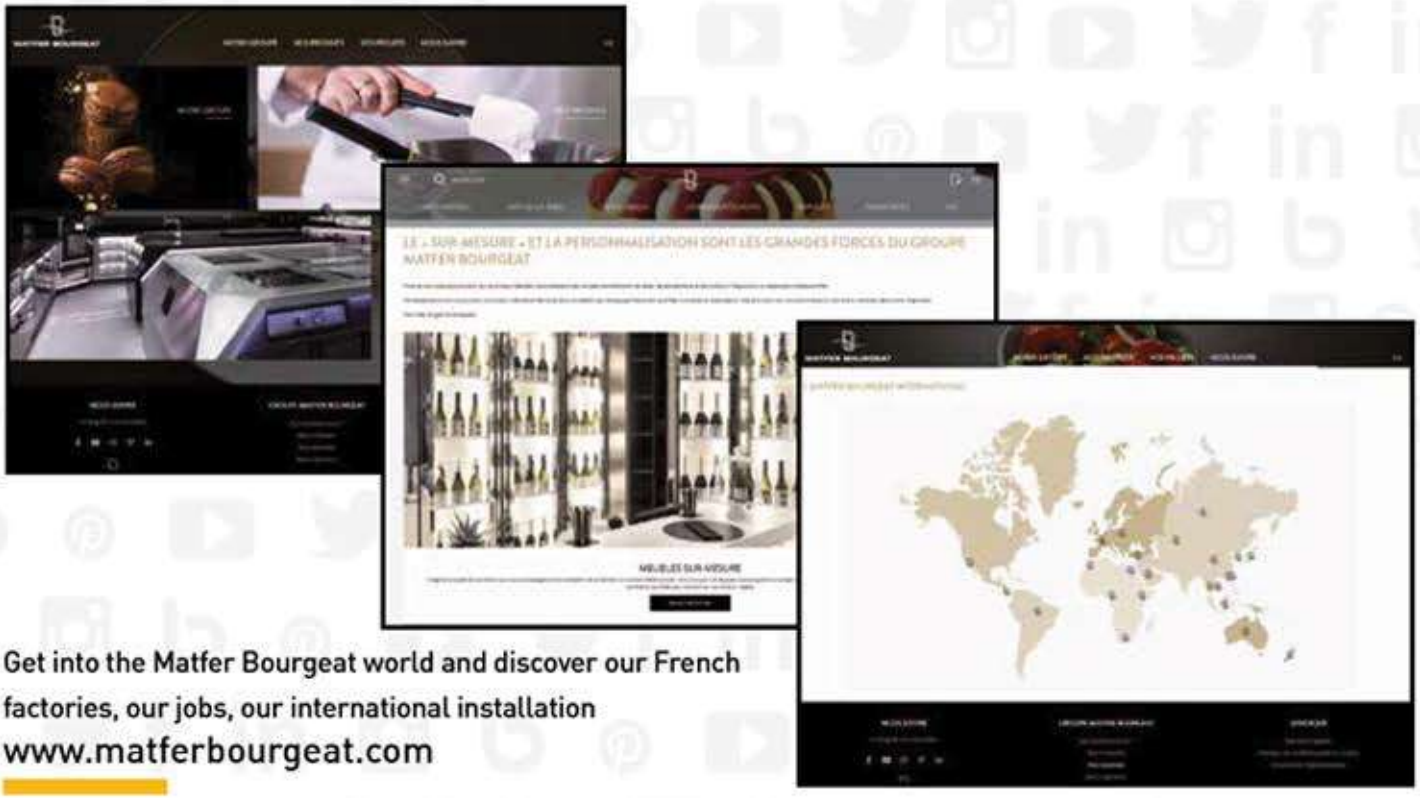
MATFER

# MATFER BOURGEAT

LA PASSION DU GOÛT

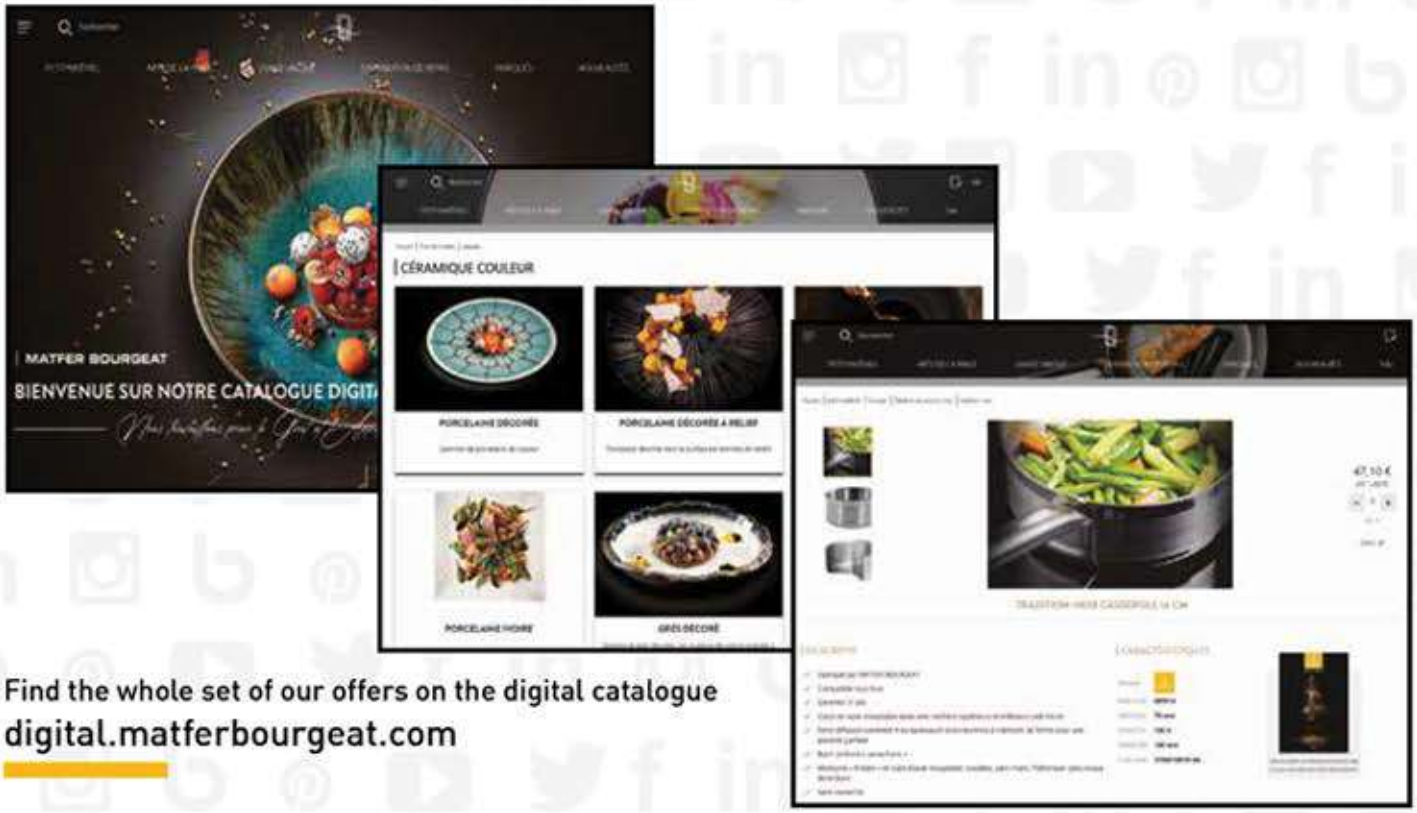
LES OUTILS POUR LE GOÛT

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**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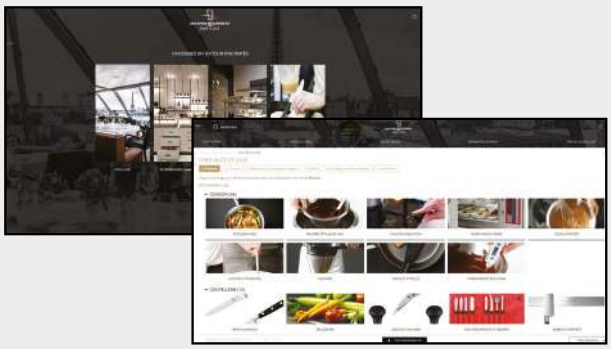
MATFER BOURGEAT

LA PASSION DU GOÛT
DEPUIS 1814

# FIND OUR DIGITAL OFFER

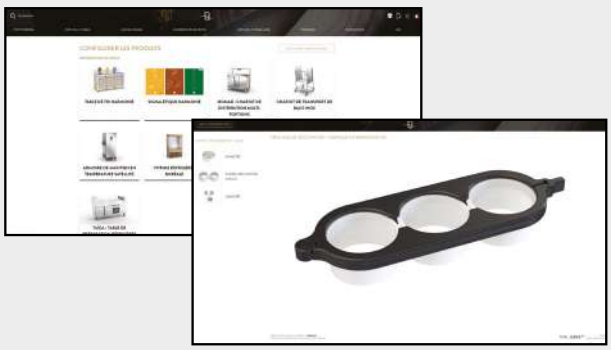
## DIGITAL CATALOG

## CHEF'S LIST

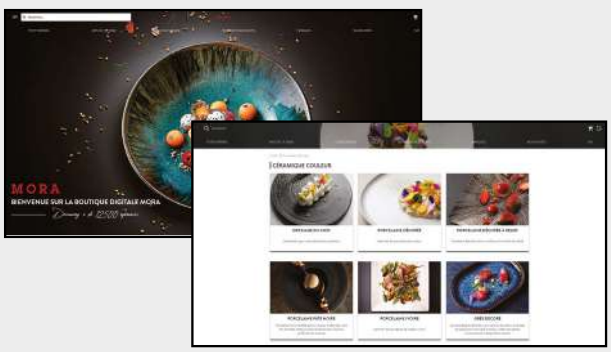


## PORTAL

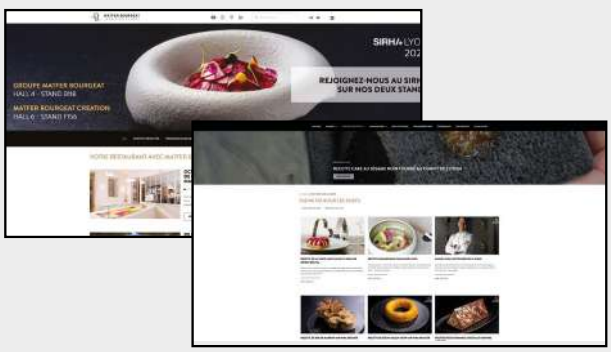
## CONFIGURATOR



## E-SHOPS




## BLOG



*The cold expert for your refrigerated display cases*

OCF

Matfer Bourgeat Creation comprises four entities that are experts in their respective fields. This division embodies Matfer Bourgeat's desire to offer premium solutions fully tailored to meet the equipment and fittings needs of kitchens, laboratories, restaurant concepts, and high-end points of sale.

The design offices, located in each of the group's factories, support you at every stage of your project.

*Cause emotion*

SAFRAN
Paris

# MATFER BOURGEAT
CREATION

## Tailored solutions for the catering trade

**CREATION**

*Hot and cold kitchen equipments for starred restaurants*

**1 FAB ONE**

*Kitchen and pastry tools*

With their two production sites, their R&D teams, and their design offices, Bourgeat and Vauconsant form the Matfer Bourgeat Group's Meal Distribution division (MBDR). With its range of equipment for hot and cold food transfer, Bourgeat's mission is to preserve the taste of culinary preparations while respecting perfect food safety.

Vauconsant is specialise in meal distribution equipment for both hot and cold temperature maintenance.

MATFER BOURGEAT

DISTRIBUTION DE REPAS

# A PASSION FOR TASTE

IN SITU

# TANTALISING TABLES

In Situ, wholesaler and importer of hotel equipment for over 60 years, offers product ranges from tableware to buffet equipment. Varied, original, practical, and always of high-quality products are available to commercial and institutional culinary professionals. For even more originality, IN SITU CREATION designs and manufactures custom lines in complete symbiosis with the specific needs of restaurants.

MATFER

# TOOLS FOR TASTE

Matfer is the international reference in pastry, bakery, and culinary tools. By combining tradition and innovation, the brand is acclaimed by chefs around the world for the quality and the diversity of its products. With a forwardthinking design office and flexible and diversified array of products, Matfer, today, strives to develop tools that help create new tastes.

MATFER
USAGE UNIQUE

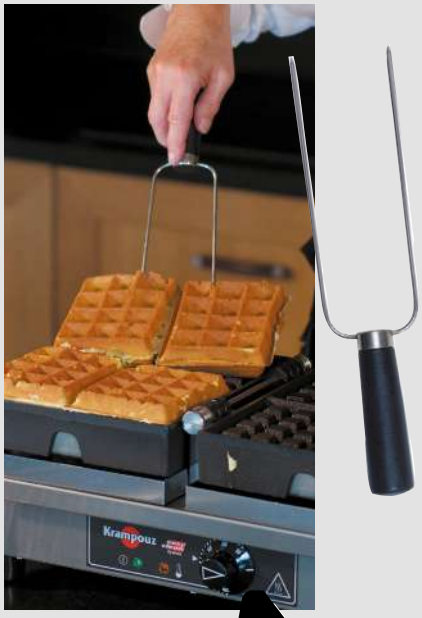
# GREAT TASTE TO TAKE AWAY

Matfer single use offers an environmentally friendly ephemeral range of tableware for catering and takeaway market. Made from paper, cardboard, recycled and compostable materials, this eco-responsible offer meets growing requirements in terms of sustainable development.

MOLDS

SIPHONS HEATERS

PEAK
FOR WAFFLES




# NEW

# COOKING

40-41
GAS AND ELECTRIC PLANCHAS

# PREPARATION

165
MANDOLINES

82
REDUCTIN SPATULA

# CHOCOLATE

380
COMPRESSOR FOR CHOCOLATE SPRAY GUN

# HYGIENE

500
NLOCK SAFE SHOES

# PREPARATION

174

SIPHONS HEATER

MATFER

# 1

# FAB ONE

From cooking equipment to baking utensils, the Matfer Bourgeat group handles the special requests of professionals through a 'FAB ONE' manufacturing unit, which only develops bespoke utensils. This centre is equipped with a variety of new technologies: rapid prototyping machines, such as SLS and FDM 3D printers, as well as water jet cutting, thermoforming, mini-injection presses, and 3D scanners.

## CONFIGURE YOUR PRODUCTS

1. Find configurable products accompanied by this symbol
2. Go to the site: https://digital.matferbourgeat.com/configurations or scan the QR Code
3. Create your account
4. Find all our customizable products
5. Create your own hardware

# HELP USING THE CATALOG

### 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 — New in the catalog

Made by MATFER BOURGEAT — Fabriqué par le Groupe Matfet Bourgeat

MADE IN FRANCE — Made in France

Stackable

Microwave / Not microwave safe

Dishwasher / Not dishwasher safe

Induction compatible / Not induction compatible

Oven / Non compatible oven

-20°C +120°C — Low temperature resistance/ Heat resistance

# SOLID MATFER QUALITY

**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

STANDARDISED

Example: plastic, ceramics Commission Regulation (EU) No 10/2011, Council Directive 84/500/EEC

FRANCE

NOT STANDARDISED, SPECIFIC TO FRANCE

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,....

MATFER


COOKING P.1

CUTTING P.100

PREPARATION P.156

BAKING - PASTRY MAKING P.224

CHOCOLATE, SUGAR, AND ICE CREAM P.374

STORE P.428

STORAGE AND HANDLING P.450

HYGIENE AND MAINTENANCE P.480

BOOKS P.510

SPARE PARTS P.518

# 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.


| | |
|---|---|
| STAINLESS STEEL POTS AND PANS | 4 |
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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 HYGIÈNE ALIMENTAIRE

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 | 70,10 |
| 240 | 80 | 360 | 686024 | 90,65 |
| 280 | 90 | 550 | 686028 | 139,00 |
| 320 | 105 | 800 | 686032 | 219,00 |

(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 | 79,00 |
| 240 | 40 | 140 | 669424 | 85,10 |
| 280 | 45 | 220 | 669428 | 108,00 |
| 320 | 50 | 320 | 669432 | 130,00 |

## FRYING PAN

| Ø mm | H mm | Ref. | Price |
|---|---|---|---|
| 200 | 35 | 685020 | 69,55 |
| 240 | 40 | 685024 | 71,75 |
| 280 | 45 | 685028 | 93,70 |
| 320 | 50 | 685032 | 117,00 |

## SAUCEPAN

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 140 | 75 | 120 | 681014 | 57,15 |
| 160 | 85 | 170 | 681016 | 59,10 |
| 180 | 95 | 240 | 681018 | 63,95 |
| 200 | 105 | 330 | 681020 | 69,25 |
| 240 | 120 | 540 | 681024 | 96,35 |
| 280 | 140 | 860 | 681028 | 150,00 |
| 320 | 160 | 1280 | 681032 | 179,00 |

(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 | 108,00 |
| 280 | 90 | 470 | 686828 | 118,00 |

## SPLAYED SAUTÉ PAN

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 200 | 70 | 180 | 686520 | 67,40 |
| 240 | 80 | 300 | 686524 | 80,80 |
| 280 | 90 | 470 | 686528 | 93,75 |

## 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 | 64,75 |
| 350 | 100 | 500 | 1,5 | 686735 | 95,00 |

# 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 | 89,80 |
| 280 | 140 | 860 | 683028 | 129,00 |
| 320 | 160 | 1280 | 683032 | 162,00 |
| 360 | 180 | 1830 | 683036 | 195,00 |
| 400 | 200 | 2500 | 683040 | 237,00 |

BRAISING PAN

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 240 | 160 | 700 | 680024 | 89,15 |
| 280 | 185 | 1100 | 680028 | 133,00 |
| 320 | 215 | 1700 | 680032 | 181,00 |
| 360 | 240 | 2400 | 680036 | 208,00 |
| 400 | 270 | 3400 | 680040 | 257,00 |

STOCKPOT

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 240 | 240 | 1080 | 684024 | 122,00 |
| 280 | 280 | 1720 | 684028 | 164,00 |
| 320 | 320 | 2500 | 684032 | 215,00 |
| 360 | 360 | 3600 | 684036 | 293,00 |
| 400 | 400 | 5000 | 684040 | 336,00 |

LID

| Ø mm | H mm | Ref. | Price |
|---|---|---|---|
| 140 | 52 | 692014 | 17,60 |
| 160 | 49 | 692016 | 18,85 |
| 180 | 49 | 692018 | 19,55 |
| 200 | 50 | 692020 | 19,90 |
| 240 | 60 | 692024 | 21,50 |
| 280 | 74 | 692028 | 25,85 |
| 320 | 73 | 692032 | 35,30 |
| 360 | 73 | 692036 | 38,15 |
| 400 | 73 | 692040 | 46,65 |
| 450 | 80 | 692045 | 62,30 |
| 500 | 80 | 692050 | 72,95 |

686032

## STEWPOT

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 240 | 120 | 540 | 693024 | 63,05 |
| 280 | 140 | 860 | 693028 | 80,20 |
| 320 | 160 | 1280 | 693032 | 104,00 |
| 360 | 180 | 1830 | 693036 | 118,00 |
| 400 | 200 | 2500 | 693040 | 159,00 |
| 450 | 225 | 3600 | 693045 | 283,00 |
| 500 | 250 | 4900 | 693050 | 400,00 |

## BRAISING PAN

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 240 | 160 | 700 | 690024 | 67,25 |
| 280 | 185 | 1100 | 690028 | 86,50 |
| 320 | 215 | 1700 | 690032 | 117,00 |
| 360 | 240 | 2400 | 690036 | 158,00 |
| 400 | 270 | 3400 | 690040 | 188,00 |
| 450 | 300 | 4700 | 690045 | 353,00 |
| 500 | 330 | 6400 | 690050 | 437,00 |

## SAUCEPAN

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 120 | 60 | 60 | 691012 | 33,15 |
| 140 | 70 | 100 | 691014 | 35,35 |
| 160 | 80 | 160 | 691016 | 36,85 |
| 180 | 90 | 220 | 691018 | 39,10 |
| 200 | 100 | 300 | 691020 | 44,00 |
| 240 | 120 | 540 | 691024 | 60,35 |
| 280 | 140 | 860 | 691028 | 74,90 |

## SET OF 5 SAUCEPANS

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

| Ref. | Price |
|---|---|
| 015122 | 230,00 |

## SAUTÉ PAN

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 280 | 90 | 550 | 697028 | 78,50 |
| 320 | 105 | 800 | 697032 | 103,00 |
| 360 | 120 | 1200 | 697036 | 121,00 |
| 400 | 130 | 1600 | 697040 | 141,00 |
| 450 | 150 | 2300 | 697045 | 275,00 |
| 500 | 165 | 3200 | 697050 | 348,00 |

## CYLINDRICAL SAUTÉ PAN

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 200 | 65 | 200 | 696020 | 41,80 |
| 240 | 80 | 360 | 696024 | 61,70 |
| 280 | 90 | 550 | 696028 | 73,30 |

## LID

| Ø mm | H mm | Ref. | Price |
|---|---|---|---|
| 140 | 52 | 692014 | 17,60 |
| 160 | 49 | 692016 | 18,85 |
| 180 | 49 | 692018 | 19,55 |
| 200 | 50 | 692020 | 19,90 |
| 240 | 60 | 692024 | 21,50 |
| 280 | 74 | 692028 | 25,85 |
| 320 | 73 | 692032 | 35,30 |
| 360 | 73 | 692036 | 38,15 |
| 400 | 73 | 692040 | 46,65 |
| 450 | 80 | 692045 | 62,30 |
| 500 | 80 | 692050 | 72,95 |

NEW

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 |
|---|---|---|---|---|
| 240 | 240 | 1080 | 694324 | 419,00 |
| 280 | 280 | 1720 | 694328 | 410,00 |
| 320 | 320 | 2500 | 694332 | 474,00 |
| 360 | 360 | 3600 | 694336 | 536,00 |
| 400 | 400 | 5000 | 694340 | 580,00 |

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 | 82,25 |
| 280 | 280 | 1720 | 694028 | 98,65 |
| 320 | 320 | 2500 | 694032 | 133,00 |
| 360 | 360 | 3600 | 694036 | 171,00 |
| 400 | 400 | 5000 | 694040 | 223,00 |
| 450 | 450 | 7200 | 694045 | 374,00 |
| 500 | 500 | 9800 | 694050 | 504,00 |

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 | 43,70 |
| 240 | 40 | 140 | 675024 | 52,05 |
| 280 | 45 | 220 | 675028 | 65,25 |

### SPLAYED SAUTÉ PAN

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 200 | 65 | 180 | 676020 | 46,70 |
| 240 | 80 | 300 | 676024 | 52,75 |
| 280 | 90 | 470 | 676028 | 65,80 |

# PAVILLON LEDOYEN

ALLÉNO PARIS

# CREATION

Matfer Bourgeat, inspired by DS Automobiles, designed a 3-star kitchen - combining innovation, design, and ergonomics - for YannickAlléno at the Pavillon Ledoyen. This luxury project reflects DS's aesthetic Ref.s, focusing on light, ambience, and convenience for intensive daily use.

*Hot and cold kitchen furniture for starred chefs*

## 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 | 141,00 |
| 580 | 400 | 138 | 2 | 713550 | 159,00 |
| 690 | 480 | 151 | 2 | 713560 | 232,00 |

## 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 | 15,00 |
| 120 | 120 | 130 | 702212 | 19,50 |
| 140 | 140 | 210 | 702214 | 24,60 |
| 160 | 160 | 320 | 702216 | 31,10 |
| 180 | 180 | 360 | 702218 | 38,00 |

## 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 | 295,00 |
| extra basket | 210 | 180 | | | 0,6 | 713504 | 44,90 |

## 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 | 96,50 |
| GN 2/1 | 530 | 650 | 55 | 1550 | 2 | 749005 | 170,00 |
| GN 1/1 | 530 | 325 | 20 | 270 | 1,5 | 749102 | 42,90 |
| GN 1/1 | 530 | 325 | 55 | 750 | 1,5 | 749105 | 57,50 |

## 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 | 80,95 |
| 140 | 280 | 860 | 698028 | 96,40 |

## 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.

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**

### FLAT BOTTOMED STAINLESS STEEL BOWL

Excellent stability.

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 160 | 85 | 100 | 702616 | 9,65 |
| 180 | 90 | 150 | 702618 | 10,40 |
| 200 | 100 | 200 | 702620 | 11,65 |
| 220 | 110 | 250 | 702622 | 12,70 |
| 240 | 115 | 350 | 702624 | 16,75 |
| 260 | 125 | 450 | 702626 | 18,00 |
| 280 | 130 | 550 | 702628 | 19,95 |
| 300 | 135 | 650 | 702630 | 22,50 |
| 320 | 140 | 800 | 702632 | 24,20 |
| 360 | 160 | 1150 | 702636 | 32,40 |
| 400 | 180 | 1650 | 702640 | 42,40 |

### HEMISPHERICAL STAINLESS STEEL BOWL

Rounded bottom for better ingredient mixing.

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 200 | 100 | 200 | 703020 | 20,20 |
| 250 | 125 | 350 | 703025 | 25,70 |
| 300 | 150 | 650 | 703030 | 28,70 |
| 350 | 175 | 1000 | 703035 | 36,30 |
| 400 | 200 | 1500 | 703040 | 53,80 |

### 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 | 14,50 |

## 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 | 42,70 |
| 130 | 160 | 250 | 017002 | 50,60 |
| 165 | 200 | 480 | 017003 | 61,90 |
| 200 | 240 | 760 | 017004 | 86,45 |
| 230 | 280 | 1400 | 017005 | 114,00 |

## FOOD STORAGE TRAY

Stainless steel. Very durable and multi-purpose.

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 310 | 220 | 43 | 250 | 714031 | 30,00 |
| 360 | 260 | 43 | 380 | 714036 | 42,95 |
| 450 | 300 | 50 | 600 | 714045 | 45,80 |
| 500 | 350 | 50 | 800 | 714050 | 79,55 |

## 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 | 146,00 |
| pressure cooker without basket | 340 | 240 | 1200 | 013206 | 169,00 |
| lid seal | | | | 013221 | 15,10 |
| lid button | | | | 013222 | 11,65 |
| tank handle | | | | 013223 | 9,10 |
| safety valve | | | | 013224 | 18,50 |
| 8 and 12 l basket | | | | 013227 | 25,95 |

## 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 | 102,00 |
| 470 | 200 | 2100 | 1,2 | 702445 | 108,00 |
| 540 | 220 | 3100 | 1,2 | 702450 | 117,00 |

# TONG TO RELEASE STACKED GASTRONORM CONTAINERS

## Releases gastronorm containers quickly, effortlessly, and safely

- Rounded steel tip for effortless and fast work on the various corners of containers.
- Steel mechanism designed for intensive use.
- Design to prevent wrist RSI.
- Easy to spot in a kitchen thanks to its yellow and black colouring.

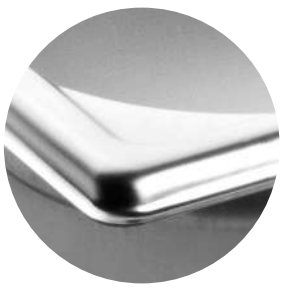
Made by MATFER BOURGEAT

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 163 | 126 | 28 | 129 | 778720 | 63,90 |

# **BOURGEAT,** the only French manufacturer of premium gastronorm containers

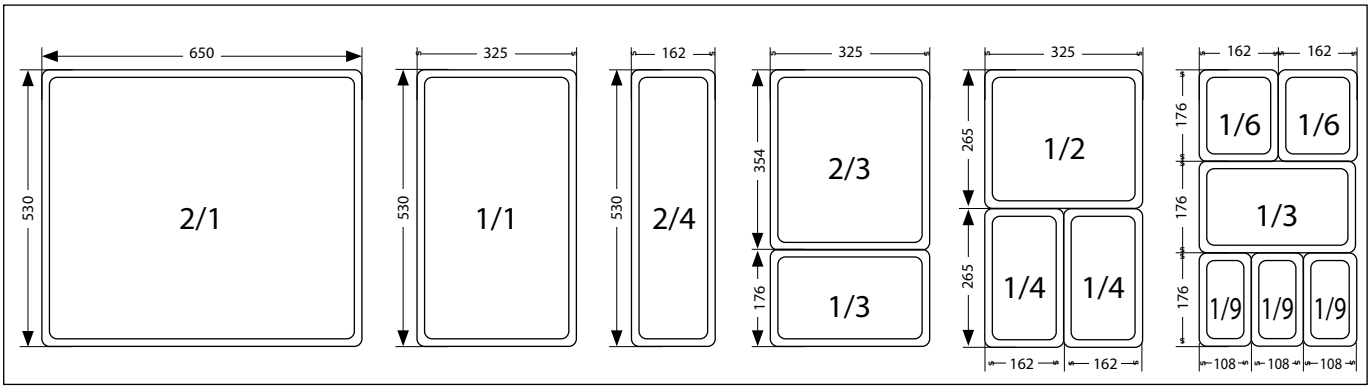
Reinforced rims and corners to reduce distortion in the event of impact.

Thickness 0.7 mm.



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

Compatible with Cristal Plus lids.



Made by MATFER BOURGEAT

## CONTAINER GN 2/1

GN 2/1

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 650 | 530 | 20 | 650 | 740002 | 57,40 |
| 650 | 650 | 40 | 1200 | 740004 | 76,20 |
| 650 | 530 | 55 | 1650 | 740005 | 76,20 |
| 650 | 650 | 65 | 1900 | 740006 | 78,00 |
| 650 | 650 | 100 | 2900 | 740010 | 99,20 |
| 650 | 530 | 150 | 4300 | 740015 | 164,70 |
| 650 | 530 | 200 | 5800 | 740020 | 179,00 |

GN 2/1

Made by MATFER BOURGEAT

## CONTAINER WITH RETRACTABLE HANDLES

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 530 | 650 | 100 | 290 | 740310 | 111,80 |
| 530 | 650 | 150 | 430 | 740315 | 170,50 |
| 530 | 650 | 200 | 580 | 740320 | 194,90 |

GN 1/1

## CONTAINER GN 1/1

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 530 | 325 | 20 | 300 | 741002 | 25,70 |
| 530 | 325 | 40 | 580 | 741004 | 29,40 |
| 530 | 325 | 55 | 670 | 741005 | 30,90 |
| 530 | 325 | 65 | 900 | 741006 | 30,40 |
| 530 | 325 | 100 | 1350 | 741010 | 41,30 |
| 530 | 325 | 150 | 2000 | 741015 | 63,20 |
| 530 | 325 | 200 | 2800 | 741020 | 110,00 |

GN 1/1

## CONTAINER WITH RETRACTABLE HANDLES

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 530 | 325 | 55 | 670 | 741305 | 48,60 |
| 530 | 325 | 65 | 900 | 741306 | 48,10 |
| 530 | 325 | 100 | 1350 | 741310 | 59,10 |
| 530 | 325 | 150 | 2000 | 741315 | 80,90 |
| 530 | 325 | 200 | 2800 | 741320 | 127,70 |

GN 1/1 GN 2/3

## CONTAINER WITH FIXED HANDLES

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| GN 1/1 | 530 | 325 | 100 | 1350 | 741110 | 59,50 |
| GN 1/1 | 530 | 325 | 150 | 2000 | 741115 | 81,30 |
| GN 2/3 | 354 | 325 | 150 | 900 | 942115 | 94,70 |

GN 1/1

## CONTAINER WITH BASKET HANDLES

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 530 | 325 | 100 | 1350 | 741210 | 73,30 |
| 530 | 325 | 150 | 2000 | 741215 | 96,60 |

GN 2/3

## CONTAINER GN 2/3

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 354 | 325 | 40 | 350 | 742004 | 26,70 |
| 354 | 325 | 65 | 550 | 742006 | 30,50 |
| 354 | 325 | 100 | 870 | 742010 | 41,30 |
| 354 | 325 | 150 | 1300 | 742015 | 51,30 |
| 354 | 325 | 200 | 1670 | 742020 | 61,70 |

GN 1/2

## CONTAINER GN 1/2

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 325 | 265 | 20 | 120 | 743002 | 17,10 |
| 325 | 265 | 40 | 250 | 743004 | 19,10 |
| 325 | 265 | 55 | 330 | 743005 | 19,40 |
| 325 | 265 | 65 | 400 | 743006 | 21,30 |
| 325 | 265 | 100 | 620 | 743010 | 28,40 |
| 325 | 265 | 150 | 900 | 743015 | 37,40 |
| 325 | 265 | 200 | 1200 | 743020 | 64,90 |

GN 1/2

## CONTAINER WITH RETRACTABLE HANDLES

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 265 | 325 | 65 | 400 | 743306 | 39,10 |
| 265 | 325 | 100 | 620 | 743310 | 46,20 |
| 265 | 325 | 150 | 900 | 743315 | 55,30 |
| 265 | 325 | 200 | 1200 | 743320 | 82,70 |

# STAINLESS STEEL GASTRONORM CONTAINERS

## CONTAINER GN 2/4

GN 2/4

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 530 | 162 | 40 | 250 | 743604 | 37,40 |
| 530 | 162 | 65 | 400 | 743606 | 38,20 |
| 530 | 162 | 100 | 620 | 743610 | 55,50 |
| 530 | 162 | 150 | 900 | 743615 | 71,80 |

## CONTAINER GN 1/3

GN 1/3

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 325 | 40 | 160 | 744004 | 18,70 |
| 176 | 325 | 55 | 210 | 744005 | 18,90 |
| 176 | 325 | 65 | 250 | 744006 | 19,60 |
| 176 | 325 | 100 | 370 | 744010 | 26,90 |
| 176 | 325 | 150 | 570 | 744015 | 34,90 |
| 176 | 325 | 200 | 750 | 744020 | 45,60 |
| 176 | 325 | 250 | 1000 | 744025 | 110,00 |

## CONTAINER GN 1/4

GN 1/4

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 265 | 162 | 40 | 110 | 745004 | 18,70 |
| 265 | 162 | 55 | 150 | 745005 | 20,20 |
| 265 | 162 | 65 | 170 | 745006 | 22,40 |
| 265 | 162 | 100 | 250 | 745010 | 26,70 |
| 265 | 162 | 150 | 400 | 745015 | 35,20 |
| 265 | 162 | 200 | 520 | 745020 | 54,20 |

## CONTAINER GN 1/6

GN 1/6

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 162 | 65 | 100 | 746006 | 18,10 |
| 176 | 162 | 100 | 170 | 746010 | 22,20 |
| 176 | 162 | 150 | 220 | 746015 | 25,70 |
| 176 | 162 | 200 | 300 | 746020 | 41,50 |

## CONTAINER GN 1/9

GN 1/9

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 108 | 65 | 60 | 747006 | 21,60 |
| 176 | 108 | 100 | 80 | 747010 | 27,50 |

**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 | 93,30 |
| perforated bottom | 65 | 1900 | 740406 | 96,60 |
| perforated sides and bottom | 100 | 2900 | 740410 | 137,00 |
| perforated sides and bottom | 150 | 5800 | 740415 | 148,70 |

## PERFORATED CONTAINERS

GN 1/1

| Type | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| perforated bottom | 40 | 580 | 741404 | 39,60 |
| perforated bottom | 55 | 670 | 741405 | 41,00 |
| perforated bottom | 65 | 900 | 741406 | 40,60 |
| perforated sides and bottom | 100 | 1350 | 741410 | 61,00 |
| perforated sides and bottom | 150 | 2000 | 741415 | 94,90 |
| perforated sides and bottom | 200 | 2800 | 741420 | 143,60 |

## PERFORATED CONTAINER WITH BASKET HANDLES

GN 1/1

| H mm | C cl | Ref. | Price |
|---|---|---|---|
| 100 | 1350 | 741510 | 93,20 |
| 150 | 2000 | 741515 | 125,20 |
| 200 | 2800 | 741520 | 176,40 |

## PERFORATED CONTAINERS

GN 2/3

| H mm | C cl | Ref. | Price |
|---|---|---|---|
| 65 | 550 | 742406 | 43,10 |
| 100 | 870 | 742410 | 67,80 |
| 150 | 1300 | 742415 | 100,80 |

## PERFORATED CONTAINERS

GN 1/2

| Type | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| perforated bottom | 65 | 400 | 743406 | 30,50 |
| perforated sides and bottom | 100 | 620 | 743410 | 50,50 |
| perforated sides and bottom | 150 | 900 | 743415 | 61,70 |

## PERFORATED CONTAINERS

GN 2/4

| H mm | C cl | Ref. | Price |
|---|---|---|---|
| 100 | 620 | 743710 | 76,20 |

# LIDS FOR STAINLESS STEEL GASTRONORM CONTAINERS

## LID WITHOUT HANDLE

| Type | Ref. | Price |
|---|---|---|
| GN 2/1 | 747700 | 55,90 |
| GN 1/1 | 747701 | 23,30 |
| GN 2/3 | 747702 | 21,30 |
| GN 1/2 | 747712 | 14,40 |
| GN 2/4 | 747724 | 19,50 |
| GN 1/3 | 747713 | 11,40 |
| GN 1/4 | 747714 | 11,30 |
| GN 1/6 | 747716 | 10,50 |
| GN 1/9 | 747719 | 12,10 |

## LID WITH HANDLE

| Type | Ref. | Price |
|---|---|---|
| GN 2/1 | 748000 | 58,40 |
| GN 1/1 | 748001 | 25,90 |
| GN 2/3 | 748002 | 23,90 |
| GN 1/2 | 748012 | 17,00 |
| GN 2/4 | 748024 | 22,10 |
| GN 1/3 | 748013 | 13,90 |
| GN 1/4 | 748014 | 13,90 |
| GN 1/6 | 748016 | 13,10 |
| GN 1/9 | 748019 | 14,70 |

## LID FOR CONTAINERS WITH HANDLES

| Type | Ref. | Price |
|---|---|---|
| GN 2/1 | 748100 | 69,10 |
| GN 1/1 | 748101 | 31,10 |
| GN 1/2 | 748112 | 22,20 |

## LID FOR CONTAINERS FOR BASKET ARCH TRAY.

| Type | Ref. | Price |
|---|---|---|
| GN 1/1 | 748201 | 41,50 |

## LID WITH HANDLE AND NOTCH

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

| Type | Ref. | Price |
|---|---|---|
| GN 1/1 | 748501 | 29,70 |
| GN 1/2 | 748512 | 20,80 |
| GN 1/3 | 748513 | 17,90 |
| GN 1/4 | 748514 | 17,80 |
| GN 1/6 | 748516 | 17,10 |

## 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 | 71,80 |
| GN 1/2 | 748712 | 55,90 |
| GN 1/3 | 748713 | 60,60 |
| GN 1/4 | 748714 | 55,60 |
| GN 1/6 | 748716 | 46,20 |
| GN 1/1 | 748801 | 78,00 |
| GN 1/2 | 748812 | 62,10 |



# ACCESSORIES FOR STAINLESS STEEL GASTRONORM CONTAINERS

## SUPPORT BAR

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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| clip-on | 530 | 21 | 160 | 749801 | 12,80 |
| non clip-on | 325 | 22 | 89 | 749712 | 8,80 |

## DRAINING RACK

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

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| GN 1/1 | 530 | 325 | 20 | 815 | 750001 | 38,50 |
| GN 1/2 | 325 | 264 | 20 | 335 | 750012 | 30,50 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 680 | 180 | 155 | 1000 | 718000 | 105,00 |

## TONGS FOR GASTRONORM CONTAINERS

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

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 185 | 23 | 80 | 160 | 749800 | 28,00 |

## OVEN DISH GRIPPERS

Spring-loaded stainless steel tongs with silicone tips. Allows you to handle hot porcelain dishes without damaging the rim. Safe handling as the silicone feet do not slip.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 235 | 37 | 65 | 153 | 296611 | 21,35 |

## SAUCEPAN

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 120 | 65 | 70 | 2,5 | 360012 | 208,00 |
| 140 | 75 | 120 | 2,5 | 360014 | 273,00 |
| 180 | 95 | 240 | 2,5 | 360018 | 351,00 |
| 200 | 105 | 330 | 2,5 | 360020 | 363,00 |
| 240 | 120 | 540 | 2,5 | 360024 | 496,00 |

## CYLINDRICAL SAUTÉ PAN

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 160 | 50 | 100 | 2,5 | 372016 | 317,00 |
| 200 | 60 | 190 | 2,5 | 372020 | 413,00 |
| 240 | 70 | 310 | 2,5 | 372024 | 379,00 |
| 280 | 80 | 490 | 2,5 | 372028 | 474,00 |

## SPLAYED SAUTÉ PAN

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 160 | 60 | 90 | 2,5 | 373016 | 326,00 |
| 200 | 70 | 180 | 2,5 | 373020 | 421,00 |
| 240 | 80 | 300 | 2,5 | 373024 | 352,00 |
| 280 | 90 | 470 | 2,5 | 373028 | 495,00 |

## FRYING PAN

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 240 | 50 | 2,5 | 369024 | 416,00 |
| 280 | 55 | 2,5 | 369028 | 338,00 |

## OVAL FRYING PAN

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 585 | 210 | 370036 | 394,00 |

## SAUTÉ PAN

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 240 | 70 | 310 | 2,5 | 374024 | 420,00 |
| 280 | 80 | 490 | 2,5 | 374028 | 538,00 |

# 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 | 367,00 |
| 240 | 120 | 540 | 2,5 | 367024 | 503,00 |
| 280 | 130 | 800 | 2,5 | 367028 | 619,00 |

LID

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 140 | 38 | 1,2 | 365014 | 109,00 |
| 160 | 41 | 1,2 | 365016 | 95,20 |
| 180 | 40 | 1,2 | 365018 | 97,40 |
| 200 | 44 | 1,2 | 365020 | 113,00 |
| 240 | 46 | 1,2 | 365024 | 155,00 |
| 280 | 55 | 1,2 | 365028 | 198,00 |

## SAUCEPAN

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 140 | 70 | 110 | 1,5 | 034004 | 228,00 |
| 160 | 85 | 170 | 1,5 | 034005 | 271,00 |
| 180 | 90 | 230 | 1,5 | 034006 | 308,00 |
| 200 | 100 | 320 | 1,5 | 034007 | 351,00 |

## SAUTÉ PAN

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 200 | 60 | 180 | 1,5 | 034010 | 295,00 |
| 240 | 70 | 300 | 1,5 | 034011 | 381,00 |

## FRYING PAN

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 200 | 30 | 1,5 | 034014 | 264,00 |
| 260 | 40 | 1,5 | 034016 | 355,00 |

## OVAL FRYING PAN

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 300 | 200 | 40 | 1,5 | 034018 | 307,00 |
| 350 | 230 | 45 | 1,5 | 034019 | 390,00 |

## ROUND DISH

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 120 | 25 | 1,2 | 032035 | 98,40 |
| 160 | 25 | 1,2 | 032037 | 120,00 |
| 200 | 25 | 1,2 | 032039 | 145,00 |

## ROUND DISH

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 200 | 35 | 1,2 | 034017 | 272,00 |
| 260 | 45 | 1,2 | 034025 | 352,00 |

## OVAL DISH

| L mm | l mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|---|
| 300 | 200 | 40 | 150 | 1,5 | 034050 | 335,00 |
| 350 | 230 | 46 | 220 | 1,5 | 034051 | 397,00 |

## MINI-SAUCEPAN

Non-drip rim.

| Type | Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| mini-saucepan | 90 | 45 | 28 | 351009 | 66,80 |
| lid | 90 | 20 | | 351209 | 39,85 |

# 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.

### ZABAGLIONE PAN

Polished bronze, riveted handle.

| Ø mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 160 | 140 | 1,2 | 032130 | 169,00 |

### FLAMBÉ SAUCEPAN

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 80 | 1 | 20 | 1 | 032140 | 124,00 |

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 | 95,45 |

### 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 | 86,80 |

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 | 27,70 |
| 160 | 85 | 170 | 5 | 520016 | 34,80 |
| 180 | 95 | 240 | 5 | 520018 | 38,25 |
| 200 | 105 | 330 | 5 | 520020 | 41,15 |
| 240 | 120 | 540 | 6 | 520024 | 62,90 |

## CYLINDRICAL SAUTÉ PAN

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 240 | 80 | 360 | 6 | 540524 | 55,25 |
| 280 | 90 | 550 | 6 | 540528 | 69,20 |

## COUSCOUS MAKER

In two parts + lid.

| Ø mm | C cl | Ref. | Price |
|---|---|---|---|
| 280 | 1750 | 520317 | 193,00 |

## STEWPOT

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 280 | 140 | 860 | 6 | 524028 | 78,40 |
| 320 | 160 | 1280 | 6 | 524032 | 92,95 |
| 360 | 180 | 1830 | 6 | 524036 | 111,00 |
| 400 | 200 | 2500 | 6 | 524040 | 146,00 |
| 500 | 250 | 4900 | 7 | 524050 | 248,00 |

## CATERING STOCKPOT

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 240 | 240 | 1080 | 6 | 527024 | 76,25 |
| 280 | 280 | 1720 | 6 | 527028 | 96,70 |
| 320 | 320 | 2500 | 6 | 527032 | 124,00 |
| 360 | 360 | 3600 | 6 | 527036 | 131,00 |
| 400 | 400 | 5000 | 6 | 527040 | 182,00 |
| 500 | 500 | 9800 | 7 | 527050 | 381,00 |

## COUSCOUS MAKER TOP

Holes 3.5 mm.

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 320 | 160 | 1200 | 2 | 520617 | 68,75 |
| 400 | 200 | 2000 | 2 | 520625 | 90,95 |

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## LID

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 200 | 41 | 1,2 | 521020 | 13,85 |
| 240 | 56 | 1,5 | 521024 | 15,80 |
| 280 | 63 | 1,5 | 521028 | 16,20 |
| 320 | 65 | 1,5 | 521032 | 20,55 |
| 360 | 71 | 2 | 521036 | 24,05 |
| 400 | 76 | 2 | 521040 | 26,75 |
| 500 | 91 | 2 | 521050 | 40,85 |

## ROASTING TRAY, INCORPORATED HANDLES

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 400 | 320 | 80 | 4 | 529940 | 81,30 |

## ROASTING TRAY, RIVETED HANDLES

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 350 | 240 | 110 | 531030 | 80,60 |
| 400 | 280 | 118 | 531035 | 88,30 |
| 450 | 320 | 125 | 531040 | 106,00 |
| 500 | 360 | 135 | 531045 | 126,00 |
| 550 | 400 | 136 | 531050 | 151,00 |
| 660 | 480 | 146 | 531060 | 187,00 |

## NON-STICK ALUMINIUM ROASTING DISH

| Type | L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|---|
| incorporated handles | 500 | 400 | 90 | 4 | 664050 | 205,00 |
| incorporated handles | 400 | 320 | 80 | 4 | 664040 | 157,00 |
| riveted handles | 450 | 320 | 121 | 4 | 931040 | 175,00 |

## 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 | 43 | 533031 | 25,75 |
| 360 | 260 | 43 | 533036 | 28,35 |

## 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, compatible with all heat sources.**

## 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

Stainless steel riveted cold-touch long handle.

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

Very thick aluminium body.

Couvercles inox Excellence compatibles avec cette gamme.

Suitable for all types of stove.

**STRIP STAINLESS STEEL COLD-TOUCH LONG HANDLE**

**ALUMINIUM INDUCTION FRYING PAN**

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 200 | 50 | 550 | 5,5 | 668520 | 57,80 |
| 240 | 50 | 550 | 5,5 | 668524 | 71,50 |
| 280 | 50 | 550 | 5,5 | 668528 | 85,70 |
| 320 | 50 | 700 | 7 | 668532 | 95,40 |

# Standard quality for professionals

**STAINLESS STEEL WELDED STRIP HANDLE**

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.

Excellence stainless steel lids compatible with this range.

**ALUMINIUM INDUCTION FRYING PAN**

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 200 | 50 | 130 | 5 | 678520 | 52,60 |
| 240 | 50 | 200 | 5 | 678524 | 63,50 |
| 280 | 50 | 250 | 5 | 678528 | 75,10 |
| 320 | 50 | 350 | 5 | 678532 | 92,30 |

# 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 | 53,60 |
| 240 | 40 | 4 | 665224 | 61,25 |
| 280 | 45 | 4 | 665228 | 67,60 |
| 320 | 50 | 4 | 665232 | 83,75 |

## PANCAKE PAN

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 280 | 20 | 3 | 666228 | 64,40 |

# 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.

Riveted stainless steel tube handle (uncoated stainless steel rivets) for handling without any risk of burns.

Suitable for all types of stove.
Excellence stainless steel lids compatible with this range.

## SPLAYED SAUTÉ PAN

| Ø mm | H mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 240 | 80 | 300 | 6 | 686824 | 108,00 |
| 280 | 90 | 470 | 6 | 686828 | 118,00 |

## ROUND FRYING PAN

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 200 | 35 | 80 | 669420 | 79,00 |
| 240 | 40 | 140 | 669424 | 85,10 |
| 280 | 45 | 220 | 669428 | 108,00 |
| 320 | 50 | 320 | 669432 | 130,00 |

## FRYING PAN

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 200 | 40 | 4 | 906020 | 30,00 |
| 240 | 40 | 4 | 906024 | 32,80 |
| 280 | 45 | 4 | 906028 | 37,90 |
| 320 | 50 | 4 | 906032 | 55,60 |
| 360 | 50 | 5 | 906036 | 65,65 |
| 400 | 55 | 5 | 906040 | 72,95 |

## SPLAYED SAUTÉ PAN

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 240 | 65 | 4 | 909024 | 55,65 |
| 280 | 80 | 4 | 909028 | 75,35 |

## OVAL FRYING PAN

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 360 | 250 | 40 | 5 | 908036 | 83,35 |
| 400 | 280 | 40 | 5 | 908040 | 103,45 |

## RECTANGULAR FRYING PAN

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 380 | 260 | 40 | 5 | 908538 | 86,70 |

## PANCAKE PAN

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 250 | 20 | 3 | 907525 | 30,95 |
| 280 | 20 | 3 | 907528 | 33,95 |

## BLINIS PAN

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 120 | 25 | 3 | 907012 | 21,45 |

# Recommended for cooking fish and white meat

Extra-strong aluminium body.

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

Radial bottom suitable for intensive use.

Wide stainless steel, riveted, strip handle.

**STAINLESS STEEL LONG HANDLE SUITABLE FOR OVENS AND DISHWASHERS**

For use on all hobs except induction

**WOK**

Flat bottom.

| Ø mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 280 | 80 | 3 | 909528 | 72,35 |

**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 | 21,20 |
| 355 | 40 | 200 | 90 | 4 | 665120 | 24,85 |
| 415 | 40 | 220 | 110 | 4 | 665122 | 27,05 |
| 434 | 40 | 240 | 130 | 4 | 665124 | 29,20 |
| 484 | 45 | 260 | 190 | 4 | 665126 | 30,70 |
| 508 | 45 | 280 | 200 | 4 | 665128 | 31,80 |
| 572 | 50 | 320 | 300 | 4 | 665132 | 46,55 |
| 636 | 50 | 360 | 400 | 5 | 665136 | 52,35 |
| 709 | 55 | 400 | 500 | 5 | 665140 | 61,05 |

## WOK

| L mm | H mm | Ø mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|---|
| 525 | 80 | 280 | 380 | 3 | 668128 | 60,20 |

## SPLAYED SAUTÉ PAN

| L mm | H mm | Ø mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|---|
| 389 | 60 | 200 | 160 | 4 | 668220 | 38,80 |
| 430 | 65 | 240 | 260 | 4 | 668224 | 43,20 |
| 531 | 80 | 280 | 380 | 4 | 668228 | 59,40 |
| 611 | 85 | 320 | 600 | 4 | 668232 | 77,75 |

## PANCAKE PAN

| L mm | H mm | Ø mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|---|
| 437 | 20 | 250 | 80 | 3 | 666125 | 26,25 |
| 466 | 20 | 280 | 110 | 3 | 666128 | 28,65 |

## BLINIS PAN

| L mm | H mm | Ø mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|---|
| 240 | 30 | 120 | 20 | 3 | 665612 | 18,95 |

# 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 | 75,30 |

OVAL FRYING PAN

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 584 | 260 | 50 | 5 | 667136 | 77,00 |
| 657 | 280 | 50 | 5 | 667140 | 89,90 |

## BLACK STEEL

BLACK STEEL FRYING PANS

Compatible with Electricity, Gas, Halogen ceramic glass, Radiant, and Induction.

Extra-strong sheet steel.

Traditional wood handle.

Sound and bacteria-free mineral material.

Can be heated just enough to sear perfectly.

100% recyclable.

WOK

| Ø mm | Th. mm | Ref. | Price |
|---|---|---|---|
| 350 | 1 | 062035 | 38,55 |

Mirror polished frame finish, easy to maintain.

Touch sensitive control and residual heat indicators.

Only use with induction-compatible cookware.

Air filter can be removed for cleaning.

Induction coils are fitted with an overheating protection mechanism.

**FOR BAKING**

MADE IN FRANCE

### INDUCTION HOB 1.8 KW

4-mm thick ceramic glass plate. 9-position thermostat. Ideal for keeping fondants or toppings warm without any risk of cooking. Compact format. Inductor diameter 180 mm. Suitable for use with 120-280 mm Ø containers.

| L mm | l mm | H mm | W g | Watts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 305 | 305 | 110 | 4350 | 1800 | 50-60 | 240304 | 1180,00 |

**TIMER 99 MINUTES**

MADE IN FRANCE

### INDUCTION HOB 2.8 KW

4-mm thick ceramic glass plate. 15-position thermostat. Suitable for catering buffets, cooking schools, pastry shops. Timer 99 minutes. Inductor diameter 180 mm. Suitable for use with Ø 120-320 mm containers.

| L mm | l mm | H mm | W g | Watts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 460 | 365 | 112 | 6250 | 2800 | 50-60 | 240308 | 1510,00 |

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

MADE IN FRANCE

### INDUCTION HOB 3.5 KW

4-mm thick ceramic glass plate. 15-position thermostat. Ideal for intensive use in restaurants. Timer 99 minutes. Inductor diameter 210 mm. Suitable for use with Ø 120-320 mm containers.

| L mm | l mm | H mm | W g | Watts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 500 | 365 | 95 | 8000 | 3500 | 50-60 | 240315 | 1900,00 |

MADE IN FRANCE CE

### INDUCTION WOK

4-mm thick ceramic glass plate. 15-position thermostat. Suitable for intensive use in catering. Timer 99 minutes. Inductor diameter 280 mm. Suitable for 350 mm diameter woks.

| L mm | l mm | H mm | W g | Watts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 500 | 365 | 175 | 12100 | 3500 | 50-60 | 240323 | 2350,00 |

FOR KEEPING FOOD WARM

MADE IN FRANCE

### INDUCTION HOTPLATE

| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| interconnection cord | 200 | | | | | | | 240406 | 84,80 |
| burner | 390 | 390 | 96 | 5500 | 300 | 220-240 | 50-60 | 240405 | 1200,00 |

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| deep fat fryer | 380 | 210 | 305 | 400 | 5000 | 2000 | 220-240 | 50-60 | 121164 | 165,00 |
| extra basket | 213 | 138 | 123 | 400 | | | | | 121204 | 35,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| deep fat fryer | 425 | 265 | 300 | 600 | 6000 | 3000 | 220-240 | 50-60 | 121166 | 220,00 |
| extra basket | 215 | 183 | 108 | 600 | | | | | 121206 | 39,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| deep fat fryer | 425 | 265 | 350 | 800 | 7000 | 3250 | 220-240 | 50-60 | 121168 | 265,00 |
| extra basket | 243 | 185 | 137 | 800 | | | | | 121208 | 44,50 |

## DONUT FRYER 8 L WITH DEEP DRAWN WELL

Fitted with drain according to current CE standards.

| L mm | l mm | H mm | C cl | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 550 | 290 | 410 | 800 | 9800 | 3250 | 220-240 | 50-60 | 121178 | 320,00 |

### 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 580 | 550 | 410 | 800 | 17600 | 3250 | 220-240 | 50-60 | 121182 | 570,00 |

### DONUT FRYER

Unit fitted with a safety microswitch preventing operation if it is not in place. Basket dimensions without handle: 37.8x35.4 cm.

| l mm | H mm | C cl | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 900 | 355 | 1200 | 13500 | 3000 | 230 | 50-60 | 240508 | 745,00 |

### 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 | 65,00 |

### 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 | 39,50 |

### 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 | 194,00 |
| spare filter | 300 | 200 | 121191 | 136,00 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|
| 365 | 45 | 180 | 121196 | 405,00 |

### 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 | 44,75 |

# Gas

100% stainless steel frame with adjustable feet.

Compatible with butane-propane or natural gas supply.

Integrated safety valve.

Piezo ignition.

Removable grease trap.

NEW

### CONFORT GAS PLANCHA

Large cooking surface area: 64x44 cm.

| L mm | l mm | H mm | W g | Watts | Ref. | Price |
|---|---|---|---|---|---|---|
| 475 | 642 | 216 | 28000 | 2 x 2900 | 120788 | 1919,00 |
| 675 | 475 | 216 | 28000 | 2 2900 W | 120795 | 1919,00 |

**UP TO 30% ENERGY SAVINGS COMPARED TO A STANDARD PLANCHA**

### GAS PLANCHA WITH CONTROLLER

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

| L mm | l mm | H mm | W g | Watts | Ref. | Price |
|---|---|---|---|---|---|---|
| 700 | 420 | 240 | 19000 | 2x2250 | 120789 | 973,00 |

### GAS PLANCHA

Enamelled cast iron cooking plate. Simple maintenance and easy to clean. Clear dimensions: 480x400 mm. 1 burner 3 kW.

| L mm | l mm | H mm | W g | Watts | Ref. | Price |
|---|---|---|---|---|---|---|
| 550 | 485 | 231 | 22000 | 3000 | 120791 | 709,00 |

# 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 395 | 380 | 115 | 11000 | 1600 | 230 | 50-60 | 245601 | 740,00 |

### ELECTRIC PLANCHA

Clear : 640x340 mm.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 700 | 380 | 230 | 18000 | 2x1800 | 230 | 50-60 | 245603 | 876,00 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 400 | 690 | 266 | 19000 | 3600 | 230 | 50-60 | 245605 | 948,00 |

**NEW**

### ELECTRIC PLANCHA ALONG THE WIDTH

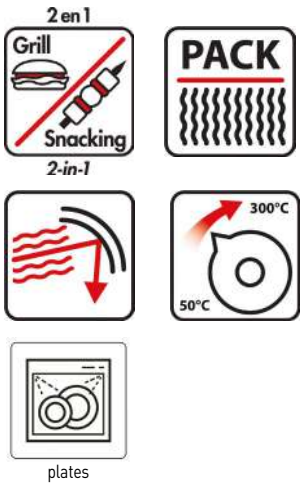
Large cooking surface area: 64x44 cm. Stainless steel frame fitted with 4 adjustable feet. Large capacity grease collection drawer (1.3L) with integrated filter, dishwasher safe.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 475 | 645 | 216 | 28000 | 2 x 2700 | 100-240 | 50-60 | 245604 | 1796,00 |
| 675 | 475 | 216 | 28000 | 2x2700 | 100-240 | 50-60 | 245606 | 1796,00 |

# Easy clean system facilitates tray changing and ensures better hygiene

Characteristics :

- 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| rack | 646 | 379 | 220 | 42000 | 3760 | 230-240 | 50-60 | 245545 | 1245,00 |
| smooth bottom plate | 590 | 245 | | 7300 | | | | 245647 | 187,00 |

### REMOVABLE SINGLE CAST IRON RIBBED GRILL

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

| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| rack | 416 | 379 | 220 | 28000 | 2600 | 230-240 | 50-60 | 245540 | 897,00 |

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 430 | 385 | 220 | 22500 | 3000 | 230 | 50-60 | 245515 | 1032,00 |

### 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 840 | 395 | 210 | 39000 | 2x2200 | 2X230 | 50-60 | 120838 | 640,00 |

### 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 | 22,40 |
| handle 40 cm | 400 | 970032 | 36,80 |
| 10 blades for 970031 | 100 | 150096 | 10,20 |
| 5 blades for 970032 | 150 | 150098 | 15,70 |

### 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 410 | 395 | 210 | 20000 | 2200 | 230 | 50-60 | 240515 | 320,00 |

### 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 | 110,00 |

### GRILL BRUSH

Wooden handle. Brass-plated steel wire.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| with handle | 300 | 30 | 100125 | 5,45 |
| without handle | 210 | 60 | 100132 | 8,05 |

MADE IN FRANCE

### GRILL BRUSH

WASHABLE BRUSH

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 300 | 75 | 100126 | 29,40 |

**COMPACT APPLIANCE FOR SMALL SPACES**

## ROUND WAFFLE IRONS

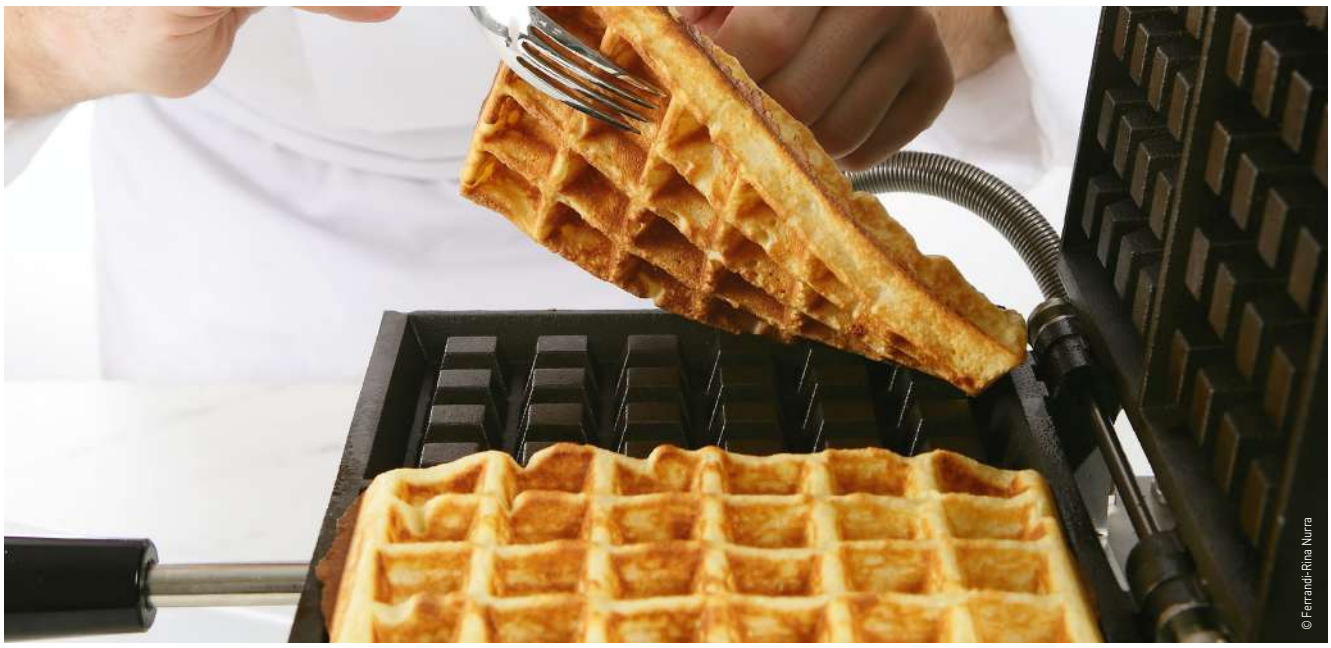
Stainless steel body. Teflon cast iron moulds. Allows you to make thin round waffles to split into quarters. Temperature control from 50°C to 300°C. Ideal for small spaces as the machine is compact. Easy to maintain and clean.

| L mm | l mm | H mm | W g | Nbr shap. | Ø shap. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| 250 | 430 | 250 | 6000 | 1 | 180 | 1200 | 230 | 50-60 | 241548 | 210,00 |

## 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. Capacity 2 round waffles diameter 180 mm, portionable into 4.

| L mm | l mm | H mm | W g | Nbr shap. | Ø shap. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| 400 | 220 | 160 | 5450 | 2 | 180 | 1600 | 230 | 50-60 | 241550 | 510,00 |




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.
Brussels-style waffle.

**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 | W g | Nbr shap. | L shap. mm | l shap. mm | H shap. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 260 | 315 | 220 | 19000 | 2 | 182 | 113 | 28 | 1800 | 230-240 | 50-60 | 241554 | 1029,00 |

### DOUBLE WAFFLE IRONS, BRUSSELS

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

| L mm | l mm | H mm | W g | Nbr shap. | L shap. mm | l shap. mm | H shap. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 440 | 260 | 220 | 20000 | 2 | 182 | 113 | 28 | 1800 | 230-240 | 50-60 | 241555 | 1243,00 |

### DOUBLE WAFFLE IRONS, MINI-BRUSSELS

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

| L mm | l mm | H mm | W g | Nbr shap. | L shap. mm | l shap. mm | H shap. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 440 | 260 | 220 | 20000 | 4 | 113 | 92 | 28 | 1800 | 240 | 50-60 | 241558 | 1243,00 |

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.

**EASY TO DISASSEMBLE AND EASY TO CLEAN**

### 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 | W g | Nbr shap. | L shap. mm | l shap. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 440 | 260 | 220 | 24000 | 4 | 108 | 108 | 1800 | 230 | 50-60 | 241560 | 1255,00 |

**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 | W g | Nbr shap. | L shap. mm | l shap. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 400 | 220 | 160 | 19400 | 16 | 109 | 21 | 1800 | 230-240 | 50-60 | 245550 | 1245,00 |

**NEW**

### WAFFLE PEAK

Must-have accessory for waffle irons. For easy removal of waffles at the end of cooking. Stainless steel fork and composite handle. Robust and durable.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 270 | 55 | 4 | 100 | 159120 | 31,05 |

## 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 | W g | Nbr shap. | L shap. mm | l shap. mm | H shap. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 500 | 260 | 220 | 24000 | 1 | 180 | 190 | 17 | 1800 | 230-240 | 50-60 | 241562 | 1243,00 |

# Gas

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.

### KRAMPOUZ GAS CREPE MAKER - STANDARD

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

| H mm | Ø mm | W g | Watts | Ref. | Price |
|---|---|---|---|---|---|
| 200 | 400 | 16000 | 5000 | 242331 | 586,00 |

### KRAMPOUZ GAS CREPE MAKER - COMFORT

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

| H mm | Ø mm | W g | Watts | Ref. | Price |
|---|---|---|---|---|---|
| 200 | 400 | 16000 | 6500 | 242332 | 755,00 |

# Electric

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.

Krampouz

### KRAMPOUZ ELECTRIC CREPE MAKER - STANDARD

| H mm | Ø mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 160 | 400 | 17000 | 3000 | 220-240 | 50-60 | 242335 | 566,00 |

Krampouz

### KRAMPOUZ ELECTRIC CREPE MAKER - COMFORT

| H mm | Ø mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 181 | 400 | 18000 | 3600 | 220-240 | 50-60 | 242336 | 980,00 |

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 | 45,95 |
| 15 extra sheets | 110 | 80 | 159121 | 59,20 |

| H mm | Ø mm | W g | Watts | Volts | Ref. | Price |
|---|---|---|---|---|---|---|
| 194 | 400 | 16400 | 3000 | 220-240 | 242306 | 517,00 |

### 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 | 3,20 |
| round spreader | 195 | 180 | 071945 | 1,95 |
| flat rake | 235 | 175 | 071950 | 3,35 |

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 | 28,40 |

CE

NEW

### SPREADING KIT

Accessory for crepe makers. Patented system for making round and regular sweet and savoury crepes. Complete kit: stainless steel spreader + ladle + spreader + spatula + brush.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 415 | 165 | 70 | 510 | 402188 | 66,40 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 470 | 720 | 385 | 21000 | 3000 | 230 | 50-60 | 245012 | 2201,00 |

### CONVEYOR TOASTER OVEN CT 200

Stainless steel body. Ideal for rapid production of toast on buffets for the hotel and catering industry. Bread can be toasted top and bottom, or just the top. 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 420 | 370 | 390 | 27000 | 2240 | 240 | 50 | 240522 | 745,00 |

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 450 | 530 | 345 | 21000 | 2300 | 230 | 50 | 245010 | 1928,00 |

# 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 (x2).

### TOASTER, 1 SHELF

Has 4 Quartz tubes for evenly toasted bread.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 440 | 300 | 290 | 7400 | 1700 | 230 | 50-60 | 240520 | 240,00 |

### TOASTER, 2 SHELVES

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

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 440 | 300 | 400 | 9800 | 3000 | 230 | 50-60 | 120766 | 300,00 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 595 | 610 | 590 | 36000 | 3000 | 230 | 50-60 | 245060 | 1542,00 |

## 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 | 7,20 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|---|
| microwave | 539 | 425 | 300 | | 2800 | 16000 | 900 | 230 | 50 | 240202 | 260,00 |
| glass tray | | | | 270 | | | | | | 240120 | 69,60 |
| bulb | | | | | | | | | | 240121 | 21,70 |

## 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 270 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 | C cl | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| microwave | 483 | 398 | 281 | 2300 | 13600 | 900 | 230 | 50 | 120008 | 345,00 |
| glass tray | | | | | 62 | | | | 240122 | 43,30 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 510 | 430 | 310 | 2500 | 14100 | 1000 | 230 | 50 | 240150 | 610,00 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 510 | 430 | 310 | 2500 | 14100 | 1000 | 230 | 50 | 240213 | 650,00 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 570 | 512 | 370 | 3500 | 30500 | 3200 | 230 | 50 | 240215 | 2200,00 |



**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 620 | 370 | 235 | 9000 | 1200 | 230 | 50/60 | 867101 | 455,30 |

### 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 | Nbr shap. | L shap. mm | l shap. mm | H shap. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 985 | 220 | 320 | 5 | 176 | 162 | 150 | 700 | 230 | 50-60 | 868506 | 540,00 |

## 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.

| Type | L mm | l mm | H mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| | 440 | 280 | 350 | 1000 | 230 | 50-60 | 240550 | 385,00 |
| glass handle | | | | | | | 240552 | 118,00 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 480 | 455 | 335 | 1000 | 9250 | 1950 | 230 | 50 | 245030 | 250,00 |

MADE IN FRANCE

## EGG COOKER

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

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 420 | 215 | 255 | 4500 | 1200 | 230 | 50-60 | 245020 | 484,00 |

## 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 | W g | Watts | Ref. | Price |
|---|---|---|---|---|---|---|
| 410 | 310 | 165 | 6700 | 8600 | 240466 | 76,20 |

MADE IN FRANCE

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 640 | 600 | 590 | 56000 | 3000 | 220-240 | 50-60 | 245611 | 3504,00 |

## 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.

| Type | L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| butane | 2 | | | 240468 | 67,00 |
| propane | 1500 | 20 | 600 | 240469 | 58,35 |

MADE IN FRANCE

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

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

| L mm | l mm | H mm | W g | Watts | Ref. | Price |
|---|---|---|---|---|---|---|
| 670 | 510 | 180 | 22000 | 7000 | 245424 | 1106,00 |

### PASTRY GAS BURNER

Rack dimensions: 380x280 mm.

| L mm | l mm | H mm | W g | Watts | Ref. | Price |
|---|---|---|---|---|---|---|
| 350 | 510 | 180 | 12000 | 7000 | 245420 | 732,00 |

MADE IN FRANCE

### 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 | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 389 | 158 | 320 | 600 | 062060 | 145,00 |
| 425 | 195 | 400 | 1220 | 062062 | 221,00 |
| 479 | 208 | 450 | 1730 | 062063 | 330,00 |

MADE IN FRANCE

### 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 | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 389 | 158 | 320 | 600 | 062070 | 83,40 |
| 425 | 195 | 400 | 1220 | 062072 | 137,00 |
| 479 | 208 | 450 | 1730 | 062073 | 193,00 |

MADE IN FRANCE

### BASKET FOR STOVE TOP DEEP FRYERS

Tin-plated wire basket.

| Ø mm | C cl | Ref. | Price |
|---|---|---|---|
| 320 | 600 | 062080 | 73,30 |
| 400 | 1220 | 062082 | 99,30 |
| 450 | 1730 | 062083 | 160,00 |

### 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 | 25,50 |

## 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 | 146,00 |

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 | 96,70 |
| square | 255 | 255 | 071118 | 75,70 |
| oval | 530 | 230 | 071120 | 109,00 |
| beef Grill | 370 | 220 | 071191 | 75,80 |

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 | 96,70 |

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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 | 140,00 |

# LE CHASSEUR CAST IRON CASSEROLE DISHES

# 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 |
|---|---|---|---|---|
| 160 | 120 | 140 | 071158 | 131,00 |
| 180 | 130 | 180 | 071100 | 141,00 |
| 200 | 135 | 250 | 071102 | 151,00 |
| 240 | 160 | 400 | 071104 | 195,00 |
| 280 | 180 | 610 | 071106 | 250,00 |
| 320 | 190 | 880 | 071103 | 326,00 |

## BLACK OVAL CASSEROLE DISH

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 217 | 177 | 118 | 100 | 071111 | 123,00 |
| 330 | 200 | 165 | 400 | 071108 | 195,00 |
| 380 | 260 | 170 | 600 | 071101 | 250,00 |
| 430 | 280 | 190 | 850 | 071114 | 306,00 |

## SHALLOW CASSEROLE DISH

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 200 | 120 | 180 | 071097 | 140,00 |
| 240 | 95 | 280 | 071099 | 175,00 |

## INDIVIDUAL CASSEROLE DISH

| Couleur | Finition | Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| Noir | Mat | 100 | 90 | 35 | 071098 | 75,60 |

## RED ROUND CASSEROLE DISH

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 200 | 135 | 250 | 186403 | 151,00 |
| 240 | 160 | 400 | 186404 | 194,00 |
| 280 | 180 | 610 | 186405 | 250,00 |

## RED OVAL CASSEROLE DISH

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 310 | 260 | 170 | 560 | 186409 | 235,00 |

## CANDIED CHESTNUT ROUND CASSEROLE DISH

| H mm | C cl | Ref. | Price |
|---|---|---|---|
| 130 | 180 | 071146 | 141,00 |
| 160 | 400 | 071148 | 194,00 |
| 180 | 610 | 071154 | 250,00 |

## CANDIED CHESTNUT OVAL CASSEROLE DISH

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 310 | 260 | 170 | 600 | 071157 | 250,00 |

INVICTA

## BLACK ROUND CASSEROLE DISH

Water tank lid.

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 180 | 130 | 180 | 071518 | 96,50 |
| 200 | 135 | 250 | 071520 | 108,00 |
| 240 | 160 | 400 | 071527 | 136,00 |
| 280 | 180 | 610 | 071528 | 185,00 |

INVICTA

## BLACK OVAL CASSEROLE DISH

Water tank lid.

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 330 | 200 | 165 | 400 | 071627 | 136,00 |
| 310 | 260 | 170 | 600 | 071631 | 176,00 |
| 350 | 280 | 190 | 850 | 071635 | 234,00 |

BLACK INDIVIDUAL PLATTER

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 230 | 125 | 50 | 90 | 071094 | 63,00 |

BLACK TERRINE DISH WITH LID

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 315 | 110 | 115 | 110 | 071070 | 120,00 |
| 360 | 110 | 115 | 125 | 071072 | 140,00 |

RED ROASTING DISH

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 275 | 140 | 40 | 75 | 070995 | 70,45 |
| 340 | 180 | 50 | 150 | 070996 | 80,95 |
| 395 | 220 | 55 | 200 | 070997 | 125,00 |

RED RECTANGULAR ROASTING DISH

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 400 | 250 | 70 | 450 | 071093 | 151,00 |

RED TERRINE DISH WITH LID

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 315 | 110 | 115 | 110 | 071074 | 120,00 |
| 360 | 110 | 115 | 125 | 071076 | 140,00 |

### ROUND EGG DISH

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 160 | 25 | 30 | 071091 | 63,00 |

### ROUND EGG DISH

| Ø mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 160 | 25 | 30 | 071089 | 63,00 |

### BLACK ROUND DEEP OVEN DISH

| Ø mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|
| 150 | 50 | 50 | 800 | 071078 | 59,90 |
| 180 | 50 | 70 | 1100 | 071081 | 70,45 |
| 220 | 50 | 100 | 1500 | 070994 | 80,95 |

### OVAL DISH

| L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 255 | 155 | 55 | 50 | 1100 | 071083 | 70,45 |

### OVAL DISH

| L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 255 | 155 | 55 | 50 | 800 | 071085 | 70,45 |
| 340 | 210 | 65 | 120 | | 071087 | 86,25 |

# 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**

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 560 | 560 | 520 | 62000 | 900 | 230 | 50-60 | 267053 | 5165,00 |

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 380 | 475 | 390 | 26000 | 350 | 230 | 50-60 | 267050 | 3455,00 |

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 445 | 455 | 460 | 36000 | 450 | 230 | 50-60 | 267051 | 3878,00 |

# External suction machine

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 510 | 295 | 180 | 12000 | 850 | 230 | 50-60 | 185406 | 1276,00 |

CE

### FRESH VACUUM SEALER MACHINE

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 385 | 300 | 170 | 6000 | 380 | 230 | 50 | 267004 | 495,00 |

### OIL FOR VACUUM SEALER MACHINE PUMPS

Viscosity of 32.

| C cl | Ref. | Price |
|---|---|---|
| 50 | 267099 | 39,15 |

NEW

### RELIFE BAGS

PE-EVOH-PE bag. 100% recyclable materials. Suitable for pasteurisation at 90°C for a maximum of 2 hours. Suitable for freezing at -25°C for a maximum of 2 hours. Suitable for EO sterilisation.

| L mm | l mm | Th. mm | U.V. | Cdt. | Ref. | Price |
|---|---|---|---|---|---|---|
| 300 | 150 | 0,09 | 1 | 100 | 267037 | 13,80 |
| 300 | 200 | 0,09 | 1 | 100 | 267038 | 19,45 |
| 350 | 250 | 0,09 | 1 | 100 | 267039 | 27,55 |
| 400 | 300 | 0,09 | 1 | 100 | 267040 | 38,10 |

-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 | l mm | Th. mm | U.V. | Cdt. | Ref. | Price |
|---|---|---|---|---|---|---|
| 300 | 150 | 0,09 | 1 | 100 | 267011 | 12,15 |
| 550 | 120 | 0,09 | 1 | 100 | 267012 | 16,90 |
| 300 | 200 | 0,09 | 1 | 100 | 267013 | 19,15 |
| 350 | 250 | 0,09 | 1 | 100 | 267014 | 28,25 |
| 400 | 300 | 0,09 | 1 | 100 | 267016 | 33,20 |

-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 | l mm | Th. mm | U.V. | Cdt. | Ref. | Price |
|---|---|---|---|---|---|---|
| 400 | 150 | 0,09 | 1 | 100 | 267042 | 15,15 |
| 300 | 200 | 0,09 | 1 | 100 | 267043 | 15,10 |
| 350 | 250 | 0,09 | 1 | 100 | 267044 | 18,55 |
| 400 | 300 | 0,09 | 1 | 100 | 267046 | 25,25 |
| 500 | 400 | 0,09 | 1 | 100 | 267047 | 42,15 |

MADE IN FRANCE -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 | l mm | Th. mm | U.V. | Cdt. | Ref. | Price |
|---|---|---|---|---|---|---|
| 300 | 150 | 0,14 | 1 | 100 | 267022 | 19,70 |
| 300 | 200 | 0,14 | 1 | 100 | 267023 | 22,50 |
| 350 | 250 | 0,14 | 1 | 100 | 267024 | 30,75 |
| 400 | 300 | 0,14 | 1 | 100 | 267026 | 39,60 |
| 500 | 400 | 0,14 | 1 | 100 | 267027 | 65,30 |
| 600 | 400 | 0,14 | 1 | 100 | 267028 | 107,00 |

### 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 | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 4000 | 10 | 3 | 250544 | 4,75 |

-40°C +100°C

### TEXTURED VACUUM SEAL POUCHES

Bi-oriented polyamide + polypropylene complex bag suitable for cooking. Suitable for all types of vacuum sealing machines, external suction or chamber. Textured interior to facilitate air extraction.

| L mm | l mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 300 | 150 | 0,09 | 267018 | 21,70 |
| 300 | 200 | 0,09 | 267019 | 28,90 |
| 350 | 250 | 0,09 | 267020 | 42,00 |
| 400 | 300 | 0,09 | 267021 | 57,70 |

-20°C +100°C

### VACUUM SEAL COOKING POUCH

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

| L mm | l mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 300 | 150 | 0,08 | 267032 | 15,55 |
| 300 | 200 | 0,08 | 267034 | 22,55 |
| 350 | 250 | 0,08 | 267035 | 32,00 |
| 400 | 300 | 0,08 | 267036 | 45,55 |

### 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 | 117,00 |
| 120 | 1,2 | 250539 | 117,00 |

### 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 | 151,00 |

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.

| L mm | l mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| 80 | 42 | | 250528 | 82,35 |
| 120 | | 3,2 | 250536 | 93,75 |

**ACCURACY 0.1°C FOR COOKING AT EXACT TEMPERATURES**

## 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. Sold without container.

| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| immersion heater | 130 | 260 | 370 | 4500 | 2100 | 230 | 50-60 | 120735 | 1732,00 |
| spare sensor | | | | | | | | 120739 | 235,00 |
| scalloped lid | 530 | 325 | 60 | | | | | 748901 | 58,65 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 93 | 170 | 2000 | 1485 | 240 | 50 | 120752 | 880,00 |

# EXOGLASS® WHIPS

## Untwistable head thanks to memory wires

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

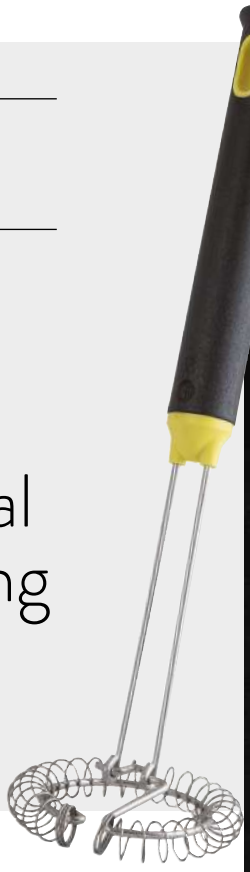
**ISOLATION**
Heat-resistant handle for comfortable use with no risk of burns.

