



LOUIS TELLIER

RIEN NE REMPLACE LE FAIT MAIN

2019









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RIEN NE REMPLACE LE FAIT MAIN

1887

This story starts two years before the construction of the Eiffel Tower. Paris was becoming the centre for world creation. French gastronomy had exploded forth, and had excited the curiosity of gourmets and chefs from around the world.

Increasingly sophisticated desserts became the unmissable gourmet symbols of special occasions. A visionary entrepreneur, ETIENNE GOBEL, bet on the fact that the craze for patisserie was only just beginning, and he launched into making cake moulds from copper and tinfoil. Success was immediate and international. Etienne Gobel soon found himself hemmed by his premises in Paris, so he set up his factory in Touraine, where it has been ever since and where tradition is maintained.

1947

Sixty years later, France was in the throes of reconstruction. People found vegetables on their plates once again, especially the potato. Established as one of the pearls of French gastronomy in the nineteenth century, its return had been awaited by restaurateurs.

One of them asked a mechanic friend to design a device to make it easy to prepare purée. LOUIS TELLIER took up the challenge and invented the world's first professional food mill – a kitchen revolution! An inventor of genius, the former seafarer and veteran of the First World War would multiply achievements in his factory in the suburbs of Paris; the factory remains at the cutting edge of innovation.

One year previously and in the same circumstances, the hand-powered steel vegetable cutter was invented in Thonon les Bains, on the banks of Lake Léman; the Bron mandoline was born, and would come into use in leading professional kitchens around the world. In over seven decades, the BRON-COUCKE factory would see the advent of several leading inventions – and the adventure goes on!

TODAY

The three undisputed references in the field of high-end kitchen utensils combine their traditional know-how and their passion for innovation. Now named Louis Tellier, the group continues the great history of French cuisine. In days gone by, LOUIS TELLIER utensils supported the work of Auguste Escoffier and of so many chefs around the world, and they have revolutionised the way in which dishes are prepared. Present in over ninety countries, they have always done so: the pleasure of hand-made food.

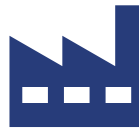


LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN

TELLIER GOBEL ET CIE IN FIGURES



OVER 100 COLLABORATORS



3 FACTORIES IN FRANCE



1 LOGISTICS SITE
Centralised at Joué-lès-Tours



OVER 130 YEARS' EXPERTISE



EXPORTED TO OVER 80 COUNTRIES
AROUND THE WORLD



OVER 3 000 REFERENCES

LOUIS TELLIER is also for the general public,
the "La Bonne Graine" and "YooCook" brands...



... and a distribution partnership with the brands



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WEB

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On LouisTellier.fr, using the item reference as a search term gives you access to exploded views, notices, and technical sheets.

VIDEOS

Scan the QR CODE* using your smartphone or your tablet. The video will open directly.

You can also access all our videos via the Groupe Louis Tellier YouTube channel.

* You can download a dedicated free app (flashcode, QR Code Reader, QR Code, etc.).

Try it here!

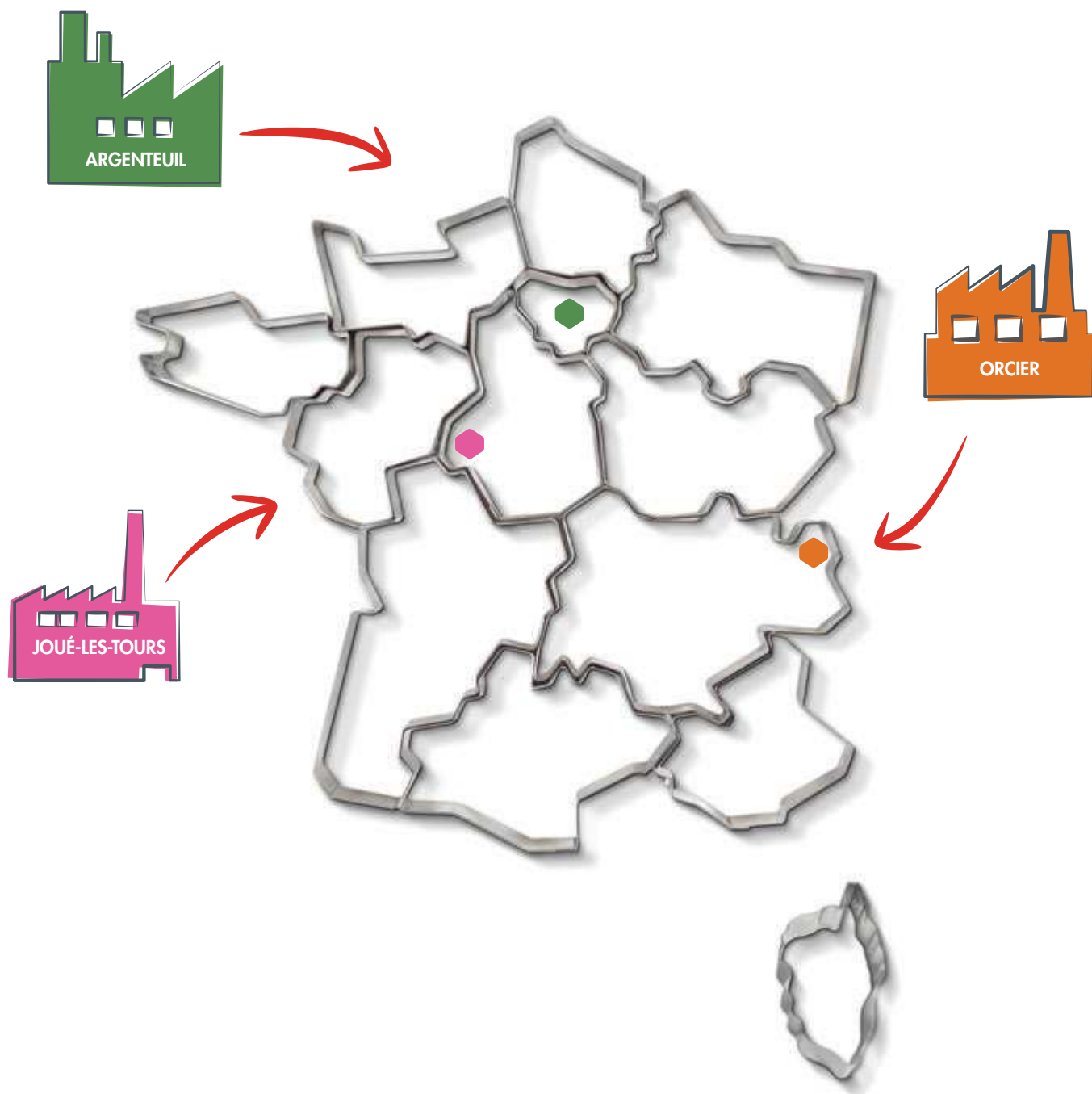


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Mascot illustrations: Toma Danton



LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN

3 FACTORIES 3 SETS OF KNOW-HOW





LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN

ARGENTEUIL MANUFACTURING SITE

70 YEARS OF PRODUCTIVITY AND HYGIENE

The factory is constantly being modernised. Recently, its traditional tinning workshop was renovated; the workshop is used in particular to tin the cones of food mills. Know-how passed on by older folk

to younger generations. In that way, tinsmiths work in tandem to ensure that newcomers are trained.

ICONIC TELLIER PRODUCTS

1947: The company's historic invention: "Vegetable mill no. 5"

Just as efficient and robust, in the year of its 65th anniversary, it contributed to the record for the world's largest amount of puréed potatoes. The record was set on 29 September 2012 at the Futuroscope Park using Joël Robuchon's famous recipe.



1960: The professional chip cutter

The first great international success.



1976 / 2000: Significant advances in hygiene in mass catering

The first range of hand-operated and electric stainless-steel can openers that could be disassembled without tools and that were dishwasher-safe.



A full range of stainless-steel dispensers and dispenser boxes certified to NF (Normes Françaises – French Standards) for food hygiene.



2001: Professional quality and precision

Launch of a full range of tools for sculpting fruit and vegetables with Frédéric Jaunault, holder of the MOF primeur (Meilleur Ouvrier de France Primeur – Best Worker of France, Fruit and Vegetable Category) award.

2003: Fresh-cut trend

The pineapple peeler meets the need of a new trend: the development of fresh-cut produce, offered in the fruit and vegetable aisle.



Buoyed up by its success and by a development strategy in France and internationally to make known French know-how relating to food preparation, Tellier merged with two companies that share the same values of high-quality traditional know-how.

In 2013, that strategy included the acquisition of the firm Gobel, followed in 2017 by the firm BRON-COUCKE, to which it has since brought its backing.

JOUÉ-LÈS-TOURS MANUFACTURING SITE

130 YEARS OF TRADITION & LONGEVITY



In 2014, GOBEL was awarded the Entreprise du Patrimoine Vivant (EPV – Living Heritage Company) label. The label is a State mark of recognition set up to distinguish French businesses with artisanal and industrial know-how of excellence.

Nowadays, Gobel patisserie moulds are still manufactured at Joué-les-Tours, and, as a member of Tours Val de Loire Gastronomie, the company wishes to showcase its territory and the art of living in the French style.

The industrial park is made up of, inter alia, 30 presses (hydraulic, mechanical, and pneumatic), to which have been added a fully-automated digitally controlled punching machine and a traceability machine.



The Gobel factory in the 1920s.

ICONIC GOBEL PRODUCTS



Madeleine baking sheet made of tinplate

When well buttered, this tinplate tray offers even cooking on the inside and a crusty outside.



Aluminium pastry sheet

Used to cook original "petits beurrés", this pastry tray has been able to come down through the decades.



The cheesecloth conical strainer



Eiffel Tower stainless steel shape

An entire collection of stainless-steel nonnettes and shapes. Exclusive presentations thanks to tailor-made shapes.

The watertight log mould

An innovation: the first stainless-steel watertight log mould.



Round fluted tart mould

An essential item in all kitchens.





LOUIS TELLIER
RIEN NE REMPLACE LE FAIT MAIN

ORCIER MANUFACTURING SITE

INNOVATION AND CONVIVIALITY FOR OVER 70 YEARS

The Mandoline

The original was designed in 1947, and has become known by all catering professionals; it is a reference item in all cookery schools.



From the beginning, the factory has specialised in vegetable cutting in all its forms, and it masters the most modern techniques, especially for making blades. Each utensil manufactured is rigorously checked and permanent tests are carried out to always guarantee the best quality.

The machine park is currently made up of ten swan-neck mechanical presses, to which were added, in 2018, a CNC 85T folding machine and a robotised cell for sharpening crinkle-cut blades.

Products manufactured at the Orcier site are now distributed under the Louis Tellier brand.

ICONIC BRON PRODUCTS



LE ROUET® vegetable cutter

A device for cutting vegetables into spaghetti, tagliatelle, or garland shapes. A real awakening for creativity.



Turn'up® cutters for ready-to-fill shells

To cut ready-to-fill shells from potatoes, courgettes, cucumbers, melons, apples, etc., in two shakes of a lamb's tail!



The bread slicer with a stop and a rounded blade

An unequalled cut: regular slices of bread, even with fresh bread.

Strip cutter

Cutting fruit and vegetables into wide and thin strips to produce lasagne, millefeuilles, crisps, spring rolls, and terrines that are out of the ordinary.



Traditional raclette machines

L'Alpage

Traditional raclette for up to 6 to 8 people..

Brézière®

Authentic raclette for up to 4 people. This model can be folded for easy storage.





NEW PRODUCTS



Hand-operated can opener with no cutting edge

83

Louis Tellier has chosen not to choose between efficiency and safety.

Aluminium pizza grills

146

A complete range tailored to everyone.



Fluted and smooth half-pie dishes

164

Half portions, but not half the pleasure!

Tinplate perforated fluted home-made pie with removable bottom

166

The family is growing.



Saint Honoré piping nozzle

237

A patisserie classic.



100% eco-responsible gourmet candles

299

The first candles for the kitchen, to make your living room jealous.



Stainless-steel toaster tray made in Japan

269

The essential item of great chefs.



Stainless-steel japanese boxes

327

Your food settings maintained in long-lasting freshness.



RECOMMENDATIONS FOR USE

CARE INSTRUCTIONS

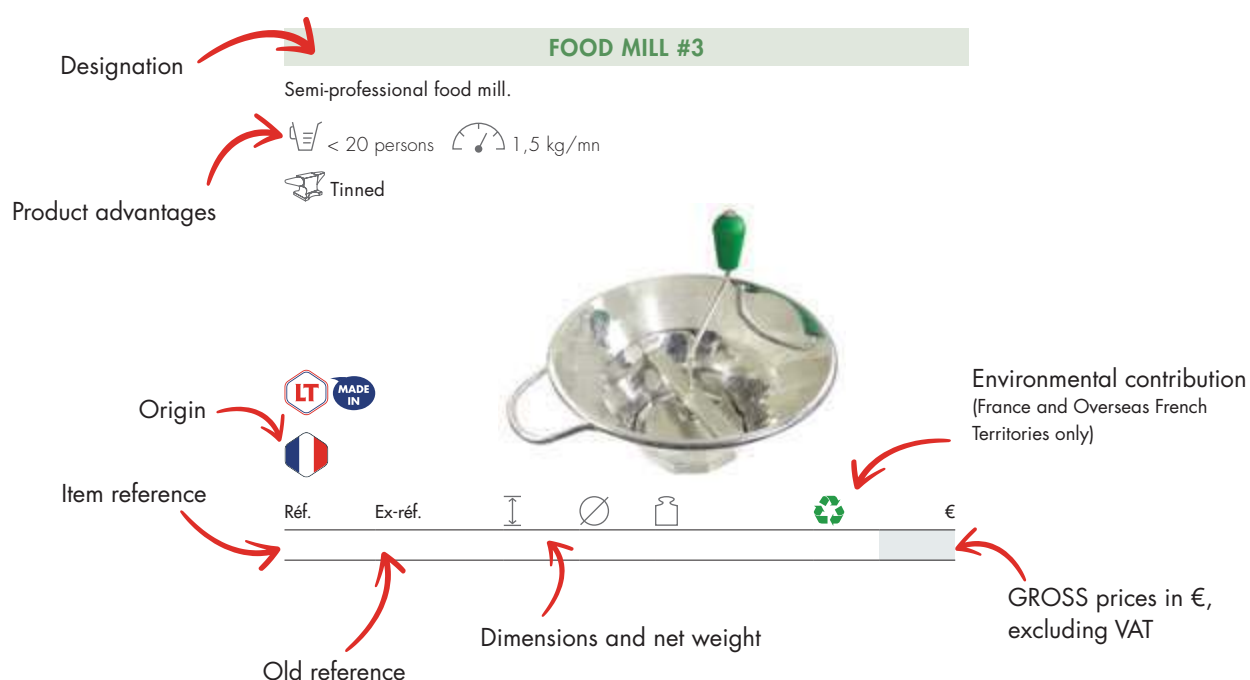
YES 	NO 		STAINLESS STEEL	NON-STICK	TIN	ALUMINIUM	ALUMINIUM with non-stick coating
		Dishwasher-safe					
		Wash the moulds with a dish soap without using an abrasive sponge and dry completely					
		Possibility to put in the freezer					
		Cut inside with a sharp object					

BAKING INSTRUCTIONS

YES 	NO 		STAINLESS STEEL	NON-STICK	TIN	ALUMINIUM	ALUMINIUM with non-stick coating
		Can be put in the «bain-marie» (double-boiler)					
		Can be put on the flame directly					
		Maximum cooking temperature	300°C / 570°F	250°C / 480°F	250°C / 480°F	250°C / 480°F	250°C / 480°F

CATALOGUE KEY

This new catalogue format brings together main technical information to give you accurate answers to your questions and to your clients' needs. Set out below are the reading key for the tariff and the key to the pictograms.



KEY TO PICTOGRAMS USED



New catalogue item



The same product, but with a design change



Best-selling item in a range



Product available in limited amounts

ORIGIN



FRANCE



ITALY



SWISS



EU



JAPAN



US



Made in one of the 3 France based factories of Tellier Gobel & Cie

CERTIFICATIONS AND NORMS



NF HYGIÈNE ALIMENTAIRE

The NF mark is a sign of acknowledgement that is the result of a voluntary approach by professionals dedicated to making genuine commitments to their clients. It offers a guarantee of quality and safety in relation to the products that display it. The "NF Hygiène Alimentaire" mark issued by AFAQ AFNOR CERTIFICATION, 93571 La Plaine Saint-Denis Cedex, certifies compliance with regulation NF 031, which covers suitability for cleaning.



IP WATERTIGHTNESS RATING
Water and dust.



HACCP

Hazard Analysis Critical Control Point, is a work method for mastering the health security of foodstuffs and guaranteeing hygiene in the kitchen. The HACCP approach is taken into account when products are developed, especially their suitability for cleaning.

FEATURES

Length in cm

Width in cm

Height in cm

Diameter in cm

Thickness in mm

Net weight in kg or g

€ 2019 gross price, excluding VAT

Display available

Specific features:

Capacity

Productivity / debit

Equipment included

Linked products

Material



Dedicated to electrical and electronic appliances

Power

AC adaptor

Type of batteries and number supplied

Dedicated to scales and thermometers

Temperature range

Quantity to weight

Accuracy

Dedicated to books

Number of pages

Writer

Language

DEEE

DEEE (Déchets d'Équipements Électriques et Électroniques – Waste Electrical and Electronic Equipment (WEEE)): Environmental contribution excluding VAT, provisions only applicable in France and in French Overseas Départements and Territories.

Further to changes to legislation covering WEEE, the cost of end-of-life management of Electrical and Electronic Equipment appears on our invoices.

That unit cost appears in this tariff under the pictogram.

Pursuant to 2012 / 19 / EU of 4 July 2012 (the so-called WEEE Directive II), TELLIER GOBEL et Cie. S.A.S subscribes to its obligations in relation to declaration, collection, and recycling, based on applicable local provisions.

The eco-contribution amount appearing in this tariff relates to the WEEE cost that applies in France. That amount can vary according to country. Furthermore, those scales can change during the course of the year.



PREPARATION

PURÉES, SOUPS AND COULIS 18

FRESH CUT 26

French fries	26	Citrus fruits	55
Tomatoes	30	Exotic fruits	56
Mandolines	32	Melons & watermelons	58
Truffles	38	Others fruits and vegetables	60
Lettuces	39	Guitars	61
Apples	40	Cheeses	64
Multi-cutters	43	Bread	67
Dicer slicer	44	Chopping boards	69
Vertical slicer	45	To cut	75
Strip cutters	46	Scissors	77
Turning cutters	48		
ALLIGATOR vegetable cutters	53		

CAN OPENERS 78

GRATERS 86

TO PEEL 89

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PROFESSIONAL FOOD MILL NO. 5



« We turn at 33 potatoes a minute! »



Sieves Ø 1 and 1,5 mm: for sauces and coulis.



Sieves Ø 2 and 3 mm: for mashed, soups and compotes.



Sieves Ø 4 mm: for fish soups and stringy vegetables as leeks and spinaches.



In 1947, Louis Tellier revolutionised the world of cooking by creating the first professional food mill. The LT grinding mill was so on a runaway success with restaurateurs. In a smaller-sized model, the LT mill brought purées, soups, compotes, and coulis within everyone's reach. Always as effective and robust, in its 65th anniversary year, mill no. 5 contributed to the record for the world's largest potato purée. The record was set on 29 September 2012 using Joël Robuchon's famous recipe.



ELECTRIC FOOD MILL

With reverse rotation.

< 500 persons

5 kg/mn

50/60 Hz 600 W

St/st



Ref.						€
EX5T100	108	37	23,5	3 phases. Without sieve	5	
EX5T130	108	37	23,5	3 phases. With sieve: Ø 3 mm	5	
EX5M100	108	37	23,5	Single phase. Without sieve	5	
EX5M130	108	37	23,5	Single phase. With sieve: Ø 3 mm	5	

SIEVES FOR ELECTRIC FOOD MILL

Designed to fit electric food mills EX5, interchangeable.

5 kg/mn

St/st



Ref.			€
EX5010	0,490	Ø 1 mm	
EX5015	0,560	Ø 1,5 mm	
EX5020	0,570	Ø 2 mm	
EX5030	0,530	Ø 3 mm	
EX5040	0,500	Ø 4 mm	

MILL #10

For institutional establishments.

< 200 persons

10 kg/mn

Tinned



Ref.	Ex-Ref.					€
P1000	MLP10	80	39	14	On tripod. Without sieve	
P1010		80	39	14	On tripod. With sieve Ø 1 mm	
P1015		80	39	14	On tripod. With sieve Ø 1,5 mm	
P1020		80	39	14	On tripod. With sieve Ø 2 mm	
P1030		80	39	14	On tripod. With sieve Ø 3 mm	
P1040		80	39	14	On tripod. With sieve Ø 4 mm	

SIEVES FOR FOOD MILL N°10

Adapted to n°10 tinned food mills, interchangeable.

10 kg/mn

Tinned



Ref.	Ex-Ref.			€
P10010	GE1010	0,800	Ø 1 mm	
P10015		0,800	Ø 1,5 mm	
P10020	GE1020	0,800	Ø 2 mm	
P10030	GE1030	0,800	Ø 3 mm	
P10040	GE1040	0,800	Ø 4 mm	

PROFESSIONAL FOOD MILL N°5

Restaurant model. Double crushing for maximum productivity. Interchangeable sieve discs.

< 50 persons

5 kg/mn

St/st

BEST SELLER

MADE IN



Ref.	Ex-Ref.					€
X500	ML5XS	32	37	3	Without sieve	
X510		32	37	3	With sieve Ø 1 mm	
X515		32	37	3	With sieve Ø 1,5 mm	
X520		32	37	3	With sieve Ø 2 mm	
X530		32	37	3	With sieve Ø 3 mm	
X540		32	37	3	With sieve Ø 4 mm	

SIEVES FOR FOOD MILL N°5

Designed to fit St.S. food mills no. 5, interchangeable

5 kg/mn

St/st

MADE IN



Ref.	Ex-Ref.			€
X5010	GX510	0,660	Ø 1 mm	
X5015	GX515	0,600	Ø 1,5 mm	
X5020	GX520	0,650	Ø 2 mm	
X5030	GX530	0,500	Ø 3 mm	
X5040	GX540	0,620	Ø 4 mm	

PROFESSIONAL FOOD MILL N°5

Restaurant model. Double crushing for maximum productivity. Interchangeable sieve discs.

< 50 persons

5 kg/mn

Tinned

BEST SELLER

MADE IN



Ref.	Ex-Ref.					€
M500	ML5ES	32	37	3,3	Without sieve	
M510		32	37	3,3	With sieve Ø 1 mm	
M515		32	37	3,3	With sieve Ø 1,5 mm	
M520		32	37	3,3	With sieve Ø 2 mm	
M530		32	37	3,3	With sieve Ø 3 mm	
M540		32	37	3,3	With sieve Ø 4 mm	

SIEVES FOR FOOD MILL N°5

Designed to fit tinned food mills no. 5, interchangeable

5 kg/mn

Tinned

MADE IN



Ref.	Ex-Ref.			€
M5010	GE510	0,600	Ø 1 mm	
M5015	GE515	0,600	Ø 1,5 mm	
M5020	GE520	0,600	Ø 2 mm	
M5030	GE530	0,600	Ø 3 mm	
M5040	GE540	0,600	Ø 4 mm	

FOOD MILL #3

Semi-professional food mill.

< 20 persons

1,5 kg/mn

3 discs: Ø 1.5 - 2.5 - 4 mm.

Tinned

BEST
SELLER

MADE
IN

Ref.	Ex-Ref.				€
S3	ML3E	25	31	1,500	

SIEVES FOR FOOD MILL N°3

Ø 1,5 mm for coulis, Ø 2,5 mm for mashed potatoes, oval 4 mm for mozzarella. Adapted to n°3 tinned food mills, interchangeable.

1,5 kg/mn

Tinned

BEST
SELLER

MADE
IN

Ref.				€
S3015	0,060	S3, S2.	Ø 1,5 mm	
S3025	0,600	S3, S2.	Ø 2,5 mm	
S3040	0,060	S3, S2.	Ø 4 mm	

FOOD MILL #2

For domestic use.

1 kg/mn

3 discs: Ø 1.5 - 2.5 - 4 mm

MADE
IN

Ref.					€
S2	40	24	1,100	Tinned	

FOOD MILL #3

Semi-professional food mill.

< 20 persons

1,5 kg/mn

3 discs: Ø 1.5 - 2.5 - 4 mm.

St/st

BEST
SELLER

MADE
IN

Ref.	Ex-Ref.				€
X3-F	ML3X	25	31	1,300	

SIEVES FOR FOOD MILL N°3

Ø 1,5 mm for coulis, Ø 2,5 mm for mashed potatoes, oval 4 mm for mozzarella. Adapted to n°3 St.S. food mills, interchangeable.

1,5 kg/mn

St/st

MADE
IN

Ref.				€
X3015	0,060	X3-F	Ø 1,5 mm	
X3025	0,060	X3-F	Ø 2,5 mm	
X3040	0,060	X3-F	Ø 4 mm	

ROTARY FOOD MILL

For domestic use.

600 g/mn

3 sieves 1,5 - 2,5 - 4 mm

St/st

**BEST
SELLER**



Ref.	Ex-Ref.	↔	↗	⌈	⊘	📦	🔍	€
N3002BG		32	20	16,5		0,460	Ø 22 cm - Packaging La Bonne Graine	
N3004BG	MMX2	38	24	16,5	24	0,820	Ø 24 cm - Packaging La Bonne Graine	
N3004X	MMX24	38	24	16,5		0,820	Ø 24 cm - Packaging Louis Tellier	

POTATO RICER

Notched to adapt to different saucepan diameters. With handle.

3 sieves : Ø 2 - 5 - 7 mm.



Ref.	↔	↗	⌈	📦	🔍	€
N3024	32	9	12,5	0,620	St/st	

POTATO RICER

Fixed sieve 2,5 mm. With professional handle.



Ref.	↔	↗	⌈	📦	🔍	€
N3028	30	13,2	11	0,650	St/st	

POTATO MASHER

Perfect mashed potatoes.
Double efficacy: mash, then press.



Ref.	↔	↗	⌈	📦	🔍	€
N3025	10,5	8,5	24	0,294	St/st	

FOOD MASHER

**BEST
SELLER**



Ref.	↔	⊘	📦	🔍	€
N3029	23	9,6	0,112	St S, wooden handle.	

ELECTRIC TOMATO SAUCE MILL



Ref.	⌀	↗	⌈	📦	♻️	€
CT3XEL	50	23	32	10	1,33	

MANUAL TOMATO SAUCE MILL



Ref.	⌀	↗	⌈	📦	€
CT3X	30	22	32	2,41	

MANUAL JUICE EXTRACTOR

Separate the skin juice, pips and residues.

⌈ Sieve Ø 1 mm. Clamp fixation.



Ref.	⌀	↗	⌈	📦	🔧	€
N3030CX	29	9,5	29	2,37	St/st cast iron.	

MANUAL JUICE EXTRACTOR

Separate the skin juice, pips and residues.

⌈ Sieve Ø 1 mm. Clamp fixation.



Ref.	Ex-Ref.	↗	⌈	⌀	📦	🔧	€
N3031	CT3P	34,5	49	21,3	1,510	PP, aluminium, St/st.	

SET OF 3 SIEVES

Separate the skin juice, pips and residues. Ø6 mm: pumpkin, Ø3 mm: grape and Ø1,1 mm: tomatoes and red berries.



Ref.	📦	🔧	🔧	€
N3032	0,800	N3031	St/st	

COULIS SIEVE

To make coulis, jams or jellies from berries and tomatoes, this coulis sieve also comes in handy when sifting or straining sauces. Become a simple sieve without its mechanism.



Ref.	⌀	⌀	📦	🔧	€
N3005	35	18	0,330	Tin, wooden olive.	

COULIS SIEVE

Can be dismantled for easy cleaning, dishwasher-safe (except for the wooden ball). To make coulis, jams or jellies from berries and tomatoes, this coulis sieve also comes in handy when sifting or straining sauces.

The coulis sieve features two handle hooks for secure placement on top of saucepans or bowls.



Ref.						€
N3007	34	8	18	0,400	St/st, wooden olive.	

JAM FUNNEL

Adapted to jam pots and jars. Ø down: 5,7 cm.



Ref.				€
N3047	13,5	0,150	St/st	

MINI MIXER

2 speeds. Leg can be dismantled in one click. For small preparations: sauces, emulsions, coulis, small purées.

12500 + 14000 tours/mn
 50/60 Hz 230 V 450 W

St/st, ABS

BEST SELLER



Ref.	Ex-Ref.						€
MIX1.2	MIX12	40	6	6	0,780	With MIX1.01	0,11
MIX1.1	MIX11	40	6	6	0,780	With MIX1.01 + 1 St. S graduated pot 75 cl.	0,11
MIX1.5		40	6	6	0,780	With MIX1.01 + MIX1.09 + 1 St. S graduated pot 75 cl.	0,11
MIX1.6		40	6	6	0,780	With MIX1.01 + MIX1.09 + MIX1.05	0,21

MUSLIN BAG

For coulis and jellies, without pips and pieces. The polyester mousseline is washer safe.



Ref.			€
N3006	0,050	Beechwood handle, muslin made of polyester mesh fabric.	

PROFESSIONAL IMMERSION HAND BLENDER

Variable speed drive - RPM: 22 000 RPM (free speed / no-load speed) – 13 000 RPM (load speed). Removable foot. Knives and removable discs. Works continuously without overheating thanks to an excellent ventilation.

50/60 Hz 230 V 120/200 W
 2 knives (chopper and star), 2 discs (beater and emulsion) + 1 graduated St. S pot 75 cl.



Ref.						€
MIX70	39	8	6	1,000	St/st, ABS	0,21

MINCING FOOT



Ref.				€
MIX1.01	0,160	MIX1.1, 1.2, 1.5, 1.6.	St/st, ABS	

WHISK ACCESSORY



Ref.	Ex-Ref.				€
MIX1.05	MIX11-F	0,110	MIX1.1, 1.2, 1.5, 1.6.	St/st, ABS	

EMULSIFIER FOOT



Ref.	Ex-Ref.				€
MIX1.09	MIX11-P	0,168	MIX1.1, 1.2, 1.5, 1.6.	St/st, ABS	



FRENCH-FRY CUTTER



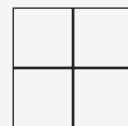
«Just one press gives home-made chips! »



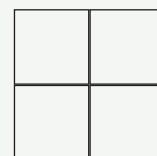
6 mm



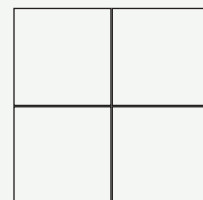
8 mm



10 mm



13 mm



All stainless-steel construction, polyamide slider

Ergonomic handle: effortless increase in power

Production rate: 4-5 kg / minute

7 interchangeable knives with no tools

Available on an anti-slip base, an HACCP base with suction cups, on a pedestal, in a wall-mounted version, and in a bolt-on version

Home-made chips are returning to centre stage; everyone loves them. Potatoes must be peeled and prepared on site, then it is a question of offering pre-cooked chips or deep-frozen chips. In 1960, Jean Tellier (Louis Tellier's son) came up with a chip cutter to a new design; he exhibited it at the Paris Fair. The chip cutter was swiftly made in hundreds of thousands of units and went a round the world. Tellier's invention was awarded a prize at the Stockholm International Design Competition, and took part in the worldwide success of the "French-style chip" as well as the business's worldwide reputation.



FRENCH-FRY CUTTERS

On tripod.

 4-5 kg/min. Without blade and pusher.

 St/st + chrome plated steel + epoxy, PA carriage.



Ref.	⌈⌋	↗	⌋	⌈	⌈⌋	€
CP00	65	54	90	11,8	Without blade and pusher.	
CP06	65	54	90	11,8	With blade and pusher: 6 mm.	
CP08	65	54	90	11,8	With blade and pusher: 8 mm.	
CP10	65	54	90	11,8	With blade and pusher: 10 mm.	
CP13	65	54	90	11,8	With blade and pusher: 13 mm.	

FRENCH-FRY CUTTERS

On weighted stand.

 4-5 kg/min. Without blade and pusher.

 All St/st., PA carriage.



Ref.	⌈⌋	↗	⌋	⌈	⌈⌋	€
CX00	44	25	33,5	6,7	Without blade and pusher.	
CX06	44	25	33,5	6,7	With blade and pusher: 6 mm.	
CX08	44	25	33,5	6,7	With blade and pusher: 8 mm.	
CX10	44	25	33,5	6,7	With blade and pusher: 10 mm.	
CX13	44	25	33,5	6,7	With blade and pusher: 13 mm.	

HACCP FRENCH-FRY CUTTER

On board PEHD500 with suction cups.

 4-5 kg/min. Without blade and pusher.

 St/st + HDPE 500 stand, PA carriage.



Ref.	⌈⌋	↗	⌋	⌈	⌈⌋	€
CX00P	42	24	33	6	Without blade and pusher.	
CX06P	42	24	33	6	With blade and pusher: 6 mm.	
CX08P	42	24	33	6	With blade and pusher: 8 mm.	
CX10P	42	24	33	6	With blade and pusher: 10 mm.	
CX13P	42	24	33	6	With blade and pusher: 13 mm.	

FRENCH-FRY CUTTERS

To be bolted.

 4-5 kg/min. Without blade and pusher.

 St/st + chrome plated steel, PA carriage.



Ref.	⌈⌋	↗	⌋	⌈	⌈⌋	€
C00	42	17	28,8	4	Without blade and pusher.	
C06	42	17	28,8	4	With blade and pusher: 6 mm.	
C08	42	17	28,8	4	With blade and pusher: 8 mm.	
C10	42	17	28,8	4	With blade and pusher: 10 mm.	
C13	42	17	28,8	4	With blade and pusher: 13 mm.	

FRENCH-FRY CUTTERS

On weighted stand.

 4-5 kg/min. Without blade and pusher.

 St/st + chrome plated steel + epoxy, PA carriage.



Ref.	⌈⌋	↗	⌋	⌈	⌈⌋	€
CS00	44	25	33,5	6,5	Without blade and pusher	
CS06	44	25	33,5	6,5	With blade and pusher: 6 mm	
CS08	44	25	33,5	6,5	With blade and pusher: 8 mm	
CS10	44	25	33,5	6,5	With blade and pusher: 10 mm	
CS13	44	25	33,5	6,5	With blade and pusher: 13 mm	

FRENCH-FRY CUTTERS

Wall fixation.

 4-5 kg/min. Without blade and pusher.

 St/st + chrome plated steel + epoxy, PA carriage.



Ref.	⌈⌋	↗	⌋	⌈	⌈⌋	€
CM00	44	17,5	36	4	Without blade and pusher.	
CM06	44	17,5	36	4	With blade and pusher: 6 mm.	
CM08	44	17,5	36	4	With blade and pusher: 8 mm.	
CM10	44	17,5	36	4	With blade and pusher: 10 mm.	
CM13	44	17,5	36	4	With blade and pusher: 13 mm.	

