

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!

PASTRY

High-quality materials are at the center of de Buyer's craft, and we thrive to provide you with utensils that will get you the best cooking results for each of your recipes.

The rings, molds and baking trays with the Air System Concept show our determination to bring you products made with a groundbreaking technology that meet all your needs. Ideal for cooking and baking, micro-perforations improve air circulation in the oven, promote fast and even cooking and make your dishes crispy but not dry, every single time for tasty results and a flawless finish.

AIR SYSTEM[®] de Buyer Concept



PRO.DEBUYER.COM / Our website gives our distributors access to the online orders portal.





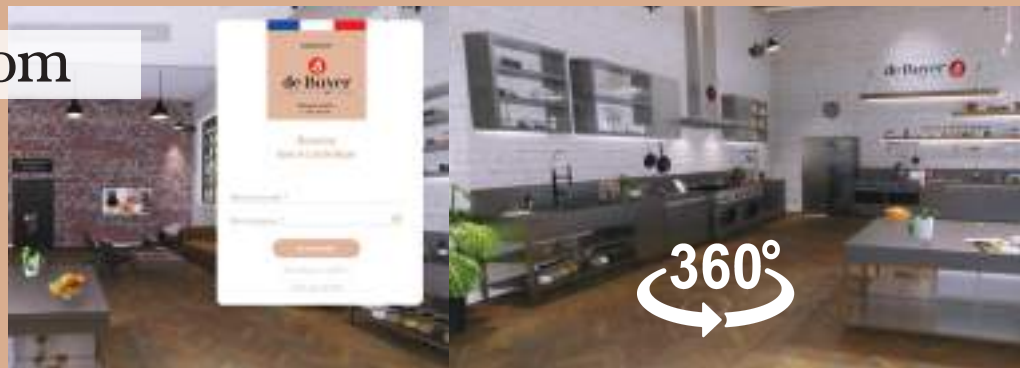
BOOST YOUR SALES AND MAKE YOUR STORE STAND OUT

Download our training and Masterclasses catalogue.



 debuyerlab.com

Virtual cooking and factory tour: de Buyer invites you to its kitchen 3.0.



MEET US AT TRADE FAIRS

MAISON & OBJET
PARIS

8 -12
September
2022

NATEXPO
LYON

18 -20
September
2022

SIRHA
LYON

19 -23
January
2023

AMBIENTE
FRANKFURT

3 - 7
February
2023

BOCUSE D'OR & TEAM FRANCE

De Buyer is a partner of the largest culinary competition in the world, the Bocuse d'Or, and has also supported Team France since 2019.

SIRHA+
BOCUSE D'OR
2023 FINAL PREMIUM PARTNER





STEEL THAT STANDS THE TEST OF TIME

Steel frying pans are what our grandmothers used to use. These timeless pans are ideal for high-temperature cooking and take a simple and natural approach without any additional coating. We protect and nourish them with beeswax - it is then up to you to season your pan so it can truly flourish.

Steel & beeswax
MINERAL B

Steel CARBONE PLUS

Blue steel LA LYONNAISE

Blue steel #OUTDOOR





BOX Pizza



Code	Designation	Lcm	Wcm	Hcm	Kg
4970.00		47,5	30	10	2

Box contents :
 - 2 perforated pizza screens ø 28 cm for thick pizza
 - 2 round trays made of blue steel ø 28 cm for thin crust pizza
 - Pizza cutting wheel, stainless steel blade ø 10 cm
 - Supple dough scraper
 With tips from Philippe Laruelle, Maître Cuisinier de France

BOX #crepesparty



Code	Designation	Lcm	Wcm	Hcm
5615.01		47,5	30	10

Composition :
 - Steel crepe pan MINERAL B ø26 cm, beeswax finish and strip steel handle
 - Beechwood crepe spatula
 - Silicone pastry brush



BOX Steak Lover



Code	Designation	Lcm	Wcm	Hcm	Kg
5610.03		47,5	30	10	2,85

- Composition :
- Steel frying pan MINERAL B ø26 cm, beeswax finish and strip steel handle
 - Pepper mill, beechwood with steel mechanism
 - Stainless steel tong L.24cm

BOX #BRUNCHTIME Pancakes & Blinis



Code	Designation	Lcm	Wcm	Hcm	Kg
5612.01		47,5	30	10	1,93

- Composition :
- 3-Blini pan MINERAL B made of steel, beeswax finish and steel handle - for 3 blinis ø10 cm
 - Ladle made of stainless steel and beechwood
 - Beechwood crepe spatula

THE WHITES

THE BLUES

MINERAL B
· PRO ·

MINERAL B
· BOIS ·

CarbonePlus

OUTDOOR

La Lyonnaise

Collection

Material of the body of the pan

White steel sheet

Blued steel sheet

Thickness

2,5 to 3 mm

2 mm

1 to 1,5 mm

Cooking methods

Searing / Grilling / Browning

Designed for cooking



Finish

Natural beeswax protection



Lightly oiled

Heat sources



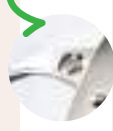
Type of curved French-style handle

Cast stainless steel handle

Steel strip and wood handle

Steel strip handle

Fixing of the handle or base



Riveted + heat stop

Riveted

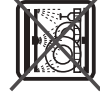
Spot welded

Use in the oven



Flash heat :
10 minutes at 200 °C

Dishwasher cleaning



Profile

Flared and rounded lyonnaise shape : facilitates turning of foods

Diameter (cm)

20 to 32

12 to 40

12 to 50

12 to 36

14 to 45

Guarantee

Lifetime

PCB (packaging unit)

1

1

1

3 - 5

3

10

STEEL PAN WITH BEESWAX FINISH

- NATURAL ANTI-OXIDATION PROTECTION
- FAVOURED SEASONING
- IMPROVED NONSTICK QUALITIES

Robust : from 2,5 to 3 mm thick
 RIVETED CAST STAINLESS STEEL HANDLE
 possible oven cooking

Made in France

Suitable for all hotplates including INDUCTION

MINERAL B · PRO ·



Round frypan MINERAL B PRO with cast st/steel handle



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5680.20		20	3,3	2,5	14	1,09
5680.24		24	3,5	2,5	17,5	1,44
5680.28		28	4	3	21	2,17
5680.32	With 2 handles	32	4,5	3	23	2,9

MINERAL B STEEL PAN WITH BEESWAX FINISH
 riveted cast stainless steel handle
 Robust : from 2,5 to 3 mm thick. Undistortable.
 Suitable for all hotplates including INDUCTION and oven cooking



Round deep country pan MINERAL B Pro with cast st/steel handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
5684.28		28	8,7	2,5	2,5	2,49



STEEL PAN B BOIS WITH BEESWAX FINISH

- NATURAL ANTI-OXIDATION PROTECTION
- FAVOURED SEASONING
- IMPROVED NONSTICK QUALITIES

Robust : from 2,5 to 3 mm thick

Riveted handle made of steel and beechwood - Possible oven cooking 10 minutes / 200°C

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

Suitable for all hotplates including INDUCTION

Made in France

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

MINERAL B
• BOIS •



Round frying pan MINERAL B BOIS

Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5710.20		20	3,2	2,5	14	1,05
5710.24		24	3,5	2,5	17,5	1,41
5710.26		26	4	3	18,5	1,93
5710.28		28	4	3	21	2,18
5710.32	with 2 handles	32	4,5	3	23	2,66



Round deep country pan MINERAL B BOIS


Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	ø bottom cm	Kg
5714.24		24	45,6	7,7	2,5	2,5	16,5	1,88



Round crepe pan MINERAL B BOIS

NEW
2022



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
5715.24		24	45,5	1,2	2,5	21	1,2
5715.26		26	47,8	1,3	2,5	22,5	1,4

3-blini pan MINERAL B BOIS



Code	Designation	Øcm	Th.mm	Kg
5712.03	3 blinis ø 10 cm	27	2	1,2

Wok MINERAL B BOIS



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
5718.28	wok - Base ø 8 cm - With 2 handles	28	50,4	9	2	1,76
5718.32	wok - Base ø 8 cm - With 2 handles	32	60,5	9,7	2	2,18
3329.10	Grid for wok ø 32 cm		34,5			0,14

The wok has forever been the universal Asian kitchen utensil, and it turns out to be ideal for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The 2mm (14 gauge) thickness provides a barrier against increasingly powerful heat sources and thus guarantees an easy-to-digest cuisine.

Glass lid with beechwood knob



Code	Designation	Øcm	Hcm	Kg
4111.20		20	7,5	0,4
4111.24		24	7,5	0,53
4111.28		28	7,5	0,7
4111.32		32	7,5	1

Suits on woks and country pans MINERAL B.



STEEL PAN WITH BEESWAX FINISH

- NATURAL ANTI-OXIDATION PROTECTION
- FAVOURED SEASONING
- IMPROVED NONSTICK QUALITIES

Robust : from 2,5 to 3 mm thick

RIVETED STEEL HANDLE

For pan with steel handle:

possible oven cooking 10 minutes / 200°C

Made in France

Suitable for all hotplates including INDUCTION

MINERAL B



PREMIER VITRIER



Round frying pan MINERAL B



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5610.20		20	3,3	2,5	14	1
5610.24		24	3,5	2,5	17,5	1,39
5610.26		26	4	3	18,5	1,9
5610.28		28	4	3	21	2,15
5610.32	WTH 2 HANDLES	32	4,5	3	23	2,63
5610.36	WTH 2 HANDLES	36	5	3	26	3,53

Steel steak frypan, flared edge MINERAL B

Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
5616.24		24	2,5	18	1,27
5616.28		28	2,5	21,3	1,63



Round frying pan "GRILL" MINERAL B

Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5613.26		26	4	2,5	18,5	1,37
5613.32		32	4,5	2,5	23	2,31



Round deep country pan MINERAL B



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5614.24		24	7,8	2,5	2,5	16,5	1,85
5614.28		28	8,7	4	2,5	19,5	2,47
5614.32	WTH 2 HANDLES	32	9,6	5,5	2,5	22,5	3



Round deep country pan MINERAL B with 2 handles

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5654.24		24	7,8	2,5	2,5	16,5	1
5654.28		28	8,7	4	2,5	19,5	1,8
5654.32		32	9,6	5,5	2,5	22,5	2,26





Wok MINERAL B



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
5618.24	wok - Base ø 8 cm	24	43,7	8	2	1,4
5618.28	wok - Base ø 8 cm	28	50,4	9	2	1,76
5618.32	wok - Base ø 8 cm - With 2 handles	32	60,5	9,7	2	2
3329.10	Grid for wok ø 32 cm		34,5			0,14
5618.40	wok - Base ø 11 cm- With 2 handles	40	69	10,4	2	2,75

The wok has forever been the universal Asian kitchen utensil, and it turns out to be ideal for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The 2mm (14 gauge) thickness provides a barrier against increasingly powerful heat sources and thus guarantees an easy-to-digest cuisine.

Wok MINERAL B with 2 handles



Code	Designation	Øcm	Lcm	Hcm	Kg
5619.28		28		9	1,75
5619.32		32		9,7	2
3329.10	Grid for wok ø 32 cm		34,5		0,14

The wok has forever been the universal Asian kitchen utensil, and it turns out to be ideal for a natural, dietetic cuisine, which needs very little fat and preserves the food's original taste. The 2mm (14 gauge) thickness provides a barrier against increasingly powerful heat sources and thus guarantees an easy-to-digest cuisine.

Glass lid with stainless steel knob



Code	Designation	Øcm	Kg
3429.14		14	0,24
3429.16		16	0,29
3429.18		18	0,35
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74
3429.32		32	1,1
3429.40		40	1,37

Omelette pan MINERAL B



Code	Designation	Øcm	Th.mm	Kg
5611.20		20	2,5	1,03
5611.24		24	2,5	1,35
5611.28		28	3	2,15

OMELETTE pan with rounded shape to return easily omelettes and to slide them onto a plate without any problem. Perfect for delicious omelettes, crispy outside and soft inside.