**RESISTANCE**
Exoglass® handle: composite material that is waterproof.

**EFFICACITY**
Specially shaped handle to avoid slipping.

+ Perfectly homogeneous mixture

# Rotating spiral for easy mixing



## FLAT SPIRAL WIRE WHISK FOR LIQUIDS

New design: locking system to prevent the apple from falling off the handle. Specially designed to reach the corners and bottoms of containers. Specially shaped handle to avoid slipping.

| L mm | L mm utile | Ø shap. mm | Ref. | Price |
|---|---|---|---|---|
| 340 | 180 | 85 | 111055 | 31,00 |

## SAUCE WHISK

| L mm | L mm utile | Ref. | Price |
|---|---|---|---|
| 250 | 150 | 111022 | 15,00 |
| 300 | 185 | 111023 | 18,90 |
| 350 | 215 | 111024 | 19,70 |
| 400 | 240 | 111025 | 21,40 |
| 450 | 245 | 111026 | 29,20 |
| 500 | 245 | 111027 | 33,75 |

## HEAVY DUTY WHISK

Special for mayonnaise and other firm creams.

| L mm | L mm utile | Ref. | Price |
|---|---|---|---|
| 400 | 240 | 111035 | 35,50 |
| 450 | 245 | 111036 | 37,45 |

| | Ref. | Price |
|---|---|---|
| PACK OF 3 WHISKS | 111002 | 54,00 |

## 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 | 36,40 |

**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 | 19,65 |
| 400 | 150 | 112294 | 22,80 |
| 480 | 180 | 112295 | 25,60 |
| 480 | 200 | 112296 | 29,00 |
| 560 | 220 | 112297 | 32,20 |
| 560 | 240 | 112298 | 34,70 |
| 560 | 280 | 112300 | 42,90 |

## 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 | 11,40 |
| grey | 365 | 12 | 112731 | 12,45 |
| green | 365 | 17,5 | 112732 | 13,60 |

# Monobloc construction with indication of size and capacity

MONOBLOC LADLE

| L mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 360 | 60 | 5 | 112021 | 9,00 |
| 400 | 80 | 12,5 | 112022 | 11,35 |
| 440 | 100 | 25 | 112023 | 13,60 |
| 490 | 120 | 50 | 112024 | 17,30 |
| 570 | 140 | 75 | 112025 | 29,60 |
| 590 | 160 | 100 | 112026 | 36,90 |
| 640 | 200 | 200 | 112028 | 59,00 |

MONOBLOC STRAINER

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 385 | 80 | 112061 | 9,20 |
| 420 | 100 | 112062 | 10,80 |
| 480 | 120 | 112063 | 13,75 |
| 530 | 140 | 112064 | 17,95 |
| 600 | 160 | 112065 | 21,10 |
| 650 | 180 | 112066 | 40,05 |

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 | 24,55 |

### SPATULA

Scraper to collect food without the oil.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 500 | 120 | 112405 | 24,60 |

### 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 | 14,30 |
| side | 340 | 700 | 112041 | 14,30 |

# SKIM'ALL

## The combination of a spider strainer and a skimmer

\+ Fine grid for draining small delicate products

**COMFORTABLE**
Curved handle for better grip.
Handle length: 410 mm.
Strong and convenient hanging hole.

**STRENGTH**
Exoglass® composite material.

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

**MULTIPURPOSE**
Products retained thanks to a raised rim.

**SKIM'ALL**
Handle length: 410 mm.

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 425 | 120 | 112282 | 36,75 |

**STABILITY**
Two ears for excellent stability.

**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.

**COMFORT**
Solid heat-resistant handle.

Made by MATFER BOURGEAT

| L mm | H mm | Ø mm | Ø maille mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 410 | 220 | 200 | 0.45 | 500 | 017360 | 79,50 |
| 490 | 270 | 255 | 0.45 | 700 | 017362 | 106,00 |

# BOUILLON STRAINER

## EXOGLASS

## Monobloc with triple stainless steel canvas

\+ 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. Can be used for sifting ingredients, sieving finished fillings, straining sauces. Handle length: 195 mm.

| L mm | H mm | Ø mm | Ø maille mm | Ref. | Price |
|---|---|---|---|---|---|
| 410 | 95 | 200 | 0.70 | 017364 | 68,50 |
| 410 | 95 | 200 | 1.00 | 017365 | 68,50 |

# BOUILLON STRAINER HOLDER

## EXOGLASS

Effortlessly pour out your preparations

**DEMONTABLE**
Detachable for easy storage and perfect cleaning.

\+ No need to hold the bouillon strainer, the preparation filters itself

**ROBUST**
Robust design allowing the user to crush its contents.

**MULTIPURPOSE**
Suitable for use with a wide range of containers, from 140 to 240 mm in diameter.

**STABLE**
Bouillon strainer firmly secured in its holder.

**BOUILLON STRAINER**
The Exoglass bouillon strainer fits securely into the cone part of the holder.

Made by MATFER BOURGEAT

BOUILLON STRAINER HOLDER

| L mm | l mm | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|---|
| 260 | 240 | 165 | 200 | 017363 | 58,90 |

## 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 | 97,95 |
| 349 | 125 | 280 | 500 | 713828 | 122,00 |
| 366 | 140 | 320 | 700 | 713832 | 132,00 |
| 420 | 155 | 360 | 1000 | 713836 | 163,00 |
| 464 | 180 | 400 | 1500 | 713840 | 187,00 |

## 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 | 225,00 |
| 700 | 280 | 500 | 3100 | 713250 | 250,00 |

## 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 | 16,50 |
| 338 | 140 | 250 | 455 | 017242 | 19,80 |

## 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 | 244,00 |

## 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 | 81,20 |
| 445 | 165 | 320 | 1100 | 528032 | 84,85 |
| 483 | 180 | 360 | 1500 | 528036 | 96,40 |

## 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 | 62,60 |
| 630 | 145 | 280 | 460 | 528128 | 73,30 |

## 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 | 78,20 |
| 516 | 125 | 280 | 500 | 712728 | 85,40 |

## STRAINER

Polypropylene. Very lightweight and robust. Easy to maintain.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 145 | 320 | 270 | 071452 | 7,95 |
| 160 | 360 | 400 | 071456 | 10,10 |

## 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 | 146,00 |
| strainer | 370 | 350 | 071391 | 169,00 |
| spare sheet | | 300 | 071399 | 70,70 |
| spare sheet | | 350 | 071401 | 80,70 |

## BOUILLON STRAINER HOLDER

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

| H mm | Ref. | Price |
|---|---|---|
| 215 | 116515 | 25,95 |

## 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 | 16,35 |
| 145 | 120 | 135 | 017332 | 14,50 |
| 160 | 180 | 185 | 017334 | 15,75 |
| 160 | 200 | 210 | 017335 | 18,00 |
| 175 | 230 | 230 | 017337 | 20,00 |

## 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 | 45,45 |
| 540 | 260 | 071372 | 49,50 |
| 580 | 300 | 071374 | 59,20 |

## 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 | 5,85 |
| 260 | 100 | 020422 | 8,10 |
| 310 | 160 | 020424 | 14,80 |
| 350 | 200 | 020426 | 23,70 |
| 330 | 180 | 020425 | 17,00 |

## PACK OF 5 CHEESE OR SAUCE CLOTHS

Twisted cotton twill, hemmed.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 870 | 700 | 017410 | 114,00 |

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 | 7,15 |
| grey | 300 | 90 | 112420 | 7,15 |
| blue | 300 | 90 | 112421 | 7,10 |
| red | 300 | 90 | 112422 | 7,10 |

### EXOGLASS® BENT TURNER

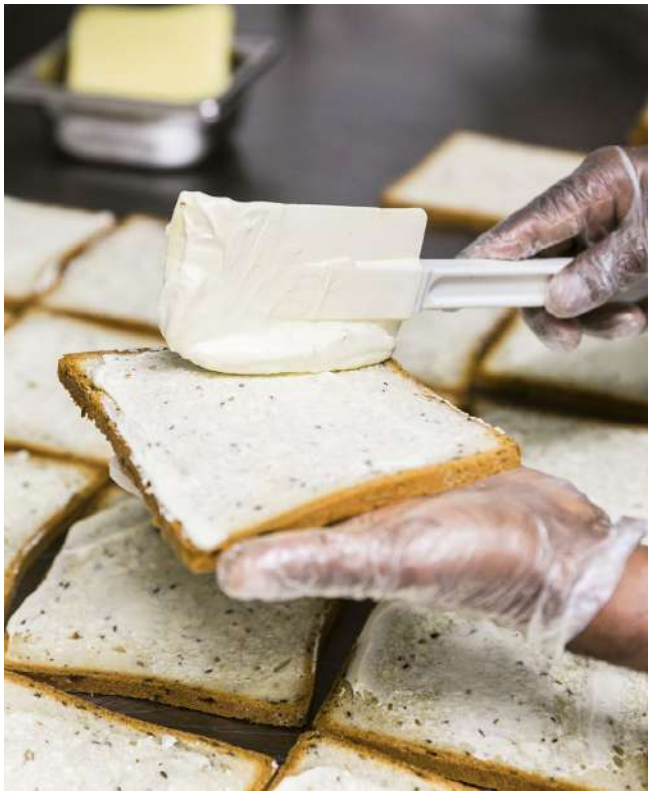
| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| black | 300 | 85 | 112429 | 7,25 |
| grey | 300 | 85 | 112430 | 7,25 |

### EXOGLASS® BEVELLED SPATULA

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 350 | 64 | 113501 | 5,70 |

### EXOGLASS® SPATULA

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 250 | 40 | 113025 | 4,25 |
| 300 | 48 | 113030 | 5,65 |
| 350 | 55 | 113035 | 6,00 |
| 400 | 64 | 113040 | 7,85 |
| 450 | 71 | 113045 | 10,40 |
| 500 | 79 | 113050 | 12,50 |



## PERSONALIZE YOUR ELVEO SPATULA FROM OUR DIGITAL CATALOG

MATFER BOURGEAT
LA PASSION DU GOÛT
DEPUIS 1814

Made by MATFER BOURGEAT | +70°C

### ELVEA SPATULA

Allows you to recover the totality of creams and sauces.

| L mm | L utile mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 250 | 90 | 52 | 113525 | 6,65 |
| 350 | 115 | 70 | 113535 | 8,10 |
| 420 | 115 | 70 | 113545 | 9,65 |

Made by MATFER BOURGEAT | +260°C

### 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 | 15,50 |
| 350 | 115 | 70 | 113735 | 17,30 |
| 420 | 115 | 70 | 113745 | 21,00 |

Made by MATFER BOURGEAT | +70°C

### SPATULON HOLLOWED SPATULA

Exoglass® composite material handle withstanding 220°C. Hollow thermoplastic elastomer scraper. Ideal for soft pastes, to fill pastry pockets. Handle length: 160 mm.

| L mm | L utile mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 250 | 100 | 70 | 113825 | 8,80 |
| 350 | 110 | 70 | 113833 | 10,65 |

Made by MATFER BOURGEAT | +260°C

### ELVEO SPATULA

Exoglass® composite material hand[le] 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 | 15,00 |

### 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 | 5,20 |
| red | 300 | 49 | 113332 | 5,65 |
| beige | 380 | 58 | 113338 | 7,55 |
| beige | 450 | 71 | 113345 | 9,80 |

### 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 | 1,55 |
| 300 | 114131 | 1,70 |
| 350 | 114132 | 2,10 |
| 400 | 071991 | 2,55 |

### 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 | 3,10 |

### 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 | 2,25 |
| 300 | 114113 | 2,55 |
| 350 | 114114 | 3,20 |
| 400 | 114115 | 3,80 |
| 500 | 114117 | 5,10 |
| 600 | 114118 | 6,00 |
| 800 | 114120 | 13,60 |
| 1000 | 114121 | 23,35 |
| 1200 | 114122 | 27,90 |

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 | 15,00 |

### 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 | 15,00 |

### 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 | 16,40 |

### 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 | 23,70 |
| perforated | 75 | 112666 | 25,30 |

NEW

### PLANCHA AND BRASERO SPATULA

Unique design ensures that the spatula stays straight on the griddle without tipping. Well-balanced spatula, suitable for precise handling. Very strong vacuum hardened stainless steel blade. GreenGrip handle made of 98% bio-sourced materials.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 280 | 90 | 112669 | 23,90 |

### 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 | 23,30 |

NEW

### STEAK PRESS

Enamelled cast iron press. Grooved plate imprinting a typical 'grill' pattern on the meat. Solid wood handle.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 20 | 10 | 6 | 1100 | 112661 | 29,00 |

### 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 | 11,30 |
| perforated | 293 | 80 | 072045 | 12,30 |

### 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 | 64,25 |

### 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 | 17,45 |

### EXOGLASS® PERFORATED COOKING SPOON

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. For use in the kitchen or to serve hot dishes.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| white | 340 | 650102 | 6,85 |
| clear, résistant à +90°C | 340 | 650103 | 6,85 |
| black | 340 | 650104 | 6,85 |
| red | 340 | 650105 | 6,85 |

### EXOGLASS® COOKING SPOON

Exoglass® composite material. Robust monobloc, non-deformable. Rot-proof, sterilisable, and rust-proof. For use in the kitchen or to serve hot dishes.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| white | 340 | 650112 | 6,85 |
| clear, résistant à +90°C | 340 | 650113 | 6,85 |
| black | 340 | 650114 | 6,85 |
| black | 340 | 650115 | 6,85 |

### 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 | 8,60 |
| blue | 240 | 071689 | 8,60 |
| yellow | 240 | 071690 | 8,60 |
| red | 240 | 071694 | 8,60 |
| black | 240 | 071696 | 8,60 |
| red | 300 | 071698 | 12,00 |
| red | 400 | 071699 | 14,10 |

### 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 | 8,55 |
| white | 240 | 112437 | 8,55 |
| black | 240 | 112438 | 8,55 |
| clear, resistant à +90°C | 240 | 650203 | 9,50 |
| red | 240 | 112439 | 8,55 |
| white | 300 | 650132 | 9,35 |
| black | 300 | 650134 | 9,35 |

### EXOGLASS® DUOLON TONGS

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

| L mm | Ref. | Price |
|---|---|---|
| 290 | 112425 | 11,15 |

### MULTI-PURPOSE TONGS

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

| L mm | Ref. | Price |
|---|---|---|
| 240 | 652015 | 6,75 |
| 300 | 652016 | 7,85 |
| 400 | 652017 | 8,75 |

Tablette de dépose ergonomique

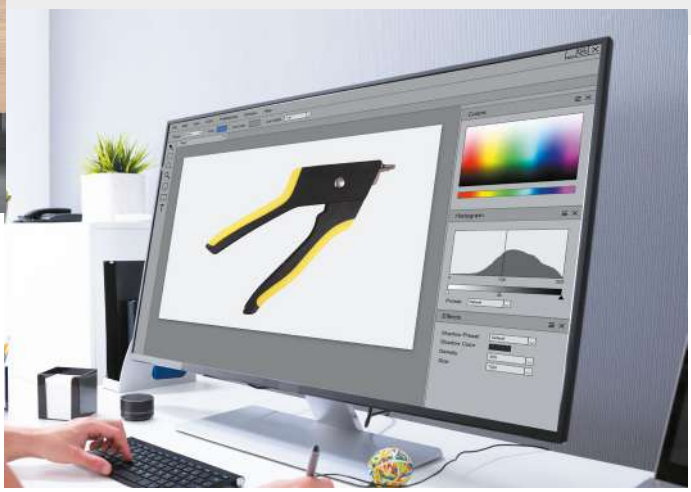
Sésame: bacs et couvercle scellable et entièrement réutilisable

Table de trie Harmonie

Made by MATFER BOURGEAT

ergo

Matfer Bourgeat, inspired by DS Automobiles, designed a 3-star kitchen - combining innovation, design, and ergonomics - for YannickAlléno at the Pavillon Ledoyen. This luxury project reflects DS's aesthetic Ref.s, focusing on light, ambience, and convenience for intensive daily use.



Pince à décoincer les bacs

Chariots de transport, de stockage et d'égouttage

Grands outils

Hot and cold kitchen furniture for starred chefs

# IMPROVES OPERATOR COMFORT AND REDUCES FATIGUE

111200

111201

111202

111203

111204

**111200**

Stainless steel scraper designed to effectively scrape the bottom of bowls.
Scraper length: 230 mm Scraper width: 140 mm.

**111201 / 111202**

Exoglass® scraper designed to effectively scrape the sides and bottom of bowls.
Scraper length: 180 mm Scraper width: 140 mm.

**111203**

Square head whisk for effective scraping of container rims and corners.
Head dimensions: Ø140 mm L220 mm.
Bend-resistant shape-memory wire.

**111204**

Whisk designed to not trap too much material (e.g. mashed potato).
Head dimensions: Ø150 mm L310 mm.
Bend-resistant shape-memory wire.

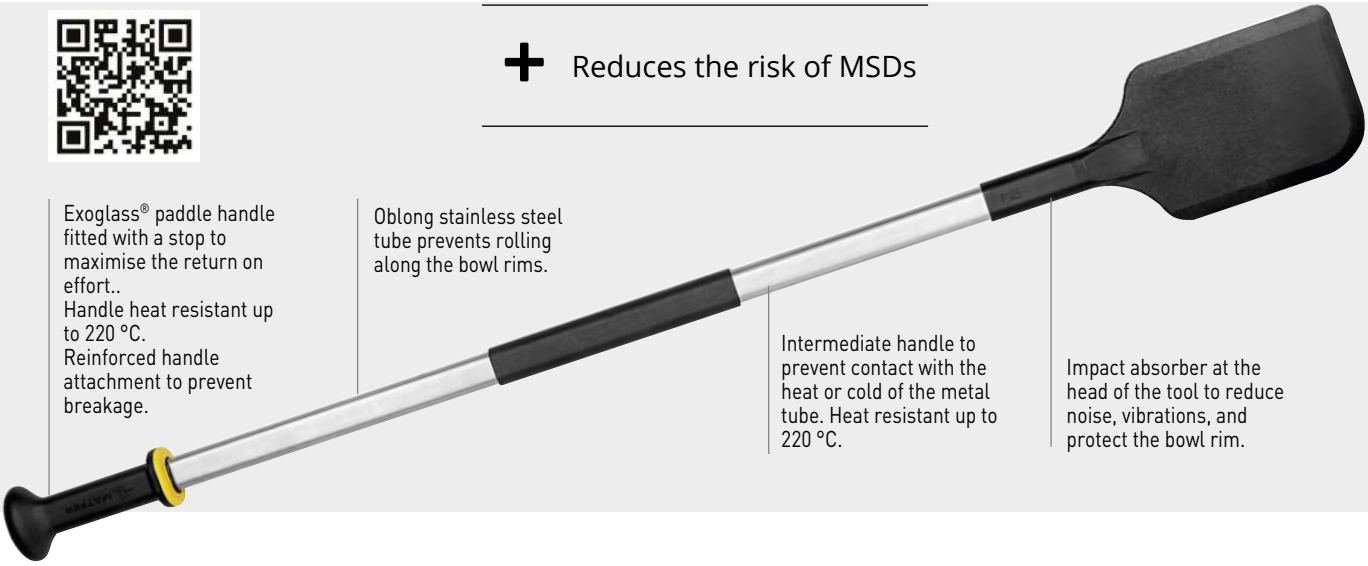
*“The handling is very pleasant.”*

ERGO FOR LARGE TOOLS

- Ergonomic range. Improves user comfort, reduces fatigue, and reduces the risk of MSDs.
- Vertical and correct tool body position. Wrist stays in line with your forearm.
- Can be held several different ways for improved effort management.
- Can be hung by its knob. Holder Ref. 111205.

| Type | L mm | L utile mm | W g | Ref. | Price | |
|---|---|---|---|---|---|---|
| reduction spatula | 800 | 230 | 1138 | 111199 | 222,00 | NEW |
| reduction spatula | 1200 | 230 | 1550 | 111200 | 244,00 | |
| Exoglass spatula | 800 | 316 | 840 | 111201 | 106,00 | |
| Exoglass spatula | 1200 | 316 | 1240 | 111202 | 139,00 | |
| square whisk | 800 | 219 | 940 | 111203 | 240,00 | |
| giant whisk | 1200 | 312 | 1400 | 111204 | 275,00 | |

+ Reduces the risk of MSDs




*"It reduces the strain and fatigue throughout the day."*

+ Replace your stainless steel tools with lightweight, practical, and ergonomic equipment

### SCOOP/SKIMMER

Reduces strain during cooking and facilitates handling by relieving the wrist joint. Perfectly scrapes the bottoms and corners of sauté pans. Comfortable and secure grip. Upper part prevents hot products from coming in contact with the hand. Easy to clean with hand shower or in pot-washing machine. Resists heat up to 220°C.

| Type | L mm | l mm | C cl | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| round ladle | 235 | 160 | 240 | 25 | 385 | 111206 | 39,00 |
| food skimmer | 235 | 160 | 240 | 25 | 375 | 111207 | 39,00 |

### WALL BRACKET

Stainless steel. Holds up to 4 Ergo range tools. Designed for easy cleaning. Screws and wall plugs not included.

| L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|
| 500 | 52 | 620 | 111205 | 28,90 |

## 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 | 42,00 |

## 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 | 180,00 |
| round ladle | 430 | 200 | 200 | 112018 | 129,00 |

## 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 | Ref. | Price |
|---|---|---|---|---|---|
| scoop | 320 | 260 | 1150 | 112016 | 91,50 |
| skimmer | 850 | 230 | | 071230 | 103,00 |

Made by MATFER BOURGEAT | -20°C | +200°C

# THERMOMETERS
## EXOGLASS

### RIGID SPATULA WITH THERMOMETER

| L mm | Ref. | Price |
|---|---|---|
| 385 | 113090 | 52,20 |

Exoglass® composite material handle withstanding 220°C.

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

### ELVEO SPATULA WITH THERMOMETER

Allows mixing by perfectly scraping the contents of the container.

| L mm | Ref. | Price |
|---|---|---|
| 385 | 113092 | 60,35 |

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.

IP 67 | -40°C | +230°C

### MATFER OVEN THERMOMETER

Stainless steel sensor 100 mm. Cable length: 1 metre. Very quick measurement time. IP67 sealed. Automatic stop after 30 min. Highly accurate wired probe thermometer ideal for HACCP checks or cooking. Accuracy: -20 to 70 °C: +/-0.5°C, above: +/-1 °C. Resolution: 0.1 °C. Traceability marking. Induction-compatible. Complies with Standard EN13485 allowing official controls on receiving docks. 3 AAA batteries included. Comes with calibration certificate.

| l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|
| 150 | 39 | 185 | 250518 | 48,75 |

IP 67 | -40°C | +230°C

### 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 | Ref. | Price |
|---|---|---|
| 210 | 250520 | 36,10 |

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 | Ref. | Price |
|---|---|---|
| 110 | 072271 | 57,85 |

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 | 34,00 |

### 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 | 65,70 |

### THERMOCOUPLE THERMOMETER

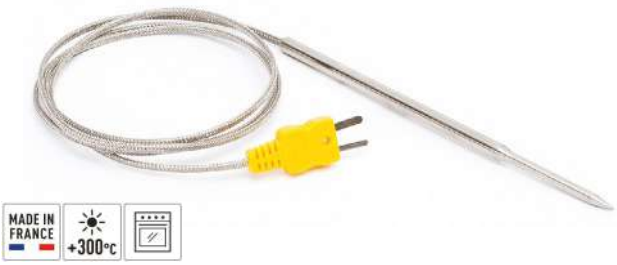
K thermocouple. Accuracy +/- 1°C. Resolution 0.1 °C. °C/°F convertible. Comes with a CR2032/3 V battery. Large measured temperature range: -67°C to +1400°C. Comes bare without probe. Can be fitted with Matfer probes 250536/250538/250539/250541 as desired.

| Type | L mm | l mm | Ø mm | Ref. | Price |
|---|---|---|---|---|---|
| thermometer | 80 | 42 | | 250528 | 82,35 |
| sensor | 120 | | 3,2 | 250536 | 93,75 |

### 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 | W g | Ref. | Price |
|---|---|---|---|
| 100 | 74 | 250514 | 32,15 |




### THERMOCOUPLE THERMOMETER

Stainless steel probe. Stainless steel braided sheath 1 metre. Specially designed for use in ovens. compatible with thermocouple thermometer 250528.

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 170 | 4 | 250537 | 135,00 |

### THERMOMETER CASE

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

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 235 | 200 | 50 | 262527 | 16,00 |

0°C +300°C CE

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| thermometer | 125 | 25 | 18 | 250 | 072266 | 55,80 |
| spare sensor | 150 | | | | 072264 | 23,20 |

## 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 | 29,55 |

IP 54 -40°C +200°C CE

## PEN THERMOMETER

Fixed stainless steel probe. Electronic thermometer with digital display for good readability. Accuracy +/-1°C between -30 and +150°C and +/-2°C outside this range. Convenient with its pocket size. Blister packed with probe protection.

| L mm | Ref. | Price |
|---|---|---|
| 166 | 250502 | 27,50 |

IP 65 -50°C +300°C CE

## 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 | 33,50 |

IP 67 -50°C +200°C CE

## 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 | 41,55 |

MADE IN FRANCE +30°C +100°C

## THERMOMETER

Glass. Diameter 7 mm. Manual thermometer.

| L mm | Ref. | Price |
|---|---|---|
| 240 | 250340 | 9,65 |

+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 | 12,50 |

+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 | 19,50 |

+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 | 11,75 |

NEW

IP 65 -50°C +300°C

Very quick measurement time. Resolution: 0.1 °C. Robust folding probe. Induction-compatible. Complies with Standard EN13485 allowing official controls on receiving docks.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 230 | 90 | 36 | 250572 | 49,00 |

NEW

MADE IN FRANCE IP 65 -50°C +300°C

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 240 | 50 | 50 | 250551 | 33,10 |

NEW

MADE IN FRANCE IP 67 -50°C +300°C

Resolution: 0.1 °C. Induction-compatible.

| L mm | l mm | H mm | Ø mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 315 | 120 | 30 | 9 | 200 | 250573 | 63,00 |

INDUCTION-COMPATIBLE

+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 | U.V. | Ref. | Price |
|---|---|---|---|---|
| water | 300 | 1 | 250315 | 9,90 |

IP 65 -55°C +250°C

## 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 | U.V. | Ref. | Price |
|---|---|---|---|---|
| 160 | 38 | 1 | 250545 | 186,00 |

IP 67 -40°C +250°C

## FOLDING THERMOMETER

Stainless steel sensor 100 mm. Complies with Standard EN13485 allowing official controls on receiving docks. Very quick measurement time. Automatic stop after 30 min. Accuracy: 0 to 100 °C: +/-0.5 °C; -20 to 0 °: +/-1 °C, 100 °C to 200 °C: +/-2 °C , -40 to -21 °C and above +200 °C: +/-4 °C. Resolution: 0.1 °C. Robust folding probe. Wide screen. Traceability marking. Induction-compatible. Comes with CR2032 battery. Comes with calibration certificate.

| L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 150 | 39 | 20 | 1 | 250550 | 48,70 |

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 | U.V. | Ref. | Price |
|---|---|---|---|---|
| 135 | 40 | 1 | 250546 | 33,25 |

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 | 22,25 |

## 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 | 17,65 |

## 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 | 37,00 |

## 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 | 16,00 |

## 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 | 15,05 |

## 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 | 16,10 |

# To post recipes, orders, and notices

Tarifold pouches, airtight 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 | 30,30 |

### TARIFOLD 5 MAGNETIC POUCHES

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| A4 format | 340 | 255 | 019029 | 64,55 |

### 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 | 99,35 |

### TARIFOLD 2 DISPLAY FRAME POUCHES

Washable PVC. 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 | 25,25 |

### TARIFOLD 2 DISPLAY FRAME POUCHES

Washable PVC. 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 | 25,25 |

### TARIFOLD 10 POUCHES IN ASSORTED COLOURS

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

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 385 | 246 | 50 | 019047 | 63,90 |

### RESTAURANT ORDER GRABBER WITH CLIPS

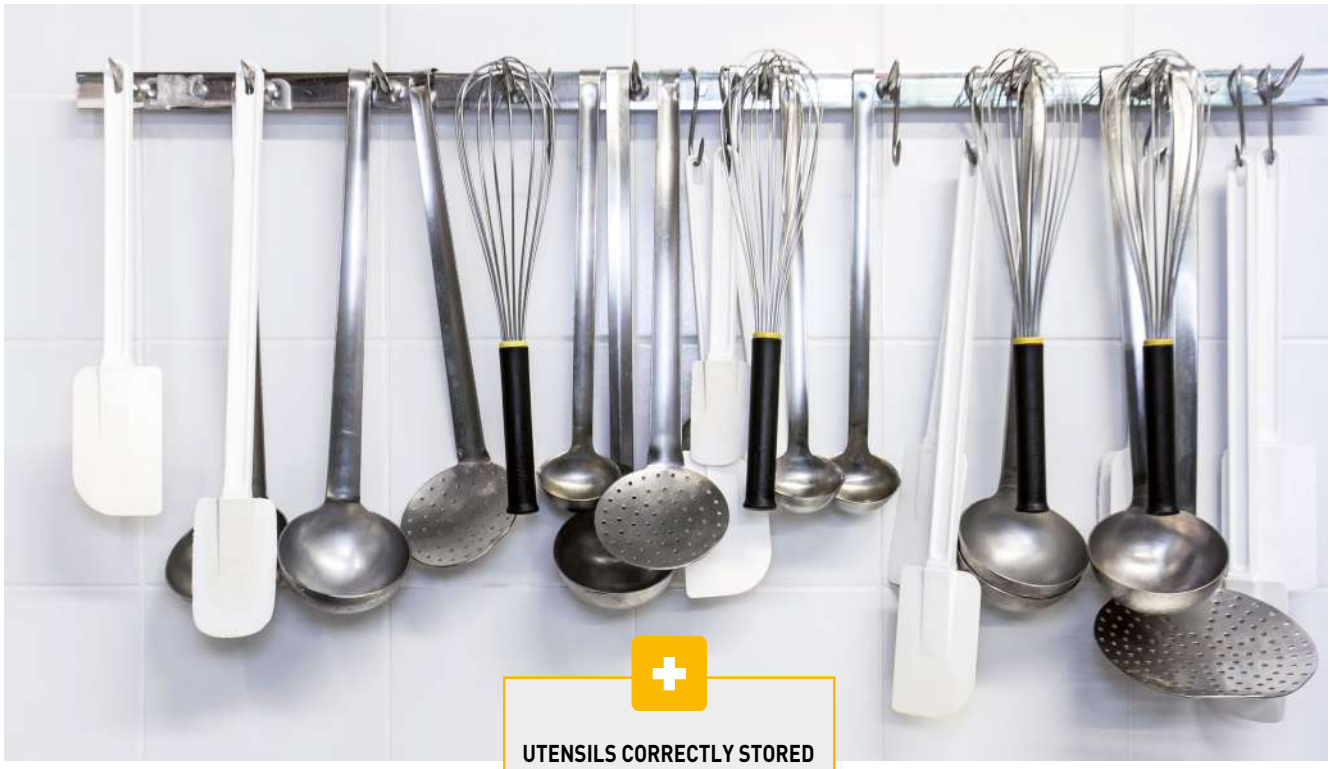
Stainless steel. With springs for good sheet maintenance. Very durable. Easy to maintain and clean.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 8 sheets | 625 | 100 | 160599 | 47,70 |
| 13 sheets | 1000 | 100 | 169004 | 78,40 |

### 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 | 16,00 |
| 920 | 665004 | 21,50 |



**UTENSILS CORRECTLY STORED = OPTIMISED ORGANISATION**

## 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 | 25,15 |
| 8 hooks | 1000 | 719110 | 39,50 |

## 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 | 122,00 |
| pack of 3 hooks | 300 | | 845762 | 20,00 |
| pack of 3 hooks | 200 | | 845763 | 19,25 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 650 | 105 | 110 | 1970 | 846007 | 78,10 |

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 | 106,00 |

## 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 | U.V. | Ref. | Price |
|---|---|---|---|
| 320 | 1 | 112070 | 34,75 |

## 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 | U.V. | Ref. | Price |
|---|---|---|---|
| 500 | 1 | 112108 | 17,65 |

## 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 | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 180 | 140 | 240 | 1 | 100050 | 54,60 |

## 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 | 161,00 |

MADE IN FRANCE | +220°C

## TWINE

| Type | W g | Ref. | Price |
|---|---|---|---|
| rotifil calibre 2TE with mandrel | 1000 | 100070 | 34,30 |
| rotifil calibre 2TE in Filpack | 1000 | 119005 | 35,75 |
| polyester calibre 3.5/2 with mandrel | 1000 | 119001 | 34,40 |
| polyester calibre 3.5/2 in Filpack | 1000 | 119007 | 39,85 |
| polyester calibre 3.5/2 (10 balls) | 100 | 119002 | 37,60 |

MADE IN FRANCE

## 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 | 5,95 |
| 250 | 120831 | 10,05 |
| 300 | 120832 | 11,65 |
| 350 | 120833 | 12,75 |
| 460 | 120830 | 15,45 |

MADE IN FRANCE

## LARDING NEEDLE

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

| L mm | Ref. | Price |
|---|---|---|
| 250 | 120852 | 8,05 |

## TRUSSING NEEDLE

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

| Type | L mm | Ref. | Price |
|---|---|---|---|
| curved | 150 | 072325 | 7,00 |
| straight | 200 | 120841 | 6,50 |
| straight | 250 | 120842 | 7,20 |

**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 | 14,10 |

## 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 | 48,00 |
| 42 | 320 | 0,8 | 070990 | 57,10 |
| 42 | 360 | 0,8 | 070992 | 66,30 |
| 42 | 400 | 0,8 | 070993 | 79,60 |

## 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 | 6,65 |
| 35 | 240 | 0,8 | 070523 | 7,20 |
| 43 | 280 | 0,8 | 070528 | 8,30 |
| 43 | 320 | 1 | 071037 | 11,20 |
| 44 | 360 | 1 | 071038 | 13,30 |
| 49 | 400 | 1,2 | 071041 | 15,60 |
| 63 | 700 | 2 | 071050 | 82,60 |
| 73 | 900 | 2 | 071052 | 159,00 |

## 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 | 67,80 |
| 485 | 50 | 400 | 5 | 664540 | 81,50 |
| 589 | 60 | 500 | 5 | 664550 | 181,00 |

## 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 | 70,35 |
| 3 rings | 120 | 600 | 11000 | 071057 | 118,00 |

## 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 | 44,85 |

## 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 Ref. 159116. Battery-operated with 4 AA batteries (included).

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 140 | 80 | 165 | 870 | 185508 | 285,00 |

## SACKS OF SAWDUST AND SHAVINGS FOR FOOD SMOKERS

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

| Type | C cl | W g | Ref. | Price |
|---|---|---|---|---|
| sawdust | | 15000 | 159105 | 39,15 |
| sawdust | 1000 | | 159115 | 11,20 |
| shavings | 1000 | | 159116 | 12,00 |

## 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 | W g | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 276 | 163 | 266 | 5000 | 220-240 | 50-60 | 245902 | 1096,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 715 | 415 | 360 | 14000 | 250 | 230 | 50 | 245900 | 1326,00 |

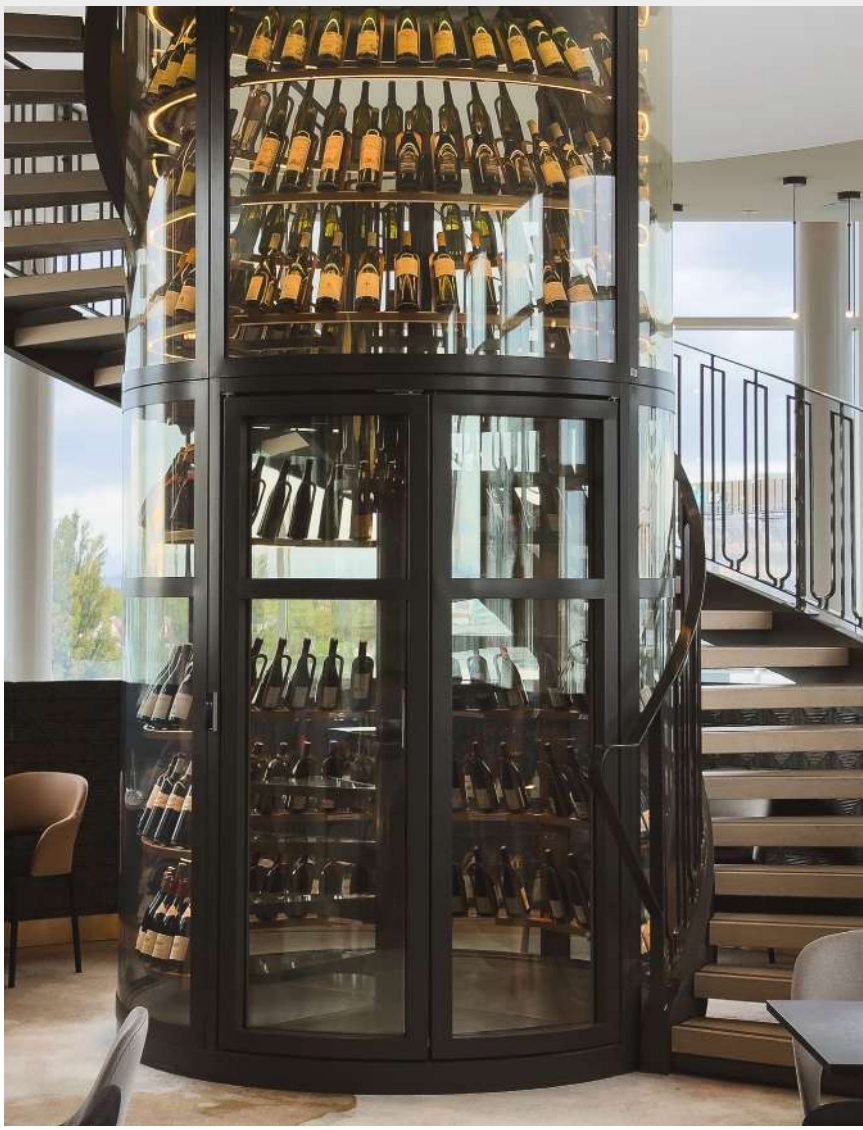
WINE CELLAR

# L'ARCHIPEL

# CREATION

Matfer Bourgeat designed a wine cellar, located in the middle of a 6.5-metre spiral staircase, for L'Archipel restaurant in Strasbourg.

This unique wine cellar in UV-resistant glass combines aesthetics with technology to keep different types of wine at their specific storage temperatures. Some 400 bottles are showcased by LEDs and brass-coloured stainless steel holders.



*Hot and cold kitchen furniture for starred chefs*

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 | 102 |
| FORGED KNIVES | 111 |
| STAINLESS STEEL KNIVES | 114 |
| SHARPENERS | 121 |
| CUTTING BOARDS | 127 |
| CUTTING UTENSILS | 130 |
| SPECIAL UTENSILS FOR ALLERGIES | 129 |
| MEAT | 144 |
| FISH | 146 |
| BREAD | 151 |
| CHEESE AND FOIE GRAS | 152 |

## "G" SERIES

# Range ensuring optimum balance and grip

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.

### MEAT/FISH SLICER

| Type | L mm | L blade mm | l mm | Ref. | Price |
|---|---|---|---|---|---|
| G106 | 365 | 240 | 42 | 120208 | 113,00 |

### KITCHEN KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G2 | 325 | 200 | 120204 | 113,00 |

### CARVING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G3 | 340 | 210 | 120205 | 113,00 |

### KITCHEN KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G4 | 320 | 180 | 120206 | 113,00 |

### SLICER

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G6 | 300 | 180 | 120202 | 113,00 |
| G1 | 330 | 210 | 120201 | 113,00 |

### ORIENTAL DEBA KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G7 right-handed | 320 | 180 | 120209 | 127,00 |

### KITCHEN KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G16 | 370 | 240 | 120234 | 189,00 |
| G17 | 407 | 270 | 120235 | 206,00 |

## MEAT CHOPPER

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G12 | 298 | 160 | 120240 | 186,00 |

## VEGETABLE KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G5 | 305 | 180 | 120207 | 113,00 |

## ROAST SLICER

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G8 | 345 | 220 | 120210 | 113,00 |

## YANAGI SASHIMI KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G11 right-handed | 370 | 250 | 120220 | 168,00 |
| G14 right-handed | 435 | 300 | 120221 | 221,00 |

## YANAGI SASHIMI KNIFE, LEFT HANDED

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G11 left-handed | 370 | 250 | 120223 | 185,00 |

## TAKO SASHIMI KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G15 | 430 | 300 | 120225 | 232,00 |

## MEAT FORK

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G13 | 300 | 310 | 120245 | 89,05 |

## MEAT/FISH SLICER

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G29 | 315 | 180 | 120237 | 158,00 |

## FILLETING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G30 | 340 | 210 | 120228 | 157,00 |

## FILLETING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G20 | 330 | 210 | 120230 | 118,00 |
| G18 | 375 | 240 | 120231 | 173,00 |
| G19 | 405 | 270 | 120232 | 183,00 |

## FLUTED KITCHEN KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G79 | 280 | 160 | 120246 | 111,00 |
| G77 | 325 | 200 | 120247 | 133,00 |

## FLUTED VEGETABLE CHOPPER

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G81 | 305 | 180 | 120239 | 140,00 |

## SANTUKU KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G80 | 305 | 180 | 120243 | 141,00 |

## BONING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G21 | 290 | 160 | 120271 | 108,00 |

## 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 Ref. 120254 + stainless steel magnetic knife holder L 300 mm.

| Ref. | Price |
|---|---|
| 120390 | 413,00 |

## "GF" SERIES

# 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.

### VEGETABLE KNIFE

| Type | L mm | L blade mm | l mm | Ref. | Price |
|---|---|---|---|---|---|
| GF100 | 320 | 180 | 41 | 120279 | 108,00 |

### COOK"S KNIFE

| Type | L mm | L blade mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|---|
| GF33 | 350 | 210 | 100 | 30 | 120272 | 184,00 |
| GF34 | 400 | 270 | 100 | 30 | 120273 | 201,00 |
| GF35 | 440 | 300 | 100 | 20 | 120274 | 224,00 |

### BONING KNIFE

| Type | L mm | L blade mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|---|
| GF31 | 300 | 160 | 90 | 20 | 120267 | 141,00 |

### MEAT FORK

| Type | L mm | L blade mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|---|
| GF24 | 305 | 310 | 90 | 39 | 120244 | 150,00 |

### VEGETABLE KNIFE

| Type | L mm | L blade mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|---|
| GF36 | 330 | 200 | 100 | 30 | 120280 | 178,00 |

### BUTCHER"S KNIFE WITH COVER

| Type | L mm | L blade mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|---|
| GF27 | 300 | 165 | 90 | 20 | 120268 | 148,00 |

## "GSF" SERIES

# 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 |
|---|---|---|---|---|
| GSF31 long shaft | 190 | 80 | 120351 | 47,95 |

### FLAT PARING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GSF22 | 220 | 110 | 120278 | 57,05 |

### FLAT PARING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GSF24 | 270 | 150 | 120259 | 74,25 |

### FLAT PARING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GSF15 | 180 | 80 | 120257 | 43,40 |

### PARING KNIFE STRAIGHT BLADE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GSF16 | 170 | 60 | 120258 | 43,40 |

### PEELING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GSF17 | 165 | 60 | 120261 | 43,40 |

### PEELING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GSF34 long shaft | 170 | 60 | 120269 | 47,95 |

### PARING KNIFE ROUND HANDLE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS38 | 190 | 90 | 120254 | 67,30 |

### SET OF 4 STEAK KNIVES

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GSF4023 | 220 | 110 | 120319 | 224,00 |

## "GS" SERIES

# 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 | 85,05 |

### KITCHEN KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS3 | 255 | 130 | 120252 | 85,05 |

### UTILITY KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS11 | 265 | 150 | 120260 | 86,70 |

### FLUTED VEGETABLE CHOPPER

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS91 | 260 | 140 | 120238 | 102,00 |

### SLICER

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS2 | 250 | 130 | 120250 | 85,05 |

### VEGETABLE KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS4 | 240 | 120 | 120253 | 95,85 |

### PARING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS7 | 215 | 100 | 120255 | 85,60 |

### PEELING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS6 | 215 | 100 | 120256 | 85,60 |

### PEELING KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS8 | 190 | 70 | 120262 | 84,50 |

### KNIFE WITH SERRATED BLADE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS14 | 265 | 150 | 120263 | 86,70 |

### TOMATO KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS9 | 205 | 80 | 120264 | 85,60 |

### FLUTED SANTUKU KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS90 | 240 | 130 | 120241 | 116,00 |

### CHEESE KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS10 | 250 | 140 | 120266 | 91,25 |

### VEGETABLE KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| GS5 | 260 | 140 | 120265 | 86,70 |

# 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 | 109,00 |
| SAI-S02R classic blade | 225 | 100 | 120145 | 124,00 |
| SAI-S04R curved blade | 190 | 65 | 120146 | 109,00 |

## KITCHEN KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| SAI-M01 | 270 | 140 | 120131 | 148,00 |
| SAI-01 | 340 | 190 | 120132 | 191,00 |
| SAI-02 | 360 | 210 | 120133 | 207,00 |
| SAI-06 | 400 | 250 | 120134 | 234,00 |

## SANTUKU KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| SAI-M03 | 265 | 135 | 120136 | 173,00 |
| SAI-03 | 340 | 190 | 120137 | 198,00 |

## UTILITY KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| SAI-M02 | 275 | 150 | 120141 | 161,00 |

## VEGETABLE KNIFE

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| SAI-M06 | 280 | 150 | 120139 | 173,00 |

Monobloc stainless steel.
Flexible 3 fold stainless steel blade.

Ergonomic handle for optimal comfort and safety.

## PALLET KNIFE

| Type | L mm | L pallet mm | l mm | Ref. | Price |
|---|---|---|---|---|---|
| GS21/4 | 220 | 110 | 25 | 120281 | 55,90 |
| GS21/4 | 260 | 150 | 25 | 120282 | 59,35 |
| GS21/6 | 340 | 200 | 30 | 120283 | 86,70 |

## BENT SPATULA

| Type | L mm | L pallet mm | l mm | Ref. | Price |
|---|---|---|---|---|---|
| GS25 | 270 | 150 | 50 | 120286 | 68,45 |

## BENT SPATULA

| Type | L mm | L pallet mm | l mm | Ref. | Price |
|---|---|---|---|---|---|
| GS42/6 | 300 | 195 | 25 | 120361 | 70,75 |

## BENT SPATULA

| Type | L mm | L pallet mm | l mm | Ref. | Price |
|---|---|---|---|---|---|
| GS42/4 | 230 | 95 | 20 | 120360 | 66,20 |

## PERFORATED SPATULA

| Type | L mm | L pallet mm | l mm | Ref. | Price |
|---|---|---|---|---|---|
| GS27 | 270 | 150 | 75 | 120287 | 70,75 |

## FISH BONE TWEEZERS

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| GS29 ergonomic | 145 | 19 | 120328 | 58,25 |
| GS20/B straight | 118 | 19 | 120233 | 23,05 |

## 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 pallet mm | Ref. | Price |
|---|---|---|---|---|
| G313 | 210 | 210 | 120270 | 208,00 |

## CHEF"S SERVING TWEEZERS

| Type | L mm | Ref. | Price |
|---|---|---|---|
| GS28 | 300 | 120330 | 68,50 |

### KITCHEN SCISSORS

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

| Type | L mm | L useful mm | Ref. | Price |
|---|---|---|---|---|
| GKS-210 | 210 | 210 | 120332 | 86,70 |

### MAGNETIC STRIP

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

| Type | L mm | L useful mm | l mm | Ref. | Price |
|---|---|---|---|---|---|
| G42/51 | 510 | 510 | 45 | 120305 | 166,00 |

### 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 | 294,00 |

### WIDE KNIFE BLOCK

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

| L mm | L useful mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| 305 | 305 | 140 | 330 | 120312 | 251,00 |

## CASES

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 | 97,00 |

### 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 | 133,00 |

### 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 | 182,00 |

# "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.

## YANAGI FILLETING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 365 | 210 | 120116 | 110,00 |
| 415 | 270 | 120115 | 132,00 |
| 450 | 300 | 120114 | 143,00 |

## ORIENTAL DEBA KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 310 | 165 | 120102 | 108,00 |

## USABA VEGETABLE KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 315 | 180 | 120107 | 113,00 |

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 | 28,55 |

### TOMATO KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 250 | 130 | 120431 | 31,60 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 270 | 150 | 120401 | 41,85 |
| 320 | 200 | 120402 | 51,85 |
| 370 | 250 | 120403 | 68,85 |

### HAM SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 420 | 300 | 120502 | 82,80 |

### SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 370 | 250 | 120421 | 69,90 |

# Made in France knives for demanding chefs

Back of the blade without sharp angle for safe contact.

Monobloc molybdenum/ vanadium stainless steel.

Exclusive Matfer design.

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

Comfortable and secure grip.

Fine polished POM handle perfectly adjusted to the bolster.

## BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 265 | 130 | 120533 | 49,00 |

## KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 295 | 150 | 120515 | 55,00 |
| 350 | 200 | 120520 | 63,00 |
| 400 | 250 | 120525 | 95,00 |

## FILLETING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 340 | 200 | 120535 | 78,65 |

## SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 340 | 200 | 120536 | 78,65 |

## PARING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 220 | 100 | 120510 | 50,90 |

## TOMATO KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 255 | 130 | 120543 | 55,00 |

MADE IN FRANCE

# A robust range featuring lightweight materials

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 | 35,30 |

### SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 305 | 200 | 090175 | 33,85 |
| 365 | 250 | 090177 | 40,10 |

### PARING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 200 | 100 | 090170 | 22,90 |

### FILLETING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 265 | 150 | 090185 | 28,90 |

### COOK"S KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 265 | 150 | 120417 | 39,55 |
| 319 | 200 | 120418 | 42,35 |
| 376 | 250 | 120419 | 59,90 |
| 437 | 300 | 090161 | 75,00 |

CUSTOMIZATION AVAILABLE UPON REQUEST

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 |
|---|---|---|---|
| 345 | 200 | 120414 | 30,35 |
| 393 | 250 | 120415 | 35,50 |
| 441 | 300 | 120416 | 39,90 |

### FILLETING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 296 | 180 | 120423 | 24,50 |

### PARING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 201 | 90 | 120406 | 12,30 |

### SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 331 | 200 | 120410 | 27,50 |

### STICKING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 295 | 160 | 182135 | 26,00 |
| 315 | 180 | 182136 | 27,30 |

### SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 345 | 210 | 182140 | 35,60 |
| 380 | 240 | 182141 | 39,25 |
| 410 | 270 | 182142 | 45,70 |
| 480 | 360 | 182149 | 70,10 |

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 | 24,50 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 265 | 130 | 182127 | 20,50 |
| 295 | 160 | 182128 | 23,30 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 262 | 130 | 182105 | 16,75 |
| 285 | 150 | 182106 | 21,50 |
| 340 | 200 | 182112 | 29,25 |
| 340 | 260 | 182113 | 36,30 |
| 340 | 310 | 182114 | 45,50 |

### POINTED STICKING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 315 | 180 | 182291 | 28,45 |

### FLUTED BUTCHER"S KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 240 | 240 | 099047 | 57,50 |

### BIRD"S BEAK PARING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 170 | 60 | 182101 | 6,45 |

### SERRATED KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 220 | 110 | 182104 | 6,15 |

### SERRATED UTILITY KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 385 | 250 | 182110 | 37,60 |

### CAKE KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 455 | 310 | 182121 | 47,90 |

### KNIFE WITH FLUTED BLADE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 244 | 120 | 182180 | 46,15 |

### SANTUKU KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 315 | 180 | 182187 | 37,70 |

### DEVEINING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 345 | 200 | 182295 | 39,30 |

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 | 29,25 |
| 400 | 260 | 182213 | 37,40 |
| 440 | 310 | 182214 | 45,50 |

### SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 380 | 240 | 182241 | 39,35 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 265 | 130 | 182227 | 20,60 |
| 295 | 160 | 182228 | 23,30 |

### STICKING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 295 | 160 | 182235 | 26,05 |

### SERRATED KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 220 | 110 | 182204 | 6,15 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 340 | 200 | 182312 | 29,25 |
| 400 | 260 | 182313 | 37,40 |
| 440 | 310 | 182314 | 45,50 |

### SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 345 | 210 | 182340 | 35,60 |
| 380 | 240 | 182341 | 39,25 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 265 | 130 | 182327 | 20,55 |
| 295 | 160 | 182328 | 23,30 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 295 | 160 | 182329 | 24,50 |

### STICKING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 295 | 160 | 182335 | 26,00 |

### SERRATED KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 220 | 110 | 182304 | 6,15 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 340 | 200 | 182412 | 29,25 |
| 400 | 260 | 182413 | 37,40 |
| 440 | 310 | 182414 | 45,50 |

### SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 345 | 210 | 182440 | 35,60 |
| 380 | 240 | 182441 | 40,15 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 265 | 130 | 182427 | 20,50 |
| 295 | 160 | 182428 | 23,30 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 295 | 160 | 182429 | 24,50 |

### STICKING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 265 | 130 | 182434 | 22,10 |
| 295 | 160 | 182435 | 26,00 |
| 315 | 180 | 182436 | 27,30 |

### SERRATED KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 220 | 110 | 182404 | 6,15 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 340 | 200 | 182512 | 29,25 |
| 400 | 260 | 182513 | 37,40 |
| 440 | 310 | 182514 | 45,50 |

### SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 345 | 210 | 182540 | 35,60 |
| 380 | 240 | 182541 | 39,35 |
| 410 | 270 | 182542 | 45,80 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 295 | 160 | 182528 | 23,30 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 295 | 160 | 182529 | 24,50 |

### SERRATED KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 220 | 110 | 182504 | 6,15 |

### CAKE KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 455 | 310 | 182521 | 49,25 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 340 | 200 | 182612 | 29,25 |
| 400 | 260 | 182613 | 37,40 |
| 440 | 310 | 182614 | 45,50 |

### SERRATED KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 220 | 110 | 182604 | 6,15 |

### UTILITY KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 385 | 250 | 182610 | 38,75 |

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 | 20,00 |
| 328 | 200 | 090835 | 14,15 |
| 287 | 150 | 090836 | 9,95 |

### BUTCHER"S KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 493 | 360 | 090806 | 30,40 |
| 448 | 315 | 090807 | 27,10 |
| 398 | 260 | 090808 | 20,05 |
| 343 | 200 | 090809 | 13,40 |
| 296 | 150 | 090801 | 11,45 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 286 | 150 | 090803 | 9,95 |

### STICKING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 385 | 150 | 090820 | 9,95 |

### SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 382 | 250 | 090826 | 16,00 |

### FLUTED HAM SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 398 | 265 | 090827 | 18,50 |

### CAKE KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 490 | 280 | 090913 | 28,95 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 330 | 200 | 090941 | 17,85 |
| 380 | 250 | 090942 | 24,30 |

### BUTCHER"S KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 368 | 235 | 090944 | 19,10 |
| 385 | 260 | 090945 | 24,30 |

### BUTCHER"S KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 448 | 315 | 090902 | 27,90 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 260 | 130 | 090943 | 11,85 |

### STICKING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 272 | 140 | 090948 | 12,80 |

### FLUTED HAM SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 398 | 265 | 090947 | 24,85 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 330 | 200 | 090921 | 17,85 |
| 380 | 250 | 090962 | 24,30 |

### BUTCHER"S KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 368 | 235 | 090922 | 19,10 |
| 385 | 260 | 090923 | 24,30 |

### BONING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 260 | 130 | 090925 | 11,85 |

### STICKING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 272 | 140 | 090927 | 12,80 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 328 | 200 | 090931 | 17,85 |
| 380 | 250 | 090932 | 24,30 |

### KITCHEN KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 328 | 200 | 090951 | 17,85 |
| 380 | 250 | 090952 | 24,30 |

### FLUTED HAM SLICER

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 398 | 265 | 090957 | 24,85 |

### FILLETING KNIFE

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 310 | 180 | 090911 | 14,00 |

GIESSER

## 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 | 6,00 |
| green | 210 | 100 | 182203 | 6,30 |
| blue | 210 | 100 | 182303 | 6,30 |
| red | 210 | 100 | 182403 | 6,30 |
| yellow | 210 | 100 | 182503 | 6,30 |
| white | 210 | 100 | 182603 | 6,30 |

## SOLID PARING KNIFE

Stainless steel blade, solid forged. Black polypropylene handle.

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 188 | 80 | 120435 | 15,85 |
| 207 | 100 | 120436 | 16,70 |

## RIVETED PARING KNIFE

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

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 190 | 90 | 090310 | 4,90 |

## PARING KNIFE

Stainless steel blade. Polypropylene handle.

| L mm | L blade mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 200 | 100 | | 090147 | 5,30 |

## ECOLINE PARING KNIFE

Cost effective. Stainless steel blade. Polypropylene handle.

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 182 | 80 | 090300 | 2,90 |
| 203 | 95 | 090303 | 2,90 |

## PARING KNIFE, RED HANDLE

Stainless steel blade. Polypropylene handle.

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 90 | 90 | 467904 | 3,65 |

## SHARPENING STEEL WITH DIAMANT WICK

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

| Type | L mm | L blade mm | Ref. | Price |
|---|---|---|---|---|
| G45 round ceramic sharpening surface | 370 | 240 | 120285 | 133,00 |
| G38 oval diamond sharpening surface | 390 | 260 | 120315 | 213,00 |
| G39 oval diamond sharpening surface | 430 | 300 | 120316 | 224,00 |
| spare sharpening surface G45-R ceramic | 240 | 240 | 120185 | 30,25 |

MADE IN FRANCE

## SHARPENING STEEL

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

| L mm | L bit mm | Ref. | Price |
|---|---|---|---|
| 300 | 300 | 125042 | 59,35 |

MADE IN FRANCE

## SHARPENING STEEL

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

| L mm | L bit mm | Ref. | Price |
|---|---|---|---|
| 300 | 300 | 125047 | 49,75 |

MADE IN FRANCE

## SHARPENING STEEL

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

| L mm | L bit mm | Ref. | Price |
|---|---|---|---|
| 250 | 250 | 125055 | 15,45 |

## CHEF"S CHOICE SHARPENING STEEL

Oval spine coated with high-efficiency diamond powder abrasive.

| L mm | L bit mm | Ref. | Price |
|---|---|---|---|
| 300 | 300 | 125072 | 46,25 |

MADE IN FRANCE

## SHARPENING STEEL

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

| L mm | L bit mm | Ref. | Price |
|---|---|---|---|
| 300 | 300 | 125046 | 34,95 |

MADE IN FRANCE

## SHARPENING STEEL

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

| L mm | L bit mm | Ref. | Price |
|---|---|---|---|
| 300 | 300 | 125050 | 21,85 |

MADE IN FRANCE

## SHARPENING STEEL

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

| L mm | L bit mm | Ref. | Price |
|---|---|---|---|
| 300 | 300 | 090630 | 39,45 |

## GLOBAL MANUAL SHARPENER G913

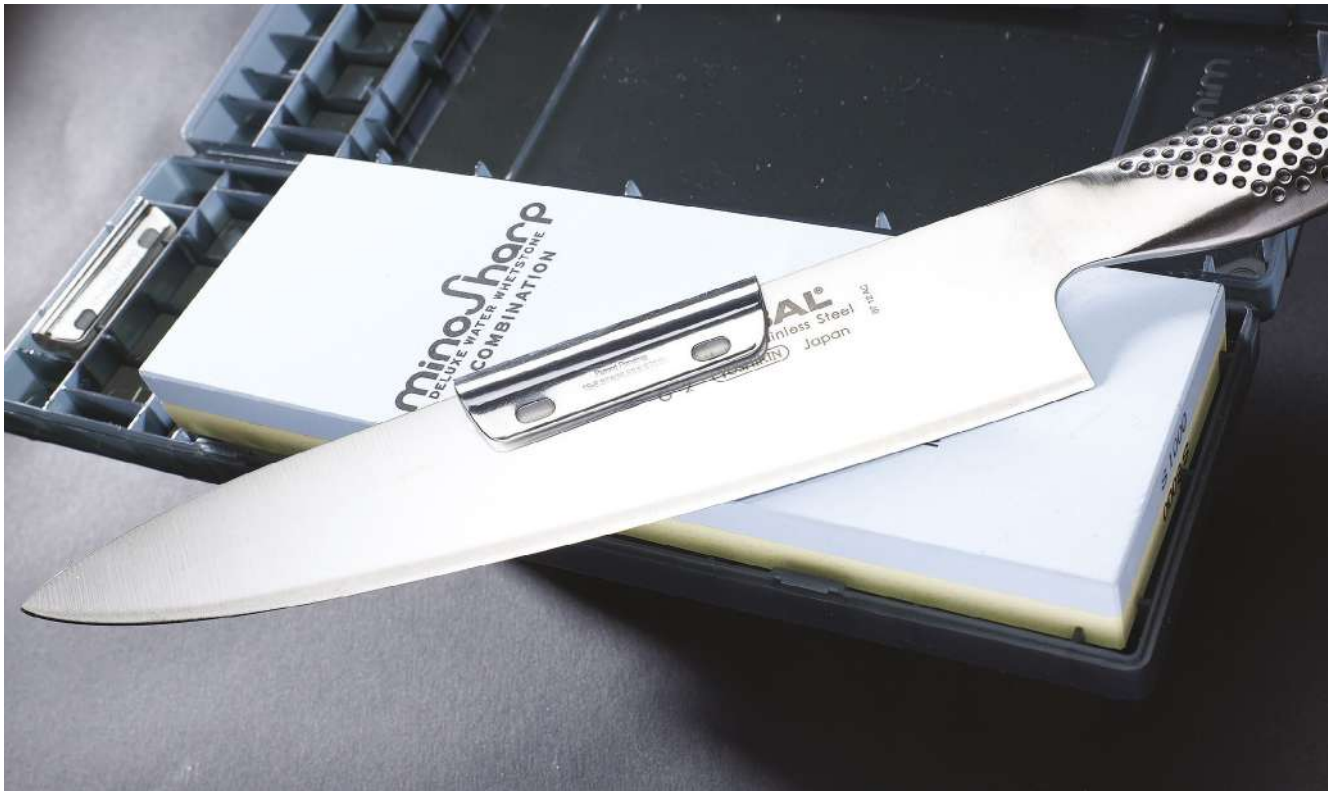
Multi-purpose hand-held sharpener for all smooth-bladed knives. 3 sharpening levels thanks to ceramic coarse, medium, and fine grain wheels. Wet sharpener, the trough of which cleans the wheel during sharpening and prevents the blade steel from heating up. Product approved by CATRA, Sharpening Authority based in Sheffield, England. Designed for perfect stability and safe handling. The blade guide enables efficient sharpening even for a user unfamiliar with manual sharpening.

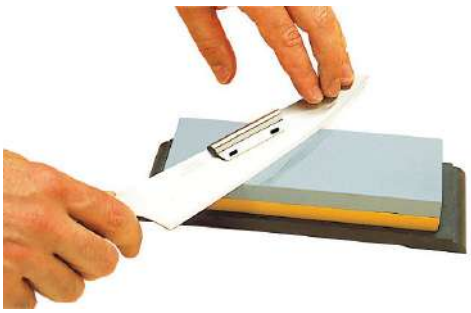
| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| G-913/BW | 250 | 82 | 55 | 120345 | 41,30 |

## 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 | 49,00 |



## 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 | 12,00 |

## 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 | 112,00 |
| medium grain | 210 | 70 | 22 | 120302 | 130,00 |
| polish finish | 210 | 70 | 22 | 120303 | 176,00 |

## 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.

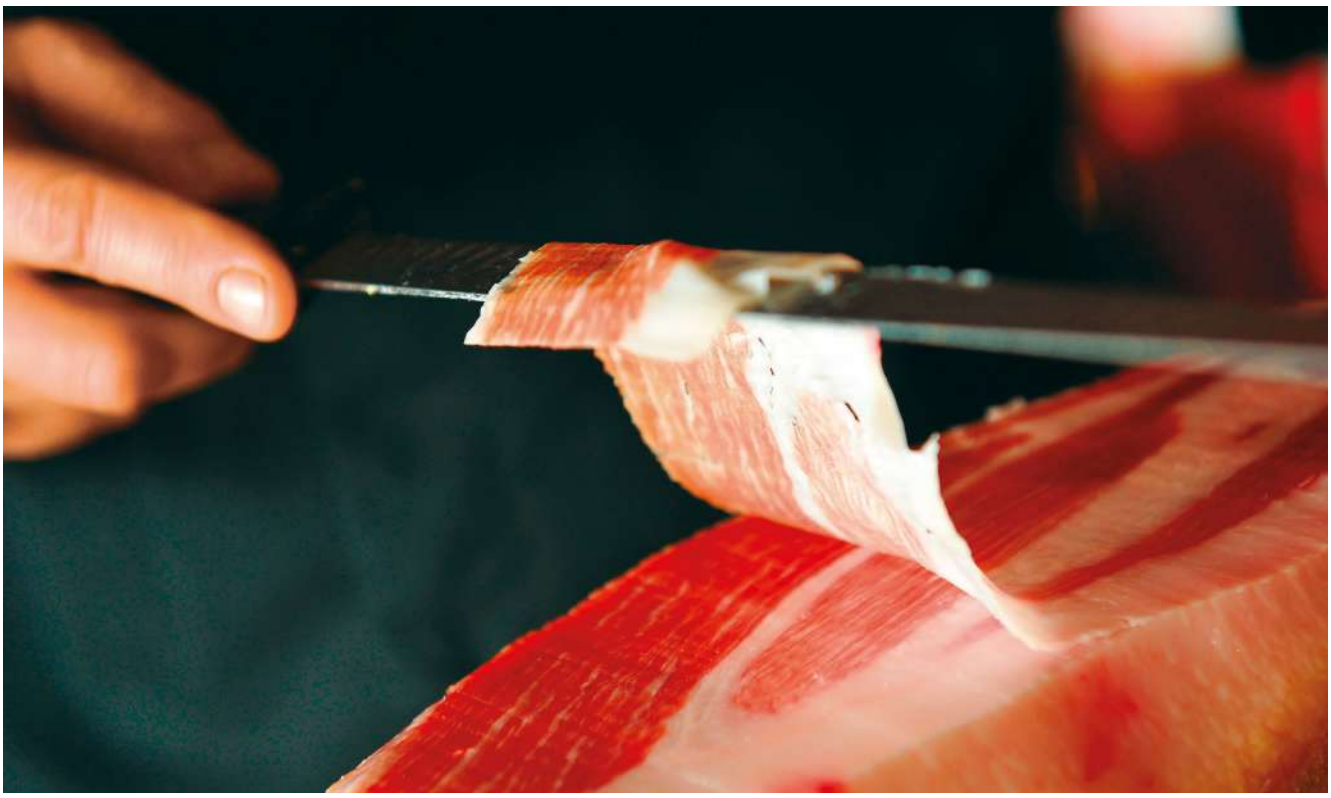
| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| large-medium | 210 | 70 | 22 | 120306 | 174,00 |
| medium-polish | 210 | 70 | 22 | 120307 | 270,00 |



## NATURAL WHETSTONE KIT

Medium grain polished edge.

| L mm | Ref. | Price |
|---|---|---|
| 235 | 090665 | 9,30 |



**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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 235 | 51 | 67 | 200 | 127606 | 70,40 |

### MANUAL SHARPENER 465

Suitable for sharpening smooth blade or serrated knives. Advantageously replaces the classic sharpener for quick, simple, and safe sharpening. Precise sharpening angle control. Ergonomic handle. High stability thanks to anti-slip pads on the worktop.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 210 | 50 | 70 | 127607 | 55,65 |

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

## ELECTRIC SHARPENER CC 2100

15% sharpening angle, especially for "Japanese knives".
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). Only compatible with sharpener CC 2100.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| sharpener module 15° | 310 | 130 | 127624 | 235,00 |
| sharpener module 20° | 310 | 130 | 127623 | 235,00 |
| sharpener | 310 | 130 | 127622 | 615,00 |

MADE IN FRANCE

## TORMEK T2 KNIFE SHARPENER

Wheel sharpener for precise, easy-to-use guided sharpening.
Sharpener designed by the Swedish sharpening specialist. Patented blade guide system for long-lasting professional sharpening. Diamond grinding wheel ø 200 mm optimised for sharpening knives. Composite wheel with integrated polishing paste for blade honing. No steel overheating risk thanks to slow wheel rotation (120 rpm). Sturdy adjustable clamp keeps the angle constant during knife sharpening. Adjustable sharpening angle (suitable for sharpening Global knives). Does not remove more steel than necessary. Sharpening takes just one minute. A magnet collects the steel particles. To sharpen blades from 14 to 60 cm and up to a thickness of 3.5 mm. Machine designed for quick user learning. Equipped with a sturdy handle to move the machine as needed.

| Type | L mm | l mm | H mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| sharpener | 325 | 235 | 260 | 120 | 230 | 50-60 | 127625 | 1150,00 |
| diamond grinding wheel | | | | | | | 127626 | 361,00 |
| honing wheel | | | | | | | 127627 | 148,00 |

## ELECTRIC SHARPENER CC 1520

Electric sharpener CC1520 plain and micro-serrated blades.
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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 235 | 85 | 105 | 2000 | 75 | 220/240 | 50-60 | 127620 | 221,00 |

NEW

## ELECTRIC SHARPENER H270

Electric and manual sharpener H270, smooth and serrated blades.
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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 195 | 85 | 95 | 1070 | 42 | 100-240 | 50-60 | 127610 | 136,00 |

## ELECTRIC SHARPENER TRIZOR 15

Electric sharpener Trizor 15 for Japanese knives smooth and serrated blades.
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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 250 | 110 | 100 | 2000 | 75 | 220-240 | 50 | 127621 | 271,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 250 | 100 | 100 | 1900 | 75 | 220/240 | 50 | 127614 | 251,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 195 | 90 | 100 | 1600 | 65 | 220/240 | 50 | 127611 | 221,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 195 | 85 | 95 | 1000 | 40 | 230 | 50 | 127609 | 118,00 |

MADE IN FRANCE

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 523 | 325 | 50 | 7500 | 130425 | 138,00 |

## 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 | 19,90 |
| 400 | 240 | 20 | 072495 | 23,85 |

MADE IN FRANCE

## STALL SCRAPER

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

| L mm | L blade mm | Ref. | Price |
|---|---|---|---|
| 170 | 170 | 100135 | 17,85 |

Made by MATFER BOURGEAT

## 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 | 63,25 |

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

Made by MATFER BOURGEAT

## 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 | 76,55 |
| 2 extra blades | | 70 | 139006 | 36,55 |

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 | 92,10 |
| 4 spare trays | 530 | 325 | 130701 | 52,70 |

### 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 | 94,35 |

Le PEHD est fabriqué par pressage de la matière, sa densité offre une résistance forte aux coups de couteaux

Smooth and chamfered.

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

Variety of colours 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 | 41,75 |
| white | 530 | 325 | 15 | 130046 | 30,40 |
| white | 400 | 250 | 15 | 130043 | 18,50 |
| white | 400 | 300 | 15 | 130044 | 21,90 |
| red | 600 | 400 | 15 | 130052 | 41,75 |
| red | 530 | 325 | 15 | 130050 | 30,40 |
| blue | 600 | 400 | 15 | 130056 | 41,75 |
| blue | 530 | 325 | 15 | 130054 | 30,40 |
| green | 600 | 400 | 15 | 130067 | 41,75 |
| green | 530 | 325 | 15 | 130066 | 30,40 |
| yellow | 600 | 400 | 15 | 130069 | 41,75 |
| yellow | 530 | 325 | 15 | 130068 | 30,40 |
| brown | 600 | 400 | 15 | 130071 | 41,70 |
| brown | 530 | 325 | 15 | 130070 | 30,40 |
| white with handle | 340 | 240 | 15 | 130010 | 18,00 |
| black | 250 | 160 | 15 | 130090 | 11,40 |

| Type | L mm | l mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| white | 600 | 400 | 20 | 130315 | 46,70 |
| white | 530 | 325 | 20 | 130317 | 29,95 |
| white | 400 | 300 | 20 | 130312 | 24,20 |
| white | 400 | 250 | 20 | 130311 | 19,40 |
| red | 600 | 400 | 20 | 130080 | 47,75 |
| red | 530 | 325 | 20 | 270218 | 33,75 |
| blue | 600 | 400 | 20 | 130074 | 47,75 |
| blue | 530 | 325 | 20 | 270212 | 33,75 |
| green | 600 | 400 | 20 | 130082 | 47,75 |
| green | 530 | 325 | 20 | 270220 | 33,75 |
| yellow | 600 | 400 | 20 | 130076 | 47,75 |
| yellow | 530 | 325 | 20 | 270214 | 33,75 |
| brown | 600 | 400 | 20 | 130078 | 47,75 |
| brown | 530 | 325 | 20 | 270216 | 33,75 |
| black | 530 | 325 | 20 | 270221 | 33,75 |

-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 | 47,75 |
| 530 | 325 | 20 | 270223 | 33,75 |

## 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. 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 | 31,50 |
| 530 | 325 | 20 | 072437 | 45,50 |
| 600 | 400 | 20 | 072435 | 59,00 |

## 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 | 28,50 |
| 530 | 325 | 20 | 072465 | 40,25 |
| 600 | 400 | 20 | 072470 | 56,15 |

## 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 | 364,00 |
| red | 450 | 140 | 130105 | 394,00 |

### ÉCONOME PEELER

Peeler, stainless steel blade and polyamide handle.
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 | 7,20 |

MADE IN FRANCE

### RED PEELER

Peeler, stainless steel blade and red PP handle.
Stainless steel 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 | 3,40 |

### ECOLINE PEELER

Peeler, 2 rivets, stainless steel blade, and PP handle.
Stainless steel 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 | 2,55 |

MADE IN FRANCE

### ECOLINE PEELER

Rivole peeler, stainless steel blade and PP handle.
Stainless steel 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 | 5,95 |

### TOMATO CORER

Tomato huller, stainless steel blade and polyamide handle.
Stainless steel blade. Polypropylene handle. Suitable for left- and right-handers. Allows you to remove the tomato stalk in a single stTh. 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 | 7,20 |

### ASPARAGUS PEELER

Peeler, stainless steel double blade and polyamide handle.
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 | 15,35 |

### VEGETABLE PEELER

ABS Y 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 | 6,30 |

MADE IN FRANCE

### VEGETABLE PEELER

Stainless steel Y peeler.
Stainless steel. Ideal for peeling long vegetables. Hardened steel blade.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 115 | 60 | 12 | 290041 | 3,60 |

**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 | 17,50 |

NEW

MATFER

### 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 | U.V. | Ref. | Price |
|---|---|---|---|---|
| 195 | 10 | 1 | 120906 | 13,80 |

NEW

MATFER

### TOMATO/KIWI PEELER

Serrated hardened steel blade, precise and long-lasting. Cuts finely for minimal waste. For fruit and vegetables with delicate skins (tomatoes, peppers) or firm skins (kiwis). GreenGrip handle made of 98% bio-sourced materials. Ambidextrous. Recyclable.

| L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 175 | 25 | 20 | 1 | 120911 | 9,95 |

NEW

Microplane

### VEGETABLE PEELER

Stainless steel blade. Ultra-sharp straight blade. Wide, heavy handle for easy handling. Recommended for peeling vegetables with firm skins: celeriac, cucumbers, squash etc.. Also suitable for slicing vegetables and cheese.

| L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 164 | 75 | 25 | 1 | 090385 | 18,30 |

NEW

### WIDE STAINLESS STEEL Y PEELER 90MM

Hardened steel blade, precise and long-lasting. For left and right handed use. Very strong thick stainless steel body. Cutting width 90 mm for large vegetables: pumpkins, squashes, celery, etc.. Saves time when peeling compared to a conventional model.

| L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 200 | 100 | 15 | 1 | 090386 | 11,80 |

## 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 | 30,50 |
| 360 | 45 | 160 | 181021 | 77,45 |

## 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 | 51,80 |

## 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 | 65,25 |

## 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 | 27,40 |

## UTILITY SCISSORS

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

| L mm | Ref. | Price |
|---|---|---|
| 215 | 120801 | 8,40 |

## 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 | 9,70 |

## CHROME SCISSORS

Polished chrome steel. Ergonomic shape for easy cutting.

| L mm | Ref. | Price |
|---|---|---|
| 180 | 120804 | 13,80 |

**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 | 39,95 |

## VERY SHARP SCISSORS

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

| L mm | Ref. | Price |
|---|---|---|
| 155 | 121135 | 24,30 |

## 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 | 16,80 |

**NEW**

## ALL-PURPOSE SCISSORS

Stainless steel. Reinforced blades: for precision and control, making intensive cutting tasks easier. Advanced serrated blade: optimised for smoother cutting of tough materials. Dishwasher safe: very easy to clean, dishwasher safe up to 90°C. Ergonomic handles: designed to suit all hand sizes. Built-in shock absorbers reduce hand fatigue and ensure optimal comfort during prolonged use. Quick release mechanism: intuitive stainless steel closure clip for fast and effortless handling. Removable stainless steel spring: for smooth operation and easy cleaning.

| L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 208 | 58 | 16 | 1 | 120810 | 49,00 |

MADE IN FRANCE

### LEMON DECORATOR

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

| Type | L mm | U.V. | Ref. | Price |
|---|---|---|---|---|
| right-handed | 140 | 1 | 090450 | 7,35 |

### 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.

| Type | L mm | U.V. | Ref. | Price |
|---|---|---|---|---|
| right-handed | 155 | 1 | 120904 | 10,70 |

### 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 | U.V. | Ref. | Price |
|---|---|---|---|
| 145 | 1 | 120908 | 10,70 |

### 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 | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 158 | 24 | 17 | 1 | 120909 | 11,10 |

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 | U.V. | Ref. | Price |
|---|---|---|---|
| 150 | 1 | 120910 | 15,45 |

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 mm | U.V. | Ref. | Price |
|---|---|---|---|---|
| 230 | 110 | 1 | 090370 | 8,90 |

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## 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 | 13,75 |
| round | 157 | 15 | 122003 | 12,15 |
| round | 157 | 18 | 121004 | 13,75 |
| round | 163 | 22 | 121006 | 13,75 |
| round | 167 | 25 | 121007 | 13,75 |
| round | 173 | 28 | 121008 | 13,70 |
| double round | 165 | 22/25 | 121009 | 20,20 |
| double round | 170 | 22/30 | 121013 | 18,75 |
| oval | 168 | 32 | 121010 | 11,95 |
| oval fluted | 174 | 32 | 121011 | 14,60 |

## 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 | 19,45 |

## 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 | 8,35 |

## 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 | 20,15 |

## 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 | 19,50 |

### MATFER APPLE CORER

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 useful mm | Ref. | Price |
|---|---|---|---|
| 160 | 100 | 120925 | 14,40 |

### 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 | 24,80 |

### 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 | 11,35 |

### 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 | 29,00 |

### MANGO CORER-SLICER

Stainless steel blade. Non-slip handles. Allows you to obtain 2 fruit halves with minimal loss in a single stTh. 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 | 18,10 |

### 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 | 27,50 |

### 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 | 17,75 |

### 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 | 25,40 |

### 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 | 19,65 |

### 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 | 10,55 |

### 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 | 13,80 |

### 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 stTh. 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 | 14,15 |

NEW

### 3-IN-1 AVOCADO TOOL

Blade specially designed to effortlessly cut avocados. Core remover with small teeth for safe, quick, and easy removal of the core in a single rotation. The spoon function is integrated in the blade, it is designed to adapt to the shape of the fruit and easily separate/remove the flesh from the skin. Ergonomic, non-slip Soft Touch handle provides optimal grip and is suitable for both right- and left-handed users. Easy to store thanks to its long, ultra-flat, and compact design, it can also be hung on a hook thanks to the eyelet on the handle.

| L mm | Ref. | Price |
|---|---|---|
| 190 | 215314 | 19,60 |

### 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 | 24,35 |

### AVOCADO SLICER

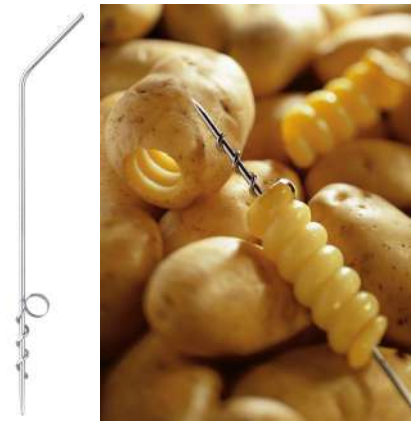
Stainless steel. Convenient because it cuts regular slices in a single stTh. Ergonomic for very easy use. Very robust and durable. Very easy to maintain for flawless hygiene.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 180 | 60 | 215313 | 20,75 |

### 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 | 16,95 |



### POTATO SPIRAL CUTTER

Stainless steel. Allows you to make potato spirals D 10 mm in a single stTh.

| L mm | U.V. | Ref. | Price |
|---|---|---|---|
| 240 | 1 | 120939 | 9,35 |

### 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 | U.V. | Condt. | Ref. | Price |
|---|---|---|---|---|---|
| 245 | 70 | 1 | 3 | 181006 | 22,25 |

## 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 | 40,35 |

## 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 | 242,00 |

## CASE OF 8 CARVING TOOLS NO. 1

Stainless steel blades. Polypropylene handles. Width of open case: 280 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. Very robust and durable. Very easy to maintain for flawless hygiene. Case of 8 carving tools.

| L mm | Ref. | Price |
|---|---|---|
| 140 | 120919 | 133,00 |

### 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 | 18,30 |

### 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 | 19,50 |

### 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 | 15,20 |

### 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 | 19,90 |

### 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 | 20,50 |

**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 useful mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|---|
| 8 notches | 470 | 470 | 200 | 70 | 126903 | 126,00 |
| 12 notches | 530 | 530 | 240 | 110 | 126904 | 130,00 |

## KNIFE CASE

Supple nylon. Velcro fastening. Convenient because it can accommodate up to 5 knives and utensils. Label holder to personalise the kit. Very strong and very durable. Very easy to maintain for flawless hygiene.

| L mm | L useful mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| 550 | 550 | 180 | 30 | 124011 | 35,50 |

Non-contractual photos

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR CODE.

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.

### 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 | 399,00 |

### 25-PIECE KITCHEN TOOL CASE

Includes: 1 cake knife 31 cm (ref 182121), 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 1208.
High-quality nylon, very durable.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 460 | 325 | 126920 | 443,00 |

### MATFER SEMI-RIGID TOOL CASE

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: tailor@matferbourgeat.com. Zip closure which can be padlocked.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 445 | 120 | 305 | 1908 | 126908 | 172,00 |

Non-contractual photos

## 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 | 11,05 |

## 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 | 25,85 |
| 460 | 25 | 126003 | 29,95 |

## 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 | 20,00 |

## 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 useful mm | l mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 450 | 450 | 46 | 15 | 126007 | 23,50 |

## 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 useful mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 600 | 600 | 100 | 126060 | 88,70 |

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| without lock | 587 | 136 | 738 | 9500 | 18 | 230 | 50/60 | 855605 | 527,50 |
| with lock | 587 | 136 | 738 | 9500 | 18 | 230 | 50/60 | 855606 | 538,50 |

### DECONTAMINATION CABINET WITH STAINLESS STEEL MESH BASKET

| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| without lock | 587 | 136 | 738 | 9500 | 18 | 230 | 50/60 | 855615 | 542,70 |
| with lock | 587 | 136 | 738 | 15000 | 18 | 230 | 50/60 | 855616 | 553,60 |

## 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 | 86,35 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 280 | 160 | 3 | 470 | 123055 | 47,80 |
| 330 | 180 | 3 | 617 | 123056 | 57,10 |
| 330 | 196 | 5 | 880 | 090580 | 80,80 |

## 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 | 83,25 |

## 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 | 66,70 |

## 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 useful mm | l mm | Ref. | Price |
|---|---|---|---|---|---|
| complete saw | 570 | 450 | 155 | 100110 | 83,55 |
| extra blade | 450 | 450 | 10 | 100115 | 11,70 |

## 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 | 12,15 |
| Max. weight: 15 kg. | 100 | 4 | 911438 | 12,55 |
| Max. weight: 35 kg. | 120 | 5 | 911439 | 19,00 |
| Max. weight: 45 kg. | 140 | 6 | 911440 | 23,70 |
| Max. weight: 60 kg. | 160 | 6 | 911441 | 24,75 |
| Max. weight: 90 kg. | 180 | 6 | 911442 | 26,75 |

# HAM HOLDER

## 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 | 373,00 |

## 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 | 123,00 |

## 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 | 70,75 |



# 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 useful mm | Ref. | Price |
|---|---|---|---|
| 250 | 250 | 120861 | 42,10 |



## 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 useful mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 350 | 350 | 60 | 500 | 181046 | 34,15 |

## 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 | 84,40 |

## 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 | 62,55 |

GIESSER MADE IN GERMANY

## 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 | 51,00 |

## 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 | 30,45 |

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 | 131,00 |

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 | 50,10 |

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 | 50,10 |

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 | 28,30 |

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 | 28,30 |

## 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 | 215,00 |

## 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.

| L mm | L blade mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 225 | 110 | | 121050 | 36,35 |

### 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 | 3,05 |

### 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 | 16,90 |

### 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 | 15,05 |

### 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 | 4,30 |

### 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 | 21,85 |

## FIND OUR RANGE OF NAUTICAL TABLEWARE IN THE CATALOG

### 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 | 72,80 |

### FISH SHEARS

Stainless steel. Nylon rings. Blade shape and serrations designed to cut fish.

| L mm | Ref. | Price |
|---|---|---|
| 180 | 121133 | 14,90 |

### 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 | 24,15 |

### 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 | 21,65 |

### 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 | 42,40 |

### 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 | 8,85 |

Made by MATFER BOURGEAT

### 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 | 24,00 |

### 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 | 42,05 |

### 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 | 22,65 |

### 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 | 133,00 |
| 350 | 80 | 120062 | 240,00 |

### 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 | 250,00 |

### 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 | 127,00 |

### 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 | 48,15 |

### 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 | 121,00 |

### 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 | 25,70 |

### 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 | 20,35 |

### 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 | 20,30 |

### 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 | 14,30 |

GLOBAL Distribution Exclusive FRANCE

## 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 | 113,00 |

GLOBAL Distribution Exclusive FRANCE

## 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 | 162,00 |

## 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 | 85,30 |

## 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 | 27,00 |

122004

090347

122002

SUITABLE FOR CUTTING DESSERTS ON BAKING TRAYS 60X40CM

### CHEESE KNIFE

Stainless steel blade. Black ABS handle. 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 | 42,35 |

### CHEESE KNIFE, 2 HANDS

Stainless steel blade. Black ABS handle. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

| L mm | L useful mm | l mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 565 | 330 | 58 | 4 | 122004 | 83,40 |
| 635 | 400 | 58 | 4 | 090347 | 96,55 |
| 860 | 630 | 55 | 4 | 122002 | 174,00 |

### PARMESAN KNIFE

Stainless steel blade. Polypropylene handle. Suitable for cutting hard pressed cheese. Convenient, it allows you to create pretty chips in a single stTh. Very robust, exceptional quality model. Very durable and solid. Very easy to maintain for flawless hygiene.

| L mm | Ref. | Price |
|---|---|---|
| 110 | 181151 | 25,00 |

MADE IN FRANCE

## 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 | 689,00 |
| extra wires | | | | 263514 | 59,40 |

MADE IN FRANCE

## 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 | 689,00 |

## CHEESE SLICER

Cheese slicer, stainless steel body and cast aluminium body.
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 | 14,80 |

MADE IN FRANCE

## ROQUEFORT SLICER

Coated cast iron Roquefort slicer and polyethylene base. 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 | 182,00 |
| son | 360 | | 122011 | 11,60 |

## PACK OF 10 WIRES TO CUT BUTTER

Stainless steel. Robust, exceptional quality wire. Wire diameter 0.5 mm.

| L mm | Ref. | Price |
|---|---|---|
| 300 | 122021 | 13,75 |

## PACK OF 10 CHEESE WIRES

Stainless steel. Robust, exceptional quality wire. Wire diameter 0.5 mm.

| L mm | Ref. | Price |
|---|---|---|
| 800 | 122031 | 17,00 |
| 1000 | 072571 | 18,95 |

## 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 | 16,35 |
| 10 wires | 170 | | 072547 | 9,40 |
| lyre | | 210 | 122016 | 15,25 |
| 10 wires | 210 | | 122017 | 9,15 |

# PÂTISSERIE **WHITE**

# OCF

White, La Baule's new bakery, stands out with its bespoke beach design. The counter sculpted up the steps, the VISIO refrigerated display cabinet, the fully equipped bar (dishwasher, ice machine, sink, storage), and the LED bread display ensure optimal workflow and elegant product display. With curved glass tops and premium imitation walnut and marble materials, White becomes a warm space where design showcases the excellence of the products on sale.

Elise
MATFER
5 L
4 L

# 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 | 158 |
| ELECTRICAL APPLIANCES | 183 |
| SEASONING AND PLATING | 196 |
| SLICING MACHINES | 205 |
| PREPARATION UTENSILS | 209 |
| SPECIAL UTENSILS FOR ALLERGIES | 218 |
| MEAT | 219 |
| PASTA | 220 |

# PREPCHEF

## 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.

**PRACTICAL**
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).

Made by MATFER BOURGEAT

### 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 | 170,00 |

### SPARE PARTS FOR PREP'CHEF

| Type | Ref. | Price |
|---|---|---|
| tower actuator | 215614 | 107,00 |
| stand | 215643 | 79,00 |
| 3 suction cups | 215792 | 39,80 |
| handle | 215793 | 23,40 |
| 2 springs | 215791 | 10,90 |
| 2 long stop screws | 215790 | 15,70 |

## 15 slicing, cutting, and crushing accessories available and interchangeable without tools (not supplied).

# The 'compact' helper

+ Convenient and quick to use, safe

### 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.

### PRACTICAL
Clean and easy cutting thanks to hardened steel knives.

Made by MATFER BOURGEAT

**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 | 145,00 |

# CUT

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 | 115,00 |
| set 10x10 mm | 215627 | 115,00 |
| blade unit 8x8 mm | 215734 | 96,60 |
| blade unit 10x10 mm | 215735 | 96,60 |
| pusher 8x8 mm | 215744 | 33,90 |
| pusher 10x10 mm | 215745 | 33,90 |

## PREP CHEF RECTANGULAR CHIP CUTTER

| Type | Ref. | Price |
|---|---|---|
| set 16x8 mm | 215628 | 115,00 |
| blade unit 16x8 mm | 215733 | 96,55 |

## CHERRY TOMATO DIVIDER

4-wedge divider.

| | Ref. | Price |
|---|---|---|
| | 215615 | 101,00 |

## TOMATO AND CITRUS FRUIT SLICER - WEDGES

2 wedge sizes possible: 6 wedges and 8 wedges.

| Type | Ref. | Price |
|---|---|---|
| 6-wedge set | 215616 | 79,95 |
| 8-wedge set | 215618 | 79,95 |
| 6-wedge slicer blades | 215736 | 72,35 |
| 8-wedge slicer blades | 215738 | 72,35 |
| 8-wedge pusher | 215748 | 31,60 |

## TOMATO AND CITRUS FRUIT SLICER - SLICES

Slice divider 5 mm.

| Type | Ref. | Price |
|---|---|---|
| slice set | 215611 | 138,00 |
| 1/2 slice set | 215613 | 147,00 |
| slicer blades | 215731 | 124,00 |
| 1/2 slicer blades | 215732 | 134,00 |
| pusher | 215742 | 41,30 |

## WEDGE CUTTER-CORER

Wedge divider - corer.

| Type | Ref. | Price |
|---|---|---|
| corer set | 215619 | 115,00 |

Made by MATFER BOURGEAT

# CUT

## 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 | 140,00 |

### 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 | 79,00 |

# SLICE

## 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 | 101,00 |

Made by MATFER BOURGEAT

# CRUSH

## 3 times faster in 1 step

### POTATO MASHER

Accessory adapting to Prep Chef and Prep Chef Compact set base.

| | Ref. | Price |
|---|---|---|
| | 215641 | 140,00 |

### 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 | 79,00 |

+ Lighter mashed potato texture

**ROBUST**
Robust composite material pusher and handle.

**GRID**
Durable hardened steel grid with 3.2 mm diameter holes.

**COMPATIBILITY**
Compatible with saucepans up to 28 cm in diameter.

**STABILITY**
Robust support in composite material stable thanks to the suction cups.

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 | 187,50 |
| spare rack | | 1,5 | 072812 | 11,35 |
| spare rack | | 2,5 | 072814 | 11,35 |
| spare rack | | 4 | 072816 | 11,35 |

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 | 470,00 |
| extra grid | | 1,5 | 072855 | 134,50 |
| extra grid | | 2 | 072857 | 163,00 |
| extra grid | | 3 | 072859 | 163,00 |

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 | 58,20 |

## 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 | 69,50 |

**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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| tomato slicer | 425 | 180 | 6000 | 215710 | 619,00 |
| block of 13 blades | | | | 215720 | 166,00 |
| set of 4 legs with suction cups | | | | 215722 | 76,15 |
| pusher | | | | 280747 | 16,50 |

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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| vegetable preparation machine | 360 | 135 | 243 | 2200 | 215131 | 330,00 |

Made by MATFER BOURGEAT

# swing

Polypropylene body and basket. Clear lid for visible spinning angle.

+ Easy to turn crank

## 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.

## TRANSPARENCY

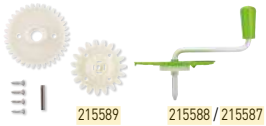
Compact spinner with clear lid.