BLADE-PUSHER KIT

Tin, PP

**BEST
SELLER**
**MADE
IN**


Ref.			€
C006	0,240	6 x 6 mm	
C008	0,240	8 x 8 mm	
C010	0,240	10 x 10 mm	
C013	0,240	13 x 13 mm	
C020	0,240	10 x 20 mm	
C00K	0,240	Potatoes	
C022	0,240	20 x 20 mm	

BLADE-PUSHER KIT

St/st, PP

**MADE
IN**


Ref.			€
C006X	0,186	6 x 6 mm	
C008X	0,194	8 x 8 mm	
C010X	0,154	10 x 10 mm	
C013X	0,300	13 x 13 mm	

PUSHER

PP

**MADE
IN**


Ref.			€
CF206	0,300	6 x 6 mm	
CF208	0,040	8 x 8 mm	
CF210	0,030	10 x 10 / 20 x 20 / 10 x 20 mm	
CF2K	0,300	Potatoes	
CF213	0,030	13 x 13 mm	

FRENCH-FRY CUTTER BLADE

Tin

**BEST
SELLER**
**MADE
IN**


Ref.			€
CF106	0,180	6 x 6 mm	
CF108	0,170	8 x 8 mm	
CF110	0,160	10 x 10 mm	
CF113	0,150	13 x 13 mm	
CF120	0,140	10 x 20 mm	
CF1K	0,170	Potatoes	
CF122		20 x 20 mm	

FRENCH-FRY CUTTER BLADE

St/st

**MADE
IN**


Ref.			€
CF306	0,170	6 x 6 mm	
CF308	0,022	8 x 8 mm	
CF310	0,020	10 x 10 mm	
CF313	0,120	13 x 13 mm	

CARRIAGE

PA

**MADE
IN**


Ref.		€
CF0007	0,100	

DOMESTIC FRENCH FRY CUTTER

Domestic use. Suction base.

St/st, PP.



Ref.	Ex-Ref.						€
N3023V	N3023BG	26	9	12,5	0,695	Packaging La Bonne Graine	
N3023VLT	N3023	26	9	12,5	0,695	Packaging Louis Tellier	

BLADE AND PUSHER SET «LA FRITE +»

To make fries with a homogeneous baking, crispy outside and soft inside, which hang well sauces.



Ref.						€
N3023-10SA	8	7,5	2,5	0,112	N3023V, N3023VLT St/st, PP.	

BLADE AND PUSHER SET

St/st, PP.



Ref.	Ex-Ref.			€
N3023-09	CFM02-G9	N3023V, N3023VLT	9 x 9 mm	
N3023-12	N3023-10	N3023V, N3023VLT	12 x 12 mm	



TOMATO SLICER

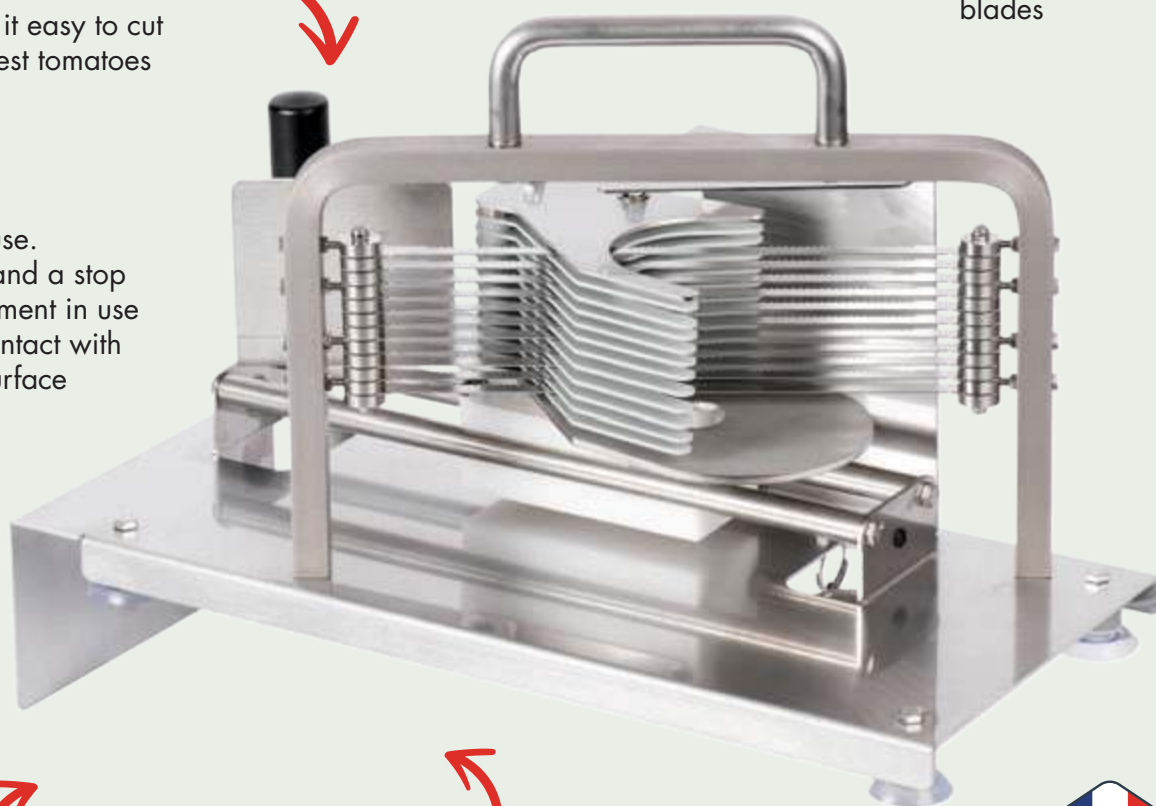


« The only NF-certified tomato cutter on the market! »

Horizontal cutting quality avoiding loss of juice: the serrated blades make it easy to cut even the ripest tomatoes

Interchangeable blades

Easy to use.
4 suction cups and a stop preventing movement in use ensure good contact with the work surface



Total safety:
2 protective housings avoid access to blades, trolley safety catch, and carrying handle

Standard thickness of cut: 5.5 mm
(4-mm version available)

Hygiene:
made from stainless steel, and dishwasher-safe. NF Hygiène Alimentaire (French Standards Food Hygiene) certified.



This tomato slicer is tailored to the requirements of large-scale productions, e.g. community catering and fast-food establishments. Ideal for salads, hamburgers, and sandwiches. Also effective for cutting lemons, oranges, and kiwi fruit. Included: tomato corer, ref. N3076.

TOMATO SLICER

Sliding trolley on HDPE, elevated for ejection in a GN h65 tray. Uniform tomatoes, citrus fruit (exc. CTX40), kiwis...slices. Large scale production: communities, fast-food.

 3,5 kg/min. 1 tomato, tomato / 2,5 sec.

 St/st., HDPE and PP blades.

BEST SELLER



Ref.						€
CTX	48	20	32	7,1	Slices: 5,5 mm	
CTX40	48	20	27,5	8	Slices: 4 mm	

DOMESTIC TOMATO SLICER

Cutting thickness: 5.5 mm. Dimensions with the carriage moved back: 41 x 12,9 x 16 cm. Can be dismantled for cleaning. 4 anti-skid pads.



Ref.						€
CTOM01	28,5	12,9	16	0,805	St/st, ABS	

WEDGE CUTTER SHORT FEET

 St/st, ABS



Ref.						€
CAX204	38,5	19	39	2,1	4 wedges	
CAX206	38,5	19	39	2,1	6 wedges	
CAX208	38,5	19	39	2,1	8 wedges	
CAX212	38,5	19	39	2,1	12 wedges	

MINI TOMATO SLICER

Uniform tomatoes slices: 5,5 mm. Small restaurants, pizzas, sandwiches.

BEST SELLER



Ref.						€
CTXM55	30	14	18	2	St/st., HDPE.	

WEDGE CUTTER LONG FEET

 St/st, ABS

BEST SELLER



Ref.	Ex-Ref.						€
CAX104		38,5	32,5	58	3,3	4 wedges	
CAX106	DIV06	38,5	32,5	58	3,3	6 wedges	
CAX108	DIV08	38,5	32,5	58	3,3	8 wedges	
CAX112	DIV12	38,5	32,5	58	3,3	12 wedges	

CORING TOOL FOR TOMATOES

Perfect to core tomatoes before cutting with tomato slicer.

BEST SELLER



Ref.	Ex-Ref.						€
N3078	EQ01	10,7	1,9	0,9	0,010	St/st	

PROFESSIONAL MANDOLINE BRON COUCKE



«The original,
created in 1946»

Always ready
for use

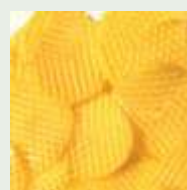
Table-edge support
(patented)

Fixed trimming blocks.
Scall oped blade
for waffle cuts

Adjustable slice
and wafer thickness

4 anti-slip pads
for good stability

Made entirely of stainless
steel, tempered blade,
specialist sharpening
in Thiers



Our mandolines are ideal for:

- Variable-thickness slices of fruit and vegetables
 - Waffled slices
 - Wafers and crisps
 - Julienne-cut items
 - Angel hair
 - Thin-cut chips, matchstick potatoes, and chips
- Optional: the protector trolley and the safety push-piece.



TWO WAY EXPRESS SLICER

Adjustable cutting thickness: 1,2 to 5 mm. To cut quickly and safely all fruits and vegetables.

 Loading spout Ø 89 mm. PEHD pusher.



Ref.				€
TAT	3,4	St/st, HDPE.		

SUPER PROFESSIONAL MANDOLINE

Adjustable slices and waffle cuts thickness. Smooth or embossed slices, angel hair, French fries and julienne 1 - 2 - 4 - 7 and 10 mm.

 Table edge support, 5 cutting blade units, smooth blade and corrugated blade. Pusher.



Ref.	Ex-Ref.						€
25000	N4270	40	11,5	4	1,500	St/st, ABS	

VIVALDI MANDOLINE

Slices thickness adjustable. Julienne 2mm and french fries 10 mm.

 2 cutting blade units safety guard, nonskid stand and handle.



Ref.						€
10000	40	13,5	5,5	1,410	St/st, ABS	

PROFESSIONAL MANDOLINE WITHOUT PROTECTIVE CARRIAGE

Adjustable slices thickness and waffle cuts. Smooth or embossed slices, French fries and julienne.

 Table edge support, 2 cutting blade units, smooth blade and corrugated blade.

 St/st



Ref.	Ex-Ref.						€
20638B	N4238	41	13,5	4,5	1,500	3 & 10 mm (french fries & straw potatoes)	
20644B	N4244	41	13,5	4,5	1,500	3 & 7 mm (matchsticks & straw potatoes)	
20660B	N4260	41	13,5	4,5	1,500	2 & 4,5 mm (straw potatoes & julienne)	

PROFESSIONAL MANDOLINE WITH PROTECTIVE CARRIAGE - 3 & 10 MM

Ref.						€
20638CHB	41	13,5	4,5	1,790	Protective carriage with plastic handle	
20638CHBB	41	13,5	4,5	1,800	Protective carriage with wooden handle	
21038	41	13,5	4,5	1,520	Universal safety guard	

PROFESSIONAL MANDOLINE WITH PROTECTIVE CARRIAGE - 3 & 7 MM

Ref.						€
20644CHB	41	13,5	4,5	1,870	Protective carriage with plastic handle	
20644CHBB	41	13,5	4,5	1,810	Protective carriage with wooden handle	
21044	41	13,5	4,5	1,545	Universal safety guard	

PROFESSIONAL MANDOLINE WITH PROTECTIVE CARRIAGE - 2 & 4,5 MM

Ref.						€
20660CHB	41	13,5	4,5	1,810	Protective carriage with plastic handle	
20660CHBB	41	13,5	4,5	1,840	Protective carriage with wooden handle	
21060	41	13,5	4,5	1,670	Universal safety guard	

THE CHEF'S MANDOLINE

Adjustable slices and waffle cuts thickness. Reversible. Smooth or embossed slices, straw potatoes, French fries and julienne 2 - 4 - 7 and 10 mm.

 Nonskid stands and handles. 4 cutting blade units, smooth blade and corrugated blade. Pusher.



Ref.	Ex-Ref.						€
15000	N4280	40	13,5	5,5	1,700	St/st, ABS	

PROTECTIVE CARRIAGE

Prevents from cuts. Not suitable for waffle cuts.

St/st, wooden handle.



Ref.	Ex-Ref.							€
30400		17,5	12	5,9	0,395	Mandolines pro & super pro	Wooden handle	
30300	N6970	17,5	12	5,9	0,420	Mandolines pro & super pro	Plastic handle	

UNIVERSAL SAFETY GUARD

Prevents from cuts. Suitable for waffle cuts.



Ref.	Ex-Ref.					€
10201	N4281	9	0,110	Mandolines BRON COUCKE	ABS	

UNIT BLADE CUTTING



Ref.				€
10202	0,023	25000, 15000	2 mm	
10210	0,030	25000, 15000	10 mm	
10211		25000, 15000	2,4,7,10 mm	

JAPANESE MANDOLINE SLICER - STANDARD RANGE



« An unequalled cut »

3 models: 65, 95, and 120 mm

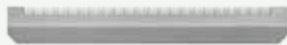
Cutting thickness adjustable from 0.5 to 4 mm

Heat-resistant to 70°C

ABS

Removable blade for easy cleaning

With 3 trimming push-pieces (1 - 2.5 - 4 mm) and 1 safety push-piece



1 mm: angel hair



2,5 mm: juliennes



4 mm: french-fries, sticks



NEW DESIGN

With Benriner Japanese mandolines, cut all types of fruit and vegetables in to slices, sticks, julienne cuts, and angel hair. Cutting quality is incomparable, fruit and vegetable are cut extremely fine and retain unequalled crunchiness.

JAPANESE MANDOLINE SLICER - STANDARD RANGE

Thermal resistance: 70°C (160°F). Cutting thickness adjustable from 0,5 to 5 mm.

3 julienne cutting blades (1 - 2 - 4 mm) and 1 safety pusher.

ABS, St/st.



Ref.	Ex-Ref.						€
8486JAPP	N4290		31,5	11	3	0,290	Width 65 mm
8490JAPP			32	10	7	0,525	Width 65 mm with collector

JAPANESE MANDOLINE SLICER - PREMIUM RANGE

Adjustable cut thickness (plain blade) from 0.5 to 5 mm.

Wide non-slip base, 1 ergonomic guard and 3 julienne cutting blades (1 - 2 - 4 mm).

ABS, St/st.



Ref.						€
64JB		32	11	4	0,390	Width 65 mm

JAPANESE MANDOLINE SLICER - PREMIUM RANGE

Adjustable cut thickness (plain blade) from 0.5 to 9 mm.

Wide non-slip base and 1 ergonomic guard.

ABS, St/st.



Ref.						€
120JB		32,5	15	5	0,600	Width 120 mm

JAPANESE MANDOLINE SLICER - STANDARD RANGE

Thermal resistance: 70°C (160°F). Cutting thickness adjustable from 0,5 to 5 mm.

3 julienne cutting blades (1 - 2 - 4 mm) and 1 safety pusher.

ABS, St/st.



Ref.	Ex-Ref.						€
8485JA-PGN	N4291		35,5	14,6	4	0,435	Width 95 mm

JAPANESE MANDOLINE SLICER - PREMIUM RANGE

Adjustable cut thickness (plain blade) from 0.5 to 8 mm.

Wide non-slip base, 1 ergonomic guard and 3 julienne cutting blades (1 - 2 - 7 mm).

ABS, St/st.



Ref.						€
95JB		36,5	14,5	4,5	0,610	Width 95 mm

JAPANESE MANDOLINES ACCESSORIES



Ref.							€
8486FI				0,015	8486JAPP, 64JB	Fine cutting blade small model	
8486MO				0,015	8486JAPP, 64JB	Medium cutting blade for small model	
8486LA				0,010	8486JAPP, 64JB	Large cutting blade small model	
8485FI				0,020	8485JAPGN, 95JB	Fine cutting blade large model	
8485LA				0,015	8485JAPGN, 95JB	Medium cutting blade for large model	
8485MO				0,020	8485JAPGN, 95JB	Large cutting blade large model	
8486BAC	32	10	5,5	0,217	8486JAPP, 64JB	Catch tray for japanese mandoline	

JAPANESE MANDOLINE 60 MM

3 julienne cutting blades (2 – 3 – 4 mm) and 1 safety pusher.



Ref.							€
N4289	32,5	11	2,9	0,306	ABS, St/st.		

MANDOLINE

Japanese technology.

Nonskid stand - Pusher - 3 julienne cutting blades: 2 – 3 – 6 mm.



Ref.							€
N4292	33,5	11	2,3	0,620	St/st		

TRUFFLES MANDOLINE

Cutting width: 5,8 cm. Adjustable and precise cutting thickness: 0,1 to 4 mm.



Ref.	Ex-Ref.	Length	Width	Height	Weight	Material	€
1010CT	N7006	18	7	1,5	1,100	St/st	

TRUFLES SLICER

Adjustable cutting thickness with cog-wheel. Truffles, mushrooms, parmesan, chocolate...



Ref.	Ex-Ref.	Length	Width	Height	Weight	Material	€
1030RT	N7009	20,7	9	2,5	0,106	St/st, olive wood.	

LOW PRICE SLICER

Adjustable cutting thickness with cog-wheel. Truffles, mushrooms, parmesan, chocolate...



Ref.	Length	Width	Height	Weight	Material	€
N7008C	18,1	8,9	1,5	0,095	St/st	

TRUFFLE AND VEGETABLE SLICER

Adjustable cutting thickness with cog-wheel. Truffles, mushrooms, parmesan, chocolate...



Ref.	Ex-Ref.	Length	Width	Height	Weight	Material	€
1020RT	N7008	18,9	8,1	1,8	0,101	St/st	

TRUFFLE GRATER

To thinly grate truffles.



Ref.	Ex-Ref.	Length	Width	Weight	Material	€
RTF01	N4192	16	6,6	0,028	St/st	

LETTUCE CUTTER

Time savings: 1) Cut. 2) Wash. 3) Wring.
Ideal for sandwiches, kebobs, salad bar,
large institutional establishments.

 Security: system that holds back the
pusher.

 St/st, HDPE



Ref.						€
CSA	39	30	120	19,5	Cutting: 23 x 23 mm	
CSAL	39	30	120	19,5	Strips: 12 x 100 mm	

BLADE BLOC FOR LETUCE CUTTER

Bloc of interchangeable blades with the same CSAL02 pusher .

 St/st



Ref.				€
CSA01	1,950	CSA, CSAL	Blade 23 x 23 mm	
CSAL01	2	CSAL	Blade 12 x 100 mm	

BLADE SET



Ref.			€
CSAM01	CSAM	St/st	

COMPACT LETTUCE CUTTER

Cutting: 25 x 25 mm.

 St/st, HDPE



Ref.					€
CSAM	30	31	97	9,7	

PUSHER FOR LETTUCE CUTTER

 HDPE



Ref.				€
CSA02	0,795	CSA, CSA01	23 x 23 cm	
CSAL02	0,900	CSA, CSAL, CSA01, CSAL01	Suitable CSA + CSAL	

PUSHER



Ref.			€
CSAM02	CSAM	HDPE	

APPLE CORER AND WEDGER

Cut in wedges and core the apple.

St/st, ABS



Ref.	←→	↙↘	↑↓	📦	🔍	€
CAX104P	38,5	32,5	58	3,3	4 wedges	
CAX106P	38,5	32,5	58	3,3	6 wedges	
CAX108P	38,5	32,5	58	3,3	8 wedges	

SPARE BLADES FOR APPLE CORER AND WEDGER

Interchangeable for CAX high, low and apple versions. Caution: Use with suitable plunger: 4-8 or 6-12.

St/st



Ref.	📦	🔍	€
CAX004P	0,090	4 wedges	
CAX006P	0,200	6 wedges	
CAX008P	0,200	8 wedges	

KALI PROFESSIONAL APPLE PEELER AND SLICER

Slice: 4 mm. Peels, slices and cores apples.

Fixing clamp

St/st. blades, epoxy painted cast steel support.



Ref.	Ex-Ref.	←→	↙↘	↑↓	📦	🔍	♻️	€
N9002	6000PPEL	59,5	12,5	21	2	Electric	0,42	
N4230	6000PP	39	12,5	21	1,500	Manual		

BLADES

Interchangeable for CAX high, low and apple versions. Caution: to use with suitable plunger : 4-8 or 6-12.

St/st



Ref.	📦	🔍	€
CAX004	0,200	4 wedges	
CAX006	0,200	6 wedges	
CAX008	0,200	8 wedges	
CAX012	0,200	12 wedges	

PUSHER FOR WEDGE CUTTER

St/st, ABS



Ref.	←→	↙↘	↑↓	📦	🔍	€
CAX015	38	18	20	1,000	CAX104, CAX108, CAX204, CAX208, CAX104P, CAX108P 4-8 wedges	
CAX016	38	18	20	1,000	CAX106, CAX112, CAX206, CAX212, CAX106P. 6-12 wedges	

WEDGE CUTTER



Efficiency:
centring the fruit
gives a regular cut



« Speed up your
mises en place »

Hygiene:
made from stainless
steel and detergent-resistant
composite materials,
making it dishwasher-safe

Safety:
no contact with the blades.
3 suction cups ensure
good contact with the work surface

Cuts all stone-free fruit and vegetables
into 4, 6, 8, or 12 sections

Distance between feet allows
the use of a Gastronorm
GN 1/2 stainless-steel
collecting tray

Set of interchangeable blades
and push-pieces



This tomato and citrus cutter, high-section version, is tailored to the requirements of large-scale production, e.g. community catering and fast-food establishments. Cuts tomatoes, citrus fruits, kiwi fruit, etc., into sections. Coring knife available as accessory.

APPLE WEDGER

Remove the core and cut into regular quarters in one motion.

St/st

BEST SELLER



Ref.						€
N4205	17	10,3	9	0,094	6 wedges	
N4206	17	10,3	9	0,094	8 wedges	
N4207	17	10,3	9	0,094	10 wedges	

DOMESTIC APPLE PEELERS

Slice: 4 mm. Peels, slices and cores apples. Original model.

St/st. blades, epoxy painted cast steel body.

BEST SELLER



Ref.	Ex-Ref.						€
N4232T	2000PPV	30,5	12	18,5	0,895	Suction base	
N4233	2000PPJ	32	8,5	19	0,790	Clamp fixation	
N4228		43	10	19	0,947	Nickel steel	
N4232R		25	12	18,5	0,600	Low-cost	

2 THICKNESSES DOMESTIC APPLE PEELER

Specific for fines tarts.

2 screw: 4 mm and 2 mm.

St/st. blades, epoxy painted cast steel body.



Ref.	Ex-Ref.					€
N4232-2	2500PPV	30,5	12	18,5	0,600	

DOMESTIC APPLE PEELER

To peel and empty the fruit without slicing it.

With accessory without slicing

St/st. blades, epoxy painted cast steel body.



Ref.	Ex-Ref.						€
N4231	2000PV-EP	41	12	18,5	0,620	No slicing	

APPLE PEELERS ACCESSORIES



Ref.				€
N4234	0,010	N4233, N4232T, N4228	Peeling blade for apple peelers	
N4235	0,010	N4233, N4228, N4232T	Slicing blade	
N4236	0,800	N4233, N4228, N4232T	Endless screw	
N6101	0,010	N4230, N9002	Slicing blade	
N6102	0,005	N4230, N9002	Complete peeler	
N6103	0,060	N4230, N9002	Spindle	
N6104	0,450	N4230, N9002	Bow	
N6107	0,050	N4230, N9002	Endless screw slices 4 mm	
N6118	0,230	N4230, N9002	Endless screw thin slices 2 mm	
N4228-M		N4228	Crank + handle + screw	
N4236F	0,099	N4232-2	Endless screw thin slices 2 mm	
N4232E	0,124	N4233, N4228, N4232T	Corer accessory	

MULTI CUTTER 3 IN 1

3 blades rack, 3 pushers, base with carriage.

St/st, ABS, PP



Ref.						€
MCX086	38	37	60	6,4	Slicers 5.5 mm + Sticks 8 x 8 mm + 6 Wedges	
MCX088	38	37	60	6,4	Slicers 5.5 mm + Sticks 8 x 8 mm + 8 Wedges	
MCX106	38	37	60	6,4	Slicers 5.5 mm + Sticks 10x10mm + 6 Wedges	
MCX108	38	37	60	6,4	Slicers 5.5 mm + Sticks 10x10mm + 8 Wedges	

WEDGES BLADES WITH HANDLE

Tomato and citrus fruits wedges.

St/st



Ref.						€
MCXL06	16	12	9	0,150	MCX, TVX55, TVX55-G, CBAT08, CBAT10	6 wedges
MCXL08	16	12	9	0,150	MCX, TVX55, TVX55-G, CBAT08, CBAT10	8 wedges
MCXL12	16	12	9	0,150	MCX, TVX55, TVX55-G, CBAT08, CBAT10	12 wedges

BLADE BLOC WITH CORER AND HANDLE

Apple wedges.

St/st



Ref.						€
MCXL06P	16	12	7	0,150	MCX, TVX55, TVX55-G, CBAT08, CBAT12	6 wedges
MCXL08P	16	12	7	0,150	MCX, TVX55, TVX55-G, CBAT08, CBAT11	8 wedges

CONVERTIBLE STICK SLICER

For sticks, French fries and dice. Can convert in 3 in 1 multi-cutter.

St/st, ABS, PP



Ref.						€
CBAT08	39	32,5	58	3,89	8 x 8 mm	
CBAT10	39	32,5	58	3,86	10 x 10 mm	

STICKS SLICER PUSHER

PP



Ref.				€
CBAT208	0,990	CBAT10, CBAT08, CBATP, MCX	8 x 8 mm	
CBAT210	0,956	CBAT10, CBAT08, CBATP, MCX	10 x 10 mm	

STICKS SLICER PUSHER

PP



Ref.			€
CC208.	CC08, CC10	8 x 8 mm	
CC210.	CC08, CC10	10 x 10 mm	

STICKS SLICER

For sticks, French fries and dice. Leverage effect for increased efficiency.

St/st, HDPE, PP, ABS



Ref.						€
CC08	35,5	26	66	4	8 x 8 mm	
CC10	35,5	26	66	4	10 x 10 mm	

CARRIAGE SUPPORT FOR STICKS SLICER

Pusher not supplied (CBAT208, CBAT210).



Ref.			€
CBATP	CBAT10, CBAT08, TVX55-G, TVX55, MCX, CBAT208, CBAT210	St/st, ABS	

VERTICAL SLICER

Thickness: 5,5 mm. 13 V blades. Tomatoes, citrus fruit, kiwis, mozzarella slices in a simple movement.

 St/st, ABS



Ref.						€
TVX55	38	37	60	4,4	Can convert into wedge cutter	

SET OF 13 BLADES V

Cutting length: 95 mm. Cutting thickness: 5,5 mm.

 With handle for vertical slicer.



Ref.				€
TVX013	0,500	TVX55, TVX55-G, MCX	St/st	

VERTICAL SLICER

Thickness: 5,5 mm. 13 V blades. Tomatoes, citrus fruit, kiwis, mozzarella slices in a simple movement.

 With carriage for sticks slicer. Accessories sticks slicer not supplied.

 St/st, ABS



Ref.						€
TVX55-G	38	37	60	4,4	Can convert into 3 in 1 multi-cutter	

PUSHER FOR VERTICAL SLICER



Ref.				€
TVX015	0,674	TVX55, TVX55-G, MCX	St/st, ABS	

STRIP CUTTER



*« Lasagne as well as
fruit and vegetable millefeuilles
in no time flat! »*



Cutlery-quality tempered
stainless-steel
blade

Made entirely
from stainless steel

4 powerful
suction cups

Maximum fruit
or vegetable width
and Ø: 11 cm - Ø 17 cm



Accessories available:
cutting cassettes,
thickness 1 mm and 2.3 mm

To cut firm and even fruit and vegetables in wide and fine bands.
To redesign lasagne, millefeuille, spring rolls, vegetable terrines, etc.

Mesh-cutter (CLANTAI) accessory to vary presentations with the « fishnet » cut!



STRIP CUTTER

Blade: 15 cm. Maximum width and Ø of the vegetable or fruit: 11 cm - Ø 17cm. Fresh-cut and strip fruits and vegetables in thin and large strips: revisit lasagna, spring rolls, terrine, millefeuille...

St/st



Ref.	Ex-Ref.	←→	↙	↑	📦	🔍	€
CLANX	N7030	25	23	42	2,5	With lever	
CLANX05	N7035	20	20	25	1,900	Without lever	

JAPANESE SLICER

Maximum width of the vegetable or fruit: 13 cm. Creative fresh-cut and strip fruits and vegetables: strips, capellini: revisit lasagna, spring rolls, caul fats, terrine, millefeuille...

4 blades: strip 130 thickness 0,5mm - spaghetti 1 mm thickness 1,2mm - net thickness 1,2mm - fishes net thickness 1,2mm.

ABS, St/st blades.



Ref.	Ex-Ref.	←→	↙	↑	📦	🔍	€
CLAN01	N7107	28	25	16,5	2,5	4 functions	

JAPANESE SLICER

Maximum width of the vegetable or fruit: 13 cm. Creative fresh-cut and strip fruits and vegetables: strips, capellini: revisit lasagna, spring rolls, caul fats, terrine, millefeuille...

2 blades: strip 130 thickness 0,5mm - spaghetti 1 mm thickness 1,2mm.

ABS, St/st blades.



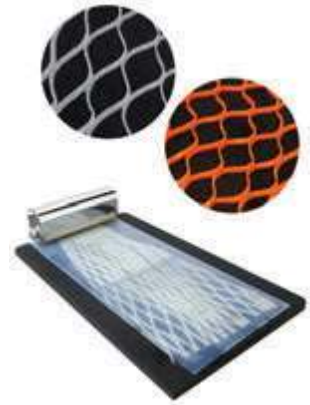
Ref.	Ex-Ref.	←→	↙	↑	📦	🔍	€
CLAN03	N7110	28	25	16,5	2,35	2 functions	

TREAD CUTTER ACCESSORY FOR STRIP CUTTERS

Ideal for the handling of fragile vegetables such as cucumber, courgette, ... Useful width: 10,5 cm. Place on the carpet a vegetable band previously obtained using a strip cutter, and roll the accessory by pressing lightly. Cut and stretch to get the fishing net.

33 notched and round blades bloc and 1 carpet (48 x 8 x 0,3 cm).

St/st blade, plastic body, silicone rubber carpet.



Ref.	←→	↙	↑	📦	€
CLANTAI	15	5	3,5	CLANX, CLANX05, CLAN01, CLAN02, CLAN04, CLAN03.	

JAPANESE SLICER

4 thicknesses: 0,8 - 1 - 1,2 - 1,4 mm. Width and maximum Ø of the vegetable or the fruit: 8 cm - Ø 10 cm. Creative fresh-cut and strip fruits and vegetables: strips, capellini: revisit lasagna, spring rolls, caul fats, terrine, millefeuille...

1 reversible blade: strip - spaghetti.

ABS, St/st blades.



Ref.	Ex-Ref.	←→	↙	↑	📦	🔍	€
CLAN02	N7108	24	23	16	1,540	2 functions 4 thicknesses	

JAPANESE SLICER

Maximum width of the vegetable or fruit: 13 cm. Creative fresh-cut and strip fruits and vegetables: strips, capellini: revisit lasagna, spring rolls, caul fats, terrine, millefeuille...

1 blade: strip 130 thickness 0,5 mm.

ABS, St/st blades.



Ref.	Ex-Ref.	←→	↙	↑	📦	🔍	€
CLAN04	N7109	28	25	16,5	1,980	1 function	

"LE ROUET® GOURMET" TURNING SLICER



Spaghetti
and angel hair



Juliennes
and tagliatelles



Half-slice
cucumbers



« Your vegetables as
you have never seen them
before »

Robust
stainless-steel
material

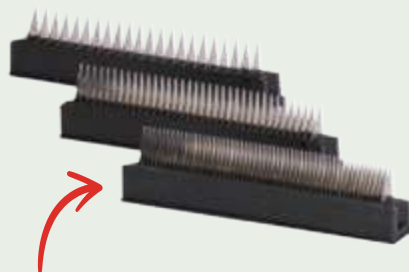
ABS,
stainless steel



Cutting thickness
adjustable from 1 to 4 mm

Highly stable thanks
to 4 powerful suction cups

With 3 trimming combs:
1 mm, 2 mm, and 4 mm



Create tagliatelle, spaghetti, and julienne-cut fruit and vegetables with just a few turns of the handles. You will easily make coleslaw, rösti, and grated potatoes. Tailored to a wide variety of fruit and vegetables, including firm-fleshed ones, like carrots, celery, onions, courgettes, and apples. An optional motorisation kit is available.



TURNING SLICER «LE ROUET»

Cutting thickness: 0,8 mm. Heavy duty construction. Mass production of garlands, spaghetti, and fruits and vegetables tagliatelles.

Plain blade (garlands) and 3 knives filaments: 2 mm, 3 mm and 6 mm.

St/st, die cast aluminium.



Ref.	Ex-Ref.					€
4030CLR	N7001	37	14	25	3,6	

MOTOR KIT

Fixed speed, pressure to keep on the switch. To fix at the place of the handle.



Ref.				€
N9011	0,620	4100CLR, 4030CLR	0,11	

TURNING SLICER «LE ROUET GOURMET»

Adjustable cutting thickness: from 1 to 4 mm. Huge variety of capellini, spaghetti, and tagliatelles measures of fruits and vegetables.

Adjustable blade (garlands) and 3 knives filaments: 1 mm, 2 mm, 4 mm. 4 strong suction cups.

