ø mm	H mm	C cl	Ref.	Price
240	160	700	690024	
280	185	1100	690028	
320	215	1700	690032	
360	240	2400	690036	
400	270	3400	690040	
450	300	4700	690045	
500	330	6400	690050	



SAUCEPAN

Ø mm	H mm	C cl	Ref.	Price
120	60	60	691012	
140	70	100	691014	
160	80	160	691016	
180	90	220	691018	
200	100	310	691020	
240	120	540	691024	
280	140	860	691028	

SET OF 5 SAUCEPANS

Series of 5 saucepans D 140, 160, 180, 200, and 240 mm.

Ref.	Price
015122	



SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
280	90	550	697028	
320	105	800	697032	
360	120	1200	697036	
400	130	1600	697040	
450	150	2300	697045	
500	165	3200	697050	



CYLINDRICAL SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	65	200	696020	
240	80	360	696024	
280	90	550	696028	



LID

Ø mm	H mm	Ref.	Price
140	52	692014	
160	49	692016	
180	49	692018	
200	50	692020	
280	74	692028	
320	73	692032	
360	73	692036	
400	73	692040	
450	80	692045	
500	80	692050	

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.

The reference for demanding chefs

HANDLING WITHOUT THE RISK OF BURNS



Lids sold separately.
For use on all hobs



STOCKPOT WITH TAP

Ø mm	H mm	C cl	Ref.	Price
280	280	1720	694328	
320	320	2500	694332	
360	360	3600	694336	
400	400	5000	694340	

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



CATERING STOCKPOT

Ø mm	H mm	C cl	Ref.	Price
240	240	1080	694024	
280	280	1720	694028	
320	320	2500	694032	
360	360	3600	694036	
400	400	5000	694040	
450	450	7200	694045	
500	500	9800	694050	

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.



FRYING PAN

Ø mm	H mm	C cl	Ref.	Price
200	35	80	675020	
240	40	140	675024	
280	45	220	675028	



SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Ref.	Price
200	65	180	676020	
240	80	300	676024	
280	90	470	676028	







ROASTING TRAY WITH HANDLES

Stainless steel dish , 2 welded handles.

L mm	l mm	H mm	Th. mm	Ref.	Price
486	320	135	2	713540	
580	400	138	2	713550	
690	480	151	2	713560	



BAIN MARIE

Stainless steel body and handle. Tall and narrow, specially designed to keep sauces warm. Compatible with "Excellence" lids.

H mm	Ø mm	C cl	Ref.	Price
100	100	75	702210	
120	120	130	702212	
140	140	210	702214	
160	160	320	702216	
180	180	360	702218	





PASTA COOKER

Stainless steel. Set comprising an EXCELLENCE stewpot 693036 and 4 pasta baskets 713504. Stewpot dimensions: D 360 x H 180 mm, 18.3 l. Pasta basket dimensions: H 18 mm, 2.8 l, thickness 0.6 mm. Perfect for "portion" serving. Suitable for use with Excellence stewpots diameter 360 mm. Perforated to optimise pasta cooking and draining.

Type	l mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
full set		180	360	1830	7	693436	
extra basket	210	180			0,6	713504	



GN ROASTING TRAY WITHOUT HANDLES

Stainless-steel F17. Special high-temperature cooking.

Type	L mm	l mm	H mm	C cl	Th. mm	Ref.	Price
GN 2/1	530	650	20	570	1,5	749002	
GN 2/1	530	650	55	1550	2	749005	
GN 1/1	530	325	20	270	1,5	749102	
GN 1/1	530	325	55	750	1,5	749105	





STACKABLE STEAM POT

Stainless steel. Fits on "Excellence" cooking vessels of the same diameter: braising pan, saucepan, casserole dish, stockpot, couscous maker, sauté pan, etc..

H mm	Ø mm	C cl	Ref.	Price
120	240	550	698024	
140	280	860	698028	



Very thick stainless steel.

Very robust for improved durability.

Half-round open rim for easy use.

Very lightweight and easy to clean.

HALF-ROUND OPEN RIM FOR EASY CLEANING



HEMISPHERICAL STAINLESS STEEL BOWL

Rounded bottom for better ingredient mixing.

Ø mm	H mm	C cl	Ref.	Price
200	100	200	703020	
250	125	350	703025	
300	150	650	703030	
350	175	1000	703035	
400	200	1500	703040	



FLAT BOTTOMED STAINLESS STEEL BOWL

Excellent stability.

Ø mm	H mm	C cl	Ref.	Price
160	85	100	702616	
180	90	150	702618	
200	100	200	702620	
220	110	250	702622	
240	115	350	702624	
260	125	450	702626	
280	130	550	702628	
300	135	650	702630	
320	140	800	702632	
360	160	1150	702636	
400	180	1650	702640	





ELASTOMER STAND

Elastomer base for round-bottomed mixing bowls. Non-slip base for half-round bowls. Particularly adherent to the worktop, good support. Lightweight and easy to maintain. For Ø 200-400 mm bowls.

Ø mm	Ref.	Price
180	703019	



LANDAISE CONICAL PAN

Stainless steel. Heavy-duty welded handles. Rolled edge for high rigidity.

Ø mm	H mm	C cl	Th. mm	Ref.	Price
420	180	1500	1	702440	
470	200	2100	1,2	702445	
540	220	3100	1,2	702450	



CONTAINER WITH HANDLES

Stainless steel. Deep drawn body with non-drip rime. Flat hollowed handles for good grip and easy cleaning. Robust and easy to maintain.

H mm	Ø mm	C cl	Ref.	Price
120	140	170	017001	
130	160	250	017002	
165	200	480	017003	
200	240	760	017004	
230	280	1400	017005	



FOOD STORAGE TRAY

Stainless steel. Very durable and multi-purpose.

L mm	l mm	H mm	C cl	Ref.	Price
310	220	45	250	714031	
360	260	50	380	714036	
450	300	50	600	714045	
500	350	50	800	714050	

PRESSURE COOKER

Pressure cooker. Stainless steel. Stainless steel / aluminium / stainless steel sandwich base. Silicone seal, replaceable handles and button.

Type	H mm	Ø mm	C cl	Ref.	Price
pressure cooker with basket	250	240	800	013204	
pressure cooker without basket	340	240	1200	013206	
lid seal				013221	
lid button				013222	
tank handle				013223	
safety valve				013224	
8 and 12 l basket				013227	



DIRECTIONS FOR USE
STAINLESS STEEL POTS AND PANS





USE

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

MAINTENANCE

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

Bourgeat, the only French manufacturer of premium gastronorm containers



Compliant with the NF health and safety standard. NF 631-1.





GN 2/1

CONTAINER GN 2/1

H mm	C cl	Ref.	Price
20	650	740002	
40	1200	740004	
55	1650	740005	
65	1900	740006	
100	2900	740010	
150	4300	740015	
200	5800	740020	



GN 2/1

CONTAINER WITH RETRACTABLE HANDLES

H mm	C cl	Ref.	Price
100	290	740310	
150	430	740315	
200	580	740320	



GN 1/1

CONTAINER GN 1/1

H mm	C cl	Ref.	Price
20	300	741002	
40	580	741004	
55	670	741005	
65	900	741006	
100	1350	741010	
150	2000	741015	
200	2800	741020	



GN 1/1

CONTAINER WITH RETRACTABLE HANDLES

H mm	C cl	Ref.	Price
55	670	741305	
65	900	741306	
100	1350	741310	
150	2000	741315	
200	2800	741320	



GN 1/1

CONTAINER WITH FIXED HANDLES

Type	H mm	C cl	Ref.	Price
GN 1/1	100	1350	741110	
GN 1/1	150	2000	741115	
GN 2/3	150	900	942115	



GN 1/1

CONTAINER WITH BASKET HANDLES

H mm	C cl	Ref.	Price
100	1350	741210	
150	2000	741215	
200	2800	741220	



GN 2/3

CONTAINER GN 2/3

H mm	C cl	Ref.	Price
40	350	742004	
65	550	742006	
100	870	742010	
150	1300	742015	
150	1670	742020	



GN 1/2

CONTAINER GN 1/2

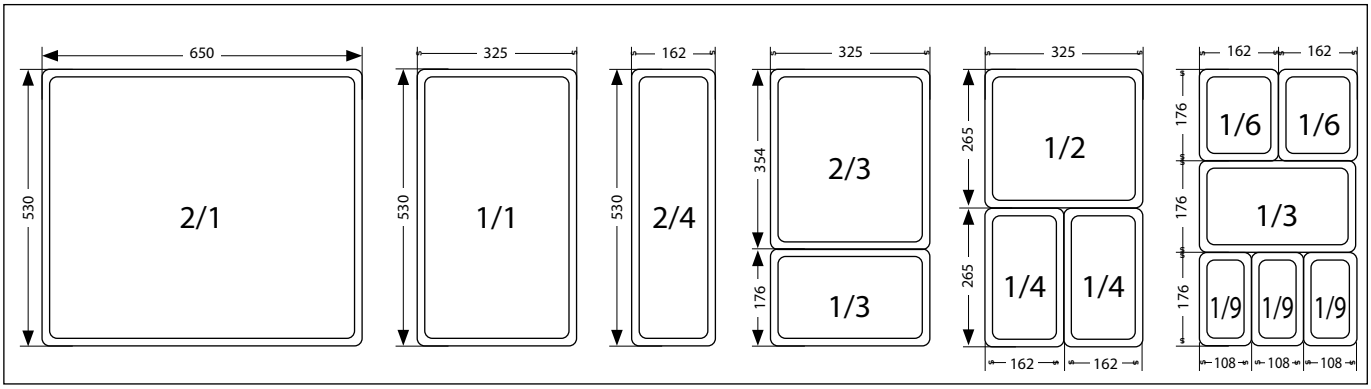
H mm	C cl	Ref.	Price
20	120	743002	
40	250	743004	
55	330	743005	
65	400	743006	
100	620	743010	
150	900	743015	
200	1200	743020	



GN 1/2

CONTAINER WITH RETRACTABLE HANDLES

H mm	C cl	Ref.	Price
65	400	743306	
100	620	743310	
150	900	743315	
200	1200	743320	



STAINLESS STEEL GASTRONORM CONTAINERS



CONTAINER GN 2/4

GN 2/4

H mm	C cl	Ref.	Price
40	250	743604	
65	400	743606	
100	620	743610	
150	900	743615	



CONTAINER GN 1/3

GN 1/3

H mm	C cl	Ref.	Price
40	160	744004	
55	210	744005	
65	250	744006	
100	370	744010	
150	570	744015	
200	750	744020	
250	1000	744025	



CONTAINER GN 1/4

GN 1/4

H mm	C cl	Ref.	Price
40	110	745004	
55	150	745005	
65	170	745006	
100	250	745010	
150	400	745015	
200	520	745020	



CONTAINER GN 1/6

GN 1/6

H mm	C cl	Ref.	Price
65	100	746006	
100	170	746010	
150	220	746015	
200	300	746020	



CONTAINER GN 1/9

GN 1/9

H mm	C cl	Ref.	Price
65	60	747006	
100	80	747010	



COMPATIBLE WITH CRYSTAL + LIDS

STAINLESS STEEL POTS AND PANS

STAINLESS STEEL GASTRONORM CONTAINERS - PERFORATED



PERFORATED CONTAINERS

GN 2/1

Type	H mm	C cl	Ref.	Price
perforated bottom	55	1650	740405	
perforated bottom	65	1900	740406	
perforated sides and bottom	100	2900	740410	
perforated sides and bottom	150	5800	740415	



PERFORATED CONTAINERS

GN 1/1

Type	H mm	C cl	Ref.	Price
perforated bottom	40	580	741404	
perforated bottom	55	670	741405	
perforated bottom	65	900	741406	
perforated sides and bottom	100	1350	741410	
perforated sides and bottom	150	2000	741415	
perforated sides and bottom	200	2800	741420	



PERFORATED CONTAINER WITH BASKET HANDLES

GN 1/1

H mm	C cl	Ref.	Price
100	1350	741510	
150	2000	741515	
200	2800	741520	



PERFORATED CONTAINERS

GN 2/3

H mm	C cl	Ref.	Price
65	550	742406	
100	870	742410	
150	1300	742415	



PERFORATED CONTAINERS

GN 1/2

Type	H mm	C cl	Ref.	Price
perforated bottom	65	400	743406	
perforated sides and bottom	100	620	743410	
perforated sides and bottom	150	900	743415	



PERFORATED CONTAINERS

GN 2/4

H mm	C cl	Ref.	Price
100	620	743710	

LIDS FOR STAINLESS STEEL GASTRONORM CONTAINERS



LID WITHOUT HANDLE

Type	Ref.	Price
GN 2/1	747700	
GN 1/1	747701	
GN 2/3	747702	
GN 1/2	747712	
GN 2/4	747724	
GN 1/3	747713	
GN 1/4	747714	
GN 1/6	747716	
GN 1/9	747719	



LID WITH HANDLE

Type	Ref.	Price
GN 2/1	748000	
GN 1/1	748001	
GN 2/3	748002	
GN 1/2	748012	
GN 2/4	748024	
GN 1/3	748013	
GN 1/4	748014	
GN 1/6	748016	
GN 1/9	748019	



LID FOR CONTAINERS WITH HANDLES

Type	Ref.	Price
GN 2/1	748100	
GN 1/1	748101	
GN 1/2	748112	



LID FOR CONTAINERS FOR BASKET ARCH TRAY.

Type	Ref.	Price
GN 1/1	748201	



LID WITH HANDLE AND NOTCH

Slot for utensil to be left in the container: ladle, scoop, etc..

Type	Ref.	Price
GN 1/1	748501	
GN 1/2	748512	
GN 1/3	748513	
GN 1/4	748514	
GN 1/6	748516	



AIRTIGHT LID

Anti-overflow airtight lid with silicone seal. With hot air exhaust valve. Adaptable on containers from 55 mm in height.

Type	Ref.	Price
GN 1/1	748701	
GN 1/2	748712	
GN 1/3	748713	
GN 1/4	748714	
GN 1/6	748716	
GN 1/1	748801	
GN 1/2	748812	

ACCESSORIES FOR STAINLESS STEEL GASTRONORM CONTAINERS



SUPPORT BAR

Made in France at Bourgeat, only French manufacturer. Accessory for stainless steel gastronorm containers. Maintains containers GN 1/3, 1/4, 1/6, and 1/9 on bain maries and other supports.

type	L mm	l mm	Poids g	Ref.	Price
clip-on	530	21	160	749801	
non clip-on	325	22	89	749712	



DRAINING RACK

Made in France at Bourgeat, only French manufacturer. Accessory for stainless steel gastronorm containers.

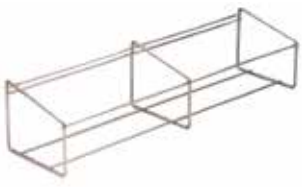
Type	L mm	l mm	H mm	Poids g	Ref.	Price
GN 1/1	530	325	20	815	750001	
GN 1/2	325	264	20	335	750012	



TONGS FOR GASTRONORM CONTAINERS

Stainless steel tongs. For the safe handling of gastronorm containers and hot rimmed containers.

L mm	l mm	H mm	Poids g	Ref.	Price
185	23	80	160	749800	



SPICE RACK

Stainless steel screws included. Capacity: 6 containers GN 1/9 or 4 containers GN 1/6 or 2 containers GN 1/3 - height 6.5 or 10 cm.

L mm	l mm	H mm	Poids g	Ref.	Price
680	180	155	1000	718000	





SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
120	65	70	2,5	360012	
140	75	120	2,5	360014	
160	85	170	2,5	360016	
180	95	240	2,5	360018	
200	105	330	2,5	360020	
240	120	540	2,5	360024	



CYLINDRICAL SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
160	50	100	2,5	372016	
200	60	190	2,5	372020	
240	70	310	2,5	372024	
280	80	490	2,5	372028	



SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
160	60	90	2,5	373016	
200	70	180	2,5	373020	
240	80	300	2,5	373024	
280	90	470	2,5	373028	



FRYING PAN

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



OVAL FRYING PAN

L mm	l mm	Ref.	Price
585	210	370036	



SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	70	310	2,5	374024	
280	80	490	2,5	374028	

Copper pots and pans for chefs

NO SPECIAL MAINTENANCE OR TIN-PLATING



Non-drip rim.

Copper exterior.

Stainless steel interior (no tin), easy to clean.

2.5 mm body thickness ensures remarkable conductivity and great cooking homogeneity.

Cast iron long handle and handle, riveted.

Lids sold separately.



STEWPOT

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	105	330	2,5	367020	
240	120	540	2,5	367024	
280	130	800	2,5	367028	



LID

Ø mm	H mm	Th. mm	Ref.	Price
120	36	1,2	365012	
140	38	1,2	365014	
160	41	1,2	365016	
180	40	1,2	365018	
200	44	1,2	365020	
240	46	1,2	365024	
280	55	1,2	365028	







SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
140	70	110	1,5	034004	
160	85	170	1,5	034005	
180	90	230	1,5	034006	
200	100	320	1,5	034007	



SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	60	180	1,5	034010	
240	70	300	1,5	034011	



FRYING PAN

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



OVAL FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
300	200	40	1,5	034018	
350	230	45	1,5	034019	



ROUND DISH

Ø mm	H mm	Th. mm	Ref.	Price
120	25	1,2	032035	
160	25	1,2	032037	
200	25	1,2	032039	



ROUND DISH

Ø mm	H mm	Th. mm	Ref.	Price
200	40	1,2	034017	
350	45	1,2	034025	



OVAL DISH

L mm	l mm	H mm	C cl	Th. mm	Ref.	Price
300	200	40	150	1,5	034050	
350	230	46	220	1,5	034051	



MINI-SAUCEPAN

Non-drip rim.

Type	Ø mm	H mm	C cl	Ref.	Price
mini-sauce-pan	90	45	28	351009	
lid	90	20		351209	

Fine dining copper pots and pans



Stainless steel interior (no tin), easy to clean.

Copper exterior.

Copper saucepan with stainless steel-plated interior and polished bronze handle.

For use on all hobs except induction



ZABAGLIONE PAN

Polished bronze, riveted handle.

Ø mm	C cl	Th. mm	Ref.	Price
160	140	1,2	032130	



FLAMBÉ SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
80	1	20	1	032140	



Small polished brass handles.

For "Front Cooking" and buffet units.





MINI-STOCKPOT

Copper exterior. Stainless steel interior (no tin), easy to clean.

Ø mm	H mm	C cl	Th. mm	Ref.	Price
90	45	28	1,2	034101	
120	60	70	1,2	034103	





MINI-STOCKPOT

Monobloc mirror-polished stainless steel interior and exterior, easy to maintain.

Ø mm	H mm	Th. mm	C cl	Ref.	Price
90	45	0,8	28	034111	
120	60	0,8	70	034113	



100% RECYCLABLE

Aluminium.
100% recyclable.
Aluminium frame with rivets.

Lightweight material and even heat distribution.
Handwash and wipe after washing.
Lids sold separately.



SAUCEPAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
140	75	120	5	520014	
160	85	170	5	520016	
180	95	240	5	520018	
200	105	330	5	520020	
240	120	540	6	520024	



CYLINDRICAL SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	80	360	6	540524	
280	90	550	6	540528	



COUSCOUS MAKER

In two parts + lid.

Ø mm	C cl	Ref.	Price
280	1750	520317	
360	3600	051070	



STEWPOT

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	120	540	6	524024	
280	140	860	6	524028	
320	160	1280	6	524032	
360	180	1830	6	524036	
400	200	2500	6	524040	
500	250	4900	7	524050	



CATERING STOCKPOT

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	240	1080	6	527024	
280	280	1720	6	527028	
320	320	2500	6	527032	
360	360	3600	6	527036	
400	400	5000	6	527040	
500	500	9800	7	527050	



COUSCOUS MAKER TOP

Holes 3.5 mm.

Ø mm	H mm	C cl	Th. mm	Ref.	Price
320	160	1200	2	520617	
400	200	2000	2	520625	
450	215	2800	2	520636	

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LID

Ø mm	H mm	Th. mm	Ref.	Price
200	41	1,2	521020	
240	56	1,5	521024	
280	63	1,5	521028	
320	65	1,5	521032	
360	71	2	521036	
400	76	2	521040	
500	91	2	521050	



ROASTING TRAY, INCORPORATED HANDLES

L mm	l mm	H mm	Th. mm	Ref.	Price
400	320	80	4	529940	



NON-STICK ALUMINIUM ROASTING DISH

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
incorporated handles	500	400	90	4	664050	
incorporated handles	400	320	80	4	664040	
riveted handles	450	320	121	4	931040	



ROASTING TRAY, RIVETED HANDLES

L mm	l mm	H mm	Ref.	Price
350	240	110	531030	
400	280	118	531035	
450	320	125	531040	
500	360	135	531045	
550	400	136	531050	
660	480	146	531060	



FOOD STORAGE TRAY

Deep drawn aluminium. Easy to maintain and lightweight. Prefer rinsing by hand and wiping.

L mm	l mm	H mm	Ref.	Price
310	220	45	533031	
360	260	50	533036	
450	300	50	533045	



LANDAISE CONICAL PAN

Very durable aluminium. 100% recyclable. Thin base ideal for slow cooking and preparations over low heat. Aluminium frame with 3 point rivets.

Ø mm	H mm	C cl	Ref.	Price
360	150	1100	514536	
400	150	1500	514540	
450	170	2100	514545	
500	200	3100	514550	

TRADITION



Top of the range stainless steel frying pan with mirror polish finish and multi-layer non-stick inner coating, suitable for all stoves.

ELITE PRO



Round frying pan, aluminium body with 4 non-stick layers and riveted stainless steel handle.

ELITE CHEF



Round frying pan, suitable for all stoves, aluminium body with 4 non-stick layers and stainless steel strip handle.

ELITE CÉRAMIC



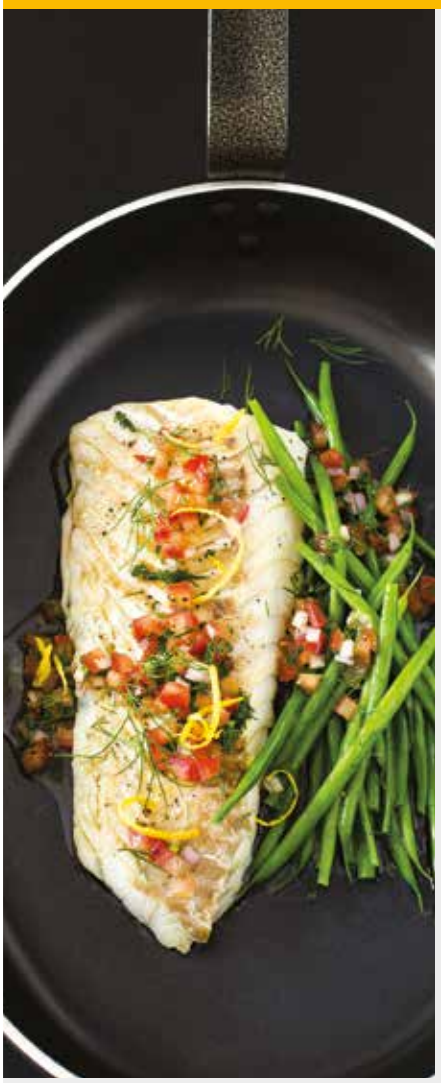
Round frying pan, suitable for all stoves, aluminium body and ceramic coating.

CHEF PLUS

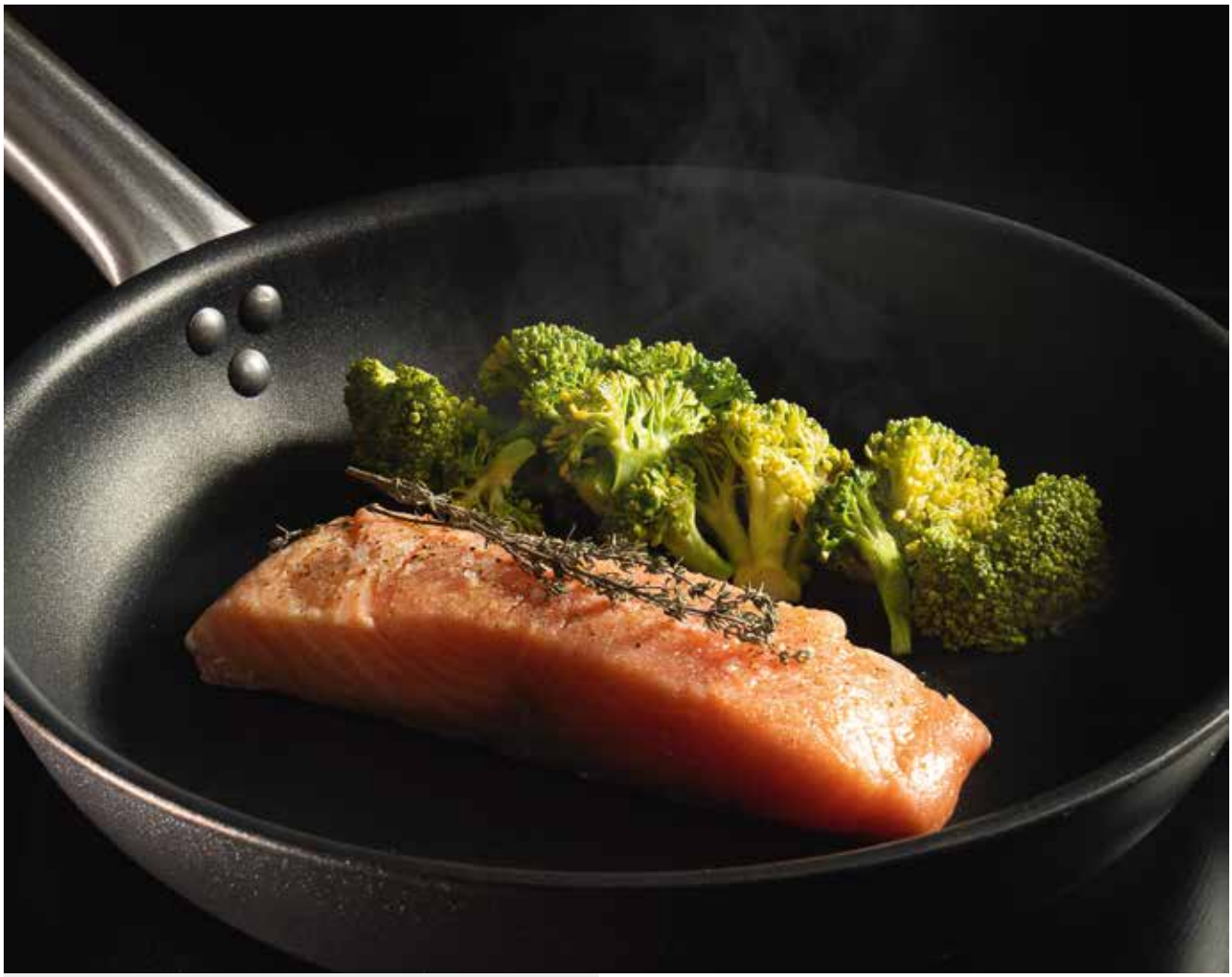


Frying pan, aluminium body with 4 non-stick layers and riveted stainless steel handle.

CHEF



Round frying pan, aluminium body with 4 non-stick layers and epoxy-coated steel handle.



For live cooking

STRIP STAINLESS STEEL COLD-TOUCH LONG HANDLE

Stainless steel riveted cold-touch long handle.

4-layer PTFE non-stick coating with scratch protection, PFOA-free.

Very thick aluminium body.

Suitable for all types of stove.





ALUMINIUM INDUCTION FRYING PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	50	550	5,5	668520	
240	50	550	5,5	668524	
280	50	550	5,5	668528	
320	50	700	7	668532	



STAINLESS STEEL WELDED STRIP HANDLE

Standard quality for professionals



Stainless steel strip riveted long handle.

4-layer PTFE non-stick coating with scratch protection, PFOA-free.

Very thick aluminium body.

Suitable for all types of stove.



ALUMINIUM INDUCTION FRYING PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
200	50	130	5	678520	
240	50	200	5	678524	
280	50	250	5	678528	
320	50	350	5	678532	



The eco-friendly range

Thick aluminium body.

Ultra-hard ceramic coating heat resistant up to 450°C, PFOA- and PTFE- free.

Suitable for all types of stove.



Stainless steel strip riveted long handle.

PTFE-FREE CERAMIC COATING HEAT RESISTANT UP TO 450°C





ALUMINIUM INDUCTION FRYING PAN

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

PANCAKE PAN

Ø mm	H mm	Th. mm	Ref.	Price
280	20	3	666228	



Heavy-duty for demanding chefs



Reinforced non-drip rim.

Multi-layer non-stick inner coating.

Thick stainless steel body with mirror polish upper and lower reinforcements.

Three-layer sandwich dispenser base (stainless steel / aluminium / stainless steel) with shape memory for perfect flatness.

"Cold" frames in stainless steel tubes, welded, without rivets. Handling without the risk of burns.

Suitable for all types of stove.





SPLAYED SAUTÉ PAN

Ø mm	H mm	C cl	Th. mm	Ref.	Price
240	80	300	6	686824	
280	90	470	6	686828	

ROUND FRYING PAN

Ø mm	H mm	C cl	Ref.	Price
200	35	80	669420	
240	40	140	669424	
280	45	220	669428	
320	50	320	669432	





FRYING PAN

Ø mm	H mm	Th. mm	Ref.	Price
200	40	4	906020	
240	40	4	906024	
280	45	4	906028	
320	50	4	906032	
360	50	5	906036	
400	55	5	906040	



SPLAYED SAUTÉ PAN

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



OVAL FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
360	250	40	5	908036	
400	280	40	5	908040	



RECTANGULAR FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
380	260	40	5	908538	



PANCAKE PAN

Ø mm	H mm	Th. mm	Ref.	Price
250	20	3	907525	
280	20	3	907528	



BLINIS PAN

Ø mm	H mm	Th. mm	Ref.	Price
120	25	3	907012	

Recommended for cooking fish and white meat



STAINLESS STEEL LONG HANDLE SUITABLE FOR OVENS AND DISHWASHERS

Extra-strong aluminium body.

4 layers of non-stick coating, PFOA-free.

Radial bottom suitable for intensive use.

Wide stainless steel, riveted, strip handle.

For use on all hobs except induction





WOK

Flat bottom.

Ø mm	H mm	Th. mm	Ref.	Price
280	80	3	909528	



TO EXTEND THE LIFE OF YOUR PANS:

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







FRYING PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
320	35	160	50	3	665116	
355	40	200	90	4	665120	
415	40	220	110	4	665122	
434	40	240	130	4	665124	
484	45	260	190	4	665126	
508	45	280	200	4	665128	
572	50	320	300	4	665132	
636	50	360	400	5	665136	
709	55	400	500	5	665140	



WOK

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
525	80	280	380	3	668128	



SPLAYED SAUTÉ PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
389	60	200	160	4	668220	
430	65	240	260	4	668224	
531	80	280	380	4	668228	
611	85	320	600	4	668232	



PANCAKE PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
437	20	250	80	3	666125	
466	20	280	110	3	666128	



BLINIS PAN

L mm	H mm	Ø mm	C cl	Th. mm	Ref.	Price
240	30	120	20	3	665612	

Excellent value for money



Extra-strong aluminium body.

4 layers of non-stick coating, PFOA-free.

Radial bottom suitable for intensive use.

Steel riveted long handle, epoxy coating.



RECTANGULAR FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
380	260	40	5	667638	



OVAL FRYING PAN

L mm	l mm	H mm	Th. mm	Ref.	Price
584	260	50	5	667136	
657	280	50	5	667140	





2-year guarantee.

Stainless steel body.

Touch sensitive control and residual heat indicators.

4-mm thick ceramic glass plate.

Suitable for use with 120-280 mm Ø containers.

Only use with induction-compatible cookware.

Air filter can be removed for cleaning.

FOR BAKING



INDUCTION HOB 1.8 KW

Easy to maintain. Easy to maintain. Compact format. Ideal for keeping fondants or toppings warm without any risk of cooking. 9-position thermostat.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
305	305	110	4350	1800	230	50-60	240304	

TIMER 99 MINUTES



INDUCTION HOB 2.8 KW

Induction coils are fitted with an overheating protection mechanism. Suitable for catering buffets, cooking schools, pastry shops. Mirror polished stainless steel frame, easy to maintain. Timer 99 minutes. 15-position thermostat.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
460	365	112	6250	2800	230	50-60	240308	

Induction hotplates and woks with touch-sensitive buttons and digital display



MADE IN FRANCE

2-YEAR GUARANTEE

INDUCTION HOB 3.5 KW

2-year guarantee. Stainless steel body. Mirror polished frame finish, easy to maintain. 6-mm thick ceramic glass plate. Touch sensitive control and residual heat indicators. 15-position power controller. Timer 99 minutes. Suitable for use with Ø 120-320 mm containers. Only use with induction-compatible cookware. Induction coils are fitted with an overheating protection mechanism. Empty indicator light. Air filter can be removed for cleaning. Ideal for intensive use in restaurants.

L mm	l mm	H mm	Poids g	Watts	Hz	Ref.	Price
500	365	95	8000	3500	50-60	240315	



MADE IN FRANCE

FOR KEEPING FOOD WARM

INDUCTION HOTPLATE

Stainless steel body. Ceramic glass top and shockproof elastomeric corners. Has a 12-level temperature controller. Interconnection system for up to 4 devices with a single power supply. Induction coils are fitted with an overheating protection mechanism that instantly reduces power in case of overheating. Reduced power consumption. Interconnection lead sold separately. Easy to maintain. Inductor diameter 180 mm.

Type	L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
burner	390	390	96	5500	300	220-240	50-60	240405	
interconnection cord	200							240406	



NEW

MADE IN FRANCE CE

2-YEAR GUARANTEE

INDUCTION WOK

2-year guarantee. Stainless steel body. Mirror polished frame finish, easy to maintain. Glass ceramic shape (thickness 6 mm) suitable for woks with a diameter of 350 mm. Touch-sensitive controls. 15-position power controller. 99 min timer. Air filter can be removed for washing. Suitable for intensive use in catering. Energy efficient because it only works when the cooking container is present. Only use with induction-compatible utensils. Weld bead length: 1.80 m.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
500	365	175	12100	3500	230	50-60	240323	



Stainless steel frame, well, basket, and lid.

Adjustable thermostat 60-190°C.

Protection against overheating and lack of oil by a thermal circuit breaker.

Heating element and removable control unit with safety contact.

Simple maintenance and easy to clean.

Basket with welded handle for improved safety.



STURDY AND SECURE BASKET



DEEP FAT FRYER 4 L WITH REMOVABLE WELL

Type	L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
deep fat fryer	380	210	305	400	5000	2000	220-240	50-60	121164	
extra basket	213	138	123	400					121204	



DEEP FAT FRYER 6 L WITH REMOVABLE WELL

Fitted with drain according to current CE standards.

Type	L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
deep fat fryer	425	265	300	600	6000	3000	220-240	50-60	121166	
extra basket	215	183	108	600					121206	



DEEP FAT FRYER 8 L WITH REMOVABLE WELL

Fitted with drain according to current CE standards.

Type	L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
deep fat fryer	425	265	350	800	7000	3250	220-240	50-60	121168	
extra basket	243	185	137	800					121208	



DONUT FRYER 8 L WITH DEEP DRAWN WELL

Fitted with drain according to current CE standards.

L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
550	290	410	800	9800	3250	220-240	50-60	121178	



DONUT FRYER 2X8 L WITH DEEP DRAWN WELL

Fitted with drain according to current CE standards. 2x8 Litres. 2x3.25 kW.

L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
580	550	410	800	17600	3250	220-240	50-60	121182	



DONUT FRYER

Unit fitted with a safety microswitch preventing operation if it is not in place.

l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
900	355	1200	13500	3000	230	50-60	240508	



FRYING OIL TEST STRIP

Test to check the ageing of frying oil in accordance with regulations. Easy to use: strip to soak in oil and then compare with the colorimetric scale. Use in cold oil. Quick: result in 3 minutes.

Type	L mm	l mm	Ref.	Price
box of 100	100	5	121193	



SINGLE-USE OIL FILTER

In rayon, viscose, and cotton yarn. Filtration of edible oils up to 30 microns. Use in a conical strainer for support. To save oil, daily filtering of frying oil prolongs its useful life.

Type	Ref.	Price
pack of 25	971101	



OIL FILTER

Microfibre. Synthetic micro-filter fabric filtering all residues. Doubles oil life. Complete filter with metal frame. Maximum oil temperature during filtering: 115°C. Clean with hot water and no detergent.

Type	L mm	l mm	Ref.	Price
full set	530		121190	
spare filter	300	200	121191	



FRYING OIL TEST STRIP

Instrument for monitoring vegetable frying oil degradation. Allows oil to be changed at the right time: not too early or too late. Screen for viewing the actual value of the polar compound ratio in the oil. Range: 0.5 to 40%TPM, accuracy: +/-3%, resolution: 0.1% TPM. Oil temperature display during testing. Temperature range: +30/+200°C, accuracy: +/-1.5°C, resolution: 0.5°C. Coloured LEDs to aid decision making. Sensor length: 192 mm. Response time: less than 60 seconds. Autocalibration. Comes with 2 AAA batteries. Autonomy 400 to 500 measurements. Supplied in a robust foamed protective case, dimensions 395x160x80 mm.

L mm	l mm	Poids g	Ref.	Price
365	45	180	121196	



FRYING OIL TEST STRIP

Quick result in 3 minutes. Allows you to save oil without throwing away oil that can still be used. Very easy to use test.

Type	Ref.	Price
box of 8	121192	



Gas

Stainless steel cooking plate.

100% stainless steel frame with adjustable feet.

Compatible with butane-propane or natural gas supply.

Integrated safety valve.

Piezo ignition.

Removable grease trap.

UP TO 30% ENERGY SAVINGS COMPARED TO A STANDARD PLANCHA



GAS PLANCHA WITH CONTROLLER

Clear dimensions: 270x200 mm. 2 separate heating surfaces equipped with an automatic temperature control system. 2x2,250 W.

L mm	l mm	H mm	Poids g	Watts	Ref.	Price
700	420	240	19000	2x2250	120789	



GAS PLANCHA

Simple maintenance and easy to clean. Clear dimensions: 730x400 mm. 2 3 kW burners for cooking at 2 different heating stages.

L mm	l mm	H mm	Poids g	Watts	Ref.	Price
805	485	231	30000	2x3000	120792	



GAS PLANCHA

Simple maintenance and easy to clean. Clear dimensions: 480x400 mm. 1 burner 3 kW.

L mm	l mm	H mm	Poids g	Watts	Ref.	Price
550	485	231	22000	3000	120791	

Electric

Stainless steel cooking plate.

100% stainless steel frame with adjustable feet.

Ideal for healthy cooking and easy maintenance.

Has a control indicator light.

Fitted with a removable fat collection tray.

Simple maintenance and easy to clean.



ELECTRIC PLANCHA

Clear : 340x340 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
395	380	115	11000	1600	230	50-60	245601	





ELECTRIC PLANCHA

Clear : 640x340 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
700	380	230	18000	2x1800	230	50-60	245603	



SUITABLE FOR INDOOR KITCHENS

DEEP ELECTRIC PLANCHA

340x640 mm. Removable stainless steel backsplash (H 80 mm). Deeper than wide, suitable for all kitchens.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
400	690	266	19000	3600	230	50-60	245605	

Easy clean system facilitates tray changing and ensures better hygiene



- Enamelled cast iron cooking plates.
- Stainless steel frame and heat-resistant handles.
- Fitted with the Easy Clean system for faster cleaning and improved hygiene.
- Cooking plates can be changed very quickly (smooth or ribbed).
- Allows you to switch from a grill or snack-maker function in a snap.
- Cooking temperatures can be adjusted from 50°C to 300°C.
- Removable grease trap.
- Plates are dishwasher safe.









REMOVABLE DOUBLE CAST IRON RIBBED GRILL

Cooking surface area: 520x230 mm. Double model. Two-face ribbed plates.

Type	L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
rack	646	379	220	42000	3760	230-240	50-60	245545	
smooth bottom plate	590	245		7300				245647	

REMOVABLE SINGLE CAST IRON RIBBED GRILL

Cooking surface area: 350x230 mm. Single model. Two-face ribbed plates.

Type	L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
rack	416	379	220	28000	2600	230-240	50-60	245540	
smooth bottom plate	350	230		4700				245642	



MADE IN FRANCE

CAST IRON MEAT/PANINI GRILL

Cast iron plate, enamel coating resistant to scratches and oxidation. Stainless steel frame and heat-resistant handles. Specially designed for fast food. Allows you to grill sandwiches and meat simultaneously on both sides. Independent thermostat adjustment from 0°C to 300°C. Removable juice collector compartment. Self-balancing top plate with adjustable precision spring. Simple maintenance and easy to clean. Contact surface area: 360x240 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
430	385	220	22500	3000	230	50-60	245515	





CAST IRON MEAT/PANINI GRILL

Cast iron plate, enamel coating resistant to scratches and oxidation. Stainless steel frame and heat-resistant handles. Specially designed for fast food. Allows you to grill sandwiches and meat simultaneously on both sides. Independent thermostat adjustment from 50°C to 300°C. Removable fat collection tray. Simple maintenance and easy to clean. 2 contact surface plates: 340x220 mm. 2 separate plugs. 2x2.2 kW.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
840	395	210	39000	2x2200	2x230	50-60	120838	



CAST IRON MEAT/PANINI GRILL

Cast iron plate, enamel coating resistant to scratches and oxidation. Stainless steel frame and heat-resistant handles. Specially designed for fast food. Allows you to grill sandwiches and meat simultaneously on both sides. Independent thermostat adjustment from 50°C to 300°C. Removable fat collection tray. Simple maintenance and easy to clean. Contact surface area: 340x220 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
410	395	210	20000	2200	230	50-60	240515	



GRILL BRUSH

Wooden handle. Brass-plated steel wire.

Type	L mm	l mm	Ref.	Price
with handle	300	30	100125	
without handle	210	60	100132	



WASHABLE BRUSH

GRILL BRUSH

Ergonomic polypropylene handle. Stainless steel wire. Food contact approved.

L mm	l mm	Ref.	Price
300	75	100126	



MADE IN FRANCE

CONVEYOR TOASTER OVEN CT 540

Stainless steel body. 8 infrared quartz tubes for browning the top, bottom, or simultaneously. Throughput up to 540 pieces of toast/hour. Front or rear output depending on the product type. Removable rack and load tray for easy maintenance. Easy to clean. Conveyor belt speed and adjustable feet. 2 ramps of 4 infrared quartz tubes independently adjustable for browning the top and bottom separately or simultaneously.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
450	530	345	21000	2300	230	50	245010	





STURDY AND SECURE BASKET

MADE IN FRANCE

CONVEYOR TOASTER OVEN CT 3000 ROLLER GRILL

Stainless steel body. Infrared quartz tubes for browning the top, bottom, or simultaneously. Designed for intensive use, in hotels or catering. 150 mm front and rear stainless steel trays and French pastry warmer on the top. Easy to clean. Remote control box (1 metre cable). Conveyor speed, heating power (50 or 100%), inlet height (70 to 110 m) adjustable. Heating by 8 quartz tubes (4 at the top, 4 at the bottom). French pastry holder on the top.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
470	720	385	21000	3000	230	50-60	245012	



CONVEYOR TOASTER OVEN CT 200

Stainless steel body. Ideal for rapid production of toast on buffets for the hotel and catering industry. Possibility of grilling toast above/below or just above. Adjustable conveyor advancement speed to define the degree of browning of the bread. Toast can exit from the front or back of the appliance depending on the station"s layout. Energy saving position for prolonged use. Easy to maintain and clean. Armoured heating element heating. Clear dimensions: h 90 mm x w 260 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
420	370	390	27000	2240	240	50	240522	



SCRAPER WITH HANDLE

Epoxy steel handle. Hardened steel blades. With a plastic protective clip for better safety. Black non-slip PVC handle. Simple maintenance and easy to clean.

Type	L mm	Ref.	Price
handle 25 cm	250	970031	
handle 40 cm	400	970032	
10 blades for 970031	100	150096	
5 blades for 970032	150	150098	



GRILL BRUSH

Double row of stainless steel wires length 28 mm. Black painted wooden brush head. Durable and easy to maintain.

L mm	l mm	Ref.	Price
740	205	159103	

Horizontal toaster

Stainless steel body.
Grill with handle for improved safety.
Includes a timer to measure the desired time: 0-15 min or continuous.

Clear surface area: 350x220 mm.





TOASTER, 1 SHELF

Has 4 Quartz tubes for evenly toasted bread.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
440	300	290	7400	1700	230	50-60	240520	



TOASTER, 2 SHELVES

Has 9 Quartz tubes for evenly toasted bread on 2 shelves.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
440	300	400	9800	3000	230	50-60	120766	



TOASTER, 2 SHELVES ROLLER GRILL

Stainless steel body. Grill with handle for improved safety. Quick ramp up quartz infrared tube heating in less than 30 seconds. Ideal to product approximately 150 pieces of toast/hour/shelf. 3-position quartz ramp selector (top, bottom, combined). 15-minute timer with locked position for continuous use. Removable grill handle. Back wall removable for cleaning. Easy to maintain and clean. Cooking surface area: 350x240 mm (x2).

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
450	285	420	12000	3000	230	50	245530	



COMPACT APPLIANCE FOR SMALL SPACES

EASY TO DISASSEMBLE AND EASY TO CLEAN





ROUND WAFFLE IRONS

Stainless steel body. Teflon cast iron moulds. Allows you to make thin round waffles to split into quarters. Temperature control from 50°C to 300°C. Ideal for small spaces as the machine is compact. Easy to maintain and clean.

L mm	l mm	H mm	Poids g	Nbre emp.	Ø emp. mm	Watts	Volts	Hz	Ref.	Price
250	430	250	6000	1	180	1200	230	50-60	241548	

ROUND DOUBLE WAFFLE IRONS

Stainless steel body. Teflon cast iron moulds. Allows you to make around 100 waffles per hour. Easy to maintain and clean.

L mm	l mm	H mm	Poids g	Nbre emp.	Ø emp. mm	Watts	Volts	Hz	Ref.	Price
400	220	160	5450	2	180	1600	230	50-60	241550	



Stainless steel frame.
Machined cast steel irons certified for contact with food.
High-quality waterproof armoured heating element.
Includes a cooking timer.
Control buttons protected under the frame.

Thermostatic temperature control from 50-300°C. Heating indicator and power indicator light.
Irons removable without any tools, easy to clean.
Comes with drip tray.
Comes with drip tray.

EASY TO DISASSEMBLE AND EASY TO CLEAN





WAFFLE IRONS, BRUSSELS

Capacity: 2 waffles. 90° opening: limits the space required by the waffle iron.

L mm	l mm	H mm	Poids g	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
260	315	220	19000	2	182	113	28	1800	230-240	50-60	241554	

DOUBLE WAFFLE IRONS, BRUSSELS

Capacity: 2 waffles. 180° opening for fast production.

L mm	l mm	H mm	Poids g	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
440	260	220	20000	2	182	113	28	1800	230-240	50-60	241555	



DOUBLE WAFFLE IRONS, MINI-BRUSSELS

Capacity: 4 mini-waffles. 180° opening for fast production.

L mm	l mm	H mm	Poids g	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
440	260	220	20000	4	113	92	28	1800	240	50-60	241558	





Stainless steel frame.
Machined cast steel irons certified for contact with food.
High-quality waterproof armoured heating element.
Includes a cooking timer.
Control buttons protected under the frame.

Thermostatic temperature control from 50-300°C. Heating indicator and power indicator light.
Irons removable without any tools, easy to clean.
Comes with drip tray.





DOUBLE WAFFLE IRONS, 4 LOLLIPOPS

Comes with 40 sticks. 4 waffle capacity 108x108 mm. Includes notches and stops for the sticks: you can easily prepare lollipop waffles. 180° opening for fast production.

L mm	l mm	H mm	Poids g	Nbre emp.	L emp. mm	l emp. mm	Watts	Volts	Hz	Ref.	Price
440	260	220	24000	4	108	108	1800	230	50-60	241560	

HEALTHIER CHURROS, COOKED WITHOUT OIL



DOUBLE WAFFLE IRONS, CHURROS

Calibrated churros, crispy, cooked evenly, and healthier because they are oil-free. Iron dimensions: 182x113x28 mm. Capacity: 16 churros. 180° opening for fast production.

L mm	l mm	H mm	Poids g	Nbre emp.	L emp. mm	l emp. mm	Watts	Volts	Hz	Ref.	Price
400	220	160	19400	16	109	21	1800	230-240	50-60	245550	





WAFFLE IRONS, GALETTE PARISIENNE

One-piece cavity for choosing waffle size. Iron dimensions: 220x220 mm. 90° opening: limits the space required by the waffle iron.

L mm	l mm	H mm	Poids g	Nbre emp.	L emp. mm	l emp. mm	Watts	Volts	Hz	Ref.	Price
345	260	220	20000	1	220	220	1800	240	50-60	241563	









DOUBLE WAFFLE IRONS, BUBBLE

Stainless steel frame. Machined cast steel irons certified for contact with food. High-quality waterproof armoured heating element. Includes a cooking timer. Control buttons protected under the frame. Thermostatic temperature control from 50-300°C. Heating indicator and power indicator light. Irons removable without any tools, easy to clean. Comes with drip tray. Makes pancakes that can be eaten like a cone or taco. Iron dimensions: 180x190x17 mm. 180° opening for fast production.

L mm	l mm	H mm	Poids g	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
500	260	220	24000	1	180	190	17	1800	230-240	50-60	**241562**	



Stainless steel frame and machined cast iron plate certified for contact with food.

Plate with rim and spikes on the inner side to improve heat exchange and heat output.

Electronic spark ignition integrated into the control lever.

New, more robust and protected control handle.

Uniform and consistent temperature thanks to star burners.

Thermal insulation of the burner to avoid losses.

Butane or propane gas supply.

Adapter kit for mains gas, natural gas.

New strip integrated into the frame for easier cleaning.

Wide feet for more stability.



NEW

KRAMPOUZ GAS CREPE MAKER - STANDARD

Large diameter 6-branch burner. Manual control with safety.

H mm	Ø mm	Poids g	Watts	Ref.	Price
200	400	16000	5000	242331	



NEW

KRAMPOUZ GAS CREPE MAKER - COMFORT

Large diameter 8-branch burner. Automatic temperature control for the Automatic Control System plate.

H mm	Ø mm	Poids g	Watts	Ref.	Price
200	400	16000	6500	242332	

MADE IN FRANCE



Stainless steel frame and machined cast iron plate certified for contact with food.

Plate with rim and spikes on the inner side to improve heat exchange and heat output.

Heating indicator.

new strip integrated into the frame for easier cleaning.

Reinforced thermal insulation of the heating element.

On/off switch integrated into the control handle.

New, more robust control handle.

Strip integrated into the frame for easier cleaning and improved durability.

Wide feet for more stability.

One coil heating element for uniform heat distribution.



NEW

Krampouz

KRAMPOUZ ELECTRIC CREPE MAKER - STANDARD

H mm	Ø mm	Poids g	Watts	Volts	Hz	Ref.	Price
160	400	17000	3000	220-240	50-60	242335	



NEW

Krampouz

KRAMPOUZ ELECTRIC CREPE MAKER - COMFORT

H mm	Ø mm	Poids g	Watts	Volts	Hz	Ref.	Price
181	400	18000	3600	220-240	50-60	242336	

SEMI-PRO ELECTRIC CREPE MAKER

Machined cast iron tray. Recommended for occasional use. Sealed design between the tray and the body for easy maintenance. Very convenient with uniform temperature over the entire surface: built-in heating elements. Constant temperature throughout use: control system integrated. Tray design avoiding heat loss and contributing to the heating uniformity. Heating indicator and on/off switch. Easy to maintain and clean.

H mm	Ø mm	Poids g	Watts	Volts	Hz	Ref.	Price
121	400	11500	2800	240	50-60	242305	







WOODEN UTENSILS FOR CREPE MAKERS

Hard, odourless beechwood. Perfect for food contact. Shape designed to turn your pancakes easily.

Type	L mm	l mm	Ref.	Price
spatula	400	46	071940	
round spreader	195	180	071945	
flat rake	235	175	071950	



MADE IN FRANCE

GREASING PAD

Ergonomic shape for convenient and effective handling. Can be used with a greasing sheet that can be used 500 times, easily replaceable.

Type	L mm	l mm	Ref.	Price
buffer	120	90	159117	
15 extra sheets	110	80	159121	



MADE IN FRANCE

ABRASIVE STONE

Facilitates stripping of cooking crust. Durable stone. Will not damage the cooking plates. Ideal for regular maintenance.

L mm	l mm	H mm	Ref.	Price
160	75	75	120790	



4 COOKING MODES FOR COOKING, BAKING, BROWNING, AND GRILLING



MADE IN FRANCE

MULTI-FUNCTION ELECTRIC OVEN

Stainless steel body and cavity. 4 types of cooking possible. 1: Convection: even cooking. 2 : Turbo Quartz, exclusive technology combining quartz heating in the vault and by heating elements in the floor + ventilation. 3 : Ventilated pastry: Heated from the bottom + ventilation. 4 : Quartz grill in the dome for browning, grilling. Thermostat 0-300°C. 120-minute timer with alarm + continuous use position. Use of containers GN 2/3 Depth 65 mm or 400x300 mm trays placed on the racks possible. 4 shelves spaced 70 mm, 4 racks 450x340 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
595	610	590	36000	3000	230	50-60	245060	



OVEN BROOM WITH SCRAPER

Wooden handle. 30 mm carbon steel wires. Grater also in carbon steel. Durable and easy to maintain. Good service life. 4 rows.

L mm	Ref.	Price
365	150081	



MECHANICAL MICROWAVE OVEN 28 L

White epoxy cavity and chrome grey body. Tempered glass revolving stand diameter 325 mm. Has 6 power levels: ideal for worry-free warming. Convenient and quick defrost function. 30-minute digital timer. End-of-cycle buzzer. Excellent service life. Easy to maintain and clean. Power output 900W / power input 1,400W. Inner dimensions: L325 mm, W342xH219 mm.

Type	L mm	l mm	H mm	Ø mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
microwave	539	425	300		2800	16000	900	230	50	240202	
glass tray				325						240120	
bulb										240121	



MECHANICAL MICROWAVE OVEN

100% stainless steel body and interior. Chrome handle and buttons. 30-minute graduated timer, with automatic shut-off and buzzer at the end of cooking. Has a defrost position and 6 power levels. Tempered glass revolving stand ø 325 mm. Has automatic interior lighting. Compliant with current European directives. Easy to maintain and clean. Power output 900W / power input 1,400W. Inner dimensions: L317 mm, W288 mm, H198 mm.

Type	L mm	l mm	H mm	Ø mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
microwave	483	398	281		2300	13600	900	230	50	120008	
glass tray				325						240120	



FIXED-HEARTH OVEN WITH 10 PRE-SET PROGRAMMES

PROGRAMMABLE MICROWAVE OVEN 25 L

Stainless steel body and inner cavity. Flat ceramic glass tray. Suitable for cooking and warming in a professional environment. Has 10 pre-recorded programmes, which can be modified according to user needs. 99-minute timer with end-of-cycle buzzer. 3 power levels: 100%, 50%, and defrost. Excellent service life. Easy to maintain and clean. Inner dimensions: L330xW340xH220 mm. Power output 1,000 W / power input 1,500 W.

L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
510	430	310	2500	14100	1000	230	50	240150	

IDEAL FOR SELF-SERVICE, EASY TO USE BY CONSUMERS



ONE-TOUCH MICROWAVE OVEN

Easier to clean stainless steel body and cavity. Ceramic tray GN 1/2. Ideal for self-service use, for reheating food by consumers. Easy to maintain. One-touch microwave oven. Inner dimensions: L330xW340xH220 mm. Power output 1,000W / power input 1,500W.

L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
510	430	310	2500	14100	1000	230	50	240213	

HEAVY DUTY PROFESSIONAL MODEL WITH 2 SHELVES



MICROWAVE OVEN 2 MAGNETRONS 35 L

Stainless steel body and inner cavity. Suitable for intensive use in restaurants or cafeterias. Total capacity of 100 programmes possible. Has a 60-minute timer. Air filter can be removed for perfect maintenance. Excellent service life. Easy to maintain and clean. Inner format GN 2/3 with intermediate shelf and fixed base. 5 energy levels. Inner dimensions: 360x400x228 mm. Fitted with 2 Toshiba magnetrons, power output 2,100/3,200 W.

L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
570	512	370	3500	30500	3200	230	50	240215	

FOR SAUCES, SPACE-SAVING



MADE IN FRANCE CE

BAIN MARIE WITH DRAIN

Designed in stainless steel. Heated by water with a drain valve. Backup thermostat. Control panel with an indicator light and an adjustable thermostat from 0°C to 110°C. Connection by 100 cm cable. 3 cm stone wool insulation. CE marking. These bain maries comply with standards NF EN 60335.1 and EN 60335.2.50.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
620	370	235	9000	1200	230	50/60	867101	



BAIN MARIE

Stainless steel (well + side panels). For professional use to keep food warm. Ideal for serving sauces, side dishes, chocolate, etc. for sale to take away or in the kitchen. Folding lid. Control panel on the top, adjustable thermostat from 0-100°C (backup thermostat). Easy to maintain and clean. Well for 5 containers GN 1/6 or 2 containers GN 1/3 + 1 container GN 1/6, depth 150 mm max. Comes without gastronorm containers, to be ordered separately.

L mm	l mm	H mm	Nbre emp.	L emp. mm	l emp. mm	H emp. mm	Watts	Volts	Hz	Ref.	Price
985	220	320	5	176	162	150	700	230	50-60	868506	





MADE IN FRANCE

HOT DOG WARMER

Stainless steel frame. Food contact approved aluminium warming spike. Teflon-coated aluminium water container and borosilicate glass well. Has an energy dispenser. Easy to maintain and clean. 3 heating spikes for the buns. Stainless steel basket with 2 compartments, capacity 40 sausages.

Type	L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
hot dog warmer	440	300	400	9000	650	230	50-60	245015	
glass handle								240552	



HOT DOG WARMER

Stainless steel basket. Glass sausage jar Ø 250 H 226 mm. Water container housing, lid, and frame in stainless steel. Control thermostat. Easy to maintain and clean. Capacity: approximately 40 sausages. 4 posts Ø 25 mm.

L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
440	280	350	1000	230	50-60	240550	

HEATED WALLS AND LID FOR OPTIMAL TEMPERATURE MAINTENANCE



RICE COOKER

Stainless steel body. Fitted with a water collection tray integrated into the handle to prevent spillage when opening the lid. Walls and lid are Heated for optimum temperature maintenance. Capacity 10 l cooked rice / 30 servings (1 serving = 180 ml raw rice). Comes with measuring cup, rice spoon, and non-stick silicone mat.

L mm	l mm	H mm	C cl	Poids g	Watts	Volts	Hz	Ref.	Price
480	455	335	1000	9250	1950	230	50	245030	





EGG COOKER

Stainless steel (container and lid). Convenient because has 6 individual baskets each with its own cooking. Built-in heating element and temperature limit for safe cooking. Control thermostat. Easy to maintain and clean.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
420	215	255	4500	1200	230	50-60	**245020**	



IMMERSION HEATER

Plastic handle. Allows you to heat and maintain up to 12 litres of water at 38°C. Use only in stainless steel or other metal containers. High resistance. Easy to maintain and clean. Cord 150 cm.

L mm	H mm	Ø résistance mm	Poids g	Watts	Volts	Hz	Ref.	Price
425	450	60	370	2000	230	50-60	**242509**	



BUTANE CONNECTION KIT

Shelf-life 10 years. Hose length 1.5 metres. Hose crimped on the regulator to prevent any gas leakage for perfect safety. Fits on all 13 kg bottles. NF M 88-765 and XP D 36-112 certified. Holder T86L. Dry - 28 mbar for butane (prohibited for 112 mbar butane). Flow rate 1,300 g/hour.

L mm	Ref.	Price
2	**240468**	
1500	**240469**	





3-LEGGED GAS BURNER

Cast iron, 3 feet. Brass tap. Has 3 heating stages and has two crowns for the burner. Works on butane-propane. Easy to maintain and clean. Can be used for 120-500 mm diameter containers.

L mm	l mm	H mm	Poids g	Watts	Ref.	Price
410	310	165	6700	8600	240466	



ELECTRIC SALAMANDER GRILL

Activation by detection of the dish or plate in contact with the stainless steel bar. Instant stop when the dish is removed. Instant heat: 570°C in 5 seconds. Easy-to-maintain ceramic glass ceiling. Ceiling adjustable in height according to the desired result. Energy dispenser for temperature maintenance up to the grill. 2 independent heating areas to control cooking and energy. 100% stainless steel. Lower dish with removable rack for easy cleaning. Possibility of continuous operation. Cooking surface area: 495x375 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
640	600	590	56000	3000	220-240	50-60	245611	

Stainless steel frame.
Cast iron grill.
Removable grid, removable stainless steel burner crown and backplate.
Temperature control button with idle position and safety thermocouple.
Has an adapter for small saucepans.
Works on butane-propane and with natural gas injector kit.
Easy to maintain and clean.



PASTRY GAS BURNER

Rack dimensions: 380x280 mm.

L mm	l mm	H mm	Poids g	Watts	Ref.	Price
350	510	180	12000	7000	245420	



PASTRY GAS BURNER

1 burner = 7,000 W / 1 burner = 5,000 W. Rack dimensions 380x280 mm.

L mm	l mm	H mm	Poids g	Watts	Ref.	Price
670	510	180	22000	7000	245424	



The range for perfect searing



Sound and bacteria-free mineral material.

Can be heated just enough to sear perfectly.

100% recyclable.

Suitable for all types of stove.

Extra-strong sheet steel (2-3 mm thick).

Welded strip handle.



FRYING PAN

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



PANCAKE PAN

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



BLINIS PAN

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



WOK

Ø mm	Th. mm	Ref.	Price
350	1	062035	

BLACK STEEL STOVE TOP DEEP FRYERS





DEEP FRYER WITH BASKET

Suitable for all types of stove. Extra-strong sheet steel (1.5 mm thick). 2 handles for placing the basket. Tin-plated steel wire basket. Sound and bacteria-free mineral material.

L mm	l mm	H mm	C cl	Ref.	Price
39	32	16	600	**062060**	
43	41	20	1220	**062062**	
48	46	21	1730	**062063**	



DEEP FRYER WITHOUT BASKET

Suitable for all types of stove. Extra-strong sheet steel (1.5 mm thick). 2 handles for placing the basket. Sound and bacteria-free mineral material.

L mm	l mm	H mm	C cl	Ref.	Price
39	32	16	600	**062070**	
43	41	20	1220	**062072**	
48	46	21	1730	**062073**	



BASKET FOR STOVE TOP DEEP FRYERS

Tin-plated wire basket.

Ø mm	C cl	Ref.	Price
320	600	**062080**	
400	1220	**062082**	
450	1730	**062083**	



ENAMELLED FRYING PAN

Enamelled iron pan. Tin-plated wire basket. Sound and bacteria-free mineral material.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
65	240	170	0,8	**062084**	



From kitchen to table

CASSEROLE DISHES COME WITH 2 BUTTONS

Heavy-duty 2-layer enamel interior.

Ergonomic and comfortable handles.

Heat-tolerant lid knob.

Even heat distribution for even cooking.

Heat retention.

Cooking in cast iron which preserves the nutritional qualities of the food.

Black inner coating extending product life.

Ideal for show cooking, such as "Scrambles" or "Food court".

Enamelled base that does not scratch cooking plates or serving tables.

Overall dimensions without handles.

Lid comes with 2 buttons: 1 brass and 1 stainless steel for oven.



BLACK ROUND CASSEROLE DISH

Ø mm	H mm	C cl	Ref.	Price
120	101	60	071110	
140	125	90	071109	
160	120	140	071158	
180	130	180	071100	
200	135	250	071102	
240	160	400	071104	
280	180	610	071106	
320	190	880	071103	



BLACK OVAL CASSEROLE DISH

L mm	l mm	H mm	C cl	Ref.	Price
217	177	118	100	071111	
305	195	165	320	071113	
330	200	165	400	071108	
380	260	170	600	071101	
430	280	190	850	071114	



SHALLOW CASSEROLE DISH

Ø mm	H mm	C cl	Ref.	Price
200	120	180	071097	
240	95	280	071099	



INDIVIDUAL CASSEROLE DISH

Color	Finish	Ø mm	H mm	C cl	Ref.	Price
black	Mat	100	90	35	071098	



RED ROUND CASSEROLE DISH

Finish	Ø mm	H mm	C cl	Ref.	Price
Vernis	180	130	180	071096	
Vernis	200	135	250	186403	
Vernis	240	160	400	186404	
Vernis	280	180	610	186405	



RED OVAL CASSEROLE DISH

Finish	L mm	l mm	H mm	C cl	Ref.	Price
Vernis	270	200	165	360	186408	
Vernis	310	260	170	560	186409	







CANDIED CHESTNUT ROUND CASSEROLE DISH

Finish	Ø mm	H mm	C cl	Ref.	Price
Vernis	140	125	100	071144	
Vernis	180	130	180	071146	
Vernis	240	160	400	071148	
Vernis	280	180	610	071154	



CANDIED CHESTNUT OVAL CASSEROLE DISH

Finish	L mm	l mm	H mm	C cl	Ref.	Price
Vernis	270	200	165	400	071155	
Vernis	310	260	170	600	071157	



INVICTA

BLACK ROUND CASSEROLE DISH

Water tank lid.

Ø mm	H mm	C cl	Ref.	Price
180	130	180	071518	
200	135	250	071520	
240	160	400	071527	
280	180	610	071528	



INVICTA

BLACK OVAL CASSEROLE DISH

Water tank lid.

L mm	l mm	H mm	C cl	Ref.	Price
330	200	165	400	071627	
310	260	170	600	071631	
350	280	190	850	071635	





RED ROASTING DISH

L mm	l mm	H mm	C cl	Ref.	Price
275	140	40	75	070995	
340	180	50	150	070996	
395	220	55	200	070997	



BLACK ROUND DEEP OVEN DISH

Ø mm	H mm	C cl	Poids g	Ref.	Price
150	50	50	800	071078	
180	50	70	1100	071081	
220	50	100	1500	070994	



OVAL DISH

L mm	l mm	H mm	C cl	Poids g	Ref.	Price
255	155	55	50	1100	071083	

OVAL DISH

L mm	l mm	H mm	C cl	Poids g	Ref.	Price
255	155	55	50	800	071085	
340	210	65	120		071087	



ROUND EGG DISH

Ø mm	H mm	C cl	Ref.	Price
160	25	30	071091	

ROUND EGG DISH

Ø mm	H mm	C cl	Ref.	Price
160	25	30	071089	



RED RECTANGULAR ROASTING DISH

L mm	l mm	H mm	C cl	Ref.	Price
400	250	70	450	071093	



BLACK INDIVIDUAL PLATTER

L mm	l mm	H mm	C cl	Ref.	Price
230	125	50	90	071094	



BLACK TERRINE DISH WITH LID

L mm	l mm	H mm	C cl	Ref.	Price
315	110	115	110	071070	
360	110	115	125	071072	



RED TERRINE DISH WITH LID

L mm	l mm	H mm	C cl	Ref.	Price
315	110	115	110	071074	
360	110	115	125	071076	





REVERSIBLE PLANCHA/GRILL

Enamelled cast iron. 2-year guarantee. Has a smooth side and a ribbed side. All types of stove except induction. Raised rims to prevent cooking juices from running. Two solid handles.

L mm	L utile mm	l mm	H mm	Ref.	Price
590	500	350	30	071058	



071116



071118



071120



071191

MADE IN FRANCE CHASSEUR

CAST IRON GRILL

Enamelled base that does not scratch cooking plates or tables. Even heat distribution for even cooking.

Type	L mm	l mm	Ref.	Price
rectangle	375	225	071116	
square	255	255	071118	
oval	530	230	071120	
beef Grill	370	220	071191	



MADE IN FRANCE CHASSEUR

CAST IRON PLANCHA/GRILL

Enamelled base that does not scratch cooking plates or tables. Even heat distribution for even cooking. Cooking in cast iron which preserves the nutritional qualities of the food. Inner coating extending product life. Ideal for show cooking, such as "Scrambles" or "Food court". Cooking surface area: 34x23 cm.

L mm	l mm	H mm	Ref.	Price
420	240	30	071190	



MADE IN FRANCE CHASSEUR

BLACK CAST IRON GRIDDLE

Enamelled base that does not scratch cooking plates or tables. Even heat distribution for even cooking. Cooking in cast iron which preserves the nutritional qualities of the food. Inner coating extending product life. Ideal for show cooking, such as "Scrambles" or "Food court". Comes with beechwood spatula and rake.

Ø mm	Ref.	Price
300	071122	



Easy-to-use compact machine

Tabletop machine, simple to use.
Busch pump power 4 m3/hour.
Can be used with all types of bag.
10 pre-set programmes.
Slow vacuum function for hot food.
Marinating function.
Vacuum sensor.
Vacuum meter.
Predisposition for vacuum packing in GN containers.
Final vacuum: 2.0 mbar.

CONVENIENT AND SIMPLE CONTROL PANEL



NEW

CE

MISTRAL+ VACUUM SEALER MACHINE

Chamber dimensions: 430x430x200 mm. Sealing bar length: 400 mm. Double sealing bar. Maximum bag dimensions: 400x600 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
560	560	520	62000	900	230	50-60	267053	

NEW



CE

AUSTER+ VACUUM SEALER MACHINE

Chamber dimensions: 350x270x140 mm. Sealing bar length: 260 mm. Maximum bag dimensions: 250x350 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
380	475	390	26000	350	230	50-60	267050	

NEW



CE

EOS+ VACUUM SEALER MACHINE

Chamber dimensions: 330x330x200 mm. Sealing bar length: 320 mm. Maximum bag dimensions: 300x350 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
445	455	460	36000	450	230	50-60	267051	

External suction machine





OIL FOR VACUUM SEALER MACHINE PUMPS

Viscosity of 32.

C cl	Ref.	Price
50	267099	

COMPACT AND AUTOMATIC



VACUUM SEALER MACHINE MIDI

Convenient and easy to use.
Easy bag installation.
Can only be used with textured bags.
External suction machine.
Self-lubricating pump 20 l/min.
Automatic and manual operation.
Final vacuum: 200 mbar.
Sealing bar 430 mm.
Stainless steel frame.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
510	295	180	12000	850	230	50-60	185406	



CE

FRESH VACUUM SEALER MACHINE

NEW

Tabletop machine, simple to use.
Self-lubricating pump 10 l/min.
Can only be used with textured bags.
Automatic operation.
Sealing bar length: 330 mm.
Final vacuum 200 mbar.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
385	300	170	6000	380	230	50	267004	



-20°C +40°C

VACUUM SEAL COOKING POUCH

Very strong and durable storage bag made of PA/PE complex. Can be used with all chamber machines.

l mm	Th. mm	Ref.	Price
150	0,09	267042	
200	0,09	267043	
250	0,09	267044	
300	0,09	267046	
400	0,09	267047	

-20°C +100°C

VACUUM SEAL COOKING POUCH

Bi-oriented polyamide + polypropylene complex bag. Can be used with all chamber machines.

l mm	Th. mm	Ref.	Price
150	0,09	267032	
200	0,09	267034	
250	0,09	267035	
300	0,09	267036	



-20°C +40°C

VACUUM SEAL COOKING POUCH

Very strong and durable storage bag made of PA/PE complex. Can be used with all chamber machines.

l mm	Th. mm	Ref.	Price
150	0,14	267022	
200	0,14	267023	
250	0,14	267024	
300	0,14	267026	
400	0,14	267027	
400	0,14	267028	



-20°C +40°C

TEXTURED VACUUM SEAL POUCH

Protects food from oxidation. PA/PE complex storage bag. Embossed interior and smooth exterior. Suitable for freezing.

l mm	Th. mm	Ref.	Price
150	0,09	267011	
120	0,09	267012	
200	0,09	267013	
250	0,09	267014	
300	0,09	267016	



ADHESIVE SEAL FOR VACUUM SEAL POUCHES

Allows the temperature of vacuum-packed foods to be measured without the risk of introducing bacteria. Food contact approved. Bag sealing maintained. Stick directly on the bag and push the probe through.

L mm	l mm	Ref.	Price
4000	10	250544	



SOUS VIDE COOKING THERMOMETER

Stainless steel probe: l 60 mm Ø 1.2 mm. Probe for Type K thermocouple (ref. 250528). Large measured temperature range: -40°C to +110°C. Cord with elastomer sheath heat resistant up to 105°C. Sheathed length 120 cm. Moulded plug. Sous vide cooking thermometer.

L mm	Ø mm	Ref.	Price
60	1,2	250538	
120	1,2	250539	



SOUS VIDE COOKING THERMOMETER

Stainless steel probe: l 60 mm Ø 1 mm. Probe for Type K thermocouple (ref. 250528). Stainless steel probe. Teflon cable 1 metre. Cable withstanding +250°C. Possibility of permanent measurement in the oven.

L mm	Ø mm	Ref.	Price
60	1	250541	



ACCURACY 0.1°C FOR COOKING AT EXACT TEMPERATURES





NEW

VACOOK IMMERSION HEATER WITH SENSOR

Precise sous vide cooking, regeneration of sous vide cooked meals in complete safety. Quickly heats the water and ensures a homogeneous and stable temperature. Self-protection with cut-off if water shortage. 10 pre-set programmes. External probe as standard. Can be used on gastronorm container up to 50 l (minimum H of 165 mm depth). Maximum temperature 95°C, control accuracy +/-0.1°C. Timer 99 hours. Watertight stainless steel structure, heating element protected by a grille. Variable power from 1,650 to 2,100 Watts.

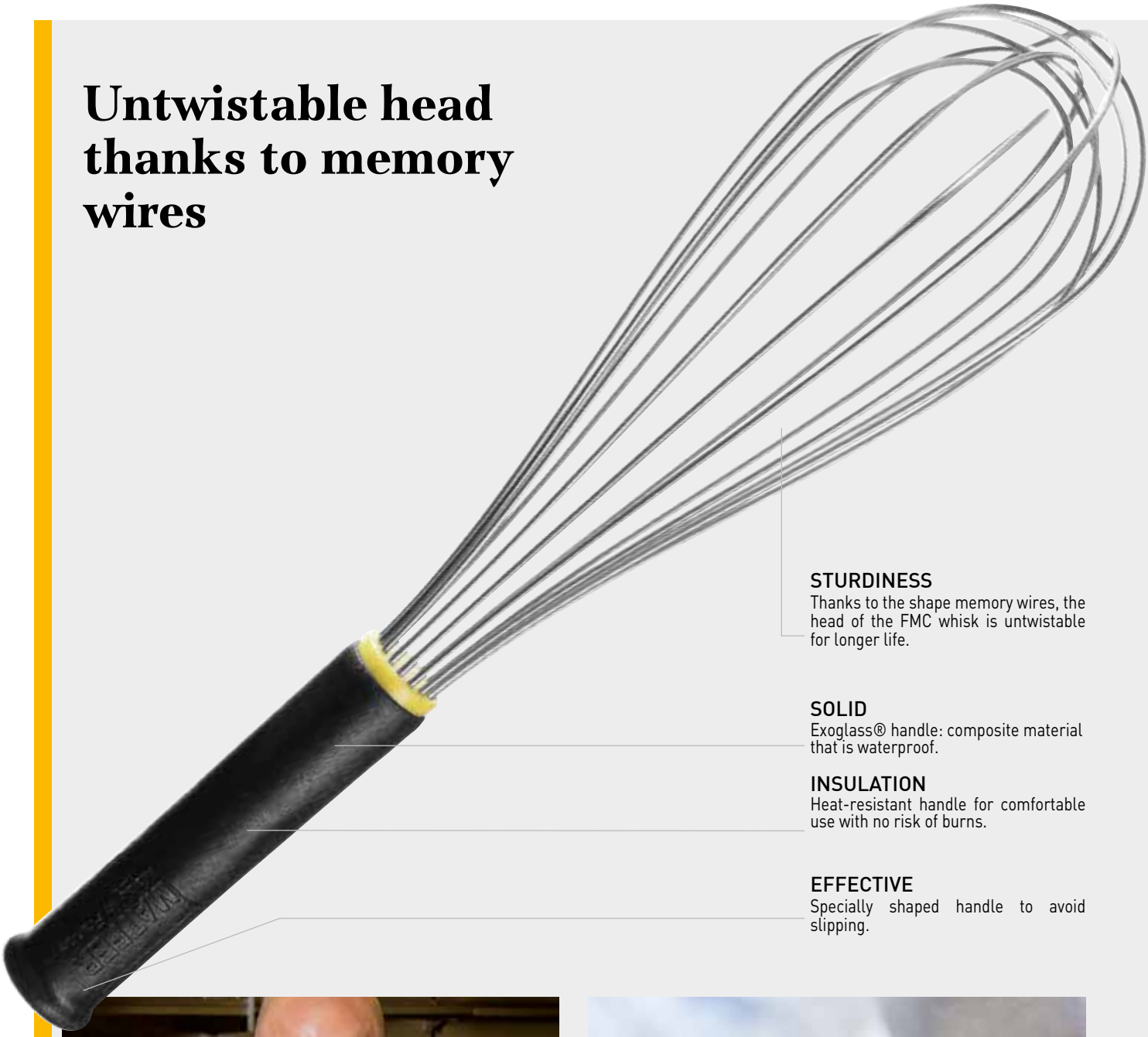
Type	L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
immersion heater	130	260	370	4500	2100	230	50-60	120735	
spare sensor								120739	
scalloped lid	530	325	60					748901	

HYDRO PRO IMMERSION HEATER

Easy to use. Compact.. Stainless steel body. Maximum temperature: 90 °C. Accuracy: 0.1°C. Maximum heating capacity 45 l with cover. Water flow: 17 l/min adjustable. Colour digital control panel. Your main cooking parameters saved in the memory. Adjustable and removable clamp. Water shortage detector. Toolbox cooking guide. Comes with transport case with handle. NSF-certified. IPX7 protection.

l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
93	170	2000	1485	240	50	120752	

Untwistable head thanks to memory wires



STURDINESS
Thanks to the shape memory wires, the head of the FMC whisk is untwistable for longer life.

SOLID
Exoglass® handle: composite material that is waterproof.

INSULATION
Heat-resistant handle for comfortable use with no risk of burns.

EFFECTIVE
Specially shaped handle to avoid slipping.





Rotating spiral for easy mixing



PERFECTLY HOMOGENEOUS MIXTURE



FLAT SPIRAL WIRE WHISK FOR LIQUIDS

Specially designed to reach the corners and bottoms of containers. Ideal for making milk-based sauces and creams without sticking. Removable coil.

L mm	L mm utile	Ø emp. mm	Ref.	Price
340	180	85	111055	



SAUCE WHISK

L mm	L mm utile	Ref.	Price
250	150	111022	
300	185	111023	
350	215	111024	
400	240	111025	
450	245	111026	
500	245	111027	



PACK OF 3 WHISKS

Ref.	Price
111002	



HEAVY DUTY WHISK

Special for mayonnaise and other firm creams.

L mm	L mm utile	Ref.	Price
400	240	111035	
450	245	111036	





EGG WHITE WHISK

Its wide head and flexible wires are perfect for beating egg whites.

L mm	L mm utile	Ø mm	Ref.	Price
450	245	120	111046	



MORE COMFORTABLE FULL HANDLE



Solid handle.

Welded stainless steel wire.

Ideal for removing your preparations from oil without being splashed.

SPIDER STRAINER

L mm	Ø mm	Ref.	Price
400	130	112293	
400	150	112294	
480	180	112295	
480	200	112296	

L mm	Ø mm	Ref.	Price
560	220	112297	
560	240	112298	
560	280	112300	





BIRD NEST FRYER

Welded stainless steel wire. 2-section mould to make "nests". Long handle protects against heat.

L mm	Ø mm	Ref.	Price
415	100	112320	

Monobloc construction with indication of size and capacity





MONOBLOC LADLE

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

MONOBLOC STRAINER

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



PORTION LADLE

Monobloc extra strong stainless steel. Curved PCV handle for better grip. 2 mm thick handle for good strength and rigidity. Non-drip rim. Large hanging hook and long handle to protect against heat.

Type	L mm	C cl	Ref.	Price
blue	317	6	112730	
grey	365	12	112731	
green	365	17,5	112732	
orange	360	23,5	112733	
red	370	35	112734	



Monobloc stainless steel.
Perfectly meets the needs of professionals and communities.
Long handle to avoid burns and projections.
Large hook to hang it up and keep it handy.
Easy to clean and meets the requirements of hygiene standards.
Very durable and withstands major temperature variations.
Scraper to collect food without the oil.



PERFORATED SPATULA

Perforated scraper to collect food without the oil.

L mm	l mm	Ref.	Price
500	120	112404	



SPATULA

Scraper to collect food without the oil.

L mm	l mm	Ref.	Price
500	120	112405	



SHALLOW LADLE

Monobloc extra strong stainless steel. Curved handle for better grip. 2 mm thick handle for good strength and rigidity. Non-drip rim. Large hanging hook and long handle to protect against heat. Straight ladle.

Type	L mm	C cl	Ref.	Price
straight	370	550	112040	
side	340	700	112041	

SKIM'ALL
by Matfer

The combination of a spider strainer and a skimmer

FINE GRID FOR DRAINING SMALL DELICATE PRODUCTS



COMFORTABLE
Curved handle for a better grip.

Handle length: 410 mm.

Strong and convenient hanging hole.

STRENGTH
Exoglass® composite material.

MULTIPURPOSE
Can be used for sifting ingredients, finished fillings, straining sauces.

Products retained thanks to a raised rim.

FOR RETRIEVING FINE PRODUCTS
Stainless steel mesh. Good recovery of fine products.





SKIM'ALL
Heat insulating.

L mm	Ø mm	Ref.	Price
425	120	112282	

Exoglass monobloc bouillon strainer with triple stainless steel mesh

STABILITY
Two ears for excellent stability.

STURDY - KEEPS ITS SHAPE
Exoglass® composite material.

FINE SIFTING
Triple fine stainless steel sieve mesh.

SOLID
Reinforced with stainless steel cross-wires.

ERGONOMIC
Sturdy, unbendable monobloc handle and body.

COMFORTABLE
Solid heat-resistant handle.



ULTRA-FINE MESH FOR PERFECTLY SMOOTH SAUCES



EXOGLASS® SIEVE STRAINER

Exoglass® composite material. Strong and convenient hanging hole. Heat insulating. Comfort thanks to the handle"s curved shape. Handle length: 195 mm.

L mm	H mm	Ø mm	Ø maille mm	Ref.	Price
410	95	200	0.70	017364	
410	95	200	1.00	017365	







EXOGLASS® BOUILLON STRAINER

L mm	H mm	Ø mm	Ø maille mm	Poids g	Ref.	Price
410	220	200	0.45	500	017360	
490	270	255	0.45	700	017362	





BOUILLON STRAINER HOLDER

Stainless steel wire. Strainer and bouillon strainer holder.
Reversible, diameters 170 and 205 mm.

H mm	Ref.	Price
215	116515	



CONICAL COLANDER WITH TWO HANDLES

Stainless steel. With handles and strip. Robust model. Easy to clean. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
310	110	240	350	713824	
349	125	280	500	713828	
366	140	320	700	713832	
420	155	360	1000	713836	
464	180	400	1500	713840	



CONICAL COLANDER WITH HOOPED BASE

Stainless steel. Hooped base and two handles for better ergonomics. Robust model. Easy to clean. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
640	250	450	2300	713245	
700	280	500	3100	713250	



FRUIT COLANDER

Stainless steel. On base and with handle for better ergonomics. Robust model. Easy to clean. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
285	127	205	300	017241	
338	140	250	455	017242	



CONICAL COLANDER WITH HOOPED BASE

Aluminium with hooped base. Two aluminium handles for handling and transport. Professional grade to drain large quantities. Quick and easy to clean. Clean with hot water and degreasing products. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
776	330	600	6700	529560	



FAT SKIMMER

Aluminium with hooped base, 3 feet. Two aluminium handles for handling and transport. Professional grade to drain large quantities. Quick and easy to clean. Clean with hot water and degreasing products. Perforation diameter: 4 mm.

l mm	H mm	Ø mm	C cl	Ref.	Price
382	145	280	760	528028	
445	165	320	1100	528032	
483	180	360	1500	528036	
540	190	400	2000	528040	



FAT SKIMMER

Aluminium. Long handle with handle opposite for ease of transport with heavy ingredients. Professional grade to drain large quantities. Quick and easy to clean. Clean with hot water and degreasing products. Perforation diameter: 4 mm.

L mm	H mm	Ø mm	C cl	Ref.	Price
547	135	240	500	528124	
630	145	280	460	528128	



STRAINER

Polypropylene. Very lightweight and robust. Easy to maintain.

H mm	Ø mm	C cl	Ref.	Price
145	320	270	071452	
160	360	400	071456	



WENCO STRAINER

Stainless steel handle. Stainless steel double mesh. Excellent service life thanks to its interchangeable filter screen. Easy to maintain. Handle length: 370 mm. Double mesh (0.4 mm inner mesh and 3.5 mm outer mesh).

Type	L mm	Ø mm	Ref.	Price
strainer	370	300	071389	
strainer	370	350	071391	

Type	L mm	Ø mm	Ref.	Price
spare sheet		300	071399	
spare sheet		350	071401	







FAT SKIMMER

High-quality stainless steel. With a long handle for more comfort and convenience. Professional grade to drain large quantities. Quick and easy to clean. Holes Ø 4 mm.

L mm	H mm	Ø mm	C cl	Ref.	Price
475	110	240	300	712724	
516	125	280	500	712728	



CONICAL STRAINER

Stainless steel. Tapered shape, with hook and ear. High corrosion resistance. Long handle for easy handling and use. Fine Ø 1.6 mm holes for filtering sauces and jus with care. Integrated hooks for securing the appliance on a pan rim. Easy to maintain and clean.

L mm	H mm	Ø mm	Ref.	Price
92	65	100	017330	
145	120	135	017332	
160	180	185	017334	
160	200	210	017335	
175	230	230	017337	



REINFORCED STRAINER

Stainless steel. With double lateral reinforcement. Very durable frame and handle. Reinforced tight mesh. Hanging possible by the handle and ear. Easy to maintain and clean. Handle length: 280 mm.

L mm	Ø mm	Ref.	Price
500	220	071370	
540	260	071372	
580	300	071374	



SMALL STAINLESS STEEL STRAINER

Professional grade and very long-lasting. Integrated hooks for securing the appliance on a pan rim. Easy to maintain and clean. Handle length: 125 mm.

L mm	Ø mm	Ref.	Price
210	70	020420	
260	100	020422	
310	160	020424	
350	200	020426	
330	180	020425	





PACK OF 5 CHEESE OR SAUCE CLOTHS

Twisted cotton twill, hemmed.

L mm	l mm	Ref.	Price
870	700	017410	



Exoglass® composite material.
Robust monobloc, non-deformable.
Rot-proof, sterilisable, and rust-proof.
Specially designed for use in non-stick containers.



EXOGLASS® SLOTTED TURNER

Type	L mm	l mm	Ref.	Price
black	300	90	112419	
grey	300	90	112420	
blue	300	90	112421	
red	300	90	112422	



EXOGLASS® BENT TURNER

Type	L mm	l mm	Ref.	Price
black	300	85	112429	
grey	300	85	112430	



EXOGLASS® BEVELLED SPATULA

L mm	l mm	Ref.	Price
350	64	113501	



EXOGLASS® SPATULA

L mm	l mm	Ref.	Price
250	40	113025	
300	48	113030	
350	55	113035	
400	64	113040	
450	71	113045	
500	79	113050	







ELVEA SPATULA

Allows you to recover the totality of creams and sauces.

L mm	L utile mm	l mm	Ref.	Price
250	83	52	113525	
350	115	70	113535	
450	115	70	113545	



ELVEO SPATULA

Flexible silicone scraper to perfectly scrape the bottom of containers.

L mm	L utile mm	l mm	Ref.	Price
250	83	52	113724	
350	115	70	113735	
450	115	70	113745	



SPATULON HOLLOWED SPATULA

Exoglass® composite material handle withstanding 220°C. Hollow thermoplastic elastomer scraper. Ideal for soft pastes, to fill pastry pockets. Handle length: 170 mm.

L mm	L utile mm	l mm	Ref.	Price
250	100	70	113825	
350	100	70	113833	



ELVEO SPATULA

Exoglass® composite material handle withstanding 220°C. Scraper withstanding 260°C. Narrow silicone scraper specially adapted for scraping narrow pots. Handle length: 170 mm. Used to empty and scrape cylindrical containers.

L mm	L utile mm	l mm	Ref.	Price
250	83	30	113720	





BEECHWOOD COOKING SPOON

Hard, odourless beechwood. Perfect for food contact. Useful for mixing or turning food without damaging your containers.

L mm	Ref.	Price
250	071985	
300	114131	
350	114132	
400	071991	



BEECHWOOD SCRAPER SPATULA

Hard, odourless beechwood. Perfect for food contact. To scour the bottom of frying pans with a non-stick coating. Hanging hole: 8 mm.

L mm	Ref.	Price
300	114141	



Made by MATFER BOURGEAT +220°C NF

EXOGLASS® COOKING SPOON

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. Specially designed for use in non-stick containers. Head width: 49 mm.

Type	L mm	l mm	Ref.	Price
beige	300	49	113330	
blue	300	49	113331	
red	300	49	113332	
beige	450	71	113345	
beige	380	58	113338	



BEECHWOOD SPATULA

Hard, odourless beechwood. Perfect for food contact. Useful for mixing or turning food without damaging your containers. Has a Ø 8 mm hanging hole for easy storage.

L mm	Ref.	Price
250	114112	
300	114113	
350	114114	
400	114115	
500	114117	
600	114118	
800	114120	
1000	114121	
1200	114122	



Stainless steel. Polypropylene handle.



PLANCHA SPATULA

Hard, straight scraper, bevelled. Specially designed for planchas. Hygienic and sterilisable scoop.

L mm	l mm	Ref.	Price
270	100	112668	



WOK SPATULA

Rounded end scraper conforms to the shape of the wok. Adapts to dish shape, durable and easy to maintain. Impact- and rust-resistant. Lightweight handle, pleasant to use, easy to clean.

L mm	l mm	Ref.	Price
360	100	112667	



PANINI SPATULA

Thick and rigid blade. Split scraper to allow the knife to pass through and cut paninis. Hygienic and sterilisable scoop.

L mm	l mm	Ref.	Price
310	98	112663	



STAINLESS STEEL TURNERS/SPATULAS

Semi-flexible blade with rounded edges. No space between the blade and the handle and no food residue can slip between the two. Hygienic and sterilisable scoop.

Type	l mm	Ref.	Price
non-perforated	75	112664	
perforated	75	112666	





CHIP PORTION SCOOP

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. Ergonomic shape for a calibrated serving of chips. Perforated scraper to facilitate the flow of oil. Head length: 135 mm. Head width: 100 mm.

L mm	l mm	Ref.	Price
360	100	116260	



SPATULA

Stainless steel. Non-slip overmoulded polypropylene handle. Flexible surface and bent for serving or turning. Resistant to impact, corrosion, and easy to maintain. Hole at the end to hang the spatula and keep it close at hand. Hygienic and sterilisable scoop.

Type	L mm	l mm	Ref.	Price
non-perforated	278	60	072040	
perforated	293	80	072045	



OMELETTE SCOOP

Monobloc stainless steel. Ergonomic round handle, safe. Bent shape specially designed to easily turn omelettes over in sauté pans. Easy to clean and meets the requirements of hygiene standards.

L mm	l mm	Ref.	Price
470	200	112035	



BENT BURGER TURNER

Stainless steel blade. Black polypropylene handle. Thick and rigid blade, bevelled edges, designed for griddle plates.

L mm	l mm	Ref.	Price
290	100	112662	



MULTI-PURPOSE TONGS NON-SLIP HANDLE

Monobloc stainless steel. PVC-coated handle. Good non-slip grip and thermal insulation. Particularly recommended for cooking stations or grills. Easy to clean and meets the requirements of hygiene standards.

Type	L mm	Ref.	Price
green	240	071688	
blue	240	071689	
yellow	240	071690	
red	240	071694	
black	240	071696	
red	300	071698	
red	400	071699	





Made by MATFER BOURGEAT +220°C NF

EXOGLASS® MULTI-PURPOSE TONGS

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. Ergonomic shape with spring effect, perforated to drain grease.

Type	L mm	Ref.	Price
grey	240	112435	
white	240	112437	
black	240	112438	
clear, resistant à +90°C	240	650203	
red	240	112439	
white	300	650132	
black	300	650134	



MULTI-PURPOSE TONGS

Stainless steel. Extra-strong kitchen tongs. Ergonomic shape with spring effect.

L mm	Ref.	Price
240	652015	
300	652016	
400	652017	



EXOGLASS® DUOLON TONGS

Designed to easily flip ground steaks or steaks.

L mm	Ref.	Price
290	112425	



FIND ALL THE PRODUCTS OF THE BUFFET IN THE CATALOG

IN SITU

Exoglass® composite material.
Robust monobloc, non-deformable.

Rot-proof, sterilisable, and rust-proof.
For use in the kitchen or to serve hot dishes.



EXOGLASS® COOKING SPOON

Type	L mm	Ref.	Price
white	340	650102	
clear, resistant to +90°C	340	650103	
black	340	650104	
red	340	650105	



EXOGLASS® PERFORATED COOKING SPOON

Type	L mm	Ref.	Price
white	340	650112	
clear, resistant to +90°C	340	650113	
black	340	650114	
black	340	650115	

Stainless steel.

Welded wire whisk for a watertight and durable assembly.

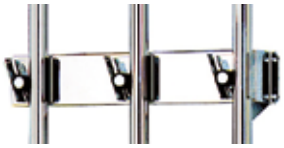
Round stainless steel tube handle ensures hygiene and comfort of use.

Great manoeuvrability will provide quality results.



GIANT SPATULAS AND WHISKS

Type	L mm	l mm	Ref.	Price
giant whisk	1000		111060	
giant whisk	1200		111061	
reduction spatula	1000	140	112015	
Exoglass giant spatula	800	120	112011	
exoglass giant spatula	1000	120	112013	
exoglass giant spatula	1200	120	112012	



UTENSIL HOLDER FOR ROUND HANDLES

Stainless steel. Plastic rollers. Easy hanging and unhooking. 60-mm protruding tool holder to avoid tool-partition contact. Takes all utensils with round handles (from 19 to 31 mm in diameter). Easy to clean for flawless hygiene.

L mm	l mm	Ref.	Price
375	78	112030	



GIANT SCOOPS AND SPATULAS

Very robust suitable for community catering and the food and beverage industry. Small scoop. Ergonomic with handle. Very easy to clean, smooth and poreless surface.

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
skimmer	850	230			071230	
spatula	1000	100		25	112110	
spatula	1000	100		25	112112	
scoop	320	260	1150		112016	



GIANT LADLE

Durable stainless steel. Round tube handle for easy handling. Ladle securely welded on the handle. Ideal for transferring preparations in large quantities.

Type	L mm	Ø mm	C cl	Ref.	Price
giant ladle	800	200	200	112019	
round ladle	430	200	200	112018	



GIANT STEAK TONGS

Durable stainless steel. Sealed and durable assembly. Very robust. Professional grade suitable for food contact. Easy to maintain for flawless hygiene.

L mm	Ref.	Price
530	112411	

Exoglass® composite material handle withstanding 220°C.

Removable thermometer -20°C to +200°C , accuracy 0.1°C, reliability 1°C.

2 tools in 1.

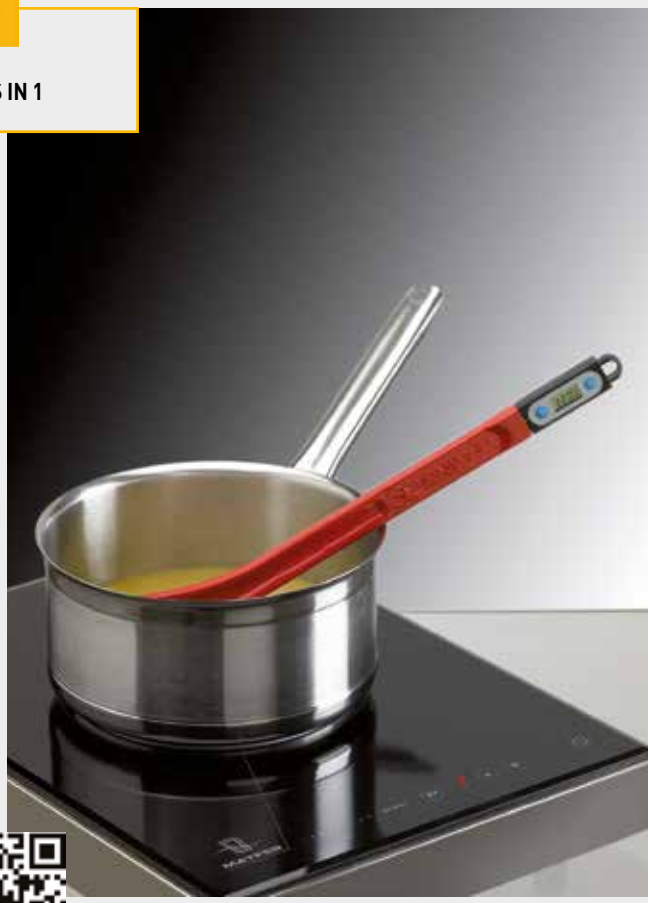
Allows you to control the temperature of preparations during cooking.

Waterproof thermometer but not dishwasher safe.

The handle is dishwasher safe.

2 TOOLS IN 1









ELVEO SPATULA WITH THERMOMETER

Allows mixing by perfectly scraping the contents of the container.

L mm	Ref.	Price
385	113092	

RIGID SPATULA WITH THERMOMETER

L mm	Ref.	Price
385	113090	



+300°C

THERMOCOUPLE THERMOMETER

Stainless steel probe. Stainless steel braided sheath 1 metre. Specially designed for use in ovens.

L mm	Ø mm	Ref.	Price
170	4	250537	



IP 65

THERMOCOUPLE THERMOMETER

K thermocouple. Accuracy +/- 1°C. Resolution 0.1 °C. °C/°F convertible. Comes with a CR2032/3 V battery. Large measured temperature range: -67°C to +1400°C. Comes bare without probe. Can be fitted with Matfer probes 250536/250538/250539/250541 as desired.

Type	L mm	l mm	Ø mm	Ref.	Price
thermometer	80	42		250528	
sensor	120		3,2	250536	



THERMOMETER CASE

Polypropylene. Protects against impacts even during transport. Protective foam inside.

L mm	l mm	H mm	Ref.	Price
235	200	50	262527	



IP 65 -50°C +200°C

THERMOMETER

Stainless steel probe: l 125 mm Ø 4 mm with protective sheath. Wire length 1m. Large display window with display resolution 0.1°C. Accuracy +/- 1°C. Alarm feature. Possibility of adjusting the minimum/maximum temperature. Storage of the measured temperature. Induction-compatible. °C/°F convertible. Battery-operated 1.5V included.

L mm	l mm	Ref.	Price
110	66	072271	





IP 65 -50°C +350°C

THERMOMETER

Stainless steel probe: l 110 mm. Accuracy +/- 0.8°C. Resolution 0.1 °C. °C/°F convertible. Battery-operated CR2032/3 Volts included. Blister packed.

L mm	l mm	Ref.	Price
210	42	250515	



+50°C +200°C

CAN BE RECALIBRATED

MATFER OVEN THERMOMETER

Stainless steel probe: l 100 mm Ø 3 mm. Built-in precision tester. Digital display. Accuracy 0.5°C between -20°C and 150°C, 2°C outside this range. Can be recalibrated. Cable 2m. Comes with a round AAA battery, continuous battery life: approximately 300 hours.

L mm	l mm	Poids g	Ref.	Price
125	58	100	250522	

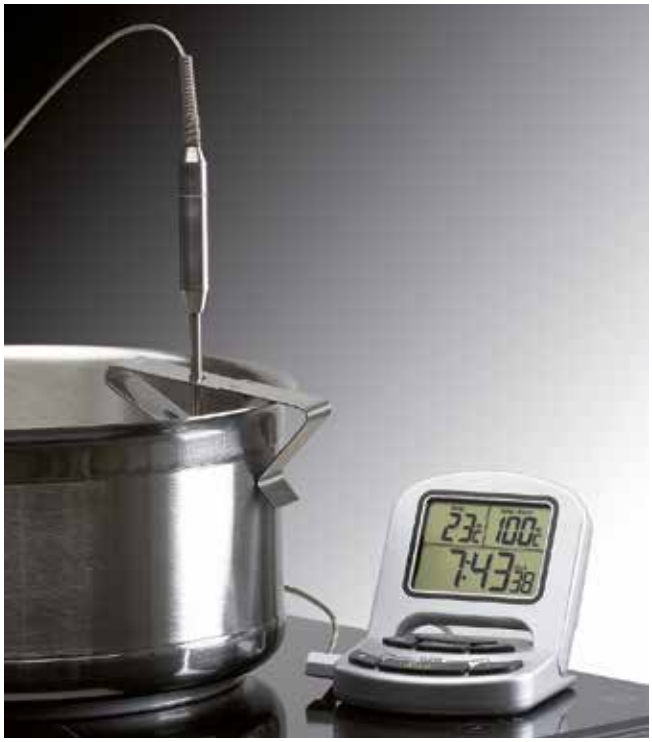


IP 67

THERMOMETER

Stainless steel probe: l 120 mm Ø 3.6 mm (20x2 mm tip). Compliant with the requirements of standard EN 13485. HACCP compatible. Accuracy +/- 0.5°C between 0°C and 100°C. Accuracy +/- 1°C between 100°C and 200°C above that. Resolution 0.1 °C. Quick measurement time 10 seconds. Battery-operated CR2032 Volts included.

L mm	l mm	Ref.	Price
210	42	250520	





0°C +300°C

THERMOMETER WITH ALARM

Stainless steel probe: l 150 mm Ø 4 mm. Ideal for mastering just-right cooking. Allows you to programme a setpoint temperature. Fitted with an alarm that sounds when the desired temperature is reached. Accuracy +/- 1°C between -0° and 150°C and 3°C beyond that. °C/°F convertible. Watertight probe. Timer function. Stainless steel cable 1m resistant to heat in the oven, detachable. Has a clock, a 24-hour timer, and a magnet. Comes with a 1.5V battery.

Type	L mm	l mm	H mm	Poids g	Ref.	Price
thermometer	125	25	18	250	072266	
spare sensor	150				072264	





CLIP-ON HOLDER FOR THERMOMETERS

Stainless steel holder. Easy to clip on the edges of a pan to keep your hands free. Suitable for all types of probe up to 5 mm in diameter. Easy to maintain.

Ref.	Price
250510	



IP 65

FOLDING DUO INFRARED THERMOMETER

Stainless steel folding probe. Special HACCP with non-compliant measured temperature alert. Quick reading thanks to its measurement by infrared or probe for precision. Infrared accuracy +/-1.1°C between -33°C and 0°C, +/-1°C between 0°C and 65°C, and +/-1.5% between 65°C and 250°C. Probe accuracy +/-0.5°C between -5°C and +65°C and +/-1.5% between 65°C and +330°C. Resolution 0.2°C. °C/°F convertible. Comes with 2 AAA batteries.

L mm	l mm	Ref.	Price
160	38	250545	



IP 65 -50°C +300°C

THERMOMETER

Stainless steel probe: l 135 mm. Very good readability thanks to its 50 mm diameter dial. Accuracy 1°C between -20 and +100°C and 2.5°C outside this range. Ideal for checking flour temperatures. Battery-operated LR44 included.

L mm	Ref.	Price
295	250501	



IP 65 -50°C +300°C

THERMOMETER

Stainless steel probe: l 100 mm Ø 5 mm. For controlling the temperature of foodstuffs on receipt or during storage. Easy to read digital screen.

L mm	Poids g	Ref.	Price
100	74	250514	



-50°C +300°C

FOLDING THERMOMETER

Stainless steel probe: l 115 mm Ø 3.5 mm. Convenient with folding probe for good protection and space saving and full 180° rotation. HACCP compatible for food compliance. Accuracy +/- 0.5°C between -20°C and 100°C and +/- 1°C above that. Easy to read digital screen. Not waterproof. Comes with accuracy certificate and 1 AA battery.

L mm	l mm	Ref.	Price
160	20	250516	



IP 65 -50°C +300°C

FOLDING TEMPERATURE PROBE

Stainless steel probe: l 80 mm. Compact, convenient, and easy to use. Accuracy +/- 0.5°C between 0°C and 100°C. Accuracy +/- 1°C between -20° and 0°C and +100°C and +200°C. Accuracy +/- 2°C beyond that. Blister packed. Battery-operated 1 LR44 battery included.

L mm	l mm	Ref.	Price
135	40	250546	



+60°C

MANUAL THERMOMETER

Glass body, white food-grade polypropylene sheath. Perforated sheath and easy cleaning for perfect hygiene. Ideal shape for easy reading, monobloc, without cap and ring moulded into the shape. Wide, very readable thermometer. Convenient its clip. Large measured temperature range: 0°C to 60°C. Two-colour graduation. Induction-compatible. The sheath is dishwasher safe.

Type	L mm	Ref.	Price
water	300	250315	



+120°C

MANUAL THERMOMETER

Glass body, white food-grade polypropylene sheath. Perforated sheath and easy cleaning for perfect hygiene. Ideal shape for easy reading, monobloc, without cap and ring moulded into the shape. Wide, readable thermometer. Convenient its clip. Measured temperature range: 0°C to 120°C. Two-colour graduation. Induction-compatible. Can be sterilised in the dishwasher without removing the thermometer.

Type	L mm	Ref.	Price
cooking	300	250325	





+30°C +100°C

THERMOMETER

Glass. Diameter 7 mm. Manual thermometer.

L mm	Ref.	Price
240	250340	



+120°C

DIAL THERMOMETER

Stainless steel probe: l 95 mm. Large dial (Ø 50 mm) for good readability. Particularly suitable for measuring the temperature of meat during cooking.