Round crepe pan MINERAL B



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
5615.24		24	45,5	1,2	2,5	21	1,13
5615.26		26	47,8	1,3	2,5	22,5	1,33
5615.30		30	54,1	1,5	2,5	25,5	1,78

Blinis pan MINERAL B ELEMENT



Code	Designation	Øcm	Lcm	Th.mm	Bottom ø cm	Kg	PU
5612.12		12	24,1	2,5	9,5	0,43	5
5612.14		14	26	2,5	11,5	0,51	5



Pan for Poffertjes and mini-blinis MINERAL B



Code	Designation	Øcm	Lcm	Kg
5612.16		27	47,8	1,1

The Poffertjes pan to cook the famous Dutch mini-pancakes or also mini- blinis. 16 Poffertjes ø 4 cm

3-blini pan MINERAL B

Code	Designation	Øcm	Th.mm	Kg
5612.03	3 blinis ø 10 cm	27	2	1,11



Rectangular grill pan with 2 st/steel riveted handles



Rectangular pan PLANCHA, 2 aluminium riveted handles



Code	Designation	Lcm	Wcm	Hcm	Kg
5640.02		38	26	2,5	2,49

Born of the famous healthy and dietetic cooking method, the "plancha" is really practical to cook meat thanks to its wide area. Suitable on all heat sources and hot coals.

Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
5640.01		38	26	2,5	2,5	2,21

This "Plancha" pan is used to grill meat oven cooking and hotcoals. without fat content. It is also perfect to cook scallop flesh, shrimps, fish, vegetables..The strong straight aluminium handles are firmly riveted. All heat sources including induction,

Paella pan MINERAL B with 2 st/steel riveted handles

Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5652.32	4 p.	32	4,2	3	23	2,5



Oval roasting-pan with 2 st/steel riveted handles

Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
5651.36		36	24	4,8	2,5	21	2,26



STEEL pan

2,5 to 3 mm thick for professional strong heat sources
 Perfect heat conduction
 Extra-strong handle
 For pan with steel handle:
 possible oven cooking 10 minutes / 200°C
 Made in France

Perfect for searing, frying, browning

Carbone Plus



Round "lyonnaise" frypan - Heavy quality steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5110.18		18	35,1	3	2,5	12	0,89	3
5110.20		20	36,8	3,2	2,5	14	1,03	3
5110.22		22	42	4	2,5	15,5	1,24	3
5110.24		24	44	3,5	2,5	17,5	1,31	3
5110.26		26	48,5	4	3	18,5	1,93	3
5110.28		28	50,5	4	3	20	2,1	3
5110.30		30	54	4,2	3	21,5	2,35	3
5110.32	With 2 handles	32	60	4,5	3	23	2,71	3
5110.36	With 2 handles	34	69,5	4,5	3	26	3,5	3
5110.40	With 2 handles	38	73	5,3	3	30	4,11	3
5110.50	With 2 handles	48	91	5,7	3	41	6,13	1

The "lyonnaise" profile pan has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.
 All heat sources.
 Possible oven cooking : 10 minutes at 200°C.

Round frying pan - Stainless steel cold handle



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5130.20		20	36,6	3,2	2,5	14	1	3
5130.24		24	43,7	3,5	2,5	17,5	1,39	3
5130.28		28	51	4	3	20	2,12	3
5130.32	With 2 handles	32	59,6	4,5	3	23	2,71	3

Ergonomic functional stainless tube handle, guaranteed not to heat up and firmly riveted. All hotplates including INDUCTION. Suitable for oven cooking. The "lyonnaise" profile pan has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish.

Fish frypan - Heavy quality steel



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5111.36	Oval - total L. : 60 cm	36	26	4	2,5	21	2,3	3
5111.40	Oval - total L. : 69,5 cm	40	28	5	3	23	3,32	3

Oval and oblong frying pans are the ideal shape for cooking whole fish. Note: the standard model has the handle riveted lengthways.

Oval fish frying pan, steel



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5131.36	total L.50,3 cm	36	26	4,6	2,5	21	2,39	3

Handle is riveted on the short axis for "salamander special" model. All hotplates including INDUCTION

Pancake pans - Heavy quality steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5120.18	2,5 mm th	18	36,2	1,1	2,5	15	0,71	5
5120.20	2,5 mm th	20	38,4	1,1	2,5	17	0,83	5
5120.22	2,5 mm th	22	42,2	1,3	2,5	19	1,02	5
5120.24	2,5 mm th	24	44,2	1,3	2,5	21	1,14	5
5120.26	2,5 mm th	26	50,2	1,3	2,5	22,5	1,37	5
GIANT CREPE PAN								
5120.30	2,5 mm th	30	54,2	1,7	2,5	25,5	1,79	5

Steel plate is the ideal metal for making crispy, tasty crepes. The low skirt of the frying pan allows crepes to be easily flipped and turned. The handle is welded (except for ø 30 cm whose handle is riveted)

Steel blinis pan - Heavy quality steel



Code	Designation	Øcm	Lcm	Wcm	Hcm	Th.mm	Perso	Kg	PU
5140.12	Blinis pan - 2,5 mm th	12	24	12,2	2	2,5	9,5	0,41	10
5141.03	3 blinis ø 10 cm	27	48		1,2	2		1,11	3

These frying pans allow you to make the well known Russian specialty blinis as well as fritters and pancakes.



Round frypan, 2 stainless steel handles - Heavy quality steel



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5113.24	2,5 mm th	24	4	2,5	17,5	1,2	3
5113.28	3 mm th	28	4,5	3	20	1,9	3
5113.32	3 mm th	32	5,5	3	23	2,4	3
5113.36	3 mm th	36	6	3	26	3	3
5113.40	3 mm th	40	6	3	30	3,78	3
5113.50	3 mm th	50	6	3	41	5,82	1

This extra-thick professional frying pan has two firmly welded handles. It has many different uses and proves ideal for paella because of its highly-flared shape, allowing liquid to evaporate quickly (boiling down).

Its heavy-gauge thickness allows food to simmer.

WOK made of iron steel - Special induction cooker



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5114.35	Polished finishing	35	60,5	8,5	1,5	1,46	3
3122.00		24		3,65	1	0,25	1

Typical Asian rounded form adapted to the wok induction cooker. Enables to seal and cook food with little fat for a dietetic and natural Asian cuisine. Optimized weight of the wok to cook effortless. Thanks to the thickness of 15/10° the wok is both solid and light to handle. Riveted steel handle. Guaranteed without coating.

support, the wok is steady on the plate.

The wok holder is suitable for rounded woks 3122.90 and 5114.35. Enables to use these woks on standard flat induction hotplates. Thanks of the special form with its handle

Round "Grill" frypan with steel handle



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg	PU
5530.26		26	48	4,3	2,5	18,5	1,42	3
5530.30		30	54	4,5	2,5	21,5	1,74	3

Ideal for searing meats using hardly any fat. The steel pan reaches high temperatures, caramelizing the meat juices to give your grilled meats flawless flavour. The ribbed base marks the meat and reduces the contact

area between pan and meat. The high side helps prevent from spatters. The thickness of the pan together with the ribbed base prevent shape loss.



Rectangular grill pan



Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
5540.38		38	26	2,5	2,52	3

It is the perfect product for healthy cooking. Without fat, you will obtain really tender and grilled meat.

Rounded steel deep-fryer without basket



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg
5050.28		28	33,8	8	4	1,5	1,01
5050.32		32	38,9	9,3	6	1,5	1,29
5050.36		36	39,8	10,5	8,8	1,5	2,25
5050.40		40	42,5	13,1	12,2	1,5	2,86
5050.45		45	45,3	14,5	17,3	1,5	3,42
5050.50		50	50,3	16,4	23,5	1,5	4,35

Steel plate, being a very good spreader of heat, is perfect for the manufacture of deep frying vessels. This is the indispensable "SOS" utensil when the electric fryer breaks down. It's also very useful for other unforeseen uses.

Don't forget to order the corresponding frying basket separately.

Tinned wire basket for ref. 5050



Code	Designation	Øcm	Hcm	Kg
5051.28N (1)		25,3	6,3	0,17
5051.32N (1)		29,5	8,7	0,25
5051.36N (1)		32,6	9,3	0,26
5051.40N (2)		39	12,4	0,5
5051.45N (2)		43	15	0,69
5051.50N (2)		46,5	17	0,74

You can set the basket handles on the raised handles of the deep fryer so the cooking oil drains away perfectly. Make sure the basket is clear of the oil. The basket is close-woven to ensure no food falls through the

gaps. Mesh 8x 8 mm.

La Lyonnaise



BLUE STEEL

1 to 1,5 mm thick for less powerful heat sources
 Semi-professional and domestic use
 Quick heating time
 Extra-strong handles- Welded
 For pan with steel handle:
 possible oven cooking 10 minutes / 200°C

For all heat sources except induction
 Made in France

Round "lyonnaise" frypan, blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5020.14	1 mm th	14	26,2	3,3	1	0,25	10
5020.18	1 mm th	18	34,9	3,6	1	0,38	10
5020.20	1 mm th	20	36,9	4	1	0,46	10
5020.24	1 mm th	24	41,2	4,5	1	0,6	10
5020.26	1 mm th	26	46,3	4,5	1	0,69	10
5020.28	1,2 mm th	28	49,3	4,7	1,2	0,93	10
5020.30	1,2 mm th	30	54,4	5	1,2	1,04	10
5020.32	1,2 mm th	32	55,5	5,5	1,2	1,15	5
5020.36	1,5 mm th	36	65,8	6	1,5	1,72	5
5020.40	1,5 mm th	40	69,1	6,5	1,5	2,09	5
5020.45	1,5 mm th	45	83,2	7,5	1,5	2,81	1

The "Lyonnaise" is the traditional "granny-style" frying pan. The lightweight blue steel plate is suitable for low-power heat sources. This "lyonnaise" profile pan has a high flared and curved skirt, with no sharp angles, enabling the food to slide easily from the frying pan onto a plate or dish. The handle is welded.



Pancake pan, blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5303.18		18	36	1,5	2	0,58	10
5303.20		20	38	1,5	2	0,69	10
5303.22		22	41,8	1,5	2	0,8	10
5303.24		24	43,5	1,5	2	0,93	10

Blue steel plate is ideal for making crispy, tasty crepes. The low skirt of the frying pan allows crepes to be easily flipped and turned. The handle is welded.

Box of 10 neoprene handle gloves for thermic protection



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





#OUTDOOR

Preparing • Cutting • Spicing • Marinating
Grilling • Searing • Cooking
Meat • Fish • Vegetable
Pizza • Baking

When it's finally summer,
we all love to cook outside.

Whether it's on a grill, pizza oven or firepit, people love cooking outside
during the best weather of the year.

When thinking about cooking, de Buyer utensils are essential, even for out-
doors. Discover our product selection

Griddle

Blue steel frypan

Utensils



PIZZA PLANCHA BBQ # OUTDOOR GRIDDLE GRILL

CONCEPT #OUTDOOR : POS & package



Code	Designation	Lcm	Wcm	Hcm
20.500	Totem #OUTDOOR		54,5	159
20.504	Recipes book #OUTDOOR			
POS pack				
4 pcs :				
20.501 + 2 x 20.502 + 20.503				
20.501	Cardboard flag for display	60		18
20.502	Shelf cover	40		3,5
20.503	Cardboard chain			

- digital kits

#OUTDOOR CONCEPT

Merchandising dedicated to the #OUTDOOR collection

Seasonal in-store events.

Tools available to you for in-store promotions:
dedicated packaging recipes - background visuals

Contact us for conditions of provision.



In the following pages, this symbol designates products with special OUTDOOR packaging



The blue carbon steel frying pan

The perfect pan to cook like a professional chef and rustle up delicious barbecue or plancha grills. Whether you want a tasty piece of grilled beef, generously sprinkled with freshly-milled pepper, or barbecue flavored summer vegetables, de Buyer has brought out the ideal frying pan.