ABS, St/st



Ref.	Ex-Ref.					€
4100CLR	N7000		36	13,5	24,3	2,4

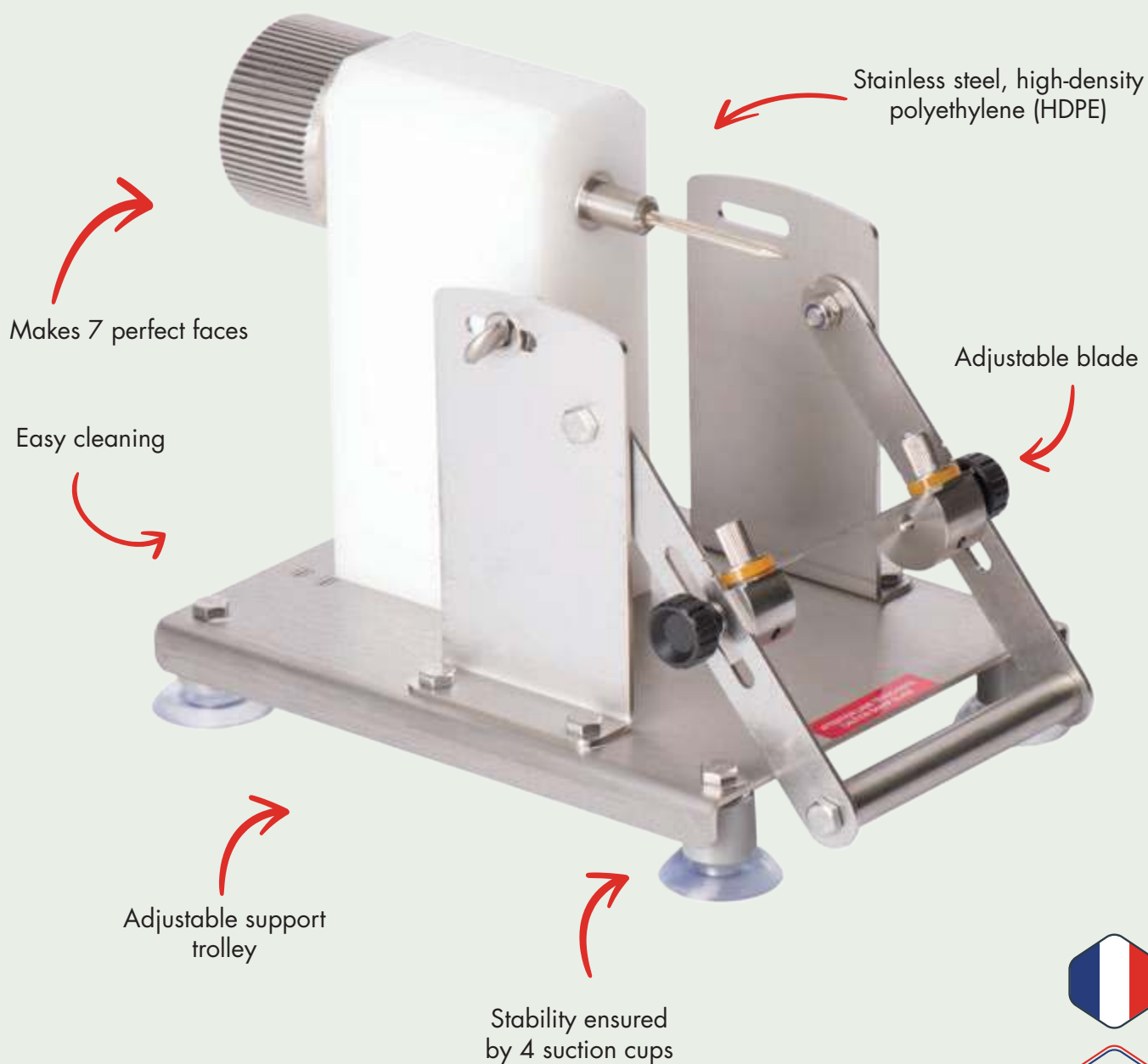
CHÂTEAU CUTTER



« Haute cuisine
within everyone's reach »



PREPARATION



Enables easily-made chateau, cocotte, and fondant potatoes 4 to 8 cm long. The regularity of the 7 faces is ensured by indexed rotation of the support. The machine is easy to handle, and can be used by non-specialist staff.



CHÂTEAU CUTTER

7 perfect sides, reachable for all.

St/st, HDPE.



Ref.						€
MLT.	31	17	26	3,1	Complete device	
MLT01.					Spare blade only	



JAPANESE VEGETABLE TURNING

Cutting thickness: 0,8 mm. Perfect cut very thin: capellini, spaghettis, tagliatelles.

Plain blade (garlands) and 3 knives filaments: 1 mm - 2,5 mm and 4 mm.

ABS, St/st blades.



Ref.	Ex-Ref.					€
4500CLR	N7111	27	12	17,5	0,460	

TWIST VEGETABLE SLICER

Veggie garlands, juliennes and skewers.

3 cutting blade units: 3 - 4 - 5 mm.



Ref.						€
CLS02	2,7	0,75	1,2	0,730	Stainless steel	

VERTICAL VERTICAL JAPANESE TURNING SLICER

Make garlands, spaghetti and vegetable julienne strips.

Plain blade (garlands) and 3 knives filaments: 1 mm - 2,5 mm and 4 mm.

ABS, St/st blades.



Ref.					€
3000CLR	13,5	11,5	25	0,310	



DISASSEMBLE VEGGIE TURNING SLICER

Disassemble: easy to store and clean. 1 button for 4 cuts (spiral, 3 mm, 6 mm, 12 mm). Simple and secure use: turn the blade block knob to choose its cut, and cover back with the cover when finished.

4 suction pads. Knife bloc safeguard.



Ref.		€
N6996	ABS, St/st blades.	

ALLIGATOR

Blade: 6 x 6 mm. Minced onions in one motion.



ALLIGATOR
by Sweden

Ref.						€
N3011	28,5	10,5	3,8	0,380	ABS, St/st. blades.	

BLADE 12 X 12 MM



ALLIGATOR
by Sweden

Ref.						€
N3011-C	0,210	N3011, N3011R			ABS, St/st. blades.	

ONION CUTTER SET

Onion cutter N3011R + blade N3011-C + mini ALLIGATOR N3011M.



ALLIGATOR
by Sweden

Ref.						€
N3011S	0,880				ABS, St/st. blades.	

ALLIGATOR WITH COLLECTOR

Blade: 6 x 6 mm. Minced onions in one motion.

With collector.

**BEST
SELLER**



ALLIGATOR
by Sweden

Ref.						€
N3011R	28,5	10,5	10,2	0,475	ABS, St/st. blades.	

ONION CUTTER - WITH COLLECTOR

3 blades: 3 x 3 – 6 x 6 – 9 x 9 mm. To cut onions, chopping french fries and chopping garlic.

3 knives: 3x3 - 6x6 - 9x9 mm.



ALLIGATOR
by Sweden

Ref.						€
N3011X	28,5	10,5	10,2	0,985	St/st	

ONION CUTTER ALLIGATOR



« Copied but never equalled »

To slice onions thinly,
cut chips, and chop garlic

With 3 knives:
3×3 - 6×6 - 9×9 mm



Collecting tray



Stainless steel



ALLIGATOR
of Sweden



In 2001, the inventor Benny Engdah designed the Alligator out of a wish to make it easier to prepare his favourite Swedish dish: Kroppkakor, potato balls garnished with sliced onions and bacon. He registered a patent and success quickly spread worldwide: the ease of using the revolutionary vegetable cutter won over professional chefs as well as individuals. Pierre Tellier, as a manufacturer of professional devices for cutting fruit and vegetables, was naturally won over by the small, efficient, and space-saving device, and introduced the Alligator to France in 2005. The Alligator vegetable cutter stands out by its robustness as well as the quality of its blades and grills.

MINI ALLIGATOR

Blade: 3 x 3 mm. For garlic, shallots, mushrooms, etc.

With collector.



ALLIGATOR
by Sweden

Ref.						€
N3011M	16,8	6	6	0,140	ABS, St/st. blades.	

ST. S. MINI ALLIGATOR

Blade: 3 x 3 mm. For garlic, shallots, mushrooms, etc.

With collector.



ALLIGATOR
by Sweden

Ref.				€
N3011MX	0,430	St/st		

ONION SLICER

Slice: 5.5 mm. For onions and tomatoes.



ALLIGATOR
by Sweden

Ref.						€
N3011T	27,5	11	6,5	0,910	ABS, St/st. blades.	

COLLECTOR



ALLIGATOR
by Sweden

Ref.				€
N3011-B	0,120	N3011R	Tritan	
N3011-BX	0,093	N3011X	Tritan	
N3011MX-B		N3011MX	Tritan	
N3011M-B		N3011M	Tritan	

KNIFE

Dishwasher safe.

PP, St/st. blades.



Ref.				€
N3011X03		N3011X	3 mm	
N3011X06	0,056	N3011X	6 mm	
N3011X12		N3011X	12 mm	

VEGETABLE SLICER 3 BLADES

Cuts in dices: 6.8 x 6.8 mm & 13.6 x 13.6 mm. Cuts in half-slices: 6.8 mm.

Collector and lid, 3 blades, 1 pusher.



Ref.						€
N2994	27	15	11	0,655	ABS, St/st., PP.	

SET OK KNIVES + PUSHERS

Dish washer safe.

With cleaning grid.

PP, St/st. blades.



Ref.				€
N3011MX-K	0,430	N3011X	3 mm	
N3011X09K		N3011X	9 mm	
N3011XK		N3011X	3 + 9 + 12 mm	

CITRUS FRUITS | FRESH CUT

LEMON 1/2 AND 1/4 CUTTER SETS

¼ slice (6 mm cut): Mojito, Caïpirinha and Ti-punch, prepared three times faster.

½ slice (12 mm cut): for seafood, fish and cocktails.

St/st, ABS and HDPE.

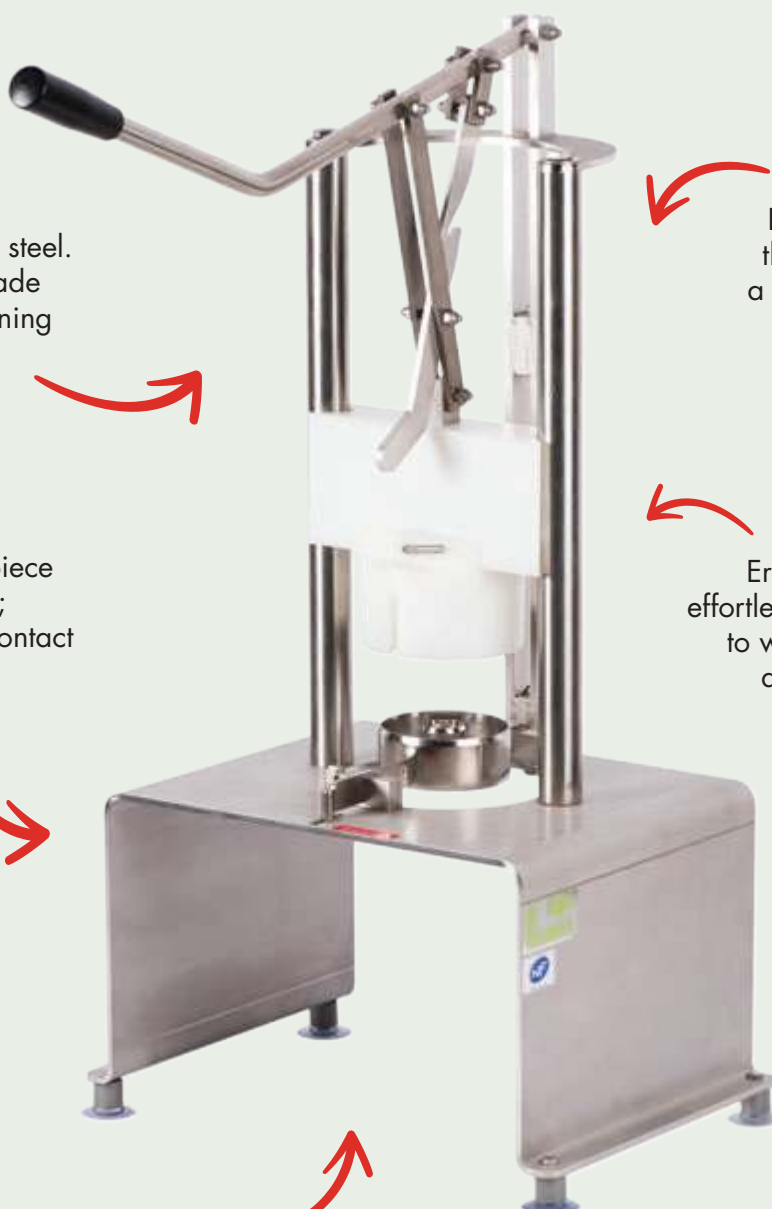


Ref.				€
CDX4	2,1	N4120	Cut: 12 mm	
CDX7			Cut: 6 mm	
CDX47	4,5		Cut: 6 + 12 mm	
CDX40	0,414	CDX4, CDX7, CDX47	12 mm blade set with handles	
CDX70	0,428	CDX4, CDX7, CDX47	6 mm blade set with handles	

PINEAPPLE PEELER



« The taste of the tropics
without the jetlag! »



Made of 18/10 stainless steel.
Tool-free removal of blade
and push-piece for cleaning
after each use

Peels and cores
the pineapple in
a single movement

Total safety:
system to prevent the push-piece
falling over accidentally;
4 suction cups ensure good contact
with the work surface

Ergonomic and
effortless working thanks
to wide movement
amplification

A GN 1/1 15-cm collection tray
can be inserted under the device



This pineapple cutter cuts and cores in a single movement. It is tailored to the requirements of large-scale production, e.g. community catering and other catering. 6 accessories available.

PINEAPPLE PEELER

Peel and core the pineapple in only one movement. Security system. Use without physical effort. Dismantling of the blade and the pusher without any tool.

 St/st, HDPE

BEST SELLER

 **MADE IN**





Ref.	Ex-Ref.						€
EA	EPLAN01	45	39	72	18	Ø 89 mm	
EA095		45	39	72	18	Ø 95 mm	
EA102		45	39	72	18	Ø 102 mm	

PUSHER

 HDPE



 **MADE IN**



Ref.				€
EA004	0,370	EA	Ø 74 mm	
EA002	0,480	EA	Ø 89 mm	
EA008	0,550	EA	Ø 95 mm	
EA006	0,590	EA	Ø 102 mm	
EA014		EA	8 parts	
EA010	0,520	EA	Mango	

ST.S. PINEAPPLE CORING TOOL

Dishwasher safe.

 St/st





Ref.				€
N4200	24	2,8	0,200	

BLADE

 St/st

 **MADE IN**





Ref.				€
EA003	0,230	EA	Ø 74 mm	
EA001	0,450	EA	Ø 89 mm	
EA007	0,330	EA	Ø 95 mm	
EA005	0,330	EA	Ø 102 mm	
EA013		EA	8 parts	
EA009	0,146	EA	Mango	

PINEAPPLE TOP AND TAIL CUTTER

Blade distance can be adjusted from 90 to 150 mm. Cuts both sides off the pineapple in one motion.

 2 curved blades, support.

 St/st, HDPE.





Ref.					€
N4210	33	22	20	5	

PEELER, CORER AND SLICER

St. S. part machine washable. Cut off the top, screw the appliance into the fruit: the pineapple is peeled, emptied from the core and cut in spirales. Cut one side vertically to get slices.

 St/st body and PP handle.

BEST SELLER





Ref.	Ex-Ref.				€
EVAN01	N4201	24	9	0,210	

ST.S. MANGO SLICER

Usable cutting length: 10 cm. Notch without cutting the skin. Regular «hedgehog» half-mangoes only in 3 motions: pivot in one sens then in the other and lift the skin up get out the mango cubes.

9 blades.

St/st, PP



Ref.					€
N4209	10,5	10	17,5	0,470	

COCONUT CRAKER

Effortless. Place the coconut underneath the press and action. Ideal fresh cut.

4-5 / min.

St/st



Ref.					€
N4212	34	36	55	11,8	

FRESH CUT | MELONS & WATERMELONS

PEELERS - CORERS

For melons, pineapples and mangos.

1 handle + 4 blades Ø 8 - 9 - 10.5 - 12 cm.

St/st blade. PP handle.



Ref.		€
MEL01	0,625	

WATERMELON WEDGERS

To cut watermelons, round and oval melons into regular quarters. On a low work plan, clip the top, place the blades between the wires of the support, press firmly.

St/st



Ref.						€
SMP04	37	28	19,5	2	4 wedges	
SMP06	37	28	19,5	2	6 wedges	
SMP08	37	28	19,5	2	8 wedges	

PEELERS - CORERS

For melons, pineapples and mangos.

St/st blade. PP handle.



Ref.							€
MEL80	21,5	18	2,3	8	0,384	Ø 80 mm	
MEL120	25,5	20	2,3	12	0,384	Ø 120 mm	

WATERMELON WEDGERS

To cut watermelons, round and oval melons into regular quarters. On a low work plan, clip the top, place on the columns, press firmly.

St/st



Ref.						€
N4215	50	60	40	9	4 wedges	
N4214	50	60	40	9	6 wedges	

MELON WEDGER KNIFE

Interchangeable blades on the same support.

St/st



MADE IN



Ref.				€
SM006	0,500	SM01, SM06, SM08	6 wedges	
SM008	0,600	SM01, SM06, SM08	8 wedges	

MELON WEDGER

To cut quickly round and oval melons into regular quarters. Guide columns.

St/st, HDPE



MADE IN



Ref.						€
SM01	27	20	42	2,7	6 & 8 wedges	
SM06	27	20	42	2,7	6 wedges	
SM08	27	20	42	2,7	8 wedges	

AUBERGINE AND ZUCCHINI SLICER

Cut: 5.5 mm. To slice aubergines, courgettes lengthwise. Also suitable for tomatoes, citrus fruits, kiwis.

 St/st



Ref.					€
CAUB55	62	21	26	8,4	

SLICER

Cut: 6 mm. Mushrooms, strawberries, garlic, etc.

 St/st



Ref.	Ex-Ref.					€
N4194X	COUP-FC		22,5	7,3	1,6	0,185

VEGETABLE CORING TOOL

Designed in partnership with Frédéric Jaunault. Ambidextrous: st/st blade with both sides sharpened: fast, precise and regular work. Special fruits and vegetable carving, also coring tool. Overmolded squared handle with stop (10,5 cm): good grip, safety and ergonomics.



Ref.			€
ID1091	0,020	St/st and PP handle.	

AVOCADO PEELER AND SLICER

10 blades.

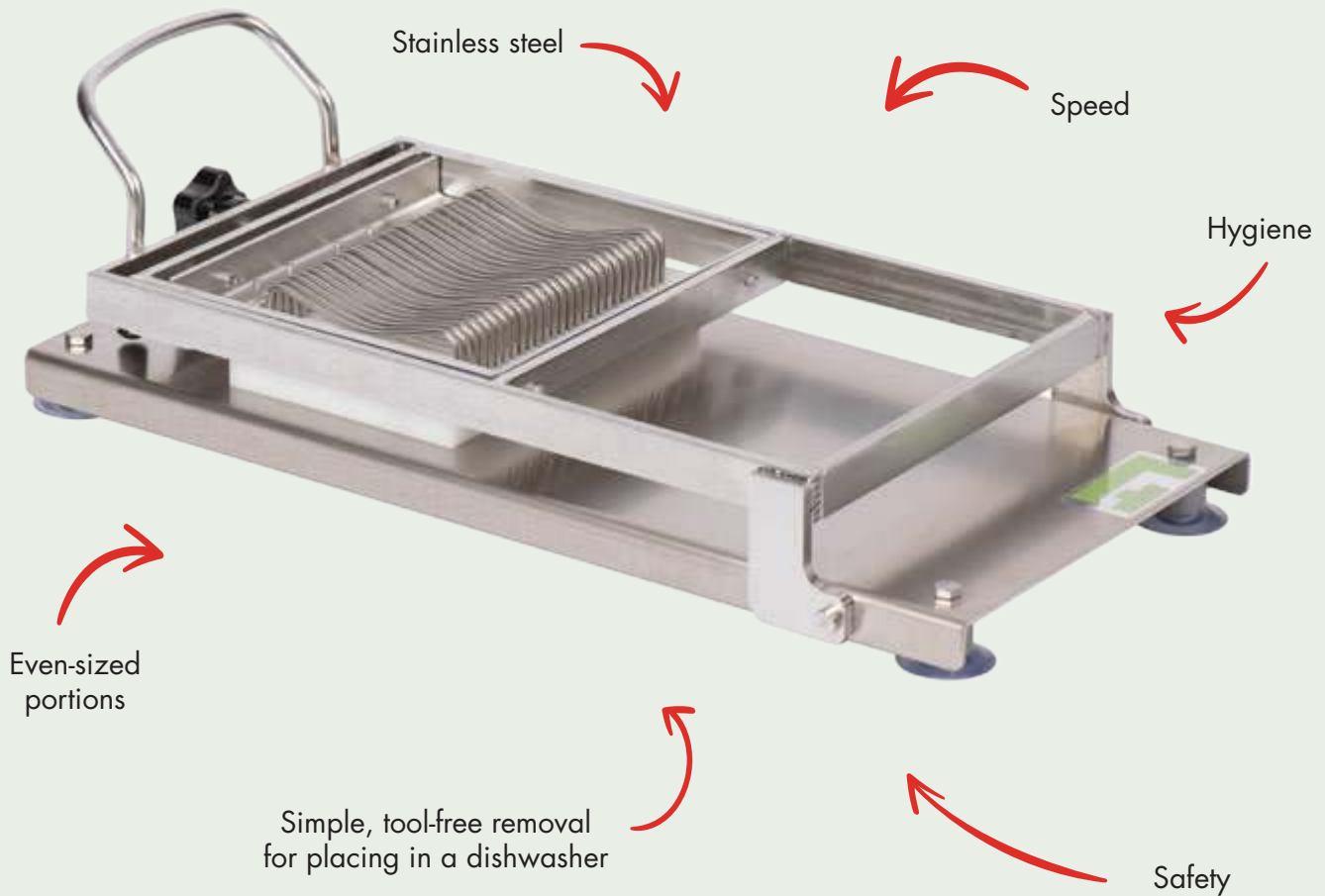


Ref.					€
N4196	19	6,5	0,065	St/st	

GUITAR WITH WIRE



« Thanks to Tellier Guitar Slicers,
compose regular pieces »



For foie gras, mousses, soft fruit, cheese, mozzarella, feta, butter, hard-boiled eggs, sausages, beetroot, etc., i.e. all products that are of soft and even consistency .
2 sizes: mini (cutting length h: 14.5 cm) or maxi (30 cm) fitted with a choice of:
- a hollow holder for round products ,
- a flat holder for flat products ,
- choice of cutting width: 5, 7, or 10 mm.

MINI GUITAR WITH BLADES

To slice firm and fine products: lemons, gherkins, peppers, ...

St/st., HDPE.

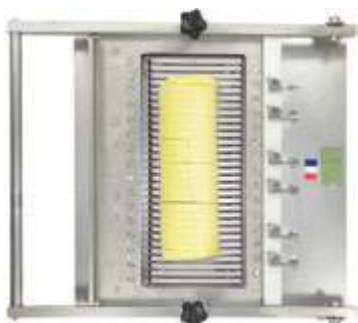


Ref.						€
GXL55	44	17	13,5	3,9	Cut: 5,5 mm	
GXL55-01				GLX55	Spare blade	

MAXI GUITAR FOR FLAT PRODUCTS

Cutting length: 30 cm.

St/st



Ref.						€
GXM06	49	43,8	9,4	7,6	7 mm	
GXM04	49	43,8	9,4	7,6	10 mm	

MINI GUITAR FOR FLAT PRODUCTS

Cutting length: 14,5 cm.

St/st



Ref.						€
GX02	45,5	23,3	13,5	4,9	5 mm	
GX06	45,5	23,3	13,5	4,9	7 mm	
GX04	45,5	23,3	13,5	4,9	10 mm	

MAXI GUITAR FOR ROUND PRODUCTS

Cutting length: 30 cm.

St/st



Ref.						€
GXM05	49	43,8	9,4	8,9	7 mm	
GXM03	49	43,8	9,4	8,9	10 mm	

MINI GUITAR FOR ROUND PRODUCTS

Cutting length: 14,5 cm.

St/st



Ref.	Ex-Ref.						€
GX01	MG010	45,5	23,3	13,5	4,9	5 mm	
GX05		45,5	23,3	13,5	4,9	7 mm	
GX03		45,5	23,3	13,5	4,9	10 mm	

MAXI GUITAR HOLDERS

St/st



Ref.			€
GXM052	GXM05, GXM06	7 mm Round holder	
GXM012	0,705	GXM03, GXM04	10 mm Round holder
GXM053	0,850	GXM05, GXM06	7 mm Flat holder
GXM022	0,940	GXM03, GXM04	10 mm Flat holder

MINI GUITAR HOLDERS

 St/st





Ref.				€
GX012	0,650	GX01, GX02	5 mm Round holder	
GX052	0,315	GX05, GX06	7 mm Round holder	
GX014	0,650	GX03, GX04	10 mm Round holder	
GX022	0,650	GX01, GX02	5 mm Flat holder	
GX053	0,320	GX05, GX06	7 mm Flat holder	
GX024	0,650	GX03, GX04	10 mm Flat holder	

TERRINE SLICER

Cutting width: 13 cm. Cutting length: 30 cm.

 St/st





Ref.	Ex-Ref.						€
CTER02	N3511	57	22	22,5	7,6	Cut 7 mm	
CTER01	N3510	57	22	22,5	7,6	Cut 10 mm	

GUITAR WIRES

Mini guitars (4 x 2 wires).

 St/st



Ref.				€
GX015	0,04	0,015	GX01, GX02, GX03, GX04, GX05, GX06	
GXM015	0,04	0,030	GXM03, GXM04, GXM05, GXM06	

SET OF 2 SPARE WIRES

 St/st



Ref.			€
GX015T	0,005	CTER02, CTER01	

CHEESE WEDGER

Cut: Ø 15 cm. Equal portions in a move.

St/st, HDPE



Ref.	←→	↗	⌈	📦	🔍	€
PF01	27	20	26	2,5	6 & 8	
PF06	27	20	26	2,5	6	
PF08	27	20	26	2,5	8	

TRADITIONAL CHEESE GIROLLE ROTARY GRATER

Cut: Ø 17 cm. The original.



Ref.	Ex-Ref.	⌈	⊘	📦	🔍	€
N3027	GIR01	15,5	22	0,800	St/st, wooden base	

COVER CHEESE SCRAPER

Cover Ø 15 cm adjusted to Tête de Moine Ø. To scrape the Tête de Moine in flower and to keep the cheese in a safe page.

PS



Ref.	Ex-Ref.	⌈	⊘	📦	🔍	€
N3026C	GIRCL	11	15,5	0,129	N3026, N3027, N3027F	

HARMONY GIROLLE GRATER

Cut: Ø 12 cm. Hygienic.



Ref.	Ex-Ref.	⌈	⊘	📦	🔍	€
N3026	GIR03	15	16	0,400	St/st, plastic base	

CHEESE AND CHOCOLATE SCRAPER

Cover Ø 20 cm adapted to the cheese rotary grater. To scrape the Tête de Moine in flower and to keep the cheese in a safe page.

Oak-tree wood, St/st, PS.



Ref.	⌈	⊘	📦	🔍	€
N3027F2	17	22	0,779	Scraper and cover	
N3027F	17	22	0,650	Scraper	

PROFESSIONAL CHEESE CUTTER WITH WIRE

Cut cheese slices from 1/2 to 1/4 cheese wheel.



Ref.	←→	↗	⌈	€
CFR01	10,5	6,5	1	

LYRE

Perfect to cut foie gras, butter, goat's cheese, cheeses with parsley etc.

 St/st

BEST SELLER



Ref.				€
N3500	12	0,100	12 cm	
N3503	17	0,174	17 cm	
N3504	21	0,197	21 cm	

SET OF 10 SPARE WIRES



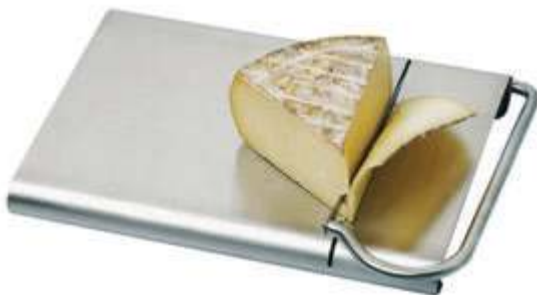
Ref.					€
N35031	17	0,010	N3503	St/st	
N35041	21	0,010	N3504	St/st	

CHEESE SLICER WITH BLADE AND BOARD

Cutting width: 14 cm. For soft-paste cheeses and uncooked pressed paste semi-hard cheeses.

 St/st

STOCK LIMIT



Ref.					€
N3505	27	20,5	3	0,634	

ROQUEFORT CHEESE SLICER

Useful Ø: 22 cm. For every round blue cheeses.

 PE base, St/st. tube and wire, steel painted epoxy mount.



Ref.				€
N3502	36,5	27	2,1	

SET OF 10 SPARE WIRES FOR ROQUEFORT CHEESE SLICER



Ref.				€
N35021	0,010	N3502	St/st	

WIRE CHEESE AND FOIE GRAS SLICER WITH BOARD

Cutting width: 14 cm. For foie gras, butter, goat cheese and blue cheeses.

 St/st



Ref.					€
N3506	27	22,5	3	0,631	

SET OF 5 SPARE WIRES

St/st



Ref.			€
N35061	0,034	N3506	

WIRE CHEESE CUTTER

Adjustable thickness.

Aluminium



Ref.		€
N4191J	0,112	

SET OF 10 WIRES TO CUT CHEESE

St/st, PP.



Ref.			€
N3515	60	0,160	

BREAD SLICER WITH PROTECTION



«You will no longer crush your lovely baguettes fresh from the oven! »



Cut regular, perfect slices without crushing, even with loaves and baguettes out of the oven.
Models available with wooden base and HACCP high-density polyethylene.
Note: the use of cut-resistant gloves is strongly recommended.

BREAD SLICER

Perfect cutting without crushing. Even slices. Toothed blade with a 25-cm half-moon profile. Adjustable stop for slices from 5 to 85 mm. Security casing for finger protection. Stabilising suckers.

Tempered St/st blade.



Ref.	Ex-Ref.	←→	↙↘	⌈⌋	📦	🔍	€
703SF1	N7002	22	39	25	3,4	Wooden base	
703SF1P	N7003	22	39	25	3,4	HACCP HDPE base	
703SX	N7005	22	39	25	3,4	HACCP St S base	

BREAD SLICER WOODEN BASE

Straight blade of 35 cm.

Wooden base and St/st blade.



Ref.	Ex-Ref.	←→	↙↘	⌈⌋	📦	€
N7004	CPS35	40	11	15	2,2	

BAGUETTE SLICER

Short blade: 2-stage opening. Safety first: avoid getting cut. Easy and quick to use: push the ½ baguette in from one side, and pull it out at the other.

Clamp fixation.

St/st



Ref.	←→	↙↘	⌈⌋	📦	🔍	€
FVX1	19,5	6	22,5	1,000	Sandwiches	

BREAD KNIFE ST. S. BASE

Straight blade of 35 cm. Guillotine result: efficient cut.

Safety casing for finger protection. Anti-slip pads.

Tempered St/st blade.



Ref.	Ex-Ref.	←→	↙↘	⌈⌋	📦	€
35CPX	N7011	53	13	16	2,8	

BREAD SLICER WOODEN BASE 1ST PRICE

Straight blade of 25 cm.

Wooden base and St/st blade.



Ref.	Ex-Ref.	←→	↙↘	⌈⌋	📦	€
N7013	CPS25	40	12	7,5	0,940	

BAGUETTE SLICER

Long blade. 2-stage cutting. Safety first: avoid getting cut. Easy and quick to use: push the ½ baguette in from one side, and pull it out at the other.

Clamp fixation.

St/st



Ref.	←→	↙↘	⌈⌋	📦	🔍	€
FVX2	19,5	6	22,5	1,000	Cut in 2 parts	

SLICING GUIDE

Cutting thickness: 1 cm.

St/st, HDPE.



Ref.	Length	Width	Height	Weight	€
TR10	25,5	14,5	17,4	2,1	



1



2



Ref.	Length	Width	Height	Weight	Ø	> <	€
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1 PE HD 500 CHOPPING BOARD - BLACK

GN 1/1. Perfect for the bar. PE HD 500

NPP11-N	53	32,5	2	3.050			
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2 PE HD 500 CHOPPING BOARD - WHITE

With juice channel. Superior quality. PE HD 500

NPP41	40	30	2	1.500			
NPP51	50	30	2	3.000			
NPP61	60	40	2	4.650			

CUTTING TABLE

Board thickness: 20 mm. Non slip pads. GN 1/3 fits underneath. To elevate the working surface to improve comfort.

GN container is not provided.

PE HD 500



Ref.	Length	Width	Height	Weight	€
NPP50	65	40	11	5,3	

3



4



Ref.	Length	Width	Height	Weight	Ø	> <	€
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3 PE HD 500 CHOPPING BOARD - WHITE

With edges. Superior quality. PE HD 500

NPP1	50	37	2	1.780			
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4 PE HD 500 CHOPPING BOARD - WHITE

Superior quality. PE HD 500

NPP3	50	35	1,5	1.111			
NPP4	40	30	2	1.500			
NPP5	50	30	2	3.000			
NPP6	60	40	2	4.650			
NPP11	53	32,5	2	1.973			

HACCP COLORS



« Even foods have their dress code! »

Green:
fruit and vegetables

Red:
raw meat

Blue:
raw fish
and seafood

Violet:
non-allergenic foods
(e.g. gluten-free)

Yellow:
raw fowl

Brown:
cooked meat
and cured meat

White:
dairy products, bread,
cheese, pastry



Colour-coded chopping boards that comply with the HACCP approach: one colour for each type of food, to avoid cross-contamination.



5



6



7



8



9



10



11



12



13



Ref.        €

5 CHOPPING BOARD PE HD 500 - GRANIT COLOR

With juice channel. Superior quality.  PE HD 500

NPP41-G	40	30	2	1.540
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6 INJECTED PE WHITE CHOPPING BOARD

With channel and handle.  PE

NPP2	35	25	1	0.674
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7 PE HD 500 CHOPPING BOARD - PURPLE

New color special HACCP for non-allergenic food. Superior quality.  PE HD 500

NPP6-P	60	40	2	4.660
NPP11-P	53	32,5	2	3.350

8 PE HD 500 CHOPPING BOARD - BROWN

Color special HACCP for cooked meat and delicatessen. Superior quality.  PE HD 500

NPP4-M	40	30	2	1.500
NPP5-M	50	30	2	3.000
NPP6-M	60	40	2	4.650
NPP11-M	53	32,5	2	1.973

9 PE HD 500 CHOPPING BOARD - BROWN

With juice channel. Superior quality.  PE HD 500

NPP41-M	40	30	2	1.500
NPP51-M	50	30	2	3.000
NPP61-M	60	40	2	4.650

Ref.        €

10 PE HD 500 CHOPPING BOARD - RED

Color special HACCP for raw meat. Superior quality.  PE HD 500

NPP4-R	40	30	2	1.500
NPP5-R	50	30	2	3.000
NPP6-R	60	40	2	4.650
NPP11-R	53	32,5	2	1.973

11 PE HD 500 CHOPPING BOARD - BLUE

Color special HACCP for raw fishes and raw seafood. Superior quality.  PE HD 500

NPP4-B	40	30	2	2.000
NPP5-B	50	30	2	3.000
NPP6-B	60	40	2	4.650
NPP11-B	53	32,5	2	1.973

12 PE HD 500 CHOPPING BOARD - GREEN

Color special HACCP for fruits and vegetables. Superior quality.  PE HD 500

NPP4-V	40	30	2	2.400
NPP5-V	50	30	2	3.000
NPP6-V	60	40	2	4.650
NPP11-V	53	32,5	2	1.973

13 PE HD 500 CHOPPING BOARD - YELLOW

Color special HACCP for raw poultry. Superior quality.  PE HD 500

NPP4-J	40	30	2	1.500
NPP5-J	50	30	2	3.000
NPP6-J	60	40	2	4.650
NPP11-J	53	32,5	2	1.973

14



15



16



17



18



19



20



21



22



23



Ref. €

14 SET OF 6 CHOPPING BOARDS

1 chopping board: 355g and 3mm thick. HACCP colors to prevent from cross-contamination: white, red, green, blue, yellow and brown. PE HD 500

NPPC	40	30	0,3	4.600
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15 PE ECO CHOPPING BOARD - WHITE

PE «ECO» low density.