Visible spin degree.

### SWING XS SALAD SPINNER

Salad spinner for 2 or 3 lettuces.

| Type | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| spinner | 373 | 396 | 215582 | 176,00 |
| sprockets + housing + handle kit xs | | | 215587 | 71,85 |



215589 215588 / 215587

### SWING XL SALAD SPINNER

Salad spinner for 4 or 5 lettuces.

| Type | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| spinner | 460 | 459 | 215580 | 195,00 |
| sprocket kit for xs and xl | | | 215589 | 21,50 |
| sprockets+housing+handle set xl | | | 215588 | 76,85 |

# MANDOLINS

## Safe, precise, and even cuts

Made by MATFER BOURGEAT

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.

+ Comes with a rotating pusher to make potato waffles

### MANDOLIN 2000 S WITH PUSHERS

| Type | L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| mandolin | 395 | 132 | 1300 | 215060 | 213,00 |
| box of 3 julienne blades | | | | 215068 | 97,90 |
| julienne blade 3 mm | | | | 215070 | 39,80 |
| julienne blade 5 mm | | | | 215072 | 28,40 |
| julienne blade 10 mm | | | | 215074 | 26,55 |

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 | 177,00 |
| pusher | | | | 215005 | 35,55 |
| julienne blade 3 mm | | | 3 | 215010 | 38,95 |
| julienne blade 5 mm | | | 5 | 215112 | 27,65 |
| julienne blade 10 mm | | | 10 | 215115 | 25,65 |

Made by MATFER BOURGEAT

## 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 | W g | Ref. | Price |
|---|---|---|---|---|
| 370 | 130 | 500 | 215040 | 98,05 |

NEW

GLOBAL

Compact and lightweight Japanese mandolin slicer. Precise thickness adjustment by knob. Smooth, ultra-sharp blade for precision cutting. Supplied with 2 julienne blades: 1 and 2.5 mm and a 4mm vegetable stick blade for cutting precise brunoises. Finger protection trolley for safe operation. Equipped with anti-slip pads at the front. The carving tray is removable for perfect cleaning.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| Small | 320 | 91 | 30 | 348 | 215080 | 46,20 |

NEW

GLOBAL

Compact and lightweight Japanese mandolin slicer. Precise thickness adjustment by knob. Smooth, ultra-sharp blade for precision cutting. Supplied with 2 julienne blades: 1 and 2.5 mm and a 4mm vegetable stick blade for cutting precise brunoises. Finger protection trolley for safe operation. Equipped with anti-slip pads at the front. The carving tray is removable for perfect cleaning.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| Large | 365 | 130 | 40 | 600 | 215081 | 98,00 |

## 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 | 30,75 |

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 | 390,00 |

## 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 | 43,95 |

## 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 | 38,60 |

## OLIVE PITTER

Cast aluminium pitter.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 175 | 50 | 10 | 215408 | 19,30 |

## 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 | 13,65 |

## STEINEX-COMBI PITTER

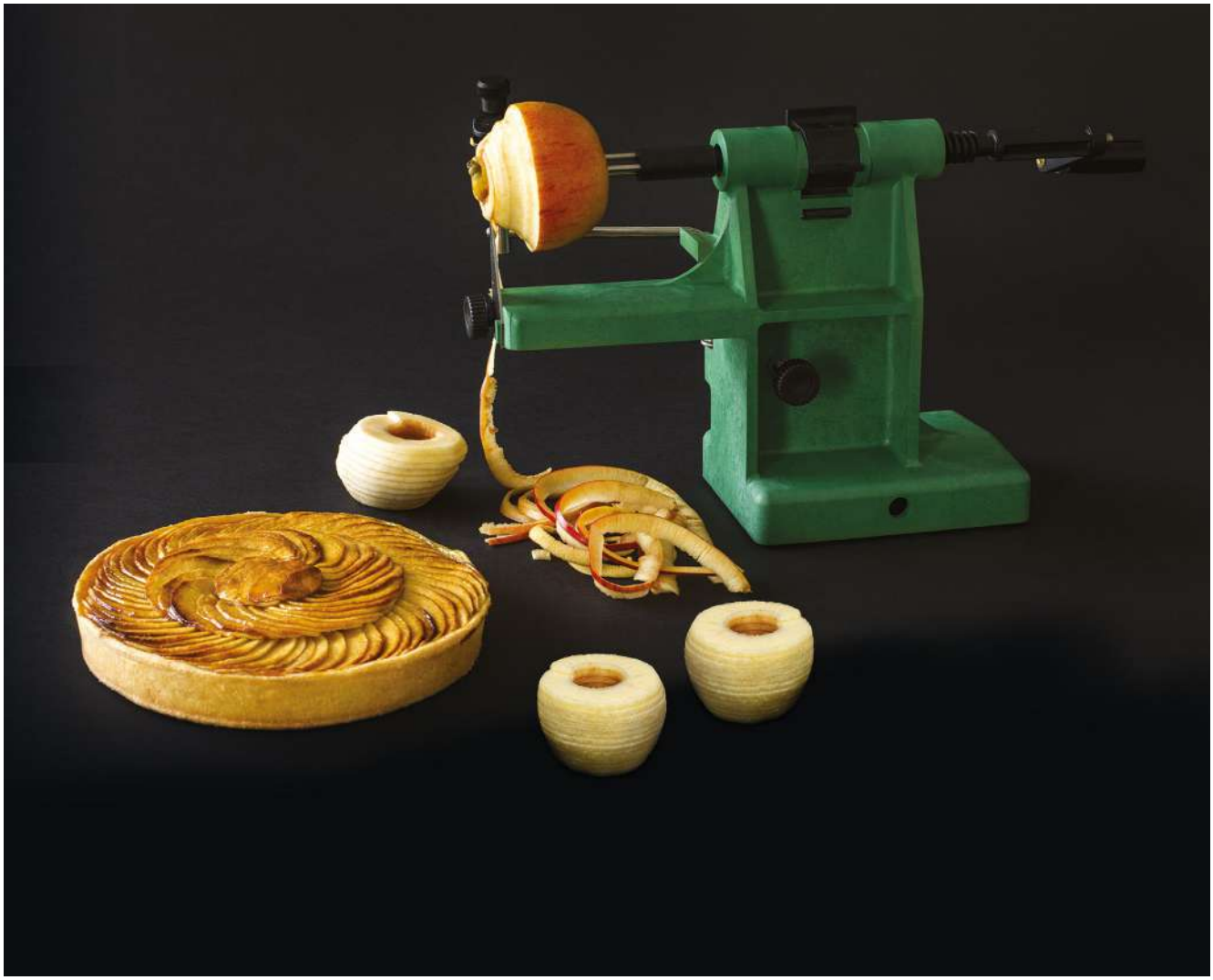
Stainless steel knife. Designed for plums and cherries. The plums are pitted and cut into wedges in one stTh. Covered with a very durable dishwasher-safe coating.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 225 | 105 | 073115 | 32,00 |

## 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 | 55,95 |



### APPLE PEELER AND CORER

Peels, cores, and slices all round fruit in one stTh. Peeler blade release system. Easy to secure on smooth worktops thanks to the suction base. Comes with a clamp for fastening on a rough worktop. Slice thickness: 4 mm. Maximum clamp spacing width: 65 mm.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| apple peeler | 305 | 110 | 135 | 215155 | 31,00 |
| extra peeler blade | | | | 215158 | 8,80 |

FINE PEEL

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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 340 | 100 | 200 | 1300 | 215250 | 290,00 |

NEW

### COTTON CANDY MACHINE

Electric machine suitable for professional use. Painted steel motor unit. Large, easy-to-clean stainless steel bowl. Separate heating and rotation controls. Can be used with conventional caster sugar. Makes delicious candy floss in seconds.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 470 | 470 | 400 | 10500 | 1030 | 220-240 | 50-60 | 262240 | 223,00 |

**PRESERVES PRODUCT QUALITY AND FLAVOURS**

### 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. Adjustable thermostat 40-74°C. Timer 26 hours. 9 layers equipped with Polyrack + Polyscreen 380x380 mm plates. Black composite frame with door. Do not dry the products directly on Polyrack racks, use Polyscreen or Paraflexx cloths.

| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| dehydrator | 483 | 432 | 318 | 10000 | 600 | 220-240 | 50-60 | 187501 | 678,00 |
| Polyrack | 381 | 381 | 20 | | | | | 187502 | 50,70 |
| Polyscreen | 355 | 355 | | | | | | 187503 | 11,00 |
| Paraflexx | 355 | 355 | | | | | | 187504 | 33,75 |

## 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.

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 438 | 521 | 432 | 16000 | 600 | 220-240 | 50-60 | 187505 | 2315,00 |

# 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 | 94,00 |
| 1 l siphon | 100 | 044178 | 105,00 |
| siphon head | | 880102 | 93,55 |
| bottle seal grey | | 880057 | 5,05 |
| siphon valve | | 672027 | 17,60 |
| open star piping tip grey | | 880101 | 7,55 |
| tulip piping tip grey | | 880074 | 4,65 |

## GREEN WHIP FOR COLD PREPARATIONS

Professional whipper specially designed for cold dairy and/or vegan substitute preparations (soy, rice, coconut, oat, and almond milk and cream). Ideal for making toppings. The Green Whip whipper's technical features ensure up to 15% more yield than a conventional whipper while saving raw materials, reducing carbon footprint and portion costs by at least 10%. Time and labour savings due to higher yield with every refill. The Green Whip is a sustainable whipper: The whipper's climate neutrality is fully guaranteed by technical innovations leading to emission reductions and by offsetting. The whipper's closed system keeps cold preparations fresh for several days with no impact on quality and without the addition of preservatives. The Green Whip whipper reduces food waste and, thanks to its airtight closure, cold preparations can be kept in the refrigerator for several days while maintaining consistent quality, without the addition of preservatives. Robust product: stainless steel bottle and head with non-removable valve. Long-lasting, it is more cost-effective and generates less waste than whipped cream aerosols. Charger holder and head with non-slip silicone coating for ease of handling. Supplied with a stainless steel 'tulip' piping tip. Silicone seal with tab facilitating extraction for effective cleaning. Cleaning brush for head and socket.

| H mm | Ø mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|
| 280 | 80 | 50 | 770 | 672052 | 99,00 |
| 280 | 90 | 100 | | 672053 | 110,00 |

NEW

Distribution Exclusive FRANCE

## ISI PROFESSIONAL ECO SERIES CHARGERS

World-renowned chargers, the choice of chefs, pastry chefs, bartenders and mixologists for toppings and hot or cold preparations using dairy products and/or vegan substitutes. Eco Series professional chargers produce a rich, natural whipped cream without any additives. Eco Series 8.4 g professional chargers produce a whipped cream that is superior to conventional chargers, both with dairy products and with alternative products. Depending on the type of cream and the syphon used, the yield can be up to 20% more, without affecting taste, thereby significantly reducing the cost of each portion while improving the nutrient profile (less calories, less fat). Professional chargers contain exactly 8.4 g of $N_2O$, a guaranteed quantity for each charger to ensure consistent preparation quality. Eco Series chargers are produced using 100% renewable energy. Climate neutrality - tested and certified by TÜV Austria - is fully guaranteed by technical innovations leading to emission reductions and by offsetting. Eco Series professional chargers, when used with the Green Whip Eco Series whipper, reduce the carbon footprint between -65% (cream) and -85% (alternative cream) compared to a Cream Whip whipper and a standard professional charger, due in part to offsetting and technical innovations leading to emission reductions. Made in Austria from European steel - a 100% recyclable material with a 40% lower climate impact than Asian steel - the chargers are 100% recyclable (depending on the legislation in each country). 30% recycled steel. Can be used in all iSi whippers. Sale prohibited to minors.

| Ø mm | Cdt | W g | Ref. | Price |
|---|---|---|---|---|
| 18 | 10 | 8 | 044188 | 7,65 |
| 18 | 24 | 8 | 044189 | 17,40 |

**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

### SIPHON GOURMET WHIP POUR CHAUD ET FROID

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 | 95,50 |
| siphon | 50 | 672043 | 115,00 |
| siphon | 100 | 672039 | 120,00 |
| bottle seal red | | 880092 | 4,55 |
| tulip piping tip red | | 880094 | 7,60 |
| open star piping tip red | | 880096 | 7,60 |
| stainless steel round piping tip | | 880095 | 10,00 |
| siphon head | | 880099 | 101,00 |
| charger holder red | | 880100 | 21,40 |

Find 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| siphon | 360 | 113 | 100 | 2250 | 672050 | 211,00 |
| extension | | | | | 672006 | 29,55 |
| charger holder black | | | | | 880066 | 21,00 |
| bottle seal | | | | | 880067 | 9,15 |

## THERMO WHIP

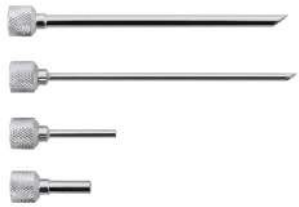
Brushed stainless steel body, stainless steel head with fixed valve. Has a vacuum double wall flask providing maximum thermal insulation. Temperature maintained for up to 8 hours for cold products and up to 3 hours for hot products. Keeps Chantilly cream perfectly fresh. Avoids using a bain marie to 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 | 138,00 |

## 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 | 35,15 |



## 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 | 26,35 |

## 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 | 19,15 |

## 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 | 21,50 |

## CLEANING BRUSH

Cleaning brush for siphon heads and tips.

| Ref. | Price |
|---|---|
| 672000 | 5,50 |

NEW

## SILICONE STRIPS FOR WHIPPERS

Made of silicone, 5 assorted colours: white, blue, yellow, red, and green. Allows identification of contents and time/date of preparation on the whipper, ensuring efficient and hygienic organisation in the kitchen, coffee counter, or bar. Colours allow for quick identification and clear distinction of different contents/recipes in the iSi whipper, increasing work process efficiency. Can be labelled with a ballpoint pen or other erasable pens. Optimises the work process and reduces food waste through clear whipper labelling with reusable strips. Fits all iSi stainless steel whipper models and remains firming in place without slipping. Reusable and washable.

| Type | H mm | Ø mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| bands | 18 | 80 | 10 | 672092 | 5,50 |

## 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 | 7,85 |
| for 1 l siphon. | 672104 | 8,55 |

NEW

## LID WITH SEAL FOR WHIPPERS

Suitable for Cream Profi Whip, Gourmet Whip, Green Whip, and Thermo Whip whippers. Allows the contents of the whippers to be sealed securely for keeping hot or cold, without loss of flavour. Stainless steel container converts into an airtight and easy-to-carry bottle. Suitable for cold or hot preparations. Fitted with a red silicone seal Ref. 880092.

| Type | H mm | Ø mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| lid | 25 | 60 | 128 | 672091 | 24,90 |

**UP TO 20% MORE EXPANSION THAN A CONVENTIONAL CARTRIDGE**

## PROFESSIONAL ISI CHARGERS

These chargers are compatible with all ISI whippers. $N^20$ 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 | W g | Ref. | Price |
|---|---|---|---|---|
| box of 10 | 65 | 8 | 044181 | 7,60 |
| box of 24 | 65 | 8 | 044184 | 17,00 |
| box of 50 | 65 | 8 | 044186 | 34,50 |

## 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 | 55,00 |

# Aromas cold-infused very quickly

TASTE AND AROMAS PRESERVED

Made by MATFER BOURGEAT

## SIPHON HEATER

Made of brushed stainless steel. Compact size for easy and space-saving installation. Intuitive touch control. No need for adjustments during operation. Stable siphons, even when almost empty. Independent water compartments for optimal water level. Internal indication for Rapid infusion level. Enables heating liquids in 2 minutes. Can be used with ISI Gourmet Whipper and N2O chargers. Allows you to elevate the liquid with aromatic substances. Fruits and vegetables remain crisp and juicy. Preserves the taste and aromas of the ingredients. Compatible with all 0.5 L and 1 L ISI siphons.

## RAPID INFUSION KIT

Rapid infusion set. Enables heating liquids in 2 minutes. Can be used with ISI Gourmet Whipper and N2O chargers. Allows you to elevate the liquid with aromatic substances. Preserves the taste and aromas of the ingredients. Compatible with all 0.5 L and 1 L ISI siphons and cleaning kit. 190% silicone siphon tube, 1 100% stainless steel sieve, 1 100% stainless steel ventilation tube, 1 100% silicone tube, and 1 cleaning brush.

| | Ref. | Price |
|---|---|---|
| | 672090 | 24,65 |

# CHAUFFE SIPHONS

## Keep your whippers at the right temperature near the hatch.

+ Free up your ovens, hotplates, and immersion heaters.

NEW

Made by MATFER BOURGEAT

### WHIPPER HEATER

Sauces and purees do not overheat and keep their flavour. Brushed stainless steel finish for easy maintenance. Compartment diameter on the lid: 102 mm. UK version available. Power: 400 watts. Internal maximum water level line.

| L mm | l mm | H mm | C cl | L emp. mm | l emp. mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| 340 | 157 | 184 | 120 | 340 | 157 | 400 | 240 | 50 | 675008 | 550,00 |

Free up your ovens, hobs and immersion heaters

### COMPACT
Compact design for easy, space-saving installation.

### INTUITIF
User-friendly touch screen control. No adjustments needed during service.

### PRATIQUE
Removable lid for easy filling and cleaning.

### STABLE
Whippers are stable, even when almost empty.

### RAPIDE
Rapid temperature increase. Electronic control 25 to 90°C. Accuracy ± 1.5°C.

### CONSTANT
Uniform heating thanks to the bain-marie.

Separate water compartments for optimal water level.

-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 | W g | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 398 | 291 | 98 | 4300 | 110-240 | 50-60 | 252216 | 387,00 |

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 | W g | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 320 | 300 | 95 | 6200 | 110-240 | 50-60 | 252220 | 435,00 |

ACCURACY 1 G UP TO 6 KG AND LARGE CAPACITY OF 30 KG

IP 56 +10°C +40°C

## 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 | W g | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 300 | 320 | 120 | 3720 | 100-240 | 50-60 | 252225 | 375,00 |

MATFER

NEW

## SCALES CX15

Compact bench scales with taring. Removable stainless steel tray 250x175 mm. IP67 protection. With internal battery and detachable power adaptor. High-quality ZEMIC sensor. Quick stabilisation. Very fast weight increase/decrease. Ergonomic features (ON/OFF - Tare). Accuracy 1 g. Range 15 kg.

| L mm | l mm | H mm | W g | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 350 | 350 | 165 | 4300 | 110-240 | 50-60 | 252221 | 325,00 |

MATFER CE

## 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 | Volts | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| 225 | 165 | 17 | 3 | 1 | 252094 | 38,00 |

MATFER IP 65 -5°C +40°C

## COMPACT SCALES

Compact high-precision scales. Range 3,000 g / Accuracy 0.2 g. AISI 304 stainless steel tray 170x140 mm. Rechargeable battery and mains power adaptor included. Wide LED display height: 18 mm. Weighing, taring, and recalibration functions.

| l mm | H mm | Volts | Hz | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| 178 | 85 | 220-240 | 50-60 | 1 | 252117 | 135,00 |

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 | l mm | H mm | Volts | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| 310 | 240 | 60 | 220-240 | 1 | 280063 | 133,00 |

SECOND DISPLAY ON THE BACK

-5°C +40°C IP 65

## 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 1 g. Range 6 kg.

| L mm | l mm | H mm | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|
| 210 | 170 | 160 | 220 | 50-60 | 252121 | 292,00 |

ACCURATE WEIGHING: 0.1 G

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 115 | 64 | 18 | 100 | 252091 | 38,65 |

## 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 | 468,00 |

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 | 580,00 |
| 610 | 400 | 830 | 60 | 100-240 | 50-60 | 252233 | 720,00 |
| 710 | 500 | 830 | 150 | 100-240 | 50-60 | 252235 | 1050,00 |

### 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 | 89,00 |
| range 10 kg | 220 | 260 | 277 | 252010 | 99,00 |
| range 30 kg | 315 | 370 | 355 | 252030 | 223,00 |
| range 50 kg | 315 | 370 | 355 | 252050 | 229,00 |
| dial lid 30/50kg | | | | 252053 | 30,40 |

## 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.

## MEASURING JUG

Clear polypropylene measuring jug. With spout and handle. Graduated in 1/10 litres.

| H mm | C cl | Ref. | Price |
|---|---|---|---|
| 120 | 25 | 251000 | 2,75 |
| 165 | 100 | 251001 | 4,50 |
| 238 | 300 | 251003 | 8,75 |
| 270 | 500 | 251005 | 11,00 |

## 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 | 11,80 |

## GRADUATED JUG 1 L

Copolyester jug. With spout. Graduation in decilitres. Unbreakable.

| H mm | C cl | Ref. | Price |
|---|---|---|---|
| 180 | 100 | 251012 | 10,10 |

## MEASURING JUG

Stainless steel measuring jug.

| H mm | C cl | Ref. | Price |
|---|---|---|---|
| 50 | 10 | 251101 | 5,50 |
| 70 | 25 | 251102 | 7,50 |
| 110 | 50 | 251105 | 15,00 |
| 130 | 100 | 251110 | 20,00 |
| 190 | 200 | 251120 | 32,50 |

## 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 | Cdt | Ref. | Price |
|---|---|---|---|
| 161 | 6 | 553295 | 4,63 |

## GRADUATED BUCKET

Stainless steel graduated bucket. With reinforcement base. Graduation in litres.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 260 | 316 | 1200 | 251130 | 134,00 |

# ALPHAMIX

## 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.

9-speed selector for precision and constant speed selection.

Patented bowl lock is simple and secure.

**EFFICIENT**

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.

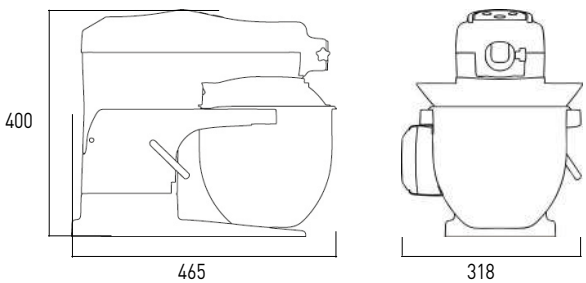
Made by MATFER BOURGEAT | MADE IN FRANCE

## + 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 (capacity 7.8 l); its convex bottom is ideal for even very small quantities 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%). 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| stand mixer | 465 | 318 | 400 | 800 | 18600 | 700 | 230 | 50-60 | 210660 | 1850,00 |
| mixer without AS | 465 | 318 | 400 | 780 | 18330 | 700 | 230 | | 210663 | 1645,00 |
| extra bowl | | | | 800 | | | | | 210671 | 262,00 |
| spare whisk | | | | | | | | | 210672 | 98,00 |
| spare pallet | | | | | | | | | 210673 | 76,50 |
| spare hook | | | | | | | | | 210674 | 97,50 |
| spare safety screen | | | | | | | | | 210684 | 174,00 |




ALPHAMIX 5 AND 8 L DIMENSIONS

## + 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| stand mixer | 465 | 318 | 400 | 500 | 17000 | 550 | 230 | 50-60 | 210655 | 1220,00 |
| extra bowl | | | | 500 | | | | | 210680 | 225,50 |
| spare whisk | | | | | | | | | 210681 | 75,50 |
| spare pallet | | | | | | | | | 210682 | 61,00 |
| spare hook | | | | | | | | | 210683 | 75,50 |

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 350 BLENDER WHITE

| Type | L mm | L utile mm | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| white | 495 | 285 | 1200 | 16000/19000 | 350 | 220-240 | 50-60 | 210370 | 367,00 |

BAMIX 200 BLENDER WHITE

| Type | L mm | L utile mm | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| white | 395 | 185 | 1000 | 10000/17000 | 200 | 220-240 | 50-60 | 210358 | 262,00 |
| black | 395 | 185 | 1000 | 10000/17000 | 200 | 220-240 | 50-60 | 210357 | 257,00 |

BAMIX TUBULAR BATTERY-OPERATED PRO BLENDER 18.5 CM

Battery-powered professional model. Provides more flexibility for use in the kitchen. Equipped with a 10.8 volt lithium battery for up to 20 min working time. Battery easily removable and replaceable. Fast battery charging time: approx. 40 min. Battery charging indicator light. Special motor, adapted to 65W power for high performance. 3 speeds: 8,000, 14,000, and 15,500 'booster' rpm for all kitchen applications. Brushless, maintenance-free motor. Comes with 3 tools: universal knife, emulsifying whisk and mixing whisk. Battery and charger included.

| Type | L mm | l mm | H mm | W g | Watts | Ref. | Price |
|---|---|---|---|---|---|---|---|
| mixer | 450 | 300 | 100 | 1177 | 65 | 210372 | 427,00 |
| battery | 140 | 105 | 85 | 189 | 26 | 210375 | 149,00 |
| charger | 315 | 160 | 100 | 422 | 65 | 210376 | 144,00 |

Robust construction with high-performance stainless steel motor unit.
Optimal mixing quality with minimal time required for a fine finished product.
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.
EasyPlug system for easy power cord replacement.

## IMMERSION BLENDER

| Type | L mm | L utile mm | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| MP 350 ultra | 740 | 350 | 4600 | 9500 | 440 | 220-240 | 50-60 | 210534 | 759,00 |
| MP 450 ultra | 840 | 450 | 4900 | 9500 | 500 | 220-240 | 50-60 | 186902 | 838,00 |
| MP 550 ultra | 940 | 550 | 5200 | 9000 | 750 | 220-240 | 50-60 | 186903 | 1313,00 |
| knife MP350/450 | | | | | | | | 281899 | 85,70 |

## ADJUSTABLE SPEED IMMERSION BLENDER

| Type | L mm | L utile mm | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| mini MP 240 VV | 535 | 240 | 1500 | 2000 à 12500 | 290 | 220-240 | 50-60 | 283787 | 573,00 |
| CMP 300 VV | 660 | 300 | 3100 | 2300 à 9600 | 350 | 220-240 | 50-60 | 460560 | 706,00 |
| MP 350 ultra VV | 740 | 350 | 4800 | 1500 à 9000 | 440 | 220-240 | 50-60 | 210535 | 821,00 |
| MP 450 ultra VV | 840 | 450 | 5000 | 1500 à 9000 | 500 | 220-240 | 50-60 | 210545 | 926,00 |

## COMBINED IMMERSION BLENDER-WHISK

Capable of brewing up to 100 litres at once. 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 | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| MP 350 ultra | 805 | 350 | 5900 | 1500 à 9000 | 440 | 220-240 | 50-60 | 210595 | 1187,00 |
| MP 450 ultra | 890 | 450 | 6500 | 1500 à 9000 | 500 | 220-240 | 50-60 | 186904 | 1257,00 |

MADE IN FRANCE

## MICROMIX BLENDER

Robust construction with high-performance stainless steel motor unit. 2 appliances in one: blender and aeromix stand mixer for special emulsions. 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. Ergonomic handle for easy use. Variable speed drive from 2,000 to 12,500 rpm.

| L mm | L utile | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|
| 430 | 165 | 220 | 220-240 | 50-60 | 186905 | 259,00 |

robot coupe

NEW

## EXTENDING HAND BLENDER HOLDER FOR STOCKPOTS

Adjustable stainless steel stockpot holder for Robot-Coupe hand blenders. Facilitates work by reducing strain and risk of musculoskeletal disorders. For stockpots width 330 to 650 mm.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 330 to 650 mm | 750 | 210 | 200 | 2600 | 210537 | 398,00 |
| 500 to 1,000 mm | 1120 | 210 | 200 | 4000 | 210538 | 415,00 |
| 850 to 1,300 mm | 1420 | 210 | 200 | 4300 | 210539 | 438,00 |

MADE IN FRANCE CE

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| blender | 233 | 393 | 6200 | 1005 | 220-240 | 50-60 | 186208 | 1672,00 |
| bowl+extra lid | | | | | | | 186209 | 334,00 |
| spare lid | | | | | | | 186210 | 45,65 |

MADE IN FRANCE

## 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 | W g | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| base-motor | 303 | 220 | 580 | | 1100 | 220-240 | 60 | 212011 | 1106,00 |
| stainless steel bowl 2 l | | | | 200 | | | | 212022 | 589,00 |
| stainless steel bowl 4 l | | | | 400 | | | | 212014 | 640,00 |
| CPET bowl 4 l clear | | | | 400 | | | | 183847 | 308,00 |

# 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 220 | 280 | 720 | 190 | 10000 | 450 | 230 | 50 | 120440 | 902,00 |

## CUTTER R201XL

Bowl 2.9 l.

| L mm | l mm | H mm | C cl | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 220 | 280 | 720 | 250 | 10000 | 550 | 230 | 50 | 210731 | 1427,00 |

## DISCS FOR R101, R201, AND R301

Stainless steel. Discs for models R301 / R201 / R101. Set 4 discs: slicers 2 and 4 mm, grater 2 mm, and julienne 2x2 mm.

| Type | Ref. | Price |
|---|---|---|
| 4 discs | 210719 | 344,00 |
| 5 discs | 211013 | 443,00 |

## BLADES FOR R101XL AND R201XL

Stainless steel. Blades for models R101 / R201 / R101XL / R201XL. Very durable and solid.

| Type | Ref. | Price |
|---|---|---|
| serrated | 210712 | 174,00 |
| smooth | 120412 | 152,00 |

## 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 establishments up to approximately 100 place settings. Side discharge. Very easy to maintain for flawless hygiene.

| L mm | l mm | H mm | C cl | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 320 | 304 | 550 | 450 | 20500 | 750 | 230 | 50 | 405948 | 3342,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| complete preparation machine | 325 | 300 | 550 | 370 | 16100 | 650 | 230 | 50 | 280001 | 2793,00 |
| stainless steel cutter + lid + blade | | | | | | | | | 210714 | 751,00 |

## BLADES FOR R301 AND R301 ULTRA

Stainless steel. Accessory for R301, R301 ULTRA.

| | Type | Ref. | Price |
|---|---|---|---|
| 1 | smooth | 120425 | 152,00 |
| 2 | serrated for herbs | 120426 | 174,00 |
| 3 | serrated for grinding | 210715 | 174,00 |

## 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 | 296,00 |

## CHIPS AND RUSSIAN SALAD PIECES SET R402

Stainless steel. Includes 1 slicing disc + 1 grille. Very durable and solid.

| Type | Ref. | Price |
|---|---|---|
| chips 10x10 | 190774 | 367,00 |
| chips 8x8 | 210741 | 354,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 350 | 320 | 590 | 19800 | 550 | 230 | 50 | 210801 | 2160,00 |

**RESTAURATION PACK - 210803** Comes with 2 wall-mounted record holders

| 1 mm | 3 mm | 2 mm | 4 x 4 mm | 10 x 10 x 10 mm |
|---|---|---|---|---|
| Slicers | | Grater | Sticks | Macedoines |

**COMMUNITY PACK - 210804** Comes with 2 wall-mounted record holders

| 2 mm | 5 mm | 2 mm | 3 mm | 10 x 10 x 10 mm | 20 x 20 x 20 mm |
|---|---|---|---|---|---|
| Slicers | | Graters | | Macedoines | |

## CUTTING ACCESSORIES FOR CL50

| Type | Ref. | Price |
|---|---|---|
| kit 6 discs | 210803 | 1125,00 |
| kit 8 discs | 210804 | 1357,00 |
| slicer 0.6 mm | 210820 | 194,00 |
| slicer 2 mm | 120472 | 195,00 |
| slicer 3 mm | 120474 | 195,00 |
| slicer 5 mm | 210826 | 194,00 |
| wavy 3 mm | 210843 | 234,00 |
| onion/cabbage 1x16 mm | 210853 | 352,00 |
| grater 1.5 mm | 120480 | 142,00 |
| grater 2 mm | 120482 | 156,00 |
| grater 3 mm | 406969 | 156,00 |
| julienne 2.5x2.5 mm | 283062 | 268,00 |
| cube 8x8 mm | 210838 | 371,00 |
| cube 14x14 mm | 210840 | 371,00 |
| chips 8x8 mm | 281894 | 396,00 |

NEW

## POTATO MASHER KIT FOR CL50

6 mm mashed potato attachment compatible with all CL50 models. This attachment includes a feed chute, a paddle and grid, and a mashed potato ejector disc. Makes 10 kilos of mashed potato in 2 minutes.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 450 | 2500 | 192503 | 653,00 |

NEW

## EASY STACKER ATTACHMENT

Attachment for CL50 (210801) - CL50 Ultra - CL50 Gourmet (406106) - R502 - R502 V.V.. Retrieves the sliced tomato, stacked in its original shape in the chute. Ideal for making plates of tomatoes in mass catering.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 390 | 390 | 260 | 1030 | 246135 | 184,00 |

NEW

## EASYLOADER CHUTE FOR VEGETABLE PREPARATION MACHINE CL50

Perfectly positions potatoes for cutting long chips. Compatible with R502 - R502 V.V. vegetable slicers and CL50 - CL50 Ultra vegetable preparation machines.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 240 | 24 | 340 | 2348 | 210736 | 240,00 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| white | 615 | 390 | 760 | 21500 | 550 | 230 | 50 | 406106 | 3412,00 |

406107

406108

281895

## CUTTING ACCESSORIES FOR CL50 GOURMET

Dicing equipment 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 |
|---|---|---|---|---|---|
| dicing 3x3 mm | | | | 281895 | 324,00 |
| dicing 2x2 mm | | | | 406107 | 329,00 |
| dicing 4x4 mm | | | | 406108 | 329,00 |
| shelving and storage | 220 | 110 | 110 | 406814 | 58,75 |

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.
Serrated knife for pastry making.

**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 | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 200 | 280 | 350 | 9300 | 1500 | 550 | 230 | 50 | 210711 | 1708,00 |

### CUTTER R5 2V 5,9 LITRES

Bowl 5.9 l.

| L mm | l mm | H mm | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 350 | 280 | 490 | 20600 | 1500/3000 | 1200 | 100-240 | 50 | 211005 | 3418,00 |

Stainless steel bowl with ergonomic handle.
Ideal for recipes for your customers with eating difficulties or offering preparations with an original texture.
Lid with scraper and feed chute for adding ingredients while in operation.
Thanks to its blade unit with micro-serrated blades, all your food is quickly blended.
Stainless steel bowl 2.9 l.
Easily removable for effective in-depth cleaning.

**FOR MODIFIED TEXTURES**

### BLIXER 2

Lid with seal for perfect sealing. Speed 3000 rpm.

| L mm | l mm | H mm | W g | Tr/ min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 281 | 210 | 389 | 14000 | 3000 | 700 | 230 | 50 | 186900 | 2201,00 |

### BLIXER 3

Lid with seal for perfect sealing. Speed 3000 rpm.

| L mm | l mm | H mm | W g | Tr/ min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 330 | 210 | 450 | 14000 | 3000 | 750 | 230 | 50 | 186901 | 2565,00 |

### BLIXER 4

Lid with seal for perfect sealing. Variable speed 300 to 3,000 rpm.

| L mm | l mm | H mm | W g | Tr/ min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 226 | 304 | 480 | 14900 | 300 à 3000 | 1100 | 230 | 50 | 210750 | 3449,00 |

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.

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 260 | 565 | 630 | 14000 | 1000 | 230 | 50 | 210348 | 2816,00 |

robot coupe

### JUICE EXTRACTOR J80

| L mm | l mm | H mm | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 235 | 420 | 505 | 3000 | 700 | 230 | 50 | 210351 | 1948,00 |

NEW

### JUICER J100 ULTRA

Base kit + drip tray XL + long spout for juicers J80 - J80 buffet unit - J100. Allows the J80 juicer (Matfer ref. 210351) to be used on a self-service buffet.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 150 | 120 | 40 | 2200 | 203746 | 353,00 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 610 | 360 | 540 | 21000 | 650 | 230 | 50 | 210340 | 3923,00 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 562 | 330 | 606 | 25000 | 1300 | 230 | 50 | 210353 | 3829,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| CS600 | 200 | 130 | 420 | 9000 | 200 | 230 | 50 | 210401 | 1270,00 |
| extra head | | | | | | | | 210402 | 417,00 |

# 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 | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Hotmix | 258 | 312 | 296 | 200 | 13500 | 120 à 12500 | 1500 | 240 | 50-60 | 212502 | 2720,00 |
| lid | | | | | | | | | | 212510 | 83,00 |

### HOTMIX PRO GASTRO XL 3 L

Bowl capacity 3 litres. Motor 1,800 watts.

| L mm | l mm | H mm | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 320 | 420 | 396 | 18000 | 120 à 16000 | 1800 | 240 | 50-60 | 212503 | 5055,00 |

### HOTMIX PRO GASTRO 5 L

Bowl capacity 4.9 litres. Motor 1,500 watts.

| L mm | l mm | H mm | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 520 | 350 | 460 | 36000 | jusqu'à 8000 | 1500 | 220-240 | 50-60 | 212504 | 7501,00 |

## 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 | W g | Tr/min | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 520 | 320 | 320 | 20000 | jusqu'à 16000 | 1800 | 240 | 50 | 212507 | 6398,00 |

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. Serrated blade delivered as standard + smooth blade as an option. 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). 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 226 | 338 | 522 | 13500 | 1200 | 230 | 50 | 212530 | 4296,00 |
| 120 | 100 | 190 | 270 | | | | 212533 | 207,00 |

NEW

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 | 1229,00 |
| gruyere disc 3 mm | | | | | | | 120625 | 76,55 |
| parmesan disc | | | | | | | 120627 | 76,55 |

MADE IN FRANCE

## KITCHEN BLENDERS

Large capacity blender with exceptional efficiency: blends the skin and seeds of vegetables. 3-litre stainless steel blender jug with Soft-touch main handle and secondary handle to easily pour out the contents. Quick securing of the jug on the motor block. Exclusive X-Flow technology for a very fine and very quick result for both small and large quantities. Knife with 4 large asymmetrical stainless steel blades for very fine blending of food. Jug ribs favouring the circulation of ingredients for homogeneous blending. Lid equipped with flow-guide sides returning the mixture to the blades. R-Crush crushing function. Pulse function. Equipped with a timer. 10 speeds from 500 to 12,600 rpm. Single phase 230V 50/60Hz.

| L mm | l mm | H mm | C cl | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 470 | 215 | 450 | 300 | 14000 | 1100 | 230 | 50 | 212133 | 2114,00 |
| 470 | 215 | 500 | 500 | 14000 | 1200 | 230 | 50 | 212135 | 2577,00 |

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 |
|---|---|---|---|---|---|
| dark wood | 110 | 95 | 130 | 661458 | 89,95 |
| red | 110 | 95 | 130 | 661459 | 96,20 |

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 | 38,85 |
| blond wood | 220 | 53 | 661418 | 38,85 |

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 | 49,95 |
| blond wood | 270 | 67 | 661407 | 49,95 |
| black lacquered | 220 | 59 | 661420 | 61,50 |
| white lacquered | 220 | 59 | 661421 | 61,50 |

COMPATIBLE WITH ALL BRANDS OF ROD MILLS

Made by MATFER BOURGEAT

MATFER

## FUNNEL FOR MILL

Save time when filling salt and pepper mills. Clear for better filling control. Equipped with a support tab on the rod inside for perfect stability and centring on the mill.

| H mm | Ø mm | W g | Ref. | Price |
|---|---|---|---|---|
| 57 | 76 | 21 | 061002 | 8,99 |

2-IN-1

## 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 | 26,35 |

PEUGEOT

## 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 | 48,75 |

MADE IN FRANCE

PEUGEOT

## 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 | 98,95 |

## 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 | 4,00 |
| 208 | 70 | 59 | 116342 | 4,45 |
| 208 | 76 | 75 | 116343 | 4,70 |
| 208 | 87 | 94 | 116344 | 5,50 |

## 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 | 2,20 |
| yellow | 180 | 50 | 28 | 116379 | 2,20 |
| red | 180 | 50 | 28 | 116380 | 2,20 |

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| clear | 185 | 60 | 35 | 116382 | 2,35 |
| yellow | 185 | 60 | 35 | 116383 | 2,35 |
| red | 185 | 60 | 35 | 116384 | 2,35 |

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| clear | 240 | 80 | 70 | 116386 | 4,00 |
| yellow | 240 | 80 | 70 | 116387 | 4,00 |
| red | 240 | 80 | 70 | 116388 | 4,00 |

## 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 | 5,30 |
| yellow | 100 | 116401 | 5,30 |
| green | 100 | 116403 | 5,30 |
| white | 100 | 116404 | 5,30 |
| blue | 100 | 116405 | 5,30 |

| Type | C cl | Ref. | Price |
|---|---|---|---|
| white | 200 | 116406 | 8,75 |

## 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 | 10,80 |

## 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 | 12,45 |

### 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 | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 160 | 95 | 1 | 511506 | 59,00 |

NEW

### STAINLESS STEEL DISH + RACK

Stable and robust stainless steel cooking plate. Removable grid prevents products from passing through. Versatile use: Cooking, cooling, draining, and preparation.

| Type | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| large | 315 | 245 | 25 | 1 | 714023 | 23,50 |

### STAINLESS STEEL MINI-DISH + RACK

Stainless steel. Ideal for setting aside or draining meat or other ingredients in the kitchen. Useful in the kitchen to store meat/fish before serving, or to get rid of their fat.

| Type | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| small | 205 | 150 | 30 | 1 | 714021 | 12,60 |
| large | 235 | 190 | 35 | 1 | 714022 | 15,00 |

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-BOX

Includes 4 containers 714001 (30 cl) in a large container with lid.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 280 | 120 | 65 | 714000 | 82,20 |

### JAPANESE MINI-BOX

Lid sold separately.

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| box 30 cl | 100 | 65 | 55 | 30 | 714001 | 14,05 |
| container 60 cl | 135 | 105 | 60 | 60 | 714002 | 15,20 |
| container 90 cl | 160 | 110 | 65 | 90 | 714003 | 22,65 |
| lid 30 | 110 | 75 | | 30 | 714011 | 8,25 |
| lid 60 | 145 | 115 | | 65 | 714012 | 8,35 |
| lid 90 | 170 | 120 | | 90 | 714013 | 8,95 |

Made by MATFER BOURGEAT

# CONDIBOX

## Ensuring fresh ingredients at your fingertips!

Ideal for very intensive use in pastry shops or by caterers, restaurants, and in small institutional catering.

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 | 340,00 |

### STAINLESS STEEL CONDIBOX

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| Stainless steel condibox | 585 | 200 | 146 | 511510 | 501,00 |
| extra plate | 265 | 162 | 30 | 511512 | 19,55 |

# ROLL BOX

## 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.

### ROLL BOX 4 BOWLS

Small size.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 510 | 135 | 115 | 017084 | 317,00 |

### 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 | 483,00 |

\+ The round base of the bowl forces the user to store it on the stand = better organisation

# The perfect and delicate plating tool

Stainless steel.

Ideal to delicate plate and decorate.

Allows delicate ingredients to be handled with precision.

652012

652022

652021

## BENT CHEF'S TWEEZERS

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| bent | 145 | 10 | 652012 | 11,35 |
| bent | 350 | 40 | 652022 | 23,30 |
| offset | 200 | 25 | 652021 | 14,35 |

## 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 | 18,80 |

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 | 5,25 |
| oak leaf | 115 | 24 | 652035 | 4,80 |
| oak leaf | 175 | 30 | 652014 | 4,40 |

652020

652013

## STRAIGHT CHEF'S TWEEZERS

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| straight | 150 | 7 | 652020 | 11,40 |
| straight | 300 | 12 | 652013 | 15,65 |

## 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 | 10,80 |

## 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 | 11,85 |

## STRAIGHT FINE-TIPPED BLACK CHEF'S TWEEZERS

NEW

Made of stainless steel, 100% biocompatible titanium coating.. Precision tweezers, fine tip for precise plating. Comes on a card.

| L mm | Ref. | Price |
|---|---|---|
| 150 | 652025 | 15,50 |

## JAPANESE KITCHEN CHOPSTICKS

NEW

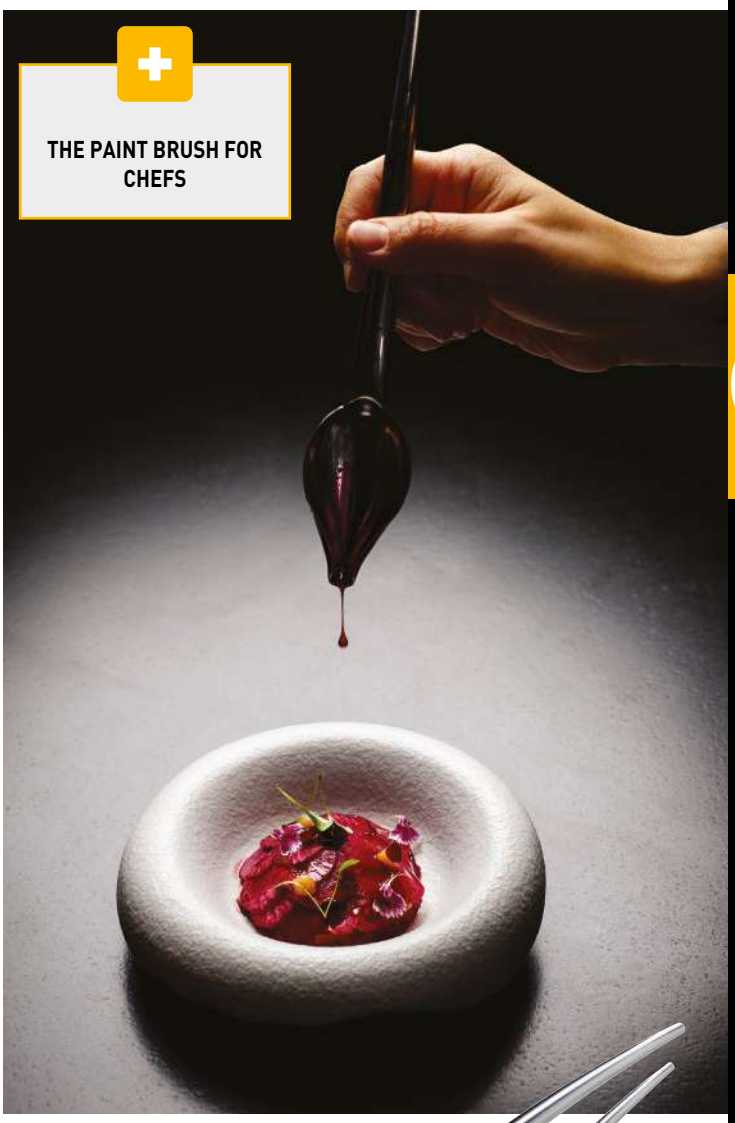
High-quality traditional Japanese manufacturing. Magnolia wood handle. Sharp Aisi 420 stainless steel tips. Suitable for cooking and plating.

| L mm | W g | Ref. | Price |
|---|---|---|---|
| 290 | 60 | 652030 | 69,95 |

## 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 | 9,75 |




## 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 stTh. 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 | 15,00 |

## QUENELLE SPOON

Stainless steel spoon, polypropylene handle. Quenelle spoon specially designed to form perfect quenelles, with pointed tips. Spoons can be used alone or in pairs; they are designed to fit inside each other. Long handle for working in deep containers such as Pacojet containers.

| L mm | L utile mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 220 | 60 | 30 | 10 | 40 | 652038 | 13,85 |
| 240 | 80 | 40 | 10 | 50 | 652039 | 14,70 |

# 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 | W g | Cap. coupe mm | Ref. | Price |
|---|---|---|---|---|---|---|---|
| Blade 30 cm | 720 | 600 | 740 | 45500 | 230x190 | 211205 | 5550,00 |

### VOLANO MANUAL SLICING MACHINE WITH WHEEL

Glossy black finish and aluminium tray.

| Type | L mm | l mm | H mm | W g | Cap. coupe mm | Ref. | Price |
|---|---|---|---|---|---|---|---|
| blade 30 cm | 720 | 600 | 740 | 45500 | 230x190 | 211215 | 5562,00 |

Avantages produits :

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**

Autres coloris disponibles, sur demande.

CHROMATIC ELECTRIC SLICING MACHINE RED

| Type | L mm | l mm | H mm | W g | Cap. coupe mm | Tr/min | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| Blade 30 cm | 570 | 520 | 500 | 27000 | 270x210 | 210 | 230 | 50 | 211635 | 4073,00 |
| Blade 35 cm | 795 | 640 | 660 | 47000 | 320x245 | 210 | 230 | 50 | 211640 | 5412,00 |

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 | 2990,00 |
| belt 35 cm | 700 | 575 | 500 | 270x200 | 230 | 50 | 211043 | 3185,00 |

### 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 | 4305,00 |

### HAM BOARD

Moulded polyethylene item. Helps improve food hygiene when cutting.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 315 | 160 | 211031 | 8,60 |

### 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 | 10,20 |

**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 | 70,45 |

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 | 87,00 |

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

211016

NEW

211014

211020

211023

## SERIES F ELECTRIC SLICING MACHINE

| Type | L mm | l mm | H mm | W 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 | 876,00 |
| Blade 22 cm | 580 | 405 | 340 | 13500 | 210x160 | Easy to disassemble trolley for easy cleaning. | Slice thickness adjustment up to 15 mm. | 184 | 220-240 | 50-60 | 211010 | 1032,00 |
| blade 25 cm | 565 | 440 | 400 | 15200 | 220x190 | Easy-to-disassemble trolley for easy cleaning. | Sharpener included. | 185 | 220-240 | 50-60 | 211016 | 1087,00 |
| Blade 25 cm | 620 | 425 | 370 | 15500 | 220x190 | Easy to disassemble trolley for easy cleaning. | Sharpener included. | 221 | 220-240 | 50-60 | 211014 | 1185,00 |
| Blade 30 cm | 650 | 495 | 440 | 23000 | 220x220 | Easy to disassemble trolley for easy cleaning. | Sharpener included. | 258 | 220-240 | 50-60 | 211020 | 1781,00 |
| Blade 35 cm | 890 | 585 | 480 | 36000 | 310x260 | Easy to disassemble trolley for easy cleaning. | Sharpener included. | 300 | 220-240 | 50-60 | 211023 | 2910,00 |

NEW

# The essential grater for Chefs with a perfect and effortless result

**LARGE CUTTING SURFACE FOR INCREASED PERFORMANCE**

## 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 | 24,00 |
| red | 320 | 200 | 25 | 991616 | 22,25 |
| yellow | 320 | 200 | 25 | 991617 | 22,25 |
| green | 320 | 200 | 25 | 991618 | 22,25 |
| cinnamon | 320 | 200 | 25 | 991619 | 22,25 |
| blueberry | 320 | 200 | 25 | 186631 | 22,25 |

## 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 | 18,20 |

## 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 | 29,10 |
| large grain | 320 | 135 | 60 | 186621 | 29,10 |
| very large grain | 320 | 135 | 60 | 186622 | 29,10 |
| double-sided | 320 | 135 | 60 | 186623 | 29,10 |
| wide razor | 320 | 135 | 60 | 186624 | 29,10 |
| star blade grater for parmesan | 320 | 135 | 60 | 186625 | 29,10 |
| mandolin 2 mm | 320 | 135 | 60 | 186627 | 28,80 |
| pusher | | | | 216100 | 7,05 |

NEW

## DOUBLE ZESTER BLADE

100% stainless steel double grater with non-slip feet. Quality razor sharp blades. Food is cut and not shredded, preserving taste and flavours. One side for fine zest and one side for coarse zest.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 310 | 36 | 10 | 72 | 186636 | 16,80 |

NEW

## ROTARY GRATER

Photo-etched, durable, ultra-sharp stainless steel blade. Fine blade effortlessly grates hard cheese, chocolate, and nuts. Large hopper for generous amounts of cheese and other food. Funnel shape blade ensures that grated food dispenses quickly and easily. Wrap-around pusher that grates food with virtually no loss. Easy to assemble and disassemble.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 185 | 90 | 100 | 200 | 215436 | 31,15 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 330 | 45 | 15 | 176 | 216139 | 39,65 |

NEW

## PROFESSIONAL SERIES GRATERS

Ideal for finely grating all ingredients effortlessly: zest, cheese, ginger, chocolate, etc.. Photo-etched, ultra-sharp, durable stainless steel blades. Food is cut precisely, without being shredded or crushed. Natural aromas and flavours are released and preserved. Grater with sturdy stainless steel handle. Suspension eyelet.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| zester | 300 | 36 | 15 | 174 | 216140 | 33,30 |
| fine zest | 300 | 60 | 15 | 174 | 186640 | 33,30 |
| coarse zest | 300 | 60 | 15 | 174 | 186641 | 33,30 |
| very coarse zest | 300 | 60 | 15 | 174 | 186642 | 33,30 |
| double-sided | 300 | 60 | 15 | 174 | 186643 | 33,30 |
| wide razor | 300 | 60 | 15 | 174 | 186644 | 33,30 |

NEW

## MULTI-SIDED GRATER

5-blade grater: fine, coarse, double-edged, wide cut, and ultra-coarse. Quality razor sharp blades made from heavy duty stainless steel. Food is cut and not shredded, which preserves aromas and flavours. Increased stability. Supplied with a protection case to prevent damage to the graters during storage. Removable drawer for storing grated food in the utensil. Gauge for measuring grated food.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 120 | 80 | 270 | 380 | 186616 | 47,60 |

NEW

### NUTMEG GRATER

Anti-slip rubber base. Stainless steel handle. Ultra-sharp blade made by photochemistry. finely grates efficiently and evenly. Comes on a card.

| L mm | Ref. | Price |
|---|---|---|
| 250 | 216016 | 15,20 |

### CHEESE GRATER

Stainless steel. Removable. Blister packed.

| L mm | Ref. | Price |
|---|---|---|
| 200 | 215437 | 20,00 |

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 | 21,30 |
| fine shavings 4 mm | 330 | 40 | 216012 | 21,30 |
| coarse shavings 22 mm | 330 | 40 | 216015 | 21,30 |

### 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 | 30,45 |

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 | 198,00 |
| 20 boxes | 630 | | 230207 | 216,00 |
| 40 boxes | 630 | | 230209 | 376,00 |
| 60 boxes | 920 | | 230210 | 589,00 |
| wheel EZ20/ EZ40 | | 25 | 230257 | 18,85 |
| extra blade | | | 230255 | 13,55 |

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 | 133,00 |

CUTTING WITHOUT SHARP EDGES = 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 | 23,05 |

NEW

### BUTTERFLY

Stainless steel body. Hardened steel blade.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 80 | 34 | 230005 | 2,95 |

SIMPLE AND ROBUST

### MONOPOL TIN OPENER

Nickel steel. Semi-automatic operation.

| Type | Ref. | Price |
|---|---|---|
| tin opener | 230006 | 22,65 |

### MONOPOL TIN OPENER

Nickel steel. Semi-automatic operation.

| Type | Ref. | Price |
|---|---|---|
| tin opener | 230007 | 40,20 |
| spare wheel | 230010 | 9,90 |
| extra knife | 230008 | 7,80 |

ERGONOMIC

### GALLANT TIN OPENER

High quality stainless steel tool. Overmoulded polypropylen handle and controller.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 220 | 60 | 230101 | 48,65 |

Made by MATFER BOURGEAT

# 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.

**CLEANING**
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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| funnel | 270 | 140 | 75 | 360 | 116601 | 74,35 |
| spare seal | | | | | 116534 | 4,50 |

### AUTOMATIC FUNNEL 1.5 L

| H mm | Ø mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|
| 308 | 208 | 150 | 805 | 116540 | 146,00 |

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 holder.

| H mm | Ø mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|
| 420 | 220 | 150 | 750 | 116605 | 330,00 |

## PREPARATION UTENSILS | FUNNELS

### 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 | 4,15 |
| 160 | 160 | 071129 | 4,35 |

SAVES TIME

### STAINLESS STEEL FUNNEL

Stainless steel. Outgassing groove. Rohrdurchmesser: 13mm.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 110 | 100 | 116219 | 15,50 |
| 125 | 120 | 116220 | 16,50 |

### 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 Ref. 116515.

| Type | H mm | Ø mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| funnel | 180 | 185 | 190 | 960 | 258825 | 160,00 |
| set 3 tips | | | | | 116523 | 37,00 |
| spring | | | | | 116524 | 7,80 |
| handle | | | | | 116525 | 27,45 |
| stem + ball + bolt | | | | | 116526 | 17,90 |

### HALF-ROUND BOWL

White polypropylene. Lightweight and easy to handle.

| Ø mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|
| 190 | 100 | 110 | 116451 | 5,55 |
| 240 | 250 | 190 | 116452 | 8,20 |
| 280 | 450 | 260 | 116453 | 9,35 |
| 325 | 600 | 310 | 116454 | 12,85 |
| 360 | 900 | 410 | 116455 | 15,15 |
| 400 | 1300 | 520 | 116456 | 22,05 |

### LID

White polypropylene. Protects the contents of the bowl during storage.

| Ø mm | Ref. | Price |
|---|---|---|
| 190 | 116351 | 3,00 |
| 240 | 116352 | 5,00 |
| 280 | 116353 | 6,00 |
| 325 | 116354 | 7,60 |
| 360 | 116355 | 11,00 |
| 400 | 116356 | 11,50 |

### 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 | 23,55 |

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 | 125,00 |

### TIMER MÉCANIC 60 MINUTES

Brushed steel body. Long (8 sec) and loud (70 dB) signal.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 68 | 96 | 250608 | 40,40 |

### TIMER FOR HOURS, MINUTES AND SECONDS

Multi-purpose timer 99hrs59min59sec. Stopwatch function. Large screen. Loud alarm 75 dB. Auto-standby function. Time limit exceedance displayed. Magnet on the back and hanging hole. Stands in upright position. AAA battery included.

| l mm | Ref. | Price |
|---|---|---|
| 65 | 250607 | 14,10 |

### 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 | 20,40 |

### TIMER 24 HOURS

Digital display h/min/sec. Model to install. Loud signal. Battery-operated 1 AAA battery included.

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 | 13,90 |

Made by MATFER BOURGEAT

## 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 | 10,05 |

## CLACK EGG SHELL CUTTER

The hull is cracked by a shock wave caused by the stainless steel ball released from the top of the rod. Perfectly clean cut thanks to the special shape of the bell. Stainless steel.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 240 | 40 | 215307 | 29,90 |

## EGG POACHER

Tin. Perforated cup with 4 feet.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 100 | 68 | 175 | 112334 | 10,75 |

## 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 | 11,45 |

**SPECIALLY DESIGNED FOR 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 | 34,70 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|
| 80 | 140 | 2670 | 661501 | 47,25 |

NEW

## NUTCRACKER

Steel nutcracker with satin chrome finish. Extra-heavy duty. Suitable for cracking nuts and shellfish. Practical and very ergonomic grip.

| l mm | H mm | Ref. | Price |
|---|---|---|---|
| 23 | 193 | 215405 | 25,10 |

## 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 | 27,30 |

## GARLIC CHOPPER AND CRUSHER

Stainless steel. The garlic press side features round holes. The garlic cutter side produces fine cubes through a dicing blade. Polypropylene cleaning grille on the garlic cutter side. Polypropylene pusher.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 190 | 45 | 44 | 072893 | 34,60 |

## 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 | 14,95 |

## 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 | 14,45 |

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 | 35,60 |

### PARING KNIFE

| L mm | L utile mm | Ref. | Price |
|---|---|---|---|
| 210 | 100 | 182803 | 6,30 |

### KITCHEN KNIFE

| L mm | L utile mm | Ref. | Price |
|---|---|---|---|
| 290 | 160 | 182811 | 24,15 |
| 340 | 200 | 182812 | 27,30 |
| 340 | 260 | 182813 | 37,40 |

### BONING KNIFE

| L mm | L utile mm | Ref. | Price |
|---|---|---|---|
| 280 | 150 | 182829 | 24,50 |

### CAKE KNIFE

| L mm | L utile mm | Ref. | Price |
|---|---|---|---|
| 455 | 310 | 182821 | 49,25 |

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 | 22,25 |

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 | 7,10 |

### MULTI-PURPOSE TONGS

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 240 | 49 | 112434 | 8,55 |

### EXOGLASS® COOKING SPOON

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 300 | 49 | 113334 | 5,55 |

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 | 126,00 |

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 400 | 190 | 410 | 30500 | 550 | 220-240 | 50-60 | 215602 | 750,00 |

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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 260 | 350 | 420 | 19000 | 600 | 230 | 50-60 | 186206 | 1602,00 |

### 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 | 72,30 |
| round | 350 | 110 | 110 | 215421 | 74,60 |

### 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 | 12,30 |
| oval | 110 | 80 | | 100105 | 12,30 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 580 | 215 | 175 | 1100 | 215605 | 390,00 |

## ELECTRIC PASTA MACHINE

Electric pasta machine for rolling dough and making 2mm tagliatelle and 6.5mm fettuccine. Compact machine in chrome steel with integrated rolling mills. Cylinder width: 140 mm. 6 possible thicknesses (max 3mm). Can accommodate vermicelli, spaghetti, trenette and ravioli cylinders in manual mode with supplied crank handle. Stable machine on rubber feet. Suitable for regular but not intensive use.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 290 | 280 | 220 | 6800 | 85 | 220 | 50 | 073144 | 495,00 |

## PASTA CYLINDERS FOR IMPERIA MACHINES

Chrome steel. Easily removable and interchangeable cylinders for manual (073141) and electric (073144) IMPERIAs. Simple and convenient use. Pasta width 0.8 mm.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| vermicelli 0,8 mm | 175 | 60 | 50 | 073146 | 43,00 |
| spaghetti 2 mm | 175 | 60 | 50 | 073147 | 43,00 |
| tagliatelle 2 mm | 175 | 60 | 50 | 073149 | 43,00 |
| trenette 4 mm | 175 | 60 | 50 | 073150 | 43,00 |
| fettucine 6,5 mm | 175 | 60 | 50 | 073151 | 43,00 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 190 | 180 | 160 | 3300 | 073141 | 103,00 |

## 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 | 68,50 |

FIND 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 | 890,00 |

## 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 | W g | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 320 | 300 | 260 | 1600 | 230 | 50-60 | 073170 | 2530,00 |

## 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 | 207,00 |
| spaghetti cylinder insert 2 mm | 220 | 073181 | 207,00 |
| cylinder insert No. 2 tagliatelle 2 mm | 220 | 073182 | 207,00 |
| cylinder insert No. 3 trenette 4 mm | 220 | 073184 | 207,00 |
| cylinder insert No. 4 fettucine 6.5 mm | 220 | 073186 | 207,00 |
| cylinder insert No.5 lasagne 12 mm | 220 | 983712 | 207,00 |

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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 190 | 160 | 120 | 2770 | 073140 | 101,00 |

# Ideal for cutting pappardelle and tagliatelle

High-quality wood.

Very durable and rigid.

Allows you to cut 10 dough strips in a single stTh.

### PASTA CUTTER WOODEN ROLLING PIN - PAPPARDELLE

Very easy to maintain. Belt width 13 mm.

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 320 | 40 | 073220 | 10,30 |

### PASTA CUTTER WOODEN ROLLING PIN - TAGLIATELLE

Very easy to maintain. Belt width 6 mm.

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 320 | 40 | 073221 | 10,30 |

### PASTA CUTTER WOODEN ROLLING PIN - TAGLIATELLE

Very easy to maintain. Belt width 4 mm.

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 320 | 40 | 073222 | 10,30 |

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 | 33,70 |
| squares | 270 | 105 | 24 | 34 | 34 | | 073195 | 33,70 |
| squares | 300 | 140 | 36 | 34 | 34 | | 073200 | 33,70 |

## 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 | 34,50 |

## 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 | 15,10 |

# 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.


| | |
|---|---|
| WORKING DOUGH | 227 |
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| BREAD BAKING | 237 |
| PIZZA | 245 |
| BAKING TRAYS, RACKS, MATS, AND PAPER | 247 |
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| PASTRY EQUIPMENT | 356 |
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## 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 | 30,60 |

## 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 | 4,50 |
| 210 | 70 | 21 | 116202 | 5,65 |
| 250 | 89 | 30 | 116208 | 8,15 |
| 265 | 100 | 41 | 116203 | 8,65 |
| 310 | 108 | 65 | 116204 | 13,25 |
| 350 | 120 | 110 | 116205 | 18,55 |
| 400 | 150 | 187 | 116206 | 25,75 |
| 430 | 180 | 258 | 116207 | 40,70 |

## POLYPROPYLENE FLOUR SCOOP

Polypropylene scoop. Ideal for flour and other food products. Length given with the handle. One colour for each ingredient to prevent cross-contamination.

| Type | L mm | l mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| white | 250 | 110 | 70 | 116270 | 8,90 |
| red | 250 | 110 | 70 | 116271 | 8,90 |
| blue | 250 | 110 | 70 | 116272 | 8,90 |
| green | 250 | 110 | 70 | 116273 | 8,90 |
| yellow | 250 | 110 | 70 | 116274 | 8,90 |

## 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 | 2,90 |
| 250 | 92 | 25 | 116234 | 5,50 |
| 310 | 115 | 50 | 116235 | 8,10 |
| 350 | 145 | 85 | 116236 | 10,70 |
| 400 | 177 | 150 | 116237 | 19,25 |

## AUTOMATIC FLOUR SIEVE

Stainless steel sieve with handle. Double sieve. Ideal for flouring a work surface or bread or for sifting small quantities of flour.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 130 | 123 | 110 | 115060 | 20,00 |

## STAINLESS STEEL DOUGH SCRAPER

Rigid, one-piece stainless steel. Bevelled edge. Ideal for dividing dough.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 130 | 110 | 112822 | 9,80 |

## FLEXIBLE DOUGH SCRAPER

Flexible, stainless steel. Polypropylene handle. Ideal for dividing dough.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 110 | 120 | 112820 | 9,80 |

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 by MATFER BOURGEAT

112900
112902

112901
112903

## MATFER STRAIGHT DOUGH SCRAPER

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| rigid | 110 | 105 | 112900 | 5,65 |
| flexible | 110 | 105 | 112902 | 5,65 |

## MATFER ROUND DOUGH SCRAPER

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| rigid | 110 | 105 | 112901 | 5,65 |
| flexible | 110 | 105 | 112903 | 5,65 |

MADE IN FRANCE

SANTOS

## DOUGH MIXER/KNEADER 10 L

Removable 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. 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.

| L mm | l mm | H mm | W g | Volts | Watts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 500 | 350 | 420 | 17000 | 230 | 600 | 50 | 212007 | 1546,00 |



112833
112933



112834

Made by MATFER BOURGEAT

## DOUGH SCRAPER

Very durable polyamide dough scraper. Bevelled edge for a clean cut.

| Type | L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| small | 121 | 98 | 230 | 112833 | 4,00 |
| large | 220 | 130 | 500 | 112834 | 6,60 |
| pack of 6 (small) | 121 | 98 | 230 | 112933 | 22,00 |

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 | 7,55 |
| round | 115 | 80 | 112826 | 7,55 |

## FLOUR BRUSH WITH HANDLE

Brush with natural bristles. Wood handle.

| L mm | Ref. | Price |
|---|---|---|
| 315 | 116050 | 11,05 |

## FLOUR BRUSH

Flour brush with natural bristles. Wooden frame, length 21 cm.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| silk black | 210 | 45 | 118305 | 17,30 |
| silk white | 210 | 45 | 118306 | 15,15 |

MADE IN FRANCE

## HALF ROUND BRUSH

Brush with natural bristles white. The half-round shape facilitates cleaning in corners. Polypropylene handle.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 335 | 130 | 118311 | 20,20 |

## WOODEN BRUSH

Brush with natural bristles white. Flour brush. Varnished wood handle.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| counter | 320 | 118302 | 16,60 |

**BLUE BRISTLES THAT CAN BE SEEN ON THE DOUGH IN CASE OF DISPERSION**

## FLOUR BRUSH

Brush with blue PBT polyester bristles. Vegetable scrubbing brush. PP handle.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 290 | 30 | 85 | 118314 | 27,50 |

MADE IN FRANCE | +140°C

## COUNTER BRUSH

Brush with blue PBT polyester bristles. Vegetable scrubbing brush. Polypropylene handle. Bristle length: 5 cm.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 310 | 40 | 118312 | 14,05 |

**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. Compatible with trolleys 779108 and 779100.

| Type | l mm | H mm | Ø mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| container | 480 | 120 | 480 | 1400 | 775 | 510531 | 14,70 |
| container | 480 | 180 | 480 | 2400 | 910 | 510532 | 18,30 |
| lid | 480 | 30 | 480 | | 455 | 510534 | 13,45 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| container | 600 | 400 | 80 | 1200 | 865 | 510535 | 18,30 |
| container | 600 | 400 | 110 | 1700 | 955 | 510536 | 18,75 |
| lid | 600 | 400 | 30 | | 615 | 510537 | 14,00 |



## ROUND DOUGH CONTAINER FOR DOUGH DIVIDERS

White round food-grade HDPE dough container. Ideal for raising bread dough pieces, pizza dough, etc.. Robust, flexible manufacture with high impact tolerance. Compatible with trolleys 779108 and 779110. Stackable empty.

| H mm | Ø mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|
| 175 | 450 | 1400 | 750 | 510503 | 12,75 |
| 160 | 480 | 1900 | 980 | 510504 | 16,80 |

## 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 trolleys 779108 and 779110. Stackable closed with lid and nestable empty.

| Type | L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| container | 530 | 410 | 80 | 1000 | 880 | 510505 | 16,30 |
| container | 530 | 410 | 140 | 2000 | 1070 | 510501 | 17,40 |
| lid | 530 | 410 | 25 | | 585 | 510508 | 14,00 |

## 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. Safe load: 8 kg per shelf.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 370 | 590 | 1790 | 779108 | 720,77 |

## 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. Safe load: 16 kg per shelf.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 790 | 590 | 1790 | 779110 | 1037,03 |

MADE IN FRANCE | -40°C | +90°C

## BARREL 50 LITRES WITH LID

Suitable for fermentation as well as storage and transport of liquid yeast. Sealed lid fully protecting the contents. Easy to handle. Full opening. White high density polyethylene.

| H mm | Ø mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|
| 540 | 393 | 5000 | 1960 | 140495 | 53,60 |

MADE IN FRANCE | BPA FREE | -40°C | +90°C

## DOUGH CONTAINER GN 1/1

High quality polyethylene. Stackable, high stacking capacity. Rounded corners and bottom for easy container cleaning. Vertical sides without interior edge to avoid marking the dough pieces. Totally flat bottom to easily take off the dough pieces, without any loss of material. Optimised side reinforcements. Rounded exterior corners to ensure a damage-free working environment.



| L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 530 | 325 | 90 | 1200 | 1100 | 510542 | 13,35 |
| 530 | 325 | 20 | | 555 | 510543 | 13,35 |

MADE IN FRANCE | BPA FREE | -40°C | +90°C

## HALF DOUGH DIVIDER CONTAINER

High quality polyethylene. For bread dough rising. The quantity of dough, which is smaller than in the large container, ensures excellent dough rising homogeneity for high quality results. Allows very high bread-making flexibility and increased production capacity. Container with rounded corners and no retention area for easy cleaning and perfect hygiene, compliant with current standards. Smooth surface allows dough to be easily removed from the container, leaving little or no residue on the walls. Lightweight, it limits musculoskeletal disorders. High resistance to temperature variations, flexible container with high impact tolerance. Compatible with bakery trolleys 600x400 mm.

| Type | L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| container | 400 | 300 | 105 | 700 | 490 | 510540 | 10,30 |
| lid | 400 | 300 | 40 | | 270 | 510541 | 6,85 |

MADE IN FRANCE

## LARGE RECTANGULAR DOUGH CONTAINER

White polypropylene container. Stackable and nestable empty.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 530 | 400 | 150 | 950 | 510502 | 15,60 |

MADE IN FRANCE

## BUCKET WITH HANDLE

Strong high density polyethylene. Suitable for food contact. Bucket with heavy-duty stainless steel handle.

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| standard | 310 | 310 | 1500 | 510506 | 24,60 |
| spout | 280 | 290 | 1300 | 510507 | 20,40 |

## BANNETON BASKET

Polypropylene. Stackable. Each colour corresponds to a dough weight, regardless of shape.

| Type | L mm | l mm | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|---|---|
| round 0.5 kg | | | 75 | 190 | 118503 | 13,15 |
| round 1 kg | | | 93 | 220 | 118504 | 16,35 |
| round 1.5 kg | | | 90 | 250 | 118507 | 16,60 |
| oval 0.5 kg | 270 | 120 | 65 | | 118508 | 14,35 |
| oval 1 kg | 350 | 130 | 72 | | 118509 | 16,70 |
| oval 1.5 kg | 420 | 140 | 75 | | 118519 | 17,60 |

## 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 | 23,60 |
| long 0.75 kg | 260 | 140 | 86 | | 118537 | 25,00 |
| long 1 kg | 340 | 140 | 86 | | 118539 | 27,80 |
| oval 0.5 kg | 210 | 150 | 86 | | 118541 | 23,60 |
| oval 0.75 kg | 250 | 150 | 86 | | 118543 | 25,25 |
| oval 1 kg | 265 | 170 | 86 | | 118545 | 27,95 |
| round 0.5 kg | | | 86 | 200 | 118547 | 23,60 |
| round 0.75 kg | | | 86 | 230 | 118549 | 25,30 |
| round 1 kg | | | 86 | 270 | 118550 | 30,80 |

## MOULDED RATTAN BANNETON BASKET

Imprints its pattern on the dough pieces and decorates the crust. Rattan. Non-washable.

| Type | L mm | l mm | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|---|---|
| oval 0.25 kg | 200 | 120 | 80 | | 118501 | 23,70 |
| oval 0.75 kg | 240 | 140 | 75 | | 118502 | 24,85 |
| round 0.5 kg | | | 85 | 190 | 118505 | 22,90 |
| round 2 kg | | | 95 | 260 | 118506 | 35,95 |
| triangle 0.5 kg | 180 | 180 | 85 | | 118525 | 24,30 |
| triangle 1 kg | 230 | 230 | 85 | | 118526 | 26,95 |
| square 1 kg | 220 | 220 | 85 | | 118528 | 30,85 |
| long 0.3 kg | 410 | 95 | 58 | | 118515 | 25,95 |
| long 0.5 kg | 460 | 100 | 58 | | 118516 | 25,90 |

## ROUND WICKER BANNETON BASKET WITH LINER

100% linen cloth. White non-varnished wicker. Non-washable.

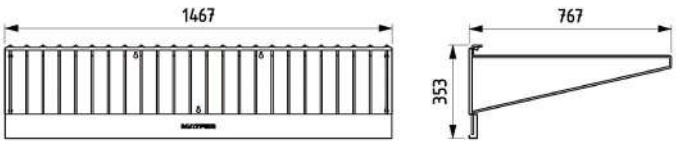
| Type | H mm | Ø mm | C cl | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| 0.5 kg | 120 | 210 | 500 | 1 | 118510 | 24,60 |
| 1 kg | 125 | 240 | 1000 | 1 | 118511 | 28,80 |
| 1.5 kg | 135 | 270 | 1500 | 1 | 118512 | 35,70 |
| 2 kg | 145 | 290 | 2000 | 1 | 118513 | 37,65 |

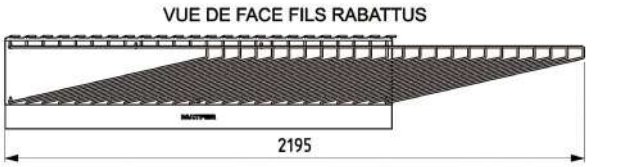
## RING WICKER BANNETON BASKET WITH LINER

100% linen cloth. White non-varnished wicker. Non-washable.

| Type | H mm | Ø mm | C cl | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| 0.5 kg | 90 | 260 | 500 | 1 | 118520 | 36,40 |
| 0.75 kg | 90 | 300 | 750 | 1 | 118521 | 42,50 |
| 1 kg | 90 | 320 | 1000 | 1 | 118522 | 51,50 |
| 1.5 kg | 90 | 340 | 1500 | 1 | 118523 | 57,50 |

**DRY AND BRUSH THE FABRICS = PROLONGS FABRIC LIFE. FOLDABLE WHEN EMPTY = SPACE-SAVING**



Made by MATFER BOURGEAT

### 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 | 429,00 |

MADE IN FRANCE

### VEGETABLE SCRUBBING BRUSH

Vegetable scrubbing brush. Suitable for brushing fermenting cloths in bakeries. Polypropylene brush frame, polyamide bristles. Sterilisable kitchen brush.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 205 | 65 | 61 | 710083 | 12,20 |

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 | 235,00 |
| 650 | 118565 | 256,00 |
| 700 | 118570 | 267,00 |
| 750 | 118575 | 282,00 |
| 800 | 118680 | 292,00 |

### ANTI-MOULD TREATED FERMENTATION CLOTH

Fermenting cloth 100% linen ecru (treated natural linen).

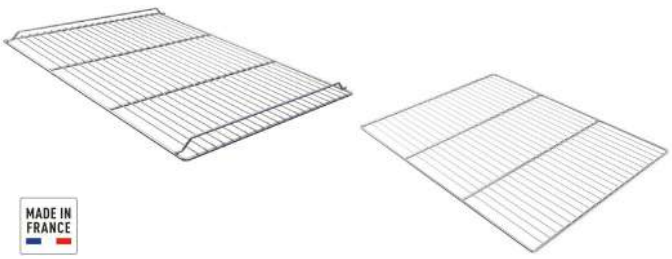
| l mm | Ref. | Price |
|---|---|---|
| 800 | 118580 | 411,00 |

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 |
|---|---|---|---|
| 2300 | 600 | 118660 | 342,00 |
| 2300 | 650 | 118665 | 353,00 |
| 2300 | 700 | 118670 | 359,00 |



MADE IN FRANCE

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 2 galleries 600 | 600 | 800 | | 312130 | 34,00 |
| without gallery 800 | 800 | 600 | 2030 | 312132 | 35,15 |

### 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. 20 shelves spaced 75 mm. For racks 312130 and 312132.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 600 | 800 | 1790 | 773897 | 770,00 |

SCORING

MADE IN FRANCE

### 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. Packs of 12. Comes in a blibox box with 1 magnetic hook and a holder for 2 blades.

| Type | L mm | W g | Ref. | Price |
|---|---|---|---|---|
| pack of 12 | 122 | 3 | 120025 | 21,00 |

MADE IN FRANCE

### 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. Stainless steel straight blade.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| straight | 145 | 120054 | 13,70 |
| curve | 145 | 120055 | 13,70 |

MADE IN FRANCE

### GRINGETTE

Carbon-treated steel blades for professionals. Compliant with current health and safety rules. 12 straight gringettes.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| straight No. 5 | 120 | 120013 | 41,30 |
| curve No. 5 | 120 | 120018 | 41,30 |
| medium ball | 120 | 120022 | 56,90 |
| large ball | 120 | 120023 | 56,90 |

MADE IN FRANCE

### PACK OF 2 SERRATED BLADES

2 serrated blades. Designed to score farmhouse round bread and loaves, sourdough bread, wholegrain bread, etc..

| L mm | Ref. | Price |
|---|---|---|
| 175 | 120058 | 15,55 |

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### 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 | 136,00 |
| set 4x10 | 43 | 20 | 120035 | 30,85 |

SCORING

**CAN BE SWIVELLED AT ANY ANGLE**

Made by MATFER BOURGEAT

## 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. Allows all 4 corners to be used. Protects the hands of bakers.

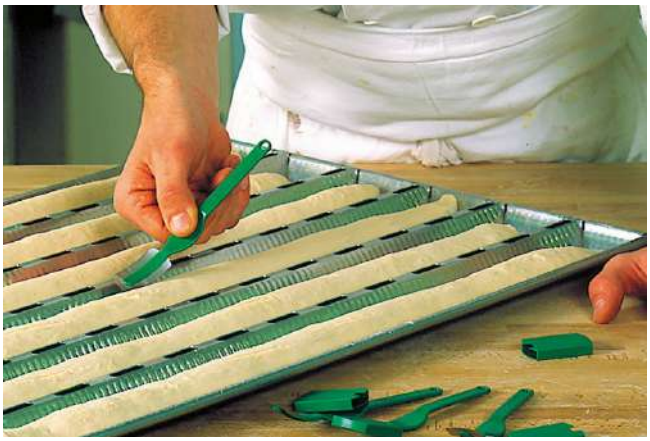
| L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|
| 128 | 24 | 7 | 120032 | 45,60 |

Made by MATFER BOURGEAT

## PACK OF 12 MATFER GRIGNETTES

Stainless steel blade. Razer cut with blade guard. Ergonomic shape.

| L mm | W g | Ref. | Price |
|---|---|---|---|
| 150 | 5 | 120006 | 43,45 |



SCORING

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable.

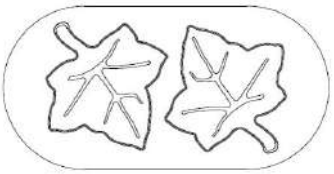
Rot-proof, suitable for sterilisation.

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.



Made by MATFER BOURGEAT | -20°C | +250°C

### EXOGLASS BREAD CUTTER 2 VINE LEAVES

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. 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.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 50 | 50 | 154102 | 33,05 |

### BREAD DOUGH MARKER

Stainless steel. Very convenient to score a cross on round bread dough in a single stTh. Dough marker with handle. Very durable and rigid. Very easy to maintain for flawless hygiene.

| Type | Ø mm | Ref. | Price |
|---|---|---|---|
| without hole | 65 | 120038 | 20,10 |
| without hole | 80 | 120036 | 21,75 |
| central hole | 80 | 120037 | 23,20 |

### OPTIMO BAKING TROLLEY

Stainless steel. Fitted with 4 castors Ø 100 mm, two of which equipped with brakes. Specially designed to handle Matfer 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 | 660,00 |

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 | 71,05 |
| for 6 baguettes | 650 | 430 | 311121 | 72,85 |
| for 6 baguettes | 750 | 43 | 311122 | 74,50 |
| for 8 baguettes | 790 | 580 | 311125 | 102,00 |
| for 6 2-pound rolls | 790 | 580 | 311133 | 98,55 |
| for 5 2-pound rolls | 800 | 430 | 311135 | 81,45 |
| for 8 strings | 600 | 430 | 311138 | 91,40 |
| for 2 baguettes | 450 | 144 | 311141 | 16,00 |

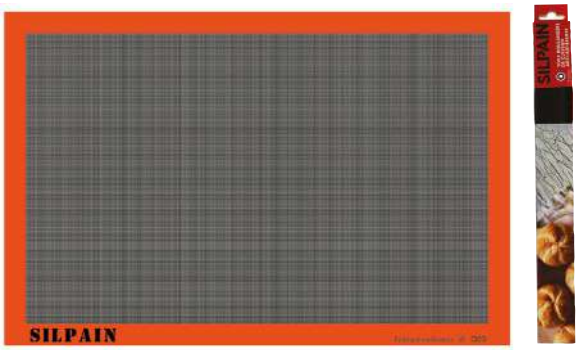
**FOR FROZEN BREAD**

MADE IN FRANCE | -40°C | +260°C

### 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 | 106,00 |
| 5 baguettes | 600 | 400 | 311205 | 106,00 |
| spare sheet 5 cavities | 600 | 400 | 311215 | 68,10 |




MADE IN FRANCE | -40°C | +260°C

### SILPAIN BAKING SHEET

Aerated silicone sheet for bread baking on trays. Can be used without greasing. Easy to clean with a sponge. Advice: use preferably on perforated trays references 310610 (GN1/1) and 310612 (600x400 mm).

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 600x400 | 585 | 385 | 321012 | 33,75 |
| GN 1/1 | 520 | 315 | 321014 | 28,15 |

# Perfect cooking and browning for easy turning out

Exoglass® composite material.

Sealed one-piece 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 : Acier inoxydable.

**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 | 30,85 |
| dough weight: 500 g | 250 | 90 | 75 | 345834 | 33,60 |
| dough weight: 800 g | 270 | 100 | 90 | 345835 | 37,00 |
| dough weight: 1,000 g | 290 | 110 | 100 | 345836 | 40,50 |
| dough weight: 1,800 g | 400 | 120 | 120 | 345842 | 52,50 |

### EXOGLASS® PULLMAN LOAF PAN WITHOUT LID

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| dough weight: 300 g | 180 | 85 | 75 | 345933 | 22,40 |
| dough weight: 500 g | 250 | 90 | 75 | 345934 | 24,15 |
| dough weight: 800 g | 270 | 100 | 90 | 345935 | 26,10 |
| dough weight: 1,000 g | 290 | 110 | 100 | 345936 | 30,20 |
| lid | 270 | | | 346935 | 13,50 |
| lid | 290 | | | 346936 | 13,80 |

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 | 30,60 |
| dough weight: 500 g | 250 | 90 | 75 | 340854 | 34,95 |
| dough weight: 800 g | 270 | 100 | 90 | 340855 | 41,55 |
| dough weight: 1,000 g | 290 | 110 | 100 | 340856 | 46,85 |

### EXOPAN SPLAYED MELBA TOAST PAN

Smooth crust.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 200 | 95 | 80 | 340951 | 25,65 |
| 250 | 95 | 80 | 340952 | 27,35 |
| 300 | 95 | 80 | 340953 | 27,55 |
| 350 | 95 | 80 | 340954 | 28,25 |
| 400 | 95 | 80 | 340955 | 29,90 |
| 450 | 95 | 80 | 340956 | 31,10 |
| 500 | 95 | 80 | 340957 | 32,90 |

### EXOPAN WHOLEGRAIN LOAF PAN

Smooth crust.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| dough weight: 200 g | 140 | 80 | 80 | 341601 | 25,35 |
| dough weight: 250 g | 160 | 80 | 80 | 341602 | 26,75 |
| dough weight: 300 g | 180 | 80 | 80 | 341603 | 27,10 |
| dough weight: 350 g | 200 | 80 | 80 | 341604 | 27,65 |

### EXOPAN WIDE MELBA TOAST PAN

Smooth crust.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 400 | 100 | 80 | 340961 | 38,95 |
| 500 | 100 | 80 | 340962 | 41,45 |

### EXOPAN SLICED LOAF PAN

Waffle crust.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| dough weight: 300 g | 180 | 85 | 72 | 341606 | 25,30 |
| dough weight: 500 g | 250 | 90 | 75 | 341607 | 27,55 |

### EXOPAN LUNCH PULLMAN LOAD PAN WITH LID

Sold with lid. Edge: Lxw in mm: 100.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| dough weight: 1,500 g | 400 | 100 | 100 | 341641 | 50,70 |
| dough weight: 1,800 g | 400 | 120 | 120 | 341642 | 51,75 |
| dough weight: 2,000 g | 400 | 140 | 140 | 341643 | 78,95 |

Made by MATFER BOURGEAT

### ROUND PULLMAN BREAD PAN

Stainless steel mould. Made up of two articulated parts locked by a heavy duty brass rod.

| Type | L mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| dough weight: 300 g | 300 | 70 | 341716 | 67,65 |

### 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 | 155,00 |
| dough weight: 180 g | 300 | 225 | 45 | 341713 | 146,00 |

### OVEN BROOM SEMI-RIGID ARENGA BRISTLES BLACK

Black Arenga oven broom with semi-rigid fibre bristles. Polypropylene broom frame, with locking screw. NB: telescopic aluminium handle ref. 118332 sold separately. Resistance to hot air up to 300 °C.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| broom | 400 | 60 | 140 | 118330 | 26,95 |
| handle | 2500 | | | 118332 | 47,15 |

### OVEN BROOM

Tampico broom with wooden base. Stainless steel screw socket for round handle Ø 24/25 mm. Handle ref. 710205 sold separately.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| NEW brush | | 118324 | 30,25 |
| NEW brush | | 118323 | 33,20 |
| NEW brush | 600 | 118322 | 44,50 |
| wooden handle | 3000 | 710205 | 36,30 |

### 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 | 92,00 |
| without handle | 200 | 109 | 118326 | 79,35 |
| handle | 1016 | | 118328 | 20,25 |

MADE IN FRANCE

## OVEN PEEL

3-edge aluminium alloy oven peel. NB: handle ref. 118133 sold separately.

| Type | L mm | l mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| scoop | 600 | 580 | 2 | 118003 | 201,00 |
| handle | 4000 | 25 | | 118133 | 39,00 |

## BEECHWOOD OVEN PEEL WITH RIM WITH HANDLE

Beechwood scoop with edges. Prevents your products from slipping or falling during handling.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 3200 | 450 | 118111 | 95,15 |
| 3200 | 550 | 118114 | 99,65 |
| 3200 | 580 | 118115 | 107,00 |
| 3200 | 630 | 118116 | 113,00 |

## ROUND BEECHWOOD OVEN PEEL

Beechwood scoop with handle. Ideal for baking bread and pizza.

| Type | L mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| with handle | 3000 | 350 | 118136 | 71,30 |
| without handle | | 350 | 118138 | 42,30 |
| without handle | | 300 | 118139 | 30,90 |
| without handle | | 400 | 118140 | 47,60 |
| without handle | | 450 | 118141 | 57,10 |

## BEECHWOOD OVEN PEEL WITH HANDLE

Beechwood scoop with handle. Allows you to handle all your bakery products.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 3000 | 180 | 118101 | 50,10 |
| 3000 | 200 | 118102 | 52,45 |
| 3000 | 220 | 118103 | 58,05 |
| 3000 | 300 | 118105 | 62,75 |
| 4000 | 400 | 118104 | 87,30 |

## 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 | 28,00 |
| 600 | 220 | 118122 | 32,75 |
| 600 | 300 | 118124 | 37,40 |
| 600 | 400 | 118123 | 57,80 |

## BEECHWOOD BREAD BOARD

Beechwood board. Bread board. Facilitates the handling of uncooked baguettes to place them on the setters.

| L mm | l mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 800 | 120 | 4 | 118130 | 13,55 |

## 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. Rectangular-section handle: 22x27 mm.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| handle | 1500 | 118143 | 17,55 |
| handle | 2500 | 118142 | 20,30 |
| handle | 3500 | 118132 | 36,15 |
| screw for handle | 80 | 118135 | 1,25 |

## WICKER BAGUETTE BASKET

Wicker. Ideal for storing baguettes. Very durable and rigid.

| Type | L mm | l mm | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|---|---|
| with handle | | | 535 | 250 | 512015 | 63,25 |
| with handle | | | 510 | 300 | 512016 | 66,00 |
| without handle | | | 800 | 400 | 512018 | 98,05 |
| rectangular | 400 | 300 | 500 | | 512019 | 92,75 |

## ROTUND WICKER BREAD BASKET

Wicker. Ideal for storing baguettes. Very durable and rigid.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 855 | 280 | 573421 | 40,00 |

Made by MATFER BOURGEAT

## 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 | 126,00 |

MADE IN FRANCE

## 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.

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 640 | 450 | 555 | 12000 | 511006 | 99,90 |

MADE IN FRANCE

## NESTABLE AND STACKABLE BAGUETTE CRATE

Polyethylene baguette basket. Perforated sides and bottom. Very convenient because it is nestable when full or stackable empty. Very durable.