Electrical griddle Plancha #OUTDOOR 60 X 40 cm

Gas Plancha #OUTDOOR 60 x 40 cm



Code	Designation	Lcm	Wcm	Hcm	Kg
	220 V				
	Norm CE and IPX4				
	6-10 p.				
4420.00	Griddle without lid	62	49	27	27

Code	Designation	Lcm	Wcm	Hcm	Kg
	Norm CE and IPX4				
	6-10 p.				
4420.01	Griddle without lid	62	52	27	26,4
4420.02	model for Germany				

St/steel chassis. Enamelled cast iron plate dimension 60x40 cm.
Easy cleaning.
High performance: independent heating power with 2 radiants. 2 cooking areas.
T° from 50 to 300°C.

High durability: stainless steel base - Splashproof with a satin finish.
Hidden draining system: push/pull opening system.
Norm IPX4 (resist to water splash).

Suitable for butane or propane gas. In accordance with European regulation. Stainless steel and steel chassis. Enamelled cast iron plate dim: 60x40 cm - Easy cleaning
High performance: p-shaped stainless steel

burners with thermocouple protection. Integrated piezo at control buttons
Hidden draining system: push/pull opening system.



Sideboard for griddle Plancha #OUTDOOR



Code	Designation	Lcm	Wcm	Hcm	Kg
4420.03		99	64	102	31,5

Top shelf 87x54 cm
 2 shelves 43x36 cm
 Backsplash with kitchen utensils rack 87x27 cm:
 useful for hanging spatulas
 EASY OPENING «push-pull» door system
 EASY TO MOVE : 2 wheels with wheel covers and 1 handle

Lid for griddle Plancha #OUTDOOR L.60 cm

Cover for griddle Plancha #OUTDOOR L.60 cm without lid



Code	Designation	Lcm	Wcm	Hcm	Kg
4420.50	Stainless steel	61	47	16	5,6
4420.51	Black Epoxy	61	47	16	5,6

Code	Designation	Lcm	Wcm	Hcm	Kg
4420.60		62	52	27	0,5

Dome cover with stainless steel knob and vent hole



Code	Designation	Øcm	Hcm	Th.mm	Kg
3374.30		32,5	15	0,7	0,78

This dome cover is ideal for steaming meat, vegetables, fish, shellfish, tarts or clafoutis on a griddle.
 - gentle cooking method that prevents evaporation, preserves nutrients and enhances flavors.
 - healthy cooking method with very little fat.
 The cover can also be used to keep food warm. The steam hole ensures pressure release.

PIZZA PLANCHA BBQ # OUTDOOR GRIDDLE GRILL

BLUE STEEL - EXTRA-STRONG quality

2 mm thick for professional medium heat sources
 Perfect heat conduction
 Welded extra-strong handles
 For pan with steel handle:
 possible oven cooking 10 minutes / 200°C
 All heat sources (induction at moderate T°)
 Made in France

Perfect for SEARING, FRYING, BROWNING



Frying pan, blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5400.20		20	37	4,2	2	0,95	6
5400.24		24	43,5	4,5	2	1,26	6
5400.28		28	50	5	2	1,66	6
5400.32		32	56	5,5	2	2,1	3
5400.36		36	67	6	2	2,57	3
BLINIS PAN							
5440.12		12	24	2	2	0,33	20

This "lyonnaise" profile pan made from 2mm (14 gauge) blue steel plate gives very good heat spread. It has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.

Round "Country" frypan , 2mm blue steel



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Kg	PU
5414.20		20	39,5	6	1,7	2	1,19	3
5414.24		24	46,5	6,8	2,5	2	1,58	3
5414.28		28	51,5	7	4	2	1,96	3
5414.32	With 2 handles	32	66,5	8	5,5	2	2,46	3

Between the curved sauté pan and the "Lyonnaise" profile frying pan, this high-sided pan is ideal for all styles of cooking, including frying, searing, grilling. It can be used to prepare large quantities of ingredients and its high sides reduce the amount of juice spat out when cooking meats. Ideal for sauteed potatoes.



Perforated vegetable pan, blue steel



Code	Designation	Øcm	Th.mm	Kg	PU
5490.00	with 1 riveted handle	28	2	1,3	3
5408.28	with 2 handles	28	2	1,3	3

The perforations ensure direct cooking and when cooking on coals give your food the perfect barbecue flavor.

Chestnut pan with side ventilation



Chestnut pans, blue steel



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
5493.28		28	4,7	1,1	0,91	10

Chestnut pan with side ventilation for improved heat circulation: an exclusive process allows this chestnut pan to be used on all types of hotplates, including gas. The grooved bottom allows the chestnuts to

Code	Designation	Øcm	Th.mm	Kg
5490.28		28	1	0,7
5491.28		28	1	1,24

The chestnut pan with holes in the bottom is a traditional utensil, always made out of steel plate for ruggedness. This design of chestnut pan is exclusively for use on hot coals. Welded handle.

Pancake pan, blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5303.18		18	36	1,5	2	0,58	10
5303.20		20	38	1,5	2	0,69	10
5303.22		22	41,8	1,5	2	0,8	10
5303.24		24	43,5	1,5	2	0,93	10

Blue steel plate is ideal for making crispy, tasty crepes. The low skirt of the frying pan allows crepes to be easily flipped and turned. The handle is welded.





Paella pan, blue steel



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
5023.20		20			1		3
5023.34	6 portions - 1,5 mm th	34	42	4,5	1,5	1,43	3
5023.37	8 portions - 1,5 mm th	37	44,4	5	1,5	1,61	3
5023.42	12 portions - 1,5 mm th	42	49,5	5,5	1,5	2,05	3
5023.47	15 portions - 1,5 mm th	47	55	6	1,5	2,64	3
5023.60	25 portions - 1,5 mm th	60	68	6,5	1,5	3,91	1

The paella dish is not only typical but also has lots of other possible uses: it goes on the hotplate but also in the oven if size allows, and in certain establishments, it goes on the table too. This dish is of medium height and makes it easy to prepare paella or other dishes.

Chrome steel burner tripod



Code	Designation	Lcm	Wcm	Hcm	Kg
0820.00N		59	55	66,5	2,17

The tripod provides a fixed support for the "paella special" gas burner, giving a stable cooking surface when making paellas out in the open. It adapts to burner size up to ø 60/70 cm and bears about 60 kg.

Gas burner, enamelled steel



Code	Designation	Øcm	Lcm	Hcm	Kg
0816.40N	For paella pan 60-100 cm- 11,7 KW	41	69	11,1	2,51
0816.50N	For paella pan 60-100 cm - 14 KW	50	84,2	12	3,19
0816.60N	For paella pan 60-100 cm- 19,25 KW	60	94,7	13	3,78

In accordance with European regulations
Gas burner delivered without adapter
Standard model with a 37-millibar pressure
Indicate with order the country where the burner will be used to adapt it.

This burner has independent and separately controllable flame rings and allows a dish or other receptacle to be heated wherever needed and without over-bulky or costly equipment. It's the ideal complement to the paella dish for alfresco meals or for use in reception rooms where improvised "kitchens" or "buffets" are laid out. The gas burner is suitable for both butane and propane.

Paella pan "Viva España", 2 red handles, steel



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
5026.24N	1 portion	24	3,5	1	0,4	6
5026.28N	3 portions	28	3,7	1	0,51	6
5026.32N	5 portions	32	4	1	0,68	6
5026.36N	7 portions	36	4	1	0,97	6
5026.40N	9 portions	40	4,4	1	1,28	6
5026.46N	12 portions	46	5	1	1,9	4
5026.50N	14 portions	50	5	1	2,22	4
5026.60N	19 portions	60	5	1	4,09	4
5026.70N	25 portions	70	5	1	7	1
5026.80N	40 portions	80	5,2	1	9,3	1
5026.90N	50 portions - 4 handles	90	6,2	1,5	12	1

From 1.0 to 1.5mm thick (16 to 20 gauge), this paella dish is modeled on the typical Spanish shape, with a relatively low skirt.

The hammered bottom gives this item a distinctive look.

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				

- 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.



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.

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.

Flat bottom bowl



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3250.20		20	10	2	0,8	0,24
3250.24		24	11,2	3,5	1	0,4

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.

Flat-edge rectangular deep dish, conical



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

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



Utility tong L.40 cm



Code	Designation	Lcm	Th.mm	Kg	PU
4788.40N		40	0,5	0,2	12

Stainless steel tweezer with curved end



Code	Designation	Lcm	Kg
4239.35		35	0,17



Skewers, 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

Easily slice through meat and vegetables thanks to the bevelled tips. Made of flat stainless steel wire, food won't slip off during cooking. Robust and reusable.

Silicone brush



Code	Designation	Lcm	Wcm	Kg
4807.25N		25	3	0,04

Hygienic brush. Easily cleanable. T° resistance until 250°C.





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.

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.

Cranked spatola FKOfficium inox

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



High resistance thanks to the thick stainless steel of the blade. The bevelled blade allows easy sliding under food. Wide angled design ensures you can easily turn any piece of meat or kind of burger.

Dredger, stainless steel

Code	Designation	Øcm	Hcm	Liters.	Kg
4783.03N	Spices dredger - large holes 2,5 mm	7	10	0,31	0,14





Stainless steel round ring ø 8 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
3989.08		8	4,5	0,8	0,08	6

Enables you to cook your flans ans gratins directly and quickly on a grill.

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.

Round pizza tray, heavy blue steel



Code	Designation	Øcm	Th.mm	Kg	PU
5350.28		28	1	0,52	5

The plaque will not distort and ensures good heat transmission. This steel plate has a high-quality surface that will not stain pastry bottoms; it is micro-roughened, creating an air mattress between the food to be cooked and the metal. Ideal for pizzas.



Spices lacquered mill RUMBA 20 cm, ceramic mechanism



Code	Designation	Hcm	Kg
C030.203232	Red	20	0,35
C030.203333	Black	20	0,35

Ceramic mechanism suitable for various spices. This range of classical mills is made of beech wood. The wood is lacquered : one coat of white lacquer then three coats of the color. The glossy lacquered finish and the vitamin shades bring a colourful touch and brighten up the kitchen and table.

Preparation dish with 6 cells, stainless steel



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3221.06		40	30	1,6	0,8	0,7

Ideal dish for preparing different dishes and separating them.
 Robust, resistant and undeformable stainless steel.
 6 cells. Rounded corners for easy maintenance.
 Gloss polished finish. Hygienic and durable.

Mug with 2 folding handles, stainless steel



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
3979.00		13,6	9	9,5	0,7	0,7	0,21	10

The mug is a piece of camp equipment meant for a soldier's use. This stainless steel model is especially robust and hygienic and is easy to keep clean. The two handles fold away to take up less room.

2-level smoker oven for hot and cold smoking - Stainless steel



Food is subjected, over a prolonged period, to smoke which has an antiseptic effect and increases shelf life, at the same time enhancing the taste.

Smoking gives food a woody taste. More specifically, you can smoke meat (steak, chops, filet mignon, etc.), poultry (chicken, duck, etc.), charcuterie (essentially ham, bacon, large sausages, small sausages, andouilles [spicy sausages]) and fish (salmon, trout, eel, mackerel, etc.).

The principle lies in exposing food to smoke at different temperatures, depending on the desired result.

Sawdust is sterilized and dust free.
 Guaranteed without chemical. Sawdust HB50/1000.
 Grain size: 0.5 to 1.0mm. Humidity 8 to 12 %.
 In compliance with the standards DIN ISO 9001.

Code	Designation	Lcm	Wcm	Hcm	Kg
3441.60	large 60 x 40 cm	60	40		
3441.00	small 31 x 31 cm	31	31	20	7,3
	Composition :				
	Smoking chamber with lid				
3441.93	st/steel grid for smoker 31x31 cm				
3441.91	Oven and lid				
3441.90	Fire pit				
3441.92	Aluminium telescopic and flexible pipe				
	One thermometer				
	500 g. of sawdust				
	2 removable feet				
	Delivered with smoking advice and recipes				
	To be assembled				
	Beech sawdust for food smoking:				
4441.01	Bag of 0,5 kg				0,51
4441.15	Bag of 15 kg				15,1





OUTSTANDING NON-STICK PANS

Nonstick

Our non-stick ranges are recommended for low-temperature cooking as they cook up dishes with great care without altering food. These pans are thick and have non-hazardous coatings allowing you to cook without using fat nor oil.