NPP7	40	30	2	2.220
NPP8	50	30	2	2.800
NPP9	60	40	2	4.300
NPP13	30	40	1,5	1.670
NPP14	60	40	1,5	3.400

16 PE ECO CHOPPING BOARD - BROWN

Color special HACCP for cooked meat and delicatessen. PE «ECO» low density.

NPP9-M	60	40	2	4.300
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17 PE ECO CHOPPING BOARD - RED

Color special HACCP for raw meat. PE «ECO» low density.

NPP8-R	50	30	2	2.800
NPP9-R	60	40	2	4.300

18 PE ECO CHOPPING BOARD - BLUE

Color special HACCP for raw fishes and raw seafood. PE «ECO» low density.

NPP8-B	50	30	2	2.800
NPP9-B	60	40	2	43.000

Ref. €

19 PE ECO CHOPPING BOARD - GREEN

Color special HACCP for fruits and vegetables. PE «ECO» low density.

NPP8-V	50	30	2	2.800
NPP9-V	60	40	2	43.000

20 PE ECO CHOPPING BOARD - YELLOW

Color special HACCP for raw poultry. PE «ECO» low density.

NPP8-J	50	30	2	2.800
NPP9-J	60	40	2	43.000

21 BLACK CHOPPING BOARD

Thickness 3 cm, nonskid stands. PE HD 500

YC90607	30	30	3	2.600
YC90707	20	30	3	1.800

22 BLACK CHOPPING BOARD

Perfect for the bar. Thickness 2 cm, nonskid stands. PE HD 500

YC90807	20	30	2	1.200
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23 BLACK CHOPPING BOARD

With channel, nonskid feet. PE HD 500

YC91007		2	1.338	30
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WOODEN CHOPPING BOARD

With channel and juice collector.

Beechwood



Ref.	↔	↗	↓	📦	€
NPB01	35	25	1,7	0,980	
NPB02	40	30	1,7	0,995	

WOODEN CHOPPING BOARDS PARSLEY - CAKE - DRY SAUSAGE

With handle.

Beechwood



Ref.	↔	↗	↓	📦	€
NPPL28	34	14	1,3	0,330	
NPPL40	39	16	1,3	0,450	
NPPL45	44	20	1,3	0,540	

SCRAPER

2 cutting edges blade which can be sharpened. To plane knives cuts.

Tempered St/st. blades. Composite body.



Ref.	↔	↗	↓	📦	€
NPFR	23	6,5	4,3	0,220	

WOODEN CHOPPING BOARD

With channel and juice collector.

Beechwood



Ref.	↔	↗	↓	📦	€
NPB04	34	22	2,5	1,265	
NPB05	38	25	2,5	1,275	
NPB06	40	28	2,5	1,285	
NPB07	50	30	2,5	1,310	

«BEEF PRIME RIB» SHAPED WOODEN CHOPPING BOARD

With channel and juice collector.

Beechwood



Ref.	↔	↗	↓	📦	€
NPB08	31	20	1,5	0,500	
NPB09	40	26	1,6	0,515	

PLANE

To plane knives cuts.

PE HD 500



Ref.	↔	↗	↓	📦	€
NPFR1	17,7	6,4	8,7	0,366	

SPARE BLADE

2 cutting edges blade which can be sharpened.



Ref.				€
NPPR01	0,200	NPPR, NPPR1.	Tempered St/st.	

ANTIBACTERIAL STERILIZABLE CUTTING BOARD

Sterilization in 1 minute: eliminates odors and bacteria! Made from phytoncide, a natural compound derived from plants with antibacterial and sterilizing properties to eliminate bacteria and odors and ensure perfect hygiene. Non-slippery while cutting. Its flexible material, phthalate-free and BPA-free, prevents blade scars and knife damage while protecting the integrity of the knives. Optimally flexible for easy pouring of chopped food into pots and pans without spilling. Dishwasher-safe. Recyclable.



Made from phytoncide, a natural compound derived from plants with antibacterial properties.



Ref.					€
YC91181	36	25	0,38	0,270	

COAT OF MAIL GLOVE

Reversible - Wire: Ø 0.5 mm. For slaughterhouses, butchers, pork butchers, etc. Cleaning by rubbing vigorously with a brush and using 50 °C water.

 St/st. & Polyurethane



Ref.			€
N3089	0,154	«XS» - 6-65	
N3090	0,135	«S» - 7-75 - White	
N3091	0,135	«M» - 8-85 - Red	
N3092	0,135	«L» - 9-95 - Blue	

CUT-RESISTANT GLOVE

Ambidextrous. Machine washable. Glove seamless knitted in Dyneema® fiber, a blend of polyamide and fibreglass.

 Dyneema®



Ref.			€
GANT07F	0,220	Size S	
N3095.	0,220	Size M	
GANT09F	0,220	Size L	

MANUAL KNIVES SHARPENER



Ref.					€
AFFUM	1,4	0,2	0,6	0,040	

SETTING CLIP FOR COAT OF MAIL GLOVES

Set of 10. Ergonomics, put it on the glove, the mail is pulled for a better comfort.



Ref.			€
N3093	0,200	N3089, N3090, N3091, N3092	

FINGER GUARD

To protect fingers whilst chopping.

 Plastic



Ref.	Ex-Ref.					€
PDO01	N3097	8,5	4,5	4	0,030	

WHETSTONE



Ref.			€
ID1030	8	0,100	

HEAT-CONDUCTING SPREADER KNIFE

Lazer marking customizable (minimum of 120 pieces). Because aluminium is so good at conducting heat, the warmth from your hand spreads to the spreader knife. Cut and spread butter easily – even straight from the fridge when it's still rock hard !

100% made of aluminum



Ref.					€
BAR140	17,5	2	0,5	0,026	

CAKE DIVIDER

Graduated lines to guide cutting (5, 6, 7, 9, 11 slices).

PP



Ref.				€
302610	37	White		
302620	37	Yellow		
302630	37	Orange		

MINCING KNIFE

To mince herbs, garlic, onions, shallots... 2 to 3 times faster.

Tempered St/st. blades, ABS handles.



Ref.	Ex-Ref.					€
N3232	GHACB01-S	22	14	0,250	1 blade of 220 mm	
N3233				0,360	2 blades of 220 mm	
N3236				1,000	3 blades of 300 mm	

TORTILLA WEDGERS

St/st



Ref.					€
TORT06	18,5	25	0,205	6 wedges	
TORT08	18,5	25	0,205	8 wedges	

MULTI-BLADE SCISSORS

Blade: 8 cm. Chiseled herbs 5 times faster.

5 blades.

St/st blade



Ref.	Ex-Ref.		€
CIS05B	N3423	0,114	

UNIVERSAL SCISSORS

Blade: 8 cm.

St/st blade



Ref.		€
N3422	0,078	

POULTRY SCISSOR

St/st



Ref.					€
N3420	25,5	4,7	1,8	0,500	

MANUAL SCISSORS SHARPENER



Ref.					€
AFFUC	1,4	0,2	0,6	0,035	

ELECTRIC CAN OPENER FOR INSTITUTIONAL ESTABLISHMENTS



« For community catering of
between 300 and 800 covers! »

Opens
all cylindrical
or rectangular cans,
even if dented to a height of
between 5 and 27cm.

Tool-free removal of the "opening
head" for daily cleaning
in a dishwasher and sterilisation.

High-output motor
with low energy use*

Clean opening:
no filings inside the can.
The same lever strikes
and opens the can in
a single movement.

Output:
40 to 80
5x1 cans at a time

Accessories:
cover-retaining magnet

Professional electric can opener for community catering of between 300 and 800 covers :

- Made from rustproof materials. For reasons of hardness, the wheel is made from tempered steel and treated against rust.
- Two-speed motor protected by a Duralinox cover.
- High-output geared motor.
- All-metal reduction gear (metallic gearing mounted on ball bearings).
- «Motor-opening head» unit with vertical movement assisted by a gas spring enabling effortless positioning depending on the height of the can to be opened.
- Can-height adjustment stop.
- Wearing parts (blade and wheel) can be replaced by non-qualified staff.
- Tabletop device: stainless-steel base and 4 suction cups.

Patented model.

*Motor details : 230 V single-phase - 50 Hz / 60 Hz
Rating: 75 W - Couple : 13 N/m
Metallic pinion gear



ELECTRIC CAN OPENER FOR INSTITUTIONAL ESTABLISHMENTS

2 speeds (80 rpm / 125 rpm). 80 cans in one session. Single-phase. IP41.
Free-standing. Assisted vertical movement.
300 to 800 covers. Opens all cylindrical and rectangular cans, including dented ones, of heights ranging from 5 to 27 cm. Easy disassembly and cleaning. Complies with NF (Normes Françaises - French Standards) and HACCP.

 2 vitesses (80 tpm / 125 tpm).
80 boîtes à la suite. 2 speeds (80 rpm / 125 rpm). 80 cans in one session.
2 velocidades (80 r.p.m. / 125 r.p.m.).
80 latas en continuo.
 50/60Hz 75W 230V
 Reversible double-life blade, 1 wheel
Ø36 mm, 1 metal brush, base with 4 suction pads, magnet to hold the cover.

 St/st



Ref.	Ex-Ref.							€
OE7XC	586XE	45	25	75	13,2	13,2	1,75	

CAN TURNING DISC FOR ROUNDS CANS 5X1 AND 3X1

To set in front of the large-capacity can opener. Comfortable to use, no rubbing.
Washable.

 Ball bearing.

 St/st



Ref.						€
OE7620.	22	22	3,5	2,2	OE750M, OE750T, OE750M-110.	
OE7620B					OE750	

ELECTRIC CAN OPENER LARGE CAPACITY

IP55. To be fixed. Pneumatic-spring-assisted vertical movement. Cover held magnetically. Over 800 covers. Continuous working. Opens all cylindrical and rectangular cans, including dented ones, of heights ranging from 5 to 27 cm. Easy disassembly and cleaning. Complies with NF (Normes Françaises - French Standards) and HACCP.

 400-500 boîtes par h. Sur demande modèle très grande vitesse. 400-500 cans per hour. Very-high-speed model on request. 400-500 latas por h. Por encargo modelo muy alta velocidad.

 50-60Hz 260W

 Control pedal, reversible double-life blade, 2 wheels: Ø36 mm for rectangular cans, Ø70 mm for round cans, 1 metal brush.

 St/st



Ref.	Ex-Ref.								€
OE750M	590XEC	30	30	75	32	32	230 V Single phased	5	
OE750M-110		30	30	75	32	30	110 V	5	
OE750T		30	30	75	32	32	380 V Triphased	5	

ENHANCES - 2 PCS 12 CM

Enables the can column to be raised to 39 cm.

 St/st



Ref.			€
OE750X	1,190	OE750	

WORKING POST WITH WHEELS

To order. For large-capacity can openers to be mounted.

4 castors, 2 with brakes. 1 drawer. 1 lower shelf.

St/st



Ref.						€
PTX21	80	70	85	50	OE750	

REVERSIBLE BLADE FOR CAN OPENERS

Do not sharpen the blade. Reversible, double life.

1 St. S. blade, 1 Courbane blade.

St/st



Ref.			€
O2830	0,010	OE750M, OE750T, OE750M-110.	

COURBANE RING FOR CANOPENER

Elastic.

Elastomer.



Ref.		€
O2873	0,005	

COG-WHEEL FOR ELECTRIC CAN OPENERS

For OE750 (standard for all cans) and OE750 (rectangular cans).

Tempered steel.



Ref.				€
OE7554	0,36	0,009	OE750M, OE750T, OE750M-110.	

COG-WHEEL FOR ELECTRIC CAN OPENERS

For OE750 (round cans).

Tempered steel.



Ref.				€
OE7553	0,7	0,030	OE750M, OE750T, OE750M-110.	

KIT OF SPARE PARTS FOR ELECTRIC CAN OPENERS

1 wheel Ø36 mm, 1 blade, 1 stainless-steel washer, 1 courbane washer, 1 metal brush.

St.S., cold-worked steel.



Ref.			€
OE895	0,115	OE750M, OE750T, OE750M-110.	

KIT OF SPARE PARTS FOR ELECTRIC CAN OPENERS

 1 wheel Ø36 mm, 1 wheel Ø70 mm, 1 blade, 1 metal brush.

 St.S., cold-worked steel.



Ref.			€
OE7501	0,390	OE750M, OE750T, OE750M+110.	

METALLIC BRUSH FOR CAN OPENER

Use the metal brush to clean the wheel daily.

 St.S. bristles.



Ref.	Ex-Ref.		€
OEX821	BRO1	0,030	

NON-CUTTING EDGE CAN-OPENER



« Say goodbye
to sharp edges ! »



Opens round cans of all sizes by cutting the external seal: edges are neat, and there is no risk of cutting oneself. The can's cap can be used to protect its contents from dust and splashes (the cover no longer offers hermetically-sealed conservation). Its weight enables it to be stable on the tin and to ensure optimum guidance. The head design limits wearing parts as well as gaps where dirt may become lodged.

Available with a clamp plate or a screw plate.
Dishwasher-safe.
Patented system.
Made in France.



SAFETY CAN OPENER - NO CUTTING EDGES

Patented system. Open round cans of all sizes (ex. 5/1) by cutting out the outer setting. The edges are smooth, no risk of cutting, and it is possible to reuse the box cap to protect its contents. Be careful, once the box is open, the closure is no longer hermetic.



Ref.							€
OBSXP55		28	12,2	77,5	5	To be bolted	
OBSXV55		28	12,2	77,5	5	With clamp fixation	

ST. S. CAN OPENERS WITH COMPOSITE HEAD

Rod 55 cm, base 22 x 12 cm. Dishwasher. Patented system. All types of cans.

Stainless-steel stem and base, composite head.



Ref.	Ex-Ref.				€
OX5P55	565XV	79	2,8	To be bolted	
OX5V55	565XR	79	2,8	With clamp fixation	

ALL ST. S. CAN OPENERS

Rod 55 cm, base 22 x 12 cm. Built-in stem, one-piece head, tool-free disassembly. Dishwasher. Patented system. All types of cans.



Ref.	Ex-Ref.				€
OX55	560XV	78	3,2	To be bolted	
OXV55	560X	78	3,2	With clamp fixation	

PROFESSIONAL ECONOMICAL CAN OPENERS

Rod 55 cm, base 22 x 12 cm. Patented system. All types of cans.

Composite head, nickel-steel stem, base of epoxy-coated steel.



Ref.	Ex-Ref.				€
OSP55		78	2,8	To be bolted	
OSV55	530R		78	2,8	With clamp fixation

PROFESSIONAL LT ORIGINAL CAN OPENERS

Rod 55 cm, base 22 x 12 cm. Patented system. All types of cans.

Nickel-steel head and stem, base of epoxy-coated steel.



Ref.	Ex-Ref.				€
O2P55		77	3	To be bolted	
O2V55	540N	77	3	With clamp fixation	

COG-WHEEL FOR MANUAL CAN OPENERS

Easy disassembly: use the tool to block the wheel, and unscrew the handle by turning anti-clockwise to remove the wheel.

Disassembly tool.



Ref.				€
O2820	0,36	0,080	Hardened steel.	

KIT OF SPARE PARTS FOR MANUAL CAN OPENERS

Blade, cog-wheel, lever and disassembly tool.

St/st, hardened steel, Rilsan.



Ref.			€
O2895	0,150	OXV55, OXP55, O2V55, O2P55.	
O3895	0,150	OX5V55, OX5P55, O5V55, O5P55, O3V40, O3P40.	

SHORT PROFESSIONAL LT CAN OPENERS

Rod 40 cm, base 18 x 8 cm. Patented system. All types of cans.

Nickel-steel head and stem, base of epoxy-coated steel.



Ref.	Ex-Ref.				€
O3P40		62	2	To be bolted	
O3V40	550E	62	2	With clamp fixation	

RILSAN LEVER

Rilsan



Ref.				€
O2870	6	0,250	OXV55, OXP55, O2V55, O2P55.	
O3870	4	0,200	OX5V55, OX5P55, O5V55, O5P55, O3V40, O3P40.	

TITAN SEMI-PROFESSIONAL CAN OPENER

Spare blades and wheels available. Adapted to large cans. The pointed blade automatically enters the can.

Bottle opener.

Tinned hardened steel, nickel steel blade, beech handle.



Ref.	Ex-Ref.					€
N4041	TITO2	9	6	8,5	0,190	

PALM MANUAL CAN OPENER

Clean cut and side opening, without dirtying can content. Ergonomic handle and easy to use. It ensures the safest of cuts: neat opening and no sharp edges.

 ABS, steel blade.



Ref.					€
N4057	12,5	7,7	6,5	0,135	

HANDFREE CAN OPENER



ONE TOUCH

Ref.						€
KOBA01	16	6	4,5	0,170	0,06	

HANDFREE JAR OPENER



ONE TOUCH

Ref.							€
KOBC01		27	14	6	0,345		0,06
KOBC02		27	14	6	0,345		0,06

LOW PRICE CAN OPENERS

Set of 10.

 Bottle opener.

 Hardened steel blade, St/st. handle.



Ref.					€
N4056	10	2	2,5	0,035	

«THE BEAN» HANDFREE CAN OPENER

Suitable for any type of cans. Smooth edges after opening.



ONE TOUCH

Ref.						€
KOBA03	13	7,7	5	0,135	0,02	

RING PULLER / JAR OPENER

Also bottle opener, and can piercer. Makes light work of opening jars with seals.

 Nickel-plated steel



Ref.			€
N3044	13	0,042	

COMBINED MINCER + GRATER 3 DRUMS

Drums: gruyere, parmesan, vegetables. Reverse switch.

60-80 kg/h

50Hz 220-240 V 350 W

3 sieves : Ø 3 - 5 - 8 mm. R300. 3 sausage funnels.



Ref.						€
N5600+R300	43	42	18	6	0,71	

GRATER FOR FARCIMENT

St/st



Ref.					€
100RP	2,75	1,1	0,2	0,230	

4-WAY GRATERS

Slices, gruyère, parmesan and vegetable.

St/st



Ref.	Ex-Ref.						€
N3751	RP4-G	11,7	10,6	25,5	0,260	Large model	
N3750	RP4-P	10,8	8,2	24	0,240	Small model	

CABBAGE GRATER

Beech tree, inox.



Ref.	Ex-Ref.					€
N7010	310RCH	60	22,5	8,5	2,2	

FINE GRATER

St/st



Ref.					€
300RP	4	1,35	2,4	0,895	

PARMESAN GRATER

St/st



Ref.	Ex-Ref.					€
N4193	RP401	19,4	11	11,5	0,155	

NUTMEG GRATER

 Tank.
 St/st



Ref.	Ex-Ref.					€
N4190	RMU01	13,6	4,4	2,8	0,030	

HANDFREE CHEESE GRATER



ONE TOUCH

Ref.					€
KRFA01	20	5,4	0,360	0,06	

GARLIC GRATER

Multitude of little sharp holes. Dishwasher safe. To mash garlic, wasabi, ginger, horseradish. To grind almonds, nutmeg...

 St/st



Ref.	Ex-Ref.				€
N4297	GIN01	11	7,5	0,058	

4 DRUMS GRATER WITH SUCTION BASE

High adhesion suction. The wooden handle is disassembled to wash the stainless steel elements in the dishwasher. Robust and efficient, this grater pours your preparations straight into a dish. Suitable to grate fruits, vegetables, hard cheeses, dry fruits and chocolate.

 4 drums: gruyère, vegetables, slices, parmesan. Suction base.

 St/st, wooden handle



Ref.					€
N2700X	20	10,8	22	1,098	

CHEESE GRATER

Gruyere. Easily dissambled for thorough cleaning after each use.

St/st

**BEST
SELLER**



Ref.	Ex-Ref.					€
N3009X	MOUL01	25	11,5	10,5	0,310	

CHEESE GRATER

Gruyere - parmesan. Easily dissambled for thorough cleaning after each use.

St/st



Ref.					€
N3009X-2	25	11,5	10,5	0,360	

CHEESE GRATER

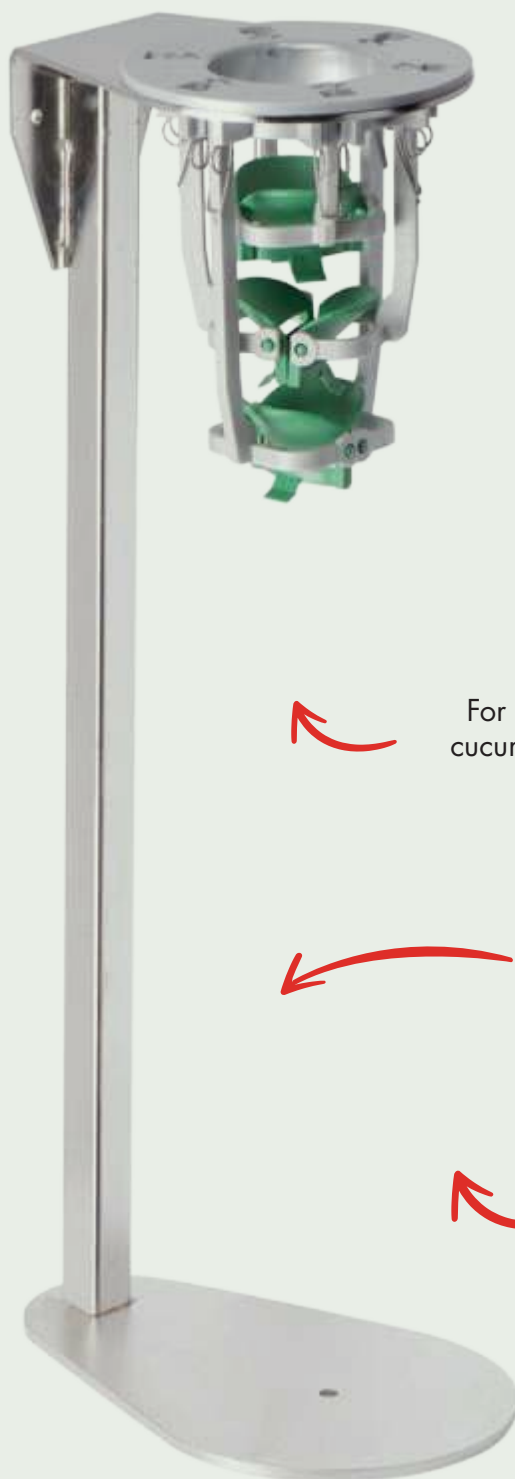
Gruyere - vegetables - slices. Easily dissambled for thorough cleaning after each use.

St/st



Ref.	Ex-Ref.					€
N3010	MOUL02	25	11,5	10,5	0,410	

PEELER FOR INSTITUTIONAL ESTABLISHMENTS



« Here, we zip along at 600 cucumbers an /hour »



Interchangeable heads



For carrots, large carrots, cucumbers, and asparagus!



Perfect peeling



Quick and easy



No loss:
fine peelings



Our peelers will win you over with their many qualities :

- Time-saving: 100 kg of carrots or 600 cucumbers an hour
- Easy to use: insert the vegetables at the top and pull towards the bottom
- No loss: peelings are very fine
- Easy to clean

Several models (pedestal, for attachment, etc.) available for carrots (large and small), cucumbers, and asparagus.

ST. S PEELER ON WALL FIXATION - CARROTS

St/st, PA, St.S. blades and stand.



Ref.	↔	↗	⌈	🔍	€
EMX001	17	12,5	16	Ø introduction: 4,5 cm.	
EMX002	17	12,5	16	Ø introduction: 6 cm.	

ST. S PEELER ON WALL FIXATION - ASPARAGUS

St/st, PA, St.S. blades and stand.



Ref.	↔	↗	⌈	🔍	€
EMX004	17	12,5	16	0,760 Ø introduction: 4,5 cm.	

PEELER ON WALL FIXATION - BIG CARROTS

Steel stand, epoxy, PA, St.S. blades.



Ref.	↔	↗	⌈	🔍	€
EM002.	17	12,5	16	0,500 Ø introduction: 6 cm.	

ST. S PEELER ON WALL FIXATION - CUCUMBERS

St/st, PA, St.S. blades and stand.



Ref.	↔	↗	⌈	🔍	€
EMX003	17	12,5	16	0,760 Ø introduction: 6 cm.	

PEELER ON WALL FIXATION - CARROTS

Steel stand, epoxy, PA, St.S. blades.



Ref.	↔	↗	⌈	🔍	€
EM001.	17	12,5	16	0,500 Ø introduction: 4,5 cm.	

PEELER ON WALL FIXATION - CUCUMBERS

Steel stand, epoxy, PA, St.S. blades.



Ref.	↔	↗	⌈	🔍	€
EM003.	17	12,5	16	0,500 Ø introduction: 6 cm.	

PEELER ON WALL FIXATION - ASPARAGUS

 Steel stand, epoxy, PA, St.S. blades.



Ref.						€
EM004.	17	12,5	16	0,500	Ø introduction: 4,5 cm.	

ST. S PEELER ON STAND - BIG CARROTS

 St/st, PA, St.S. blades and stand.



Ref.						€
EPX002.	21,5	14	51	1,800	Ø introduction: 6 cm.	

ST. S PEELER ON STAND - ASPARAGUS

 St/st, PA, St.S. blades and stand.



Ref.						€
EPX004	21,5	14	51	1,800	Ø introduction: 4,5 cm.	

ST. S PEELER ON STAND - CARROTS

 St/st, PA, St.S. blades and stand.



Ref.						€
EPX001.	21,5	14	51	1,800	Ø introduction: 4,5 cm.	

ST. S PEELER ON STAND - CUCUMBERS

 St/st, PA, St.S. blades and stand.



Ref.						€
EPX003.	 21,5	14	51	1,800	Ø introduction: 6 cm.	

EPOXY PEELER ON STAND - CARROTS

Epoxy painted steel support, PA, St.S. blades.



Ref.						€
EP001.	21,5	14	51	1,800	Ø introduction: 4,5 cm.	
EP002.	21,5	14	51	1,800	Ø introduction: 6 cm.	

EPOXY PEELER ON STAND - ASPARAGUS

Epoxy painted steel support, PA, St.S. blades.



Ref.						€
EP004.	21,5	14	51	1,800	Ø introduction: 4,5 cm.	

PEELER WITH CLAMP FIXATION - CUCUMBERS

St/st, PA, St.S. blades and stand.



Ref.						€
ESJX003	22	13	16		Ø introduction: 6 cm.	

EPOXY PEELER ON STAND - CUCUMBERS

Epoxy painted steel support, PA, St.S. blades.



Ref.						€
EP003.	21,5	14	51	1,800	Ø introduction: 6 cm.	

PEELER WITH CLAMP FIXATION - CARROTS

St/st, PA, St.S. blades and stand.



Ref.						€
ESJX001	22	13	16		Ø introduction: 4,5 cm.	
ESJX002	22	13	16		Ø introduction: 6 cm.	

PEELER WITH CLAMP FIXATION - ASPARAGUS

St/st, PA, St.S. blades and stand.



Ref.						€
ESJX004	22	13	16		Ø introduction: 4,5 cm.	

PEELING HEADS

Interchangeable peeling heads. Spare parts (springs, blades, arms, connector board) available.

 With pusher.

 Reinforced polyamide, St/st.



Ref.					€
E0010.	4,5	0,160	EM, EP, EPX, ESJX	Carrots head	

PEELING HEADS

Interchangeable peeling heads. Spare parts (springs, blades, arms, connector board) available.

 With pusher.

 Reinforced polyamide, St/st.



Ref.					€
E0011.	6	0,275	EM, EP, EPX, ESJX	Big carrots head	

PEELING HEADS

Interchangeable peeling heads. Spare parts (springs, blades, arms, connector board) available.

 Reinforced polyamide, St/st.



Ref.					€
E0012.	6	0,155	EM, EP, EPX, ESJX	Cucumbers head	

PEELING HEADS

Interchangeable peeling heads. Spare parts (springs, blades, arms, connector board) available.

 Reinforced polyamide, St/st.



Ref.					€
E0019.	4,5	0,140	EM, EP, EPX, ESJX	Asparagus head	

WATERMELON AND PUMPKIN PEELER

Useful width: 6,5 cm. Adjustable peeling thickness.

 St/st blade. ABS handle.



Ref.					€
ID4006	16	10,5	5	0,244	

ONION PEELER

Peel your onions quickly !

 ABS, PP, St/st.



Ref.					€
N3011EO	29,5	12	7,5	0,650	

LARGE VEGETABLE PEELER

Useful width: 8 cm. Mango, watermelons, pumpkins.



Ref.	↔	↗	⏏	€
ID4007	20	10,5	0,080	

ASPARAGUS PEELER

Handy tong design.



Ref.	Ex-Ref.	↔	↗	⏏	⏏	€
N3079	ASP02	17,5	1,4	3,5	0,040	

ELECTRIC PEELER

To peel citrus fruits, onions, and all round and oval fruits and vegetables in great quantity. Pelling thickness adjustable. Special feature for citrus: 1 go: zest only, or 2 passes go and return: zest and white skin. Controls sealing.

⏏ 3 - 4 pcs / min.
⏏ 50Hz 220 V 24 W

⏏ St/st. trident and pick. St/st. knife.



Ref.	Ex-Ref.	↔	↗	⏏	⏏	⏏	⏏	€
N4220	EPLP	25	16,5	23	1,800	Professional model	0,21	

ELECTRIC PEELER

To peel citrus fruits, onions, and all round and oval fruits and vegetables in great quantity. Pelling thickness adjustable. Special feature for citrus: 1 go: zest only, or 2 passes go and return: zest and white skin.

⏏ 3 - 4 pcs / min.
⏏ 50Hz 220 V 24 W

⏏ Plastic trident and pick. St/st. knife.



Ref.	Ex-Ref.	↔	↗	⏏	⏏	⏏	⏏	€
N4221	EPLS	25	16,5	23	1,800	Semi-professional model	0,21	

ELECTRIC PEELER



« No skin stands up to it! »

Watertight
controls

Productivity for peeling round
and oval fruit and vegetables,
as well as onions:
10 to 20 seconds

The arm adapts to
the diameter of the fruit

Adjustable peeling thickness:
no loss

Citrus specificity:
1 stroke: zest only
2 strokes, one each way: zest and white skin



This professional utensil enables large-volume peeling of citrus fruit, onions, and all round and oval fruit and vegetables.
The difference between the two models : the pro model has a stainless-steel trident and centring tip; those parts are made of plastic in the semi-pro model.

CITRUS FRUIT MANUAL PEELERS

To completely zest oranges and lemons.

Epoxy painted steel support.



Ref.							€
N4225	30	7	22	0,650		With clamp fixation	
N4226				0,010	N4225	St S peeling blade	

CASTOR PEELER

4 cm useful double moving blade. Thin peel. Follows the fruits and vegetables curves.

Eyes potato remover.

St/st. handle, tempered carbon steel blade.



Ref.		€
N8012	0,024	

THIN SKIN POLLUX PEELER

Double moving micro-serrated blade. Peel every skins, even thin and hairy: tomatoes, aubergines, peppers, peaches, kiwis.

Eyes potato remover.

St/st. blades and body, PP handle.



Ref.			€
N8014	17	0,024	

VEGETABLE PEELER 2 IN 1

Potatoe eye remover. Dishwasher safe. The Alligator Vegetable Peeler is designed to peel standard and soft/thin skin, perfect for kiwi, tomato and mango.

ABS



ALLIGATOR
by Savat



Ref.					€
N3011P	9	7,5	2	0,068	

CASTOR JULIENNE

Double moving blade with straighten tooth. To get thin juliennes or zests.

St/st. handle and blades.



Ref.		€
N8013	0,023	

POLLUX PEELER

4 cm useful double moving blade. Thin peel. Follows the fruits and vegetables curves.

Eyes potato remover.

Tempered carbon steel blade, PP handle, St/st. body.



Ref.			€
N8015	17	0,024	

NUT CRACKER

Conical: adapts to fit the fruit diameter, without crushing the flesh. For walnuts, hazelnuts y almonds.

 Cast iron + epoxy, wooden handle



Ref.				€
N4187	18	5,5	0,220	

TO MINCE

ELECTRICAL MEAT MINCER

With reverserswitch.

 60-80 kg/h

 50 Hz - 220 -240V - 350 W

 3 sieves: Ø 3 - 5 - 8 mm - 3 funnels : Ø 12 - 18 - 21 mm. Kebbeh tip.

 St/st, steel, PP.



Ref.	Ex-Ref.						€
N5600	HAE350	43	42	18	6	0,71	

SET OF SAUSAGE FUNNELS

Ø 12, 18, 21 mm.

 PP



Ref.			€
N5600S	0,030	N5600	
N5650S	0,028	N5650	

ELECTRIC MEAT MINCER

 30 - 50 kg/h

 50 Hz / 220 240 V 200 W

 2 sieves: Ø 5 - 7 mm - 3 funnels: Ø 12 - 18 - 21 mm - kebbeh tip.

 St/st, steel, PP.



Ref.						€
N5650	35	38	18	3,2	0,42	

BLADE

 St/st



Ref.			€
N5600C	0,042	N5600	
N5650C	0,016	N5650	

SIEVE

Steel



Ref.				€
N5600-03	0,124	N5600	Ø 3 mm	
N5600-06	0,122	N5600	Ø 5 mm	
N5600-08	40	N5600	Ø 8 mm	
N5650-03		N5650	Ø 3 mm	
N5650-05	0,046	N5650	Ø 5 mm	
N5650-07	0,040	N5650	Ø 7 mm	

N°5 SEMI-PROFESSIONAL ELECTRIC MINCER

Single-phased.

50 kg/h

230V AC 50 Hz - 400W

Ø53 mm grid with Ø 6 mm holes.

Cast iron, plastic base.



Ref.						€
HV5-EL	39	20	25	6,9	0,71	

8 SPOKES SIEVE FOR MEAT MINCER

Steel



Ref.		€
N5600-07	N5600	

N°12 SEMI-PROFESSIONAL ELECTRIC MINCER

Single-phased. Suitable for mincing pork grooves to make pâté and terrines.

100 kg/h

230V AC 50 Hz - 500W

Ø70 mm grid with Ø1,5 mm holes. 1 ring + 2 sausages funnels Ø15 & 25 mm.

Cast iron, St/st base.



Ref.						€
HV12-EL	50	30	32	13,15	1,33	

N°22 SEMI-PROFESSIONAL ELECTRIC MINCER

Two-phased. With rotation reverser. Suitable for mincing pork grooves to make pâté and terrines.

130 kg/h

230V AC 50 Hz - 600W

Ø82 mm grid with Ø 8 mm holes + 1 crown.

Cast iron, St/st base.



Ref.						€
HV22-EL	60	30	32	21	2,5	

TOMATO SAUCE MILL OPTION

-  400W
 Grid with Ø 1,5 mm holes.