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 665 | 460 | 715 | 15000 | 511009 | 123,00 |

SAVES SPACE

## STACKABLE AND FOLDING CONTAINER

Polypropylene. Significant space saving during storage because it folds. Stackable. Very strong, non-toxic, and 100% recyclable. Fully perforated back and walls.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 600 | 400 | 154 | 511111 | 23,80 |

MADE IN FRANCE

## 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 | 12,75 |

## "EUROPEAN NORM" CONTAINER TROLLEY

Excellent stability and manoeuvrability thanks to 4 ball-bearing-mounted swivel castors. 100 mm diameter polypropylene castors. Ideal for transporting and handling baguette baskets. Max. load: 250 kg.

| L mm | l mm | H mm | Max load Kg | Ref. | Price |
|---|---|---|---|---|---|
| 612 | 414 | 172 | 250 | 531101 | 65,00 |

## MULTI-PURPOSE 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.

| L mm | l mm | H mm | Max load Kg | Ref. | Price |
|---|---|---|---|---|---|
| 610 | 410 | 170 | 300 | 140524 | 64,20 |

## 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.

| Ø mm | Ref. | Price |
|---|---|---|
| 230 | 310442 | 5,50 |
| 280 | 310445 | 6,75 |
| 305 | 310446 | 7,65 |
| 330 | 310447 | 10,00 |
| 380 | 310448 | 10,90 |
| 430 | 310449 | 14,60 |
| 480 | 310451 | 18,30 |

## 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.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 12 | 280 | 310465 | 10,90 |
| 12 | 305 | 310466 | 11,70 |
| 12 | 330 | 310467 | 14,85 |

**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 | 13,00 |
| 530 | 320 | 310440 | 18,60 |
| 610 | 410 | 310441 | 20,30 |

## 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 | 90,20 |

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. Item reserved for professional use.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 670 | 580 | 270 | 30000 | 3000 | 230 | 50-60 | 186305 | 1283,00 |

Made by MATFER BOURGEAT

## 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 | 42,55 |
| round | 1235 | 925 | | 310 | 739231 | 48,95 |
| round | 1305 | 925 | | 380 | 739238 | 53,15 |
| round | 1375 | 925 | | 450 | 739245 | 57,20 |
| rectangular | 1200 | 925 | 220 | | 118005 | 47,20 |
| rectangular | 1300 | 925 | 310 | | 118006 | 70,50 |
| square | 1360 | 925 | 400 | | 118007 | 80,15 |

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. Item reserved for professional use.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 670 | 580 | 500 | 53000 | 6000 | 230 | 50-60 | 186306 | 1962,00 |

## 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 | 54,00 |
| long handle | 1325 | 350 | 300 | 072172 | 61,20 |

## PIZZA DOUGH CONTAINER

Polypropylene. Reduced height, to save space, and possibility of stacking the containers. Designed for fermentation and storage. Food contact approved. Very durable. Easy to maintain and clean for flawless hygiene.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| PP container | 600 | 400 | 80 | 1240 | 510111 | 16,60 |
| HDPE container | 600 | 400 | 100 | 1000 | 510112 | 16,25 |
| PP lid | 600 | 400 | | 630 | 510311 | 14,50 |
| HDPE container | 600 | 400 | 55 | 1120 | 510109 | 14,25 |

## 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 | 16,50 |
| lid | 648 | 424 | | 140553 | 14,90 |

## FLAT BOTTOMED LADLE

Monobloc stainless steel. Its flat bottom allows you to pour and spread the sauce with just one utensil. Capacity 23 cl. Easy to clean and meets the requirements of hygiene standards. Large hook to hang it up and keep it handy.

| L mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 360 | 100 | 23 | 112046 | 45,50 |

**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 | 29,00 |

## PIZZA WHEEL

Stainless steel. Polyethylene handle. Ideal for effortless cutting pizzas and other food in a single stTh. 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 | 13,35 |

## PIZZA WHEEL

Plain stainless steel. Ideal for effortless cutting pizzas and other food in a single stTh. 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 | 8,50 |

Made by MATFER BOURGEAT | -20°C | +250°C

Thick aluminium with PFOA-free PTFE non-stick coating.

Coated bottom approved for food contact.

Lightweight tray for easy handling.

Does not oxidise, suitable for chiller cabinets and dough raising cabinets.

Can be used without greasing.

Tray with pinched rim, H 10 mm. Can be used without greasing.

Non-stick two-layer coating.

© Ferrandi-Rina Nurra

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 400 | 300 | 1,7 | 570 | 310211 | 27,50 |
| 600 | 400 | 1,7 | 1130 | 310212 | 39,20 |
| 530 | 325 | 1,7 | 805 | 310213 | 29,95 |

### EXAL PLUS BAKING TRAY

Particularly suitable for cooking delicate and dry products.

| L mm | l mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 600 | 400 | 2 | 1351 | 310222 | 44,25 |
| 530 | 325 | 2 | 965 | 310223 | 35,10 |

### EXAL BAKING TRAY

Suitable for French pastries, choux pastry, puff pastry.

| L mm | l mm | H mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 354 | 325 | 11 | 1,7 | 550 | 310204 | 27,55 |
| 400 | 300 | 10 | 1,7 | 545 | 310201 | 27,85 |
| 600 | 400 | 10 | 1,7 | 1095 | 310202 | 39,82 |
| 530 | 325 | 10 | 1,7 | 805 | 310203 | 29,15 |

### EXAL ROUND BAKING TRAY

Ideal for baking individual portions: pancakes, pies.

| Ø mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|
| 240 | 1,7 | 216 | 310433 | 17,55 |
| 260 | 1,7 | 252 | 310434 | 20,75 |
| 280 | 1,7 | 290 | 310435 | 24,95 |
| 300 | 1,7 | 333 | 310436 | 29,50 |
| 320 | 1,7 | 378 | 310437 | 31,15 |

Made by MATFER BOURGEAT

### STAINLESS STEEL BAKING TRAY

Small pinched rims.

| L mm | l mm | H mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 400 | 300 | 10 | 1 | 970 | 310621 | 23,85 |
| 600 | 400 | 10 | 1 | 1800 | 310623 | 29,60 |
| 650 | 530 | 10 | 1 | 4060 | 310624 | 52,29 |
| 530 | 325 | 10 | 1,5 | 1355 | 310625 | 23,65 |

Made by MATFER BOURGEAT

### STRAIGHT RIM STAINLESS STEEL TRAY

Rounded tray angles without welds, for easier cleaning.

| L mm | l mm | H mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 600 | 400 | 20 | 1 | 1995 | 713401 | 49,10 |
| 530 | 325 | 20 | 1 | 1440 | 713403 | 43,25 |

MADE IN FRANCE

### PERFORATED ALUMINIUM BAKING TRAY

Perforations promote the circulation of hot air. Small pinched rims. Hole ø 3 mm.

| L mm | l mm | H mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 400 | 300 | 21 | 1,5 | 377 | 310609 | 25,75 |
| 530 | 325 | 21 | 1,5 | 520 | 310610 | 27,50 |
| 600 | 400 | 21 | 2 | 939 | 310612 | 36,00 |

### ALUMINIUM BAKING TRAY

Small pinched rims. Refined in-store presentation.

| L mm | l mm | H mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 400 | 300 | 21 | 1,5 | 500 | 310601 | 17,75 |
| 600 | 400 | 21 | 1,5 | 1272 | 310604 | 28,70 |
| 530 | 325 | 21 | 2 | 725 | 310606 | 17,60 |

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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 400 | 300 | 10 | 1,5 | 1500 | 310101 | 16,80 |
| 530 | 325 | 10 | 1,5 | 2055 | 310107 | 17,10 |
| 600 | 400 | 10 | 1,5 | 2835 | 310103 | 22,26 |
| 650 | 530 | 10 | 1,5 | 4085 | 310108 | 36,30 |
| 660 | 457 | 10 | 1,5 | 2000 | 310104 | 50,05 |

### MATFER BLUE STEEL PERFORATED BAKING TRAY

Holes Ø 3 mm, pinched corners.

| L mm | l mm | H mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 600 | 400 | 10 | 1,5 | 2000 | 310156 | 54,85 |
| 530 | 325 | 10 | 1,5 | 1480 | 310157 | 42,90 |

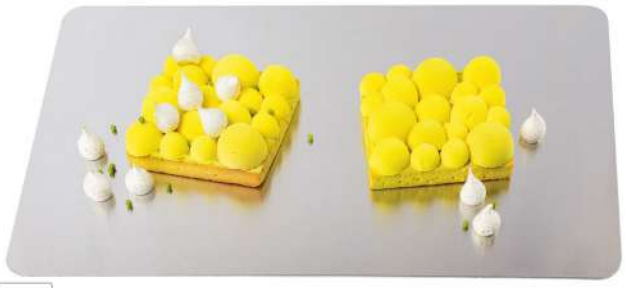
### MATFER ROUND BLUE STEEL BAKING TRAY

| Ø mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|
| 200 | 1,5 | 388 | 310401 | 10,70 |
| 220 | 1,5 | 467 | 310402 | 11,20 |
| 240 | 1,5 | 557 | 310403 | 11,40 |
| 260 | 1,5 | 645 | 310404 | 14,20 |
| 280 | 1,5 | 750 | 310405 | 14,85 |
| 300 | 1,5 | 858 | 310406 | 15,85 |
| 320 | 1,5 | 974 | 310407 | 17,05 |
| 360 | 1,5 | 1234 | 310408 | 20,90 |
| 400 | 1,5 | 1507 | 310409 | 24,80 |

## MELAMINE RESIN FLAT BAKING TRAY

Melamine resin. Food contact approved. Without edges. Very hard.

| L mm | l mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 600 | 400 | 6 | 2000 | 310812 | 51,15 |




## FLAT ALUMINIUM BAKING TRAY

Without edges.

| L mm | l mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 600 | 400 | 2 | 1260 | 310615 | 28,05 |

## BLUE STEEL BAKING TRAY WITH STRAIGHT EDGES

Rounded tray angles without welds, for easier cleaning.

| L mm | l mm | H mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 600 | 400 | 20 | 1,5 | 3200 | 455001 | 37,40 |
| 530 | 325 | 20 | 1,5 | 2335 | 455003 | 32,10 |

## STRAIGHT RIM ALUMINIUM TRAY

Aluminium, monobloc tray. Fully sealed.

| L mm | l mm | H mm | C cl | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 600 | 400 | 20 | 450 | 2 | 1425 | 529401 | 44,70 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 600 | 400 | 20 | 450 | 2 | 1288 | 663201 | 56,95 |

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 | W g | Nbr emp. | l emp. mm | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 350 | 300 | 25 | 826 | 6 | 42 | 310713 | 65,05 |

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 | W g | Nbr emp. | l emp. mm | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 280 | 300 | 25 | 569 | 8 | 35 | 310712 | 44,50 |

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.

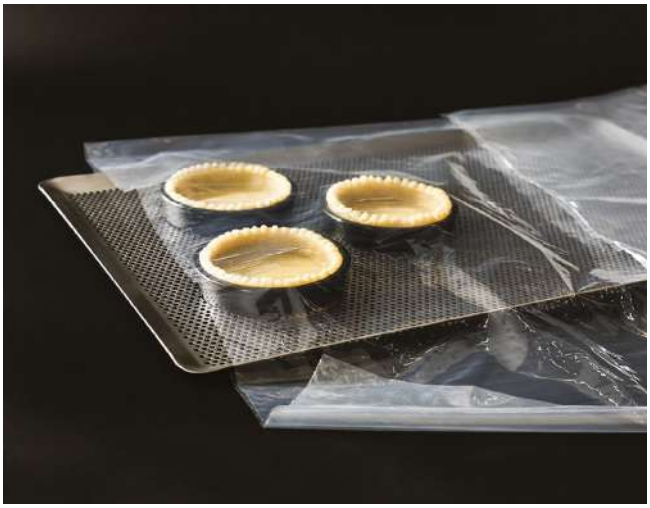
| L mm | l mm | H mm | W g | Nbr emp. | Ø emp. mm | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 560 | 360 | 38 | 1117 | 22 | 70 | 310718 | 69,45 |

Made by MATFER BOURGEAT

## LOW RACKING TROLLEYS WITH WORKTOP - 7 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 composite castors including 2 with brakes. Entrance width 400 mm.

| L mm | l mm | H mm | Nbr emp. | Ref. | Price |
|---|---|---|---|---|---|
| 700 | 530 | 900 | 8 | 770508 | 482,00 |



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 | 35,00 |

# STACKABLE COVER
## WITH PASTRY SHEET

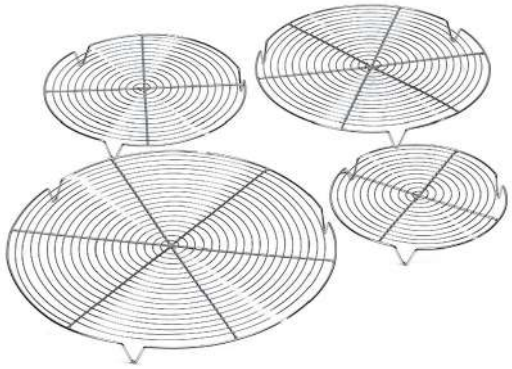
Effectively protect, store, and transport your food and baked goods

+ 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.

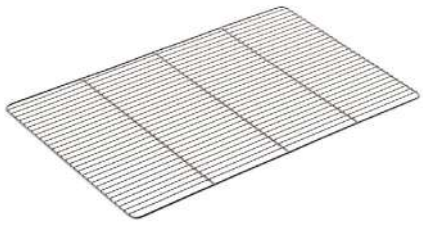
| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 600 | 400 | 61 | 980 | 322018 | 60,55 |



## ROUND CHROME COOLING RACK WITH LEGS

Welded chrome steel grid. With 3 feet.

| Ø mm | W g | Ref. | Price |
|---|---|---|---|
| 200 | 94 | 312501 | 6,90 |
| 240 | 152 | 312502 | 7,50 |
| 280 | 194 | 312503 | 8,75 |
| 320 | 238 | 312504 | 9,90 |
| 360 | 290 | 312505 | 13,25 |



MADE IN FRANCE

## STAINLESS STEEL RACK IN BAKERY FORMAT

Stainless steel wire. Frame and 2 cross bars D 4 mm. 22 wires D. 2 mm. Maximum load: 12 kg.

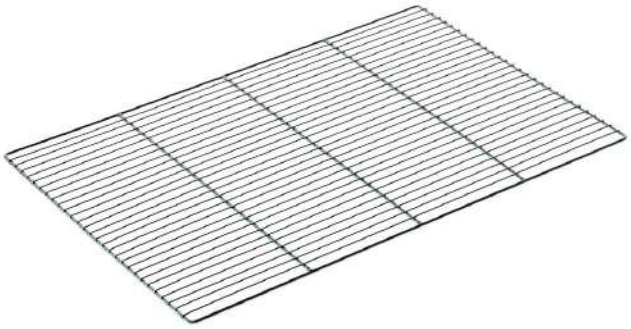
| L mm | l mm | Ø fil mm | Ø traverse mm | Charge max kg | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 400 | 300 | 2 | 4 | 12 | 387 | 312123 | 12,30 |
| 600 | 400 | 2 | 5 | 23 | 856 | 312124 | 13,70 |

MADE IN FRANCE

## STAINLESS STEEL RACK IN GASTRONORM FORMAT

Stainless steel wire. Frame and 1 cross bar (vertical) D 6 mm. 20 wires D. 2 mm. Max. load: 22 kg.

| Type | L mm | l mm | Ø fil mm | Ø traverse mm | Charge max kg | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| GN 1/1 | 530 | 325 | 2 | 6 | 22 | 630 | 711003 | 10,40 |
| GN 1/2 | 325 | 265 | 4 | 7 | 12 | 430 | 711105 | 18,50 |
| GN 2/3 | 354 | 325 | 2 | 5 | 16 | 355 | 711006 | 11,85 |
| GN 2/1 | 650 | 530 | 2 | 6 | 35 | 1469 | 071112 | 21,00 |
| GN 2/1 | 650 | 530 | 3 | 7 | 41 | 1755 | 711002 | 24,35 |



## SET OF 5 CHROME COOLING RACKS

Welded chrome steel grid. 3 cross bars. 28 wires.

| L mm | l mm | Ø fil mm | Ø traverse mm | Charge max kg | Ref. | Price |
|---|---|---|---|---|---|---|
| 600 | 400 | 2 | 5 | 18 | 312110 | 30,50 |

MADE IN FRANCE

## STAINLESS STEEL WIRE RACK WITH LEGS

Stainless steel wire. Frame and 3 cross bars ø 5 mm. 28 wires ø 2 mm.

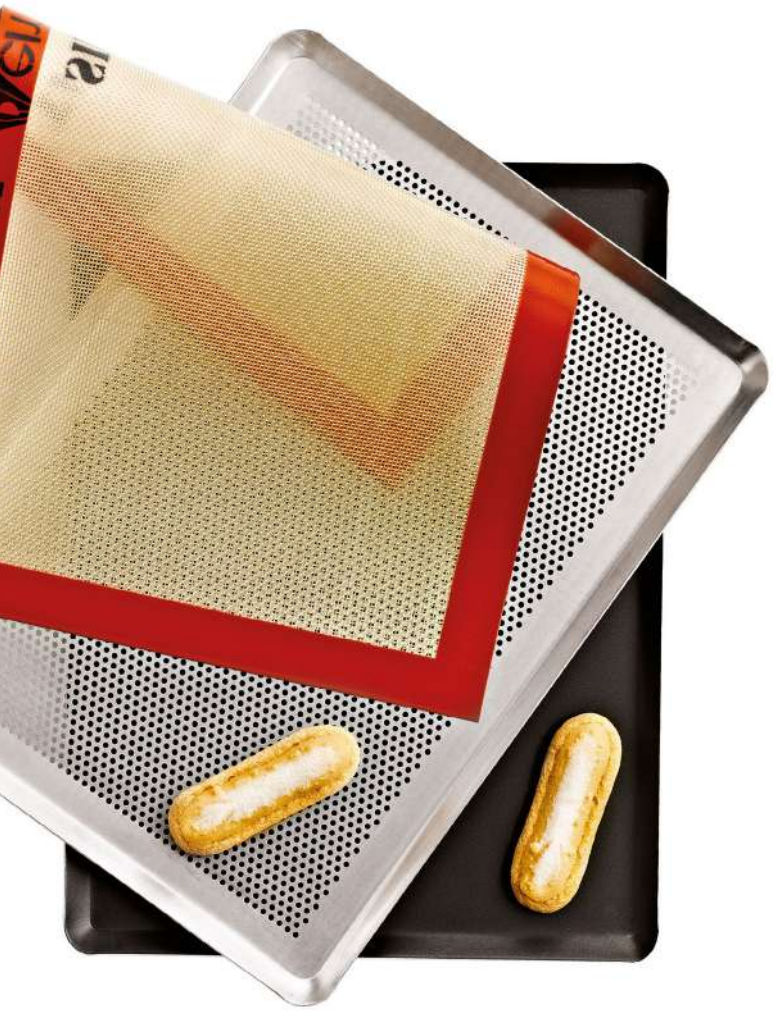
| L mm | l mm | Ø fil mm | Ø traverse mm | Charge max kg | Ref. | Price |
|---|---|---|---|---|---|---|
| 600 | 400 | 2 | 5 | 23 | 312212 | 29,55 |

MADE IN FRANCE

## REINFORCED STAINLESS STEEL RACK

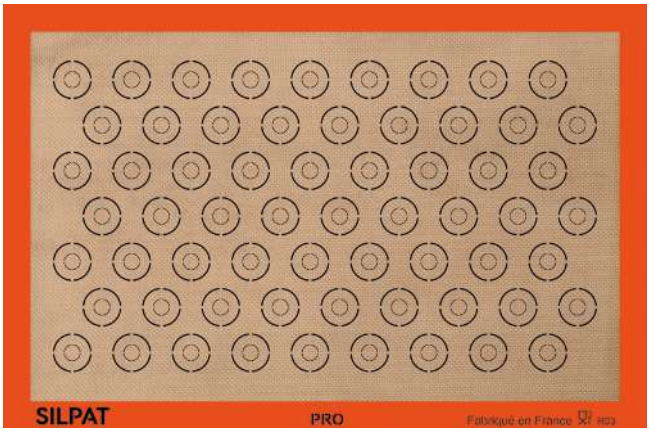
Stainless steel wire. Frame and 1 cross bar (vertical) D 7 mm. 20 wires D. 3 mm. To store heavy products, maximum load 40 kg.

| Type | L mm | l mm | Ø fil mm | Ø traverse mm | Charge max kg | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| GN 1/1 | 530 | 325 | 3 | 7 | 40 | 630 | 711103 | 15,80 |
| pastry | 600 | 400 | 3 | 6 | 38 | 1278 | 312126 | 21,55 |



SILPAT®: the pioneer of fiberglass and silicone baking mats, a must-have durable product.

Each SILPAT® canvas is packaged rolled in a unit box with a European hole for hanging.

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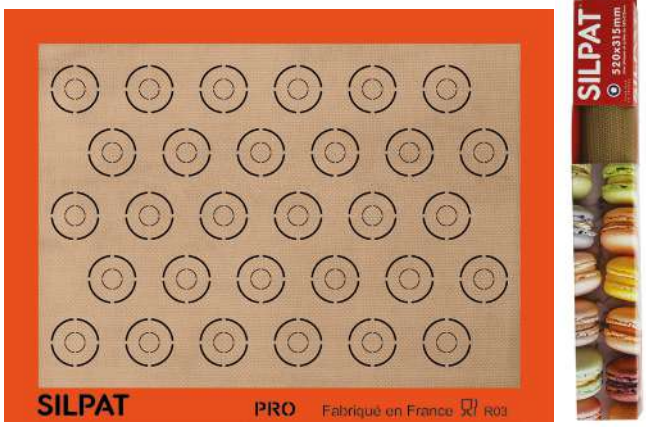


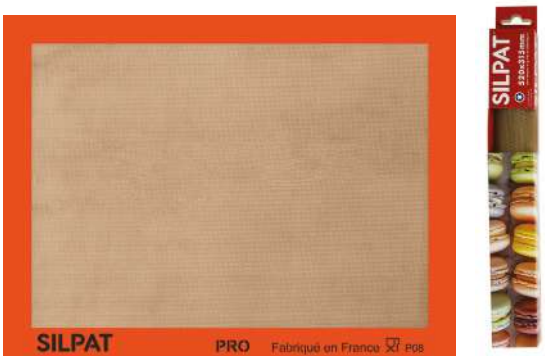

321009

MADE IN FRANCE | -40°C | +260°C | NF | NSF

### 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. Glass knit impregnated with silicone. Does not need to be greased. Do not fold (store flat or rolled up) and do not cut directly on the canvas. 15 and 35 mm rings. With circle markings for even arrangement of 63 macaroons.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| for tray 600x400 | 585 | 385 | 321008 | 33,60 |
| for tray 400x300 | 400 | 275 | 321009 | 20,25 |




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. Does not need to be greased. Do not fold (store flat or rolled up) and do not cut directly on the canvas.

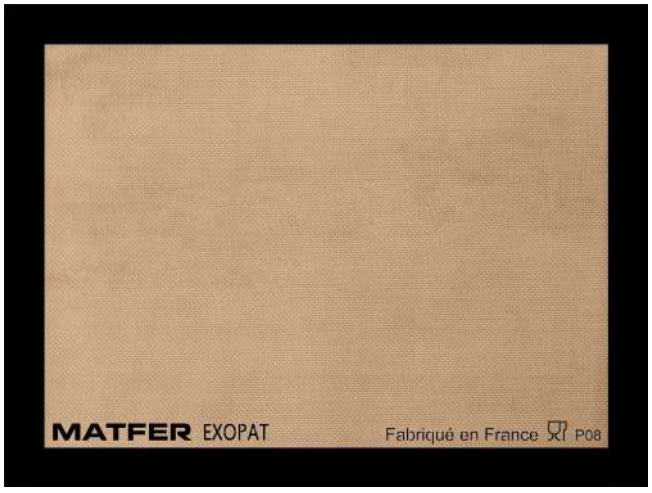
| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| for tray 400x300 | 400 | 300 | 321000 | 14,35 |
| for tray GN 1/1 | 520 | 315 | 321001 | 18,75 |
| for tray 600x400 | 585 | 385 | 321002 | 24,00 |
| for tray GN 2/3 | 350 | 300 | 320998 | 32,40 |

-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 | 75,80 |

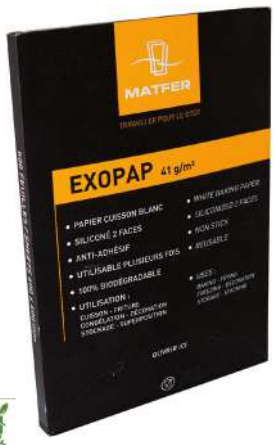


MADE IN FRANCE | -40°C | +260°C

### EXOPAT 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. Does not need to be greased. 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 | 321030 | 14,35 |
| for tray GN 1/1 | 520 | 315 | 321031 | 18,75 |
| for tray 600x400 | 585 | 385 | 321032 | 25,25 |
| for tray 660x460 (USA) | 620 | 420 | 321004 | 27,80 |




-40°C +220°C FSC COMPOST

## EXOPAP SILICONE BAKING PAPER

Natural bleached baking paper, non-opaque, silicone-treated on both sides. Reusable. High moisture resistance and excellent heat stability. Multi-purpose: ideal for a variety of uses including cooking, freezing, and packaging. Ideal for frozen baked goods that can be put directly into the oven from the freezer. Made from virgin fibres with high chemical purity. Non-stick sheets. Durable material that does not tear during handling. Environmentally friendly baking paper. Thickness 41g/m2.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 530 | 320 | 320203 | 28,00 |
| 600 | 400 | 320201 | 42,00 |

0°C +200°C FSC

## ECOPAP SILICONE BAKING PAPER

Natural unbleached baking paper, non-opaque, silicone-treated on both sides. Can be used up to 2 times depending on the cooking method. Excellent heat stability. For baking, decorating, storing, or stacking. Designed for less demanding baking processes, such as bread or low sugar brioches. Made from virgin fibres with high chemical purity. Non-stick sheets. Environmentally friendly baking paper. Thickness 39g/m2.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 530 | 325 | 320213 | 26,50 |
| 600 | 400 | 320211 | 35,00 |

FSC COMPOST 0°C

## ECOPAP 500 SHEETS WHITE

Natural bleached baking paper, non-opaque, silicone-treated on both sides. Can be used up to 2 times depending on the cooking method. Excellent heat stability. For baking, decorating, storing, or stacking. Designed for less demanding baking processes, such as bread or low sugar brioches. Made from virgin fibres with high chemical purity. Non-stick sheets. Environmentally friendly baking paper. Thickness 39g/m2. Optimised format saving 10% paper compared to the 600x400 mm format.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 575 | 375 | 320233 | 31,00 |

**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.

**FOR FREEZERS**

MADE IN FRANCE | PEFC

### ECOPAP SILICONE BAKING PAPER, SMALL

Double-sided silicone unbleached kraft paper baking sheets. For baking, freezing, decorating, storing, or stacking. Reusable. Durable material that does not tear during handling. Non-stick sheets. No need to turn during cooking (even in forced-air ovens). Packaging suitable for domestic use. Weight: 40 g/m2.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 400 | 300 | 320230 | 10,40 |

**QUICK SHEET PICK-UP**

Made by MATFER BOURGEAT

### 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 | 96,10 |

### BAKEWELL PAPER

Non-stick paper. Continuous roll in a dispenser.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 75000 | 450 | 111320 | 25,30 |

MADE IN FRANCE | -40°C | +220°C

### ROLL OF EXOPAP PAPER

Double-sided silicone baking sheets. Economical use as needed. Roll 75 m. Thickness: 43 g/m2.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 75000 | 400 | 320205 | 62,35 |

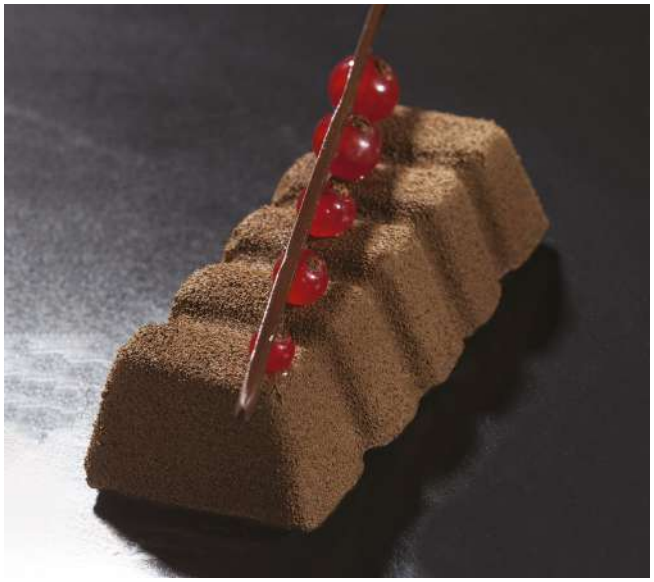
## EXOGLASS®

- 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.

### *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.***



## FLEXIPAN®

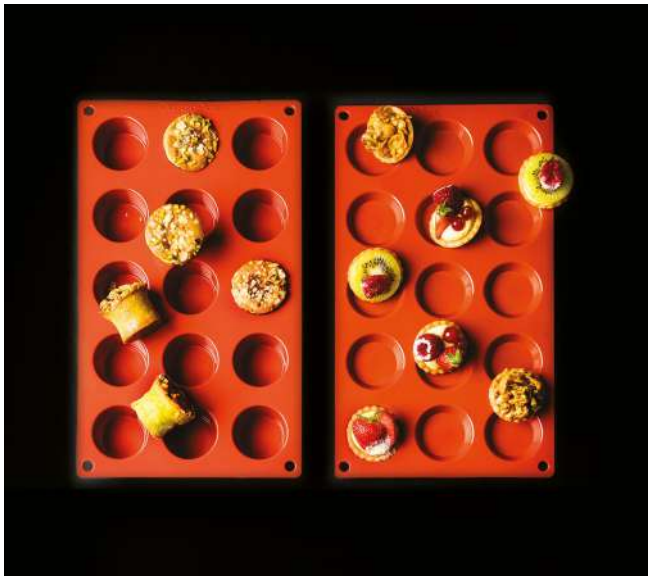
### FOR SAVORY AND SWEET PREPARATIONS

- Glass knit shape covered with several layers of silicone.
- Advantages of the Flexipan system: flexibility, support and non-stick.
- Easy to release from moulds, no greasing needed.
- Compatible with all types of oven.

## EXOPAN

### FAST, OIL-FREE COLORING

- 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®

### PERFECT RELEASE WITHOUT GREASING

- 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.

## ACIER INOXYDABLE

### 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

**ROBUST AND RIGID:**

Monobloc mould, non-stick without welding or rolled rim, non-deformable.

**PREPARATION OF THE MOLDS:**

No preparation or greasing required.

The millassons and tartlet molds are compatible with tartlet liners.

**SUITABLE FOR MODERN PRODUCTION:**

-20°C +250°C

**COOKING :**

Excellent heat diffusion for perfect cooking and colouring.

**EASY CLEANING:**

**DEMOLDING:**

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 | 60 | 345103 | 36,55 |
| pack of 12 | 20 | 70 | 345104 | 40,40 |
| pack of 12 | 20 | 80 | 345105 | 43,10 |
| pack of 12 | 20 | 90 | 345109 | 44,60 |
| pack of 12 quiches | 20 | 100 | 345110 | 48,95 |
| pack of 12 | 20 | 110 | 345111 | 55,45 |
| pack of 12 | 20 | 120 | 345112 | 59,95 |

**FOR PASTRY PRESSING MACHINES**

## EXOGLASS® STRAIGHT RIM INDIVIDUAL TARTLET TIN

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 50 | 18 | 70 | 345106 | 170,00 |
| pack of 50 | 20 | 80 | 345108 | 178,00 |
| pack of 10 | 20 | 80 | 345118 | 39,95 |
| pack of 50 | 20 | 90 | 345113 | 167,00 |

**DISCOVER THE COMPLETE RANGE OF EXOGLASS® CUTTERS**

SUITABLE CUTTERS
For cutting out pastry bases to fit the molds.

| Mould | Suitable cutters | | |
|---|---|---|---|
| Ø mm | Ø mm | Plain | Fluted |
| 60 | 85 | 150162 | 150122 |
| 65 | 90 | 150163 | 150123 |
| 70 | 95 | 150164 | 150124 |
| 75 | 100 | 150165 | 150125 |
| 80 | 110 | - | 150126 |
| 85 | 110 | - | 150126 |
| 90 | 120 | 154054 | 150127 |
| 95 | 120 | 154055 | 150127 |
| 100 | 130 | - | 150128 |
| 110 | 140 | - | 150231 |
| 120 | 150 | - | 150232 |

## EXOGLASS® INDIVIDUAL TART TIN

| Type | H mm | Ø mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| pack of 12 open star | 30 | 100 | 1 | 345151 | 59,95 |
| pack of 12 plain | 30 | 100 | 1 | 345201 | 59,95 |
| pack of 6 plain | 32 | 120 | 1 | 345203 | 38,90 |
| plain | 37 | 140 | 1 | 345205 | 7,80 |
| plain | 39 | 160 | 1 | 345207 | 8,35 |

SHAPE SUITABLE FOR SNACKING ON THE GO

Made by MATFER BOURGEAT

## EXOGLASS OBLONG TARTLET TIN

| | Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|---|
| 1 | pack of 48 | 130 | 40 | 20 | 345120 | 169,00 |
| 2 | cutter | 155 | 65 | 20 | 153120 | 37,10 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN ROUND TARTLET TIN

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 25 | 9 | 45 | 332671 | 33,50 |
| pack of 25 | 9 | 50 | 332672 | 35,00 |
| pack of 25 | 9 | 55 | 332673 | 38,25 |
| pack of 25 | 10 | 60 | 332674 | 42,15 |
| pack of 25 | 10 | 70 | 332676 | 48,80 |
| pack of 25 | 11 | 75 | 332677 | 52,50 |
| pack of 25 | 12 | 80 | 332678 | 60,65 |
| pack of 12 | 13 | 90 | 332680 | 31,55 |
| pack of 12 | 15 | 100 | 332681 | 38,60 |

Made by MATFER BOURGEAT | -20°C | +250°C | NSF

## EXOGLASS® ROUND TARTLET TIN

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 24 | 10 | 70 | 345676 | 62,45 |
| pack of 24 | 12 | 80 | 345678 | 64,35 |
| pack of 12 | 13 | 90 | 345680 | 45,10 |
| pack of 12 | 15 | 100 | 345681 | 48,70 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN DEEP ROUND TARTLET TIN

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 25 | 12 | 45 | 332691 | 36,40 |
| pack of 25 | 12 | 50 | 332692 | 39,65 |
| pack of 25 | 13 | 55 | 332693 | 40,20 |
| pack of 25 | 15 | 60 | 332694 | 42,45 |
| pack of 25 | 16 | 65 | 332695 | 54,40 |
| pack of 25 | 17 | 70 | 332696 | 58,75 |
| pack of 25 | 20 | 80 | 332698 | 66,00 |

Made by MATFER BOURGEAT | -20°C | +250°C | NSF

## EXOGLASS® ROUND FLUTED TARTLET TIN

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 12 | 18 | 80 | 345656 | 43,20 |
| pack of 12 | 18 | 90 | 345657 | 44,60 |
| pack of 12 | 20 | 100 | 345658 | 47,55 |
| pack of 12 | 20 | 110 | 345659 | 53,85 |

Made by MATFER BOURGEAT | -20°C | +250°C

## EXOGLASS® OBLONG FLUTED TARTLET TIN

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 12 | 117 | 70 | 18 | 345202 | 58,35 |
| cutter | 130 | 90 | | 153030 | 51,55 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN FLUTED CAKE TIN

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 12 | 16 | 85 | 331611 | 27,00 |
| pack of 12 | 17 | 95 | 331612 | 31,90 |
| pack of 12 | 18 | 105 | 331613 | 36,25 |

## EXOPAN INDIVIDUAL TARTLET TIN

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 25 | 17 | 60 | 331731 | 60,00 |
| pack of 25 | 17 | 70 | 331733 | 67,20 |
| pack of 25 | 17 | 65 | 331732 | 62,40 |
| pack of 12 | 18 | 75 | 331734 | 35,80 |
| pack of 12 | 18 | 80 | 331735 | 37,25 |
| pack of 12 | 18 | 85 | 331736 | 37,00 |
| pack of 12 | 19 | 90 | 331737 | 39,65 |
| pack of 12 | 20 | 95 | 331738 | 40,60 |
| pack of 12 | 21 | 100 | 331739 | 41,95 |

## EXOPAN ROUND FLUTED TARTLET TIN

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 25 | 10 | 60 | 332651 | 35,05 |
| pack of 25 | 10 | 65 | 332652 | 39,15 |
| pack of 25 | 10 | 70 | 332653 | 42,25 |
| pack of 25 | 12 | 80 | 332655 | 44,75 |
| pack of 12 | 13 | 85 | 332656 | 26,45 |
| pack of 12 | 15 | 90 | 332657 | 27,35 |
| pack of 12 | 18 | 100 | 332658 | 31,55 |
| pack of 12 | 20 | 110 | 332659 | 39,15 |
| pack of 12 | 20 | 120 | 332660 | 45,75 |

## EXOPAN TART TIN

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 21 | 120 | 332252 | 6,35 |

## EXOPAN ROUND CAKE TIN

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| fluted | 30 | 102 | 331151 | 5,85 |
| plain | 30 | 100 | 331201 | 6,10 |
| plain | 31 | 120 | 331202 | 7,65 |

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 | 40,95 |
| pack of 6 | 50 | 50 | 345592 | 43,55 |
| pack of 6 | 55 | 55 | 345593 | 45,10 |
| pack of 6 | 60 | 60 | 345594 | 49,60 |
| pack of 6 | 70 | 70 | 345595 | 57,45 |
| pack of 6 | 40 | 82 | 345604 | 50,65 |

Made by MATFER BOURGEAT | -20°C | +250°C | NSF

## EXOGLASS® KUGLOF CAKE MOULD

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 6 | 60 | 95 | 345638 | 76,65 |

-20°C | +250°C

## STAINLESS STEEL DARIOLE MOULDS

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 6 | 43 | 45 | 342476 | 32,45 |
| pack of 6 | 53 | 55 | 342477 | 32,70 |
| pack of 6 | 65 | 65 | 342478 | 33,85 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN DARIOLE MOULD

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 6 | 45 | 45 | 331591 | 36,30 |
| pack of 6 | 50 | 50 | 331592 | 37,50 |
| pack of 6 | 55 | 55 | 331593 | 39,05 |
| pack of 6 | 60 | 60 | 331594 | 41,85 |
| pack of 6 | 65 | 65 | 331595 | 44,40 |
| pack of 6 | 70 | 70 | 331596 | 48,85 |

Made by MATFER BOURGEAT | -20°C | +250°C

## EXOGLASS® CANNELÉ MOULD

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| pack of 6 | 35 | 35 | 2,3 | 345415 | 36,00 |
| pack of 6 | 45 | 45 | 5 | 345416 | 40,05 |
| pack of 6 | 55 | 55 | 9 | 345417 | 44,70 |

## COPPER CANNELÉ MOULD

Copper. Tin-plated interior. Ideal for making the famous Bordeaux cakes. Quality mould, durable. Easy to maintain and clean for flawless hygiene. After use, clean them while hot with a cloth, do not use detergent.

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| unit | 37 | 35 | 3 | 340415 | 10,60 |
| unit | 48 | 45 | 5 | 340416 | 13,25 |
| unit | 50 | 55 | 8,5 | 340417 | 15,35 |

-20°C | +230°C

## FLUTED CANNELÉ MOULD

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| pack of 6 | 35 | 35 | 2,5 | 340411 | 32,00 |
| pack of 6 | 46 | 55 | 9 | 340413 | 35,00 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN RAMEKIN

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| pack of 6 | 30 | 60 | 7,5 | 332602 | 22,00 |
| pack of 2 | 40 | 90 | 21,5 | 332604 | 15,10 |

## EXOGLASS® OPEN SAVARIN MOULD

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| pack of 12 | 15 | 70 | 4,5 | 345621 | 66,45 |

## EXOPAN OPEN SAVARIN MOULD

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| pack of 12 | 15 | 70 | 4,5 | 332621 | 56,45 |

## STAINLESS STEEL RAMEKIN

| Type | H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| pack of 2 | 45 | 85 | 20 | 343135 | 44,60 |

## EXOPAN CLOSED SAVARIN MOULD

| Type | H mm | Ø mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| pack of 12 | 12 | 50 | 50 | 332611 | 30,25 |
| pack of 12 | 15 | 60 | 60 | 332613 | 38,25 |
| pack of 12 | 15 | 65 | 65 | 332614 | 39,15 |
| pack of 12 | 16 | 70 | 70 | 332615 | 40,30 |
| pack of 12 | 17 | 75 | 75 | 332616 | 43,70 |
| pack of 12 | 20 | 80 | 80 | 332617 | 45,35 |

MADE IN FRANCE | -20°C | +250°C | NSF

## EXOGLASS® RECTANGULAR LOAF CAKE TIN

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| Tea time set of 6 | 82 | 30 | 30 | | 345062 | 30,55 |
| pack of 6 | 90 | 40 | 40 | 11 | 345060 | 35,50 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN BOAT MOULD

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 25 | 80 | 35 | 9 | 330611 | 42,00 |
| pack of 25 | 100 | 45 | 12 | 330613 | 54,65 |
| pack of 12 | 110 | 50 | 12 | 330614 | 27,60 |
| pack of 12 | 120 | 50 | 14 | 330615 | 28,45 |
| pack of 12 | 150 | 60 | 19 | 330616 | 42,85 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN RECTANGULAR MOULD

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 25 | 86 | 43 | 12 | 331601 | 61,95 |
| pack of 25 | 95 | 47 | 12 | 331602 | 61,90 |
| pack of 25 | 98 | 51 | 14 | 331603 | 65,50 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN FLUTED BOAT MOULD

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| pack of 25 | 85 | 35 | 330602 | 31,65 |
| pack of 25 | 100 | 42 | 330604 | 36,55 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN ROYAL OVAL

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| pack of 25 | 70 | 45 | 331761 | 67,40 |
| pack of 25 | 80 | 45 | 331762 | 74,50 |

Made by MATFER BOURGEAT | -20°C | +250°C

## EXOGLASS® BRIOCHE MOULD RIBBED

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 24 (12 ribs) | 28 | 70 | 345233 | 56,75 |
| pack of 12 (10 ribs) | 28 | 75 | 345234 | 31,25 |
| pack of 12 (10 ribs) | 32 | 80 | 345235 | 33,60 |
| pack of 12 (10 ribs) | 65 | 100 | 345236 | 46,25 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN BRIOCHE MOULD 18 RIBS

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 25 | 15 | 55 | 330641 | 33,80 |
| pack of 25 | 20 | 60 | 330642 | 40,00 |
| pack of 25 | 24 | 70 | 330644 | 44,90 |
| pack of 12 | 25 | 75 | 330645 | 24,80 |
| pack of 12 | 30 | 80 | 330646 | 34,30 |
| pack of 12 | 32 | 90 | 330647 | 38,20 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN BRIOCHE MOULD 10 RIBS

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 12 | 28 | 75 | 330624 | 24,15 |
| pack of 12 | 32 | 80 | 330625 | 27,00 |
| pack of 12 | 29 | 90 | 330626 | 27,75 |
| unit | 38 | 100 | 330131 | 3,80 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN BRIOCHE MOULD 12 RIBBED

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 25 | 15 | 60 | 330621 | 38,05 |
| pack of 25 | 24 | 65 | 330622 | 41,80 |
| pack of 25 | 28 | 70 | 330623 | 46,60 |

Made by MATFER BOURGEAT · 0°C · +230°C

## EXOPAN POMPONETTE MOULD

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 25 | 16 | 40 | 331803 | 49,75 |
| pack of 25 | 18 | 45 | 331804 | 55,35 |
| pack of 25 | 21 | 50 | 331805 | 61,30 |
| pack of 25 | 22 | 55 | 331806 | 61,75 |
| pack of 25 | 23 | 60 | 331807 | 65,70 |
| pack of 25 | 24 | 65 | 331808 | 71,25 |
| pack of 25 | 26 | 70 | 331809 | 78,10 |

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Made by MATFER BOURGEAT · 0°C · +230°C

## FLUTED HEART MOULD

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 12 | 90 | 85 | 15 | 332642 | 43,25 |

## STAINLESS STEEL HEMISPHERE MOULD

| H mm | Ø mm | C cl | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 32 | 60 | 7 | 8 | 340401 | 8,90 |
| 35 | 70 | 9 | 8 | 340402 | 9,85 |
| 40 | 80 | 13 | 8 | 340403 | 10,45 |

## STAINLESS STEEL CHARLOTTE FRAME

With lid.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 45 | 70 | 15 | 341421 | 13,00 |

## STAINLESS STEEL PYRAMID

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| pack of 6 | 90 | 90 | 60 | 16 | 341112 | 34,00 |

## EXOPAN PETITS FOURS MOULD

| Type | L mm | l mm | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|---|---|
| assorted box of 50 | | | | | 332001 | 71,85 |
| pack of 25: deep boat | 65 | | | | 332510 | 33,25 |
| pack of 25: small brioche | | | | 35 | 332511 | 28,60 |
| pack of 25: large brioche | | | | 45 | 332512 | 32,50 |
| pack of 12: cork cake | | | 25 | 25 | 332513 | 34,80 |
| pack of 25: boat-shaped | 62 | | | | 332514 | 39,65 |
| pack of 25: plain square | 35 | 35 | | | 332517 | 39,65 |
| pack of 25: millasson | | | 17 | 45 | 332519 | 60,00 |
| pack of 25: pomponette | | | | 30 | 332520 | 32,20 |
| pack of 25: fluted oval | 45 | | | | 332522 | 28,65 |

| Type | L mm | l mm | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|---|---|
| pack of 25: plain oval | 51 | | | | 332524 | 35,90 |
| pack of 25: rectangle | 49 | | | | 332526 | 41,30 |
| pack of 25: round daisy | | | | 45 | 332527 | 33,95 |
| pack of 25: fluted tartlet | | | | 45 | 332528 | 30,95 |
| pack of 25: round tartlet | | | | 35 | 332529 | 39,25 |
| pack of 12: savarin 3.5 | | | | 35 | 332530 | 29,20 |
| pack of 12: savarin 4.5 | | | | 45 | 332532 | 31,95 |
| pack of 25: triangle | 45 | | | | 332533 | 43,10 |
| pack of 25: plain round | | | | 35 | 332534 | 27,30 |
| pack of 25: plain round | | | | 40 | 332535 | 28,65 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN ROUND CAKE TIN

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 37 | 140 | 331203 | 8,80 |
| 38 | 160 | 331204 | 9,15 |
| 40 | 180 | 331205 | 11,55 |
| 42 | 200 | 331206 | 13,55 |
| 41 | 220 | 331207 | 14,50 |
| 45 | 240 | 331208 | 16,15 |
| 47 | 260 | 331209 | 17,75 |
| 45 | 280 | 331210 | 19,75 |
| 47 | 300 | 331211 | 23,50 |
| 51 | 320 | 331212 | 24,65 |
| 51 | 340 | 331213 | 28,55 |
| 54 | 360 | 331214 | 31,45 |
| 55 | 400 | 331216 | 36,45 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN FRESH FRUIT FLUTED TART TIN

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 23 | 200 | 332232 | 11,35 |
| 23 | 240 | 332234 | 14,05 |
| 23 | 260 | 332235 | 15,70 |
| 23 | 280 | 332236 | 17,15 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN LOOSE BOTTOMED FLUTED CAKE TIN

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 20 | 160 | 332221 | 7,75 |
| 20 | 180 | 332222 | 9,30 |
| 22 | 200 | 332223 | 10,00 |
| 23 | 240 | 332225 | 13,20 |
| 23 | 280 | 332227 | 16,75 |
| 25 | 300 | 332228 | 17,30 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN TART TIN

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 21 | 140 | 332253 | 7,15 |
| 21 | 160 | 332254 | 9,00 |
| 21 | 180 | 332255 | 9,75 |
| 21 | 200 | 332256 | 12,00 |
| 23 | 220 | 332257 | 14,00 |
| 23 | 240 | 332258 | 14,90 |
| 23 | 260 | 332259 | 16,90 |
| 23 | 280 | 332260 | 17,65 |
| 25 | 300 | 332261 | 19,80 |
| 27 | 320 | 332262 | 22,50 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN FLUTED TART TIN

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 21 | 160 | 332211 | 7,25 |
| 22 | 180 | 332212 | 7,65 |
| 22 | 200 | 332213 | 8,60 |
| 23 | 220 | 332214 | 10,00 |
| 24 | 240 | 332215 | 10,20 |
| 27 | 260 | 332216 | 10,40 |
| 24 | 280 | 332217 | 11,30 |
| 24 | 300 | 332218 | 15,00 |
| 24 | 320 | 332219 | 17,45 |

## STAINLESS STEEL HEMISPHERE MOULD

| H mm | Ø mm | Th. mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 60 | 120 | 0,8 | 45 | 340404 | 15,40 |
| 70 | 140 | 0,8 | 72 | 340405 | 22,20 |
| 80 | 160 | 0,8 | 100 | 340406 | 29,55 |
| 90 | 180 | 0,8 | 150 | 340407 | 35,85 |

MADE IN FRANCE

## COPPER TARTE TATIN PAN

Flared shape. Tin interior. Lugs for easy turning out. Suitable for all types of stove except induction.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 40 | 240 | 341221 | 152,00 |
| 50 | 280 | 341222 | 180,00 |

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## STAINLESS STEEL CHARLOTTE FRAME

Without lid.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 60 | 100 | 40 | 341422 | 13,00 |
| 70 | 120 | 65 | 341423 | 15,20 |
| 80 | 140 | 100 | 341424 | 18,00 |
| 90 | 160 | 150 | 341425 | 19,55 |
| 100 | 180 | 210 | 341426 | 22,90 |
| 110 | 200 | 300 | 341427 | 28,85 |

## STAINLESS STEEL PYRAMID

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 150 | 150 | 100 | 341104 | 20,00 |

MULTI-PURPOSE FOR SAVOURY OR SWEET

Made by MATFER BOURGEAT | -20°C | +250°C

## EXOGLASS® KOUGLOF CAKE MOULD

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 70 | 140 | 345639 | 25,05 |
| 103 | 200 | 345642 | 55,15 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN BRIOCHE MOULD 14 RIBS

| H mm | Ø mm | W de pâte g | Ref. | Price |
|---|---|---|---|---|
| 52 | 120 | 150 | 330132 | 6,05 |
| 50 | 140 | 250 | 330133 | 6,80 |
| 60 | 160 | 300 | 330134 | 8,25 |
| 75 | 180 | 450 | 330135 | 10,00 |
| 83 | 200 | 650 | 330136 | 13,15 |
| 77 | 220 | 700 | 330137 | 16,15 |
| 92 | 240 | 800 | 330138 | 16,65 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN OPEN SAVARIN MOULD

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 40 | 180 | 50 | 331183 | 21,85 |
| 42 | 200 | 75 | 331184 | 24,95 |
| 45 | 220 | 95 | 331185 | 28,90 |
| 50 | 240 | 125 | 331186 | 31,00 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN KOUGLOF CAKE MOULD

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 70 | 160 | 65 | 331121 | 44,70 |
| 90 | 200 | 135 | 331123 | 49,35 |
| 110 | 240 | 250 | 331125 | 56,80 |

Made by MATFER BOURGEAT | 0°C | +230°C

## ROUND LOOSE BOTTOMED FLUTED CAKE TIN

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 45 | 200 | 331682 | 13,25 |
| 45 | 230 | 331683 | 16,55 |
| 47 | 250 | 331684 | 18,95 |
| 50 | 280 | 331685 | 23,10 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN RECTANGULAR BRIOCHE MOULD

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 250 | 85 | 40 | 332291 | 28,95 |

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 | 23,15 |
| straight | 350 | 250 | 35 | 331312 | 26,80 |
| straight | 400 | 300 | 35 | 331313 | 30,00 |
| flared | 400 | 300 | 50 | 331413 | 33,20 |
| straight | 600 | 400 | 50 | 331415 | 46,90 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN CAKE TIN

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 180 | 180 | 50 | 331663 | 19,85 |
| 200 | 200 | 50 | 331664 | 21,45 |
| 220 | 220 | 50 | 331665 | 23,05 |
| 240 | 240 | 50 | 331666 | 24,15 |

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN SAVOIE CAKE TIN

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 600 | 110 | 35 | 331110 | 29,70 |

Made by MATFER BOURGEAT

## 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 | 27,10 |
| 8/10 slices | 140 | 160 | 340521 | 27,25 |

Made by MATFER BOURGEAT

### GIANT MADELEINE

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| mould | 225 | 175 | 310735 | 53,15 |

**FOR REFRIGERATORS**

Made by MATFER BOURGEAT

### STAINLESS STEEL SQUARE CAKE TIN

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 600 | 400 | 50 | 340304 | 88,95 |
| 590 | 390 | 60 | 340305 | 90,00 |

Made by MATFER BOURGEAT | 0°C | +230°C

### EXOPAN LOOSE BOTTOMED GENOA BREAD CAKE TIN

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 20 | 120 | 331811 | 5,50 |
| 22 | 140 | 331812 | 5,75 |
| 27 | 160 | 331813 | 8,55 |
| 30 | 200 | 331815 | 9,45 |
| 30 | 240 | 331817 | 11,80 |

Made by MATFER BOURGEAT · 0°C · +230°C

## EXOPAN FLARED LOAF CAKE TIN

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 160 | 65 | 60 | 50 | 331094 | 20,70 |
| 180 | 70 | 65 | 65 | 331095 | 22,40 |
| 200 | 80 | 70 | 90 | 331096 | 23,80 |
| 220 | 85 | 75 | 120 | 331097 | 25,85 |
| 240 | 90 | 80 | 150 | 331098 | 26,80 |
| 260 | 95 | 85 | 180 | 331099 | 28,95 |
| 300 | 105 | 95 | 260 | 331101 | 34,60 |

Made by MATFER BOURGEAT · 0°C · +230°C

## EXOPAN TROIS FRÈRES CAKE TIN

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 45 | 160 | 60 | 332272 | 40,95 |
| 60 | 200 | 125 | 332273 | 48,30 |
| 60 | 220 | 145 | 332274 | 54,40 |

Made by MATFER BOURGEAT · -20°C · +250°C · NSF

## EXOGLASS® RECTANGULAR LOAF CAKE TIN

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 140 | 80 | 80 | 80 | 345071 | 24,55 |
| 180 | 80 | 80 | 100 | 345073 | 27,85 |
| 200 | 80 | 80 | 115 | 345074 | 29,05 |
| 250 | 80 | 80 | 145 | 345075 | 32,60 |
| 300 | 80 | 80 | 175 | 345076 | 34,85 |

0°C · +230°C

## NON-STICK HEART-SHAPED CAKE TIN

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 61 | 250 | 334019 | 44,00 |

Made by MATFER BOURGEAT · 0°C · +230°C

## EXOPAN ROUND ROSETTE CAKE TIN

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 55 | 180 | 105 | 332283 | 27,45 |

0°C · +230°C

## NON-STICK ROUND LOOSE BOTTOMED CAKE TIN

Removable with hinge supplied with 2 interchangeable bottoms: one dish and one decorated with rosette and central chimney.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 65 | 260 | 350 | 340216 | 28,15 |
| 65 | 280 | 400 | 340217 | 29,85 |

**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 | 45,55 |
| mould | 200 | 80 | 80 | 345083 | 48,90 |
| mould | 300 | 80 | 80 | 345086 | 52,45 |
| lid | 140 | | | 346081 | 7,70 |
| lid | 200 | | | 346083 | 8,45 |
| lid | 300 | | | 346086 | 9,60 |

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 | 30,25 |
| 290 | 45 | 45 | 50 | 331065 | 31,30 |

Made by MATFER BOURGEAT | 0°C | +230°C

### EXOPAN LOAF CAKE TIN

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 180 | 45 | 45 | 331082 | 25,10 |

NO BURNT ENDS

Made by MATFER BOURGEAT | 0°C | +230°C

## EXOPAN LOAF CAKE TIN

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 142 | 80 | 80 | 70 | 331071 | 21,65 |
| 162 | 80 | 74 | 90 | 331072 | 22,20 |
| 180 | 80 | 80 | 100 | 331073 | 24,30 |
| 200 | 80 | 80 | 115 | 331074 | 25,75 |
| 250 | 80 | 80 | 145 | 331075 | 29,10 |
| 300 | 80 | 80 | 175 | 331076 | 30,00 |
| 400 | 80 | 80 | 250 | 331077 | 36,90 |
| 500 | 80 | 80 | 320 | 331078 | 37,85 |

Made by MATFER BOURGEAT | -20°C | +250°C

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 | 22,15 |
| 210 | 55 | 55 | 50 | 345079 | 23,30 |

-25°C | +200°C

## NON-STICK ROUNDED CORNER LOAF CAKE TIN

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 200 | 90 | 70 | 105 | 334015 | 33,15 |
| 250 | 100 | 70 | 145 | 334016 | 34,75 |
| 300 | 110 | 79 | 215 | 334017 | 37,45 |

MAISON DEMARLE

- Unique expertise since 1965
- Two manufacturing facilities in Hauts-de-France
- Durable products, capable of exceeding 3,000 cycles
- MATFER is the exclusive distributor of MAISON DEMARLE in France for all professionals

Two iconic brands for pastry and bakery products:

- FLEXIPAN®: 3 flexible mold technologies to meet every need

> Origin: the combination of fiberglass and silicone for unparalleled results

> Air: the range dedicated to bakery and pastry preparations, for crispy results and well-risen dough

> Inspiration: the 100% silicone mold for straight, complex, and detailed shapes.

FLEXIPAN PRO ORIGINE

FLEXIPAN PRO AIR

FLEXIPAN PRO INSPIRATION

**- 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.**

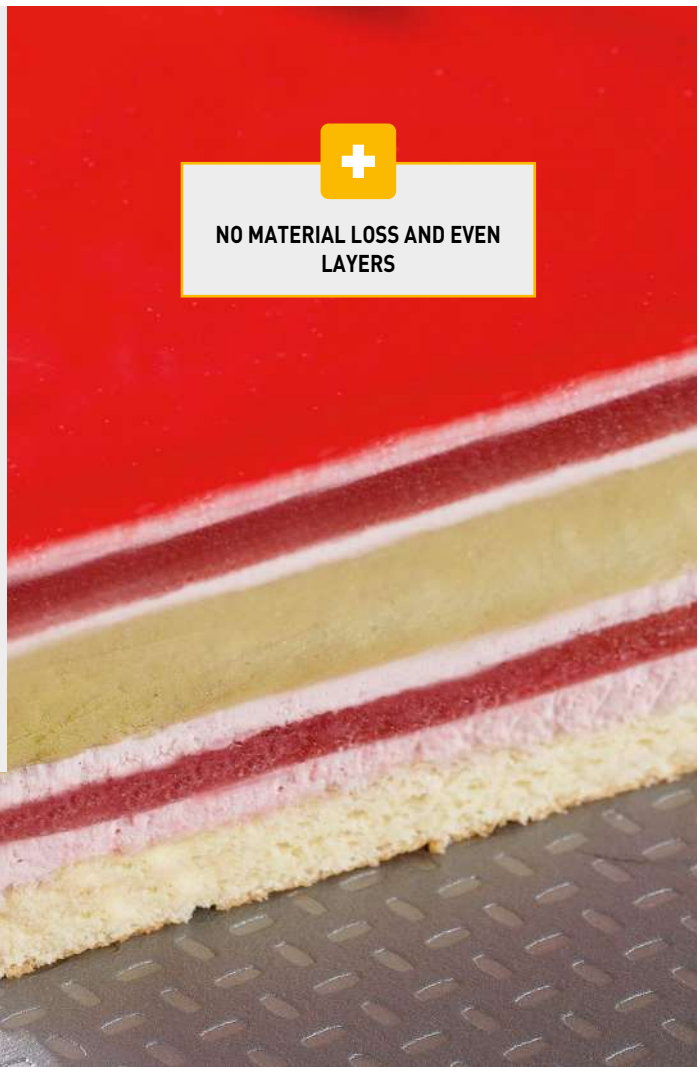
**- STORE UPSIDE DOWN ON GRILLS, STACKABLE WITH 6 PLATES MAXIMUM.**

Each FLEXIPAN® sheet is flat packed in a unit box with a European hole and windows to allow hanging and viewing and touching the product.

# The Flexipan that will save you valuable time when assembling desserts

**Glass knit shape covered with several layers of silicone.**
**Advantages of the Flexipan system: flexibility, support and non-stick.**

- Easy to release from moulds, no greasing needed.
- Compatible with all types of oven.
- Even cooking and browning.
- 2,000 to 3,000 bakes per mould depending on the article.




**TIP:**

**PREFERABLY USE PERFORATED ALUMINUM BAKING SHEETS WHEN BAKING ON FLEXIPAN® ENTREMETS.**

FLEXIPAN CAKE FRAMES

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 555 | 360 | 10 | 321200 | 75,50 |
| 555 | 360 | 20 | 321201 | 75,50 |
| 475 | 275 | 13 | 321202 | 55,00 |
| 335 | 335 | 16 | 321205 | 44,55 |
| 535 | 335 | 50 | 321206 | 105,00 |

FLEXIPAN CAKE FRAME

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 550 | 355 | 45 | 371013 | 62,30 |
| 476 | 275 | 45 | 371014 | 52,45 |

# Flexible and non-stick for easy turning out

Discover the demo

Glass knit shape covered with several layers of silicone.
Advantages of the Flexipan system: flexibility, support and non-stick.
Easy to release from moulds, no greasing needed.
Compatible with all types of oven.
Even cooking and browning.
2,000 to 3,000 bakes per mould depending on the article.
Easy to clean (soak in hot water after use).
Tray format suitable for high-volume production.

## MADELEINE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 19 | 40 | 78 | 47 | 19 | EI-FP-01511-0 | 336017 | 112,00 |
| 530 | 325 | 19 | 27 | 78 | 47 | 19 | EI-FP-05511-0 | 336517 | 83,00 |

## MINI-MADELEINE MOULD

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 530 | 325 | 15 | 42 | 52 | 35 | 15 | EI-FP-05121-0 | 336546 | 83,00 |
| 600 | 400 | 17 | 56 | 52 | 35 | 17 | EI-FP-01121-0 | 336046 | 112,00 |

## LOAF CAKE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 30 | 24 | 80 | 30 | 30 | EI-FP-01532-0 | 336101 | 112,00 |
| 600 | 400 | 25 | 25 | 89 | 46 | 25 | EI-FP-04394-0 | 336103 | 112,00 |
| 600 | 400 | 25 | 24 | 120 | 40 | 25 | EI-FP-01145-0 | 336106 | 112,00 |

## STRAIGHT BITE-SIZE MINI-LOAF CAKE MOULD

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 18 | 56 | 50 | 25 | 18 | EI-FP-01317-0 | 336114 | 112,00 |

NEW

## ROUNDED LOAF CAKE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 35 | 20 | 80 | 50 | 35 | EI-FP-01545-0 | 336117 | 112,00 |

## RIBBED LOAF CAKE TIN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 25 | 16 | 110 | 60 | 25 | EI-FP-01081-0 | 336102 | 112,00 |

## INGOT

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 530 | 325 | 25 | 16 | 120 | 40 | 25 | EI-FP-05145-0 | 336606 | 83,00 |
| 600 | 400 | 30 | 18 | 102 | 58 | 30 | EI-FP-01092-0 | 336113 | 112,00 |

## LOAF CAKE TIN WITH GROOVE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 25 | 24 | 100 | 40 | 25 | EI-FP-01158-0 | 336107 | 112,00 |
| 600 | 400 | 25 | 24 | 120 | 40 | 25 | EI-FP-01148-0 | 336105 | 112,00 |

## CHOCOLATE MINI-INGOT

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 11 | 120 | 40 | 15 | 11 | EI-FP-01149-0 | 336175 | 112,00 |

## FLUTED INGOT

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 25 | 24 | 106 | 46 | 25 | EI-FP-01187-0 | 336154 | 112,00 |

## MINI-YULE LOG

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 30 | 24 | 95 | 40 | 30 | EI-FP-01039-0 | 336126 | 112,00 |
| 600 | 400 | 39 | 8 | 339 | 40 | 39 | EI-FP-01454-0 | 336029 | 112,00 |

## CYLINDER HALF

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 15 | 48 | 85 | 17 | 15 | EI-FP-01146-0 | 336170 | 112,00 |
| 530 | 325 | 15 | 42 | 85 | 17 | 15 | EI-FP-05146-0 | 336670 | 83,00 |

## LADY FINGER

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 10 | 45 | 110 | 25 | 10 | EI-FP-01130-0 | 336128 | 112,00 |

## FINANCIER

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 14 | 24 | 86 | 46 | 14 | EI-FP-01264-0 | 336010 | 112,00 |

## SPHERE HALF

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 530 | 325 | 11 | 104 | 11 | 23 | EI-FP-05242-0 | 336500 | 83,00 |
| 600 | 400 | 16 | 96 | 16 | 26 | EI-FP-01977-0 | 336151 | 112,00 |
| 600 | 400 | 18 | 70 | 18 | 30 | EI-FP-02265-0 | 336001 | 112,00 |
| 600 | 400 | 21 | 48 | 21 | 42 | EI-FP-01489-0 | 336002 | 112,00 |
| 530 | 325 | 21 | 35 | 21 | 42 | EI-FP-05489-0 | 336502 | 83,00 |
| 600 | 400 | 31 | 28 | 31 | 58 | EI-FP-01896-0 | 336056 | 112,00 |

## SPHERE HALF

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 40 | 24 | 40 | 70 | EI-FP-01268-0 | 336003 | 112,00 |
| 530 | 325 | 40 | 15 | 40 | 70 | EI-FP-05268-0 | 336503 | 83,00 |
| 600 | 400 | 40 | 24 | 40 | 80 | EI-FP-01593-0 | 336057 | 112,00 |

## MINI-FINANCIER

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 11 | 84 | 50 | 26 | 11 | EI-FP-01117-0 | 336009 | 112,00 |

## INVERTED SPHERE HALF

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 16 | 45 | 16 | 26 | EI-FP-21977-0 | 336150 | 112,00 |

## SPHERE HALF, SPIRAL

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 37 | 24 | 37 | 64 | EI-FP-01888-0 | 336219 | 112,00 |

## POMPONETTE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 17 | 96 | 17 | 36 | EI-FP-01416-0 | 336004 | 112,00 |

## DISC

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 8 | 96 | 8 | 28 | EI-FP-01097-0 | 336033 | 112,00 |

## COOKIE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 10 | 24 | 10 | 78 | EI-FP-01441-0 | 336048 | 112,00 |

## ROUND CAVITY

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 12 | 6 | 12 | 167 | EI-FP-00118-0 | 336032 | 112,00 |
| 600 | 400 | 15 | 6 | 15 | 150 | EI-FP-01548-0 | 336031 | 112,00 |
| 600 | 400 | 12 | 6 | 12 | 147 | EI-FP-00122-0 | 336030 | 112,00 |
| 600 | 400 | 16 | 11 | 16 | 125 | EI-FP-00107-0 | 336026 | 112,00 |
| 600 | 400 | 12 | 6 | 12 | 186 | EI-FP-00123-0 | 336022 | 112,00 |

## TARTE TATIN OR QUICHE PAN

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 35 | 12 | 35 | 100 | EI-FP-01777-0 | 336049 | 112,00 |
| 600 | 400 | 40 | 12 | 40 | 105 | EI-FP-01399-0 | 336020 | 112,00 |
| 600 | 400 | 25 | 6 | 25 | 140 | EI-FP-02452-0 | 336051 | 112,00 |
| 600 | 400 | 24 | 6 | 24 | 150 | EI-FP-01758-0 | 336052 | 112,00 |

## FLORENTINE OR QUICHE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 8 | 15 | 8 | 90 | EI-FP-01299-0 | 336038 | 112,00 |
| 600 | 400 | 20 | 15 | 20 | 103 | EI-FP-00112-0 | 336024 | 112,00 |
| 600 | 400 | 13 | 40 | 13 | 60 | EI-FP-00115-0 | 336018 | 112,00 |

## INSERT, 2 SHELVES

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 28 | 6 | 28 | 160 | EI-FP-01181-0 | 336191 | 112,00 |

## MINI-TARTLET

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 10 | 60 | 10 | 42 | EI-FP-01413-0 | 336007 | 112,00 |
| 600 | 400 | 15 | 48 | 15 | 48 | EI-FP-01600-0 | 336008 | 112,00 |

## MINI-QUICHE/TARTLET

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 15 | 40 | 15 | 46 | EI-FP-01082-0 | 336064 | 112,00 |

## FLARED TARTLET TIN

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 24 | 20 | 77 | EI-FP-01675-0 | 336083 | 112,00 |

## DEEP FLARED TARTLET TIN

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 40 | 20 | 58 | EI-FP-01066-0 | 336130 | 112,00 |
| 600 | 400 | 25 | 15 | 25 | 96 | EI-FP-01674-0 | 336132 | 112,00 |

## CYLINDER

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 30 | 15 | 30 | 82 | EI-FP-01897-0 | 336043 | 112,00 |
| 600 | 400 | 25 | 24 | 25 | 59 | EI-FP-02269-0 | 336041 | 112,00 |
| 600 | 400 | 35 | 24 | 35 | 59 | EI-FP-01269-0 | 336006 | 112,00 |

## FLARED MINI-CYLINDER

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 54 | 20 | 40 | EI-FP-01129-0 | 336027 | 112,00 |

NEW

## CYLINDER WITH ROUNDED TOP

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 45 | 24 | 45 | 65 | EI-FP-01050-0 | 336200 | 112,00 |

## MUFFIN

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 40 | 24 | 40 | 72 | EI-FP-03051-0 | 336019 | 112,00 |

## MINI-MUFFIN MOULD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 10 | 54 | 10 | 39 | EI-FP-02435-0 | 336040 | 112,00 |
| 600 | 400 | 20 | 48 | 20 | 40 | EI-FP-02266-0 | 336005 | 112,00 |
| 600 | 400 | 29 | 40 | 29 | 51 | EI-FP-01031-0 | 336023 | 112,00 |
| 530 | 325 | 29 | 28 | 29 | 51 | EI-FP-05031-0 | 336523 | 83,00 |

## FLARED MUFFIN

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 36 | 24 | 36 | 79 | EI-FP-00915-0 | 336045 | 112,00 |

## DOMED MUFFIN MOULD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 530 | 325 | 43 | 15 | 43 | 70 | EI-FP-01178-0 | 336044 | 83,00 |

## ROUNDED BUD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 30 | 24 | 30 | 66 | EI-FP-01331-0 | 336042 | 112,00 |

## DARIOLE MOULD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 55 | 15 | 55 | 65 | EI-FP-01098-0 | 336160 | 112,00 |

## VOLCAN

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 35 | 18 | 35 | 70 | EI-FP-01159-0 | 336094 | 112,00 |

## TARTLET PASTRY BASE MOULD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 24 | 20 | 80 | EI-FP-01057-0 | 336084 | 112,00 |

## MINI-VOLCANO

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 54 | 20 | 42 | EI-FP-01259-0 | 336095 | 112,00 |

## ROUND SAVARIN MOULD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 35 | 20 | 66 | EI-FP-01339-0 | 336021 | 112,00 |
| 600 | 400 | 23 | 24 | 23 | 70 | EI-FP-01476-0 | 336015 | 112,00 |
| 600 | 400 | 12 | 60 | 12 | 41 | EI-FP-01586-0 | 336014 | 112,00 |

## OVAL SAVARIN MOULD

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 12 | 60 | 40 | 30 | 12 | EI-FP-01080-0 | 336123 | 112,00 |
| 600 | 400 | 25 | 24 | 80 | 60 | 25 | EI-FP-01054-0 | 336124 | 112,00 |
| 600 | 400 | 22 | 30 | 70 | 50 | 22 | EI-FP-01116-0 | 336125 | 112,00 |

## SAVARIN EGG HALF

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 31 | 25 | 95 | 60 | 31 | EI-FP-01156-0 | 336190 | 112,00 |

## SQUARE SAVARIN MOULD

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 24 | 35 | 56 | 56 | 24 | EI-FP-01105-0 | 336134 | 112,00 |
| 600 | 400 | 30 | 24 | 70 | 70 | 30 | EI-FP-01102-0 | 336135 | 112,00 |

## MINI-SAVARIN CAKE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 17 | 60 | 37 | 37 | 17 | EI-FP-01113-0 | 336133 | 112,00 |
| 530 | 325 | 17 | 45 | 37 | 37 | 17 | EI-FP-05113-0 | 336633 | 83,00 |

## MINI-SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 17 | 60 | 37 | 37 | 17 | EI-FP-01128-0 | 336058 | 112,00 |
| 600 | 400 | 12 | 60 | 45 | 45 | 12 | EI-FP-01106-0 | 336148 | 112,00 |

## SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 24 | 35 | 56 | 56 | 24 | EI-FP-01133-0 | 336059 | 112,00 |

## SQUARE TARTLET TIN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 15 | 40 | 60 | 60 | 15 | EI-FP-01119-0 | 336053 | 112,00 |

## SQUARE TARTLET TIN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 30 | 24 | 70 | 70 | 30 | EI-FP-01497-0 | 336152 | 112,00 |

## SQUARE FLUTED TARTLET TIN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 24 | 78 | 78 | 20 | EI-FP-01171-0 | 336054 | 112,00 |

## ROUND SMOOTH BRIOCHE MOULD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 15 | 24 | 15 | 80 | EI-FP-03006-0 | 336066 | 112,00 |

## LONG BRIOCHE MOULD

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 18 | 24 | 130 | 48 | 18 | EI-FP-02005-0 | 336070 | 112,00 |

## FLUTED MINI-BRIOCHE MOULD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 25 | 24 | 25 | 68 | EI-FP-01922-0 | 336061 | 112,00 |
| 600 | 400 | 30 | 24 | 30 | 78 | EI-FP-10273-0 | 336063 | 112,00 |
| 600 | 400 | 37 | 24 | 37 | 81 | EI-FP-01282-0 | 336016 | 112,00 |

## OVAL

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 10 | 48 | 70 | 30 | 10 | EI-FP-01070-0 | 336068 | 112,00 |

## OCTAGON

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 26 | 40 | 43 | 40 | 26 | EI-FP-01560-0 | 336110 | 112,00 |

## HEXAGON

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 12 | 60 | 45 | 40 | 12 | EI-FP-01076-0 | 336111 | 112,00 |

## HEXAGON

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 25 | 20 | 25 | 80 | EI-FP-01180-0 | 336144 | 112,00 |

## LOZENGE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 10 | 70 | 60 | 35 | 10 | EI-FP-01984-0 | 336109 | 112,00 |

## TRIANGLE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 10 | 80 | 48 | 41 | 10 | EI-FP-01985-0 | 336108 | 112,00 |

## STAR

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 15 | 24 | 80 | 65 | 15 | EI-FP-01061-0 | 336217 | 112,00 |

## FOOD CONTAINER

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 15 | 30 | 106 | 45 | 15 | EI-FP-01033-0 | 336086 | 112,00 |
| 600 | 400 | 11 | 48 | 67 | 28 | 11 | EI-FP-01982-0 | 336112 | 112,00 |

## CONE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 40 | 40 | 40 | 50 | EI-FP-01103-0 | 336035 | 112,00 |
| 600 | 400 | 60 | 20 | 60 | 70 | EI-FP-01094-0 | 336037 | 112,00 |
| 600 | 400 | 20 | 96 | 20 | 30 | EI-FP-01083-0 | 336039 | 112,00 |

## PYRAMID

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 23 | 54 | 35 | 35 | 23 | EI-FP-01562-0 | 336012 | 112,00 |
| 600 | 400 | 41 | 24 | 71 | 71 | 41 | EI-FP-01585-0 | 336013 | 112,00 |
| 600 | 400 | 35 | 35 | 50 | 50 | 35 | EI-FP-01882-0 | 336120 | 112,00 |

## OVAL OR ASPIC

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 28 | 24 | 96 | 45 | 28 | EI-FP-02206-0 | 336078 | 112,00 |
| 600 | 400 | 30 | 20 | 85 | 60 | 30 | EI-FP-01776-0 | 336076 | 112,00 |
| 600 | 400 | 25 | 30 | 70 | 50 | 25 | EI-FP-04270-0 | 336075 | 112,00 |
| 600 | 400 | 12 | 64 | 57 | 35 | 12 | EI-FP-01077-0 | 336074 | 112,00 |
| 600 | 400 | 30 | 30 | 70 | 50 | 30 | EI-FP-01270-0 | 336025 | 112,00 |
| 600 | 400 | 20 | 50 | 51 | 31 | 20 | EI-FP-02267-0 | 336011 | 112,00 |

## EGG HALF

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 56 | 55 | 35 | 20 | EI-FP-01256-0 | 336072 | 112,00 |

## INDENTED ROUND

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 24 | 24 | 75 | 24 | 24 | EI-FP-01357-0 | 336176 | 112,00 |

## INDENTED OVAL

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 30 | 24 | 85 | 61 | 30 | EI-FP-01554-0 | 336127 | 112,00 |

## MINI-BOX

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 29 | 24 | 50 | 50 | 29 | EI-FP-01366-0 | 336185 | 112,00 |
| 530 | 325 | 35 | 15 | 65 | 65 | 35 | EI-FP-01166-0 | 336184 | 83,00 |

NEW

## SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 25 | 24 | 76 | 76 | 25,4 | EI-FP-01645-0 | 336187 | 112,00 |

## MINI-CATERPILLAR

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 36 | 27 | 100 | 40 | 36 | EI-FP-01294-0 | 336198 | 112,00 |

## DAISY

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 27 | 24 | 27 | 70 | EI-FP-01996-0 | 336115 | 112,00 |

## FOOD COVER DOME

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 29 | 15 | 102 | 92 | 29 | EI-FP-01182-0 | 336161 | 112,00 |

## SNOWMAN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 12 | 24 | 70 | 65 | 12 | EI-FP-01173-0 | 336189 | 112,00 |

## SMALL SAINT-HONORÉ

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 15 | 35 | 15 | 54 | EI-FP-01289-0 | 336803 | 112,00 |
| 600 | 400 | 20 | 18 | 20 | 80 | EI-FP-01189-0 | 336802 | 112,00 |

## FLOWER

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 24 | 20 | 78 | EI-FP-01055-0 | 336116 | 112,00 |
| 600 | 400 | 26 | 24 | 26 | 62 | EI-FP-01792-0 | 336060 | 112,00 |

## MINI-SAPPHIRE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 24 | 54 | 39 | 39 | 24 | EI-FP-01126-0 | 336065 | 112,00 |

## SAPPHIRE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 35 | 24 | 70 | 70 | 35 | EI-FP-01124-0 | 336069 | 112,00 |

## SAVARIN SAPPHIRE MOULD

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 32 | 24 | 70 | 70 | 32 | EI-FP-01160-0 | 336071 | 112,00 |

## MINI-ONDULO

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 50 | 50 | 35 | 20 | EI-FP-01190-0 | 336199 | 112,00 |

## SAINT JACQUES COCKLE SHELL

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 24 | 80 | 75 | 20 | EI-FP-01067-0 | 336142 | 112,00 |

## MINI-DROPLET

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 56 | 52 | 32 | 20 | EI-FP-01144-0 | 336168 | 112,00 |

## SMALL INTERLACING DROPLETS

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 35 | 24 | 35 | 59 | EI-FP-01244-0 | 336195 | 112,00 |

## INTERLACING DROPLETS

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 45 | 15 | 45 | 75 | EI-FP-01344-0 | 336196 | 112,00 |

## SPOON

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 12 | 36 | 90 | 28 | 12 | EI-FP-01127-0 | 336214 | 112,00 |

## BAVAROIS

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 40 | 18 | 78 | 58 | 40 | 78 | EI-FP-01169-0 | 336093 | 112,00 |
| 600 | 400 | 35 | 18 | | | 35 | 78 | EI-FP-01109-0 | 336034 | 112,00 |

## BOUFFANT CAP

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 15 | 60 | 15 | 35 | EI-FP-01071-0 | 336087 | 112,00 |
| 600 | 400 | 35 | 24 | 35 | 62 | EI-FP-01079-0 | 336088 | 112,00 |
| 600 | 400 | 40 | 18 | 40 | 78 | EI-FP-01059-0 | 336090 | 112,00 |

## MINI-QUENELLE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 17 | 100 | 42 | 22 | 17 | EI-FP-01150-0 | 336182 | 112,00 |

## QUENELLE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 72 | 42 | 26 | 20 | EI-FP-01072-0 | 336121 | 112,00 |
| 600 | 400 | 25 | 42 | 60 | 40 | 25 | EI-FP-01052-0 | 336122 | 112,00 |

## QUENELLE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 530 | 325 | 27 | 43 | 67 | 36 | 27 | EI-FP-01152-0 | 336181 | 83,00 |
| 530 | 325 | 35 | 32 | 84 | 44 | 35 | EI-FP-01154-0 | 336180 | 83,00 |

OURSON

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 18 | 32 | 66 | 37 | 18 | EI-FP-01976-0 | 336149 | 112,00 |

TEDDY BEAR

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 18 | 90 | 55 | 20 | EI-FP-01056-0 | 336129 | 112,00 |

NEW

SMILEY

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 24 | 20 | EI-FP-01197-0 | 336147 | 112,00 |

MINI-HEART

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 16 | 70 | 41 | 38 | 16 | EI-FP-01136-0 | 336079 | 112,00 |

HIGH HEART

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 35 | 20 | 66 | 62 | 35 | EI-FP-01340-0 | 336028 | 112,00 |

LOW HEART

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 25 | 20 | 63 | 59 | 25 | EI-FP-03340-0 | 336081 | 112,00 |

HEART

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 35 | 20 | 75 | 65 | 35 | EI-FP-01073-0 | 336082 | 112,00 |

INTERLACING HEARTS

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 35 | 8 | 120 | 113 | 35 | EI-FP-01096-0 | 336091 | 112,00 |

# Perforated sheet for easy calibration and arrangement of dough

An aerated siliconised glass knit texture that provides non-stick properties and unique flexibility to the plate.

Optimised air circulation for crispness and homogeneous colouring.

Ideal for producing calibrated, perfectly homogenous products.

Extraordinary durability: over 1,500 uses for each plate.

Perfect baking and freezing properties.

Perfect for dressing calibrated choux pastry.

Easy to clean (just rinse with hot water with a degreaser and then dry in the oven at 100°C for 10 minutes).

## ROUND BUN

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 600 | 400 | 16 | 11 | 16 | 125 | 337026 | 59,00 |

## BUN

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 600 | 400 | 20 | 15 | 20 | 103 | 337029 | 59,00 |

## 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 | 59,00 |

## 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 | 59,00 |

## MINI-CHOUX

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 600 | 400 | 5 | 59 | 55 | 30 | 337000 | 59,00 |
| 600 | 400 | 15 | 28 | 15 | 67 | 337001 | 59,00 |

## 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 | 59,00 |

## PARIS-BREST

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 600 | 400 | 15 | 24 | 15 | 80 | 337004 | 59,00 |

## TARTLET TIN

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 600 | 400 | 10 | 60 | 10 | 42 | 337010 | 59,00 |
| 600 | 400 | 15 | 48 | 15 | 48 | 337011 | 59,00 |
| 600 | 400 | 20 | 40 | 20 | 58 | 337012 | 59,00 |
| 600 | 400 | 20 | 24 | 20 | 77 | 337013 | 59,00 |
| 600 | 400 | 25 | 15 | 25 | 96 | 337014 | 59,00 |

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 | 39,90 |
| 80 | For Flexipan mould 336090. | 153040 | 41,35 |

## EGG

| L mm | l mm | Compatible | Ref. | Price |
|---|---|---|---|---|
| 100 | 65 | For Flexipan mould 336190. | 153190 | 41,35 |

## LOAF CAKE / INGOT

| L mm | l mm | Compatible | Ref. | Price |
|---|---|---|---|---|
| 116 | 36 | For Flexipan moulds 336106/336415/336105/336416. | 153105 | 41,25 |

## LOAF CAKE / INGOT

| L mm | l mm | Compatible | Ref. | Price |
|---|---|---|---|---|
| 95 | 40 | For Flexipan moulds 336126/336434. | 153046 | 41,35 |

## HEART

| L mm | l mm | Compatible | Ref. | Price |
|---|---|---|---|---|
| 75 | 65 | For Flexipan mould 336082. | 153047 | 41,35 |
| 38 | 35 | For Flexipan mould 336079. | 153079 | 13,10 |

## HEXAGON

| L mm | l mm | Compatible | Ref. | Price |
|---|---|---|---|---|
| 72 | 72 | For Flexipan mould 336144. | 153048 | 12,35 |

## SQUARE SAVARIN MOULD

| L mm | l mm | Compatible | Ref. | Price |
|---|---|---|---|---|
| 70 | 70 | For Flexipan mould 336135. | 153052 | 41,35 |

Made by MATFER BOURGEAT

## 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 | 10,25 |

MADE IN FRANCE

## 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 | 8,75 |

## 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 | W g | Ref. | Price |
|---|---|---|---|
| aluminium | 1000 | 340001 | 27,85 |
| ceramic | 1000 | 340002 | 17,25 |

# Original decorations that can be used from freezer to oven

SAVES TIME

## Step by step

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.