De Buyer will even recycle them.

Cast aluminium INDUCTION
CHOC EXTREME

Forged aluminium INDUCTION
CHOC BBOIS & CHOC INTENSE

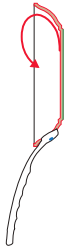
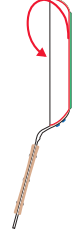
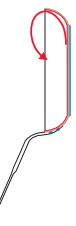
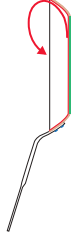
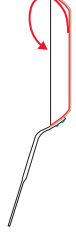
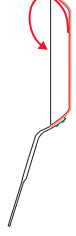



Aluminium CHOC RESTO INDUCTION

Aluminium CHOC

Aluminium CHOC ACCESS



NON-STICK RANGE

	FORGED ALUMINIUM			ALUMINIUM		
Collection	CAST ALUMINIUM CHOC EXTRÊME 	CHOC BOIS • BOIS • 	CHOC INTENSE 	CHOC RESTO INDUCTION 	CHOC CLASSIC 	CHOC ACCESS 
Thickness	7 mm	4 mm	4 mm	4 to 5 mm	3,3 to 5 mm	3 to 4 mm
Cooking methods	Reheating / Frying / Simmering					
Designed for cooking						
PFOA and PFOS free non-stick coating resistance	EXTRA LONG LASTING RESISTANCE	LONG LASTING RESISTANCE	LONG LASTING RESISTANCE	ULTRA RESISTANT	VERY RESISTANT	RESISTANT
Heat sources						
Base of the utensil	Forged aluminium induction disc			Forged honeycomb induction disc		
French-style curved handle	Steel strip and wood handle	Stainless steel strip handle	bakelite removable handle	Steel strip handle		
Fixing of the handle or base	Riveted + heat-stop			Riveted		
Use in the oven	Flash heat : 10 min at 200° C	Flash heat : 10 min at 200° C	Max 250°C (except grill)	Flash heat : 10 min at 200° C		
Dishwasher cleaning	Occasional to avoid affecting the non-stick properties					
Diameter (cm)	18 to 36	20 to 36	20 to 36	20 to 32	12 to 40	20 to 40
PCB (packaging unit)	1	1	1	3	3	3

CHOC EXTREME

Cookware made of real pressure cast aluminium
 Improved higher quality non-stick coating
 ULTRA REINFORCED - Guaranteed without PFOA or PFOS
 EXTREME HARD = longer lifetime
 Undistortable thick magnetic bottom
 All heat sources including induction

For simmering, reheating and cooking delicate dishes

CHOC EXTREME



Round non-stick frypan CHOC EXTREME with riveted cast st/steel handle

Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8300.20		20	40	4,5	3	14	0,8
8300.24		24	46,5	4,5	3	16	1,16
8300.28		28	54	4,5	3	18,5	1,45
8300.32	with 2 handles	32	63	4,5	3	22	2,27



CHOC EXTREME is made from pressure cast aluminium and is covered with the highest quality non-stick coating which is consolidated by a PTFE projection. It stands up excellently to deformation, knocks, and sudden changes in temperature. This frying pan is ideal for providing regular cooking conditions as its very thick base cuts out sudden, unwelcome reactions when too much heat is applied. The ergonomic cast st/steel handle is firmly riveted.

Round nonstick frypan CHOC EXTREME with tubular stainless steel handle



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
8310.20		20	4,2	3	12,5	0,8
8310.24		24	4,2	3	16	1,2
8310.28		28	4,6	3	18,5	1,8
8310.32		32	4,6	3	22	2
8310.36	with 2 handles	36	4,6	3	23	2,5

CHOC EXTREME is made from pressure cast aluminium and is covered with the highest quality non-stick coating which is consolidated by a PTFE projection. It stands up excellently to deformation, knocks, and sudden changes in temperature. This

frying pan is ideal for providing regular cooking conditions as its very thick base cuts out sudden, unwelcome reactions when too much heat is applied. The ergonomic st/steel handle is firmly riveted.

Non-stick sauté-pan with riveted cast st/steel handle



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
8304.20		20		6,2	1,5	3	12	0,95
8304.24		24	47,2	6	2,5	3	16	1,45
8304.28		28	53,5	6	3,5	3	19,5	1,71

Non-stick coating on a hard stainless backing, abrasion and scrape resistant. This sauté pan is ideal for simmering food. Ergonomic functional cast stainless steel handle firmly riveted. All hotplates including INDUCTION



Glass lid with stainless steel knob



Code	Designation	Øcm	Kg
3429.16		16	0,29
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74
3429.32		32	1,1
3429.36		36	1,2

These glass lids with stainless steel button fit the CHOC EXTREME range of pans and sauté pans. Suitable for oven cooking.

Mould for upside down pie "Tatin", non-stick cast aluminium CHOC EXTREME Induction



Code	Designation	Øcm	Hcm	Bottom ø cm	Kg
8320.24	4/6 p.	24	5	16	0,82
8320.28	6/8 p.	28	5,5	18,5	1,2

This mould proves ideal for Tatin tarts, since it allows you to form a caramel layer directly in the mould while it's on the heat. Once the caramel is formed in the mould, just add the apple slices, cover with pastry, and place the mould in the oven. Pressure cast

aluminium is ideal for providing regular cooking conditions and the thick bottom stands up excellently to deformation.



Stewpan, 2 handles, with glass lid - CHOC EXTREME



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
8311.20		20	27	8,5	2,8	3	14,5	1,37
8311.24		24	33,5	9,5	4,7	4	16,5	1,76
8311.28		28	37	10	7	4	18,5	2,45

Suits with its lid for oven cooking.

Wok CHOC EXTREME, with 2 handles

Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8317.00	Wok	32		11	3	18	1,62
3329.10	Grid for wok ø 32 cm		34,5				0,14



The glass lid 3429.32 suits on the wok.

Sauté-pan, 2 handles, without glass lid - CHOC EXTREME

Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8313.20	Sauté-pan without lid ø 20 cm	20	27	6	3	12,5	0,96
8313.24	Sauté-pan without lid ø 24 cm	24	31	6	4	15,5	1,28
8313.28	Sauté-pan without lid ø 28 cm	28	35	6,5	4	19,5	1,74
8313.32	Sauté-pan without lid ø 32 cm	32	40,5	7,5	4	22	2,16
8313.36	Sauté-pan without lid ø 36 cm While stocks last	36		8,5	4	23	2,75



The two-handed sauté dish allows quick browning of food. It has the same uses as a one-handed sauté pan but turns out to be more practical to handle and takes up less space when stored away or when on the burner.

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 for ø36 cm	24	14,5	6	0,44



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

NONSTICK PAN CHOC B BOIS - FORGED ALUMINIUM

The forging process, undertaken during manufacturing, makes the aluminum harder and more durable.

Riveted handle made of steel and beechwood.

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

The high-end PTFE coating preserves its non-stick properties for longer (50% longer lifetime) allowing to cook healthier dishes using less fat.

PFOS and PFOA free.

Suitable for all hotplates including INDUCTION - Possible oven cooking 10 minutes / 200°C

Made in France

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



Round nonstick frypan Choc B BOIS

Code	Designation	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
8780.20		20	36,7	3,2	4	14	0,81
8780.24		24	44	3,7	4	16,6	1,06
8780.28		28	50	4	4	18	1,34
8780.32		32	57	4,5	4	20	1,73



Strip steel handle with beech wood treated with beeswax for the nonstick pan CHOC B BOIS. Nonstick coating on the whole pan, on inner and outer sides.

Optimum resistance to abrasion + better non-stick and slip qualities.

Suitable for all heat sources including induction. Possible oven cooking 10 minutes / 200°C.

Nonstick pans are ideal for simmering reheating cooking and cooking delicate dishes.

Rounded sauté-pan CHOC B BOIS



Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8788.24		24	4	16,6	1,28
8788.28		28	4	22	1,55

Glass lid with beechwood knob



Code	Designation	Øcm	Hcm	Kg
4111.20		20	7,5	0,4
4111.24		24	7,5	0,53
4111.28		28	7,5	0,7
4111.32		32	7,5	1

Fits on all the pans of the CHOC B BOIS range.



Round crepe pan CHOC B BOIS



Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8785.26		26	4	18	0,87
8785.30		30	4	22	1,19

**NONSTICK PAN CHOC INTENSE
FORGED ALUMINIUM**

Riveted stainless steel handle - Gloss finish.

The forging process, undertaken during manufacturing, makes the aluminum harder and more durable

A next generation ultra-thick reinforced non-stick coating guarantees unparalleled effectiveness and high resistance to abrasion

The high-end PTFE coating preserves its non-stick properties for longer time (50% longer lifetime) allowing to cook healthier dishes using less fat.

PFOS and PFOA free.

Suitable for all hotplates including INDUCTION - Possible oven cooking. Easy to clean.

Made in France

**CHOC
INTENSE**



Round nonstick frypan CHOC INTENSE, stainless steel handle



Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8760.20		20	4	14	0,65
8760.24		24	4	16,6	0,9
8760.28		28	4	20,6	1,19
8760.32		32	4	22	1,44

Glass lid with stainless steel knob



Code	Designation	Øcm	Kg
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74
3429.32		32	1,1

These glass lids with stainless steel button fit the CHOC INTENSE range of pans. Suitable for oven cooking.



Rounded sauté-pan CHOC INTENSE



Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8768.24		24	4	16,6	1,18
8768.28		28	4	22	1,45

Round crepe pan CHOC INTENSE



Code	Designation	Øcm	Th.mm	ø bottom cm	Kg
8765.26		26	4	18	0,84
8765.30		30	4	22	1,11

CHOC INTENSE nonstick pan with removable handle is also available
 See page 76

DISPLAY PODIUM CHOC Retail ref 10.8300

for the promotion of the nonstick ranges
 CHOC EXTREME / CHOC B BOIS / CHOC INTENSE
 Dimensions 30,5 x 29,5 x ht 47 cm
 Suitable for ø 24 cm



PROFESSIONAL PANS
MADE OF NON-STICK ULTRA THICK ALUMINIUM
FORGED INDUCTION BOTTOM
HONEYCOMBED & EMBEDDED
 = perfect heat distribution and optimal fit

Improved PTFE 5-LAYER coating - no PFOA, no PFOS
 for a better resistance to abrasion and to heat
 Optimum non-stick and slip qualities
 Riveted steel handle: possible oven cooking 10 minutes / 200°C

For simmering, reheating and cooking delicate dishes

**CHOC
 RESTO INDUCTION**



Round nonstick frypan CHOC Resto Induction made of thick aluminium

Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
8480.20		20	36,7	3	5	12	0,78
8480.24		24	43,5	3,5	5	14	1,03
8480.28		28	50	3,8	5	18	1,31
8480.32		32	55,6	4,5	5	20	1,7
8480.36		36	66	4,7	5	24	2,45



The professional non-stick aluminium frypan CHOC RESTO INDUCTION is covered with a high-quality improved PTFE coating . Therefore, it is resistant to abrasion and to heat. The strip handle is firmly riveted and covered with a heat-resistant epoxy. All hotplates.

Non-stick aluminium frypan CHOC Resto Induction with red handle - HACCP

Code	Designation	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
Red handle for red meat							
8450.20		20	36,7	3	5	12	0,78
8450.24		24	43,5	3,5	5	14	1,03
8450.28		28	50	3,8	5	18	1,31
8450.32		32	55,6	4,5	5	20	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Non-stick aluminium frypan Choc Recto Induction with green handle -HACCP

Code	Designation	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
Green handle for vegetables							
8460.20		20	36,7	3	5	12	0,78
8460.24		24	43,5	3,5	5	14	1,03
8460.28		28	50	3,8	5	18	1,31
8460.32		32	55,6	4,5	5	20	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Non-stick aluminium frypan CHOC Resto Induction with yellow handle -HACCP

Code	Designation	Øcm	Lcm	Hcm	Th.mm	ø bottom cm	Kg
Yellow handle for white meat							
8470.20		20	36,7	3	5	12	0,78
8470.24		24	43,5	3,5	5	14	1,03
8470.28		28	50	3,8	5	18	1,31
8470.32		32	55,6	4,7	5	20	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Non-stick aluminium frypan CHOC Resto Induction with blue handle -HACCP

Code	Designation	Øcm	Lcm	Hcm	Th.mm	øbottom cm	Kg
Blue handle for fish							
8440.20		20	36,7	3	5	12	0,78
8440.24		24	43,5	3,5	5	14	1,03
8440.28		28	50	3,8	5	18	1,31
8440.32		32	55,6	4,5	5	20	1,7

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Pancake non-stick pan CHOC Resto Induction

Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
8485.26		26	4	18	0,8
8485.30		30	4	22	1



Fish oval non-stick frypan CHOC Resto Induction



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
8481.36		36	26	4,3	5	18	1,7

This non-stick frying pan is ideal for cooking delicate dishes such as fish. The oval shape of this frying pan enables whole fish to be cooked. Firmly riveted steel handle.

