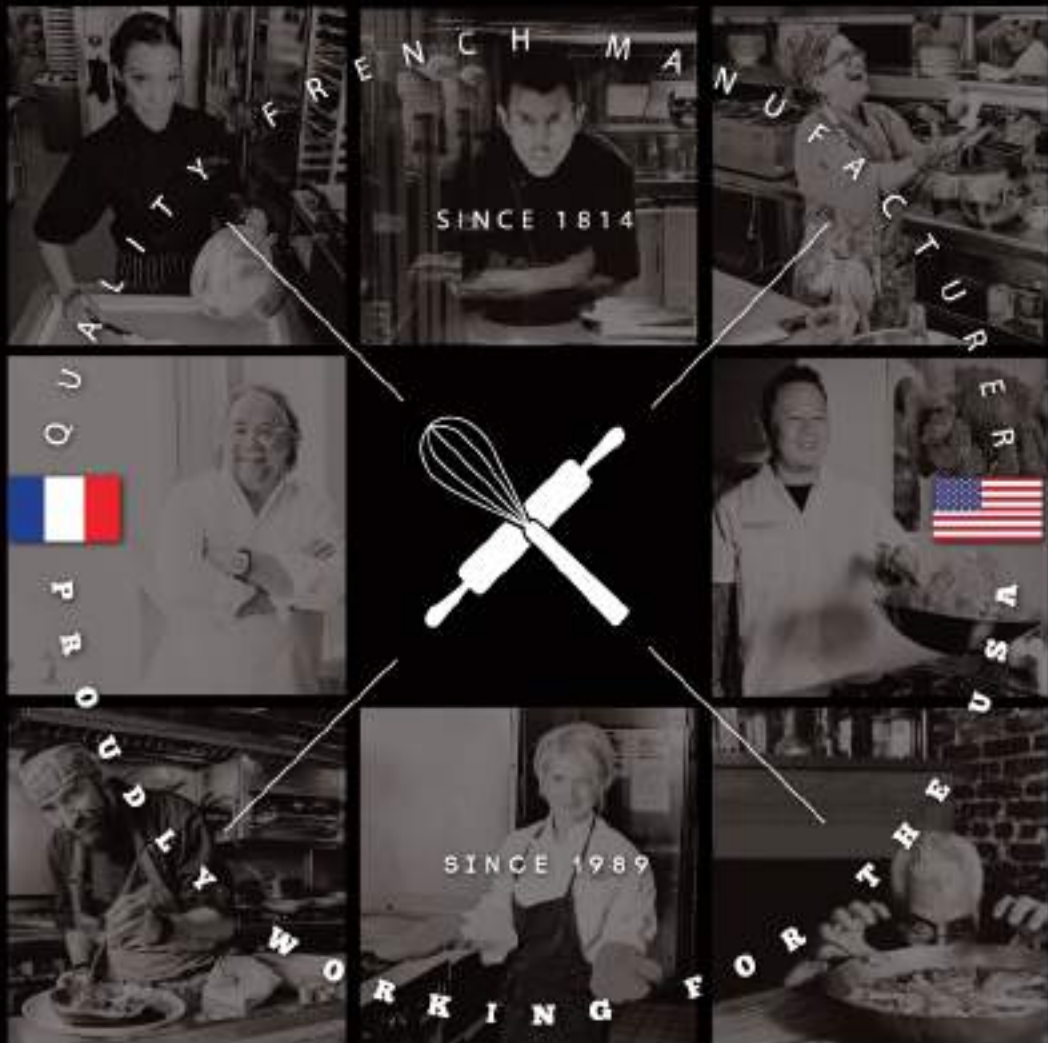




MATFER BOURGEAT INC
A PASSION FOR TASTE



Featured Chef Spotlight

@MATFERBOURGEATUSA.COM

COLLECTION 2016 - 2017



MATFER

MATFER BOURGEAT INC
A PASSION FOR TASTE

QUALITY FRENCH MANUFACTURER SINCE 1814



CREATING PROFESSIONAL CHEF TOOLS SINCE 1814

Matfer Bourgeat is a French Industrial Group which is fully family owned. Over the past two centuries, the Group has become the industry leader in professional kitchens and laboratories around the world. Matfer Bourgeat Inc., the American subsidiary for the Group, has been serving America's foodservice industry for 25 years.

A PASSION FOR TASTE

The Group sets the international standard in the pastry, bakery and restaurant industries. It is among a handful of suppliers worldwide that are able to provide a complete range of kitchen utensils and equipment for any foodservice establishment. Matfer Bourgeat is customer-focused, meeting the needs of food trade, conventional and luxury hotels, expert kitchens, fine dining and catering services.

COMMITMENT TO QUALITY & SERVICE

Superior Customer Service is the Group's number one goal. Quality and service are commitments through all processes of design, manufacturing, logistics, marketing and maximum safety requirements. We are dedicated to creating the most durable and hygienic products, like our famous EXOGLASS® composite material.

OUR INNOVATION COMES FROM YOU

Matfer Bourgeat launches 1,000 new products each year focusing on ergonomics, functionality and design to comply with customer and market needs. Manufacturing processes meet unique projects for every customer through consulting, product supply, demand matching, project management, supply chain and delivery anywhere in the world. Each year 100% of Matfer Bourgeat's profits are reinvested into product innovation.



A FOCUS ON SUSTAINABILITY

An ongoing objective is sustainable growth, which means maintaining quality while continuing to protect health and the environment. All of Matfer Bourgeat's industrial sites are either ISO 14001 certified (permanent reduction of environmental impacts) or in the process of certification. Responsible programs have been developed to reduce sound pollution, greenhouse gases and water waste. The Group's carbon footprint is considered during all decision making.



RESTAURANT, HOTEL, CRUISELINE OPENING SPECIALISTS

The Group's Eurochef network specializes in supplying kitchen equipment for up-scale hotels, exporting French quality into more than 80 countries. As a hotel opening specialist, we can help you define what products you will need based on your facility. We remain involved from start to finish at each opening and will go as far as providing a professional from our staff to receive and check merchandise upon delivery.



A MISSION TO GIVE BACK

Matfer, believes in giving back to make a difference. We are proud to participate in national, international and community outreach programs with a focus on charitable causes.



PREPARING FOR THE FUTURE

After a successful 200 years, the Matfer Bourgeat Group and America's Matfer Bourgeat Inc. have their sights clearly set on the future. In a changing fast-paced market, customers can always anticipate high quality and product innovations from Matfer Bourgeat.





MATFER BOURGEAT INC
A PASSION FOR TASTE

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NEW!

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BAKERY & PASTRY



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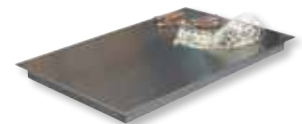
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NEW!

NEW PRODUCTS

MATFER INC COLLECTION 2016-2017



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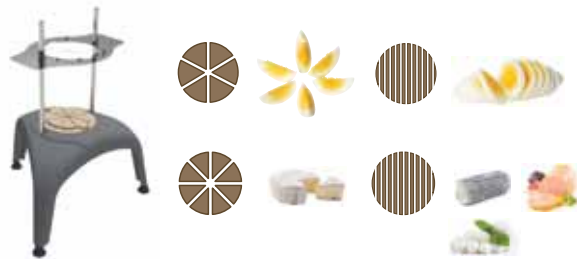
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BAKERY & PASTRY



Chef Vanessa Johnson Mendozza

EXECUTIVE PASTRY CHEF



“

I was introduced to Matfer tools when I was a student at the Culinary Academy in San Francisco. No other brand matches up to the quality and consistency of Matfer. Whatever products I need, they have. I trust them and I am never let down.”





EXCLUSIVE TO MATFER : EXOGLASS® THE NEW GENERATION OF PASTRY MOLDS



EXOGLASS® MOLDS

Made of an innovative composite material suitable for both savory and sweet creations.

This material gives regular coloring of preparations, and excellent heat diffusion for the most complex recipes.

Performance and output in terms of cooking make these EXOGLASS® molds the perfect general-purpose product.

- Extra heat resistency: Usable from -5°F to 500°F.
- Non-Deformable & Long Lasting.
- Natural non-stick surface for easy removal & in most cases : no greasing necessary.
- Dishwasher safe.



SOLID & ROBUST:

keeps its original shape and will not lose it's form.

EASY PREPARATION:

No need to grease the mold if there is fat in the dough. However, we recommend greasing to add flavors and color the dough.

SUITABLE FROM MODERN PRODUCTION:

Can be used directly from freezer to oven.

PERFECT COOKING:

Performance and output in terms of cooking make these exoglass molds the perfect general-purpose product.

EASY REMOVAL:

Exoglass molds have the advantage of low inertia to heat. they can be handled without danger a few seconds after removing form the oven.

EASY MAINTENANCE:

Easy to clean, smooth surface, hand wash and dishwasher safe.



EXOPAN® MOLDS

STEEL NON-STICK:



Fine steel with a non-stick coating inside and protective enamel outside. Ideal for cooking pastry, the EXOPAN® combines the quality of cooking in tinplate with the benefits of a non-stick surface.

The fineness of the steel contributes to the overall development of product color.

Simply wipe clean inside and outside. This material should not be exposed to humidity (dish-washer, fridge...)



FLEXIPAN® MOLDS



Flexible structure in silicone coated glass fiber, designed for easy removal from the mold. For cooking and refrigerating savory or sweet products.

Available in sheets, Flexipan® molds are very well-adapted to series production. Guaranteed for 2,000 to 3,000 uses. Easy clean-up in water.



EXAL® MOLDS



ALUMINIUM NON-STICK: Thick aluminum with a multi-layer non-stick coating inside and enamelled outside.

The perfect general purpose mold, the EXAL® provides excellent diffusion of heat for oven cooking. It is also recommended for savory preparations. EXAL® molds are dishwasher and freezer safe.



GASTROFLEX® MOLDS



Made of extra strong pure food grade silicone. Provides even cooking results. Quick and easy to handle. No greasing, easy to clean. Dishwasher safe.



TINPLATE MOLDS



The material used for more than 200 years in the mold industry. Designed for cooking pastry, tinplate rapidly transmits heat and insures the development of product color.



EXOGLASS® BREAD MOLDS

Innovating composite material created by MATFER guarantees a very homogeneous dough-cooking and color. Very resistant, made for complying with the requirements of modern bread-making.

They can be used for sweet dough cooking (cakes, brioches) with prior greasing. Cooking on baking sheet recommended. Regular oiling facilitates turn out.



- Super Heat Resistant to 500° F.
- Freeze Resistant from -5° F
- Non-Deformable & Long Lasting.
- Non-Stick.
- Dishwasher safe.
- Unbreakable under normal conditions.



EXOGLASS® BREAD MOLD

| Item # | L | W | H | Bottom W | Cap. |
|--------|---------|--------|--------|----------|-----------------|
| 345933 | 7 1/4" | 3 1/3" | 3" | 3" | 300G - 3/4 lb |
| 345934 | 9 3/4" | 3 1/2" | 3 1/4" | 3" | 500G - 1 lb |
| 345935 | 10 1/2" | 4" | 3 1/2" | 3 1/2" | 800G - 1 2/3 lb |
| 345936 | 11 1/3" | 4 1/3" | 4" | 4" | 1 KG - 2 lbs |



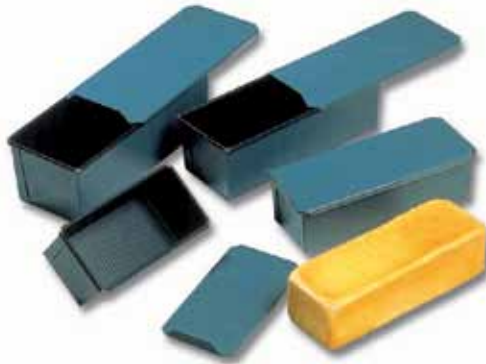
EXOGLASS® BREAD MOLD WITH LID
Stainless-steel sliding lid.

| Item # | L | W | H | Bottom W | Cap. |
|--------|---------|--------|--------|----------|-----------------|
| 345833 | 7 1/4" | 3" | 3 1/3" | 3" | 300G - 3/4 lb |
| 345834 | 9 3/4" | 3" | 3 1/2" | 3 1/4" | 500G - 1 lb |
| 345835 | 10 1/2" | 3 1/2" | 4" | 3 1/2" | 800G - 1 2/3 lb |
| 345836 | 11 1/3" | 4" | 4 1/3" | 4" | 1 KG - 2 lbs |
| 345842 | 15 3/4" | 4 3/4" | 4 1/3" | 4 1/3" | 1.8 KG - 4 lbs |



EXOPAN® STEEL NON-STICK LONG BREAD MOLD WITH LID
Edge rolled around a copper wire for ultimate heat distribution.

| Item # | L | W | H |
|--------|---------|--------|--------|
| 341641 | 15 3/4" | 4" | 4" |
| 341642 | 15 3/4" | 4 3/4" | 4 3/4" |
| 341643 | 15 3/4" | 5 1/2" | 5 1/2" |



EXOPAN® STEEL NON-STICK BREAD MOLD WITH LID
Edge rolled around a copper wire for ultimate heat distribution.

| Item # | L | W | H | Bottom W | Cap. |
|--------|---------|--------|--------|----------|-----------------|
| 340853 | 7 1/4" | 3 1/3" | 3" | 3" | 300G - 3/4 lb |
| 340854 | 9 3/4" | 3 1/2" | 3 1/4" | 3" | 500G - 1 lb |
| 340855 | 10 1/2" | 4" | 3 1/2" | 3 1/2" | 800G - 1 2/3 lb |
| 340856 | 11 1/3" | 4 1/3" | 4" | 4" | 1 KG - 2 lbs |



BREAD LOAF PAN
Made of tinplate with rim. For all kinds of breads. Edge rolled around a copper wire for ultimate heat distribution.

| STRAIGHT | | | | FLARED | | | |
|----------|--------|--------|--------|--------|---------|--------|--------|
| Item # | L | W | H | Item # | L | W | H |
| 340333 | 6 1/4" | 3" | 3" | 340345 | 7" | 3 1/8" | 2 1/2" |
| 340334 | 7" | 3 1/8" | 3 1/8" | 340346 | 8" | 3 1/8" | 2 3/4" |
| 340335 | 8" | 3 1/8" | 3 1/8" | 340348 | 10 1/4" | 3 3/4" | 3 3/8" |
| 340336 | 10" | 3 1/8" | 3 1/8" | 340350 | 11" | 4" | 3 1/2" |
| 340337 | 12" | 3 1/8" | 3 1/8" | 340351 | 12" | 4 1/8" | 3 3/4" |



EXOPAN® STEEL NON-STICK LONG BREAD MOLD
Edge rolled around a copper wire for ultimate heat distribution.

| Item # | L | W | H |
|--------|--------|--------|--------|
| 341601 | 5 1/2" | 3" | 3" |
| 341602 | 6" | 3" | 3" |
| 341603 | 7" | 3" | 3" |
| 341604 | 8" | 3" | 3" |
| 341606 | 7" | 3 1/3" | 3" |
| 341607 | 10" | 3 1/2" | 3" |
| 331074 | 8" | 3 1/8" | 3 1/8" |
| 331075 | 10" | 3 1/8" | 3 1/8" |
| 331076 | 12" | 3 1/8" | 3 1/8" |



EXOPAN® STEEL NON-STICK LARGE BREAD MOLD
Wide toast pan with edge rolled around a copper wire for ultimate heat distribution.

| Item # | L | W | H | Base |
|--------|---------|----|--------|--------|
| 340961 | 15 3/4" | 4" | 3 1/8" | 3 1/2" |



NEW!

EXOPAN® STEEL NON-STICK MINI LOAF MOLD
A straight shape for baking sweet or savoury mini loaves to take away or serve on a buffet. Baking mini loaves that are easy to handle and easy to eat becomes a real pleasure.

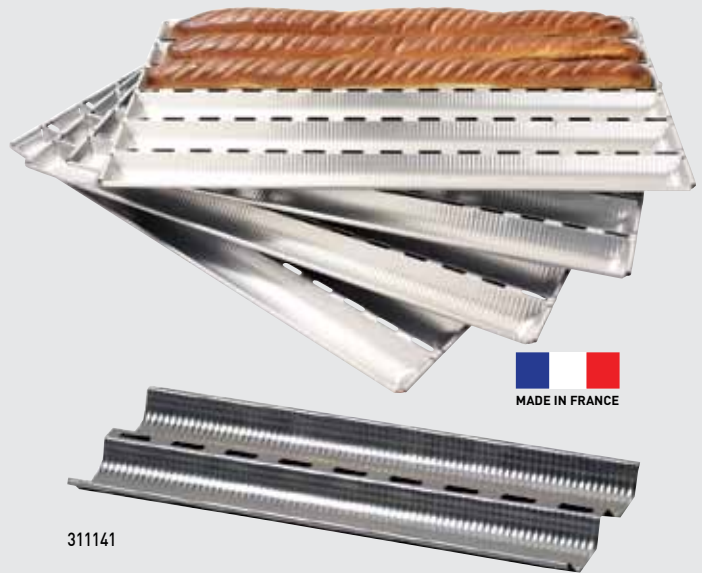
| Item # | L | W | H | Cap |
|--------|--------|--------|--------|------------|
| 331082 | 7 1/8" | 1 3/4" | 1 3/4" | 12 1/3 oz. |

RECOMMENDED FOR BAGUETTES AND VIENNESE BREAD

CHANNEL FRENCH BREAD PAN

Special crimped aluminium alloy which prevents dough from sticking and improves the aspect of the crust.

- Resists freezing, heating, high humidity, fermentation, yeast & salt.
- Excellent heat conductive material.
- Black anodised for better heat absorption.
- Use for controlled fermentation chamber and freezing chambers.
- Easy to store due to its stackability.
- No retreatment needed, only slight and regular greasing.



| Item # | L | W | Wt | # of Ch. | Ch. Ø |
|--------|---------|--------|-------|----------|--------|
| 311121 | 25 1/2" | 17" | 4 oz. | 6 | 2 3/8" |
| 311141 | 17 3/4" | 5 1/2" | 9 oz. | 2 | 2 3/8" |



SILFORM SUB ROLLS

Made of woven glass fabric, impregnated and coated with food grade silicone. Pre-formed and gives total flexibility. Provides the best possible use of trays and racks in the bakery.

- Reusable between 2000 and 3000 times.
- Super heat resistant.
- Non-stick: No greasing necessary.
- Clean with a sponge.
- Ideal to bake hoagies for sub sandwiches.

| Item # | Ch. Name | Ch. # | Ch. Size |
|----------|--------------|-------|-------------|
| 60-02955 | Sub Roll | 5 | 11 7/8", 3" |
| 60-02954 | Sub Roll | 4 | 16", 2 5/8" |
| 60-04207 | Sub Roll | 7 | 16", 3" |
| 60-04206 | Sub Roll | 6 | 16", 3 5/8" |
| 60-04204 | Italian Loaf | 4 | 16", 5 5/8" |
| 60-06208 | Baguette | 8 | 24", 1 3/4" |
| 60-06206 | Baguette | 6 | 24", 2 3/8" |
| 60-06204 | Baguette | 4 | 24", 3 5/8" |



SMALL ROUND BREAD PAN

Made of tinplate. Makes even round bread for canapes.

| Item # | L | Ø | Wt |
|--------|---------|--------|--------|
| 341701 | 11 7/8" | 1 3/4" | 11 oz. |



TRIPLE ROUND BREAD MOLD

Made of heavy duty stainless steel. 3 molds attached in 2 parts with two clamp closures.

| Item # | L | Ø |
|--------|---------|--------|
| 341712 | 11 3/4" | 2 3/4" |
| 341713 | 11 3/4" | 1 3/4" |



DRYING RACK FOR LINEN LINERS

Stainless steel wall rack with 24 pivoting bars. Drying position with lockable spacing of 2" between bars. Bars can be folded separately from the rack to make space and facilitate the hanging of linens. 30 1/5" long bars. Recommended fixing height: 5 7/8" from the ground. 7 screws and 7 wall plugs supplied.

- Allows thorough drying and brushing of cloths to extend the life duration.
- Folded when empty = gain in space



| Item # | Wall rack W | W of folded supports | H |
|--------|-------------|----------------------|-----|
| 845025 | 57 3/4" | 86 1/2" | 14" |



DOUGH FERMENTATION CLOTH

100% NATURAL LINEN. 21 7/8 yard roll. Maintenance: washing not recommended. Regular brushing and drying.

| Item # | W | Density |
|--------|---------|------------------------|
| 118560 | 23 5/8" | 380 g/m ² . |



HYGIEN RANGE BRUSH

Polypropylen handle. Polyamide fibres. Sterilizable. Used to brush natural linen cloth.

| Item # | L | W | H |
|--------|----|--------|--------|
| 710083 | 8" | 2 1/2" | 2 1/2" |



ROUND DOUGH CONTAINER

Made of PEHD.

| Item # | H | Ø | Cap. |
|--------|--------|---------|-------------|
| 510531 | 4 3/4" | 18 7/8" | 14 3/4 qts. |
| 510532 | 7" | 18 7/8" | 21 1/6 qts. |



| Item # | LID FOR ROUND DOUGH CONTAINER |
|--------|-------------------------------|
| 510534 | LID FOR ROUND DOUGH CONTAINER |



RECTANGULAR DOUGH CONTAINER

White PEHD. Heavy duty.

| Item # | L | W | H | Cap. |
|--------|---------|---------|--------|-----------------|
| 510505 | 20 7/8" | 16 1/8" | 3 1/8" | 10L/10.5 quarts |
| 510501 | 20 7/8" | 16 1/8" | 5 3/4" | 21 quarts |

| Item # | LID FOR RECTANGULAR DOUGH CONTAINER |
|--------|-------------------------------------|
| 510508 | LID FOR RECTANGULAR DOUGH CONTAINER |



RECTANGULAR DOUGH CONTAINER

Made of PEHD.

| Item # | L | W | H | Cap. |
|--------|---------|---------|--------|-------------|
| 510535 | 23 3/4" | 15 3/4" | 3 1/6" | 12 2/3 qts. |
| 510536 | 23 3/4" | 15 3/4" | 4 1/3" | 21 1/6 qts. |

| Item # | LID FOR RECTANGULAR DOUGH CONTAINER |
|--------|-------------------------------------|
| 510537 | LID FOR RECTANGULAR DOUGH CONTAINER |

PATENTED STAINLESS STEEL HOLDER FOR RAZOR BLADES OFFERING MANY ADVANTAGE






CAUTION : THE MATFER BLADES ARE SLICING TOOLS AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN REACH OF CHILDREN.

LAM'PLUS BAKER'S BLADE WITH REPLACEABLE BLADE

Product designed by the baker Jean-Christian Horel, and manufactured by Matfer.

- Special stainless steel holder can be turned in all directions to suit the hand and movement of each baker : the 4 corners of each blade can be used.
- Blade cover for safe usage, providing protection from the 2 rear corners of the blade.
- Blades are held firmly in place.
- Extra flat shape designed to avoid the dough sticking to it. Light weight and easy to assemble.



| Item # | L | W | |
|--------|-------------|----|--|
| 120032 | 5" | 1" | BAKER'S BLADE  |
| 120034 | Pack of 250 | | REPLACEABLE BLADES  |
| 120035 | Pack of 40 | | REPLACEABLE BLADES  |



BAKER'S BLADE

Double edged stainless steel with plastic handle. Cuts ridges into baguette, to facilitate rising of dough. Handle with care. Store in sleeve.

| Item # | L | Wt | |
|---------|----|-------------|------------|
| 120005 | 6" | 5 oz. | |
| 120006 | 6" | 1 lb. 8 oz. | Pack of 12 |
| 120005C | 6" | 5 oz. | Carded |



STAINLESS STEEL DOUGH BLADE

Stainless steel dough blade right side.

| Item # | L | Wt | |
|--------|--------|-------|---------------|
| 120054 | 5 3/4" | 5 oz. | Blister of 2. |



CARBON STEEL BAKER'S BLADES

The real professional's baker blades. Dry thoroughly after usage. Store in sleeve. Pack of 12.

| Item # | L | Wt | |
|--------|--------|--------|-------------------|
| 120023 | 4 3/4" | 15 oz. | Large round tip. |
| 120022 | 4 3/4" | 15 oz. | Medium round tip. |



BANNETON LINEN LINED BASKET

Crafted of wicker and linen lined. This basket allows you to proof and imprint its shape into all your special and mixed dough. Great for country-style breads and can also be used for table top service.

| Item # | Ø | W | Cap. |
|--------|---------|--------|--------|
| 118510 | 8 1/4" | 5 oz. | 1 lb. |
| 118511 | 9 1/2" | 7 oz. | 2 lbs. |
| 118512 | 10 5/8" | 9 oz. | 3 lbs. |
| 118513 | 11 1/2" | 14 oz. | 4 lbs. |



WICKER BASKET ROUND LINEN LINED

Ideal for table top service.

| Item # | Ø | Wt |
|--------|--------|-------|
| 573476 | 8 3/4" | 4 oz. |



WICKER BASKET FOR BREAD

Perfect for display of tall loaves of bread such as baguettes, etc.

| Item # | Ø | Wt |
|--------|-----|-------|
| 573421 | 11" | 3 lb. |



BANNETON WILLOW BASKET

Crafted of Willow. This basket allows you to proof and imprint its shape into all your special and mixed dough. Great for country-style breads and can also be used for table top service.

| Item # | L | W | Wt | Shape |
|--------|---------|--------|-------|-------|
| 118501 | 7 7/8" | 4 3/4" | 6 oz. | Oval |
| 118502 | 9 1/2" | 6" | 6 oz. | Oval |
| 118505 | 7 1/2" | 6 oz. | | Round |
| 118506 | 10 1/4" | 11 oz. | | Round |



| Item # | Cap. | L | W | H | Shape |
|--------|-----------------|---------|--------|--------|-------|
| 118515 | 10 oz. of dough | 16 1/4" | 3 3/4" | 2 1/4" | Long |
| 118516 | 1 lb of dough | 18" | 4" | 2 1/4" | Long |



| Item # | Cap. | L | W | H | Shape |
|--------|-----------------|----|--------|--------|----------|
| 118525 | 1 lb of dough | 7" | 7 1/4" | 3 1/4" | Triangle |
| 118526 | 2 lbs. of dough | 9" | 9" | 3 1/4" | Triangle |



| Item # | Cap. | L | W | H | Shape |
|--------|------------------|--------|--------|--------|--------|
| 118528 | 2 lbs. of dough. | 8 3/4" | 8 3/4" | 3 1/4" | Square |

STAND OUT: COMBINE COLORS, DESIGNS AND FLAVORS!



MOZAİK

Mozaik triangles, rectangles, squares and oblongs and their cutting tool transport us to the presentations of the great classical pastry cooks. The combination of delicate tastes and greedy colors for the same tart will surprise your customers. With the specially designed cutter, the pastry is cut with precision to make tart bases with clean outlines and regular edges.

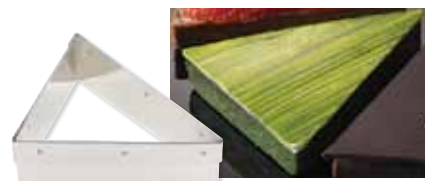
- Presentation combinations: bands, stars, hexagons, triangles.
- The sections of the tart can be assembled into a round, square etc..
- Shapes and cutters of stainless steel. Patented model.
- Shapes and cutters of stainless steel. Patented model.



MOZAİK TRIANGLES

Stainless steel. Pack of 8.
8 pie- assembled create a pie of \varnothing 9 1/2".

| Item # | L | W | H |
|--------|-----------------------------------|--------|------|
| 371142 | 4 3/4" | 3 7/8" | 3/4" |
| 371242 | Tart base cutter, stainless steel | | |



MOZAİK DECORATION TRIANGLE CUTTER

Cutter with reinforcing band for Mozaik triangular tarts. Can be used as a savoury pastry cutter. Stainless steel.

| Item # | L | W | H |
|--------|--------|--------|--------|
| 371243 | 4 5/8" | 3 1/2" | 1 1/2" |



SUPPLY INDIVIDUAL TARTLETS OR COMBINATIONS OF FORMS AND SWEET OR SAVORY FLAVORS



MOZAÏK FINGER TARTLET MOLD

Stainless steel. Pack of 4.

| Item # | L | W | H |
|--------|--------|--------|------|
| 371153 | 4 3/4" | 1 1/2" | 3/4" |



MOZAÏK RECTANGULAR TART CUTTER

Cutter with reinforcement for Mozaïk rectangular tart bases with clean outlines and no wasted dough in the corners. Stainless steel.

| Item # | L | W | H |
|--------|--------|----|--------|
| 371253 | 6 1/2" | 3" | 1 1/3" |

MOZAÏK FINGER TARTLET OVAL MOLD

Stainless steel. Pack of 4.

| Item # | L | W | H |
|--------|--------|--------|------|
| 371152 | 5 1/6" | 1 1/2" | 3/4" |



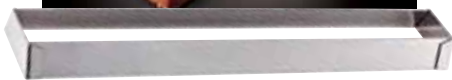
MOZAÏK TART SQUARE MOLD

Stainless steel. Pack of 4.

| Item # | L | H |
|--------|--------|--------|
| 371121 | 3" | 3/4" |
| 371123 | 3 1/2" | 3 1/2" |

SQUARE CUTTER

| Item # | L | H |
|--------|--------|--------|
| 371221 | 4 1/5" | 3" |
| 371223 | 3 1/2" | 3 1/2" |



LOG FRAME 'LINGOT' ST/STEEL

Frame for the making of lingot-style yule-logs. Cut in two the yule-log serves 8, in thirds it serves 6 portions. Stainless steel. Designed by Hugues Pouget.

| Item # | L | W Bottom | W Top | H |
|--------|---------|----------|--------|--------|
| 371161 | 22 1/4" | 3 3/4" | 2 2/3" | 1 1/2" |



LOG FRAME 'LETTER TO SANTACLAUSE' ST/STEEL

| Item # | L | W | H | h |
|--------|---------|--------|--------|--------|
| 371162 | 22 1/4" | 3 2/3" | 2 3/4" | 1 5/8" |

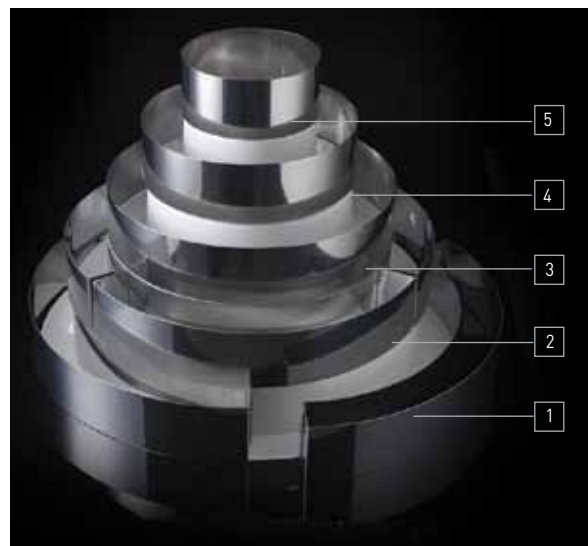
UNIQUE AND PATENTED SYSTEM OF STACKABLE INSERTS AND STAINLESS STEEL FRAMES


FRENCH STYLE WEDDING CAKE

This unrivalled and patented system consists of superimposed inserts and stainless steel frames allowing a spectacular architecture to be put up in record-breaking time. The assembly includes wedges to allow the assembled cake to be transported safely.

Tiers height: 3 1/6"
Total height: 15 3/4"

- Facilitates cake assembly.
- Ensures safe transportation of the finished cake to its delivery location.
- Makes cake cutting easier.
- Allows infinite number of possible tastes and textures.



The full wedding cake structure consists of 5 layers.
Complete kit = 5 inserts + 5 stainless steel shapes

| Tiers | ROUND | SQUARE/ DEC |
|-------|---|--------------------------|
| 5 | Conventional stainless steel shapes assembly | Ø 6 1/3" 3 1/6" X 3 1/6" |
| 4 | Assembly of stainless steel shapes directly on insert | Ø 10 1/4" 7" X 7" |
| 3 | Assembly of stainless steel shapes directly on insert | Ø 10 1/4" 11" X 11" |
| 2 | 3 shaped tiers or 4 rectangular, stainless steel | Ø 18 1/6" 15" X 15" |
| 1 | 3 shaped tiers or 4 rectangular, stainless steel | Ø 22" 18 7/8" X 18 7/8" |

THE SYSTEM CONSISTS OF:

- 5 ABS reusable and superimposed dessert supports.
- 3 round, square or de-structured square frames of stainless steel.
- 2 sets of 3 stainless steel circle tiers finally forming 2 crowns of desserts or 2 sets of 4 rectangles depending on shape.

The sizes of these components will allow storage and refrigeration on pastry grilles measuring 600 x 400 mm. Thermoformed inserts with open handles for easy handling of the cake tiers for assembly and superposition.



STUNNING ARCHITECTURE MADE IN THE FRENCH CAKE MAKING TRADITION



PROCESS



PHASE 1 : CUTTING OUT THE SPONGE



PHASE 3 : FILLING



PHASE 4 : UNMOLDING



PHASE 5 : ASSEMBLY

The desserts are all 2" wide. This makes them easy to cut into portions.

POSSIBLE NUMBER OF PORTIONS (size : 2" X 2" X 3 1/6"):

5 tiers = 160 portions (±125 ml) or 200 portions (±100 ml)

4 tiers = 115 portions (±125 ml)

3 tiers = 70 portions (±125 ml)

FRENCH STYLE WEDDING CAKE COMPLETE KIT

Stainless Steel

| Item # | |
|--------|---------------|
| 681901 | ROUND |
| 681902 | SQUARE |
| 681903 | DECONSTRUCTED |

SET OF 5 STAINLESS STEEL SHAPES

Stainless Steel

| Item # | |
|--------|---------------|
| 681911 | ROUND |
| 681912 | SQUARE |
| 681913 | DECONSTRUCTED |

SET OF 5 ENTREMETS STANDS - ABS

| Item # | |
|--------|---------------|
| 681921 | ROUND |
| 681922 | SQUARE |
| 681923 | DECONSTRUCTED |



ROUND PLEXIGLASS STAND FOR WEDDING CAKE

| Item # | |
|--------|---------|
| 681934 | 26 3/4" |



EXOGLASS® PASTRY MOLDS

Made of an innovative composite material suitable for both savory and sweet creations. Performance and output in terms of cooking make these EXOGLASS® molds the perfect general-purpose product.

- Extra heat resistancy: **USABLE FROM -5°F TO 500°F.**
- **Non-Deformable & Long Lasting.**
- **Natural non-stick surface for easy removal & in most cases.**
- **Dishwasher safe.**



EXOGLASS® RAMEKIN MOLD
Pack of 6.

| Item # | Ø | H | Wt |
|--------|--------|--------|-------|
| 345604 | 3 1/8" | 1 1/2" | 4 oz. |



EXOGLASS® KUGELHOPF MOLD
Pack of 6.

| Item # | Ø | H |
|--------|--------|--------|
| 345638 | 3 3/4" | 2 1/2" |



EXOGLASS® CAKE BAKING SHEET

| Item # | L | W | |
|--------|-----|---------|-----------------------|
| 347060 | 12" | 15 3/4" | Set - Tray & 15 molds |

EXOGLASS® REPLACEMENT MOLDS

| Item # | L | W | H | |
|--------|--------|--------|--------|-----------|
| 345060 | 3 1/2" | 1 1/2" | 1 1/2" | Pack of 6 |



EXOGLASS® ROUND BABA MOLD Pack of 6.

| Item # | Ø | H | Cap. |
|--------|--------|--------|-----------|
| 345591 | 1 1/4" | 1 1/4" | 2 oz. |
| 345592 | 2" | 2" | 2 3/4 oz. |
| 345593 | 2 1/3" | 2 1/3" | 3 1/3 oz. |
| 345594 | 2 1/2" | 2 1/2" | 4 3/4 oz. |
| 345595 | 2 3/4" | 2 3/4" | 7 1/2 oz. |



CANNELE COPPER TIN LINED MOLD

Originally a mold for a special cake from the Bordeaux region of France called : "Cannele de Bordeaux".



| Item # | Ø | H | Wt |
|--------|---------|---------|-------|
| 340415 | 1 3/8" | 1 3/8" | 1 oz. |
| 340416 | 1 3/4" | 1 3/4" | 2 oz. |
| 340417 | 2 3/16" | 2 3/16" | 2 oz. |



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG



ALUMINUM NON-STICK CANNELE MOLD

Thick aluminum with a multi-layer non-stick coating inside and enamelled outside. Pack of 6.

| Item # | Ø | H | Wt |
|--------|--------|--------|--------|
| 340411 | 1 1/3" | 1 1/3" | 11 oz. |
| 340413 | 2 1/2" | 2 1/2" | 15 oz. |



EXOPAN® STEEL NON-STICK KUGELHOPF MOLD

Fine steel with a non-stick coating inside and protective enamel outside.

| Item # | Ø | H | Cap. | Wt |
|--------|--------|--------|---------|--------|
| 331125 | 9 1/2" | 4 3/4" | 100 oz. | 15 oz. |



EXOPAN® STEEL NON-STICK OPEN SAVARIN MOLD

Fine steel with a non-stick coating inside and protective enamel outside. Pack of 12

| Item # | Ø | H | Wt |
|--------|--------|--------|-------------|
| 332621 | 2 3/4" | 5/8" | 14 oz. |
| 332622 | 3 1/8" | 11/16" | 1 lb. 1 oz. |



STAINLESS STEEL BABA MOLD

Perfect for baking fish mousses and flans. Pack of 6.

| Item # | Ø | H | Cap. | Wt |
|--------|---------|---------|-------|-------------|
| 342476 | 1 3/4" | 1 3/4" | 2 oz. | 9 oz. |
| 342477 | 2 3/16" | 2 3/16" | 4 oz. | 12 oz. |
| 342478 | 2 1/2" | 2 1/2" | 6 oz. | 1 lb. 1 oz. |



MADE IN FRANCE

EXOPAN® STEEL NON-STICK BABA MOLD

Fine steel with a non-stick coating inside and protective enamel outside. Pack of 6.

| Item # | Ø | H | Cap. | Wt |
|--------|---------|---------|-------|-------------|
| 331591 | 1 3/4" | 1 3/4" | 2 oz. | 6 oz. |
| 331592 | 2" | 2" | 3 oz. | 8 oz. |
| 331593 | 2 3/16" | 2 3/16" | 4 oz. | 10 oz. |
| 331594 | 2 3/8" | 2 3/8" | 5 oz. | 12 oz. |
| 331595 | 2 1/2" | 2 1/2" | 6 oz. | 14 oz. |
| 331596 | 2 3/4" | 2 3/4" | 8 oz. | 1 lb. 1 oz. |

SEE BOTTLE FOR RUM SPRAYING ON BABA CAKES P.129





BRIOCHE MOLD - 10 FLUTES
Made of tinplate. Pack of 12.

| Item # | Ø | H | Wt |
|--------|--------|--------|--------|
| 342234 | 3" | 1 1/8" | 13 oz. |
| 342235 | 3 1/8" | 1 1/8" | 15 oz. |
| 342236 | 3 1/2" | 1 1/8" | 15 oz. |
| 342237 | 4" | 1 3/8" | 15 oz. |



EXOPAN® STEEL NON-STICK BRIOCHE MOLD
Made of steel, P.T.F.E. coated. The grey colored outside lacquer facilitates diffusion of heat, which gives better baking results. Very little greasing required and easy to clean.

| Item # | Ø | H | Wt | Flutes | |
|--------|--------|--------|--------|--------|------------|
| 330621 | 2 3/8" | 3/4" | 1 lb. | 12 | Pack of 25 |
| 330625 | 3 1/8" | 1 1/4" | 15 oz. | 10 | Pack of 12 |
| 330626 | 3 1/2" | 1 1/4" | 15 oz. | 10 | Pack of 12 |



BRIOCHE MOLD - 14 FLUTES
Made of tinplate. Priced per piece.

| Item # | Ø | H | Wt |
|--------|--------|--------|-------|
| 340241 | 4 3/4" | 1 3/4" | 3 oz. |
| 340242 | 5 1/2" | 2" | 4 oz. |
| 340243 | 6 1/3" | 2 1/2" | 5 oz. |
| 340244 | 7" | 3" | 6 oz. |
| 340245 | 7 7/8" | 3 1/4" | 8 oz. |
| 340246 | 8 5/8" | 3 3/8" | 9 oz. |

BRIOCHE MOLD - 12 FLUTES
Made of tinplate. Pack of 25.

| Item # | Ø | H | Wt |
|--------|--------|------|-------------|
| 342231 | 2 3/8" | 3/4" | 1 lb. 1 oz. |
| 342233 | 2 3/4" | 1" | 1 lb. 7 oz. |



BRIOCHE MOLD SMALL FLUTES
Made of tinplate. Pack of 25.

| Item # | Ø | H | Wt |
|--------|--------|------|-------------|
| 342252 | 2 3/8" | 3/4" | 1 lb. 2 oz. |



EXAL® ALUMINUM NON-STICK BRIOCHE MOLD
Thick aluminum with a multi-layer non-stick coating inside and enamelled outside. Dishwasher safe.

| Item # | Ø | H | Wt | Flutes | |
|--------|--------|--------|-------|--------|-----------|
| 334025 | 3 1/8" | 1 1/4" | 7 oz. | 10 | Pack of 6 |
| 334026 | 3 1/2" | 1 1/4" | 6 oz. | 10 | Pack of 6 |
| 334027 | 4" | 1 3/8" | 1 oz. | 10 | Each |



EXOGLASS® CONES

Made of a single piece innovative composite material. Easy and quick removal from mold without risk due to zero heat inertia. Immediate cool down when removed from oven. Pack of 12.

| Item # | Ø | L | Wt | |
|--------|--------|--------|-------|---------------|
| 345446 | 1 1/2" | 5 1/2" | 4 oz. | Circle shape |
| 345448 | 2" | 5 1/2" | 6 oz. | Ellipse shape |



LARGE HORN MOLDS

Made of tinplate to shape puff pastry dough. Pack of 12.

| Item # | Ø | L | Wt |
|--------|----|--------|--------|
| 342447 | 2" | 3 1/2" | 8 oz. |
| 342448 | 2" | 5 1/2" | 12 oz. |



STAINLESS STEEL CHARLOTTE MOLD

Bucket shaped mold with two handles for easy release and assembly. Create eye catching Charlottes and puddings.

| Item # | Ø | H | Wt | |
|--------|--------|--------|-------------|-------------|
| 341421 | 2 3/4" | 1 3/4" | 5 oz. | with lid |
| 341422 | 4" | 2 3/8" | 6 oz. | without lid |
| 341423 | 4 3/4" | 2 3/4" | 8 oz. | without lid |
| 341427 | 7 7/8" | 4 3/8" | 1 lb. 5 oz. | without lid |



EXOGLASS® CANNOLI FORM

Made of a single piece innovative composite material. Easy and quick removal from mold without risk due to zero heat inertia. Immediate cool down when removed from oven. Pack of 6.

| Item # | Ø | L |
|--------|----|--------|
| 345143 | 1" | 3 7/8" |



CANNOLI FORM

Aluminum tube. Cannoli dough is rolled and fried or baked around this simple form. Pack of 6.

| Item # | Ø | L | Wt |
|--------|----|--------|-------|
| 343141 | 1" | 4 3/4" | 7 oz. |



CREAM HORN MOLDS

Made of tinplate to shape puff pastry dough. Pack of 12.

| Item # | Ø | L | Wt |
|--------|--------|--------|--------|
| 342445 | 1 1/4" | 5 1/4" | 9 oz. |
| 342446 | 1 3/8" | 5 1/4" | 10 oz. |



CROQUEMBOUCHE MOLD

Pastry cone for assembly of cream puff balls into a croquembouche pyramid. Made of stainless steel. Seamless and hollow.

| Item # | Ø | H | Wt |
|--------|---------|---------|--------------|
| 340463 | 9 1/4" | 13 3/4" | 15 oz. |
| 340464 | 10" | 15 3/4" | 1 lb. 3 oz. |
| 340466 | 11 7/8" | 19 5/8" | 1 lb. 14 oz. |
| 340467 | 13 3/4" | 23 5/8" | 3 lbs. 7 oz. |

EASY ASSEMBLY, EASY TURN-OUT AND PERFECT DESIGN TO CREATE BEAUTIFUL BUCHES

**STAINLESS STEEL ROUND BUCHE CAKE MOLD**

For the baking of iced, entremets-style yule-logs that can be cut to any length, in individual and 4, 6, 8 person portions. The small 1 1/8" (30mm) Ø can be used to make inserts for the 1 7/8" (45mm) or 2 1/3" (60mm) Ø. Can also be used to make roll-cakes or inserts for other preparations.

| Item # | Ø | L |
|--------|--------|---------|
| 331052 | 1 1/8" | 22 1/4" |
| 331054 | 1 7/8" | 22 1/4" |
| 331056 | 2 1/3" | 22 1/4" |

- Easy to release from mold with the removable U-shaped fittings and the mold's natural widening.



- Assembly facilitated by its design.



Designed by
Bruno Pastorelli.

**BUCHE CAKE MOLD**

Made of tinplate, with rim. Edge rolled around a copper wire for ultimate heat distribution. Yule logs are easy to create with this mold.

| Item # | L | W | H | Wt |
|--------|---------|--------|--------|-------------|
| 340631 | 13 3/4" | 2 3/8" | 1 3/4" | 11 oz. |
| 340634 | 19 3/4" | 3 1/8" | 2 1/8" | 1 lb. 2 oz. |

**MINI BUCHE OR ASPIC MOLD**

Made of tinplate. Makes attractive mini vegetable aspic or fish mousse. Pack of 2.

| Item # | L | W | H | Wt |
|--------|--------|--------|--------|-------|
| 342101 | 5 1/4" | 1 5/8" | 1 3/8" | 6 oz. |

**STAINLESS STEEL TRIANGLE BUCHE CAKE MOLD**

Stainless steel, sealed. Triangle shape.

| Item # | L | W | H | Wt | |
|--------|---------|--------|---------|--------------|----------------|
| 340622 | 19 3/4" | 3 1/2" | 3" | 2 lbs. | TRIANGLE SHAPE |
| 340635 | 13 3/4" | 2 3/8" | 1 3/16" | 1 lb. 4 oz. | ROUND SHAPE |
| 340637 | 19 3/4" | 2 3/4" | 1 3/8" | 13 oz. | ROUND SHAPE |
| 340638 | 19 3/4" | 3 1/8" | 2 1/8" | 1 lb. 12 oz. | ROUND SHAPE |

**STAINLESS STEEL BUCHE CAKE COMB**

This comb specially shaped to suit the 3 1/8" buche mold and helps to make a mousse-based or ice based double flavored buche that looks perfect when cut.

| Item # | Wt |
|--------|-------|
| 341629 | 2 oz. |



SEMI CIRCULAR (362001)



TRAPEZE (362004)



RIBBED (362003)

PVC MOLDS FOR ICE CREAM BUCHES

For making ice cream or dessert logs. Sold in pairs for increased productivity for less handling. Total length 22 1/2" for optimum use of baking trays.