**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.

SILICONE RELIEF MAT

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 555 | 390 | 422001 | 77,50 |

SILICONE RELIEF MAT

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 565 | 367 | 422002 | 77,50 |

SILICONE RELIEF MAT

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 555 | 390 | 422005 | 77,50 |

SILICONE RELIEF MAT

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 555 | 390 | 422011 | 77,50 |

## DISCS AND RELIEF MAT

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 555 | 390 | 422013 | 82,55 |

## DISCS AND RELIEF MAT

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 555 | 390 | 422007 | 82,55 |

## DISCS AND RELIEF MAT

| Ø mm | Ref. | Price |
|---|---|---|
| 240 | 422022 | 25,05 |

Disc suitable for circles Ø 180, 200, and 220 mm.
Perfect, non-stick release from moulds.
Service life of over 3,000 cycles.

NEW

## RAISED DOT PATTERN SILICONE MAT

| Ø mm | H mm | Ref. | Price |
|---|---|---|---|
| 216,5 | 8 | 422016 | 20,80 |

## RAISED FLOWER PATTERN SILICONE MAT

| Ø mm | H mm | Ref. | Price |
|---|---|---|---|
| 216,5 | 4 | 422017 | 21,90 |

## RAISED SWIRL PATTERN SILICONE MAT

| Ø mm | H mm | Ref. | Price |
|---|---|---|---|
| 216,5 | 1 | 422019 | 20,80 |

# Flexible and non-stick moulds with very precise shapes

100% platinum silicone texture, without glass knit.

Designed for those who enjoy working with more avant-garde or very precise shapes.

Easy to release from the tray, your desserts perfectly assume the mould's shape.

Suitable for cooking and particularly for freezing.

Outstanding durability and non-stick properties.

Perfect, non-stick release from moulds.

Service life of over 3,000 cycles.

NEW

## HIGH CYLINDER WITH ROUNDED TOP

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 60 | 24 | 60 | EI-FX-01322-5 | 336201 | 99,00 |

## CYLINDER

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 40 | 24 | 40 | EI-FX-01203-5 | 339114 | 112,00 |

NEW

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 23 | 35 | 23 | EI-FX-01324-0 | 339211 | 112,00 |

## MINI-KOUGLOF CAKE MOULD

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 55 | 24 | 54 | FX-01102-50 | 339102 | 99,00 |

NEW

## 3D RING

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 23 | 24 | 23 | EI-FX-01499-0 | 339212 | 99,00 |

## 3D SPHERE

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 45 | 8 | 45 | EI-FX-03010-5 | 339210 | 38,10 |

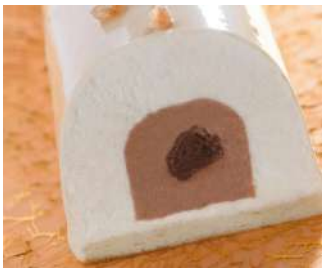
## MINI-CUBE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 20 | 96 | 30 | 30 | 20 | FX-01202-50 | 339110 | 99,00 |

NEW

## RAISED STRIP MOSAIC PATTERN

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 15 | 28 | 15 | EI-FX-01323-0 | 336153 | 99,00 |



## 5 INSERTS KIT

Glass knit shape covered with several layers of silicone. Advantages of the Flexipan system: flexibility, support and non-stick. Easy to release from moulds, no greasing needed. Compatible with all types of oven. Even cooking and browning. 2,000 to 3,000 bakes per mould depending on the article. Easy to clean (soak in hot water after use). Tray format suitable for high-volume production. Suitable for cooking and freezing from -40° to +260°C.

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 520 | 410 | 39 | 5 | 495 | 40 | 39 | ES--1464-00 | 336995 | 174,00 |

## DIAMOND

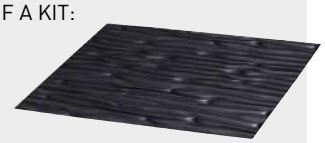
| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Supp. Ref. | Ref. | Price |
| 600 | 400 | 40 | 24 | 74 | 74 | 40 | EI-FX-01201-5 | 339106 | 99,00 |

Perfect, non-stick release from moulds.

Service life of over 3,000 cycles.

**CAN BE USED FROM FREEZER TO OVEN**

EXAMPLE OF A KIT:

+


## SMOOTH YULE LOG MOULD OR BASE FOR YULE LOG DECORATION KIT

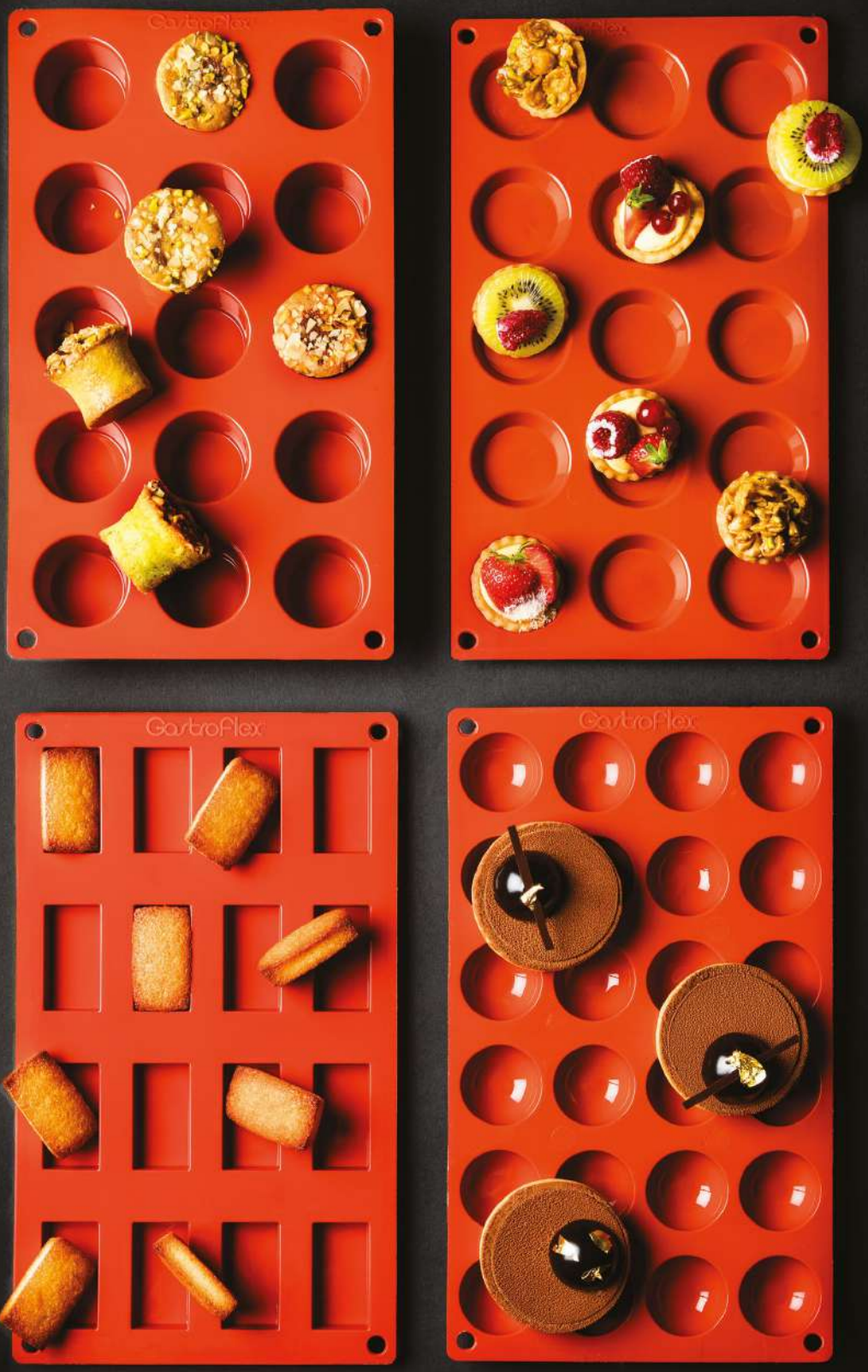
100% platinum silicone texture, without glass knit. Outstanding durability and non-stick properties. Perfect, non-stick release from moulds. Service life of over 3,000 cycles. Can be used from freezer to oven. Ideal for easily preparing beautiful, regular, and smooth yule logs. Can also be used as a base for decorative Yule log kits.

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 280 | 85 | 70 | 140 | 339101 | 42,90 |

## MOLD AND RELIEF MAT KIT FOR WOOD PATTERN YULE LOG

100% platinum silicone texture, without glass knit. Outstanding durability and non-stick properties. Perfect, non-stick release from moulds. Service life of over 3,000 cycles. Can be used from freezer to oven. Kit consisting of a wood-effect raised pattern mat and a base mould (ref. 339101). Dimensions of the relief mat: 275x185 mm.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 280 | 85 | 70 | 339201 | 84,60 |


GastroFlex
GastroFlex
GastroFlex
GastroFlex

# Perfect turning out without greasing

**HEAT-RESISTANT**

Silicone.

Non-stick material resistant to distortion due to heat.

Flexible material for delicate and quick turning out.

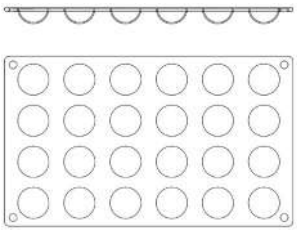
Can be used from freezer to oven.

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.

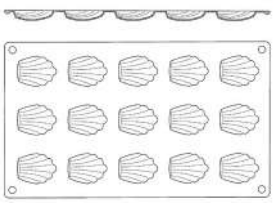
Delivered inindividual box.



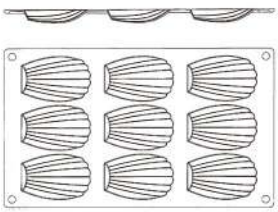
## SPHERE HALF

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 15 | 24 | 32 | 30 | 257902 | 16,95 |
| 300 | 176 | 21 | 15 | 20 | 43 | 257901 | 16,95 |
| 300 | 176 | 35 | 6 | 35 | 70 | 257904 | 16,95 |
| 300 | 176 | 40 | 5 | 42 | 80 | 257903 | 16,95 |

1.

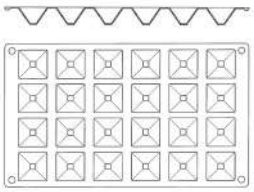


2.



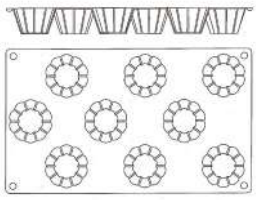
## MADELEINE

| | Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| | L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 1. | 300 | 176 | 10 | 15 | 44 | 34 | 10 | 257912 | 16,95 |
| 2. | 300 | 176 | 8 | 9 | 68 | 38 | 8 | 257917 | 16,95 |



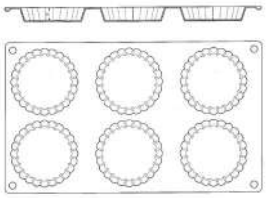
## PYRAMID

| 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 | 16,95 |
| 300 | 176 | 40 | 6 | 70 | 70 | 40 | 257921 | 16,95 |



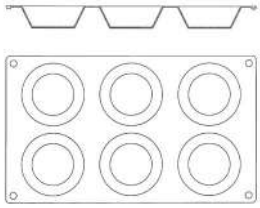
## MINI-BRIOCHE MOULD

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 30 | 9 | 30 | 52 | 257905 | 16,95 |



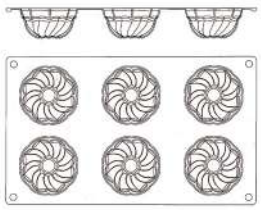
## FLUTED TARTLET TIN

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 18 | 6 | 18 | 75 | 257926 | 16,95 |



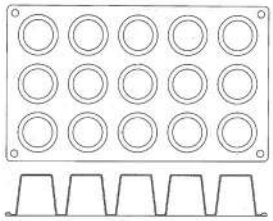
## TARTE TATIN PAN

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 25 | 6 | 25 | 75 | 257930 | 16,95 |



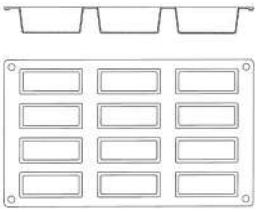
## MINI-KOUGLOF CAKE MOULD

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 36 | 6 | 36 | 72 | 257931 | 16,95 |



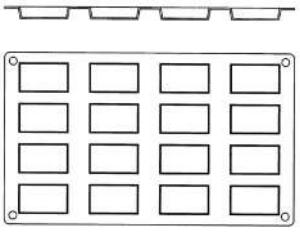
## ROUND DARIOLE MOULD

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 45 | 15 | 45 | 45 | 257940 | 16,95 |



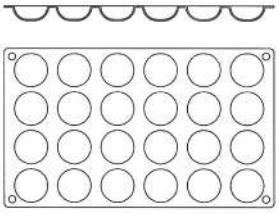
## MINI-LOAF CAKE MOULD

| 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 | 16,95 |



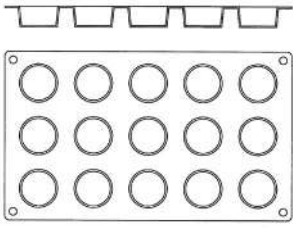
## FINANCIER

| 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 | 16,95 |



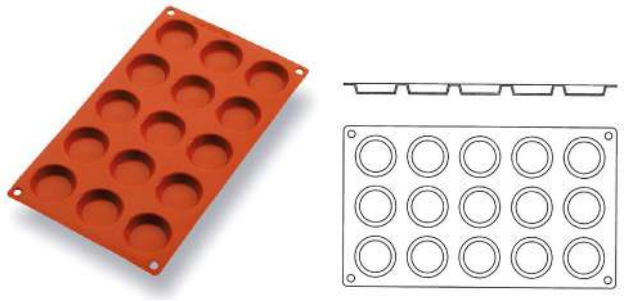
## ROUND PETITS FOURS

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 15 | 24 | 15 | 37 | 257913 | 16,95 |



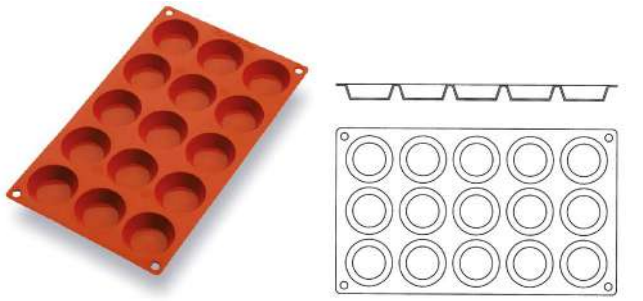
## ROUND PETITS FOURS

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 20 | 15 | 20 | 40 | 257916 | 16,95 |



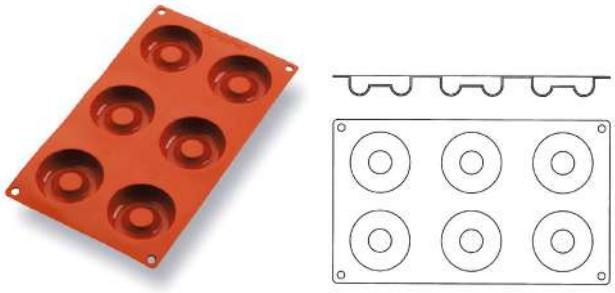
## MINI-TARTLET

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 10 | 15 | 10 | 45 | 257922 | 16,95 |



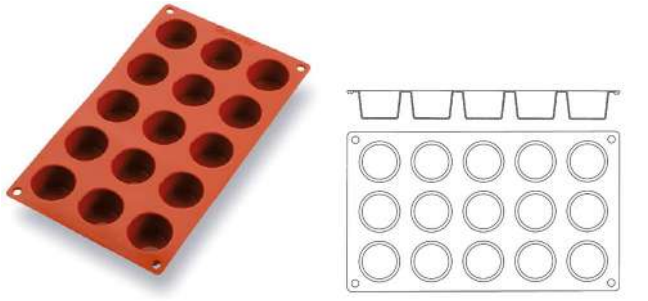
## TARTLET TIN

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 15 | 15 | 15 | 50 | 257925 | 16,95 |



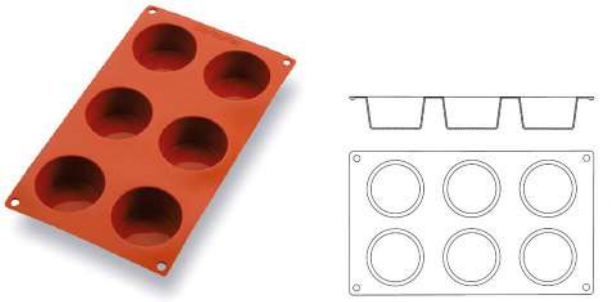
## SAVARIN MOULD

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 20 | 6 | 20 | 65 | 257928 | 16,95 |



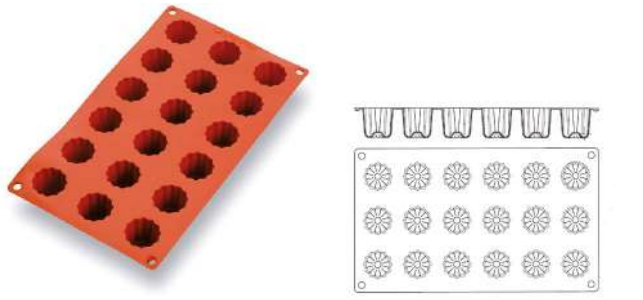
## MINI-MUFFIN MOULD

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 30 | 15 | 30 | 45 | 257914 | 16,95 |



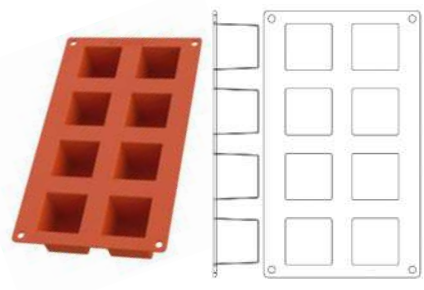
## MUFFIN

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 38 | 6 | 38 | 70 | 257915 | 16,95 |



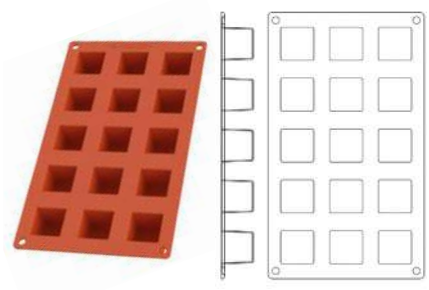
## MINI BORDEAUX CANNELÉ MOULD

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 300 | 176 | 35 | 18 | 35 | 35 | 257990 | 16,95 |



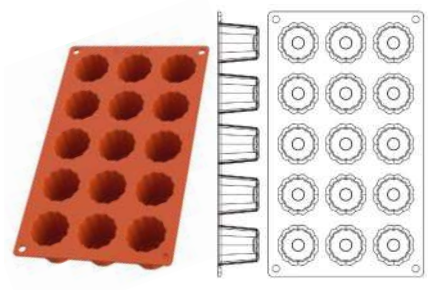
## CUBE

| 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 | 16,95 |



## 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 | 16,95 |



## BORDEAUX CANNELÉ

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ref. | Price |
| 300 | 176 | 45 | 15 | 45 | 257991 | 16,95 |

# **ORIGINAL**
# CREATION

# 1
# FAB ONE

From cooking equipment to baking utensils, the Matfer Bourgeat group handles the special requests of professionals through a 'FAB1' manufacturing unit, which only develops bespoke utensils. This centre is equipped with a variety of new technologies: rapid prototyping machines, such as SLS and FDM 3D printers, as well as water jet cutting, thermoforming, mini-injection presses, and 3D scanners.

# Production and rapid turn out of individual cakes

Polystyrene.

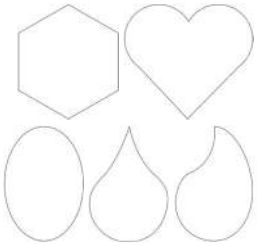
Compatible with negative cold rooms and freezers.

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 CUTTER

To cut cake bases to size. Polymer cutter.

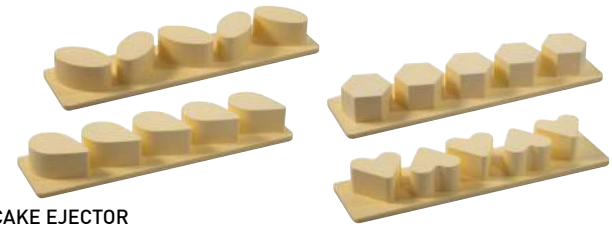
| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| oval | 85 | 50 | 35 | 350102 | 8,10 |
| hexagon | 63 | 63 | 35 | 350103 | 5,85 |
| heart | 75 | 70 | 35 | 350107 | 8,10 |
| comma | 90 | 58 | 35 | 350109 | 8,10 |
| small teardrop | 50 | 35 | 35 | 350118 | 8,10 |

## 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 | 88,45 |
| ovale | 600 | 400 | 40 | 35 | 85 | 50 | 40 | | 350012 | 88,45 |
| coeur | 600 | 400 | 40 | 35 | 75 | 70 | 40 | | 350017 | 88,45 |
| larme | 600 | 400 | 40 | 35 | 90 | 58 | 40 | | 350018 | 88,45 |

## 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 | 103,00 |
| mini ovale | 600 | 400 | 25 | 96 | 50 | 30 | 25 | | 350052 | 103,00 |



## 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 | 19,80 |
| ovale | 400 | 100 | 40 | 5 | 83 | 47 | 40 | | 350022 | 19,80 |
| hexagone | 400 | 100 | 40 | 5 | 61 | 61 | 40 | | 350023 | 18,85 |
| coeur | 400 | 100 | 40 | 5 | 73 | 68 | 40 | | 350027 | 19,80 |
| larme | 400 | 100 | 40 | 5 | 88 | 57 | 40 | | 350028 | 19,80 |

## 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 | H mm | Ø mm | Ref. | Price |
| mini rond | 400 | 100 | 25 | 16 | 25 | 40 | 350061 | 19,80 |

## BAKING TRAY ONLY FOR MULTI-MOULDS

Multi-mould support plate.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 300 | 400 | 20 | 350201 | 13,60 |

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 | 34,30 |
| 358 | 197 | 12 | 80 | 310731 | 27,25 |
| 395 | 125 | 20 | 42 | 310732 | 31,40 |

### EXOPAN MINI-MADELEINE TRAY

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | Ref. | Price |
| 600 | 400 | 40 | 80 | 310739 | 160,00 |

### EXOPAN SHELL TRAY

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | Ref. | Price |
| 330 | 180 | 8 | 65 | 310733 | 46,00 |

### EXOPAN LANGUES DE CHAT TRAY

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | Ref. | Price |
| 315 | 120 | 10 | 95 | 310755 | 33,10 |

**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 | 236,00 |

### 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 | 279,00 |

### 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 | 237,00 |
| 400 | 300 | 45 | 25 | 45 | 45 | 347416 | 230,00 |
| 400 | 300 | 55 | 16 | 55 | 55 | 347417 | 183,00 |

# 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.

Made by MATFER BOURGEAT

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

Dimensions: 370 x 270 mm.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| set 3 frames + tray | 400 | 300 | 45 | 370102 | 229,00 |
| extra frame (yellow) | 400 | 300 | 10 | 370112 | 66,65 |
| extra frame (red) | 400 | 300 | 15 | 370113 | 68,20 |
| extra frame (black) | 400 | 300 | 20 | 370114 | 70,45 |
| extra plate | 400 | 300 | | 370115 | 75,20 |

### STACKABLE FRAMES

Dimensions: 570 x 370 mm.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| set 3 frames + tray | 600 | 400 | 45 | 370100 | 272,00 |
| extra frame (yellow) | 600 | 400 | 10 | 370107 | 72,30 |
| extra frame (red) | 600 | 400 | 15 | 370108 | 75,35 |
| extra frame (black) | 600 | 400 | 20 | 370109 | 78,25 |
| extra plate | 600 | 400 | | 370110 | 103,00 |

### STACKABLE FRAMES FOR GUITAR

Inside format suitable for guitars 350x350 mm.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| set 1 frame + tray | 350 | 350 | 10 | 370105 | 135,00 |
| extra frame (yellow) | 350 | 350 | 10 | 370141 | 60,80 |
| extra frame (red) | 350 | 350 | 15 | 370142 | 62,85 |
| extra frame (black) | 350 | 350 | 20 | 370143 | 65,60 |
| extra plate | 350 | 350 | | 370145 | 78,85 |

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 | 70,6 | 346701 | 16,90 |
| pack of 6 | 17 | 75,6 | 346702 | 19,05 |
| pack of 6 | 17 | 80,6 | 346703 | 18,55 |
| pack of 6 | 17 | 85,6 | 346704 | 18,80 |
| pack of 6 | 19 | 90,9 | 346705 | 18,90 |
| pack of 6 | 19 | 95,9 | 346706 | 19,50 |
| pack of 6 | 19 | 100,9 | 346707 | 19,95 |
| pack of 6 | 20 | 111 | 346708 | 21,50 |
| unit | 22 | 136,9 | 346709 | 5,40 |
| unit | 25 | 176,9 | 346711 | 6,20 |
| unit | 25 | 196,9 | 346712 | 6,50 |
| unit | 25 | 216,9 | 346713 | 6,75 |
| unit | 25 | 236,9 | 346714 | 7,40 |
| unit | 25 | 256,9 | 346715 | 7,50 |
| unit | 25 | 276,9 | 346716 | 8,20 |
| unit | 25 | 296,9 | 346717 | 8,50 |

Made by MATFER BOURGEAT

## MOZAÏK OBLONG TART TIN

Stainless steel.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 200 | 90 | 25 | 371330 | 22,65 |
| 240 | 90 | 25 | 371334 | 23,00 |
| 280 | 90 | 25 | 371338 | 23,65 |

## STAINLESS STEEL TART FRAME

Stainless steel. Both rims are rolled for extra rigidity.

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 6 | 16 | 60 | 371701 | 21,45 |
| pack of 6 | 16 | 65 | 371702 | 21,75 |
| pack of 6 | 16 | 70 | 371703 | 21,95 |
| pack of 6 | 16 | 75 | 371704 | 22,55 |
| pack of 6 | 16 | 80 | 371705 | 23,20 |
| pack of 6 | 16 | 85 | 371706 | 23,65 |
| pack of 6 | 16 | 90 | 371707 | 24,25 |
| pack of 6 | 20 | 100 | 371708 | 26,15 |
| unit | 27 | 100 | 371634 | 5,10 |
| unit | 20 | 120 | 371609 | 5,55 |
| unit | 20 | 140 | 371610 | 6,20 |
| unit | 20 | 160 | 371611 | 6,50 |
| unit | 20 | 180 | 371612 | 6,25 |
| unit | 27 | 180 | 371638 | 6,60 |
| unit | 20 | 200 | 371613 | 6,80 |
| unit | 20 | 220 | 371614 | 7,10 |
| unit | 20 | 240 | 371615 | 7,55 |
| unit | 20 | 260 | 371616 | 8,55 |
| unit | 27 | 260 | 371642 | 8,90 |
| unit | 20 | 280 | 371617 | 8,85 |
| unit | 20 | 300 | 371618 | 10,15 |
| unit | 27 | 300 | 371644 | 10,35 |
| unit | 20 | 320 | 371619 | 10,70 |
| unit | 20 | 340 | 371620 | 16,35 |

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..

## SQUARE STAINLESS STEEL CAKE FRAME

Stainless steel.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| square | 150 | 150 | 20 | 371124 | 15,30 |
| square | 180 | 180 | 20 | 371126 | 16,20 |
| square | 210 | 210 | 20 | 371128 | 16,75 |

# 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 | 76,25 |
| cutter | | | | 371242 | 36,70 |

## 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 lids.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 117 | 90 | 40 | 371243 | 34,60 |

Made by MATFER BOURGEAT

Stainless steel.
Durable.

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SCAN THE QR REF..

## MOZAÏK FINGER OBLONG TIN

Suitable for your rectangular Mozaïk finger tartlet frames.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 6 | 130 | 40 | 20 | 371152 | 55,95 |

## MOZAÏK FINGER RECTANGULAR TIN

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 120 | 40 | 20 | 371153 | 40,65 |

## MOZAÏK CAKE FRAME

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 240 | 90 | 45 | 371324 | 25,15 |

## MOZAÏK SQUARE

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 squares | 75 | 20 | 20 | 371121 | 30,20 |
| pack of 4 squares | 90 | 20 | 20 | 371123 | 32,60 |
| cutter 75 mm | 107 | | 75 | 371221 | 31,60 |

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Stainless steel. Durable.

## ADJUSTABLE CAKE FRAME

To make custom desserts. Consists of 4 parts interlocked by wedging.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| 21-40 cm | 400 | 215 | 75 | 371424 | 69,85 |
| 30-56 cm | 560 | 360 | 45 | 371421 | 104,00 |
| 20-36 cm | 360 | 270 | 45 | 371422 | 75,50 |
| 16-30 cm | 300 | 300 | 50 | 371423 | 61,25 |

## ADJUSTABLE CAKE FRAME

Continuous variation of the diameter from 180 to 360 mm.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 45 | 360 | 371420 | 51,20 |

## OVAL CAKE FRAME

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 190 | 120 | 35 | 372802 | 15,20 |
| 210 | 140 | 35 | 372803 | 15,85 |
| 230 | 160 | 35 | 372804 | 16,00 |

## STAINLESS STEEL CAKE FRAME

| H mm | Ø mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 35 | 110 | 1 | 371201 | 8,80 |
| 35 | 140 | 1 | 371202 | 9,35 |
| 35 | 150 | 1 | 371203 | 9,75 |
| 35 | 160 | 1 | 371204 | 10,30 |
| 35 | 180 | 1 | 371205 | 10,65 |
| 35 | 200 | 1 | 371206 | 11,25 |
| 35 | 220 | 1,2 | 371207 | 12,70 |
| 35 | 240 | 1,2 | 371208 | 13,00 |
| 35 | 260 | 1,2 | 371209 | 15,65 |
| 35 | 280 | 1,5 | 371210 | 18,40 |
| 35 | 300 | 1,5 | 371211 | 19,65 |

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Stainless steel.

Durable.

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## OCTAGON CAKE FRAME

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 180 | 180 | 40 | 372420 | 16,90 |
| 240 | 240 | 40 | 372423 | 19,00 |

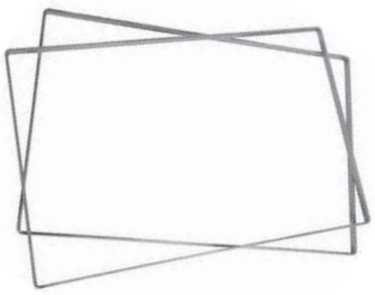
## HEXAGON CAKE FRAME

The width is given between 2 diametrically opposed angles.

| l mm | H mm | Ref. | Price |
|---|---|---|---|
| 180 | 45 | 372203 | 14,80 |
| 220 | 45 | 372205 | 13,00 |

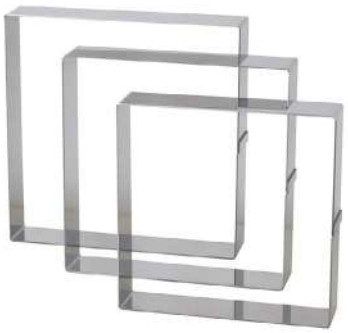
## HEAVY DUTY RECTANGULAR FLAN FRAME

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 370 | 110 | 25 | 2 | 371843 | 24,40 |
| 570 | 110 | 25 | 2 | 371844 | 27,50 |



## CAKE FRAME FOR CHARLOTTES

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 575 | 385 | 15 | 421711 | 68,70 |



## SQUARE CAKE FRAME

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 120 | 120 | 35 | 371102 | 20,45 |
| 170 | 170 | 35 | 371105 | 22,70 |
| 225 | 225 | 35 | 371106 | 28,35 |
| 275 | 275 | 35 | 371108 | 42,30 |
| 330 | 330 | 35 | 371110 | 46,30 |
| 380 | 380 | 35 | 371112 | 49,40 |

## 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 | 34,35 |
| for tray GN1/1 | 496 | 290 | 35 | 2 | 371008 | 45,40 |
| for tray 600x400 mm | 565 | 365 | 25 | 2 | 371001 | 53,15 |
| for tray 600x400 mm | 565 | 365 | 35 | 2 | 371003 | 56,65 |

# 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 | 13,50 |
| 120 | 120 | 35 | 371819 | 13,85 |
| 160 | 160 | 35 | 371821 | 30,90 |
| 180 | 180 | 35 | 371822 | 32,05 |
| 200 | 200 | 35 | 371823 | 33,55 |
| 220 | 220 | 35 | 371824 | 38,75 |

### TEARDROP CAKE FRAME

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 260 | 160 | 40 | 372406 | 16,45 |

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Stainless steel.

Durable.

### CRESCENT CAKE FRAME

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 110 | 40 | 40 | 0,8 | 153208 | 25,40 |

### ROUNDED TRIANGLE CAKE FRAME

| L mm | H mm | Ref. | Price |
|---|---|---|---|
| 190 | 40 | 373003 | 14,75 |

### "BLACK CURRENT" CAKE FRAME

| H mm | Ø mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 50 | 180 | 0,8 | 153207 | 35,25 |

### OBLONG FRAME

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 145 | 45 | 40 | 0,8 | 153210 | 10,55 |

### TRAFFIC LIGHT CAKE CUTTER

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 130 | 71 | 30 | 0,8 | 153202 | 42,30 |

Made by MATFER BOURGEAT

Stainless steel.

Durable.

## RECTANGULAR MOUSSE FRAME

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 370 | 90 | 40 | 2 | 371017 | 42,80 |
| 560 | 90 | 40 | 2 | 371015 | 59,15 |
| 570 | 95 | 45 | 2 | 371016 | 63,85 |

## HEAVY DUTY RECTANGULAR MOUSSE FRAME

| Type | L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|---|
| for tray 400x300 mm | 375 | 275 | 45 | 2 | 371025 | 37,70 |
| for tray GN 1/1 | 496 | 290 | 45 | 2 | 371009 | 52,50 |
| for tray 600x400 mm | 565 | 365 | 45 | 2 | 371005 | 66,15 |

## OVAL MOUSSE FRAME

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 210 | 140 | 45 | 372813 | 19,15 |
| 250 | 180 | 45 | 372815 | 22,15 |

## SQUARE MOUSSE FRAME

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 130 | 130 | 45 | 371132 | 18,20 |
| 160 | 160 | 45 | 371134 | 19,35 |
| 190 | 190 | 45 | 371136 | 22,65 |
| 210 | 210 | 45 | 371137 | 24,50 |
| 230 | 230 | 45 | 371138 | 25,40 |

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Stainless steel.

Durable.

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## MOUSSE FRAME

| H mm | Ø mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 45 | 100 | 1 | 371403 | 7,70 |
| 45 | 120 | 1 | 371404 | 9,90 |
| 45 | 140 | 1 | 371405 | 10,75 |
| 45 | 160 | 1 | 371406 | 12,10 |
| 45 | 180 | 1 | 371407 | 12,90 |
| 45 | 200 | 1 | 371408 | 13,20 |
| 45 | 220 | 1,2 | 371409 | 14,65 |
| 45 | 240 | 1,2 | 371410 | 16,15 |
| 45 | 260 | 1,2 | 371411 | 17,85 |
| 45 | 280 | 1,5 | 371412 | 21,95 |

## VACHERIN RING

| H mm | Ø mm | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 60 | 100 | 1,5 | 402246 | 8,15 |
| 60 | 120 | 1 | 371801 | 11,95 |
| 60 | 140 | 1 | 371802 | 12,20 |
| 60 | 160 | 1 | 371803 | 13,80 |
| 60 | 180 | 1 | 371804 | 14,90 |
| 60 | 200 | 1 | 371805 | 15,75 |
| 60 | 220 | 1,2 | 371806 | 18,20 |
| 60 | 240 | 1,2 | 371807 | 19,50 |
| 60 | 260 | 1,2 | 371808 | 21,30 |
| 60 | 280 | 1,5 | 371809 | 25,25 |
| 60 | 300 | 1,5 | 371810 | 28,40 |

Made by MATFER BOURGEAT

Stainless steel.

Durable.

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..

## 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 | 18,85 |
| min. pastry cutter Ø 65 mm | 60 | 376106 | 19,95 |
| min. pastry cutter Ø 85 mm | 80 | 376108 | 21,25 |
| min. pastry cutter Ø 110 mm | 100 | 376110 | 23,40 |
| min. pastry cutter Ø 130 mm | 120 | 376112 | 25,00 |
| min. pastry cutter Ø 150 mm | 140 | 376114 | 26,60 |

## ROUND NONNETTE FRAME

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| pack of 4 | 30 | 45 | 375310 | 18,30 |
| pack of 4 | 35 | 45 | 375320 | 29,50 |
| pack of 4 | 45 | 45 | 375340 | 32,30 |
| pack of 4 | 30 | 50 | 375311 | 18,55 |
| pack of 4 | 35 | 50 | 375321 | 30,20 |
| pack of 4 | 45 | 50 | 375341 | 32,55 |
| pack of 4 | 50 | 50 | 375351 | 30,45 |
| pack of 4 | 60 | 50 | 375361 | 32,35 |
| pack of 4 | 30 | 55 | 375312 | 19,25 |
| pack of 4 | 40 | 55 | 375332 | 25,10 |
| pack of 4 | 30 | 60 | 375313 | 20,75 |
| pack of 4 | 35 | 60 | 375323 | 30,60 |
| pack of 4 | 45 | 60 | 375343 | 32,65 |
| pack of 4 | 50 | 60 | 375353 | 30,70 |
| pack of 4 | 60 | 60 | 375363 | 33,40 |
| pack of 4 | 30 | 62 | 375314 | 22,05 |
| pack of 4 | 40 | 65 | 375334 | 32,55 |
| pack of 4 | 35 | 70 | 375325 | 30,85 |
| pack of 4 | 60 | 70 | 375365 | 32,25 |
| pack of 4 | 90 | 70 | 371502 | 37,85 |
| pack of 4 | 50 | 75 | 375356 | 43,40 |
| pack of 4 | 35 | 80 | 375327 | 31,05 |
| pack of 4 | 40 | 80 | 375337 | 30,45 |

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## RECTANGULAR NONNETTE FRAME

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 81 | 41 | 30 | 376061 | 35,20 |
| unit | 110 | 25 | 30 | 376063 | 9,40 |
| unit | 120 | 40 | 40 | 376064 | 9,60 |
| pack of 4 | 75 | 45 | 45 | 376065 | 40,70 |

## OVAL NONNETTE FRAME

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 rounded | 75 | 45 | 30 | 376040 | 38,50 |
| pack of 4 pointed | 88 | 50 | 30 | 376041 | 46,00 |

## OVAL NONNETTE FRAME

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 70 | 40 | 30 | 376039 | 24,60 |

## OFFSET HEART-SHAPED NONNETTE FRAME

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 70 | 60 | 45 | 372208 | 44,85 |

## HEART-SHAPED NONNETTE FRAME

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 70 | 55 | 30 | 376005 | 40,45 |
| pack of 4 | 80 | 70 | 45 | 376006 | 42,05 |

## ROUND NONNETTE MOUSSE FRAME

| Type | H mm | Ø mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 45 | 70 | 0,5 | 375345 | 27,10 |
| pack of 4 | 40 | 75 | 0,5 | 375336 | 30,20 |
| pack of 4 | 45 | 80 | 0,8 | 375347 | 29,70 |

## TEARDROP-SHAPED NONNETTE FRAME

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 80 | 50 | 40 | 376021 | 39,10 |

## SQUARE NONNETTE FRAME

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 56 | 56 | 30 | 376001 | 33,25 |

## HEXAGON NONNETTE FRAME

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 67 | 67 | 30 | 376015 | 36,45 |
| pack of 4 | 70 | 70 | 40 | 376014 | 35,95 |

## ROUNDED SQUARE NONNETTE FRAME

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| pack of 4 | 60 | 60 | 45 | 376003 | 36,65 |

## TRIANGULAR NONNETTE FRAME

| Type | L mm | H mm | Ref. | Price |
|---|---|---|---|---|
| pack of 4 | 65 | 40 | 376078 | 36,05 |

# 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. Long-lasting edge. Their rounded shape makes them comfortable to use.
Cutters marked for quick identification.

**QUICK IDENTIFICATION: DIMENSION NOTED ON CUTTER**

## ROUND CUTTER

| Ø mm | Ref. | Price |
|---|---|---|
| 30 | 150151 | 4,45 |
| 35 | 150152 | 4,25 |
| 40 | 150153 | 4,35 |
| 45 | 150154 | 4,45 |
| 50 | 150155 | 4,80 |
| 55 | 150156 | 4,65 |
| 60 | 150157 | 5,15 |
| 65 | 150158 | 5,60 |
| 70 | 150159 | 5,75 |
| 75 | 150160 | 5,85 |
| 80 | 150161 | 6,10 |
| 85 | 150162 | 6,15 |
| 90 | 150163 | 6,20 |
| 95 | 150164 | 7,05 |
| 100 | 150165 | 8,20 |

## ASSORTMENT OF CUTTERS

| Type | Ø des découpoirs | Ref. | Price |
|---|---|---|---|
| 9 even fluted cutters | Diameter 20-100 mm. | 150101 | 59,90 |
| 7 odd fluted cutters | Diameter 35-95 mm. | 150102 | 52,80 |
| 8 even plain cutters | Diameter 30-100 mm. | 150103 | 42,45 |
| 7 odd plain cutters | Diameter 35-95 mm. | 150104 | 39,55 |

## ROUND FLUTED CUTTER

| Ø mm | Ref. | Price |
|---|---|---|
| 20 | 150110 | 6,35 |
| 30 | 150111 | 6,80 |
| 35 | 150112 | 7,35 |
| 40 | 150113 | 7,40 |
| 45 | 150114 | 7,65 |
| 50 | 150115 | 7,50 |
| 55 | 150116 | 7,80 |
| 60 | 150117 | 8,35 |
| 65 | 150118 | 9,00 |
| 70 | 150119 | 9,75 |
| 75 | 150120 | 10,05 |
| 80 | 150121 | 10,20 |
| 85 | 150122 | 10,55 |
| 90 | 150123 | 11,05 |
| 95 | 150124 | 11,55 |
| 100 | 150125 | 11,85 |
| 110 | 150126 | 13,10 |
| 120 | 150127 | 14,00 |
| 130 | 150128 | 15,35 |

# MATFER HITCH EXOGLASS®

NEW

## Gain in comfort and performance

**PRODUCTIVITY GAIN**
2 to 5 times faster depending on the size

**PRACTICAL**
Comfortable tool for efficient use

**DISASSEMBLABLE**
Easy to clean

**CUSTOM-MADE**
Hitch made to order using 3D printing

Cutter diameters from 20 to 100 mm. Matfer cutters made of Exoglass® composite material are supplied with the hitch.

PRODUCTS WITH THIS ICON ARE CONFIGURABLE.
SCAN THE QR REF..

## STAR-SHAPED CUTTER

Use with Flexipan ref. 336214/336314 or Flexipan Inspiration ref. 337214.

| Ø mm | Ref. | Price |
|---|---|---|
| 74 | 150217 | 12,55 |

## HEART-SHAPED CUTTER

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 47 | 44 | 150215 | 11,10 |

## BOX OF DECORATION CUTTERS S

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Rot-proof, suitable for sterilisation. Long-lasting edge. Their rounded shape makes them comfortable to use. Cutters marked for quick identification. Max. dimensions: 15 mm. 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 | 70,85 |

## BOX OF DECORATION CUTTERS L NO. 1

Exoglass® composite material. Monobloc mould, non-stick without welding or rolled rim, non-deformable. Rot-proof, suitable for sterilisation. Long-lasting edge. Their rounded shape makes them comfortable to use. Cutters marked for quick identification. Max. dimensions: 27 mm.

| | Ref. | Price |
|---|---|---|
| Max. dimensions: 27 mm. | 150513 | 40,25 |

## SQUARE CUTTER

| Caractéristiques | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| Suitable for Flexipan 336133/336058/336012. | 40 | 40 | 150241 | 4,45 |
| Suitable for Flexipan 336059/336120/336134/336184. | 55 | 55 | 150244 | 4,65 |
| Suitable for Flexipan 336013/336135/336152/336022. | 70 | 70 | 150247 | 5,20 |

## GINGERBREAD CUTTER

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 110 | 78 | 35 | 150216 | 7,50 |

## OVAL FLUTED CUTTER

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 85 | 50 | 150208 | 20,00 |
| 100 | 60 | 150209 | 20,85 |
| 115 | 70 | 150210 | 23,35 |
| 130 | 80 | 150211 | 25,45 |

## BOX OF 7 OVAL FLUTED CUTTERS

| Caractéristiques | Ref. | Price |
|---|---|---|
| Diameter 40-130 mm. | 150201 | 109,00 |

# High-quality Matfer stainless steel cutters

## BOX OF 7 OVAL CUTTERS

7 stainless steel oval cutters. Lengths: 40, 55, 70, 85, 100, 115, and 130 mm.

| Ref. | Price |
|---|---|
| 150225 | 251,00 |

## OVAL FLUTED CUTTER

Stainless steel oval fluted cutter. High resistance to distortion, durable. Bevelled edge effective in a single stTh.

| L mm | Ref. | Price |
|---|---|---|
| 160 | 150220 | 41,85 |

## OVAL FLUTED CUTTER WITH HANDLE

Stainless steel round fluted cutter. High resistance to distortion, durable. Handle for greater ease of use.

| Ø mm | Ref. | Price |
|---|---|---|
| 130 | 150230 | 40,40 |
| 140 | 150231 | 40,60 |
| 150 | 150232 | 41,05 |

## OVAL CUTTER

Stainless steel oval cutter. Bevelled edge.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 85 | 30 | 150310 | 28,55 |

## SQUARE FLUTED CUTTER

Stainless steel square fluted cutter. Very effective bevelled edge.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 80 | 80 | 150312 | 34,10 |

## ROUND CUTTER WITH HANDLE

Stainless steel round cutter. Speed and regularity for cutting large shapes: king"s cake, tart bases, etc. Very effective bevelled edge.

| Ø mm | Ref. | Price |
|---|---|---|
| 120 | 154054 | 23,65 |
| 130 | 154055 | 24,25 |
| 180 | 154060 | 32,05 |
| 220 | 154062 | 37,20 |

## APPLE-SHAPED CUTTER

Stainless steel apple-shaped cutter. Bevelled edge.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 120 | 110 | 150427 | 48,40 |

## ROUND FLUTED BOUCHÉE/VOL AU VENT CUTTER

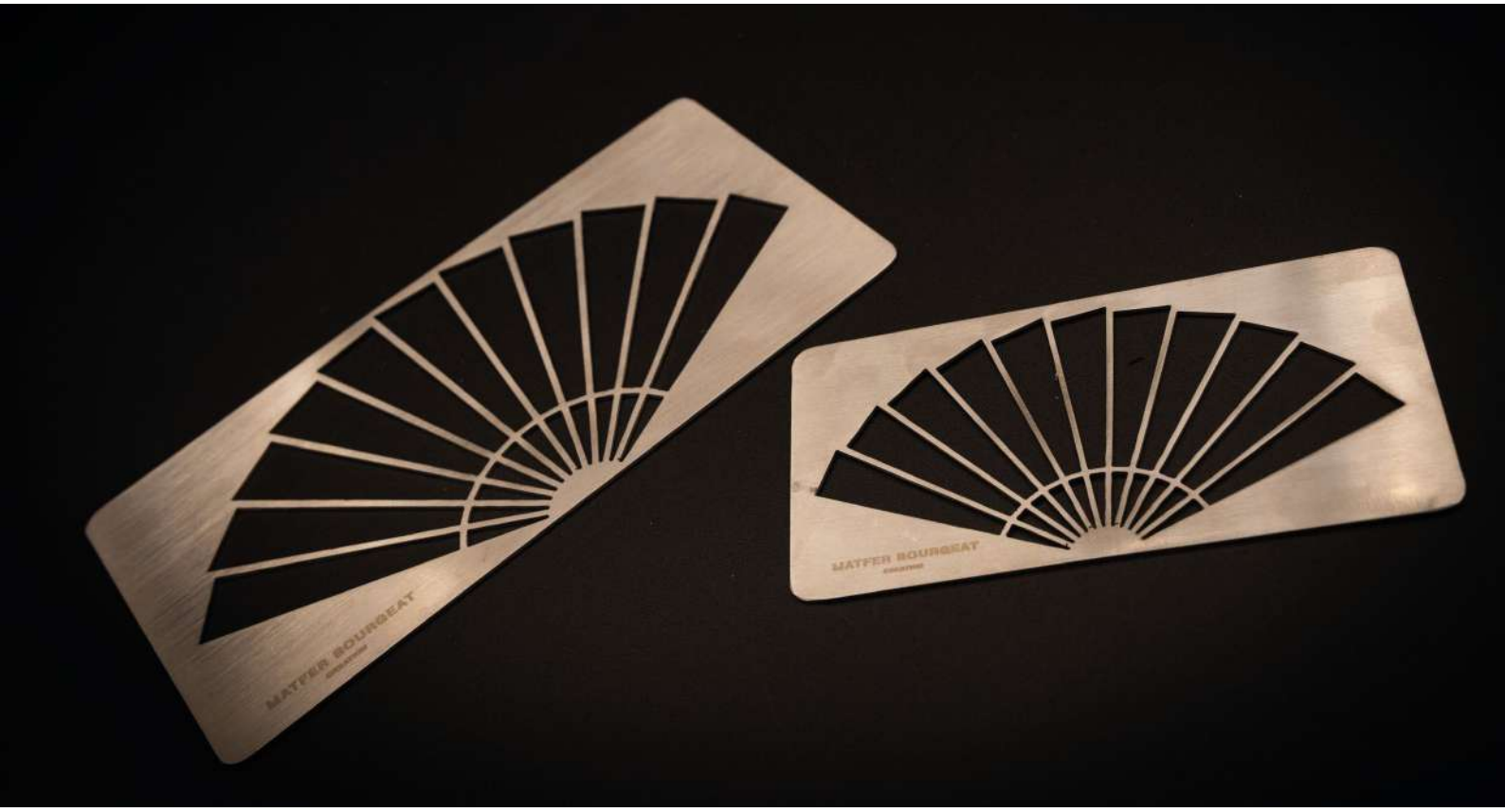
Stainless steel round fluted bouchée/vol au vent cutter. Very effective bevelled edge.

| Ø mm | Ref. | Price |
|---|---|---|
| 90 | 153005 | 97,00 |

# 1
# FAB ONE

From cooking equipment to baking utensils, the Matfer Bourgeat group handles the special requests of professionals through a 'FAB1' manufacturing unit, which only develops bespoke utensils. This centre is equipped with a variety of new technologies: rapid prototyping machines, such as SLS and FDM 3D printers, as well as water jet cutting, thermoforming, mini-injection presses, and 3D scanners.

**ORIGINAL**
CREATION




*Kitchen and baking utensils*

## TURNOVER CUTTER WITH HANDLE

Stainless steel apple turnover cutter. Bevelled edge.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 170 | 125 | 153006 | 69,35 |

## SINGLE ST. JACQUES COCKLE-SHAPED CUTTER

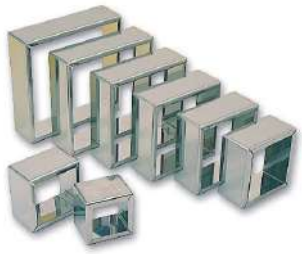
Stainless steel Saint Jacques cockle shaped cutter. Very effective bevelled edge.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 125 | 120 | 153012 | 81,60 |

## DOUBLE SQUARE CUTTER

Stainless steel double square fluted cutter. Double-sided square. Suitable for square or seafood bites.

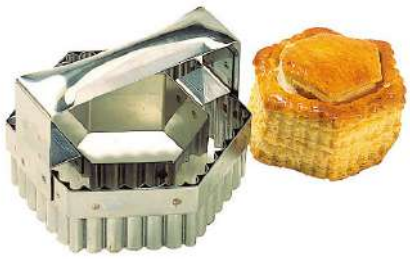
| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| without handle | 85 | 85 | 153008 | 29,70 |
| with handle | 110 | 110 | 153009 | 70,10 |



## 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 | 70,75 |



## 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 stTh.

| L mm | Ref. | Price |
|---|---|---|
| 90 | 153020 | 67,90 |

## 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 | 36,15 |

## TEARDROP-SHAPED CUTTER

Stainless steel. Bevelled edge. Addition to the "Cherry blossom" cutter Ref. 153213.

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 28 | 16 | 35 | 0,5 | 153214 | 11,95 |
| 36 | 16 | 35 | 0,5 | 153216 | 11,95 |

## TEA OR BISCUIT CUTTERS

Stainless steel cutter. Ideal for cutting biscuits.
Bevelled edge.

| Type | Ø mm | Ref. | Price |
|---|---|---|---|
| clover | 50 | 150481 | 11,25 |
| check | 50 | 150482 | 11,25 |
| heart | 50 | 150483 | 11,80 |
| stick | 50 | 150484 | 11,25 |
| daisy | 50 | 150485 | 11,25 |
| three circles | 50 | 150487 | 11,25 |
| oval pointy | 50 | 150488 | 11,25 |
| star | 50 | 150489 | 11,25 |
| teardrop | 50 | 150495 | 11,20 |

## BOX OF 6 BITE-SIZE SWEET CUTTERS

6 stainless steel shapes cutters for sweets.

| Ref. | Price |
|---|---|
| 150475 | 34,40 |

## BOX OF 16 STAINLESS STEEL CUTTERS NUMBERS AND SIGNS

16 stainless steel digit and shape cutters. 10 digits 0-9 + various shapes.

| Ref. | Price |
|---|---|
| 150465 | 210,00 |

## BOX OF 12 VOL-AU-VENT CUTTERS

Aluminium cutters. Numbered from 1 to 12. Diameters: 110, 120, 130, 150, 160, 170, 190, 200, 215, 225, 235, 250 mm.

| Ref. | Price |
|---|---|
| 154001 | 58,60 |

## CHRISTMAS TREE-SHAPED CUTTER

Stainless steel Christmas tree-shaped cutter.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 150 | 125 | 30 | 150451 | 13,70 |
| 200 | 153 | 30 | 150452 | 17,45 |

## 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 | 16,45 |

## BOX OF 6 STAR CUTTERS

6 tin star cutters. 45-115 mm. Box diameter: 125 mm.

| Ref. | Price |
|---|---|
| 150458 | 52,40 |

## BOX OF 8 HEART CUTTERS

8 tin heart cutters. 40-138 mm. Box diameter: 160 mm.

| Ref. | Price |
|---|---|
| 150456 | 58,75 |

## 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 | 55,75 |

## 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 | 45,95 |

## 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 | 25,80 |
| 60 | 100 | 1 | 153206 | 19,35 |

## 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 | 43,20 |

## EXOPAN TRAY TO MAKE SPOONS

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 570 | 174 | 61 | 153203 | 36,55 |

# 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. | Price |
| 72 cutters Ø 45 mm | 580 | 390 | 72 | 45 | 152001 | 38,70 |
| 20 cutters Ø 90 mm | 580 | 390 | 20 | 90 | 152017 | 38,70 |

## CUTTER SHEET, CLOVERS

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbre | Ø mm | Ref. | Price |
| 580 | 390 | 63 | 45 | 152003 | 38,70 |

## CUTTER SHEET, 6-POINT STARS

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbre | Ø mm | Ref. | Price |
| 580 | 390 | 63 | 50 | 152002 | 38,70 |

## CUTTER SHEET, TARTLETS

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| Type | L mm | l mm | Nbre | Ø mm | Ref. | Price |
| 95 cutters Ø 38 mm | 580 | 390 | 95 | 35 | 152009 | 38,70 |
| 53 cutters Ø 53 mm | 580 | 390 | 53 | 53 | 152008 | 38,70 |

## CUTTER SHEET, ROUNDED HEARTS

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbre | Ø mm | Ref. | Price |
| 580 | 390 | 95 | 48 | 152004 | 38,70 |

## CUTTER SHEET, CRESCENTS

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbre | L mm | Ref. | Price |
| 580 | 390 | 78 | 48 | 152011 | 39,35 |

## CUTTER SHEET, CHRISTMAS TREES AND SHOOTING STARS

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbre | L mm | Ref. | Price |
| 580 | 390 | 50 | 66/80 | 152006 | 38,70 |

# 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 4-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 | 24,50 |
| 100 bags XL | 590 | 280 | 0,08 | 165007 | 31,00 |
| 10 bags XL | 590 | 280 | 0,08 | 165010 | 4,90 |

+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 | 18,35 |

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.

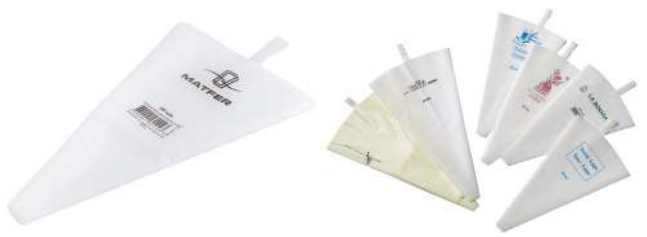
| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 540 | 380 | 38 | 165006 | 49,20 |

+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 | 0,07 | 165016 | 22,75 |



### 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 | 5,00 |
| 350 | 160113 | 5,75 |
| 400 | 160114 | 6,40 |
| 450 | 160115 | 7,35 |
| 500 | 160116 | 8,45 |
| 600 | 160117 | 10,80 |

### 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 | 8,45 |
| 340 | 160203 | 9,05 |
| 400 | 160204 | 11,10 |
| 460 | 160205 | 12,80 |
| 500 | 160206 | 13,90 |
| 600 | 160208 | 18,70 |
| 700 | 160210 | 23,90 |

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 | 6,00 |
| 300 | 161003 | 6,35 |
| 350 | 161004 | 7,25 |
| 400 | 161005 | 8,95 |
| 450 | 161006 | 10,00 |
| 500 | 161007 | 12,35 |
| 600 | 161008 | 16,00 |

### 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 |
|---|---|---|
| 400 | 161205 | 9,10 |
| 450 | 161206 | 9,45 |
| 500 | 161207 | 10,45 |
| 600 | 161208 | 12,10 |

### 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 | 13,95 |

### 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 | 7,00 |

### 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 | Ref. | Price |
|---|---|---|---|
| 320 | 200 | 421802 | 34,45 |

### 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 | 23,10 |

### 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 | 17,95 |
| 10 cones | 215 | 115 | 421806 | 6,30 |

### WALL-MOUNTED DRYING RACK FOR PIPING BAGS AND TIPS

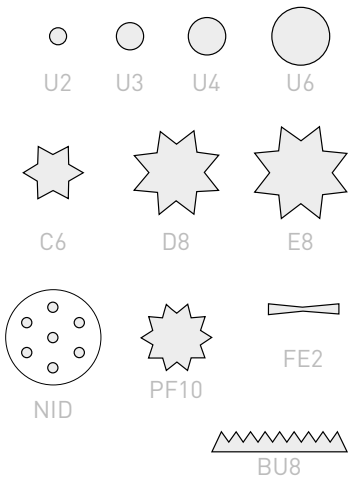
Dryer with plastic-coated wire. Specially designed for professional piping bags and tips. Capacity: 4 bags and 31 decorating tips.

| L mm | l mm | L totale mm | Ref. | Price |
|---|---|---|---|---|
| 500 | 500 | 500 | 169002 | 67,80 |

Made by MATFER BOURGEAT

© Rina Nurra-Ferrandi Pâtisserie

Très grande gamme avec plus de 60 modèles indéformables et incassables
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 | 51,75 |

## 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 | Ref. | Price |
|---|---|---|
| pack of 2 bases | 167300 | 7,45 |

## 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 | 21,35 |

## 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 | 21,40 |

## BOX OF 6 PIPING TIPS

6 copolyester piping tips.

| | Ref. | Price |
|---|---|---|
| Pastry piping tips: PF10, PF16, VERMICELI, BU6, BU8, and STH. | 166008 | 29,05 |

## 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 | 43,90 |

## 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 | 63,15 |

## 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 | 49,95 |

## 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 | 44,90 |

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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 | 7,40 |
| pack of 2 tips U3 | 4 | 167103 | 7,40 |
| pack of 2 tips U4 | 5,5 | 167104 | 7,40 |
| pack of 2 tips U5 | 7 | 167105 | 7,40 |
| pack of 2 tips U6 | 8,5 | 167106 | 7,40 |
| pack of 2 tips U7 | 10 | 167107 | 7,40 |
| pack of 2 tips U8 | 11 | 167108 | 7,40 |
| pack of 2 tips U9 | 12 | 167109 | 7,40 |
| pack of 2 tips U10 | 13 | 167110 | 7,40 |
| pack of 2 tips U11 | 14 | 167111 | 7,40 |
| pack of 2 tips U12 | 15 | 167112 | 7,40 |
| pack of 2 tips U13 | 16 | 167113 | 7,40 |
| pack of 2 tips U14 | 18 | 167114 | 7,40 |
| pack of 2 tips U15 | 20 | 167115 | 7,40 |
| pack of 2 tips U16 | 22 | 167116 | 7,40 |

## CLOSED STAR TIPS, 3-8 TEETH

2 copolyester open star piping tips.

| Type | Ref. | Price |
|---|---|---|
| pack of 2 tips A6 teeth | 167013 | 7,40 |
| pack of 2 tips A7 teeth | 167014 | 7,40 |
| pack of 2 tips A8 teeth | 167015 | 7,40 |
| pack of 2 tips B6 teeth | 167023 | 7,40 |
| pack of 2 tips B8 teeth | 167025 | 7,40 |
| pack of 2 tips C5 teeth | 167032 | 7,40 |
| pack of 2 tips C6 teeth | 167033 | 8,00 |
| pack of 2 tips C7 teeth | 167034 | 7,40 |
| pack of 2 tips C8 teeth | 167035 | 7,40 |
| pack of 2 tips D4 teeth | 167041 | 7,40 |
| pack of 2 tips D5 teeth | 167042 | 7,40 |
| pack of 2 tips D6 teeth | 167043 | 7,40 |
| pack of 2 tips D7 teeth | 167044 | 7,40 |
| pack of 2 tips D8 teeth | 167045 | 7,40 |
| pack of 2 tips E7 teeth | 167054 | 7,40 |
| pack of 2 tips E8 teeth | 167055 | 7,40 |
| pack of 2 tips F4 teeth | 167061 | 7,40 |
| pack of 2 tips F5 teeth | 167062 | 7,40 |
| pack of 2 tips F6 teeth | 167063 | 7,40 |
| pack of 2 tips F7 teeth | 167064 | 7,40 |
| pack of 2 tips F8 teeth | 167065 | 7,40 |

## PETIT FOUR OPEN START PIPING TIP

2 copolyester petit four piping tips.

| Type | Ref. | Price |
|---|---|---|
| pack of 2 tips PF 10 teeth | 167080 | 7,40 |
| pack of 2 tips PF 12 teeth | 167082 | 7,40 |
| pack of 2 tips PF 14 teeth | 167084 | 7,40 |
| pack of 2 tips PF 16 teeth | 167086 | 7,40 |
| pack of 2 tips PF 18 teeth | 167088 | 7,40 |

## ROSE PIPING TIP

2 straight copolyester rose petal piping tips.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| pack of 2 tips RD6 - Straight No. 6 | 13 | 1 | 167140 | 13,95 |

## SAINT-HONORÉ PIPING TIP

2 copolyester scalloped saint honoré piping tips.

| Type | Ø mm | Ref. | Price |
|---|---|---|---|
| pack of 2 tips small | 10 | 167141 | 10,45 |
| pack of 2 tips large | 14 | 167142 | 10,45 |

## 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 | 16,60 |

## LEAF PIPING TIP

2 copolyester leaf piping tips.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| pack of 2 tips FE2 | 7 | 0 | 167130 | 10,10 |

## LONG PIPING TIP TO FILL VERRINES

Copolyester verrine nozzle.

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 105 | 10 | 167180 | 18,50 |

## 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 | 15,95 |

## 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 | 32,75 |

## SULTAN RING PIPING TIP

Copolyester "Sultan" ring piping tip.

| Type | Ref. | Price |
|---|---|---|
| protruding ring | 166160 | 25,40 |
| level ring | 166161 | 25,40 |

## PIPING TIP CLEANING BRUSH

To clean decorating tips and all conical shapes.

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 170 | 20 | 710214 | 8,05 |

## PIPING TIP STORAGE CABINET

For storing polycarbonate or stainless steel decorating tips.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 330 | 250 | 85 | 167900 | 173,00 |

**MONOBLOC, WITHOUT ROLLED RIMS. PERFECT HYGIENE.**

## OPEN STAR PIPING TIP

2 stainless steel open star piping tips.

| Type | Ø mm | Ref. | Price |
|---|---|---|---|
| pack of 2 tips A5 teeth | 3 | 167702 | 8,60 |
| pack of 2 tips A6 teeth | 3 | 167703 | 8,60 |
| pack of 2 tips A7 teeth | 3,5 | 167704 | 8,60 |
| pack of 2 tips A8 teeth | 5 | 167705 | 8,60 |
| pack of 2 tips B5 teeth | 5 | 167712 | 8,60 |
| pack of 2 tips B6 teeth | 5 | 167713 | 8,60 |
| pack of 2 tips B7 teeth | 6 | 167714 | 8,60 |
| pack of 2 tips B8 teeth | 7 | 167715 | 8,60 |
| pack of 2 tips C3 teeth | 7 | 167722 | 8,60 |
| pack of 2 tips C4 teeth | 7 | 167723 | 8,60 |
| pack of 2 tips C7 teeth | 7 | 167724 | 8,60 |
| pack of 2 tips C8 teeth | 9 | 167725 | 8,60 |
| pack of 2 tips D5 teeth | 11 | 167732 | 8,60 |
| pack of 2 tips D6 teeth | 11 | 167733 | 8,60 |
| pack of 2 tips D7 teeth | 11 | 167734 | 8,60 |
| pack of 2 tips D8 teeth | 11 | 167735 | 8,60 |
| pack of 2 tips E5 teeth | 13 | 167742 | 8,60 |
| pack of 2 tips E6 teeth | 13 | 167743 | 8,60 |
| pack of 2 tips E7 teeth | 13 | 167744 | 8,60 |
| pack of 2 tips E8 teeth | 13 | 167745 | 8,60 |
| pack of 2 tips F5 teeth | 18 | 167752 | 8,60 |
| pack of 2 tips F6 teeth | 18 | 167753 | 8,60 |
| pack of 2 tips F7 teeth | 18 | 167754 | 8,60 |
| pack of 2 tips F8 teeth | 18 | 167755 | 8,60 |

## FILLING PIPING TIP

3 stainless steel filling nozzles.

| Type | Ref. | Price |
|---|---|---|
| pack of 3 tips D4 D6 D8 | 167532 | 18,05 |

## PLAIN PIPING TIP

2 stainless steel plain piping tips.

| Type | Ø mm | Ref. | Price |
|---|---|---|---|
| pack of 2 tips | 0,6 | 167500 | 7,70 |
| pack of 2 tips | 0,9 | 167501 | 7,70 |
| pack of 2 tips U2 | 2 | 167502 | 7,70 |
| pack of 2 tips U3 | 3 | 167503 | 7,70 |
| pack of 2 tips U4 | 4 | 167504 | 7,70 |
| pack of 2 tips U5 | 5 | 167505 | 7,70 |
| pack of 2 tips U6 | 6 | 167506 | 7,70 |
| pack of 2 tips U7 | 7 | 167507 | 7,70 |
| pack of 2 tips U8 | 8 | 167508 | 7,70 |
| pack of 2 tips U9 | 9 | 167509 | 7,70 |
| pack of 2 tips U10 | 10 | 167510 | 7,70 |
| pack of 2 tips U11 | 11 | 167511 | 7,70 |
| pack of 2 tips U12 | 12 | 167512 | 7,70 |
| pack of 2 tips U13 | 13 | 167513 | 7,70 |
| pack of 2 tips U14 | 14 | 167514 | 7,70 |
| pack of 2 tips U15 | 15 | 167515 | 7,70 |
| pack of 2 tips U16 | 16 | 167516 | 7,70 |
| pack of 2 tips U17 | 17 | 167517 | 7,70 |
| pack of 2 tips U18 | 18 | 167518 | 7,70 |
| pack of 2 tips U19 | 20 | 167520 | 7,70 |

## SAINT-HONORÉ PIPING TIP

2 stainless steel saint honoré piping tips.

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 20 | 14 | 167542 | 9,00 |

## VERMICELLI PIPING TIP

Set of 2 stainless steel piping tips.

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| holes 1.5 mm | 40 | 13 | 167550 | 10,20 |
| holes 3 mm | 37 | 20 | 167551 | 10,20 |

## PETIT FOUR PIPING TIP

2 stainless steel petit four piping tips.

| Type | Ref. | Price |
|---|---|---|
| pack of 2 tips PF10 teeth | 167762 | 8,60 |
| pack of 2 tips PF12 teeth | 167763 | 8,60 |
| pack of 2 tips PF14 teeth | 167764 | 8,60 |
| pack of 2 tips PF16 teeth | 167765 | 8,60 |
| pack of 2 tips PF18 teeth | 167766 | 8,60 |

## 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 | 44,00 |
| 6 piping tips / A8, B8, C8, D8, E8, F8 | 166701 | 24,80 |

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## BOX OF ROUND PIPING TIPS

Stainless steel plain piping tips.

| Type | Ref. | Price |
|---|---|---|
| 12 piping tips Ø 4-15 mm | 166500 | 39,30 |
| 6 piping tips / U14, U12, U8, U6, U4, U2 | 166501 | 21,70 |

## 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 | 21,10 |

## PIPING TIP ADAPTER

Plastic tip adaptor. For stainless steel piping tips. Suitable for all types of bag.

| Ref. | Price |
|---|---|
| 431501 | 3,30 |

## 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 | 26,20 |

## 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 | 4,55 |
| bristle length 50 mm | 200 | 25 | 116032 | 4,95 |
| bristle length 50 mm | 200 | 30 | 116033 | 5,30 |
| bristle length 50 mm | 200 | 35 | 116034 | 5,45 |
| bristle length 50 mm | 200 | 40 | 116035 | 6,00 |
| bristle length 50 mm | 200 | 45 | 116036 | 7,95 |
| bristle length 50 mm | 200 | 50 | 116037 | 8,50 |
| bristle length 60 mm | 200 | 30 | 116041 | 5,40 |
| bristle length 60 mm | 200 | 40 | 116043 | 6,80 |
| bristle length 60 mm | 200 | 50 | 116045 | 9,80 |

To limit the loss of bristles, always soak the tip in clear water for 1 hour before using for the first time.

## 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 | 5,85 |
| 250 | 30 | 116012 | 6,05 |
| 255 | 35 | 116013 | 6,80 |
| 260 | 40 | 116014 | 7,10 |
| 265 | 45 | 116015 | 8,35 |
| 275 | 50 | 116016 | 8,85 |
| 275 | 60 | 116017 | 11,35 |
| 275 | 70 | 116018 | 13,00 |

## 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 | 12,15 |

## 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 | 6,85 |
| 250 | 40 | 116004 | 7,65 |
| 265 | 50 | 116006 | 9,45 |
| 265 | 60 | 116008 | 11,50 |
| 265 | 70 | 116009 | 13,35 |

## 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 useful mm | l mm | Cdt | Ref. | Price |
|---|---|---|---|---|---|
| 280 | 150 | 30 | 1 | 112649 | 10,55 |
| 330 | 210 | 32 | 1 | 112650 | 13,60 |
| 380 | 250 | 40 | 1 | 112652 | 15,50 |
| 430 | 300 | 45 | 1 | 112654 | 18,60 |
| 480 | 350 | 45 | 1 | 112656 | 18,70 |

## 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 useful mm | l mm | Cdt | Ref. | Price |
|---|---|---|---|---|---|
| 240 | 120 | 22 | 1 | 112611 | 12,00 |
| 260 | 150 | 22 | 1 | 112612 | 15,05 |
| 300 | 180 | 34 | 1 | 112613 | 15,50 |
| 320 | 200 | 34 | 1 | 112614 | 17,40 |
| 350 | 240 | 39 | 1 | 112615 | 19,25 |

## 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 useful mm | l mm | Cdt | Ref. | Price |
|---|---|---|---|---|---|
| 325 | 170 | 30 | 1 | 112670 | 12,65 |
| 370 | 205 | 39 | 1 | 112672 | 16,65 |
| 420 | 260 | 45 | 1 | 112674 | 19,70 |
| 470 | 313 | 51 | 1 | 112676 | 23,95 |

## 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 useful mm | l mm | Cdt | Ref. | Price |
|---|---|---|---|---|---|
| 330 | 200 | 40 | 1 | 112688 | 15,25 |
| 380 | 250 | 40 | 1 | 112687 | 16,20 |
| 430 | 300 | 40 | 1 | 112686 | 17,15 |

## 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 useful mm | l mm | Cdt | Ref. | Price |
|---|---|---|---|---|---|
| 300 | 150 | 40 | 1 | 112632 | 30,75 |
| 350 | 190 | 40 | 1 | 112633 | 39,10 |
| 400 | 240 | 40 | 1 | 112634 | 44,55 |

## 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 useful mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 245 | 245 | 80 | 112721 | 7,90 |
| 245 | 245 | 100 | 112722 | 12,80 |

MADE IN FRANCE

Designed in stainless steel. Adjustable scraper for spreading chocolate and cookies evenly, easily, and precisely. Thickness adjustable from 1 to 18 mm. Maximum spreading width is 40 cm. Sturdy and durable device.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 180 | 60 | 985 | 421718 | 113,00 |

**FOR UNIFORM AND METICULOUS BISCUIT DECORATION**

MADE IN FRANCE

## BOX OF 3 CHOCOLATE COMBS

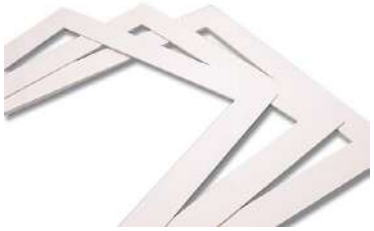
3 Exoglass combs. For your safety, it is recommended to wear cut-resistant gloves. Comb spacing: 3, 5, 10 mm.

| Ref. | Price |
|---|---|
| 421708 | 75,55 |

## 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 | 34,75 |
| 690 | 421706 | 67,35 |



PRODUCTS WITH THIS ICON ARE CONFIGURABLE. SCAN THE QR REF..

## 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 | 32,00 |
| 570 | 370 | 4 | 421714 | 37,00 |
| 570 | 370 | 5 | 421715 | 43,00 |

## 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 | 34,75 |
| 690 | 421705 | 67,35 |

## 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 | 67,35 |

## 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 | 13,85 |

Made by MATFER BOURGEAT

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 2 sides | 110 | 75 | 130 | 112839 | 5,35 |
| 3 sides | 93 | 93 | 80 | 112841 | 3,75 |

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 | 23,25 |

Made by MATFER BOURGEAT

## OBLONG STENCIL

Stainless steel. Fitted with a stud bolt for easy handling.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 1 cavity | 145 | 45 | 153211 | 13,35 |
| 3 cavities | 550 | 85 | 153212 | 25,95 |

### STAINLESS STEEL SIEVE

Stainless steel sieve. Robust. Suitable for sieving in kitchens. Higher mesh number indicates finer mesh, for finer sieving.

| Mesh size mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 0.64 | 215 | 115092 | 34,35 |
| 1.28 | 220 | 115082 | 36,50 |
| 1.28 | 250 | 115083 | 40,55 |
| 1.28 | 300 | 115084 | 44,70 |
| 1.28 | 400 | 115085 | 68,75 |

### STAINLESS STEEL SIEVE

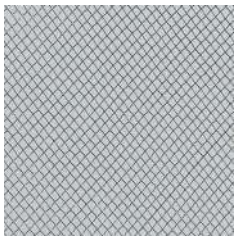
Stainless steel sieve. Robust. Suitable for sieving in kitchens. Higher mesh number indicates finer mesh, for finer sieving.

| Mesh size mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 0.80 | 260 | 115071 | 33,20 |

### PACK OF 3 SIEVES

3 stainless steel flour sieves. Mesh size 0.8 mm. Set of 3 diameters: 175, 205, and 255 mm. Higher mesh number indicates finer mesh, for finer sieving.

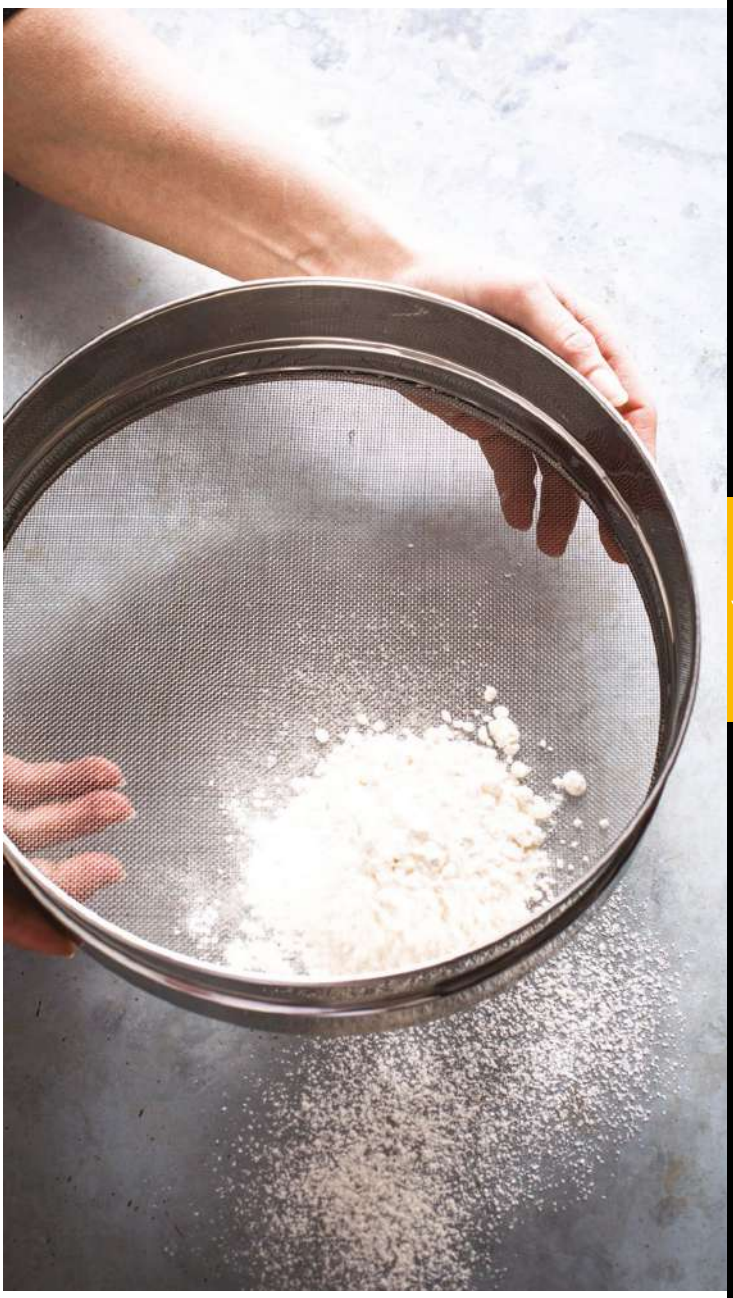
| Mesh size mm | H mm | Ref. | Price |
|---|---|---|---|
| 0.80 | 42 | 115020 | 41,80 |



### FLOUR SIEVE

Flour sieve with plastic body and stainless steel mesh. Higher mesh number indicates finer mesh, for finer sieving.

| Type | Mesh size mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| Mesh no. 8 | 2.80 | 300 | 115051 | 58,05 |
| Mesh no. 12 | 1.80 | 300 | 115052 | 58,05 |
| Mesh no. 18 | 1.20 | 300 | 115053 | 58,05 |
| Mesh no. 24 | 0.85 | 300 | 115054 | 58,05 |



### STAINLESS STEEL SIEVE WITH INTERCHANGEABLE BOTTOM

Stainless steel sieve.
Comes with 4 interchangeable bottoms with 3, 2, 1, and 0.75 mm meshes. Higher mesh number indicates finer mesh, for finer sieving.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 60 | 210 | 115015 | 31,80 |
| 68 | 260 | 115017 | 41,85 |

**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 | 5,35 |

### 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 | 20,90 |

### 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 | 14,65 |

## 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 | 3,65 |



## SCRAPER

Very durable rigid polyamide. Large, scooping up a lot of food.

| Type | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|
| unit | 1,9 | 510 | 112852 | 5,50 |
| pack of 6 | 1,9 | 510 | 112952 | 32,00 |

## 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 | 24,45 |

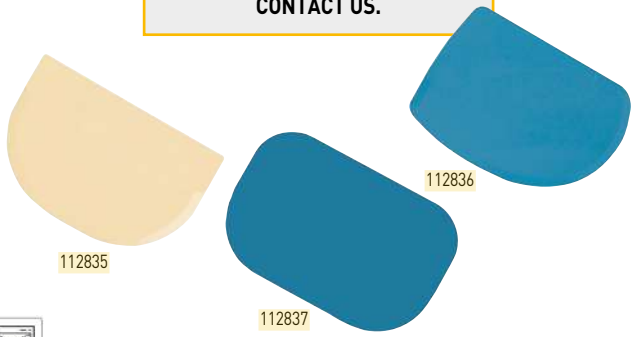


## PACK OF 4 SCRAPERS AND 1 COMB

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 | 8,00 |

**POSSIBILITY OF STAMPING SCRAPERS WITH YOUR LOGO. CONTACT US.**



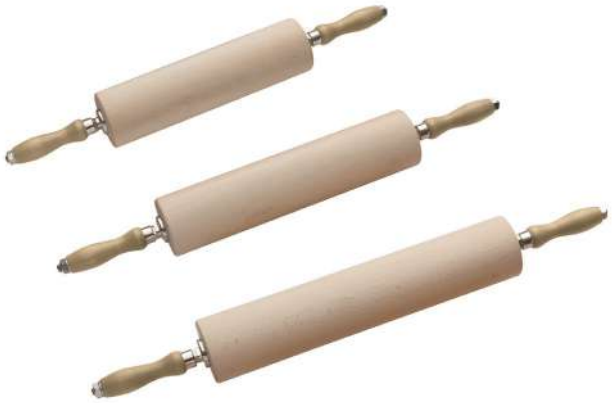

## SCRAPER

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 |
|---|---|---|---|---|
| beige | 113 | 75 | 112835 | 1,30 |
| blue | 128 | 90 | 112836 | 3,75 |
| blue | 148 | 99 | 112837 | 3,35 |

140005

140006



## WOODEN ROLLING PIN

| Type | L mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| acacia | 500 | 50 | 140006 | 23,35 |
| boxwood | 500 | 50 | 140007 | 29,10 |
| beechwood special tool case | 420 | 45 | 140004 | 7,50 |
| beechwood | 500 | 45 | 140005 | 8,15 |

## 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 useful mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| 580 | 300 | 80 | 140122 | 74,50 |
| 630 | 350 | 80 | 140124 | 80,05 |
| 680 | 400 | 80 | 140126 | 89,70 |

## 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 | 32,80 |
| 500 | 48 | 140018 | 36,95 |

## ADJUSTABLE ROLLING PIN

PVC rolling pin. Allows to spread the dough in an even thickness. Comes with 11 sets of rollers (thickness 2, 2.5, 3, 3.5, 4, 5, 6, 7, 8, 9, and 10 mm). Interchangeable polystyrene rollers.

| Type | L mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| complete rolling pin | 520 | | 140030 | 198,00 |
| set of end pieces 2 mm | | 2 | 140032 | 4,80 |
| set of end pieces 3 mm | | 3 | 140033 | 4,80 |
| set of end pieces 4 mm | | 4 | 140034 | 4,80 |
| set of end pieces 5 mm | | 5 | 140035 | 4,80 |

## ALUMINIUM ROLLING PIN WITH HANDLES

Aluminium roll. 2 rotating handles on bearings.

| L mm | L useful mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| 600 | 380 | 90 | 140028 | 108,00 |

## 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 |
|---|---|---|---|
| 480 | 100 | 141002 | 120,00 |

## 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 | 80 | 141004 | 47,10 |

## MULTICOUPE EXTENDIBLE STRIP CUTTER

Allows you to simultaneously cut several regular strips from 10 to 120 mm. Includes several rods fitted with cutting wheels.

| Type | Nbre. bandes | Ø mm | Ref. | Price |
|---|---|---|---|---|
| 5 plain wheels | 4 strips. | 55 | 141010 | 65,40 |
| 7 plain wheels | 6 strips. | 55 | 141012 | 83,00 |
| 5 fluted dough wheels | 4 strips. | 55 | 141013 | 84,20 |

Made by MATFER BOURGEAT

## 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 | 452,00 |

## 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 | 9,10 |

## 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 | l mm | Ref. | Price |
|---|---|---|---|---|
| lozenges | 205 | 100 | 141110 | 12,70 |
| cocktail stick | 205 | 110 | 141120 | 12,60 |

Made by MATFER BOURGEAT

### 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". Width between 2 wheels: 6 mm.

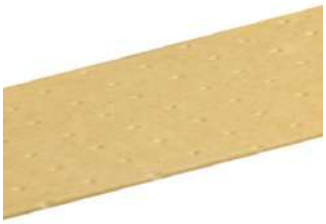
| L mm | Ref. | Price |
|---|---|---|
| 125 | 141105 | 86,95 |

Made by MATFER BOURGEAT

### 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 | 76,85 |
| 125 | 141115 | 64,15 |



### BOX OF 12 DOUBLE-ENDED MARZPAN SCULPTING TOOLS

Composite material. Each sculpting tool is double ended. Allows great versatility in working marzipan.

| L mm | Ref. | Price |
|---|---|---|
| 100 | 421832 | 74,10 |



### MARZIPAN KNIFE

Very durable polypropylene.

| L mm | Ref. | Price |
|---|---|---|
| 260 | 421825 | 9,50 |

### 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 | 28,35 |

MADE IN FRANCE

## 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 | 38,60 |

## 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 | 165,00 |
| back of 2 blades | 570 | | 120096 | 95,00 |

## 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 | 16,70 |
| pack of 2 wires | 335 | | 120057 | 6,30 |

## 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 | 9,40 |

## 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 | 13,00 |

## CAKE DIVIDER MARKER

Polypropylene. Allows you to cut into 10 equal and regular slices.

| Type | Ø mm | Ref. | Price |
|---|---|---|---|
| 10 slices | 265 | 154050 | 7,65 |
| 12/18 slices | 265 | 154052 | 8,90 |
| 14 slices | 265 | 154051 | 8,45 |
| 16 slices | 265 | 112657 | 10,55 |

**CUSTOMISATION WITH YOUR LOGO.**
**CONTACT US**

**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 | 63,30 |

### 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 | 129,00 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|
| 95 | 320 | 2000 | 421501 | 89,00 |

**FOR CONSISTENT RESULTS**

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 120 | 240 | 1470 | 15 | 230 | 50-60 | 421520 | 512,00 |

See the bespoke display cases in video

Find the recipe for the Tourbillon® Frui'thé by Yann Brys on our blog

OCF

Yann Brys chose bespoke display cases and furniture to showcase his creations in a store designed as an open workshop. Luxury materials, meticulous workmanship, and equipment specifically designed for his needs showcase his products, while respecting the master pastry chef's aesthetics and requirements. A precision project, born from a partnership based on listening and excellence.