Fish oval non-stick frypan CHOC Resto Induction



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
8481.00	Frypan with lid	36	26	4,3	5	18	2,6

This non-stick frying pan is ideal for cooking delicate dishes such as fish. The oval shape of this frying pan enables whole fish to be cooked. Firmly riveted steel handle.



**PROFESSIONAL PANS MADE OF THICK ALUMINIUM
NON STICK : high-quality 5-layer PTFE coating**

guaranteed without PFOA Improved resistance to abrasion
Grooved bottom for better heat spreading and cooking
Firmly riveted strip steel handle
All heat sources except induction.
Oven cooking : 200°C during 10 minutes

For simmering, reheating and cooking delicate dishes

**CHOC
CLASSIC**



Round frypan CHOC



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8180.20		20	36,7	3	4	0,61	3
8180.24		24	43,5	3,5	4	0,83	3
8180.26		26	48	3,7	4	0,95	3
8180.28		28	50	3,8	4	1,03	3
8180.30		30	54	4,5	4	1,21	3
8180.32		32	55,6	4,5	4	1,31	3
8180.36		36	66	4,7	5	2,03	3
8180.40		40	70	5,3	5	2,36	3

The non-stick frying pan is ideal for re-warming, for readying pre-cooked dishes for serving, and for cooking delicate dishes. This "lyonnaise" profile frying pan has a high flared and curved skirt. This very distinctive shape, with no sharp angles, enables the food to slide easily from the frying pan onto a plate or dish. The strip steel handle is firmly riveted.

Fish frypans CHOC



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
8181.36	Oval fish frypan	36	26	4,3	5	1,61	3
8181.40	Oval fish frypan	40	28	4,5	5	1,95	3
8184.38	Rectangular frypan	38	26	4,2	5	1,87	3

Oval and oblong frying pans are the ideal shape for cooking whole fish. The non-stick frying pan is ideal for cooking delicate dishes, such as fish. The strip steel handle is firmly riveted.

Pancake pan CHOC



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8185.22		22	42	1,5	3,3	0,6	5
8185.26		26	45	1,5	3,3	0,7	5
8185.30		30	54	1,5	3,3	0,8	5

The non-stick crepe pan has a low skirt and optimum slip qualities, allowing crepes to be easily turned and to slide onto a plate without any problem. Firmly riveted strip steel handle.

Blinis pan CHOC



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8140.12		12	24,2	1,5	3,3	0,2	10
8140.14		14	26	1,7	4	0,24	10

These frying pans allow you to make the well known Russian specialty, blinis as well as fritters and pancakes. The strip steel handle is riveted.

Non-stick conical sauté-pan CHOC



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
8188.24		24	43	6,5	4	1,2
8188.28		28	49,5	7,1	4	1,27

The curved sauté pan is ideal for boiling down foods as its small base enables rapid heating and its large rim diameter allows a high degree of evaporation while stirring the contents. Pouring rim and rounded angles.

Roasting pan, 2 handles - Thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
7664.30	Total length : 36 cm	30	30	6,5	4	1,9
7664.35	Total length : 41 cm	35	25	6,5	4	1,81
7664.40	Total length : 46 cm	40	32	8	4	2,6
7664.50	Total length : 56 cm	50	40	8	4	6,61

Useful for cooking, browning meat or serving.

NON STICK PROFESSIONAL CHOC FRYPAN
THICK GAUGE ALUMINIUM
Multi-coated PTFE covering

Riveted extra-strong handle with coloured coating :
 • Food safety
 • Keeps each food taste separate

Riveted steel handle: possible oven cooking 10 minutes / 200°C



Round non-stick aluminium frypan CHOC with red handle



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
Red handle for red meat						
8050.20		20	3	4	0,6	3
8050.24		24	3,5	4	0,9	3
8050.28		28	4	4	1,1	3
8050.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Round non-stick aluminium frypan CHOC with yellow handle



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
Yellow handle for white meat						
8070.20		20	3	4	0,6	3
8070.24		24	3,5	4	0,9	3
8070.28		28	4	4	1,1	3
8070.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Round non-stick aluminium frypan CHOC with blue handle



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
Blue handle for fish						
8040.20		20	3	4	0,6	3
8040.24		24	3,5	4	0,9	3
8040.28		28	4	4	1,1	3
8040.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.

Round non-stick aluminium frypan CHOC with green handle



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
Green handle for vegetables						
8060.20		20	3	4	0,6	3
8060.24		24	3,5	4	0,9	3
8060.28		28	4	4	1,1	3
8060.32		32	4,5	4	1,6	3

The traditional non-stick frypan CHOC made of thick aluminium is equipped with a heat resistant coloured cast strip handle. Practical and hygienic, this new system avoids cross contamination (transfer of bacteria from one food to another). You simply cook

different foods in different frypans. It is helpful in professional kitchens that must observe strong hygiene regulations.



**ALUMINIUM NON-STICK FRYPAN
SEMI-PROFESSIONAL**

High quality PTFE non-stick coating
All heat sources except induction

Riveted steel handle:
possible oven cooking 10 minutes / 200°C

**CHOC
ACCESS**



Round frypan CHOC Access



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg	PU
8030.20		20	37	3	3	0,47	3
8030.24		24	43,3	3,5	3,3	0,73	3
8030.28		28	49,5	4	3,3	0,93	3
8030.32		32	55,5	4,5	3,3	1,17	3
8030.36		36	65	4,5	4	1,66	3
8030.40		40	70	5,2	4	2,05	3

The non-stick CHOC Access frying pan enables rapid heating; it has a quality CHOC PTFE coating, thus ensuring optimum non-stick and slip qualities. It benefits from all the advantages of the "lyonnaise" profile. Its handle is firmly riveted.

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.

Box of 10 neoprene handle gloves for thermic protection



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



STAINLESS STEEL: A CLASSIC

Our stainless-steel products are must-have utensils for any kitchen. Its safe and durable stainless steel makes it easy to maintain. It's "pure gold". The AFFINITY multi-layer range is worth a special mention: the products heat up quickly and distribute heat beautifully.

Multilayer stainless steel material 5 layers
AFFINITY

Multilayer stainless steel material 3 layers
ALCHIMY

Stainless steel with sandwich bottom
MILADY

Stainless steel with sandwich bottom
PRIM'APPETY



STAINLESS STEEL RANGE

MULTI-LAYERS		SANDWICH BASES			
Collection	AFFINITY 5-ply	ALCHIMY 3-ply	MILADY	MILADY TWISTY	PRIM'APPETY
Thickness	2,3 to 2,7 mm	2,3 to 2,7 mm	0,6 to 0,8 mm	0,6 to 0,8 mm	0,8 to 1 mm
Cooking methods	Browning / Blanching / Frying				
Designed for cooking					
Finish	Shiny polish	Brushed polish	Shiny polish	Shiny polish	Brushed polish
Heat sources					
Base of the utensil	Multi-layer	Multi-layer	Thick sandwich base (7 mm)	Sandwich base diffuser (4 to 7 mm)	
French-style curved handle	Cast stainless steel handle	Sealed stainless steel tubing handle	Cast stainless steel handle	Bake-lite removable handle	Stainless steel tubing handle
Fixing of the handle or base			Riveted		Spot welded
Heat stop					
Use in the oven					
Dishwasher cleaning					
Pouring edge					
Diameter (cm)	9 to 32	14 to 32	14 to 28	14 to 28	12 to 50
PCB (packaging unit)	1	1	1	1	1

SIRH/+ BOCUSE D'OR

2023 FINAL PREMIUM PARTNER

In 2022, de Buyer is partnering with the Bocuse d'Or and is providing all the participants with products from the Affinity range.

Our company has also been supporting and assisting Team France since 2019.

Here, Chef Naïs Pirolet, winner of the Bocuse d'Or France, who will represent France at the World Final of the Bocuse d'Or in 2023.



COOKWARE AFFINITY

Innovative heat conductor multilayer stainless steel alloy - 5 layers:

- HOMOGENEOUS COOKING
- PERFECT HEAT DISTRIBUTION IN THE PAN
- SAVING VITAMINES AND ENERGY QUICK HEAT INCREASE

Gloss finish

Riveted handles made of cast stainless steel.

One-piece construction - Do not distort.

Thickness from 2,3 to 2,7 mm

Suitable for all heat sources and oven cooking.

Made in France

AFFINITY



Saucepan Affinity



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
WITHOUT LID							
3706.14		14	7	1	2,3	12	0,73
3706.16		16	8	1,5	2,3	13	0,95
3706.18		18	9	2	2,3	15,6	1,12
3706.20		20	10	2,5	2,3	17	1,38
3706.24		24	13	5	2,3	20,5	2,4
3706.01	Set of 3 saucepans ø16/18/20 cm				2,3		3,5
WITH LID							
3746.16		16	8	1,5	2,3	13	0,91
3746.18		18	9	2	2,3	15,6	1,32
3746.20		20	10	2,5	2,3	17	1,38

Innovative heat conductor multilayer stainless steel alloy :

- QUICK HEAT INCREASE
- SAVING VITAMINES AND ENERGY
- PERFECT HEAT DISTRIBUTION IN THE PAN
- HOMOGENEOUS COOKING

Suitable for all heat sources and oven cooking.

One-piece construction - Do not distort.

Riveted handles made of cast stainless steel.

Straight sauté-pan Affinity



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3730.16		16	6	0,75	2,3		0,85
3730.20		20	6,5	1,5	2,3	17	1,16
3730.24		24	7	3	2,7	20,5	1,54
3730.28		28	7,5	4	2,7		2

This straight-rimmed sauté-pan is perfect for quickly browning food. Its shape assures that the humidity produced will evaporate quickly and that the juices will caramelize thoroughly.



Rounded sauté-pan Affinity



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3736.20		20	6,5	1,5	2,3	13	0,92
3736.24		24	7	2,5	2,3	17	1,34

This is the essential tool for boiling and reducing sauces. A base that is small in diameter for prompt heating and a wide rim for proper evaporation of the humidity produced. Thanks to this vessel, you will be able to prepare unsurpassable sauces.

Non-stick frypan Affinity



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
3718.20		20	35,3	3	2,7	14	0,71
3718.24		24	42	3,5	2,7	17	1,1
3718.28		28	48	4	2,7	20	1,35
3718.32		32	55,4	4,5	2,7	23	1,72

This non-stick frying pan is ideal and allows delicate dishes like fish to be prepared with perfection. It is covered with PTFE and has a solid bottom that resists abrasion.

Stainless steel frypan Affinity



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
3724.20		20	4	2,7	14	0,69
3724.24		24	4	2,7	17	1,1
3724.28		28	4,5	2,7	20	1,34
3724.32		32	5	2,7	23	1,71

This totally stainless steel Affinity frying pan is ideal for quickly frying and grilling meat, thanks to its ability to rapidly increase in temperature. The quality of stainless steel

used to construct this frying pan qualifies it as a strong ally in the quest to caramelize your meat.

