

Manufacture



de Buyer

D E P U I S 1 8 3 0

Chaque recette a son secret*



COLLECTION 2022

*Every recipe holds a recipe



192 years of history

1830

2022

Le Val d'Ajol
Vosges (88)



25 000 m²

2 500 products
49 patents



208 employees



France » 199



US » 7



Germany » 5

our know-hows



INNOVATION



FRENCH DESIGN AND MANUFACTURING OF COOKING AND PASTRY UTENSILS



CRAFTSMANSHIP AND INDUSTRIAL KNOW-HOW



CONTROL OF MATERIAL

international presence
94 COUNTRIES



Labelled
« Entreprise du Patrimoine Vivant »





CERTIFIED WITH THE CSR LABEL EXEMPLARY LEVEL, DE BUYER IS TAKING ACTION TOWARDS SUSTAINABLE DEVELOPMENT GOALS



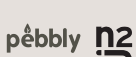
It is with great pride and satisfaction that we announce that de Buyer Industries have just received the CSR certification at the highest level.

Being certified with the CSR label sends a strong message, one that says that we take full responsibility for our decisions and their impact and are committed to sustainability in our business development.

For many years, de Buyer has integrated principles, aside from profit and profitability, that value our clients, consumers, and partners.

Having a positive impact on the environment and our society, while helping to develop our region's influence, are the cornerstones of de Buyer's approach, which is sustainable and committed.

Receiving the CSR label at the highest level shows significant progress from our previous audit (second highest, the confirmed level). It rewards the efforts we've made in the past 3 years to improve our processes, our actions and their impact.



NEW BRANDS ARE JOINING OUR GROUP.

De Buyer is becoming a group as new brands are joining the company. They are also committed to providing you with kitchen, pastry and bakery utensils, for your customers, both professionals in the catering industry and pastry fans.

All these brands share one common goal: assisting you in developing an innovative and committed culinary practice, that support a healthy diet for all. De Buyer, Lion Sabatier, 32 Dumas, Pebbly, Scaritech are by your side to help you succeed in all your recipes!



PRECISE CUTTING WITH MANDOLINES AND KNIVES

The first mandoline enjoyed great success, for being an innovative product (item, tool) that was quick, precise, easy-to-use, durable (lasting) and safe. All the following conceived mandolines stuck to these essential production criteria. De Buyer mandolines have the “Origine France Garantie” label.

Mandoline REVOLUTION

Mandoline VANTAGE

Mandoline VIPER

Mandoline ACCESS

Mandoline SWING PLUS



















Mini slicer KOMI

Slicer KOBRA

Corer, tomato slicer

Knives & Sharpeners



THE SLICERS					THE COMPACTS		
Collection	La Mandoline REVOLUTION	Vantage»	VIPER MANDOLINE	La Mandoline ACCESS	Swing PLUS	KOBRA ^{19.3}	Komi
							
	2012.01	2017.00	2016.00	2014.00	2015.03 / 2015.23 / 2015.43	2011.01 / 2011.21 / 2011.41	2018.00
Type of cuts :							
• Slices	 ✓	✓	✓		✓	✓	✓
• Crinkle cut	 ✓		✓		✓		
• Julienne cuts	   ✓ 2 - 4 and 10 mm « MASTER » version 2 - 3 - 4 - 5 - 7 and 10 mm	✓	✓		✓		✓
• Waffle cuts	 ✓				✓		
• Cubes, lozenges	  ✓		✓				
Type of blade		V			Straight	V	35 ° angle
Thickness from (mm)	0 to 10	1 to 10	1 to 8		0 to 10		
Folding rear foot	✓	✓	✓	✓	✓		
Gravity guide + pusher	 ✓	✓	✓	✓	✓		
Extra long pusher	✓	✓					
Colours							
PCB (packaging unit)	1	1	1	1	1	1	1



SLICING KIT

GRAVITY

A GUIDE FOR CUTTING
LONG VEGETABLES - SMALL VEGETABLES
QUICKLY, EFFORTLESS
WASTE FREE AND SAFELY



examples



LONG VEGETABLES



cucumber, carrot, zucchini, long radish...

STRAIGHT OR *
CRINKLED SLICES

SMALL FRUITS & VEGETABLES



cherry tomato, shallot, radish, mushroom...



**fits on the slider of DE
BUYER's mandolines**
(not for Kobra slicer)



2015.84 Kit Gravity
with tube slider and grey insert
(delivered without mandoline)

LA MANDOLINE REVOLUTION



La Mandoline REVOLUTION



Multi-cuts : cubes, losanges, slices, crinkle cuts, Julienne cuts, waffle cuts.
Thickness from ultrafine slices to one-centimeter.
Professional: made of foodgrade st/steel and polymer composites. Satin polished st/steel.
Horizontal double-blade made of high-quality cutlery st/steel. Julienne blades made of heavy duty professional st/steel.
SECURE with its protective pusher. Easy to handle.
Integrated dice system

Code	Designation	Lcm	Wcm	Hcm	Kg
2012.01	Complete Mandoline with receptable & pusher with 1 double horizontal blade-straight/serrated and 3 Julienne blades 2-4-10 mm	39,5	19,5	14	1,54
	STAINLESS STEEL PUSHER with rotating control system				



La Mandoline REVOLUTION MASTER with stainless steel pusher



Code	Designation	Lcm	Wcm	Hcm	Kg
2012.41	Complete Mandoline with receptable & pusher	39,5	19,5	14	2,38
	REVOLUTION MASTER version with : STAINLESS STEEL PUSHER with rotating control system - 6 Julienne blades 2-3-4-5-7-10 mm in their removable storage box - EXTRA-LONG PUSHER - Special coated upper plate - Double horizontal blade - lobe edged - Upper foot with cap				

Same features as the standard model. Improved design and optimum efficiency.

Supplied with the st/steel round pusher and with one plastic extra-long pusher for long products.

6 Julienne blades 2-3-4-5-7 and 10 mm in their storage box

The upper foot is reinforced with st/steel 2 caps.

Improved slide with the special « pro-slide » coating on the upper plate.

La Mandoline REVOLUTION : Replacement parts



Code	Designation	Lcm	Wcm	Kg
2012.56	Rotating control system (slider and pusher)			0,62
2012.57	Slider + st/steel pusher			
2012.57	St/steel pusher alone			0,5
2012.55	Long pusher + slider			0,24
2000.97	Suitable for the standard Mandoline Small lower foot/stand	12	11,5	0,12
	For REVOLUTION & REVOLUTION MASTER			
2012.98	Upper foot REVOLUTION MASTER			
2000.89	Set of 2 tightening knobs			

Slicing kit GRAVITY



Code	Designation	Øcm	Wcm	Hcm	Kg
2015.84	GRAVITY guide and pusher See page 105	5	10,5	14,5	0,18

A GUIDE FOR CUTTING LONG VEGETABLES & SMALL VEGETABLES QUICKLY, EFFORTLESSLY, WASTE FREE AND SAFELY.
It fits on the slider of DE BUYER 's mandolines

La Mandoline REVOLUTION : Replacement parts



Code	Designation	Lcm	Wcm	Th.mm	Kg
2015.95	Double horizontal blades - with lobed edge	15,5	3,2	0,5	0,03
	JULIENNE blades :				
2012.91	JULIENNE 2 mm - black				0,02
2012.92	JULIENNE 4 mm - red				0,02
2012.93	JULIENNE 10 mm - grey				0,02
2012.94	JULIENNE 3 mm - green				0,02
2012.95	JULIENNE 5 mm - blue				0,02
2012.96	JULIENNE 7 mm - orange				0,02
2012.88	Support for 3 Julienne blades (empty) For Mandoline REVOLUTION standard				0,04
2012.89	Storage box for 7 blades - delivred empty				

LA MANDOLINE VANTAGE



La Mandoline VANTAGE



Code	Designation	Lcm	Wcm	Hcm	Kg
2017.00	Complete Mandoline with slider and pusher	50	15	20	1,83
	- Integrated V-shaped blade				
	- 4 Julienne blades 2-4-7-10 mm				
	- V-shaped blade guard for storage				
	- Storage box for accessories				
	- EXTRA-LONG PUSHER				

V-shaped blade to cut all types of fruit/vegetable even the softest. Total safety thanks to the ergonomic pusher and the slider.
Stainless steel frame : robust and resistant.
Equipped with 4 V-shaped Julienne blades
Minimum space - Folding foot.



La Mandoline VANTAGE - Replacement parts 2017.00



Code	Designation	Kg
2017.91	Julienne 2 mm cut - 41 teeth	0,03
2017.92	Julienne 4 mm cut - 22 teeth	0,03
2017.93	Julienne 7 mm - 14 teeth	0,03
2017.94	Julienne 10 mm - 10 teeth	0,03
2017.89	Plastic storage box (empty)	0,27
2017.59	Pusher	0,13
2017.90	Slider	0,05
2017.86	V-blade guard	0,01

La Mandoline VANTAGE - Extra long pusher



Code	Designation	Lcm	Wcm	Hcm	Kg
2017.55	Extra long pusher and slider	17,2	13	6,8	0,27

It is used in place of the round pusher. It is the perfect tool to obtain very long cutting shapes.