## 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 | 11,35 |

## 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 | 11,00 |

## 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 | 12,49 |

## SCREW-ON SIEVE SHAKER

Stainless steel. Screw-on lid, ideal for sprinkling icing sugar.

| H mm | Ø mm | Mesh size mm | Ref. | Price |
|---|---|---|---|---|
| 135 | 70 | 0.23 | 258824 | 11,95 |

## 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 0.25-1.8 l.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 325 | 190 | 180 | 264908 | 53,55 |

## 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 | 153,00 |

**SPECIAL LIQUID FOOD COLOURING AGENT**

## COLANI AIRBRUSH

Hose fitted with two 1/8" single couplings and a quick coupling for connection to the Colani airbrush. Hose length: 3 metres. Connect to compressor 410117.

| Type | Ref. | Price |
|---|---|---|
| tube and connections | 410128 | 44,65 |

## ÉVOLUTION AIRBRUSH

Professional quality, dual action airbrush. Fitted with a self-centring nozzle, to ensure excellent spray quality. Supplied with 2 interchangeable nozzles 0.28 and 0.45 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 | 327,00 |

## 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 | 166,00 |

## 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 | 45,25 |

## M25+ SPRAY GUN

The ideal gun for spraying butter, oil, jelly, glaze, icing, toppings, marinades, and sauces. Suitable for greasing moulds or baking trays, browning pastries, glazing tarts. Reduces the amount of matter used thanks to a fine, even spray pattern. This tool ensures food safety through non-contact spraying. Easy to use, no compressor required. Max. flow rate: 250 g/min (water). Maximum viscosity: (DIN/sec): 80. Max. dynamic pressure: 160 bar. M25+ basic equipment comprising an R8 nozzle and a cup tank. Supplied with two cups and their additional lids. Supplied with an extra R8 nozzle. Supplied with an angled nozzle. Supplied with an extra vaporiser (ref 264054). Power cable L 1.80 m.

| Type | L mm | l mm | H mm | Ø mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| sprayer | 320 | 120 | 150 | | 70 | 1400 | 264901 | 550,00 |
| R6 LM nozzle | 45 | 45 | 35 | 60 | | 20 | 264047 | 37,00 |
| R8 LM nozzle | 45 | 45 | 35 | 60 | | 20 | 264048 | 37,00 |
| F7S LM nozzle | 40 | 40 | 30 | 40 | | 19 | 264049 | 63,50 |
| cup 700 ml | 90 | 90 | 130 | | 70 | 106 | 264053 | 61,40 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 255 | 135 | 220 | 4500 | 150 | 230-240 | 50 | 410117 | 334,00 |

Made by MATFER BOURGEAT

## CREAM FILLING MACHINE

Stainless steel funnel. Ideal for filling choux pastry, eclairs, donuts, "religieuses". 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 | W g | Ref. | Price |
|---|---|---|---|---|
| 580 | 600 | 5500 | 262601 | 1493,00 |

**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) with stainless steel frame. 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. Clear dimensions: 350x350 mm.

| Type | L mm | l mm | Ø mm | Ref. | Price |
|---|---|---|---|---|---|
| base | 600 | 600 | | 263540 | 990,00 |
| side 15 mm | 15 | | | 263542 | 473,00 |
| side 22.5 mm | 23 | | | 263543 | 438,00 |
| side 30 mm | 30 | | | 263544 | 430,00 |
| side 45 mm | 45 | | | 263545 | 430,00 |
| rope | 700 | | 0,6 | 263512 | 11,00 |

**SAVES SPACE AND TIME**

## DOUBLE MINI-GUITAR 240X250 MM

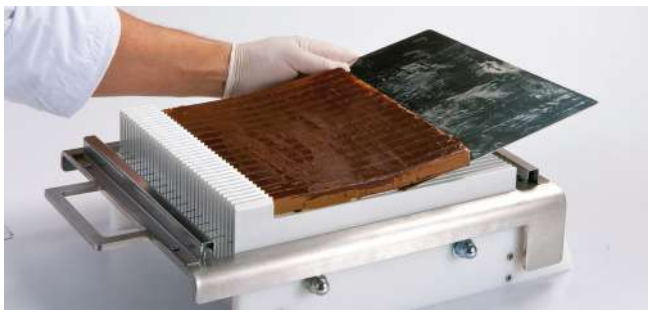
Mini double guitar with 2 cutting arms 22 mm. General characteristics identical to the "mini" single arm model. Saves time with cutting without handling the product. 30 mm cutting arm of the adaptable mini model. Comes with 1 stainless steel tray, 1 spatula, and wire tightening wenches.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| base + 2 arms 22 | 610 | 570 | 263550 | 1145,00 |
| side 30 mm | | | 263537 | 426,00 |
| hotplate | 260 | 260 | 263538 | 51,50 |

# Step by step

**1** | Place.

**2** | Cut.



**3** | Retrieve.

**4** | Turn and adjust.

**5** | Cut.

**NEW**

## COMB FOR GUITAR STRINGS

Perfectly cleans cords in one pass. Comprising a 65x40 mm beam and 100x30 mm uprights. Easy to clean. Contains 27 teeth, 26 intervals of 7.5 mm. Designed to fit all guitars on the market.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| small | 203 | 60 | 263502 | 12,00 |
| large | 360 | 60 | 263504 | 17,30 |

**SMALL PRODUCTION AND COMPACT**

## 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 | 895,00 |
| base | 240 | 250 | | 263531 | 456,00 |
| side 15 mm | | | 90 | 263535 | 449,00 |
| side 22 mm | | | 90 | 263536 | 436,00 |
| side 30 mm | | | 90 | 263537 | 426,00 |
| hotplate | 260 | 260 | | 263538 | 51,50 |

### 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 | 1391,00 |

### 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. Arms sold separately. 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 | 1431,00 |
| side 15 mm | 15 | | | 263521 | 855,00 |
| side 22.5 mm | 23 | | | 263522 | 703,00 |
| side 30 mm | 30 | | | 263523 | 649,00 |
| side 37.5 mm | 38 | | | 263524 | 599,00 |
| pack of 4 wires | 490 | | 0,7 | 263528 | 16,80 |

EASY TO USE

## FIXOGEL FOOD COOLING SPRAY

Cooling aerosol for rapid cooling and gluing of sugar and chocolate pieces.

| C cl | Ref. | Price |
|---|---|---|
| 50 | 410200 | 14,00 |

## METAL POWDER VAPORISER

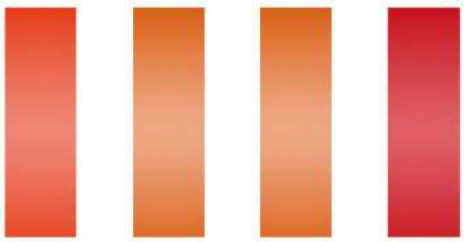
Very fine powdered food colouring. Convenient and simple to use thanks to its spray. Ideal for decorating pastries, cakes, chocolates, or sugar paste.

| Type | W g | Ref. | Price |
|---|---|---|---|
| gold | 10 | 410270 | 11,55 |
| red | 10 | 410271 | 11,30 |
| pink | 10 | 410273 | 8,55 |
| gold light | 10 | 410274 | 8,55 |
| bronze | 8 | 410275 | 11,90 |

## 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 | 13,20 |
| red | 10 | 410241 | 13,20 |
| yellow | 10 | 410242 | 13,20 |
| white | 10 | 410243 | 13,20 |
| green | 10 | 410244 | 13,20 |
| sky blue | 10 | 410246 | 13,05 |



## 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 | 25,05 |
| ivory | 40 | 410251 | 25,00 |
| milk | 40 | 410252 | 25,10 |
| white | 40 | 410253 | 26,50 |
| pink | 40 | 410254 | 31,45 |
| blue | 40 | 410255 | 26,50 |
| red | 40 | 410265 | 62,95 |

## 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. Non-azo.

| Type | C cl | Ref. | Price |
|---|---|---|---|
| copper | 40 | 410258 | 32,10 |
| bronze | 10 | 410237 | 15,25 |
| bronze | 40 | 410259 | 32,10 |
| ruby red | 40 | 410260 | 32,10 |

## 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.

| Type | W g | Ref. | Price |
|---|---|---|---|
| metallic green | 25 | 410170 | 15,60 |
| metallic pink | 25 | 410172 | 15,60 |
| purple | 25 | 410173 | 15,65 |
| metallic blue | 25 | 410174 | 15,65 |
| fuchsia | 25 | 410175 | 15,70 |
| bronze | 25 | 410221 | 15,55 |
| red | 25 | 410223 | 15,60 |
| copper | 25 | 410225 | 15,60 |
| cobalt blue | 25 | 410249 | 15,60 |
| gold light | 25 | 410229 | 16,20 |
| burgundy | 25 | 410179 | 15,65 |

## FAT-SOLUBLE COLOURING POWDER

Extra pure food colouring. Liposoluble powder for colouring products with naturally high-fat content, such as chocolate, cocoa butter, etc. Suitable for use with airbrushes, simply dilute to desired consistency. Several colours available: orange, red, yellow, green, brown, blue, and burgundy. Guaranteed gluten-free food colouring. Kosher certified.

| Type | W g | Ref. | Price |
|---|---|---|---|
| yellow | 100 | 410301 | 53,70 |
| red | 100 | 410302 | 41,75 |
| orange | 100 | 410303 | 36,05 |
| blue | 100 | 410306 | 44,95 |
| brown | 100 | 410307 | 47,15 |
| green | 100 | 410309 | 47,20 |
| burgundy | 25 | 410179 | 15,65 |

## 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 | 31,30 |

## LIQUID FOOD COLOURING

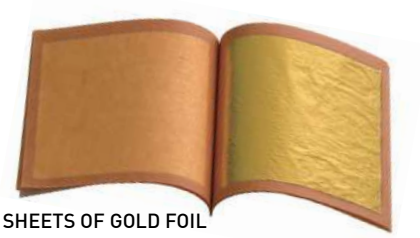
Bottle with dropper. Suitable for use with airbrushes. For pastry decorations. Decorated product can be consumed. Do not ingest pure.

| Type | C cl | Ref. | Price |
|---|---|---|---|
| black | 10 | 410130 | 9,95 |
| mint | 10 | 410131 | 9,95 |
| red | 10 | 410132 | 9,95 |
| blue | 10 | 410133 | 9,95 |
| yellow | 10 | 410134 | 9,95 |
| almond | 10 | 410135 | 9,95 |
| orange | 10 | 410137 | 9,95 |
| purple | 10 | 410138 | 9,95 |
| sky blue | 10 | 410139 | 9,95 |

## WATER-SOLUBLE COLOURING POWDER

Water soluble granules with pastel effect. Ideal for colouring whipped creams, macaroons, etc. Guaranteed gluten-free food colouring. Non-azo.

| Type | W g | Ref. | Price |
|---|---|---|---|
| blue | 25 | 410211 | 14,60 |
| white | 25 | 410213 | 10,65 |
| blackberry red | 25 | 410214 | 13,00 |
| yellow | 25 | 410215 | 13,00 |
| orange | 25 | 410216 | 13,00 |
| strawberry red | 25 | 410217 | 13,30 |
| cherry red | 25 | 410219 | 13,40 |
| green | 25 | 410222 | 15,60 |
| purple | 25 | 410224 | 27,95 |



## 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 | 89,30 |

## 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 | 68,80 |

## 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 | 14,65 |

MADE IN FRANCE

## 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 | 27,40 |
| half round | 500 | 80 | 58 | 340638 | 35,30 |
| triangular | 500 | 90 | 75 | 340622 | 35,20 |

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 | 35,70 |
| medium | 565 | 45 | 331054 | 38,55 |
| large | 565 | 60 | 331056 | 43,75 |

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 | 25,30 |
| 500 | 60 | 45 | 340624 | 27,65 |
| 350 | 80 | 55 | 340625 | 25,80 |
| 500 | 80 | 55 | 340626 | 29,55 |

## 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 | 19,70 |
| half circle | 470 | 65 | 40 | 351013 | 19,70 |
| triangular | 470 | 65 | 70 | 351014 | 19,70 |

MADE IN FRANCE

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.

**4 FRAMES PER TRAY = SAVES SPACE**

### 10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 590 | 100 | 362011 | 20,45 |
| 590 | 195 | 362001 | 29,50 |

### 10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

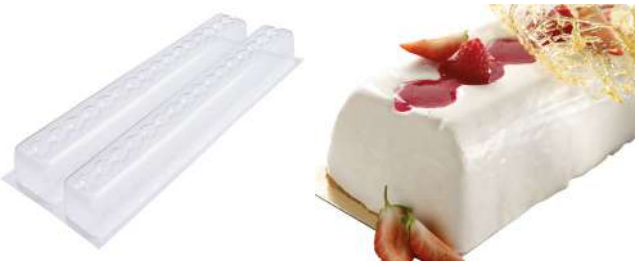
| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 590 | 195 | 362007 | 29,50 |

### 10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 590 | 195 | 362003 | 29,50 |

### 10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 590 | 195 | 362005 | 29,50 |



### 10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 590 | 195 | 362004 | 29,50 |

### 10 PACKS OF 2 THERMOFORMED YULE LOG FRAMES

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 590 | 195 | 362006 | 29,50 |

# Flexible, non-stick moulds with incorporated relief decorations

Glass knit shape covered with several layers of silicone.

Advantages of the Flexipan system: flexibility, support and non-stick.

Easy to release from moulds, no greasing needed.

Compatible with all types of oven.

### 5 INSERTS KIT

Easy to release from moulds, no greasing needed.

| Sheet | | | Mould | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbre | C cl | L mm | l mm | H mm | Ref. Fourn. | Ref. | Price |
| 520 | 410 | 39 | 5 | 70 | 495 | 40 | 39 | ES--1464-00 | 336995 | 174,00 |

## YULE LOGS

FLEXIPAN PRO INSPIRATION

**CAN BE USED FROM FREEZER TO OVEN**

EXAMPLE KIT:

100% platinum silicone texture, without glass knit.

Outstanding durability and non-stick properties.

Perfect, non-stick release from moulds.

Service life of over 3,000 cycles.

### SMOOTH YULE LOG MOULD OR BASE FOR YULE LOG DECORATION KIT

Ideal for easily preparing beautiful, regular, and smooth yule logs. Can also be used as a base for decorative Yule log kits.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 280 | 85 | 70 | 339101 | 42,90 |

the basic mold is sold alone

### MOLD AND RELIEF MAT KIT FOR WOOD PATTERN YULE LOG

Kit consisting of a wood-effect raised pattern mat and a base mould (ref. 339101). Dimensions of the relief mat: 275x185 mm.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 280 | 85 | 70 | 339201 | 84,60 |

# YULE LOGS

## YULE LOG PIPING TIPS

### 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 | 20 | 167768 | 8,60 |
| pack of 2 tips 6 teeth | 28 | 167769 | 8,60 |

### 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 | 10,10 |
| pack of 2 tips BU 8 teeth | 21 | 21 | 167152 | 10,10 |

# CATERING

## TUBES AND CONES

### 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 | 24,95 |

### 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 | 49,25 |
| pack of 12 | 140 | 140 | 50 | 345448 | 59,90 |

### 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 | 48,90 |
| 300 | 205 | 340462 | 58,05 |
| 350 | 235 | 340463 | 62,95 |
| 400 | 255 | 340464 | 77,75 |
| 450 | 275 | 340465 | 112,00 |
| 500 | 300 | 340466 | 114,00 |
| 600 | 350 | 340467 | 181,00 |

### PVC PASTRY RIBBON ON A ROLL

Roll of clear PVC pastry ribbon. Professional grade, rigid. Very clear and shiny ribbon. Special height to line stainless steel shapes.

| L mm | l mm | H mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| 100 | 80 | 80 | 0,1 | 960105 | 25,80 |

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 PÂTÉ EN CROÛTE MOULD, HERRINGBONE

| L mm | l mm | H mm | W pâte g | Ref. | Price |
|---|---|---|---|---|---|
| 300 | 70 | 85 | 1700 | 331273 | 69,15 |
| 300 | 85 | 85 | 1900 | 331271 | 72,85 |
| 350 | 75 | 85 | 2000 | 331274 | 72,75 |
| 400 | 75 | 85 | 2300 | 331275 | 76,85 |
| 500 | 85 | 85 | 2900 | 331276 | 85,45 |

### EXOPAN LONG PÂTÉ EN CROÛTE MOULD

| L mm | l mm | H mm | W pâte g | Ref. | Price |
|---|---|---|---|---|---|
| 300 | 70 | 85 | 1700 | 331283 | 51,35 |
| 350 | 75 | 85 | 2000 | 331284 | 56,35 |
| 400 | 75 | 85 | 2300 | 331285 | 59,65 |
| 500 | 85 | 85 | 2900 | 331286 | 61,65 |

### EXOPAN LONG MINI-PÂTÉ EN CROÛTE MOULD

| L mm | l mm | H mm | W pâte g | Ref. | Price |
|---|---|---|---|---|---|
| 300 | 40 | 60 | 550 | 331268 | 46,65 |
| 500 | 40 | 60 | 1000 | 331270 | 55,60 |

### 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 | 21,25 |
| 50 | 80 | 331265 | 21,70 |

### 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 | 98,05 |
| mould | 210 | 140 | 90 | 331294 | 105,00 |
| mould | 240 | 140 | 95 | 331295 | 108,00 |
| pack of 24 clips | | | | 386013 | 25,50 |

### 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 | 55,15 |
| 90 | 120 | 331298 | 59,90 |
| 90 | 200 | 331299 | 62,70 |
| 90 | 250 | 331301 | 65,15 |

### 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 | 18,50 |
| 32 sandwiches | 90 | 180 | 371504 | 20,85 |
| 32 sandwiches | 90 | 200 | 371505 | 25,75 |
| 48 sandwiches | 90 | 220 | 371507 | 27,30 |

### 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 | 25,00 |
| 40 sandwiches | 120 | 200 | 371506 | 30,40 |
| 60 sandwiches | 120 | 220 | 371517 | 32,45 |
| 60 sandwiches | 120 | 240 | 371518 | 38,55 |

### 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 | 22,95 |
| 60 sandwiches | 200 | 200 | 140 | 371528 | 31,95 |

# **ORIGINAL**CREATION

## 1
## FAB ONE

From cooking equipment to baking utensils, the Matfer Bourgeat group handles the special requests of professionals through a 'FAB1' manufacturing unit, which only develops bespoke utensils. This centre is equipped with a variety of new technologies: rapid prototyping machines, such as SLS and FDM 3D printers, as well as water jet cutting, thermoforming, mini-injection presses, and 3D scanners.

*Kitchen and baking utensils*

# 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 | 376 |
| SUGAR | 415 |
| ICE CREAM | 425 |

© 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| caloribac | 188 | 254 | 350 | 1800 | 200 | 240 | 50 | 260434 | 481,00 |
| lid | | 254 | | | | | | 260435 | 25,20 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| choco 10 | 510 | 400 | 265 | 1200 | 5500 | 1000 | 240 | 50-60 | 260456 | 877,00 |
| extra tank | | | 180 | 1200 | | | | | 260455 | 125,00 |

Made by MATFER BOURGEAT

**QUICK AND EASY CONTAINER LOCKING SYSTEM**

© Rina Nurra-Ferrandi Pâtisserie

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 530 | 365 | 260 | 1300 | 9300 | 1400 | 230 | 50-60 | 260501 | 1263,00 |

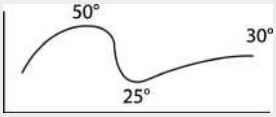
### CHOCO 15 R DRY DIPPING MACHINE

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.

| L mm | l mm | H mm | C cl | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 530 | 365 | 260 | 1300 | 9690 | 300 | 230 | 50 | 260510 | 1415,00 |

**ENSURES CHOCOLATE CRYSTALLISATION: MELTING, COOLING AND SETTING WITHOUT HANDLING**

**CHOCOLATE CRYSTALLIZATION CURVE**




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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 790 | 385 | 210 | 2000 | 19500 | 1800 | 240 | 50 | 260522 | 2322,00 |

© Rina Nurra-Ferrandi Pâtisserie

**CONSTANT CHOCOLATE TEMPERATURE MEASUREMENT**

**260590 - STAINLESS STEEL PROBE**

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.

| | Ref. | Price |
|---|---|---|
| | 260590 | 129,00 |

## STAINLESS STEEL CONTAINER FOR CHOCOLATE DIPPING MACHINE

With fixed handles. Accessory for choco 15, choco 15R, and choco 10 dipping machines. Position of the small handles along the width. Compliant with the NF health and safety standard. NF 631-1. Thickness 0.7 mm.

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| GN 2/3 | 354 | 325 | 150 | 900 | 942115 | 94,70 |

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).

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 325 | 354 | 57 | 948102 | 28,90 |

Made by MATFER BOURGEAT

© Rina Nurra-Ferrandi Pâtisserie

**FACILITATES MOULD FILLING**

260401 + 260402

Sold without utensils.

Presented on tempering machine, sold separately.

Presented on a soaker, 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 | W g | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| motor unit | 270 | 185 | 350 | | 7500 | 230 | 50 | 260401 | 894,00 |
| disc | | | | 370 | | | | 260402 | 225,00 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|
| 310 | 205 | 1500 | 260412 | 135,00 |

# Cold restitution plate for making chocolate decorations

Without edge.

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.

**THE THERMAL SHOCK EXPERIENCED BY THE CHOCOLATE MAKES IT MALLEABLE**

### COOL DÉCOR

100% stainless steel with non-slip pads. Without edge.

| L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|
| 600 | 400 | 9200 | 423060 | 296,00 |

# Liven up your buffets or display cabinets

### PRO 100 CHOCOLATE FOUNTAIN

Stainless steel. Temperature controlled by thermostat from 30°C to 80°C. Removable tank and fountain component for cleaning. Use as a fondue set for dipping fresh fruit. Can be used to decorate windows and keep warm. Convenient because the worm screw pumps the chocolate up to the top. Use of chocolate 50% cocoa maximum recommended. Very durable and rigid. Capacity approximately 7-8 kg of chocolate.

| H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|
| 100 | 17000 | 450 | 230 | 50-60 | 260441 | 930,00 |

**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.

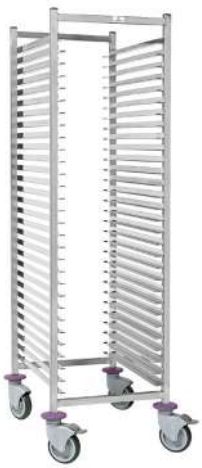
| L mm | l mm | H mm | W g | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 150 | 220 | 200 | 2100 | 220-240 | 50-60 | 242350 | 452,00 |

**INDEPENDENT HEATING AND MOTOR CONTROLS**

### 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 680 | 330 | 7000 | 300 | 230 | 50-60 | 260421 | 525,00 |



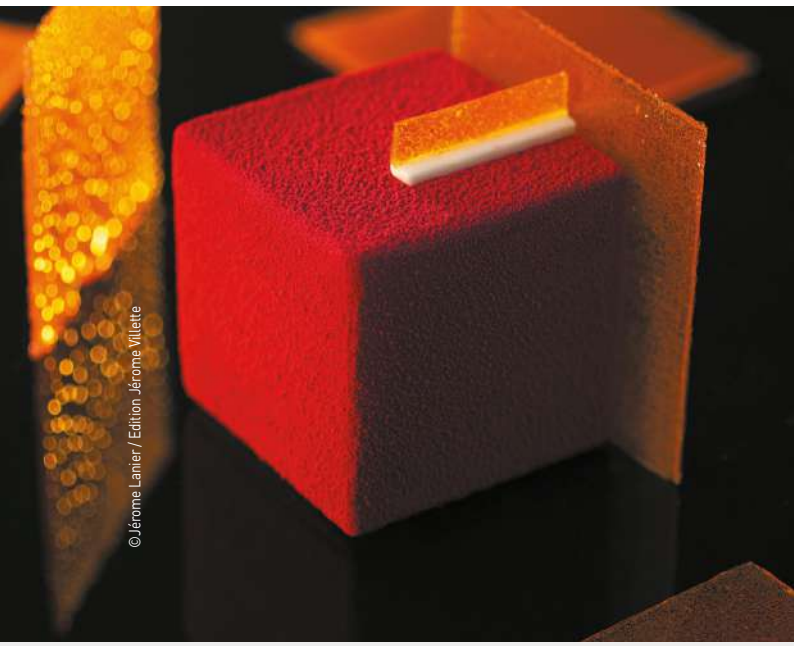
**30 SHELVES FOR MAXIMUM SPACE SAVING**

Made by MATFER BOURGEAT

### 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 | Entrance width mm | Space between slides mm | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 30 | 400 | 44 | 700 | 530 | 1650 | 772530 | 680,00 |




# 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 products. Several settings possible: spray fineness, fan width, spray pattern (round to fan) and flow rate. Nozzle calibre 1.7 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| gun | 150 | 100 | 300 | | 50 | 700 | 264101 | 410,00 |
| extra cup | | | | | 50 | | 264107 | 50,00 |
| spiral hose | 5000 | | | | | | 264071 | 67,75 |
| nozzle 1.3 mm | | | | 1,3 | | | 264103 | 191,00 |
| nozzle 1.5mm | | | | 1,5 | | | 264105 | 191,00 |
| nozzle 1.7mm | | | | 1,7 | | | 264106 | 191,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| bain marie | 197 | 391 | 280 | 4000 | 500 | 230 | 50-60 | 468928 | 1392,00 |
| extra tank | | | 280 | | | | | 468070 | 227,00 |

**NEW**

## COMPRESSOR FOR CHOCOLATE SPRAY GUN

Compressor designed for use in a food environment. Oil-free operation. 10 litre air tank with an epoxy painted interior to protect again rust. Very quiet: 62 db. Adjustable pressure gauge. Air flow: 85L/min. Easy to transport thanks to the handle. 4 non-slip feet ensure stability.

| L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 370 | 370 | 500 | 1000 | 19000 | 264072 | 1406,00 |

## ELECTRIC CHOCOLATE SHAVINGS GRATER

100% stainless steel machine with shavings drawer. Easy to adjust and use. Easy to clean. For 2 chocolate blocks of 2.5 kg, thickness 17/40 mm, width 145-210 mm and height 40-330 mm. Shaving thickness adjustable from 0.1 to 3 mm. Speed adjustable from 1.5-24 rpm. Weights to maintain pressure on the removable chocolate blocks. Large shavings collection drawer. Mounted on 4 adjustable feet. Saves space, easy to move.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 393 | 370 | 639 | 30000 | 90 | 230 | 50 | 411003 | 2857,00 |

# 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 | 119,00 |
| 12 tuiles | 635 | 167 | 82 | 50 | 12 | 3 | 50 | 385050 | 136,00 |

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 | 75,55 |

Made by MATFER BOURGEAT

## DIPPING TOOL

Rigid stainless steel wire round dipping fork with polypropylene handle. Personalisation possible.

| Type | Ref. | Price |
|---|---|---|
| round 10 mm | 262012 | 9,15 |
| round 12 mm | 262013 | 9,15 |
| round 16 mm | 262015 | 9,15 |
| round 18 mm | 262016 | 9,15 |
| pear | 262019 | 9,15 |
| spiral | 262020 | 9,90 |
| 2 teeth | 262021 | 13,10 |
| 3 teeth | 262022 | 13,45 |
| 4 teeth | 262023 | 16,65 |
| 5 teeth | 262024 | 18,85 |

**IDENTIFY YOUR CHOCOLATES, EACH WITH THEIR OWN DESIGN AND YOUR SIGNATURE**

## 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 | 202,00 |

Dipping tools.
Stainless steel wire.
Polypropylene handles.

Polypropylene box with storage frame.
Box dimensions: 230 x 190 x 43 mm.

Made by MATFER BOURGEAT

## 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 | 159,00 |

Made by MATFER BOURGEAT

## 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 | 112,00 |

# FINE, PASTRY & CHOCOLATE STORE, OCF VERSAILLES

OCF designed bespoke refrigerated display cases for Sébastien Serveau's FINE pastry store.
A Krion baking island and a wall-mounted display case for chocolates simply and elegantly present products, preserving pastries and chocolates in optimal conditions.

Made by MATFER BOURGEAT

MATFER

## 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 | 27,45 |

Made by MATFER BOURGEAT | -40°C | +260°C

## SCRAPER

Thick silicone. Perfect for scraping chocolate trays on exit from the coating machine. Ideal for baking and for scraping containers.

| Ref. | Price |
|---|---|
| 114006 | 24,45 |

MATFER

Made by MATFER BOURGEAT

## 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 | 9,05 |

**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 | 3,75 |
| roll of 100 | 600 | 400 | 0,1 | 261908 | 32,00 |

### PVC DIPPING SHEET

Non-stick PVC. Ideal for making smooth flawless chocolates. Clear, can be used to trace chocolate decorations. Very malleable, does not break.

| Type | L mm | l mm | Th. mm | Ref. | Price |
|---|---|---|---|---|---|
| packet (pack of 100) | 400 | 300 | 0,15 | 261912 | 49,25 |
| packet (pack of 100) | 600 | 400 | 0,15 | 261911 | 85,65 |

### 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 | 16,40 |
| 220 | 240 | 112643 | 20,25 |



# Decorate your cakes in an original way

### COFFEE BEAN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 104 | 17 | 12 | 5 | 0,8 | 380211 | 26,50 |

### LEAF

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | W g | Ref. | Price |
| 275 | 175 | 25 | 21 | 60 | 30 | 5 | 380228 | 26,50 |

### ASSORTED FLOWERS

5 flower motifs for decorating desserts and cakes, 20 cavities per tray.

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | W g | Ref. | Price |
| 275 | 135 | 25 | 20 | 6 | 380243 | 26,50 |

- 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 | W g | Ref. | Price |
| 275 | 175 | 25 | 12 | 62 | 32 | 5 | 11 | 380246 | 26,50 |

### MINI-CHOCOLATE BAR, 20 SQUARES

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 4 | 87 | 53 | 7 | 30 | 380276 | 26,50 |

### 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 | 26,50 |
| offset | 275 | 175 | 25 | 3 | 144 | 75 | 10 | 380283 | 25,85 |

MADE IN FRANCE

## CHOCOLATE BAR 100G, 8 SQUARES

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 175 | 25 | 3 | 155 | 78,5 | 8,55 | 100 | 380239 | 26,50 |

## 24-SQUARE BAR

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 175 | 25 | 3 | 158 | 82 | 10 | 130 | 380256 | 26,50 |

## 28-SQUARE BAR

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 175 | 25 | 1 | 207 | 88 | 10 | 200 | 380258 | 26,50 |

## MINI-CHOCOLATE BAR, COCOA POD

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 175 | 25 | 6 | 118 | 50 | 7 | 50 | 383906 | 25,85 |

## CHOCOLATE BARS 100 G, 21 BONBONS

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 175 | 25 | 3 | 160 | 68 | 9 | 100 | 380281 | 25,85 |

## CHOCOLATE BAR 90 G

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 175 | 25 | 4 | 130 | 55 | 13 | 90 | 380282 | 25,85 |

## 6-SQUARE BAR

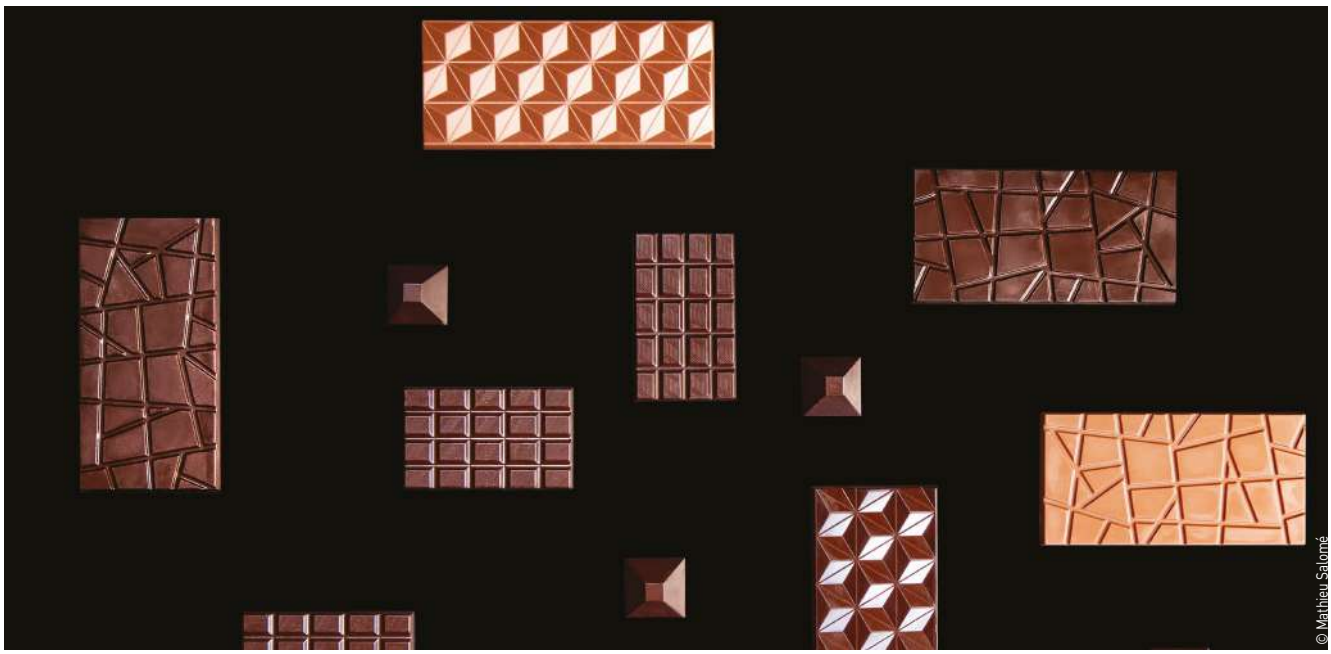
| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 175 | 25 | 7 | 125 | 30 | 13 | 50 | 383005 | 22,20 |

## SMART BAR

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 175 | 25 | 14 | 70 | 25 | 20 | 30 | 380150 | 26,50 |

## MINI-BAR

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 175 | 25 | 15 | 78 | 21 | 17 | 25 | 380147 | 23,40 |



POD BAR

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 2 | 210 | 70 | 6 | 100 | 382084 | 26,50 |

GEOMETRIC SHELF

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 3 | 150 | 66 | 10 | 80 | 380277 | 26,50 |

K. KUGEL MINI-BAR

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 8 | 117 | 25 | 14 | 32 | 380134 | 22,20 |

MINI-CHOCOLATE BAR, COCOA FLOWER

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 6 | 118 | 50 | 9 | 50 | 383807 | 22,20 |

CRUNCHY BAR

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 3 | 140 | 70 | 6 | 70 | 380279 | 26,50 |

MINI-CHOCOLATE BAR, COCOA

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 12 | 76 | 35 | 5,5 | 20 | 383905 | 22,20 |

## SPHERE HALF

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 25 | 32 | 13 | 26 | 12** | 380249 | 26,50 |
| 275 | 175 | 25 | 24 | 16 | 32 | 20,5** | 380242 | 26,50 |
| 275 | 175 | 25 | 15 | 20 | 39 | 16* | 380148 | 26,50 |
| 275 | 175 | 25 | 12 | 25 | 50 | 40** | 380153 | 23,40 |
| 275 | 175 | 35 | 6 | 35 | 70 | 50* | 380154 | 26,50 |
| NEW 275 | 175 | 55 | 2 | 55 | 100 | ** | 380181 | 26,75 |

* weight for a hollow subject / ** weight for a full subject

## TULIPE RECTANGULAR TIN

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | W g | Ref. | Price |
| 275 | 205 | 25 | 36 | 30 | 22 | 8 | 380107 | 26,50 |

## SPHERE HALF

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | Ø mm | Ref. | Price |
| 360 | 195 | 62 | 3 | 122 | 382051 | 38,25 |

## SPHERE HALF, 2 STRIPES

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 135 | 25 | 21 | 14 | 26 | 5,5 | 383600 | 22,20 |

## STRIATED SPHERE HALF

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 25 | 28 | 17 | 32 | 10 | 380163 | 26,50 |

## RECTANGLE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 36 | 22 | 20 | 15 | 380111 | 22,20 |

## OFFSET POMPONETTE MOULD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 20 | 28 | 9 | 383602 | 23,40 |

## SPLIT POMPONETTE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 17 | 28 | 9 | 383604 | 22,20 |

## ROUND

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 13 | 28 | 9 | 383302 | 22,20 |

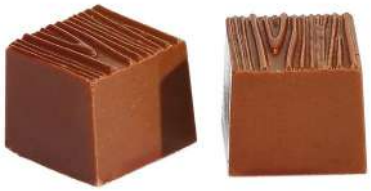
## STIPED ROUNDS

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 25 | 28 | 13 | 32 | 10 | 380164 | 26,50 |

# BERNACHON CHOCOLATIER, **LYON**

OCF

Bernachon has acquired display cases to showcase its chocolates and pastries while ensuring perfect preservation through precise temperature and humidity control. The ergonomic opening makes it easy to work in-store, and material quality ensures durability and easy maintenance.
A bespoke design, combining aesthetics and technical requirements, through a partnership with architect Richard Bagur.



### WOODEN SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 30 | 32 | 22 | 22 | 20 | 11,5 | 380122 | 23,40 |

### FLOWER SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 205 | 25 | 36 | 25 | 25 | 10 | 9 | 380106 | 26,50 |

### VENETIAN CANE SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 26 | 26 | 16 | 11 | 380112 | 22,20 |

### SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 22 | 22 | 24 | 11 | 380129 | 22,20 |

### SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 25 | 25 | 15 | 9 | 383203 | 23,40 |

### COCOA SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 35 | 25 | 25 | 25 | 12 | 383208 | 26,50 |

### HIEROGLYPH SQUARE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 25 | 25 | 12 | 8 | 383307 | 22,20 |

### SQUARE SHELL

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 27 | 27 | 12 | 9 | 383205 | 22,20 |

### ROUND SHELL

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 13 | 28 | 9 | 383303 | 23,40 |

### OVAL SHELL

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 34 | 25 | 12 | 9 | 383502 | 22,20 |

### INGOTS

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 18 | 40 | 14 | 14 | 9 | 383003 | 22,20 |

## ARABESQUE DOME

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 25 | 28 | 14 | 30 | 8 | 381200 | 26,50 |

## OBLONG

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 16 | 40 | 15 | 16 | 9 | 383004 | 22,20 |

## HAZELNUT

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 26 | 26 | 23 | 9,5 | 380128 | 22,20 |

## SQUARE DOME

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 25 | 25 | 15 | 9 | 380187 | 22,20 |

## WAVE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 21 | 50 | 25 | 15 | 7,5 | 380188 | 22,20 |

## STRIPED TRIANGLE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 28 | 36 | 35 | 12 | 10 | 380165 | 26,50 |

## RECTANGULAR SHELL

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 27,5 | 20,5 | 14 | 9 | 383405 | 22,20 |

## YULE LOG

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 32 | 35 | 18 | 15 | 7 | 380155 | 22,20 |

## ROUNDED INGOTS

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 24 | 32 | 15 | 13 | 9 | 383408 | 22,20 |

## EGYPTIAN PYRAMID

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 21 | 27 | 27 | 13 | 7 | 383305 | 23,40 |

## PYRAMID

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 28 | 31 | 31 | 19 | 10 | 383300 | 26,50 |

## TRIANGULAR PYRAMID

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 55 | 28 | 25 | 26 | 55 | 11 | 380005 | 26,00 |

## PRALINE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 135 | 30 | 24 | 30 | 30 | 11 | 380141 | 22,20 |

## WAVE PRALINES

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 16 | 61 | 24 | 15 | 10 | 380050 | 26,00 |

## SQUARE COCOA PRALINES

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 25 | 25 | 14 | 9 | 383204 | 22,20 |

## RECTANGULAR PRALINES STRUCTURE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 31 | 17 | 14 | 9 | 383404 | 22,20 |

## NAPOLITAIN COCOA

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 18 | 36 | 36 | 9 | 13 | 383209 | 29,80 |

## NAPOLITAIN COCOA TEXTURE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 18 | 34 | 34 | 4 | 5 | 383207 | 23,40 |

## ROSETTE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 25 | 32 | 19 | 29 | 10 | 380152 | 23,95 |

## TRUFFLE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 22 | 25 | 9,5 | 380190 | 22,20 |

## RELIEF PATTERN

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 135 | 25 | 18 | 14 | 28 | 9 | 383304 | 23,40 |

## DISCS

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 25 | 8 | 5 | 68 | 15 | 380151 | 22,20 |

## STRIATED OVAL

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 55 | 2 | 29 | 19 | 55 | 16 | 380158 | 24,45 |

## 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 | 23,40 |

NEW

## SPIRAL CHOCOLATES

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 18 | 20,8 | 10 | 380176 | 26,65 |

## GIANDERJA

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 43 | 20 | 18 | 9 | 383406 | 23,40 |

## MINI-PUDDING

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 24 | 18 | 100 | 380175 | 27,20 |

NEW

## ARABESQUE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 36 | 20 | 13 | 9,5 | 383007 | 23,40 |

## WALNUT HALF

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 205 | 25 | 50 | 20 | 31 | 10 | 6 | 380110 | 26,50 |

## ASSORTED CAVITIES

| Sheet | | | Mould | | |
|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | Ref. | Price |
| 275 | 175 | 25 | 36 | 380104 | 26,50 |

## FACETED DIAMOND

| Sheet | | | Mould | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 40 | 30 | 25 | 18 | 15 | 380102 | 26,50 |

## LILY

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 28 | 37 | 31 | 19 | 9 | 380210 | 26,50 |

## MINI BORDEAUX CANNELÉ MOULD

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 25 | 40 | 24 | 24 | 9 | 380108 | 26,50 |

## CHEF'S HAT

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 12 | 41 | 22 | 10 | 6 | 383402 | 22,20 |

## CHERRY OVALS

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 24 | 33 | 24 | 20 | 13 | 383105 | 22,20 |

## 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 | 26,50 |

## POD

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 47,5 | 26 | 14 | 9 | 383101 | 22,20 |

## POD

2X12 cavities. 2X6.5 g.

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 205 | 25 | 24 | 23 | 50 | 13 | 13 | 383103 | 23,40 |

## 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 | 26,50 |

## MINI-RUGBY BALL

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 30 | 45 | 31 | 23 | 30 | 10 | 380230 | 26,50 |

## 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 | 72,00 |

## GOLF BALL

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 275 | 135 | 25 | 18 | 20 | 40 | 380140 | 22,20 |

NEW

## BASKETBALL

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ref. | Price |
| 365 | 195 | 65 | 2 | 55 | 381204 | 55,35 |

## FORMULA 1

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | Ref. | Price |
| 275 | 175 | 30 | 1 | 200 | 72 | 380248 | 38,35 |

## MINI-FOOTBALL

| Sheet | | Mould | | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 40 | 12,5 | 25 | 10 | 380220 | 26,50 |

## FOOTBALL BOOT

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | Ref. | Price |
| 275 | 175 | 2 | 200 | 380229 | 26,50 |

## WRIGGLING FISH

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 4 | 140 | 22 | 75 | 43 | 382085 | 26,50 |

## SMALL FISH AND SHELLFISH

| Sheet | | | | |
|---|---|---|---|---|
| L mm | l mm | H mm | Ref. | Price |
| 275 | 175 | 25 | 380207 | 26,50 |

## SMALL FISH AND SHELLFISH

| Sheet | | | | |
|---|---|---|---|---|
| L mm | l mm | H mm | Ref. | Price |
| 275 | 135 | 25 | 382054 | 26,50 |

## 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 | 26,50 |

## 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 | 26,50 |

## 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 | 26,50 |

## 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 | 26,50 |

## 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 | 26,50 |

## 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 | 26,50 |

## 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 | 26,50 |

## PENCIL HALF

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 135 | 25 | 10 | 117 | 15 | 6 | 9,5 | 383401 | 23,40 |

NEW

## DIAMONDS

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ref. | Price |
| 275 | 175 | 25 | 24 | 8 | 380182 | 27,20 |

NEW

## DISCS FOR TASTING

| Sheet | | | Mould | | |
|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | Ref. | Price |
| 275 | 135 | 250 | 15 | 381205 | 26,85 |

NEW

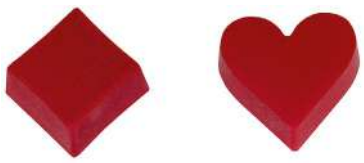
## CHESTNUT

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 275 | 175 | 24 | 32 | 34 | 28 | 13,3 | 381263 | 26,50 |

## 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 | 52,75 |



## SET OF 4 COLOURS

| Sheet | | | | |
|---|---|---|---|---|
| L mm | l mm | H mm | Ref. | Price |
| 275 | 175 | 25 | 381262 | 26,50 |

## 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 | 26,50 |

## GINGER MAN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 10 | 60 | 46 | 9 | 11 | 381029 | 26,50 |

## ALPHABET

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 26 | 39 | 35 | 6 | 5 | 380156 | 22,20 |

## 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 | 26,50 |

## TEA TIME ASSORTMENT

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 28 | 20 | 40 | 38 | 28 | 5 | 380252 | 26,50 |

## 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 | 26,50 |

## EIFFEL TOWER

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 14 | 60 | 30 | 14 | 7 | 380278 | 26,50 |

## SPATULA

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | W g | Ref. | Price |
| 275 | 135 | 25 | 10 | 115 | 24 | 8,55 | 380146 | 23,40 |

## ESPRESSO CUP WITHOUT SAUCER

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 35 | 7 | 35 | 55 | 42 | 380255 | 27,80 |

## CUP

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | Ref. | Price |
| 275 | 135 | 40 | 3 | 34 | 71 | 380237 | 26,50 |

## SNAIL

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 24 | 25 | 18 | 9,5 | 380130 | 22,20 |

## KITTENS

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 275 | 175 | 25 | 4 | 88 | 55 | 24 | 382056 | 26,50 |

## POLAR SCENE

| Sheet | | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|
| Type | L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 6 eskimos | 275 | 175 | 25 | 12 | 60 | 29 | 9 | 15 | 381034 | 26,50 |
| 4 penguins | 275 | 175 | 25 | 8 | 60 | 41 | 12 | 35 | 381035 | 26,50 |

## SAINT JACQUES COCKLE HALF SHELL

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 275 | 175 | 25 | 2 | 125 | 145 | 24 | 382009 | 23,40 |

## 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 | 26,50 |

### HEART

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 30 | 30 | 25 | 18 | 6 | 380269 | 27,80 |

### HEART

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 36 | 25 | 25 | 9 | 4 | 380205 | 26,50 |
| 275 | 135 | 25 | 32 | 35 | 35 | 12 | 8 | 380206 | 26,50 |

### VALENTINE"S DAY HEART

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 29 | 29 | 18 | 9,7 | 383606 | 23,40 |

### HEART WITH RELIEF PATTERN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 26 | 28 | 30 | 20 | 9 | 383607 | 23,40 |

### HEART-SHAPED DISC

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 15 | 39 | 33 | 4 | 4,4 | 383610 | 26,50 |

### 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 | 26,50 |

### LOVE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 24 | 33 | 22 | 16 | 10,5 | 383608 | 22,20 |

### 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 | 26,50 |

### HEART DECORATED WITH FLOWERS

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 8 | 55 | 55 | 11 | 17,5 | 380227 | 26,50 |

### STRIATED HEART

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 21 | 35 | 33 | 11 | 8,6 | 380145 | 22,20 |

### 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 | 26,50 |

### STILETTO

Double mould for a stiletto.

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 120 | 40 | 2 | 140 | 120 | 35 | 100 | 380127 | 54,15 |

## BUBBLE/SPLATCH EGG

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 30 | 4 | 60 | 90 | 50 | 382135 | 26,50 |

## 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 | 26,50 |
| 2 half eggs | 275 | 175 | 2 | 156 | 106 | 382025 | 26,50 |

## 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 | 46,35 |

## 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 | 38,25 |
| 2 eggs | 360 | 195 | 4 | 127 | 87 | 382031 | 38,25 |
| 1 egg 1/2 | 360 | 195 | 3 | 148 | 97 | 382033 | 38,25 |
| 2 eggs | 360 | 195 | 4 | 165 | 115 | 382034 | 45,25 |
| 1 egg | 360 | 195 | 2 | 172 | 110 | 382036 | 38,25 |
| 1 egg 1/2 | 360 | 195 | 2 | 200 | 142 | 382038 | 38,25 |
| 1 egg | 360 | 195 | 2 | 234 | 156 | 382039 | 45,25 |
| 1/2 egg | 460 | 345 | 1 | 444 | 317 | 383700 | 66,65 |

## 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 | 38,25 |
| 5 eggs | 360 | 195 | 10 | 75 | 55 | 382021 | 38,25 |
| 4 eggs | 360 | 195 | 8 | 88 | 65 | 382022 | 38,25 |
| 2 eggs | 360 | 195 | 4 | 112 | 80 | 382023 | 38,25 |
| 1 egg 1/2 | 360 | 195 | 3 | 137 | 92 | 382024 | 38,25 |

## STRIATED EGG HALF

| Sheet | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 40 | 33 | 23 | 11 | 5 | 380118 | 22,20 |

## STRIATED EGG HALF

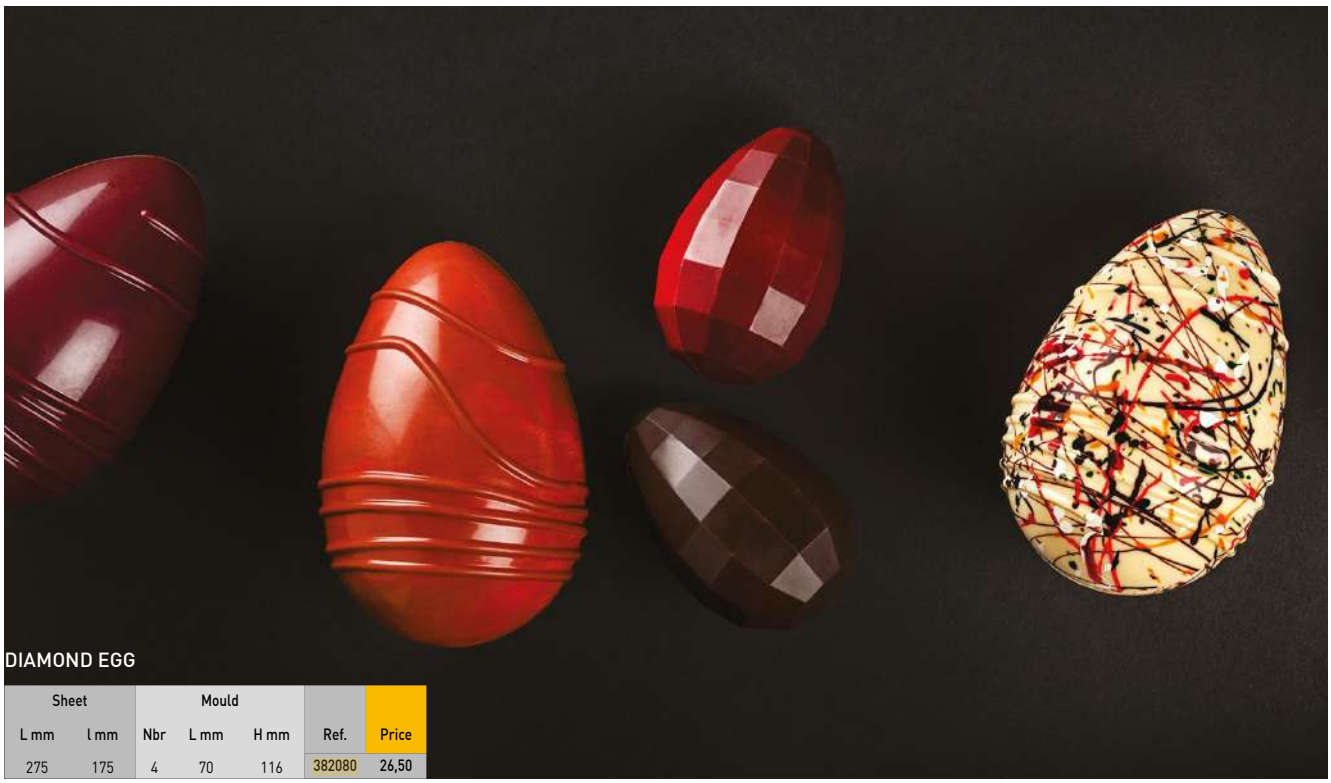
| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 45 | 30 | 20 | 10 | 7,8 | 382053 | 26,50 |

## 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 | 26,50 |

## CRACKED EGG HALF

| Sheet | | Mould | | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | l mm | W g | Ref. | Price |
| 275 | 135 | 27 | 36 | 24 | 11 | 382003 | 26,50 |



## DIAMOND EGG

| Sheet | | Mould | | | Ref. | Price |
|---|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | H mm | | |
| 275 | 175 | 4 | 70 | 116 | 382080 | 26,50 |

## CRYSTAL EGG HALF

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 135 | 25 | 24 | 32 | 22 | 10 | 5,5 | 380120 | 22,20 |

## WHOLE EGG

| Sheet | | Mould | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|
| L mm | l mm | Nbr | l mm | H mm | Ø mm | | |
| 275 | 175 | 2 | 100 | 150 | 103 | 382116 | 26,50 |

## FABERGÉ EGG

| Sheet | | Mould | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | l mm | H mm | | |
| 275 | 175 | 2 | 105 | 50 | 150 | 382234 | 26,50 |

## SMILEY EGG

3x8 models.

| Sheet | | | Mould | | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | | |
| 275 | 135 | 25 | 24 | 32 | 22 | 11 | 4 | 380261 | 23,40 |

## DRAPED EGG

| Sheet | | Mould | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | l mm | H mm | | |
| 275 | 175 | 2 | 100 | 50 | 150 | 382235 | 26,50 |

## ASSORTED EGGS

| Sheet | | Mould | | | | Ref. | Price |
|---|---|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | l mm | H mm | | |
| 275 | 175 | 8 | 43 | 25 | 65 | 382236 | 26,50 |

NEW

## SITTING RABBIT

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 2 | 40 | 64 | 100 | 382077 | 26,75 |

## SMALL RABBIT

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 16 | 55 | 25 | 10 | 17 | 380214 | 22,20 |

## RABBIT

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | Ref. | Price |
| 275 | 205 | 40 | 2 | 180 | 125 | 382013 | 26,50 |

## BUNNY

| Sheet | | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 2 | 255 | 175 | 25 | 120 | 382065 | 26,50 |

## 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 | 51,95 |

## 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 | 26,50 |

## 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 | 38,25 |

## 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 | 38,25 |

## SMALL RABBIT

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | Ref. | Price |
| 275 | 135 | 40 | 2 | 100 | 75 | 382074 | 26,50 |

## EGG HALF DECORATED WITH A RABBIT

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 30 | 6 | 82 | 56 | 28 | 88 | 380224 | 22,20 |

## RABBIT AND BASKET TO FILL

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 2 | 141 | 109 | 15 | 13 | 382073 | 26,50 |

## 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 | 51,95 |

## SITTING RABBIT

| Sheet | | Mould | | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | l mm | W g | Ref. | Price |
| 275 | 175 | 2 | 134 | 120 | 120 | 382017 | 27,95 |

## 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 | 26,50 |

## 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 | 26,50 |

## 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 | 26,50 |

## 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 | 38,25 |

## LAYING HEN

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 275 | 175 | 65 | 2 | 140 | 114 | 65 | 382058 | 26,50 |

## ROOSTER

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | Ref. | Price |
| 275 | 175 | 45 | 2 | 175 | 140 | 382045 | 38,25 |

## HEN AND BASKET

Double mould with assembly points.

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 305 | 170 | 85 | 2 | 305 | 210 | 85 | 382066 | 94,25 |

## LAYING HEN

| Sheet | | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| Type | L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 1 hen | 275 | 175 | 50 | 2 | 184 | 152 | 40 | 382047 | 38,25 |
| 1 hen | 275 | 175 | 125 | 1 | 190 | 155 | 62,5 | 382049 | 51,90 |
| 3 hens | 275 | 175 | 35 | 6 | 80 | 70 | 30 | 382048 | 26,50 |
| 4 hens | 275 | 175 | 25 | 8 | 53 | 65 | 25 | 382046 | 26,50 |

## ROOSTER

Double mould with assembly points.

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 600 | 500 | 140 | 2 | 540 | 430 | 140 | 382063 | 208,00 |

## CASSEROLE DISH

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 44 | 2 | 140 | 123 | 40 | 120 | 382076 | 25,85 |

## 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 | 26,50 |

## CHICK

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 275 | 175 | 30 | 4 | 87 | 68 | 30 | 382007 | 26,50 |

## 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 | 86,35 |

## ASSORTED SMALL FIGURINES FOR EASTER

| Sheet | | | Mould | | |
|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | Ref. | Price |
| 275 | 175 | 25 | 24 | 380105 | 26,50 |

## SMALL FISH

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | W g | Ref. | Price |
| 275 | 175 | 25 | 30 | 4 | 380202 | 26,50 |

## ASSORTED SMALL FIGURINES FOR EASTER

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | W g | Ref. | Price |
| 275 | 135 | 25 | 18 | 6 | 380142 | 26,50 |

## ASSORTED SMALL FIGURINES FOR EASTER

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 32 | 30 | 25 | 5 | 5 | 382001 | 26,50 |

## ASSORTED SMALL FISH AND SHELLFISH

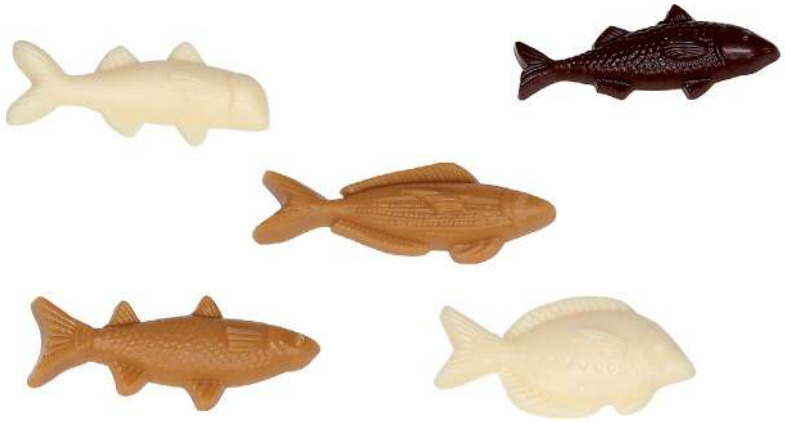
| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | W g | Ref. | Price |
| 275 | 175 | 25 | 35 | 4,5 | 380201 | 26,50 |

## SMALL SEA CREATURES

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | W g | Ref. | Price |
| 275 | 135 | 25 | 20 | 9 | 380200 | 26,50 |

## SMALL FISH

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | W g | Ref. | Price |
| 275 | 175 | 25 | 21 | 45 | 20 | 2 | 380203 | 26,50 |



## SMALL LAYING HENS

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | W g | Ref. | Price |
| 275 | 175 | 25 | 16 | 45 | 35 | 10 | 382004 | 26,50 |

## SMALL LAUGHING BUNNIES

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 16 | 67 | 25 | 10 | 11 | 380217 | 23,40 |

## FATHER CHRISTMAS

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | Ref. | Price |
| 275 | 175 | 30 | 4 | 130 | 51 | 20 | 381016 | 26,50 |

## FATHER CHRISTMAS AND SNOWMAN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 30 | 2 | 120 | 102 | 25 | 135 | 381015 | 26,50 |

## SNOWMAN

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | Ref. | Price |
| 275 | 175 | 25 | 4 | 85 | 62 | 381010 | 26,50 |

## FATHER CHRISTMAS

| Sheet | | Mould | | | |
|---|---|---|---|---|---|
| L mm | l mm | Nbr | L mm | Ref. | Price |
| 275 | 175 | 6 | 119 | 381005 | 26,50 |

## FATHER CHRISTMAS AND ELF

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | Ref. | Price |
| 275 | 175 | 30 | 2 | 120 | 78 | 381032 | 26,50 |

## 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 | 51,95 |
| 360 | 195 | 50 | 2 | 305 | 381026 | 73,95 |

SAINT NICHOLAS

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | Ref. | Price |
| 275 | 175 | 25 | 8 | 90 | 32 | 381021 | 26,50 |
| 275 | 175 | 25 | 2 | 210 | | 381019 | 26,50 |
| 275 | 175 | 25 | 4 | 150 | | 381020 | 26,50 |

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 | 26,50 |

MINI-CHRISTMAS DECORATION

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | W g | Ref. | Price |
| 275 | 135 | 25 | 18 | 6 | 381030 | 22,20 |

FATHER CHRISTMAS ON A MOTORBIKE

| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | Ref. | Price |
| 275 | 175 | 25 | 2 | 120 | 118 | 381031 | 26,50 |

MINI-CHRISTMAS FIGURINES

| Sheet | | | | |
|---|---|---|---|---|
| L mm | l mm | H mm | Ref. | Price |
| 275 | 175 | 25 | 381040 | 26,50 |

## MINI-CONE

| Sheet | | | Mould | | | | | |
|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | H mm | Ø mm | W g | Ref. | Price |
| 275 | 175 | 40 | 24 | 35 | 30 | 10 | 380099 | 26,50 |

## MINI-CHRISTMAS TREE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 25 | 12 | 50 | 33 | 7 | 4 | 380174 | 26,50 |

## MINI-CHRISTMAS TREE

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 28 | 31 | 22 | 22 | 9 | 380169 | 33,50 |

## CHRISTMAS TREE HALF

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 135 | 30 | 1 | 166 | 103 | 29 | 260 | 381013 | 22,20 |

## CHRISTMAS TREE TO ASSEMBLE

| Sheet | | | Mould | | |
|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | Ref. | Price |
| 275 | 135 | 25 | 5 | 381014 | 22,20 |

## SNOWMAN

| Sheet | | | Mould | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | Nbr | L mm | l mm | H mm | W g | Ref. | Price |
| 275 | 175 | 25 | 40 | 30 | 20 | 15 | 4 | 380213 | 26,50 |

## 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 | 26,50 |

## 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 | 26,50 |

## 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 | 26,50 |

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**VERY DURABLE CERAMIC LIGHTBULB**

MATFER Made by MATFER BOURGEAT

### 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 321030). Guarantee: 1 year.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 460 | 330 | 580 | 4500 | 500 | 230 | 50 | 262215 | 531,00 |

MATFER Made by MATFER BOURGEAT

### 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 321030). Guarantee: 1 year.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 460 | 350 | 500 | 5900 | 1000 | 240 | 50-60 | 262201 | 877,00 |

Made by MATFER BOURGEAT +70°C

### 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.

| L mm | l mm | H mm | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|
| 565 | 400 | 710 | 230 | 50 | 262210 | 1243,00 |

MATFER MADE IN FRANCE

### SUGAR HEATING LAMP SCREEN

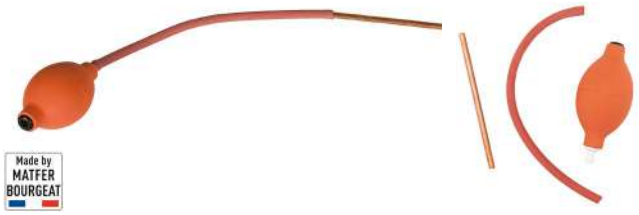
Avoids temperature disturbances due to drafts. Clear copolyester sign. Rear panel with stiffener to prevent distortion under the effect of heat. Suitable for sugar heating lamps 262201 and 262215.

| l mm | H mm | Ref. | Price |
|---|---|---|---|
| 350 | 210 | 262205 | 132,00 |

## 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 | 106,00 |



## 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 | 53,05 |

## 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 |
|---|---|---|---|
| S | 335 | 262289 | 5,40 |
| M | 335 | 262290 | 5,40 |
| L | 335 | 262291 | 5,40 |

## SUGAR SCISSORS

Fine polished hardened steel. Black coated handle.

| L mm | Ref. | Price |
|---|---|---|
| 240 | 072200 | 24,60 |

## 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 | 10,20 |

## SYRUP DENSITY METER TEST TUBE

Stainless steel.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 175 | 36 | 17,5 | 250112 | 24,80 |

+80°C +200°C

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 | 15,45 |
| sheath stainless steel | 300 | 250331 | 29,15 |
| without sheath | 300 | 250332 | 12,00 |

## 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 | 29,65 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 170 | 31 | 55 | 550 | 250126 | 156,00 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|
| 150 | 40 | 145 | 250124 | 80,35 |

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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 109 | 31 | 55 | 100 | 250130 | 460,00 |

## PH METER

Supplied in a complete kit with pH 7 calibration solution. Automatic pH 7 calibration. Display resolution: 0.1 pH. Accuracy +/- 0.1 pH. Protection class: IP 57. Comes with 2 AAA batteries.

| Type | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| pH meter | 80 | 31 | | 70 | 250153 | 91,65 |
| 6 bottles | 35 | | 5 | 57 | 250155 | 55,35 |

# Quick and easy preparation of fruit paste

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.

## 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 | 41,10 |

## STRAWBERRY HALF

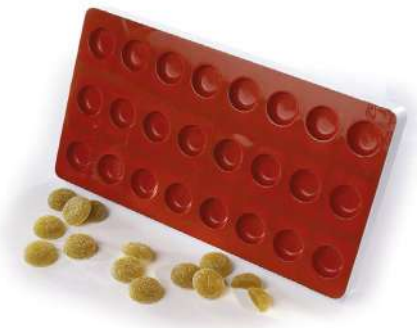
| Sheet | | | Mould | | | | |
|---|---|---|---|---|---|---|---|
| L mm | l mm | H mm | L mm | l mm | H mm | Ref. | Price |
| 335 | 180 | 20 | 36 | 30 | 20 | 339011 | 41,10 |

## RASPBERRY

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | H mm | Ø mm | Ref. | Price |
| 335 | 180 | 24 | 24 | 30 | 339013 | 41,10 |

## HEART

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | H mm | Ø mm | Ref. | Price |
| 335 | 180 | 11 | 11 | 30 | 339016 | 41,10 |



## ROUND DISC

| Sheet | | | Mould | | | |
|---|---|---|---|---|---|---|
| L mm | l mm | H mm | H mm | Ø mm | Ref. | Price |
| 335 | 180 | 18 | 18 | 34 | 339017 | 41,10 |

## 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 | 138,00 |
| 110 | 200 | 340 | 2 | 305020 | 154,00 |

## 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 | 85,60 |

## 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 | 265,00 |

## 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 | 167,00 |
| 130 | 260 | 450 | 1 | 032108 | 180,00 |
| 150 | 300 | 700 | 1 | 032110 | 209,00 |
| 200 | 400 | 1670 | 1,2 | 032114 | 526,00 |

## 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 | 156,00 |

## 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 | 51,40 |

## 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 | 122,00 |

## 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 | 137,00 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|
| 350 | 35 | 2650 | 140203 | 75,70 |

## SUGAR SIEVE

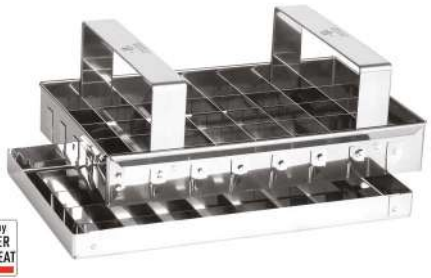
Plastic body. Special steel iron. Ideal for sifting sugar.

| Taille de maille mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 0.20 | 185 | 115045 | 37,00 |

## 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 | 166,00 |



## 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 | 161,00 |

## NOUGAT CUTTER

NEW

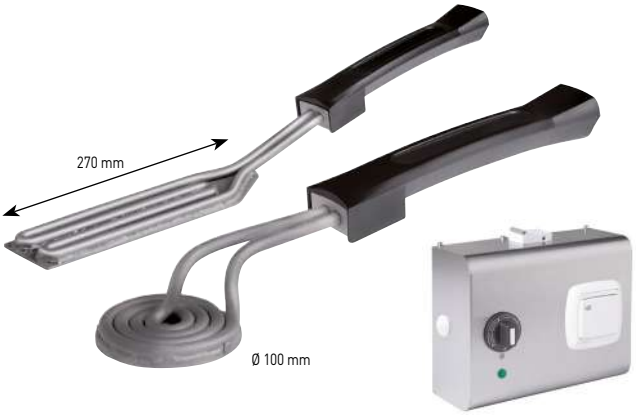
Stainless steel nougat cutter. Also suitable for cutting toast in pullman bread. Bevelled edge, extra-strong plain round.

| Ø mm | Ref. | Price |
|---|---|---|
| 36 | 155030 | 56,00 |
| 49 | 155040 | 86,95 |
| 57 | 155050 | 88,75 |
| 69 | 155060 | 104,00 |
| 79 | 155070 | 119,00 |
| 89 | 155080 | 138,00 |
| 99 | 155090 | 165,00 |
| 112 | 155100 | 215,00 |

## 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 | 22,00 |




## CONTROL STATION FOR CARAMELISER

Stainless steel. Ideal to effortlessly caramelise preparations. Ergonomic carameliser. The appliance has a fixed electric cable.

| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| dish l 270 mm | 615 | 70 | | 1250 | 1900 | 230 | 50-60 | 262272 | 407,00 |
| round D100 mm | 450 | 100 | | 1000 | 1185 | 230 | 50-60 | 262273 | 452,00 |
| control station | 250 | 100 | 200 | 2100 | | | | 262276 | 343,00 |

## 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 260 | 90 | 200 | 600 | 1600 | 220-240 | 50-60 | 262261 | 150,00 |

## 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 | 35,00 |

## MATFER GAS CARTRIDGE 380 ML FOR BLOW TORCH

Adjustable blow torch cartridge. Fits onto the torch in seconds.

| L mm | l mm | H mm | Ø mm | UV | Ref. | Price |
|---|---|---|---|---|---|---|
| 200 | 67 | 200 | 67 | 1 | 662303 | 6,90 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| blow torch | 130 | 70 | 160 | 2 | 300 | 262263 | 32,60 |
| cartridge | | | | 15 | 90 | 262264 | 3,70 |

# GAS BLOWTORCH WITH NON-SLIP HANDLE

**ADJUSTABLE**
Gas flow adjustment.

**AUTOMATIC**
Automatic piezo ignition.

**PRACTICAL**
Preheating system ensuring better flame stability.

**GRIP**
Non-slip bi-material handle.

**RESISTANT**
Cartridge holder in impact-resistant and very stable ABS.

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 245 | 110 | 170 | 480 | 061680 | 38,50 |

### GAS CARTRIDGE

Adjustable blow torch cartridge. Safely recharges the blow torch in seconds.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 90 | 90 | 36 | 061684 | 3,90 |

# To order preparation of mousses, sorbets, ice cream, sauces, and chilled soups

## 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. Accessoire couteau à double hélice pour aliments solides en option.

| L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 800 | 600 | 600 | 23000 | 1800 | 230 | 50 | 212520 | 6149,00 |
| 80 | | 150 | 455 | | | | 212521 | 252,00 |

**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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| Frix'Air | 200 | 330 | 500 | | 19000 | 600 | 230 | 50 | 265108 | 3550,00 |
| pack of 50 bowls | | | | 18 | | | | | 265110 | 226,00 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 0-50 % | 150 | 40 | 145 | 250122 | 80,35 |

# R290 gas refrigeration system reduces $CO^2$ emissions by 99.9%

**MACHINE WITH REMOVABLE BOWL, CONVENIENT AND EASY TO USE**

### 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 405 | 325 | 300 | 1470 | 160 | 220-240 | 50-60 | 265221 | 1700,00 |

**LARGE CAPACITY MULTI-PURPOSE MACHINE**

### 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|
| 395 | 3400 | 500 | 220-240 | 50 | 265250 | 5300,00 |

**FULLY AUTOMATIC PRODUCTION AND CHILLING CYCLES**

### 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. 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 340 | 430 | 250 | 2100 | 280 | 220-240 | 50-60 | 265230 | 2752,00 |

© Rina Nurra-Ferrandi Pâtisserie

### 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 | 24,10 |
| 28 lollipops | 400 | 310 | 90 | 971183 | 38,50 |

### 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 | 53,15 |

# STORE

Showcase your flavoursome pastries by displaying them on attractive and practical trays or platters. Choose coordinated utensils for serving customers.


| | |
|---|---|
| STANDS AND TRAYS | 432 |
| SERVING UTENSILS | 435 |
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| FIGURINES | 445 |

FIND OUR SELECTION FOR THE BUFFET IN THE CATALOG

IN SITU

MELAMINE DISH

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| black | 400 | 200 | 610571 | 25,50 |
| black | 400 | 300 | 610572 | 40,10 |
| black | 600 | 400 | 610574 | 79,65 |
| white | 400 | 200 | 610581 | 25,50 |
| white | 400 | 300 | 610582 | 40,10 |
| white | 600 | 400 | 610584 | 79,65 |

MELAMINE PRESENTATION TRAY

Melamine platter with small rim.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| elm | 400 | 300 | 14 | 610604 | 49,75 |
| elm | 600 | 400 | 14 | 610605 | 111,00 |
| marbled black | 400 | 300 | 14 | 610614 | 49,75 |
| marbled black | 600 | 400 | 14 | 610615 | 111,00 |

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 | 26,10 |
| GN 1/2 | 325 | 265 | 16 | 0,8 | 749412 | 20,45 |

**IDEAL FOR SWEETS AND CHOCOLATES**

MADE IN FRANCE

### MARBLED PLATTER

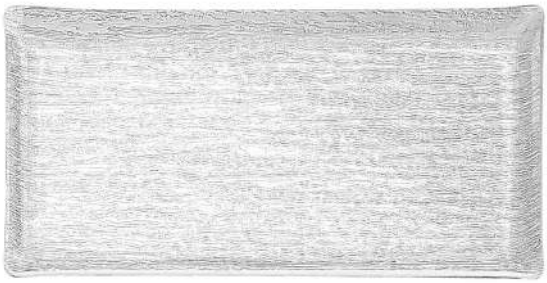
Melamine platter with small rim. Matt marble appearance. Showcases products.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 14 | 325 | 610619 | 48,85 |

### 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 | 24,40 |
| 200 | 160 | 10 | 610312 | 31,40 |
| 230 | 170 | 10 | 610313 | 32,20 |



## ICE CREAM PLATTER

Format compatible with bakery trolleys.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 200 | 400 | 610503 | 45,90 |
| 300 | 400 | 610505 | 52,85 |
| 600 | 400 | 610507 | 77,45 |

## CRYSTAL PLATTER

Format compatible with bakery trolleys.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 200 | 400 | 610511 | 34,95 |
| 300 | 400 | 610513 | 45,75 |
| 600 | 400 | 610515 | 62,15 |

## CRYSTAL BLACK PLATTER

Format compatible with bakery trolleys.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 400 | 200 | 610524 | 41,15 |
| 400 | 300 | 610521 | 50,85 |
| 600 | 400 | 610522 | 71,00 |

## CRYSTAL BLACK ROUND BLACK PLATTER

| Ø mm | Ref. | Price |
|---|---|---|
| 340 | 610525 | 65,80 |

# 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.
Easy maintenance with soapy water.
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 | 128,00 |
| step | 400 | 180 | 40 | 610531 | 37,15 |
| step | 400 | 200 | 80 | 610532 | 42,45 |
| step | 400 | 220 | 120 | 610533 | 56,50 |

### 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 | 144,00 |
| step | 400 | 180 | 40 | 610551 | 43,50 |
| step | 400 | 200 | 80 | 610552 | 49,50 |
| step | 400 | 220 | 120 | 610553 | 56,65 |

### DISPLAY STAND, 4 SHELVES

White plastic. Modular. Base dimensions: 520x115x43 mm.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 440 | 280 | 681505 | 105,00 |

### DISPLAY STAND FOR BUFFETS

White plastic. Modular. 3 levels.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 250 | 280 | 681501 | 55,70 |

### PASTRY DISH AND LID

Polystyrene.

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| dish | 20 | 320 | 610651 | 31,25 |
| food cover dome | 95 | 290 | 610652 | 18,05 |

### PLASTIC CAKE STAND

Plastic. Cake stand or round presentation tray. Resting on a base, to showcase preparations. Very durable and rigid. Very easy to maintain for flawless hygiene.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 100 | 320 | 611025 | 39,90 |

### SILVER MELAMINE CAKE STAND

Silver appearance. Fitted with non-slip pads.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 30 | 240 | 611005 | 21,65 |

### WEDDING CAKE STAND

White plastic. Modular. Round trays. Notches at 160 mm. 4 white plastic feet.

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| 4 levels | 550 | 340 | 681524 | 32,55 |
| 5 levels | 710 | 440 | 681525 | 49,35 |

### PUZZLE 7-SHELF DISPLAY STAND

White plastic. Modular.

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| display stand | 750 | 350 | 681508 | 210,00 |

DOES NOT MARK MOULDS

MADE IN FRANCE +200°C

### EXOGLASS© CAKE SLICE

Exoglass knife server and tongs. Cost effective: does not damage the interior of the moulds. Ergonomic: 3 tools in 1. One serrated side, one plain, sharp and efficient. Suitable for carving hot products.

| L mm | Ref. | Price |
|---|---|---|
| 290 | 650174 | 10,20 |

Made by MATFER BOURGEAT

### CAKE SLICE

Polyamide. Bevelled edges, satin finish. Combining robustness and aesthetics.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| black | 285 | 650184 | 10,35 |

Made by MATFER BOURGEAT

### CAKE SLICE

Clear CPET. Bevelled edges, satin finish. Combining robustness and aesthetics.

| L mm | Ref. | Price |
|---|---|---|
| 285 | 650183 | 10,85 |

### CAKE SLICE

Stainless steel cake slice. Elegant design. Ideal for serving slices of pies, cakes, or desserts.

| L mm | Ref. | Price |
|---|---|---|
| 240 | 652112 | 8,80 |

### CAKE SLICE / SERVING TONGS

Stainless steel. Glossy polish. Quality finish.

| L mm | Ref. | Price |
|---|---|---|
| 290 | 652006 | 13,75 |

### SWEETIE TONGS

Stainless steel. Small. Ideal for serving sweets, confectionary, or chocolates.

| L mm | Ref. | Price |
|---|---|---|
| 145 | 652007 | 17,35 |

### CAKE SERVING TONGS

Stainless steel. Standard size. Ideal for cake slices, pastries, and French pastries.

| L mm | Ref. | Price |
|---|---|---|
| 190 | 652004 | 20,15 |

### CAKE AND SWEETIE SERVING TONGS

Stainless steel. Convenient: curved heads for better grip.

| L mm | Ref. | Price |
|---|---|---|
| 180 | 652009 | 9,80 |

### CAKE SERVING TONGS

Stainless steel. Long heads. Ideal for long cake slices.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 220 | 70 | 652003 | 21,90 |

### 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 | 14,30 |

## ROUND BOX WITH LID

PMMA. Comes with the lid.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 158 | 120 | 150 | 611204 | 49,40 |
| 160 | 180 | 350 | 611206 | 61,75 |

## DISPLAY STAND, 3 SHELVES

PMMA. Comes flat. Capacity: 36 tablets of chocolate.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 300 | 220 | 290 | 670899 | 61,40 |

## BLACK CAST-IRON EFFECT PLATTER

ABS tray with high rims.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 400 | 300 | 20 | 610621 | 22,20 |
| 580 | 195 | 20 | 610622 | 22,90 |
| 600 | 400 | 20 | 610620 | 37,80 |

## ABS TRAY

ABS. Convenient to use thanks to its high and straight edges.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| black | 415 | 205 | 27 | 275509 | 10,25 |
| black | 415 | 300 | 24 | 275508 | 12,00 |

## 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 | 250,00 |

## MACAROON DISPLAY STAND

Clear holder on removable strips.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| 5 flat rows | 325 | 315 | 65 | 610561 | 98,65 |
| 7 inclined rows | 460 | 330 | 145 | 610560 | 112,00 |

## SWEETIE JAR

Glass. Comes with the lid.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 220 | 105 | 50 | 611201 | 67,95 |
| 245 | 115 | 100 | 611202 | 76,95 |
| 270 | 135 | 200 | 532729 | 112,00 |

## SWEET JARS

Soda-lime glass.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 201 | 168 | 069664 | 11,77 |
| 355 | 168 | 069666 | 14,46 |

## FROZEN PRODUCTS

Washable PVC sign. For consumer information, in accordance with the legislation.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 195 | 160 | 690611 | 16,25 |

## BREAD PRICE

Bread price sign with adhesive figures.

| l mm | Ref. | Price |
|---|---|---|
| 320 | 691512 | 29,75 |

## RUSTIK

Polystyrene (PS) sign. Cost effective: rot-resistant. Adhesive fasteners provided.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 400 | 300 | 691583 | 14,40 |
| 600 | 400 | 691597 | 21,35 |

## CLOCK

4 clock sign. Comes with a set of adhesive labels for the closing day.

| L mm | H mm | Ref. | Price |
|---|---|---|---|
| 160 | 240 | 691593 | 11,15 |

## OPEN NON-STOP

PVC sign with black background. Washable.

| L mm | H mm | Ref. | Price |
|---|---|---|---|
| 140 | 100 | 691594 | 9,65 |

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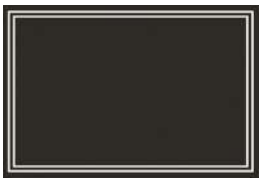
## ADJUSTABLE LABEL HOLDER WITH CLIP

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 | 60,90 |



## BREAD PRICE LABEL

24 PVC labels. Wooden frame. Comes with 1 white water-erasable marker.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 150 | 150 | 50 | 690806 | 90,85 |

## BLACK CHALKBOARD AND FRAME

Black chalkboard and pine frame. Writing with white washable markers.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 600 | 400 | 691595 | 35,70 |

## PVC CHALKBOARD

10 PVC chalkboards.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 120 | 80 | 690811 | 11,20 |

## 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 | 23,70 |
| orange | 70 | 70 | 691536 | 23,70 |

## PS LABEL

10 polystyrene tags.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| raspberry rounded edges | 80 | 60 | 691106 | 11,55 |
| black rounded edges | 80 | 60 | 691138 | 6,95 |
| raspberry straight edges | 60 | 40 | 691105 | 6,15 |
| black straight edges | 60 | 40 | 691137 | 6,85 |

## PP LABEL HOLDER

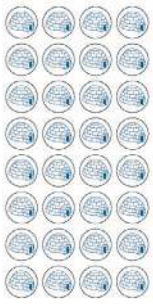
Polypropylene label holders. Convenient: for all styles of label without stick. High quality, very stable.

| Type | H mm | Ref. | Price |
|---|---|---|---|
| ivory x6 | 65 | 690502 | 38,60 |
| ivory x6 | 90 | 690512 | 33,65 |
| black x1 | 65 | 690521 | 6,45 |
| black x1 | 90 | 690522 | 6,55 |

## 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 | 60,90 |



## "PRODUITS CONGELÉS" ADHESIVE LABEL

120 adhesive labels. Comes in sheets.

| Type | Ø mm | Ref. | Price |
|---|---|---|---|
| igloo | 23 | 690612 | 14,55 |
| snowflake | 23 | 690615 | 12,30 |
| penguin | 23 | 690616 | 12,30 |

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## PVC RECTANGULAR TAG

10 PVC cake labels.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 70 | 50 | 691111 | 8,65 |
| 80 | 60 | 691112 | 12,50 |

## 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 | 21,40 |

## PVC TRIANGLE FOOD TAG

PVC bakery labels. Set of 100.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| white | 45 | 60 | 691102 | 24,55 |
| black | 64 | 54 | 691103 | 23,65 |

## PVC EASEL

10 PVC display boards. For vertical display. For use with a chalk pen. Rinse with clean water.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 30 | 60 | 80 | 691132 | 11,20 |

## FOOD TAG

10 neutral style PVC label with stick.

| L mm | H mm | Ref. | Price |
|---|---|---|---|
| 70 | | 690751 | 12,65 |

## 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 | 20,40 |

## 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 | 10,90 |

## 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 | 90,85 |
| flat label | 50 | 60 | 690805 | 52,90 |

## 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 | 16,20 |

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## STAINLESS STEEL TAG HOLDER

6 stainless steel label holders. Holder for labels without sticks.

| Type | H mm | Ref. | Price |
|---|---|---|---|
| 6 label holders | 85 | 690652 | 51,20 |

## EASEL TAG HOLDER

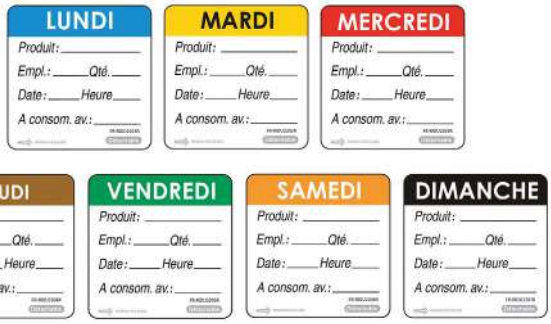
Crystal PVC. Holder for labels without sticks. Very stable.

| Type | Ref. | Price |
|---|---|---|
| 10 display stands | 690671 | 6,75 |

## HACCP LABEL, DAYS OF THE WEEK

Ensure customer food safety with an organised and colour-Ref.d labelling system. Most of the label is blank to allow you to write your own text (storage temperatures, operator name, etc.). Traceability labels differentiated by colour for each day of the week to make work easier for operators. These labels can be removed without leaving any sticky residues that could cause cross-contamination, which can occur when containers are stacked. They are easily removed from metal, glass, and plastic. Food rotation labels can help you improve inventory management, manage food expiry dates, and reduce food waste.

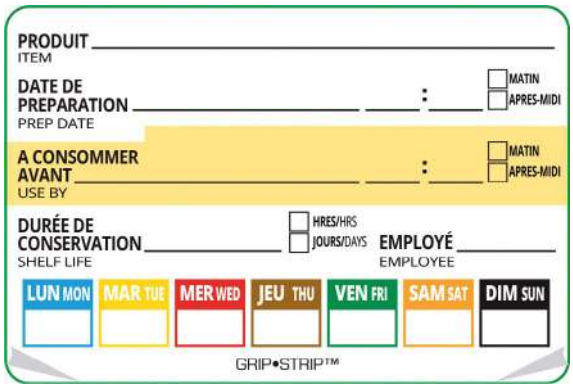
| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| Monday | 25 | 25 | 257021 | 5,45 |
| Tuesday | 25 | 25 | 257022 | 5,45 |
| Wednesday | 25 | 25 | 257023 | 5,45 |
| Thursday | 25 | 25 | 257024 | 5,45 |
| Friday | 25 | 25 | 257025 | 5,45 |
| Saturday | 25 | 25 | 257026 | 5,45 |
| Sunday | 25 | 25 | 257027 | 5,45 |




## 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. Labels available in French only.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| Monday | 50 | 50 | 257001 | 12,50 |
| Tuesday | 50 | 50 | 257002 | 12,50 |
| Wednesday | 50 | 50 | 257003 | 12,50 |
| Thursday | 50 | 50 | 257004 | 12,50 |
| Friday | 50 | 50 | 257005 | 12,50 |
| Saturday | 50 | 50 | 257006 | 12,50 |
| Sunday | 50 | 50 | 257007 | 12,50 |




## BBD LABEL, DAYS OF THE WEEK

Roll of 500 sticky labels. Easily detachable. Convenient: lists shelf life and days of the week. Can be used on stainless steel, glass, and plastic. Perfectly adheres to containers, even when steaming. Easily removed from containers after washing. Minimum application temperature: 4°C. Compatible with dispenser 257013.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 75 | 50 | 257008 | 33,35 |

## "A UTILISER EN PREMIER" LABEL

Roll of 500 sticky labels. Convenient: helps inventory management. Cost effective: reduces food waste. Easy to remove. Compatible with dispenser reference 257013.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 50 | 50 | 257010 | 12,40 |

## LABEL DISPENSER

Label dispenser with a capacity of 7 rolls. Ergonomic: saves time and space. For 50x50 mm roll.