L mm	Ref.	Price
115	250345	



+50°C +300°C

OVEN THERMOMETER

Stainless steel body. Large dial for good readability. Ideal for measuring temperatures in an oven. Blister packed.

L mm	Ref.	Price
163	250350	



IP 54 -40°C +200°C

PEN THERMOMETER

Fixed stainless steel probe. Electronic thermometer with digital display for good readability. Blister packed with probe protection. Convenient with its pocket size.

L mm	Ref.	Price
166	250502	



IP 65 -50°C +300°C

PEN THERMOMETER

Stainless steel pen thermometer. Convenient thanks to its pen pocket size. Water/Airtight. Very accurate. Blister packed with probe protection. Accuracy +/- 1°C between 0 and 100°C, otherwise +/- 2°C. Battery-operated LR44 included. Probe length 110 mm and diameter 3.5 mm.

L mm	Ref.	Price
210	250503	



IP 67 -50°C +200°C

PEN THERMOMETER

Stainless steel probe (length 120 mm). Plastic waterproof thermometer. Easy to read with its digital dial. Probe with thin ends (diameter 2.5 mm) leaving very small marks on the product. Accuracy +/- 1°C. Quick measurement in 5 seconds. Allows measuring on an induction hob. Convertible for measurement in Fahrenheit. Comes with a probe protection case.

L mm	Ref.	Price
200	250513	



MADE IN FRANCE

MATFER SILICONE BRUSH

Exoglass® composite material handle. Overmoulded silicone head heat resistant up to 260°C, unbreakable. Wide head with over 130 tapered staggered bristles. Better product retention and flexible display. Ideal for egg glazing, pouring syrup, icing with jelly, brushing.

L mm	l mm	Ref.	Price
220	40	113042	



SAUCE SYRINGE

Stainless steel. Completely removable and washable in the dishwasher for ease of use. Ideal for preventing food from drying out during cooking. 2 sizes of stainless steel needles available (Ø 4 and 6 mm) for better convenience. Very durable. Essential for injecting flavoured jus into roasts, fish, poultry, and shellfish to spice up the taste and keep the meat moist during cooking.

L mm	C cl	Ref.	Price
175	6	215452	

NEW



WOK BRUSH

Detergent-resistant fibre. Ideal for gently and efficiently cleaning your wok. Ergonomic polypropylene handle. Polypropylene fibres l 50 mm. Easy to clean with hot water and degreasing products. Food contact.

L mm	l mm	Ref.	Price
215	76	405336	



SPICE BALL

Stainless steel. Quick and easy to collect. Perforated cover, articulated with sealed closure for ease of use. Ideal for infusing condiments, herbs, and spices. Very durable. Easy to maintain and clean. Simple volume adjustment thanks to 4 notches. Silicone wire. Lenght between 110-130 mm.

L mm	Ø mm	Ref.	Price
130	45	071351	



MADE IN FRANCE

SILICONE BRUSH

Silicone withstanding +300°C. Ideal for brushing sauces, seasoned butters, marinades on meats or hot preparations. No risk of melting the brush.

L mm	l mm	Ref.	Price
195	40	113041	



FAT SEPARATOR JUG

Ideal for separating the fat from your sauces by decanting. The spout connected to the base allows the sauce to be collected directly. Convenient, the SAN jug is graduated. Very durable. Easy to maintain and clean. Graduations: 100, 250, 500, 750, 1,000 ml and 1/4, 1/2, 3/4, 1 l.

L mm	H mm	Ø mm	C cl	Ref.	Price
200	135	122	100	251010	



WOK BRUSH

Wooden brush handle. Coconut fibre brush bristles. Easy to use with its rounded tip. Very convenient for quick and gentle cleaning of your wok. Very durable. Easy to maintain and clean.

L mm	Ref.	Price
400	159027	

To post recipes, orders, and notices

Tarifold pouches, magnetic closure.

Washable PVC.

Very durable.

Easy to maintain and clean.









TARIFOLD 5 ADHESIVE POUCHES

Type	L mm	l mm	Ref.	Price
A4 format	340	255	019028	



TARIFOLD 5 MAGNETIC POUCHES

Type	L mm	l mm	Ref.	Price
A4 format	340	255	019029	

TARIFOLD WALL MOUNTING KIT 10 POUCHES

Complete kit including a stainless steel screw-in wall bracket. For A4 documents. Comes with 10 swivel pockets, colour jumpers, screws and wall plugs.

l mm	H mm	Ref.	Price
246	385	019044	



FOLD 2 POCHETTES CADRE D'AFFICHAGE

Display frame pouches with repositionable adhesive back. Very durable. Easy to maintain and clean.

Type	L mm	l mm	Ref.	Price
A4 format	329	242	019031	



TARIFOLD 2 DISPLAY FRAME POUCHES

Display frame pouches with repositionable adhesive back. Very durable. Easy to maintain and clean.

Type	L mm	l mm	Ref.	Price
A4 format	329	242	019033	



TARIFOLD 2 DISPLAY FRAME POUCHES

Display frame pouches with repositionable adhesive back. Very durable. Easy to maintain and clean.

Type	L mm	l mm	Ref.	Price
A4 format	329	242	019034	



TARIFOLD 10 POUCHES IN ASSORTED COLOURS

For A4 documents. Assorted colours. Adaptable in the stainless steel wall bracket code 019044.

L mm	l mm	H mm	Ref.	Price
385	246	50	019047	



RESTAURANT ORDER GRABBER WITH CLIPS

Stainless steel. With springs for good sheet maintenance. Very durable. Easy to maintain and clean.

Type	L mm	l mm	Ref.	Price
8 sheets	625	100	160599	
13 sheets	1000	100	169004	



RESTAURANT ORDER GRABBER

Stainless steel. With balls for good order maintenance. Convenient one-handed use, no tacks, no magnets, and no clips. Very durable. Easy to maintain and clean.

L mm	Ref.	Price
615	665002	
920	665004	



UTENSILS CORRECTLY STORED = OPTIMISED ORGANISATION



WALL-MOUNTED SHELVING UNIT FOR BOTTLES

Stainless steel. Ideal for storing bottles. Clear storage dimensions: 640x95 mm. Stainless steel screws supplied for wall mounting. Easy to maintain.

L mm	l mm	H mm	Poids g	Ref.	Price
650	105	110	1970	**846007**	



PERFORATED UTENSIL HOLDER

Perforated stainless steel. Ideal for storing all your utensils within reach. Also suitable for pastry-making utensils, such as tart or cake rings. Operates with a hook system, for optimal modularity in any kitchen or laboratory. Very durable. Easy to maintain and clean. Sign comes without hooks, with stainless steel screws and wall plugs. Hole Ø.6 mm, distance 60 mm. Clear height: 700 mm.

Type	L mm	H mm	Ref.	Price
wall-mounted sign	600	756	**845760**	
pack of 3 hooks	300		**845762**	
pack of 3 hooks	200		**845763**	



MADE IN FRANCE

LID RACK

Stainless steel. Stainless steel screw, plastic wall plugs and container. Ideal for draining round or rectangular lids. To save space, can be wall mounted or simply placed. Very durable. Allows to store 10 gastronorm container round (Ø 240-500 mm) or rectangular stainless steel lids.

L mm	l mm	H mm	Ref.	Price
440	305	225	**015210**	



WALL RACK WITH HOOKS

Monobloc stainless steel. Ideal for utensils with hooks and hanging holes (ladles, skimmers, saucepans, etc.). Utensils correctly stored for optimised organisation. Very durable. Easy to maintain and clean. Fastening by stainless steel screws not included, to be adapted according to the support.

Type	L mm	Ref.	Price
5 hooks	500	**719105**	
8 hooks	1000	**719110**	



CARVING FORK

Polished stainless steel. POM handle with brass rivets. Tapered tips for high performance use. Ergonomic handle ensuring optimum balance and grip. Allows you to easily turn over meat during cooking or hold it while carving and plating. Teeth length: 18 cm.

L mm	Ref.	Price
320	112070	



MONOBLOC MEAT FORK

Monobloc extra strong stainless steel. Strong and durable to lift large pieces of meat. 50 cm length to avoid the risk of burns. Large hanging hook and long handle to protect against heat.

L mm	Ref.	Price
500	112108	



STRING HOLDER TO HANG UP

Stainless steel. Ideal for professionals and very durable. Very convenient inverted model because it hangs from a hanging bar. Allows you to quickly and easily unwind the spool of twine.

L mm	l mm	H mm	Ref.	Price
180	140	240	100050	



STRING HOLDER ON BASE

Stainless steel. Chrome cast iron base. Very stable and solid base. Ideal for professionals in butchery, delicatessen, and other trades handling meat or poultry.

L mm	l mm	H mm	Ref.	Price
180	130	170	100055	



MADE IN FRANCE | +220°C

TWINE

Type	Poids g	Ref.	Price
rotifil calibre 2TE with mandrel	1000	100070	
rotifil calibre 2TE in Filpack	1000	119005	
polyester calibre 3.5/2 with mandrel	1000	119001	
polyester calibre 3.5/2 in Filpack	1000	119007	
polyester calibre 3.5/2 (10 balls)	100	119002	



SET OF 12 STAINLESS STEEL SKEWERS

Stainless steel. 4x2 mm flattened cross-section to prevent food rotation. Durable sticks. Ideal for skewers of meat, vegetables, and seafood. Easy to maintain.

L mm	Ref.	Price
120	120829	
250	120831	
300	120832	
350	120833	
460	120830	







LARDING NEEDLE

Stainless steel. Very solid nozzle. Ideal for inserting pieces of lard in a roast or poultry.

L mm	Ref.	Price
250	120852	



TRUSSING NEEDLE

Stainless steel. Curved. Very solid nozzle. Used to truss poultry with twine.

Type	L mm	Ref.	Price
curved	150	072325	
straight	200	120841	
straight	250	120842	

KEEPS THE PIECES FIRMLY IN PLACE



SET OF 3 STAINLESS STEEL EXTRA-STRONG SKEWERS

Extra strong stainless steel. Double bevel tip for easy penetration into ingredients. Flat shape prevents pieces from turning. Extremely rigid skewer with excellent service life.

L mm	l mm	Ref.	Price
215	5	120836	









BLACK STEEL PAELLA DISH

Sheet steel pan, extra-strong quality. Small stainless steel handles. Very convenient to "sear". Durable and strong. Easy to maintain: wash in hot water and wipe.

L mm	H mm	Ø mm	Th. mm	Ref.	Price
305	50	240	3	071036	
415	67	360	3	062051	
445	70	400	3	062052	
495	72	450	3	062053	

STAINLESS STEEL PAELLA DISH

Stainless steel. Convenient thanks to its 2 transport handles. Excellent heat distribution with stainless steel / aluminium / stainless steel sandwich bottom. Very durable, impact resistant. Easy to maintain.

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



POLISHED STEEL PAELLA DISH

Polished steel. Convenient thanks to its 2 transport handles. Flared shape. Perfect for gas cooking. Very durable, impact resistant.

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



NON-STICK PAELLA DISH

Extra-strong very thick aluminium body. 4 cross-layers of non-stick coating, PFOA-free. Radial bottom suitable for intensive use. Flared shape and riveted small handles.

l mm	H mm	Ø mm	Th. mm	Ref.	Price
445	50	360	5	664536	
485	50	400	5	664540	
589	60	500	5	664550	



PAELLA GAS BURNER

Enamelled steel structure and burner. Has 2 tap rings and separate speeds. Gas ramps to be used at the same time or separately thanks to two adjustment knobs. Adjusting the flame is very easy which ensures completely safe cooking. Very robust and durable.

Type	H mm	Ø mm	Watts	Ref.	Price
2 rings	120	400	8000	071055	
3 rings	120	600	11000	071057	



PAELLA GAS BURNER STAND

Galvanized iron tripod. Convenient thanks to its folding support. Compatible with different hotplate sizes. Very easy to maintain.

H mm	Ref.	Price
700	071059	



COMMERCIAL SMOKING GUN

Gun with cast stainless steel tip and reservoir for chips. Hose can be fixed on the nozzle. Quick and easy smoking in 30-60 seconds. Gives a smoky taste to meat, fish, cold meats, cheese, butter, cocktails, vegetables, and fruit. Can be easily transported and moved as it works with batteries. Can be used on the pass-through before going into the dining area. Comes with 4 spare filters for the tank and samples of wood chips. Recommended for use with shavings code 159116. Battery-operated with 4 AA batteries (included).

L mm	l mm	H mm	Poids g	Ref.	Price
140	80	165	870	185508	





SACKS OF SAWDUST AND SHAVINGS FOR FOOD SMOKERS

Ideal for smoking meat or fish. 100% beechwood sawdust.

Type	C cl	Poids g	Ref.	Price
sawdust		15000	159105	
sawdust	1000		159115	
shavings	1000		159116	





HOTMIX PRO SMOKER

100% AISI stainless steel. Very easy to use, smokes solid and liquid ingredients. Very quick, smoke does not rise during smoking. The Hotmix pro smoker"s ventilation speed is adjustable. Cold smoking, preventing bacteria from proliferating in the appliance or the products. Compact and lightweight format, it will fit in your kitchen very well and can be easily moved. Silicone connection kit for Hotmix Pro food processors. Smoking chamber dimensions (removable): 195x105x105 mm. Stainless steel rack on which to place the products and diffuse the smoke over them. Adjustable ventilation speed.

L mm	l mm	H mm	Poids g	Volts	Hz	Ref.	Price
276	163	266	5000	220-240	50-60	245902	



SMOKER, 2 SHELVES

Stainless steel. Convenient because it sits directly on the table for cold smoking. Extractable sawdust drawer with heating pin. Timer available for ignition and combustion of sawdust. Possibility of smoking on 2 levels or 1 only if large piece. Easy to maintain. Bottom tray dimensions: 600x400 mm. Upper tray dimensions: 545x340 mm.

L mm	l mm	H mm	Poids g	Watts	Volts	Hz	Ref.	Price
715	415	360	14000	250	230	50	245900	


MATFER



CUTTING

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

Japanese knives	96
forged knives	105
stainless steel knives	108
sharpeners	115
cutting boards	121
Special board for sensitive preparations (gluten-free, kosher, hallal, vegan, etc.).	123
cutting utensils	125
meat	137
fish	139
bread	144
cheese and foie gras	146
ice carving	149



"G" SERIE

The remarkably sharp blade range

Monobloc CROMOVA 18 stainless steel.
Round hollow handle ensuring optimum balance and grip.
Easy to maintain: wash in hot water and wipe.
Comes in an individual box.
Do not use chlorinated products which damage the blade"s special steel.
Large blade knife.



KITCHEN KNIFE

Type	L mm	L Blade mm	Ref.	Price
G2	325	200	120204	



CARVING KNIFE

Type	L mm	L Blade mm	Ref.	Price
G3	340	210	120205	



KITCHEN KNIFE

Type	L mm	L Blade mm	Ref.	Price
G4	320	180	120206	



SLICER

Type	L mm	L Blade mm	Ref.	Price
G6	300	180	120202	
G1	330	210	120201	



ORIENTAL DEBA KNIFE

Type	L mm	L Blade mm	Ref.	Price
G7 right-handed	320	180	120209	
G7 left-handed	320	180	120211	



KITCHEN KNIFE

Type	L mm	L Blade mm	Ref.	Price
G16	370	240	120234	
G17	407	270	120235	



MEAT CHOPPER

Type	L mm	L Blade mm	Ref.	Price
G12	298	160	120240	



VEGETABLE KNIFE

Type	L mm	L Blade mm	Ref.	Price
G5	305	180	120207	



ROAST SLICER

Type	L mm	L Blade mm	Ref.	Price
G8	345	220	120210	



YANAGI SASHIMI KNIFE

Type	L mm	L Blade mm	Ref.	Price
G11 right-handed	370	250	120220	
G14 right-handed	435	300	120221	



YANAGI SASHIMI KNIFE, LEFT HANDED

Type	L mm	L Blade mm	Ref.	Price
G11 left-handed	370	250	120223	



TAKO SASHIMI KNIFE

Type	L mm	L Blade mm	Ref.	Price
G15	430	300	120225	



MEAT FORK

Type	L mm	L Blade mm	Ref.	Price
G13	300	310	120245	



MEAT/FISH SLICER

Type	L mm	L Blade mm	Ref.	Price
G29	315	180	120237	



FILLETING KNIFE

Type	L mm	L Blade mm	Ref.	Price
G30	340	210	120228	



FILLETING KNIFE

Type	L mm	L Blade mm	Ref.	Price
G20	330	210	120230	
G18	375	240	120231	
G19	405	270	120232	



FLUTED KITCHEN KNIFE

Type	L mm	L Blade mm	Ref.	Price
G79	280	160	120246	
G77	325	200	120247	



FLUTED VEGETABLE CHOPPER

Type	L mm	L Blade mm	Ref.	Price
G81	305	180	120239	



SANTUKU KNIFE

Type	L mm	L Blade mm	Ref.	Price
G80	305	180	120243	



BONING KNIFE

Type	L mm	L Blade mm	Ref.	Price
G21	290	160	120271	



SET OF 4 KNIVES + STRIP

The length indicated is that of the blade. Large blade knife. Includes: slicer G2 stainless steel L 130 mm (120204) + vegetable chopper GS5 stainless steel L 140 mm (120265) + utility knife GS11 stainless steel L 150 mm (120260) + paring knife stainless steel GS38 L 90 mm + stainless steel magnetic knife holder 475x300 mm (120305).

Ref.	Price
120390	



"GF" SERIE

Optimal handle ergonomics

Monobloc CROMOVA 18 stainless steel.
Forged blade hardened for superior strength.
Round hollow handle ensuring optimum balance and grip.
Easy to maintain: wash in hot water and wipe.
Comes in an individual box.
Do not use chlorinated products which damage the blade"s special steel.







COOK"S KNIFE

Type	L mm	L Blade mm	l mm	H mm	Ref.	Price
GF33	350	210	100	30	120272	
GF34	400	270	100	30	120273	
GF35	440	300	100	20	120274	

BONING KNIFE

Type	L mm	L Blade mm	l mm	H mm	Ref.	Price
GF31	300	160	90	20	120267	







MEAT FORK

Type	L mm	L Blade mm	l mm	H mm	Ref.	Price
GF24	305	310	90	39	120244	

VEGETABLE KNIFE

Type	L mm	L Blade mm	l mm	H mm	Ref.	Price
GF36	330	200	100	30	120280	

BUTCHER"S KNIFE WITH COVER

Type	L mm	L Blade mm	l mm	H mm	Ref.	Price
GF27	300	165	90	20	120268	

"GSF" SERIE

The short blade range

Monobloc CROMOVA 18 stainless steel.
Solid handle.
Easy to maintain: wash in hot water and wipe.
Comes in an individual box.
Do not use chlorinated products which damage the blade"s special steel.
Short blade.

FLAT PARING KNIFE

Type	L mm	L Blade mm	Ref.	Price
GSF15	180	80	120257	





FLAT PARING KNIFE

Type	L mm	L Blade mm	Ref.	Price
GSF31 long shaft	190	80	120351	



FLAT PARING KNIFE

Type	L mm	L Blade mm	Ref.	Price
GSF22	220	110	120278	



FLAT PARING KNIFE

Type	L mm	L Blade mm	Ref.	Price
GSF24	270	150	120259	



PARING KNIFE STRAIGHT BLADE

Type	L mm	L Blade mm	Ref.	Price
GSF16	170	60	120258	



PARING KNIFE STRAIGHT BLADE

Type	L mm	L Blade mm	Ref.	Price
GSF33	170	60	120350	



PEELING KNIFE

Type	L mm	L Blade mm	Ref.	Price
GSF17	165	60	120261	



PEELING KNIFE

Type	L mm	L Blade mm	Ref.	Price
GSF34 long shaft	170	60	120269	



PARING KNIFE ROUND HANDLE

Type	L mm	L Blade mm	Ref.	Price
GS38	190	90	120254	



SET OF 4 STEAK KNIVES

Type	L mm	L Blade mm	Ref.	Price
GSF4023	220	110	120319	

"GS" SERIE

The right balance between the blade and handle

Monobloc CROMOVA 18 stainless steel.
Tapered hollow handle for good balance.
Easy to maintain: wash in hot water and wipe.
Comes in an individual box.
Do not use chlorinated products which damage the blade"s special steel.
Short blade.



KITCHEN KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS1	225	110	120248	



KITCHEN KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS3	255	130	120252	



UTILITY KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS11	265	150	120260	



FLUTED VEGETABLE CHOPPER

Type	L mm	L Blade mm	Ref.	Price
GS91	260	140	120238	



SLICER

Type	L mm	L Blade mm	Ref.	Price
GS2	250	130	120250	



VEGETABLE KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS4	240	120	120253	



PARING KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS7	215	100	120255	



PEELING KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS6	215	100	120256	



PEELING KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS8	190	70	120262	



KNIFE WITH SERRATED BLADE

Type	L mm	L Blade mm	Ref.	Price
GS14	265	150	120263	



TOMATO KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS9	205	80	120264	



FLUTED SANTUKU KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS90	240	130	120241	



VEGETABLE KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS5	260	140	120265	



CHEESE KNIFE

Type	L mm	L Blade mm	Ref.	Price
GS10	250	140	120266	



Japanese elegance and precision embraced by chefs worldwide

CROMOVA 18 stainless steel.

Elegant shape: 7 points for the 7 virtues of the Samurai.

Tri-ply steel blade with central very hard core for a rigid blade, surrounded by 2 layers of softer stainless steel.

Ergonomic handle for optimal comfort and safety.

Rust-resistant.

Outer edges of the blade and handle in the same steel: even more solid together.

Hammered finish for air circulation preventing sliced food from sticking.





PARING KNIFE

Type	L mm	L Blade mm	Ref.	Price
SAI-S03R straight blade	215	90	120144	
SAI-S02R classic blade	225	100	120145	
SAI-S04R curved blade	190	65	120146	

KITCHEN KNIFE

Type	L mm	L Blade mm	Ref.	Price
SAI-M01	270	140	120131	
SAI-01	340	190	120132	
SAI-02	360	210	120133	
SAI-06	400	250	120134	



SANTUKU KNIFE

Type	L mm	L Blade mm	Ref.	Price
SAI-M03	265	135	120136	
SAI-03	340	190	120137	

UTILITY KNIFE

Type	L mm	L Blade mm	Ref.	Price
SAI-M02	275	150	120141	

VEGETABLE KNIFE

Type	L mm	L Blade mm	Ref.	Price
SAI-M06	280	150	120139	

Monobloc stainless steel.
Flexible 3 fold stainless steel blade.

Ergonomic handle for optimal comfort and safety.



PALLET KNIFE

Type	L mm	L palette mm	l mm	Ref.	Price
GS21/4	220	110	25	120281	
GS21/4	260	150	25	120282	
GS21/6	340	200	30	120283	



BENT SPATULA

Type	L mm	L palette mm	l mm	Ref.	Price
GS25	270	150	50	120286	



BENT SPATULA

Type	L mm	L palette mm	l mm	Ref.	Price
GS42/6	300	195	25	120361	



BENT SPATULA

Type	L mm	L palette mm	l mm	Ref.	Price
GS42/4	230	95	20	120360	



PERFORATED SPATULA

Type	L mm	L palette mm	l mm	Ref.	Price
GS27	270	150	75	120287	



FISH BONE TWEEZERS

Type	L mm	l mm	Ref.	Price
GS20/B straight	145	19	120328	
GS29 ergonomic	118	19	120233	



CARVING SET

Carving knife 21 cm with 3-fold steel blade. Curved meat fork. Ergonomic handle for optimal comfort and safety. Rust-resistant.

Type	L mm	L palette mm	Ref.	Price
G313	210	210	120270	



CHEF"S SERVING TWEEZERS

Type	L mm	Ref.	Price
GS28	300	120330	



KITCHEN SCISSORS

Monobloc stainless steel. Slim, precise, and robust. Ambidextrous. Rust-resistant.

Type	L mm	L utile mm	Ref.	Price
GKS-210	210	210	120332	



MAGNETIC STRIP

Stainless steel. Comes with screws and wall plugs for wall fastening.

Type	L mm	L utile mm	l mm	Ref.	Price
G42/51	510	510	45	120305	



COMPACT KNIFE BLOCK

Stainless steel body. Capacity 8 knives. Effectively protects the cutting edge of knives up to a 280 mm blade length. Non-slip and removable plastic base.

L mm	l mm	H mm	Ref.	Price
255	135	300	120310	



WIDE KNIFE BLOCK

Stainless steel body. Capacity 10 knives + 1 sharpening steel. For blades 50-300 mm maximum.

L mm	L utile mm	l mm	H mm	Ref.	Price
305	305	140	330	120312	

KITS

Extra-strong lightweight nylon.
Velcro fastening.
Washable.



SOFT CASE

4 small compartments and 5 large. Number of tools: 9. Flat dimensions: 520x455 mm. Max. tool length: approx. 470 mm.

L mm	l mm	H mm	Ref.	Price
520	455	155	127015	



SEMI-RIGID CASE

With transport handle. Number of tools: 11. Flat dimensions: 520x452 mm.

L mm	l mm	H mm	Ref.	Price
520	115	65	127018	

SEMI-RIGID CASE

With transport handle and removable strap. Number of tools: 16. Flat dimensions: 520x715 mm.

L mm	l mm	H mm	Ref.	Price
520	160	70	127020	



"YOSHIKIN BUNMEI"



Molybdenum/vanadium stainless steel blade.
Blade bevelled on the right side.
Wooden handle.

Easy to maintain: wash in hot water and wipe.
Do not use chlorinated products which damage the blade"s special steel.



ORIENTAL DEBA KNIFE

L mm	L Blade mm	Ref.	Price
310	165	120102	



USABA VEGETABLE KNIFE

L mm	L Blade mm	Ref.	Price
315	180	120107	



TAKO SASHIMI KNIFE

L mm	L Blade mm	Ref.	Price
425	270	120111	



YANAGI FILLETING KNIFE

L mm	L Blade mm	Ref.	Price
365	210	120116	
415	270	120115	
450	300	120114	



Monobloc stainless steel.
Professional robustness.
Monobloc forged stainless steel bolster and tang.
Black POM handle with through rivets.

Exceptional-quality French knives



PARING KNIFE

L mm	L Blade mm	Ref.	Price
198	100	120430	



TOMATO KNIFE

L mm	L Blade mm	Ref.	Price
250	130	120431	



HAM SLICER

L mm	L Blade mm	Ref.	Price
420	300	120502	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
270	150	120401	
320	200	120402	
370	250	120403	
420	300	120404	
470	350	120405	



SLICER

L mm	L Blade mm	Ref.	Price
370	250	120421	
420	300	120422	

Made in France knives for demanding chefs



Comfortable and secure grip.

Fine polished POM handle perfectly adjusted to the bolster.

Exclusive Matfer design.

Monobloc forged blade with bolster and tang assembly providing great strength.

Monobloc molybdenum/ vanadium stainless steel.

Back of the blade without sharp angle for safe contact.





KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
295	150	120515	
350	200	120520	
400	250	120525	



FILLETING KNIFE

L mm	L Blade mm	Ref.	Price
340	200	120535	



SLICER

L mm	L Blade mm	Ref.	Price
340	200	120536	



PARING KNIFE

L mm	L Blade mm	Ref.	Price
220	100	120510	



TOMATO KNIFE

L mm	L Blade mm	Ref.	Price
255	130	120543	



Aluminium bolster attached.
Robust and lightweight.
Stainless steel blade, full tang.
ABS handle with 3 rivets.



BONING KNIFE

L mm	L Blade mm	Ref.	Price
243	130	090173	



SLICER

L mm	L Blade mm	Ref.	Price
305	200	090175	
365	250	090177	



PARING KNIFE

L mm	L Blade mm	Ref.	Price
200	100	090170	



COOK"S KNIFE

L mm	L Blade mm	Ref.	Price
265	150	120417	
319	200	120418	
376	250	120419	
437	300	090161	



FILLETING KNIFE

L mm	L Blade mm	Ref.	Price
265	150	090185	



Stainless-steel blade X45 CrMo V14.
Black POM handle with 3 stainless steel rivets.
Moulded stainless steel bolster and tang.
Comes on a card with blade protection.



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
287	150	120413	
345	200	120414	
393	250	120415	
441	300	120416	



SERRATED UTILITY KNIFE

L mm	L Blade mm	Ref.	Price
246	130	120407	



PARING KNIFE

L mm	L Blade mm	Ref.	Price
201	90	120406	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
288	150	120408	



SANTUKU KNIFE

L mm	L Blade mm	Ref.	Price
310	180	120409	



FILLETING KNIFE

L mm	L Blade mm	Ref.	Price
296	180	120423	



SLICER

L mm	L Blade mm	Ref.	Price
331	200	120410	



STICKING KNIFE

L mm	L Blade mm	Ref.	Price
295	160	182135	
315	180	182136	



SLICER

L mm	L Blade mm	Ref.	Price
345	210	182140	
380	240	182141	
410	270	182142	
480	360	182149	

Premium chrome molybdenum steel blade.

Vacuum tempered blade for longer tool life.

Non-slip, non-porous, and sterilisable handle.

Comes in a plastic case.



BONING KNIFE

L mm	L Blade mm	Ref.	Price
295	160	182129	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
265	130	182127	
295	160	182128	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
262	130	182105	
285	150	182106	
340	200	182112	
340	260	182113	
340	310	182114	



POINTED STICKING KNIFE

L mm	L Blade mm	Ref.	Price
315	180	182291	



FLUTED BUTCHER"S KNIFE

L mm	L Blade mm	Ref.	Price
240	240	099047	



BIRD"S BEAK PARING KNIFE

L mm	L Blade mm	Ref.	Price
170	60	182101	



SERRATED KNIFE

L mm	L Blade mm	Ref.	Price
220	110	182104	



SERRATED UTILITY KNIFE

L mm	L Blade mm	Ref.	Price
385	250	182110	



CAKE KNIFE

L mm	L Blade mm	Ref.	Price
455	310	182121	



KNIFE WITH FLUTED BLADE

L mm	L Blade mm	Ref.	Price
244	120	182180	



SANTUKU KNIFE

L mm	L Blade mm	Ref.	Price
315	180	182187	



DEVEINING KNIFE

L mm	L Blade mm	Ref.	Price
345	200	182295	



Premium chrome molybdenum steel blade.

Vacuum tempered blade for longer tool life.

Non-slip, non-porous, and sterilisable handle.

Comes in a plastic case.



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
340	200	182212	
400	260	182213	
440	310	182214	



SLICER

L mm	L Blade mm	Ref.	Price
345	210	182240	
380	240	182241	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
265	130	182227	
295	160	182228	



STICKING KNIFE

L mm	L Blade mm	Ref.	Price
295	160	182235	
315	180	182236	



SERRATED KNIFE

L mm	L Blade mm	Ref.	Price
220	110	182204	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
340	200	182312	
400	260	182313	
440	310	182314	



SLICER

L mm	L Blade mm	Ref.	Price
345	210	182340	
380	240	182341	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
265	130	182327	
295	160	182328	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
295	160	182329	



STICKING KNIFE

L mm	L Blade mm	Ref.	Price
265	130	182334	
295	160	182335	



SERRATED KNIFE

L mm	L Blade mm	Ref.	Price
220	110	182304	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
340	200	182412	
400	260	182413	
440	310	182414	



SLICER

L mm	L Blade mm	Ref.	Price
345	210	182440	
380	240	182441	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
265	130	182427	
295	160	182428	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
295	160	182429	



STICKING KNIFE

L mm	L Blade mm	Ref.	Price
265	130	182434	
295	160	182435	
315	180	182436	



SERRATED KNIFE

L mm	L Blade mm	Ref.	Price
220	110	182404	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
340	200	182512	
400	260	182513	
440	310	182514	



SLICER

L mm	L Blade mm	Ref.	Price
345	210	182540	
380	240	182541	
410	270	182542	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
295	160	182528	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
295	160	182529	



SERRATED KNIFE

L mm	L Blade mm	Ref.	Price
220	110	182504	



CAKE KNIFE

L mm	L Blade mm	Ref.	Price
455	310	182521	



UTILITY KNIFE

L mm	L Blade mm	Ref.	Price
385	250	182610	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
340	200	182612	
400	260	182613	
440	310	182614	



SERRATED KNIFE

L mm	L Blade mm	Ref.	Price
220	110	182604	



Cost effective.
Hardened stainless steel blade, hardness 54-56 HRC.
Overmoulded polypropylene handle for a secure grip.
Comes in a case.



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
378	250	090831	
328	200	090835	
287	150	090836	



BUTCHER"S KNIFE

L mm	L Blade mm	Ref.	Price
493	360	090806	
448	315	090807	
398	260	090808	
343	200	090809	
296	150	090801	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
286	150	090803	



STICKING KNIFE

L mm	L Blade mm	Ref.	Price
385	150	090820	



SLICER

L mm	L Blade mm	Ref.	Price
382	250	090826	



FLUTED HAM SLICER

L mm	L Blade mm	Ref.	Price
398	265	090827	



CAKE KNIFE

L mm	L Blade mm	Ref.	Price
490	280	090913	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
330	200	090941	
380	250	090942	



BUTCHER"S KNIFE

L mm	L Blade mm	Ref.	Price
368	235	090944	
385	260	090945	



BUTCHER"S KNIFE

L mm	L Blade mm	Ref.	Price
448	315	090902	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
260	130	090943	



STICKING KNIFE

L mm	L Blade mm	Ref.	Price
272	140	090948	



FLUTED HAM SLICER

L mm	L Blade mm	Ref.	Price
398	265	090947	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
330	200	090921	
380	250	090962	



BUTCHER"S KNIFE

L mm	L Blade mm	Ref.	Price
368	235	090922	
385	260	090923	



BONING KNIFE

L mm	L Blade mm	Ref.	Price
260	130	090925	



STICKING KNIFE

L mm	L Blade mm	Ref.	Price
272	140	090927	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
328	200	090931	
380	250	090932	



KITCHEN KNIFE

L mm	L Blade mm	Ref.	Price
328	200	090951	
380	250	090952	



FLUTED HAM SLICER

L mm	L Blade mm	Ref.	Price
398	265	090957	



FILLETING KNIFE

L mm	L Blade mm	Ref.	Price
310	180	090911	





PARING KNIFE, COLOURED HANDLE

High-quality vacuum hardened stainless steel blade. Overmoulded polypropylene handle for a secure grip.

Type	L mm	L Blade mm	Ref.	Price
black	210	100	182103	
green	210	100	182203	
blue	210	100	182303	
red	210	100	182403	
yellow	210	100	182503	
white	210	100	182603	



SOLID PARING KNIFE

Stainless steel blade, solid forged. Black polypropylene handle.

L mm	L Blade mm	Ref.	Price
188	80	120435	
207	100	120436	



RIVETED PARING KNIFE

Visible full tang stainless steel blade. Riveted black POM handle.

L mm	L Blade mm	Ref.	Price
190	90	090310	



PARING KNIFE

Stainless steel blade. Polypropylene handle.

L mm	L Blade mm	l mm	Ref.	Price
200	100		090147	



ECOLINE PARING KNIFE

Cost effective. Stainless steel blade. Polypropylene handle.

L mm	L Blade mm	Ref.	Price
182	80	090300	
203	95	090303	



PARING KNIFE, RED HANDLE

Stainless steel blade. Polypropylene handle.

L mm	L Blade mm	Ref.	Price
90	90	467904	



SHARPENING STEEL WITH DIAMANT WICK

Stainless steel handle. Effective sharpening. Rubber guard, protecting the wire in case of impact with the blade.

Type	L mm	L wick mm	Ref.	Price
G45 round ceramic sharpening surface	370	240	120285	
G38 oval diamond sharpening surface	390	260	120315	
G39 oval diamond sharpening surface	430	300	120316	
spare sharpening surface G45-R ceramic	240	240	120185	



SHARPENING STEEL WITH DIAMANT WICK

Suitable for all knives, except serrated blades or blades only sharpened on one side. Blade guide for precise, fast, and safe sharpening. Use with water.

L mm	Ref.	Price
235	120340	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Round spine.

L mm	L wick mm	Ref.	Price
300	300	125042	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Round spine.

L mm	L wick mm	Ref.	Price
300	300	125046	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Oval spine.

L mm	L wick mm	Ref.	Price
300	300	125047	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Round spine.

L mm	L wick mm	Ref.	Price
300	300	125050	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Round spine.

L mm	L wick mm	Ref.	Price
250	250	125055	



MADE IN FRANCE

SHARPENING STEEL

Suitable for all types of knife. Hard chrome spine. Oval spine.

L mm	L wick mm	Ref.	Price
300	300	090630	

CHEF"S CHOICE SHARPENING STEEL

Oval spine coated with high-efficiency diamond powder abrasive.

L mm	L wick mm	Ref.	Price
300	300	125072	







PACK OF 2 SHARPENING GUIDE RAILS

18/8 stainless steel. Precise sharpening angle thanks to a clip system on the blade. For Global and Japanese knives. Use with special whetstones. Small model for knives up to 150 mm. Large model for knives from 150 mm.

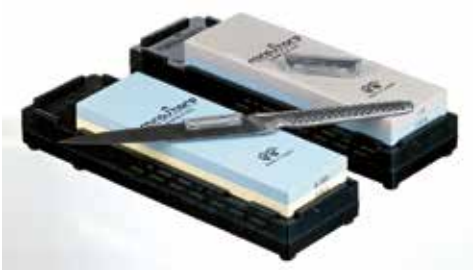
	Ref.	Price
	120288	



SHARPENING KIT WITH STONE

Special stones for Global knives. 1 set of the 2 sharpening guide rails, small and large. 1 plastic storage box also serving as a support during sharpening. Soak in water for 10 minutes before use.

Type	L mm	l mm	H mm	Ref.	Price
grosgrain	210	70	22	120301	
medium grain	210	70	22	120302	
polish finish	210	70	22	120303	



WHETSTONE AND WATER STONE DUO SET

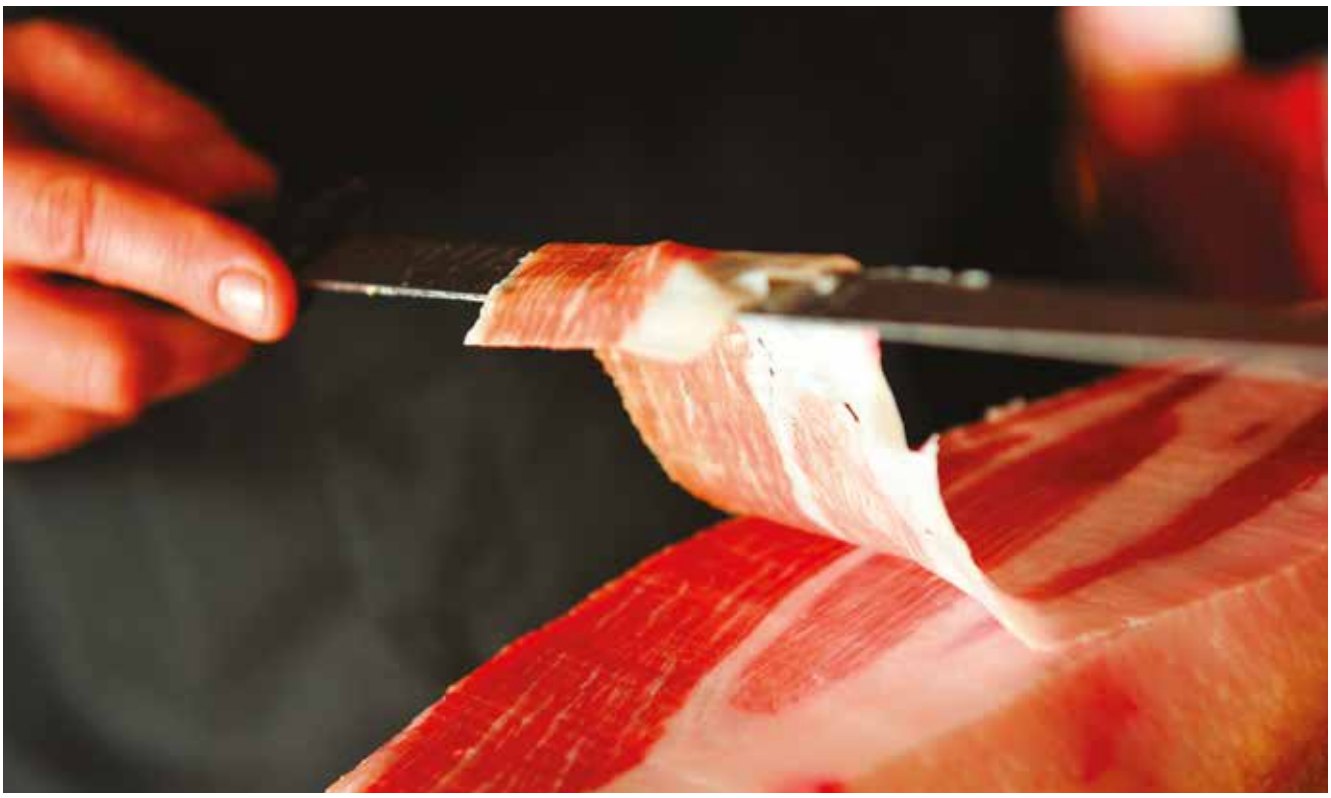
Special stones for Global knives. 1 reversible stone with 2 different grains. 1 set of the 2 guide rails. 1 storage box acting as a support to wedge the stone during sharpening. Soak in water for 10 minutes before use.
Box dimensions: 270x90x40 mm.

Type	L mm	l mm	H mm	Ref.	Price
large-medium	210	70	22	120306	
medium-polish	210	70	22	120307	

NATURAL WHETSTONE KIT

Medium grain polished edge.

L mm	Ref.	Price
235	090665	



EASY AND SAFE SHARPENING





MANUAL SHARPENER CC 464

Versatile manual sharpener. Designed for sharpening Japanese fine blade knives, classic blades, and serrated blades. Advantageously replaces the classic sharpener for quick, simple, and safe sharpening. Ergonomic handle for precise control of the sharpening angle.

L mm	l mm	H mm	Weight g	Ref.	Price
235	51	67	200	127606	

MANUAL SHARPENER 4643

Suitable for sharpening smooth blade or serrated knives. Advantageously replaces the classic sharpener for quick, simple, and safe sharpening. Ergonomic handle for precise control of the sharpening angle.

L mm	l mm	H mm	Ref.	Price
210	50	70	127605	



WITHIN EVERYONE'S REACH. USER SAFETY. DOES NOT TEMPER BLADE STEEL



ELECTRIC SHARPENER CC 2100

Powerful heavy duty professional model.
Suitable for sharpening serrated knives and choppers.
Sharpening in 3 successive bevels by Diamond Hone® abrasive discs for a razor sharp, durable edge.
Removable and interchangeable sharpener module for cleaning (dishwasher safe).
Advantageously replaces the classic sharpener for quick, simple, and safe sharpening.
Ergonomic handle for precise control of the sharpening angle.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
sharpener	310	130	130	4500	175	230	50	127622	
sharpener module 20°	310	130						127623	
sharpener module 15°	310	130						127624	



ELECTRIC SHARPENER CC 2000

Heavy-duty professional replacement sharpener.
Recommended for butchers, cured meats, meat cutting workshops, slaughterhouses, delicatessens, large kitchens, etc.
Very durable grinding wheels.
Advantageously replaces the classic sharpener for quick, simple, and safe sharpening.
Ergonomic handle for precise control of the sharpening angle.

Type	Ref.	Price
spare sharpener module	127616	



EFFECTIVE:
Diamond-coated discs: fast, no blade heating and no softening of knife steel.

PRACTICAL:
Diamond-guided grinding angle: safety and ease of use. Suitable for left and right-handed users.

ECONOMICAL:
Precise, symmetrical grinding with 2 or 3 bevels: provides a convex, sturdier blade.

Abrasive diamond-coated blades, very long-lasting.

COMPACT:
Less cumbersome: easy to keep within reach.

GREATER SAFETY
Completely safe grinding: blade always faces down, away from the user.

DEMONSTRATION


Plain blade


Micro-serrated blade

MODEL COMPATIBLE WITH GLOBAL KNIVES AND OTHER JAPANESE KNIVES





ELECTRIC SHARPENER CC 1520

The only electric disc sharpener capable of sharpening classic European knives and Japanese knives. Approved, in particular, by GLOBAL for the sharpening of its knives. Advantageously replaces the classic sharpener for quick, simple, and safe sharpening. Ergonomic handle for precise control of the sharpening angle. Quick sharpening, without heating the blade and therefore without wetting the steel of the knives.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
235	85	105	2000	75	220/240	50-60	127620	



ELECTRIC SHARPENER TRIZOR 15

Heavy duty professional model.
For Japanese knives.
Easily sharpen very dull smooth or serrated blades.
Exceptional and durable cutting edge.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
250	110	100	2000	75	220-240	50	127621	



ELECTRIC SHARPENER CC 120

Heavy duty professional model.
Easily sharpen very dull smooth or serrated blades.
Exceptional and durable cutting edge.
Advantageously replaces the classic sharpener for quick, simple, and safe sharpening.
Ergonomic handle for precise control of the sharpening angle.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
250	100	100	1900	75	220/240	50	127614	



ELECTRIC SHARPENER CC 312

Ideal for snacks.
Sharpens a knife in under 2 minutes.
Very durable grinding wheels.
Advantageously replaces the classic sharpener for quick, simple, and safe sharpening.
Quick sharpening, without heating the blade and therefore without wetting the steel of the knives.
Ergonomic handle for precise control of the sharpening angle.
Keeping it handy, you can regularly sharpen the knives in 15 to 20 seconds by passing them 4 or 5 times in phase 2.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
195	90	100	1600	65	220/240	50	127611	



ELECTRIC SHARPENER H220

Combines electric and manual sharpening.
Suitable for sharpening smooth blade or serrated knives.
Advantageously replaces the classic sharpener for quick, simple, and safe sharpening.
Ergonomic handle for precise control of the sharpening angle.
Reserved for non-intensive use.
Hybrid model combining electric and manual sharpening.
Sharpening in two stages, the first electric complemented by manual sharpening with the Chef's Choice concept of more durable double bevels.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
195	85	95	1000	40	230	50	127609	

Made by MATFER BOURGEAT

Convenient, hygienic, and HACCP compatible.
Less expensive than fully changing the cutting board or planing it.
Replaceable and reversible carving trays.
Keeps the cutting board flat, not subject to wear.
Tray perfectly fixed on the board thanks to the lugs.
Separable and flexible tray for transferring cut food into a container.
Set comprising a rigid HDPE support board 20 mm thick fitted with lugs and a flexible polyethylene plate 1.5 mm thick.

Practical and hygienic cutting board

Step by step



1 | Replaceable and reversible carving trays.



2 | Keeps the cutting board flat, not subject to wear.



3 | Tray perfectly fixed on the board thanks to the lugs.



4 | Separable and flexible tray for transferring cut food into a container.



CUTTING BOARD SET GN 1/1

Type	L mm	l mm	Ref.	Price
complete set	530	325	130700	
4 spare trays	530	325	130701	



PACK OF 6 SPARE CHOPPING BOARDS

Convenient, hygienic, and HACCP compatible. Less expensive than fully changing the cutting board or planing it. Replaceable and reversible carving trays. Keeps the cutting board flat, not subject to wear. Tray perfectly fixed on the board thanks to the lugs. Separable and flexible tray for transferring cut food into a container. Assorted colours (Blue/brown/clear/yellow/red/green).

L mm	l mm	Ref.	Price
530	325	130715	



HDPE is manufactured by pressing the material, its density offers strong resistance to knives

Smooth and chamfered.

Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature.

Variety of colours (6 choices possible) to limit the risk of cross-contamination.

Easy to maintain.





HDPE 500 CUTTING BOARD

Type	L mm	l mm	Th. mm	Ref.	Price
white	600	400	15	130048	
white	530	325	15	130046	
white	400	250	15	130043	
white	400	300	15	130044	
red	600	400	15	130052	
red	530	325	15	130050	
blue	600	400	15	130056	
blue	530	325	15	130054	
green	600	400	15	130067	
green	530	325	15	130066	
yellow	600	400	15	130069	
yellow	530	325	15	130068	
brown	600	400	15	130071	
brown	530	325	15	130070	
white with handle	340	240	15	130010	
black	250	160	15	130090	
white	600	400	20	130315	
white	530	325	20	130317	

Type	L mm	l mm	Th. mm	Ref.	Price
white	400	300	20	130312	
white	400	250	20	130311	
red	600	400	20	130080	
red	530	325	20	270218	
blue	600	400	20	130074	
blue	530	325	20	270212	
green	600	400	20	130082	
green	530	325	20	270220	
yellow	600	400	20	130076	
yellow	530	325	20	270214	
brown	600	400	20	130078	
brown	530	325	20	270216	
black	530	325	30	270221	

-50°c +80°c





HDPE 500 CUTTING BOARD

HDPE 500 cutting board, reversible and durable, purple.
Special board for sensitive preparations (gluten-free, kosher, hallal, vegan, etc.). Chamfered.
Polyethylene. Without stand.

L mm	l mm	Ep mm	Ref.	Price
600	400	20	130083	
530	325	20	270223	



HDPE 500 CUTTING BOARD WITH JUICE GROOVE AND WELL

High density polyethylene cutting board. Smooth and chamfered. Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature. Without feet, reversible, and chamfered on both sides. Variety of colours to limit the risk of cross-contamination. Easy to maintain.

L mm	l mm	Th. mm	Ref.	Price
400	300	20	072439	
530	325	20	072437	
600	400	20	072435	



HDPE 500 MARBLED CUTTING BOARD

High density polyethylene cutting board. Smooth and chamfered. Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature. Without feet, reversible, and chamfered on both sides. Variety of colours to limit the risk of cross-contamination. Easy to maintain.

L mm	l mm	Th. mm	Ref.	Price
400	300	20	072460	
530	325	20	072465	
600	400	20	072470	



ROUND HDPE 500 BLOCK

Polyethylene. Smooth and chamfered. Water-repellent material, good rigidity, and excellent impact resistance, even at low temperature. Thick block for chopping with a cleaver.

Type	Ø mm	Th. mm	Ref.	Price
white	450	140	130101	
blue	450	140	130102	
yellow	450	140	130103	
red	450	140	130105	
green	450	140	130106	



BUTCHER BLOCK STYLE CUTTING BOARD

Charming thick cutting board, made of wood squares, butcher block style. Channel and juice collector cut-outs.

L mm	l mm	H mm	Weight g	Ref.	Price
523	325	50	7500	130425	



CUTTING BOARD WITH JUICE GROOVE AND WELL

Beechwood. Cutting board for all types of ingredient. Ideal for cutting cooked meat without soiling your worktop.

L mm	l mm	H mm	Ref.	Price
350	210	20	072490	
400	240	20	072495	



MONOBLOC CUTTING BOARD

Monobloc beechwood. Cutting board for all types of ingredient.

L mm	l mm	H mm	Ref.	Price
530	320	30	130426	
600	400	30	130427	



STALL SCRAPER

Stainless steel. Plastic handle. Has two hands for easy handling. Robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
170	100135	



DRAINING RACK FOR BOARDS

Chrome steel wire. Facilitates drying, ensures proper ventilation of stored trays. Facilitates storage and gripping. Robust and durable. Very easy to maintain for flawless hygiene. Max. tray thickness: 35 mm.

L mm	l mm	H mm	Ref.	Price
415	228	165	139002	

ERGONOMIC SCRAPER, REMOVES NICKS, IMPROVES THE HYGIENE OF POLYETHYLENE BOARDS



SCRAPER FOR HDPE 500 BOARDS

Ergonomic tool that facilitates maintenance of polyethylene cutting boards and stands. Allows you to remove nicks and stains very quickly. Allows you to work on a surface that is always smooth and impeccable. Possibility of very easily changing the reversible hardened steel blades. Robust and durable.

Type	L mm	l mm	Ref.	Price
scraper	202	70	139005	
2 extra blades		70	139006	



PEEL DOES NOT STICK IN THE BLADE



Stainless steel blade with sharp tip for trimming.

Blade with razor sharp edge.

Peelings released without sticking in the blade.

Impeccable hygiene with joint overmoulding of the blade and the handle.

Electrolytic polishing for easy cleaning.

Ergonomic polypropylene handle.

Made by MATFER BOURGEAT

MATFER PROFESSIONAL SWIVEL PEELER

L mm	H mm	Ref.	Price
215	17	120901	



MADE IN FRANCE

ECOLINE PEELER

Polypropylene handle. Very resistant and high quality blade, high performance. Robust and durable. Handle 2 rivets.

L mm	H mm	Ref.	Price
160	10	090380	



MADE IN FRANCE

ECOLINE PEELER

Polypropylene handle. Very resistant and high quality blade, high performance. Robust and durable. Ferrule handle.

L mm	H mm	Ref.	Price
180	10	090382	



MADE IN FRANCE

RED PEELER

Polypropylene handle. Very resistant and high quality blade, high performance. Red handle to avoid throwing it away or losing it. Robust and durable.

L mm	H mm	Ref.	Price
165	10	090381	



ÉCONOME PEELER

Stainless steel blade. Polyamide handle. Fixed blade with a razor sharp edge. Impeccable hygiene with joint overmoulding of the blade and the handle.

L mm	H mm	Ref.	Price
163	13	120902	



TOMATO CORER

Stainless steel blade. Polypropylene handle. Suitable for left- and right-handers. Allows you to remove the tomato stalk in a single step. Very convenient: this huller can also be used to hollow out cocktail tomatoes. Very easy to maintain. Robust and durable.

L mm	l mm	Ref.	Price
150	265	090417	





VEGETABLE PEELER

Acrylonitrile Butadiene Styrene (ABS). Impact resistant. Ideal for long fruit and vegetables. Robust and durable.

L mm	H mm	Ref.	Price
110	20	090384	



ASPARAGUS PEELER

White polyamide. Stainless steel blades. Very convenient, the two blades allow you to peel vegetables twice as fast. Ideal for asparagus, carrots, cucumbers, and other long vegetables. Comes with a blade protection case.

L mm	H mm	Ref.	Price
230	30	090397	

TOMATO/KIWI PEELER

Stainless steel blade. Polypropylene handle. Swivelling serrated blade to stick to the fruit"s or vegetable"s skin. Suitable for left- and right-handers. Peelings released without sticking in the blade. Very easy to maintain. Robust and durable.

L mm	H mm	Ref.	Price
195	10	120906	



HERB CHOPPER

Stainless steel blade. Two polypropylene handles. Ergonomic for easy use. Very resistant and high quality blade, high performance. Very easy to maintain for flawless hygiene. Robust and durable. 1 blade.

L mm	l mm	H mm	Ref.	Price
230	45	150	120451	
360	45	160	181021	



HERB CHOPPER, 2 BLADES

Stainless steel blade. Two polypropylene handles. Ergonomic for easy use. Very resistant and high quality blade, high performance. Very easy to maintain for flawless hygiene. Robust and durable. 2 blades.

L mm	l mm	H mm	Ref.	Price
230	45	150	090570	



POULTRY SHEARS

Forged stainless steel. High-performance poultry shears regardless of toughness. Ergonomic shape for easy cutting. With internal spring integrated. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
240	120818	



POULTRY SHEARS

Forged stainless steel. High-performance poultry shears regardless of toughness. Ergonomic polyamide rings. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
250	120817	



UTILITY SCISSORS

Stainless steel. Plastic rings. Ergonomic shape for easy cutting.

L mm	Ref.	Price
215	120801	



AMBIDEXTROUS SCISSORS

Stainless steel. Plastic rings. Ergonomic shape for easy cutting. Suitable for left- and right-handers. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	Ref.	Price
195	120802	



CHROME SCISSORS

Polished chrome steel. Ergonomic shape for easy cutting.

L mm	Ref.	Price
180	120804	

PRECISION SCISSORS



PROFESSIONAL SCISSORS

Sandblasted stainless steel. Blue rubber rings. Ergonomic shape for easy cutting. The rubber provides a very good grip. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	l mm	Ref.	Price
205	75	120809	



VERY SHARP SCISSORS

Stainless steel. Very sharp tipped blades for opening sea urchins or cutting bunches of grapes.

L mm	Ref.	Price
155	121135	





5-BLADE HERB SCISSORS

Hardened and polished stainless steel blades. Ideal for regularly chopping fine herbs. The 5 blades save a lot of time. Durable and high quality blades, high performance. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	l mm	Ref.	Price
200	75	120806	



LEMON DECORATOR

Stainless steel blade. Polypropylene handle. Cutting width 4 mm.

Type	L mm	Ref.	Price
right-handed	140	090450	
left-handed	140	090455	



MATFER ZESTER

Polished stainless steel. Black polyamide handle. Ideal for easily recovering the zests of citrus fruit. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	Ref.	Price
145	120908	



V-SHAPED STRIPPER

Stainless steel. Polyamide handle (PA). Ambidextrous. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	l mm	Th. mm	Ref.	Price
158	24	17	120909	



Made by MATFER BOURGEAT

MATFER GRAPEFRUIT KNIFE

Stainless steel. Polypropylene handle. Micro-serrated curved blade to easily separate the fruit's skin. Specially designed for right- and left-handers, ambidextrous. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene, overmoulding of the blade and handle joint. Robust and durable. 2-year guarantee.

L mm	l mm	Ref.	Price
220	110	120912	



MADE IN FRANCE

GRAPEFRUIT KNIFE

Stainless steel. Polypropylene handle. Micro-serrated curved blade to easily separate the fruit's skin. Specially designed for right- and left-handers, ambidextrous.

L mm	L Blade mm	l mm	Ref.	Price
230	230	110	090370	



STRIPPER

Polished stainless steel. Black polyamide handle. Designed for right-handers. Ideal for decorating your fruit and vegetables, such as lemons, oranges, and carrots. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable.

L mm	Ref.	Price
155	120904	



Made by MATFER BOURGEAT

AMBIDEXTROUS STRIPPER/ZESTER

Stainless steel. Polypropylene handle. High-performance, sharp zester blade. Specially designed for right- and left-handers, ambidextrous. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable. 2-year guarantee.

L mm	Ref.	Price
150	120910	



Made by MATFER BOURGEAT

MATFER GRAPEFRUIT CARVING KNIFE

Stainless steel. Polyoxymethylene plastic handle. Overmoulding of blade and handle joint for hygiene. Specially designed for right- and left-handers, ambidextrous. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Robust and durable. 2-year guarantee.

L mm	l mm	Ref.	Price
210	23	120916	



MELON BALLER

Stainless steel. Polypropylene handle. Allows you to make pretty little balls of fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

Type	L mm	Ø mm	Ref.	Price
round	150	10	121001	
round	157	15	122003	
round	157	18	121004	
round	163	22	121006	
round	167	25	121007	
round	173	28	121008	
double round	165	22/55	121009	
double round	170	22/30	121013	
oval	168	32	121010	
oval fluted	174	32	121011	



10-WEDGE APPLE SLICER

Aluminium. Cores and cuts into equal wedges in a single gesture. Durable and high quality blades. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use.

Ø mm	Ref.	Price
100	072770	



MELON BALLER

Stainless steel blade. Polypropylene handle. Allows you to make pretty little balls of fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use.

Ø mm	Ref.	Price
25	090405	



8-WEDGE APPLE SLICER

Stainless steel blade and ABS handle. In a single operation: cores and cuts into 8 wedges.

L mm	l mm	Ref.	Price
175	105	215315	



16-WEDGE APPLE SLICER

Stainless steel. Acrylonitrile Butadiene Styrene (ABS) body. Cores and instantly cuts 16 apple wedges. Durable and high quality blades. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use.

L mm	l mm	H mm	Ref.	Price
175	140	60	072773	



MATFER APPLE COREER

Stainless steel. Polypropylene handle. It only takes one step to remove the apple"s core. Durable and high quality. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use. 2-year guarantee.

L mm	L utile mm	Ref.	Price
160	100	120925	



ECOLINE APPLE/PINEAPPLE COREER

Stainless steel ferrule. Convenient because it allows you to trim and core your apples before use. Ergonomic for very easy use.

L mm	L utile mm	Ref.	Price
175	70	090440	



PINEAPPLE SLICER

Plastic. Convenient for hollowing out, slicing, and coring pineapples in a single step, by turning the handle. Keeps the pineapple shell intact for presentation. Durable and high quality. Very easy to maintain for flawless hygiene. Robust and durable. Ergonomic for very easy use.

H mm	Ø mm	Ref.	Price
235	85	072701	





PINEAPPLE SLICER

Stainless steel. Convenient for hollowing out, slicing, and coring pineapples in a single step, by turning the handle. Keeps the pineapple shell intact for presentation. Durable and high quality. Very easy to maintain for flawless hygiene.

H mm	Ø mm	Ref.	Price
235	85	072703	



MELON CUTTER

Stainless steel blades. Acrylonitrile butadiene styrene (ABS) handle. Sharp serrated blades, to cut your melons into 12 regular and clean slices. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. Cut melons up to 19 cm in diameter.

L mm	l mm	H mm	Ref.	Price
295	220	70	283245	



MANGO CORER-SLICER

Stainless steel blade. Non-slip handles. Allows you to obtain 2 fruit halves with minimal loss in a single step. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
200	110	215317	



MUSHROOM SLICER

Stainless steel blades. Cast aluminium body. Has 7 blades for very precise cutting. Allows you to cut mushrooms and tender fruit into regular slices. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. Slice width: 4 mm.

L mm	Ref.	Price
202	215301	





MATFER HORS D?OEUVRE SLICER

Stainless steel blades. Polypropylene handle. Ideal for thinly slicing vegetables, making vegetable juliennes and spaghetti thanks to the 8 blades. Suitable for left and right handers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. 2-year guarantee.

L mm	Ref.	Price
145	120903	



JULIENNE CUTTER

Stainless steel blade. Polyamide handle. Ideal for cutting courgettes, carrots, cucumbers, turnips, and apples into thin strips. For proper use, pull the appliance towards you while cutting. Suitable for left and right handers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
180	45	120907	



JULIENNE CURLER

Stainless steel blade. Acrylonitrile Butadiene Styrene (ABS) body. Red silicone pusher ensuring optimal contact with the blade and user safety. Use as a pencil sharpener to create decorative slithers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

l mm	Ø mm	Ref.	Price
100	100	120913	



VEGETABLE CURLER

Stainless steel blade. Acrylonitrile Butadiene Styrene (ABS) body. Ideal for turning black radish, carrots, courgettes, and other firm vegetables into original spirals. Use as a pencil sharpener to create decorative slithers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

Ø mm	Ref.	Price
78	120914	



FRUIT AND VEGETABLE CORER

Stainless steel blade. Polypropylene handle. Ideal for quickly hollowing out fruit and vegetables in order to fill them with another preparation. Has 2 different cut widths. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
152	50	120932	



BUTTER CURLER

Stainless steel blade. Polyamide handle. Ideal for scaling small fish or hollowing out courgettes. Allows you to easily make butter shells in a single step. Straight sharp blade for trimming. Overmoulding of blade and handle joint for hygiene. Dishwasher safe. Suitable for left and right handers. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
185	120920	





AVOCADO SLICER

Stainless steel. Convenient because it cuts regular slices in a single step. Ergonomic for very easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
180	60	215313	



SCOOPING SPOON

Stainless steel. Polypropylene handle. Specially designed to easily hollow out avocados and fruit, such as melons. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
185	112443	



RADISH DECORATOR

Cast aluminium. In a single gesture, quickly and effortlessly decorate your radish. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

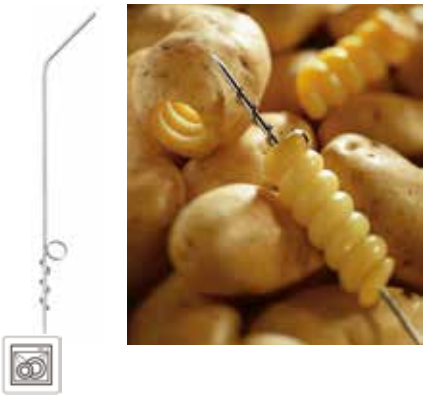
L mm	l mm	H mm	Ref.	Price
180	50	30	215312	



RADIMAX SPIRAL CUTTER

Stainless steel. Coated aluminium handle. Allows easy spiralling by rotating the blade around the stem stuck in the vegetable.

L mm	Ref.	Price
240	120938	



POTATO SPIRAL CUTTER

Stainless steel.
Allows you to make potato spirals D 10 mm in a single step.

L mm	Ref.	Price
240	120939	



SET OF 3 VEGETABLE CURLERS

Stainless steel. deal for making vegetable spirals, thin, thick or double. Ergonomic shape for easy use. Very robust and durable. Removable handle common to the 3 tools.

L mm	l mm	Ref.	Price
245	70	181006	



SET OF 3 CARVING TOOLS

Stainless steel blades. Polypropylene handles. Allows you to create, sculpt beautiful shapes in fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
140	421833	



2-BLADE VEGETABLE SPIRAL SCREW SET

Stainless steel blades. Ideal for filling or transforming vegetables into small containers for sauces, creams, espumas ... thanks to its handle. Handle with two different sizes of diameter. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. KIT of 2 stainless steel blades and a handle, allowing 2 diameters of different sizes: D 40 and D/20 mm.

L mm	l mm	Ref.	Price
130	65	181009	



SCULPTING KNIFE, 2 BLADES

Stainless steel. Ideal for carving fruit and vegetables with just one tool. Good protection because protected by a screw-on case/handle. Ergonomic shape for easy use. Very robust and durable. Very easy to maintain for flawless hygiene. 1 flexible straight blade 50 mm, 1 rigid straight blade 45 mm.

L mm	Ø mm	Ref.	Price
170	13	421836	



SET OF 20 CARVING TOOLS

Stainless steel blades. Polypropylene handles. Width of open case: 690 mm. Allows you to create, sculpt beautiful shapes in fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Convenient with its storage case and mini-sharpener. Very robust and durable. Very easy to maintain for flawless hygiene. 20 tools in a black case, including a mini-sharpener.

L mm	Ref.	Price
170	421834	

CARVING TOOLS

Stainless steel blades. Polypropylene handles. Allows you to create, sculpt beautiful shapes in fruit and vegetables. Suitable for water and fruit acidity and will keep its original appearance for years. Ergonomic shape for easy use. Convenient with its storage case. Very robust and durable. Very easy to maintain for flawless hygiene. Case of 8 carving tools.



CASE OF 8 CARVING TOOLS NO. 1

Width of open case: 280 mm.

L mm	Ref.	Price
140	120919	



CASE OF 8 CARVING TOOLS NO. 2

Width of open case: 280 mm.

L mm	Ref.	Price
140	120917	





6-WEDGE EGG SLICER

Stainless steel. Ideal for cutting an egg into 6 equal wedges. Very durable.

L mm	l mm	Ref.	Price
210	25	400497	





MIXED EGG SLICER

White polyamide. Stainless steel wire. Ideal for cutting an egg into wedges or slices. Very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
135	85	40	072738	

HORIZONTAL EGG SLICER

Cast aluminium base. Stainless steel wire. Ideal for cutting an egg into 10 round or oval slices. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
135	80	35	215306	





EGG TOPPER

Stainless steel. Ideal for neatly topping soft-boiled eggs. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene. Blister packed.

Ø mm	Ref.	Price
66	661241	

6-WEDGE EGG SLICER

Cast aluminium. Stainless steel wire. Ideal for cutting an egg into 6 equal wedges. Very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
180	65	30	215304	



UNIVERSAL KNIFE BLOCK

Polypropylene thread block. Ideal for storing knives in a safe and organised way. Saves space because the knives are gathered in one place. Block material resistant to mould and the damaging effects of water. Very easy to maintain for flawless hygiene. Capacity 7 knives.

H mm	Ø mm	Ref.	Price
220	110	124505	



ECOLINE MAGNETIC KNIFE HOLDER

Storage bar with strong magnet. Ideal for all your knives and cutting utensils. Wall fastening with screws.

L mm	Th. mm	Ref.	Price
380	12	090508	



HEAVY DUTY MAGNETIC KNIFE HOLDER

Storage bar with strong magnet. Ideal for all your knives and cutting utensils. Thick bar for better grip of knife handles. Very strong and very durable. Very easy to maintain for flawless hygiene. Wall fastening with screws (25 mm facilitating the gripping of handles and knives).

L mm	Th. mm	Ref.	Price
340	25	126001	
460	25	126003	



MONOBLOC MAGNETIC KNIFE HOLDER

Monobloc stainless steel. Aesthetic solution, preventing the deposit of impurities around the magnets. Thick bar for better grip of knife handles. Very strong and very durable. Very easy to maintain for flawless hygiene. Wall fastening with screws.

L mm	L utile mm	l mm	Th. mm	Ref.	Price
450	450	46	15	126007	



WIDE MAGNETIC KNIFE HOLDER

Storage bar with strong magnet. Convenient because large format in which store all the knives. Thick bar for better grip of knife handles. Very elegant design. Very strong and very durable. Very easy to maintain for flawless hygiene.

L mm	L utile mm	H mm	Ref.	Price
600	600	100	126060	

NEW



MATFER SEMI-RIGID TOOL CASE

High-quality nylon, very durable. Versatile for all types of utensil collections according to trade. Removable compartment, with 6 notches for knives. Non-removable compartment, with 12 notches for small accessories. Comes with 2 dividers to adapt the base of the main space. High modularity thanks to the Velcro and adjustable separation strips. Suitable for utensils up to 42 cm in length (small rolling pin). Machine washable at 30°C. Removable strap. Can be personalised with the name of the training establishment on consultation: tailored matferbourgeat.com. Zip closure which can be padlocked.

L mm	L utile mm	l mm	H mm	Ref.	Price
445	445	120	305	126908	



KNIFE CASE

Supple nylon. Velcro fastening. Convenient because it can accommodate up to 7 knives and utensils. Label holder to personalise the kit. Very strong and very durable. Very easy to maintain for flawless hygiene.

L mm	L utile mm	l mm	H mm	Ref.	Price
550	550	180	30	124011	





CUSTOMISATION POSSIBLE FROM 40 ITEMS



NON-RIGID TOOL CASE

Polyester. Convenient with the front pocket to organise utensils. Interior notches for other utensils. Removable compartments, with 3 notches each. Zip closure. Very strong and very durable. Very easy to maintain for flawless hygiene. Adjustable and removable strap. Case sold empty.

Type	L mm	L utile mm	l mm	H mm	Ref.	Price
8 notches	470	470	200	70	**126903**	
12 notches	530	530	240	110	**126904**	

TOOL CASES

High-quality nylon, very durable. Removable compartment, with 6 notches for knives. Non-removable compartment, with 12 notches for small accessories. Ideal for demanding apprentices and professionals because it perfectly meets needs. Comes with 2 dividers to adapt the base of the main space. High modularity thanks to the Velcro and adjustable separation strips. Machine washable at 30°C.

Non contractual photo



Non contractual photo



24-PIECE KITCHEN TOOL CASE

24-piece kitchen tool case.
Includes: 1 sharpener 25 cm (ref 125055), 1 stainless steel needle 20 cm (ref 120841), 1 meat/fish slicer 25 cm (ref 120415), 1 Swedish filleting knife 17 cm (ref 120423), 1 paring knife 10 cm (ref 120406), 1 fork (ref 112070), 1 stainless steel spatula 25 cm (ref 112652), 1 melon baller (ref 121006), 1 peeler (ref 120901), 1 chef's tongs (ref 652013), 1 apple corer (ref. 090440), 1 Exoglass® spatula 30 cm (ref 113030), 1 stripper (ref 120910), 1 stainless steel whisk 25 cm (ref 111022), 1 brush 3.5 cm (ref 116013), 1 Elvéo spatula 25 cm (ref 113724), 1 boning knife 13 cm (ref 120408), 1 pair of stainless steel scissors 22 cm (ref 120801), 1 bag 30 cm (ref 161003), 1 plain tip (ref 167104), 1 fluted tip (ref 167033), 1 scraper (ref 112840), 1 thermometer (ref 250502), 1 empty case.

L mm	l mm	Ref.	Price
460	325	**126910**	

25-PIECE KITCHEN TOOL CASE

25-piece tool case for pastry chefs.
Includes: 1 cake knife 28 cm (ref 120083), 1 chef"s knife 25 cm (ref 120415), 1 sharpener 25 cm (ref 125050), 1 stainless steel spatula 25 cm (ref 112652), 1 bent stainless steel spatula 25 cm (ref 112674), 1 stainless steel paring knife 10 cm (ref 120406), 1 peeler (ref 120901), 1 apple corer (ref 120925), 1 triangular spatula 10 cm (ref 112722), 1 stainless steel pastry cutter (ref 112900), 1 rolling pin 42 cm (ref 140004), 1 brush 3.5 cm (ref 116012), 1 pair of chrome scissors 18 cm (ref 120804), 1 Elvéo spatula 25 cm (ref 113724), 1 Exoglass® spatula 30 cm (ref 113030), 1 stainless steel whisk 25 cm (ref 111022), 1 fluted pastry wheel 5.5 cm (ref 141029), 1 stripper (ref 120910), 1 pie crimper (ref 112501), 1 bag 30 cm (ref 161003), 4 assorted tips, 1 scraper (ref 112840), 1 thermomet.

L mm	l mm	Ref.	Price
460	325	**126920**	



UV radiation emitted by germicidal tube for effective photo-chemical decontamination.

Instant ignition. Electronic ballast tube guaranteeing an increased lifespan (8,000 h) and a 25% reduction in electricity consumption.

Top with frame to prevent storage on the cabinet.

Smoked clear door with monobloc opening handle.

Radiation cut-off when the door is opened.

Stainless steel body. Magnetic closure with lock. Wall bracket, stainless steel screws included.



DECONTAMINATION CABINET WITH MAGNETIC HOLDER

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
without lock	587	136	738	9500	18	230	50/60	855605	
with lock	587	136	738	9500	18	230	50/60	855606	





DECONTAMINATION CABINET WITH STAINLESS STEEL MESH BASKET

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
without lock	587	136	738	9500	18	230	50/60	855615	
with lock	587	136	738	15000	18	230	50/60	855616	

DECONTAMINATION CABINET WITH STAINLESS STEEL MESH BASKET

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
without lock	1080	136	738	15000	34	230	50/60	855640	
with lock	1080	136	738	15000	34	230	50/60	855641	





CHEF'S KNIFE

Stainless steel. Very thick flat-sole. Black ABS handle. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
435	300	123050	



VEGETABLE KNIFE

Stainless steel. ABS handle. Allows you to cut bones with great cutting force. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Th. mm	Weight g	Ref.	Price
280	160	3	470	123055	
330	180	3	617	123056	
330	196	5	880	090580	



CLEAVER

Stainless steel. Straight back and plastic handle. Useful thanks to its imposing size and its weight associated with the movement of your arm to quickly cut carcasses/bones. Laid flat, it will simply and quickly crush nuts, shallot onions, garlic, etc. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Th. mm	Ref.	Price
390	240	3	123060	



CLEAVER

Stainless steel. Black and yellow polypropylene handle. Handle is made of a non-toxic, very strong, and fully recyclable material. Useful thanks to its imposing size and its weight associated with the movement of your arm to quickly cut carcasses/bones. Laid flat, it will simply and quickly crush nuts, shallot onions, garlic, etc. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Th. mm	Ref.	Price
380	380	3	123059	



BUTCHER'S SAW

Stainless steel. Convenient because it can be disassembled and can be tensioned by a handle. Very strong and very durable. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

Type	L mm	L utile mm	l mm	Ref.	Price
complete saw	570	450	155	100110	
extra blade	450	450	10	100115	





STAINLESS STEEL HAM HOLDER

Very robust model in polished stainless steel. Marbled polyethylene tray, thickness 25 mm. Clamping notches with locking and wooden handles for better comfort of use. Suitable for all ham sizes.

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
ham holder	620	260	180	25	120522	
spare tray	450	250			120523	



SERRANO HAM HOLDER

Polished stainless steel. Thick tray for good strength. Clamping notch with locking for more safety. Very robust suitable for all sizes of ham. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Th. mm	Ref.	Price
365	210	300	25	120524	



SERRANO HAM HOLDER

Polished stainless steel. Brown polyethylene tray. Thick tray for good strength. Clamping notch with locking for more safety. Very robust suitable for all sizes of ham. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Th. mm	Ref.	Price
500	200	300	25	120526	



PAK OF 10 MEAT HOOKS

Stainless steel. Ideal for hanging all meat. With 2 points. Good service life.

	L mm	Ø mm	Ref.	Price
Max. weight: 15 kg.	80	4	911437	
Max. weight: 15 kg.	100	4	911438	
Max. weight: 35 kg.	120	5	911439	
Max. weight: 45 kg.	140	6	911440	
Max. weight: 60 kg.	160	6	911441	
Max. weight: 90 kg.	180	6	911442	

MEAT

BUTCHER"S TOOLS

LARDING NEEDLE

Polished stainless steel. Black ABS handle. Very robust suitable for all types of meat. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.



L mm	L utile mm	Ref.	Price
250	250	120861	

TENDERISER

Polyethylene. Ideal for tenderising meat for butchers - delicatessen professionals. Convenient because it flattens the meat in a single step thanks to its weight and robustness. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L utile mm	l mm	Weight g	Ref.	Price
350	350	60	500	181046	



FLATTENER

Stainless steel. Ideal for tenderising meat for butchers - delicatessen professionals. Convenient because it flattens the meat in a single step thanks to its weight of 2 kg. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

Ø mm	Ref.	Price
110	090615	

FISH

FISH KNIVES



FISH KNIFE

Stainless steel serrated blade. ABS handle with 3 rivets. Ideal for professionals and can cut large fish, such as tuna. Guarantees precise cutting without ripping your fish. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
480	330	090330	



GIESSER

FISH KNIFE

Stainless steel serrated blade. Overmoulded plastic handle. Ideal for professionals and can cut large fish, such as tuna. Guarantees precise cutting without ripping your fish. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
470	310	182315	



SALMON KNIFE

Stainless steel blade. Black ABS handle, with 3 holding rivets. Fluted blade for better handling when cutting. Ideal for professionals and can cut fish or hams. Guarantees precise cutting without damage. Good service life. Ergonomic shape for easy use. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	l mm	Ref.	Price
405	280	208	090360	



GLOBAL

HAM/SALMON SLICER

Stainless steel blade. Flexible fluted blade, ideal for very thin slices. Air cushions form in the blade"s slots preventing cut material from sticking to the blade. Top of the range tool, very balanced with a slender hollow handle. Exceptional design, perfect balance in the hand. Wash in hot water and wipe dry. Do not wash in the dishwasher and do not use chlorine products. Good service life. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
435	310	120218	



GIESSER

FLUTED SALMON KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. Makes it easy to effortlessly slice your salmon and ham. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
440	310	182124	



GIESSER

FLUTED SALMON KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. Makes it easy to effortlessly slice your salmon and ham. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
440	310	182324	



GIESSER

FILLETING KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. With its long, thin blade, this filleting knife will allow you to fillet your fish. Its long flexible and pointed blade is ideal for fine cutting. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene. Flexible blade.

L mm	L Blade mm	Ref.	Price
315	180	182130	



GIESSER

FILLETING KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. With its long, thin blade, this filleting knife will allow you to fillet your fish. Its long flexible and pointed blade is ideal for fine cutting. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene. Flexible blade.

L mm	L Blade mm	Ref.	Price
315	180	182330	



SLICER WITH ADJUSTABLE THICKNESS

Stainless steel blade. ABS handle. This knife with adjustable bar on the blade, allows you to easily cut more or less thick slices. This bar also offers protection if the knife slips. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
530	400	090362	



SAINT JACQUES COCKLE KNIFE

Stainless steel blade. Ergonomic blue handle with rivets. Ideal to facilitate the opening and preparation of seafood. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

	Ref.	Price
	121050	





OYSTER KNIFE WITHOUT COVER

Stainless steel blade. Polypropylene handle for very easy handling. Oyster knife without guard for non-professionals and professionals. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
140	090420	



OYSTER KNIFE WITHOUT COVER

Stainless steel blade. With bolster, rosewood handle. Ideal to facilitate oyster opening. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
160	121042	



OYSTER KNIFE WITH COVER

Stainless steel blade. Black coated wooden handle, with guard. High professional grade. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
160	121043	



OYSTER KNIFE WITH COVER

Stainless steel blade. Polypropylene handle, with guard. Ideal for opening large quantities of oysters. High professional grade. Handle shape adapted for great comfort of use. Very durable and robust knife. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
140	121045	



OYSTER KNIFE WITHOUT COVER

Stainless steel blade. Oval heat-resistant rubber handle. Particularly ergonomic for an optimal grip even when wet. High professional grade. Very durable and robust knife. Very easy to maintain for flawless hygiene. Comes in a presentation case.

L mm	Ref.	Price
185	121048	



FISH SHEARS

Stainless steel. Nylon rings. Blade shape and serrations designed to cut fish.

L mm	Ref.	Price
180	121133	



FISH SHEARS

Stainless steel blades. 1 serrated blade to prevent slipping on the skin of the fish. Right-handed chisels. Adapted shape for great comfort of use. Very durable and robust scissors. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
260	121134	



LARGE FISH BONE TWEEZERS

Stainless steel. Spring integrated for better efficiency. Tweezers with flat edges to remove large fishbones. Ergonomic shape for easy use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
170	60	121136	



FISH BONE TWEEZERS

Stainless steel. Diagonal tips for better precision. Ideal for easily and effectively removing fish bones. Very durable and robust. Very easy to maintain for flawless hygiene.

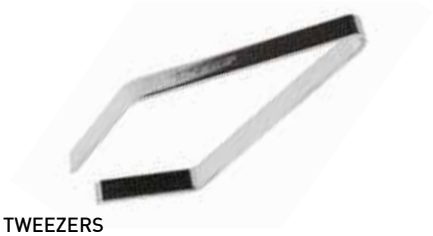
L mm	l mm	Ref.	Price
140	25	120505	



SEA URCHIN SHEARS

Stainless steel. Ideal for quickly opening sea urchins. Adapted shape for great comfort of use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
250	120	072523	



FISH BONE TWEEZERS

Stainless steel. Bevelled tips for better precision. Ideal for removing bones from fish without soiling your hands. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
93	112503	



MATFER MONOBLOC FISH SCALE SCRAPER

Monobloc aluminium. Particularly effective shape for both small and large fish. Adapted shape for great comfort of use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
220	121100	



FISH SCALE SCRAPER

Stainless steel. Plastic handle. Large model for large fish and more speed. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
310	121103	



SCALEX FISH SCALE SCRAPER

Stainless steel. Aluminium body. Is very long to work quickly. Convenient, the Scalex-Westmark fish scale scraper avoids the dispersion of scales thanks to its anti-projection collector. Very durable and robust. Very easy to maintain for flawless hygiene. Professional grade designed to be dishwasher-safe.

L mm	Ref.	Price
210	073135	





PROFESSIONAL BREAD CUTTER

Stainless steel forged serrated blade. Varnished beechwood base. Ideal for cutting bread and baguettes. Suitable for both professionals and individuals. Very robust, exceptional quality model. Good ergonomics for easy use. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
240	80	120061	
350	80	120062	



BREAD CUTTER BASE

Stainless steel blade. Stainless steel base and handle. Serrated blade for a perfect cut without forcing. Ideal for professionals and individuals to cut all types of bread/baguette. Very robust, exceptional quality model. Good ergonomics for easy use. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
350	120064	



BREAD CUTTER BASE

Stainless steel blade. Polyethylene base and handle. Serrated blade for a perfect cut without forcing. Ideal for professionals and individuals to cut all types of bread/baguette. Very robust, exceptional quality model. Good ergonomics for easy use. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
250	120071	



BREAD BOARD

Natural beech. Very functional board with its removable rack and meticulous manufacturing. Ideal for cutting bread and baguettes while keeping your worktop clean.

L mm	l mm	H mm	Ref.	Price
400	230	35	120059	

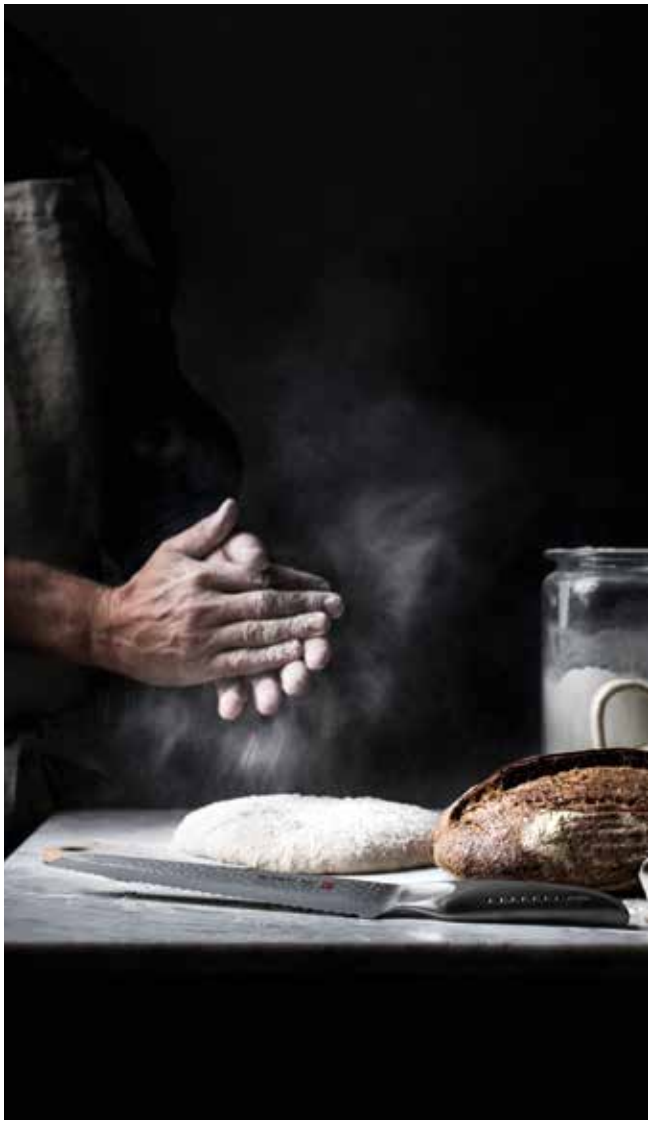


BREAD BOARD

Stainless steel blade. Beechwood base and handle. Serrated blade for a perfect cut without forcing. Ideal for slicing and cutting bread and baguettes. Very functional board thanks to its integrated knife and crumb collector.

L mm	l mm	H mm	Ref.	Price
395	190	90	120060	









BREAD KNIFE

Stainless steel serrated blade.
Top of the range, very balanced with a slender hollow handle.
Remarkable sharpness guaranteed.
Exceptional design, perfect balance in the hand.
Wash in hot water and wipe dry to keep the knife in perfect condition over time.
Do not use chlorinated products.
Very easy to maintain for flawless hygiene.

Type	L mm	L Blade mm	Ref.	Price
G9	345	220	120215	

BREAD KNIFE

CROMOVA 18 stainless steel.
Elegant shape: 7 points for the 7 virtues of the Samurai.
Tri-ply steel blade with central very hard core for a rigid blade, surrounded by 2 layers of softer stainless steel.
Ergonomic handle for optimal comfort and safety.
Rust-resistant.
Outer edges of the blade and handle in the same steel: even more solid together.
Hammered finish for air circulation preventing sliced food from sticking.

Type	L mm	L Blade mm	Ref.	Price
SAI-M04	300	170	120143	





MONOBLOCK BREAD KNIFE

Hardened molybdenum and vanadium stainless steel blade. Monobloc forged blade with bolster and tang assembly providing great strength. Blade has an excellent balance between strength and ease of sharpening. Perfectly designed toothing, this bread knife allows you to cut the toughest and most delicate products. Back of the blade without sharp angle for safe contact. POM handle polish manually finished for a pleasant and comfortable touch. Handle shape designed for a comfortable and secure grip.

L mm	L Blade mm	Ref.	Price
370	230	120539	



BREAD KNIFE

Stainless steel serrated blade, cut and welded. Black POM handle with 3 stainless steel rivets. Moulded stainless steel bolster and tang. Allows you to slice all types of bread and baguettes without crushing. Professional grade serrated knife with excellent grip. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
335	200	120411	



GIESSER MADE IN GERMANY

SERRATED BREAD KNIFE

Premium chrome molybdenum steel blade. Vacuum tempered blade for longer tool life. Non-slip, non-porous, and sterilisable handle. Ideal for slicing all types of bread and baguettes without crushing them. Serrated blade for easier, effortless cutting. Handle shape adapted for great comfort of use. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
375	240	182109	



BREAD KNIFE

Hardened stainless steel blade. Overmoulded polypropylene handle. Very good grip and, for more safety, it is non-slip. Ergonomic, comfortable, and efficient knife. Ideal for slicing all types of bread and baguettes without crushing them. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
382	250	090949	



BREAD KNIFE

Hardened stainless steel blade. Overmoulded polypropylene handle. Very good grip and, for more safety, it is non-slip. Ergonomic, comfortable, and efficient knife. Ideal for slicing all types of bread and baguettes without crushing them. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
382	250	090939	



BREAD AND BUTTER KNIFE

Stainless steel. 2 in 1: 1 serrated side and 1 flexible side. Convenient because it allows you to open the baguettes and spread your toppings more easily. Very good grip and, for more safety, it is non-slip. Ergonomic, comfortable, and efficient knife. Ideal for slicing all types of bread and baguettes without crushing them. Very durable and robust. Very easy to maintain for flawless hygiene.

L mm	L Blade mm	Ref.	Price
85	85	121021	





CHEESE KNIFE

Stainless steel blade. Black ABS handle. Ideal for individuals/professionals cuts large quantities in one step. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Th. mm	Ref.	Price
385	54	4	090040	



090347



122002



122004

CHEESE KNIFE, 2 HANDS

Stainless steel blade.
Black ABS handle.
Ideal for individuals/professionals cuts large quantities in one step.
Very robust, exceptional quality model.
Very durable and solid.
Very easy to maintain for flawless hygiene.

L mm	l mm	Th. mm	Ref.	Price
635	58	4	090347	
860	55	4	122002	
565	58	4	122004	



PARMESAN KNIFE

Stainless steel blade. Polypropylene handle. Suitable for cutting hard pressed cheese. Convenient, it allows you to create pretty chips in a single step. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	Ref.	Price
110	181151	





MINI-GUITAR

Stainless steel and polyethylene. Stainless steel interchangeable wire D 0.4 mm. Very good stability thanks to suction feet for more safety. Ideal for slicing any product with a soft and homogeneous consistency. Ensures regular portioning and fast cutting. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene. The cutting block and product holder are dishwasher safe. Regularity of servings: 5 mm. Quick cutting: cutting surface area 135x122 mm.

Type	L mm	l mm	H mm	Ref.	Price
mini-guitar	455	233	150	263509	



MINI-GUITAR

Stainless steel and polyethylene. Stainless steel interchangeable wire D 0.4 mm. Very good stability thanks to suction feet for more safety. Ideal for slicing any product with a soft and homogeneous consistency. Ensures regular portioning and fast cutting. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene. The cutting block and product holder are dishwasher safe. Regularity of servings: 5 mm. Quick cutting: cutting surface area 135x122 mm.

L mm	l mm	H mm	Ref.	Price
455	233	150	263510	

CHEESE AND FOIE GRAS SLICER LYRE

Chrome stainless steel. Allows you to easily slice hard pressed cheese. Perfect for foie gras. Very robust, quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	Ref.	Price
lyre		170	072540	
10 wires	170		072547	
lyre		210	122016	
10 wires	210		122017	







CHEESE SLICER

Cast aluminium. Stainless steel cutting wire. Allows you to easily slice hard pressed cheese. Very robust, quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
190	108	072580	



ROQUEFORT SLICER

White coated cast iron frame. Polyethylene base. Stainless steel wire. Ideal for cutting blue cheese cleanly and without crumbs. Clear height: 105mm. Very robust, quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	Ø mm	Ref.	Price
roquefort slicer	360	220	072525	
son	360		122011	



PORTIONETTO BUTTER SLICER

Cast aluminium. Stainless steel wire, sharp. Ideal for cutting butter into thin and regular slices of 1 cm. Robust, exceptional quality wire. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	Ref.	Price
120	80	073085	



PACK OF 10 WIRES TO CUT BUTTER

Stainless steel. Robust, exceptional quality wire. Wire diameter 0.5 mm.

L mm	Ref.	Price
300	122021	



PACK OF 10 CHEESE WIRES

Stainless steel. Robust, exceptional quality wire. Wire diameter 0.5 mm.

L mm	Ref.	Price
800	122031	
1000	072571	





ICE SAW

Special steel saw with wooden handle. Toothing allowing effortless precise work.

L mm	Ref.	Price
430	185301	



CURVED ICE CHISEL

Chisel with stainless steel blade. High quality Japanese manufacturing. Turned wood handle. Curved chisel.

L mm	l mm	Ref.	Price
610	60	185302	
350	22	185303	



FLAT ICE CHISEL

Chisel with stainless steel blade. High quality Japanese manufacturing. Turned wood handle. Flat chisel.

L mm	l mm	Ref.	Price
730	76	185304	
600	50	185305	
500	42	185306	
350	30	185307	



ANGLE ICE CHISEL

Chisel with stainless steel blade. High quality Japanese manufacturing. Turned wood handle. Angle chisel.

L mm	l mm	Ref.	Price
600	32	185308	
400	25	185309	
355	12	185310	


MATFER



PREPARATION

Prepare your dishes to perfection with our food processors, mandolins, scales, thermometers... All our utensils are designed for intensive everyday professional use, in cooking and baking.

MANUAL APPLIANCES	152
ELECTRICAL APPLIANCES	175
SEASONING AND PLATING	188
SLICING MACHINES	197
PREPARATION UTENSILS	200
SPECIAL UTENSILS FOR ALLERGIES	210
MEAT	211
PASTA	212

The new chef's helper! One concept cuts, slices, and crushes



REMOVABLE
Removable holder, easy to store.



Wide ergonomic and safe handles.

EFFICIENT
Saves tule for safe and convenient use.

Quick to use thanks to tappet return springs.

LIGHT AND ROBUST
Lightweight and ergonomic holder for quick, easy-to-use comfort, without forcing.

Robust support in composite material stable thanks to the suction cups.

PRACTICE
Clean and easy cutting thanks to hardened steel knives.

Collection of products under the appliance, in a GN 1/2 container or a D 280 casserole dish, max height 150 mm (not included).





PREPCHEF V2
Prep Chef holder (rod and handles) sold without accessories.

Type	L mm	l mm	H mm	Ref.	Price
complete stand	400	400	510	215612	

SPARE PARTS FOR PREP'CHEF

Type	Ref.	Price
tower actuator	215614	
stand	215643	
3 suction cups	215792	
handle	215793	
2 springs	215791	
2 long stop screws	215790	

15 slicing, cutting, and crushing accessories easily adaptable and interchangeable without tools

The 'compact' helper



REMOVABLE
Removable holder, easy to store.



EFFICIENT
Quick to use thanks to tappet return springs.

LIGHT AND ROBUST
Lightweight and ergonomic holder for quick, easy-to-use comfort, without forcing.

Robust support in composite material suitable for GN 1/2 and 1/3 containers.

PRACTICE
Clean and easy cutting thanks to hardened steel knives.



CONVENIENT AND QUICK TO USE, SAFE



PREP CHEF COMPACT COMPLETE
Prep Chef holder (rod and handles) sold without accessories.

L mm	l mm	H mm	Ref.	Price
251	200	345	215609	

CHOPPING

Composite material blade unit and pusher. Interchangeable blade unit, hardened stainless steel blades.
Clean and easy cutting thanks to sharp knives.

Guarantees perfect presentation and optimal storage.
Tool-free set-up and disassembly.







SQUARE CHIP CUTTER

Type	Ref.	Price
set 8x8 mm	215626	
set 10x10 mm	215627	
blade unit 8x8 mm	215734	
blade unit 10x10 mm	215735	
pusher 8x8 mm	215744	
pusher 10x10 mm	215745	

PREP CHEF RECTANGULAR CHIP CUTTER

Type	Ref.	Price
set 16x8 mm	215628	
blade unit 16x8 mm	215733	





CHERRY TOMATO DIVIDER

4-wedge divider.

	Ref.	Price
	215615	





TOMATO AND CITRUS FRUIT SLICER - WEDGES

2 wedge sizes possible: 6 wedges and 8 wedges.

Type	Ref.	Price
6-wedge set	215616	
8-wedge set	215618	
6-wedge slicer blades	215736	
8-wedge slicer blades	215738	
6-wedge pusher	215746	
8-wedge pusher	215748	





TOMATO AND CITRUS FRUIT SLICER - SLICES

Slice divider 5 mm.

Type	Ref.	Price
slice set	215611	
1/2 slice set	215613	
slicer blades	215731	
1/2 slicer blades	215732	
pusher	215742	





WEDGE CUTTER-CORER

Wedge divider - corer.

Type	Ref.	Price
corer set	215619	
slicer blades	215758	
pusher	215768	

CHOPPING

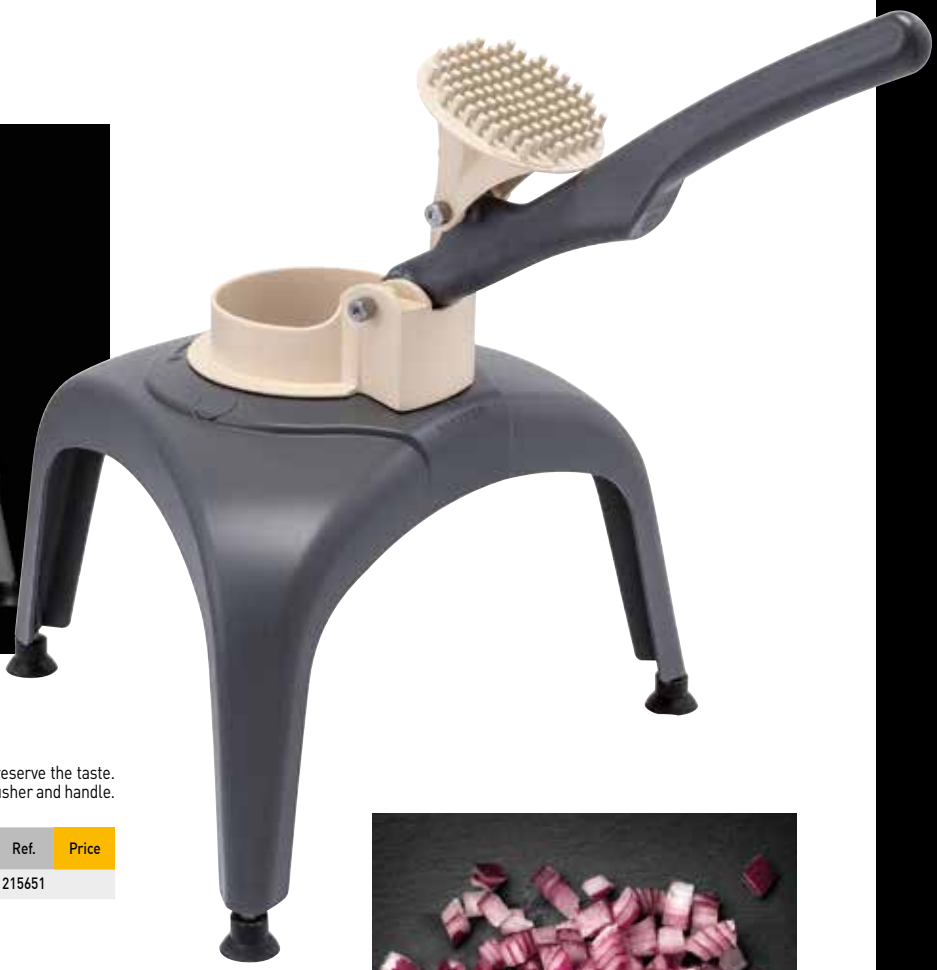
Onion flavour preserved





1 KG OF ONIONS SLICED IN LESS THAN A MINUTE





ONION CHOPPER

Saves time, 1 kg of onions sliced in less than a minute. No loss of juice to preserve the taste. Durable hardened steel grid with 8x8 mm holes. Robust composite material pusher and handle. Accessory adapting to Prep Chef and Prep Chef Compact set base.

L mm	l mm	Ref.	Price
37	13	215651	



PREP CHEF SET BASE WITH LEGS ONLY V2

Robust support in composite material stable thanks to the suction cups. Compatible with saucepans up to 28 cm in diameter.

	Ref.	Price
	215643	



SLICING 4 blade blocks





EGG POTIONER, 6 WEDGES

Accessory adapting to Prep Chef and Prep Chef Compact set base (remove springs before use).

Type	Ref.	Price
complete portioner	215836	
6-wedge wire	215866	



EGG PORTIONER, 5 MM SLICES

Stainless steel. To make identical horizontal slices. Quick in a single step. Very durable and solid.

Type	Ø mm	Ref.	Price
slicer wires 5 mm	5	215841	



PREP CHEF 8-WEDGE CHEESE WIRE CUTTER

Accessory adapting to Prep Chef and Prep Chef Compact set base (remove springs before use).

Type	Ref.	Price
complete portioner	215838	
8-wedge wire	215868	



WALL-MOUNTED SAFETY STORAGE FOR ACCESSORIES

ACCESSORY CASE

Secure storage of thermoformed ABS blade unit accessories. Capacity of 3 blade units and their pushers. To install on the worktop or mount on the wall.

L mm	l mm	H mm	Ref.	Price
475	208	152	215690	

CRUSHING

3 times faster in 1 step









LIGHTER MASHED POTATO TEXTURE

ROBUST
Robust composite material pusher and handle.

GRID
Durable hardened steel grid with 3.2 mm diameter holes.

COMPATIBLE
Compatible with saucepans up to 28 cm in diameter.

STABILITY
Robust support in composite material stable thanks to the suction cups.

POTATO MASHER

Accessory adapting to Prep Chef and Prep Chef Compact set base.

	Ref.	Price
	215641	



PREP CHEF SET BASE WITH LEGS ONLY V2

Robust support in composite material stable thanks to the suction cups. Compatible with saucepans up to 28 cm in diameter.

	Ref.	Price
	215643	





MADE IN FRANCE

STAINLESS STEEL VEGETABLE MILL NO. 3

Stainless steel vegetable mill. To prepare mash, soup, compote, fish soup. Holder for use on a cylindrical container. With 3 grids with Ø 1.5, 2.5, and 4 mm holes.

Type	H mm	Ø mm	Ref.	Price
stainless steel mill	250	310	215503	
spare rack		1,5	072812	
spare rack		2,5	072814	
spare rack		4	072816	



MADE IN FRANCE

STAINLESS STEEL VEGETABLE MILL NO. 5

Stainless steel vegetable mill. To prepare mash, soup, compote, fish soup. Holder for use on a cylindrical container. Fitted with a grid with 3 mm diameter holes.

Type	H mm	Ø mm	Ref.	Price
mill	320	370	215505	
extra grid		1,5	072855	
extra grid		2	072857	
extra grid		3	072859	



MADE IN FRANCE

VEGETABLE MILL NO. 2

Stainless steel vegetable mill. To prepare mash, soup, compote, fish soup. Holder for use on a cylindrical container. With 3 grids Ø 1.5, 2.5, and 4 mm.

Type	H mm	Ø mm	Ref.	Price
mill	380	240	215514	



MANUAL POTATO MASHER

Manual potato masher. Coated cast aluminium for greater durability. Has an excellent service life. Ergonomic shape thanks to the potato masher"s ear that can be placed on the container.

L mm	Ref.	Price
400	980630	

COMPLETELY SAFE WITHOUT ACCESS TO THE BLADES



Made by MATFER BOURGEAT

MATFER MANUAL TOMATO SLICER

Ensures absolute user safety, no contact between hands and the blades. Perfect ergonomics, even cuts very ripe tomatoes effortlessly. Bulk cutting, tomatoes collected in a gastronorm container that can be placed under the machine. Cuts tomato by tomato with direct collection, avoiding handling. Cutting thickness 5 mm. Hourly bulk production: approximately 1,200 tomatoes.

Type	L mm	l mm	Weight g	Ref.	Price
tomato slicer	425	180	6000	215710	
block of 13 blades				215720	
side panels				215721	
set of 4 legs with suction cups				215722	
pusher				280747	



MADE IN FRANCE

ROUET VEGETABLE SPIRALISER

Comes with a clamp and 3 blades with thickness adjustment from 1 mm to 3.5 mm thanks to a pivoting blade. Removable Acrylonitrile Butadiene Styrene (ABS) blade holder. Machine for cutting vegetables in continuous slithers.

Type	L mm	l mm	H mm	Ø mm	Weight g	Ref.	Price
vegetable preparation machine	360	135	243		2200	215131	
extra knife				2		215132	
extra knife				3		215133	
extra knife				6		215134	

MADE IN FRANCE

swing by Matfer

EASY TO TURN CRANK

Polypropylene body and basket, polycarbonate lid.



TRANSPARENCY

Compact spinner with clear lid.

Visible spin degree.

EFFICIENT

Easy to use: the low and wide shape provides great stability and the gear reduction allows better flexibility and less force on the crank.

Wide and slotted basket.

Comes with drain hose.

SWING XL SALAD SPINNER

Salad spinner for 4 or 5 lettuces.

Type	l mm	H mm	Ref.	Price
spinner	460	459	215580	
sprocket kit for xs and xl			215589	
sprockets+housing+handle set xl			215588	



SWING XS SALAD SPINNER

Salad spinner for 2 or 3 lettuces.

Type	l mm	H mm	Ref.	Price
spinner	373	396	215582	
sprockets + housing + handle kit xs			215587	





Safe, precise, and even cuts



COMES WITH A ROTATING PUSHER TO MAKE POTATO WAFFLES

Can be used for all types of slicing including crinkle slicing.

Reversible and crinkle "special knife" steel blade.

Precise and fine adjustment of slicing thickness up to 10 mm to cut sticks precisely and evenly.

Precise and clean stick cutting.

Convenient, quick and safe side entry of the julienne blades.

Fingers protected from the blades thanks to the flat plunger.

Rotary plunger for potato waffles.

Large, functional handle for an excellent grip.

Composite body for quick cleaning.

Comes with a set of 3 julienne blades 3, 5, and 10 mm.



