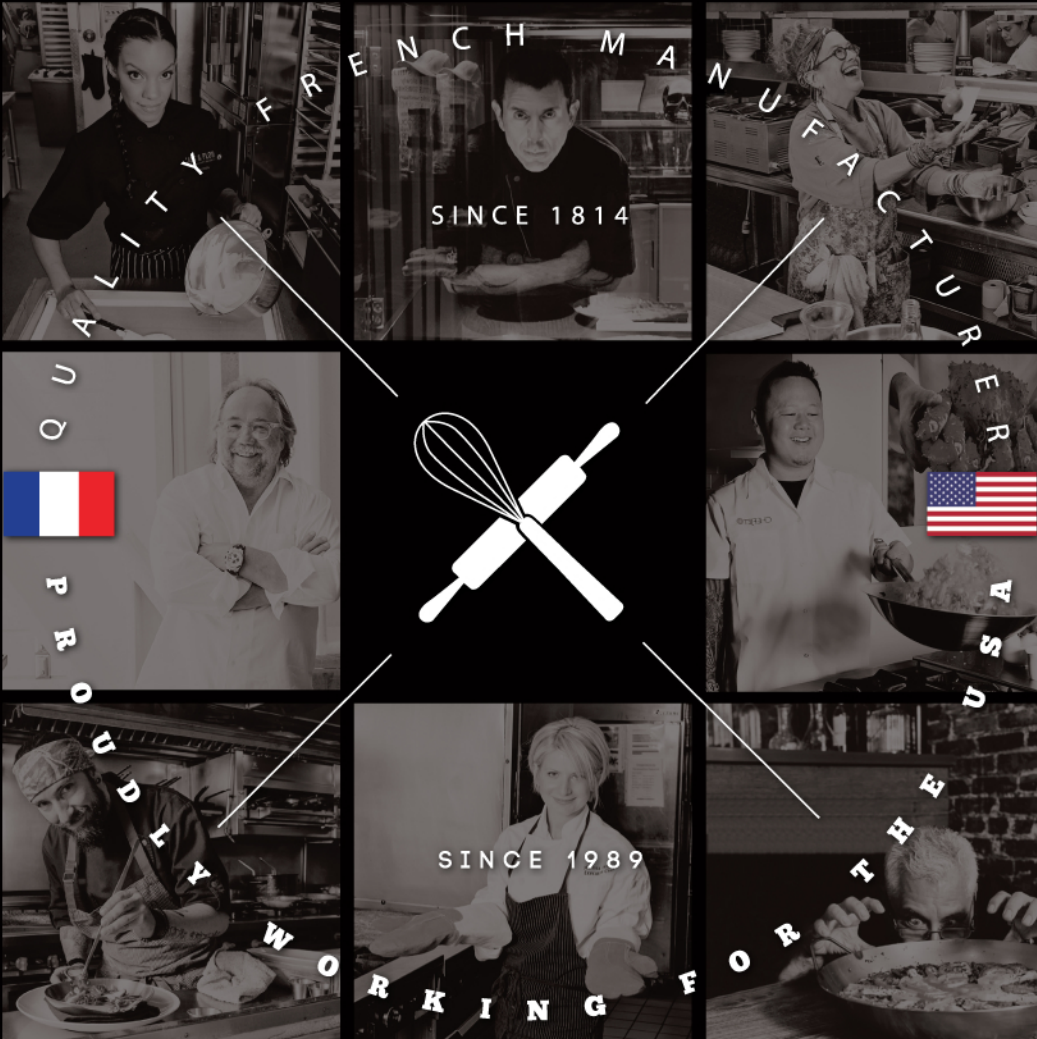




MATFER

MATFER BOURGEAT INC
A PASSION FOR TASTE



Featured Chef Spotlight

@ MATFERBOURGEATUSA.COM

C O L L E C T I O N 2 0 1 6 - 2 0 1 7




MATFER BOURGEAT INC
A PASSION FOR TASTE

TABLE OF CONTENTS

6-7	NEW PRODUCTS
12-202	2016-2017 COLLECTION
203	MAINTENANCE & WARRANTY
204	ALPHABETICAL INDEX
208	NUMERICAL INDEX
211	TERMS & CONDITIONS OF SALE
	CONVERSION CHARTS

 BAKERY & PASTRY

 CHOCOLATE

 KITCHEN TOOLS

 SLICING

 COOKWARE

 TABLE TOP

 SMALL APPLIANCES

 PROTECTIVE APPAREL

12 BREAD PANS
15 CLOTH & RACKS
16 BAKER'S BLADES
17 BREAD BASKETS
18 MOLDS

37 FRAMES & RINGS
45 MADELEINE SHEETS
46 FLEXIBLE MOLDS
57 BAKING SHEETS & MATS
64 CUTTERS

68 COOLING RACKS
69 ROLLING PINS
70 PASTRY BAGS & TIPS
77 THERMOMETERS
80 TOOLS

90 DIPPING MACHINES
92 MOLDS
98 GUITARS

100 FORKS
101 CONFECTIONERY

106 EXOGLASS® UTENSILS
110 UTENSILS
122 WHISKS

124 STRAINERS, COLANDERS & FUNNELS
126 SALAD SPINNERS
127 SPATULAS & TURNERS
128 MIXING BOWLS

129 MEASURING TOOLS
130 ICE CREAM SCOOPS
131 GRATERS

136 MANDOLINES
139 APPLE SLICERS
140 MATFER PREP CHEF

145 VEGETABLE / FRUIT SLICERS
146 FOOD MILLS
148 PASTA

152 CHEESE & TRUFFLE
153 CHOPPING
154 KNIVES

160 CERAMIC
162 COPPER
168 STAINLESS STEEL

172 NON-STICK
174 BLACK STEEL

175 CAST IRON
177 SPECIALTY

182 PORCELAIN
184 BUFFET UTENSILS
185 SPECIALTY

189 DISPLAYS
190 SEAFOOD

192 MEASURING TOOLS
193 BREAD BASKETS

196 SOUS-VIDE
198 PASTA, PASTRY & SUGAR WORK

199 JUICERS, STUFFERS

202 PROTECTIVE APPAREL



NEW!

NEW PRODUCTS

MATFER INC COLLECTION 2016-2017



BAKERY & PASTRY



13 EXOPAN® STEEL NON-STICK MINI LOAF MOLD



15 ROUND & RECTANGULAR DOUGH CONTAINER



25 EXOGLASS® CANNOLI FORM



32 EXOGLASS® QUICHE MOLD



45 "MADELEINE TO SHARE" MOLD



63 BLUE STEEL OVEN BAKING SHEET W/ STRAIGHT EDGES



64 EXOGLASS® SQUARE CUTTER



73 INTERCHANGEABLE PASTRY TIPS



81 STAINLESS STEEL SIEVE



82 MATFER SILICONE PASTRY BRUSH



83 TILTING AND REVOLVING CAKE STAND



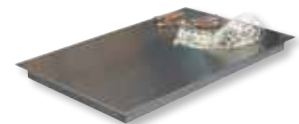
87 DECOSPOON & INKWELL



CHOCOLATE



93 CHOCOLATE MOLDS



103 COLD PLATE

NEW!

NEW PRODUCTS

MATFER INC COLLECTION 2016-2017



KITCHEN TOOLS



107 SILVEO SPATULA SCRAPER



110 SILICONE COOKING BRUSH



111 MELON DIVIDER - 12 SLICES



111 APPLE/PEAR DIVIDER - 16 SLICES



113 VEGETABLES DECORATING TOOLS



116 EGG WEDGER 6 SECTIONS



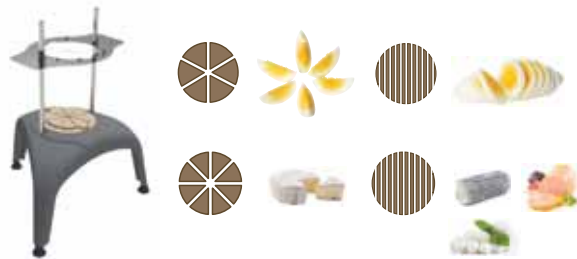
127 ROUND CREPE SPREADER



133 ROTARY CHEESE GRATER



SLICING



143 MATFER PREP CHEF WEDGERS AND SLICERS



COOKWARE



177 SPICE INFUSER



178 KITCHEN/COOKWARE HOOKS



TABLE TOP



182 PETIT PORCELAIN DISHES



189 MINI-PYRAMID MACAROONS DISPLAY



SMALL APPLIANCES



196 SOUS VIDE PROFESSIONAL™ IMMERSION CIRCULATOR CLASSIC SERIES



BAKERY & PASTRY



Chef Vanessa Johnson Mendoza

EXECUTIVE PASTRY CHEF



“

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





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



EXOGLASS® MOLDS

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

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

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

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



SOLID & ROBUST:

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

EASY PREPARATION:

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

SUITABLE FROM MODERN PRODUCTION:

Can be used directly from freezer to oven.

PERFECT COOKING:

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

EASY REMOVAL:

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

EASY MAINTENANCE:

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



EXOPAN® MOLDS

STEEL NON-STICK:



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

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

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



FLEXIPAN® MOLDS



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

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



EXAL® MOLDS



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

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



GASTROFLEX® MOLDS



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



TINPLATE MOLDS



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



EXOGLASS® BREAD MOLDS

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

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

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



EXOGLASS® BREAD MOLD

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



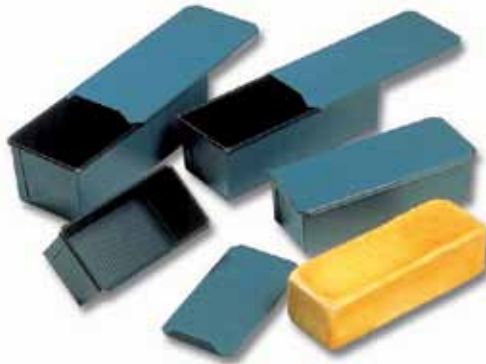
EXOGLASS® BREAD MOLD WITH LID
Stainless-steel sliding lid.

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



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

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



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

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



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

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



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

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



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

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



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

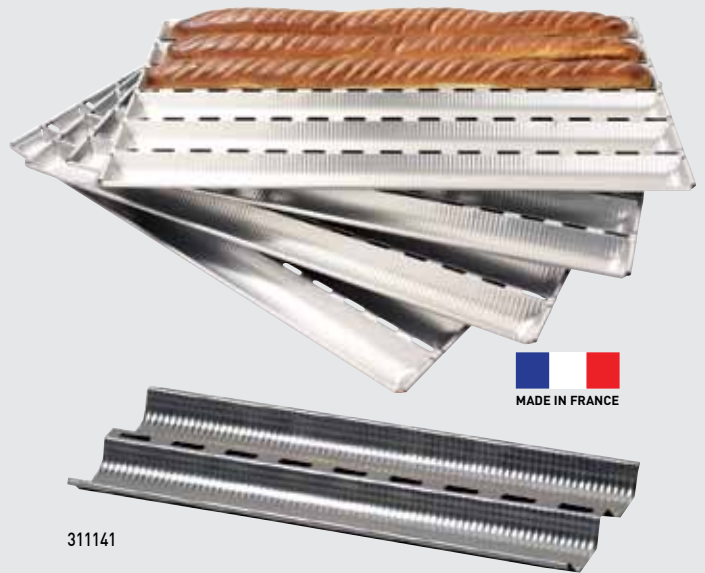
Item #	L	W	H	Cap
331082	7 1/8"	1 3/4"	1 3/4"	12 1/3 oz.

RECOMMENDED FOR BAGUETTES AND VIENNESE BREAD

CHANNEL FRENCH BREAD PAN

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

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



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



SILFORM SUB ROLLS

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

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



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



SMALL ROUND BREAD PAN

Made of tinplate. Makes even round bread for canapes.

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



TRIPLE ROUND BREAD MOLD

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

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



DRYING RACK FOR LINEN LINERS

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

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

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



DOUGH FERMENTATION CLOTH

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

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



HYGIEN RANGE BRUSH

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

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



ROUND DOUGH CONTAINER

Made of PEHD.

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



Item #	LID FOR ROUND DOUGH CONTAINER
510534	



RECTANGULAR DOUGH CONTAINER

White PEHD. Heavy duty.

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

Item #	LID FOR RECTANGULAR DOUGH CONTAINER
510508	



RECTANGULAR DOUGH CONTAINER

Made of PEHD.

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

Item #	LID FOR RECTANGULAR DOUGH CONTAINER
510537	



PATENTED STAINLESS STEEL HOLDER FOR RAZOR BLADES OFFERING MANY ADVANTAGE






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

LAM'PLUS BAKER'S BLADE WITH REPLACEABLE BLADE

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

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



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



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

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



STAINLESS STEEL DOUGH BLADE
 Stainless steel dough blade right side.

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



CARBON STEEL BAKER'S BLADES
 The real professional's baker blades. Dry thoroughly after usage. Store in sleeve. Pack of 12.

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



BANNETON LINEN LINED BASKET

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

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



WICKER BASKET ROUND LINEN LINED

Ideal for table top service.

Item #	Ø	Wt
573476	8 3/4"	4 oz.



WICKER BASKET FOR BREAD

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

Item #	Ø	Wt
573421	11"	3 lb.



BANNETON WILLOW BASKET

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

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



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



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



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

STAND OUT: COMBINE COLORS, DESIGNS AND FLAVORS!



MOZAİK

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

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

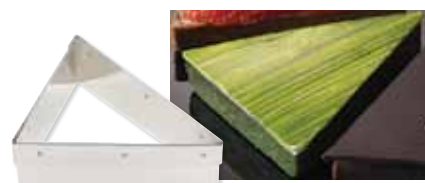


MOZAİK TRIANGLES

Stainless steel. Pack of 8.

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

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



MOZAİK DECORATION TRIANGLE CUTTER

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

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



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



MOZAÏK FINGER TARTLET MOLD

Stainless steel. Pack of 4.

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



MOZAÏK RECTANGULAR TART CUTTER

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

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

MOZAÏK FINGER TARTLET OVAL MOLD

Stainless steel. Pack of 4.

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



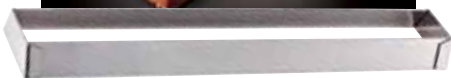
MOZAÏK TART SQUARE MOLD

Stainless steel. Pack of 4.

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

SQUARE CUTTER

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



LOG FRAME 'LINGOT' ST/STEEL

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

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



LOG FRAME 'LETTER TO SANTACLAUSE' ST/STEEL

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

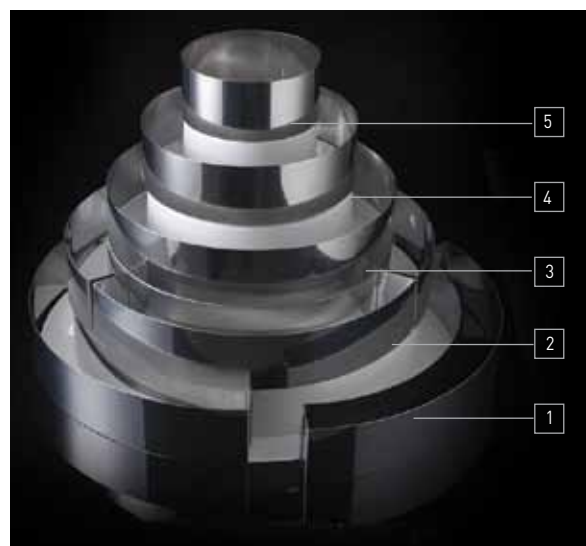
UNIQUE AND PATENTED SYSTEM OF STACKABLE INSERTS AND STAINLESS STEEL FRAMES


FRENCH STYLE WEDDING CAKE

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

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

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



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

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

THE SYSTEM CONSISTS OF:

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

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



STUNNING ARCHITECTURE MADE IN THE FRENCH CAKE MAKING TRADITION



PROCESS



PHASE 1 : CUTTING OUT THE SPONGE



PHASE 3 : FILLING



PHASE 4 : UNMOLDING



PHASE 5 : ASSEMBLY

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

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

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

4 tiers = 115 portions (±125 ml)

3 tiers = 70 portions (±125 ml)

FRENCH STYLE WEDDING CAKE COMPLETE KIT

Stainless Steel

Item #	
681901	ROUND
681902	SQUARE
681903	DECONSTRUCTED

SET OF 5 STAINLESS STEEL SHAPES

Stainless Steel

Item #	
681911	ROUND
681912	SQUARE
681913	DECONSTRUCTED

SET OF 5 ENTREMETS STANDS - ABS

Item #	
681921	ROUND
681922	SQUARE
681923	DECONSTRUCTED



ROUND PLEXIGLASS STAND FOR WEDDING CAKE

Item #	
681934	26 3/4"



EXOGLASS® PASTRY MOLDS

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

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



EXOGLASS® RAMEKIN MOLD
Pack of 6.

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



EXOGLASS® KUGELHOPF MOLD
Pack of 6.

Item #	Ø	H
345638	3 3/4"	2 1/2"



EXOGLASS® CAKE BAKING SHEET

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

EXOGLASS® REPLACEMENT MOLDS

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



EXOGLASS® ROUND BABA MOLD Pack of 6.

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



CANNELE COPPER TIN LINED MOLD

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



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



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG



ALUMINUM NON-STICK CANNELE MOLD

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

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



EXOPAN® STEEL NON-STICK KUGELHOPF MOLD

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

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



EXOPAN® STEEL NON-STICK OPEN SAVARIN MOLD

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

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



STAINLESS STEEL BABA MOLD

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

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



MADE IN FRANCE

EXOPAN® STEEL NON-STICK BABA MOLD

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

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

SEE BOTTLE FOR RUM SPRAYING ON BABA CAKES P.129





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

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



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

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



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

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

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

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



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

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



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

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



EXOGLASS® CONES

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

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



LARGE HORN MOLDS

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

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



STAINLESS STEEL CHARLOTTE MOLD

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

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



EXOGLASS® CANNOLI FORM

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

Item #	Ø	L
345143	1"	3 7/8"



CANNOLI FORM

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

Item #	Ø	L	Wt
343141	1"	4 3/4"	7 oz.



CREAM HORN MOLDS

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

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



CROQUEMBOUCHE MOLD

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

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

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

**STAINLESS STEEL ROUND BUCHE CAKE MOLD**

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

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

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



- Assembly facilitated by its design.



Designed by
Bruno Pastorelli.

**BUCHE CAKE MOLD**

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

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

**MINI BUCHE OR ASPIC MOLD**

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

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

**STAINLESS STEEL TRIANGLE BUCHE CAKE MOLD**

Stainless steel, sealed. Triangle shape.

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

**STAINLESS STEEL BUCHE CAKE COMB**

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

Item #	Wt
341629	2 oz.



SEMI CIRCULAR (362001)



TRAPEZE (362004)



RIBBED (362003)

PVC MOLDS FOR ICE CREAM BUCHES

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

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



SEMI CIRCULAR SHAPED BUCHE CAKE MOLD

Box of 10 pairs

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



TRAPEZE SHAPED BUCHE CAKE MOLD

Box of 10 pairs

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

RIBBED SHAPED BUCHE CAKE MOLD

Box of 10 pairs

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



SEMI CIRCULAR SHAPED MINI BUCHE CAKE MOLD

Box of 10 pairs

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



EXOPAN® STEEL NON-STICK SPRING FORM MOLD

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

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



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



EXOPAN® STEEL NON-STICK SPONGE CAKE PAN

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

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



STAINLESS STEEL SPONGE CAKE PAN

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

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



EXOPAN® STEEL NON-STICK SQUARE CAKE PAN

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

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



SQUARE CAKE MOLD

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

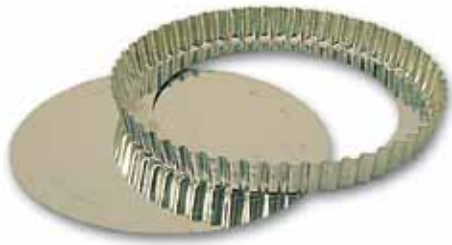
Item #	L	W	H
340662	6 1/4"	6 1/4"	1 3/4"
340664	7 7/8"	7 7/8"	1 3/4"
340666	9 1/2"	9 1/2"	1 3/4"



DEEP FLUTED CAKE AND QUICHE MOLD WITH REMOVABLE BOTTOM

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

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



FLUTED TART MOLD WITH REMOVABLE BOTTOM

Made of tinplate.

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



FLUTED TARTLET MOLD

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

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



SMALL FLUTED TART MOLD WITH REMOVABLE BOTTOM

Made of tinplate.

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



PLAIN ROUND PIE MOLD

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

Item #	Ø	H
341802	4 3/4"	7/8"



SPONGE CAKE PAN

Rolled edge. Made of tinplate.

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





EXOPAN® TART AND CAKE MOLDS

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

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



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

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



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

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



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

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

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

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





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

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



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

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



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

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

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

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

2. Pack of 12

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



EXOPAN® STEEL NON-STICK TART MOLD

1. PLAIN

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

2. FLUTED

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

EXAL® ALUMINUM NON-STICK FLUTED TARTLET MOLD

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



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





EXOGLASS® PASTRY MOLDS

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

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



EXOGLASS® OBLONG TARTLET MOLD
Pack of 12.

IDEAL FORM FOR PRESENTATION AND TASTING!



GREAT WITH OVAL FLUTED CUTTER! SEE P. 65



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



EXOGLASS® FLUTED ROUND TARTLET MOLD
Pack of 12.

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

NEW!



EXOGLASS® QUICHE MOLD

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



EXOGLASS® INDIVIDUAL DEEP TARTLET MOLD
Pack of 12.

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



EXOPAN® STEEL NON-STICK PLAIN ROUND DEEP TARTLET MOLD

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

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

EXOPAN® STEEL NON-STICK PLAIN ROUND TARTLET MOLD

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

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



PLAIN TARTLET MOLD

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

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



DEEP PLAIN TARTLET MOLD

Made of tinplate. Pack of 25.

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



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

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



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

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



SQUARE MOLD
 Made of tinplate. Pack of 25.

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



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

Item#	Ø
361212	2 7/8"



© Maria Mikulasova/Jérôme Villette



HEMISPHERE MOLD

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

Item #	Ø
351001	5 1/2", 6 1/4", 7"



HEMISPHERE MOLD

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

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



 
MADE IN FRANCE

EXOPAN® STEEL NON-STICK POMPONNETTE MOLD

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

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





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

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



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

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



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

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



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

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



EXOGLASS® BENT SPATULA

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



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



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



OFFSET SPATULA

Stainless steel flexible blade, plastic handle. Dishwasher safe.



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

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



STAINLESS STEEL EXTENDABLE FRAME

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

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



SPATULA

Stainless steel flexible blade. Molded handle. Dishwasher safe.

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

SAVE TIME AND GET PERFECT RESULTS WITH MULTI-LAYERED DESSERTS



STACKABLE MOUSSE FRAME SETS

SET OF THREE FRAMES

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

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

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



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



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

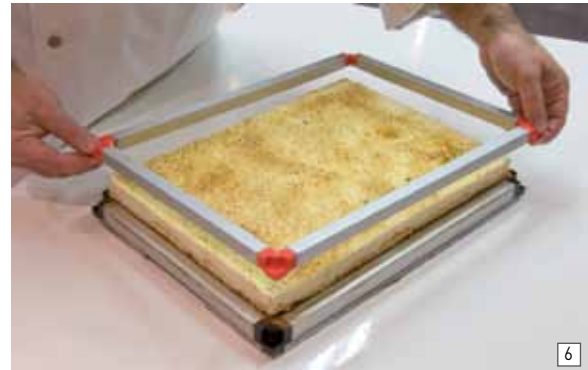


RULER FOR MOUSSE FRAME
Made of food grade plastic.

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



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



PROCESS:

1. Place the stainless steel sheet on a flat surface and position the first chosen frame.
2. Fill the first frame placed on the special sheet with the chosen filling.
3. Smooth with ruler as product cools to a hardened base.
4. Then place the second frame on the first, use another filling and smooth.
5. Proceed in the same way for the third filling. Freeze the whole set with the sheet if required.
6. Turn out by removing the frames one by one (do not heat with a torch but use a blow air gun instead).
7. Layers of biscuits can also be inserted between the fillings.





SQUARE CAKE FRAME

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

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



RECTANGULAR MOUSSE FRAME

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

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



RECTANGULAR FRAME

Bottomless frame. Heavy duty stainless steel.

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



PARTY BREAD RING

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

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



ICE CREAM OR CAKE RING

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

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



MOUSSE RING

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

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

PASTRY RIBBON

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

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



ENTREMETS RING

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

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



SEE OFFSET SPATULA P. 37





EXOGLASS® TART RINGS

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



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

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



Pack of 6.

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



ADJUSTABLE TART RING

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

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



TINPLATE TART RING

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

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



STAINLESS STEEL TART RING

Made of stainless steel with rolled rims on both edges.

EACH

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

Pack of 6

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



INDIVIDUAL STAINLESS STEEL RING

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

ROUND



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

HIGH



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

HEXAGON



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

DIAMOND



SQUARE



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

HEART

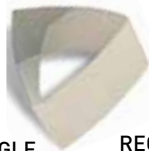


TEAR



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

CONVEX TRIANGLE



RECTANGLE



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

OVAL HIGH



OVAL POINTED



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



PACK DOWN TOOL FOR MOLDS/RINGS

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

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

TINPLATE RING

Round and oval nonnette Tin.

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





NEW!



“MADELEINE TO SHARE” MOLD

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

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

Item #	L	W
310735	7 2/3”	4 3/4”



FLEXIPAN® MADELEINE FLEXIBLE MOLD

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



GASTROFLEX® MADELEINE FLEXIBLE MOLD

(For more info see p. 46)

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

MORE FLEXIBLE MOLDS P.46 AND P.49



TINPLATE MADELEINE SHEET

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

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

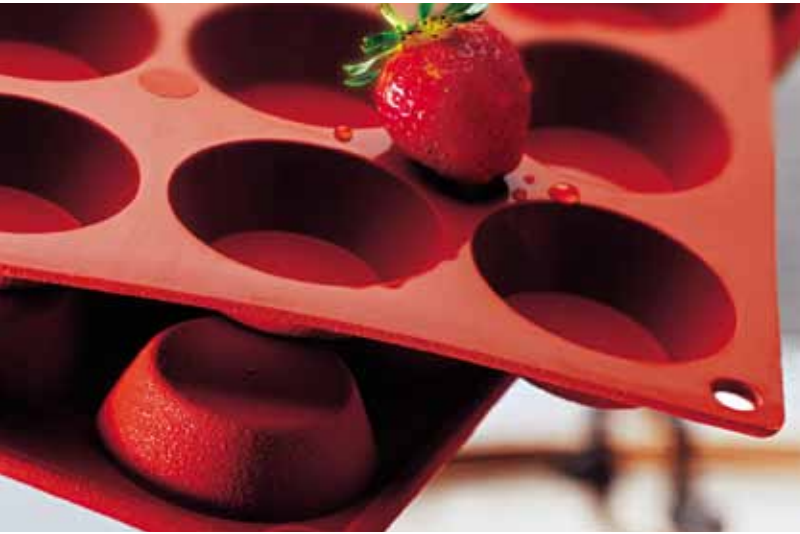
Item #	L	W	Pdt Sz	#	Wt
311001	14 1/8”	7 1/2”	2 3/4”	12	14 oz.
311005	15 3/8”	14 1/8”	3 1/8”	24	1 lb. 15 oz.



EXOPAN® STEEL NON-STICK MADELEINE SHEET

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

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



GASTROFLEX® MOLDS

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

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

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



GASTROFLEX® MINI HALF SPHERE MOLD

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



GASTROFLEX® HALF SPHERE MOLD

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



GASTROFLEX® MINI MUFFIN / CUPCAKE MOLD

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



GASTROFLEX® MUFFIN / CUPCAKE MOLD

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



GASTROFLEX® MINI MADELEINE MOLD

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



GASTROFLEX® MADELEINE MOLD

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



GASTROFLEX® MINI PYRAMID MOLD

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



GASTROFLEX® PYRAMID MOLD

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



GASTROFLEX® MINI TARTLET MOLD

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



GASTROFLEX® MINI TART MOLD

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



GASTROFLEX® FLUTED TART MOLD

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



GASTROFLEX® SAVARIN MOLD

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



GASTROFLEX® TATIN MOLD

Item #	Ø	H	#	Wt
257930	3"	1"	6	5 oz.



GASTROFLEX® MINI KUGELHOPF MOLD

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



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

Item#	Wt
140102	1 oz.



GASTROFLEX® OVAL PETIT FOUR MOLD

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



GASTROFLEX® ROUND PETIT-FOURS MOLD

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



GASTROFLEX® MINI CANNELE MOLD

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



GASTROFLEX® MINI CAKES MOLD

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



GASTROFLEX® BRIOCHE MOLD

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



DURABLE, LONG-LASTING WITH EXCEPTIONAL NON-STICK PROPERTIES

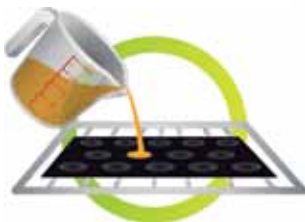
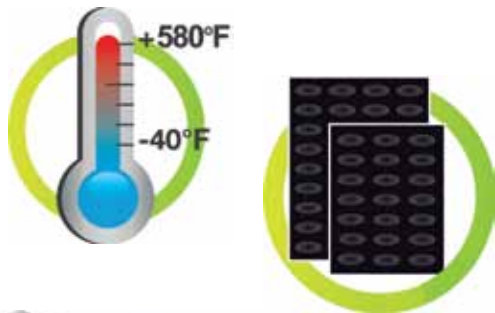
FLEXIPAN MOLDS

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

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



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



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



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





FLEXIPAN® DISCS MOLD

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



FLEXIPAN® SAVARIN MOLD

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



FLEXIPAN® MINI-FINANCIERS MOLD

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



FLEXIPAN® FINANCIERS MOLD

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



FLEXIPAN® FLORENTINS MOLD

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



FLEXIPAN® BRIOCHE MOLD

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



FLEXIPAN® TATIN APPLE TARTS / QUICHES MOLD

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



FLEXIPAN® MINI-MUFFIN / CUPCAKE MOLD

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

FLEXIPAN® MUFFIN / CUPCAKE MOLD

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



FLEXIPAN® TARTLETS MOLD

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



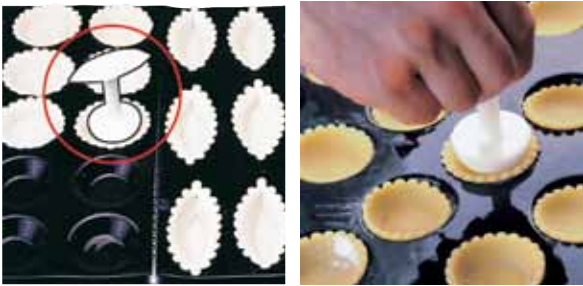
FLEXIPAN® MINI-QUICHE TARTLETS MOLD

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



FLEXIPAN® POMPONETTES MOLD

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



FLEXIPAN® HALF EGG SHAPE MOLD

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



DOUBLE SIDED MOLDING STAMP

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

Item#	Wt
140102	1 oz.



FLEXIPAN® MINI-LOGS MOLD

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





FLEXIPAN® MINI HALF-SPHERES MOLD

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

FLEXIPAN® MINI HALF-SPHERES MOLD

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

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



FLEXIPAN® SMALL HALF-SPHERES MOLD

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

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

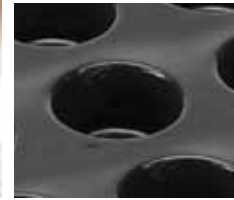


FLEXIPAN® REGULAR HALF-SPHERES MOLD

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

FLEXIPAN® HALF-SPHERES MOLD

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



FLEXIPAN® MINI-CYLINDERS MOLD

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



FLEXIPAN® MADELEINES MOLD

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



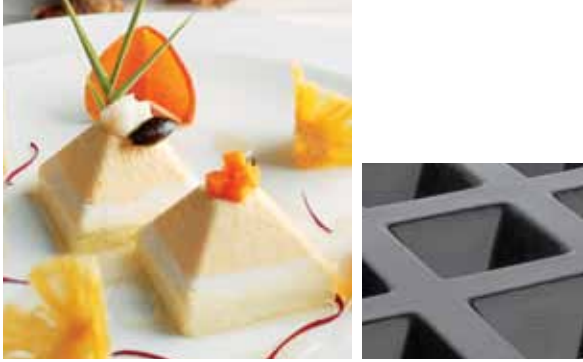
FLEXIPAN® MINI MADELEINES MOLD

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



FLEXIPAN® CAKES WITH A CAVITY MOLD

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



FLEXIPAN® PYRAMID MOLD

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



FLEXIPAN® MINI CONES MOLD

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



FLEXIPAN® CHARLOTTE'S MOLD

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



FLEXIPAN® OVALS MOLD

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



FLEXIPAN® CYLINDERS MOLD

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

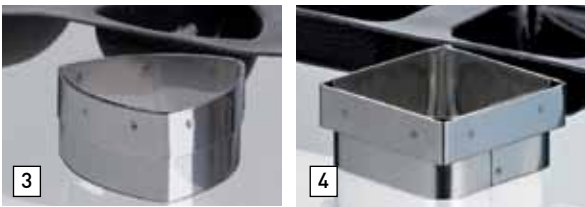
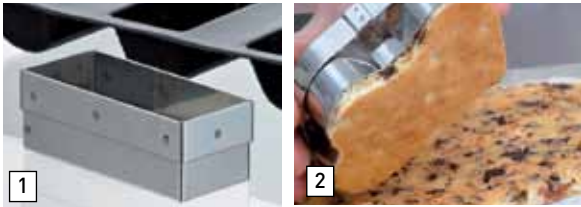


FLEXIPAN® BAVAROIS MOLD

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

FLEXIPAN® CUTTERS

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



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



FLEXIPAN® MINI SQUARE SAVARIN MOLD

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

FLEXIPAN® SQUARE SAVARIN MOLD

GREAT WITH FLEXIPAN® SQUARE CUTTER **4**

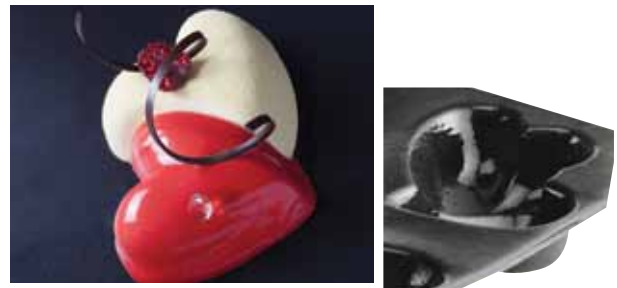
Item #	Sheet Sz	L	W	H	Cap.	#	Wt
336145	15 3/4" x 12"	2 3/4"	2 3/4"	1 3/16"	3 oz.	12	1 lb.
336135	23 3/4" x 15 3/4"	2 3/4"	2 3/4"	1 1/5"	3 1/3 oz.	24	1 lb.