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| 7 rolls | 445 | 130 | 115 | 257012 | 42,90 |
| 1 roll | 130 | 65 | 113 | 257013 | 20,75 |

## WATER-SOLUBLE NEUTRAL LABEL

Dispenser box of 250 labels. Water soluble when washed. Compatible with dispenser 257013.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 71 | 51 | 257140 | 26,10 |
| 50 | 32 | 257135 | 21,55 |

# HACCP identification labels

### NEUTRAL LABEL

Roll of 500 blank sticky labels. Peelable non-water-soluble.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 71 | 50 | 257147 | 19,05 |

### 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 | 33,30 |

### COLOURED MARKER PEN

Chalk pen with liquid ink. Does not run. Does not discolour. Light rain resistant. For use on all non-porous surfaces: slate, glass, metal, plastic.

| Type | Ref. | Price |
|---|---|---|
| yellow/green/blue/red | 012016 | 18,95 |

### WHITE MARKER PEN

Compatible with plastic and glass. Opaque, light-resistant, odourless, does not drip. Water-erasable.

| Type | L mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| white | 145 | 18 | 012000 | 4,17 |
| pack of 4, tip 2-6 mm | 140 | 20 | 012015 | 18,95 |
| sold separately, tip 7-15 mm | 155 | 28 | 012010 | 9,87 |

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IN SITU

### BLACK MARKER PEN

Black felt pen for labels. Alcohol-erasable writing.

| Ref. | Price |
|---|---|
| 010277 | 4,10 |

## 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. 1-year guarantee. Extra ink pad (400893) not included. Labels: 19.8x11.2 mm.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| labelling machine | 220 | 200 | 140950 | 120,00 |
| buffer | | | 400893 | 7,00 |

## 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. Adjustment of the knurled knobs. Extra ink pad (400893) not included. Labels: 20x16 mm.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 220 | 210 | 140952 | 215,00 |

468957

468956

468950

468952

## ADHESIVE LABEL

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| neutral 1 line (8x2,500) | 20 | 11 | 468950 | 38,50 |
| neutral 2 lines | 20 | 16 | 468957 | 39,60 |
| 2 lines 'fabriqué le' | 20 | 16 | 468956 | 46,00 |
| 2 lines 'emballé le' | 20 | 20 | 468952 | 46,00 |

**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. AZERTY keyboard, characters or symbols 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 | 133,00 |

## LABELLER RIBBON

Dymo labeller ribbon (469046).

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| black red background | 7000 | 9 | 469047 | 45,80 |
| black clear background | 7000 | 9 | 469060 | 45,80 |
| black white background | 7000 | 9 | 469061 | 38,80 |
| white black background | 7000 | 12 | 469062 | 40,25 |

## 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 | 4,95 |
| No. 1, pack of 10 | 40 | 877206 | 4,95 |
| No. 2, pack of 10 | 40 | 877207 | 4,95 |
| No. 3, pack of 10 | 40 | 877208 | 4,95 |
| No. 4, pack of 10 | 40 | 877209 | 4,95 |
| No. 5, pack of 10 | 40 | 877210 | 4,95 |
| No. 6, pack of 10 | 40 | 877211 | 4,95 |
| No. 7, pack of 10 | 40 | 877212 | 4,95 |
| No. 8, pack of 10 | 40 | 877213 | 4,95 |
| No. 9, pack of 10 | 40 | 877214 | 4,95 |
| base, pack of 10 | | 877203 | 2,55 |
| candle, pack of 100 | 70 | 877201 | 7,65 |

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## WHITE AND GOLD NUMBER CANDLE

Gold finish. Odourless. Rigid. Box of 12.

| Type | H mm | Ref. | Price |
|---|---|---|---|
| No. 0 | 65 | 910230 | 36,45 |
| No. 1 | 65 | 910231 | 36,45 |
| No. 2 | 65 | 910232 | 36,45 |
| No. 3 | 65 | 910233 | 36,45 |
| No. 4 | 65 | 910234 | 36,45 |
| No. 5 | 65 | 910235 | 36,45 |
| No. 6 | 65 | 910236 | 36,45 |
| No. 7 | 65 | 910237 | 36,45 |
| No. 8 | 65 | 910238 | 36,45 |
| No. 9 | 65 | 910239 | 36,45 |

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## 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 | 9,50 |
| No. 1 | 70 | 910241 | 9,50 |
| No. 2 | 70 | 910242 | 9,50 |
| No. 3 | 70 | 910243 | 9,50 |
| No. 4 | 70 | 910244 | 9,50 |
| No. 5 | 70 | 910245 | 9,50 |
| No. 6 | 70 | 910246 | 9,50 |
| No. 7 | 70 | 910247 | 9,50 |
| No. 8 | 70 | 910248 | 9,50 |
| No. 9 | 70 | 910249 | 9,50 |

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## WIDE TWISTED CANDLE

Twisted candle. Pack of 50 candles.

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| blue | 75 | 8 | 910121 | 7,90 |
| white | 75 | 8 | 910122 | 7,90 |
| pink | 75 | 8 | 910123 | 7,90 |
| assorted | 75 | 8 | 910124 | 8,60 |

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## THIN TWISTED CANDLE

Twisted candle. Pack of 100 candles.

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| blue | 60 | 6 | 910101 | 6,15 |
| white | 60 | 6 | 910102 | 6,15 |
| pink | 60 | 6 | 910103 | 6,15 |
| assorted | 60 | 6 | 910110 | 6,15 |

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## SINGLE CANDLE HOLDER

Candle holder. Box of 100.

| Type | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| white | 25 | 6 | 910144 | 8,45 |
| crystal | 25 | 6 | 910145 | 8,45 |
| assorted | 25 | 6 | 910146 | 8,45 |

Ideal for decorating cakes, desserts, and cupcakes. 2 assorted models:.

### JOYEUSES FÊTES CAKE DECORATION

Bag of 24. 2 assorted models:.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 94 | 30 | 911019 | 8,50 |

### JOYEUX NOËL CAKE DECORATION

Bag of 24. Star patterns, Father Christmas and snowman.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 94 | 30 | 911013 | 8,50 |

### JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. Cheerful colours with drawings of balloons and confetti.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 90 | 40 | 911008 | 10,75 |

### VANILLA FLAVOUR JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. Vanilla flavour. 3 assorted models:.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 94 | 32 | 911016 | 9,20 |

### JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 90 | 47 | 911025 | 12,35 |

### JOYEUX ANNIVERSAIRE CAKE DECORATION

Bag of 24. 4 different models. Cheerful colours with drawings of cakes and gifts.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 94 | 30 | 911024 | 9,30 |

Ideal for decorating cakes, desserts, and cupcakes.

### WAFER CAKE DECORATION SHEET

Bag of 50.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 320 | 230 | 911090 | 51,45 |

### 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 | 36,90 |

### STREAKED PASTEL FLOWER

Ideal for decorating cakes, desserts, and cupcakes. Box of 72. Azo.

| l mm | H mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| 40 | 40 | 40 | 911043 | 37,60 |

### ASSORTED PASTEL ROSE

Box of 72. Non-azo.

| Ø mm | Ref. | Price |
|---|---|---|
| 40 | 911071 | 42,00 |

### CRYSTALLISED VIOLET

Box of 100. Non-azo. Crystallised appearance for a "homemade" effect.

| Ø mm | Ref. | Price |
|---|---|---|
| 20 | 911045 | 36,15 |

### CRYSTALISED MINI-ROSES ASSORTED PINK, RED, WHITE

Box of 60. Non-azo.

| Ø mm | Ref. | Price |
|---|---|---|
| 30 | 911020 | 23,30 |
| 40 | 911039 | 28,05 |

### ROSE PETAL

Bag of 500. Non-azo. Ideal for the Christmas period.

| L mm | Ref. | Price |
|---|---|---|
| 38 | 911051 | 9,40 |
| 38 | 911052 | 9,40 |

### BOY COMMUNION FIGURINE MISSEL

Decorated polystone figurines. Box of 4.

| Type | H mm | Ref. | Price |
|---|---|---|---|
| boy | 100 | 875060 | 23,90 |

### BOY COMMUNION FIGURINE WITH CANDLE AND WHEAT EAR

Decorated polystone figurines. Individual.

| Type | L mm | H mm | Ref. | Price |
|---|---|---|---|---|
| boy | 100 | 10 | 875043 | 9,35 |
| daughter | 100 | 100 | 875044 | 9,35 |

### BOY COMMUNION FIGURINE WITH CANDLE

Decorated polystone figurines. Box of 24.

| Type | H mm | Ref. | Price |
|---|---|---|---|
| daughter | 120 | 875065 | 57,00 |

### 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 | 10,15 |

### VENISE COUPLE

Decorated polystone figurines. Box of 2.

| H mm | Ref. | Price |
|---|---|---|
| 120 | 877172 | 22,65 |

## SPOON CONTAINING DE-ICING FLUID

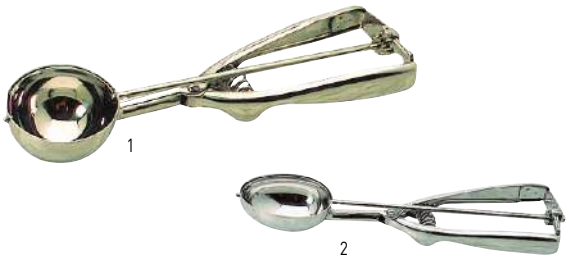
Unalterable aluminium ice cream scoop. Very robust. Ergonomic: hollow handle containing de-icing fluid to heat the spoon.

| Type | L mm | Ø mm | Ref. | Price |
|---|---|---|---|---|
| 20 portions | 180 | 56 | 044110 | 36,65 |
| 24 portions | 180 | 51 | 044112 | 36,65 |
| 30 portions | 180 | 49 | 044114 | 36,65 |
| 40 portions | 180 | 45 | 044116 | 36,65 |

## 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 | 45,40 |
| 24 portions | 180 | 51 | 044122 | 45,40 |
| 30 portions | 180 | 49 | 044124 | 45,40 |



## ICE CREAM SCOOP WITH CLIP

Stainless steel. Cost effective. Professional model. Round ice cream scoop.

| | Type | L mm | l mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 1 | round 16 portions | | | 57 | 6 | 670316 | 16,50 |
| 1 | round 24 portions | | | 50 | 4 | 670324 | 16,45 |
| 1 | round 30 portions | | | 47 | 3,5 | 670330 | 16,50 |
| 2 | oval 25 servings | 62 | 48 | | 4 | 670389 | 16,40 |

## ICE CREAM SCOOP WITH CLIP TYPE CR

Oval stainless steel ice cream scoop. Professional grade, rugged design.

| Type | L mm | l mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 30 portions | 62 | 43 | 3,3 | 044055 | 59,00 |
| 40 portions | 57 | 38 | 2,5 | 044060 | 59,00 |

## 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 | C cl | Ref. | Price |
|---|---|---|---|---|
| 12 portions | 67 | 8,3 | 044064 | 49,75 |
| 20 portions | 56 | 5 | 044065 | 49,75 |
| 24 portions | 51 | 4,2 | 044067 | 49,75 |
| 30 portions | 49 | 3,3 | 044069 | 49,75 |
| 36 portions | 47 | 2,9 | 044071 | 49,75 |
| 40 portions | 45 | 2,5 | 044073 | 49,75 |

## ICE CREAM SCOOP WITH CLIP TYPE CR

Round stainless steel ice cream scoop. Professional grade, rugged design.

| Type | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 8 portions | 80 | 12,5 | 044020 | 51,50 |
| 10 portions | 70 | 10 | 044025 | 51,50 |
| 12 portions | 67 | 8,3 | 044030 | 49,70 |
| 16 portions | 59 | 6,3 | 044032 | 49,70 |
| 20 portions | 56 | 5 | 044034 | 49,70 |
| 24 portions | 51 | 4,2 | 044036 | 49,70 |
| 30 portions | 49 | 3,3 | 044038 | 49,70 |
| 36 portions | 47 | 2,9 | 044040 | 49,70 |
| 40 portions | 45 | 2,5 | 044042 | 49,70 |
| 50 portions | 40 | 2 | 044044 | 49,70 |
| 60 portions | 35 | 1,7 | 044046 | 49,70 |
| 70 portions | 30 | 1,4 | 044048 | 49,70 |
| 100 portions | 25 | 1 | 044050 | 49,70 |

## 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 | C cl | Ref. | Price |
|---|---|---|---|---|
| 20 portions | 54 | 5 | 044211 | 49,70 |
| 24 portions | 51 | 4,2 | 044213 | 49,70 |
| 30 portions | 49 | 3,3 | 044215 | 49,70 |
| 36 portions | 47 | 4,3 | 044217 | 49,70 |
| 40 portions | 45 | 2,5 | 044219 | 49,70 |

## UNIGRIP ICE CREAM SCOOP

Stainless steel ice cream scoop, POM handle. Convenient: each ice cream scoop is in a different colour.

| Type | Couleur | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 4 portions | Terracotta | 95 | 25 | 187699 | 29,45 |
| 5 portions | Vert | 85 | 20 | 187700 | 29,45 |
| 6 portions | Blanc | 77 | 16,7 | 187701 | 29,45 |
| 8 portions | Gris | 71 | 12,5 | 187702 | 29,45 |
| 10 portions | Ivoire | 68 | 10 | 187703 | 29,45 |
| 12 portions | Vert | 64 | 8,3 | 187704 | 29,45 |
| 16 portions | Bleu | 57 | 6,3 | 187705 | 29,45 |
| 20 portions | Jaune | 55 | 5 | 187706 | 29,45 |
| 24 portions | Rouge | 52 | 4,2 | 187707 | 29,45 |
| 30 portions | Noir | 46 | 3,3 | 187708 | 29,45 |
| 36 portions | Beige | 43 | 2,9 | 187714 | 29,45 |
| 40 portions | Bordeaux | 40 | 2,5 | 187709 | 29,45 |
| 50 portions | Terracotta | 38 | 2 | 187710 | 29,45 |
| 60 portions | Rose | 36 | 1,7 | 187711 | 29,45 |
| 70 portions | Bordeaux | 34 | 1,4 | 187712 | 29,45 |
| 100 portions | Orange | 29 | 1 | 187713 | 29,45 |

RECOMMENDED BY THE GOOD BAKERY HYGIENE GUIDE

### ICE CREAM PADDLE

Heat-conductive fluid in the handle transfers heat to the scoop making it easier to remove the ice cream. Robust manufacture.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 255 | 65 | 670631 | 48,90 |

### 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). Container depth 80 mm.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 280 | 220 | 140 | 671002 | 185,00 |

RECOMMENDED BY THE GOOD BAKERY HYGIENE GUIDE

### 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 | 170,00 |

### 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 holes Ø 26 mm for stand ard cones.

| L mm | l mm | H mm | Nbr holes | Ref. | Price |
|---|---|---|---|---|---|
| 270 | 95 | 85 | 4 | 670920 | 50,70 |

### 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 | Nbr hole | Ø hole mm | Ref. | Price |
|---|---|---|---|---|---|---|
| 105 | 125 | 493 | 1 | 35 | 670905 | 129,00 |

### 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 | Nbr hole | Ø hole mm | Ref. | Price |
|---|---|---|---|---|---|---|
| 260 | 200 | 600 | 18 | 26 | 670900 | 299,00 |

### 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 | 124,00 |

electrolux

# STORAGE AND HANDLING


| | |
|---|---|
| GASTRONORM STORAGE CONTAINERS | 452 |
| FOOD STORAGE BOXES AND CONTAINERS | 467 |
| DISHWARE CONTAINERS AND RACKS | 468 |
| THERMOMETERS | 475 |
| TROLLEYS AND SHELVING | 477 |

**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 | 127,00 |
| 650 | 530 | 200 | 5000 | 760120 | 154,00 |

GN 1/1

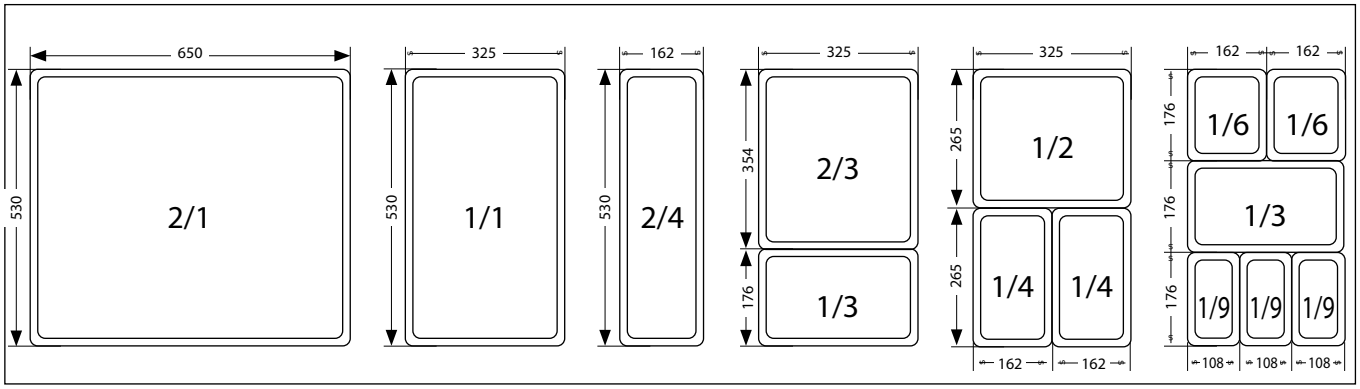
| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 530 | 325 | 65 | 770 | 761106 | 41,70 |
| 530 | 325 | 100 | 1200 | 761110 | 48,20 |
| 530 | 325 | 150 | 1800 | 761115 | 58,25 |
| 530 | 325 | 200 | 2400 | 761120 | 73,35 |

GN 1/2

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 325 | 265 | 65 | 340 | 763106 | 23,20 |
| 325 | 265 | 100 | 530 | 763110 | 26,15 |
| 325 | 265 | 150 | 790 | 763115 | 31,80 |
| 325 | 265 | 200 | 1000 | 763120 | 41,85 |

GN 1/3

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 325 | 176 | 65 | 220 | 764106 | 18,15 |
| 325 | 176 | 100 | 310 | 764110 | 20,35 |
| 325 | 176 | 150 | 470 | 764115 | 23,90 |
| 325 | 176 | 200 | 600 | 764120 | 29,40 |



GN 1/4

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 265 | 162 | 100 | 250 | 765110 | 15,35 |
| 265 | 162 | 150 | 320 | 765115 | 17,45 |

GN 1/6

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 162 | 65 | 70 | 766106 | 10,65 |
| 176 | 162 | 100 | 120 | 766110 | 11,35 |
| 176 | 162 | 150 | 180 | 766115 | 12,35 |

## LID WITHOUT NOTCH

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| GN 2/1 | 650 | 530 | 768100 | 82,65 |
| GN 1/1 | 530 | 325 | 768101 | 33,60 |
| GN 1/2 | 325 | 265 | 768112 | 19,75 |
| GN 1/3 | 325 | 176 | 768113 | 14,05 |
| GN 1/4 | 265 | 162 | 768114 | 10,35 |
| GN 1/6 | 176 | 162 | 768116 | 8,15 |
| GN 1/9 | 176 | 108 | 768119 | 7,00 |

GN 1/9

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 108 | 65 | 50 | 767106 | 8,70 |
| 176 | 108 | 100 | 80 | 767110 | 8,95 |

## DRAINING RACK

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| GN 1/1 | 530 | 325 | 769101 | 29,30 |
| GN 1/2 | 325 | 265 | 769112 | 14,10 |
| GN 1/3 | 325 | 176 | 769113 | 10,95 |
| GN 1/4 | 265 | 162 | 769114 | 9,65 |
| GN 1/6 | 176 | 162 | 769116 | 7,90 |

## LID WITH NOTCH

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| GN 2/1 | 650 | 530 | 25 | 1720 | 768600 | 85,63 |
| GN 1/1 | 530 | 325 | 17 | 765 | 768601 | 41,10 |
| GN 1/2 | 325 | 265 | 17 | 365 | 768612 | 27,47 |
| GN 1/3 | 325 | 176 | 20 | 250 | 768613 | 21,97 |
| GN 1/4 | 265 | 162 | 17 | 170 | 768614 | 18,25 |
| GN 1/6 | 176 | 162 | 17 | 120 | 768616 | 16,49 |

## SEPARATION BAR

100% recyclable material: stainless-steel. Accessory for Alto Plus steel gastronorm containers.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 530 | 80 | 8 | 170 | 768701 | 14,65 |
| 330 | 80 | 8 | 115 | 768712 | 11,70 |

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 | 84,15 |
| 650 | 530 | 200 | 5000 | 750120 | 97,70 |

GN 1/1

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 530 | 325 | 65 | 650 | 751106 | 20,65 |
| 530 | 325 | 100 | 1150 | 751110 | 27,45 |
| 530 | 325 | 150 | 1750 | 751115 | 31,05 |
| 530 | 325 | 200 | 2350 | 751120 | 37,50 |

GN 1/2

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 325 | 265 | 65 | 300 | 753106 | 11,70 |
| 325 | 265 | 100 | 500 | 753110 | 14,25 |
| 325 | 265 | 150 | 750 | 753115 | 18,40 |
| 325 | 265 | 200 | 1000 | 753120 | 21,30 |

GN 1/3

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 325 | 176 | 65 | 200 | 754106 | 9,50 |
| 325 | 176 | 100 | 300 | 754110 | 11,05 |
| 325 | 176 | 150 | 450 | 754115 | 14,70 |

GN 1/4

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 265 | 162 | 100 | 200 | 755110 | 9,95 |
| 265 | 162 | 150 | 300 | 755115 | 10,85 |

GN 1/6

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 162 | 65 | 70 | 756106 | 6,50 |
| 176 | 162 | 100 | 100 | 756110 | 6,95 |
| 176 | 162 | 150 | 150 | 756115 | 9,60 |

GN 1/9

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 108 | 65 | 50 | 757106 | 5,80 |
| 176 | 108 | 100 | 70 | 757110 | 6,60 |

LID

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| GN 2/1 | 650 | 530 | 758100 | 51,30 |
| GN 1/1 | 530 | 325 | 758101 | 18,45 |
| GN 1/2 | 325 | 265 | 758112 | 10,00 |
| GN 1/3 | 325 | 176 | 758113 | 7,00 |
| GN 1/4 | 265 | 162 | 758114 | 5,55 |
| GN 1/6 | 176 | 162 | 758116 | 5,85 |
| GN 1/9 | 176 | 108 | 758119 | 4,15 |

DRAINING RACK

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| GN 1/1 | 530 | 325 | 759101 | 19,85 |
| GN 1/2 | 325 | 265 | 759112 | 9,85 |
| GN 1/3 | 325 | 176 | 759113 | 7,15 |
| GN 1/4 | 265 | 162 | 759114 | 5,90 |
| GN 1/6 | 176 | 162 | 759116 | 4,10 |

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 | 19,65 |
| 530 | 325 | 100 | 1200 | 256013 | 23,35 |
| 530 | 325 | 150 | 1800 | 256018 | 25,70 |



GN 2/3

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 354 | 325 | 100 | 800 | 256080 | 12,75 |
| 354 | 325 | 150 | 1200 | 256012 | 15,55 |

GN 1/2

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 325 | 265 | 65 | 400 | 256040 | 8,75 |
| 325 | 265 | 100 | 600 | 256060 | 10,65 |
| 325 | 265 | 150 | 800 | 256075 | 11,80 |



GN 1/3

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 325 | 176 | 100 | 350 | 256035 | 7,20 |
| 325 | 176 | 150 | 500 | 256050 | 9,55 |



GN 1/4

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 265 | 162 | 100 | 250 | 256025 | 7,60 |
| 265 | 162 | 150 | 350 | 256036 | 7,20 |

**COMPLETELY AIRTIGHT**

GN 1/6

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 162 | 100 | 150 | 256015 | 5,60 |
| 176 | 162 | 150 | 200 | 256020 | 5,70 |



GN 1/9

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 108 | 100 | 80 | 256010 | 5,35 |

## SET OF MODULUS CONTAINERS WITH LID

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| GN 1/9, packet of 8 | 176 | 108 | 100 | 80 | 257310 | 64,40 |
| GN 1/6, packet of 6 | 176 | 162 | 100 | 150 | 257315 | 53,95 |
| GN 1/6, packet of 6 | 176 | 162 | 150 | 200 | 257320 | 54,50 |
| GN 1/4, packet of 5 | 265 | 162 | 100 | 250 | 257325 | 58,00 |
| GN 1/4, packet of 5 | 265 | 162 | 150 | 350 | 257336 | 55,90 |
| GN 1/3, packet of 5 | 325 | 176 | 100 | 350 | 257335 | 57,20 |
| GN 1/3, packet of 5 | 325 | 176 | 150 | 500 | 257350 | 68,90 |
| GN 1/2, packet of 4 | 325 | 265 | 65 | 400 | 257340 | 57,50 |
| GN 1/2, packet of 4 | 325 | 265 | 100 | 600 | 257360 | 65,00 |
| GN 1/2, packet of 4 | 325 | 265 | 150 | 750 | 257375 | 69,70 |
| GN 2/3, packet of 4 | 350 | 325 | 100 | 800 | 257380 | 76,00 |
| GN 2/3, packet of 4 | 350 | 325 | 150 | 1200 | 257312 | 87,30 |
| GN 1/1 sold individually | 530 | 325 | 65 | 700 | 551026 | 33,20 |
| GN 1/1 sold individually | 530 | 325 | 100 | 1300 | 551025 | 36,85 |
| GN 1/1 sold individually | 530 | 325 | 150 | 1700 | 551024 | 33,75 |

## LID

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| GN 1/1 | 530 | 325 | 256501 | 15,55 |
| GN 2/3 | 354 | 325 | 256502 | 6,30 |
| GN 1/2 | 325 | 265 | 256512 | 5,65 |
| GN 1/3 | 325 | 176 | 256513 | 4,25 |
| GN 1/4 | 265 | 162 | 256514 | 4,00 |
| GN 1/6 | 176 | 162 | 256516 | 3,40 |
| GN 1/9 | 176 | 108 | 256519 | 2,70 |

## DRAINING RACK

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| GN 1/1 | 451 | 248 | 256601 | 12,80 |

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.

### CONTAINER GN 1/8

| Type | L mm | l mm | H mm | W g | C cl | Ref. | Price |
|---|---|---|---|---|---|---|---|
| box | 162 | 132 | 45 | 35 | 50 | 254004 | 1,22 |
| lid | 162 | 132 | 10 | 20 | | 254518 | 0,80 |



### SET OF 10 GN 1/8 CONTAINERS WITH LID

| L mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 162 | 45 | 50 | 255205 | 24,19 |

### SET OF 6 GN 1/6 CONTAINERS WITH LID

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 176 | 162 | 60 | 100 | 255310 | 19,85 |
| 176 | 162 | 85 | 150 | 255315 | 21,00 |
| 176 | 162 | 110 | 200 | 255320 | 21,50 |

NEW

### SET OF 6 GN 1/6 CONTAINERS AND LIDS

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| Box + lid | 176 | 162 | 45 | 50 | 255300 | 14,20 |

NEW

### SET OF 8 GN 1/8 CONTAINERS AND LIDS

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| Box + lid | 162 | 132 | 45 | 50 | 254205 | 16,90 |



NEW

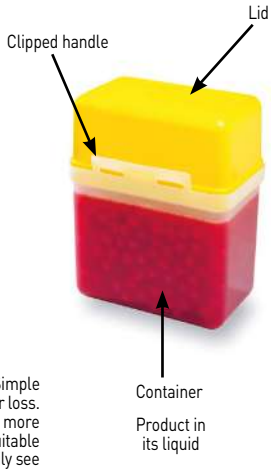
### SET OF 18 GN 1/6 CONTAINERS WITHOUT LIDS

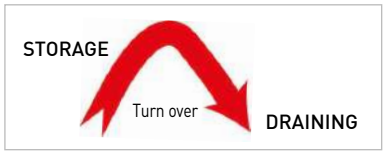
| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 176 | 162 | 6 | 255325 | 6,50 |

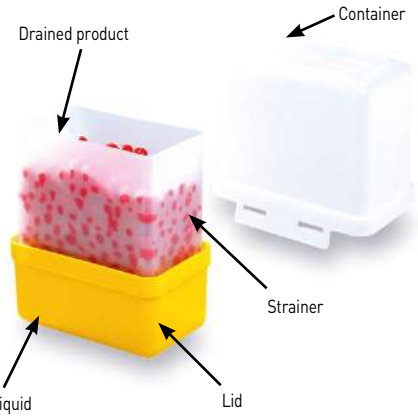
NEW

### SET OF 8 GN 1/8 CONTAINERS AND LIDS

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| Box + lid | 162 | 132 | 45 | 50 | 254205 | 16,90 |




Made by MATFER BOURGEAT

### 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.

| Type | L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|---|
| Jaune/Transparent | 238 | 154 | 295 | 600 | 511530 | 54,75 |

MADE IN FRANCE

### 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 | 65,55 |
| Bleu | 600 | 400 | 230 | 3500 | 467471 | 65,55 |
| Vert | 600 | 400 | 230 | 3500 | 467472 | 65,55 |
| Blanc | 600 | 400 | 230 | 3500 | 467473 | 65,55 |
| Jaune | 600 | 400 | 230 | 3500 | 467474 | 65,55 |
| Rouge | 600 | 400 | 330 | 5500 | 467475 | 86,40 |
| Bleu | 600 | 400 | 330 | 5500 | 467476 | 86,40 |
| Vert | 600 | 400 | 330 | 5500 | 467477 | 86,40 |
| Blanc | 600 | 400 | 330 | 5500 | 467478 | 86,40 |
| Jaune | 600 | 400 | 330 | 5500 | 467479 | 86,40 |

### 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 col. | L col. mm | l col. mm | H col. mm | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| unit 2 drawers | 395 | 402 | 140 | 2 | 150 | 402 | 100 | 140808 | 42,35 |
| packet 7 labels | 60 | 40 | | | | | | 140811 | 10,15 |

MADE IN FRANCE

### 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 | 105,00 |

External dimensions: 600 x 400 mm or 400 x 300 mm. Internal dimensions: 567 x 367 mm or 367 x 268 mm. Compatible with each other.

Suitable for storage on 1200 x 800 mm pallets and for handling on trolleys (code 140523, 140524).

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| PP container / Solid handles. | 600 | 400 | 120 | 1140 | 510301 | 20,00 |
| PP container / Open handles. | 600 | 400 | 170 | 1390 | 140526 | 21,70 |
| PP container / Open handles. | 600 | 400 | 220 | 1650 | 510302 | 25,50 |
| PP container / Open handles. | 600 | 400 | 320 | 2200 | 510303 | 29,90 |
| HDPE container / Food contact approved. | 600 | 400 | 100 | 1000 | 510112 | 16,25 |
| PP container / Food contact approved. | 600 | 400 | 80 | 1240 | 510111 | 16,60 |
| HDPE container / Open handles. | 600 | 400 | 55 | 1120 | 510109 | 14,25 |

### GREY PERFORATED CONTAINER

Polypropylene. Stackable container with perforated bottom and sides. Very durable and rigid. Very easy to maintain for flawless hygiene. Open handles.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| PP container 41 l | 600 | 400 | 220 | 1560 | 149100 | 21,50 |
| PP container 33 l | 600 | 400 | 170 | 1400 | 149098 | 17,70 |
| PP container 21 l | 600 | 400 | 120 | 1160 | 149097 | 15,95 |

### WHITE CONTAINER

Polyethylene. Open handles for easy handling.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| PE container 10 l | 400 | 300 | 100 | 625 | 140504 | 11,30 |
| PP container 11 l / Closed handle. | 400 | 300 | 120 | 690 | 510315 | 13,75 |
| PP container 21 l | 400 | 300 | 220 | 1030 | 140506 | 15,00 |
| PE container 9 l | 400 | 300 | 100 | 740 | 192816 | 9,65 |
| PE container 12 l | 300 | 400 | 130 | 820 | 510325 | 11,90 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 400 | 300 | 100 | 1000 | 600 | 140502 | 10,25 |
| 600 | 400 | 190 | 450 | 1400 | 140516 | 20,90 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| PE container 20 l / Solid handles. | 600 | 400 | 100 | 1060 | 510102 | 15,15 |
| PP container 21 l / Open handles. | 600 | 400 | 120 | 1160 | 140515 | 19,00 |

### GREY CONTAINER

Polypropylene. Grey stackable container, with open handles. Food-grade container 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| PP container 36 l | 600 | 400 | 170 | 1390 | 149099 | 18,95 |
| PP container 44 l | 600 | 400 | 220 | 1650 | 149104 | 23,15 |
| PP container 51 l | 600 | 400 | 270 | 1960 | 149105 | 25,35 |
| PP container 64 l | 600 | 400 | 320 | 2200 | 149094 | 28,40 |
| PP lid | 600 | 400 | | 625 | 149106 | 10,15 |

**FOR PLATE STORAGE**

### GREY CONTAINER

Polypropylene. Max. plate Ø: 250 mm. Open handles.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| PP container 30 l | 400 | 300 | 400 | 1735 | 140587 | 17,90 |
| PP lid | 400 | 300 | | 365 | 140589 | 7,65 |

**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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 600 | 400 | 153 | 2700 | 1425 | 140507 | 27,35 |
| 600 | 400 | 244 | 4500 | 2070 | 140508 | 33,80 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| perforated bottom | 600 | 400 | 187 | 3500 | 1750 | 510203 | 29,90 |
| perforated bottom | 600 | 400 | 232 | 4500 | 2130 | 510205 | 38,00 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| container | 600 | 400 | 200 | 3200 | 1840 | 149103 | 32,50 |
| container | 600 | 400 | 300 | 5000 | 2200 | 510365 | 42,50 |
| lid | 600 | 400 | | | 955 | 510368 | 25,50 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| container | 520 | 400 | 300 | 5000 | 1825 | 511022 | 23,80 |
| lid | 520 | 400 | | | 705 | 511023 | 12,60 |

MADE IN FRANCE

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 600 | 400 | 120 | 2000 | 1200 | 511002 | 19,50 |

MADE IN FRANCE

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 600 | 400 | 400 | 7000 | 2800 | 511020 | 42,50 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 600 | 400 | 100 | 1700 | 870 | 511110 | 10,05 |
| 600 | 400 | 150 | 2900 | 1170 | 511115 | 14,45 |
| 600 | 400 | 240 | 4500 | 2030 | 511124 | 25,15 |
| 600 | 400 | 320 | 6100 | 2330 | 511132 | 27,80 |
| 600 | 400 | 410 | 8000 | 2680 | 511141 | 33,75 |

## GREY CONTAINER

Polypropylene.

| Type | L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| Solid handles. | 400 | 300 | 70 | 640 | 470 | 140582 | 12,25 |
| Open handles for easy handling. | 400 | 300 | 170 | 1590 | 850 | 140585 | 15,50 |
| Special plate storage. | 400 | 300 | 400 | 3000 | 1735 | 140587 | 17,90 |
| Press-on lid. | 400 | 300 | | | 365 | 140589 | 7,65 |

## 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 | 104,00 |

NEW

## DOLLY 60X40 CM LOAD 500 KG

Reinforced polypropylene tray, thickness 30 mm, very durable. Top fitted with non-slip pads. Wheel recesses enable empty trays to be stacked efficiently. Facilitates the positioning of bakery format containers. Nylon wheels Ø100 mm, stainless steel plate for use in food service environments. High load-carrying capacity. Hole for strap and carrying.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 600 | 400 | 145 | 140522 | 199,00 |

## 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 | 6,70 |
| container 5 l | 435 | 285 | 80 | 500 | 510500 | 11,20 |
| container 8 l | 490 | 335 | 80 | 800 | 140381 | 11,75 |
| container 10 l | 540 | 385 | 80 | 1000 | 140383 | 14,90 |
| lid 3 l | 350 | 235 | | | 140385 | 7,15 |
| lid 5 l | 435 | 285 | | | 140386 | 8,25 |
| lid 8 l | 490 | 335 | | | 140387 | 9,35 |
| lid 10 l | 545 | 390 | 22 | | 194997 | 10,10 |
| draining rack for container 3 l | 283 | 170 | 8 | | 140392 | 2,75 |
| draining rack for container 5 l | 372 | 220 | 8 | | 140394 | 4,05 |
| draining rack for container 8 l | 422 | 270 | 8 | | 140396 | 5,55 |
| draining rack for container 10 l | 470 | 320 | 8 | | 140398 | 7,15 |



## 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 | 5,40 |
| container | 180 | 180 | 190 | 400 | 551104 | 6,70 |
| lid | 180 | 180 | | | 551134 | 4,00 |



## 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 | 13,15 |
| container | 285 | 285 | 320 | 1800 | 551117 | 17,80 |
| container | 285 | 285 | 400 | 2200 | 551122 | 23,60 |
| lid | 285 | 285 | | | 551137 | 4,80 |

## 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 | 12,45 |
| container | 400 | 300 | 100 | 1000 | 140417 | 10,65 |
| draining rack | 500 | 340 | | | 140405 | 6,75 |
| draining rack | 400 | 300 | | | 140407 | 6,45 |

NEW

## STACKABLE POLYETHYLENE CONTAINER

High density polyethylene. Stackable perforated box. Ideal for storing all materials requiring air circulation. Very durable in heavy use.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 500 | 300 | 300 | 149107 | 28,55 |

## 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 | 8,45 |
| container | 225 | 225 | 230 | 800 | 551108 | 11,50 |
| lid | 225 | 225 | | | 551136 | 4,10 |

## CYLINDRICAL CONTAINER WITH LID

Polypropylene. Stackable empty and nestable full. Container with integrated handles, facilitating handling and transport.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 480 | 420 | 4500 | 140485 | 60,70 |
| 630 | 420 | 6000 | 140487 | 76,50 |
| 700 | 510 | 9000 | 140491 | 99,25 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| container | 580 | 495 | 7570 | 2560 | 510516 | 86,00 |
| lid | 32 | 505 | | 530 | 510517 | 18,65 |
| base with wheels | 168 | 464 | | 2340 | 510518 | 108,00 |
| full set | 750 | 495 | 7570 | 5430 | 510520 | 189,00 |

## 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. Sold without lid.

| Type | L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| container | 500 | 340 | 300 | 4000 | | 140433 | 27,75 |
| container | 620 | 420 | 300 | 6000 | | 140435 | 38,45 |
| container | 800 | 520 | 400 | 10000 | | 140439 | 63,30 |
| lid | 500 | 340 | 20 | | 535 | 140440 | 15,10 |
| lid | 620 | 420 | 20 | | 535 | 140441 | 21,80 |
| lid | 800 | 520 | 20 | | 1040 | 140442 | 30,40 |

## 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 | 33,80 |
| 800 | 520 | 400 | 10000 | 140571 | 55,95 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 310 | 285 | 2000 | 140531 | 41,80 |

## ROUND BASIN

White food grade polypropylene.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 125 | 390 | 900 | 140462 | 22,60 |

## 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 | Ref. | Price |
|---|---|---|---|---|
| 500 | 300 | 265 | 149102 | 32,15 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 1200 | 800 | 147 | 6200 | 532101 | 63,50 |

NEW

## INGREDIENTS CONTAINER 100 L

Polypropylene. Ensures ingredient storage in perfect hygiene conditions. Ideal size to fit under a worktop to save space. Clear lid protects food. Completely smooth bottom with no visible screws. 4 castors (ø75 mm) incl. 2 swivel castors for easy mobility. Rounded corners and completely smooth walls for easy cleaning and perfect hygiene.

| L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 725 | 410 | 675 | 1 | 297789 | 250,00 |

NEW

## INGREDIENTS CONTAINER 40 L

High quality polyethylene. Ensures ingredient storage in perfect hygiene conditions (with its lid). Completely smooth bottom with no visible screws. Rounded corners and perfectly smooth walls for easy cleaning. Lid opens with a flap and stays in the flipped open position for easier use of the container, keeping your hands free. Visibility of contents, lid closed, thanks to the clear lid. Can be stacked on wheeled container 510522.

| C cl | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| 4000 | 600 | 405 | 445 | 1 | 510524 | 49,15 |

## 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.

| C cl | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| 8900 | 610 | 470 | 672 | 1 | 510512 | 398,00 |

MADE IN FRANCE

## ROUND FOOD GRADE CONTAINER

High density polyethylene. High resistance to temperature variations. Flexible and high impact resistance. Stackable empty.

| C cl | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|
| 5000 | 350 | 1 | 140477 | 52,00 |

MADE IN FRANCE

## 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. Single unclipped lid.

| C cl | L mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 1400 | 310 | 330 | 1 | 510515 | 20,25 |



Made by MATFER BOURGEAT -40°C

## STORAGE AND PREPARATION TRAY

White ABS storage plate. Ideal for storing frozen food. Can be used as a storage, preparation, or supermarket tray.

| L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 600 | 410 | 25 | 1 | 275501 | 23,80 |
| 530 | 325 | 25 | 1 | 275503 | 20,15 |

Gilac MADE IN FRANCE BPA FREE

## INGREDIENTS CONTAINER 80 L

High quality polyethylene. Ensures ingredient storage in perfect hygiene conditions. Completely smooth bottom with no visible screws. Rounded corners and perfectly smooth walls for easy cleaning. Lid opens with a flap and stays in the flipped open position for easier use of the container, keeping your hands free. Visibility of contents, lid closed, thanks to the clear lid. 4 wheels (ø 50 mm) with rubber covering for easy movement and handling. Can accommodate 2 40 l containers Ref. 510524 to be stacked to form a column of 3 containers in a very small space.

| C cl | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| 8000 | 668 | 408 | 625 | 1 | 510522 | 151,00 |

Gilac MADE IN FRANCE -40°C +90°C

## 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 | C cl | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 100 l | 10000 | 690 | 535 | 610 | 1 | 140450 | 581,00 |
| 310 l | 31000 | 1040 | 800 | 730 | 1 | 140452 | 775,00 |
| drain valve | | 210 | 95 | 125 | 1 | 140455 | 241,00 |

### 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. Load capacity: 180 kg.

| L mm | l mm | U.V. | Ref. | Price |
|---|---|---|---|---|
| 825 | 520 | 1 | 140517 | 372,00 |

### 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. Load capacity: 150 kg.

| L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 740 | 480 | 810 | 1 | 149086 | 101,00 |

NEW

### PRESTAR TROLLEY WITH FOLDING HANDLE

Very manoeuvrable and quiet trolley. Handle height 910 mm for easier handling, enabling you to push the trolley with a straight back. Wheels: 2 fixed + 2 swivel, silent, non-marking, very durable with nylon body and rubber tread mounted on double sealed ball bearings. Unparalleled smooth running reduces manual effort to launch movement. Back equipped with anti-pinch system. Suitable for wet or outdoor use. Non-slip polypropylene platform with 5 rubber holding caps. Anti-rust treated screws.

| L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|
| 740 | 455 | 910 | 1 | 149087 | 269,00 |
| 915 | 600 | 990 | 1 | 149088 | 459,00 |

NEW

### FOLDING ALUMINIUM SACK-TRUCK

Ultra-lightweight. High-quality workmanship. Resistant to low temperatures. Large nose platform 490x320 mm suitable for transporting bulky loads. Reinforced back. Robust components.. Ergonomic rubber handgrip, curved backwards for improved grip. Wheels with TPR covering, non-marking, with ball bearings. Overall dimensions when folded: 488 x 64 x790 mm. Comes with 2.20 m elastic lashing strap to secure loads. Highly practical for delivery vans.

| H mm | Ref. | Price |
|---|---|---|
| 1090 | 149201 | 228,00 |

NEW

### MECHANICALLY WELDED SACK-TRUCK

Mechanically welded frame made of 15/10 stainless steel tube. Brushed stainless steel finish. Wheels and bearings suitable for use in food service environments: wheels with polyamide body, non-marking grey rubber tread, plain bearing hubs. PVC handgrips with knuckle protector. Curved back suitable for handling flat or cylindrical loads.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 610 | 380 | 1170 | 149202 | 622,00 |



### FOLDING INSULATED CONTAINER

Polypropylene is expanded with CO2, it is CFC- and HCFC-free, and has no residual expansion agents. Designed to protect food from thermal shock. Easy to assemble and fold, space-saving and robust. Compliant with standard UNI EN 12571. 100% recyclable.

| Type | C cl ras bord | L mm | l mm | H mm | Th. mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| 60x40 | 3400 | 600 | 400 | 225 | 25 | 1 | 822502 | 148,50 |

NEW

Made by MATFER BOURGEAT

# sherpa
# Insulated containers

+ For catering and baking

## STACKABLE
Formes étudiées pour un bon calage lors de l'empilage.

## SLIDES
Air circulation in the chambers, use in temperature from -30 to +85, NF certification.

## CLOSING
Quick closing to large latch, sealed with a removable silicone seal.

## Solidity
> Reinforced corners and rims - Stiffened sides and top.
> Anti-wear pads underneath.

## Performance
> High-performance CFC-free foam insulation.
> Fermetures parfaitement étanches,
> Parfaite circulation de l'air dans les enceintes,
> Use in temperatures from -30 to 85°C.

## Ergonomics
> Ergonomic built-in handles.

## Hygiene
> High pressure jet wash, door easily removable.
> Door and latch easily disassembled without tools. Door without hinge.
> Comes with a set of labels: red (hot transport) and blue (cold transport).

Our insulated containers comply with the NF EN 12571 standard and current legislation.
They can be used to transport hot or cold food over distances of less than 80 kilometers, without breaking the load.

## 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 Ref. 798006.

| Type | L mm | l mm | H mm | W g | Nbre emp. | L emp. mm | l emp. mm | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| container | 776 | 548 | 641 | 22000 | 8 | 600 | 400 | 822301 | 736,00 |
| 2 ties | | | | | | | | 822851 | 151,00 |

## MULTI-STANDARD MODELS WITH FRONT OPENING

Designed in food grade polyethylene. High-performance CFC-free foam insulation. Ergonomic built-in handles. Large quick-close latches that can be shut with one hand. Door with hinges. Reinforced corners and rims - Stiffened sides and top. 4 composite castors Ø 12.5 cm with stainless steel body, 2 with brakes. Designed to ensure a good fit when stacked. Use in temperatures from -30 to 85°C. Perfectly tight closures. Perfect air circulation in the compartments. Each unit is equipped with an identification plate. Health and Safety NF-certified. Health and Safety NF-certified.

| Type | L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 9 shelves with rack 600x400 | 592 | 767 | 1032 | 17300 | 43000 | 823104 | 1767,00 |
| 9 shelves with rack 600x400 | 592 | 767 | 1892 | 34600 | 82000 | 823108 | 3425,00 |

## FRONT-LOADER GN MODELS - 12 SHELVES - HEATED - 83 L

Designed in food grade polyethylene. High-performance CFC-free foam insulation. Interior with one-piece guide rails, with no water retention area - Guide rails spaced every 36 mm. Ergonomic built-in handles. Large quick-close latch can be shut with one hand. Reinforced corners and rims - Stiffened sides and top. Anti-wear pads underneath. Designed to ensure a good fit when stacked. Use in temperatures from -30 to 85°C. Door and latch easily disassembled without tools. Door without hinge. Perfectly tight closures. Perfect air circulation in the compartments. Comes with a set of labels: red (hot transport) and blue (cold transport). High pressure jet wash compatible. Health and Safety NF-certified.

| Type | L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| 9 levels-neutral | 478 | 683 | 534 | 6300 | 14000 | 821901 | 666,00 |
| 12 levels-neutral | 478 | 683 | 640 | 8200 | 17000 | 822101 | 860,00 |
| 9 levels-heating | 478 | 709 | 534 | 6300 | 18000 | 822000 | 1546,00 |
| 12 levels-heating | 478 | 709 | 640 | 8200 | 21000 | 822500 | 1620,00 |

FIND ALL THE TROLLEYS
IN THE CATALOG

## ACCESSORIES FOR SHERPA CONTAINERS

Rigid rotomoulded structure with perimeter wedging stops. Washing water drain holes. 4 wheels with stainless steel body Ø 12.5 cm 2 with brakes. Accessory for Sherpa insulated containers.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| with handle | 958 | 496 | 1046 | 11000 | 798006 | 455,00 |

- 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 | 19,80 |
| lid | 400 | 300 | 19 | 140588 | 10,05 |

## 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 | 12,30 |
| with hinge | 600 | 400 | 140709 | 12,30 |

## GLASSES DIVIDER

Shock-absorbing divider for glass racks.

| Type | L mm | l mm | H mm | Nbre emp. | L emp. mm | l emp. mm | Ref. | Price |
|---|---|---|---|---|---|---|---|---|
| top with handle | 558 | 357 | 60 | 15 | 105 | 114 | 140733 | 11,80 |
| top with handle | 558 | 357 | 60 | 24 | 85 | 88 | 140732 | 12,20 |
| top with handle | 558 | 357 | 60 | 40 | 67 | 67 | 140731 | 12,45 |
| bottom without handle | 558 | 357 | 60 | 15 | 105 | 114 | 140723 | 11,80 |
| bottom without handle | 558 | 357 | 60 | 24 | 85 | 88 | 140722 | 12,20 |
| bottom without handle | 558 | 357 | 60 | 40 | 67 | 67 | 140721 | 12,45 |

## GLASS RACK

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 600 | 400 | 150 | 2700 | 140702 | 18,60 |

## GLASS RACK

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 600 | 400 | 250 | 4700 | 140705 | 22,50 |

## GLASS RACK

| L mm | l mm | H mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| 600 | 400 | 200 | 4000 | 140704 | 21,80 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 100 | 1400 | 812010 | 37,60 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 100 | 1300 | 812037 | 37,60 |

### DISHWASHER RACK COVER

Accessory for dishwasher racks. Protects clean dishes from soiling.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 510 | 510 | 30 | 660 | 816550 | 28,90 |

### GRILLE FOR DISHWARE RACKS

Stainless steel. 1 cross bar, 22 wires. Frame and cross bar diameter: 7 mm. Prevents containers from tipping over during washing.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 460 | 460 | 10 | 990 | 817546 | 39,00 |

### CUTLERY BASKET

Accessory for dishwasher racks. This basket has been designed to fit into our compartments ref. 812010 or 812037 fitted with a height adjuster ref. 811700.

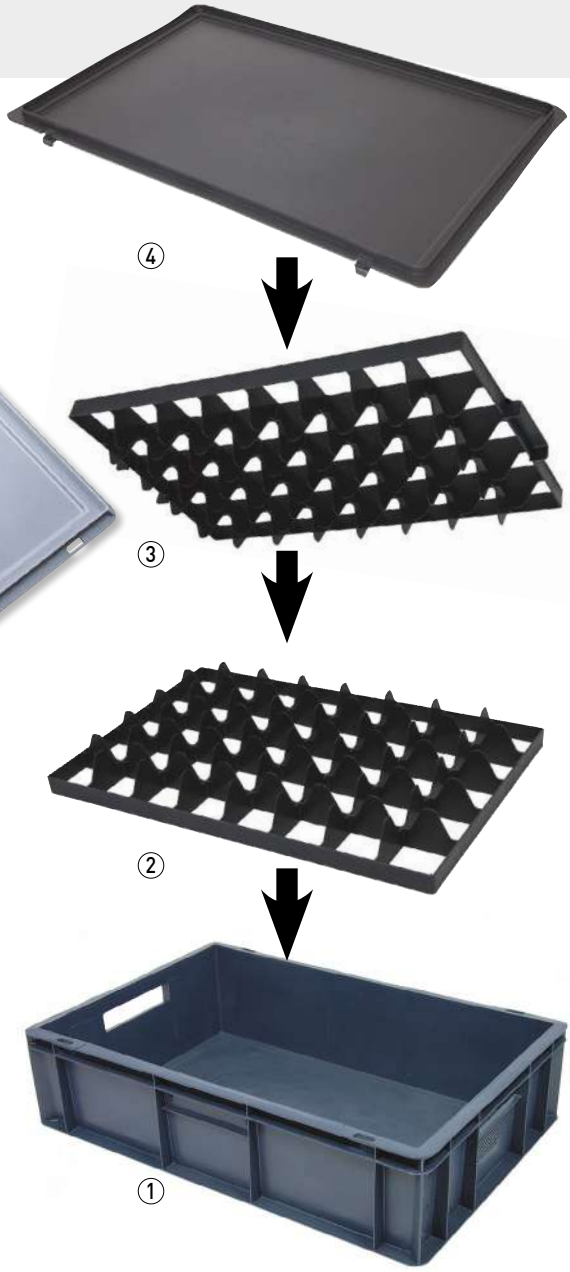
| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 100 | 100 | 135 | 60 | 817010 | 3,00 |

### CUTLERY BASKET

Accessory for dishwasher racks. Polypropylene. 8 compartments. Capacity of approximately 200 to 250 pieces of cutlery.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 210 | 210 | 150 | 685 | 818008 | 24,65 |

- 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.

# How to choose your tray ?

Base tray for glasses and cups of heights under 75mm.

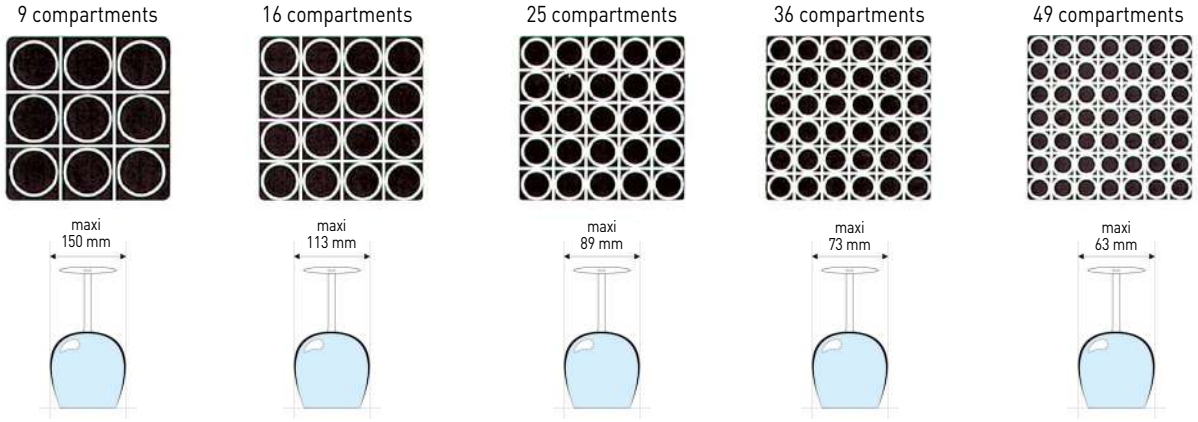
For taller glasses, stands of 40mm (or extensions) are available to clip onto the base tray.

The table below shows how many stands are necessary for each glass height.

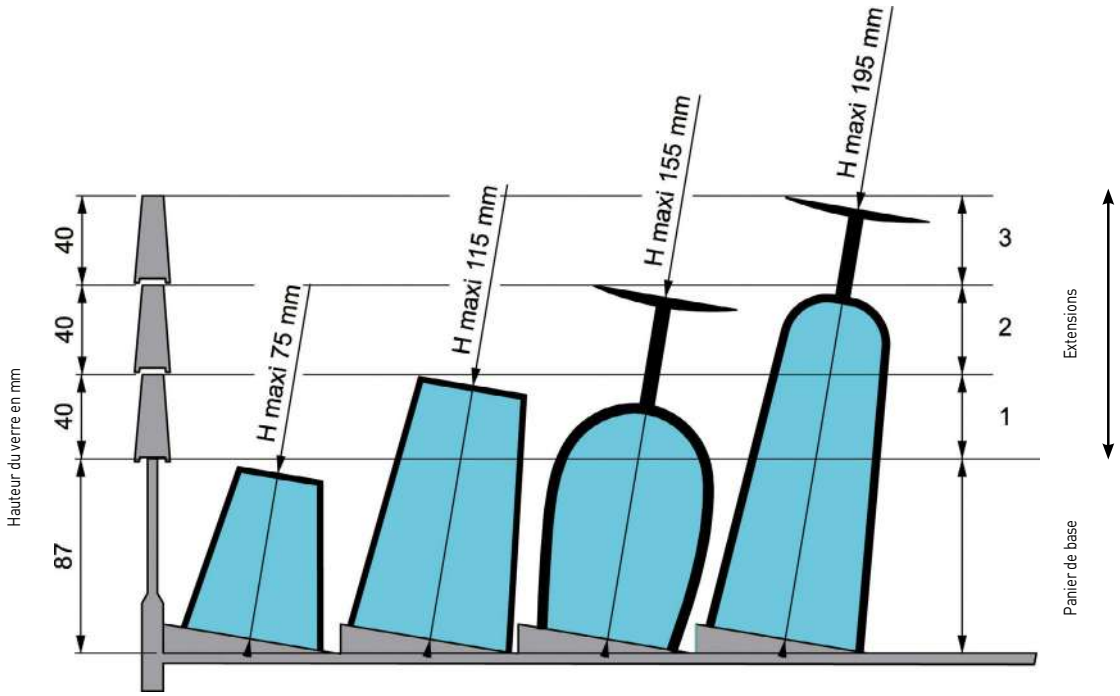
Stands guarantee glasses are completely shockproof during washing and while being handled in trays.

- Moulded single-piece polypropylene.
- Double sided for better impact resistance and protection of glassware.
- 4 moulded handles.
- Fast and easy assembly of extensions, no tools required.
- Resistant to high temperatures, chemicals and food
- Open sides for effective circulation of water and fast drying.
- Stackable with the majority of existing models.
- Base designed for dishwashers with central or side feed.
- Height of base trays: 80 mm.
- Dimensions: 500 x 500 mm.

## 1 MESURE THE DIAMETER OF YOUR GLASSES TO DETERMINE THE TYPE OF TRAY REQUIRED




## 2 MESURE THE GLASS HEIGHT TO DETERMINE THE NUMBER OF EXTENSIONS NECESSARY FOR TOTAL PROTECTION



## 9 COMPARTMENTS GLASS RACK

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 500 | 500 | 100 | 140862 | 40,70 |

## GLASS RACK 16 TILTED COMPARTMENTS

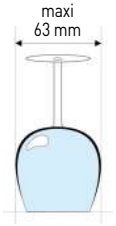
| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 100 | 1600 | 815016 | 40,70 |

## GLASS RACK 25 TILTED COMPARTMENTS

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 100 | 1700 | 815025 | 40,70 |

## GLASS RACK 36 TILTED COMPARTMENTS

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 100 | 1800 | 815036 | 40,70 |




## GLASS RACK 49 COMPARTMENTS

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 100 | 2000 | 815049 | 40,70 |

- Food grade polypropylene.
- Perfectly compatible with machines with central or side drive.
- The bottom and walls have been designed to allow perfect circulation of the washing water, optimal and rapid drying.

### EXTENSION WITHOUT COMPARTMENT

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 500 | 500 | 45 | 811700 | 16,25 |

### COMPARTMENTED EXTENSIONS

| Type | L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|---|
| 9 glasses | 500 | 500 | 45 | 140872 | 20,20 |
| 16 glasses | 500 | 500 | 45 | 815516 | 20,20 |
| 25 glasses | 500 | 500 | 45 | 815525 | 20,20 |
| 36 glasses | 500 | 500 | 45 | 815536 | 20,20 |
| 49 glasses | 500 | 500 | 45 | 815549 | 20,20 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 100 | 1300 | 811000 | 37,60 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 100 | 1600 | 813011 | 37,60 |

## 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 | 140,00 |
| trolley + handle | 540 | 540 | 760 | 140762 | 247,50 |

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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 630 | 700 | 1700 | 16500 | 776706 | 622,45 |

MADE IN FRANCE

## DOLLY FOR DISHWARE 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 670 | 580 | 1050 | 7500 | 797106 | 372,15 |

MADE IN FRANCE

## FOLLY FOR DISHWASHER RACKS - REINFORCED MODEL

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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 761 | 634 | 1050 | 9000 | 797306 | 346,95 |

MADE IN FRANCE

## COVERS FOR RACKS TROLLEY

Low density polyethylene. Suitable for food contact. 100% recyclable. Protects crockery during cleaning of premises, storage, or transport.

| Type | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| for trolley 788006 | 800 | 1100 | 322027 | 152,00 |

-50°C CE

## 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 | 41,60 |

IP 65 +80°C CE

## 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 | 108,00 |

## DISPLAY CASE THERMOMETER

Expansion thermometer on aluminium holder. Designed to indicate the temperature of display cases. Temperature measuring range: -25°C to 25°C.

| L mm | Ref. | Price |
|---|---|---|
| 138 | 250571 | 14,30 |

IP 65 -20°C +50°C CE

## 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 | 12,40 |

MADE IN FRANCE -40°C +40°C

## FREEZER THERMOMETER

Small thermometer to check freezer or refrigerator temperature. Essential for HACCP. Long-lasting product. Easy to read thanks to temperature zones. No energy consumption. Reliable and accurate. Mercury-free. Attachment hook. No calibration required. Accuracy: +/- 1 °C.

| l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|
| 17 | 6 | 10 | 250304 | 3,70 |

+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 | 8,40 |

-40°C +50°C

## GIANT WALL THERMOMETER

Mercury-free, quick and easy to read.

| L mm | Ref. | Price |
|---|---|---|
| 400 | 079276 | 12,75 |

## THERMOMETERS FOR REFRIGERATORS AND FREEZERS

### 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 | 14,35 |

### 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 | 257,00 |
| extra sensor | 35 | 25 | 135 | 250549 | 140,00 |



## MISCELLANEOUS THERMOMETERS

### INFRARED THERMOMETER WITH LASER SIGHTING

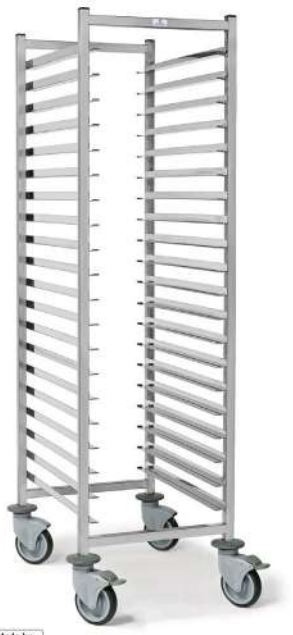
For food hygiene reasons, non-contact laser sighting measurement. Measures the surface temperature of food. Used to control incoming goods, control refrigerated display cabinets and cold rooms. Use in a distance between 160 and 650 mm. Accuracy +/- 2°C. °C/°F convertible. Backlit display. Battery-operated 2 AAA batteries not included.

| L mm | W g | Ref. | Price |
|---|---|---|---|
| 145 | 200 | 250552 | 54,80 |

### 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 | 835,00 |
| 100 diagrams +15/-35 | | | | 250565 | 62,00 |
| 100 diagrams -35/+15 | | | | 250566 | 62,00 |
| 100 diagrams -40/+40 | | | | 250567 | 62,00 |
| 5 feathers | | | | 250568 | 85,00 |



Made by MATFER BOURGEAT

## OPTIMO BAKERY RACKING TROLLEYS 60X40 CM

Designed in stainless steel. Square frame 2.5x2.5 cm. Structure with reinforcement bars. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 15 shelves - 8.9 cm - 40 cm entry | 530 | 700 | 1650 | 19000 | 772415 | 521,00 |
| 20 levels - 7,5 cm - 40 cm entry | 530 | 700 | 1790 | 22000 | 772120 | 597,25 |
| 20 shelves - 6.7 cm - 40 cm entry | 530 | 700 | 1650 | 22000 | 772420 | 613,50 |
| 15 shelves - 8.9 cm - 60 cm entry | 730 | 500 | 1650 | 16500 | 772615 | 475,44 |
| 20 levels - 7.5 cm - 60 cm entry | 730 | 500 | 1790 | 21000 | 772220 | 540,00 |

Made by MATFER BOURGEAT

## 80% INTERLOCKING PROFESSIONAL LADDERS

Square frame 2.5x2.5 cm. Structure with reinforcement bars for rigidity. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| pastry | 530 | 700 | 1790 | 24000 | 777320 | 744,00 |

**EXCEPTIO TROLLEYS: REINFORCED DESIGN FOR HEAVY LOADS**

Made by MATFER BOURGEAT NF

## EXCEPTIO GN 1/1 GASTRONORM RACKING TROLLEY

Designed in stainless steel. Curved hoop structure with welded reinforcements. Rounded guide rails with blocking stops to prevent containers and racks from falling. 4 wheels with stainless steel body Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -20°C to +60°C. Spacing compliant with standard EN 631.2.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 20 shelves - 6.7 cm spacing | 460 | 630 | 1700 | 20000 | 775720 | 670,00 |

Made by MATFER BOURGEAT NF

## PROFESSIONAL WELDED LADDERS

Designed in stainless steel. Curved hoop structure with welded reinforcements. Rounded guide rails with blocking stops to prevent containers and racks from falling. 4 wheels with stainless steel body Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -20°C to +60°C. Spacing compliant with standard EN 631.2.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 15 shelves - 8.9 cm spacing | 660 | 750 | 1700 | 20500 | 774715 | 650,00 |
| 20 shelves - 6.7 cm spacing | 660 | 750 | 1700 | 23000 | 774720 | 725,00 |

Made by MATFER BOURGEAT

## OPTIMO GN 1/1 RACKING TROLLEYS - 20 SHELVES

Designed in stainless steel. Square frame 2.5x2.5 cm. Structure with reinforcement bars. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. Spacing compliant with standard EN 631.2. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 15 shelves - 8.9 cm spacing | 460 | 630 | 1650 | 16000 | 775415 | 460,00 |
| 20 shelves - 7.5 cm spacing | 460 | 630 | 1790 | 18000 | 775520 | 536,00 |

Made by MATFER BOURGEAT

## PROFESSIONAL WELDED LADDERS

Designed in stainless steel. Square frame 2.5x2.5 cm. Structure with reinforcement bars. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. Spacing compliant with standard EN 631.2. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 15 shelves - 8.9 cm spacing | 660 | 750 | 1650 | 18000 | 774415 | 500,00 |
| 20 shelves - 7.5 cm spacing | 660 | 750 | 1790 | 24000 | 774520 | 589,00 |

Made by MATFER BOURGEAT

## LOW RACKING TROLLEYS WITH WORKTOP - 7 SHELVES

Designed in stainless steel. Square frame 2.5x2.5 cm. With soundproof worktop. Structure with reinforcement bars. Spacing compliant with standard EN 631.2. Rounded guide rails with blocking stops to prevent containers, racks, etc. from falling. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C.

| Type | L mm | l mm | H mm | W g | Nbr slides | Ref. | Price |
|---|---|---|---|---|---|---|---|
| GN 1/1 | 460 | 630 | 900 | 13000 | 7 | 771506 | 581,00 |
| 600x400 | 700 | 530 | 900 | | 8 | 770508 | 482,00 |
| 600x800 | 600 | 800 | 905 | | 8 | 770808 | 555,00 |

Made by MATFER BOURGEAT

## WALL-MOUNTED SHELVING UNIT

Stainless steel. Depth of folded ladder: 50 mm. 10 shelves spaced 90 mm. Max. load per shelf: 10 kg. Arm locking in the 2 open/close positions. Compatible with trays or racks 600x400 and GN 1/1. Stainless steel screws supplied for wall mounting.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| for racks | 455 | 380 | 997 | 9700 | 845010 | 350,00 |

Made by MATFER BOURGEAT

## MODULAR PLATED FOOD STORAGE TROLLEY

Stainless steel crossed structure for perfect rigidity under load. Stainless steel racks with adhesive coating to secure plates when moving. Maximum load per bracket: 1.5 kg. Compatible plate diameters: 190-320 mm. Comes in kit form with screws. 4 composite wheels Ø 12,5 cm - 2 with brakes - wheel temperature resistance: -20 to 60°C.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 48 plates | 700 | 700 | 1030 | 23000 | 798848 | 1100,00 |
| trolley | 700 | 700 | 1830 | 33000 | 798896 | 1680,00 |

Made by MATFER BOURGEAT

## PROTECTIVE COVERS

Cover in low density food grade polyethylene with antibacterial treatment. Reusable. Comes with stainless steel wire holder to maintain it on the trolley 798896. Do not machine wash and dry (manual or jet wash only). Usable between -10°C and +50°C.

| Type | L mm | l mm | H mm | Th. mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| cover | 680 | 680 | 1615 | 140 | 1720 | 798805 | 261,00 |
| cover | 680 | 680 | 815 | 140 | 1265 | 798804 | 219,00 |

Made by MATFER BOURGEAT

## WELDED TRAY CLEARING TROLLEYS - 2 TRAYS

Designed in stainless steel. Tube chassis Ø 2.5 cm. Soundproofing plate under each tray. Tray tig welding. Rounded tray corners. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C. NF Food Hygiene.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 80x50 - without gallery | 840 | 550 | 960 | 13500 | 778006 | 396,00 |

basic kit + additional kit

Made by MATFER BOURGEAT

## SHELVING

Easy assembly: without any tools, by simple interlocking. This kit allows you to mount a 42.5 cm deep shelf with plastic storage racks, 4 levels spaced 480 mm apart. Box size: 1,980 x 660 x 110 mm - Weight: 20 kg. Easy to clean. Max. load: 30 kg per rack or 90 kg per shelf.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| depth 42.5 cm | 1020 | 425 | 1730 | 20000 | 893002 | 411,00 |
| depth 42.5 cm | 985 | 425 | 1730 | 17000 | 893302 | 326,00 |

Made by MATFER BOURGEAT

## WELDED TRAY CLEARING TROLLEYS - 3 TRAYS

Designed in stainless steel. Tube chassis Ø 2.5 cm. Soundproofing plate under each tray. Tray tig welding. Rounded tray corners. 4 composite wheels Ø 12.5 cm - 2 with brakes - Wheel temperature resistance: -10°C to +40°C. NF Food Hygiene.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 80x50 - without gallery | 840 | 550 | 960 | 17500 | 778406 | 450,00 |

# 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 | 482 |
| CLEANING PRODUCTS | 490 |
| BINS AND BIN BAG HOLDERS | 495 |
| PROTECTIVE CLOTHING | 497 |
| HYGIENE EQUIPMENT | 503 |
| SPONGES AND TEA TOWELS | 508 |

# Products suitable for the food and beverage industry

- **Support et fibres** : matériau plastique, non-poreux, résistants aux solvants, aux agents chimiques de nettoyage et aux températures de désinfection.
- **Fils d'agrafage** inoxydables.
- **Manche** : Structure en fibre de verre ou aluminium anodisé.
- **Supportent l'étuvage et les traitements chimiques pour leur désinfection.**

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 | 8,85 |
| NEW | 275 | 40 | 65 | 710177 | 6,40 |

MADE IN FRANCE

## DUSTPAN

White plastic/polypropylene. Compatible with blue brush.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 260 | 260 | 335 | 710067 | 4,95 |

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 | 9,75 |
| long handle | 450 | 710082 | 24,75 |

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 | 47,45 |

### BLUE BROOM

Soft polyester fibres. Vegetable scrubbing brush. Bristle length 60 mm.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 275 | 60 | 710038 | 19,60 |
| 380 | 60 | 150508 | 29,90 |

### WHITE BROOM

Soft polyester fibres. Vegetable scrubbing brush. Bristle length 60 mm.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 280 | 60 | 710039 | 19,60 |
| 385 | 60 | 150510 | 22,50 |

### 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 | 21,30 |
| 325 | 70 | 710077 | 21,95 |

### ALUMINIUM TELESCOPIC HANDLE

NEW

Aluminium. Height from 1.70 metres to 2.80 metres. Polypropylene handle.

| L mm | Ref. | Price |
|---|---|---|
| 1700 | 150072 | 104,50 |

### BRUSH WITH HANDLE

NEW

Polypropylene.

| L mm | Ref. | Price |
|---|---|---|
| 275 | 150071 | 18,00 |

### 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 | 7,75 |

### COCONUT FIBRE BRUSH

Composite frame. Brush or hand brush in coconut fibre.

| L mm | Ref. | Price |
|---|---|---|
| 490 | 710106 | 5,65 |

### 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 | 24,85 |

### SWING DUSTPAN

NEW

Polypropylene. Open and rock locking system. Castors for moving in open position. Aluminium handle.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 345 | 140 | 1170 | 710110 | 54,00 |

Wood. Combined inside/outside sweeping, also suitable for wet sweeping. Linig made from recycled plastic bottles (PET). PET fibres do not crush, dirt does not get caught in the fibres.

NEW

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 310 | 47 | 85 | 710707 | 2,90 |
| 480 | 30 | 85 | 710105 | 3,15 |

### EVOLUTION COCONUT FIBRE BROOM

NEW

Polypropylene. Combined inside/outside sweeping, also suitable for wet sweeping. Linig made from recycled plastic bottles (PET). PET fibres do not crush, dirt does not get caught in the fibres.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 480 | 70 | 140 | 710709 | 11,40 |
| 315 | 85 | 100 | 710726 | 3,95 |
| 630 | 70 | 140 | 710725 | 11,50 |
| 410 | 100 | 105 | 710727 | 6,15 |

## 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 | 21,45 |
| NEW white | 1400 | 283881 | 17,95 |

## 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 | 25,65 |

## SCREW HANDLE DIAMETER 23.5 MM

Anodised aluminium. Screw-on handle for broom, brush, scrubbing brush, squeegee, etc. Ergonomic and wide handle for greater comfort of use. Universal screw thread. Very durable and rigid. Very easy to maintain for flawless hygiene.

| L mm | Ref. | Price |
|---|---|---|
| 1400 | 150506 | 14,80 |

## 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 | Nbr | Ref. | Price |
|---|---|---|---|
| 500 | 3 | 150507 | 52,00 |

## 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 | 12,45 |
| handle | 6000 | | | 159010 | 80,05 |

## 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 | 6,20 |

## DUSTPAN

Coated steel. Professional grade dustpan. Colours according to availability.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 360 | 225 | 710109 | 9,80 |

## SQUEEGEES AND MOPS

### 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.

| W g | Ref. | Price |
|---|---|---|
| 220 | 150575 | 3,70 |

### 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 | 6,70 |

### HANDLE WITH SCREW THREAD FOR MOP HEADS

Chrome steel handle. Screw for cotton mop. Polypropylene tip.

| L mm | Ref. | Price |
|---|---|---|
| 1400 | 150577 | 5,00 |

### 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 | 6,95 |

### 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 | 48,05 |



## FOOD CONTACT APPROVED SQUEEGEES

MADE IN FRANCE

### 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 | 17,30 |

MADE IN FRANCE

### 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 | 23,00 |

MADE IN FRANCE

### 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 | 6,20 |
| 450 | 710031 | 6,55 |
| 550 | 710116 | 13,85 |
| 750 | 710117 | 18,05 |

MADE IN FRANCE

### 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 | 23,95 |
| 750 | 150504 | 30,40 |

### WINDOW SQUEEGEE

Stainless steel frame. Professional quality window squeegee.

| L mm | Ref. | Price |
|---|---|---|
| 300 | 710218 | 12,65 |

### WINDOW MOP

Plastic frame and handle. Professional grade. Can be used with wooden handle 710204.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| window mop | 350 | 710212 | 11,10 |
| spare | 350 | 710213 | 7,65 |

### WINDOW SQUEEGEE

PVC frame. Professional quality window squeegee.

| L mm | Ref. | Price |
|---|---|---|
| 250 | 150467 | 4,35 |
| 350 | 150469 | 4,75 |

### 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 | 27,25 |

### FLOOR SQUEEGEE

Galvanised steel frame. FitteØ with smooth tip Ø 24 mm. Foam rubber filling.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| scraper | 440 | 710203 | 5,85 |
| wooden handle | 1200 | 710204 | 5,70 |

## ALUMINIUM HANDLE

Anodised aluminium. Polyethylene handle. Compatible with products refs 150561 and 150563..

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 1400 | 23,5 | 150560 | 8,35 |

## 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 | 20,40 |

## 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 | 219,00 |

## FAUBERT MOP HEAD AND FRAME

Polypropylene and nylon.

| Type | L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| tweezers | 175 | 175 | | 150563 | 6,45 |
| mop head | 76 | | 340 | 150564 | 8,90 |

## FLAT MOP FRAME

Plastic mop holder Ref. 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 | 32,70 |

## 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 | U.V. | Ref. | Price |
|---|---|---|---|---|
| 400 | 170 | 1 | 150532 | 11,70 |

## 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 | U.V. | Ref. | Price |
|---|---|---|---|---|
| 400 | 170 | 1 | 150562 | 9,25 |

## 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 | 104,00 |

NEW

## CLEANING TROLLEY WITH MOP PRESS

Polypropylene. Cleaning trolley for professionals, compact and convenient. With base, fitted with a universal press, one 17 L front bucket, one 15 L rear bucket, and two 5 L swivel buckets. Accommodates a waste collector for 70 L bin bags. Top storage tray including two 5 L buckets. Two large T-slot hooks, two broom clips, two broom holders. Equipped with multi-directional castors. Trolley delivered flat in kit form for assembly.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 940 | 480 | 1130 | 19300 | 150580 | 380,00 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| trolley | 645 | 430 | 505 | 1800 | | 150566 | 206,00 |
| spare press | 250 | 250 | 495 | | 1865 | 150565 | 94,00 |

## BUCKET WITH MOP PRESS

Polypropylene. Very good quality and transport handle. High capacity comes with wringer for mop. Sold without mop. Wringer interior diameter 12.5 cm.

| H mm | C cl | Ref. | Price |
|---|---|---|---|
| 260 | 1200 | 150527 | 15,60 |

## BUCKET

White non-food grade polyethylene. Small chrome handle. Very durable.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 320 | 280 | 1200 | 710211 | 16,75 |

## ROUND BUCKET

Polyethylene. Galvanised wire handle.

| H mm | Ø mm | C cl | Ref. | Price |
|---|---|---|---|---|
| 285 | 205 | 1000 | 150578 | 7,80 |

## SAFETY CONE

'Slippery floor' warning safety cone. Opening width: 43.5 cm.

| l mm | H mm | Ref. | Price |
|---|---|---|---|
| 300 | 610 | 150553 | 15,25 |

## COLOURED BUCKET

Polypropylene. Plastic handle.

| Type | L mm | l mm | C cl | Ref. | Price |
|---|---|---|---|---|---|
| green | 250 | 170 | 500 | 150571 | 13,30 |
| red | 250 | 170 | 500 | 150568 | 13,30 |
| yellow | 250 | 170 | 500 | 150573 | 13,30 |
| blue | 250 | 170 | 500 | 150569 | 13,30 |

## 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 | 147,00 |

# 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 | 10,60 |
| 100 | 720312 | 53,10 |

### BISTRO POLIARGENT

Product ideal to clean all silverware and stainless steel products.

| C cl | Ref. | Price |
|---|---|---|
| 15 | 720301 | 11,90 |
| 100 | 720302 | 63,75 |

### 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 | 12,85 |

### 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 | 6,65 |

### 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 | 6,45 |

CLEANING PRODUCTS

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 80 | 80 | 250 | 100 | 1000 | 720246 | 10,40 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 387 | 270 | 310 | 500 | 5000 | 720248 | 48,95 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 387 | 270 | 310 | 500 | 5000 | 720240 | 17,80 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| container | 387 | 270 | 310 | 500 | 5000 | 720236 | 15,05 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 387 | 270 | 310 | 500 | 5000 | 720250 | 20,50 |

### 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 387 | 270 | 310 | 500 | 5000 | 720252 | 22,55 |

CLEANING PRODUCTS

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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 80 | 80 | 250 | 100 | 1000 | 720245 | 6,25 |

MADE IN FRANCE 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 123 | 69 | 244 | 100 | 1000 | 720244 | 5,55 |

MADE IN FRANCE 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 123 | 69 | 244 | 100 | 1000 | 720241 | 5,70 |

MADE IN FRANCE 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 387 | 270 | 310 | 500 | 5000 | 720238 | 11,95 |

MADE IN FRANCE 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 387 | 27 | 310 | 500 | 5000 | 720255 | 20,10 |

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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 387 | 270 | 310 | 500 | 5000 | 720261 | 10,55 |

CLEANING PRODUCTS

MADE IN FRANCE 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 | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 123 | 69 | 244 | 100 | 1000 | 720249 | 5,10 |

## 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 | 4,90 |

## 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 | 11,90 |

bioseed

## HAND RUB

Hygienic hand disinfection by friction. Intended for quick hand antisepsis. Respects the skin. Does not require rinsing or drying of hands. Bactericidal, virucidal (tested on MVA - Coronavirus marker). Density: 0.85 +/- 0.05 g/cm3. Perfume-free.

| Type | L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|---|
| container | 387 | 270 | 310 | 500 | 5000 | 720265 | 41,30 |

## 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 | 49,35 |

## 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 | 12,45 |

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 | 6,70 |

## 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 | 4,40 |
| chain | 1050 | | 150520 | 14,30 |

## 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 |
|---|---|---|---|---|---|
| 122 | 105 | 202 | 100 | 730011 | 58,05 |

## 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 | 24,50 |

NEW

## TOILET BRUSH WITH STAINLESS STEEL BASE

Contemporary openwork design. Brushed stainless steel brush holder. Concealed black brush. To set on the floor.

| L mm | l mm | H mm | Ref. | Price |
|---|---|---|---|---|
| 95 | 95 | 270 | 159086 | 22,50 |

## TOILET BRUSH AND HOLDER SET

White polypropylene kit. Brush with quality white nylon bristles.

| H mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 350 | 140 | 159083 | 9,45 |

NEW

MADE IN FRANCE

ECO CERT ECODÉTERGENT

## TOILET DISINFECTANT DESCALER GEL

Made from lactic acid, 100% natural origin. Can be included in a HACCP protocol. For daily disinfection needs. Safe for septic tanks. Streak-free shine. PH : 2,5.

| L mm | l mm | H mm | C cl | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| 92 | 65 | 281 | 100 | 1000 | 720258 | 5,90 |

## 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 | 41,00 |

## 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 | 120,00 |

## 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 | W g | Ref. | Price |
|---|---|---|---|---|---|
| 71 | 42 | 8 | 1460 | 150383 | 90,50 |

## 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 | 23,95 |

NEW

## PEDAL BIN WITH WHEELS

Robust and easy to move thanks to rear wheels. Comes with a set of 6 sorting stickers. Front stabiliser, 304 stainless steel wheels with rubber tread. Composed of 50% recycled materials. Bag held in place by 4 lugs on the bin. Wide and comfortable foot pedal opening for hands-free operation conforming to hygiene standards. HACCP-compatible.

| H mm | Ref. | Price |
|---|---|---|
| 820 | 150379 | 147,00 |

## 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 | 96,25 |
| blue | 550 | 485 | 930 | 12000 | 150381 | 96,25 |
| green | 550 | 485 | 930 | 12000 | 150384 | 96,25 |
| yellow | 550 | 485 | 930 | 12000 | 150385 | 96,25 |
| red | 550 | 485 | 930 | 12000 | 150387 | 96,25 |

### BIN BAG HOLDER TROLLEY

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.

| Type | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| snap | 520 | 418 | 933 | 1 | 857930 | 356,20 |

### BIN BAG HOLDER TROLLEY

Stainless steel bin bag holder trolley. Flat bin bag holder. 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.

| Type | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| dustbin stainless steel | 450 | 360 | 820 | 1 | 857911 | 450,25 |

### BIN BAG HOLDER TROLLEY

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.

| Type | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| dustbin mixed | 488 | 359 | 864 | 1 | 857920 | 321,75 |

NEW

### WASTE BAG HOLDER FOR SELECTIVE SORTING

Optional lid, to be selected according to sorting and colour of choice. Stand equipped with 2 castors for easy movement. Very easy to insert and remove the bag from below. The straight handle on the back allows better positioning against walls.

| Type | C cl | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|---|
| bag holder | 12000 | 640 | 500 | 950 | 1 | 150391 | 137,00 |
| red lid | | 530 | 484 | 76 | 1 | 150393 | 11,85 |
| blue lid | | 530 | 484 | 76 | 1 | 150394 | 11,85 |
| green lid | | 530 | 484 | 76 | 1 | 150395 | 11,85 |
| yellow lid | | 530 | 484 | 76 | 1 | 150396 | 11,85 |
| white lid | | 530 | 484 | 76 | 1 | 150397 | 11,85 |

### SQUARE BIN

Square polypropylene bin. With an opening pedal.

| C cl | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|
| 400 | 245 | 195 | 225 | 1 | 159082 | 14,15 |

NEW

### PEDAL BIN

White polyethylene bin with lid. With an opening pedal. Robust manufacture.

| Type | C cl | L mm | l mm | H mm | U.V. | Ref. | Price |
|---|---|---|---|---|---|---|---|
| white lid | 4500 | 410 | 390 | 600 | 1 | 150370 | 92,65 |
| white lid | 6700 | 500 | 400 | 670 | 1 | 150371 | 111,00 |
| white lid | 8700 | 500 | 400 | 820 | 1 | 150372 | 121,00 |
| red lid | 8700 | 500 | 400 | 820 | 1 | 409593 | 121,00 |
| green lid | 8700 | 500 | 400 | 820 | 1 | 409594 | 121,00 |
| yellow lid | 8700 | 500 | 400 | 820 | 1 | 409595 | 121,00 |

MADE IN FRANCE CE

## CUT-RESISTANT GLOVES

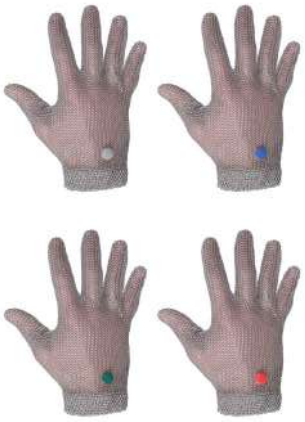
HDPE and polyester fibre knit gloves. Recommended for cutting or cleaning sharp materials. Comfortable: seamless and supple. Safe: improved forearm protection. Convenient: ambidextrous and machine washable at 70°C. Compliant with PPI regulation: UE 2016/425: Category II, Compliant with the general standard 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 | 19,00 |
| size 8 | 466620 | 19,00 |
| size 9 | 466621 | 19,00 |

NEW

Unique glove holding system. Suitable for left- and right-handers.

| Taille | Ref. | Price |
|---|---|---|
| size m | 100066 | 30,65 |
| size l | 100067 | 38,70 |



MADE IN FRANCE

## 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.

| Taille | Ref. | Price |
|---|---|---|
| XS | 100031 | 125,00 |

MADE IN FRANCE

## 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.

| Taille | Ref. | Price |
|---|---|---|
| XS | 100036 | 125,00 |

NEW

MADE IN FRANCE

## AMBIDEXTROUS CHAINMAIL GLOVE

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. Ambidextrous (left or right handed).

| Taille | Ref. | Price |
|---|---|---|
| XS | 100061 | 125,00 |
| S | 100062 | 125,00 |
| M | 100063 | 125,00 |
| L | 100064 | 125,00 |

## 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.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| size 7 | 460 | 730253 | 13,50 |
| size 8 | 460 | 730254 | 13,50 |
| size 9 | 460 | 730255 | 13,50 |

## 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 | 12,60 |
| size 9 | 773029 | 12,60 |
| size 10 | 773030 | 12,60 |

## 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 | 16,10 |
| size 8 | 467024 | 16,10 |
| size 9 | 467025 | 16,10 |

## YELLOW LATEX GLOVES

Yellow latex gloves. Suitable for professional use. Compliant with PPE regulations: EU 2016/425: Category III, compliant with the general standard for protective gloves EN420/2003+AI:2009, compliant with the standard for protection against mechanical risks EN 388:2016 (1010) and light chemical protection EN 374. Food contact approved.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| size 6 | 300 | 730256 | 1,90 |
| size 7 | 300 | 730257 | 1,90 |
| size 8 | 300 | 730258 | 1,90 |
| size 10 | 300 | 730269 | 1,90 |

## 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 | 28,95 |
| size 10 | 468983 | 28,95 |

## 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 PPE regulations: EU 2016/425, with the general standard for protective gloves EN ISO 21420:2020 (Dexterity 1), with the standard for protection against mechanical risks EN 388:2016 + A1:2018 (4244X) and protection against heat EN 407:2020 (4231XX). Cannot be washed (neither by hand nor in a washing machine). Clean with a damp wipe only.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| oven mitts 10 cm | 300 | 773001 | 18,90 |
| oven mitts 20 cm | 400 | 773002 | 19,90 |
| oven gloves 10 cm | 300 | 773011 | 22,90 |
| oven gloves 20 cm | 400 | 773012 | 24,00 |

## PAIR OF INSULATING OVEN GLOVES

Flame-retardant cotton. Extra long to protect the forearm. One size. Heat resistant: 15 minutes at 250 °C. Meets the requirements of EN ISO 21420:2020, EN388:2016 +A1:2018, and EN407:2020. Manual cleaning with water and solvent-free soap.

| Type | L mm | Ref. | Price |
|---|---|---|---|
| one size | 380 | 130345 | 31,05 |

Made by MATFER BOURGEAT

## 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 | 37,60 |

-30°C +250°C

## 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 | 96,05 |
| M | 450 | 730031 | 96,05 |
| L | 450 | 730032 | 96,05 |

+300°C

## SILICONE OVEN GLOVE

100% silicone oven glove. Resistance: -30° / +300 °C. Dishwasher safe. Reinforcement on top for maximum protection. Long enough to protect the wrist and forearm from burns. Non-slip grooves for a secure grip. Waterproof, protects against boiling liquids. Can also be used to handle frozen products. Compliant with PPE regulations: 2016/425, heat protection standard EN 407:2020 (433XXX) and BS EN ISO 21420:2020. One size.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 292 | 140 | 139007 | 33,15 |

NEW

## WHITE HEAT-WELDED APRON

100% polyurethane. No metal parts for easy cleaning and disinfection. The apron's weight rests on the shoulders and not on the neck. Heat-welded eyelets. Blue hook closure. This document complies with PPE standard (EU) 2016/425 and standard NF EN 13688: 2013.

| L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|
| 1150 | 900 | 610 | 130218 | 39,10 |

MADE IN FRANCE

## 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 | 7,60 |
| chef | 1020 | 900 | 130135 | 9,90 |

MADE IN FRANCE

## 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 | W g | Ref. | Price |
|---|---|---|---|---|
| 1150 | 900 | 355 | 774002 | 27,50 |

MADE IN FRANCE

## 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 | 174,00 |
| small | 700 | 550 | 100048 | 159,00 |
| large | 800 | 550 | 100049 | 175,00 |

MADE IN FRANCE

## 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 | 38,50 |

## COTTON BIB APRON

Canvas 50% polyester, 50% cotton. 250 g/m². With bib.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| blue with bag | 1020 | 950 | 130160 | 16,00 |
| blue without bag | 1020 | 950 | 130155 | 14,75 |
| white with bag | 1020 | 950 | 130150 | 12,05 |
| white without bag | 1020 | 950 | 130145 | 11,45 |
| black with bag | 1020 | 950 | 130151 | 16,00 |
| grey with bag | 1020 | 950 | 130152 | 16,00 |

MADE IN FRANCE

## 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 |
|---|---|---|---|---|
| fishmonger | 1150 | 900 | 130217 | 41,80 |

MADE IN FRANCE

## 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 | 15,00 |
| 1150 | 900 | 774001 | 15,50 |
| 1300 | 900 | 774003 | 18,25 |

## SELVEDGE APRON

100% bleached cotton selvedge apron. combines quality and aesthetics. Very durable material.