Slicing kit GRAVITY



Code	Designation	Øcm	Wcm	Hcm	Kg
2015.84	GRAVITY guide and pusher See page 105	5	10,5	14,5	0,18

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LA MANDOLINE VIPER



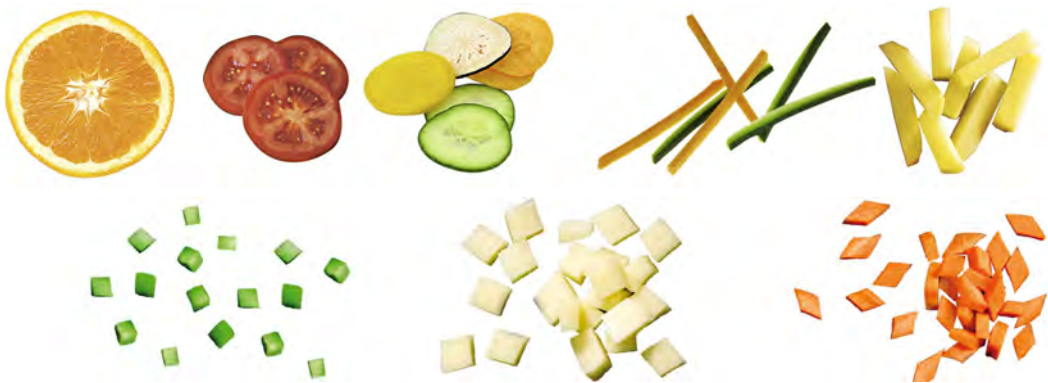
VIPER Mandoline



Code	Designation	Lcm	Wcm	Hcm	Kg
2016.00	Complete Mandoline with receptable & pusher with horizontale blade & 2 Julienne 4 -10 mm	44	18,5	15	1,36

Frame with integrated V-shaped horizontal blade fur accurate and easy cutting of all fruits/vegetable.
Adjustable slice plate - Thickness from 1 to 8 mm.
Knob for fast and precise thickness setting.
Two julienne plates - 4 and 10 mm - and their storage box.
Large receptacle for vegetables/fruits.

Secure with the ergonomic pusher and slider.
Equipped with rotation control system to cut dices and diamonds easily.
Compact with its folding rear foot.



Slicing kit GRAVITY



Code	Designation	Øcm	Wcm	Hcm	Kg
2015.84	GRAVITY guide and pusher See page 105	5	10,5	14,5	0,18

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La Mandoline VIPER: Replacements parts



Code	Designation	Lcm	Wcm	Hcm	Kg
2016.96	Horizontal plate for slices	26	12	0,09	0,18
2016.92	Plate Julienne 4 mm	13,2	9,5	0,12	0,11
2016.94	Plate Julienne 10 mm	14,5	10,8	0,05	0,12

La Mandoline VIPER : Replacement parts



Code	Designation	Lcm	Wcm	Hcm	Kg
2016.59	Ergonomic plastic protective pusher	25,2	12	17,5	0,12
2016.90	Plastic slider	26	12	2,5	0,55



LA MANDOLINE ACCESS



LA MANDOLINE ACCESS Stainless steel



La Mandoline
ACCESS

Code	Designation	Lcm	Wcm	Hcm	Kg
2014.00	Complete mandoline with polymer composite pusher	44,5	18	23	1,45
	Delivered with a double horizontal blade blade (straight & serrated) and a double Julienne blade (space 4 and 10 mm)				
	- Easy thickness adjustment				
	- Lobed-edge horizontal blade				
	- Ergonomic pusher				

ROBUST AND PROFESSIONAL : Mandoline made of stainless steel
COMPACT - Easy to handle - Double-blades system : one single
accessory for 2 uses.
Folding upper foot for storage.
PRACTICAL : Easy inserting of the blades on the side and easy
thickness adjustment mechanism.
EFFICIENT : Easy and precise cut.
SAFE : Ergonomic pusher for maximum safety
Non-skid feet.

MULTICUTS : Includes double horizontal blades (straight and
serrated) and Julienne blades (space 4 and 10 mm) to produce
many cut styles : Julienne cuts, waffle cut, slice or crinkle cuts.
Precise thickness adjustment until 10-mm.



Replacement parts for LA MANDOLINE ACCESS



Code	Designation	Lcm	Wcm	Th.mm	Kg
2015.92	Double Julienne blade - 4 and 10 mm				0,26
2015.93	Double Julienne blade - 2 and 7 mm with storage box for both Julienne blades				0,09
2015.95	Double horizontal blades - with lobed edge	15,5	3,2	0,5	0,03
2017.90	Slider				0,05
2014.59	Pusher				

Easy and precise cut thanks to the blades made of high-quality
stainless steel. Double-blades system -one single accessory for 2
uses- :

- Straight blade and serrated blade
- Julienne blade 4/10 mm and Julienne blade 2/7 mm

Slicing kit GRAVITY



Code	Designation	Øcm	Wcm	Hcm	Kg
2015.84	GRAVITY guide and pusher See page 105	5	10,5	14,5	0,18

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LA MANDOLINE SWING PLUS



La Mandoline SWING PLUS



ROBUST AND PROFESSIONAL : Mandoline made of stainless steel and polymer composite.

COMPACT : Easy to handle - Double-blades system : one single accessory for 2 uses. Folding upper foot for storage.

PRACTICAL : Easy inserting of the blades on the side and easy thickness adjustment mechanism.

EFFICIENT : Easy and precise cut. **SAFE :** Ergonomic pusher for maximum safety - Non-skid feet

MULTICUTS : Includes double horizontal blades (straight and serrated) and Julienne blades (space 4 and 10 mm) to produce many cut styles : Julienne cuts, waffle cut, slice or crinkle cuts. Precise thickness adjustment until 10-mm.

Code	Designation	Lcm	Wcm	Kg
2015.03	Complete mandoline with polymer composite	40	20	1,19
	Delivered with a double horizontal blade			
	blade (straight & serrated) and a double			
	Julienne blade (space 4 and 10 mm)			
	Black colour			
	New model :			
	- Easy thickness adjustment			
	- Lobed-edge horizontal blade			
	- Ergonomic pusher			
2015.23	Green colour	40	20	1,19
2015.43	Red colour	40	20	1,19

Replacement parts for SWING PLUS : pusher and slider



Code	Designation	Kg
2015.59	Plastic pusher	0,22
2015.90	Slider for 2015.59	0,6

Large capacity of the receptacle: more products are cut at a single time. Ergonomic pusher for maximum safety

Accessories for LA MANDOLINE SWING PLUS



Code	Designation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg
2015.92	Double Julienne blade - 4 and 10 mm						0,26
2015.93	Double Julienne blade - 2 and 7 mm						0,09
	with storage box for both Julienne blades						
2015.95	Double horizontal blades - with lobed edge		15,5	3,2		0,5	0,03
2015.84	GRAVITY guide and pusher	5		10,5	14,5		0,18

Easy and precise cut thanks to the blades made of high-quality stainless steel. Double-blades system - one single accessory for 2 uses- : - Straight blade and serrated blade - Julienne blade 4/10 mm and Julienne blade 2/7 mm

LA MANDOLINE KOBRA



KOBRA V AXIS

"Click Express" system

adjusts the thickness setting quickly, safely and efficiently
Cuts slices from extra-fine up to 5mm thick

KOBRA V AXIS : Professional fruit and vegetable slicer with pusher



Code	Designation	Lcm	Wcm	Hcm	Kg
2011.01	Complete with pusher - Black	36,5	12,2	8	0,66
2011.41	Complete with pusher - Red	36,5	12,2	8	0,66
SPARE PARTS :					
2011.55	Pusher alone				
2011.90	Kit spare parts Kobra				

- V-shaped blade: the blade penetrates the product easily.
- Optimised cutting angle at 19,3°. Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, etc.).
- Micro-serration of the blade enables the thinnest cut of fruit/vegetable with skin and preserves their flesh composition.
- PRACTICAL & EASY: easy to adjust the height of the cut: the thumb wheel integrated at the end of the handle allows the adjustment of the thickness up to 5 mm. - St/steel ramp
- COMPACT: the pusher clips on for easy storage.
- SAFE Protective pusher. Silicone moulded anti-sliding ergonomic handle. Anti-skid feet.





Mini vegetable slicer KOMI



Code	Designation	Lcm	Wcm	Hcm	Kg
2018.00	Complete vegetable cutter with food guard and 2 Julienne blades 2/4 mm	27	11,2	3,3	0,38
SPARE PARTS :					
2018.90	Pusher				
2018.92	Julienne 2 mm				
2018.93	Julienne 4 mm				
2018.95	Blade				

Accurate and efficient: sharp blade with its 35°-angle.
Multicut: slices & Julienne 2 mm/4 mm (0.08/0.15 in.).
Quick and easy thickness adjustment.
Graduated from 0 up to 5 mm.
Equipped with an ergonomic protective food guard made of transparent plastic.
Compact storage: integrated Julienne blades storage box & food guard.





Stainless steel tomato slicer, 5,5 mm thickness



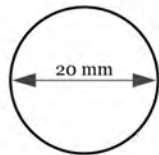
For 10 slices - 5,5 mm thick.
Serrated blades special for tomatoes. The horizontal cutting action avoids juice loss.
The tomato slicer lets you slice ripe tomatoes but also citrus fruits (lemons, oranges, kiwis,...). Suckers on the feet hold the slicer firmly in place on the worktop during use.
Safe: cover guards prevent anyone touching the blades. 2 ergonomic handles.
Made of all stainless steel: easy cleaning.

Code	Designation	Lcm	Wcm	Hcm	Kg
2005.00	Tomato slicer	42,5	20	18	5,5
2005.10	Set of replacement blades	24,5		7	0,14



Manual corer for fruits/vegetables - ø12 mm - Orange

Manual corer for fruits/vegetables - ø20mm - Green



Code	Designation	Øcm	Lcm	Kg
2612.01	L. tube 90 mm - Graduated	2,5	19,7	0,04

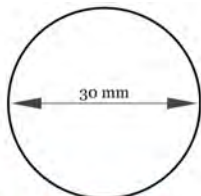
Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal: suitable for various fruits/vegetables. Multifunctions: removing stalk / Hollowing out / Stuffing. Overmoulded with TPE polypropylene ergonomic anti-slip handle

with hole to hang; Stainless steel blade and graduated tube.

