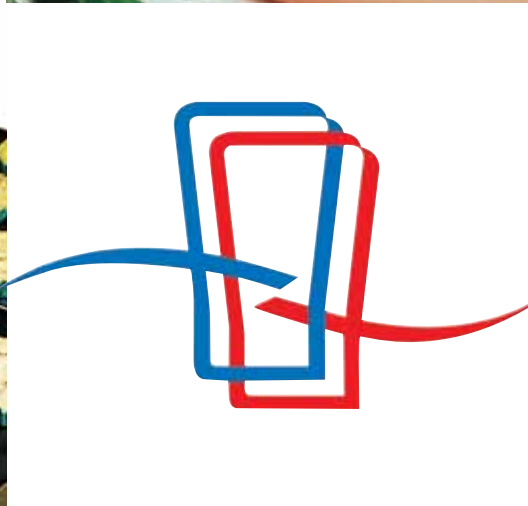


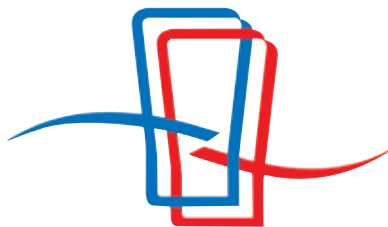
# Matfer Bourgeat Inc.



2009



Awakening the Chef in you.....



**MATFER BOURGEAT** INC

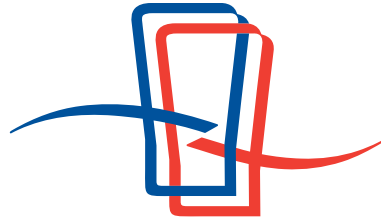
à votre service since 1814



## Matfer Bourgeat, Inc... At the service of fine cuisine

In a country with a culinary tradition such as that of France, **Matfer Bourgeat** has always been committed to encouraging excellence in the design of equipment for the professional catering industry.

For over 80 years, by continuously improving production techniques, production quality, and service, **Matfer Bourgeat** has one goal: *Customer Satisfaction*.



# Matfer Bourgeat, Inc. Group History

**“PROVIDING SUPERIOR COOKWARE SINCE 1814”**

From the modest craftsman who, in 1814, worked copper in order to create cake pans, to automatized lines permitting transform stainless steel into steam table pans or into whisks, the Matfer-Bourgeat group went through wars and industrial revolutions always faithful to its original occupation: to conceive and to manufacture small material for the foodservice industry.

Each new period in the life of a group includes its evolutions and its challenges. Our time is the one of globalization that, in numerous sectors, questions the durability of the industrial means of work.

At the time of talks about “groups without factories”, we made the choice to produce in France, taking advantages from this globalization in order to extend our product range and to enter new markets.

Our new products are at the heart of the group’s strategy: saving of time, security, hygiene and new tendencies are our main criteria of research and development. This policy, allied to a strong culture of services trying to anticipate our clients’ needs, will represent the basis of our future growth.

***We are very proud to offer “tools that will help unleash your creativity with style!”***

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**MATFER BOURGEAT INC**

## DUO DECORATING TUBES

A revolutionary invention for tube decoration!  
Makes original two-color decorations.

- **PASTRY:** macaroons, butter cream, custard, chantilly cream, mousse, meringue, marshmallow, floating island, royal icing, etc.
- **COOKING:** mayonnaise, compound butter, pommes, duchesse, mashed potatoes, fine stuffing, etc.

Easy to use with a traditional pastry bag, **Duo Decorating Tubes** offer a myriad of combinations of colours and flavours, to suit the inspiration of confectioners and cooks.

The different types of tubes available, (star, plain, Yule log tube, etc.) expand the possibilities to create original decorations.



**Easy to assemble, disassemble and clean.**

### HOW TO USE THE SET

1. Prepare 2 fillings of different colours and similar density, one of them of 150 g. For the other filling, allow between 450 g (Chantilly cream, meringue, etc.) and 800 g (heavier fillings).
2. Pick the grooved tube and put in inside the cone and the decorating tube.
3. Fill the cone with the coloured 150 g filling.
4. Put the cone set inside a 50 cm pastry bag.
5. Fill the bag with the main filling.
6. Use the set as a classic pastry bag – *your imagination is the limit!*

The kit is delivered in a plastic storage box including:

- 1 cone; • 4 tubes with 3 and 4 grooves of 1 or 2 mm.; • 6 screw-on decorating tubes: plain, star, Yule log.
- 1 pastry tube brush for the tube cleaning. • 1 recipe booklet.

Item Number 168001  
**\$169.00**



**MATFER BOURGEAT INC**



Item Number 661404

**OIL SPRAYER**

Sprays a thin uniform oil layer. Ideal for dressing salads, oiling meat, fish or greasing trays and molds. Manuel air pump, Polycarbonate and Stainless Steel. Diameter 2 1/2", Height 6 1/3", 1 quart

**\$19.60**



Item Number 061440

**MATFER ELECTRICAL PEPPER MILL**

Practical mill due to it's use with only one hand. Light under mill to see better amount and grind of pepper. Works with 4 AA batteries. Batteries not included. Diameter 2", Height 8"

**\$29.50**



Item Number 980630

**MANUAL POTATO MASHER**

For traditional mashed potatoes. Lacquered cast aluminum. Length 15 3/4"

**\$71.00**



Item Number 531346

**MINI-VERRINES GLASSES**

Carat-Thick base. Sold by pack of 6. Diameter 2 2/3", Height 2 1/4", 3 3/4 oz.

**\$19.00**



Item Number 705137 & 705138

**OVAL COCOTTE**

Black polypropylene, with lid. Microwaveable safe. Suitable for satellite reffridgerators.

#705137- 4" x 2 2/16" height 1 1/3", 144 pcs.

#705138- 4 1/3" x 2 2/3" height 1 2/3", 96 pcs.

**\$225.00**

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Baking, Pastry Molds & Sheets



1

**1 BANNETON**

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

	Product Weight	Item Number	Price
Oval Banneton, length 7 7/8" x width 4 3/4"	6 oz.	118501	\$ 41.44
Oval Banneton, length 9 1/2" x width 6"	6 oz.	118502	\$ 44.13
Round Banneton, diameter 7 1/2"	6 oz.	118505	\$ 40.18
Round Banneton, diameter 10 1/4"	11 oz.	118506	\$ 59.11



2

**2 BANNETON LINEN LINED**

Crafted of Willow, this basket allows proofing, country-style and other speciality breads, the old fashioned way.

Diameter 8 1/4", 1 lb. bread	5 oz.	118510	\$ 28.25
Diameter 9 1/2", 2 lb. bread	7 oz.	118511	\$ 33.50
Diameter 10 5/8", 3 lb. bread	9 oz.	118512	\$ 37.67
Diameter 11 1/2", 4 lb. bread	14 oz.	118513	\$ 41.96



3

**3 WICKER BASKET ROUND LINEN LINED**

Diameter 8 3/4"	4 oz.	512042	\$ 18.46
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4

**4 OVAL BREAD BASKET**

Made of nickeled steel. Woven pattern.

Oval - length 9 1/2" x width 11 3/4"	5 oz.	061760	\$ 9.35
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5

**5 WICKER BASKET RECTANGULAR LINEN LINED**

Removable fabric cover. For presentation of buns, pastries in the shop.

Length 11" x width 5 1/2" x height 2"		573442	\$ 7.83
Length 14" x width 10" x height 4"		512020	\$ 14.00



6

**6 BLACK OVAL AND ROUND BASKETS**

Polypropylene.

Diameter 9"		573410	\$ 11.55
Diameter 7"		573412	\$ 11.55



# baking, pastry molds & sheets

## 1 NONSTICK BREAD LOAF PAN

Made of steel, P.T.F.E.coated for easy unmolding and cleaning. Straight sides.

	Product Weight	Item Number	Price
Length 9 7/8", width 3 1/8", height 3"	14 oz.	331075	\$ 50.35
Length 11 7/8", width 3 1/8", height 3"	1 lb.	331076	\$ 52.11



## 2 EXOGLASS® BREAD MOLD WITH STAINLESS STEEL COVER

300G - 3/4 pound of dough	3" X 7 1/4" X 3 1/3 B - W 3"	345833	\$ 47.71
500G - 1 pound of dough	3" X 9 3/4" X 3 1/2 B - 3 1/4"	345834	\$ 52.02
800G - 1 2/3 pound of dough	3 1/2" X 10 1/2" X 4 B - 3 1/2"	345835	\$ 57.40
1KG - 2 pounds of dough	4" X 11 1/3" X 4 1/3 B - 4"	345836	\$ 62.91
1.8KG - 4 pounds of dough	4 3/4" X 15 3/4" X 4 1/3 B - 4 1/3"	345842	\$ 81.79



## 3 BREAD PAN

Made of blue steel. For any type of loaf. Heavy duty.

Length 11 3/4", width 3 1/8", height 3 1/8"	1 lb.	340142	\$ 30.97
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## 4 BREAD PAN

Made of embossed blue steel. In two different sizes. Heavy duty.

Length 7", width 3 3/8", height 3"	11 oz.	340806	\$ 31.50
Length 9 7/8", width 3 1/2", height 3"	14 oz.	340807	\$ 33.50



## 5 BREAD PAN WITH COVER

Made of blue steel. Essential for sandwich bread. Makes perfectly square breads and brioches.

Length 15 3/4", width 4", height 4"	2 lbs. 6 oz.	340841	\$ 64.83
Length 15 3/4", width 5 1/2", height 5 1/2"	3 lbs.	340843	\$ 100.85

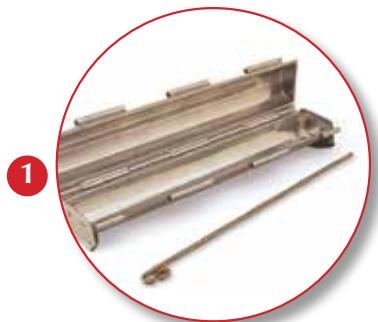


## 6 FLARED BREAD LOAF PANS

Made of tin-plate with rim. In six different sizes for all kinds of breads.

Length 7", width 3 1/8", height 2 1/2"	9 oz.	340345	\$ 28.50
Length 7 7/8", width 3 1/8", height 2 3/4"	10 oz.	340346	\$ 29.50
Length 9 1/2", width 3 1/2", height 3 1/8"	13 oz.	340348	\$ 33.60
Length 10 1/4", width 3 3/4", height 3 3/8"	15 oz.	340349	\$ 36.50
Length 11", width 4", height 3 1/2"	1 lb.	340350	\$ 38.50
Length 11 7/8", width 4 1/8", height 3 3/4"	1 lb.2 oz.	340351	\$ 42.50





**1 SMALL ROUND BREAD PAN**  
 Made of tin-plate. Makes round breads for canapes or tea sandwiches.  
 The advantage of using this piece of equipment is that it will produce an even, round bread.

Product Weight	Item Number	Price
Diameter 1 3/4", length 11 7/8"	11 oz. 341701	\$ 75.80



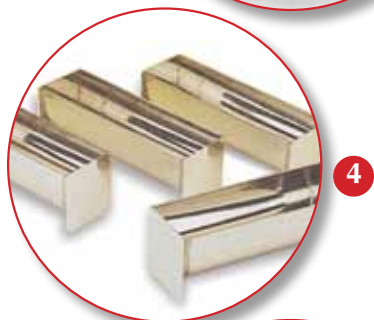
**2 ROUND ASPIC MOLD**  
 For mini-cakes or babas.  
 Made of aluminum with rim (Pack of 6)

Diameter 1 5/8", height 1 5/8"	3 oz. 342473	\$ 39.90
Diameter 2", height 2"	5 oz. 342475	\$ 43.50



**3 EXOGLASS® QUICHE MOLD**  
 Made of food grade composite Exoglass®.  
 Easy removal without spray release.  
**Heat resistant, from -5 to 500 degrees.**  
 Dishwasher safe.

Diameter 4", height 3/4", 12 PK	345110	\$ 71.20
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**4 HAM ASPIC MOLD**  
 Made of tin-plate. Makes attractive mini-vegetables in aspic or fish mousse (Pack of 2).

Length 5 1/4", width 1 5/8", height 1 3/8"	6 oz. 342101	\$ 94.63
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**5 EXOGLASS® OBLONG FLUTED TART MOLD**  
 Made of food grade composite Exoglass®.  
 Easy removal without spray release.  
**Heat resistant, from -5 to 500 degrees.**  
 Dishwasher safe.

Length 4 1/2", width 2 3/4", height 3/4"	345202	\$ 100.99
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**6 EXOGLASS® ROUND BABA MOLD**  
 Made of food grade composite Exoglass®.  
 Easy removal without spray release.  
**Heat resistant, from -5 to 500 degrees.**  
 Dishwasher safe.

Diameter 1 3/4", height 1 3/4" (Pack of 6)	345591	\$ 61.73
Diameter 2", height 2" (Pack of 6)	345592	\$ 64.69
Diameter 2 1/8", height 2 1/8" (Pack of 6)	345593	\$ 67.96
Diameter 2 1/2", height 2 1/2" (Pack of 6)	345594	\$ 72.85
Diameter 2 3/4", height 2 3/4" (Pack of 6)	345595	\$ 85.59

# baking, pastry molds & sheets

## 1 BRIOCHE MOLD - 12 FLUTES

Produces golden brioches. Made of seamless tin-plate.

	Product Weight	Item Number	Price
Diameter 2 3/8", height 3/4" (pack of 25)	1 lb.1 oz.	342231	\$ 44.60
Diameter 2 3/4", height 1" (pack of 25)	1 lb.7 oz.	342233	\$ 52.30

## 2 BRIOCHE MOLD - 10 FLUTES

Made of tin-plate.

Diameter 3", height 1 1/8" (pack of 12)	13 oz.	342234	\$ 23.90
Diameter 3 1/8", height 1 1/8" (pack of 12)	15 oz.	342235	\$ 24.52
Diameter 3 1/2", height 1 1/8" (pack of 12)	15 oz.	342236	\$ 25.84
Diameter 4", height 1 3/8" (pack of 12)	15 oz.	342237	\$ 52.30

## 3 BRIOCHE MOLD - 14 FLUTES

Made of tin-plate. Priced per piece.

Diameter 4 3/4", height 1 3/4"	3 oz.	340241	\$ 6.33
Diameter 5 1/2", height 2"	4 oz.	340242	\$ 6.66
Diameter 6 1/3", height 2 1/2"	5 oz.	340243	\$ 5.00
Diameter 7", height 3"	6 oz.	340244	\$ 10.29
Diameter 7 7/8", height 3 1/4"	8 oz.	340245	\$ 14.60
Diameter 8 5/8", height 3 3/8"	9 oz.	340246	\$ 13.93

## 4 BRIOCHE MOLD SMALL FLUTES

Made of tin-plate.

Diameter 2 1/8", height 5/8" (pack of 25)	14 oz.	342251	\$ 41.13
Diameter 2 3/8", height 3/4" (pack of 25)	1 lb.2 oz.	342252	\$ 39.00

## 5 BRIOCHE NONSTICK MOLD 10 FLUTES

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.

Diameter 3 1/8", height 1 1/4" (pack of 12)	15 oz.	330625	\$ 39.53
Diameter 3 1/2", height 1 1/4" (pack of 12)	15 oz.	330626	\$ 40.98

## BRIOCHE NONSTICK MOLD 12 FLUTES

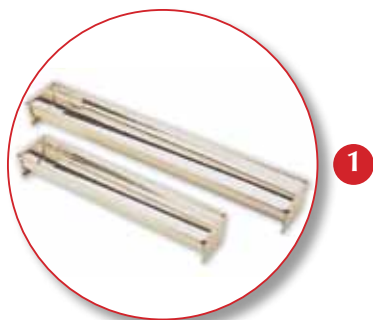
Diameter 2 3/8", height 3/4" (pack of 25)	1 lb.	330621	\$ 56.23
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## 6 EXAL BRIOCHE MOLD - 10 FLUTES

Made of aluminum with a multilayered nonstick surface for better heat distribution and a perfect rust free mold.

Diameter 3 1/8", height 1 1/4" (pack of 6)	7 oz.	334025	\$ 24.00
Diameter 3 1/2", height 1 1/4" (pack of 6)	6 oz.	334026	\$ 26.00
Diameter 4", height 1 3/8" (per piece)	1 oz.	334027	\$ 5.53





### 1 BUCHE CAKE MOLD

Made of tin-plate, with rim. Yule logs are easy to create with this mold.

	Product Weight	Item Number	Price
Length 13 3/4", width 2 3/8", height 1 3/4"	11 oz.	340631	\$ 35.20
Length 19 3/4", width 3 1/8", height 2 1/8"	1 lb.2 oz.	340634	\$ 48.50

Made of stainless steel, sealed

L 19 3/4", W 3 1/2", H 3", triangular	2 lbs.	340622	\$ 52.60
L 13 3/4", W 2 3/8", H 1 3/16", round bottom	1 lb.4 oz.	340635	\$ 53.60
L 19 11/16", W 2 3/4", H 1 3/8", round bottom	13 oz.	340637	\$ 74.41
L 19 3/4", W 3 1/8", H 2 1/8", round bottom	1 lb.12 oz.	340638	\$ 75.74

### 2 ACCESSORIES:

Ruler for 3 1/8" Buche mold	2 oz.	341629	\$ 25.11
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### 3 OVAL CAKE MOLD

Made of tin-plate (pack of 25).

Length 3 3/16"x width 2"x height 3/4"	1 lb.6 oz.	342722	\$ 105.00
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### 4 EXAL PLAIN HIGH-SIDECAKE NONSTICK MOLD

Made of aluminum with a multi-layered nonstick surface for better heat distribution and a perfect rust free mold.

Diameter 4", height 1 3/16"	2 oz.	334110	\$ 11.00
Diameter 4 3/4", height 1 1/4"	4 oz.	334112	\$ 13.00
Diameter 6 1/4", height 1 7/16"	4 oz.	334116	\$ 15.00
Diameter 7 7/8", height 1 9/16"	5 oz.	334120	\$ 21.00
Diameter 9 1/2", height 1 3/4"	7 oz.	334124	\$ 23.00
Diameter 11", height 2 1/8"	8 oz.	334128	\$ 29.00

### 5 CAKE OR BABA MOLD NONSTICK MOLD

Made of steel. P.T.F.E.coated.The nonstick layer facilitates unmolding of freshly baked products and the mold is easy to clean (pack of 6).

Diameter 1 3/4", height 1 3/4", 2 oz.	6 oz.	331591	\$ 59.00
Diameter 2", height 2", 3 oz.	8 oz.	331592	\$ 58.60
Diameter 2 3/16", height 2 3/16", 4 oz.	10 oz.	331593	\$ 59.60
Diameter 2 3/8", height 2 3/8", 5 oz.	12 oz.	331594	\$ 61.80
Diameter 2 1/2", height 2 1/2", 6 oz.	14 oz.	331595	\$ 67.25
Diameter 2 3/4", height 2 3/4", 8 oz.	1 lb.1 oz.	331596	\$ 74.50

### 6 STAINLESS STEEL DARIOLE OR BABA MOLD

Perfect for baking vegetable mousse or fish mousse (pack of 6).

Diameter 1 3/4", height 1 3/4", 2 oz.	9 oz.	342476	\$ 45.00
Diameter 2 3/16", height 2 3/16", 4 oz.	12 oz.	342477	\$ 39.75
Diameter 2 1/2", height 2 1/2", 6 oz.	1 lb.1 oz.	342478	\$ 51.85

# baking, pastry molds & sheets

## 1 CAKE OR QUICHE MOLD NONSTICK

Made of steel,P.T.F.E. coated. Heavy duty for cake crusts, flans or quiches.

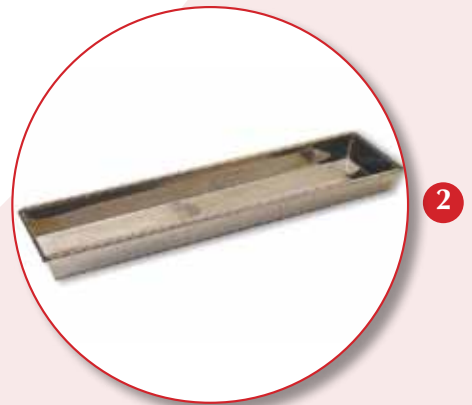
	Product Weight	Item Number	Price
Diameter 2 3/8", height 11/16" (pack of 25)	1 lb.4 oz.	331731	\$ 92.60
Diameter 2 3/4", height 11/16" (pack of 25)	1 lb.10 oz.	331733	\$ 99.80
Diameter 3", height 11/16" (pack of 12)	15 oz.	331734	\$ 53.60
Diameter 3 1/8", height 11/16" (pack of 12)	1 lb.	331735	\$ 54.50
Diameter 3 1/2", height 3/4" (pack of 12)	1 lb.3 oz.	331737	\$ 59.85
Diameter 3 3/4", height 3/4" (pack of 12)	1 lb.5 oz.	331738	\$ 59.74
Diameter 4", height 13/16" (pack of 12)	1 lb.8 oz.	331739	\$ 61.68



## 2 CAKE ROLL - RECTANGULAR FLAN MOLD

Long mold for crusts, flans or cakes. Made of tin-plate.

Length 19 3/4", width 4 1/2", height 1 1/2"	1 lb.4 oz.	340110	\$ 44.60
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## 3 CANNELE: COPPER TIN LINED

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

This smooth and light cake has been appreciated for many years. See recipe in our book #811005.

Small,high and thick mold.

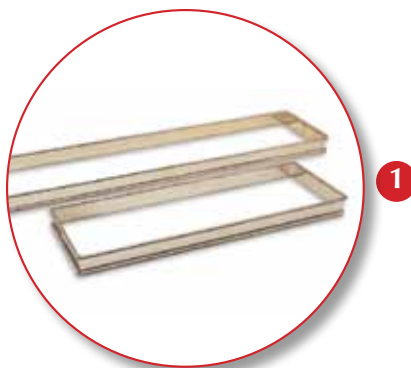
Diameter 1 3/8", height 1 3/8"	1 oz.	340415	\$ 18.75
Diameter 1 3/4", height 1 3/4"	2 oz.	340416	\$ 21.78
Diameter 2", height 2"	2 oz.	340417	\$ 25.91



## 4 CANNELE NONSTICK ALUMINUM MOLD NONSTICK INTERIOR

Diameter 1 3/8", height 1 3/8"	11 oz.	340410	\$ 10.68
Diameter 2", height 2"	15 oz.	340414	\$ 11.63

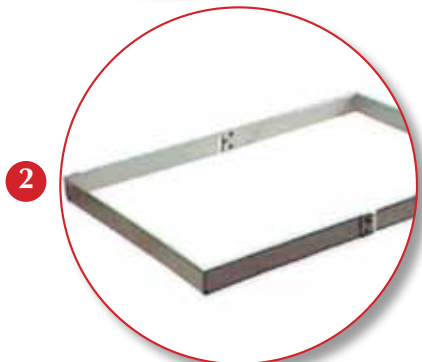




**1 RECTANGULAR FLAN FRAME**

Made of tin-plate. Edge is rolled around a copper wire. Great to shape and bake a tart or flan.

	Product Weight	Item Number	Price
Length 13 3/4" x width 4 3/8" x height 3/4"	12 oz.	371841	\$ 37.59
Length 21 5/8" x width 4 3/8" x height 3/4"	15 oz.	371842	\$ 43.19



**2 RECTANGULAR FRAME**

Bottomless frame. Heavy duty stainless steel.

Length 22 3/4" x width 15" x height 1 3/8"	2 lbs.4 oz.	371003	\$ 85.99
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**3 HEMISPHERE MOLD**

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

Diameter 2 3/8", height 1", 1 5/8 fl.oz.	1 oz.	340401	\$ 8.37
Diameter 2 3/4", height 1 3/8", 2 3/4 fl.oz.	2 oz.	340402	\$ 9.25
Diameter 3 3/16", height 1 1/2", 4 3/8 fl.oz.	2 oz.	340403	\$ 9.48
Diameter 4 3/4", height 2 3/8", 15 1/4 fl.oz.	4 oz.	340404	\$ 14.00
Diameter 5 1/2", height 2 5/8", 22 5/8 fl.oz.	6 oz.	340405	\$ 19.00
Diameter 6 1/4", height 3 3/16", 33 7/8 fl.oz.	8 oz.	340406	\$ 24.50



**4 CREAM HORN MOLD**

Made of tin-plate. To shape and bake puff pastry.

Diameter 1 1/4", length 5 1/4" (pack of 12)	9 oz.	342445	\$ 68.30
Diameter 1 3/8", length 5 1/2" (pack of 12)	10 oz.	342446	\$ 78.93



**5 LARGE HORN MOLD**

Made of tin-plate to shape puff pastry dough.

Diameter 2", length 3 1/2" (pack of 12)	8 oz.	342447	\$ 85.00
Diameter 2", length 5 1/2" (pack of 12)	12 oz.	342448	\$ 106.00

# baking, pastry molds & sheets

## 1 CANNOLI FORM

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

Product Weight	Item Number	Price
Diameter 1", length 4 3/4" (pack of 6)	7 oz. 343141	\$ 88.16



## 2 CHARLOTTE MOLD STAINLESS STEEL

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

### WITH LID:

Diameter 2 3/4", height 1 3/4"	5 oz. 341421	\$ 13.15
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### WITHOUT LID:

Diameter 4", height 2 3/8", 1/2"qts.	6 oz. 341422	\$ 14.00
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Diameter 4 3/4", height 2 3/4"	8 oz. 341423	\$ 17.00
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Diameter 5 1/2", height 3 1/8" 1 qts.	1 oz. 341424	\$ 24.00
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Diameter 6 1/4", height 3 1/2", 1 5/8"qts.	14 oz. 341425	\$ 24.50
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Diameter 7", height 4", 2 1/8"qts.	1 lb.2 oz. 341426	\$ 22.60
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Diameter 7 7/8", height 4 3/8", 3 1/8"qts.	1 lb.5 oz. 341427	\$ 32.00
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## 3 CROQUEMBOUCHE

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

Diameter 9 1/4", height 13 3/4"	15 oz. 340463	\$ 137.60
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Diameter 10", height 15 3/4"	1 lb.3 oz. 340464	\$ 159.50
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Diameter 11 7/8", height 19 5/8"	1 lb.14 oz. 340466	\$ 219.92
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Diameter 13 3/4", height 23 5/8"	3 lbs.7 oz. 340467	\$ 403.96
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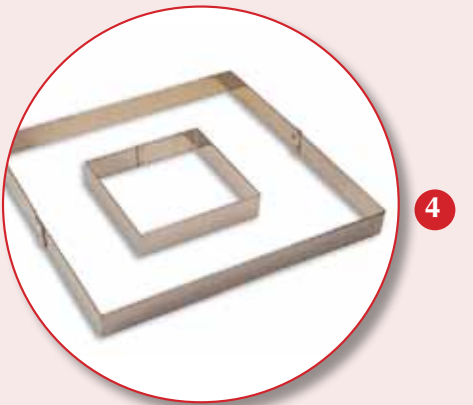
## 4 SQUARE CAKE

Bottomless frame for crusts, cakes or foccacias. Heavyduty, stainless steel.

Length 6 5/8", height 1 3/8"	15 oz. 371105	\$ 33.88
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Length 10 3/4", height 1 3/8"	1 lb.2 oz. 371108	\$ 63.78
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Length 13", height 1 3/8"	1 lb.9 oz. 371110	\$ 69.91
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**1 DISPOSABLE MUFFIN MOLD**

Made of aluminum. Bake and serve muffins with this disposable mold or creme caramel, flan and "crème brûlée" for catering event. Priced per pack of 100 pieces.

Diameter 2 7/8" x height 2" Capacity 3 1/2 oz.	9 oz.	361212	\$	<b>17.30</b>
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Product Weight	Item Number	Price
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**2 DISPOSABLE SCALLOP MOLD**

Made of light aluminum. Priced per pack of 100 pieces.

Height 5", width 4 7/8"	10 oz.	361201	\$	<b>15.19</b>
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**3 RECTANGULAR CAKE MOLD**

Made of light aluminum. Priced per pack of 100 pieces.

Rectangular cake mold - 8 1/8" x 3 1/3" x 2" Cap. 1/2 QT.	361301	\$	<b>33.92</b>
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**4 ROUND TARTLET MOLD**

Made of light aluminum. Priced per pack of 100 pieces.

Tartlet - 3 1/4" x 3/4"	361521	\$	<b>8.69</b>
Tartlet - 4 1/2" x 3/4"	361524	\$	<b>12.52</b>



**5 ROUND MUFFIN MOLD**

Environmentally friendly, biodegradable. Freezing and cooking ability. **-40 to 446 degrees Fahrenheit.** Pack of 200

Top 3", base 2", height 1 1/2"	361720	\$	<b>36.92</b>
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## baking, pastry molds & sheets



SYSTEM EXCLUSIVE TO MATFER. ALLOWS THE ASSEMBLY OF SHEETS OF ENTREMETS AND MOUSSES, IN PERFECT LAYERS OF 2 OR 3 FLAVORS, THIS IS POSSIBLE WITH THE STACKABLE FRAMES.

# stackable mousse frame set

The set is as follows: 1 base in 18/10 stainless steel, with special notches, overall sizes 18" x 13" or 18" x 26". Three stackable frames made of aluminum of different heights: 3/8" (yellow), 5/8" (red) and 3/4" (black). Total height fully assembled: 1 3/4". Net interior dimension: Length 22 1/2" x width 14 1/2". Procedure: after having filled the first frame on the special base with mousse or pastry cream, smooth with a ruler, and chill. Put the second frame on, fill it with the second flavor, smooth again, and chill. Repeat the procedure for the third flavor. Freeze whole if necessary and uniform. You achieve mousses ready to cut, with perfectly uniform layers while reducing production time. You can also insert layers of sponge cake in the assembly of the dessert. The frame may also be used to produce the perfect size sheet of ganache, praline, or fruit paste, which could be cut with the guitar.



	Product Weight	Item Number	Price
<b>1 STACKABLE MOUSSE FRAME COMPLETE SET 18" X 13"</b>	5 lbs.12 oz.	370103	<b>\$ 306.06</b>
Stackable mousse frame 18" x 13" x 3/8"	14 oz.	370120	<b>\$ 98.50</b>
Stackable mousse frame 18" x 13" x 5/8"	1 lb. 3 oz.	370121	<b>\$ 99.80</b>
Stackable mousse frame 18" x 13" x 3/4"	1 lb. 4 oz.	370122	<b>\$ 104.50</b>
Stainless steel sheet 18" x 13"	2 lbs.13 oz.	370123	<b>\$ 111.50</b>
<b>STACKABLE MOUSSE FRAME COMPLETE SET 18" X 26"</b>	9 lbs.14 oz.	370104	<b>\$ 374.31</b>
Stackable mousse frame 18" x 26" x 3/8"	1 lb.8 oz.	370130	<b>\$ 103.28</b>
Stackable mousse frame 18" x 26" x 5/8"	1 lb.12 oz.	370131	<b>\$ 99.80</b>
Stackable mousse frame 18" x 26" x 3/4"	2 lb.1 oz.	370132	<b>\$ 111.50</b>
Stainless steel sheet 18" x 26"	5 lbs.10 oz.	370133	<b>\$ 153.90</b>
<b>2 RULER</b>			
Ruler for mousse frame 22"x height 3 1/2"	7 oz.	421716	<b>\$ 27.50</b>



**1 BOX OF PETIT FOUR MOLDS**

Each box contains 10 different molds to shape small desserts or appetizers. From mini quiches to fruit tartlets or mini crème brûlée.

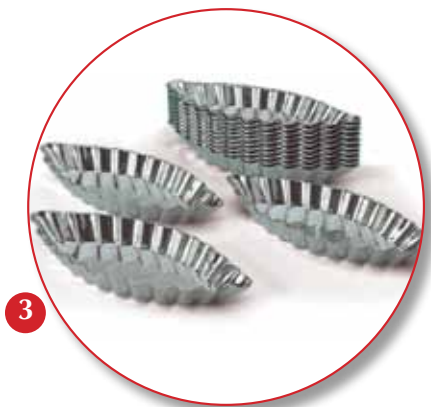
	Product Weight	Item Number	Price
Tin-plated, 50 per box	1 lb.3 oz.	341001	\$ 98.00
Nonstick, 50 per box	10 lbs.2 oz.	332001	\$ 108.00



**2 NONSTICK RAMEKIN MOLD**

Made of steel, P.T.F.E. coated. To bake individual servings of dessert or entree souffle and mousse.

Diameter 2 3/8", height 1" (pack of 6)	8 oz.	332602	\$ 34.00
Diameter 3 1/2", height 1 3/8" (pack of 2)	5 oz.	332604	\$ 22.70



**3 BARQUETTE, FLUTED BOAT MOLD**

Made of tin-plate, this mold is indispensable in creating beautiful canapes or small desserts.

Length 3 3/8", height 3/8" (pack of 25)	11 oz.	342121	\$ 44.60
Length 4", height 3/8" (pack of 25)	15 oz.	342122	\$ 46.50
Length 4 3/8", height 1/2" (pack of 12)	9 oz.	342123	\$ 24.17
Length 4 3/4", height 1/2" (pack of 12)	11 oz.	342124	\$ 26.65

# baking, pastry molds & sheets

## 1 RECTANGULAR MEAT PIE MOLD

Made of tin-plate. For pate in crust or other utilization that require as little handling as possible. Two pins located at the two opposite angles are removable for quick unmolding.

### SCALLOPED:

Length 9 7/8", width 2 1/2", height 3" 1 lb.5 oz. 340902 \$ 92.50

Length 13 3/4", width 3", height 3 3/8" 1 lb.9 oz. 340904 \$ 99.85

### PLAIN:

Length 11 3/4", width 2 3/4", height 3 1/8" 1 lb.6 oz. 340913 \$ 72.10



## 2 NONSTICK OVAL PATE MOLD

Made of nonstick steel. Removable sides for easy unmolding.

Length 8 1/4", width 5 1/2", height 3 1/2" 14 oz. 331294 \$ 140.00



## 3 NONSTICK MINI-PATE

Made of nonstick steel. With this mold, mini-pates can be produced in a flick of the wrist. No hassle removing or cleaning.

Length 19 3/4", width 1 9/16", height 2 3/8" 1 lb.11 oz. 331270 \$ 87.00



## 4 NONSTICK MEAT PIE MOLD

Made of nonstick steel. For pates in crust. Perfect baking is facilitated by the grey lacquer on the exterior. The nonstick interior makes the mold easy to clean.

Length 11 3/4", width 2 3/4", height 3" 1 lb.7 oz. 331283 \$ 78.00

Length 19 3/4", width 3 3/8", height 3 1/2" 2 lbs.5 oz. 331286 \$ 93.00





**1 EXOPAN NON-STICK SPRING FORM MOLD**

	Product Weight	Item Number	Price
Diameter 9 1/2", height 2 1/2"		340215	\$ 32.18
Diameter 10", height 2 1/2"		340216	\$ 33.74
Diameter 11", height 2 1/2"		340217	\$ 35.07



**2 EXOGLASS® KOUGLOPF**

Made of food grade composite Exoglass®. Easy removal without spray release. **From -5 to 500 degrees.** Dishwasher safe.

Width 3 3/4", height 2 1/2"		345638	\$ 114.03
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**3 KOUGLOF MOLD**

Made of tin-plate, with rim. This fluted mold makes beautiful Kouglouf cakes or heavier yeast raised cakes with dried and candied fruit.

Diameter 6 1/4", height 2 3/4", 40 oz.	8 oz.	340641	\$ 65.00
Diameter 8", height 4", 60 oz.	12 oz.	340642	\$ 72.00
Diameter 9 1/2", height 4 3/4", 100 oz.	1 lb.1 oz.	340643	\$ 75.00



**4 NONSTICK KOUGLOF MOLD**

Made of steel, P.T.F.E. coated. For easy removal and cleaning. The exterior colored lacquer facilitates diffusion of heat for better baking results.

Diameter 9 1/2", height 4 3/4", 100 oz.	15 oz.	331125	\$ 99.38
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# baking, pastry molds & sheets

## 1 FLAN RING

Made of stainless steel. Bottomless mold for baking of various simple pastries, such as pastry shell or sponge cake, directly on cookie sheet. Frames can also be used to assemble mousse cakes or layered sponge cakes with fillings.

	Product Weight	Item Number	Price
Diameter 4 1/4", height 1 3/8" (110 mm)	4 oz.	371201	\$ 10.97
Diameter 5 1/2", height 1 3/8" (140 mm)	4 oz.	371202	\$ 12.75
Diameter 6", height 1 3/8" (150 mm)	5 oz.	371203	\$ 12.30
Diameter 6 1/4", height 1 3/8" (160 mm)	5 oz.	371204	\$ 13.50
Diameter 7 1/8", height 1 3/8" (180 mm)	6 oz.	371205	\$ 14.00
Diameter 8", height 1 3/8" (200 mm)	6 oz.	371206	\$ 14.00
Diameter 8 3/4", height 1 3/8" (220 mm)	8 oz.	371207	\$ 16.80
Diameter 9 1/2", height 1 3/8" (240 mm)	9 oz.	371208	\$ 16.50
Diameter 10 1/4", height 1 3/8" (260 mm)	10 oz.	371209	\$ 19.00
Diameter 11", height 1 3/8" (280 mm)	13 oz.	371210	\$ 21.00
Diameter 11 3/4", height 1 3/8" (300 mm)	14 oz.	371211	\$ 24.85



## 2 MOUSSE RING

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

Diameter 3", height 1 1/2" (75 mm)	2 oz.	371401	\$ 7.87
Diameter 3 1/4", height 1 3/4" (80 mm)	3 oz.	371402	\$ 8.08
Diameter 4 3/4", height 1 3/4" (120 mm)	5 oz.	371404	\$ 10.86
Diameter 5 1/2", height 1 3/4" (140 mm)	6 oz.	371405	\$ 11.75
Diameter 6 1/4", height 1 3/4" (160 mm)	6 oz.	371406	\$ 13.45
Diameter 7 1/8", height 1 3/4" (180 mm)	7 oz.	371407	\$ 14.34
Diameter 8", height 1 3/4" (200 mm)	8 oz.	371408	\$ 14.84
Diameter 8 3/4", height 1 3/4" (220 mm)	11 oz.	371409	\$ 16.05
Diameter 9 1/2", height 1 3/4" (240 mm)	12 oz.	371410	\$ 17.94
Diameter 10 1/4", height 1 3/4" (260 mm)	13 oz.	371411	\$ 21.26
Diameter 11 3/4", height 1 3/4" (300 mm)	1 lb.1 oz.	371412	\$ 27.50



## 3 ICE CAKE RING

Made of stainless steel. Bottomless for quick and easy removal of cake. Indispensable for layered ice cakes. This high mold is also perfect to assemble cakes.

Diameter 4 3/4", height 2 3/8" (120 mm)	6 oz.	371801	\$ 14.05
Diameter 5 1/2", height 2 3/8" (140 mm)	8 oz.	371802	\$ 14.47
Diameter 6 1/4", height 2 3/8" (160 mm)	9 oz.	371803	\$ 17.40
Diameter 7 1/8", height 2 3/8" (180 mm)	10 oz.	371804	\$ 17.43
Diameter 7 7/8", height 2 3/8" (200 mm)	11 oz.	371805	\$ 18.60
Diameter 8 3/4", height 2 3/8" (220 mm)	14 oz.	371806	\$ 21.68
Diameter 9 1/2", height 2 3/8" (240 mm)	15 oz.	371807	\$ 22.86
Diameter 10 1/4", height 2 3/8" (260 mm)	1 lb.1 oz.	371808	\$ 23.00
Diameter 11", height 2 3/8" (280 mm)	1 lb.6 oz.	371809	\$ 32.00
Diameter 11 3/4", height 2 3/8" (300 mm)	1 lb.8 oz.	371810	\$ 33.00





**1 SMALL FLAN RING**

Made of stainless steel with rims on both edges. Individually baked pastry can be slid easily onto a serving dish. Priced per pack of 6 units, pack of 6.

Diameter 2 3/8", height 5/8" (60 mm)	4 oz.	371701	\$ 28.19
Diameter 2 1/2", height 5/8" (65 mm)	4 oz.	371702	\$ 28.65
Diameter 3", height 5/8" (75 mm)	5 oz.	371704	\$ 29.69
Diameter 3 1/4", height 5/8" (80 mm)	5 oz.	371705	\$ 30.40
Diameter 3 3/8", height 5/8" (85 mm)	5 oz.	371706	\$ 31.11
Diameter 3 1/2", height 5/8" (90 mm)	6 oz.	371707	\$ 31.82
Diameter 4", height 3/4" (100 mm)	8 oz.	371708	\$ 34.62



**2 PLAIN TART RING**

Made of stainless steel. Bottomless with two rolled edges.

Diameter 4 3/4", height 3/4" (120 mm)	2 oz.	371609	\$ 6.53
Diameter 5 1/2", height 3/4" (140 mm)	2 oz.	371610	\$ 7.58
Diameter 6 1/4", height 3/4" (160 mm)	2 oz.	371611	\$ 7.79
Diameter 7 1/8", height 3/4" (180 mm)	3 oz.	371612	\$ 7.79
Diameter 8", height 3/4" (200 mm)	3 oz.	371613	\$ 8.35
Diameter 9 1/2", height 3/4" (240 mm)	3 oz.	371615	\$ 9.28
Diameter 10 1/4", height 3/4" (260 mm)	3 oz.	371616	\$ 10.73
Diameter 11", height 3/4" (280 mm)	4 oz.	371617	\$ 10.97
Diameter 11 7/8", height 3/4" (300 mm)	4 oz.	371618	\$ 11.50
Diameter 12 1/2", height 3/4" (320 mm)	4 oz.	371619	\$ 13.00
Diameter 13 3/8", height 3/4" (340 mm)	4 oz.	371620	\$ 18.00



**3 TART RING**

Made of tin-plate, with rims on both edges. Bottomless. For flans, crusts, tarts. Multi purpose.

Diameter 4 3/4", height 3/4" 120 mm	2 oz.	371659	\$ 5.97
Diameter 5 1/2", height 3/4" 140 mm	2 oz.	371660	\$ 5.89
Diameter 7 7/8", height 3/4" 200 mm	3 oz.	371663	\$ 6.33
Diameter 8 3/4", height 3/4" 220 mm	3 oz.	371664	\$ 6.66
Diameter 9 1/2", height 3/4" 240 mm	3 oz.	371665	\$ 7.10
Diameter 10 1/4", height 3/4" 260 mm	3 oz.	371666	\$ 7.46
Diameter 11", height 3/4" 280 mm	4 oz.	371667	\$ 7.10
Diameter 11 3/4", height 3/4" 300 mm	4 oz.	371668	\$ 8.00
Diameter 12 5/8", height 3/4" 320 mm	4 oz.	371669	\$ 11.50



**4 HIGH MOUSSE RING**

Made of stainless steel.

Diameter 2", height 3 1/2"	3 oz.	376010	\$ 11.39
Diameter 3", height 3 1/2"	4 oz.	376012	\$ 15.19

# baking, pastry molds & sheets

## 1 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.

Diameter 7 7/8", height 3 9/16" (200 mm)      1 lb.      371505      \$    31.06

## 2 ROUND BOTTOMLESS RING

Bottomless mold for easy unmolding. To bake individual cakes or assembly of cakes. Made of tin.

Diameter 2", height 2" (50 mm)      1 oz.      371225      \$    7.83

## 3 ROUND RING

Made of stainless steel.

Diameter 2 3/8", height 1 1/4" (60 mm)      1 oz.      375070      \$    10.25

Diameter 2 7/16", height 1 3/16" (67 mm)      1 oz.      375071      \$    11.44

Diameter 2 1/2", height 1 1/2" (65 mm)      2 oz.      375072      \$    12.10

Diameter 1 7/8", height 2 1/3" (50 mm)      2 oz.      375112      \$    12.48

Diameter 2 1/3", height 2 1/3" (55 mm)      2 oz.      375114      \$    12.48

## 4 CONVEX TRIANGLE

Made of stainless steel.