FLEXIPAN® RECTANGULAR CAKE MOLD

GREAT WITH FLEXIPAN® RECTANGULAR CUTTER **1**

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



FLEXIPAN® DOUBLE HEARTS MOLD

GREAT WITH FLEXIPAN® DOUBLE HEARTS CUTTER **2**

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



FLEXIPAN® SAPHIRE MOLD

GREAT WITH FLEXIPAN® SAPHIR CUTTER **3**

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



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



SILFORM MOLDS

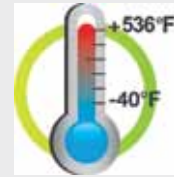
Designed in silicone impregnated aerated knitted glass fabric perfectly suitable for baking choux pastry and blind baking of tartlet bases. The circulation of warm air under the mat ensures the right coloring along with a soft bake.

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

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

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

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



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

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

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



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

SILFORM® NON-STICK SHEETS FOR PASTRY

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



SILFORM® CHOUX - PASTRY PUFFS MOLD

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

SILFORM® SMALL CHOUX - PASTRY PUFFS MOLD

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



SILFORM® ÉCLAIR MOLD

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

SILFORM® MINI ÉCLAIR MOLD

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



SILFORM® PARIS-BREST MOLD

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

SILFORM® NON-STICK SHEETS FOR BAKERY

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



SILFORM® MINI BAGUETTE MOLD

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



SILFORM® SQUARE HAMBURGERS MOLD

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



SILFORM® BUNS MOLD

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



SILFORM® SANDWICH MOLD

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



MADE OF A DURABLE FOOD GRADE SILICONE IMPREGNATED KNITTED FIBERGLASS FABRIC

EXOPAT® NON-STICK BAKING MAT

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

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

fits 18" x 13" sheet

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

fits 26" x 18" sheet

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

NOTE: DO NOT CUT OR USE SHARP OBJECTS.



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



SILPAIN NON-STICK BREAD BAKING SHEET



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

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



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





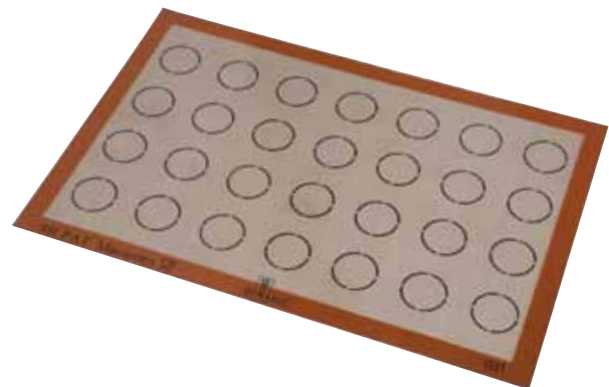
Item #	L	W	H
321000	15 3/4"	12"	6 oz.

SILPAT® NON-STICK MAT

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



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



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

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

SEE PYRAMID MACAROONS DISPLAY P.189





MATFER BAKING PAPER

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

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



ECOPAP BAKING PAPER

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

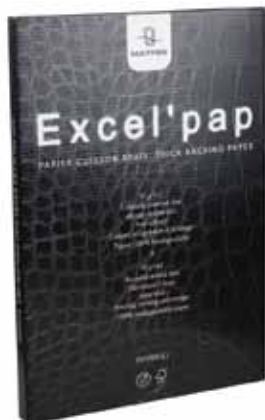
Item #	Density	L	W	Wt
320211	39 g/m ²	23 3/4"	15 3/4"	12 lbs. 2 oz.



EXOPAP BAKING PAPER

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

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



EXCEL'PAP BAKING PAPER

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

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



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



FLEXIPAT® SHEET

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

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

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



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

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

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

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



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



SMOOTH, EDGELESS SHEET

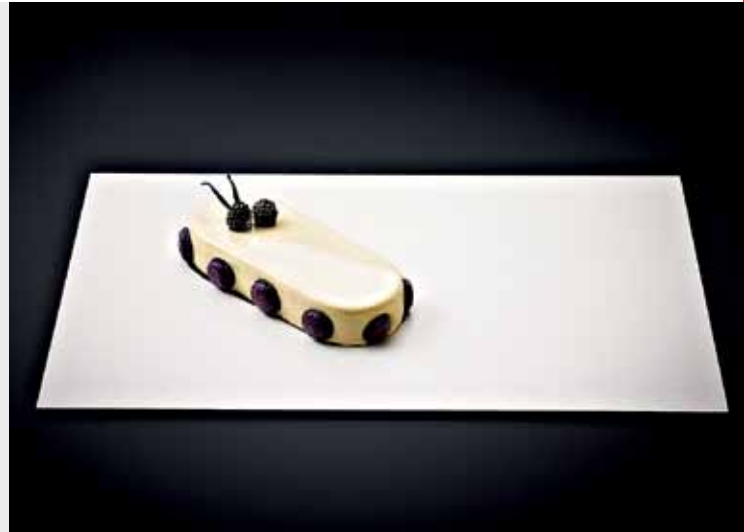
Double-sided, ultra rigid and non-deformable melamine resin tray without edges.



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



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



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



MORE ON THIS PRODUCT P.37



EXOGLASS® BENT SPATULA

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

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



ROULPAT MAT

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

WARNING: NOT INTENDED FOR BAKING.

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



NON-STICK FIBERGLASS SHEET

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

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



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

Pack of 6.



EXAL® ALUMINUM NON-STICK BAKING SHEET

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

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



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



EXAL® ALUMINUM NON-STICK EMBOSSED OVEN SHEET.

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

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



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



BLUE STEEL OVEN BAKING SHEET WITH STRAIGHT EDGES

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

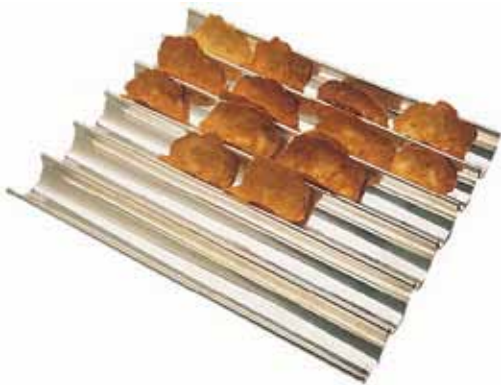


NEW!



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

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



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

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



BLUE STEEL OVEN BAKING SHEET

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

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



BLACK STEEL ROUND OVEN SHEET

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

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



EASY TO CLEAN SINGLE PIECE AND COMFORTABLE GRIP WITH ROUNDED TOPS

EXOGLASS® PASTRY CUTTERS

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

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



NEW!



EXOGLASS® SQUARE CUTTER

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



EXOGLASS® ROUND PLAIN PASTRY CUTTER

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



SET OF EXOGLASS® PASTRY CUTTERS



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

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



EXOGLASS® ROUND FLUTED PASTRY CUTTER

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



ROUND FLUTED PASTRY CUTTER

Made of stainless steel.

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



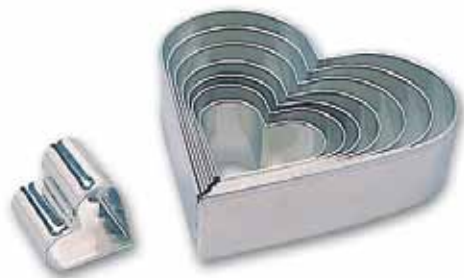
OVAL FLUTED CUTTER

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

GREAT WITH OBLONG FLUTED MOLD! SEE P. 32



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



HEART SHAPE PLAIN DOUGH CUTTERS

Made of tinplate. Set of 8.

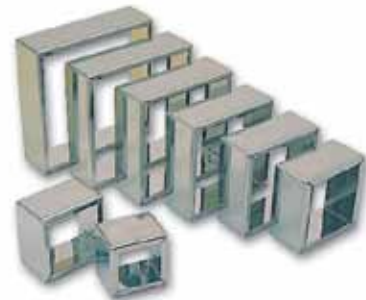
Item #	Dimensions	Box Ø	Wt
150456	from 1 5/8" to 5 1/2"	6 1/4"	1 lb.



SHORTBREAD PASTRY CUTTER

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

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



PLAIN SQUARE CUTTERS

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

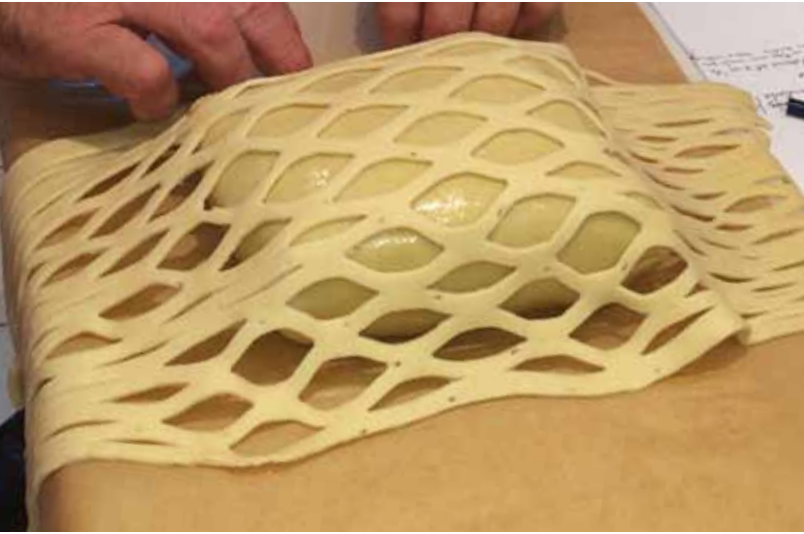
Item #	Sz	Wt
150320	1 1/2", 2", 2 3/8", 2 3/4", 3 1/8", 3 1/2", 4" and 4 3/8"	1 lb. 3 oz.



VOL-AU-VENT OR GALLETTE CUTTERS

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

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



LATTICE DOUGH CUTTER

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

Item #	L	Wt
141110	4"	5 oz.

ROLLER DOCKER

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

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



38 BLADE ROLLER FOR STRIP CUTTER

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

Item #	Ø	Overall L
141006	3 7/8"	26"



LATTICE PIE CUTTER

Made of stainless steel with polypropylene handle.

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

Item #	L	Wt
141105	5"	10 oz.



PIC VITE ROLLER DOCKER

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

Item #	L	Wt
141115	5"	8 oz.



CROISSANT CUTTER

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

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



BIKE DOUGH CUTTER

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

Item #
073227



ADJUSTABLE DOUGH CUTTER

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

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

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



DOUGH CUTTING WHEEL

Made of stainless steel, plastic handle. Fluted.

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

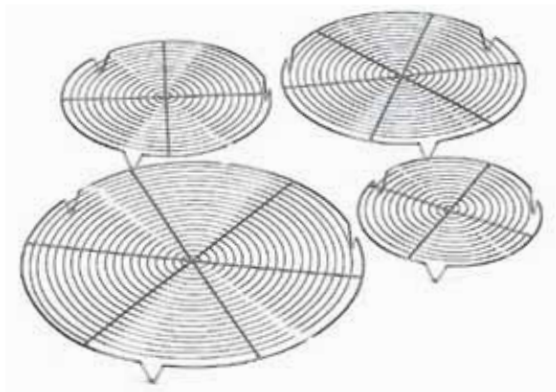


EXOGLASS® SCORING KNIFE

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

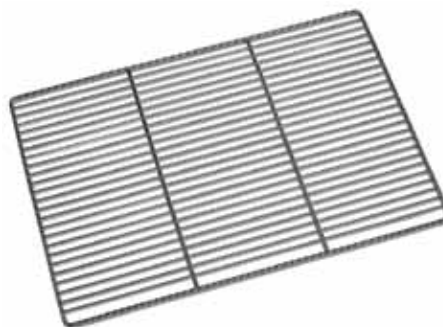
Item #	L
120935	5 3/4"





COOLING RACK
Round cooling rack with feet.

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



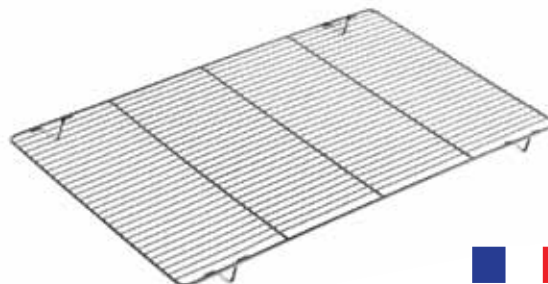
HEAVY DUTY FREEZER GRID
Stainless steel reinforced grid. Specially designed for storing heavy products in freezers.

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



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

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




MADE IN FRANCE



BEECHWOOD ROLLING PIN

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



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



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



NYLON ROLLING PIN

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

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



ADJUSTABLE ROLLING PIN

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

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



ROLLING PIN WITH NON-STICK COATING

Made of stainless steel with oval handle.

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



ALUMINUM ROLLING PIN

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

POLYETHYLENE ROLLING PIN

Plain model. Made of a single piece. Washable.

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



BEECHWOOD ROLLING PIN

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

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



FLUTED PVC ROLLING PIN

Especially made for puff pastry.

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





IMPER MATFER PASTRY BAGS

Made of nylon with soldered seams. Pack of 10.

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



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



PASTRY BAG HOLDER

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

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



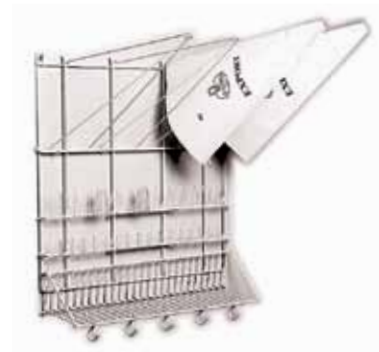
IMPERFLEX PASTRY BAGS

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

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



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



PASTRY BAG DRYER

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

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



PASTRY BAG CLIPS

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

Item #	L
169003	5 1/2"



SUPERIOR QUALITY PASTRY BAGS WITH LARGE SIZE FOR LESS FREQUENT FILLING



HEAVY DUTY DISPOSABLE PASTRY BAGS "COMFORT" XL



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

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

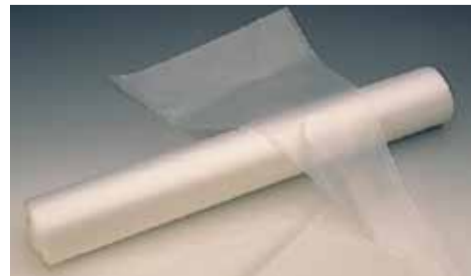


STANDARD DISPOSABLE PASTRY BAGS

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

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

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



DISPOSABLE POLYETHYLENE PASTRY BAGS

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

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

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



DECORATING TIPS - POLYCARBONATE

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

SEE P.211 FOR ALL SHAPE RESULTS.



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



SET OF 12 DECORATING TIPS - POLYCARBONATE
6 plain (U3, U5, U7, U9, U11, U13)
and 6 scalloped tips (C6, C7, D8, E7, F7, F8).

Item #	Wt
166004	8 oz.



SET OF 24 DECORATING TIPS - POLYCARBONATE
12 plain (numbers U1-U12), 10 scalloped (A6, A8, B6, B8, C6, C8, D6, D8, E6, E8). 1 #2 leaf and 1 tube for yule logs.

Item #	Wt.
166003	13 oz.



SET OF 6 PLAIN TIPS - POLYCARBONATE
6 different openings: U4, U5, U6, U8, U10 and U12.

Item #	Wt
166006	2 oz.



SET OF 6 SCALLOPED TIPS - POLYCARBONATE
6 different openings: C8, D8, E8, F8, C6 and D6.

Item #	Wt
166007	2 oz.



SEE P.211 FOR ALL SHAPE RESULTS.



SAINT-HONORE PASTRY TIPS

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

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



BIRD NEST PASTRY TIPS

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

Item #	Ø	Holes
167170	18/32"	7



YULE LOG PASTRY TIPS

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

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

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

Item #	Ø	H
167180	1/3"	4"



SET OF 10 INTERCHANGEABLE PASTRY TIPS

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

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

Item #	Wt
166010	7 oz.



INTERCHANGEABLE PASTRY TIPS

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

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

LEAF PASTRY TIPS

Tube no. FE2. Pack of 2.

Item #
167130



SEE P.211 FOR ALL SHAPE RESULTS.



PLAIN TIPS - POLYCARBONATE

Weight 1oz. Pack of 2.

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



SULTANE PASTRY TIPS

For decorating iced puff. Polycarbonate.

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



VERMICELLI TUBE NOZZLES

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

Item #			
167171			



STAR TIPS - POLYCARBONATE

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

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



PETIT FOUR TIPS - POLYCARBONATE

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

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



STRAIGHT ROSE TIPS POLYCARBONATE

To create roses and rose petals. Pack of 2.

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



SINGLE PIECE WITHOUT ROLLED EDGE MEETS ALL HYGIENE REQUIREMENTS



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

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



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

Item #	L	Wt
166700		3 oz.



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

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

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



Item #	L	Wt
112501	4"	1 oz.



A REVOLUTIONARY INVENTION ! MAKES ORIGINAL TWO-COLOR DECORATIONS



DUO

PASTRY APPLICATIONS: Macaroons, butter cream, custard, Chantilly cream, mousse, meringue, marshmallow, floating island etc.
COOKING APPLICATIONS : Mayonnaise, compound butter, pommes duchesse, mashed potatoes, fine stuffing, etc.

Item #	Wt
168001	2 lbs. 4 oz.

KIT INCLUDES:

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



RIBBON NOZZLES

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

Set of 2 nozzles:

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



Item #	
167175	RU1 1 + RU 5



INFRARED MEASUREMENT OF FOOD SURFACE WITHOUT CONTACT

INFRARED THERMOMETER

Results immediately appear.



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

Item#	Wt
250552	7 oz.



ELECTRONIC THERMOCOUPLE THERMOMETER

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

SENSOR NOT INCLUDED. USE ITEMS 250536 OR 250538 BELOW.

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



VACUUM PACK THERMOMETER NEEDLE

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

USE WITH THERMOMETER (ITEM # 250528)

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



STANDARD THERMOMETER NEEDLE

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

USE WITH THERMOMETER (ITEM # 250528)

Item #	L	Ø
250536	4 3/4"	2/13"



WATERTIGHT ELECTRONIC DIGITAL THERMOMETER WITH ALARM

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

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



WHITE ADHESIVE SEAL

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

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



MORE ON P. 109

EXOGLASS® THERMOMETER SPATULA

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

Item #	L
113090	15"



WHITE DIGITAL THERMOMETER

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

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



SALOMETER

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

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



FREEZER THERMOMETER

Alcohol based. Made of plastic. Easy to read.

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



MORE ON P. 109

ELVÉO THERMOMETER SPATULA

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

Item #	L
113092	15 1/4"



POCKET DIGITAL THERMOMETER

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

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



SYRUP DENSITY METER

Graduation from 1000 to 1400 g/e.

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



CHOCOLATE THERMOMETER

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

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



OUR THERMOMETERS USE A SPECIAL LIQUID: GUARANTEED MERCURY-FREE

CANDY THERMOMETER

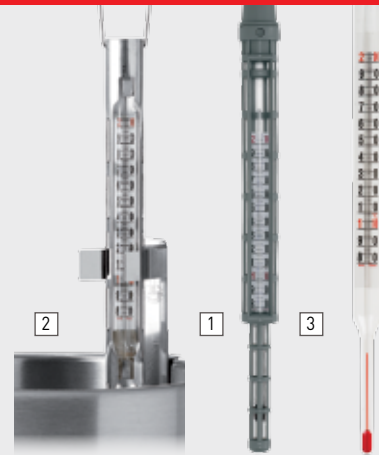
- Perfectly legible, glass body.
- Red alcohol



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

SPARE PART

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



THERMOMETER HOLDER

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



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



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

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



24 HOUR 3 FUNCTION DIGITAL TIMER

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



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



20 HOUR DIGITAL TIMER MAGNET BACK & CLIP

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



Item #	Ø	W
250601	2"	2 7/8"

MATFER SCRAPER

Multipurpose, scrapes just about everything.

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



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



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



EXOGLASS® ELVEA SCRAPER

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

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



EXOGLASS® RIGID DOUGH CUTTER

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

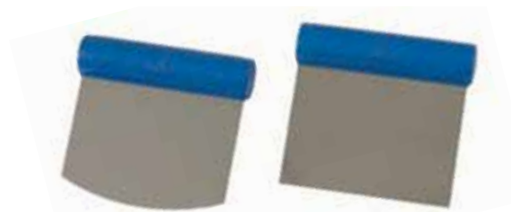
Item #	L	W	Wt	
112825	4 1/2"	3 1/8"	2 oz.	Straight
112826	4 1/2"	3 1/8"	2 oz.	Round



DOUGH SLICER

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

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



DOUGH CUTTER

Made of stainless steel with polyamide handle.

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

PASTRY, CAKE, DESSERT FLOAT

White ABS. Ideal for working with fondant icing.



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



STAINLESS STEEL SIEVE

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

Item #	Ø
115082	8 2/3"
115084	11 7/8"



SET OF 3 SIEVES METAL MESH

Stainless steel mesh sieve.

Item #	Ø	H
115020	7", 8", 10"	1 2/3"



CHARLOTTE COMB

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

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



3 SIDED DECORATING COMB

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

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



AUTOMATIC FLOUR SIEVE

Made of stainless steel.

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



DECORATING COMB

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

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



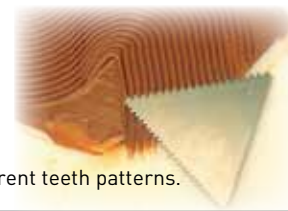
MADE IN FRANCE

PASTRY COMB

For a wood grain look.



Item #	L
421700	8"



3 SIDED DECORATING COMB

Made of stainless steel. 3 different teeth patterns.

Item #	L
421704	4 1/8"



AN ABSOLUTE ESSENTIAL FOR A SMOOTHER SPREAD



MATFER SILICONE PASTRY BRUSH

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

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

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

PASTRY BRUSH

Natural bristles, not chemically treated, food grade.



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



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

FLAT

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

ROUND

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



MATFER POLYAMIDE FIBER BRUSH

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

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



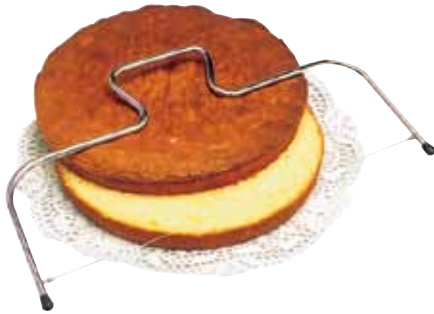
IDEAL FOR DECORATING CAKES

TILTING AND REVOLVING CAKE STAND

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



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



CAKE SLICER

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

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



REVOLVING CAKE STAND "STABILODECOR"

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

Item #	Ø	H
421501	12"	5"



CAKE MARKER

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

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



BAKING BEANS

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

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



1000 WATTS SUGAR HEATING LAMP

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

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



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



MADE IN FRANCE

1. SUGAR PUMP

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

2. SUGAR PUMP "ECONOMY"

Made of rubber and copper.

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

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



BLOW TORCH

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

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



REFRACTOMETER

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

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

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

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



SUGAR SCISSORS

In finely polished stainless steel with black laquered handles.

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



SUGAR WORK GLOVES

Made of latex.

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



AN ESSENTIAL TOOL FOR PASTRY CHEFS AND FOOD INDUSTRY PROFESSIONALS

ELECTRICAL SPRAY GUNS

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

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

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

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



Heavy duty and easy to clean.

Hygienic Electrical element detachable to enable dishwashing.

Adjustable power for controlled product use.

Angled nozzle extension.



Ergonomic handle.

Different spray nozzle sizes.

700 ml screw-in cup Easy to change.

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

SPARE PARTS

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



AIRMASTER AIR BRUSH AND COMPRESSOR

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

Item #	Wt
410105	8 lbs.



AUTOMATIC FUNNEL

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

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



PRECISE DOSING WITH THUMB-ACTION HANDLE

ERGONOMIC HANDLE

TRANSPARENT BODY ENABLES BETTER VISIBILITY

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



MECHANISM CAN BE DISMANTLED FOR EASY CLEANING

WATERTIGHT JOINT



AUTOMATIC FUNNEL WITH STAND
Supplied with 4 nozzles
Ø 1/13", 1/6", 3/13" and 4/13" and stand.

Item #	Ø	Cap.
116540	8 1/4"	1 1/2 qt.



AUTOMATIC FUNNEL WITH STAND

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



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



THE PASTRY CHEF'S PAINTBRUSH

DECOSPOON

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

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



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



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



STAINLESS STEEL CONFECTIONERY FUNNEL

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

STAND FOR FUNNEL

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



DECOSPOON INKWELL

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

Item #	Ø	H
116437	2 1/6"	3"



MADE IN FRANCE

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

SPARE PARTS

Item #	Wt	
116530	1 oz.	WHITE TUBE SCREW HOLDER

PORTION CONTROL FUNNEL

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

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





CHOCOLATE



Chef Kriss Harwey

EXECUTIVE PASTRY CHEF



“

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



COMBINES SIMPLICITY, PRECISION AND ENERGY SAVING



CHOCO 15R DIPPING MACHINE

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

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



CHOCOLATE DIPPING MACHINE

Reads in celsius.

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

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

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



Item #	Description
260590	PROBE NEEDLE & CABLE (sold separatly)



CHOCO 10 CHOCOLATE DIPPING MACHINE

Body made of gray composite material.

Compact dipping machine, perfect for making chocolate dipped sweets.

Its round shape makes mixing chocolate easy.



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



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



Dipping machine sold separately

CHOCOLATE DISPENSER

Single phase dispenser motor.

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



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

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

DISK

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



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



KITS FOR MAKING CHOCOLATE TUILES & DISCS

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

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



HOW TO USE

1. Place the plate W-wise on the 1st third of a "guitar" PVC sheet.
2. Position the shuttle at one end of the plate and fill with chocolate.
3. Slide the shuttle to the other end of the plate - as it moves, chocolate fills the perforations.
4. Lift the base and place it on the 2nd third of the sheet.
5. Do the same thing twice more to cover the entire 23 3/4" x 15 3/4" sheet.

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

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



INJECTED POLYCARBONATE CHOCOLATE MOLDS WITH MANY ADVANTAGES

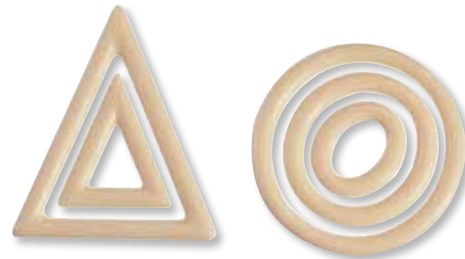


- Smooth for shine.
- Easy product removal.
- Easy to clean and maintain.
- High durability.
- Transparent for easy coloring & decoration.



STYLISH FLOWER DECORATIONS MOLD
Polycarbonate sheet produces 15 pieces.

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



GEOMETRIC MOLD

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



BUTTERFLY DECORATIONS MOLD
Polycarbonate sheet produces 18 pieces.

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



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

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



NEW!



PYRAMID MOLD
Produces 30 pieces.

Item#
380265



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

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



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

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



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

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



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

Item#	Ø	H
380712	1 1/8"	3/4"



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

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



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

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



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

Item#	Ø	H
380108	1"	1"



STICKS DECORATIONS MOLD

Polycarbonate sheet produces 22 pieces.

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



COMMA BULLION MOLD

Polycarbonate sheet produces 24 pieces.

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



HEARTS MOLD

Polycarbonate sheet produces 36 small hearts.

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



RECTANGULAR SWEETS MOLD

Polycarbonate sheet produces 24 pieces.

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



7 EXPRESSO CUPS MOLD

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



3 CUP SAUCERS MOLD

Can be combined with 380255.

Item#	Ø	H	Wt
380254	3 1/6"		12 oz.



COFFEE BEANS MOLD

Small grains 104/sheet.

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



RABBIT MOLD

Two Polycarbonate mold halves to obtain 1 textured rabbit.

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





ASSORTMENT MOLD

Sizes vary by shape.

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



CHOCOLATE TABLETS MOLD

Polycarbonate sheet produces 3 tablets of 18 squares each.

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



"LEGO" PIECES MOLD

Polycarbonate sheet produces 24 pieces.

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



TULIP RECTANGLES MOLD

Polycarbonate sheet produces 36 pieces.

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



ASSORTMENT MOLD

Sizes vary by shape.

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



FLOWER SQUARE MOLD

Polycarbonate sheet produces 36 pieces.

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



WICKERWORK SQUARE MOLD

Polycarbonate sheet produces 24 pieces.

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



CHESS PIECES MOLD

Polycarbonate sheet produces 16 games pieces.

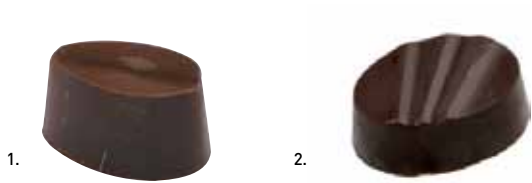
Item #	Wt
380222	12 oz. sizes vary by shape



DIAMOND MOLD

Polycarbonate sheet produces 21 pieces.

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



OVAL SWEETS MOLD

Polycarbonate sheet produces 28 pieces.

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



SHELLS MOLD

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

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



STRIPED MOLD

Polycarbonate sheet produces 28 pieces.

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



GLOSSY EGG MOLD

Four Polycarbonate molds to create two glossy eggs.

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



ROSES & CUP MOLD

Polycarbonate sheet produces 24 pieces.

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



STRIPED HALF CIRCLES MOLD

Polycarbonate sheet produces 28 molds.

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



HALF SPHERES MOLD

Polycarbonate sheet.

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





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



DOUBLE GUITAR CANDY SLICER

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

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



TROLLEY FOR GUITAR SLICER

Table specially designed for slicing with guitar machine.

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

Item #

263540	Base only
263542	Cutting arm 1/2" only
263543	Cutting arm 7/8" only
263544	Cutting arm 1 1/5" only
263545	Cutting arm 1 3/4" only
263512	Spare wire 27 1/2" only

Dimensions of the base:

20" x 20" x 6 1/2" high.

Overall dimensions:

24" x 24" x 6 1/2" high.

Item #

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



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

MINI DOUBLE-ARM GUITAR

SUPPLIED WITH:

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



Item #

263550



MINI GUITAR CANDY SLICER

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

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

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



Item #

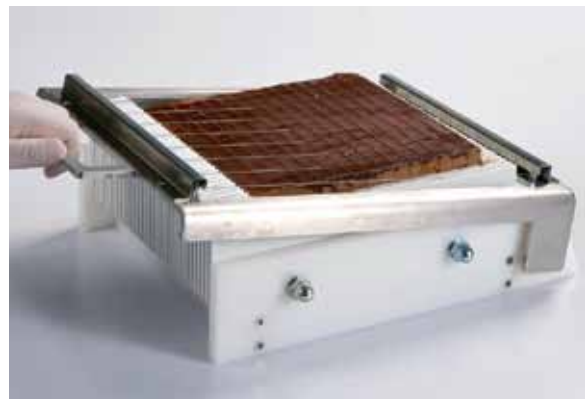
263530	Base with cutting arm	3/4" spaces
263535	Optional Cutting Arm	1/2" W spacing
263537	Optional Cutting Arm	1 1/8" W spacing
263512	Cutting Wire	

Dimensions of the base:

9 1/2" x 10"

Overall dimensions:

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





SET OF 10 CHOCOLATE FORKS

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

Set includes:

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



Item #	Wt
262001	15 oz.



CHOCOLATE FORKS

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

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



SET OF 5 CHOCOLATE FORKS

With case. Set includes:

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

Item #	Wt
262002	9 oz.