MANDOLIN 2000 S WITH PUSHERS

Type	L mm	l mm	Weight g	Ref.	Price
mandolin	395	132	1300	215060	
box of 3 julienne blades				215068	
julienne blade 3 mm				215070	
julienne blade 5 mm				215072	
julienne blade 10 mm				215074	



Made by MATFER BOURGEAT

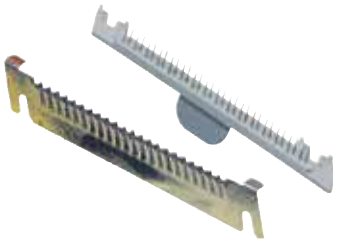
STAINLESS STEEL MANDOLIN

Stainless steel mandolin. Reversible and crinkle steel blade. Precise and fine adjustment of slicing thickness up to 10 mm to cut sticks precisely and cleanly. Comes with a set of 3 julienne blades: 3, 5, and 10 mm. Stainless steel pusher as an option. Easy to maintain: body removable without tools, dishwasher safe.

Type	L mm	l mm	Ø mm	Ref.	Price
mandolin	364	113		215001	
pusher				215005	
julienne blade 3 mm			3	215010	
julienne blade 5 mm			5	215112	
julienne blade 10 mm			10	215115	







MADE IN FRANCE

MANDOLIN 1000

Compact and lightweight "Japanese" mandolin. Precise and fine adjustment of slicing thickness up to 6 mm. Comes with a smooth blade, a crinkle blade, 3 mm julienne blade, and flat pusher. Dishwasher-safe composite body for quick cleaning.

L mm	l mm	Weight g	Ref.	Price
370	130	500	215040	





ADJUSTABLE TRUFFLE SLICER

Stainless steel truffle slicer. Simple and precise with a knob to adjust slice thickness.

L mm	l mm	Ref.	Price
185	82	072595	



MADE IN FRANCE

TRUFFLE MANDOLIN

For truffles and mushrooms. Hardened stainless steel razor blade for thin perfectly cut slices. Thickness adjustment between 0.1 and 4 mm. Comes in a decorated wooden box.

Ref.	Price
215050	



TRUFFLE SLICER

Stainless steel truffle slicer. Serrated knife. Precise thickness adjustment by knob.

L mm	l mm	H mm	Ref.	Price
144	84	97	215052	





LIMONA FRUIT JUICER

Plastic cup and cast aluminium body. Leverage ensures effortless fruit squeezing.

L mm	l mm	H mm	Ref.	Price
240	115	70	072900	



OLIVE PITTER

Cast aluminium pitter.

L mm	l mm	H mm	Ref.	Price
175	50	10	215408	





KERNEX CHERRY PITTER

Removes the pip and stalk at the same time. Cast aluminium pitter.

L mm	l mm	H mm	Ref.	Price
140	40	25	073095	



STEINEX-COMBI PITTER

Stainless steel knife. Designed for plums and cherries. The plums are pitted and cut into wedges in one step. Covered with a very durable dishwasher-safe coating.

L mm	l mm	Ref.	Price
225	105	073115	



KIRSCHOMAT CHERRY PITTER

Heavy duty professional model. Aluminium and stainless steel pitter. Cherry inlet and ejection are automatic. Works very quickly (flow 15 kg/hour). With dishwaser safe highly durable coating.

L mm	Ref.	Price
350	073120	





APPLE PEELER AND CORER

Peels, cores, and slices all round fruit in one step. Peeler blade release system. With suction cup base. Comes with a clamp for fastening on a rough worktop. 4 mm (slice thickness).

Type	L mm	l mm	H mm	Ref.	Price
apple peeler	305	110	135	215155	
extra peeler blade				215158	



FINE PEELING

Made by MATFER BOURGEAT

API APPLE PEELER AND CORER

Apple peeler made of unalterable composite material. "Cutting" stainless steel knives for excellent sharpness. Possibility of adapting peeling thickness, core diameter, and peeler pressure. Comes with a clamp, the apple peeler can also be screwed to the worktop.

L mm	l mm	H mm	Weight g	Ref.	Price
340	100	200	1300	215250	



FRUIT AND VEGETABLE DEHYDRATOR.

Preserves all the nutritional qualities and natural flavours of food.

A simple and convenient way to store mushrooms, tomatoes, apples, pears, citrus fruit, pineapples, asparagus, broccoli, onions, courgettes, peppers, and herbs, prepared at season-best and easy to use.

Storage, in Modulus boxes or bags, preserves all the nutritional qualities of food.

Storage space is reduced and requires no energy.

Dosing of dried products is easier during use.

Ideal for storing products for bread, baking decorations, pizzas, sauces, pasta dishes, omelettes, salads, soups, etc..

Homogeneous and horizontal distribution of hot air between each plate by fan.



PRESERVES PRODUCT QUALITY AND FLAVOURS

FRUIT AND VEGETABLE DEHYDRATOR

Adjustable thermostat 40-74°C. Timer 26 hours. 9 layers equipped with Polyrack + Polyscreen 380x380 mm plates. Black composite frame with door.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
483	432	318	10000	600	220-240	50	187501	



2 TEMPERATURE SETTINGS POSSIBLE



FRUIT AND VEGETABLE DEHYDRATOR

10 shelves fitted with stainless steel racks 381 x 381 mm. Tempered glass doors: to view progress without opening. Removable crumb tray. Quiet motor and digital controls on the front. Timer 99 hours.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
438	521	432	16000	600	220-240	50-60	187505	



MESH SHELF POLYRACK

Polypropylene mesh shelf for easy dehydration of food. Polyrack designed to accommodate Polyscreen or Paraflexx sheets.

L mm	l mm	H mm	Ref.	Price
381	381	20	187502	



POLYSCREEN TRAY

Flexible embossed polypropylene drying sheet. Polyscreen tray suitable for Polyrack dimensions reference Matfer 187502. Embossed structure preventing food from sticking to the surface.

L mm	l mm	Ref.	Price
355	355	187503	



PARAFLEXX® BAKING TRAY

Soft silicone tray for fruit and vegetable dehydrator. Polyscreen tray suitable for Polyrack dimensions reference Matfer 187502. Recommended for drying your wettest products.

L mm	l mm	Ref.	Price
355	355	187504	



Internationally renowned siphons for hot or cold preparations for baking and cooking



PROFI WHIP FOR COLD PREPARATIONS

Professional siphon for cold preparations. Brushed stainless steel body, stainless steel head with fixed valve. 100% stainless steel siphons, safe to use, compliant with standard DF21-901: 2013. Supplied with 2 tips (1 tulip and 1 open star) with stainless steel screw thread, a cartridge holder, and a cleaning brush. Removable valve and tongue seal for quick and hygienic cleaning.

Type	C cl	Ref.	Price
0.5 l siphon	50	044176	
1 l siphon	100	044178	
siphon head		880102	
bottle seal grey		880057	
siphon valve		672027	
open star piping tip grey		880101	
tulip piping tip grey		880074	

MULTI-PURPOSE SIPHON FOR HOT AND COLD PREPARATIONS

100% stainless steel siphons, safe to use, compliant with standard DF21-901: 2013.



3 different piping tips included.

Stainless steel charger holder, ergonomic with non-slip silicone coating.

Silicone band around the top for a secure grip.

Silicone seal with tab facilitating extraction for cleaning.

Brushed stainless steel body, stainless steel head with fixed valve.

Maximum filling level indication on the siphon body.

GOURMET WHIP



GOURMET WHIP FOR HOT AND COLD PREPARATIONS

Professional siphon for hot and cold preparations. Can be stored in a bain-marie, in the Matfer mini-oven, and in the refrigerator.

Type	C cl	Ref.	Price
siphon	25	672044	
siphon	50	672043	
siphon	100	672039	
bottle seal red		880092	
tulip piping tip red		880094	
open star piping tip red		880096	
round piping tip red		880098	
siphon head		880099	
charger holder red		880100	

See all ISI recipes at www.isi.com



THERMO XPRESS STANDING WHIPPER + 1 L

Stainless steel vacuum double wall insulated flask. Siphon with stand and tube suction system. Ergonomic with easy removal of content by push button. Keeps food hot or cold for 4 hours. Includes non-slip drip tray for clean work. Easy removal of the end and the adapter for quick cleaning. With lever for easy dosing. Can be used with iSi 8.4 g N2O chargers.

Type	H mm	Ø mm	C cl	Weight g	Ref.	Price
siphon	360	113	100	2250	672050	



THERMO WHIP

Brushed stainless steel body, stainless steel head with fixed valve. Has a vacuum double wall flask providing maximum thermal insulation. Temperature maintained for up to 8 hours for cold products and up to 3 hours for hot products. Keeps Chantilly cream perfectly fresh. Avoids using a bain marie to keep preparations warm. 100% stainless steel siphons, safe to use, compliant with standard DF21-901: 2013. Stainless steel charger holder, ergonomic with non-slip silicone coating.

C cl	Ref.	Price
50	672046	





FUNNEL WITH REMOVABLE SIEVE

Funnel with stainless steel sieve. Allows you to filter your preparation before putting it in the siphon. 32 cm chute specifically adapted to siphon necks. Essential accessory for successful whipped cream and froths. Stable positioning on the syphon.

H mm	Ø mm	Ref.	Price
105	180	672030	



SET OF INJECTION NOZZLES

Pack of 4 injection nozzles, to adapt to your siphon. Ensures simple, quick, and clean filling. For filling products with airy mousses. 1/4 nozzle dimensions: ø 3 mm and L 110 mm. 2/4 nozzle dimensions: ø 5 mm and L 110 mm. 3/4 nozzle dimensions: ø 3 mm and L 40 mm. 4/4 nozzle dimensions: ø 5 mm and L 30 mm.

Ref.	Price
672036	



SET OF 3 DECORATOR TIPS

Set of 3 stainless steel (x1) and polypropylene (x2) decorating tips. Piping tips adapted to Gourmet, Thermo, and Profi whips. Includes adapter, stainless steel tube tip, pink tip, and square polypropylene tip. Warning. The product does not include a siphon.

Ref.	Price
672037	



SET OF 3 STAINLESS STEEL PIPING TIPS

Set of 3 very durable stainless steel piping tips. Piping tips adapted to Gourmet, Thermo, and Profi whips. Includes 1 open star piping tip, 1 plain round piping tip, and 1 tulip piping tip. Warning. The product does not include a siphon.

Ref.	Price
672038	



CLEANING BRUSH

Cleaning brush for siphon heads and tips.

Ref.	Price
672000	

UP TO 20% MORE EXPANSION THAN A CONVENTIONAL CARTRIDGE



PROFESSIONAL ISI CHARGERS

These chargers are compatible with all ISI whippers. N²0 chargers new capacity 8.4 g. Excellent cream expansion, up to 20% per serving (results vary depending on type of cream and fat content). Saves cream. Reduces the amount of calories and fat per serving while preserving taste. Reduces the cost of each serving. Produces a natural whipped cream, without additives. Reduces the number of chargers to recycle. 100% filled cartridges made of 100% recyclable steel. Sale prohibited to minors.

Type	L mm	Weight g	Ref.	Price
box of 10	65	8	044181	
box of 24	65	8	044184	
box of 50	65	8	044186	



STAINLESS STEEL WHIPPER HOLDER

Stainless steel and silicone weighted stand. Suitable for all stainless steel iSi whippers. Keeps the head of the siphon down, no need to shake it between each use. Compact.

L mm	H mm	Ref.	Price
115	160	672106	



PROTECTIVE COVER

Silicone cover. Protects your hands from burns when using your ISI whip for hot preparations in a bain-marie or in an oven.

Type	Ref.	Price
for 0.5 litre siphon.	672103	
for 1 l siphon.	672104	



MADE IN FRANCE

MINI-OVEN

100% stainless steel body with insulation. Mini-oven or warming cabinet to keep siphons warm. Adjustable 4 positions (30 for chocolate, 45 for topping, 65 for siphons, 80 for sauces). Hot air ventilation system for a homogenous temperature. Plug on the front to connect the pastry gun. Clear door. Mini-oven comes with a grill GN 1/2, removable. Capacity: 4 siphons 1 l or 6 siphons 0.5 l. Small size for installation on a worktop or wall-mounting. Inner dimensions: L 330 mm W 270 mm H. 400 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
400	425	534	16000	400	230	50	675007	

Aromas cold-infused very quickly





RAPID'INFUSION KIT

Rapid'infusion: infuses cold aromas into liquids in 2 minutes. Can be used with ISI Gourmet Whips and N^2O chargers. Allows you to flavour a liquid with solid aromatic substances: fruits, spices, aromatics. Preserves the taste and aromas that are transferred to the liquid. Contains 1 100% silicone sieve holder, 1 100% stainless steel sieve, 1 100% stainless steel ventilation tube, 1 100% silicone tube, and 1 cleaning brush.

	Ref.	Price
	672090	

Step by step

Gas is released from the capsule into the iSi siphon, enabling high-pressure introduction of liquid and gas into the pores of the solid substance. If the pressure is reduced, the gas forms bubbles and carries the flavours of the ingredient with it. This diffuses the taste into the liquid.

For a rosemary flavored oil (1L siphon):
- 1L of olive oil.
- 4 to 5 branches of fresh romarion.



1 | **Fill with the liquid and the solid substance:**
Fill the iSi Gourmet Whip with the ingredients up to the maximum capacity.



2 | **Tighten the capsule holder:**
Tighten the capsule holder with an iSi whipped cream capsule onto the iSi siphon in upright position.



3 | **Release the pressure:**
Quickly aerate by activating the lever.



4 | **Pour the preparation:**
Pour the flavoured liquid into a container, passing it through the funnel and the iSi sieve.





-5°C +40°C IP 65

SCALES NEO TX 15

Stainless steel scales designed for use in difficult food environments. Impact resistance. Touch keyboard and automatic tare. Mobility of the scales, battery life of 30 to 70 hours or mains. Easy-to-read backlit LCD display. Removable stainless steel tray 250x197 mm. Accuracy 1 g up to 6 kg , 2 g above. Range 15 kg. 6 volt battery-operated portable scales.

L mm	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
398	291	98	4300	110-240	50-60	252216	



0°C +40°C IP 65

SCALES SX15

Stainless steel scales designed for use in difficult food environments. Impact resistance: 30 kg. Touch keyboard and automatic tare. Mobility of the scales, battery life of 70 hours with fully charge or mains. Easy-to-read backlit LCD display. Removable stainless steel tray 300x210 mm. Accuracy 1 g, capacity 15 kg. 6 volt battery-operated portable scales.

L mm	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
320	300	95	6200	110-240	50-60	252220	

ACCURACY 1 G UP TO 6 KG AND LARGE CAPACITY OF 30 KG



SCALES CW30

Heavy-duty scales for ovens and kitchens. Impact resistance: 30 kg. Touchscreen keyboard, one-touch, convenient. Mobility of the scales, mains adaptor and rechargeable battery 6 V (battery life 70 hours with full charge). Easy-to-read backlit LCD display. Removable stainless steel tray 300x230 mm. Accuracy 0-6 kg: 1 g. 6-30 kg: 5 g.

L mm	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
300	320	120	3720	100-240	50-60	252225	



PRECISION WEIGHING

POCKET SCALES

Automatic tare. Accurate weighing: 0.1 g. Range: 500 g. Blue backlit display. Plateau inox 6 x 5,3 cm. Battery-operated 2 AAA batteries included.

L mm	l mm	H mm	Weight g	Ref.	Price
115	64	18	100	252091	



NEW

COMPACT PROFESSIONAL SCALES 5 KG

Scales with tare up to 5 kg. Durable and food contact approved stainless steel tray. Automatic stop after 180 seconds. Ultra-flat and compact. Modern design. Comes with 2 AAA batteries. Backlit.

L mm	l mm	H mm	Weight g	Volts	Ref.	Price
225	165	17	303	3	252094	



SECOND DISPLAY ON THE BACK



-10°C +40°C

ELECTRONIC SCALES SM

Compact bench scales with taring. Removable stainless steel tray 210x175 mm. Large display with red LEDs. Fitted with a second display screen on the back, ideal for schools. Operation with a 220 Volts 50/60 Hz mains adapter and 6 V rechargeable battery (70 hours autonomy at full charge). Crankcase in ABS. Accuracy 2 g. Range 6 kg.

L mm	l mm	H mm	Volts	Hz	Ref.	Price
210	170	160	220	50-60	252121	



NEW

IP 52

COMPACT ELECTRONIC SCALES S10

Professional electronic kitchen scales. Easy to read thanks to the backlit LCD screen. Accuracy 2 g up to 1 kg, 5 g between 1 and 4 kg and 10 g above that. Range 10 kg. Can be converted to ml. Resistant to dust deposits and splashes. Automatic tare function. Runs on an AC adapter included or on 4 AAA batteries not included. Automatic stop.

l mm	H mm	Weight g	Volts	Ref.	Price
240	60	560	220-240	280063	



MECHANICAL DIAL SCALES

Stainless steel tray, painted iron body, wide rigid plastic dial, zero adjustment knob. Damper for quick reading. Use prohibited for all commercial transactions.

Type	L mm	l mm	H mm	Ref.	Price
range 4 kg	220	260	277	252004	
range 10 kg	220	260	277	252010	
range 30 kg	315	370	355	252030	
range 50 kg	315	370	355	252050	
dial lid 4/10 kg				252052	
tray 4/10 kg	220	220	277	252055	
nozzle 4/10 kg				252058	
dial lid 30/50kg				252053	
tray 30/50kg	315	315	355	252056	
nozzle 30/50kg				252059	

COLUMN SCALES

-5°C +40°C

Touch keyboard and automatic tare.

Wall-mountable display bracket.

Removable stainless steel tray 350x300 mm.

Mobile 6 volt battery-operated portable scales with autonomy of up to 70 hours or mains operation.

SCREEN TO BE MOUNTED ON THE WALL OR ON ITS COLUMN





IP 56

COLUMN SCALES TFE30

Columln scales designed for use in bakeries. Round stainless steel stand. Easy-to-read ABS backlit LCD display.

L mm	l mm	H mm	Portée Kg	Volts	Hz	Ref.	Price
350	300	90	30	100-240	50-60	252228	



IP 67

COLUMN SCALES TF

Harsh environment circuit scales. Rectangular stainless steel stand. Easy-to-read, stainless steel backlit LCD display.

L mm	l mm	H mm	Portée Kg	Volts	Hz	Ref.	Price
350	300	90	30	100-240	50-60	252230	
610	400	830	60	100-240	50-60	252233	
710	500	830	150	100-240	50-60	252235	

CHOOSE THE SCALE SUITED TO YOUR NEEDS:

RANGE
We offer scales with ranges from 500g to 150kg.

PRECISION
From 0.1 to 10g, precision is often important both in baking and cooking; and it is generally proportional to the range.

TRAY SIZE
Choose scales with tray dimensions suited to the products you are weighing. All the trays on our scales are suitable for food contact.

THE ENVIRONMENT
Choosing scales with IP 67 protection ensures no-risk use in environments that are wet (can be washed) and dusty (flour).
IP 54: Protection from splashes and dust deposits.
IP 67: Protection from water and dust intrusion.
NB: Our scales are designed for laboratory weighing. They are not authorised for sales transactions.
Contact us for scales for commercial use.



SET OF MEASURING SPOONS

Set of 4 stainless steel measuring spoons (Ø 20/25/30/40 mm). Facilitates the quick dosing of ingredients such as salt, spices, sugar, and additives.

	Ref.	Price
Includes 1 spoon 2 ml (Ø 2 cm), 1 spoon 3 ml (Ø 2.5 cm), 1 spoon 5 ml (Ø 3 cm), and 1 spoon 15 ml (Ø 4 cm).	072029	



MEASURING JUG

Stainless steel measuring jug.

H mm	C cl	Ref.	Price
50	10	251101	
70	25	251102	
110	50	251105	
130	100	251110	
190	200	251120	



GRADUATED BOWL WITH HANDLE

Graduated bowl with polypropylene handle. Fitted with a handle, with graduations from 0.25 to 2 litres.

H mm	Ø mm	C cl	Ref.	Price
130	195	200	116458	



MEASURING JUG

Clear polypropylene measuring jug. With spout and handle. Graduated in 1/10 litres.

H mm	C cl	Ref.	Price
120	25	251000	
165	100	251001	
238	300	251003	
270	500	251005	



MEASURING CUP

Tempered cup measuring glass. Allows you to measure liquids and powders. Many graduations: starch, rice, liquids, sugar, semolina, flour, cocoa, etc.

H mm	C cl	Cdt	Ref.	Price
161	58,5	6	553295	



GRADUATED JUG 1 L

Copolyester jug. With spout. Graduation in decilitres. Unbreakable.

H mm	C cl	Ref.	Price
180	100	251012	



GRADUATED BUCKET

Stainless steel graduated bucket. With reinforcement base. Graduation in litres.

H mm	Ø mm	C cl	Ref.	Price
260	316	1200	251130	

MADE IN FRANCE

The professional heavy-duty beater that combines quality workmanship and performance

Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering.



COMFORT

Control panel on the front on the hood, practical and readable.

Speed selector allows precise work and constant speed selection.

Patented bowl lock is simple and secure.

PERFORMANCE

Tools: stainless steel whisk, pallet, and hook.



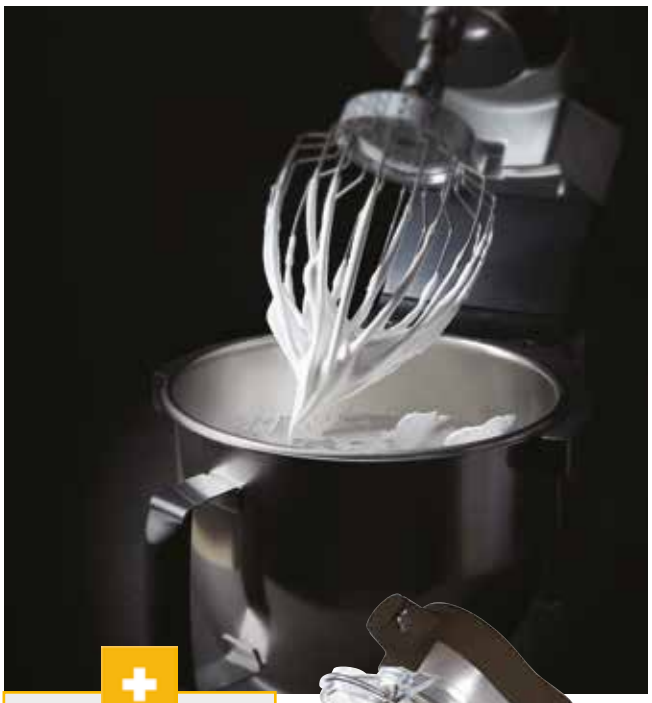
Effective with small quantities thanks to the curved bottom of the bowl and tool shape.

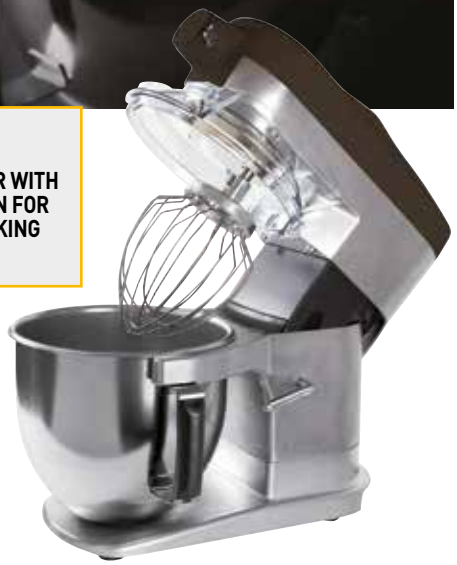
ROBUST

Polished metal frame provides great stability and easy maintenance.

Compliant with CE standard EN 454 for stand mixers.

MADE IN FRANCE



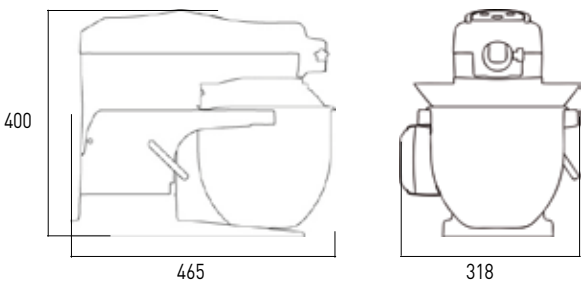


POWERFUL MOTOR WITH QUIET OPERATION FOR IMPROVED WORKING COMFORT

ALPHAMIX STAND MIXER 8 L

Professional all-rounder with heavy duty motor. Heavy duty asynchronous motor, for reliability and durability in line with tank capacity. Stainless steel bowl with ergonomic handle has a high capacity, its convex bottom allows very small quantities to be worked and promotes efficient kneading. Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering. Quick, it can knead, whisk, and mix up to 4 kg of dough in record time (humidity 60%). It can beat up to 16 egg whites (500 g) in record time. Can knead, with the pallet, up to 1.5 kg of softened butter, with maximum efficiency thanks to the shape of the tool that pulls the mixture back into the centre of the bowl. Patented spiral hook with roller for optimal kneading of up to 4 kg bread dough.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
stand mixer	465	318	400	800	18600	700	230	50	210660	
extra bowl				800					210671	
spare whisk									210672	
spare pallet									210673	
spare hook									210674	
spare safety screen									210684	



DIMENSIONS ALPHAMIX 5 ET 8 L





HEAVY-DUTY MOTOR FOR UNBEATABLE WORKABILITY

ALPHAMIX STAND MIXER 5 L

Professional multi-purpose blender for baking and cooking. Robust universal motor, equipped with a torque giving it unparalleled work capacities. Stainless steel bowl with ergonomic handle has a high capacity, its convex bottom allows very small quantities to be worked and promotes efficient kneading. Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering. Quick, it can knead 600 g to 1.2 kg of bread dough (humidity 60 %). It can beat 1 to 10 egg whites (240 g) for up to 4.5 l of meringue. Can knead, with the pallet, up to 2.1 kg of sweet dough or 1 kg of softened butter, with maximum efficiency thanks to the shape of the tool that pulls the mixture back into the centre of the bowl. Patented spiral hook with roller for optimal kneading of up to 1.2 kg bread dough.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
stand mixer	465	318	400	500	17000	550	230	50-60	210655	
extra bowl				500					210680	
spare whisk									210681	
spare pallet									210682	
spare hook									210683	







Powerful model for professional use, equipped with a powerful motor.
Blender function: cuts, chops, and grinds.
Whisk function: stirs and beats egg whites, cream, beats and binds sauces and soups, etc..
Mixer function: mixes and emulsifies mayonnaise, sauces, creamy preparations.

Powerful and robust motor. Very durable and solid.
Very easy to maintain for flawless hygiene.
Comes with multi-purpose a blade (chops, grinds), whisk (emulsifies), and blender.
Smooth lead 1.8 m.





BAMIX 200 BLENDER WHITE

Type	L mm	L utile mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
white	395	185	1000	10000/17000	200	220-240	50-60	210358	
black	395	185	1000	10000/17000	200	220-240	50-60	210357	

BAMIX 350 BLENDER WHITE

Type	L mm	L utile mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
white	495	285	1200	16000/19000	350	220-240	50-60	210370	





MICROMIX BLENDER

Robust construction with high-performance stainless steel motor unit. 2 appliances in 1. Dome diameter 125 mm and stainless steel knife, removable: easy cleaning and maintenance. Performance: powerful and quiet. Robust: stainless steel tube, dome, ferrule, and tools. Ergonomics: speed variator, spiral cord. Hygiene: disassembly of the tube and tools for easy cleaning.

L mm	L utile	Watts	Volts	Hz	Ref.	Price
430	165	220	220-240	50-60	186905	

Robust construction with high-performance stainless steel motor unit.
Dome diameter 125 mm and stainless steel knife, removable: easy cleaning and maintenance.
Ergonomic handle: effortless handling during use.

Very durable and solid.
Comes with stainless steel wall mount.
Variable speed 2,000 -12,500 rpm.
Special small volume preparations.



IMMERSION BLENDER

Optimal mixing quality with minimal time required for a fine finished product.

Type	L mm	L utile mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
mini MP 240 VV	535	240	1500	2000 à 12500	290	220-240	50-60	283787	
CMP 300 VV	660	300	3100	2300 à 9600	350	220-240	50-60	460560	
MP 350 ultra	740	350	4600	9500	440	220-240	50-60	210534	
MP 350 ultra VV	740	350	4800	1500 à 9000	440	220-240	50-60	210535	
MP 450 ultra	840	450	4900	9500	500	220-240	50-60	186902	
MP 450 ultra VV	840	450	5000	1500 à 9000	500	220-240	50-60	210545	
MP 550 ultra	940	550	5200	9000	750	220-240	50-60	186903	
knife MP350/450								281899	

COMBINED IMMERSION BLENDER-WHISK

Very sturdy metal whip housing. Operating speed 250 to 1,500 rpm in the whisk. Total length 790 mm with the tube and 805 mm with the whisk.

Type	L mm	L utile mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
MP 350 ultra	805	350	5900	1500 à 9000	440	220-240	50-60	210595	
MP 450 ultra	890	450	6500	1500 à 9000	500	220-240	50-60	186904	



NEW



BLENDER SANTOS NO. 66

The quietest blender without sound enclosure on the market. For user safety, the motor immediately stops when the lid is opened or when the bowl is removed from its base. Brushless motor with magnet rotors, maintenance-free, without overheating, and durable. Touchscreen control panel. 1.4 l copolyester bowl, stackable. Power available to crush all types of ice cubes and frozen fruit in record time. 6 pre-set programmes. Very durable sharp blade with titanium nitride coating. Patented two-way rotation system for even faster work. 100% metal coupling system which makes it extremely durable. Possibility of dropping in the device by simply removing the base and feet.

Type	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
blender	233	393	240	6200	1005	220-240	50-60	186208	
bowl+extra lid			240					186209	
spare lid								186210	





SANTOS BLENDER NO. 37

Ideal for intensive use. To blend, emulsify, or crush hot or cold ingredients. Powerful, very quiet variable speed motor. Very durable blades. Santosafe safety system locks the lid on the bowl for hands-free mixing. Variable speed drive: 0-1,800 rpm. Base + bowl dimensions: 303x220xH580 mm.

Type	L mm	l mm	H mm	C cl	Weight g	Volts	Hz	Ref.	Price
base-motor	303	220	580		1100	220-240	60	212011	
stainless steel bowl 2 l				200				212022	
stainless steel bowl 4 l				400				212014	
CPET bowl 4 l clear				400				183847	



The everyday ally of Chefs in all kitchens

Compact and versatile for commercial catering.
2 in 1 mixer.
Cutter function: all types of hashes, fine fillings, compound butters, grinding, kneading, and grinding of dried fruit in pastry shops.
Vegetable slicer function: wide variety of fruit and vegetable cuts for quiches, salads, and sandwiches.
Vegetable slicer function with large half-moon chute + cylindrical chute diameter 58 mm.
1 speed 1,500 rpm.
Comes with 2 mm slicing disc, 2 mm grating disc, and a smooth knife.
Very durable and solid.
Very easy to maintain for flawless hygiene.
Ejection of cut vegetables into the bowl.





VEGETABLE PREPARATION MACHINE R101XL

Wells 1.9 litres.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
220	280	720	190	10000	450	230	50	120440	

CUTTER R201XL

Wells 2.5 litres.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
220	280	720	250	10000	550	230	50	210731	





DISCS FOR R101, R201, AND R301

Stainless steel. Discs for models R301 / R201 / R101.

Type	Ref.	Price
4 discs	210719	
5 discs	211013	

BLADES FOR R101XL AND R201XL

Stainless steel. Blades for models R101 / R201 / R101XL / R201XL. Very durable and solid.

Type	Ref.	Price
serrated	210712	
rail	120412	



VEGETABLE PREPARATION MACHINE R402

Compact and versatile for commercial catering. 2 in 1 mixer. Cutter function: all types of hashes, fine fillings, compound butters, grinding, kneading, and grinding of dried fruit in pastry shops. "Pulse" function. Vegetable slicer function with large half-moon chute + cylindrical chute diameter 58 mm. 2 speeds: 500 and 1,500 rpm. Stainless steel cutter container 4.5 l, vegetable preparation machine with stainless steel container and composite lid. Comes without discs. Possibility of making chips and Russian salad pieces with optional discs. Recommended for community catering up to approximately 100 place settings. Side discharge. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
320	304	550	450	20500	750	230	50	405948	



VEGETABLE PREPARATION MACHINE R301 ULTRA

Compact and versatile for commercial catering. 2 in 1 mixer. Cutter function: all types of hashes, fine fillings, compound butters, grinding, kneading, and grinding of dried fruit in pastry shops. Cutter function, capacity 3.7 l with smooth blade. Vegetable slicer function with large half-moon chute + cylindrical chute diameter 58 mm. 1 speed 1,500 rpm. Stainless steel cutter and composite vegetable slicer. Comes with 4 discs: slicers 2 and 4 mm, grater 2 mm, and julienne 2x2 mm. Collection of 23 stainless steel discs as an option. Recommended for restaurants up to 80 seats. Side discharge. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
complete preparation machine	325	300	550	370	16100	650	230	50	280001	
stainless steel cutter + lid + blade									210714	



BLADES FOR R301 AND R301 ULTRA

Stainless steel. Accessory for R301, R301 ULTRA, and R3.

Type	Ref.	Price
rail	120425	
serrated for herbs	120426	
serrated for grinding	210715	



CITRUS JUICER FOR R301 AND R402

Composite material. Allows you to obtain large quantities of fruit juice in a minimum of time. Very durable and solid. Accessory sold without motor unit.

H mm	Ø mm	Ref.	Price
220	300	210702	





CHIPS AND RUSSIAN SALAD PIECES SET R402

Stainless steel. Includes 1 slicing disc + 1 grille. Very durable and solid.

Type	Ref.	Price
cube 8x8	210738	
chips 8x8	190774	
chips 10x10	210741	





VEGETABLE PREPARATION MACHINE CL50

Suitable for restaurants, caterers, and institutional catering. Allows you to make minced, grated, Russian salad pieces, cubes, or sticks even with the most fragile products, all with a single appliance. Powerful asynchronous motor, with motor brake and magnetic safety device. Has two chutes, 1 wide and 1 round diameter 58 mm for horizontal slices. Automatic restart by pusher. Polycarbonate motor unit. Plastic bowl and lid. 1 speed: 375 rpm. Comes without disc. Very durable and solid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
350	320	590	19800	550	230	50	210801	

RESTAURANT PACK - 210803



1 mm	3 mm	2 mm	4 x 4 mm	10 x 10 x 10 mm	for 8 disks
Slicers		Gratting	Juliene	Dicing	2 wall disks holder

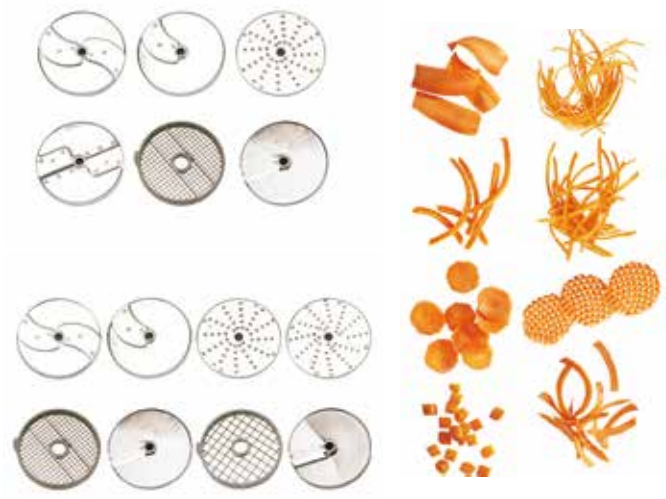
GROUP CATERING PACK - 210804



2 mm	5 mm	2 mm	3 mm	10 x 10 x 10 mm	20 x 20 x 20 mm	for 8 disks
Slicers		Gratting		Dicing		2 wall disks holder

CUTTING ACCESSORIES FOR CL50

Type	Ref.	Price
kit 6 discs	210803	
kit 8 discs	210804	
slicer 0.6 mm	210820	
slicer 2 mm	120472	
slicer 3 mm	120474	
slicer 5 mm	210826	
wavy 3 mm	210843	
onion/cabbage 1x16 mm	210853	
grater 1.5 mm	120480	
grater 2 mm	120482	
grater 3 mm	406969	
julienne 2.5x2.5 mm	283062	
cube 8x8 mm	210838	
cube 14x14 mm	210840	
chips 8x8 mm	281894	







POSSIBILITY OF DICING AND WAFFLE CUTTING

VEGETABLE PREPARATION MACHINE CL50 GOURMET

Suitable for restaurants, caterers, and institutional catering. Allows you to cut your vegetables, small or long, cleanly and precisely. Cylindrical rotating chute diameter 68 mm. Large 170x72 mm chute for bulky vegetables. Removable dicing collection tray for small productions (0.6 l). Over 50 cuts possible (optional discs to choose from). Possibility of dicing and waffle cutting. Stainless steel motor unit. Metal bowl and lid. Automatic restart by lever. Rotation speed: 375 rpm. Asynchronous motor. Very durable and solid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
white	615	390	760	21500	550	230	50	406106	


406107


281895




403363


406108

CUTTING ACCESSORIES FOR CL50 GOURMET

Waffle cut disc 3 mm for CL50 GOURMET vegetable slicer (406106). Quick, clean, and precise cut. Warning. The product does not include the CL50 GOURMET vegetable slicer (406101).

Type	L mm	l mm	H mm	Ref.	Price
waffle cut 3 mm				403363	
dicing 3x3 mm				281895	
dicing 2x2 mm				406107	
dicing 4x4 mm				406108	
shelving and storage	220	110	110	406814	

Chops, grinds, kneads, and emulsifies.

Ideal for baking to crush dried fruit: almonds, hazelnuts, walnuts to put in cookies.

Powerful: heavy duty asynchronous motor.

Very efficient with an irreproachable quality of finished product in a few minutes for the longest preparations.

Accurate: Pulse control allowing to work in pulses for better cutting precision.

Has a stainless steel well, removable with ergonomic handle.

Bowl bottom blade to process both small and large quantities.

Clear lid with chute for adding ingredients during operation.

THE TOOL FOR GRINDING, KNEADING, AND EMULSIFYING. IDEAL FOR CRUSHING DRIED FRUIT





CUTTER R2 2,9 LITRES

Bowl 2.9 l.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
200	280	350	9300	1500	550	230	50	210711	

CUTTER R5 PLUS 5,5 LITRES

Bowl 5.5 l.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
350	280	490	20600	1500/3000	1200	400 triphasé	50	211005	

Allows you to make savoury or sweet liquid, semi-liquid, paste, and mixed preparations to order. Even allows dry spraying of dehydrated products.

Stainless steel bowl with ergonomic handle.

Lid with scraper and feed chute for adding ingredients while in operation.

Lid with seal for perfect sealing.

Thanks to its blade unit with micro-serrated blades, all your food is quickly blended.

FOR MODIFIED TEXTURES







BLIXER 2

Ideal for recipes for your customers with eating difficulties or offering preparations with an original texture. Stainless steel bowl 2.9 l. Easily removable for effective in-depth cleaning.

L mm	l mm	H mm	Weight g	Tr/ min	Watts	Volts	Hz	Ref.	Price
281	210	389	14000	3000	700	230	50	186900	

BLIXER 3

Ideal for recipes for your customers with eating difficulties or offering preparations with an original texture. Stainless steel bowl 3.7 l. Easily removable for effective in-depth cleaning.

L mm	l mm	H mm	Weight g	Tr/ min	Watts	Volts	Hz	Ref.	Price
330	210	450	14000	3000	750	230	50	186901	

BLIXER 4

Preparation of ganaches and chocolate fillings. Stainless steel bowl 4.5 l. Working capacity of 0.3-2.5 kg/operation.

L mm	l mm	H mm	Weight g	Tr/ min	Watts	Volts	Hz	Ref.	Price
226	304	480	14900	300 à 3000	1100	230	50	210750	

Stainless steel body.
Asynchronous motor, quiet for use in front of the consumer.
Ø 79 mm chute to insert whole fruit.
Large diameter feed chute saves time by not requiring the prior cutting of fruit.
Automatic pulp ejection into a removable container, capacity 6.5 litres.
Comes with 2 anti-splash spouts for serving in a glass or jug.
Clear height under spout for jug: 162 mm.
Powerful motor designed for intensive use throughout the day.
Tool-free assembly and disassembly.
Produces 25 cl juice in 6 seconds.

DOES NOT HEAT UP FOOD, PRESERVES VITAMINS



robot coupe

JUICER J80 ULTRA

L mm	l mm	H mm	Tr/min	Watts	Volts	Hz	Ref.	Price
235	420	505	3000	700	230	50	210351	

NEW



robot coupe

JUICER J100 ULTRA

Inclined base for optimal juice removal. Possible removal of residues in the tray behind the machine or continuously under the worktop thanks to the waste chute included.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
260	565	630	14000	1000	230	50	210348	





SEPARATES PIPS, PITS, FIBRES, CARCASSES, BONES WITHOUT CRUSHING THEM

MADE IN FRANCE

AUTOMATIC SIEVE C80

Stainless steel body and hopper. Ideal for professionals making fruit juices, pulps, vegetable mousses, gravy bases, bisques, and fish soups. Products are introduced and waste is ejected continuously. High hourly output: 40-60 kg/h. Comes with sieve with 1 mm mesh. Speed 1,500 rpm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
610	360	540	21000	650	230	50	210340	





PRESERVES ALL NUTRIENTS BY COLD EXTRACTION



SANTOS

JUICER NO. 68

Painted cast aluminium frame. Ideal for juice or smoothie bars, hotels, institutional catering and restaurants, pastry shops, ice cream shops, etc.. Suitable for intensive use. Particularly powerful and quiet motor. Very wide chute (79 mm) to insert fruit/vegetables without prior cutting. Food basket with very finely perforated (0.5 mm) sieve for perfect filtration. With the Easy-clean system: well, basket, and lid removable without tools. Spout 228 mm for use with jugs. Large capacity pulp collector: 14 litres. Food zone and stainless steel basket. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
562	330	606	25000	1300	230	50	210353	

JUICE EXTRACTOR CS600

The juice extractor"s worm screw cold presses fruit and vegetables against the walls of the filter without any loss of nutrients. Allows you to make juices with all types of fruit, vegetables, leaves (spinach, kale, basil, etc.), roots (beetroot, ginger, etc.), and plant-based milk (almond, walnut, sesame, etc.). ø 88 mm chute: quick insertion of whole fruit, saves time. Powerful motor: continuous use for up to 24 hours. Yield: up to 40 l of juice/hour (300 apples). Noise reduction system (40-50 db): quiet operation. Motor 60 rpm. Brushed stainless steel motor unit. Easy-to-clean removable extraction head. Tritan head and bowl. PET jug and pulp container. Tap with anti-drip valve. The extra head allows you to switch from fruit to vegetables without having to clean between two productions.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
CS600	200	130	420	9000	200	230	50	210401	
extra head								210402	

The essential food processor-mixer-cooker in kitchens and for restaurant dessert-making

Essential to consistently make sauces, creams, and soups.

Stainless steel body, well, and knives.

Adjustable working temperature.

Professional motor that can run continuously for several hours.

The LCD display panel allows you to select and configure recipes and perform programming.

SAFE: Compact machine, mounted on 4 shock-absorbing and stabilising feet for quiet operation.

160 pre-recorded recipes.





QUIET AND COMPACT MACHINE



PRO GASTRO BLENDER-COOKER

2 l capacity bowl. Heating power 800 watts. Composite lid with feed chute during work. 23 speeds from 120 to 12,500 rpm.

Type	L mm	l mm	H mm	C cl	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
Hotmix	258	312	296	200	13500	120 à 12500	1500	240	50-60	212502	
stainless steel bowl				200						212511	
lid										212510	



HOTMIX PRO GASTRO XL 3 L

Bowl capacity 3 litres. Motor 1,800 watts.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
320	420	396	18000	120 à 16000	1800	240	50-60	212503	



HOTMIX PRO GASTRO 5 L

Bowl capacity 4.9 litres. Motor 1,500 watts.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
520	350	460	36000	jusqu'à 8000	1500	220-240	50-60	212504	





HOTMIX PRO MASTER VACUUM

Blends and cooks without discoloration or taste alteration. Eliminates aerobic microorganisms. Taste enhanced by vacuum reduction. Bowl capacity 2 l. Clear lid. Working temperature 24-190°C. Motor 1,800 watts. Heating power 1,500 watts.. Vacuum packed 80-90%. 26 speeds available up to 16,000 rpm.

L mm	l mm	H mm	Weight g	Tr/min	Watts	Volts	Hz	Ref.	Price
520	320	320	20000	jusqu'à 16000	1800	240	50	212507	





MADE IN FRANCE robot coupe

HEATING CUTTER-BLENDER

Stainless steel bowl. Stainless steel bowl 3.7 l. Liquid capacity 2.5 l. Heating temperature adjustable to the degree, up to 140°C. Programming function 9 recipes to save. Quiet operation. 5 speed functions: variable speed from 100 to 3,500 rpm; high speed Turbo 4,500 rpm; variable speed pulse; mixing delicate products in reverse rotation of the blade from 100 to 500 rpm. Industrial asynchronous motor. Knife with micro-serrated stainless steel blades. Knife retention system to facilitate emptying liquids from the bowl. Airtight lid with anti-splash system. Fitted with a bowl and lid scraper arm. Dishwasher-compatible accessories. R-Mix function: warming thanks to the intermittent speed (rotation of the blade every 2 seconds at slow speed).

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
226	338	522	13500	1200	230	50	212530	



MADE IN FRANCE SANTOS

SANTOS NO. 2 CHEESE GRATER

Painted aluminium base and removable housing. Stainless steel disc and PMMA drawer. Ideal for grating all kinds of cheese as well as dried fruit, nuts, etc. Safe cut-off of the motor when the drawer or level are opened. Easy to use: the disc and the grater housing are removable. Comes with grater disc 3 mm for Gruyere cheese. Hourly flow rate: approx. 50 kg. Extra discs as an option (for peanuts, fondue, fruit, etc.).

Type	L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
grater	450	250	350	600	230	50-60	120615	
gruyere disc 3 mm							120625	
parmesan disc							120627	
extra drawer							120629	





MADE IN FRANCE

PEUGEOT ROELLINGER PEPPER MILL

Peugeot pepper mill of traditional inspiration in wood and steel winch wheel with lock notch with a lifetime guarantee. Fitted with a grinding collection tray. Fitted with a "Peugeot" system, lifetime guarantee. This model was developed with Olivier Roellinger, the famous chef, and was illustrated by Sylvie Amar Studio.

Type	L mm	l mm	H mm	Ref.	Price
black	110	95	130	661458	
red	110	95	130	661459	



MADE IN FRANCE

HOSTELLERIE PEUGEOT PEPPER MILL

Fitted with a "Peugeot" system, lifetime guarantee. The reference mill for Chefs in the kitchen.

Type	H mm	Ø mm	Ref.	Price
chocolate	220	53	661405	
blond wood	220	53	661418	



MADE IN FRANCE

PEUGEOT PEPPER MILL

Fitted with a "Peugeot" system, lifetime guarantee. U Select: system allowing to choose between 6 grinds (from very fine to coarse) without adjusting the frame.

Type	H mm	Ø mm	Ref.	Price
chocolate	270	67	661406	
blond wood	270	67	661407	
black lacquered	220	59	661420	
white lacquered	220	59	661421	



SPICE MILL

Allows you to store and grate your spices very quickly, in a fine and precise way. Suitable for hard spices: nutmeg, cinnamon, tonka bean, etc.. Ultra-sharp stainless steel blade. Hermetically closed top compartment for storing spices.

H mm	Ø mm	Ref.	Price
136	50	216032	



OLÉRON WET SALT MILL

Fitted with a "Peugeot" system, lifetime guarantee. Patented system designed to grind even wet salt. Varnished wood and acrylic.

H mm	Ref.	Price
140	661409	



FUNNEL FOR MILL

Save time when filling salt and pepper mills. Clear for better filling control. Equipped with a support tab on the rod for perfect stability and centring after filling.

H mm	Ø mm	Weight g	Ref.	Price
57	76	21	061002	





MADE IN FRANCE

ISEN LONG PEPPER MILL

Fitted with a "Peugeot" system, lifetime guarantee. Designed to perfectly grind long and large peppercorns. Also allows you to grind some large dried spices (cardamom, star anise, tonka bean, etc.). Adjustable grind.

H mm	Ø mm	Ref.	Price
160	70	661431	



MADE IN FRANCE

LANKA CINNAMON SHAKER MILL

Mill which pre-crushes the cinnamon sticks using a ball integrated into the system. The mill then makes it possible to grind the cinnamon very finely thanks to the mechanism specially developed by Peugeot. Very durable for longer life.

H mm	Ø mm	Ref.	Price
220	68	661430	



FIFO BOTTLE

Simplifies dish seasoning. Flexible polyethylene. Convenient and hygienic, all the contents are used without loss. Easy loading through the wide opening. Quick and easy to clean.

H mm	Ø mm	C cl	Ref.	Price
208	62	47	116340	
208	70	59	116342	
208	76	75	116343	
208	87	94	116344	





SQUEEZE BOTTLE

Convenient and hygienic. Flexible polyethylene. For all sauces and liquid creams. Spout cap. Easy to fill. Quick and easy to clean.

Type	H mm	Ø mm	C cl	Ref.	Price
clear	180	50	28	116378	
yellow	180	50	28	116379	
red	180	50	28	116380	

Type	H mm	Ø mm	C cl	Ref.	Price
clear	185	60	35	116382	
yellow	185	60	35	116383	
red	185	60	35	116384	

Type	H mm	Ø mm	C cl	Ref.	Price
clear	240	80	70	116386	
yellow	240	80	70	116387	
red	240	80	70	116388	



BOTTLE WITH POURER

Opaque body. To prepare mixtures in advance and store them. Each bottle includes 1 body, 1 neck, 1 spout, and 1 coloured lid/base.

Type	C cl	Ref.	Price
red	100	116400	
yellow	100	116401	
green	100	116403	
white	100	116404	
blue	100	116405	

Type	C cl	Ref.	Price
white	200	116406	



SPREAD BOTTLE

Spout 3 outlets specially for chocolate spread. Polyethylene. Easy to fill. Quick and easy to clean.

H mm	Ø mm	C cl	Ref.	Price
255	85	100	116341	



DOSING PUMP FOR 5 L CONTAINER

Facilitates dosing. Can be screwed onto all 5 l containers. Flow rate 28 ml (+/- 2 ml) per pulse. Screw thread, diameter 40 mm.

Ø mm	Ref.	Price
40	720050	





Stainless steel.

Ideal for storing herbs, condiments, or any other preparation of your choice.

Container to avoid waste, aesthetic and therefore suitable for an open kitchen, for example.

Containers stackable when empty to save space.



JAPANESE MINI-DISH

Lid sold separately.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container 30 cl	100	65	55	30	714001	
container 60 cl	135	105	60	60	714002	
container 90 cl	160	110	65	90	714003	
lid 30	110	75		30	714011	
lid 60	145	115		65	714012	
lid 90	170	120		90	714013	



JAPANESE MINI-DISH

Includes 4 containers 714001 (30 cl) in a large container with lid.

L mm	l mm	H mm	Ref.	Price
280	120	65	714000	



6-COMPARTMENT CONDIMENT BOX

Black polypropylene. Plexiglass lid: ingredient protection. Ideal for storing condiments and respecting hygiene rules. Clear lid to immediately see the contents.

L mm	l mm	H mm	Ref.	Price
500	160	95	511506	



STAINLESS STEEL DISH + RACK

Stainless steel. Ideal for setting aside or draining meat or other ingredients in the kitchen. Convenient for fast and healthy baking. Useful in the kitchen to store meat/fish before serving, or to get rid of their fat.

Type	L mm	l mm	H mm	Ref.	Price
small	205	150	30	714021	
large	235	190	35	714022	



Ensuring fresh ingredients at your fingertips!

Use with frozen eutectic plates for excellent cold storage.

Works without electricity.

Keeps herbs fresh during meal time.

Keeps ingredients for the preparation of sandwiches, mixed salads, and ice creams cool for several hours.

Comes with 5 containers GN 1/9 capacity 1 l, depth 100 mm, and 2 eutectic plates.

Modular as required: 2 containers GN 1/9 or 1 container GN 1/3 or 2 containers GN 1/6 and 2 containers GN 1/9.

Very small size.

NO ELECTRICITY REQUIRED AND SPACE-SAVING





CRYSTAL CONDIBOX

L mm	l mm	H mm	Ref.	Price
585	200	146	511508	

STAINLESS STEEL CONDIBOX

Type	L mm	l mm	H mm	Ref.	Price
Stainless steel condibox	585	200	146	511510	
extra plate	265	162	30	511512	



Ideal for keeping all your seasoning at hand in a simple and neat way

Stainless steel.
Plexiglass lid: ingredient protection.
Inclined holder for greater convenience and visibility.

ABS BOWLS 55 cl: diameter 100 mm, H 90 mm.
Very durable and rigid.
Very easy to maintain for flawless hygiene.

THE ROUND BASE OF THE BOWL FORCES THE USER TO STORE IT ON THE STAND = BETTER ORGANISATION





ROLL BOX 4 BOWLS

Small size.

L mm	l mm	H mm	Ref.	Price
510	135	115	017084	



ROLL BOX 6 BOWLS

1 rear compartment that can accommodate 4 bottles with pourers.

L mm	l mm	H mm	Ref.	Price
380	360	145	017082	

The perfect and delicate plating tool



Stainless steel.

Ideal to delicate plate and decorate.

Allows delicate ingredients to be handled with precision.



652020



652013



652012



652022



652021

STRAIGHT CHEF'S TWEEZERS

Type	L mm	l mm	Ref.	Price
straight	150	7	**652020**	
straight	300	12	**652013**	

BENT CHEF'S TWEEZERS

Type	L mm	l mm	Ref.	Price
bent	145	10	**652012**	
bent	350	40	**652022**	
offset	200	25	**652021**	



652033



652035
652014

STAINLESS STEEL MINI TWEEZERS

Stainless steel. Monobloc clamp with spring effect. Ideal for plating delicate food in the kitchen. Convenient for serving condiments at buffets. Allows the quality service of caramels, chocolates, and confectionery in store.

Type	L mm	l mm	Ref.	Price
flat	115	17	**652033**	
oak leaf	115	24	**652035**	
oak leaf	175	30	**652014**	



CHEF FORK

Vacuum hardened die-cut blade. Black polypropylene overmoulded handle. Permet de facilement retourner les petites pièces de viande pendant la cuisson ou maintenir pendant la découpe.

L mm	Ref.	Price
130	**182160**	









THE PAINT BRUSH FOR CHEFS

BENT SPATULA

Stainless steel. Polypropylene handle. Semi-flexible blade with rounded edge. Ideal for precision work (cooking, chocolate, confectionery) and plating.

L mm	L utile mm	l mm	Ref.	Price
220	90	20	112609	

DECOSPOON CULINARY DRAWING SPOONS

Set of 2 stainless steel spoons l 230 and 190 mm. Simple: bring a touch of tasty colour to your plates in a single step. Large nib ideal for drawing dots and wide lines. Small nib ideal for writing, spirals, and majestic curves.

Type	Ref.	Price
pack of 2	116436	





HANDY 2-IN-1 TOOL





CHEF"S SERVING TWEEZERS/SPOON

Stainless steel. Convenient because it has two sides: a spoon side and a gripper side.

L mm	Ref.	Price
170	652010	

DECORATING SQUEEZE BOTTLE

Polyethylene squeeze bottle. Spout ideal to enhance your plates with precision. Pourer with cap.

H mm	Ø mm	C cl	Ref.	Price
195	60	25	116434	



A robust and reliable slicing machine for spectacular cutting that increases sales

Made in Italy in noble metals: stainless steel, cast iron and aluminium, assembled by hand.

Very durable high-temperature enamelled paint.

Concave blade perfectly reproducing the hand/knife movement, without heating the meat.

Precise adjustment of cutting thickness: adjustment to the 10th of a mm. Cutting thickness: 0-2.5 mm.

Machine can be fully disassembled, quick and easy to clean.

Sharpener included.

Customisation possible on request (colour, decorations).



ELEGANT SLICING MACHINES WITH OPENWORK FLYWHEEL AS STANDARD



VOLANO MANUAL SLICING MACHINE WITH WHEEL

Enamelled red finish with "dairy" wheel and aluminium tray.

Type	L mm	l mm	H mm	Weight g	Cap. coupe mm	Ref.	Price
Blade 30 cm	720	600	740	45500	230x190	211205	
Blade 35 cm	870	710	800	81000	270x240	211206	
base for Ø 30	560	375	800	45000		211207	
base for Ø 35	700	450	795	53000		211208	

VOLANO MANUAL SLICING MACHINE WITH WHEEL

Glossy black finish and aluminium tray.

Type	L mm	l mm	H mm	Weight g	Cap. coupe mm	Ref.	Price
blade 30 cm	720	600	740	45500	230x190	211215	
foot	560	375	800	45000		211217	



product benefits:
Vertical electric slicer, ideal for cured sausage cutting.
Meticulous artisanal making, machines designed for intensive use.
Painted and varnished cast iron frame.
Easy to disassemble trolley and mechanism in polished cast iron and stainless steel.
Chrome steel blade, cutting thickness 0 to 14 mm.
Power cord 150 cm.
Sharpener included.





RESEMBLES A FLYWHEEL SLICING MACHINE





Other colours available on request

CHROMATIC ELECTRIC SLICING MACHINE RED

Type	L mm	l mm	H mm	Weight g	Cap. coupe mm	Tr/min	Volts	Hz	Ref.	Price
Blade 30 cm	570	520	500	27000	270x210	210	230	50	211635	
Blade 35 cm	795	640	660	47000	320x245	210	230	50	211640	
base for Ø 30	516	376	778	49000					211650	
base for Ø 35	626	446	778	50000					211651	

Gravity slicing.

Robust: stainless steel protective screen, frame and trolley in anodic oxidation treated aluminium alloy.

Safe: if the blade guard is removed, the slicer automatically stops. Also has an IP 66 protected switch.

Easy to maintain: Removable trolley and frame/knife distance for easy cleaning.

Blade assembly/disassembly kit included.

Frame and trolley in aluminium alloy treated with anodic oxidation.

Stainless steel blade.

Sharpener included.

Made in Italy.

Slice thickness adjustment up to 15 mm.

IP 66 protected switch, protected during cleaning.



QUIET OPERATION THANKS TO A TOOTHED BELT DRIVE

GC ELECTRIC SLICING MACHINE

Quiet operation thanks to a toothed belt drive.

Type	L mm	l mm	H mm	Cap. coupe mm	Volts	Hz	Ref.	Price
belt 30 cm	680	550	445	190x270	230	50	211042	
belt 35 cm	700	575	500	270x200	230	50	211043	



GXL ELECTRIC SLICING MACHINE

Quiet operation thanks to a pinion drive.

Type	L mm	l mm	H mm	Cap. coupe mm	Volts	Hz	Ref.	Price
sprocket 35 cm	850	520	500	200x280	230	50	211053	



HAM BOARD

Moulded polyethylene item. Helps improve food hygiene when cutting.

L mm	l mm	Ref.	Price
315	160	211031	



GREASE SPRAY

Food grade grease spray. Ideal for oiling slicing machine trolley guide rails. Watertight. Very good adhesion on all metals.

C cl	Ref.	Price
50	720095	

PROTECTS AGAINST DIRT AND SPLASHING WATER



PROTECTIVE COVER

Cover in low density polyethylene with a thickness of 130 microns. Polyester and cotton edging. Reusable and durable cover. Advice: use on a dry slicer, to avoid water or humidity retention inside the cover on the electrical parts of the machine.

L mm	l mm	H mm	Ref.	Price
1000	600	600	211098	



MADE IN FRANCE

DISPOSABLE PROTECTIVE COVER

Low density polyethylene. Suitable for food contact. 100% recyclable. Protects the slicing machine during cleaning of premises, storage, or transport..

Type	L mm	l mm	Th. mm	Ref.	Price
pack of 300	750	750	0,01	322030	



Robust: Anodised aluminium alloy frame and trolley, stainless steel knife.
Precision adjustable cutting thickness from 0 to 16 mm.

Belt transmission, silent and avoiding overheating.
Non-jet washable.



211030



211010



211014



211020



211023

SERIES F ELECTRIC SLICING MACHINE

Type	L mm	l mm	H mm	Weight g	Cap. coupe mm	Chariot	Affûteur	Watts	Volts	Hz	Ref.	Price
Blade 19.5 cm	520	360	315	10000	160x140	Non-demountable trolley.	Without sharpener.	147	220-240	50-60	**211030**	
Blade 22 cm	580	405	340	13500	210x160	Easy to disassemble trolley for easy cleaning.	Without sharpener.	184	220-240	50-60	**211010**	
Blade 25 cm	620	425	370	15500	220x190	Easy to disassemble trolley for easy cleaning.	Sharpener included.	221	220-240	50-60	**211014**	
Blade 30 cm	650	495	440	23000	220x220	Easy to disassemble trolley for easy cleaning.	Sharpener included.	258	220-240	50-60	**211020**	
Blade 35 cm	890	585	480	36000	310x260	Easy to disassemble trolley for easy cleaning.	Sharpener included.	300	220-240	50-60	**211023**	

The essential grater for Chefs with a perfect and effortless result





PREMIUM GRATER

Ideal for effortlessly grating citrus fruit, hard pressed cheese, ginger, mushrooms, chocolate, etc. Durable stainless steel razor-cut grater. Food cut without being shredded: aroma and flavour preserved. Ergonomic velvet-touch handle with anti-scuff rubber tip at the end of the grater. Suspension eyelet. Comes with a grater protection case. Hand wash case. When stock runs out, grater colour may change slightly during the year.

Type	L mm	L utile mm	l mm	Ref.	Price
black	320	200	25	186601	
red	320	200	25	991616	
yellow	320	200	25	991617	
green	320	200	25	991618	
orange	320	200	25	991619	



LARGE CUTTING SURFACE FOR INCREASED PERFORMANCE



PREMIUM SPICE GRATER

Ideal for effortlessly grating all hard spices. Durable stainless steel razor-cut grater. Food cut without being shredded: aroma and flavour preserved. Ergonomic black velvet-touch handle with anti-scuff rubber tip at the end of the grater. Suspension eyelet. Comes with a grater protection case. Hand wash case.

L mm	l mm	Ref.	Price
230	25	186604	

GOURMET GRATER

Ideal for effortlessly grating all spices. Quality razor sharp blades made from heavy duty stainless steel. Food is cut and not shredded, which preserves aromas and flavours. Ergonomic black velvet-touch handle with non-slip rubber tip for enhanced stability. Suspension eyelet. Wide ergonomic grater.

Type	L mm	L utile mm	l mm	Ref.	Price
zester	320	135	60	186620	
large grain	320	135	60	186621	
very large grain	320	135	60	186622	
double-sided	320	135	60	186623	
wide razor	320	135	60	186624	
star blade grater for parmesan	320	135	60	186625	
mandolin 2 mm	320	135	60	186627	
pusher				216100	











INNOVATIVE AND FUNCTIONAL DESIGN COMBINED WITH ULTRA-SHARP BLADES







4-SIDED GRATER

4-sided grater: 3 blades (very coarse grain, fine, double edge) and 1 slicer blade 2 mm.
Quality razor sharp blades made from heavy duty stainless steel.
Food is cut and not shredded, which preserves aromas and flavours.
Increased stability.
Comes with a grater protection case.
Thin blade removable for cleaning.

L mm	l mm	H mm	Ref.	Price
120	80	270	186615	

MATFER ZESTER/GRATER

Design and finish for use in front of the customer. This Matfer grater is the perfect combination of design and efficiency. Stainless steel blade. Its walnut handle makes this model elegant, stylish, and exclusive.

L mm	l mm	H mm	Weight g	Ref.	Price
330	45	15	176	216139	





CHEESE GRATER

Stainless steel. Removable. Blister packed.

L mm	Ref.	Price
200	215437	



NUTMEG GRATER

Stainless steel. With lid, forming a box for nuts.

L mm	Ø mm	Ref.	Price
150	36	215432	



MATFER

MATFER GRATER

Stainless steel razor grater for clean, fine, and even cuts. Ideal for grating lemons, ginger, garlic, and hard pressed cheese. Very sharp stainless steel blade. Ergonomic elastomer handle for good stability.

Type	L mm	l mm	Ref.	Price
zester 2 mm	330	40	216011	
fine shavings 4 mm	330	40	216012	
coarse shavings 22 mm	330	40	216015	



MULTI-PURPOSE 4-SIDED GRATER

Large model. Stainless steel. Robust. With sliding bottom tray to collect the products.

L mm	l mm	H mm	Ref.	Price
105	80	245	215431	





3-YEAR GUARANTEE (EXCLUDING KNIFE AND WHEEL)



BONZER

BONZER EZ TIN OPENER WITH CRANK HANDLE

Designed for all types of box, including square boxes. 3-year guarantee (excluding knife and wheel). Stainless steel rod and base. Profiled blade for better cutting. Composite handle. The head is easily removed, without tools, to clean the blade. Steel blade with anti-bacterial treatment slowing their proliferation. Knob in special stainless steel. Fasten on worktop with screws or clamps. For an average number of 20 boxes opened per day approximately.

Type	L mm	Ø mm	Ref.	Price
20 boxes	400		230203	
20 boxes	630		230207	
40 boxes	630		230209	
60 boxes	630		230210	
wheel EZ20/ EZ40		25	230257	
extra blade			230255	





BONZER

CLASSIC TIN OPENER WITH CRANK HANDLE

Fasten on worktop with screws or clamps. 2.5 cm diameter steel blade and wheel. Stainless steel rod and base. Designed for all types of box up to 5/1. Composite handle. 1-year guarantee.

L mm	l mm	H mm	Ref.	Price
670	400	25	230190	

EDGELESS CUTTING = SAFETY



PALM AUTOMATIC TIN OPENER

Secure opening (lid cut out on the outside). Cutting without sharp edges. Ergonomic handle.

L mm	H mm	Ø mm	Ref.	Price
80	55	12,5	072996	

SIMPLE AND ROBUST



230006



230007

MONOPOL TIN OPENER

Nickel steel. Semi-automatic operation.

Type	Ref.	Price
	230006	
tin opener	230007	
extra knife	230008	
spare wheel	230010	

ERGONOMIC



GALLANT TIN OPENER

High quality stainless steel tool. Overmoulded polypropylen handle and controller.

L mm	l mm	Ref.	Price
220	60	230101	

Conventional and piston funnels

Made of copolyester for a light weight and, therefore, very precise handling.

Comes with a 4 mm diameter tip and a chrome support to place it on the worktop.

ERGONOMIC HANDLE FOR COMFORTABLE USE

PRECISION
Its thumb grip allows precise dosage adjustment.

COMFORT
An ergonomic handle for unparalleled working comfort.



VISIBILITY
A clear body for improved working visibility.

MAINTENANCE
The entire mechanism is removable for easy cleaning (dishwasher safe).

The tip is equipped with a welded seal.
Silicone O-ring.







Made by MATFER BOURGEAT

PISTON FUNNEL 0.75 L

Type	H mm	Ø mm	C cl	Weight g	Ref.	Price
funnel	270	140	75	360	116601	
spare seal					116534	

AUTOMATIC FUNNEL 1.5 L

H mm	Ø mm	C cl	Weight g	Ref.	Price
308	208	150	805	116540	





Made by MATFER BOURGEAT

PORTIONER FUNNEL

Ensures constant dose delivery to control production costs. Accurate dose management between 12 and 19 g. Savings by avoiding loss of ingredients. Unbreakable copolyester funnel (heat resistant up to 90°C). The entire mechanism is removable for easy cleaning (dishwasher safe). Comes with stainless steel support.

H mm	Ø mm	C cl	Weight g	Ref.	Price
420	220	150	750	116605	



SAVES TIME

STAINLESS STEEL AUTOMATIC FUNNEL

Suitable for liquid products. Instant assembly/disassembly of the mechanism. Supplied with 2 outlet nozzles diameter 3 and 6 mm. 8 mm diameter outlet without nozzle. Stainless steel wire holder as an option code 116515.

Type	H mm	Ø mm	C cl	Weight g	Ref.	Price
funnel	180	185	190	960	258825	
set 3 tips					116523	
spring					116524	
handle					116525	
stem + ball + bolt					116526	



STAINLESS STEEL FUNNEL

Stainless steel. Outgassing groove. Rohrdurchmesser: 13mm.

H mm	Ø mm	Ref.	Price
110	100	116219	
125	120	116220	



POLYPROPYLENE FUNNEL

Polypropylene. Easy to wash and reuse. Suitable for all types of operation. Outlet diameter: 10 mm.

H mm	Ø mm	Ref.	Price
120	120	071125	
160	160	071129	





HALF-ROUND BOWL

White polypropylene. Lightweight and easy to handle.

Ø mm	C cl	Weight g	Ref.	Price
190	100	110	116451	
240	250	190	116452	
280	450	260	116453	
325	600	310	116454	
360	900	410	116455	
400	1300	520	116456	

LID

White polypropylene. Protects the contents of the bowl during storage.

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



TIMER 20 HOURS

Can be set in hours and minutes. Digital display. Magnetic back with clip. Loud signal. Blister packed. Timer comes with AAA battery.

L mm	l mm	Ref.	Price
60	50	250601	



ACCURACY TO THE SECOND

TIMER 99 MINUTES

Can be set in seconds for "right temperature" cooking, with repetition of the programmed time. Digital display. Magnetic back with clip. Loud signal. Blister packed. Timer comes with AAA battery.

L mm	l mm	Ref.	Price
60	50	250603	



4 TIMERS IN 1

TIMER 4X99 HOURS

Watertight keyboard. Non-slip pads ensuring high stability. Digital display h/min/sec. Wall fastening possible. 1 box of 4 timers of 99 hours and 59 min. Storage of the chosen time. Operation with 9V battery or mains supplied with 9V adapter.

L mm	l mm	H mm	Ref.	Price
135	95	160	250606	



TIMER, STOPWATCH, AND CLOCK 24 HOURS

Digital display h/min/sec. Magnetic back with clip. 3 functions: countdown timer in seconds/ stopwatch/24 hour clock. Time up signal. Storage of the chosen time. Blister packed. Battery-operated 1 AAA battery included.

L mm	l mm	Ref.	Price
70	50	250602	



TIMER MÉCANIC 60 MINUTES

Brushed steel body. Long (8 sec) and loud (70 dB) signal.

H mm	Ø mm	Ref.	Price
68	96	250608	



TIMER 99 MINUTES WITH NECK STRAP

Multi-purpose for precise cooking. Quick setting. Time up signal. Magnetic back. Comes with neck strap. Battery-operated 1 AAA battery included.

H mm	Ø mm	Ref.	Price
23	65	250611	



TIMER 24 HOURS

Digital display h/min/sec. Model to install. Loud signal. Battery-operated 1 AAA battery included.

L mm	l mm	H mm	Ref.	Price
90	47	45	250604	







SAFETY AND TIME SAVINGS

BAGUETTE CUTTER

Stainless steel. Adjustable blade for full cut and for split cut on one side, easy tool-free change. Very durable and rigid. Easy to clean for flawless maintenance.

Type	Ref.	Price
extra blade	215765	



MADE IN FRANCE

STAINLESS STEEL EGG RING

Ideal for giving a perfectly regular shape to your eggs during cooking. Stainless steel. Easy handling thanks to the handle.

L mm	H mm	Ø mm	Ref.	Price
140	125	85	215425	



CLACK EGG SHELL CUTTER

Perfect cutting of the shell thanks to the shock wave. Stainless steel.

H mm	Ø mm	Ref.	Price
240	40	215307	



SPECIAL HERBS AND ONIONS

MANUAL HANDHELD MINCER

Stainless steel blade. Plastic body and pusher. Cap for storage after slicing. Rotary movement by quarter turn. Special herbs and onions.

H mm	Ø mm	Ref.	Price
190	100	072874	



NEW

KITCHEN MORTAR

To crush spices and herbs. Rounded bottom and rough pestle base for better results. Very stable stainless steel base. Large format suitable for professional kitchens. Before using the mortar for the first time, oil it using paper towels soaked in a little oil. Repeat this process from time to time for long-lasting maintenance of the mortar.

H mm	Ø mm	Weight g	Ref.	Price
80	140	2670	661501	



EGG POACHER

Tin. Perforated cup with 4 feet.

L mm	l mm	H mm	Ref.	Price
100	68	175	112334	



EGG SEPARATOR

Stainless steel. Keeps the egg yolk intact while the white drains into the bowl.

L mm	l mm	H mm	Ref.	Price
167	70	28	072774	



EXTRACTA GARLIC CRUSHER

Multi-function: garlic press, onion press, cherry pitter, olive pitter, nutcracker, fish scale scraper, etc. Cast aluminium. Covered with a very resistant special coating for dishwashers.

L mm	l mm	H mm	Ref.	Price
160	52	33	072899	



GARLIC CHOPPER AND CRUSHER

Stainless steel. Presses and chops garlic in one tool. Polypropylene cleaning rack.

L mm	l mm	H mm	Ref.	Price
190	45	44	072893	



BIOPRESS GARLIC AND ONION CRUSHER

Easy to handle. Cast aluminium. Covered with a very resistant special coating for dishwashers.

L mm	l mm	H mm	Ref.	Price
150	25	30	072890	



BRINE DENSITY METER

Glass. Allows you to control the salt concentration in your solutions or brines. Graduated from 1,000-1,250 g/l. Blister packed.

L mm	Ref.	Price
220	250105	

GIESSER MADE IN GERMANY

Utility kitchen knife for sensitive preparations (gluten-free, kosher, halal, vegan, etc.).
Handle made without any allergens.



SLICER

L mm	L utile mm	Ref.	Price
345	210	182840	



KITCHEN KNIFE

L mm	L utile mm	Ref.	Price
290	160	182811	
340	200	182812	
340	260	182813	



SLICER

L mm	L utile mm	Ref.	Price
645	240	182841	



STICKING KNIFE

L mm	L utile mm	Ref.	Price
315	160	182835	



BONING KNIFE

L mm	L utile mm	Ref.	Price
280	150	182829	



CAKE KNIFE

L mm	L utile mm	Ref.	Price
455	310	182821	



PARING KNIFE

L mm	L utile mm	Ref.	Price
210	100	182803	

Microplane

State-of-the-art design and technology for unrivalled results



PREMIUM GRATER

Ideal for effortlessly grating citrus fruit, hard pressed cheese, ginger, mushrooms, chocolate, etc. Durable stainless steel razor-cut grater. Food cut without being shredded: aroma and flavour preserved. Ergonomic purple velvet-touch handle with anti-scuff rubber tip. Suspension eyelet. Comes with a protection case for storage. Hand wash case. Blade length 200 mm. Specially designed for gluten-free, kosher, halal, and vegan preparations to limit the risk of contamination.

L mm	L utile mm	l mm	Ref.	Price
320	200	25	186631	

Exoglass® Made by MATFER BOURGEAT +220°C NF

Exoglass® composite material. Robust monobloc, non-deformable.
Rot-proof, sterilisable, and rust-proof. Specially designed for use in non-stick containers.



EXOGLASS® TURNER

L mm	L utile mm	l mm	Ref.	Price
300	150	90	112424	



MULTI-PURPOSE TONGS

L mm	l mm	Ref.	Price
240	49	112434	



EXOGLASS® COOKING SPOON

L mm	l mm	Ref.	Price
300	49	113334	



COMPACT AND VERSATILE

MEAT MINCER WITH CRANK HANDLE TRANSFORMAR

Stainless steel and composite. Ideal for chopping small quantities, concentrate of convenience and efficiency. Compact and versatile. Features a bayonet closure for quick installation of components. Can be fastened to the worktop (up to 80 mm thick) thanks to a suction cup and a clamp. Raised holder for dishes and bowls. Comes with 2 perforated stainless steel plates (Ø 4.5 mm and 7 mm), 1 stainless steel blade with self-sharpening fins, 1 sausage funnel, 1 special pastry tip with 5 patterns and 1 pusher/key. Polyethylene pestle.

L mm	l mm	H mm	Ref.	Price
135	135	290	100089	



COMPACT YET POWERFUL

ELECTRIC MEAT MINCER

Stainless steel. Compact, powerful and incredibly robust machine. Very good output of 120 kg of ground meat per hour. AISI304 stainless steel body, worm screw, trays, and knives. Stainless steel body. 3 Supinox racks diameter 70 mm holes diameter 8 mm, 6 mm, and 3.5 mm. Self-sharpening 4-wing blades. Removable stainless steel tray. Sausage cone diameter 15 mm. Motor block ventilation window protected against falling drops of water. On/off switch with rotation inverter in case of food blockage.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
400	190	410	30500	550	220-240	50-60	215602	



MADE IN FRANCE

ELECTRIC MEAT MINCER SANTOS N°12/12

Stainless steel. Robust machine for small production. Hourly output: approximately 160 kg. Single-cut or enterprise chopping system: 1 knife + 1 perforated plate with half-round notch. Removable stainless steel chopper body, diameter 70 mm. Comes with 1 stainless steel knife + 3 stainless steel grids with holes, diameter 3 mm / 4.5 mm and 8 mm. Stainless steel meat tray. Stainless steel worm screw. Stainless steel frame. On/off switch with rotation inverter in case of food blockage. Easy disassembly of components for washing in the dishwasher.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
260	350	420	19000	600	230	50-60	186206	





GROUND BEEF STEAK MOULD

Stainless steel. Plastic handle. Ideal for forming ground steaks like at the butcher"s. Allows you to obtain regular ground steaks. The spring-loaded button allows you to compress freshly ground meat. Removable stainless steel head facilitates turning out. Steak, about 150 g.

Type	L mm	L utile mm	l mm	Ref.	Price
oval	390	115	80	215420	
round	350	110	110	215421	



PACKET OF 1,000 BURGER DISCS

Very strong and hard-wearing greaseproof paper. 32 g/m2. Ideal for compliance with hygiene rules. Can be put in the oven. Packet of 1,000.

Type	L mm	l mm	Ø mm	Ref.	Price
round			100	100104	
oval	110	80		100105	



MANUAL SAUSAGE MAKER

Ideal for manually making sausages with all types of stuffing and meat. Horizontal sausage stuffer, capacity 5 kg. Stainless steel 18/10 cylinder. Nylon piston with O-ring. Aluminium mechanism and gears. Stainless steel base. Removable crank for operating a 2-speed rack: 1 slow for pushing and 1 fast for piston return. Comes with 4 cones diameter: 11 mm, 18 mm, 25 mm, and 33 mm.

L mm	l mm	H mm	Weight g	Ref.	Price
580	215	175	1100	215605	



MANUAL PASTA MACHINE IMPERIA 150

The most versatile pasta machine, can be used with many easily interchangeable cylinders. Rolling pin cylinder width: 143 mm. Comes with a smooth fixed cylinder and a removable double cylinder: fettuccine 2 mm and tagliatelle 6.5 mm. Comes with removable crank and table clamp. Case-hardened steel gear. Chrome steel rollers. Adjustment of dough thickness by button.

L mm	l mm	H mm	Weight g	Ref.	Price
190	180	160	3300	073141	



ELECTRIC PASTA MACHINE IMPERIA

Motorised version of the IMPERIA 150 model. Rolling pin cylinder width: 143 mm. Comes with a smooth fixed cylinder and a removable double cylinder: fettuccine 2 mm and tagliatelle 6.5 mm. Comes with a table clamp and crank for manual use. Very durable and rigid. Simple and convenient use. Easy to clean.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
320	190	180	4000	65	220-240	50-60	073145	



073146



073147



073149



073150



073151



PASTA CYLINDERS FOR IMPERIA MACHINES

Chrome steel. Easily removable and interchangeable cylinders for manual (073141) and electric (073145) IMPERIAs. Very durable and rigid. Simple and convenient use. Pasta width 0.8 mm. Easy to clean.

Type	L mm	l mm	H mm	Ref.	Price
vermicelli	175	60	50	073146	
spaghetti	175	60	50	073147	
tagliatelle	175	60	50	073149	
trenette	175	60	50	073150	
fettucine	175	60	50	073151	



RAVIOLI ACCESSORY FOR IMPERIA MACHINES

Chrome steel. Fits IMPERIA manual 073141 and electric 073145 machines. With hopper and mould roller guaranteeing the correct closing of the ravioli on all 4 sides and their pre-cutting. Ravioli 50x50 mm. Convenient because easy to remove and interchangeable. Very durable and rigid. Easy to clean.

L mm	l mm	H mm	Ref.	Price
150	100	80	073148	

FIND THE PASTA PLATES IN THE CATALOG

IN SITU









MANUAL PASTA MACHINE R220

Steel gears, machined and hardened.
Convenient because dough thickness can be adjusted by numbered buttons (10 possible thicknesses).
Patented fastening ensuring perfect fastening to the worktable.
Rolling pin cylinder width: 220 mm.
Maximum thickness of dough rolls: 10 mm.
Comes without cylinder.
Hourly flow rate: approx. 12 kg.

L mm	l mm	H mm	Ref.	Price
380	320	320	073175	

ELECTRIC PASTA MACHINE

Ideal for restaurants and institutional catering.
Electronic speed control.
Quieter model and epicyclic transmission.
White Teflon gear.
Chrome steel frame.
Stainless steel hopper.
Safe: automatic cut-off of the kneader when the door is opened.

L mm	l mm	H mm	Weight g	Volts	Hz	Ref.	Price
320	300	260	1600	230	50-60	073170	

PASTA CYLINDERS FOR 073170 AND 073175

Chrome steel. Easy to remove and interchangeable. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	l mm	Ref.	Price
cylinder insert No. 1 vermicelli 1.5 mm	220	073180	
spaghetti cylinder insert 2 mm	220	073181	
cylinder insert No. 2 tagliatelle 2 mm	220	073182	
cylinder insert No. 3 trenette 4 mm	220	073184	
cylinder insert No. 4 fettucine 6.5 mm	220	073186	
cylinder insert No.5 lasagne 12 mm	220	983712	



imperia

MANUAL PASTA MACHINE TITANIA IMPÉRIA

Chrome steel. Fitted with 3 cylinders to make different types of pasta: smooth, 2 mm fettucine and 6.5 mm tagliatelle. Slicing thickness adjustable from 0.2 to 2.2 mm. Fitted with a removable crank and a table clamp. Very durable and rigid. Simple and convenient use. Easy to clean.

L mm	l mm	H mm	Weight g	Ref.	Price
190	160	120	2770	073140	





Ideal for cutting pappardelle and tagliatelle

High-quality wood.

Very durable and rigid.

Allows you to cut 10 dough strips in a single step.



PASTA CUTTER WOODEN ROLLING PIN - PAPPARDELLE

Very easy to maintain. Belt width 13 mm.

L mm	Ø mm	Ref.	Price
320	40	073220	



PASTA CUTTER WOODEN ROLLING PIN - TAGLIATELLE

Very easy to maintain. Belt width 6 mm.

L mm	Ø mm	Ref.	Price
320	40	073221	



PASTA CUTTER WOODEN ROLLING PIN - TAGLIATELLE

Very easy to maintain. Belt width 4 mm.

L mm	Ø mm	Ref.	Price
320	40	073222	



imperia

RAVIOLAMP RAVIOLI MOULD

Deep drawn aluminium. Steel base with non-slip rubber feet. Comes with a beechwood rolling pin. Very durable and rigid.

Type	L mm	l mm	Nbre emp.	L emp. mm	l emp. mm	Ø emp. mm	Ref.	Price
rounded squares	340	140	12	52	52	30	073194	
squares	270	105	24	34	34		073195	
squares	300	140	36	34	34		073200	







PASTA DRYING RACK

Beech. Convenient because it is fitted with 4 arms. Allows you to dry up to 1 kg of fresh pasta. Very durable and rigid. Very easy to maintain.

H mm	Ø mm	Ref.	Price
340	300	073229	



SET OF 3 RAVIOLI AND MINI-CALZONE MOULDS

Polypropylene. Allows quick and easy turning out. Comes with recipe book. Very durable and rigid. Set of 3 moulds to prepare ravioli, mini-calzone, and other pastries. Large overall dimensions: Ø 155 mm, 240x175x40 mm. Medium overall dimensions: Ø 120 mm, 195x140x35 mm. Small overall dimensions: Ø 95 mm, 160x110x25 mm.

Ref.	Price
073159	





BAKING AND PASTRY

Bakers, Pastry-makers, Ice cream makers, Confectioners - discover our unique range of tools - ergonomic, reliable and perfectly suited to every stage of your work. Our passion for flavour is found in all our innovative ideas. Test the revolutionary Exoglass® moulds.

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CUSTOMISE WITH YOUR LOGO FROM 1,000 ITEMS

MADE IN FRANCE

PACK OF 10 BAG CLIPS

Polyamide tongs. Heat resistant up to 100°C. Allows you to easily close all your bags of ingredients. Protects your ingredients from soiling and extends their life.

L mm	l mm	H mm	Ref.	Price
65	28	58	118991	



STAINLESS STEEL FLOUR SCOOP

stainless steel 18/10 flour scoop. Can contain 1.5 kg flour.

L mm	l mm	Ref.	Price
380	100	116225	



MONOBLOC FLOUR SCOOP

Aluminium monobloc measuring scoop. Ideal for flour, vegetables, and all other food products. Perfectly hygienic. Almost unbreakable. Length given with the handle.

L mm	l mm	C cl	Ref.	Price
185	65	11	116201	
210	70	21	116202	
250	89	30	116208	
265	100	41	116203	
310	108	65	116204	
350	120	110	116205	
400	150	187	116206	
430	180	258	116207	



POLYPROPYLENE FLOUR SCOOP

Polypropylene scoop. Ideal for flour and other food products.

Type	L mm	l mm	C cl	Ref.	Price
white	250	110	70	116270	
red	250	110	70	116271	
blue	250	110	70	116272	
green	250	110	70	116273	
yellow	250	110	70	116274	



POLYETHYLENE FLOUR SCOOP

Polyethylene scoop. Ideal for flour, seeds, and other food products. Easy to handle because it is lightweight. Length given with the handle.

L mm	l mm	C cl	Ref.	Price
187	65	12,5	116233	
250	92	25	116234	
310	115	50	116235	
350	145	85	116236	
400	177	150	116237	



AUTOMATIC FLOUR SIEVE

Stainless steel sieve with handle. Double sieve. Ideal for flouring a work surface or for sifting small quantities of flour.

H mm	Ø mm	C cl	Ref.	Price
130	123	110	115060	



STAINLESS STEEL DOUGH SCRAPER

Monobloc stainless steel stiff scraper. Bevelled edge. Ideal for bakeries.

L mm	l mm	Ref.	Price
130	110	112822	



FLEXIBLE DOUGH SCRAPER

Stainless steel flexible scraper. Polypropylene handle. Ideal for bakeries.

L mm	l mm	Ref.	Price
110	120	112820	

Dough scraper with stainless steel blade. Ideal for cutting pastry, bread, and pizza dough but also for scraping and cleaning. Polyamide handle. Two types of model available: straight or round blade. Two types of blade available: rigid or flexible.

MADE IN FRANCE



112900
112902



112901
112903

MATFER STRAIGHT DOUGH SCRAPER

Type	L mm	l mm	Ref.	Price
rigid	110	105	112900	
flexible	110	105	112902	

MATFER ROUND DOUGH SCRAPER

Type	L mm	l mm	Ref.	Price
rigid	110	105	112901	
flexible	110	105	112903	



MADE IN FRANCE

DOUGH MIXER/KNEADER 10 L

Easy to disassemble stainless steel bowl. Kneading capacity: 4 kg hard dough. Works as a baker's kneader making it a bread maker of choice for all types of breads / croissants / pastries / pizzas / ground meat mixes. Inclined fork and bowl rotated by dough kneading. Robust asynchronous motor, quiet. The kneader has a side opening to add ingredients during kneading. Safe: undervoltage protection and restart by ON/OFF button. Very stable cast aluminium base, stainless steel fork and bowl. Very durable and rigid. Easy to clean: the kneading hook can be removed without tools, easy to clean with running water. Easy to clean: the kneading hook can be removed without tools, easy to clean with running water.

L mm	l mm	H mm	Weight g	Volts	Watts	Hz	Ref.	Price
500	350	420	17000	230	600	50	212007	



112833
112933

112834

Made by MATFER BOURGEAT

NEW

DOUGH SCRAPER

Very durable polyamide dough scraper. Bevelled edge for a clean cut.

Type	L mm	l mm	Weight g	Ref.	Price
small	121	98	230	112833	
large	220	130	500	112834	
pack of 6 (small)	121	98	230	112933	



Made by MATFER BOURGEAT

EXOGLASS® DOUGH SCRAPER

Exoglass rigid sterilisable monobloc scraper. Ideal for bakeries. Two types of model available: straight or round blade.

Type	L mm	l mm	Ref.	Price
straight	115	80	112825	
round	115	80	112826	





FLOUR BRUSH

Flour brush. Wooden frame, length 21 cm.

Type	L mm	l mm	Ref.	Price
silk black	210	45	118305	
silk white	210	45	118306	



FLOUR BRUSH WITH HANDLE

Brush with natural bristles. Flour brush. Wood handle.

L mm	Ref.	Price
315	116050	



HALF ROUND BRUSH

Brush with natural bristles white. Flour brush. Varnished wood handle.

Type	L mm	Ref.	Price
half round	350	118310	



WOODEN BRUSH

Brush with natural bristles white. Flour brush. Polypropylene handle.

Type	L mm	Ref.	Price
counter	320	118302	

BLUE BRISTLES THAT CAN BE SEEN ON THE DOUGH IN CASE OF DISPERSION



FLOUR BRUSH

Brush with blue PBT polyester bristles. Flour brush.

L mm	l mm	Ref.	Price
290	30	118314	



MADE IN FRANCE | +140°C

COUNTER BRUSH

Brush with blue PBT polyester bristles. Flour brush. Counter brush or hand brush. Polypropylene handle. Bristle length: 5 cm.

L mm	l mm	Ref.	Price
310	40	118312	

FOR FERMENTING IN CONTAINERS



ROUND DOUGH CONTAINER

Special fermentation dough tray in white high density polyethylene (HDPE). Can be fitted with a reversible lid: an airtight side for storage and side with holes to promote dough fermentation. Stackable closed with lid and nestable empty.

Type	l mm	H mm	Ø mm	C cl	Weight g	Ref.	Price
container	480	120	480	1400	775	510531	
container	480	180	480	2400	910	510532	
lid	480	30	480		455	510534	



RECTANGULAR DOUGH CONTAINER

Special fermentation dough tray in white high density polyethylene (HDPE). Can be fitted with a reversible lid: an airtight side for storage and side with holes to promote dough fermentation. Stackable closed with lid and nestable empty. Designed for use in bakery trolleys 600x400.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
container	600	400	80	1200	865	510535	
container	600	400	110	1700	955	510536	
lid	600	400	30		615	510537	

ROUND DOUGH CONTAINER FOR DOUGH DIVIDERS

White food grade polypropylene round dough container. Ideal for raising bread dough pieces, pizza dough, etc.. Robust, flexible manufacture with high impact tolerance. Compatible with divider racks. Stackable empty.

H mm	Ø mm	C cl	Weight g	Ref.	Price
175	450	1400	750	510503	
160	480	1900	980	510504	



RECTANGULAR DOUGH CONTAINERS FOR DOUGH DIVIDERS

White food grade polypropylene rectangular dough container. Ideal for raising bread dough pieces, pizza dough, etc.. Robust, flexible manufacture with high impact tolerance. Compatible with divider racks. Stackable closed with lid and nestable empty.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
container	530	410	80	1000	880	510505	
container	530	410	140	2000	1070	510501	
lid	530	410	25		585	510508	



LARGE RECTANGULAR DOUGH CONTAINER

White polypropylene container. Airtight side for preservation and storage. Side with holes to promote dough fermentation. Stackable and nestable empty.

L mm	l mm	H mm	Weight g	Ref.	Price
530	400	150	950	510502	



BUCKET WITH HANDLE

Strong high density polyethylene. Suitable for food contact. Bucket with very durable stainless steel handle.

Type	H mm	Ø mm	C cl	Ref.	Price
standard	310	310	1500	510506	
spout	280	290	1300	510507	





BANNETON BASKET

Polypropylene. Stackable. Each colour corresponds to a dough weight.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
round 0.5 kg			75	190	118503	
round 1 kg			93	220	118504	
round 1.5 kg			90	250	118507	
oval 0.5 kg	270	120	65		118508	
oval 1 kg	350	130	72		118509	
oval 1.5 kg	420	140	75		118519	





POLYPROPYLENE SLOTTED BANNETON BASKET

Imprints its pattern on the dough pieces and decorates the crust. Polypropylene. Aeration of the dough during rising thanks to its structure. Improves bread preparation hygiene. Very durable.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
long 0.5 kg	230	140	86		118534	
long 0.75 kg	260	140	86		118537	
long 1 kg	340	14	86		118539	
oval 0.5 kg	210	150	86		118541	
oval 0.75 kg	250	150	86		118543	
oval 1 kg	265	170	86		118545	
round 0.5 kg			86	200	118547	
round 0.75 kg			86	230	118549	
round 1 kg			86	270	118550	

MOULDED RATTAN BANNETON BASKET

Imprints its pattern on the dough pieces and decorates the crust. Rattan.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
oval 0.25 kg	200	120	80		118501	
oval 0.75 kg	240	140	75		118502	
round 0.5 kg			85	190	118505	
round 2 kg			95	260	118506	
triangle 0.5 kg	180	180	85		118525	
triangle 1 kg	230	230	85		118526	
square 1 kg	220	220	85		118528	
long 0.3 kg	410	95	58		118515	
long 0.5 kg	460	100	58		118516	





ROUND WICKER BANNETON BASKET WITH LINER

100% linen cloth. White non-varnished wicker.

Type	H mm	Ø mm	C cl	U.V.	Ref.	Price
0.5 kg	120	210	500	1	118510	
1 kg	125	240	1000	1	118511	
1.5 kg	135	270	1500	1	118512	
2 kg	145	290	2000	1	118513	

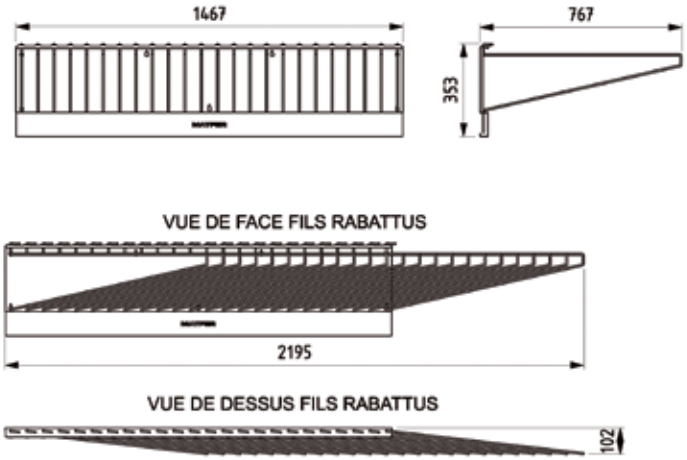
RING WICKER BANNETON BASKET WITH LINER

100% linen cloth. White non-varnished wicker.

Type	H mm	Ø mm	C cl	U.V.	Ref.	Price
0.5 kg	90	260	500	1	118520	
0.75 kg	90	300	750	1	118521	
1 kg	90	320	1000	1	118522	
1.5 kg	90	340	1500	1	118523	



DRY AND BRUSH THE FABRICS = PROLONGS FABRIC LIFE. FOLDABLE WHEN EMPTY = SPACE-SAVING





WALL-MOUNTED DRYING RACK FOR FERMENTING CLOTHS

Stainless steel. 24 bars on pivot. With a drying position with locking of the spaces between the 5 cm bars. Foldable bars to save space. Recommended fastening: 1.80 m off ground. Correctly drying and brushing your fermenting cloths can significantly extend their life.

L mm	l mm	H mm	Ref.	Price
1467	2195	353	845025	

MADE IN FRANCE

VEGETABLE SCRUBBING BRUSH

Flour brush or vegetable scrubbing brush. Polypropylene brush frame, polyamide bristles. Sterilisable kitchen brush.

L mm	l mm	H mm	Ref.	Price
205	65	61	710083	





MADE IN FRANCE

Maintenance: do not wash the cloth, simply brush and dry regularly.
Roll 20 m.

100% LINEN FERMENTING CLOTH

Fermenting cloth 100% linen ecru (untreated natural linen).

l mm	Ref.	Price
600	118560	
650	118565	
700	118570	
750	118575	
800	118680	

ANTI-MOULD TREATED FERMENTATION CLOTH

Fermenting cloth 100% linen ecru (treated natural linen).

l mm	Ref.	Price
800	118580	

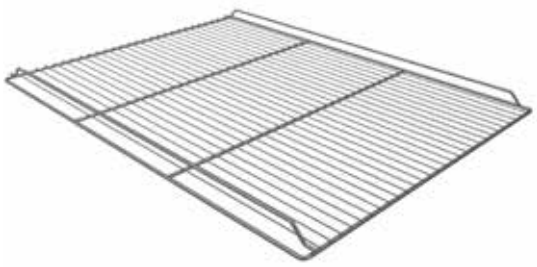


MADE IN FRANCE

PACK OF 10 HEMMED FERMENTING CLOTHS

Hemmed linen cloths for dough fermenting (hemmed on both sides). Fermenting cloth length suitable for baguette trays.

L mm	l mm	Ref.	Price
230	600	118660	
230	650	118665	
230	700	118670	



RACK FOR FERMENTATION ON CLOTHS

Stainless steel wire. For fermentation on linen cloth or EVOPAN. With 2 rails 600 mm. 22 wires ø 3 mm. Frame and 2 cross bars ø 7 mm. Maximum load 32 kg.

Type	L mm	l mm	Weight g	Ref.	Price
2 galleries 600	600	800		312130	
2 galleries 800	800	600		312131	
without gallery 800	800	600	2030	312132	



MADE IN FRANCE

BAKING TROLLEY

Stainless steel. Ideal for the fermentation of your dough and dough pieces. Convenient thanks to its castors, two of which are fitted with brakes. Very durable and rigid. Very easy to maintain for flawless hygiene. Inlet 600 mm.

L mm	l mm	H mm	Ref.	Price
600	800	905	770808	

MADE IN FRANCE





DOUGH CONTAINER TROLLEY

Stainless steel tubes. Stainless steel wire holders. Composite wheels, of which 2 with brake for storage. Ideal for transporting and storing dough and dough pieces containers. Very durable and rigid. Very easy to maintain for flawless hygiene. For 8 round containers H 190 mm or rectangular 530x410 mm. Space between shelves 185 mm.

L mm	l mm	H mm	Ref.	Price
370	590	1790	**779108**	



DOUGH CONTAINER TROLLEY

Stainless steel tubes. Stainless steel wire holders. Composite wheels, of which 2 with brake for storage. Ideal for transporting and storing dough and dough pieces containers. Very durable and rigid. Very easy to maintain for flawless hygiene. For 16 round H 190 mm max. or rectangular 530x410 mm containers. Space between shelves 185 mm.

L mm	l mm	H mm	Ref.	Price
790	590	1790	**779110**	



OPTIMO BAKING TROLLEY

Stainless steel. Fitted with 4 castors, two of which equipped with brakes. Specially designed to handle baguette or bread trays 43 cm wide. Allows you to put your trays in the chamber or in the proofing cabinet without having to handle them individually. Trolley or rack for bread trays with 18 shelves. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
775	493	1618	**773898**	



BAKING TROLLEY

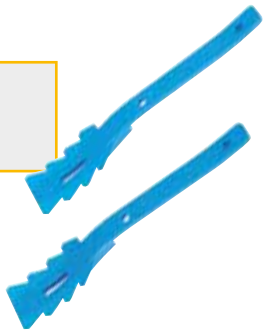
Stainless steel. Ideal for the fermentation of your dough and dough pieces. Convenient thanks to its castors, two of which are fitted with brakes. Very durable and rigid. Very easy to maintain for flawless hygiene. Inlet 600 mm.

L mm	l mm	H mm	Ref.	Price
600	800	1790	**773897**	

SCORING



SAFE TO USE



LAM"HOREL DOUGH SCOURING BLADE

Convenient: lightweight (3 g) and easy to handle. Safe: blade safe to handle, 100% recyclable and razor cut with blade guard. Hygienic: blade moulded in one piece for greater hygiene. Allows you to make traditional cuts with one blade, polka with 2 blades, or ears with 2 superimposed blades. Available in packs of 12 or 50 blades. Comes in a blibox box with 1 magnetic hook and a holder for 2 blades.

Type	L mm	Weight g	Ref.	Price
pack of 12	122	3	120025	
pack of 50	122	3	120026	



PACK OF 2 GRIGNETTES

Stainless steel. Better comfort of use thanks to the overmoulding of the polypropylene handle. Compliant with the hygiene rules applicable to dough scoring blades.

Type	L mm	Ref.	Price
straight	145	120054	
curve	145	120055	
ball	145	120056	



GRINGETTE

Carbon-treated steel blades for professionals. Compliant with current health and safety rules.
12 straight

Type	L mm	Ref.	Price
straight No. 5	120	120013	
curve No. 5	120	120018	
medium ball	120	120022	
large ball	120	120023	

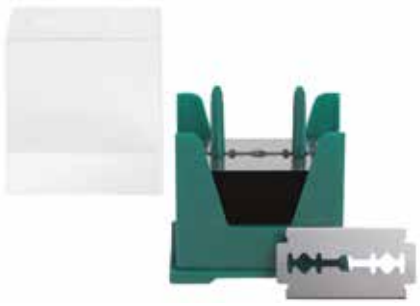


MADE IN FRANCE

PACK OF 2 SERRATED BLADES

2 serrated blades. Designed to score farmhouse round bread and loaves, sourdough bread, etc.

L mm	Ref.	Price
175	120058	



MADE IN FRANCE

DOUGH SCORING BLADE

Stainless steel grignettes. Compliant with current health and safety rules. Not brittle.

Type	L mm	l mm	Ref.	Price
dispenser for 250	43	20	120034	
set 4x10	43	20	120035	

SCORING



CAN BE SWIVELLED AT ANY ANGLE



MADE IN FRANCE

MATFER LAM"PLUS GRINGETTE

Patented stainless steel holder. Created by J.C Horel. Safe: very flat blade guard, designed to not stick in the dough. Quick and easy blade change thanks to the spring-loaded unclipping system. Sold with 1 blade + 1 magnet to stick on the oven. Use with blade 120034/120035.

L mm	l mm	Weight g	Ref.	Price
128	24	7	120032	



MADE IN FRANCE

PACK OF 12 MATFER GRIGNETTES

Stainless steel blade. Razer cut with blade guard. Ergonomic shape.

L mm	Weight g	Ref.	Price
150	5	120006	





Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable.

Rot-proof, suitable for sterilisation.

Very durable edge.

Comfortable use thanks to their rounded shape.

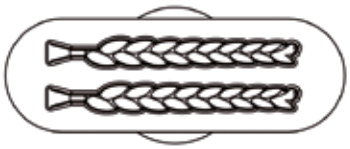
SHOWCASES BREAD

Created by J.C Horel. Allows you to cut a shape from pâte morte in seconds (special recipe supplied with the cutter). Bread can be quickly decorated.

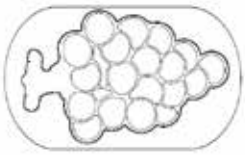












EXOGLASS BREAD CUTTER 2 WHEAT EARS

L mm	l mm	Ref.	Price
90	10	154101	

EXOGLASS BREAD CUTTER 2 VINE LEAVES

L mm	l mm	Ref.	Price
50	50	154102	

EXOGLASS BREAD CUTTER GRAPE BUNCH

L mm	l mm	Ref.	Price
100	60	154103	



BREAD DOUGH MARKER

Stainless steel. Very convenient to score round bread dough in a single step. Star-shaped bread dough marker with handle. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	Ø mm	Ref.	Price
without hole	65	120038	
without hole	80	120036	
central hole	80	120037	



Special embossed aluminium alloy tray that improves crust appearance. Designed for cooking in a pastry oven and use in controlled dough raising cabinets and negative cold chambers.

Resists attacks from heat, cold, high humidity, fermentation, yeast, and salt. Excellent heat conductor and absorber.

No treatment necessary, other than a regular light lubrication.



SPECIAL TEXTURED TRAY FOR A MORE ATTRACTIVE CRUST

Made by MATFER BOURGEAT | +250°C

ALU-GAUFER BREAD TRAY

Type	L mm	l mm	Ref.	Price
for 5 baguettes	600	400	311119	
for 6 baguettes	650	430	311121	
for 6 baguettes	750	43	311122	
for 8 baguettes	790	580	311125	
for 6 2-pound rolls	790	580	311133	
for 5 2-pound rolls	800	430	311135	
for 8 strings	600	430	311138	
for 2 baguettes	450	144	311141	

BREAD BAKING | BREAD TRAYS



FOR FROZEN BREAD

MADE IN FRANCE

FIBERMAX COOKING NET

Suitable for cooking raw or frozen bread, in a forced-air oven. Silicone-coated fiberglass mesh. Easy to turn out thanks to mesh flexibility. Stainless steel wire frame. Silicone coating.

Type	L mm	l mm	Ref.	Price
4 rolls	600	400	311204	
5 baguettes	600	400	311205	
spare sheet 4 cavities	600	400	311214	
spare sheet 5 cavities	600	400	311215	



-40°C | +300°C

SILPAIN BAKING SHEET

Breathing silicone sheet for bread baking on 600x400 mm trays. Can be used without greasing. Easy to clean with a sponge. Advice: use preferably on perforated trays references 310610 and 310612.

Type	L mm	l mm	Ref.	Price
600x400	585	385	321012	
GN 1/1	520	315	321014	



Perfect cooking and browning for easy turning out

Exoglass® composite material.
Monobloc mould, non-stick without welding or rolled rim, non-deformable.
Excellent heat diffusion for perfect cooking and colouring.
Can be used from freezer to oven.

Lid : Stainless steel.