Code	Designation	Øcm	Lcm	Kg
2612.02	L. tube 112 mm - Graduated	3	24,6	0,08

Manual universal corer for fruits / vegetables - ø30 mm - Red

Code	Designation	Lcm	Kg
2612.03	L. tube 112 mm - Graduated	25	0,1



Manual extractor that cores and tops and tails fruits/vegetables cleanly in a trice. Patented system. Universal : suitable for various fruits/vegetables. Multifunctions: removing stalk / Hollowing out / Stuffing. Overmoulded with TPE polypropylene ergonomic anti-slip handle with hole to hang - Stainless steel blade and graduated tube.

FK2

The knives FK2 are designed to be the ultimate blend of toughness, sharpness, functionality and value for real working chefs and serious gourmet cooks.
In addition to the traditional blades expected, the FK2 range has many innovative blade shapes .



- **HARDNESS** : German X50CrMoV15 stainless steel alloy hardened and tempered to HRC56. Hard for edge retention and tough for edge durability
- **REBALANCE SYSTEM** : find your ideal balance with the innovative adjustable counterweight
- **UNIQUE BLADE GEOMETRY** : a fine grind between the thick German blades and light Japanese blades to bring strength and sharpness together
- **ROBUST HANDLE** : CARBON FIBRE COMPOSITE. Dynamic and ergonomic handle shape with texture grips strongly to resist hand slip
- **SOLID AND STRONG** : thick tang for long term durability. Solid one-piece bolster
- **Made in France**



French Chef 's knife



This knife is the traditional French chef's knife for all heavy cutting work (vegetables, meat and fish).

Code	Designation	Lcm	Wcm	Hcm	Kg
4281.21	L. 21 cm	36	2,2	6	0,28

Santoku knife L. 17 cm



Code	Designation	Lcm	Wcm	Hcm	Kg
4281.17		32,4	2,2	5,4	0,26

Good broad range of uses: slicing, chopping of meat and vegetables.

Asian Chef's knife



Code	Designation	Lcm	Wcm	Hcm	Kg
4280.15	L. 15 cm	28,6	4,9	2	0,16
4280.17	L. 17 cm	30	5,5	1,8	0,18

This 15cm Asian Chef's knife is very light and sharp and easy to maneuver for light quick cutting tasks in busy kitchens. It is also

designed to be ideal for young cooks or for small hands.

Paring knife L. 9 cm



Code	Designation	Lcm	Wcm	Hcm	Kg
4282.09		21,7	2	2,3	0,12

Used by chefs for peeling, turning, and other small hand-held jobs.

Utility knife L. 14 cm



Code	Designation	Lcm	Wcm	Hcm	Kg
4285.14		26,7	2	3	0,14

Small chopping/slicing knife for many light meat/vegetable jobs for chefs and home cooks.

Precision carving knife with short and flexible Santoku blade L.16 cm



Code	Designation	Lcm	Wcm	Kg
4287.16		27,5	2	0,14

Ideally suited for carving thin slices from small pieces of meat and fish with perfect precision.

Salmon and ham knife Santoku 30 cm



Code	Designation	Lcm	Wcm	Th.mm
4287.30		42,5	2	2,6

Ultra flexible scalloped blade for cutting thin slices of bacon, ham or salmon.



Filet knife



Code	Designation	Lcm	Wcm	Hcm	Kg
4283.16	L. 16 cm	30,9	2,2	2,3	0,2
4283.18	L. 18 cm Perfect for Filet of Sole	28,5			0,14

This knife is perfect to for slicing fillets from fish and chicken. The blade is relatively long, narrow and flexible, for less slicing resistance.

Boning knife L.13 cm

Code	Designation	Lcm	Wcm	Hcm	Kg
4284.13	While stocks last	27,8	2,2	1,8	0,19



Specialty boning knife for chefs.

Carving Knife



Code	Designation	Lcm	Wcm	Hcm	Kg
4285.21	L. 21 cm While stocks last	35,8	2	4	0,26
4285.26	L. 26 cm While stocks last	40,6	2,2	4	0,28

Traditional western meat slicing blade (with sword tip). This knife is perfect for slicing large roasts, hams, etc. The blade is designed to offer the least resistance when slicing meat ,

allowing long cuts to be performed easily. It also slices cakes with ease.

Bread knife



Code	Designation	Lcm	Wcm	Hcm	Kg
4286.26	L. 26 cm While stocks last	40,5	2,2	3,9	0,28

Bread knife with rounded tooth serration for longer blade life and smoother cutting. This type of serration also makes it a good 'bulk' or rough meat slicer.



Blade Sharpener TRIUM, 3 levels



Code	Designation	Lcm	Wcm	Hcm	Kg
4290.02		12	6,7	5,7	0,33

The TRIUM Sharpener was developed to produce very sharp professional cutting edges on any brand of knife. The patent pending Diamond Cams control the edge angle very accurately as you swipe the blade down and back between the cams, for a highly refined cutting edge shape with a perfect hone ever time.

Professional steel QUINTUM, 5 levels



Code	Designation	Lcm	Wcm	Kg
4291.00		45	3	0,32
	While stocks last			

The 5-stage professional sharpening and honing centre : the QUINTUM produces sharper knives in less time than traditional methods for better results for chefs and butchers, and easy pro results for home cooks : Diamond Cams in handle for full regrind of worn edges + 4 more stages of

finer sharpening on steel shaft, 2 diamond and 2 hard chrome surfaces.



QUINTUM

Polyethylene cutting board



Code	Designation	Lcm	Wcm	Hcm	Kg
	Sharp angles				
4920.60N	White	60	40	2	3,9

The polythene cutting board is more hygienic than a wooden board because of the non-porous material.

Stainless steel cutting board rack for 6 boards



Code	Designation	Lcm	Wcm	Hcm	Kg
4140.00N	Spacement 3 cm	27	31,5	27,5	1,1

This practical rack lets you stack different cutting boards away or leave them to drain after washing. It lets you easily identify and take the right board.





ESSENTIAL UTENSILS

From bowls to spatulas and whisks, De Buyer utensils are designed to work like natural extensions of your hand. They are ergonomic and comfortable to use. Especially noteworthy are our exclusive De Buyer piston funnels and “Le Tube” pressure pastry syringe, all with the “Origine France Garantie” label.

St/steel utensils for preparation
Automatic dispensers
LE TUBE

Small utensils, whisks
& spatulas

Seafood utensils

Pizza accessories

Thermometers



Flat bottom pastry bowl, round opened edge



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3250.16		16	9	1	0,8	0,19
3250.20		20	10	2	0,8	0,24
3250.24		24	11,2	3,5	1	0,4
3250.28		28	12,5	5,5	1	0,56
3250.32		32	14	8	1	0,74
3250.36		36	15	11,5	1,2	1,1
3250.40		40	17,5	16	1,2	1,42

Bowls for professional use, as much for their capacity as for the quality and thickness of the stainless steel used. They have an open rolled rim: rolled for handling without injury and open for

improved hygiene. Polished finish.

Hemispherical bowl, round opened edge



Code	Designation	Øcm	Liters.	Th.mm	Kg
3372.16N		16	1	0,7	0,23
3372.20		20	2,1	0,7	0,35
3372.24		24	3,6	0,7	0,49
3372.30		30	7	0,7	0,7
3371.35		35	11,2	0,8	1,01
3371.40		40	16,8	0,8	1,35
Round stand for hemispherical bowl					
3379.00	For ø 20 - 24 cm			1	0,11
3379.01	For ø 30-35-40 cm			1	0,18

This stainless steel bowl, with its splayed skirt, owes its name to its round base. Its half-spherical form allows for the preparation to be well aerated during mixing, which is performed with downward movements. Inseparable from its whisk, the cul-de-poule is the ideal utensil for easily and rapidly making floating islands or emulsions.

- Professional stainless steel - Robust and undistortable
- Gloss polished outside & satin polished inside
- Hemispherical for a good ventilation of the preparation during mixing
- Open rim for perfect hygiene
- Rolled rim for handling without injury

Hemispherical pastry bowl, stainless steel and silicone



Code	Designation	Øcm	Liters.	Th.mm	Kg
3373.16		16	1	0,7	0,24
3373.20		20	2,1	0,7	0,37
3373.24		24	3,6	0,7	0,5
3373.30		30	7	0,7	0,73

De Buyer has developed a stainless steel, half-spherical « cul-de-poule » bowl, with a base covered in silicone. The bowl is stable and never slips during use. The interior graduations are also practical.



Hemispherical pastry bowl made of foodgrade polyethylene



Code	Designation	Øcm	Hcm	Liters.	Kg
4530.17		17,5	8	1	0,08
4530.23		23	10,5	2,5	0,16
4530.27		27,5	12	4,5	0,2
4530.32		32	14,5	6	0,26
4530.36		36	16	9	0,3
4530.40		40	18	13	0,4
4530.90	Set of 6 bowls from 1 L. to 13 L.				1,4

Dishes



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
3283.27		27	22	4	1,9	1	0,63	10
3283.30		30	25	4,3	2,6	1	0,79	10
3280.35		35	27	4,6	3,6	1	0,97	10
3280.40		42	32	5	4,9	1	1,24	5

These stainless steel dishes are particularly resistant to knocks that happen during the course of handling. Besides this, they comply with professional dimensions.

Stainless steel conical colander with base and 2 handles



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
3930.32		29,4	39,5	14,4	1	0,8
3930.40		36,5	49	17	1,2	1,47
3930.48		44,6	58	19,3	1,2	2,14

This colander is made from 1.2mm (18 gauge) stainless steel, making it very robust and knock resistant. High quality.