Height 1 1/2"      2 oz.      375078      \$    14.33

## 5 TINPLATE RING

### ROUND NONETTE TIN:

Diameter 2 3/16", height 1 1/4"      1 oz.      375091      \$    6.79

Diameter 2 3/8", height 1 1/4"      1 oz.      375092      \$    7.83

Diameter 2 1/2", height 1 1/4"      1 oz.      375093      \$    8.26

### OVAL NONETTE TIN:

Diameter 2 3/4", height 1 1/2"      1 oz.      375095      \$    9.16

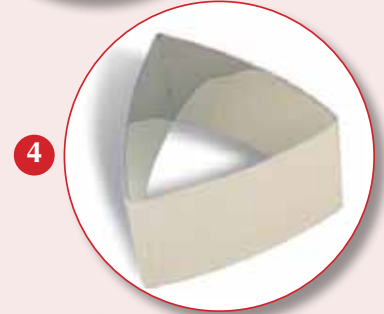
## 6 PASTRY RIBBON

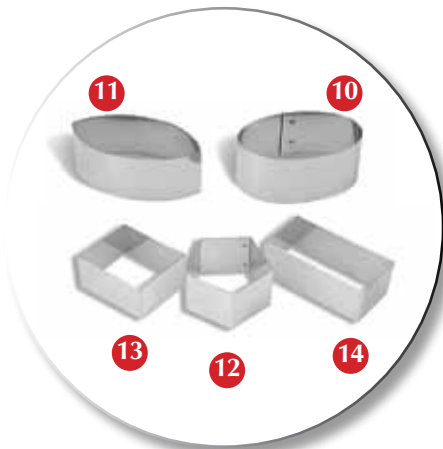
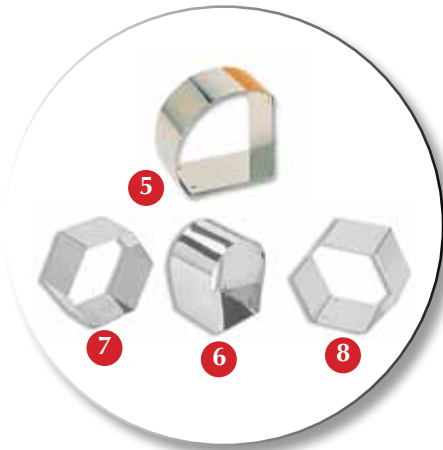
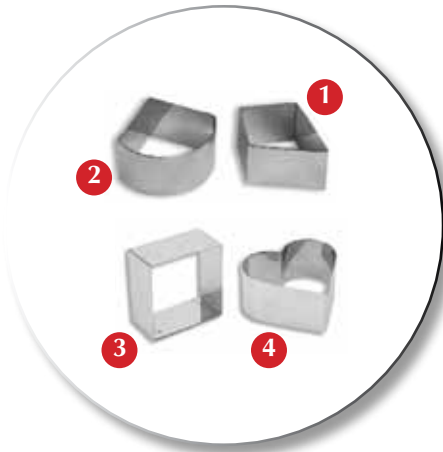
Made of PVC. Thickness 15 microns, designed to ease the unmolding of your mousses and charlottes or any cold pastry preparation. Not for oven use. Place the film inside the ring and then remove the ring without heating up the sides of your cakes for quick and easy unmolding. Delivered with a roll of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

Roll of 1100 feet, height 1 1/2"      4 lbs.13 oz.      960102      \$    88.50

Roll of 1100 feet, height 1 3/4"      5 lbs.8 oz.      960103      \$    99.80

Roll of 1100 feet, height 2 1/3"      6 lbs.13 oz.      960104      \$    108.50





**NONNETTE RINGS**

Made of stainless steel. Small frame for individual cakes or mousse.

	Product Weight	Item Number	Price
<b>1 DIAMOND MOLD</b> Length 3 1/2", width 2 1/4", height 1"	1 oz.	375023	\$ 12.10
<b>2 ROUND TRIANGLE</b> Length 2 3/4", width 2", height 1 1/2"	2 oz.	375025	\$ 14.00
<b>3 SQUARE</b> Length 2 1/4", height 1 3/16"	2 oz.	375001	\$ 11.29
<b>Convex Square:</b> length 2 3/8", height 1 1/2"	2 oz.	375003	\$ 12.42
<b>4 HEART NONNETTE MOLD</b> Diameter 2 3/4", width 2 3/16", height 1 3/16"	1 oz.	375005	\$ 12.87
<b>5 1/4 CONVEX CIRCLE</b> Length 2 3/16", width 2 3/16", height 1 1/2"	2 oz.	375009	\$ 14.12
<b>6 STIRRUP</b> Base 1 1/2", width 1 1/2", height 2 1/2"	2 oz.	375012	\$ 14.00
<b>7 HEXAGON</b> Base 1 1/2", width 1 1/2", height 1 1/2"	2 oz.	375014	\$ 11.86
<b>8 HEXAGON</b> Base 2 3/8", width 1 1/2", height 1 3/16"	1 oz.	375015	\$ 12.00
<b>9 TEAR SHAPED</b> Length 3 3/16", width 2", height 1 1/2"	2 oz.	375021	\$ 12.87
<b>10 OVAL HIGH MOLD</b> Length 3", width 1 3/4", height 1 1/4"	2 oz.	375040	\$ 12.67
<b>11 OVAL POINTED</b> Length 3 1/2", width 1 3/4", height 1 1/4"	1 oz.	375041	\$ 16.50
<b>12 PENTAGON</b> Length 2 3/4", width 2 3/4", height 1 1/2"	2 oz.	375045	\$ 13.67
<b>13 RECTANGLE</b> Length 2 3/8", width 2", height 1 3/16"	1 oz.	375060	\$ 11.74
<b>14 RECTANGLE</b> Length 3 3/16", width 1 5/8", height 1 3/16"	1 oz.	375061	\$ 11.86



# baking, pastry molds & sheets

Any markings, irregularities, or color variations are not to be considered defects: rather they are inherent qualities of the natural materials.

	Product Weight	Item Number	Price
<b>1 NONSTICK OPEN SAVARIN MOLD</b> Made of steel P.T.F.E. coated. Seamless with central tube. Made in one piece (pack of 12).			
Diameter 2 3/4", height 5/8"	14 oz.	332621	\$ 98.33
Diameter 3 1/8", height 11/16"	1 lb.1 oz.	332622	\$ 102.84



<b>2 FLUTED TARTLET MOLD</b> In three different sizes, this fluted mold is made of tin-plate (pack of 12).			
Diameter 3 3/8", height 5/8"	15 oz.	342531	\$ 29.77
Diameter 3 3/4", height 5/8"	1 lb.4 oz.	342532	\$ 34.55
Diameter 4 1/8", height 3/4"	1 lb.6 oz.	342533	\$ 40.41



<b>3 FLUTED TART MOLD</b> Extra deep mold, made of tin-plate for baking of tarts, quiches or crusts.			
Diameter 4 3/4", height 1 3/8"	3 oz.	340672	\$ 8.37
Diameter 9", height 1 3/4"	9 oz.	340677	\$ 16.74
Diameter 11", height 2"	12 oz.	340679	\$ 23.45



<b>4 DEEP FLUTED TART MOLD REMOVABLE BOTTOM</b> Made of tin-plate, for easy removal of high tarts.			
Diameter 4", height 1 1/8"	2 oz.	340681	\$ 9.80
Diameter 7 7/8", height 1 3/4"	9 oz.	340682	\$ 14.80
Diameter 9", height 1 3/4"	11 oz.	340683	\$ 21.20
Diameter 9 7/8", height 1 5/8"	14 oz.	340684	\$ 20.82
Diameter 10 1/2", height 2"	1 lb.	340685	\$ 26.93



<b>5 DEEP FLUTED TART MOLD WITH REMOVABLE BOTTOM</b> Made of tin-plate, with removable bottom, for easy removal of your delicate crusts and tarts.			
Diameter 4 3/4", height 3/4"	3 oz.	340821	\$ 6.50
Diameter 6 1/4", height 1 1/8"	4 oz.	340822	\$ 12.60





**1 FLUTED TART MOLD WITH REMOVABLE BOTTOM**

Made of tin-plate, with removable bottom.

	Product Weight	Item Number	Price
Diameter 6 1/4", height 3/4"	5 oz.	341771	\$ 8.15
Diameter 7 7/8", height 1"	7 oz.	341773	\$ 7.79
Diameter 8 5/8", height 1"	8 oz.	341774	\$ 11.98
Diameter 9 1/2", height 1"	10 oz.	341775	\$ 9.28
Diameter 10 1/4", height 1"	12 oz.	341776	\$ 10.49
Diameter 11", height 1"	13 oz.	341777	\$ 10.85
Diameter 11 7/8", height 1"	14 oz.	341778	\$ 19.77
Diameter 12 1/2", height 1"	1 lb.	341779	\$ 21.22



**2 FLUTED TART MOLD WITH REMOVABLE BOTTOM**

Made of blued steel, with removable bottom.

Diameter 9 1/2", height 1"	10 oz.	341781	\$ 12.50
Diameter 10 1/4", height 1"	12 oz.	341782	\$ 14.00
Diameter 11", height 1"	13 oz.	341783	\$ 15.00
Diameter 11 7/8", height 1"	14 oz.	341784	\$ 17.00
Diameter 12 1/2", height 1"	1 lb.	341785	\$ 19.00



**3 NONSTICK SCALLOP TARTLET MOLD**

Made of steel, P.T.F.E. coated. Easy removal and cleaning. Products can be frozen directly in the mold (pack of 12).

Diameter 3 3/8", height 5/8"	15 oz.	331611	\$ 42.00
Diameter 3 3/4", height 5/8"	1 lb.4 oz.	331612	\$ 51.00
Diameter 4 1/8", height 3/4"	1 lb.7 oz.	331613	\$ 53.41

**EXAL** Aluminum with a multi layered nonstick surface for better heat distribution and a perfect rust free mold.

Diameter 3 3/8", height 5/8" (pack of 12)	12 oz.	334101	\$ 42.00
Diameter 4 1/8", height 3/4" (pack of 6)	9 oz.	334103	\$ 33.00



**4 NON-STICK FLUTED TART MOLD**

Made of steel, P.T.F.E. coated to facilitate removal and cleaning of mold. Colored lacquer exterior to facilitate diffusion of heat.

Diameter 6 1/4", height 3/4"	4 oz.	332211	\$ 10.41
Diameter 7 7/8", height 1"	6 oz.	332213	\$ 12.50
Diameter 8 5/8", height 1"	7 oz.	332214	\$ 13.00
Diameter 9 1/2", height 1"	8 oz.	332215	\$ 15.80
Diameter 10 1/4", height 1"	10 oz.	332216	\$ 15.13
Diameter 11", height 1"	10 oz.	332217	\$ 16.38

# baking, pastry molds & sheets

## 1 NONSTICK FRESH FRUIT TART MOLD

This tart mold, made of nonstick steel, 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.

	Product Weight	Item Number	Price
Diameter 8 5/8" x height 1"	8 oz.	332233	\$ 18.00
Diameter 10 1/4" x height 1"	10 oz.	332235	\$ 22.40

## 2 NONSTICK PLAIN TART MOLD

Made of steel, P.T.F.E. coated.

Diameter 4 3/4", height 13/16"	3 oz.	332252	\$ 9.80
Diameter 6 1/4", height 7/8"	4 oz.	332254	\$ 12.90
Diameter 7 7/8", height 7/8"	6 oz.	332256	\$ 17.50

## 3 NONSTICK FLUTED TART MOLD W/REMOVABLE BOTTOM

Made of steel, P.T.F.E. coated. Removable Bottom.

Diameter 7 7/8", height 1"	7 oz.	332223	\$ 13.50
Diameter 9 1/2", height 1"	10 oz.	332225	\$ 17.00
Diameter 11", height 1"	13 oz.	332227	\$ 22.00

## 4 PORCELAIN TART MOLD

Made of white porcelain. The greatest mold for crème brûlée or other individual entremets. Very attractive mold, to serve from the oven directly on the table or display case.

Diameter 5", height 1", 6 fl.oz	6 oz.	E691	\$ 12.34
Diameter 11 3/4", height 7/8", 84 fl.oz	3 lbs.2 oz.	E695	\$ 48.28

## 5 COPPER TIN-LINED TART TATIN MOLD

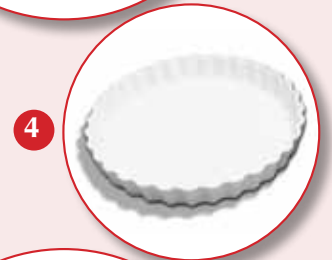
Made of copper outside and tin inside. From France of the late 1800's, this tart is made with caramelized apples covered with a flaky crust.

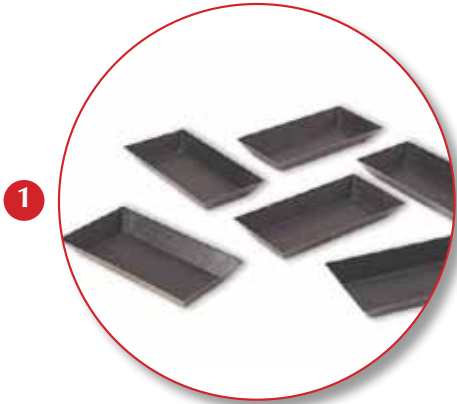
Diameter 9 1/2", height 1 7/8"	2 lbs.6 oz.	341221	\$ 119.73
Diameter 11", height 1 7/8"	3 lbs.6 oz.	341222	\$ 129.03

## 6 SQUARE MOLD

Made of tin-plate. Make mini-square tartlets or quiches (pack of 25).

Length 2 1/4", height 3/8"	14 oz.	343231	\$ 88.67
Length 2 5/8", height 1/2"	1 lb.3 oz.	343232	\$ 95.20





**1 RECTANGULAR TART MOLD**

Made of steel, P.T.F.E. coated (pack of 25).

	Product Weight	Item Number	Price
Length 3 3/4", width 1 7/8", height 7/16"	1 lb.5 oz.	331602	\$ 91.73

**2 SCALLOPED TARTLET MOLD**

Made of tin-plate. This mold is ideal for individual quiches, cakes or crusts. Comes in ten different sizes.

Diameter 2 3/8", height 3/8" (pack of 25)	15 oz.	343501	\$ 37.42
Diameter 2 1/2", height 3/8" (pack of 25)	1 lb.1 oz.	343502	\$ 41.52
Diameter 2 3/4", height 3/8" (pack of 25)	1 lb.3 oz.	343503	\$ 43.78
Diameter 3", height 1/2" (pack of 25)	1 lb.5 oz.	343504	\$ 50.10
Diameter 3 1/8", height 1/2" (pack of 25)	1 lb.7 oz.	343505	\$ 53.56
Diameter 3 3/8", height 1/2" (pack of 12)	1 lb.4 oz.	343506	\$ 29.43
Diameter 3 1/2", height 5/8" (pack of 12)	15 oz.	343507	\$ 30.75
Diameter 4", height 3/4" (pack of 12)	1 lb.4 oz.	343508	\$ 34.81
Diameter 4 3/8", height 3/4" (pack of 12)	1 lb.9 oz.	343509	\$ 41.52



**3 PLAIN TARTLET MOLD**

Made of tin-plate.

Diameter 1 3/4", height 3/8" (pack of 25)	7 oz.	343541	\$ 39.47
Diameter 2", height 3/8" (pack of 25)	9 oz.	343542	\$ 41.00
Diameter 2 3/16", height 3/8" (pack of 25)	10 oz.	343543	\$ 45.92
Diameter 2 1/3", height 3/8" (pack of 25)	12 oz.	343544	\$ 46.64
Diameter 2 3/4", height 3/8" (pack of 25)	1 lb.1 oz.	343546	\$ 55.60
Diameter 3 3/16", height 1/2" (pack of 25)	1 lb.6 oz.	343548	\$ 62.50
Diameter 3 3/8", height 1/2" (pack of 25)	1 lb.8 oz.	343549	\$ 68.60
Diameter 3 1/2", height 1/2" (pack of 12)	1 lb.4 oz.	343550	\$ 33.96
Diameter 4", height 5/8" (pack of 12)	1 lb.1 oz.	343551	\$ 40.06



**4 DEEP PLAIN TARTLET**

Made of tin-plate (pack of 25).

Diameter 1 3/4", height 5/8" (pack of 25)	8 oz.	343561	\$ 43.05
Diameter 2", height 5/8" (pack of 25)	9 oz.	343562	\$ 45.45
Diameter 2 1/8", height 1/2" (pack of 25)	11 oz.	343563	\$ 45.92
Diameter 2 3/8", height 5/8" (pack of 25)	13 oz.	343564	\$ 55.60
Diameter 2 1/2", height 5/8" (pack of 25)	15 oz.	343565	\$ 55.48
Diameter 2 3/4", height 3/4" (pack of 25)	1 lb.2 oz.	343566	\$ 64.60
Diameter 3", height 3/4" (pack of 25)	1 lb.5 oz.	343567	\$ 72.80
Diameter 3 1/8", height 3/4" (pack of 25)	1 lb.7 oz.	343568	\$ 78.90



## baking, pastry molds & sheets

### 1 NONSTICK TARTLET MOLD

Made of coated aluminum with a multilayered nonstick surface (pack of 12).

Diameter 4", height 5/8"

Product Weight	Item Number	Price
1 lb.2 oz.	334177	\$ 65.00



### 2 SCALLOPED QUICHE MOLD

Made of steel, P.T.F.E. coated. The colored lacquered coating on the exterior facilitates diffusion of heat for better baking results. For individual quiches or tartlets.

Diameter 4", height 11/16" (pack of 12)

1 lb.4 oz. 332658 \$ 46.07

Diameter 4 3/8", height 3/4" (pack of 12)

1 lb.8 oz. 332659 \$ 59.60

**EXAL** Aluminum with a multilayered nonstick surface for better heat distribution and a perfect rust free mold.

Diameter 2 3/8", height 3/8" (pack of 25)

11 oz. 334180 \$ 59.54

Diameter 3 1/8", height 1/2" (pack of 25)

1 lb.1 oz. 334185 \$ 77.00

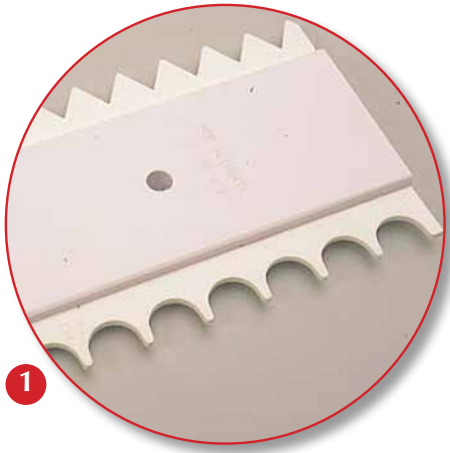
Diameter 4", height 3/4" (pack of 12)

15 oz. 334190 \$ 49.50

Diameter 4 3/8", height 3/4" (pack of 12)

1 lb.2 oz. 334191 \$ 60.00





1

**1 CHARLOTTE COMB**

*Not recommended for dishwasher.*

**2 sided comb** with teeth 10 mm high, rounded on side and straight on the other.

Product Weight      Item Number      Price

1 lb.9 oz.    421709    \$    **45.00**

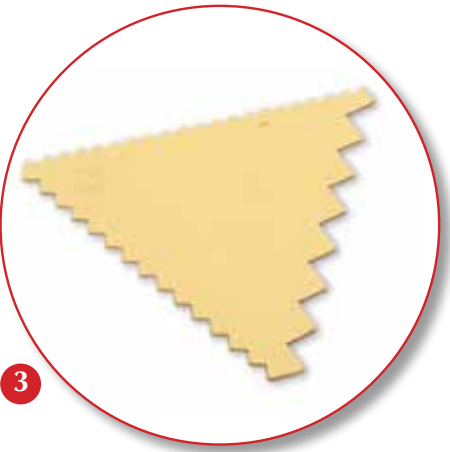


2

**2 PASTRY COMB**

For wood looking impression. 8" Length.

421700    \$    **18.63**



3

**3 ICING COMB**

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

Length 3 5/8"

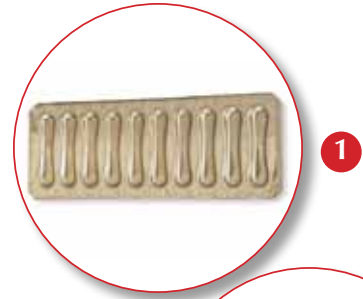
1 oz.    421702    \$    **1.60**

# baking, pastry molds & sheets

## 1 LADY FINGER SHEET

Made of tin-plate. These cookies can be used to make your charlotte crust. Length 12 3/8", width 8 1/4"  
Bakes 10 long cookies

Product Weight	Item Number	Price
7 oz.	310754	\$ 53.15



## 2 MADELEINE SHEET

Made of tin-plate. For baking of scallop shaped sponge cake cookies called Madeleines. Length 14 1/8", width 7 3/4"  
Bakes 12 cookies of 3 1/8"

12 oz.	310752	\$ 35.07
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## 3 SMALL MADELEINE SHEET

Made of tin-plate. Length 15 1/2", width 5"  
Bakes 20 cookies of 1 5/8"

9 oz.	310753	\$ 47.55
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## 4 HEAVY MADELEINE SHEET

Made of tin-plate. Edge rolled around a copper wire.

Length 14 1/8", width 7 1/2"

Bakes 12 cookies of 2 3/4" 1 lb. 311001 \$ 84.60

Length 15 3/8", width 14 1/8"

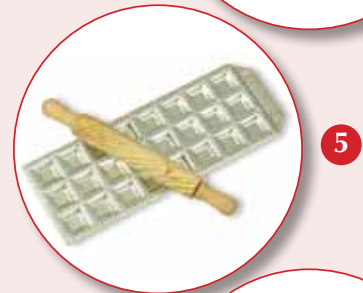
Bakes 24 cookies of 3 1/8" 1 lb.15 oz. 311005 \$ 109.85



## 5 RAVIOLI MOLD

Made of aluminum, with rubber feet to avoid sliding. Comes with a 6" wooden rolling pin. 1 3/8" each, length 12", width 5 1/2"

Makes 36 raviolis 1 lb 2 oz. 073200 \$ 33.93



## 6 TUILE SHEET

Made of tin-plate. Undulated sheet with 6 cylinders for shaping of curved "tuile" cookies. Each channel is 1 5/8" wide and 1" high.

Length 13 3/4", width 9 7/8" 1 lb.12 oz. 310711 \$ 91.40



## 7 FRENCH BREAD PAN

(BAKES 6 BAGUETTES AT A TIME)

Made of embossed aluminum. The secret for a perfect French baguette. Heavy duty.

Length 25 1/2", width 17", weight 4.5 lbs. 4 oz. 311121 \$ 117.50

## FRENCH BREAD PAN

(BAKES 2 BAGUETTES AT A TIME)

Made of blue steel. L 17 3/4", W 5 1/2"

Diameter of the channel 2 3/8" 12 oz. 311120 \$ 18.98

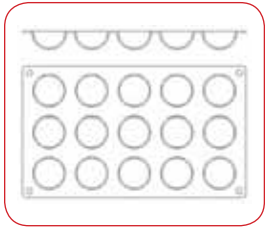
Made of embossed aluminum L 17 3/4", W 5 1/2"

Diameter of the channel 2 3/8" 9 oz. 311141 \$ 23.00

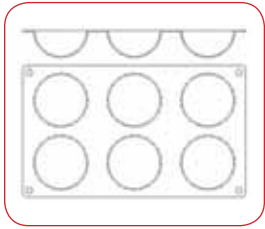


## gastroflex

The authentic silicone mold, a small revolution in the world of gastronomy. Can be used from **-50°C to 250°C (-58°F to 482°F)**.  
Sheet size:  
length 11 13/16" x width 6 7/8"



1



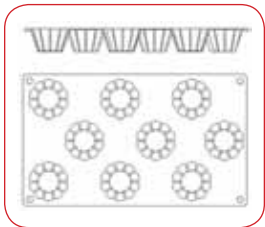
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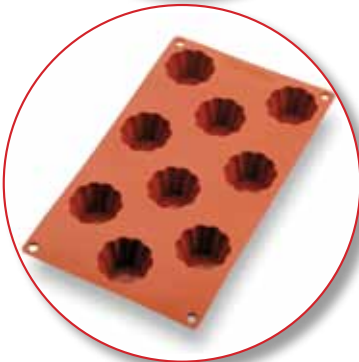
### 1 MINI HALF SPHERE

Diameter 1 3/4" x h 3/4".  
Sheet of 15.

Single sheet	5 oz.	257901	\$ 24.60
Pack of 10 sheets	2 lbs. 11 oz.	258201	\$ 225.00



3



### 2 HALF SPHERE

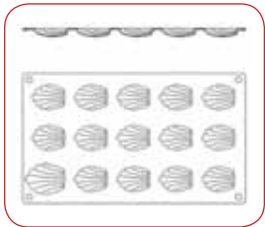
Diameter 2 3/4" x h 1 3/8".  
Sheet of 6.

Single sheet	5 oz.	257904	\$ 24.60
Pack of 10 sheets	2 lbs. 7 oz.	258204	\$ 225.00

### 3 BRIOCHE MOLD

Diameter 2 1/16" x h 1 3/16".  
Sheet of 9.

Single sheet	5 oz.	257905	\$ 24.60
Pack of 10 sheets	2 lbs. 8 oz.	258205	\$ 225.00



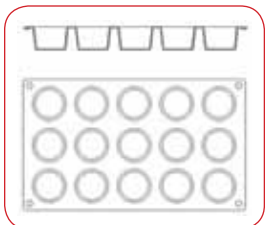
4



### 4 MINI MADELINE

Size 1 3/4", w 1 5/16", h 3/8".  
Sheet of 15.

Single sheet	4 oz.	257912	\$ 24.60
Pack of 10 sheets	1 lbs. 13 oz.	258212	\$ 225.00



5



### 5 MINI MUFFIN

Size 1 3/4" x h 1 13/16".  
Sheet of 15.

Single sheet	6 oz.	257914	\$ 24.60
Pack of 10 sheets	3 lbs. 7 oz.	258214	\$ 225.00

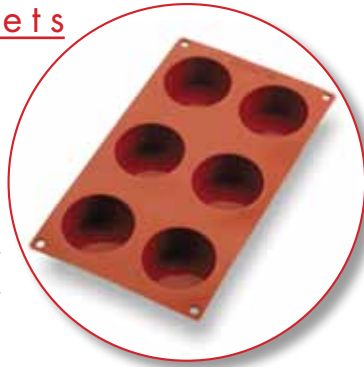


# baking, pastry molds & sheets

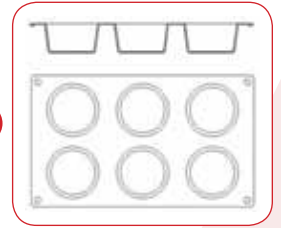
## 1 MUFFIN

Diameter 2 3/4" x h 1 1/2".  
Sheet of 6.

Single sheet	6 oz.	257915	\$ 23.00
Pack of 10 sheets	3 lbs. 5 oz.	258215	\$ 225.00



1



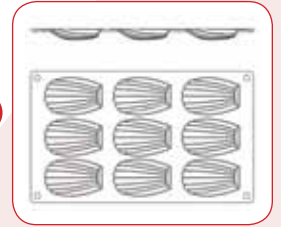
## 2 MADELEINE

Diameter 2 11/16", w 1 1/2", h 11/16".  
Sheet of 9.

Single sheet	4 oz.	257917	\$ 23.00
Pack of 10 sheets	1 lb. 13 oz.	258217	\$ 225.00



2



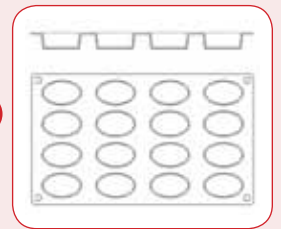
## 3 OVAL PETIT FOUR

Size 2 1/16" x w 1 1/4" x h 3/4".  
Sheet of 16.

Single sheet	6 oz.	257919	\$ 23.00
Pack of 10 sheets	3 lbs. 7 oz.	258219	\$ 225.00



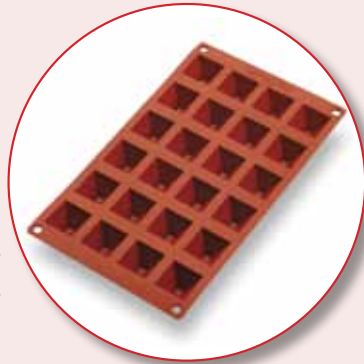
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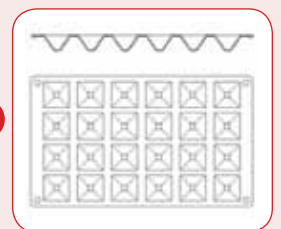
## 4 MINI PYRAMID

Size 1 3/8", w 1 3/8", h 3/4".  
Sheet of 24.

Single sheet	5 oz.	257920	\$ 23.00
Pack of 10 sheets	2 lbs. 7 oz.	258220	\$ 225.00



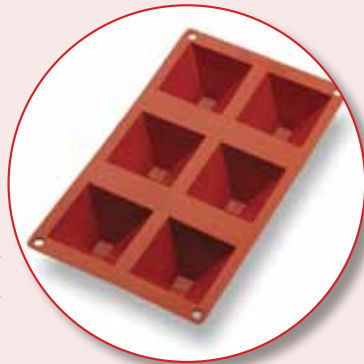
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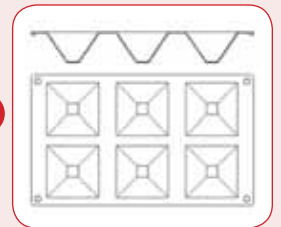
## 5 PYRAMID

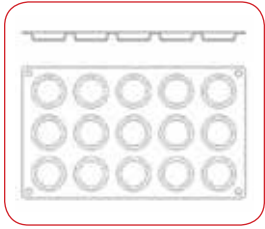
Size 2 3/4", w 2 3/4", h 1 1/2".  
Sheet of 6.

Single sheet	5 oz.	257921	\$ 23.00
Pack of 10 sheets	2 lbs. 6 oz.	258221	\$ 225.00



5



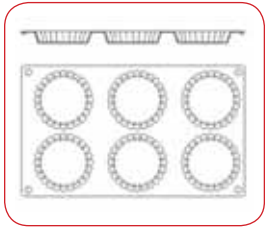


6



**6 MINI TARTLET**  
Diameter 1 3/4" x h 3/8".  
Sheet of 15.

Single sheet	4 oz.	257922	\$ 23.00
Pack of 10 sheets	2 lbs.1 oz.	258222	\$ 225.00

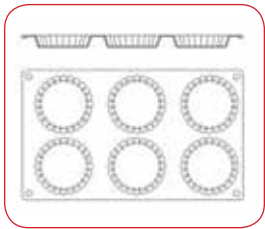


7



**7 MINI TART**  
Diameter 2" x h 9/16".  
Sheet of 15.

Single sheet	4 oz.	257925	\$ 23.00
Pack of 10 sheets	2 lbs.4 oz.	258225	\$ 225.00

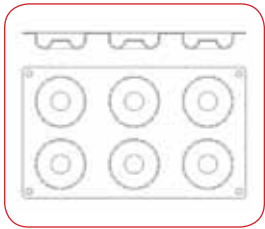


8

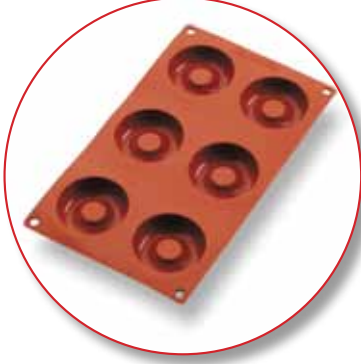


**8 FLUTED TART**  
Diameter 3 1/8" x h 3/4".  
Sheet of 6.

Single sheet	4 oz.	257926	\$ 23.00
Pack of 10 sheets	2 lbs.1 oz.	258226	\$ 225.00

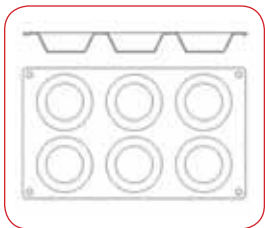


9



**9 SAVARIN**  
Diameter 2 9/16" x h 3/4".  
Sheet of 6.

Single sheet	4 oz.	257928	\$ 23.00
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10



**10 TATIN MOLD**  
Diameter 3" x h 1".  
Sheet of 6.

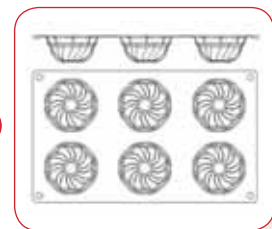
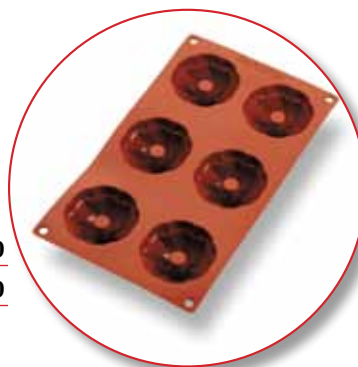
Single sheet	5 oz.	257930	\$ 23.00
Pack of 10 sheets	2 lbs.15 oz.	258230	\$ 225.00

## baking, pastry molds & sheets

### 1 MINI KOUGLOFS

Diameter 2 7/8" x h 1 1/2".  
Sheet of 6.

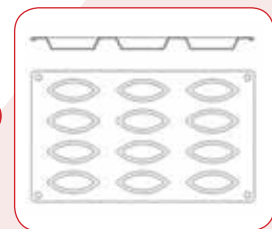
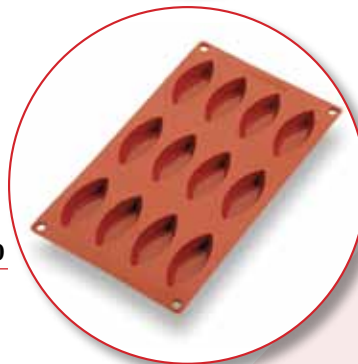
Single sheet	4 oz.	257931	\$ 23.00
Pack of 10 sheets	2 lbs.4 oz.	258231	\$ 225.00



### 2 BOAT MOLD

Size 2 7/8" x w 1 1/4" x h 1/2".  
Sheet of 12.

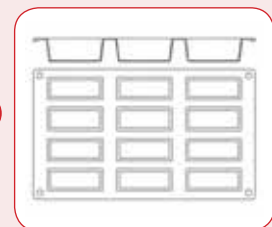
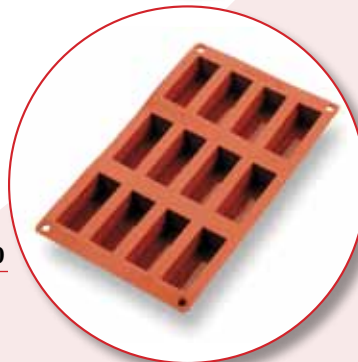
Single sheet	4 oz.	257980	\$ 23.00
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### 3 MINI CAKE

Size 3" x w 1 1/4" x h 1 1/4".  
Sheet of 12.

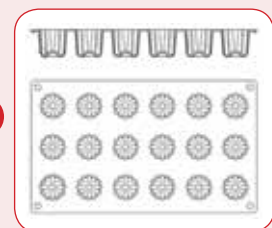
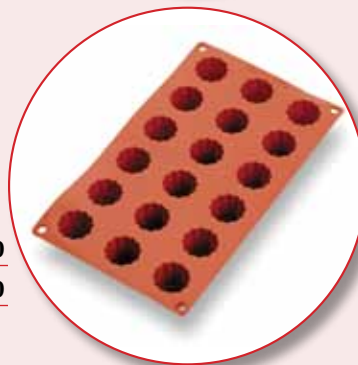
Single sheet	7 oz.	257985	\$ 23.00
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### 4 MINI CANNOLE MOLD

Diameter 1 3/8" x h 1 3/8".  
Sheet of 18.

Single sheet	6 oz.	257990	\$ 23.00
Pack of 10 sheets	3 lbs.5 oz.	258290	\$ 225.00



5

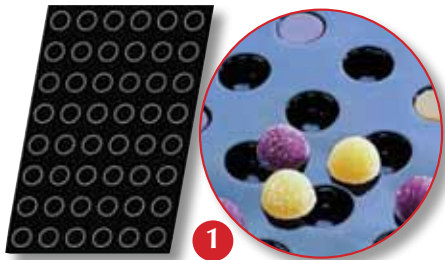
### 5 Double Sided Molding Stamp

1 oz. 140102 \$ 15.42

# FLEXIPAN

## nonstick sheets

No greasing. Releases and cleans easily. Multi-use molds speed production and releases product in a quarter twist. Made of laminated, rubberized, food grade silicone. Extra strong reinforced silicone based woven fabric. Reusable 2,000 times. Withstands temperatures from -40 to + 580 degrees Fahrenheit.

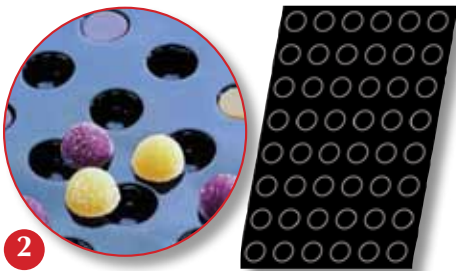


### 1 MINI HALF-SPHERES

Diameter 1 3/8" x h 5/8", cap. 1/4 oz.  
Sheet size 23 3/4" x 15 3/4" Sheet of 48

Diameter 1 3/8" x h 5/8", cap. 1/4 oz.  
Sheet size 15 3/4" x 12" Sheet of 35

Product Weight	Item Number	Price
13 oz.	336001	\$ 165.00
6 oz.	336302	\$ 93.00

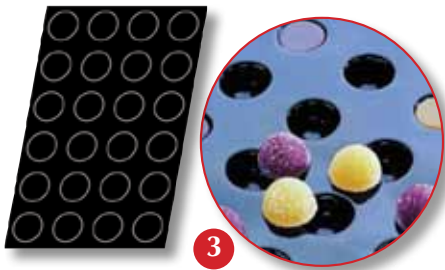


### 2 SMALL HALF-SPHERES

Diameter 1 5/8" x h 3/4", cap. 2/3 oz.  
Sheet size 23 3/4" x 15 3/4" Sheet of 48

Diameter 1 5/8" x h 3/4", cap. 2/3 oz.  
Sheet size 15 3/4" x 12" Sheet of 24

13 oz.	336002	\$ 165.00
6 oz.	336304	\$ 93.00



### 3 REGULAR HALF-SPHERES

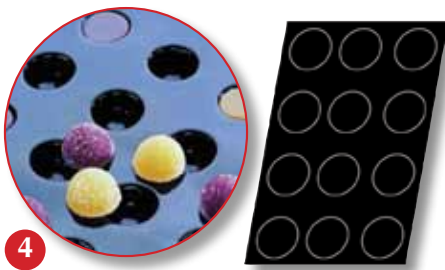
Diameter 2 3/4" x h 1 5/8", cap. 4 oz.  
Sheet size 23 3/4" x 15 3/4" Sheet of 24

Diameter 2 3/4" x h 1 5/8", cap. 4 oz.  
Sheet size 15 3/4" x 12" Sheet of 12

13 oz.	336003	\$ 165.00
8 oz.	336306	\$ 93.00

Cutter available for this item - See page 50

150157



### 4 HALF-SPHERES

Diameter 3 3/16" x h 1 9/16", cap. 4.5 oz.  
Sheet size 23 3/4" x 15 3/4" Sheet of 24

Diameter 3 3/16" x h 1 9/16", cap. 4.5 oz.  
Sheet size 15 3/4" x 12" Sheet of 12

15 oz.	336057	\$ 165.00
7 oz.	336308	\$ 93.00

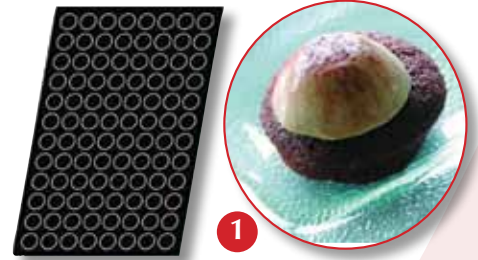
Cutter available for this item - See page 50

150161

# baking, pastry molds & sheets

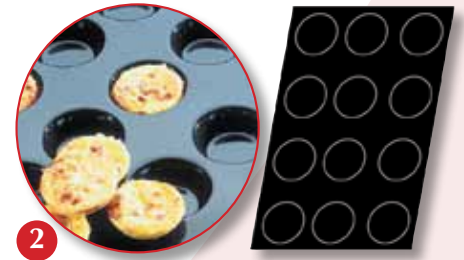
## 1 POMPONNETTES

	Product Weight	Item Number	Price
Diameter 1 1/2" x h 5/8", cap. 1/4 oz. Sheet size 23 3/4" x 15 3/4" Sheet of 96	1 lb.1 oz.	336004	\$ 165.00
Diameter 1 1/2" x h 5/8", cap. 1/4 oz. Sheet size 15 3/4" x 12" Sheet of 48	8 oz.	336420	\$ 93.00
<b>Cutter available for this item - See page 50</b>		150112	



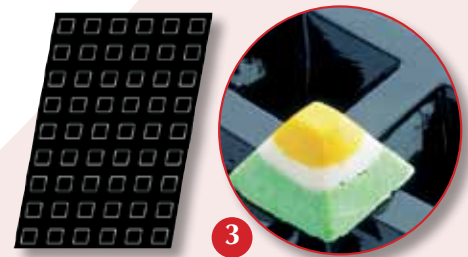
## 2 MINI-QUICHE TARTLETS

Diameter 1 3/4" x h 3/8", cap. 1/3 oz. Sheet size 23 3/4" x 15 3/4" Sheet of 60	13 oz.	336007	\$ 165.00
<b>Cutter available for this item - See page 50</b>		150117	
Diameter 1 3/4" x h 3/8", cap. 1/3 oz. Sheet size 15 3/4" x 12" Sheet of 30	5 oz.	336402	\$ 93.00



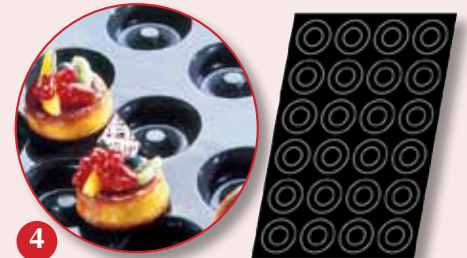
## 3 PYRAMID

Diameter 1 1/2" x h 7/8", cap. 1/3 oz. Sheet size 23 3/4" x 15 3/4" Sheet of 54	13 oz.	336012	\$ 165.00
Diameter 2 3/4" x height 1 5/8", cap. 3 oz. Sheet size 23 3/4" x 15 3/4" Sheet of 24	1 oz.	336013	\$ 165.00
Diameter 2 3/4" x h 1 5/8", cap. 3 oz. Sheet size 15 3/4" x 12" Sheet of 12	10 oz.	336322	\$ 93.00



## 4 SAVARIN

Diameter 1 1/2" x h 1 1/2" Sheet size 23 3/4" x 15 3/4" Sheet of 60	14 oz.	336014	\$ 165.00
Diameter 1 1/2" x h 1 1/2" Sheet size 15 3/4" x 12" Sheet of 30	7 oz.	336355	\$ 93.00
Diameter 2 7/8" x h 7/8" Sheet size 23 3/4" x 15 3/4" Sheet of 24	1 lb.1 oz.	336015	\$ 165.00
Diameter 2 7/8" x h 7/8" Sheet size 15 3/4" x 12" Sheet of 12	6 oz.	336357	\$ 93.00



## 5 MINI-MUFFIN

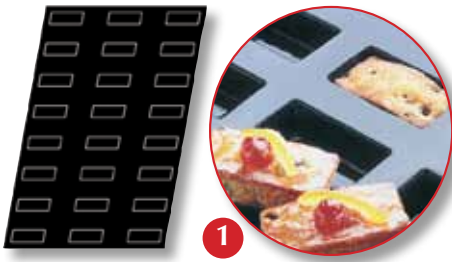
Diameter 2" x h 1", cap. 2 oz. Sheet size 23 3/4" x 15 3/4" Sheet of 40	15 oz.	336023	\$ 165.00
Diameter 2" x h 1", cap. 2 oz. Sheet size 15 3/4" x 12" Sheet of 20	11 oz.	336338	\$ 93.00



## 6 MUFFIN

Diameter 2 3/4" x h 2 3/16", cap. 4 oz. Sheet size 23 3/4" x 15 3/4" Sheet of 24	1 lb.4 oz.	336019	\$ 165.00
Diameter 2 3/4" x 1 1/2" X 1 1/4", cap.4 oz. Sheet size 15 3/4" x 12" Sheet of 12	9 oz.	336340	\$ 93.00





**1 RECTANGULAR CAKE**

L 4" x w 2" x h 1 1/8", cap. 4 oz.