- Easy to turn out after freezing.
- Storage of 4 logs per 23 3/4" x 15 3/4" tray or grid optimising storage.



SEMI CIRCULAR SHAPED BUCHE CAKE MOLD

Box of 10 pairs

| | | | |
|---------------|---------|--------|--------|
| Item # | 362001 | | |
| Mold size | l | W | H |
| | 22 1/2" | 3 1/4" | 2 1/2" |
| Overall size: | L | W | |
| | 23 1/4" | 7 3/4" | |



TRAPEZE SHAPED BUCHE CAKE MOLD

Box of 10 pairs

| | | | |
|---------------|---------|--------|--------|
| Item # | 362004 | | |
| Mold size | l | W | H |
| | 22 1/2" | 3 1/4" | 2 1/2" |
| Overall size: | L | W | |
| | 23 1/4" | 7 3/4" | |

RIBBED SHAPED BUCHE CAKE MOLD

Box of 10 pairs

| | | | |
|---------------|---------|--------|--------|
| Item # | 362003 | | |
| Mold size | l | W | H |
| | 22 1/2" | 3 1/4" | 2 1/2" |
| Overall size: | L | W | |
| | 23 1/4" | 7 3/4" | |



SEMI CIRCULAR SHAPED MINI BUCHE CAKE MOLD

Box of 10 pairs

| | | | |
|---------------|---------|--------|--------|
| Item # | 362011 | | |
| Mold size | l | W | H |
| | 22 1/2" | 1 1/2" | 1 1/4" |
| Overall size: | L | W | |
| | 23 1/4" | 4" | |



EXOPAN® STEEL NON-STICK SPRING FORM MOLD

Fine steel with a non-stick coating inside and protective enamel outside.

Removable mold with hinges and 2 interchangeable bottoms: 1 flat and 1 rosary shaped bottom with central chimney.



| Item # | Ø | H |
|--------|--------|--------|
| 340215 | 9 1/2" | 2 1/2" |
| 340216 | 10" | 2 1/2" |
| 340217 | 11" | 2 1/2" |



EXOPAN® STEEL NON-STICK SPONGE CAKE PAN

Fine steel with a non-stick coating inside and protective enamel outside. Edge rolled around a copper wire for ultimate heat distribution.

| Item # | L | W | H |
|--------|---------|---------|--------|
| 331311 | 11 7/8" | 7 7/8" | 1 3/8" |
| 331312 | 13 3/4" | 9 7/8" | 1 3/8" |
| 331313 | 15 3/4" | 11 7/8" | 1 3/8" |



STAINLESS STEEL SPONGE CAKE PAN

For biscuits, flans, rice cakes, etc... straight edges.

| Item # | L | W | H | Wt |
|--------|---------|---------|--------|-------------|
| 340305 | 23 1/4" | 15 1/4" | 2 1/4" | 1 lb. 4 oz. |



EXOPAN® STEEL NON-STICK SQUARE CAKE PAN

Fine steel with a non-stick coating inside and protective enamel outside. Edge rolled around a copper wire for ultimate heat distribution.

| Item # | L | H |
|--------|--------|----|
| 331664 | 7 3/4" | 2" |
| 331666 | 9 1/2" | 2" |



SQUARE CAKE MOLD

Made of tinplate. Edge rolled around a copper wire for ultimate heat distribution.

| Item # | L | W | H |
|--------|--------|--------|--------|
| 340662 | 6 1/4" | 6 1/4" | 1 3/4" |
| 340664 | 7 7/8" | 7 7/8" | 1 3/4" |
| 340666 | 9 1/2" | 9 1/2" | 1 3/4" |



DEEP FLUTED CAKE AND QUICHE MOLD WITH REMOVABLE BOTTOM

Made of tinplate, removable bottom for easy transfer of high tarts and quiches.

| Item # | Ø | H | Wt |
|--------|---------|--------|--------|
| 340681 | 4" | 1 1/4" | 2 oz. |
| 340682 | 7 7/8" | 1 3/4" | 9 oz. |
| 340683 | 9" | 1 3/4" | 11 oz. |
| 340684 | 9 7/8" | 1 5/8" | 14 oz. |
| 340685 | 10 1/2" | 2" | 1 lb. |



FLUTED TART MOLD WITH REMOVABLE BOTTOM

Made of tinplate.

| Item # | Ø | H | Wt |
|--------|---------|------|--------|
| 341771 | 6 1/4" | 3/4" | 5 oz. |
| 341773 | 7 7/8" | 1" | 7 oz. |
| 341774 | 8 5/8" | 1" | 8 oz. |
| 341775 | 9 1/2" | 1" | 10 oz. |
| 341776 | 10 1/4" | 1" | 12 oz. |
| 341777 | 11" | 1" | 13 oz. |
| 341778 | 11 7/8" | 1" | 14 oz. |
| 341779 | 12 1/2" | 1" | 1 lb. |



FLUTED TARTLET MOLD

Made of tinplate. This mold is ideal for individual quiches, cakes, tarts.

| Item # | Ø | H | Wt |
|--------|--------|------|------------------------|
| 343501 | 2 3/8" | 3/8" | 15 oz. Pack of 25 |
| 343505 | 3 1/8" | 1/2" | 1 lb. 7 oz. Pack of 25 |
| 343507 | 3 1/2" | 5/8" | 15 oz. Pack of 12 |
| 343508 | 4" | 3/4" | 1 lb. 4 oz. Pack of 12 |



SMALL FLUTED TART MOLD WITH REMOVABLE BOTTOM

Made of tinplate.

| Item # | Ø | H | Wt |
|--------|--------|----|-------|
| 340821 | 4 3/4" | 1" | 3 oz. |
| 340822 | 5 1/2" | 1" | 4 oz. |



PLAIN ROUND PIE MOLD

Tart or flan mold, rolled edge. Made of tinplate.

| Item # | Ø | H |
|--------|--------|------|
| 341802 | 4 3/4" | 7/8" |



SPONGE CAKE PAN

Rolled edge. Made of tinplate.

| Item # | Ø | H |
|--------|---------|--------|
| 340705 | 7" | 1 1/2" |
| 340708 | 9 1/2" | 1 2/3" |
| 340711 | 11 3/4" | 1 5/6" |
| 340713 | 13 1/2" | 2" |



EXOPAN® TART AND CAKE MOLDS

Fine steel with a non-stick coating inside and protective enamel outside. Ideal for cooking pastry, the EXOPAN® combines the quality of cooking in tinplate with the simplicity of use of a non-stick surface.

- The fineness of the steel contributes to developing the color of the products.
- Simply wipe clean inside and outside.



EXOPAN® STEEL NON-STICK ROUND CAKE MOLD
For individual quiches or tartlets. Plain cake pan, rolled edges.

| Item # | Ø | H | Item # | Ø | H |
|--------|--------|--------|--------|---------|--------|
| 331204 | 6 1/4" | 1 1/2" | 331208 | 9 1/2" | 1 3/4" |
| 331206 | 7 7/8" | 1 1/2" | 331209 | 10 1/4" | 1 3/4" |



EXOPAN® STEEL NON-STICK FLUTED TARTLET MOLD
Products can be frozen directly in the mold. Pack of 12.

| Item # | Ø | H | Wt |
|--------|--------|------|-------------|
| 331611 | 3 3/8" | 5/8" | 15 oz. |
| 331612 | 3 3/4" | 5/8" | 1 lb. 4 oz. |
| 331613 | 4 1/8" | 3/4" | 1 lb. 7 oz. |



EXOPAN® STEEL NON-STICK CAKE OR QUICHE MOLD
Heavy duty for tarts or quiches.

| Item # | Ø | H | Wt |
|--------|--------|--------|-----------------------|
| 331731 | 2 3/8" | 11/16" | 1 lb. 4 oz. Pk of 25 |
| 331733 | 2 3/4" | 11/16" | 1 lb. 10 oz. Pk of 25 |
| 331734 | 3" | 11/16" | 1 lb. 10 oz. Pk of 12 |
| 331735 | 3 1/8" | 11/16" | 1 lb. Pk of 12 |
| 331737 | 3 1/2" | 3/4" | 1 lb. 3 oz. Pk of 12 |
| 331738 | 3 3/4" | 3/4" | 1 lb. 5 oz. Pk of 12 |
| 331739 | 4" | 13/16" | 1 lb. 8 oz. Pk of 12 |

EXOPAN® STEEL NON-STICK RAMEKIN MOLD
To bake individual servings of dessert or entree souffle and mousse.

| Item # | Ø | H |
|--------|--------|--------|
| 332602 | 2 3/8" | 1" |
| 332604 | 3 1/2" | 1 3/8" |





EXOPAN® STEEL NON-STICK FRESH FRUITS TART MOLD
This tart mold has a special shape: the bottom is raised in the center, producing a special shaped shell with an indentation. Invert the shell and fill with cream and fresh fruits.

| Item # | Ø | H | Wt |
|--------|---------|----|--------|
| 332233 | 8 5/8" | 1" | 8 oz. |
| 332235 | 10 1/4" | 1" | 10 oz. |



EXOPAN® STEEL NON-STICK FLUTED TART MOLD WITH REMOVABLE BOTTOM

| Item # | Ø | H | Wt |
|--------|--------|----|--------|
| 332223 | 7 7/8" | 1" | 7 oz. |
| 332225 | 9 1/2" | 1" | 10 oz. |
| 332227 | 11" | 1" | 13 oz. |



EXOPAN® STEEL NON-STICK FLUTED TART MOLD
For individual quiches or tartlets. Pack of 12.

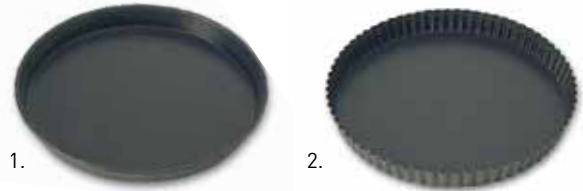
| Item # | Ø | H | Wt |
|--------|--------|---------|-------------|
| 332658 | 4" | 1 1/16" | 1 lb. 4 oz. |
| 332659 | 4 3/8" | 3/4" | 1 lb. 8 oz. |

EXAL® ALUMINUM NON-STICK PLAIN CAKE MOLD
Thick aluminum with a multi-layer non-stick coating inside and enamelled outside. 1. High side:

| Item # | Ø | H | Wt | Item # | Ø | H |
|--------|--------|---------|-------|--------|--------|--------|
| 334110 | 4" | 1 3/16" | 2 oz. | 334124 | 9 1/2" | 1 3/4" |
| 334112 | 4 3/4" | 1 1/4" | 4 oz. | 334128 | 11" | 1 3/4" |

2. Pack of 12

| Item # | Ø | H | Wt |
|--------|----|--------|-------------|
| 334177 | 4" | 1 5/8" | 1 lb. 2 oz. |



EXOPAN® STEEL NON-STICK TART MOLD

1. PLAIN

| Item # | Ø | H | Wt |
|--------|--------|---------|-------|
| 332252 | 4 3/4" | 1 3/16" | 3 oz. |
| 332254 | 6 1/4" | 7/8" | 4 oz. |
| 332256 | 7 7/8" | 7/8" | 6 oz. |

2. FLUTED

| Item # | Ø | H | Wt | Item # | Ø | H | Wt |
|--------|--------|------|-------|--------|---------|----|--------|
| 332211 | 6 1/4" | 3/4" | 4 oz. | 332215 | 9 1/2" | 1" | 8 oz. |
| 332213 | 7 7/8" | 1" | 6 oz. | 332216 | 10 1/4" | 1" | 10 oz. |
| 332214 | 8 5/8" | 1" | 7 oz. | 332217 | 11" | 1" | 10 oz. |

EXAL® ALUMINUM NON-STICK FLUTED TARTLET MOLD

Thick aluminum with a multi-layer non-stick coating inside and enamelled outside.



| Item # | Ø | H | Wt |
|--------|--------|------|-------------------|
| 334101 | 3 3/8" | 5/8" | 12 oz. Pack of 12 |
| 334103 | 4 1/8" | 3/4" | 9 oz. Pack of 6 |





EXOGLASS® PASTRY MOLDS

Made of an innovative composite material suitable for both savory and sweet creations. Performance and output in terms of cooking make these EXOGLASS® molds the perfect general-purpose product.

- Extra heat resistancy: usable from -5°F to 500°F.
- Non-Deformable & Long Lasting.
- Natural non-stick surface for easy removal & in most cases: no greasing necessary.
- Dishwasher safe.



EXOGLASS® OBLONG TARTLET MOLD
Pack of 12.

IDEAL FORM FOR PRESENTATION AND TASTING!



GREAT WITH OVAL FLUTED CUTTER! SEE P. 65



| Item # | L | W | H | Wt |
|--------|--------|--------|------|-------------|
| 345202 | 4 1/2" | 2 3/4" | 3/4" | 1 lb. 1 oz. |

NEW!



EXOGLASS® QUICHE MOLD

| Item # | Ø | H | |
|--------|--------|------|-------------|
| 345110 | 4" | 3/4" | Pack of 12. |
| 345108 | 3 1/6" | 3/4" | Pack of 50. |



EXOGLASS® FLUTED ROUND TARTLET MOLD
Pack of 12.

| Item # | Ø | H |
|--------|--------|------|
| 345656 | 3 1/6" | 1/3" |
| 345657 | 3 1/2" | 5/8" |
| 345658 | 4" | 3/4" |
| 345659 | 4 1/3" | 3/4" |



EXOGLASS® INDIVIDUAL DEEP TARTLET MOLD
Pack of 12.

| Item # | Ø | H | |
|--------|----|--------|--------|
| 345151 | 4" | 1 1/4" | Fluted |
| 345201 | 4" | 1 1/4" | Plain |



EXOPAN® STEEL NON-STICK PLAIN ROUND DEEP TARTLET MOLD

Made of steel with non-stick finish inside and outside.
Pack of 25.

| Item # | Ø | H |
|--------|--------|-------|
| 332691 | 1 3/4" | 6/16" |
| 332692 | 2" | 6/13" |
| 332693 | 2 1/6" | 7/13" |
| 332694 | 2 1/3" | 8/13" |
| 332695 | 2 1/2" | 8/13" |

EXOPAN® STEEL NON-STICK PLAIN ROUND TARTLET MOLD

Made of steel with non-stick finish inside and outside.
Pack of 25

| Item # | Ø | H |
|--------|--------|-------|
| 332671 | 1 3/4" | 5/13" |
| 332672 | 2" | 5/13" |



PLAIN TARTLET MOLD

Made of tinplate. From mini quiches and fruit tartlets to mini crèmes brûlées.

| Item # | Ø | H | Wt | |
|--------|--------|------|-------------|------------|
| 343541 | 1 3/4" | 3/8" | 7 oz. | Pack of 25 |
| 343542 | 2" | 3/8" | 9 oz. | Pack of 25 |
| 343544 | 2 3/4" | 3/8" | 1 lb. 1 oz. | Pack of 25 |
| 343550 | 3 1/2" | 1/2" | 1 lb. 4 oz. | Pack of 12 |
| 343551 | 4" | 5/8" | 1 lb. 1 oz. | Pack of 12 |



DEEP PLAIN TARTLET MOLD

Made of tinplate. Pack of 25.

| Item # | Ø | H | Wt |
|--------|--------|------|--------|
| 343561 | 1 3/4" | 5/8" | 8 oz. |
| 343562 | 2" | 5/8" | 9 oz. |
| 343563 | 2 1/8" | 1/2" | 11 oz. |
| 343564 | 2 3/8" | 5/8" | 13 oz. |
| 343565 | 2 1/2" | 5/8" | 15 oz. |



EXOPAN® STEEL NON-STICK RECTANGULAR TART MOLD
 Fine steel with a non-stick coating inside and protective enamel outside. Pack of 25.

| Item # | L | W | H | Wt |
|--------|--------|--------|-------|-------------|
| 331602 | 3 3/4" | 1 7/8" | 7/16" | 1 lb. 5 oz. |



BOX OF PETIT FOUR MOLDS
 To Shape Small Desserts Or Appetizers.
 From mini quiches and fruit tartlets to mini crèmes brûlées.
 Non-stick. Each box contains 10 different shapes.

| Item # | Wt |
|--------|------------------------|
| 332001 | 1 lb. 2 oz. 50 per box |



SQUARE MOLD
 Made of tinplate. Pack of 25.

| Item # | L | H | Wt |
|--------|--------|------|-------------|
| 343232 | 2 5/8" | 1/2" | 1 lb. 3 oz. |



DISPOSABLE MUFFIN / CUPCAKE MOLDS
 Made of aluminium. Pack of 100.

| Item# | Ø |
|--------|--------|
| 361212 | 2 7/8" |



© Maria Mikulasova/Jérôme Villette



HEMISPHERE MOLD

Set of 3 hemispheres with base. Use to mold chocolate domes and ice cream bombes. Made of rigid food grade polymer.

| Item # | Ø |
|--------|--------------------|
| 351001 | 5 1/2", 6 1/4", 7" |



HEMISPHERE MOLD

Made of 18/10 stainless steel. To shape and bake.

| Item # | Ø | H | Oz | Weight |
|--------|---------|---------|--------|-----------------|
| 340401 | 2 3/8" | 1" | 1 5/8 | 1 oz. Pack of 6 |
| 340402 | 2 3/4" | 1 3/8" | 2 3/4 | 2 oz. Pack of 6 |
| 340403 | 3 3/16" | 1 1/2" | 4 3/8 | 2 oz. Pack of 6 |
| 340404 | 4 3/4" | 2 3/8" | 15 1/4 | 4 oz. Each |
| 340405 | 5 1/2" | 2 5/8" | 22 5/8 | 6 oz. Each |
| 340406 | 6 1/4" | 3 3/16" | 33 7/8 | 8 oz. Each |



 **MADE IN FRANCE**

EXOPAN® STEEL NON-STICK POMPONNETTE MOLD

Fine steel with a non-stick coating inside and protective enamel outside. Pack of 25

| Item# | Ø | H |
|--------|--------|--------|
| 331803 | 1 3/5" | 8/13" |
| 331804 | 1 3/4" | 9/13" |
| 331805 | 2" | 11/13" |
| 331808 | 2 1/2" | 12/13" |





EXOPAN® STEEL NON STICK PLAIN MEAT PIE MOLD
 Fine steel with a non-stick coating inside and protective enamel outside. For pates in crust. Perfect baking is facilitated by the grey lacquer on the exterior.

| Item # | L | W | H | Wt |
|--------|---------|--------|--------|--------------|
| 331283 | 11 3/4" | 2 3/4" | 3" | 1 lb 7 oz. |
| 331286 | 19 3/4" | 3 3/8" | 3 1/2" | 2 lbs. 5 oz. |



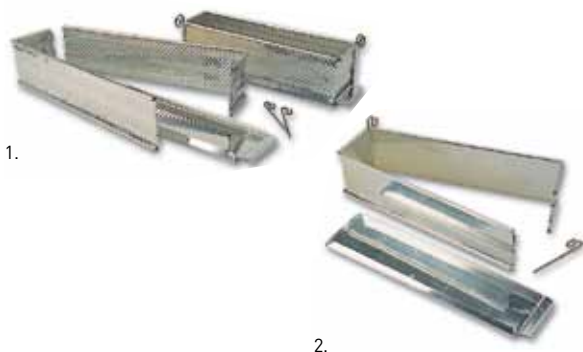
EXOPAN® STEEL NON-STICK OVAL PATE MOLD
 Fine steel with a non-stick coating inside and protective enamel outside.

| Item # | L | W | H | Wt |
|--------|--------|--------|--------|--------|
| 331294 | 8 1/4" | 5 1/2" | 3 1/2" | 14 oz. |



EXOPAN® STEEL NON-STICK MINI PATE MOLD
 Fine steel with a non-stick coating inside and protective enamel outside.

| Item # | L | W | H | Wt |
|--------|---------|---------|--------|-------------|
| 331270 | 19 3/4" | 1 9/16" | 2 3/8" | 1 lb. 11oz. |



RECTANGULAR MEAT PIE MOLD
 Made of tinplate. For pate in crust or other uses that require as little handling as possible. Two pins located at the two opposite angles are removable for quick unmolding.

| Item # | L | W | H | Wt | |
|--------|---------|--------|--------|-------------|--------------|
| 340902 | 9 7/8" | 2 1/2" | 3" | 1 lb. 5 oz. | SCALLOPED 1. |
| 340904 | 13 3/4" | 3" | 3 3/8" | 1 lb. 9 oz. | SCALLOPED 1. |
| 340913 | 11 3/4" | 2 3/4" | 3 1/8" | 1 lb. 6 oz. | PLAIN 2. |



EXOGLASS® BENT SPATULA

Flexible blade made of an innovative composite material which is non-porous, easy to clean and can be sterilized.



- Extra heat resistency: Usable from -5°F to 500°F.
- Non-Deformable & Long Lasting.
- Dishwasher safe.



| Item # | Overall L | Blade L | W | Wt |
|--------|-----------|---------|--------|-------|
| 112686 | 17" | 11 3/4" | 1 1/2" | 8 oz. |



OFFSET SPATULA

Stainless steel flexible blade, plastic handle. Dishwasher safe.



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.

| Item # | Blade L | Wt |
|--------|---------|-------|
| 112670 | 6 1/4" | 4 oz. |
| 112672 | 8" | 4 oz. |
| 112674 | 10 1/4" | 6 oz. |
| 112676 | 12 1/4" | 7 oz. |



STAINLESS STEEL EXTENDABLE FRAME

| Item # | 4 Way Standard Size | Maximum |
|--------|---------------------|--------------------|
| 371421 | 11-3/4" x 8" Wide | 22" X 14-1/4" Wide |

| Item # | 4 Way Standard Size | Maximum |
|--------|---------------------|------------------------|
| 371422 | 8" x 6" Wide | 14-1/4" X 10-2/3" Wide |



SPATULA

Stainless steel flexible blade. Molded handle. Dishwasher safe.

| Item # | L |
|--------|---------|
| 112650 | 7 7/8" |
| 112652 | 9 7/8" |
| 112654 | 11 7/8" |
| 112656 | 13 7/8" |

SAVE TIME AND GET PERFECT RESULTS WITH MULTI-LAYERED DESSERTS



STACKABLE MOUSSE FRAME SETS

SET OF THREE FRAMES

Stackable frames for simple layer assembly. Includes sheets plus 3 frame set.

For easy and simple assembly of entremets, mousses and opera cakes in perfect uniform layers of 2, 3 or even more flavors.

SIMPLICITY – UNIFORMITY – RAPIDITY:
Our stacking system makes it easy to layer and cut with beautiful results.



| Item # | Sheet Size | Frame Dimensions |
|--------|-------------------|------------------|
| 370100 | 23 2/3" x 15 3/4" | 22 1/2", 14 1/2" |
| 370102 | 15 3/4" x 11 7/8" | 14 1/2", 10 3/4" |



| Item # | L | W | H | |
|--------|---------|---------|------|----------------------|
| 370105 | 13 3/4" | 13 3/4" | 1/3" | sheet plus one frame |
| 370141 | 13 3/4" | 13 3/4" | 1/3" | extra frame - yellow |
| 370142 | 13 3/4" | 13 3/4" | 1/3" | extra frame - red |
| 370143 | 13 3/4" | 13 3/4" | 1/3" | extra frame - black |
| 370145 | 13 3/4" | 13 3/4" | 1/3" | extra special sheet |



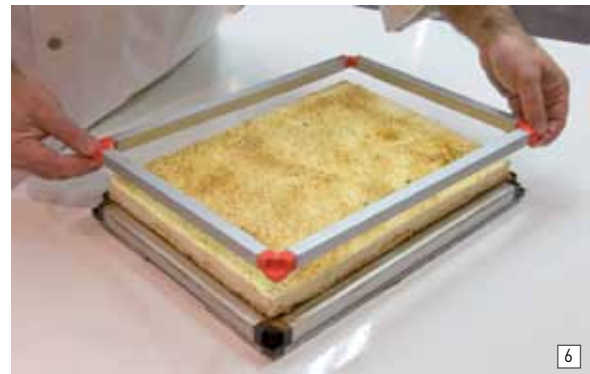
RULER FOR MOUSSE FRAME

Made of food grade plastic.

| Item # | L | W | Wt |
|--------|-----|--------|-------|
| 421716 | 22" | 3 1/2" | 7 oz. |



FLASH TO VIEW A PRODUCT DEMO
IN OUR CHEF LIFESTYLE BLOG.



PROCESS:

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. Smooth with ruler as product cools to a hardened base.
4. Then place the second frame on the first, use another filling and smooth.
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).
7. Layers of biscuits can also be inserted between the fillings.





SQUARE CAKE FRAME

Bottomless frame for crusts, cakes or foccacias. Heavy duty, stainless steel.

| Item # | L | H | Wt |
|--------|---------|--------|-------------|
| 371105 | 6 5/8" | 1 3/8" | 15 oz. |
| 371108 | 10 3/4" | 1 3/8" | 1 lb. 2 oz. |
| 371110 | 13" | 1 3/8" | 1 lb. 9 oz. |



RECTANGULAR MOUSSE FRAME

Made of stainless steel for assembling logs or desserts. Easy dismantling. Size designed to optimize storage on baking trays.

| Item # | L | W | H |
|--------|---------|--------|--------|
| 371020 | 22" | 2 3/4" | 2 3/4" |
| 371017 | 14 1/2" | 3 1/2" | 1 1/2" |
| 371015 | 22" | 3 1/2" | 1 1/2" |
| 371016 | 22 1/2" | 3 3/4" | 1 3/4" |



RECTANGULAR FRAME

Bottomless frame. Heavy duty stainless steel.

| Item # | L | W | H | Wt |
|--------|---------|-----|--------|--------------|
| 371003 | 22 3/4" | 15" | 1 3/8" | 2 lbs. 4 oz. |



PARTY BREAD RING

Made of stainless steel. Bottomless. Bakes high country breads to use as serving bowls for dips. After hollowing, removed bread can be used to make sandwiches to be displayed in crust.

| Item # | Ø | H | Wt |
|--------|--------|---------|-------|
| 371505 | 7 7/8" | 3 9/16" | 1 lb. |



ICE CREAM OR CAKE RING

Made of stainless steel. Bottomless for quick and easy removal of cake. Indispensable for layered ice cream cakes. The high sides also make it easy to assemble cakes. H 2 3/8".

| Item# | Ø | Wt | Item# | Ø | Wt |
|--------|--------|--------|--------|---------|-------------|
| 371801 | 4 3/4" | 6 oz. | 371806 | 8 3/4" | 14 oz. |
| 371802 | 5 1/2" | 8 oz. | 371807 | 9 1/2" | 15 oz. |
| 371803 | 6 1/4" | 9oz. | 371808 | 10 1/4" | 1 lb. 1 oz. |
| 371804 | 7 1/8" | 10 oz. | 371809 | 11" | 1 lb. 6 oz. |
| 371805 | 7 7/8" | 11 oz. | 371810 | 11 3/4" | 1 lb. 8 oz. |



MOUSSE RING

Made of stainless steel. For layered and sponge cakes. For baking, place mold directly on cookie sheet.

| Item # | Ø | H | Wt | Item # | Ø | H | Wt |
|--------|--------|--------|-------|--------|---------|--------|-------------|
| 371401 | 3" | 1 1/2" | 2 oz. | 371408 | 8" | 1 3/4" | 8 oz. |
| 371402 | 3 1/4" | 1 3/4" | 3 oz. | 371409 | 8 3/4" | 1 3/4" | 11 oz. |
| 371404 | 4 3/4" | 1 3/4" | 5 oz. | 371410 | 9 1/2" | 1 3/4" | 12 oz. |
| 371405 | 5 1/2" | 1 3/4" | 6 oz. | 371411 | 10 1/4" | 1 3/4" | 13 oz. |
| 371406 | 6 1/4" | 1 3/4" | 6 oz. | 371412 | 11 3/4" | 1 3/4" | 1 lb. 1 oz. |
| 371407 | 7 1/8" | 1 3/4" | 7 oz. | | | | |

PASTRY RIBBON

Made of PVC. Thickness 15 microns, designed to ease the unmolding of your mousses and charlottes or any cold pastry preparation. Not for oven use. Roll of 1100 feet. Place the film inside the ring and then remove the ring without heating up the sides of your cakes for quick and easy unmolding. Delivered with a roll of double faced tape to keep the ribbon in place.

| Item # | H | Wt |
|--------|--------|---------------|
| 960102 | 1 1/2" | 4 lbs. 13 oz. |
| 960103 | 1 3/4" | 5 lbs. 8 oz. |
| 960104 | 2 1/3" | 6 lbs. 13 oz |



ENTREMETS RING

Made of stainless steel. Bottomless mold for baking of various simple pastries, such as pastry shell or sponge cake, directly on cookie sheet. Height 1 3/8"

| Item # | Ø | Wt | Item # | Ø | Wt |
|--------|--------|-------|--------|---------|--------|
| 371201 | 4 1/4" | 4 oz | 371207 | 8 3/4" | 8 oz. |
| 371202 | 5 1/2" | 4 oz. | 371208 | 9 1/2" | 9 oz. |
| 371203 | 6" | 5 oz. | 371209 | 10 1/4" | 10 oz. |
| 371204 | 6 1/4" | 5 oz. | 371210 | 11" | 13 oz. |
| 371205 | 7 1/8" | 6 oz. | 371211 | 11 3/4" | 14 oz. |
| 371206 | 8" | 6 oz. | | | |



SEE OFFSET SPATULA P. 37





EXOGLASS® TART RINGS

MULTI-USE: depending on the edge chosen, they can be used for standard fashioning with pre-cut pastry, or levelled fashioning for perfectly-edged tartlets.



FLASH TO VIEW A PRODUCT DEMO
IN OUR CHEF LIFESTYLE BLOG.

- Extra heat resistancy: Usable from -5°F to 500°F.
- Non-Deformable & Long Lasting.
- Natural non-stick surface for easy removal
- Dishwasher safe.



Pack of 6.

| Item # | Ø | H | Item # | Ø | H |
|--------|--------|-------|--------|--------|--------|
| 346701 | 2 1/3" | 9/13" | 346705 | 3 1/6" | 3/4" |
| 346702 | 2 1/2" | 2/3" | 346706 | 3 1/3" | 3/4" |
| 346703 | 2 3/4" | 9/13" | 346707 | 3 1/2" | 3/4" |
| 346704 | 3" | 2/3" | 346708 | 4" | 10/13" |



ADJUSTABLE TART RING

Made of stainless steel. Bottomless to use directly on cookie sheet or to assemble layered cakes.

| Item # | Ø | H | Wt |
|--------|--------------------|----|--------|
| 371420 | from 7" to 14 1/8" | 2" | 14 oz. |



TINPLATE TART RING

Made of tinplate, with rolled rims on both edges. For flans, crusts, tarts. Multi purpose. Height 3/4".

| Item # | Ø | Wt | Item # | Ø | Wt |
|--------|--------|-------|--------|---------|-------|
| 371659 | 4 3/4" | 2 oz. | 371666 | 10 1/4" | 3 oz. |
| 371660 | 5 1/2" | 2 oz. | 371667 | 11" | 4 oz. |
| 371663 | 7 7/8" | 3 oz. | 371668 | 11 3/4" | 4 oz. |
| 371664 | 8 3/4" | 3 oz. | 371669 | 12 5/8" | 4 oz. |



STAINLESS STEEL TART RING

Made of stainless steel with rolled rims on both edges.

EACH

| Item # | Ø | H | Wt | Item # | Ø | H | Wt |
|--------|--------|------|-------|--------|---------|------|-------|
| 371609 | 4 3/4" | 3/4" | 2 oz. | 371616 | 10 1/4" | 3/4" | 3 oz. |
| 371610 | 5 1/2" | 3/4" | 2 oz. | 371617 | 11" | 3/4" | 4 oz. |
| 371611 | 6 1/4" | 3/4" | 2 oz. | 371618 | 11 7/8" | 3/4" | 4 oz. |
| 371612 | 7 1/8" | 3/4" | 3 oz. | 371619 | 12 1/2" | 3/4" | 4 oz. |
| 371613 | 8" | 3/4" | 3 oz. | 371620 | 13 3/8" | 3/4" | 4 oz. |
| 371615 | 9 1/2" | 3/4" | 3 oz. | | | | |

Pack of 6

| Item # | Ø | H | Wt |
|--------|--------|------|-------|
| 371701 | 2 3/8" | 5/8" | 4 oz |
| 371702 | 2 1/2" | 5/8" | 4 oz. |
| 371704 | 3" | 5/8" | 5 oz. |
| 371705 | 3 1/4" | 5/8" | 5 oz. |
| 371706 | 3 3/8" | 5/8" | 5 oz. |
| 371707 | 3 1/2" | 5/8" | 6 oz. |
| 371708 | 4" | 3/4" | 8 oz. |



INDIVIDUAL STAINLESS STEEL RING

Referred to as "NONNETTES", in stainless steel for individual small cakes, mousses and entremets. Pack of 4.

ROUND



| Item # | Ø | H | Item # | Ø | H |
|--------|---------|---------|--------|--------|--------|
| 375070 | 2 3/8" | 1 1/4" | 375112 | 1 7/8" | 2 1/3" |
| 375071 | 2 7/16" | 1 3/16" | 375114 | 2 3/8" | 2 1/3" |
| 375072 | 2 1/2" | 1 1/2" | | | |

HIGH



| Item # | Ø | H |
|--------|----|--------|
| 376010 | 2" | 3 1/2" |
| 376012 | 3" | 3 1/2" |

HEXAGON



| Item # | Ø | W | H |
|--------|--------|--------|--------|
| 375014 | 1 1/2" | 1 1/2" | 1 1/2" |
| 375015 | 2 3/8" | 2 3/8" | 1 1/4" |

DIAMOND



SQUARE



| Item # | L | W | H | Item # | L | W | H |
|--------|--------|--------|----|--------|--------|--------|---------|
| 375023 | 3 1/2" | 2 1/4" | 1" | 375001 | 2 1/4" | 2 1/4" | 1 3/16" |

HEART



TEAR



| Item # | L | W | H | Item # | L | W | H |
|--------|--------|---------|---------|--------|---------|----|--------|
| 375005 | 2 3/4" | 2 3/16" | 1 3/16" | 375021 | 3 3/16" | 2" | 1 1/2" |

CONVEX TRIANGLE



RECTANGLE



| Item # | L | H | Item # | L | W | H |
|--------|--------|--------|--------|---------|--------|---------|
| 375078 | 2 1/5" | 1 1/2" | 375060 | 2 3/8" | 2" | 1 3/16" |
| | | | 375061 | 3 3/16" | 1 5/8" | 1 3/16" |

OVAL HIGH



OVAL POINTED



| Item # | L | W | H | Item # | L | W | H |
|--------|----|--------|--------|--------|--------|--------|--------|
| 375040 | 3" | 1 3/4" | 1 1/4" | 375041 | 3 1/2" | 1 3/4" | 1 1/4" |



PACK DOWN TOOL FOR MOLDS/RINGS

Made of stainless steel. Very useful to pack down ingredients inside the entremets rings in order to obtain nice presentations. Bakelite handle. Can also be used as a cake ejector.

| Item # | Ø | Item # | Ø |
|--------|--------|--------|--------|
| 376104 | 1 1/2" | 376110 | 4" |
| 376106 | 2 1/2" | 376112 | 4 3/4" |
| 376108 | 3" | 376114 | 5 1/2" |

TINPLATE RING

Round and oval nonnette Tin.

| Item # | Ø | H | Shape |
|--------|---------|--------|-----------------|
| 371225 | 2" | 2" | Round Each |
| 375091 | 2 3/16" | 1 1/4" | Round Pack of 4 |
| 375092 | 2 3/8" | 1 1/4" | Round Pack of 4 |
| 375093 | 2 1/2" | 1 1/4" | Round Pack of 4 |
| 375095 | 2 3/4" | 1 1/4" | Ovale Pack of 4 |





NEW!



“MADELEINE TO SHARE” MOLD

A taste to be shared! Among memorable moments and tastes, the “giant” madeleine, invented by Fabrice le Bourdat, revisits a major French baking classic to be shared between family and friends.

XXL mold (500 g/1/2 lb. of raw dough in tinplate. Recipe included. Sheet size 8 7/8” x 6 7/8”

| Item # | L | W |
|--------|--------|--------|
| 310735 | 7 2/3” | 4 3/4” |



FLEXIPAN® MADELEINE FLEXIBLE MOLD

| Item # | Sheet Sz | L | W | H | # | Wt |
|--------|-------------------|----|--------|---------|----|-------|
| 336017 | 23 3/4” x 15 3/4” | 3” | 1 3/4” | 3/4” | 40 | 1 lb. |
| 336390 | 15 3/4” x 12” | 3” | 1 3/4” | 3/4” | 20 | 4 oz. |
| 336346 | 15 3/4” x 12” | 2” | 1 1/2” | 1/2 oz. | 28 | 8 oz. |
| 336046 | 23 3/4” x 15 3/4” | 2” | 1 1/2” | 1/2 oz. | 56 | 1 lb. |



GASTROFLEX® MADELEINE FLEXIBLE MOLD

(For more info see p. 46)

| Item # | L | W | H | # | Wt |
|--------|--------|---------|--------|----|-------|
| 257912 | 1 3/4” | 1 5/16” | 3/8” | 15 | 5 oz. |
| 257917 | 2 7/8” | 1 7/8” | 11/16” | 9 | 4 oz. |

MORE FLEXIBLE MOLDS P.46 AND P.49



TINPLATE MADELEINE SHEET

| Item # | L | W | Pdt Sz | # | Wt |
|--------|-----|--------|--------|----|-------|
| 310752 | 14” | 7 3/4” | 3 1/8 | 12 | 9 oz. |

TINPLATE HEAVY MADELEINE SHEET Edge rolled around a copper wire for ultimate heat distribution.

| Item # | L | W | Pdt Sz | # | Wt |
|--------|---------|---------|--------|----|--------------|
| 311001 | 14 1/8” | 7 1/2” | 2 3/4” | 12 | 14 oz. |
| 311005 | 15 3/8” | 14 1/8” | 3 1/8” | 24 | 1 lb. 15 oz. |



EXOPAN® STEEL NON-STICK MADELEINE SHEET

Fine steel with a non-stick coating inside and protective enamel outside. Our stamped sheets provide a sharp design and shape that is appreciated by specialists. No greasing needed.

| Item # | Sheet Size | Count | Madeleine Size |
|--------|-------------------|-------|----------------|
| 310731 | 14” x 8” | 12 | 3” |
| 310732 | 15 1/2” x 5” | 20 | 1 1/2” |
| 310739 | 23 1/2” x 15 3/4” | 40 | 3” |



GASTROFLEX® MOLDS

Made of extra strong pure high quality food grade silicone with a non-stick finish that is durable and easy to work with.

Single sheet size 11 3/16" x 6 7/8".

- Temperature resistance from -58°F to 482°F (from freezer to oven).
- Provides even cooking results.
- Quick and easy to handle.
- No greasing, easy to clean.
- Dishwasher safe.



GASTROFLEX® MINI HALF SPHERE MOLD

| Item # | Ø | H | # | Wt |
|--------|--------|------|----|-------|
| 257901 | 1 3/4" | 3/4" | 15 | 5 oz. |



GASTROFLEX® HALF SPHERE MOLD

| Item # | Ø | H | # | Wt |
|--------|--------|--------|---|-------|
| 257904 | 2 3/4" | 1 3/8" | 6 | 5 oz. |



GASTROFLEX® MINI MUFFIN / CUPCAKE MOLD

| Item # | Ø | H | # | Wt |
|--------|--------|----------|----|-------|
| 257914 | 1 3/4" | 1 13/16" | 15 | 6 oz. |



GASTROFLEX® MUFFIN / CUPCAKE MOLD

| Item # | Ø | H | # | Wt |
|--------|--------|--------|---|-------|
| 257915 | 2 3/4" | 1 1/2" | 6 | 5 oz. |



GASTROFLEX® MINI MADELEINE MOLD

| Item # | L | W | H | # | Wt |
|--------|--------|---------|------|----|-------|
| 257912 | 1 3/4" | 1 5/16" | 3/8" | 15 | 5 oz. |



GASTROFLEX® MADELEINE MOLD

| Item # | L | W | H | # | Wt |
|--------|--------|--------|---------|---|-------|
| 257917 | 2 7/8" | 1 7/8" | 1 1/16" | 9 | 4 oz. |



GASTROFLEX® MINI PYRAMID MOLD

| Item # | L | W | H | # | Wt |
|--------|--------|--------|------|----|-------|
| 257920 | 1 3/8" | 1 3/8" | 3/4" | 24 | 5 oz. |



GASTROFLEX® PYRAMID MOLD

| Item # | L | W | H | # | Wt |
|--------|--------|--------|--------|---|-------|
| 257921 | 2 3/4" | 2 3/4" | 1 1/2" | 6 | 5 oz. |



GASTROFLEX® MINI TARTLET MOLD

| Item # | Ø | H | # | Wt |
|--------|--------|------|----|-------|
| 257922 | 1 3/4" | 3/8" | 15 | 4 oz. |



GASTROFLEX® MINI TART MOLD

| Item # | Ø | H | # | Wt |
|--------|----|-------|----|-------|
| 257925 | 2" | 9/16" | 15 | 4 oz. |



GASTROFLEX® FLUTED TART MOLD

| Item # | Ø | H | # | Wt |
|--------|--------|------|---|-------|
| 257926 | 2 7/8" | 3/4" | 6 | 4 oz. |



GASTROFLEX® SAVARIN MOLD

| Item # | Ø | H | # | Wt |
|--------|---------|------|---|-------|
| 257928 | 2 9/16" | 3/4" | 6 | 4 oz. |



GASTROFLEX® TATIN MOLD

| Item # | Ø | H | # | Wt |
|--------|----|----|---|-------|
| 257930 | 3" | 1" | 6 | 5 oz. |



GASTROFLEX® MINI KUGELHOPF MOLD

| Item # | Ø | H | # | Wt |
|--------|--------|--------|---|-------|
| 257931 | 2 7/8" | 1 1/2" | 6 | 4 oz. |



DOUBLE SIDED MOLDING STAMP
 For plain tartlet \varnothing 1 3/4" and 1 11/12" and boat mold. Works with FLEXIPAN®, EXOPAN® or EXAL® or GASTROFLEX®. White polypropylen.

| Item# | Wt |
|--------|-------|
| 140102 | 1 oz. |



GASTROFLEX® ROUND PETIT-FOURS MOLD

| Item # | \varnothing | H | # |
|--------|---------------|------|----|
| 257916 | 1 1/2" | 3/4" | 15 |



GASTROFLEX® MINI CAKES MOLD

| Item # | L | W | H | # | Wt |
|--------|--------|--------|--------|----|-------|
| 257985 | 2 3/4" | 1 1/4" | 1 1/4" | 12 | 4 oz. |



GASTROFLEX® OVAL PETIT FOUR MOLD

| Item # | L | W | H | # | Wt |
|--------|---------|--------|------|----|-------|
| 257919 | 2 1/16" | 1 1/4" | 3/4" | 16 | 6 oz. |



GASTROFLEX® MINI CANNELE MOLD

| Item # | \varnothing | H | # | Wt |
|--------|---------------|--------|----|-------|
| 257990 | 1 3/8" | 1 3/8" | 18 | 6 oz. |



GASTROFLEX® BRIOCHE MOLD

| Item # | \varnothing | H | # | Wt |
|--------|---------------|---------|---|-------|
| 257905 | 2 1/16" | 1 3/16" | 9 | 5 oz. |



DURABLE, LONG-LASTING WITH EXCEPTIONAL NON-STICK PROPERTIES

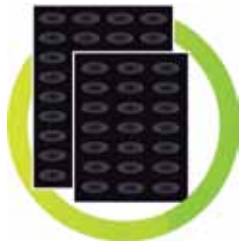
FLEXIPAN[®] MOLDS

Made of a durable food grade silicone based woven fabric. It is laminated and rubberized which confer unequalled solidness and longevity, along with exceptional non-stick properties, without any greasing. Suitable for both savory and sweet creations.

Tips: Do not fold, do not cut, store flat upside down on racks or plates.



- EXTRA HEAT RESISTANCY: USABLE From -40°F to + 580°F.
- Can be used 2000 to 3000 times.
- NO GREASING necessary.
- EASY TO CLEAN.
- MAKE INSERTS in your pastries using the same shapes available in different sizes.



PLACE THE MAT ON A PERFORATED PLATE OR RACK BEFORE HANDLING.



WASH WITH A SOFT SPONGE. USE NEUTRAL PH DETERGENT (PH = 7). DRY IN AN OVEN SET AT 100°C FOR 10 MINS.