Ref.								€
HV5-OPTCT	29	18	27	2,66	HV12-EL, HV22-EL	400W	0,09	
HV1222-OPTCT	45	32	45	5,8	HV5-EL	1200W	0,2	

MANUAL MEAT MINCER

With clamp fixation.

-  Sieve: Ø6.5 mm.
 St/st cast . PP handle.



Ref.	Ex-Ref.							€
N4008CX	HA08CX	26	8	34	2,3	#8	0,7 kg/mn	
N4010CX	HA10CX	27,5	11,3	37,5	3,5	#10	0,9 kg/mn	

MANUAL MEAT MINCER

To be bolted.

-  Sieve: Ø6.5 mm.
 Cast iron. Wooden handle.



Ref.	Ex-Ref.							€
N4022C	HA22C	35	13	33	5,4	#22	1,15 kg/mn	
N4032C	HA32C	39	17	38	9,6	#32	1,70 kg/mn	

GRATER OPTION



Ref.						€
HV1222-OPTRAP	25	25	32	2,8	HV5-EL, HV12-EL, HV22-EL	

MANUAL MEAT MINCER

With clamp fixation.

-  Sieve: Ø6.5 mm.
 Tin-plated cast steel. Wooden handle.



Ref.	Ex-Ref.							€
N4005C	HA05C	23,5	9	32	1,900	#5	0,5 kg/mn	
N4008C	HA08C	25	9,7	34	2,5	#8	0,7 kg/mn	
N4010C	HA10C	29	11,5	40	3,4	#10	0,9 kg/mn	

COOKIE MAKER ATTACHMENT

4 shapes. Turns the mincer into a cookie press.

-  St/st



Ref.				€
N4005C-F	0,025	N4005C	For #5	
N4008C-F		N4008C, N4008CX	For #8	
N4010C-F		N4010C, N4010CX	For #10	

FOOD MASHER FOR MANUAL MEAT MINCER

Beech wood



Ref.			€
N4005P	0,120	N°5, N°8	

SIEVE FOR MANUAL ST/ST MEAT MINCER

St/st



Ref.				€
N40804CX	0,900	N°8	Ø 4,5 mm	
N40104CX	0,140	N°10	Ø 4,5 mm	
N40806CX	0,960	N°8	Ø 6,5 mm	
N40106CX	0,120	N°10	Ø 6,5 mm	
N40808CX	0,900	N°8	Ø 8 mm	
N40108CX	0,126	N°10	Ø 8 mm	
N40812CX	0,940	N°8	Ø 12 mm	
N40112CX	0,142	N°10	Ø 12 mm	

KNIFE FOR MANUAL MEAT MINCER

Steel



Ref.			€
N40051C	0,180	N°5	
N40081C	0,280	N°8	
N40101C	0,300	N°10	
N40221C	0,800	N°22	
N40321C	0,980	N°32	

KNIFE FOR MANUAL MEAT MINCER

St/st



Ref.			€
N40081CX	0,280	N°8	
N40101CX	0,320	N°10	

SIEVE FOR MANUAL ST/ST MEAT MINCER

Steel



Ref.				€
N40115CX	0,134	N°10	Ø 15 mm	

SET OF SAUSAGE FUNNELS FOR MANUAL MINCER

Ø 13, 17, 19 mm - with stuffing star.

PP



Ref.			€
N4005CS	0,036	N°5	
N4008CS	0,400	N°8	
N4010CS	0,044	N°10	
N4022CS	0,068	N°22	
N4032CS	0,650	N°32	

SIEVE FOR MANUAL MEAT MINCER

 Steel



Ref.				€
N40504C	0,500	N°5	Ø 4,5 mm	
N40804C	0,860	N°8	Ø 4,5 mm	
N40104C	0,130	N°10	Ø 4,5 mm	
N40204C	0,212	N°22	Ø 4,5 mm	
N40304C	0,320	N°32	Ø 6,5 mm	
N40506C	0,500	N°5	Ø 6,5 mm	
N40806C	0,960	N°8	Ø 6,5 mm	
N40106C	0,124	N°10	Ø 6,5 mm	
N40206C	0,190	N°22	Ø 6,5 mm	
N40306C	0,320	N°32	Ø 6,5 mm	
N40508C	0,500	N°5	Ø 8 mm	
N40808C	0,900	N°8	Ø 8 mm	
N40108C	0,100	N°10	Ø 8 mm	
N40208C	0,190	N°22	Ø 8 mm	
N40308C	0,294	N°32	Ø 8 mm	
N40812C	0,940	N°5	Ø 12 mm	
N40112C	0,142	N°8	Ø 12 mm	
N40212C	0,226	N°10	Ø 12 mm	
N40312C	0,316	N°22	Ø 12 mm	
N40115C	0,126	N°10	Ø 15 mm	
N40215C	0,214	N°22	Ø 15 mm	
N40315C	0,334	N°32	Ø 15 mm	

VERTICAL DOMESTIC SAUSAGE FILLER

Easy to use, fill the tank by simply tipping it up left to right and turn the crank to activate the silicone tappet: cleanliness and waterproofness guaranteed. The device is designed with a fixing clamp (plastic) for stability and protection of the table.

 1,3 L

 4 funnels: Ø 15, 19, 22 and 25 mm

 St/st, wooden handle



Ref.		€
N5800	1,700	

MANUAL HORIZONTAL SAUSAGE FILLER

2 speeds, cast iron gear. No addition of air: optimal preservation of the quality of the meat.

 6,7L

 4 funnels Ø 15/23/28/38 mm.

 Painted steel and St/st.



Ref.					€
PSX08	70	22	22	11,95	

MANUAL HORIZONTAL SAUSAGE FILLER

No addition of air: optimal preservation of the quality of the meat.

 5L

 4 funnels Ø 15/23/28/38 mm.

 Painted steel and St/st.



Ref.					€
PSX05	60	22	22	10,6	

3,5L MANUAL SAUSAGE FILLER

2 pastic coated fixing clamps. Get locked by a «clac» of locking. Inside leakproof silicone-coated pusher. 2 positions: vertical to fill up the tank and horizontal to stuff.

 3,5 L

 4 funnels: Ø 17-21-25-29 mm.

 St/st tank and epoxy painted base



Ref.		€
N5900	4,5	

ST. S VERTICAL MANUAL FILLER

To be bolted. Dimensions of the base:
30 x 22 cm. 2 speed rack gearing.

3 L

3 funnels: Ø 1.4 – 2 – 3 cm.

St/st



Ref.					€
N5750	42	42	76	8,6	

SET OF SAUSAGE FUNNELS


Ref.				€
N5750S	0,260	N5750	St/st	
N5700S	0,060	N5700	PP	

SET OF 3 FUNNELS

Ø 15 - 20 - 23 mm.



Ref.				€
N4047CXE	0,050	N4047C, N4047CX	PP	

VERTICAL MANUAL FILLER

To be bolted. Dimensions of the base:
30 x 22 cm.

3 L

3 funnels: Ø 0.9 – 1.7 – 2.7 cm.

St/st insert and epoxy frame.



Ref.					€
N5700	30	58	71	6,2	

2L MANUAL SAUSAGE FILLER

To be bolted.

2 L

3 funnels: Ø 14 mm – 18 mm – 22 mm.



Ref.						€
N4047C	65	10,6	57	6,1	Cast iron.	
N4047CX	65	10,6	57	6,1	St/st	

MEAT TENDERIZER

St/st



Ref.			€
N3998	8,3	0,500	

DIE CAST STEAK FORMER

Steak: 115 x 85 x 22 mm.

 172 ml

 St/st

BEST SELLER



Ref.						€
N4001X	36	9	10,5	1,000	Oval	

DIE CAST STEAK FORMER

Steak: Ø 100 x 22 mm.

 161 ml

 St/st



Ref.							€
N4000X	36	10	10,5	10	1,000	Round	

SPARE SPATULA

 St/st



Ref.				€
N4002	0,300	N4001X	Oval	
N3999		N4000X	Round	

PARAFFIN PAPER

x 2000 papers.

 Waxed paper.



Ref.				€
N4001XP	0,708	N4001X	Oval	
N4000XP	0,828	N4000X	Round	

MARGA GRAIN MILL

Not recommended for flour. 5 years guarantee (engine 2 years). 3 speed levels. To satisfy those who appreciate beauty, good food and bio products. Marcato cereal mill permits to mould with its 3 rolls, grind thinly to obtain cereal flakes (oats, barley, spelt, buckwheat, durum wheat, kamut, millet, quinoa, peppercorns and coarse salt). Not suitable for grinding rice.

 Crank

 St/st



Ref.				€
N3013	3,6	Manual		
N3013E	4,85	Electric	0,71	

CEREAL MILL

Crush slightly bread wheat, small spelt, shelled buckwheat...

 Clamp fixation.

 Cast iron, wooden handle

BEST SELLER



Ref.					€
N3015C	34	15	48	4,57	

LEVER-OPERATED POMEGRANATE AND CITRUS JUICER



« Efficiency at your service:
no more pressure! »



Effortless maximum pressure
thanks to the spring-mounted
double-turn side lever

Push-piece and grid tailored
to pomegranates, oranges,
and grapefruit

Removable stainless-steel
rotary drop collector

Aluminium, chrome
steel, and stainless steel

Anti-slip handle

Stable,
thanks to its anti-slip
chrome-steel base

Tabletop model with its elegant design.
Pomegranate is known for its antioxidant benefits - detox juices are all yours!
The removable grid, the push-piece, and the drop collector are made of stainless steel.

ELECTRIC JUICE EXTRACTOR



St/st



Ref.	←→	↙↘	↑↓	📦	♻️	€
CEN426	3,1	1,9	3,8	3,96	0,42	

COUNTERTOP CITRUS JUICER WITH HANDLE

Height with the handle in the upright position: 60.5 cm. Professional model. Side lever with handle.



Aluminium, chromed steel, ABS and St/st.



Ref.	Ex-Ref.	←→	↙↘	↑↓	📦	€
N4100	PAGRO2P	22	19	51	4,8	

COUNTER ORANGE JUICER

Height with the handle in the upright position: 46.5 cm. Semi-professional model.



St/st cup: 40 cl



Aluminium, chromed steel and St/st.



Ref.	Ex-Ref.	←→	↙↘	↑↓	📦	€
N4102	PAGRO2SP	38	15	18,5	2,29	

LEVER-OPERATED POMEGRANATE AND CITRUS JUICER

Plunger and mesh adapted to pomegranates, oranges, and grapefruit. Double-locking side lever for maximum pressure. Anti-slip handle.



Anti-drip container.



Aluminium, chromed steel and St/st.



Ref.	←→	↙↘	↑↓	📦	€
N4097	27	19,5	50	6	

COUNTERTOP CITRUS JUICER WITH HANDLE

Height with the handle in the upright position: 83.5 cm. Highly professional. Powerful front lever. Comfortable anti-slip handle.



Cutting board with pads.



Aluminium, chromed steel and ABS.



Ref.	Ex-Ref.	←→	↙↘	↑↓	📦	€
N4098	PAGRO2SUP 56	25	54,5	6,9		

COUNTER ORANGE JUICER

Height with the handle in the upright position: 25.7 cm. Domestic model.



Chromed steel



Ref.	Ex-Ref.	←→	↙↘	↑↓	📦	€
N4104	PAGRO1	17	15	20	2,05	

MANUAL LEMON JUICER

With bowl and pouring spout. For lemons, limes, and oranges.

St/st



Ref.	Ex-Ref.					€
N4105	PRESCIO1	17	14	10,3	0,295	

TERRINE-PRESS HACCP

Adaptable on all types of terrines dishes, frames, circles, gastro trays... For terrines after cooking: foie gras, calf sweetbreads, marbled, salted meat before smoking. Simultaneous and identical pressure on all its surface.

St/st



Ref.					€
PRESTEO1	15	10	18	0,920	

GARLIC PRESS

Dishwasher safe.

St/st



Ref.					€
N4181X	18	3,9	4	0,092	

ELECTRIC ORANGE JUICER

Stainless-steel 2-position anti-drip pouring spout.

50 Hz 200/240 V 80 W

Chromed steel, ABS and St/st.



Ref.						€
N4106	20	18	2,1	0,42		

HIGH OUTPUT GARLIC PRESS

Robust construction. Pusher retaining the membrane: easy cleaning. Press up to 5 cloves one after the other. Collect the pulp with a boost on the tab.

»Little shovel» tab.

Zinc alloy with chrome plating and nylon.



Ref.					€
N4298	17,5	3,5	3,5	0,312	

JONAS GARLIC PRESS


Ref.				€
YC90507	17,5	0,107		
YC90501	17,5	0,107		

COMPACT PROFESSIONAL ELECTRONICAL SCALE



« Maximum efficiency
for minimum clutter! »

IP67: fully protected against dust and
temporary immersion
(up to 1 m and for 30 minutes)

All-stainless-steel



Compact:
reduced dimensions

Units of measure:
kg, g, lb, oz

Designed for all
industrial and food-related applications

Two models available :

1. Maximum weighing 5 kg - accurate to about 0.5 g
 2. Maximum weighing 10 kg (minimum 20 g) - accurate to about 1 g
- Designed for all industrial applications (especially in the agri-food industry) in difficult and humid settings (refrigerated white rooms, community catering, bakeries, etc.).



PROFESSIONAL ELECTRONIC SCALE

IP53. Integrated leveller. Height-adjustable feet. Units of measure: kg or oz. Tare function. Programmable weight alarm. Easy recalibration. Battery-usage indicator.

4 x R14 1.5 V

6V-12V 0,1-1A

Works with DC 6V 100 Ma adaptor.

ABS, removable St/st. tray 29,8 x 23,6 cm.

**BEST
SELLER**



LT IP53

Ref.	Ex-Ref.	←→	↗	⌈⌋	📦	⚖️	⚡	♻️	€
N3670		31	30	11,5	2,65	Max 6 kg min 10 g	0,5 g	0,42	
N3671		31	30	11,5	2,65	Max 12 kg min 20 g	1 g	0,42	
N3672		31	30	11,5	2,65	Max 30 kg min 40 g	2 g	0,42	
N3673	BE50	32	30	11,5	2,65	Max 50 kg min 100 g	5 g	0,42	

COMPACT PROFESSIONAL ELECTRONICAL SCALE

IP67. Low battery and over-load indications. Protected against the effects of temporary immersion (up to 1 m) and for 30 minutes. Units of measurement: kg, g, lb, oz.

4,5V-12V 0,1-1A

St/st

NEW



LT IP67

Ref.	←→	↗	⌈⌋	📦	♻️	⚖️	⚡	€
N3681	20	21,5	7	1,700	0,21	Max 5 kg	0,5 g	
N3682	20	21,5	7	1,700	0,21	Max 10 kg min 20 g	1 g	

WATERPROOF PROFESSIONAL SCALE

IP65. Humidity-resistant A/D Electron circuit. Units of measure: kg, lb. Tare function. Easy recalibration. Integrated leveller. Height-adjustable feet.

⚖️ Max 15 kg min 20 g

⚡ 2 g

🔌 Mains adapter N3697-A.



LT IP65

Ref.	←→	↗	⌈⌋	📦	♻️	€
N3697	23	29,5	12,5	3,2	0,42	

PROFESSIONAL ELECTRONIC SCALE WITH COLUMN

IP51. Integrated leveller. Height-adjustable feet. Battery life: 100 hours. Adjustable screen. Tare function. Programmable weight alarm. Easy recalibration.

🔌 230 V 50 Hz 0,1 A.

🔌 Battery-usage indicator.

ABS, aluminium column, removable St/st. tray 33 x 43 cm.



LT IP51

Ref.	←→	↗	⌈⌋	📦	♻️	⚖️	⚡	€
N3684	57	32	61	9,7	1,75	Max 60 kg min 200 g	10 g	
N3685	57	32	61	9,7	1,75	Max 150 kg min 400 g	20 g	
N3686	67,5	42	88	13,3	1,75	Max 300 kg min 1 kg	50 g	

ELECTRONICAL SCALE

IP53. Units of measure: kg, lb, oz, single items. Functions: tare and counting items. Easy recalibration.

3 X R14 1.5 V

4,5V-12V 0,1-1A

DC 6 V 100 mA

Battery-usage indicator.

ABS, removable St/st. tray 22 x 16,5 cm.

BEST SELLER



IP53

Ref.								€
N3693	24	24	7,5	1,700	0,21	Max 5 kg min 10 g	10 g	
N3694		24	24	7,5	1,700	Max 10 kg min 20 g	20 g	

ADAPTER

12 V 500 mA

Cable: 1,8 m.



Ref.						€
N3697-A	N3697	0,06				

ADAPTER

Not provided with scales.

6V 2A

Cable: 1,5 m.



Ref.						€
N3670-A	0,640	N3670, N3671, N3672, N3673	0,06			
N3693-A	0,500	N3693, N3694	0,06			

PRECISION SCALE

Protective cover. Ideal for molecular cuisine. Touchscreen. Units of measure: g and oz.

2 X AAA 1.5V

200 g

0,01 g

Battery-usage indicator.

ABS, tray 5 x 4,5 cm.



Ref.						€
N3665	10,7	6,4	2	0,100	0,02	

MECHANICAL SCALE

Removable stainless-steel bowl, Ø 20 cm.

St/st, plastic dial.



Ref.	Ex-Ref.									€
N3690	21,5	14,3	25	20	1,500	Max 3 kg	10 g			
N3691	BM5	21,5	14,3	25	20	1,500	Max 5 kg	20 g		

MECHANICAL SCALE

- Max 20 kg
- 100 g
- Stainless-steel tray, 25 x 25 cm.
- St/st, plastic dial.



Ref.	Ex-Ref.						€
N3692	BM20	25,8	18	32,5	2,5		

ST. S. SCALE

Touchscreen. Units of measure: g, ml, oz, lb. Tare function.

- 1 X 3V lithium CR2032
- 5 kg
- 1 g
- Battery-usage indicator.
- St/st tray



Ref.						€
YC73205	1,2	19,7	0,444	0,06		

HYDROMETER FOR BRINE AND SALT

2 trolleys: g-ml and °Bé, 1000-1250g-ml, 0-30°Bé. To measure the salt content in a brine. Perfect for crystallised lemons, meat and smoked fishes.



Ref.			€
N3108	19,5	0,030	

ELECTRONIC DOMESTIC SCALE

Removable bowl. Units of measure: g or oz. Tare function.

- 2 X AA 1.5V
- Battery-usage indicator.
- ABS



Ref.								€
N3695	21,5	15	4	0,280	1 kg	0,5 g	0,06	
N3696	21,5	15	4	0,280	2 kg	1 g	0,06	

SALT MANAGER & THERMOMETER

Salt measurement: 0% to 5%. To measure salt content in food or liquids.

- 0°C 100°C.
- 2 X 3V lithium CR2032
- 0,1%
- Spoon tip. Thermometer.
- ABS, PP.



Ref.						€
N3100	21,5	3	3	0,062	0,02	



Ref.			€
N3108	19,5	0,030	

HYDROMETER FOR SYROP

2 trolleys: g-ml and °Bé, 1.100-1.400g-ml, 15-40°Bé. Measures the sugar density in a squash.



Ref.	Ex-Ref.	↔	📦	€
N3109	UDS01	12	0,200	

WATERPROOF ELECTRONIC «PEN» THERMOMETER WITH PROBE

Probe: 13 cm. Waterproof.

- °C / °F : -50°C +300°C
- 1,5 V G13
- 0,1°C / 0,1°F
- Sheath, pen-carrier for pockets. Battery-usage indicator.
- PP housing, St/st. probe.



Ref.	Ex-Ref.	↔	↗	⌄	📦	♻️	€
N3118	UTD11	21,2	2,2	2,2	0,035	0,02	

CANDY THERMOMETER

For sugar cooking (Boulé, pearl sugar or caramel) and jams.

- +80°C +200°C
- 1°C
- Sterilisable polypropylene food sheath.
- Glass thermometer.



Ref.	Ex-Ref.	↔	↗	📦	🔍	€
N3113	UTC01	36	2,8	0,065	PP housing	

ELECTRONIC DIGITAL PROBE THERMOMETER

Probe 12 cm. Memory function recording the last temperature measured.

- °C / °F : -50°C +300°C -58 +572°F
- 1 X LR44
- 0,1°C / 0,1°F
- Protective case.
- ABS cover, St/st. probe.



Ref.	↔	↗	⌄	📦	♻️	€
N3110	22,5	2,5	1,2	0,040	0,02	

PORK BUTCHER THERMOMETER

- 10°C +120°C
- 1°C
- Sterilisable food-protection sheath.
- Glass thermometer, PP housing.



Ref.	Ex-Ref.	↔	↗	⌄	📦	€
N3111	UTV02	36	3	2,5	0,060	

CANDY THERMOMETER

For sugar cooking (Boulé, pearl sugar or caramel) and jams.

- +80°C +200°C
- 1°C
- Stainless-steel sheath with hook.
- Glass thermometer.



Ref.	Ex-Ref.	↔	↗	📦	🔍	€
N3114	UTC02	35,5	2,8	0,065	St S housing	

BAKER THERMOMETER

🌡️ -10°C +60°C

📏 1°C

📦 Sterilisable polypropylene food sheath.

📦 Glass thermometer, PP housing.



Ref.	↔	↗	📦	€
N3115	35,5	2,4	0,061	

FRIDGE-FREEZER THERMOMETER

🌡️ -50°C +50°C

📏 1°C

📦 Sterilisable polypropylene food sheath.

📦 Glass thermometer, PP housing.



Ref.	↔	↗	📦	€
N3116	35,5	2,4	0,061	

GLASS HOUSING THERMOMETERS

📦 Plastic



Ref.	📦	📏	€
N3111-P	0,340	N3111, N3113, N3115, N3116	

GLASS HOUSING THERMOMETERS

📦 St/st.



Ref.	📏	€
N3111-X	N3111, N3113, N3114, N3115, N3116	

PROBE THERMOMETER

For ham, foie gras, chocolate.

🌡️ -30°C +100°C

📏 1°C

📦 Glass thermometer.



Ref.	Ex-Ref.	↔	📦	€
N3117	UTP01	25,5	0,016	

INFRARED THERMOMETER

Controls the temperature of cold rooms, refrigerated lorries, etc. Laser reading: up to 9 m away. Response time: 1 second.

🌡️ -60°C +500°C

🔋 2 X AAA 1.5 V

📏 0,1°C

📦 Cover. Battery-usage indicator.

📦 ABS



Ref.	↔	↗	⊥	📦	🔍	♻️	€
N3124	17,5	3,9	7,2	0,179	Without calibration certificate	0,06	
N3124C	17,5	3,9	7,2	0,179	With calibration certificate	0,06	

INFRARED LASER THERMOMETER



« Speed and accuracy »

Reading distance:
up to 9 m

Ideal for cold room
and refrigerated lorry

Temperature range:
from -60°C to 500°C



Response time:
1 second



ABS

Accurate to about 0.1°C

Sold with cover and battery-use indicator (2 × AAA 1.5 V).

HACCP INFRARED THERMOMETER

Retractable probe: -55°C +330°C (-67°F +626°F). Infra-red reading: up to 1.60 m away. IP54. HACCP indicator for hot and cold connections. Min. and max. temperature scan function.

°C / °F. IR : -55°C +250°C (-67°F +482°F); sonde : -55°C +330°C (-67°F +626°F)

2 X AAA 1.5 V

0,2°C / 0,5 °F

Battery-usage indicator.

ABS, St/st.



Ref.	←→	↗	⌈	📦	♻️	€
N3127	16	3,5	2	0,118	0,02	

SPECIAL WATERPROOF VACUUM THERMOMETER

Probe Ø 1,1 mm, length 6 cm. Thermocouple K. Using with the vacuum foam to assure a perfect leakproof. IP65. A foldable ultrafine probe. Response time: 3 seconds.

°C / °F : -49,9°C +299,9°C (-58°F +572°F)

2 x 3V CR2032

0,1°C / 0,1° F

Antibacterial ABS, St/st.



Ref.	←→	↗	⌈	📦	♻️	€
N8200	15,3	4,7	1,9	0,117	0,02	

MINI ELECTRONIC DIGITAL PROBE THERMOMETER

Probe: 13 cm. Memory function recording the last temperature measured.

°C / °F : -50°C +150°C (-58°F +302°F)

1,5 V G13

0,1°C / 0,1° F

Sheath, pen carrier.

PP, St/st.



Ref.	←→	↗	⌈	📦	♻️	€
N3119	14,7	5,5	4	0,040	0,02	

ELECTRONIC THERMOMETER

Probe 12 cm. Foldable probe.

°C / °F. -50°C +300°C

AAA 1.5 V

0,1°C / 0,1° F

Strap. Battery-usage indicator.

ABS, St/st.



Ref.	←→	↗	⌈	📦	♻️	€
N3122	15,5	4,8	1,9	0,071	0,02	

SOUS VIDE FOAM

Roll: 5 m. For a special vacuum thermometer. To prevent from air leak during the bags perforation.



Ref.	←→	📦	📏	€
N8201	500	0,340	N8200	

DIGITAL THERMOMETER WITH ROTATIVE PROBE

-50 +300°C



Ref.	←→	↗	⌈	📦	♻️	€
UTD01	29	5	5	0,075	0,02	

OVEN DIAL THERMOMETER

+50 / +300°C

St/st



Ref.					€
UTF02	8	6	3,5	0,045	

LOW PRICED FRIDGE-FREEZER THERMOMETER

-40°C +25°C

1°C

Hook.

PP housing.



Ref.			€
N3120	0,010	With housing	

FOOD THERMOMETER WITH CASING

Cable: 1.50 m. Probe: 12.5 cm with handle and cap. Functions: memory recording the last temperature measured, min. and max.

°C / °F : -40°C +300°C (-40 + 572°F)

AAA 1.5 V

0,1°C / 0,1°F

Magnetic back.

ABS, St/st.



Ref.						€
N3123	11	7	2	0,119	0,02	

MEAT DIAL THERMOMETER

+54 / +88°C



Ref.				€
UTV01	29	5	0,080	

LOW PRICED FRIDGE-FREEZER THERMOMETER

-30°C +50°C

1 min.

Hook.



Ref.			€
N3121	0,009	With dial	

PROGRAMMABLE FOOD THERMOMETER

Cable: 1 m. Curved probe: 12 cm. Stainless-steel cable, resistant to 300 °C. Programmable temperature alarm.

°C / °F : -50°C +300°C

1 x AAA 1.5 V

0,1°C / 0,1°F

Timer. Tilting screen. Magnetic back.

ABS, St/st.



Ref.						€
N3123C	12,6	7,5	2	0,120	0,02	

INFRARED THERMOMETER

Infra-red reading: up to 1.30 m away. Response time: 0.8 second.

°C / °F : -50°C +260°C (-58°F +500°F)

2 X AAA 1.5 V

± 0,1°C / 0,1°F

Strap. Battery-usage indicator.

ABS



Ref.	←→	↖	⌈	📦	♻️	€
YC60604	9,5	4,5	2,8	0,065	0,02	

THERMOMETER SPATULA COMPATIBLE WITH INDUCTION

Suitable for induction plates. Take measurements through insertion or whilst stirring (sauces, tempering chocolate, etc.). All heat settings.

°C / °F : -50°C +300°C (-58°F +572°F)

1 x LR44

± 0,1°C / 0,1°F

Removable spatula and silicone spoon caps.

ABS, St/st and silicone.



Ref.	📦	♻️	€
YC60804	0,085	0,02	

GRADUATED MEASURE

With handle and pouring spout. Graduated in cl and pt.

± 0,10 l

St/st



Ref.	⌈	⌀	📦	🔍	€
NS007	14	15,5	0,243	1 L	
NS008	19,9	18	0,392	2 L	

THERMOMETER SPATULA

Not suitable for induction plates. Take measurements through insertion or whilst stirring (sauces, tempering chocolate, etc.).

°C / °F : -50°C +300°C (-58°F +572°F)

1 x LR44

± 0,1°C / 0,1°F

Removable silicone spatula.

ABS, St/st and silicone.



Ref.	Ex-Ref.	←→	↖	⌈	📦	♻️	€
YC60704	UTD05	25	4,5	2	0,085	0,02	

MEASURING CUP SCALE

Digital LCD screen and graduations. Volume and weight (g, ml, oz, and cups). Tare function. Removable jug.

1 X 3V lithium CR2032

Max 5 kg - 11 lb

± 1 g - 1/8 oz

Battery-usage indicator.

ABS, PP.



Ref.	←→	↖	⌈	📦	♻️	€
YC73104	23,8	15,6	15,8	2	0,04	

MEASURING CUP

5 scales: liquids, flour, sugar, semolina, and starch.

250 ml

PP



Ref.		€
DO1250	0,040	

DIGITAL TIMER - CHONOMETER

Duration: 99 min 50 sec. Count up or count down. Precise: time regulation in 10-sec steps (e.g.: 2' 40»). Swift regulation by rotation.

1 X 3V lithium CR2032

1 sec.

Magnetic back.

ABS



Ref.			€
YC74604	6,5	0,060	0,02

MECHANICAL TIMER 60 MINUTES



Ref.		€
UMM01	6 6 2 0,070	

GRADUATED POT

With handle. Graduated in cl and oz.

0,75 L 0,25 l

St/st



Ref.		€
20016	0,284	

TIMER 3 FUNCTIONS



Ref.			€
UMD01	7 5,5 2 0,040	0,02	

HOLE SHAKER

Transparent cap.



Ref.						€
N3705		9,5	7	0,115	Mesh	

HOLE SHAKER

Transparent cap.



Ref.						€
N3708		9,5	7	0,115	Ø 4 mm	

GOBEL FINE TINNED SIEVE


Ref.						€
114110		20	0,400	No reinforcement - with hook		

HOLE SHAKER

Transparent cap.



Ref.						€
N3707		9,5	7	0,115	Ø 2 mm	

GOBEL FINE TINNED SIEVE


Ref.						€
114010		20	0,380	No reinforcement - no hook		

GOBEL FINE TINNED SIEVE


Ref.						€
114410		20	0,560	With reinforcement and hook		

STAINLESS STEEL FINE TINNED GOBEL



« The best in class! »

Cloth cone of fine woven
304-grade stainless-steel,
opening: 0.45 x 0.45 mm

Highly robust:
a double seams fixes the cloth
solidly to the body

Riveted unit

The hook, the brace, and
the handle form a single piece

Deep strainer

PREPARATION



FRANCE 1904
GOBEL
over the centuries the best means



GOBEL STAINLESS STEEL FINE TINNED SIEVE

With St. S reinforcement and hook - St. S body and handle



St/st



MADE IN



Ref.	↔	📦	€
814410	20	0,550	

CONICAL STRAINER


St/st



Ref.	∅	📦	🔍	€
NC5051660	16	0,250	16 cm	
NC5052060	20	0,350	20 cm	

WOODEN FOOD MASHER


GOBEL



Ref.	↔	📦	€
317310	3,74	Beechwood	

CONICAL STRAINER

25-year warranty.



St/st



Ref.	∅	📦	🔍	€
NS003	14	0,150	14 cm	
NS004	16	0,320	16 cm	
NS005	20	0,370	20 cm	
NS022	22	0,440	22 cm	
NS023	23	0,410	23 cm	
NS027	27	0,560	27 cm	

STRAINER STAND

Suitable for Ø 20 cm conical strainers.

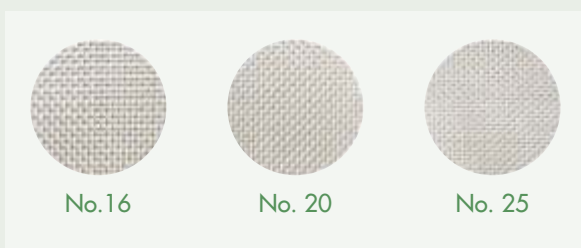


3 legs - St/st wire



Ref.	Ex-Ref.	↕	∅	€
N3020	813910	28	18	

SIEVE 3 PARTS



« Sieve for life! »

3 meshes available:
nos. 16, 20, and 25

Essential
for pastry-making

Stainless steel



Removable
sieve with interchangeable cloths

Hygiene

Optimum mesh tension within
the two parts of the sieve thanks
to the fixing system



This 3-piece sieve is hygienic and easy to use.
Mesh no. 25 (mesh size 0.9 mm) is a fine grid for icing sugar, flour, or cocoa.
Mesh no. 20 (mesh size 1.1 mm) is a medium-sized grid for almond or hazelnut powder.
Mesh no. 16 (mesh size 1.4 mm) is a large grid for filtering sauces, coulis, and jellies,
as well as sieving purées or the preparations for foam dishes.

SIEVE 3 PARTS

Interchangeable mesh and optimum tension.

St/st

**BEST
SELLER**



Ref.				€
NC011	30	1,155	#16 Coarse mesh	
NC012	30	1,000	#20 Medium mesh	
NC5060760	30	1,000	#25 Fine mesh	
NC5064660	40	1,180	#20 Medium mesh	
NC5064760	40	1,200	#25 Fine mesh	

REPLACEMENT MESH INSERT

St/st



Ref.				€
NC5061560	30	0,245	NC011	
NC013	30	0,020	NC012	
NC5061760	30	0,240	NC5060760	
NC5065660	40	0,322	NC5064660	
NC5065760	40	0,375	NC5064760	

SIEVE 1 PIECE

#20 Medium mesh. The mesh screen is perfectly taut, its border sturdily tucked into the sifter frame.

St/st

**BEST
SELLER**



Ref.				€
NC014	20	0,250	Ø 20 cm	
NC015	30	0,270	Ø 30 cm	

3-SCREENS SIEVE

3 meshes: #25 fine, #20 medium and #16 coarse. Removable and interchangeable mesh. For domestic use.

St/st



Ref.			€
NC5062860	20	0,460	

FLOUR SIFTER

St/st



Ref.				€
N3711	14,5	10,5	0,216	

PROFESSIONAL COLANDER

St/st



Ref.				€
NPA28	28	1,090	Medium	
NPA40	40	1,840	Large	

OLIVE AND CHERRY PITTER



*« Never miss
your target again... »*

To remove stones from olives,
cherries, and mirabelle plums with
a single squeeze

Aluminium coated with
anti-adhesive

Spring-mounted
stainless-steel
concave rod

Ergonomic

Hollow holder for
stone removal



Registered design developed by Louis Tellier

CHERRY STONER

To remove the cherry core in great quantity. Place the hulled cherries on the top reservoir tray, repeat to press on the spring plungers: the cores are ejected in the low reservoir and the emptied cherries collected in the channel.

Fixing suction cup, cross shaped rod, rubber cross tongue.

ABS, chrome steel, St/st.



Ref.	Ex-Ref.					€
N4044	DEN02	19	13,5	30	0,470	

PLUM STONER

For plums, greengages and mirabelles. Effortless thanks to the spring plunger bottom.

Reservoir, cross shaped rod.

ABS, PP, chrome steel.



Ref.					€
N4042	10,8	6,3	26,5	0,166	

PEPPER CORE REMOVER

Ø cut: 2,5 cm. To remove the pepper core without opening it. Ergonomic, push the pepper core remover through the pedicle, turn it and remove it. Then eject the core with the thumb. Ideal to prepare stuffed or marinated peppers in no time!