Sheet size 23 3/4" x 15 3/4" Sheet of 24

Product Weight	Item Number	Price
1 lb.1 oz.	336101	\$ 165.00



**2 HEARTS**

Diameter 2 1/2" x 2 3/8" x 1 3/8"

Sheet size 15 3/4" x 12" Sheet of 12

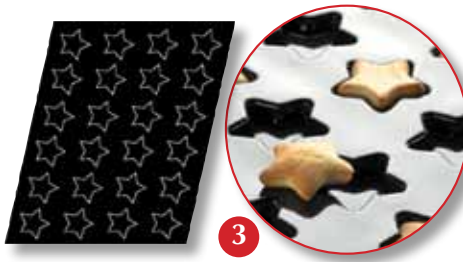
9 oz.	336392	\$ 93.00
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Sheet size 23-3/4" X 15-3/4" Sheet of 20

	336081	\$ 165.00
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**Cutter available for this item**

	150215	\$ 18.50
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**3 STARS**

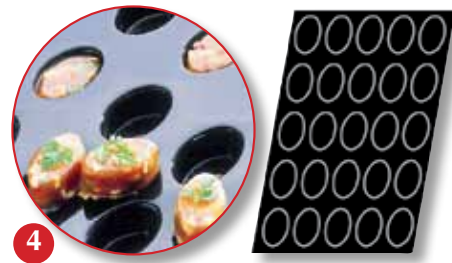
Diameter 3 1/8" x 2 9/16" x 9/16"

Sheet size 15 3/4" x 12" Sheet of 12

6 oz.	336330	\$ 93.00
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**Cutter available for this item**

	150217	\$ 18.50
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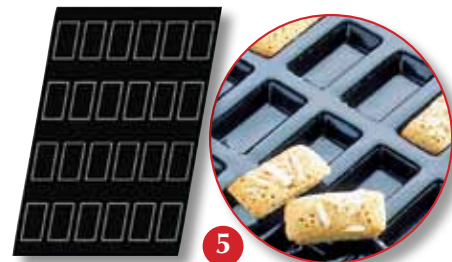


**4 OVALS**

Diameter 2 3/4" x 2" x 1"

Sheet size 15 3/4" x 12" Sheet of 15

11 oz.	336382	\$ 93.00
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**5 FINANCIERS**

Diameter 3 1/2" x 1 7/8" x 1/2"

Sheet size 15 3/4" x 12" Sheet of 12

5 oz.	336312	\$ 93.00
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**6 FLEUR DE PRINTEMPS**

Diameter 3" x 3/4"

Sheet size 15 3/4" x 12" Sheet of 12

7 oz.	336431	\$ 93.00
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# baking, pastry molds & sheets

## 1 TEDDY BEARS

Diameter 3 1/2" x 2 3/8" x 3/4"

Sheet size 15 3/4" x 12" Sheet of 9

Product  
Weight

Item Number

Price

9 oz.

336439

\$ 93.00



1

## 2 TARTE TATINS - QUICHES

Diameter 4 1/8" x 1 1/2"

Sheet size 23 3/4" x 15 3/4" Sheet of 12

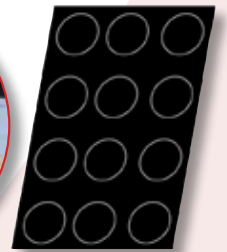
1 oz.

336020

\$ 165.00



2



## 3 CHARLOTTEs

Diameter 3 1/8" x 1 1/2"

Sheet size 15 3/4" x 12" Sheet of 8

8 oz.

336396

\$ 93.00

Cutter available for this item

153040

\$ 63.50



3

## 4 BRIOCHETTES

Diameter 3 1/8" x 1 1/8"

Sheet size 15 3/4" x 12" Sheet of 12

9 oz.

336363

\$ 93.00

Diameter 3-1/8" X 1-1/4", cap. 3-1/2 oz.

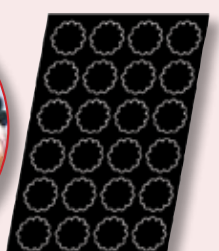
Sheet size 23-3/4" X 15-3/4" Sheet of 24

336063

\$ 165.00



4



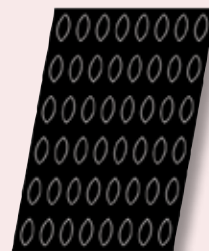
## 5 BOAT MOLDS

Diameter 3/8" X 3" X 3/4", cap. 5/16 oz.

Sheet size 15-3/4" X 12" Sheet of 24

336422

\$ 93.00



5

## 6 BAVAROIS

Diameter 3" X 1-3/8", cap. 3-3/8 oz.

Sheet size 23 3/4" X 15 3/4" Sheet of 18

336034

\$ 165.00

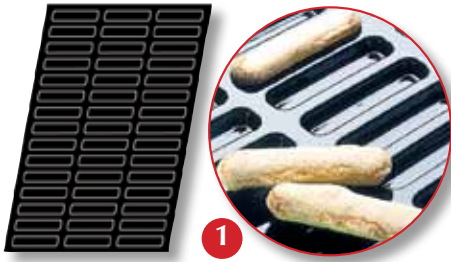


6



NEW

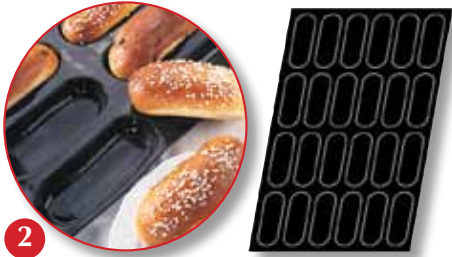
NEW



**1 CHAMPAGNE BISCUITS**

Diameter 4-1/4" x 1" x 3/8", cap. 9/16 oz.  
Sheet size 23-3/4" x 15-3/4" Sheet of 45

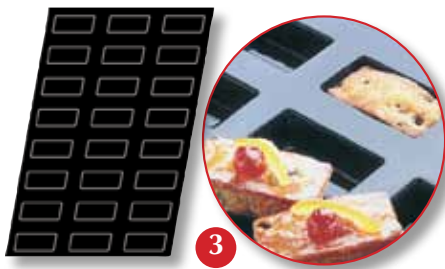
Product Weight	Item Number	Price
	336128	\$ 165.00



**2 LONG BRIOCHETTES**

Length 3-1/8" x 1-1/2", cap. 3-1/2 oz.  
Sheet size 15-3/4" x 12", Sheet of 12

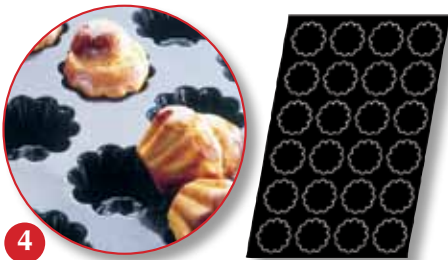
	336364	\$ 93.00
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**3 MINI CAKES**

Diameter 3-1/8" x 1-1/4" x 1-1/4", cap. 1-7/8 oz.  
Sheet size 15-3/4" x 12" Sheet of 12

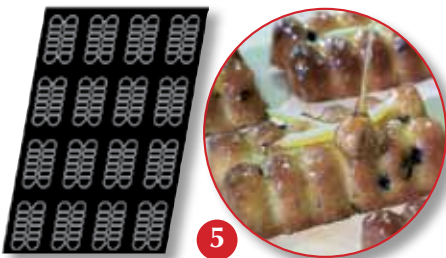
	336315	\$ 93.00
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**4 FLUTED MINI CAKES**

Diameter 4-5/16" x 2-3/8" x 1", cap. 3-1/2 oz.  
Sheet size 15-3/4" x 12" Sheet of 8

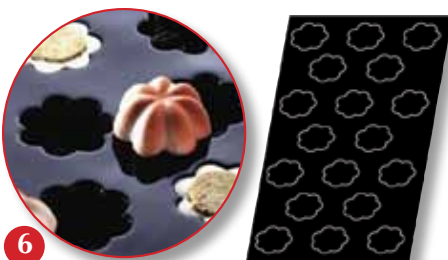
	336316	\$ 93.00
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**5 SQUARE PETITS FOURS**

Sheet size 15-3/4" x 12" Sheet of 30

	336348	\$ 93.00
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**6 MINI CHARLOTTE**

Sheet size 15-3/4" x 12" Sheet of 30

	336397	\$ 93.00
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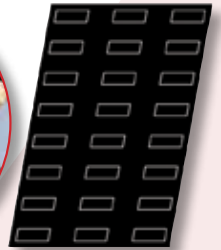
# baking, pastry molds & sheets

	Product Weight	Item Number	Price
<b>1 DOUBLE HEARTS</b>			
Sheet size 15-3/4" x 12"	Sheet of 4	336391	\$ 93.00



1

<b>2 RECTANGULAR CAKE X 21</b>			
Sheet size 23-3/4" x 15-3/4"	Sheet of 21	336104	\$ 165.00



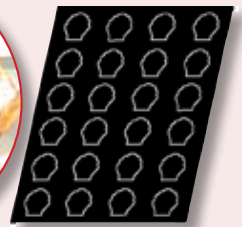
2

<b>3 MINI CONES</b>			
Sheet size 15-3/4" x 12"	Sheet of 48	336339	\$ 93.00



3

<b>4 SEA SHELLS</b>			
Sheet size 15-3/4" x 12"	Sheet of 12	336442	\$ 93.00
Sheet size 15-3/4" x 12"	Sheet of 24	336332	\$ 93.00



4

<b>5 CYLINDERS</b>			
Sheet size 15-3/4" x 12"	Sheet of 12	336335	\$ 93.00

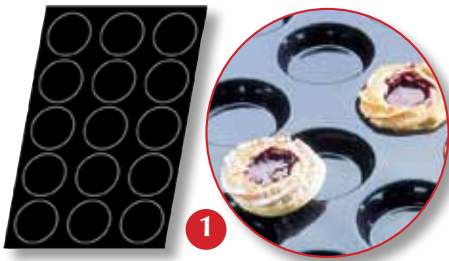


5

<b>6 HALF EGG SHAPE</b>			
Sheet size 15-3/4" x 12"	Sheet of 18	336347	\$ 93.00



6



**1 ROUND FLORENTINS**

Sheet size 15-3/4" x 12" Sheet of 20

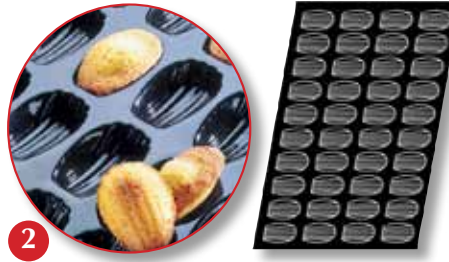
Product  
Weight

Item Number

Price

336324

\$ **93.00**



**2 MADELEINE'S**

Sheet size 23-3/4" x 15-3/4" Sheet of 40

336017

\$ **165.00**

Sheet size 15-3/4" x 12" Sheet of 20

336390

\$ **93.00**

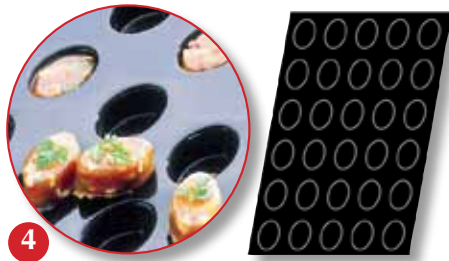


**3 MINI MADELEINE'S**

Sheet size 15-3/4" x 12" Sheet of 28

336346

\$ **93.00**

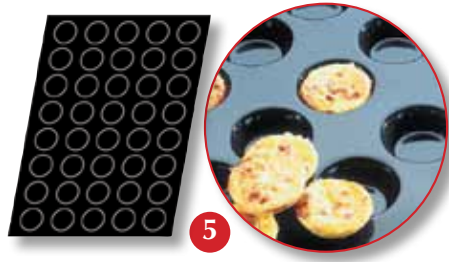


**4 OVALS**

Sheet size 15-3/4" x 12" Sheet of 12

336386

\$ **93.00**



**5 TARTLETES**

Sheet size 15-3/4" x 12" Sheet of 12

336406

\$ **93.00**



**6 ESCALES D'EXCEPTION AVEC FLEXIPAN**

Length 9 1/2", height 10 5/8", 200 pages  
English version

812150

\$ **230.00**

# baking, pastry molds & sheets

## 1 MINI SQUARE SAVARIN

Sheet size 15-3/4" x 12" Sheet of 30

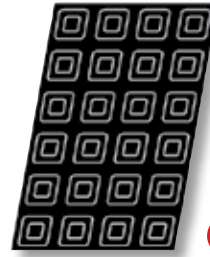
Product  
Weight

Item Number

Price

336343

\$ 93.00



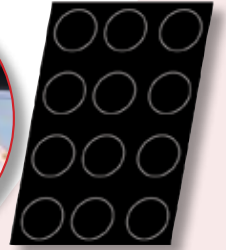
1

## 2 TARTE TATINS QUICHES

Sheet size 15-3/4" x 12" Sheet of 6

336350

\$ 93.00



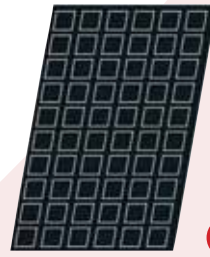
2

## 3 SQUARE TARTELETTES (not pictured)

Sheet size 15-3/4" x 12" Sheet of 20

336353

\$ 93.00



3

## 4 TRIANGLES

Sheet size 15-3/4" x 12" , Sheet of 40

336436

\$ 93.00



4

## 5 MUFFINS

Sheet size 23-3/4" x 15-3/4" Sheet of 24

336045

\$ 165.00

Sheet size 15-3/4" x 12" Sheet of 12

336342

\$ 93.00



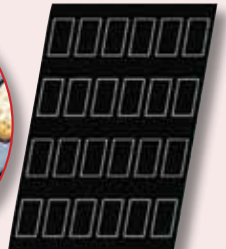
5

## 6 MINI FINANCIERS

Sheet size 15-3/4" x 12" Sheet of 42

336310

\$ 93.00



6



**1 FLEXIPAN CUTTERS**

Designed to cut biscuits for Flexipan mold bases.  
Stainless steel with reinforced body.  
Diameter 2 3/4", Charlottes  
Diameter 3 1/8", Charlottes

Product Weight	Item Number	Price
	153039	\$ 52.70
	153040	\$ 52.70



**2 FLEXIPAN CUTTERS**

Designed to cut biscuits for Flexipan mold bases.  
Stainless steel with reinforced body.  
Length 2 2/3", Saphir

153044	\$ 52.70
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**3 FLEXIPAN CUTTERS**

Designed to cut biscuits for Flexipan mold bases.  
Stainless steel with reinforced body.  
Length 4 3/4", width 4 3/8", Twin Hearts

153045	\$ 52.51
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**4 FLEXIPAN CUTTERS**

Designed to cut biscuits for Flexipan mold bases.  
Stainless steel with reinforced body.  
Length 3 3/4", width 1 1/2", Buchettes

153046	\$ 52.70
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**5 FLEXIPAN CUTTERS**

Designed to cut biscuits for Flexipan mold bases.  
Stainless steel with reinforced body.  
Length 3", width 2 1/2", Single Heart

153047	\$ 52.70
--------	----------



**6 FLEXIPAN CUTTERS**

Designed to cut biscuits for Flexipan mold bases.  
Stainless steel with reinforced body  
Length 2 3/4", width 2 3/4", Square

153052	\$ 52.70
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baking, pastry molds & sheets

# Flexipans® Profiles

SPHERE



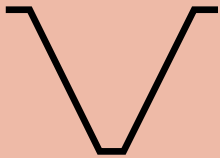
POMPONNETTES



TARTLET



PYRAMID



SAVARIN



MUFFIN



CAKES



MADELEINES



CYLINDERS



FLORENTINS



OVALS



FINANCIERS





### 1 EXOPAT NONSTICK BAKING MAT

Made of laminated rubberized silicone, food graded. Extra strong of reinforced silicone based woven fabric. Reusable between 2000 to 3000 times. Heat resistant from -40 to + 580 degrees Fahrenheit. Replaces parchment paper. Makes any baking sheet nonstick. No greasing necessary and easy to clean with sponge.

Priced per piece. White edge. NSF Approved.

	Product Weight	Item Number	Price
Length 11 3/4" x width 8 1/4"	2 oz.	321006	\$ 12.60
Length 11 5/8", width 16 3/8" to fit 13"x 18"sheet	3 oz.	321005	\$ 23.46
Packaged with a sleeve	4 oz.	321005C	\$ 23.46
Sleeved, box of 12	3 lbs.5 oz.	321005BX	\$ 258.06
Length 16 3/8", width 24 1/2" to fit 18"x 26"sheet	7 oz.	321004	\$ 34.82
Packaged with a sleeve	8 oz.	321004C	\$ 34.82



### 2 ROUL'PAT

This mat is made of woven silicone and rubberized on both sides, the side with the markings is for working the dough. The other side will give the nonskid effect needed to roll the dough. Roul'pat is ideal for mixing and rolling dough, like puff pastry dough, or beating, like savarin dough, or creating forms or decorations with chocolate, sugar and nougatine.

Warning : Not intended for baking.

Length 23", width 15"	7 oz.	321023	\$ 25.00
Packaged with a sleeve	8 oz.	321023C	\$ 25.00
Length 26", width 18"	10 oz.	321026	\$ 30.00
Packaged with a sleeve	10 oz.	321026C	\$ 30.00



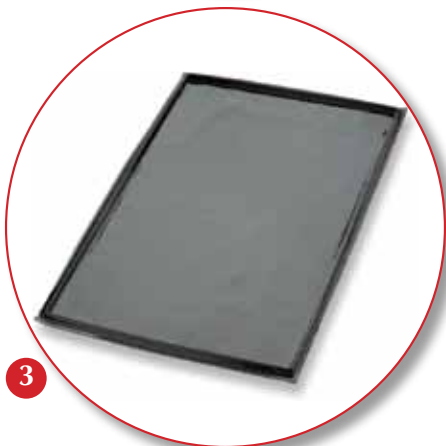
### 3 FLEXIPAT SHEET

This is a revolutionary product for professional chefs and bakers with the same physical properties as the Exopat. Thanks to the raised outer edge, a variety of preparations that call for uniform thickness during cooking, baking and freezing are easily perfected. Due to its flexibility and nonstick properties unmolding becomes simple. Flexipat is a patented product meeting all American standards. Raised edges 3/8". Fits baking sheet 310202 (pg. 40).

Outer dimensions: 23"L x 15"W

Inner dimensions: 21"L x 14"W x 3/8"H

321200 \$ 102.00



# baking, pastry molds & sheets

## 1 SILFORM SUB ROLL

Made of woven glass fabric, impregnated and coated with food grade silicone. Silform sub is pre-formed and gives total flexibility. Provides the best possible use of trays and racks in the bakery. This nonstick bread form is ideal to bake your hoagies for sub sandwiches. Reusable between 2000 and 3000 times. Heat resistant from -40 to +580 degrees Fahrenheit. No greasing necessary. Clean with a sponge.

Sheet 11 7/8" x 16 1/2" (for a 13x18 pan)  
Width of the channel 3"

Product Weight	Item Number	Price
4 oz.	60-02955	\$ 70.31



## 2 EXOPAP

Priced for the box of 500 sheets. Silicone double-faced baking paper. Can be used 2 or 3 times on each side.

23 5/8" x 15 3/4"

Heat resistant to 600 degrees Fahrenheit 12 lbs.2 oz. 320201 \$ 62.00



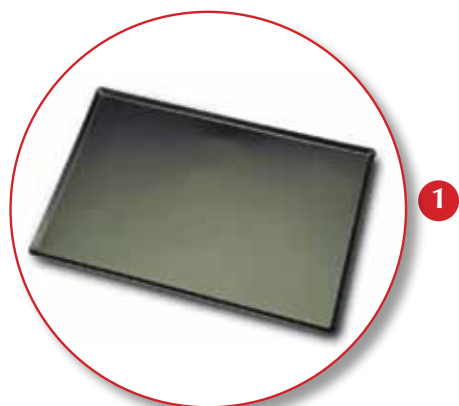
## 3 NONSTICK FIBERGLASS SHEET

Made of fiberglass, thickness 10/100 mm. Nonstick protection for black steel baking sheets. Can be cut to any size. Do not tear.

22 1/2" x 14 1/2"

Sold as pack of 6 320412 \$ 157.99

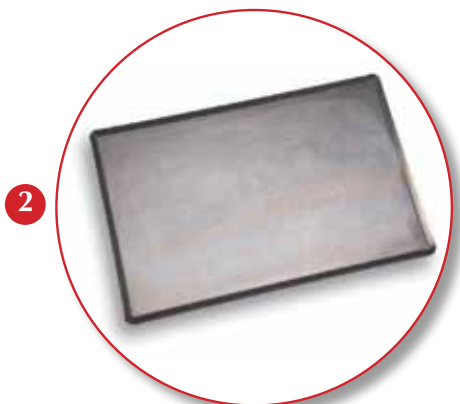




**1 NONSTICK ALUMINUM**

Baking Sheet 4-Side rim, 1/16" thickness, lacquered bottom.

	Product Weight	Item Number	Price
Length 15 3/4", width 11 7/8", 5/8" rim	1 lb.2 oz.	310201	\$ 40.65
Length 23 5/8", width 15 3/4", 5/8" rim	2 lbs.4 oz.	310202	\$ 50.00
Length 20 7/8", width 12 3/4", 5/8" rim	1 lb.8 oz.	310203	\$ 44.00



**2 BLACK STEEL OVEN BAKING SHEET**

Made of black steel with rim. For breads or pastries.  
Heavy duty. Thickness 1/32".

Length 15 3/4", width 12", 5/8" rim	3 lbs.1 oz.	310101	\$ 23.00
Length 25", width 17 3/4", 5/8" rim	7 lbs.7 oz.	310104	\$ 73.00



**3 BLACK STEEL ROUND OVEN SHEET**

Made of heavy duty black steel. Thickness 1/32".  
To bake individual cakes and crusts.

Diameter 10 1/4"	1 lb.7 oz.	310404	\$ 19.00
Diameter 12 5/8"	2 lbs.2 oz.	310407	\$ 23.50
Diameter 14 1/4"	2 lbs.7 oz.	310408	\$ 32.70
Diameter 15 3/4"	3 lbs.6 oz.	310409	\$ 35.00



**4 EXAL EMBOSSED OVEN SHEETS**

Non-stick and embossed for heat circulation.  
Excellent for baking frozen pastry.

23 3/4" x 15 3/4"		310212	\$ 38.00
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## baking, pastry molds & sheets



Silicone baking mat used for baking embossed biscuits, the lining of desserts and small cakes, pouring boiled sugar, nougat, fruit paste, gum paste decorations and cooking embossed salted, sweet, flaky pastry. Norbert Vannier embossing mat make it very easy and quick to produce biscuit strips with a uniform pattern.

- Make a cigarette batter. Spread the mix on to the mat and chill.
- Cover cigarette batter with about 18 oz of joconde biscuit, genoise or dacquoise and bake at 430° for 10-12 minutes.
- Unmolding could be done hot or cold.
- Cut to desired strips and set in rings or other molds.

	Product Weight	Item Number	Price
<b>1 RELIEF PASTRY MAT</b> LARGE GREEK FRIEZE	2 lbs.	422001	\$ 171.70
<b>2 RELIEF PASTRY MAT</b> SMALL GREEK FRIEZE	1 lbs.15 oz.	422002	\$ 171.70
<b>3 RELIEF PASTRY MAT</b> STRAIGHT FLUTES FRIEZE	2 lbs.3 oz.	422006	\$ 171.70
<b>4 RELIEF PASTRY MAT</b> BUBBLES FRIEZE	1 lb.14 oz.	422010	\$ 171.70
<b>5 RELIEF PASTRY MAT</b> SPHERE	1 lb.14 oz.	422003	\$ 171.70
<b>6 RELIEF PASTRY MAT</b> ALTERNATIVE	1 lb.14 oz.	422004	\$ 171.70
<b>7 RELIEF PASTRY MAT</b> VENITIEN	1 lb.15 oz.	422005	\$ 171.70

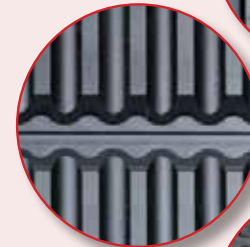
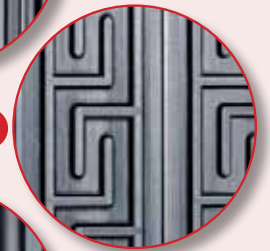
### tulipe baskets/cigarette batter

**Butter** - room temp. 5 1/2 ounces  
**Powdered Sugar** - sifted 8 ounces  
**All-Purpose Flour** - sifted 8 ounces  
**Salt** 1/8 teaspoon  
**Egg Whites** - room temp. 5 1/2 ounces  
**Vanilla Extract** 1 teaspoon

1. Combine the butter, powdered sugar, flour, and salt in a Alphamix mixer. Mix with a paddle attachment until the mixture is smooth.
2. Slowly add the room temperature egg whites and vanilla extract. Mix until smooth.
3. Using a pastry brush, grease a sheetpan with softened butter.
4. Make a template out of 1/16" thick material. Cutting-out a circle that is 7"-8" in diameter.
5. Place the template over the prepared sheetpan. Spread the batter evenly over the template using a spatula, remove the template and repeat.
6. Bake @ 350°F for 5 minutes, until the edges are golden brown.
7. Remove from the oven, and quickly drape over a glass bowl to create a dessert container. You can also curve into any desired shape or fortune cookie shape.

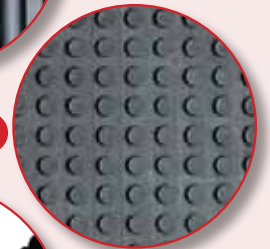


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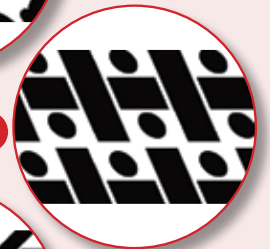
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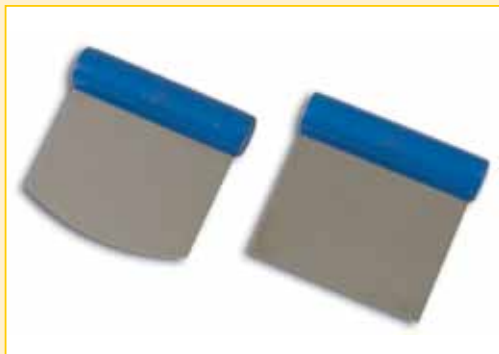
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6



7

# Pastry Tools



## pastry tools

### 1 FLAT PASTRY BRUSH

Handle made of heat resistant plastic.  
Natural bristles. Food grade. Dishwasher safe.

	Product Weight	Item Number	Price
Bristles length 2", width 1"	1 oz.	116011	\$ 6.84
Bristles length 2", width 1 1/8"	1 oz.	116012	\$ 7.10
Bristles length 2", width 1 3/8"	1 oz.	116013	\$ 7.35
Bristles length 2", width 1 1/2"	1 oz.	116014	\$ 8.03
Bristles length 2", width 1 3/4"	2 oz.	116015	\$ 9.21
Bristles length 2", width 2"	2 oz.	116016	\$ 10.18
Bristles length 2", width 2 3/8"	2 oz.	116017	\$ 13.80
Bristles length 2", width 2 3/4"	3 oz.	116018	\$ 15.50
Master Chef Series			
Bristles length 2", width 1 1/8", carded	2 oz.	116012C	\$ 7.10



### 2 ROUND PASTRY BRUSH

Handle made of heat resistant plastic.  
Natural bristles.  
Food grade. Dishwasher safe.

Diameter 1/2"	2oz.	116020	\$ 15.63
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### 3 FLAT POLYAMIDE BRUSHES

With polyamid bristles, ideal substitution to natural bristles for religious needs, heat resistant and dishwasher safe.

Bristles length 2", width 1 1/8"	1 oz.	116002	\$ 7.50
Bristles length 2", width 1 5/8"	1 oz.	116004	\$ 8.80
Bristles length 2", width 2"	2oz.	116006	\$ 10.18
Bristles length 2", width 2 3/8"	2 oz.	116008	\$ 12.30
Bristles length 2", width 2 3/4"	2 oz.	116009	\$ 14.50





**1 EXOGLASS® ROUND FLUTED CUTTERS**

Box of 9 - diameter 3/4", 1 1/8", 1 1/2",  
2", 2 3/8", 2 3/4", 3 1/8", 3 1/2", 4".

Product Weight	Item Number	Price
9 oz.	150101	\$ 100.28

**EXOGLASS® ROUND FLUTED CUTTERS**

Box of 7 - diameter 1 3/8", 1 3/4",  
2 1/8", 2 1/2", 3", 3 3/8", 3 3/4".

8 oz.	150102	\$ 88.10
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**2 EXOGLASS® PLAIN CUTTERS**

Box of 8 - diameter 1 1/8", 1 1/2", 2",  
2 3/8", 2 3/4", 3 1/8", 3 1/2", 4".

8 oz.	150103	\$ 71.04
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**EXOGLASS® PLAIN CUTTERS**

Box of 7 - diameter 1 3/8", 1 3/4",  
2 1/8", 2 1/2", 3", 3 3/8", 3 3/4".

8 oz.	150104	\$ 66.08
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**3 EXOGLASS® ROUND FLUTED CUTTER**

Diameter 3/4" (20 mm)	1 oz.	150110	\$ 8.91
Diameter 1 3/16" (30 mm)	1oz.	150111	\$ 9.48
Diameter 1 3/8" (35 mm)	1 oz.	150112	\$ 10.41
Diameter 1 1/2" (40 mm)	1 oz.	150113	\$ 10.41
Diameter 1 3/4" (45 mm)	1 oz.	150114	\$ 10.61
Diameter 2" (50 mm)	1 oz.	150115	\$ 10.49
Diameter 2 3/8" (60 mm)	1 oz.	150117	\$ 11.98
Diameter 2 3/4" (70 mm)	1 oz.	150119	\$ 13.80
Diameter 3 1/8" (80 mm)	1 oz.	150121	\$ 14.56
Diameter 3 1/2" (90 mm)	1oz.	150123	\$ 15.69
Diameter 4" (100 mm)	1 oz.	150125	\$ 17.06
Diameter 4 3/8" (110 mm)	1oz.	150126	\$ 18.76
Diameter 4 3/4" (120 mm)	1 oz.	150127	\$ 20.01



**4 EXOGLASS® ROUND PLAIN CUTTER**

Diameter 1 1/8" (30 mm)	1 oz.	150151	\$ 6.50
Diameter 1 3/8" (35 mm)	1oz.	150152	\$ 5.97
Diameter 1 1/2" (40 mm)	1oz.	150153	\$ 6.21
Diameter 1 3/4" (45 mm)	1 oz.	150154	\$ 6.45
Diameter 2" (50 mm)	1oz.	150155	\$ 6.66
Diameter 2 3/8" (60 mm)	1oz.	150157	\$ 7.10
Diameter 2 3/4" (70 mm)	1 oz.	150159	\$ 7.79
Diameter 3 1/8" (80 mm)	1oz.	150161	\$ 8.35
Diameter 3 1/2" (90mm)	1oz.	150162	\$ 8.15
Diameter 3 1/2" (90 mm)	1oz.	150163	\$ 8.71
Diameter 4" (100 mm)	1 oz.	150165	\$ 10.97

## pastry tools

### 1 PLAIN SQUARE CUTTER SET

Beveled edge. Made of Stainless Steel.

Set of 8 - size 1 1/2", 2", 2 3/8", 2 3/4",  
3 1/8", 3 1/2", 4" and 4 3/8".

Product Weight	Item Number	Price
1 lb.3 oz.	150320	\$ 105.60



### 2 ROUND FLUTED CUTTER

Made of stainless steel.

Diameter 6"

6 oz.	150232	\$ 52.76
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### 3 OVAL CUTTER

Made of stainless steel. Heavyduty, sharp and beveled.

Fluted,length 6 1/4"

4 oz.	150220	\$ 54.09
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### 4 SET OF 8 HEART SHAPE PLAIN DOUGH CUTTERS

Made of tin-plate.

Dimension from 1 5/8" to 5 1/2".

1lb.	150456	\$ 103.00
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Diameter of the Box 6 1/4"



### 5 SET OF 12 "VOL-AU-VENT" CUTTERS

Made of aluminum. The perfect tool for all puff  
pastry dough preparations, and "vol-au-vent".

Series of 12 cutters.

2lbs.4oz.	154001	\$ 101.20
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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"





**1 SHORTBREAD PASTRY CUTTER**

Made of heavyduty stainless steel 18-10.

Triangle shaped dough cutter.

Length 3 1/2", height 1 1/2"

Product Weight

Item Number

Price

3 oz.

150405

\$ **48.00**

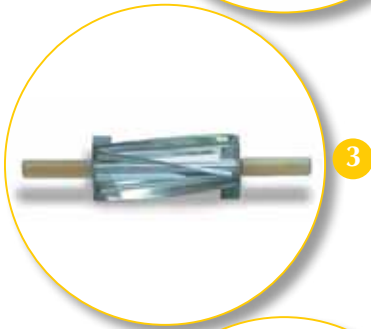


**2 PASTA BIKE DOUGH CUTTER**

9 wheel - fluted

N7998

\$ **31.80**



**3 CROISSANT CUTTER BLADES**

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

Length 13 3/4"

1 lb.4 oz.

141002

\$ **146.98**



**4 LATTICE PIE CUTTER**

Made of stainless steel with polypropylene handle. Cuts a crisscross pattern in the top of your pastries.

Length 5"

10 oz.

141105

\$ **118.14**



**5 LATTICE DOUGH CUTTER**

Made of plastic.

Length 4"

5 oz.

141110

\$ **9.14**



**6 ADJUSTABLE DOUGH CUTTER**

Cut even strips of dough with no effort. Adjustable through accordion system.

Width of strips 3/8" to 4 3/4". Wheels diameter 2 1/2".

Made of chromed steel.

5 Wheels - plain 4 strips

1 lb.6 oz.

141010

\$ **152.50**

5 Wheels - fluted 4 strips

1 lb.6 oz.

141013

\$ **158.37**

## pastry tools

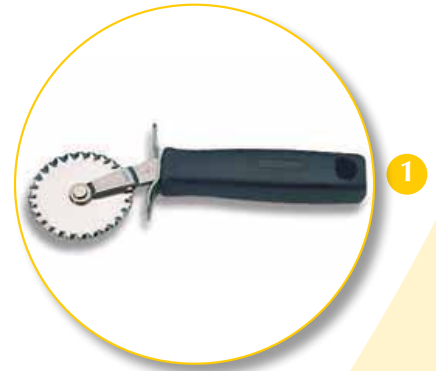
### 1 DOUGH CUTTING WHEEL

Made of stainless steel, plastic handle.

Fluted, length 7 1/8", diameter 2 1/4"

Product Weight	Item Number	Price
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3 oz.	141028	\$ 19.97
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### 2 DOUGH SLICER

Made of seamless stainless steel, with beveled edge.

Rigid blade, length 5 1/4", width 4 3/4".

6 oz.	112822	\$ 10.63
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### 3 UNIVERSAL ADJUSTING DOUGH CUTTER - 24 STAINLESS STEEL BLADES

The axle can be dismantled. Adjust the width of the cuts by removing one or several blades.

24 S.S. blades of diameter 3 3/4". Length 20" 3 lbs.5 oz. 141006 \$ 625.00



### 4 "PIC VITE" ROLLER DOCKER

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

Length 5"

8 oz.	141115	\$ 87.05
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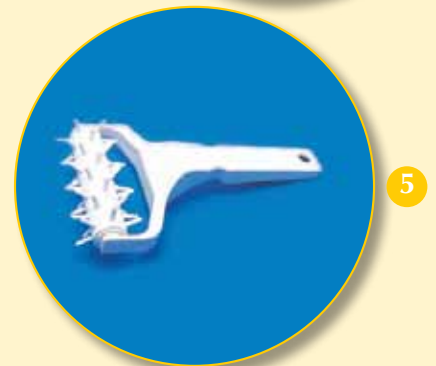


### 5 PLASTIC ROLLER DOCKER

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

Length 4 3/8"

4 oz.	141120	\$ 9.14
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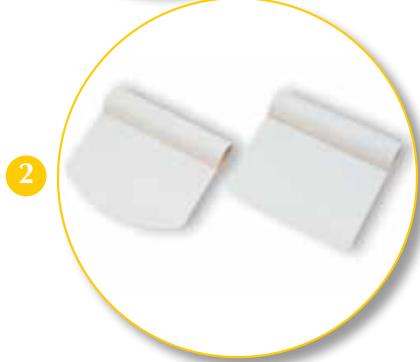


1

**1 DOUGH CUTTER**

Made of stainless steel, with Exoglass® handle. Dishwasher safe .

	Product Weight	Item Number	Price
1 Rigid blade: Straight cut length 4 3/8", width 4 1/2"	4 oz.	112900	\$ 7.13
2 Rigid blade: Rounded cut length 4 3/8", width 4 1/2"	4 oz.	112901	\$ 7.13
3 Flexible blade: Straight cut length 4 3/8", width 4 1/2"	3 oz.	112902	\$ 7.18
4 Flexible blade: Rounded cut length 4 3/8", width 4 1/2"	3 oz.	112903	\$ 7.18



2

**2 DOUGH CUTTER RIGID**

Made with Exoglass®, could be sterilized.  
Heat resistant, made of one piece, dishwasher safe.

Straight, 4 1/2" X 3 1/8"	2 oz.	112825	\$ 10.49
Round, 4 1/2" X 3 1/8"	2 oz.	112826	\$ 11.90

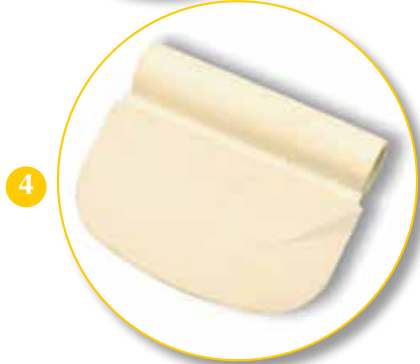


3

**3 NYLON DOUGH SCRAPER**

Heavy duty, very durable.  
Multipurpose, scrapes just about everything.

Plastic width 4 3/4", height 3 3/4"	1 oz.	112840	\$ 5.41
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4

**4 ROUND RUBBER SCRAPER**

Handle of composite plastic Exoglass®, with supple round rubber scraper for bowls. Resistant to temperatures up to 260 degrees Fahrenheit.

Length 4 3/4", width 2 3/4"	3 oz.	112845	\$ 18.60
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5

**5 DUO DECORATING TUBES**

A revolutionary invention for tube decoration!  
Makes original two-color decorations.

168001	\$ 169.00
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## pastry tools

### 1 DISPOSABLE POLYETHYLENE PASTRY BAGS

Roll of 200 pastry bags with three layers of polyethylene provide greater strength. New dispenser box for ease of handling and sanitation.

	Product Weight	Item Number	Price
Length 21 5/8"	5 lbs.5 oz.	165003	\$ 76.25



### 2 100 DISPOSABLE PASTRY BAGS BOX

3 lbs.	165016	\$ 31.00
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### 3 MATFER PASTRY BAGS EXTRA FLEXIBLE

Made of nylon with a very strong seam, completely impervious, washable in boiling water. Adjustable to any brand of tip.

Length 9 7/8" 25 cm	1 oz.	S70041	\$ 5.88
Length 11 7/8" 30 cm	1 oz.	S70042	\$ 6.68
Length 13 3/4" 35 cm	1 oz.	S70043	\$ 7.82
Length 15 3/4" 40 cm	1 oz.	S70044	\$ 8.64
Length 17 3/4" 45 cm	1 oz.	S70045	\$ 10.20
Length 19 5/8" 50 cm	1 oz.	S70046	\$ 11.03
Length 23 5/8" 60 cm	1 oz.	S70047	\$ 13.50



### 4 IMPER PLASTIC PASTRY BAGS

Made of polyamid fabric coated with polyurethane. Washable in boiling water.

Length 9 7/8" 25 cm	1 oz.	161002	\$ 10.76
Length 11 3/4" 30 cm	1 oz.	161003	\$ 11.62
Length 13 3/4" 35 cm	1 oz.	161004	\$ 13.41
Length 15 3/4" 40 cm	1 oz.	161005	\$ 16.15
Length 17 3/4" 45 cm	1 oz.	161006	\$ 18.41
Length 19 5/8" 50 cm	1 oz.	161007	\$ 22.72
Length 23 5/8" 60 cm	1 oz.	161008	\$ 29.30



### 5 HEAVY DUTY DISPOSABLE PIPING BAG

High quality piping bag with smooth inside layer. Easy to open to fill and pass contents through. Straight film made of 3 layers. **Heat resistant to hot creams.** Soft touch, non-slip outer layer surface to ensure steady and comfortable grip (even when wet or greasy). Sterile food-safe seams. Roll of 100 disposable bags.

Length 23 1/4", height 11	165007	\$ 42.00
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1

**1 DISPENSER FOR DISPOSABLE PASTRY BAGS**

Made of stainless steel with polycarbonate cover.  
Holds roll of disposable pastry bags.

Easy to mount dispenser 2 lbs.11 oz. 165005 \$ 195.00



2

**2 PASTRY BAG DRYER**

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

Length 19 5/8", height 19 5/8" 4 lbs.9 oz. 169002 \$ 150.95



3

**3 PASTRY BAG HOLDER**

Height 9 1/4"

5 oz. 169001 \$ 18.50



4

**4 TONG - PASTRY CRIMPER**

Made of stainless steel.  
To decorate the edge of the tart crust.

Length 4" 1 oz. 112501 \$ 18.00



5

**5 SET OF 12 DECORATING TIPS**

For any pastry bags. Polycarbonate.  
Six plain (U3,U5 ,U7,U9,U11,U13)  
and six scalloped tips (C6,C7,D8,E7,F7,F8).  
(See information on these codes on page 59 for shape results).  
Icing Tubes. These pastry tips have been designed and created using Polycarbonate. This material is unbreakable, so the teeth will not bend or break. It will not rust. Allows precision control in decorating. Dishwasher safe. Adapts to any pastry bag.

Set of 12 8 oz. 166004 \$ 70.27



6

**6 SET OF 12 STAINLESS STEEL PASTRY TIPS**

Plain shapes

4 oz. 166500 \$ 37.67

# pastry tools

	Product Weight	Item Number	Price
<b>1 SET OF 12 STAINLESS STEEL PASTRY TIPS</b>			
Star Shapes	3 oz.	166700	\$ 37.45



<b>2 SET OF 24 DECORATING TIPS - POLYCARBONATE</b>			
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.			
Set of 24	13 oz.	166003	\$ 100.24



<b>SET OF 6 PLAIN TIPS - POLYCARBONATE</b>			
6 different openings: U4, U5, U6, U8, U10 and 12. (see page 59 for sizes)			
Set of 6	2 oz.	166006	\$ 33.44

<b>SET OF 6 SCALLOPED TIPS - POLYCARBONATE</b>			
6 different openings: C8, D8, E8, F8, C6 and D6. (see page 59 for sizes)			
Set of 6	2 oz.	166007	\$ 38.60



<b>3 SET OF INTERCHANGEABLE PASTRY TIPS</b>			
Box of 10 polycarbonate pastry tips with 2 couplers – can be adapted to any pastry bags – allows to change the tip without emptying the bag.			
Set of 10	7 oz.	166010	\$ 93.00



<b>4 PASTRY FILLING TUBES</b>			
Stainless Steel, Set of 3 (#4, #6, #8)		167532	\$ 19.13

<b>5 MULTI-USE PASTRY SYRINGE WITH 10-PIECE DECORATING DISC KIT</b>			
Decorating disc is an alternative to pastry bag for thick pastries such as churros, biscuits, and chestnut creams. Can be used for sausages and patés. Sturdy aluminum body. Includes 2 cones. 1 5/8" diameter round, 1 3/4" flat length decoration discs: stars, churros, 5 and 3 teeth groove, vermicelli, double hole 3/8" triple hole 1/4" with holders.			
Length 15 1/2"	13.5 oz. capacity	262630	\$ 205.00





**1 SCALLOPED TIPS**  
 To pipe out star shaped icing or whipped cream.  
 Polycarbonate.  
 Sold as pairs, priced as pairs.  
 Shipping weight of all tubes: 1 oz.