FLEXIPAN® DISCS MOLD

| Item # | Sheet Sz | Ø | H | Cap | # | Wt |
|--------|-------------------|--------|------|------------|---|-------------|
| 336030 | 23 3/4" x 15 3/4" | 5 3/4" | 1/2" | 6 3/4 oz. | 6 | 1 lb. LARGE |
| 336032 | 23 3/4" x 15 3/4" | 6 1/2" | 1/2" | 8 1/12 oz. | 6 | 1 lb. XL |
| 336022 | 23 3/4" x 15 3/4" | 7 1/3" | 1/2" | 10 1/6 oz. | 6 | 1 lb. XXL |



FLEXIPAN® SAVARIN MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|------|---------|----|-------------|
| 336014 | 23 3/4" x 15 3/4" | 1 1/2" | 1/2" | 1/3 oz. | 60 | 14 oz. |
| 336015 | 23 3/4" x 15 3/4" | 2 7/8" | 7/8" | 2 oz. | 24 | 1 lb. 1 oz. |



FLEXIPAN® MINI-FINANCIERS MOLD

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|-------------------|----|----|------|---------|----|--------|
| 336009 | 23 3/4" x 15 3/4" | 2" | 1" | 1/2" | 1/3 oz. | 84 | 15 oz. |
| 336310 | 15-3/4" x 12" | 2" | 1" | 1/2" | 1/3 oz. | 42 | 8 oz. |



FLEXIPAN® FINANCIERS MOLD

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|-------------------|--------|--------|------|-------|----|-------|
| 336312 | 15 3/4" x 12" | 3 1/2" | 1 7/8" | 1/2" | 2 oz. | 12 | 5 oz. |
| 336010 | 23 3/4" x 15 3/4" | 3 1/2" | 1 7/8" | 1/2" | 2 oz. | 24 | 1 lb. |



FLEXIPAN® FLORENTINS MOLD

| Item # | Sheet Sz | Ø | H | Cap | # | Wt |
|--------|-------------------|----|-------|-----------|----|-------|
| 336024 | 23 3/4" x 15 3/4" | 4" | 2/3" | 4 3/4 oz. | 15 | 1 lb. |
| 336018 | 23 3/4" x 15 3/4" | 2" | 6/13" | 1 oz. | 40 | 1 lb. |



FLEXIPAN® BRIOCHE MOLD

| Item # | Sheet Sz | Ø | H | Cap | # | Wt |
|--------|-------------------|--------|--------|-----------|----|--------|
| 336063 | 23 3/4" x 15 3/4" | 3 1/8" | 1 1/4" | 3 1/2 oz. | 24 | 18 oz. |



FLEXIPAN® TATIN APPLE TARTS / QUICHES MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|--------|--------|----|-------------|
| 336049 | 23 3/4" x 15 3/4" | 4" | 1 1/4" | 8 oz. | 12 | 1 lb. 1 oz. |
| 336020 | 23 3/4" x 15 3/4" | 4 1/8" | 1 1/2" | 10 oz. | 12 | 1 lb. |



FLEXIPAN® MINI-MUFFIN / CUPCAKE MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|----|----|-------|----|--------|
| 336023 | 23 3/4" x 15 3/4" | 2" | 1" | 2 oz. | 40 | 15 oz. |
| 336338 | 15 3/4" x 12" | 2" | 1" | 2 oz. | 20 | 9 oz. |

FLEXIPAN® MUFFIN / CUPCAKE MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|---------|-------|----|-------------|
| 336019 | 23 3/4" x 15 3/4" | 2 3/4" | 2 3/16" | 4 oz. | 24 | 1 lb. 4 oz. |
| 336340 | 15 3/4" x 12" | 2 3/4" | 2 3/16" | 4 oz. | 12 | 9 oz. |
| 336045 | 23 3/4" x 15 3/4" | 3" | 1 1/2" | 4 oz. | 24 | 8 oz. |
| 336342 | 15 3/4" x 12" | 3" | 1 1/2" | 4 oz. | 12 | 8 oz. |



FLEXIPAN® TARTLETS MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|---------------|----|------|-----------|----|-------|
| 336406 | 15 3/4" x 12" | 3" | 3/4" | 2 1/4 oz. | 12 | 8 oz. |



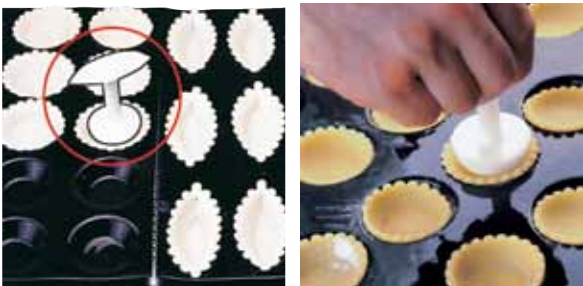
FLEXIPAN® MINI-QUICHE TARTLETS MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|------|---------|----|-------|
| 336007 | 23 3/4" x 15 3/4" | 1 3/4" | 3/8" | 1/3 oz. | 60 | 5 oz. |
| 336402 | 15 3/4" x 12" | 1 3/4" | 3/8" | 1/3 oz. | 30 | 5 oz. |



FLEXIPAN® POMPONETTES MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|------|---------|----|-------------|
| 336004 | 23 3/4" x 15 3/4" | 1 1/2" | 5/8" | 1/4 oz. | 96 | 1 lb. 1 oz. |



FLEXIPAN® HALF EGG SHAPE MOLD

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|---------------|--------|--------|----|-------|----|-------|
| 336347 | 15 3/4" x 12" | 2 1/4" | 1 1/2" | 1" | 1 oz. | 18 | 7 oz. |



DOUBLE SIDED MOLDING STAMP

For plain tartlet Ø 1 3/4" and 1 11/12" and boat mold. Works with FLEXIPAN®, EXOPAN® or EXAL® or GASTROFLEX®. White polypropylen.

| Item# | Wt |
|--------|-------|
| 140102 | 1 oz. |



FLEXIPAN® MINI-LOGS MOLD

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|---------------|--------|--------|--------|----------|----|-------|
| 336434 | 15 3/4" x 12" | 3 3/4" | 1 1/2" | 1 1/4" | 2 3/4 oz | 12 | 6 oz. |





FLEXIPAN® MINI HALF-SPHERES MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|------|---------|----|--------|
| 336001 | 23 3/4" x 15 3/4" | 1 3/8" | 5/8" | 1/4 oz. | 70 | 13 oz. |
| 336302 | 15 3/4" x 12" | 1 3/8" | 5/8" | 1/4 oz. | 35 | 6 oz. |

FLEXIPAN® MINI HALF-SPHERES MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|--------|-----------|----|--------|
| 336151 | 23 3/4" x 15 3/4" | 1" | 1/2" | 1/4 oz. | 96 | 15 oz. |
| 336056 | 23 3/4" x 15 3/4" | 2 1/4" | 1 1/4" | 1 3/4 oz. | 28 | 15 oz. |

CUTTER AVAILABLE FOR THIS MOLD: ITEM 150157
(SEE PAGE 64)



FLEXIPAN® SMALL HALF-SPHERES MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|------|---------|----|--------|
| 336002 | 23 3/4" x 15 3/4" | 1 5/8" | 3/4" | 2/3 oz. | 48 | 13 oz. |
| 336304 | 15 3/4" x 12" | 1 5/8" | 3/4" | 2/3 oz. | 24 | 15 oz. |

CUTTER AVAILABLE FOR THIS MOLD: ITEM 150161
(SEE PAGE 64)

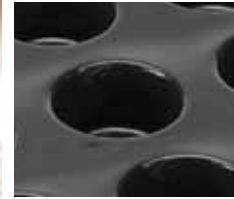


FLEXIPAN® REGULAR HALF-SPHERES MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|--------|-------|----|--------|
| 336003 | 23 3/4" x 15 3/4" | 2 3/4" | 1 5/8" | 4 oz. | 24 | 13 oz. |
| 336306 | 15 3/4" x 12" | 2 3/4" | 1 5/8" | 4 oz. | 12 | 8 oz. |

FLEXIPAN® HALF-SPHERES MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|---------|---------|-----------|----|--------|
| 336057 | 23 3/4" x 15 3/4" | 3 3/16" | 1 9/16" | 4 1/2 oz. | 24 | 15 oz. |
| 336308 | 15 3/4" x 12" | 3 3/16" | 1 9/16" | 4 1/2 oz. | 12 | 7 oz. |



FLEXIPAN® MINI-CYLINDERS MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|------|---------|----|--------|
| 336040 | 23 3/4" x 15 3/4" | 1 1/2" | 1/2" | 1/2 oz. | 54 | 15 oz. |



FLEXIPAN® MADELEINES MOLD

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|-------------------|----|--------|------|-------|----|-------|
| 336017 | 23 3/4" x 15 3/4" | 3" | 1 3/4" | 3/4" | 1 oz. | 40 | 1 lb. |
| 336390 | 15 3/4" x 12" | 3" | 1 3/4" | 3/4" | 1 oz. | 20 | 4 oz. |



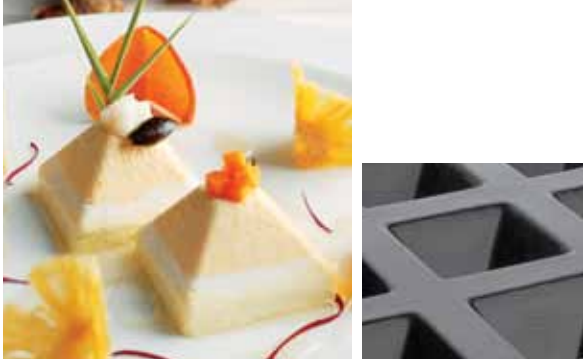
FLEXIPAN® MINI MADELEINES MOLD

| Item # | Sheet Sz | L | W | Cap. | # | Wt |
|--------|-------------------|----|--------|---------|----|-------|
| 336346 | 15 3/4" x 12" | 2" | 1 1/2" | 1/2 oz. | 28 | 8 oz. |
| 336046 | 23 3/4" x 15 3/4" | 2" | 1 1/2" | 1/2 oz. | 56 | 1 lb. |



FLEXIPAN® CAKES WITH A CAVITY MOLD

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|-------------------|--------|--------|----|-------|----|-------|
| 336105 | 23 3/4" x 15 3/4" | 4 3/4" | 1 1/2" | 1" | 3 oz. | 24 | 1 lb. |



FLEXIPAN® PYRAMID MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|--------|---------|-----|--------|
| 336012 | 23 3/4" x 15 3/4" | 1 1/2" | 7/8" | 1/2 oz. | 54 | 13 oz. |
| 336013 | 23 3/4" x 15 3/4" | 2 3/4" | 1 5/8" | 3 oz. | 24 | 13 oz. |
| 336322 | 15 3/4" x 12" | 2 3/4" | 1 5/8" | 3 oz. | 12. | 10 oz. |



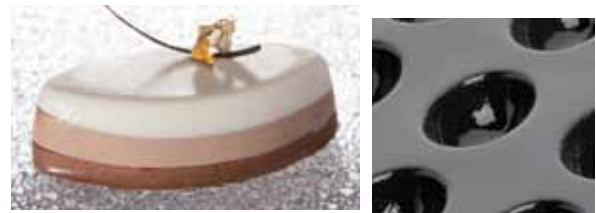
FLEXIPAN® MINI CONES MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|---------------|--------|------|---------|----|-------|
| 336339 | 15 3/4" x 12" | 1 1/4" | 3/4" | 1/4 oz. | 48 | 8 oz. |



FLEXIPAN® CHARLOTTE'S MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|--------|--------|-----------|----|-------|
| 336090 | 23 3/4" x 15 3/4" | 3" | 1 1/2" | 3 2/5 oz. | 18 | 1 lb. |
| 336397 | 15 3/4" x 12" | 1 3/8" | 9/16" | 1/3 oz. | 30 | 7 oz. |
| 336087 | 23 3/4" x 15 3/4" | 1 1/3" | 8/13" | 1/3 oz. | 60 | 1 lb. |



FLEXIPAN® OVALS MOLD

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|---------------|--------|----|----|-------|----|--------|
| 336382 | 15 3/4" x 12" | 2 3/4" | 2" | 1" | 2 oz. | 15 | 11 oz. |



FLEXIPAN® CYLINDERS MOLD

| Item # | Sheet Sz | Ø | H | Cap. | # | Wt |
|--------|-------------------|---------|---------|-----------|----|--------|
| 336335 | 15 3/4" x 12" | 1 3/8" | 1 1/2" | 3 oz. | 12 | 10 oz. |
| 336332 | 15 3/4" x 12" | 1 9/16" | 3/4" | 7/8 oz. | 24 | 10 oz. |
| 336005 | 23 3/4" x 15 3/4" | 1 1/2" | 3/4" | 3/4 oz. | 48 | 14 oz. |
| 336043 | 23 3/4" x 15 3/4" | 3 1/4" | 1 1/5" | 4 1/2 oz. | 15 | 1 lb. |
| 336006 | 23 3/4" x 15 3/4" | 2 1/2" | 1 5/12" | 3 oz. | 24 | 1 lb. |



FLEXIPAN® BAVAROIS MOLD

| Item # | Sheet Sz | Ø | Ht | Cap. | # | Wt |
|--------|-------------------|----|--------|-----------|----|-------|
| 336034 | 23 3/4" x 15 3/4" | 3" | 1 3/8" | 3 3/8 oz. | 18 | 1 lb. |

FLEXIPAN® CUTTERS

Stainless steel cutters, with reinforced body. Specially designed for cutting biscuits meant to be used as bases for individual cakes formed in Flexipan®.



| Item # | Designed for | Shape |
|--------|---------------------------|---------------|
| 153046 | For molds 336101-3-4 | RECTANGULAR |
| 153045 | For molds 336391 | DOUBLE HEARTS |
| 153044 | For molds 336469 | SAPHIRE |
| 153052 | For molds 336135 & 336145 | SQUARE |



FLEXIPAN® MINI SQUARE SAVARIN MOLD

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|---------------|--------|--------|------|--------|----|-------|
| 336343 | 15 3/4" x 12" | 1 1/2" | 1 1/2" | 3/4" | 1/2 oz | 30 | 8 oz. |

FLEXIPAN® SQUARE SAVARIN MOLD

GREAT WITH FLEXIPAN® SQUARE CUTTER 4

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|-------------------|--------|--------|---------|-----------|----|-------|
| 336145 | 15 3/4" x 12" | 2 3/4" | 2 3/4" | 1 3/16" | 3 oz. | 12 | 1 lb. |
| 336135 | 23 3/4" x 15 3/4" | 2 3/4" | 2 3/4" | 1 1/5" | 3 1/3 oz. | 24 | 1 lb. |



FLEXIPAN® RECTANGULAR CAKE MOLD

GREAT WITH FLEXIPAN® RECTANGULAR CUTTER 1

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|-------------------|--------|--------|--------|-----------|----|-------|
| 336101 | 23 3/4" x 15 3/4" | 4" | 2" | 1 1/8" | 2 oz. | 24 | 1 lb. |
| 336103 | 23 3/4" x 15 3/4" | 3 1/2" | 1 3/4" | 1" | 3 3/4 oz. | 25 | 1 lb. |
| 336104 | 23 3/4" x 15 3/4" | 4" | 2" | 1 1/8" | 4 oz. | 21 | 1 lb. |



FLEXIPAN® DOUBLE HEARTS MOLD

GREAT WITH FLEXIPAN® DOUBLE HEARTS CUTTER 2

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|---------------|--------|--------|--------|-----------|---|-------|
| 336391 | 15-3/4" x 12" | 4 3/4" | 4 1/2" | 1 1/2" | 6 3/4 oz. | 4 | 6 oz. |



FLEXIPAN® SAPHIRE MOLD

GREAT WITH FLEXIPAN® SAPHIR CUTTER 3

| Item # | Sheet Sz | L | W | H | Cap. | # | Wt |
|--------|---------------|--------|--------|--------|-----------|-----|-------|
| 336469 | 15 3/4" x 12" | 2 3/4" | 2 3/4" | 1 1/3" | 2 1/2 oz. | 12. | 1 lb. |



MADE OF SILICONE AERATED KNITTED FIBER GLASS FABRIC: TURN OUT IS PERFECT!



SILFORM MOLDS

Designed in silicone impregnated aerated knitted glass fabric perfectly suitable for baking choux pastry and blind baking of tartlet bases. The circulation of warm air under the mat ensures the right coloring along with a soft bake.

Uniformly-sized choux are obtained on account of the shape cavities adapted for each preparation.

Blind baking of tartlet bases becomes very easy, without having to line or poke the dough or even grease the molds.

We recommend the use of perforated aluminum sheets as baking support.

- Temperature resistance from -40°F to 280°F (from freezer to oven).
- Ensures the right coloring along with a soft bake.
- Quick and easy to handle and turn-out.
- No greasing necessary.



Place the mat on a perforated plate or rack before handling.

Just place the shapes cut with an EXOGLASS® cutter on the SILFORM® upside down and bake on the sheet for around 15 min at 350°F.

With the heat uniformly spread, the dough is in close contact with the shape and cooks perfectly. A practical solution to save time SILFORM® can also be used in a traditional manner on the right side, by lining the dough.



Wash with a soft sponge. Use neutral PH detergent (pH = 7). Dry in an oven set at 100°C for 10 mins.

SILFORM® NON-STICK SHEETS FOR PASTRY

Silform® molds are specially designed for choux pastry. Its pre-formed molds make calibrating and shaping choux pastry easy. No need to glaze or score the choux pastry. Once baked, the pastries are perfectly even and smooth on top. Silform® non-stick technology makes turning out easy.



SILFORM® CHOUX - PASTRY PUFFS MOLD

| Item # | Sheet Sz | Ø | H | # |
|--------|-------------------|--------|------|----|
| 337001 | 23 3/4" x 15 3/4" | 2 3/4" | 1/2" | 28 |

SILFORM® SMALL CHOUX - PASTRY PUFFS MOLD

| Item # | Sheet Sz | Ø | H | # |
|--------|-------------------|--------|--------|----|
| 337000 | 23 3/4" x 15 3/4" | 1 1/4" | 2 1/4" | 59 |



SILFORM® ÉCLAIR MOLD

| Item # | Sheet Sz | Ø | H | # |
|--------|-------------------|----|----|----|
| 337002 | 23 3/4" x 15 3/4" | 5" | 1" | 18 |

SILFORM® MINI ÉCLAIR MOLD

| Item # | Sheet Sz | L | W | H | # |
|--------|-------------------|--------|--------|------|----|
| 337006 | 23 3/4" x 15 3/4" | 2 3/4" | 1 1/4" | 1/4" | 48 |



SILFORM® PARIS-BREST MOLD

| Item # | Sheet Sz | Ø | H | # |
|--------|-------------------|--------|------|----|
| 337004 | 23 3/4" x 15 3/4" | 3 1/4" | 1/2" | 24 |

SILFORM® NON-STICK SHEETS FOR BAKERY

Specially designed for bread-making and ideal for baking bread in a range of different shapes. The aerated texture optimises air flow for unparalleled crust and color.



SILFORM® MINI BAGUETTE MOLD

| Item # | Sheet Sz | L | W | H | # |
|--------|-------------------|---------|--------|--------|---|
| 337100 | 23 3/4" x 15 3/4" | 10 1/4" | 2 1/2" | 1 1/4" | 8 |



SILFORM® SQUARE HAMBURGERS MOLD

| Item # | Sheet Sz | L | W | H | # |
|--------|-------------------|--------|--------|----|----|
| 337030 | 23 3/4" x 15 3/4" | 3 3/4" | 3 3/4" | 1" | 15 |



SILFORM® BUNS MOLD

| Item # | Sheet Sz | Ø | H | # |
|--------|-------------------|----|------|----|
| 337029 | 23 3/4" x 15 3/4" | 4" | 3/4" | 15 |



SILFORM® SANDWICH MOLD

| Item # | Sheet Sz | L | W | H | # |
|--------|-------------------|--------|--------|--------|---|
| 337102 | 23 3/4" x 15 3/4" | 9 1/2" | 2 3/4" | 1 1/2" | 8 |



MADE OF A DURABLE FOOD GRADE SILICONE IMPREGNATED KNITTED FIBERGLASS FABRIC

EXOPAT® NON-STICK BAKING MAT

Identical to the SILPAT mat. Decorated with Matfer's trademark white borders.

| Item # | L | W | Wt |
|--------|---------|--------|-------|
| 321006 | 11 3/4" | 8 1/4" | 2 oz. |

fits 18" x 13" sheet

| | | | | |
|----------|---------|---------|--------------|-------------------------|
| 321005 | 16 3/8" | 11 5/8" | 3 oz. | |
| 321005C | 16 3/8" | 11 5/8" | 4 oz. | Packaged with a sleeve. |
| 321005BX | 16 3/8" | 11 5/8" | 3 lbs. 5 oz. | Sleeved / Pack of 12. |

fits 26" x 18" sheet

| | | | | |
|---------|---------|---------|-------|-------------------------|
| 321004 | 24 1/2" | 16 3/8" | 7 oz. | |
| 321004C | 24 1/2" | 16 3/8" | 8 oz. | Packaged with a sleeve. |

NOTE: DO NOT CUT OR USE SHARP OBJECTS.



- Heat resistant from -40°F to + 580°F.
- No greasing, releases and sponge cleans easily.
- Replaces parchment paper.
- Reusable between 2,000 to 3,000 times.
- Lays flat by soaking in warm water overnight.
- Microwave safe.



SILPAIN NON-STICK BREAD BAKING SHEET



Aerated silicone plated sheet for cooking bread on 23 5/8" x 15 3/4" plates.

- No greasing necessary.
- Easy to clean with sponge.
- Heat resistant from 100°F to 580°F.
- For better cooking, please use perforated oven sheet.



| Item # | L | W |
|--------|---------|---------|
| 321014 | 20 1/2" | 12 1/2" |
| 321012 | 23" | 15 1/2" |





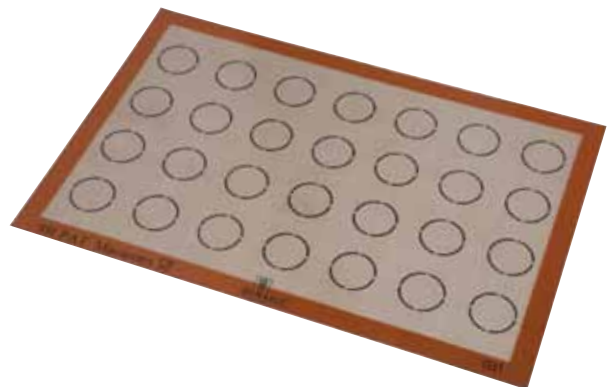
| Item # | L | W | H |
|--------|---------|-----|-------|
| 321000 | 15 3/4" | 12" | 6 oz. |

SILPAT® NON-STICK MAT

Silicone impregnated knitted glass fabric. Ideally suited as baking sheets for pastries and breads or for confectionary and nougatine related baking.



- Heat resistant from -40F° to 572°F.
- No greasing needed.
- For best results, use with perforated aluminium sheet or grid.
- Can be used for all types of ovens: ventilated, deck type, steam, micro-wave and in deep freezers.
- Easy cleaning with the help of a sponge.



SILPAT® NON-STICK MAT FOR MACAROONS
With 1 5/12" circle markings for even arrangement. 63 staggered markings (9 x 7).

| Item # | L | W |
|--------|-----|---------|
| 321008 | 23" | 15 1/6" |

SEE PYRAMID MACAROONS DISPLAY P.189





MATFER BAKING PAPER

Silicone double-faced baking paper. For cooking, frying, freezing, decorating, storing.

- Practical: No need for cleaning products for washing baking sheets.
- Time saving : Eliminates the baking sheet cleaning process
- No need to grease.
- Eco friendly.
- Easy to handle.
- Low investment costs.
- Cardboard dispenser box of 500 sheets.
- Multiple uses.



ECOPAP BAKING PAPER

Unbleached brown paper, combining ecology with economy. Density 39 g/m². Non-stick silicone coating on both sides. Reusable up to 7-8 times depending on conditions of use. Suitable for all cakes and pasteries. The paper pulped to make our baking paper is from forests that are managed in accordance with the principles of sustainable development. Box of 500 sheets.

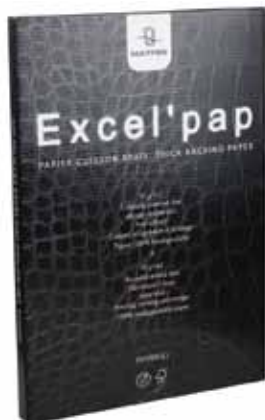
| Item # | Density | L | W | Wt |
|--------|---------------------|---------|---------|---------------|
| 320211 | 39 g/m ² | 23 3/4" | 15 3/4" | 12 lbs. 2 oz. |



EXOPAP BAKING PAPER

Silicone double-faced baking paper. Density 41 g/m². Can be used 2 or 3 times on each side. Heat resistant to 600°F. Double sided (both sides can be used, non-stick). For cooking, frying, freezing, decorating, storing, interleaving. Can be reused based on the type of baking. Ready to use sheets. Packaged in the form of dispenser cartons. Box of 500 sheets.

| Item # | Density | L | W | Wt |
|--------|---------------------|---------|---------|---------------|
| 320201 | 41 g/m ² | 23 3/4" | 15 3/4" | 12 lbs. 2 oz. |



EXCEL'PAP BAKING PAPER

Double-sided silicon paper. Superior quality, suitable for baking delicate products such as tuiles, joconde cake, succès, macarons, etc.. REUSABLE APPROX 10 TIMES.

| Item # | Density | L | W |
|--------|---------------------|---------|---------|
| 320200 | 45 g/m ² | 23 3/4" | 15 3/4" |



- ALL OUR PAPERS ARE 100% BIODEGRADABLE
- They are made exclusively with natural materials.
- They contain no chemicals or other foreign substances.
- They contain no fluorinated chemicals.
- They are made exclusively using resources from sustainable forests.



FLEXIPAT® SHEET

The FLEXIPAT® has all the advantages of the FLEXIPAN® with its flexibility, support and non-stick properties, which makes turn out easy. It is used in a similar manner as the EXOPAT® on account of its flatness.

| Item # | Sheet Sz | Inner Dimensions |
|--------|-------------------|--------------------------------|
| 321200 | 23 3/4" x 15 3/4" | L 21" x W 14" x H 3/8" |
| 321201 | 23 3/4" x 15 3/4" | L 21 3/4" x W 14 1/4" x H 3/4" |

- Extra heat resistancy: USABLE from -40°F to + 580°F.
- Easy turn out.
- Can be used 2000 to 3000 times.
- No greasing necessary.
- Easy to clean.
- Ensure constant thickness.



Flexipat features raised edges in its design and it allows FLEXIPAT® to be used in a variety of ways.

1. Spread or pour any type of preparations: fruit jellies, ganaches, coulis, crème brûlée etc.
2. Bake biscuits.
3. Obtain a sheet ready to assemble in frames, without wasting material.
4. Ensure constant thickness.

Mold turn out does not cause any problems on account of its flexible and non-stick properties of the FLEXIPAT®. It is very easy maintenance: just dip in soap water and clean with a soft sponge.

For drying, place in the oven for 2 to 3 minutes at 212° F."



FLASH TO VIEW A PRODUCT DEMO
IN OUR CHEF LIFESTYLE BLOG.



SMOOTH, EDGELESS SHEET

Double-sided, ultra rigid and non-deformable melamine resin tray without edges.



- Dishwasher safe.
- Suitable for temperatures -4° to +185°F.
- Ideal for storing chocolates and for preparing fragile desserts.



| Item # | L | W | H |
|--------|---------|---------|------|
| 310812 | 23 3/4" | 15 3/4" | 1/4" |



- Super Heat Resistant from -5° F to 500° F.
- Non-Deformable & Long Lasting.
- Non-Stick.
- Dishwasher safe.



MORE ON THIS PRODUCT P.37



EXOGLASS® BENT SPATULA

Flexible blade made of an innovative composite material which is non-porous, easy to clean and can be sterilized.

| Item # | Overall L | Blade L | W | Wt |
|--------|-----------|---------|--------|-------|
| 112686 | 17" | 11 3/4" | 1 1/2" | 8 oz. |



ROULPAT MAT

Made of woven silicone and rubberized on both sides. One side has markings for working with dough, while the other side has a non-skid feature needed to roll dough. Ideal for mixing, rolling or beating dough. Create forms or decorations with chocolate, sugar, caramel or nougatine.

WARNING: NOT INTENDED FOR BAKING.

| Item # | L | W | Wt |
|---------|-----|-----|--------------------------------|
| 321023 | 23" | 15" | 7 oz. |
| 321023C | 23" | 15" | 8 oz. Packaged with a sleeve. |
| 321026 | 26" | 18" | 10 oz. |
| 321026C | 26" | 18" | 10 oz. Packaged with a sleeve. |



NON-STICK FIBERGLASS SHEET

Made of food grade fiberglass, thickness 8/100mm.

- Non-stick protection for black steel and aluminium baking sheets.
- Can be cut to any size.
- Reusable over 1,000 times (depending on care and use).



| Item # | L | W |
|--------|---------|---------|
| 320412 | 22 1/2" | 14 1/2" |

Pack of 6.



EXAL® ALUMINUM NON-STICK BAKING SHEET

EXAL®: aluminium non-stick coating, food grade.

- Economical, can be used without baking paper.
- Does not get oxidated.
- Suitable for breads, choux pastry, meringues, puff pastry
- Greasing not needed in many cases.
- Easy cleaning with dry cloth.



| Item # | L | W | Rim | Wt |
|--------|---------|---------|------|--------------|
| 310201 | 15 3/4" | 11 7/8" | 5/8" | 1 lb. 2 oz. |
| 310202 | 23 5/8" | 15 3/4" | 5/8" | 2 lbs. 4 oz. |
| 310203 | 20 7/8" | 12 3/4" | 5/8" | 1 lb. 10 oz. |



EXAL® ALUMINUM NON-STICK EMBOSSED OVEN SHEET.

Thick aluminum non-stick with a multi-layer non-stick coating inside and enameled outside.

- Excellent for baking frozen pastry: Insures uniform baking.
- Better baking through consistent air circulation.
- Improved non-stick surface for ease in product removal.



| Item # | L | W |
|--------|----------|---------|
| 310211 | 15" 3/4" | 11 3/4" |
| 310212 | 23 3/4" | 15 3/4" |
| 310213 | 20 3/4" | 12 3/4" |



BLUE STEEL OVEN BAKING SHEET WITH STRAIGHT EDGES

| Item # | L | W | Thk |
|--------|---------|---------|-------|
| 455001 | 23 3/4" | 15 3/4" | 1/16" |
| 455003 | 20 7/8" | 12 3/4" | 1/16" |

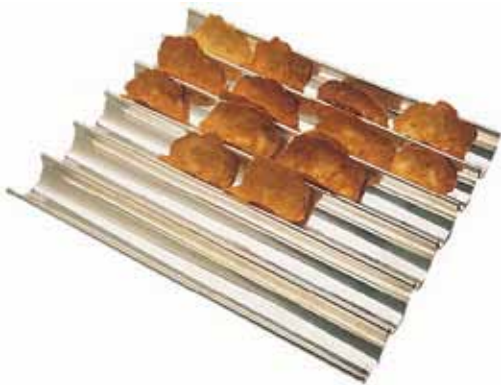


NEW!



"DENTS DE LOUP" STAINLESS STEEL BAKING SHEET "Wolves Teeth" stainless steel triangular baking sheet.

| Item # | L | W | H |
|--------|-----|---------|----|
| 310712 | 11" | 11 3/4" | 1" |



"TUILES" STAINLESS STEEL BAKING SHEET For easy uniform setting of biscuits. 6 Channel 1 2/3" wide.

| Item # | L | W | H |
|--------|---------|---------|----|
| 310713 | 13 3/4" | 11 3/4" | 1" |



BLUE STEEL OVEN BAKING SHEET

For breads or pastries. Heavy duty. Specially designed for ovens, with 4 gripped edges. Superior quality, deburred. Very distortion resistant. 1/16" thickness.

| Item # | L | W | Rim | Wt |
|--------|---------|---------|------|--------------|
| 310101 | 15 3/4" | 12" | 5/8" | 3 lbs. 1 oz. |
| 310103 | 23 3/4" | 15 3/4" | 5/8" | 6 1/8 lbs. |
| 310104 | 25" | 17 3/4" | 5/8" | 7 lbs. 7 oz. |



BLACK STEEL ROUND OVEN SHEET

Ideal for baking pizzas. Made of heavy duty black steel to bake individual cakes and crusts. Thickness 1/16".

| Item # | Ø | Wt |
|--------|---------|--------------|
| 310404 | 10 1/4" | 1 lb. 7 oz. |
| 310407 | 12 5/8" | 2 lbs. 2 oz. |
| 310408 | 14 1/4" | 2 lbs. 7 oz. |
| 310409 | 15 3/4" | 3 lbs. 6 oz. |



EASY TO CLEAN SINGLE PIECE AND COMFORTABLE GRIP WITH ROUNDED TOPS

EXOGLASS® PASTRY CUTTERS

COMPOSITE MATERIAL DEVELOPED BY MATFER. Its cutting edge is as durable as any long life cutters. This material is non-porous, dishwasher safe and can be sterilized.



- Heat Resistant up to 500° F.
- Non-Deformable & Long Lasting.
- Non-Stick.
- Dishwasher safe.



EXOGLASS® SQUARE CUTTER

| Item # | L | W |
|--------|--------|--------|
| 150241 | 1 1/2" | 1 1/2" |
| 150244 | 2 1/8" | 2 1/8" |
| 150247 | 2 3/4" | 2 3/4" |



EXOGLASS® ROUND PLAIN PASTRY CUTTER

| Item # | Ø | Wt |
|--------|---------------|-------|
| 150151 | 1 1/8" (30mm) | 1 oz. |
| 150152 | 1 3/8" (35mm) | 1 oz. |
| 150153 | 1 1/2" (40mm) | 1 oz. |
| 150154 | 1 3/4" (45mm) | 1 oz. |
| 150155 | 2" (50mm) | 1 oz. |
| 150157 | 2 3/8" (60mm) | 1 oz. |
| 150159 | 2 3/4" (70mm) | 1 oz. |
| 150161 | 3 1/8" (80mm) | 1 oz. |
| 150163 | 3 1/2" (90mm) | 1 oz. |
| 150165 | 4" (100mm) | 1 oz. |



SET OF EXOGLASS® PASTRY CUTTERS



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.

| Item # | Ø | Wt |
|---------------|--|---------------|
| PLAIN | | |
| 150103 | 1 1/8", 1 1/2", 2", 2 3/8", 2 3/4", 3 1/8", 3 1/2", 4" | 8 oz. Bx of 8 |
| 150104 | 1 3/8", 1 3/4", 2 1/8", 2 1/2", 3", 3 3/8", 3 3/4" | 8 oz. Bx of 7 |
| FLUTED | | |
| 150101 | 3/4", 1 1/8", 1 1/2", 2", 2 3/8", 2 3/4", 3 1/8", 3 1/2", 4" | 8 oz. Bx of 9 |
| 150102 | 1 3/8", 1 3/4", 2 1/8", 2 1/2", 3", 3 3/8", 3 3/4" | 8 oz. Bx of 7 |



EXOGLASS® ROUND FLUTED PASTRY CUTTER

| Item # | Ø | Wt | Item # | Ø | Wt |
|--------|----------------|-------|--------|----------------|-------|
| 150110 | 3/4" (20mm) | 1 oz. | 150119 | 2 3/4" (70mm) | 1 oz. |
| 150111 | 1 3/16" (30mm) | 1 oz. | 150121 | 3 1/8" (80mm) | 1 oz. |
| 150112 | 1 3/8" (35mm) | 1 oz. | 150123 | 3 1/2" (90mm) | 1 oz. |
| 150113 | 1 1/2" (40mm) | 1 oz. | 150125 | 4" (100mm) | 1 oz. |
| 150114 | 1 3/4" (45mm) | 1 oz. | 150126 | 4 3/8" (110mm) | 1 oz. |
| 150115 | 2" (50mm) | 1 oz. | 150127 | 4 3/4" (120mm) | 1 oz. |
| 150117 | 2 3/8" (60mm) | 1 oz. | | | |



ROUND FLUTED PASTRY CUTTER

Made of stainless steel.

| Item # | Ø | Wt |
|--------|--------|-------|
| 150230 | 5" | 6 oz. |
| 150231 | 5 1/2" | 6 oz. |
| 150232 | 6" | 6 oz. |



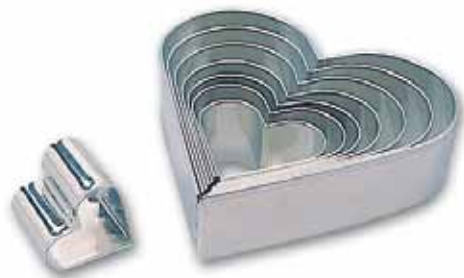
OVAL FLUTED CUTTER

Made of stainless steel. Heavy duty, sharp and beveled.

GREAT WITH OBLONG FLUTED MOLD! SEE P. 32



| Item # | L | Wt |
|--------|--------|-------|
| 150220 | 6 1/4" | 4 oz. |



HEART SHAPE PLAIN DOUGH CUTTERS

Made of tinplate. Set of 8.

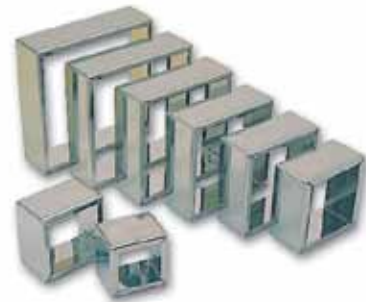
| Item # | Dimensions | Box Ø | Wt |
|--------|-----------------------|--------|-------|
| 150456 | from 1 5/8" to 5 1/2" | 6 1/4" | 1 lb. |



SHORTBREAD PASTRY CUTTER

Made of heavy duty stainless steel 18/10. Triangle shaped dough cutter.

| Item # | L | H | Wt |
|--------|--------|--------|-------|
| 150405 | 3 1/2" | 1 1/2" | 3 oz. |



PLAIN SQUARE CUTTERS

Made of stainless steel. Heavy duty, sharp and beveled. Set of 8.

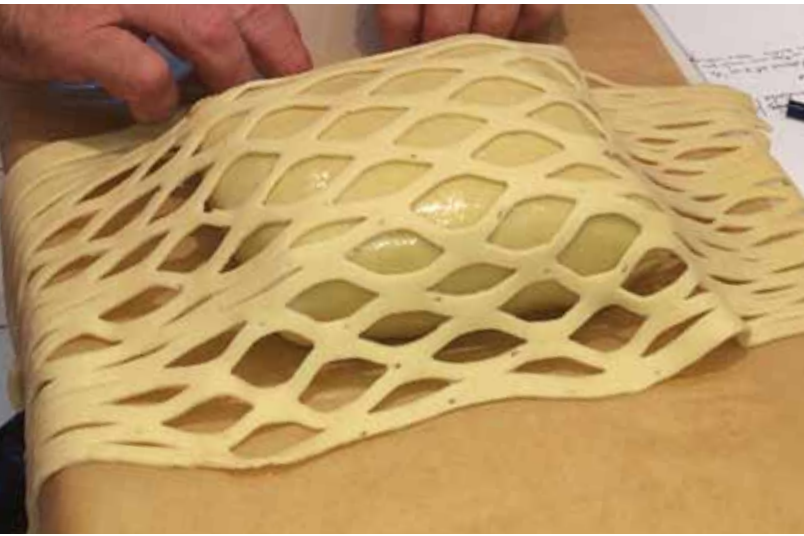
| Item # | Sz | Wt |
|--------|---|-------------|
| 150320 | 1 1/2", 2", 2 3/8", 2 3/4", 3 1/8", 3 1/2", 4" and 4 3/8" | 1 lb. 3 oz. |



VOL-AU-VENT OR GALLETTE CUTTERS

Made of tinplate. The perfect tool for all puff pastry dough preparations and "vol-au-vent". Set of 12.

| Item # | Sz | Wt |
|--------|--|--------------|
| 154001 | 4 3/8", 4 3/4", 5 1/8", 6", 6 1/4", 6 3/4", 7 1/2", 8", 8 7/8", 9 1/4", 9 7/8" | 2 lbs. 4 oz. |



LATTICE DOUGH CUTTER

New ergonomic handle in plastic, after rolling out, spread dough to obtain diamond shape in the desired width.

| Item # | L | Wt |
|--------|----|-------|
| 141110 | 4" | 5 oz. |

ROLLER DOCKER

Perforates pastry dough to eliminate air pockets for even expansion. Food graded.

| Item # | L | Wt |
|--------|--------|-------|
| 141120 | 4 3/8" | 4 oz. |



38 BLADE ROLLER FOR STRIP CUTTER

- Stainless steel.
- Min 1/3" gap between blades.
- Variations of gaps between blades can be obtained by the distribution of plastic discs on main roller shaft.

| Item # | Ø | Overall L |
|--------|--------|-----------|
| 141006 | 3 7/8" | 26" |

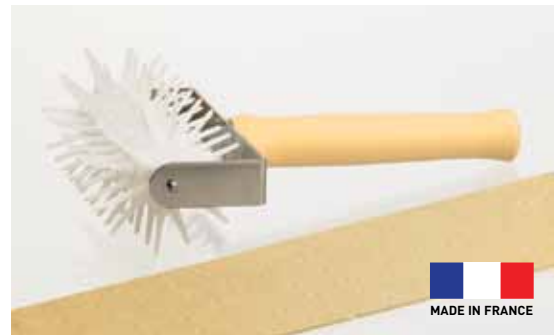


LATTICE PIE CUTTER

Made of stainless steel with polypropylene handle.

- Cuts a crisscross pattern.
- New ergonomic handle.
- After rolling the dough out, spread to obtain a perfectly uniform lattice.

| Item # | L | Wt |
|--------|----|--------|
| 141105 | 5" | 10 oz. |



PIC VITE ROLLER DOCKER

Made of polycarbonate. Quickly perforates dough to eliminate air pockets. Food graded.

| Item # | L | Wt |
|--------|----|-------|
| 141115 | 5" | 8 oz. |



CROISSANT CUTTER

Made of stainless steel, plastic handles.
Cuts triangles of 3 7/8" by 8 1/4" to be rolled into croissants.

| Item # | L | Wt |
|--------|---------|-------------|
| 141002 | 13 3/4" | 1 lb. 4 oz. |



BIKE DOUGH CUTTER

Roller designed to cut pasta for tortellini, farfalle, ravioli.
Fitted with 9 removable fluted rollers, spaced 8/13" apart,
usable in threes or sixes for strips 1 1/5" to 1 3/4" wide.

| Item # |
|--------|
| 073227 |



DOUGH CUTTING WHEEL

Made of stainless steel, plastic handle. Fluted.

| Item # | L | Ø | Wt |
|--------|--------|--------|-------|
| 141028 | 7 1/8" | 2 1/4" | 3 oz. |



ADJUSTABLE DOUGH CUTTER

Stainless steel, with several cutting rollers. 2 1/4" Ø.

- This appliance can simultaneously cut several uniform strips 1/2" to 4 3/4" wide.

| Item # | # of wheels | # of stripes | Description |
|--------|-------------|--------------|---------------|
| 141013 | 5 | 4 | Fluted wheels |
| 141010 | 5 | 4 | Plain Wheels |

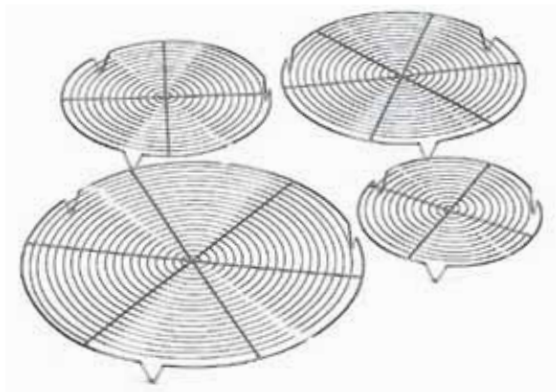


EXOGLASS® SCORING KNIFE

- Utensil with 3 blades spaced 6 mm/ apart, used for scoring dough for puff pastry cakes, tarts, etc.
- The widely spread blades make it possible to score curved parallel lines on the dough.
- Dishwasher safe.

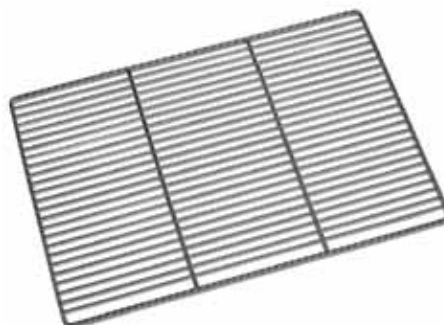
| Item # | L |
|--------|--------|
| 120935 | 5 3/4" |





COOLING RACK
Round cooling rack with feet.

| Item # | Ø |
|--------|---------------|
| 312501 | Round 7 3/4" |
| 312502 | Round 9 1/2" |
| 312503 | Round 11" |
| 312504 | Round 12 1/2" |
| 312505 | Round 14" |



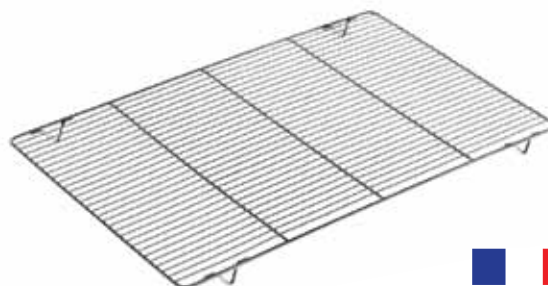
HEAVY DUTY FREEZER GRID
Stainless steel reinforced grid. Specially designed for storing heavy products in freezers.

| Item # | L | W | H |
|--------|---------|---------|------|
| 312126 | 23 3/4" | 15 3/4" | 2/3" |



STAINLESS STEEL WIRE GRID WITH FEET
Perfect for cooling product directly from the oven while protecting counter top surfaces.

| Item # | L | W | H |
|--------|---------|---------|------|
| 312212 | 23 2/3" | 15 3/4" | 1/4" |





BEECHWOOD ROLLING PIN

Specially designed for culinary schools. Very sturdy for extensive use. For all doughs.



| Item # | L | Ø | |
|--------|---------|--------|-----------------|
| 140005 | 19 5/8" | 1 7/8" | WITHOUT HANDLES |



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.



NYLON ROLLING PIN

Very sturdy and rigid. Washable. Made of a single piece.

| Item # | L | Ø | Wt | |
|--------|---------|--------|--------------|-----------------|
| 140010 | 19 5/8" | 1 3/4" | 2 lbs. 1 oz. | WITHOUT HANDLES |



ADJUSTABLE ROLLING PIN

Includes eleven wheels to adjust thickness. Dough thickness from 1/16" to 3/8".

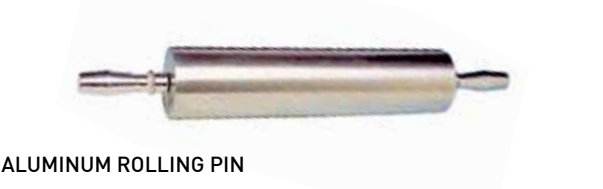
| Item # | L | Wt | |
|--------|---------|--------------|-----------------|
| 140030 | 20 1/2" | 4 lbs. 2 oz. | WITHOUT HANDLES |



ROLLING PIN WITH NON-STICK COATING

Made of stainless steel with oval handle.

| Item # | L | Wt | |
|--------|---------|--------------|--|
| N3721 | 18 3/4" | 4 lbs. 6 oz. | |



ALUMINUM ROLLING PIN

| Item # | L | Ø | Wt | |
|--------|-----|--------|------------|--------------|
| 140028 | 15" | 3 1/2" | 4lbs. 7 oz | WITH HANDLES |

POLYETHYLENE ROLLING PIN

Plain model. Made of a single piece. Washable.

| Item # | L | Ø | |
|--------|---------|--------|-----------------|
| 140018 | 19 5/8" | 1 3/4" | WITHOUT HANDLES |



BEECHWOOD ROLLING PIN

Equipped with handles on ball bearings. Very sturdy for extensive use. Stainless steel mounting. Beechwood handles.

| Item # | Roller L | Overall L | Ø | Wt |
|--------|----------|-----------|--------|--------|
| 140126 | 15 3/4" | 26 3/4" | 3 1/8" | 3 lbs. |



FLUTED PVC ROLLING PIN

Especially made for puff pastry.

| Item # | L | Ø | Wt | |
|--------|---------|--------|--------------|--------------|
| 140025 | 15 3/4" | 2 1/2" | 4 lbs. 3 oz. | WITH HANDLES |





IMPER MATFER PASTRY BAGS

Made of nylon with soldered seams. Pack of 10.