Serrated blade.

St/st and beech handle



Ref.				€
N4204	14,5	2,5	0,060	

CHERRY STONER HULLER

Aluminium



Ref.	Ex-Ref.				€
N4185	PDEN01	18,5	3,7	0,166	

OLIVE AND CHERRY PITTER

Registered model. To take the core out from olives, cherries and mirabelles in one press. Ergonomic. Rod on spring.

Hollow cradle for cores ejection. Concave rod.

Made of aluminium with Non-stick coating. St/st rod.



Ref.				€
N4203	15,3	6,7	0,880	

PEPPER MILL PERFEX®



*« French-style elegance
on all your tables »*



The very best of vintage beautiful objects made in France !
Prized by collectors, present on great foreign tables for seven decades, and passed down from generation to generation in leading USA and English families, Perfex mills are made in France and are available on the French market.

Perfex mills, manufactured in limited umbers in France since 1946 in a high-precision mechanical workshop, are jewels of technicality.
Made of robust moulded aluminium and fitted with a special steel mechanism, cut and treated to ensure optimum grinding, this mill with an «industrial» design and «vintage» packaging is timeless.
Please note: no exchanges or returns .



PERFEX® PEPPER MILL

High quality construction. Patented fold out fill spout. Choose grind by adjusting the knob.

110 g

Carbon steel grinder. Cast aluminum body.

PERFEX



Ref.			€
N4154	16	0,838	



PERFEX® PEPPER MILL

High quality construction. Patented fold out fill spout. Choose grind by adjusting the knob.

40 g

Carbon steel grinder. Cast aluminum body.

BEST SELLER

PERFEX



Ref.			€
N4153	10	0,250	



PERFEX® SALT MILL

High quality construction. Patented fold out fill spout. Choose grind by adjusting the knob.

40 g

St/st grinder. Cast aluminum body.

BEST SELLER

PERFEX



Ref.			€
N4155	10	0,230	



SMALL SALT GRINDER

One finger pressure! In the kitchen or on the table. Sold empty.

St/st

Ref.				€
N4150	13,3	2,7	0,180	



SMALL PEPPER GRINDER

One finger pressure! In the kitchen or on the table. Sold empty.

St/st

Ref.				€
N4151	13,3	2,7	0,180	



ROTARY HERB MILL

Parsley, chive, coriander, etc.

St/st

BEST SELLER

Ref.	Ex-Ref.				€
N3008X	MOUL03	23	13	7,5	0,215



PROFESSIONAL WHISK



*« 4 patents in
a single whisk! »*

Unbreakable, untwistable wires in stainless steel.
Highly resistant to pulling (tested to over 80 kg)

The curved* shape of the handle enables washing
liquid to be passed and drained
from between the wires.

Whisk-rest collar.

Completely and totally watertight*
(compliant with the hygiene
requirements of the supervisory authorities).
Handle fully over-moulded.

Microtactile insulating handle*
that is pleasant to the touch.
Suitable for contact with food.

Octagonal* upward-splayed
shape for maximum grip:
anti-fatigue and anti-tightness.

This professional whisk is light, balanced, and easy to use.
It meets all hygiene and cleaning requirements.
The ergonomic, watertight handle offers comfortable use and endurance.
Durable: adapted to intensive use.

*All those characteristics are covered by a patent application.



PROFESSIONAL WHISK

Patented, dishwasher safe. Non-slip waterproof handle. Light, balanced and easy to grip.

8 wires.

St/st wire.

BEST SELLER



Ref.					€
NC070	25	6	0,100	25 cm	
NC071	30	8	0,115	30 cm	
NC072	35	8	0,180	35 cm	
NC073	40	9	0,200	40 cm	
NC074	45	10	0,245	45 cm	
NC075	50	11	0,260	50 cm	

PROFESSIONAL FRYING SKIMMER

Strainer basket: mesh 23 x 28 cm.

Double hook: for hanging and pot edge.

St/st



Ref.					€
NC1017260	28	23	85	1,100	

BALLOON WHISK FOR EGG WHITE

Patented, dishwasher safe. Non-slip waterproof handle. Balloon whisk.

8 wires.

St/st wire.



Ref.					€
NC076	35	10	0,165	35 cm	
NC077	45	12	0,240	45 cm	

ST.S MESH FRYING SKIMMER

Resistant: continuous handle wire under the sieve.

Curved hook: for hanging and pot edge.

St/st



Ref.					€
NC001	37	12	0,125	Ø 12 cm	
NC010	50	16	0,260	Ø 16 cm	
NC003	53,5	18	0,410	Ø 18 cm	
NC057	56	20	0,435	Ø 20 cm	
NC004	62	22	0,485	Ø 22 cm	
NC005	67	26	0,605	Ø 26 cm	

ST. S. WOVEN FRYING SKIMMER

Resistant: continuous handle wire under the sieve.

Curved hook: for hanging and pot edge.

St/st



Ref.					€
NC1011460	44	14	0,175	Ø 14 cm	
NC1011660	48	16	0,265	Ø 16 cm	
NC1015860	51,5	18	0,295	Ø 18 cm	
NC1012060	53	20	0,312	Ø 20 cm	
NC1012260	55	22	0,335	Ø 22 cm	
NC1012460	67	24	0,610	Ø 24 cm	
NC1012660	68	26	0,775	Ø 26 cm	
NC1012860	64	28	0,805	Ø 28 cm	

STRAIGHT SPATULA

Non-slip over-moulded handle x 13cm. Dishwasher safe. Cakes/pastries, chocolate (transfers and moulding) and pancakes. Flexible turner.

St/st., PP.



Ref.					€
NPSC20	33,5	3,5	0,108	Blade: 20.5 x 3 cm	
NPSC25	38	4	0,125	Blade: 25.5 x 4 cm	

PE PROFESIONAL OPENWORK SPATULA

Dishwasher safe. For institutional establishments.

+ 85°C

PE HD 500

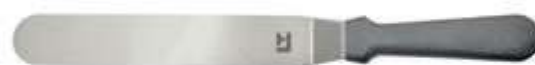


Ref.				€
NSPT08	80	0,600	80 cm	
NSPT100	100	0,900	100 cm	
NSPT120	120	1,100	120 cm	

OFFSET SPATULA

Non-slip over-moulded handle x 13cm. Dishwasher safe. Cakes/pastries, chocolate (transfers and moulding) and pancakes. Flexible turner.

St/st., PP.



Ref.					€
NSPX20	37	4	0,125	Blade: 20.5 x 4 cm	
NSPX25	42	4,5	0,170	Blade: 26 x 4.5 cm	

GRIDDLE SCRAPER

Blade: 12 x 10cm. Non-slip over-moulded handle x 13cm. Dishwasher safe. Thick rigid blade (1.5mm), bevelled edge.

St/st., PP.



Ref.				€
N5403	25	10	0,175	

SET OF 2 SPATULAS

Blade: 11 cm. Over-moulded handle x 13 cm. Dishwasher safe. Small and handy, perfect for decorating directly on the serving plate.

2 turners: 1 straight, 1 angled.

St/st - PP



Ref.	Ex-Ref.				€
NSPX11-2	SPO2BC	22	2,5	0,075	

SPATULA

Dishwasher safe. Do not scratch non-stick coatings.

+ 230°C

Silicone, St/st. handle.



Ref.				€
NSPS28	28,5	0,500	28,5 cm	
NSPS29	29	0,050	29 cm	
NSPS31	31	0,500	31 cm	

WHITE SCRAPER

PP



Ref.					€
317910	12	9	0,020	White - Rigid	

SPATULA

Dishwasher safe. Do not scratch non-stick coatings.

+ 220°C

High temperature composite material.



Ref.				€
NSPA25	25	0,300	25 cm	
NSPA30	30	0,520	30 cm	
NSPA35	35	0,700	35 cm	
NSPA40	40	0,120	40 cm	
NSPA45	45	0,120	45 cm	
NSPA50	50	0,160	50 cm	

BOWL SCRAPER

Soft head.

- 50°C ~ + 65°C

Rubber, wooden handle.



Ref.			€
NMB25-1	25	0,210	

RED SCRAPER

PP



Ref.					€
317920	16	12	0,020	Red - Flexible	

SPOON

Dishwasher safe. Do not scratch non-stick coatings.

🔥 + 220°C

🔧 High temperature composite material.



Ref.	↔	📦	🔍	€
NMPA30	30	0,760	30 cm	
NMPA40	40	0,980	40 cm	
NMPA45	45	0,130	45 cm	

BEECHWOOD SLANT EDGE SPATULA

🔧 Beechwood



Ref.	↔	📦	🔍	€
NSPB30-1	30	0,190	30 cm	
NSPB35-1	35		35 cm	
NSPB40-1	40	0,340	40 cm	

BEECHWOOD SPATULA

🔧 Beechwood



Ref.	↔	📦	🔍	€
NSP050	50	0,150	50 cm	
NSP060	60	0,180	60 cm	
NSP080	80	0,240	80 cm	
NSP100	100	0,600	100 cm	
NSP120	120	0,590	120 cm	

BEECHWOOD SPOON

🔧 Beechwood



Ref.	↔	📦	🔍	€
NM20-1	20	0,030	20 cm	
NM25-1	25	0,030	25 cm	
NM30-1	30	0,040	30 cm	
NM35-1	35	0,040	35 cm	
NM40-1	40	0,050	40 cm	

BEECHWOOD SPATULA

🔧 Beechwood



Ref.	↔	📦	🔍	€
NSP025-1	25	0,140	25 cm	
NSP030-1	30	0,190	30 cm	
NSP035-1	35	0,040	35 cm	
NSP040-1	40	0,070	40 cm	

FLEXIBLE SPATULA

Designed to scrap around bends and into corners. One piece spatula: hygienic.

🔥 + 75°C

🔧 TPE



Ref.	↔	📦	€
YC63308	26	0,400	

FLEXIBLE SPATULA

Doesn't scrape non-stick coating.

Nylon



GOBEL



Ref.	↔	€
302510	28,5	

MAGIC SPOON WHISK

Say goodbye to lumps! The spring helps to produce smooth, even sauces. For sauces, mayonnaise, vinaigrettes, omelettes and scrambled eggs.

St/st



Ref.	Ex-Ref.	↔	↗	⏏	€
N3086	CUI01	20	4	0,022	

MIXING BOWL WITH BASE-LID

Graduated. Non-slip base is also a lid!

4 L Made in France flax base-lid.

St/st, PP.



Ref.	⏏	⌀	⏏	€
YC62712	15	24	0,700	

SPATULA-WHISK «SPAFOUET»

2 in 1: succeed n making your creams and sauces without lumps!

210°C / 410°F



Ref.	↔	↗	⏏	⏏	€
SPAFOUET	32	6,8	1,6	0,095	

MANUAL WHISK

To be placed at the bottom of a mixing bowl for an optimal use. La Bonne Graine relaunches an old model of the double whisk with handle. Find the pleasure of yesterday's gestures to easily beat eggs, creams and dips...

St/st, wooden handle



Ref.	↔	↗	⏏	⏏	€
NC080	32	9	8	0,215	

MIXING BOWL STAND

St/st



Ref.	⏏	⌀	⏏	€
NC5091560	10	17-24	0,250	



1



2



3



4



5



6



7



8



9



Ref. €

1 ELECTRIC PASTA MACHINE PASTA MIXER

Before « Pasta Fresca – Linea Facile ». Electric kneading machine and rolling mill. For pizzas, pastas, bread.

N7991	31	15,5	21	7.000	0,71	€
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2 PASTA MIXER ACCESSORIES - LASAGNE

Dough width 150 mm. Adjustable thickness: 10 ranks from 4.8 mm to 0.6 mm.

N7991-08	15			N7991, N7992	€
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3 PASTA MIXER ACCESSORIES - CAPELLINI

Capelli d'Angelo square cut 1 mm.

N7991-04		0.490		N7991, N7992	€
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4 PASTA MIXER ACCESSORIES - FETTUCCINE

Flat 6 mm.

N7991-07				N7991, N7992	€
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5 PASTA MIXER ACCESSORIES - LASAGNETTE

Flat 10 mm.

N7991-05		0.772		N7991, N7992	€
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Ref. €

6 PASTA MIXER ACCESSORIES - RAVIOLI

3 in front.

N7991-01		1.664		N7991, N7992	€
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7 PASTA MIXER ACCESSORIES - SPAGHETTI

Round cut Ø 2 mm.

N7991-03		0.776		N7991, N7992	€
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8 PASTA MIXER ACCESSORIES - TAGLIONI

Square cut 1.5 mm.

N7991-06				N7991, N7992	€
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9 PASTA MIXER ACCESSORIES - TRENETTE

Square cut 3.5 mm.

N7991-02		0.496		N7991, N7992	€
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REGINA MANUAL PASTA MACHINE

5 teflonated interchangeable drawplates. Turns into manual kneading with the N7997 accessory. Extruder-drawing for fresh round pastas (solid and hollow). Household model.



Chrome-plated steel + ABS.



Ref.	Ex-Ref.	⌈⌋	↗	⌋	Ⓛ	€
N7996	REG05	26	13	19	0,750	

ATLAS ELECTRIC PASTA MACHINE

Dough width 150 cm. Adjustable thickness: 10 ranks from 4.8 mm to 0.6 mm. Electric 10 thicknesses rolling mill and 2 accessories.



Atlas 150, motor, crank, double detachable attachment fettuccine 6 mm and tagliolini 1.5 mm, clamp.

Chrome-plated steel, adonised aluminium rollers and hardened steel gears.



Ref.	Ex-Ref.	Ⓛ	♻️	🔌	€
N8005	PAT01-EL	3,8	0,42	50/60Hz 100W 220/240V	
N8005-110		3,8	0,42	110W 230V	

MANUAL MIXING ACCESSORY

To knead 750 g of paste. Changes the Regina machine in manual kneading machine for pastas, bread and pizzas.

ABS



Ref.	Ex-Ref.	Ⓛ	🔌	€
N7997	REG-PE	0,500	N7996	

ATLAS MANUAL PASTA MACHINE

Adjustable thickness: 10 ranks from 4.8 mm to 0.6 mm. Manual 10 thicknesses rolling mill and 2 accessories.



Double detachable attachment tagliolini 1.5 mm and fettuccine 6 mm, clamp.



Chrome-plated steel, adonised aluminium rollers and hardened steel gears.



Ref.	Ex-Ref.	⌈⌋	↗	⌋	Ⓛ	🔍	€
N8001	PAT01	34,5	29	23	2,6	Dough width 150 mm	
N7995		36,5	31	25,5	3	Dough width 180 mm	

PASTA MACHINE SET «MULTIPASTA 150»

7 functions: rolling mill, lasagne, raviolini, spaghetti, régnette, fettuccine, tagliolini.



Atlas 150 machine, accessories ravioli 4 in front, spaghetti Ø 2 mm, régnette 12 mm, tagliolini 1,5 mm, Fettuccine 6 mm.



Chrome-plated steel, adonised aluminium rollers and hardened steel gears, ABS.



Ref.	Ex-Ref.	Ⓛ	€
N7994	PAT07	5,7	

«PASTADRIVE» MOTOR

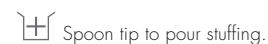
To motorize Atlas pasta machines.



Ref.	Ex-Ref.					€
N8001-E	PATELO1	1,250	N8001, N8005-110, N7995, N7994, N79941, N8000, N8005, N7993, N3013.	50/60 Hz 100W 220/240V	0,21	
N8001-E-110		1,250	N8001, N8005, N7995, N7994, N79941.	110V	0,21	

RAVIOLI ACCESSORY

4 in front 30 x 30 mm.



Ref.	Ex-Ref.						€
N80041	RAV01-P	18	11,5	9	1,450	N8001, N8005, N7994, N79941. Raviolini	

ATLAS PASTA MACHINE ACCESSORY

Capelli d'Angelo square cut 1 mm. Compatible with electric and manual Atlas 150 machines.



Ref.	Ex-Ref.						€
N80031	CAP01	17	7	4,5	0,600	N8001, N8005, N7994, N79941. Capellini	

RAVIOLI ACCESSORY

3 in front 45 x 45 mm.



Ref.	Ex-Ref.						€
N8004	RAV01	18	11,5	9	1,450	N8001, N8005, N7994, N79941. Ravioli	

ATLAS PASTA MACHINE ACCESSORY

Round cut Ø 3.5 mm Compatible with electric and manual Atlas 150 machines.



Ref.	Ex-Ref.						€
N80026		17	7	4,5	0,600	N8001, N8005, N7994, N79941. Bigoli	

ATLAS PASTA MACHINE ACCESSORY

Flat 10 mm. Compatible with electric and manual Atlas 150 machines.



Ref.	Ex-Ref.						€
N80023	IAS01	17	7	4,5	0,600	N8001, N8005, N7994, N79941. Lasagnette	

ATLAS PASTA MACHINE ACCESSORY

Flat 3 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.							€
N80025	17	7	4,5	0,600	N8001, N8005, N7994, N79941.	Linguine	

ATLAS PASTA MACHINE ACCESSORY

Jagged 50 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.							€
N80024	17	7	4,5	0,600	N8001, N8005, N7994, N79941.	Pappardelle	

ATLAS PASTA MACHINE ACCESSORY

Round cut Ø 2 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.	Ex-Ref.							€
N8003	SAP01	17	7	4,5	0,600	N8001, N8005, N7994, N79941.	Spaghetti	

ATLAS PASTA MACHINE ACCESSORY

Jagged 8 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.	Ex-Ref.							€
N8002	MAF01	17	7	4,5	0,600	N8001, N8005, N7994, N79941.	Mafaldine	

ATLAS PASTA MACHINE ACCESSORY

Jagged 12 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.							€
N80021	17	7	4,5	0,600	N8001, N8005, N7994, N79941.	Reginette	

ATLAS PASTA MACHINE ACCESSORY

Square cut 2 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.							€
N80032	17	7	4,5	0,600	N8001, N8005, N7994, N79941.	Spaghetti - chitarra	

ATLAS PASTA MACHINE ACCESSORY

Square cut 3,5 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.	Ex-Ref.	↔	↗	⏊	📦	🔍	€
N80022	TRE01	17	7	4,5	0,600	N8001, N8005, N7994, N79941. Trenette	

ATLAS PASTA MACHINE ACCESSORY

Round cut Ø 1 mm. Compatible with electric and manual Atlas 150 machines.

Anodised aluminium, chrome-plated steel.



Ref.	↔	↗	⏊	📦	🔍	€
N80033	17	7	4,5	0,600	N8001, N8005, N7994, N79941. Vermicelle	

AMPIA MANUAL PASTA MACHINE

Ajustable thickness: 10 ranks from 4.8 mm to 0.6 mm. 4 functions: Rolling mill-Ha-sagnes, fettuccine, tagliolini.

Accessories tagliolini 1.5 mm, fettuccine 6 mm, clamp fixation.

Anodised aluminium, chrome-plated steel.



Ref.	↔	↗	⏊	📦	🔍	€
N8000	15,5	20	20	2,5	Dough width 150 mm	
N7993	18,5	20	20	2,8	Dough width 180 mm	

AMPIA ELECTRIC PASTA MACHINE

Ajustable thickness: 10 ranks from 4.8 mm to 0.6 mm. 4 functions: Rolling mill-Ha-sagnes, fettuccine, tagliolini.

50/60 Hz 100W 220/240V

Ampia 150, motor, crank, accesories fettuccine 6 mm and tagliolini 1.5 mm, clamp.

Anodised aluminium, chrome-plated steel.



Ref.	📦	🔍	♻️	€
N80051	3,62	Electric AMPIA 150	0,42	

PASTA DRYING RACK

Up to 2 kg of fresh pasta. Bars are spread into spiral while turning the higher handle for a quick drying.

Telescopic feet. Multipurpose wand.

Chrome-plated steel, PC.



Ref.	Ex-Ref.	⏊	⊘	📦	€
N7999	SECH01	47,5	43	0,660	

PASTABIKE SERRATED DOUGH DIVIDER

9 serrated interchangeable and detachable wheels. Modular cutting width: pappardelle, reginette, mafaldine, ...

Acetal resin.



Ref.	Ex-Ref.	↔	↗	⏊	📦	€
N7998	PATO1-P	14,5	4	16	0,150	

PROFESSIONAL RAVIOLI MACHINE

33 x 40 mm sized ravioli from a 10 cm strip. Easy and fast production for plenty of ravioli.

The external structure comes in anodized aluminium, while the parts that come into contact with the pasta are in St/st.



imperia



Ref.					€
N7899	45	33	48	12,8	

CHEF IN CASA KNIFE

To cut pastas at Chef in Casa output. Ajustable lenght according to rotation speed.

ABS, anodised aluminium, St/st.



imperia



Ref.				€
N7917-01	1,200	N7917	Manual	

ELECTRIC PASTA MACHINE CHEF IN CASA

Professional use. Several choice of pastas: 13 bronze drawplates option. Kneading machine, rolling mill and extruder-drawing. Old-fashioned pasta's flavor and texture.

2 kg

6-8 kg / h

230v/50Hz 0.75 KW

Bronze drawplate (170 mm-wide) + manual rotating pasta-cutter knife N7917-01.

Bronze drawplate for pasta sheet in strip, manual rotaTing pasta-cutter knife.



imperia



Ref.						€
N7917	29	55	30	30	5	

CHEF IN CASA KNIFE

Allows continuous production. To cut pastas at Chef in Casa output. Ajustable lenght according to rotation speed.

230 V

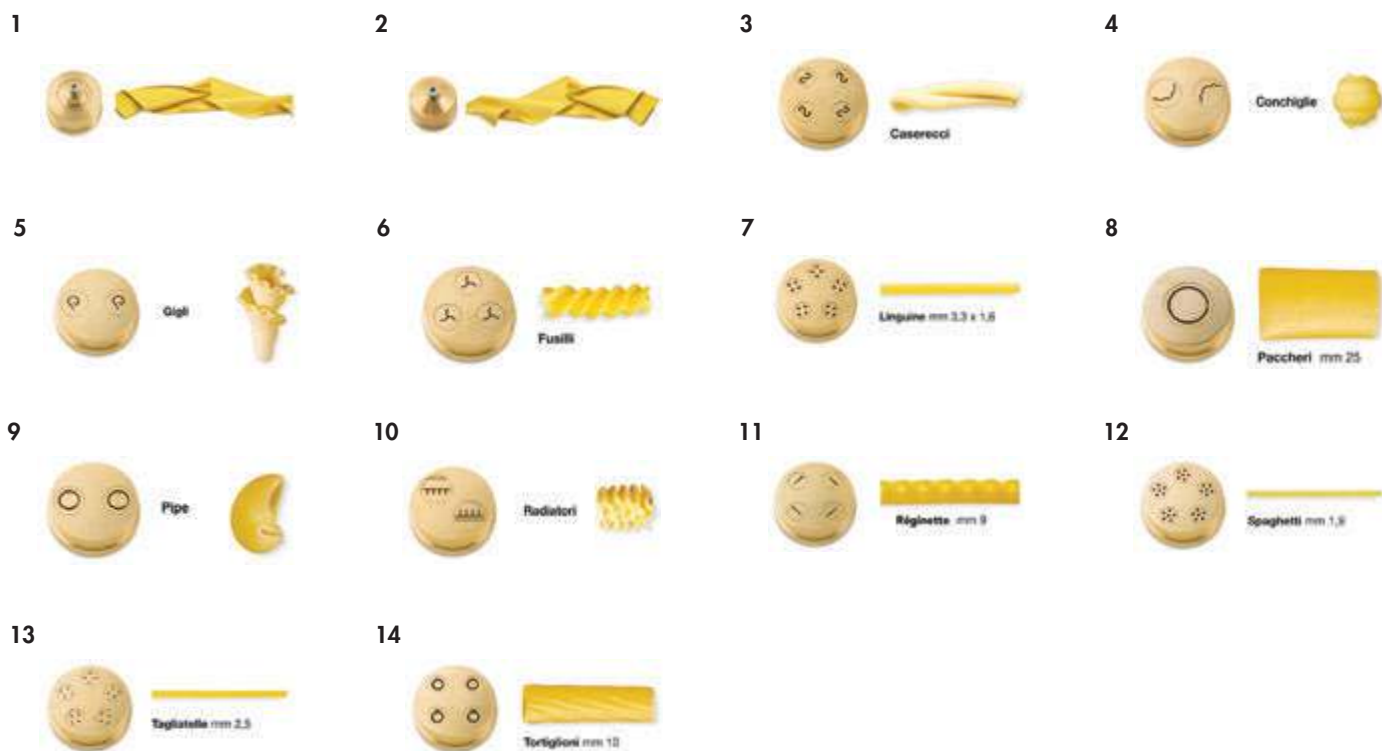
ABS, anodised aluminium, St/st.



imperia



Ref.					€
N7917-02	2,1	N7917	Electric	0,42	



Ref. €

1 CHEF IN CASA BRONZE DRAWPLATE

Supplied with N7917 appliance. Pasta sheet in stripe.

N7917-03	0.400	N7917	
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2 CHEF IN CASA BRONZE DRAWPLATE

Width fits to N7899 ravioli machine. Pasta sheet in stripe.

N7917-04	0.400	N7917	
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3 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-10	0.300	N7917	
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4 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-14	0.300	N7917	
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5 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-15	0.300	N7917	
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6 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-16	0.300	N7917	
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7 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-12	0.300	N7917	
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Ref. €

8 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-09	0.300	N7917	
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9 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-13	0.300	N7917	
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10 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-08	0.300	N7917	
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11 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-06	0.300	N7917	
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12 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-05	0.300	N7917	
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13 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-11	0.300	N7917	
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14 CHEF IN CASA BRONZE DRAWPLATE

Traditional wire drawing in bronze, guaranteeing rough pasta, which better retain the sauces.

N7917-07	0.300	N7917	
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IMPERIA PASTA MACHINES - RESTAURANT MODEL

Pasta sheet width: 21 cm. Adjustable thickness: 10 ranks from 5 mm to 0 mm. Half-professional 10 thicknesses rolling mill. Possibility to accessorize with 7 types of pasta drawplates (including lasagne). Small catering.

12 kg/h

Special self-lubricating rollings to reduce stress.

Chrome-plated steel. Hardened steel gears.



imperia



Ref.	Ex-Ref.						€
N7900	R220	32,5	22	27,5	9,3	Manual	

PASTA MIXER ACCESSORY FOR IMPERIA PASTA MACHINE

Change the electric machines Restaurant model in kneading machine for pastas, bread and pizzas. Half-professional 10 thicknesses rolling mill. Possibility to accessorize to creat 7 types of pasta (including lasagne). Small catering.

1 Kg



imperia



Ref.			€
N7904	3,88	N7916, N7902	

IMPERIA PASTA MACHINES - RESTAURANT MODEL

Pasta sheet width: 21 cm. Adjustable thickness: 10 ranks from 5 mm to 0 mm. Change in kneading machine with the N7904 accessory. 10 minutes rest requested for 1 hour working. Warning light and circuit breaker in case of overheating. Half-professional 10 thicknesses rolling mill. Possibility to accessorize to creat 7 types of pasta (including lasagne). Small catering.

12 kg/h

50Hz 230V

Special self-lubricating rollings to reduce stress.

Chrome-plated steel. Hardened steel gears.



imperia



Ref.	Ex-Ref.							€
N7916	R200-EL	31	26	29,5	18,3	Electric 290W	2,5	
N7902	R220-ON	31	25,5	31	17	Electronical 190W	2,5	

IMPERIA PASTA MACHINE - RESTAURANT MODEL ACCESSORIES

Compatible with electric and manual Imperia Restaurant machines.

N7900, N7916, N7902

Chrome-plated steel



imperia



Ref.	Ex-Ref.			€
N7900-01	TS	2	Spaghetti Ø 2 mm	
N7900-02	T1	2	Capelli d'angelo 1,5 mm	
N7900-03	T2	2	Tagliatelle 2 mm	
N7900-04	T12	2,14	Reginette - lasagnette 12 mm	
N7900-05	T4	2,09	Fetuccine 6,5 mm	
N7900-06	T5	2,09	Lasagnette 12 mm	
N7900-07	T3	2,18	Trenette	

IMPERIA 150 ELECTRIC PASTA MACHINE

Pasta width 150 mm. Adjustable thickness: 6 ranks from 2.2 mm to 0.2 mm. Electric rolling mill 6 thicknesses and 2 accessories.

50 Hz 80 W 220/240 V

I Pasta machine, motor, crank, double amovible acsery tagliatelles 2 mm and fettuccine 6.5 mm, clamp.

Chrome-plated steel, ABS.



imperia



Ref.						€
N7906	47	11,5	13	2,5	0,42	

PASTA MACHINE SET PASTAIA ITALIANA

6 rolling mill functions: lasagna, ravioli, spaghetti, lasagnette, fettuccine, tagliatelle.

I Pasta 150 Machine, spaghetti 2 mm, lasagnette 12 mm, tagliatelle 2 mm, fettuccine 6.5 mm accessories, mould for 10 star ravioli, wooden rolling.

Chrome-plated steel, aluminium, wood.



imperia



Ref.		€
N7903	5	

ENGINE « PASTA FACILE »

2 speeds. To motorize the I Pasta machines and the Ravioli and Gnocchi accessories.

50 Hz 80 W 220/240 V

ABS



imperia



Ref.			€
N7905-E	1,310	N7905, N7905R, N7903, N7908, N7905-01, N7905-11, N7905-07.	0,21

I PASTA 150 MANUAL PASTA MACHINE

Pasta width 150 mm. Adjustable thickness: 6 ranks from 2.2 mm to 0.2 mm. Manual rolling mill 6 thicknesses and 2 accessories.

Removable double accessory tagliatelle 2 mm and fettuccine 6.5 mm, clamp, dough support tray.

Chrome-plated steel, wooden handle.



imperia



Ref.						€
N7905	34	11,5	13	2,84		
N7905R	34	11,5	13	2,84		

IMPERIA 150 MANUAL PASTA MACHINES SET

6 rolling mill functions: lasagna, ravioli, spaghetti, lasagnette, fettuccine, tagliatelle.

I Pasta 150 Machine, spaghetti 2 mm, lasagnette 12 mm, tagliatelle 2 mm, fettuccine 6.5 mm accessories, ravioli 3 in front, 2 wooden scoops, pasta scraper (adapted to the ravioli pasta sheet width).

Chrome-plated steel, aluminium, wood.



imperia



Ref.		€
N7908	6,4	

MOTORIZABLE ACCESSORIES FOR N7905-E

In front (5x5cm).

Pasta scraper (adapted to the pasta sheet width), brush.

Aluminium, ABS, wood, chrome-plated steel.



imperia



Ref.				€
N7905-01	1,430	N7906, N7905, N7905R, N7903, N7908.	Ravioli 5x5 mm - 2 imprints	
N7905-11	1,430	N7906, N7905, N7905R, N7903, N7908.	Ravioli 3x3 mm - 3 imprints	

I PASTA 150 ACCESSORIES

Compatible with electric and manual Atlas 150 machines.

N7906, N7905, N7905R, N7903, N7908.

Chrome-plated steel.



imperia



Ref.			€
N7905-02	0,810	Lasagnette of 12 mm	
N7905-03	0,730	Reginette of 12 mm	
N7905-04	0,810	Trenette of 4 mm	
N7905-05	0,800	Capelli d'angelo of 15 mm	
N7905-06	0,800	Spaghetti of 2 mm	
N7905-08	0,766	Pappardelle of 32 mm	

MOTORIZABLE ACCESSORIES FOR N7905-E

3 in front: gnocchetti sardi - cavatelli - rigatelli.

Pasta scraper (adapted to the pasta sheet width), brush.

Aluminium, ABS, wood, chrome-plated steel.



imperia



Ref.				€
N7905-07	1,160	N7906, N7905, N7905R, N7903, N7908.	Gnocchi	

PASTA DRYING RACK

Up to 1 kg of pasta. 12 bars to dry your pastas freshly cut.

Beech wood



imperia



Ref.					€
N7907	30	30	33	0,570	

PASTA PARTY MANUAL PASTA MACHINE - 1ST PRICE

Paste width 150 cm. Adjustable thickness: 7 ranks from 0,2 mm to 2 mm. Manual rolling mill 7 thicknesses and 2 accessories.

Pasta machine with roller (lasagne) + dual accessory for spaghetti and tagliatelles + handle and clamp fixation + recipe and user instructions.

Chromed, St/st.



Ref.					€
N8001C	34,5	29	23	2,6	

RAVIOLI ACCESSORY - 1ST PRICE

2 in front.

Steel and ABS



Ref.			€
N8004C	0,949	N8001C	

1



2



5



6



Ref.							€
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1

MOULD FOR RAVIOLIS

Ravioli: 3 x 4 cm. Full range of ravioli and ravioles moulds.

N7921	33,5	11,5	2	0.310			
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2

MOULD FOR RAVIOLIS

Ravioli: 3.4 x 3.4 cm. Full range of ravioli and ravioles moulds.

N7910	32	14	1,5	0.315			
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3

MOULD FOR RAVIOLIS

Ravioli: 2.5 x 2.5 cm. Full range of ravioli and ravioles moulds.

N7911	29	10,5	1	0.230			
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PASTA DRYING RACK 1ST PRICE

Up to 2 kg of fresh pasta. Bars are spread into spiral while turning the higher handle for a quick drying.

Telescopic feet. Multipurpose wand.

Chrome-plated steel, PS.



Ref.				€
N7999C	47,5	43	0,660	

3



4



Ref.							€
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4

MOULD FOR RAVIOLIS

Side: 60 mm. Full range of ravioli and ravioles moulds.

N7912	35,5	11,5	2	0.300			
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5

MOULD FOR RAVIOLIS

Ravioli: 5.5 x 5.5 cm. Full range of ravioli and ravioles moulds.

N7913	33,5	11,5	2	0.310			
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6

MOULD FOR RAVIOLIS

Ravioli: 10.5 x 5.5 cm. Full range of ravioli and ravioles moulds.

N7914	33,5	11,5	2	0.300			
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RAVIOLI MOULD AND ITS FORM PLATE

Serrated ravioli 6 x 6 cm. Fast and hygienic: the mould shapes the ravioli dough to fill in one time.

Aluminium plate - ABS pusher



Ref.						€
N7893	30	12	2	0,320	10 square ravioli	

PROFESSIONAL SPÄTZLE SIEVE

Suitable for pots and saucepans > Ø 40 cm. Grid 39.5 x 9 cm, holes Ø 8 mm. Sliding reservoir on HDPE Strong, detachable, dish-washer safe. To prepare short Spaetzles and Knepfles, regional specialties in Alsace, Lorraine and Central Europe. Fill the dough reservoir and move back and forth over the pot of boiling water.

1,3L

Locking notch for the edge of the saucepan/pot.

St/st, PE.



Ref.	Ex-Ref.					€
SP01	GSPR001	85	14	18,5	1,700	

SPAGHETTI MEASURE

Measure for 1, 2, 3, and 4 servings.

St/st



Ref.				€
N7918	15	6,1	0,078	

RAVIOLI MOULD AND ITS FORM PLATE

Serrated ravioli Ø 4 cm. Fast and hygienic: the mould shapes the ravioli dough to fill in one time.