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 770 | 550 | 281048 | 5,00 |

**CONFORTABLES ET LÉGERS**

### 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 | 53,35 |
| shoe size 37 | 130537 | 53,35 |
| shoe size 38 | 130538 | 53,35 |
| shoe size 39 | 130539 | 53,35 |
| shoe size 40 | 130540 | 53,35 |
| shoe size 41 | 130541 | 53,35 |
| shoe size 42 | 130542 | 53,35 |
| shoe size 43 | 130543 | 53,35 |
| shoe size 44 | 130544 | 53,35 |
| shoe size 45 | 130545 | 53,35 |
| shoe size 46 | 130546 | 53,35 |

### 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 | 69,55 |
| shoe size 37 | 774137 | 69,55 |
| shoe size 38 | 774138 | 69,55 |
| shoe size 39 | 774139 | 69,55 |
| shoe size 40 | 774140 | 69,55 |
| shoe size 41 | 774141 | 69,55 |
| shoe size 42 | 774142 | 69,55 |
| shoe size 43 | 774143 | 69,55 |
| shoe size 45 | 774145 | 69,55 |
| shoe size 46 | 774146 | 69,55 |
| shoe size 47 | 774147 | 69,55 |

### 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 | 64,40 |
| shoe size 36 | 280435 | 64,40 |
| shoe size 37 | 280436 | 64,40 |
| shoe size 38 | 280437 | 64,40 |
| shoe size 39 | 280438 | 64,40 |
| shoe size 40 | 280439 | 64,40 |
| shoe size 41 | 280440 | 64,40 |
| shoe size 42 | 280441 | 64,40 |
| shoe size 43 | 280442 | 64,40 |
| shoe size 44 | 280443 | 64,40 |
| shoe size 45 | 280445 | 64,40 |
| shoe size 46 | 280446 | 64,40 |

RETROUVEZ LES MASQUES, CALOTS ET CHARLOTTES
DANS LE CATALOGUE

MATFER
USAGE UNIQUE

## TED CHAUSSURES DE SÉCURITÉ

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

| Type | Ref. | Price |
|---|---|---|
| shoe size 36 | 774036 | 67,90 |
| shoe size 37 | 774037 | 67,90 |
| shoe size 38 | 774038 | 67,90 |
| shoe size 39 | 774039 | 67,90 |
| shoe size 40 | 774040 | 67,90 |
| shoe size 41 | 774041 | 67,90 |
| shoe size 42 | 774042 | 67,90 |
| shoe size 43 | 774043 | 67,90 |
| shoe size 44 | 774044 | 67,90 |
| shoe size 45 | 774045 | 67,90 |
| shoe size 46 | 774046 | 67,90 |

### NOIR

| Type | Ref. | Price |
|---|---|---|
| shoe size 35 | 280184 | 67,90 |
| shoe size 36 | 280185 | 67,90 |
| shoe size 37 | 280186 | 67,90 |
| shoe size 38 | 280187 | 67,90 |
| shoe size 39 | 280188 | 67,90 |
| shoe size 40 | 280189 | 67,90 |
| shoe size 41 | 280190 | 67,90 |
| shoe size 42 | 280191 | 67,90 |
| shoe size 43 | 280192 | 67,90 |
| shoe size 44 | 280193 | 67,90 |
| shoe size 45 | 280194 | 67,90 |
| shoe size 46 | 280195 | 67,90 |
| shoe size 47 | 280196 | 67,90 |

## NLOCK SAFETY SHOES

Double closure for a perfect fit thanks to Quicklock technology. Injected double-density PU outsole, certified non-slip (SR), provides excellent grip even on wet or oily floors. ESD and antistatic function. Composite safety toe cap, resistant to 200 joules. Standard EN ISO 20345:2022 S2 SR ESD. Recycled mesh lining (GRS label). Easy to maintain. Shoes meeting Agrifood industry requirements.

NEW

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| shoe size 36 | 320 | 205 | 117 | 850 | 774210 | 139,00 |
| shoe size 37 | 320 | 205 | 117 | 870 | 774211 | 139,00 |
| shoe size 38 | 320 | 205 | 117 | 900 | 774212 | 139,00 |
| shoe size 39 | 320 | 205 | 117 | 900 | 774213 | 139,00 |
| shoe size 40 | 320 | 205 | 117 | 970 | 774214 | 139,00 |
| shoe size 41 | 320 | 205 | 117 | 1000 | 774215 | 139,00 |
| shoe size 42 | 320 | 205 | 117 | 1050 | 774216 | 139,00 |
| shoe size 43 | 350 | 215 | 123 | 1070 | 774217 | 139,00 |
| shoe size 44 | 350 | 215 | 123 | 1100 | 774218 | 139,00 |
| shoe size 45 | 350 | 215 | 123 | 1150 | 774219 | 139,00 |
| shoe size 45 | 350 | 215 | 123 | 1200 | 774220 | 139,00 |
| shoe size 47 | 350 | 215 | 123 | 1200 | 774221 | 139,00 |

## 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 |
|---|---|---|
| M | 716752 | 35,00 |
| L | 716753 | 35,00 |
| XL | 716797 | 35,00 |
| XXL | 716759 | 35,00 |

CE

## SAFETY GOGGLES

Lightweight: 40 g. 99% UV protection. Non-scratch treatment for more durability. Detachable foam provides additional protection against impact and dust. Flexible branches for more comfort.

| Type | W g | Ref. | Price |
|---|---|---|---|
| Orange | 40 | 799916 | 9,50 |
| Clear | 51 | 799927 | 5,20 |

### 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 | 599,00 |
| H/C water mixer | 110 | 100 | 40 | 150005 | 141,00 |

**EQUIPÉ DE SAC À POUSSIÈRES ANTICOLMATANT**

### SM25 VACUUM CLEANER FOR BAKERY

For small production bakeries. Stainless steel well 25L 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| hoover | 440 | 450 | 600 | 2500 | 11000 | 1400 | 230 | 50-60 | 710503 | 647,00 |
| hoover + oven kit | 440 | 450 | 600 | 2500 | 11000 | 1400 | 230 | 50-60 | 710500 | 1174,00 |
| oven nozzle | | | | | | | | | 710508 | 125,00 |
| anti-clogging bag | | | | | | | | | 710505 | 52,10 |

### SM80 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| hoover | 540 | 540 | 900 | 5600 | 25000 | 1200 | 230 | 50-60 | 710506 | 1087,00 |
| hoover + oven kit | 540 | 540 | 900 | 5600 | 25000 | 1200 | 230 | 50-60 | 710509 | 1636,00 |
| anti-clogging bag | | | | | | | | | 710507 | 72,60 |

### 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.

| W g | Ref. | Price |
|---|---|---|
| 4500 | 710502 | 515,00 |

**POLYVALENT ET PUISSANT**

### 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 | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|---|
| hoover | 390 | 400 | 540 | | 9200 | 1400 | 220-240 | 50-60 | 710518 | 400,00 |
| 10 bags | | | | 2000 | | | | | 710528 | 38,75 |

**COMPACT ET LÉGER**

### 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 | 209,00 |
| 10 bags | | | | 900 | | | | 710525 | 31,65 |

### COCKROACH TRAPS

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 | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 125 | 30 | 170 | 80 | 730221 | 15,00 |

### 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 | 26,60 |

### FOOD MOTH TRAPS

2 dual traps for food moths. 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. Up to 50 food moths per trap. Use one trap per 10 m2 area.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 120 | 15 | 140 | 35 | 730211 | 14,55 |

## INSECT ZAPPER WITH GRILLE

Extra tube for flying insect glue trap EK 16 (731109). Available in glue model (730133). Warning. The product does not include the insect zapper.

| Type | L mm | Watts | Ref. | Price |
|---|---|---|---|---|
| tube for 40 m² | 300 | 8 | 730130 | 18,10 |

IP 52

## S80 STICKY FLY TRAP

Insect trap with robust metal body. Elegant and discreet design suitable for shops and restaurants. UV-A LED technology offers 55% energy savings compared to conventional fluorescent lamps. Chemical-free. Equipped with two 15 watt UV-A Led tubes. Hygienic, no risk of insect residue blow out. Trap stays clean. Lamp service life: 3 years. Wall-mounted model. Active surface area: 80 m². Quiet, odourless. Tool-free quick and easy maintenance. IP20 protection class (drip-proof).

| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 80M² | 575 | 140 | 348 | 3350 | 23 | 100/240 | 50-60 | 730140 | 299,00 |

IP 65

## S120B STICKY FLY TRAP

Lightweight and long-lasting white ABS frame. 55% energy savings compared to ballast fluorescent lamps. Works with glue boards. Equipped with two 9W UV-A LED tubes. Hygienic, no risk of insect residue blow out. Trap stays clean. Catches all flying insects, even the smallest. Easy counting of the number and varieties of insects caught. Suitable for use in production labs and shops thanks to its discrete design. Wall-mounted device, easy opening to change the glue board. Active over a surface area of up to 120 M². Quiet, odourless.

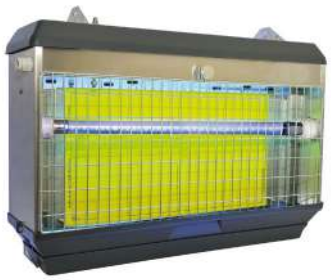
| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 120M² | 540 | 155 | 400 | 4200 | 23 | 220-240 | 50-60 | 730141 | 404,00 |

IP 65

## S200B STICKY FLY TRAP

Lightweight and long-lasting white-coated aluminium frame. 55% energy savings compared to ballast fluorescent lamps. Works with glue boards. Equipped with four 9W UV-A LED tubes. Hygienic, no risk of insect residue blow out. Trap stays clean.. Catches all flying insects, even the smallest. Easy counting of the number and varieties of insects caught. Suitable for dry environments. To hang or mount on the wall. Double-sided. Active surface area: 200 M². Quiet, odourless.

| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 200M² | 635 | 215 | 465 | 6500 | 44 | 220-240 | 50-60 | 730143 | 775,00 |



IP 54

## S200I STAINLESS STEEL STICKY FLY TRAP

Stainless steel professional equipment. 70% energy savings compared to conventional fluorescent lamps. Works with glue boards. Equipped with two 6.5W high-performance UV LED tubes. Hygienic, no risk of insect residue blow out. Trap stays clean. Catches all flying insects, even the smallest. Large surface area of glue boards for increased effectiveness. Suitable for wet or dusty environments. Easy counting of the number and varieties of insects caught. To hang or mount on the wall. Double-sided, when hung. Fully repairable. Active surface area: 200 M². Quiet, odourless.

| Type | L mm | l mm | H mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 200M² | 720 | 255 | 520 | 9000 | 13 | 220-240 | 50-60 | 730145 | 838,00 |

## UV TUBES FOR INSECT TRAPS

ASTRON II high efficiency ultraviolet LED tube. Low energy consumption. Optimum attractiveness for flying insects. service life of 3 years in continuous use (25,000 hours).

| L mm | l mm | H mm | Ø mm | W g | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|---|---|---|
| 465 | 32 | 32 | 32 | 200 | 9 | 100-240 | 50-60 | 730156 | 73,35 |
| 640 | 32 | 32 | 32 | 240 | 6,5 | 100-240 | 50-60 | 730157 | 88,75 |

## GLUE BOARDS FOR INSECT TRAPS

Traps all flying insects, even the smallest. Facilitates identification and counting of insects.

| Type | L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|---|
| for S80/S120B | 420 | 230 | 8 | 860 | 730150 | 46,80 |
| for S200I | 510 | 270 | 10 | 210 | 730155 | 98,05 |
| for S200B | 420 | 230 | 1 | 120 | 730151 | 87,75 |

IPX1 Protection

### 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 | 1150 | 240 | 50-60 | 730015 | 249,00 |

### HAND DRYER

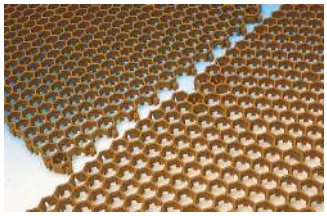
2-year guarantee. White ABS body. Monobloc brush motor. Dries in seconds, has heated airflow and a tamper-proof system. Drying time 18 seconds, output air flow velocity 65 kph. Sound level 60 dB.

| L mm | H mm | Watts | Volts | Hz | Ref. | Price |
|---|---|---|---|---|---|---|
| 240 | 260 | 2000 | 240 | 50-60 | 730012 | 123,00 |

### WHITE DUCKBOARD

Polyethylene honeycomb structure. Available in packs of 4 tiles, i.e. 1 m². Ensures compliance with food storage hygiene rules. High load resistance thanks to its HDPE structure. Easy to clean with a water jet, high-pressure cleaner, or pot-washing machine. Clip-on, very easy to install. Connection area suitable for equipping large areas. Easy to cut with a saw for a perfect fit to the space of use. Modular, scalable, and durable. Heat resistance suitable for freezing chamber temperatures.

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 500 | 500 | 22 | 1020 | 280687 | 64,90 |



### 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 | 79,00 |

### 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 | Th. mm | Ref. | Price |
|---|---|---|---|---|
| 900 | 600 | 9 | 150540 | 49,90 |

### 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 | 63,75 |

### 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 | 98,05 |

### STAINLESS STEEL MESH SCOURING PAD

Recommended for cleaning all stainless steel cookware. Cleans surfaces soiled with cooked fat or removes food stuck to the bottom of utensils. Does not damage or scratch the stainless steel surface of the utensils. Extremely long-lasting product. Excellent alternative to conventional scouring pads which have a limited service life. Gentle on the skin. Dishwasher-safe for perfect hygiene. Suspension eyelet for hanging it close to the washing up station.

| L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|
| 290 | 290 | 184 | 710327 | 52,00 |

### SUPER STAINLESS STEEL SCOURING PAD

Material: polyester, stainless steel, and polyurethane foam. Made of stainless steel, this pad scrubs and removes residue from all surfaces and kitchen utensils. Long-lasting super stainless steel pad for effective scrubbing. Hygienic: does not release particles and does not rust. Long service life. Easy to handle and gentle to the touch. Easy to wash and to clean. Can be hung near the washing up station with a hook (not included).

| L mm | l mm | H mm | W g | Ref. | Price |
|---|---|---|---|---|---|
| 135 | 90 | 18 | 17 | 710329 | 12,15 |

### STAINLESS STEEL SPIRAL CUTTER

Stainless steel. Spirals for heavy duty scouring: pots, grills, ovens, etc. Very durable and flexible to use.

| Type | W g | Ref. | Price |
|---|---|---|---|
| pack of 10 stainless steel sponges | 60 | 710328 | 23,70 |

### 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 | 12,25 |

### 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 | 11,10 |

### 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 | 22,10 |

### 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 | 18,95 |

### 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 | 20,90 |

### SPONGE CLOTHES

Made of a special high-strength bactericidal material. Non-woven, regenerated cellulose. Wipes machine washable and reusable multiple times. Convenient because it has an excellent absorption capacity. Withstands chlorine and detergents. Pack of 5 assorted cloths (1 pink, 1 blue, 1 yellow, 1 orange, 1 green).

| L mm | l mm | Ref. | Price |
|---|---|---|---|
| 180 | 155 | 150184 | 4,30 |

### 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 | 10,35 |

### 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 | 27,00 |

NEW

### SUPER-ABSORBENT RECYCLED MICROFIBRE CLOTHS

Available in green and pink for colour coding by place of use. Long service life, withstands up to 600 cycles at 60°C. 2 microfibre recycled bottles. 50% recycled polyester fibres in this microfibre. Removes grease stains. Removes 99% of E. coli bacteria from glass surfaces and human coronavirus from tile surfaces, only with water. Very good absorption capacity, absorbs up to 600% of its weight.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| yellow | 380 | 360 | 710368 | 11,35 |
| pink | 380 | 360 | 710369 | 11,35 |
| green | 380 | 360 | 710367 | 11,35 |

NEW

White PBT. Medium-hard polyester fibre. Polypropylene handle with hanging hole.

| L mm | l mm | W g | Ref. | Price |
|---|---|---|---|---|
| 400 | 40 | 28 | 248612 | 14,50 |
| 410 | 60 | 50 | 248787 | 16,50 |

### 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 | 5,95 |

### CLEANING BRUSH

Polyamide brush handle. Cleaning brush with high strength nylon fibres.

| L mm | Ø mm | Ref. | Price |
|---|---|---|---|
| 420 | 60 | 150085 | 5,25 |

### 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 800 %. Withstands chlorine and detergents. Pack of 25.

| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| blue | 510 | 360 | 150213 | 9,80 |
| yellow | 510 | 360 | 150251 | 9,80 |
| pink | 510 | 360 | 150252 | 9,80 |
| green | 510 | 360 | 150253 | 9,80 |
| black | 510 | 360 | 150255 | 9,80 |

### 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 | 46,45 |

### 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 | 25,95 |

### 100% COTTON TEACLOTH

100% quality cotton. Cotton glass wiping cloth for fine glass. High quality and durable products. Machine washable at 90°C.

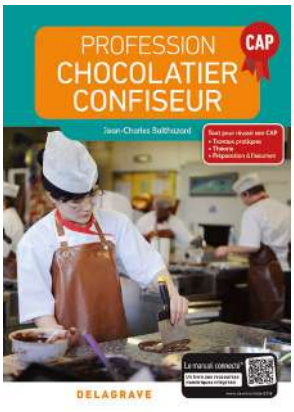
| Type | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| pack of 12 | 800 | 600 | 130300 | 42,55 |

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.


| | |
|---|---|
| VOCATIONAL TRAINING | 512 |
| CAKES AND BAKING BOOKS | 513 |
| BAKERY AND SANDWICHES | 517 |
| CHOCOLATE, SUGAR, AND ICE CREAM | 517 |
| COOKBOOKS | 512 |




### 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 the theory (Professional technology, Applied technology), all the professional practice, and a section with activities for the student to put into practice what they have just learned.

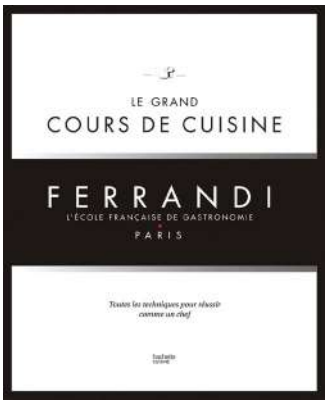
| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 287 pages. | 297 | 210 | 819138 | 37,85 |

### 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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 525 pages. | 297 | 210 | 819166 | 27,20 |



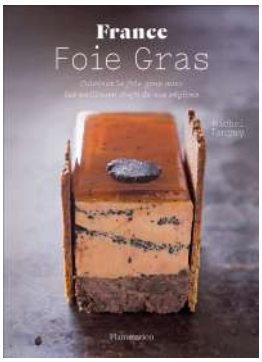

### LE GRAND COURS DE CUISINE DE L'ÉCOLE FERRANDI

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 695 pages. | 310 | 255 | 819161 | 47,35 |

## COOKBOOKS




### 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.

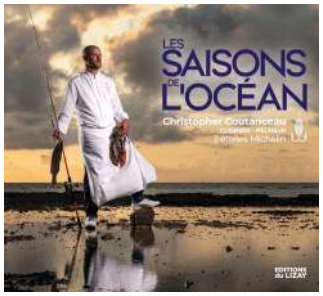
| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 185 pages. | 280 | 230 | 816066 | 30,25 |

### MUSHROOMS

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 408 pages. | 285 | 220 | 816027 | 42,65 |




### 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.

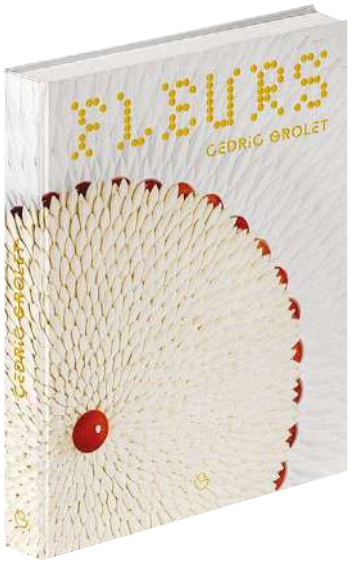
| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 192 pages. | 270 | 240 | 816071 | 23,70 |

### 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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 286 pages. | 290 | 243 | 816055 | 37,90 |

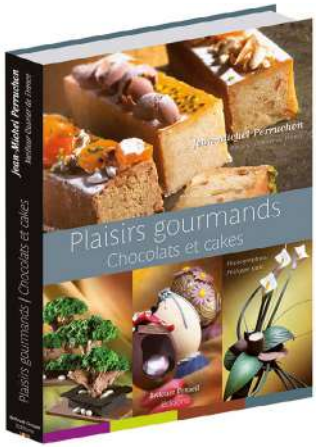



## FLOWERS

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 287 pages. | 298 | 238 | 813021 | 42,65 |

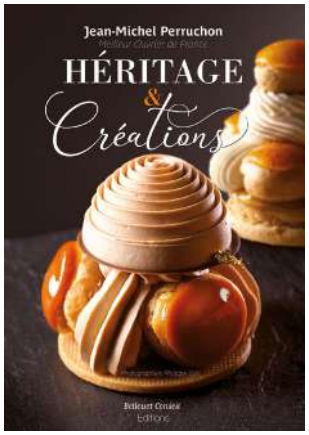



## PLAISIRS GOURMANDS, CHOCOLAT ET CAKES

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 350 pages. | 305 | 212 | 813060 | 85,35 |

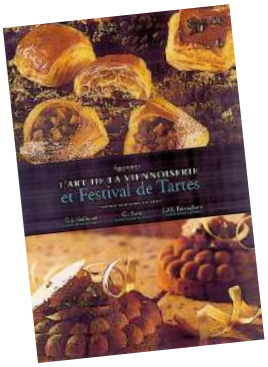



## HÉRITAGE ET CRÉATIONS

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 384 pages. | 300 | 215 | 813051 | 85,35 |




## 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.

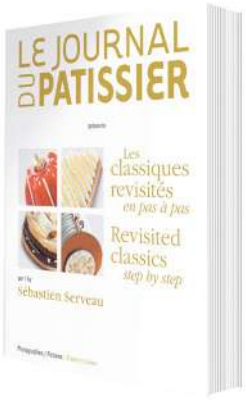
| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 280 pages. | 303 | 218 | 813035 | 71,90 |

## 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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 300 pages. | 305 | 212 | 813054 | 85,35 |

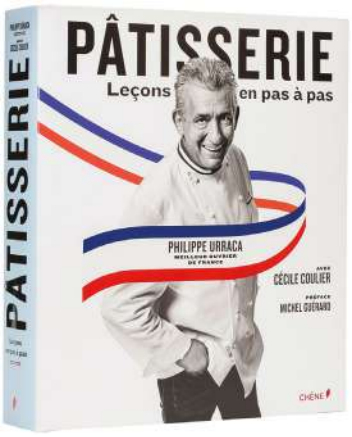



## LES CLASSIQUES REVISITÉS EN PAS À PAS

Author: S. Serveau.

Le Journal du P tissier. "tendances", "100% gourmand" snacking. Meal comprising a starter, main, and dessert. Bilingual French and English.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 256 pages. | 190 | 245 | 812045 | 28,45 |

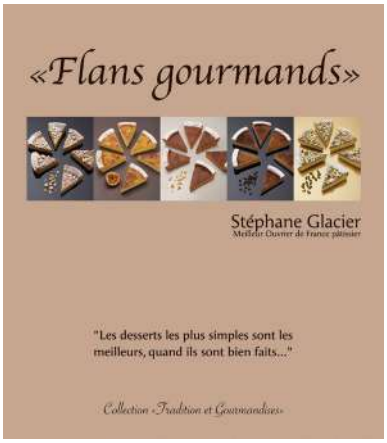



## PÂTISSERIE : LEÇONS EN PAS À PAS

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 503 pages. | 270 | 230 | 812145 | 37,85 |

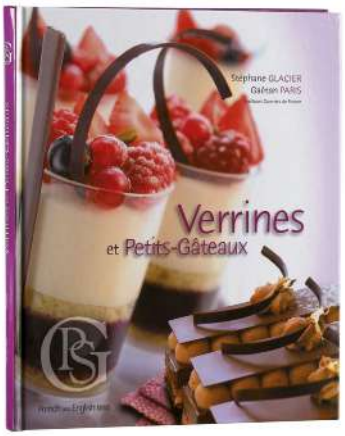



## FLANS GOURMANDS

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 64 pages. | 237 | 206 | 820103 | 16,60 |




## 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. Bilingual French/English text.

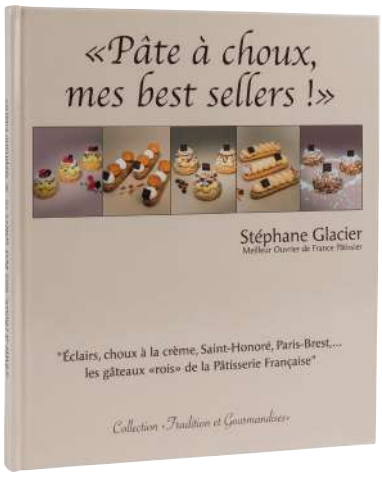
| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 246 pages. | 280 | 230 | 813024 | 73,85 |

### 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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 207 pages. | 267 | 205 | 813070 | 61,65 |

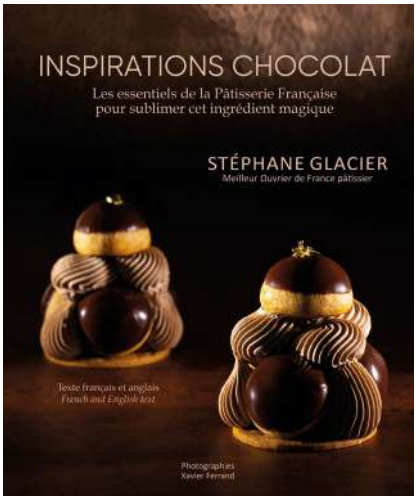



### PÂTE À CHOUX, MES BEST SELLERS

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 68 pages. | 230 | 200 | 813073 | 16,60 |




NEW

### INSPIRATIONS CHOCOLAT

Author Stéphane Glacier, Pastry MOF.

Chocolate Inspirations, the essentials of French patisserie. Recipes in French and English.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 240 pages. | 260 | 200 | 813074 | 71,10 |

### 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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 448 pages. | 285 | 220 | 812011 | 42,65 |

### INFINIMENT MACARON

Author: Pierre Hermé.

Over sixty new macaron recipes from the pastry maker. With a selection of chilled beverages, desserts, and fine chocolates that capture iconic flavours and combinations.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 287 pages. | 290 | 250 | 813009 | 37,00 |

### 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.

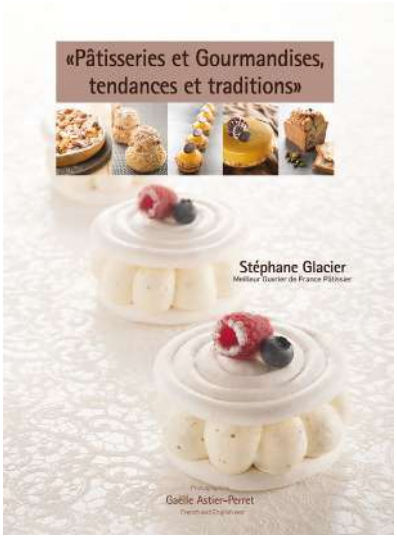
| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 184 pages. | 248 | 175 | 813067 | 47,40 |

### 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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 287 pages. | 280 | 210 | 812156 | 37,00 |

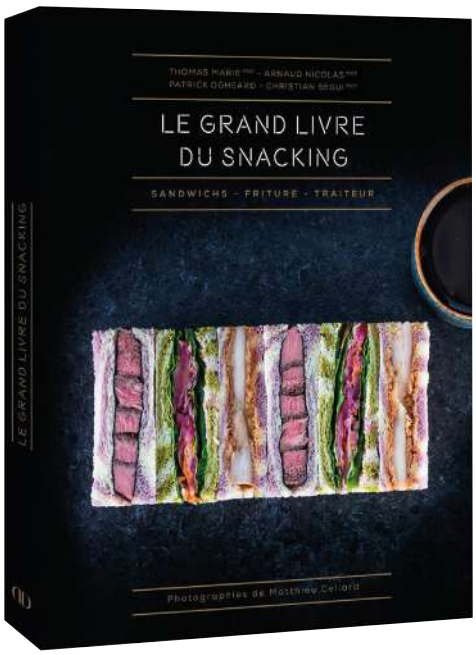



### PÂTISSERIES ET GOURMANDISES, TENDANCES ET TRADITIONS

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 250 pages. | 267 | 205 | 813068 | 71,10 |



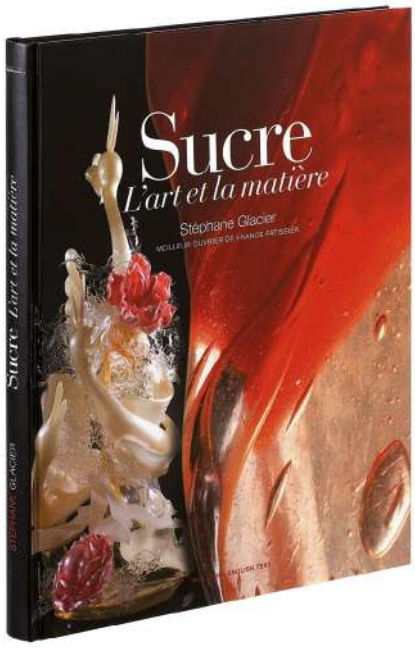

### LE GRAND LIVRE DU SNACKING

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 279 pages. | 299 | 223 | 811029 | 46,45 |

## CHOCOLATE, SUGAR, AND ICE CREAM

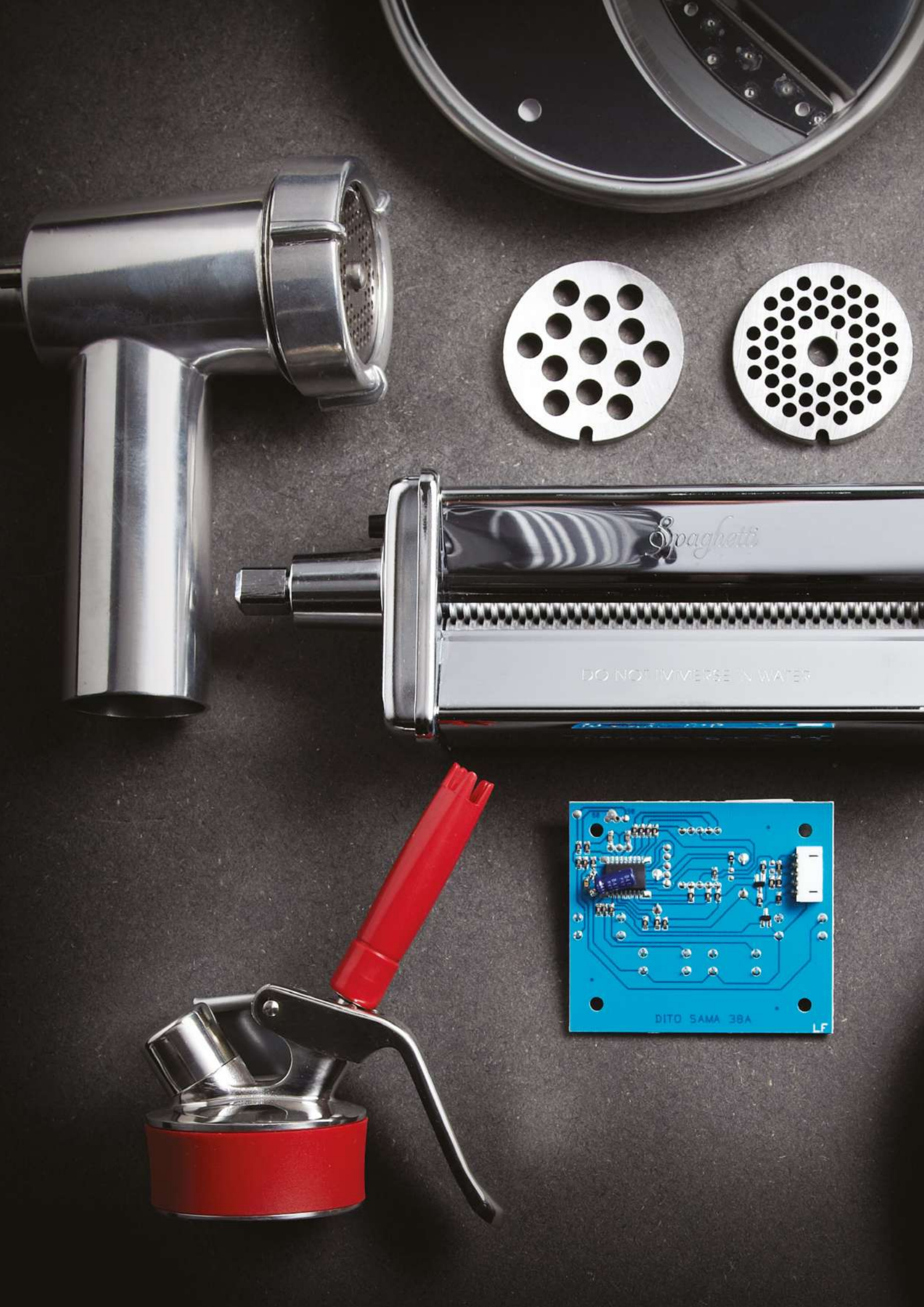



### SUCRE, L'ART ET LA MANIÈRE

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.

| Nbr pages | L mm | l mm | Ref. | Price |
|---|---|---|---|---|
| 186 pages. | 267 | 207 | 813053 | 56,90 |


Spaghetti
DO NOT IMMERSE IN WATER
DITO SAMA 38A
LF

MATFER

# PIÈCES DÉTACHÉES

## AUTOCUISEUR INOX 24 CM H 25 CM 8 LITRES REF:013204

| | Code | Prix HT |
|---|---|---|
| joint pour autocuiseurs 013204 et 013206 | 013221 | 15.10 |
| bouton de couvercle pour autocuiseurs 013204 et 013206 | 013222 | 11.65 |
| valve pour autocuiseurs 013204 et 013206 | 013224 | 18.50 |
| panier vapeur pour autocuiseurs 013204 | 013227 | 25.95 |

## AUTOCUISEUR INOX 24 CM H 34 CM 12 LITRES REF:013206

| | Code | Prix HT |
|---|---|---|
| joint pour autocuiseurs 013204 et 013206 | 013221 | 15.10 |
| bouton de couvercle pour autocuiseurs 013204 et 013206 | 013222 | 11.65 |
| valve pour autocuiseurs 013204 et 013206 | 013224 | 18.50 |
| panier vapeur pour autocuiseurs 013204 | 013227 | 25.95 |

## PISTOLET DE FUMAGE PROFESSIONNEL GSM 700 REF:185508

| | Code | Prix HT |
|---|---|---|
| filtre inox pistolet de fumage | 185509 | 6.50 |

## FUMOIR INOX 2 ÉTAGES POUR FUMAGE À FROID REF:245900

| | Code | Prix HT |
|---|---|---|
| boitier complet avec résistance et prise secteur | 245901 | 143.00 |

## FRITEUSE ÉLECTRIQUE CUVE AMOVIBLE 4 LITRES REF:121164

| | Code | Prix HT |
|---|---|---|
| panier pour friteuse 4L ref : 121164 | 121204 | 35.00 |
| résistance 2 kw pour friteuse 121164 | 121214 | 29.10 |
| voyant orange de chauffe pour friteuse Matfer | 121230 | 2.85 |
| kit pour friteuse (thermostat + bouton + anneau) | 121232 | 42.00 |
| voyant vert on/off pour friteuse Matfer | 121233 | 3.70 |

## FRITEUSE ÉLECTRIQUE CUVE AMOVIBLE 6 LITRES REF:121166

| | Code | Prix HT |
|---|---|---|
| robinet de vidange de cuve | 121167 | 15.00 |
| panier pour friteuse 6 litres 121166 | 121206 | 39.00 |
| résistance 3kW pour friteuse 121166 | 121216 | 31.50 |
| voyant orange de chauffe pour friteuse Matfer | 121230 | 2.85 |
| kit pour friteuse (thermostat + bouton + anneau) | 121232 | 42.00 |
| voyant vert on/off pour friteuse Matfer | 121233 | 3.70 |

## FRITEUSE ÉLECTRIQUE CUVE AMOVIBLE 8 LITRES REF:121168

| | Code | Prix HT |
|---|---|---|
| panier supplémentaire pour friteuse 8 litres | 121208 | 44.50 |
| résistance 3,25kW pour friteuse 121168 | 121218 | 39.50 |
| voyant orange de chauffe pour friteuse Matfer | 121230 | 2.85 |
| kit pour friteuse (thermostat + bouton + anneau) | 121232 | 42.00 |
| voyant vert on/off pour friteuse Matfer | 121233 | 3.70 |

## FRITEUSE ÉLECTRIQUE CUVE EMBOUTIE 8 LITRES REF:121178

| | Code | Prix HT |
|---|---|---|
| panier supplémentaire pour friteuse 8 litres | 121208 | 44.50 |
| résistance 3,25kW pour friteuse 121178 et 121182 | 121220 | 41.00 |
| voyant orange de chauffe pour friteuse Matfer | 121230 | 2.85 |
| kit pour friteuse (thermostat + bouton + anneau) | 121232 | 42.00 |
| voyant vert on/off pour friteuse Matfer | 121233 | 3.70 |

## FRITEUSE ÉLECTRIQUE CUVE EMBOUTIE 2 X 8 LITRES REF:121182

| | Code | Prix HT |
|---|---|---|
| panier supplémentaire pour friteuse 8 litres | 121208 | 44.50 |
| résistance 3,25kW pour friteuse 121178 et 121182 | 121220 | 41.00 |
| voyant orange de chauffe pour friteuse Matfer | 121230 | 2.85 |
| kit pour friteuse (thermostat + bouton + anneau) | 121232 | 42.00 |
| voyant vert on/off pour friteuse Matfer | 121233 | 3.70 |

## MATFER TOASTEUR À 2 ÉTAGES REF:120766

| | Code | Prix HT |
|---|---|---|
| tube quartz pour toaster Matfer | 120764 | 23.10 |

## MATFER CHAUFFE-SAUCISSES 4 PLOTS REF:240550

| | Code | Prix HT |
|---|---|---|
| couvercle chauffe saucisses | 240811 | 30.45 |
| résistance 1000 watts | 240812 | 47.25 |

## MATFER TOASTEUR À 1 ÉTAGE REF:240520

| | Code | Prix HT |
|---|---|---|
| interrupteur | 240523 | 7.40 |
| tube quartz pour toaster 240520 | 240524 | 13.70 |
| commutateur | 240551 | 13.65 |

## MATFER TOASTEUR À CONVOYEUR CT 200 REF:240522

| | Code | Prix HT |
|---|---|---|
| variateur de vitesse | 240565 | 35.65 |
| moteur 2240 W 240V 50Hz | 240566 | 92.30 |
| résistance basse | 240567 | 24.15 |
| résistance haute | 240568 | 49.35 |

## FOURS MICRO-ONDES MÉCANIQUE INOX 23 LITRES REF:120008

| | Code | Prix HT |
|---|---|---|
| plateau en verre 27 cm pour four micro-ondes | 240122 | 43.30 |

## MATFER GAUFRIER SIMPLE ROND REF:241548

| | Code | Prix HT |
|---|---|---|
| plaque inférieure téflonnée | 241556 | 30.45 |
| plaque suppérieure téflonnée | 241557 | 30.45 |

## FOUR MICRO-ONDES MÉCANIQUE 28 LITRES REF:240202

| | Code | Prix HT |
|---|---|---|
| plateau verreØ 325mm pour four micro-ondes | 240120 | 69.60 |
| ampoule pour four 240202 | 240121 | 21.70 |

### COUPE-ROQUEFORT SOCLE POLYÉTHYLÈNE REF:072525

| | Code | Prix HT |
|---|---|---|
| ressort pour roquefortaise | 122012 | 7.35 |
| tendeur pour roquefortaise | 122013 | 12.90 |
| socle marbre pour roquefortaise | 122014 | 102.00 |

### ARMOIRE DE DÉCONTAMINATION REF. 855606

| | Code | Prix HT |
|---|---|---|
| TUBE GERMICIDE 15W | 480822 | 74.00 |

### ARMOIRE DE DÉCONTAMINATION REF. 855615

| | Code | Prix HT |
|---|---|---|
| TUBE GERMICIDE 15W | 480822 | 74.00 |

### ARMOIRE DE DÉCONTAMINATION REF. 855616

| | Code | Prix HT |
|---|---|---|
| TUBE GERMICIDE 15W | 480822 | 74.00 |

## SIPHON À CRÈME PROFI POUR PRÉPARATIONS FROIDES 0,5 L REF:044176

| | Code | Prix HT |
|---|---|---|
| goupillon pour tous les siphons iSi | 672000 | 5.50 |
| soupape complète pour siphons Profi | 672027 | 17.60 |
| joint étanchéité gris pour siphons Profi | 880057 | 5.05 |
| porte-capsule noir pour siphon Profi | 880066 | 21.00 |
| set 3 pièces de rechange pour siphons Profi | 880068 | 19.95 |
| douille tulipe perlée pour siphons Profi | 880074 | 4.65 |
| douille cannelée pour siphons Profi | 880101 | 7.55 |
| tête complète inox pour siphons Profi | 880102 | 93.55 |

## SIPHON À CRÈME PROFI POUR PRÉPARATIONS FROIDES 1 L REF:044178

| | Code | Prix HT |
|---|---|---|
| goupillon pour tous les siphons iSi | 672000 | 5.50 |
| soupape complète pour siphons Profi | 672027 | 17.60 |
| joint étanchéité gris pour siphons Profi | 880057 | 5.05 |
| porte-capsule noir pour siphon Profi | 880066 | 21.00 |
| set 3 pièces de rechange pour siphons Profi | 880068 | 19.95 |
| douille tulipe perlée pour siphons Profi | 880074 | 4.65 |
| douille cannelée pour siphons Profi | 880101 | 7.55 |
| tête complète inox pour siphons Profi | 880102 | 93.55 |

## HACHOIR À VIANDE ÉLECTRIQUE N°12 REF:186206

| | Code | Prix HT |
|---|---|---|
| plateau en inox | 186303 | 112.00 |
| couteau 4 pales pour hachoir N°12 | 880251 | 33.70 |
| grille pour hachoir n°12 supinox Ø 3 mm | 880254 | 58.50 |
| grille pour hachoir n°12 supinox Ø 8 mm | 880258 | 48.75 |
| grille pour hachoir n°12 supinox Ø 13 mm | 880260 | 48.75 |

## TRANCHEUSE ÉLECTRIQUE S220AF LAME 22 CM REF:211010

| | Code | Prix HT |
|---|---|---|
| lame pour trancheuse F220 | 211103 | 175.00 |
| moteur pour trancheuse F220 | 211104 | 244.00 |
| protection de lame pour trancheuse F220 | 211105 | 113.00 |
| tige poignée de protection lame pour trancheuse F220 | 211106 | 9.20 |
| courroie plate pour trancheuse F220 | 211107 | 21.75 |
| relais électrique pour trancheuse F220 | 211108 | 76.80 |

## TRANCHEUSE ÉLECTRIQUE F250E LAME 25 CM REF:211014

| | Code | Prix HT |
|---|---|---|
| affuteur pour trancheuses F250 et F300 | 211121 | 260.00 |
| lame pour trancheuse F250 | 211123 | 274.00 |
| moteur pour trancheuse F250 | 211124 | 279.00 |
| protection de lame pour trancheuse F250 | 211125 | 63.25 |
| protège-mains du chariot de trancheuse F250 | 211126 | 77.85 |
| tige poignée de protection lame pour trancheuse F250 | 211127 | 14.70 |
| courroie plate pour trancheuse F250 | 211128 | 17.85 |
| graisse alimentaire spray 500 ml pour trancheuse | 720095 | 10.20 |

## TRANCHEUSE ÉLECTRIQUE F300E LAME 30 CM REF:211020

| | Code | Prix HT |
|---|---|---|
| affuteur pour trancheuses F250 et F300 | 211121 | 260.00 |
| lame pour trancheuse F300 | 211132 | 422.00 |
| moteur pour trancheuse F300 | 211133 | 354.00 |
| protection de lame pour trancheuse F300 | 211134 | 87.95 |
| protège-mains du chariot de trancheuse F300 | 211135 | 80.25 |
| tige poignée de protection lame pour trancheuse F300 | 211136 | 38.10 |
| courroie plate pour trancheuse F300 | 211137 | 23.45 |
| interrupteur Weber pour trancheuse F300 | 211138 | 120.00 |
| graisse alimentaire spray 500 ml pour trancheuse | 720095 | 10.20 |

## MATFER MANDOLINE INOX REF:215001

| | Code | Prix HT |
|---|---|---|
| effileur mandoline inox 3 mm | 215010 | 38.95 |
| plaque d'appui pour mandoline | 215018 | 24.50 |
| corps de poussoir pour mandoline | 215021 | 20.45 |
| plaque à griffes pour mandoline | 215022 | 22.85 |
| bouton de reglage pour mandoline | 215023 | 12.55 |
| effileur mandoline inox 10 mm | 215115 | 25.65 |

## TRANCHEUSE ÉLECTRIQUE F350E LAME 35 CM REF:211023

| | Code | Prix HT |
|---|---|---|
| affuteur pour trancheuses F350 | 211140 | 195.00 |
| courroies pour trancheuse F350 | 211142 | 55.90 |
| lame pour trancheuse F350 | 211143 | 469.00 |
| graisse alimentaire spray 500 ml pour trancheuse | 720095 | 10.20 |

## MATFER MANDOLINE 1000 REF:215040

| | Code | Prix HT |
|---|---|---|
| couteau lisse pour mandoline 1000 | 215043 | 15.70 |
| couteau gaufré pour mandoline 1000 | 215044 | 16.95 |
| effileur 3 mm pour mandoline 1000 | 215045 | 34.45 |
| poussoir pour pour mandoline 1000 | 215046 | 17.25 |
| jeu 4 écrous pour mandoline 1000 | 215047 | 16.15 |

## MATFER PÈLE-POMMES TRANCHEUR ET ÉTROGNEUR API REF:215250

| | Code | Prix HT |
|---|---|---|
| jeu de 4 patins | 215086 | 4.15 |
| couteau peleur pour pèle-pommes Api | 215255 | 27.40 |
| couteau trancheur pour pèle-pommes Api | 215256 | 27.30 |
| corps du pèle-pommes Api | 215257 | 130.00 |
| vis d'entrainement et poignée pèle-pommes Api | 215258 | 70.85 |
| broche 3 pointes pèle-pommes Api | 215259 | 30.20 |
| noix de blocage pèle-pommes Api | 215261 | 11.45 |
| porte-peleur + vis de blocage pèle-pommes Api | 215262 | 21.05 |
| bras du porte-peleur pèle-pommes Api | 215263 | 22.85 |
| ressort de pression pèle-pommes Api | 215264 | 8.00 |
| goupille du ressort pèle-pommes Api | 215265 | 2.05 |
| vis de reglage de pression pèle-pommes Api | 215266 | 17.20 |
| butee d'epaisseur de pelage pèle-pommes Api | 215267 | 6.70 |
| bouton de serrage du peleur pèle-pommes Api | 215268 | 4.80 |
| bouton de serrage du trancheur pèle-pommes Api | 215269 | 6.65 |
| vis de blocage du porte-peleur pèle-pommes Api | 215270 | 1.25 |
| serre-joint pèle-pommes Api | 215271 | 118.00 |
| ensemble vis+broches+poignée pèle-pommes Api | 215272 | 92.40 |

## MATFER MANDOLINE EXOGLASS 2000 "S" REF:215060

| | Code | Prix HT |
|---|---|---|
| poussoir rond pour mandoline 2000S | 215065 | 24.35 |
| chariot seul pour poussoir rond de mandoline 2000 S | 215066 | 24.55 |
| boîte de 3 blocs effileurs pour mandoline 2000 | 215068 | 97.90 |
| bloc effileur 3 mm pour mandoline 2000 | 215070 | 39.80 |
| bloc effileur 5 mm pour mandoline 2000 | 215072 | 28.40 |
| bloc effileur 10 mm pour mandoline 2000 | 215074 | 26.55 |
| lame reversible pour mandoline inox et 2000 S | 215085 | 49.10 |
| jeu de 4 patins | 215086 | 4.15 |

# PRÉPARATION

## ROUET COUPE-LÉGUMES EN SPIRALES REF:215131

| | Code | Prix HT |
|---|---|---|
| jeu de couteaux 2 mm pour rouet | 215132 | 33.50 |
| jeu de couteaux 3 mm pour rouet | 215133 | 32.80 |
| jeu de couteaux 6 mm pour rouet | 215134 | 32.59 |

## HACHOIR À VIANDE ÉLECTRIQUE TC12 REF:215602

| | Code | Prix HT |
|---|---|---|
| couteau 4 pales pour hachoir N°12 | 880251 | 33.70 |
| grille pour hachoir n°12 supinox Ø 3 mm | 880254 | 58.50 |
| grille pour hachoir n°12 supinox Ø 4.5 mm | 880256 | 48.75 |
| grille pour hachoir n°12 supinox Ø 6 mm | 880257 | 48.75 |
| grille pour hachoir n°12 supinox Ø 8 mm | 880258 | 48.75 |
| grille pour hachoir n°12 supinox Ø 13 mm | 880260 | 48.75 |

## MOULINS À LÉGUMES N°3 INOX REF:215503

| | Code | Prix HT |
|---|---|---|
| grille 1,5 mm inox pour moulin n°3 | 072812 | 11.35 |
| grille 2,5 mm inox pour moulin n°3 | 072814 | 11.35 |
| grille 4 mm inox pour moulin n°3 | 072816 | 11.35 |

## MOULINS À LÉGUMES N°3 ÉTAMÉ REF:215513

| | Code | Prix HT |
|---|---|---|
| grille 1,5 mm inox pour moulin n°3 | 072812 | 11.35 |
| grille 2,5 mm inox pour moulin n°3 | 072814 | 11.35 |
| grille 4 mm inox pour moulin n°3 | 072816 | 11.35 |

## MOULINS À LÉGUMES N°5 INOX REF:215505

| | Code | Prix HT |
|---|---|---|
| grille de 1,5 mm inox pour moulin n°5 | 072855 | 134.50 |
| grille de 2 mm inox pour moulin n°5 | 072857 | 163.00 |
| grille de 3 mm inox pour moulin n°5 | 072859 | 163.00 |

## MATFER ESSOREUSE SALADE SWING XS 10 REF:215582

| | Code | Prix HT |
|---|---|---|
| kit pignons+carter+poignée pour essoreuse swing XS | 215587 | 71.85 |
| kit pignons pour essoreuses swing | 215589 | 21.50 |

## ESSOREUSE SALADE SWING XL 20 REF:215580

| | Code | Prix HT |
|---|---|---|
| kit pignons+carter+poignée pour essoreuse Swing XL | 215588 | 76.85 |
| kit pignons pour essoreuses swing | 215589 | 21.50 |

## PREP CHEF ENSEMBLE SUPPORT À PIEDS V2 REF:215612

| | Code | Prix HT |
|---|---|---|
| 2 vis de butées de colonne pour Prep chef | 215790 | 15.70 |
| lot 2 ressorts pour actionneur du Prep Chef | 215791 | 10.90 |
| lot 3 ventouses pour support du Prep chef | 215792 | 39.80 |
| poignée grise de rechange pour Prep Chef | 215793 | 23.40 |

## PREP CHEF SUPPORT COMPACT REF:215609

| | Code | Prix HT |
|---|---|---|
| 2 vis de butées de colonne pour Prep chef | 215790 | 15.70 |
| lot 2 ressorts pour actionneur du Prep Chef | 215791 | 10.90 |

## PREP CHEF OUTIL COUPE-TOMATES RONDELLES LAMES INOX REF:215611

| | Code | Prix HT |
|---|---|---|
| bloc lames rondelles 5 mm | 215731 | 124.00 |
| poussoir pour rondelles et 1/2 rondelle | 215742 | 41.30 |

## PREP CHEF OUTIL COUPE-TOMATES 1/2 RONDELLES LAMES INOX REF:215613

| | Code | Prix HT |
|---|---|---|
| bloc lames 1/2 rondelles 5 mm | 215732 | 134.00 |
| poussoir pour rondelles et 1/2 rondelle | 215742 | 41.30 |

## PREP CHEF OUTIL COUPE-TOMATES ET AGRUMES 6 QUARTIERS REF:215616

| | Code | Prix HT |
|---|---|---|
| bloc lames diviseur 6 quartiers | 215736 | 72.35 |

## PREP CHEF OUTIL COUPE-TOMATES ET AGRUMES 8 QUARTIERS REF:215618

| | Code | Prix HT |
|---|---|---|
| bloc lames diviseur 8 quartiers | 215738 | 72.35 |
| poussoir de diviseur 8 quartiers | 215748 | 31.60 |

### PREP CHEF OUTIL COUPE-FRITES CARRÉES 8 X 8 MM REF:215626

| | Code | Prix HT |
|---|---|---|
| bloc lames coupe frites 8 x 8 mm | 215734 | 96.60 |
| poussoir coupe frites 8 x 8 mm et 8 x 16 mm | 215744 | 33.90 |

### PREP CHEF OUTIL COUPE-FRITES CARRÉES 10 X 10 MM REF:215627

| | Code | Prix HT |
|---|---|---|
| bloc lames coupe frites 10 x 10 mm | 215735 | 96.60 |
| poussoir coupe frites 10 x 10 mm | 215745 | 33.90 |

### PREP CHEF OUTIL COUPE-FRITES RECTANGULAIRES 8 X 16 MM REF:215628

| | Code | Prix HT |
|---|---|---|
| Prep chef bloc lames 8x16 mm pour coupe frites | 215733 | 96.55 |
| poussoir coupe frites 8 x 8 mm et 8 x 16 mm | 215744 | 33.90 |

### PREP CHEF OUTIL COUPE-OEUFS À FILS 6 QUARTIERS REF:215836

| | Code | Prix HT |
|---|---|---|
| bloc fils 6 portions oeuf | 215866 | 106.00 |

### MATFER COUPE-TOMATES MANUEL REF:215710

| | Code | Prix HT |
|---|---|---|
| bloc de 13 lames inox pour coupe-tomates manuel | 215720 | 166.00 |
| flasques latérales vertes pour coupe-tomates manuel | 215721 | 139.00 |
| lot de 4 pieds ventouse les pour coupe-tomates manuel | 215722 | 76.15 |
| peigne de poussoir pour coupe-tomates manuel | 280747 | 16.50 |

### ISI SIPHON THERMO XPRESS PLUS SUR PIED REF:672050

| | Code | Prix HT |
|---|---|---|
| prolongateur pour siphon Thermo X press | 672006 | 29.55 |
| porte-capsule noir pour siphon Profi | 880066 | 21.00 |
| joint de bouteille pour siphon Thermo xpress | 880067 | 9.15 |

### ISI SIPHON GOURMET WHIP POUR CHAUD ET FROID 0,25 L REF:672044

| | Code | Prix HT |
|---|---|---|
| goupillon pour tous les siphons iSi | 672000 | 5.50 |
| kit 3 pièces rouge iSi (douille cannelee, douille tulipe et joint) | 880086 | 21.70 |
| joint étanchéité rouge pour siphon Gourmet et Thermo whip | 880092 | 4.55 |
| douille tulipe rouge pour siphon Gourmet et Thermo whip | 880094 | 7.60 |
| douille cannelée rouge pour siphon Gourmet et Thermo whip | 880096 | 7.60 |
| tête inox pour siphon Gourmet et Thermo whip | 880099 | 101.00 |
| porte cartouche rouge inox pour siphon Gourmet et Thermo whip | 880100 | 21.40 |

### COUVERCLE INOX ÉTANCHE POUR TOUS SIPHONS REF:672091

| | Code | Prix HT |
|---|---|---|
| joint étanchéité rouge pour siphon Gourmet et Thermo whip | 880092 | 4.55 |

### ISI SIPHON GOURMET WHIP POUR CHAUD ET FROID 0,5 L REF:672043

| | Code | Prix HT |
|---|---|---|
| goupillon pour tous les siphons iSi | 672000 | 5.50 |
| kit 3 pièces rouge iSi (douille cannelee, douille tulipe et joint) | 880086 | 21.70 |
| joint étanchéité rouge pour siphon Gourmet et Thermo whip | 880092 | 4.55 |
| douille tulipe rouge pour siphon Gourmet et Thermo whip | 880094 | 7.60 |
| douille cannelée rouge pour siphon Gourmet et Thermo whip | 880096 | 7.60 |
| tête inox pour siphon Gourmet et Thermo whip | 880099 | 101.00 |
| porte cartouche rouge inox pour siphon Gourmet et Thermo whip | 880100 | 21.40 |

### ISI SIPHON GOURMET WHIP POUR CHAUD ET FROID 1 L REF:672039

| | Code | Prix HT |
|---|---|---|
| goupillon pour tous les siphons iSi | 672000 | 5.50 |
| kit 3 pièces rouge iSi (douille cannelee, douille tulipe et joint) | 880086 | 21.70 |
| joint étanchéité rouge pour siphon Gourmet et Thermo whip | 880092 | 4.55 |
| douille tulipe rouge pour siphon Gourmet et Thermo whip | 880094 | 7.60 |
| douille cannelée rouge pour siphon Gourmet et Thermo whip | 880096 | 7.60 |
| tête inox pour siphon Gourmet et Thermo whip | 880099 | 101.00 |
| porte cartouche rouge inox pour siphon Gourmet et Thermo whip | 880100 | 21.40 |

### BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 4 KG/10 G REF:252004

| | Code | Prix HT |
|---|---|---|
| protection cadre plastique 4/10 kg | 252052 | 17.10 |
| plateau en inox balance 4/10 kg | 252055 | 28.10 |

### BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 10 KG/50 G REF:252010

| | Code | Prix HT |
|---|---|---|
| protection cadre plastique 4/10 kg | 252052 | 17.10 |
| plateau en inox balance 4/10 kg | 252055 | 28.10 |

### BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 30 KG/100 G REF:252030

| | Code | Prix HT |
|---|---|---|
| protection cadre plastique 30/50 kg | 252053 | 30.40 |
| plateau en inox balance 30/50 kg | 252056 | 39.55 |

### BALANCE MÉCANIQUE DE LABORATOIRE À CADRAN JUSQU'À 50 KG/200 G REF:252050

| | Code | Prix HT |
|---|---|---|
| protection cadre plastique 30/50 kg | 252053 | 30.40 |
| plateau en inox balance 30/50 kg | 252056 | 39.55 |

### BLOC D'ALIMENTATION REF:252117

| | Code | Prix HT |
|---|---|---|
| Bloc d'alimentation | 252258 | 23.95 |

### BALANCE ÉLECTRONIQUE SM REF:252121

| | Code | Prix HT |
|---|---|---|
| Batterie rechargeable pour balances tous modèles | 252256 | 45.00 |
| adaptateur secteur balance SM | 252266 | 41.00 |
| face avant pour balance SM | 252272 | 12.40 |
| face arriere pour balance SM | 252273 | 9.30 |

### BALANCE DIGITALE INOX NEO TX REF:252216

| | Code | Prix HT |
|---|---|---|
| adaptateur 12v pour balances SW et TX | 252253 | 34.00 |
| Batterie rechargeable pour balances tous modèles | 252256 | 45.00 |
| capteur IP95 20kg pour balance SW15 et TX15 | 252281 | 43.00 |

# PRÉPARATION

## BALANCE DIGITALE INOX SX 15 REF:252220

| | Code | Prix HT |
|---|---|---|
| adaptateur 12 V pour balances SCW, SF, TF et SX | 252254 | 45.00 |
| Batterie rechargeable pour balances tous modèles | 252256 | 45.00 |
| carte processeur pour balance SX | 252263 | 76.25 |

## ADAPTATEUR SECTEUR BALANCE CW30 REF:252225

| | Code | Prix HT |
|---|---|---|
| batterie rechargeable | 252251 | 70.00 |
| chargeur de balance CW30 | 287563 | 47.00 |

## BALANCE COLONNE DIGITALE SPÉCIAL FOURNIL TFE 30 REF:252228

| | Code | Prix HT |
|---|---|---|
| adaptateur 12 V pour balances SCW, SF, TF et SX | 252254 | 45.00 |
| Batterie rechargeable pour balances tous modèles | 252256 | 45.00 |
| prise DIN pour balances SF, SCW et TF | 252292 | 11.00 |

## BALANCE COLONNE DIGITALE TF 30 REF:252230

| | Code | Prix HT |
|---|---|---|
| adaptateur 12 V pour balances SCW, SF, TF et SX | 252254 | 45.00 |
| Batterie rechargeable pour balances tous modèles | 252256 | 45.00 |
| prise DIN pour balances SF, SCW et TF | 252292 | 11.00 |

## BALANCE COLONNE DIGITALE TF 60 REF:252233

| | Code | Prix HT |
|---|---|---|
| adaptateur 12 V pour balances SCW, SF, TF et SX | 252254 | 45.00 |
| Batterie rechargeable pour balances tous modèles | 252256 | 45.00 |
| capteur L6E-C3 100K-2B pour balances SCW 60 et TF 60 | 252283 | 79.85 |
| prise DIN pour balances SF, SCW et TF | 252292 | 11.00 |

## BALANCE COLONNE DIGITALE TF 150 REF:252235

| | Code | Prix HT |
|---|---|---|
| adaptateur 12 V pour balances SCW, SF, TF et SX | 252254 | 45.00 |
| Batterie rechargeable pour balances tous modèles | 252256 | 45.00 |
| prise DIN pour balances SF, SCW et TF | 252292 | 11.00 |

### ENTONNOIR GRADUÉ À PISTON COPOLYESTER 0.75 L REF:116601

| | Code | Prix HT |
|---|---|---|
| écrou à oreilles pour entonnoirs 116601, 116540 et 116605 | 116532 | 1.50 |
| joint d'étanchéité de la douille pour entonnoirs 116601, 116540 et 116605 | 116533 | 6.65 |
| joint de piston pour entonnoirs 116601, 116540 et 116605 | 116534 | 4.50 |

### ENTONNOIR GRADUÉ À PISTON COPOLYESTER 1.5 L REF:116540

| | Code | Prix HT |
|---|---|---|
| écrou à oreilles pour entonnoirs 116601, 116540 et 116605 | 116532 | 1.50 |
| joint d'étanchéité de la douille pour entonnoirs 116601, 116540 et 116605 | 116533 | 6.65 |
| joint de piston pour entonnoirs 116601, 116540 et 116605 | 116534 | 4.50 |

### ENTONNOIR AUTOMATIQUE INOX REF:258825

| | Code | Prix HT |
|---|---|---|
| jeu embouts 3.6 mm pour entonnoir inox 258825 | 116523 | 37.00 |
| ressort pour entonnoir inox 258825 | 116524 | 7.80 |
| poignée complète pour entonnoir inox 258825 | 116525 | 27.45 |
| tige +bille + écrou pour entonnoir inox 258825 | 116526 | 17.90 |

### ENTONNOIR DOSEUR COPOLYESTER JUSQU'À 20 CC REF:116605

| | Code | Prix HT |
|---|---|---|
| écrou à oreilles pour entonnoirs 116601, 116540 et 116605 | 116532 | 1.50 |
| joint d'étanchéité de la douille pour entonnoirs 116601, 116540 et 116605 | 116533 | 6.65 |
| joint de piston pour entonnoirs 116601, 116540 et 116605 | 116534 | 4.50 |

### BONZER OUVRE-BOÎTES EZ 20 /40 CM REF:230203

| | Code | Prix HT |
|---|---|---|
| serre-joint pour tous modeles pour bonzer | 230238 | 30.55 |
| collier plat pour ouvre-boites Bonzer | 230250 | 1.30 |
| ressort pour ouvre-boites Bonzer | 230252 | 12.20 |
| lame inox avec 2 vis pour Bonzer EZ | 230255 | 13.55 |
| molette Ø 25mm pour ouvre-boîtes Bonzer | 230257 | 18.85 |

### BONZER OUVRE-BOÎTES EZ 20/ 63 CM REF:230207

| | Code | Prix HT |
|---|---|---|
| serre-joint pour tous modeles pour bonzer | 230238 | 30.55 |
| collier plat pour ouvre-boites Bonzer | 230250 | 1.30 |
| ressort pour ouvre-boites Bonzer | 230252 | 12.20 |
| lame inox avec 2 vis pour Bonzer EZ | 230255 | 13.55 |
| molette Ø 25mm pour ouvre-boîtes Bonzer | 230257 | 18.85 |

### BONZER OUVRE-BOÎTES EZ 40 REF:230209

| | Code | Prix HT |
|---|---|---|
| serre-joint pour tous modeles pour bonzer | 230238 | 30.55 |
| collier plat pour ouvre-boites Bonzer | 230250 | 1.30 |
| ressort pour ouvre-boites Bonzer | 230252 | 12.20 |
| lame inox avec 2 vis pour Bonzer EZ | 230255 | 13.55 |
| molette Ø 25mm pour ouvre-boîtes Bonzer | 230257 | 18.85 |

### BONZER OUVRE-BOÎTES EZ 60 REF:230210

| | Code | Prix HT |
|---|---|---|
| serre-joint pour tous modeles pour bonzer | 230238 | 30.55 |
| collier plat pour ouvre-boites Bonzer | 230250 | 1.30 |
| ressort pour ouvre-boites Bonzer | 230252 | 12.20 |
| molette Ø 40mm pour Bonzer EZ60 et Canmaster | 230253 | 34.15 |
| lame inox avec 2 vis pour Bonzer EZ | 230255 | 13.55 |

### MONOPOL OUVRE-BOÎTES AUTOMATIC REF:230006

| | Code | Prix HT |
|---|---|---|
| molette de rechange monopol 230006 | 230008 | 7.80 |

### MONOPOL OUVRE-BOÎTES TITAN POIGNÉE BOIS REF:230007

| | Code | Prix HT |
|---|---|---|
| molette de rechange monopol 230007 | 230010 | 9.90 |

### BONZER OUVRE BOÎTES À MANIVELLE CLASSIC REF:230190

| | Code | Prix HT |
|---|---|---|
| lame avec vis pour Bonzer Super, Classic et Standard | 230214 | 11.10 |
| serre-joint pour tous modeles pour bonzer | 230238 | 30.55 |
| collier plat pour ouvre-boites Bonzer | 230250 | 1.30 |
| ressort pour ouvre-boites Bonzer | 230252 | 12.20 |
| molette Ø 25mm pour ouvre-boîtes Bonzer | 230257 | 18.85 |

### ALPHAMIX 2 BATTEUR-MÉLANGEUR 5 L REF:210655

| | Code | Prix HT |
|---|---|---|
| bol inox 5,5 L pour Alphamix ref : 210655 | 210680 | 225.50 |
| fouet inox pour alphamix 2 - 5litres ref : 210655 | 210681 | 75.50 |
| palette inox pour alphamix 2 -5 litres ref 210655 | 210682 | 61.00 |
| crochet à pâte inox pour alphamix 2 - 5litres ref 210655 | 210683 | 75.50 |
| écran de sécurité batteur alphamix 210655/210660 | 210684 | 174.00 |
| capot rouge avec facade tactile | 279547 | 249.00 |

### ALPHAMIX 2 BATTEUR-MÉLANGEUR 8 L REF:210660

| | Code | Prix HT |
|---|---|---|
| capot noir avec facade tactile | 210659 | 281.00 |
| bol inox 8 L pour alphamix 2 ref : 210660 | 210671 | 262.00 |
| fouet inox pour alphamix 8 litres ref : 210660 | 210672 | 98.00 |
| palette inox pour alphamix 8 litres ref : 210660 | 210673 | 76.50 |
| crochet à pâte inox pour alphamix 8 litres ref: 201660 | 210674 | 97.50 |
| écran de sécurité batteur alphamix 210655/210660 | 210684 | 174.00 |

### ALPHAMIX BATTEUR MÉLANGEUR 8 LITRES SANS PRISE D'ACCESSOIRE REF:210663

| | Code | Prix HT |
|---|---|---|
| fouet inox pour alphamix 8 litres ref : 210660 | 210672 | 98.00 |
| palette inox pour alphamix 8 litres ref : 210660 | 210673 | 76.50 |
| crochet à pâte inox pour alphamix 8 litres ref: 201660 | 210674 | 97.50 |
| écran de sécurité batteur alphamix 210655/210660 | 210684 | 174.00 |

### ROBOT COUPE CUTTER R2 REF:210711

| | Code | Prix HT |
|---|---|---|
| couteau lisse pour R101 XL et R201 XL et R2 | 120412 | 152.00 |
| couteau cranté pour R101 XL et R201 XL et R2 | 210712 | 174.00 |

### ROBOT COUPE COMBINÉ CUTTER/COUPE-LÉGUMES R301 ULTRA REF:280001

| | Code | Prix HT |
|---|---|---|
| couteau lisse pour R301, R301ultra, R3 | 120425 | 152.00 |
| couteau denté pour R301, R301ultra, R3 | 120426 | 174.00 |
| cutter inox avec couvercle et couteau pour R301 ultra | 210714 | 751.00 |
| couteau cranté pour R301, R301ultra, R3 | 210715 | 174.00 |
| coupe-légumes sans disque pour R301 ultra | 210716 | 384.00 |

## BAMIX MIXEUR GASTRO 200 BLANC TUBE 18.5 CM REF:210358

| | Code | Prix HT |
|---|---|---|
| récipient gradue 60 cl tous mixeurs Bamix | 210360 | 23.35 |
| couvercle pour récipient 60 cl tous mixeurs Bamix | 210361 | 3.40 |
| support mural blanc pour mixeurs Bamix | 210362 | 7.85 |
| fouet pour mixeurs Bamix tous modèles | 210363 | 14.45 |
| couteau mélangeur pour mixeurs Bamix tous modèles | 210364 | 14.45 |
| couteau étoile multi-usages pour tous mixeurs Bamix | 210365 | 14.45 |
| couteau hachoir Bamix | 210366 | 17.85 |

## BAMIX MIXEUR GASTRO 350 BLANC TUBE 28.5 CM REF:210370

| | Code | Prix HT |
|---|---|---|
| récipient gradue 60 cl tous mixeurs Bamix | 210360 | 23.35 |
| couvercle pour récipient 60 cl tous mixeurs Bamix | 210361 | 3.40 |
| support mural blanc pour mixeurs Bamix | 210362 | 7.85 |
| fouet pour mixeurs Bamix tous modèles | 210363 | 14.45 |
| couteau mélangeur pour mixeurs Bamix tous modèles | 210364 | 14.45 |
| couteau étoile multi-usages pour tous mixeurs Bamix | 210365 | 14.45 |
| couteau hachoir Bamix | 210366 | 17.85 |

## BAMIX MIXEUR GASTRO 200 NOIR TUBE 18.5 CM REF:210357

| | Code | Prix HT |
|---|---|---|
| récipient gradue 60 cl tous mixeurs Bamix | 210360 | 23.35 |
| couvercle pour récipient 60 cl tous mixeurs Bamix | 210361 | 3.40 |
| support mural blanc pour mixeurs Bamix | 210362 | 7.85 |
| fouet pour mixeurs Bamix tous modèles | 210363 | 14.45 |
| couteau mélangeur pour mixeurs Bamix tous modèles | 210364 | 14.45 |
| couteau étoile multi-usages pour tous mixeurs Bamix | 210365 | 14.45 |

## ROBOT-COUPE MIXEUR PLONGEANT MP 350VV REF:210535

| | Code | Prix HT |
|---|---|---|
| couteau | 281899 | 85.70 |

## ROBOT-COUPE MIXEUR PLONGEANT MP 450 ULTRA REF:186902

| | Code | Prix HT |
|---|---|---|
| couteau | 281899 | 85.70 |

## ROBOT-COUPE MIXEUR PLONGEANT MP 450VV REF:210545

| | Code | Prix HT |
|---|---|---|
| couteau | 281899 | 85.70 |

EXTRACTEUR DE JUS CS60 REF:210401

| | Code | Prix HT |
|---|---|---|
| tamis inox | 210411 | 104.00 |
| vis sans fin de pressage | 210412 | 234.00 |

SANTOS BLENDER N°37 REF:212011

| | Code | Prix HT |
|---|---|---|
| joint de couvercle pour blender N°37 | 212016 | 24.50 |
| ensemble couteaux et porte couteau pour blender N°37 | 212017 | 308.00 |
| accouplement rigide pour blender N°37 | 212018 | 20.55 |
| kit accouplement rigide pour blender N°37 | 212019 | 45.15 |
| accouplement inférieur pour blender N°37 | 212023 | 42.65 |

HOTMIX MIXER-CUISEUR PRO GASTRO 2L REF:212502

| | Code | Prix HT |
|---|---|---|
| couvercle de cuve de rechange pour Hotmix gastro 2 L | 212510 | 83.00 |

## CHARIOT DE FERMENTATION INOX REF:773897

| | Code | Prix HT |
|---|---|---|
| roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm | 480041 | 37.60 |
| roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm | 480042 | 41.80 |
| butée NF pour chariot tube carré 25x25mm | 480282 | 9.65 |
| bouchon pour tube carré 25x25 de chariot Bourgeat | 480671 | 0.34 |
| vis CHC m8x16 inox pour roue pivotante chariot Bourgeat | 483619 | 0.82 |

## OPTIMO CHARIOT DE FERMENTATION INOX À PLAQUES À PAIN REF:773898

| | Code | Prix HT |
|---|---|---|
| bouchon pour tube carré 25x25 de chariot Bourgeat | 480671 | 0.34 |
| roulette sans frein Ø 100 mm pour chariot à plaques à pain | 480731 | 63.75 |
| roulette avec frein Ø 100 mm pour chariot à plaques à pain | 480732 | 60.11 |
| rondelle m10 inox | 481021 | 0.93 |

## CHARIOT INOX POUR 8 BACS À PÂTONS REF:779108

| | Code | Prix HT |
|---|---|---|
| roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm | 480041 | 37.60 |
| roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm | 480042 | 41.80 |
| butée NF pour chariot tube carré 25x25mm | 480282 | 9.65 |
| vis CHC m8x16 inox pour roue pivotante chariot Bourgeat | 483619 | 0.82 |

## CHARIOT INOX POUR 16 BACS À PÂTONS REF:779110

| | Code | Prix HT |
|---|---|---|
| roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm | 480041 | 37.60 |
| roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm | 480042 | 41.80 |
| butée NF pour chariot tube carré 25x25mm | 480282 | 9.65 |
| vis CHC m8x16 inox pour roue pivotante chariot Bourgeat | 483619 | 0.82 |

## MATFER MACHINE À INJECTER LA CRÈME REF:262601

| | Code | Prix HT |
|---|---|---|
| corps de machine a crème | 262602 | 889.00 |
| aiguille Ø 4 mm | 262603 | 51.15 |
| aiguille Ø 6 mm | 262604 | 49.50 |
| aiguille Ø 8 mm longueur 10 cm | 262605 | 48.90 |
| aiguille Ø 8 mm longueur 18 cm | 262606 | 67.45 |
| porte-aiguille | 262607 | 47.90 |
| réducteur | 262608 | 70.40 |
| douille porte réducteur | 262609 | 111.00 |
| clapet diffuseur | 262610 | 47.65 |
| joint de douille | 262611 | 27.05 |
| piston | 262612 | 113.00 |
| axe de manoeuvre | 262613 | 111.00 |
| poussoir | 262614 | 37.10 |
| rondelle d'arret axe | 262615 | 40.15 |
| levier de manoeuvre | 262616 | 29.50 |
| rondelle M 10 | 262617 | 1.10 |
| écrou HM 10 | 262618 | 1.80 |
| vis de blocage rondelle | 262619 | 1.20 |
| poignée bakelite | 262620 | 23.30 |
| manette vis blocage | 262621 | 33.95 |
| vis de blocage nue | 262622 | 56.95 |
| patin de blocage | 262623 | 34.55 |
| butee arriere courte | 262627 | 35.35 |
| entonnoir pour injecteur à crème | 262629 | 158.00 |

## PISTOLET PULVÉRISATEUR PÂTISSIER MATFER M25 + REF:264901

| | Code | Prix HT |
|---|---|---|
| Buse jet onde R6 / LM | 264047 | 37.00 |
| Buse jet palt FS7/LM | 264049 | 63.50 |
| Extension coudée de buse /LM | 264051 | 79.00 |
| Corps de pompe pour M25+ | 264055 | 151.00 |
| 2 atomiseurs + demi boule | 264056 | 36.90 |
| Tube d'aspiration/filtre pour M25+ | 264911 | 29.00 |

## ROULEAU LAMINOIR UNIVERSEL À GALETS REF:140030

| | Code | Prix HT |
|---|---|---|
| lot de galets 2 mm pour laminoir universel | 140032 | 4.80 |
| lot de galets 3 mm pour laminoir universel | 140033 | 4.80 |
| lot de galets 4 mm pour laminoir universel | 140034 | 4.80 |
| lot de galets 5 mm pour laminoir universel | 140035 | 4.80 |

## CADRES SUPERPOSABLES 600X400 REF:370100

| | Code | Prix HT |
|---|---|---|
| plaque inox supplémentaire 600x400 pour cadres superposables | 370110 | 103.00 |
| jeu de 4 coins jaune pour cadre superposable | 370151 | 12.70 |
| jeu de 4 coins rouge pour cadre superposable | 370152 | 13.90 |
| jeu de 4 coins noir pour cadre superposable | 370153 | 14.65 |

## CADRES SUPERPOSABLES 400X300 REF:370102

| | Code | Prix HT |
|---|---|---|
| plaque inox supplémentaire 400x300 pour cadres superposables | 370115 | 75.20 |
| jeu de 4 coins jaune pour cadre superposable | 370151 | 12.70 |
| jeu de 4 coins rouge pour cadre superposable | 370152 | 13.90 |
| jeu de 4 coins noir pour cadre superposable | 370153 | 14.65 |

## CADRES SUPERPOSABLES 350X350 SPÉCIAL GUITARE REF:370105

| | Code | Prix HT |
|---|---|---|
| plaque inox supplémentaire 350x350 pour cadres superposables | 370145 | 78.85 |
| jeu de 4 coins jaune pour cadre superposable | 370151 | 12.70 |
| jeu de 4 coins rouge pour cadre superposable | 370152 | 13.90 |
| jeu de 4 coins noir pour cadre superposable | 370153 | 14.65 |

## CHOCO 10 TREMPEUSE RONDE À EAU REF:260456

| | Code | Prix HT |
|---|---|---|
| résistance trempeuse choco 10 220/240V | 260204 | 88.85 |

## CHOCO 15 TREMPEUSE À EAU REF:260501

| | Code | Prix HT |
|---|---|---|
| résistance trempeuse 015 220V | 260201 | 78.45 |

## CHOCO 15 R TREMPEUSE À AIR REF:260510

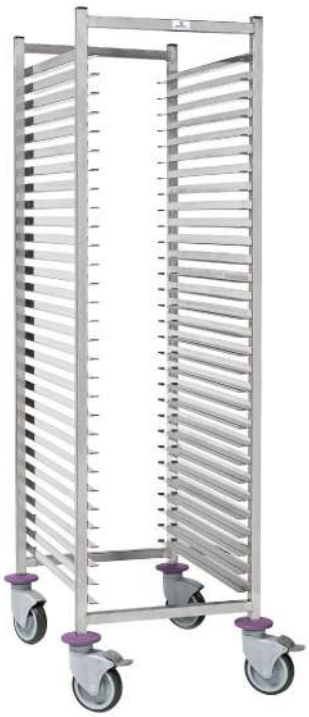
| | Code | Prix HT |
|---|---|---|
| résistance trempeuse R15/220V | 260202 | 102.00 |

## CHOCO 22 T TEMPÉREUSE À EAU REF:260522

| | Code | Prix HT |
|---|---|---|
| résistance trempeuse 0X22 220V | 260203 | 153.00 |

## PISTOLET PULVÉRISATEUR DE CHOCOLAT REF:264101

| | Code | Prix HT |
|---|---|---|
| kit buse 1.3 mm pistolet 264101 | 264103 | 191.00 |
| kit buse 1.5 mm pistolet 264101 | 264105 | 191.00 |
| kit buse 1.7 mm pistolet 264101 | 264106 | 191.00 |
| godet supplémentaire 0.5L | 264107 | 50.00 |



## CHARIOT SPÉCIAL CHOCOLATIER ET TRAITEUR REF:772530

| | Code | Prix HT |
|---|---|---|
| roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm | 480041 | 37.60 |
| roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm | 480042 | 41.80 |
| butée NF pour chariot tube carré 25x25mm | 480282 | 9.65 |
| bouchon pour tube carré 25x25 de chariot Bourgeat | 480671 | 0.34 |
| vis CHC m8x16 inox pour roue pivotante chariot Bourgeat | 483619 | 0.82 |

## FONTAINE À CHOCOLAT 5 CASCADES REF:260421

| | Code | Prix HT |
|---|---|---|
| moteur 230v pour fontaine 260421 | 260425 | 170.00 |
| carte principale pour fontaine 260421 | 260426 | 88.15 |
| fusible moteur pour fontaine 260421 | 260427 | 4.80 |
| carte thermostat pour fontaine 260421 | 260428 | 64.00 |
| cordon electrique pour fontaine 260421 | 260429 | 9.50 |

LAMPE À SUCRE 1000 WATTS REF:262201

| | Code | Prix HT |
|---|---|---|
| résistance lampe sucre 1000W | 262217 | 221.00 |

LAMPE À SUCRE DOUBLE 2X500 WATTS REF:262210

| | Code | Prix HT |
|---|---|---|
| résistance lampe sucre 500W | 262216 | 198.00 |

PRÉPARATEUR DE GLACES ET SORBETS EASY GIAZ REF:212520

| | Code | Prix HT |
|---|---|---|
| couteau denté pour Easy Giaz | 212526 | 237.00 |

LAMPE À SUCRE 500 WATTS REF:262215

| | Code | Prix HT |
|---|---|---|
| résistance lampe sucre 500W | 262216 | 198.00 |

NEMOX SORBETIÈRE PROFESSIONNELLE GELATO 3K TOUCHI-GREEN REF:265230

| | Code | Prix HT |
|---|---|---|
| racleurs pour pâle de brassage | 265526 | 48.20 |

NEMOX SORBETIÈRE PROFESSIONNELLE GELATO CHEF 3 I-GREEN REF:265221

| | Code | Prix HT |
|---|---|---|
| cuve 2 L supplémentaire | 265523 | 136.00 |
| pâle de brassage | 265524 | 13.80 |

## CHARIOT BAS INOX 8 NIVEAUX REF:770508

| | Code | Prix HT |
|---|---|---|
| roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm | 480041 | 37.60 |
| roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm | 480042 | 41.80 |
| butée NF pour chariot tube carré 25x25mm | 480282 | 9.65 |
| plaque anti bruit adhésive pour chariot bas Bourgeat | 482257 | 4.83 |
| vis CHC m8x16 inox pour roue pivotante chariot Bourgeat | 483619 | 0.82 |

## CHARIOT DE FERMENTATION INOX REF:770808

| | Code | Prix HT |
|---|---|---|
| roue Ø 125 mm pivotante sans frein pour chariot en tube 25x25mm | 480041 | 37.60 |
| roue Ø 125 mm pivotante avec frein pour chariot en tube 25x25mm | 480042 | 41.80 |
| butée NF pour chariot tube carré 25x25mm | 480282 | 9.65 |
| vis CHC m8x16 inox pour roue pivotante chariot Bourgeat | 483619 | 0.82 |

| | Code | Prix HT |
|---|---|---|
| Sangle élastique diam 8 | 480694 | 31.98 |

### CENTRALE DE NETTOYAGE À PISTOLET REF:150001

| | Code | Prix HT |
|---|---|---|
| tuyau renforcé fibre de polyester 15m | 150002 | 113.00 |
| pistolet anti choc basse pression à jet ajustable | 150003 | 98.35 |

### ASPIRATEUR COMPACT POUR PETITS FOURNILS INOX REF:710503

| | Code | Prix HT |
|---|---|---|
| suceur à eau | 402060 | 79.75 |
| suceur à poussière | 402432 | 79.55 |
| suceur pour aspirateur à four SM5 et SM80 | 710508 | 125.00 |
| flexible antistatique | 710511 | 207.00 |
| brosse ronde | 710513 | 14.00 |
| suceur plat | 710514 | 8.25 |

### ASPIRATEUR DE FOURNIL MOYEN INOX REF:710506

| | Code | Prix HT |
|---|---|---|
| suceur pour aspirateur à four SM5 et SM80 | 710508 | 125.00 |

### PORTE-SAC POUBELLE À PÉDALE REF:857920

| | Code | Prix HT |
|---|---|---|
| Sangle élastique diam 8 | 480694 | 31.98 |

# 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_03WGPG - 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 « 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.

MATFER

TOOLS FOR TASTE

## FOLLOW US

digital.matferbourgeat.com
www.matferbourgeat.com

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.

Catalogue avec prix
Code : 009016

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