Wok Affinity with 2 cast st/steel riveted handles



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3743.32	ø bottom 10 cm	32		12	4	2,7	9,5	1,9
3329.10	Grid for wok ø 32 cm		34,5					0,14
	Glass lid suitable for wok Affinity :							
	Glass lid with stainless steel handle							
3429.32		32						1,1
	Glass lid with bakelite handle							
4112.32		32		7,5				1,1

For all hotplates including induction hobs



Sauté-pan with lid Affinity

Rounded sauté pan Affinity with st/steel handles and lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3741.20		20	6,3	1,7	2,3		1,15
3741.24		24	7	3	2,7	20,5	1,98
3741.28		28	7,5	4,6	2,7		2

Code	Designation	Øcm	Hcm	Liters.	Bottom ø cm	Kg
3745.28		28	10	4,9	20,5	2,45

This vessel has the same qualities as the straight-rimmed sauté-pan, but its two handles make it even easier to use and equally less cumbersome. It will easily find its place in your kitchen.

Stewpan with lid Affinity



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3742.16		16	9	1,5	2,3	13	1,01
3742.20		20	11	2,5	2,3	17	1,7
3742.24		24	13	5	2,3	20,5	2,33
3742.28		28	15	7,5	2,7	24	3,64

Contrary to other kitchenware, this stewpan conserves humidity thanks to its high sides. Therefore, it is suitable for heating large quantities of water, simmering, etc. The Affinity material guarantees a rapid increase in temperature and therefore saves you a significant amount of time.

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with vegetables glisten, plunge them into cold water once they are cooked. Tip from the chef: to make your



Oval stewpan Affinity with lid



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3726.30	While stocks last	30	22	13	5	2,3	3,6

Oval stainless steel fish frypan Affinity, L. 32 cm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
3719.32	Nonstick st/steel While stocks last	32	23	4,8	2,7	23	1,36

Stainless steel lid



Code	Designation	Øcm	Th.mm	Kg
3709.14N		14	1	0,24
3709.16N		16	1	0,28
3709.18N		18	1	0,33
3709.20N		20	1	0,39
3709.24N		24	1	0,51
3709.28		28	1	0,65

This Affinity lid is made to fit all kitchenware in this range, except round frypans.

Roasting-pan Affinity with 2 riveted cast st/steel handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3727.35		41	27,5	8	2,3	2,3

Multilayer material : st/steel Aluminium St/steel

Brushed st/steel finish
Suitable also for domestic oven.



COOKWARE ALCHIMY

Thick multi-layer stainless steel cookware 3 layers

Durable, robust, professional-quality product
 Conducting material: responsive and economical on all heat sources

- Controlled cooking
- Energy savings
- Even cooking

Firm, reassuring feel

Hard-wearing, non-deformable stainless steel handles
 French-style closed, watertight stainless steel tube handle
 Handles solidly attached with rivets

Easy to use

Pouring edge and inside graduations
 All heat sources + INDUCTION and oven
 Brush polished

Made in France

ALCHIMY



Saucepan Alchimy



Code	Designation	Lcm	Wcm	Hcm	Kg
Delivered in decorated box					
3601.03	Set 3 saucepans ø 16-18-20 cm	42	22,5	18,5	3,55
3601.06	Set 6 pcs : a saucepan ø16 cm / 2 stewpans ø 20-24 cm 3 stainless steel lids ø 16- 20-24 cm	47	29,5		3,33
3601.08	Set 8 pcs : 2 saucepans ø 16-20 cm / 1 rounded pan ø 16 cm / 1 stewpan ø 24 cm / 1 frypan ø 24 cm / 3 glass lids ø 16-20-24 cm	50,5	31,5	22,5	7,3

Saucepan Alchimy



Code	Designation	Øcm	Liters.	Th.mm	Kg
3601.14		14	1	2,3	0,7
3601.16		16	1,5	2,3	0,85
3601.18		18	2	2,3	1,03
3601.20		20	2,5	2,3	1,21
3601.24		24	5	2,3	1,66





Straight sauté-pan Alchimy

Code	Designation	Øcm	Liters.	Th.mm	Kg
3602.24		24	3	2,7	1,15
3602.28		28	4	2,7	1,72



This straight-rimmed sauté-pan is perfect for quickly browning food. Its shape assures that the humidity produced will evaporate quickly and that the juices will caramelize thoroughly.

Rounded sauté-pan with handle Alchimy

Code	Designation	Øcm	Liters.	Th.mm	Kg
3603.16		16	0,75	2,3	0,66
3603.20		20	1,5	2,3	0,86
3603.24		24	2,5	2,3	1,17



This is the essential tool for boiling and reducing sauces. A base that is small in diameter for prompt heating and a wide rim for proper evaporation of the humidity produced. Thanks to this vessel, you will be able to prepare unsurpassable sauces.

Stainless steel frypan Alchimy



Code	Designation	Øcm	Th.mm	Kg
3604.20		20	2,7	0,68
3604.24		24	2,7	0,94
3604.28		28	2,7	1,16
3604.32		32	2,7	1,44

This stainless steel frying pan is ideal for quickly frying and grilling meat, thanks to its ability to rapidly increase in temperature. The quality of stainless steel used to construct

this frying pan qualifies it as a strong ally in the quest to caramelize your meat.





Stewpan without lid Alchimy

Code	Designation	Øcm	Liters.	Kg
3605.16		16	1,5	0,77
3605.20		20	2,5	1,12
3605.24		24	5	1,54
3605.28		28	7,5	2,19



Contrary to other kitchenware, this stewpan conserves humidity thanks to its high sides. Therefore, it is suitable for heating large quantities of water, simmering, etc.



Stainless steel steamcooker

Code	Designation	Øcm	Kg
3675.24		24	0,66



Steaming is a quick operation with this stainless steel steamer. Fits to the pan of the stainless steel and copper cookware. Equipped with an handle to remove it easily.
Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

Wok Alchimy

Code	Designation	Øcm	Lcm	Liters.	Th.mm	Bottom ø cm	Kg
3608.32		32		4	2,7	16,5	1,53
3329.10	Grid for wok ø 32 cm		34,5				0,14



For all hotplates including induction hobs

Glass lid with stainless steel knob



Code	Designation	Øcm	Kg
3429.14		14	0,24
3429.16		16	0,29
3429.18		18	0,35
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74
3429.32		32	1,1

These glass lids with stainless steel button fit the range, except on frypans . Suitable for oven cooking.



Stainless steel lid



Code	Designation	Øcm	Kg
3509.14		14	0,13
3509.16		16	0,16
3509.18		18	0,18
3509.20		20	0,21
3509.24		24	0,3
3509.28		28	0,43
3509.32		32	0,66

Suitable for all range products, except on frypans.

**STAINLESS STEEL COOKWARE MILADY
PRO QUALITY**

Ergonomic riveted handle made of cast stainless steel
 = good hand grip without tiredness
 Large thick magnetic bottom
 All heat sources + induction
 Perfect heat spreading on the whole bottom
 Gloss polished

MILADY



Stainless steel stewpan MILADY with glass lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3427.20	Stewpan with glass lid	20	10	3	0,8	17,8	1,7
3427.24	Stewpan with glass lid	24	12	5,4	0,8	19,5	2,19
3427.28	Stewpan with glass lid	28	14	8	0,8	25	2,86

The range MILADY is extending with this elegant stainless steel stewpan. It is equipped with 2 large ergonomic st/steel handles and a glass lid.

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this stainless steel steamer. Fits to the pan of the stainless steel and copper cookware. Equipped with an handle to remove it easily.
 Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

Stainless steel frypan MILADY with riveted cast st/steel handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3412.24		24	4,8	1,2	0,8	17,5	1,24
3412.28		28	5,3	1,8	0,8	21	1,64

Stainless steel saucepan MILADY with riveted cast st/steel handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3410.14		14	7	1,2	0,8	12	0,64
3410.16		16	8	1,6	0,8	14	0,7
3410.18		18	9	2,2	0,8	15,8	0,89
3410.20		20	10	3	0,8	17,8	1,1
3410.03	Set of 3 saucepans ø 16-18-20 cm						3,15
3410.04	Set of 4 saucepans ø 14-16-18-20 cm				0,8		3,83

Discover the 'Milady de Buyer', a new pro quality stainless steel cookware which is assembled with a new cast st/steel riveted handle. Designed by de Buyer, this handle brings design along with ergonomoy and solidity. Saucepans and

frypans of the range are equipped with a magnetic bottom which allows a perfect heat spreading on all heat sources.

Stainless steel sauté-pan MILADY with riveted cast st/steel handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3411.24		24	8	3	0,8	17,7	1,1

Glass lid with stainless steel knob



Code	Designation	Øcm	Kg
3429.14		14	0,24
3429.16		16	0,29
3429.18		18	0,35
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74

These glass lids with stainless steel button fit the MILADY range of pans and sauté pans (not for round frypans). Suitable for oven cooking.



PRIM'APPETY

STAINLESS STEEL COOKWARE PRIM'APPETY PROFESSIONAL Stainless steel - Satin polished

Magnetic sandwich bottom - For all heat sources + INDUCTION
Welded handles - Easy cleaning - Dishwasher safe



Saucepan Prim'Appety

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3501.04	Set of 4 saucepans ø 14-16-18-20 cm				0,8	3,3
3501.12		12	6	0,7	0,8	0,44
3501.14		14	7	1	0,8	0,6
3501.16		16	7,5	1,6	0,8	0,7
3501.18		18	9	2,2	0,8	0,9
3501.20		20	9	3	0,8	1,07
3501.24		24	11	5,4	0,8	1,55
3501.28	with 2 handles	28	13	8	0,8	2,4



Totally stainless steel. Sandwich bottom. Pouring lips. All heat sources including induction. Easy to clean. Satin polished. Welded handles.

Round stainless steel frypan Prim'Appety

Code	Designation	Øcm	Hcm	Th.mm	Kg
3504.20		20	5	0,6	1,12
3504.24		24	5	0,6	1,35
3504.28		28	5	0,8	1,45
3504.32	With 2 handles	32	6,5	0,8	2,5





Rounded sauté-pan Prim'Appety

Sauté-pan Prim'Appety , st. steel handle



Code	Designation	Øcm	Hcm	Th.mm	Kg
3503.16		16	6	0,8	0,65
3503.18		18	6,5	0,8	0,85
3503.20		20	7	0,8	1,1
3503.24		24	8	0,8	1,3
3503.28		28	10	0,8	1,5

Code	Designation	Øcm	Hcm	Th.mm	Kg
3502.20		20	6	0,8	1
3502.24		24	6	0,8	1,2
3502.28		28	6	0,8	1,4

Stewpan without lid Prim'Appety

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3505.20		20	10	3,1	0,8	1,16
3505.24		24	12	5,4	0,8	1,66
3505.28		28	14	8,6	0,8	2,13
3505.32		32	16	13,5	0,8	3,2
3505.36		36	18	18,3	0,8	4
3505.40		40	20	25	1	5,7
3505.45		45	22,5	33	1	7,6
3505.50		50	25	43,4	1	8,9



Totally stainless steel. Thick sandwich bottom. Pouring lips.
Satin polished. Welded handles.
All heat sources including induction. Easy to clean.



High stewpan Prim'Appety without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3506.20		20	13	4	0,8	1,26
3506.24		24	14,5	6,6	0,8	1,8
3506.28		28	18	11,1	0,8	2,3
3506.32		32	20	16,1	0,8	3,8
3506.36		36	22	22,4	0,8	4,5
3506.40		40	25	31,4	1	6
3506.50		50	30	58,9	1	9,2

Stockpot without lid Prim'Appety



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3507.20		20	20	6,25	0,8	1,7
3507.24		24	24	11	0,8	2,1
3507.28		28	28	17	0,8	2,9
3507.32		32	32	25	0,8	4,4
3507.36		36	36	36	0,8	5,1
3507.40		40	40	45	1	6,4
3507.45		45	45	69	1	9
3507.50		50	50	100	1	11

Totally stainless steel. Sandwich bottom. Pouring lips. All heat sources including induction. Easy to clean. Satin polished. Welded handles.