Aluminium plate - ABS pusher



Ref.						€
N7894	30	10,7	2	0,320	12 round ravioli	

SPÄTZLE SIEVE - DOMESTIC MODEL

Suitable for pots and saucepans Ø from 22 to 26 cm. Holes Ø 8 mm. Detachable, dish-washer safe. To prepare short Spaetzles and Knepfles, regional specialties in Alsace, Lorraine and Central Europe. Fill the dough reservoir and move back and forth over the pot of boiling water.

Locking notch for the edge of the saucepan/pot.

St/st



Ref.	Ex-Ref.					€
N8006	GSMEN01	31,7	10,8	8	0,370	

VERMICELLE PRESS

680 ml

2 grids Ø 2,40 and 3 mm.

St/st



Ref.					€
VERM01	26	23	7,2	1,570	

ST. S. PIZZA LIFTER

Base 32x32 cm. Handle 96.5 cm. St.S. shovel to put and take out of the oven pizzas and breads.

 St/st

**BEST
SELLER**

 **MADE
IN**



Ref.	Length	Width	Weight	Shape	€
NPX30	127,03	32	1,200	Square	
NPX31	128,5	32	1,200	Round	

WOODEN ROUND PIZZA LIFTER

Beech shovel to put and take out of the oven pizzas and breads. Base 22x37 mm.

 Beechwood





Ref.	Length	Width	Weight	Shape	€
NPB28	1,56	28	1,000	Ø 28 cm - handle 1,25 cm	
NPB33	2,37	33	1,400	Ø 33 cm - handle 2 m	
NPB40	2,37	40	1,850	Ø 40 cm - handle 2 m	

GOBEL PIZZA MOULD

**BEST
SELLER**

GOBEL

 **MADE
IN**

Ref.	Height	Ø	Weight	Material	€
227005	1,2	15,5/14,7	0,120	Two-coat non-stick	
227010	1,3	24/23	0,240	Two-coat non-stick	
227020	1,3	30/29	0,350	Two-coat non-stick	
227030	1,3	34/33	0,420	Two-coat non-stick	

GOBEL PIZZA MOULD

GOBEL

 **MADE
IN**

Ref.	Height	Ø	Weight	Material	€
127010	1,3	24/23	0,240	Tin	
127020	1,3	30/29	0,350	Tin	
127030	1,3	34/33	0,420	Tin	

GOBEL PERFORATED PIZZA MOULD WITH FEET

**BEST
SELLER**

GOBEL

 **MADE
IN**

Ref.	Height	Ø	Weight	Material	€
227120	1,3	30/29	0,340	Two-coat non-stick	
227130	1,3	34/33	0,420	Two-coat non-stick	

**BEST
SELLER**

GOBEL

 **MADE
IN**

Ref.	Height	Ø	Weight	Material	€
127120	1,3	30/29	0,340	Tin	
127130	1,3	34/33	0,420	Tin	

PIZZA SCREEN

Aluminium



Ref.						€
NC1062340			23,5		Ø 23 cm	
NC1062540			25,4	0,072	Ø 25 cm	
NC1062840			28,5		Ø 28 cm	
NC1063040			30,5	0,115	Ø 30 cm	
NC1063340			33,5	0,131	Ø 33 cm	
NC1063840			38,5		Ø 38 cm	
NC1064040			40,5	0,180	Ø 40 cm	
NC1064540			45,5	0,230	Ø 46 cm	
NC1064840			48,5		Ø 48 cm	
NC1064128		40	30		40 x 30 cm	
NC1066040		60	40		60 x 40 cm	

PIZZA CUTTER

Wooden handle



Ref.				€
N3702	25	10	0,190	

FLAT BOTTOM PIZZA LADLE

Reinforced handle: 0.9 mm thick. With a flat bottom, to dose, pour and spread sauce on the pizza dough.

148 ml

St/st



Ref.				€
NL150	33,5	9,3	0,146	

PROFESSIONNALL EGG SEPARATOR

Designed to be installed on a 1/4 GN container.

 1 000 pcs /h

 St/st



Ref.					€
SPOE01	30,5	10	10,5	0,470	

EGG WEDGE CUTTER

6 sections.

 St/st



Ref.	Ex-Ref.					€
N4188X	COF06	 21	6,5	2,5	0,130	

EGG SLICER

 St/st



Ref.	Ex-Ref.					€
N4184X	COF02	16,5	8,4	2,2	0,195	

EGG SEPARATOR

With collector. Removable separator. Separate the egg white from the yolk.

 St/st



Ref.					€
N3724	13,4	7,4	6,7	0,095	

EGG SLICER

 Epoxy painted cast aluminium.



Ref.	Ex-Ref.					€
N4184	COF01	13,5	8	3	0,150	

EGG TOP CUTTERS

Cutting Ø: 3 cm. The ultimate tool to quickly and accurately remove the top of raw or soft-boiled eggs.

St/st



Ref.	Ex-Ref.					€
N4183	TOC01	11	3	0,065	Professional	

EGG TOP CUTTERS

Cutting Ø: 4 cm. The ultimate tool to quickly and accurately remove the top of raw or soft-boiled eggs.

St/st



Ref.					€
N4183C	13	4	0,065	1st price	

EGG TOP CUTTERS

Cutting Ø: 3,5 cm. The ultimate tool to quickly and accurately remove the top of raw or soft-boiled eggs.

St/st



Ref.					€
N4183M	15,5	3,5	0,096	Gourmet Egg Top Cutter	

EGG TOP CUTTER



« Raw or hard-boiled?
No egg can resist it! »

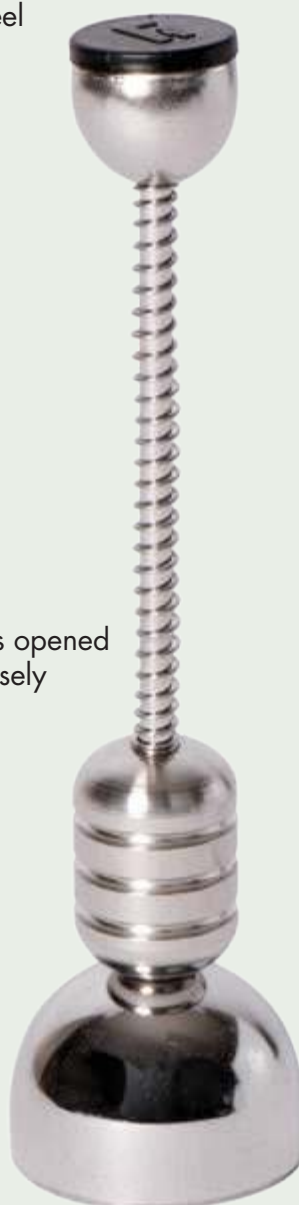
Stainless steel

Precision cutting
of raw eggs or
hard-boiled eggs

Efficient:
ensures that the shell is opened
cleanly and precisely

Hygienic:
provides a clean and easy solution
for topping eggs without
leaving a mess

Cutting Ø:
3.5 cm



Gastronomic chefs and caterers also use it for creative cooking: once the shell has been emptied, it becomes an original container for scrambled eggs with truffles, eggs with a chocolate garnish, etc. Infinite possibilities for creating menus that are tempting for eyes and tastebuds alike.

OCTOPUSS PRESS

Compresses the octopus into a compact and uniform cylinder: easy to cut into slices. Ideal carpaccio and tartar.

St/st



Ref.				€
N3036	30	11,3	3,2	

RAW FISHBONES NIPPERS

To remove easily big fishbones. Pincers tips: great strenght.

St/st



Ref.				€
PAP2.	11,5	0,050	With packaging	
PAP2-V	11,5		Loose	

SCALLOP KNIFE

Robust blade of 10.5 cm. To open scallops easily. The pointed blade fits easily into the shells and cuts the muscle of the mollusk.

Tempered steel, wooden handle.



Ref.			€
N4170	22	0,138	

FINE FISHBONE NIPPERS

To remove fishbones carefully and quickly. Bevelled tips to reach thin fishbones.

St/st



Ref.	Ex-Ref.				€
PAP1.	PAR01	11,5	0,045	With packaging	
PAP1-V		11,5	0,033	Loose	

SEA URCHIN CUTTER

Ø urchin: 6 cm. Scissors to open the sea urchins in 2 without damaging them or hurt yourself.

St/st



Ref.			€
N4174	23	0,184	

OYSTER KNIFE

Robust blade of 5.7 cm. Short bellevé blade, non sharpen.

Wooden handle



Ref.			€
N4172	16	0,078	

TOOL FOR JAPANESE SCALING

Avoids the projection of scales, protects the hands.

 Composite plastic.



Ref.	Ex-Ref.					€
N4178	ECA01	9	5	5,5	0,040	



PREPARATION

DUCK PRESS

To make the Blood Duck recipe.

Tinned pot.

Brass



Ref.				€
NY100	52	16		

BUTTER CHURN

Home-made seaweed butter, pepper, chili...

1,6 L

St/st, wooden handle, glass jar, PP.

BEST SELLER



Ref.					€
BAR01		11,5	11,5	40	1,800

BUTTER TASTING SPOON

Beech wood



Ref.				€
BAR115	15,3	2,25	0,010	

DUCK PRESS

To make the Blood Duck recipe.

Tinned pot.

Brass



Ref.				€
NY300	52	16		

80 g

FLUTED BUTTER MOULDS

Beech wood

BEST SELLER



Ref.							€
BAR102	12,2	6,6	4,3	0,165	80 g	Oval - flower	
BAR103	15,8	9	5	0,312	125 g	Round - cow	
BAR104		21	9,4	5,8	0,479	250 g Flower decor oval fluted	

HALF SPATULA

To get rid of the whey («petit-lait»).

Beech wood



Ref.					€
BAR130	24,1	3,8	0,066	Polished	

HALF SPATULA

Perfect for manipulating butter.

 Beech wood



Ref.					€
BAR131	23,5	4,3	0,060	Striped	

BUTTER STAMPS

For a meticulous service of butter medallion.

 Beech wood



Ref.					€
BAR152	12	5	0,075	Rooster design	

BUTTER STAMPS

For a meticulous service of butter medallion.

 Beech wood



Ref.					€
BAR153	12	5	0,075	«Beurre de baratte maison»	

MILK POT

 2 L

 Aluminium



Ref.		€
BAR161	0,290	

WIRE TO CUT BUTTER - SET OF 10



Ref.				€
BAR170	30	0,154	Straight model	

EASY BUTTER

Turn butter into foam, easier to spread. Safe antibacterium storage. Dishwasher safe.



Ref.				€
BEM01	17	10	0,320	

CAULDRON

Ø bottom: 15,2 cm. Suitable for all heat sources, including induction.

Enamelled cast iron.



Ref.					€
CHAUD01	12	22	22	RECH02	

BRACKET AND MASS 14 CM

The St/St mass with tips 14 cm long is suitable to serve 4 people. The just colored meat finishes cooking on the mass, previously heated in the oven (300-400°C / 570-750°F). Meat buckling possible.

14 cm mass with tips, base with rubber feet, bracket, hanger.

St/st mass and tips, base in solid beechwood, rubber feet, wrought iron bracke.



Ref.					€
POT01	31,5	27	47	4,4	

BRACKET AND GALLIC CAULDRON

A new way to serve soups, fondues, dishes cooked in sauce, etc.

2,5L

1 cauldron (CHAUD01), the bracket, the suspension, juice collector, base with rubber feet, windscreen, burner.

Enamelled cast iron cauldron, base in solid beechwood, rubber feet, wrought iron bracket, St/st windscreen.



Ref.				€
POTCH01	48	26	6,6	

CLOCHERADE®

No smoke, no carbon, thermal shocks resistant. Cooking on an enamelled bell: put slices of meat to cook on the stainless steel spikes, the bell is heated by a stove located underneath. The cooking juices flow into the collector.

Bell with tips, juice collector, base with rubber feet, bracket, windscreen, burner.

Enamelled bell, St/st tips, base in solid beechwood, rubber feet, wrought iron bracket, St/st windscreen.



Ref.				€
CLOCH01	31,5	27	46,5	

«MÉDIÉVALE®» BRACKET

Refractory round mass. Ø receptacle below: 15.5 cm.

Ø 16 cm mass. Plate not included.

St S ball filled with refractory cement, base and mast in epoxy painted steel, solid copper rivets.



Ref.					€
POT02	28	22,5	43	4,75	

SAUSAGE STAND

Ø high: 8 cm. Ø base: 28 cm.

St/st



Ref.			€
NC006	32,5	0,565	

HAM HOLDER

Marble stand.



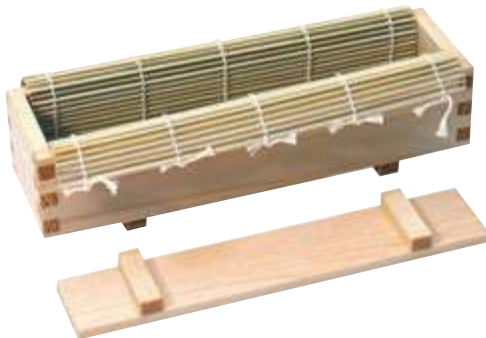
Ref.	↔	↗	↓	📦	€
N3501	60	26	16	8,3	

SUSHI AND MAKIS MAKING KIT

Make sushi and makis according to the traditional method.

1 mold box, 1 «makisu» mat, 1 cover.

Box and lid in natural wood, bamboo mat.



Ref.	↔	↗	↓	📦	€
SUSH02	26	7,5	5,5	0,320	

SALAD BASKET

Folding - with stiffeners.

St/st



Ref.	⌀	📦	€
NC035	22,5	0,242	

RED BERRY PICKER

Wire combs for combing off the berries.



Ref.	↔	↗	↓	📦	🔍	€
YC90281	14	13,5	22	0,408	Large model	
YC90280	15	10	8	0,140	Small model	

SUSHI ROLLER MAT

Flat mats.

Natural bamboo, cotton.



Ref.	↔	↗	↓	📦	€
SUSH03	24	24	0,5	0,090	



BAKE'N'PASTRY

THE GOBEL'S STUDIO

THE GOBEL'S MOULDS 158

Pies, tarts and tartlets	158	Charlotte moulds	190
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ACCESORIES 248

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TART RING

Tin being a better conductor, these tart rings ensure a golden and crusty dough.



GOBEL



Ref.	Height	Ø	> <	Weight	€
124940	2	10	4/10ème	0,030	
124950	2	20	4/10ème	0,080	
124990	2	28	4/10ème	0,120	

BOX SET OF 4 PCS TART RINGS



GOBEL



Ref.	Height	Ø	> <	€
889830	2	9	4/10ème	

TART FRAME - SQUARE



GOBEL



Ref.	Length	Width	Height	> <	Weight	€
865530	18	18	2	4/10ème	0,160	
865540	20	20	2	4/10ème	0,180	
865550	22	22	2	4/10ème	0,190	
865560	24	24	2	4/10ème	0,210	
835530	18	18	2,7	4/10ème	0,170	
835540	20	20	2,7	4/10ème	0,190	
835550	22	22	2,7	4/10ème	0,210	
835560	24	24	2,7	4/10ème	0,230	

TART RING



GOBEL



Ref.	Height	Ø	> <	Weight	€
824910	2	7	4/10ème	0,020	
824920	2	8	4/10ème	0,030	
824930	2	9	4/10ème	0,030	
824940	2	10	4/10ème	0,030	
824941	2	12	4/10ème	0,040	
824942	2	14	4/10ème	0,050	
824943	2	16	4/10ème	0,050	
824944	2	18	4/10ème	0,060	
824945	2	11	4/10ème	0,040	
824950	2	20	4/10ème	0,060	
824960	2	22	4/10ème	0,070	
824970	2	24	4/10ème	0,080	
824980	2	26	4/10ème	0,080	
824990	2	28	4/10ème	0,090	
824992	2	30	4/10ème	0,100	
824994	2	32	4/10ème	0,110	

TART FRAME - RECTANGULAR



GOBEL



Ref.	Length	Width	Height	> <	Weight	€
865310	35	11	2	4/10ème	0,200	
865320	55	11	2	4/10ème	0,290	

DEEP TART RING

St/st

BEST
SELLER

GOBEL



Ref.	Height	Ø	> <	Weight	€
834910	2,7	7	4/10ème	0,030	
834920	2,7	8	4/10ème	0,030	
834930	2,7	9	4/10ème	0,040	
834940	2,7	10	4/10ème	0,040	
834941	2,7	12	4/10ème	0,050	
834942	2,7	14	4/10ème	0,060	
834943	2,7	16	4/10ème	0,070	
834944	2,7	18	4/10ème	0,080	
834950	2,7	20	4/10ème	0,080	
834960	2,7	22	4/10ème	0,090	
834970	2,7	24	4/10ème	0,100	
834980	2,7	26	4/10ème	0,100	
834990	2,7	28	4/10ème	0,110	
834992	2,7	30	4/10ème	0,120	
834994	2,7	32	4/10ème	0,130	

ROUND FLUTED TART MOULD WITH FLAT EDGE

Fixed bottom

Tin



GOBEL



Ref.	Height	Ø	Weight	€
126110	3	24/21	0,280	
126120	3	26/23	0,300	
126130	3	28/25	0,340	
126140	3	32/29	0,430	

ROUND FLUTED TART MOULD WITH FLAT EDGE

Fixed bottom

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.	Height	Ø	Weight	€
226110	3	24/10	0,280	
226120	3	26/23	0,300	
226130	3	28/25	0,340	
226140	3	32/29	0,430	

ROUND FLUTED TART MOULD WITH FLAT EDGE

Loose bottom

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
226210	3	24/21	0,310	
226220	3	26/23	0,310	
226230	3	28/25	0,390	
226240	3	32/29	0,530	

ROUND FLUTED TART MOULD WITH FLAT EDGE

Loose bottom

Tin



GOBEL



Ref.	Height	Ø	Weight	€
126230	3	28/25	0,390	
126240	3	32/29	0,530	

ROUND FLUTED TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
226320	2,8	20/18,5	0,170	
226322	2,8	22/20	0,220	
226330	2,8	24/23	0,250	
226332	2,8	26/24	0,290	
226340	2,8	28/27	0,330	
226342	2,8	30/28	0,370	
226350	2,8	32/31	0,420	

ROUND FLUTED TART MOULD

Fixed bottom

Tin



GOBEL



Ref.	Height	Ø	Weight	€
126320	2,8	20/18,5	0,170	
126322	2,8	22/20	0,220	
126330	2,8	24/23	0,250	
126332	2,8	26/24	0,290	
126340	2,8	28/27	0,320	
126342	2,8	30/28	0,370	
126350	2,8	32/31	0,420	

ROUND FLUTED TART MOULD

Fixed bottom

Aluminium



GOBEL



Ref.	Height	Ø	Weight	€
625520	2,8	20/18	0,100	
625530	2,8	23/20,7	0,130	
625540	2,8	26/23,7	0,160	
625550	2,8	29/26,5	0,220	
625560	2,8	32/29,8	0,240	
625570	2,8	36/33,7	0,300	

ROUND FLUTED TART MOULD

Loose bottom

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
226420	2,8	20/18,5	0,190	
226422	2,8	22/20	0,220	
226430	2,8	24/23	0,260	
226432	2,8	26/24	0,300	
226440	2,8	28/27	0,350	
226442	2,8	30/28	0,380	
226450	2,8	32/31	0,430	

ROUND FLUTED TART MOULD

Loose bottom



Tin



GOBEL



Ref.	Height	Ø	Weight	€
126420	2,8	20/18,5	0,190	
126422	2,8	22/20	0,220	
126430	2,8	24/23	0,260	
126432	2,8	26/24	0,300	
126440	2,8	28/27	0,350	
126442	2,8	30/28	0,380	
126450	2,8	32/31	0,430	

MEDIUM DEEP ROUND FLUTED TART MOULD

Fixed bottom



Two-coat non-stick

GOBEL



Ref.	Height	Ø	Weight	€
226520	3,5	20/18,5	0,200	
226522	3,5	22/20	0,240	
226530	3,5	24/22,5	0,270	
226532	3,5	26/24	0,310	
226540	3,5	28/26,5	0,340	
226542	3,5	30/28	0,400	
226550	3,5	32/30,5	0,420	

ROUND FLUTED TART MOULD

Loose bottom



Aluminium

GOBEL



Ref.	Height	Ø	Weight	€
625620	2,8	20/18	0,130	
625630	2,8	23/20,7	0,160	
625640	2,8	26/23,7	0,180	
625650	2,8	29/26,5	0,240	
625660	2,8	32/29,8	0,270	
625670	2,8	36/33,7	0,350	

MEDIUM DEEP ROUND FLUTED TART MOULD

Fixed bottom



Tin

GOBEL



Ref.	Height	Ø	Weight	€
126520	3,5	20/18,5	0,200	
126522	3,5	22/20	0,240	
126530	3,5	24/22,5	0,270	
126532	3,5	26/24	0,310	
126540	3,5	28/26,5	0,340	
126542	3,5	30/28	0,400	
126550	3,5	32/30,5	0,420	

MEDIUM DEEP ROUND FLUTED TART MOULD

Loose bottom

 Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
226620	3,5	20/18,5	0,180	
226622	3,5	22/20	0,260	
226630	3,5	24/22,5	0,260	
226632	3,5	26/24	0,330	
226640	3,5	28/26,5	0,370	
226642	3,5	30/28	0,430	
226650	3,5	32/30,5	0,470	

MEDIUM DEEP ROUND FLUTED TART MOULD

Loose bottom

 Tin



GOBEL



Ref.	Height	Ø	Weight	€
126620	3,5	20/18,5	0,220	
126622	3,5	22/20	0,260	
126630	3,5	24/22,5	0,290	
126632	3,5	26/24	0,330	
126640	3,5	28/26,5	0,370	
126642	3,5	30/28	0,430	
126650	3,5	32/30,5	0,400	

PERFORATED FLUTED TART MOULD

Fixed bottom

 Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
226321	2,8	20	0,170	
226325	2,8	22	0,220	
226331	2,8	24	0,250	
226335	2,8	26	0,270	
226341	2,8	28	0,310	
226345	2,8	30	0,350	
226351	2,8	32	0,390	

PERFORATED FLUTED TART MOULD

Fixed bottom

 Tin



GOBEL



Ref.	Height	Ø	Weight	€
126321	2,8	20		
126325	2,8	22		
126331	2,8	24	0,250	
126335	2,8	26	0,300	
126341	2,8	28	0,310	
126345	2,8	30	0,350	
126351	2,8	32	0,390	

PERFORATED FLUTED TART MOULD

Loose bottom

Two-coat non-stick



GOBEL



Ref.			€
226421	2,8	20	
226425	2,8	22	
226431	2,8	24	
226435	2,8	26	
226441	2,8	28	
226445	2,8	30	
226451	2,8	32	



PERFORATED FLUTED TART MOULD

Loose bottom

Tin

GOBEL



Ref.				€
126421	2,8	20	0,180	
126425	2,8	22		
126431	2,8	24		
126435	2,8	26		
126441	2,8	28	0,350	
126445	2,8	30		
126451	2,8	32		



PERFORATED FLUTED TART MOULD WITH FEET

Fixed bottom

Two-coat non-stick

GOBEL



Ref.				€
227742	2,8	30/28	0,340	
227750	2,8	32/30	0,420	



PERFORATED FLUTED TART MOULD WITH FEET

Fixed bottom

Tin

GOBEL



Ref.				€
127742	2,8	30/28	0,340	
127750	2,8	32/30	0,420	



PERFORATED ROUND TART MOULD OR DEEP-PAN PIZZA

Fixed bottom - with feet

Two-coat non-stick

GOBEL



Ref.				€
227550	2,8	32/30,5	0,410	



ROUND PLAIN TART MOULD

Fixed bottom

Two-coat non-stick

GOBEL



Ref.				€
227310	2,1	12/10,5	0,080	
227330	2,3	24/22,5	0,250	
227340	2,3	28/26,5	0,340	
227350	2,5	32/30,5	0,430	



ROUND PLAIN TART MOULD

Fixed bottom



GOBEL



Ref.	Height	Ø	Weight	€
127310	2,1	12/10,5	0,080	
127330	2,3	24/22,5	0,250	
127340	2,3	28/26,5	0,340	
127350	2,5	32/30,5	0,430	

ROUND PLAIN TART MOULD

Loose bottom



Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
227410	2,1	12/10,5	0,090	
227430	2,3	24/22,5	0,300	
227440	2,3	28/26,5	0,390	
227450	2,5	32/30,5	0,460	

ROUND PLAIN TART MOULD

Loose bottom



GOBEL



Ref.	Height	Ø	Weight	€
127410	2,1	12/10,5	0,090	
127430	2,3	24/22,5	0,300	
127440	2,3	28/26,5	0,390	
127450	2,5	32/30,5	0,460	

MEDIUM DEEP ROUND PLAIN TART MOULD

Loose bottom - rolled edges



Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
223801	3	10/9	0,070	
223822	4,5	18/15,3	0,200	

HALF TART MOULD

Fixed bottom



GOBEL



Ref.	Length	Width	Height	Ø	Weight	€
227840	27	11,5	2	28	Fluted edges	
227845	27,5	12	2	28	Plain edges	

APPLE PIE MOULD

Fixed bottom



Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
252010	2,5	24	0,230	

APPLE PIE MOULD

Loose bottom

Two-coat non-stick



GOBEL



Ref.					€
252210	2,5	24	0,320		

SQUARE FLUTED TART MOULD

Fixed bottom

Tin



GOBEL



Ref.					€
126710	23/22	23/22	2,5	0,280	

SQUARE FLUTED TART MOULD

Loose bottom

Tin



GOBEL

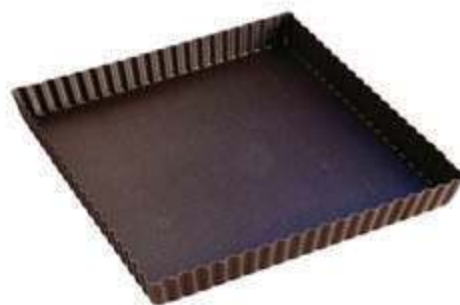


Ref.					€
126810	23/22	23/22	2,5	0,370	

SQUARE FLUTED TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
226710	23/22	23/22	2,5	0,360	

SQUARE FLUTED TART MOULD

Loose bottom

Two-coat non-stick



GOBEL



Ref.					€
226810	23/22	23/22	2,5	0,370	

OBLONG FLUTED TART MOULD

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
225310	35/34	11/10	2,5	0,240	

OBLONG FLUTED TART MOULD

Fixed bottom



GOBEL



Ref.	Length	Width	Height	Weight	€
125310	35/34	11/10	2,5	0,230	

OBLONG FLUTED TART MOULD

Loose bottom



Two-coat non-stick



GOBEL



Ref.	Length	Width	Height	Weight	€
225410	35/34	11/10	2,5	0,260	

OBLONG FLUTED TART MOULD

Loose bottom



GOBEL



Ref.	Length	Width	Height	Weight	€
125410	35/34	11/10	2,5	0,260	

PERFORATED FLUTED OBLONG TART MOULD

Loose bottom



Two-coat non-stick



GOBEL



Ref.	Length	Width	Height	€
225412	35/34	11/10	2,5	

PERFORATED FLUTED OBLONG TART MOULD

Loose bottom



GOBEL



Ref.	Length	Width	Height	Weight	€
125412	35/34	11/10	2,5	0,260	

RECTANGULAR FLUTED TART MOULD

Fixed bottom



Two-coat non-stick



GOBEL



Ref.	Length	Width	Height	Weight	€
225710	29/27,5	20,5/19,5	2,5	0,460	

TART MOULD

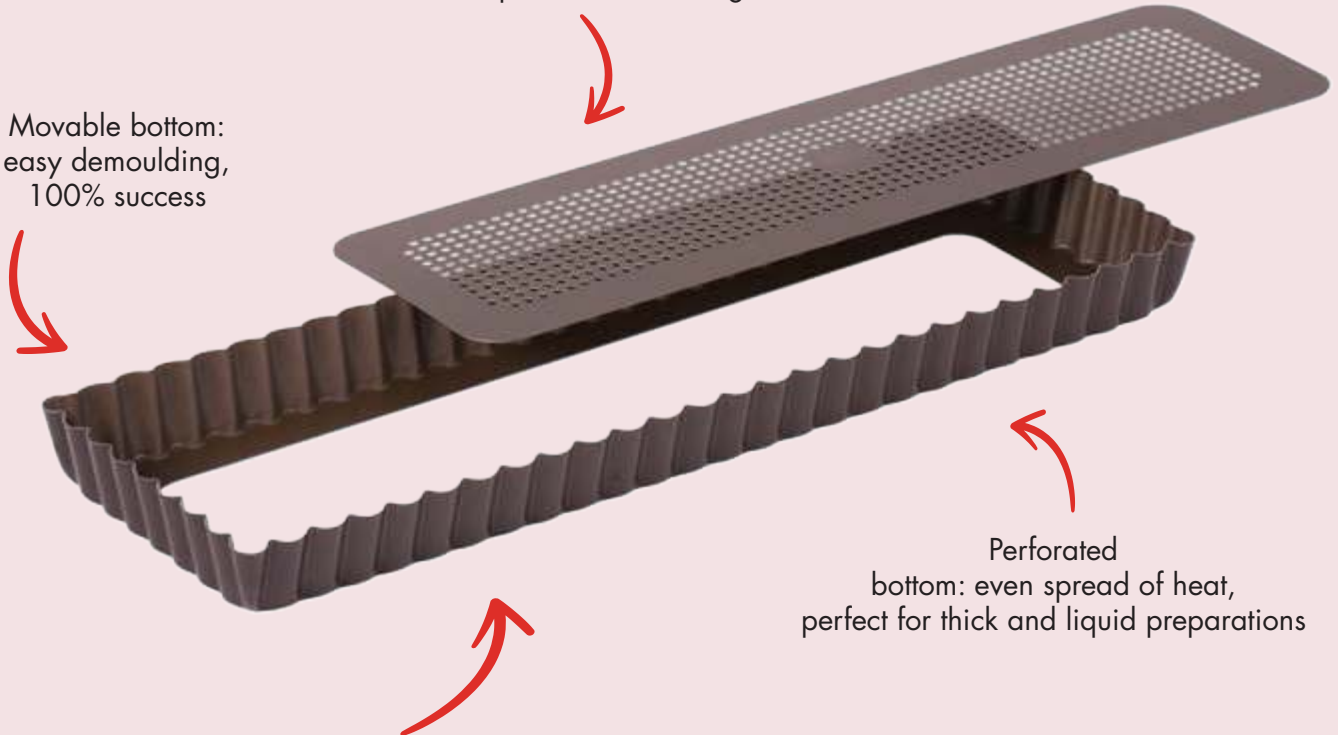
GOBEL



« The reference for professional pastry chefs for decades »

The professional-quality, two-layer anti-adhesive ensures perfect demoulding

Movable bottom: easy demoulding, 100% success



Perforated bottom: even spread of heat, perfect for thick and liquid preparations

Guaranteed free from perfluoro-octanoic acid and bisphenol A



MAINTIENUE DEPUIS 1887
GOBEL
sans perfluorocarbure et sans bisphénol A



Since 1887, Gobel's anti-adhesive has been recognised for :

- Its excellent anti-adhesive properties: much better-performing than a single-layer product, and ensures perfect demoulding .
- Its good resistance to abrasion: the two-layer finish means that the upper layer can be loaded with mica and be made less fragile.
- Its longevity: a thicker coating means that it has a longer life.

RECTANGULAR FLUTED TART MOULD

Fixed bottom



GOBEL



Ref.	↔	↗	↓	📦	€
125710	29/27,5	20,5/19,5	2,5	0,310	

RECTANGULAR FLUTED TART MOULD

Loose bottom



Two-coat non-stick



GOBEL



Ref.	↔	↗	↓	📦	€
225810	29/27,5	20,5/19,5	2,5	0,430	

RECTANGULAR FLUTED TART MOULD

Loose bottom



GOBEL



Ref.	↔	↗	↓	📦	€
125810	29/27,5	20,5/19,5	2,5	0,430	

INDIVIDUAL PIE MOULD

With the Individual fluted pie, bake savory or sweet English pies – meat, vegetable or fruit pies. Also perfect for jellies and flan puddings.



Two-coat non-stick



GOBEL



Ref.	↔	↗	↓	📦	€
224650	17	1,7	4	0,780	

INDIVIDUAL PIE MOULD

With the Individual fluted pie, bake savory or sweet English pies – meat, vegetable or fruit pies. Also perfect for jellies and flan puddings.