SHEET FOR CHOCOLAT WORK X 100

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

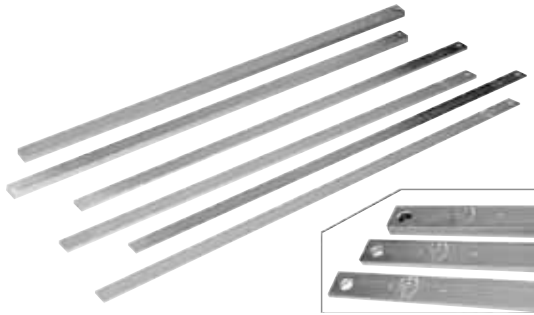
Item #	L	W
261904	23 3/4"	15 3/4"



COATING SPATULA

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

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



CONFECTIONERY RULER SET - HEAVY DUTY

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

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



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



MARZIPAN SCULPTING TOOLS

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

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



TRIANGLE SPATULA

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

Item #	L
112722	9 3/4"



MARZIPAN SCULPTING SET

Made of plastic. For decorating Marzipan to cut flowers, ridges, dimples, etc. Shapes include: fine bone, blade and shell, marbles, comb, cone, needle, insert knife and cones 5 and 6 stars. Box of 8

Item #	L	Wt
431220	6"	4 oz.

POLYURETHANE CHOCOLATE APRON

Polyurethane apron with adjustable neck strap and elastic hook on the back. Excellent fat resistance, easy to clean with water and degreaser.



Item #	L	W
774002	45"	35"





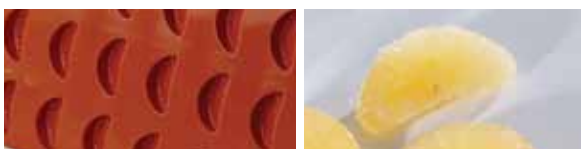
FRUIT JELLY FLEXIBLE MOLDS

Each mold consists of 24 cavities with a rigid base.

Sheet size: 7" X 13"



- Easy and simple to use.
- Food grade silicone.
- Product releases with ease.



TANGERINE SLICE MOLD

Item #	Ø	H
339010	1 3/4"	9/16"



PINEAPPLE MOLD

Item #	Ø	H
339014	1 5/16"	11/16"



HALF PEAR MOLD

Item #	Ø	H
339012	1 9/16"	9/16"



RASPBERRY MOLD

Item #	Ø	H
339013	1 3/16"	15/16"



HALF STRAWBERRY MOLD

Item #	Ø	H
339011	1 7/16"	13/16"



PEACH MOLD

Item #	Ø	H
339015	1 3/8"	13/16"



HEART MOLD

Item #	Ø	H
339016	1 3/16"	7/16"



PALET ROUND MOLD

Item #	Ø	H
339017	1 5/16"	11/16"



COLD PLATE FOR EASY-TO-SHAPE CHOCOLATE DECORATIONS

To create home-made meshes, nests, chips, twisted chocolate ribbons, very original to wrap around or decorate desserts & chocolates. You can even mix the colors when applying them on the plate.



- The stainless steel plate contains a eutectic liquid that freezes at -21°C (-6°F).
- Tempered chocolate is applied with a cone, a pastry bag, a triangle or a spatula on the plate.
- Chocolate undergoes heat shock when in contact with the cold frozen plate.
- When the chocolate is detached, it can be shaped.



COLD PLATE
Special shape to fit slides in chilling cabinets. Stainless steel with non-slip feet. Tip: You can also use the Cold Plate as a cold support for chilled desserts.

Item #	L	W	Wt
423060	23 3/4"	15 3/4"	20 1/3 lbs.



CHOCOLATE SCRAPER
Designed with 3 different sides for: grating chocolate on the Cold Plate plate, comb chocolate to make stripes in cookies. 1 smooth side, 1 side with small grooves, 1 side with large grooves. White ABS, semi-flexible.



Item #	L	W
421743	7 1/2"	4 1/2"





KITCHEN TOOLS



Chef Susan Feniger

AWARD WINNING CHEF AND RESTAURATEUR



“ I am a hands-on chef. I love chopping, slicing and dicing. It makes me happy and keeps me connected to what I do. ”





EXOGLASS® : INNOVATIVE COMPOSITE MATERIAL DEVELOPED BY MATFER



EXOGLASS® UTENSILS

Will meet your high standards for sanitary hygiene in food contact environments: Non-porous, easy to clean and can be sterilized.

- Long-lasting - Non-deformable.
- Will not deteriorate or rust over time.
- Perfect for non-stick coated pans: will not scratch.
- Heat Resistant: up to 430° F.
- Dishwasher Safe.



EXOGLASS® PELTON SPATULA

One-piece composite material with flexible blade. Perfect for non-stick coated pans: will not scratch.

Item #	L	Top W	Color	Wt	
112420	12"	3 1/2"	gray	2 oz.	
112421	12"	3 1/2"	blue	2 oz.	
112422	12"	3 1/2"	red	2 oz.	
112420C	12"	3 1/2"	gray	3 oz.	Master Chef Series Carded
112421C	12"	3 1/2"	blue	3 oz.	Master Chef Series Carded
112422C	12"	3 1/2"	red	3 oz.	Master Chef Series Carded



EXOGLASS® DUOLON TONG

Designed for non-stick frying pans to easily turn foods.

Item #	L	Wt
112425	11 1/2"	1 oz.



EXOGLASS® SPOON

One-piece composite material.

Item #	L	Color	Wt	
113330	12"	tan	3 oz.	
113331	12"	blue	3 oz.	
113332	12"	red	3 oz.	
113338	15"	tan	3 oz.	
113345	17 3/4"	tan	3 oz.	
113330C	12"	tan	3 oz.	Master Chef Series Carded
113330BC	12"	blue	3 oz.	Master Chef Series Carded
113330RC	12"	red	3 oz.	Master Chef Series Carded
113330ABX	12"		4 lbs. 5 oz.	Choice of 24 colors set



EXOGLASS® PLAIN PELTON SPATULA

Flexible blade. Dishwasher safe.

Item #	L	W	Wt
112430	12"	3 1/2"	1 oz.



ELVEO HIGH TEMPERATURE RUBBER SPATULA FOR JARS
Spatula with narrow paddle, very practical for easy scraping and emptying of jam, mustard, sauce jars and pacojet or frix'air jars. Dishwasher safe.

Item #	L	Wt
113720	10"	4 oz.



EXOGLASS® BENT SPATULA
Flexible blade.

MORE ON THIS ITEM ON P. 37



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



EXOGLASS® KITCHEN SPATULA

Item #	L	Wt
113025	9 7/8"	2 oz.
113030	11 7/8"	3 oz.
113035	13 3/4"	4 oz.
113040	15 3/4"	5 oz.
113045	17 3/4"	6 oz.
113050	19 3/4"	8 oz.
113030C	11 7/8"	4 oz. Master Chef Series carded



ELVEO HIGH TEMPERATURE RUBBER SPATULA
Flexible blade for easy scraping of sides of pans and containers.



- Exoglass® composite handle.
- Blade made of thermoplastic elastomer, resistant to temperatures up to 500° F.
- Features a square angle for easy scraping sides of containers.
- Recommended for containers with nonstick coating.

Item #	L	Wt
113724	10"	4 oz.
113735	13 3/4"	4 oz.
113745	17 3/4"	5 oz.



SILVEO SPATULA SCRAPER

Designed to effectively scrape all kinds of containers, smooth chocolates without scratching them, line ice cream molds, and smooth entremets. Effortlessly scrapes the bottom of containers with flexible silicone blade and the wide, robust, and ergonomic Exoglass® handle. Heat resistant paddle up to 500°F, handle up to 428°F."

Item #	L	W	Wt
114005	8 1/2"	4 3/4"	3 oz.



EXOGLASS® FLAT BEVELLED SPATULA

Item #	L	W
113501	13 3/4"	3 oz.



MODERN SHAPE AND COMFORTABLE GRIP DURING USE



EXOGLASS® CURVE SERVING UTENSILS

Designed for buffet service. Will meet your high standards for sanitary hygiene in food contact environments.



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

- Non-porous, easy to clean,
- Can be sterilized.
- Long-lasting - Non-deformable.
- Perfect for non-stick coated pans: will not scratch.
- Heat Resistant: up to 430° F.
- Dishwasher Safe.



CAFETERIA TONGS

Item #	L	Color
650202	9 7/8"	Grey
650194	9 7/8"	Lime green



TOPING TONGS

Item #	L	Color
650204	6 3/4"	Grey
650196	6 3/4"	Lime green



PLAIN SERVING SPOON

Item #	L	Color
650198	11 7/8"	Grey
650190	11 7/8"	Lime green



PERFORATED SERVING SPOON

Item #	L	Color
650200	11 7/8"	Grey
650192	11 7/8"	Lime green



DESIGNED TO MIX PRODUCTS WHILE CONTROLLING THE TEMPERATURE



ELVÉO THERMOMETER SPATULA

Designed to mix products like cream, sauces, sugar and chocolate in the pan, bain-marie, or chocolate dipping machine, while controlling the temperature.



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

- Handle resists up to +220°C (428° F) and is dishwasher safe (with thermometer removed).
- -20° to +200°C (-4° to 392° F) removable thermometer, 1°C reliability, spray watertight.
- New model with flexible silicon paddle for thorough scraping of the bottom of containers during cooking and retrieving all of the product afterwards.



Item #	L
113092	15 1/4"



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

Item #	L
113090	15"



EXOGLASS® 8 BLADE PICKLE SLICER



This product is a real time saver for cutting small vegetables such as radishes or pickles for decorative purposes.

- Dishwasher safe EXOGLASS® handle.
- Perfect junction between blades and the handle to improve hygiene.
- 8 Razor sharp stainless steel blades.



Item #	Wt
120903	2 oz.



EXOGLASS® ZESTER CURLER

High-performance sharp zester blade. With EXOGLASS® handle. For right or left handers. Dishwasher safe.

Item #	L
120910	6"



MANGO SPLITTER AND PITTER

Simply press on the mango once to obtain two halves with minimum waste. Non-slip handles and stainless steel blade.

Item #	Wt
215317	4 oz.



5 YEAR WARRANTY

GARLIC AND ONION PRESS

Cast aluminium with highly durable coating. Dishwasher safe. Easy to use.

Item #
072890



5 YEAR WARRANTY

RADISH DECORATOR

Made of cast aluminium with a dishwasher safe finish. Stainless steel blades.

Item #	Wt
215312	4 oz.

NEW!



SILICONE COOKING BRUSH

Silicone brush for use in the kitchen and roasting spit for brushing sauces, flavoured butters or marinades on warm meat or preparations. Heat-resistant up to 572°F (300°C). Dishwasher safe.

Item #	L
113041	7 1/2"



APPLE/PEAR DIVIDER - 8 slices
Stainless steel blades and rubber coated handles.
In one push this tool cores the fruit. Dishwasher safe.
Cuts it in 8 uniform parts.

Item #	Wt
215315	6 oz.



5 YEAR WARRANTY

APPLE/PEAR DIVIDER - 10 slices
Made of cast aluminum, epoxy treated with stainless steel blades. In one push this tool cores the fruit. Dishwasher safe. Cuts it in 10 uniform parts.

Item #	Wt
072770	6 oz.



AVOCADO PEELER / SLICER
Stainless steel. Easy to use. Dishwasher safe.

Item #	Wt
N4196	4 oz.



NEW!

MELON DIVIDER - 12 slices
The sharp, serrated knives cut the fruit easily and cleanly into 12 sections. Cuts melons up to 19 cm (7 1/2") in diameter. Stainless steel blade, ABS handle.

Item #	Ø	L	W	H
283245	7 1/2"	11 2/3"	8 2/3"	2 3/4"



NEW!

APPLE/PEAR DIVIDER - 16 SLICES
Cores and produces 16 equal slices in one step. Made of ABS. Stainless steel blade.

Item #	L	W	H
072773	6 7/8"	5 1/2"	2 1/3"



FRUIT & MUSHROOM SLICER
Made of stainless steel. Equipped with 7 stainless steel blades for uniform cut slices at one time. Dishwasher safe.

Item #	Wt
N4194	2 oz.





DOUBLE VEGETABLE BALLER

To core apple, melon, tomato etc., effortlessly. With EXOGLASS® handle. Two different cutting diameters on each end. Stainless steel. Dishwasher safe.

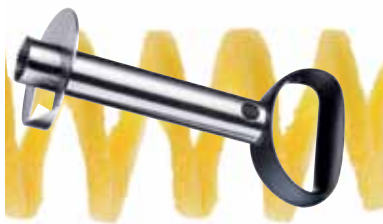
Item #	Ø	Wt
121009	7/8" and 1"	2 oz.



FRUIT DECORATOR KNIFE

Stainless Steel. For melons, grapefruits, tomatoes, etc. Dishwasher safe. With EXOGLASS® handle.

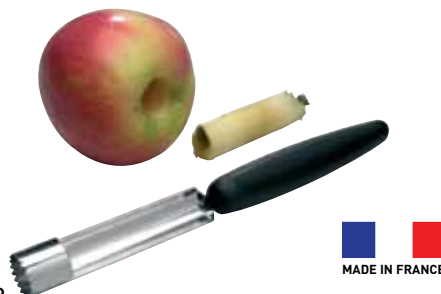
Item #	W of Blade	L of Blade	Wt
120915	8/13"		
120916	12/13"	3-1/2"	2 oz.



STAINLESS STEEL PINEAPPLE SLICER

Peels, slices and removes core by rotating the handle. Cut pineapple stem, insert corer and rotate. Keep the pineapple shell for decoration.

Item #	Ø	H	Wt
072703	3 1/2"	9 1/2"	10 oz.



APPLE CORER

Made of stainless steel, EXOGLASS® handle. Serrated, sharpened blade makes work easy. Dishwasher safe.

Item #	Ø of corer	Wt
120925	7/8"	2 oz.



SCOOPING SPOON

Special design shape ensures easy scooping of avocado, melons, etc. Stainless Steel. Polypropylene handle. Dishwasher safe.

Item #	L	Wt
112443	7 1/4"	2 oz.



GRAPEFRUIT KNIFE

Curved blade, finely serrated on both sides, EXOGLASS® handle. Right or left hand use. Dishwasher safe.

Item #	Wt
120912	2 oz.



PINEAPPLE CORER

Stainless steel blade. Black plastic handle. Dishwasher safe.

Item #	Ø of corer
120930	1"



TOMATO CORER

Stainless steel blade, EXOGLASS® handle. Lets you remove the peduncle of the tomato in one simple operation. Can also be used to hollow out cocktail tomatoes. Dishwasher safe.

Item #	L	Ø
120922	5 1/3"	1/2"



RADIMAX SPIRAL KNIFE

Small tool used to make spirals by turning the blade around the shaft spiked into a vegetable (black radish, cucumber, carrot, etc). Plated aluminium handle, stainless steel blade and shaft.

Item #	L
120938	9 1/2"



VEGETABLE TURNING DECOR

To decorate or transform vegetables into small containers for sauces, creams or espumas. Kit includes 2 stainless steel blades and a handle, 2 different diameters and sizes: Ø 1 1/2" (Ø 40mm) and Ø 3/4" (Ø 20mm).

Item #	L	W
181009	5 1/8"	2 1/2"



JULIENNE SPIRAL CURLER

Use like a giant pencil sharpener to create decorative strips of carrot, courgette or cucumber. The red silicone bracket ensures clean contact with blade. Dishwasher safe.

Item #	Ø
120913	4"



VEGETABLE SPIRAL CURLER

"Giant pencil" shape transforms black radishes, carrots, courgettes and other firm vegetables into original spirals. Body made from ABS plastic. Stainless steel blade. Dishwasher safe.

Item #	Ø
120914	3"



JULIENNE CUTTER

For cutting zucchini, carrots, cucumber, turnips, apples and pears... Apply gentle pressure to the julienne cutter and draw it along the length of the vegetable to be cut. Stainless steel and dishwasher safe.

Item #	L	W
120907	7"	1 3/4"

SPARE PART

Item	
181052	3 BLADE SET 3, 6 and 45 mm.



RAZOR SHARP SWIVEL BLADE FOLLOWS THE SHAPE OF THE VEGETABLE WITH EASE



EXOGLASS® PROFESSIONAL PEELER

Cleared peel without jamming in blade.
Razor-sharp: effortless peeling

Item #	Wt
120901	2 oz.



- Perfect junction between blade and handle improves hygiene.
- Blade insures cutting without using a pairing knife.
- Easy to clean and dishwasher safe.
- Right or left hand usability.
- EXOGLASS® Handle.

TOP BLADE ENSURES CUTTING WITHOUT USING PARING KNIFE.

DISHWASHER SAFE HANDLE.

SWIVEL BLADE HELPS TO FOLLOW THE VEGETABLE SHAPE.



RAZOR-SHARP BLADE.

ELECTROLYTE POLISHING OF STAINLESS STEEL ENSURES EASY CLEANING.

PERFECT JUNCTION BETWEEN BLADE AND HANDLE IMPROVES HYGIENE.



VEGETABLE PEELER

Ideal for peeling long vegetables. Dishwasher safe.

Item #	L	W
090384	4 1/3"	2"



TOMATO AND KIWI PEELER

Serrated blade made of stainless steel. Dishwasher safe.

Item #	Wt
120906	2 oz.



BUTTER CURLER

Stainless steel blade, polypropylene handle. May also be used to scale fish or scoop out the flesh from zucchinis. Dishwasher safe.

Item #	Wt
120920	2 oz.



5 YEAR WARRANTY

HAND HELD CHERRY STONER

Made of cast aluminium with dishwasher safe coating. Removes stones and stems simultaneously.

Item #	Wt
073095	3 oz.



MANUAL JUICER

Made of cast aluminium. Epoxy coated. Dishwasher safe.

Item #	Wt
072900	1 lb.



BUTTER PORTIONER

Frame made of cast aluminium, epoxy coated, stainless steel cutting wire is tightened individually. Slices butter in 3/8" portion. Dishwasher safe.

Item #	Frame dimensions	Wt
073085	4 3/4" x 3 1/8"	8 oz.



SANDWICH KNIFE

Stainless steel, polypropylene handle. Serrated on one side for easy cutting of bread, and flexible on the other to ensure easy spreading of mayonnaise. Dishwasher safe.

Item #	L of blade
121021	3 1/3"



5 YEAR WARRANTY

OLIVE STONER

Made of cast aluminium. Spring-loaded device facilitates pitting. Dishwasher safe.

Item #	Wt
215408	8 oz.



CITRUS JUICER

Heavy duty 18/10 stainless steel. To extract the flavorful juice of all your citrus fruits. Comes with bowl that fits underneath. Perforated juicer cone.

Item #	Wt
020280	8 oz.



NEW!



EGG WEDGER 6 SECTIONS

Stainless steel. Dishwasher safe.

Item #	Ø	L
400497	2 1/2"	8 1/4"



EGG KNOCKER / EGG SHELL CUTTER

Made of stainless steel.

Item #	Ø	L	Wt
215307	1 1/2"	9 1/2"	6 oz.



TABLE CRUMBER

Stainless steel blade plastic grip.



Item #	L	Wt
061607	5 1/2"	5 oz.



5 YEAR WARRANTY

EGG WEDGER

Cuts egg in six equal wedges.



- Made of cast aluminum epoxy treated.
- Stainless steel wires.
- 5 year warranty.
- Dishwasher safe.

Item #	Wt
215304	5 oz.



5 YEAR WARRANTY

LEVER TWO-WAY EGG SLICER

Base made of cast aluminum, epoxy coated. Stainless steel cutting wire is tightened individually. Dishwasher safe.

Item #	Wt	Space between wire
215306	8 oz.	1/4"



EGG TOPPER

Made of stainless steel.

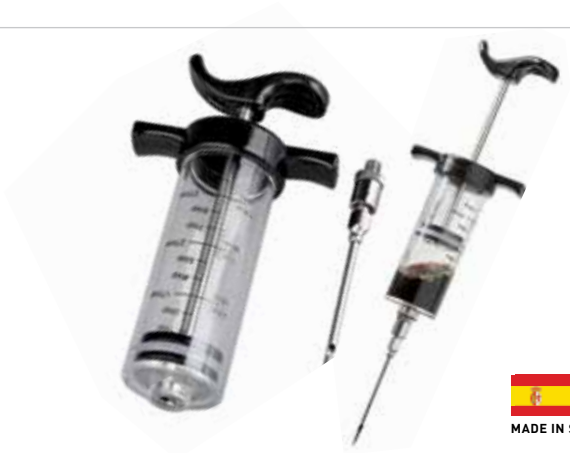
Item #	Ø	Wt
661241	2 1/2"	2 oz.



SAUCE SYRINGE

Essential for injecting flavored jus into roasts, fish, poultry, and shellfish to spice up the taste and keep the meat moist during cooking.

- 75 mm/3" stainless steel needle with a double opening for improved liquid distribution.
- Food grade plastic and stainless steel, removable.
- Can be put in the dishwasher.
- Blister packed.



Item #	L	L of needle	Cap.
215450	5 1/2"	3"	50 ml/1 3/4 oz.



DUCK AND LOBSTER PRESS

Polished brass traditional culinary tool. For carcass juice extraction (pressed duck) convenient for both preparation or presentation in a restaurant dining room.


Item #	Wt
612205	30 lbs.



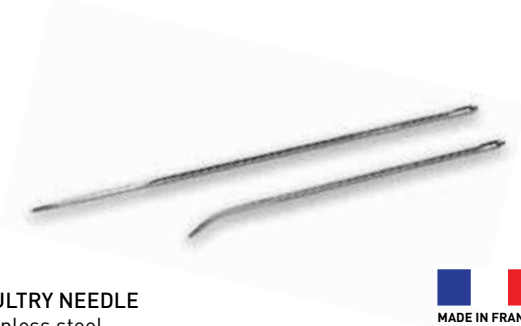
STAINLESS STEEL DUCK AND LOBSTER PRESS

Presses poultry, shellfish and the like to extract juices for sauces or mashed preparations.

A genuine 100% steel kitchen press to extract all remaining juices from cooked carcasses.



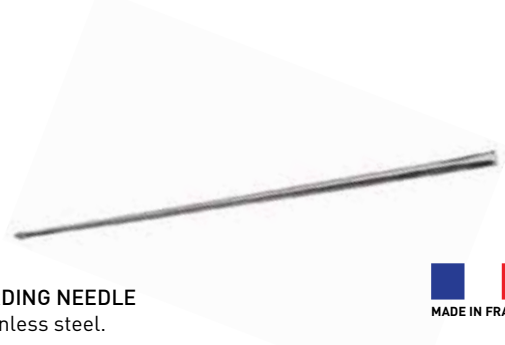
Item #	Wt
215545	25 lbs.



POULTRY NEEDLE

Stainless steel.

Item #	L
120841	7 3/4"
120842	9 3/4"



LARDING NEEDLE

Stainless steel.

Item #	L
120852	9 3/4"





OYSTER KNIFE

Stainless steel blade. Plastic handle. Dishwasher safe.

Item #	L
090420	6"



OYSTER KNIFE WITH GUARD

Stainless steel blade. Plastic handle. Dishwasher safe.

Item #	L
121045	5 1/2"



OYSTER KNIFE

Stainless Steel Blade. Wood handle.

Item #	L of Blade (without guard)	Wt
121042	2 3/8"	1 oz.



SHELLING SCISSORS

Stainless steel. Scissors designed to save time in preparation of shrimps, prawns and scampi, while preserving the flesh in one piece. Curved blades with harpoon.

Item #	L
120807	6 3/4"



FISH KNIFE

Item #	L of Blade
182131	7"



SEA URCHIN OPENER

Made of stainless steel.

Item #	Wt
N4174	5 oz.



SEA URCHIN SCISSORS

Extremely sharp steel chrome blades.

Item #	L
121135	6"



STAINLESS STEEL CHEF TONGS

Stainless steel.

Item #	L	Wt
652012	5 1/2"	1 oz.



CHEF TWEEZERS

Stainless steel. Long, thin tips excellent for handling delicate ingredients. Dishwasher safe.

Item #	L	Wt
PAP4	11 3/4"	1 oz.



FISH SCALER

Aluminium. Cast in one piece. Effective for scaling both small and large fish.

Item #	L
121100	8 1/2"



FISH SCALER

Stainless Steel. Heavy duty serrated edge, comfortable plastic non-skid plastic handle. Prepare fish faster and easier than ever before.

Item #	L of Blade
121103	12 1/4"



5 YEAR WARRANTY

SCALEX FISH SCALER

Made of cast aluminum epoxy treated. Long special stainless steel blade for fast scaling. Scale collector avoids dispersing scales. Dishwasher safe.

Item #	L
073135	8 1/4"



FISH BONE TONGS FLAT EDGE

Flat-edged tongs for removing large fish bones. Comfortable grip. Built-in spring. Stainless steel. Dishwasher safe.

Item #	L
121136	6 3/4"



FISH TWEEZER

Stainless Steel. Great to remove fish bones without disturbing the flesh. Bevelled bottom.

Item #	L	Wt
112503	3 5/8"	2 oz.



FISH SHEARS

Stainless steel blades with 1 serrated blade to avoid slipping on fish skin. Right-handed model.

Item #	L
121134	6 1/3"

STAINLESS STEEL LADLES AND SKIMMERS

Heavy duty one-block 18/10 stainless steel piece.

- 1 Large hanging hooks.
- 2 Thick curved handles: better grip, very rigid.
- 3 Curved handle base: very solid.
- 4 Skimmers have \varnothing 1/8" holes throughout the surface for efficiency.
- 5 Ladles have convenient size and vol marks.
- 6 Pour-neutral edge: does not drip.



STAINLESS STEEL LADLES

Item #	Ø	Vol	Wt
112021	2 3/8"	1 5/8 oz.	5 oz.
112022	3 1/8"	4 3/8 oz.	7 oz.
112023	4"	8 1/2 oz.	11 oz.
112024	4 3/4"	15 1/4 oz.	14 oz.
112025	5 1/2"	22 5/8 oz.	1 lb. 1 oz.
112026	6 3/8"	33 3/4 oz.	1 lb. 6 oz.
112028	7 7/8"	67 3/4 oz.	1 lb. 15 oz.

STAINLESS STEEL SKIMMERS

Item #	Ø	Handle	Wt
112061	3 1/8"	10 5/8"	5 oz.
112062	4"	12 1/2"	7 oz.
112063	4 3/4"	13 3/8"	9 oz.
112064	5 1/2"	16 1/2"	11 oz.
112065	6 3/8"	16 1/2"	15 oz.
112066	7 1/16"	16 1/2"	1 lb. 3 oz.



STAINLESS STEEL WIRE SKIMMER

Made of welded stainless steel wire. Perfect for frying. Removes all small items with no hassle.

Item #	Ø	Handle	Wt
112293	5 1/2"	14"	10 oz.
112295	7"	14"	12 oz.
112298	9 1/2"	14"	1 lb. 2 oz.



SKIM'ALL by Matfer



SKIM'ALL

PART FRYING SKIMMER, PART SKIMMER, the SKIM'ALL enables you to carefully retrieve and drain even the smallest poached and fried products.

- Ergonomic exoglass® handle: easy to pick up and sturdy, the curved handle makes it easy to retrieve on the worktop.
- Industrial dishwasher safe.



Item #	Ø	L
112282	4 3/4"	16 1/6"

PRACTICAL
STURDY AND PRACTICAL HANGING LOOP.

COMFORTABLE
CURVED HANDLE IS COMFORTABLE.

FOR RETRIEVING FINE PRODUCTS
SINGLE-PIECE MESH, NO SOLDERING. FINE 3MM. VERY SOFT FOR USE WITH DELICATE PRODUCTS.

SOLIDITY
EXOGLASS® HEAT-INSULATED MATERIAL. HEAT RESISTANT UP TO 430°F.

EFFICIENT
HOLDS PRODUCTS WITH A GROOVE AROUND THE EDGE.



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





UNTWISTABLE STAINLESS STEEL WIRES MOLDED IN AN EXOGLASS® HANDLE.



MATFER WHISKS

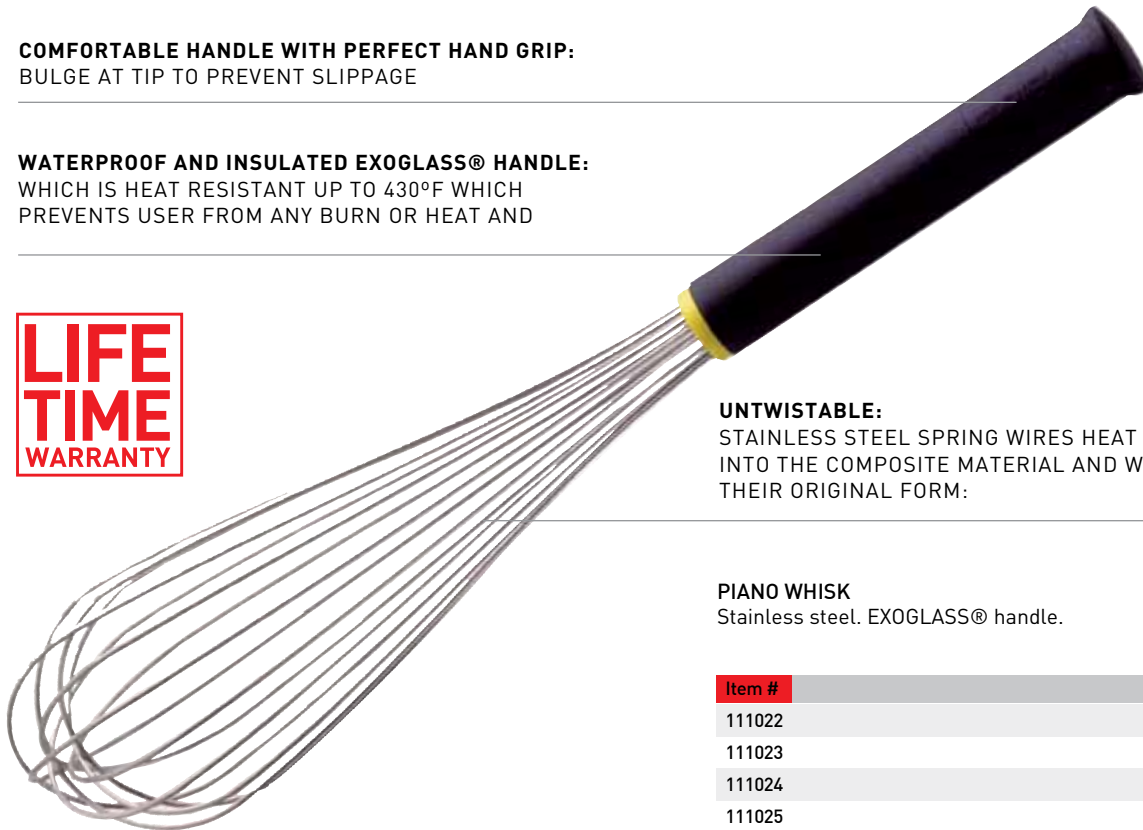
Non-twisting whisk head thanks to shape-memory wires

- Lifetime warranty
- Dishwasher safe.



COMFORTABLE HANDLE WITH PERFECT HAND GRIP:
BULGE AT TIP TO PREVENT SLIPPAGE

WATERPROOF AND INSULATED EXOGLASS® HANDLE:
WHICH IS HEAT RESISTANT UP TO 430°F WHICH PREVENTS USER FROM ANY BURN OR HEAT AND



UNTWISTABLE:
STAINLESS STEEL SPRING WIRES HEAT MOLDED INTO THE COMPOSITE MATERIAL AND WILL MAINTAIN THEIR ORIGINAL FORM:

PIANO WHISK
Stainless steel. EXOGLASS® handle.

Item #	L	Wt
111022	10"	2 oz.
111023	12"	5 oz.
111024	14"	6 oz.
111025	16"	6 oz.
111026	18"	9 oz.
111027	20"	10 oz.



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



EGG WHISK
Balloon shaped.

Item #	L	Wt
111046	17 3/4"	9 oz.



RIGID WHISK
Rigid wire like a spring, dia.1/16", for thick preparations (mashed potatoes, puff dough, pate, etc.).

Item #	L	Wt
111035	16"	9 oz.
111036	18"	10 oz.



GIANT REDUCTION SPATULA

Stainless steel. This perforated paddle will ease the mixing of your preparations, reductions, stews etc.

Item #	L	Wt
112015	39 3/8"	3 lbs.

GIANT SPATULA EXOGLASS®

Handle made of stainless steel. The shape of this spatula has been specially designed to move the products, and scrape the bottoms and corners of kettles, whether round or rectangular.

Item #	L	Wt
112011	31 1/2"	1 lb. 4 oz.
112012	47 1/4"	1 lb. 12 oz.

GIANT KITCHEN WHISK

Made of heavy duty stainless steel. This whisk will ease the mixing of your preparations, reductions, stews etc.

Item #	L	Wt
111060	40"	1 lb. 12 oz.
111061	48"	1 lb. 15 oz.

WALL RACK HOLDER

A smart mounting system to hold 3 tools very handy. Holds any utensil with round handle (Ø3/4" to 1 1/4"). Utensils are hung and removed very easily with one movement. The rack holder is 2 1/3" from the wall, in order to prevent utensils from touching the wall. Stainless steel, plastic rollers.

Item #	L	W	Wt
112030	14"	2 7/8"	1 lb. 7 oz.

Delivered with 4 screws and pins.



UNIQUE FILTRATION QUALITY WITH TRIPLE LAYER, EXTRA FINE MESH.



EXOGLASS® BOUILLON STRAINER

Designed for intensive use: use to make fine stuffings and to strain sauces.