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this steamer. Suitable for PRIM'APPETY stewpans. Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

Stainless steel lid



Code	Designation	Øcm	Kg
3509.14		14	0,13
3509.16		16	0,16
3509.18		18	0,18
3509.20		20	0,21
3509.24		24	0,3
3509.28		28	0,43
3509.32		32	0,66
3509.36		36	0,8
3509.40		40	0,96
3509.45		45	1,12
3509.50		50	1,8

Suitable for all range products

Stainless steel rounded WOK - Special induction hob



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Kg
3122.36	Flat rim	36	63,5	9,5	1,5	1,3
	Inner pan: polished					
	Outer pa : gloss polished					

Typical Asian rounded form adapted to the wok induction cooker. Enables to seal and cook food with little fat for a dietetic and natural Asian cuisine. Optimized weight of the wok to cook effortlessly. Thanks to the thickness of 15/10° the wok is both solid

and light. The cold ergonomic riveted handle made of stainless steel allows optimum grip without tiredness.

Stainless steel stand for hemispherical wok



Code	Designation	Øcm	Hcm	Th.mm	Kg
3122.00		24	3,65	1	0,25

Suitable for rounded woks 3122.90 and 5114.35. Enables to use these woks on standard flat induction hotplates. Thanks of the special form with its handle support, the wok is steady on the plate.

Bain-marie without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3111.12		12	11,5	1,3	0,8	0,42
3111.14		14	14	2,1	0,8	0,51
3111.16		16	16	3,2	0,8	0,73
3111.18		18	18	4,6	0,8	0,86

The bain-marie cooking pot is made from stainless steel. Its shape means it can be placed inside a water container (pan), and it allows milk, chocolate, sauces, etc., to be cooked using the bain-marie process. The lid is sold separately

Food storage canister, without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3390.14		14	12	1,7	0,8	0,49
3390.16		16	13	2,5	0,8	0,59
3390.20		20	16,5	5	0,8	0,91
3390.24		24	20	8	0,8	1,28

This stainless steel canister with cupped handles allows food to be stored in perfect safety. It can be used as a container for warming food using the bain-marie process.

Bain-marie cooker



The double boiler cooker consists of a hollow stainless steel shell in which water is heated. It enables to heat at lukewarm temperatures. No burning, no sticking, no boiling over.

Examples of uses :

- Melting chocolate.
- Preparing sauces or creams.
- Maintaining temperature of preparations.
- Reheating dishes.
- Heating milk etc.

Suitable on all heat sources incl. induction hobs.

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3437.16N	With handle and double st. steel body	16	12,5	1,5	1	0,97



cookware REMOVABLE LINE

Cook, simmer or seal,
Stainless steel, steel or nonstick
move from one line to another in a trice.
3 cookwares, 3 materials, 3 uses and
only one practical, comfortable and ergonomic handle.

Stainless steel with sandwich bottom
MILADY TWISTY

Nonstick
CHOC INTENSE

Steel MINERAL B





STAINLESS STEEL COOKWARE TWISTY
Removable line

Large thick magnetic bottom INDUCTION - All heat sources + induction
Perfect heat spreading on the whole bottom
Gloss polished - Pouring lips & Rounded edges
Perfect hygiene and easy cleaning

Removable "Soft Touch" handle



Code	Designation	Kg
8359.00	Black	0,12
8359.20	Green	0,12
8359.30	Orange	0,12
8359.40	Red	0,12

This handle is suitable for the 3 removable cookware ranges :
- Stainless steel TWISTY
- Nonstick aluminium CHOC INTENSE
- Steel MINERAL B

Stainless steel saucepan TWISTY without handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3491.14		14	7	1,2	0,8	12	0,44
3491.16		16	8	1,6	0,8	14	0,53
3491.18		18	9	2,2	0,8	15,8	0,72
3491.20		20	10	3	0,8	17,8	0,85
3491.24		24	12	5,4	0,8	19,5	1,28
3491.28	Use only with both silicone handles	28	14	8	0,8	25	1,95
3491.03	Set of 3 saucepans ø 16-18-20 cm without handles				0,8		2,49
3491.04	Set of 4 saucepans ø 14-16-18-20 cm supplied with an handle & 2 silicone handles - black				0,8		3,11

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this stainless steel steamer. Fits to the pan of the stainless steel and copper cookware. Equipped with an handle to remove it easily.
Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.



Stainless steel sauté-pan TWISTY

Stainless steel frypan TWISTY, without handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3495.24		24	8	3	0,8	17,7	0,98

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3493.24		24	4,8	1,2	0,8	17,5	0,88
3493.28		28	5,3	1,8	0,8	21	1,22

Glass lid



Code	Designation	Øcm	Hcm	Kg
4112.14		14	6,3	0,24
4112.16		16	6,3	0,3
4112.18		18	6,3	0,35
4112.20		20	6,8	0,41
4112.24		24	7,5	0,58
4112.28		28	7,5	0,74

Possible oven cooking 200°C max.

Set of 2 black silicone handles



Code	Designation	Kg
8360.00	black	0,04



Removable line

CHOC INTENSE Removable nonstick line - FORGED ALUMINIUM

NONSTICK COOKWARE

Removable Soft Touch comfortable and ergonomic handle
 All heat sources + induction
 Made in France

**CHOC
 INTENSE**



Nonstick frypan CHOC INTENSE, without handle



Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
8740.20		20	4	14	0,6
8740.24		24	4	16,6	0,8
8740.28		28	4	20,6	1,1
8740.32		32	4	22	1,3

Nonstick sauté pan CHOC INTENSE, without handle

Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
8748.24		24	4	16,6	1
8748.28		28	4	22	1,3



Nonstick crêpe pan CHOC INTENSE, without handle

Code	Designation	Øcm	Th.mm	Perso	Kg
8745.26		26	4	18	0,73
8745.30		30	4	22	1





**MINERAL B STEEL COOKWARE - BEESWAX FINISH
REMOVABLE LINE**

Suitable for all hotplates including INDUCTION

Removable Soft Touch comfortable and ergonomic handle
All heat sources + induction

Removable "Soft Touch" handle

Code	Designation	Kg
8359.00	Black	0,12
8359.20	Green	0,12
8359.30	Orange	0,12
8359.40	Red	0,12



This handle is suitable for the 3 removable cookware ranges :
 - Stainless steel TWISTY
 - Nonstick aluminium CHOC INTENSE
 - Steel MINERAL B ELEMENT



Steel frypan MINERAL B, without handle



Code	Designation	Øcm	Th.mm	Bottom ø cm	Kg
5630.20		20	2,5	14	0,86
5630.24		24	2,5	17,5	1,23
5630.28		28	3	21	1,93

Steel sauté pan MINERAL B, without handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
5634.24		24	7,8	2,5	2,5	16,5	1,72

Steel crepe pan MINERAL B, without handle



Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
5635.26		26	1,3	2,5	22,5	1,24



THE EXCELLENCE OF COPPER

Copper is a leading material for kitchen use and loved by professionals and keen amateurs as well. It conducts heat quickly and evenly and is perfect for thickening sauces and cooking when particular care is required.

The utensil bodies are made of a colaminated material (90% copper; 10% stainless steel). The copper is hand-polished using traditional methods - its gentle, soothing aura making it the perfect companion for your table.

Copper stainless steel Induction
PRIMA MATERA
cast stainless steel handles

Copper stainless steel Induction
PRIMA MATERA
cast steel handles

Copper stainless steel INOCUIVRE
cast stainless steel handles

Copper stainless steel INOCUIVRE
cast steel handles

Copper stainless steel INOCUIVRE
brass handles

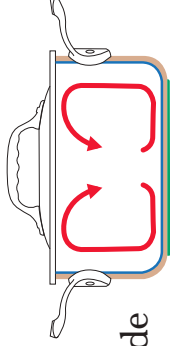


**INDUCTION
PRIMA MATERA**

Collection

SOLID COPPER

Material of the body of the pan
90% copper outside
and 10% stainless steel inside



Thickness

2 mm

Cooking methods

Simmering / Reducing / Flambéing

Designed for cooking



Finish

Shiny polish

Heat sources



Base of the utensil

Projected stainless steel base



French-style curved type of handle

Cast stainless steel handle

Cast steel handle

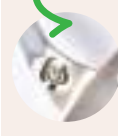
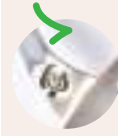
Cast stainless steel handle

Cast steel handle

Brass handle

Fixing of the handle or base

Riveted



Use in the oven



Dishwasher cleaning



Diameter (cm)

14 to 32

9 to 36

10 to 32

PCB (packaging unit)

1

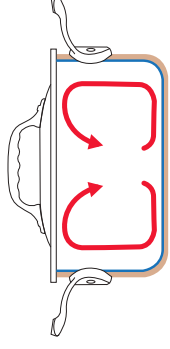
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**NON-INDUCTION
INOUIVRE**



1,2 to 2 mm

INOUCIVRE INDUCTION

- Copper outside 90% = excellent heat diffusion
- Stainless steel inside 10% = matchless hygiene - ease of use
- Ergonomic cast stainless steel riveted handles
- All heat sources including induction
- Made in France

PRIMA MATERA



Saucepan with magnetic bottom INDUCTION



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6206.14		14	7,3	1,2	2	12	1,06
6206.16		16	8,3	1,8	2	13,5	1,37
6206.18		18	9,3	2,5	2	15,5	1,66
6206.20		20	10,5	3,3	2	17	2,06
6206.24		24	12,4	6	2	22	2,75

This saucepan made of copper and stainless steel on the inside enables to enjoy the exceptional degree of conductivity of copper on all types of heat sources, including INDUCTION, thanks to its magnetic bottom. The cast stainless steel ergonomic handle are firmly riveted. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

Sauté pan with magnetic bottom INDUCTION



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6230.16		16	5,5	1	2	13,5	1,13
6230.20		20	5,8	1,8	2	17,5	1,48
6230.24		24	6,6	3	2	22	2,06

The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).



Stockpot with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6244.20		20	18	5,7	2	22	3,1

This stockpot is a must for simmering family dishes and is the ideal utensil for preparing bouillabaisse, Irish stew, couscous ingredients, vegetable broth, etc.

High stewpan with magnetic bottom INDUCTION and st/steel lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6243.24		24	16,5	7,5	2	22	3,6



Sauté pan and st/steel lid



Rounded sauté pan with 2 st/steel handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6241.20		20	6	1,8	2	17,5	1,9
6241.24		24	6,8	3,1	2	22	2,51
6241.28		28	9,2	4,9	2	25	3,12

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6232.28	delivered with stainless steel lid	28	10	4,9	2	20,5	3,12

This sauté pan made of copper and stainless steel on the inside has a magnetic bottom and is adapted to all hotplates, including INDUCTION. The riveted handles are made of cast stainless steel.

Stewpan with magnetic bottom INDUCTION and st/steel lid

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6242.16		16	8,8	1,8	2	13,5	1,54
6242.20		20	10,3	3,3	2	17	2,21
6242.24		24	12,3	5,4	2	22	3,22
6242.28		28	13,5	8	2	25	4,07



This stewpan made of copper and stainless steel on the inside has a magnetic bottom and is adapted to all hotplates, including INDUCTION. The riveted handles are made of cast stainless steel.

WOK with 2 cast st/steel handles

Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
6247.32	ø bottom 10 cm	32		12,5	4	2	17	2,5
3329.10	Grid for wok ø 32 cm		34,5					0,14
3429.32	Glass lid with stainless steel handle	32						1,1



Care :

- **The COPPER outside** : the colour changes on a heat sources. Use a special copper cleaner to give brilliance back to a copper utensil. Never use a metal sponge.
- **The STAINLESS STEEL inside** : easy care with a sponge and washing-up liquid.
- If you burn food in your utensil Inocuvre, soak during half a day with water and washing-up liquid.
- Cleaning in the dishwasher is not recommended. The copper utensils with cast steel handles may rust.



Stainless steel steamcooker

Code	Designation	Øcm	Kg
3675.24		24	0,66



Steaming is a quick operation with this steamer with fits on the copper pans. Equipped with an handle. Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

COPPER STAINLESS STEEL INDUCTION

- Copper outside 90% = excellent heat diffusion
- Stainless steel inside 10% = matchless hygiene - ease of use
- Ergonomic cast steel riveted handles
- All heat sources including induction
- Made in France

**PRIMA
MATERA**



Saucepan with magnetic bottom INDUCTION, cast iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6306.14		14	7,3	1,2	2
6306.16		16	8,3	1,8	2
6306.18		18	9,3	2,5	2

This design of pan is the utensil professional kitchens can't do without. It is especially suited to boiling down (sauce making...). The walls are stainless steel on the inside. The cast steel handle is firmly riveted. 2mm-thick (90% copper and 10% stainless steel).