Tube No.	No. of Teeth	Diameter	Code	Price
A5	5	2/32"	167012	\$ 11.60
A7	7	1/8"	167014	\$ 11.60
A8	8	1/8"	167015	\$ 11.60
B6	6	3/16"	167023	\$ 11.60
B7	7	1/8"	167024	\$ 11.60
B8	8	5/32"	167025	\$ 11.60
C6	6	6/32"	167033	\$ 11.60
C7	7	1/4"	167034	\$ 11.60
C8	8	9/32"	167035	\$ 11.60
D5	5	5-16"	167042	\$ 11.60
D6	6	7/32"	167043	\$ 11.60
D7	7	9/32"	167044	\$ 11.60
D8	8	5/16"	167045	\$ 11.60
E4	4	1/4"	167051	\$ 11.60
E6	6	9/32"	167053	\$ 11.60
E7	7	5/16"	167054	\$ 11.60
E8	8	11/32"	167055	\$ 11.60
F5	5	3/8"	167062	\$ 11.60
F7	7	1/2"	167064	\$ 11.60
F8	8	17/32"	167065	\$ 11.60



**2 PETIT FOUR TIPS**  
 For a very fine and precise decoration. Sold as pairs, priced as pairs.  
 Shipping weight of all tubes: 1 oz.

PF 10	10	9/32"	167080	\$ 11.60
PF 12	12	9/32"	167082	\$ 11.60
PF 14	14	9/32"	167084	\$ 11.60
PF 16	16	9/32"	167086	\$ 11.60
PF 18	18	9/32"	167088	\$ 11.60



**STRAIGHT ROSE TIPS**  
 To create roses and rose petals. Sold as pairs, priced as pairs. Weight: 1 oz.

RD 6	1/64"	1/2"	167140	\$ 19.40
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**4 PLAIN TIPS**  
 14 different diameters.  
 Sold in pairs, priced as pairs.  
 Shipping weight of all tubes: 1 oz.

U1	2/32"	167101	\$ 11.60
U3	3/16"	167103	\$ 11.60
U4	6/32"	167104	\$ 11.60
U5	7/32"	167105	\$ 11.60
U6	3/8"	167106	\$ 11.60
U7	13/32"	167107	\$ 11.60
U8	14/32"	167108	\$ 11.60
U9	15/32"	167109	\$ 11.60
U10	1/2"	167110	\$ 11.60
U11	18/32"	167111	\$ 11.60
U12	19/32"	167112	\$ 11.60
U13	21/32"	167113	\$ 11.60
U14	3/4"	167114	\$ 11.60
U15	25/32"	167115	\$ 11.60

# scalloped tips\*



A5 1.5 mm



A7 Ø 3 mm



A8 Ø 3 mm



B6 Ø 1.5 mm



B7 Ø 3 mm



B8 Ø 4 mm



C6 Ø 5 mm



C7 Ø 6 mm



C8 Ø 7 mm



D5 Ø 5 mm



D6 Ø 6 mm



D7 Ø 7 mm



D8 Ø 8 mm



E4 Ø 6.5 mm



E6 Ø 7 mm



E7 Ø 8 mm



E8 Ø 9 mm



F5 Ø 9 mm



F7 Ø 12 mm



F8 Ø 14 mm



PF10 Ø 7 mm



PF12 Ø 8 mm



PF14 Ø 10 mm



PF16 Ø 11 mm



PF18 Ø 12 mm



STH Ø 14 mm



U1 Ø 1.5 mm



U3 Ø 4 mm



U4 Ø 5.5 mm



U5 Ø 7 mm



U6 Ø 8.5 mm



U7 Ø 10 mm



U8 Ø 11 mm



U9 Ø 12 mm



U10 Ø 13 mm



U11 Ø 14 mm



U12 Ø 15 mm



U13 Ø 16 mm



U14 Ø 18 mm



U15 Ø 20 mm

\* ACTUAL SIZE OBTAINED WITH THE POLYCARBONATE TIPS



MATFER BOURGEAT INC

# Matfer whisks

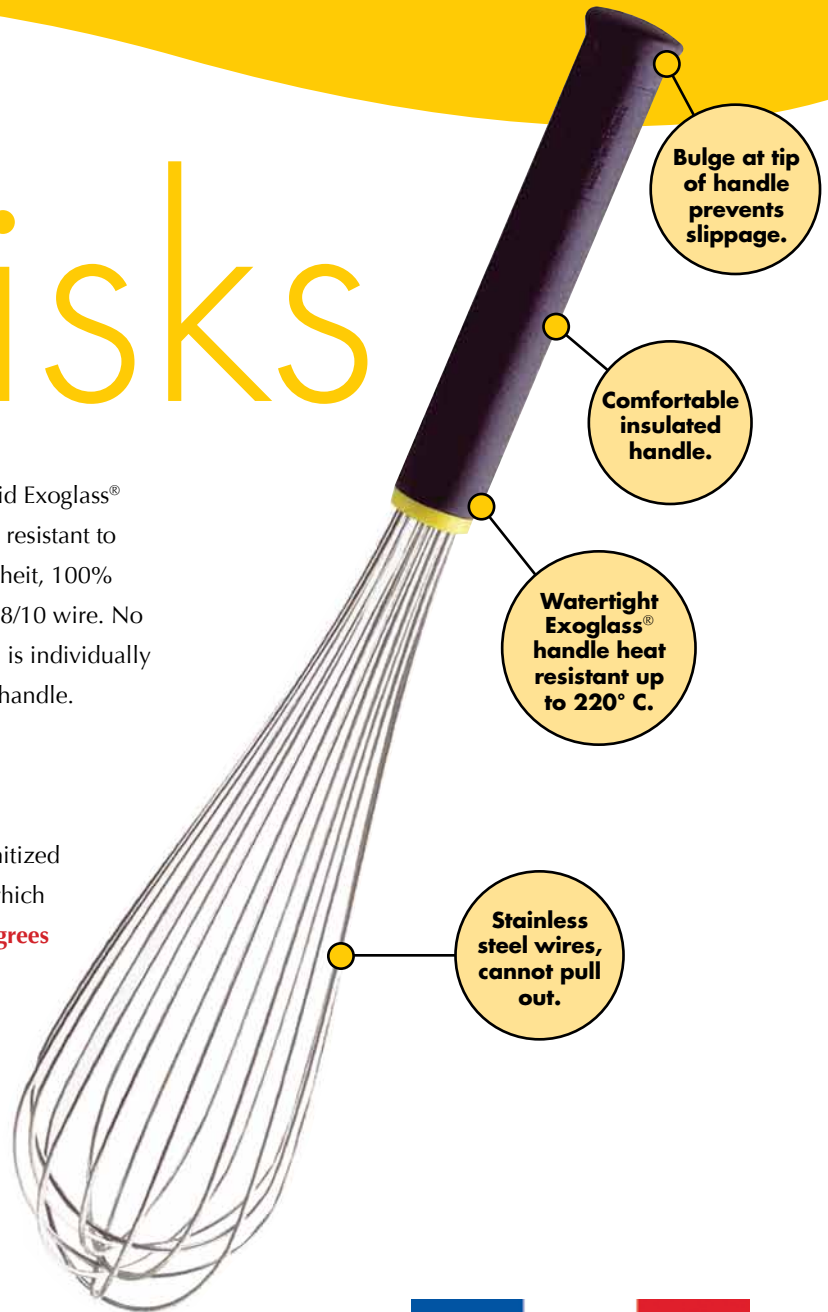
Made of stainless steel wires with a solid Exoglass® handle. Ergonomic, insulated handle is resistant to temperatures up to 430 degrees Fahrenheit, 100% waterproof. Heavyduty stainless steel 18/10 wire. No more torn and twisted wires. Each wire is individually welded around a ring molded into the handle.

## Lifetime Warranty.

**Hygiene:** The Matfer whisk is easily sanitized since its handle is made of Exoglass® which **withstands temperatures up to 430 degrees Fahrenheit**. The total sealed handle is dishwasher safe and will withstand chemical detergents and sanitizers.

**Strength:** The Matfer whisk has been designed to respond to the most stringent professional conditions of usage. The 18/10 wires will not pull out of the handle or twist.

**Ergonomic:** The granular texture and the flare at the end of the handle provides perfect handling, avoiding slippage. Exoglass® is a non-heat conductive material.



**Made in France for high quality standards.**

**MADE IN FRANCE**

## pastry tools

### 1 PIANO WHISK

	Product Weight	Item Number	Price
Length 10" 250 mm	2 oz.	111022	\$ 15.63
Length 12" 300 mm	5 oz.	111023	\$ 22.04
Length 13 3/4" 350 mm	6 oz.	111024	\$ 23.62
Length 15 3/4" 400 mm	6 oz.	111025	\$ 25.68
Length 17 3/4" 450 mm	9 oz.	111026	\$ 35.35
Length 19 3/4" 500 mm	10 oz.	111027	\$ 41.03



### 2 EGG WHISK

Length 17 3/4", balloon shaped	8 oz.	111046	\$ 43.00
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### 3 RIGID WHISK

Rigid wire like a spring, dia. 1/16", for thick preparations (mashed potatoes, puff dough, pate, etc.)

Length 15 3/4" 400 mm	9 oz.	111035	\$ 46.06
Length 17 3/4" 450 mm	10 oz.	111036	\$ 48.73



### 4 SAUCE WHISK

Curved handle

Length 10 1/4"	3 oz.	111050	\$ 16.37
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#### MASTER CHEF SERIES

Sauce whisk, carded	3 oz.	111050C	\$ 16.37
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### 5 GIANT KITCHEN WHISK

Made of heavyduty stainless steel. 18/10

Length 40"	1 lb.12 oz.	111060	\$ 321.47
Length 48"	1 lb.15 oz.	111061	\$ 332.63

**Limited 1 year warranty**





### 1 GUITAR LEVER CANDY SLICER

To cut candies, sponge cake or pates in strips, squares or rectangular pieces. The complete set includes: 4 heavy stainless steel frames with stainless steel cutting wires. Spacing: 1/2", 1 1/4", 1 3/4" and 15/16". One square 16 3/4" stainless steel tray to flip and remove the cut product. One 19 5/8" plastic ruler. 3 spare cutting stainless steel wires. 2 keys to change a wire. One heavy plastic base for a working surface area 16 1/2" x 15". Dimensions of the base: 17 3/4" x 15 3/8".

Overall dimensions of the "guitar":

Length 21 5/8", depth 24 3/4", height 4 3/4"    73 lbs.4 oz.    263501    \$ **3148.76**

#### SPARE PARTS:

Stainless steel cutting wire    0.1 oz.    263512    \$ **9.85**



### 2 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, 1 two, three and four teeth forks.

Set of 10 with case.    15 oz.    262001    \$ **210.53**

Set of 5    262002    \$ **148.77**



### 3 CHOCOLATE FORK

Broche Ronde, Ø 10 mm (round) – 3/8"    262012    \$ **12.18**

Broche Ronde, Ø 12 mm – 1/2"    262013    \$ **12.18**

Broche Ronde, Ø 14 mm – 9/16"    262014    \$ **12.18**

Broche Ronde, Ø 16 mm – 10/16"    262015    \$ **12.18**

Broche Ronde, Ø 18 mm – 3/4"    262016    \$ **12.18**

Broche Ronde, Ø 20 mm – 13/16"    262017    \$ **12.18**

Broche Ovale (oval)    262018    \$ **13.23**

Broche Poire (pear)    262019    \$ **12.18**

Broche Spirale (spiral)    262020    \$ **13.23**

Fourchette 2 Dents, (2 teeth)    262021    \$ **17.75**

Fourchette 3 Dents, (3 teeth)    262022    \$ **18.19**

Fourchette 4 Dents, (4 teeth)    262023    \$ **22.83**

Fourchette 5 Dents, (5 teeth)    262024    \$ **25.98**



# Matfer apple peeler/slicer/corer

The Matfer apple peeler is made of composite plastic and stainless steel. It's dishwasher safe. A container can be put under the tool to collect the core.

The Matfer apple peeler is designed for professional use. By simply turning the handle, it is capable of simultaneously peeling, coring and slicing each apple. The settings can be changed according to the variety of apple. It is totally rust free since it is made of composite material and stainless steel.

**APPLE CORER:** Apple corer is mounted on the apple peeler instead of the slicing knife, will peel and core the whole apple for preparations such as Tatin tarts and other whole, quartered apple recipes.

**ADJUSTMENTS:** Can be made depending on the apple used as well as the user's requirements.

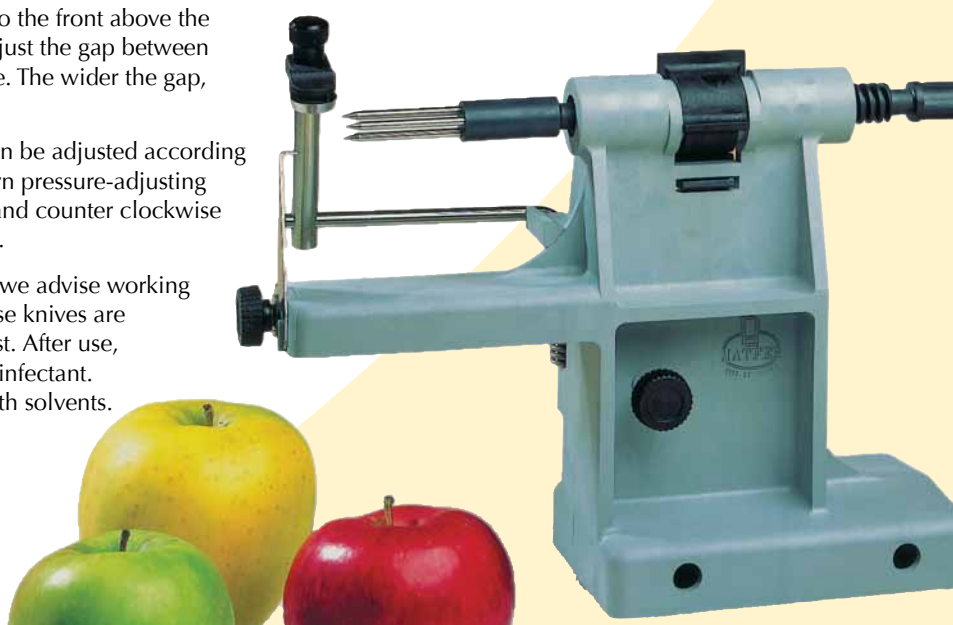
**PEEL THICKNESS:** Loosen knurled knob and adjust the gap between the circular blade and stop. The bigger the gap thicker the peel will be. Tighten knurled knob.

**CORE DIAMETER:** Bring the spit entirely to the front above the slicing knife. Loosen knurled knob and adjust the gap between the spit and the horizontal part of the knife. The wider the gap, the larger the core will be.

**PEELER PRESSURE:** The peeler pressure can be adjusted according to the fruit. Remove spring from screw. Turn pressure-adjusting screw clockwise to increase the pressure and counter clockwise to decrease. Put spring in the slot of screw.

**MAINTENANCE:** For optimum efficiency, we advise working with sharp peeling and slicing knives. These knives are available as spare parts, refer to the part list. After use, clean the machine in water containing disinfectant. It is also dishwasher safe. Do not clean with solvents.

**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 reach of children. Use apple graded medium size, firm without bruises. To obtain optimum slicing do not turn the handle quickly.



## 1 MATFER APPLE PEELER/SLICER/CORER

For any type of round fruit. Peels, slices and cores in one handling. Produces only 1/8" thick slices. Body made of Exoglass® composite plastic.

	Product Weight	Item Number	Price
Apple peeler	4 lbs.2 oz.	215250	\$ 440.10

### SPARE PARTS:

Corer Blade	5 oz.	215252	\$ 165.35
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Peeler Blade	1 oz.	215255	\$ 40.81
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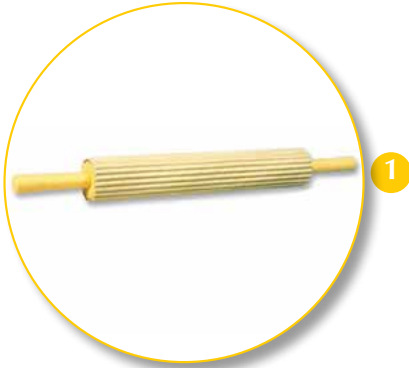
Corer/Slicing Blade	1 oz.	215256	\$ 40.91
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## 2 APPLE PEELER

Delivered with suction cup, use it anywhere. Peels, slices and cores simultaneously.

Apple peeler 2 lbs.	2 oz.	073075	\$ 48.69
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Blade for apple peeler	0.1 oz.	073080	\$ 12.00
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**1 PLASTIC ROLLING PIN**

Rolling pin with two handles.  
Especially good for puff pastry.

Fluted – Length 15 3/4", diameter 2 1/2"

Product  
Weight

Item Number

Price

4 lbs.3 oz. 140025 \$ **233.68**



**2 ADJUSTABLE ROLLING PIN**

Includes eleven wheels to adjust thickness.

Dough thickness from 1/16" to 3/8"  
Length 20 1/2"

4 lbs.2 oz. 140030 \$ **310.94**



**3 BEECHWOOD ROLLING PIN**

Without handles. For all doughs.

Length 19 5/8", diameter 1 7/8"

1 lb.2 oz. 112360 \$ **8.68**

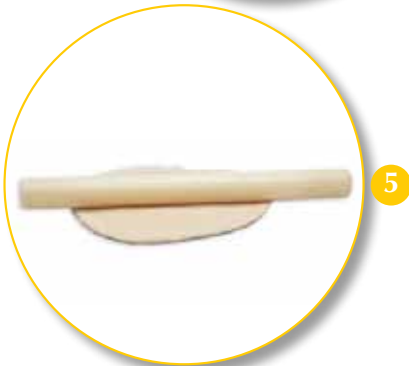


**4 ALUMINUM ROLLING PIN**

With handles.

Diameter 3 1/2" x length 15"

4 lbs.7 oz. 140028 \$ **148.17**



**5 NYLON ROLLING PIN**

Length 19 5/8", diameter 1 3/4"

2 lbs.1 oz. 140010 \$ **104.99**

## pastry tools

### 1 CHOCOLATE THERMOMETER

Made of polycarbonate.  
Marks from 0 to 60 degrees Celsius.

Complete with polycarbonate protector  
Length 6 3/4"

Product Weight	Item Number	Price
1 oz.	250305	\$ 43.47

Thermometer alone (spare part)

1 oz.	250306	\$ 24.96
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### 2 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.

Length 5-3/8"

3 oz.	250500	\$ 37.39
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### 3 SUGAR WORK BLOW TORCH

Can be recharged in seconds with universal butane for lighters.

Dimensions: height 6", length 3"

8 oz.	262266	\$ 44.60
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### 4 SUGAR PUMP

Made of rubber and copper. The best pump available for all your blown sugar. Delivered with one copper tip.

Dimensions 14" x 2 3/8" x 2"

5 oz.	262230	\$ 181.50
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### 5 SUGAR PUMP "ECONOMY"

Made of rubber and copper. Length 10".

Copper Tip is 5 1/8" long.

4 oz.	262235	\$ 74.41
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### 6 EXOGLASS® SPATULA

WITH BUILT IN THERMOMETER

Allows you to stir jam, chocolate, sugar, etc., and read the temperature at the same time.

Length 15 1/4", 58° to 392°

113090	\$ 66.00
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**1 ONE HOUR TIMER**

Two colors, black/red with magnet and double sided tape on bottom to affix on any surface. Indicates minutes up to one hour.

	Product Weight	Item Number	Price
Diameter 2"	4 oz.	072235	<b>\$ 16.89</b>



**2 CANDY THERMOMETER**

Celsius graduation from 80 to 200 degrees.

Comes with metal protector, 11 7/16"	5 oz.	111355	<b>\$ 43.71</b>
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**REPLACEMENT CANDY THERMOMETER**

Diameter 3/4", length 11"	15 oz.	250332	<b>\$ 21.93</b>
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**3 SYRUP DENSITY METER**

Graduation from 1000 to 1400 g/e

Length 5 1/4"	8 oz.	111350	<b>\$ 11.06</b>
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**4 SALOMETER**

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

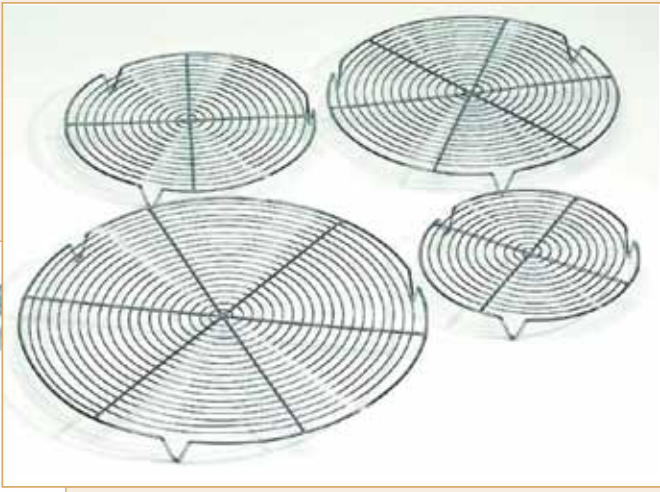
Length 7 7/8"	1 oz.	250105	<b>\$ 20.10</b>
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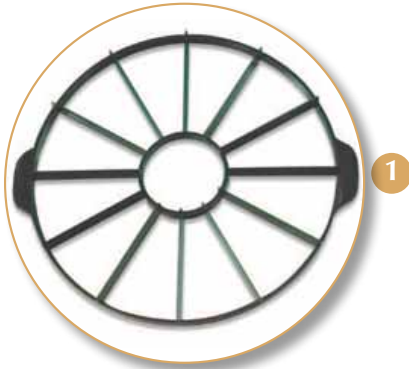
**5 SYRUP DENSITY METER TEST TUBE**

Made of stainless steel 18/10.

Diameter 1 3/8", height 6 7/8"	9 oz.	250112	<b>\$ 31.09</b>
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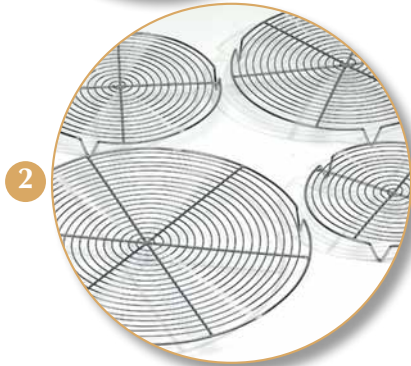
# Display & Service



**1 PIE MARKER**

To mark your cakes or pies for perfectly cut portions.  
Less waste and less mess.

	Product Weight	Item Number	Price
14 portions	4 oz.	154051	\$ 12.36
Reversible for 12 and 18 portions	6 oz.	154052	\$ 12.93
16 portions	4 oz.	112657	\$ 12.72



**2 ROUND COOLING RACK, WITH FEET**

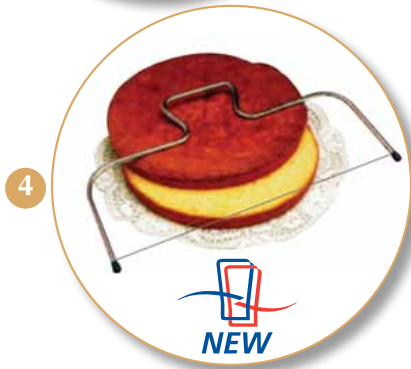
Cooling Rack Round 7-3/4" Chromed Steel With Feet		312501	\$ 8.26
Cooling Rack Round 9-1/2" Chromed Steel With Feet		312502	\$ 8.86
Cooling Rack Round 11" Chromed Steel With Feet		312503	\$ 10.36
Cooling Rack Round 12-1/2" Chromed Steel With Feet		312504	\$ 11.85
Cooling Rack Round 14" Chromed Steel With Feet		312505	\$ 14.34



**3 RECTANGULAR COOLING RACK WITH FEET**

Made of stainless steel with feet to keep your rack off the work surface for air circulation to prevent sogginess.

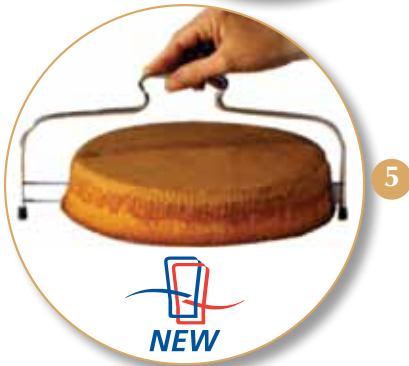
Length 23 3/4", width 16"	2 lbs.1 oz.	312212	\$ 65.51
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**4 WIRE CAKE SLICER - ONE WIRE**

Wire is adjustable to 5 slicing heights.

.78", 1.18", 1.57", 1.96" & 2.36"		120090	\$ 31.59
Pack of 10 wires for Cake Slicer		120092	\$ 15.53



**5 WIRE BISCUIT SLICER - 2 WIRES**

13.18" x 4.92", Slices of 1.9"		120093	\$ 20.54
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## display & service

### 1 TIERED CAKE DISPLAY "PUZZLE"

Made of plastic, to display pastries or tarts. The position of each tier makes it attractive with a good center of gravity.

Product Weight	Item Number	Price
7 Tiers	6 lbs.13 oz.	681508 \$ 200.61



### 2 CHROMED CAKE DISPLAY

With 3 glass tiers (trays and leaves are removable 10 lbs.)	681504	\$ 385.00
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Height is 21-1/2"

Diameter for top plate is 10-1/4" and middle and bottom glass is 11-3/4"

Bottom width 10" (without glass) 16" with glass

Top width 14" (without glass) 23" with glass

Space from each tier - Bottom to middle tier = 8"

- Middle to top tier = 4-3/4"

- Bottom to top tier = 13"



### 3 TIERED CAKE DISPLAY STAND

3 tiers white plastic	2 lbs.	681501	\$ 55.92
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### 4 HEAVY REVOLVING CAKE STAND

Made of heavy duty aluminum. The ideal tool to decorate cakes without handling.

Diameter 12", height 5"	10 lbs.	421501	\$ 341.11
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### 5 REVOLVING TRAY

Made of plastic. To decorate your cakes without handling.

Diameter 12 3/8", height 3 3/8", 2 lb.	1 lb.1 oz.	421507	\$ 55.54
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**1 ROUND CAKE DISPLAY**  
Transparent plexiglass display with stand.  
Top 12", height 4"

Product Weight	Item Number	Price
	112760	\$ <b>63.97</b>



**2 ROUND CAKE DISPLAY**  
White marble presentation tray.  
Top 12"

	061871	\$ <b>90.50</b>
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**3 CAKE DISPLAY**  
Round stainless steel cake stand with pedestal.

Top 9 1/2", height 2 1/8"	611003	\$ <b>32.00</b>
Top 12", height 2 1/8"	611004	\$ <b>45.00</b>



## display & service

### 1 SCULPTING KNIVES

Made of stainless steel. Great to sculpt and decorate fruits and vegetables for outstanding buffets and show pieces.

Set of 17 knives, length 6 1/2" 8 oz. 421835 \$ 76.50



### 2 MARZIPAN SCULPTING SET

Made of plastic. For decorating of Marzipan to cut flowers, ridges, dimples, etc. Box of eight, each 6".

Shapes include: fine bone, blade and shell, marbles, comb, cone, needle, insert knife and cones 5 and 6 stars.

Sculpting Set 4 oz. 431220 \$ 115.25



### 3 SUGAR SHAKER

With bayonet top. Made of 18/10 stainless steel

13 1/2" fl. oz., diameter 2 3/4", height 5 5/8" 5 oz. 115208 \$ 22.32



### 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. Set contains pairs of rulers 1/8", 3/16" and 3/8", all scored and perforated.

Ruler set 2 lbs.9 oz. 140204 \$ 252.33





**1 CAKE SERVER**

Stainless steel.

Length 10 1/2"

Product Weight    Item Number    Price

112637    \$    **11.63**



**2 CAKE SERVER**

Polycarbonate, transparent. Dishwasher safe.

Length 11"

112645    \$    **15.66**



**3 CAKE SHOVEL**

Made of stainless steel with plastic handle to ease handling of a whole cake or pizza.

Diameter 10"

14 oz.    652122    \$    **73.77**



**4 CAKE KNIFE SERVER /LETTUCE CUTTER**

Made of composite Exoglass® plastic. Temperature resistance up to 430° F. With one serrated and one plain side. To cut and serve tarts, cakes etc.

Length 11 5/8", white

2 oz.    650176    \$    **12.16**



**5 CAKE KNIFE / SERVER**

Clear polycarbonate. 11 5/8"

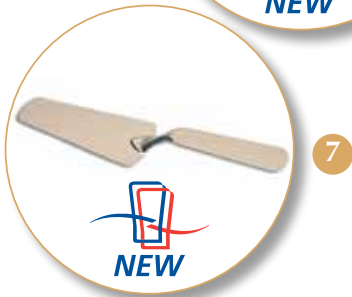
650177    \$    **14.50**



**6 STAINLESS STEEL CAKE SERVER, ONE PIECE**

Length 11"

652110    \$    **15.42**



**7 STAINLESS STEEL CAKE SERVER**

Length 11", width 2 1/4"

652112    \$    **15.95**

## display & service

### 1 STAINLESS STEEL DOUGH BLADE

Stainless steel dough blade right side.

	Product Weight	Item Number	Price
Length 5 3/4", right blade		120054	\$ 20.00
Length 5 3/4", large ball		120056	\$ 20.00

**CAUTION: THE MATFER BAKER'S 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.**



### 2 BREAD KNIFE

Serrated blade specially designed for round breads.

Length 5 3/4"		120058	\$ 24.00
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**CAUTION: THE MATFER BAKER'S 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.**

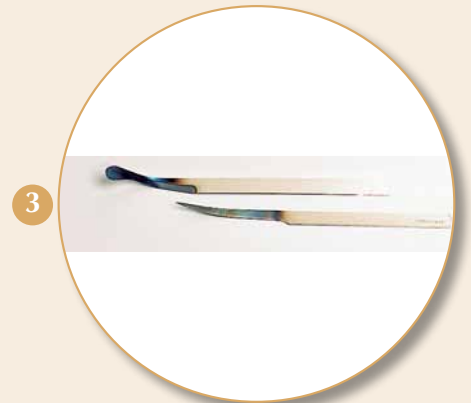


### 3 BAKER BLADES

Made of carbon steel. Box of 12, the real professional's baker blades, ideal for scoring your loaves of bread. Dry thoroughly after usage. Store in sleeve.

Large round tip, length 4 3/4", per dozen	15 oz.	120023	\$ 85.11
Medium round tip, length 4 3/4", per dozen	15 oz.	120022	\$ 80.00

**CAUTION: THE MATFER BAKER'S 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.**



### 4 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.

Length 6"	5 oz.	120005	\$ 4.68
12 pack		120006	\$ 66.06

#### MASTER CHEF

Baker's Blade, carded	5 oz.	120005C	\$ 4.68
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**CAUTION: THE MATFER BAKER'S BLADE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN REACH OF CHILDREN. CAREFUL WHEN REMOVING CAP.**





1

**1 TRIANGLE SPATULA**

Stainless steel, plastic handle. The heavy duty stainless steel blade is ideal for scraping.

Blade length 4 3/4"

Product Weight	Item Number	Price
6 oz.	112722	\$ 16.75



2

**2 SPATULA**

Stainless steel flexible blade, plastic handle.

Blade length 7 7/8"

Blade length 10"

Blade length 11 7/8"

Blade length 13 3/4"

4 oz.	112650	\$ 11.96
5 oz.	112652	\$ 13.44
6 oz.	112654	\$ 13.29
7 oz.	112656	\$ 15.04



3

**3 OFFSET SPATULA**

Stainless steel flexible blade, plastic handle.

Blade length 6 1/4"

Blade length 8"

Blade length 10 1/4"

Blade length 12 1/4"

4 oz.	112670	\$ 11.66
4 oz.	112672	\$ 13.89
6 oz.	112674	\$ 14.35
7 oz.	112676	\$ 17.24



4

**4 CHOCOLATE PEEL**

Made of stainless steel with plastic handle.

Stainless steel blade 7" wide

8 oz.	112641	\$ 23.27
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5

**5 KITCHEN TURNER**

Stainless steel, length 8", width 3".

Plain

Perforated

7 oz.	112664	\$ 18.25
7 oz.	112666	\$ 18.20

## display & service

### 1 CONFECTIONERY FUNNEL

Funnel made of stainless steel, opening nozzle measurement is 1/3" Delivered with two additional nozzles of 1/8" and 1/4". Capacity 2 quarts with Dimensions Diameter 7 1/4" x height 7 1/8"

Product Weight	Item Number	Price
2 lbs.2 oz.	258825	\$ 144.60



### STAND FOR FUNNEL

Stand for funnel, diameter 5 1/2", height 8 7/16"

15 oz.	116515	\$ 32.00
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### 2 CONFECTIONERY FUNNEL

Funnel made of polycarbonate. Mechanism made of stainless steel. With spring operated valve for one handed operation Comes with 6 polycarbonate nozzles. Opening: 1/32", 1/16", 1/8", 5/32", 7/32", 3/8". Stand not included.

1 quart capacity, weight 2 lbs.	1 lb.14 oz.	116516	\$ 269.00
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### 3 THE AUTOMATIC CONFECTIONERY FUNNEL WITH PORTION CONTROL BY MATFER BOURGEAT

Has been 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. The portion is easily calibrated up to 2/3 of a fl.oz. (20 cc, capacity of the piston chamber). Depending on the viscosity of the product, the maximum portion will vary between 1/2 oz. up to 2/3 oz. The graduated positions on the screw allow setting the portion for chosen recipe, producing the same portion over and over. The funnel is made of polycarbonate 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. Dimensions are H 16 1/2", dia. 8 5/8", width with handle 10". Includes chromed stand.

Portion control automatic funnel	4 lbs.1oz.	116605	\$ 433.67
White tube screw holder (spare part)	1 oz.	116530	\$ 6.00



# Kitchenware - Copper





**MATFER BOURGEAT** INC

# copper

produced in France



Gas



Electric



Radiant

## **MATFER BOURGEAT: THE MANUFACTURER AT THE SERVICE OF FINE CUISINE**

In a country with a culinary tradition such as that of France, Matfer Bourgeat has always been committed to excellence in the design of equipment for the culinary professionals. For over 80 years, by continuously improving production techniques, product quality and service, Matfer Bourgeat has pursued one goal: customer satisfaction.



*Bourgeat copper represents the finest of professional cookware. The 18/10 stainless-steel lining is a very durable interior surface without degrading the conductive and superior thermal benefits of copper.*

## **COPPER, LINED WITH STAINLESS STEEL, TRADITIONAL CAST IRON HANDLE**

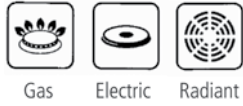
These pans are specially made for the professional kitchen. The solid copper, with a thickness of 1/8" is an excellent heat conductor. The stainless steel interior facilitates cleaning and maintenance. Together, these materials make the finest cookware available worldwide. Made in France.

## **COPPER AND STAINLESS STEEL**

These fine quality products fashioned and handmade are from highest grade copper and stainless steel. Any markings, irregularities, or color variations are not to be considered defects: rather they are inherent qualities of the natural materials and enhance the individual character of your cookware. Correctly caring for copper & stainless steel will prolong its beauty for many years of use.

## **THE MOST LUXURIOUS**

- 1 Solid red copper body
- 2 18/10 stainless-steel interior
- 3 Riveted cast iron handle
- 4 Reinforced non-drip edge which strengthens pan



**1 FRYING PAN**

Made of copper, with stainless steel lining. Cast iron handles.

	Product Weight	Item Number	Price
Diameter 9 1/2", 1 5/8 quarts, height 2"	5 lbs.4 oz.	369024	\$ 309.57
Diameter 11", 2 3/8 quarts, height 2 1/4"	6 lbs.9 oz.	369028	\$ 348.48



**2 OVAL FRYING PAN**

Made of copper, with stainless steel lining. Cast iron handles.

Length 14 1/4", height 1/32", width 8 5/16"	6 lbs.3 oz.	370036	\$ 399.78
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**3 LID**

Made of copper, with stainless steel lining. Cast iron handles.

Diameter 4 3/4"	7 oz.	365012	\$ 63.83
Diameter 5 1/2"	9 oz.	365014	\$ 65.00
Diameter 6 1/4"	11 oz.	365016	\$ 67.00
Diameter 7 1/8"	14 oz.	365018	\$ 77.40
Diameter 7 7/8"	1 lb.1 oz.	365020	\$ 87.04
Diameter 9 1/2"	1 lb.8 oz.	365024	\$ 131.60
Diameter 11"	1 lb.10 oz.	365028	\$ 160.00



**4 CASSEROLE WITHOUT LID**

Made of copper, with stainless steel lining. Cast iron handles.

Diameter 7 7/8", 3 1/2 quarts, height 4 1/8"	5 lbs.7 oz.	367020	\$ 353.80
Diameter 9 1/2", 5 3/4 quarts, height 4 3/4"	7 lbs.15 oz.	367024	\$ 459.96
Diameter 11", 8 1/2 quarts, height 5 1/8"	10 lbs.3 oz.	367028	\$ 571.39

**CASSEROLE WITH LID**

Diameter 7 7/8", 3 1/2 quarts, height 4 1/8"	6 lbs.9 oz.	367120	\$ 440.83
Diameter 9 1/2", 5 3/4 quarts, height 4 3/4"	9 lbs.8 oz.	367124	\$ 591.51
Diameter 11", 8 1/2 quarts, height 5 1/8"	12 lbs.4 oz.	367128	\$ 670.00



**5 SAUTE PAN BRAZIER WITHOUT LID**

Made of copper, with stainless steel lining. Cast iron handles.

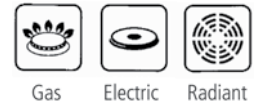
Diameter 9 1/2", 3 1/3 quarts, height 2 3/4"	6 lbs.10 oz.	374024	\$ 398.03
Diameter 11", 5 1/4 quarts, height 3 1/8"	8 lbs.12 oz.	374028	\$ 495.60

**SAUTE PAN BRAZIER WITH LID**

Diameter 9 1/2", 3 1/3 quarts, height 2 3/4"	7 lbs.14 oz.	374124	\$ 475.00
Diameter 11", 5 1/4 quarts, height 3 1/8"	10 lbs.14 oz.	374128	\$ 653.35



# kitchen - copper



## 1 SAUCE PAN

Made of copper, with stainless steel lining. Cast iron handles.

	Product Weight	Item Number	Price
Diameter 4 3/4", height 2 3/4", 7/8 quarts	2 lbs.9 oz.	360012	\$ 198.14
Diameter 5 1/2", height 3", 1 1/4 quarts	3 lbs.9 oz.	360014	\$ 210.52
Diameter 6 1/4", height 3 1/2", 1 14/16 quarts	4 lbs.12 oz.	360016	\$ 260.02
Diameter 7 1/8", height 3 3/4", 2 5/8 quarts	5 lbs.9 oz.	360018	\$ 295.42
Diameter 7 7/8", height 4 1/8", 3 3/4 quarts	6 lbs.9 oz.	360020	\$ 337.90
Diameter 9 1/2", height 4 3/4", 6 3/8 quarts	8 lbs.10 oz.	360024	\$ 474.10

### SAUCE PAN WITH LID

Diameter 4 3/4", height 2 3/4", 7/8 quarts	3 lbs.	360112	\$ 261.97
Diameter 5 1/2", height 3", 1 1/4 quarts	4 lbs.1 oz.	360114	\$ 282.18
Diameter 6 1/4", height 3 1/2", 1 14/16 quarts	5 lbs.7 oz.	360116	\$ 333.48
Diameter 7 1/8", height 3 3/4", 2 5/8 quarts	6 lbs.7 oz.	360118	\$ 372.83
Diameter 7 7/8", height 4 1/8", 3 3/4 quarts	7 lbs.10 oz.	360120	\$ 424.89
Diameter 9 1/2", height 4 3/4", 6 3/8 quarts	10 lbs.5 oz.	360124	\$ 605.65



## 2 SAUTE PAN WITHOUT LID

Made of copper, with stainless steel lining. Cast iron handles.

Diameter 6 1/4", height 2", 1 quart	3 lbs.14 oz.	372016	\$ 229.98
Diameter 7 7/8", height 2 3/8", 2 quarts	5 lbs.3 oz.	372020	\$ 304.25
Diameter 9 3/8", height 2 13/16", 3 5/16 quarts	6 lbs.12 oz.	372024	\$ 359.11
Diameter 11", height 3 1/8", 5 1/4 quarts	10 lbs.1 oz.	372028	\$ 493.56

### SAUTE PAN WITH LID

Diameter 6 1/4", height 2", 1 quart	4 lbs.8 oz.	372116	\$ 303.44
Diameter 7 7/8", height 2 3/8", 2 quarts	6 lbs.7 oz.	372120	\$ 396.80
Diameter 9 3/8", height 2 13/16", 3 5/16 quarts	8 lbs.9 oz.	372124	\$ 490.66
Diameter 11", height 3 1/8", 5 1/4 quarts	12 lbs.1 oz.	372128	\$ 665.74



## 3 FLARED SAUTE PAN WITHOUT LID

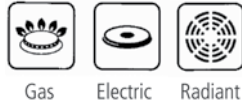
Made of copper, with stainless steel lining. Cast iron handles.

Diameter 6 1/4", height 2 3/8", 3/4 quarts	3 lbs.8 oz.	373016	\$ 244.12
Diameter 7 7/8", height 2 13/16", 1 5/8 quarts	4 lbs.11 oz.	373020	\$ 306.05
Diameter 9 1/2", height 3 1/8", 2 3/4 quarts	6 lbs.15 oz.	373024	\$ 362.62
Diameter 11", height 3 1/2", 4 quarts	8 lbs.8 oz.	373028	\$ 460.00

### FLARED SAUTE PAN WITH LID

Diameter 6 1/4", height 2 3/8", 3/4 quarts	4 lbs.5 oz.	373116	\$ 317.59
Diameter 7 7/8", height 2 13/16", 15/8 quarts	5 lbs.10 oz.	373120	\$ 393.04
Diameter 9 1/2", height 3 1/8", 2 3/4 quarts	8 lbs.2 oz.	373124	\$ 494.22
Diameter 11", height 3 1/2", 4 quarts	10 lbs.10 oz.	373128	\$ 615.00





**1 COPPER SET (8 PIECES)**

Made of copper, with stainless steel lining.

	Product Weight	Item Number	Price
<b>Copper Set includes:</b>	38 lbs.3 oz.	915901	<b>\$ 1,917.01</b>
Casserole 9 1/2", 5 3/4 qts.	7 lbs.15 oz.	367024	<b>\$ 459.96</b>
Copper lid 9 1/2"	1 lb.8 oz.	365024	<b>\$ 131.60</b>
Copper sauce pan 7 1/8", 2 5/8 qts.	5 lbs.9 oz.	360018	<b>\$ 295.42</b>
Copper lid 7 1/8"	14 oz.	365018	<b>\$ 77.40</b>
Copper flared saute pan 9 1/2", 2 3/4 qts.	6 lbs.15 oz.	373024	<b>\$ 362.62</b>
Copper lid 9 1/2"	1 lb.8 oz.	365024	<b>\$ 131.60</b>
Copper Brazier 11", 5 1/4 qts.	8 lbs.12 oz.	374028	<b>\$ 495.60</b>
Copper lid 11"	1 lb.10 oz.	365028	<b>\$ 160.00</b>



**2 SMALL SAUCE PAN**

Copper lined with stainless steel, bronze handle.

*Without lid*

Diameter 3 1/2", height 1 3/4", 3/8 quart	9 oz.	351009	<b>\$ 71.00</b>
Lid for small sauce pan, diameter 3 1/2"	4 oz.	351209	<b>\$ 42.81</b>



**3 HEAVY JAM PAN - SOLID COPPER**

With two bronze handles. No lining.

Diameter 14 1/8", height 5 1/8", 8.5 quarts		303036	<b>\$ 88.60</b>
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**4 EXTRA HEAVY JAM PAN -SOLID COPPER**

With two bronze handles. No lining.