- Extra flexible Impermeable with adjustable tip.
- Washable in boiling water.



| Item # | L | W | Item # | L | W |
|--------|---------|-------|--------|---------|-------|
| 161002 | 9 7/8" | 1 oz. | 161006 | 17 3/4" | 1 oz. |
| 161003 | 11 3/4" | 1 oz. | 161007 | 19 5/8" | 1 oz. |
| 161004 | 13 3/4" | 1 oz. | 161008 | 23 5/8" | 1 oz. |
| 161005 | 15 3/4" | 1 oz. | | | |



PASTRY BAG HOLDER

Base can store 8 tips. Very convenient for holding the pastry bag and filling without soiling the tube. Made of polypropylene.

| Item # | H | Ø | Wt |
|--------|--------|--------|-------|
| 169001 | 9 1/4" | 7 2/3" | 5 oz. |



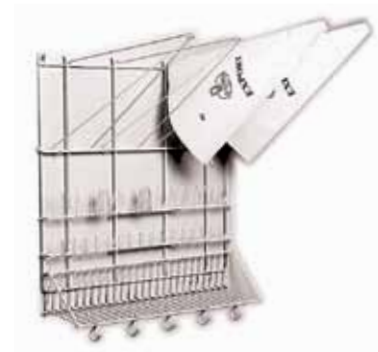
IMPERFLEX PASTRY BAGS

Strong and supple polyurethane pockets without additional soldered joints for improved comforts. Pack of 10.

- Smooth interior for easy filling.
- Easy to wash and sterilizeable.
- Durable bags for continuous use.



| Item # | L | Item # | L |
|--------|---------|--------|---------|
| 161204 | 13 1/2" | 161207 | 19 3/4" |
| 161205 | 15 3/4" | 161208 | 23 1/2" |
| 161206 | 17 3/4" | | |



PASTRY BAG DRYER

Rack made of plasticized wire. Equipped with supports to store bags, tubes and other small items.

| Item # | L | H | Wt |
|--------|---------|---------|--------------|
| 169002 | 19 5/8" | 19 5/8" | 4 lbs. 9 oz. |



PASTRY BAG CLIPS

Convenient clip for air tight closing of pastry filled bags, or for bags ready to be used. Made of polypropylene. Comes in three assorted colors. Set of 3.

| Item # | L |
|--------|--------|
| 169003 | 5 1/2" |



SUPERIOR QUALITY PASTRY BAGS WITH LARGE SIZE FOR LESS FREQUENT FILLING



HEAVY DUTY DISPOSABLE PASTRY BAGS "COMFORT" XL



- Heat resistant up to 272° F.
- Smooth inside layer for easy opening and filling of the product.
- Velvet touch outside layer for a firm grip even with wet or oily hands.
- Very sturdy 3 layer film.
- Green pastry bags, sterile and perfectly hygienic.

| Item # | Sz | Wt | |
|--------|---------------|------------|-------------|
| 165010 | 23 1/4" x 11" | 1/2 lbs. | Roll of 10 |
| 165007 | 23 1/4" x 11" | 2 1/2 lbs. | Roll of 100 |



STANDARD DISPOSABLE PASTRY BAGS

Roll of 100. Rubberized exterior for easy handling. Interior of the bag is slick for easy dispensing. Recyclable and durable but also disposable. Comes in its own box for easy dispensing.

| Item # | L | Wt |
|--------------------|--|--------------|
| 165018 | 21" | 2 lbs. 5 oz. |
| 165018-Master case | Pastry bags (100 roll) - Master Case (6 rolls) | |
| 165018-Pallet | Pastry bags (100 roll) - Pallet (360 rolls) | |

| Item # | L | Wt |
|--------------------|--|--------|
| 165019 | 18" | 2 lbs. |
| 165019-Master case | Pastry bags (100 roll) - MASTER CASE (6 rolls) | |
| 165019P | Pastry bags (100 roll) - Pallet (360 rolls) | |



DISPOSABLE POLYETHYLENE PASTRY BAGS

Pastry bags with three layers of polyethylene provide greater strength. Roll of 200

| Item # | L | Wt |
|--------------------|---|--------------|
| 165003 | 21 5/8" | 5 lbs. 5 oz. |
| 165003-Master case | Pastry bags (200 roll) - Master Case (8 rolls) | |
| 165003-Pallet | Pastry bags (200 roll) - Pallet (288 rolls)rolls) | |

TRANSPARENT - HYGIENIC - UNBREAKABLE - NON-DEFORMABLE & LONG LASTING



DECORATING TIPS - POLYCARBONATE

Can be used with both nylon pastry bags as well as disposable pastry bags due to their large support roll.

SEE P.211 FOR ALL SHAPE RESULTS.



- Transparent material: easy to spot bubbles.
- Designed to meet requirements of hygiene.
- Unbreakable
- Do not lose their shape.



SET OF 12 DECORATING TIPS - POLYCARBONATE

6 plain (U3, U5, U7, U9, U11, U13) and 6 scalloped tips (C6, C7, D8, E7, F7, F8).

| Item # | Wt |
|--------|-------|
| 166004 | 8 oz. |



SET OF 24 DECORATING TIPS - POLYCARBONATE

12 plain (numbers U1-U12), 10 scalloped (A6, A8, B6, B8, C6, C8, D6, D8, E6, E8). 1 #2 leaf and 1 tube for yule logs.

| Item # | Wt. |
|--------|--------|
| 166003 | 13 oz. |



SET OF 6 PLAIN TIPS - POLYCARBONATE

6 different openings: U4, U5, U6, U8, U10 and U12.

| Item # | Wt |
|--------|-------|
| 166006 | 2 oz. |



SET OF 6 SCALLOPED TIPS - POLYCARBONATE

6 different openings: C8, D8, E8, F8, C6 and D6.

| Item # | Wt |
|--------|-------|
| 166007 | 2 oz. |



SEE P.211 FOR ALL SHAPE RESULTS.



SAINT-HONORE PASTRY TIPS

For decorating the Saint-Honorés, replaces the spoon, serrated, polycarbonate. Pack of 2. TUBE: STH

| Item # | Tube | Ø |
|--------|------|--------|
| 167141 | | 13/32" |
| 167142 | STH | 18/32" |



BIRD NEST PASTRY TIPS

Or vermicelli type, flat tip. Pierced with 7 holes of 1/16"Ø. Polycarbonate. Pack of 2.

| Item # | Ø | Holes |
|--------|--------|-------|
| 167170 | 18/32" | 7 |



YULE LOG PASTRY TIPS

Polycarbonate, one flat side, one serrated side. Pack of 2.

| Item # | W | Holes |
|--------|------|-------|
| 167151 | 5/8" | 6 |
| 167152 | 7/8" | 8 |

VERINE TUBE Inserted into a piping bag this long tube enables you to fill verine simply without touching the sides.

| Item # | Ø | H |
|--------|------|----|
| 167180 | 1/3" | 4" |



SET OF 10 INTERCHANGEABLE PASTRY TIPS

Polycarbonate pastry tips with 2 couplers – can be adapted to any pastry bags – allows you to change the tip without emptying the bag. Box of 10 tips: 3 fluted (E8, D8 and C6), 3 plain (U6, U4 and U2), 1 leg tip BU8, 1 nest tip, 1 petit four tip PF10 and 1 leaf tip no.2 as well as 2 impermeable couplers with adjustable tips.

- Designed to meet hygiene standards.
- Unbreakable and do not lose their shape.
- Transparent material makes it easy to spot bubbles.
- Can be used with both nylon pastry bags as well as disposable pastry bags.

| Item # | Wt |
|--------|-------|
| 166010 | 7 oz. |



INTERCHANGEABLE PASTRY TIPS

For use with a base (167300). Enables a change of decorating tube, and therefore decoration, when pastry bag is already filled. Compatible with Duo Decorating Tube (168001) and automatic funnel 116601.

| Item # | Description | Item # | Description |
|--------|--------------------------|--------|--------------------------|
| 167300 | 2 Bases | 167345 | 2 star shaped tips. D8. |
| 167302 | 2 plain pastry tips. U2. | 167355 | 2 star shaped tips. E8. |
| 167303 | 2 plain pastry tips. U3. | 167370 | 2 nest tips. |
| 167304 | 2 plain pastry tips. U4. | 167380 | 2 petit four tips. PF10. |
| 167306 | 2 plain pastry tips. U6. | 167430 | 2 flat leaf tips. FE2. |
| 167333 | 2 star shaped tips. C6. | 167452 | 2 yule log tips. BU8. |

LEAF PASTRY TIPS

Tube no. FE2. Pack of 2.

| |
|--------|
| 167130 |
|--------|



SEE P.211 FOR ALL SHAPE RESULTS.



PLAIN TIPS - POLYCARBONATE

Weight 1oz. Pack of 2.

| Item # | Ø | Tube | Item # | Ø | Tube |
|--------|--------|------|--------|--------|------|
| 167101 | 2/32" | U1 | 167109 | 15/32" | U9 |
| 167103 | 3/16" | U3 | 167110 | 1/2" | U10 |
| 167104 | 6/32" | U4 | 167111 | 18/32" | U11 |
| 167105 | 7/32" | U5 | 167112 | 19/32" | U12 |
| 167106 | 3/8" | U6 | 167113 | 21/32" | U13 |
| 167107 | 13/32" | U7 | 167114 | 3/4" | U14 |
| 167108 | 14/32" | U8 | 167115 | 25/32" | U15 |



SULTANE PASTRY TIPS

For decorating iced puff. Polycarbonate.

| Item # | | | | | |
|-------------|-----------------|---------------|----------------|-------|--|
| 166160 | PROTRUDING CONE | | | | |
| 166161 | FLAT CONE | | | | |
| Ø ext. base | Ø int. base | Ø ext. hole 1 | Ø central hole | H | |
| 1 7/8" | 1 1/2" | 1 3/8" | 7/8" | 15/8" | |



VERMICELLI TUBE NOZZLES

Pipes 4 lines of 1/12" width in one stroke. New design for decorating small cakes (Mont Blanc Style) and desserts with frostings such as chestnut cream, butter creams and royal icing, etc. Pack of 2.

| Item # |
|--------|
| 167171 |



STAR TIPS - POLYCARBONATE

To pipe out star shaped icing or whipped cream. Wt 1oz. Pack of 2.

| Item # | Tube | # Th | Ø | Item # | Tube | # Th | Ø |
|--------|------|------|-------|--------|------|------|--------|
| 167012 | A5 | 5 | 2/32" | 167043 | D6 | 6 | 7/32" |
| 167014 | A7 | 7 | 1/8" | 167044 | D7 | 7 | 9/32" |
| 167015 | A8 | 8 | 1/8" | 167045 | D8 | 8 | 5/16" |
| 167023 | B6 | 6 | 3/16" | 167051 | E4 | 4 | 1/4" |
| 167024 | B7 | 7 | 1/8" | 167053 | E6 | 6 | 9/32" |
| 167025 | B8 | 8 | 5/32" | 167054 | E7 | 7 | 5/16" |
| 167033 | C6 | 6 | 6/32" | 167055 | E8 | 8 | 11/32" |
| 167034 | C7 | 7 | 1/4" | 167062 | F5 | 5 | 3/8" |
| 167035 | C8 | 8 | 9/32" | 167064 | F7 | 7 | 1/2" |
| 167042 | D5 | 5 | 5/16" | 167065 | F8 | 8 | 17/32" |



PETIT FOUR TIPS - POLYCARBONATE

For a very fine and precise decoration. Weight 1oz. Pack of 2.

| Item # | Ø | # Th | Tube | Item # | Ø | # Th | Tube |
|--------|-------|------|-------|--------|------|------|-------|
| 167080 | 3/8" | 10 | PF 10 | 167086 | 5/8" | 16 | PF 16 |
| 167082 | 1/2" | 12 | PF 12 | 167088 | 3/4" | 18 | PF 18 |
| 167084 | 9/16" | 14 | PF 14 | | | | |



STRAIGHT ROSE TIPS POLYCARBONATE

To create roses and rose petals. Pack of 2.

| Item # | Ø | Tube | Wt |
|--------|------|------|-------|
| 167140 | 1/2" | RD 6 | 1 oz. |



SINGLE PIECE WITHOUT ROLLED EDGE MEETS ALL HYGIENE REQUIREMENTS



SET OF 12 PLAIN STAINLESS STEEL PASTRY TIPS
Pack of 12, assorted plain shapes.

| Item # | Ø | Wt |
|--------|--------------------|-------|
| 166500 | from 1/6" to 8/13" | 4 oz. |



SET OF 12 STAR STAINLESS STEEL PASTRY TIPS
Pack of 12, assorted star shapes.
A8, B6, B8, C6, C8, D6, D8, E6, E8, F6, F7 and F8.

| Item # | L | Wt |
|--------|---|-------|
| 166700 | | 3 oz. |



PASTRY FILLING TUBES
Special tubes with small tips for filling choux pastries, éclairs, religieuses, salambos etc. Suitable for all types of pastry bags. Stainless Steel. Pack of 3.

| Item # | Nozzle Ø |
|--------|-----------------------|
| 167532 | 1/12", 1/4" and 4/13" |

TONG - PASTRY CRIMPER
Made of stainless steel.
To decorate the edge of the tart crust.



| Item # | L | Wt |
|--------|----|-------|
| 112501 | 4" | 1 oz. |



A REVOLUTIONARY INVENTION ! MAKES ORIGINAL TWO-COLOR DECORATIONS



DUO

PASTRY APPLICATIONS: Macaroons, butter cream, custard, Chantilly cream, mousse, meringue, marshmallow, floating island etc.

COOKING APPLICATIONS : Mayonnaise, compound butter, pommes duchesse, mashed potatoes, fine stuffing, etc.

| Item # | Wt |
|--------|--------------|
| 168001 | 2 lbs. 4 oz. |

KIT INCLUDES:

- 4 Tubes: 3 grooves of 1/32" and 5/64" opening.
- 4 grooves of 1/32" and 5/64" openings.
- 6 Screw on decorating tubes: plain, star, yule log, tube, etc.
- 1 Pastry Tube Cleaning Brush.
- 1 Recipe Book.



RIBBON NOZZLES

New nozzles created by Matfer for decoration and icing éclairs to appeal to your customers.

Set of 2 nozzles:

- 1.5 mm/1/13" thickness (RU 1: for icing éclairs, small cakes.)
- 5.5mm/3/13" thickness (RU 5: for individual entremets).



Item #

167175

RU1 1 + RU 5



INFRARED MEASUREMENT OF FOOD SURFACE WITHOUT CONTACT

INFRARED THERMOMETER

Results immediately appear.



- Perfect for controlling goods at delivery, refrigerated display counters, and cold storage rooms.
- ±3°C accuracy (±5.4 °F).
- Operates with 9 volt battery.
- Recommended for distances between 6 1/3" and 25 1/5".
- Temperature range: -20° to + 260° (-4° to 500°F).
- Delivered with case.

| Item# | Wt |
|--------|-------|
| 250552 | 7 oz. |



ELECTRONIC THERMOCOUPLE THERMOMETER

K type thermocouple. IP65 waterproof case. Accuracy ± 0.8°C. (1.44 °F). Resolution 0.1°C / 1°C above 200°C. (0.18 °F / 1.8 °F above 392°F). Conversion between °C and °F. Flat CR 2032 / 3V batteries included. Comes in a blister pack. Can be fitted with a sensor from the selection below.

SENSOR NOT INCLUDED. USE ITEMS 250536 OR 250538 BELOW.

| Item # | Grad. | L | W |
|--------|------------------------------------|--------|--------|
| 250528 | °C -67 to 1400° or F° -88 to 2552° | 3 1/6" | 1 2/3" |



VACUUM PACK THERMOMETER NEEDLE

Fine needle, Teflon coat. Heat-resistant up to 250°C/482 F°.

USE WITH THERMOMETER (ITEM # 250528)

| Item # | Cord L | Needle L | Ø |
|--------|---------|----------|--------------|
| 250538 | 39 1/2" | 2 1/3" | 1/64" / 1 mm |



STANDARD THERMOMETER NEEDLE

Stainless steel needle. Spiral cable: 160 cm/ 63".

USE WITH THERMOMETER (ITEM # 250528)

| Item # | L | Ø |
|--------|--------|-------|
| 250536 | 4 3/4" | 2/13" |



WATERTIGHT ELECTRONIC DIGITAL THERMOMETER WITH ALARM

Large display window. 4 7/8" long stainless steel sensor, diameter 4mm/5/32" with protective sheath. Cable length 39 1/2". Accuracy ± 1°C. (1.8 °F). Precision: 0.1 °C. Alarm feature, min/max temp pre-sets. Last temp rec memory. °C/°F measurement. Requires 1.5V battery (supplied).

| Item # | Grad. | L | W |
|--------|------------------------------------|--------|--------|
| 072271 | °C -50 to +200° or F° - 58 to 392° | 4 1/3" | 2 1/2" |



WHITE ADHESIVE SEAL

Adhesive foam, certified for food contact, in accordance with EU directive 2002/72/CE and its amendments, to stick to vacuum bag. When the bag is pierced with this foam, oxygen cannot enter the bag. The hole left by the needle is coated by the foam micro-alveoli which close once the operation is completed.

| Item # | L | W | Thk |
|--------|-------------|------|------|
| 250544 | 4 1/3 yards | 4/9" | 1/8" |



EXOGLASS® THERMOMETER SPATULA

With built in thermometer which allows you to read the temperature while stirring. Dishwasher safe with thermometer removed.

| Item # | L |
|--------|-----|
| 113090 | 15" |



WHITE DIGITAL THERMOMETER

Electronic thermometer with digital display. Slim probe tip 2.5mm/3/32" diameter / L 120 mm/4 3/4"" to leave a smaller trace in the product. Precision +/- 1°C (1.8 °F) & result in 5 seconds. Watertight IP67: dishwasher safe. Convertible to °F measurement. Supplied with protective cover for the probe.

| Item # | Grad. | L |
|--------|------------------------------------|--------|
| 250513 | °C -50 to +200° or F° - 58 to 392° | 7 7/8" |



SALOMETER

Made of glass. Graduation from 1000 to 1250 g/e Indicates salt level of your stock, soup or other liquid (grams per ml).

| Item # | L | Wt | Mercury free. |
|--------|--------|-------|---------------|
| 250105 | 7 7/8" | 1 oz. | Mercury free. |



FREEZER THERMOMETER

Alcohol based. Made of plastic. Easy to read.

| Item # | L | Wt | Grad. | Mercury free. |
|--------|--------|-------|---------------|---------------|
| 250301 | 7 3/4" | 9 oz. | -4°F to 122°F | Mercury free. |



ELVÉO THERMOMETER SPATULA

New model with flexible silicon paddle. Designed to mix products while controlling the temperature. Handle resists up to +220°C (428° F) and is dishwasher safe (with thermometer removed).

| Item # | L |
|--------|---------|
| 113092 | 15 1/4" |



POCKET DIGITAL THERMOMETER

Electronic, digital display, watertight. 75 mm/3" stainless steel fixed needle. Weight 31 g. Delivered with needle protection case. In blister.

| Item # | L | Grad. | Wt |
|--------|--------|------------------------------------|-------|
| 250502 | 5 1/5" | °C - 40 to +200° or F° -40 to 392° | 1 oz. |



SYRUP DENSITY METER

Graduation from 1000 to 1400 g/e.

| Item # | L | Wt | Mercury free. |
|--------|--------|-------|---------------|
| 250108 | 5 1/4" | 8 oz. | Mercury free. |



CHOCOLATE THERMOMETER

Made of polycarbonate. Marks from 0 to 60°C . Mercury free.

| Item # | L | Wt | Grad. |
|--------|--------|-------|---|
| 250305 | 6 3/4" | 1 oz. | Complete with poly carbonate protector. |
| 250306 | 6 3/4" | 1 oz. | Thermometer alone (spare part). |



OUR THERMOMETERS USE A SPECIAL LIQUID: GUARANTEED MERCURY-FREE

CANDY THERMOMETER

- Perfectly legible, glass body.
- Red alcohol



| Item # | L | Grad. | |
|--|----------|---------------|---|
| 250330 | 11 7/16" | 80°C to 200°C | 1 |
| Mercury free. Polyamid protector. | | | |
| 250331 | 11 3/4" | 80°C to 200°C | 2 |
| Mercury free. Stainless steel protector. | | | |

SPARE PART

| Item # | Ø | L | Wt | |
|--|------|---------|-------|---|
| 250332 | 3/4" | 11 3/4" | 15oz. | 3 |
| Replacement candy thermometer (mercury free) | | | | |



THERMOMETER HOLDER

- Made of stainless steel.
- Allows you to have an immediate read of the temperature anytime during the cooking process.
- Hooks on any kind of pan and sugar pan to fit many thermometer sizes.



| Item # | L | Wt |
|--------|--------|-------|
| 250500 | 5-3/8" | 3 oz. |



24 HOUR 3 FUNCTION DIGITAL TIMER

- Digital display and magnetized back with clip.
- Supplied in a blister pack.
- 3 functions: Sec countdown timer / Stopwatch / 24hr clock



| Item # | L | W |
|--------|----|--------|
| 250602 | 2" | 2 7/8" |



SYRUP DENSITY METER TEST TUBE
Made of stainless steel 18/10.

| Item # | Ø | H | Wt |
|--------|--------|--------|-------|
| 250112 | 1 3/8" | 6 7/8" | 9 oz. |



20 HOUR DIGITAL TIMER MAGNET BACK & CLIP

- Digital display.
- Magnetized back with clip. Easily fits in a pocket. Supplied in a blister pack.



| Item # | Ø | W |
|--------|----|--------|
| 250601 | 2" | 2 7/8" |

MATFER SCRAPER

Multipurpose, scrapes just about everything.

- Very resistant.
- Polyamide structure : exceptional robustness and durability.



| Item # | L | W | Wt |
|--------|--------|--------|-------|
| 112840 | 4 3/4" | 3 3/4" | 1 oz. |



FLASH TO VIEW A PRODUCT DEMO
IN OUR CHEF LIFESTYLE BLOG.



EXOGLASS® ELVEA SCRAPER

Made of an innovative composite material: non-deformable, non-stick, long lasting, dishwasher safe.

| Item # | L | W | Wt |
|--------|--------|--------|-------|
| 112845 | 4 3/4" | 2 3/4" | 3 oz. |



EXOGLASS® RIGID DOUGH CUTTER

Made of an innovative composite material: non-deformable, non-stick, long lasting, dishwasher safe.

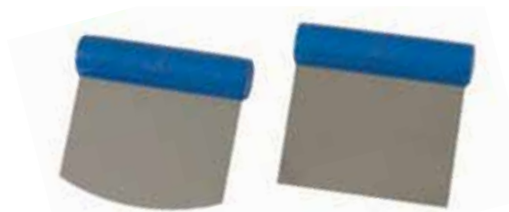
| Item # | L | W | Wt | |
|--------|--------|--------|-------|----------|
| 112825 | 4 1/2" | 3 1/8" | 2 oz. | Straight |
| 112826 | 4 1/2" | 3 1/8" | 2 oz. | Round |



DOUGH SLICER

Made of seamless stainless steel, with beveled edge. Rigid blade.

| Item # | L | W | Wt |
|--------|--------|--------|-------|
| 112822 | 5 1/4" | 4 3/4" | 6 oz. |



DOUGH CUTTER

Made of stainless steel with polyamide handle.

| Item # | L | W | Wt | | |
|--------|--------|--------|-------|----------------|--------------|
| 112900 | 4 3/8" | 4 1/2" | 4 oz. | Rigid blade | Straight cut |
| 112901 | 4 3/8" | 4 1/2" | 4 oz. | Rigid blade | Rounded cut |
| 112902 | 4 3/8" | 4 1/2" | 4 oz. | Flexible blade | Straight cut |
| 112903 | 4 3/8" | 4 1/2" | 4 oz. | Flexible blade | Rounded cut |

PASTRY, CAKE, DESSERT FLOAT

White ABS. Ideal for working with fondant icing.



| Item # | L | W |
|--------|----|--------|
| 421717 | 7" | 3 1/3" |



STAINLESS STEEL SIEVE

Stainless steel body. Heavy duty stainless steel mesh. Suitable for sifting. Mesh 1.28 mm.

| Item # | Ø |
|--------|---------|
| 115082 | 8 2/3" |
| 115084 | 11 7/8" |



SET OF 3 SIEVES METAL MESH

Stainless steel mesh sieve.

| Item # | Ø | H |
|--------|-------------|--------|
| 115020 | 7", 8", 10" | 1 2/3" |



CHARLOTTE COMB

Not recommended for dishwasher. 2 sided comb with teeth 5/13" high, rounded on side and straight on the other.

| Item # | L | W | Wt |
|--------|---------|--------|-------------|
| 421709 | 27 3/8" | 4 5/8" | 1 lb. 9 oz. |



3 SIDED DECORATING COMB

Made of plastic. Triangle with different sized jagged teeth on each edge. To create a pattern on icing.

| Item # | L | Wt |
|--------|--------|-------|
| 421702 | 3 5/8" | 1 oz. |



AUTOMATIC FLOUR SIEVE

Made of stainless steel.

| Item # | Ø | H | Wt |
|--------|--------|--------|-------|
| 115060 | 4 1/3" | 3 1/2" | 6 oz. |



DECORATING COMB

For decorating biscuits. White plastic support, thick and very solid, comb in flexible plastic. It is reversible with different patterns on each side.

| Item # | L |
|----------|----------|
| 1 421705 | 27 1/8" |
| 1 421735 | 13 7/16" |
| 2 421706 | 27 1/8" |
| 2 421736 | 13 7/16" |



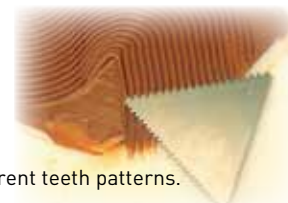
MADE IN FRANCE

PASTRY COMB

For a wood grain look.



| Item # | L |
|--------|----|
| 421700 | 8" |



3 SIDED DECORATING COMB

Made of stainless steel. 3 different teeth patterns.

| Item # | L |
|--------|--------|
| 421704 | 4 1/8" |





AN ABSOLUTE ESSENTIAL FOR A SMOOTHER SPREAD



MATFER SILICONE PASTRY BRUSH

Pastry brush was specially designed by Matfer: This shape and arrangement make it easier to hold the product for a smoother spread.

- Wide head has more than 130 offset conical bristles.
- The head is heat-resistant up to 482°F.
- The silicone head is molded over the composite handle, ensuring the handle will not come off.
- Easy to clean and dishwasher safe.

| Item # | L | W |
|--------|--------|--------|
| 113042 | 8 2/3" | 1 1/2" |

PASTRY BRUSH

Natural bristles, not chemically treated, food grade.



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.

- The collar and the handle are sealed and can not be disassembled.
- Handle and collar in composite material.
- Dishwasher safe.



FLAT

| Item # | Bristle L | W | Wt |
|---------|-----------|--------|--------------|
| 116011 | 1/3" | 1" | 1 oz. |
| 116012 | 1/3" | 1 1/8" | 1 oz. |
| 116013 | 1/3" | 1 3/8" | 1 oz. |
| 116014 | 1/3" | 1 1/2" | 1 oz. |
| 116015 | 1/3" | 1 3/4" | 2 oz. |
| 116016 | 1/3" | 2" | 2 oz. |
| 116017 | 1/3" | 2 3/8" | 2 oz. |
| 116018 | 1/3" | 2 3/4" | 3 oz. |
| 116012C | 1/3" | 1 1/8" | 2 oz. Carded |

ROUND

| Item # | Bristle L | Ø | Wt |
|--------|-----------|------|-------|
| 116020 | 2" | 1/2" | 2 oz. |



MATFER POLYAMIDE FIBER BRUSH

Bristles in synthetic fiber, food grade. Handle and collar in composite material.

| Item # | Bristle L | W | Wt |
|--------|-----------|--------|-------|
| 116002 | 2" | 1 1/8" | 1 oz. |
| 116004 | 2" | 1 5/8" | 1 oz. |
| 116006 | 2" | 2" | 2 oz. |
| 116008 | 2" | 2 3/8" | 2 oz. |
| 116009 | 2" | 2 3/4" | 2 oz. |



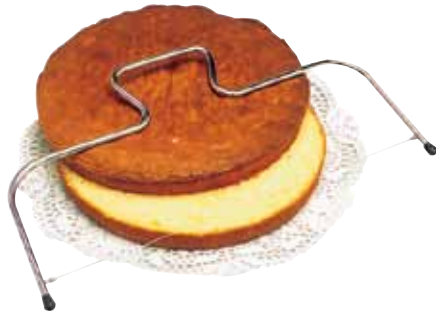
IDEAL FOR DECORATING CAKES

TILTING AND REVOLVING CAKE STAND

In plastic, with special non-skid coating, with non-skid feet



| Item # | Ø | H | Base Ø |
|--------|---------|--------|--------|
| 421503 | 11 7/8" | 5 5/8" | 9 5/8" |



CAKE SLICER

For symmetrically cutting cake perfectly for decorating. Frame in chrome steel. 5 adjustable slicing heights: 20, 30, 40, 50 and 60 mm (10/13", 1 1/5", 1 3/5", 2" and 2 1/3").

| Item # | L |
|--------|------------------------|
| 120090 | 17 1/3" |
| 120092 | Pack of 10 spare wires |



REVOLVING CAKE STAND "STABILODECOR"

Aluminium, mounted on a pivot in a heavy cast iron stand for decorating entremets and assembled pieces.

| Item # | Ø | H |
|--------|-----|----|
| 421501 | 12" | 5" |



CAKE MARKER

Made of lightweight and durable plastic. Designed with 2 handles for easy use. Make perfectly sized slices on round cakes. Ideal for bakeries.

| Item # | # of Portions | Ø | Wt |
|--------|-------------------------|---------|-------|
| 154051 | 14 | 10 1/2" | 4 oz. |
| 154052 | reversible for 12 & 18. | 10 3/4" | 6 oz. |
| 112657 | 16 | 10 1/4" | 4 oz. |



BAKING BEANS

Food Contact. For "BLIND" baking of bases of all shapes. Impeccable results for uniform and perfect bake.

| Item # | |
|--------|----------------|
| 340001 | Aluminum 2 lb. |
| 340002 | Ceramic 2 lb.. |



1000 WATTS SUGAR HEATING LAMP

The MATFER sugar heating lamp has a work top fitted with a non-stick interchangeable mat (item 321000), a glass ceramic element controlled by a 3 level electromechanical power regulator.

Ideal sugar working conditions can be obtained on account of its adjustable heating power combined with adjustable height.



| Item# | Working Surf. | Dimensions | Wt |
|--------|---------------|-------------------------|---------|
| 262202 | 15 3/4" x 12" | 18" x 13 3/4" x 19 3/4" | 13 lbs. |



MADE IN FRANCE

1. SUGAR PUMP

Made of rubber and copper. The best pump available for all your blown sugar. Delivered with one copper tip. The Air bladder delivers a large volume of air quickly. The wide easy grip hose assures secure handling.

2. SUGAR PUMP "ECONOMY"

Made of rubber and copper.

| Item # | L | W | H | Wt |
|-----------|-----|--------|----|-------|
| 262230 1. | 14" | 2 3/8" | 2" | 1 oz. |

| Item# | L | Copper Tip | Wt |
|-----------|-----|-------------|-------|
| 262235 2. | 10' | 5 1/8" long | 4 oz. |



BLOW TORCH

Very convenient model for making creme brulee. Very good grip. Base incorporated to always keep the blowtorch upright. Can be refilled in a few seconds with a universal butane lighter refills. Automatic lighting. Butane not included.

| Item # | H | W | Wt |
|--------|----|----|------|
| 262266 | 6" | 3" | 8oz. |



REFRACTOMETER

High definition. For checking sugar content expressed in % Brix. Reader Ø 40 mm (1 1/2"). Reference temperature 20° C (68° F), sample temperature 40° C (104° F) maximum. Comes in a protective box.

1: Refractometer 0 to 50%. Precision ± 1 % for sorbets, ice creams, fruit juice concentrates etc.

2: Refractometer 58 à 90%. Precision ± 0,5 % for jelly, jam, syrups.

| Item # | L | Wt |
|-----------|--------|-------|
| 1. 250122 | 5 7/8" | 5 oz. |
| 2. 250124 | 5 7/8" | 5 oz. |



SUGAR SCISSORS

In finely polished stainless steel with black laquered handles.

| Item # | L | Wt |
|--------|--------|-------|
| 072200 | 9 1/4" | 8 oz. |



SUGAR WORK GLOVES

Made of latex.

| Item # | Sz. | Item # | Sz. |
|--------|-----|--------|-----|
| 262289 | S | 262291 | L |
| 262290 | M | | |



AN ESSENTIAL TOOL FOR PASTRY CHEFS AND FOOD INDUSTRY PROFESSIONALS

ELECTRICAL SPRAY GUNS

Spraying saves time and reduces material wastage by up to 60% compared to brushing.

LM45: food safe spraying for medium-high viscosity such as chocolate, marzipan, glaze etc.

LM25: food safe spraying for low-medium viscosity such as butter, oil, water, egg wash etc.

- Refrigerator and microwave safe.
- Designed for the kitchen environment.
- Certified as "food safe".
- Handheld & electric-no air compressor needed.
- Simple to use and clean and maintain.



Heavy duty and easy to clean.

Hygienic Electrical element detachable to enable dishwashing.

Adjustable power for controlled product use.

Angled nozzle extension.



Ergonomic handle.

Different spray nozzle sizes.

700 ml screw-in cup Easy to change.

| Item # | |
|--------|---------------------------|
| 264904 | ELECTRICAL SPRAY GUN LM25 |
| 264906 | ELECTRICAL SPRAY GUN LM45 |

SPARE PARTS

| Item # | | Ø |
|--------|-------------------------|--------|
| 264046 | Round jet nozzle R4 | 0.4 mm |
| 264047 | Round jet nozzle R6 | 0.6 mm |
| 264048 | Round jet nozzle R8 | 0.8 mm |
| 264049 | Flat jet nozzle F7S | 0.7 mm |
| 264051 | Angled nozzle extension | |
| 264052 | Suction feed extension | |
| 264053 | 700 ml bowl with lid | |
| 264054 | Atomiser insert | |



AIRMASTER AIR BRUSH AND COMPRESSOR

Pastry airbrush. Dual comes with 1 air brush and professional compressor. 110V. Adjustable air pressure (0-30 psi). Maintenance free.

| Item # | Wt |
|--------|--------|
| 410105 | 8 lbs. |



AUTOMATIC FUNNEL

This polycarbonate funnel facilitates refilling and dosage of liquids: alcohols, jellies, coulis, sauces, creams, etc.

- Light and easy to handle.
- Precision guaranteed in all circumstances.
- Unique comfort in use.
- Supplied with chrome-plated wire stand.
- Dishwasher safe.



PRECISE DOSING WITH THUMB-ACTION HANDLE

ERGONOMIC HANDLE

TRANSPARENT BODY ENABLES BETTER VISIBILITY

FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.



MECHANISM CAN BE DISMANTLED FOR EASY CLEANING

WATERTIGHT JOINT



AUTOMATIC FUNNEL WITH STAND

Supplied with 4 nozzles
Ø 1/13", 1/6", 3/13" and 4/13" and stand.

| Item # | Ø | Cap. |
|--------|--------|-----------|
| 116540 | 8 1/4" | 1 1/2 qt. |



AUTOMATIC FUNNEL WITH STAND

- Mechanism can be dismantled for easy cleaning.
- Supplied with stand.
- Comes with one nozzle Ø 1/6".
- Can use Matfer nozzles #167300 to 167452.



| Item # | Ø | L | Cap. |
|--------|--------|---------|--------|
| 116601 | 5 1/2" | 10 2/3" | 3/4 qt |



THE PASTRY CHEF'S PAINTBRUSH

DECOSPOON

Set of 2 stainless steel spoons. With a simple gesture you can bring a touch of savoury color to your dishes.

- The large decospoon is for sauces and elegant garnishes: ideal for spots and bold lines.
- The small decospoon is ideal for text, spirals and majestic curves



| Item # | L |
|--------|-------------|
| 116436 | 9" & 7 1/2" |



- Opening nozzle measurement is 1/3.
- Delivered with two additional nozzles of 1/8" and 1/4".



STAINLESS STEEL CONFECTIONERY FUNNEL

| Item # | Ø | H | Wt | Cap. |
|--------|--------|--------|--------------|--------|
| 258825 | 7 1/4" | 7 1/8" | 2 lbs. 2 oz. | 2 qts. |

STAND FOR FUNNEL

| Item # | Ø | H | Wt | |
|--------|--------|---------|--------|-----------------|
| 116515 | 5 1/2" | 8 7/16" | 15 oz. | for item 258825 |



DECOSPOON INKWELL

This SAN pot is designed such that the sauce stays at the bottom facilitating the loading of the decospoon. The silicone element allows you to clean the decospoon properly.

| Item # | Ø | H |
|--------|--------|----|
| 116437 | 2 1/6" | 3" |



MADE IN FRANCE

| Item # | H | Ø | W with handle | Wt |
|--------|---------|--------|---------------|--------------|
| 116605 | 16 1/2" | 8 5/8" | 10" | 4 lbs. 1 oz. |

SPARE PARTS

| Item # | Wt | |
|--------|-------|-------------------------|
| 116530 | 1 oz. | WHITE TUBE SCREW HOLDER |

PORTION CONTROL FUNNEL

Designed to deliver precise portion control of different product consistencies like: mayonnaise, ketchup, mustard, jellies and fruit paste, syrup and liquors, cream and coulis.

- The precise portion control in the kitchen or in the pastry shop contributes to better control over food cost and will bring consistency in production.
- A single pressure on the handle will deliver a precise portion.
- Depending on the viscosity of the product, the portion is easily calibrated up to 2/3 of a fl. oz. (20 cc, capacity of the piston chamber).
- The graduated positions on the screw allow setting the portion for chosen recipe, producing the same portion over and over.
- Made of poly carbonate and has a capacity of 1-1/2 qt.
- Resists temperatures up to 250 degrees.
- The funnel is easily taken apart, without tools for cleaning.
- Dishwasher safe. Includes chromed stand.
- Perfect visibility when filling.
- Screw fixing 1/8" diameter.





CHOCOLATE



Chef Kriss Harwey

EXECUTIVE PASTRY CHEF



“

I began my official pastry work training in France and was introduced to Matfer products then. Matfer products are the best. It amazes me that they manage to always offer better ones year after year. There is no room for error and Matfer guarantees that for me.”



COMBINES SIMPLICITY, PRECISION AND ENERGY SAVING



CHOCO 15R DIPPING MACHINE

Stainless steel frame, special and efficient insulation that contributes to better regulation. One gastronome container with handles and lid. Can be used with 2 containers gn 1/3 to work 2 types of chocolate.

- Reads in celsius 20°C to 60°C (68°F to 140°F).
- 23 1/4 Quarts capacity
- 110 Volts / 1800 watts.
- Air heated.



CHOCOLATE DIPPING MACHINE
Reads in celsius.

| Item # | L | W | H | Wt |
|--------|-----|---------|--------|---------|
| 260516 | 31" | 15 1/4" | 8 1/4" | 43 lbs. |

Probe can be connected directly to the control panel so that the chocolate temperature is displayed instead of the set temperature.

- INSULATED CONTAINER = SAVINGS AND TEMPERATURE STABILITY
- TEMPERED GLASS CONTROL PANEL.
- TOUCH-SENSITIVE KEYS.
- +/- 0.5°C ACCURACY.



| Item # | Description |
|--------|--|
| 260590 | PROBE NEEDLE & CABLE (sold separately) |



CHOCO 10 CHOCOLATE DIPPING MACHINE

Body made of gray composite material.

Compact dipping machine, perfect for making chocolate dipped sweets.

Its round shape makes mixing chocolate easy.



- 8 1/4" round shape helps easy melting.
- Stainless steel flat bottomed round bowl.
- New digital design readout display.
- New control panel.
- Reads in CELSIUS 20°C to 60°C (68°F to 140°F).
- Tempered glass.
- 12 liters capacity. (12.7 quarts)
- Stainless steel lid.
- 110 volts / 1000 watts.
- Water heated



| Item # | Ø | W | H | Wt |
|--------|---------|-----|---------|---------|
| 260457 | 14 1/4" | 20" | 10 3/8" | 12 lbs. |



Dipping machine sold separately

CHOCOLATE DISPENSER

Single phase dispenser motor.

Thanks to its motor that can be fitted with a Ø 300 or 370 mm disk and its adjustable height and depth stand, Matfer chocolate dispenser is suitable for most rectangular chocolate dipping or tempering machines, from 12 kg and above. It ensures permanent mixing and regular distribution of chocolate.



- Stainless steel frame
- Food-safe PVC disk.
- Nickel-plated steel.
- Counterweight.
- Rotation speed 21 rpm.

| Item # | L | W | H | Wt |
|--------|---------|--------|---------|------------|
| 260404 | 10 2/3" | 7 1/3" | 13 3/4" | 16 1/2lbs. |

DISK

| Item # | Ø | Description |
|--------|---------|----------------|
| 260403 | 12" | Dispenser disc |
| 260402 | 14 1/2" | Dispenser disc |



RAPID MANUFACTURE OF PLAIN OR SCREEN-PRINTED DISCS & CHOCOLATE TUILES



KITS FOR MAKING CHOCOLATE TUILES & DISCS

Kit consists of a perforated plate and a chocolate container/shuttle. To be used on a "guitar" pvc sheet or transfer sheet.

- Unit made entirely of stainless steel.
- Completely dishwasher safe.
- Dimensions: 25" x 6 1/2" x 3 1/4"



HOW TO USE

1. Place the plate W-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 23 3/4" x 15 3/4" sheet.

Chef's Tip: Place the kit in oven at 86°F/95°F before use to avoid the chocolate solidifying too quickly in contact with the stainless steel.

| Item # | Ø | H | |
|--------|--------|------|--------|
| 385040 | 1 1/2" | 2 mm | Palets |
| 385050 | 2" | 3 mm | Tuiles |



INJECTED POLYCARBONATE CHOCOLATE MOLDS WITH MANY ADVANTAGES

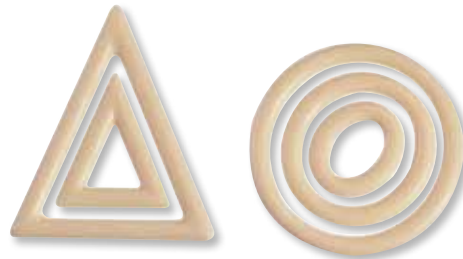


- Smooth for shine.
- Easy product removal.
- Easy to clean and maintain.
- High durability.
- Transparent for easy coloring & decoration.



STYLISH FLOWER DECORATIONS MOLD
Polycarbonate sheet produces 15 pieces.

| Item# | L | W | Wt |
|--------|--------|--------|--------|
| 380183 | 1 7/8" | 1 1/2" | 12 oz. |



GEOMETRIC MOLD

| Item# | Shape | Dimensions |
|--------|-------------|-----------------------------------|
| 380184 | 2 triangles | 2 2/3" x 3 1/6" & 1 1/2" x 1 7/8" |
| 380185 | 3 circles | Ø 2 3/4", 2" and 1 1/6" |



BUTTERFLY DECORATIONS MOLD
Polycarbonate sheet produces 18 pieces.

| Item # | L | W | Wt |
|--------|--------|------|--------|
| 380178 | 2 1/5" | 7/8" | 12 oz. |



HEART MOLD
Produces 18 pieces. 11 g (1/5 oz.)

| Item# | L | W | H |
|--------|--------|--------|------|
| 383410 | 1 1/6" | 1 1/6" | 2/3" |



NEW!