- MADE OF HEAVY DUTY COMPOSITE MATERIAL
- Resistant up to 430° F.
- Dishwasher safe.

Item #	Ø	Handle	Wt
017360	8"	7 1/2"	1 lb.
017360MC - Master Case (12 pieces)			

2 HOOKS FOR **STABILITY**.

STURDY-KEEPS ITS SHAPE:
BODY AND HANDLE MADE OF ONE-PIECE COMPOSITE MATERIAL.



COMFORTABLE INSULATED HANDLE.

ONE-PIECE **ERGONOMIC** HANDLE.

HYGIENIC STAINLESS STEEL MESH.

STAINLESS STEEL WIRE **REINFORCEMENT**.



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



STAND FOR BOUILLON STRAINER

Item #	Ø	H	Wt
116515	5 1/2"	8 7/16"	1 lb.



EXOGLASS® SIEVE STRAINER

Item #	Ø	H	Wt	
017364	8"	7 5/8"	12 oz.	Small Grid.
017365	8"	7 5/8"	12 oz.	Medium Grid.



© Eric Fenot - Le grand cours de cuisine de l'École Ferrandi

SMALL STRAINER

Made of stainless steel, very nicely finished.

Item #	Ø	Wt
020420	2 3/4"	2 oz.
020422	4"	2 oz.
020424	6"	6 oz.
020426	7"	6 oz.



FUNNEL

Stainless steel.

Item #	Ø	Tube	Wt
116220	4 3/4"	1 1/2"	4 oz.



STAINLESS STEEL CHINA CAP

Perforated stainless steel. Made of 1 piece with 1/16" holes, flat handle, with hook on each side and holder.

Item #	Ø	Wt
017335	7 7/8"	8 oz.
017337	9"	10 oz.



ALUMINUM CONICAL COLANDER

Dual handled, self standing colander. Hooped base. Used for draining foods of excess liquids.

Item #	Ø	H	Cap.	Wt
529560	23 1/2"	13"	70 3/4 qts.	5 lbs. 6 oz.



STAINLESS STEEL CONICAL COLANDER

With handles and plain edge. Sturdy, easy-to-clean design.

Item #	Ø	H	Cap.	Wt
713824	9 1/2"	4 1/4"	3 1/2	2 lbs. 8 oz.
713828	11"	5"	5 3/8	3 lbs.
713832	12 1/2"	5 1/2"	7 1/3	3 lbs. 4 oz.



SALAD SPINNER WITH TRANSPARENT LID: COMPACT AND EASY TO SPIN



MATFER SWING SALAD SPINNER

Polypropylene body and basket with polycarbonate lid. Built for extra strength & durability. Supplied with the drainage tube.



- Transparent lid allows you to see level of spin.
- Low, wide shape: provides proper stability.
- The wide aerated basket ensures effective spinning.
- The multiple gear system provides good flexibility and requires less effort when turning handle.

2 YEAR WARRANTY



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

SALAD SPINNER 5 GALLONS SWING XL

Item #	Ø	Cap.
215580	18 1/8"	5 gallons / 4 to 5 heads of lettuce



SALAD SPINNER 2.5 GALLONS SWING XS

Item #	Ø	Cap.
215582	14 3/4"	2.5 gallons / 2 to 3 heads of lettuce



SPARE PARTS

Item #	Description
215588	Kit gears+small cover+handle
215589	Gear kit



FISH SPATULA OR TURNER

Stainless steel. Straight blade with polypropylene handle. Dishwasher safe.

Item #	L	W	Wt
072045	6 3/4"	3 1/8"	2 oz.



FISH SPATULA OR TURNER

Stainless steel. Flexible bevelled blade with wood handle.

Item #	L	W	Wt
982045	12"	1 1/2"	2 oz.



OFFSET SPATULA

Stainless steel flexible blade, plastic handle. Dishwasher safe.

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



READ MORE ON THIS PRODUCT P.106



EXOGLASS® PELTON SPATULA

One-piece composite material with flexible blade.

Item #	L	Top W	Color	Wt
112420	12"	3 1/2"	gray	2 oz.
112422	12"	3 1/2"	red	2 oz.
112421	12"	3 1/2"	blue	2 oz.
112420C	12"	3 1/2"	gray	3 oz. Master Chef Series Carded
112422C	12"	3 1/2"	red	3 oz. Master Chef Series Carded
112421C	12"	3 1/2"	blue	3 oz. Master Chef Series Carded



FLAT CREPE SPATULA

Item #	L	W
071940	15 3/4"	1 7/8"
114145	14 1/8"	2"



SPATULA

Stainless steel flexible blade. Molded handle. Dishwasher safe.

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



EXOGLASS® BENT SPATULA

READ MORE ON THIS PRODUCT P.37



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



STAINLESS STEEL ALL-PURPOSE TONGS

With spring. Heavy duty.

Item #	L
652015	9 1/2"
652016	11 3/4"
652017	15 3/4"



MATFER BENT TURNER

Semi-flexible stainless steel blade, rounded edges. Black polypropylene molded handle. Dishwasher safe.

Item #	L	Wt
112664	7 7/8"	7 oz. Plain
112666	7 7/8"	7 oz. Perforated



SEE CREPE PANS P.174



CREPE SPREADER

Made of beechwood. For spreading crepe mix on machine.

Item #	L	W
071950	9 5/8"	7"
071945	7 2/3"	7"





MIXING BOWLS

Easy to clean.
Dishwasher safe.



HEMISPHERICAL BOTTOM MIXING BOWL

18/10 stainless steel. Round bottom. For mixing, whipping and storing.

Item #	Ø	Cap.
703020	8"	2.1 qts.
703025	10"	3.7 qts.
703030	11 3/4"	6.9 qts.
703035	13 3/4"	10.6 qts.
703040	15 3/4"	15.8 qts.

GREAT WITH SILVEO SPATULA SCRAPER P. 107



HEMISPHERICAL BOWL

White polypropylene with flat bottom. -4°F to 212°F.

Item #	Ø	Cap.
116451	7 1/2"	1 qt.
116452	9 1/2"	2.5 qts.
116453	11"	4.5 qts.
116454	12 3/4"	6 qts.
116455	14 1/4"	9 qts.
116456	15 3/4"	13 qts.

FLAT BOTTOM MIXING BOWL

18/10 Stainless steel. For mixing, whipping and storing.

Item #	Ø	Cap.
702616	6 1/3"	1 qt.
702618	7"	1.6 qts.
702620	8"	2.1 qts.
702622	8 3/4"	2.6 qts.
702624	9 1/2"	3.7 qts.
702626	10 1/4"	4.7 qts.
702628	11"	5.8 qts.
702630	11 3/4"	6.9 qts.
702632	12 1/2"	8.4 qts.
702636	14 1/4"	12.5 qts.
702640	15 3/4"	17.4 qts.



STAND FOR MIXING BOWL

Non-slip base for hemispherical bowls. Adheres particularly well to work tops and holds bowls and basins in the ideal position for kneading, whisking and mixing. Suitable for 7 3/4" to 15 3/4" Ø bowls.

Item #	Wt
703019	4 oz.



OIL SPRAYER

Sprays a thin uniform oil layer.



- Ideal for dressing salads, oiling meat and fish, or greasing trays, pans and molds.
- Manual air pump.
- Fitted with filter for spiced oils.
- Glass body and stainless steel pump.

Item #	Ø	H	Cap.	Wt
661404	2 1/2"	7 1/6"	5 3/4 oz.	8 oz.



SUGAR MEASURING POURER



- Cover and spout made of stainless steel, glass container.
- The spout enables easy pouring of sugar for one portion at a time.
- Economical and hygienic.

Item #	Ø	H	Wt
061410	3"	4 1/4"	10 oz.



FAT SEPARATOR JUG

Jug to separate fat from juices by decanting.



- The pouring spout from the base of the jug enables the juices to be collected.
- SAN graduated.
- Dishwasher safe.

Item #	Ø
251010	4 3/4"



GRADUATED PITCHER

With spout and handle, made of translucent polypropylene, graduated in 1/10 litre. Dishwasher and microwave safe.

Item #	H	Litre	Wt
251001	6 1/2"	1	4 oz.
251003	9 1/4"	3	4 oz.
251005	10 1/2"	5	4 oz.



BOTTLE FOR RUM SPRAYING ON BABA CAKES

Perforated cap.

Item #	Cap.
116430	36 oz.



20 HOUR DIGITAL TIMER MAGNET BACK & CLIP

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

Item #	Ø	W
250601	2"	2 7/8"



24 HOUR 3 FUNCTION DIGITAL TIMER

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

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





ICE CREAM SCOOP

- Made of stainless steel.
- Reinforced mechanism and squeeze handles for stronger tool.



Item #	Ounce/Scoop	Ø	Wt
670330	1 1/2	2"	7 oz.
670316	2	2 1/4"	7 oz.
670308	4	3 1/4"	7 oz.



OVAL ICE CREAM SCOOP

- Made of stainless steel.
- Very sturdy stainless steel mechanism.
- For ice cream and any other food preparation.



Item #	Ounce/Scoop	Oval L	Wt
670390	1 1/2	2 1/4"	7 oz.



MEASURING SPOONS

Made of stainless steel. Practical for a rapid measuring.

Set includes 4 sizes of spoons:

- 1/5 Teaspoon - 2 ml
- 2/5 teaspoon - 3 ml.
- 1 Teaspoon - 5 ml.
- 1 Tablespoon - 15ml.



Item #	Wt
072029	4 oz.



ONE PIECE ALUMINUM INGREDIENT MEASURING SCOOP

One piece, nearly unbreakable, 100% hygienic.

Item #	L	Cap.
116201	7 1/3"	3 3/4 oz.
116202	8 1/4"	6 oz.
116208	9 3/4"	9 3/4 oz.
116203	10 1/2"	13 3/4 oz.
116204	12 1/4"	22 oz.



CUTTING-EDGE DESIGN AND TECHNOLOGY FOR INCOMPARABLE RESULTS IN THE KITCHEN.



MICROPLANE GRATERS

These stainless steel graters are manufactured to provide long-lasting blades with a razor-sharp cut. Foods are cut without being torn, retaining all their flavor and aroma.

Microplane® graters enable you to grate effortlessly soft or hard cheeses, vegetables, citrus zest, nuts, spices and condiments, mushrooms, chocolate, etc. Graters supplied with blade cover for storage.



- Graters supplied with blade cover for storage.
- Hanging ring.
- Dishwasher safe.
- Blade covers hand wash only.

1. ORIGINAL ZESTER

Use to zest oranges, lemons, limes and other citrus.

Item #	Dimensions	Wt
440001	12" x 1 1/3" x 1/3"	3 oz.

THE CHEF'S ESSENTIAL GRATERS

Ergonomic black soft-touch handle with anti-scratch rubber stops at the end of the grater:

2. CLASSIC SPICE GRATER

Ideal for grating a touch of fresh cinnamon, nutmeg or chocolate over the top of your hot drink.

Item #	Dimensions	Wt
440016	8 1/2" x 1 1/2" x 7/16"	2 oz.

3. CLASSIC ZESTER/GRATER

Use to zest citrus hard cheese and ginger.

Item #	Dimensions	Wt
440020	12" x 1 5/6" x 1"	4 oz.

4. PREMIUM ZESTER/GRATER

Use to zest oranges, lemons, limes and other citrus.

Item #	Dimensions	Wt
446020	12" x 1 5/16" x 1"	4 oz.





MICROPLANE PROFESSIONAL GOURMET GRATERS

Made of stainless steel. Ergonomic wide graters, black soft touch ergonomic handle with non-slip rubber stoppers for improved stability.

1. FINE GRATER

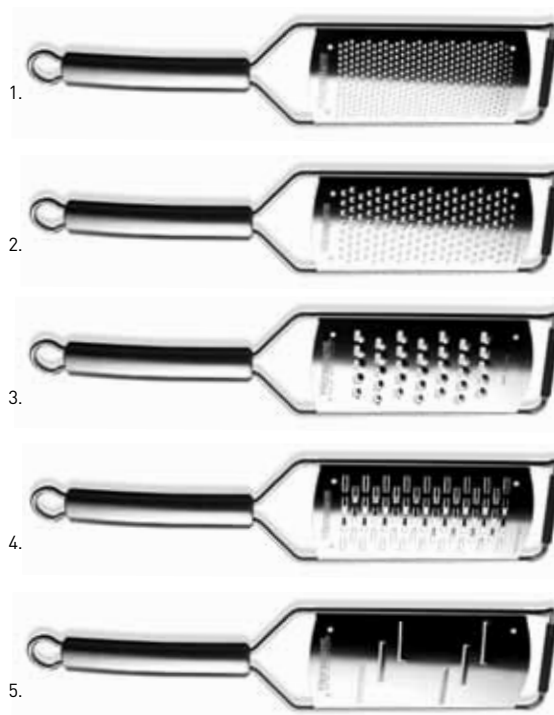
Use to zest citrus, grate hard cheeses, spices, chilies and ginger.

Item #	Dimensions	Wt
438004	13" x 2.9" x 1"	7 oz.

2. COARSE GRATER

Use to grate hard cheeses, coconut, carrots garlic and chocolate.

Item #	Dimensions	Wt
438000	13" x 2.9" x 1"	7 oz.



3. EXTRA COARSE GRATER

Use to grate zucchinis, potatoes, soft cheeses, carrots and cabbage.

Item #	Dimensions	Wt
438008	13" x 2.9" x 1"	7 oz.

4. RIBBON GRATER

Use to grate chocolates, coconut, soft cheeses, zucchini and onion.

Item #	Dimensions	Wt
438002	13" x 2.9" x 1"	7 oz.

5. SHAVER

For shaving chocolate, hard cheeses, cucumber, garlic and ginger.

Item #	Dimensions	Wt
438006	13" x 2.9" x 1"	7 oz.



MICROPLANE COARSE BLACK GRATER

Use to grate hard cheeses, coconut, carrots, garlic and chocolate.

Item #	Dimensions	Wt
444001	10 3/4" x 3 3/8" x 3/4"	4 oz.

MICROPLANE FINE BLACK GRATER

Use to zest citrus, grate hard cheese, nuts, ginger and garlic.

Item #	Dimensions	Wt
444002	10 3/4" x 3 3/8" x 3/4"	4 oz.



MICROPLANE YELLOW ULTIMATE CITRUS TOOL

Zests citrus and has a large and small blade for making garnishes.

Item #	Dimensions	Wt
434620	9 1/2" x 2 3/4" x 7/8"	4 oz.



MICROPLANE RED PIZZA CUTTER

Full 1.5" of clearance means you can cut through the deepest dish pizzas with ease. Removable blades for easy cleaning.

Item #	Dimensions	Wt
448105	6 1/2" x 5 1/8" x 1"	9 oz.



MICROPLANE 4 SIDED BOX GRATER

Four sided grater has ultra course, fine, medium ribbon and slicer sides. Easy to clean. Fine blades remove for easy access.

Item #	Dimensions	Wt
434006	10 1/2" x 3 1/8" x 4 5/8"	1 lb 4 oz.



MICROPLANE CHEESE MILL

Comes with a fine and coarse blade for grating a variety of hard cheeses.

Item #	Dimensions	Wt
448007	2 3/4" x 2 3/4" x 6 1/2"	15 oz.
448907	2 3/4" x 2 3/4" x 6 1/2"	14 oz. STAINLESS STEEL

MICROPLANE HERB MILL

Twist top to cut herbs like parsley, dill, cilantro and sage. Hundreds of tiny scissors on blades cut herbs without bruising or blemishing.

Item #	Dimensions	Wt
448006	2 3/4" x 2 3/4" x 6 1/2"	14 oz.
448906	2 3/4" x 2 3/4" x 6 1/2"	14 oz. STAINLESS STEEL



MATFER SHARP BLADE GRATERS

Zester can be used for lemon, ginger. Medium grater for fruits. Large grater for chocolates, hard cheese.

Item #	Dimensions	Total L	Wt
216011	4-1/3" x 1 1/2"	13"	2 oz. Zester 2 mm.
216012	4-1/3" x 1 1/2"	13"	2 oz. Grater - medium 4 mm.
216015	4-1/3" x 1 1/2"	13"	2 oz. Chocolate grater 22 mm.



5 YEAR WARRANTY

FOUR-SIDED MANUAL GRATER

Made of stainless steel. Each side has a different size grating surface.

Item #	H	W	Depth	Wt
215431	7 1/2"	4 1/8"	3 3/8"	6 oz.



NEW!

ROTARY CHEESE GRATER

Stainless steel.

Item #	L
215437	7 7/8"





S L I C I N G



Chef Joachim Splichal

MASTER CHEF AND CULINARY ICON



“ In Southern France, when I worked alongside my mentor Jacques Maximin at Chantecler he only used Matfer. It is what I have always used in all of my kitchens. They have everything. The high quality of their products has never wavered. I know what I'm getting and the chefs I now mentor and train know what they are getting. ”



MATFER MANDOLINES : IDEAL FOR PRECISE AND EVEN CUTTING IN TOTAL SAFETY



MATFER MANDOLINE 2000S WITH SAFETY PUSHER

The slicing blade has both a straight edge and serrated edge: the serrated edge creates crinkle and waffle cuts, the straight edge of the slicing blade is ideal for slicing a variety of foods from carrots and cabbage to lemons and potatoes.

INCLUDES A SET OF 3 JULIENNE BLADES:
30, 18 and 10 teeth : crafted from carbon stainless steel create classic strips in 3 different thicknesses: 1/8", 3/16" or 3/8".

Item #	L	W	Wt
215060S	15 1/2"	5 1/4"	3 lbs. 7 oz.

- Special cutlery stainless steel blades for exceptional cutting quality.
- Accurate slice thickness adjustment up to 3/16" using a unique knob.
- Non-skid pads under body and feet.
- Frame and safety guard/pusher are made of heat resistant, nonporous composite material.
- Easy to clean
- Blades assembly guarantee accurate and neat stick cuts.
- Practical, quick and safe lateral blade replacement.
- Big functional handle ensures good grip.



MATFER MANDOLINE 2000 PRO WITH PUSHER

The three julienne blades create classic julienne strips in three different thicknesses 1/8", 3/16" or 3/8", L 15 1/2", W 5 1/4". Frame and safety guard/pusher are made of heat resistant, nonporous composite fiberglass.

INCLUDES A SET OF 3 JULIENNE BLADES:
 30, 18 and 10 teeth.

Item #	Wt
215062	3 lbs.



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

SPARE PARTS (For items 215060S and 215062)

Item #	Description	Spacing
215070	Julienne blade	# of Teeth, 30, 1/8"
215072	Julienne blade	# of Teeth, 18, 3/16"
215074	Julienne blade	# of Teeth, 10, 3/8"
215086	Set of 4 rubber feet	2 oz.
215085	Reversible straight/waffle blade w/knob	
215068	Set of 3 Juliennes	30 teeth, 1/8" spacing 18 teeth, 3/16" spacing 10 teeth, 3/8" spacing
215065	Complete pusher for mandoline 2000S and 2000	

WARNING: THE MATFER MANDOLINE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.



MATFER STAINLESS STEEL MANDOLINE

Slices, sticks, potato chips, wafers, French fries, matchsticks, etc. in seconds and in 3 different thickness cuts. Different cuts obtained by:

- adjusting cut thickness (up to 10 mm)
- selecting straight or serrated blade,
- selecting one of the 3 blades delivered with the mandoline slicer (3, 5 and 10 mm).

With the concept blade holders delivered with the Matfer Mandoline, you easily switch from 10 to 30 Julienne blades in a few seconds and revert to the carver, waffle or plain central blades in a simple operation. Optional, stainless steel pusher.

- Stainless steel 18/10 construction, blades in tempered steel.
- Stainless steel body, one-piece foot and handle, removable without tools.
- No screws and nooks anywhere to catch food.
- Each part is smooth and quick to dismantle. Easy to clean.
- Pusher does not limit the size of your vegetables and avoids waste by creating fewer vegetable heels. One handle to hold in position during the chef's work, a smooth inclined plane, which allows adjustment of the blades.
- After a long period of usage, you can sharpen the knives and correct the play of the blades for more precise cuts.



COMPLETE SET

Item #	Wt	Description
215000	4 lbs. 4 oz.	COMPLETE SET WITH PUSHER, one straight blade, one waffle blade and set of 3 julienne blades: 30, 18 and 10 teeth.
215001	3 lbs. 3 oz.	SET INCLUDES: one straight blade, one waffle blade and set of 3 julienne blades: 30, 18 and 10 teeth. Pusher not included.

SPARE PARTS (For items 215000 and 215001)

Item #	Description
215005	Pusher
215010	Julienne blade: # of Teeth, 30, 1/8"
215112	Julienne blade: # of Teeth, 18, 3/16"
215115	Julienne blade: # of Teeth, 10, 3/8"
215017	Foot Stand / Holder
215018	Large Plate
215021	Pusher Holder
215022	Pusher Plate
215023	Pusher Handle
215085	Reversible straight/waffle blade w/knob



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



WARNING: THE MATFER MANDOLINE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.



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MATFER MANDOLINE 1000

Outstanding cutting edge and slanted blade, for perfect slicing.



- Made of composite material.
- Dishwasher safe.
- Compact, free of any attached foot and lightweight; it fits easily into a chef's knife case.
- Using its indentation in the frame, secure it over a bowl or a pan and use it horizontally.
- Adjusting the cutting thickness (up to 6 mm) is accurate and easy by using a single wheel located under the machine's body.
- For cleaning maintenance, wash with hot water and dish soap.

COMPLETE MATFER MANDOLINE 1000 SET

Item #	Wt
215040	1 lb. 5 oz.

INCLUDES:

- Removable and interchangeable straight blade.
- Easy to fit julienne blade.
- Serrated blade.
- Pusher protector provides hand protection at all times.



SPARE PARTS

Item #	Description	Wt
215043	Straight blade	1 oz.
215044	Waffle blade	1 oz.
215045	Julienne blade	1 oz.
215046	Pusher	3 oz.



WARNING: THE MANDOLINE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.

BRON MANDOLINE

Made of stainless steel, always ready within seconds.

The safety guard is guided on its rails and allows both slices and sticks' s cuts. Set includes serrated blade for waffled cuts, straight blade, 2 Julienne blades (ships of 1/8" and 3/8"), 4 non-skid stands for a perfect stability.

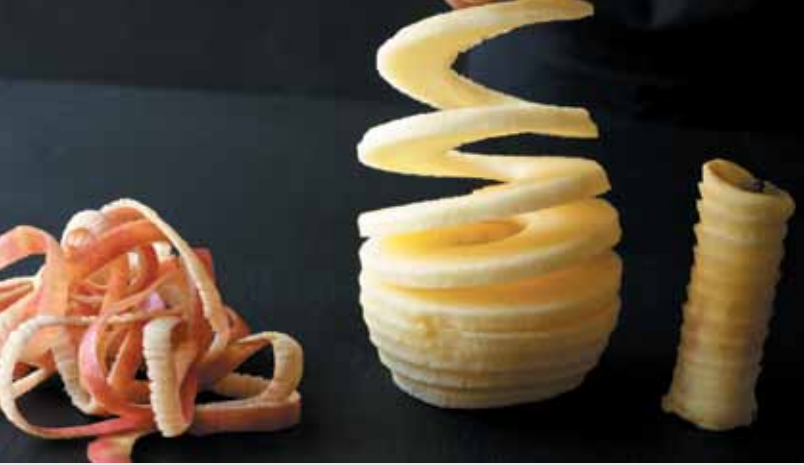
Item #	Description
215030-035	BRON MANDOLINE COMPLETE SET Stainless Steel Pusher + Blades
215029	BRON MANDOLINE COMPLETE SET. Plastic Pusher + Blades.
215030	Mandoline + Blades without pusher/guard.

SPARE PARTS

Item #	Description
215035	Stainless Steel Pusher
215028	Plastic pusher
BC-19638	BRON MANDOLINE 38 BLADE
BC-10644	BRON MANDOLINE 44 BLADE
BC-11660	BRON MANDOLINE 60 BLADE
990593	WAFFLE BLADE
990596	STRAIGHT BLADE



SIMPLY TURN THE HANDLE AND IT SIMULTANEOUSLY PEELS, CORES AND SLICES



MATFER APPLE PEELER / SLICER / CORER

For any type of round fruit: designed for professional use. Produces only 1/8" thick slices.

Item #	Wt
215250	4 lbs. 2 oz.

SPARE PARTS FOR 215250

Item #	Description
215255	Peeler Blade
215256	Corer/Slicing Blade
215252	Corer Blade Can be attached replacing the slicer to peel and core whole apples for Tarte Tatin and roasted apples



- Totally rust free since it is made of EXOGLASS® composite material and stainless steel.
- Cutlery stainless steel blades for perfect peeling.
- The settings can be changed according to the variety of apple : Adjustable peeling thickness, core diameter and peeler pressure.
- Place a container (not included) under the tool to collect cores and peels.
- Delivered with a clamp to fix the peeler to the work top.
- Can also be screwed to the work top.

WARNING: THE MATFER APPLE PEELER IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE APPLE GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES. TO OBTAIN OPTIMUM SLICING DO NOT TURN THE HANDLE QUICKLY.



APPLE PEELER/SLICER/CORER

Delivered with suction cup, use it anywhere. Peels, slices and cores simultaneously.

Item #	Description	Wt
215155	Apple peeler.	2 lbs.
215158	Blade for apple peeler.	



FOR EASY, FAST, REGULAR AND CALIBRATED CUTS OF FRESH PRODUCTS

MATFER PREP CHEF

Designed with a single base on which all the tools (blade blocks and pushers) are interchangeable without tools.

RECOMMENDED TO USE WITH CUT PREVENTIVE GLOVES (ITEMS SEE P.202).



- You can then buy blade blocks + pushers according to your needs and work.
- We offer all models in the basic version.
- Industrial dishwasher safe.



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



ERGONOMIC

Guided pusher has wide handles for safe usage.

MULTI-PURPOSE

Easily interchangeable pusher, no tools required.

EFFICIENT

Tempered steel blades for clean, easy cutting. Cutting results guarantee impeccable product presentation and optimal conservation. Interchangeable blade block (8 versions)

COMFORTABLE

Pusher return springs for easy use.

PRACTICAL

Segments collection in a container to be placed directly under the appliance (GN 1/2 container max 100mm deep, not supplied).

HARDWEARING

Strong composite body with suction feet for high stability.

SAFE

Suction feet, high stability.

WARNING: THE MATFER MATFER PREP CHEF IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN, USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.



1 APPLIANCE - 12 CHOPPING OPTIONS

WEDGER
6 segments
8 segments



FRENCH FRIES CUTTER
8 x 8 mm
10 x 10 mm



SLICER
Ø 5 mm



RECTANGULAR FRENCH FRIES CUTTER
8 x 16 mm



SEMI-CIRCLE SLICER
½- Ø 5 mm



CORER-SEGMENTER
8 segments



WIRE WEDGER
8 segments



WIRE SLICER
8mm (Cheese Büche, Foie gras
Mozzarella)



EGG SLICER
5mm slices



EGG WEDGER
6 segments



CHOOSE YOUR EQUIPMENT ACCORDING TO YOUR REQUIREMENTS TO BE ADAPTED TO THE BASE

SOLD WITHOUT THE BASE
FOR MATFER PREP CHEF - BASE (ITEM #215610) SEE P.144



MATFER PREP CHEF WEDGER

GREAT WITH FOR TOMATO CORER (SEE P. 111)



Item #	
215616	6 SEGMENTS
215618	8 SEGMENTS



MATFER PREP CHEF SLICER

For tomatoes, citrus fruit, kiwis. 5 mm slices.
Max Ø of fruit: 80mm.

Item #	
215611	Full circle



MATFER PREP CHEF CORER-SEGMENTER

To easily core and slice fresh apples and pears into 8 segments. Maximum Ø of fruit: 3 1/2". Core Ø: 1".

Item #	
215619	



MATFER PREP CHEF FRENCH FRIES CUTTER

Cuts potatoes into neat french fries without tears to avoid the absorption of oil during cooking. Grid format 90 x 90 mm.

Item #	Size
215626	8 X 8 mm (1/3" X 1/3")
215627	10 x 10 mm (5/13" X 5/13")



SOLD WITHOUT THE BASE
FOR MATFER PREP CHEF - BASE (ITEM #215610) SEE P.144



MATFER PREP CHEF - EGG WEDGER
6 segments.

Item #	Description
215836	Egg Wedger



MATFER PREP CHEF - EGG SLICER
5 mm spacing.

Item #	Description
215831	Egg Slicer



MATFER PREP CHEF - WIRE WEDGER
8 segments.

Item #	Description
215838	Wire Wedger



MATFER PREP CHEF - WIRE SLICER
8 mm spacing.

Item #	Description
215851	Wire slicer





MATFER PREP CHEF - BASE

Item #	L	W	H
215610	400mm	400mm	510mm

ORIGINAL CUTS



MATFER PREP CHEF RECTANGULAR CHIP CUTTER

Easily cut fresh potatoes into rectangles for "home-made" chips. Chips are cut cleanly into 8 x 16mm rectangles with no tears for even cooking and a home-made look. Can be used on 8 x 8 chip cutter or if necessary with pusher 215744.

Item #	Size
215733	Block slicer 8 x 16 mm



MATFER PREP CHEF FRENCH FRIES CUTTER

Item #	Size
215734	8 x 8 mm blade block
215735	10 x 10 mm blade block
215744	8 x 8 mm pusher
215745	10 x 10 mm pusher

MATFER PREP CHEF WIRE OR EGG WEDGER & SLICER

Item #	Description
215841	5 mm block for egg slicer
215861	8 mm block for wire slicer
215866	Wire pusher for egg wedger 6 segments
215868	Wire pusher for wire wedger 8 segments

NEW!

SPARE PARTS

Item #	Description
215790	2 SCREWS
215791	2 SPRINGS
215792	3 SUCTION FEET



MATFER PREP CHEF SEGMENTER

Item #	Size
215736	6-segment blade block
215738	8-segment blade block
215746	6-segment pusher
215748	8-segment pusher



MATFER PREP CHEF CORER-SEGMENTER

Maximum diameter of fruit: 90 mm. Core diameter: 25 mm. 8 segments.

Item #	Size
215758	Block slicer
215768	Pusher



MATFER PREP CHEF SEMI-CIRCLE SLICER

Specially designed to slice tomatoes for use in sandwiches. With large tomatoes, half-slicer are often better suited and easier to use in sandwiches.

Item #	Description
215732	Semi-circle slicer
215731	5mm blade block slicer
215742	pusher for whole and semi-circular slices



SPIRAL VEGETABLE SLICER "LE ROUET"

Makes vegetable strings to weave decorative mats, coleslaw or other vegetable salads.



- Housing and pusher made of stainless steel.
- Knife holder made of cast aluminum, tempered stainless steel blades.
- Comes with two sets of 3 blades: 5/64", 1/8" and 1/4".
- Clamp axle, straight and fluted blade.

Item #	Wt
LER-4030CLR	9 lbs. 2 oz.



SPIRAL VEGETABLE SLICER "LE ROUET"

Made of stainless steel with cast ABS removable frame and blade holder. Ideal for cutting vegetables in continuous strips, delivered with fixing clamps and 3 blades: 3/64", 3/32" and 3/16" (1 mm, 2 mm and 4 mm.)

Item #	L	W	H
215131	14 1/2"	5 1/2"	10"

SPARE PARTS

Item #	
215121	1 mm (3/64") cutting blade
215132	2 mm (3/32") cutting blade
215124	4 mm (3/16") cutting blade
210213	Set of 3 blades: 1, 2 and 4 mm

WARNING: THE SPIRAL VEGETABLE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE GRADED MEDIUM SIZE VEGETABLES, FIRM WITHOUT BRUISES. TO OBTAIN OPTIMUM SLICING DO NOT TURN THE HANDLE QUICKLY.

SPARE PARTS FOR LER-4030CLR

Item #	
LER-4058	Blades Holder for "Le Rouet"
LER-4043	Vertical blade 5/64" (2 mm) spacing
LER-4044	Vertical blade 1/12" (3 mm) spacing
LER-4045	Vertical blade 1/4" spacing (6 mm)
LER-4048	Straight blade with screw and tools 1/4" spacing



POTATO SPIRAL CUTTER

Small utensil to make 3/8" Ø spirals of potato. When steamed or deep fried, these spirals make original decoration for dishes. Stainless steel.

Item #	L
120939	9 1/2"



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FOOD MILLS

Known in France as a "moulin à légumes". This classic low-tech tool treats food more gently than food processors.

- It purees and strains ingredients at the same time, producing a perfectly smooth, even texture.
- When you turn the crank, a rotating blade pushes foods through a perforated disk into a bowl, leaving unwanted fibers and particles behind.
- Cooks make the most of autumn's root vegetables by using a manual food mill to create flavorful purees – the perfect accompaniment to roasted poultry and meats.



STAINLESS STEEL NO. 3 FOOD MILL

Equipped with 3 interchangeable grids of fine, medium and large grind.

Item #	Ø	Wt
X3	12 1/4"	4 lbs. 2 oz.

Item #	Description	Wt
X3015	Fine grid 1/16", 1.5 mm.	4 oz.
X3025	Medium grid 3/32", 2.5 mm.	4 oz.
X3040	Large grid 3/16", 4 mm.	4 oz.
X3-HANDLE	Blue handle	



STAINLESS STEEL NO. 5 FOOD MILL

Made of stainless steel, with a system of double milling on the bottom and sides. Cap. 8 quarts, produces 10 lbs per minute, fits on any pan or bowl with a Ø of 10 1/4" to 24". Comes with 1/8" basket-shaped grid.