Diameter 16 1/2", height 7 1/8", 16.7 quarts	8 lbs.14 oz.	304042	<b>\$ 270.65</b>
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**5 SUGAR PAN - SOLID COPPER**

With stainless steel handles. No lining.

Diameter 6 1/4", height 3 1/2", 1 3/4 quart	2 lbs.12 oz.	305016	<b>\$ 122.82</b>
Diameter 7 7/8", height 4 3/8", 3 1/2 quart	4 lbs.2 oz.	305020	<b>\$ 146.17</b>

# kitchen - copper



Gas Electric Radiant

## 1 OVAL STEW PAN WITH LID

Copper lined with stainless steel, bronze handle.

Length 10 1/4", height 4 3/8", 4 quarts      5 lbs.6 oz.      034036      \$ 482.60



## 2 OVAL PAN

Copper lined with stainless steel, bronze handle.

Length 11 7/8", height 1 1/2", width 7 7/8"      2 lbs.1 oz.      034050      \$ 243.75

Length 13 3/4", height 1 3/4", width 9"      2 lbs.13 oz.      034051      \$ 292.25



## 3 ROUND PAN

Copper lined with stainless steel, bronze handle.

Diameter 7 7/8", height 1 1/4"      1 lb.15 oz.      034017      \$ 192.60

Diameter 8 5/8", height 1 3/8"      2 lbs.2 oz.      034040      \$ 212.50

Diameter 10 1/4", height 1 1/2"      3 lbs.1 oz.      034025      \$ 262.50



## 4 SAUTE PAN

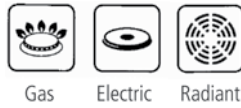
Copper lined with stainless steel, bronze handle.

Diameter 6 1/4", height 2", 1 quart      1 lb.12 oz.      031010      \$ 165.70

Diameter 7 7/8", height 2 3/8", 2 quarts      2 lbs.5 oz.      034010      \$ 212.75

Diameter 9 1/2", height 2 3/4", 3 quarts      3 lbs.6 oz.      034011      \$ 283.50





**1 OVAL FRYING PAN**

Copper lined with stainless steel, bronze handle.

	Product Weight	Item Number	Price
Length 11 7/8", height 1 1/2", width 7 7/8"	2 lbs.4 oz.	034018	\$ 230.60
Length 13 3/4", height 1 3/4", width 9"	2 lbs.14 oz.	034019	\$ 286.50



**2 ROUND FRYING PAN**

Copper lined with stainless steel, bronze handle.

Diameter 7 7/8", height 1 1/4"	2 lbs.1 oz.	034014	\$ 192.50
Diameter 8 5/8", height 1 3/8"	2 lbs.4 oz.	034015	\$ 205.50
Diameter 10 1/4", height 1 1/2"	3 lbs.5 oz.	034016	\$ 257.13



**3 FLARED CRÉPE COPPER PAN**

Copper lined with stainless steel, bronze handle.

Diameter 9 7/8", height 1"	2 lbs.13 oz.	034082	\$ 237.80
Diameter 11 7/8", height 1 3/16"	3 lbs.14 oz.	034083	\$ 254.25



**4 WOK CHINESE FRYING PAN**

Copper lined with stainless steel, bronze handles.  
Bottom has a 4" flat diameter for resting pan.

Diameter 11 7/8", height 2 3/8"	4 lbs.7 oz.	034078	\$ 350.90
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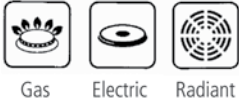


**5 ROASTING PAN**

Copper lined with stainless steel, bronze handles.

Length 15 3/4" x width 11 7/8" x height 3 1/8"	11 lbs.10 oz.	034076	\$ 697.80
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# kitchen - copper



## 1 EGG WHITE BOWL - SOLID COPPER

With two bronze handles. No lining.

### Not Hammered

Diameter 11 7/8", height 5 7/8", 7 quarts 3 lbs.14 oz. 031237 \$ 240.50

### Hammered

Diameter 13 3/4", height 7", 12 quarts 7 lbs.4 oz. 031238 \$ 372.50

Diameter 15 3/4", height 7 7/8", 16 quarts 8 lbs.5 oz. 031239 \$ 480.60



## 2 SUGAR PAN - SOLID COPPER - No lining.

Diameter 5 1/2", height 3 3/16", 1 1/8 quart 2 lbs.3 oz. 032121 \$ 109.75

Diameter 6 1/4", height 3 1/2", 1 3/4 quart 2 lbs.13 oz. 032122 \$ 138.50

Diameter 7 1/8", height 4", 2 1/2 quarts 3 lbs.6 oz. 032123 \$ 175.50

Diameter 7 7/8", height 4 3/8", 3 1/2 quarts 4 lbs.4 oz. 032124 \$ 206.75



## COPPER TIN LINED

(Not recommended for preheating when empty)

## 3 SAUCE PAN-TIN LINED

With cast iron handle. Hammered exterior.

Diameter 4 3/4", height 2 3/4", 7/8 quarts 2 lbs.4 oz. 032001 \$ 108.25

Diameter 5 1/2", height 3 1/8", 1 1/4 quarts 3 lbs.1 oz. 032002 \$ 134.75

Diameter 6 1/4", height 3 1/2", 1 7/8 quarts 3 lbs.14 oz. 032003 \$ 142.75

Diameter 7 1/4", height 4", 2 5/8 quarts 4 lbs.12 oz. 032004 \$ 172.75

Diameter 7 7/8", height 4 3/8", 3 3/4 quarts 5 lbs.13 oz. 032005 \$ 210.50



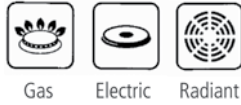
## 4 COPPER TIN TART TATIN MOLD

Made of copper outside and tin inside.

Diameter 9 1/2", height 1 7/8" 2 lbs.6 oz. 341221 \$ 119.73

Diameter 11", height 1 7/8" 3 lbs.6 oz. 341222 \$ 129.03





1

**1 EGG WHITE BOWL - SOLID COPPER**

With a ring. No lining.

	Product Weight	Item Number	Price
Diameter 9 1/2", height 4 3/4", 3 1/2 quarts	1 lb.13 oz.	032107	\$ 119.75
Diameter 10 1/4", height 5 1/8", 4 1/2 quarts	2 lbs.3 oz.	032108	\$ 120.75
Diameter 11 7/8", height 5 7/8", 7 quarts	2 lbs.12 oz.	032110	\$ 167.50



2

**2 ZABAGLIONE BOWL - SOLID COPPER**

Round bottom. No Lining.

Diameter 6 1/4", 1 1/2 qt.	1 lb.12 oz.	032130	\$ 124.28
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3

**3 BISTRO COPPER CLEANING PASTE**

*The best product available.*

Jar of 5 fl.oz.	9 oz.	720311	\$ 12.53
Jar of 35 fl.oz.	3 lbs.1 oz.	720312	\$ 88.60

# kitchen - copper



Gas Electric Radiant

## 1 POTATO STEAMER

With bronze handles. Tin lined

Diameter 6 1/4", height 8 1/4"

Product Weight	Item Number	Price
3 lbs.9 oz.	031231	\$ 425.60



1

## 2 EGG PAN

With Bronze handles. Tin lined

Diameter 4 3/4", height 1"

9 oz. 032035 \$ 78.75

Diameter 5 1/2", height 1"

10 oz. 032036 \$ 80.85

Diameter 6 1/4", height 1 1/8"

032037 \$ 89.80

Diameter 7 1/8", height 1 1/8"

1 lb.1 oz. 032038 \$ 94.85

Diameter 7 7/8", height 1 1/8"

1 lb.5 oz. 032039 \$ 102.25



2

## 3 PAELLA PAN

With bronze handles. Tin lined

Diameter 13 3/4", height 2"

5 lbs.1 oz. 031220 \$ 271.50



3

## COPPER TIN LINED WITH BRONZE HANDLES

(Not recommended for preheating when empty)

## 4 FISH POACHER AND GRID WITH LID. HAMMERED FINISH.

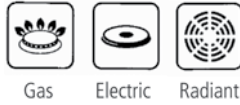
With bronze handle. Tin Lined

Length 19 5/8", width 5 1/8", height 4 1/4"

12 lbs.2 oz. 032051 \$ 875.50



4



**1 BAIN-MARIE PAN WITH PORCELAIN DISH**

Bronze handles.  
For sauces, hot chocolate, coulis, etc.

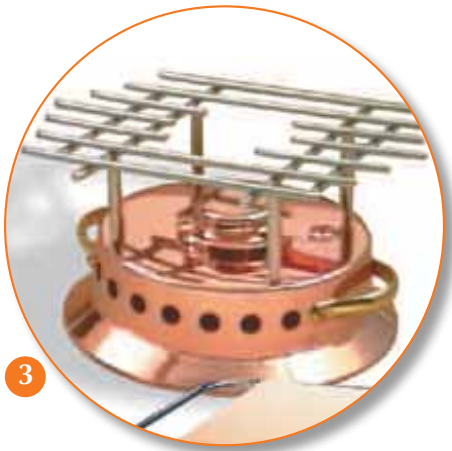
	Product Weight	Item Number	Price
Diameter 4 3/4", 7/8 quarts	4 lbs.10 oz.	031245	\$ 287.10
Diameter 5 1/2", 1 1/2 quart	7 lbs.9 oz.	031246	\$ 405.20



**2 POMMES ANNA PAN**

Made of copper with tin interior. Two piece set with bronze handles. Lid can also be used as a fry pan.

Diameter 6 1/4", 1 1/4 quarts, height 2 3/8"	4 lbs.6 oz.	032010	\$ 243.50
Diameter 9 1/2", 4 quarts, height 3 3/8"	9 lbs.9 oz.	032011	\$ 483.75



**3 FOOD WARMER**

Made of copper with stainless steel stand, thickness 1/32". Equipped with gel burner and two handles. Very attractive design to be used for table service.

Diameter 11-1/2" x height 6-3/4"	6 lbs.1 oz.	240899	\$ 534.18
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# Kitchenware



**CERAMIC UNDERCOAT  
REINFORCED WITH TITANIUM**

- 1 Foundation of exceptionally long-lasting coating.



**4 LAYER COATING FUSED  
WITHIN BODY**

- 1 Enhanced durability.
- 2 Ease of use.
- 3 Outer coated for easy maintenance.



**THICK GROUND  
ALUMINUM BASE**

- 1 Perfect heat diffusion.
- 2 Ideal for all heat sources except induction.
- 3 Provides extra protection to the coating.



**TRADITIONAL FRENCH  
CAST IRON HANDLE**

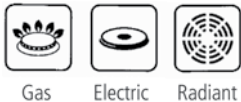
- 1 Comfortable in use.
- 2 Fixed with heavy duty Teflon rivets.
- 3 Hanging eye.

# high performance non-stick frypan

**HIGH PERFORMANCE  
PROLONGED LIFESPAN**

The 5mm thick bottom will not warp. Any heating surface except induction hobs. It is essential to avoid any overheating or preheating empty in order to maintain lifespan of this cookware.

**AVAILABLE IN FIVE SIZES:**  
7 7/8", 9 1/2", 11", 12 5/8", 14 1/4"



**For prolonged life span,  
use with Exoglass® utensils  
from Pages 115-118.**



**1 FRY PAN**

"HP" aluminum high performance nonstick.

	Product Weight	Item Number	Price
Diameter 7 7/8", height 1 1/2", 1 quart	1 lb.8 oz.	669020	\$ 96.10
Diameter 9 1/2", height 1 1/2", 1 3/8 quarts	2 lbs.5 oz.	669024	\$ 104.50
Diameter 11", height 1 3/4", 2 1/8 quarts	3 lbs.	669028	\$ 121.21
Diameter 12 5/8", height 2 1/4", 3 3/4 quarts	4 lbs.3 oz.	669032	\$ 158.75
Diameter 14 1/4", height 2 1/4", 4 1/4 quarts	5 lbs.2 oz.	669036	\$ 204.73

**\*NOTE: NO LIDS AVAILABLE**



MATFER BOURGEAT INC

# nonstick induction fry pan

**THICK ALUMINUM  
DIFFUSER BOTTOM,  
WITH A STAINLESS  
STEEL INSERT  
SUITABLE FOR  
INDUCTION HOBS.**



Use Matfer Bourgeat Exoglass® utensils to preserve the coating of fry pans. Do not use stainless steel utensils. Do not over heat fry pans. Use sponge without pad for cleaning. **(See Exoglass® line on Pages 115-118).**

### SPECIAL ALUMINUM FRY PAN WITH INDUCTION BOTTOM

Extra thick aluminum body with 4 layers nonstick coating. Cast stainless steel cold handle.

	Product Weight	Item Number	Price
<b>FRY PAN</b> Made of nonstick aluminum, induction ready.			
Diameter 9 1/2"	2 lbs.10 oz.	668524	\$ 128.28
Diameter 11"	3 lbs.7 oz.	668528	\$ 118.60
Diameter 12 5/8"	4 lbs.9 oz.	668532	\$ 148.90



Gas



Electric



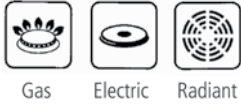
Radiant



Induction

**\*NOTE: NO LIDS AVAILABLE**

# "heavy duty" non-stick aluminum cookware



**IT IS ESSENTIAL TO AVOID ANY OVERHEATING OR PREHEATING OF EMPTY PANS IN ORDER TO MAINTAIN LIFESPAN OF YOUR COOKWARE.**  
 EXTRA HEAVY ALUMINUM, 4 LAYERS NONSTICK COATING, WITH STAINLESS STEEL HANDLE, SUITABLE FOR GAS AND ELECTRIC.



## 1 BLINIS FRY PAN

Aluminum four-coat nonstick interior.

Diameter 4 3/4", height 1 3/16", 1/4 quart Product Weight: 6 oz. Item Number: 665612 Price: \$ 24.00



## 2 NONSTICK ROUND FRYING PAN

Aluminum four-coat nonstick interior.

Diameter 7 7/8", height 1 1/2", 1 quart Product Weight: 1 lb.3 oz. Item Number: 906020 Price: \$ 40.16

Diameter 9 3/8", height 1 1/2", 1 3/8 quarts Product Weight: 1 lb.11 oz. Item Number: 906024 Price: \$ 46.90

Diameter 11", height 1 3/4", 2 1/8 quarts Product Weight: 2 lbs.3 oz. Item Number: 906028 Price: \$ 53.92

Diameter 12 5/8", height 2", 3 1/4 quarts Product Weight: 2 lbs.15 oz. Item Number: 906032 Price: \$ 64.95

Diameter 14 1/4", height 2", 4 1/4 quarts Product Weight: 4 lbs.6 oz. Item Number: 906036 Price: \$ 84.58

Diameter 15 3/4", height 2", 5 5/16 quarts Product Weight: 5 lbs.4 oz. Item Number: 906040 Price: \$ 97.83



## 3 OVAL FISH FRYING PAN

Aluminum four-coat nonstick interior.

Length 14 1/4", height 2", 3 1/4 quarts Product Weight: 3 lbs.2 oz. Item Number: 908036 Price: \$ 118.28

Length 15 3/4", height 2", 4 1/8 quarts Product Weight: 3 lbs.12 oz. Item Number: 908040 Price: \$ 139.38



## 4 CRÊPE PAN

Aluminum four-coat nonstick interior.

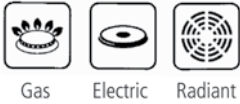
Diameter 9 13/16", height 3/4", 13/16 quarts Product Weight: 1 lb.2 oz. Item Number: 907525 Price: \$ 37.72

Diameter 11", height 3/4", 1 1/4 quarts Product Weight: 1 lb.6 oz. Item Number: 907528 Price: \$ 41.91

**\*NOTE: NO LIDS AVAILABLE**

**Exoglass® utensils on Pages 115-118.**

# kitchenware



**1 RECTANGULAR FISH FRYING PAN**  
Aluminum four-coat nonstick interior.  
Length 15", height 1 1/2", 3 1/4 quarts

Product Weight	Item Number	Price
3 lbs.7 oz.	908538	\$ 129.91



**2 NONSTICK CHINESE WOK**  
Aluminum four-coat nonstick interior.  
Diameter 11", height 3 1/8", thickness 1/8

1 lb.15 oz.	909528	\$ 73.60
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**3 ROAST PAN WITH BUILT IN HANDLE**  
Aluminum four-coat nonstick interior.  
Length 19 3/4", height 3 1/2", 16 7/8 quarts

7 lbs.7 oz.	664050	\$ 214.18
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**4 PAELLA PAN**  
Aluminum four-coat nonstick interior.  
Length 14 1/4", height 2", 4 1/4 quarts  
Length 15 3/4", height 2", 5 5/16 quarts  
Length 19 3/4", height 2 3/8", 9 5/8 quarts

5 lbs.	664536	\$ 96.60
4 lbs.9 oz.	664540	\$ 105.42
8 lbs.6 oz.	664550	\$ 209.77



**STAINLESS STEEL FOR INDUCTION "EXCALIBUR" NONSTICK INTERIOR**  
Heavy stainless steel body plus an aluminum ground base covered with special induction stainless steel. Suitable for all heat sources. "Excalibur" nonstick interior reinforced with stainless steel. Comfortable, stay-cool stainless steel handle.

**5 FRY PAN "Excalibur"**  
Diameter 7 7/8", height 1 1/2", 7/8 quart    1 lb.13 oz.    669420    \$ 159.08  
Diameter 9 1/2", height 1 1/2", 1 1/2 quarts    2 lbs.8 oz.    669424    \$ 166.29  
Diameter 11", height 1 3/4", 2 5/16 quarts    4 lbs.1 oz.    669428    \$ 203.97  
Diameter 12 1/2", height 2", 3 3/8 quarts    5 lbs.7 oz.    669432    \$ 248.63



**\*NOTE: NO LIDS AVAILABLE**  
**Exoglass® utensils on Pages 115-118.**



**1 CAST IRON CRÉPE PAN**

11-3/4" Dia. Black w/ Wood Spatula & Scraper

Product  
Weight

Item Number

Price

071122 \$ **98.71**



**2 LARGE OVAL CAST IRON GRILL**

W/handles 21" x 9" Black

071120 \$ **109.11**



**3 SQUARE CAST IRON GRILL**

W/ Wire Handle 10" x 10"

071118 \$ **54.53**



**4 RECTANGULAR CAST IRON GRILL**

W/Wire Handle Black 14-3/4" x 9"

071116 \$ **72.71**



**5 RECTANGULAR GRILL**

Cast iron reversible griddle 17 3/4" x 10 1/4"

11 lbs.3 oz.

187002 \$ **47.84**



**6 FONDUE FORK**

Black plastic handle. Sold in sets of 6.  
Priced per piece.

Length 11 7/8"

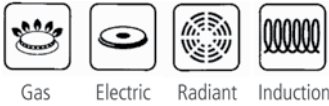
1 oz.

061715 \$ **4.51**

# black steel frying pans

Our incredible black steel fry pans are amazingly strong and will last and last.

Black steel is an excellent heat conductor. Iron handles.



## INSTRUCTIONS FOR SEASONING FRY PAN:

1. Before use, wash pan under hot water in mild detergent, use a bristle brush to scrub all protective coating, proceed by thoroughly drying pan.
2. Place in pan the following ingredients and sauté on medium heat while swirling around entire pan. Amount of ingredient will vary depending the size of pan i.e. medium pan use 1/3-cup oil, 2/3-cup salt, & 2 whole potato peelings. Discard after sautéing for 10 minutes.
3. Repeat step 2 again.
4. After processing steps 2 & 3 use oil with paper towel and wipe entire pan.



### 1 BLINIS OR RUSSIAN PANCAKE PAN

Iron handle.

	Product Weight	Item Number	Price
Diameter 4 3/4", height 7/8", 1 lb.	1 lb.	062040	\$ 14.50

### 2 ROUND CRÊPE PAN

Iron handle.

Diameter 7", weight 2 lbs.	1 lb.4 oz.	062031	\$ 12.69
Diameter 7 7/8", weight 2.5 lbs.	1 lb.7 oz.	062032	\$ 15.21
Diameter 8 5/8", weight 3 lbs.	1 lb.12 oz.	062033	\$ 16.49
Diameter 9 1/2", weight 3 lbs.	2 lb.	062034	\$ 17.68

### 3 ROUND FRYING PAN

Iron handle.

Diameter 8 5/8", height 1 1/2", weight 3 lbs.	2 lbs.12 oz.	062001	\$ 26.18
Diameter 9 1/2", height 1 3/4", weight 4 lbs.	3 lbs.1 oz.	062002	\$ 32.76
Diameter 10 1/4", height 2", weight 4 lbs.	3 lbs.11 oz.	062003	\$ 36.35
Diameter 11", height 2", weight 5 lbs.	4 lbs.2 oz.	062004	\$ 44.98
Diameter 11 7/8", height 2 1/8", weight 6 lbs.	4 lbs.11 oz.	062005	\$ 47.71
Diameter 12 5/8", height 2 3/8", weight 7 lbs.	5 lbs.3 oz.	062006	\$ 49.37
Diameter 14 1/8", height 2 1/2", weight 8 lbs.	6 lbs.14 oz.	062007	\$ 53.95
Diameter 15 3/4", height 2 3/4", weight 10 lbs.	8 lbs.2 oz.	062008	\$ 76.07
Diameter 17 3/4", height 3", weight 11 lbs.	9 lbs.8 oz.	062009	\$ 104.39

### 4 PAELLA PAN

Diameter 14 1/8", height 1 5/8", weight 3 lbs.	6 lbs.2 oz.	062051	\$ 53.95
Diameter 15 3/4", height 2 1/16", weight 5 lbs.	7 lbs.6 oz.	062052	\$ 71.00
Diameter 17 3/4", height 2 1/4", weight 7 lbs.	9 lbs.2 oz.	062053	\$ 105.37

## performance line



### TOP FEATURES

- Special stainless steel body compatible with all hobs.
- Aluminum “sandwich bottom” retains heat to ensure perfect cooking distribution.
- Magnetic stainless steel base specially for induction cooking.
- Strengthened spill catching rim.
- Comfortable welded stainless steel handle.
- French standard NF and US NSF

### PERFORMANCE ADVANTAGES

- Ensures uniform results throughout.
- May be used with any existing hobs.
- Excellent heat transfer.
- Made in France.

### HYGIENE

- Easy to clean

### USER FRIENDLY

- Equipment easy to handle and hold, ensuring comfort and precision.

### DURABLE

- Solid cast stainless steel comfort welded handle.
- Base remains perfectly flat through life of pan.

## excellence line



### TOP FEATURES

- Special stainless steel body.
- Sandwich aluminum base bottom with shape memory.
- Perfect flatness during cooking thanks to the principle of shape memory “sandwich” base bottom.
- Reinforced edge
- Handles are insulated stainless steel tube and “stay cool” to prevent heat diffusing.
- French standard NF and US NSF

### EXCELLENCE ADVANTAGES

- Unequaled robustness
- Design that combines cooking performance with ergonomics
- Suitable for all heat sources.
- Made in France

### 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.



Gas



Electric



Radiant



Induction

## Recommended for extending the life expectancy for Performance and Excellence line

### USE

- Avoid heating when empty or over heating while cooking.
- Avoid violent physical shocks or rapid heat changes.
- Air cool slowly before cleaning cookware.
- When cooking is completed, remember to empty your cookware, as acids and sugary foods cause damage to metal surfaces.
- Do not add salt to water until it has come to a complete boil, and stir until dissolved.
- Wash utensils as soon as possible after each use.
- Dry cookware quickly after washing, rather than letting them dry naturally, to avoid traces of calcium.
- Use round ended wood or plastic utensils. (Matfer recommends any of our Exoglass® utensils.)

### MAINTENANCE

- Remove burnt or sticky particles, soak in hot water before cleaning with sponge.
- Do not use abrasive products or buffers.
- Do not use products which are not recommended for cleaning various metals, such as alkaline for aluminum, bleach, acid detergents, oven cleaning sprays.
- In the event of calcium deposits, add a small amount of vinegar to hot water, leave to cool, then wash normally.
- Overheating traces or marks on stainless steel can be removed using specific stainless steel polishing paste products.
- Iridescent coloring (bluing) can occur after cooking foods containing starch, to remove clean using diluted vinegar.
- Store in a clean, dry place.

**LIFETIME WARRANTY ON ATTACHMENT HANDLE/BODY, ON ALL ITEMS.**



	Product Weight	Item Number	Price
<b>1 LID "Performance"</b>			
Diameter 5 1/2"	6 oz.	670514	\$ 17.18
Diameter 6 5/16"	1 lb.	670516	\$ 17.18
Diameter 7 1/8"	9 oz.	670518	\$ 17.80
Diameter 7 7/8"	11 oz.	670520	\$ 18.46
Diameter 9 3/8"	15 oz.	670524	\$ 20.69
Diameter 11"	1 lb.5 oz.	670528	\$ 23.44
Diameter 12 5/8"	2 lbs.	670532	\$ 27.91
<b>2 BRAZIER WITHOUT LID "Performance"</b>			
Diameter 9 1/2", height 4 3/4", 5 3/4 quarts	4 lbs.3 oz.	673024	\$ 71.61
Diameter 11", height 4 3/4", 9 quarts	5 lbs.14 oz.	673028	\$ 87.27
Diameter 12 1/2", height 6 3/8", 13 1/2 quarts	8 lbs.	673032	\$ 105.26
<b>3 STOCKPOT WITHOUT LID "Performance"</b>			
Diameter 9 1/2", height 4 3/4", 9 quarts	5 lbs.14 oz.	674024	\$ 93.02
Diameter 11", height 11", 18 quarts	6 lbs.10 oz.	674028	\$ 113.04
Diameter 12 1/2", height 12 1/2", 26 1/2 quarts	9 lbs.	674032	\$ 134.83
<b>4 FLARED SAUTE PAN WITHOUT LID "Performance"</b>			
Diameter 7 7/8", height 2 1/2", 2 1/8 quarts	2 1/2 lbs.	676020	\$ 64.45
Diameter 9 1/2", height 3 1/8", 2 3/4 quarts	3 lbs.5 oz.	676024	\$ 72.99
Diameter 11", height 3 1/2", 4 quarts	4 lbs.4 oz.	676028	\$ 90.55
<b>5 CASSEROLE WITHOUT LID "Performance"</b>			
Diameter 11", height 3 1/2", 4 quarts	5 lbs.5 oz.	677028	\$ 87.51
Diameter 12 1/2", height 4 1/8", 8 1/2 quarts	7 lbs.	677032	\$ 101.89
<b>6 FRY PAN "Performance"</b>			
Diameter 7 7/8", height 1 3/8", 7/8 quarts	1 lb.14 oz.	675020	\$ 58.75
Diameter 9 1/2", height 1 1/2", 1 1/2 quarts	2 lbs.8 oz.	675024	\$ 66.87
Diameter 11", height 1 3/4", 2 5/16 quarts	4 lbs.4 oz.	675028	\$ 85.95
<b>7 SAUCE POT WITHOUT LID "Performance"</b>			
Diameter 9 1/2", height 6 3/8", 7 1/2 quarts	4 lbs.7 oz.	670024	\$ 79.25
Diameter 11", height 7 1/4", 11 3/4 quarts	7 lbs.	670028	\$ 97.72
Diameter 12 1/2", height 8 1/2", 18 quarts	9 lbs.	670032	\$ 117.88
<b>8 SAUCE PAN WITHOUT LID "Performance"</b>			
Diameter 5 1/2", height 2 3/4", 1 quarts	1 lb.5 oz.	671014	\$ 35.59
Diameter 6 1/4", height 3", 1 3/4 quarts	1 lb.10 oz.	671016	\$ 38.54
Diameter 7 1/8", height 3 1/2", 2 3/8 quarts	2 lbs.	671018	\$ 41.34
Diameter 7 7/8", height 3 7/8", 4 quarts	2 lbs.6 oz.	671020	\$ 45.23
Diameter 9 1/2", height 4 3/4", 4 3/4 quarts	4 lbs.7 oz.	671024	\$ 61.27





Gas



Electric



Radiant



Induction



MATFER BOURGEAT INC

excellence line



1



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4



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**1 SAUCE PAN WITHOUT LID "Excellence"**

	Product Weight	Item Number	Price
Diameter 4 3/4", height 2 1/2", 1/2 quart	1 lbs.3 oz.	691012	\$ 49.83
Diameter 5 1/2", height 2 3/4", 1 quart	1 lbs.5 oz.	691014	\$ 50.73
Diameter 6 1/4", height 3", 1 3/4 quart	1 lbs.10 oz.	691016	\$ 50.87
Diameter 7 1/8", height 3 1/2", 2 3/8 quarts	2 lbs.	691018	\$ 54.05
Diameter 7 7/8", height 3 7/8", 4 quarts	2 lbs.6 oz.	691020	\$ 59.80
Diameter 9 1/2", height 4 3/4", 4 3/4 quarts	4 lbs.7 oz.	691024	\$ 76.88
Diameter 11", height 5 1/2", 9 quarts	5 lbs.10 oz.	691028	\$ 99.66

**2 SAUCE POT WITHOUT LID "Excellence"**

Diameter 9 1/2", height 6 3/8", 7 1/2 quart	4 lbs.8 oz.	690024	\$ 95.86
Diameter 11", height 7 3/8", 11 1/2 quarts	6 lbs.10 oz.	690028	\$ 123.63
Diameter 12 1/2", height 8 1/2", 19 quarts	8 lbs.6 oz.	690032	\$ 160.64
Diameter 14 1/8", height 9 1/2", 25 1/2 quarts	13 lbs.1 oz.	690036	\$ 212.23
Diameter 15 3/4", height 10 1/2", 36 quarts	16 lbs.	690040	\$ 248.49
<b>Non-induction</b>			
Diameter 17 3/4", height 11 3/4", 50 quarts	25 lbs.4 oz.	690045	\$ 445.96
Diameter 19 3/4", height 13", 67 1/2 quarts	29 lbs.2 oz.	690050	\$ 551.27

**3 CASSEROLE WITHOUT LID "Excellence"**

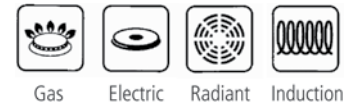
Diameter 9 1/2", height 4 3/4", 5 3/4 quarts	4 lbs.3 oz.	693024	\$ 89.41
Diameter 11", height 5 1/2", 9 quarts	5 lbs.14 oz.	693028	\$ 111.43
Diameter 12 5/8", height 6 3/8", 13 1/2 quarts	7 lbs.8 oz.	693032	\$ 139.76
Diameter 14 1/8", height 7", 19 3/8 quarts	5 lbs.3 oz.	693036	\$ 178.50
Diameter 15 3/4", height 8", 26 1/2 quarts	5 lbs.3 oz.	693040	\$ 223.86
<b>Non-induction</b>			
Diameter 17 3/4", height 9", 38 quarts	5 lbs.3 oz.	693045	\$ 396.60
Diameter 19 3/4", height 9 7/8", 52 quarts	5 lbs.3 oz.	693050	\$ 500.25

**4 STEAMER "Excellence"**

Diameter 9 1/2" to fit a 9 1/2" pot	2 lbs.6 oz.	698024	\$ 103.08
Diameter 11" to fit a 11" pot	3 lbs.6 oz.	698028	\$ 116.50

**5 SAUTE PAN WITHOUT LID "Excellence"**

Diameter 7 7/8", height 2 3/4", 1 1/2 quart	2 lbs.2 oz.	696020	\$ 58.85
Diameter 9 1/2", height 3 1/8", 2 3/4 quarts	3 lbs.14 oz.	696024	\$ 77.83
Diameter 11", height 3 1/2", 4 quarts	5 lbs.5 oz.	696028	\$ 96.67



excellence line

1 STOCKPOT WITHOUT LID "Excellence"

	Product Weight	Item Number	Price
Diameter 9 1/2", height 9 1/2", 11 1/2 quarts	4 lbs.8 oz.	694024	\$ 115.04
Diameter 11", height 11", 18 quarts	6 lbs.10 oz.	694028	\$ 137.50
Diameter 12 1/2", height 12 1/2", 26 quarts	8 lbs.7 oz.	694032	\$ 182.60
Diameter 14 1/8", height 14 1/8", 38 quarts	13 lbs.2 oz.	694036	\$ 235.60
Diameter 15 3/4", height 15 3/4", 53 quarts	16 lbs.3 oz.	694040	\$ 299.80

Non-induction

Diameter 17 3/4", height 17 3/4", 76 quarts	27 lbs.8 oz.	694045	\$ 477.66
Diameter 19 5/8", height 19 5/8", 104 quarts	34 lbs.7 oz.	694050	\$ 641.72

2 STOCKPOT WITH LID AND FAUCET "Excellence"

Diameter 9 1/2", height 9 1/2", 11 1/2 quarts	6 lbs.5 oz.	694224	\$ 371.40
Diameter 11", height 11", 18 quarts	8 lbs.9 oz.	694228	\$ 396.89
Diameter 12 1/2", height 12 1/2", 26 quarts	10 lbs.9 oz.	694232	\$ 452.46

Non-induction

Diameter 14 1/8", height 14 1/8", 38 quarts	15 lbs.5 oz.	694236	\$ 506.85
Diameter 15 3/4", height 15 3/4", 53 quarts	19 lbs.2 oz.	694240	\$ 581.74

3 BRAZIER WITHOUT LID "Excellence"

Diameter 11", height 3 1/2", 5 3/4 quarts	5 lbs.1 oz.	697028	\$ 116.94
Diameter 12 1/2", height 4", 8 1/2 quarts	6 lbs.5 oz.	697032	\$ 140.62
Diameter 14 1/8", height 4 3/4", 12 3/4 quarts	9 lbs.8 oz.	697036	\$ 171.13
Diameter 15 3/4", height 5", 17 quarts	11 lbs.6 oz.	697040	\$ 209.50

Non-induction

Diameter 17 3/4", height 5 7/8", 24 quarts	19 lbs.7 oz.	697045	\$ 371.88
Diameter 19 3/4", height 6 1/2", 34 quarts	24 lbs.2 oz.	697050	\$ 457.49

4 LID "Excellence"

Diameter 5 1/2"	6 oz.	692014	\$ 25.20
Diameter 6 5/16"	8 oz.	692016	\$ 26.05
Diameter 7 1/8"	9 oz.	692018	\$ 27.34
Diameter 7 7/8"	11 oz.	692020	\$ 27.67
Diameter 9 3/8"	15 oz.	692024	\$ 29.19
Diameter 11"	1 lb.5 oz.	692028	\$ 35.12
Diameter 12 5/8"	1 lb.7 oz.	692032	\$ 45.70
Diameter 14 1/4"	1 lb.8 oz.	692036	\$ 50.73
Diameter 15 3/4"	2 lbs.4 oz.	692040	\$ 60.98
Diameter 17 3/4"	3 lbs.9 oz.	692045	\$ 83.29
Diameter 19 3/4"	5 lbs.1 oz.	692050	\$ 97.48

5 RACK

Stainless steel, rack for 10 lids from 9 1/2" to 19 3/4" diameter.

Length 15 3/8", width 12"	7 lbs.	015210	\$ 195.34
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Gas



Electric



Radiant



Induction



MATFER BOURGEAT INC

# tradition plus pots & pans



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4

Special stainless steel body for induction cooking. High resistance against corrosion. Aluminum heat diffuser base with memory for perfect flatness during use. The diffuser is covered with an induction sole. The series can be used with all heat sources. Reinforced no-drip edge strengthens the pan. Stainless steel body reinforced with rigid, ultra thick edge. Watertight handle. Ground base shaped for easy cleaning. Cool stainless handle, comfortable grip.

	Product Weight	Item Number	Price
<b>1 FRY PAN "Tradition Plus"</b>			
Diameter 7 7/8", height 1 3/8", 7/8 quart	1 lbs.14 oz.	685020	\$ 100.99
Diameter 9 1/2", height 1 1/2", 1 1/2 quarts	2 lbs.8 oz.	685024	\$ 103.13
Diameter 11", height 1 3/4", 2 5/16 quarts	4 lbs.3 oz.	685028	\$ 134.31
Diameter 12 1/2", height 2", 3 3/8 quarts	5 lbs.5 oz.	685032	\$ 168.76
<b>2 FLARED SAUTE PAN WITHOUT LID "Tradition Plus"</b>			
Diameter 7 7/8", height 2 3/4", 1 1/2 quart	2 lbs.4 oz.	686520	\$ 96.43
Diameter 9 1/2", height 3 1/8", 2 3/4 quarts	3 lbs.5 oz.	686524	\$ 117.55
Diameter 11", height 3 1/2", 4 quarts	4 lbs.4 oz.	686528	\$ 139.76
<b>3 WOK "Tradition Plus"</b>			
Diameter 12", height 4", 4 quarts	2 lbs.1 oz.	686730	\$ 92.02
<b>4 BAIN-MARIE WITHOUT LID</b>			
Diameter 4 3/4", height 4 3/4", 1 1/2 quart	14 oz.	702212	\$ 33.50
Diameter 5 1/2", height 5 1/2", 2 1/4 quarts	1 lb.3 oz.	702214	\$ 42.28
Diameter 6 1/4", height 6 1/4", 3 1/2 quarts	1 lb.7 oz.	702216	\$ 55.00
Diameter 7 1/8", height 7 1/8", 5 quarts	1 lb.9 oz.	702218	\$ 74.60

# kitchenware

## 1 ROAST PAN

18/10 Stainless steel.

	Product Weight	Item Number	Price
Length 15 3/4", width 12 5/8", 9 quarts	9 lbs.1 oz.	713540	\$ 215.00
Length 19 3/4", width 15 3/4", 15 7/8 quarts	12 lbs.7 oz.	713550	\$ 270.00
Length 23 5/8", width 18 7/8", 25 7/8 quarts	17 lbs.7 oz.	713560	\$ 360.00



1

## 2 FISH POACHER

Complete with grid and lid.

Length 23 3/4", width 6 1/4", height 4 3/4"	5 lbs.11 oz.	017202	\$ 145.00
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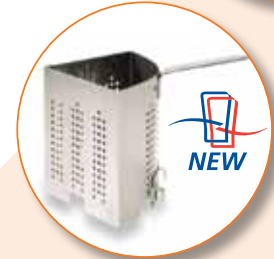


2

## 3 TRIANGLE PASTA COOKER/STRAINER

Stainless Steel

7" High, 3 qts., (To be used with 14 1/8" dia. pot)	713504	\$ 84.71
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3

## 4 WALL MOUNTED UTENSILS SHELF

Made stainless steel.

Length 31 1/2"	12 lbs.2 oz.	845608	\$ 360.00
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4

## 5 KITCHEN UTENSIL HANGING RAIL

One piece hanging rail suitable for hook or hole hanging utensils.

Length 39 3/8"	719110	\$ 70.00
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5

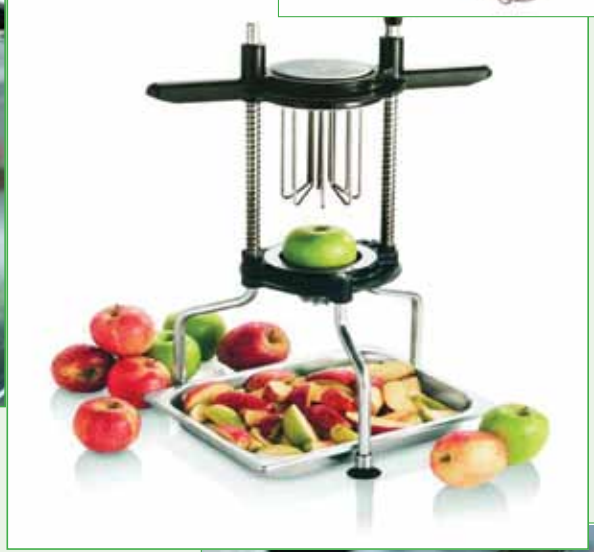
## 6 STAINLESS STEEL PRESSURE COOKER

13 Litres / 14 qts.	013320	\$ 360.00
Spare part insert for Pressure Cooker	013230	\$ 30.92



6

# Kitchen Tools



# kitchen tools

## 1 FLAT BOTTOM STAINLESS STEEL MIXING BOWLS

	Product Weight	Item Number	Price
Flat Bottom Stainless Steel Mixing Bowl, 6 1/3"	1 qt..	702616	\$ 20.00
Flat Bottom Stainless Steel Mixing Bowl, 7"	1.7 qt..	702618	\$ 20.84
Flat Bottom Stainless Steel Mixing Bowl, 8"	2 qt..	702620	\$ 18.14
Flat Bottom Stainless Steel Mixing Bowl, 8 3/4"	2.7 qt..	702622	\$ 23.95
Flat Bottom Stainless Steel Mixing Bowl, 9 1/2"	4 qt..	702624	\$ 23.42
Flat Bottom Stainless Steel Mixing Bowl, 10 1/4"	4.8 qt..	702626	\$ 29.96
Flat Bottom Stainless Steel Mixing Bowl, 11"	5.7 qt..	702628	\$ 32.22
Flat Bottom Stainless Steel Mixing Bowl, 11 3/4"	8 qt..	702630	\$ 36.44
Flat Bottom Stainless Steel Mixing Bowl, 12 1/2"	12 qt.	702632	\$ 40.34
Flat Bottom Stainless Steel Mixing Bowl, 14 1/4"	12.7 qt.	702636	\$ 50.90
Flat Bottom Stainless Steel Mixing Bowl, 15 3/4"	17 qt.	702640	\$ 67.39



## 2 HEMISPHERICAL BOTTOM MIXING BOWLS

Hemispherical Bottom Stainless Steel Mixing Bowl, 8"	2 qt.	703020	\$ 19.79
Hemispherical Bottom Stainless Steel Mixing Bowl, 10"	5 qt.	703025	\$ 25.34
Hemispherical Bottom Stainless Steel Mixing Bowl, 11 3/4"	6.5 qt.	703030	\$ 32.00
Hemispherical Bottom Stainless Steel Mixing Bowl, 13 3/4"	11 qt.	703035	\$ 50.62
Hemispherical Bottom Stainless Steel Mixing Bowl, 15 3/4"	17 qt.	703040	\$ 66.87



## 3 STAND FOR HEMISPHERICAL MIXING BOWL

Suitable for all sizes of mixing bowls due to reversible base.

Stainless steel	703200	\$ 19.55
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## 4 HEMISPHERICAL BOWLS

White polypropylene. Microwave safe.

Diameter 7 1/2", 1 liter	116451	\$ 9.04
Diameter 9 1/2", 2.5 liters	116452	\$ 11.83
Diameter 11", 4.5 liters	116453	\$ 13.12
Diameter 12 3/4", 6 liters	116454	\$ 18.80
Diameter 14 1/4", 9 liters	116455	\$ 21.66
Diameter 15 3/4", 13 liters	116456	\$ 31.53





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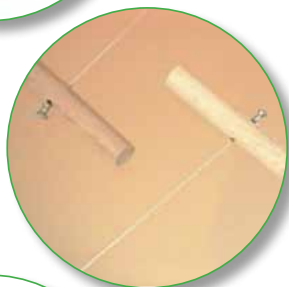
**1 CHEESE GUILLOTINE**

With plastic base. To cut perfect wedges, with a clean cutting edge. Specially convenient for blue cheese or other soft cheeses.

Diameter 8 1/2", height 15" 5 lbs.4 oz. 072525 \$ 220.00

**REPLACEMENT PARTS FOR CHEESE GUILLOTINE**

Replacement wire-strainer	1 oz.	072532	\$ 13.50
Replacement spring. Set of 10.	1 oz.	072534	\$ 10.00
Replacement wires. Set of 10.	10 oz.	072536	\$ 14.00



2

**2 WIRE FOR CHEESE AND BUTTER CUTTER WITH PLASTIC HANDLES**

Plain butter wire / set of ten, length 11 7/8"	6 oz.	072555	\$ 14.57
Cheese wire / set of ten, length 31 1/2"	12 oz.	072569	\$ 19.41



3

**3 CHEESE OR FOIE GRAS WIRE SLICER**

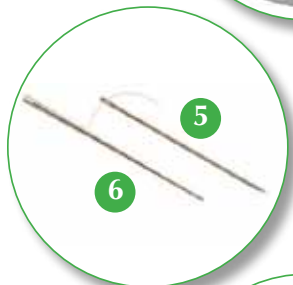
Slicer 9 1/2"	7 oz.	122016	\$ 19.54
Pack of 10 replacement wire	1 oz.	122017	\$ 11.00



4

**4 CHEESE CONTAINER**

With stainless steel lid & spoon 062639 \$ 14.76



6

**5 TRUSSING NEEDLE**

Made of stainless steel, length 7 7/8"	1 oz.	120841	\$ 7.30
Made of stainless steel, length 10"	1 oz.	120842	\$ 7.77



7

**6 LARDING NEEDLE**

Made of stainless steel, length 10" 1 oz. 120852 \$ 13.00

**7 FOUR-SIDED MANUAL GRATER**

Made of stainless steel, with handle. Each side has a different size grating surface.