Sauté pan with magnetic bottom INDUCTION, cast iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6330.24		24	6,6	3	2

The copper lid6463 is suitable for this PRIMA MATERA pans with cast steel handles (except frypan).



Rounded sauté pan INDUCTION with copper lid, cast iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6332.28		28	10	4,9	2

Conical sauté pan with magnetic bottom INDUCTION, cast iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6336.20		20	7,2	1,7	2

This flared sauté pan is ideal for boiling down cooking juices. That's often one of the reasons it's the professionals' first choice. The st/steel lid 3709 is suitable for the PRIMA MATERA pans (except frypan).

Frypan with magnetic bottom INDUCTION, cast iron handle



Code	Designation	Øcm	Hcm	Th.mm
6324.24		24	4	2
6324.28		28	4	2
6324.32		32	5,5	2

Stewpan with magnetic bottom INDUCTION with lid , cast iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm
6342.16		16	8,8	1,8	2
6342.20		20	10,3	3,3	2
6342.24		24	12,3	5,4	2
6342.28		28	13,5	8	2

The stewpan has high sides, which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The walls are stainless steel on the inside. The handles are firmly riveted.

INOCUIVRE

- Copper outside 90% = excellent heat diffusion
- Stainless steel inside 10% = matchless hygiene - ease of use
- Ergonomic cast stainless steel riveted handles
- All heat sources except induction
- Made in France

INOCUIVRE



Saucepan



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6406.14		14	7,8	1,2	1,5	0,63
6406.16		16	9	1,8	1,5	0,97
6406.18		18	10	2,5	1,5	1,37
6406.20		20	10,7	3,3	1,5	1,9

A new 2mm-thick (90% copper and 10% stainless steel) professional and smart line INOCUIVRE.

Round frypan



Code	Designation	Øcm	Hcm	Th.mm	Kg
6424.20		20	3,5	2	0,95
6424.24		24	3,7	2	1,3
6424.28		28	3,6	2	1,55

It is the perfect frypan for quick cooking. It will also be an elegant product in your kitchen thanks to its design.

Sauté pans



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6430.16	Straight sauté-pan	16	5,8	1	1,5	0,75
6430.20	Straight sauté-pan	20	6,5	1,8	1,5	1,08
6430.24	Straight sauté-pan	24	7,5	3	2	2
6436.20	Conical sauté-pan	20	7,2	1,7	1,5	1,32
6436.24	Conical sauté-pan	24	7,5	3,1	2	1,8

Made up of 90% copper and 10% stainless steel, this sauté-pan will ensure you a good heat convection and is easy to clean.

Sauté pan with 2 cast stainless steel handles with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6441.20		20	6,2	1,8	1,5	1,5
6441.24		24	7	3	2	2,38
6441.28		28	9	4,9	2	3,36

With a 2 mm thickness this sauté pan allows quick browning of food. It is really practical and elegant.

Stewpan with 2 cast stainless steel handles with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6442.16		16	9	1,8	1,5	1,28
6442.20		20	11	3,3	1,5	2,23
6442.24		24	12	5,4	2	3,25
6442.28		28	13,5	8	2	3,96

The stewpan has high sides which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The material that composes it offers an extraordinary cooking quality.

Stainless steel lid



Code	Designation	Øcm	Th.mm	Kg
3709.14N		14	1	0,24
3709.16N		16	1	0,28
3709.18N		18	1	0,33
3709.20N		20	1	0,39
3709.24N		24	1	0,51
3709.28		28	1	0,65

This lid is made to fit all kitchenware in this range, except round frypans.



Oval stewpan with 2 cast stainless steel handles & lid - 2 mm thick



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
6426.30	Stewpan with lid While stocks last	30	22	13	5	2	3,6

Roasting-pan - copper st/steel - with 2 riveted cast st/steel handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
6427.35	Roasting pan	41	27	8	2	2,2

Multilayer material : copper alu st/steel
 Handles made of cast stainless steel
 Suitable also for domestic oven.





Saucepan, cast-iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6460.01	Set of 5 - ø12-20 cm					8,28
6460.12		12	7	0,8	1,5	0,77
6460.14		14	7,5	1,2	1,5	1,23
6460.16		16	9	1,8	1,5	1,3
6460.18		18	9	2,5	1,5	1,61
6460.20		20	10,8	3,3	1,5	1,96

This design of pan is the utensil professional kitchens can't do without. It is especially suited to boiling down (sauce making...). The walls are stainless steel on the inside. The cast steel handle is firmly riveted. 2mm-thick (90% copper and 10% stainless steel). All

hotplates except induction.

Sauté-pan, frypan, cast iron handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6464.16	Conical sauté-pan, no lid	16	6	0,9	1,5	0,9
6464.20	Conical sauté-pan, no lid	20	7	1,7	1,5	1,38
6464.24	Conical sauté-pan, no lid	24	8	2,9	2	1,93
6462.16	Sauté-pan, no lid	16	5,5	1	1,5	0,84
6462.20	Sauté-pan, no lid	20	6	1,8	1,5	1,45
6462.24	Sauté-pan, no lid	24	7	3,1	2	2,15
6462.28	Sauté-pan, no lid	28	8,5	4,9	2	2,85
6465.20	Frypan	20	3,4		2	1,04
6465.24	Frypan	24	4,2		2	1,48
6465.28	Frypan	28	3,6		2	1,7
6465.32	Frypan	32	5		2	2,44

Heavy duty sauté pans and frying pans are utensils professional kitchens can't do without. The straight-sided sauté pan allows quick browning of food, the tapered sauté pan is ideal for boiling down sauces, and the frying pan turns out to be perfect for frying, searing, and flambéing food. The walls are stainless steel on the inside. The cast steel handle is firmly riveted. All hotplates except induction.

Lid, cast-iron handle



Code	Designation	Øcm	Th.mm	Kg
6463.12		12	1,2	0,17
6463.14		14	1,2	0,21
6463.16		16	1,2	0,27
6463.18		18	1,2	0,35
6463.20		20	1,2	0,41
6463.24		24	1,2	0,68
6463.28		28	1,2	0,8

The inside of the lid is stainless steel. The handle is made from cast steel and is firmly riveted.



Stewpan with lid, cast-iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6466.16		16	8,8	1,8	1,5	1,5
6466.20		20	10,5	3,3	1,5	2
6466.24		24	12,5	5,4	2	3,24
6466.28		28	13,5	8	2	4,05

The stewpan has high sides, which allows you to simmer food or cook large volumes of liquid, vegetables, etc. The moisture stays in the pot. The walls are stainless steel on the inside. The handles are firmly riveted. All hotplates except induction.

High stewpan with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6467.24		24	18,5	7,5	2	3,67

All hotplates except induction.

Stockpot with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6468.20		20	18,5	5,7	2	2,9

All hotplates except induction.

INOCUIVRE



INOCUIVRE Copper 90% Stainless steel 10%

Ergonomic brass riveted handles

Suitable for cooking as well as presentation on table and making flambés

All heat sources except induction



Saucepan



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6445.10		10	5,2			0,33
6445.12		12	6	0,8	1,5	0,5
6445.14		14	7	1	1,5	0,63
6445.16		16	8,5	1,6	1,5	0,8
6445.18		18	9	2,5	1,5	0,99
6445.20		20	10	3,5	1,5	1,21

This design of pan is especially well adapted to the table and making flambés or can be used simply to decorate the kitchen interior. It can also be used for cooking on medium-power heat sources. The walls are stainless steel on the inside, which makes

for easy upkeep and removes the need for re-tinning. Riveted brass handle.

Sauté-pan without lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6448.16		16	5	1	1,5	0,75
6448.20		20	6	1,8	1,5	0,94
6448.24		24	6,5	3	2	1,81

The straight-sided sauté pan allows quick browning of food and proves ideal for serving and for flambéing. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.

Frypan with brass handle



Code	Designation	Øcm	Hcm	Th.mm	Kg
6450.20		20	3	2	0,91
6450.24		24	4	2	1,3
6450.28		28	4,5	2	1,82

These frying pans in stainless-lined copper prove perfect for frying and searing using medium-power heat sources, for flambéing food, and give a perfect appearance on the table. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.

Round dish, 2 handles



Code	Designation	Øcm	Hcm	Th.mm	Kg
6449.12		12	2	2	0,34
6449.16		16	3	2	0,55
6449.20		20	3	2	0,78
6449.24		24	4,2	2	1,23

This round dish is used a lot for cooking eggs, making gratins, or perhaps for making crème brûlées. It makes for an elegant appearance on the table. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning.

The brass handles are firmly riveted.

Oval dish, 2 handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
6451.32		32	23	4,5	1,5	1,02
6451.36		36	26,2	4,5	1,5	1,2

The dish proves ideal for serving and for flambéing. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handles are firmly riveted.

Sauté-pan with lid, brass handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6446.20		20	6	1,8	1,5	1,44
6446.24		24	7	3,2	2	2,48
6446.28		28	9	5,5	2	3,37

The two-handed sauté dish allows quick browning of food. It has the same uses as a one-handed sauté pan, but turns out to be more practical to handle and takes up less space when stored away or when on the burner. The walls are stainless steel on the inside.

The brass handles are firmly riveted.

Round stewpan with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6447.10	mini stewpan with lid	10	5,5			0,48
6447.16		16	8	1,6	1,5	1,04
6447.20		20	10	3,5	1,5	1,59
6447.24		24	11,5	5,2	2	3,13

This casserole is an elegant way of serving at the table. It can also be used for cooking on medium-power heat sources. The skirt is stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handles are firmly riveted.



Lid



Code	Designation	Øcm	Th.mm	Kg
6454.09	Round handle	9		0,09
6454.10	Round handle	10		0,1
6454.12		11,5	1,2	0,17
6454.14		13,5	1,2	0,21
6454.16		15	1,2	0,29
6454.18		17	1,2	0,36
6454.20		19,5	1,2	0,42
6454.24		23,5	1,2	0,62
6454.28		27	1,2	0,82

The inside of the lid is stainless steel. The brass handle is firmly riveted.

Mini pans , copper st/steel with brass handles



Code	Designation	Øcm	Hcm	Liters.	Kg
6447.10	mini stewpan with lid	10	5,5		0,48
6453.09	Saucepan with lid	9	4,5	0,3	0,21
	Saucepan without lid				
6445.09		9	4,5	0,3	0,2
6445.10		10	5,2		0,33

The small saucepan is perfect for serving sauces. It ensures an elegant appearance. The walls are stainless steel on the inside, which makes for easy upkeep and removes the need for re-tinning. The brass handle is firmly riveted.



Copper massive conical jam pans with cast-iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6200.38N	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
6202.40N	Conical jam pan, 2 mm th	40	14,4	12	1,7	3,4

These copper basins are genuine traditional utensils used for bringing sugar or fruit to a boil to make jams, jellies, or preserves. The cast steel handles are firmly riveted.

Copper "Canelés Bordelais" fluted moulds



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
TINNED COPPER						
6820.35N		3,5	3,3	0,03	0,8	0,01
6820.45N		4,5	4,2	0,06	1	0,03
6820.55N		5,5	5	0,1	1,2	0,05

These moulds allow you to use the traditional method for making Bordeaux's famous crunchy Canelé cakes. The copper ensures perfect heat convection, which allows good caramelization of the juices and gives a delicious taste.

Copper eggwhites bowl



Code	Designation	Øcm	Th.mm	Kg
6580.20	1 ring-handle	20	1,2	0,91
6580.26N	1 ring-handle	26	1,2	1,06
6580.32	1 ring-handle	32	1,2	1,63

Made from solid copper, these half-round eggwhite basins are the traditional utensils used by professionals. The basins are perfect for beating egg-whites until stiff.



Copper cleaner

Code	Designation	Liters.	Kg	PU
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.