PYRAMID MOLD
Produces 30 pieces.

| Item# |
|--------|
| 380265 |



PYRAMID MOLD
21 molds. 5,5 g (1/8 oz.). Mold size 10 7/8" x 5 1/3".

| Item# | L | W | H |
|--------|--------|--------|--------|
| 380123 | 1 1/8" | 1 1/8" | 1 1/8" |



QUENELLE MOLD
Double sided. 2 x 8 molds 2 x 10 g (1/3 oz.).
Mold size 10 7/8" x 5 1/3".

| Item# | L | W | H |
|--------|--------|----|------|
| 380167 | 1 3/4" | 1" | 1/2" |



WOODEN SQUARE MOLD
32 molds. 11,5 g (1/5 oz.). Mold size 10 7/8" x 5 1/3".

| Item# | L | W | H |
|--------|------|------|------|
| 380122 | 7/8" | 7/8" | 3/4" |



HIRAI MOLD
14 molds 7 g (1/4 oz.). Mold size 10 7/8" x 5 1/3".

| Item# | Ø | H |
|--------|--------|------|
| 380712 | 1 1/8" | 3/4" |



MINI CHRISTMAS TREES
28 molds 5 different designs. 9 g (1/3 oz.).
Mold size 10 7/8" x 6 7/8".

| Item# | L | W | H |
|--------|--------|------|------|
| 380169 | 1 1/4" | 7/8" | 7/8" |



HOLLY LEAVES MOLD
14 molds. 5 g (1/8 oz.). Mold size 10 7/8" x 5 1/3".

| Item# | L | W | H |
|--------|--------|--------|------|
| 380209 | 2 1/4" | 1 1/3" | 1/3" |



SMALL CANNELE MOLD
40 molds. 9 gr (1/3 oz.). Mold size 10 7/8" x 6 7/8".

| Item# | Ø | H |
|--------|----|----|
| 380108 | 1" | 1" |



STICKS DECORATIONS MOLD

Polycarbonate sheet produces 22 pieces.

| Item # | L | W | Wt |
|--------|--------|------|--------|
| 380186 | 4 1/3" | 1/4" | 12 oz. |



COMMA BULLION MOLD

Polycarbonate sheet produces 24 pieces.

| Item # | L | W | H | Wt |
|--------|--------|------|------|--------|
| 383408 | 1 1/4" | 1/2" | 1/2" | 12 oz. |



HEARTS MOLD

Polycarbonate sheet produces 36 small hearts.

| Item # | L | W | H | Wt |
|--------|------------|-------|---|--------|
| 380205 | 1 3/16" 1" | 1/32" | | 10 oz. |



RECTANGULAR SWEETS MOLD

Polycarbonate sheet produces 24 pieces.

| Item # | L | W | H | Wt |
|--------|--------|------|------|--------|
| 380111 | 1 1/3" | 7/8" | 3/4" | 12 oz. |



7 EXPRESSO CUPS MOLD

| Item# | Ø | H | Wt |
|--------|--------|---------|--------|
| 380255 | 2 1/6" | 1 5/12" | 12 oz. |



3 CUP SAUCERS MOLD

Can be combined with 380255.

| Item# | Ø | H | Wt |
|--------|--------|---|--------|
| 380254 | 3 1/6" | | 12 oz. |



COFFEE BEANS MOLD

Small grains 104/sheet.

| Item # | L | W | H | Wt |
|--------|-------|-------|------|--------|
| 380211 | 9/13" | 6/13" | 1/6" | 12 oz. |



RABBIT MOLD

Two Polycarbonate mold halves to obtain 1 textured rabbit.

| Item # | L | W | Wt |
|--------|----|--------|--------|
| 382012 | 5" | 3 1/2" | 12 oz. |





ASSORTMENT MOLD

Sizes vary by shape.

| Item # | Wt |
|--------|--|
| 380104 | 12 oz. 36 pieces; round, oval & lozenge. |



CHOCOLATE TABLETS MOLD

Polycarbonate sheet produces 3 tablets of 18 squares each.

| Item # | L | W | H | Wt |
|--------|----|--------|------|--------|
| 380240 | 6" | 2 3/4" | 1/3" | 12 oz. |



"LEGO" PIECES MOLD

Polycarbonate sheet produces 24 pieces.

| Item # | L | W | H | Wt |
|--------|--------|--------|------|--------|
| 383407 | 1 1/8" | 1 1/8" | 1/2" | 12 oz. |



TULIP RECTANGLES MOLD

Polycarbonate sheet produces 36 pieces.

| Item # | L | W | H | Wt |
|--------|--------|------|------|--------|
| 380107 | 1 1/8" | 7/8" | 3/4" | 12 oz. |



ASSORTMENT MOLD

Sizes vary by shape.

| Item # | Wt |
|--------|---|
| 380105 | 12 oz. 24 pieces; shells, eggs, snails, hearts, etc |



FLOWER SQUARE MOLD

Polycarbonate sheet produces 36 pieces.

| Item # | L | W | H | Wt |
|--------|----|----|------|--------|
| 380106 | 1" | 1" | 3/4" | 12 oz. |



WICKERWORK SQUARE MOLD

Polycarbonate sheet produces 24 pieces.

| Item # | L | W | H | Wt |
|--------|----|----|------|--------|
| 380112 | 1" | 1" | 2/3" | 12 oz. |



CHESS PIECES MOLD

Polycarbonate sheet produces 16 games pieces.

| Item # | Wt |
|--------|----------------------------|
| 380222 | 12 oz. sizes vary by shape |



DIAMOND MOLD

Polycarbonate sheet produces 21 pieces.

| Item # | L | W | H | Wt |
|--------|--------|----|------|--------|
| 380102 | 1 1/4" | 1" | 3/4" | 12 oz. |



OVAL SWEETS MOLD

Polycarbonate sheet produces 28 pieces.

| | Item # | L | W | H | Wt | SHAPE |
|----|--------|--------|------|------|--------|---------|
| 1. | 380161 | 1 1/4" | 3/4" | 1/2" | 12 oz. | STRIPED |
| 2. | 380158 | 1 1/8" | 3/4" | 1/2" | 12 oz. | RIB |



SHELLS MOLD

Polycarbonate sheet of 24 mold halves to produce 12 solid shells.

| Item # | L | W | Wt |
|--------|--------|--------|--------|
| 380221 | 1 1/3" | 1 1/3" | 12 oz. |



STRIPED MOLD

Polycarbonate sheet produces 28 pieces.

| Item # | L | W | H | Wt | SHAPE |
|--------|--------|--------|--------|--------|----------|
| 380165 | 1 1/3" | 1 1/3" | 1/2" | 12 oz. | TRIANGLE |
| Item # | Ø | H | Wt | | |
| 380164 | 1 1/4" | 1/3" | 12 oz. | | CIRCLE |



GLOSSY EGG MOLD

Four Polycarbonate molds to create two glossy eggs.

| Item # | L | W | Wt |
|--------|----|--------|--------|
| 382031 | 5" | 3 1/2" | 12 oz. |



ROSES & CUP MOLD

Polycarbonate sheet produces 24 pieces.

| Item # | Ø | H | Wt | SHAPE |
|--------|--------|--------|--------|-------|
| 380152 | 1 1/8" | 5/8" | 12 oz. | ROSE |
| 380141 | 1 1/4" | 1 1/4" | 12 oz. | CUP |



STRIPED HALF CIRCLES MOLD

Polycarbonate sheet produces 28 molds.

| Item # | Ø | H | Wt |
|--------|--------|------|--------|
| 380163 | 1 2/3" | 1/2" | 12 oz. |



HALF SPHERES MOLD

Polycarbonate sheet.

| Item # | Ø | H | Wt | |
|--------|--------|--------|--------|----------------|
| 380249 | 1" | 1/2" | 12 oz. | 32 molds |
| 380148 | 1 1/2" | 3/4" | 12 oz. | 15 large molds |
| 380153 | 2" | 1" | 12 oz. | 12 molds |
| 380154 | 2 3/4" | 1 1/3" | 12 oz. | 6 molds |





FOR FAST HIGH-VOLUME PRODUCTION CUTTING OF CHOCOLATE, CARAMEL, CANAPES, FRUIT JELLIES, ETC.



DOUBLE GUITAR CANDY SLICER

The double guitar avoids having to turn product when slicing, saving time and provides improved cutting precision. Device must be used with two cutting frames. Cutting arms interchangeable with necessary tools.

- Cuts into five different rectangular shapes.
- Cutting arms available in four different sizes.
- Dishwasher safe base.
- Stainless steel plate, wire key and 3 spare wires included.



| Item # | |
|--------------------------|-------------------------|
| 263540 | Base only |
| 263542 | Cutting arm 1/2" only |
| 263543 | Cutting arm 7/8" only |
| 263544 | Cutting arm 1 1/5" only |
| 263545 | Cutting arm 1 3/4" only |
| 263512 | Spare wire 27 1/2" only |
| Dimensions of the base: | |
| 20" x 20" x 6 1/2" high. | |
| Overall dimensions: | |
| 24" x 24" x 6 1/2" high. | |



TROLLEY FOR GUITAR SLICER

Table specially designed for slicing with guitar machine.

- Working plate in stainless steel fitting two foldable side tables.
- Structured with two pivot wheels with brakes and adjustable cylinder wheels insuring good stability.
- Includes four racks for storing, cutting frames, sheets or grids and slide out drawer.

| Item # | Working plate | Folding side tables | Total surface |
|--------|-------------------|---------------------|-------------------|
| 263500 | 21 1/4" x 26 3/4" | 13 3/4" x 30 3/4" | 48 7/8" x 30 3/4" |



ENSURING A CLEAN CUT WITHOUT HAVING TO MOVE THE PRODUCT DURING CUTTING

MINI DOUBLE-ARM GUITAR

SUPPLIED WITH:

- 2 cutting arms of 22 mm.
- 1 stainless steel tray.
- 1 spatula and wire tensioning keys.
- 15 and 30 mm cutting arms of the mini model can be fitted to this model.



Item #

263550



MINI GUITAR CANDY SLICER

Perfect for small production needs in restaurants, training colleges, pastry shops.

Used to cut strips, squares or rectangles of ganache, fruit jellies, cream desserts, etc.

- Easily interchangeable stainless steel cutting arms.
- Polyethylene and ABS base.
- Supplied with one cutting arm 3/4" spaces,
- 1 stainless steel turning plate and clamp key for wires.
- Optional cutting arms of 1/2" and 1 1/8" spacing available.



Item #

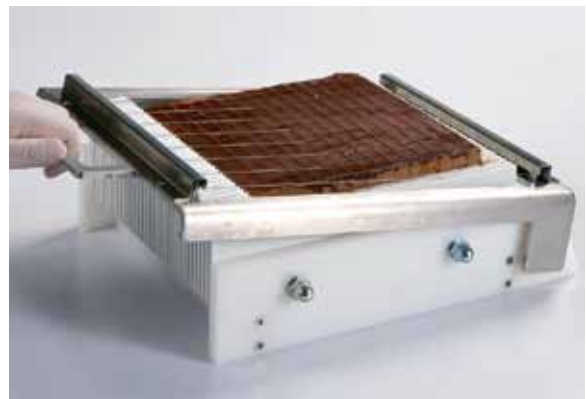
| | | |
|--------|-----------------------|------------------|
| 263530 | Base with cutting arm | 3/4" spaces |
| 263535 | Optional Cutting Arm | 1/2" W spacing |
| 263537 | Optional Cutting Arm | 1 1/8" W spacing |
| 263512 | Cutting Wire | |

Dimensions of the base:

9 1/2" x 10"

Overall dimensions:

17 1/2" x 13 1/8" x 5 1/2" high.





SET OF 10 CHOCOLATE FORKS

Made of stainless steel, polypropylene handle.
For dipping of chocolate candies.

Set includes:

- 4 round forks dia. 9/16", 5/8", 3/4", 13/16,
- 1 oval fork,
- 1 pear shaped fork,
- 1 spiral shaped fork,
- 3 forks: 2,3 and 4 tines.



| Item # | Wt |
|--------|--------|
| 262001 | 15 oz. |



CHOCOLATE FORKS

Rigid stainless steel wire spit, polypropylene handle 3 7/12".

| Item # | Shape | Ø |
|--------|------------------|--------|
| 262012 | ROUND SPIT | 6/16" |
| 262013 | ROUND SPIT | 8/16" |
| 262014 | ROUND SPIT | 9/16" |
| 262015 | ROUND SPIT | 10/16" |
| 262016 | ROUND SPIT | 11/16" |
| 262017 | ROUND SPIT | 3/4" |
| 262018 | OVAL SPIT | |
| 262019 | PEAR-SHAPED SPIT | |
| 262020 | SPIRAL SPIT | |
| 262021 | 2-TINE FORK | |
| 262022 | 3-TINE FORK | |
| 262023 | 4-TINE FORK | |
| 262024 | 5-TINE FORK | |



SET OF 5 CHOCOLATE FORKS

With case. Set includes:

- 1 round spit 5/8" Ø
- 1 spiral spit
- 3 forks: 2,3 and 4 tines.

| Item # | Wt |
|--------|-------|
| 262002 | 9 oz. |



SHEET FOR CHOCOLAT WORK X 100

Superior quality, ensures excellent chocolate shine.
Pack of 100.

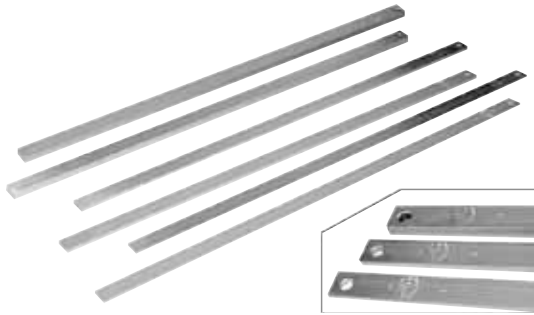
| Item # | L | W |
|--------|---------|---------|
| 261904 | 23 3/4" | 15 3/4" |



COATING SPATULA

For chocolate. Blade in stainless steel. Black polypropylene handle.

| Item # | L (of blade) | W (of blade) |
|--------|--------------|--------------|
| 112641 | 7" | 4" |



CONFECTIONERY RULER SET - HEAVY DUTY

Made of aluminium, ideal for fondant, caramel and sugar work. Set of six 11/16" wide rulers in highly polished aluminum for spreading fondant, ganache, caramel, etc., in slabs of uniform thickness. These are marked and perforated. Set contains

- 2 rulers of thickness 2/16",
- 2 rulers thickness 3/16",
- 2 rulers thickness 6/16".



| Item # | L | Wt |
|--------|---------|-------|
| 140204 | 23 3/4" | 1 lb. |



MARZIPAN SCULPTING TOOLS

Each sculpting tool consists of 2 tools, one at each end in composite material.

| Item # | L | Wt |
|--------|--------|-----------------|
| 421832 | 5 1/8" | 3 oz. Box of 12 |



TRIANGLE SPATULA

Very rigid blade, bevelled cutting edge. Ideal model for scraping oven sheets. Stainless steel, plastic handle.

| Item # | L |
|--------|--------|
| 112722 | 9 3/4" |



MARZIPAN SCULPTING SET

Made of plastic. For decorating Marzipan to cut flowers, ridges, dimples, etc. Shapes include: fine bone, blade and shell, marbles, comb, cone, needle, insert knife and cones 5 and 6 stars. Box of 8

| Item # | L | Wt |
|--------|----|-------|
| 431220 | 6" | 4 oz. |

POLYURETHANE CHOCOLATE APRON

Polyurethane apron with adjustable neck strap and elastic hook on the back. Excellent fat resistance, easy to clean with water and degreaser.



| Item # | L | W |
|--------|-----|-----|
| 774002 | 45" | 35" |





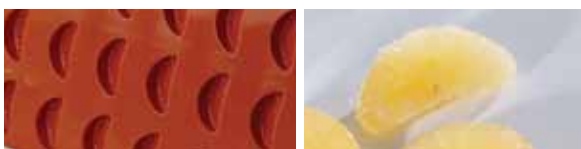
FRUIT JELLY FLEXIBLE MOLDS

Each mold consists of 24 cavities with a rigid base.

Sheet size: 7" X 13"



- Easy and simple to use.
- Food grade silicone.
- Product releases with ease.



TANGERINE SLICE MOLD

| Item # | Ø | H |
|--------|--------|-------|
| 339010 | 1 3/4" | 9/16" |



HALF STRAWBERRY MOLD

| Item # | Ø | H |
|--------|---------|--------|
| 339011 | 1 7/16" | 13/16" |



PINEAPPLE MOLD

| Item # | Ø | H |
|--------|---------|--------|
| 339014 | 1 5/16" | 11/16" |



PEACH MOLD

| Item # | Ø | H |
|--------|--------|--------|
| 339015 | 1 3/8" | 13/16" |



HALF PEAR MOLD

| Item # | Ø | H |
|--------|---------|-------|
| 339012 | 1 9/16" | 9/16" |



HEART MOLD

| Item # | Ø | H |
|--------|---------|-------|
| 339016 | 1 3/16" | 7/16" |



RASPBERRY MOLD

| Item # | Ø | H |
|--------|---------|--------|
| 339013 | 1 3/16" | 15/16" |



PALET ROUND MOLD

| Item # | Ø | H |
|--------|---------|--------|
| 339017 | 1 5/16" | 11/16" |



COLD PLATE FOR EASY-TO-SHAPE CHOCOLATE DECORATIONS

To create home-made meshes, nests, chips, twisted chocolate ribbons, very original to wrap around or decorate desserts & chocolates. You can even mix the colors when applying them on the plate.



- The stainless steel plate contains a eutectic liquid that freezes at -21°C (-6°F).
- Tempered chocolate is applied with a cone, a pastry bag, a triangle or a spatula on the plate.
- Chocolate undergoes heat shock when in contact with the cold frozen plate.
- When the chocolate is detached, it can be shaped.



COLD PLATE

Special shape to fit slides in chilling cabinets. Stainless steel with non-slip feet. Tip: You can also use the Cold Plate as a cold support for chilled desserts.

| Item # | L | W | Wt |
|--------|---------|---------|-------------|
| 423060 | 23 3/4" | 15 3/4" | 20 1/3 lbs. |



CHOCOLATE SCRAPER

Designed with 3 different sides for: grating chocolate on the Cold Plate plate, comb chocolate to make stripes in cookies. 1 smooth side, 1 side with small grooves, 1 side with large grooves. White ABS, semi-flexible.



| Item # | L | W |
|--------|--------|--------|
| 421743 | 7 1/2" | 4 1/2" |





KITCHEN TOOLS



Chef Susan Feniger

AWARD WINNING CHEF AND RESTAURATEUR



“ I am a hands-on chef. I love chopping, slicing and dicing. It makes me happy and keeps me connected to what I do. ”





EXOGLASS® : INNOVATIVE COMPOSITE MATERIAL DEVELOPED BY MATFER



EXOGLASS® UTENSILS

Will meet your high standards for sanitary hygiene in food contact environments: Non-porous, easy to clean and can be sterilized.

- Long-lasting - Non-deformable.
- Will not deteriorate or rust over time.
- Perfect for non-stick coated pans: will not scratch.
- Heat Resistant: up to 430° F.
- Dishwasher Safe.



EXOGLASS® PELTON SPATULA

One-piece composite material with flexible blade. Perfect for non-stick coated pans: will not scratch.

| Item # | L | Top W | Color | Wt | |
|---------|-----|--------|-------|-------|---------------------------|
| 112420 | 12" | 3 1/2" | gray | 2 oz. | |
| 112421 | 12" | 3 1/2" | blue | 2 oz. | |
| 112422 | 12" | 3 1/2" | red | 2 oz. | |
| 112420C | 12" | 3 1/2" | gray | 3 oz. | Master Chef Series Carded |
| 112421C | 12" | 3 1/2" | blue | 3 oz. | Master Chef Series Carded |
| 112422C | 12" | 3 1/2" | red | 3 oz. | Master Chef Series Carded |



EXOGLASS® DUOLON TONG

Designed for non-stick frying pans to easily turn foods.

| Item # | L | Wt |
|--------|---------|-------|
| 112425 | 11 1/2" | 1 oz. |



EXOGLASS® SPOON

One-piece composite material.

| Item # | L | Color | Wt | |
|-----------|---------|-------|--------------|---------------------------|
| 113330 | 12" | tan | 3 oz. | |
| 113331 | 12" | blue | 3 oz. | |
| 113332 | 12" | red | 3 oz. | |
| 113338 | 15" | tan | 3 oz. | |
| 113345 | 17 3/4" | tan | 3 oz. | |
| 113330C | 12" | tan | 3 oz. | Master Chef Series Carded |
| 113330BC | 12" | blue | 3 oz. | Master Chef Series Carded |
| 113330RC | 12" | red | 3 oz. | Master Chef Series Carded |
| 113330ABX | 12" | | 4 lbs. 5 oz. | Choice of 24 colors set |



EXOGLASS® PLAIN PELTON SPATULA

Flexible blade. Dishwasher safe.

| Item # | L | W | Wt |
|--------|-----|--------|-------|
| 112430 | 12" | 3 1/2" | 1 oz. |



ELVEO HIGH TEMPERATURE RUBBER SPATULA FOR JARS
Spatula with narrow paddle, very practical for easy scraping and emptying of jam, mustard, sauce jars and pacojet or frix'air jars. Dishwasher safe.

| Item # | L | Wt |
|--------|-----|-------|
| 113720 | 10" | 4 oz. |



EXOGLASS® BENT SPATULA
Flexible blade.

MORE ON THIS ITEM ON P. 37



| Item # | Overall L | Blade L | W | Wt |
|--------|-----------|---------|--------|-------|
| 112686 | 17" | 11 3/4" | 1 1/2" | 8 oz. |



EXOGLASS® KITCHEN SPATULA

| Item # | L | Wt |
|---------|---------|---------------------------------|
| 113025 | 9 7/8" | 2 oz. |
| 113030 | 11 7/8" | 3 oz. |
| 113035 | 13 3/4" | 4 oz. |
| 113040 | 15 3/4" | 5 oz. |
| 113045 | 17 3/4" | 6 oz. |
| 113050 | 19 3/4" | 8 oz. |
| 113030C | 11 7/8" | 4 oz. Master Chef Series carded |



ELVEO HIGH TEMPERATURE RUBBER SPATULA
Flexible blade for easy scraping of sides of pans and containers.



- Exoglass® composite handle.
- Blade made of thermoplastic elastomer, resistant to temperatures up to 500° F.
- Features a square angle for easy scraping sides of containers.
- Recommended for containers with nonstick coating.

| Item # | L | Wt |
|--------|---------|-------|
| 113724 | 10" | 4 oz. |
| 113735 | 13 3/4" | 4 oz. |
| 113745 | 17 3/4" | 5 oz. |



SILVEO SPATULA SCRAPER

Designed to effectively scrape all kinds of containers, smooth chocolates without scratching them, line ice cream molds, and smooth entremets. Effortlessly scrapes the bottom of containers with flexible silicone blade and the wide, robust, and ergonomic Exoglass® handle. Heat resistant paddle up to 500°F, handle up to 428°F."

| Item # | L | W | Wt |
|--------|--------|--------|-------|
| 114005 | 8 1/2" | 4 3/4" | 3 oz. |



EXOGLASS® FLAT BEVELLED SPATULA

| Item # | L | W |
|--------|---------|-------|
| 113501 | 13 3/4" | 3 oz. |



MODERN SHAPE AND COMFORTABLE GRIP DURING USE



EXOGLASS® CURVE SERVING UTENSILS

Designed for buffet service. Will meet your high standards for sanitary hygiene in food contact environments.



FLASH TO VIEW A PRODUCT DEMO
IN OUR CHEF LIFESTYLE BLOG.

- Non-porous, easy to clean,
- Can be sterilized.
- Long-lasting - Non-deformable.
- Perfect for non-stick coated pans: will not scratch.
- Heat Resistant: up to 430° F.
- Dishwasher Safe.



CAFETERIA TONGS

| Item # | L | Color |
|--------|--------|------------|
| 650202 | 9 7/8" | Grey |
| 650194 | 9 7/8" | Lime green |



TOPING TONGS

| Item # | L | Color |
|--------|--------|------------|
| 650204 | 6 3/4" | Grey |
| 650196 | 6 3/4" | Lime green |



PLAIN SERVING SPOON

| Item # | L | Color |
|--------|---------|------------|
| 650198 | 11 7/8" | Grey |
| 650190 | 11 7/8" | Lime green |



PERFORATED SERVING SPOON

| Item # | L | Color |
|--------|---------|------------|
| 650200 | 11 7/8" | Grey |
| 650192 | 11 7/8" | Lime green |



DESIGNED TO MIX PRODUCTS WHILE CONTROLLING THE TEMPERATURE



ELVÉO THERMOMETER SPATULA

Designed to mix products like cream, sauces, sugar and chocolate in the pan, bain-marie, or chocolate dipping machine, while controlling the temperature.



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.

- Handle resists up to +220°C (428° F) and is dishwasher safe (with thermometer removed).
- -20° to +200°C (-4° to 392° F) removable thermometer, 1°C reliability, spray watertight.
- New model with flexible silicon paddle for thorough scraping of the bottom of containers during cooking and retrieving all of the product afterwards.



| | |
|--------|---------|
| Item # | L |
| 113092 | 15 1/4" |



EXOGLASS® SPATULA
With built in thermometer which allows you to read the temperature while stirring. Dishwasher safe with thermometer removed.

| | |
|--------|-----|
| Item # | L |
| 113090 | 15" |



EXOGLASS® 8 BLADE PICKLE SLICER



This product is a real time saver for cutting small vegetables such as radishes or pickles for decorative purposes.

- Dishwasher safe EXOGLASS® handle.
- Perfect junction between blades and the handle to improve hygiene.
- 8 Razor sharp stainless steel blades.



| Item # | Wt |
|--------|-------|
| 120903 | 2 oz. |



EXOGLASS® ZESTER CURLER

High-performance sharp zester blade. With EXOGLASS® handle. For right or left handers. Dishwasher safe.

| Item # | L |
|--------|----|
| 120910 | 6" |



MANGO SPLITTER AND PITTE

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

| Item # | Wt |
|--------|-------|
| 215317 | 4 oz. |



5 YEAR WARRANTY

GARLIC AND ONION PRESS

Cast aluminium with highly durable coating. Dishwasher safe. Easy to use.

| Item # |
|--------|
| 072890 |



5 YEAR WARRANTY

RADISH DECORATOR

Made of cast aluminium with a dishwasher safe finish. Stainless steel blades.

| Item # | Wt |
|--------|-------|
| 215312 | 4 oz. |

NEW!



SILICONE COOKING BRUSH

Silicone brush for use in the kitchen and roasting spit for brushing sauces, flavoured butters or marinades on warm meat or preparations. Heat-resistant up to 572°F (300°C). Dishwasher safe.

| Item # | L |
|--------|--------|
| 113041 | 7 1/2" |



APPLE/PEAR DIVIDER - 8 slices
Stainless steel blades and rubber coated handles.
In one push this tool cores the fruit. Dishwasher safe.
Cuts it in 8 uniform parts.

| Item # | Wt |
|--------|-------|
| 215315 | 6 oz. |



5 YEAR WARRANTY

APPLE/PEAR DIVIDER - 10 slices
Made of cast aluminum, epoxy treated with stainless steel blades. In one push this tool cores the fruit. Dishwasher safe. Cuts it in 10 uniform parts.

| Item # | Wt |
|--------|-------|
| 072770 | 6 oz. |



AVOCADO PEELER / SLICER
Stainless steel. Easy to use. Dishwasher safe.

| Item # | Wt |
|--------|-------|
| N4196 | 4 oz. |



NEW!

MELON DIVIDER - 12 slices
The sharp, serrated knives cut the fruit easily and cleanly into 12 sections. Cuts melons up to 19 cm (7 1/2") in diameter. Stainless steel blade, ABS handle.

| Item # | Ø | L | W | H |
|--------|--------|---------|--------|--------|
| 283245 | 7 1/2" | 11 2/3" | 8 2/3" | 2 3/4" |



NEW!

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

| Item # | L | W | H |
|--------|--------|--------|--------|
| 072773 | 6 7/8" | 5 1/2" | 2 1/3" |



FRUIT & MUSHROOM SLICER
Made of stainless steel. Equipped with 7 stainless steel blades for uniform cut slices at one time. Dishwasher safe.

| Item # | Wt |
|--------|-------|
| N4194 | 2 oz. |





DOUBLE VEGETABLE BALLER

To core apple, melon, tomato etc., effortlessly. With EXOGLASS® handle. Two different cutting diameters on each end. Stainless steel. Dishwasher safe.

| Item # | Ø | Wt |
|--------|-------------|-------|
| 121009 | 7/8" and 1" | 2 oz. |



FRUIT DECORATOR KNIFE

Stainless Steel. For melons, grapefruits, tomatoes, etc. Dishwasher safe. With EXOGLASS® handle.

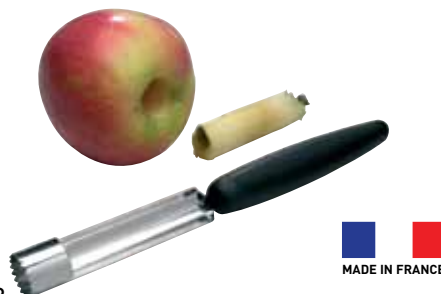
| Item # | W of Blade | L of Blade | Wt |
|--------|------------|------------|-------|
| 120915 | 8/13" | | |
| 120916 | 12/13" | 3-1/2" | 2 oz. |



STAINLESS STEEL PINEAPPLE SLICER

Peels, slices and removes core by rotating the handle. Cut pineapple stem, insert corer and rotate. Keep the pineapple shell for decoration.

| Item # | Ø | H | Wt |
|--------|--------|--------|--------|
| 072703 | 3 1/2" | 9 1/2" | 10 oz. |



APPLE CORER

Made of stainless steel, EXOGLASS® handle. Serrated, sharpened blade makes work easy. Dishwasher safe.

| Item # | Ø of corer | Wt |
|--------|------------|-------|
| 120925 | 7/8" | 2 oz. |



SCOOPING SPOON

Special design shape ensures easy scooping of avocado, melons, etc. Stainless Steel. Polypropylene handle. Dishwasher safe.

| Item # | L | Wt |
|--------|--------|-------|
| 112443 | 7 1/4" | 2 oz. |



GRAPEFRUIT KNIFE

Curved blade, finely serrated on both sides, EXOGLASS® handle. Right or left hand use. Dishwasher safe.

| Item # | Wt |
|--------|-------|
| 120912 | 2 oz. |



PINEAPPLE CORER

Stainless steel blade. Black plastic handle. Dishwasher safe.

| Item # | Ø of corer |
|--------|------------|
| 120930 | 1" |



TOMATO CORER

Stainless steel blade, EXOGLASS® handle. Lets you remove the peduncle of the tomato in one simple operation. Can also be used to hollow out cocktail tomatoes. Dishwasher safe.

| Item # | L | Ø |
|--------|--------|------|
| 120922 | 5 1/3" | 1/2" |



RADIMAX SPIRAL KNIFE

Small tool used to make spirals by turning the blade around the shaft spiked into a vegetable (black radish, cucumber, carrot, etc). Plated aluminium handle, stainless steel blade and shaft.

| Item # | L |
|--------|--------|
| 120938 | 9 1/2" |



VEGETABLE TURNING DECOR

To decorate or transform vegetables into small containers for sauces, creams or espumas. Kit includes 2 stainless steel blades and a handle, 2 different diameters and sizes: Ø 1 1/2" (Ø 40mm) and Ø 3/4" (Ø 20mm).

| Item # | L | W |
|--------|--------|--------|
| 181009 | 5 1/8" | 2 1/2" |



JULIENNE SPIRAL CURLER

Use like a giant pencil sharpener to create decorative strips of carrot, courgette or cucumber. The red silicone bracket ensures clean contact with blade. Dishwasher safe.

| Item # | Ø |
|--------|----|
| 120913 | 4" |



VEGETABLE SPIRAL CURLER

"Giant pencil" shape transforms black radishes, carrots, courgettes and other firm vegetables into original spirals. Body made from ABS plastic. Stainless steel blade. Dishwasher safe.

| Item # | Ø |
|--------|----|
| 120914 | 3" |



JULIENNE CUTTER

For cutting zucchini, carrots, cucumber, turnips, apples and pears... Apply gentle pressure to the julienne cutter and draw it along the length of the vegetable to be cut. Stainless steel and dishwasher safe.

| Item # | L | W |
|--------|----|--------|
| 120907 | 7" | 1 3/4" |

SPARE PART

| Item | |
|--------|-----------------------------|
| 181052 | 3 BLADE SET 3, 6 and 45 mm. |



RAZOR SHARP SWIVEL BLADE FOLLOWS THE SHAPE OF THE VEGETABLE WITH EASE



EXOGLASS® PROFESSIONAL PEELER

Cleared peel without jamming in blade.
Razor-sharp: effortless peeling



- Perfect junction between blade and handle improves hygiene.
- Blade insures cutting without using a paring knife.
- Easy to clean and dishwasher safe.
- Right or left hand usability.
- EXOGLASS® Handle.

| Item # | Wt |
|--------|-------|
| 120901 | 2 oz. |

TOP BLADE ENSURES CUTTING WITHOUT USING PARING KNIFE.

DISHWASHER SAFE HANDLE.

SWIVEL BLADE HELPS TO FOLLOW THE VEGETABLE SHAPE.



RAZOR-SHARP BLADE.

ELECTROLYTE POLISHING OF STAINLESS STEEL ENSURES EASY CLEANING.

PERFECT JUNCTION BETWEEN BLADE AND HANDLE IMPROVES HYGIENE.



VEGETABLE PEELER

Ideal for peeling long vegetables. Dishwasher safe.

| Item # | L | W |
|--------|--------|----|
| 090384 | 4 1/3" | 2" |



TOMATO AND KIWI PEELER

Serrated blade made of stainless steel. Dishwasher safe.

| Item # | Wt |
|--------|-------|
| 120906 | 2 oz. |



BUTTER CURLER

Stainless steel blade, polypropylene handle. May also be used to scale fish or scoop out the flesh from zucchinis. Dishwasher safe.

| Item # | Wt |
|--------|-------|
| 120920 | 2 oz. |



5 YEAR WARRANTY

HAND HELD CHERRY STONER

Made of cast aluminium with dishwasher safe coating. Removes stones and stems simultaneously.

| Item # | Wt |
|--------|-------|
| 073095 | 3 oz. |



MANUAL JUICER

Made of cast aluminium. Epoxy coated. Dishwasher safe.

| Item # | Wt |
|--------|-------|
| 072900 | 1 lb. |



BUTTER PORTIONER

Frame made of cast aluminium, epoxy coated, stainless steel cutting wire is tightened individually. Slices butter in 3/8" portion. Dishwasher safe.

| Item # | Frame dimensions | Wt |
|--------|------------------|-------|
| 073085 | 4 3/4" x 3 1/8" | 8 oz. |



SANDWICH KNIFE

Stainless steel, polypropylene handle. Serrated on one side for easy cutting of bread, and flexible on the other to ensure easy spreading of mayonnaise. Dishwasher safe.

| Item # | L of blade |
|--------|------------|
| 121021 | 3 1/3" |



5 YEAR WARRANTY

OLIVE STONER

Made of cast aluminium. Spring-loaded device facilitates pitting. Dishwasher safe.

| Item # | Wt |
|--------|-------|
| 215408 | 8 oz. |



CITRUS JUICER

Heavy duty 18/10 stainless steel. To extract the flavorful juice of all your citrus fruits. Comes with bowl that fits underneath. Perforated juicer cone.

| Item # | Wt |
|--------|-------|
| 020280 | 8 oz. |



NEW!



EGG WEDGER 6 SECTIONS

Stainless steel. Dishwasher safe.

| Item # | Ø | L |
|--------|--------|--------|
| 400497 | 2 1/2" | 8 1/4" |



5 YEAR WARRANTY

EGG WEDGER

Cuts egg in six equal wedges.

- Made of cast aluminum epoxy treated.
- Stainless steel wires.
- 5 year warranty.
- Dishwasher safe.



| Item # | Wt |
|--------|-------|
| 215304 | 5 oz. |



EGG KNOCKER / EGG SHELL CUTTER

Made of stainless steel.

| Item # | Ø | L | Wt |
|--------|--------|--------|-------|
| 215307 | 1 1/2" | 9 1/2" | 6 oz. |



TABLE CRUMBER

Stainless steel blade plastic grip.



| Item # | L | Wt |
|--------|--------|-------|
| 061607 | 5 1/2" | 5 oz. |



5 YEAR WARRANTY

LEVER TWO-WAY EGG SLICER

Base made of cast aluminum, epoxy coated. Stainless steel cutting wire is tightened individually. Dishwasher safe.

| Item # | Wt | Space between wire |
|--------|-------|--------------------|
| 215306 | 8 oz. | 1/4" |



EGG TOPPER

Made of stainless steel.

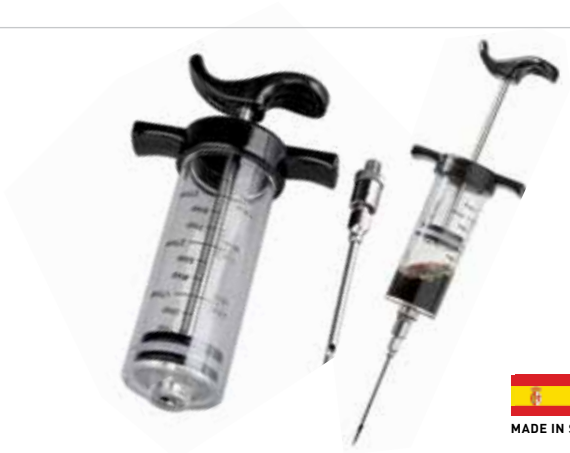
| Item # | Ø | Wt |
|--------|--------|-------|
| 661241 | 2 1/2" | 2 oz. |



SAUCE SYRINGE

Essential for injecting flavored jus into roasts, fish, poultry, and shellfish to spice up the taste and keep the meat moist during cooking.

- 75 mm/3" stainless steel needle with a double opening for improved liquid distribution.
- Food grade plastic and stainless steel, removable.
- Can be put in the dishwasher.
- Blister packed.



| Item # | L | L of needle | Cap. |
|--------|--------|-------------|-----------------|
| 215450 | 5 1/2" | 3" | 50 ml/1 3/4 oz. |



DUCK AND LOBSTER PRESS

Polished brass traditional culinary tool. For carcass juice extraction (pressed duck) convenient for both preparation or presentation in a restaurant dining room.

| Item # | Wt |
|--------|---------|
| 612205 | 30 lbs. |



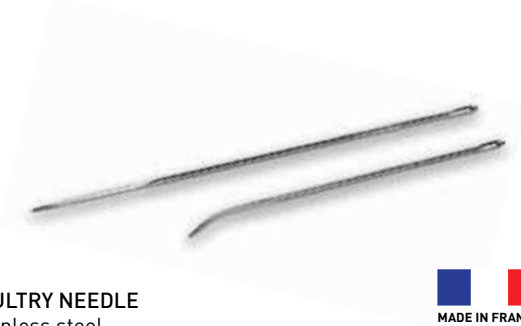
STAINLESS STEEL DUCK AND LOBSTER PRESS

Presses poultry, shellfish and the like to extract juices for sauces or mashed preparations.

A genuine 100% steel kitchen press to extract all remaining juices from cooked carcasses.



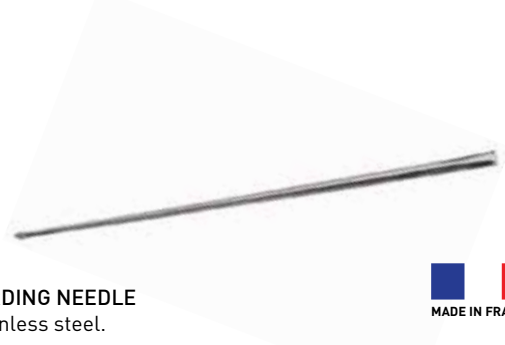
| Item # | Wt |
|--------|---------|
| 215545 | 25 lbs. |



POULTRY NEEDLE

Stainless steel.

| Item # | L |
|--------|--------|
| 120841 | 7 3/4" |
| 120842 | 9 3/4" |



LARDING NEEDLE

Stainless steel.

| Item # | L |
|--------|--------|
| 120852 | 9 3/4" |





OYSTER KNIFE

Stainless steel blade. Plastic handle. Dishwasher safe.

| Item # | L |
|--------|----|
| 090420 | 6" |



OYSTER KNIFE WITH GUARD

Stainless steel blade. Plastic handle. Dishwasher safe.

| Item # | L |
|--------|--------|
| 121045 | 5 1/2" |



OYSTER KNIFE

Stainless Steel Blade. Wood handle.

| Item # | L of Blade (without guard) | Wt |
|--------|----------------------------|-------|
| 121042 | 2 3/8" | 1 oz. |



SHELLING SCISSORS

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

| Item # | L |
|--------|--------|
| 120807 | 6 3/4" |



FISH KNIFE

| Item # | L of Blade |
|--------|------------|
| 182131 | 7" |



SEA URCHIN OPENER

Made of stainless steel.

| Item # | Wt |
|--------|-------|
| N4174 | 5 oz. |



SEA URCHIN SCISSORS

Extremely sharp steel chrome blades.

| Item # | L |
|--------|----|
| 121135 | 6" |



STAINLESS STEEL CHEF TONGS

Stainless steel.

| Item # | L | Wt |
|--------|--------|-------|
| 652012 | 5 1/2" | 1 oz. |



CHEF TWEEZERS

Stainless steel. Long, thin tips excellent for handling delicate ingredients. Dishwasher safe.

| Item # | L | Wt |
|--------|---------|-------|
| PAP4 | 11 3/4" | 1 oz. |



FISH SCALER

Aluminium. Cast in one piece. Effective for scaling both small and large fish.

| Item # | L |
|--------|--------|
| 121100 | 8 1/2" |



FISH SCALER

Stainless Steel. Heavy duty serrated edge, comfortable plastic non-skid plastic handle. Prepare fish faster and easier than ever before.

| Item # | L of Blade |
|--------|------------|
| 121103 | 12 1/4" |



SCALEX FISH SCALER

Made of cast aluminum epoxy treated. Long special stainless steel blade for fast scaling. Scale collector avoids dispersing scales. Dishwasher safe.

| Item # | L |
|--------|--------|
| 073135 | 8 1/4" |



FISH BONE TONGS FLAT EDGE

Flat-edged tongs for removing large fish bones. Comfortable grip. Built-in spring. Stainless steel. Dishwasher safe.

| Item # | L |
|--------|--------|
| 121136 | 6 3/4" |



FISH TWEEZER

Stainless Steel. Great to remove fish bones without disturbing the flesh. Bevelled bottom.

| Item # | L | Wt |
|--------|--------|-------|
| 112503 | 3 5/8" | 2 oz. |



FISH SHEARS

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

| Item # | L |
|--------|--------|
| 121134 | 6 1/3" |

STAINLESS STEEL LADLES AND SKIMMERS

Heavy duty one-block 18/10 stainless steel piece.



- 1 Large hanging hooks.
- 2 Thick curved handles: better grip, very rigid.
- 3 Curved handle base: very solid.
- 4 Skimmers have \varnothing 1/8" holes throughout the surface for efficiency.
- 5 Ladles have convenient size and vol marks.
- 6 Pour-neutral edge: does not drip.



STAINLESS STEEL LADLES

| Item # | Ø | Vol | Wt |
|--------|--------|------------|--------------|
| 112021 | 2 3/8" | 1 5/8 oz. | 5 oz. |
| 112022 | 3 1/8" | 4 3/8 oz. | 7 oz. |
| 112023 | 4" | 8 1/2 oz. | 11 oz. |
| 112024 | 4 3/4" | 15 1/4 oz. | 14 oz. |
| 112025 | 5 1/2" | 22 5/8 oz. | 1 lb. 1 oz. |
| 112026 | 6 3/8" | 33 3/4 oz. | 1 lb. 6 oz. |
| 112028 | 7 7/8" | 67 3/4 oz. | 1 lb. 15 oz. |

STAINLESS STEEL SKIMMERS

| Item # | Ø | Handle | Wt |
|--------|---------|---------|-------------|
| 112061 | 3 1/8" | 10 5/8" | 5 oz. |
| 112062 | 4" | 12 1/2" | 7 oz. |
| 112063 | 4 3/4" | 13 3/8" | 9 oz. |
| 112064 | 5 1/2" | 16 1/2" | 11 oz. |
| 112065 | 6 3/8" | 16 1/2" | 15 oz. |
| 112066 | 7 1/16" | 16 1/2" | 1 lb. 3 oz. |



STAINLESS STEEL WIRE SKIMMER

Made of welded stainless steel wire. Perfect for frying. Removes all small items with no hassle.

| Item # | Ø | Handle | Wt |
|--------|--------|--------|-------------|
| 112293 | 5 1/2" | 14" | 10 oz. |
| 112295 | 7" | 14" | 12 oz. |
| 112298 | 9 1/2" | 14" | 1 lb. 2 oz. |



SKIM'ALL by Matfer



SKIM'ALL

PART FRYING SKIMMER, PART SKIMMER, the SKIM'ALL enables you to carefully retrieve and drain even the smallest poached and fried products.

- Ergonomic exoglass® handle: easy to pick up and sturdy, the curved handle makes it easy to retrieve on the worktop.
- Industrial dishwasher safe.



| Item # | Ø | L |
|--------|--------|---------|
| 112282 | 4 3/4" | 16 1/6" |

PRACTICAL
STURDY AND PRACTICAL HANGING LOOP.

COMFORTABLE
CURVED HANDLE IS COMFORTABLE.

FOR RETRIEVING FINE PRODUCTS
SINGLE-PIECE MESH, NO SOLDERING. FINE 3MM. VERY SOFT FOR USE WITH DELICATE PRODUCTS.

SOLIDITY
EXOGLASS® HEAT-INSULATED MATERIAL. HEAT RESISTANT UP TO 430°F.

EFFICIENT
HOLDS PRODUCTS WITH A GROOVE AROUND THE EDGE.



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.





UNTWISTABLE STAINLESS STEEL WIRES MOLDED IN AN EXOGLASS® HANDLE.



MATFER WHISKS

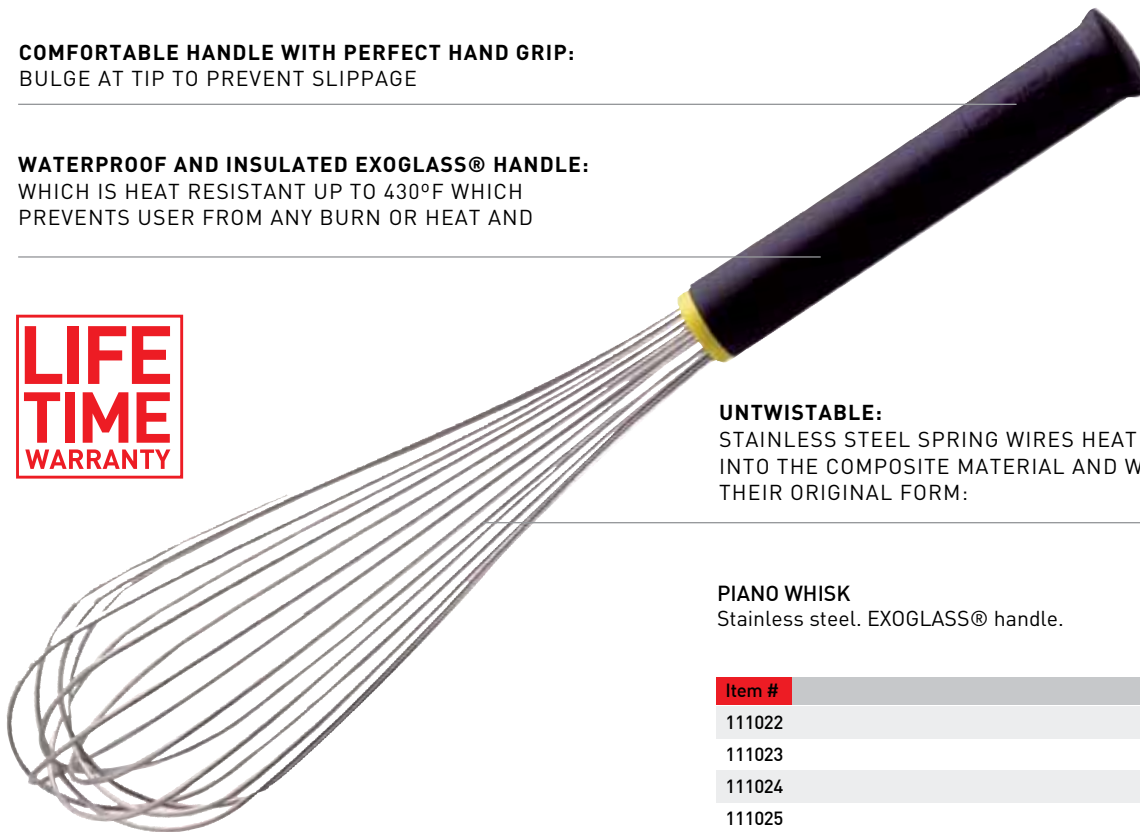
Non-twisting whisk head thanks to shape-memory wires

- Lifetime warranty
- Dishwasher safe.