Item #	Wt
X530	7 lbs. 7 oz.

Item #	Description	Wt
X5010	Grid 3/64", 1 mm.	4 oz.
X5015	Grid 1/16", 1.5 mm.	4 oz.
X5020	Grid 3/32", 2 mm.	4 oz.
X5030	Grid 1/8", 3 mm.	4 oz.
X5040	Grid 3/16", 4 mm.	4 oz.

STAINLESS STEEL FOOD MILL

Equipped with 3 interchangeable grids of fine, medium and large grind.

Item #	Ø	Wt
N3002X	7 5/6"	1 lb.
N3004X	9 1/2"	1 lb. 12 oz.





ROTARY FLOOR STAND FOOD MILL

High performance professional tinned steel food mill - 15 qts.



- It has an output of 22 lbs. per minute.
- Perfect for mashing, purees and soups.
- Horizontal stand lets you put a container directly beneath the food mill.
- Choose the grid that suits your needs.

Item #	Top Ø	Grid Ø	H	Cap.	Wt
P1000	15 1/2"	8"	31 1/2"	15 qts.	31 lbs.

GRIDS

Item #	Size
P10010	3/64", 1 mm
P10015	1/16", 1.5 mm
P10020	3/32", 2 mm
P10030	1/8", 3 mm (most commonly used).
P10040	3/16", 4 mm



TIN-PLATE NO. 5 FOOD MILL

Made of tin-plate, with a system of double milling on the bottom and sides. Cap. 8 quarts, produces 10 lbs per minute, fits on any pan or bowl with a Ø of 10 1/4" to 24". Comes with 1/8" basket-shaped grid.

Item #	Ø	Wt
M530	14 1/4"	5 lbs. 9 oz.

GRIDS

Item #	Grid	Wt
M5010	3/64", 1 mm.	4 oz.
M5015	1/16", 1.5 mm.	4 oz.
M5020	3/32", 2 mm.	4 oz.
M5030	1/8", 3 mm.	4 oz.
M5040	3/16", 4 mm.	4 oz.



TIN-PLATE NO. 3 FOOD MILL

Equipped with 3 interchangeable grids of fine, medium and large grind.

Item #	Ø	Wt
S3	12 1/4"	4 lbs. 2 oz.

GRIDS + SPARE PARTS

Item #	Description	Wt
S3015	Fine grid 1/16", 1.5 mm.	4 oz.
S3025	Medium grid 3/32", 2.5 mm.	4 oz.
S3040	Large grid 5/32", 4 mm.	4 oz.
S3-HANDLE	Green handle	



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IMPERIA ELECTRIC PASTA MACHINE

With speed regulator.
Ideal for restaurants and group caterings.

Item #	L	W	H
073170	12 1/2"	11 3/4"	10 1/4"



CYLINDERS
SUPPLIED
SEPARATELY.



- Epicyclic transmission – white Teflon cogs.
- Chromed steel body.
- Hourly output: approx 12kg. (26 1/2 lbs.)
- Ø of sheeter cylinders: 8 3/4".
- Max thickness of pasta dough: 5/13".
- Toughened steel countersunk cogs.
- Numbered knob to set dough thickness (10 settings).
- Patented affixer to ensure perfect adhesion to work surface.
- Safety: mixer stops automatically when the lid is opened.
- 110 V. 35 lbs.



CYLINDERS FOR ELECTRIC AND MANUAL IMPERIA PASTA MACHINES

Item #	Description	W	Wt
073181	Spaghetti #0	1/32" 2mm	
073180	Angel Hair #1	1/64"/1.5 mm	4 lbs. 10 oz.
073182	Tagliatelli #2	1/32"/2 mm	4 lbs. 13 oz.
073184	Trenette #3	1/24"/4 mm	4 lbs. 10 oz.
073186	Fettuccine #4	1/16"/6.5 mm	7 lbs.
073183	Lasagnette #5	12 mm	4 lbs. 10 oz.

SPARE PARTS

Item #	Description
073171	Preventive Maintenance Kit
IMP-CLAMP	Clamp
IMP-GEARS	Replacement Plastic Gears
IMP-KNOB	Knob
IMP-HANDLE	Handle
IMP-LGHANDLE	Large Handle



IMPERIA R220 MANUAL PASTA MACHINE
Ideal for restaurants and corporate cafeterias.

- All moving parts are made of drilled and tempered steel.
- Makes approximately 26 1/2 lb. of pasta per hour.
- With knob to adjust thickness of dough (10 different positions possible).
- A patented clamp assures a perfect grip on the counter top.
- With a rolling mill cylinder of 8-5/8" and pasta dough with a maximum thickness of 3/8".
- Four interchangeable cylinders are available.
- Strong clamp included.
- Pasta machine without cylinder.



Item #	W	Dpt	H	Wt
073175	13"	8 1/2"	10"	26 lbs.



10 YEAR WARRANTY

AMPIA 150 THE ORIGINAL MANUAL PASTA MACHINE
The Original: made of chromed steel.

- Cylinders' W is 5-15/16".
- Equipped with knob to change the thickness of the pasta dough.
- Comes with two standard, incorporated cylinders; for tagliatelli, 1/32" and vermicelli, 1/64".
- All moving parts are cemented and tempered.
- Clamp included.



Item #	L	W	H	Wt
073160	8 1/4"	7 1/2"	5 1/2"	7 1/4 lbs.



ATLAS 150 MANUAL PASTA MACHINE

The most multi-purpose manual pasta machine.

- Make all kinds of pasta.
- Interchangeable cutters.
- Can be used with numerous attachments.
- Roller W 150 mm.
- Button to set thickness.
- Chrome-plated steel body.
- Supplied with 1 block, 2 cutters:
6 mm tagliatelle and 1.5 mm fettuccine;
- Removable handle and table clamp.



**5 YEAR
WARRANTY**

Item #	L	W	H
073201	8 1/4"	7 3/4"	6"



Item #	Description
073217	RAVIOLI ATTACHMENT
073210	Cappolini 1/32" Pasta Cutter
073211	Spaghetti 1/16", 1/16" (chitarra) Pasta Cutter
073213	Spaghetti 1/16" Pasta Cutter
073215	Linguine 3/32" Pasta Cutter
073216	Trenette 3/32" Pasta Cutter



RAVIOLI MOLDS

Set of 3 molds for ravioli, mini-calzone, and other pastries.

- Supplied with recipe book.
- Polypropylene molds.
- Dishwasher safe.



Item #	Ø	Dimensions	
073159	6 1/8"	9 1/2" x 6 7/8" x 1 1/2"	LARGE
	4 3/4"	7 5/8" x 5 1/2" x 1 1/3"	MEDIUM
	3 3/4"	6 1/3" x 4 1/3" x 1"	SMALL



5 YEAR WARRANTY



PASTA DRYING RACK WITH 16 ARMS

Rack consisting of a chrome-plated base and 16 polycarbonate arms (7 3/4"). Supplied with a ruler for easy transfer of pasta from machine to rack. To dry up to 4 1/2 lbs of fresh pasta.

Item #	L	W
073228	13 2/3"	5 1/2"



IMPERIA RAVIOLI MOLD

Pressed aluminum mounted on a steel base with rubber feet for perfect adhesion. Supplied with wooden rolling pin. Ravioli dimensions: square 1 3/8" x 1 3/8", domed squares 2" x 2" / Ø 1 1/6".

Item #	L	W	
073194	13 2/3"	5 1/2"	12 DOMED SQUARE RAVIOLIS
073200	10 2/3"	4 1/8"	36 SQUARE RAVIOLIS
073195	12"	5 1/2"	24 SQUARE RAVIOLIS



**ERGONOMIC TRUFFLE CUTTER**

Stainless steel base, blade and handle. Equipped with a very fine blade and highly precise thickness adjuster wheel, this cutter can be used for truffles and mushrooms. The reverse can be used to cut thin slices of cheese.

Item #	Ø	L	W
215052	5 3/4"	3 7/8"	3 1/3"

**ADJUSTABLE TRUFFLE CUTTER**

Made of 18/10 stainless steel. Easy to use, with wheel for precise adjustment of slice thickness. Hanging hole for easy storage.

Item #	Wt
072595	5 oz.

**CHEESE SLICER**

Slice thickness depends on the angle at which the slicer is held relative to the cheese. The lower the slicer is held, the thinner the slice. Cast aluminium with highly durable dishwasher safe coating.

Item #	L	W
072580	190mm	108mm

**CHEESE GUILLOTINE**

To cut perfect wedges, with a clean cutting edge. Especially convenient for blue cheese or other soft cheeses. Plastic base.

Item #	Ø	H	Wt
072525	8 1/2"	15"	5 lbs. 4 oz.

SPARE PARTS

Item #	Description	Wt
122013	Replacement handle	4 oz.
122012	Replacement spring	1 oz.
122011	Replacement wires	1 oz. Set of 10.

**CHEESE KNIFE**

Non-flexible stainless steel blade with two riveted handles.

Item #	L of Blade	Total L	Wt
090347	15 3/4"	25"	1 lb. 2 oz.

**CHEESE OR FOIE GRAS WIRE SLICER**

Item #	L	Wt
122016	9 1/2"	7 oz.

SPARE PARTS

Item #	Description	Wt
122017	Pack of 10 replacement wires.	1 oz.

**CHEESE / BUTTER WIRE**

Stainless steel wire and plastic handles. Set of 10.

Item #	L	Wt
122021	11 3/4"	6 oz.
122031	31 1/2"	12 oz.



SLICING

CHOPPING



HERB SCISSORS

With 5 stainless steel blades. Perfect for quick and gentle cutting of herbs.

Item #	L	Wt
120806	7 7/8"	8 oz.



DRAINAGE RACK FOR CHOPPING BOARDS

Made of stainless steel. Ensures quick drying and proper ventilation and storage of boards. Holds six boards.

Item #	L	W	H
139002	16"	9"	6"



CUTTING BOARD SCRAPER

Plastic frame, steel blade. This scraper erases spots and grooves from the surface, leaving it smooth and clean. Steel interchangeable and reversible blade.

Item #	L	W	H	Wt
139005	8"	2 3/4"	5"	13 oz.

SPARE PARTS

Item #	Description	Wt
139006	Set of 2 spare blades	1 oz.



FISH SHEARS

Stainless steel blades with 1 serrated blade to avoid slipping on fish skin. Right-handed model.

Item #	L
121134	6 1/3"



KITCHEN SCISSORS

Stainless steel. Black plastic handles. For right or left hand use.

Item #	L	Wt
120802	8 1/4"	4 oz.



POULTRY SHEARS

Blades made of stainless steel, handle in A.B.S. Black plastic handles. For right or left hand use.

Item #	L	Wt
120817	9 1/4"	7 oz.



MEZZALUNA BLADE

Made of stainless steel and two plastic handles for easy and quick chopping of herbs or salads.

Item #	L	H	Wt
120451	8 1/2"	3 5/8"	11 oz. SINGLE BLADE
090570	8 1/2"		14 oz. DOUBLE BLADE



SUPERIOR QUALITY KNIVES ENSURING HIGH PERFORMANCE, LONG LASTING & COMFORT




GIESSER MESSER KNIVES

These knives combine tradition and quality, made in Germany by GIESSER MESSER, cutlery since 1865.



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

WARNING: THE GIESSER MESSER KNIFE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.

- 
- Best edge-holding guaranteed by high quality Chrome-Molybdenum Steel.
 - Long lasting and reduced wear of the blade due to modern vacuum hardening technology: hardness 56 HRC Rockwell.
 - High performance and easy re-sharpening of the edge.
 - Non-slip, non-porous, sterilisable handles.
 - Handle shape ensures user comfort regardless of the type of use.



MULTI-PURPOSE KITCHEN KNIFE

Item #	L of Blade
182106	6"



BONING KNIFE

Item #	L of Blade
182129	6 1/4"



PARING KNIFE

Item #	L of Blade
182102	3 3/4"



PARING KNIFE

Item #	L of Blade
182103	4"



UNIVERSAL KNIFE

Item #	L of Blade
182104	4 1/4"



PEELING KNIFE

Item #	L of Blade
182101	2 1/4"



CHEFS KNIFE

Item #	L of Blade
182112	7 3/4"



CHEFS KNIFE

Item #	L of Blade
182113	10 1/4"



BREAD KNIFE

Item #	L of Blade
182125	7"



SERRATED HAM KNIFE

Item #	L of Blade
182119	9 3/4"
182121	12 1/4"
182122	14"



UNIVERSAL /BREAD KNIFE

Item #	L of Blade
182110	9 3/4"



HAM KNIFE

Item #	L of Blade
182116	9 3/4"
182118	12 1/4"
182126	14"



FISH KNIFE

Item #	L of Blade
182131	7"



SHARPENING STEEL
Standard cut

Item #	L of Blade
182151	12 1/4"





COOKWARE



Jet Tila

EXECUTIVE / CELEBRITY CHEF



“ I cook with abundance and abandonment. The heat of the kitchen on every level provokes that and I believe translates that intensity into the heat of the dish. I love the feeling-it is very Zen to me. High heat cooking like stir-fry in a wok means you have to cook fast and almost ferociously. This is why I respect and rely on Matfer products in my kitchens. ”



CLASSIC CERAMIC



Its extra-hard, PTFE-free and exceptionally non-stick ceramic coating will appeal to even the most demanding users. It is resistant to temperatures up to 400°C. Equipped with stainless steel strip handles, these pans are oven and dishwasher safe.



ALL HEAT SOURCES
EXCEPT INDUCTION

SEE P.160



ELITE CERAMIC



With its extra-hard ceramic coating, without PTFE, this range for all heat sources, including induction, meets all normal kitchen requirements. It resists high temperatures up to 400°C. Can be used in the oven and is dishwasher safe.



ALL HEAT SOURCES
INCLUDING INDUCTION.

SEE P.161



COPPER



The premium range of copper pans for cooking. Interior in stainless steel for easy cleaning, no tinning required. The 2.5mm thickness guarantees even cooking and remarkable heat conduction properties for perfect flavor.



ALL HEAT SOURCES
EXCEPT INDUCTION

SEE P.162





EXCELLENCE



The benchmark for demanding chefs. Thick stainless steel body. Sandwich base in stainless steel/aluminium/stainless steel. Patented cold-touch handles for ease of use.



ALL HEAT SOURCES INCLUDING INDUCTION.



10 YEAR WARRANTY

SEE P.168



NON STICK



Thick aluminium and multi-layer coating guarantee non-stick qualities and durability for this complete range of frying pans equipped with epoxy coated strip metal handles.



ALL HEAT SOURCES EXCEPT INDUCTION.



SEE EXCALIBUR FRY PAN & ELITE PRO FOR INDUCTION COMPATIBILITY

SEE P.172



BLACK STEEL



Natural mineral material which allows healthy cooking. Once seasoned (required), it will result in an even non-stick coating. It is ideal for searing meats, browning omelettes and grilling fish.



ALL HEAT SOURCES INCLUDING INDUCTION.

SEE P.174





CLASSIC CERAMIC COOKWARE

Aluminum frying pans with non-stick ceramic enamel.

- 1 Flat stainless steel handle.
- 2 Handle attached by 3 coated rivets.
- 3 Pan body 3 to 5 mm thick.



CLASSIC CERAMIC CREPE PAN

Item #	Ø
676125	9 3/4"
676128	11"



BISTRO VITRO CERAMIC CLEANER

It cleans and removes traces of burnt residues on stove tops (halogen, radiant, induction). Leaves an invisible coat that facilitates maintenance.

Item #	Cap.
720358	8 1/2 oz.



CLASSIC CERAMIC FRY PAN

Item #	Ø
675220	7 3/4"
675224	9 1/2"
675228	11"
675232	12 1/2"
675236	14 1/8"
675240	15 3/4"



- To extend the life of your pans:
- Use MATFER Exoglass® utensils.
 - Avoid stainless steel utensils.
 - Do not overheat the pans:
 - 250°C maximum for PTFE,
 - 400°C for ceramics.
 - Clean with a non-abrasive sponge.
- SEE EXOGLASS UTENSILS P.106





ELITE CERAMIC COOKWARE

Universal frying pans able to withstand high temperatures, with ultra-resistant ceramic coating.

- 1 Heat is quickly and evenly distributed.
- 2 Stainless steel handle.
- 3 Handle attached with covered rivets.
- 4 Handle loop for hanging.
- 5 Laquered exterior and covered edges cleans easily.



ELITE CERAMIC TRADITION WOK

Item #	Ø	Cap.
687835	13 3/4"	5 1/4 qts.



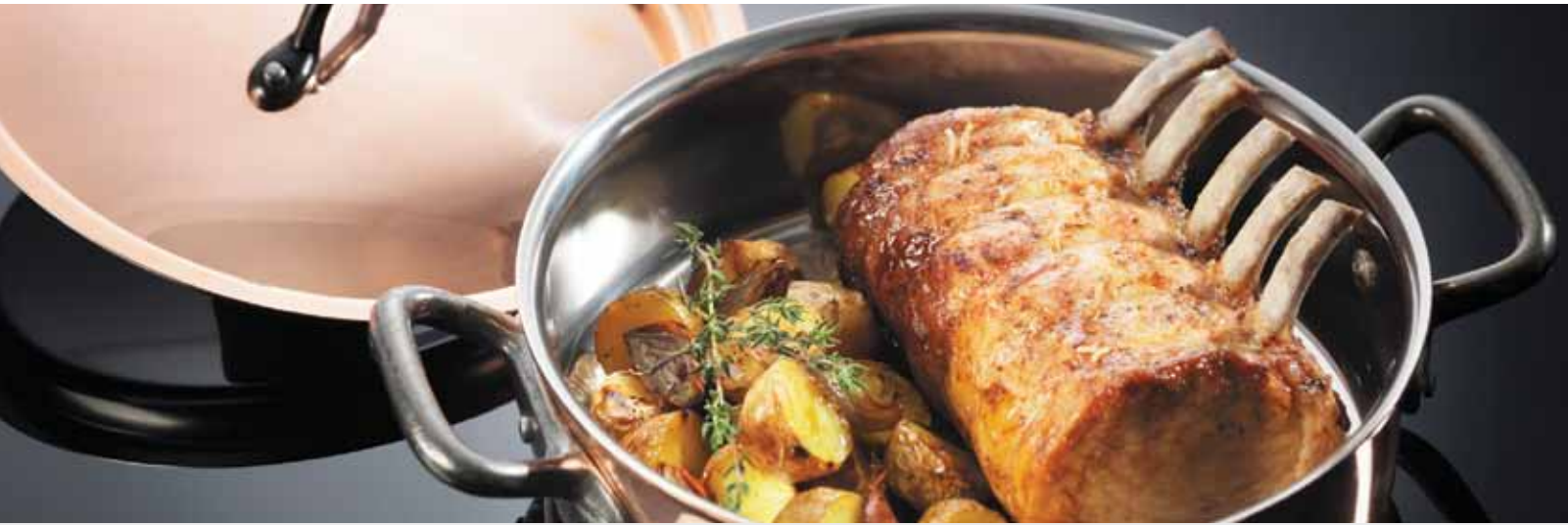
ELITE CERAMIC CREPE PAN

Item #	Ø	H
666228	11"	3/4"



ELITE CERAMIC FRY PAN

Item #	Ø	H
665220	7 3/4"	1 1/2"
665224	9 1/2"	1 1/2"
665228	11"	1 3/4"
665232	12 1/2"	2"



COPPER COOKWARE

Made of high quality copper with stainless steel lining. The premium range of pans for cooking. Combining the optimum heat conductivity of copper with the easy clean properties of a stainless steel interior.

- 1 Smooth copper exterior.
- 2 Straight overturn non-drip edge.
- 3 Stainless steel interior: easy to clean.
- 4 Cast iron handle.



BOURGEAT COPPER SAUCE PAN

Item #	Ø	H	Qts	Wt
360012	4 3/4"	2 3/4"	7/8	2 lbs. 9 oz.
360014	5 1/2"	3"	1 1/4	3 lbs. 9 oz.
360016	6 1/4"	3 1/2"	1 14/16	4 lbs. 12 oz.
360018	7 1/8"	3 3/4"	2 5/8	5 lbs 9 oz.
360020	7 7/8"	4 1/8"	3 3/4	6 lbs. 9 oz.
360024	9 1/2"	4 3/4"	6 3/8	8 lbs. 10 oz.



CHEF'S TIP TO CHOOSE THE RIGHT LID:

Match 2 last digits of item # of the lid with last 2 digits of pan or pot. Example: 374024 BRAZIER - matching lid 365024.

BOURGEAT COPPER LID

Item #	Ø	Wt
365012	4 3/4"	7 oz.
365014	5 1/2"	9 oz.
365016	6 1/4"	11 oz.
365018	7 1/8"	14 oz.
365020	7 7/8"	1 lb. 1 oz.
365024	9 1/2"	1 lb. 8 oz.
365028	11"	1 lb. 10 oz.



BOURGEAT COPPER COOKWARE SET

Item #	Wt
915901	38 lbs.

SET OF 8 ITEMS INCLUDE:

Item #	Ø	Qts	Description
367024	9 1/2"	5-3/4 qts.	COPPER CASSEROLE
365024	9 1/2"		COPPER LID FOR CASSEROLE
360018	7 1/8"	2-5/8 qts.	COPPER SAUCE PAN
365018	7 1/8"		COPPER LID FOR SAUCE PAN
373024	9 1/2"	2-3/4 qts.	COPPER FLARED SAUTE PAN
365024	9 1/2"		COPPER LID FOR FLARED SAUTE PAN
374028	11"	5-1/4 qts.	COPPER HEAVY SAUTE PAN
365028	11"		COPPER LID FOR HEAVY SAUTE PAN



BOURGEAT COPPER CASSEROLE WITHOUT LID

Item #	Ø	H	Qts	Wt
367020	7 7/8"	4 1/8"	3 1/2	5 lbs. 7 oz.
367024	9 1/2"	4 3/4"	5 3/4"	7 lbs. 15oz.
367028	11"	5 1/8"	8 1/2	10 lbs. 3 oz.



BOURGEAT COPPER SAUTE PAN BRAZIER WITH LID

Item #	Ø	H	Qts	Wt
374124	9 1/2"	2 3/4"	3 1/3	7 lbs. 14 oz.
374128	11"	3 1/8"	5 1/4	10 lbs. 14 oz.



BOURGEAT COPPER SAUTE PAN BRASIER WITHOUT LID

Item #	Ø	H	Qts	Wt
374024	9 1/2"	2 3/4"	3 1/3	6 lbs. 10 oz.
374028	11"	3 1/8"	5 1/4	8 lbs. 12 oz.



BOURGEAT COPPER CASSEROLE WITH LID

Item #	Ø	H	Qts	Wt
367120	7 7/8"	4 1/8"	3 1/2	5 lbs. 7 oz.
367124	9 1/2"	4 3/4"	5 3/4	7 lbs. 15 oz.
367128	11"	5 1/8"	8 1/2	10 lbs. 3 oz.





BOURGEAT COPPER SAUTE PAN WITHOUT LID

Item #	Ø	H	Qts	Wt
372016	6 1/4"	2"	1	3 lbs. 14 oz.
372020	7 7/8"	2 3/8"	2	5 lbs. 3 oz.
372024	9 3/8"	2 13/16"	3 5/16	6 lbs. 12 oz.
372028	11"	3 1/8"	5 1/4	10 lbs. 1 oz.



BOURGEAT COPPER SAUTE PAN WITH LID

Item #	Ø	H	Qts	Wt
372116	6 1/4"	2"	1	4 lbs. 8 oz.
372120	7 7/8"	2 3/8"	2	6 lbs. 7 oz.
372124	9 3/8"	2 13/16"	3 5/16	8 lbs. 9 oz.
372128	11"	3 1/8"	5 1/4	12 lbs. 1 oz.



BOURGEAT COPPER SAUCE PAN WITH LID

Item #	Ø	H	Qts	Wt
360112	4 3/4"	2 3/4"	7/8	3 lbs. 6 oz.
360114	5 1/2"	3"	1 1/4	4 lbs. 1 oz.
360116	6 1/4"	3 1/2"	1 14/16	5 lbs. 7 oz.
360118	7 1/8"	3 3/4"	2 5/8	6 lbs. 7 oz.
360120	7 7/8"	4 1/8"	3 3/4	7 lbs. 10 oz.
360124	9 1/2"	4 3/4"	6 3/8	10 lbs. 5 oz.



BOURGEAT COPPER FLARED SAUTE PAN WITHOUT LID

Item #	Ø	H	Qts	Wt
373016	6 1/4"	2 3/8"	3/4	3 lbs. 8 oz.
373020	7 7/8"	2 13/16"	1 5/8	4 lbs. 11 oz.
373024	9 1/2"	3 1/8"	2-3/4	6 lbs 15 oz.
373028	11"	3 1/2"	4	8 lbs. 8 oz.



BOURGEAT COPPER FLARED SAUTE PAN WITH LID

Item #	Ø	H	Qts	Wt
373116	6 1/4"	2 3/8"	3/4	4 lbs. 5 oz.
373120	7 7/8"	2 13/16"	1 5/8	5 lbs. 10 oz.
373124	9 1/2"	3 1/8"	2 3/4	8 lbs. 2 oz.
373128	11"	3 1/2"	4	10 lbs. 10 oz.



BOURGEAT COPPER FRYING PAN
No Lid Available.

Item #	Ø	H	Qts	Wt
369024	9 1/2"	2"	1 5/8	5 lbs. 4 oz.
369028	11"	2 1/4"	2 3/8	6 lbs. 9 oz.



BOURGEAT COPPER OVAL FRYING PAN

Item #	L	W	H	Wt
370036	14 1/4"	8 1/4"	2"	1 lb. 15 oz.



COPPER ROUND PAN

Made of solid copper with stainless steel lining. With bronze handles.

Item #	Ø	H	Wt
034017	7 7/8"	1 1/4"	1 lb. 15 oz.
034040	8 5/8"	1 3/8"	2 lbs. 2 oz.
034025	10 1/4"	1/2"	3 lbs. 1 oz.



COPPER OVAL FRYING PAN

Made of solid copper with stainless steel lining. With bronze handle. No lid available.

Item #	L	W	Wt
034018	11 7/8"	7 7/8"	2 lbs. 4 oz.
034019	13 3/4"	9"	2 lbs. 14 oz.



COPPER FLARED CREPE PAN

Copper lined with stainless steel, bronze handle.

Item #	Ø	H	Wt
034083	11 7/8"	1 3/16"	3 lbs. 14 oz.



COPPER EGG PAN

With bronze handles. Tin lined.

Item #	Ø	H	Wt
032035	4 3/4"	1"	9 oz.
032036	5 1/2"	1"	1 lb.
032037	6 1/3"	1 1/8"	1 lb. 1 oz.
032039	8"	1 1/8"	1 lb. 5 oz.



COPPER OVAL PAN

Made of solid copper with stainless steel lining. With bronze handle.

Item #	L	H	Wt
034051	13 3/4"	1 3/4"	2 lbs. 13 oz.



COPPER ROUND FRYING PAN

Made of solid copper with stainless steel lining. With bronze handle. No lid available.

Item #	Ø	H	Wt
034014	7 7/8"	1 1/4"	2 lbs. 1 oz.
034016	10 1/4"	1 1/2"	3 lbs. 5 oz.



COPPER WOK CHINESE FRYING PAN

Made of solid copper with stainless steel lining. With bronze handle. Bottom has a 4" flat Ø for resting pan.

Item #	Ø	H	Wt
034078	11 7/8"	2 3/8"	4 lbs. 7 oz.





BOURGEAT MINI COPPER SAUCE PAN

For flambé or individual tableware. With no-pour edge.

Item #	Ø	H	Cap.	Wt
351009	3 1/2"	1 3/4"	9 1/2 oz.	9 oz.
351209	3 1/2"			4 oz. Lid for sauce pan



COPPER SUGAR PAN - SOLID COPPER

No lining.

Item #	Ø	H	Qts	Wt
032121	5 1/2"	3 3/16"	1 1/8	2 lbs. 3 oz.
032122	6 1/4"	3 1/2"	1 3/4	2 lbs. 13 oz.
032123	7 1/8"	4"	2 1/2	3 lbs. 6 oz.
032124	7 7/8"	4 3/8"	3 1/2	4 lbs. 4 oz.



BOURGEAT COPPER SUGAR PAN

Copper body, stainless steel "cold touch" handle.

Item #	Ø	H	Qts	Wt
305016	6 1/4"	3 1/2"	1 3/4	2 lbs. 12 oz.
305020	7 7/8"	4 3/8"	3 1/2	4 lbs. 2 oz.



COPPER EGG WHITE BOWL

Solid copper bowl, (no tin lining) with rolled and reinforced edge. Fitted with removable ring.

Item #	Ø	H	Qts	Wt
032107	9 1/2"	4 3/4"	3 1/2	1 lb. 13 oz.
032108	10 1/4"	5 1/8"	4 1/2	2 lbs. 3 oz.
032110	11 7/8"	5 7/8"	7	2 lbs. 12 oz.



REFRACTOMETER

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

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

Item #	L	Wt
250122	5 7/8"	5 oz.

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

Item #	L	Wt
250124	5 7/8"	5 oz.



BOURGEAT COPPER TIN-LINED TART TATIN MOLD

Made of copper outside and tin inside. From France of the late 1800's, this tart is made with caramelized apples covered with a flaky crust.

Item #	Ø	H	Wt
341221	9 1/2"	1 7/8"	2 lbs. 6 oz.
341222	11"	1 7/8"	3 lbs. 6 oz.



**EXTRA HEAVY JAM PAN
SOLID COPPER**
With 2 bronze handles.

Item #	Ø	H	Qts	Wt
304042	16 1/2"	7 1/8"	16 3/4	8 3/8 lbs.



COPPER ZABAGLIONE BOWL - SOLID COPPER
Round bottom. No lining.

Item #	Ø	Qts	Wt
032130	6 1/4"	1 1/2	1 lb. 12 oz.



COPPER POTATO AND VEGETABLE STEAMER
With bronze handles. Tin lined.

Item #	Ø	H	Wt
031231	6 1/4"	8 1/4	3 lbs. 9 oz.



BOURGEAT COPPER JAM PAN

Solid copper bowl, (no tin lining) with rolled and reinforced edge. With riveted brass handles.

Item #	Ø	H	Cap.	Wt
303036	15"	5"	10 qts.	3 lbs.



COPPER FISH POACHER AND GRID WITH LID.
Hammered finish with bronze handles. Tin Lined. [Not recommended for preheating when empty]

Item #	L	W	H	Wt
032051	19 5/8"	5 1/8"	4 1/4"	12 lbs. 2 oz.



BISTRO COPPER CLEANING PASTE

Item #	Description	Wt
720311	Jar of 5 fl. oz.	9 oz.
720312	Jar of 35 fl. oz.	3 lbs. 1 oz.





EXCELLENCE COOKWARE

Design that combines cooking performance with ergonomics. **COOKING:** Optimized cooking by uniform heat conduction in skirt and base. May be used on any available heat source. **HYGIENE:** Handles are perfectly watertight (no risk of bacteria development). The angle at the base and area around the handle are designed for easy cleaning.



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

- 1 Special stainless steel body.
- 2 Sandwich aluminum base bottom with shape memory.
- 3 Base covered with metallic stainless steel disk for induction.
- 4 Reinforced edge.
- 5 Handles are insulated stainless steel tube and "STAY COOL" to prevent heat diffusing.

SEE INSTRUCTIONS P. 203



BISTRO STAINLESS STEEL CLEANING CREAM



Cleans and polishes stainless steel surfaces, regardless of the finish: shining, satin or brushed. It may be used for maintenance of stainless steel furniture in professional kitchens.

Item #	Cap.
720360	8 1/2 oz.

EXCELLENCE CASSEROLE WITHOUT LID

Item #	Ø	H	Qts	Wt
693024	9 1/2"	4 3/4"	5 3/4	4 lbs. 3 oz.
693028	11"	5 1/2"	9	5 lbs. 14 oz.
693032	12 5/8"	6 3/8"	13 1/2	7 lbs. 8 oz.
693036	14 1/8"	7"	19 3/8	5 lbs. 3 oz.
693040	15 3/4"	8"	26 1/2.	5 lbs. 3 oz.
NON-INDUCTION				
693045	17 3/4"	9"	38	5 lbs. 3 oz.
693050	19 3/4"	9 7/8"	52	5 lbs. 3 oz.



EXCELLENCE STOCKPOT WITHOUT LID

Item #	Ø	H	Qts	Wt
694024	9 1/2"	9 1/2"	11 1/2	4 lbs. 8 oz.
694028	11"	11"	18	6 lbs. 10 oz.
694032	12 1/2"	12 1/2"	26	8 lbs. 7 oz.
694036	14 1/8"	14 1/8"	38	13 lbs. 2 oz.
694040	15 3/4"	15 3/4"	53	16 lbs. 3 oz.

NON-INDUCTION

694045	17 3/4"	17 3/4"	76	27 lbs. 8 oz.
694050	19 5/8"	19 5/8"	104	34 lbs. 7 oz.



EXCELLENCE STOCKPOT WITHOUT LID

Item #	Ø	H	Qts	Wt
690024	9 1/2"	6 3/8"	7 1/2	4 lbs. 8 oz.
690028	11"	7 3/8"	11 1/2	6 lbs. 10 oz.
690032	12 1/2"	8 1/2"	19	8 lbs. 6 oz.
690036	14 1/8"	9 1/2"	25 1/2	13 lbs. 1 oz.
690040	15 3/4"	10 1/2"	36	16 lbs.