Stainless steel colander - Professional quality



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
3232.24	Conical, 1 handle	23,5	45	11	1	0,57
3232.28	Conical, 1 handle	27	54	12	1	0,76

Colanders made from food-grade stainless steel. 3 different models are available. The colanders with a handle and a hook can be hitched onto the rim of a pan during straining. Perforations ø 3 mm

Kitchen Chinese strainer, heavy - Perforation 1,5 mm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3350.10N (1)		10	7,1	0,4	0,08
3350.14N (2)		14	10,5	0,4	0,15
3350.18N		18,5	16	0,4	0,31
3350.20N		20	18	0,4	0,38
3350.23N		23	20,5	0,4	0,45
3350.26N		27	23	0,4	0,71
3354.01	Non-slip stainless steel stand		15	6	0,17

Range of different sizes made from heavy, extra-wear-resistant stainless. There is a hook opposite the handle to fit the conical strainer inside a pan. You can place the conical strainer on the stand of a piston funnel to avoid spilling the contents.

Bakery chinese strainer, micro-perforated 0,8 mm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3351.23	chinese strainer ø 23 cm	23	22	1	0,56
3354.01	Non-slip stainless steel stand		15	6	0,17

Looking for all the world like its cousin the conical kitchen strainer, the stainless steel pastrycook's strainer has the added feature of micro perforations, making it as efficient as a muslin strainer but with several advantages: hygiene, toughness, and safety. This conical strainer is professional-grade and extremely solid.

Especially easy cleaning.

Pusher for chinese strainer made of beechwood



Code	Designation	Lcm	Wcm	Kg
3350.90		25,5	5	0,19

Stainless steel frame muslin strainer - Twile mesh 0,4 mm



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
3352.20N		20	44	18	0,6	0,48

Handle thickness : 2 mm
Reinforced with its ø 4mm st/steel wire
to protect the mesh

This strainer is fitted with a hook and a tongue enabling it to sit on round bowls. Hole mesh size: 0,4mm. It allows for the very fine filtration of gelatin, coulis or custard. 40 mesh.

Deep stainless steel frame muslin strainer - Twile mesh 0,4 mm



Code	Designation	Øcm	Lcm	Hcm	Kg
3352.22		22	45	23	0,57

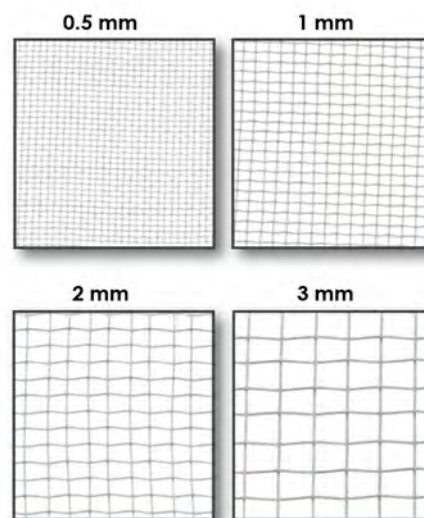
Stainless steel sieve with 4 removable meshes



Code	Designation	Øcm	Kg
4605.21	mesh 3 mm/2 mm/1 mm/0,5 mm	20	0,37

USES :
- Mesh 0.5 mm : flour, icing sugar
- Mesh 1 mm : almond or hazelnut flour

- Mesh 2 mm : purées, fish mousse
- Mesh 3 mm (screen) : Peeling hazelnuts, chopped pralines mixes, marzipan grater



Stainless steel flour sieve with st/steel mesh N° 20 - mesh 0,8 mm



Code	Designation	Øcm	Hcm	Kg
4604.16		16	5,5	0,11
4604.21		21	6	0,19
4604.30		30	7	0,31

Strainer, st. steel



Code	Designation	Øcm	Lcm	Kg
	Mesh thickness 0,27 mm			
3242.10N		10	25,5	0,08
3242.12N		12	32,5	0,11
3242.14N		14	35	0,13
3242.16N		16	37	0,2
3242.18N		18	40	0,22

Perforated stainless steel strainer

Dredger, stainless steel



Code	Designation	Øcm	Hcm	Liters.	Kg
4782.00N	Sugar dredger with metal mesh (1)	7	13	0,5	0,17
4782.01N	Sugar dredger with metal mesh	7	10	0,31	0,14
4783.00N	Sugar dredger - small holes ø1,5 mm (2)	7	13	0,5	0,17
4783.02N	Sugar dredger - small holes ø1,5 mm	7	10	0,31	0,14
4783.01N	Spices dredger - large holes (3) 2,5 mm	7	13	0,5	0,17
4783.03N	Spices dredger - large holes 2,5 mm	7	10	0,31	0,14

The perforated metal sprinkler is ideal for sprinkling with icing sugar. It comes with a bayonet-fitting top.

Stainless steel professional food mill and sieves



Code	Designation	Øcm	Lcm	Hcm	Kg
2004.00N	Professional mill N° 5 without sieve	37	41	38,5	3,1
2004.10N	Sieve for N°5, ø 1 mm				
2004.15N	Sieve for N°5, ø 1,5 mm				
2004.20N	Sieve for N°5, ø 2 mm				
2004.30N	Sieve for N°5, ø 3 mm				
2004.40N	Sieve for N°5, ø 4 mm				
2007.00N	Semi-professional mill N° 3 delivered with 3 sieves 1,5mm - 2,5 mm - 4 mm	31			3



This professional stainless steel food mill lets you prepare puree, stewed fruit, fish soup, vegetable soup, etc. Three models of sieve fit onto it, each with different sized perforations.

Graduated bucket with base



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3276.12N	Inner ø 29 cm	31	28,5	12	1,5	1,34

Food-grade stainless steel bucket for holding any kind of food or liquid. Internal graduations every litre (except the 5 litre model).

Bucket without base



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3274.12N	Grad. - inner ø 29 cm	31	27	12	1,5	1,2

food-grade stainless steel bucket for holding any kind of food or liquid. Internal graduations every litre (except the 7 litre model).

Measuring jug with foot, handle and with a spout



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3565.05N		10	10,5	0,5	0,3	0,14
3565.10N		13,5	14	1	0,3	0,24
3565.15N		14	15	1,5	0,3	0,33
3565.20N		16	18,5	2	0,3	0,41
Small measuring jug with handle without foot						
3565.010N		6,8	4,5	0,1	0,2	0,03
3565.025N		8,5	7	0,25	0,2	0,07

This food-grade stainless steel measuring jug facilitates cooking and lets you measure liquids quickly. Easy to handle with its handle and pouring lip. Can be sterilized.

Scoop, st. steel



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3271.20	Flour scoop, with handle 75 cl	20	12	5,5	0,75	1,5	0,41
3271.24	Flour scoop, with handle 1,4 L	24	15	6,5	1,4	1,5	0,53

These stainless steel scoops ensure perfect hygiene. The stainless tube handle is welded.

Flour scoop , polypropylene



Code	Designation	Lcm	Liters.	Kg
4370.02N		26	0,25	0,04
4370.05N		32	0,5	0,07
4370.09		39	0,9	0,12

This very practical measuring scoop is made from food-grade polypropylene.

Graduated measuring jug, polypropylene



Code	Designation	Hcm	Liters.	Kg
4021.05N		14	0,5	0,05
4021.10N		17	1	0,1
4021.20N		21,5	2	0,2
4021.30N		24	3	0,3
4021.50N		27	5	0,4

Graduated in litres and millilitres. Pouring lip and handle. Can be used from 0°C to 125 °C.

Set of 4 measuring cups: 60 - 80 - 125 - 250 ml



Code	Designation	Kg
4827.02	1/4 cup - 1/3 cup - 1/2 cup - 1 cup	0,4

1/4 cup - 1/3 cup - 1/2 cup and 1 cup

Set of 4 measuring spoons : 1 / 2,5 / 5 / 15 ml



Code	Designation	Kg
4827.01	1/4 tsp - 1/2 tsp - 1 tsp - 1 tbsp	0,08

Ice-cream scoop made of cast aluminium with eutectic handle system



Code	Designation	Lcm	Wcm	Kg	PU
4815.00N	Width of the bowl : 4,5 cm	18	4,5	0,11	5

Designed for a better productivity with its shape and the sharp edges. Equipped with a stop drop edge and a flat base : stable and practical. When gripped, the eutectic (thermoactive) handle spreads the warmth over the whole spoon as the scoops of ice-cream are being molded to shape. This allows

the scoops to be molded more easily. Waterproof. NOT dishwasher safe.

Ice-cream scoop - Stainless steel



Code	Designation	Øcm	Lcm	Liters.	Kg
4826.05N	Portion 80ml = 1/12,5 L	6,3	23,1	0,08	0,15
4826.04N	Portion 60ml = 1/16 L	5,8	22,5	0,06	0,15
4826.03N	Portion 40ml = 1/25 L	5	21,5	0,04	0,14

Funnel



Code	Designation	Øcm	Hcm	Kg
3357.12	Funnel with filter	11,6	12,9	0,13
3357.20	Funnel with filter	19,5	20,7	0,31
3356.12N		11,6	12,9	0,13
3356.20N	Funnel without filter	19,5	20,7	0,24
3357.01	All stainless-steel filter for funnel			0,02

This stainless steel funnel is available in two models, with filter (reference 3357) and without (reference 3356). The removable filter model ensures perfect hygiene. The filter fits inside funnel reference 3356

Stainless steel funnel for jam and to pour preparations in ring



Code	Designation	Kg
3356.00	2 parts for ø from 3,5 to 6 cm	0,23






This funnel is also practical to pour preparations in ring for arranging filling on a dish.