MONOBLOC CONSTRUCTION FOR PERFECT HYGIENE



EXOGLASS® PULLMAN LOAF PAN WITH LID

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	75	345833	
dough weight: 500 g	250	90	75	345834	
dough weight: 800 g	270	100	90	345835	
dough weight: 1,000 g	290	110	100	345836	
dough weight: 1,800 g	400	120	120	345842	



EXOGLASS® PULLMAN LOAF PAN WITHOUT LID

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	75	345933	
dough weight: 500 g	250	90	75	345934	
dough weight: 800 g	270	100	90	345935	
dough weight: 1,000 g	290	110	100	345936	
lid	180			346933	
lid	250			346934	
lid	270			346935	
lid	290			346936	

Made by MATFER BOURGEAT | 0°C | +230°C

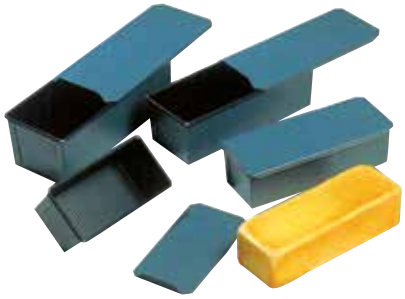
Non-stick coating for even cooking without greasing, easy to turn out.
Light greasing the first few times it is used will extend coating life.

Oven-safe for quick browning.

Thick multi-layer PTFE-coated aluminium.



QUICK COLOURING WITHOUT GREASING





EXOPAN PULLMAN LOAF PAN WITH LID

Sold with a smooth lid.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	70	340853	
dough weight: 500 g	250	90	75	340854	
dough weight: 800 g	270	100	90	340855	
dough weight: 1,000 g	290	110	100	340856	

EXOPAN SPLAYED MELBA TOAST PAN

Smooth crust.

L mm	l mm	H mm	Ref.	Price
200	95	80	340951	
250	95	80	340952	
300	95	80	340953	
350	95	80	340954	
400	95	80	340955	
450	95	80	340956	
500	95	80	340957	



EXOPAN WHOLEGRAIN LOAF PAN

Smooth crust.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 200 g	140	80	80	341601	
dough weight: 250 g	160	80	80	341602	
dough weight: 300 g	180	80	80	341603	
dough weight: 350 g	200	80	80	341604	



EXOPAN WIDE MELBA TOAST PAN

Smooth crust.

L mm	l mm	H mm	Ref.	Price
400	100	80	340961	
500	100	80	340962	



EXOPAN SLICED LOAF PAN

Waffle crust.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 300 g	180	85	72	341606	
dough weight: 500 g	250	90	75	341607	



EXOPAN LUNCH PULLMAN LOAD PAN WITH LID

Smooth mould and lid. Sold with lid.

Type	L mm	l mm	H mm	Ref.	Price
dough weight: 1,500 g	400	100	100	341641	
dough weight: 1,800 g	400	120	120	341642	
dough weight: 2,000 g	400	140	140	341643	





ROUND PULLMAN BREAD PAN

Stainless steel mould. Made up of two articulated parts locked by a heavy duty brass rod.

L mm	Ø mm	Ref.	Price
300	70	341716	



3-LOAF ROUND PULLMAN BREAD PAN

Stainless steel triple toast. Very robust manufacture. 3 moulds coupled in 2 articulated parts and locked by 2 closing loops.

Type	L mm	l mm	Ø mm	Ref.	Price
dough weight: 300 g	300	300	70	341712	
dough weight: 180 g	300	225	45	341713	





OVEN BROOM SEMI-RIGID ARENGA BRISTLES BLACK

Black Arenga oven broom with semi-rigid fibre bristles. Polypropylene broom frame, with locking screw. Warning. The product does not include the handle reference 118332.

Type	L mm	l mm	H mm	Ref.	Price
broom	400	60	140	118330	
handle	2500			118332	



OVEN BROOM

Tampico broom with wood mount. Stainless steel screw socket for round handle Ø 25 mm. Warning. The product does not include the handle reference 710205.

Type	L mm	Ref.	Price
brush	320	118320	
brush	450	118321	
brush	600	118322	
handle	3000	710205	



OVEN BROOM/SCRAPER

Brush side in brass wire, grater side in stainless steel. To scour carbon deposits and charred food. Ø 25 mm mounting on wooden head, very robust, with metal screw stop.

Type	L mm	l mm	Ref.	Price
with handle	1030	109	118325	
without handle	200	109	118326	
handle	1016		118328	



BEECHWOOD OVEN PEEL WITH HANDLE

Beechwood scoop with handle. Ideal for bakeries. Allows you to handle all your bakery and pastry products.

L mm	l mm	Ref.	Price
3000	180	118101	
3000	200	118102	
3000	220	118103	
4000	400	118104	
3000	300	118105	



BEECHWOOD OVEN PEEL WITH RIM WITH HANDLE

Beechwood scoop with edges. Ideal for bakeries. Prevents your products from slipping or falling during handling.

L mm	l mm	Ref.	Price
3200	450	118111	
3200	550	118114	
3200	580	118115	
3200	630	118116	



ROUND BEECHWOOD OVEN PEEL

Beechwood scoop with handle. Ideal for bakeries.

Type	L mm	Ø mm	Ref.	Price
with handle	3000	350	118136	
without handle		350	118138	
without handle		300	118139	
without handle		400	118140	
without handle		450	118141	





OVEN PEEL

3-edge aluminium alloy oven peel. Warning. The product does not include the handle reference 118133.

Type	L mm	l mm	Th. mm	Ref.	Price
scoop	600	580	2	118003	
handle	4000			118133	





BEECHWOOD PEEL WITHOUT HANDLE

Professional grade beechwood peel. Comes without handle. Comes with 2 fastening screws for one handle.

L mm	l mm	Ref.	Price
600	180	118121	
600	220	118122	
600	300	118124	
600	400	118123	



BEECHWOOD BREAD BOARD

Beechwood board. Bread board.

L mm	l mm	Th. mm	Ref.	Price
800	120	4	118130	



BEECHWOOD PEEL HANDLE

Beechwood peel handle. Suitable for peels references 118121, 118122, 118124, 118123,118138,118139,118140, and 118141. Warning. The product does not include the baker"s peel.

Type	L mm	Ref.	Price
handle	1500	118143	
handle	2500	118142	
handle	3500	118132	
screw for handle	80	118135	



WICKER BAGUETTE BASKET

Wicker. Ideal for storing baguettes. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
with handle			535	250	512015	
with handle			510	300	512016	
without handle			800	400	512018	
rectangular	400	300	500		512019	



ROTUND WICKER BREAD BASKET

Wicker. Ideal for storing baguettes. Very durable and rigid. Very easy to maintain for flawless hygiene.

H mm	Ø mm	Ref.	Price
855	280	573421	



TILTED BAGUETTE BASKET HOLDER

Tilted base, keeps your baguette basket in a 30° tilted position. Facilitates baguette basket filling through a more ergonomic position. Stainless steel tube ø 20 mm. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
630	365	230	511090	



BAGUETTE CRATE

High density polyethylene baguette basket. Baguette basket height particularly suitable for loaves and Tradition baguettes. Very convenient because it is nestable or stackable empty. New model: large capacity baguette basket. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	C cl	Ref.	Price
640	450	555	12000	511006	



NESTABLE AND STACKABLE BAGUETTE CRATE

Polyethylene baguette basket. Perforated sides and bottom. Very convenient because it is nestable or stackable empty. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	C cl	Ref.	Price
600	400	633	15000	511009	









STACKABLE AND FOLDING CONTAINER

Polypropylene. Significant space saving during storage because it folds. Also stackable, so it can be stacked with other boxes to save more space. Very strong, non-toxic, and 100% recyclable. Fully perforated back and walls. High resistance to mould and the effects of water. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
600	400	154	511111	



FRENCH PASTRY BASKET

Polyethylene baguette basket. Perforated sides and bottom. Very convenient because it is nestable or stackable empty. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	C cl	Ref.	Price
600	400	120	2000	511005	



"EUROPEAN NORM" CONTAINER TROLLEY

4 hard plastic castors without brakes, zinc-plated body. Ideal for transporting and handling baguette baskets. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
604	402	170	531101	



CONTAINER TROLLEY

High density polyethylene. Castors with rubber covering, without brake. Zinc-plated body. Universal trolley that can accommodate all 600x400 mm and 400x300 mm food containers. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
610	410	170	140524	





ROUND PIZZA COOKING GRID

Edged aluminium mesh. For quick assembly of pizzas (possibility of preparing your pizzas in advance). Homogeneous cooking of the dough thanks to the air circulation. Easy handling of pizzas with the peel. Very durable. Easy to maintain and clean for flawless hygiene.

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



ROUND PERFORATED PIZZA TRAY

Perforated aluminium. Holes Ø 9 mm. Ideal for perfectly cooking spongy pizza bases. Homogeneous cooking of the dough thanks to the air circulation. Easy handling of pizzas with the peel. Very durable. Easy to maintain and clean for flawless hygiene.

H mm	Ø mm	Ref.	Price
12	280	310465	
12	305	310466	
12	330	310467	
12	350	310468	

SPONGY TEXTURE AND RAPID COOKING



RECTANGULAR PIZZA COOKING GRID

Edged aluminium mesh. Ideal cooking grid for a spongey texture with rapid cooking. Easy handling of pizzas even during cooking with an oven peel. Homogeneous cooking of the dough thanks to the air circulation. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	Ref.	Price
410	280	310439	
530	320	310440	
610	407	310441	



PIZZA TRAY RACK

High-quality stainless steel. Ideal for storing 15 pizzas in a small space. Convenient because the spacing between storage shelves allows the dough to raise. Maximum pizza diameter 40 cm. Very durable. Easy to maintain and clean for flawless hygiene. Support wire ø: 8 mm. pizza holder wire ø: 5 mm.

L mm	l mm	H mm	Ref.	Price
302	302	680	845012	



MADE IN FRANCE

ELECTRIC PIZZA OVENS

Stainless steel. Double insulated door with tempered glass window. 15" audible timer with lock position for continuous use. 2 thermal regulations, indicator lights. Ideal for baking pizzas, pies ... thanks to adaptable power. Very durable. Easy to maintain and clean for flawless hygiene. Thermostats for interior oven chamber and infrared quartz. Power regulator for the sole. Thermostat 0-350°C, + energy dispenser, control lights. Inner dimensions: 430x430x110 mm.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
670	580	270	30000	3000	230	50-60	186305	



MADE IN FRANCE

ELECTRIC PIZZA OVENS

Stainless steel. Double insulated door with tempered glass window. 15 min. audible timer with lock position for continuous use. 3 thermal regulations, indicator lights. Ideal for baking pizzas, pies ... thanks to adaptable power. Very durable. Easy to maintain and clean for flawless hygiene. Independent control of the 2 ovens. Power regulator for the sole. Inner dimensions: 430x430x110 mm. 2 230V wires.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
670	580	500	53000	6000	230	50-60	186306	



MADE IN FRANCE

BAKERY/PASTRY OVEN

Stainless steel. Oven combining convection and the possibility of steam production to moistening bread during 4-shelf baking. Rapid heating to 300°C in 10 minutes. Turbine ø 210 mm with alternating rotation every 2 minutes for very homogeneous cooking. 1/2 power rotation position for cooking delicate products. Push button for steam injection. Very durable. Easy to maintain and clean for flawless hygiene. 2-Speed motor. Capacity 20 baguettes bakes in 25 min. Inner dimensions: 670x440x350 mm. Feet height 150 mm.

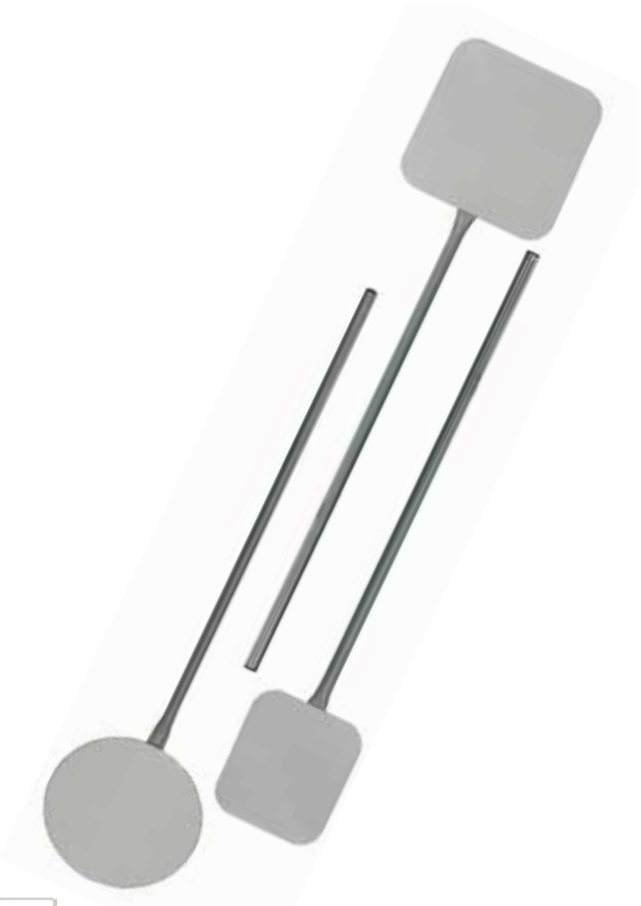
L mm	l mm	H mm	Weight g	Watts	Hz	Ref.	Price
795	720	600	49000	6000	50-60	245100	



ALUMINIUM PIZZA PEEL

Aluminium. Wooden handle. Easy handling of pizzas even during cooking with the peel. Very nice design and good grip. Very durable. Easy to maintain and clean for flawless hygiene.

Type	L mm	L utile mm	l mm	Ref.	Price
short shaft	875	350	300	072170	
long handle	1325	350	300	072172	



MADE IN FRANCE

STAINLESS STEEL PIZZA PEEL WITH HANDLE

Stainless steel. Easy handling of pizzas even during cooking with the peel. Very nice design and good grip. Very durable. Easy to maintain and clean for flawless hygiene. Handle D 25 mm.

Type	L mm	L utile mm	l mm	Ø mm	Ref.	Price
round	1165	925		240	739224	
round	1235	925		310	739231	
round	1305	925		380	739238	
round	1375	925		450	739245	
rectangular	1200	925	220		118005	
rectangular	1300	925	310		118006	
square	1360	925	400		118007	



PIZZA DOUGH CONTAINER

Polypropylene. Reduced height, to save space, and possibility of stacking the containers. Designed for the fermentation and storage of pizza dough. Food contact approved. Very durable. Easy to maintain and clean for flawless hygiene. Open handles.

Type	L mm	l mm	H mm	Weight g	Ref.	Price
PP container	600	400	70	830	510111	
HDPE container	600	400	100	1000	510112	
PP lid	600	400		630	510311	



PIZZA DOUGH CONTAINER

Polyethylene. Ideal for dough pieces or pizza dough. Food contact approved. Very durable. Easy to maintain and clean for flawless hygiene.

Type	L mm	l mm	H mm	Ref.	Price
container	648	424	65	140550	
lid	648	424		140553	



FLAT BOTTOMED LADLE

Monobloc stainless steel. Its flat bottom allows you to pour and spread with just one utensil. Easy to clean and meets the requirements of hygiene standards. Large hook to hang it up and keep it handy. Very durable and withstands major temperature variations.

L mm	Ø mm	C cl	Ref.	Price
360	100	2300	112046	

ANGLE FOR EASY CUTTING. EASY TO CLEAN



BENT PIZZA SCISSORS

Stainless steel. Detachable blades to allow the perfect cleaning of the scissors. Ergonomically angled chisels for easy use and easy chipping. Robust and durable. Easy to maintain and clean for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
245	80	130	181065	



PIZZA WHEEL

Stainless steel. Polyethylene handle. Ideal for effortless cutting pizzas and other food in a single step. Very nice design and good grip. Robust and durable. Easy to maintain and clean for flawless hygiene.

L mm	Ø mm	Ref.	Price
230	100	141035	



PIZZA WHEEL

Plain stainless steel. Ideal for effortless cutting pizzas and other food in a single step. Very nice design and good grip. Very durable. Easy to maintain and clean for flawless hygiene.

L mm	Ø mm	Ref.	Price
180	60	141031	

Made by MATFER BOURGEAT | 0°c | +250°c

Thick PTFE-coated aluminium, PFOA-free.

Coated bottom approved for food contact.

Plate lightweight to handle.

Do not rust, suitable for chiller cabinets and dough raising cabinets.

Can be used without grease.

Plate with pinched rims, height 10 mm. Can be used without greasing.

Two-layer non-stick coating.





EXAL PREMIUM BAKING TRAY

Embossed surface promoting colouring under the products. The non-stick coating is reinforced and product recovery is facilitated. Suitable for cooking frozen food.

L mm	l mm	Th. mm	Weight g	Ref.	Price
400	300	1,7	570	310211	
600	400	1,7	1130	310212	
530	325	1,7	805	310213	



EXAL PLUS BAKING TRAY

Particularly suitable for cooking delicate and dry products.

L mm	l mm	Th. mm	Weight g	Ref.	Price
600	400	2	1351	310222	
530	325	2	965	310223	



EXAL BAKING TRAY

Suitable for French pastries, choux pastry, puff pastry.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
400	300	10	1,7	545	310201	
600	400	10	1,7	1095	310202	
530	325	10	1,7	805	310203	



EXAL ROUND BAKING TRAY

Ideal for baking individual portions: pancakes, pies.

Ø mm	Th. mm	Weight g	Ref.	Price
240	1,7	216	310433	
260	1,7	252	310434	
280	1,7	290	310435	
300	1,7	333	310436	
320	1,7	378	310437	

MADE IN FRANCE





STAINLESS STEEL BAKING TRAY

Stainless steel. Small pinched rims.

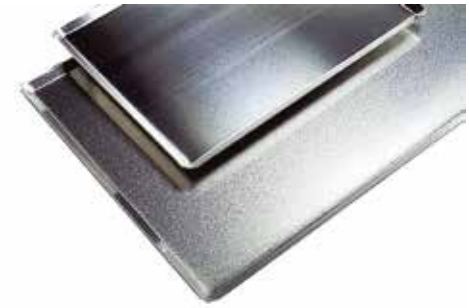
L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
400	300	10	1	970	310621	
600	400	10	1	1800	310623	
650	530	10	1	4060	310624	
530	325	10	1,5	1355	310625	



STRAIGHT RIM STAINLESS STEEL TRAY

Stainless steel. Rounded tray angles without welds, for easier cleaning.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
600	400	20	1	1995	713401	
530	325	20	1	1440	713403	



ALUMINIUM BAKING TRAY

Aluminium. Small pinched rims. Refined in-store presentation.

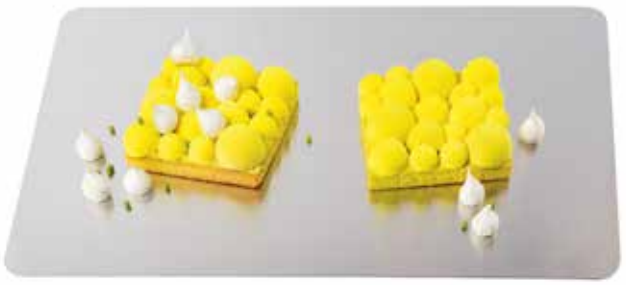
L mm	l mm	Th. mm	Weight g	Ref.	Price
400	300	1,5	500	310601	
600	400	1,5	1272	310604	
530	325	2	725	310606	



PERFORATED ALUMINIUM BAKING TRAY

Aluminium. Perforations promote the circulation of hot air. Small pinched rims. Hole ø 3 mm.

L mm	l mm	Th. mm	Weight g	Ref.	Price
400	300	1,5	377	310609	
530	325	1,5	520	310610	
600	400	2	939	310612	



FLAT ALUMINIUM BAKING TRAY

Aluminium. Without edges.

L mm	l mm	Th. mm	Weight g	Ref.	Price
600	400	2	1260	310615	

Made from **high-strength, high-quality iron.**

Teflon-free tray.

Protect from moisture, do not immerse (dishwasher, fridge, cold chamber).

Wash without water with a cloth. To oil to avoid corrosion, rust.

PREPARATION TIPS FOR USING BLUE STEEL SHEETS

- The new sheets must be used after a pre-treatment curing process.
- The new sheets must be **heated to 100 °** C for a good hot cleaning, with a piece of cloth. The operation must be repeated three times.
- Then, the sheets or pans must be **greased** with oil or good-quality fat food and **heated at 180°C for 2 hours**.
- **Clean with the piece of cloth once again** when out of the oven, and then grease them.
- They are **ready to be used.** The greasing operation must be repeated before every use.

Reminder: Blued plate sheets are humidity-sensitive.
They should not be stored in a wet environment (cold chamber, fermentation chamber). Clean only with dry cloth. The use of abrasive sponge is forbidden. It can damage the top layer of metal and make it lose its properties. Washing is not recommended. If sheets are washed, make sure to dry them and grease them immediately afterwards, following the above-described process.





MATFER BLUE STEEL BAKING TRAY

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
400	300	10	1,5	1500	310101	
530	325	10	1,5	2055	310107	
600	400	10	1,5	2835	310103	
650	530	10	1,5	4085	310108	
660	457	10	1,5	2000	310104	



MATFER BLUE STEEL PERFORATED BAKING TRAY

Holes Ø 3 mm, pinched corners.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
600	400	10	1,5	2000	310156	
530	325	10	1,5	1480	310157	



BLUE STEEL BAKING TRAY WITH STRAIGHT EDGES

Rounded tray angles without welds, for easier cleaning.

L mm	l mm	H mm	Th. mm	Weight g	Ref.	Price
600	400	20	1,5	3200	455001	
530	325	20	1,5	2335	455003	



MATFER ROUND BLUE STEEL BAKING TRAY

Ø mm	Th. mm	Weight g	Ref.	Price
200	1,5	388	310401	
220	1,5	467	310402	
240	1,5	557	310403	
260	1,5	645	310404	
280	1,5	750	310405	
300	1,5	858	310406	
320	1,5	974	310407	
360	1,5	1234	310408	
400	1,5	1507	310409	



NEW THICKER AND STIFFER MODEL



MADE IN FRANCE | -20°C | +80°C

MELAMINE RESIN FLAT BAKING TRAY

Melamine resin. Food contact approved. Without edges. Very hard.

L mm	l mm	Th. mm	Weight g	Ref.	Price
600	400	6	2000	310812	



MADE IN FRANCE

CLIP'PLAC CLIP

Baking sheet clip. Ideal for baking sheets of all kinds (baking paper, silicone baking sheets, and others), especially for cooking in a fan oven, rotary oven, or forced air oven. Avoids having to stick the foil to the cooking plate and therefore the chore of cleaning the cooking plates.

Type	L mm	l mm	Ref.	Price
pack of 24	23	10	111892	



Made by MATFER BOURGEAT | NF

STRAIGHT RIM ALUMINIUM TRAY

Aluminium, monobloc tray. Fully sealed.

L mm	l mm	H mm	C cl	Th. mm	Weight g	Ref.	Price
600	400	20	450	2	1425	529401	

SEAMLESS ROUNDED CORNERS = EASIER CLEANING



Made by MATFER BOURGEAT | 0°C | +250°C | NF

NON-STICK ALUMINIUM BAKING TRAY WITH STRAIGHT EDGES

Aluminium, monobloc tray. Rounded tray angles without welds, for easier cleaning. Non-stick coating.

L mm	l mm	H mm	C cl	Th. mm	Weight g	Ref.	Price
600	400	20	450	2	1288	663201	



Made by MATFER BOURGEAT

STAINLESS STEEL TUILE BAKING TRAY

Facilitates the regular shape of tuiles. Stainless steel. 6 non-closed channels, width 42 mm.

L mm	l mm	H mm	Weight g	Nbr mould	l mould mm	Ref.	Price
350	300	25	826	6	42	310713	



Made by MATFER BOURGEAT

CORRUGATED STAINLESS STEEL BAKING TRAY

To make biscuits. Stainless steel. 8 triangular frames width 25 mm.

L mm	l mm	H mm	Weight g	Nbr mould	l mould mm	Ref.	Price
280	300	25	569	8	35	310712	



Made by MATFER BOURGEAT

STAINLESS STEEL TULICUP CUPCAKE TRAY

Ideal to facilitate the filling and loading and unloading of tulipcups, cupcakes, and other muffins. Optimum air circulation for even cooking. Stainless steel. Has two handles for easy handling.

L mm	l mm	H mm	Weight g	Nbr mould	Ø mould mm	Ref.	Price
560	360	38	1117	22	70	310718	



Made by MATFER BOURGEAT

STAINLESS STEEL TULICUP CUPCAKE TRAY

Ideal to facilitate the filling and loading and unloading of tulipcups, cupcakes, and other muffins. Optimum air circulation for even cooking. Stainless steel. Has two handles for easy handling.

L mm	l mm	H mm	Weight g	Nbr mould	Ø mould mm	Ref.	Price
560	360	21	933	51	45	310717	

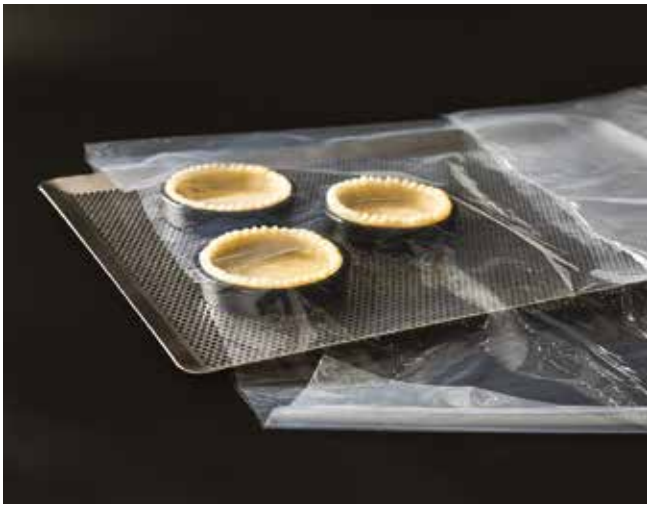


Made by MATFER BOURGEAT

LOW TROLLEY, 8 SHELVES

Trolley with soundproof top, which can be used as a work surface or to accommodate a machine. Guide rails with anti-slip stops. 4 stainless steel castors including 2 with brakes. Entrance width 400 mm.

L mm	l mm	H mm	Nbr mould	Ref.	Price
700	530	900	8	770508	



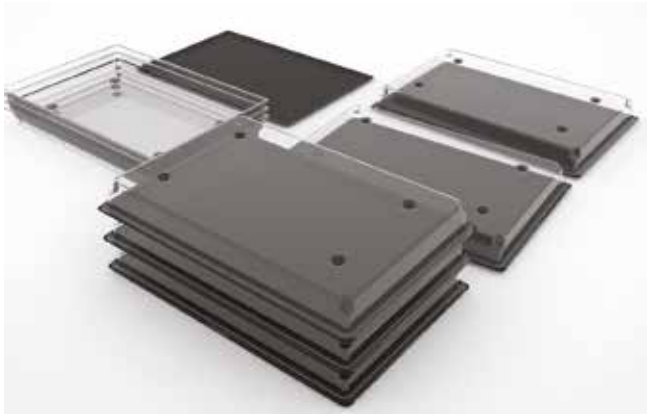
MADE IN FRANCE

BAG OF 100 BAKING TRAY COVERS

Low density polyethylene covers. Can be put in the freezer.

Type	L mm	l mm	Th. mm	Ref.	Price
pack of 100	800	550	0,04	322020	







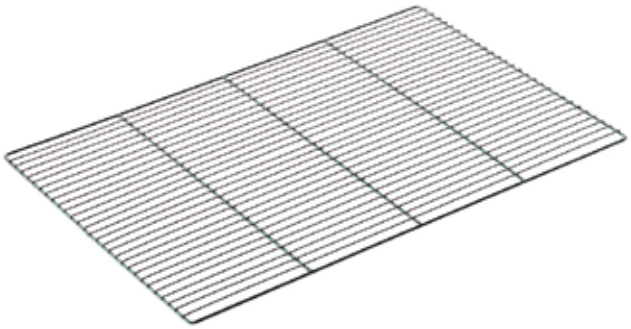
WELL PROTECTED TRANSPORT AND STORAGE

STACKABLE DOMES FOR BAKING TRAYS

A unique and very convenient solution for storing, protecting, and transporting your productions while protecting them from external contamination. Stackable empty and nestable thanks to their pads. Fits on all 60x40 cm pastry trays and pinched rim trays.

L mm	l mm	H mm	Weight g	Ref.	Price
600	400	61	980	322018	

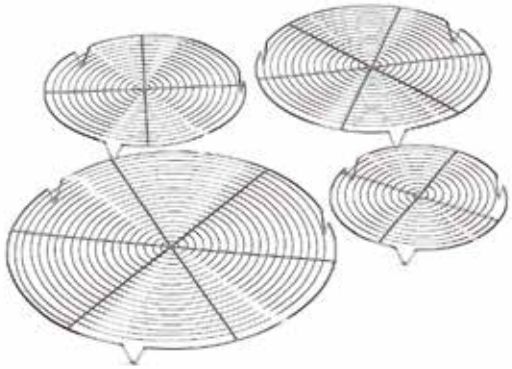




SET OF 5 CHROME COOLING RACKS

Welded chrome steel grid. 3 cross bars. 28 wires.

L mm	l mm	Ø wires mm	Ø cross pcs mm	Max. load kg	Ref.	Price
600	400	2	5	18	312110	





ROUND CHROME COOLING RACK WITH LEGS

Welded chrome steel grid. With 3 feet.

Ø mm	Weight g	Ref.	Price
200	94	312501	
240	152	312502	
280	194	312503	
320	238	312504	
360	290	312505	

STAINLESS STEEL WIRE RACK WITH LEGS

Stainless steel wire. Frame and 3 cross bars ø 5 mm. 28 wires ø 2 mm.

L mm	l mm	Ø wires mm	Ø cross pcs mm	Max. load kg	Ref.	Price
600	400	2	5	23	312212	



STAINLESS STEEL RACK IN BAKERY FORMAT

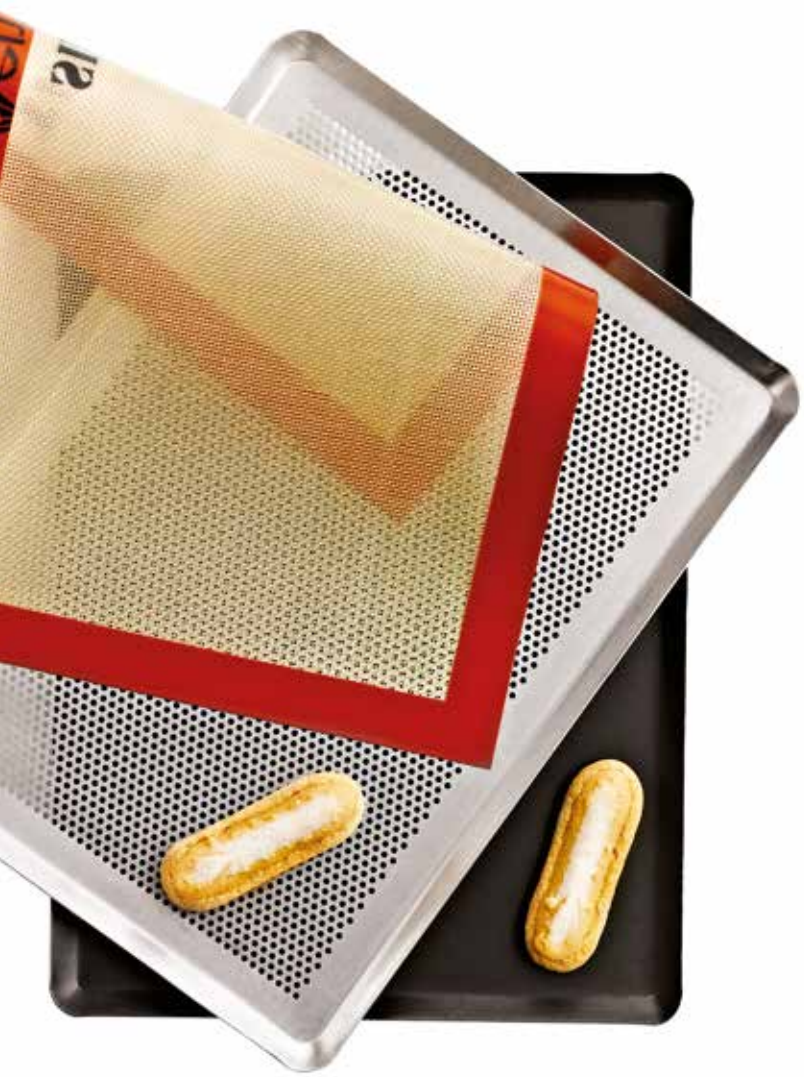
Stainless steel wire.

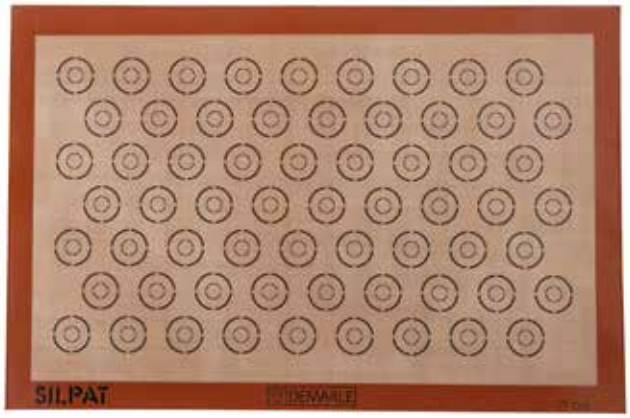
L mm	l mm	Ø wires mm	Ø cross pcs mm	Max. load kg	Weight g	Ref.	Price
400	300	2	4	12	387	312123	
600	400	2	5	23	856	312124	

Type	L mm	l mm	Ø wires mm	Ø cross pcs mm	Max. load kg	Weight g	Ref.	Price
GN 1/1	530	325	2	6	22	630	711003	
GN 1/2	325	265	4	7	12	430	711105	
GN 2/3	354	325	2	5	16	355	711006	
GN 2/1 35 kg	650	530	2	6	35	1469	071112	
GN 2/1 41 kg	650	530	3	7	41	1755	711002	

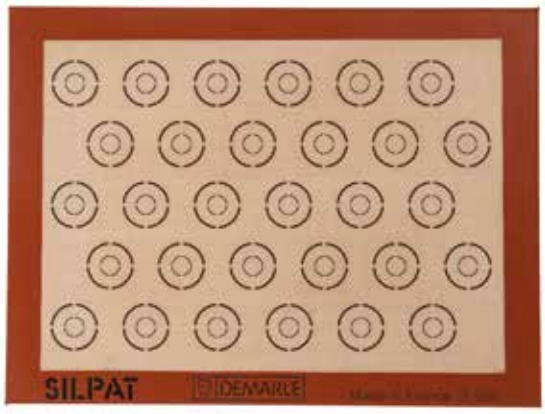
Type	L mm	l mm	Ø wires mm	Ø cross pcs mm	Max. load kg	Weight g	Ref.	Price
GN 1/1	530	325	3	6	40	630	711103	
pastry	600	400	3	6	38	1278	312126	







321008



321009

MADE IN FRANCE | -40°C | +260°C | NF

SILPAT MACAROON BAKING SHEET

Flexible baking sheet for pastries, French pastries, and sugar or nougatine work. Can be used in all types of oven. Can be used on a perforated baking tray or on a rack. Long service life: up to 2000 uses. Easy to clean with a sponge. Does not need to be greased. 15 and 35 mm rings.

Type	L mm	l mm	Ref.	Price
for tray 600x400	585	385	321008	
for tray 400x300	375	275	321009	





MADE IN FRANCE | -40°C | +260°C | NF | NSF

SILPAT BAKING SHEET

Flexible baking sheet for pastries, French pastries, and sugar or nougatine work. Can be used in all types of oven. Can be used on a perforated baking tray or on a rack. Long service life: up to 2000 uses. Easy to clean with a sponge. Glass knit impregnated with silicone. Do not fold (store flat or rolled up) and do not cut directly on the canvas.

Type	L mm	l mm	Ref.	Price
for tray 400x300	400	300	321000	
for tray GN 1/1	520	315	321001	
for tray 600x400	585	385	321002	



-40°C | +250°C

PACK OF 6 GLASS CLOTH SHEETS

Non-stick. Reusable. Can be cut to fit your baking trays or moulds. Fibreglass, PTFE impregnated. Can be used on black iron or aluminium plate.

L mm	l mm	Th. mm	Ref.	Price
570	370	0,08	320412	











EXOPAT BAKING SHEET

Can be used in all types of oven. Can be used on a perforated baking tray or on a rack 660x460 mm (USA). Flexible baking sheet for pastries, French pastries, and sugar or nougatine work. Glass knit impregnated with silicone. Long service life: up to 2000 uses. Do not fold (store flat or rolled up) and do not cut directly on the canvas. Easy to clean with a sponge.

Type	L mm	l mm	Cdt	Ref.	Price
for tray 660x460 (USA)	620	420	12	**321004**	
for tray 400x300	400	300	1	**321030**	
for tray GN 1/1	520	315	1	**321031**	
for tray 600x400	585	385	1	**321032**	

Original decorations that can be used from freezer to oven



Step by step



1 Prepare a cigarette batter. Place the mat on a perforated sheet 600 x 400 mm code 310612. Spread the cigarette batter coloured as per your taste to the brim of the relief pattern. Smoothen well to the height of the motives. Cool.



2 Cover the decorating batter with around 500 g of the mixture of biscuit, joconde, Genoese, dacquoise or other. Bake in oven at 220°C for 10 to 12 minutes.



3 Turn out either hot or cold.



4 Cut the strips in the embossed biscuit.



5 Line the circles with the bands.

Relief mat for cake strips with a regular design and a beautiful relief effect.

Silicone baking mat usable for baking embossed cakes for lining desserts and small cakes, pouring cooked sugar, nougat, fruit jellies, making decorations from paste, baking savoury or sweet dough, puff or embossed pastry.

Food grade silicone.

Inner format: 530x370 mm.

SAVES TIME



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422001	



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422002	



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422005	



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422006	



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
560	370	422009	



SILICONE RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422011	



DISCS AND RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422007	



DISCS AND RELIEF MAT

L mm	l mm	Ref.	Price
555	390	422013	





DISCS AND RELIEF MAT

Can be used from freezer to oven. Food grade silicone. Inverted assembly of desserts to create a relief pattern on the top.
Easy to use for great results. Disc suitable for circles Ø 180, 200, and 220 mm.

Type	Ø mm	Ref.	Price
snowflake	240	422022	





DISCS AND RELIEF MAT

Can be used from freezer to oven. Food grade silicone. Inverted assembly of desserts to create a relief pattern on the top.
Easy to use for great results. Disc suitable for circles Ø 180, 200, and 220 mm.

Type	Ø mm	Ref.	Price
rosette	240	422026	





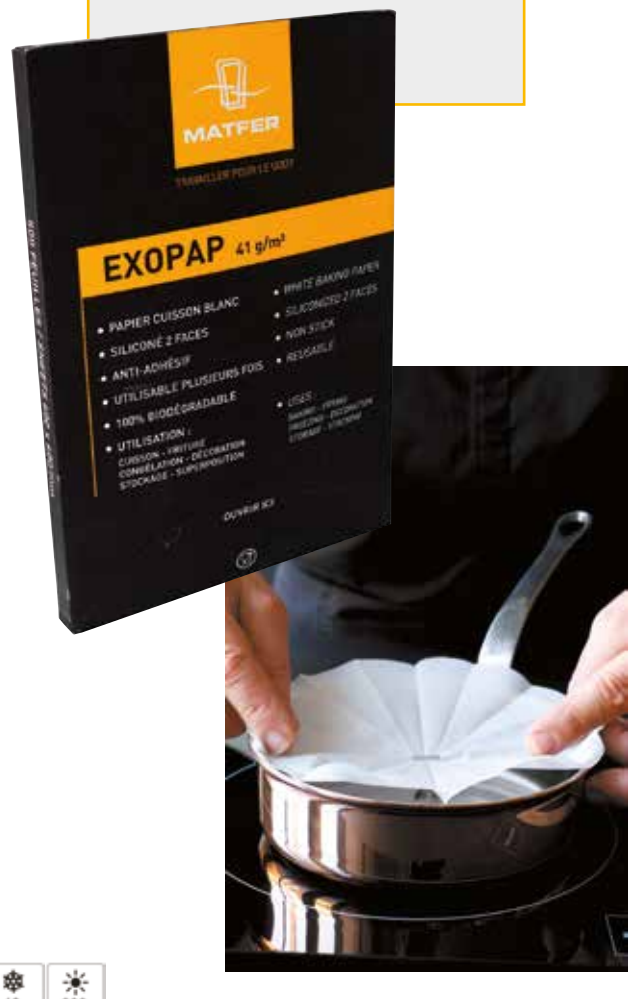
0°c +200°c

ECOPAP SILICONE BAKING PAPER

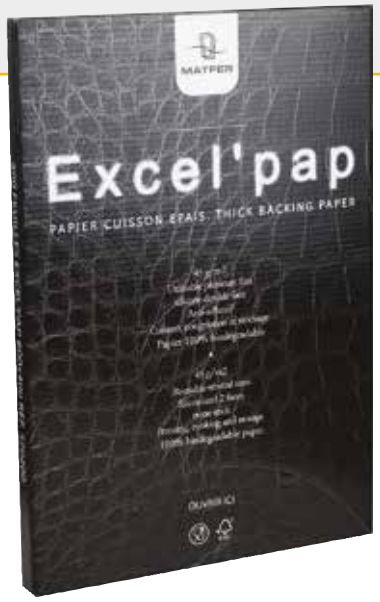
Double-sided silicone baking sheets. For baking, freezing, decorating, storing, or stacking. Can be used 7 to 8 times depending on the cooking method. Durable material that does not tear during handling. Non-stick sheets. No turning during cooking (even in forced-air ovens). From sustainably managed forests in accordance with FSC specifications.

L mm	l mm	Ref.	Price
600	400	320211	
575	375	320233	
530	230	320213	

FOR FREEZERS



SPECIAL SWEET PRODUCTS



-40°c +220°c

500 EXCEL'PAP SILICONE SHEETS

Superior quality double-sided silicone baking sheets suitable for cooking the most delicate products (tuiles, biscuit, joconde biscuits, macaroons, etc.). Each sheet can be used up to ten times. From sustainably managed forests in accordance with FSC specifications. Durable material that does not tear during handling. Thickness 45 g/m2.

L mm	l mm	Ref.	Price
600	400	320200	

-40°c +220°c

EXOPAP SILICONE BAKING PAPER

Double-sided silicone baking sheets. For baking, freezing, decorating, storing, or stacking. Can be used 4 to 5 times. From sustainably managed forests in accordance with FSC specifications. Durable material that does not tear during handling. Thickness 40 g/m2.

Type	L mm	l mm	Ref.	Price
by 500	530	320	320203	
by 500	600	400	320201	

Our papers are made exclusively with natural materials, using wood from sustainably managed forests, compliant with FSC (or PEFC) n° FSC no.: DNV-COC-000325, DNV-CW-000325.

They contain no fluorinated chemicals or other foreign substances.

- Eliminates the baking sheet cleaning process = time saving.
- No need to grease.
- HACCP approved, BRC certified.
- Environmentally friendly: multiple uses, no cleaning product for plates.
- Environment friendly : multiples uses,
- Easy to handle.
- Low investment costs.
- Multiple uses.
- Cardboard dispenser box.





ECOPAP SILICONE BAKING PAPER, SMALL

Double-sided silicone baking sheets. For baking, freezing, decorating, storing, or stacking. Can be used 7 to 8 times depending on the cooking method. Durable material that does not tear during handling. Thickness 40 g/m2. Non-stick sheets. No turning during cooking (even in forced-air ovens). Packaging suitable for domestic use. From sustainably managed forests and other controlled sources.

L mm	l mm	Ref.	Price
400	300	320230	



QUICK PICK UP OF LEAVES

MADE IN FRANCE

GREASEPROOF PAPER DISPENSER

Capacity: 500 sheets. Allows very practical sheet-by-sheet dispensing. Suitable for storage on pastry trolley shelves. Effectively protects the paper from soiling. Thermoformed ABS.

Type	L mm	l mm	H mm	Ref.	Price
GN 1/1	535	330	50	320253	
600x400	605	405	50	320260	



BAKEWELL PAPER

Non-stick paper. Continuous roll in a dispenser.

L mm	l mm	Ref.	Price
75000	450	111320	



-40°c +220°c

ROLL OF EXOPAP PAPER

Can be used in the SABRE dispenser. Economical use as needed. Roll 75m. Thickness: 41 g/m2.

Type	L mm	l mm	Ref.	Price
Pack of 3	75000	400	320205	





Testimonial...

"Matfer's Exoglass® moulds make my everyday work easier. I really appreciate their utilization qualities. Raised dough does not oxidize the moulds, making cleaning easy and fast by hand or in the dishwasher. This material means that I no longer need to grease except for really soft doughs such as fluted patterns and cakes. I can mould-release my tarts, cakes or loaves immediately after removing them from the oven, without any risk of burns. They have beautiful even deep browning, making you want to bite into the cake. I sell a great number of cakes and the individual cake moulds by Exoglass® mounted on a plate, gain a lot of handling time. Buying these moulds is a long-term investment guaranteeing the quality of work of my teams and regular quality of the products sold to my customers in the shop".

M. CAPEZZONE - Baker Pastrymaker in Courbevoie.



EXOGLASS®

FLARED SHAPE, EASY TO DARKEN.

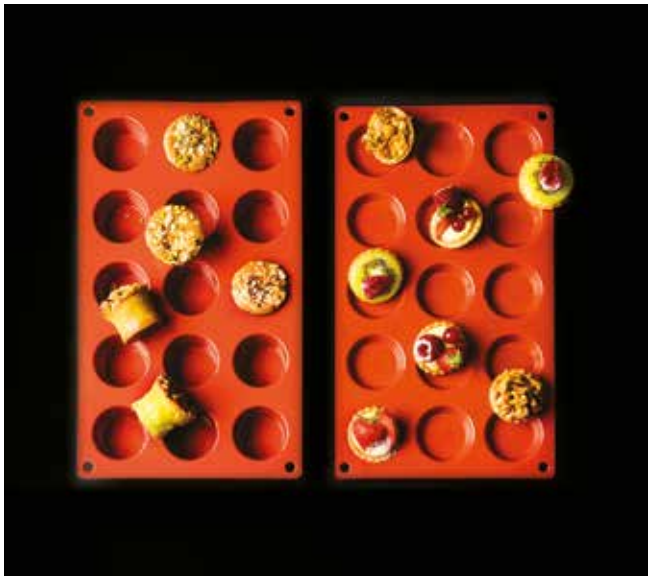
- Monobloc mould, non-stick without welding or rolled rim, non-deformable.
- Excellent heat diffusion for perfect cooking and colouring.
- Very low heat inertia. Perfect turning out without risk of burns.



EXOPAN

FAST COLORATION WITHOUT GREASING

- Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life.
- Oven-safe for quick browning.
- Protect from moisture (dishwasher, fridge).



GASTROFLEX®

FLEXIPAN®

PERFECT DEMOLDING WITHOUT GREASING

- Pure injected food-grade silicone.
- Non-stick material resistant to distortion due to heat.
- Flexible material for delicate and quick turning out.
- Can be used from freezer to oven.



STAINLESS STEEL

RECOMMENDED FOR COOKING ACIDIC PRODUCTS

- Easy to clean.
- Has an excellent service life.
- Graisser avant chaque utilisation

Perfect cooking and browning for easy turning out





SOLID AND ROBUST

Monobloc mould, non-stick without welding or rolled rim, non-deformable.

MOULDS PREPARATION

Flared shape, easy to darken.



SUITABLE FOR MODERN PRODUCTION

-20°C +250°C

BAKING :

Excellent heat diffusion for perfect cooking and colouring.



EASY TO CLEAN

TURNING OUT

Very low heat inertia. Perfect turning out without risk of burns.





EXOGLASS® INDIVIDUAL TARTLET TIN

Flared shape, easy to darken.

Type	H mm	Ø mm	Ref.	Price
pack of 12	20	90	345109	
pack of 12 quiches	20	100	345110	
pack of 12	20	110	345111	
pack of 12	20	120	345112	

FOR PASTRY PRESSING MACHINES



EXOGLASS® STRAIGHT RIM INDIVIDUAL TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 50	18	70	345106	
pack of 50	20	80	345108	
pack of 10	20	80	345118	
pack of 50	20	90	345113	

FIND EXOGLASS® CUTTERS



SHAPED CUTTERS

For cutting pastry bases to fit your moulds.

Moule Ø mm	Découpoirs adaptés Ø mm	Unis	Cannelés
60	85	150162	150122
65	90	150163	150123
70	95	150164	150124
75	100	150165	150125
80	110	-	150126
85	110	-	150126
90	120	154054	150127
95	120	154055	150127
100	130	-	150128
110	140	-	150231
120	150	-	150232



EXOGLASS® INDIVIDUAL TART TIN

Type	H mm	Ø mm	U.V.	Ref.	Price
pack of 12 open star	30	100	1	345151	
pack of 12 plain	30	100	1	345201	



SHAPE SUITABLE FOR SNACKING ON THE GO





With the kind participation of FERRANDI PARIS

EXOGLASS OBLONG TARTLET TIN

Type	L mm	l mm	H mm	Ref.	Price
pack of 48	130	140	20	345120	
cutter	155	65	20	153120	



EXOGLASS® ROUND TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 24	10	70	345676	
pack of 24	12	80	345678	
pack of 12	13	90	345680	
pack of 12	15	100	345681	



EXOPAN ROUND TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	9	45	332671	
pack of 25	9	50	332672	
pack of 25	9	55	332673	
pack of 25	10	60	332674	
pack of 25	10	65	332675	
pack of 25	10	70	332676	
pack of 25	11	75	332677	
pack of 25	12	80	332678	
pack of 12	13	90	332680	
pack of 12	15	100	332681	



EXOPAN DEEP ROUND TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	12	45	332691	
pack of 25	12	50	332692	
pack of 25	13	55	332693	
pack of 25	15	60	332694	
pack of 25	16	65	332695	
pack of 25	17	70	332696	
pack of 25	20	80	332698	









EXOGLASS® ROUND FLUTED TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 12	18	80	345656	
pack of 12	18	90	345657	
pack of 12	20	100	345658	
pack of 12	20	110	345659	

EXOGLASS® OBLONG FLUTED TARTLET TIN

Type	L mm	l mm	H mm	Ref.	Price
pack of 12	117	70	18	345202	
cutter	130	90		153030	



EXOPAN FLUTED CAKE TIN

Type	H mm	Ø mm	Ref.	Price
pack of 12	16	85	331611	
pack of 12	17	95	331612	
pack of 12	18	105	331613	





EXOPAN INDIVIDUAL TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	17	60	331731	
pack of 25	17	70	331733	
pack of 25	17	65	331732	
pack of 12	18	75	331734	
pack of 12	18	80	331735	
pack of 12	18	85	331736	
pack of 12	19	90	331737	
pack of 12	20	95	331738	
pack of 12	21	100	331739	



EXOPAN ROUND FLUTED TARTLET TIN

Type	H mm	Ø mm	Ref.	Price
pack of 25	10	60	332651	
pack of 25	10	65	332652	
pack of 25	10	70	332653	
pack of 25	12	80	332655	
pack of 12	13	85	332656	
pack of 12	15	90	332657	
pack of 12	18	100	332658	
pack of 12	20	110	332659	
pack of 12	20	120	332660	



EXOPAN TART TIN

H mm	Ø mm	Ref.	Price
21	120	332252	



EXOPAN ROUND CAKE TIN

Type	H mm	Ø mm	Ref.	Price
fluted	30	102	331151	
plain	30	100	331201	
plain	31	120	331202	





Made by MATFER BOURGEAT | -20°C | +250°C | NSF

EXOGLASS® ROUND DARIOLE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	45	45	345591	
pack of 6	50	50	345592	
pack of 6	55	55	345593	
pack of 6	60	60	345594	
pack of 6	70	70	345595	
pack of 6	40	82	345604	



Made by MATFER BOURGEAT | -20°C | +250°C | NSF

EXOGLASS® KOUGLOF CAKE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	60	95	345638	



MADE IN FRANCE

STAINLESS STEEL DARIOLE MOULDS

Type	H mm	Ø mm	Ref.	Price
pack of 6	43	45	342476	
pack of 6	53	55	342477	
pack of 6	65	65	342478	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN DARIOLE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	45	45	331591	
pack of 6	50	50	331592	
pack of 6	55	55	331593	
pack of 6	60	60	331594	
pack of 6	65	65	331595	
pack of 6	70	70	331596	







EXOGLASS® CANNELÉ MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 6	35	35	2,3	345415	
pack of 6	45	45	5	345416	
pack of 6	55	55	9	345417	

COPPER CANNELÉ MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
unit	37	35	3	340415	
unit	48	45	5	340416	
unit	50	55	8,5	340417	



FLUTED CANNELÉ MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 6	35	35	2,5	340411	
pack of 6	46	55	9	340413	



EXOPAN RAMEKIN

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 6	30	60	7,5	332602	
pack of 2	40	90	21,5	332604	





EXOGLASS® OPEN SAVARIN MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 12	15	70	4,5	345621	
pack of 12		80	6,5	345622	



STAINLESS STEEL RAMEKIN

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 2	45	85	20	343135	



EXOPAN OPEN SAVARIN MOULD

Type	H mm	Ø mm	C cl	Ref.	Price
pack of 12	15	70	4,5	332621	





EXOGLASS® RECTANGULAR LOAF CAKE TIN

Type	L mm	l mm	H mm	C cl	Ref.	Price
pack of 6	90	40	40	11	345060	



EXOPAN BOAT MOULD

Type	L mm	l mm	H mm	Ref.	Price
pack of 25	80	35	9	330611	
pack of 25	100	45	12	330613	
pack of 6	110	50	12	330614	
pack of 6	120	50	14	330615	
pack of 6	150	60	19	330616	



EXOPAN RECTANGULAR MOULD

Type	L mm	l mm	H mm	Ref.	Price
pack of 25	86	43	12	331601	
pack of 25	95	47	12	331602	
pack of 25	98	51	14	331603	



EXOPAN FLUTED BOAT MOULD

Type	L mm	l mm	Ref.	Price
pack of 25	85	35	330602	
pack of 25	100	42	330604	



EXOPAN ROYAL OVAL

Type	L mm	l mm	Ref.	Price
pack of 25	70	45	331761	
pack of 25	80	45	331762	





EXOGLASS® BRIOCHE MOULD RIBBED

Type	H mm	Ø mm	Ref.	Price
pack of 24 (12 ribs)	28	70	345233	
pack of 12 (10 ribs)	28	75	345234	
pack of 12 (10 ribs)	32	80	345235	



EXOPAN BRIOCHE MOULD 18 RIBS

Type	H mm	Ø mm	Ref.	Price
pack of 25	15	55	330641	
pack of 25	20	60	330642	
pack of 25	24	70	330644	
pack of 12	25	75	330645	
pack of 12	30	80	330646	
pack of 12	32	90	330647	





EXOPAN BRIOCHE MOULD 10 RIBS

Type	H mm	Ø mm	Ref.	Price
pack of 12	28	75	330624	
pack of 12	32	80	330625	
pack of 12	29	90	330626	
unit	38	100	330131	

EXOPAN BRIOCHE MOULD 12 RIBBED

Type	H mm	Ø mm	Ref.	Price
pack of 25	15	60	330621	
pack of 25	24	65	330622	
pack of 25	28	70	330623	



FLUTED HEART MOULD

Type	L mm	l mm	H mm	Ref.	Price
pack of 12	90	85	15	332642	



EXOPAN POMPONETTE MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 25	16	40	331803	
pack of 25	18	45	331804	
pack of 25	21	50	331805	
pack of 25	22	55	331806	
pack of 25	23	60	331807	
pack of 25	24	65	331808	
pack of 25	26	70	331809	



STAINLESS STEEL CHARLOTTE FRAME

With lid.

H mm	Ø mm	C cl	Ref.	Price
45	70	15	341421	



© Franck Dunsin/Jérôme Villette

STAINLESS STEEL HEMISPHERE MOULD

H mm	Ø mm	C cl	Th. mm	Ref.	Price
32	60	7	8	340401	
35	70	9	8	340402	
40	80	13	8	340403	



STAINLESS STEEL FLAN MOULD

Type	H mm	Ø mm	Ref.	Price
pack of 6	38	70	342651	



STAINLESS STEEL PYRAMID

Type	L mm	l mm	H mm	C cl	Ref.	Price
pack of 6	60	60	40	5	341111	
pack of 6	90	90	60	16	341112	

Made by MATFER BOURGEAT | 0°C | +230°C





EXOPAN PETITS FOURS MOULD

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
assorted box of 50					332001	
pack of 25: deep boat	65				332510	
pack of 25: small brioche				35	332511	
pack of 25: large brioche				45	332512	
pack of 12: cork cake			25	25	332513	
pack of 25: boat-shaped	62				332514	
pack of 25: plain square	35	35			332517	
pack of 25: millasson			17	45	332519	
pack of 25: pomponette				30	332520	
pack of 25: fluted oval	45				332522	
pack of 25: plain oval	51				332524	

Type	L mm	l mm	H mm	Ø mm	Ref.	Price
pack of 25: rectangle	49				332526	
pack of 25: round daisy				45	332527	
pack of 25: fluted tartlet				45	332528	
pack of 25: round tartlet				35	332529	
pack of 12: savarin 3.5				35	332530	
pack of 12: savarin 4				40	332531	
pack of 12: savarin 4.5				45	332532	
pack of 25: triangle	45				332533	
pack of 25: plain round				35	332534	
pack of 25: plain round				40	332535	





EXOPAN LOOSE BOTTOMED FLUTED CAKE TIN

H mm	Ø mm	Ref.	Price
20	160	332221	
20	180	332222	
22	200	332223	
23	240	332225	
23	280	332227	
25	300	332228	



EXOPAN ROUND CAKE TIN

H mm	Ø mm	Ref.	Price
37	140	331203	
38	160	331204	
40	180	331205	
42	200	331206	
41	220	331207	
45	240	331208	
47	260	331209	
45	280	331210	
47	300	331211	
51	320	331212	
51	340	331213	
54	360	331214	
55	400	331216	



EXOPAN TART TIN

H mm	Ø mm	Ref.	Price
21	140	332253	
21	160	332254	
21	180	332255	
21	200	332256	
23	220	332257	
23	240	332258	
23	260	332259	
23	280	332260	
25	300	332261	
27	320	332262	



EXOPAN FRESH FRUIT FLUTED TART TIN

H mm	Ø mm	Ref.	Price
23	200	332232	
23	240	332234	
23	260	332235	
23	280	332236	





EXOPAN FLUTED TART TIN

H mm	Ø mm	Ref.	Price
21	160	332211	
22	180	332212	
22	200	332213	
23	220	332214	
24	240	332215	
27	260	332216	
24	280	332217	
24	300	332218	
24	320	332219	



STAINLESS STEEL HEMISPHERE MOULD

H mm	Ø mm	Th. mm	C cl	Ref.	Price
60	120	8	45	340404	
70	140	8	0,72	340405	
80	160	8	1	340406	
90	180	8	1,5	340407	



COPPER TARTE TATIN PAN

Flared shape. Tin interior.

H mm	Ø mm	Ref.	Price
38	240	341221	
47	280	341222	





STAINLESS STEEL PYRAMID

L mm	l mm	H mm	Ref.	Price
120	120	80	341103	
150	150	100	341104	

STAINLESS STEEL CHARLOTTE FRAME

Without lid.

H mm	Ø mm	C cl	Ref.	Price
60	100	40	341422	
70	120	65	341423	
80	140	100	341424	
90	160	150	341425	
100	180	210	341426	
110	200	300	341427	





EXOPAN OPEN SAVARIN MOULD

H mm	Ø mm	C cl	Ref.	Price
40	180	50	331183	
42	200	75	331184	
45	220	95	331185	
50	240	125	331186	



EXOPAN CLOSED SAVARIN MOULD

Type	H mm	Ø mm	Weight g	Ref.	Price
pack of 12	12	50	50	332611	
pack of 12	13	55	55	332612	
pack of 12	15	60	60	332613	
pack of 12	15	65	65	332614	
pack of 12	16	70	70	332615	
pack of 12	17	75	75	332616	
pack of 12	20	80	80	332617	



EXOPAN BRIOCHE MOULD 14 RIBS

H mm	Ø mm	Poids de pâte g	Ref.	Price
52	120	150	330132	
50	140	250	330133	
60	160	300	330134	
75	180	450	330135	
83	200	650	330136	
77	220	700	330137	
92	240	800	330138	

MULTI-PURPOSE FOR SAVOURY OR SWEET



EXOGLASS® KOUGLOF CAKE MOULD

H mm	Ø mm	Ref.	Price
70	140	345639	
103	200	345642	



EXOPAN KOUGLOF CAKE MOULD

H mm	Ø mm	C cl	Ref.	Price
70	160	65	331121	
90	200	135	331123	
110	240	250	331125	



Made by MATFER BOURGEAT 0°C +230°C

ROUND LOOSE BOTTOMED FLUTED CAKE TIN

H mm	Ø mm	Ref.	Price
45	200	331682	
45	230	331683	
47	250	331684	
50	280	331685	



Made by MATFER BOURGEAT 0°C +230°C

EXOPAN RECTANGULAR BRIOCHE MOULD

L mm	l mm	H mm	Ref.	Price
250	85	40	332291	



Made by MATFER BOURGEAT 0°C +230°C

EXOPAN SQUARE CAKE TIN

Folded box with reinforced wire edge.

Type	L mm	l mm	H mm	Ref.	Price
straight	300	200	35	331311	
straight	350	250	35	331312	
straight	400	300	35	331313	
flared	400	300	50	331413	
flared	600	400	50	331415	



Made by MATFER BOURGEAT 0°C +230°C

EXOPAN CAKE TIN

L mm	l mm	H mm	Ref.	Price
180	180	50	331663	
200	200	50	331664	
220	220	50	331665	
240	240	50	331666	



Made by MATFER BOURGEAT 0°C +230°C

EXOPAN SAVOIE CAKE TIN

L mm	l mm	H mm	Ref.	Price
600	110	35	331110	



MADE IN FRANCE

TIN GÂTEAU BATTU MOULD

Tin. Material preferred by professionals because it does not contain PTFE or PFOA coating. Excellent heat conductor, bakes pastries optimally.

Type	H mm	Ø mm	Ref.	Price
4/5 slices	115	145	340520	
8/10 slices	140	160	340521	







GIANT MADELEINE

Tin. A treat to share. The 'giant' Madeleine invented by Fabrice Le Bourdat, reinterprets a classic French cake to share with friends or family. Holds 500 g of dough (recipe for the giant madeleine included with the mould).

Type	L mm	l mm	H mm	Ref.	Price
mould	225	175		310735	
50 PVC cases	220	125	110	931026	
50 silver cardboard bases	218	123	18	931025	

FOR REFRIGERATORS



STAINLESS STEEL SQUARE CAKE TIN

L mm	l mm	H mm	Ref.	Price
600	400	50	340304	
590	390	60	340305	



EXOPAN LOOSE BOTTOMED GENOA BREAD CAKE TIN

H mm	Ø mm	Ref.	Price
20	120	331811	
22	140	331812	
27	160	331813	
30	200	331815	
30	240	331817	



EXOPAN FLARED LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
160	65	60	50	331094	
180	70	65	65	331095	
200	80	70	90	331096	
220	85	75	120	331097	
240	90	80	150	331098	
260	95	85	180	331099	
300	105	95	260	331101	



EXOPAN TROIS FRÈRES CAKE TIN

H mm	Ø mm	C cl	Ref.	Price
45	160	60	332272	
60	200	125	332273	
60	220	145	332274	



NON-STICK HEART-SHAPED CAKE TIN

H mm	Ø mm	Ref.	Price
61	250	334019	



EXOPAN ROUND ROSETTE CAKE TIN

H mm	Ø mm	C cl	Ref.	Price
50	160	75	332282	
55	180	105	332283	





EXOGLASS® RECTANGULAR LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
140	80	80	80	345071	
180	80	80	100	345073	
200	80	80	115	345074	
250	80	80	145	345075	
300	80	80	175	345076	





COMES WITH TWO INTERCHANGEABLE BOTTOMS

EXOPAN ROUND LOOSE BOTTOMED CAKE TIN

H mm	Ø mm	C cl	Ref.	Price
65	260	350	340216	
65	280	400	340217	





ORIGINAL LOAF CAKES BLENDING FLAVOURS AND TEXTURES

Made by MATFER BOURGEAT | -20°c | +250°c

EXOGLASS LOAF CAKE TO FILL TIN

Stainless steel tube diameter 25 mm inserted in the mould. Sliding stainless steel lid, as an option.

Type	L mm	l mm	H mm	Ref.	Price
mould	140	80	80	345081	
mould	200	80	80	345083	
mould	300	80	80	345086	
lid	140			346081	
lid	200			346083	
lid	300			346086	



Made by MATFER BOURGEAT | 0°c | +230°c

EXOPAN LOAF CAKE TIN

Multi-layer PTFE-coated fine steel. Very slightly flared.

L mm	l mm	H mm	C cl	Ref.	Price
230	45	45	36,5	331062	
290	45	45	50	331065	



Made by MATFER BOURGEAT | 0°c | +230°c

EXOPAN LOAF CAKE TIN

L mm	l mm	H mm	Ref.	Price
180	45	45	331082	



NO BURNT ENDS





EXOPAN LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
142	80	80	70	331071	
162	80	74	90	331072	
180	80	80	100	331073	
200	80	80	115	331074	
250	80	80	145	331075	
300	80	80	175	331076	
400	80	80	250	331077	
500	80	80	320	331078	

With the kind participation of FERRANDI PARIS

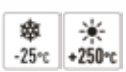


EXOGLASS LOAF CAKE TIN

Softer ends thanks to their rounded shape.

L mm	l mm	H mm	C cl	Ref.	Price
180	45	45	29	345078	
210	55	55	50	345079	





NON-STICK ROUNDED CORNER LOAF CAKE TIN

L mm	l mm	H mm	C cl	Ref.	Price
200	90	70	105	334015	
250	100	70	145	334016	
300	110	79	215	334017	



Made by MATFER BOURGEAT | 0°c | +230°c



Multi-layer PTFE-coated fine steel. Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life. Oven-safe for quick browning. Clean with hot water and degreasing products. Protect from moisture (dishwasher, fridge).

CLEAN DEEP-DRAWN TRAYS APPRECIATED BY SPECIALISTS FOR GOLDEN AND SPONGY PRODUCTS



EXOPAN MADELEINE TRAY

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
360	190	12	70	310730	
358	197	12	80	310731	
395	125	20	42	310732	



EXOPAN MINI-MADELEINE TRAY

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
600	400	40	80	310739	



EXOPAN SHELL TRAY

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
330	180	8	65	310733	



EXOPAN LANGUES DE CHAT TRAY

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
315	120	10	95	310755	

STAINLESS STEEL TRAY, LOCKING BY CLIPPING ON THE TRAY.

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Excellent heat diffusion for even cooking and colouring. Very low heat inertia. Perfect turning out without risk of burns. Quick handling for filling and cooking. Removable moulds for washing. Goes from freezer to oven (-20 to +250°C).



EXOGLASS® STAINLESS STEEL TRAY FOR 15 LOAF CAKES

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
400	300	40	15	90	40	40	347060	



EXOGLASS® STAINLESS STEEL TRAY FOR 15 KOUGLOF CAKES

Sheet			Mould			
L mm	l mm	H mm	Nbr	Ø mm	Ref.	Price
600	400	60	15	95	347638	



EXOGLASS® CANNELÉ TRAY

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
400	300	35	30	35	35	347415	
400	300	45	25	45	45	347416	
400	300	55	16	55	55	347417	

Flexible and non-stick molds with very precise shapes

The cavities are easy to turn out and perfectly adopt the mould"s shapes.
The mould is very durable.
Shapes are precise.
The mould is particularly suitable for freezing.
Full silicone 100% platinum.



NEW

MINI-KOUGLOF CAKE MOULD

Sheet			Mould			Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm		
600	400	55	24	54	80	339102	



CHIC

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
600	400	34	24	70	70	34	339103	



MINI-CUBE

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
600	400	20	96	30	30	20	339110	



DIAMOND

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
600	400	40	24	74	74	40	339106	



CYLINDER

Sheet			Mould		Ref.	Price
L mm	l mm	H mm	Nbr	H mm		
600	400	40	24	40	339114	



3D SPHERE

Sheet			Mould			Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm		
600	400	45	8	45	45	339210	

Perforated sheet for easy calibration and arrangement of dough





ROUND BUN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	16	11	16	125	337026	

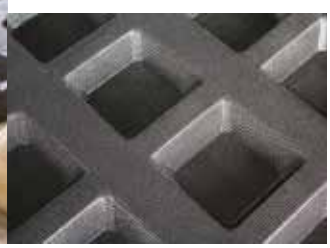




BUN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	20	15	20	102	337029	





SQUARE BUN

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
600	400	28	15	93	93	28	337030	





MINI-CHOUX

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	5	59	55	30	337000	
600	400	15	28	15	67	337001	

Made of aerated glass yarn knit that offers a unique non-stick grip and flexibility to the plate.

Optimised air circulation for crispness and homogeneous colouring.

Extraordinary durability: over 2,000 uses for each plate.

Easy to clean (just wipe with a sponge and then dry in the oven at 100 °C for 10 minutes).

Ideal for baking bread in various shapes.

EXCEPTIONAL CRISPINESS





ECLAIR

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
600	400	25	18	125	25	25	337002	





PARIS-BREST

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	15	24	15	80	337004	

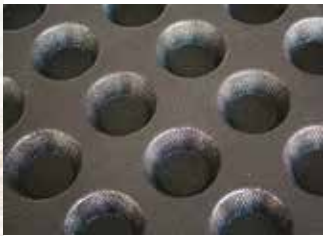




SANDWICH

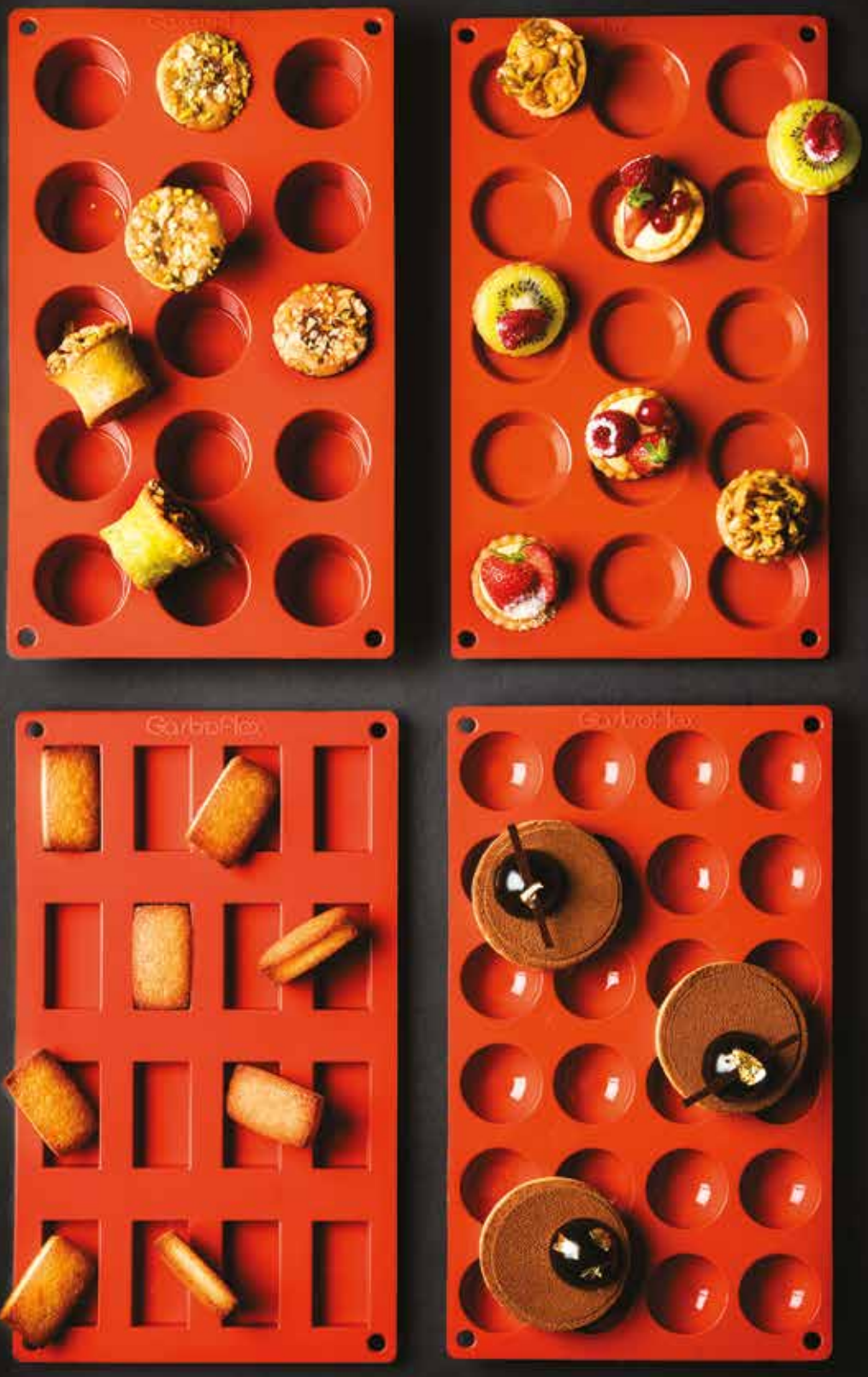
Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
600	400	35	8	240	70	35	337102	





TARTLET TIN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
600	400	10	60	10	42	337010	
600	400	15	48	15	48	337011	
600	400	20	40	20	58	337012	
600	400	20	24	20	77	337013	
600	400	25	15	25	96	337014	



Perfect turning out without greasing

HEAT-RESISTANT



Pure injected food-grade silicone.

Non-stick material resistant to distortion due to heat.

Flexible material for delicate and quick turning out.

Can be used from freezer to oven.

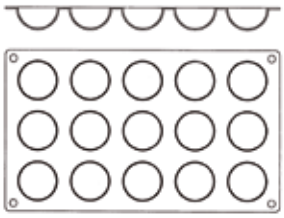
Dishwasher safe in a wash cycle at 90°C.

Easy washing, drying, and storage thanks to the holes at each end of the mould.

Recommended for use with a perforated plate ensuring good distribution of heat and cold from below.

Delivered inindividual box.

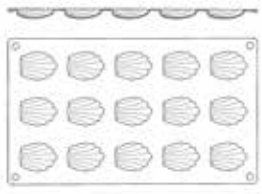




SPHERE HALF

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	15	24	32	30	257902	
300	176	21	15	20	43	257901	
300	176	40	5	42	80	257903	
300	176	35	6	35	70	257904	

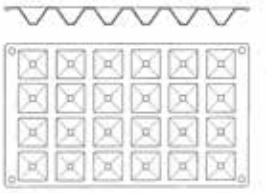




MADELEINE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
300	176	10	15	44	34	10	257912	
300	176	8	9	68	38	8	257917	

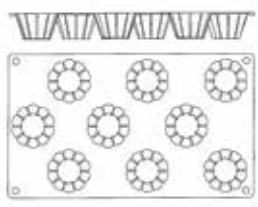




PYRAMID

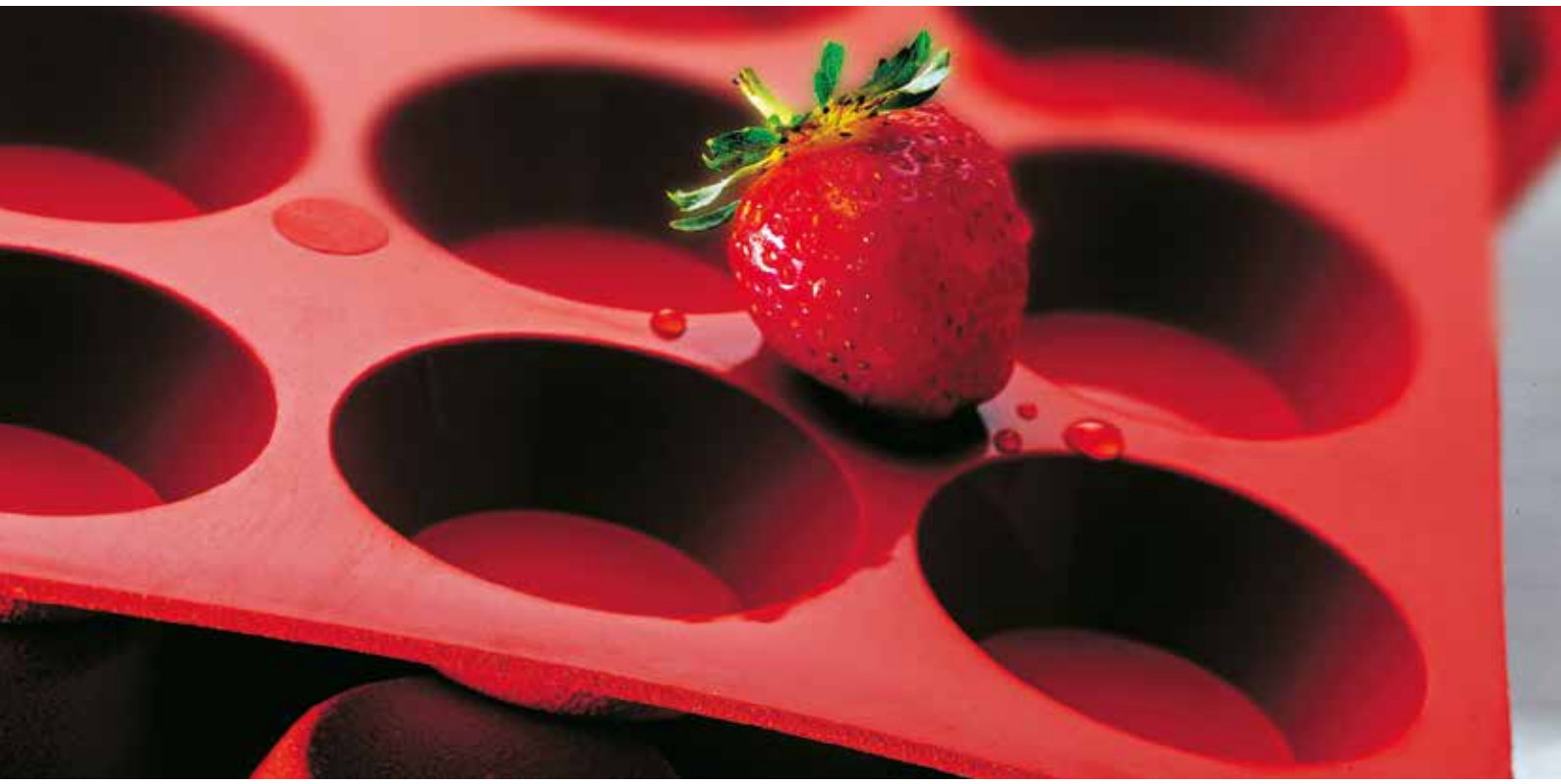
Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
300	176	20	24	35	35	20	257920	
300	176	40	6	70	70	40	257921	



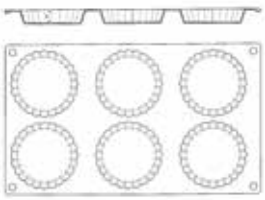


MINI-BRIOCHE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	30	9	30	52	257905	



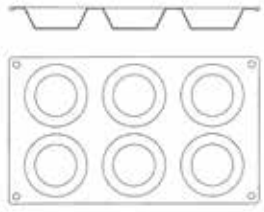




FLUTED TARTLET TIN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	18	6	18	75	257926	

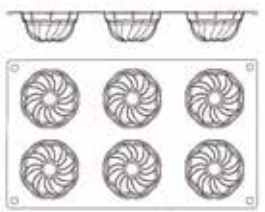




TARTE TATIN PAN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	25	6	25	75	257930	

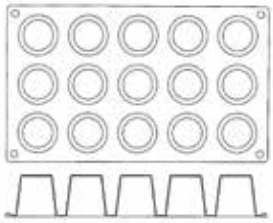




MINI-KOUGLOF CAKE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	36	6	36	72	257931	

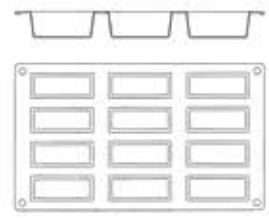




ROUND DARIOLE MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	45	15	45	45	257940	

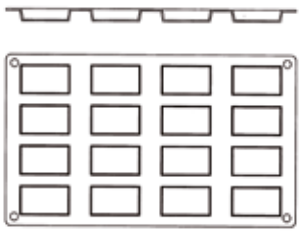




MINI-LOAF CAKE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref.	Price
300	176	30	12	75	30	30	75	257985	

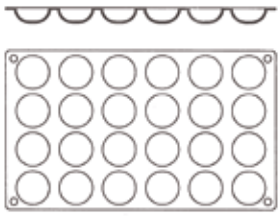




FINANCIER

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
300	176	11	16	49	26	11	257907	

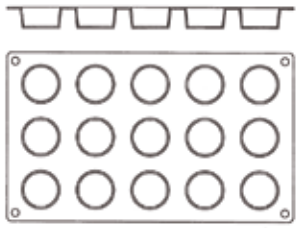




ROUND PETITS FOURS

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	15	24	15	37	257913	

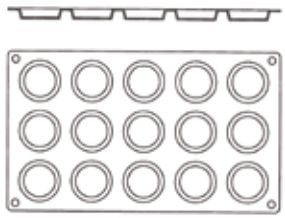




ROUND PETITS FOURS

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	20	15	20	40	257916	

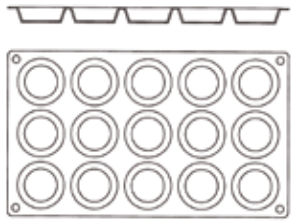




MINI-TARTLET

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	10	15	10	45	257922	

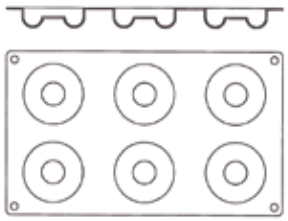




TARTLET TIN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	15	15	15	50	257925	

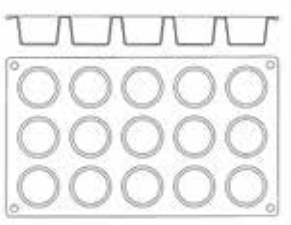




SAVARIN MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	20	6	20	65	257928	



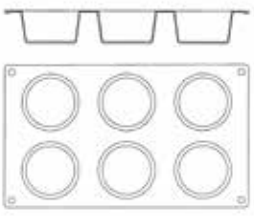


MINI-MUFFIN MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	30	15	30	45	257914	



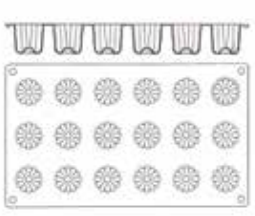




MUFFIN

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	38	6	38	70	257915	





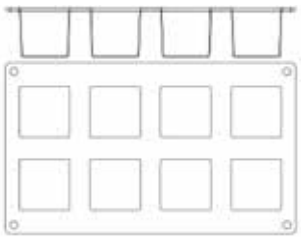
MINI BORDEAUX CANNELÉ MOULD

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	35	18	35	35	257990	

Gastroflex



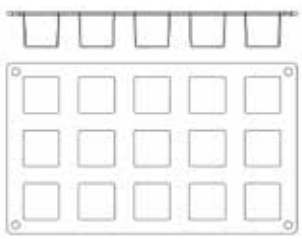




CUBE

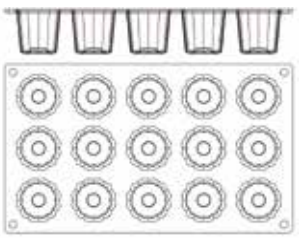
Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
300	176	50	8	50	50	50	257906	





MINI-CUBE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
300	176	35	15	35	35	35	257908	







BORDEAUX CANNELÉ

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
300	176	45	15	45	45	257991	



Production and rapid turn out of individual cakes

Polystyrene.

Compatible with negative cold rooms and freezers.

Contains a support plate and 7 strips of 5 or 4 identical moulds.

Quick assembly of individual cakes.

Can be used with a cake ejector for quick cake turning out.

55-75 g capacity depending on product model and density.



MULTI-MOULD TRAY, 35 CAVITIES

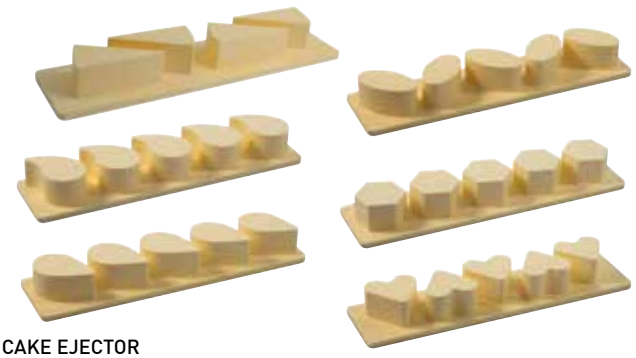
	Sheet			Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref.	Price
rond	600	400	40	35			40	65	350011	
ovale	600	400	40	35	85	50	40		350012	
triangle	600	400	40	28	111	60	40		350014	
coeur	600	400	40	35	75	70	40		350017	
larme	600	400	40	35	90	58	40		350018	
virgule	600	400	40	35	90	58	40		350019	



MULTI-MOULD CUTTER

To cut cake bases to size. Polymer cutter.

Type	L mm	l mm	H mm	Ref.	Price
oval	85	50	35	350102	
hexagon	63	63	35	350103	
heart	75	70	35	350107	
teardrop	90	58	35	350108	
comma	90	58	35	350109	
small oval	50	30	35	350112	
small teardrop	50	35	35	350118	



CAKE EJECTOR

Allows you to turn out 5 cakes simultaneously without damaging them.

	Sheet			Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref.	Price
rond	400	100	40	5			40	64	350021	
ovale	400	100	40	5	83	47	40		350022	
hexagone	400	100	40	5	61	61	40		350023	
coeur	400	100	40	5	73	68	40		350027	
larme	400	100	40	5	88	57	40		350028	
virgule	400	100	40	5	90	58	40		350029	
triangle	400	100	40	4			40		350030	





96-CAVITY TRAY

	Sheet			Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref.	Price
mini rond	600	400	25	96			25	40	350051	
mini ovale	600	400	25	96	50	30	25		350052	
mini carré	600	400	25	96	35	35	25		350055	
mini larme	600	400	25	96	50	35	25		350058	



MINI-CAKE EJECTOR

Allows you to turn out 16 mini-cakes simultaneously without damaging them.

	Sheet			Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref.	Price
mini rond	400	100	25	16			25	40	350061	
mini ovale	400	100	25	16	50	30	25		350062	
mini carré	400	100	25	16	35	35	25		350065	
mini larme	400	100	25	16	50	35	25		350068	



BAKING TRAY ONLY FOR MULTI-MOULDS

Multi-mould support plate.

L mm	l mm	H mm	Ref.	Price
260	400	20	350200	
300	400	20	350201	
600	400	20	350202	



NEW

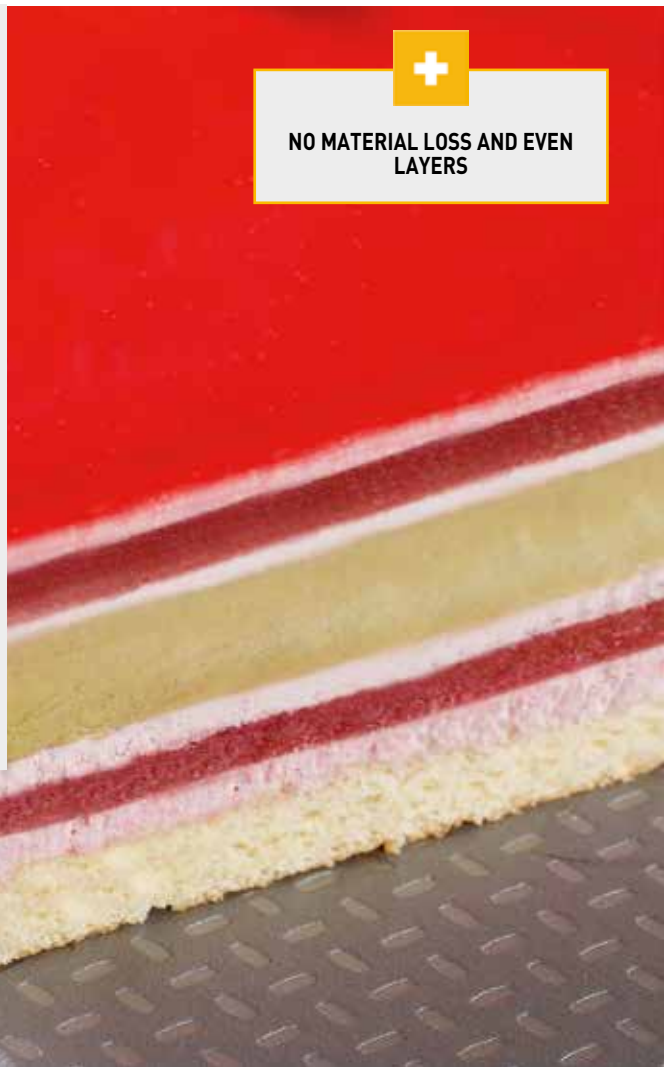
EXOPAN TRAY TO MAKE SPOONS

L mm	l mm	H mm	Ref.	Price
570	174	61	153203	

Flexipan with edges specifically for desserts

**Flexibility, support and non-stick.
Easy to turn out without prior greasing.**

- Productivity gain by limiting product losses when assembling desserts (shape adapted to stainless steel frames).
- Allows you to very quickly spread or pour all types of preparations: fruit jellies, ganaches, coulis, crème brûlées.
- Ensures constant thickness for even layers.
- 2,000 to 3,000 bakes per mould depending on the article.



RECOMMENDATIONS:

USE PREFERABLY ON PERFORATED ALUMINIUM SHEETS FOR BAKING ON FLEXIPAN® ENTREMETS.













FLEXIPAN CAKE FRAMES

L mm	l mm	H mm	Ref.	Price
555	360	10	321200	
555	360	20	321201	
475	275	13	321202	
335	335	16	321205	
535	335	50	321206	



FLEXIPAN CAKE FRAME

L mm	l mm	H mm	Ref.	Price
550	355	45	371013	
476	275	45	371014	

Découvrez la démo



Advantages of the Flexipan system: flexibility, support and non-stick.

Compatible with all types of oven.

2,000 to 3,000 bakes per mould depending on the article.

Easy to clean (soak in hot water after use).

Glass knit shape covered with several layers of silicone.

Easy to turn out without prior greasing.

The thinness of the mould material ensures homogeneous cooking.

- **DO NOT BEND OR CUT THE FLEXIPAN®**
- **FILL ALL IMPRINTS WHEN COOKING.**
- **REMOVE FROM MOULDS AS SOON AS TAKEN OUT OF OVEN.**
- **WASH REGULARLY WITH A GREASE-REMOVAL DETERGENT.**
- **STORE UPSIDE DOWN ON GRILLS, STACKABLE WITH 6 PLATES MAXIMUM.**







TART TAMPER

Special tool for darkening plain tarts with a diameter of 4-5 cm, and trays with a length of 6.5 cm, Flexipan, Exopan or Exal. White polyethylene.

	Ref.	Price
	140102	





MINI-QUICHE/TARTLET

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	10	60	10	42	EFP 01413	336007	
600	400	15	48	15	48	EFP 01600	336008	





MINI-CYLINDER

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	20	54	20	38	FP 01129	336027	
600	400	10	54	10	38	FP 02435	336040	





DISC

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	8	96	8	28	FP 01097	336033	





FOOD CONTAINER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	15	30	106	45	15	FP 01033	336086	
600	400	11	48	66	27	11	FP 01982	336112	





OCTAGON

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	12	40	43	40	26	FP 01560	336110	





MINI-FINANCIER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	11	84	50	26	11	EFP 01117	336009	





TRIANGLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	10	80	48	41	10	FP 01985	336108	





LOZENGE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	10	70	60	35	10	FP 01984	336109	





HEXAGON

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	12	60	45	40	12	FP 01076	336111	



STRAIGHT BITE-SIZE MINI-LOAF CAKE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	18	56	50	25	18	FP 01317	336114	





SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	12	60	45	45	12	FP 01106	336148	





CHOCOLATE MINI-INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	12	120	45	15	12	FP1149	336175	





TARTE TATIN OR QUICHE PAN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	35	12	35	100	FP 01777	336049	
600	400	40	12	40	105	FP 01399	336020	
600	400	25	6	25	140	FP 02452	336051	
600	400	24	6	24	150	FP 01758	336052	





SQUARE TARTLET TIN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	15	40	60	60	15	FP 01119	336053	





SQUARE TARTLET TIN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	30	24	70	70	30	FP01497	336152	





SQUARE FLUTED TARTLET TIN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	20	24	78	78	20	FP01171	336054	





DEEP FLARED TARTLET TIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	20	40	20	58	FP 01066	336130	
600	400	25	15	25	96	FP 01674	336132	





FLARED TARTLET TIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	20	24	20	77	FP 01675	336083	





FLUTED MINI-BRIOCHE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	25	24	25	68	FP 01922	336061	
600	400	30	24	30	78	FP 10273	336063	
600	400	37	24	37	81	FP 01282	336016	





MADELEINE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	19	40	78	47	19	FP 01511	336017	





MINI-MADELEINE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	17	56	52	35	17	FP 01121	336046	





ROUND SMOOTH BRIOCHE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	15	24	15	79	FP 03006	336066	





OVAL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	10	48	70	30	10	FP 01070	336068	





LONG BRIOCHE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	18	24	130	48	18	FP 02005	336070	

OVAL OR ASPIC

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	12	64	57	35	12	FP 01077	336074	
600	400	20	50	51	31	20	EFP 02267	336011	
600	400	25	30	70	50	25	FP 04270	336075	
600	400	30	30	70	50	30	FP 01270	336025	
600	400	30	20	85	60	30	FP 01776	336076	
600	400	25	24	96	45	25	FP 02206	336078	







LONG BRIOCHE MOULD



Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	28	20	113	81	28	FP 01271	336137	



EGG HALF



Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	20	56	55	35	20	FP 1256	336072	



TARTLET PASTRY BASE MOULD



Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	20	24	20	80	FP 01057	336084	



INDENTED OVAL



Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	30	24	85	61	30	FP 01554	336127	



SAVARIN EGG HALF



Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	31	25	95	60	31	FP01156	336190	



ROUND SAVARIN MOULD



Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	12	60	12	41	FP 01586	336014	
600	400	23	24	23	72	FP 01476	336015	
600	400	20	35	20	65	FP 01339	336021	





OVAL SAVARIN MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	12	60	40	30	12	FP 01080	336123	
600	400	25	24	80	60	25	FP 01054	336124	
600	400	22	30	70	50	22	FP 01116	336125	





SQUARE SAVARIN MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	17	60	37	37	17	FP 01113	336133	
600	400	24	35	56	56	24	FP 01105	336134	
600	400	30	24	70	70	30	FP 01102	336135	





VOLCAN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	35	18	35	70	FP 01159	336094	





MINI-VOLCANO

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	20	54	20	42	fp01259	336095	





INVERTED SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	16	45	16	26	FP 21977	336150	





POMPONETTE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	17	96	17	36	EFP 01416	336004	





FLORENTINE OR QUICHE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	13	40	13	59	FP 00115	336018	
600	400	8	15	8	91	FP 01299	336038	
600	400	20	15	20	102	FP 00112	336024	





ROUND CAVITY

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	16	11	16	125	FP 00107	336026	
600	400	12	6	12	147	FP 00122	336030	
600	400	15	6	15	150	FP 01548	336031	
600	400	12	6	12	166	FP 00118	336032	
600	400	12	6	12	186	FP 00123	336022	





ROUNDED BUD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	30	24	30	66	FP01331	336042	





DARIOLE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	55	15	55	65	FP 01098	336160	





SPHERE HALF, SPIRAL

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	37	24	37	64	FP 01888	336219	





SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	16	96	16	26	FP 01977	336151	
600	400	18	70	18	43	EFP 02265	336001	
600	400	21	48	21	70	EFP 01489	336002	
600	400	31	28	31	58	FP 01896	336056	
600	400	40	24	40	40	EFP 01268	336003	
600	400	40	24	40	80	FP 01593	336057	





MUFFIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	40	24	40	73	FP 03051	336019	
600	400	29	40	29	51	FP 01031	336023	
600	400	36	24	36	79	FP 00915	336045	





CYLINDER

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	20	48	20	40	EFP 02266	336005	
600	400	25	24	25	63	FP 02269	336041	
600	400	35	24	35	63	EFP 01269	336006	
600	400	30	15	30	82	FP 01897	336043	





COOKIE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	10	24	10	78	FP 01441	336048	





MINI-QUICHE/TARTLET

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	15	40	15	46	FP 01082	336064	





LOAF CAKE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	30	24	80	30	30	FP 01532	336101	
600	400	25	25	89	46	25	FP 04394	336103	





RIBBED LOAF CAKE TIN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	25	16	110	60	25	FP 01081	336102	





LOAF CAKE TIN WITH GROOVE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	25	24	120	40	25	FP1148	336105	





LONG LOAF CAKE TIN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	25	24	120	40	25	FP1145	336106	





INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	30	18	102	58	30	FP 01092	336113	





RIBBED INGOT

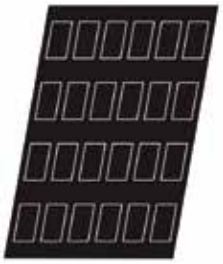
Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	25	24	100	40	25	FP01158	336107	





FLUTED INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	25	24	106	46	25	FP01187	336154	





FINANCIER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	14	24	86	46	14	EFP 01264	336010	





PYRAMID

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	23	54	35	35	23	FP 01562	336012	
600	400	41	24	71	71	41	FP 01585	336013	
600	400	35	35	50	50	35	FP 01882	336120	





MINI-SQUARE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	17	60	37	37	17	FP1128	336058	
600	400	24	35	56	56	24	FP1133	336059	





MINI-YULE LOG

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	30	24	95	40	30	FP 01039	336126	
600	400	39	8	339	40	39	FP 01454	336029	



LADY FINGER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	10	45	109	24	24	FP 01130	336128	





ONDINE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	29	24	79	49	29	FP 01775	336155	





CYLINDER HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	15	48	85	17	15	FP1146	336170	





INSERT, 2 SHELVES

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	28	6	28	160	EFP 01181	336191	

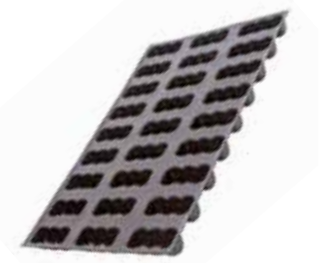




INDENTED ROUND

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	24	24	75	24	24	fp1357	336176	





MINI-CATERPILLAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	36	27	100	40	36	FP1294	336198	





DAISY

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	27	24	27	70	FP 01996	336115	





HEXAGON

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	25	20	25	80	EFP 01180	336144	





FOOD COVER DOME

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	27	15	102	92	27	FP01182	336161	





SNOWMAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	12	24	70	65	12	EFP 01173	336189	





SMALL SAINT-HONORÉ

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	20	35	20	54	FP01289	336803	
600	400	20	18	20	80	EFP01189	336802	





SAINT-HONORÉ

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	26	6	26	150	EFP 01179	336801	





FLOWER

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	26	24	26	64	FP 01792	336060	
600	400	20	24	20	78	FP 01055	336116	





MINI-SAPPHIRE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	24	54	40	40	24	FP 01126	336065	





SAPPHIRE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	35	24	70	70	35	FP 01124	336069	



SAVARIN SAPPHIRE MOULD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	32	24	70	70	32	FP1160	336071	







MINI-ONDULO

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	20	50	50	35	20	FP1190	336199	





CONE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	40	40	40	50	FP 01103	336035	
600	400	60	20	60	70	FP 01094	336037	
600	400	20	96	20	30	FP 01083	336039	





SAINT JACQUES COCKLE SHELL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	20	24	80	75	20	FP 01067	336142	





MINI-DROPLET

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	20	56	52	32	20	FP1144	336168	





MINI-BOX

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	29	24	50	50	29	FP1366	336185	





SMALL INTERLACING DROPLETS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	35	24	35	59	FP01244	336195	





INTERLACING DROPLETS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	45	15	45	75	FP1344	336196	





SPOON

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	12	36	90	28	12	FP1127	336214	





STAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	15	24	80	65	15	FP 01061	336217	





BAVAROIS

Sheet			Mould							
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	35	18			35	78	FP 01109	336034	
600	400	35	18	78	58	40		FP01169	336093	





BOUFFANT CAP

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
600	400	15	60	15	35	FP 01071	336087	
600	400	35	24	35	62	FP 01079	336088	
600	400	40	18	40	78	FP 01059	336090	

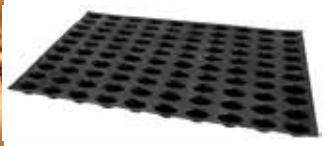




QUENELLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	20	72	42	26	20	FP 01072	336121	
600	400	25	42	60	40	25	FP 01052	336122	





MINI-QUENELLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	17	100	42	22	17	FP1150	336182	





TEDDY BEAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	20	18	90	55	20	FP 01056	336129	





BEAR CUB

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	18	32	66	37	18	FP 01976	336149	





MINI-HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	16	70	41	38	16	FP1136	336079	





HIGH HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	35	20	66	62	35	FP 01340	336028	





LOW HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	25	20	66	62	25	FP 03340	336081	





HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	35	20	75	65	35	P 01073	336082	





INTERLACING HEARTS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
600	400	35	8	120	113	35	FP 01096	336091	





DOMED MUFFIN MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
530	325	43	15	43	70	EFP 01178	336044	





QUENELLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
530	325	27	43	67	36	27	FP1152	336181	
530	325	35	32	84	44	35	FP1154	336180	





BOX

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
530	325	35	15	65	65	35	EFP 01166	336184	





MUFFIN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
530	325	29	28	29	51	FP05031	336523	





MINI-SAVARIN CAKE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
530	325	17	45	37	37	17	FP05113	336633	





SPHERE HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref. Supp..	Ref.	Price
530	325	11	104	11	23	FP5242	336500	
530	325	21	35	21	42	FP05489	336502	
530	325	40	15	40	70	FP05268	336503	





MADELEINE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
530	325	19	27	78	47	19	FP05511	336517	





MINI-MADELEINE MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	Ref. Supp..	Ref.	Price
530	325	19	42	52	35	FP05121	336546	





INGOT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
530	325	30	16	102	58	30	FP05145	336606	



CYLINDER HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref. Supp..	Ref.	Price
530	325	15	42	85	17	15	FP05146	336670	



MADE IN FRANCE

Stainless steel. With reinforcement belt. (sauf 153065 et 153079)

Suitable for cutting cake intended to be used as a base for individual cakes moulded in Flexipans.



BOUFFANT CAP

Ø mm	Compatible	Ref.	Price
58	For Flexipan mould 336088.	153039	
80	For Flexipan mould 336090.	153040	



SAPPHIRE

L mm	Compatible	Ref.	Price
67	For Flexipan mould 336069.	153044	
37	For Flexipan mould 336065.	153065	



INTERLACING HEARTS

L mm	l mm	Compatible	Ref.	Price
120	113	For Flexipan mould 336091.	153045	



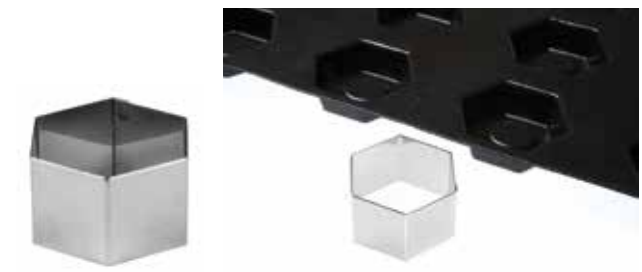
LOAF CAKE / INGOT

L mm	l mm	Compatible	Ref.	Price
95	40	For Flexipan moulds 336126/336434.	153046	



HEART

L mm	l mm	Compatible	Ref.	Price
75	65	For Flexipan mould 336082.	153047	
38	35	For Flexipan mould 336079.	153079	



HEXAGON

L mm	l mm	Compatible	Ref.	Price
72	72	For Flexipan mould 336144.	153048	



SQUARE SAVARIN MOULD

L mm	l mm	Compatible	Ref.	Price
70	70	For Flexipan mould 336135.	153052	

CUTTERS FOR FLEXIPAN SILICON MOULDS





SQUARE SAVARIN MOULD

L mm	l mm	Compatible	Ref.	Price
58	58	For Flexipan mould 336134.	153136	

LOAF CAKE / INGOT

L mm	l mm	Compatible	Ref.	Price
116	36	For Flexipan moulds 336106/336415/336105/336416.	153105	







EGG

L mm	l mm	Compatible	Ref.	Price
100	65	For Flexipan mould 336190.	153190	

MINI-CATERPILLAR

L mm	l mm	Compatible	Ref.	Price
100	40	For Flexipan mould 336198.	153198	

MOULD ACCESSORIES



SPRAY FOR TURNING OUT

Food spray (non-GMO and non-ionised vegetable oil for easy turning out from the mould). Does not transfer taste or smell to your food. Suitable for cakes or pastries.

C cl	Ref.	Price
60	322007	



BAKING BEADS

For even and perfect blind baking of tart shells. Use a sheet of paper between the dough and the stones to prevent them from sticking to the dough. Unsuitable for direct food contact.

Type	Weight g	Ref.	Price
aluminium	1000	340001	
ceramic	1000	340002	



Step by step



1 | Place the stainless steel sheet on a flat surface and position the first chosen frame.



2 | Fill the first frame placed on the special sheet with the chosen filling.



3 | Smoothen with a rule.
Cool to harden based on the filling used.