NON-INDUCTION

690045	17 3/4"	11 1/2"	38	25 lbs. 4 oz.
690050	19 3/4"	12 1/2"	52	29 lbs. 2 oz.



EXCELLENCE STEAMER

Item #	Ø/H/Qts	Wt
698024	9 1/2" to fit a 9 1/2" pot	2 lbs. 6 oz.
698028	11" to fit a 11" pot	3 lbs. 6 oz.

CHEF'S TIP TO CHOOSE THE RIGHT POT:
Match last 2 digits of item # of the steamer with last 2 digits of pot.
Ex 698024 steamer - matching stockpot 690024.



EXCELLENCE BRASIER WITHOUT LID

Item #	Ø	H	Qts	Wt
697028	11"	3 1/2"	5 3/4	5 lbs. 1 oz.
697032	12 1/2"	4"	8 1/2	6 lbs. 5 oz.
697036	14 1/8"	4 3/4"	12 3/4	9 lbs. 8 oz.
697040	15 3/4"	5"	17	11 lbs. 6 oz.

NON-INDUCTION

697045	17 3/4"	5 7/8"	24	19 lbs. 7 oz.
697050	19 3/4"	6 1/2"	34	24 lbs. 2 oz.





PERFORMANCE FRY PAN

- Special stainless steel body compatible with all hobs.
- Aluminum “sandwich bottom” retains heat to insure perfect cooking distribution.
- Magnetic stainless steel base specially for induction cooking.
- Strengthened spill catching rim.
- Comfortable welded stainless steel handle.



Item #	Ø	H	Qts	Wt
675020	7 7/8"	1 3/8"	7/8	1 lb. 14 oz.
675024	9 1/2"	1 1/2"	1 1/2	2 lbs. 8 oz.
675028	11"	1 3/4"	2 5/16	4 lbs. 4 oz.



EXCELLENCE SAUTE PAN WITHOUT LID

Item #	Ø	H	Qts	Wt
696020	7 7/8"	2 3/4"	1 1/2	2 lbs. 2 oz.
696024	9 1/2"	3 1/8"	2 3/4	3 lbs. 14 oz.
696028	11"	3 1/2"	4	5 lbs. 5 oz.



EXCELLENCE STOCKPOT WITH LID AND FAUCET

Item #	Ø	H	Qts	Wt
694224	9 1/2"	9 1/2"	11 1/2	6 lbs. 5 oz.
694228	11"	11"	18	8 lbs. 9 oz.
694232	12 1/2"	12 1/2"	26	10 lbs. 9 oz.
694236	14 1/8"	14 1/8"	38	15 lbs. 5 oz.
694240	15 3/4"	15 3/4"	53	19 lbs. 2 oz.



TRIANGLE PASTA COOKER/STRAINER

Made of Stainless Steel. To be used with 14 1/8" diam. pot.

Item #	H	Qts
713504	7"	3 qts.



EXCELLENCE SAUCE PAN WITHOUT LID

Item #	Ø	H	Qts	Wt
691012	4 3/4"	2 1/2"	1/2	1 lbs.3 oz.
691014	5 1/2"	2 3/4"	1	1 lbs.5 oz.
691016	6 1/4"	3"	1 3/4	1 lbs.10 oz.
691018	7 1/8"	3 1/2"	2 3/8	2 lbs.
691020	7 7/8"	3 7/8"	4	2 lbs.6 oz.
691024	9 1/2"	4 3/4"	4 3/4	4 lbs.7 oz.
691028	11"	5 1/2"	9	5 lbs.10 oz.

SEE SILICONE BRUSH P. 110



LID RACK

Stainless steel, rack for 10 lids. From 9 1/2" to 19 3/4" Ø.

Item #	L	W	Wt
015210	15 3/8"	12"	7 lbs.



TRADITION COOKWARE

Premium stainless steel body with upper & lower reinforcements in polished mirror finish.

SEE INSTRUCTIONS P. 203

- 1 Sandwich base in stainless steel/ aluminum/stainless steel.
- 2 Base covered with a magnetic stainless steel disc specifically for induction hobs.
- 3 Reinforced non-drip rim.
- 4 Strong stainless steel welded handles soldered without rivet. Handles are insulated stainless steel tube and "STAY COOL" to prevent heat diffusing.
- 6 Ultra thick tape reinforcement of upper and lower edges of the pan body,



TRADITION FRY PAN

Item #	Ø	H	Qts	Wt
685020	7 7/8"	1 3/8"	7/8	1 lbs. 14 oz.
685024	9 1/2"	1 1/2"	1 1/2	2 lbs. 8 oz.
685028	11"	1 3/4"	2 5/16	4 lbs. 3 oz.
685032	12 1/2"	2"	3 3/8	5 lbs. 5 oz.



TRADITION FLARED SAUTE PAN WITHOUT LID

Item #	Ø	H	Qts	Wt
686520	7 7/8"	2 3/4"	1 1/2	2 lbs. 4 oz.
686524	9 1/2"	3 1/8"	2 3/4	3 lbs. 5 oz.
686528	11"	3 1/2"	4	4 lbs. 4 oz.



CHEF'S TIP TO CHOOSE THE RIGHT LID: Match 2 last digits of item # of the lid with last 2 digits of pan or pot. Example: 685020 FRY PAN "Tradition Plus" - MATCHING LID 692020.

TRADITION AND EXCELLENCE LIDS

Item #	Ø	Wt	Item #	Ø	Wt
692014	5 1/2"	6 oz.	692032	12 5/8"	1 lb. 7 oz.
692016	6 5/16"	8 oz.	692036	14 1/4"	1 lb. 8 oz.
692018	7 1/8"	9 oz.	692040	15 3/4"	2 lbs. 4 oz.
692020	7 7/8"	11 oz.	692045	17 3/4"	3 lbs. 9 oz.
692024	9 1/2"	15 oz.	692050	19 3/4"	5 lbs. 1 oz.
692028	11"	1 lb. 5 oz.			



TRADITION WOK

Item #	Ø	H	Qts	Wt
686730	12"	4"	4"	2 lbs. 1 oz.



CLASS CHEF+ NON-STICK COOKWARE

Frying pans in extra strong aluminium with 4-layer non stick coating.

SEE INSTRUCTIONS P. 203



- 1 PFOA-FREE guaranteed coatings.
- 2 Easy to clean grey lacquer exterior.
- 3 Wide stainless steel handle attached with 3 rivets (except blini pan which has 2 rivets).
- 4 Rayonnated base.



ROUND FRYING PAN

Item #	Ø	H	Qts	Wt
906020	7 7/8"	1 1/2"	1	1lb. 3 oz.
906024	9 3/8"	1 1/2"	1 3/8	1 lb. 11 oz.
906028	11"	1 3/4"	2 1/8	2 lbs. 3 oz.
906032	12 5/8"	2"	3 1/4	2 lbs. 15 oz.
906036	14 1/4"	2"	4 1/4	4 lbs. 6 oz.
906040	15 3/4"	2"	5 5/16	5 lbs. 4 oz.



CHINESE WOK

Item #	Ø	H	Qts	Wt
909528	11"	3 1/8"	1/8	1 lb. 15 oz.



CREPE PAN

Item #	Ø	H	Qts	Wt
907525	9 13/16"	3/4"	13/16	1 lb. 2 oz.
907528	11"	3/4"	1 1/4	1 lb. 6 oz.



EXCALIBUR FRY PAN

Nonstick interior reinforced with stainless steel. Comfortable, stay-cool stainless steel handle. Suitable for all heat sources, including induction.



Item #	Ø	H	Qts	Wt
669420	7 7/8"	1 1/2"	7/8	1 lb. 13 oz.
669424	9 1/2"	1 1/2"	1 1/2	2 lbs. 8 oz.
669428	11"	1 3/4"	2 5/16	4 lbs. 1 oz.
669432	12 1/2"	2"	3 3/8	5 lbs. 7 oz.



OVAL FRYING PAN OR FISH PAN

Item #	L	W	THK
908036	14 1/5"	9 5/6"	1/6"
908040	15 13/4"	11"	1/6"



RECTANGULAR FISH FRYING PAN

Item #	Ø	H	Qts	Wt
908538	15"	1 1/2"	3 1/4	3 lbs. 7 oz.



BLINI PAN

Item #	Ø	H	THK
907012	4 3/4"	1"	1/12"



ROAST PAN WITH BUILT IN HANDLE

Item #	Ø	H	Qts	Wt
664050	19 3/4"	3 1/2"	16 7/8	7 lbs. 7 oz



ELITE PRO SPECIAL ALUMINUM FRY PAN WITH INDUCTION BOTTOM

- 1 Thick, heat diffusing base with special induction stainless steel bottom plate.
- 2 Coated rivets inside.
- 3 4-layer nonstick coating with anti-scratch protective undercoat.
- 5 Extra thick 5 mm aluminum construction.
- 6 Hanging loop in handle.
- 7 Aluminum "cool touch" handle.

Item #	Ø	H	Wt
668524	9 1/2"	2"	2 lbs. 10 oz.
668528	11"	2"	3 lbs. 7 oz.
668532	12 5/8"	2"	4 lbs. 9 oz.





BLACK STEEL COOKWARE

Our incredible black steel fry pans are amazingly strong and made to last. When sufficiently heated it causes a rapid mark well known to cooks and thereby ensures a good coloring of the products without overcooking them.

- 1 Black Steel distributes heat excellently.
- 2 High quality, extra strong steel strip handle.
- 3 Heavy duty construction.



CAN BE "SEASONED" FOR NON STICK USE AND PROLONGED LIFE. SEE INSTRUCTIONS P. 203.



BLACK STEEL ROUND FRYING PAN

Item #	Ø	H	Wt
062001	8 1/2"	1 1/2"	2 lbs. 12 oz.
062002	9 1/2"	1 3/4"	3 lbs. 1 oz.
062003	10"	2"	3 lbs. 11 oz.
062004	11"	2"	4 lbs. 2 oz.
062005	11 3/4"	2 1/8"	4 lbs. 11 oz.
062006	12 5/8"	2 3/8"	5 lbs. 3 oz.
062007	14"	2 1/2"	6 lbs. 14 oz.
062008	15 3/4"	2 3/4"	8 lbs. 2 oz.
062009	17 3/4"	3"	9 lbs. 8 oz.



BLINI PAN

Item #	Ø	H	Wt
062040	4 3/4"	7/8"	1 lb.



ROUND CREPE PAN

Item #	Ø	Wt
062031	7"	1 lb. 4 oz.
062032	7 7/8"	1 lb. 7 oz.
062033	8 5/8"	1 lb. 12 oz.
062034	9 1/2"	2 lb.



LE CHASSEUR ENAMELED CAST IRON

From kitchen to table! Delivered with 2 knobs: 1 stainless steel and 1 black Bakelite.



- Even heat distribution and retention.
- Suitable for all hobs including induction.
- Enameled base will not scratch hobs or cook tops.



CAST IRON RECTANGULAR TERRINE

Item #	L	W	H	Qts	
071070	11"	6"	4 3/4"	1 1/4	Black
071072	12 1/2"	4 1/3"	4 3/4"	1 3/8	Black
071074	11"	6"	4 3/4"	1 1/4	Red
071076	12 1/2"	4 1/3"	4 3/4"	1 3/8	Red



CAST IRON ROUND CASSEROLE POT WITH LID
Mini Black

Item #	Ø	H	Qts
071098	4"	3 1/2"	1/4



CAST IRON COOKWARE RETAINS NUTRITIONAL CONTENT IN FOODS!



REVERSIBLE GRIDDLE

Black cast iron with two handles, suitable for gas stoves. Slick one side and grooved on the other.

Item #	L	W	H	Wt
071058	19 2/3"	13 3/4"	1 1/8"	11 lbs. 3 oz.



FLAT CAST IRON COOKING PLATTER

Cast iron, wood base. Includes a removable gripping handle.

Item #	Ø
079611	11 7/8"



LE CHASSEUR FONDUE POT

Includes base, fork grooved splatter guard, burner and six assorted color fondue forks.

Item #	Ø	H	Cap.
070971	9"	8 1/4"	1 qt.



CAST IRON CREPE PAN

Black with beech wood spatula and spreader.

Item #	Ø
071122	11 3/4"



15 YEAR WARRANTY

PRESSURE COOKER

Plastic handles, fast close lid and suitable for all hobs including induction. Made of 18/10 stainless steel with triple layer base of steel - copper - steel.

Item #	Cap.	
013203	8 liters / 8 1/2 qts.	with steamer basket
013320	13 liters / 14 qts.	without steamer basket

SPARE PARTS

Item #	Description	Wt
013230	Steamer basket	2 oz.
013231	Regulator	



FISH POACHER

Made of stainless steel. Complete with grid and lid.

Item #	Ø	H	Qts	Wt
073597	23 3/4"	6 1/4"	4 3/4	5 lbs. 11 oz.



ROAST PAN

Made of 18/10 Stainless steel.



Item #	Ø	H	Qts	Wt
713540	15 3/4"	12 5/8"	9	9 lbs. 1 oz.
713550	19 3/4"	15 3/4"	15 7/8	12 lbs. 7 oz.
713560	23 5/8"	18 7/8"	25 7/8	17 lbs. 7 oz.



PRESSURE COOKER

Pressure cooker is made of 18/10 stainless steel. It features a safety valve and heat diffusing sandwich bottom. It can be used on any hob types, including induction. Dishwasher safe.

Item #	Cap.	
013204	8 1/2 qts.	with steamer basket
013206	12 2/3 qts.	without steamer basket
013227		Steamer basket (SPARE PART)



NEW!

SPICE INFUSER

For infusing herbs and spices.

- 4 notches to allow for different volumes.
- Both parts of the stainless steel infuser are kept together thanks to a silicone thread that links them.
- This silicone thread has a hook on the end, allowing the infuser to be suspended from the handle of the cooking pot.

Item #	Ø	L
071351	1 7/8"	4 1/3" to 5 1/8"



BAIN-MARIE WITHOUT LID

Made of 18/10 stainless steel.

Item #	Ø	H	Qts	Wt
702212	4 3/4"	4 3/4"	1 1/2	14 oz.
702214	5 1/2"	5 1/2"	2 1/4	1 lb. 3 oz.
702216	6 1/4"	6 1/4"	3 1/2	1 lb. 7 oz.
702218	7 1/8"	7 1/8"	5	1 lb. 9 oz.



STAINLESS STEEL PAELLA PAN

Pan with handles suitable for all hobs including induction. Sandwich bottom: stainless steel - aluminum - stainless steel provides uniform heating.

Item #	Ø	H
070988	11"	1 1/2"
070990	12 1/2"	1 1/2"
070992	14 1/8"	1 1/2"



BLACK STEEL PAELLA PAN

Curved sides, two handles.

Item #	Ø	H	Wt
062051	14 1/8"	1 5/8"	6 lbs. 2 oz.
062052	15 3/4"	2 1/16"	7 lbs. 6 oz.
062053	17 3/4"	2 1/4"	9 lbs. 2 oz.



KITCHEN/COOKWARE HOOKS

Stainless steel. Double-ended. Pack of 10.

Item #	Ø	L	Max Wt
911437	3/16"	3 1/6"	33 lbs.
911438	3/16"	3 7/8"	33 lbs.
911439	1/5"	4 3/4"	77 lbs.
911440	1/5"	5 1/2"	99 lbs.



POLISHED STEEL PAELLA PAN

Made in Spain.

Item #	Ø
070522	7 7/8"
070528	11"
071038	14 1/8"
071041	15 3/4"
071050	27 1/2"
071052	35 1/2"



WALL MOUNTED UTENSILS SHELF

Made of stainless steel.



Item #	L	Wt
845608	31 1/2"	12 lbs. 2oz.



KITCHEN UTENSILS HANGING RAIL

One piece hanging rail suitable for hook or hole hanging utensils. Made of stainless steel.



Item #	L
719110	39 3/8"



5 CONTAINER CONDIBOX

Perfect for keeping service condiments cold and fresh separately for hours.

Item #	L	W	H	Wt
511510	23"	8"	5 1/2"	17 lbs.



- Delivered with 5 stainless steel GN 1/9 containers and 2 cooling blocks.
- Hemispheric bowls must be used with supporting base.
- Slanted supporting base makes it easy to view and identify contents.
- Plexiglass lid keeps spices/content fresh.
- 6 bowl version has rear compartment for 4 pouring bottles.

SPARE PARTS

Item #	Description	Wt
511512	Eutectic Plate	
747010	Stainless Steel 1/9 GN Pan	6 oz.

SPICES ROLL'BOX

Stainless steel, ideal for keeping all spices in a single container.

Item #	L	W	H	Bowl Cap.	Wt
017084	20"	5 1/4"	4 1/4"	1 pint.	4 lbs. 9 oz. 4 Bowls
017082	15"	14"	5 1/2"	1 pint.	3 lbs. 6 Bowls





T A B L E T O P



Michael Bryant

TOP CHEF WINNER / EXECUTIVE CHEF



“ The high quality of Matfer products is consistent. They continue to go above and beyond what I need all of the time. I appreciate that.”



NEW!



PETIT PAN
Made of porcelain. Pack of 6.

Item #	Ø	L	Cap.
051354	2 1/2"	3 3/4"	2 oz.



PETIT COMMA
Made of porcelain. Pack of 6.

Item #	L	W
051359	3 1/8"	2 1/2"



PETIT DISH
Round. Porcelain hotel ware. Stackable. Pack of 12.

Item #	Ø	H	Cap.
051165	2 2/3"	1 1/6"	1 7/8 oz.



PETIT DROP
White porcelain. Pack of 12.

Item #	L	W
050044	4 1/3"	2 1/2"



PETIT EGG DISH
Made of porcelain. Pack of 12.

Item #	L	W	Cap.
051357	2 3/4"	2 1/3"	2 1/4 oz.



PETIT BOWL EVAZ
Porcelain hotel ware. Pack of 12.

Item #	Ø	H	Cap.
970058	4"	1 1/2"	3 1/3 oz.



PETIT 3 DISHES
Porcelain hotel ware. Stackable. Pack of 6.

Item #	L	W	Cap.
050464	9"	3"	1 1/6"



PETIT APPETIZER
Pyroblan porcelain hotel ware. Pack of 10.

Item #	Ø	H	Cap.
052300	2"	1 7/8"	2 oz.



PETIT DISH
Made of porcelain. Pack of 12.

Item #	L	W	H	Cap.
051132	3 1/8"	3 1/8"	1 1/8"	3 oz.



PETIT DISH
White porcelain. Pack of 12.

Item #	L	W	H
050468	3"	3"	1 1/3"



PETIT DISH
Made of porcelain. Pack of 6.

Item #	L	W
051356	3 1/8"	2 1/8"



PETIT CUBE
Porcelain hotel ware. Pack of 6.

Item #	L	W	H	Cap.
466769	2 3/4"	2 3/4"	2 1/2"	5 3/8 oz.



PETIT OVAL BOX WITH LID
Porcelain. Present a starter or side dish in an original way. Pack of 6.

Item #	L	W	H	Cap.
052021	5 1/8"	3 1/3"	1 3/4"	5 3/4 oz.



PETIT BOWL LUDICO
Extra resistant porcelain hotel ware. Mini and multi-purpose. Pack of 6.

Item #	Ø	H	Cap.
552730	3 3/4"	2 1/3"	15 oz.



PETIT RECTANGULAR BOX WITH LID
Porcelain. Present a starter or side dish in an original way. Pack of 6.

Item #	L	W	H	Cap.
052023	5 1/8"	3 1/3"	1 1/2"	6 oz.





EXOGLASS® CURVE SERVING UTENSILS

Designed for buffet service: modern shape and comfortable grip during use. Will meet your high standards for sanitary hygiene in food contact environments.



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

- Non-porous, easy to clean, can be sterilized.
- Long-lasting - Non-deformable: will not deteriorate or rust over time.
- Perfect for non-stick coated pans: will not scratch.
- Super Heat Resistant: up to 430° F.
- Dishwasher Safe.



PLAIN SERVING SPOON

Item #	L	Color
650198	11 7/8"	Grey
650190	11 7/8"	Lime green



PERFORATED SERVING SPOON

Item #	L	Color
650200	11 7/8"	Grey
650192	11 7/8"	Lime green



CAFETERIA TONGS

Item #	L	Color
650202	9 7/8"	Grey
650194	9 7/8"	Lime green



TOPPING TONGS

Item #	L	Color
650204	6 3/4"	Grey
650196	6 3/4"	Lime green



ESCARGOT DISH
Earthenware. 6 holes. Pack of 9.



Item #	Ø	H
552085	4 3/4"	1 1/4"



ESCARGOT TONGS
Heavy duty stainless steel. Hinged spring mechanism holds snail securely in place. Pack of 12.



Item #	L	Wt
062160	6 3/8"	2 oz.

ESCARGOT FORK
2 prong fork. Made of stainless steel. Pack of 12.



Item #	L	Wt
062150	5 3/8"	1 oz.



ESCARGOT PLATE
Made of 18/8 stainless steel. Pack of 5.

Item #	Ø	Wt
613281	7 7/8"	4 oz. For 12 escargots
062075	4 3/4"	3 oz. For 6 escargots



LE CHASSEUR FONDUE POT
Includes base, fork grooved splatter guard, burner and six assorted color fondue forks.

Item #	Ø	H	Cap.
070971	9"	8 1/4"	1 qt.



FONDUE FORKS
Black plastic handle. Pack of 12.



Item #	L
061715	11 7/8"



MINI CAST IRON ROUND CASSEROLE POT WITH LID

Item #	Ø	H	Qtz
071098	4"	3 1/2"	1/4 Mini Black





MATFER CRÈME BRULÉE DISH
Glazed earthenware. Pack of 4.

Item #	Ø	H
052278	4 3/4"	1 1/4"
052280	5 1/2"	1 1/4"

FOR BLOW TORCH SEE P.84



EARTHENWARE CASSOULET DISH
Glazed earthenware. Stackable.

Item #	Ø	H	Cap.	Wt
059925	6 1/4"	2 1/8"	23 oz.	4 oz.



EARTHENWARE ROUND bowl
Pack of 6.



Item #	Ø	H	Cap.	NO.
552167	5 1/2"	2"	1/2 qt	NO. 5
552169	7"	3 1/3"	1 qt	NO. 6



EARTHENWARE DISH
Glazed earthenware. Stackable.

Item #	Ø	H	Cap.	Wt
052284	6 2/3"	2 1/4"	23 oz.	4 oz.



BOURGEAT MINI COPPER SAUCE PAN
For flambé or individual tableware. With no-drip pour edge.

Item #	Ø	H	Cap.	Wt
351009	3 1/2"	1 3/4"	9 1/2 oz.	9 oz.
351209	3 1/2"			4 oz. Lid for sauce pan



BLINI PAN

Item #	Ø	H	Wt
062040	4 3/4"	7/8"	1 lb.



MADE IN FRANCE

COPPER ROUND PAN

Made of solid copper with stainless steel lining. With bronze handle.

Item #	Ø	H	Wt
034017	7 7/8"	1 1/4"	1 lb. 15 oz.
034040	8 5/8"	1 3/8"	2 lbs. 2 oz.
034025	10 1/4"	1/2"	3 lbs. 1 oz.



MADE IN FRANCE

COPPER EGG PAN

With bronze handles. Tin lined.

Item #	Ø	H	Wt
032035	4 3/4"	1"	9 oz.
032036	5 1/2"	1"	1 lb.
032037	6 1/3"	1 1/8"	1 lb. 1 oz.
032039	8"	1 1/8"	1 lb. 5 oz.



MADE IN FRANCE

COPPER OVAL PAN

Made of solid copper with stainless steel lining. With bronze handle.

Item #	L	H	Wt
034051	13 3/4"	1 3/4"	2 lbs. 13 oz.



POLISHED STEEL PAELLA PAN

Made in Spain.

Item #	Ø
070522	INDIVIDUAL SERVING 7 7/8"
070528	11"
071038	14 1/8"
071041	15 3/4"
071050	27 1/2"
071052	35 1/2"



FLAT CAST IRON SIZZLE PLATTER

Cast iron, wood base. Includes a removable gripping handle.

Item #	Ø
079611	11 7/8"





MINI APPETIZER/JAM JAR

Made of glass for serving individual portions, with seal and clamp closure. Pack of 6.

Item #	Ø	H	Cap.
532524	4 1/8"	4 1/8"	1 pint 6 oz. ROUND
532523	3 1/8"	3 1/8"	8 oz. ROUND
532522	3 1/8"	2 3/4"	5 oz. ROUND



NEW!

MINI APPETIZER/JAM JAR

Made of glass for serving individual portions, with seal and clamp closure. Cannot be sterilized. Hermetic.



Item #	Ø	H		
532526	2 1/2"	4 3/4"	ROUND	Pack of 24.
532530	2"	3 1/3"	ROUND	Pack of 24.
532529	2"	3 1/3"	SQUARE	Pack of 12.



MISE EN BOUCHE SPOONS

1. Mini bent spoon. Made of stainless steel, great for hanging on espresso cups, appetizers and ice cream dishes, etc...
2. Stainless steel spoon to present pre-appetizer delicacies.

Item #	L	Wt	
1. 060661	4"	3 oz.	Pack of 12
2. 051291	4 7/8"	4 oz.	Pack of 12



SERRANO HAM HOLDER

Used for cutting ham with leg & bone. Constructed of heavy-duty varnished beech wood. Stainless steel parts hold ham in place.

Item #	L	W	H	Wt
120524	18 7/8"	9"	5 1/8"	6 lbs.



GIESSER HAM KNIFE

Item #	L of Blade
182116	9 3/4"
182118	12 1/4"
182126	14"



GIESSER SERRATED HAM KNIFE

Item #	L of Blade
182119	9 3/4"
182121	12 1/4"
182122	14"

MORE ON GIESSER KNIVES P. 150





MINI-PYRAMID MACAROONS DISPLAY

4 level trays, total capacity of about 48 macarons. Pyramide in black PS. Pack of 6.

Item #	H	Bottom W
681598	7 1/3"	7"



PYRAMID MACAROONS DISPLAY

This system of nestable trays provides numerous ways to decorate a shop window, buffet or reception table.



- Plastic thermoformed trays.
- Fits 210 macaroons of 1 7/8" diameter.

Item #	H	Bottom W	Color
681590	17 1/3"	11 7/8"	Clear
681592	17 1/3"	11 7/8"	Black



SEE NON-STICK MAT FOR MACAROONS P. 58



BOILED EGG DISPLAY HOLDERS

Made of chromed wire. To attractively display eggs and salt shaker on counter of bars and bistros.

Item #	Wt	
N4114	8 oz.	6 Egg Display Holder
N4112	6 oz.	9 Egg Display Holder





OYSTER KNIFE
Stainless Steel Blade. Wood handle.

Item #	L of Blade (without guard)	Wt
121042	2 3/8"	1 oz.



OYSTER KNIFE
Stainless steel blade. Plastic handle. Dishwasher safe.

Item #	L	
121045	5 1/2"	WITH GUARD



OYSTER FORK
Made of stainless steel. 3 prong fork. Pack of 12.

Item #	L
062155	4 7/8"



LOBSTER CRACKERS
Cast aluminium covered with special coating for dishwasher.

Item #	L	W
661201	5 3/4"	2 1/2"



LOBSTER SCRAPER
Stainless steel. Pack of 12 for both items.

Item #	L
062120	7 1/2"
062130	7 1/2"



OYSTER KNIFE
Stainless steel blade. Plastic handle. Dishwasher safe.

Item #	L
090420	6"



SEA URCHIN OPENER
Made of stainless steel.

Item #	Wt
N4174	5 oz.



SEA URCHIN SCISSORS
Extremely sharp steel chrome blades.

Item #	L
121135	6"



STAINLESS STEEL SEAFOOD TRAY
Made of 18/10 stainless steel.

Item #	Ø	H	Wt
713730	12"	1 1/2"	1 lb. 8 oz.
713735	13 3/4"	1 1/2"	1 lb. 10 oz.
713740	15 3/4"	2"	1 lb. 12 oz.
713745	17 3/4"	2"	2 lbs. 8 oz.
713750	19 3/4"	2 1/2"	3 lbs. 3 oz.



MUSSEL POT WITH LID FOR EMPTY SHELLS
Enameled steel with stainless steel rim.

Item #	Ø	H	Qts
070973	7 3/4"	8 1/4"	2 1/2 qts.
070974	7"	5"	1 1/2 qts.



CHROMED SEAFOOD TRAY HOLDER
Chromed steel wire. Tray not included.

Item #	Top Ø	Bottom Ø	H	Wt
613302	7 1/2"	9 1/2"	7 3/4"	6 oz.



ALUMINIUM SEAFOOD TRAY
Round, perfect for buffet. Maintains food at a safe temperature level.

Item #	Ø	H	Wt
532330	12"	1 1/2"	13 oz.
532335	13 3/4"	1 1/2"	1 lb. 1 oz.
532340	15 3/4"	2"	1 lb. 11 oz.
532350	19 3/4"	2 1/4"	2 lbs. 10 oz.



**LIFE
TIME
WARRANTY**



PEPPER MILL "RUSTIC"

Pepper mill made of heavy dark lacquered, wood. Mechanism made of tempered steel with a lifetime warranty.

Item #	H	Wt
061475	4 1/2"	6 oz.
061477	6"	7 oz.
061479	8 1/2"	10 oz.
061481	10 1/4"	1 lb. 1 oz.
061485	16"	1 lb. 8 oz.



OIL SPRAYER

Sprays a thin uniform oil layer. Ideal for dressing salads, oiling meat and fish, or greasing trays, pans and molds. Manual air pump. Fitted with filter for spiced oils. Glass body and stainless steel pump.

Item #	Ø	H	Cap.	Wt
661404	2 1/2"	7 1/6"	5 3/4 oz.	8 oz.



PORCELAIN BUTTER DISH

With lid.

Item #	Ø	H
062588	3 1/2"	2 3/4"



FAT SEPARATOR JUG

Jug to separate fat from juices by decanting. The pouring spout from the base of the jug enables the juices to be collected. SAN graduated. Dishwasher safe.

Item #	Ø
251010	4 3/4"



SUGAR MEASURING POURER

Cover and spout made of stainless steel, glass container. The spout enables easy pouring of sugar for one portion at a time. Economical and hygienic.

Item #	Ø	H	Wt
061410	3"	4 1/4"	10 oz.



BANNETON LINEN LINED BASKET

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

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



WICKER BASKET ROUND LINEN LINED

Ideal for table top service.

Item #	Ø	Wt
573476	8 3/4"	4 oz.



WICKER BASKET FOR BREAD

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

Item #	Ø	Wt
573421	11"	3 lb.



BANNETON WILLOW BASKET

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

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



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



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



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





SMALL APPLIANCES



Marissa Gerlach

EXECUTIVE CHEF



“ Matfer products were always in the Michelin kitchens I trained and worked in throughout my career. I learned and knew early on what a difference using them makes from start to finish of a recipe and its final result. ”



CHEF-DRIVEN PRECISION ENGINEERED TO EXPAND THE BOUNDARIES OF COOKING.



POLYSCIENCE CULINARY EQUIPMENT



Founded in 1963, PolyScience has 50+ years of expertise in designing and producing precise temperature control equipment for commercial cooking environments. Today, the world's best chefs rely on PolyScience Culinary equipment, which is present in 6 continents and most major cities around the globe. While specializing in Sous Vide immersion circulators, PolyScience Culinary also produces unique items such as the Anti-Griddle and The Smoking Gun.

NEW!



SOUS VIDE PROFESSIONAL™ IMMERSION CIRCULATOR CLASSIC SERIES

The original sous vide Immersion circulator for culinary use.

- Controls up to 30 liter bath volume
- 1100 watt heater
- 12 liters per minute pump
- 0.05°C stability
- 3 preset temperatures
- Pump-flow regulation
- Auto-restart
- Protective stainless steel cage

Item #
073559



SOUS VIDE PROFESSIONAL™ IMMERSION CIRCULATOR CHEF SERIES

- Controls up to 30 liter (8 gal.) bath volume.
- Large, back-lit LCD displays set & actual temperatures
- 1100 watt heater.
- Pump-flow regulation 12 liters (3 gal.) per minute pump
- Auto-restart.
- 0.07°C stability.
- Ability to calibrate to reference standard.
- Protective Travel & Storage Case.
- Includes "Sous Vide & Precise Temperature Cooking" technique & Recipes" book and a temp reference table.
- Immersion circulator easily clamps on any pot or tank filled with water, transforming it to a precise temperature controlled bath.
- Tanks and lids sold separately.
- 120V, 60Hz, 12 amps.

Item #
073556



POLYCARBONATE TANK FOR IMMERSION CIRCULATOR - 18L

Item #	Overall Dimensions	Cap.
073418	12" X 18" X 9"	18L (4.75 Gallon)

CUSTOM-CUT LID FOR 18L TANK

Fits Sous Vide Professional™ CHEF Series Immersion Circulator & 18L Economy Tank (073418)

Item #	Overall Dimensions
073419	12" X 18"

POLYCARBONATE TANK FOR IMMERSION CIRCULATOR - 49L

Item #	Overall Dimensions	Cap.
073449	18" X 26" X 9"	49L (13 Gallon)

CUSTOM-CUT LID FOR 49L TANK

Fits Sous Vide Professional™ CHEF Series Immersion Circulator & 49L Economy Tank (073449)

Item #	Overall Dimensions
073450	18" X 26"

SMOKING GUN®

Create New Culinary Sensations with Smoke.