AUTOMATIC DISPENSER BY DE BUYER

Filling, Pouring, Garnishing, decorating

	3353	3354.12	3354.02	3354.52	3358.00
					
Capacity	0,8 L.	1,5 L.	1,9 L.	3,3 L.	0,8 L.
Nozzle	ø 7 mm 80°C max.	3 sizes: ø 8 mm and nozzles ø 4 & 6 mm	3 sizes: ø 8 mm and nozzles ø 4 & 6 mm	3 sizes: ø 15 mm and 2 nozzles ø 5 & 10 mm	2 nozzles supplied U8 & D8 Suitable for other nozzle forms
Use:					
	LIQUID FLUID	LIQUID FLUID	LIQUID FLUID	THICK MOUSSES	THICK COMPACT
Sweet or savory sauce	✓	✓	✓	✓	
Hot jelly		✓	✓	✓	
Hot fruit pulp		✓	✓	✓	
Cream Thick fruit coulis				✓	
Hot sirup		✓	✓	✓	
Liqueur	✓	✓	✓		
Mousse				✓	
Cake dough					✓
Mixture for Financiers Madeleines Cakes					✓
Jam				✓	
Puff pastry					✓
Chocolate pastry				✓	✓
Sponge biscuit					✓
Caramel chaud		✓	✓	✓	
Joconde biscuit				✓	
Custard					✓
White cheese Fruit compote				✓	



TEMPERATURE
RESISTANCE
+100°C / 212°F
HITZEBESTÄNDIG



LE TUBE: Pressure pastry syringe



Code	Designation	Lcm	Wcm	Hcm	Liters.	Kg
3358.01	Delivered with 2 nozzles U8 (ø11 mm) & D8 + 2 caps + biscuits kit REF 3358.94 ACCESSORIES	38,4	10,5		0,75	0,44
3358.92	Set of 2 lids for the tank					0,05
3358.93	Set of 2 lids with hole for the tank					0,05
3358.75	0,75 capacity extra tank + 2 caps ref.3358.92	19,6	8,54		0,75	0,13
3358.95	DISPLAY WITH VIDEO : - 8 boxes Le Tube 3358.01 - 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08) - 5 tanks 3358.75 See other suitable nozzles TRITAN pages 207-211	50	39	150		15,62

Pressure syringe for effortless dosing of paste, creams and mousses.
For garnishing, filling and decorating. Simple, fast and accurate work. Easier
to fill than a pastry bag. 0.75 L. capacity in transparent plastic.
Graduated in cl and oz. Allows the user to see how much is left.

Knob for easy setting of pressure for dosing the amount to be poured (from
1 to 5 cl).
Removable and interchangeable nozzles.
DESIGNED BY DE BUYER - PATENTED

Box LE TUBE PRO



Code	Designation	Lcm	Wcm	Hcm	Kg
3358.02	This box includes: - Piston syringe LE TUBE - 4 extra containers 0.75 L. - 12 nozzles with holders: 3 plain nozzles ø 6-11-13 mm 3 star nozzles B8-C8-E8 / 2 star nozzles PF10 - PF14 1 St Honoré / 1 bird nest nozzle 1 garnishing nozzle ø 6 mm 1 garnishing nozzle ø 10 mm	47	30	10	1,82

Special shortbread biscuits kit for LE TUBE



Code	Designation	Kg
3358.94	Special lid disc holder	0,17
	+ 13 discs	
	+ 2 caps ref.3358.92	
	to store the paste	

Kit composed with a special lid (disc holder) and 13 removable decor discs.
Delivered with 2 caps ref. 3358.92
Fits on LE TUBE.



KWIK - Mini Piston funnel 0,8 liter - Stainless steel

Code	Designation	Øcm	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3353.00	Black	15	18,5	15	15,5	0,8	0,4	0,25
3353.20	Green	15	18,5	15	15,5	0,8	0,4	0,25
3353.30	Orange	15	18,5	15	15,5	0,8	0,4	0,25
3353.40	Red	15	18,5	15	15,5	0,8	0,4	0,25
3353.60	Fushia	15	18,5	15	15,5	0,8	0,4	0,25
SPARE PARTS FOR FUNNEL :								
3353.96	kit nozzle nut siphon							
3353.95	Nozzle							

Stainless steel and plastic. Professional standard.
This mini piston funnel comes with an outlet (7 mm dia. nozzle) and is completely impermeable.
The funnel is practical and its low capacity (0.8 L) makes it ideal for dispensing small portions of sauce or cream, e.g. for garnishing dishes immediately prior to serving.
Compact for practical storage.
Dishwasher safe.



Automatic piston funnel KWIK PRO, all stainless steel



Made entirely from stainless, including nuts, wing nuts, spring... for perfect hygiene. Completely leakproof in the closed position: for creams, sauces, or liqueurs... Its ease of use makes it the universal kitchen and bakery tool for :

- Garnishing plates with sauces,
- Pouring jelly into a dish,
- Filling small quiches,
- Filling blini pans with batter,
- Filling chocolate shells with liqueur, etc.

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3354.00	Automatic piston funnel alone 1,9 L.	19	18	1,9	1	0,61
3354.02	Automatic piston funnel with stand 1,9 L.	19	18	1,9	1	0,78
3354.10	Automatic piston funnel alone 1,5 L.	17,5	16,5	1,5	1	0,55
3354.12	Automatic piston funnel with stand 1,5 L.	17,5	16,5	1,5	1	0,72
3354.01	Non-slip stainless steel stand		15		6	0,17
SPARE PARTS FOR FUNNEL :						
3354.92	Central closed nut					
3354.93	Wing nut					
3354.95	Set of two nozzles - 4 and 6 mm					
3354.89	Mechanism 1,5 L (piston, tie bar, lever, spring)					
3354.99	Mechanism 1,9 L (piston, tie bar, lever, spring)					



Automatic piston funnel KWIK MAX - 3,3 Liters - All stainless steel



Code	Designation	Øcm	Wcm	Hcm	Liters.	Kg
3354.52	with stand & 2 nozzles Professional model 3 sizes : ø 15 - 10 and 5 mm	20	30	38	3,3	0,95
SPARE PARTS :						
3354.51	Stand alone					
3354.79	Mechanism					

Big sizes of the integrated nozzle ø 15 mm to preserve air molecules of the preparations: saved smoothness.

Perfect for mousses, thick sauces, caramel, thick jelly or fruit coulis, etc.

All st/steel: suitable for very hot preparations.

The deep cone enables to push and pour naturally without pressure on the mixture.

B BOIS utensils made of beechwood with a beeswax protective finishing.

The beech wood used is a wood coming from sustainably managed forests.

'B Bois' products are exclusively sold via physical retailers.

**Rounded spatula B BOIS**

Code	Designation	Lcm	Kg
4870.25		25	0,02
4870.30		30	0,03
4870.35		35	0,05
4870.40		40	0,07

Bevelled spatula B BOIS

Code	Designation	Lcm	Wcm	Hcm	Kg
4872.25		25	5	0,5	0,02
4872.30		30	5	0,5	0,02
4872.35		35	5,5	0,7	0,03
4872.40		40	6	0,7	0,05

Mixing spoon B BOIS

Code	Designation	Lcm	Wcm	Hcm	Kg
4871.20		20	4,5	1,5	0,02
4871.25		25	4,5	1,5	0,02
4871.30		30	5	1,5	0,03
4871.35		35	5,5	1,5	0,05
4871.40		40	6	1,5	0,07

Pointed spoon B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4874.00	Special sauce	30	5	1,5	0,04
4874.01	Special for risotto	30	5	1,5	0,03

Large spatula B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4875.30		30	8	2	0,05

Crepe spatula B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4873.00		30	4,5	0,5	0,02

Round crepe dough spreader B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4873.01		20,5	16	1,5	0,01

Crepe dough spreader B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4873.02		20	16	3	0,02

Set of 10 mini spatulas B BOIS



Code	Designation	Lcm	Wcm	Kg
4873.04		14	4	0,08

Salad servers B BOIS



Code	Designation	Lcm	Wcm	Hcm	Kg
4876.00		25	5,5	1,5	0,05

Toast tong B BOIS




Code	Designation	Lcm	Wcm	Hcm	Kg
4876.01		21	5	3	0,03



Utensils B BOIS made of old time finishing stainless steel and wooden handle

						
Code	Designation	Lcm	Wcm	Liters.	Kg	
2701.00	Slotted spoon	33,5	6,5		0,1	
2701.01	Spoon	33,5	6,5		0,1	
2701.02	Ladle	34	9	0,09	0,15	
2701.03	Masher	29	7,5		0,14	
2701.04	Skimmer	36,5	11		0,15	
2701.05	Plain spatula	35	8		0,13	

Utensils B BOIS made of old time finishing stainless steel and wooden handle

					
Code		Designation	Lcm	Wcm	Kg
2701.06	Slotted spatula		35	8	0,11
2701.07	Flexible turner		30	8	0,07
2701.08	Cake server		27,5		0,07
2701.09	Spaghetti spoon		33	7	0,11
2701.10	Fork		32	3,5	0,08
Beechwood handle with beeswax finish.					

Wall hanging bar for utensils with 8 removable hooks - Stainless steel



Code	Designation	Lcm	Wcm	Th.mm	Kg
4720.00		44	2,4	2,5	0,36

Heavy duty 2.5-mm thick stainless steel : do not distort. Brushed stainless steel. Practical in order to have all utensils at hand. Sliding hooks allow an easier use. Suitable for both utensils equipped with a hook and utensils provided with a hanging hole.

Omelette turner, stainless steel



Code	Designation	Lcm	Wcm	Th.mm	Kg
3294.30		30	28	1,2	0,79

This highly practical omelette spade is for use on snack-bar griddles.