4 | Then place the second frame on the first, use another filling and smoothen.



5 | Proceed in the same way for the third filling.
Freeze the whole set with the sheet if required.



6 | Turn out by removing the frames one by one.
(do not heat with a torch but use a blow air gun instead).

Thus entremets that are ready to cut can be easily made, with successive layers that are uniform providing a beautiful effect and reducing the assembly time.
Layers of biscuits can also be inserted between the fillings.



SIMPLE, CONSISTENT, TIME-SAVING

Quick and easy assembly of trays of desserts in perfectly even layers

Allows you to stack desserts of variable height (20 to 45 mm).

Special corner notches allow for quick and easy stacking.

The support plate is in stainless steel and the various frames in aluminium.



STACKABLE FRAMES

Type	L mm	l mm	H mm	Ref.	Price
set 3 frames + tray	400	300	45	370102	
extra frame (yellow)	400	300	10	370112	
extra frame (red)	400	300	15	370113	
extra frame (black)	400	300	20	370114	
extra plate	400	300		370115	





STACKABLE FRAMES

Type	L mm	l mm	H mm	Ref.	Price
set 3 frames + tray	600	400	45	370100	
extra frame (yellow)	600	400	10	370107	
extra frame (red)	600	400	15	370108	
extra frame (black)	600	400	20	370109	
extra plate	600	400		370110	

STACKABLE FRAMES FOR GUITAR

Type	L mm	l mm	H mm	Ref.	Price
set	350	350	45	370105	
extra frame (yellow)	350	350	10	370141	
extra frame (red)	350	350	15	370142	
extra frame (black)	350	350	20	370143	
extra plate	350	350		370145	



MONOBLOC CONSTRUCTION = PERFECT HYGIENE

Perfect cooking and browning for easy turning out

Exoglass® composite material.

Monobloc mould, non-stick without welding or rolled rim, non-deformable.

Excellent heat diffusion for even cooking and colouring.

Very low heat inertia. Perfect turning out without risk of burns.

Rounded rim for classic sinking or straight for flush sinking.





EXOGLASS® TART FRAME

Type	H mm	Ø mm	Ref.	Price
pack of 6	17	60	346701	
pack of 6	17	65	346702	
pack of 6	17	70	346703	
pack of 6	17	75	346704	
pack of 6	19	80	346705	
pack of 6	19	85	346706	
pack of 6	19	90	346707	
pack of 6	20	100	346708	
unit	22	120	346709	
unit	25	160	346711	
unit	25	180	346712	
unit	25	200	346713	
unit	25	220	346714	
unit	25	240	346715	
unit	25	260	346716	
unit	25	280	346717	





STAINLESS STEEL TART FRAME

Stainless steel. Both rims are rolled for improved stability. Perfect heat distribution. Preservation of flavours. Durable.

Type	H mm	Ø mm	Ref.	Price
pack of 6	16	60	371701	
pack of 6	16	65	371702	
pack of 6	16	70	371703	
pack of 6	27	70	371630	
pack of 6	16	75	371704	
pack of 6	16	80	371705	
pack of 6	27	80	371632	
pack of 6	16	85	371706	
pack of 6	16	90	371707	
pack of 6	20	100	371708	
unit	27	100	371634	
unit	20	120	371609	
unit	20	140	371610	
unit	27	140	371636	
unit	20	160	371611	
unit	20	180	371612	
unit	27	180	371638	
unit	20	200	371613	
unit	20	220	371614	
unit	27	220	371640	
unit	20	240	371615	
unit	20	260	371616	
unit	27	260	371642	
unit	20	280	371617	
unit	20	300	371618	
unit	27	300	371644	
unit	20	320	371619	
unit	20	340	371620	





MOZAÏK OBLONG TART TIN

Premium stainless steel. Perfect heat distribution. Preservation of flavours.

L mm	l mm	H mm	Ref.	Price
200	90	25	371330	
240	90	25	371334	
280	90	25	371338	





SQUARE STAINLESS STEEL CAKE FRAME

Stainless steel. Perfect heat distribution. Durable. Durable.

Type	L mm	l mm	H mm	Ref.	Price
square	150	150	20	371124	
square	180	180	20	371126	
square	210	210	20	371128	
cutter	192	192	40	371224	
cutter	252	252	40	371228	



Combination of individual tarts in geometric shapes





MOZAÏK TRIANGLE

Mozaik stainless steel triangle tart frame and cutter.

Type	L mm	l mm	H mm	Ref.	Price
pack of 8 triangles	120	98	20	371142	
cutter				371242	

Step by step



1 Quick slicing and even thickness thanks to the cutter.



2 Put the portion in its triangle and easily cut off the excess. All you have left to do is decorate!





MOZAÏK TRIANGLE DECORATION CUTTER

For cutting triangular pie decorations.

L mm	l mm	H mm	Ref.	Price
117	90	40	371243	



Stainless steel.

Durable.



MOZAÏK FINGER RECTANGULAR TIN

Suitable for your rectangular Mozaïk finger tartlet frames.

L mm	l mm	H mm	Ref.	Price
120	40	20	371153	
164	78	35	371253	



MOZAÏK FINGER OBLONG TIN

Suitable for your rectangular Mozaïk finger tartlet frames.

L mm	l mm	H mm	Ref.	Price
130	40	20	371152	



MOZAÏK CAKE FRAME

L mm	l mm	H mm	Ref.	Price
240	90	45	371324	
280	90	45	371328	



MOZAÏK SQUARE

Type	L mm	l mm	H mm	Ref.	Price
pack of 4 squares	75	20	20	371121	
pack of 4 squares	90	20	20	371123	
cutter 75 mm	107		75	371221	
cutter 90 mm	130		40	371223	

Made by MATFER BOURGEAT

Stainless steel.

Durable.





STAINLESS STEEL CAKE FRAME

H mm	Ø mm	Th. mm	Ref.	Price
35	110	1	371201	
35	140	1	371202	
35	150	1	371203	
35	160	1	371204	
35	180	1	371205	
35	200	1	371206	
35	220	1,2	371207	
35	240	1,2	371208	
35	260	1,2	371209	
35	280	1,5	371210	
35	300	1,5	371211	



OVAL CAKE FRAME

L mm	l mm	H mm	Ref.	Price
190	120	35	372802	
210	140	35	372803	
230	160	35	372804	
250	180	35	372805	



HEAVY DUTY RECTANGULAR FLAN FRAME

L mm	l mm	H mm	Th. mm	Ref.	Price
370	110	25	2	371843	
570	110	25	2	371844	



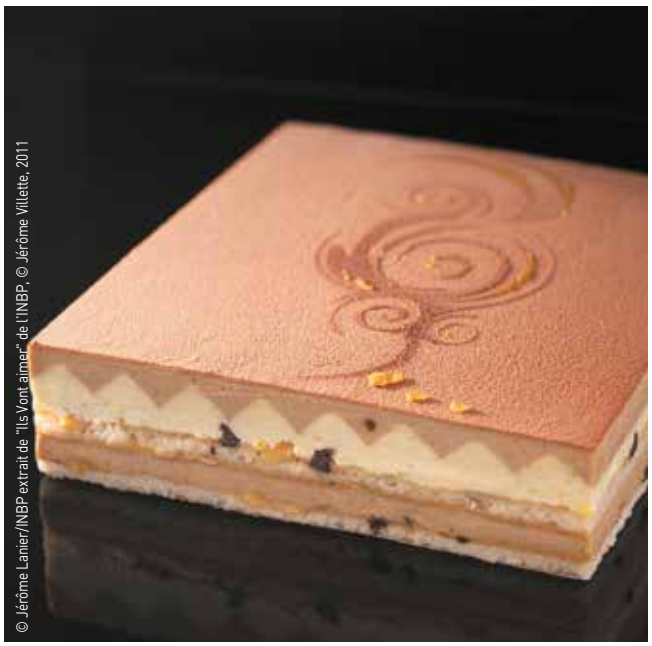
ADJUSTABLE CAKE FRAME

Continuous variation of the diameter from 180 to 360 mm.

H mm	Ø mm	Ref.	Price
45	360	371420	

Stainless steel.

Durable.

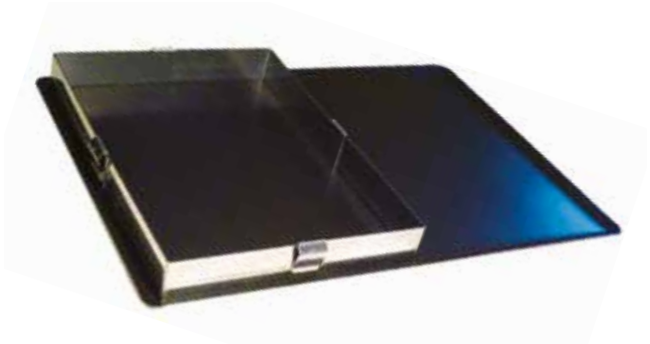






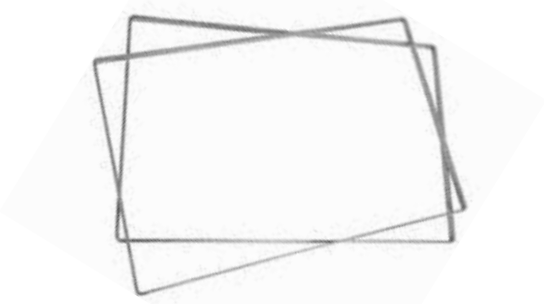
SQUARE CAKE FRAME

L mm	l mm	H mm	Ref.	Price
120	120	35	371102	
170	170	35	371105	
225	225	35	371106	
275	275	35	371108	
330	330	35	371110	
380	380	35	371112	



ADJUSTABLE CAKE FRAME

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
21-40 cm	400	215	75	2	371424	
30-56 cm	560	360	45	2	371421	
20-36 cm	360	270	45	2	371422	
16-30 cm	300	300	50	2	371423	



CAKE FRAME FOR CHARLOTTES

L mm	l mm	Th. mm	Ref.	Price
575	385	15	421711	



HEAVY DUTY RECTANGULAR CAKE FRAME

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
for tray 400x300 mm	375	275	35	2	371023	
for tray GN1/1	496	290	35	2	371008	
for tray 600x400 mm	565	365	25	2	371001	
for tray 600x400 mm	565	365	35	2	371003	

A complete range in high-quality Matfer stainless steel



Stainless steel.

Durable.



HEART-SHAPED CAKE FRAME

L mm	l mm	H mm	Ref.	Price
100	100	35	371817	
120	120	35	371819	
160	160	35	371821	
180	180	35	371822	
200	200	35	371823	
220	220	35	371824	



TEARDROP CAKE FRAME

L mm	l mm	H mm	Ref.	Price
200	120	40	372402	
260	160	40	372406	





ROUNDED HEART CAKE FRAME

L mm	l mm	H mm	Ref.	Price
230	190	45	372209	

Made by MATFER BOURGEAT

Stainless steel.

Durable.



CRESCENT

Stainless steel shapes are used to mould desserts, while cutters are used to produce the appropriate bases.

Type	L mm	l mm	H mm	Ref.	Price
pack of 6 crescents	94	73	20	375301	
pack of 4 crescents	108	84	20	375303	
croissant, sold individually	212	165	45	375306	
cutter	125	97		153301	
cutter	135	106		153303	
cutter	228	178		153306	



NEW



"BLACK CURRENT" CAKE FRAME

Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Th. mm	Ref.	Price
50	180	0,8	153207	

NEW



TRAFFIC LIGHT CAKE CUTTER

Designed to make recipes from the Grand Livre de la Viennoiserie.

L mm	l mm	H mm	Th. mm	Ref.	Price
130	71	30	0,8	153202	

NEW



CRESCENT CAKE FRAME

Designed to make recipes from the Grand Livre de la Viennoiserie.

L mm	l mm	H mm	Th. mm	Ref.	Price
110	40	40	0,8	153208	

NEW



OBLONG FRAME

Designed to make recipes from the Grand Livre de la Viennoiserie.

L mm	l mm	H mm	Th. mm	Ref.	Price
145	45	40	0,8	153210	

Stainless steel.

Durable.



HEAVY DUTY RECTANGULAR CAKE FRAME

Type	L mm	l mm	H mm	Th. mm	Ref.	Price
for tray 400x300 mm	375	275	45	2	371025	
for tray GN 1/1	496	290	45	2	371009	
for tray 600x400 mm	565	365	45	2	371005	



ROUNDED TRIANGLE CAKE FRAME

L mm	H mm	Ref.	Price
190	40	373003	



RECTANGULAR MOUSSE FRAME

L mm	l mm	H mm	Th. mm	Ref.	Price
370	90	40	2	371017	
560	90	40	2	371015	
570	95	45	2	371016	



OCTAGON CAKE FRAME

L mm	l mm	H mm	Ref.	Price
180	180	40	372420	
240	240	40	372423	



HEXAGON CAKE FRAME

The width is given between 2 diametrically opposed angles.

l mm	H mm	Ref.	Price
180	45	372203	
220	45	372205	

Stainless steel.

Durable.



MOUSSE FRAME

H mm	Ø mm	Th. mm	Ref.	Price
45	100	1	371403	
45	120	1	371404	
45	140	1	371405	
45	160	1	371406	
45	180	1	371407	
45	200	1	371408	
45	220	1,2	371409	
45	240	1,2	371410	
45	260	1,2	371411	
45	280	1,5	371412	



VACHERIN RING

H mm	Ø mm	Th. mm	Ref.	Price
60	100	1,5	402246	
60	120	1	371801	*
60	140	1	371802	*
60	160	1	371803	*
60	180	1	371804	*
60	200	1	371805	*
60	220	1,2	371806	
60	240	1,2	371807	
60	260	1,2	371808	
60	280	1,5	371809	
60	300	1,5	371810	

*Oven safe.



OVAL MOUSSE FRAME

L mm	l mm	H mm	Ref.	Price
190	120	45	372812	
210	140	45	372813	
250	180	45	372815	



SQUARE MOUSSE FRAME

L mm	l mm	H mm	Ref.	Price
130	130	45	371132	
160	160	45	371134	
190	190	45	371136	
210	210	45	371137	
230	230	45	371138	



Stainless steel.

Durable.





PASTRY TAMPER

Can be used to push the cake out of the mould.
Bakelite handle.

Type	Ø mm	Ref.	Price
min. pastry cutter Ø 45 mm	40	376104	
min. pastry cutter Ø 65 mm	60	376106	
min. pastry cutter Ø 85 mm	80	376108	
min. pastry cutter Ø 110 mm	100	376110	
min. pastry cutter Ø 130 mm	120	376112	
min. pastry cutter Ø 150 mm	140	376114	

ROUND NONNETTE FRAME

Type	H mm	Ø mm	Ref.	Price
pack of 4	20	32,5	375309	
pack of 4	30	45	375310	
pack of 4	35	45	375320	
pack of 4	45	45	375340	
pack of 4	30	50	375311	
pack of 4	35	50	375321	
pack of 4	45	50	375341	
pack of 4	50	50	375351	
pack of 4	60	50	375361	
pack of 4	30	55	375312	
pack of 4	40	55	375332	
pack of 4	30	60	375313	
pack of 4	35	60	375323	
pack of 4	45	60	375343	
pack of 4	50	60	375353	
pack of 4	60	60	375363	
pack of 4	30	62	375314	
pack of 4	40	65	375334	
pack of 4	35	70	375325	
pack of 4	60	70	375365	
pack of 4	90	70	371502	
pack of 4	50	75	375356	
pack of 4	35	80	375327	
pack of 4	40	80	375337	

Made by MATFER BOURGEAT



RECTANGULAR NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	61	51	30	376060	
pack of 4	81	41	30	376061	
pack of 4	80	25	25	376062	
unit	110	25	30	376063	
unit	120	40	40	376064	
pack of 4	75	45	45	376065	
unit	164	32	25	376066	



OVAL NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4 rounded	75	45	30	376040	
pack of 4 pointed	88	50	30	376041	



ROUND NONNETTE MOUSSE FRAME

Type	H mm	Ø mm	Th. mm	Ref.	Price
pack of 4	45	70	0,5	375345	
pack of 4	40	75	0,5	375336	
pack of 4	45	80	0,8	375347	



PENTAGON NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	70	40	376045	



OFFSET HEART-SHAPED NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	60	45	372208	





TEARDROP-SHAPED NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	80	50	40	376021	



OVAL NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	40	30	376039	



TRIANGULAR NONNETTE FRAME

Type	L mm	H mm	Ref.	Price
pack of 4	65	40	376078	



HEART-SHAPED NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	70	55	30	376005	
pack of 4	80	70	45	376006	



HEXAGON NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	67	67	30	376015	
pack of 4	70	70	40	376014	



SQUARE NONNETTE FRAME

Type	L mm	l mm	H mm	Ref.	Price
pack of 4	56	56	30	376001	
pack of 4	60	60	45	376003	

Flared shape for easy part ejection



Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable.
Rot-proof, suitable for sterilisation. Very durable edge. Comfortable use thanks to their rounded shape.
Cutters marked for quick identification.



QUICK IDENTIFICATION: DIMENSION NOTED ON CUTTER



ROUND CUTTER

Ø mm	Ref.	Price
30	150151	
35	150152	
40	150153	
45	150154	
50	150155	
55	150156	
60	150157	
65	150158	
70	150159	
75	150160	
80	150161	
85	150162	
90	150163	
95	150164	
100	150165	

ASSORTMENT OF CUTTERS

Type	Ø des découpoirs	Ref.	Price
9 even fluted cutters	Diameter 20-100 mm.	150101	
7 odd fluted cutters	Diameter 35-95 mm.	150102	
8 even plain cutters	Diameter 30-100 mm.	150103	
7 odd plain cutters	Diameter 35-95 mm.	150104	



ROUND FLUTED CUTTER

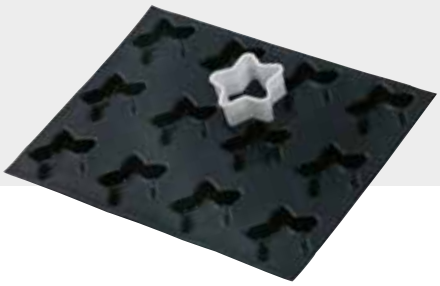
Ø mm	Ref.	Price
20	150110	
30	150111	
35	150112	
40	150113	
45	150114	
50	150115	
55	150116	
60	150117	
65	150118	
70	150119	
75	150120	
80	150121	
85	150122	
90	150123	
95	150124	
100	150125	
110	150126	
120	150127	
130	150128	



STAR-SHAPED CUTTER

Use with Flexipan ref. 336214/336314 or Flexipan Inspiration ref. 337214.

Ø mm	Ref.	Price
74	150217	







SPOON-SHAPED CUTTER

Use with Flexipan ref. 336217.

L mm	l mm	Ref.	Price
95	43	150214	



HEART-SHAPED CUTTER

Use with Flexipan tray ref. 336392.

L mm	l mm	Ref.	Price
47	44	150215	



BOX OF DECORATION CUTTERS S

Includes: 1 heart, 1 diamond, 1 spade, 1 coat of arms, 1 oval, 1 diamond, 1 droplet, 1 lily of the valley, 1 comma, and 1 crescent.

	Ref.	Price
Max. dimensions: 15 mm.	150512	



BOX OF DECORATION CUTTERS L NO. 1

	Ref.	Price
Max. dimensions: 27 mm.	150513	



BOX OF DECORATION CUTTERS L NO. 2

	Ref.	Price
Max. dimensions: 27 mm.	150514	







SQUARE CUTTER

Caractéristiques	L mm	l mm	Ref.	Price
Suitable for Flexipan 336133/336058/336012.	40	40	150241	
Suitable for Flexipan 336059/336120/336134/336184.	55	55	150244	
Suitable for Flexipan 336013/336135/336152/336022.	70	70	150247	



GINGERBREAD CUTTER

L mm	l mm	H mm	Ref.	Price
110	78	35	150216	



OVAL FLUTED CUTTER

L mm	l mm	Ref.	Price
55	31	150206	
70	40	150207	
85	50	150208	
100	60	150209	
115	70	150210	
130	80	150211	



BOX OF 7 OVAL FLUTED CUTTERS

Caractéristiques	Ref.	Price
Diameter 40-130 mm.	150201	

MADE IN FRANCE

High-quality Matfer stainless steel cutters



BOX OF 7 OVAL CUTTERS

	Ref.	Price
Lengths: 40, 55, 70, 85, 100, 115, and 130 mm.	150225	



OVAL FLUTED CUTTER

L mm	Ref.	Price
160	150220	



OVAL FLUTED CUTTER WITH HANDLE

Ø mm	Ref.	Price
130	150230	
140	150231	
150	150232	



BOX OF 12 VOL-AU-VENT CUTTERS

	Ref.	Price
Numbered from 1 to 12.	154001	



OVAL CUTTER

L mm	l mm	Ref.	Price
85	30	150310	



SQUARE FLUTED CUTTER

L mm	l mm	Ref.	Price
80	80	150312	



FISH-SHAPED TOAST CUTTER

L mm	l mm	Ref.	Price
75	30	150403	

ROUND CUTTER WITH HANDLE

Ø mm	Ref.	Price
120	154054	
130	154055	
180	154060	
220	154062	
240	154063	
280	154065	





PEAR-SHAPED CUTTER

L mm	l mm	Ref.	Price
140	95	150426	



APPLE-SHAPED CUTTER

L mm	l mm	Ref.	Price
120	110	150427	



ROUND FLUTED BOUCHÉE/VOL AU VENT CUTTER

Ø mm	Ref.	Price
90	153005	





Cut



Fold up and cook

OR



Or return and cook



BRIOCHE CROWN CUTTER

Stainless steel brioche crown cutter. Designed for the fast and regular production of brioche crowns. With handle, allows you to split the dough in the central part and fold it around the perimeter to form a regular brioche. Suitable for making 350 g dough pieces rolled out in a rolling pin, diameter 18 cm (Use the plain cutter code 154060).

H mm	Ø mm	Ref.	Price
77	110	154025	



DOUBLE SQUARE CUTTER

Stainless steel double square fluted cutter. Double-sided square. Suitable for square or seafood bites.

Ttype	L mm	l mm	Ref.	Price
without handle	85	85	153008	
with handle	110	110	153009	



TURNOVER CUTTER WITH HANDLE

Stainless steel apple turnover cutter. Bevelled edge.

L mm	l mm	Ref.	Price
170	125	153006	



MADE IN FRANCE

DOUBLE ST. JACQUES COCKLE-SHAPED CUTTER

Stainless steel Saint Jacques cockle shaped double cutter. Very effective bevelled edge. Allows you to make vol-au-vents to fill.

L mm	l mm	Ref.	Price
125	120	153014	



MADE IN FRANCE

SINGLE ST. JACQUES COCKLE-SHAPED CUTTER

Stainless steel Saint Jacques cockle shaped cutter. Very effective bevelled edge.

L mm	l mm	Ref.	Price
125	120	153012	



MADE IN FRANCE

DOUBLE HEXAGON CUTTER

Stainless steel double hexagon cutter. Fluted outer cutter, smooth inner cutter. Has a reinforcement as well as a handle for fast and precise cutting. Ideal for cutting pies or vol-au-vents to fill in a single step.

L mm	Ref.	Price
90	153020	



MADE IN FRANCE

SET OF 8 SQUARE CUTTERS

Stainless steel square cutter. With bevel. Dimensions: 40, 50, 60, 70, 80, 90, 100, and 110 mm.

Ref.	Price
150320	



MADE IN FRANCE

CUTTER WITHOUT HANDLE

Stainless steel fish shaped cutter. Bevelled edge. Without handle.

L mm	l mm	Ref.	Price
140	75	153016	



MADE IN FRANCE

CUTTER FOR ECLAIR ICING

Stainless steel cutter for eclair icing. With reinforcement belt for greater resistance to distortion. Allows you to form chocolate, marzipan, or craquelin toppings to decorate your éclairs.

L mm	l mm	H mm	Ref.	Price
130	25	25	154152	



MADE IN FRANCE

FISH CUTTER WITH HANDLE

Stainless steel fish shaped cutter. Bevelled edge. Stainless steel handle.

L mm	l mm	Ref.	Price
165	95	153017	



BOX OF 42 GEOMETRIC SHAPE CUTTERS

6-22 mm.

Ref.	Price
150460	



TEA OR BISCUIT CUTTERS

Stainless steel cutter. Ideal for cutting biscuits.
Bevelled edge.

Type	Ø mm	Ref.	Price
clover	50	150481	
check	50	150482	
heart	50	150483	
stick	50	150484	
daisy	50	150485	
three circles	50	150487	
oval pointy	50	150488	
star	50	150489	
half moon	50	150494	
teardrop	50	150495	



BOX OF 16 STAINLESS STEEL CUTTERS NUMBERS AND SIGNS

Ref.	Price
150475	



BOX OF 6 BITE-SIZE SWEET CUTTERS

Ref.	Price
150465	

NEW



Made by MATFER BOURGEAT

TEARDROP-SHAPED CUTTER

Stainless steel. Bevelled edge. Designed to make recipes from the Grand Livre de la Viennoiserie. Addition to the "Cherry blossom" cutter code 153213.

L mm	l mm	H mm	Th. mm	Ref.	Price
28	16	35	0,5	153214	
36	16	35	0,5	153216	



CHRISTMAS TREE-SHAPED CUTTER

Stainless steel Christmas tree-shaped cutter.

L mm	l mm	H mm	Ref.	Price
150	125	30	150451	
200	153	30	150452	



SET OF 3 SHOOTING STAR CUTTERS

3 tin shooting star cutters. Star 1: 87x35x20 mm. Star 2: 127x50x20 mm. Star 3: 167x75x20 mm.

Ref.	Price
150455	



BOX OF 6 STAR CUTTERS

6 tin star cutters. 45-115 mm. Box diameter: 125 mm.

Ref.	Price
150458	





BOX OF 8 HEART CUTTERS

8 tin heart cutters. 40-138 mm. Box diameter: 160 mm.

Ref.	Price
150456	



NEW

CHERRY BLOSSOM CUTTER

Stainless steel. Bevelled edge. Reinforcement belt. Durable product for long use. Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Th. mm	Ref.	Price
35	107	0,5	153213	



NEW

DIGESTIVE CUTTER

Stainless steel. Bevelled edge. Reinforcement belt. Durable product for long use. Designed to make recipes from the Grand Livre de la Viennoiserie.

L mm	l mm	H mm	Th. mm	Ref.	Price
96	96	35	0,5	153201	



NEW

SPIRAL CUTTER

Thick stainless steel. With a handle for easy handling. Durable product for long use. Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Th. mm	Ref.	Price
60	195	1	153205	
60	100	1	153206	



NEW

SPOON-SHAPED CUTTER

Stainless steel. Bevelled edge. Reinforcement belt. Durable. Designed to make recipes from the Grand Livre de la Viennoiserie. For the design of the puff pastry spoons with tray 153203.

L mm	l mm	H mm	Th. mm	Ref.	Price
190	55	35	0,5	153204	



Fast and precise dough cutting directly on the baking trays

Ideal for shortbread, cookies, petit fours, bases, etc.



CUTTER SHEET, FLUTED CIRCLES

Sheet			Mould				
Type	L mm	l mm	Nbre	Ø mm	Ref. Fourn.	Ref.	Price
72 cutters Ø 45 mm	580	390	72	45	166002	152001	
20 cutters Ø 90 mm	580	390	20	90	166001	152017	



CUTTER SHEET, CLOVERS

Sheet		Mould				
L mm	l mm	Nbre	Ø mm	Ref. Fourn.	Ref.	Price
580	390	63	45	166005	152003	



CUTTER SHEET, 6-POINT STARS

Sheet		Mould				
L mm	l mm	Nbre	Ø mm	Ref. Fourn.	Ref.	Price
580	390	63	50	166004	152002	



CUTTER SHEET, TARTLETS

Sheet			Mould				
Type	L mm	l mm	Nbre	Ø mm	Ref. Fourn.	Ref.	Price
95 cutters Ø 38 mm	580	390	95	38	166023	152009	
53 cutters Ø 53 mm	580	390	53	53	166003	152008	



CUTTER SHEET, ROUNDED HEARTS

Sheet		Mould				
L mm	l mm	Nbre	Ø mm	Ref. Fourn.	Ref.	Price
580	390	95	48	166006	152004	



CUTTER SHEET, CRESCENTS

Sheet		Mould				
L mm	l mm	Nbre	L mm	Ref. Fourn.	Ref.	Price
580	390	78	48	166007	152011	



CUTTER SHEET, CHRISTMAS TREES AND SHOOTING STARS

Sheet		Mould				
L mm	l mm	Nbre	L mm	Ref. Fourn.	Ref.	Price
580	390	50	66/80	166009	152006	





Robust and high heat resistance for smooth and easy movement



-20°C +100°C

COMFORT PIPING BAG

Superior quality piping bags. Velvet-touch outer coating for a non-slip grip even with wet or greasy hands. Smooth inner coating with opening. Easy to fill because the product slides easily without forcing. Very robust 3-layer film, withstands high temperatures (maximum 100°C). Handling comfort thanks to rimless welding. Sterile and hygienic.

Type	L mm	l mm	Th. mm	Ref.	Price
100 bags M	460	260	0,08	165009	
100 bags XL	590	280	0,08	165007	
10 bags XL	590	280	0,08	165010	



+70°C

ROLL OF 100 PIPING BAGS

Disposable clear high density polyethylene bags. Dispensing roll of 100 bags.

L mm	l mm	Th. mm	Ref.	Price
530	260	0,07	165018	



MADE IN FRANCE

DISPOSABLE PIPING BAG WALL DISPENSER

Stainless steel wall dispenser. Accepts and protects dispenser ref 165016. Comes with the screws and wall plugs required to fasten to.

L mm	l mm	H mm	Ref.	Price
540	380	38	165006	



+70°C

BOX OF 100 DISPOSABLE PIPING BAGS

Disposable clear polyethylene bags. Dispenser for 100 bags.

L mm	l mm	Th. mm	Ref.	Price
510	300	0,08	165016	

WRITING ICING BAG AND PIPING TIP

Greaseproof paper pre-cut to form a cone. Allows you to write on cakes with royal icing or chocolate. 10 bundles of 25 cones.

L mm	l mm	Weight g	Ref.	Price
320	200	45	421802	



WRITING ICING BAG WITH PIPING TIP

Roll of polypropylene (PP) bags and tips with polyethylene (PE) cap. For fine writing on cakes. Ready to use, without folding. 0.5 mm piping tip for regular writing.

Type	L mm	l mm	Ref.	Price
50 cones	215	115	421805	
10 cones	215	115	421806	



MATFER FLEXIBLE PIPING BAG

Nylon. Durable and waterproof bags. With adjustable tip. Recommended maximum temperature: 70°C. Reusable and washable. Dishwasher not recommended.

L mm	Ref.	Price
300	160112	
350	160113	
400	160114	
450	160115	
500	160116	
600	160117	



EXPORT PIPING BAG

Plastic-coated and bound fabric. Durable and waterproof bags. With adjustable tip. Recommended maximum temperature: 90°C. Reusable and washable. Dishwasher not recommended.

L mm	Ref.	Price
310	160202	
340	160203	
400	160204	
460	160205	
500	160206	
600	160208	
700	160210	



MADE IN FRANCE

IMPER MATFER PIPING BAG

Welded nylon. Extra-flexible and waterproof bags. With adjustable tip. Recommended maximum temperature: 70°C. Reusable and washable. Dishwasher not recommended.

L mm	Ref.	Price
250	161002	
300	161003	
350	161004	
400	161005	
450	161006	
500	161007	
600	161008	



IMPERFLEX PIPING BAG

Very strong and flexible polyurethane. No added sealed seam for greater comfort of use. The interior surface is smooth for better product glide and easier cleaning. Outer surface for better grip. Reusable and washable.

L mm	Ref.	Price
340	161204	
400	161205	
450	161206	
500	161207	
600	161208	





PACK OF 5 FABRIC PIPING BAGS

5 writing icing bags in durable waterproof coated fabric. Cost effective: washable in boiling water and reusable.

L mm	Ref.	Price
200	421813	



HOLDER FOR PIPING BAGS

Polypropylene holder. Designed to put the bag down during work and/or to fill it. Avoids food waste and tip soiling. Copolyester tips are unsuitable for this support. Warning. The product only includes the stand. With 8 holes for nozzle storage.

H mm	Ø mm	Ref.	Price
230	195	169001	



WALL-MOUNTED DRYING RACK FOR PIPING BAGS AND TIPS

Dryer with plastic-coated wire. Specially designed for professional piping bags and tips. Capacity: 4 bags and 31 decorating tips.

L mm	l mm	L totale mm	Ref.	Price
500	500	500	169002	



PACK OF 3 CLIPS TO CLOSE BAGS AND PIPING BAGS

3 polypropylene clips. Allows to seal bags or filled piping bags while waiting for use. Prevents food waste. 3 assorted colours.

L mm	L totale mm	Ref.	Price
140	140	169003	



Extensive range with over 60 non-deformable and unbreakable models
Can be used on all types of bags and easy to use.
Clear to detect air bubbles.
Monobloc, easy to clean. Meet hygiene requirements.
Sealed and hygienic assembly.



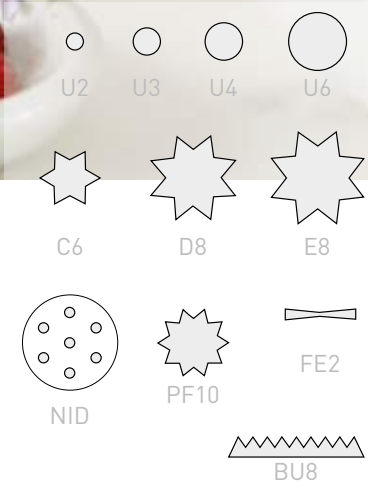


BOX OF 10 INTERCHANGEABLE PIPING TIPS

10 interchangeable copolyester tips and 2 waterproof bases with adjustable tips. Instant tip change on a filled bag.

Type	Ref.	Price
Tips: 3 open star (E8, D8, and C6), 3 plain (U6, U4, and U2), 1 yule log piping tip BU8, 1 vermicelli nozzle , 1 petit four piping tip PF10, and 1 leaf piping tip No. 2, as well as 2 waterproof bases, with adjustable tip.	166010	





INTERCHANGEABLE PIPING TIP

Allows you to change the decorating tip and therefore the decoration while the bag is filled. Suitable for use with automatic funnel.

Type	L mm	Ø mm	Ref.	Price
pack of 2 bases			167300	
pack of 2 tips U2		2,5	167302	
pack of 2 tips U3		4	167303	
pack of 2 tips U4		5,5	167304	
pack of 2 tips U6		8,5	167306	
pack of 2 tips C6			167333	
pack of 2 tips D8			167345	
pack of 2 tips E8			167355	
pack of 2 vermicelli piping tips		14	167370	
pack of 2 tips PF10			167380	
pack of 2 tips FE2	7		167430	
pack of 2 tips BU8	20		167452	



BOX OF 12 PASTRY CHEF"S CHOICE PIPING TIPS

12 copolyester "pastry-chefs" choice" piping tips.

	Ref.	Price
4 plain piping tips (U2, U4, U6, and U9), 4 open star piping tips (B8, C6, D4, and D8), and 2 pastry piping tips (PF10 and PF12), 1 leaf piping tip FE2, and 1 yule log piping tip 8 teeth.	166001	





BOX OF 24 PASTRY CHEF"S CHOICE PIPING TIPS

24 copolyester "pastry-chefs" choice" piping tips.

	Ref.	Price
Tips: 12 plain piping tips (U1 to U12), 10 open star piping tips (A6, A8, B6, B8, C6, C8, D6, D8, E5, and E8), 1 leaf piping tip FE2, and 1 yule log piping tip 8 teeth.	166003	



BOX OF 6 ROUND PIPING TIPS

6 copolyester plain piping tips.

Type	Ref.	Price
Plain piping tips U4, U5, U6, U8, U10, and U12.	166006	



BOX OF 12 STUDENT"S CHOICE PIPING TIPS

12 copolyester "students" choice" piping tips.

	Ref.	Price
5 plain piping tips (U2, U6, U8, U10, and U12), 5 open star piping tips (A8, B8, C8, E4, and F8), 1 leaf piping tip FE2, 1 yule log piping tip 8 teeth, and 1 waterproof piping bag 35 cm.	166002	



BOX OF 6 OPEN STAR PIPING TIPS

6 copolyester open star piping tips.

	Ref.	Price
Open star piping tips: C8, D8, E8, F8, C6, and D6.	166007	



BOX OF 12 EXPORT PIPING TIPS

12 copolyester "export" piping tips.

	Ref.	Price
6 plain piping tips (U3, U5, U7, U9, U11, and U13), 6 open star piping tips (C6, C7, D8, E7, F7, and F8).	166004	



BOX OF 6 PIPING TIPS

6 copolyester piping tips.

	Ref.	Price
Pastry piping tips: PF10, PF16, VERMICELI, BU6, BU8, and STH.	166008	









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PLAIN PIPING TIP

2 copolyester plain piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips U1	1,5	167101	
pack of 2 tips U2	2,5	167102	
pack of 2 tips U3	4	167103	
pack of 2 tips U4	5,5	167104	
pack of 2 tips U5	7	167105	
pack of 2 tips U6	8,5	167106	
pack of 2 tips U7	10	167107	
pack of 2 tips U8	11	167108	
pack of 2 tips U9	12	167109	
pack of 2 tips U10	13	167110	
pack of 2 tips U11	14	167111	
pack of 2 tips U12	15	167112	
pack of 2 tips U13	16	167113	
pack of 2 tips U14	18	167114	
pack of 2 tips U15	20	167115	
pack of 2 tips U16	22	167116	

CLOSED STAR TIPS, 3-8 TEETH

2 copolyester open star piping tips.

Type	Ref.	Price
pack of 2 tips A6 teeth	167013	
pack of 2 tips A7 teeth	167014	
pack of 2 tips A8 teeth	167015	
pack of 2 tips B5 teeth	167022	
pack of 2 tips B6 teeth	167023	
pack of 2 tips B7 teeth	167024	
pack of 2 tips B8 teeth	167025	
pack of 2 tips C3 teeth	167030	
pack of 2 tips C4 teeth	167031	
pack of 2 tips C5 teeth	167032	
pack of 2 tips C6 teeth	167033	
pack of 2 tips C7 teeth	167034	
pack of 2 tips C8 teeth	167035	
pack of 2 tips D4 teeth	167041	
pack of 2 tips D5 teeth	167042	
pack of 2 tips D6 teeth	167043	
pack of 2 tips D7 teeth	167044	
pack of 2 tips D8 teeth	167045	
pack of 2 tips E4 teeth	167051	
pack of 2 tips E5 teeth	167052	
pack of 2 tips E6 teeth	167053	
pack of 2 tips E7 teeth	167054	
pack of 2 tips E8 teeth	167055	
pack of 2 tips F4 teeth	167061	
pack of 2 tips F5 teeth	167062	
pack of 2 tips F6 teeth	167063	
pack of 2 tips F7 teeth	167064	
pack of 2 tips F8 teeth	167065	





PETIT FOUR OPEN START PIPING TIP

2 copolyester petit four piping tips.

Type	Ref.	Price
pack of 2 tips PF 10 teeth	167080	
pack of 2 tips PF 12 teeth	167082	
pack of 2 tips PF 14 teeth	167084	
pack of 2 tips PF 16 teeth	167086	
pack of 2 tips PF 18 teeth	167088	





ROSE PIPING TIP

2 straight copolyester rose petal piping tips.

Type	L mm	l mm	Ref.	Price
pack of 2 tips RB5 - Bias No. 5	12	1	167135	
pack of 2 tips RD6 - Straight No. 6	13	1	167140	





SAINT-HONORÉ PIPING TIP

2 copolyester scalloped saint honoré piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips small	10	167141	
pack of 2 tips large	14	167142	





NEST PIPING TIP

2 copolyester vermicelli piping tips.
Flat tip Ø 14 mm, drilled with 7 Ø 1.5 mm holes.

Type	Ø mm	Ref.	Price
pack of 2 tips	14	167170	





LEAF PIPING TIP

2 copolyester leaf piping tips.

Type	L mm	l mm	Ref.	Price
pack of 2 tips FE2	7	0	167130	





VERMICELLI PIPING TIP

2 copolyester vermicelli piping tips. Designed for filling small cakes, cream-based desserts, and royal icing decorating, allows 4 2 mm lines to be drawn at the same time.

Type	Ref.	Price
pack of 2 tips V2	167171	





RIBBON PIPING TIP 1 AND 5 MM

2 copolyester ribbon piping tips.

Type	l mm	Ref.	Price
pack of 2 tips RU1 + RU5	30	167175	





LONG PIPING TIP TO FILL VERRINES

Copolyester verrine nozzle.

L mm	Ø mm	Ref.	Price
105	10	167180	





SULTAN RING PIPING TIP

Copolyester "Sultan" ring piping tip.

Type	Ref.	Price
protruding ring	166160	
level ring	166161	



PIPING TIP STORAGE CABINET

For storing polycarbonate or stainless steel decorating tips.

L mm	l mm	H mm	Ref.	Price
330	250	85	167900	



PIPING TIP CLEANING BRUSH

To clean decorating tips and all conical shapes.

L mm	Ø mm	Ref.	Price
170	20	710214	



PACK OF 6 TIPS

Copolyester. Set of 6 tips. 1 open star piping tip, model PF 16. 1 Saint honoré piping tip ø 10 mm. 1 Saint honoré piping tip ø 14 mm. 1 vermicelli piping tip: flat end ø 14 mm, drilled with 7 holes ø 1.5 mm. 1 ribbon tip width 30 mm, thickness 1.5 mm. Packaging in blibox with full colour label.

L mm	l mm	H mm	Ref.	Price
195	85	30	166012	









MONOBLOC, WITHOUT ROLLED RIMS. PERFECT HYGIENE.

PLAIN PIPING TIP

2 stainless steel plain piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips	0,6	167500	
pack of 2 tips	0,9	167501	
pack of 2 tips U2	2	167502	
pack of 2 tips U3	3	167503	
pack of 2 tips U4	4	167504	
pack of 2 tips U5	5	167505	
pack of 2 tips U6	6	167506	
pack of 2 tips U7	7	167507	
pack of 2 tips U8	8	167508	
pack of 2 tips U9	9	167509	
pack of 2 tips U10	10	167510	
pack of 2 tips U11	11	167511	
pack of 2 tips U12	12	167512	
pack of 2 tips U13	13	167513	
pack of 2 tips U14	14	167514	
pack of 2 tips U15	15	167515	
pack of 2 tips U16	16	167516	
pack of 2 tips U17	17	167517	
pack of 2 tips U18	18	167518	
pack of 2 tips U19	20	167520	





SAINT-HONORÉ PIPING TIP

2 stainless steel saint honoré piping tips.

L mm	Ø mm	Ref.	Price
20	14	167542	

OPEN STAR PIPING TIP

2 stainless steel open star piping tips.

Type	Ø mm	Ref.	Price
pack of 2 tips A5 teeth	3	167702	
pack of 2 tips A6 teeth	3	167703	
pack of 2 tips A7 teeth	3,5	167704	
pack of 2 tips A8 teeth	5	167705	
pack of 2 tips B5 teeth	5	167712	
pack of 2 tips B6 teeth	5	167713	
pack of 2 tips B7 teeth	6	167714	
pack of 2 tips B8 teeth	7	167715	
pack of 2 tips C3 teeth	7	167722	
pack of 2 tips C4 teeth	7	167723	
pack of 2 tips C7 teeth	7	167724	
pack of 2 tips C8 teeth	9	167725	
pack of 2 tips D5 teeth	11	167732	
pack of 2 tips D6 teeth	11	167733	
pack of 2 tips D7 teeth	11	167734	
pack of 2 tips D8 teeth	11	167735	
pack of 2 tips E5 teeth	13	167742	
pack of 2 tips E6 teeth	13	167743	
pack of 2 tips E7 teeth	13	167744	
pack of 2 tips E8 teeth	13	167745	
pack of 2 tips F5 teeth	18	167752	
pack of 2 tips F6 teeth	18	167753	
pack of 2 tips F7 teeth	18	167754	
pack of 2 tips F8 teeth	18	167755	



FILLING PIPING TIP

3 stainless steel filling nozzles.

Type	Ref.	Price
pack of 3 tips D4 D6 D8	167532	



VERMICELLI PIPING TIP

Set of 2 stainless steel piping tips.

Type	H mm	Ø mm	Ref.	Price
holes 1.5 mm	40	13	167550	
holes 3 mm	37	20	167551	





PETIT FOUR PIPING TIP

2 stainless steel petit four piping tips.

Type	Ref.	Price
pack of 2 tips PF10 teeth	167762	
pack of 2 tips PF12 teeth	167763	
pack of 2 tips PF14 teeth	167764	
pack of 2 tips PF16 teeth	167765	
pack of 2 tips PF18 teeth	167766	





BOX OF OPEN STAR PIPING TIPS

Stainless steel open star piping tips.

Type	Ref.	Price
12 piping tips A8 B 6-8 C 6-8 D6-8 E 6-8 F 6-7-8	166700	
6 piping tips / A8, B8, C8, D8, E8, F8	166701	





BOX OF ROUND PIPING TIPS

Stainless steel plain piping tips.

Type	Ref.	Price
12 piping tips Ø 4-15 mm	166500	
6 piping tips / U14, U12, U8, U6, U4, U2	166501	

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SULTAN RING PIPING TIP

Stainless steel piping tips. Fine and precise decoration. Meets hygiene requirements. Suitable for all types of bag.

Type	H mm	Ø mm	Ref.	Price
low ring	57	30,4	167555	
high ring	57	30,4	167554	



PIPING TIP ADAPTER

Plastic tip adaptor. For stainless steel piping tips. Suitable for all types of bag.

Ref.	Price
431501	



BOX OF 26 FINE DECORATING PIPING TIPS

26 monobloc stainless steel piping tips. Models: 3 plain piping tips (U2, U3, and U6), 4 open star piping tips (5, 7, 8 and 13), 1 basketweave tip (20R), 1 ribbon tip (32R), 3 rope tube tips (42, 43, and 44), 3 leaf tips (50, 51, and 53) and 3 petal tips (55, 57R, and 58R).

Ref.	Price
431498	



To limit the loss of bristles, always soak the tip in clear water for 1 hour before using for the first time.



BRUSH WITH POLYAMIDE BRISTLES AND COMPOSITE HANDLE

Synthetic fibre bristles. Quality approved for food contact. Composite material handle and ferrule. Bristle length: 50 mm.

L mm	l mm	Ref.	Price
240	30	116002	
250	40	116004	
265	50	116006	
265	60	116008	
265	70	116009	



BRUSH WITH NATURAL BRISTLES AND WOODEN HANDLE

Pure pig bristles for stiff bristles. Tin ferrule. White wood handle. Food contact approved.

Type	L mm	l mm	Ref.	Price
bristle length 50 mm	200	20	116031	
bristle length 50 mm	200	25	116032	
bristle length 50 mm	200	30	116033	
bristle length 50 mm	200	35	116034	
bristle length 50 mm	200	40	116035	
bristle length 50 mm	200	45	116036	
bristle length 50 mm	200	50	116037	
bristle length 60 mm	200	30	116041	
bristle length 60 mm	200	40	116043	
bristle length 60 mm	200	50	116045	



To limit the loss of bristles, always soak the tip in clear water for 1 hour before using for the first time.



SET OF 2 DECORATING BRUSHES

Orange synthetic fibre. Aluminium ferrule. Untreated wooden handle. Consisting of a flat brush, fibre length 13.5 mm and a round brush Ø 5 mm, fibre length 21 mm.

L mm	Ref.	Price
190	116048	





ROUND BASTING BRUSH

Pure pig bristles for stiff bristles (untreated). Quality approved for food contact. Composite material handle and ferrule. Bristle length: 60 mm. Unbreakable set.

L mm	Ø mm	Ref.	Price
210	15	116020	

BRUSH WITH NATURAL BRISTLES AND COMPOSITE HANDLE

Pure pig bristles for stiff bristles (untreated). Quality approved for food contact. Composite material handle and ferrule. Bristle length: 60 mm. Unbreakable set.

L mm	l mm	Ref.	Price
240	25	116011	
250	30	116012	
255	35	116013	
260	40	116014	
265	45	116015	
275	50	116016	
275	60	116017	
275	70	116018	





FLAT SPATULA WITH STANDARD HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing mousse, removing and placing items on the plate. Hygienic and sterilisable spatula.

L mm	L utile mm	l mm	Ref.	Price
240	120	22	112611	
260	150	22	112612	
300	180	34	112613	
320	200	34	112614	
350	240	39	112615	



MATFER TRIANGULAR SPATULA

Scraper with stainless steel blade and overmoulded black polypropylene handle. Ideal for scraping your cooking plates or baking trays. Rigid blade with bevelled edge. Scraper comes on a plastic card.

L mm	L utile mm	l mm	Ref.	Price
245	245	80	112721	
245	245	100	112722	



FLAT SPATULA WITH ERGONOMIC HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing mousse, removing and placing items on the plate. Hygienic and sterilisable spatula.

L mm	L utile mm	l mm	Ref.	Price
280	150	30	112649	
330	210	32	112650	
380	250	40	112652	
430	300	45	112654	
480	350	45	112656	





BENT SPATULA WITH ERGONOMIC HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing the edges of desserts. Hygienic and sterilisable spatula.

L mm	L utile mm	l mm	Ref.	Price
325	170	30	112670	
370	205	39	112672	
420	260	45	112674	
470	313	51	112676	



EXOGLASS® BENT SPATULA

Monobloc Exoglass® composite material. Flexible scraper, ergonomic handle. Recyclable material. Perfect smoothing of dessert edges thanks to the right angle. Hygienic and sterilisable spatula.

L mm	L utile mm	l mm	Ref.	Price
330	200	40	112688	
380	250	40	112687	
430	300	40	112686	



BENT SPATULA WITH STANDARD HANDLE

Flexible stainless steel blade. Overmoulded polypropylene handle. No space between the blade and the handle and no food residue can slip between the two. Ideal for spreading icing, smoothing the edges of desserts. Hygienic and sterilisable spatula.

L mm	L utile mm	l mm	Ref.	Price
300	150	40	112632	
350	190	40	112633	
400	240	40	112634	





DECORATING COMB

High quality ABS comb. Allows you to easily apply patterns. 3 toothings with different spacings.

L mm	l mm	Ref.	Price
90	83	421702	



MADE IN FRANCE

BOX OF 3 CHOCOLATE COMBS

3 Exoglass combs. For your safety, it is recommended to wear cut-resistant gloves. Comb spacing: 3, 5, 10 mm.

Ref.	Price
421708	



DECORATING COMBS, THIN STRIPES

Soft plastic comb with white polypropylene holder. Reversible with a different pattern on either side. Thick and very robust holder. Pattern: fine stripes. Teeth H: 2 mm.

L mm	Ref.	Price
340	421735	
690	421705	

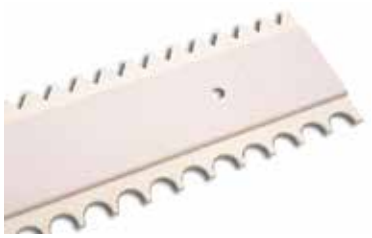
FOR UNIFORM AND METICULOUS BISCUIT DECORATION



DECORATING COMBS, STRIPES

Soft plastic comb with white polypropylene holder. Reversible with a different pattern on either side. Thick and very robust holder. Pattern: special stripes. Teeth H: 2 mm.

L mm	Ref.	Price
340	421736	
690	421706	



CHARLOTTE DECORATING COMB

Polypropylene charlotte comb. 2 different toothings: 1 large straight toothing, 1 rounded toothing. Teeth height: 10 mm.

L mm	Ref.	Price
690	421709	



BISCUIT FRAME

White polystyrene biscuit frames. Facilitates the spreading of decoration with a comb or spatula. Ensures the regularity of the cake thickness.

L mm	l mm	Th. mm	Ref.	Price
570	370	3	421713	
570	370	4	421714	
570	370	5	421715	

NEW



Made by MATFER BOURGEAT

SPIRAL STENCIL

Stainless steel. Fitted with a Bakelite handle for easy handling. Line thickness: 2.5 mm. Designed to make recipes from the Grand Livre de la Viennoiserie.

H mm	Ø mm	Ref.	Price
63	110	153209	



LEVELLING RULER

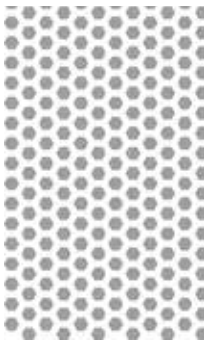
High-quality white polystyrene levelling ruler. To smooth products spread out in frames or confectionery rulers.

L mm	l mm	Ref.	Price
550	80	421716	

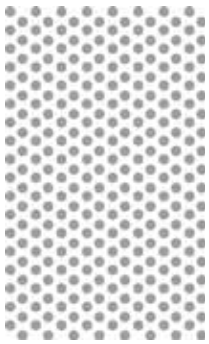
Quick and original decoration of a tray of biscuits



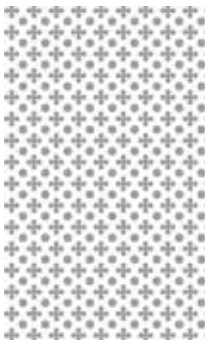
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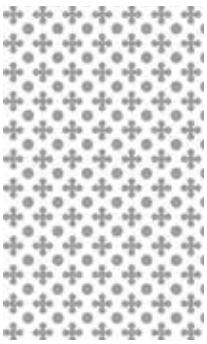
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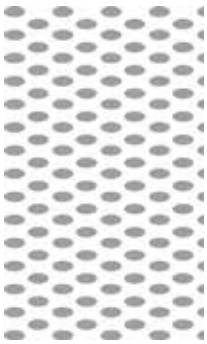
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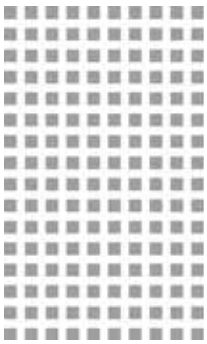
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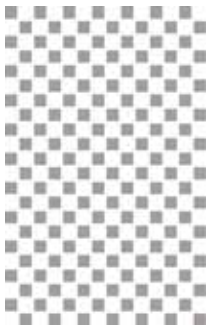


441007

WHITE STENCIL

White polyvinyl chloride (PVC) decorative stencil grid. Allows you to quickly decorate a tray of biscuits.

	Sheet		Mould				
Type	L mm	l mm	L mm	l mm	Ø mm	Ref.	Price
hexagon	600	400	8	8		441001	
heart	600	400	15	10		441002	
sticker	600	400			6	441003	
clover 5 mm	600	400			5	441004	
clover 11 mm	600	400			11	441005	
oblong	600	400	15	7		441006	
square	600	400	10	10		441007	
faceted	600	400	12	12		441008	
rabbit	600	400	15	15		441009	
food cover dome	600	400	15	15		441010	



441008



441009



441010

NEW

DECORATING COMB

Very durable polyamide. Two toothings with different spacings: 5 and 10 mm. Allows you to create patterns easily.

Type	L mm	l mm	Weight g	Ref.	Price
2 sides	110	75	130	112839	
3 sides	93	93	80	112841	



NEW

OBLONG STENCIL

Stainless steel. Fitted with a stud bolt for easy handling. Designed to make recipes from the Grand Livre de la Viennoiserie.

Type	L mm	l mm	Ref.	Price
1 caviy	145	45	153211	
3 cavities	550	85	153212	





STAINLESS STEEL SIEVE

Stainless steel sieve. Robust. Suitable for sieving in kitchens.

Taille maille mm	Ø mm	Ref.	Price
0.64	220	115092	
1.28	220	115082	
1.28	250	115083	
1.28	300	115084	
1.28	400	115085	





STAINLESS STEEL SIEVE

Value range for pastry. Stainless steel sieve with stainless steel mesh.

Taille maille mm	Ø mm	Ref.	Price
0.80	260	115071	

WOODEN SIEVE

Wooden baking sieve with stainless steel mesh.

Taille maille mm	Ø mm	Ref.	Price
0.59	350	115005	

PACK OF 3 SIEVES

3 stainless steel flour sieves. Mesh size 0.8 mm. Set of 3 diameters: 175, 205, and 255 mm.

Taille maille mm	H mm	Ref.	Price
0.80	42	115020	



FLOUR SIEVE

Flour sieve with plastic body and stainless steel mesh.

Type	Taille maille mm	Ø mm	Ref.	Price
Mesh no. 8	2.80	300	115051	
Mesh no. 12	1.80	300	115052	
Mesh no. 18	1.20	300	115053	
Mesh no. 24	0.85	300	115054	



STAINLESS STEEL SIEVE WITH INTERCHANGEABLE BOTTOM

Stainless steel sieve.
Comes with 4 interchangeable bottoms with 3, 2, 1, and 0.75 mm meshes.

H mm	Ø mm	Ref.	Price
60	21	115015	
68	26	115017	



POLYAMIDE = EXCEPTIONAL STRENGTH AND DURABILITY



MATFER SCRAPER

Very durable polyamide. Ideal for scraping containers without leaving marks. Impeccable hygiene.

L mm	l mm	Ref.	Price
120	95	112840	



ELVEA SCRAPER

Exoglass® composite material handle. Elastomer tab. Ideal for scraping containers without leaving marks. Zero loss because the scraper allows you to scrape perfectly and easily. Dishwasher safe, anti-corrosion. Impeccable hygiene. Can be sterilised.

L mm	l mm	Ref.	Price
120	70	112845	



SILVEO FLEXIBLE SCRAPER SPATULA

Wide Exoglass® composite material handle. Flexible silicone scraper, rounded. Handle length: 159 mm. Handle temperature resistance: 220°C. To scrape containers of all shapes. Smooth without scratching, ice cream mould liners.

L mm	l mm	Ref.	Price
215	120	114005	

NEW

DOUGH SCRAPER

soft pebd. Bevelled edge to cleanly scrape the sides of basins. Flexible to facilitate piping bag filling.

L mm	l mm	Th. mm	Ref.	Price
152	113	1,8	112838	

NEW

SCRAPER

Very durable rigid polyamide. Large, scooping up a lot of food.

Type	Th. mm	Weight g	Ref.	Price
unit	1,9	510	112852	
pack of 6	1,9	510	112952	

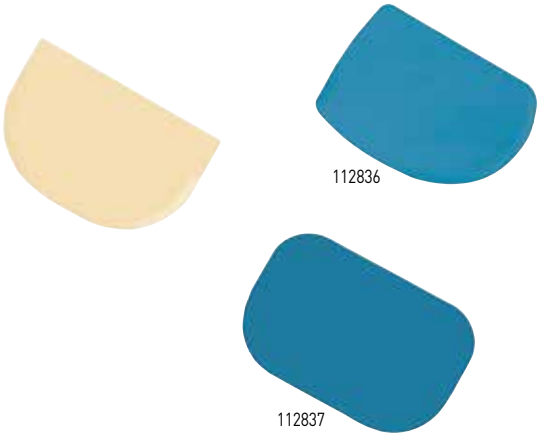


SCRAPER

Thick silicone. Perfect for scraping chocolate trays on exit from the coating machine. Ideal for baking and for scraping containers.

L mm	l mm	H mm	Ref.	Price
180	100	10	114006	

POSSIBILITY OF STAMPING SCRAPERS WITH YOUR LOGO. CONTACT US.



PACK OF 4 SCRAPERS AND 1 COMB

Polypropylene. Exceptional strength and durability. Ideal for scraping containers without leaving marks. Zero loss because the scraper allows you to scrape perfectly and easily. For bakeries, in various shapes to adapt to all uses and all shapes of container. Impeccable hygiene.

L mm	l mm	Ref.	Price
110	90	112850	

112835

SCRAPER

Polypropylene. Exceptional strength and durability. Ideal for scraping containers without leaving marks. Zero loss because the scraper allows you to scrape perfectly and easily. Impeccable hygiene.

Type	L mm	l mm	Ref.	Price
white	113	75	112835	
blue	128	90	112836	
blue	148	99	112837	







WOODEN ROLLING PIN

Type	L mm	Ø mm	Ref.	Price
acacia	500	50	140006	
boxwood	500	50	140007	
beechwood special tool case	420	45	140004	
beechwood	500	45	140005	

BEECHWOOD ROLLING PIN WITH HANDLES

Beechwood rolling pin and stainless steel frame. Handles on ball bearings. Very robust manufacture for intensive use.

L mm	L utile mm	Ø mm	Ref.	Price
580	300	80	140122	
630	350	80	140124	
680	400	80	140126	





MONOBLOC ROLLING PIN

Plain model, monobloc without handle in polyethylene. Compliant with health and safety standards. Washable.

L mm	Ø mm	Ref.	Price
430	43	140016	
500	48	140018	





MADE IN FRANCE

ADJUSTABLE ROLLING PIN

PVC rolling pin. Allows to spread the dough in an even thickness. 11 thicknesses possible: from 2 to 10 mm. Interchangeable polystyrene rollers.

Type	L mm	Ø mm	Ref.	Price
complete rolling pin	520		140030	
set of end pieces 2 mm		2	140032	
set of end pieces 3 mm		3	140033	
set of end pieces 4 mm		4	140034	
set of end pieces 5 mm		5	140035	



ALUMINIUM ROLLING PIN WITH HANDLES

Aluminium roll. 2 rotating handles on bearings.

L mm	L utile mm	Ø mm	Ref.	Price
600	380	90	140028	





MADE IN FRANCE

CROISSANT CUTTER

Bevelled stainless steel cutting parts. To quickly and easily cut perfectly regular croissants. Ergonomic handles. Triangle dimensions: 210x97 mm.

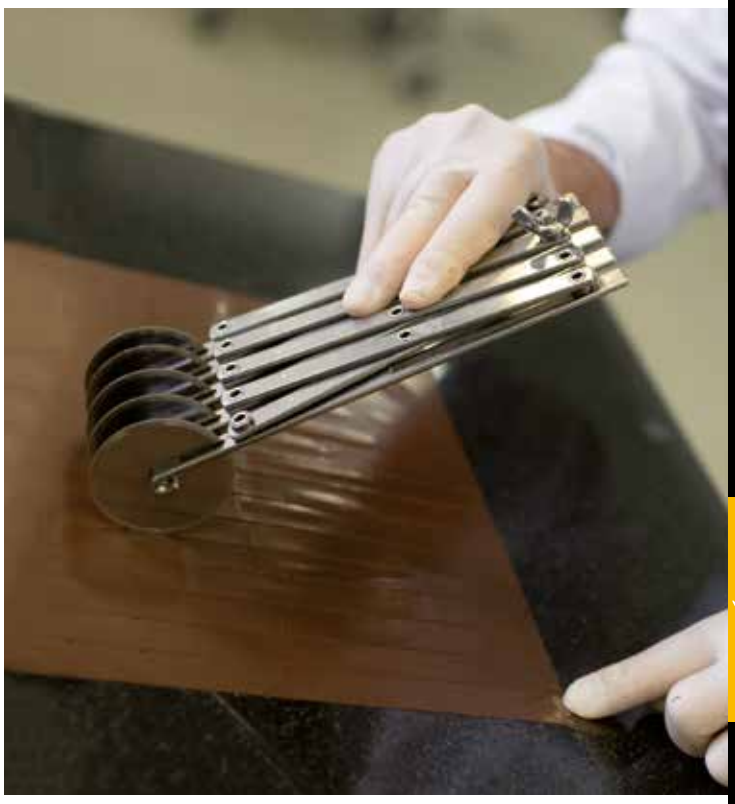
L mm	l mm	Ref.	Price
350	97	141002	

MINI-CROISSANT CUTTER

Bevelled stainless steel cutting parts. To quickly and easily cut perfectly regular mini-croissants. Ergonomic plastic handles.

L mm	l mm	Ref.	Price
360	70	141004	





MULTICOUPE EXTENDIBLE STRIP CUTTER

Allows you to simultaneously cut several regular strips from 10 to 120 mm. Includes several rods fitted with cutting and smooth wheels.

Type	Nbre. bandes	Ø mm	Ref.	Price
5 plain wheels	4 strips.	55	141010	
7 plain wheels	6 strips.	55	141012	
5 fluted dough wheels	4 strips.	55	141013	



MADE IN FRANCE

STRIP CUTTER

Strip cutter for grilled tarts. Removable rod, Bakelite handles. Spacing between 2 discs: 10 mm. 38 stainless steel blades.

L mm	Ø mm	Ref.	Price
510	96	141006	



FLUTED DOUGH WHEEL

Stainless steel. Black plastic handle. Allows you to easily and precisely cut your dough thanks to this fluted wheel.

L mm	Ø mm	Ref.	Price
183	60	141029	



POM ROLLERS

Polyoxymethylene. Ergonomic handle for excellent grip. After the passing the dough through, stretch it to obtain lozenges of the desired width.

Type	L mm	Ø mm	Ref.	Price
lozenges	110	45	141110	
cocktail stick	205	65	141120	









LATTICE PIE TOP CUTTER

Stainless steel blades. Polypropylene handle. Ergonomic handle for excellent grip. After rolling out the dough, stretch it to obtain a perfectly regular "trellis".

L mm	Ref.	Price
125	141105	



MADE IN FRANCE

ROLLER DOCKER

Polyamide rolling pin. Polypropylene handle. Ergonomic handle for excellent grip. Convenient because large width to quickly and regularly prick.

L mm	Ref.	Price
125	141115	



MADE IN FRANCE

ROLLER DOCKER

Polyamide rolling pin. Polypropylene handle. Ergonomic handle for excellent grip. Convenient because large width to quickly and regularly prick.

L mm	Ref.	Price
200	141116	





BOX OF 12 DOUBLE-ENDED MARZIPAN SCULPTING TOOLS

Composite material. Each sculpting tool is double ended. Allows great versatility in working marzipan.

L mm	Ref.	Price
100	421832	

MARZIPAN KNIFE

Very durable polypropylene.

L mm	Ref.	Price
260	421825	





SET OF 9 MARZIPAN KNIVES FOR SCHOOLS

ABS. Ideal for modelling marzipan. Convenient because it comes in a plastic box. Includes: 1 marzipan knife, 2 special scrapers for marking, and 6 sculpting tools.

Ref.	Price
421830	



PIE CRIMPER

Stainless steel. Used to pinch the ridges of pies, quiches, or other similar preparations. Professional grade product that will also help you decorate your creations. Blister packed.

L mm	Ref.	Price
100	112501	



CAKE DIVIDER MARKER

Polypropylene. Allows you to cut into 10 equal and regular slices.

Type	Ø mm	Ref.	Price
10 slices	265	154050	
12/18 slices	265	154052	
14 slices	265	154051	
16 slices	265	112657	



+140°C

GLAZING BRUSH

Bright red polyethylene fibres. Durable polypropylene brush handle. Specially designed for use in bakeries. Red fibres easily spotted on your dough or your preparations in the event of dispersion. Ergonomic for easy use.

L mm	l mm	H mm	Ref.	Price
395	60	70	116052	



SERRATED KNIFE

Stainless steel. Blade with fine alternating teeth for very efficient cutting without forcing. Black polypropylene overmoulded handle. Specially designed to effectively cut your millefeuilles without tearing or tamping. Ergonomic handle for excellent grip.

L mm	l mm	Ref.	Price
420	28	120084	



GENOESE SAW

Coated steel tube. Stainless steel blades. Ideal for cutting cakes into 3 layers. Feet ensure easy sliding during slicing for a straight and regular edge. Adjustable blade spacing.

Type	L mm	l mm	Ref.	Price
complete saw	570	166	120094	
back of 2 blades	570		120096	



GENOESE LYRE

Heavy-duty chrome steel frame. Stainless steel serrated wire. Ideal for safely cutting 3 regular layers. Adjustable lyre wire spacing.

Type	L mm	H mm	Ref.	Price
lyre	335	125	120093	
pack of 2 wires	335		120057	

CUSTOMISATION WITH YOUR LOGO.
CONTACT US



FOOD GRADE GRADUATED RULER

Polystyrene. Special bakeries, fully suitable for food contact. Ideal food grade ruler for precise cuts of your dough and other preparations.

L mm	l mm	Ref.	Price
640	50	140206	



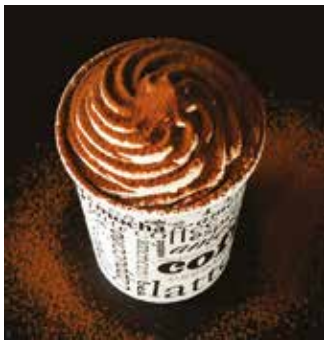


SQUEEZE BOTTLE

High density polyethylene. Convenient thanks to the perforated cap. Ideal for soaking your preparations, pastries, or in with syrup, such as rum babas.

C cl	Ref.	Price
100	116430	





MATFER STAINLESS STEEL SHAKER

Stainless steel (fountains, worm screw, and body). Holes: 1.5 mm. Ideal because the screw lid is perforated along with the edges for precision sprinkling.

H mm	Ø mm	C cl	Ref.	Price
145	70	40	115208	

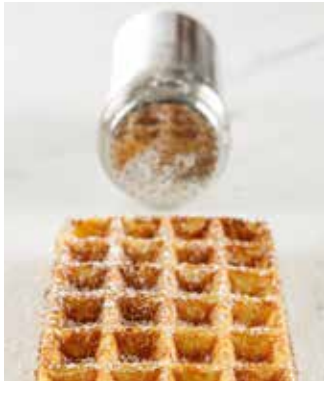


SCREW-ON SIEVE SHAKER

Stainless steel. Screw-on lid, ideal for sprinkling icing sugar.

H mm	Ø mm	Taille maille mm	Ref.	Price
135	70	0.23	258824	





STAINLESS STEEL SHAKER

Stainless steel. Ideal because the screw lid is perforated along with the edges for precision sprinkling. Holes: 2.5 mm.

H mm	C cl	Ref.	Price
95	30	115212	



MAKES IT EASY TO DECORATE CAKES EVENLY





TILTING MELAMINE REVOLVING STAND

Melanin. Special non-slip coating with non-slip feet. Ideal for decorating cakes. Convenient as a rotating and tilting table to facilitate work.

H mm	Ø mm	Ø base mm	Ref.	Price
143	300	246	421503	





STAINLESS STEEL REVOLVING STAND

Stainless steel. Mounted on ball track. Facilitates the decoration of desserts and wedding cakes.

H mm	Ø mm	Ref.	Price
38	300	421505	



ALUMINIUM REVOLVING STAND

Aluminium. Tray mounted on ball bearings in a base. Heavy cast aluminium stand and non-slip rubber pad. Ideal for facilitating the decoration of desserts and wedding cakes. Do not use in direct contact with food.

H mm	Ø mm	Weight g	Ref.	Price
95	320	2000	421501	



ALLOWS A REGULAR RESULT



ELECTRIC REVOLVING STAND

Ideal for easily making superb creations. Stand revolves on its own to keep hands free. Allows you to be precise and rigorous. Smoothes edges evenly and creates perfect spiral decorations. Adjustable rotation speed (1-80 rpm) and large working surface (Maximum working diameter: 220 mm). Max. load: 10kg.

H mm	Ø mm	Weight g	Watts	Volts	Hz	Ref.	Price
120	240	1470	15	230	50-60	421520	










STANDARD AIRBRUSH

High-finish chrome steel. Standard professional grade double effect airbrush. Intended for spraying on non-edible decorative pieces. Comes in a plastic box and compatible with all compressor models. Nozzle Ø 0.3 mm. Cup capacity 5 ml. Compressor sold separately.

L mm	Ref.	Price
150	410118	



ÉVOLUTION AIRBRUSH

Professional quality, dual action airbrush. Fitted with a self-centring nozzle, to ensure excellent spray quality. Supplied with 2 interchangeable nozzles 0.2 and 0.4 mm and 2 interchangeable cups 2 and 5 ml. Suitable for use with compressor 410117 not included. Intended for spraying on non-edible decorative pieces.

	Ref.	Price
	410124	



AIRBRUSH CABINET

Polypropylene. Designed for use with an airbrush, topping gun, or chocolate spray. Ideal for working on your decorations without dirtying your worktop or your kitchen. Suitable for use on racks or trays 600x400 mm. Convenient because fully foldable and washable.

L mm	l mm	H mm	Ref.	Price
640	515	410	410120	



STAND FOR ÉVOLUTION AIRBRUSH

Chrome steel. Multi-purpose holder. Weighted model to be fastened on the worktop. Suitable for all airbrush models, except Colani.

	Ref.	Price
	410126	

SPECIAL LIQUID FOOD COLOURING AGENT



COLANI AIRBRUSH

Aluminium cup. Easy to use and optimum handling. High quality, equipped with a push button combining air flow and gradual colourant flow. Ergonomic handle conforms to the shape of the hand, for very easy handling during use. Intended for spraying on non-edible decorative pieces. Compressor sold separately.

Type	Ref.	Price
airbrush	410121	
tube and connections	410128	

FOR INTENSIVE USE



AUTOMATIC 4-BAR COMPRESSOR

For particularly quiet professional use (47Db). Compact and powerful, suitable for intensive use. Easy to clean thanks to its smooth frame. With a filter regulator with display, and a sturdy metal frame. Suitable for portable and automatic airbrushes, without oil and equipped with a pressure gauge. Motor operation triggered by the airbrush. Air flow rate 25 l/min.

L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
255	135	220	4500	150	230-240	50	410117	



MADE IN FRANCE

CREAM FILLING MACHINE

Stainless steel funnel. Ideal for filling choux pastry, eclairs, donuts, "religieuses". Simple adjustment by front/rear stops. Simple adjustment by front/rear stops. 4 different syringes allow different types of filling: ø 4.6 and 8 mm with a length of 100 mm and ø 8 mm with a length of 180 mm.

H mm	C cl	Weight g	Ref.	Price
580	600	5500	262601	

MADE IN FRANCE





TABLE WITH WHEELS FOR GUITAR

Stainless steel table with wheels for pastry guitar. Stainless steel worktop 540x680 mm with 2 folding shelves 350x780 mm. Total surface area 1,240x780 mm. 2 castors with brakes and 2 adjustable feet for added stability. 1 drawer GN 1/1, depth 65 mm for storing accessories and 1 full lower tray for storing the guitar base. 4 levels of cutting arm storage guide rails, accommodating plates or racks 600x400 and GN 1/1 (530x325 mm), spaced 67 mm. Dimensions: 71.2 x 60.6 x 85 cm. Warning. The product only includes the table with wheels.

L mm	l mm	H mm	Ref.	Price
712	606	850	263500	



STAINLESS STEEL GUITAR 350X350 MM

Base, frame, and cutting arm in stainless steel. Quick and homogeneous cutting of chocolates, fruit jellies, marzipan, canapes, etc.. Quick change arm. Easy to assemble string, adjustable tension. Comes with 400x380 mm stainless steel turning plate and a rope wrench. Clear surface area: 350x350 mm. Dimensions: 450x685 mm (with 1 cutting arm). Base only: width 380 x depth 605 mm.

Type	L mm	l mm	Ø mm	Ref.	Price
base	450	685		263520	
side 15 mm	15			263521	
side 22.5 mm	23			263522	
side 30 mm	30			263523	
side 37.5 mm	38			263524	
pack of 4 wires	490		0,7	263528	





SAVES TIME AND IS EASY TO HANDLE

DOUBLE GUITAR 500X500 MM

To quickly and evenly cut the insides of chocolates, caramels, appetisers, and fruit jellies with a wire. Stainless steel cutting arm and base in polyethylene and acrylonitrile butadiene styrene (ABS). Saves time and increases cutting precision. Can be cut into 5 different rectangles: 15x22.5; 15x30; 15x45; 22.5x30; 30x45 mm and in squares of 22.5x22.5; 30x30, and 45X45 mm. Cutting arm to be ordered according to needs (imperatively 2 arms). 15 mm cutting arm (reference 263542) only for frontal cutting. Quick change cutting arm. Base machine washable, comes with a stainless steel plate 425x425 mm, wire tension keys, and 3 spare wires. Dimensions: 600x600x160 mm. Base dimensions: 500x500x160 mm. Frame dimensions: 430x600x90 mm.

Type	L mm	l mm	Ø mm	Ref.	Price
base	600	600		263540	
side 15 mm	15			263542	
side 22.5 mm	23			263543	
side 30 mm	30			263544	
side 45 mm	45			263545	
rope	700		0,6	263512	



SAVES SPACE AND TIME

DOUBLE MINI-GUITAR 240X250 MM

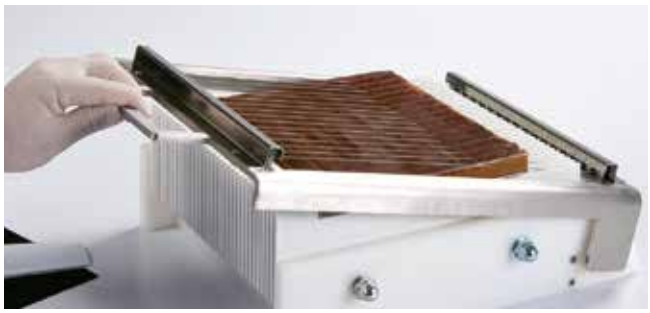
Mini double guitar with 2 cutting arms 22 mm. General characteristics identical to the "mini" single arm model. Saves time with cutting without handling the product. 30 mm cutting arm of the adaptable mini model. Comes with 1 stainless steel tray, 1 spatula, and wire tightening wenches.

L mm	Ref.	Price
22	263550	

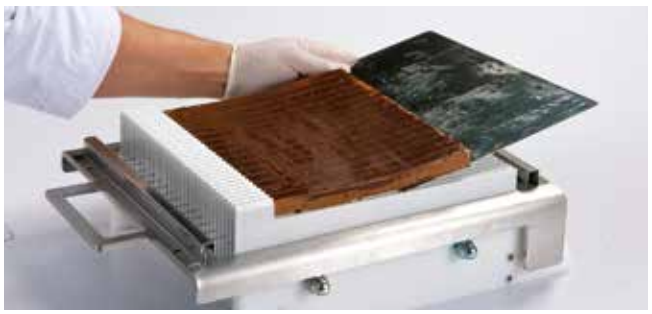
Step by step



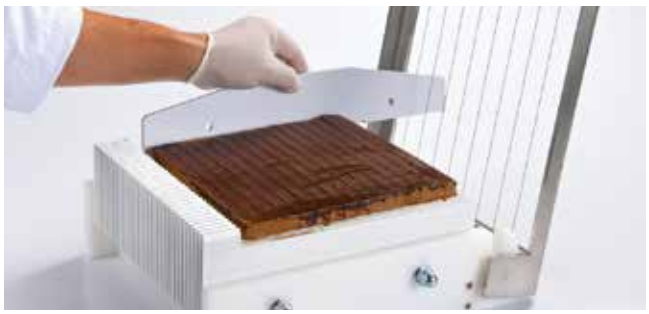
1 | Place.



2 | Cut.



3 | Retrieve.



4 | Turn and adjust.



5 | Cut.

SMALL PRODUCTION AND SMALL FOOTPRINT



MINI-GUITAR 240X250 MM

Meets the needs of small production in restaurants, vocational schools, pastry shops. Allows you to cut strips, squares, or rectangles of ganaches, fruit jellies, desserts, etc. Compact. Quick change stainless steel cutting arm and base in polyethylene and acrylonitrile butadiene styrene (ABS). Comes with 1 22 mm cutting arm, 1 stainless steel turning plate, and wrench for loosening the wires. 15 and 30 mm cutting arm as an option.

Type	L mm	l mm	H mm	Ref.	Price
base + side 22	445	335	140	263530	
base	240	250		263531	
side 15 mm	15			263535	
side 22 mm	22			263536	
side 30 mm	30			263537	
hotplate	260	260		263538	



FIXOGEL FOOD COOLING SPRAY

Cooling aerosol for rapid cooling and gluing of sugar and chocolate pieces.

C cl	Ref.	Price
50	410200	



FOOD SPRAY

Polyethylene (PE) body, PP-PA body. Homogeneous spraying for jelly, topping, gilding. Working autonomy because not plugged in. Adjustable jet. Pre-pressure sprayer. Graduated from 0.25-1.6 l.

H mm	Ø mm	C cl	Ref.	Price
325	190	160	264908	



VARNISH SPRAY

Professional spray. Edible varnish for the shine and protection against humidity of chocolates, marzipan figurines, sugar pieces.

C cl	Ref.	Price
40	410201	



SPRAY COLOURING FOR DECORATION

Easy-to-use food colouring for cake decoration. Advantageously replaces use of the airbrush for quick jobs. Tasteless and odourless. Reserved for professional use.

Type	C cl	Ref.	Price
pearly bronze	10	410237	
copper	10	410258	
bronze	10	410259	
ruby red	10	410260	





CHOCK SPRAY FOOD COLOURING

Food colouring for decorating moulded pieces of chocolate, sugar paste, whipped cream, etc. Aerosol, easy and simple to use. Reserved for professional use.

Type	C cl	Ref.	Price
pink	10	410239	
orange	10	410240	
red	10	410241	
yellow	10	410242	
white	10	410243	
green	10	410244	
brown	10	410245	
sky blue	10	410246	

EASY TO USE



METAL POWDER VAPORISER

Very fine powdered food colouring. Convenient and simple to use thanks to its spray. Ideal for decorating pastries, cakes, chocolates, or sugar paste. Non-azo.

Type	Weight g	Ref.	Price
gold	10	410270	
red	10	410271	
pink	10	410273	
gold light	10	410274	
bronze	10	410275	





CHOCOLATE VELVET COLOURING

With cocoa butter. Sprayed on a frozen dessert, leaves a thin velvet-like layer. Use between 20 and 25°C.

Type	C cl	Ref.	Price
black	40	410250	
ivory	40	410251	
milk	40	410252	
white	40	410253	
pink	40	410254	
blue	40	410255	
red	40	410265	



PACK OF 8 FOOD MARKER PENS

Food colouring felt tips for baking. Allows you to write directly on the surface of cakes. 8 assorted felt tip pens: red, blue, black, brown, yellow, orange, yellow, pink, green.

	Ref.	Price
	410304	



BOOK OF 25 SHEETS OF SILVER FOIL

Meets the requirements of E174 Silver food additives and food colouring according to the European directives in force. To decorate chocolates and pastries. 99% pure silver.

L mm	l mm	Ref.	Price
95	95	410321	



BOOK OF 25 SHEETS OF GOLD FOIL

Meets the requirements of E175 GOLD food additives and food colouring according to the European directives in force. For chocolate desserts, pieces ,or chocolates. Quality: 1/2 bright yellow. Quantity 96% Gold, 4% Silver. 23 carats.

L mm	l mm	Ref.	Price
80	80	410320	





SOLUBLE COLOURING POWDER

Powdered food colouring to decorate any edible surface. Can be used on oil-based masses (liposoluble) but the pearl effect disappears. Can be used as is or diluted with alcohol or liquid lacquer. Non-azo.

Type	Weight g	Ref.	Price
metallic green	25	410170	
metallic pink	25	410172	
purple	25	410173	
metallic blue	25	410174	
fuchsia	25	410175	
bronze	25	410221	
red	25	410223	
copper	25	410225	
turquoise	25	410248	
cobalt blue	25	410249	
NEW gold light	25	410229	

LIQUID FOOD COLOURING

Bottle with dropper. Suitable for use with airbrushes. Use limited to pastry decorations.

Type	C cl	Ref.	Price
black	10	410130	
mint	10	410131	
red	10	410132	
blue	10	410133	
yellow	10	410134	
almond	10	410135	
orange	10	410137	
purple	10	410138	
sky blue	10	410139	





FAT-SOLUBLE COLOURING POWDER

Powdered food colouring to decorate any edible surface. Liposoluble powder for colouring products with naturally high-fat content, such as chocolate, cocoa butter, etc. Can be used as is or diluted with alcohol or liquid lacquer.

Type	Weight g	Ref.	Price
burgundy	25	410179	
yellow	100	410301	
red	100	410302	
orange	100	410303	
blue	100	410306	
brown	100	410307	
green	100	410309	

WATER-SOLUBLE COLOURING POWDER

Water soluble powder with pastel effect. Ideal for colouring whipped creams, macaroons, etc. Guaranteed gluten-free food colouring. Non-azo.

Type	Weight g	Ref.	Price
raspberry	25	410210	
blue	25	410211	
black	25	410212	
white	25	410213	
blackberry red	25	410214	
yellow	25	410215	
orange	25	410216	
strawberry red	25	410217	
cherry red	25	410219	
green	25	410222	
purple	25	410224	





STAINLESS STEEL YULE LOG FRAME

Stainless steel. Half-round frame perfect for making Yule logs, ice cream, and mousse. Completely watertight.

Type	L mm	l mm	H mm	Ref.	Price
half round	350	60	45	340635	
half round	500	80	58	340638	
triangular	500	90	75	340622	



MADE IN FRANCE

ORIGINAL RESULT, EASY TO ASSEMBLE

STAINLESS STEEL YULE LOG FINGER FRAME

Stainless steel. Ideal for making yule logs to cut to the desired length. Easy to turn out thanks to removable U-shaped wedge and the mould's natural stretch. Can be used to bake travel cakes (roll-cakes, etc.) or as an insert for other preparations.

Type	L mm	Ø mm	Ref.	Price
small	565	30	331052	
medium	565	45	331054	
large	565	60	331056	



Made by MATFER BOURGEAT | 0°C | +230°C

EXOPAN YULE LOG FRAME

Multi-layer PTFE-coated fine steel. Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life. Oven-safe for quick browning. Clean with hot water and degreasing products. Protect from moisture (dishwasher, fridge).

L mm	l mm	H mm	Ref.	Price
350	60	45	340623	
500	60	45	340624	
350	80	55	340625	
500	80	55	340626	



ICE CREAM YULE LOG FRAME

Polystyrene. Allows you to make Yule logs or ice cream. Ideal for ice cream yule logs. Completely watertight.

Type	L mm	l mm	H mm	Ref.	Price
half circle	470	65	70	351012	
half circle	470	65	40	351013	
triangular	470	65	70	351014	
ribbed	470	65	70	351015	

MADE IN FRANCE



PVC.

Paired moulds for increased productivity and less handling.

Clear length 57 cm optimising the use of hotplates.

Storage of 4 yule logs per tray or rack optimising storage in the chiller cabinet.

Easy to turn out after freezing.

Ideal for ice cream yule logs.









10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	100	362011	
590	195	362001	

10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362007	

MADE IN FRANCE





10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362003	





10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362004	





10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362005	





10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

L mm	l mm	Ref.	Price
590	195	362006	





SQUARE YULE LOG FRAME

Stainless steel. Specially designed for assembling Yule logs or desserts. Allows easier disassembly and its format optimises storage on baking trays.

L mm	l mm	H mm	Ref.	Price
570	70	70	371020	





TILTED YULE LOG FRAME

Stainless steel. Allows you to make an inclined yule log. Ideal for easily making an elegant and refined dessert.

L mm	l mm	H mm	Ref.	Price
565	93	70	371162	





STAINLESS STEEL YULE LOG COMB

Stainless steel. Shape specially adapted to round frames and very convenient. Simplifies the production of 2-flavour mousse or ice cream yule logs. Allows you to spread and smooth the first flavour evenly in the mould. Then fill the remaining space with the 2nd flavour by smoothing with a spatula. Log with impeccable presentation when sliced.

L mm	l mm	Ref.	Price
122	80	341629	



Flexible, non-stick molds with incorporated relief decorations

Fibreglass silicone.

Stainless steel wire holder.

Ideal for making mousse or ice cream inserts.

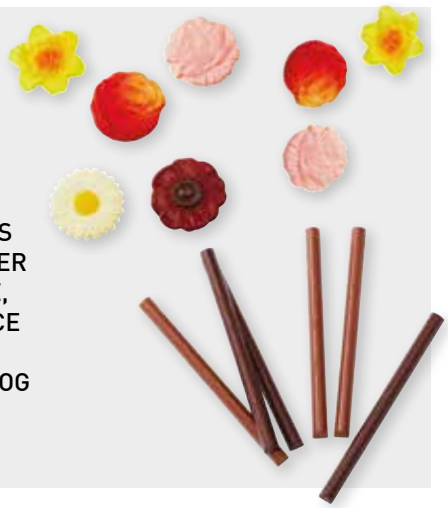
Perfect and non-stick release.

FIND ALL LOG RECIPES IN THE CHAPTER "LIBRARY" OF THIS CATALOG





FIND ALL CHOCOLATE DECORATIONS IN THE CHAPTER "CHOCOLATE, SUGAR AND ICE CREAM" OF THIS CATALOG





5 INSERTS KIT

Ideal for making mousse or ice cream inserts.

Sheet			Mould							
L mm	l mm	H mm	Nbre	C cl	L mm	l mm	H mm	Ref. Fourn.	Ref.	Price
495	400	39	5	70	495	40	39	FP 01464	336995	

MADE IN FRANCE | -40°C | +260°C

CAN BE USED FROM FREEZER TO OVEN



SMOOTH YULE LOG MOULD OR BASE FOR YULE LOG DECORATION KIT

Silicone. Ideal for easily preparing beautiful, regular, and smooth yule logs.

L mm	l mm	H mm	Ref.	Price
280	85	70	339101	



MOLD AND RELIEF MAT KIT FOR QUILTED PATTERN YULE LOG

Silicone. Basic yule log mould to easily assemble your preparation. Includes base mould and relief mat. Embossed quilted effect decoration mat to be inserted into the base mould. Dimensions of the relief mat: 275x185 mm.

L mm	l mm	H mm	Ref.	Price
280	85	70	339202	





MOLD AND RELIEF MAT KIT FOR WOOD PATTERN YULE LOG

Silicone. Basic yule log mould to easily assemble your preparation. Includes base mould and relief mat. Embossed decoration mat to be inserted into the base mould for a wood effect. Dimensions of the relief mat: 275x185 mm.

L mm	l mm	H mm	Ref.	Price
280	85	70	339201	







RELIEF MAT FOR YULE LOG KIT, 3D PATTERN

Silicone. Professional quality mould for a beautiful cylindrical yule log with a flat base.

L mm	l mm	H mm	Ref.	Price
230	90	70	339205	

YULE LOG MOULDS



10 STOLLEN DOUBLE THERMOFORMED YULE LOG FRAMES 27X8.5 CM

Paired moulds for increased productivity. Width 27 cm optimising use on baking trays (3 double moulds per tray). Yule log, 6-8 servings. Ideal for ice cream yule logs. Easy to turn out after freezing thanks to PET flexibility. Washable and reusable.

L mm	l mm	H mm	Weight g	Ref.	Price
295	225	70	69	362022	

FIND THE LOG BOXES IN THE CATALOG



YULE LOG PIPING TIPS



COPOLYESTER PIPING TIPS FOR YULE LOGS

2 copolyester yule log piping tips. 1 flat side, 1 serrated side. Meet hygiene requirements. Does not bend or break and can be used with all types of pastry bags. Clear to detect air bubbles. Monobloc, easy to clean.

Type	L mm	l mm	Ref.	Price
pack of 2 tips BU 6 teeth	17	17	167151	
pack of 2 tips BU 8 teeth	21	21	167152	



STAINLESS STEEL PIPING TIPS FOR YULE LOGS

Pack of 2 stainless steel yule log 6-toothed piping tips. Meet hygiene requirements. Monobloc, without rolled rims. 1 smooth side, 1 serrated side.

Type	l mm	Ref.	Price
pack of 2 tips 6 teeth	16	167767	
pack of 2 tips 6 teeth	20	167768	
pack of 2 tips 6 teeth	28	167769	







CHEESE TUBE MOULD

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Excellent heat diffusion for even cooking and colouring. Very low heat inertia. Perfect turning out without risk of burns. Can be used from freezer to oven.

Type	L mm	Ø mm	Ref.	Price
pack of 6 rolling pins	100	25	345143	



STAINLESS STEEL CROQUEMBOUCHE CONE

Stainless steel 18/10 monobloc mould. Ideal for assembling choux pastry wedding cakes. Available in 7 dimensions.

H mm	Ø mm	Ref.	Price
250	180	340461	
300	205	340462	
350	235	340463	
400	255	340464	
450	275	340465	
500	300	340466	
600	350	340467	



CONE MOULD

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Excellent heat diffusion for even cooking and colouring. Very low heat inertia. Perfect turning out without risk of burns. Can be used from freezer to oven.

Type	L mm	H mm	Ø mm	Ref.	Price
pack of 12	140	140	35	345446	
pack of 12	140	140	50	345448	

PÂTÉ WRAPPED IN PASTRY MOULDS



Multi-layer PTFE-coated fine steel. Stainless steel axe. Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life. Oven-safe for quick browning. Clean with hot water and degreasing products. Protect from moisture (dishwasher, fridge).



EXOPAN LONG MINI-PÂTÉ EN CROÛTE MOULD

L mm	l mm	H mm	Poids pâte g	Ref.	Price
300	40	60	550	331268	
500	40	60	1000	331270	



EXOPAN LONG PÂTÉ EN CROÛTE MOULD, HERRINGBONE

L mm	l mm	H mm	Poids pâte g	Ref.	Price
300	70	85	1700	331273	
300	85	85	1900	331271	
350	75	85	2000	331274	
400	75	85	2300	331275	
500	85	85	2900	331276	



EXOPAN LONG OVAL PÂTÉ EN CROÛTE MOULD, RIBBED

Easy to turn out thanks to clip opening/closing.

Type	L mm	l mm	H mm	Ref.	Price
mould	180	110	75	331293	
mould	210	140	90	331294	
mould	240	140	95	331295	
pack of 24 clips				386013	



EXOPAN LONG PÂTÉ EN CROÛTE MOULD

L mm	l mm	H mm	Poids pâte g	Ref.	Price
300	70	85	1700	331283	
350	75	85	2000	331284	
400	75	85	2300	331285	
500	85	85	2900	331286	





EXOPAN ROUND PÂTÉ EN CROÛTE MOULD, HERRINGBONE

Easy to turn out thanks to two hinged half circles.

H mm	Ø mm	Ref.	Price
90	100	331297	
90	120	331298	
90	200	331299	
90	250	331301	



EXOPAN LONG ROUND PÂTÉ EN CROÛTE MOULD, FLUTED

Easy to turn out thanks to clip opening/closing.

H mm	Ø mm	Ref.	Price
50	65	331264	
50	80	331265	



A complete range for every need



SURPRISE BREAD FRAME

Stainless steel surprise bread ring. Warning. The number of sandwiches made is given as an indication, their size may vary.

Type	H mm	Ø mm	Ref.	Price
24 sandwiches	90	160	371503	
32 sandwiches	90	180	371504	
32 sandwiches	90	200	371505	
48 sandwiches	90	220	371507	



SURPRISE BREAD FRAME

Stainless steel surprise bread ring. Warning. The number of sandwiches made is given as an indication, their size may vary.

Type	H mm	Ø mm	Ref.	Price
40 sandwiches	120	180	371514	
40 sandwiches	120	200	371506	
60 sandwiches	120	220	371517	
60 sandwiches	120	240	371518	



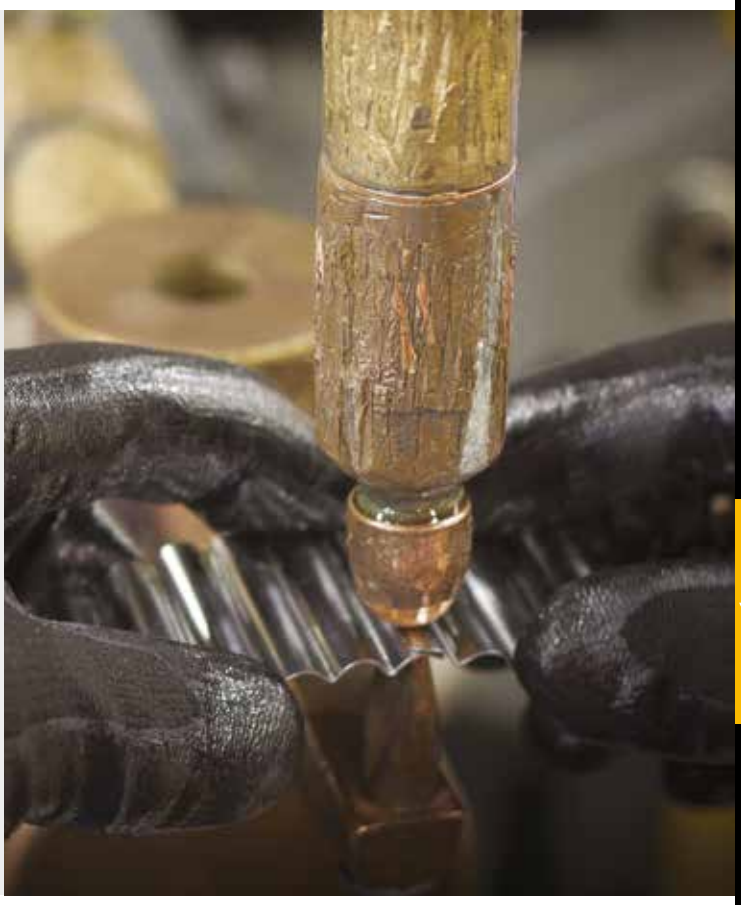
SQUARE SURPRISE BREAD FRAME

Stainless steel surprise bread square frame.
Warning. The number of sandwiches made is given as an indication, their size may vary.

Type	L mm	l mm	H mm	Ref.	Price
32 sandwiches	140	140	110	371522	
48 sandwiches	160	160	120	371524	
60 sandwiches	200	200	140	371528	

The art of steel folding enables our specialised workers to create all kinds of shapes of exceptional regularity in small production runs

SPECIAL SIZES AND SHAPES
ON A MINIMUM ORDER
OF 20 PIECES















CHOCOLATE

Evocative of gastronomic pleasure, chocolate requires delicate handling. Combine aesthetics with creativity and obtain excellent results with our precise and perfectly-designed equipment.

CHOCOLATE	374
SUGAR	411
ICE CREAM	420

MADE IN FRANCE



© Rina Nurra-Ferrandi Pâtisserie

TOUCH SCREEN CONTROL PANEL, ACCURACY 0.5°C







CALORIBAC

Versatile appliance for melting and keeping chocolate, toppings, sauces, jellies, etc. warm. Back-up tempering machine for colour coatings. Non-removable stainless steel bowl, impact-resistant polypropylene shell. Evenly distributed heat. Touch screen control panel. Electronic control 25-90°C. Accuracy ± 1.5 °C. High-performance insulation: energy saving. Comes with clear lid in styrene-acrylonitrile (SAN).

Type	H mm	Ø mm	C cl	Wei. g	Watts	Volts	Hz	Ref.	Price
caloribac	188	254	350	1800	200	240	50	**260434**	
lid		254						**260435**	

CHOCO 10 ROUND WATER-HEATED DIPPING MACHINE

Compact dipping machine, ideal for making dipped chocolate candies. Grey composite frame, stainless steel round flat-bottomed well and lid. Round shape for easy stirring. Temperature controlled by thermostat 20-60°C. Thermal safety power supply cut off if there is a lack of water. Tempered glass control panel, water/airtight and easy to clean. Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Capacity 10 kg of chocolate.

Type	L mm	l mm	H mm	C cl	Wei. g	Watts	Volts	Hz	Ref.	Price
choco 10	510	400	265	1200	5500	1000	240	50	**260456**	
extra tank			180	1200					**260455**	

MADE IN FRANCE



© Rina Nurra-Ferrandi Pâtisserie



TOUCH SCREEN CONTROL PANEL, ACCURACY 0.5°C

QUICK AND EASY CONTAINER LOCKING SYSTEM



INSULATED WELL = ECONOMY AND TEMPERATURE STABILITY





CHOCO 15 WATER-HEATED DIPPING MACHINE

Tempering machine with quick melting speed thanks to the water bath. Compact, GN 2/3 depth 150 mm well with handles and lid entirely in stainless steel. Stainless steel frame AISI 304. Water temperature controlled by an electronic system. Precise thermostat between 20°C and 90°C. Thermal safety power supply cut off in the event of overheating. Touch screen control panel, water/airtight, easy to clean. Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Capacity 10 kg of chocolate.

L mm	l mm	H mm	C cl	Wei. g	Watts	Volts	Hz	Ref.	Price
530	365	260	1300	9300	1400	230	50	260501	

CHOCO 15 R DRY DIPPING MACHINE

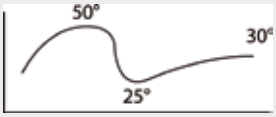
Dry dipping machine that combines simplicity, precision, and energy saving. Stainless steel body, container, and lid. High-performance insulation guaranteeing good temperature control. Precise thermostat 20°C to 60°C with indicator light. Touch screen control panel, water/airtight, easy to clean. Use of 2 containers GN 1/3 possible to work two different types of chocolate (2x5 kg). Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Container GN 2/3 with handle and lid. Capacity 10 kg of chocolate.

Type	L mm	l mm	H mm	C cl	Wei. g	Watts	Volts	Hz	Ref.	Price
	530	365	260	1300	9690	300	230	50	260510	





CRYSTALLIZATION CURVE
CHOCOLATE



CONSTANT CHOCOLATE TEMPERATURE MEASUREMENT



260590 - STAINLESS STEEL PROBE

Made by MATFER BOURGEAT

CHOCO 22 T WATER-HEATED TEMPERING MACHINE

AISI 304 stainless steel frame, well, and lid. Prepares chocolate without handling, by circulating hot/cold water. Melt the coating at 50 (adjustable temperature), cool to 25/27 then increase and stabilise the temperature at 30/32 (adjustable temperature). Automatic water filling with electronic level control by solenoid valve. Electronic temperature control by thermostat 25°C to 60°C. Touch screen control panel, water/airtight, easy to clean. Possibility of connecting a probe (option reference 260590) directly to the tempering machine and displaying the chocolate temperature instead of the set point. Provide water supply (20/27 or 3/4 connection) and drainage. Capacity: 15 kg of coating. Extra container code 741115 and lid code 748101.

L mm	l mm	H mm	C cl	Wei. g	Watts	Volts	Hz	Ref.	Price
790	385	210	2000	19500	1800	240	50	260522	

MADE IN FRANCE

SENSOR FOR MATFER DIPPING MACHINE

Probe with stainless steel wire + holder. Allows you to know the exact temperature of the chocolate. Probe compatible with Choco 15 (260501), Choco R 15 (260510), choco 22 T (260522) and Choco 10 (260456) dipping machines. Directly connect onto the dipping machine in order to display the temperature measured on the control panel.

Type	Ref.	Price
sensor	260590	



MADE IN FRANCE

COVER FOR CHOCO 15 DIPPING MACHINE

Stainless steel lid GN 2/3 with handles for chocolate tempering machine Choco 15 (reference 260501 and 260510).

Type	L mm	l mm	H mm	Ref.	Price
	325	354	57	948102	



MADE IN FRANCE





260401 + 260402,



Sold without utensils.



Presented on dipping machine, sold separately



Presented on dipping machine, sold separately

CHOCOLATE DISPENSER

Chocolate dispenser with stainless steel frame, scrapers and base, 5mm thick polypropylene disc and nickel-plated steel counterweight. Ensures permanent stirring and regular distribution of chocolate. Fits on most dipping machines fitted with GN 1/1 containers. Height and depth adjustable base. Facilitates filling chocolate moulds. Motor 40 W. Rotation speed 21 rpm.

Type	L mm	l mm	H mm	Ø mm	Wei. g	Volts	Hz	Ref.	Price
motor unit	270	185	350		7500	230	50	**260401**	
disc				370				**260402**	

ADJUSTABLE UTENSIL HOLDER

Stainless steel base. Specially designed for use with dipping machines. Convenient because it slides under the machine. 260 mm bar fitted with 6 suspension hooks and mounted on a 600 mm swivelling hose. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	Wei. g	Ref.	Price
310	205	1500	**260412**	

Cold restitution plate for making chocolate decorations



Without edge.

Cold restitution plate for making easily mouldable chocolate decorations.

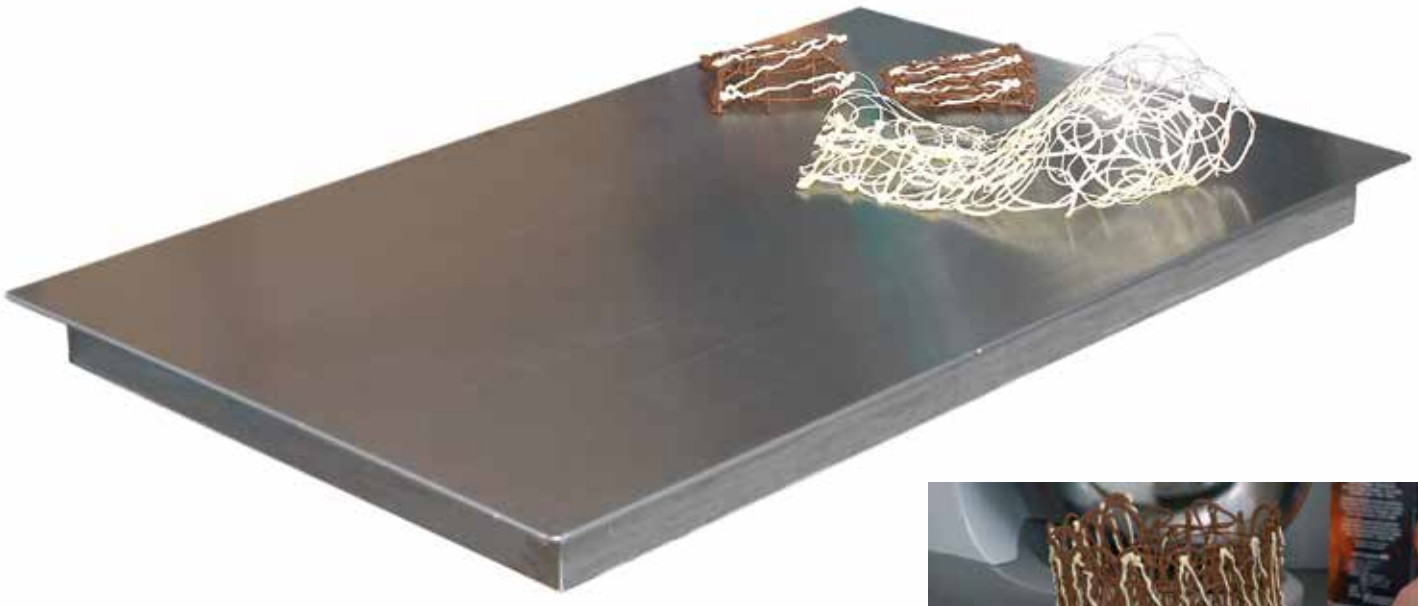
Makes chips/grills/cornets/chocolate ribbons for dessert decoration.