Height 7 1/2", width 4 1/8", depth 3 3/8" 6 oz. 215431 \$ 19.74



8

**8 STAINLESS STEEL HERB MILL**

Made of stainless steel.

N3008X \$ 21.60



# kitchen tools

## 1 BUTTER PORTIONER

Frame made of cast aluminum, epoxy coated, stainless steel cutting wire is tightened individually. Slices butter in 3/8" portion. Dishwasher safe.

Frame dimensions 4 3/4" X 3 1/8"

Product Weight      Item Number      Price

8 oz.      073085      \$ 20.17



1

## 2 SPIRAL VEGETABLE CURLER

120914      \$ 17.00



2

## 3 LEMON AND GINGER GRATER

215434      \$ 36.00



3

## 4 JUICER (MANUAL)

Made of cast aluminum. Epoxy coated. Dishwasher safe.

1 lb.      072900      \$ 47.79



4

## 5 CITRUS JUICER

Heavy duty stainless steel. To extract the flavorful juice of all your citrus fruits. Comes with bowl that fits underneath perforated juicer cone.

Citrus juicer

8 oz.      070280      \$ 19.88



5

## 6 WESTMARK GARLIC PRESS

5 year warranty. Dishwasher safe.

Epoxy coated

3 oz.      072890      \$ 12.62



6



1

**1 CURLER**

Made of cast aluminum, epoxy treated.  
To make curls of different sizes. Dishwasher safe.

	Product Weight	Item Number	Price
Curler	1 oz.	073150	\$ 9.21



2

**2 RADISH DECORATOR**

Made of cast aluminum, epoxy treated. Cuts decorative radishes in seconds. The blade slices heart and leaves in one pressure. Dishwasher safe.

Radish decorator	4 oz.	073145	\$ 28.09
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3

**3 MUSHROOM SLICER**

Made of stainless steel. Equipped with 7 stainless steel blades, for uniform cut slices at one time. Dishwasher safe.

Mushroom slicer	7 oz.	N4194	\$ 18.10
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4

**4 APPLE/PEAR DIVIDER**

Made of cast aluminum, epoxy treated with stainless steel blades. In one push this tool cores the fruit and cuts it in 10 uniform parts. Dishwasher safe.

Apple/pear divider	6 oz.	072770	\$ 23.06
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5

**5 HAND HELD CHERRY STONER**

Plastic handle. Discard stem and pit at the same time.

Cherry stoner	3 oz.	073095	\$ 13.38
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6

**6 OLIVE STONER**

Cast aluminum. Spring-loaded device facilitates pitting.

Olive stoner	4 oz.	073090	\$ 20.41
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7

**7 BLOSSOM FRUIT/VEGETABLE SLICER**

Blossom Fruit/Vegetable slicer

Blossom Fruit/Vegetable slicer	4 oz.	N6995	\$ 12.25
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# kitchen tools

## 1 LEVER TWO-WAY EGG SLICER

Base made of cast aluminum, epoxy coated.  
Stainless steel cutting wire is tightened individually

5 year warranty. Dishwasher safe.

Product  
Weight

Item Number

Price

072740 \$ 16.71

## 2 WEDGE EGG SLICER

Made of cast aluminum epoxy treated.  
Cuts egg in six equal wedges. Stainless steel wires.

5 year warranty.

5 oz.

072755 \$ 20.36

## 3 EGG TOPPER

Made of stainless steel.

Diameter 2 1/2"

2 oz.

661241 \$ 17.50

## 4 DOMESTIC EGG KNOCKER

Made of stainless steel.

N4183M \$ 15.41

## 5 SINGLE EGG POACHER

Made of tin,  
perforated spoon

1 lb.3 oz.

112334 \$ 12.00

## 6 BOILED EGG DISPLAY HOLDER

Made of chromed wire. To attractively display  
12 eggs and salt shaker on counter of bars and bistros.

9 Egg display holder

N4112 \$ 34.50

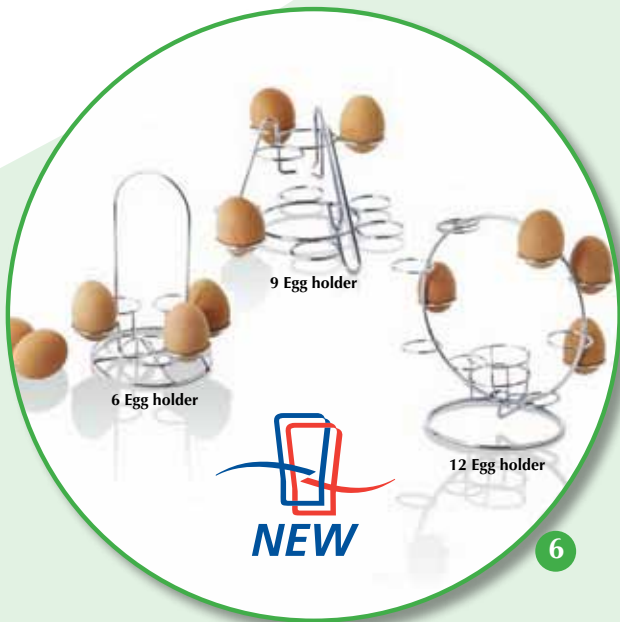
6 Egg display holder

N4114 \$ 23.50

12 Egg display

10 oz.

N4116 \$ 56.50





1

**1 MANUAL PASTA MACHINE "IMPERIA" R220**

Makes approximately 26 1/2 lb. of pasta per hour. Ideal for restaurants and corporate cafeterias. With a rolling mill cylinder of 8-5/8" and pasta dough with a maximum thickness of 3/8". All moving parts are made of drilled and tempered steel. With knob to adjust thickness of dough (10 different positions possible). A patented clamp assures a perfect grip on the counter top. Four interchangeable cylinders are available. Strong, clamp included.

Product Weight      Item Number      Price

Pasta machine without cylinder. Width 13", depth 8 1/2", height 10"	26 lbs.	073175	\$ 1,365.93
Cylinder Angel Hair #1, width 1/64" / 1.5 mm	4 lbs.10 oz.	073180	\$ 297.42
Cylinder Spaghetti #2, width 1/32" / 2 mm	4 lbs.13 oz.	073182	\$ 294.24
Cylinder Linguine #3, width 1/24" / 4 mm	4 lbs.10 oz.	073184	\$ 294.24
Cylinder Fettucine #4, width 1/16" / 6.5 mm	7 lbs.	073186	\$ 297.42



2

**2 MANUAL CHROMED NOODLE MACHINE**

Made of chromed steel. Cylinders' width 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.

Length 8 1/4", width 7 1/2", height 5 1/2"	7 1/4 lbs.	073160	\$ 92.83
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3

**3 HAM HOLDER ON PLASTIC BASE**

To secure whole deli meats, for cutting and storage.

Base: 17 3/4" x 10", Height: 65/8"

Opening from 7 1/2" x 2 1/2"	12 lbs.4 oz.	120522	\$ 500.00
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4

**4 DUCK CARCASS PRESS**

Made of polished brass. To extract juices and marrow from bones. Displays beautifully as a decoration for restaurant dining room.

Duck and lobster carcass press.

Capacity: 40 inch cube.	30 lbs.	612205	\$ 2,750.00
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5

**5 CULINARY PRESS FOR POULTRY CARCASSES OR SHELLS**

Made of stainless steel.

Capacity 1/2 quart	12 lbs.	215545	\$ 1,702.21
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6

**6 MAYONNAISE CHURN**

Made of cast-aluminum, with glass jar.

BAR02	\$ 109.49
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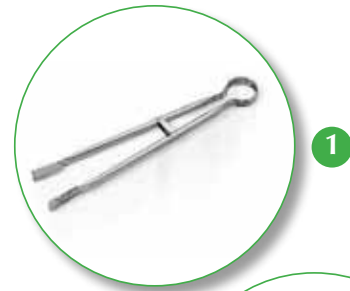
**Produce your own fresh mayonnaise.**

# kitchen tools

## 1 ALL-PURPOSE MEAT TONGS

Ideal for barbecues.  
Made of stainless steel.

	Product Weight	Item Number	Price
Length 21"	1 oz.	112411	\$ 36.00



## 2 STAINLESS STEEL SKIMMER

Made of stainless steel with hook. Made of one piece.

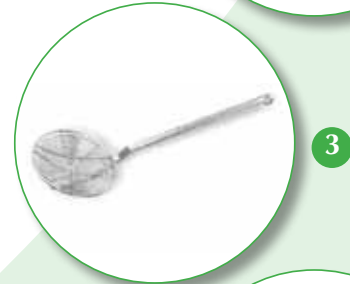
Diameter 3 1/8", handle 10 5/8"	5 oz.	112061	\$ 13.00
Diameter 4", handle 12 1/2"	7 oz.	112062	\$ 17.00
Diameter 4 3/4", handle 13 3/8"	9 oz.	112063	\$ 19.78
Diameter 5 1/2", handle 16 1/2"	11 oz.	112064	\$ 25.00
Diameter 6 3/8", handle 16 1/2"	15 oz.	112065	\$ 30.41
Diameter 7 1/16", handle 16 1/2"	1 lb.3 oz.	112066	\$ 52.00



## 3 STAINLESS STEEL WIRE SKIMMER

Made of soldered stainless steel wire.  
Perfect for frying. Removes all small items with no hassle.

Diameter 5 1/2", handle 14"	10 oz.	112293	\$ 19.16
Diameter 7", handle 14"	12 oz.	112295	\$ 24.85
Diameter 9 1/2", handle 14"	1 lb.2 oz.	112298	\$ 34.92



## 4 STAINLESS STEEL LADLE

Heavy duty, stainless steel ladles with hook.  
Eight different sizes, to serve and measure juices, sauces and soups. Made of one piece.

Diameter 2 3/8", 15/8 oz.	5 oz.	112021	\$ 12.64
Diameter 3 1/8", 4 3/8 oz.	7 oz.	112022	\$ 16.06
Diameter 4", 8 1/2 oz.	11 oz.	112023	\$ 19.78
Diameter 4 3/4", 15 1/4 oz.	14 oz.	112024	\$ 24.68
Diameter 5 1/2", 22 5/8 oz.	1 lb.1 oz.	112025	\$ 42.75
Diameter 6 3/8", 33 3/4 oz.	1 lb.6 oz.	112026	\$ 53.99
Diameter 7 7/8", 67 3/4 oz.	1 lb.15 oz.	112028	\$ 85.16



## 5 SALAD TONGS

Stainless Steel 9"	652001	\$ 20.66
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## 6 ALL PURPOSE TONGS

Stainless Steel 7"	652009	\$ 11.85
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## 7 FRY BASKET FOR NEST

Stainless Steel	112320	\$ 54.86
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**1 GIANT REDUCTION SPATULA**

Made of stainless steel. This perforated paddle will ease the mixing of your preparations, reductions, stews etc.

	Product Weight	Item Number	Price
Length 39 3/8"	2 lbs.	112015	\$ 139.80

**2 GIANT SPATULA EXOGLASS®**

Made of stainless steel and Exoglass®. The shape of the Exoglass® spatula has been specially designed to move the products, and scrape the bottoms and corners of kettles, whether round or rectangular.

Length 31 1/2"	1 lb.4 oz.	112011	\$ 132.95
Length 47 1/4"	1 lb.12 oz.	112012	\$ 162.63

**3 GIANT KITCHEN WHISK**

Made of heavy duty stainless steel. 18/10

Length 40"	1 lb.12 oz.	111060	\$ 321.47
Length 48"	1 lb.15 oz.	111061	\$ 332.63

**4 WALL RACK HOLDER**

Made of stainless steel. Designed to keep giant tools handy and secure. The rack is designed to keep utensils 2 3/8" from wall.

Length 14",width 2 7/8", delivered with 4 screws and wall plugs	1 lb.7 oz.	112030	\$ 180.00
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**5 FISH SPATULA OR TURNER**

Stainless steel blade, wooden handle with rivet.

Length of blade 6 3/4", width 3 1/8"	2 oz.	982045	\$ 39.44
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**6 SET OF 3 SIEVES METAL MESH / TAMIS**

Made of stainless steel. #20, medium mesh.

Diameter 7 1/16", 8 3/4", 10" 20 wires per inch.	2 oz.	115020	\$ 29.23
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## kitchen tools

# using a food mill

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.

### 1 TIN-PLATE FOOD MILL

Made of tin-plate equipped with 3 interchangeable grids of fine, medium and large grind. To puree cooked vegetables. Capacity; 2.2 to 3.3 lb. per minute. Fits on any pan or bowl with a diameter of 7" or larger.

	Product Weight	Item Number	Price
Food mill, diameter 12 1/4"	4 lbs.2 oz.	S3	\$ 108.64

#### Grids for Tin-Plate Food Mill

Made of tin-plate to fit S3 food mill.

Fine grind 1/16"	4 oz.	S3015	\$ 9.57
Medium grind 3/32"	4 oz.	S3025	\$ 9.57
Large grind 5/32"	4 oz.	S3040	\$ 9.60

### STAINLESS STEEL FOOD MILL

Same as above but made of stainless steel.

Food mill, diameter 12 1/4"	6 lbs.4 oz.	X3	\$ 200.86
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#### Grids for Stainless Steel Food Mill

Made of stainless steel. To fit X3 food mill.

Fine grind 1/16"	2 oz.	X3015	\$ 12.86
Medium grind 3/32"	2 oz.	X3025	\$ 12.86
Large grind 5/32"	4 oz.	X3040	\$ 12.86

### 2 TIN-PLATE FOOD MILL

Made of tin-plate, with a system of double milling on the bottom and sides. Capacity 8 quarts, produces 10 lbs. per minute, fits on any pan or bowl with a diameter of 10 1/4" to 24". Diameter 14 1/4".

Comes with a basket-shaped grid, 1/8"	5 lbs.9 oz.	M530	\$ 356.55
Grid 3/64", 1mm	4 oz.	M5010	\$ 79.52
Grid 1/16", 1.5mm	4 oz.	M5015	\$ 79.52
Grid 3/32", 2mm	4 oz.	M5020	\$ 79.52
Grid 1/8", 3mm	4 oz.	M5030	\$ 79.52
Grid 3/16", 4mm	4 oz.	M5040	\$ 79.52

### STAINLESS STEEL FOOD MILL

Comes with a 1/8 basket-shaped grid	7 lbs.7 oz.	X530	\$ 512.87
Stainless steel grid / 3/64", 1mm	4 oz.	X5010	\$ 135.00
Stainless steel grid / diameter 1/16"	4 oz.	X5015	\$ 115.18
Stainless steel grid / diameter 3/32"	4 oz.	X5020	\$ 115.18
Stainless steel grid / diameter 1/8"	4 oz.	X5030	\$ 115.18

### 3 STAINLESS STEEL FOOD MILL

Diameter 5" with 2 cutting plates	3 lbs.	N2998	\$ 25.99
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# mandoline vegetable slicer

**THE MATFER MANDOLINE** has been designed to be easy to use: It has one handle to hold in position during the chef's work, a smooth inclined plane, which allows adjustment of the blades. With the concept of the 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. After a long period of usage, you can sharpen the knives and correct the play of the blades for more precise cuts.

**THE MATFER MANDOLINE** is easy to clean: No more screws and nooks anywhere to catch food. Each part is smooth and quick to dismantle.

**THE MATFER MANDOLINE** pusher does not limit the size of your vegetables and avoids waste by creating fewer vegetable heels. All stainless steel 18/10 construction, blades in tempered steel.

**- MADE IN FRANCE -**



**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 reach of children. Use vegetables graded medium size, firm without bruises.



	Product Weight	Item Number	Price
<b>1 THE STAINLESS STEEL MANDOLINE</b>			
Complete with pusher	4 lbs.4 oz.	215000	\$ 211.78
Mandoline only	3 lbs.3 oz.	215001	\$ 175.19
Pusher only	9 oz.	215005	\$ 36.59
<b>SPARE PARTS FOR MATFER MANDOLINE:</b>			
Julienne blade,30 teeth,1/8" spacing	1 oz.	215010	\$ 55.00
Julienne blade,18 teeth,3/16" spacing	1 oz.	215112	\$ 41.72
Julienne blade,10 teeth,3/8" spacing	1 oz.	215115	\$ 38.54
Reversible Straight / Waffle Blade with knob	5 oz.	215116	\$ 61.56
Foot Stand / Holder	8 oz.	215017	\$ 49.83
Large Plate	12 oz.	215018	\$ 33.00
Pusher holder	1 oz.	215021	\$ 30.71
Pusher plate	1 oz.	215022	\$ 34.69
Pusher handle	3 oz.	215023	\$ 18.60





# Matfer mandoline 2000



Frame and safety guard/pusher are made of heat resistant, nonporous composite fiberglass®. The blades are crafted from high carbon stainless steel. The mandoline's slicing blade has both a straight edge and serrated edge. The safety guard or pusher protects your hands from the blade. The julienne blades create vegetable/fruit sticks of various widths. The stainless steel guiding plate located on the upper section of the mandoline, adjusts to vary the thickness of the vegetable/fruit slices. The straight edge of the slicing blade is ideal for slicing a variety of foods from carrots and cabbage to lemons and potatoes. The serrated edge creates crinkle and waffle cuts. The three julienne blades create classic julienne strips in three different thicknesses 1/8", 3/16" or 3/8", length 15 1/2", width 5 1/4".



## 1 MANDOLINE, WITH PUSHER

(including all blades)

Product Weight	Item Number	Price
3 lbs.7 oz.	215060S	\$ 228.26

### Spare Parts:

Julienne blade, 30 teeth, 1/8" spacing	1 oz.	215070	\$ 49.69
Julienne blade, 18 teeth, 3/16" spacing	1 oz.	215072	\$ 35.41
Julienne blade, 10 teeth, 3/8" spacing	1 oz.	215074	\$ 33.12
Set of 3 julienne, including the box	4 oz.	215068	\$ 122.47
Reversible straight / waffle blade with knob	4 oz.	215085	\$ 61.33
Set of 4 rubber feet	2 oz.	215086	\$ 5.60



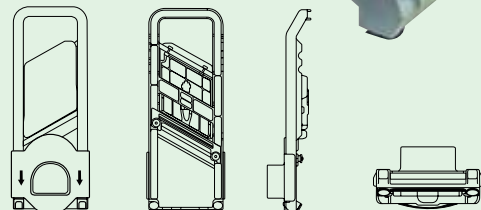
MADE IN FRANCE

# Matfer mandoline 1000

Thanks to its outstanding cutting edge and its slanted blade, the Mandoline 1000 guarantees perfect slicing. 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. Manufactured in black and grey composite materials. The Mandoline 1000 is dishwasher safe. However, cleaning with hot water and dish soap is sufficient to ensure proper maintenance.

### THE CHEF'S MANDOLINE IS DELIVERED WITH:

Removable and interchangeable straight blade. Easy to fit julienne blade. Waffle blade. Pusher protector providing hands protection at all time suited for all vegetables, regardless of their shape or size.



## 2 MANDOLINE 1000

	Product Weight	Item Number	Price
Includes all blades	1 lb.5 oz.	215040	\$ 118.44
Straight blade	1 oz.	215043	\$ 23.40
Waffle Blade	1 oz.	215044	\$ 24.58
Julienne Blade	1 oz.	215045	\$ 51.82
Pusher	3 oz.	215046	\$ 26.43

# Matfer tomato slicer

The tomato slicer will slice even the ripest tomato, which makes it ideal for sandwiches, salads, and hamburgers. The tomato slicer will also slice peeled oranges, lemons and kiwis.

*Its dimensions are such that gastronome containers fit easily under the apparatus to collect slices.*

## OPERATION:

Simple to use, just open the holder with the handle, place the tomato inside, then pull the handle down and the tomato will be perfectly cut into the hotel pan size container or serving tray, which eliminates further manipulation of the fruit.

## SECURITY:

Matfer's exclusive double action design, along with the unique serrated blades, cuts the tomato with a slicing action as it passes through. This action ensures a complete cut every time. This totally unique feature eliminates the typical problems associated with pushing your product into blades.

## SPECIFICATIONS:

Frame made of heat resistant, dishwasher safe composite fiberglass, 18/10 stainless steel interchangeable blades cartridge.

- **MAXIMUM SAFETY: Unique design totally protects hands from blades.**

- Maximum Efficiency: 1,200 tomatoes per hour.
- (Exclusive) Serrated Cutting Blades: Cut even the ripest tomatoes to 3/16".
- Professional Design: Slices fall into your holding tray.
- Reinforced Blade: allows easy slicing of fruits (such as peeled lemons, oranges, etc.).
- Removable handle for either right or left hand.
- Composite heat resistant frame.

## MAXIMUM SECURITY:

Due to our unique design, the cutting blades are completely concealed from the operator's hands, minimizing the chance of injury. High volume output. Slicing 1,200 tomatoes per hour.

- Slices of 3/16" thickness.
- Slicing consistency.
- Ergonomically designed.
- 18/10 stainless steel.
- Dishwasher safe.
- Serrated stainless steel blade.
- Fiberglass construction.



*The safest tomato slicer; the only one that always protects hands from blades.*

Length:	16 1/2 inches
Width:	7 inches
Height:	10 1/4 inches
Weight:	13 lbs.
Gap between feet:	12 7/8 inches
Height beneath feet:	4 3/4 inches

**WARNING:** As with all slicing tools, the Matfer Tomato Slicer must be handled with care. It must not be left within reach of children. Use tomato graded medium size, firm without bruises.

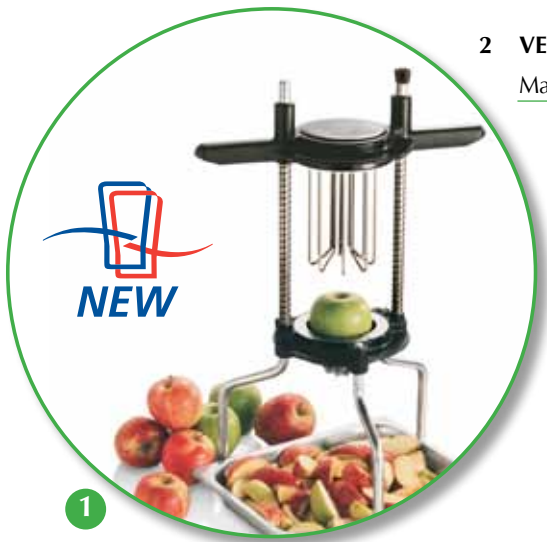
	Product Weight	Item Number	Price
<b>MATFER TOMATO SLICER</b> Thickness of slices: 3/16". Gap between feet: 12 7/8", height between feet: 4 3/4". Dishwasher safe. Made in France. NSF Approved. Length 16 1/2" x width 7" x height 10 1/4"	11 lbs.5 oz.	215710	\$ 530.00
<b>Spare Parts:</b> Set of 4 Rubber feet	1 oz.	215726	\$ 9.00

## 1 TOMATO OR FRUIT WEDGE CUTTER

Includes all blades CAX106 \$ 356.80  
Made of stainless steel & cuts six tomato or fruit wedges

## 2 VEGETABLE SLICER

Made of stainless steel. N3011X \$ 103.65



1



2

## kitchen tools

### 1 JUMBO SALAD SPIN DRYER

Manual spin dryer. Made of polypropylene.  
Capacity of interior basket: 5 gallons.

Product Weight	Item Number	Price
13 lbs.	27000-SP027	\$ 153.00

#### SPARE PARTS:

Outside basket	3 lbs.4 oz.	2701	\$ 56.42
Inside basket	2 lbs.6 oz.	2702	\$ 65.00
Complete lid	3 lbs.6 oz.	2703	\$ 93.00
Large transfer gear / drive gear	1 oz.	2706	\$ 14.00
Small transfer gear	1 oz.	2708	\$ 9.50
Drive gear pin	2 oz.	2711	\$ 10.00
Small cover with handle and drive gear	1 lb.4 oz.	2712	\$ 75.26
Outer basket pin	2 oz.	2724	\$ 10.50

### JUNIOR SALAD SPIN DRYER

Manual spin dryer. New color: Blue  
Capacity of interior basket: 2 1/2 gallons

8 lbs.3 oz.	SD012	\$ 145.00
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#### SPARE PARTS:

Outside basket	1 lb.11 oz.	2714	\$ 47.74
Inside basket	1 lb.7 oz.	2715	\$ 46.30
Complete lid	2 lbs.13 oz.	2716	\$ 90.00
Large transfer gear / drive gear	1 oz.	2706	\$ 14.00
Small transfer gear	1 oz.	2708	\$ 9.50
Drive gear pin	2 oz.	2711	\$ 10.00
Small cover with handle and drive gear	1 lb.4 oz.	2712	\$ 75.26

### 2 SPIRAL VEGETABLE SLICER "LE ROUET"

Housing and pusher made of stainless steel.  
Knife holder made of cast aluminum, tempered stainless steel blades. Enables cutting strings of vegetables, to weave decorative mats, make coleslaw or other vegetable salads. Comes with two sets of 3 blades, 5/64", 1/8" and 1/4".  
Clamp axle, straight and fluted blade.

Vegetable cutter	9 lbs.2 oz.	215130	\$ 680.00
Blades Holder for "Le Rouet"	9 oz.	072690	\$ 182.81
Vertical blade 5/64" spacing	1 oz.	072692	\$ 44.04
Vertical blade 1/8" spacing	1 oz.	072694	\$ 41.67
Straight blade with screw and tools 1/4" spacing	2 oz.	072696	\$ 50.26

**Warning: Blades are extremely sharp**

### 3 TRUFFLE SLICER

Made of 18/10 stainless steel,  
with adjustable thickness.

5 oz.	072595	\$ 56.14
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**Warning: Blades are extremely sharp**



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MATFER BOURGEAT INC

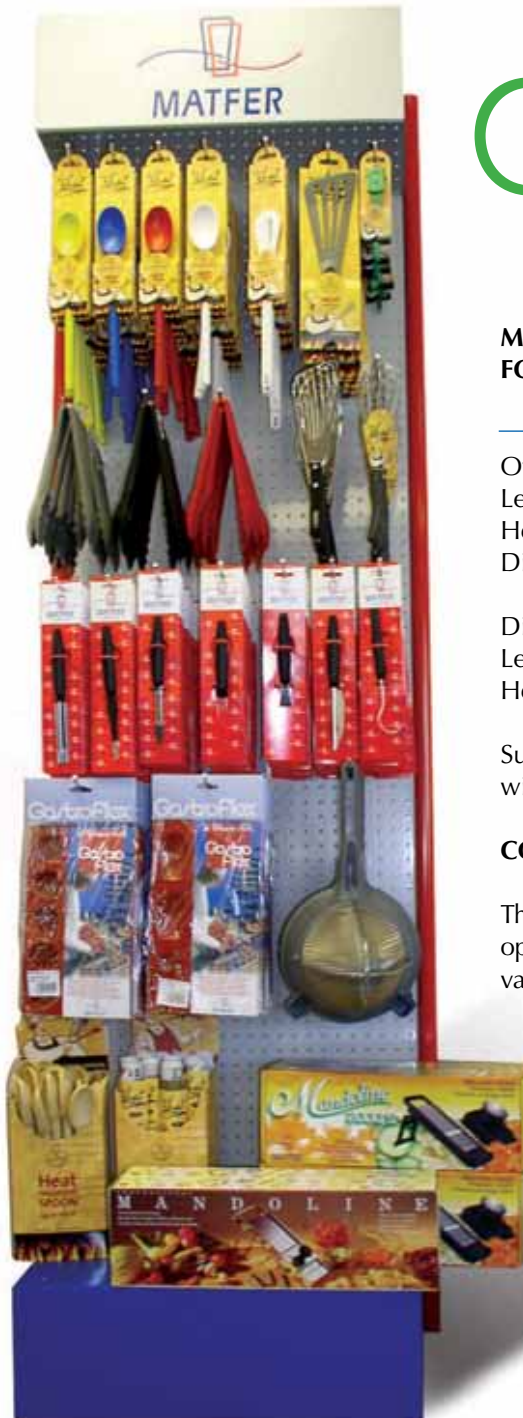


# Exoglass<sup>®</sup>

Exoglass<sup>®</sup> is a nonporous composite material developed by Matfer, **heat resistant up to 430 degrees Fahrenheit**, dishwasher safe and can be sterilized.

# molds & utensils

# display



**MODULAR ASSEMBLY SUITABLE  
FOR EVERY SHOP SETUP**

689001 \$ 300.00

Overall Dimensions:

Length: 26 3/8"

Height: 86 5/8"

Diameter: 15 3/4"

Dimensions:

Length: 23 5/8"

Height: 70 7/8"

Supplies in kit form, ready to assemble  
with 25 hooks, 11 13/16" support

**COMPACT AND ATTRACTIVE.**

The perforated back eases and  
optimizes item display and allows  
various combinations

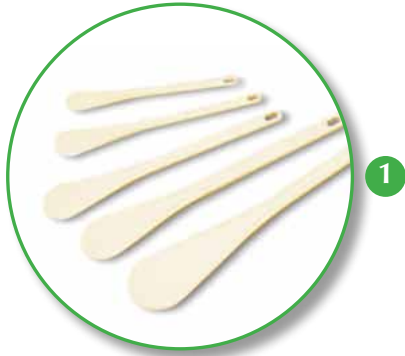
# FREE display

with purchase of \$1,500

Call office for different selection of items.

*Merchandise sold separately.*

## Heat resistant to temperatures up to 430° F.



### 1 KITCHEN SPATULA

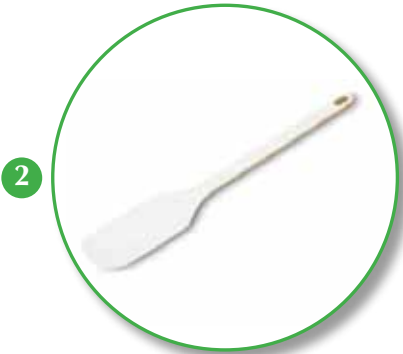
Made of composite plastic called Exoglass®,  
**heat resistant to temperatures up to 430° F.**

Dishwasher safe.

	Product Weight	Item Number	Price
Length 9 7/8"	8 oz.	113025	\$ 5.96
Length 11 7/8"	2 oz.	113030	\$ 6.87
Length 13 3/4"	2 oz.	113035	\$ 7.86
Length 15 3/4"	4 oz.	113040	\$ 11.18
Length 17 3/4"	5 oz.	113045	\$ 12.96
Length 19 3/4"	6 oz.	113050	\$ 16.07

#### MASTER CHEF SERIES

Length 11 7/8", carded	2 oz.	113030C	\$ 6.87
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### 2 FLAT BEVELLED SPATULA

Made of Exoglass®, rigid,  
**heat resistant up to 430° F.**

Dishwasher safe. Could be sterilized.

Length 13 3/4"	3 oz.	113501	\$ 8.06
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### 3 FOOD TONGS

Made of Exoglass®, rigid,  
**heat resistant up to 430° F.**

Dishwasher safe. Could be sterilized.

Indispensable for working with  
nonstick frying pans.

Length 9 1/2", green		112433	\$ 12.43
Length 9 1/2", blue		112434	\$ 12.43
Length 9 1/2", grey	1 oz.	112435	\$ 12.43
Length 9 1/2", beige	2 oz.	112436	\$ 12.43
Length 9 1/2", white	2 oz.	112437	\$ 12.43
Length 9 1/2", black	2 oz.	112438	\$ 12.43
Length 9 1/2", red	2 oz.	112439	\$ 12.43



### 4 EXOGLASS® SPOON

Made of composite material,  
dishwasher safe, can be sterilized.

**Heat resistant up to 430° F.**

Length 11 7/8", blue, carded	3 oz.	113331	\$ 7.00
Length 11 7/8", red, carded	3 oz.	113332	\$ 7.00
Length 11 7/8", tan, carded	3 oz.	113330	\$ 7.00
Length 15", tan	3 oz.	113338	\$ 10.61
Length 17 3/4", tan	4 oz.	113345	\$ 13.67

#### MASTER CHEF SERIES

Exoglass® box, choice of 24 spoons	4 lbs.5 oz.	113330ABX	\$ 168.50
Length 11 7/8", blue	3 oz.	113330BC	\$ 7.00
Length 11 7/8", red	3 oz.	113330RC	\$ 7.00
Length 11 7/8", tan	3 oz.	113330C	\$ 7.00



### 5 LARGE EXOGLASS® SERVING SPOON

**Heat resistant up to 430° F.**

PLAIN BLUE		112441	\$ 8.19
PLAIN BLACK		112444	\$ 8.19
PLAIN RED		112445	\$ 8.19
PERFORATED BLUE		112451	\$ 8.19
PERFORATED BLACK		112454	\$ 8.19
PERFORATED RED		112455	\$ 8.19

# kitchen tools

## 1 PELTON SPATULA

Made of polyamid plastic,  
**resistant to temperatures up to 430° F.**

	Product Weight	Item Number	Price
Length 12", top width 3 1/2". Colored grey.	2 oz.	112420	\$ 10.50
Length 12", top width 3 1/2". Colored red.	2 oz.	112420R	\$ 10.50
Length 12", top width 3 1/2". Colored blue.	2 oz.	112420B	\$ 10.50

### Master Chef Series

Length 12", top width 3 1/2". Colored grey, carded.	3 oz.	112420C	\$ 10.50
Length 12", top width 3 1/2". Colored red, carded.	3 oz.	112420RC	\$ 10.50
Length 12", top width 3 1/2". Colored blue, carded.	3 oz.	112420BC	\$ 10.50

## 2 DUOLON TONG EXOGLASS®

Made of one piece,  
**Heat resistant up to 430° F.**

Length 11 1/2". Colored grey.	3 oz.	112425	\$ 15.57
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## 3 PLAIN PELTON SPATULA EXOGLASS®

**Heat resistant up to 430° F.**

Length 12", top width 3 1/2". Colored grey.	3 oz.	112430	\$ 9.81
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## 4 HIGH TEMPERATURE RUBBER SPATULA

Blade made of thermoplastic elastomer,  
**resistant to temperatures up to 500° F.**  
 Handle made of composite plastic.  
 With one square angle for easy scraping  
 of sides of containers.

Elveo high heat 10"	4 oz.	113724	\$ 20.00
Elveo high heat 13 3/4"	4 oz.	113735	\$ 22.00
Elveo high heat 17 3/4"	5 oz.	113745	\$ 27.00

## 5 STORAGE - KITCHEN TOOL WALL RACK

Made of plastic coated wire. With two supports  
 to attach to wall (screws not included). Five long  
 hooks, to hang multiple items.

Length 20 1/2", height 2 3/8", length of hooks 5 7/8"	11 oz.	112350	\$ 16.89
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## 6 EXOGLASS® SPATULA

*WITH BUILT IN THERMOMETER*  
 Allows you to stir jam, chocolate, sugar, etc.,  
 and read the temperature at the same time.

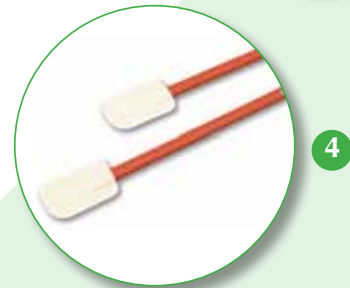
**Heat resistant up to 430° F.**

Length 15 1/4", <b>58° to 392°</b>	113090	\$ 66.00
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## 7 HIGH TEMPERATURE RUBBER SPATULA

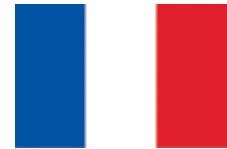
**resistant to temperatures up to 500° F.**

Length 15 1/4", <b>58° to 392°</b>	113720	\$ 20.33
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# Exoglass<sup>®</sup> bouillon strainer

**MADE IN FRANCE**



## 1 BOUILLON STRAINER EXOGLASS<sup>®</sup>

Made of Exoglass<sup>®</sup>. Plain handle.

**Resistant up to 430° F.**

	Product Weight	Item Number	Price
Diameter 7 7/8"	1 lb.	017360	\$ 89.00
Stand, diameter 5 1/2", height 8 7/16"	15 oz.	116515	\$ 32.00



## 2 SMALL STRAINER

Made of stainless steel, very nicely finished

Diameter 2-3/4"	2 oz.	020420	\$ 4.78
Diameter 4"	2 oz.	020422	\$ 7.02
Diameter 6"	6 oz.	020424	\$ 15.95
Diameter 7"	6 oz.	020426	\$ 22.63



## 3 CONICAL COLANDER

18/10 Stainless steel.

Diameter 9 1/2", height 4 1/4", 3.5 quarts	2 lbs.8 oz.	713824	\$ 133.02
Diameter 11", height 5", 5 3/8 quarts	3 lbs.	713828	\$ 154.66
Diameter 12 5/8", height 7 7/8", 7 1/2 quarts	3 lbs.4 oz.	713832	\$ 172.32



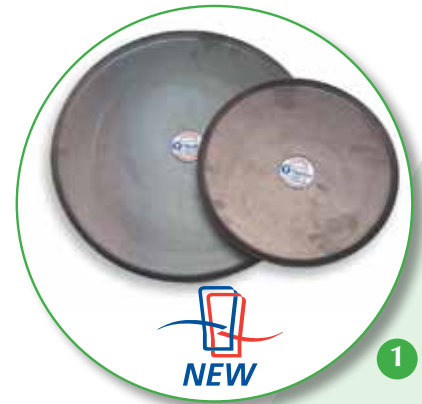


## kitchen tools

### 1 BLACK STEEL ROUND OVEN SHEET

Made of heavy duty black steel. Thickness 1/32".  
To bake individual cakes and crusts.

	Product Weight	Item Number	Price
Diameter 7 3/4"	8 oz.	310401	\$ 16.61
Diameter 8 1/2"	1 lb.	310402	\$ 17.13
Diameter 9 3/8"	1 lb.2 oz.	310403	\$ 17.94
Diameter 10 1/4"	1 lb.7 oz.	310404	\$ 19.00
Diameter 11"	1 lb.7 oz.	310405	\$ 23.25
Diameter 11 3/4"	1 lb.9 oz.	310406	\$ 24.87
Diameter 12 5/8"	2 lbs.2 oz.	310407	\$ 23.50
Diameter 14 1/4"	2 lbs.7 oz.	310408	\$ 32.70
Diameter 15 3/4"	3 lbs.6 oz.	310409	\$ 35.00



### 2 PIZZA SHOVEL

Made of stainless steel.  
Pole length on all shovels 36 3/8".  
1" pole diameter.

#### Rectangular Shovel

Overall length 47", Shovel length 10 1/2", width 8 1/2"	118005	\$ 107.35
Overall length 48 1/4", Shovel length 11 3/4", width 8 1/4"	118006	\$ 137.91

#### Square Shovel

Overall Length 48 1/2", Shovel length 15 3/4, width 15 3/4"	118007	\$ 159.46
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#### Round Shovel

Overall Length 46", Shovel Diameter 9 3/8"	739224	\$ 88.51
Overall Length 48 1/2", Shovel Diameter 12 1/4	739231	\$ 101.94
Overall Length 51 1/3", Shovel Diameter 15"	739238	\$ 112.00
Overall Length 54 1/4", Shovel Diameter 17 3/4"	739245	\$ 121.21



### 3 ALUMINUM PIZZA SCREEN

Mesh aluminum for easy manipulation of pizza  
and to facilitate cooking of the dough.

Diameter 9"	310442	\$ 4.99
Diameter 11"	310445	\$ 6.35
Diameter 12"	310446	\$ 7.50
Diameter 13"	310447	\$ 9.35
Diameter 15"	310448	\$ 10.35
Diameter 17"	310449	\$ 13.95
Diameter 19"	310451	\$ 17.60





**1 PIZZA CUTTING WHEEL**

Ergonomic and strong. Polyethylene handle, stainless steel wheel.

Wheel diameter 4"

Product  
Weight

Item Number

Price

141035

\$ **21.40**



**2 PIZZA WHEEL**

Stainless steel.

Length 9", Wheel diameter 4"

141030

\$ **58.85**



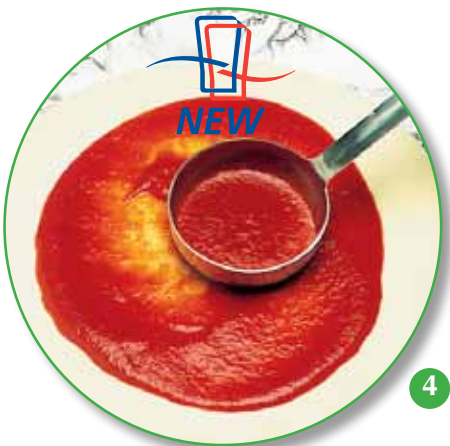
**3 PIZZA WHEEL**

Stainless steel.

Length 7", Wheel diameter 2 1/3"

141032

\$ **19.98**



**4 ONE PIECE LADLE WITH FLAT BOTTOM**

Stainless steel.

Length 14 1/4", Ladle diameter 4"

112046

\$ **73.37**



# Cutlery & Tabletop

# matfer premium knives



1

This new range of forged knives with exclusive design, manufactured in France by Matfer, meets the needs for the most demanding Chefs.

- Blade-holster-tang fully forged for solidity.
- Bolster with exclusive design for the balance of the knife.
- Stainless steel blade tempered with molybdenum and vanadium for balance between resistance and easy sharpening.
- Handle design studied for a comfortable and safe handling.
- Manual polishing of the handle made of POM for a pleasant and comfortable touch.
- Back angles of blade rounded for safety.
- Handles are made of heavy-duty ABS composite.



2



3



4

## 1 MATFER PREMIUM CHEF KNIFE

	Product Weight	Item Number	Price
Length 6", stainless steel		120515	\$ 97.58
Length 8", stainless steel		120520	\$ 113.52
Length 10", stainless steel		120525	\$ 136.72

## 2 MATFER PREMIUM PARING KNIFE

Length 4", stainless steel		120510	\$ 72.61
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## 3 MATFER PREMIUM SLICER KNIFE

Length 8", stainless steel		120536	\$ 99.82
Length 10", stainless steel		120537	\$ 120.31

## 4 MATFER PREMIUM BONING KNIFE

Length 5", stainless steel		120533	\$ 88.12
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# cutlery & tabletop

	Product Weight	Item Number	Price
<b>1 STAINLESS STEEL BREAD KNIFE</b>			
Length 4"		120539	\$ 115.49



<b>2 ALL PURPOSE SERRATED STAINLESS STEEL KNIFE</b>			
Length 6"		120543	\$ 80.75



<b>3 PASTRY SERRATED STAINLESS STEEL KNIFE</b>			
Length 5"		120549	\$ 129.69



<b>4 FLEXIBLE FISH SLICING KNIFE</b>			
Length 7 3/4", stainless steel		120535	\$ 91.53



# matfer color coded knives



**HACCP** (Hazard Analysis Critical Controls Points)

## SANITATION IS OUR CONCERN

### ONE SOLUTION TO FIGHT CROSS CONTAMINATION...

These fine German knives are forged high grade Chrome-Molybdenum steel. The riveted handles are made of the best quality POM plastic to insure fit, hygiene and durability.

#### HACCP / COLOR CODES:

White: cheese and milk products

Red: raw meat

Brown: cooked meat

Blue: fish

Yellow: fruits and salad

Green: vegetables



1

HACCP consists in implementing control procedures enabling the identification of hazards, prevention of risks, and definition of preventive measures applicable to guarantee hygiene when producing and distributing collective and commercial food products.

The procedure imposes no specific measures: each professional defines the measures implemented to ensure compliance with the sanitary goals set by regulations. Therefore, equipment selection is vital within the framework of the HACCP procedure. The equipment must notably offer sufficient cleaning ability.