Wire skimmer, extra-strong stainless steel



Code	Designation	Øcm	Lcm	Kg
2601.12N	L. Handle 34 cm	12	34	0,24
2601.14N	L. Handle 35 cm	14	48	0,27
2601.16N	L. Handle 36 cm	16	38	0,29
2601.18N	L. Handle 41,5 cm	18	56	0,35
2601.20N	L. Handle 43,5 cm	20		0,38
2601.22N	L. Handle 45 cm	22	64	0,41

The wire deep-fry skimmer lets you recover and strain food floating in the cooking liquid.



Ladle



Code	Designation	Øcm	Lcm	Liters.	Th.mm	Kg	PU
3136.08	Pizza ladle, flat bottom (1) L. Handle 28 cm	8,2	32	0,15	0,8	0,13	5
3135.04	Mini ladle, round (2) L. Handle 23,5 cm - 2 cl	4	25		0,8	0,04	5
3134.06	Fruit ladle with a spout(3) L. Handle 15,5 cm	6	20	0,05	0,8	0,75	5

Welded shank. The small pouring ladles are ideal for applying toppings or for serving sauces, liqueurs, etc. The small pizza ladle holds 145ml (4 fluid oz) , which is the standard helping of tomato sauce for pizzas; its flat bottom lets you spread the sauce over the pizza pastry.

Stainless steel one-piece ladle



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
3021.06	L. Handle 28 cm	6	32,5	3	0,05	1,2	0,1
3021.08	L. Handle 28 cm	8	36	3,7	0,13	1,2	0,15
3021.10	L. Handle 32 cm	10	42	4,7	0,25	1,2	0,24
3021.12	L. Handle 35 cm	12	45	5,7	0,45	1,2	0,29
3021.14	L. Handle 43 cm	14	53	6,5	0,67	1,5	0,48
3021.16	L. Handle 43 cm	16	55,5	8	1	1,5	0,49
3021.20	L. Handle 51,5 cm	20	72	9,7	2,06	1,5	0,71

Single-piece ladles are manufactured in one piece, a guarantee of robustness. The handle is wide and very rigid; its ergonomic shape lets you insert your thumb. This stops the utensils from slipping

round even in greasy or sticky hands. This good handhold avoids a lot of fatigue. The slope of the handle suits all vessels, even deep ones.

Stainless steel one-piece skimmer



Code	Designation	Øcm	Lcm	Th.mm	Kg
3041.08	L. Handle 28 cm	8	34,5	1,2	0,1
3041.10	L. Handle 32 cm	10	41,3	1,2	0,14
3041.12	L. Handle 35 cm	12	44,5	1,2	0,18
3041.14	L. Handle 43 cm	14	53,5	1,2	0,26
3041.16	L. Handle 43 cm	16	55,5	1,2	0,31
3041.18	L. Handle 43 cm	18	57	1,5	0,39
3041.20	L. Handle 51,5 cm	20	67,5	1,5	0,48

Single-piece skimmers are manufactured in one piece, a guarantee of robustness. The handle is wide, very rigid, and ergonomically shaped. The skimmer lets you recover food that has risen to the

surface of the cooking liquid and strain it.

Meat fork



Code	Designation	Lcm	Wcm	Th.mm	Kg
3170.50	L. Handle 38 cm While stocks last	48	4,5	1,5	0,21

Heavy duty range. Stainless steel. The grapplers are made from one piece, a guarantee of robustness. The handle is wide and very rigid and its ergonomic shape lets you insert your thumb. This stops the utensil from slipping round even in greasy or sticky hands.

One-piece ladle with a spout



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
3021.66	L. Handle 28 cm	6	32,5	2,8	0,05	1,2	0,1

Stainless steel. All the single-piece ladles are manufactured in one piece, a guarantee of robustness. The handle is wide, very rigid, and ergonomically shaped. Hard to get by without, the pouring ladle is ideal for pouring sauce to a plate or dish, for serving sangria or other drinks, etc. All without dripping.

Stainless steel one-piece basting spoon



Code	Designation	Lcm	Wcm	Th.mm	Kg
3982.10	STRAIGHT - L. Handle 28 cm	37	6,6	1,2	0,14
3983.10	SIDE - L. Handle 28 cm	36	6,4	1,2	0,14

The basting spoons are all manufactured in one piece. The handle is wide, very rigid, and ergonomically shaped. The spoons allow you to scoop up the juices from meat, fish, etc., and baste with them during cooking.

Stainless steel one-piece spatula



Code	Designation	Lcm	Wcm	Th.mm	Kg
Perforated spatula					
3984.10	L. Handle 35 cm	43,5	9,7	1,2	0,18
3984.12	L. Handle 37,5 cm	47	11,6	1,2	0,22
Plain spatula					
3985.10	L. Handle 35 cm	44	9,8	1,2	0,17
3985.12	L. Handle 37,5 cm	47	11,7	1,2	0,23

Single-piece spatulas are manufactured in one piece, a guarantee of robustness. The handle is wide and very rigid and its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands.

HEAVY DUTY UTENSILS
Stainless steel

Handle thickness = 2,5 mm - Professional and robust
Ergonomic shape and multi-support hook
Diameter and/or liter engraved on the handle

Ladle - Heavy quality



Code	Designation	Øcm	Lcm	Liters.	Th.mm	Kg
3130.06	L. handle : 28,2 cm	6	33,5	0,05	2,5	0,14
3130.08	L. handle : 32,9 cm	8	39	0,13	2,5	0,22
3130.10	L. handle : 36,5 cm	10	44,5	0,25	2,5	0,31
3130.12	L. handle : 40,2 cm	12	50	0,45	3	0,45

Heavy duty stainless steel range. The handle is wide and very rigid; its ergonomic shape lets you insert your thumb. This stops the utensils from slipping round even in greasy or sticky hands. This good handhold avoids a lot of fatigue. The slope of the handle suits all vessels, even deep ones.

Skimmer



Code	Designation	Øcm	Lcm	Th.mm	Kg
3150.08	L. handle : 32,5 cm	8	40	2,5	0,2
3150.10	L. handle : 36,5 cm	10	45	2,5	0,25
3150.12	L. handle : 40,2 cm	12	50	3	0,36
3150.16	L. handle : 45,5 cm	16	58,5	3	0,51

Heavy duty stainless steel range. The handle is wide, very rigid, and ergonomically shaped. The skimmer lets you recover food that has risen to the surface of the cooking liquid and strain it.

Perforated one-piece spatula



Code	Designation	Wcm	Th.mm	Kg
3141.10	L. handle : 36,5 cm While stocks last	10	2,5	0,31

Heavy duty stainless steel range. The handle is wide and very rigid and its ergonomic shape lets you insert your thumb. This stops

the utensils from slipping round even in greasy or sticky hands.

Plain spatula



Code	Designation	Wcm	Th.mm	Kg
3142.10	L. handle : 36,5 cm While stocks last	10	2,5	0,31

Heavy duty stainless steel range. The handle is wide and very rigid and its ergonomic shape lets you insert your thumb. This stops

the utensils from slipping round even in greasy or sticky hands.

Serving spoon



Code	Designation	Liters.	Kg
2140.00	Plain	33	0,08
2140.10	Perforated	33	0,08

Spatula for non-stick frypans



Code	Designation	Lcm	Wcm	Kg	PU
4813.01N		28	6,5	0,03	5

This flexible nylon spatula has rounded edges and is recommended for use with CHOC cooking utensils as it avoids damaging their non-stick coating. Heat resistant.

Grip for hot dishes or plates



Code	Designation	Lcm	Wcm	Kg	PU
3339.00N		19	3	0,15	5

While stocks last

These extra-sturdy pincers allow you to handle hot plates or dishes safely so as to avoid burns.



Spaghetti tong



Code	Designation	Lcm	Th.mm	Kg	PU
4816.21N		20	0,5	0,06	5

Spring tongs that enable spaghetti to be held cleanly during serving. These tongs are also suited to serving grated raw vegetables.

Plastic utility tong



Code	Designation	Lcm	Kg
4789.00		30	0,13
	While stocks last		

Utility tong with silicone-coated ends. Perfect for using in nonstick pans. Adjustable grip

Utility tongs



Code	Designation	Lcm	Th.mm	Kg	PU
4788.24N		24	0,5	0,12	12
4788.30N		30	0,5	0,15	12
4788.40N		40	0,5	0,2	12

The large model is very practical for oven ranges, grills, barbecues...



Skewer, stainless steel



Code	Designation	Lcm	Th.mm	Kg
3401.25	Set of 10	25	2	0,01
3401.30	Set of 10	30	2	0,01
3401.35	Set of 10	35	2	0,01
3401.40	Set of 10	40	2	0,02

Available 25 to 40cm (8" to 12") long, these stainless skewers are made from 2mm (14 gauge) stainless steel and will not bend. The pointed end allows food to be skewered easily.



Stainless steel tweezer with curved end



Code	Designation	Lcm	Kg
4239.15		16	0,02
4239.30		30	0,08
4239.35		35	0,17

Tweezer for picking up ingredients and easily handling them, from the thinnest one (herbs, flower, etc.) to the largest one

(piece of meat).
For serving up and decorating plates.

Stainless steel straight tweezer



Code	Designation	Lcm	Kg
4238.15		16	0,02
4238.25	L. blade 25 cm	25,5	0,05
4238.30		30	0,08

Tweezer for picking up ingredients and easily handling them, from the thinnest one (herbs, flower, etc.) to the largest one (piece of meat).

For serving up and decorating plates.

Stainless steel curved tweezer



Code	Designation	Lcm	Kg
4237.20		20	0,03

Tweezer for picking up ingredients and easily handling them. For serving up and decorating plates.