COMFORTABLE HANDLE WITH PERFECT HAND GRIP:
BULGE AT TIP TO PREVENT SLIPPAGE

WATERPROOF AND INSULATED EXOGLASS® HANDLE:
WHICH IS HEAT RESISTANT UP TO 430°F WHICH PREVENTS USER FROM ANY BURN OR HEAT AND



UNTWISTABLE:
STAINLESS STEEL SPRING WIRES HEAT MOLDED INTO THE COMPOSITE MATERIAL AND WILL MAINTAIN THEIR ORIGINAL FORM:

PIANO WHISK
Stainless steel. EXOGLASS® handle.

| Item # | L | Wt |
|--------|-----|--------|
| 111022 | 10" | 2 oz. |
| 111023 | 12" | 5 oz. |
| 111024 | 14" | 6 oz. |
| 111025 | 16" | 6 oz. |
| 111026 | 18" | 9 oz. |
| 111027 | 20" | 10 oz. |



FLASH TO VIEW A PRODUCT DEMO
IN OUR CHEF LIFESTYLE BLOG.



EGG WHISK
Balloon shaped.

| Item # | L | Wt |
|--------|---------|-------|
| 111046 | 17 3/4" | 9 oz. |



RIGID WHISK
Rigid wire like a spring, dia. 1/16", for thick preparations (mashed potatoes, puff dough, pate, etc.).

| Item # | L | Wt |
|--------|-----|--------|
| 111035 | 16" | 9 oz. |
| 111036 | 18" | 10 oz. |



GIANT REDUCTION SPATULA

Stainless steel. This perforated paddle will ease the mixing of your preparations, reductions, stews etc.

| Item # | L | Wt |
|--------|---------|--------|
| 112015 | 39 3/8" | 3 lbs. |

GIANT SPATULA EXOGLASS®

Handle made of stainless steel. The shape of this spatula has been specially designed to move the products, and scrape the bottoms and corners of kettles, whether round or rectangular.

| Item # | L | Wt |
|--------|---------|--------------|
| 112011 | 31 1/2" | 1 lb. 4 oz. |
| 112012 | 47 1/4" | 1 lb. 12 oz. |

GIANT KITCHEN WHISK

Made of heavy duty stainless steel. This whisk will ease the mixing of your preparations, reductions, stews etc.

| Item # | L | Wt |
|--------|-----|--------------|
| 111060 | 40" | 1 lb. 12 oz. |
| 111061 | 48" | 1 lb. 15 oz. |

WALL RACK HOLDER

A smart mounting system to hold 3 tools very handy. Holds any utensil with round handle (Ø3/4" to 1 1/4"). Utensils are hung and removed very easily with one movement. The rack holder is 2 1/3" from the wall, in order to prevent utensils from touching the wall. Stainless steel, plastic rollers.

| Item # | L | W | Wt |
|--------|-----|--------|-------------|
| 112030 | 14" | 2 7/8" | 1 lb. 7 oz. |

Delivered with 4 screws and pins.

UNIQUE FILTRATION QUALITY WITH TRIPLE LAYER, EXTRA FINE MESH.



EXOGLASS® BOUILLON STRAINER

Designed for intensive use: use to make fine stuffings and to strain sauces.

- MADE OF HEAVY DUTY COMPOSITE MATERIAL
- Resistant up to 430° F.
- Dishwasher safe.

| Item # | Ø | Handle | Wt |
|-------------------------------------|----|--------|-------|
| 017360 | 8" | 7 1/2" | 1 lb. |
| 017360MC - Master Case (12 pieces) | | | |

2 HOOKS FOR **STABILITY**.

STURDY-KEEPS ITS SHAPE:
BODY AND HANDLE MADE OF ONE-PIECE COMPOSITE MATERIAL.



COMFORTABLE INSULATED HANDLE.

ONE-PIECE **ERGONOMIC** HANDLE.

HYGIENIC STAINLESS STEEL MESH.

STAINLESS STEEL WIRE **REINFORCEMENT**.



FLASH TO VIEW A PRODUCT DEMO
IN OUR CHEF LIFESTYLE BLOG.



STAND FOR BOUILLON STRAINER

| Item # | Ø | H | Wt |
|--------|--------|---------|-------|
| 116515 | 5 1/2" | 8 7/16" | 1 lb. |



EXOGLASS® SIEVE STRAINER

| Item # | Ø | H | Wt | |
|--------|----|--------|--------|--------------|
| 017364 | 8" | 7 5/8" | 12 oz. | Small Grid. |
| 017365 | 8" | 7 5/8" | 12 oz. | Medium Grid. |



FUNNEL
Stainless steel.

| Item # | Ø | Tube | Wt |
|--------|--------|--------|-------|
| 116220 | 4 3/4" | 1 1/2" | 4 oz. |



ALUMINUM CONICAL COLANDER
Dual handled, self standing colander. Hooped base. Used for draining foods of excess liquids.

| Item # | Ø | H | Cap. | Wt |
|--------|---------|-----|-------------|--------------|
| 529560 | 23 1/2" | 13" | 70 3/4 qts. | 5 lbs. 6 oz. |



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

SMALL STRAINER
Made of stainless steel, very nicely finished.

| Item # | Ø | Wt |
|--------|--------|-------|
| 020420 | 2 3/4" | 2 oz. |
| 020422 | 4" | 2 oz. |
| 020424 | 6" | 6 oz. |
| 020426 | 7" | 6 oz. |



STAINLESS STEEL CHINA CAP
Perforated stainless steel. Made of 1 piece with 1/16" holes, flat handle, with hook on each side and holder.

| Item # | Ø | Wt |
|--------|--------|--------|
| 017335 | 7 7/8" | 8 oz. |
| 017337 | 9" | 10 oz. |



STAINLESS STEEL CONICAL COLANDER
With handles and plain edge. Sturdy, easy-to-clean design.

| Item # | Ø | H | Cap. | Wt |
|--------|---------|--------|-------|--------------|
| 713824 | 9 1/2" | 4 1/4" | 3 1/2 | 2 lbs. 8 oz. |
| 713828 | 11" | 5" | 5 3/8 | 3 lbs. |
| 713832 | 12 1/2" | 5 1/2" | 7 1/3 | 3 lbs. 4 oz. |



SALAD SPINNER WITH TRANSPARENT LID: COMPACT AND EASY TO SPIN



MATFER SWING SALAD SPINNER

Polypropylene body and basket with polycarbonate lid. Built for extra strength & durability. Supplied with the drainage tube.



- Transparent lid allows you to see level of spin.
- Low, wide shape: provides proper stability.
- The wide aerated basket ensures effective spinning.
- The multiple gear system provides good flexibility and requires less effort when turning handle.



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.

2 YEAR WARRANTY



SALAD SPINNER 5 GALLONS SWING XL

| Item # | Ø | Cap. |
|--------|---------|-------------------------------------|
| 215580 | 18 1/8" | 5 gallons / 4 to 5 heads of lettuce |



SALAD SPINNER 2.5 GALLONS SWING XS

| Item # | Ø | Cap. |
|--------|---------|---------------------------------------|
| 215582 | 14 3/4" | 2.5 gallons / 2 to 3 heads of lettuce |



SPARE PARTS

| Item # | Description |
|--------|------------------------------|
| 215588 | Kit gears+small cover+handle |
| 215589 | Gear kit |



FISH SPATULA OR TURNER

Stainless steel. Straight blade with polypropylene handle. Dishwasher safe.

| Item # | L | W | Wt |
|--------|--------|--------|-------|
| 072045 | 6 3/4" | 3 1/8" | 2 oz. |



FISH SPATULA OR TURNER

Stainless steel. Flexible bevelled blade with wood handle.

| Item # | L | W | Wt |
|--------|-----|--------|-------|
| 982045 | 12" | 1 1/2" | 2 oz. |



OFFSET SPATULA

Stainless steel flexible blade, plastic handle. Dishwasher safe.

| Item # | Blade L | Wt |
|--------|---------|-------|
| 112670 | 6 1/4" | 4 oz. |
| 112672 | 8" | 4 oz. |
| 112674 | 10 1/4" | 6 oz. |
| 112676 | 12 1/4" | 7 oz. |



READ MORE ON THIS PRODUCT P.106



EXOGLASS® PELTON SPATULA

One-piece composite material with flexible blade.

| Item # | L | Top W | Color | Wt |
|---------|-----|--------|-------|---------------------------------|
| 112420 | 12" | 3 1/2" | gray | 2 oz. |
| 112422 | 12" | 3 1/2" | red | 2 oz. |
| 112421 | 12" | 3 1/2" | blue | 2 oz. |
| 112420C | 12" | 3 1/2" | gray | 3 oz. Master Chef Series Carded |
| 112422C | 12" | 3 1/2" | red | 3 oz. Master Chef Series Carded |
| 112421C | 12" | 3 1/2" | blue | 3 oz. Master Chef Series Carded |



FLAT CREPE SPATULA

| Item # | L | W |
|--------|---------|--------|
| 071940 | 15 3/4" | 1 7/8" |
| 114145 | 14 1/8" | 2" |

MADE OF BEECHWOOD
MADE OF OLIVE WOOD



SPATULA

Stainless steel flexible blade. Molded handle. Dishwasher safe.

| Item # | L |
|--------|---------|
| 112650 | 7 7/8" |
| 112652 | 9 7/8" |
| 112654 | 11 7/8" |
| 112656 | 13 7/8" |



EXOGLASS® BENT SPATULA

READ MORE ON THIS PRODUCT P.37



| Item # | Overall L | Blade L | W | Wt |
|--------|-----------|---------|--------|-------|
| 112686 | 17" | 11 3/4" | 1 1/2" | 8 oz. |



STAINLESS STEEL ALL-PURPOSE TONGS

With spring. Heavy duty.

| Item # | L |
|--------|---------|
| 652015 | 9 1/2" |
| 652016 | 11 3/4" |
| 652017 | 15 3/4" |



MATFER BENT TURNER

Semi-flexible stainless steel blade, rounded edges. Black polypropylene molded handle. Dishwasher safe.

| Item # | L | Wt |
|--------|--------|------------------|
| 112664 | 7 7/8" | 7 oz. Plain |
| 112666 | 7 7/8" | 7 oz. Perforated |



SEE CREPE PANS P.174



CREPE SPREADER

Made of beechwood. For spreading crepe mix on machine.

| Item # | L | W |
|--------|--------|----|
| 071950 | 9 5/8" | 7" |
| 071945 | 7 2/3" | 7" |

FLAT
ROUND





MIXING BOWLS

Easy to clean.
Dishwasher safe.



HEMISPHERICAL BOTTOM MIXING BOWL

18/10 stainless steel. Round bottom. For mixing, whipping and storing.

| Item # | Ø | Cap. |
|--------|---------|-----------|
| 703020 | 8" | 2.1 qts. |
| 703025 | 10" | 3.7 qts. |
| 703030 | 11 3/4" | 6.9 qts. |
| 703035 | 13 3/4" | 10.6 qts. |
| 703040 | 15 3/4" | 15.8 qts. |

GREAT WITH SILVEO SPATULA SCRAPER P. 107



HEMISPHERICAL BOWL

White polypropylene with flat bottom. -4°F to 212°F.

| Item # | Ø | Cap. |
|--------|---------|----------|
| 116451 | 7 1/2" | 1 qt. |
| 116452 | 9 1/2" | 2.5 qts. |
| 116453 | 11" | 4.5 qts. |
| 116454 | 12 3/4" | 6 qts. |
| 116455 | 14 1/4" | 9 qts. |
| 116456 | 15 3/4" | 13 qts. |

FLAT BOTTOM MIXING BOWL

18/10 Stainless steel. For mixing, whipping and storing.

| Item # | Ø | Cap. |
|--------|---------|-----------|
| 702616 | 6 1/3" | 1 qt. |
| 702618 | 7" | 1.6 qts. |
| 702620 | 8" | 2.1 qts. |
| 702622 | 8 3/4" | 2.6 qts. |
| 702624 | 9 1/2" | 3.7 qts. |
| 702626 | 10 1/4" | 4.7 qts. |
| 702628 | 11" | 5.8 qts. |
| 702630 | 11 3/4" | 6.9 qts. |
| 702632 | 12 1/2" | 8.4 qts. |
| 702636 | 14 1/4" | 12.5 qts. |
| 702640 | 15 3/4" | 17.4 qts. |



STAND FOR MIXING BOWL

Non-slip base for hemispherical bowls. Adheres particularly well to work tops and holds bowls and basins in the ideal position for kneading, whisking and mixing. Suitable for 7 3/4" to 15 3/4" Ø bowls.

| Item # | Wt |
|--------|-------|
| 703019 | 4 oz. |



OIL SPRAYER

Sprays a thin uniform oil layer.



- Ideal for dressing salads, oiling meat and fish, or greasing trays, pans and molds.
- Manual air pump.
- Fitted with filter for spiced oils.
- Glass body and stainless steel pump.

| Item # | Ø | H | Cap. | Wt |
|--------|--------|--------|-----------|-------|
| 661404 | 2 1/2" | 7 1/6" | 5 3/4 oz. | 8 oz. |



SUGAR MEASURING POURER



- Cover and spout made of stainless steel, glass container.
- The spout enables easy pouring of sugar for one portion at a time.
- Economical and hygienic.

| Item # | Ø | H | Wt |
|--------|----|--------|--------|
| 061410 | 3" | 4 1/4" | 10 oz. |



FAT SEPARATOR JUG

Jug to separate fat from juices by decanting.



- The pouring spout from the base of the jug enables the juices to be collected.
- SAN graduated.
- Dishwasher safe.

| Item # | Ø |
|--------|--------|
| 251010 | 4 3/4" |



GRADUATED PITCHER

With spout and handle, made of translucent polypropylene, graduated in 1/10 litre. Dishwasher and microwave safe.

| Item # | H | Litre | Wt |
|--------|---------|-------|-------|
| 251001 | 6 1/2" | 1 | 4 oz. |
| 251003 | 9 1/4" | 3 | 4 oz. |
| 251005 | 10 1/2" | 5 | 4 oz. |



BOTTLE FOR RUM SPRAYING ON BABA CAKES

Perforated cap.

| Item # | Cap. |
|--------|--------|
| 116430 | 36 oz. |



20 HOUR DIGITAL TIMER MAGNET BACK & CLIP

Digital display. Magnetized back with clip. Easily fits in a pocket. Supplied in a blister pack.

| Item # | Ø | W |
|--------|----|--------|
| 250601 | 2" | 2 7/8" |



24 HOUR 3 FUNCTION DIGITAL TIMER

Digital display and magnetized back with clip. Supplied in a blister pack. 3 functions:Seconds countdown timer. Stopwatch. 24-hour clock.

| Item # | L | W |
|--------|----|--------|
| 250602 | 2" | 2 7/8" |





ICE CREAM SCOOP

- Made of stainless steel.
- Reinforced mechanism and squeeze handles for stronger tool.



| Item # | Ounce/Scoop | Ø | Wt |
|--------|-------------|--------|-------|
| 670330 | 1 1/2 | 2" | 7 oz. |
| 670316 | 2 | 2 1/4" | 7 oz. |
| 670308 | 4 | 3 1/4" | 7 oz. |



OVAL ICE CREAM SCOOP

- Made of stainless steel.
- Very sturdy stainless steel mechanism.
- For ice cream and any other food preparation.



| Item # | Ounce/Scoop | Oval L | Wt |
|--------|-------------|--------|-------|
| 670390 | 1 1/2 | 2 1/4" | 7 oz. |



MEASURING SPOONS

Made of stainless steel. Practical for a rapid measuring.

Set includes 4 sizes of spoons:

- 1/5 Teaspoon - 2 ml
- 2/5 teaspoon - 3 ml.
- 1 Teaspoon - 5 ml.
- 1 Tablespoon - 15ml.



| Item # | Wt |
|--------|-------|
| 072029 | 4 oz. |



ONE PIECE ALUMINUM INGREDIENT MEASURING SCOOP

One piece, nearly unbreakable, 100% hygienic.

| Item # | L | Cap. |
|--------|---------|------------|
| 116201 | 7 1/3" | 3 3/4 oz. |
| 116202 | 8 1/4" | 6 oz. |
| 116208 | 9 3/4" | 9 3/4 oz. |
| 116203 | 10 1/2" | 13 3/4 oz. |
| 116204 | 12 1/4" | 22 oz. |



CUTTING-EDGE DESIGN AND TECHNOLOGY FOR INCOMPARABLE RESULTS IN THE KITCHEN.



MICROPLANE GRATERS

These stainless steel graters are manufactured to provide long-lasting blades with a razor-sharp cut. Foods are cut without being torn, retaining all their flavor and aroma.

Microplane® graters enable you to grate effortlessly soft or hard cheeses, vegetables, citrus zest, nuts, spices and condiments, mushrooms, chocolate, etc. Graters supplied with blade cover for storage.



- Graters supplied with blade cover for storage.
- Hanging ring.
- Dishwasher safe.
- Blade covers hand wash only.

1. ORIGINAL ZESTER

Use to zest oranges, lemons, limes and other citrus.

| Item # | Dimensions | Wt |
|--------|---------------------|-------|
| 440001 | 12" x 1 1/3" x 1/3" | 3 oz. |

THE CHEF'S ESSENTIAL GRATERS

Ergonomic black soft-touch handle with anti-scratch rubber stops at the end of the grater:

2. CLASSIC SPICE GRATER

Ideal for grating a touch of fresh cinnamon, nutmeg or chocolate over the top of your hot drink.

| Item # | Dimensions | Wt |
|--------|-------------------------|-------|
| 440016 | 8 1/2" x 1 1/2" x 7/16" | 2 oz. |

3. CLASSIC ZESTER/GRATER

Use to zest citrus hard cheese and ginger.

| Item # | Dimensions | Wt |
|--------|-------------------|-------|
| 440020 | 12" x 1 5/6" x 1" | 4 oz. |

4. PREMIUM ZESTER/GRATER

Use to zest oranges, lemons, limes and other citrus.

| Item # | Dimensions | Wt |
|--------|--------------------|-------|
| 446020 | 12" x 1 5/16" x 1" | 4 oz. |





MICROPLANE PROFESSIONAL GOURMET GRATERS

Made of stainless steel. Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability.

1. FINE GRATER

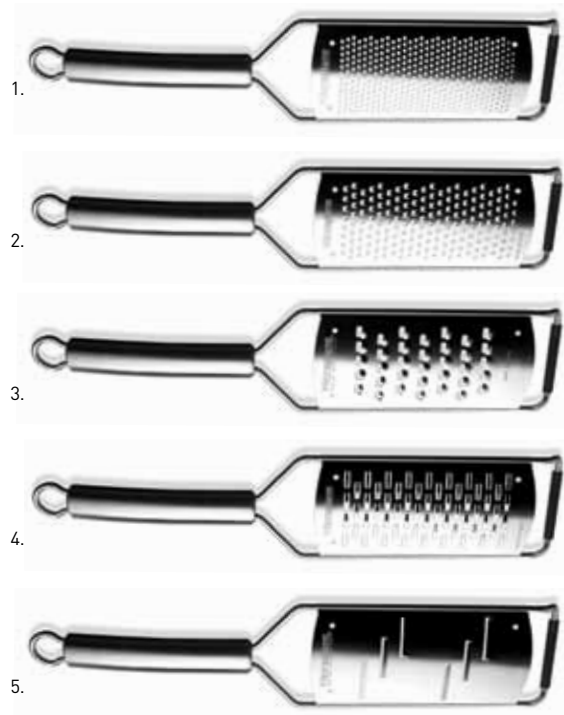
Use to zest citrus, grate hard cheeses, spices, chilies and ginger.

| Item # | Dimensions | Wt |
|--------|-----------------|-------|
| 438004 | 13" x 2.9" x 1" | 7 oz. |

2. COARSE GRATER

Use to grate hard cheeses, coconut, carrots garlic and chocolate.

| Item # | Dimensions | Wt |
|--------|-----------------|-------|
| 438000 | 13" x 2.9" x 1" | 7 oz. |



3. EXTRA COARSE GRATER

Use to grate zucchinis, potatoes, soft cheeses, carrots and cabbage.

| Item # | Dimensions | Wt |
|--------|-----------------|-------|
| 438008 | 13" x 2.9" x 1" | 7 oz. |

4. RIBBON GRATER

Use to grate chocolates, coconut, soft cheeses, zucchini and onion.

| Item # | Dimensions | Wt |
|--------|-----------------|-------|
| 438002 | 13" x 2.9" x 1" | 7 oz. |

5. SHAVER

For shaving chocolate, hard cheeses, cucumber, garlic and ginger.

| Item # | Dimensions | Wt |
|--------|-----------------|-------|
| 438006 | 13" x 2.9" x 1" | 7 oz. |



MICROPLANE COARSE BLACK GRATER

Use to grate hard cheeses, coconut, carrots, garlic and chocolate.

| Item # | Dimensions | Wt |
|--------|-------------------------|-------|
| 444001 | 10 3/4" x 3 3/8" x 3/4" | 4 oz. |

MICROPLANE FINE BLACK GRATER

Use to zest citrus, grate hard cheese, nuts, ginger and garlic.

| Item # | Dimensions | Wt |
|--------|-------------------------|-------|
| 444002 | 10 3/4" x 3 3/8" x 3/4" | 4 oz. |



MICROPLANE YELLOW ULTIMATE CITRUS TOOL

Zests citrus and has a large and small blade for making garnishes.

| Item # | Dimensions | Wt |
|--------|------------------------|-------|
| 434620 | 9 1/2" x 2 3/4" x 7/8" | 4 oz. |



MICROPLANE RED PIZZA CUTTER

Full 1.5" of clearance means you can cut through the deepest dish pizzas with ease. Removable blades for easy cleaning.

| Item # | Dimensions | Wt |
|--------|----------------------|-------|
| 448105 | 6 1/2" x 5 1/8" x 1" | 9 oz. |



MICROPLANE 4 SIDED BOX GRATER

Four sided grater has ultra course, fine, medium ribbon and slicer sides. Easy to clean. Fine blades remove for easy access.

| Item # | Dimensions | Wt |
|--------|---------------------------|------------|
| 434006 | 10 1/2" x 3 1/8" x 4 5/8" | 1 lb 4 oz. |



MICROPLANE CHEESE MILL

Comes with a fine and coarse blade for grating a variety of hard cheeses.

| Item # | Dimensions | Wt |
|--------|--------------------------|------------------------|
| 448007 | 2 3/4" x 2 3/4" x 6 1/2" | 15 oz. |
| 448907 | 2 3/4" x 2 3/4" x 6 1/2" | 14 oz. STAINLESS STEEL |

MICROPLANE HERB MILL

Twist top to cut herbs like parsley, dill, cilantro and sage. Hundreds of tiny scissors on blades cut herbs without bruising or blemishing.

| Item # | Dimensions | Wt |
|--------|--------------------------|------------------------|
| 448006 | 2 3/4" x 2 3/4" x 6 1/2" | 14 oz. |
| 448906 | 2 3/4" x 2 3/4" x 6 1/2" | 14 oz. STAINLESS STEEL |



MATFER SHARP BLADE GRATERS

Zester can be used for lemon, ginger. Medium grater for fruits. Large grater for chocolates, hard cheese.

| Item # | Dimensions | Total L | Wt |
|--------|-----------------|---------|-------------------------------|
| 216011 | 4-1/3" x 1 1/2" | 13" | 2 oz. Zester 2 mm. |
| 216012 | 4-1/3" x 1 1/2" | 13" | 2 oz. Grater - medium 4 mm. |
| 216015 | 4-1/3" x 1 1/2" | 13" | 2 oz. Chocolate grater 22 mm. |



5 YEAR WARRANTY

FOUR-SIDED MANUAL GRATER

Made of stainless steel. Each side has a different size grating surface.

| Item # | H | W | Depth | Wt |
|--------|--------|--------|--------|-------|
| 215431 | 7 1/2" | 4 1/8" | 3 3/8" | 6 oz. |



NEW!

ROTARY CHEESE GRATER

Stainless steel.

| Item # | L |
|--------|--------|
| 215437 | 7 7/8" |





S L I C I N G



Chef Joachim Splichal

MASTER CHEF AND CULINARY ICON



“ In Southern France, when I worked alongside my mentor Jacques Maximin at Chantecler he only used Matfer. It is what I have always used in all of my kitchens. They have everything. The high quality of their products has never wavered. I know what I'm getting and the chefs I now mentor and train know what they are getting. ”



MATFER MANDOLINES : IDEAL FOR PRECISE AND EVEN CUTTING IN TOTAL SAFETY



MATFER MANDOLINE 2000S WITH SAFETY PUSHER

The slicing blade has both a straight edge and serrated edge: the serrated edge creates crinkle and waffle cuts, the straight edge of the slicing blade is ideal for slicing a variety of foods from carrots and cabbage to lemons and potatoes.

INCLUDES A SET OF 3 JULIENNE BLADES:
30, 18 and 10 teeth : crafted from carbon stainless steel create classic strips in 3 different thicknesses: 1/8", 3/16" or 3/8".

| Item # | L | W | Wt |
|---------|---------|--------|--------------|
| 215060S | 15 1/2" | 5 1/4" | 3 lbs. 7 oz. |

- Special cutlery stainless steel blades for exceptional cutting quality.
- Accurate slice thickness adjustment up to 3/16" using a unique knob.
- Non-skid pads under body and feet.
- Frame and safety guard/pusher are made of heat resistant, nonporous composite material.
- Easy to clean
- Blades assembly guarantee accurate and neat stick cuts.
- Practical, quick and safe lateral blade replacement.
- Big functional handle ensures good grip.



MATFER MANDOLINE 2000 PRO WITH PUSHER

The three julienne blades create classic julienne strips in three different thicknesses 1/8", 3/16" or 3/8", L 15 1/2", W 5 1/4". Frame and safety guard/pusher are made of heat resistant, nonporous composite fiberglass.

INCLUDES A SET OF 3 JULIENNE BLADES:
 30, 18 and 10 teeth.

| Item # | Wt |
|--------|--------|
| 215062 | 3 lbs. |



**FLASH TO VIEW A PRODUCT DEMO
 IN OUR CHEF LIFESTYLE BLOG.**

SPARE PARTS (For items 215060S and 215062)

| Item # | Description | Spacing |
|--------|---|---|
| 215070 | Julienne blade | # of Teeth, 30, 1/8" |
| 215072 | Julienne blade | # of Teeth, 18, 3/16" |
| 215074 | Julienne blade | # of Teeth, 10, 3/8" |
| 215086 | Set of 4 rubber feet | 2 oz. |
| 215085 | Reversible straight/waffle blade w/knob | |
| 215068 | Set of 3 Juliennes | 30 teeth, 1/8" spacing 18 teeth, 3/16" spacing 10 teeth, 3/8" spacing |
| 215065 | Complete pusher for mandoline 2000S and 2000 | |

WARNING: THE MATFER MANDOLINE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.



MATFER STAINLESS STEEL MANDOLINE

Slices, sticks, potato chips, wafers, French fries, matchsticks, etc. in seconds and in 3 different thickness cuts. Different cuts obtained by:

- adjusting cut thickness (up to 10 mm)
- selecting straight or serrated blade,
- selecting one of the 3 blades delivered with the mandoline slicer (3, 5 and 10 mm).

With the concept blade holders delivered with the Matfer Mandoline, you easily switch from 10 to 30 Julienne blades in a few seconds and revert to the carver, waffle or plain central blades in a simple operation. Optional, stainless steel pusher.

- Stainless steel 18/10 construction, blades in tempered steel.
- Stainless steel body, one-piece foot and handle, removable without tools.
- No screws and nooks anywhere to catch food.
- Each part is smooth and quick to dismantle. Easy to clean.
- Pusher does not limit the size of your vegetables and avoids waste by creating fewer vegetable heels. One handle to hold in position during the chef's work, a smooth inclined plane, which allows adjustment of the blades.
- After a long period of usage, you can sharpen the knives and correct the play of the blades for more precise cuts.



COMPLETE SET

| Item # | Wt | Description |
|--------|--------------|--|
| 215000 | 4 lbs. 4 oz. | COMPLETE SET WITH PUSHER, one straight blade, one waffle blade and set of 3 julienne blades: 30, 18 and 10 teeth. |
| 215001 | 3 lbs. 3 oz. | SET INCLUDES: one straight blade, one waffle blade and set of 3 julienne blades: 30, 18 and 10 teeth. Pusher not included. |

SPARE PARTS (For items 215000 and 215001)

| Item # | Description |
|--------|---|
| 215005 | Pusher |
| 215010 | Julienne blade: # of Teeth, 30, 1/8" |
| 215112 | Julienne blade: # of Teeth, 18, 3/16" |
| 215115 | Julienne blade: # of Teeth, 10, 3/8" |
| 215017 | Foot Stand / Holder |
| 215018 | Large Plate |
| 215021 | Pusher Holder |
| 215022 | Pusher Plate |
| 215023 | Pusher Handle |
| 215085 | Reversible straight/waffle blade w/knob |



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.



WARNING: THE MATFER MANDOLINE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.



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MATFER MANDOLINE 1000

Outstanding cutting edge and slanted blade, for perfect slicing.



- Made of composite material.
- Dishwasher safe.
- Compact, free of any attached foot and lightweight; it fits easily into a chef's knife case.
- Using its indentation in the frame, secure it over a bowl or a pan and use it horizontally.
- Adjusting the cutting thickness (up to 6 mm) is accurate and easy by using a single wheel located under the machine's body.
- For cleaning maintenance, wash with hot water and dish soap.

COMPLETE MATFER MANDOLINE 1000 SET

| Item # | Wt |
|--------|-------------|
| 215040 | 1 lb. 5 oz. |

INCLUDES:

- Removable and interchangeable straight blade.
- Easy to fit julienne blade.
- Serrated blade.
- Pusher protector provides hand protection at all times.



SPARE PARTS

| Item # | Description | Wt |
|--------|----------------|-------|
| 215043 | Straight blade | 1 oz. |
| 215044 | Waffle blade | 1 oz. |
| 215045 | Julienne blade | 1 oz. |
| 215046 | Pusher | 3 oz. |



WARNING: THE MANDOLINE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.

BRON MANDOLINE

Made of stainless steel, always ready within seconds.

The safety guard is guided on its rails and allows both slices and sticks' s cuts. Set includes serrated blade for waffled cuts, straight blade, 2 Julienne blades (ships of 1/8" and 3/8"), 4 non-skid stands for a perfect stability.

| Item # | Description |
|------------|--|
| 215030-035 | BRON MANDOLINE COMPLETE SET Stainless Steel Pusher + Blades |
| 215029 | BRON MANDOLINE COMPLETE SET. Plastic Pusher + Blades. |
| 215030 | Mandoline + Blades without pusher/guard. |

SPARE PARTS

| Item # | Description |
|----------|-------------------------|
| 215035 | Stainless Steel Pusher |
| 215028 | Plastic pusher |
| BC-19638 | BRON MANDOLINE 38 BLADE |
| BC-10644 | BRON MANDOLINE 44 BLADE |
| BC-11660 | BRON MANDOLINE 60 BLADE |
| 990593 | WAFFLE BLADE |
| 990596 | STRAIGHT BLADE |



SIMPLY TURN THE HANDLE AND IT SIMULTANEOUSLY PEELS, CORES AND SLICES



MATFER APPLE PEELER / SLICER / CORER

For any type of round fruit: designed for professional use. Produces only 1/8" thick slices.

| Item # | Wt |
|--------|--------------|
| 215250 | 4 lbs. 2 oz. |

SPARE PARTS FOR 215250

| Item # | Description |
|--------|---|
| 215255 | Peeler Blade |
| 215256 | Corer/Slicing Blade |
| 215252 | Corer Blade Can be attached replacing the slicer to peel and core whole apples for Tarte Tatin and roasted apples |



- Totally rust free since it is made of EXOGLASS® composite material and stainless steel.
- Cutlery stainless steel blades for perfect peeling.
- The settings can be changed according to the variety of apple : Adjustable peeling thickness, core diameter and peeler pressure.
- Place a container (not included) under the tool to collect cores and peels.
- Delivered with a clamp to fix the peeler to the work top.
- Can also be screwed to the work top.

WARNING: THE MATFER APPLE PEELER IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE APPLE GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES. TO OBTAIN OPTIMUM SLICING DO NOT TURN THE HANDLE QUICKLY.



APPLE PEELER/SLICER/CORER

Delivered with suction cup, use it anywhere. Peels, slices and cores simultaneously.

| Item # | Description | Wt |
|--------|-------------------------|--------|
| 215155 | Apple peeler. | 2 lbs. |
| 215158 | Blade for apple peeler. | |





FOR EASY, FAST, REGULAR AND CALIBRATED CUTS OF FRESH PRODUCTS

MATFER PREP CHEF

Designed with a single base on which all the tools (blade blocks and pushers) are interchangeable without tools.

RECOMMENDED TO USE WITH CUT PREVENTIVE GLOVES (ITEMS SEE P.202).



- You can then buy blade blocks + pushers according to your needs and work.
- We offer all models in the basic version.
- Industrial dishwasher safe.



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.



ERGONOMIC

Guided pusher has wide handles for safe usage.

MULTI-PURPOSE

Easily interchangeable pusher, no tools required.

EFFICIENT

Tempered steel blades for clean, easy cutting. Cutting results guarantee impeccable product presentation and optimal conservation. Interchangeable blade block (8 versions)

COMFORTABLE

Pusher return springs for easy use.

PRACTICAL

Segments collection in a container to be placed directly under the appliance (GN 1/2 container max 100mm deep, not supplied).

HARDWEARING

Strong composite body with suction feet for high stability.

SAFE

Suction feet, high stability.

WARNING: THE MATFER MATFER PREP CHEF IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN, USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.



1 APPLIANCE - 12 CHOPPING OPTIONS

WEDGER
6 segments
8 segments



FRENCH FRIES CUTTER
8 x 8 mm
10 x 10 mm



SLICER
Ø 5 mm



RECTANGULAR FRENCH FRIES CUTTER
8 x 16 mm



SEMI-CIRCLE SLICER
½- Ø 5 mm



CORER-SEGMENTER
8 segments



WIRE WEDGER
8 segments



WIRE SLICER
8mm (Cheese Büche, Foie gras
Mozzarella)



EGG SLICER
5mm slices



EGG WEDGER
6 segments



NEW!

NEW!

NEW!

NEW!

CHOOSE YOUR EQUIPMENT ACCORDING TO YOUR REQUIREMENTS TO BE ADAPTED TO THE BASE

SOLD WITHOUT THE BASE
 FOR MATFER PREP CHEF - BASE (ITEM #215610) SEE P.144



MATFER PREP CHEF WEDGER

GREAT WITH FOR TOMATO CORER (SEE P. 111)



| Item # | |
|--------|------------|
| 215616 | 6 SEGMENTS |
| 215618 | 8 SEGMENTS |



MATFER PREP CHEF SLICER

For tomatoes, citrus fruit, kiwis. 5 mm slices.
 Max Ø of fruit: 80mm.

| Item # | |
|--------|-------------|
| 215611 | Full circle |



MATFER PREP CHEF CORER-SEGMENTER

To easily core and slice fresh apples and pears into 8 segments. Maximum Ø of fruit: 3 1/2". Core Ø: 1".

| Item # | |
|--------|--|
| 215619 | |



MATFER PREP CHEF FRENCH FRIES CUTTER

Cuts potatoes into neat french fries without tears to avoid the absorption of oil during cooking. Grid format 90 x 90 mm.

| Item # | Size |
|--------|----------------------------|
| 215626 | 8 X 8 mm (1/3" X 1/3") |
| 215627 | 10 x 10 mm (5/13" X 5/13") |



SOLD WITHOUT THE BASE
FOR MATFER PREP CHEF - BASE (ITEM #215610) SEE P.144



MATFER PREP CHEF - EGG WEDGER
6 segments.

| Item # | Description |
|--------|-------------|
| 215836 | Egg Wedger |



MATFER PREP CHEF - EGG SLICER
5 mm spacing.

| Item # | Description |
|--------|-------------|
| 215831 | Egg Slicer |



MATFER PREP CHEF - WIRE WEDGER
8 segments.

| Item # | Description |
|--------|-------------|
| 215838 | Wire Wedger |



MATFER PREP CHEF - WIRE SLICER
8 mm spacing.

| Item # | Description |
|--------|-------------|
| 215851 | Wire slicer |





MATFER PREP CHEF - BASE

| Item # | L | W | H |
|--------|-------|-------|-------|
| 215610 | 400mm | 400mm | 510mm |

ORIGINAL CUTS



MATFER PREP CHEF RECTANGULAR CHIP CUTTER

Easily cut fresh potatoes into rectangles for "home-made" chips. Chips are cut cleanly into 8 x 16mm rectangles with no tears for even cooking and a home-made look. Can be used on 8 x 8 chip cutter or if necessary with pusher 215744.

| Item # | Size |
|--------|------------------------|
| 215733 | Block slicer 8 x 16 mm |



MATFER PREP CHEF FRENCH FRIES CUTTER

| Item # | Size |
|--------|------------------------|
| 215734 | 8 x 8 mm blade block |
| 215735 | 10 x 10 mm blade block |
| 215744 | 8 x 8 mm pusher |
| 215745 | 10 x 10 mm pusher |

MATFER PREP CHEF WIRE OR EGG WEDGER & SLICER

| Item # | Description |
|--------|--|
| 215841 | 5 mm block for egg slicer |
| 215861 | 8 mm block for wire slicer |
| 215866 | Wire pusher for egg wedger 6 segments |
| 215868 | Wire pusher for wire wedger 8 segments |

NEW!

SPARE PARTS

| Item # | Description |
|--------|----------------|
| 215790 | 2 SCREWS |
| 215791 | 2 SPRINGS |
| 215792 | 3 SUCTION FEET |



MATFER PREP CHEF SEGMENTER

| Item # | Size |
|--------|-----------------------|
| 215736 | 6-segment blade block |
| 215738 | 8-segment blade block |
| 215746 | 6-segment pusher |
| 215748 | 8-segment pusher |



MATFER PREP CHEF CORER-SEGMENTER

Maximum diameter of fruit: 90 mm. Core diameter: 25 mm. 8 segments.

| Item # | Size |
|--------|--------------|
| 215758 | Block slicer |
| 215768 | Pusher |



MATFER PREP CHEF SEMI-CIRCLE SLICER

Specially designed to slice tomatoes for use in sandwiches. With large tomatoes, half-slicer are often better suited and easier to use in sandwiches.

| Item # | Description |
|--------|---|
| 215732 | Semi-circle slicer |
| 215731 | 5mm blade block slicer |
| 215742 | pusher for whole and semi-circular slices |



SPIRAL VEGETABLE SLICER "LE ROUET"

Makes vegetable strings to weave decorative mats, coleslaw or other vegetable salads.



- Housing and pusher made of stainless steel.
- Knife holder made of cast aluminum, tempered stainless steel blades.
- Comes with two sets of 3 blades: 5/64", 1/8" and 1/4".
- Clamp axle, straight and fluted blade.

| Item # | Wt |
|-------------|--------------|
| LER-4030CLR | 9 lbs. 2 oz. |



SPIRAL VEGETABLE SLICER "LE ROUET"

Made of stainless steel with cast ABS removable frame and blade holder. Ideal for cutting vegetables in continuous strips, delivered with fixing clamps and 3 blades: 3/64", 3/32" and 3/16" (1 mm, 2 mm and 4 mm.)

| Item # | L | W | H |
|--------|---------|--------|-----|
| 215131 | 14 1/2" | 5 1/2" | 10" |

SPARE PARTS

| Item # | |
|--------|--------------------------------|
| 215121 | 1 mm (3/64") cutting blade |
| 215132 | 2 mm (3/32") cutting blade |
| 215124 | 4 mm (3/16") cutting blade |
| 210213 | Set of 3 blades: 1, 2 and 4 mm |

WARNING: THE SPIRAL VEGETABLE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE GRADED MEDIUM SIZE VEGETABLES, FIRM WITHOUT BRUISES. TO OBTAIN OPTIMUM SLICING DO NOT TURN THE HANDLE QUICKLY.

SPARE PARTS FOR LER-4030CLR

| Item # | |
|----------|--|
| LER-4058 | Blades Holder for "Le Rouet" |
| LER-4043 | Vertical blade 5/64" (2 mm) spacing |
| LER-4044 | Vertical blade 1/12" (3 mm) spacing |
| LER-4045 | Vertical blade 1/4" spacing (6 mm) |
| LER-4048 | Straight blade with screw and tools 1/4" spacing |



POTATO SPIRAL CUTTER

Small utensil to make 3/8" Ø spirals of potato. When steamed or deep fried, these spirals make original decoration for dishes. Stainless steel.

| Item # | L |
|--------|--------|
| 120939 | 9 1/2" |



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FOOD MILLS

Known in France as a "moulin à légumes". This classic low-tech tool treats food more gently than food processors.

- It purees and strains ingredients at the same time, producing a perfectly smooth, even texture.
- When you turn the crank, a rotating blade pushes foods through a perforated disk into a bowl, leaving unwanted fibers and particles behind.
- Cooks make the most of autumn's root vegetables by using a manual food mill to create flavorful purees – the perfect accompaniment to roasted poultry and meats.



STAINLESS STEEL NO. 3 FOOD MILL

Equipped with 3 interchangeable grids of fine, medium and large grind.

| Item # | Ø | Wt |
|--------|---------|--------------|
| X3 | 12 1/4" | 4 lbs. 2 oz. |

| Item # | Description | Wt |
|-----------|----------------------------|-------|
| X3015 | Fine grid 1/16", 1.5 mm. | 4 oz. |
| X3025 | Medium grid 3/32", 2.5 mm. | 4 oz. |
| X3040 | Large grid 3/16", 4 mm. | 4 oz. |
| X3-HANDLE | Blue handle | |



STAINLESS STEEL NO. 5 FOOD MILL

Made of stainless steel, with a system of double milling on the bottom and sides. Cap. 8 quarts, produces 10 lbs per minute, fits on any pan or bowl with a Ø of 10 1/4" to 24". Comes with 1/8" basket-shaped grid.

| Item # | Wt |
|--------|--------------|
| X530 | 7 lbs. 7 oz. |

| Item # | Description | Wt |
|--------|---------------------|-------|
| X5010 | Grid 3/64", 1 mm. | 4 oz. |
| X5015 | Grid 1/16", 1.5 mm. | 4 oz. |
| X5020 | Grid 3/32", 2 mm. | 4 oz. |
| X5030 | Grid 1/8", 3 mm. | 4 oz. |
| X5040 | Grid 3/16", 4 mm. | 4 oz. |

STAINLESS STEEL FOOD MILL

Equipped with 3 interchangeable grids of fine, medium and large grind.

| Item # | Ø | Wt |
|--------|--------|--------------|
| N3002X | 7 5/6" | 1 lb. |
| N3004X | 9 1/2" | 1 lb. 12 oz. |





ROTARY FLOOR STAND FOOD MILL

High performance professional tinned steel food mill - 15 qts.



- It has an output of 22 lbs. per minute.
- Perfect for mashing, purees and soups.
- Horizontal stand lets you put a container directly beneath the food mill.
- Choose the grid that suits your needs.

| Item # | Top Ø | Grid Ø | H | Cap. | Wt |
|--------|---------|--------|---------|---------|---------|
| P1000 | 15 1/2" | 8" | 31 1/2" | 15 qts. | 31 lbs. |

GRIDS

| Item # | Size |
|--------|----------------------------------|
| P10010 | 3/64", 1 mm |
| P10015 | 1/16", 1.5 mm |
| P10020 | 3/32", 2 mm |
| P10030 | 1/8", 3 mm (most commonly used). |
| P10040 | 3/16", 4 mm |



TIN-PLATE NO. 5 FOOD MILL

Made of tin-plate, with a system of double milling on the bottom and sides. Cap. 8 quarts, produces 10 lbs per minute, fits on any pan or bowl with a Ø of 10 1/4" to 24". Comes with 1/8" basket-shaped grid.

| Item # | Ø | Wt |
|--------|---------|--------------|
| M530 | 14 1/4" | 5 lbs. 9 oz. |

GRIDS

| Item # | Grid | Wt |
|--------|----------------|-------|
| M5010 | 3/64", 1 mm. | 4 oz. |
| M5015 | 1/16", 1.5 mm. | 4 oz. |
| M5020 | 3/32", 2 mm. | 4 oz. |
| M5030 | 1/8", 3 mm. | 4 oz. |
| M5040 | 3/16", 4 mm. | 4 oz. |



TIN-PLATE NO. 3 FOOD MILL

Equipped with 3 interchangeable grids of fine, medium and large grind.

| Item # | Ø | Wt |
|--------|---------|--------------|
| S3 | 12 1/4" | 4 lbs. 2 oz. |

GRIDS + SPARE PARTS

| Item # | Description | Wt |
|-----------|----------------------------|-------|
| S3015 | Fine grid 1/16", 1.5 mm. | 4 oz. |
| S3025 | Medium grid 3/32", 2.5 mm. | 4 oz. |
| S3040 | Large grid 5/32", 4 mm. | 4 oz. |
| S3-HANDLE | Green handle | |



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IMPERIA ELECTRIC PASTA MACHINE

With speed regulator.
Ideal for restaurants and group caterings.

| Item # | L | W | H |
|--------|---------|---------|---------|
| 073170 | 12 1/2" | 11 3/4" | 10 1/4" |



CYLINDERS
SUPPLIED
SEPARATELY.



- Epicyclic transmission – white Teflon cogs.
- Chromed steel body.
- Hourly output: approx 12kg. (26 1/2 lbs.)
- Ø of sheeter cylinders: 8 3/4".
- Max thickness of pasta dough: 5/13".
- Toughened steel countersunk cogs.
- Numbered knob to set dough thickness (10 settings).
- Patented affixer to ensure perfect adhesion to work surface.
- Safety: mixer stops automatically when the lid is opened.
- 110 V. 35 lbs.