The Smoking Gun makes your kitchen creations appealing and unique. There are virtually no other methods that allow you to make such big flavor and aroma differences so easily. The Smoking Gun offers an alternative to traditional smoking methods. Today turning even salads, chocolate, meringue, sauces butters and fruit into unique new culinary sensations is possible by adding a measured amount of natural, cool smoke. The Smoking Gun makes adding flavors and adjusting their intensities easy.

Your selection of combustibles including various types of wood chips, teas, herbs, spices and even hay and dried flowers is limited only by your imagination.

The durable, hand-held Smoking Gun operates on just four AA batteries allowing you to experiment and create signature culinary creations at extremely low cost per serving. Simply fill the Smoking Gun chamber with your choice of combustible, turn it on, light with a match or lighter and apply the smoke where you want it. Includes four AA batteries and two 1/2 ounce sample jars each of Applewood and Hickory smoking wood chips.

Item #	Shipping dimensions	Wt
073557	10" x 9 1/4" x 2 1/4"	1.5 lbs

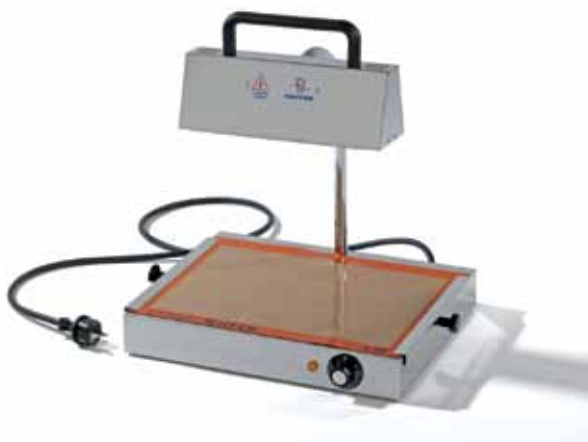


CLASSIC SMOKEHOUSE WOOD KIT

Kit Includes: 4oz jar of each Applewood, Cherrywood, Hickory and Mesquite all-natural wood chips.

Item #
073558





1000 WATTS SUGAR HEATING LAMP

The MATFER sugar heating lamp has a work top fitted with a non-stick interchangeable mat (item 321000), a glass ceramic element controlled by a 3 level electromechanical power regulator. Ideal sugar working conditions can be obtained on account of its adjustable heating power combined with adjustable height. 110V.

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



AIRMASTER AIR BRUSH AND COMPRESSOR

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

Item #	Wt
410105	8 lbs.



ELECTRICAL SPRAY GUNS

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

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



IMPERIA ELECTRIC PASTA MACHINE

With speed regulator. Ideal for restaurants and group caterings.

Item #	L	W	H
073170	12 1/2"	11 3/4"	10 1/4"

MORE ON THIS PRODUCT P. 85



MORE ON THIS PRODUCT P. 148





CENTRIFUGAL JUICER "SANTOS"

Base made of aluminum with anodized black waterproof ring to hold bowl. Bowl is made of unbreakable polycarbonate. Easy to clean, juicer dismantles completely. 1 year warranty. 110 volts / 150 watts.

Item #	L	W	H	Wt
991077	12"	8"	14"	12 lbs. 8 oz.

SPARE PARTS

Item #	Wt
880370	2 oz. Black Top Cone
880372	1 oz. Plastic Grid
880374	3 oz. Ring
880376	8 oz. Yellow Bowl
880378	8 oz. Glass Stand
880380	6 oz. Switch



HEAVY DUTY HAND SAUSAGE STUFFER

18/10 Stainless steel cylinder, nylon piston with O-ring. Stainless steel base. Removable crank for operating a 2-speed rack: slow for pushing, quick for piston return. Suitable for all meats. Comes with cones of 1/2", 2/3", 1", 1 1/3" Øs. Aluminum mechanism and gears.

Item #	Wt
215605	26 lbs. 10 oz.



VERTICAL MANUAL SAUSAGE STUFFER

Epoxy frame. Stainless steel tank. Comes with funnels of 1/3", 2/3", 1" Øs.

Item #	Wt
N5700	20 lbs.





PROTECTIVE APPAREL



Claud Beltran

EXECUTIVE CHEF / RESTAURANTEUR



“ As an engineer who became a chef, I really respect the design, efficiency and durability of my professional kitchen utensils. ”





DISPOSABLE HATS

Matfer's toques are made of non-woven vegetable fiber combining quality, lightness, comfort and elegance. 30 pleats, no top. Pack of 10.

This material allows:

- The skin to breathe.
- Wearing the hat for several days with better sweat absorption, no skin irritation.
- Adjustable head measurement.



Item #	H	Wt
760321	7-1/8"	9 oz.
760331	8-3/4"	9 oz.



SUGAR WORK GLOVES

Made of latex.

Item #	Size
262289	Small
262290	Medium
262291	Large



CUT PREVENTION GLOVE

Offers a high level of protection against cuts. Glove made of glass fiber and polyester knit, is seam free, and flexible for optimum comfort. Recommended in the food industry for cutting meat and cleaning sharp objects or machines such as; knives, electric slicers, etc. Machine washable.

Item #	Size
467012	Small
466620	Medium
466621	Large



PROTECTION GLOVES

Made of leather, with woollen inner layer. 5 fingers. Can be used up to 572°F.

Item #	L	Wt
773011	4"	8 oz.
773012	7 3/4"	10 oz



PROTECTION MITTS

For heat protection made of leather. Can be used up to 572°F. Oven mitts with forearm protection.

Item #	L	Wt
773001	4"	14 oz.
773002	8"	1 lb. 1 oz.

MATFER PRODUCT WARRANTY AND COOKWARE MAINTENANCE

BOURGEAT COOKWARE WARRANTY

From the date of purchase, MATFER BOURGEAT guarantees to repair or replace any item found defective in material, workmanship or construction under normal use and following care instructions. This excludes damage from misuse or abuse. As with any metal manufactured product, minor imperfections and slight color variations are normal. Completed Warranty Registration Form must be on file with MATFER BOURGEAT. MATFER BOURGEAT reserves the right to inspect any item claimed against warranty, user to pay freight to return product.

USE AND CARE INSTRUCTIONS FOR NONSTICK AND STAINLESS COOKWARE

MATFER BOURGEAT nonstick cookware is manufactured with a state-of-the-art coating process. It is designed to last the lifetime of the pan under normal use.

- NEVER use metal utensils in the pan.
- Nonstick cookware is not meant to be cleaned in the dishwasher.
- Nonstick cookware should be hand washed in hot soapy water using a mild household detergent.
- NEVER use scouring pads, steel wool, bleach or any abrasive cleaner such as oven cleaners.
- Salt usage may cause pitting in the stainless cookware interior.
- To avoid salt damage, do not add salt to your food until the liquid begins to boil.
- Do not preheat an empty pan for more than one minute.
- Overheating can cause brown spots or blue stains.
- Food film left on the pan may cause discoloration and sticking.
- MATFER BOURGEAT stainless cookware is oven safe to 500°F; nonstick cookware is oven safe to 400 degrees Fahrenheit.
- Proper use of the cleaning product "Bar Keepers Friend" can be useful to remove stuck on food and discoloration.
- We highly recommend the use of Bourgeat Copper Cleaning Paste for all copper products.

BLACK STEEL FRYPAN SEASONING

BEFORE THE FIRST USE: Place the frying pan under hot running water for a few minutes, using a cleaning brush if necessary to remove the remains of the protective layer. Dry the frying, add oil, slices of potatoes and a large portion of salt and fry for a few minutes.

Discard contents, then briefly reheat frying pan with a little oil, remove from heat and wipe with paper towel.

AFTER USE: Wipe with paper towel or if necessary rinse under hot water. Do not use dish soap. Dry and re-grease lightly.

PAN AND BLUE STEEL PAN PREPARATION

- Do not use pans or new molds before under going preliminary treatment.
- Pans and molds must be warmed at a temperature of 230° F.
- Wipe with a clean cloth. Place back into oven, wipe with cloth and continue this process until cloth is no longer getting soiled.
- Grease the pans or molds with a quality vegetable oil and place in oven for 2 hours at 390° F.
- You have to clean them a second time with a cloth, then grease them.
- Now they are ready for use.
- The greasing must be repeated before each use.

REMINDERS

The blue steel molds are sensitive to dampness. Do not stock in a humid environment, such as a cold room. You must clean with a dry cloth. DO NOT use an abrasive sponge, it could damage the upper coat of metal, which would lose its properties. Washing is not recommended, however, if a wash is done, you have to dry and grease the molds or pans immediately according to the process described above.

CATALOG ICON DETAILS



DISHWASHER SAFE



NOT DISHWASHER SAFE



MICROWAVE SAFE



NOT MICROWAVE SAFE



OVEN SAFE



MADE OF EXOGLASS® INNOVATIVE COMPOSITE CREATED BY MATFER



ITEM FREE OF PERFLUOROCTANOIC ACID (PFOA) CHEMICAL



ITEM FREE OF POLYTETRAFLUOROETHYLENE (PTFE) CHEMICAL



HEAT RESISTANCY UP FROM -40F TO +392°F



SEE MORE INFO ON ANOTHER CATALOG PAGE



HEAT RESISTANCY UP TO 500°F



COLD RESISTANCY UP TO -5°F



ALL HEAT SOURCES INCLUDING INDUCTION



ALL HEAT SOURCES EXCEPT INDUCTION



NSF International is an accredited, third-party certification body that tests and certifies products to verify they meet these public health and safety standards. Products that meet these standards bear the NSF Mark, which is respected by consumers, manufacturers, retailers and regulatory agencies at the local, state, federal and international level.



The Forest Stewardship Council (FSC), is a non-profit organization that sets certain high standards to make sure that forestry is practiced in an environmentally responsible and socially beneficial manner.



This sign recognizes the quality allocated to the products by AFNOR in compliance with French and European technical standards and specifications. The NF marking guarantees that products purchased comply with regulatory requirements.



The UL Mark on Listed motors assures inspectors and authorities having jurisdiction (AHJ's) that the motor has been evaluated to globally recognized requirements for fire, electric shock and injury to persons. Manufacturers of end products know that UL Recognized component motors have been tested and evaluated to rigorous requirements for safety of rotating machinery designed to be factory installed.

ALPHABETICAL INDEX

A

Adhesive Seal 77
 Adjustable Tart Ring 43
 Adjustable Dough Cutter 67
 Air Brush 85, 198
 Appetizer Jar 188
 Appetizer Spoon 188
 Apple Corer 112
 Apple Peeler, Slicer 139
 Apple, Pear Divider 111
 Apple, Pear Divider 16 Slices 111
 Apron, Chocolate 101
 Avocado Peeler, Slicer 111

B

Bag, Pastry Clips 70
 Bag, Pastry Dryer 70
 Bag, Pastry Holder 70
 Bag, Pastry 70, 71
 Bag, Pastry Disposable 71
 Bain-Marie Stainless Steel 177
 Bakers Blade 16
 Baking Beans 83
 Baking Mat, Nonstick 57
 Baking Pan Bread Aluminum 62
 Baking Paper Ecopap 59
 Baking Paper Exopap 59
 Baking Sheet "Dents De Loup" 63
 Baking Sheet Exopat® 57
 Baking Sheet Fiberglass Nonstick 57
 Baking Sheet Metal 62, 63
 Baking Sheet "Tuiles" 63
 Basket Bread Banneton 17, 193
 Basket Bread Banneton
 Linen Lined 17, 193
 Basket Bread Wicker 17, 193
 Basket Bread Wicker Linen Lined 17, 193
 Bird Nest Pastry Tips 73
 Black Steel Cookware 174, 186
 Black Steel Oven Sheet 63
 Blini Pan 173, 174,
 186
 Blini Pan Black Steel 174, 186
 Blue Steel Oven Baking Sheet 63
 Bottle For Rum Spraying 129
 Boullion Strainer 124
 Bowls, Mixing Hemispherical Stand 128
 Bowls, Mixing Hemispherical
 Polypropylene 128
 Bowls, Mixing Hemispherical
 Stainless Steel 128
 Bowls, Mixing Stainless Steel Flat 128
 Box Grater 133
 Brasier Pan "Excellence" 169
 Brasier Pan Copper 163
 Bread Basket Banneton 17, 193
 Bread Basket Banneton
 Linen Lined 17, 193
 Bread Basket Wicker 17, 193
 Bread Basket Wicker Linen Lined 17, 193
 Bread Loaf Pan 13
 Bread Mold 12, 13, 14
 Bread Pan 12, 13, 14
 Bread Pan Exoglass® 12
 Bread Pan Exopan® 13
 Bread Pan, French 14
 Bread Pan TinPlate 13, 14
 Bread Pan Nonstick 12, 13
 Bread Sheet Nonstick Silpain 57
 Brush, Cooking Silicone 110
 Buche Cake Comb 26
 Buche Cake Mold Stainless Steel 26
 Buche Mold 26, 27
 Butter Curler 115
 Butter Dish 192
 Butter Portioner 115
 Butter Ramekin 192

C

Cafeteria Tongs 108, 184
 Cake Ring 41
 Cake Slicer 83
 Cake Slicer spare wires 83
 Cake Frame 40
 Cake Marker 12, 18 83
 Cake Marker 14 83
 Cake Marker 16 83
 Cake Pan, Round 28, 29, 30
 Cake Pan, Square 28
 Cake Pan, Square Exopan® 28
 Cake Ring 41
 Cake Stand 83
 Cake Stand Tilting and Revolving 83
 Candy Slicer 98, 99
 Candy Thermometer 79
 Cannele Mold 23
 Cannoli Form 25
 Cannoli Form Exoglass® 25
 Casserole "Excellence" 168
 Casserole Copper 163
 Casserole, Round Cast Iron 175, 185
 Cassoulet Dish 186
 Cast Iron Cookware 175, 176,
 185, 187
 Ceramic Cleaner 160
 Ceramic Cookware 160, 161
 Cheese Grater 131, 132,
 133
 Cheese Guillotine 152
 Cheese Knife 152
 Cheese Mill 133
 Cheese, Rotary Grater 133
 Cheese Slicer 144, 152
 Cheese Wire 152
 Cheese Wire Slicer 152
 Chef Hat 202
 Chef Tongs 118
 Chef Tweezers 118
 Cherry Stoner 115
 China Cap 125
 Chinois 124, 125
 Chocolate Apron 101
 Chocolate Dipping Machine 90, 91
 Chocolate Dipping Machine Disk 91
 Chocolate Dipping Machine Dispenser 91
 Chocolate Forks 100
 Chocolate Molds 92, 93, 94,
 95, 96, 97
 Chocolate Mold Kit 92
 Chocolate Needle and Probe 90
 Chocolate Peel 101
 Chocolate Scraper 103
 Chocolate Sheets 100
 Chocolate Thermometer 78
 Chopping Board Scraper 153
 Chopping Board Scraper Blade 153
 Chopping Board Rack 153
 Citrus Juicer 115
 Coarse Grater 133
 Coating Spatula 101
 Colander 125
 Cold Plate 103
 Comb Charlotte 81
 Comb Decorating 81
 Comb Icing 81
 Comb Pastry 81
 Compressor 85, 198
 Concept "Mozaik" 18, 19
 Condibox 179
 Confectionary Ruler 101
 Cookware, Cast Iron 175, 176
 Cookware, Ceramic 160, 161
 Cookware, Copper 162, 163,
 164, 165,
 166, 167,
 186, 187

Cookware, "Excellence" 168, 169,
 170, 171
 Cookware, Nonstick 172, 173
 Cookware, Tradition 171
 Cooling Rack - Round with feet 68
 Cooling Rack - Rectangle with feet 68
 Copper Bowl 166
 Copper Cookware 162, 163,
 164, 165,
 166, 167,
 186, 187
 Copper Cleaner 167
 Copper, Crepe Pan 165
 Copper, Egg Pan 165, 187
 Copper Egg White Bowl 166
 Copper Jam Pan 167
 Copper Lid 162
 Copper Oval Pan 165
 Copper Round Pan 165
 Copper Set 8 163
 Copper Sugar Pan 166
 Corer, Apple 112, 139,
 141, 142,
 143
 Corer, Pineapple 112
 Corer, Tomato 112
 Crème Brulee Dish 186
 Cream Horn Mold 25
 Crepe Cast Iron 176
 Crepe Dough Scraper 80
 Crepe Pan Black Steel 174
 Crepe Pan Cast Iron 176
 Crepe Pan Ceramic 160, 161
 Crepe Pan Copper 165
 Crepe Pan Nonstick 172
 Crepe Spatula 127
 Crepe Spreader 127
 Croquembouche Mold 25
 Croissant Cutter 67
 Crumber, Table 116
 Cupcake/Muffin Mold 46, 50
 Cutlery Giesser Messer 154, 155
 Cutter, Adjustable Dough 67
 Cutter, Croissant 67
 Cutter, Dough Bike 67
 Cutter, Dough Lattice 66
 Cutter, Dough Scraper 80
 Cutter, Dough Wheel 67
 Cutter, Heart Shape Plain Set 65
 Cutter, Heart Shaped 44, 65
 Cutter, Herb 153
 Cutter, Julienne 113
 Cutter, Lattice Pie 66
 Cutter, Locked Hearts 54
 Cutter, Oval Stainless Steel 65
 Cutter, "Pic Vite" 66
 Cutter, Pie 66
 Cutter, Pizza 133
 Cutter, Roller Docker 66
 Cutter, Shortbread Stainless Steel 65
 Cutter, Spiral Potato 145
 Cutter, Square Plain 65
 Cutter, Truffle 152
 Cutter, "Vol-Au-Vent" Set 65
 Cutters, Exoglass® Fluted 64
 Cutters, Exoglass® Plain 64
 Cutters, Exoglass® Set 64
 Cutters, Exoglass® Square 64
 Cutters, for Flexipans 54
 Cutters, Fluted Stainless Steel 65
 Cutting Board Drying Rack 153
 Cutting Board Plane 153
 Cutting Board Scraper 153

D

Decorating Comb 81
 Decorating Knife 112

ALPHABETICAL INDEX

Decorating Nozzles	72, 73,	Flexipan Flexible Molds.....	11, 45, 49,	H	
.....	74, 75	50, 51, 52,	Ham Holder	188
Decorating Pastry Tips	72, 73,	53, 54	Hats, Chef.....	202
.....	74, 75	Flexipat Sheet	60	Hemisphere Mold	35
Decospoon	87	Floor Stand Food Mill	147	Hemispherical Bowl	128
Decospoon Inkwell	87	Fluted Tart Mold	29, 30, 31	Herb Mill.....	133
Density Meter	78, 79	Fondue Fork	185	Herb Scissors	153
Density Meter Tube	79	Fondue Pot	176, 185	Horn Mold.....	25
Dessert Float	80	Food Mill.....	146, 147		
Digital Thermometer.....	77, 78	Food Mill Grids	146, 147	I	
Digital Timer.....	79, 129	Fork Chocolate	100	Ice Cream Scoop.....	130
Dish, Butter	192	Fork Oyster	190	Immersion Circulator Chef Series ...	196
Dish, Cassoulet	186	Four Sided Grater	133	Immersion Circulator Classic Series.	196
Dish, Crème Brulee	186	Frame, Cake Square Stainless Steel ..	40	Immersion Circulator Tank	197
Dish, Snail	185	Frame, Extendable Stainless Steel ..	37	Immersion Circulator Tank Lid	197
Dish Vegetable/Empty Shells	191	Frame, Mousse Rectangular		Infrared Thermometer	77
Dishware Earthenware	185, 186	Stainless Steel.....	38, 39		
Display Egg Holder	189	Frame, Mousse Stackable	38, 39	J	
Disposable Chef Hat	202	Frame, Rectangular	40	Jam Pan Copper	167
Disposable Muffin Mold/Cupcake.....	34	Freezer Thermometer.....	78	Jar Appetizer Glass With Clamp.....	188
Disposable Pastry Bag	71	French Fries Cutter	141, 142, 143	Juicer Centrifugal "Santos"	199
Double Baller	112	French Style Wedding Cake.....	20, 21	Juicer Manual.....	115
Dough Bike Cutter	67	Fruit Decorating Knife	112	Juicer Citrus.....	115
Dough Blade	16	Fruit Jelly Molds.....	102		
Dough Container	15	Fruit Tart Mold.....	29, 31, 32	K	
Dough Conatiner Rectangular.....	15	Fruit, Vegetable Shaping Knives.....	101	Kitchen/Cookware Hooks	178
Dough Container Round	15	Fruit and Vegetable Baller	112	Kitchen Scissors.....	153
Dough Cutter Adjustable	67	Fruit and Vegetable slicer	140, 141, 142,	Kitchen Utensil Hanging Rail	178
Dough Lattice Cutter	66	143, 145		Knife Boning Giesser Messer	154
Dough Fermentation Cloth.....	15	Fry Pan, Black Steel	174	Knife Bread Giesser Messer.....	155
Dough Proofing Basket.....	17, 193	Fry Pan, Ceramic.....	160, 161	Knife Chef Giesser Messer	155
Dough Scraper	80	Fry Pan, Copper.....	164, 165	Knife Cheese	152
Dough Scraper Cutter	80	Fry Pan, "Elite" Nonstick.....	173	Knife, Fish	154, 155
Dough Wheel Cutter	67	Fry Pan, "Excalibur"	172	Knife, Fruit Decorator.....	112
Drying Rack for Linen Liners	15	Fry Pan, Nonstick	172, 173	Knife, Ham Giesser Messer	155, 188
Drying Rack for Pasta.....	151	Fry Pan, Oval Copper	165	Knife, Multi-Purpose / Kitchen	
Duck Press	117	Fry Pan, Oval Nonstick	173	Giesser Messer	154
Duo Decorating Tubes	76	Fry Pan, "Performance"	170	Knife, Paring Giesser Messer.....	154
		Fry Pan, Round Copper	165	Knife, Peeling Giesser Messer	154
E		Fry Pan, "Tradition"	171	Knife, Sandwich / Butter	115
Egg Display Holder	189	Funnel	86, 87, 125	Knife, Serrated Giesser Messer	155, 188
Egg Knocker, Topper	116	Funnel, Automatic	86	Knife, Sharpening Steel	
Egg Pan Copper	165, 187	Funnel, Confectionery Automatic.....	86	Giesser Messer	155
Egg Slicer	116, 143	Funnel, Confectionery Stainless Steel.....	87	Knife, Universal Giesser Messer	154, 155
Egg Slicer Two Way	116	Funnel, Holder	87	Kugelhopf Mold	22, 23, 47
Egg Topper	116	Funnel, Portion Control.....	87		
Egg Wedger	116, 143	Funnel, Stainless Steel.....	87, 125	L	
Egg Wedger 6 Sections	116, 143			Ladle Sauce	120
Egg Whisk.....	123	G		Ladle Stainless Steel.....	120
Egg White Bowl Copper	166	Garlic & Onion Press	110	Lame, Bakers Blade	16
Electrical Spray Gun	85, 198	Gastroflex Flexible Molds.....	45, 46, 47, 48	Larding Needle	117
Electrical Spray Gun parts	85	Gastroflex Stamp Tool	48	Leaf Pastry Tips.....	73
Electronic Thermometer	77, 78	Giant Reduction Spatula.....	123	Lemon, Ginger Grater	131, 132, 133
Escargot Fork	185	Giant Spatula Exoglass®.....	123	Lid, "Excellence"	171
Escargot Dish	185	Giant Whisk	123	Lid, Tradition	171
Escargot Plate	185	Gloves Cut Prevention	202	Lid, Copper	162
Escargot Tongs	185	Gloves Heat Protection	202	Lid, Rack.....	170
"Excellence" Cookware	168, 169,	Gloves Sugar Work.....	202	Linen Drying Rack	15
.....	170, 171	Grapefruit Knife	112	Lobster Cracker	190
Exopat® Baking Sheet	57	Graduated Pitcher.....	129	Lobster Press	117
		Grater, Cheese	131, 132, 133	Lobster Scraper	190
F		Grater, Chocolate	131, 132, 133	Log Frame "Letter to Santa Clause" ...	19
Fat Separator Jug.....	129, 192	Grater, Coarse.....	131, 132, 133		
Fermentation Cloth	15	Grater, Fine	131, 132, 133	M	
Fiberglass, Nonstick Baking Sheet ..	61	Grater, Lemon / Ginger	131, 132, 133	Macaroons Mat	58
Fine Grater	132	Grater, Medium	131, 132, 133	Macaroons Pyramid Display	189
Fish, Frying Pan	173	Grater, Parmesan	131, 132, 133	Madeleine Sheet Exopan	45
Fish, Knife	118, 155	Grater, Ribbon	132	Madeleine Sheet Tinplate.....	45
Fish Poacher Copper	167	Grater, Spice.....	131, 132, 133	Mandoline.....	136, 137, 138
Fish Poacher Stainless Steel.....	177	Grater, Zester	131, 132, 133	Mandoline 1000	138
Fish Scaler.....	119	Grid, Freezer	68	Mandoline 1000 Spare Parts	138
Fish Shears	119, 153	Grid, Stainless Steel.....	68	Mandoline 2000	136
Fish Spatula	127	Griddle, Reversible.....	176	Mandoline 2000 Pro.....	136
Fish Turner	127	Guillotine, Cheese	152	Mandoline 2000 Spare Parts	136
Fish Tweezer	119	Guitar Slicer	98, 99	Mandoline Bron	138
Flan Ring	42, 43	Guitar Slicer Trolley	98	Mandoline Bron Spare Parts	138
Flexipan Cutters.....	54	Gun Sprayer.....	85, 198	Mandoline Stainless Steel.....	137
		Gun Sprayer Parts.....	85	Mandoline Stainless Steel	
				Spare Parts.....	137

ALPHABETICAL INDEX

Mango Splitter	110	Mold, Pate Tin Plate	36	Pasta Strainer Triangle	170
Manual Juicer	115	Mold, Petit 10 Shapes Nonstick	34	Pastry Bag Clips	70
Marzipan Sculpting Tools	101	Mold, Petit Four	48	Pastry Bag Dryer	70
Measuring Pitchers	129	Mold, Pie	29	Pastry Bag Holder	70
Measuring Scoops	130	Mold, Pie Exoglass	32	Pastry Bags	70, 71
Measuring Spoons	130	Mold, Pie Pan Fluted Exopan®	30, 31	Pastry Brush	82
Meat Molds	36	Mold, Pie Pan Fluted Exopan® Removable Bottom	31	Pastry Brush Silicone	82
Melon Decorating Knife	112	Mold, Pomponnette Nonstick	35	Pastry Comb	81
Melon Divider	111	Mold, Pomponnette Tin	35	Pastry Crimper Tong	75
Mesh Sieve	81	Mold, Quiche Exoglass®	32	Pastry Cutters Exoglass®	64
Mezzaluna Blade	153	Mold, Quiche Exopan® Nonstick	30	Pastry Cutters Stainless Steel	54, 65
Microplane, Graters	131, 132,	Mold, Ramekin Exoglass®	22	Pastry Float	80
.....	133	Mold, Ravioli	151	Pastry Ribbon	41
Mill, Cheese	133	Mold, Rectangular	36	Pastry Tip Filling Tube	
Mill, Herb	133	Mold, Savarin Open Exopan®	23	Stainless Steel	75
Mill, Pepper	192	Mold, Silicone	45, 46, 47,	Pastry Tips	72, 73, 74,
Mini Guitar	99	48, 49, 50,	75
Mixing Bowl Hemispherical Stand ..	128	51, 52, 53,	Peeler Tomato & Kiwi	114
Mixing Bowls Hemispherical		54, 55, 56	Peeler Professional	114
Polypropylene	128	Mold, Sponge Cake	28, 29, 41	Pelton Spatula	106, 127
Mixing Bowls Hemispherical		Mold, Spring Form Nonstick	28	Pepper Mill	192
Stainless Steel	128	Mold, Square Tinplate	28	Perforated Serving Spoon	108, 184
Mixing Bowls Stainless Steel		Mold, Tart Fluted Deep Tinplate		Piano Whisk	122
Flat Bottom	128	Removable Bottom	29	Pickle Slicer 8 Blade	110
Mold, Baba Round Exoglass®	22	Mold, Tart Fluted Tinplate	29	Pie Cutter	66
Mold, Baba Round Exopan®	23	Mold, Tart Fluted Tinplate		Pie Marker	83
Mold, Baba Round Stainless Steel ..	23	Removable Bottom	29	Pineapple Corer	112
Mold, Bread	12, 13, 14	Mold, Tart Plain Exopan®	31	Pineapple Corer Slicer	112
Mold, Brioche Fluted Exal®	24	Mold, Tart Rectangular Exopan® ..	34	Pizza Cutter	133
Mold, Brioche Fluted Exopan®	24	Mold, Tart Tatin Copper	167	Plain Tart Mold	31
Mold, Brioche Fluted Nonstick	24	Mold, Tartlet Exal®	31	Platter, Cast Iron	176
Mold, Brioche Fluted Tinplate	24	Mold, Tartlet Round Exoglass® ..	32	Pocket Thermometer	78
Mold, Buche Cake	26, 27	Mold, Tartlet Nonstick	30, 31, 32	Polycarbonate Molds	93, 94,
Mold, Cake Exal® Plain Nonstick ..	31	Mold, Tartlet Oblong Exoglass® ..	32	95, 96,
Mold, Cake Exoglass®	22	Mold, Tartlet Plain Tinplate	33	97
Mold, Cannele Aluminum Nonstick ..	23	Mold, Tinplate	28, 29, 33, 36	Pomponnette Mold	35
Mold, Cannele Copper Tin Lined	23	Mousse Frame	38, 39	Porcelain Dish Segment	182, 183
Mold, Cannoli Form Aluminum	25	Mousse Frame Rectangular		Pot, Mussel Enameled Steel	191
Mold, Charlotte Stainless Steel	25	Stainless Steel	40	Potato Steamer Copper	167
Mold, Chocolate	93, 94, 95,	Mousse Ring	41	Poultry Needle	117
.....	96, 97	Mozaik Concept	18, 19	Poultry Shears	153
Mold, Cone Exoglass®	25	Muffin/Cupcake Mold	46, 50	Prep Chef Segment	140, 141,
Mold, Cream Horn	25	Muffin/Cupcake Mold Disposable ..	34	142, 143,
Mold, Croquembouche Stainless Steel ..	25	Mushroom Slicer	111	144
Mold, Exal®	11, 24, 31	Mussel Pot	191	Press, Duck / Lobster	117
Mold, Exoglass®	22, 23, 32	N		Pressure Cooker	177
Mold, Exoglass® Fluted Round Tartlet		Needle, Thermometer	77	Pressure Cooker Basket	177
Mold, Exoglass® Quiche	32	Needle, Vacuum Packing	77	Pressure Cooker Regulator	177
Mold, Exopan®	11, 13, 23,	Nonstick Baking Sheet Exopat®	57	Professional Shaver	132
.....	24, 28, 30,	Nonstick Cookware	172, 173	Pyramid Macaroons Display	189
.....	31, 32, 34,	O		R	
.....	35, 36, 45	Offset Spatula	37, 127	Rack Cooling Round With Feet	68
Mold, Exopan® Mini loaf	13	Oil Sprayer	129, 192	Racks Cooling Rectangle With Feet ..	68
Mold, Flexible	45, 46, 47,	Olive Stoner	115	Radish Decorator	110
.....	48, 49, 50,	Onion & Garlic Press	110	Ramekin Mold	22, 30
.....	51, 52, 53,	Opener Sea Urchin	190	Ravioli Mold	151
.....	54, 55, 56	Oval Frying Pan	165, 173	Rectangular Mold	34, 36
Mold, Flexipan	49, 48, 50,	Oven Baking Sheet	62, 63	Refractometer	84, 166
.....	51, 52, 53,	Oyster Fork	190	Revolving Cake Stand	83
.....	54	Oyster Knife	118, 190	Ribbon Grater	132
Mold, Fresh Fruit Tart Exopan® ..	31	P		Ribbon Pastry	41
Mold, Gastroflex	45, 46, 47,	Pack Down Tool For Molds/ Rings ..	44	Ribbon Nozzles	76
.....	48	Paella Pan, Black Steel	178, 187	Rigid Whisk	123
Mold, Heart	93, 102,	Paella Pan, Polished Steel	178, 187	Ring Adjustable	43
Mold, Hemisphere	35	Paella Pan, Stainless Steel	178	Ring, Cake	41
Mold, Horn Cream Tinplate	25	Pan Oval Copper	165	Ring, Entremets	41
Mold, Horn Large Tinplate	25	Pan Round Copper	165	Ring, Exoglass	42
Mold, Jelly Fruit Flexible	102	Parmesan Grater	131, 132, 133	Ring, Mousse Stainless Steel	41
Mold, Kugelhopf Exoglass®	22	Pasta Cooker/Strainer	170	Ring, Nonnette Oval Tin	44
Mold, Kugelhopf Exopan® Nonstick		Pasta Cylinders	148, 150	Ring, Nonnette Round Tin	44
Mold, Madeleine	45, 46, 52	Pasta Dryer	151	Ring, Nonnette Stainless Steel	44
Mold, "Madeleine to Share"	45	Pasta Machine	148, 149, 150	Ring, Party Bread Stainless Steel ..	40
Mold, Meat Pie Exopan®	36	Pasta Machine	148, 149, 150	Ring, Round Stainless Steel	40, 41,
Mold, Meat Pie Rectangular Tinplate ..	36	Pasta Machine Cylinders/Parts	148	43, 44
Mold, Mini Pate Exopan®	36	Pasta Machine Maintenance Kit	148	Ring, Triangle Stainless Steel	44
Mold, Mozaik Square Tart	19	Pasta Ravioli Mold	150	Roasting Pan Nonstick	173
Mold, Oval Pate Exopan®	36			Roasting Pan Stainless Steel	177
Mold, Pate Exopan®	36				
Mold, Pate Scalloped Tin Plate	36				