The UNIVERSAL WHISK by DE BUYER

To Mix, Beat, Aerate, Emulsify...

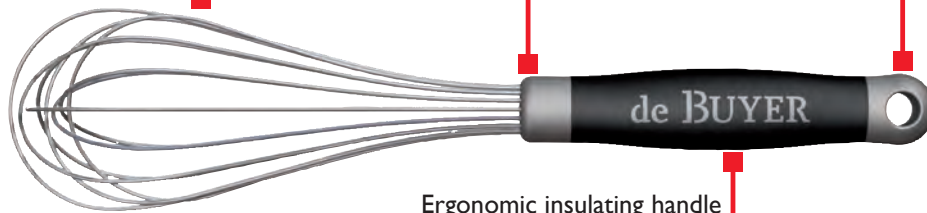
The essential utensil for cooking and patisserie :
the whisk de Buyer is available
in 7 sizes for preparing :
Sauces, emulsions, creams, dough, batter...

Göma
Fouet Universel

Stainless steel wires
Spring quality
Do not loosen
from handle

Perfectly hygienic
Can be sterilized

Hole :
Easy to hang
and to drain



Ergonomic insulating handle

HEAVY DUTY
PROFESSIONAL
ERGONOMIC

Overmoulding with TPE
(Thermo Plastic Elastomer)



Polypropylene



Anti-slip handle with curved design: the whisk will not fall into the pan.



2 possibilities
to use the whisk



THE LINE

2610.20 Universal whisk with slim handle L. 20cm. Perfect for using in small pans for sauces.

2610.25 Universal whisk with slim handle L. 25cm

2610.30 Universal whisk with slim handle L. 30cm

The handle of the smaller whisks L. 25 cm and 30 cm is different : Slimmer to ensure comfort for all as well as smaller hands.

2610.35 Universal whisk L.35 cm

2610.40 Universal whisk L.40 cm

2610.45 Universal whisk L.45 cm

2610.50 Universal whisk L.50 cm

EGG-WHITE ROUNDED WHISK :

2611.35 Universal whisk L.35 cm

2611.45 Universal whisk L.45 cm



PERFECT HYGIENE

Can be sterilized
Dishwasher safe

For a standard domestic use
choose a maximum size L. 35 cm for whisks and spatulas



Universal whisk for cooking and patisserie GÖMA, polypropylene handle



Code	Designation	Lcm	Wcm	Kg
2610.20	St/steel wire ø 1,4 mm	22,43	5	0,06
2610.25	St/steel wire ø 1,4 mm	26,5		0,08
2610.30	St/steel wire ø 1,8 mm	32		0,14
2610.35	St/steel wire ø 1,8 mm			0,6
2610.40	St/steel wire ø 1,8 mm	41,5		0,19
2610.45	St/steel wire ø 1,8 mm	46,5		0,23
2610.50	St/steel wire ø 1,8 mm	50		0,25

The essential utensil for cooking and patisserie : the professional whisk de Buyer with stainless steel wires wires -spring quality- Encased wires: perfectly hygienic and watertight. Ergonomic and anti-slip comfortable handle. Easy storage with its hole. Perfect hygiene : Can be sterilized - Perfectly watertight - Dishwasher safe

Egg-whites whisk GÖMA,, polypropylene handle



Code	Designation	Lcm	Kg
2611.35	St/steel wire ø 2 mm	35	0,18
2611.45	St/steel wire ø 2 mm	45	0,23

This whisk has a large head and hard springy wires. It is specially designed for beating egg-whites until stiff.



Rubber flexible scraping spatula Maryse



Code	Designation	Lcm	Kg
4891.24N	L. handle 18 cm	29	0,07
4891.34N	L. handle 24 cm	37,3	0,1
4891.42N	L. handle 30 cm	43	0,11

A must for pastrycooks, the "Maryse" spatula is flexible and enables containers of all shapes to be scraped out efficiently, recovering all the mixture. Maryse DE BUYER : Non-scratching utensil

- Built-in hook to prevent slippage into bowls - Spoon-shaped blade ideal for scooping and spreading - Dishwasher safe - Maximum heat exposure 100°C (212°F).

One-piece spatula - high temperature (+260°C) - Nylon handle and silicone blade



Code	Designation	Lcm	Kg
4740.24N		25	0,08
4740.34N		35	0,11
4740.42N		45	0,13

This flexible spatula makes easy to remove sauces from hard-to-reach spots. Resists to +260°C / 500°F. Keeps out bacteria thanks to one piece construction: silicone blade and plastic handle are moulded together. Easy cleaning - Dishwasher safe.



White spatula made of polyglass - 220°C-resistant (470°F)



Code	Designation	Lcm	Kg	PU
4745.25		25	0,04	6
4745.30		30	0,05	6
4745.35		35	0,06	6
4745.40		40	0,08	6
4745.45		45	0,1	6
4745.50		50	0,12	6

Robust and hygienic thanks to the non-porous composite material "polyglass" (polyamid/ glass). The cleaning is easy (dishwasher safe) and the spatula can be sterilized. The rounded shape of the spatula - without edge - enables one to efficiently scrape out the pan. The end of the handle has a rim to prevent the spatula falling into the preparation.

Spatula made of high quality stainless steel

Mirror polished blade :

- Easy spreading
- Avoids risk of rust - Dishwasher safe

High flexible blade

Thinned blade : more thin on the end for a better flexibility and a precise spreading work

Ergonomic handle

Robust and resistant made of polyamid reinforced with fiberglass

Anti-slip carbon texture

Slot for wedging the thumb + finger stopper for a good grip

Integrated hook practical to hang the product

MADE IN FRANCE



Cranked pastry spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4231.15	L. Blade 15 cm	33,5	3,5	0,12
4231.20	L. Blade 20 cm	38,5	3,5	0,13
4231.25	L. Blade 25 cm	43,5	3,5	0,15
4231.30	L. Blade 30 cm	48,5	3,5	0,16

With its angled handle, this spatula makes it easy to spread and level out pasty substances.



Straight pastry spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4230.15	L. blade 15 cm	29	3,5	0,11
4230.20	L. blade 20 cm	34	3,5	0,12
4230.25	L. blade 25 cm	39	3,5	0,13
4230.30	L. blade 30 cm	44	3,5	0,14

This flat spatula has a rounded end and is ideal for spreading, smoothing, and handling pastries.

Mini cranked pastry spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4231.08	Pointed blade 8 cm	21	2	0,04
4231.09	Rounded blade 9 cm	22	2	0,04
4231.12	Rounded blade 12 cm	25	2,4	0,05

Stainless steel flexible turner FKOfficium



Code	Designation	Lcm	Wcm	Kg
4235.00	L.blade 17 cm	31	7,8	0,1

This food turner is made from forged stainless steel. Its springiness makes food easy to handle and turn.

Triangular spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4233.01	L. blade 8 cm	26,5	8	0,11

With its special shape, this spatula lets you clean grids and hotplates. Its width and sharp angles also allow you to cut or spread pasty substances or to peel chocolates off their baking sheets.

Cranked spatola FKOfficium inox



Code	Designation	Lcm	Wcm	Kg
4232.00	L. blade 12 cm	30	9	0,14
4232.01	Slotted - L. blade 12 cm	30	9	0,12

With its angled handle and rigid blade, this spatula lets you scoop up and turn over hamburger steaks and other meats on snack-bar griddles.

Cranked service spatula FKOfficium



Code	Designation	Lcm	Wcm	Kg
4236.00		26,5	5	0,07
4236.01	Slotted	26,5	5	0,06

Genoise cutter FKOfficium



Code	Designation	Lcm	Wcm	Th.mm	Kg
4234.25	L. blade 25 cm	39,5	3,5	2	0,14
4234.35	L. blade 35 cm	50	3,5	2	0,16

The sponge-cake slicer lets you slice sideways through sponge cakes evenly, without crumbs, so you can then fill the cake with cream or other fillings.



Seafood box



Code	Designation	Lcm	Wcm	Hcm	Kg
4683.90	Box includes :	30	20	3,5	0,42
	- seafood shears				
	- 4 double seafood forks				
	- an oyster knife				

The essential seafood tools gathered in a pratical and elegant box.




Seafood shears with stainless steel blades

Code	Designation	Lcm	Wcm	Th.mm	Kg
4685.00		20,7	6,5	1,5	0,11

LOCK-AND-SPRING MECHANISM FOR A STRESS-FREE AND SAFE CUT.
Cut hard shellfish leaving meat intact, without cracking nor mess. Ideal for lobster, crab, langouste, shrimp and scampi. Patented.
Large handle - Good grip for all hands. Integrated grip.
Detachable stainless steel blades for easy cleaning.

Set of 4 stainless steel double lobster forks


Code	Designation	Lcm	Wcm	Kg
4687.00	Set of 4 forks	21	1,8	0,01



DOUBLE FORK : Small and large end to easily remove meat from shellfish.
Ideal for lobster, crab and langouste.
Ergonomic design for good grip.
Robust stainless steel - Dishwasher safe

Oyster knife with stainless steel blade

Code	Designation	Lcm	Wcm	Hcm	Kg
4683.00		15,7	4,5	2	0,06



Short and sharp blade
made of extra hard stainless steel 420 2CR14.
Perfectly sharp blade to easily cut the muscle of the oyster.
Polyamide handle with fiberglass. Resistant and non-slip. Length adapted to all hands.

Ergonomic safe handle with slot for thumb and stopper.
Handwash recommended - Dishwasher safe

Oyster mitt



Code	Designation	Lcm	Wcm	Hcm	Kg
Extra large model - silicone					
4682.20	For right-handed Mitt on the left hand	23	17	2	0,14
4682.21	For left-handed Mitt on the right hand	23	17	2	0,14

This oyster mitt allows to maintain the oyster during opening. It can not provide a total protection against a misdirected knife. The extra arge model is suitable for the largest handles.