Tray can be stored in slide-out freezer cabinets.

Contains eutectic liquid.

Principle: freeze the stainless steel plate containing a eutectic liquid at -21°C for 24 hours. Spread the tempered chocolate on the plate. The chocolate undergoes a thermal shock and becomes malleable.

Tip: use the Cool Décor tray as a cold stand for the assembly of frozen desserts.





COOL DÉCOR

100% stainless steel with non-slip pads. Without edge.

L mm	l mm	Wei. g	Ref.	Price
600	400	9200	423060	



Liven up your buffets or display cabinets

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.

INDEPENDENT HEATING AND MOTOR CONTROLS





EASY-TO-USE DRY BAIN MARIE

Krampouz

CHOCOLATE MELTING MACHINE

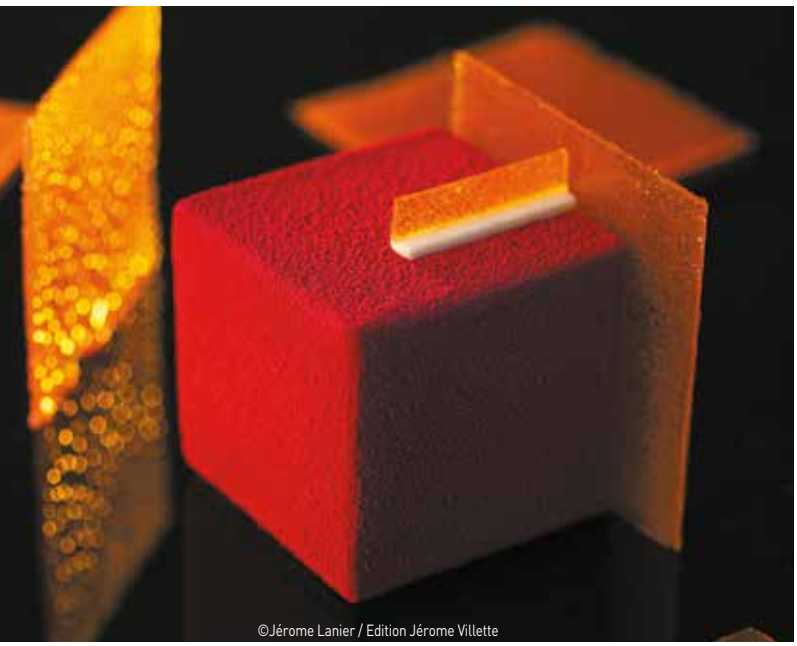
Ideal for heating / maintaining at constant temperature sweet/savoury preparations. Allows quick and easy topping of pancakes, waffles, or chocolate. Ideal for takeaways, for example. Convenient thanks to its thermostat adjustable from 0°C to 90°C. Very durable and rigid. Very easy to maintain for flawless hygiene. Comes with 1 bottle 1 l, graduated with a 3 spout cap - polyethylene (code 116341). Stainless steel frame.

L mm	l mm	H mm	Wei. g	Volts	Hz	Ref.	Price
150	220	200	2100	220-240	50-60	242350	

5-TIER CHOCOLATE FOUNTAIN

Stainless steel (fountains, worm screw, and body). Adjustable fountain temperature to avoid the risk of hardening or over softening the chocolate. Waterfall, tank and screw are dishwasher safe, to facilitate their cleaning. Use as a fondue set for dipping fresh fruit. Tool-free assembly and disassembly. 150 W heating element with temperature control thermostat. Chocolate tank (4 kg), easy to disassemble. Detachable power cable.

H mm	Ø ext. mm	Wei. g	Watts	Volts	Hz	Ref.	Price
680	330	7000	300	230	50-60	260421	



High-quality gun for perfect results!

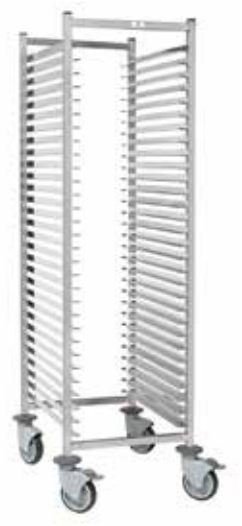
PRE-FITTED FOR HOSE WITH QUICK COUPLING



CHOCOLATE SPRAY GUN

Gun body in forged and Teflon-coated aluminium. Polyamide cup 50 cl, with screw lid. High quality with easy use. Compatible with soluble food products. Several settings possible: spray fineness, fan width, spray pattern (round to fan) and flow rate. Nozzle calibre 1.8 mm. Recommended working air pressure: 1.8-2.5 bar. Comes with quick connection (compatible with spiral hose 264071). Recommended for use with compressor 264069 sold separately. Device intended for the manufacture of pastry and chocolate decorations, not approved for food contact.

Type	L mm	l mm	H mm	Ø mm	C cl	Wei. g	Ref.	Price
gun	150	100	300		50	700	264101	
extra cup					50		264107	
spiral hose	5000						264071	
nozzle 1.3 mm				1,3			264103	
nozzle 1.5mm				1,5			264105	
nozzle 1.7mm				1,7			264106	



MADE IN FRANCE

SPECIAL CHOCOLATE AND CATERING TROLLEY

Special chocolate and catering trolley 600x400 mm. Total load 200 kg. 4 composite wheels Ø 125 mm with stainless steel ball bearings = no risk of rust. 2 wheels with brake: safe use. Square tube 25x25 mm. Guide rails with stops at both ends: prevents trays from slipping during handling.

Nb niveaux	Largeur entrée mm	Espace entre gillières mm	L mm	l mm	H mm	Ref.	Price
30	400	44	700	530	1650	772530	



BAIN MARIE WITH PUMP

Stainless steel bain marie. Ideal for dispensing chocolate sauce and other sweet/savoury sauces. Use in dry air or water heating. Convenient thanks to its temperature control by thermostat from 35°C to 93°C. Supplied with 2.8 l stainless steel bowl. Pump dispensing doses of 7, 15, 21, or 30 ml. Pump body/spout distance: 130 mm.

Type	l mm	H mm	C cl	Wei. g	Watts	Volts	Hz	Ref.	Price
bain marie	197	391	280	4000	500	230	50-60	468928	
extra tank			280					468070	

OIL-FREE, QUIET, AND PORTABLE



OIL-FREE COMPRESSOR 9BAR

Compressor designed for use in a food environment. Convenient because it operates without oil. Mounted on a trolley structure fitted with wheels. Large capacity air tank (5 litres). Very quiet and easy to transport. Adjustable pressure gauge.

L mm	l mm	H mm	Wei. g	Watts	Volts	Hz	Ref.	Price
414	191	392	12500	900	230	50-60	264069	



Quick manufacture of bare or printed chocolate discs and tuiles

Principle of use:
1. Place the plate width-wise on the 1st third of a "guitar" PVC sheet.
2. Position the shuttle at one end of the plate and fill with chocolate.
3. Slide the shuttle to the other end of the plate - as it moves, chocolate fills the perforations.
4. Lift the base and place it on the 2nd third of the sheet.
5. Do the same thing twice more to cover the entire 600 x 400 mm sheet.

Dimensions: 635 x 167 x 82 mm.





CHEF'S TIP:
PLACE THE KIT IN AN OVEN AT 30/35°C BEFORE USE TO AVOID THE CHOCOLATE SOLIDIFYING TOO QUICKLY IN CONTACT WITH THE STAINLESS STEEL

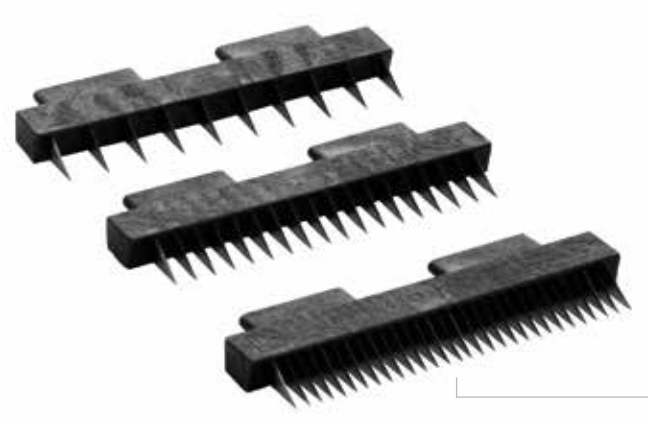




CHOCOLATE TUILE AND DISC SET

Kit consisting of a perforated plate and a chocolate tank/shoe made entirely of stainless steel. Appliance for the quick manufacture of bare or printed discs.

Type	L mm	l mm	H mm	Ø mm	Nbr emp.	H emp. mm	Ø emp. mm	Ref.	Price
24 discs	635	167	82	40	24	2	40	385040	
12 tuiles	635	167	82	50	12	3	50	385050	



NEW

Made by MATFER BOURGEAT

BOX OF 3 CHOCOLATE COMBS

3 Exoglass combs. For your safety, it is recommended to wear cut-resistant gloves. Comb spacing: 3, 5, 10 mm.

Ref.	Price
421708	



DIPPING TOOL

Rigid stainless steel wire round dipping fork with polypropylene handle. Personalisation possible.

Type	Ref.	Price
round 10 mm	262012	
round 12 mm	262013	
round 14 mm	262014	
round 16 mm	262015	
round 18 mm	262016	
round 20 mm	262017	
pear	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.



BOX OF 10 DIPPING TOOLS

4 round pins diameter 14, 16, 18, and 20 mm.
1 oval dipping fork.
1 bulb dipping fork.
1 bulb dipping fork.
3 forks: 2, 3, and 4 tines.

Ref.	Price
262001	



BOX OF 5 DIPPING TOOLS

1 round dipping fork diameter 16 mm.
1 bulb dipping fork.
3 forks: 2, 3, and 4 tines.

Ref.	Price
262002	



ADAPTABLE TOOL/ HANDLE WORKING ANGLE



MADE IN FRANCE

FORKS WITH SIGNATURE DECORATION

Box of 8 stainless steel wire chocolate marking tools.
Intended to mark the top of chocolates after coating.
8 assorted decoration models: 1 tooth, 2 teeth, 3 teeth, round, square, triangle, drop, zig zag.
Working angle adaptable to the craftsman's hand, by folding.
Hexagonal handle for ideal grip.
Comes in an storage box.

	Ref.	Price
	262010	



SCRAPER

Thick silicone. Perfect for scraping chocolate trays on exit from the coating machine. Ideal for baking and for scraping containers.

Ref.	Price
114006	



CHOCOLATE SCRAPER

High-quality stainless steel blade. Black polypropylene handle. Specially designed to fill and scrape chocolate mould trays. Blade height: 100 mm.

L mm	H mm	Ref.	Price
180	240	112641	
220	240	112643	



CHOCOLATE SCRAPER

Acrylonitrile butadiene styrene (ABS) semi-flexible chocolate scraper. Used to scrape the chocolate off the "Cool Décor" plate and comb through it to create stripes. Has 3 different sides: 1 side smooth, 1 side fine ribbed, and 1 side wide ribbed.

L mm	l mm	Ref.	Price
190	115	421743	



TRANSFER STAMP

Stainless steel. Easy to clean. Ideal for making delicious chocolates with clearly printed patterns. Particularly effective for flattening transfers or guitar film on chocolates.

L mm	l mm	Ref.	Price
60	32	262030	



STAINLESS STEEL CHOCOLATE SHAVER

Stainless steel. Very good quality, ideal to make chocolate shavings. Very durable and rigid. Very easy to maintain for flawless hygiene.

Ref.	Price
421005	



MORE CONVENIENT AND SPACE-SAVING ROLL FORMAT



DIPPING SHEET LDPE

Smooth polyethylene. Superior quality, ensuring perfect chocolate shine. Highly flexible sheet suitable for food contact.

Type	L mm	l mm	Th. mm	Ref.	Price
packet of 10	600	400	0,1	261905	
roll of 100	600	400	0,1	261908	

PVC DIPPING SHEET

PVC. Ideal for making smooth flawless chocolates. Very smooth and non-stick. They therefore guarantee an exemplary shine of chocolate. Convenient because it is clear, can be used to trace chocolate decorations. Very malleable and unbreakable even if you bend it in every direction.

Type	L mm	l mm	Th. mm	Ref.	Price
packet (pack of 100)	400	300	0,15	261912	
packet (pack of 100)	600	400	0,15	261911	







PVC TEXTURED SHEETS

Semi-rigid PVC. Ideal for placing chocolate candies on after dipping to imprint a relief on them. Very good quality. Set of 13 sheets of different reliefs.

L mm	l mm	Ref.	Price
360	340	261915	

Decorate your cakes in an original way





STICK DECORATOR

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	Wei. g	Ref.	Price
275	175	25	22	110	7	3	380186	



ASSORTED FLOWERS

5 flower motifs for decorating desserts and cakes, 20 cavities per tray.

Sheet			Mould			
L mm	l mm	H mm	Nbr	Wei. g	Ref.	Price
275	135	25	20	6	380243	



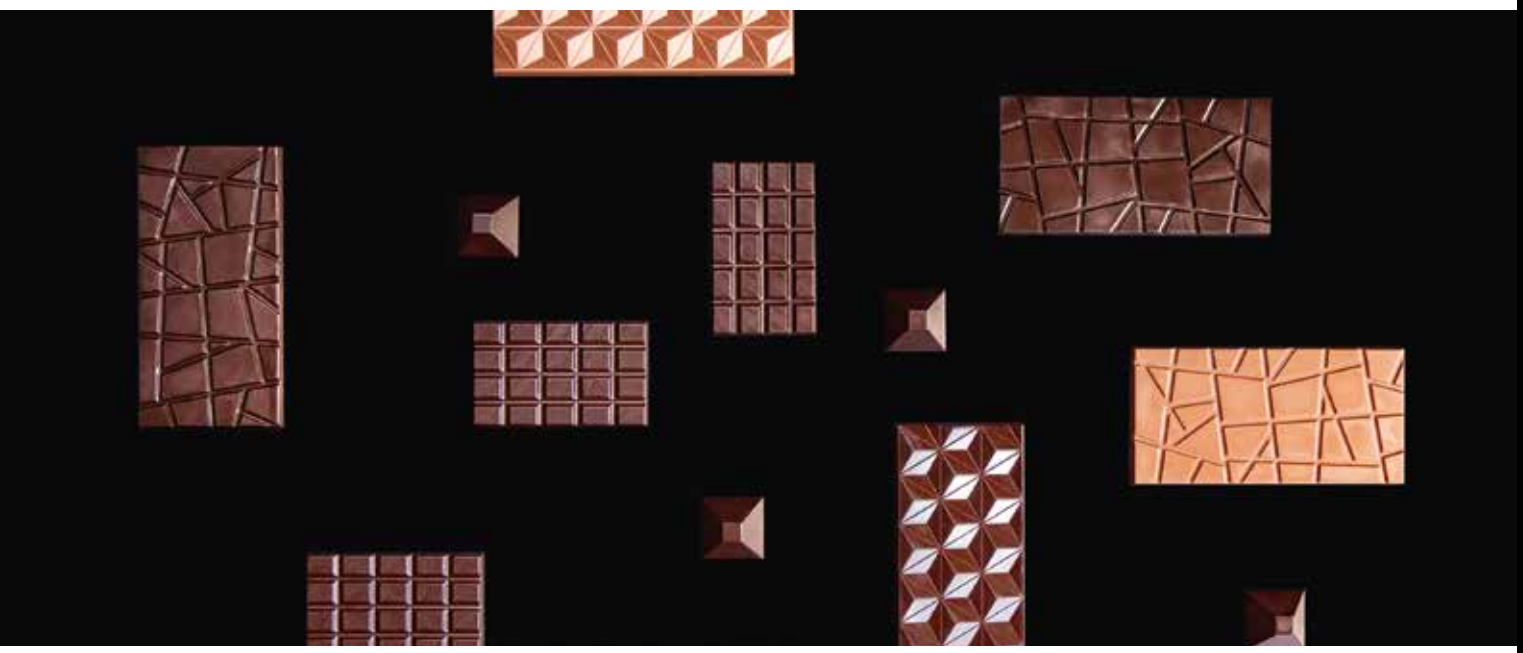
LEAF

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	Wei. g	Ref.	Price
275	175	25	21	60	30	5	380228	



COFFEE BEAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	104	17	12	5	,8	380211	



- Glossy.
- Easy to turn out.
- Very durable.
- Clear copolyester mould facilitating decoration.
- Easy to maintain.



MINI-CHOCOLATE BAR, 15 SQUARES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	12	62	32	5	11	380246	



MINI-CHOCOLATE BAR, 20 SQUARES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	4	87	53	7	30	380276	



NEW

CHOCOLATE BAR 100 G

18 squares (3x6).

Sheet				Mould					
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
classic	275	175	25	3	150	68	10	380240	
ripple	275	175	25	3	150	70	11	380266	
offset	275	175	25	3	144	75	10	380283	



24-SQUARE BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	3	158	82	10	130	380256	



28-SQUARE BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	1	207	88	10	200	380258	



MINI-BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	15	78	21	17	25	380147	

NEW



MINI-CHOCOLATE BAR, COCOA POD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	6	118	50	7	50	383906	

NEW



CHOCOLATE BARS 100 G, 21 BONBONS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	3	160	68	9	100	380281	

NEW



CHOCOLATE BAR 90 G

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	4	130	55	13	90	380282	



6-SQUARE BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	7	125	30	13	50	383005	



SMART BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	14	70	25	20	30	380150	



FINGERS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	10	96	22	15	34	380010	



K. KUGEL MINI-BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	8	117	25	14	32	380134	



GEOMETRIC SHELF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	3	150	66	10	80	380277	



CRUNCHY BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	3	140	70	6	70	380279	



MINI-CHOCOLATE BAR, COCOA FLOWER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	6	118	50	9	50	383807	



BRACELETS BAR

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	6	120	53	8	50	383813	



MINI-CHOCOLATE BAR, COCOA

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	12	76	35	5,5	20	383905	



SPHERE HALF

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	175	25	24	16	32	20,5**	380242	
275	175	25	32	13	26	12**	380249	
275	175	25	15	20	39	16*	380148	
275	175	25	12	25	50	40**	380153	
275	175	35	6	35	70	50*	380154	

* weight for a hollow subject / ** weight for a solid subject



SPHERE HALF

Sheet			Mould			Ref.	Price
L mm	l mm	H mm	Nbr	Ø mm			
360	195	62	3	122		382051	



SPHERE HALF, 2 STRIPES

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	135	25	21	14	26	5,5	383600	



TULIPE RECTANGULAR TIN

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	Wei. g		
275	205	25	36	30	22	8	380107	



STRIATED SPHERE HALF

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	175	25	28	17	32	10	380163	



RECTANGLE

Sheet			Mould						Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g			
275	175	25	25	40	25	11	10		381201	



RECTANGLE

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	135	25	24	36	22	20	15	380111	



OFFSET POMPONETTE MOULD

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	135	25	24	20	28	9	383602	



JOIE POMPONETTE

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	135	25	24	20	28	9	383603	



SPLIT POMPONETTE

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	135	25	24	17	28	9	383604	



ROUND

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	135	25	24	13	28	9	383302	



STIPED ROUNDS

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	175	25	28	13	32	10	380164	





WOODEN SQUARE

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	135	30	32	22	22	20	11,5	380122	



FLOWER SQUARE

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	205	25	36	25	25	10	9	380106	



VENETIAN CANE SQUARE

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	135	25	24	26	26	16	11	380112	



SQUARE

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	135	25	24	22	22	24	11	380129	



SQUARE

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	135	25	24	25	25	15	9	383203	



COCOA SQUARE

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	175	25	35	25	25	25	12	383208	



HIEROGLYPH SQUARE

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	135	25	24	25	25	12	8	383307	



SQUARE SHELL

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	135	25	24	27	27	12	9	383205	



SQUARE SHELL

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	135	30	24	30	30	30	5	383202	



ROUND SHELL

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould H mm	Mould Ø mm	Mould Wei. g	Ref.	Price
275	135	25	24	13	28	9	383303	



OVAL SHELL

Sheet L mm	Sheet l mm	Sheet H mm	Mould Nbr	Mould L mm	Mould l mm	Mould H mm	Mould Wei. g	Ref.	Price
275	135	25	24	34	25	12	9	383502	



SQUARE DOME

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	135	25	24	25	25	15	9	380187	



ARABESQUE DOME

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	175	25	28	14	30	8	381200	



SPLIT DOME

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g		
275	175	25	28	13	31	8	381202	



RECTANGULAR SHELL

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	135	25	24	27,5	205	14	9	383405	



YULE LOG

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	175	25	32	35	18	15	7	380155	



YULE LOG

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	135	25	16	52	19	14	13	383006	



EGYPTIAN PYRAMID

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	135	25	21	27	27	13	7	383305	



ROUNDED INGOTS

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	175	25	24	32	15	13	9	383408	



INGOTS

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	175	25	18	40	14	14	9	383003	



ROUNDED PYRAMID

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	175	25	30	27	27	25	9	380265	



PYRAMID

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	175	25	28	31	31	19	10	383300	



TRIANGULAR PYRAMID

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	175	55	28	25	26	55	11	380005	



PRALINE

Sheet			Mould						
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	135	30	24	30	30	11	380141	



WAVE PRALINES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	16	61	24	15	10	380050	



SQUARE COCOA PRALINES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	25	25	14	9	383204	



RECTANGULAR PRALINES STRUCTURE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	31	17	14	9	383404	



NAPOLITAIN COCOA

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	18	36	36	9	13	383209	



NAPOLITAIN COCOA TEXTURE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	18	34	34	4	5	383207	



ROSETTE

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	175	25	32	19	29	10	380152	



TRUFFLES

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	135	25	24	22	25	9,5	380190	



RELIEF PATTERN

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	135	25	18	14	28	9	383304	



DISCS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	175	25	8	5	68	15	380151	



STRIATED OVAL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	28	29	19	17	16	380158	



QUENELLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	25	16	45	25	12	380167	





DIAMOND

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	18	52	19	14	13	383008	





OBLONG

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	16	40	15	16	9	383004	

HAZELNUT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	26	26	23	9,5	380128	

GIANDERJA

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	43	20	18	9	383406	





WAVE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	21	50	25	15	7,5	380188	

STRIPED TRIANGLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	28	36	35	12	10	380165	

ARABESQUE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	36	20	13	9,5	383007	





CONCAVE CYLINDERS

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	175	25	32	20	22	9	383301	

ASSORTED CAVITIES

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	175	25	36	380104	

WALNUT HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	205	25	50	20	31	10	6	380110	



CHERRY OVALS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	24	33	24	20	13	383105	



CHEF"S HAT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	12	41	22	10	6	383402	



FACETED DIAMOND

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	40	30	25	18	15	380102	



APPLE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	21	23	31	18	11,5	380268	



MINI BORDEAUX CANNELÉ MOULD

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	175	25	40	24	24	9	380108	



LILY

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	28	37	31	19	9	380210	



BUNCH OF GRAPES

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	1	93	36	19	30	383104	



COMPLETE POD

3-section mould: 33 g upper shell + 33 g lower shell + 48 g beans.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	3	140	23	13	383411	



POD

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	47,5	26	14	9	383101	



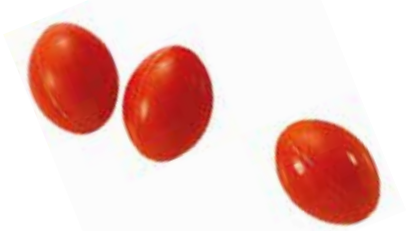
POD

2X12 cavities. 2X6.5 g.

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	205	25	24	23	50	13	13	383103	







MINI-RUGBY BALL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	30	45	31	23	30	10	380230	



RUGBY BALL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
360	195	90	2	270	169	85	380236	



PÉTANQUE SET

Mould for 6 boules diameter 72 mm (230 g) and 2 buts diameter 30 mm (17 g).

Sheet		Mould		
L mm	l mm	Nbr	Ref.	Price
275	175	8	380280	



TENNIS BALL

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	135	35	4	30	60	70	380180	



FOOTBALL

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
200	200	60	2	60	120	381028	



GOLF BALL

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
275	135	25	18	20	40	380140	



FORMULA 1

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	30	1	200	72	380248	



MINI-FOOTBALL

Sheet		Mould					
L mm	l mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	175	40	12,5	25	10	380220	



FOOTBALL BOOT

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
275	175	2	200	380229	





EXOTIC FISH

4 cavities for 2 fish. 147 and 98 G.

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	175	25	4	380223	



SMALL SEA CREATURES

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	24	35	30	7	5	381203	



FISH

4 cavities for 2 fish.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	35	4	176	105	35	382008	



COW

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	150	120	25	382011	



FROG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	55	2	120	90	45	382044	



FISH

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	40	2	240	75	40	382018	



PONY

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	110	110	18	382250	



SQUIRREL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	150	90	25	382010	



TURTLE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	35	4	115	80	35	382043	





ASSORTMENT OF BRICKS

5 bricks 20x20 mm, 6.5 g. 4 bricks 30x20 mm, 10 g. 3 bricks 40x20 mm 14 g.

Sheet				
L mm	l mm	H mm	Ref.	Price
275	175	25	383412	



LÉGO PAWN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	27	27	12	9	383407	



PENCIL HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	10	117	15	6	9,5	383401	



CHESS PAWNS

Dimensions from 40x20x5 mm to 75x30x15 mm.

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	135	25	16	380222	



GINGER MAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	10	60	46	9	11	381029	



ALPHABET

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	26	39	35	6	5	380156	



HANDBAG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	140	122	30	380126	



TEA TIME ASSORTMENT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	28	20	40	38	28	5	380252	



DETACHABLE SPHERE

Sheet			Mould				
L mm	l mm	Ø mm	Nbr	Ø mm	Wei. g	Ref.	Price
275	175	100	5	100	682	381036	



EIFFEL TOWER

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	14	60	30	14	7	380278	



SPATULA

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	Wei. g	Ref.	Price
275	135	25	10	115	24	8,55	380146	



ESPRESSO CUP WITHOUT SAUCER

Sheet			Mould					
L mm	l mm	H mm	Nbr	H mm	Ø mm	Wei. g	Ref.	Price
275	175	35	7	35	55	42	380255	



CUP

Sheet			Mould				
L mm	l mm	H mm	Nbr	H mm	Ø mm	Ref.	Price
275	135	40	3	34	71	380237	



SNAIL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	24	25	18	9,5	380130	





PUPPIES AND KITTENS

Sheet				Mould					
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
puppy	275	175	25	4	88	55	24	382055	
kitten	275	175	25	4	88	55	24	382056	



POLAR SCENE

Sheet				Mould						
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
6 eskimos	275	175	25	12	60	29	9	15	381034	
4 penguins	275	175	25	8	60	41	12	35	381035	



SAINT JACQUES COCKLE HALF SHELL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	2	125	145	24	518	382009	



LOBSTER

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	4	154	47	25	380225	



PENGUIN WITH WOOLLY HAT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	4	80	55	23	383415	





HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	30	30	25	18	6	380269	



HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	36	25	25	9	4	380205	
275	135	25	32	35	35	12	8	380206	



VALENTINE"S DAY HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	29	29	18	9,7	383606	



HEART WITH RELIEF PATTERN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	26	28	30	20	9	383607	



SMOOTH HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	15	40	36	9	9	383413	



HEART-SHAPED DISC

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	15	39	33	4	4,4	383610	



GROOVE HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	15	40	40	9	9	383414	



HEART DECORATED WITH FLOWERS

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	8	55	55	11	17,5	380227	



STRIATED HEART

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	21	35	33	11	8,6	380145	



HEART HALF

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	25	2	100	100	20	382231	
275	135	25	2	140	120	25	382233	



HEART DECORATED WITH FLOWERS

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	205	25	4	105	100	17	380226	



LOVE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	24	33	22	16	10,5	383608	



SQUARE RIBBON BOX

Tray including 1 bottom and 1 lid.

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	175	25	2	100	100	381008	



STILETTO

Double mould for a stiletto.

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	120	40	2	140	120	35	100	380127	



SMOOTH EGG HALF

Sheet			Mould				
Type	L mm	l mm	Nbr	L mm	l mm	Ref.	Price
4 eggs	360	195	8	98	65	382028	
2 eggs	360	195	4	127	87	382031	
1 egg 1/2	360	195	3	148	97	382033	
2 eggs	360	195	4	165	115	382034	
1 egg	360	195	2	172	110	382036	
1 egg 1/2	360	195	2	200	142	382038	
1 egg	360	195	2	234	156	382039	
1/2 egg	460	345	1	444	317	383700	



STRIATED EGG HALF

Sheet			Mould				
Type	L mm	l mm	Nbr	L mm	l mm	Ref.	Price
3 half eggs	275	175	3	130	90	382027	
2 half eggs	275	175	2	156	106	382025	



CHESTERFIELD EGG HALF

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	172	1	112	55	175	382040	



CRACKED EGG HALF

Sheet			Mould				
Type	L mm	l mm	Nbr	L mm	l mm	Ref.	Price
7 eggs	360	195	14	55	40	382019	
5 eggs	360	195	10	75	55	382021	
4 eggs	360	195	8	88	65	382022	
2 eggs	360	195	4	112	80	382023	
1 egg 1/2	360	195	3	137	92	382024	



STRIATED EGG HALF

Sheet		Mould						
L mm	l mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	40	33	23	11	5	380118	



STRIATED EGG HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	45	30	20	10	7,8	382053	



TWEET TWEET EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	50	2	150	100	50	382232	



CRACKED EGG HALF

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	Wei. g	Ref.	Price
275	135	27	36	24	11	382003	



DIAMOND EGG

Sheet		Mould			Ref.	Price
L mm	l mm	Nbr	L mm	H mm		
275	175	4	70	116	382080	



CRYSTAL EGG HALF

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	135	25	24	32	22	10	5,5	380120	



WHOLE EGG

Sheet		Mould				Ref.	Price
L mm	l mm	Nbr	l mm	H mm	Ø mm		
275	175	2	100	150	103	382116	



FABERGÉ EGG

Sheet		Mould				Ref.	Price
L mm	l mm	Nbr	L mm	l mm	H mm		
275	175	2	105	50	150	382234	



SMILEY EGG

3x8 models.

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	135	25	24	32	22	11	4	380261	



DRAPED EGG

Sheet		Mould				Ref.	Price
L mm	l mm	Nbr	L mm	l mm	H mm		
275	175	2	100	50	150	382235	



ASSORTED EGGS

Sheet		Mould				Ref.	Price
L mm	l mm	Nbr	L mm	l mm	H mm		
275	175	8	43	25	65	382236	





BUNNY

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	2	255	175	25	120	382065	



RABBIT

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	205	40	2	180	125	382013	



RABBIT

Double tray with assembly points for 6 rabbits.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	131	41	25	382064	



RABBIT AND BASKET

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
360	195	40	2	180	155	35	382015	



LAUGHING BUNNY

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	120	43	40	380216	



SMALL RABBIT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	16	55	25	10	17	380214	



RABBIT AND EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	50	4	155	82	40	382016	



SMALL RABBIT

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Ref.	Price
275	135	40	2	100	75	382074	



EGG HALF DECORATED WITH A RABBIT

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	30	6	82	56	28	88	380224	



RABBIT AND BASKET TO FILL

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	2	141	109	15	13	382073	



EGG WITH RABBIT/DUCK PAIR

Double mould with assembly points for 1 object.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	60	2	228	110	60	382060	



SITTING RABBIT

Sheet		Mould					
L mm	l mm	Nbr	L mm	l mm	Wei. g	Ref.	Price
275	175	2	134	120	120	382017	



RABBIT AND EGG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	120	94	30	382217	



CHICK AND SHELL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	45	4	110	75	34	382006	



RABBIT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	124	90	30	382012	



RABBIT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
360	195	30	2	230	80	30	382014	





NEW

CASSEROLE DISH

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	175	44	2	140	123	40	120	382076	



ROOSTER

Sheet			Mould			Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm		
275	175	45	2	175	140	382045	



LAYING HEN

Sheet				Mould				Ref.	Price
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
1 hen	275	175	50	2	184	152	40	382047	
3 hens	275	175	35	6	80	70	30	382048	



HEN AND BASKET

Double mould with assembly points.

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
305	170	85	2	305	210	85	382066	



ROOSTER

Double mould with assembly points.

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
600	500	140	2	540	430	140	382063	



HEN

Sheet		Mould			Ref.	Price
L mm	l mm	Nbr	L mm	l mm		
275	175	2	110	98	382075	



CHICK

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
275	175	30	4	87	68	30	382007	



SMALL HEN

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	135	25	18	30	27	17	7	382000	



ASSORTED SMALL FIGURINES FOR EASTER

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	175	25	24	380105	



SMALL FISH

Sheet			Mould			
L mm	l mm	H mm	Nbr	Wei. g	Ref.	Price
275	175	25	30	4	380202	



ASSORTED SMALL FIGURINES FOR EASTER

Sheet			Mould			
L mm	l mm	H mm	Nbr	Wei. g	Ref.	Price
275	135	25	18	6	380142	



ASSORTED SMALL FIGURINES FOR EASTER

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	32	30	25	5	5	382001	



ASSORTED SMALL FISH AND SHELLFISH

Sheet			Mould			
L mm	l mm	H mm	Nbr	Wei. g	Ref.	Price
275	175	25	35	4,5	380201	



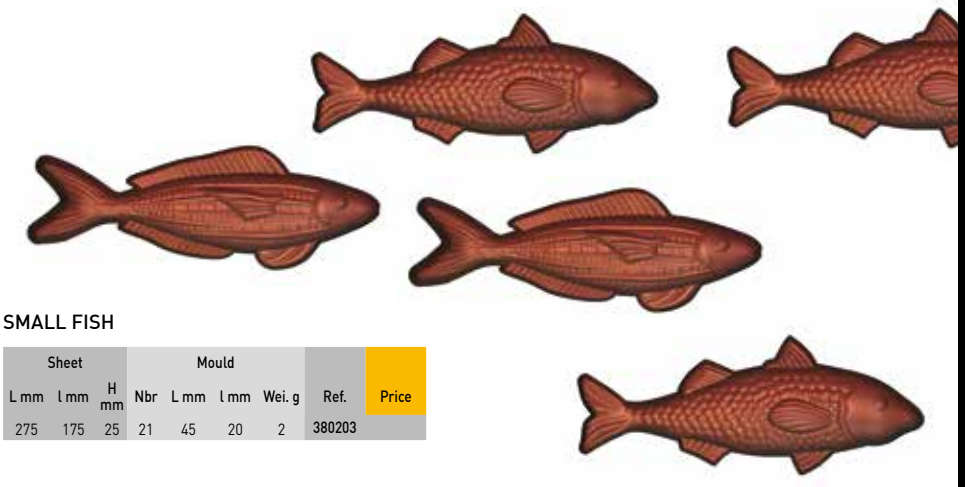
SMALL SEA CREATURES

Sheet			Mould			
L mm	l mm	H mm	Nbr	Wei. g	Ref.	Price
275	135	25	20	9	380200	



SMALL LAUGHING BUNNIES

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	16	67	25	10	11	380217	



SMALL FISH

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	Wei. g	Ref.	Price
275	175	25	21	45	20	2	380203	



SMALL LAYING HENS

Sheet			Mould				
L mm	l mm	H mm	Nbr	L mm	l mm	Wei. g	Ref.	Price
275	175	25	16	45	35	10	382004	



DRAPED BELL

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	135	60	2	113	110	56	382224	



FOOD COVER DOME

Double mould.

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
230	200	90	2	190	170	85	382062	





FATHER CHRISTMAS AND SNOWMAN

Sheet			Mould					Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g		
275	175	30	2	120	102	25	135	381015	



FATHER CHRISTMAS

Sheet			Mould				Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm	H mm		
275	175	30	4	130	51	20	381016	



FATHER CHRISTMAS WITH SACK

Sheet			Mould			Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm		
275	135	25	2	100	805	381023	



SNOWMAN

Sheet			Mould			Ref.	Price
L mm	l mm	H mm	Nbr	L mm	l mm		
275	175	25	4	85	62	381010	



MINI-CHRISTMAS DECORATION

Sheet			Mould		Ref.	Price
L mm	l mm	H mm	Nbr	Wei. g		
275	135	25	18	6	381030	



SAINT NICHOLAS

Sheet				Mould					
Type	L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
4 figurines	275	175	25	8	90	32	15	381021	
2 figurines	275	175	25	2	210			381019	
2 figurines	275	175	25	4	150			381020	



FATHER CHRISTMAS AND ELF

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	30	2	120	78	20	381032	



FATHER CHRISTMAS ON A MOTORBIKE

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	120	118	20	381031	



FATHER CHRISTMAS

Sheet		Mould			
L mm	l mm	Nbr	L mm	Ref.	Price
275	175	6	119	381005	



FATHER CHRISTMAS STANDING

Double mould with assembly points.

Sheet			Mould			
L mm	l mm	H mm	Nbr	L mm	Ref.	Price
275	175	32	2	205	381025	
360	195	50	2	305	381026	



FATHER CHRISTMAS STANDING

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	25	2	140	40	20	381024	



MINI-CHRISTMAS TREE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	25	12	50	33	7	4	380174	



MINI-CHRISTMAS TREE

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	28	31	22	22	9	380169	



CHRISTMAS TREE HALF

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	135	30	1	166	103	29	260	381013	



CHRISTMAS TREE TO ASSEMBLE

Sheet			Mould		
L mm	l mm	H mm	Nbr	Ref.	Price
275	135	25	5	381014	



SNOWMAN

Sheet			Mould						
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Wei. g	Ref.	Price
275	175	25	40	30	20	15	4	380213	



BOOT

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	40	2	140	94	38	381006	



CLOG

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	40	4	150	58	32	381012	



MUSHROOM

Sheet			Mould					
L mm	l mm	H mm	Nbr	L mm	l mm	H mm	Ref.	Price
275	175	35	4	116	80	30	381009	







VERY DURABLE CERAMIC LIGHTBULB



SUGAR HEATING LAMP 500 WATTS

Heating by very durable ceramic lamp and flexibly mounted. On/off switch with light. Stainless steel structure. Screen as an option. Worktop 400x300 mm with interchangeable non-stick mat (code 321000). Guarantee: 1 year.

L mm	l mm	H mm	Wei. g	Watts	Volts	Hz	Ref.	Price
460	330	580	4500	500	230	50	**262215**	

SUGAR HEATING LAMP 1,000 WATTS

Heating by very durable ceramic lamp and flexibly mounted. Energy dispenser with 3 positions. Stainless steel structure. Easy height adjustment thanks to the handle. Screen as an option. Worktop 400x300 mm with interchangeable non-stick mat (code 321000). Guarantee: 1 year.

L mm	l mm	H mm	Wei. g	Watts	Volts	Hz	Ref.	Price
460	350	500	5900	1000	240	50	**262201**	



SUGAR HEATING LAMP 2X500 WATTS

Larger worktop with interchangeable non-stick mat (code 321031). 2 very durable glass-ceramic lamps mounted on wire. Stainless steel structure. Energy dispenser with 3 positions. Worktop 530x325 m with raised Exopat baking sheet on two very stable feet. Accessory storage drawer under the box (polycarbonate container GN 1/2, depth 10 cm). Guarantee: 1 year.

Type	L mm	l mm	H mm	Volts	Hz	Ref.	Price
light	565	400	710	230	50	**262210**	
screen	580	350	340			**262204**	



SUGAR HEATING LAMP SCREEN

Avoids temperature disturbances due to drafts. Clear copolyester sign. Rear panel with stiffener to prevent distortion under the effect of heat. Suitable for sugar heating lamps 262201 and 262215.

l mm	H mm	Ref.	Price
350	210	**262205**	





SUGAR WORKING GLOVES

Made of latex allowing good sensitivity during work. Maximum operating temperature: 60°C. Guarantees comfort and safety when working with sugar.

Type	L mm	Ref.	Price
6/6.5	335	262289	
7/7.5	335	262290	
8/8.5	335	262291	



SUGAR SCISSORS

Fine polished hardened steel. Black coated handle.

L mm	Ref.	Price
240	072200	



Made by MATFER BOURGEAT

SUGAR BLOWING PUMP

Rubber. Double trigger with 1 copper tip l 130 mm Ø 6 mm. Bulb with non-return valve.

L mm	l mm	H mm	Ref.	Price
360	60	48	262230	



Made by MATFER BOURGEAT

ECO SUGAR BLOWING PUMP

Rubber. simple trigger with 1 copper tip l 130 mm Ø 6 mm. Bulb with non-return valve.

L mm	Ref.	Price
250	262235	


250330


250331


250332



CONFECTIONARY AND FRYING THERMOMETER

Easy to read. Glass thermometer body, red liquid. Food grade grey polyamide sheath. Can be sterilised in the dishwasher without removing the thermometer. Blister packed.

Type	L mm	Ref.	Price
sheath polyamide	300	250330	
sheath stainless steel	300	250331	
without sheath	300	250332	



SYRUP DENSITY METER

Syrup density meter, glass. Comes with a correspondence scale between Baumé degree and official densities. Comes with a PVC storage case. Offers 2 measuring scales: in Baumé degrees (15-40°Bé) and g/l (1,100 to 1,400).

L mm	Ref.	Price
160	250108	



SYRUP DENSITY METER TEST TUBE

Stainless steel.

H mm	Ø mm	C cl	Ref.	Price
175	36	17,5	250112	



THERMOMETER HOLDER

Fits on all your pots, sugar pans, and other containers (without adjustment). Stainless steel. Accepts all sheath thermometer models. Blister packed.

H mm	Ref.	Price
137	250500	



EASY-TO-READ MEASUREMENT

MADE IN FRANCE

BRIXOMETER GÉRARD TAURIN

Named Brixometer after Adolf F. BRIX, Austrian scientist, who gave his name to the measurement. Very easy to use and very durable. Convenient because it is easy to read. A wide measuring range from 0 to 90% Brix which covers all control needs. Comes in a wooden box, with cover and pipette. Each appliance is stamped with a unique number. 5-year guarantee.

L mm	Ø mm	Wei. g	Ref.	Price
150	40	180	250128	



REFRACTOMETER 0-80% BRIX

Quick and easy measurement of sugar concentration. Ideal for ice cream, sorbet, jam, and jelly. Measuring range: 0-85% Brix, 0-45° Baumé. Accuracy: ± 0.2 % Brix, ± 1° Baumé. Comes in a hard protection case.

L mm	l mm	H mm	Wei. g	Ref.	Price
170	31	55	550	250126	



REFRACTOMETER

Ideal for controlling the sugar content, expressed in % Brix. High definition. Reader diameter 40 mm. Reference temperature < 20°C. Sample temperature 40°C maximum. Refractometer: 58-90 %. Accuracy +/- 0.5 %. Ideal for fruit pastes, jams, concentrated syrups, etc.. Convenient because it comes with a protective case.

L mm	Ø mm	Wei. g	Ref.	Price
150	40	145	250124	



IP 65

PAL-PÂTISSIER REFRACTOMETER

Very easy to use with double Brix/Baumé scale. Digital readout in less than 3 seconds. Allows you to accurately measure the amount of sugar in sorbets, ice cream, jam, or jellies. Measuring range: 0-85 % Brix, 0-45° Baumé. Measurement temperature: 10-40°C.

L mm	l mm	H mm	Wei. g	Ref.	Price
109	31	55	100	250130	



IP 65

PH METER

IP65 sealed. pH measurement scale 0-14. Measuring margin +/- 1°C.

Type	L mm	l mm	C cl	Ref.	Price
buffer solution	110	45	50	250154	
pH meter	165	35		250152	



Food contact approved silicone.

Comprising a flexible tray of 24 cavities and a rigid holder.

Simple and convenient use, to be used with an automatic funnel. Easy to turn out.

Quick and easy preparation of fruit paste





MANDARINE SEGMENT

Sheet			Mould				
L mm	l mm	H mm	L mm	l mm	H mm	Ref.	Price
335	180	15	45	18	15	339010	





STRAWBERRY HALF

Sheet			Mould				
L mm	l mm	H mm	L mm	l mm	H mm	Ref.	Price
335	180	20	36	30	20	339011	





RASPBERRY

Sheet			Mould			
L mm	l mm	H mm	H mm	Ø mm	Ref.	Price
335	180	24	24	30	339013	





HEART

Sheet			Mould			
L mm	l mm	H mm	H mm	Ø mm	Ref.	Price
335	180	11	11	30	339016	





SUGAR LEAF MOULD

Silicone, leaf-shaped. Allows you to quickly and easily make pretty sugar veined leaves. Can be used very simply, by manual pressure of hot sugar between the two imprints. Very durable and rigid. Easy to clean for flawless hygiene.

L mm	l mm	H mm	Ref.	Price
115	55	40	262547	
85	55	40	262548	





ROUND DISC

Sheet			Mould			
L mm	l mm	H mm	H mm	Ø mm	Ref.	Price
335	180	18	18	34	339017	



JAM PAN

Copper, non tin-plated interior. Riveted brass handles. Jam pan. Copper ensures better heat distribution. Slightly flared well to facilitate the evaporation of the water contained in the fruit.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
130	350	950	1	303036	



EGG WHITE HALF-ROUND BOWL

Copper. Rolled and reinforced rim, non tin-plated interior and removeable ring. Ideal for beating eggs whites with maximum homogeneity. Allows you to work sugar to make syrup, caramel, or jam.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
120	240	350	1	032107	
130	260	450	1	032108	
150	300	700	1	032110	
200	400	1670	1,2	032114	



HEAVY DUTY COPPER JAM PAN

Copper, non tin-plated interior. Riveted brass handles. Jam pan. Copper ensures better heat distribution. Slightly flared well to facilitate the evaporation of the water contained in the fruit.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
180	420	1580	2	304042	



SUGAR PAN

Sugar pan with copper body and riveted cast stainless steel cold-touch long handle. Ideal for caramel preparations. Copper ensures better heat distribution.

H mm	Ø mm	C cl	Th. mm	Ref.	Price
90	160	180	2	305016	
110	200	340	2	305020	



DRAINING RACK BOX

Stainless steel. Ideal for pouring chocolate, coulis, toppings, and syrups over cakes or candied fruit by recovering excess product in the box. Includes a special 9x9 mm mesh grid. Very durable and rigid. Easy to clean for flawless hygiene.

Type	L mm	l mm	H mm	Ref.	Price
	600	400	50	313004	



FLARED CONFECTIONER'S TRAY

Aluminium. Special confectionery tray with flared rims. Very durable and rigid. Easy to clean for flawless hygiene.

L mm	l mm	H mm	C cl	Ref.	Price
600	400	30	600	310455	



CONFECTIONERY RACK

Stainless steel. Ideal for pouring chocolate, coulis, toppings, and syrups over cakes or candied fruit by recovering excess product in the box. Suitable for the stainless steel tin 340304.

L mm	l mm	H mm	Ref.	Price
590	390	19	313503	



MATFER MADE IN FRANCE

FLUTED ROLLING PIN FOR CARAMEL

Solid aluminium. Fluted rolling pin, ideal for ribbing toffee. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	Ø mm	Ref.	Price
220	35	140201	



MATFER MADE IN FRANCE

NOUGAT ROLLING PIN

Nickel steel. Heavy rolling pin, ideal for flattening nougat and nougatine. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	Ø mm	Wei. g	Ref.	Price
350	35	2650	140203	



SUGAR SIEVE

Plastic body. Special steel iron. Ideal for sifting sugar.

Taille de maille mm	Ø mm	Ref.	Price
0.20	185	115045	



MATFER MADE IN FRANCE

CARAMEL RULERS

Polished solid aluminium. To spread fondant, ganache, or caramel in layers of constant thickness. Set comprising: 2 rulers 3 mm thick, 2 rulers 5 mm thick, 2 rulers 10 mm thick, marked and perforated.

L mm	l mm	Ref.	Price
600	20	140204	



MATFER MADE IN FRANCE

40 SQUARE CARAMEL CUTTER

Stainless steel cutter. Allows you to cut 40 dough strips of 25 mm in a single step. Supplied with a holder tray.

L mm	l mm	H mm	Nbr emp.	L emp. mm	l emp. mm	Ref.	Price
200	125	14	40	25	25	154020	



MATFER MADE IN FRANCE

NOUGAT CUTTER

Machining steel nougat cutter. Also suitable for cutting toast in pullman bread. Bevelled edge, extra-strong plain round.

Ø mm	Ref.	Price
30	154011	
40	154012	
50	154013	
60	154014	
70	154015	
80	154016	
90	154017	
100	154018	

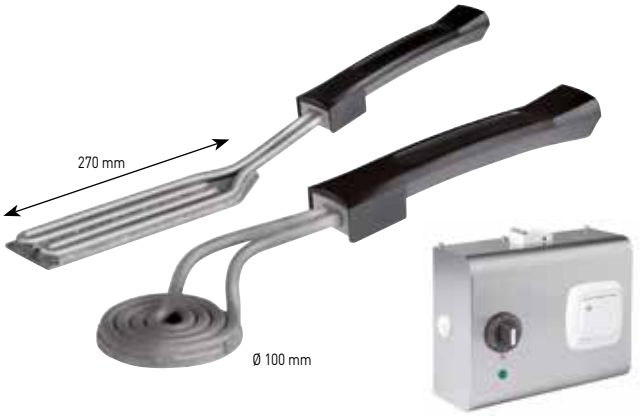


DRYING

Silica gel bags 5 g. Sachets absorb up to 10 times their weight in moisture. Promotes the proper conservation of dry biscuits and sugar pieces.

Type	Ref.	Price
packet of 100	410230	





CONTROL STATION FOR CARAMELISER

Stainless steel. Ideal to effortlessly caramelise preparations. Ergonomic carameliser. Flat sheet length 270 mm. The appliance has a fixed electric cable.

Type	L mm	l mm	H mm	Wei. g	Watts	Volts	Hz	Ref.	Price
dish l 270 mm	615	70		1250	1900	230	50-60	**262272**	
round D100 mm	450	100		1000	1185	230	50-60	**262273**	
control station	250	100	200	2100				**262276**	



HOT AIRGUN

Hot air gun, ideal for pastry and confectionery. Comfortable use thanks to the ergonomic design and handle with non-slip Softgrip surface. 2 air flow and temperature levels available: Level 1: 300°C, 240 l/min and Level 2: 500°C, 450 l/min. Very durable. Cable length: 2.2 m.

L mm	l mm	H mm	Wei. g	Watts	Volts	Hz	Ref.	Price
260	90	200	600	1600	220-240	50-60	**262261**	



PRO CUISINE BLOWTORCH CARTRIDGE

With piezo and flow control knob. Suitable for gluing sugar pieces. Only use with gas cartridge code 662303. Sold without gas cartridge.

UV	Ref.	Price
1	**262269**	

Adjustable blow torch cartridge. Fits onto the torch in seconds. Only supplied in boxes of 28 in order to comply with the legislation on the transport of hazardous materials.

L mm	l mm	H mm	Ø mm	C cl	UV	Ref.	Price
200	67	200	67	39	4	**662303**	



RECHARGEABLE GAS BLOWTORCH

Very convenient for all sugar sticking work. Excellent grip, built-in base ensures that it remains upright at all times. Recharges quickly with universal butane lighter refills. Piezo ignition. Adjustable blow torch flame. Blister packed and without gas. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	C cl	Wei. g	Ref.	Price
blow torch	130	70	160	2	300	**262263**	
cartridge				15	90	**262264**	



ADJUSTABLE
Gas flow adjustment.

AUTOMATIC
Automatic piezo ignition.

PRACTICAL
Preheating system ensuring better flame stability.

GRIPPING
Non-slip bi-material handle.

RESISTANT
Cartridge holder in impact-resistant and very stable ABS.

Gas blowtorch with non-slip handle







MATFER GAS BLOWTORCH

Convenient with hanging ring for storage. Only use with Matfer gas cartridges. Ideal for caramelising the tops of cakes, desserts, crème brûlées. Sold without gas cartridge.

L mm	l mm	H mm	Wei. g	Ref.	Price
245	110	170	480	061680	

GAS CARTRIDGE

H mm	Ref.	Price
90	061684	



CHILLER FOR VERY QUICK CHILLING



Ice cream rolls inspired by Asian street food



FIND THE ICE CREAM POTS AND SCOOPS IN THE CATALOG

MATFER USAGE UNIQUE



ICE ROLL

To make ice cream rolls. Refrigerant gas: r410. Ensures a rapid temperature drop to -30°C. Has a square worktop (500x500 mm) on which you can prepare your ice creams without wasting space. Convenient because the setpoint temperature can be precisely adjusted. Quick defrost pedal for more ease and an acrylic sneeze guard (H 400 X L 1,080 mm). Has 4 castors (2 of which are fitted with brakes) and a cooling well with a door. Very durable and rigid. Accessories required: 6 containers GN 1/9 D 100 code 747100, 6 lids GN 1/9 code 758119, and 2 stainless steel spatulas 112721.

L mm	l mm	H mm	Nbr emp.	L emp. mm	l emp. mm	Watts	Volts	Hz	Ref.	Price
1100	650	800	6	176	162	1500	220	50-60	265301	

To order preparation of mousses, sorbets, ice cream, sauces, and chilled soups





NEW



EAZY GIAZ ICE CREAM MAKER

Frozen food turbine (between -18 and -24°C) for the rapid production of ice cream, sorbets, and other edible products of different textures. Touchscreen control panel designed for intuitive use. Safe blade set disassembly mechanism for quick cleaning. Fast running speed: 10 80 g servings can be made in 60 seconds. Efficient bowl lock for added safety. Programming of repetitive cycles possible. Grinder mixer blade ensuring perfect ice cream and sorbet texture. Quick cleaning programme to be used between 2 treatments of different preparations. Air flow with pressure: 1.8 bar. Possibility of pressureless air flow or absence of air. 3 blade rotation speeds: 220 (mixing), 2,500, and 3,500 rpm. 1.3 l stainless steel bowls compatible with the other models on the market. Comes with 2 bowls+lids. Optional double helix blade attachment for solid food.

L mm	l mm	H mm	Wei. g	Watts	Volts	Hz	Ref.	Price
800	600	600	23000	1800	230	50	212520	
80		150	455				212521	

PERFECT TEMPERATURE TO SAVOUR FOOD





PREPARES INDIVIDUAL PORTIONS, AVOIDS WASTAGE



FRIX"AIR ICE CREAM AND SORBET MAKER

Professional machine for preparing mousses, sorbets, ice creams, sauces, and soups.
Frozen food processor and emulsifier safely stored at -20°C.
Transformation of ingredients into ice cream or sorbet without prior grinding.
Comes with: 2 "Frixer" blades, 1 whisk for whipped cream, 2 stainless steel bowl holders, 5 single-dose bowls in five colours with lid, 2 seals.
2 dynamic system arms create a perfect air/ingredient mix and make the consistency creamy. Air pressure (0.5 bar). Blade rotation speed 2,000 rpm. Bowl volume 180 ml (300 ml once "frixed").

Type	L mm	l mm	H mm	C cl	Wei. g	Watts	Volts	Hz	Ref.	Price
Frix'Air	200	330	500		19000	600	230	50	**265108**	
bowls				18					**265110**	
set 6 accessories									**265114**	



SUGAR CONTENT METER

Ideal for controlling the sugar content, expressed in % Brix. High definition. Reader diameter 40 mm. Reference temperature < 20°C. Sample temperature 40°C maximum. Sugar content meter: 0-50%. Accuracy +/- 1 % for sorbets, ice creams, concentrated fruit juices. Convenient because it comes with a hard case.

Type	L mm	Ø mm	Wei. g	Ref.	Price
0-50 %	150	40	145	**250122**	

NEW GREEN PLUS RANGE, ENERGY EFFICIENT AND POWERED BY NATURAL REFRIGERANT GAS R290



GELATO CHEF 3L SORBET MACHINE

Manual or automatic ice cream maker. Convenient: it is very easy to use. Production of 1.5 l of ice cream in 25-35 min. Preparation density management. Transparent lid with magnetic safety stop. 1 compressor control button. 1 blade rotation control button. Removable stainless steel well 2 litres. Comes with blade and scrapers for use with or without removable bowl. New R290 gas refrigerant system that reduces CO^2 emissions by 99.9%. Body entirely made of stainless steel, for better durability.

L mm	l mm	H mm	Wei. g	Watts	Volts	Hz	Ref.	Price
405	325	300	1470	160	220-240	50-60	**265221**	



GELATO 5K CREA SC ICE CREAM MACHINE

Automatic, powerful and fast ice cream maker. Quiet operation. 4 programs make it possible to produce: traditional ice cream, semi-soft Italian ice cream, granitas and to very quickly refrigerate all liquids from +80° to 10°C in 8 min. Bowl capacity: 3.2 litres. Maximum quantity of ingredients: 1.25 kg - 1.2 l. Hourly production: 5 kg - 7 l. -Turbine time: 12-15 min. New R290 gas refrigerant system that reduces CO^2 emissions by 99.9%. Non-removable stainless steel bowl for optimal performance. Easy to clean the bowl thanks to the washing water drain valve, on the front.. Comes with 1 ice cream spatula, 1 set of spare scrapers.

H mm	Wei. g	Watts	Volts	Hz	Ref.	Price
395	3400	500	220-240	50-60	**265250**	



GELATO 3K TOUCH SORBET MACHINE

Fully automatic ice cream maker. Production and conservation cycles managed by the software according to the outside temperature and ice density. 5 levels of conservation depending on the desired consistency. Preservation up to 8 hours. Fixed tank + removable stainless steel tank 1.7 litres. Stainless steel blade with removable scrapers. Hourly production: 3.2 kg / 4.8 litres. Turbine time max. 800 g: 15 min. Stainless steel body, transparent cover with magnetic safety when opening. New R290 gas refrigerant system that reduces CO^2 emissions by 99.9%. Accessories comes with the machine: 6 removable well scrapers, 6 fixed well scrapers, 1 ice cream spatula, 1 25 cc measuring spoon for brine.

L mm	l mm	H mm	Wei. g	Watts	Volts	Hz	Ref.	Price
340	430	250	2100	280	220-240	50-60	**265230**	



ICE LOLLY DISPLAY STAND

PMMA clear thermoplastic polymer. Ideal for presenting ice lollies (24 lollies per display). Wash with soapy water.

L mm	l mm	H mm	Ref.	Price
165	360	50	971184	



ICED LOLLY MOULDS

Polypropylene mould with lid. Convenient and quick filling. Easy incorporation of plastic sticks and perfect hold. Models of figurines with lids. Box of 10x8 assorted models of figurine with lids and sticks.

L mm	l mm	H mm	Ref.	Price
70			971170	



STICKS FOR ICE LOLLY MOULDS

Polypropylene. Easy incorporation of plastic sticks and perfect hold. Box of 100, 4 assorted colors.

L mm	Ref.	Price
103	971172	





LOLLY AND PUSH-UP ICE CREAM STAND

Acrylic. Ideal for storing and presenting ice lollies and popsicles. Wash with soapy water.

Type	L mm	l mm	H mm	Ref.	Price
14 lollipops	360	160	36	971180	
28 lollipops	400	310	90	971183	





ICED LOLLY MOULD

Polyethylene with indentations. Ideal for making ice lollies that meet consumer demands. Convenient because it comes with 1 cutter to cut cake into a lollipop shape. Allows you to make cake lollipops filled with ice cream / chocolate coated ice cream lollies. Use with wooden sticks Ref. 389099 from the FLO catalogue. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	H mm	Ø mm	Nbr emp.	L emp. mm	l emp. mm	H emp. mm	Ø emp. mm	Ref.	Price
round		20	65	5			20	65	386015	
oval	39	93		6	93	39	20		386016	





PUSH-UP ICE CREAM MOULDS

Polypropylene. Ideal for making and selling ready-to-eat ice cream. Comes with piston, pusher, and lid. Polypropylene. Box of 100.

H mm	Ø mm	C cl	Ref.	Price
68	44	9	971178	
68	35	5	972177	





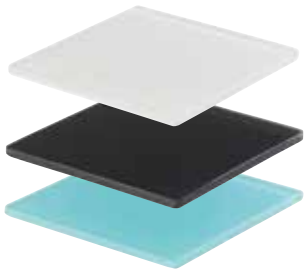
STORE

Showcase your flavoursome pastries by displaying them on attractive and practical trays or platters. Choose coordinated utensils for serving customers.

STANDS AND TRAYS	426
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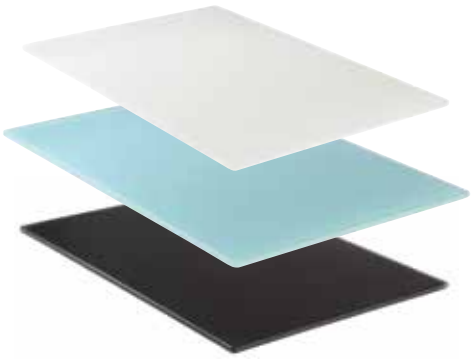


- Monobloc Nacryl.
- Ideal for services to individuals, in stores, or for an elegant and original buffet presentation.
- Ultra-smooth, non-porous, and hygienic.
- High impact resistance.
- Garantie 10 ans contre les UV (si utilisation à l'endroit exclusivement).
- Other colours available on request.



SQUARE TRAY

Type	L mm	l mm	Ref.	Price
white	245	245	054150	
anthracite	245	245	054151	
lagoon	245	245	054158	
raspberry	245	245	054153	



TRAY

Type	L mm	l mm	Ref.	Price
white	345	325	054170	
anthracite	345	325	054171	
white	530	325	054172	
anthracite	530	325	054173	
lagoon	345	325	054175	
lagoon	530	325	054176	

Type	L mm	l mm	Ref.	Price
anthracite	300	195	054302	
lagoon	300	195	054303	
white	395	300	054311	
anthracite	395	300	054312	
lagoon	395	300	054313	
white	600	395	054321	
lagoon	600	395	054323	



CAKES STAND

Type	H mm	Ø mm	Ref.	Price
white	110	280	054371	
anthracite	110	280	054372	
anthracite	210	280	054382	



COLLAPSIBLE DISPLAY STAND

Type	L mm	l mm	H mm	Ref.	Price
white	150	150	100	054182	
anthracite	150	150	100	054183	
white	200	200	195	054180	
anthracite	200	200	195	054181	
white	300	300	195	054177	





Type	Ø mm	Ref.	Price
anthracite	245	054161	
raspberry	245	054163	
white	195	054164	
anthracite	195	054165	
lagoon	195	054168	
lagoon	245	054169	
white	300	054361	
anthracite	300	054362	



SQUARE TRAY

Type	L mm	l mm	Ref.	Price
white	300	300	054331	
anthracite	300	300	054332	





GOURMET COFFEE

Type	L mm	l mm	Nbre emp.	Ø emp. mm	Ref.	Price
white	245	100	1	45	054200	
anthracite	245	100	1	45	054201	

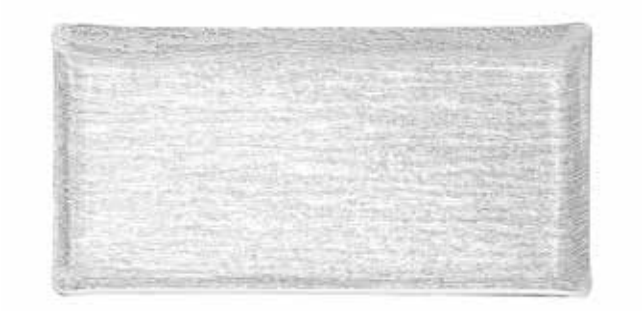




TASTING STRIP

Type	L mm	l mm	Nbre emp.	Ø emp. mm	Ref.	Price
white	245	100	4	4	054190	
anthracite	245	100	4	4	054191	
raspberry	245	100	4	4	054193	
lagoon	245	100	4	4	054194	





ICE CREAM PLATTER

Format compatible with bakery trolleys.

L mm	l mm	Ref.	Price
200	400	610503	
300	400	610505	
600	400	610507	



CRYSTAL PLATTER

Format compatible with bakery trolleys.

L mm	l mm	Ref.	Price
200	400	610511	
300	400	610513	
600	400	610515	



CRYSTAL BLACK PLATTER

Format compatible with bakery trolleys.

L mm	l mm	Ref.	Price
400	200	610524	
400	300	610521	
600	400	610522	



CRYSTAL BLACK ROUND BLACK PLATTER

Ø mm	Ref.	Price
340	610525	

Harmonious presentation in the refrigerated display cabinet or on a buffet unit



Clear acrylic: captures and sends light reflections.

Black acrylic: showcases the product.

Decoration in relief.
Entretien facile à l'eau savonneuse.
Maximum washing temperature 50°C.
Dry on the side.

Stacks of 100 dishes maximum for storage recommended.



3 LARGE STEPS

Modular steps for a voluminous presentation of products. Kit composed of 3 units. 1er unit: 400x180x40. 2nd unit: 400x200x80. Stacks of 100 trays maximum recommended for storage.

Type	L mm	l mm	H mm	Ref.	Price
3 steps kit	400			610530	
step	400	180	40	610531	
step	400	200	80	610532	
step	400	220	120	610533	





3 BLACK STEPS

Modular steps for a voluminous presentation of products. Kit composed of 3 units. 1er unit: 400x180x40. 2nd unit: 400x200x80.

Type	L mm	l mm	H mm	Ref.	Price
3 steps kit	400			610550	
step	400	180	40	610551	
step	400	200	80	610552	
step	400	220	120	610553	



SILVER MELAMINE CAKE STAND

Silver appearance. Fitted with non-slip pads.

H mm	Ø mm	Ref.	Price
30	240	611005	



PASTRY DISH AND LID

Polystyrene.

Type	H mm	Ø mm	Ref.	Price
dish	20	320	610651	
food cover dome	95	290	610652	



PLASTIC CAKE STAND

Plastic. Cake stand or round presentation tray. Resting on a base, to showcase preparations. Very durable and rigid. Très facile d'entretien pour une hygiène irréprochable.

H mm	Ø mm	Ref.	Price
100	320	611025	



STAINLESS STEEL CAKE STAND

Stainless steel. Fitted with non-slip pads.

H mm	Ø mm	Ref.	Price
55	300	611004	



PUZZLE 7-SHELF DISPLAY STAND

White plastic. Modular.

Type	H mm	Ø mm	Ref.	Price
display stand	750	350	681508	
tray with two lugs			681509	
tray without lugs			681510	
cap			681512	
base			681513	



DISPLAY STAND, 4 SHELVES

White plastic. Modular. Base dimensions: 520x115x43 mm.

H mm	Ø mm	Ref.	Price
440	280	681505	



DISPLAY STAND FOR BUFFETS

White plastic. Modular. 3 levels.

H mm	Ø mm	Ref.	Price
250	280	681501	



WEDDING CAKE STAND

White plastic. Modular. Round trays. Notches at 160 mm. 4 pieds en plastique blanc.

Type	H mm	Ø mm	Ref.	Price
4 levels	550	340	681524	
5 levels	710	440	681525	







DISPLAY STAND, 3 SHELVES

PMMA. Supplied flat. Capacity: 36 tablets of chocolate.

L mm	l mm	H mm	Ref.	Price
300	220	290	670899	





DISPLAY STAND, 9 MACAROONS

Clear holder. Elegant and modern to present your macaroons. For macaroon D 45 mm max.

L mm	l mm	H mm	Nbre emp.	Ø emp. mm	Ref.	Price
55	350	600	9	45	610562	



ROUND BOX WITH LID

PMMA. Comes with the lid.

H mm	Ø mm	C cl	Ref.	Price
158	120	150	611204	
158	150	230	611205	
160	180	350	611206	



SWEETIE JAR

Glass. Comes with the lid.

H mm	Ø mm	C cl	Ref.	Price
220	105	500	611201	
245	115	1000	611202	
270	135	2000	532729	



MACAROON DISPLAY STAND

Clear holder on removable strips.

Type	L mm	l mm	H mm	Ref.	Price
5 flat rows	325	315	65	610561	
7 inclined rows	460	330	145	610560	



MADE IN FRANCE · -15°C · +60°C

ABS TRAY

ABS. Convenient to use thanks to its high and straight edges.

Type	L mm	l mm	H mm	Ref.	Price
white	415	205	27	275505	
black	415	205	27	275509	
black	415	302	27	275508	



MADE IN FRANCE · -20°C · +80°C

BLACK CAST-IRON EFFECT PLATTER

ABS tray with high rims.

L mm	l mm	H mm	Ref.	Price
400	300	20	610621	
580	195	20	610622	
600	400	20	610620	



MADE IN FRANCE

GASTRONORM PLATTER

Stainless steel tray.

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 1/1	530	325	16	1,8	749401	
GN 1/2	325	265	16	0,8	749412	



MADE IN FRANCE · -30°C · +120°C

MELAMINE PRESENTATION TRAY

Melamine platter with small rim.

Type	L mm	l mm	H mm	Ref.	Price
elm	400	300	14	610604	
elm	600	400	14	610605	
marbled black	400	300	14	610614	
marbled black	600	400	14	610615	



MADE IN FRANCE · -30°C · +120°C

MELAMINE DISH

Type	L mm	l mm	Ref.	Price
black	400	200	610571	
black	400	300	610572	
black	600	400	610574	
white	400	200	610581	
white	400	300	610582	
white	600	400	610584	



IDEAL FOR SWEETS AND CHOCOLATES

STAINLESS STEEL PASTRY TRAY

Stainless steel 18/10 tray. Small, ideal for displaying chocolates.

L mm	l mm	H mm	Ref.	Price
180	130	10	610311	
200	160	10	610312	
230	170	10	610313	



MADE IN FRANCE

MARBLED PLATTER

Melamine platter with small rim. Matt marble appearance. Showcases products.

H mm	Ø mm	Ref.	Price
14	325	610619	

DOES NOT MARK MOULDS



MADE IN FRANCE +200°C

EXOGLASS© CAKE SLICE

Couteau ou pelle de service en Exoglass. Cost effective: does not damage the interior of the moulds. Ergonomic: 3 tools in 1. One serrated side, one plain, sharp and efficient. Utilisable pour la découpe de produits chauds.

L mm	Ref.	Price
290	650174	



Made by MATFER BOURGEAT

CAKE SLICE

Polyamide. Bevelled edges, satin finish. Combining robustness and aesthetics.

L mm	Ref.	Price
285	650184	



Made by MATFER BOURGEAT

CAKE SLICE

Clear CPET. Bevelled edges, satin finish. Combining robustness and aesthetics.

L mm	Ref.	Price
285	650183	



WIDE CAKE SERVING TONGS

Stainless steel. Large end caps. Ideal for large cake slices.

L mm	l mm	Ref.	Price
220	30	652002	



CAKE SERVING TONGS

Stainless steel. Long heads. Ideal for long cake slices.

L mm	l mm	Ref.	Price
220	70	652003	



CAKE SERVING TONGS

Stainless steel. Standard size. Ideal for cake slices, pastries, and French pastries.

L mm	Ref.	Price
190	652004	



CAKE SLICE / SERVING TONGS

Stainless steel. Glossy polish. Quality finish.

L mm	Ref.	Price
290	652006	



SWEETIE TONGS

Stainless steel. Small. Ideal for serving sweets, confectionary, or chocolates.

L mm	Ref.	Price
145	652007	



CAKE SERVING TONGS

Stainless steel. Glossy polish. Quality finish.

L mm	Ref.	Price
210	652008	



CAKE AND SWEETIE SERVING TONGS

Stainless steel. Convenient: curved heads for better grip.

L mm	Ref.	Price
180	652009	



CAKE SLICE

Stainless steel cake slice. Elegant design. Ideal for serving slices of pies, cakes, or desserts.

L mm	Ref.	Price
240	652112	



DISPLAY CASE THERMOMETER

Thermomètre à dilatation sur support aluminium. Designed to indicate the temperature of display cases. Temperature measuring range: -25°C to 25°C.

L mm	Ref.	Price
138	250571	



MADE IN FRANCE

FROZEN PRODUCTS

Washable PVC sign. For consumer information, in accordance with the legislation.

L mm	l mm	Ref.	Price
195	160	690611	



MADE IN FRANCE

BREAD PRICE

Bread price sign with adhesive figures.

l mm	Ref.	Price
320	691512	



MADE IN FRANCE

RUSTIK

Polystyrene (PS) sign. Cost effective: rot-resistant. Adhesive fasteners provided.

L mm	l mm	Ref.	Price
400	300	691583	
600	400	691597	



MADE IN FRANCE

CLOCK

4 clock sign. Comes with a set of adhesive labels for the closing day.

L mm	H mm	Ref.	Price
160	240	691593	



MADE IN FRANCE

OPEN NON-STOP

PVC sign with black background. Washable.

L mm	H mm	Ref.	Price
140	100	691594	



MADE IN FRANCE

BLACK CHALKBOARD AND FRAME

Black chalkboard and pine frame. Writing with white washable markers.

L mm	l mm	Ref.	Price
600	400	691595	



MADE IN FRANCE

"HAND HYGIENE"

Polyester sign. Cost effective: Very durable, watertight and rot-resistant. Fastening with 2 adhesive strips.

L mm	l mm	Ref.	Price
300	210	257011	

PVC RECTANGULAR TAG

10 PVC cake labels.

L mm	l mm	Ref.	Price
70	50	691111	
80	60	691112	
67	100	691113	



LACEY OVAL CHALKBOARDS WITH EASELS

10 PVC cake labels. Oval format, with base, monobloc.

Type	l mm	H mm	Ref.	Price
white and gold	68	70	691116	
white and burgundy	68	70	691117	



ALLERGIES DISPLAY SIGN

10 PVC display boards. Allows you to specify the allergenic substances present.

L mm	l mm	H mm	Ref.	Price
70	30	50	691131	



PVC EASEL

10 PVC display boards. For vertical display.

L mm	l mm	H mm	Ref.	Price
30	60	80	691132	



FOOD TAG

10 neutral style PVC label with stick.

L mm	H mm	Ref.	Price
70		690751	



RUSTIK

Rustik PVC labels. Cost effective: rot-resistant and does not fear humidity. Pack of 10.

L mm	l mm	Ref.	Price
80	60	690800	



RUSTIK

Polystyrene display sign. Cost effective: Very durable, does not fear humidity or mould. Pack of 3.

L mm	l mm	Ref.	Price
230	140	691133	



PVC TRIANGLE FOOD TAG

PVC bakery labels. Set of 100.

Type	L mm	l mm	Ref.	Price
white	45	60	691102	
black	64	54	691103	



EDIDOR DISPLAY STAND

10 PVC display boards. Decorated on both sides.

L mm	l mm	H mm	Ref.	Price
60	45	40	691537	



WIRE LABEL HOLDER

3 stainless steel label holders. Very robust and stable. Do not take up space between dishes.

L mm	l mm	H mm	Ref.	Price
60	60	100	690644	



MADE IN FRANCE

STAINLESS STEEL TAG HOLDER

6 stainless steel label holders. Holder for labels without sticks.

Type	l mm	H mm	Ref.	Price
6 label holders		85	690652	
10 brioche-shaped tags	57	65	690685	



EASEL TAG HOLDER

Crystal PVC. Holder for labels without sticks. Very stable.

Type	L mm	l mm	H mm	Ref.	Price
10 display stands				690671	
10 chef"s hat tags	60	60		691104	

MADE IN FRANCE

RECTANGULAR TAG

10 PVC cake labels. Washable.

L mm	l mm	Ref.	Price
70	50	690681	
100	70	690682	



BLACKBOARD TAG

24 PVC labels. Wooden frame. Comes with 1 white water-erasable marker. Come without the label-holder.

Type	L mm	l mm	Ref.	Price
stand tag	50	60	690804	
flat label	50	60	690805	



NEON TAG

10 black matt PVC "Néon" labels. To write in a white felt tip pen. Come without the label-holder. Washable.

Type	L mm	l mm	Ref.	Price
pink	70	70	691535	
orange	70	70	691536	



BREAD PRICE LABEL

24 PVC labels. Wooden frame. Comes with 1 white water-erasable marker.

l mm	H mm	Ref.	Price
150	50	690806	



PVC CHALKBOARD

10 PVC chalkboards.

L mm	l mm	Ref.	Price
120	80	690811	



PS LABEL

10 polystyrene tags.

Type	L mm	l mm	Ref.	Price
raspberry rounded edges	80	60	691106	
black rounded edges	80	60	691138	
raspberry straight edges	60	40	691105	
black straight edges	60	40	691137	



BREAD PRICE LABEL

10 PVC "Prix du Pain" labels. Price display in kilo, unit, and weight.

L mm	l mm	Ref.	Price
150	50	691352	



MADE IN FRANCE

ADJUSTABLE LABEL HOLDER WITH CLIP

10 black polyamide swivel label holders. Lower gripper suitable for all types of dishes, even thick ones. Comes with 2 interchangeable rods L 75 mm and 38 mm.

l mm	H mm	Ref.	Price
35	115	690525	



"PRODUITS CONGELÉS" ADHESIVE LABEL

120 adhesive labels. Comes in sheets.

Type	Ø mm	Ref.	Price
igloo	23	690612	
snowflake	23	690615	
penguin	23	690616	



MADE IN FRANCE

PP LABEL HOLDER

Polypropylene label holders. Convenient: for all styles of label without stick. High quality, very stable.

Type	H mm	Ref.	Price
ivory x6	65	690502	
ivory x6	90	690512	
chrome-plated x6	90	690513	
black x1	65	690521	
black x1	90	690522	





BBD LABEL, DAYS OF THE WEEK

Roll of 500 sticky labels. Easy to remove. Compatible with distributor reference 257012. 7 colours to choose from, 1 for each day of the week.

Type	L mm	l mm	Ref.	Price
Monday	50	50	257001	
Tuesday	50	50	257002	
Wednesday	50	50	257003	
Thursday	50	50	257004	
Friday	50	50	257005	
Saturday	50	50	257006	
Sunday	50	50	257007	

LABEL DISPENSER

Label dispenser with a capacity of 7 rolls. Ergonomic: saves time and space. For 50x50 mm rolls.

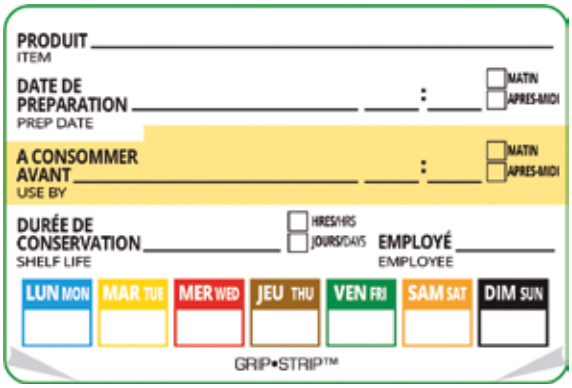
Type	L mm	l mm	H mm	Ref.	Price
7 rolls	445	130	115	257012	
1 roll	130	65	113	257013	



WATER-SOLUBLE NEUTRAL LABEL

Box of 250 labels. Water soluble when washed and fully biodegradable.

L mm	l mm	Ref.	Price
71	51	257140	
50	32	257135	



BBD LABEL, DAYS OF THE WEEK

Roll of 500 sticky labels. Easy to remove: they decompose in water. Convenient: lists shelf life and days of the week.

L mm	l mm	Ref.	Price
75	50	257008	



"A UTILISER EN PREMIER" LABEL

Roll of 500 sticky labels. Convenient: helps inventory management. Cost effective: reduces food waste. Easy to remove. Compatibles avec le distributeur référence 257013.

L mm	l mm	Ref.	Price
50	50	257010	



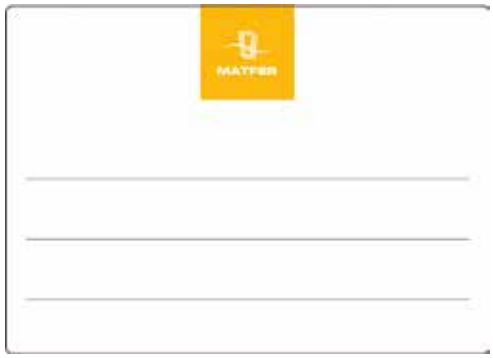


ALLERGEN LABEL

Dispenser box of 250 allergy labels yellow. Water soluble when washed and fully biodegradable.

L mm	l mm	Ref.	Price
71	51	257145	

HACCP identification labels



NEUTRAL LABEL

Roll of 500 blank sticky labels. Peelable non-water-soluble.

L mm	l mm	Ref.	Price
50	71	257147	



HACCP LABEL

Packet of 10 sheets of 30 labels (5 labels in 6 colours). To clearly ensure product traceability.

L mm	l mm	Ref.	Price
50	25	257130	



WHITE MARKER PEN

Compatible with plastic and glass. Opaque, light-resistant, odourless, does not drip. Water-erasable.

Type	L mm	Ø mm	Ref.	Price
sold separately, tip 2-6 mm	145	18	012000	
pack of 4, tip 2-6 mm	140	20	012015	
sold separately, tip 7-15 mm	155	28	012010	



COLOURED MARKER PEN

Felt pen for labels. Suitable for use with blackboards, plastic labels, metal, paper, and cardboard. Water-erasable.

Type	Ref.	Price
fluorescent pink/green/yellow	010384	
silver	691417	
gold	691416	



BLACK MARKER PEN

Black felt pen for labels. Alcohol-erasable writing.

Ref.	Price
010277	



BLACK MARKER PEN

Water-erasable black ink marker. Suitable for use with glass, blackboards, plastic labels, metal, paper, and cardboard.

Ref.	Price
691411	





NUMBER LABELLER 1 LINE

Number labeller 1 line. To mark and ensure the traceability of products. Can print up to 8 characters at once. Comes with an ink cartridge. Garantie 1 an. Extra ink pad (400893) not included. Labels: 19.8x11.2 mm.

Type	L mm	l mm	Ref.	Price
labelling machine	220	200	140950	
buffer			400893	



NUMBER LABELLER 2 LINES

Number labeller 2 lines. To mark and ensure the traceability of products. Up to 8 characters per line. Comes with an ink cartridge. Réglage des boutons moletés. Extra ink pad (400893) not included. Labels: 20x16 mm.

L mm	l mm	Ref.	Price
220	210	140952	



468957



468956



468950



468952

ADHESIVE LABEL

Type	L mm	l mm	Ref.	Price
neutral 1 line (8x2,500)	20	11	468950	
neutral 2 lines	20	16	468957	
2 lines 'fabriqué le'	20	16	468956	
2 lines 'emballé le'	20	20	468952	

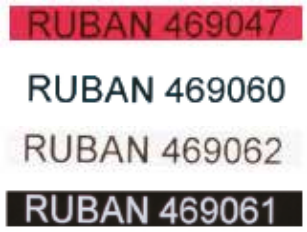


CREATION OF SIMPLE AND CLEAN LABELS

DYMO LABELLER

Dymo labeller for professional use. Label point 160 model. For clean and crisp writing. Compatible ribbon widths: 6 mm, 9 mm, or 12 mm. Clavier AZERTY, caractères ou symboles total 342. 6 character sizes to choose from. Preview before printing possible. Comes with ribbon: black print on a white background. Number of styles: 8. Power: 6 AAA batteries not provided.

L mm	l mm	H mm	Ref.	Price
203	118	49	469046	



LABELLER RIBBON

Dymo labeller ribbon (469046).

Type	L mm	l mm	Ref.	Price
black red background	7000	9	469047	
black clear background	7000	9	469060	
black white background	7000	9	469061	
white black background	7000	12	469062	







WHITE AND GOLD NUMBER CANDLE WITH BASE

Number to put on cakes, desserts. Finish: gold and white. Fits on base reference 877203. Fits on base reference 877201.

Type	H mm	Ref.	Price
No. 0, pack of 10	40	877205	
No. 1, pack of 10	40	877206	
No. 2, pack of 10	40	877207	
No. 3, pack of 10	40	877208	
No. 4, pack of 10	40	877209	
No. 5, pack of 10	40	877210	
No. 6, pack of 10	40	877211	
No. 7, pack of 10	40	877212	
No. 8, pack of 10	40	877213	
No. 9, pack of 10	40	877214	
base, pack of 10		877203	
candle, pack of 100	70	877201	





MADE IN FRANCE

WHITE AND GOLD NUMBER CANDLE

Gold finish. Odourless. Rigid. Box of 12.

Type	H mm	Ref.	Price
No. 0	65	910230	
No. 1	65	910231	
No. 2	65	910232	
No. 3	65	910233	
No. 4	65	910234	
No. 5	65	910235	
No. 6	65	910236	
No. 7	65	910237	
No. 8	65	910238	
No. 9	65	910239	



MADE IN FRANCE

GOLD NUMBER CANDLE WITH HOLDER

White candle mounted on a white plastic holder on which a gold number is fixed. Odourless. Rigid. Box of 10.

Type	H mm	Ref.	Price
No. 0	70	910240	
No. 1	70	910241	
No. 2	70	910242	
No. 3	70	910243	
No. 4	70	910244	
No. 5	70	910245	
No. 6	70	910246	
No. 7	70	910247	
No. 8	70	910248	
No. 9	70	910249	



MADE IN FRANCE

WIDE TWISTED CANDLE

Twisted candle. Pack of 50 candles.

Type	H mm	Ø mm	Ref.	Price
blue	75	8	910121	
white	75	8	910122	
pink	75	8	910123	
assorted	75	8	910124	



MADE IN FRANCE

THIN TWISTED CANDLE

Twisted candle. Pack of 100 candles.

Type	H mm	Ø mm	Ref.	Price
blue	60	6	910101	
white	60	6	910102	
pink	60	6	910103	
assorted	60	6	910110	



MADE IN FRANCE

SINGLE CANDLE HOLDER

Candle holder. Box of 100.

Type	H mm	Ø mm	Ref.	Price
white	10	6	910144	
crystal	10	6	910145	
assorted	10	6	910146	



SINGLE CANDLE HOLDER

Candle holder. Box of 144. Convenient: pack of 144.

Type	H mm	Ø mm	Ref.	Price
white	23	8	910148	

Edible decorations.

Ideal for decorating cakes, desserts, and cupcakes. 2 assorted models:.



MADE IN FRANCE

JOYEUSES FÊTES CAKE DECORATION

Bag of 24. 2 assorted models:.

L mm	l mm	Ref.	Price
94	30	911019	



MADE IN FRANCE

JOYEUX NOËL CAKE DECORATION

Bag of 24. Star patterns, Father Christmas and snowman.

Type	L mm	l mm	Ref.	Price
3 models	94	30	911013	



MADE IN FRANCE

JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. Cheerful colours with drawings of balloons and confetti.

L mm	l mm	Ref.	Price
90	40	911008	



MADE IN FRANCE

VANILLA FLAVOUR JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. Vanilla flavour. 3 modèles assortis.

L mm	l mm	Ref.	Price
94	32	911016	



MADE IN FRANCE

JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24.

L mm	l mm	Ref.	Price
90	47	911025	



MADE IN FRANCE

JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. 4 different models. Couleurs joyeuses avec dessins de gâteaux et cadeaux.

L mm	l mm	Ref.	Price
94	30	911024	

MADE IN FRANCE

WAFER CAKE DECORATION SHEET

Ideal for nougat and calisson. Bag of 50.

L mm	l mm	Ref.	Price
320	230	911090	





Edible decorations.

Ideal for decorating cakes, desserts, and cupcakes.



CRYSTALLISED VIOLET

Box of 100. Non-azo. Aspect cristallisé pour un effet "fait maison".

Ø mm	Ref.	Price
20	911045	



CRYSTALISED MINI-ROSES ASSORTED PINK, RED, WHITE

Box of 60. Non-azo.

Ø mm	Ref.	Price
30	911020	
40	911039	



ROSE PETAL

Bag of 500. Non-azo. Idéal pour la décoration rapide des bûches.

L mm	Ref.	Price
38	911051	
38	911052	



PASTEL FLOWER

Ideal for decorating cakes, desserts, and cupcakes. Box of 72. Azo.

l mm	H mm	Ø mm	Ref.	Price
40	40	40	911042	



ASSORTED PASTEL ROSE

Ideal for decorating cakes, desserts, and cupcakes. Box of 72. Non-azo.

Ø mm	Ref.	Price
40	911071	



STREAKED PASTEL FLOWER

Edible decorations. Ideal for decorating cakes, desserts, and cupcakes. Box of 72. Azo.

l mm	H mm	Ø mm	Ref.	Price
40	40	40	911043	

For baby showers, births, christenings.
Decorated polystone figurines.



BABY AND BOTTLE

Type	H mm	Ref.	Price
blue standing, pack of 4	75	872018	
pink sitting, pack of 6	55	872019	



BABY IN A CAR

Box of 8.

Type	H mm	Ref.	Price
pink	70	872021	





PIXIE BABY

Box of 12.

Type	H mm	Ref.	Price
blue	78	872016	
pink	78	872017	



CHEEKY BABY

Box of 12.

Type	H mm	Ref.	Price
pink	50	872030	
blue	50	872031	



BABY WITH TOY

Box of 6.

Type	H mm	Ref.	Price
blue	46	872026	



BABY ON A HORSE

Box of 6.

Type	H mm	Ref.	Price
blue	85	872024	
pink	85	872025	



BABY IN A CAR

Box of 4.

Type	H mm	Ref.	Price
blue	85	872015	

Decorated polystone figurines.





BOY COMMUNION FIGURINE MISSEL

Decorated polystone figurines. Box of 4.

Type	H mm	Ref.	Price
boy	100	875060	
daughter	100	875061	





BOY COMMUNION FIGURINE WITH CANDLE AND WHEAT EAR

Decorated polystone figurines. Individual.

Type	L mm	H mm	Ref.	Price
boy	100	10	875043	
daughter	100	100	875044	





BOY COMMUNION FIGURINE WITH CANDLE

Decorated polystone figurines. Box of 24.

Type	H mm	Ref.	Price
boy	120	875064	
daughter	120	875065	



BOY COMMUNION FIGURINE PRAYING

Decorated polystone figurines. Box of 4.

Type	H mm	Ref.	Price
daughter	80	875063	

Decorated polystone figurines.



PARIS COUPLE

Box of 2.

H mm	Ref.	Price
150	877070	



ROME COUPLE

Individual.

L mm	H mm	Ref.	Price
130	130	877073	



COLOURED BRIDE

Box of 2.

H mm	Ref.	Price
130	877124	



WHITE GROOM

Box of 2.

H mm	Ref.	Price
130	877130	



SONIA COUPLE

Box of 2.

H mm	Ref.	Price
220	877110	



MARGOT COUPLE

Box of 2.

H mm	Ref.	Price
150	877171	

WEDDING FIGURINES

Decorated polystone figurines.



VENISE COUPLE

Box of 2.

H mm	Ref.	Price
120	877172	



DOUCEUR COUPLE

Box of 4.

H mm	Ref.	Price
170	877163	



VALÉRIE COUPLE

Box of 6.

H mm	Ref.	Price
150	877174	

MISCELLANEOUS FIGURINES



PLASTIC FOOTBALL DECORATION

Ideal for decorating in an original way your cakes for birthdays, communions, baptisms, etc. Edge dimensions 95x38 mm H 65 mm. Player dimensions min/max H 25-65 mm Width 35-50 mm.

Ref.	Price
910296	



SPOON CONTAINING DE-ICING FLUID

Unalterable aluminium ice cream scoop. Very robust. Ergonomic: hollow handle containing de-icing fluid to heat the spoon.

Type	L mm	Ø mm	Ref.	Price
20 portions	180	56	044110	
24 portions	180	51	044112	
30 portions	180	49	044114	
40 portions	180	45	044116	



CERAMIC SPOON CONTAINING DE-ICING FLUID

Non-stick ceramic ice cream scoop: makes serving hard ice creams easier. Very robust. Ergonomic: hollow handle containing de-icing fluid to heat the spoon.

Type	L mm	Ø mm	Ref.	Price
20 portions	180	56	044120	
24 portions	180	51	044122	
30 portions	180	49	044124	



ICE CREAM SCOOP WITH CLIP TYPE CR

Round stainless steel ice cream scoop. Professional grade, rugged design.

Type	Ø mm	Ref.	Price
8 portions	80	044020	
10 portions	70	044025	
12 portions	67	044030	
16 portions	59	044032	
20 portions	56	044034	
24 portions	51	044036	
30 portions	49	044038	
36 portions	47	044040	
40 portions	45	044042	
50 portions	40	044044	
60 portions	35	044046	
70 portions	30	044048	
100 portions	25	044050	



ICE CREAM SCOOP WITH CLIP TYPE CR

Oval stainless steel ice cream scoop. Professional grade, rugged design.

Type	L mm	l mm	Ref.	Price
30 portions	62	43	044055	
40 portions	57	38	044060	



ICE CREAM SCOOP WITH CLIP TYPE K

Stainless steel sugar bowl and plastic handle. Comes with a set of self-adhesive coloured dots.

Type	Ø mm	Ref.	Price
12 portions	67	044064	
20 portions	56	044065	
24 portions	51	044067	
30 portions	49	044069	
36 portions	47	044071	
40 portions	45	044073	



UNIGRIP ICE CREAM SCOOP

Stainless steel ice cream scoop, POM handle. Convenient: each ice cream scoop is in a different colour.

Type	Ø mm	Ref.	Price
4 portions	95	187699	
5 portions	85	187700	
6 portions	77	187701	
8 portions	71	187702	
10 portions	68	187703	
12 portions	64	187704	
16 portions	57	187705	
20 portions	55	187706	
24 portions	52	187707	
30 portions	46	187708	
36 portions	40	187709	
40 portions	38	187710	
50 portions	36	187711	
60 portions	34	187712	
70 portions	29	187713	
100 portions	43	187714	



ICE CREAM SCOOP WITH CLIP

Stainless steel. Cost effective. Professional model.

Type	L mm	l mm	Ø mm	Ref.	Price
round 16 portions			57	670316	
round 24 portions			50	670324	
round 30 portions			47	670330	
oval 25 servings	62	48		670389	



TRIGGER ICE CREAM SCOOP TYPE D

Stainless steel sugar bowl and plastic handle. Convenient: system can be operated by the thumb. Cost effective: wears well.

Type	Ø mm	Ref.	Price
20 portions	54	044211	
24 portions	51	044213	
30 portions	49	044215	
36 portions	47	044217	
40 portions	45	044219	





ZEROLL ICE CREAM PADDLE

Aluminium alloy portion scoop. Monobloc. Very robust. Easy to maintain.

L mm	l mm	Ref.	Price
250	70	670630	



WALL-MOUNTED ICE CREAM SCOOP CLEANING CONTAINER

Stainless steel cleaning container. With water circulation. Comes with water inlet and outlet connections and water flow adjuster. Wall fastening (screws not included). Bac profondeur 80 mm.

L mm	l mm	H mm	Ref.	Price
280	220	140	671002	

USE RECOMMENDED BY THE GUIDE TO GOOD PASTRY HYGIENE PRACTICES



ICE CREAM SCOOP CLEANING CONTAINER

Stainless steel cleaning container. With water circulation. Comes with water inlet and outlet connections. Clear height 75 mm.

L mm	l mm	H mm	Ref.	Price
220	140	137	671001	





STORAGE PROTECTED FROM CONTAMINATION

STACKABLE CONTAINER

3 stackable PMMA containers. Ideal for organising self-service. Clear stackable and modular. Front opening by the handle.

L mm	l mm	H mm	Ref.	Price
190	130	145	670910	



COUNTER-TOP ICE CREAM CONE HOLDER

Acrylic cone holder. Straight model with removable structure, comes in kit form. Compatible with all types of cone.

Type	L mm	l mm	H mm	Nbre emp.	Ø emp. mm	Ref.	Price
straight	285	90	110	4	35	670906	



VERTICAL ICE CREAM CONE HOLDER

Front opening acrylic cone holder. Compatible with all types of cone. Vertical ice cream cone holder. 3 walls.

L mm	l mm	H mm	Nbre emp.	Ø emp. mm	Ref.	Price
105	125	493	1	35	670905	
330	250	500	12	35	670903	



REVOLVING ICE CREAM CONE HOLDER

Acrylic cone holder. Stainless steel structure. Perfect cone protection. Ideal for outdoor ice cream stands. Porte cornets à glace vertical. Total capacity 80-90 cones.

H mm	Ø mm	Nbre emp.	H emp. mm	Ø emp. mm	Ref.	Price
765	240	4	500	51	670904	



COUNTER-TOP ICE CREAM CONE HOLDER

Stainless steel cone holder. Suitable for textured and classic cones. For 4 parts. 2 holes Ø 31 mm for waffle cones. 2 trous Ø 26mm pour cornets classiques.

L mm	l mm	H mm	Nbre emp.	Ref.	Price
270	95	85	4	670920	



ICE CREAM CONE HOLDER

Thick plexiglass walls on 3 sides. Stainless steel perforated base. Compatible with all types of cone. 18 holes of which 12 are Ø 26 mm and 6 are Ø 31 mm.

L mm	l mm	H mm	Nbre emp.	Ø emp. mm	Ref.	Price
260	200	600	18	26	670900	



WALL-MOUNTED ICE CREAM CONE HOLDER

PMMA cone holder. Ice cream holder. Tube inner diameter: 54 mm.

L mm	l mm	Ref.	Price
560	105	670907	





STORAGE AND HANDLING

Food safety and hygiene regulations require you to store and transport fresh products, groceries or prepared food in complete confidence. Select your equipment from a wide range of trolleys, Sherpa insulated containers, gastronorm containers, etc.

gastronorm storage containers 454

food storage boxes and containers 459

dishware containers and racks 469

thermometers 475



STURDY WITH ULTRA-DURABLE ROUNDED CORNERS

100% recyclable material: copolyester.
Suitable for cold food transfer, freezing, warming, and microwaving.
Clear: quick identification of the contents.
Stackable empty.
Recessed lid for stackability.
Shape designed for quick drying and good drainage.
Thick and very robust containers.
Ultra-durable rounded corners.
Compliant with standard EN631-1.



GN 2/1

L mm	l mm	H mm	C cl	Ref.	Price
650	530	150	3800	760115	
650	530	200	5000	760120	



GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	65	770	761106	
530	325	100	1200	761110	
530	325	150	1800	761115	
530	325	200	2400	761120	



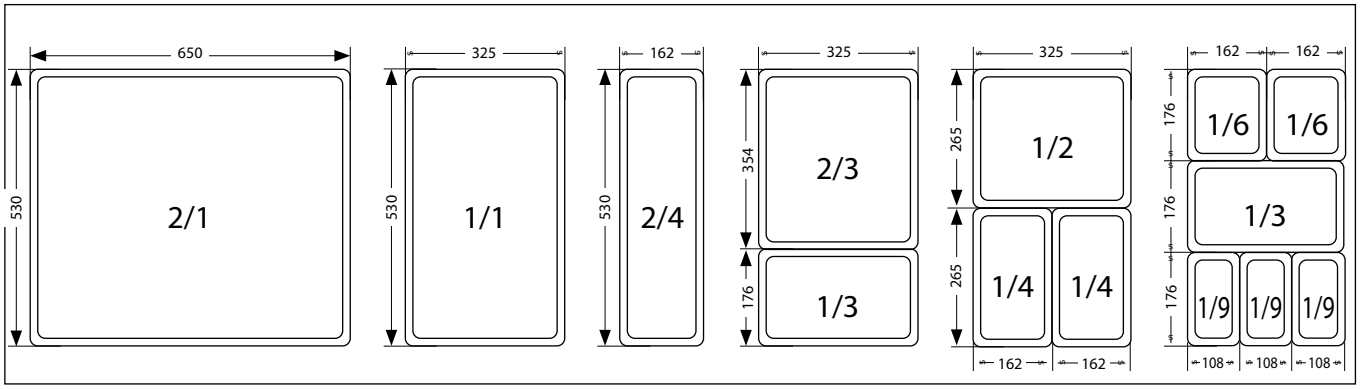
GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	65	340	763106	
325	265	100	530	763110	
325	265	150	790	763115	
325	265	200	1000	763120	



GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
325	176	65	220	764106	
325	176	100	310	764110	
325	176	150	470	764115	
325	176	200	600	764120	





GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	100	250	765110	
265	162	150	320	765115	



GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	65	70	766106	
176	162	100	120	766110	
176	162	150	180	766115	



LID WITHOUT NOTCH

Type	L mm	l mm	Ref.	Price
GN 2/1	650	530	768100	
GN 1/1	530	325	768101	
GN 1/2	325	265	768112	
GN 1/3	325	176	768113	
GN 1/4	265	162	768114	
GN 1/6	176	162	768116	
GN 1/9	176	108	768119	



GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	65	50	767106	
176	108	100	80	767110	



DRAINING RACK

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	769101	
GN 1/2	325	265	769112	
GN 1/3	325	176	769113	
GN 1/4	265	162	769114	
GN 1/6	176	162	769116	



LID WITH NOTCH

Type	L mm	l mm	H mm	Weight g	Ref.	Price
GN 2/1	650	530	25	1720	768600	
GN 1/1	530	325	17	765	768601	
GN 1/2	325	265	17	365	768612	
GN 1/3	325	176	20	250	768613	
GN 1/4	265	162	17	170	768614	
GN 1/6	176	162	17	120	768616	



SEPARATION BAR

100% recyclable material: stainless-steel. Accessory for Alto Plus steel gastronorm containers.

L mm	l mm	H mm	Weight g	Ref.	Price
530	80	8	170	768701	
330	80	8	115	768712	



100% recyclable material: "crystal" copolyester.

Suitable for cold food transfer, freezing, warming, and microwaving.

Clear: quick identification of the contents.

Stackable empty.

Recessed lid for stackability.

Compliant with standard EN631-1.





GN 2/1

L mm	l mm	H mm	C cl	Ref.	Price
650	530	150	3800	750115	
650	530	200	5000	750120	



GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	65	650	751106	
530	325	100	1150	751110	
530	325	150	1750	751115	
530	325	200	2350	751120	



GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	65	300	753106	
325	265	100	500	753110	
325	265	150	750	753115	
325	265	200	1000	753120	



GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
325	176	65	200	754106	
325	176	100	300	754110	
325	176	150	450	754115	



GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	100	200	755110	
265	162	150	300	755115	



GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	65	70	756106	
176	162	100	100	756110	
176	162	150	150	756115	



GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	65	50	757106	
176	108	100	70	757110	



LID

Type	L mm	l mm	Ref.	Price
GN 2/1	650	530	758100	
GN 1/1	530	325	758101	
GN 1/2	325	265	758112	
GN 1/3	325	176	758113	
GN 1/4	265	162	758114	
GN 1/6	176	162	758116	
GN 1/9	176	108	758119	



DRAINING RACK

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	759101	
GN 1/2	325	265	759112	
GN 1/3	325	176	759113	
GN 1/4	265	162	759114	
GN 1/6	176	162	759116	

100 % recyclable material: polypropylene.
Storage and preservation in the refrigerator or freezer.
Clear: quick identification of the contents.
Graduations on the sides.
Stackable with lid.
Lid supplied separately for airtight closure.





GN 1/1

L mm	l mm	H mm	C cl	Ref.	Price
530	325	65	700	256070	
530	325	100	1200	256013	
530	325	150	1700	256018	

GN 2/3

L mm	l mm	H mm	C cl	Ref.	Price
354	325	100	800	256080	
354	325	150	1200	256012	



GN 1/2

L mm	l mm	H mm	C cl	Ref.	Price
325	265	65	400	256040	
325	265	100	600	256060	
325	265	150	750	256075	

GN 1/3

L mm	l mm	H mm	C cl	Ref.	Price
325	176	100	350	256035	
325	176	150	500	256050	

GN 1/4

L mm	l mm	H mm	C cl	Ref.	Price
265	162	100	250	256025	
265	162	150	350	256036	

COMPLETELY AIRTIGHT



GN 1/6

L mm	l mm	H mm	C cl	Ref.	Price
176	162	100	150	256015	
176	162	150	200	256020	

GN 1/9

L mm	l mm	H mm	C cl	Ref.	Price
176	108	100	80	256010	





SET OF MODULUS CONTAINERS WITH LID

Type	L mm	l mm	H mm	C cl	Ref.	Price
GN 1/9, packet of 6	176	108	100	80	257310	
GN 1/6, packet of 6	176	162	100	150	257315	
GN 1/6, packet of 6	176	162	150	200	257320	
GN 1/4, packet of 5	265	162	100	250	257325	
GN 1/4, packet of 5	265	162	150	350	257336	
GN 1/3, packet of 5	325	176	100	350	257335	
GN 1/3, packet of 5	325	176	150	500	257350	
GN 1/2, packet of 4	325	265	65	400	257340	
GN 1/2, packet of 4	325	265	100	600	257360	
GN 1/2, packet of 4	325	265	150	750	257375	
GN 2/3, packet of 4	350	325	100	800	257380	
GN 2/3, packet of 4	350	325	150	1200	257312	
GN 1/1 sold individually	530	325	65	700	551026	
GN 1/1 sold individually	530	325	100	1300	551025	
GN 1/1 sold individually	530	325	150	1700	551024	

LID

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	256501	
GN 2/3	354	325	256502	
GN 1/2	325	265	256512	
GN 1/3	325	176	256513	
GN 1/4	265	162	256514	
GN 1/6	176	162	256516	
GN 1/9	176	108	256519	



DRAINING RACK

Type	L mm	l mm	Ref.	Price
GN 1/1	530	325	256601	

100 % recyclable material: polypropylene.
Storage and preservation in the refrigerator or freezer.
Clear: quick identification of the contents.
Graduations on the sides.
Stackable empty.
Stackable with lid.
Lid sold separately.