CYLINDERS FOR ELECTRIC AND MANUAL IMPERIA PASTA MACHINES

| Item # | Description | W | Wt |
|--------|----------------|--------------|---------------|
| 073181 | Spaghetti #0 | 1/32" 2mm | |
| 073180 | Angel Hair #1 | 1/64"/1.5 mm | 4 lbs. 10 oz. |
| 073182 | Tagliatelli #2 | 1/32"/2 mm | 4 lbs. 13 oz. |
| 073184 | Trenette #3 | 1/24"/4 mm | 4 lbs. 10 oz. |
| 073186 | Fettuccine #4 | 1/16"/6.5 mm | 7 lbs. |
| 073183 | Lasagnette #5 | 12 mm | 4 lbs. 10 oz. |

SPARE PARTS

| Item # | Description |
|--------------|----------------------------|
| 073171 | Preventive Maintenance Kit |
| IMP-CLAMP | Clamp |
| IMP-GEARS | Replacement Plastic Gears |
| IMP-KNOB | Knob |
| IMP-HANDLE | Handle |
| IMP-LGHANDLE | Large Handle |



IMPERIA R220 MANUAL PASTA MACHINE
Ideal for restaurants and corporate cafeterias.

- All moving parts are made of drilled and tempered steel.
- Makes approximately 26 1/2 lb. of pasta per hour.
- With knob to adjust thickness of dough (10 different positions possible).
- A patented clamp assures a perfect grip on the counter top.
- With a rolling mill cylinder of 8-5/8" and pasta dough with a maximum thickness of 3/8".
- Four interchangeable cylinders are available.
- Strong clamp included.
- Pasta machine without cylinder.



| Item # | W | Dpt | H | Wt |
|--------|-----|--------|-----|---------|
| 073175 | 13" | 8 1/2" | 10" | 26 lbs. |



10 YEAR WARRANTY

AMPIA 150 THE ORIGINAL MANUAL PASTA MACHINE
The Original: made of chromed steel.

- Cylinders' W is 5-15/16".
- Equipped with knob to change the thickness of the pasta dough.
- Comes with two standard, incorporated cylinders; for tagliatelli, 1/32" and vermicelli, 1/64".
- All moving parts are cemented and tempered.
- Clamp included.



| Item # | L | W | H | Wt |
|--------|--------|--------|--------|------------|
| 073160 | 8 1/4" | 7 1/2" | 5 1/2" | 7 1/4 lbs. |



ATLAS 150 MANUAL PASTA MACHINE

The most multi-purpose manual pasta machine.



- Make all kinds of pasta.
- Interchangeable cutters.
- Can be used with numerous attachments.
- Roller W 150 mm.
- Button to set thickness.
- Chrome-plated steel body.
- Supplied with 1 block, 2 cutters: 6 mm tagliatelle and 1.5 mm fettuccine;
- Removable handle and table clamp.



**5 YEAR
WARRANTY**

| Item # | L | W | H |
|--------|--------|--------|----|
| 073201 | 8 1/4" | 7 3/4" | 6" |



| Item # | Description |
|--------|--|
| 073217 | RAVIOLI ATTACHMENT |
| 073210 | Cappolini 1/32" Pasta Cutter |
| 073211 | Spaghetti 1/16", 1/16" (chitarra) Pasta Cutter |
| 073213 | Spaghetti 1/16" Pasta Cutter |
| 073215 | Linguine 3/32" Pasta Cutter |
| 073216 | Trenette 3/32" Pasta Cutter |



RAVIOLI MOLDS

Set of 3 molds for ravioli, mini-calzone, and other pastries.

- Supplied with recipe book.
- Polypropylene molds.
- Dishwasher safe.



| Item # | Ø | Dimensions | |
|--------|--------|--------------------------|--------|
| 073159 | 6 1/8" | 9 1/2" x 6 7/8" x 1 1/2" | LARGE |
| | 4 3/4" | 7 5/8" x 5 1/2" x 1 1/3" | MEDIUM |
| | 3 3/4" | 6 1/3" x 4 1/3" x 1" | SMALL |



5 YEAR WARRANTY



PASTA DRYING RACK WITH 16 ARMS

Rack consisting of a chrome-plated base and 16 polycarbonate arms (7 3/4"). Supplied with a ruler for easy transfer of pasta from machine to rack. To dry up to 4 1/2 lbs of fresh pasta.

| Item # | L | W |
|--------|---------|--------|
| 073228 | 13 2/3" | 5 1/2" |



IMPERIA RAVIOLI MOLD

Pressed aluminum mounted on a steel base with rubber feet for perfect adhesion. Supplied with wooden rolling pin. Ravioli dimensions: square 1 3/8" x 1 3/8", domed squares 2" x 2" / Ø 1 1/6".

| Item # | L | W | |
|--------|---------|--------|--------------------------|
| 073194 | 13 2/3" | 5 1/2" | 12 DOMED SQUARE RAVIOLIS |
| 073200 | 10 2/3" | 4 1/8" | 36 SQUARE RAVIOLIS |
| 073195 | 12" | 5 1/2" | 24 SQUARE RAVIOLIS |



**ERGONOMIC TRUFFLE CUTTER**

Stainless steel base, blade and handle. Equipped with a very fine blade and highly precise thickness adjuster wheel, this cutter can be used for truffles and mushrooms. The reverse can be used to cut thin slices of cheese.

| Item # | Ø | L | W |
|--------|--------|--------|--------|
| 215052 | 5 3/4" | 3 7/8" | 3 1/3" |

**ADJUSTABLE TRUFFLE CUTTER**

Made of 18/10 stainless steel. Easy to use, with wheel for precise adjustment of slice thickness. Hanging hole for easy storage.

| Item # | Wt |
|--------|-------|
| 072595 | 5 oz. |

**CHEESE SLICER**

Slice thickness depends on the angle at which the slicer is held relative to the cheese. The lower the slicer is held, the thinner the slice. Cast aluminium with highly durable dishwasher safe coating.

| Item # | L | W |
|--------|-------|-------|
| 072580 | 190mm | 108mm |

**CHEESE GUILLOTINE**

To cut perfect wedges, with a clean cutting edge. Especially convenient for blue cheese or other soft cheeses. Plastic base.

| Item # | Ø | H | Wt |
|--------|--------|-----|--------------|
| 072525 | 8 1/2" | 15" | 5 lbs. 4 oz. |

SPARE PARTS

| Item # | Description | Wt |
|--------|--------------------|------------------|
| 122013 | Replacement handle | 4 oz. |
| 122012 | Replacement spring | 1 oz. |
| 122011 | Replacement wires | 1 oz. Set of 10. |

**CHEESE KNIFE**

Non-flexible stainless steel blade with two riveted handles.

| Item # | L of Blade | Total L | Wt |
|--------|------------|---------|-------------|
| 090347 | 15 3/4" | 25" | 1 lb. 2 oz. |

**CHEESE OR FOIE GRAS WIRE SLICER**

| Item # | L | Wt |
|--------|--------|-------|
| 122016 | 9 1/2" | 7 oz. |

SPARE PARTS

| Item # | Description | Wt |
|--------|-------------------------------|-------|
| 122017 | Pack of 10 replacement wires. | 1 oz. |

**CHEESE / BUTTER WIRE**

Stainless steel wire and plastic handles. Set of 10.

| Item # | L | Wt |
|--------|---------|--------|
| 122021 | 11 3/4" | 6 oz. |
| 122031 | 31 1/2" | 12 oz. |



SLICING

CHOPPING



HERB SCISSORS

With 5 stainless steel blades. Perfect for quick and gentle cutting of herbs.

| Item # | L | Wt |
|--------|--------|-------|
| 120806 | 7 7/8" | 8 oz. |



DRAINAGE RACK FOR CHOPPING BOARDS

Made of stainless steel. Ensures quick drying and proper ventilation and storage of boards. Holds six boards.

| Item # | L | W | H |
|--------|-----|----|----|
| 139002 | 16" | 9" | 6" |



CUTTING BOARD SCRAPER

Plastic frame, steel blade. This scraper erases spots and grooves from the surface, leaving it smooth and clean. Steel interchangeable and reversible blade.

| Item # | L | W | H | Wt |
|--------|----|--------|----|--------|
| 139005 | 8" | 2 3/4" | 5" | 13 oz. |

SPARE PARTS

| Item # | Description | Wt |
|--------|-----------------------|-------|
| 139006 | Set of 2 spare blades | 1 oz. |



FISH SHEARS

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

| Item # | L |
|--------|--------|
| 121134 | 6 1/3" |



KITCHEN SCISSORS

Stainless steel. Black plastic handles. For right or left hand use.

| Item # | L | Wt |
|--------|--------|-------|
| 120802 | 8 1/4" | 4 oz. |



POULTRY SHEARS

Blades made of stainless steel, handle in A.B.S. Black plastic handles. For right or left hand use.

| Item # | L | Wt |
|--------|--------|-------|
| 120817 | 9 1/4" | 7 oz. |



MEZZALUNA BLADE

Made of stainless steel and two plastic handles for easy and quick chopping of herbs or salads.

| Item # | L | H | Wt |
|--------|--------|--------|---------------------|
| 120451 | 8 1/2" | 3 5/8" | 11 oz. SINGLE BLADE |
| 090570 | 8 1/2" | | 14 oz. DOUBLE BLADE |

SUPERIOR QUALITY KNIVES ENSURING HIGH PERFORMANCE, LONG LASTING & COMFORT




GIESSER MESSER KNIVES

These knives combine tradition and quality, made in Germany by GIESSER MESSER, cutlery since 1865.



FLASH TO VIEW A PRODUCT DEMO
IN OUR CHEF LIFESTYLE BLOG.

WARNING: THE GIESSER MESSER KNIFE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.

- 
- Best edge-holding guaranteed by high quality Chrome-Molybdenum Steel.
 - Long lasting and reduced wear of the blade due to modern vacuum hardening technology: hardness 56 HRC Rockwell.
 - High performance and easy re-sharpening of the edge.
 - Non-slip, non-porous, sterilisable handles.
 - Handle shape ensures user comfort regardless of the type of use.



MULTI-PURPOSE KITCHEN KNIFE

| Item # | L of Blade |
|--------|------------|
| 182106 | 6" |



BONING KNIFE

| Item # | L of Blade |
|--------|------------|
| 182129 | 6 1/4" |



PARING KNIFE

| Item # | L of Blade |
|--------|------------|
| 182102 | 3 3/4" |



PARING KNIFE

| Item # | L of Blade |
|--------|------------|
| 182103 | 4" |



UNIVERSAL KNIFE

| Item # | L of Blade |
|--------|------------|
| 182104 | 4 1/4" |



PEELING KNIFE

| Item # | L of Blade |
|--------|------------|
| 182101 | 2 1/4" |



CHEFS KNIFE

| Item # | L of Blade |
|--------|------------|
| 182112 | 7 3/4" |



CHEFS KNIFE

| Item # | L of Blade |
|--------|------------|
| 182113 | 10 1/4" |



BREAD KNIFE

| Item # | L of Blade |
|--------|------------|
| 182125 | 7" |



SERRATED HAM KNIFE

| Item # | L of Blade |
|--------|------------|
| 182119 | 9 3/4" |
| 182121 | 12 1/4" |
| 182122 | 14" |



UNIVERSAL /BREAD KNIFE

| Item # | L of Blade |
|--------|------------|
| 182110 | 9 3/4" |



HAM KNIFE

| Item # | L of Blade |
|--------|------------|
| 182116 | 9 3/4" |
| 182118 | 12 1/4" |
| 182126 | 14" |



FISH KNIFE

| Item # | L of Blade |
|--------|------------|
| 182131 | 7" |



SHARPENING STEEL
Standard cut

| Item # | L of Blade |
|--------|------------|
| 182151 | 12 1/4" |





COOKWARE



Jet Tila

EXECUTIVE / CELEBRITY CHEF



“ I cook with abundance and abandonment. The heat of the kitchen on every level provokes that and I believe translates that intensity into the heat of the dish. I love the feeling-it is very Zen to me. High heat cooking like stir-fry in a wok means you have to cook fast and almost ferociously. This is why I respect and rely on Matfer products in my kitchens. ”



CLASSIC CERAMIC



Its extra-hard, PTFE-free and exceptionally non-stick ceramic coating will appeal to even the most demanding users. It is resistant to temperatures up to 400°C. Equipped with stainless steel strip handles, these pans are oven and dishwasher safe.



ALL HEAT SOURCES
EXCEPT INDUCTION

SEE P.160



ELITE CERAMIC



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



ALL HEAT SOURCES
INCLUDING INDUCTION.

SEE P.161



COPPER



The premium range of copper pans for cooking. Interior in stainless steel for easy cleaning, no tinning required. The 2.5mm thickness guarantees even cooking and remarkable heat conduction properties for perfect flavor.



ALL HEAT SOURCES
EXCEPT INDUCTION

SEE P.162





EXCELLENCE



The benchmark for demanding chefs. Thick stainless steel body. Sandwich base in stainless steel/aluminium/stainless steel. Patented cold-touch handles for ease of use.



ALL HEAT SOURCES INCLUDING INDUCTION.



SEE P.168



NON STICK



Thick aluminium and multi-layer coating guarantee non-stick qualities and durability for this complete range of frying pans equipped with epoxy coated strip metal handles.



ALL HEAT SOURCES EXCEPT INDUCTION.



SEE EXCALIBUR FRY PAN & ELITE PRO FOR INDUCTION COMPATIBILITY

SEE P.172



BLACK STEEL



Natural mineral material which allows healthy cooking. Once seasoned (required), it will result in an even non-stick coating. It is ideal for searing meats, browning omelettes and grilling fish.



ALL HEAT SOURCES INCLUDING INDUCTION.

SEE P.174





CLASSIC CERAMIC COOKWARE

Aluminum frying pans with non-stick ceramic enamel.

- 1 Flat stainless steel handle.
- 2 Handle attached by 3 coated rivets.
- 3 Pan body 3 to 5 mm thick.



CLASSIC CERAMIC CREPE PAN

| Item # | Ø |
|--------|--------|
| 676125 | 9 3/4" |
| 676128 | 11" |



BISTRO VITRO CERAMIC CLEANER

It cleans and removes traces of burnt residues on stove tops (halogen, radiant, induction). Leaves an invisible coat that facilitates maintenance.

| Item # | Cap. |
|--------|-----------|
| 720358 | 8 1/2 oz. |



CLASSIC CERAMIC FRY PAN

| Item # | Ø |
|--------|---------|
| 675220 | 7 3/4" |
| 675224 | 9 1/2" |
| 675228 | 11" |
| 675232 | 12 1/2" |
| 675236 | 14 1/8" |
| 675240 | 15 3/4" |



- To extend the life of your pans:
- Use MATFER Exoglass® 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.
- SEE EXOGLASS UTENSILS P.106





ELITE CERAMIC COOKWARE

Universal frying pans able to withstand high temperatures, with ultra-resistant ceramic coating.

- 1 Heat is quickly and evenly distributed.
- 2 Stainless steel handle.
- 3 Handle attached with covered rivets.
- 4 Handle loop for hanging.
- 5 Laquered exterior and covered edges cleans easily.



ELITE CERAMIC TRADITION WOK

| Item # | Ø | Cap. |
|--------|---------|------------|
| 687835 | 13 3/4" | 5 1/4 qts. |



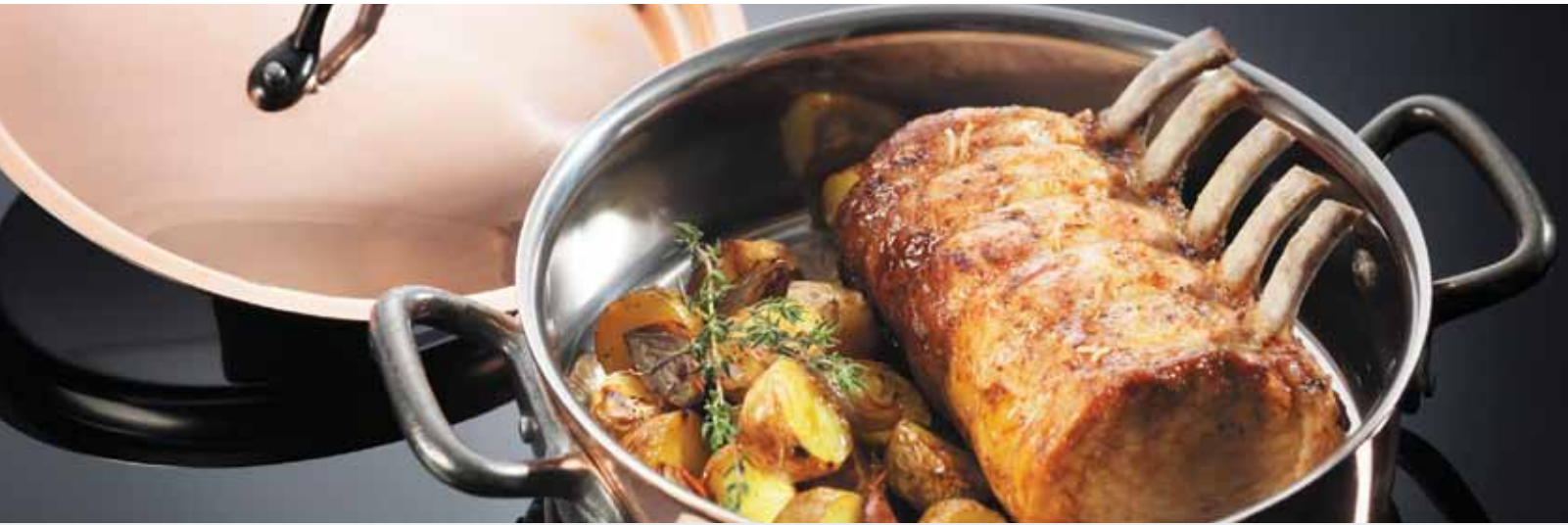
ELITE CERAMIC CREPE PAN

| Item # | Ø | H |
|--------|-----|------|
| 666228 | 11" | 3/4" |



ELITE CERAMIC FRY PAN

| Item # | Ø | H |
|--------|---------|--------|
| 665220 | 7 3/4" | 1 1/2" |
| 665224 | 9 1/2" | 1 1/2" |
| 665228 | 11" | 1 3/4" |
| 665232 | 12 1/2" | 2" |



COPPER COOKWARE

Made of high quality copper with stainless steel lining. The premium range of pans for cooking. Combining the optimum heat conductivity of copper with the easy clean properties of a stainless steel interior.

- 1 Smooth copper exterior.
- 2 Straight overturn non-drip edge.
- 3 Stainless steel interior: easy to clean.
- 4 Cast iron handle.



BOURGEAT COPPER SAUCE PAN

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|---------|---------------|
| 360012 | 4 3/4" | 2 3/4" | 7/8 | 2 lbs. 9 oz. |
| 360014 | 5 1/2" | 3" | 1 1/4 | 3 lbs. 9 oz. |
| 360016 | 6 1/4" | 3 1/2" | 1 14/16 | 4 lbs. 12 oz. |
| 360018 | 7 1/8" | 3 3/4" | 2 5/8 | 5 lbs 9 oz. |
| 360020 | 7 7/8" | 4 1/8" | 3 3/4 | 6 lbs. 9 oz. |
| 360024 | 9 1/2" | 4 3/4" | 6 3/8 | 8 lbs. 10 oz. |



CHEF'S TIP TO CHOOSE THE RIGHT LID:

Match 2 last digits of item # of the lid with last 2 digits of pan or pot. Example: 374024 BRAZIER - matching lid 365024.

BOURGEAT COPPER LID

| Item # | Ø | Wt |
|--------|--------|--------------|
| 365012 | 4 3/4" | 7 oz. |
| 365014 | 5 1/2" | 9 oz. |
| 365016 | 6 1/4" | 11 oz. |
| 365018 | 7 1/8" | 14 oz. |
| 365020 | 7 7/8" | 1 lb. 1 oz. |
| 365024 | 9 1/2" | 1 lb. 8 oz. |
| 365028 | 11" | 1 lb. 10 oz. |



BOURGEAT COPPER COOKWARE SET

| Item # | Wt |
|--------|---------|
| 915901 | 38 lbs. |

SET OF 8 ITEMS INCLUDE:

| Item # | Ø | Qts | Description |
|--------|--------|------------|---------------------------------|
| 367024 | 9 1/2" | 5-3/4 qts. | COPPER CASSEROLE |
| 365024 | 9 1/2" | | COPPER LID FOR CASSEROLE |
| 360018 | 7 1/8" | 2-5/8 qts. | COPPER SAUCE PAN |
| 365018 | 7 1/8" | | COPPER LID FOR SAUCE PAN |
| 373024 | 9 1/2" | 2-3/4 qts. | COPPER FLARED SAUTE PAN |
| 365024 | 9 1/2" | | COPPER LID FOR FLARED SAUTE PAN |
| 374028 | 11" | 5-1/4 qts. | COPPER HEAVY SAUTE PAN |
| 365028 | 11" | | COPPER LID FOR HEAVY SAUTE PAN |



BOURGEAT COPPER CASSEROLE WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|--------|---------------|
| 367020 | 7 7/8" | 4 1/8" | 3 1/2 | 5 lbs. 7 oz. |
| 367024 | 9 1/2" | 4 3/4" | 5 3/4" | 7 lbs. 15oz. |
| 367028 | 11" | 5 1/8" | 8 1/2 | 10 lbs. 3 oz. |



BOURGEAT COPPER SAUTE PAN BRAZIER WITH LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|-------|----------------|
| 374124 | 9 1/2" | 2 3/4" | 3 1/3 | 7 lbs. 14 oz. |
| 374128 | 11" | 3 1/8" | 5 1/4 | 10 lbs. 14 oz. |



BOURGEAT COPPER SAUTE PAN BRASIER WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|-------|---------------|
| 374024 | 9 1/2" | 2 3/4" | 3 1/3 | 6 lbs. 10 oz. |
| 374028 | 11" | 3 1/8" | 5 1/4 | 8 lbs. 12 oz. |



BOURGEAT COPPER CASSEROLE WITH LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|-------|---------------|
| 367120 | 7 7/8" | 4 1/8" | 3 1/2 | 5 lbs. 7 oz. |
| 367124 | 9 1/2" | 4 3/4" | 5 3/4 | 7 lbs. 15 oz. |
| 367128 | 11" | 5 1/8" | 8 1/2 | 10 lbs. 3 oz. |





BOURGEAT COPPER SAUTE PAN WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|----------|--------|---------------|
| 372016 | 6 1/4" | 2" | 1 | 3 lbs. 14 oz. |
| 372020 | 7 7/8" | 2 3/8" | 2 | 5 lbs. 3 oz. |
| 372024 | 9 3/8" | 2 13/16" | 3 5/16 | 6 lbs. 12 oz. |
| 372028 | 11" | 3 1/8" | 5 1/4 | 10 lbs. 1 oz. |



BOURGEAT COPPER SAUTE PAN WITH LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|----------|--------|---------------|
| 372116 | 6 1/4" | 2" | 1 | 4 lbs. 8 oz. |
| 372120 | 7 7/8" | 2 3/8" | 2 | 6 lbs. 7 oz. |
| 372124 | 9 3/8" | 2 13/16" | 3 5/16 | 8 lbs. 9 oz. |
| 372128 | 11" | 3 1/8" | 5 1/4 | 12 lbs. 1 oz. |



BOURGEAT COPPER SAUCE PAN WITH LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|---------|---------------|
| 360112 | 4 3/4" | 2 3/4" | 7/8 | 3 lbs. 6 oz. |
| 360114 | 5 1/2" | 3" | 1 1/4 | 4 lbs. 1 oz. |
| 360116 | 6 1/4" | 3 1/2" | 1 14/16 | 5 lbs. 7 oz. |
| 360118 | 7 1/8" | 3 3/4" | 2 5/8 | 6 lbs. 7 oz. |
| 360120 | 7 7/8" | 4 1/8" | 3 3/4 | 7 lbs. 10 oz. |
| 360124 | 9 1/2" | 4 3/4" | 6 3/8 | 10 lbs. 5 oz. |



BOURGEAT COPPER FLARED SAUTE PAN WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|----------|-------|---------------|
| 373016 | 6 1/4" | 2 3/8" | 3/4 | 3 lbs. 8 oz. |
| 373020 | 7 7/8" | 2 13/16" | 1 5/8 | 4 lbs. 11 oz. |
| 373024 | 9 1/2" | 3 1/8" | 2-3/4 | 6 lbs 15 oz. |
| 373028 | 11" | 3 1/2" | 4 | 8 lbs. 8 oz. |



BOURGEAT COPPER FLARED SAUTE PAN WITH LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|----------|-------|----------------|
| 373116 | 6 1/4" | 2 3/8" | 3/4 | 4 lbs. 5 oz. |
| 373120 | 7 7/8" | 2 13/16" | 1 5/8 | 5 lbs. 10 oz. |
| 373124 | 9 1/2" | 3 1/8" | 2 3/4 | 8 lbs. 2 oz. |
| 373128 | 11" | 3 1/2" | 4 | 10 lbs. 10 oz. |



BOURGEAT COPPER FRYING PAN
No Lid Available.

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|-------|--------------|
| 369024 | 9 1/2" | 2" | 1 5/8 | 5 lbs. 4 oz. |
| 369028 | 11" | 2 1/4" | 2 3/8 | 6 lbs. 9 oz. |



BOURGEAT COPPER OVAL FRYING PAN

| Item # | L | W | H | Wt |
|--------|---------|--------|----|--------------|
| 370036 | 14 1/4" | 8 1/4" | 2" | 1 lb. 15 oz. |



COPPER ROUND PAN

Made of solid copper with stainless steel lining. With bronze handles.

| Item # | Ø | H | Wt |
|--------|---------|--------|--------------|
| 034017 | 7 7/8" | 1 1/4" | 1 lb. 15 oz. |
| 034040 | 8 5/8" | 1 3/8" | 2 lbs. 2 oz. |
| 034025 | 10 1/4" | 1/2" | 3 lbs. 1 oz. |



COPPER OVAL FRYING PAN

Made of solid copper with stainless steel lining. With bronze handle. No lid available.

| Item # | L | W | Wt |
|--------|---------|--------|---------------|
| 034018 | 11 7/8" | 7 7/8" | 2 lbs. 4 oz. |
| 034019 | 13 3/4" | 9" | 2 lbs. 14 oz. |



COPPER FLARED CREPE PAN

Copper lined with stainless steel, bronze handle.

| Item # | Ø | H | Wt |
|--------|---------|---------|---------------|
| 034083 | 11 7/8" | 1 3/16" | 3 lbs. 14 oz. |



COPPER EGG PAN

With bronze handles. Tin lined.

| Item # | Ø | H | Wt |
|--------|--------|--------|-------------|
| 032035 | 4 3/4" | 1" | 9 oz. |
| 032036 | 5 1/2" | 1" | 1 lb. |
| 032037 | 6 1/3" | 1 1/8" | 1 lb. 1 oz. |
| 032039 | 8" | 1 1/8" | 1 lb. 5 oz. |



COPPER OVAL PAN

Made of solid copper with stainless steel lining. With bronze handle.

| Item # | L | H | Wt |
|--------|---------|--------|---------------|
| 034051 | 13 3/4" | 1 3/4" | 2 lbs. 13 oz. |



COPPER ROUND FRYING PAN

Made of solid copper with stainless steel lining. With bronze handle. No lid available.

| Item # | Ø | H | Wt |
|--------|---------|--------|--------------|
| 034014 | 7 7/8" | 1 1/4" | 2 lbs. 1 oz. |
| 034016 | 10 1/4" | 1 1/2" | 3 lbs. 5 oz. |



COPPER WOK CHINESE FRYING PAN

Made of solid copper with stainless steel lining. With bronze handle. Bottom has a 4" flat Ø for resting pan.

| Item # | Ø | H | Wt |
|--------|---------|--------|--------------|
| 034078 | 11 7/8" | 2 3/8" | 4 lbs. 7 oz. |





BOURGEAT MINI COPPER SAUCE PAN

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

| Item # | Ø | H | Cap. | Wt |
|--------|--------|--------|-----------|-------------------------|
| 351009 | 3 1/2" | 1 3/4" | 9 1/2 oz. | 9 oz. |
| 351209 | 3 1/2" | | | 4 oz. Lid for sauce pan |



COPPER SUGAR PAN - SOLID COPPER

No lining.

| Item # | Ø | H | Qts | Wt |
|--------|--------|---------|-------|---------------|
| 032121 | 5 1/2" | 3 3/16" | 1 1/8 | 2 lbs. 3 oz. |
| 032122 | 6 1/4" | 3 1/2" | 1 3/4 | 2 lbs. 13 oz. |
| 032123 | 7 1/8" | 4" | 2 1/2 | 3 lbs. 6 oz. |
| 032124 | 7 7/8" | 4 3/8" | 3 1/2 | 4 lbs. 4 oz. |



BOURGEAT COPPER SUGAR PAN

Copper body, stainless steel "cold touch" handle.

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|-------|---------------|
| 305016 | 6 1/4" | 3 1/2" | 1 3/4 | 2 lbs. 12 oz. |
| 305020 | 7 7/8" | 4 3/8" | 3 1/2 | 4 lbs. 2 oz. |



COPPER EGG WHITE BOWL

Solid copper bowl, (no tin lining) with rolled and reinforced edge. Fitted with removable ring.

| Item # | Ø | H | Qts | Wt |
|--------|---------|--------|-------|---------------|
| 032107 | 9 1/2" | 4 3/4" | 3 1/2 | 1 lb. 13 oz. |
| 032108 | 10 1/4" | 5 1/8" | 4 1/2 | 2 lbs. 3 oz. |
| 032110 | 11 7/8" | 5 7/8" | 7 | 2 lbs. 12 oz. |



REFRACTOMETER

High definition. For checking sugar content expressed in % Brix. Reader Ø 40 mm (1 1/2"). Reference temperature 20° C (68° F), sample temperature 40°C (104° F) maximum. Comes in a protective box.

Refractometer 0 to 50 %. Precision ± 1 % for sorbets, ice creams, fruit juice concentrates etc

| Item # | L | Wt |
|--------|--------|-------|
| 250122 | 5 7/8" | 5 oz. |

Refractometer 58 à 90 %. Precision ± 0,5 % for jelly, jam, syrups

| Item # | L | Wt |
|--------|--------|-------|
| 250124 | 5 7/8" | 5 oz. |



BOURGEAT COPPER TIN-LINED TART TATIN MOLD

Made of copper outside and tin inside. From France of the late 1800's, this tart is made with caramelized apples covered with a flaky crust.

| Item # | Ø | H | Wt |
|--------|--------|--------|--------------|
| 341221 | 9 1/2" | 1 7/8" | 2 lbs. 6 oz. |
| 341222 | 11" | 1 7/8" | 3 lbs. 6 oz. |



**EXTRA HEAVY JAM PAN
SOLID COPPER**
With 2 bronze handles.

| Item # | Ø | H | Qts | Wt |
|--------|---------|--------|--------|------------|
| 304042 | 16 1/2" | 7 1/8" | 16 3/4 | 8 3/8 lbs. |



COPPER ZABAGLIONE BOWL - SOLID COPPER
Round bottom. No lining.

| Item # | Ø | Qts | Wt |
|--------|--------|-------|--------------|
| 032130 | 6 1/4" | 1 1/2 | 1 lb. 12 oz. |



COPPER POTATO AND VEGETABLE STEAMER
With bronze handles. Tin lined.

| Item # | Ø | H | Wt |
|--------|--------|-------|--------------|
| 031231 | 6 1/4" | 8 1/4 | 3 lbs. 9 oz. |



BOURGEAT COPPER JAM PAN

Solid copper bowl, (no tin lining) with rolled and reinforced edge. With riveted brass handles.

| Item # | Ø | H | Cap. | Wt |
|--------|-----|----|---------|--------|
| 303036 | 15" | 5" | 10 qts. | 3 lbs. |



COPPER FISH POACHER AND GRID WITH LID.

Hammered finish with bronze handles. Tin Lined. (Not recommended for preheating when empty)

| Item # | L | W | H | Wt |
|--------|---------|--------|--------|---------------|
| 032051 | 19 5/8" | 5 1/8" | 4 1/4" | 12 lbs. 2 oz. |



BISTRO COPPER CLEANING PASTE

| Item # | Description | Wt |
|--------|-------------------|--------------|
| 720311 | Jar of 5 fl. oz. | 9 oz. |
| 720312 | Jar of 35 fl. oz. | 3 lbs. 1 oz. |





EXCELLENCE COOKWARE

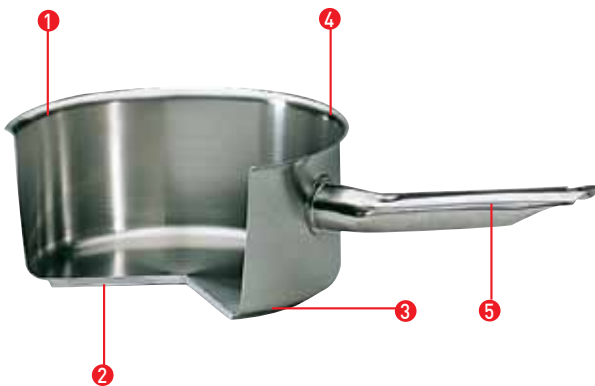
Design that combines cooking performance with ergonomics. **COOKING:** Optimized cooking by uniform heat conduction in skirt and base. May be used on any available heat source. **HYGIENE:** Handles are perfectly watertight (no risk of bacteria development). The angle at the base and area around the handle are designed for easy cleaning.



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.

- ① Special stainless steel body.
- ② Sandwich aluminum base bottom with shape memory.
- ③ Base covered with metallic stainless steel disk for induction.
- ④ Reinforced edge.
- ⑤ Handles are insulated stainless steel tube and "STAY COOL" to prevent heat diffusing.

SEE INSTRUCTIONS P. 203



BISTRO STAINLESS STEEL CLEANING CREAM



Cleans and polishes stainless steel surfaces, regardless of the finish: shining, satin or brushed. It may be used for maintenance of stainless steel furniture in professional kitchens.

| Item # | Cap. |
|--------|-----------|
| 720360 | 8 1/2 oz. |

EXCELLENCE CASSEROLE WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|----------------------|---------|--------|---------|---------------|
| 693024 | 9 1/2" | 4 3/4" | 5 3/4 | 4 lbs. 3 oz. |
| 693028 | 11" | 5 1/2" | 9 | 5 lbs. 14 oz. |
| 693032 | 12 5/8" | 6 3/8" | 13 1/2 | 7 lbs. 8 oz. |
| 693036 | 14 1/8" | 7" | 19 3/8 | 5 lbs. 3 oz. |
| 693040 | 15 3/4" | 8" | 26 1/2. | 5 lbs. 3 oz. |
| NON-INDUCTION | | | | |
| 693045 | 17 3/4" | 9" | 38 | 5 lbs. 3 oz. |
| 693050 | 19 3/4" | 9 7/8" | 52 | 5 lbs. 3 oz. |



EXCELLENCE STOCKPOT WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|---------|---------|--------|---------------|
| 694024 | 9 1/2" | 9 1/2" | 11 1/2 | 4 lbs. 8 oz. |
| 694028 | 11" | 11" | 18 | 6 lbs. 10 oz. |
| 694032 | 12 1/2" | 12 1/2" | 26 | 8 lbs. 7 oz. |
| 694036 | 14 1/8" | 14 1/8" | 38 | 13 lbs. 2 oz. |
| 694040 | 15 3/4" | 15 3/4" | 53 | 16 lbs. 3 oz. |

NON-INDUCTION

| | | | | |
|--------|---------|---------|-----|---------------|
| 694045 | 17 3/4" | 17 3/4" | 76 | 27 lbs. 8 oz. |
| 694050 | 19 5/8" | 19 5/8" | 104 | 34 lbs. 7 oz. |



EXCELLENCE STOCKPOT WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|---------|---------|--------|---------------|
| 690024 | 9 1/2" | 6 3/8" | 7 1/2 | 4 lbs. 8 oz. |
| 690028 | 11" | 7 3/8" | 11 1/2 | 6 lbs. 10 oz. |
| 690032 | 12 1/2" | 8 1/2" | 19 | 8 lbs. 6 oz. |
| 690036 | 14 1/8" | 9 1/2" | 25 1/2 | 13 lbs. 1 oz. |
| 690040 | 15 3/4" | 10 1/2" | 36 | 16 lbs. |

NON-INDUCTION

| | | | | |
|--------|---------|---------|----|---------------|
| 690045 | 17 3/4" | 11 1/2" | 38 | 25 lbs. 4 oz. |
| 690050 | 19 3/4" | 12 1/2" | 52 | 29 lbs. 2 oz. |



EXCELLENCE STEAMER

| Item # | Ø/H/Qts | Wt |
|--------|----------------------------|--------------|
| 698024 | 9 1/2" to fit a 9 1/2" pot | 2 lbs. 6 oz. |
| 698028 | 11" to fit a 11" pot | 3 lbs. 6 oz. |

CHEF'S TIP TO CHOOSE THE RIGHT POT:
Match last 2 digits of item # of the steamer with last 2 digits of pot.
Ex 698024 steamer - matching stockpot 690024.



EXCELLENCE BRASIER WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|---------|--------|--------|---------------|
| 697028 | 11" | 3 1/2" | 5 3/4 | 5 lbs. 1 oz. |
| 697032 | 12 1/2" | 4" | 8 1/2 | 6 lbs. 5 oz. |
| 697036 | 14 1/8" | 4 3/4" | 12 3/4 | 9 lbs. 8 oz. |
| 697040 | 15 3/4" | 5" | 17 | 11 lbs. 6 oz. |

NON-INDUCTION

| | | | | |
|--------|---------|--------|----|---------------|
| 697045 | 17 3/4" | 5 7/8" | 24 | 19 lbs. 7 oz. |
| 697050 | 19 3/4" | 6 1/2" | 34 | 24 lbs. 2 oz. |





PERFORMANCE FRY PAN

- Special stainless steel body compatible with all hobs.
- Aluminum “sandwich bottom” retains heat to insure perfect cooking distribution.
- Magnetic stainless steel base specially for induction cooking.
- Strengthened spill catching rim.
- Comfortable welded stainless steel handle.



| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|--------|--------------|
| 675020 | 7 7/8" | 1 3/8" | 7/8 | 1 lb. 14 oz. |
| 675024 | 9 1/2" | 1 1/2" | 1 1/2 | 2 lbs. 8 oz. |
| 675028 | 11" | 1 3/4" | 2 5/16 | 4 lbs. 4 oz. |



EXCELLENCE SAUTE PAN WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|-------|---------------|
| 696020 | 7 7/8" | 2 3/4" | 1 1/2 | 2 lbs. 2 oz. |
| 696024 | 9 1/2" | 3 1/8" | 2 3/4 | 3 lbs. 14 oz. |
| 696028 | 11" | 3 1/2" | 4 | 5 lbs. 5 oz. |



EXCELLENCE STOCKPOT WITH LID AND FAUCET

| Item # | Ø | H | Qts | Wt |
|--------|---------|---------|--------|---------------|
| 694224 | 9 1/2" | 9 1/2" | 11 1/2 | 6 lbs. 5 oz. |
| 694228 | 11" | 11" | 18 | 8 lbs. 9 oz. |
| 694232 | 12 1/2" | 12 1/2" | 26 | 10 lbs. 9 oz. |
| 694236 | 14 1/8" | 14 1/8" | 38 | 15 lbs. 5 oz. |
| 694240 | 15 3/4" | 15 3/4" | 53 | 19 lbs. 2 oz. |



TRIANGLE PASTA COOKER/STRAINER

Made of Stainless Steel. To be used with 14 1/8" diam. pot.

| Item # | H | Qts |
|--------|----|--------|
| 713504 | 7" | 3 qts. |



EXCELLENCE SAUCE PAN WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|-------|--------------|
| 691012 | 4 3/4" | 2 1/2" | 1/2 | 1 lbs.3 oz. |
| 691014 | 5 1/2" | 2 3/4" | 1 | 1 lbs.5 oz. |
| 691016 | 6 1/4" | 3" | 1 3/4 | 1 lbs.10 oz. |
| 691018 | 7 1/8" | 3 1/2" | 2 3/8 | 2 lbs. |
| 691020 | 7 7/8" | 3 7/8" | 4 | 2 lbs.6 oz. |
| 691024 | 9 1/2" | 4 3/4" | 4 3/4 | 4 lbs.7 oz. |
| 691028 | 11" | 5 1/2" | 9 | 5 lbs.10 oz. |

SEE SILICONE BRUSH P. 110



LID RACK

Stainless steel, rack for 10 lids. From 9 1/2" to 19 3/4" Ø.

| Item # | L | W | Wt |
|--------|---------|-----|--------|
| 015210 | 15 3/8" | 12" | 7 lbs. |



TRADITION COOKWARE

Premium stainless steel body with upper & lower reinforcements in polished mirror finish.

SEE INSTRUCTIONS P. 203

- 1 Sandwich base in stainless steel/ aluminum/stainless steel.
- 2 Base covered with a magnetic stainless steel disc specifically for induction hobs.
- 3 Reinforced non-drip rim.
- 4 Strong stainless steel welded handles soldered without rivet. Handles are insulated stainless steel tube and "STAY COOL" to prevent heat diffusing.
- 6 Ultra thick tape reinforcement of upper and lower edges of the pan body,



TRADITION FRY PAN

| Item # | Ø | H | Qts | Wt |
|--------|---------|--------|--------|---------------|
| 685020 | 7 7/8" | 1 3/8" | 7/8 | 1 lbs. 14 oz. |
| 685024 | 9 1/2" | 1 1/2" | 1 1/2 | 2 lbs. 8 oz. |
| 685028 | 11" | 1 3/4" | 2 5/16 | 4 lbs. 3 oz. |
| 685032 | 12 1/2" | 2" | 3 3/8 | 5 lbs. 5 oz. |



TRADITION FLARED SAUTE PAN WITHOUT LID

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|-------|--------------|
| 686520 | 7 7/8" | 2 3/4" | 1 1/2 | 2 lbs. 4 oz. |
| 686524 | 9 1/2" | 3 1/8" | 2 3/4 | 3 lbs. 5 oz. |
| 686528 | 11" | 3 1/2" | 4 | 4 lbs. 4 oz. |



CHEF'S TIP TO CHOOSE THE RIGHT LID: Match 2 last digits of item # of the lid with last 2 digits of pan or pot. Example: 685020 FRY PAN "Tradition Plus" - MATCHING LID 692020.

TRADITION AND EXCELLENCE LIDS

| Item # | Ø | Wt | Item # | Ø | Wt |
|--------|---------|-------------|--------|---------|--------------|
| 692014 | 5 1/2" | 6 oz. | 692032 | 12 5/8" | 1 lb. 7 oz. |
| 692016 | 6 5/16" | 8 oz. | 692036 | 14 1/4" | 1 lb. 8 oz. |
| 692018 | 7 1/8" | 9 oz. | 692040 | 15 3/4" | 2 lbs. 4 oz. |
| 692020 | 7 7/8" | 11 oz. | 692045 | 17 3/4" | 3 lbs. 9 oz. |
| 692024 | 9 1/2" | 15 oz. | 692050 | 19 3/4" | 5 lbs. 1 oz. |
| 692028 | 11" | 1 lb. 5 oz. | | | |



TRADITION WOK

| Item # | Ø | H | Qts | Wt |
|--------|-----|----|-----|--------------|
| 686730 | 12" | 4" | 4" | 2 lbs. 1 oz. |



CLASS CHEF+ NON-STICK COOKWARE

Frying pans in extra strong aluminium with 4-layer non stick coating.

SEE INSTRUCTIONS P. 203



- 1 PFOA-FREE guaranteed coatings.
- 2 Easy to clean grey lacquer exterior.
- 3 Wide stainless steel handle attached with 3 rivets (except blini pan which has 2 rivets).
- 4 Rayonnated base.



ROUND FRYING PAN

| Item # | Ø | H | Qts | Wt |
|--------|---------|--------|--------|---------------|
| 906020 | 7 7/8" | 1 1/2" | 1 | 1lb. 3 oz. |
| 906024 | 9 3/8" | 1 1/2" | 1 3/8 | 1 lb. 11 oz. |
| 906028 | 11" | 1 3/4" | 2 1/8 | 2 lbs. 3 oz. |
| 906032 | 12 5/8" | 2" | 3 1/4 | 2 lbs. 15 oz. |
| 906036 | 14 1/4" | 2" | 4 1/4 | 4 lbs. 6 oz. |
| 906040 | 15 3/4" | 2" | 5 5/16 | 5 lbs. 4 oz. |



CHINESE WOK

| Item # | Ø | H | Qts | Wt |
|--------|-----|--------|-----|--------------|
| 909528 | 11" | 3 1/8" | 1/8 | 1 lb. 15 oz. |



CREPE PAN

| Item # | Ø | H | Qts | Wt |
|--------|----------|------|-------|-------------|
| 907525 | 9 13/16" | 3/4" | 13/16 | 1 lb. 2 oz. |
| 907528 | 11" | 3/4" | 1 1/4 | 1 lb. 6 oz. |



EXCALIBUR FRY PAN

Nonstick interior reinforced with stainless steel. Comfortable, stay-cool stainless steel handle. Suitable for all heat sources, including induction.



| Item # | Ø | H | Qts | Wt |
|--------|---------|--------|--------|--------------|
| 669420 | 7 7/8" | 1 1/2" | 7/8 | 1 lb. 13 oz. |
| 669424 | 9 1/2" | 1 1/2" | 1 1/2 | 2 lbs. 8 oz. |
| 669428 | 11" | 1 3/4" | 2 5/16 | 4 lbs. 1 oz. |
| 669432 | 12 1/2" | 2" | 3 3/8 | 5 lbs. 7 oz. |



OVAL FRYING PAN OR FISH PAN

| Item # | L | W | THK |
|--------|----------|--------|------|
| 908036 | 14 1/5" | 9 5/6" | 1/6" |
| 908040 | 15 13/4" | 11" | 1/6" |



RECTANGULAR FISH FRYING PAN

| Item # | Ø | H | Qts | Wt |
|--------|-----|--------|-------|--------------|
| 908538 | 15" | 1 1/2" | 3 1/4 | 3 lbs. 7 oz. |



BLINI PAN

| Item # | Ø | H | THK |
|--------|--------|----|-------|
| 907012 | 4 3/4" | 1" | 1/12" |



ROAST PAN WITH BUILT IN HANDLE

| Item # | Ø | H | Qts | Wt |
|--------|---------|--------|--------|-------------|
| 664050 | 19 3/4" | 3 1/2" | 16 7/8 | 7 lbs. 7 oz |



ELITE PRO SPECIAL ALUMINUM FRY PAN WITH INDUCTION BOTTOM

- 1 Thick, heat diffusing base with special induction stainless steel bottom plate.
- 2 Coated rivets inside.
- 3 4-layer nonstick coating with anti-scratch protective undercoat.
- 5 Extra thick 5 mm aluminum construction.
- 6 Hanging loop in handle.
- 7 Aluminum "cool touch" handle.

| Item # | Ø | H | Wt |
|--------|---------|----|---------------|
| 668524 | 9 1/2" | 2" | 2 lbs. 10 oz. |
| 668528 | 11" | 2" | 3 lbs. 7 oz. |
| 668532 | 12 5/8" | 2" | 4 lbs. 9 oz. |





BLACK STEEL COOKWARE

Our incredible black steel fry pans are amazingly strong and made to last. When sufficiently heated it causes a rapid mark well known to cooks and thereby ensures a good coloring of the products without overcooking them.