ALPHABETICAL INDEX

- Rotary Cheese Mill 133
 Rotary Food Mill 146, 147
 Roller Docker 66
 Roller Strip Cutter 66
 Rolling Pin 69
 Roulepat Mat 61
 Round Ring 40, 41,
 42, 43,
 44
 Rubber Spatula 107
 Ruler, Buche 26
 Ruler Confectionery 101
 Ruler Mousse Frame 38, 39
- S**
- Saint-Honore Pastry Tips 73
 Salad Spin Dryer 126
 Salad Spin Dryer parts 126
 Salometer 78
 Sauce Pan "Excellence" 170
 Sauce Pan Copper 162,
 163, 164,
 165, 166,
 167
 Sauce Pot "Excellence" 170
 Sauce Syringe 117
 Sauce Whisk 122
 Sausage Stuffer 199
 Sauté Pan "Excellence" 170
 Sauté Pan Copper 163, 164
 Sauté Pan Flared "Tradition" 171
 Scaler, Fish 119
 Scissors 84, 118, 119,
 153, 190
 Scissors, Kitchen 153
 Scissors, Sea Urchin 118
 Scissors, Shelling 118
 Scissors, Sugar 84
 Scoop Ice Cream 130
 Scooping Spoon 112
 Scoop, Turner Fish Stainless Steel 127
 Scraper 80, 103, 107
 Scraper, Dough 80
 Sculpting Tools 101
 Shears Fish 119
 Shears Poultry 153
 Scoring Knife Exoglass® 67
 Seafood Tray Aluminum 191
 Seafood Tray Holder 191
 Seafood Tray Stainless Steel 191
 Serving Spoon 108, 184
 Serving Utensils, Exoglass® 108, 184
 Shaping Knives 101
 Sharpening Steel 155
 Shaver 132
 Sheet, "Dents De Loup"
 Stainless Steel 63
 Sheet, Chocolate 100
 Sheet, Cookie Stainless steel 62, 63
 Sheet, Flexipat® 60
 Sheet, Oven Black Steel 63
 Sheet, Oven Embossed Exal® 62
 Sheet, Oven Nonstick Aluminum 62
 Sheet, Oven Round Black Steel 63
 Shellfish Cracker 118
 Shelling Scissors 118
 Sieve 81, 125
 Sieve Flour Automatic 81
 Sieve, Set of 3 Mesh 81
 Sieve, Stainless Steel 81
 Silform Flexible Mold 55, 56
 Silform Sub Rolls 14
 Silicone Molds - Gastroflex 45, 46, 47, 48
 Silicone Molds - Flexipan® 11, 45, 49, 50,
 51, 52, 53, 54
 Silpain Baking Sheet 57
 Silpat Mat for Macaroons 57
 Sizzle Platter 176, 187
 Skillet Oval Cast Iron 176, 187
 Skillet Reversible Cast Iron 176
 Skimmer, Exoglass 121
 Skimmer, Stainless Steel 120
 Slicer, Fruit / Vegetable 140, 141,
 142, 143
 Smoking Gun 197
 Smooth Edgeless Baking Sheet 63
 Snail Dish 185
 Salometer 78
 Souffle Dish 30
 Sous Vide Container 197
 Sous Vide Immersion Circulator 196
 Spatula, Bent Exoglass® 37, 61, 107,
 127
 Spatula, Bent Turner 127
 Spatula, Elveo Rubber 78, 107, 109
 Spatula, Elveo Rubber
 with Thermometer 78, 109
 Spatula, Exoglass® 106, 127
 Spatula, Exoglass
 with Thermometer 78, 109
 Spatula, Fish Stainless Steel 127
 Spatula, Flat Bevelled Exoglass® 101, 127
 Spatula, Flexible Blade 37, 61, 106,
 107, 127
 Spatula, Giant 123
 Spatula, Icing 37, 61, 107,
 127
 Spatula, Kitchen Exoglass® 106, 127
 Spatula, Offset 37, 127
 Spatula, Pelton 106, 127
 Spatula, Scraper 107
 Spatula, Thermometer 109, 78
 Spatula, Triangle 101
 Spiral Knife 113
 Spice Box 179
 Spice Grater 131, 132, 133
 Spice Infuser 177
 Spiral Julienne Curler 113
 Spiral Potato Cutter 145
 Spiral Vegetable Slicer 145
 Spoon Exoglass® 106, 108, 184
 Spoon Mise En Bouche
 Stainless Steel 188
 Sponge Cake Pan 28, 29, 41
 Spray Gun 85, 198
 Sprayer Oil 129, 192
 Sprayer Rum 129
 Spring Form Pan 28
 Square Pan 28
 Stainless Steel Cleaner 168
 Stainless Steel Cookware 168, 169,
 170, 171
 Steamer "Excellence" 169
 Stock Pot "Excellence" 169
 Stock Pot With Faucet "Excellence" 170
 Stoner, Cherry / Olive 115
 Strainer 124, 125
 Strainer, Bouillon Exoglass® 124
 Strainer Holder 124
 Strainer, Sieve Exoglass® 125
 Strainer Stainless Steel 125
 Strip Cutter 66
 Stuffer, Sausage 199
 Sub Rolls, Silform 14
 Sugar Blow Torch 84
 Sugar Lamp 84, 198
 Sugar Heating Lamp 84, 198
 Sugar Pan Copper 166
 Sugar Pourer 129, 192
 Sugar Pump 84
 Sugar Scissors 84
 Sugar Work Gloves 84, 202
 Sultane Pastry Tips 74
 Swing Salad Spin Dryer 126
 Swing Salad Spin Dryer parts 126
 Syringe 117
 Syrup Density Meter 78
 Syrup Density Meter Tube 79
- T**
- Table Crumber 116
 Tart Pan Copper 167
 Tart Rings 42, 43
 Tart Ring, Exoglass® 42
 Tartlet Mold 29, 30, 31,
 32, 33, 47
 Terrine, Cast Iron 175
 Thermometer, Candy 79
 Thermometer, Chocolate 78
 Thermometer, Digital 77, 78, 79
 Thermometer, Electronic 77, 78, 79
 Thermometer Freezer 78
 Thermometer, Holder 79
 Thermometer, Infrared 79
 Thermometer, Needle 77
 Thermometer, Pocket 78
 Thermometer, Probe 77
 Thermometer, Spatula 78, 109
 Thermometer, Vacuum Needle 77
 Timer 79
 Tomato Corer 112
 Tomato, Kiwi Peeler 114
 Tomato Slicer 143
 Tomato Wedger 140, 141,
 142, 143
 Tongs, Escargot 185
 Tongs, Exoglass® 108, 184
 Tongs, Fish Bone 119
 Tongs, Cafeteria 108, 184
 Tongs, Duolon 106
 Tongs, Pastry Crimper 75
 Tongs, Stainless Steel 127
 Tongs, Topping 108, 184
 Torch 84
 Truffle Cutter 152
 Truffle Slicer 152
 Tweezers 118
- U**
- Utensil Rack 123
 Utensil Shelf 178
- V**
- Vacuum, Thermometer Needle 77
 Vegetable Baller Double 112
 Vegetable Peeler 114
 Vegetable Slicer "Le Rouet" 145
 Vegetable Steamer Copper 167
 Vegetable Turning Décor 113
- W**
- Wall Rack Holder 123
 Wedding Cake French Style 20, 21
 Wedger, Egg / Fruit / Vegetable 116, 140,
 141, 142,
 143, 144
 Wedger Fruit / Vegetable 116, 140,
 141, 142
 Whisks 122, 123
 White Adhesive Seal 77
 Wicker Bread Basket 17, 193
 Wire Skimmer 120
 Wok "Tradition" 171
 Wok Ceramic 161
 Wok Copper 165
 Wok Nonstick 172
 Wood Chips for Smoking Gun 197
 Wood Kit for Smoking Gun 197
- Y**
- Yule Log Pastry Tips 73
- Z**
- Zabaglione Bowl Copper 167
 Zester 110, 131,
 133

Thanks to Aycin M. for Alphabetical index preparation.

NUMERICAL INDEX

Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #
013203	177	062588	192	112025	120	116201	130	140028	69	167024	74
013204	177	070522	178, 187	112026	120	116202	130	140030	69	167025	74
013206	177	070528	178, 187	112028	120	116203	130	140102	48, 51	167033	74
013227	177	070971	176, 185	112030	123	116204	130	140126	69	167034	74
013230	177	070973	191	112061	120	116208	130	140204	101	167035	74
013231	177	070974	191	112062	120	116220	125	141002	67	167042	74
013320	177	070988	178	112063	120	116430	129	141006	66	167043	74
015210	170	070990	178	112064	120	116436	87	141010	67	167044	74
017082	179	070992	178	112065	120	116437	87	141013	67	167045	74
017084	179	071038	178, 187	112066	120	116451	128	141028	67	167051	74
017335	125	071041	178, 187	112282	121	116452	128	141105	66	167053	74
017337	125	071050	178, 187	112293	120	116453	128	141110	66	167054	74
017360	124	071052	178, 187	112295	120	116454	128	141115	66	167055	74
017360MC	124	071058	176	112298	120	116455	28	141120	66	167062	74
017364	125	071070	175	112420	106, 127	116456	128	150101	64	167064	74
017365	125	071072	175	112420C	106, 127	116515	87, 124	150102	64	167065	74
020280	115	071074	175	112421	106, 127	116530	87	150103	64	167080	74
020420	125	071076	175	112421C	106, 127	116540	86	150104	64	167082	74
020422	125	071098	175, 185	112422	106, 127	116601	86	150110	64	167084	74
020424	125	071122	176	112422C	106, 127	116605	87	150111	64	167086	74
020426	125	071351	177	112425	106	118501	17, 193	150112	64	167088	74
031231	167	071940	127	112430	106	118502	17, 193	150113	64	167101	74
032035	187	071945	127	112443	112	118505	17, 193	150114	64	167103	74
032036	187	071950	127	112501	75	118506	17, 193	150115	64	167104	74
032037	165, 187	072029	130	112503	119	118510	17, 193	150117	64	167105	74
032039	165, 187	072045	127	112641	101	118511	17, 193	150119	64	167106	74
032051	167	072200	84	112650	37, 127	118512	17, 193	150121	64	167107	74
032107	166	072271	77	112652	37, 127	118513	17, 193	150123	64	167108	74
032108	166	072525	152	112654	37, 127	118515	17, 193	150125	64	167109	74
032110	166	072580	152	112656	37, 127	118516	17, 193	150126	64	167110	74
032121	166	072595	152	112657	83	118525	17, 193	150127	64	167111	74
032122	166	072703	112	112664	127	118526	17, 193	150151	64	167112	74
032123	166	072770	111	112666	127	118528	17, 193	150152	64	167113	74
032124	166	072773	111	112670	37, 127	118560	15	150153	64	167114	74
032130	167	072890	110	112672	37, 127	120005	16	150154	64	167115	74
034014	165	072900	115	112674	37, 127	120005C	16	150155	64	167130	73
034016	165	073085	115	112676	37, 127	120006	16	150157	64	167140	74
034017	165, 187	073095	115	112686	37, 61, 107, 127	120022	16	150159	64	167141	73
034018	154	073135	119	112722	101	120023	16	150161	64	167142	73
034019	165	073159	151	112822	80	120032	16	150163	64	167151	73
034025	165, 187	073160	149	112825	80	120034	16	150165	64	167152	73
034040	165, 187	073170	148, 199	112826	80	120035	16	150220	65	167170	73
034051	165, 187	073171	148	112840	80	120054	16	150230	65	167171	74
034078	165	073175	149	112845	80	120090	83	150231	65	167175	76
034083	165	073180	148	112900	80	120092	83	150232	65	167180	73
050044	182	073181	148	112901	80	120451	153	150241	64	167300	73
050464	182	073182	148	112902	80	120524	188	150244	64	167302	73
050468	183	073183	148	112903	80	120802	153	150247	64	167303	73
051132	183	073184	148	113025	107	120806	153	150320	65	167304	73
051165	182	073186	148	113030	107	120807	118	150405	65	167306	73
051291	188	073194	151	113030C	107	120817	153	150456	65	167333	73
051354	182	073195	151	113035	107	120841	117	153044	54	167345	73
051356	183	073200	151	113040	107	120842	117	153045	54	167355	73
051357	182	073201	150	113041	111	120852	117	153046	54	167370	73
051359	182	073210	150	113042	82	120901	114	153052	54	167380	73
052021	183	073211	150	113045	107	120903	110	154001	65	167430	73
052023	183	073213	150	113050	107	120906	114	154051	83	167452	73
052278	186	073215	150	113090	78	120907	113	154052	83	167532	75
052280	186	073216	150	113092	78, 109	120910	110	161002	70	168001	76
052284	186	073217	150	113330	106	120912	112	161003	70	169001	70
052300	183	073227	67	113330ABX	106	120913	113	161004	70	169002	70
059925	186	073228	151	113330BC	106	120914	113	161005	70	169003	70
060661	188	073418	197	113330C	106	120915	112	161006	70	181009	113
061410	129, 192	073419	197	113330RC	106	120916	112	161007	70	181052	113
061475	192	073449	197	113331	106	120920	115	161008	70	182101	154
061477	192	073450	197	113332	106	120922	112	161204	70	182102	154
061479	192	073556	196	113338	106	120925	112	161205	70	182103	154
061481	192	073557	197	113345	106	120930	112	161206	70	182104	154
061485	192	073558	197	113501	107	120935	67	161207	70	182106	154
061607	116	073559	196	113720	107	120938	113	161208	70	182110	155
061715	185	073597	177	113724	107	120939	145	165003	71	182112	155
062001	174	079611	176, 187	113735	107	121009	112	165003-MASTER CASE		182113	155
062002	174	090347	152	113745	107	121021	115	165003-PALLET		182116	155
062003	174	090384	114	114005	107	121042	118, 190	165007	71	182118	155
062004	174	090420	118, 190	114145	127	121045	118, 190	165010	71	182119	155
062005	174	090570	153	115020	81	121100	119	165018	71	182121	155
062006	174	111022	122	115060	81	121103	119	165018-MASTER CASE		182122	155
062007	174	111023	122	115082	81	121134	119, 153	165018-PALLET		182125	155
062008	174	111024	122	115084	81	121135	118, 190	165019	71	182126	155
062009	174	111025	122	116002	82	121136	119	165019-MASTER CASE		182129	154
062031	174	111026	122	116004	82	122011	152	165019P	71	182131	155
062032	174	111027	122	116006	82	122012	152	166003	72	182151	155
062033	174	111035	123	116008	82	122013	152	166004	72	210213	145
062034	174	111036	123	116009	82	122016	152	166006	72	215000	137
062040	174, 186	111046	123	116011	82	122017	152	166007	72	215001	137
062051	178	111060	123	116012	82	122021	152	166010	73	215005	137
062052	178	111061	123	116012C	82	122031	152	166160	74	215010	137
062053	178	112011	123	116013	82	139002	153	166161	74	215017	137
062075	185	112012	123	116014	82	139005	153	166500	75	215018	137
062120	190	112015	123	116015	82	139006	153	166700	75	215021	137
062130	190	112021	120	116016	82	140005	69	167012	74	215022	137
062150	185	112022	120	116017	82	140010	69	167014	74	215023	137
062155	190	112023	120	116018	82	140018	69	167015	74	215028	138
062160	185	112024	120	116020	82	140025	69	167023	74	215029	138

NUMERICAL INDEX

Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #
215030.....	138	250513.....	78	310212.....	62	332215.....	31	336402.....	51	341603.....	13	336400.....	51
215030-035.....	138	250528.....	77	310213.....	62	332216.....	31	336406.....	51	341604.....	13	336434.....	51
215035.....	138	250536.....	77	310404.....	63	332217.....	31	336434.....	51	341606.....	13	336469.....	54
215040.....	138	250538.....	77	310407.....	63	332223.....	31	337000.....	56	341607.....	13	337000.....	56
215043.....	138	250544.....	77	310408.....	63	332225.....	31	337001.....	56	341629.....	26	337002.....	56
215044.....	138	250552.....	77	310409.....	63	332227.....	31	337002.....	56	341641.....	13	337002.....	56
215045.....	138	250601.....	79,129	310712.....	63	332233.....	31	337002.....	56	341642.....	13	337000.....	56
215046.....	138	250602.....	79,129	310713.....	63	332235.....	31	337004.....	56	341643.....	13	337006.....	56
215052.....	152	251001.....	129	310731.....	45	332252.....	31	337029.....	56	341701.....	14	337030.....	56
215060S.....	136	251003.....	129	310732.....	45	332254.....	31	337100.....	56	341712.....	14	337100.....	56
215062.....	136	251005.....	129	310735.....	45	332256.....	31	337100.....	56	341713.....	14	337100.....	56
215065.....	136	251010.....	129,192	310739.....	45	332602.....	30	337102.....	56	341771.....	29	337102.....	56
215068.....	136	257901.....	46	310752.....	45	332604.....	30	339010.....	102	341773.....	29	339010.....	102
215070.....	136	257904.....	46	310812.....	61	332621.....	23	339011.....	102	341774.....	29	339011.....	102
215072.....	136	257905.....	48	311001.....	45	332622.....	23	339011.....	102	341775.....	29	339012.....	102
215074.....	136	257912.....	45,46	311005.....	45	332658.....	31	339012.....	102	341776.....	29	339013.....	102
215085.....	136	257914.....	46	311121.....	14	332659.....	31	339013.....	102	341777.....	29	339014.....	102
215086.....	136,137	257915.....	46	311141.....	14	332671.....	33	339014.....	102	341778.....	29	339015.....	102
215112.....	137	257916.....	48	312126.....	68	332672.....	33	339015.....	102	341779.....	29	339016.....	102
215115.....	137	257917.....	44,46	312212.....	68	332691.....	33	339016.....	102	341802.....	29	339017.....	102
215121.....	145	257919.....	48	312501.....	68	332692.....	33	339017.....	102	342101.....	26	340001.....	83
215124.....	145	257920.....	47	312502.....	68	332693.....	33	340001.....	83	342231.....	24	340002.....	83
215131.....	145	257921.....	47	312503.....	68	332694.....	33	340002.....	83	342233.....	24	340215.....	28
215132.....	145	257922.....	47	312504.....	68	332695.....	33	340215.....	28	342234.....	24	340216.....	28
215155.....	139	257925.....	47	312505.....	68	334025.....	24	340216.....	28	342235.....	24	340217.....	28
215158.....	139	257926.....	47	320200.....	59	334026.....	24	340217.....	28	342236.....	24	340221.....	24
215250.....	139	257928.....	47	320201.....	59	340221.....	24	340221.....	24	342237.....	24	340222.....	24
215252.....	139	257930.....	47	320211.....	59	344101.....	31	340222.....	24	342252.....	24	340243.....	24
215255.....	139	257931.....	47	320412.....	61	334103.....	31	340243.....	24	342445.....	25	340244.....	24
215256.....	139	257985.....	48	321000.....	58	334110.....	31	340244.....	24	342446.....	25	340245.....	24
215304.....	116	257990.....	48	321004.....	57	334112.....	31	340245.....	24	342447.....	25	340246.....	24
215306.....	116	258825.....	87	321004C.....	57	334124.....	31	340246.....	24	342448.....	25	340305.....	28
215307.....	116	260402.....	91	321005.....	57	334128.....	31	340305.....	28	342476.....	23	340333.....	13
215312.....	110	260403.....	91	321005BX.....	57	334177.....	31	340333.....	13	342477.....	23	340334.....	13
215315.....	111	260404.....	91	321005C.....	57	336001.....	52	340334.....	13	342478.....	23	340335.....	13
215317.....	110	260457.....	91	321006.....	57	336002.....	52	340335.....	13	343141.....	25	340336.....	13
215408.....	115	260516.....	90	321008.....	58	336003.....	52	340336.....	13	343232.....	34	340337.....	13
215431.....	133	260590.....	90	321012.....	57	336004.....	51	340337.....	13	343501.....	29	340345.....	13
215437.....	133	261904.....	100	321014.....	57	336005.....	53	340345.....	13	343505.....	29	340346.....	13
215450.....	117	262001.....	100	321023.....	61	336006.....	53	340346.....	13	343507.....	29	340348.....	13
215545.....	117	262002.....	100	321023C.....	61	336007.....	51	340348.....	13	343508.....	29	340350.....	13
215580.....	126	262012.....	100	321026.....	61	336009.....	50	340350.....	13	343541.....	33	340351.....	13
215582.....	126	262013.....	100	321026C.....	61	336010.....	50	340351.....	13	343542.....	33	340401.....	35
215588.....	126	262014.....	100	321200.....	60	336012.....	53	340401.....	35	343546.....	33	340402.....	35
215589.....	126	262015.....	100	321201.....	60	336013.....	53	340402.....	35	343550.....	33	340403.....	35
215605.....	199	262016.....	100	330621.....	24	336014.....	50	340403.....	35	343551.....	33	340404.....	35
215610.....	144	262017.....	100	330625.....	24	336015.....	50	340404.....	35	343561.....	33	340405.....	35
215611.....	142	262018.....	100	330626.....	24	336017.....	52	340405.....	35	343562.....	33	340406.....	35
215616.....	142	262019.....	100	331052.....	26	336018.....	50	340406.....	35	343563.....	33	340411.....	35
215618.....	142	262020.....	100	331054.....	26	336019.....	50	340411.....	35	343564.....	33	340413.....	23
215619.....	142	262021.....	100	331056.....	26	336020.....	50	340413.....	23	343565.....	33	340415.....	23
215626.....	142	262022.....	100	331074.....	13	336022.....	50	340415.....	23	345060.....	32	340416.....	23
215627.....	142	262023.....	100	331075.....	13	336023.....	50	340416.....	23	345108.....	22	340417.....	23
215731.....	144	262024.....	100	331076.....	13	336024.....	50	340417.....	23	345110.....	22	340463.....	25
215732.....	144	262202.....	84,198	331082.....	13	336030.....	50	340463.....	25	345114.....	25	340464.....	25
215733.....	144	262230.....	84	331125.....	23	336032.....	50	340464.....	25	345151.....	32	340466.....	25
215734.....	144	262235.....	84	331204.....	30	336034.....	53	340466.....	25	345201.....	32	340622.....	26
215735.....	144	262266.....	84	331206.....	30	336040.....	52	340467.....	25	345202.....	32	340631.....	26
215736.....	144	262289.....	84,202	331208.....	30	336043.....	53	340622.....	26	345446.....	25	340634.....	26
215738.....	144	262290.....	84,202	331209.....	30	336045.....	50	340631.....	26	345448.....	25	340635.....	26
215742.....	144	262291.....	84,202	331210.....	36	336046.....	45,52	340634.....	26	345591.....	22	340637.....	26
215744.....	144	263500.....	98	331283.....	36	336049.....	50	340635.....	26	345592.....	22	340638.....	26
215745.....	144	263512.....	98,99	331286.....	36	336056.....	52	340637.....	26	345593.....	22	340662.....	28
215746.....	144	263530.....	99	331294.....	36	336057.....	52	340638.....	26	345594.....	22	340666.....	28
215748.....	144	263535.....	99	331311.....	28	336063.....	50	340662.....	28	345595.....	22	340681.....	29
215758.....	144	263537.....	99	331312.....	28	336087.....	53	340664.....	28	345604.....	22	340682.....	29
215768.....	144	263540.....	98	331313.....	28	336090.....	53	340666.....	28	345638.....	22	340688.....	29
215790.....	144	263542.....	98	331591.....	23	336101.....	54	340681.....	29	345656.....	32	340682.....	29
215791.....	144	263543.....	98	331592.....	23	336103.....	54	340682.....	29	345657.....	32	340683.....	29
215792.....	144	263544.....	98	331593.....	23	336104.....	54	340683.....	29	345658.....	32	340684.....	29
215831.....	143	263545.....	98	331594.....	23	336105.....	52	340684.....	29	345659.....	32	340685.....	29
215836.....	143	263550.....	99	331595.....	23	336135.....	54	340685.....	29	345833.....	12	340705.....	29
215838.....	143	264046.....	85	331596.....	23	336145.....	54	340705.....	29	345834.....	12	340708.....	29
215841.....	144	264047.....	85	331602.....	34	336151.....	52	340708.....	29	345835.....	12	340711.....	29
215851.....	143	264048.....	85	331611.....	30	336302.....	52	340711.....	29	345836.....	12	340713.....	29
215861.....	144	264049.....	85	331612.....	30	336304.....	52	340713.....	29	345842.....	12	340821.....	29
215866.....	144	264051.....	85	331613.....	30	336306.....	52	340821.....	29	345933.....	12	340822.....	29
215868.....	144	264052.....	85	331664.....	28	336308.....	52	340822.....	29	345934.....	12	340853.....	13
216011.....	133	264053.....	85	331666.....	28	336310.....	50	340853.....	13	345935.....	12	340854.....	13
216012.....	133	264054.....	85	331731.....	30	336312.....	50	340854.....	13	345936.....	12	340855.....	13
216015.....	133	264904.....	85,198	331733.....	30	336322.....	53	340855.....	13	346701.....	42	340856.....	13
250105.....	78	264906.....	85,198	331734.....	30	336332.....	53	340856.....	13	346702.....	42	340902.....	36
250108.....	78	283245.....	111	331735.....	30	336335.....	53	340902.....	36	346703.....	42	340904.....	36
250112.....	79	303036.....	167	331737.....	30	336338.....	50	340904.....	36	346704.....	42	340913.....	36
250122.....	84,166	304042.....	167	331738.....	30	336339.....	53	340913.....	36	346705.....	42	340961.....	13
250124.....	84,166	305016.....	166	331739.....	30	336340.....	50	340961.....	13	346706.....	42	336342.....	50
250301.....	78	305020.....	166	331803.....	35	336342.....	5						

NUMERICAL INDEX

Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #	Item #	Page #
360016	162	371618	43	380163	97	552167	186	692032	171	906032	172
360018	162	371619	43	380164	97	552169	186	692036	171	906036	172
360020	162	371620	43	380165	97	552730	183	692040	171	906040	173
360024	162	371659	43	380167	94	573421	17, 193	692045	171	907012	172
360112	164	371660	43	380169	94	573476	17, 193	692050	171	907525	172
360114	164	371663	43	380178	93	612205	117	693024	168	907528	173
360116	164	371664	43	380183	93	613281	185	693028	168	908036	173
360118	164	371666	43	380184	93	613302	191	693032	168	908040	173
360120	164	371667	43	380185	93	650190	108, 184	693036	168	908538	173
360124	164	371668	43	380186	95	650192	108, 184	693040	168	909528	172
361212	34	371669	43	380205	95	650194	108, 184	693045	168	911437	178
362001	27	371701	43	380209	94	650196	108, 184	693050	168	911438	178
362003	27	371702	43	380211	95	650198	108, 184	694024	169	911439	178
362004	27	371704	43	380221	97	650200	108, 184	694028	169	911440	178
362011	27	371705	43	380222	96	650202	108, 184	694032	169	915901	163
365012	162	371706	43	380240	96	650204	108, 184	694036	169	960102	41
365014	162	371707	43	380249	97	652012	127	694040	169	960103	41
365016	162	371708	43	380254	95	652015	127	694045	169	960104	41
365018	162, 163	371801	41	380255	95	652016	127	694050	169	970058	182
365020	162	371802	41	380265	94	652017	128	694224	170	982045	127
365024	162, 163	371803	41	380712	94	661201	190	694228	170	990593	138
365028	162, 163	371804	41	382012	95	661241	116	694232	170	990596	138
367020	163	371805	41	382031	97	661404	129, 192	694236	170	991077	199
367024	163	371806	41	383407	96	664050	173	694240	170	60-02954	14
367028	163	371807	41	383408	95	665220	161	696020	170	60-02955	14
367120	163	371808	41	383410	93	665224	161	696024	170	60-04204	14
367124	163	371809	41	385040	92	665228	161	696028	170	60-04206	14
367128	163	371810	41	385050	92	665232	161	697028	169	60-04207	14
369024	144	372016	164	400497	116	666228	161	697032	169	60-06204	14
369028	144	372020	164	410105	85, 198	668524	173	697036	169	60-06206	14
370036	165	372024	164	421501	83	668528	173	697040	169	60-06208	14
370100	38	372028	164	421503	83	668532	173	697045	169	BC-10644	138
370102	38	372116	164	421700	81	669420	172	697050	169	BC-11660	138
370105	38	372120	164	421702	81	669424	172	698024	169	BC-19638	138
370141	38	372124	164	421704	81	669428	172	698028	169	IMP-CLAMP	148
370142	38	372128	164	421705	81	669432	172	702212	177	IMP-GEARS	148
370143	38	373016	164	421706	81	670308	130	702214	177	IMP-HANDLE	148
370145	38	373020	164	421709	81	670316	130	702216	177	IMP-KNOB	148
371003	40	373024	164	421716	38	670330	130	702218	177	IMP-LGHANDLE	148
371015	40	373028	164	421717	80	670390	130	702616	128	LER-4030CLR	145
371016	40	373116	164	421735	81	675020	170	702618	128	LER-4043	145
371017	40	373120	164	421736	81	675024	170	702620	128	LER-4044	145
371020	40	373124	164	421743	103	675028	170	702622	128	LER-4045	145
371105	40	373128	164	421832	101	675220	160	702624	128	LER-4048	145
371108	40	374024	163	423060	103	675224	160	702626	128	LER-4058	145
371110	40	374028	163	431220	101	675228	160	702628	128	M530	147
371121	19	374124	163	434006	133	675232	160	702630	128	M5010	147
371123	19	374128	163	434620	132	675236	160	702632	128	M5015	147
371142	18	375001	44	438000	132	675240	160	702636	128	M5020	147
371152	19	375005	44	438002	132	676125	160	702640	128	M5030	147
371153	19	375014	44	438004	132	676128	160	703019	128	M5040	147
371161	19	375015	44	438006	132	681590	189	703020	128	N3002X	146
371162	19	375021	44	438008	132	681592	189	703025	128	N3004X	146
371201	41	375023	44	440001	131	681598	189	703030	128	N3721	69
371202	41	375040	44	440016	131	681901	21	703035	128	N4112	189
371203	41	375041	44	440020	131	681902	21	703040	128	N4114	189
371204	41	375060	44	444001	132	681903	21	710083	15	N4174	118, 190
371205	41	375061	44	444002	132	681911	21	713504	170	N4194	111
371206	41	375070	44	446020	131	681912	21	713540	177	N4196	111
371207	41	375071	44	448006	133	681913	21	713550	177	N5700	199
371208	41	375072	44	448007	133	681921	21	713560	177	P1000	147
371209	41	375078	44	448105	133	681922	21	713730	191	P10010	147
371210	41	375091	44	448906	133	681923	21	713735	191	P10015	147
371211	41	375092	44	448907	133	681934	21	713740	191	P10020	147
371221	19	375093	44	455001	63	685020	171	713745	191	P10030	147
371223	19	375095	44	455003	63	685024	171	713750	191	P10040	147
371225	44	375112	44	466620	202	685028	171	713824	125	PAP4	118
371242	18	375114	44	466621	202	685032	171	713828	125	S3	147
371243	18	376010	44	466769	183	686520	171	713832	125	S3015	147
371253	19	376012	44	467012	202	686524	171	719110	178	S3025	147
371401	41	376104	44	510501	15	686528	171	720311	167	S3040	147
371402	41	376106	44	510505	15	686730	171	720312	167	S3-HANDLE	147
371404	41	376108	44	510508	15	687835	161	720358	160	X3	146
371405	41	376110	44	510531	15	690024	169	720360	168	X3015	146
371406	41	376112	44	510532	15	690028	169	747010	179	X3025	146
371407	41	376114	44	510534	15	690032	169	760321	202	X3040	146
371408	41	380102	97	510535	15	690036	169	760331	202	X3-HANDLE	146
371409	41	380104	96	510536	15	690040	169	773001	202	X530	146
371410	41	380105	96	510537	15	690045	169	773002	202	X5010	146
371411	41	380106	96	511510	179	690050	169	773011	202	X5015	146
371412	41	380107	96	511512	179	691012	170	773012	202	X5020	146
371420	43	380108	94	529560	125	691014	170	774002	101	X5030	146
371421	37	380111	95	532330	191	691016	170	845025	15	X5040	146
371422	37	380112	96	532335	191	691018	170	845608	178		
371505	40	380122	94	532340	191	691020	170	880370	199		
371609	43	380123	94	532350	191	691024	170	880372	199		
371610	43	380141	97	532522	188	691028	170	880374	199		
371611	43	380148	97	532523	188	692014	171	880376	199		
371612	43	380152	97	532524	188	692016	171	880378	199		
371613	43	380153	97	532526	188	692018	171	880380	199		
371615	43	380154	97	532529	188	692020	171	906020	172		
371616	43	380158	97	532530	188	692024	171	906024	172		
371617	43	380161	97	552085	185	692028	171	906028	172		

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