CONTAINER GN 1/8

Type	L mm	l mm	H mm	Weight g	C cl	Ref.	Price
box	162	132	45	35	50	254004	
lid	162	132	10	20		254518	



SET OF 10 GN 1/8 CONTAINERS WITH LID

L mm	H mm	C cl	Ref.	Price
162	45	50	255205	



CONTAINERS GN 1/6 IN PACKS OF 20

Type	L mm	l mm	H mm	C cl	Ref.	Price
box	176	162	45	50	255050	
box	176	162	60	100	255100	
box	176	162	85	150	255150	
box	176	162	110	200	255200	
lid	176	162			255000	



SET OF 6 GN 1/6 CONTAINERS WITH LID

L mm	l mm	H mm	C cl	Ref.	Price
176	162	60	100	255310	
176	162	85	150	255315	
176	162	110	200	255320	

FOOD STORAGE BOXES AND CONTAINERS

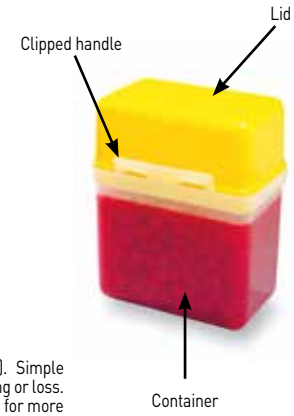
FOOD STORAGE BOXES AND CONTAINERS FOR HACCP

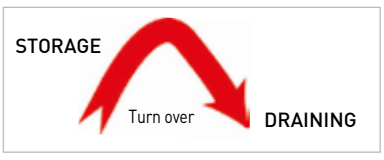


DUOBOX

Durable polypropylene. Ideal for implementing good hygiene practices (HACCP). Simple inversion, allows you to switch from storage to draining position, without product soiling or loss. Good solution for storing fresh herbs (up to 10 days): washed and spun dried, storage for more than a week. Rounded design storage bin with no sharp corners for easy cleaning. Box suitable for microwaving and freezing (-20°C / +95°C). Convenient because clear box, you can easily see its contents. Airtight lid.

L mm	l mm	H mm	C cl	Ref.	Price
238	154	295	600	511530	









HACCP CONTAINER WITH LID

High density polyethylene with lid. Has content identification block. Suitable for an efficient integration of the HACCP process, thanks to their distinctive colours. Stackable container with or without lid. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	l mm	H mm	C cl	Ref.	Price
Rouge	600	400	230	3500	467470	
Bleu	600	400	230	3500	467471	
Vert	600	400	230	3500	467472	
Blanc	600	400	230	3500	467473	
Jaune	600	400	230	3500	467474	
Rouge	600	400	330	5500	467475	
Bleu	600	400	330	5500	467476	
Vert	600	400	330	5500	467477	
Blanc	600	400	330	5500	467478	
Jaune	600	400	330	5500	467479	



SET OF 2 DRAWERS FOR SAMPLE MEALS

Polypropylene and polystyrene. Meets the requirements of control services in terms of traceability and storage of sample meals. Sample meals must be kept for at least 5 days, representative of the meals distributed and in sufficient quantity.

Type	L mm	l mm	H mm	Nbr Mould	L Mould mm	l Mould mm	H Mould mm	Ref.	Price
unit 2 drawers	395	402	140	2	150	402	100	140808	
packet 7 labels	60	40						140811	



SET OF 7 CONTAINERS WITH LID FOR SAMPLE MEALS

High density polyethylene containers. Polypropylene lid. Specially designed to contain your sample meals, as part of the HACCP process. For good hygiene and quality of dishes presented to customers against food risk protection. Integrated label makes it easier to identify dishes once packaged. Dishwasher safe. This will not alter their quality or the label, designed to resist. Inner dimensions 280x165 mm. 1 colour for each day of the week.

L mm	l mm	H mm	C cl	Ref.	Price
350	325	70	300	140399	



FOR CATERING AND BAKING

INSULATED CONTAINER SHERPA E8 600X400 MM

Fitted with 8 pairs of monobloc slides for container, trays, and racks 600x400. Can be used for hot and cold food transfer, eutectic plate not included. Quick closing, stable stacking, marking and recessed handles. Quick closing to large latch, sealed with a removable silicone seal. Ergonomics: Large quick-close latch can be shut with one hand, comfortable carrying handles on 4 sides. Ergonomic dollies, identification labels available in hot and cold food transfer versions. Performance: effective CFC-free foam insulation. Air circulation in the chambers, use in temperature from -30 to +85, NF certification. High pressure jet wash, door easily removable. Dolly as an option code 798006.

Type	L mm	l mm	H mm	Weight g	Nbr Mould	L Mould mm	l Mould mm	Ref.	Price
container	776	548	641	22000	8	600	400	822301	
2 ties								822851	

External dimensions are 600 x 400 mm or 400 x 300 mm. Internal dimensions 567 x 367 mm or 367 x 268 mm. Mutually compatible.

Suitable for storage on pallets of dimensions 1200 x 800 mm and for use on wheeled trolleys code 140523, 140524.



WHITE CONTAINER

Polyethylene. Open handles for easy handling.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
PE container 10 l	400	300	100	1000	625	140504	
PP container 11 l / Closed handle.	400	300	120	1120	690	510315	
PP container 21 l	400	300	220	2080	1030	140506	
PP lid	400	300	17		330	140501	



WHITE PERFORATED CONTAINER

Polyethylene. Suitable for food contact, and nestable. Perforated container compatible with storage on a pallet or for handling on trolleys with wheels. Perforated sides and bottom.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
PE container 20 l / Solid handles.	600	400	100	2000	1060	510102	
PP container 21 l / Open handles.	600	400	120	2140	1160	140515	
PP container 33 l / Open handles.	600	400	170	3310	1400	140516	

WHITE PERFORATED CONTAINER

Polypropylene. Suitable for food contact. Stackable container compatible with storage on a Europe pallet or for handling on trolleys with wheels. Solid handles.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
400	300	100	1000	600	140502	







WHITE CONTAINER

Polypropylene. Reduced height, to save space, and possibility of stacking the containers. Designed for the fermentation and storage of pizza dough.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
PP container 24 l / Solid handles.	600	400	120	2390	1140	510301	
PP container 36 l / Open handles.	600	400	170	3560	1390	140526	
PP container 44 l / Open handles.	600	400	220	4420	1650	510302	
PP container 64 l / Open handles.	600	400	320	6450	2200	510303	

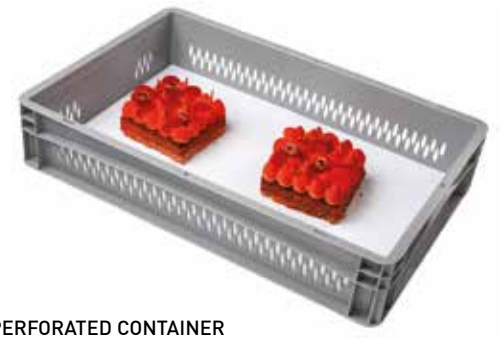


FOR PLATE STORAGE

GREY CONTAINER

Polypropylene. Max. plate Ø: 250 mm. Open handles.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
PP container 30 l	400	300	400	3000	1735	140587	
PP lid	400	300			365	140589	



GREY PERFORATED CONTAINER

Polypropylene. Stackable container with perforated bottom and sides. Very durable and rigid. Very easy to maintain for flawless hygiene. Solid handles.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
PP container 21 l	600	400	120	2140	1160	149097	
PP container 33 l	600	400	170	3310	1400	149098	
PP container 41 l	600	400	220	4170	1560	149100	



GREY CONTAINER

Polypropylene. Grey stackable container, with open handles. Container suitable for food contact compatible with storage on pallets or transport trolleys. Lid as an option, not included. Very durable and rigid. Very easy to maintain for flawless hygiene. Open handles.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
PP container 36 l	600	400	170	3560	1390	149099	
PP container 44 l	600	400	220	4420	1650	149104	
PP container 51 l	600	400	270	5140	1960	149105	
PP container 64 l	600	400	320	6450	2200	149094	
PP lid	600	400			625	149106	



SAVES UP TO 75% SPACE WHEN STORED EMPTY, DEPENDING ON MODEL



STACKABLE AND NESTABLE CONTAINER

Two-tone blue/green high density polyethylene. Perforated base, perforated sides. Stackable/nestable container that saves space. Nesting height 40 mm.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
600	400	153	2700	1425	140507	
600	400	244	4500	2070	140508	



STACKABLE AND NESTABLE CONTAINER

Two-tone brown/beige high density polyethylene. Two-colour stackable and nestable container that saves space. Containers compliant with European standards, with perforated bottom and sides. Nesting height: 91 mm.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
perforated bottom	600	400	187	3500	1750	510203	
perforated bottom	600	400	232	4500	2130	510205	



STACKABLE AND NESTABLE RETURNABLE TRANSPORT CONTAINER

High density polyethylene. Two-colour stackable and nestable returnable transport container. The two colours distinguish between nested and stacked positions. Saves space.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
container	600	400	200	3200	1840	149103	
container	600	400	300	5000	2200	510365	
lid	600	400			955	510368	



STACKABLE AND NESTABLE CONTAINER

High density polyethylene. High-capacity stackable and nestable baguette basket or container. Baguette basket with perforated sides. Suitable for storing special bread: round, short, loaves, etc. Space saving storage when empty. Inner dimensions: L.460 W50 H290 mm.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
container	520	400	300	5000	1825	511022	
lid	520	400			705	511023	



BVP PERFORATED CONTAINER

High density polyethylene. BVP bakery perforated container. Specially designed for the storage and transport of bread, French pastries, and pastries. Perforated container structure for proper air circulation.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
600	400	100	1700	870	511110	
600	400	150	2900	1170	511115	
600	400	240	4500	2030	511124	
600	400	320	6100	2330	511132	
600	400	410	8000	2680	511141	



BAKERY BAGUETTE CRATE

High density polyethylene. Ideal for bakery-pastry making. Grey baguette basket with perforated sides. Inside height H 104 mm.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
600	400	120	2000	1200	511002	



MULTI-PURPOSE CONTAINER TROLLEY

Grey high density polyethylene. With 4 polyamide wheels (Ø 100 mm), of which 2 with a safety brake. Convenient and robust because it supports a heavy load. For containers 600x400 mm and 250 kg load.

L mm	l mm	H mm	Ref.	Price
620	420	128	140523	



NESTABLE AND STACKABLE BAGUETTE CRATE

High density polyethylene. Specially designed for short or special breads. Perforated sides and bottom. Stackable with other baguette baskets of the same type. Ideal for storing and/or transporting bread in this stackable baguette basket.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
600	400	400	7000	2800	511020	

NEW



GREY CONTAINER

Polypropylene.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
Open handles for easy handling.	400	300	170	1590	850	140585	
Solid handles.	400	300	70	640	470	140582	



SHALLOW RECTANGULAR CONTAINER

White high density polyethylene. Flat and rectangular food or ingredient container. Containers stackable when empty with rounded angles for easy cleaning.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container 3 l	350	235	73	300	140377	
container 5 l	435	285	80	500	510500	
container 8 l	490	335	80	800	140381	
container 10 l	540	385	80	1000	140383	
lid 3 l	350	235			140385	
lid 5 l	435	285			140386	
lid 8 l	490	335			140387	
draining rack for container 3 l	283	170	8		140392	
draining rack for container 5 l	372	220	8		140394	
draining rack for container 8 l	422	270	8		140396	
draining rack for container 10 l	470	320	8		140398	

SQUARE CONTAINER 180X180MM

Clear white polypropylene. Stackable empty and nestable full. Clear container for immediate identification of the contents. Container with integrated handles, facilitating handling and transport. Container with rounded angles for easy cleaning. Container graduated in litres and quarts.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	180	180	100	200	551102	
container	180	180	190	400	551104	
lid	180	180			551134	

SQUARE CONTAINER 285X285MM

Clear white polypropylene. Stackable empty and nestable full. Clear container for immediate identification of the contents. Container with integrated handles, facilitating handling and transport. Container with rounded angles for easy cleaning. Container graduated in litres and quarts.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	285	285	210	1200	551112	
container	285	285	320	1800	551117	
container	285	285	400	2200	551122	
lid	285	285			551137	



DEEP RECTANGULAR CONTAINER

White high density polyethylene. Container stackable when empty to save space. With drainer plate as an option.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	500	340	110	1300	140415	
container	400	300	100	1000	140417	
draining rack	500	340			140405	
draining rack	400	300			140407	



CYLINDRICAL CONTAINER WITH LID

Polypropylene. Stackable empty and nestable full. Containers with integrated handles, facilitating handling and transport.

H mm	Ø mm	C cl	Ref.	Price
480	420	4500	140485	
630	420	6000	140487	
700	510	9000	140491	



SQUARE CONTAINER 225X225MM

Clear white polypropylene. Stackable empty and nestable full. Clear container for immediate identification of the contents. Container with integrated handles, facilitating handling and transport. Container with rounded angles for easy cleaning. Container graduated in litres and quarts.

Type	L mm	l mm	H mm	C cl	Ref.	Price
container	225	225	190	600	551106	
container	225	225	230	800	551108	
lid	225	225			551136	



ROUND BRUTE® ONTAINER

Polyethylene. Resists impact, denting, and scratches. Reinforced, robust, and durable rim. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	H mm	Ø mm	C cl	Weight g	Ref.	Price
container	580	495	7570	2560	510516	
lid	32	505		530	510517	
base with wheels	168	464		2340	510518	
full set	750	495	7570	5430	510520	



SHALLOW RECTANGULAR CONTAINER

High quality polyethylene. Stackable empty and fitted with handles for each transport and handling. Very durable and rigid. Very easy to maintain for flawless hygiene.

L mm	l mm	H mm	C cl	Ref.	Price
500	340	300	4000	140433	
620	420	300	6000	140435	
800	520	400	10000	140439	



RECTANGULAR PERFORATED BASKET

Very durable polyethylene. With 2 handles for easy handling. Rectangular basket with solid bottom and perforated sides, suitable for food contact.

L mm	l mm	H mm	C cl	Ref.	Price
630	450	320	6000	140567	
800	520	400	10000	140571	



CONTAINER WITH LID

Grey polyethylene. Ideal for handling or storing plates for caterers. Stackable empty and nestable full container with lid. Lid with safety clip. Inside height 280 mm. Container that can hold up to 40 plates of Ø 265 mm max.

L mm	l mm	H mm	Weight g	Ref.	Price
500	310	285	2000	140531	



ROUND BASIN

White food grade polypropylene.

H mm	Ø mm	C cl	Ref.	Price
125	390	900	140462	



STACKABLE CONTAINER

High density polyethylene. Stackable food container, brick. Container with 2 open handles for easy use. Perforated container.

L mm	l mm	H mm	C cl	Ref.	Price
500	300	265	3000	149102	



PACKPAL PALLET

High density polyethylene, brown. Packpal storage pallet with 9 cones. Can be used as a cold room / freezer / laboratory floor storage solution. With perforated upper level fitted with a rim. Static load: 1.5 tonnes. Dynamic load: 650 kg.

L mm	l mm	H mm	Weight g	Ref.	Price
1200	800	147	6200	532101	



LAUNDRY BASKET WITH LID

White polyethylene. Lid and bottom non-perforated, perforated sides.

L mm	l mm	H mm	Weight g	Ref.	Price
425	270	645	1420	140605	



SQUARE BUCKET

White polypropylene. With fixed tilting cover and moulded handle for easy transport and handling. Ideal for storing ingredients away from humidity, dust, and other soiling.

L mm	H mm	C cl	Ref.	Price
310	330	1400	510515	



ROUND FOOD GRADE CONTAINER

High density polyethylene. High resistance to temperature variations. Flexible and high impact resistance. Stackable empty.

H mm	Ø mm	C cl	Weight g	Ref.	Price
350	550	5000	1895	140477	



STORAGE TROLLEY

Thick white polyethylene. Clear PET lid for good visibility. Large, castors for easy movement. Convenient because it easily slides under worktops. Smooth surface, rounded corners: easy to clean. Very durable and rigid.

L mm	l mm	H mm	C cl	Weight g	Nbr Mould	Ø Mould mm	Ref.	Price
610	470	672	8900	12500	4	75	510512	

STORAGE AND PREPARATION TRAY

White ABS storage plate. Ideal for storing frozen food. Can be used as a storage, preparation, or supermarket tray.

Type	L mm	l mm	H mm	Ref.	Price
60x40	600	410	25	275501	
GN 1/1	530	325	25	275503	



DOLLY WITH HANDLE

Deep-drawn and reinforced steel trolley tray. Dolly with 4 castors with black rubber covering. Plain hub wheels. Folding backsplash for reduced volume during storage. Non-slip trolley mat, for better stability during transport. Safety bumpers around the conveyor. 2 fixed wheels and 2 castors, Ø 100 mm. Clear dimensions: 615x470 mm.

L mm	l mm	H mm	Ref.	Price
740	480	810	149086	



MADE IN FRANCE

X-TRA UTILITY TROLLEY

Polypropylene. Aesthetically designed utility/serving trolley, ideal for use in the dining room. With ergonomic handles, impact and scratch resistant surfaces. Tray with rounded corners for easy cleaning. 4 wheels with quiet rubber covering. Comes in kit form. Easy to assemble. Wide trays for containers GN 2/1.

L mm	l mm	H mm	Nbr Mould	Ref.	Price
1030	510	960	3	140521	



DOLLY WITH HANDLE

Polyethylene. Very durable dolly, keeps its shape and is non-rust. Wide and stable trolley tray, handle with 3 positions (tilted, straight, or folded). 4 wide wheels for improved stability. Special anti-mark wheels. 2 smooth wheels, 2 swivel. Special non-slip tray can be used as a castor base when the handle is folded.

L mm	l mm	Ref.	Price
825	520	140517	



MADE IN FRANCE | -40°C | +90°C

NEW

REINFORCED CONTAINER WITH WHEELS

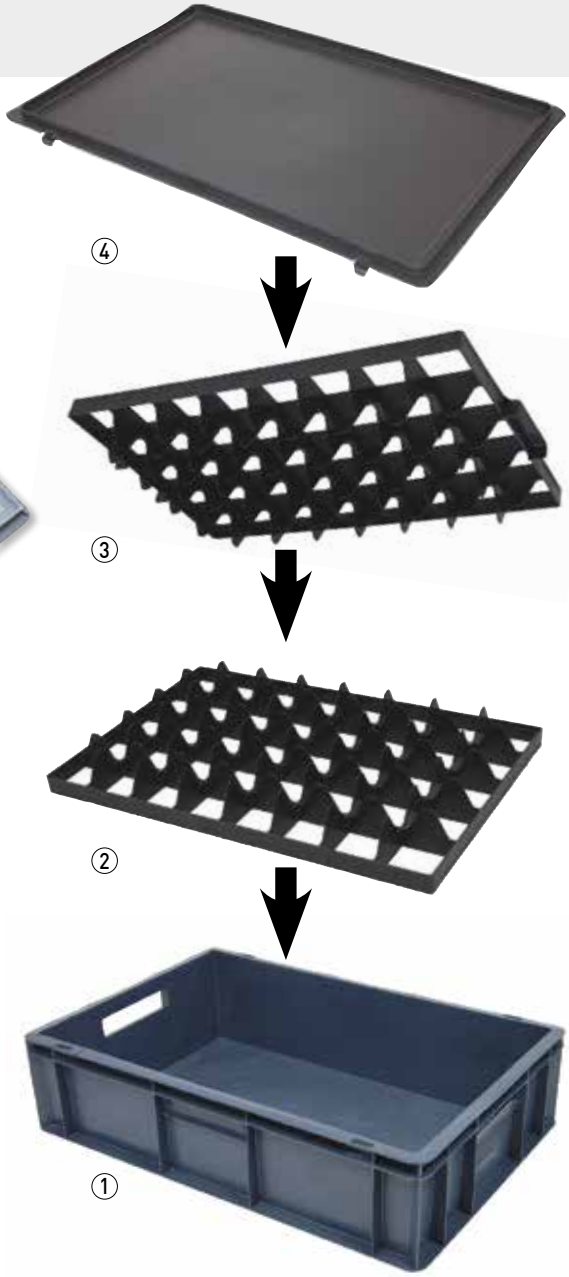
Reinforced high density polyethylene container white. Fitted with 2 fixed wheels and 2 castors with brake. Stainless steel wheels and screws. The capacity mentioned corresponds to the container s brim-full capacity.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
100 l	690	535	610	10000	9000	140450	
310 l	1040	800	730	31000	17000	140452	
drain valve	210	95	125		560	140455	



- Grey polypropylene.
- Stackable crockery containers with reinforced rims, Euronorm format.
- Containers with 2 open handles for easy use.
- Ideal for storing plates up to 250 mm.





The concept:

1- Choose the container with the height that best suits your glasses: 150, 200 or 250 mm.

2- Choose your divider according to the glasses' diameter: 15, 24 or 40 spaces (see tables and codes).

3- You need one base divider and one handle divider per container. The handle divider clips into place on the container's open handles.

4- Select a lid with or without hinge.



- Special glasses, with two open handles for easy use.
- With modular inserts and covers as an option.
- Ideal for storing or transporting your glasses while protecting them from impacts and soiling.

DISHWARE CONTAINER

Stackable crockery containers with reinforced rims, Euronorm format. Containers with 2 open handles for easy use. Hinged lid as an option.

Type	L mm	l mm	H mm	Ref.	Price
container	400	300	270	140586	
lid	400	300	19	140588	





COVER FOR GLASS RACKS

Ideal for keeping your dishware free from soiling. Allows containers to be stacked to save space.

Type	L mm	l mm	Ref.	Price
without hinge	600	400	140708	
with hinge	600	400	140709	

GLASS RACK

L mm	l mm	H mm	C cl	Ref.	Price
600	400	150	2700	140702	





GLASSES DIVIDER

Shock-absorbing divider for glass racks.

Type	L mm	l mm	H mm	Nbr Mould	L Mould mm	l Mould mm	Ref.	Price
bottom without handle	558	357	60	40	67	67	140721	
top with handle	558	357	60	40	67	67	140731	
bottom without handle	558	357	60	24	85	88	140722	
top with handle	558	357	60	24	85	88	140732	
bottom without handle	558	357	60	15	105	114	140723	
top with handle	558	357	60	15	105	114	140733	

GLASS RACK

L mm	l mm	H mm	C cl	Ref.	Price
600	400	250	4700	140705	



GLASS RACK

L mm	l mm	H mm	C cl	Ref.	Price
600	400	200	4000	140704	

How to choose your tray ?

Base tray for glasses and cups of heights under 75mm.

For taller glasses, stands of 40mm (or extensions) are available to clip onto the base tray.

The table below shows how many stands are necessary for each glass height.

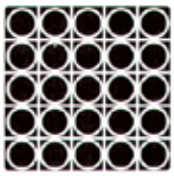
Stands guarantee glasses are completely shockproof during washing and while being handled in trays.

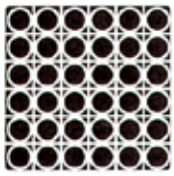
- Moulded single-piece polypropylene.
- Double sided for better impact resistance and protection of glassware.
- 4 moulded handles.
- Fast and easy assembly of extensions, no tools required.
- Resistant to high temperatures, chemicals and food
- Open sides for effective circulation of water and fast drying.
- Stackable with the majority of existing models.
- Base designed for dishwashers with central or side feed.
- Height of base trays: 80 mm.
- Dimensions: 500 x 500 mm.

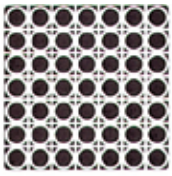
1 MESURE THE DIAMETER OF YOUR GLASSES TO DETERMINE THE TYPE OF TRAY REQUIRED


9 compartments

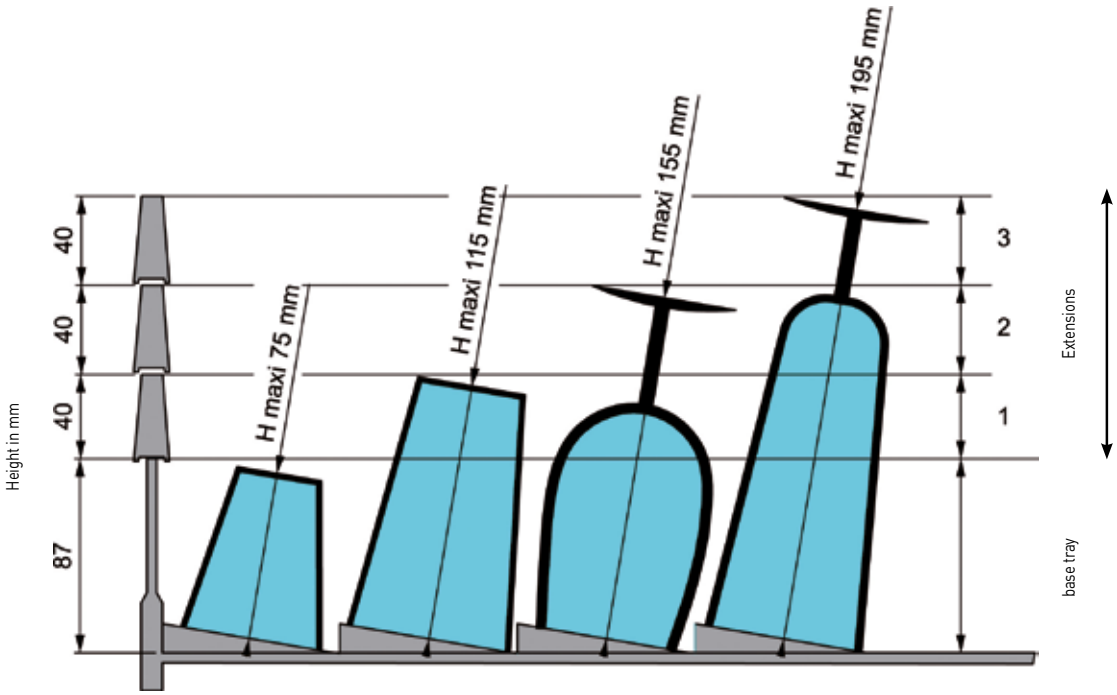

16 compartments


25 compartments


36 compartments


49 compartments

2 MESURE THE GLASS HEIGHT TO DETERMINE THE NUMBER OF EXTENSIONS NECESSARY FOR TOTAL PROTECTION





9 COMPARTMENTS GLASS RACK

L mm	l mm	H mm	Ref.	Price
500	500	100	140862	



GLASS RACK 16 TILTED COMPARTMENTS

L mm	l mm	H mm	Weight g	Ref.	Price
500	500	100	1600	815016	



GLASS RACK 25 TILTED COMPARTMENTS

L mm	l mm	H mm	Weight g	Ref.	Price
500	500	100	1700	815025	



GLASS RACK 36 TILTED COMPARTMENTS

L mm	l mm	H mm	Weight g	Ref.	Price
500	500	100	1800	815036	

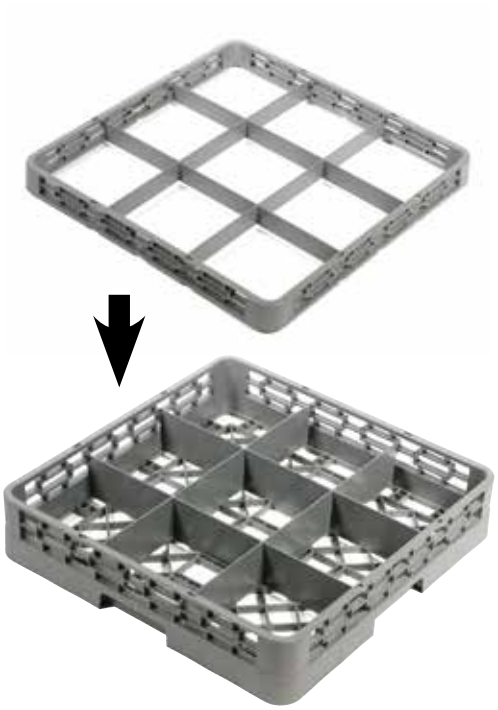




GLASS RACK 49 COMPARTMENTS

L mm	l mm	H mm	Weight g	Ref.	Price
500	500	100	2000	815049	

- Food grade polypropylene.
- Perfectly compatible with machines with central or side drive.
- The bottom and wall designs have been designed to allow perfect circulation of the washing water, optimum and rapid drying, in particular with a tilting bar for stemmed glasses (except 49-glass rack: straight model).



COMPARTMENTED EXTENSIONS

Type	L mm	l mm	H mm	Ref.	Price
9 glasses	500	500	45	140872	
16 glasses	500	500	45	815516	
25 glasses	500	500	45	815525	
36 glasses	500	500	45	815536	
49 glasses	500	500	45	815549	



EXTENSION WITHOUT COMPARTMENT

L mm	l mm	H mm	Ref.	Price
500	500	45	811700	



RACK FOR PLATES AND TRAYS

Food grade polypropylene. Compatible with trays with a maximum length of 460 mm. Other dimensions see ref. 813011. Distance between "spikes": 5 cm.

L mm	l mm	H mm	Weight g	Ref.	Price
500	500	100	1300	811000	



OPEN RACK FOR LARGE TRAYS

Food grade polypropylene. Distance between "spikes": 4.5 cm. Essential for trays of over 46 cm in length. For 9 trays.

L mm	l mm	H mm	Weight g	Ref.	Price
500	500	100	1600	813011	



CUTLERY RACK

Food grade polypropylene. Grid surface to circulate water and hot air for drying. Mesh bottom 1x1 cm.

L mm	l mm	H mm	Weight g	Ref.	Price
500	500	100	1400	812010	



BASIC RACK

Food grade polypropylene. Grid surface to circulate water and hot air for drying. Mesh bottom 3.7x3.7 cm.

L mm	l mm	H mm	Weight g	Ref.	Price
500	500	100	1300	812037	





DISHWASHER RACK COVER

Accessory for dishwasher racks. Protects clean dishes from soiling.

L mm	l mm	H mm	Weight g	Ref.	Price
510	510	30	660	816550	



CUTLERY BASKET

Accessory for dishwasher racks. This basket has been designed to fit into our compartments ref. 812010 or 816016 or 812037 fitted with a height adjuster ref. 811700.

L mm	l mm	H mm	Weight g	Ref.	Price
100	100	135	60	817010	



CUTLERY BASKET

Accessory for dishwasher racks. Polypropylene. 8 compartments. Capacity of approximately 200 to 250 pieces of cutlery.

L mm	l mm	H mm	Weight g	Ref.	Price
210	210	150	685	818008	



COLOURED CLIPS

Accessory for dishwasher racks. Allows you to quickly identify the type of glasses adapted and stored. To clip on 1 or more sides of the rack.

Type	L mm	l mm	Ref.	Price
white	80	40	817015	
blue	80	40	817016	
green	80	40	817017	
red	80	40	817018	
yellow	80	40	817019	



TROLLEY FOR RACKS

Multi-purpose polypropylene trolley for dishware racks. Mounted on 4 castors without brakes.

Type	L mm	l mm	H mm	Ref.	Price
trolley	540	540	110	140761	
trolley + handle	540	540	760	140762	



MADE IN FRANCE

DOLLY FOR DISHWASHER RACKS

Designed in stainless steel. Square frame 2.5x2.5 cm. Tube transport handle Ø 2.5 cm. Removable thermoformed tray 50x50 cm, non-load bearing in the centre. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

L mm	l mm	H mm	Weight g	Ref.	Price
670	580	1050	7500	797106	



MADE IN FRANCE

TROLLEY FOR GLASSES RACKS

Designed in stainless steel. Square frame 2.5x2.5 cm. Tube transport handle Ø 2.5 cm. Welded stainless steel tray 50x50 cm. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

L mm	l mm	H mm	Weight g	Ref.	Price
731	634	1050	9000	797306	



MADE IN FRANCE

7-SHELF TROLLEY FOR DISHWARE RACKS

Designed in stainless steel. Curved hoop structure with welded reinforcements. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling.. 4 wheels with stainless steel body Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -20°C to +60°C. Compatible with all 500x500 mm dishware racks.

L mm	l mm	H mm	Weight g	Ref.	Price
630	700	1700	16500	776706	



MADE IN FRANCE

COVERS FOR RACKS TROLLEY

Low density polyethylene. Suitable for food contact. 100% recyclable. Protects food during cleaning of premises, storage, or transport (trolleys).

Type	l mm	H mm	Ref.	Price
pack of 300	800	1100	322027	

-5°C +70°C

STANDARD DIGITAL ALARM THERMOMETER

Probe connected to the thermometer by wire (100 cm) measuring the temperature in the centre of a display case, counter, refrigerator, freezer. Alarm as soon as the programmed temperature is reached. Fastening on furniture by adhesive. Comes with one AAA battery. Accuracy +/- 0.5°C (between 0°C and 4°C). Interior function for room temperature. External function (temperature of the probe in the fridge).

L mm	Ref.	Price
66	250560	



CERTIFIED DIGITAL ALARM THERMOMETER

Interior function for room temperature. External function (temperature of the probe in the fridge). Programmable audible alarm. Probe with 100 cm cable. For added security, HACCP-certified alarm. Accuracy guaranteed +/- 0.5°C between 4°C and +6°C. +/- 1°C above that. Comes with accuracy certificate and 1 AAA battery.

L mm	Ref.	Price
66	250561	



IP 65 -20°C +50°C

DIGITAL REFRIGERATOR THERMOMETER

Compact fitted with a hook and large digital screen. Specially designed for use in refrigerators/freezers/cold chambers. Thermometer accuracy +/- 1°C. Temperature measuring range: -20°C to +50°C. Blister packed with 1 LR1130 battery.

L mm	Ref.	Price
70	250559	



IP 65 +80°C

USB TEMPERATURE MONITORING THERMOMETER

Allows you to monitor the temperature in cold rooms / packaging rooms, refrigerated boxes, etc.. Reading screen with digital display. Temperature logger with USB port, screen, programmable high and low visual alarm, programmable reading start. Memory 16k. Accuracy +/- 0.5°C, otherwise +/- 5%. Convenient because the temperature reading interval can be adjusted from 10 seconds to 12 hours. Comes with CD. Large measured temperature range: -35°C to +80 °C. Capacity 32,000 measures.

L mm	Ref.	Price
125	250655	



-50°C +50°C

REFRIGERATOR THERMOMETER

Special refrigerator, freezer, or cold chamber. Convenient with plastic dial and hanging hook. Visual indication of the normal temperature zone for product conservation.

Ø mm	Ref.	Price
70	072250	



-40°C +50°C

GIANT WALL THERMOMETER

Mercury-free, quick and easy to read.

L mm	Ref.	Price
400	079276	



-40°C +50°C

FREEZER THERMOMETER

Specially designed for freezers. 100% plastic, alcohol-based, highly visible column.

L mm	Ref.	Price
185	250301	



-20°C +50°C

PEN THERMOMETER

Specially designed for refrigerators or freezers. 100% plastic, alcohol-based, highly visible column. Convenient because graduated from -20°C to 50°C.

L mm	Ref.	Price
210	250303	



-40°C +30°C

RED LIQUID THERMOMETER

Specially designed for refrigerators. HACCP version. Protected by a white polypropylene sheath: more perforated, easy cleaning / perfect hygiene. The sheath"s shape facilitates reading, monobloc, without cap, and ring moulded into the shape. Wider, more readable ergonomic thermometer with a magnifying effect. Clamp for holding on container included. Glass body, red liquid. Two-colour graduation.

L mm	Ref.	Price
300	250302	







CONNECTED REFRIGERATOR THERMOMETER

Kit consisting of an internet gateway with a Pro sensor. Allows you to remotely monitor the temperature of a given point. Allows you to receive alerts on a smartphone. Possibility of adding up to 50 probes. Ambient thermometer and hygrometer functions. Transmission via radio frequency (868 MHz) and internet. Temperature alert, monitoring, and recording on mobile application. Graph and data transmission via email (csv file). Use: Positive and negative cold storage. Probe accuracy +/- 1°C (+/- 5%). Probe accuracy +/-0.5°C. Resolution 0.1°C. Wide temperature measuring range: -40°C to +60°C (20-99%) and -50°C to +110°C for the sensor. Min. 3.5 measuring interval. The KIT comprises: 1 probe (box + 1.5 m wired probe + support) + 1 gateway + 1 230V 20V power adapter + 1 RJ45 network cable. Sensor powered by 2x1.5V AAA batteries (not included).

Type	L mm	l mm	H mm	Ref.	Price
basic kit	90			250548	
extra sensor	35	25	135	250549	







-50°C +280°C

INFRARED THERMOMETER WITH LASER SIGHTING

For food hygiene reasons, non-contact laser sighting measurement. Measures the surface temperature of food. Used to control incoming goods, control refrigerated display cabinets and cold rooms. Use in a distance between 160 and 650 mm. Accuracy +/- 2°C. °C/°F convertible. Backlit display. Battery-operated 2 AAA batteries not included.

L mm	Weight g	Ref.	Price
145	200	250552	





TEMPERATURE RECORDER

Mechanical chart recorder for temperature control of storage rooms. Convenient because it has an electronic capture probe. Autonomy ensured by 2 CRAA 3.6V Lithium batteries. Recorder delivered as factory-fitted with the connected Cofrac calibration certificate (-18, 0), 100 discs, 2 batteries, and 2 pens. Diagram: 1-turn / 7-day disc. Probe PT1000, class A, 3 wires, Ø 6 mm, length 50 mm, PVC cable 2.5 m.

Type	L mm	l mm	H mm	Ref.	Price
recorder	144	144	107	250562	
100 diagrams -15/+35				250565	
100 diagrams -40/+40				250566	
100 diagrams -35/+15				250567	
5 feathers				250568	





NEW



-50°C +50°C

THERMOMETER WITH CIRCULAR LASER

Measurement temperature range: -50/550°C. Instant contactless surface temperature measurement. Circular laser delineating the controlled area for improved precision. Backlit display showing battery level. Distance from point size: 12: 1 (e.g. at a distance of 30 cm from the surface, the temperature sensing circle's diameter will be 2.5 cm). Response time: 1.5 seconds. Automatic shutdown after 15 seconds. Emissivity adjustment function (according to the nature of the surface material). Comes with a holster. 9-volt battery included. When the measured temperature is less than 100°C, accuracy is +/- 2°C. When the measured temperature is above 100°C, accuracy is +/- 2%.

L mm	l mm	H mm	Weight g	Volts	Ref.	Price
160	90	40	154	9	250556	





HYGIENE AND MAINTENANCE

Hygiene and safety for staff and the cleanliness of your equipment and premises ensure that your customers' health is protected. Our equipment and products meet all these requirements.

CLEANING EQUIPMENT	480
CLEANING PRODUCTS	488
BINS AND BIN BAG HOLDERS	494
PROTECTIVE CLOTHING	496
HYGIENE EQUIPMENT	502
SPONGES AND TEA TOWELS	508

Products suitable for the food and beverage industry

- Support and fibres: plastic material, non-porous, resistance to solvents, chemical cleaning products, and disinfection temperatures.
- Stainless fastening wires.
- Handle: Fibreglass or anodised aluminium structure.
- Able to withstand oven sterilisation and chemical treatments for disinfection.



MADE IN FRANCE

COUNTER BRUSH

Soft polyester fibres. Polypropylene frame. Blue counter brush which can be clipped onto the dustpan.

L mm	l mm	H mm	Ref.	Price
275	65	65	710066	



MADE IN FRANCE

DUSTPAN

White plastic/polypropylene. Compatible with blue brush.

L mm	l mm	H mm	Ref.	Price
260	260	335	710067	



MADE IN FRANCE

BRUSH WITH HANDLE

Polypropylene holder and polyester fibres. Vegetable scrubbing brush with handle. Brush sterilisable up to 135°C, resistant to aggressive detergents and disinfectants. Bristle length 40 mm.

Type	L mm	Ref.	Price
short shaft	280	150070	
long handle	450	710082	



MADE IN FRANCE

BRUSH FOR CONTAINERS

Polypropylene brush frame. Soft polyethylene fibres. Ideal for round containers or dustbins. Brush for containers.

L mm	l mm	H mm	Ref.	Price
210	135	80	710121	



MADE IN FRANCE

WASHING UP BRUSH

Plastic handle. Non-porous, withstands solvents, chemicals, and disinfection temperatures. Very durable and rigid. Bristle length 20 mm.

L mm	Ref.	Price
260	710081	

SCRUBBING BRUSH BROOM HEAD

Polyester. For professionals with hard and durable fibres. Scrubbing brush compatible with Matfer 710033 or 150506 handles. Bristle length 35 mm.



L mm	l mm	Ref.	Price
265	65	150030	
325	70	710077	



BLUE BROOM

Soft polyester fibres. Vegetable scrubbing brush. Bristle length 60 mm.

L mm	l mm	Ref.	Price
275	60	710038	
380	60	150508	



WHITE BROOM

Soft polyester fibres. Vegetable scrubbing brush. Bristle length 60 mm.

L mm	l mm	Ref.	Price
280	60	710039	
385	60	150510	



BROOM WITH COCONUT BRISTLES

Broom or brush in coconut fibre. Composite frame. Broom with a screw adaptor. Compatible with screw broom handles Matfer 710033 or 150506.

L mm	Ref.	Price
290	710103	



COCONUT FIBRE BRUSH

Composite frame. Brush or hand brush in coconut fibre.

L mm	Ref.	Price
490	710106	



BROOM

Half-round broom with black bristles. Broom with plastic frame and screw adaptor. Ideal for efficient sweeping in every nook and cranny.

L mm	Ref.	Price
300	710101	



BRUSH FOR BREAD SLICER

Polypropylene handle. Brush for bread slicer, designed to clean between the blades and the tray. Stainless steel red brush bristles. Effective and convenient. Very durable and rigid. 10 white brushes Ø 10 mm, L 120 mm (stainless steel + PE). Red fibres l 40 mm.

L mm	l mm	H mm	Ref.	Price
325	125	70	118318	



HANDLE WITH SCREW THREAD

Fibreglass. Broom handle with universal screw thread, fibreglass. Compatible with all brooms, scrubbing brushes, squeegees, etc. from the Matfer range. Very durable and rigid. Very easy to maintain for flawless hygiene.

Type	L mm	Ref.	Price
fibreglass	1400	710033	
aluminium	1400	150506	



BRUSH AND SWING DUSTPAN SET

Ideal for sweeping floors or detritus without having to bend down. Brush with clip allowing it to be attached to the dustpan"s handle during storage. Hinged scoop: opening 270 mm, depth 250 mm, total length 940 mm. Brush: L 860 mm. Colours according to availability.

L mm	l mm	Ref.	Price
940	270	150552	



WALL-MOUNTED BROOM HOLDER

Polypropylene and rubber broom holder. With 3 locations for brooms, squeegees, scrubbing brushes, etc. Allows you to hang your broom on it by wedging the handle quickly, and with a simple gesture. Very durable and rigid. Ø 9-35 mm.

L mm	Nbre emp.	Ref.	Price
500	3	150507	



COBWEB BRUSH

Half round head with synthetic bristles. Ideal for dusting in hard to reach areas.

Type	L mm	H mm	Ø mm	Ref.	Price
cobweb brush		180	170	159011	
handle	6000			159010	



SCRUBBING BRUSH BROOM HEAD

Polypropylene frame. Hard polyester fibres. Scrubbing brush for professionals for intensive use. With screw adaptor, compatible with Matfer 710033 or 150506 handles. Comes without handle.

L mm	l mm	H mm	Ref.	Price
230	75	95	710113	



DUSTPAN

Coated steel. Professional grade dustpan. Colours according to availability.

L mm	l mm	Ref.	Price
360	225	710109	



WORKTOP SQUEEGEE

Monobloc table or worktop scraper, with ABS holder. Non-porous, withstands solvents, chemicals, and disinfection temperatures. Strip EP178.

L mm	Ref.	Price
250	150516	



WORKTOP SCRAPER WITH HANDLE

For worktop with particularly robust ergonomic handle. Ideal for cleaning stainless steel, polyethylene, or marble worktops. Non-porous, withstands solvents, chemicals, and disinfection temperatures. Polypropylene squeegee with elastomer blade, stainless steel screws and polypropylene handle.

L mm	l mm	H mm	Ref.	Price
350	350	335	150517	



MONOBLOC FLOOR SQUEEGEE

Polypropylene and fibreglass frame. Ideal to avoid scratching floors or tile baseboards. Scrubbing brush compatible with Matfer 710033 or 150506 handles. Very durable and rigid. Food contact approved.

L mm	Ref.	Price
350	710040	
450	710031	
550	710116	
750	710117	



REINFORCED SQUEEGEE

Nitrile reinforced squeegee. Fibreglass-reinforced polypropylene frame. Double blade, use with Matfer 710033 or 150506 handles. Very durable and rigid. Specially suitable for use in food, sterilisable up to 120°C.

L mm	Ref.	Price
550	710037	
750	150504	



COTTON MOP

90% quality cotton professional. Ideal for cleaning floors. Durable white polypropylene fibre holder. With a screw clamp for a Matfer handle. Particularly absorbent.

Weight g	Ref.	Price
220	150575	



EXTRA FINE MICROFIBRE MOP

Professional-grade Extra microfibre. Microfibre mop washable at 60°C. Do not use with softeners or chlorinated products. Compatible with Matfer handle 150577. Particularly absorbent.

Ref.	Price
150579	



HANDLE WITH SCREW THREAD FOR MOP HEADS

Chrome steel handle. Screw for cotton mop. Polypropylene tip.

L mm	Ref.	Price
1400	150577	



MICROFIBRE MOP

Professional grade microfibre. Ideal for wet or dry washing. Antibacterial cloth mop, can be used without detergent. Quality fabric that does not lint, scratch floors, or leave marks. Lightweight and convenient to use mop, absorbent and durable.

L mm	l mm	Ref.	Price
600	400	710233	



FLOOR RAGS

Cotton and recycled fibre. Double Wassingue. Made to be folded to absorb more liquid.

Type	L mm	l mm	Ref.	Price
pack of 10	1000	500	710232	





WINDOW SQUEEGEE

Stainless steel frame. Professional quality window squeegee.

L mm	Ref.	Price
300	710218	



WINDOW MOP

Plastic frame and handle. Professional grade. Can be used with wooden handle 710204.

Type	L mm	Ref.	Price
window mop	350	710212	
spare	350	710213	



WINDOW SQUEEGEE

PVC frame. Professional quality window squeegee.

L mm	Ref.	Price
250	150467	
350	150469	



BUCKET FOR WINDOW SQUEEGEE

Yellow polypropylene. Wide bucket to soak the window mop and rinse the window squeegee.

L mm	l mm	H mm	C cl	Ref.	Price
430	260	260	1300	159099	



FLOOR SQUEEGEE

Galvanised steel frame. FitteØ with smooth tip Ø 24 mm. Foam rubber filling.

Type	L mm	Ref.	Price
scraper	440	710203	
wooden handle	1200	710204	



ALUMINIUM HANDLE

Anodised aluminium. Polyethylene handle. Compatible with products refs 150561 and 150563..

L mm	Ø mm	Ref.	Price
1400	23,5	150560	



PULSE MICROFIBRE FLAT MOP HEAD

Ideal for wet cleaning of all types of surfaces. Quick fastening with Velcro. Fringe with double finished edges. Bleach-resistant mop. Ideal for eliminating bacteria in a hospital environment. Very durable. Very easy to maintain for flawless hygiene. High durability, 500 wash/dry cycles (200 for washing with bleach).

L mm	l mm	Ref.	Price
460	145	150602	



PULSE FLOOR CLEANING KIT

Ideal for quick, convenient, efficient, and effortless cleaning of all your floors. Ergonomic handle with integrated reservoir, and an hinged holder for mop. Handle with non-slip end and push button to release 3 squirts of cleaning solution. Swivelling articulated mop holder for cleaning in every nook and cranny. Weight 1.7 kg, tank filled.

L mm	l mm	H mm	C cl	Ref.	Price
400	107	1480	60	150600	





FLAT MOP FRAME

Plastic mop holder code 150532. Folding clip holder to secure the mop. Spinning in a wringer. Has a screw bushing. Corresponding handle ref 150560. Tip Ø 25 mm.

l mm	Ref.	Price
180	150561	



FLAT MOP HEAD

Microfibre, 100% polyester. Super absorbent mop, abrasive and lightweight fibre, for easy cleaning and wringing. Wash the mop at 90°C in an autoclave.

L mm	l mm	Ref.	Price
400	170	150532	



FAUBERT MOP HEAD AND FRAME

With high quality cotton fibres. Ideal for efficient cleaning of your floors and easy maintenance. Convenient because it has an excellent absorption capacity. Corresponding handle ref 150560.

Type	L mm	l mm	Weight g	Ref.	Price
mop head	76		340	150564	
tweezers	175	175		150563	



FLAT MOP HEAD

Polycotton. Ideal for mopping. Loop mop for effective cleaning of your floors. With locking eyelets, for fastening to the support. Machine washable at 40°C.

L mm	l mm	Ref.	Price
400	170	150562	



CLEANING TROLLEY

Polypropylene. Plastic handles. Vertical wringer, to wring out mops Faubert 150564 and 150563 and flat mops 150532 and 150562. Convenient thanks to its steerable wheels and reversible handles. Fitted with two 18-litre buckets blue and red.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
trolley	645	430	505	1800		**150566**	
spare press	250	250	495		1865	**150565**	



ECOLINE CLEANING TROLLEY

Polypropylene. Company cleaning trolley with a large capacity tank. Tank fitted with a clean water / dirty water separator. Detachable flatbed press with removable handle. Trolley equipped with 4 swivel casters, for easy transport even when full. Excellent value for money model. To wring out mops Faubert 150564 and 150563 and flat mops 150532 and 150562.

L mm	l mm	H mm	C cl	Ref.	Price
440	220	470	2000	**150555**	





CLEANING TROLLEY

Polypropylene. Cleaning trolley for professionals, compact and convenient. With base, fitted with a universal press, two large 15 l buckets and two 5 l swivel buckets. Accommodates a waste collector with 120 l high capacity bag holder. Multidirectional castors, trolley supplied in flat kit form.

L mm	l mm	H mm	Ref.	Price
835	570	970	**150567**	



BUCKET

White non-food grade polyethylene. Small chrome handle. Very durable.

H mm	Ø mm	C cl	Weight g	Ref.	Price
320	280	1200		710211	



ROUND BUCKET

Polyethylene. Galvanised wire handle.

H mm	Ø mm	C cl	Ref.	Price
285	205	1000	150578	



SAFETY CONE

Safety cone with wording in English and French. Cone with "Attention Sol Glissant" on the front and "Hors service" on the back.

l mm	H mm	Ref.	Price
270	610	150553	





SAFETY CONE

Nylon and polyethylene. "Slippery floor" multi-language warning safety cone. Umbrella model for quick deployment. Folded up, the cone can be stored in a case for easy storage.

L mm	l mm	H mm	Ref.	Price
533	533	508	467050	



COLOURED BUCKET

Polypropylene. Plastic handle.

Type	L mm	l mm	C cl	Ref.	Price
green	250	170	500	150571	
red	250	170	500	150568	
yellow	250	170	500	150573	
blue	250	170	500	150569	



BUCKET WITH MOP PRESS

Polypropylene copolymer. Very good quality and transport handle. High capacity comes with wringer for mop.

H mm	C cl	Ref.	Price
240	1300	150527	



Range of pastes and creams to clean, revive, and polish copper, stainless steel, and silverware







Unanimously appreciated by all professionals for its efficiency and ease of use.

Convenient because it has a double storage lid as well as a sponge.





BISTRO POLICUIVRE

Ideal for cleaning, reviving, and polishing copper utensils.

C cl	Ref.	Price
15	720311	
100	720312	



BISTRO POLIARGENT

Product ideal to clean all silverware and stainless steel products.

C cl	Ref.	Price
15	720301	
100	720302	



BISTRO STAINLESS STEEL SPRAYER

Ideal for cleaning and polishing your stainless steel surfaces. Professional grade product. Spray without propellant gas. Very effective and easy to use product.

C cl	Ref.	Price
50	720362	



BISTRO STAINLESS STEEL

Ideal for cleaning/polishing polished, satin, or brushed stainless steel. Suitable for the stainless steel furniture in kitchens. One application is sufficient to clean and polish. Very effective and easy to use product.

C cl	Ref.	Price
25	720360	



BISTRO VITRO CERAMIC CLEANER

Allows you to remove all traces of residue from the cooking plates. Compatible with ceramic cooking plates: halogen, radiant, induction. Forms an invisible film which significantly facilitates routine maintenance. Very effective and easy to use product.

C cl	Ref.	Price
25	720358	

CLEANING PRODUCTS



NEW

bioseed

INSTANT SURFACE DISINFECTANT CLEANER

Ideal for the kitchen: worktops, equipment, bins. Ideal for dining room equipment: tables, chairs, door handles, menus, etc.. Suitable for a food environment. Components of natural origin. Rinsing not required. Acts on enveloped viruses, such as COVID, in 30 seconds (EN 14476). Does not leave any marks after use. Fresh eucalyptus fragrance. Ready-for-use. Bactericidal, virucidal, fungicidal, and yeasticidal. 100% recycled polyester container.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
80	80	250	100	1000	720246	



NEW

bioseed

DISINFECTANT CLEANER

Intended for cleaning and disinfection of all washable surfaces and preparation equipment in community kitchens and the food industry. Multi-purpose product offering a dual very high quality degreasing and disinfection action. Ensures perfect hygiene in a single step under the most difficult conditions. Allows deep cleaning by tackling the most stubborn dirt. Wide spectrum of disinfection: bactericidal, fungicidal, virucidal. Used in manual dilution to disinfect surfaces or in soaking to disinfect equipment. Dilution: 5 ml per litre of water. pH: 12.9 +/- 0.5. Density: 1.06 +/- 0.01 g/cm3.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
387	270	310	500	5000	720248	



NEW

bioseed

DISINFECTANT HAND WASH GEL

Antibacterial hand gel designed for communities and kitchens. Formulated for frequent use and respects the skin. Enriched with softening agents. pH: 6.9 +/- 0.5. Dilution: 1 dose = 3 ml. Perfume-free.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
387	270	310	500	5000	720240	



NEW

bioseed

WASHING UP LIQUID

Concentrated washing up liquid designed for manual washing up or battery washing in a professional environment. High efficiency ultra-degreasing product. Ensures streak-free shine. Respects the skin. Plant-based surfactants. Product without hazard symbol. pH: 7.5 +/- 0.5. Dilution: 1-5%.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
bottle	80	80	268	100	1000	720235	
container	387	270	310	500	5000	720236	



NEW

bioseed

DISHWASHER DETERGENT

Optimises dishware degreasing and washing in industrial machines. Completely eliminates grease and dirt of all kinds. Rich in vegetable degreasing agent. Leaves dishes shiny, streak-free, anti-limescale. Product used in addition to rinse additive for dishwasher 720252. Product without toxicological classification. Components of natural origin. High efficiency product. Perfume-free. pH: 13.5 +/- 0.5. Dilution: 1-3 g/l.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
387	270	310	500	5000	720250	



NEW

bioseed

MACHINE RINSING LIQUID

Optimises dishware rinsing and drying in industrial machines. Combination of low foaming agents and anti-streaking agents. Leaves dishes shiny without any traces of limescale. Used in addition to dishwasher detergent 720250. Product without toxicological classification. High efficiency product. Plant-based product. Dilution: 0.1-0.3 g/l. pH: 2.5 +/- 0.5. Perfume-free.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
387	270	310	500	5000	720252	

bioseed

GLASS WASHER LIQUID

Product intended for washing glasses and cups. Quickly removes fats, protein substances, and suspended matter. Suitable for community kitchens, laboratories, catering professionals, and catering trades. Dosing bottle. Leaves no odour or aftertaste. Eliminates the most stubborn stains: tea, coffee, lipstick. Bactericidal, yeasticidal, fungicidal, virucidal, and sporicidal. Dilution: 25 ml for 7 l of water. Density: 1.2 +/- 0.01 g/cm3. pH: 13-14.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
130	65	232	100	1000	720253	



NEW

CLEANING PRODUCTS

NEW



bioseed

DEGREASING AND DISINFECTANT CLEANER

Ensures optimal disinfection: bactericide, fungicide, and virucide in accordance with standards EN 1276, EN 1650, EN 13697, and EN 14476. Ideal for all surfaces in a food environment. Ready-for-use product. Acts between 5 to 30 min depending on the desired disinfectant activity. Can be included in a HACCP protocol. Density: 1.00 +/- 0.01 g/cm3. pH: 11.6 +/- 0.5.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
80	80	250	100	1000	720245	

NEW



ECO CERT bioseed

MULTI-PURPOSE DEGREASING PRODUCT

High-efficiency degreasing eco-detergent. Removes stubborn grease and dirt. Ideal for the kitchen: worktops, small equipment, hobs, chip containers, etc.. Does not attack metals. Components of natural origin. Ready-for-use. Can be included in a HACCP protocol. pH: 10.8 +/- 0.5. Density: 1.02 +/- 0.01 g/cm3.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
123	69	244	100	1000	720244	

NEW



ECO CERT bioseed

DESCALING CLEANER

Ideal for cleaning and maintaining toilets. Easily and quickly removes scale or lime deposits. Can be applied on all types of surface and floors. Brightens surfaces, floors, enamel, and stainless steel. Components of natural origin. High efficiency product without toxicological classification. Ready-for-use. Bactericidal, yeasticidal, and virucidal (effective on Coronavirus). Foam adheres to the walls to be cleaned. pH: 3 +/- 0.5. Perfume-free.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
123	69	244	100	1000	720241	

NEW



ECO CERT bioseed

WALL AND FLOOR CLEANING PRODUCT

Formulated for cleaning and routine maintenance on all types of surfaces. High efficiency multi-purpose product. Easily cleans common types of dirt. Ensures great shine without the need for buffing or rinsing. Leaves a pleasant fragrance after application. Plant-based surfactants. pH: 9.5 +/- 0.5. Dilution from 5 ml/l.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
387	270	310	500	5000	720238	

NEW



ECO CERT bioseed

OVEN CLEANER

Powerful detergent-degreasing agent. Ideal for: ovens, steam ovens, roasters, chip containers, pianos, grills, etc.. Easily and effectively removes cooked fat and charred deposits. Guaranteed preservative-free and colourant-free. Components of natural origin. High efficiency product without toxicological classification. pH: 13.5 +/- 0.5. Use of the product neat, without dilution, on ovens. Dilution: 150-300 ml for chip containers. Perfume-free.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
387	27	310	500	5000	720255	

NEW



bioseed

DECONTAMINANT FOR FRUIT AND VEGETABLES

Fruit and vegetable decontamination. Eliminates pathogenic germs and micro-organisms. Ensures the safety of vegetable preparations to be eaten raw. Secures food production. Improves conservation. Ideal in community kitchens: in accordance with the judgment of 27 June 2017 modifying the judgment of 19 October. pH: 12. Dilution: 30 ml for 10 l of water.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
387	270	310	500	5000	720261	

NEW



ECO CERT bioseed

WINDOW CLEANER

Ideal for smooth surfaces: windows, plastic, mirrors, etc. and modern, stainless steel, aluminium, glass. High efficiency detergent suitable for regular maintenance of kitchen surfaces. Quickly dissolves dirt, stubborn greasy stains, finger marks, and nicotine stains. Ready-for-use product. Does not leave any marks or odours after drying. Can be included in a HACCP protocol. Product without hazard symbol. Plant-based surfactants. Density: 0.99 +/- 0.01 g/cm3. pH: 3.5 +/- 0.5.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
123	69	244	100	1000	720249	

CLEANING PRODUCTS

bioseed

HAND RUB

Hygienic hand disinfection by friction. Intended for quick hand antisepsis. Ultra-rapid actions: effective in just 15 seconds. Respects the skin. Does not require rinsing or drying of hands. Bactericidal, virucidal (standard EN-14476) (tested on MVA - Coronavirus marker). Perfume-free.

Type	L mm	l mm	H mm	C cl	Weight g	Ref.	Price
pump dispensing bottle	55	55	175	100	1000	720266	
container	387	270	310	500	5000	720265	



NEW



DEEP FAT FRYER DEGREASING TABLETS

Ideal for degreasing deep fat fryers, pots, and pans without rubbing. Removes both cooking fat and traces of burned fat. Works on its own, no need to rub or prewash. Suitable for use on products in contact with foodstuffs. Very effective and easy to use product.

Weight g	Nbre pastille	Poids pastille g	Ref.	Price
20	100	20	720413	



SCOURING PASTE

Scrubs, cleans, and shines. Specially designed for stainless steel and enamel. Convenient and quick because it is easy to rinse.

C cl	Ref.	Price
75	720062	



STAINLESS STEEL CLEANING PRODUCT

Spray, to scour/protect and shine. Allows you to easily clean all surfaces. Prevents oxidation while preventing the dust from re-settling. Leaves a protective film that limits future soiling and prevents the adhesion of grease. Specially designed to maintain your stainless steel, chrome; and aluminium, shiny or satin surfaces. With a single pass, erases fingerprints, halos, and all dirt without scratching surfaces. Very effective and easy to use product.

C cl	Ref.	Price
50	720401	



BLEACH TABLETS

Cleans, deodorises, and disinfects floors, walls, and sanitary facilities. Also suitable for washing laundry. Each 3.35 g effervescent tablet is a concentrate to be diluted in water (1 to 2/10 l). Very effective and easy to use product.

Type	H mm	Ø mm	Ref.	Price
150 coloured stickers	110	100	720066	



HANDHELD PRESSURISED SPRAYER

Manually operated pressurised sprayer. Adjustable jet nozzle, for continuous or single shot spraying. High-efficiency pump, non-food contact sprayer.

C cl	Ref.	Price
130	710221	



DOSING PUMP

Facilitates dosing. Can be screwed onto all 5 l containers. Flow rate 28 ml (+/- 2 ml) per pulse. Screw thread, diameter 40 mm.

Ø mm	Ref.	Price
40	720050	

CLEANING PRODUCTS





NAILBRUSH AND HOLDER

Double-sided brush with stiff nylon fibres L 13 and 9 mm. Nail brush comes with wall bracket, fitted with double-sided adhesive for wall mounting.

L mm	l mm	H mm	Ref.	Price
115	58	65	150522	



NAILBRUSH

Hand and nail brush with stiff bristles. Stainless steel chain as an option. Food contact approved.

Type	L mm	l mm	Ref.	Price
brush	128	45	150518	
chain	1050		150520	



SOAP DISPENSER

Brushed stainless steel. Soap dispensing by push button on the front, easy filling from the top. Visible filling level, dispenser to be fastened to the wall.

L mm	l mm	H mm	C cl	Ref.	Price
115	105	205	100	730011	



SOAP DISPENSER

ABS wall holder and tank. Universal soap dispenser, easy to fill from the top, visualisation of filling. Easy to clean removable tank. Soap dispensing by pusher with anti-drip system. Key lock.

L mm	l mm	H mm	C cl	Ref.	Price
115	103	200	80	730009	



TOILET BRUSH AND HOLDER SET

White polypropylene kit. Brush with quality white nylon bristles.

H mm	Ø mm	Ref.	Price
350	140	159083	



TOILET BRUSH HOLDER

Stainless steel. Polypropylene collection tray. Nylon brush bristles.

H mm	Ø mm	Ref.	Price
380	98	159085	



NEW

TOILET DISINFECTANT DESCALER GEL

Ready-for-use, containing lactic acid. Can be included in a HACCP protocol. For daily use. Safe for septic tanks. Streak-free shine. pH: 2.5.

L mm	l mm	H mm	C cl	Weight g	Ref.	Price
103	52	274	75	750	720259	



WASHING UP LIQUID

Ecological product, Ecolabel-certified. Composed of concentrated detergent, for more efficiency. Recommended dose: 0.3% (e.g. 3 g/litre).

Type	C cl	Ref.	Price
bottle	1000	720035	
container	5000	720036	



URINAL SCREEN

Ideal for cleaning and scenting urinals with its mango scented screen with splash-proof spikes. Enzymatic action, the screen cleans and scents the urinal durably. Pleasant and lasting fragrance. Very effective and easy to use product.

Type	Ref.	Price
pack of 10	720419	



WHITE BIN WITH WHEELS

High density polypropylene bin. Can be sterilised and withstands heat and cold. Front plug for handling collection vehicles. Compliant with standard EN 840-2. 2 wheels with rubber covering. Pedal and optional bag retaining ring (150383).

Type	L mm	l mm	H mm	C cl	Ref.	Price
white	550	480	930	12000	**150382**	





PEDAL AND BAG HOLDER RING

Pedal + bag holder ring for dustbin (150380 to 150387). Quick and easy assembly, without any tools. Galvanised.

L mm	l mm	H mm	Weight g	Ref.	Price
71	42	8	1460	**150383**	



BUILDING BIN

100% recycled impact polypropylene bin. With hookable lid. Lock for secure closing and easy handling. Dimensions excluding handles: Ø 550 mm, H470 mm.

H mm	Ø mm	C cl	Ref.	Price
570	660	8000	**150390**	





SELECTIVE SORTING BIN

120 litre bin. Front plug for handling collection vehicles. Compliant with standard EN 840-2. 2 wheels with rubber covering. Pedal and optional bag retaining ring (150383).

Type	L mm	l mm	H mm	C cl	Ref.	Price
grey	550	485	930	12000	**150380**	
blue	550	485	930	12000	**150381**	
green	550	485	930	12000	**150384**	
yellow	550	485	930	12000	**150385**	
red	550	485	930	12000	**150387**	



MADE IN FRANCE

SNAP BIN BAG HOLDER

Structure in stainless steel tube Ø 2 cm. Wallet opening by pedal. Removable ABC collector. Very easy bag installation and removal. Fitted with 2 non-marking covering castors Ø 7.5 cm.

L mm	l mm	H mm	Weight g	Ref.	Price
520	418	933	5000	857930	



MADE IN FRANCE

BIN BAG HOLDER TROLLEY

Stainless steel bin bag holder trolley. Bin bag holder with stop. Lid opening by pedal. Lid closing brake system to avoid noise and risk of injury to hands. Bag fastened with a strap. 2 castors Ø 5 cm in plastic for handling.

L mm	l mm	H mm	Weight g	Ref.	Price
450	360	820	8600	857911	



MADE IN FRANCE

BIN BAG HOLDER

Structure in stainless steel tube Ø 2 cm. Polypropylene lid and container. Lid opening by pedal. Bag fastened with a strap. Fitted with 2 non-marking covering castors Ø 7.5 cm. Comes with a set of 6 labels for selective waste sorting. Easy to maintain: removable lid and container.

L mm	l mm	H mm	Weight g	Ref.	Price
488	359	864	5300	857920	



SQUARE BIN

Square polypropylene bin. With an opening pedal.

L mm	l mm	H mm	C cl	Ref.	Price
245	195	225	400	159082	



PEDAL BIN

White polyethylene bin with lid. With an opening pedal. Robust manufacture.

L mm	l mm	H mm	C cl	Ref.	Price
410	390	600	4500	150370	
500	410	670	7000	150371	
500	410	820	9000	150372	



CE

CUT-RESISTANT GLOVES

HDPE and polyester fibre knit gloves. Recommended for cutting or cleaning sharp materials. Comfortable: seamless and supple. Safe: improved forearm protection. Convenient: ambidextrous and machine washable at 70°C. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 and the standard for protection against mechanical risks EN 388:2016 (2X4XE). Food contact approved. Cut-resistant (ISO 13997 = 26 N).

Type	Ref.	Price
size 7	467012	
size 8	466620	
size 9	466621	





CHAINMAIL GLOVE LEFT HAND

5-finger glove without cuff. Compliant with PPI regulation: UE 2016/425: Category III, with the standard for gloves and arm guards protecting against cuts and stabs by hand knives ISO 13999-1 and EN 1082-1, with the standard for gloves and arm guards protecting against cuts by electric knives EN 14328 (2005). 100% rustproof. Handle tightening by ultra-flat stainless steel spring. Perfect hold. Machine washable. Food contact approved.

Type	Ref.	Price
XS	100036	
S	100037	
M	100038	
L	100039	

CHAINMAIL GLOVES RIGHT HAND

5-finger glove without cuff. Compliant with PPI regulation: UE 2016/425: Category III, with the standard for gloves and arm guards protecting against cuts and stabs by hand knives ISO 13999-1 and EN 1082-1, with the standard for gloves and arm guards protecting against cuts by electric knives EN 14328 (2005). 100% rustproof. Handle tightening by ultra-flat stainless steel spring. Perfect hold. Machine washable. Food contact approved.

Type	Ref.	Price
XS	100031	
S	100032	
M	100033	
L	100034	



Type	L mm	Ref.	Price
size 7	460	730253	
size 8	460	730254	
size 9	460	730255	

WASHING UP GLOVES

Nitrile gloves, non-flocked, interior and exterior chlorine. Non-slip finish. Long sleeves to protect forearms. Compliant with PPI regulation: UE 2016/425: Category III, with the general standard for protective gloves EN420/2003+AI:2009 (dexterity 5), with the standard for protection against mechanical risks EN 388:2016 (2101X) and light chemical protection EN ISO 374. Food contact approved.



PAIR OF CUT-RESISTANT GLOVES

Fine knitted, seamless gloves for maximum dexterity. Very soft texture to the touch. Comfortable for long periods of wear. Washable glove, compatible with food contact. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN420:2003+AI: 2009 (dexterity 5) and the standard for protection against mechanical risks EN 388:2016 (4X4XB). High performance polyethylene fibres. Uncoated. Construction 1 wire. Elastic cuff 8 cm.

Type	Ref.	Price
size 7	467023	
size 8	467024	
size 9	467025	



YELLOW LATEX GLOVES

Yellow latex gloves. Suitable for professional use. Food contact approved.

Type	L mm	Ref.	Price
size 6/7	300	730256	
size 7/8	300	730257	
size 8/9	300	730258	



TEMP-ICE GLOVES

Nitrile coated gloves. Insulated textile interior. L 260 mm. Watertight. Excellent grip suitable for handling frozen foods. Machine washable. Guaranteed performance up to 5 washing cycles at 60°C. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 (dexterity 5), with the standard for protection against mechanical risks EN388:2016 (3222X) and protection against cold EN 511:2006(02X). Food contact approved.

Type	Ref.	Price
size 8	773028	
size 9	773029	
size 10	773030	



FREEZER WORK GLOVES

Leather gloves with insulated lining. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 (dexterity 3), with the standard for protection against mechanical risks 388:2016 (2132X) and protection against cold EN511:2006 (110). Ideal for handling frozen products.

Type	Ref.	Price
size 9	468988	
size 10	468983	



OVEN GLOVES

Wool-lined split leather. Thumb tab with heat crust reinforcement. Sewn Kevlar threads. Can be used up to 250°C for 15 seconds. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard for protective gloves EN 420/2003+AI:2009 (dexterity 0), with the standard for protection against mechanical risks EN 388:2016 (3234X) and protection against heat EN 407:2004 (4241X).

Type	L mm	Ref.	Price
oven mitts 10 cm	300	773001	
oven mitts 20 cm	400	773002	
oven gloves 10 cm	300	773011	
oven gloves 20 cm	400	773012	





OVEN GLOVES

Pair of flexible silicone oven gloves. Non-slip with a very good grip. Robust and rot-proof.

L mm	l mm	Ref.	Price
200	130	773025	



TEMPCOOK GLOVES

Waterproof white nitrile heat protection glove. Anatomical shape with wide forearm protection. Cotton interior for comfort. Non-slip coating on the palm and fingers. Suitable for food contact. Can be used up to 250°C for 15 seconds. Compliant with PPI regulation: UE 2016/425: Category III, with the general standard for protective gloves EN 420:2003+AI:2009, with the standard for protection against mechanical risks EN 388:2016 (4443), protection against heat EN 407:2004 (X2XXXX), protection against cold EN 511:2006 (111) and light chemical protection EN ISO 374. Gloves, handwash only.

Type	L mm	Ref.	Price
S	450	730030	
M	450	730031	
L	450	730032	



PAIR OF INSULATING OVEN GLOVES

Pair of 100% cotton insulating oven gloves. Exterior treated to withstand heat up to 205°C. Compliant with PPI regulation: UE 2016/425, with the general standard for protective gloves EN 420:2003+AI:2009, with the standard for protection against mechanical risks EN 388:2016 (1X1XXX) and protection against heat EN 407:2004.

Type	Ref.	Price
S	130340	
M	130342	
L	130344	



CHOCOLATE APRON

Polyurethane apron. Excellent resistance to fat. Convenient: adjustable neck strap and rear fastening by elastic hook. Easy to maintain: clean in water at 80°C with a degreasing product. Complies with the requirements of EU directive 89/686/EEC.

L mm	l mm	Ref.	Price
1150	900	774002	



CHEF'S APRON

100 % white cotton chef's apron. 270 g/m². Without bib.

Type	L mm	l mm	Ref.	Price
half chef	1020	600	130140	
chef	1020	900	130135	





CHAINMAIL APRON

Stainless steel chainmail protective apron. Reversible and flexible. Fitted with a VITOFIX harness. EN412 level II protection-certified. Suitable for boning.

Type	L mm	l mm	Ref.	Price
small (size < 165 cm)	700	550	100046	
large (size > 164 cm)	800	550	100047	



NITRILE PROTECTIVE APRON

Nitrile protective apron. Polyester material nitrile-coated on both sides. Adjustable neck strap. Rear hook and elastic attachment. Excellent resistance to animal fat and blood. Heat resistant from 0 to 130°C. Easy to jet wash. Wash with water up to 60°C maximum. Compliant with standard EN 89/686 and NF EN 340:2003.

L mm	l mm	Ref.	Price
1150	900	130130	



COTTON BIB APRON

Canvas 50% polyester, 50% cotton. 250 g/m². With bib. With bag.

Type	L mm	l mm	Ref.	Price
blue with bag	1020	950	130160	
blue without bag	1020	950	130155	
white with bag	1020	950	130150	
white without bag	1020	950	130145	
black with bag	1020	950	130151	
grey with bag	1020	950	130152	



NEW

SELVEDGE APRON

100% bleached cotton selvedge apron. combines quality and aesthetics. Very durable material.

L mm	l mm	Ref.	Price
770	550	281048	



FISHMONGER'S APRON

Polyurethane fishmonger"s apron. Thickness 30/100th. Adjustable neck strap. Rear hook and elastic attachment. Excellent resistance to animal fat and blood. Heat resistant from -20 to 100°C. Easy to clean at max. 80°C.

Type	L mm	l mm	Ref.	Price
fishmon-ger	1150	900	130217	



WHITE VINYL APRON

Special vinyl washing up apron. Very lightweight, flexible, and durable. Adjustable neck strap. Withstands common cleaning products. Easy to clean: water at 30°C and degreasing product. Compliant with the requirements of EU directive 89/686/EC. Elastic band and hook fastening. Operating temperature: 50°C maximum.

L mm	l mm	Ref.	Price
1000	750	130175	
1150	900	774001	
1300	900	774003	



COMFORTABLE AND LIGHTWEIGHT





SAFETY BOOTS

PVC rod H 330 and sole. 200 joules steel cap. Easy to maintain: smooth boots with self-cleaning studded sole. Multidirectional, non-slip studs on smooth, greasy, or wet floors. Compliant with standard ISO 20345:2011.

Type	Ref.	Price
shoe size 36	130536	
shoe size 37	130537	
shoe size 38	130538	
shoe size 39	130539	
shoe size 40	130540	
shoe size 41	130541	
shoe size 42	130542	
shoe size 43	130543	
shoe size 44	130544	
shoe size 45	130545	
shoe size 46	130546	

E-TECH SAFETY CLOGS

200 joules composite safety toe cap. Removable sock liner in felt fabric, with massaging relief. Non-slip rubber sole with exceptional grip on wet and oily floors. Swivel rear flange. Heel cushion. Wash at 30°C. Ultra-light weight of 23 grammes (T38). Compliant with CE standard EN ISO 20345 E A SRC.

Type	Ref.	Price
shoe size 36	774136	
shoe size 37	774137	
shoe size 38	774138	
shoe size 39	774139	
shoe size 40	774140	
shoe size 41	774141	
shoe size 42	774142	
shoe size 43	774143	
shoe size 44	774144	
shoe size 45	774145	
shoe size 46	774146	
shoe size 47	774147	

FIND THE MASKS, CAPS AND CHARLOTTES
IN THE CATALOG









TED SAFETY SHOES

Footwear specially designed for the food industry.
Breathable, water-repellent, and hypoallergenic synthetic upper.
Lining with highly breathable and quick-drying properties.
Resistant to abrasion and acid from perspiration.
Extremely comfortable especially in the ankle areas thanks to the padded upper.
Withstands common cleaning products and grease.
Easy to maintain: washable with soap and water (or machine wash at 30°C).
Adhesion coefficient according to standard EN ISO 20345: 2004/A1: 2001 quality SRC and EN ISO 20344: 2011.
Polyurethane tread sole.
200 joules steel safety toe cap.



BLANC

	Ref.	Price
shoe size 36	774036	
shoe size 37	774037	
shoe size 38	774038	
shoe size 39	774039	
shoe size 40	774040	
shoe size 41	774041	
shoe size 42	774042	
shoe size 43	774043	
shoe size 44	774044	
shoe size 45	774045	
shoe size 46	774046	



NOIR

	Ref.	Price
shoe size 35	280184	
shoe size 36	280185	
shoe size 37	280186	
shoe size 38	280187	
shoe size 39	280188	
shoe size 40	280189	
shoe size 41	280190	
shoe size 42	280191	
shoe size 43	280192	
shoe size 44	280193	
shoe size 45	280194	
shoe size 46	280195	
shoe size 47	280196	

SILVO SAFETY CLOGS

Lined "drytec" interior. Breathable and very resistant microfibre upper. 200 joules steel safety toe cap. Removable insole, lightweight, non-slip polyurethane outsole. Machine washable (30°C). Compliant with CE standard EN ISO 20345:2004 SB E A SRC.



Type	Ref.	Price
shoe size 35	280434	
shoe size 36	280435	
shoe size 37	280436	
shoe size 38	280437	
shoe size 39	280438	
shoe size 40	280439	

Type	Ref.	Price
shoe size 41	280440	
shoe size 42	280441	
shoe size 43	280442	
shoe size 44	280443	
shoe size 45	280445	
shoe size 46	280446	

BODYWARMER VEST

Mandarin collar vest with elasticated waistband. Composed for the exterior of 65% polyester and 35% cotton. 100% polyester sock liner. Filling: 100 % polyester. Convenient: 2 lower transverse patch pockets, breast phone pocket with flap and one inside pocket. Zip fastening, elasticated armholes. Compliant with CE standard EN 340.



Type	Ref.	Price
S	716751	
M	716752	
L	716753	
XL	716797	
XXL	716759	



CENTRAL CLEANING UNIT

Unit with hood. 1 low pressure gun with adjustable jet, impact protection, ergonomic handle. 1 medium pressure and hot water hose (max +70°C), reinforced with polyester fibre, approved for food contact, length 15 metres. 1 water inlet connection hose (F1/2 -F3/4) length 1.5 metres. 1 stand for 5 l container. 1 bag of 15 nozzles depending on the % of detergent dilution desired (from 0.5 to 11%). 1 installation kit. Option: H/C water inlet mixer (150005).

Type	L mm	l mm	H mm	Ref.	Price
central	260	90	380	**150001**	
H/C water mixer	110	100	40	**150005**	



FITTED WITH AN ANTI-CLOGGING DUST BAG



SM25 VACUUM CLEANER FOR BAKERY

For small production bakeries. Stainless steel well and factor-fitted cotton filter. Anti-clogging flour dust bag. Antistatic system that protects against electrical exchanges when collecting the flour. Comes with 1 antistatic hose L 250 cm, 1 metal tube Ø 40 mm, 1 nozzle with brush, 1 nozzle, and a round brush for cleaning the floor. 230 volts single phase, 50/60 Hz. Oven suction kit as an option (710502). 1 motor. Air flow rate m3/hour: 195. Depressurisation mm H2O: 2,200. Sound level: 62 db.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
hoover	440	450	600	2500	11000	1400	230	50-60	**710503**	
hoover + oven kit	440	450	600	2500	11000	1400	230	50-60	**710500**	
oven nozzle									**710508**	
anti-clogging bag									**710505**	

CM56 VACUUM CLEANER FOR BAKERY

For average production bakeries. Stainless steel well and factor-fitted cotton filter. Anti-clogging flour dust bag. Antistatic system that protects against electrical exchanges when collecting the flour. Comes with 1 antistatic hose L 250 cm, 1 metal tube Ø 40 mm, 1 nozzle with brush, 1 nozzle, and a round brush for cleaning the floor. 230 volts single phase, 50/60 Hz. Oven suction kit as an option (710502). 2 motors. Air flow rate m3/hour: 396. Depressurisation mm H2O: 2,410. Sound level: 66 db.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
hoover	540	540	900	5600	25000	1200	230	50-60	**710506**	
hoover + oven kit	540	540	900	5600	25000	1200	230	50-60	**710509**	
anti-clogging bag									**710507**	



OVEN VACUUM KIT

Can be used on vacuum cleaners SM25, CM56, and ASM220 (710503, 710506, and 710512). Designed with high-temperature resistant materials. Ideal for cleaning bakery ovens. 1 stainless steel and ceramic hose (3 metres) heat resistant up to 250°C. 2 aluminium tubes with 1-metre protective sheath. 1 tube (1 metre) without sheath. 1 oven scraper with silicone scraper. Connection diameter: 40 mm.

Weight g	Ref.	Price
4500	**710502**	

HIGH FILTRATION LEVEL = PURER AIR IN THE OVEN





ASM220 VACUUM CLEANER FOR BAKERY

For large production bakeries. Epoxy coated steel bowl 20 litres. Large surface antistatic filter cartridge special fine dust (filtration 3 m3), special fine dust / filtration 1 micron. Quick release of the tank for easy emptying. "DUST STOP" automatic cleaning system. Comes with 1 antistatic hose L 250 cm, 1 metal tube Ø 40 mm, 1 nozzle with brush, 1 nozzle, and a round brush for cleaning the floor. 2 independent switches. 2 motors. Air flow rate m3/hour: 360. Depressurisation mm H2O: 2,300. Sound level: 75 db. High filtration vacuum cleaner = cleaner particulate air.

L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
560	500	1000	2000	31000	2300	230	50-60	710512	

MULTI-PURPOSE AND POWERFUL



WET AND DRY VACUUM CLEANER

Ideal for vacuuming small food surfaces. Vacuuming of fitted carpets, floors, and wet surfaces. High capacity limiting the frequency of oil changes. Impact-resistant polypropylene body. Stainless steel bowl. Convenient: 4 castors. Long 2,000 mm hose 36 mm in diameter. 2 tubes length 500 mm diameter 36 mm. 4 nozzles: 200 mm wide slot, switchable carpet / hard floor 270 mm wide, rectangular 80x30 mm, and finally with slats for liquids. Air flow rate 215 m³/hour.

Type	L mm	l mm	H mm	C cl	Weight g	Watts	Volts	Hz	Ref.	Price
hoover	390	400	540		9200	1400	220-240	50-60	710518	
10 bags				2000					710528	

COMPACT AND LIGHTWEIGHT



DRY VACUUM CLEANER

Suitable for cleaning offices and small commercial premises. Complete set. ABS body. Hose length 1,500 mm and diameter 32 mm. 3 tubes width 500 mm and diameter 32 mm. Nozzle width 100 mm. Pedal nozzle width 270 mm. Rectangular nozzle with brush 35x27 mm. Air flow rate 102 m³/hour.

Type	L mm	l mm	H mm	C cl	Watts	Volts	Hz	Ref.	Price
hoover	335	390	305	900	900	220-240	50-60	710515	
10 bags				900				710525	



FOOD MOTH TRAP

6 double food moth traps. Pheromone bait pellet. Ecological and odourless. Product adapted to the pest control plan. To be used as a preventive or curative measure. Effective for 3 months.

L mm	l mm	Ref.	Price
65	30	730212	



BLAT CLAC COCKROACH TRAP

Suitable for German and Oriental cockroaches. To be placed every 2 or 3 metres in infested premises, under or behind walls. To be used as a preventive or curative measure. Toxic product-free. Disposable. Product adapted to the pest control plan. Effective for 1 month.

L mm	l mm	Ref.	Price
65	300	730220	



ANTI-CRAWLING INSECTS SPRAYER

Applicator bottle with ready-to-use contact insecticide spray trigger. Radical effect. Effective on all types of flying and crawling insects. Prevents reinfestation. Dual action: insecticide and barrier. High quality and very efficient product. Quick and easy to use. Indoor and outdoor use. Effective for up to 6 weeks after application.

C cl	Ref.	Price
100	720107	



RATUCLAC MOUSE AND RAT TRAP

Ideal against rodents: mice, rats, black rats, field mice, Norway mice, dormice. Ultra-efficient and can trap up to 10 or 12 small rodents during infestations. In the form of sticky tablets. Fully biodegradable and contain no toxic products, to protect the environment. Cannot be reused and must be discarded after each use. High quality and very efficient product. Quick and easy to use. Packet of 10 traps.

L mm	l mm	Ref.	Price
190	280	730215	



INSECT GLUE TRAP

Insect glue trap. Modern and discrete design. To install (feet not included, to request as an option) or to hang. Quick and easy handling of glue boards. Removable aluminium collector tray. Opening above the device to increase the diffusion of UV light. Easy maintenance. High efficiency UV tubes, refill reference 730133. Aluminium and ABS structure. Two coverages available: 40 and 80 m². Surface area covered: 40 m2. Ideal for more discretion and to save space. Use with GLUPAC© glue boards impregnated with pheromones. 1 Glupac board included.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
for 40 m²	588	118	248	4500	15	230	50	730107	
spare tube	400				15			730133	
glue boards	545		310					730134	



INSECT ZAPPER WITH GRILLE

Stainless steel body. Destruction by electrocution. To install or hang. Removable insect collection tray. Rack easy to clean. Compliant with European standard EN 60335-2-59.

Type	L mm	l mm	H mm	Weight g	Watts	Volts	Hz	Ref.	Price
for 80 m²	530	140	260	4200	45	220/240	50	731110	
for 240 m²	660	140	260	6000	105	220/240	50	731111	
tube for 40 m²	300				8			730130	
tube for 80 m²	300				15			730131	
tube for 240 m²	600				36			730132	



NEW

AUTOMATIC HAND RUB DISPENSER ON STAND

Hygienic, value for money, convenient, safe, space-saving, stable, and robust.
The dispenser is placed vertically on a stainless steel stand, black satin finish.
Triggering by electric sensor.
Filling visual, tank capacity: 1.2 l.
Anti-drip valve. The delivered dose is 1 ml.
2-year guarantee.
Base dimensions: 320x250 mm.
4 C/LR14 batteries not included.
Easy and safe filling with a key provided.

l mm	H mm	C cl	Weight g	Ref.	Price
250	1140	120	4500	799935	

NEW



Made by MATFER BOURGEAT MATFER

WALL BRACKET FOR HAND RUB BOTTLE

Stainless steel. Clamping collar length: 550 mm. Gel support tray size: 120x100 mm. Comes without hand rub bottle. Maximum bottle diameter 115 mm. Anti-theft system on the bottle because it is fastened to the holder by clamps (2 clamps come with the holder + 4 screws and 4 wall plugs). Use with a 1 l or 500 ml bottle of get.

L mm	l mm	H mm	Ref.	Price
175	160	225	720202	

NEW



Made by MATFER BOURGEAT MATFER

HAND RUB DISPENSER ON STAND

Stainless steel. Height of the bottle holder tray: 80 cm. Clamping collar length: 550 mm. Gel support tray size: 120x100 mm. Compact, very stable. Comes without hand rub bottle. Anti-theft system on the bottle because it is fastened to the holder by clamps (4 clamps come with the holder). Use with a 1 l or 500 ml bottle of get. Pump height will be approximately 1.05 m from the ground. Height adapted for everyone including children and people with reduced mobility.

H mm	Ø mm	Weight g	Ref.	Price
960	290	3600	720204	





LOW-ENERGY HAND DRYER

TURBO HAND DRYER

Study brushed stainless steel cover. Turbo hand dryer with modern design. Combines high propulsion speed with low consumption. High speed motor: 29,000 rpm, for a fast drying time of approx. 15 sec. 3-year guarantee. Saves 70% energy compared to a conventional hand dryer, based on an average use of 150 dryings/day. This powerful hand dryer offers an eco-responsible solution to users.

L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
256	174	149	1000	240	50-60	730018	



TURBO HAND DRYER

Sturdy tamper-proof brushed stainless steel cover. Turbo hand dryer with modern design. Combines high propulsion speed with low consumption. Monobloc brush motor. Power consumption 500-1,150 W. Output air speed 215-380 kph, sound level 65-72 db. Self-regulated heating <40 °C.

L mm	l mm	H mm	Watts	Volts	Hz	Ref.	Price
180	152	260	1500	240	50-60	730015	



HAND DRYER

2-year guarantee. White ABS body. Monobloc brush motor. Dries in seconds, has heated airflow and a tamper-proof system. Drying time 18 seconds, output air flow velocity 65 kph. Sound level 60 dB.

L mm	H mm	Watts	Volts	Hz	Ref.	Price
240	260	2000	240	50-60	730012	



ANTI-MOISTURE MAT

Polyamide. Mat with rubber and vinyl sole. Very absorbent microfibres. Very effective in absorbing moisture and dust. Machine washable at 30°C. High quality and durable product.

L mm	l mm	Ref.	Price
900	600	150540	



MADE IN FRANCE

DUCKBOARD

Polyethylene honeycomb structure (1 m2). Ideal for keeping feet dry while working in any environment. Non-slip, quick assembly and disassembly by clipping. High quality and durable product.

Type	L mm	l mm	H mm	Ref.	Price
pack of 4 squares	500	500	20	779011	



FIRST AID KIT

Suitable for companies with less than 12 employees. High quality and complete. 1 insulating survival blanket (2.20x1.40 m) + 1 leather finger cot + 1 compression bandage 10x10 cm. 1 splinter tweezers + 1 elastic mesh stretch bandage 5 cm x 3 m. 1 elastic mesh stretch band 7cmx3m + 4 disinfectant and bactericidal wipes. 4 drying wipes + 4 soothing wipes + 1 pair of stainless steel scissors + 1 fabric plaster 2.5 cm x 5 m. 1 pair of gloves + 18 urgo dressings 3 sizes + 10 sterile 20x20 swabs + first aid notice.

Ref.	Price
465191	



FIRST AID CABINET

Epoxy powdered steel body. Lock. 2 shelves + plastic door storage shelf.

L mm	l mm	H mm	Ref.	Price
310	145	455	159041	

AIR QUALITY MEASURING EQUIPMENT



NEW



CE MATFER

CO2 DETECTOR

Portable professional device that controls the air quality inside a room by measuring the CO2 level. Used to indicate when the dining room or room should be ventilated thereby reducing the risk of virus transmission. Audible and visual alarm. Rechargeable battery (life: 8 hours). Also measures temperature and humidity. Calendar and clock display. USB cable and charger included.

L mm	l mm	H mm	Weight g	Volts	Ref.	Price
100	98	36	203	220	730101	

SPONGES



MADE IN FRANCE

CLEANING BRUSH

Polyamide brush handle. Cleaning brush with high strength nylon fibres.

L mm	Ø mm	Ref.	Price
420	60	150085	



NON-WOVEN CLOTHES

Special, very durable anti-bacterial material. Non-woven. Machine washable and reusable multiple times. Convenient because it has an excellent absorption capacity up to 950 %. Withstands chlorine and detergents. Pack of 25.

Type	L mm	l mm	Ref.	Price
blue	500	350	150213	
yellow	500	350	150251	
pink	500	350	150252	
green	500	350	150253	
white	500	350	150254	



MICROFIBRE CLOTHS

Microfibre, velvet touch. Durable wipes. Very durable and flexible to use. Wipes very effective for dusting. Respects delicate surfaces and easily removes fingerprints or grease.

Type	L mm	l mm	Ref.	Price
pack of 5	345	345	710331	



STAINLESS STEEL SPIRAL CUTTER

Stainless steel. Spirals for heavy duty scouring: pots, grills, ovens, etc. Very durable and flexible to use.

Type	Weight g	Ref.	Price
pack of 10	60	710328	



Spontex

SCOURING PAD

Green side for scouring. Yellow side cellulose sponge. Ideal for cleaning, scouring, and wiping. Very durable and flexible.

Type	L mm	l mm	Ref.	Price
pack of 10	130	90	710348	



Spontex

SCOURING PAD

Scouring pads for communities. Suitable for all common scouring tasks. Ideal for cleaning, scouring, and wiping. Very durable and flexible to use. High quality and durable products.

Type	L mm	l mm	Ref.	Price
pack of 10	150	230	710342	



CELLULOSE SPONGE

Professional grade light coloured cellulose sponge. Allows you to clean all the surfaces on which you cook: worktop, bench. Excellent absorption quality, for quicker and more efficient cleaning. Very durable: it is lined to better resist twisting and intensive use. Withstands bleach, unlike other sponges.

Type	L mm	l mm	Ref.	Price
pack of 10	144	95	150196	



ROLL OF SCOURING PADS

Ultra-durable fibre pad, for general scrubbing. Ideal for cleaning, scouring, and wiping.

L mm	l mm	Ref.	Price
3000	150	710336	



NEW

ENVIRONMENTALLY RESPONSIBLE SCOURING PADS

Eco-responsible abrasive sponge pad. Colouring-free cellulose sponge, plant origin, 100% bio degradable. Scouring pad made from 100% recycled polyester fibre and walnut shells. Machine washable at 60 °C. Excellent absorption capacity. Long-lasting quality scouring pad to save time and efficiently clean.

Type	L mm	l mm	Ref.	Price
pack of 10	128	84	710361	



NEW

RECYCLED MICROFIBRE CLOTHS

Recycled microfibre ideal for all types of surface. A microfibre cloth contains the equivalent of 5 50 cl recycled bottles. Less colouring therefore a pastel tone. Good absorption capacity. Honeycomb feel for easy handling. Very durable and flexible to use. Respects delicate surfaces. Removes grease stains. Optimal disinfection: removes 99% of bacteria and can be used with 96% ethanol. Withstands bleach (28 g/l). Can be used in an autoclave at 121 °C. Excellent durability. Washable up to 500 cycles at 60 °C.

Type	L mm	l mm	H mm	Ref.	Price
pack of 5	200	150	3	710366	



NEW

ROLL OF 100% RECYCLED FIBRE SCOURING PADS

Eco responsible scouring agent. 100% recycled polyester fibre and walnut shells. Colouring-free. Resistant. Long-lasting quality scouring pad to save time and efficiently clean. Cuttable.

L mm	l mm	H mm	Ref.	Price
6000	150	8	710363	

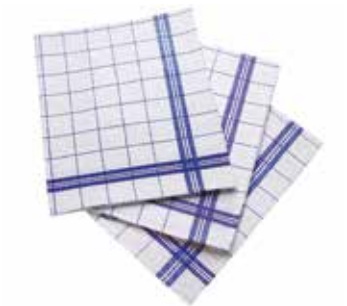


NEW

SCOURING PADS

Eco responsible scouring agent. 100% recycled polyester fibre and walnut shells. Colouring-free. Resistant. Long-lasting quality scouring pad to save time and efficiently clean.

Type	L mm	l mm	H mm	Ref.	Price
pack of 10	225	150	8	710362	



LINT-FREE GLASS WIPING CLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. Special anti-lint. High quality and durable products.

Type	L mm	l mm	Ref.	Price
pack of 18	720	520	130299	



GLASS WIPING CLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. High quality and durable products. Machine washable.

Type	L mm	l mm	Ref.	Price
pack of 12	770	500	130290	



100% COTTON TEACLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. High quality and durable products. Machine washable at 90°C.

Type	L mm	l mm	Ref.	Price
pack of 12	800	600	130300	


CHRISTOPHE
FELDER
PATISSERIE !



BOOKS

Editions Jérôme Villette, a subsidiary of the Matfer Bourgeat Group, promote the work of world-renowned Chefs.
In our constant quest to assist apprentices and professionals seeking new ideas, we also offer a range of the best books in French gastronomy.

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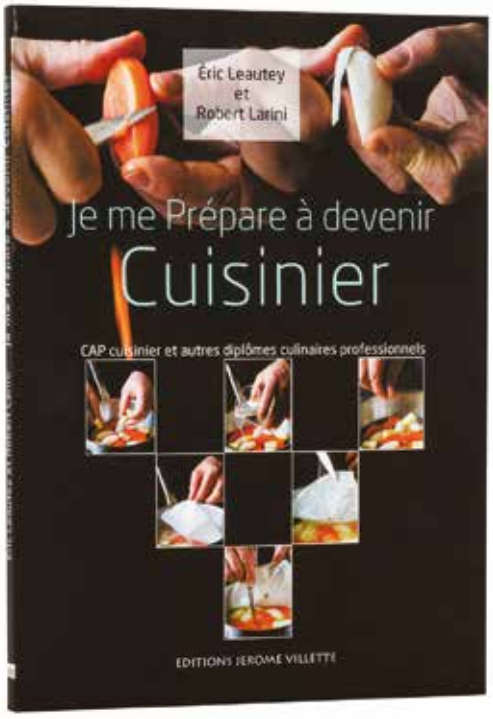


PROFESSION CHOCOLATIER CONFISEUR

Author: Jean-Charles Balthazard.

The only school book intended for CAP Chocolatier-Confiseur [vocational aptitude certificate in chocolate and confectionary making] students and apprentices and to put in the hands of all chocolate artisans-confectioners. All theory (Professional technology, Applied technology), all professional practices, and some activities where the student can put into practice what they have just learned.

Numb. pages	L mm	l mm	Ref.	Price
287 pages.	297	210	819138	



JE ME PRÉPARE À DEVENIR CUISINIER

Author: Eric Leautey and Robert Larini.

Strictly following the national education"s cookery programme, this school manual will appeal to both vocational aptitude certificate (CAP) students studying cookery and self-taught people wishing to know the basics and products of cooking to make it their trade. 130 clear and easy recipes, step by step. In the appendix: glossary and knowledge questionnaires with answers. Book "lightweight" to transport, printed on lightweight FSC paper.

Numb. pages	L mm	l mm	Ref.	Price
288 pages.	297	210	820503	

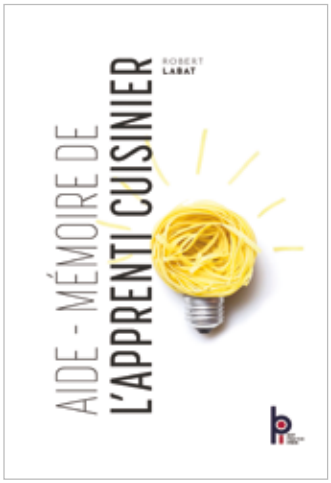


COMMERCIALISATION ET SERVICES

Author: Pascal Labrousse, Maryse Hegedus.

Offers an educational approach that fully complies with the requirements of the new standard. For both vocational aptitude certificate (CAP) students in initial training and apprentices from work-study training centres.

Numb. pages	L mm	l mm	Ref.	Price
222 pages.	297	210	819135	



AIDE-MÉMOIRE DE L'APPRENTI CUISINIER

Author: R. Labat.

In a pocket format, a practical and educational guide and a useful cheat sheet for any professional.

Numb. pages	L mm	l mm	Ref.	Price
103 pages.	190	131	819170	

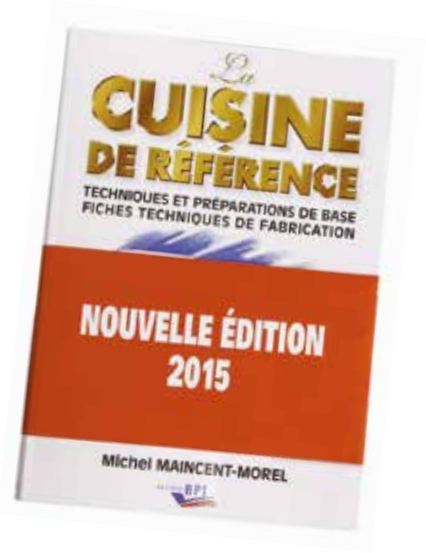


ENSEIGNEMENT SCIENTIFIQUE ALIMENTATION ENVIRONNEMENT

Authors: B. Cardinale and C. Lavelle.

Designed to adapt to the pedagogical progress of each teacher thanks to short and synthetic sheets. 39 sheets. For each sheet, a context from the hotel and catering sector and a situation that raises questions.

Numb. pages	L mm	l mm	Ref.	Price
207 pages.	297	210	819137	

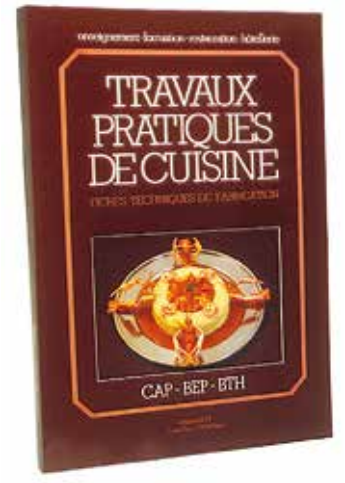


CUISINE DE RÉFÉRENCE ET PRÉPARATIONS

Author: M. Maincent.

New Complete Edition. Over 1,000 pages and 3,000 colour photographs.

Numb. pages	L mm	l mm	Ref.	Price
1,040 pages.	297	210	819165	



TRAVAUX PRATIQUES DE CUISINE

Author: M. Maincent.

140 technical sheets. For C.A.P. - B.E.P. - B.T.H.

Numb. pages	L mm	l mm	Ref.	Price
320 pages.	297	210	812120	



TECHNO CULINAIRE

Author: M. Maincent.

Educational book for courses in the catering and hotel industry. Subjects discussed: staff, equipment, materials, tastes, products, hygiene and safety.

Numb. pages	L mm	l mm	Ref.	Price
525 pages.	297	210	819166	



COMME UN CHEF

authors : collective.

Reference book to master all the techniques of modern cuisine. Over 500 recipes, a wide variety of skills and a wide variety of recipes. A very complete and very visual cooking class with over 1,700 photos.

Numb. pages	L mm	l mm	Ref.	Price
648 pages.	276	229	816053	



LE GRAND COURS DE CUISINE DE L'ÉCOLE FERRANDI

Author: Ecole Ferrandi.

Round tables with teachers specialised in the topic covered, give expert advice, tips, and tricks for buying, choosing, and cooking products. Illustrated technical pages which, using 1,500 photos of gestures, detail the basic techniques to be mastered up to the final result. Recipes available in 3 versions, depending on their level of difficulty.

Numb. pages	L mm	l mm	Ref.	Price
695 pages.	310	255	819161	

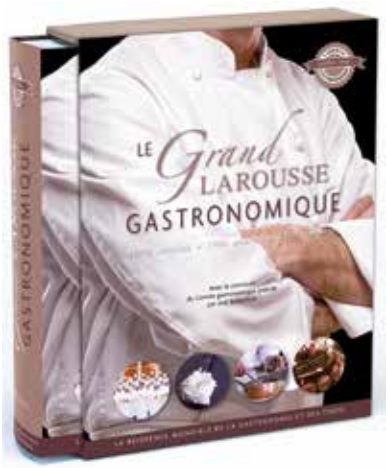


LE RÉPERTOIRE DE LA CUISINE

Authors: Th. Gringoire and L. Saulnier.

Essential glossary for all professionals.

Numb. pages	L mm	l mm	Ref.	Price
240 pages.	190	130	819190	



LE GRAND LAROUSSE GASTRONOMIQUE

authors : collective.

An overhaul of the reference book on gastronomy. Over 4,000 articles on knowledge related to cooking. 2,500 recipes of which 500 provided by top chefs. 1,700 illustrations.

Numb. pages	L mm	l mm	Ref.	Price
1024 pages.	306	236	816054	

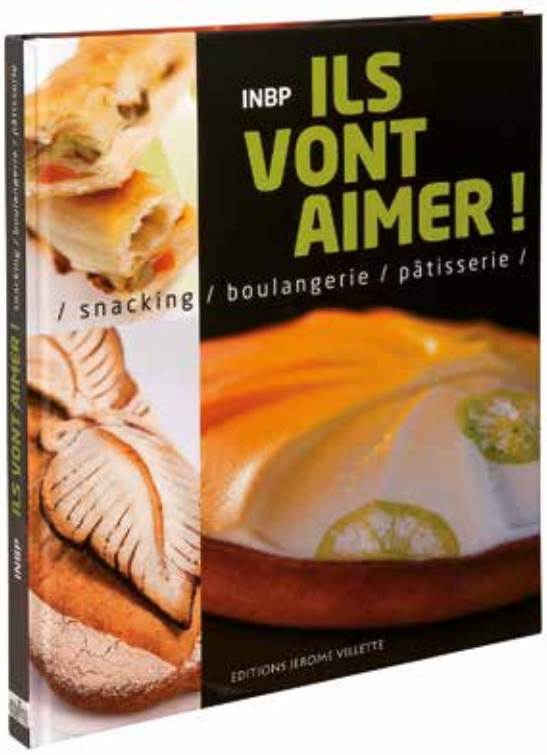


CUISINE: LE NOUVEAU RÈPERTOIRE

Author: Yannick Masson.

Essential for any training in the hotel and catering industry. A comprehensive repository of some 5,500 recipes and 700 techniques.

Numb. pages	L mm	l mm	Ref.	Price
605 pages.	210	150	819192	



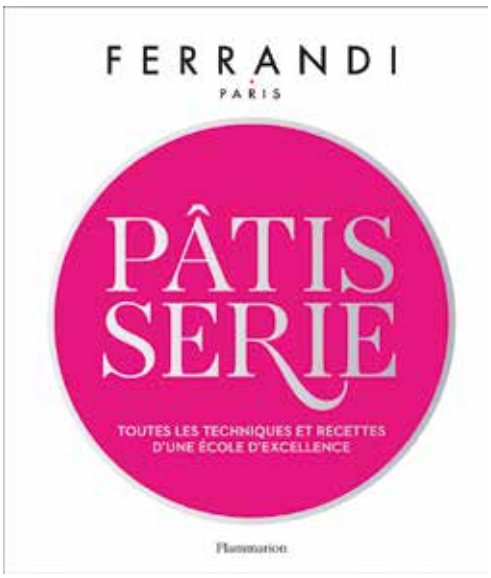
ILS VONT AIMER !

Authors: Guénaël Boudeau, Joël Defives, Philippe Hermenier, Frédéric Liard, Olivier Magne, Sébastien Odet, and Grégory Soulavie.

Fashionable, 100% gourmet snacks. Pastries, simple and original during the week, more sophisticated on weekends or for a special event, depending on the season.

Numb. pages	L mm	l mm	Ref.	Price
146 pages.	250	220	820112	





LE LIVRE DU PÂTISSIER

Authors: B. Deschamps and J.C. Deschaintre.