2

#### MATFER PROFESSIONAL KNIVES BY GIESSER MESSER

##### 1 PARING KNIFE

	Product Weight	Item Number	Price
Black handle 3-1/8"	2 oz.	181102	\$ 53.42
Green handle 3-1/8"	2 oz.	181202	\$ 53.42
Black handle 4"	2 oz.	181103	\$ 53.42
Green handle 4"	3 oz.	181203	\$ 53.42
Blue handle 4"	3 oz.	181303	\$ 53.42
Red handle 4"	3 oz.	181403	\$ 53.42
Yellow handle 4"	3 oz.	181503	\$ 53.42

##### 2 MEAT FLATTENER

Meat Flattener	3 lbs.	181026	\$ 267.09
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##### 3 PARING KNIFE

Black handle 3-1/2"	2 oz.	181101	\$ 53.42
Green handle 3-1/2"	2 oz.	181201	\$ 53.42

##### 4 NARROW SLICING KNIFE 10"

	4 oz.	181120	\$ 88.98
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##### 5 SCALLOP EDGE SALMON / HAM SLICING KNIFE

	5 oz.	181122	\$ 162.31
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# cutlery & tabletop

## MATFER PROFESSIONAL KNIVES BY GIESSER MESSER

### 1 STAINLESS STEELMESH SAFETY GLOVE

	Product Weight	Item Number	Price
White / small	7 oz.	181028	\$ 294.47
Red / medium	8 oz.	181029	\$ 294.47
Blue / large	9 oz.	181030	\$ 392.80



### 2 BONING KNIFE

Black handle 5-1/16"	4 oz.	181106	\$ 72.55
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### 3 SERRATED DECORATING KNIFE

Black handle 4"	3 oz.	181107	\$ 96.47
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### 4 BREAD KNIFE

Black handle 8"	7 oz.	181108	\$ 94.88
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### 5 CHEF'S KNIFE

Black handle 6"	7 oz.	181109	\$ 98.86
Black handle 8"	10 oz.	181111	\$ 105.77
Green handle 8"	3 oz.	181211	\$ 105.77
Blue handle 8"	11 oz.	181311	\$ 98.86
Red handle 8"	11 oz.	181411	\$ 105.77
Yellow handle 8"	10 oz.	181511	\$ 105.77
Black handle 10"	12 oz.	181113	\$ 118.00
Green handle 10"	12 oz.	181213	\$ 118.00
Blue handle 10"	12 oz.	181313	\$ 118.00
Red handle 10"	12 oz.	181413	\$ 118.00
Yellow handle 10"	12 oz.	181513	\$ 118.00
Black handle 12"	1 lb.1 oz.	181115	\$ 161.32



### 6 FLEXIBLE FILET KNIFE

Black handle 7"	5 oz.	181119	\$ 84.78
Green handle 7"	5 oz.	181219	\$ 84.78
Blue handle 7"	5 oz.	181319	\$ 84.78
Red handle 7"	5 oz.	181419	\$ 84.78
Yellow handle 7"	5 oz.	181519	\$ 84.78



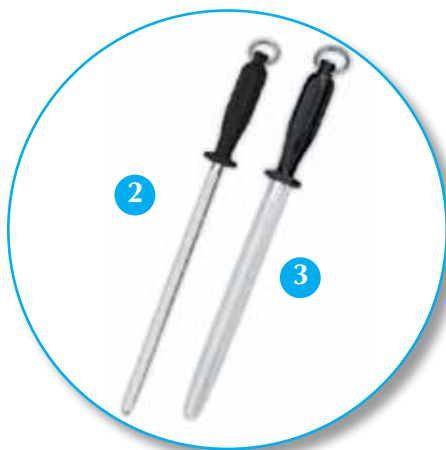


1

**MATFER PROFESSIONAL KNIVES  
BY GIESSER MESSER**

**1 SLICING KNIFE**

	Product Weight	Item Number	Price
Black handle 7"	6 oz.	181125	\$ 75.69
Green handle 7"	6 oz.	181225	\$ 75.69
Blue handle 7"	6 oz.	181325	\$ 75.69
Red handle 7"	6 oz.	181425	\$ 75.69
Yellow handle 7"	6 oz.	181525	\$ 75.69



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**2 ROUND SHARPENING STEEL**

12"	13 oz.	182151	\$ 39.86
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4

**NEW**

**3 OVAL SHARPENING STEEL**

12"	14 oz.	182153	\$ 66.92
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**4 STEAK KNIVES**

High quality stainless steel and forged steak knives

Steak Knife Serrated Blade, 8" Length, ABS Handle, Dishwasher Safe	661008	\$ 4.16
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"Virgule" SSTE Forged Serrated Steak Knife 4-1/2" Length (6 pcs., wood box)	090684	\$ 44.33
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"LaGuiole Tradition" Forged Serrated Steak Knife 4" Blade	090683	\$ 4.51
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"LaGuiole" Serrated Steak Knife 4" Plastic Handle, 4" Blade	090687	\$ 3.46
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5

**NEW**

**5 ECONOMY STEAK KNIFE POLYPRO HANDLE**

Serrated stainless steel 4-1/3" blade.	090673	\$ 0.85
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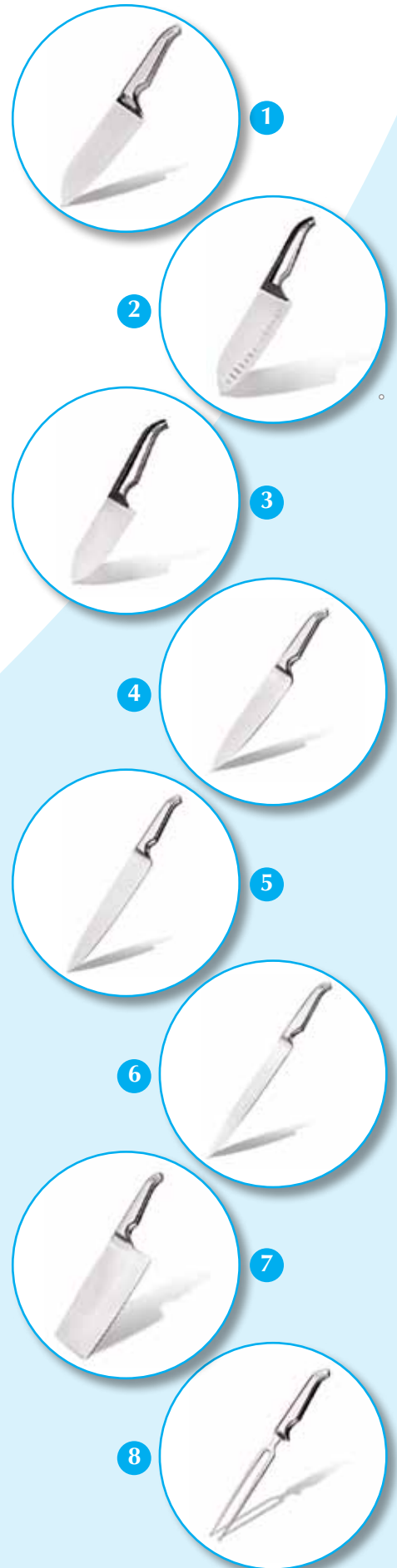


# FÜRI knife

## pro line



The Australian designed Furi range is now becoming the new standard for leading Chefs worldwide. Traditional chefs have found that Furi was not a style / fashion thing after all: the new features introduced by Furi really do make it superior to others.



	Product Weight	Item Number	Price
1 EAST WEST KNIFE 9"	12 oz.	fur 119	\$ 95.32
2 SCALLOPED EAST WEST KNIFE 7"	7 oz.	FX514	\$ 115.22
3 EAST WEST KNIFE 5"	6 oz.	fur 625	\$ 43.99
4 CHEF'S KNIFE 8"	9 oz.	fur 101	\$ 68.08
5 CHEF'S KNIFE 10"	12 oz.	fur 107	\$ 92.18
6 SLICING KNIFE 10"	7 oz.	fur 102	\$ 63.89
7 KITCHEN CHOPPER/SLICER	15 oz.	fur 106	\$ 74.37
8 CHEF'S FORK	5 oz.	fur 109	\$ 57.61

# FÜRI knife pro line



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The secret to the FÜRI Knife's success is its one piece stainless steel construction. This means no handle gaps or crevices for germs to hide in, no rivets or handle pieces fall apart. The patented tapered handle gives a strong grip, therefore requires less squeezing of the handle, the Furi acts like a wedge in the hand to eliminate forward slip even when the cook has wet or oily hands, this means less fatigue. The most recent introduction of the range is the East West knife, which is a fusion of eastern blade style and Western technology.

	Product Weight	Item Number	Price
1 <b>BREAD KNIFE 10"</b>	6 oz.	fur 103	\$ <b>72.27</b>
2 <b>UTILITY KNIFE 6"</b>	4 oz.	fur 105	\$ <b>39.80</b>
3 <b>PARING KNIFE 3.5"</b> Orange gusto grip handle	4 oz.	fur 804	\$ <b>39.80</b>
5 <b>PARING KNIFE</b>	3 oz.	fur 624	\$ <b>35.61</b>
6 <b>STRAIGHT BONING KNIFE 5"</b>	5 oz.	fur 611	\$ <b>39.80</b>
7 <b>SERRATED UTILITY KNIFE 6"</b>	5 oz.	fur 605	\$ <b>43.99</b>

# FÜRI Tech Edge™

## pro knife sharpening system

The Tech Edge™ system is a big leap forward in knife sharpening technology and is much faster and more accurate than the traditional sharpening and honing tools it replaces. Tech Edge™ is not a gadget or “for the home” product: it was developed for working professional chefs, **and** is also perfect for home cooks.

The Tech Edge™ system consists of four innovative components, all with patents pending. Each of the three sharpening components performs a different and complimentary sharpening function. (All are suited to both left- and right-handers.) For perfect fine cutting edges, all three components are required.

	Product Weight	Item Number	Price
<b>1 TECH EDGE COMPLETE SYSTEM</b>	1 lb. 8 oz.	fur 629	\$ <b>112.08</b>

<b>2 TECH EDGE RESTORER</b> <i>Handle not included</i>	5 oz.	fur 612	\$ <b>31.42</b>
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The Tech Edge Restorer™ replaces the need to use a stone, and is faster and much more accurate. Dragging the knife backwards through the tungsten carbide cutters several times will very quickly reshape a worn edge to new perfect angles. In a world-first, the tungsten carbide cutters are easily adjustable for different cutting edge angles.

<b>3 TECH EDGE DIAMOND FINGERS</b> <i>Handle not included</i>	5 oz.	fur 621	\$ <b>56.56</b>
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Six industrial-diamond-coated spring fingers automatically set the correct cutting edge angles, and apply the same fine micro-serration as a diamond-coated steel. The very sharp diamond coating will lightly reshape cutting edges, and at the same time apply a coarse honed finish that is perfect for cooks’ knives.

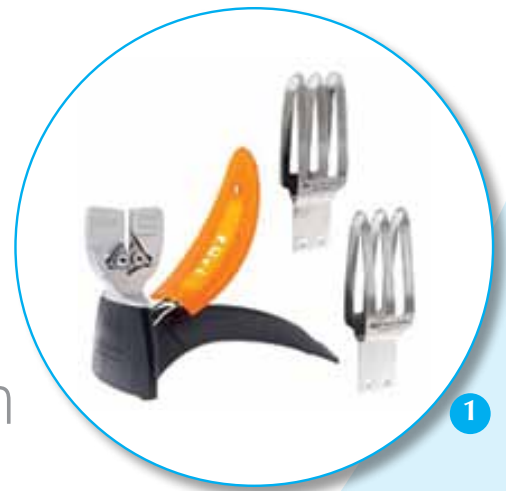
<b>4 TECH HONE FINGERS</b> <i>Handle not included</i>	5 oz.	fur 627	\$ <b>31.42</b>
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The Tech Hone™ Fingers replaces the need to use a traditional hard-chrome Steel, and is faster and much more accurate. Hardened stainless steel spring fingers very accurately and quickly hone the cutting edge to a fine finish. This fine edge is perfect for slicing, carving, filleting and small knives, or any knife that requires a very sharp and delicate edge.

<b>5 OZITECH POCKET SHARPENER</b>		fur 626	\$ <b>31.42</b>
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Ozitech knife sharpener, a pocket-seized sharpener which will sharpen any brand of knife in three easy swipes.

New design, made stronger and more durable.



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MATFER BOURGEAT INC

# exchangeable & flexible cutting board



1

## Clean-Cut™ solutions

### 1 ERGOPLAN CUTTING BOARD WITH CATCHER 131010 \$ 320.00

Cutting surface (for knife or slicer) with integrated storage container. Interchangeable. Containers, flexible and reversible cutting boards which can be replaced when worn



2

### 2 CLEAN-CUT CUTTING BOARD AND MAT SET OF 6 7 lbs.11 oz. fur 130 \$ 76.81

The Furi® Clean Cut™ cutting-board system is designed with hygiene and convenience in mind. It is based on the international color code system for food equipment.

The flexible cutting mats are color-coded and labelled for different food types to encourage awareness of cross contamination risks. The innovative and sturdy polyethylene base locks the mats securely to prevent them from slipping.



3

### 3 CUTTING BOARD PLANE Plastic frame, steel blade. This scraper erases spots and grooves from the surface, leaving it smooth and clean.

Length 8" x 2 3/4", handle height 5" 13 oz. 139005 \$ 104.92

Spare Part: set of 2 spare blades 1 oz. 139006 \$ 52.26

# professional kitchen tools

## by Matfer



090450



120925



120901



120912



120910



120920



120916



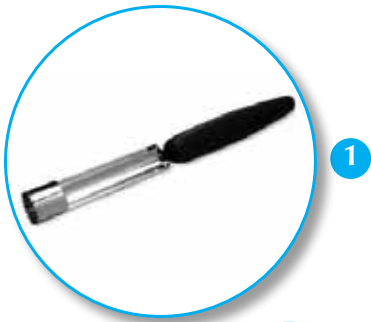
120903





**MATFER BOURGEAT INC**

Made of stainless steel, polypropylene handle.  
Dishwasher safe.



**1 MATFER APPLE CORER**

Diameter of corer 7/8" 2 oz. 120925 \$ **18.07**



**2 MATFER PEELER ALL PURPOSE**

Made of stainless steel. 2 oz. 120901 \$ **22.27**



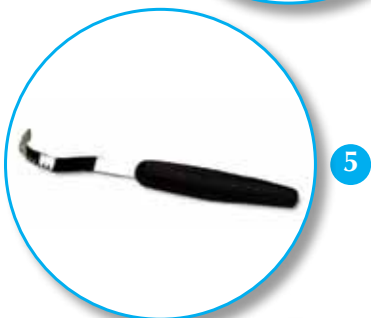
**3 MATFER GRAPEFRUIT KNIFE**

Made of stainless steel. 2 oz. 120912 \$ **19.73**



**4 MATFER ZESTER STRIPER**

Made of stainless steel. 1 oz. 120910 \$ **19.44**



**5 MATFER BUTTER CURLER**

Made of stainless steel. 2 oz. 120920 \$ **21.22**



**6 FRUIT DECORATOR KNIFE MATFER**

Length of blade 3-1/2" 2 oz. 120916 \$ **16.50**

## cutlery & tabletop

### 1 DOUBLE VEGETABLE BALLER

To core apple, melon, tomato etc. without effort.  
Two different cutting diameters on each extremity.

	Product Weight	Item Number	Price
Diameter 3/4" - 1"	2 oz.	121009	\$ 36.00



### 2 ROUND VEGETABLE BALLER

With plastic handle. Dishwasher safe.

Diameter 7/8"	2 oz.	121007	\$ 16.18
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Diameter 5/8"	2 oz.	122003	\$ 30.00
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### 3 TOMATO AND KIWI PEELER

120906	\$ 11.00
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### 4 OVAL VEGETABLE BALLER

With plastic handle Dishwasher safe.

Diameter 7/8"	1 oz.	121010	\$ 25.00
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### 5 8 PIECES SET OF SHAPING KNIVES

For fruit and vegetable decorating

120919	\$ 137.78
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### 6 FISH SCALER

Made of cast-aluminum.

Length 7 7/8"	2 oz.	121100	\$ 30.53
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1

**1 HEART SHAPED SCOOP**

With plastic handle. Dishwasher safe.

Diameter 1 3/16"

Product  
Weight

Item Number

Price

1 oz.

121012

\$ **22.00**



2

**2 PINEAPPLE CORER**

Made of stainless steel, plastic handle.

Diameter of the corer 1",  
length of the tool 9 5/8"

5 oz.

N4200

\$ **9.05**



3

**3 LEMON DECORATOR KNIFE**

Carves grooves in peel of citrus fruits like lemons or limes, to be used for drinks, platters, pies or cakes.

Length of blade 2"

1 oz.

090450

\$ **3.27**



4

**4 DECO ZESTER**

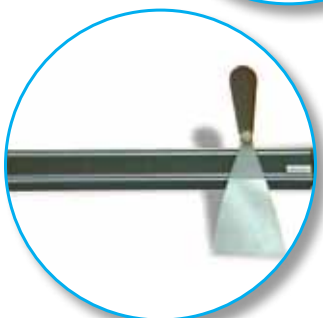
Stainless steel, plastic handle. To decorate oranges and lemons, or simply grate them to use the peel for preparation of sauces and cakes.

Length of blade 2"

1 oz.

090460

\$ **4.32**



5

**5 HEAVY DUTY MAGNETIC HOLDER**

Especially built for the professional kitchen. Very strong magnet holds any knife or scissors, even large utensils.

Length 19-5/8"

1 lb.8 oz.

090515

\$ **54.05**



6

**6 PICKLE SLICER MATFER**

8 blades

1 oz.

120903

\$ **21.48**



## cutlery & tabletop

### 1 TWO-HANDLED CHEESE KNIFE

Non-flexible stainless steel blade with two riveted handles.

	Product Weight	Item Number	Price
Length of blade 13"	13 oz.	090345	\$ 110.48
Length of blade 16 1/2"	1 lb.2 oz.	090347	\$ 132.60



### 2 PARMESAN CHEESE KNIFE

Stainless steel blade with plastic knob handle.

Length 5-1/2"	6 oz.	090375	\$ 45.46
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### 3 OYSTER KNIFE - PLASTIC HANDLE

A - Length of blade 2-3/8" without guard	1 oz.	090420	\$ 2.04
B - Length of blade 2" with guard	2 oz.	121045	\$ 5.17



### 4 DOUBLE BLADE MEZZALUNA

Made of forged steel and two plastic handles for easy and quick chopping of herbs or salads.

Length of blades, 9"	14 oz.	090570	\$ 78.68
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### 5 FISH TWEEZER

Stainless steel. Great to pull and remove fish bones without disturbing the flesh.

Bevelled bottom, length 3-5/8"	2 oz.	112503	\$ 16.12
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### 6 MEZZALUNA SINGLE BLADE

Stainless steel. Length 10".

Bevelled bottom, height 3-5/8"	11 oz.	120451	\$ 66.38
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1

**1 KITCHEN SCISSORS**

Made of forged chromed steel, from Solingen, and lacquered hand grip, Available in blue or red.

	Product Weight	Item Number	Price
Length 7-5/8"	8 oz.	072215	\$ 21.69



2

**2 KITCHEN SCISSORS**

Made of stainless steel, handle made of A.B.S. plastic.

Length 8-1/4"	4 oz.	072217	\$ 14.09
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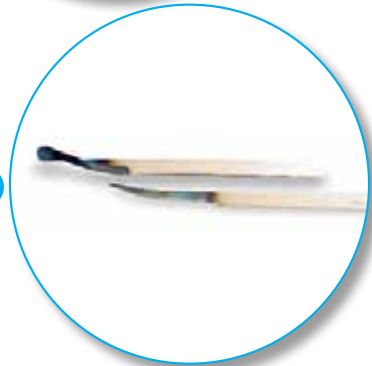


3

**3 POULTRY SHEARS**

Blades made of stainless steel, handle in A.B.S. Security lock.

Length 9-1/4"	7 oz.	072231	\$ 36.35
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4

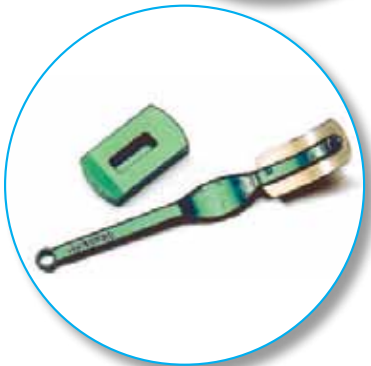
**4 BAKER'S BLADES**

Made of carbon steel. Box of 12, the real professional baker blade, ideal for scoring your loaves of bread. Dry thoroughly after usage. Store in sleeve.

Large round tip, length 4-3/4", per dozen	1 lb.	120023	\$ 85.11
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Medium round tip, length 4-3/4", per dozen	1 lb.	120022	\$ 80.00
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**WARNING: Matfer Bourgeat cutting tools, as with all cutting tools, must be handled with care. They must not be left within reach of children.**



5

**5 BAKER'S BLADE**

Made of stainless steel with plastic Handle. Cuts ridges into baguette to facilitate rising of dough. Double edge blade. Handle with care.

Length 4"	1 oz.	120005	\$ 4.68
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**MASTER CHEF SERIES**

Length 4", carded	1 oz.	120005C	\$ 4.68
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**WARNING: Blades are extremely sharp. Careful when removing cap.**

# cutlery & tabletop

	Product Weight	Item Number	Price
<b>1 ESCARGOT TONGS</b> Made of heavy duty chromed steel. Hinged spring mechanism holds snail securely in place.			
Escargot tongs	2 oz.	062165	\$ 3.27
<b>2 ESCARGOT PLATE</b> Made of 18/8 stainless steel.			
For 6 escargot - diameter 4-3/4"	3 oz.	062075	\$ 5.55
For 12 escargot - diameter 6-1/4"	4 oz.	062070	\$ 6.55
<b>3 ESCARGOT FORK</b> 2 prong fork Stainless Steel		062150	\$ 0.99
<b>4 PLASTIC TABLE CLOTH CLIP</b> Made of white plastic. Holds table cloth in place.			
Set of 100 pieces	1 lb.1 oz.	061610	\$ 34.26
<b>5 TABLE CRUMBER</b> Stainless steel blade, plastic grip.			
Length 5-1/2"	5 oz.	061607	\$ 5.98
<b>6 SUGAR MEASURING POURER</b> Cover and spout made of stainless steel, glass container. The spout enables easy pouring of sugar for one portion at the time. Very economical and hygienic.			
Diameter 3", height 4-1/4"	10 oz.	061410	\$ 5.59
<b>7 PEPPER MILL "RUSTIC"</b> New pepper mill made of hevea wood dark lacquered, mechanism made of tempered steel with a lifetime warranty.			
Height 4 1/2"	6 oz.	061475	\$ 21.66
Height 6"	7 oz.	061477	\$ 26.15
Height 8 1/2"	10 oz.	061479	\$ 33.72
Height 10 1/4"	1 lb.1 oz.	061481	\$ 44.00
Height 16"	1 lb.8 oz.	061485	\$ 65.15
<b>8 SALT MILL</b> New salt mill made of hevea wood natural lacquered, mechanism made of nylon with a lifetime warranty.			
Height 4 1/2"	5 oz.	061520	\$ 24.28





1

**1 SHELLFISH SCRAPER**

Made of stainless steel.

Length 9-7/8"

Product  
Weight

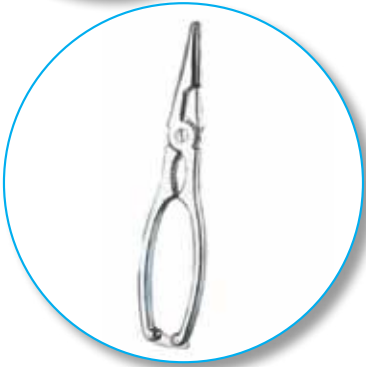
Item Number

Price

1 oz.

062130

\$ **0.90**



2

**2 SHELLFISH CRACKER**

Made of chromed metal with small pliers.

Length 7-1/8"

6 oz.

062115

\$ **28.19**



3

**3 FISH SCALER**

Made of cast aluminum with plastic lid.

Length 7 1/2"

4 oz.

073135

\$ **20.55**



4

**4 FISH SPATULA/TURNER**

Stainless Steel

112409

\$ **15.59**



5

**5 OYSTER FORK**

3 prong fork Stainless Steel

062155

\$ **0.85**

## cutlery & tabletop

### 1 WHITE DOUBLE BOWLS

Contemporary containers with 1 bowl, 100ml and one little bowl, 28ml.

150 pieces

Product Weight    Item Number    Price

531580    \$ 236.34



### 2 BLACK DOUBLE BOWLS

Contemporary containers with 1 bowl, 100ml and one little bowl, 28ml.

150 pieces

531574    \$ 236.24



### 3 BENT SPOON

Translucent green.

200 pieces

705121    \$ 139.38



### 4 BENT SPOON

Pearl black.

200 pieces

705123    \$ 139.38



### 5 MISE EN BOUCHE SPOON

Stainless steel spoon to present pre-appetizer delicacies.

051291    \$ 4.03



### 6 GOURMET SPOON

Stainless steel spoon.  
Length 4 3/4", width 1 1/2", pack of 10

660116    \$ 48.00





### 1 SEAFOOD TRAY

Made of SAN tinted light blue, these trays are designed to perform in the most rigorous and demanding restaurants. The trays have been designed with an indentation allowing perfect fitting of the tray holder, and stacking of several trays. The trays are dishwasher safe.

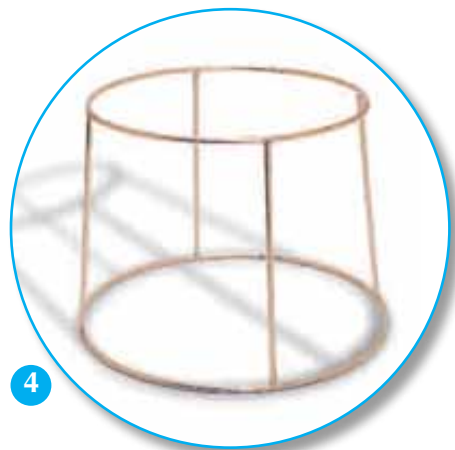
	Product Weight	Item Number	Price
Diameter 12-3/4"	9 oz.	614002	\$ 26.06
Diameter 15-3/4"	1 lb.2 oz.	614006	\$ 33.66



### 2 SEAFOOD TRAY

Made of 18/10 stainless steel.

Diameter 12", height 1-1/2"	2 lbs.1 oz.	713730	\$ 38.01
Diameter 13-3/4", height 1-1/2"	1 lb.10 oz.	713735	\$ 43.14
Diameter 15-3/4", height 2"	1 lb.2 oz.	713740	\$ 45.51
Diameter 17-3/4", height 2"	2 lbs.8 oz.	713745	\$ 63.31
Diameter 19-3/4", height 2-1/2"	3 lbs.5 oz.	713750	\$ 68.43



### 3 SEAFOOD TRAY

Made of aluminum.

Diameter 12", height 1-1/2"	13 oz.	532330	\$ 22.83
Diameter 13-3/4", height 1-1/2"	1 lb.1 oz.	532335	\$ 25.63
Diameter 15-3/4", height 2"	1 lb.11 oz.	532340	\$ 32.84
Diameter 17-3/4" x height 2"		532345	\$ 38.44
Diameter 19-3/4", height 2-1/2"	2 lbs.7 oz.	532350	\$ 51.02

### 4 SEAFOOD TRAY HOLDER

Height 8", top diameter 8 1/4", base 10"	6 oz.	613302	\$ 10.21
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## cutlery & tabletop

### 1 SPICE ROLLBOX WITH LID

4 stainless steel bowls, diameter 4",  
depth 4-1/2", capacity 2 oz.

Product Weight	Item Number	Price
4 lbs.9 oz.	017084	\$ 299.00

6 bowl model available by special order only.



1

### 2 CONDIBOX

Length 23" x width 8" x height 5-1/2"

17 lbs.	511510	\$ 607.29
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#### COOLING BLOCKS

Length 10 1/4" x width 6-3/8" x height 1-3/16"

2 lbs.6 oz.	511512	\$ 33.08
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#### STAINLESS STEEL CONTAINER

GN 1/9

6 oz.	747010	\$ 34.73
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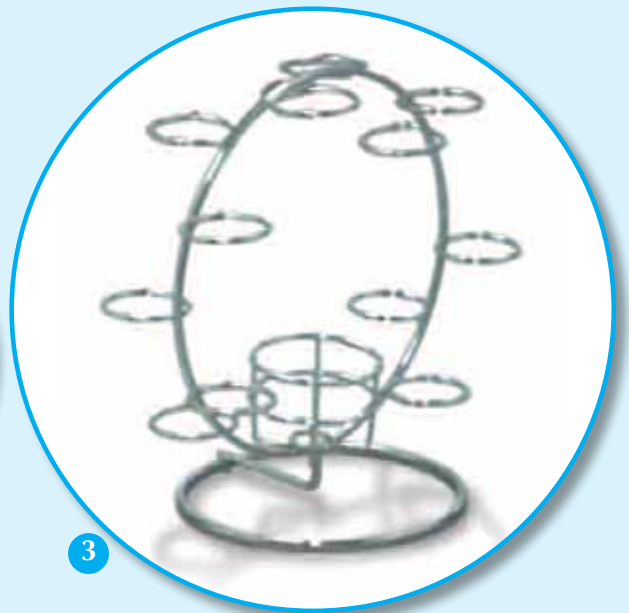
2

### 3 12 SHOT GLASS/BOILED EGG DISPLAY HOLDER

Made of chromed wire. To attractively display  
12 shot glasses or boiled eggs and salt shaker  
on counter/tables of bars and bistros.

12 shot glass/boiled egg display holder

N4116	\$ 56.50
-------	----------



3

See shot glasses on Page 149.



1

**1 SOMMELIER CORKSCREW**

Sommelier wine opener with new cutting wheels to cut the cap. Three usages, with a knife. S/S screw, very light and can fit in any pocket.

Sommelier Corkscrew	3 oz.	020072	\$	<b>15.57</b>
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Product Weight	Item Number	Price
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2

**2 WAITER'S CORKSCREW PULLTAP'S**

Special for long corks.

Waiter's Corkscrew	2 oz.	020078	\$	<b>15.99</b>
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3

**3 CORKSCREW**

Electroplated iron frame. Good grip. Teflon® protected screw. Delivered in a presentation box with a replacement worm and a bottle top cutter.

Separate foil cutter and extra screw included.	2 lbs.15 oz.	N4314	\$	<b>55.00</b>
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4

**4 COCKTAIL SHAKER**

Made of stainless steel. Container, filter and cap.

Diameter 3-1/4", height of the cup 5-1/4", total height 8-1/4", 20 fl.oz.	9 oz.	020190	\$	<b>15.12</b>
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Diameter 3-1/4", height of the cup 5-1/4", total height 8-1/4", 26 fl.oz.	12 oz.	020192	\$	<b>23.00</b>
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5

**5 QUICK & EASY LEVEL UNCORKER WITH SEAL CUTTER**

Made of heavy duty ABS composite. Easy to operate. Silver and black.

8" tall		020006	\$	<b>73.94</b>
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# cutlery & tabletop

## 1 UNCORKING MACHINE

For easy uncorking of all wine bottles, no force is necessary. With plastic cap at the end of shaft to protect from wine spilling and hurting oneself with screw. Clamp opening 1 1/2" max. Depth of the upper lip 3", lower lip 2". Made in France.

	Product Weight	Item Number	Price
Chromed, bench mounted	6 lbs.	N4301	\$ 188.69
Chromed, wall mounted		N4302	\$ 188.69

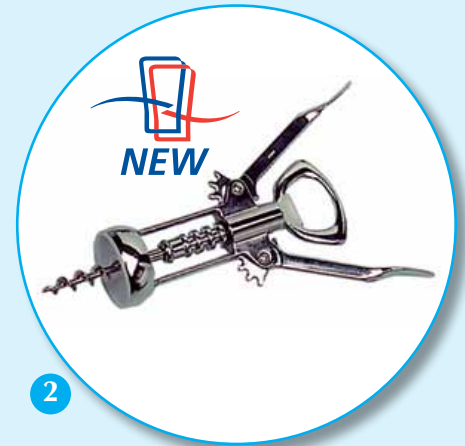


1



## 2 TWO HANDLE CORK SCREW

020075 \$ 9.25



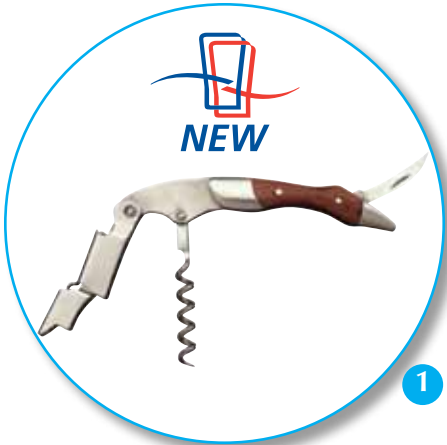
2

## 3 VACUUM PUMP FOR BOTTLES

To remove air from open bottles		020087	\$ 23.68
Two spare corks for pump		020089	\$ 7.83



3



**1 POCKET CORKSCREW (WOOD ACCENT)**

Pocket corkscrew (wood accent)

Product Weight	Item Number	Price
	020082	\$ 25.95



**2 BLACK CORKSCREW**

Black corkscrew

	020081	\$ 11.50
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**3 RED CORK OPENER**

Red cork opener

	020076	\$ 10.25
--	--------	----------



**4 CORKSCREW BLACK BARMAN**

Corkscrew Black Barman

	250001	\$ 10.25
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# cutlery & tabletop

## 1 COCKTAIL MASTER

Allows for drinks to be layered and multicolored drinks. Based on the principal of the differences in the density of the drinks.

Product Weight      Item Number      Price

DO251      \$      96.50



1

## 2 ICE SPOON WITH HOLES

Made of stainless steel, 8" Viking

020257      \$      4.95

Made of stainless steel, 7 2/3"

020255      \$      10.25



2

## 3 TRANSPARENT BEER TUBE

Transparent beer tube

020181      \$      181.75



3



**1 STAINLESS STEEL CHAMPAGNE BISTRO BUCKET**

Champagne bistro bucket

Product Weight	Item Number	Price
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	020369	\$ 61.50
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**2 TABLE BUCKET HOLDER**

Table Bucket Holder

	520320	\$ 32.80
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**3 GLASS ICE BUCKET**

Glass ice bucket

	532875	\$ 30.25
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**4 TABLE BUCKET HOLDER**

Made of chromed wire. Hooks on to a table edge, to hang bucket.

Diameter 7-1/4" x height 5"

2 lbs.	664722	\$ 26.27
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**5 WINE COOLER FOR 1L BOTTLE**

Made of aluminum. Our wine coolers can be personalized with name, a brand, etc. Corresponding documentation and price lists are available on request.

Height 7 1/2", bowl diameter 7 1/2", capacity 4 qts. 2 lbs.

	542000	\$ 38.01
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# cutlery & tabletop

## 1 FANCY GLASS DECANTER

1 1/2" liter capacity

Product Weight	Item Number	Price
	032391	\$ 41.00



## 2 MARTINI GLASS

Martini glass, Transparent, pack of 4

532982 \$ 17.50

Martini glass, Black, pack of 4

532983 \$ 17.50

Made of heavy duty PVC



## 3 MARGARITA GLASS

Margarita glass, Rouge, pack of 4

532979 \$ 17.50

Margarita glass, Transparent, pack of 4

532981 \$ 17.50

Made of heavy duty PVC





**1 LAROUSSE DES COCKTAILS**

Product Weight	Item Number	Price
Book	818011	\$ 85.00



**2 ANTI-DRIP POURERS**

Made of heavy duty ABS composite.

Set of 2	020088	\$ 12.53
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**3 BEVERAGE TEST TUBES**

Wooden Support	061261	\$ 16.70
Test Tube	061263	\$ 4.45
Stainless Steel Mini Funnel	071133	\$ 4.75
Cotton End Brush	150417	\$ 10.00



# cutlery & tabletop

## 1 BEER MUG

Diameter 2 1/2", height 6"  
Martigues Jauge

Product Weight	Item Number	Price
	530870	\$ 3.90



## 2 SHOT GLASSES

Diameter 2 1/5", height 2 3/4"  
Helsinki

531344	\$ 4.10
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## 3 GOBLET

Diameter 1 3/4", height 2 3/4"  
Dublino

030765	\$ 1.96
--------	---------



## 4 GOBLET

Diameter 2", height 3 1/2"  
Dublino

030701	\$ 2.10
--------	---------



## 5 SHOOTER

Diameter 2 1/8", height 5 1/8"  
Phoceia

530868	\$ 3.60
--------	---------





**1 FLAT FIRSTOUILLE**  
 Cast iron pedestal, wood base.  
 Includes a removable gripping handle.

Product Weight	Item Number	Price
	079611	\$ 38.68



**2 "FICTION" SILVERWARE**  
 Made of stainless steel.

Spade typed	060659	\$ 1.55
Fork typed	060383	\$ 3.05
Spoon typed	060378	\$ 1.40
Condiment knife	060376	\$ 1.40



**3 PEPPER MILL**  
 Pepper Mill

061452	\$ 66.70
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**4 SALT MILL**  
 New salt mill made of hevea wood natural lacquered, mechanism made of nylon with a lifetime warranty.

5 oz.	061520	\$ 24.28
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# cutlery & tabletop

## 1 PEPPER MILL "RUSTIC"

Pepper mill made of hevea wood dark lacquered, mechanism made of tempered steel with a lifetime warranty.

	Product Weight	Item Number	Price
Height 4 1/2"	6 oz.	061475	\$ 21.66
Height 16"	1lb.8 oz.	061485	\$ 65.15



## 2 STEEL CASSEROLE WITH BENDABLE LID

Mould has enamel stainless steel edges. Lid bends to empty shells.

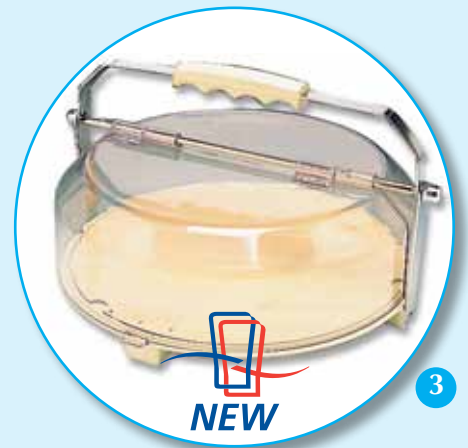
070973 \$ 20.60



## 3 CHEESE DISPLAY WITH COVER

Two half-lids made of transparent plastic. Removable polypropylene plate.

061895 \$ 174.50





1

**1 PINEAPPLE CORER**

Pineapple corer

Product Weight

Item Number

Price

072701 \$ 17.30



2

**2 PIPE GARLIC CLEANER**

Pipe garlic cleaner

072897 \$ 11.58



3

**3 VEGETABLE PEELER**

Made to deal with long vegetables.  
Dishwasher safe.

090384 \$ 5.75



4

**4 WHISK KEY CHAIN**

Whisk key chain

N3082-1 \$ 6.59



5

**5 ALL PURPOSE, TABLE MOUNTABLE BAG HOOK**

Bag Hook, Single

NC032 \$ 4.52

Bag Hook, Double

NC034 \$ 10.36

## cutlery & tabletop

### 1 ICE PICK

Made of nicked steel and wooden handle.  
To separate ice cubes and chip chocolate.

Length 8", 6 teeth

Product Weight	Item Number	Price
5 oz.	044167	\$ 22.54



### 2 ICE CREAM SCOOP

Made of stainless steel, reinforced mechanism and squeeze handles for stronger tool.

	Liter Size	Ounce Cap.	Shipping Weight	Item Number	Price
8 scoops per liter	1/8	4	7 oz.	670308	\$ 19.29
12 scoops per liter	1/12	2-3/4	7 oz.	670312	\$ 19.29
16 scoops per liter	1/16	2	7 oz.	670316	\$ 19.29
20 scoops per liter	1/20	1-3/4	6 oz.	670320	\$ 19.29
21 scoops per liter	1/24	1-1/3	6 oz.	670324	\$ 19.29
25 scoops per liter	1/30	1	6 oz.	670330	\$ 19.29
30 scoops per liter	1/36	3/8	6 oz.	670336	\$ 19.29
40 scoops per liter	1/40	7/8	6 oz.	670340	\$ 19.29
50 scoops per liter	1/50	5/8	5 oz.	336050	\$ 19.29



### 3 OVAL ICE CREAM SCOOP

Made of stainless steel. With levered squeeze handles.  
For ice cream and any other food preparation.

	Liter Size	Ounce Cap.	Shipping Weight	Item Number	Price
30 scoops per quart	1/30	1-1/2	6 oz.	670390	\$ 19.29



# Chinaware and Cast Iron



# Fine French porcelain

French porcelain is developed and tested to provide the ideal qualities of thickness and heat distribution with the most resistance to extreme temperature changes. The finished product has a nonporous surface for easy cleaning and resistance to scratches and chipping. e.g. from freezer to hot oven. Maximum temperatures + 572 degrees Fahrenheit /+300 degrees Celsius. Minimum temperatures Minus 4 degrees Fahrenheit and -20 degrees Celsius. Not to be placed directly over flame. Radiates heat to the heart of the food and keeps it hot on the table. Contains no lead or cadmium. Doesn't absorb grease or odors.



1



2



3



4

**1 ESCARGOT DISH**

Made of white ovenproof porcelain.

	Product Weight	Item Number	Price
Porcelain snail dish of 6	7 oz.	L501	\$ 16.53
Porcelain snail dish of 12	15 oz.	L502	\$ 29.28

**2 PORCELAIN EGG CUP**

Made of white porcelain.

Porcelain egg cup	3 oz.	M32	\$ 5.68
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**3 ROUND CRÈME BRÛLÉE DISH OR EGG PAN**

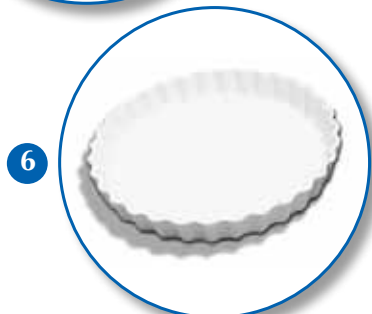
Made of white porcelain.