- 1 Black Steel distributes heat excellently.
- 2 High quality, extra strong steel strip handle.
- 3 Heavy duty construction.



CAN BE "SEASONED" FOR NON STICK USE AND PROLONGED LIFE. SEE INSTRUCTIONS P. 203.



BLACK STEEL ROUND FRYING PAN

| Item # | Ø | H | Wt |
|--------|---------|--------|---------------|
| 062001 | 8 1/2" | 1 1/2" | 2 lbs. 12 oz. |
| 062002 | 9 1/2" | 1 3/4" | 3 lbs. 1 oz. |
| 062003 | 10" | 2" | 3 lbs. 11 oz. |
| 062004 | 11" | 2" | 4 lbs. 2 oz. |
| 062005 | 11 3/4" | 2 1/8" | 4 lbs. 11 oz. |
| 062006 | 12 5/8" | 2 3/8" | 5 lbs. 3 oz. |
| 062007 | 14" | 2 1/2" | 6 lbs. 14 oz. |
| 062008 | 15 3/4" | 2 3/4" | 8 lbs. 2 oz. |
| 062009 | 17 3/4" | 3" | 9 lbs. 8 oz. |



BLINI PAN

| Item # | Ø | H | Wt |
|--------|--------|------|-------|
| 062040 | 4 3/4" | 7/8" | 1 lb. |



ROUND CREPE PAN

| Item # | Ø | Wt |
|--------|--------|--------------|
| 062031 | 7" | 1 lb. 4 oz. |
| 062032 | 7 7/8" | 1 lb. 7 oz. |
| 062033 | 8 5/8" | 1 lb. 12 oz. |
| 062034 | 9 1/2" | 2 lb. |



LE CHASSEUR ENAMELED CAST IRON

From kitchen to table! Delivered with 2 knobs: 1 stainless steel and 1 black Bakelite.



- Even heat distribution and retention.
- Suitable for all hobs including induction.
- Enameled base will not scratch hobs or cook tops.



CAST IRON RECTANGULAR TERRINE

| Item # | L | W | H | Qts | |
|--------|---------|--------|--------|-------|-------|
| 071070 | 11" | 6" | 4 3/4" | 1 1/4 | Black |
| 071072 | 12 1/2" | 4 1/3" | 4 3/4" | 1 3/8 | Black |
| 071074 | 11" | 6" | 4 3/4" | 1 1/4 | Red |
| 071076 | 12 1/2" | 4 1/3" | 4 3/4" | 1 3/8 | Red |



CAST IRON ROUND CASSEROLE POT WITH LID
Mini Black

| Item # | Ø | H | Qts |
|--------|----|--------|-----|
| 071098 | 4" | 3 1/2" | 1/4 |



CAST IRON COOKWARE RETAINS NUTRITIONAL CONTENT IN FOODS!



REVERSIBLE GRIDDLE

Black cast iron with two handles, suitable for gas stoves. Slick one side and grooved on the other.

| Item # | L | W | H | Wt |
|--------|---------|---------|--------|---------------|
| 071058 | 19 2/3" | 13 3/4" | 1 1/8" | 11 lbs. 3 oz. |



FLAT CAST IRON COOKING PLATTER

Cast iron, wood base. Includes a removable gripping handle.

| Item # | Ø |
|--------|---------|
| 079611 | 11 7/8" |



CAST IRON CREPE PAN

Black with beech wood spatula and spreader.

| Item # | Ø |
|--------|---------|
| 071122 | 11 3/4" |



LE CHASSEUR FONDUE POT

Includes base, fork grooved splatter guard, burner and six assorted color fondue forks.

| Item # | Ø | H | Cap. |
|--------|----|--------|-------|
| 070971 | 9" | 8 1/4" | 1 qt. |





15 YEAR WARRANTY

PRESSURE COOKER

Plastic handles, fast close lid and suitable for all hobs including induction. Made of 18/10 stainless steel with triple layer base of steel - copper - steel.

| Item # | Cap. | |
|--------|-----------------------|------------------------|
| 013203 | 8 liters / 8 1/2 qts. | with steamer basket |
| 013320 | 13 liters / 14 qts. | without steamer basket |

SPARE PARTS

| Item # | Description | Wt |
|--------|----------------|-------|
| 013230 | Steamer basket | 2 oz. |
| 013231 | Regulator | |



FISH POACHER

Made of stainless steel. Complete with grid and lid.

| Item # | Ø | H | Qts | Wt |
|--------|---------|--------|-------|---------------|
| 073597 | 23 3/4" | 6 1/4" | 4 3/4 | 5 lbs. 11 oz. |



ROAST PAN

Made of 18/10 Stainless steel.



| Item # | Ø | H | Qts | Wt |
|--------|---------|---------|--------|---------------|
| 713540 | 15 3/4" | 12 5/8" | 9 | 9 lbs. 1 oz. |
| 713550 | 19 3/4" | 15 3/4" | 15 7/8 | 12 lbs. 7 oz. |
| 713560 | 23 5/8" | 18 7/8" | 25 7/8 | 17 lbs. 7 oz. |



PRESSURE COOKER

Pressure cooker is made of 18/10 stainless steel. It features a safety valve and heat diffusing sandwich bottom. It can be used on any hob types, including induction. Dishwasher safe.

| Item # | Cap. | |
|--------|-------------|-----------------------------|
| 013204 | 8 1/2 qts. | with steamer basket |
| 013206 | 12 2/3 qts. | without steamer basket |
| 013227 | | Steamer basket (SPARE PART) |



NEW!

SPICE INFUSER

For infusing herbs and spices.

- 4 notches to allow for different volumes.
- Both parts of the stainless steel infuser are kept together thanks to a silicone thread that links them.
- This silicone thread has a hook on the end, allowing the infuser to be suspended from the handle of the cooking pot.

| Item # | Ø | L |
|--------|--------|------------------|
| 071351 | 1 7/8" | 4 1/3" to 5 1/8" |



BAIN-MARIE WITHOUT LID

Made of 18/10 stainless steel.

| Item # | Ø | H | Qts | Wt |
|--------|--------|--------|-------|-------------|
| 702212 | 4 3/4" | 4 3/4" | 1 1/2 | 14 oz. |
| 702214 | 5 1/2" | 5 1/2" | 2 1/4 | 1 lb. 3 oz. |
| 702216 | 6 1/4" | 6 1/4" | 3 1/2 | 1 lb. 7 oz. |
| 702218 | 7 1/8" | 7 1/8" | 5 | 1 lb. 9 oz. |



STAINLESS STEEL PABELLA PAN

Pan with handles suitable for all hobs including induction. Sandwich bottom: stainless steel - aluminum - stainless steel provides uniform heating.

| Item # | Ø | H |
|--------|---------|--------|
| 070988 | 11" | 1 1/2" |
| 070990 | 12 1/2" | 1 1/2" |
| 070992 | 14 1/8" | 1 1/2" |



BLACK STEEL PABELLA PAN

Curved sides, two handles.

| Item # | Ø | H | Wt |
|--------|---------|---------|--------------|
| 062051 | 14 1/8" | 1 5/8" | 6 lbs. 2 oz. |
| 062052 | 15 3/4" | 2 1/16" | 7 lbs. 6 oz. |
| 062053 | 17 3/4" | 2 1/4" | 9 lbs. 2 oz. |



KITCHEN/COOKWARE HOOKS

Stainless steel. Double-ended. Pack of 10.

| Item # | Ø | L | Max Wt |
|--------|-------|--------|---------|
| 911437 | 3/16" | 3 1/6" | 33 lbs. |
| 911438 | 3/16" | 3 7/8" | 33 lbs. |
| 911439 | 1/5" | 4 3/4" | 77 lbs. |
| 911440 | 1/5" | 5 1/2" | 99 lbs. |



POLISHED STEEL PABELLA PAN

Made in Spain.

| Item # | Ø |
|--------|---------|
| 070522 | 7 7/8" |
| 070528 | 11" |
| 071038 | 14 1/8" |
| 071041 | 15 3/4" |
| 071050 | 27 1/2" |
| 071052 | 35 1/2" |



WALL MOUNTED UTENSILS SHELF

Made of stainless steel.



| Item # | L | Wt |
|--------|---------|--------------|
| 845608 | 31 1/2" | 12 lbs. 2oz. |



KITCHEN UTENSILS HANGING RAIL

One piece hanging rail suitable for hook or hole hanging utensils. Made of stainless steel.



| Item # | L |
|--------|---------|
| 719110 | 39 3/8" |



5 CONTAINER CONDIBOX

Perfect for keeping service condiments cold and fresh separately for hours.

| Item # | L | W | H | Wt |
|--------|-----|----|--------|---------|
| 511510 | 23" | 8" | 5 1/2" | 17 lbs. |



- Delivered with 5 stainless steel GN 1/9 containers and 2 cooling blocks.
- Hemispheric bowls must be used with supporting base.
- Slanted supporting base makes it easy to view and identify contents.
- Plexiglass lid keeps spices/content fresh.
- 6 bowl version has rear compartment for 4 pouring bottles.

SPARE PARTS

| Item # | Description | Wt |
|--------|----------------------------|-------|
| 511512 | Eutectic Plate | |
| 747010 | Stainless Steel 1/9 GN Pan | 6 oz. |

SPICES ROLL'BOX

Stainless steel, ideal for keeping all spices in a single container.

| Item # | L | W | H | Bowl Cap. | Wt |
|--------|-----|--------|--------|-----------|----------------------|
| 017084 | 20" | 5 1/4" | 4 1/4" | 1 pint. | 4 lbs. 9 oz. 4 Bowls |
| 017082 | 15" | 14" | 5 1/2" | 1 pint. | 3 lbs. 6 Bowls |





T A B L E T O P



Michael Bryant

TOP CHEF WINNER / EXECUTIVE CHEF



“ The high quality of Matfer products is consistent. They continue to go above and beyond what I need all of the time. I appreciate that.”



NEW!



PETIT PAN
Made of porcelain. Pack of 6.

| Item # | Ø | L | Cap. |
|--------|--------|--------|-------|
| 051354 | 2 1/2" | 3 3/4" | 2 oz. |



PETIT COMMA
Made of porcelain. Pack of 6.

| Item # | L | W |
|--------|--------|--------|
| 051359 | 3 1/8" | 2 1/2" |



PETIT DROP
White porcelain. Pack of 12.

| Item # | L | W |
|--------|--------|--------|
| 050044 | 4 1/3" | 2 1/2" |



PETIT DISH
Round. Porcelain hotel ware. Stackable. Pack of 12.

| Item # | Ø | H | Cap. |
|--------|--------|--------|-----------|
| 051165 | 2 2/3" | 1 1/6" | 1 7/8 oz. |



PETIT EGG DISH
Made of porcelain. Pack of 12.

| Item # | L | W | Cap. |
|--------|--------|--------|-----------|
| 051357 | 2 3/4" | 2 1/3" | 2 1/4 oz. |



PETIT BOWL EVAZ
Porcelain hotel ware. Pack of 12.

| Item # | Ø | H | Cap. |
|--------|----|--------|-----------|
| 970058 | 4" | 1 1/2" | 3 1/3 oz. |



PETIT 3 DISHES
Porcelain hotel ware. Stackable. Pack of 6.

| Item # | L | W | Cap. |
|--------|----|----|--------|
| 050464 | 9" | 3" | 1 1/6" |



PETIT APPETIZER
Pyroblan porcelain hotel ware. Pack of 10.

| Item # | Ø | H | Cap. |
|--------|----|--------|-------|
| 052300 | 2" | 1 7/8" | 2 oz. |



PETIT DISH
Made of porcelain. Pack of 12.

| Item # | L | W | H | Cap. |
|--------|--------|--------|--------|-------|
| 051132 | 3 1/8" | 3 1/8" | 1 1/8" | 3 oz. |



PETIT DISH
White porcelain. Pack of 12.

| Item # | L | W | H |
|--------|----|----|--------|
| 050468 | 3" | 3" | 1 1/3" |



PETIT DISH
Made of porcelain. Pack of 6.

| Item # | L | W |
|--------|--------|--------|
| 051356 | 3 1/8" | 2 1/8" |



PETIT CUBE
Porcelain hotel ware. Pack of 6.

| Item # | L | W | H | Cap. |
|--------|--------|--------|--------|-----------|
| 466769 | 2 3/4" | 2 3/4" | 2 1/2" | 5 3/8 oz. |



PETIT OVAL BOX WITH LID
Porcelain. Present a starter or side dish in an original way. Pack of 6.

| Item # | L | W | H | Cap. |
|--------|--------|--------|--------|-----------|
| 052021 | 5 1/8" | 3 1/3" | 1 3/4" | 5 3/4 oz. |



PETIT BOWL LUDICO
Extra resistant porcelain hotel ware. Mini and multi-purpose. Pack of 6.

| Item # | Ø | H | Cap. |
|--------|--------|--------|--------|
| 552730 | 3 3/4" | 2 1/3" | 15 oz. |



PETIT RECTANGULAR BOX WITH LID
Porcelain. Present a starter or side dish in an original way. Pack of 6.

| Item # | L | W | H | Cap. |
|--------|--------|--------|--------|-------|
| 052023 | 5 1/8" | 3 1/3" | 1 1/2" | 6 oz. |





EXOGLASS® CURVE SERVING UTENSILS

Designed for buffet service: modern shape and comfortable grip during use. Will meet your high standards for sanitary hygiene in food contact environments.



FLASH TO VIEW A PRODUCT DEMO
IN OUR CHEF LIFESTYLE BLOG.

- Non-porous, easy to clean, can be sterilized.
- Long-lasting - Non-deformable: will not deteriorate or rust over time.
- Perfect for non-stick coated pans: will not scratch.
- Super Heat Resistant: up to 430° F.
- Dishwasher Safe.



PLAIN SERVING SPOON

| Item # | L | Color |
|--------|---------|------------|
| 650198 | 11 7/8" | Grey |
| 650190 | 11 7/8" | Lime green |



CAFETERIA TONGS

| Item # | L | Color |
|--------|--------|------------|
| 650202 | 9 7/8" | Grey |
| 650194 | 9 7/8" | Lime green |



PERFORATED SERVING SPOON

| Item # | L | Color |
|--------|---------|------------|
| 650200 | 11 7/8" | Grey |
| 650192 | 11 7/8" | Lime green |



TOPPING TONGS

| Item # | L | Color |
|--------|--------|------------|
| 650204 | 6 3/4" | Grey |
| 650196 | 6 3/4" | Lime green |



ESCARGOT DISH
Earthenware. 6 holes. Pack of 9.



| Item # | Ø | H |
|--------|--------|--------|
| 552085 | 4 3/4" | 1 1/4" |



ESCARGOT TONGS
Heavy duty stainless steel. Hinged spring mechanism holds snail securely in place. Pack of 12.



| Item # | L | Wt |
|--------|--------|-------|
| 062160 | 6 3/8" | 2 oz. |



ESCARGOT FORK
2 prong fork. Made of stainless steel. Pack of 12.

| Item # | L | Wt |
|--------|--------|-------|
| 062150 | 5 3/8" | 1 oz. |



ESCARGOT PLATE
Made of 18/8 stainless steel. Pack of 5.

| Item # | Ø | Wt |
|--------|--------|------------------------|
| 613281 | 7 7/8" | 4 oz. For 12 escargots |
| 062075 | 4 3/4" | 3 oz. For 6 escargots |



LE CHASSEUR FONDUE POT
Includes base, fork grooved splatter guard, burner and six assorted color fondue forks.

| Item # | Ø | H | Cap. |
|--------|----|--------|-------|
| 070971 | 9" | 8 1/4" | 1 qt. |



FONDUE FORKS
Black plastic handle. Pack of 12.



| Item # | L |
|--------|---------|
| 061715 | 11 7/8" |



MINI CAST IRON ROUND CASSEROLE POT WITH LID

| Item # | Ø | H | Qtz |
|--------|----|--------|----------------|
| 071098 | 4" | 3 1/2" | 1/4 Mini Black |





MATFER CRÈME BRULÉE DISH
Glazed earthenware. Pack of 4.

| Item # | Ø | H |
|--------|--------|--------|
| 052278 | 4 3/4" | 1 1/4" |
| 052280 | 5 1/2" | 1 1/4" |

FOR BLOW TORCH SEE P.84



EARTHENWARE CASSOULET DISH
Glazed earthenware. Stackable.

| Item # | Ø | H | Cap. | Wt |
|--------|--------|--------|--------|-------|
| 059925 | 6 1/4" | 2 1/8" | 23 oz. | 4 oz. |



EARTHENWARE ROUND bowl
Pack of 6.



| Item # | Ø | H | Cap. |
|--------|--------|--------|--------------|
| 552167 | 5 1/2" | 2" | 1/2 qt NO. 5 |
| 552169 | 7" | 3 1/3" | 1 qt NO. 6 |



EARTHENWARE DISH
Glazed earthenware. Stackable.

| Item # | Ø | H | Cap. | Wt |
|--------|--------|--------|--------|-------|
| 052284 | 6 2/3" | 2 1/4" | 23 oz. | 4 oz. |



BOURGEAT MINI COPPER SAUCE PAN
For flambé or individual tableware. With no-drip pour edge.

| Item # | Ø | H | Cap. | Wt |
|--------|--------|--------|-----------|-------------------------|
| 351009 | 3 1/2" | 1 3/4" | 9 1/2 oz. | 9 oz. |
| 351209 | 3 1/2" | | | 4 oz. Lid for sauce pan |



BLINI PAN

| Item # | Ø | H | Wt |
|--------|--------|------|-------|
| 062040 | 4 3/4" | 7/8" | 1 lb. |



MADE IN FRANCE

COPPER ROUND PAN

Made of solid copper with stainless steel lining. With bronze handle.

| Item # | Ø | H | Wt |
|--------|---------|--------|--------------|
| 034017 | 7 7/8" | 1 1/4" | 1 lb. 15 oz. |
| 034040 | 8 5/8" | 1 3/8" | 2 lbs. 2 oz. |
| 034025 | 10 1/4" | 1/2" | 3 lbs. 1 oz. |



MADE IN FRANCE

COPPER EGG PAN

With bronze handles. Tin lined.

| Item # | Ø | H | Wt |
|--------|--------|--------|-------------|
| 032035 | 4 3/4" | 1" | 9 oz. |
| 032036 | 5 1/2" | 1" | 1 lb. |
| 032037 | 6 1/3" | 1 1/8" | 1 lb. 1 oz. |
| 032039 | 8" | 1 1/8" | 1 lb. 5 oz. |



MADE IN FRANCE

COPPER OVAL PAN

Made of solid copper with stainless steel lining. With bronze handle.

| Item # | L | H | Wt |
|--------|---------|--------|---------------|
| 034051 | 13 3/4" | 1 3/4" | 2 lbs. 13 oz. |



POLISHED STEEL PAELLA PAN

Made in Spain.

| Item # | Ø |
|--------|--------------------|
| 070522 | INDIVIDUAL SERVING |
| 070528 | 7 7/8" |
| 071038 | 11" |
| 071041 | 14 1/8" |
| 071050 | 15 3/4" |
| 071052 | 27 1/2" |
| | 35 1/2" |



FLAT CAST IRON SIZZLE PLATTER

Cast iron, wood base. Includes a removable gripping handle.

| Item # | Ø |
|--------|---------|
| 079611 | 11 7/8" |





MINI APPETIZER/JAM JAR

Made of glass for serving individual portions, with seal and clamp closure. Pack of 6.

| Item # | Ø | H | Cap. |
|--------|--------|--------|--------------------|
| 532524 | 4 1/8" | 4 1/8" | 1 pint 6 oz. ROUND |
| 532523 | 3 1/8" | 3 1/8" | 8 oz. ROUND |
| 532522 | 3 1/8" | 2 3/4" | 5 oz. ROUND |



NEW!

MINI APPETIZER/JAM JAR

Made of glass for serving individual portions, with seal and clamp closure. Cannot be sterilized. Hermetic.



| Item # | Ø | H | | |
|--------|--------|--------|--------|-------------|
| 532526 | 2 1/2" | 4 3/4" | ROUND | Pack of 24. |
| 532530 | 2" | 3 1/3" | ROUND | Pack of 24. |
| 532529 | 2" | 3 1/3" | SQUARE | Pack of 12. |



MISE EN BOUCHE SPOONS

1. Mini bent spoon. Made of stainless steel, great for hanging on espresso cups, appetizers and ice cream dishes, etc...
2. Stainless steel spoon to present pre-appetizer delicacies.

| Item # | L | Wt | |
|-----------|--------|-------|------------|
| 1. 060661 | 4" | 3 oz. | Pack of 12 |
| 2. 051291 | 4 7/8" | 4 oz. | Pack of 12 |



SERRANO HAM HOLDER

Used for cutting ham with leg & bone. Constructed of heavy-duty varnished beech wood. Stainless steel parts hold ham in place.

| Item # | L | W | H | Wt |
|--------|---------|----|--------|--------|
| 120524 | 18 7/8" | 9" | 5 1/8" | 6 lbs. |



GIESSER HAM KNIFE

| Item # | L of Blade |
|--------|------------|
| 182116 | 9 3/4" |
| 182118 | 12 1/4" |
| 182126 | 14" |



GIESSER SERRATED HAM KNIFE

| Item # | L of Blade |
|--------|------------|
| 182119 | 9 3/4" |
| 182121 | 12 1/4" |
| 182122 | 14" |

MORE ON GIESSER KNIVES P. 150





MINI-PYRAMID MACAROONS DISPLAY

4 level trays, total capacity of about 48 macarons. Pyramide in black PS. Pack of 6.

| Item # | H | Bottom W |
|--------|--------|----------|
| 681598 | 7 1/3" | 7" |



PYRAMID MACAROONS DISPLAY

This system of nestable trays provides numerous ways to decorate a shop window, buffet or reception table.



- Plastic thermoformed trays.
- Fits 210 macaroons of 1 7/8" diameter.

| Item # | H | Bottom W | Color |
|--------|---------|----------|-------|
| 681590 | 17 1/3" | 11 7/8" | Clear |
| 681592 | 17 1/3" | 11 7/8" | Black |



SEE NON-STICK MAT FOR MACAROONS P. 58



BOILED EGG DISPLAY HOLDERS

Made of chromed wire. To attractively display eggs and salt shaker on counter of bars and bistros.

| Item # | Wt | |
|--------|-------|----------------------|
| N4114 | 8 oz. | 6 Egg Display Holder |
| N4112 | 6 oz. | 9 Egg Display Holder |





OYSTER KNIFE
Stainless Steel Blade. Wood handle.

| Item # | L of Blade (without guard) | Wt |
|--------|----------------------------|-------|
| 121042 | 2 3/8" | 1 oz. |



OYSTER KNIFE
Stainless steel blade. Plastic handle. Dishwasher safe.

| Item # | L | |
|--------|--------|------------|
| 121045 | 5 1/2" | WITH GUARD |



OYSTER FORK
Made of stainless steel. 3 prong fork. Pack of 12.

| Item # | L |
|--------|--------|
| 062155 | 4 7/8" |



LOBSTER CRACKERS
Cast aluminium covered with special coating for dishwasher.

| Item # | L | W |
|--------|--------|--------|
| 661201 | 5 3/4" | 2 1/2" |



LOBSTER SCRAPER
Stainless steel. Pack of 12 for both items.

| Item # | L |
|--------|--------|
| 062120 | 7 1/2" |
| 062130 | 7 1/2" |



OYSTER KNIFE
Stainless steel blade. Plastic handle. Dishwasher safe.

| Item # | L |
|--------|----|
| 090420 | 6" |



SEA URCHIN OPENER
Made of stainless steel.

| Item # | Wt |
|--------|-------|
| N4174 | 5 oz. |



SEA URCHIN SCISSORS
Extremely sharp steel chrome blades.

| Item # | L |
|--------|----|
| 121135 | 6" |



STAINLESS STEEL SEAFOOD TRAY
Made of 18/10 stainless steel.

| Item # | Ø | H | Wt |
|--------|---------|--------|--------------|
| 713730 | 12" | 1 1/2" | 1 lb. 8 oz. |
| 713735 | 13 3/4" | 1 1/2" | 1 lb. 10 oz. |
| 713740 | 15 3/4" | 2" | 1 lb. 12 oz. |
| 713745 | 17 3/4" | 2" | 2 lbs. 8 oz. |
| 713750 | 19 3/4" | 2 1/2" | 3 lbs. 3 oz. |



CHROMED SEAFOOD TRAY HOLDER
Chromed steel wire. Tray not included.

| Item # | Top Ø | Bottom Ø | H | Wt |
|--------|--------|----------|--------|-------|
| 613302 | 7 1/2" | 9 1/2" | 7 3/4" | 6 oz. |



MUSSEL POT WITH LID FOR EMPTY SHELLS
Enameled steel with stainless steel rim.

| Item # | Ø | H | Qts |
|--------|--------|--------|------------|
| 070973 | 7 3/4" | 8 1/4" | 2 1/2 qts. |
| 070974 | 7" | 5" | 1 1/2 qts. |



ALUMINIUM SEAFOOD TRAY
Round, perfect for buffet. Maintains food at a safe temperature level.

| Item # | Ø | H | Wt |
|--------|---------|--------|---------------|
| 532330 | 12" | 1 1/2" | 13 oz. |
| 532335 | 13 3/4" | 1 1/2" | 1 lb. 1 oz. |
| 532340 | 15 3/4" | 2" | 1 lb. 11 oz. |
| 532350 | 19 3/4" | 2 1/4" | 2 lbs. 10 oz. |



**LIFE
TIME
WARRANTY**



PEPPER MILL "RUSTIC"

Pepper mill made of heavy dark lacquered, wood. Mechanism made of tempered steel with a lifetime warranty.

| Item # | H | Wt |
|--------|---------|-------------|
| 061475 | 4 1/2" | 6 oz. |
| 061477 | 6" | 7 oz. |
| 061479 | 8 1/2" | 10 oz. |
| 061481 | 10 1/4" | 1 lb. 1 oz. |
| 061485 | 16" | 1 lb. 8 oz. |



OIL SPRAYER

Sprays a thin uniform oil layer. Ideal for dressing salads, oiling meat and fish, or greasing trays, pans and molds. Manual air pump. Fitted with filter for spiced oils. Glass body and stainless steel pump.

| Item # | Ø | H | Cap. | Wt |
|--------|--------|--------|-----------|-------|
| 661404 | 2 1/2" | 7 1/6" | 5 3/4 oz. | 8 oz. |



PORCELAIN BUTTER DISH

With lid.

| Item # | Ø | H |
|--------|--------|--------|
| 062588 | 3 1/2" | 2 3/4" |



FAT SEPARATOR JUG

Jug to separate fat from juices by decanting. The pouring spout from the base of the jug enables the juices to be collected. SAN graduated. Dishwasher safe.

| Item # | Ø |
|--------|--------|
| 251010 | 4 3/4" |



SUGAR MEASURING POURER

Cover and spout made of stainless steel, glass container. The spout enables easy pouring of sugar for one portion at a time. Economical and hygienic.

| Item # | Ø | H | Wt |
|--------|----|--------|--------|
| 061410 | 3" | 4 1/4" | 10 oz. |



BANNETON LINEN LINED BASKET

Crafted of wicker and linen lined. This basket allows you to proof and imprint its shape into all your special and mixed dough. Great for country-style breads and can also be used for table top service.

| Item # | Ø | W | Cap. |
|--------|---------|--------|--------|
| 118510 | 8 1/4" | 5 oz. | 1 lb. |
| 118511 | 9 1/2" | 7 oz. | 2 lbs. |
| 118512 | 10 5/8" | 9 oz. | 3 lbs. |
| 118513 | 11 1/2" | 14 oz. | 4 lbs. |



WICKER BASKET ROUND LINEN LINED

Ideal for table top service.

| Item # | Ø | Wt |
|--------|--------|-------|
| 573476 | 8 3/4" | 4 oz. |



WICKER BASKET FOR BREAD

Perfect for display of tall loaves of bread such as baguettes, etc.

| Item # | Ø | Wt |
|--------|-----|-------|
| 573421 | 11" | 3 lb. |



BANNETON WILLOW BASKET

Crafted of Willow. This basket allows you to proof and imprint its shape into all your special and mixed dough. Great for country-style breads and can also be used for table top service.

| Item # | L | W | Wt | Shape |
|--------|---------|--------|-------|-------|
| 118501 | 7 7/8" | 4 3/4" | 6 oz. | Oval |
| 118502 | 9 1/2" | 6" | 6 oz. | Oval |
| 118505 | 7 1/2" | 6 oz. | | Round |
| 118506 | 10 1/4" | 11 oz. | | Round |



| Item # | Cap. | L | W | H | Shape |
|--------|-----------------|---------|--------|--------|-------|
| 118515 | 10 oz. of dough | 16 1/4" | 3 3/4" | 2 1/4" | Long |
| 118516 | 1 lb of dough | 18" | 4" | 2 1/4" | Long |



| Item # | Cap. | L | W | H | Shape |
|--------|-----------------|----|--------|--------|----------|
| 118525 | 1 lb of dough | 7" | 7 1/4" | 3 1/4" | Triangle |
| 118526 | 2 lbs. of dough | 9" | 9" | 3 1/4" | Triangle |



| Item # | Cap. | L | W | H | Shape |
|--------|------------------|--------|--------|--------|--------|
| 118528 | 2 lbs. of dough. | 8 3/4" | 8 3/4" | 3 1/4" | Square |





SMALL APPLIANCES



Marissa Gerlach

EXECUTIVE CHEF



“ Matfer products were always in the Michelin kitchens I trained and worked in throughout my career. I learned and knew early on what a difference using them makes from start to finish of a recipe and its final result. ”



CHEF-DRIVEN PRECISION ENGINEERED TO EXPAND THE BOUNDARIES OF COOKING.



POLYSCIENCE CULINARY EQUIPMENT



Founded in 1963, PolyScience has 50+ years of expertise in designing and producing precise temperature control equipment for commercial cooking environments. Today, the world's best chefs rely on PolyScience Culinary equipment, which is present in 6 continents and most major cities around the globe. While specializing in Sous Vide immersion circulators, PolyScience Culinary also produces unique items such as the Anti-Griddle and The Smoking Gun.

NEW!



SOUS VIDE PROFESSIONAL™ IMMERSION CIRCULATOR CLASSIC SERIES

The original sous vide Immersion circulator for culinary use.

- Controls up to 30 liter bath volume
- 1100 watt heater
- 12 liters per minute pump
- 0.05°C stability
- 3 preset temperatures
- Pump-flow regulation
- Auto-restart
- Protective stainless steel cage

Item #

073559



SOUS VIDE PROFESSIONAL™ IMMERSION CIRCULATOR CHEF SERIES

- Controls up to 30 liter (8 gal.) bath volume.
- Large, back-lit LCD displays set & actual temperatures
- 1100 watt heater.
- Pump-flow regulation 12 liters (3 gal.) per minute pump
- Auto-restart.
- 0.07°C stability.
- Ability to calibrate to reference standard.
- Protective Travel & Storage Case.
- Includes "Sous Vide & Precise Temperature Cooking" technique & Recipes" book and a temp reference table.
- Immersion circulator easily clamps on any pot or tank filled with water, transforming it to a precise temperature controlled bath.
- Tanks and lids sold separately.
- 120V, 60Hz, 12 amps.

Item #

073556



POLYCARBONATE TANK FOR IMMERSION CIRCULATOR - 18L

| Item # | Overall Dimensions | Cap. |
|--------|--------------------|-------------------|
| 073418 | 12" X 18" X 9" | 18L (4.75 Gallon) |

CUSTOM-CUT LID FOR 18L TANK

Fits Sous Vide Professional™ CHEF Series Immersion Circulator & 18L Economy Tank (073418)

| Item # | Overall Dimensions |
|--------|--------------------|
| 073419 | 12" X 18" |

POLYCARBONATE TANK FOR IMMERSION CIRCULATOR - 49L

| Item # | Overall Dimensions | Cap. |
|--------|--------------------|-----------------|
| 073449 | 18" X 26" X 9" | 49L (13 Gallon) |

CUSTOM-CUT LID FOR 49L TANK

Fits Sous Vide Professional™ CHEF Series Immersion Circulator & 49L Economy Tank (073449)

| Item # | Overall Dimensions |
|--------|--------------------|
| 073450 | 18" X 26" |

SMOKING GUN®

Create New Culinary Sensations with Smoke.

The Smoking Gun makes your kitchen creations appealing and unique. There are virtually no other methods that allow you to make such big flavor and aroma differences so easily. The Smoking Gun offers an alternative to traditional smoking methods. Today turning even salads, chocolate, meringue, sauces butters and fruit into unique new culinary sensations is possible by adding a measured amount of natural, cool smoke. The Smoking Gun makes adding flavors and adjusting their intensities easy.

Your selection of combustibles including various types of wood chips, teas, herbs, spices and even hay and dried flowers is limited only by your imagination.

The durable, hand-held Smoking Gun operates on just four AA batteries allowing you to experiment and create signature culinary creations at extremely low cost per serving. Simply fill the Smoking Gun chamber with your choice of combustible, turn it on, light with a match or lighter and apply the smoke where you want it. Includes four AA batteries and two 1/2 ounce sample jars each of Applewood and Hickory smoking wood chips.

| Item # | Shipping dimensions | Wt |
|--------|-----------------------|---------|
| 073557 | 10" x 9 1/4" x 2 1/4" | 1.5 lbs |

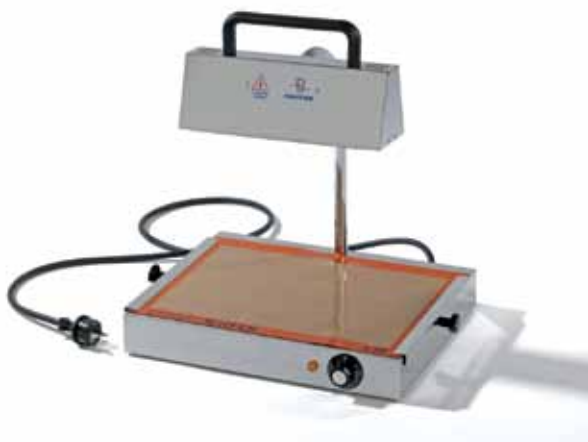


CLASSIC SMOKEHOUSE WOOD KIT

Kit Includes: 4oz jar of each Applewood, Cherrywood, Hickory and Mesquite all-natural wood chips.

| Item # |
|--------|
| 073558 |





1000 WATTS SUGAR HEATING LAMP

The MATFER sugar heating lamp has a work top fitted with a non-stick interchangeable mat (item 321000), a glass ceramic element controlled by a 3 level electromechanical power regulator. Ideal sugar working conditions can be obtained on account of its adjustable heating power combined with adjustable height. 110V.

| Item # | Working Surf. | Dimensions | Wt |
|--------|---------------|-------------------------|---------|
| 262202 | 15 3/4" x 12" | 18" x 13 3/4" x 19 3/4" | 13 lbs. |



AIRMASTER AIR BRUSH AND COMPRESSOR

Pastry airbrush. Dual comes with 1 air brush and professional compressor. 110V. Adjustable air pressure (0-30 psi). Maintenance free.

| Item # | Wt |
|--------|--------|
| 410105 | 8 lbs. |



ELECTRICAL SPRAY GUNS

Spraying saves time and reduces material wastage by up to 60% compared to brushing.

| Item # | |
|--------|---------------------------|
| 264904 | ELECTRICAL SPRAY GUN LM25 |
| 264906 | ELECTRICAL SPRAY GUN LM45 |



IMPERIA ELECTRIC PASTA MACHINE

With speed regulator. Ideal for restaurants and group caterings.

| Item # | L | W | H |
|--------|---------|---------|---------|
| 073170 | 12 1/2" | 11 3/4" | 10 1/4" |

MORE ON THIS PRODUCT P. 85



MORE ON THIS PRODUCT P. 148





CENTRIFUGAL JUICER "SANTOS"

Base made of aluminum with anodized black waterproof ring to hold bowl. Bowl is made of unbreakable polycarbonate. Easy to clean, juicer dismantles completely. 1 year warranty. 110 volts / 150 watts.

| Item # | L | W | H | Wt |
|--------|-----|----|-----|---------------|
| 991077 | 12" | 8" | 14" | 12 lbs. 8 oz. |

SPARE PARTS

| Item # | Wt |
|--------|----------------------|
| 880370 | 2 oz. Black Top Cone |
| 880372 | 1 oz. Plastic Grid |
| 880374 | 3 oz. Ring |
| 880376 | 8 oz. Yellow Bowl |
| 880378 | 8 oz. Glass Stand |
| 880380 | 6 oz. Switch |



HEAVY DUTY HAND SAUSAGE STUFFER

18/10 Stainless steel cylinder, nylon piston with O-ring. Stainless steel base. Removable crank for operating a 2-speed rack: slow for pushing, quick for piston return. Suitable for all meats. Comes with cones of 1/2", 2/3", 1", 1 1/3" Øs. Aluminum mechanism and gears.

| Item # | Wt |
|--------|----------------|
| 215605 | 26 lbs. 10 oz. |



VERTICAL MANUAL SAUSAGE STUFFER

Epoxy frame. Stainless steel tank. Comes with funnels of 1/3", 2/3", 1" Øs.

| Item # | Wt |
|--------|---------|
| N5700 | 20 lbs. |





PROTECTIVE APPAREL



Claud Beltran

EXECUTIVE CHEF / RESTAURANTEUR



“

As an engineer who became a chef, I really respect the design, efficiency and durability of my professional kitchen utensils.”





DISPOSABLE HATS

Matfer's toques are made of non-woven vegetable fiber combining quality, lightness, comfort and elegance. 30 pleats, no top. Pack of 10.

This material allows:

- The skin to breathe.
- Wearing the hat for several days with better sweat absorption, no skin irritation.
- Adjustable head measurement.



| Item # | H | Wt |
|--------|--------|-------|
| 760321 | 7-1/8" | 9 oz. |
| 760331 | 8-3/4" | 9 oz. |



SUGAR WORK GLOVES

Made of latex.

| Item # | Size |
|--------|--------|
| 262289 | Small |
| 262290 | Medium |
| 262291 | Large |



CUT PREVENTION GLOVE

Offers a high level of protection against cuts. Glove made of glass fiber and polyester knit, is seam free, and flexible for optimum comfort. Recommended in the food industry for cutting meat and cleaning sharp objects or machines such as; knives, electric slicers, etc. Machine washable.

| Item # | Size |
|--------|--------|
| 467012 | Small |
| 466620 | Medium |
| 466621 | Large |



PROTECTION GLOVES

Made of leather, with woollen inner layer. 5 fingers. Can be used up to 572°F.

| Item # | L | Wt |
|--------|--------|-------|
| 773011 | 4" | 8 oz. |
| 773012 | 7 3/4" | 10 oz |



PROTECTION MITTS

For heat protection made of leather. Can be used up to 572°F. Oven mitts with forearm protection.

| Item # | L | Wt |
|--------|----|-------------|
| 773001 | 4" | 14 oz. |
| 773002 | 8" | 1 lb. 1 oz. |

MATFER PRODUCT WARRANTY AND COOKWARE MAINTENANCE

BOURGEAT COOKWARE WARRANTY

From the date of purchase, MATFER BOURGEAT guarantees to repair or replace any item found defective in material, workmanship or construction under normal use and following care instructions. This excludes damage from misuse or abuse. As with any metal manufactured product, minor imperfections and slight color variations are normal. Completed Warranty Registration Form must be on file with MATFER BOURGEAT. MATFER BOURGEAT reserves the right to inspect any item claimed against warranty, user to pay freight to return product.

USE AND CARE INSTRUCTIONS FOR NONSTICK AND STAINLESS COOKWARE

MATFER BOURGEAT nonstick cookware is manufactured with a state-of-the-art coating process. It is designed to last the lifetime of the pan under normal use.

- NEVER use metal utensils in the pan.
- Nonstick cookware is not meant to be cleaned in the dishwasher.
- Nonstick cookware should be hand washed in hot soapy water using a mild household detergent.
- NEVER use scouring pads, steel wool, bleach or any abrasive cleaner such as oven cleaners.
- Salt usage may cause pitting in the stainless cookware interior.
- To avoid salt damage, do not add salt to your food until the liquid begins to boil.
- Do not preheat an empty pan for more than one minute.
- Overheating can cause brown spots or blue stains.
- Food film left on the pan may cause discoloration and sticking.
- MATFER BOURGEAT stainless cookware is oven safe to 500°F; nonstick cookware is oven safe to 400 degrees Fahrenheit.
- Proper use of the cleaning product "Bar Keepers Friend" can be useful to remove stuck on food and discoloration.
- We highly recommend the use of Bourgeat Copper Cleaning Paste for all copper products.

BLACK STEEL FRYPAN SEASONING

BEFORE THE FIRST USE: Place the frying pan under hot running water for a few minutes, using a cleaning brush if necessary to remove the remains of the protective layer. Dry the frying, add oil, slices of potatoes and a large portion of salt and fry for a few minutes.

Discard contents, then briefly reheat frying pan with a little oil, remove from heat and wipe with paper towel.

AFTER USE: Wipe with paper towel or if necessary rinse under hot water. Do not use dish soap. Dry and re-grease lightly.

PAN AND BLUE STEEL PAN PREPARATION

- Do not use pans or new molds before under going preliminary treatment.
- Pans and molds must be warmed at a temperature of 230° F.
- Wipe with a clean cloth. Place back into oven, wipe with cloth and continue this process until cloth is no longer getting soiled.
- Grease the pans or molds with a quality vegetable oil and place in oven for 2 hours at 390° F.
- You have to clean them a second time with a cloth, then grease them.
- Now they are ready for use.
- The greasing must be repeated before each use.

REMINDERS

The blue steel molds are sensitive to dampness. Do not stock in a humid environment, such as a cold room. You must clean with a dry cloth. DO NOT use an abrasive sponge, it could damage the upper coat of metal, which would lose its properties. Washing is not recommended, however, if a wash is done, you have to dry and grease the molds or pans immediately according to the process described above.

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NOT MICROWAVE SAFE



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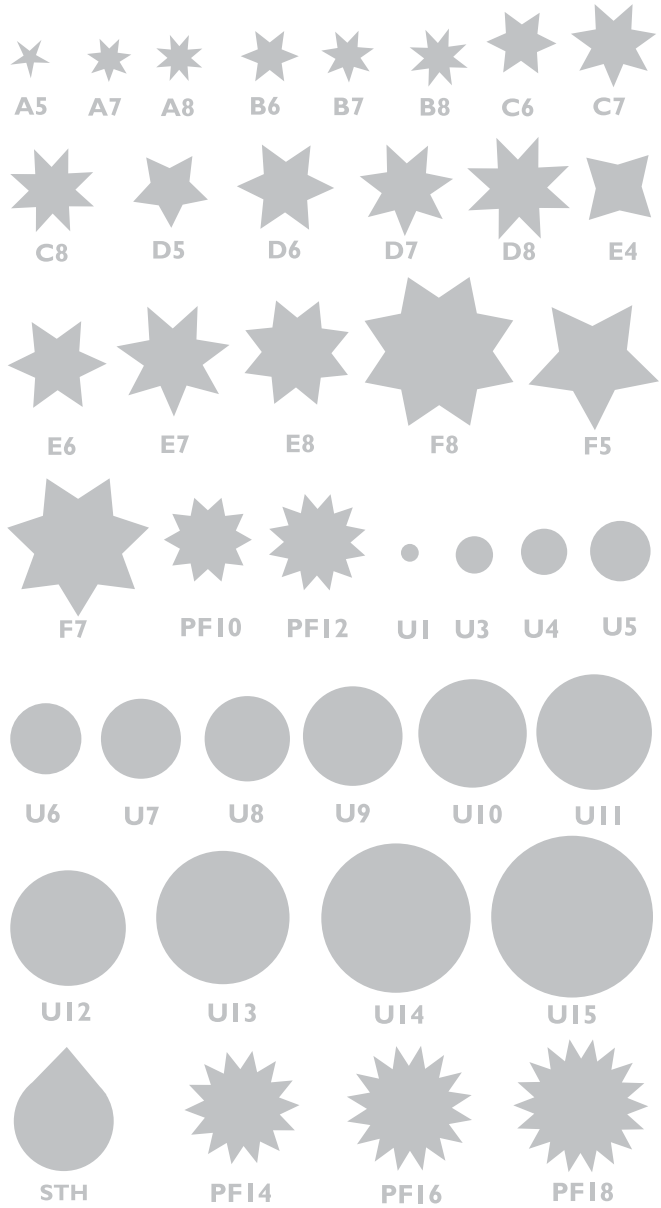
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| 68 | 265 |
| 86 | 285 |
| 100 | 300 |
| 115 | 325 |
| 120 | 350 |
| 130 | 350 |
| 140 | 375 |
| 160 | 400 |
| 170 | 425 |
| 180 | 450 |
| 185 | 485 |
| 195 | 500 |
| 200 | 575 |

Weights:
 1 lb. (16 oz.) = 453.6g
 1 oz. = 28.35 g
 3 1/2 oz. = 100.00g
 35.27 oz. = 1 kilogram (1000 gram)

Volumes:
 1 gal. (3.8886 l) = 4 qt (128 oz.)
 4 qt. (128 oz.) = 8 pints
 1qt. (0.946 l) = 4 cups
 1 pint (0.473 l) = 16 fl. oz.
 1 pint (0.473 l) = 2 cups
 1 cup (0.237 l) = 8 fl. oz.
 1 cup (0.237 l) = 16tb.
 2tb. (0.029 l) = 1 fl. oz.
 1 tb. (0.025l) = 3 tsp.
 1 liter = 1 qt. and 1.9 fl. oz.
 1 liter = 4 cups and 2 tb.

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 1 inch = 2.54 centimeters (cm)
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