Published 2016. Levels: CAP - BEP - BAC PRO -BP-MC. Offers quality professional education in line with the permanent developments in the trade. This new edition is enriched with the latest technological and legal advances in hygiene, new products, and equipment.

Numb. pages	L mm	l mm	Ref.	Price
384 pages.	297	210	812065	

FERRANDI PÂTISSERIE

Author: Ecole Ferrandi.

1,500 steps, skills, and techniques. Step-by-step accompanied by advice and tips from the Chef. 130 recipes from among the great classics in 3 levels of difficulty.

Numb. pages	L mm	l mm	Ref.	Price
688 pages.	295	250	819160	



NEW



LE GRAND LIVRE DE LA VIENNOISERIE

Authors: J. Ballester, Jean-Marie Lanio, Olivier Magne, and Thomas Marie.

With its 80 technical and precise recipes, including about thirty that are illustrated step by step, Le Grand Livre de la Viennoiserie is the new bible for the discipline. Great French classics, delicacies from around the world, and original creations from the MOF competition. Croissant, twist, cinnamon roll, or chocolate crown, the four authors and experts share their techniques and experience to make you the next pastry stars. A reference work for all professionals and enlightened amateurs, anxious to broaden their skills and to discover original and unpublished recipes. Complete collection of cutters, made in France by Matfer, features in our catalogue, available with this book.

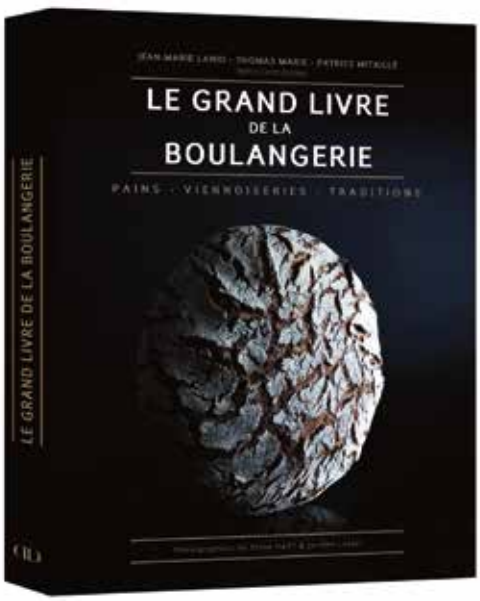
Numb. pages	L mm	l mm	Ref.	Price
280 pages.	295	220	811028	

LE GRAND LIVRE DU SNACKING

Authors: Patrick Ogheard, Chrstian Ségui, Arnaud Nicolas, and Thomas Marie.

The authors deliver all their expertise around original creations that are both aesthetic and delicious. Recipes from around the world and great catering classics for a diverse and tasty offer. Photographer: Matthieu Cellard.

Numb. pages	L mm	l mm	Ref.	Price
279 pages.	299	223	811029	



LE GRAND LIVRE DE LA BOULANGERIE

Authors: Thomas Marie (MOF), Jean-Marie Lanio and Patrice Mitaillé (teachers at the Lausanne Hotel School).

The new essential baker's tool, which offers 100 recipes. This modern handbook breaks down the preparation techniques of the great classics of French and international bakery.

Numb. pages	L mm	l mm	Ref.	Price
244 pages.	290	216	811027	

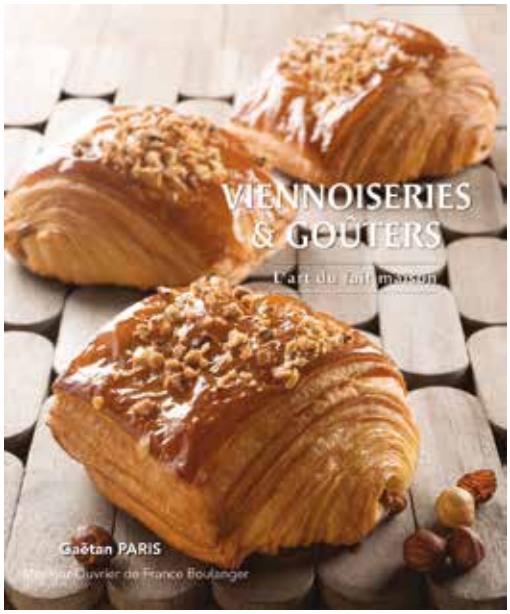


PAINS SURPRISE DÉCORÉS

Author: Christophe Debersee (2008 Bakery World Champion).

Inventor of the method and expert in decorating bread. In this book, he reveals some of his recipes, ingenious techniques, and skills to his colleagues.

Numb. pages	L mm	l mm	Ref.	Price
88 pages.	250	220	820111	

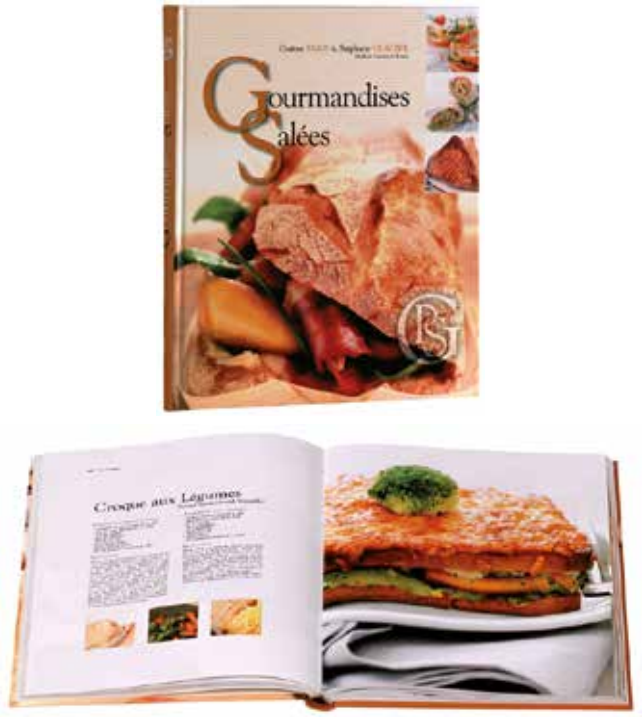


VIENNOISERIES ET GOÛTERS "L'ART DU FAIT MAISON"

Author: Gaëtan Paris (Bakery MOF).

A range of snacks and pastries to satisfy all cravings for breakfast, snacks, or desserts for snacking.

Numb. pages	L mm	l mm	Ref.	Price
270 pages.	270	225	812189	

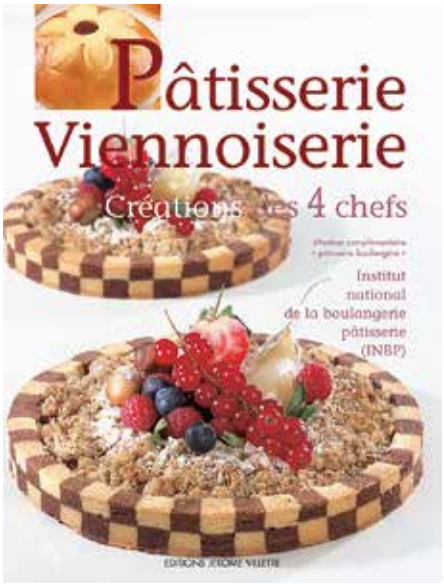


GOURMANDISES SALÉES

Authors: Stéphane Glacier and Gaëtan Paris.

A book devoted to "lunches" for bakers/pastry chefs.

Numb. pages	L mm	l mm	Ref.	Price
258 pages.	270	212	813038	

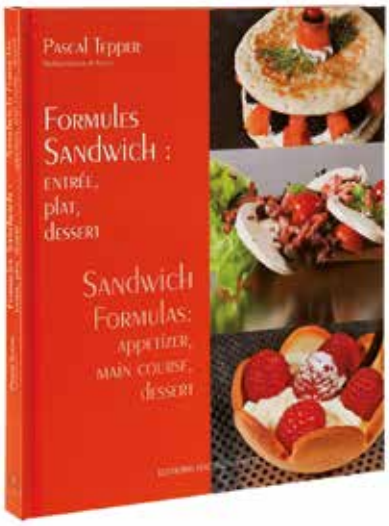


PÂTISSERIE VIENNOISERIE DE L'INBP

Author: INBP.

4 chefs, teaching at INBP, invite us to renew the offer of appetising pastries and French pastries.

Numb. pages	L mm	l mm	Ref.	Price
140 pages.	220	290	812188	

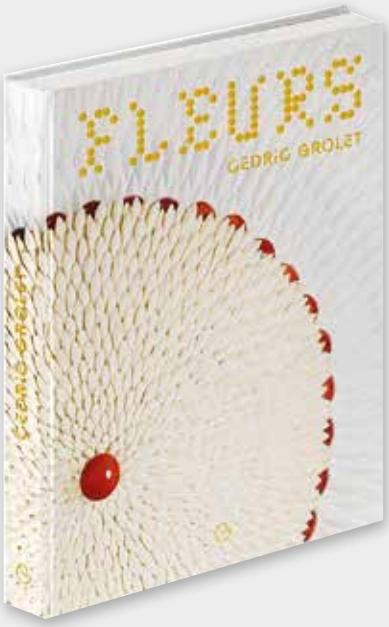


FORMULES SANDWICH

Author: Pascal Tepper (MOF 2000).

20 meal plans, 20 "trios" of sandwiches, 20 balanced menus and 20 "meal trays for less than 7 euros". The author proposes new, more streamlined working methods, the use of new materials and cooking media to optimise manufacturing and setting up. A book to satisfy rushed customers who still want something tasty and who are concerned about the quality of their food. Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
164 pages.	250	220	811036	



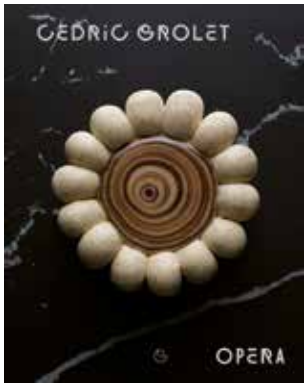
NEW

FLEURS

Author: Cédric Grolet.

80 recipes for tarts, desserts, yule logs, and king"s cakes around the "flowers" theme. Puts the focus back on piping in pastry creation. Book structured around the four seasons. World's best pastry chef 2018. Photographs by Leslie Gogois.

Numb. pages	L mm	l mm	Ref.	Price
287 pages.	298	238	813021	



OPÉRA

Author: Cédric Grolet.

In this book, Cédric Grolet reviews the basics of bakery and pastry making with his own touch of modernity. For breakfast or tea time, brunch or festive dinner, learn how to make 100 new, high-flying recipes.

Numb. pages	L mm	l mm	Ref.	Price
181 pages.	300	240	813019	

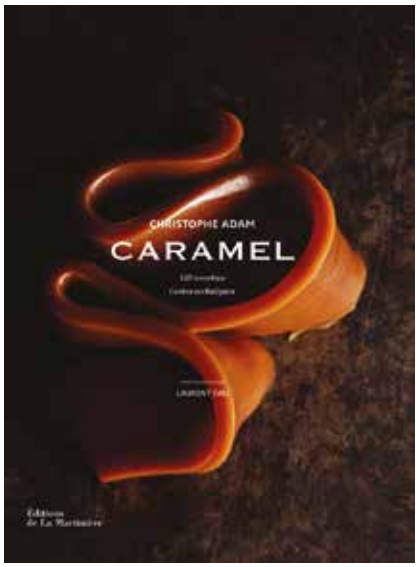


PÂTISSERIE !

Author: Christophe Felder.

Over 200 recipes with many step-by-step illustrations. 860 pages putting Christophe Felder's talent and teachings within the grasp of novice pastry chefs. The benchmark in pastry-making. New Edition 2020.

Numb. pages	L mm	l mm	Ref.	Price
860 pages.	256	190	813065	

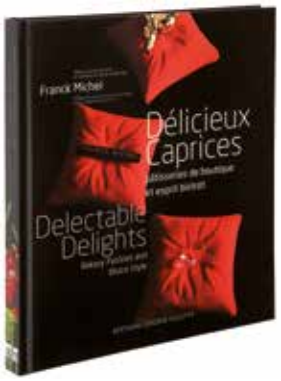


CARAMEL

Author: Christophe Adam.

Technical skills, introduction to sugar and caramel. 50 recipes: Breton shortbread with a molten core, salted butter caramel, caramel éclairs, spread. Sweets sublimated by chic and graphic photographs.

Numb. pages	L mm	l mm	Ref.	Price
390 pages.	290	230	813010	

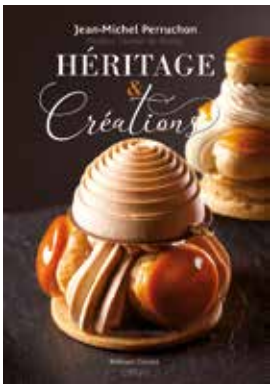


DÉLICIEUX CAPRICES

Authors: Franck Michel (Pastry MOF 2004, World Pastry Champion 2007).

Preface: Marcel Derrien (MOF M.Oberveis), Daniel Chaboissier, and all the MOF 2004. Here he gives us some of his creations, often surprisingly shaped and no less delicious: small cakes, pies and tarts, desserts but also verrines and bistro-style pieces. Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
152 pages.	250	220	820212	



HÉRITAGE ET CRÉATIONS

Author: Jean-Michel Perruchon.

8 major themes were addressed and developed in 9 original creations of each: St Honoré, napoleons, babas, king cake, apple tart, Yule log, Paris Brest, Mont Blanc.

Numb. pages	L mm	l mm	Ref.	Price
384 pages.	300	215	813051	

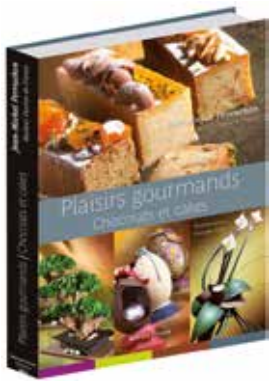


COLLECTION ENTREMETS, PETITS GÂTEAUX

Author: Jean-Michel Perruchon.

A range of 55 different products; individual cakes, tartlets, and desserts, illustrated with superb colour photos. Frames, new decorations, revisited classics, and wedding cakes. This 280-page glossy book is abundantly illustrated with full-page photos, assembly diagrams, and many new recipes for customers and gourmets.

Numb. pages	L mm	l mm	Ref.	Price
280 pages.	305	212	813055	

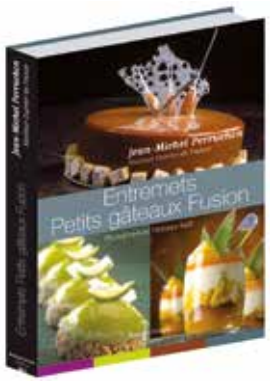


PLAISIRS GOURMANDS, CHOCOLAT ET CAKES

Author: Jean-Michel Perruchon.

Bilingual French and English. The main chapters: chocolate techniques, Easter assemblies, artistic chocolate pieces, travel loaves and cakes, snacks. Book abundantly illustrated with magnificent colour photos of exceptional quality.

Numb. pages	L mm	l mm	Ref.	Price
350 pages.	305	212	813060	



ENTREMETS - PETITS GÂTEAUX FUSION

Author: Jean-Michel Perruchon (Pastry MOF) and his team.

Precise recipes accompanied by diagrams and explanations. The book is divided into 2 chapters: spring-summer collection and autumn-winter collection with, for each, a range of desserts (with original combinations of ingredients and new finishes). Well-illustrated book.

Numb. pages	L mm	l mm	Ref.	Price
355 pages.	305	212	813057	

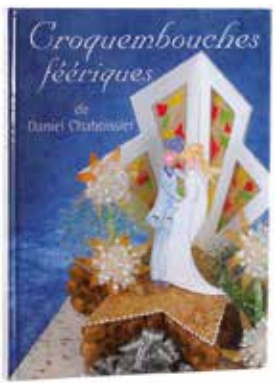


APPRENEZ L'ART DE LA VIENNOISERIE ET FESTIVAL DE TARTES

Authors: G. J. Bellouet (MOF), G. Paris (MOF), and J.M. Perruchon (MOF).

Text in French and English.

Numb. pages	L mm	l mm	Ref.	Price
280 pages.	303	218	813035	

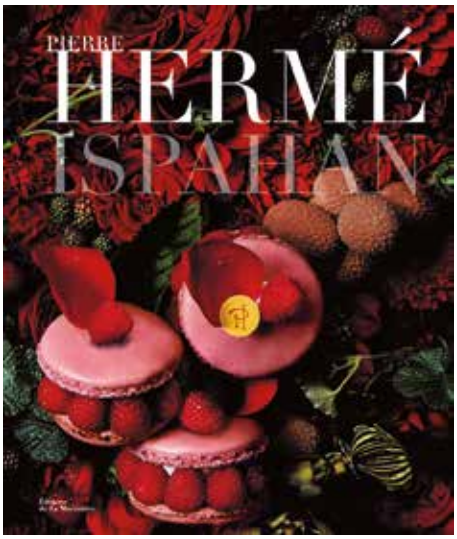


CROQUEMBOUCHES FÉÉRIQUES

Author: Daniel Chaboissier.

21 new croquembouche models designed for the entire trade. New baking techniques that facilitate the making of choux pastry and allow their shape and colour to vary.

Numb. pages	L mm	l mm	Ref.	Price
160 pages.	285	215	812025	



ISPAHAN

Author: Pierre Hermé.

In this dessert, one of Pierre Hermé's most bewitching creations, the sweetness of the rose, the power of the raspberry, and the floral note of the lychee subtly blend together. Pierre Hermé has explored all the facets of this trio of flavours, reinterpreting it in cheesecakes, babas, tarts, waffles, croissants, macaroons, sweets, and chocolate. Over 40 unique recipes are compiled in this book.

Numb. pages	L mm	l mm	Ref.	Price
195 pages.	290	247	813006	



MACARON

Author: Pierre Hermé.

With about sixty recipes, Pierre Hermé has created a macaroon bible. Unique recipes, easy to make thanks to basic techniques and skills that the master explains step by step and in pictures.

Numb. pages	L mm	l mm	Ref.	Price
264 pages.	247	290	813007	

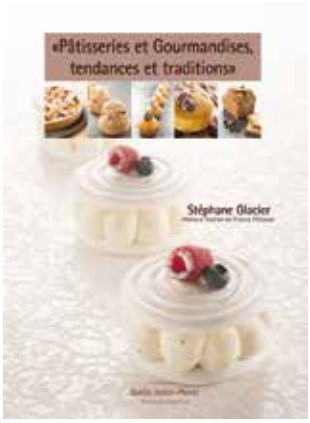


SENSATIONS CHOUX

Author: Philippe Conticini.

60 recipes to discover a whole new universe of techniques, textures, and flavours.

Numb. pages	L mm	l mm	Ref.	Price
183 pages.	227	227	813017	

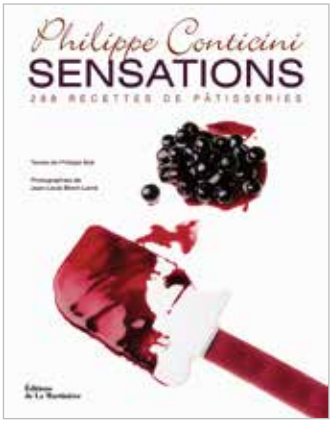


PÂTISSERIES ET GOURMANDISES, TENDANCES ET TRADITIONS

Author: Stéphane Glacier, Pastry MOF.

A book written and designed by a craftsman for craftsmen. This book is intended to reflect his pastries: simple, efficient, tasty, accessible, qualitative, and no frills. Accessible to the greatest number. Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
250 pages.	267	205	813068	



SENSATIONS

Author: Philippe Conticini.

288 deliciously sensational recipes. From the key basics to the great classics revised and corrected, Philippe Conticini presents, for the first time, all of his pastries listed by taste.

Numb. pages	L mm	l mm	Ref.	Price
470 pages.	290	230	813005	

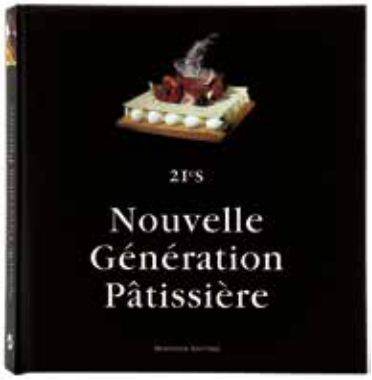


SIGNATURE ENTREMETS, PETITS GÂTEAUX

Author: Johan Martin.

A range of around 60 different products: individual cakes, desserts, and pastries, illustrated with superb colour photos. Novel assemblies, new decorations, revisited classics. Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
300 pages.	305	212	813054	



21ÈME SIÈCLE, NOUVELLE GÉNÉRATION PÂTISSIÈRE

Authors: Abraham Balaguer, Abraham Palomeque, Carlos Mampel, David Pallàs, Isaac Balaguer, Miguel Sierra, Oriol Balaguer, and Ramon Morató.

Over 150 recipes: tarts, desserts, restaurant desserts, reinterpretations of traditional recipes, snacks and petits fours, candies, nougat, and artistic pieces. This book is a compendium of a wide range of new suggestions ranging from bakery pastries to restaurant desserts.

Numb. pages	L mm	l mm	Ref.	Price
245 pages.	257	244	812142	

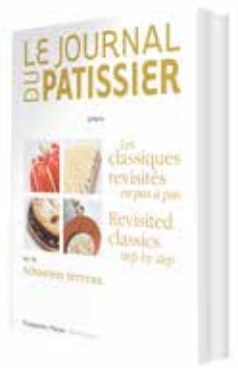


PÂTISSERIE : LEÇONS EN PAS À PAS

Author: Philippe Uracca.

Discover the jewels of French pastry, made by Philippe URACCA, Chairman of the Pastry MOF Committee since 2004. 20 new MOF recipes compiled in this book. Each recipe is described step by step.

Numb. pages	L mm	l mm	Ref.	Price
503 pages.	270	230	812145	



LES CLASSIQUES REVISITÉS EN PAS À PAS

Author: S. Serveau.

Le Journal du P tissier. "tendances", "100% gourmand" snacking. Meal comprising a starter, main, and dessert. Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
256 pages.	190	245	812045	

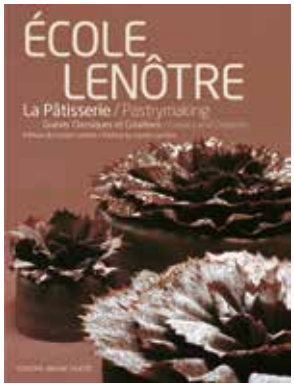


LENÔTRE HAUTE CRÉATION

Author: Guy Krenzer.

To celebrate 60 years of excellence of Maison Lenôtre, 160 savoury and sweet breathtakingly creative creations by chef Guy KRENZER, double MOF.

Numb. pages	L mm	l mm	Ref.	Price
448 pages.	285	220	812011	



LA PÂTISSERIE

Author: Ecole Lenôtre.

90 recipes, from traditional pastries from Maison Lenôtre to contemporary creations made, explained, and illustrated in this book published for the school's 50th anniversary. Great classics and creations from École Lenôtre. Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
280 pages.	220	285	812012	



NEW



NOËL DE BÛCHES EN BÛCHES

Author: Stéphane Glacier, Pastry MOF.

Bilingual French/English. Presents many tasty, simple, and rational ideas to diversify your range of yule logs. Supported by his chef Jérôme le Teuff, Stéphane Glacier delivers his latest inspirations and favourites, taking into account production constraints and business requirements.

Numb. pages	L mm	l mm	Ref.	Price
196 pages.	270	205	813066	

PÂTE À CHOUX, MES BEST SELLERS

Author: Stéphane Glacier, Pastry MOF.

In this new book, find the best of Stéphane Glacier's choux pastry recipes that he makes in his shop every day. Achieve recipes combining delicacies, freshness, value for money, and regularity, this is what he offers in this new book illustrated with wonderful photographs by Gaëlle BC.

Numb. pages	L mm	l mm	Ref.	Price
68 pages.	230	200	813073	



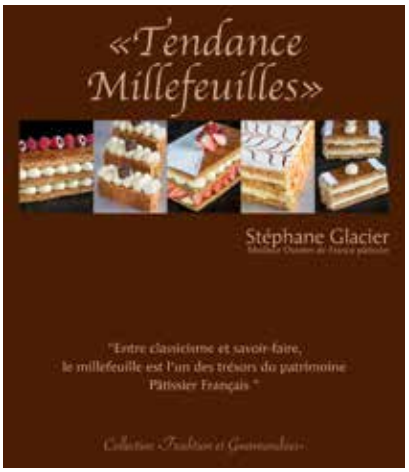
PETITS FOURS ET MIGNARDISES

Author: Stéphane Glacier, Pastry MOF.

The ultimate pastry product, all aspects of petit-fours are revealed in this new book. The recipes presented in the pages are divided by chapter for all occasions and all times of the day. Sweet, savoury, hot, cold, dry, soft, or fresh, there is something for everyone. This book is jam-packed with good ideas to rapidly diversify and develop your product offer. Educational, it includes basic recipes and a new section "astuces et conseils à la vente". Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
264 pages.	275	205	813072	





TARTES ET GÂTEAUX DE VOYAGE, PÂTISSERIE BOULANGÈRE

Author: Stéphane Glacier, Pastry MOF.

Offers a rich and varied range of classic, rustic, or contemporary tart recipes as well as travel cakes, cakes, melting cakes, and delicious snacks. Bilingual French and English.

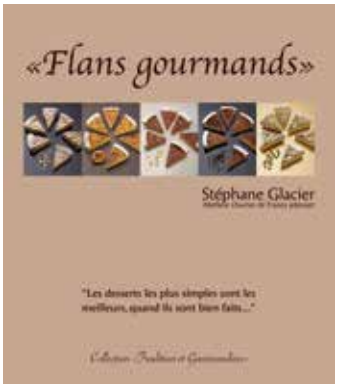
Numb. pages	L mm	l mm	Ref.	Price
207 pages.	267	205	813070	

TENDANCE MILLEFEUILLES

Author: Stéphane Glacier, Pastry MOF.

This book on napoleons allows you to rediscover a flagship pastry dessert. A real source of inspiration.

Numb. pages	L mm	l mm	Ref.	Price
64 pages.	230	200	813071	



FLANS GOURMANDS

Author: Stéphane Glacier, Pastry MOF.

This book presents around twenty recipes for this classic French dessert. Classic or revisited, the recipes are balanced both in terms of textures and flavours, strong and authentic.

Numb. pages	L mm	l mm	Ref.	Price
64 pages.	237	206	820103	



TARTES, GOÛTERS ET ENTREMETS, ESPRIT BOUTIQUE

Authors: Stéphane Glacier and Gaëtan Paris.

These two Meilleur Ouvrier de France chefs offer a precise and clear book of refined original recipes that are easy to make to satisfy your customers. Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
260 pages.	305	212	813062	



PETITS GÂTEAUX, TARTES ET ENTREMETS AU FIL DES SAISONS

Authors: Stéphanie GLACIER (Pastry MOF) and Jérome Le Teuff.

In a business spirit and with the logic of high-end craftsmanship, this book will bring you new ideas and material to renew and diversify the products you sell in your shop. Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
272 pages.	267	205	813064	

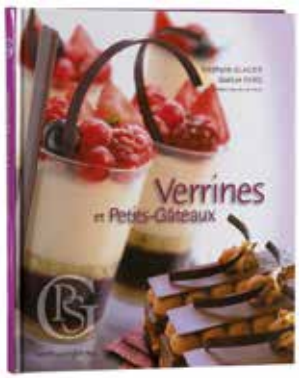


BÛCHES ET GOURMANDISES

Author: Stéphane Glacier, Pastry MOF.

Stéphane Glacier highlights original work on concepts of Yule logs, in terms of shapes and assembly techniques. The sober and elegant decorations are easy to copy. Ideas for Christmas treats are also available at the end of the book to allow you to expand or diversify your ranges for the holidays. Bilingual French and English.

Numb. pages	L mm	l mm	Ref.	Price
246 pages.	266	204	813052	



VERRINES ET PETITS GÂTEAUX

Authors: Stéphane Glacier and Gaëtan Paris.

Very clearly explained recipes of fresh and colourful verrines and contemporary cupcakes with current tastes and textures. Text in French and English.

Numb. pages	L mm	l mm	Ref.	Price
246 pages.	280	230	813024	



PÂQUES EN BOUTIQUE

Author: Stéphane Glacier, Pastry MOF.

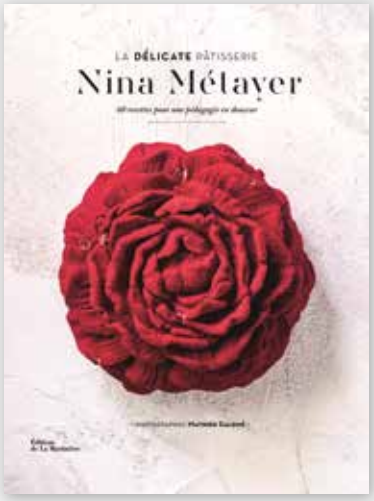
Bilingual French and English. Easter, a magical chocolate festival, is approached here from a business approach with a concern for quality and aesthetics. It considers the constraints of a company, rationality, the production aspect, and includes packaging and sales constraints.

Numb. pages	L mm	l mm	Ref.	Price
184 pages.	248	175	813067	

CAKES AND BAKING BOOKS



NEW



DES GÂTEAUX & DES SAISONS

Author Claire Damon.

68 recipes for tarts, desserts, sweets, king's cakes, choux pastry, and loaf cakes reflect the passing seasons. Like a perfumer, Claire Damon seeks a top note, a heart note, and a base note when tasting. Book on pastry making and nature. Best store pastry chef 2018. Photographs by Patricia Khenouna.

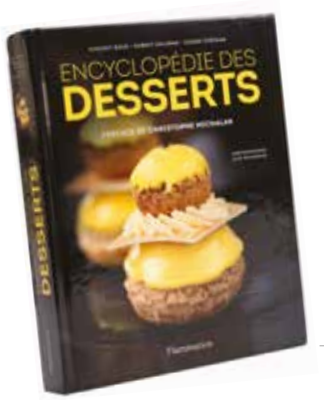
Numb. pages	L mm	l mm	Ref.	Price
287 pages.	280	210	812156	

LA DÉLICATE PÂTISSERIE

Author: Nina Métayer.

2017 pastry chef of the year, a Ferrandi School of the Culinary Arts graduate, Nina Métayer invites the reader to enter her delicate and unique world. Offers over 50 recipes, including his signature cakes, new items, and classics for every occasion. Techniques photographed step-by-step to make delicate but accessible pastries.

Numb. pages	L mm	l mm	Ref.	Price
224 pages.	285	220	813040	



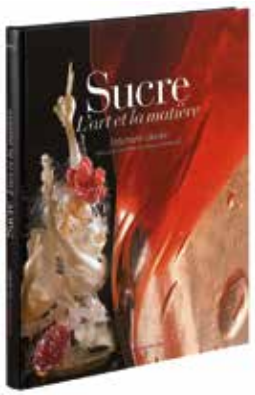
ENCYCLOPÉDIE DES DESSERTS

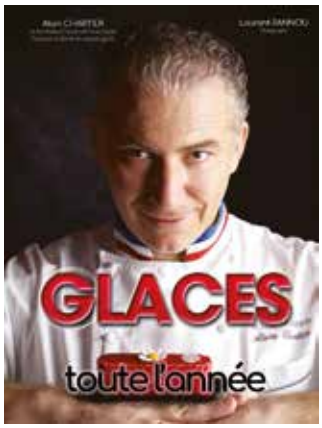
Authors: Vincent Boué, Hubert Delorme, Didier Stephan (MOF).

A fully illustrated encyclopaedia to master all desserts. 300 steps and skills explained step-by-step. 150 illustrated, classic, sophisticated, or fun essential recipes.

Numb. pages	L mm	l mm	Ref.	Price
479 pages.	245	196	813002	

CHOCOLATE, SUGAR, AND ICE CREAM





SUCRE, L'ART ET LA MANIÈRE

Author: Stéphane Glacier, Pastry MOF.

Essential manual for those who want to discover, learn, and master the sugar working. This book has two parts. In the first part, you will find a pictures of wedding cakes which are examples of cakes that are within everyone's reach after having acquired the basics and a little practice. The second part includes all the techniques, without exception, required for the cakes in the first part. Bilingual French and English.

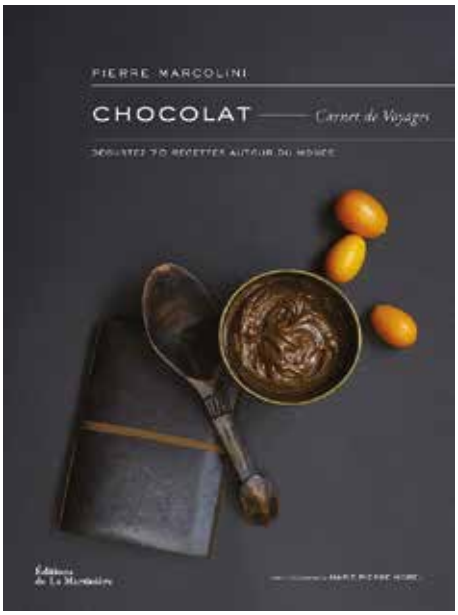
Numb. pages	L mm	l mm	Ref.	Price
186 pages.	267	207	813053	

GLACES TOUTE L'ANNÉE

Author: Alain Chartier, MOF and world champion of frozen desserts.

This first part of this book covers technology, history, working techniques, ingredients, and regulations. The second part consists of a sequence of each month of the year through over 430 recipes and 250 photos.

Numb. pages	L mm	l mm	Ref.	Price
384 pages.	325	245	813008	



CARNET DE VOYAGE CHOCOLAT

Author: Pierre Marcolini.

Ambassador of High-end Chocolate-making in the world, Pierre Marcolini invites you on a cultural and sensory journey. He chose the best chocolate plantations in the world and compiled in this gourmet travel diary the most beautiful photographs of these expeditions, as well as tasty recipes to share.

Numb. pages	L mm	l mm	Ref.	Price
224 pages.	255	190	812133	

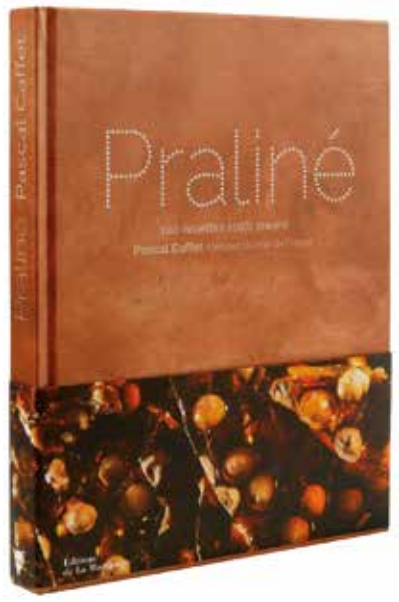


CHOCOLAT

Author: Ecole Ferrandi.

For chocolate lovers. This book contains over 70 recipes and 45 step-by-step techniques, chocolate recipes such as chocolate tart, opera cakes, and chocolate eggs.

Numb. pages	L mm	l mm	Ref.	Price
304 pages.	280	210	819159	

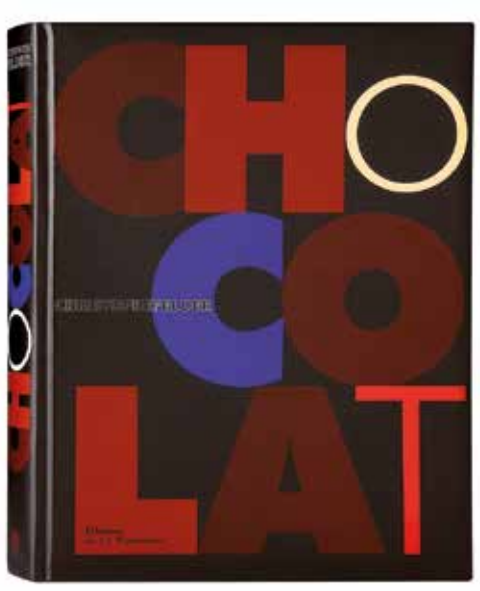


PRALINÉ

Author: Pascal Caffet.

Praline is all the world to Pascal Caffet, and his talent is widely recognised. The chef shares his expertise to learn and master all the stages of praline making. A tasty world where the crunchiness of dried fruit is combined with the sweetness of caramel in a hundred recipes.

Numb. pages	L mm	l mm	Ref.	Price
257 pages.	229	227	812135	



CHOCOLAT

Author: Christophe Felder.

200 recipes, 360 educational step-by-steps, this is a complete book of classic and modern recipes with dark, milk, and white chocolate.

Numb. pages	L mm	l mm	Ref.	Price
447 pages.	293	225	812131	

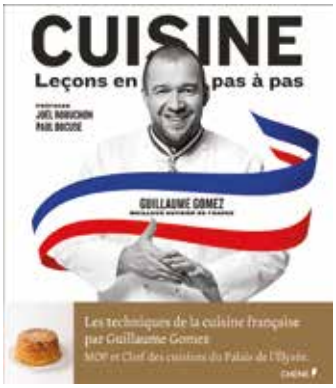


GUIDE CULINAIRE ESCOFFIER

Author: Auguste Escoffier.

Reference book for all cooks. Practical crib sheet, this book contains 5,000 recipes from sauces to cakes.

Numb. pages	L mm	l mm	Ref.	Price
946 pages.	263	186	**816003**	

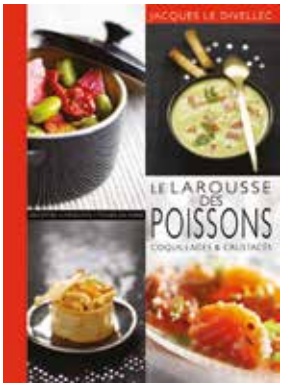


CUISINE LEÇONS EN PAS À PAS

Author: Guillaume Gomez.

Guillaume Gomez gives his knowledgeable advice to perfectly master techniques and prepare generous and tasty French cuisine recipes.

Numb. pages	L mm	l mm	Ref.	Price
504 pages.	270	230	**819167**	

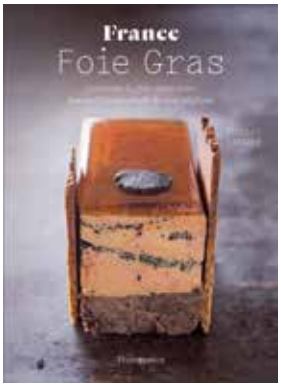


LAROUSSE DES POISSONS

Author: Jacques Le Divellec.

Over 400 recipes are compiled in this book: classics, regional, and international. The book presents the main species of seafood as well as how to prepare stock, broths, sauces, and stuffing.

Numb. pages	L mm	l mm	Ref.	Price
384 pages.	260	192	**819156**	



FOIE GRAS

Author: Michel Tanguy.

Emblematic delicacy of the Christmas holiday period, foie gras is an essential in French gastronomy. Michel Tanguy offers 40 recipes from great Chefs here, as well as all the keys to discovering this exceptional dish.

Numb. pages	L mm	l mm	Ref.	Price
185 pages.	280	230	**816066**	



HERBES

Author: Régis Marcon.

Beautiful book by three star chef Régis Marcon. Sublime guide that contains 130 recipes from the simplest to the most elaborate.

Numb. pages	L mm	l mm	Ref.	Price
413 pages.	293	228	**816058**	



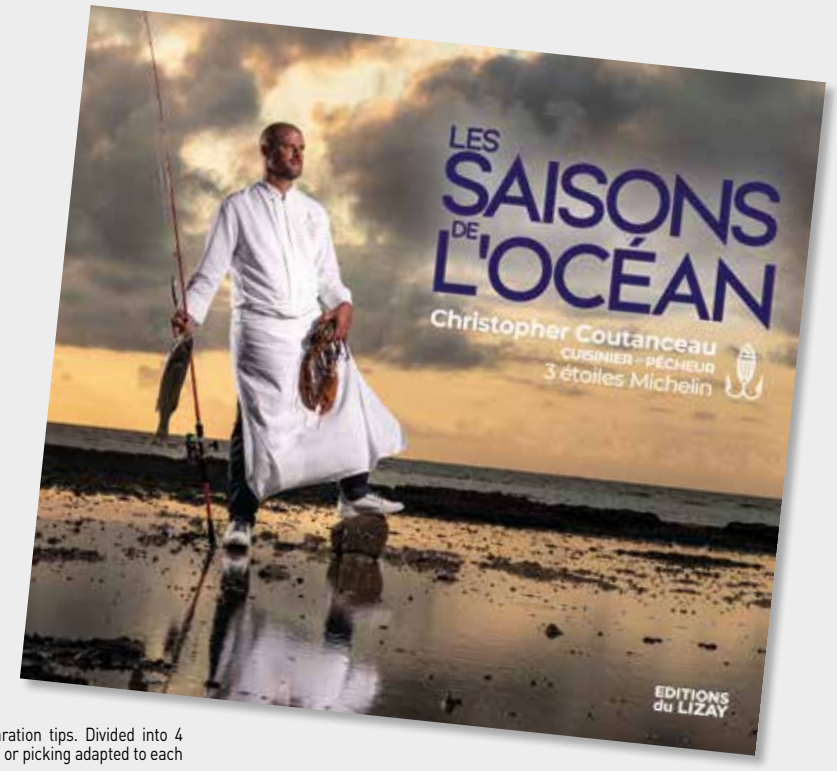
CHAMPIGNONS

Author: Régis Marcon.

Régis Marcon, top chef of a 3-star restaurant, is internationally renowned for his unparalleled knowledge of mushrooms. He offers us here a bible of over 400 pages which will allow the reader to identify mushrooms, prepare them, and cook them as accurately as possible.

Numb. pages	L mm	l mm	Ref.	Price
408 pages.	285	220	**816027**	

NEW

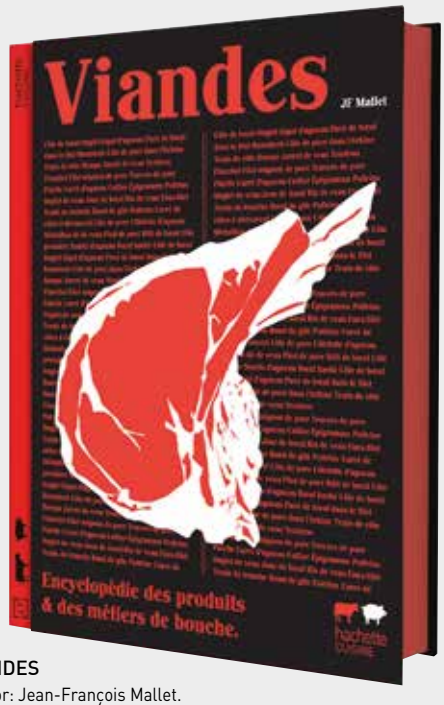


LES SAISONS DE L'OCÉAN

Author: Christopher Coutanceau.

Beautiful colour pages presenting 83 marine species with preparation tips. Divided into 4 seasons, the book sheds light on the periods and methods of fishing or picking adapted to each product.

Numb. pages	L mm	l mm	Ref.	Price
192 pages.	270	240	816071	



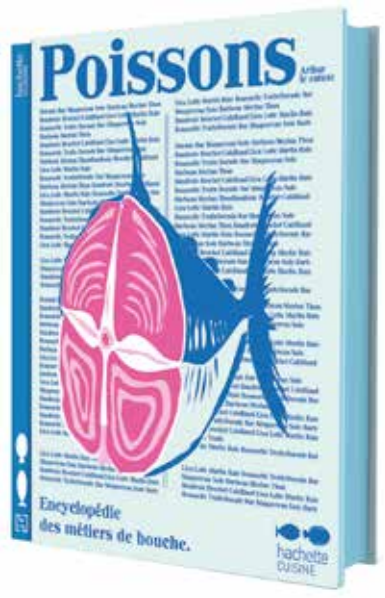
NEW

VIANDES

Author: Jean-François Mallet.

The world of butchery, between tradition and modernity.
Encyclopaedic knowledge through breed descriptions.
Interviews with butchers.
80 illustrated recipes.

Numb. pages	L mm	l mm	Ref.	Price
288 pages.	290	242	816001	

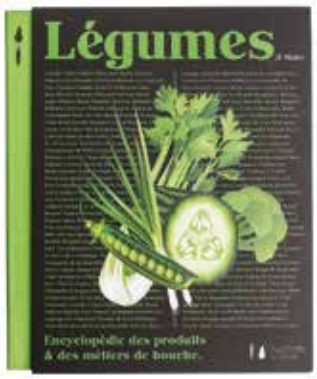


POISSONS

Author: Jean-François Mallet.

Interviews with fishmongers, fishermen, and chefs. 80 illustrated recipes for seafood lovers.

Numb. pages	L mm	l mm	Ref.	Price
288 pages.	290	242	816013	



LÉGUMES

Author: Jean-François Mallet.

"Vegetables" is the world of the vegetable garden, its traditions and its modernity. Includes identity cards for each vegetable and covers knowledge (off-field farming, product conservation, etc.). 80 illustrated recipes for vegetable lovers.

Numb. pages	L mm	l mm	Ref.	Price
286 pages.	290	243	816055	



ENCYCLOPÉDIE DE LA GASTRONOMIE FRANÇAISE

Authors: Vincent Boué and Hubert Delorme.

Published 2020. A very educational and fully illustrated book that will appeal to beginners and professional cooks alike. 200 culinary techniques and essential skills. Over 1,000 actions photographed step-by-step. The secrets of the greatest French chefs and their emblematic recipes.

Numb. pages	L mm	l mm	Ref.	Price
511 pages.	275	245	816069	



BOUILLONS

Author: William Ledeuil.

The chef presents his favourite ingredients for making broths of which he offers around sixty recipes.

Numb. pages	L mm	l mm	Ref.	Price
220 pages.	260	195	816059	

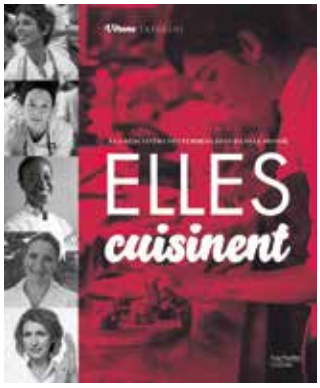


LA CONFRÉRIE DU PÂTÉ CROÛTE

Authors: 12 World Pie Crust Championship finalists.

For 10 years, the Confrérie du pâté croute has been organising the World Pie Crust Championship. Every year, 12 finalist Chefs, French and foreign, present their best recipe in front of a panel. Discover their secrets and embark on a project that will amaze those around you.

Numb. pages	L mm	l mm	Ref.	Price
182 pages.	215	277	816065	

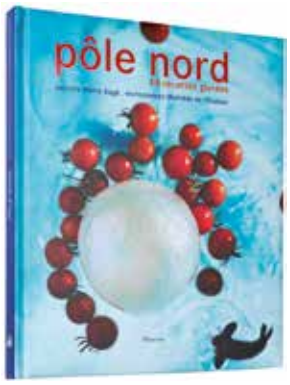


ELLES CUISINENT

Author: Vérane Frédiani.

Female chefs are asserting themselves more than ever and this book testifies to that.

Numb. pages	L mm	l mm	Ref.	Price
240 pages.	290	240	819168	



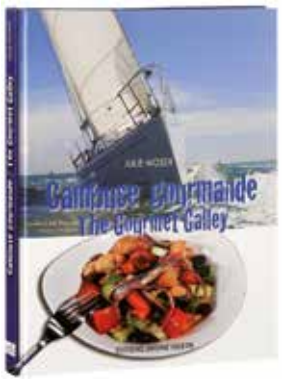
PÔLE NORD, 48 RECETTES GIVRÉES

Authors: Pierre Augé, Sylvie Girard-Lagorce.

Here is a cuisine prepared in advance that can be stored in the freezer until needed. Chilled soups and cocktails, fish and shellfish in their jelly version, frozen meat and poultry, frozen desserts.

Numb. pages	L mm	l mm	Ref.	Price
80 pages.	272	226	816038	

COOKBOOKS

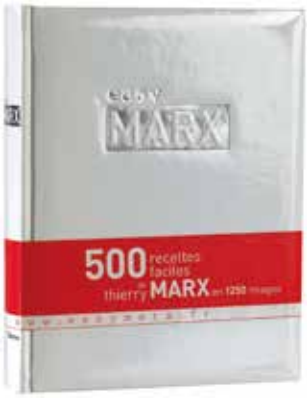


CAMBUSE GOURMANDE

Author: Julie Moser. Preface by Antoine, singer and sailor.

The recipes in this collection have been tested by Julie Moser and are suitable for the most gourmet sailors or the most adventurous readers. Julie Moser offers, with simplicity, a panorama of dishes to experience different flavours. Quick and inexpensive, these dishes can be prepared wherever you are.

Numb. pages	L mm	l mm	Ref.	Price
138 pages.	225	215	820601	

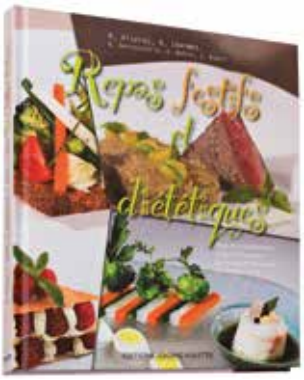


EASY MARX

Author: Thierry Marx.

500 recipes that allow you to view the ingredients, the finished dish, and, if applicable, the technical phases step-by-step. Intended for the amateur gourmet, this book could also be a source of inspiration for professionals.

Numb. pages	L mm	l mm	Ref.	Price
576 pages.	285	225	816047	

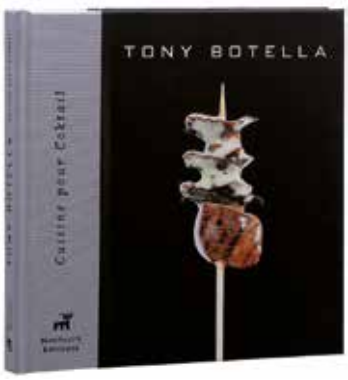


REPAS FESTIFS ET DIÉTÉTIQUES

Authors: R. Alcaraz, G. Jaureguiberry, H. Lhermet, E. Netter, and C. Ruault.

40 gourmet, simple, healthy but nonetheless light recipes to "indulge yourself without hurting yourself". They are developed by professionals teaching cooking and pastry in partnership with dieticians and diabetes and obesity specialists.

Numb. pages	L mm	l mm	Ref.	Price
112 pages.	252	220	816040	



CUISINE POUR COCKTAIL

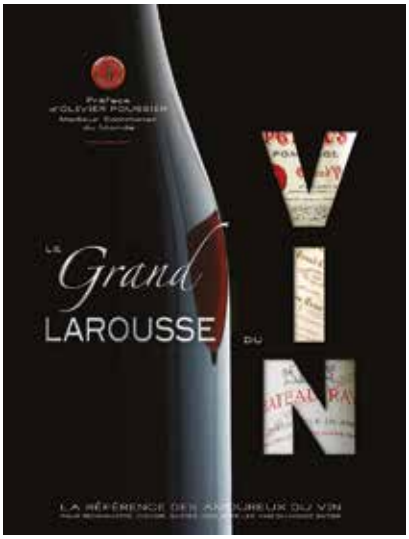
Author: T.Botella.

Over 50 original recipes for cocktail parties are included under titles as suggestive as "foie gras candies", "stew in a cup", or "makicanapés". All the bites are meticulously illustrated using progressive sequences and enticing photographs of the final product.

Numb. pages	L mm	l mm	Ref.	Price
216 pages.	335	230	816015	

COOKBOOKS

BOOKS ON WINES AND SPIRITS



LE GRAND LAROUSSE DU VIN

authors : collective.

The must have for wine lovers. This book will help you to better understand the vineyard, the soils, and the wine-making process. Ideal for learning how to organise your wine cellar. Teaches you how to make wine pairings. Offers a tour of prestigious vineyards.

Numb. pages	L mm	l mm	Ref.	Price
645 pages.	305	230	818040	


Spaghetti
DITO SAMA 38A
LF



SPARE PARTS



STAINLESS STEEL PRESSURE COOKER 24 CM H 25 CM 8 LITRES REF:013204

	Ref.	Price
seal for pressure cookers 013204 and 013206	013221	
lid button for pressure cookers 013204 and 013206	013222	
valve for pressure cookers 013204 and 013206	013224	
steam basket for pressure cooker 013204	013227	

STAINLESS STEEL PRESSURE COOKER 24 CM H 34 CM 12 LITRES REF:013206

	Ref.	Price
seal for pressure cookers 013204 and 013206	013221	
lid button for pressure cookers 013204 and 013206	013222	
valve for pressure cookers 013204 and 013206	013224	
steam basket for pressure cooker 013204	013227	



ELECTRIC DEEP FAT FRYER WITH REMOVABLE WELL 4 LITRES REF:121164

	Ref.	Price
deep fat fryer basket 4 l ref. 121164	121204	
heating element 2 kw for deep fat fryer 121164	121214	
orange heating light for Matfer deep fat fryer	121230	
kit for deep fat fryer (thermostat + button + ring)	121232	
on/off green light for Matfer deep fat fryer	121233	



ELECTRIC DEEP FAT FRYER WITH REMOVABLE WELL 6 LITRES REF:121166

	Ref.	Price
deep fat fryer basket 6 litres 121166	121206	
heating element 3 kW for deep fat fryer 121166	121216	
orange heating light for Matfer deep fat fryer	121230	
kit for deep fat fryer (thermostat + button + ring)	121232	
on/off green light for Matfer deep fat fryer	121233	



ELECTRIC DEEP FAT FRYER WITH REMOVABLE WELL 8 LITRES REF:121168

	Ref.	Price
additional deep fat fryer basket 8 litres	121208	
heating element 3.25 kW for deep fat fryer 121168	121218	
orange heating light for Matfer deep fat fryer	121230	
kit for deep fat fryer (thermostat + button + ring)	121232	
on/off green light for Matfer deep fat fryer	121233	



ELECTRIC DEEP FAT FRYER WITH DEEP DRAWN WELL 8 LITRES REF:121178

	Ref.	Price
additional deep fat fryer basket 8 litres	121208	
heating element 3.25 kW for deep fat fryers 121178 & 121182	121220	
orange heating light for Matfer deep fat fryer	121230	
kit for deep fat fryer (thermostat + button + ring)	121232	
on/off green light for Matfer deep fat fryer	121233	

ELECTRIC DEEP FAT FRYER WITH DEEP DRAWN WELL 2 X 8 LITRES REF:121182



	Ref.	Price
additional deep fat fryer basket 8 litres	121208	
heating element 3.25 kW for deep fat fryers 121178 & 121182	121220	
orange heating light for Matfer deep fat fryer	121230	
kit for deep fat fryer (thermostat + button + ring)	121232	
on/off green light for Matfer deep fat fryer	121233	

MATFER TOASTER OVEN - 1 RACK REF:240520



	Ref.	Price
tube quartz for toaster 240520	240524	

MATFER TOASTER OVEN - 2 RACKS REF:120766

	Ref.	Price
Matfer quartz tube for toaster	120764	

SEMI-PRO ELECTRIC CREPE MAKER REF:242305



	Ref.	Price
heating element 3,000 W for crepe maker	242316	

STAINLESS STEEL MECHANICAL MICROWAVE OVENS 23 LITRES REF:120008



	Ref.	Price
tray glass 27 cm for microwave oven	240122	

MECHANICAL MICROWAVE OVEN 28 LITRES REF:240202



	Ref.	Price
tray glass Ø 325 mm for microwave ovens	240120	
light bulb for oven 240202	240121	

CUTLERY



ROQUEFORT SLICER POLYETHYLENE BASE REF:072525

	Ref.	Price
spring for Roquefort slicer	122012	
roquefort slicer tensioner	122013	
marble base for Roquefort slicer	122014	

PREPARATION



PROFI WHIP FOR COLD PREPARATIONS 0.5 L REF:044176

	Ref.	Price
iSi whipper cleaning brush	672000	
complete valve for Profi whips	672027	
grey seal for Profi whips	880057	
charger holder black for Profi whips	880066	
set of 3 spare parts for Profi whips	880068	
tulip piping tip for Profi whips	880074	
open star piping tip for Profi whips	880101	
complete stainless steel head for Profi whips	880102	



PROFI WHIP FOR COLD PREPARATIONS 1 L REF:044178

	Ref.	Price
iSi whipper cleaning brush	672000	
complete valve for Profi whips	672027	
grey seal for Profi whips	880057	
charger holder black for Profi whips	880066	
set of 3 spare parts for Profi whips	880068	
tulip piping tip for Profi whips	880074	
open star piping tip for Profi whips	880101	
complete stainless steel head for Profi whips	880102	



ELECTRIC MEAT MINCER NO. 12 REF:186206

	Ref.	Price
4-blade knife for chopper No. 12	880251	
grid for chopper No. 12 supinox Ø 3 mm	880254	
grid for chopper No. 12 supinox Ø 4.5 mm	880256	
grid for chopper No. 12 supinox Ø 6 mm	880257	
grid for chopper No. 12 supinox Ø 8 mm	880258	
grid for chopper No. 12 supinox Ø 13 mm	880260	



ELECTRIC SLICING MACHINE S220AF BLADE 22 CM REF:211010

	Ref.	Price
blade for slicing machine F220	211103	
motor for slicing machine F220	211104	
blade cover for slicing machine F220	211105	
rod blade protection handle for slicing machine F220	211106	
flat belt for slicing machine F220	211107	
electrical relay for slicing machine F220	211108	

PREPARATION

ELECTRIC SLICING MACHINE F250E BLADE 25 CM REF:211014

	Ref.	Price
sharpener for F250- F300 slicer	211121	
blade for F250 slicer	211123	
motor for F250 slicer	211124	
blade cover for slicer F250	211125	
protection handle of carrier for slicer F250	211126	
rod blade protection handle for slicer F250	211127	
flat belt for slicer F250	211128	
food grade grease spray 500 ml for slicing machines	720095	



F300E ELECTRIC SLICING MACHINE BLADE 30 CM REF:211020

	Ref.	Price
sharpener for F250- F300 slicer	211121	
blade for F300 slicer	211132	
motor for F300 slicer	211133	
blade cover for slicer F300	211134	
protection handle of carrier for slicer F300	211135	
rod blade protection handle for slicer F300	211136	
flat belt for slicer F300	211137	
Weber switch for F300 slicer	211138	
food grade grease spray 500 ml for slicing machines	720095	



ELECTRIC SLICING MACHINE F350E BLADE 35 CM REF:211023

	Ref.	Price
sharpener for F350 slicer	211140	
flat belts for F350 slicer	211142	
blade for F350 slicer	211143	
food grade grease spray 500 ml for slicing machines	720095	



TIN PLATE VEGETABLE MILLS NO. 3 REF:215513

	Ref.	Price
1.5 mm grid for mill No. 3	072812	
2.5 mm grid for mill No. 3	072814	
4 mm grid for mill No. 3	072816	



STAINLESS STEEL VEGETABLE MILLS NO. 3 REF:215503

	Ref.	Price
1.5 mm grid for mill No. 3	072812	
2.5 mm grid for mill No. 3	072814	
4 mm grid for mill No. 3	072816	





TIN PLATE VEGETABLE MILLS NO. 5 REF:215515

	Ref.	Price
Ø 1.5 mm grid for tin-plated mill N°5	215522	
Ø 2 mm grid for tin-plated mill N°5	215523	
Ø 3 mm grid for tin-plated mill N°5	215524	



STAINLESS STEEL VEGETABLE MILLS NO. 5 REF:215505

	Ref.	Price
1.5 mm stainless steel grid for mill No. 5	072855	
2 mm stainless steel grid for mill No. 5	072857	
3 mm stainless steel grid for mill No. 5	072859	



MATFER SWING LETTUCE SPINNER XS 10 REF:215582

	Ref.	Price
sprockets + housing + handle kit for spinner Swing XS	215587	
sprocket kit for swing spinners	215589	

SWING SALAD SPINNER XL 20 REF:215580

	Ref.	Price
sprockets + housing + handle kit for spinner Swing XS	215588	
sprocket kit for swing spinners	215589	



MATFER EXOGLASS 2000 "S" MANDOLIN REF:215060

	Ref.	Price
round pusher for mandolin 2000S	215065	
trolley for round pusher for mandolin 2000 S	215066	
box of 3 julienne blades for mandolin 2000	215068	
julienne blade 3 mm for mandolin 2000	215070	
julienne blade 5 mm for mandolin 2000	215072	
julienne blade 10 mm for mandolin 2000	215074	
reversible blade for mandolin stainless steel and 2000 S	215085	
set of 4 pads	215086	



MATFER STAINLESS STEEL MANDOLIN REF:215001

	Ref.	Price
mandolin julienne blade stainless steel 3 mm	215010	
foot for mandolin	215017	
mandolin support plate	215018	
pusher body for mandolin	215021	
mandolin pusher claw plate	215022	
adjustment knob for mandolin	215023	

PREPARATION

MATFER MANDOLIN 1000 REF:215040

	Ref.	Price
smooth blade for mandolin 1000	215043	
embossed blade for mandolin 1000	215044	
julienne 3 mm for mandolin 1000	215045	
pusher for mandolin 1000	215046	
set of 4 nuts for mandolin 1000	215047	



ROUET VEGETABLE SPIRALISER REF:215131

	Ref.	Price
set of blades 2 mm for spiraliser	215132	
set of blades 3 mm for spiraliser	215133	
set of blades 6 mm for spiraliser	215134	



MATFER APPLE PEELER AND CORER API REF:215250

	Ref.	Price
set of 4 pads	215086	
peeler blade for Api apple peelers	215255	
slicer for Api apple peelers	215256	
Api apple peeler body	215257	
drive screw and handle Api apple peeler	215258	
Api apple peeler 3-prong skewer	215259	
blocking nuts Api apple peeler	215261	
peeler holder + locking screw Api apple peeler	215262	
Api apple peeler holder lever	215263	
pressure spring Api apple peeler	215264	
spring pin Api apple peeler	215265	
pressure adjustment screw Api apple peeler	215266	
thickness adjustment stop for Api apple peeler	215267	
adjustment button for Api apple peeler	215268	
adjustment button for Api apple slicer	215269	
locking screw for the Api apple peeler holder	215270	
clamp Api apple peeler	215271	
screws+skewers+handle set for Api peeler	215272	



MEAT GRINDER TC12 REF:215602

	Ref.	Price
4-blade knife for chopper No. 12	880251	
grid for chopper No. 12 supinox Ø 3 mm	880254	
grid for chopper No. 12 supinox Ø 4.5 mm	880256	
grid for chopper No. 12 supinox Ø 6 mm	880257	
grid for chopper No. 12 supinox Ø 8 mm	880258	
grid for chopper No. 12 supinox Ø 13 mm	880260	





PREP CHEF SET BASE WITH LEGS V2 REF:215612

	Ref.	Price
2 long stop screws for Prep Chef	215790	
set of 2 springs for Prep Chef actuator	215791	
set of 3 suction cups for Prep Chef stand	215792	
spare grey handle for Prep Chef	215793	



PREP CHEF COMPACT BASE REF:215609

	Ref.	Price
2 long stop screws for Prep Chef	215790	
set of 2 springs for Prep Chef actuator	215791	
spare grey handle for Prep Chef	215793	



PREP CHEF TOMATO AND CITRUS FRUIT SLICER 6 WEDGES REF:215616

	Ref.	Price
6-wedge divider	215736	
6-wedge divider pusher	215746	

PREP CHEF TOMATO AND CITRUS FRUIT SLICER 8 WEDGES REF:215618

	Ref.	Price
8-wedge divider	215738	
8-wedge divider pusher	215748	



PREP CHEF TOMATO SLICER STAINLESS STEEL BLADES REF:215611

	Ref.	Price
slicer blades 5 mm	215731	
pusher for slices and 1/2 slices	215742	

PREP CHEF TOMATO 1/2 SLICER STAINLESS STEEL BLADES REF:215613

	Ref.	Price
1/2 slicer blades 5 mm	215732	
pusher for slices and 1/2 slices	215742	



PREP CHEF APPLE SLICER 8 WEDGES AND CORER REF:215619

	Ref.	Price
8-wedge corer blades	215758	
8- wedge corer pusher	215768	

PREPARATION

PREP CHEF SQUARE CHIP CUTTER 8X8 MM REF:215626

	Ref.	Price
chip cutter blades 8x8 mm	215734	
chip cutter pusher 8 x 8 mm et 8 x 16 mm	215744	



PREP CHEF SQUARE CHIP CUTTER 10X10 MM REF:215627

	Ref.	Price
chip cutter blades 10x10 mm	215735	
chip cutter pusher 10x10 mm	215745	

PREP CHEF RECTANGULAR CHIP CUTTER 8X16 MM REF:215628

	Ref.	Price
Prep chef 8x16 mm blade unit for chip cutter	215733	
chip cutter pusher 8 x 8 mm et 8 x 16 mm	215744	

PREP CHEF EGG SLICER 6 WEDGES REF:215836

	Ref.	Price
6-wedge wire	215866	



PREP CHEF WIRE EGG SLICER REF:215831

	Ref.	Price
egg slicer wires 5 mm	215841	



PREP CHEF WIRE EGG SLICER REF:215851

	Ref.	Price
egg slicer wires 8 mm	215861	



PREP CHEF WIRE CHEESE CUTTER 8 WEDGES REF:215838

	Ref.	Price
Prep chef 8-wedge wire for cheese cutter	215868	





MATFER MANUAL TOMATO SLICER REF:215710

	Ref.	Price
13 stainless steel blades for manual tomato slicer	215720	
green lateral flanges for manual tomato slicers	215721	
set of 4 legs with suction cups for manual tomato slicers	215722	
pusher for manual tomato slicers	280747	



ISI GOURMET WHIP FOR HOT AND COLD PREPARATIONS 0,25 L REF:672044

	Ref.	Price
iSi whipper cleaning brush	672000	
iSi 3-piece set red (open star, tulip, and seal)	880086	
tip seal for Gourmet Whips and Thermo Whips	880091	
red seal for Gourmet Whips and Thermo Whips	880092	
red tulip piping tip for Gourmet Whips and Thermo Whips	880094	
red open star piping tip for Gourmet Whips and Thermo Whips	880096	
red plain piping tip for Gourmet Whips and Thermo Whips	880098	
stainless steel head for Gourmet Whips and Thermo Whips	880099	
red stainless steel charger holder for Gourmet Whips and Thermo Whips	880100	



ISI GOURMET WHIP FOR HOT AND COLD PREPARATIONS 0,5 L REF:672043

	Ref.	Price
iSi whipper cleaning brush	672000	
iSi 3-piece set red (open star, tulip, and seal)	880086	
tip seal for Gourmet Whips and Thermo Whips	880091	
red seal for Gourmet Whips and Thermo Whips	880092	
red tulip piping tip for Gourmet Whips and Thermo Whips	880094	
red open star piping tip for Gourmet Whips and Thermo Whips	880096	
red plain piping tip for Gourmet Whips and Thermo Whips	880098	
stainless steel head for Gourmet Whips and Thermo Whips	880099	
red stainless steel charger holder for Gourmet Whips and Thermo Whips	880100	



ISI GOURMET WHIP FOR HOT AND COLD PREPARATIONS 1 L REF:672039

	Ref.	Price
iSi whipper cleaning brush	672000	
iSi 3-piece set red (open star, tulip, and seal)	880086	
tip seal for Gourmet Whips and Thermo Whips	880091	
red seal for Gourmet Whips and Thermo Whips	880092	
red tulip piping tip for Gourmet Whips and Thermo Whips	880094	
red open star piping tip for Gourmet Whips and Thermo Whips	880096	
red plain piping tip for Gourmet Whips and Thermo Whips	880098	
stainless steel head for Gourmet Whips and Thermo Whips	880099	
red stainless steel charger holder for Gourmet Whips and Thermo Whips	880100	



ISI THERMO XPRESS STANDING WHIPPER REF:672050

	Ref.	Price
Thermo X press siphon extension	672006	
charger holder black for Profi whips	880066	
bottle seal for Thermo Xpress whips	880067	

PREPARATION

MECHANICAL DIAL SCALES UP TO 4 KG / 10 G REF:252004

	Ref.	Price
plastic frame cover 4/10 kg	252052	
stainless steel tray for 4/10 kg scales	252055	
needle for 4/10 kg scales	252058	

MECHANICAL DIAL SCALES UP TO 10 KG / 50 G REF:252010

	Ref.	Price
plastic frame cover 4/10 kg	252052	
stainless steel tray for 4/10 kg scales	252055	
needle for 4/10 kg scales	252058	



MECHANICAL DIAL SCALES UP TO 30 KG / 100 G REF:252030

	Ref.	Price
plastic frame cover 30/50 kg	252053	
stainless steel tray for 30/50 kg scales	252056	
needle for 30/50 kg scales	252059	

MECHANICAL DIAL SCALES UP TO 50 KG / 200 G REF:252050

	Ref.	Price
plastic frame cover 30/50 kg	252053	
stainless steel tray for 30/50 kg scales	252056	
needle for 30/50 kg scales	252059	

COMPACT ELECTRONIC SCALES SK3 REF:252116

	Ref.	Price
mains adaptor for scales SK	252267	
front panel for scales SK	252274	



ELECTRONIC SCALES SM REF:252121

	Ref.	Price
rechargeable battery for all scales	252256	
mains adaptor for scales SM	252266	
front panel for scales SM	252272	
rear panel for scales SM	252273	



STAINLESS STEEL ELECTRONIC SCALES NEO TX REF:252216

	Ref.	Price
12 v adaptor for scales SW and TX	252253	
rechargeable battery for all scales	252256	
sensor IP95 20 kg for scales SW15 and TX15	252281	





STAINLESS STEEL ELECTRONIC SCALES SX 15 REF:252220

	Ref.	Price
12 V adaptor for scales SCW, SF, TF and SX	252254	
rechargeable battery for all scales	252256	
processor card for scales SX	252263	
sensor L6d-c3 20 kg for scales SX15	252282	



TFE 30 STAINLESS STEEL ELECTRONIC COLUMN SCALES FOR OVENS REF:252228

	Ref.	Price
12 V adaptor for scales SCW, SF, TF and SX	252254	
rechargeable battery for all scales	252256	
DIN plug for scales SF, SCW, and TF	252292	



ELECTRONIC COLUMN SCALES TF 30 REF:252230

	Ref.	Price
12 V adaptor for scales SCW, SF, TF and SX	252254	
rechargeable battery for all scales	252256	
DIN plug for scales SF, SCW, and TF	252292	



ELECTRONIC COLUMN SCALES TF 60 REF:252233

	Ref.	Price
12 V adaptor for scales SCW, SF, TF and SX	252254	
rechargeable battery for all scales	252256	
sensor L6E-C3,100K-2B for scales SCW 60 and TF 60	252283	
DIN plug for scales SF, SCW, and TF	252292	

ELECTRONIC COLUMN SCALES TF 150 REF:252235

	Ref.	Price
12 V adaptor for scales SCW, SF, TF and SX	252254	
rechargeable battery for all scales	252256	
CPU processor card for scales SCW	252265	
SENSOR L6D-C3 100 K SCALES SCW60 AND TF	252284	
DIN plug for scales SF, SCW, and TF	252292	



AIRBOX CONTAINER WITH PUMP REF:011720

	Ref.	Price
pack of 2 Airbox ceramic tablets	011721	
Airbox silicone tube and holder	011722	
Airbox foam container	011723	
Airbox pump 230v	011724	

COPOLYESTER GRADUATED PISTON FUNNEL 0.75 L REF:116601



	Ref.	Price
wing nut for funnels 116601, 116540, and 116605	116532	
tip seal for funnels 116601, 116540, and 116605	116533	
piston seal for funnels 116601, 116540, and 116605	116534	

COPOLYESTER GRADUATED PISTON FUNNEL 1.5 L REF:116540



	Ref.	Price
wing nut for funnels 116601, 116540, and 116605	116532	
tip seal for funnels 116601, 116540, and 116605	116533	
piston seal for funnels 116601, 116540, and 116605	116534	

CLEAR COPOLYESTER PORTIONER FUNNEL, UP TO 20 CC REF:116605



	Ref.	Price
wing nut for funnels 116601, 116540, and 116605	116532	
tip seal for funnels 116601, 116540, and 116605	116533	
piston seal for funnels 116601, 116540, and 116605	116534	

AUTOMATIC FUNNEL, STAINLESS STEEL REF:258825



	Ref.	Price
set of tips 3.6 mm for stainless steel funnel 258825	116523	
spring for stainless steel funnel 258825	116524	
complete handle for stainless steel funnel 258825	116525	
stem + ball + bolt for stainless steel funnel 258825	116526	



ALPHAMIX 2 STAND MIXER 5 L REF:210655

	Ref.	Price
stainless steel bowl 5.5 l for Alphamix no. 210655	210680	
whisk stainless steel for alphamix 2-5 litres ref. 210655	210681	
pallet stainless steel for alphamix 2-5 litres ref 210655	210682	
dough hook stainless steel for alphamix 2 - 5 litres ref 210655	210683	
safety screen alphamix mixer 210655/210660	210684	



ALPHAMIX 2 STAND MIXER 8 L REF:210660

	Ref.	Price
stainless steel bowl 8 l for alphamix 2 no. 210660	210671	
whisk stainless steel for alphamix 8-5 litres ref. 210660	210672	
pallet stainless steel for alphamix 8 litres ref. 210660	210673	
dough hook stainless steel for alphamix 8 litres ref. 201660	210674	
safety screen alphamix mixer 210655/210660	210684	



CHOPPER FOR ALPHAMIX AND KITCHEN AID FOOD PROCESSORS REF:210051

	Ref.	Price
stand mixer mincer body	210106	
rack locking screw	210107	
worm screw assembled	210108	
grid with large holes 6 mm for 210051	210109	
grid for chopper Ø 4.5 mm	210110	
4-blade knife for chopper	210111	
pack of 2 sausage cones	210113	
2 mm fine slicing disc for 210051	210131	
Jupiter/Kitchenaid mincer	210170	

BAMIX GASTRO 200 IMMERSION BLENDER WHITE TUBE 18.5 CM REF:210358

	Ref.	Price
graduated container 60 cl all Bamix blenders	210360	
lid for 60 cl container all Bamix blenders	210361	
wall bracket white for Bamix blenders	210362	
whisk for all Bamix blenders	210363	
beater blade for all Bamix blenders	210364	
multi-purpose blade for all Bamix blenders	210365	



BAMIX GASTRO 200 IMMERSION BLENDER BLACK TUBE 18.5 CM REF:210357

	Ref.	Price
graduated container 60 cl all Bamix blenders	210360	
lid for 60 cl container all Bamix blenders	210361	
wall bracket white for Bamix blenders	210362	
whisk for all Bamix blenders	210363	
beater blade for all Bamix blenders	210364	
multi-purpose blade for all Bamix blenders	210365	



BAMIX GASTRO 350 IMMERSION BLENDER WHITE TUBE 28.5 CM REF:210370

	Ref.	Price
graduated container 60 cl all Bamix blenders	210360	
lid for 60 cl container all Bamix blenders	210361	
wall bracket white for Bamix blenders	210362	
whisk for all Bamix blenders	210363	
beater blade for all Bamix blenders	210364	
multi-purpose blade for all Bamix blenders	210365	
meat mincer blade for all Bamix blenders	210366	



ROBOT-COUPE IMMERSION BLENDER MP 350VV REF:210535

	Ref.	Price
blade for immersion blenders MP 350/MP450	281899	

ROBOT-COUPE IMMERSION BLENDER MP 450 ULTRA REF:186902

	Ref.	Price
blade for immersion blenders MP 350/MP450	281899	

ROBOT-COUPE IMMERSION BLENDER MP 450VV REF:210545

	Ref.	Price
blade for immersion blenders MP 350/MP450	281899	





SANTOS BLENDER NO. 37 REF:212011

	Ref.	Price
lid seal for blender No. 37	212016	
blade and blade holder set for blender No. 37	212017	
rigid coupling for blender No. 37	212018	
kit rigid coupling for blender No. 37	212019	
lower coupling for blender No. 37	212023	



ROBOT-COUPE CUTTER R2 REF:210711

	Ref.	Price
smooth blade for R101 XL and R201 XL and R2	120412	
serrated blade for R101 XL and R201 XL and R2	210712	



HOTMIX PRO GASTRO BLENDER-COOKER 2 L REF:212502

	Ref.	Price
spare pan lid for Hotmix gastro 2 l	212510	
extra stainless steel bowl for Hotmix pro gastro 2 l	212511	
blade fastener + gasket for Hotmix pro gastro 2 l	212515	



ROBOT-COUPE FOOD PROCESSOR R301 ULTRA REF:280001

	Ref.	Price
smooth blade for R301, R301ultra, R3	120425	
serrated knife for R301, R301ultra, R3	120426	
motor base for R301 ultra	210713	
stainless steel cutter with lid and blade for R301 ultra	210714	
serrated blade for R301, R301ultra, R3	210715	
vegetable preparation machine without discs for R301 ultra	210716	

MONOPOL AUTOMATIC TIN OPENER REF:230006

	Ref.	Price
monopol spare wheel 230006	230008	

MONOPOL TITANIUM TIN OPENER WOOD HANDLE REF:230007

	Ref.	Price
monopol spare wheel 230007	230010	



BONZER TIN OPENER WITH CRANK HANDLE CLASSIC REF:230190

	Ref.	Price
blade with screws for Bonzer Super, Classic, and Standard	230214	
clamp for all models for bonzer	230238	
flat ring for Bonzer tin openers	230250	
spring for Bonzer tin openers	230252	
wheel Ø 25 mm for Bonzer tin openers	230257	



BONZER EZ TIN OPENER 20/40 CM REF:230203

	Ref.	Price
clamp for all models for bonzer	230238	
flat ring for Bonzer tin openers	230250	
spring for Bonzer tin openers	230252	
blade stainless steel with 2 screws for Bonzer EZ	230255	
wheel Ø 25 mm for Bonzer tin openers	230257	

BONZER EZ TIN OPENER 20/63 CM REF:230207

	Ref.	Price
clamp for all models for bonzer	230238	
flat ring for Bonzer tin openers	230250	
spring for Bonzer tin openers	230252	
blade stainless steel with 2 screws for Bonzer EZ	230255	
wheel Ø 25 mm for Bonzer tin openers	230257	

BONZER EZ TIN OPENER 40 REF:230209

	Ref.	Price
clamp for all models for bonzer	230238	
flat ring for Bonzer tin openers	230250	
spring for Bonzer tin openers	230252	
blade stainless steel with 2 screws for Bonzer EZ	230255	
wheel Ø 25 mm for Bonzer tin openers	230257	

BONZER EZ TIN OPENER 60 REF:230210

	Ref.	Price
clamp for all models for bonzer	230238	
flat ring for Bonzer tin openers	230250	
spring for Bonzer tin openers	230252	
wheel Ø 40 mm for Bonzer EZ60 and Canmaster	230253	
blade stainless steel with 2 screws for Bonzer EZ	230255	





STAINLESS STEEL BAKING TROLLEY REF:770808

	Ref.	Price
castor Ø 125 mm swivel without brake for tube trolley 25x25 mm	480041	
castor Ø 125 mm swivel with brake for tube trolley 25x25 mm	480042	
NC stop for trolley square tube 25x25 mm	480282	
CHC screw m8x16 stainless steel for Bourgeat trolley swivel castors	483619	



STAINLESS STEEL BAKING TROLLEY REF:773897

	Ref.	Price
castor Ø 125 mm swivel without brake for tube trolley 25x25 mm	480041	
castor Ø 125 mm swivel with brake for tube trolley 25x25 mm	480042	
NC stop for trolley square tube 25x25 mm	480282	
plug for square tube 25x25 Bourgeat trolley	480671	
CHC screw m8x16 stainless steel for Bourgeat trolley swivel castors	483619	



STAINLESS STEEL TROLLEY FOR 8 DOUGH CONTAINERS REF:779108

	Ref.	Price
castor Ø 125 mm swivel without brake for tube trolley 25x25 mm	480041	
castor Ø 125 mm swivel with brake for tube trolley 25x25 mm	480042	
NC stop for trolley square tube 25x25 mm	480282	
CHC screw m8x16 stainless steel for Bourgeat trolley swivel castors	483619	



STAINLESS STEEL TROLLEY FOR 16 DOUGH CONTAINERS REF:779110

	Ref.	Price
castor Ø 125 mm swivel without brake for tube trolley 25x25 mm	480041	
castor Ø 125 mm swivel with brake for tube trolley 25x25 mm	480042	
NC stop for trolley square tube 25x25 mm	480282	
CHC screw m8x16 stainless steel for Bourgeat trolley swivel castors	483619	



OPTIMO STAINLESS STEEL BAKING TROLLEY FOR BREAD TRAYS REF:773898

	Ref.	Price
plug for square tube 25x25 Bourgeat trolley	480671	
castor without brake Ø 100 mm for bread plate trolley	480731	
castor with brake Ø 100 mm for bread plate trolley	480732	
washer m10 stainless steel	481021	

STAINLESS STEEL LOW TROLLEY 8 SHELVES REF:770508

	Ref.	Price
castor Ø 125 mm swivel without brake for tube trolley 25x25 mm	480041	
castor Ø 125 mm swivel with brake for tube trolley 25x25 mm	480042	
NC stop for trolley square tube 25x25 mm	480282	
Bourgeat low trolley adhesive anti-noise pad	482257	
CHC screw m8x16 stainless steel for Bourgeat trolley swivel castors	483619	



ADJUSTABLE ROLLING PIN REF:140030

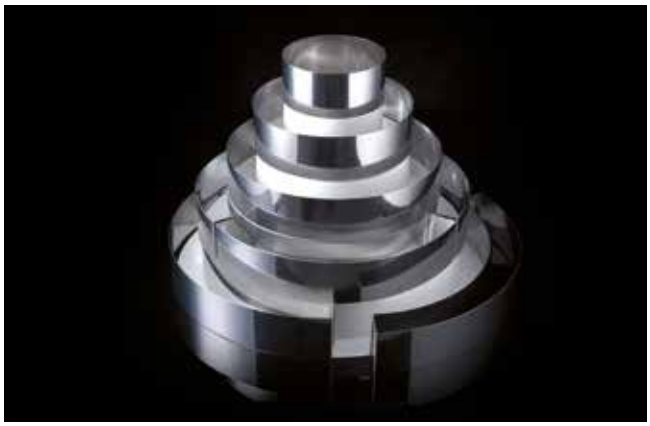
	Ref.	Price
set of 2 mm rollers for universal rolling pin	140032	
set of 3 mm rollers for universal rolling pin	140033	
set of 4 mm rollers for universal rolling pin	140034	
set of 5 mm rollers for universal rolling pin	140035	



MATFER CREAM FILLING MACHINE REF:262601

	Ref.	Price
cream machine body	262602	
nozzle Ø 4 mm	262603	
nozzle Ø 6 mm	262604	
nozzle Ø 8 mm length 10 cm	262605	
nozzle Ø 8 mm length 18 cm	262606	
needle holder	262607	
reducer	262608	
reducer holder bush	262609	
diffuser valve	262610	
tip seal	262611	
piston	262612	
shaft	262613	
pusher	262614	
locking washer axis	262615	
operating lever	262616	
waster M 10	262617	
nut HM 10	262618	
locking screw washer	262619	
bakelite handle	262620	
handle locking screw	262621	
locking screw bare	262622	
blocking pad	262623	
short rear stop	262627	
funnel to inject cream	262629	





MATFER WEDDING CAKE ROUND COMPLETE SET REF:681901

	Ref.	Price
set of 3 cake rings 560 mm stainless steel	681990	
set of 3 cake rings 460 mm stainless steel	681991	
ring 360 stainless steel height 80 mm	681992	
ring 260 stainless steel height 80 mm	681993	
ring 160 stainless steel height 80 mm	681994	
cake stand abs 560 mm	681995	
cake stand abs 460 mm	681996	
cake stand abs 360 mm	681997	
cake stand abs 260 mm	681998	
cake stand abs 160 mm	681999	



MATFER WEDDING CAKE SQUARE COMPLETE SET REF:681902

	Ref.	Price
set of 4 wedges stainless steel 480x50 mm	681980	
set of 4 wedges stainless steel 380x50 mm	681981	
stainless steel square 280 mm	681982	
stainless steel square 180 mm	681983	
stainless steel square 80 mm	681984	
cake stand abs 480 mm	681985	
cake stand abs 380 mm	681986	
cake stand abs 280 mm	681987	
cake stand abs 180 mm	681988	
cake stand abs 80 mm	681989	



MATFER WEDDING CAKE UNSTRUCTURED COMPLETE SET REF:681903

	Ref.	Price
set of 4 wedges stainless steel 480x105 mm	681970	
set of 4 wedges stainless steel 380x105 mm	681971	
stainless steel square 280 mm height 105 mm	681972	
stainless steel square 180 mm height 105 mm	681973	
stainless steel square 80 mm height 105 mm	681974	
cake stand abs 480 mm	681975	
cake stand abs 380 mm	681976	
cake stand abs 280 mm	681977	
cake stand abs 180 mm	681978	
cake stand abs 80 mm	681979	

STACKABLE FRAME SETS 600X400 REF:370100



	Ref.	Price
extra stainless steel tray 600x400 for stackable frame sets	370110	
set of 4 yellow corners for stackable frame set	370151	
set of 4 red corners for stackable frame set	370152	
set of 4 black corners for stackable frame set	370153	

STACKABLE FRAME SETS 400X300 REF:370102



	Ref.	Price
extra stainless steel plate 400x300 for stackable frames	370115	
set of 4 yellow corners for stackable frame set	370151	
set of 4 red corners for stackable frame set	370152	
set of 4 black corners for stackable frame set	370153	

STACKABLE FRAME SETS 350X350 GUITAR REF:370105



	Ref.	Price
extra stainless steel plate 350x350 for stackable frames	370145	
set of 4 yellow corners for stackable frame set	370151	
set of 4 red corners for stackable frame set	370152	
set of 4 black corners for stackable frame set	370153	



CHOCO 10 ROUND WATER-HEATED DIPPING MACHINE REF:260456

	Ref.	Price
heating element chocolate dipping machine 220	260204	
regulator for all dipping machines	260205	



CHOCO 15 WATER-HEATED DIPPING MACHINE REF:260501

	Ref.	Price
heating element dipping machine 015 220V	260201	
regulator for all dipping machines	260205	



CHOCO 15 R DRY DIPPING MACHINE REF:260510

	Ref.	Price
heating element dipping machine R15/220V	260202	
regulator for all dipping machines	260205	



CHOCO 22 T WATER-HEATED DIPPING MACHINE REF:260522

	Ref.	Price
heating element dipping machine 0X22 220V	260203	
regulator for all dipping machines	260205	



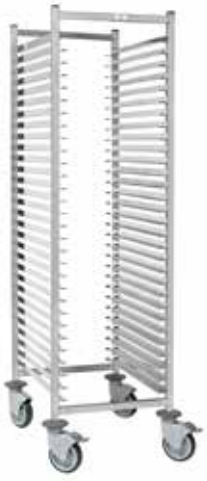
5-TIER CHOCOLATE FOUNTAIN REF:260421

	Ref.	Price
230v motor for fountain 260421	260425	
main card for fountain 260421	260426	
motor fuse for fountain 260421	260427	
thermostat card for fountain 260421	260428	
power cord for fountain 260421	260429	



CHOCOLATE SPRAY GUN REF:264101

	Ref.	Price
set of 1.3 mm nozzles for air brush 264101	264103	
set of 1.5 mm nozzles for air brush 264101	264105	
set of 1.7 mm nozzles for air brush 264101	264106	
extra cup 0.5 l	264107	



CATERING/CHOCOLATE TRAY STACKING TROLLEY REF:772530

	Ref.	Price
castor Ø 125 mm swivel without brake for tube trolley 25x25 mm	480041	
castor Ø 125 mm swivel with brake for tube trolley 25x25 mm	480042	
NC stop for trolley square tube 25x25 mm	480282	
plug for square tube 25x25 Bourgeat trolley	480671	
CHC screw m8x16 stainless steel for Bourgeat trolley swivel castors	483619	

CHOCOLATE, SUGAR AND ICE



SUGAR HEATING LAMP 500 WATTS REF:262215

	Ref.	Price
sugar lamp heating element 500 W	262216	



SUGAR HEATING LAMP 1,000 WATTS REF:262201

	Ref.	Price
sugar lamp heating element 1,000 W	262217	



DOUBLE SUGAR HEATING LAMP 2X500 WATTS REF:262210

	Ref.	Price
sugar lamp heating element 500 W	262216	



FRIX'AIR REF:265108

	Ref.	Price
set of 6 accessories for Frix'air	265114	



NEMOX SORBET MACHINE GELATO PRO 2000 REF:265220

	Ref.	Price
stainless steel bowl 1.7 l for ice cream maker PRO 2000	265276	



EASY GIAZ ICE CREAM AND SORBET MAKER REF:212520

	Ref.	Price
double whisk blade for Easy Giaz	212525	
serrated knife for Easy Giaz	212526	
neutral parts kit for easy Giaz	212527	

STORE

CAKE STAND FOR BUFFET 7 PUZZLE TIERS REF:681508

	Ref.	Price
tray with two lugs	681509	
tray without lugs	681510	
puzzle spacers	681511	
puzzle plug	681512	
puzzle base	681513	



5-TIER WEDDING CAKE STAND REF:681605

	Ref.	Price
round cake stand plate alu 155	681611	
round cake stand plate alu 200	681612	
round cake stand plate alu 265	681613	
round cake stand plate alu 320	681614	
round cake stand plate alu 400	681615	
round cake stand plate alu 450	681616	
round cake stand plate alu 495	681617	
spacer with screw for cake stand	681618	
foot for aluminium cake stand	681619	
end with screw for cake stand	681620	



7-TIER WEDDING CAKE STAND REF:681607

	Ref.	Price
round cake stand plate alu 155	681611	
round cake stand plate alu 200	681612	
round cake stand plate alu 265	681613	
round cake stand plate alu 320	681614	
round cake stand plate alu 400	681615	
round cake stand plate alu 450	681616	
round cake stand plate alu 495	681617	
spacer with screw for cake stand	681618	
foot for aluminium cake stand	681619	
end with screw for cake stand	681620	



HYGIENE AND MAINTENANCE

COMPACT VACUUM CLEANER FOR SMALL STAINLESS STEEL OVENS REF:710503

	Ref.	Price
nozzle for oven vacuum cleaner SM5 and CM56	710508	



VACUUM CLEANER FOR MEDIUM STAINLESS STEEL OVEN REF:710506

	Ref.	Price
nozzle for oven vacuum cleaner SM5 and CM56	710508	



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Meaning of acronyms

HACCP

(Hazard Analysis Critical Control Point) is a working method which involves implementing control procedures (risk identification and prevention, corrective measures) in order to guarantee hygiene in the kitchen.
The choice of materials is important when implementing the HACCP process in catering, particularly with regard to their cleaning ability.
All our equipment is designed to facilitate the HACCP process.

CE marking shows that the manufacturer (or his importer) certifies that the product marketed complies with standards and directives enforced in Europe, particularly for electric and mechanical safety.

CE marking is mandatory.

The NF mark is a process decided by the company. This sign recognizes the quality allocated to the products by AFNOR, in compliance with French and European technical standards and specifications.

The NF mark guarantees that products purchased comply with regulatory requirements.

Some of our products bear the NF Food Hygiene mark issued by AFNOR Certification 11, avenue Francis de Pressensé - 93571 Saint Denis La Plaine Cedex. www.marque-nf.com. This mark certifies conformity with the NF 031 reference system. The certified characteristics are a suitability for cleaning and a functional aptitude of the equipment. The products concerned are indicated by the NF pictogram.

EEE

Since November 15th, 2006, all manufacturers (or importers) must comply with the European directives ROHS 2011/65/EU and 2012/19/EU on the limitation of hazardous substances and elimination of Waste from Electrical and Electronic Equipment.
Never dispose of your EEE which has reached the end of its life with unsorted municipal waste! To recycle it according to the regulations, take it to your usual retailer or contact our partner, EcoLogic, on +33 (0) 1 30 57 79 14 or connect to www.e-dechet.com.

If you are looking for a reference

A numerical index arranged in order by item code number is presented on page 573

If you are looking for a product

An alphabetical index of all the products shown in this catalogue is presented on page. 566

To consult the on-line catalogue: www.matferbourgeat.com

We reserve the right to make changes to design and specifications.
The pictures of this catalogue are not contractual

Applicable to all utensils including those certified NF

INTRODUCTION

Utensils are for use in direct contact with food in accordance with **Regulation (EC) No 852/2004** on the hygiene of foodstuffs. The utensil user remains solely responsible for ensuring its stipulations are respected.
The object of these maintenance instructions is to inform users how to clean their utensils correctly. They do not provide general hygiene guidelines and should not be considered as such.
References to hygiene practice (both required by law and otherwise) are provided for information purposes only. The Matfer Bourgeat Group accepts no responsibility for them, including if they are obsolete, incorrect or incomplete.

Excerpt from Regulation (EC) No 852/2004 on the hygiene of foodstuffs
CHAPTER V
Provisions applicable to equipment

1. All articles, fittings and equipment with which food comes into contact are to:
a) Be effectively cleaned and, where necessary, disinfected. Cleaning and disinfection are to take place at a frequency sufficient to avoid any risk of contamination;
b) Be so constructed, be of such materials and be kept in such good order, repair and condition as to minimise any risk of contamination;
c) With the exception of non-returnable containers and packaging, be so constructed, be of such materials and be kept in such good order, repair and condition as to enable them to be kept clean and, where necessary, to be disinfected.

Information: Hygiene Guidelines for Catering and Food Sales Settings
Technical information verified on 30 October 2019 by the French Legal & Administrative Information Directorate (part of the Prime Minister's Central Administrative Services) is available at https://www.service-public.fr/

CLEANING INSTRUCTIONS

1. First use
Utensils must be cleaned and disinfected before their first use.

2. Cleaning frequency
It is for the utensil user to determine how frequently the utensils should be washed and disinfected during each session of use in accordance with hygiene regulations. We remind you that it is recommended you protect or film-wrap utensils at the end of each session of use.
Wash and disinfect them after each use.

3. Cleaning methods
> Washing by hand
Utensils can be cleaned using clean water and a sponge (or equivalent).
The following precautions should be taken:
- Do not allow skin or eyes to come into contact with detergent.
- Wear protective gloves if cleaning by hand. If splashes occur, rinse thoroughly with clean water.
Transparent plastic utensils:
Do not use scourers to wash transparent plastic utensils as they may leave scratches.
> Using a dishwasher
Dishwasher-safe utensils can be washed in dishwashers/potwashers. You must adhere to the manufacturer's recommended settings and quantities and the following default temperatures:
- **Maximum washing temperature of 65°C**
- **Maximum drying temperature of 85°C.**

4. Compatible detergents
Utensils can be washed using dish detergents in accordance with current legislation. You must use the quantities specified by the dishwasher/potwasher detergent manufacturers. Limited company ("société anonyme") with €1,630,800 in capital – SIRET no. 77573252200047 - Registered with the Alençon Trade and Companies Register under no. 775 732 522 – NAF code: 2599 A – VAT no.: FR59775732522
ZI Les Réhardières, Route de l'Aigle, 61290 LONGNY-AU-PERCHE Tel.: : +33 (0)2 33 85 34 00 – Fax: +33 (0)2 33 73 64 05 – Email: matferindustrie@matfer.fr

5. Drying
You must dry utensils after washing them.
According to hygiene regulations, utensils should be air-dried or dried using disposable paper towels, and protected or film-wrapped after each use.

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- Studio ZEBULON.
- Delphine AMAR CONSTANTINI.
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- Jason LITTLE
- HRVPROD
- Frédéric AZLER
- Escale Gourmande
- Alex GALLOZI

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- Natacha ARNOULT.
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GENERAL TERMS OF SALE

ARTICLE 1 – Applying the general terms of sale – Applicability
In accordance with Article 441-6 of the Commercial Code, the present general terms of sale are the basis for business negotiations and shall systematically be sent or given to each buyer to enable him or her place an order. They shall take precedence over the conditions of purchase, except where otherwise formally accepted in writing by the seller.

ARTICLE 2 - Orders
To be valid, orders must respect the format and information required for OCR processing (procedure available to the Customer).
In case of transmission of a handwritten order and/or order that does not respect the format and information requested, the seller shall charge an administrative fee of €20.00 per order to cover special processing costs.
Unless otherwise specified, order placement entails, for the buyer, acceptance of the seller's terms and conditions of sale.

ARTICLE 3 – Order modification
Any order change or resolution requested by the purchaser can only be taken into account if it is accepted by the seller and is received in writing prior to the shipping of the products.

ARTICLE 4 - Prices
Public prices from the official Matfer Bourgeat digital catalog should prevail, the products shall be provided at the prices applicable at the time of dispatch, in euros and taking account of the VAT applicable on the date the order was placed. Any change in the rate may be reflected on the price of the products.
The seller reserves the right to modify its prices at any time subject to thirty days advance notice.

ARTICLE 5 - Delivery
5.1. Modalities
Delivery shall be made in accordance with the order and the modalities agreed upon by both the seller and buyer.
5.2. Risks
Transport-related damage
The goods shall be transported at the buyer's risk. The carrier shall be solely responsible for any damage, loss, theft or late deliveries.
During delivery, the client MUST check the state of the delivered goods, indicate any specific reservations on the carrier exculpation document and confirm them with the carrier by registered mail within forty-eight hours after receiving the goods.
If the goods are delivered directly to an end-user on behalf of the client, the client shall be responsible for receiving the goods and for expressing any possible reservations to the carrier as specified in the foregoing paragraph.
Where the client fails to comply with this complaint-lodging procedure, the seller shall not be held responsible for any damage occurring during transportation
Incomplete deliveries
In case of complaint concerning incomplete deliveries, the delivery shall be reconstituted and the verified weight shall be deemed valid with regard to the one indicated on the waybill. Any complaint can only be taken into consideration if lodged in writing within five days after the invoicing date.

ARTICLE 6 - Acceptance
Without prejudice to the measures to take vis-à-vis the carrier, as stipulated above, complaints about obvious defects or non-conformity of the delivered products with the products ordered or dispatch note must be lodged in writing within five days after receiving the products.

ARTICLE 7 - Returns
Goods may only be returned after a formal agreement between the seller and buyer. Any product returned without this agreement shall be placed at the buyer's disposal and no credit note shall be issued in relation thereto.
The costs and risks inherent in returning the goods shall be borne by the buyer.
Any return request must be notified within 5 working days from the delivery date of the goods, at the very latest. Any return of goods will only be allowed within 1 month from the date of invoice, at the very latest.
If accepted by the seller, the goods shall only be taken back on the following conditions :
The goods must be in a perfect state, must not have been used and must be returned with all their accessories and documentation, in their original package and still covered by the stainless steel surface protective film.
The packaging and transport costs to and fro shall be borne by the client.
"On order" or "bespoke items" from Matfer Bourgeat digital catalog cannot be returned or exchanged. Except in case of error attributable to the seller, this latter shall apply a 20 % discount on the invoice amount for the goods, to cover the management and restocking costs. Any product order outside the catalogue shall be deemed firm and definite; these "non-catalogue" products shall not for any reason whatsoever be accepted if returned.

ARTICLE 8 – Reproducing and modifying the products
Pictures of the articles in the seller's catalogue, as well as the descriptions thereof, are given for information purposes only. The seller reserves the right to make any modifications it deems necessary on its products.
Special items produced in accordance with a model or drawing shall be the buyer's responsibility as regards the applicable patent and copyright scheme. Returned special items shall not be accepted.

ARTICLE 9 – Guarantee
9.1. Range
The seller only guarantees the goods on the normal utilisation conditions and for a period of one year as from the invoicing date.
In case of repair during the guarantee period, spare parts shall be provided free of charge by the seller whereas the cost of labour shall be borne by the client.
The client shall equally bear the costs of dispatching and returning the materials and spare parts.
Essential spare parts are available for a 10-year period after our products are discontinued.
In compliance with European directives 2012/19/EU and 2011/65/EU on waste electrical and electronic equipment (WEEE) and Article L541-10-6 of the French Environmental Code regarding furniture waste (in French "DEA" or "déchets d'équipement d'ameublement").The vendor is listed on the ADEME (Agence de l'Environnement et de la Maîtrise de l'Energie) producers' register. Insofar as some of our equipment falls within the purview of Article R543-172 to 175 (WEEE) or R543-240 to 242 (DEA) of the French Environmental Code, our company is committed, via a collection system managed by an environmental body, to organising and financing the collection and sorting of business-related WEEE which we have commercialised as of 13/08/2005 and of our business-related furniture waste. We commit to the same whenever equivalent equipment or equipment performing the same function is replaced. The buyer commits to passing on these terms to anyone else who later buys the electric and electronic equipment (EEE) or furniture equipment (EA) and to communicating all necessary information to the environmental body. At the end of the EEE or furniture equipment's life cycle, the buyer and/or end user commit to making collection requests to our environmental body via the website www.e-dechet.com or on +33 (0)1 30 57 79 14. Please provide information required to locate the WEEE or DEA. Depending on circumstances, such waste will be voluntarily brought to a collection point or collected by the environmental body at the end user's premises. The cost of collection for items totalling no more than 500 kg will be borne by the end user. This environmental body guarantees that removal and treatment service for WEEE and DEA in French Overseas Territories and French Overseas Local Authorities will be identical to those offered in mainland France. As soon as equipment is removed or voluntarily brought to a collection point, the environmental body will take full responsibility for EEE or furniture equipment at the end of its life cycle.
9.2. Exclusions
The guarantee shall not apply to obvious defects.
Also excluded from the guarantee are faults and defects resulting from natural wear or from an external accident, or even from a modification of the product not planned for or specified by the seller.

ARTICLE 10 - Invoicing
An invoice shall be issued by the seller for each delivery.

ARTICLE 11 – Payment
11.1. Modalities
In accordance with law 2008-776 of 4 August 2008, the seller's invoices are payable after thirty days, at the end of the month.
Any product dispatched from the 1st to the 30th or 31st of each month shall take on the value of the said month.
In case of late payment, lateness penalties shall be payable the day after the payment date indicated on the invoice. The interest rate used to calculate these penalties, under the terms of Article L.441-6 of the Commercial Code, shall be equal to the interest rate applied by the European Central Bank for its most recent refinancing operation increased by a number of percentage points. These penalties shall be automatically payable.
In addition to late penalties, any late payment shall automatically lead to the debtor being required to pay a fixed sum of €40 for collection costs under Articles 441-6 and D. 441-5 of the Commercial Code. Additional compensation may be claimed on evidence should recovery costs exceed the amount provided for.
The seller reserves the right to modify the payment deadlines granted to its clients. At the end of these deadlines, the deliveries shall be paid for in advance through bank transfer.
11.2. Demand for guarantee or payment
Any deterioration in the buyer's credit may result in a demand for guarantees, especially cash payment or payment through draft payable at sight, before the execution of incoming orders.

ARTICLE 12 - Risks
The buyer shall bear the risks, even in case of carriage paid sale, upon dispatch of the goods from the seller's warehouses.
Therefore, the goods shall travel at the buyer's risk; in case of damage, loss or incomplete delivery, the buyer shall lodge all complaints or file claims with the carriers responsible as stipulated above.

ARTICLE 13 – Reservation concerning ownership
In accordance with Articles 2367 to 2372 of the Civil Code, the goods shall remain the seller's property until they are paid for in full.

ARTICLE 14 - Jurisdictional venue – Dispute
In the absence of an amicable settlement of a dispute, the jurisdictional venue for any dispute arising in connection with the composition or execution of the order shall be the Court of Bobigny (Seine Saint-Denis-France), unless otherwise required by the seller. This clause shall apply even in the event of summary judgement, incidental claim, multiple defendants or warrantee proceedings, regardless of the mode and modalities of payment; no jurisdictional venue clause on the buyers' documents may hamper the application of the present clause.

ARTICLE 15 - Extended Producer Responsibility
As producer and marketer of electrical and electronic equipment, professional furnishing elements, graphic papers, packaging, specific diffuse waste items and in accordance with article L541-10-2 of Environment code MATFER, IN SITU and BOURGEAT are subjected to the extended responsibility of the producer.
In order to provide and contribute to the management of the waste resulting from their activities, MATFER, IN SITU and BOURGEAT have chosen: ECOLOGIC to carry out the whole of the operations of collection, depollution and valorization of the DEEE and DEA, CITEO for the graphic papers and Packaging, and ECO-DDS for the Specific Diffuse Waste, eco-organism approved by the State, in accordance with the regulatory requirements.
By their membership in eco-organizations, the companies MATFER, IN SITU and BOURGEAT participate in the collective effort and in the statistics of collection and treatment of waste in France, which for the State Member is responsible to the European Union. Moreover, MATFER, IN SITU and BOURGEAT collect from their customers an ecocontribution and transfer to its eco-organization for each of the channels.
You will find below the list of the unique identifiers for each of the EPR channels related to our activities:
MATFER EPR sector for Waste Electrical and Electronic Equipment (WEEE): FR002909O5AAYN - MATFER EPR sector for specific diffuse waste: FR002909_07OGEO - MATFER EPR sector for graphic paper: FR002909_03VGPG - MATFER EPR sector for packaging : FR002909_01GCYT - IN SITU EPR sector for graphic papers : FR010538_03AMQS - IN SITU EPR sector for Waste Electrical and Electronic Equipment (WEEE) : FR010538_05A9CR - BOURGEAT EPR channel for Waste Electrical and Electronic Equipment (WEEE): FR000133_05UQY9 - BOURGEAT EPR channel for Waste Furniture Items (WFE) : FR000133_10DBK5
BOURGEAT EPR sector for graphic papers : FR000133_03ZEAM
For the end of life management of EEE and EA professional kitchen equipment, we recommend using the free services provided by ECOLOGIC via the supports developed for this purpose:
- www.e-dechet.com (tel: 01 76 52 00 00) for collection from the holder/end user (details on eligibility on the site)
- The i Dépose app (downloadable on smartphone or tablet) to deposit at an Ecologic recycling partner.
In the event that you decide to take responsibility for the end of life management of the equipment, we recommend consulting the legal obligations incumbent on the holder, Article L541-2 of the Environmental Code.

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