Pizza cutting wheel

Code	Designation	Øcm	Th.mm	Kg
4970.10N	Pizza cutting wheel	10	1	0,17



This particularly sturdy pizza cutter has an ergonomic handle for a firm grip. Its stainless steel beveled blade allows pizza to be easily cut into portions.

Stainless steel pizza ladle - Flat bottom

Code	Designation	Øcm	Lcm	Liters.	Th.mm	Kg	PU
3136.08	Pizza ladle, flat bottom (1) L. Handle 28 cm	8,2	32	0,15	0,8	0,13	5



Welded shank. The small pizza ladle holds 145ml (4 fluid oz) , which is the standard helping of tomato sauce for pizzas ø 31 cm; its flat bottom lets you spread the sauce over the pizza pastry.

Perforated pizza screen for cooking - aluminium

Code	Designation	Øcm	Kg
	Concept AIR SYSTEM		
7350.28		28	0,07
7350.31		31	0,09
7350.33		33	0,1
7350.38		38	0,14
7350.43		43	0,15
7350.48		48	0,21



Perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.

See our complete range of round pizza trays pages 194-195

Pizza round oven peel - Aluminium with wooden handle



Code	Designation	Øcm	Lcm	Kg
7291.40	L. handle 120 cm Total length : 162 cm	40	162	0,93

Oven peel for pizza or "Flammenküche"



Code	Designation	Lcm	Wcm	Th.mm	Kg
3293.31	Pizza square oven peel L. Handle 96 cm	128	31	1,2	1,35

The food-grade stainless steel rectangular oven spades are especially rugged and will not distort. The shank is made from round tube and its long length lets you stuff pizzas right into the heart of the oven.

Pizza oven peel, stainless steel



Code	Designation	Øcm	Lcm	Th.mm	Kg
3290.31	Pizza oven peel - L. Handle 96 cm	31	114	1,2	1,18

The stainless steel handle is made from round tubes and their long length lets you stuff pizzas right into the heart of the oven.

Pizza square oven peel - Aluminium with wooden handle



Code	Designation	Lcm	Th.mm	Kg
7293.31	L. handle 120 cm Total L. 152,5 cm	31	1,5	0,89



Scraper brush for oven, wooden handle



Code	Designation	Lcm	Wcm	Hcm	Kg
4875.70		71	11,5	5	0,28

The scraper brush is used for brushing the hearth and pushing back the embers in your wood-fired oven.

Small syrup density meter, metric



Code	Designation	Lcm	Kg
4591.00N	Grad. from 1100 to 1400 g/L	14	0,19

This professional syrup hydrometer is used for making jam, jelly, liqueur, sorbey, chutney, conserved fruits, etc. It has 2 scales : one in degree baumé (15-40° Baumé) and the other in g./ml (1100-1400 g./ml).

Mini precision balance with lid - from 0 to 500 gr.



Code	Designation	Lcm	Wcm	Th.mm	Kg
4887.00		11,5	6,4	1,8	0,13

Accurate scale with lid. Precision 0.1 gr.
Perfect for spices.
Fonction tare and auto-off.
2 batteries 1,5V supplied

Candy thermometer +80°C / +200°C with stainless steel case



Code	Designation	Øcm	Lcm	Kg
4884.01N	PRECISION 1/1	0,2	27,5	0,1

This thermometer is used for pastry and candy. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C.

The thermometer and sleeve can be washed in a dishwasher.

Candy thermometer +80°C / +200°C with nylon case



Code	Designation	Øcm	Lcm	Kg
4884.00N	PRECISION 1/1	0,35	27,5	0,07

This thermometer is used for pastry and candy. It does not contain mercury, but a less toxic red liquid. It is calibrated to allow for immersion of the lower thinner part of the stem. The protective sleeve can be sterilized at 100°C. The thermometer and

sleeve can be washed in a dishwasher.

Stainless steel oven thermometer - precision from +50°C to +300 °C



Code	Designation	Wcm	Hcm	Kg
4885.01	Precision 1/1	6	7	0,54

To check the temperature in the oven during cooking. Easy cleaning with water and soap.

Small plastic thermometer - from -40°C to 40°C



Code	Designation	Lcm	Wcm	Hcm	Kg
4761.00N	From -40°C to +50°C	13,5	2,4	0,13	0,01

This metric thermometer goes from -40°C to +40°C and is specially adapted for the cold. The thermometer has an all-plastic body. The column is very visible.

Electronic cooking digital thermometer-timer



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4885.00N	Use T° : from -25° to + 250 °C	7	6	1,8	1	0,54

This thermometer has a 1 meter (3 feet)- metal wire. The probe resists to temperatures from 0°C to 250°C. It is used to read the inner temperature of food during cooking. Instant digital readout. The stainless steel probe and wire are heat resistant. Equipped with an automatic alarm sound. There is a magnet for metal surface attachment.

Digital waterproof thermometer for meat -50°C to +200 °C

Thermometer for foie gras and ham- from + 30°C to +100°C



Code	Designation	Lcm	Kg
4881.00N	L. probe 12 cm	20	0,06

This electronic digital thermometer is helpful for checking the temperature of cooking meat. The probe is pointed and penetrates easily into the meat. Do not use in the oven or in microwave oven.

Code	Designation	Wcm	Liters.	Kg
4882.01	in a protective plastic holder	0,6	24	0,02

Kit THERMO CONNECT PRO with sensor



Code	Designation	Lcm	Wcm	Th.mm	Kg
4885.30	Kit THERMO CONNECT PRO : Case and sensor	16,5	15	5	0,15
4885.31	Sensor Thermo Connect Pro	13,5	8,3	6,1	0,05

Thermometer and hygrometer ambient + probe temperature (cable 1.5 meter) with transmission via radio frequency (868 mhz) and internet.
Warning, monitoring and temperature recording on mobile.
Graphic, transmission via email (csv file).
Kit 4885.30 necessary. Do not buy a sensor alone.
MEASURING INTERVAL : 3,5 min (except high variation and alert)
Range : -40+60°C /20-99%
Accuracy : +/-1°C / +/-5% - Sonde+/- 0,5°C
Sensor : 2x1,5V AAA not included (1 year)

Infrared thermometer from -38°C to +365°C.



Code	Designation	Lcm	Wcm	Kg
4881.10		18,5	8	0,17

AUTO-OFF function . Backlight. Indicates temperature in °C or °F
Supplied with a cover for belt.
2 batteries 1.5V included.

Stainless steel mechanical timer with magnet



Code	Designation	Øcm	Th.mm	Kg
4650.10		6	3,8	0,09

Countdown the remaining time in red.
Ringtone strong. It has a magnetic back.

Electronic stopwatch timer - 20 hours



Code	Designation	Lcm	Wcm
4650.00N	Timer 20 hours Stopwatch 20 minutes	50	60

This timer is a count down one (up to 19hours and 59 minutes) and is ideal for cooking in order to respect cooking time. It has a magnetic back clip and easel stand. Battery included.

Polyethylene cutting board



Code	Designation	Lcm	Wcm	Hcm	Kg
	Sharp angles				
4920.60N	White	60	40	2	3,9

The polythene cutting board is more hygienic than a wooden board because of the non-porous material.

Stainless steel cutting board rack for 6 boards



Code	Designation	Lcm	Wcm	Hcm	Kg
4140.00N	Spacement 3 cm	27	31,5	27,5	1,1

This practical rack lets you stack different cutting boards away or leave them to drain after washing. It lets you easily identify and take the right board.

Alcohol gel for burning.



Code	Designation	Øcm	Lcm	Wcm	Hcm	Liters.	Kg	PU
4409.02N	Gel alcohol small measure 200 g	8,5			5		0,25	1
4409.52N	Box of 72 measures 200 gr.							1
4409.05N	Gel alcohol 1- liter bottle				23,5	1	1	12
4409.04	Gel alcohol bucket 4 kg		26	18,5			4	4

Safer than liquid methylated spirit, this alcohol gel for burning is odourless and has the same heating power as liquid methylated. This high-heat output alcohol will maintain heat for 3,5 hours per 200g shot. Meets environmental standards. ETHANOL spirit.

Foodgrade string Rotifil - Heavy duty



Code	Designation	Øcm	Hcm	Kg
4337.01	Set of 10 reels 45 gr Rotifil 2TE ø 0,8mm	6	4,8	0,45
4338.01	Reel 1 kg Rotifil 3TE ø 01,1 mm	10	14	1

High resistance to breaking. Use from -40°C to +220°C. Regular diameter - height - weight. Good whiteness Foodgrade. Suitable for direct contact with foodstuffs in compliance with legislation in force EU 10/2011. Guaranteed without formaldehyde. Slightly absorbent. Can be used in automatic machine. Made in France.

UTENSILS

Metal cleaner



Code	Designation	Liters.	Kg	PU
	COPPER cleaner			
4200.01N	150 ml	0,15	0,24	6

This cleaner gives brilliance back to your utensils. It is really easy to use: first, clean your pan. Wet the sponge with hot water and dip it in the cleaner. Rub the whole pan with the sponge. Then rinse it with hot water and dry it carefully.



Box of 10 neoprene pairs of handle gloves for thermic protection



Code	Designation	Lcm	Wcm	Hcm	Kg
4636.10	Small size 7 cm	24	14,5	6	0,36
4636.20	Large size 11 cm for	24	14,5	6	0,44

Fits to the handles of stewpan, sauté-pan etc. to handle without any risk of burning



Box of 10 neoprene handle gloves for thermic protection



Code	Designation	Lcm	Wcm	Hcm	Kg
4636.00		20,5	13	5,5	0,26