Round crème brûlée dish or egg pan 5", capacity 7 fl. oz.	10 oz.	D3600	\$ 13.83
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**4 PORCELAIN BUTTER DISH**

with lid and stainless steel knife

		062578	\$ 28.14
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	Product Weight	Item Number	Price
<b>1 ROUND FLUTED CRÈME BRÛLÉE MOLD</b> Made of white porcelain. Diameter 5", height 1", capacity 6 fl.oz.	6 oz.	E691	\$ 12.34
<b>2 OVAL FLUTED CRÈME BRÛLÉE</b> Made of white porcelain. Length 6" x width 4-3/8" x height 1-1/8", capacity 5 fl.oz.	7 oz.	T51	\$ 13.03
<b>3 ROUND CRÈME BRÛLÉE PLATE STACKABLE</b> Made of white porcelain. Round crème brûlée catalane, diameter 5-1/2", Capacity 10 fl.oz.	12 oz.	N8614	\$ 13.32
<b>4 HEAVY RAMEKIN</b> Made of white porcelain. Heavy ramekin 2-5/8", capacity 2-3/4 fl.oz.	3 oz.	2141	\$ 5.34
Heavy ramekin 3-1/4", height 1-1/2", capacity 3-3/4 fl.oz.	4 oz.	2142B	\$ 6.26
Heavy ramekin 3-1/2", height 1-1/4", capacity 6 fl.oz.	6 oz.	2143	\$ 6.66
Heavy ramekin 4", capacity 9 fl.oz.	9 oz.	2143SP	\$ 11.88
<b>5 TERRINE FOR GALANTINE AND PÂTES</b> Made of white porcelain. Capacity 50 fl.oz. Length 10-1/2", width 4", height 3-1/2"	2 lbs.7 oz.	C791	\$ 65.10
<b>6 PORCELAIN TART MOLD</b> Made of white porcelain. Diameter 11-3/4" x 7/8" height, capacity 1.5 qts.	3 lbs.2 oz.	E695	\$ 48.28

# Le Chasseur

enamel cast iron cookware



1

## 1 LE CHASSEUR ROUND CAST IRON WOK

Round Cast Iron Wok No Lid 14-3/4" x 3-1/2"	071135	\$	106.06
Round Glass Lid For #071135 Wok 14-1/2"	071136	\$	49.50



2

## 2 LE CHASSEUR CAST IRON CASSEROLE

Cast Iron Casserole 1Qt. 11-1/4" x 3-3/4" Red	071060	\$	87.19
Cast Iron Casserole 1Qt. 11-1/4" x 3-3/4" Black	071062	\$	87.19
Cast Iron Casserole 1Qt. 8" x 3-3/4" Black	071064	\$	100.89
Cast Iron Casserole 2-1/4 Qt. 8-3/4" x 3-3/4" Black	071068	\$	110.79



3

## 3 LE CHASSEUR RECTANGULAR TERRINE

Rectangular Terrine W/Lid 1-1/4 Qt. Black 11 x 6 x 4-3/4	071070	\$	102.35
Rectangular Terrine W/Lid 1-3/8 Qt. Black 12-1/2x4-1/3x4-3/4	071072	\$	117.86
Rectangular Terrine W/Lid 1-1/4 Qt. Red 11 x 6 x 4-3/4	071074	\$	102.35
Rectangular Terrine W/Lid 1-3/8 Qt. Red 12-1/2x4-1/3x4-3/4	071076	\$	117.86



4

## 4 LE CHASSEUR DEEP ROUND DISH

Deep Round Dish 6" x 2" H Black	25 oz.	071078	\$	41.01
Deep Round Dish 7" x 2" H Black	28 oz.	071081	\$	46.18



**1 LE CHASSEUR OVAL DISH, BLACK**

Oval Dish W/Handle 10" X 6" X 2" Black	22 oz.	071083	\$	<b>43.38</b>
Oval Dish W/Handle 10" X 6" X 2" Red	22 oz.	071085	\$	<b>43.38</b>
Oval Dish W/Handle 13-1/2" X 6-1/4" X 2-1/2" Red	50 oz.	071087	\$	<b>66.90</b>



**2 LE CHASSEUR EGG DISH**

Round Egg Dish 6-1/3" X 1" H Red	8 oz.	071089	\$	<b>43.38</b>
Round Egg Dish 6-1/3" X 1" H Black	8 oz.	071091	\$	<b>43.38</b>



**3 LE CHASSEUR RECTANGULAR ROASTING PAN**

Rectangular Roasting Pan 5Qt. 15-3/4"x10"x2-3/4" Red	071093	\$	<b>143.79</b>
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**4 LE CRÉME BRÛLÉE DISH, PORCELAIN**

**153 STEW POTS**

Round Stew Pot W/Lid 2Qt. 7" x 3-1/2" Red	071096	\$	<b>102.35</b>
Round Mini Stew Pot W/Lid 1/4 Qt. 4" x 2-1/4" Black	071098	\$	<b>63.67</b>
Round Stew Pot W/Lid 2Qt. 7" x 3-1/2" Black	071100	\$	<b>102.35</b>
Round Stew Pot W/Lid 2-3/4 Qt. 8"x3-3/4" Black	071102	\$	<b>122.60</b>
Round Stew Pot W/Lid 9Qt. 12-1/2" X 5-1/3" Black	071103	\$	<b>306.45</b>
Round Stew Pot W/Lid 4 Qt. 9-1/2" x 4-1/2" Black	071104	\$	<b>161.24</b>
Round Stew Pot W/Lid 6-3/4 Qt. 11" x 5-1/3" Black	071106	\$	<b>230.55</b>
Oval Stew Pot W/Lid 4 Qt. 10-3/4" x 8-1/4" X 5-3/4" Black	071108	\$	<b>156.50</b>
Oval Stew Pot W/Lid 8-1/4 Qt. 13-3/4" x 11" X 6-3/4" Black	071114	\$	<b>271.56</b>



chinaware and cast iron



1	<b>ROUND CASSEROLE w/LID 9-1/2"</b>	4.5 liters	01704	\$ 117.13
2	<b>OVAL CASSEROLE w/LID 11"</b>		01708	\$ 112.00
3	<b>ROASTER 15" X 9-1/8"</b>	108 oz.	01720	\$ 67.96
4	<b>MINI ROUND CASSEROLE W/LID 4-1/3"</b>			
	Set of two pieces		01725	\$ 53.15
5	<b>MINI OVAL CASSEROLE w/LID 5"</b>			
	Set of two pieces	12 oz.	01730	\$ 54.29
6	<b>SQUARE RIBBED GRILL 9" X 9"</b>		01740	\$ 53.15
7	<b>RECTANGLE RIBBED SKILLET 15-3/4X10</b>		01741	\$ 68.58
8	<b>FONDUE w/STAND &amp; 6 FORKS</b>	60 oz.	01749	\$ 64.92
9	<b>SQUARE RIBBED SKILLET 9" X 9"</b>		01750	\$ 28.47
10	<b>REVERSIBLE GRILL/GRIDDLE</b>		01751	\$ 45.37





**1 CAST IRON WOK SET**

Wok induction 6 PC

Product  
Weight

Item Number

Price

01722 \$ **87.13**



**2 INDIVIDUAL WAVY BOWL**

May be used in a set of 6 pieces on a tray.

6", 6 oz., white porcelain

TUP-W3 \$ **7.69**



**3 TRAY PLATE FOR WAVY BOWL**

For use with 6 triangular wavy bowls.

12", white porcelain

PP-12-R \$ **22.10**



**4 MINIATURES COLLECTION  
RAMEKIN**

Diameter 2-3/8", height 1", white

2 oz. R56M \$ **8.73**



**5 MINIATURES COLLECTION  
CASSEROLE**

Diameter 2-3/8", height 5/8", white

2 oz. E40M \$ **8.27**

# chinaware and cast iron

## 1 FRENCH TÊTE DE LION SOUP TUREEN

Made of white porcelain.

Diameter 2-1/2", height 1-1/2", capacity 3 fl.oz.

Product Weight	Item Number	Price
Pack of 6 - price per unit	3 oz. E76000	\$ 13.00

Diameter 4", height 3-1/8", capacity 12 fl.oz.

Pack of 6 - price per unit	9 oz. E760	\$ 19.00
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## 2 STONEWARE COLLECTION BUTTER RAMEKIN

Light brown exterior, beige interior.

Diameter 2-3/8", height 1", 3/16 fl.oz.	4 oz. 552390	\$ 6.00
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Diameter 2-3/4", height 1-3/8", 1-3/8 fl.oz.	7 oz. 552394	\$ 7.00
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*Stoneware is one of the oldest cooking materials. Varnished pottery, resists to temperatures up to 650 degrees Fahrenheit and to sudden temperature changes. Stoneware is very attractive and is suitable for preparation, baking and table service.*



## 3 STONEWARE COLLECTION FOR CASSOULET OR CASSEROLE DEEP ROUND DISH

Light brown inside and out.

Diameter 5-7/8", height 2", 17 fl.oz.	1 lb.1 oz. 051795	\$ 9.59
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Diameter 6-7/8", height 2-1/2", 33-7/8 fl.oz.	1 lb.10 oz. 051797	\$ 12.72
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## 4 3 SECTION DIVIDED BOWL

For dips, snacks, etc.

Length 14 3/4", white porcelain	COL-3	\$ 19.84
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## 5 SHELL OR SCALLOP DISH

Microwave, dishwasher and oven safe.

Diameter 6", 8 oz., white porcelain	SD-6	\$ 5.09
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1

**1 FLUTED OVAL CRÉME BRÛLÉE  
QUICHE MOLD**

White porcelain.

Diameter 6 1/4", width 4 3/4", height 1", 6 oz.

Product  
Weight

Item Number

Price

PA 145 \$ 4.73



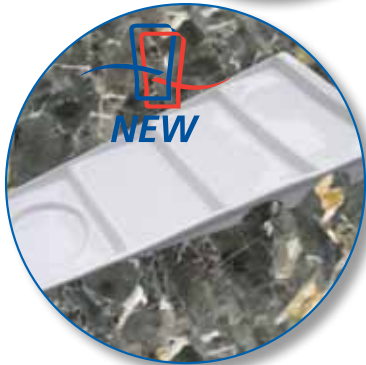
2

**2 ROUND CRÉME BRÛLÉE  
QUICHE MOLD**

White porcelain.

Width 5", height 1", 5 oz.

PA 146 \$ 4.73



3

**3 3 TIER APPETIZER PLATE**

For appetizers, sushi, etc. White porcelain.  
*(May be used with or without PA-317)*

Length 13", width 6 1/4"

PA 369 \$ 15.22



4

**4 LILLY BOWL**

White porcelain.

*(May be used with PA-369)*

3 oz., 1/4 lb.

PA 317 \$ 2.38



5

**5 ESCARGOT DISH OF 6**

White porcelain.

Length 10", width 6"

PA 108 \$ 11.99

# chinaware and cast iron

## 1 CASSEROLE WITH HANDLE

White bone china.

Diameter 5 1/2", height 2", 12 oz.

Product  
Weight

Item Number

Price

CAS-12 \$ 8.76



## 2 LION HEAD SOUP TUREEN

Super white porcelain.

5 3/4" x 4 3/4" x 3 1/2", 12 oz.

LN-12-P \$ 6.27



## 3 FASHION TEA POT

White bone china.

7 3/4", 20 oz.

COL-TP \$ 14.15



## 4 EARED ROUND CRÉME BRÛLÉE DISH

Bone white.

Length 6 1/2"

EGD-6 \$ 4.84

Length 8"

EGD-12 \$ 7.70

Length 10"

EGD-14 \$ 11.53



## 5 SAUCE BOAT

For sauces, gravies or beverage creams.

5.5 oz.

SBT-5 \$ 9.49



## 6 ONION SOUP CROCK WITH HANDLE

Brown.

15 oz.

OC-15-H \$ 6.68



# Machines & Service



## machines & service

### 1 CRÉPE MAKER

Crépe plate made of heavy cast iron, 3/8" thick, stainless steel base 18/10 and three feet with plastic protective covers. Comes with wooden crépe dough spreader and spatula. 1 year warranty.

**Requires a 240V, 3 phase outlet.**

Diameter 15-3/4", height 5/1/2" 55 lbs.3 oz. 242307 \$ 1,450.00

**UL and NSF Approved**



1

### 2 DOUBLE CRÉPE MAKER

Frame made of heavy stainless steel, one piece cast iron cooking top. Drawer underneath plates keep finished crépes warm. The spiral heating elements distribute heat uniformly. Comes with two grounded plugs, one per plate. Diameter of plate 15-3/4".

1 year warranty. 3,000 watts x 2,27 amps per plate. Requires 30 amps breaker.

110 volts : L 34" x W 18" x H 8-7/8" 85 lbs. 980805 \$ 3,213.38



2

### 3 CRÉPE DOUGH SCRAPER

Made of boxwood. For spreading dough on crépe machine.

"T" shaped. L 6-7/8" x W 7-1/4" 9 oz. 071950 \$ 2.25



3

### 4 FLAT BEVELED SPREADER

Made of boxwood.

Length 14-1/8" 2 oz. 114145 \$ 19.20



4



**1 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, H 14", W 8", depth 12". U.L. Approved.

Product Weight	Item Number	Price
Green / Yellow: 110 volts	12 lbs. 8 oz. 991077	\$ <b>624.04</b>

**CALL FOR SPARE PARTS**



**2 "FLAD" BUTTER PAT MACHINE**  
 For elegance, freshness, and cost control. The machine uses bulk butter directly from the refrigerator. The machine will allow you to present beautiful fresh butter pats that are portion controlled, from 0.35 to 1 oz. This highly reliable German machine prepares clean fluted butter pats. This heavy duty apparatus is hand operated and has been designed and constructed to operate simply. Since it is hand cranked, there is no expensive maintenance required.

Varia1 butter container: 3.3 lbs. Pat diameter: 1 1/2". Output: 1500 pats/ hour.

**VARIA 1 INTERCHANGEABLE** - Please call us for any special logo shaped butter pats.  
 Machine dimensions, L 23" x W 14" x H 15" 86 lbs. VARIA1 \$ **5,300.00**  
 Comes with 1 Christmas tree, 1 heart, and 1 rosette

**VARIA 2 STANDARD MODEL**

Comes with a rosette as a standard mold. 84 lbs. VARIA2 \$ **4,680.00**



**3 HEAVY DUTY HAND SAUSAGE STUFFER - 5 KG**  
 Stainless steel cylinder 18/10, nylon piston with O-ring. Aluminum mechanism and gears. 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 O, 11, 18, 25 and 33mm.

4 attachments	26 lbs.10 oz. 215605	\$ <b>650.00</b>
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# machines & service

## 1 GLOVES

Silicone protection, black,  
**572 degrees Fahrenheit.**

	Product Weight	Item Number	Price
17"		A82100	\$ 39.50
15"		A82000	\$ 29.75



1

## 2 DISPOSABLE HATS

Matfer's toques are made of non-woven vegetable fiber combining quality, lightness, comfort and elegance. This material allows:

- 1) The skin to breathe.
- 2) Wearing the hat for several days with better sweat absorption, no skin irritation.
- 3) Adjustable head measurement.

The hat comes with 30 elegant pleats, and no top.  
 Sold 10 hats per bag.

A	Height 7-1/8", pleated, no top / 10 hats per bag	9 oz.	760321	\$ 36.25
B	Height 8-3/4", pleated, no top / 10 hats per bag	9 oz.	760331	\$ 39.61



A

2



B

## 3 PROTECTION MITTS

For heat protection made of leather.

**Can be used up to 572 degrees Fahrenheit.**

Oven Mitts, 4" forearm protection	14 oz.	773001	\$ 36.83
Oven Mitts, 8" forearm protection	1 lb. 1 oz.	773002	\$ 38.50



3



1

**1 OVAL SHAPED MONOBLOC HAND WASH BASIN**

Basin surface and splash back in stainless steel pressed from single piece.  
 Optimal cleaning, no joints, recesses.  
 Capacity holds 6.5 Qts. water  
 Complies with NF301 standard for easy cleaning. Check with local plumbing codes.  
 Overall dimensions: L 14" x W 11" x 4" deep 17lbs 4 oz 850700 \$ **848.01**

Product Weight    Item Number    Price



2

**2 STAINLESS STEEL WASH BASIN**

Monobloc wash hand basin with leg operated pump-action soap dispenser and nail brush.

1/2 liter liquid soap holder

Product Weight    Item Number    Price

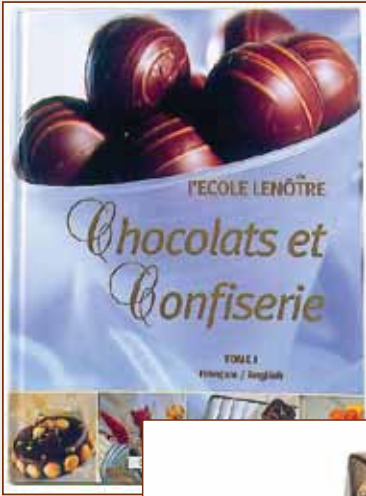
850800    \$ **1082.60**

## machines & service

	Product Weight	Item Number	Price
<b>1 PLATE HOLDER TROLLEY ON WHEELS</b> Can hold up to 104 plates. Length 24", width 16", height 35"	66 lbs.	531090	<b>\$ 2,350.00</b>
<b>2 TABLETOP PLATE HOLDER</b> Can hold up to 52 plates. Length 19", width 19", height 35"	28 lbs.	531092	<b>\$ 1,300.00</b>
<b>3 WALL MOUNTED PLATE HOLDER</b> Can hold up to 12 plates. Length 9", height 28"	5 lbs.	521094	<b>\$ 430.77</b>
<b>4 BOURGEAT 10 LEVEL FOLDABLE TRAY RACK</b> Wall mount tray holder for cookie sheets or trays. 2" from wall when folded. 10 levels. Foldable tray rack		845010	<b>\$ 430.00</b>



# Chocolate



# chocolate

## 1 CALORIBAC II ROUND CHOCOLATE DIPPING MACHINE

*(This machine replaces #260431)*

- New regulator with digital temperature display
- Heat uniformity distributed heating element
- Energy consumption reduced with powerful insulation
- 77° to 194° • 10" diameter x 7 1/2" high
- 3.70 quarts capacity • 110 volts / 200 watts
- Exoglass® lid • Polycarbonate body
- Non-removable stainless steel bowl
- It is possible to use a round mixing bowl (#702624) as a mobile bowl, in this case put a little water between the 2 bowls to improve heat transfer.

Product Weight	Item Number	Price
4 lbs.	260433	\$ 750.00



## 2 CHOCO 10 CHOCOLATE DIPPING MACHINE

*(This machine replaces #260451)*

- Digital readout display, new control panel
- 68° to 140° • Tempered glass • Soft touch
- Diameter 14 1/4", length 20" x width 15 3/4" x 10 3/8" high
- 12.68 quarts capacity • 110 volts / 1,000 watts
- Round shape helps easy melting
- Stainless steel lid

12 lbs.	260457	\$ 1,450.00
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## 3 CHOCO 15 5 DIPPING MACHINE

*(This machine replaces #260216)*

- Combined simplicity, precision and energy saving
- One gastronorm container with handles and lid
- Can be used with 2 containers GN 1/3 to work 2 types of chocolate
- New design • Soft touch • Digital readout display
- 77° to 140° • Length 31" x width 15 1/4" x height 8 1/4"
- 23.25 quarts capacity • 110 volts / 1800 watts
- Stainless steel lid and body
- Probe can connect directly to the control panel in place of record temperature.

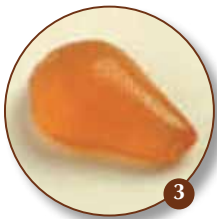
42.9 lbs.	260516	\$ 2,300.00
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# fruit jelly flexible molds

Made of flexible silicone with plastic case. Can also be used with chocolate.



	Product Weight	Item Number	Price
<b>1 TANGERINE SLICE</b> Dimensions: 1 3/4" x 11/16" x 9/16"	0.65	339010	\$ 55.00
<b>2 HALF STRAWBERRY</b> Dimensions: 1 7/16" x 1 3/16" x 13/16"	0.70	339011	\$ 55.00
<b>3 HALF PEAR</b> Dimensions: 1 9/16" x 1" x 9/16"	0.70	339012	\$ 55.00
<b>4 RASPBERRY</b> Dimensions: Ø 1 3/16" x 15/16"	0.75	339013	\$ 55.00
<b>5 PINEAPPLE</b> Dimensions: 1 5/16" x 7/8" x 11/16"	0.70	339014	\$ 55.00
<b>6 PEACH</b> Dimensions: 1 3/8" x 1" x 13/16"	0.70	339015	\$ 55.00

# Matfer Bourgeat chocolate sheets and molds

## 1 RABBIT FORM SHEET

Made of polycarbonate. Mold 2 halves and to obtain 1 textured rabbit. Pour warm chocolate directly into the mold. Empty when it starts to cool down. Unmold this thick layer when it's cold. Warm up the edges of the two shells and paste them together.

Sheet dimension 10-3/4" x 6-7/8"

Rabbit dimension height 5" x width 3-1/2"

Product Weight	Item Number	Price
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12 oz.	382012	\$ 41.86
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1



## 2 TEXTURED EGG SHEET

Made of polycarbonate. Mold 8 halves at a time to create 4 textured eggs.

Sheet 10-3/4" x 6-7/8"

Egg dimension Height 3-1/2" x Width 2-1/2"

1 lb.2 oz.	382022	\$ 57.40
------------	--------	----------

3



## 3 GLOSSY EGG SHEET

Made of polycarbonate.

Mold 4 halves to create 2 glossy eggs.

Height 5" x Width 3-1/2"

1 lb.5 oz.	382031	\$ 57.40
------------	--------	----------

3



## 4 CRACKED EGG SHEET

Made of polycarbonate.

Mold 2 halves to create 1 cracked egg.

Height 6-1/4" x Width 4-1/8"

14 oz.	382025	\$ 41.86
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5



## 5 THREE CHOCOLATE BARS

150mm x 68mm x 10mm

380240	\$ 46.51
--------	----------



# chocolate sheets

Made of transparent polycarbonate enhancing shine, unmolding and cleanup. Very durable molds. Sheet dimension 10 7/8" x 6 7/8".

	Product Weight	Item Number	Price
1 <b>DIAMOND</b> / 40 per sheet / 1-3/8" x 1" x 3/4"	14 oz.	380102	\$ 41.86
2 <b>ASSORTMENT round,oval,losange</b> / 36 per sheet	1 lb.1 oz.	380104	\$ 41.86
3 <b>SQUARE FLOWERS</b> / 36 per sheet / 1" x 1" x 3/4"	1 lb.4 oz.	380106	\$ 41.86
4 <b>HEART</b> / 32 per sheet / 1-1/3" x 1-1/3" x 1/8"	15 oz.	380206	\$ 41.86
5 <b>FLOWER</b> / 28 per sheet / 1-1/2" x 1-1/4" x 3/4"	1 lb.1 oz.	380210	\$ 41.86
6 <b>HEARTS DECORATED WITH FLOWERS</b> / 4 per sheet 3-15/16" x 4-1/8" x 9/16"	1 lb.1 oz.	380226	\$ 41.86
7 <b>CHESS PIECES</b> / 16 halves per sheet 1-9/16" x 13/16" x 3/16" to 2-15/16" x 1-3/16" x 9/16"	15 oz.	380222	\$ 41.86
8 <b>24 DIFFERENT SHAPES</b>		380105	\$ 41.86
9 <b>TULIP RECTANGLE</b>		380107	\$ 41.86
10 <b>RECTANGULAR PLAQUE</b>		380111	\$ 41.86
11 <b>28 CANDIES SQUARE</b>		380112	\$ 41.86
12 <b>36 SMALL HEARTS</b>		380205	\$ 41.86
13 <b>HALF WALNUT</b>		380110	\$ 41.86



# chocolate

## 1 BEAR MOLD

Height 8", width 6 1/2"

Sheet size: Length 10 3/4", width 6 3/4"

Product  
Weight

Item Number

Price

380234 \$ 81.32



## 2 FIRETREE MOLD

Formed with 5-piece mold.

Sheet size: Length 10 3/4", width 5 1/3"

381014 \$ 41.86



## 3 FATHER CHRISTMAS

Six molds produce three Father Christmas's.

Height 5 1/2"

Sheet size: Length 10 3/4", width 6 3/4"

381024 \$ 41.86



## 4 FIRETREE

One piece mold for half tree.

Sheet size: Length 10 3/4", width 5 1/3"

381013 \$ 41.86



## 5 FISH MOLD

Length 9 1/2", width 3", height 1 1/2"

Sheet size: Length 10 3/4", width 6 3/4"

382018 \$ 41.86





**1 BROODY HENS**

Six molds produce three hens.

Length 3 1/4", width 2 1/3", height 2 3/4"

Sheet size: Length 10 3/4", width 6 3/4"

Product Weight      Item Number      Price

382048      \$      **41.86**



**2 RABBIT FORM SHEET**

Made of polycarbonate. Mold 2 halves and to obtain 1 textured rabbit. Pour warm chocolate directly into the mold. Empty when it starts to cool down. Unmold this thick layer when it's cold. Warm up the edges of the two shells and paste them together.

Sheet dimension 10-3/4" x 6-7/8"

Rabbit dimension height 5" x width 3-1/2"

12 oz.      382012      \$      **41.86**



**3 RABBIT MOLD**

Double mold produces one rabbit.

Height 6 3/4"

382211      \$      **72.10**



**4 TWO CHICKS IN SHELL MOLD**

Length 4 1/3", width 3", height 2 2/3"

Sheet size: Length 10 3/4", width 6 3/4"

382006      \$      **166.91**

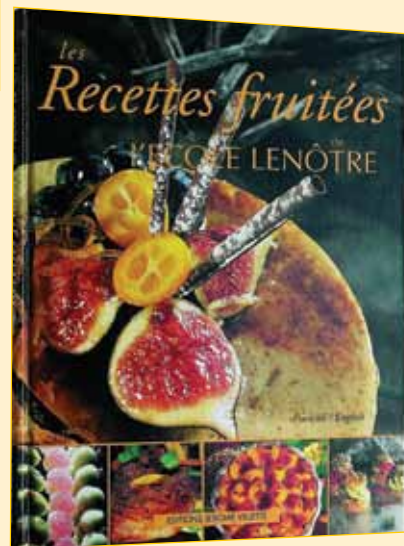
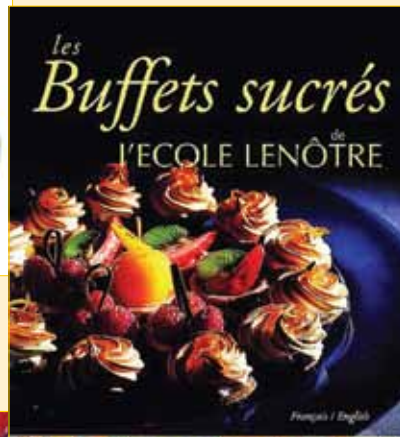
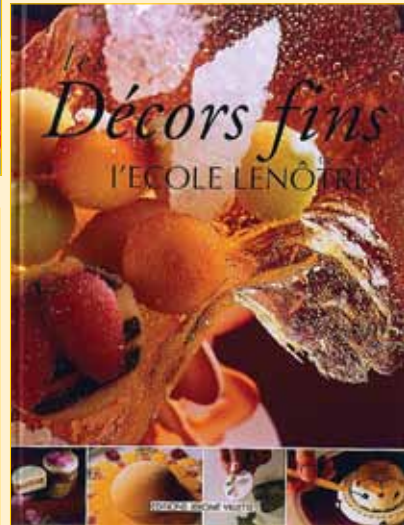
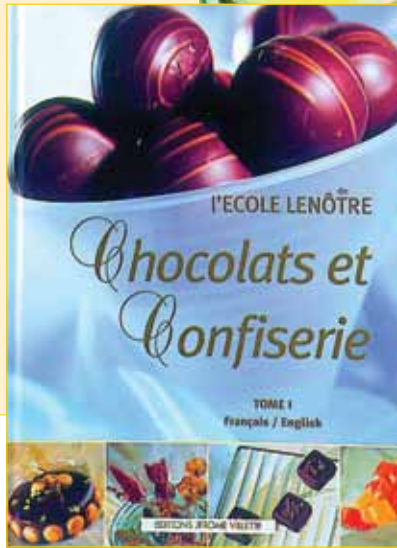
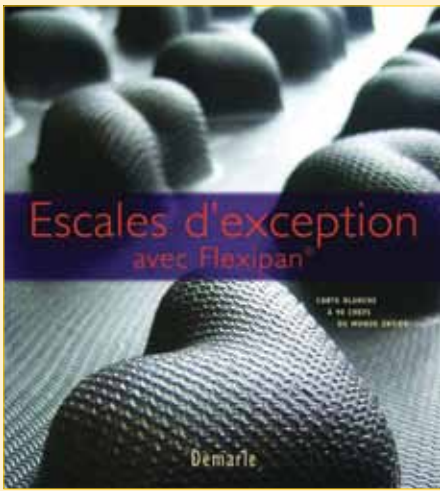


**5 BELL MOLD**

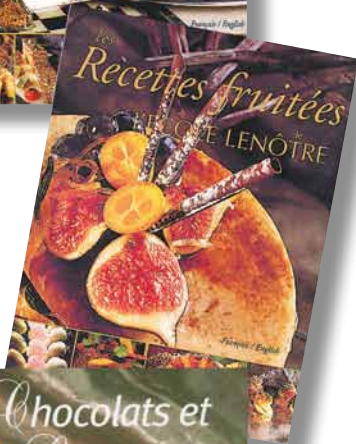
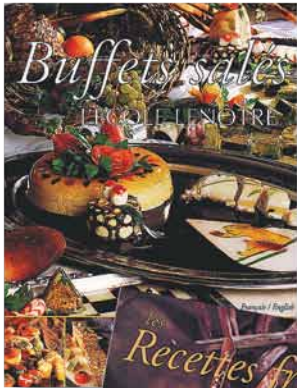
Double mold produces one bell.

Height 7 1/2", width 6 3/4"

382062      \$      **131.55**



# Books



### 1 BRUNCH BUFFETS

The ÉCOLE LENÔTRE opens the door to a world of taste and colour in its latest book LES BUFFETS SALÉS. A specialist in the organization of buffets, the world famous school ÉCOLE LENÔTRE, passes on its expertise in the field: practical advice on management, technology, hygiene, basic recipes (gravies, roux, stuffings, pastries and doughs) and decoration. You will be deliciously intrigued by the many recipes it presents, abundantly illustrated with step-by-step photos of terrines, larges pieces and canapés, hot or cold. LES BUFFETS SALÉS will be a source of inspiration to supplement your own knowledge and ensure that your receptions are a perfect marriage of organization, taste and colour. LES BUFFETS SALÉS is ideally complemented by another book in the collection: LES BUFFETS SUCRÉS which provides sweet recipes.

Les Buffets Salés, 126 pages,	1 lb.10 oz.	815013	\$	<b>99.55</b>
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### 2 THE FRUITY RECIPES

ÉCOLE LENÔTRE present the “fruit” of their creativity: 68 original recipes based on fruits. An astonishing marriage of flavours, texture and harmoniously matched colours. These delicious “recettes fruitées” go beyond the domain of patisserie and confectionery; venturing, to our delight, into the realm of cooked dishes. A few cocktail recipes complete this overview of the many ways in which fruits can be used and, as always, a magnificent collection of images and step by step photos are provided to guide the reader. This is doubtless the most original book in the series and will appeal to anyone, professional or amateur, with a liking for those innovative touches that make French gastronomy so rich and varied.

The Fruity Recipes, 68 recipes,	1 lb. 13 oz.	812141	\$	<b>100.61</b>
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### 3 CHOCOLATS ET CONFISERIES

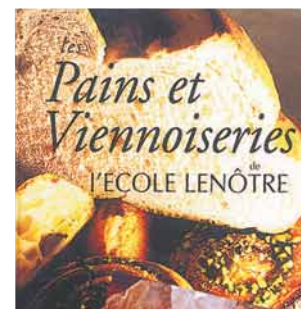
Combining tradition and innovation, ÉCOLE LENÔTRE presents two volumes of sweet and chocolate based recipes, venturing into contrasts of flavours, materials and textures. From classic, unusual or original ganaches, to chocolate flans, desserts in the dish, molded sweets, via “bouchées”, bars, nougats, pralines, candied fruits, drops and marshmallows, artisan confectioner-chocolate makers will find a source of new ideas that will help them better harness the gourmet market. Readers will also discover a few chocolatey touches from ÉCOLE CACAO BARRY and poems by Isabelle Fabre scattered across the pages in multicoloured “bonbons”.

Chocolats et confiseries, Book I, 130 pages,	1 lb.10 oz.	813039	\$	<b>89.85</b>
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Chocolats et confiseries, Book II, 136 pages,	1 lb.11 oz.	813040	\$	<b>89.85</b>
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## books

- |  | Product Weight | Item Number | Price     |
|--|----------------|-------------|-----------|
| <b>1 "LENÔTRE" BOOKS BREADS AND VIENNOISERIES</b>  |                |             |           |
| <p>The latest work in the series by the ÉCOLE LENÔTRE, les "Pains et Viennoiseries" offers you another chance to benefit from the extensive creativity and know-how of the world famous school. The breads and Viennese pastries presented in the book couple originality with modernity on a rich basis of tradition. The recipes are widely illustrated, with step-by-step photos. Certain recipes include symbols indicating when the product is best eaten: breakfast, afternoon tea, main meals..., enabling you to pass on these suggestions to your clients in general, and to restaurant and hotel managers in particular. The breads, rolls and Viennese pastries created by the ÉCOLE LENÔTRE are sure to bring that special gourmet touch which enhances the very best tables.</p>  |                |             |           |
| Pains et Viennoiseries, 148 pages,   | 1 lb.13 oz.    | 811005      | \$ 110.67 |
| <b>2 THE FINE DECORS</b>   |                |             |           |
| <p>Les Decors fins, by the ÉCOLE LENÔTRE, introduces the reader to a set of small catering tools initially designed for sugarwork applications. Using its extensive expertise and creative potential, the ÉCOLE LENÔTRE offers a wide variety of suggestions for new decorative uses for these tools in the fields of confectionery, breadmaking, cooking, catering, chocolate and ice cream. Each recipe systematically features symbols indicating the tools used, providing clear and practical guidance for those wishing to make the preparations shown in the book. In turn, they will be able to invent their own "fine decorations", discovering new applications for the tools.</p>   |                |             |           |
| Les Decors fins, 118 pages,  | 1 lb. 12 oz.   | 812190      | \$ 99.85  |
| <b>3 ICED AND ICE CREAM RECIPES</b>  |                |             |           |
| <p>"Les Recettes glacées", the latest book by the ÉCOLE LENÔTRE, offers an introduction to the world of ice cream and iced desserts. With the backing of its extensive experience and creative potential, the famous ÉCOLE LENÔTRE reveals its special know-how in the field of ice cream technology, basic recipes, ice cream and sorbet mixes, ice-sweets, ice-cups and ice-dishes. The recipes are generously illustrated and feature step-by-step photos where necessary. They have been designed to enable both professionals and gifted amateurs to end meals and receptions with a gastronomic firework display, matching the subtlest of flavours with perfectly blended forms and colours.</p>  |                |             |           |
| Les Recettes glacées, 172 pages,   | 2 lb. 2 oz.    | 813025      | \$ 100.61 |
| <b>4 DESSERT BUFFETS</b>   |                |             |           |
| <p>The ÉCOLE LENÔTRE opens the door to a world of taste and color in its latest book LES BUFFETS SUCRÉS. A specialist in the organization of buffets, the world famous school passes on its know-how in the field: practical advice on management, technology and basic recipes (pastries, biscuits, sponges, meringues, creams, ganaches, coulis...). You will be deliciously enhanced by the many recipes it presents, abundantly illustrated with step-by-step photos of petits fours (soft and dry, filled), hot and cold desserts, large creations for special events and children's buffets. LES BUFFETS SUCRÉS will be a source of inspiration to supplement your own knowledge and ensure that your receptions are a perfect marriage of organization, taste and color. LES BUFFETS SUCRÉS is ideally complemented by another book in the collection: LES BUFFETS SALÉS which provides savory recipes.</p> |                |             |           |
| Les Buffets sucrés, 142 pages,   | 1 lb. 12 oz.   | 812134      | \$ 100.61 |



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165016	55	167103	58	181120	124	2142B	156	215545	106
166003	57	167104	58	181122	124	2143	156	215605	166
166004	56	167105	58	181125	126	2143SP	156	215710	112
166006	57	167106	58	181127	126	215000	110	215726	112
166007	57	167107	58	181201	124	215001	110	240899	86
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166500	56	167109	58	181203	124	215010	110	250001	144
166700	57	167110	58	181211	125	215017	110	250105	66
167012	58	167111	58	181213	125	215018	110	250112	66
167014	58	167112	58	181219	125	215021	110	250305	65
167015	58	167113	58	181225	126	215022	110	250306	65
167023	58	167114	58	181227	126	215023	110	250332	66
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257905	30	260433	171	2716	113	311120	29	331593	10
257912	30	260457	171	2724	113	311121	29	331594	10
257914	30	260516	171	303036	80	311141	29	331595	10
257915	31	262001	62	304042	80	312212	68	331596	10
257917	31	262002	62	305016	80	312501	68	331602	26
257919	31	262012	62	305020	80	312502	68	331611	24
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257926	32	262017	62	310203	46	320412	45	331734	11
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371665	20	373020	79	375093	21	382211	176	532340	140
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371667	20	373028	79	375112	21	421507	69	532350	140
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371669	20	373120	79	376010	20	421702	28	532979	147
371701	20	373124	79	376012	20	421709	28	532981	147
371702	20	373128	79	380102	174	421716	15	532982	147
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371706	20	374124	78	380106	174	422002	47	552390	161
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371842	12	375041	22	381014	175	530868	149	650177	72
372016	79	375045	22	381024	175	530870	149	652001	107
372020	79	375060	22	382006	176	531090	169	652009	107
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372116	79	375071	21	382022	173	531346	3	652122	72
372120	79	375072	21	382025	173	531574	139	660116	139
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371842	12	375041	22	381014	175	530868	149	650177	72
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372020	79	375060	22	382006	176	531090	169	652009	107
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372116	79	375071	21	382022	173	531346	3	652122	72
372120	79	375072	21	382025	173	531574	139	660116	139
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661404	3	670516	95	686520	98	693032	96	702616	101
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## 2009 terms and conditions of sale

**ACCEPTANCE:** Controlling Document: The acceptance of PURCHASER's order is expressly made conditional on PURCHASER's assent to the Terms and Conditions of Sale (Terms) herein, and COMPANY agrees to furnish the products to PURCHASER only upon these Terms. These Terms constitute the entire agreement between PURCHASER and COMPANY with respect to the subject matter hereof and supersede all prior communications, understandings and agreements. Any term or condition contained or referred to in PURCHASER's order or in any other sales documentation or correspondence, or implied by trade custom, practice or course of dealing, that is inconsistent with or in addition to these Terms, shall not be binding on COMPANY. COMPANY back charges fees incurred by the freight carriers for incorrect shipping address information supplied on the PURCHASER's order.

**MINIMUM ORDER:** \$500.00 net minimum on new account opening orders. After the initial order, our minimum purchase is \$30.00 net. All orders will be charge \$10 below minimum order fee.

**CATALOG AND SUBSTITUTIONS:** COMPANY may from time to time substitute items pictured in catalog for merchandise of equal or higher quality without price increase to PURCHASER. **Photos shown in catalog are for information purposes only and cannot be construed as contractual. COMPANY is not responsible for pricing errors in printing.**

**TERMS:** Net 30 days upon credit approval and within credit limit. If, in the opinion of COMPANY, PURCHASER's financial condition does not justify continuance of production or shipment on the terms of payment specified, COMPANY may require payments in advance. Failure of PURCHASER to pay any COMPANY invoice by its due date makes all subsequent invoices immediately due and payable irrespective of terms and COMPANY may withhold subsequent deliveries until the full amount is settled. Late fees may apply. We accept Visa/Master Card up to \$2,000.00 amount.

**CANCELLATION:** Special or custom orders may not be cancelled upon terms that will indemnify COMPANY against loss.

**PRICING:** All prices are FOB distribution center on stock orders and FOB nearest plant on custom orders. Catalog prices are subject to change without prior notice.

**SHIPMENT:** COMPANY provides free ground freight charges on orders of more than \$1,750.00 net for one delivery in the Continental U.S free freight Otherwise, freight charges shall be prepaid and billed. All weights shown are approximate only. Matfer Bourgeat customers outside the United States are responsible for their own customs and other importation fees.

**TITLE AND RISK OF LOSS:** Title and risk of loss to all products purchased shall pass to PURCHASER upon delivery by COMPANY to a common carrier, regardless of the freight terms stated or method of payment of transportation charges. Inspect merchandise immediately upon receipt and notify carrier if shipment is damaged. PURCHASER files all claims with carrier.

**RETURN POLICY:** All sales are final and subject to a limited return policy. The COMPANY reserves the right to refuse the return of any product in its discretion in the event purchaser does not provide a proper reason for the return. COMPANY'S limited return policy is subject to the following conditions:

1. **PURCHASER** must obtain company approved written return authorization and instructions **within 15 days of purchase.**
2. **PURCHASER** must provide written request with reason for return, accompanied with original invoice or purchase order.
3. RA number provided from suppliers must be clearly marked on all correspondence and outside packaging box of merchandise and must be received **within 30 days of request.**
4. **ONLY US stock items of in restock condition and current design are**

**returnable, no special orders shipped from France or overseas may be returned.**

**5. All items must be returned new and unused, in original packaging.**

6. **PURCHASER** is responsible for all freight prepaid on returns.

7. A restocking charge of 25% applies to all products returned.

8. Returned products are subject to final inspection before credit memo is issued. A \$15.00 administration fee is charged to the account if customer takes credit before it is due.

**LIMITED WARRANTY:** Please contact MATFER BOURGEAT Product Repairs at 1.818.782.0792. COMPANY warrants to original purchaser the products to be free from defects in material and workmanship for a period of ONE year from the date of purchase and includes labor for replacement of defective parts. COMPANY obligation under this warranty is limited to repairing or replacing any part or parts thereof. PURCHASER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE warranty repairs begin. Replacement parts and accessories are warranted for 90 days from date of purchase when purchased separately and will be verified by dated sales receipt or packing slip. All parts or accessories replaced under warranty must be returned to the Service Agency.

**NOT COVERED UNDER WARRANTY:** Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as a result of customer failure to follow general assembly, operating, cleaning, and user maintenance or storage instructions. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse. Materials or labor to repair chipped, pitted, scratched, dented or discolored surfaces, attachments or accessories. Transportation charges to or from Service Agency for repair of your machine. Labor charges to install or test attachments or accessories, which are replaced for any reason. Shipping damages. Visible or hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. **KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.**

This warranty is exclusive and is in lieu of any warranty, expressed or implied, of merchantability, fitness for a particular purpose or other warranty of quality or performance, except the warranty of title and against patent, trademark and copyright infringement. No waiver, alteration, addition or modification of the foregoing terms or conditions shall be valid unless made in writing and manually signed by an officer of MATFER BOURGEAT.

**LIMITATION OF LIABILITY AND NO CONSEQUENTIAL DAMAGES:**

Company's liability for a claim of any kind, whether based in contract, tort (including negligence and strict liability) or otherwise for any expense, injury, loss, or damage arising out of or in connection with the design, manufacture, sale, delivery, inspection, repair, application or use of any product furnished to the purchaser hereunder shall in no case exceed the purchase price of the product which gives rise to the claim. Under no circumstance shall COMPANY be liable for any consequential, indirect, special, punitive or incidental damages or lost profits, whether foreseeable or unforeseeable based on claims of PURCHASER arising out of breach or failure of express or implied warranty, breach of contract, misrepresentation, negligence, strict liability in tort or otherwise.

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**SAMPLE REQUESTS:** All samples will be invoiced at list price. If items are returned within 30 days and in original packaging in restock condition, the invoice will be credited without penalty. **MAFTER BOURGEAT IS NOT RESPONSIBLE FOR FREIGHT COSTS ON SAMPLE REQUEST AND WILL NOT CREDIT FREIGHT CHARGES FROM INVOICES.** Freight charges should be paid by freight collect customer account or by credit card. All samples requests are subject to a RA prior to returning the samples for credit.

## 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

**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.
- **Bourgeat** stainless cookware is oven safe to 500 degrees Fahrenheit; nonstick cookware is oven safe to 400 degrees Fahrenheit.
- Proper use of the cleaning product "*Bar Keeper's 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, to remove what remains of the protection layer, with a brush if necessary. Dry the frying pan, then fry in a small portion of oil, slices of sprinkled potatoes and large portion of salt for a few minutes. Discard contents, then briefly reheat frying pan with a little oil, remove from heat and wipe with paper.

**After use** – Wipe with paper or if necessary rinse under hot running water. Clean without dish washing liquid. Dry and re-grease lightly.

## conversion charts

### ° Fahrenheit      ° centigrade

<b>32</b>	230	<b>0</b>	110
50	<b>250</b>	10	<b>120</b>
68	265	20	130
86	285	30	140
<b>100</b>	<b>300</b>	<b>40</b>	<b>150</b>
115	325	45	165
120	<b>350</b>	50	<b>175</b>
130	350	55	180
<b>140</b>	375	<b>60</b>	190
160	<b>400</b>	70	<b>200</b>
170	425	75	220
<b>180</b>	450	<b>80</b>	230
185	485	85	250
195	500	90	260
200	575	95	300
<b>212</b>		<b>100</b>	

### weights & volume

#### Weights:

1 lb. (16 oz.) = 453.6g

1 oz. = 28.35 g

3 1/2 oz. = 100.00 g

35.27 oz. = 1 kilogram (1000 gram)

#### Volume:

1 gal. (3.886 l) = 4 qt (128 oz.)

4 qt. (128 oz.) = 8 pints

1 qt. (0.946 l) = 4 cups

1 pint (0.473 l) = 16 fl. oz.

1 pint (0.473 l) = 2 cups

1 cup (0.237 l) = 8 fl. oz.

1 cup (0.237 l) = 16 tb.

2 tb. (0.029 l) = 1 fl. oz.

1 tb. (0.025 l) = 3 tsp.

1 liter = 1 qt. and 1.9 fl. oz.

1 liter = 4 cups and 2 tb.

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