GOBEL



Ref.	↔	↗	↓	📦	€
124650	17	1,7	4	0,780	

FRESH FRUIT FLUTED TART MOULD

Raised up in the center



Two-coat non-stick



GOBEL



Ref.	↓	⌀	€
226950	3,5	28	

FRESH FRUIT FLUTED TART MOULD

Raised up in the center



GOBEL



Ref.				€
126950	3,5	28	0,340	

ROUND FLUTED TARTLET MOULD

Fixed bottom



GOBEL



Ref.				€
193520	1	5/4	0,010	
193530	1	6/5	0,020	
193540	1	7/6	0,020	
193550	1,2	8/7	0,030	
193560	1,5	9/7,5	0,040	
193570	1,8	10/8,5	0,040	
193572	2	11/9	0,050	
193580	2	12/11	0,060	
193590	2,5	14/13	0,090	

ROUND FLUTED TARTLET MOULD

Fixed bottom



Two-coat non-stick

BEST
SELLER

GOBEL



Ref.				€
293520	1	5/4	0,010	
293530	1	6/5	0,020	
293540	1	7/6	0,020	
293550	1,2	8/7	0,030	
293560	1,5	9/7,5	0,040	
293570	1,8	10/8,5	0,040	
293572	2	11/9	0,060	
293580	2	12/11	0,070	
293590	2,5	14/13	0,090	

ROUND FLUTED TARTLET MOULD

Loose bottom



Two-coat non-stick



GOBEL



Ref.				€
293470	1,8	10/8,5	0,050	
293472	2	11/9	0,070	
293480	2	12/11	0,080	
293490	2,5	14/13	0,110	



ROUND FLUTED TARTLET MOULD

Loose bottom



GOBEL



Ref.	Height	Ø	Weight	€
193470	1,8	10/8,5	0,050	
193472	2	11/9	0,070	
193480	2	12/11	0,080	
193490	2,5	14/13	0,110	

ROUND PLAIN TARTLET MOULD

Fixed bottom



GOBEL



Ref.	Height	Ø	Weight	€
293630	1,1	5/3	0,010	
293640	1,2	6/3,8	0,020	
293650	1,2	7/4,8	0,020	
293660	1,2	8/5,8	0,030	
293670	1,2	9/6,8	0,030	
293680	1,2	10/7,8	0,040	

12-CUP TARTLET PAN

12 imprints: Ø 8 mm



GOBEL



Ref.	Length	Width	Height	€
228310	32	24,5	1	

FRESH FRUIT FLUTED TARTLET MOULD

Raised up in the center



GOBEL



Ref.	Height	Ø	Weight	Material	€
295770	1,8	10/8,4	0,080	Two-coat non-stick	
195770	1,8	10/8,4	0,080	Tin	

ROUND PLAIN TARTLET MOULD

Fixed bottom



GOBEL



Ref.	Height	Ø	Weight	€
193630	1,1	5/3	0,010	
193640	1,2	6/3,8	0,020	
193650	1,2	7/4,8	0,020	
193660	1,2	8/5,8	0,020	
193670	1,2	9/6,8	0,030	
193680	1,2	10/7,8	0,040	

SQUARE FLUTED TARTLET MOULD

Fixed bottom



GOBEL



Ref.	Length	Width	Height	Weight	€
294370	10/9	10/9	2	0,060	

SQUARE FLUTED TARTLET MOULD

Fixed bottom



GOBEL



Ref.	Length	Width	Height	Weight	€
194370	10/9	10/9	2	0,060	



SQUARE FLUTED TARTLET MOULD

Loose bottom



GOBEL



Ref.	Length	Width	Height	Weight	€
294470	10/9	10/9	2	0,070	



SQUARE FLUTED TARTLET MOULD

Loose bottom



GOBEL



Ref.	Length	Width	Height	Weight	€
194470	10/9	10/9	2	0,070	



RECTANGULAR FLUTED TARTLET MOULD

Fixed bottom

BEST
SELLER

GOBEL



Ref.	Length	Width	Height	Weight	€
295130	12/11,2	7,5/6,6	2	0,060	



RECTANGULAR FLUTED TARTLET MOULD

Fixed bottom



GOBEL



Ref.	Length	Width	Height	€
195130	12/11,2	7,5/6,6	2	



RECTANGULAR FLUTED TARTLET MOULD

Loose bottom



GOBEL



Ref.	Length	Width	Height	Weight	€
295330	12/11,2	7,5/6,6	2	0,070	



RECTANGULAR FLUTED TARTLET MOULD

Loose bottom



GOBEL



Ref.	Length	Width	Height	€
195330	12/11,2	7,5/6,6	2	

OAK LEAF TARTLET MOULD

Fluted



Two-coat non-stick



GOBEL



Ref.	Height	Length	Weight	€
295210	2	12	0,040	

OAK LEAF TARTLET MOULD

Fluted



GOBEL



Ref.	Height	Length	Weight	€
195210	2	12	0,030	

VINE LEAF TARTLET MOULD

Fluted



Two-coat non-stick



GOBEL



Ref.	Height	Length	Weight	€
295410	2	12	0,040	

VINE LEAF TARTLET MOULD

Fluted



GOBEL



Ref.	Height	Length	Weight	€
195410	2	12	0,030	

BOX SET OF 6 SQUARE FLUTED TARTLET MOULDS



Two-coat non-stick



GOBEL



Ref.	Length	Width	Height	Weight	Bottom	€
294376	10/9	10/9	2	0,370	Fixed bottom	
294476	10/9	10/9	2		Loose bottom	

BOX SET OF 6 RECTANGULAR FLUTED TARTLET MOULDS

Two-coat non-stick



GOBEL



Ref.						€
295376	12/11,2	7,5/6,6	2	0,400	Fixed bottom	
291870	12/11,2	7,5/6,6	2		Loose bottom	

BOX SET OF 6 FRESH FRUIT FLUTED TARTLET MOULDS

Raised up in the center

Two-coat non-stick



GOBEL



Ref.			€
295790	1,8	10/8,4	

BOX SET OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.			€
282540	1,8	10/8,5	

BOX SET OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.				€
270171	1,8	10/8,5	0,260	

BOX SET OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.			€
282550	2	12/11	

BOX SET OF 12 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.			€
282560	1,2	8/7	

CARD OF 12 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
270150	24,5	15	2,5	0,140	

CARD OF 12 ROUND PLAIN TARTLET MOULDS

Tin



GOBEL



Ref.					€
173030	15	22,5	3,5	0,120	

CARD OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
270170	24,5	15	1,5	0,210	

CARD OF 6 ROUND FLUTED TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
270180	29	16	3,5	0,410	

CARD OF 6 ROUND PLAIN TARTLET MOULDS

Fixed bottom

Two-coat non-stick



GOBEL



Ref.					€
273080	24,5	15	3,5	0,230	



MILLASSON MOULD

Round plain - rolled edges

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.	Height	Ø	Weight	€
293250	1,7	6/5	0,020	
293270	1,8	8/6,8	0,040	
293280	1,9	9/7,8	0,040	
293290	2,1	10/9	0,060	

MILLASSON MOULD

Round plain - rolled edges

Tin



GOBEL



Ref.	Height	Ø	Weight	€
193250	1,7	6/5	0,050	
193270	1,8	8/6,8	0,040	
193280	1,9	9/7,8	0,040	
193290	2,1	10/9	0,050	

CARD OF 4 MILLASSON MOULDS

Round plain - rolled edges

Two-coat non-stick



GOBEL



Ref.	Length	Width	Height	Weight	€
271390	24,5	15	3	0,260	

MILLASSON MOULD

Round plain - no rolled edges

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
293970	1,9	9/7,8		
293990	1,9	10/9	0,050	

BOX SET OF 6 PCS MILLASSON MOULDS

Round plain - rolled edges

Two-coat non-stick



GOBEL



Ref.	Height	Ø	€
282570	2,1	10/9	



ROUND PLAIN CAKE MOULD

Rolled edges

Two-coat non-stick

BEST SELLER



GOBEL



Ref.	Height	Ø	Weight	€
223701	3	10/9	0,070	
223702	3,4	12/10,5	0,090	
223705	3,5	14/11,7	0,120	
223710	4	16/13,6	0,150	
223720	4,5	18/15,3	0,180	
223730	4,5	20/17,5	0,230	
223740	5	22/19,5	0,270	
223750	5	24/21	0,290	
223760	5	26/23,5	0,340	
223770	5	28/25	0,390	
223780	5,3	30/27,5	0,460	
223790	5,5	32/29,5	0,510	

ROUND PLAIN CAKE MOULD

Rolled edges

Tin

BEST SELLER



GOBEL



Ref.	Height	Ø	Weight	€
123701	3	10/9	0,070	
123702	3,4	12/10,5	0,090	
123705	3,5	14/11,7	0,120	
123710	4	16/13,6	0,150	
123720	4,5	18/15,3	0,180	
123730	4,5	20/17,5	0,230	
123740	5	22/19,5	0,270	
123750	5	24/21	0,290	
123760	5	26/23,5	0,340	
123770	5	28/25	0,390	
123780	5,3	30/27,5	0,460	
123790	5,5	32/29,5	0,510	

ROUND PLAIN CAKE MOULD

Rolled edges

Aluminium



GOBEL



Ref.	Height	Ø	Weight	€
623730	4,5	20/17,5	0,140	
623740	5	22/19,5	0,150	
623750	5	24/21	0,180	
623760	5	26/23,5	0,210	
623770	5	28/25	0,230	
623780	5,5	30/27,5	0,280	
623790	5,5	32/29,5	0,290	

ROUND DEEP FLUTED CAKE MOULD

Rolled edges

Two-coat non-stick



GOBEL



Ref.	Height	Ø	Weight	€
224510	6,5	23/17,5	0,300	
224520	6,5	26/20	0,370	
224530	7	29/22,2	0,450	

ROUND FLUTED CAKE MOULD - FIXED BOTTOM

Narrow ribs

 Two-coat non-stick


GOBEL



Ref.	Height	Ø	Weight	€
224710	3	10/8	0,070	
224720	4	15/13	0,020	
224730	4,5	20/17	0,210	
224740	5	25/21	0,340	

ROUND FLUTED CAKE MOULD - LOOSE BOTTOM

Narrow ribs

 Two-coat non-stick


GOBEL



Ref.	Height	Ø	Weight	€
224810	3	10/8	0,070	
224820	4	15/13	0,140	
224830	4,5	20/17	0,230	
224840	5	25/21	0,340	

ROSARY MOULD

Rolled edges

 Two-coat non-stick


GOBEL



Ref.	Height	Ø	Weight	€
222130	5	20/17,5	0,230	

ROUND FLUTED CAKE MOULD - FIXED BOTTOM

Narrow ribs

 Tin


GOBEL



Ref.	Height	Ø	Weight	€
124710	3	10/8	0,060	
124730	4,5	20/17	0,210	
124740	5	25/21	0,320	

ROUND FLUTED CAKE MOULD - LOOSE BOTTOM

Narrow ribs

 Tin


GOBEL



Ref.	Height	Ø	Weight	€
124810	3	10/8	0,070	
124820	4	15/13	0,190	
124830	4,5	20/17	0,280	
124840	5	25/21	0,340	

ROSARY MOULD

Rolled edges

 Tin


GOBEL



Ref.	Height	Ø	Weight	€
122130	5	20/17,5	0,230	

AMOVIBLE DEEP MOULD

1 bottom

Two-coat non-stick

BEST SELLER

GOBEL



Ref.				€
221650	7	24	0,390	
221660	7	26	0,350	
221670	7	28	0,350	



AMOVIBLE DEEP MOULD

2 bottoms: 1 flat + 1 fluted with tube

Two-coat non-stick

GOBEL



Ref.				€
221750	7	24	0,390	
221770	7	28	0,350	



AMOVIBLE DEEP MOULD

2 bottoms: 1 flat + 1 fluted with tube

Tin

BEST SELLER

GOBEL



Ref.				€
121650	5,8	24	0,390	
121660	5,8	26	0,440	



SQUARE CAKE MOULD WITH FIXED BOTTOM

Reinforced rolled edges

Two-coat non-stick

BEST SELLER

GOBEL



Ref.					€
224101	10/9	10/9	4	0,130	
224110	22/20,5	22/20,5	5	0,430	
224120	24/22,5	24/22,5	5	0,600	



SQUARE CAKE MOULD WITH FIXED BOTTOM

Reinforced rolled edges

Tin

GOBEL



Ref.					€
124101	10/9	10/9	4	0,130	
124110	22/20,5	22/20,5	5	0,430	
124120	24/22,5	24/22,5	5	0,480	



SQUARE CAKE MOULD WITH LOOSE BOTTOM

Reinforced rolled edges

Two-coat non-stick

BEST SELLER

GOBEL



Ref.					€
224210	22/20,5	22/20,5	5	0,520	
224220	24/22,5	24/22,5	5	0,600	



SQUARE CAKE MOULD WITH LOOSE BOTTOM

Reinforced rolled edges



GOBEL



Ref.		↔	↗	⌈	📦	€
124210	●	22/20,5	22/20,5	5	0,520	
124220		24/22,5	24/22,5	5	0,600	

TRIANGLE CAKE MOULD

Rolled edges



Two-coat non-stick



GOBEL



Ref.		↔	↗	⌈	€
218910		10	9,4	3,5	
218950		24	23	5	

PERFORATED CUSTARD TART PAN WITH LOOSE BOTTOM

Perfect for custard pies and quiches. Perforated loose bottom: allows draining away moisture excess in preparations with cream and water (vegetables) for a well-cooked pie crust. Easy release. Straight rolled edge.



Two-coat non-stick



GOBEL



Ref.		⌈	⌀	📦	€
252660	●	4,5	27	0,440	

PERFORATED CUSTARD TART PAN WITH LOOSE BOTTOM

Perfect for custard pies and quiches. Perforated loose bottom: allows draining away moisture excess in preparations with cream and water (vegetables) for a well-cooked pie crust. Easy release. Straight edge.



Tin



GOBEL



Ref.		↔	↗	⌈	📦	€
152660		27	27	4,5	0,440	



ROUND

Two-coat non-stick


GOBEL


Ref.	Ø	Weight	Ref.	€
201508	7,8	0,020	224810 - 293470	
201509	8,5	0,020	293472	
201510	10,5	0,040	293480 - 227410	
201512	12	0,050	293490 - 224820	
201630	16	0,080	224830	
201520	18	0,100	226620 - 226420	
201522	20	0,130	226422 - 226622	
201640	20,5	0,130	224840 - 226210	
201530	22	0,150	227430 - 226430 - 226630	
201641	22,5	0,160	226220	
201532	23,8	0,180	226432 - 226632	
201643	24,5	0,190	226230	
201540	26	0,220	227440 - 226440 - 226040	
201542	28	0,210	226442 - 226642	
201550	30	0,290	227450 - 226450 - 226650	

ROUND

Aluminium


GOBEL


Ref.	Length	Ø	Weight	Ref.	€
601020		18,5	0,070	625620	
601030		21,5	0,090	625630	
601040		24,5	0,110	625640	
601050		27,5	0,140	625650	
601060		30,5	0,180	625660	
601070		34,5	0,210	625670	

ROUND

Tin


GOBEL


Ref.	Ø	Weight	Ref.	€
101508	7,8	0,020	124810 - 193470	
101509	8,5	0,020	193472	
101510	10,5	0,030	193480 - 127410	
101512	12	0,050	193490 - 124820	
101630	16	0,080	124830	
101520	18	0,100	126620 - 126420	
101522	20	0,130	126422 - 126622	
101640	20,5	0,130	124840 - 126210	
101530	22	0,150	127430 - 126430 - 126630	
101641	22,5	0,160	126220	
101532	23,8	0,180	126432 - 126632	
101643	24,5	0,190	126230	
101540	26	0,220	127440 - 126440 - 126640	
101542	28	0,250	126442 - 126642	
101550	30	0,290	127450 - 126450 - 126650	

SQUARE

GOBEL


Ref.	Length	Width	Weight	Ref.	€
201810	21,4	21,4	0,160	226810 Two-coat non-stick	
101810	21,4	21,4	0,160	126810 Tin	
201710	33,3	9,3	0,110	225410 Two-coat non-stick	
101710	33,3	9,3	0,110	125410 Tin	
201910	27	19	0,180	225810 Two-coat non-stick	
101910	27	19	0,180	125810 Tin	

THE GOBEL MADELEINES BAKING SHEET



« The authenticity of taste! »

Rolled edge

Makes madeleines
perfectly golden

Tin plate,
a recyclable material



Free from bisphenol A
and perfluoro-octanoic
acid

Exceptional thermal
conductivity

Cavities that allow
the dough to be cooked evenly



GOBEL
since 1887



Since 1887, GOBEL has placed at your service all its experience and know-how in manufacturing tin-plate moulds. Today, it is one of the last mould-making workshops that continues to crimp its moulds in this eco-material that offers exceptional thermal conductivity! Guarantors of an unequalled tasting result, the moulds are reputed for making dough crunchy: golden on the outside and soft on the inside, your pastry creations are thus refined.

12 MADELEINES BAKING SHEET

Imprints: 8 mm each - rolled edges

Two-coat non-stick

BEST SELLER



GOBEL



Ref.						€
264710						
	39,5	20	1,7	0,400		

12 MADELEINES BAKING SHEET

Imprints: 8 mm each - rolled edges

Tin

BEST SELLER



GOBEL



Ref.						€
164710						
	39,5	20	1,7	0,400		

12 MADELEINES BAKING SHEET

Imprints: 8 mm each - rolled edges

Aluminium



GOBEL



Ref.						€
664710						
	39,5	20	1,7	0,240		

20 SMALL MADELEINES BAKING SHEET

Imprints: 42 mm each - rolled edges

Two-coat non-stick



GOBEL



Ref.						€
264510						
	39,5	12,5	1,3	0,230		

20 SMALL MADELEINES BAKING SHEET

Imprints: 42 mm each - rolled edges

Tin



GOBEL



Ref.						€
164510						
	39,5	12,5	1,3	0,230		

8-CUP ÉCLAIR BAKING SHEET

8 éclairs in a batch! Ideal for party aperitifs, afternoon teas and cafés gourmands.
8 imprints: 12 x 35 x 4.8 mm each

Two-coat non-stick



GOBEL



Ref.						€
298510						
	31,5	22,8	0,5			

FINANCIER BAKING SHEET

Stamped - 6 imprints: 98 x 48 mm each

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.					€
220710	38	18	1,3	0,310	

FINANCIER BAKING SHEET

Stamped - 6 imprints: 98 x 48 mm each

Tin

BEST
SELLER

GOBEL



Ref.					€
120710	38	18	1,3	0,310	

MINI-FINANCIERS OR BISCUITS ROSES DE REIMS BAKING SHEET

Stamped - 2 rows of 6 imprints of 75 mm each

Two-coat non-stick



GOBEL



Ref.					€
267030	29	19,8	1,7	0,310	

MINI-FINANCIERS OR BISCUITS ROSES DE REIMS BAKING SHEET

Stamped - 2 rows of 6 imprints of 75 mm each

Tin



GOBEL



Ref.					€
167030	29	19,8	1,7	0,310	

12-CUP BARQUETTE PAN

12 casings in a batch! Ideal for party aperitifs and cafés gourmands.

Two-coat non-stick

BEST
SELLER

GOBEL

MADE
IN

Ref.					€
298410	32	23,5	0,5	0,330	

MINI-BUNS BAKING SHEET PAN

Ideal for mini-burger, blinis, mini-cookies, macaroons... 18 imprints: Ø 4 mm h 5 mm

Two-coat non-stick



GOBEL

MADE
IN

Ref.				€
298610	34,5	18	0,5	

ROUNDED BISCUIT SHEET

Non-stick



Ref.				€
258130	35	24	0,620	

DENT DE LOUP MOULD

Two-coat non-stick



GOBEL



Ref.					€
220510	30	29	2,5	0,620	

DENT DE LOUP MOULD

Tin



GOBEL



Ref.					€
120510	30	29	2,5	0,620	

PETITS-FOURS MOULDS

 Two-coat non-stick

BEST SELLER

GOBEL



Ref.							€
293610			1	3,5	0,010	Round plain tartlet mould	
293620			1	4	0,010	Round plain tartlet mould	
292510				3,5	0,010	Deep plain round	
294020	7	2,8	1		0,010	Plain boat-shaped mould	
291510			1	6	0,010	Diamond-shaped boat	
291010			1	6	0,010	Plain diamond	
296510			1	4,5	0,010	Ribbed oval	
296010			1	4,5	0,010	Fluted oval	
292010			1	5	0,010	Plain rectangle	
295010		3,5	3,5	1	0,010	Fluted square	
293510			1	4,5	0,010	Fluted round	
295510			1	4,5	0,010	Ribbed dome	

BOX SET OF 60 PCS PETITS-FOURS MOULDS

5 x 12 assorted models



GOBEL



Ref.						€
285201	4	12		0,470	Two-coat non-stick	
185201	4	12		0,450	Tin	

PETITS-FOURS MOULDS

Fixed bottom

 Tin

GOBEL



Ref.							€
193610			0,8	3,5/2,2	0,010	Round plain tartlet mould	
193620			0,9	4/2,6	0,010	Round plain tartlet mould	
192510				3,5	0,010	Deep plain round	
194020	7	2,8	1		0,010	Plain boat-shaped mould	
191510				6	0,010	Diamond-shaped boat	
191010				6	0,010	Plain diamond	
196510				4,5	0,010	Ribbed oval	
196010				4,5	0,010	Fluted oval	
192010	5				0,010	Plain rectangle	
195010				3,5	0,010	Fluted square	
193510				14/13	0,010	Fluted round	
195510				4,5	0,010	Ribbed dome	

BOX SET OF 30 PCS PETITS-FOURS MOULDS

6 x 5 assorted models: fluted round + fluted square + diamond-shaped boat + plain round + plain diamond

BEST SELLER



GOBEL



Ref.						€
285400		2,7	12	0,240	Two-coat non-stick	
185400		2,7	12	0,240	Tin	

FLUTED BOAT-SHAPED MOULD

Two-coat non-stick

BEST SELLER

GOBEL


Ref.	←→	↗	⌈	📦	€
294110	8	4	1,2	0,020	
294120	9	4,3	1,2	0,020	
294130	10	4,5	1,2	0,020	
294140	11	4,7	1,3	0,020	
294150	12	5	1,4	0,030	

FLUTED BOAT-SHAPED MOULD

Tin


GOBEL


Ref.	←→	↗	⌈	📦	€
194110	8	4	1,2	0,020	
194120	9	4,3	1,2	0,020	
194130	10	4,5	1,2	0,020	
194140	11	4,7	1,3	0,020	
194150	12	5	1,4		

PLAIN BOAT-SHAPED MOULD

Tin


GOBEL


Ref.	←→	↗	⌈	📦	€
194010	6	2	1	0,010	
194030	8	3,3	1,2	0,010	
194040	9	4	1,2	0,010	
194050	10	4,3	1,3	0,020	
194060	11	4,6	1,3	0,020	
194070	12	5	1,3	0,020	

CARD OF 6 FLUTED BOAT-SHAPED MOULDS

Two-coat non-stick


GOBEL


Ref.	←→	↗	⌈	€
272850	29	16	3,5	

PLAIN BOAT-SHAPED MOULD

Two-coat non-stick


GOBEL


Ref.	←→	↗	⌈	📦	€
294010	6	2	1	0,010	
294030	8	3,3	1,2	0,010	
294040	9	4	1,2	0,010	
294050	10	4,3	1,3	0,020	
294060	11	4,6	1,3	0,020	
294070	12	5	1,3	0,020	

OVAL STAR BOTTOM ASPIC MOULD

Two-coat non-stick


GOBEL


Ref.	←→	↗	⌈	📦	€
230310	7,5	5,5	3,8	0,040	

OVAL STAR BOTTOM ASPIC MOULD



Tin



GOBEL



Ref.	⌀	∠	h	Weight	€
130310	7,5	5,5	3,8	0,040	

OVAL STAR BOTTOM ASPIC MOULD



Aluminium



GOBEL



Ref.	⌀	∠	h	Weight	€
630310	75	5,5	3,8	0,030	

OVAL PLAIN BOTTOM ASPIC MOULD



Two-coat non-stick



GOBEL



Ref.	⌀	∠	h	Weight	€
230210	7,5	5,5	3,8	0,040	

OVAL PLAIN BOTTOM ASPIC MOULD



Tin



GOBEL



Ref.	⌀	∠	h	Weight	€
130210	7,5	5,5	3,8	0,040	

OVAL PLAIN BOTTOM ASPIC MOULD



Aluminium



GOBEL



Ref.	⌀	∠	h	Weight	€
630210	75	5,5	3,8	0,030	

CARD OF 6 PCS OVAL PLAIN BOTTOM ASPIC MOULDS



Two-coat non-stick



GOBEL



Ref.	⌀	∠	h	Weight	€
271010	24,5	15	6	0,250	

BOX SET OF 4 PCS OVAL PLAIN BOTTOM ASPIC MOULDS

Two-coat non-stick


GOBEL


Ref.	Length	Width	Height	Weight	€
271011	7,5	5,5	3,8	0,170	

RUM BABA MOULD

Stamped - rolled edges

Tin


GOBEL


Ref.	Length	Width	Height	Weight	€
129810	6	6/4,8	0,050		

BOX SET OF 6 SHORTBREAD BISCUIT RINGS

St/st

BEST SELLER

GOBEL


Ref.	Length	Width	Height	Weight	€
834995	1,2	5,5			

RUM BABA MOULD

Stamped - rolled edge

Two-coat non-stick

BEST SELLER

GOBEL


Ref.	Length	Width	Height	Weight	€
229810	6	6/4,8	0,050		

RUM BABA MOULD

Stamped - rolled edges

Aluminium


GOBEL


Ref.	Length	Width	Height	Weight	€
629810	6	6/4,8	0,020		

CANELE BORDELAIS MOULD

Authentic taste of canelés: nicely caramelized on the outside, soft on the inside. Optimal thermal conductivity of aluminium. Non-stick coating for easy unmoulding. Long-lasting four-layer non-stick coating.

Aluminium 4-coat non-stick

BEST SELLER

GOBEL


Ref.	Length	Width	Height	Weight	€
729530	5	5,5	0,020	L	
729520	4,3	4,5		M	
729510	3,5	3,5		S	

BOX SET OF 6 «CANELÉS BORDELAIS» MOULDS

 Aluminium 4-coat non-stick



GOBEL



Ref.					€
729540	13	8,5	7	0,140	

BOX SET OF 6 PASTÉIS DE NATA

 Tin



GOBEL



Ref.			€
196516	2,5	7,5	

MUFFIN MOULD

 Tin



GOBEL



Ref.					€
196511	7	7	3,5	0,020	

PASTÉIS DE NATA

 Tin



GOBEL



Ref.				€
196515	2	7,5	The unit	
196517	7,8	7,5	Set of 24	

MUFFIN MOULD

 Two-coat non-stick



GOBEL



Ref.					€
296511	7	7	3,5	0,020	

BOX SET OF 6 MUFFIN MOULDS

 Two-coat non-stick



GOBEL



Ref.					€
296512	15	7,5	5	0,140	

CHARLOTTE MOULD

Stamped

Two-coat non-stick

BEST SELLER



GOBEL



Ref.					€
212620		18/15	10	0,300	



CHARLOTTE MOULD

Stamped

Tin



GOBEL



Ref.					€
112620		10	18/15	0,300	

THE GOBEL'S MOULDS | SOUFFLÉ MOULD

SOUFFLÉ MOULD

Two-coat non-stick



GOBEL



Ref.				€
210920		10	18	

SINGLE SERVING SOUFFLÉ MOULD

Two-coat non-stick



GOBEL



Ref.				€
235110		5	8	0,060

BOX SET OF 4 SINGLE SERVING SOUFFLÉ MOULDS

Two-coat non-stick



GOBEL



Ref.				€
282520		5	8	

BAKING SHEET

Reinforced rolled edges

 St/stBEST
SELLER

GOBEL



Ref.	↔	↗	⌈	Format	€
825150	38,6/40	23,6/30	3,5	EuroNorme	
825170	51,8/53	31,3/32,5	5	GN1/1	
825160	58,8/60	38,8/40	5	EuroNorme	

BAKING SHEET

Reinforced rolled edges

 TinBEST
SELLER

GOBEL



Ref.	↔	↗	⌈	Format	⏚	€
125160	25,7/26,5	15,5/13,3	3,5	GN1/4		
125100	30/30,8	20/20,8	3,5		0,460	
125155	31,7/32,5	25,7/26,5	3,5	GN1/2		
125105	35/35,8	25/25,8	3,5		0,600	
125115	38,6/40	28,6/30	3,5	EuroNorme	0,990	
125110	40/41,4	30/31,4	3,5		1,030	
125150	50,6/53	31,1/32,5	5	GN1/1		
125120	51/52,4	36/37,4	5		1,520	
125140	58,6/60	38,6/40	5	EuroNorme	1,910	
125540	58,6/60	38,6/40	6	EuroNorme	1,950	
125130	31/32,4	41/42,4	5		1,910	

BAKING SHEET

Reinforced rolled edges

 Two-coat non-stickBEST
SELLER

GOBEL



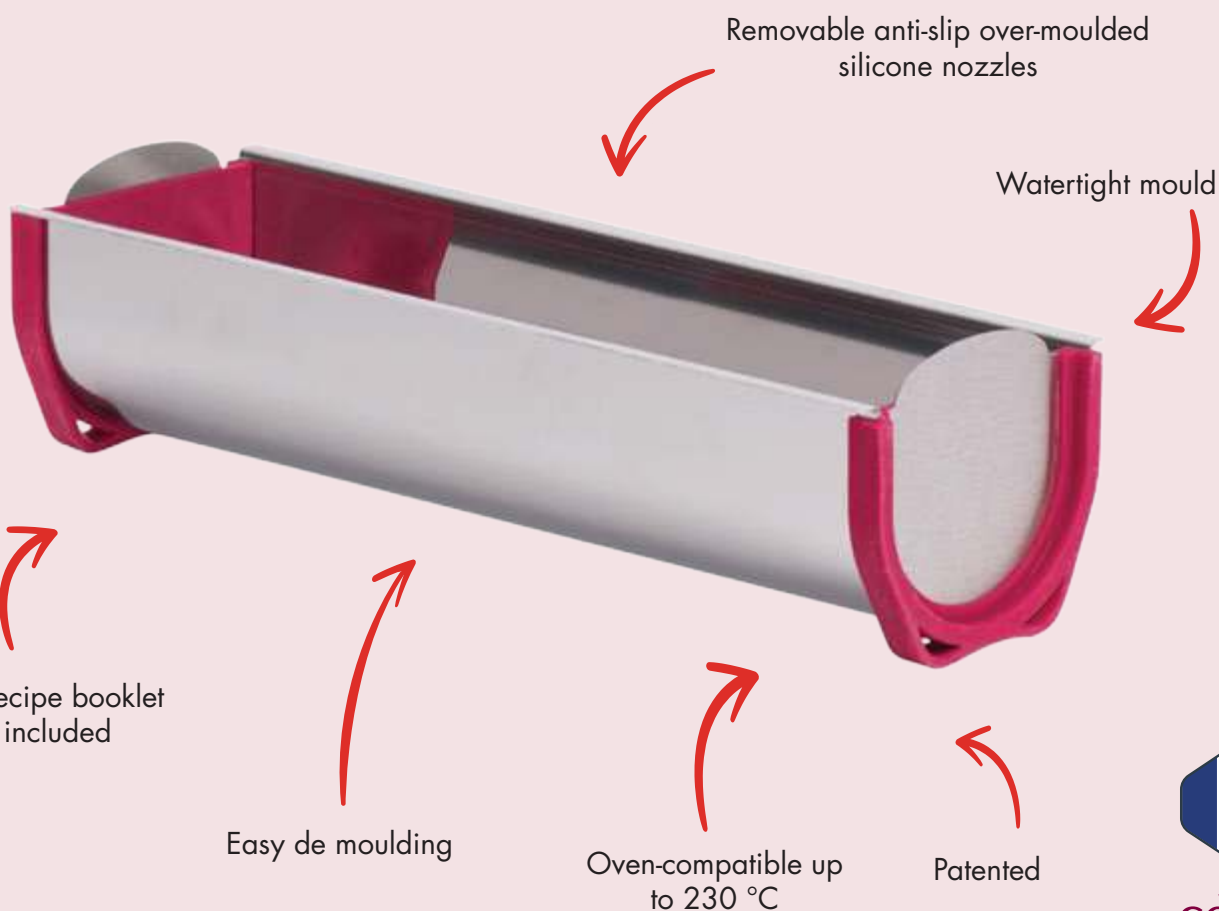
Ref.	↔	↗	⌈	Format	⏚	€
225160	25,7/26,5	15,5/16,3	3,5	GN1/4		
225100	30/30,8	20/20,8	3,5		0,460	
225155	31,7/32,5	25,7/26,5	3,5	GN1/2		
225105	35/35,8	25/25,8	3,5		0,600	
225101	35/35,8	25/25,8	5		0,650	
225115	38,6/40	28,6/30	3,5	EuroNorme		
225110	40/41,4	30/31,4	3,5		1,030	
255610	40/41,4	30/31,4	5		1,100	
225150	50,6/53	31,1/32,5	5	GN1/1		
225120	51/52,4	36/37,5	5		1,520	
225140	58,6/60	38,6/40	5	EuroNorme	1,910	
225130	61/62,4	41/42,4	5		1,910	

WATERTIGHT YULE-LOG MOULD

GOBEL



« Watertight edges...
it's only natural
for a trough! »



GOBEL



Thanks to its silicone nozzles, the Gobel patented stainless-steel trough enables easy demoulding whilst being watertight. This mould is indispensable for successful Christmas logs. It is used all year round for ice creams, terrines, aspics, tuiles, etc.

ROUNDED YULE-LOG MOULD

Removable ends for easy turning out - airtight - patented. Recipe booklet included.

1,5 L

St/st

**BEST
SELLER**



GOBEL



Ref.					€
814570	30	8,5	6,8	0,390	

ROUNDED YULE-LOG MOULD

Removable ends for easy turning out - airtight - patented. Recipes included.

2,5 L

St/st



GOBEL



Ref.					€
814580	50	8,5	6,8	0,650	

TRIANGULAR YULE LOG MOULD

Reinforced rolled edges

Tin



GOBEL



Ref.					€
119530	30	12	11,5	0,410	

LOG SQUEEGEE

St/st



GOBEL



Ref.							€
817930	6,5	6	0,3	0,120	814570 814580	3 sizes set	
817931	6,5	6	0,1		814570 814580	L	
817932	4,5	5	0,1		814570 814580	M	
817933	2,5	4	0,1		814570 814580	S	



SAVARIN OR RING MOULD

Open tude - stamped

Two-coat non-stick

BEST SELLER



GOBEL



Ref.				€
224040	4,5	22	0,260	
224050	5	24	0,300	

SAVARIN OR RING MOULD

Open tude - stamped

Tin

BEST SELLER



GOBEL



Ref.				€
124040	4,5	22	0,260	
124050	5	24	0,300	

DEEP SAVARIN OR RING MOULD

Open tude - stamped

Two-coat non-stick

BEST SELLER



GOBEL



Ref.				€
254040	5,8	22	0,320	
254050	5,8	24	0,350	
254060	6,2	26	0,410	

DEEP SAVARIN OR RING MOULD

Open tude - stamped

Tin

BEST SELLER



GOBEL



Ref.				€
154040	5,8	22	0,320	
154050	5,8	24	0,350	
154060	6,2	26	0,410	

DEEP SAVARIN OR RING MOULD

Stamped - open tube

Aluminium



GOBEL



Ref.				€
654050	5,8	24	0,210	
654060	6,2	26	0,250	

TROIS FRERES - TWISTED SAVARIN OR RING MOULD

Open tude - stamped

Two-coat non-stick

BEST SELLER



GOBEL



Ref.				€
224340	5,5	22	0,360	

TROIS FRERES - TWISTED SAVARIN OR RING MOULD

Open tube - stamped



GOBEL



Ref.				€
124340	5,5	22	0,360	

SINGLE SERVING SAVARIN MOULD

Closed tube



GOBEL



Ref.				€
123910	1,5	6,5	0,030	
123920	1,7	7	0,030	
123930	2	8	0,040	

SINGLE SERVING SAVARIN MOULD

Open tube



GOBEL



Ref.				€
124030	2	8	0,040	
124034	2,5	12	0,090	

SINGLE SERVING SAVARIN MOULD

Closed tube



Two-coat non-stick



GOBEL



Ref.				€
223910	1,5	6,5	0,030	
223920	1,7	7	0,030	
223930	2	8	0,040	

SINGLE SERVING SAVARIN MOULD

Open tube



Two-coat non-stick



GOBEL



Ref.				€
224030	2	8	0,040	
224034	2,5	12	0,090	

BOX SET OF 6 SINGLE SERVING SAVARIN MOULDS

Closed tube



Two-coat non-stick



GOBEL



Ref.					€
272710	17,3	3,7	8,5	0,250	

CARD OF 6 SINGLE SERVING SAVARIN MOULDS

Closed tube

Two-coat non-stick



GOBEL



Ref.					€
273430	24,5	15	3,5	0,280	

THE GOBEL'S MOULDS | THEMED MOULD

HEART-SHAPED MOULD

Fixed bottom - Rolled edges

Two-coat non-stick



GOBEL



Ref.					€
225010	22,5	18,7	3,7	0,240	

FLUTED HEART-SHAPED MOULD

Fixed bottom - Rolled edges

Two-coat non-stick



GOBEL



Ref.				€
255330	23	20	3	

FLUTED HEART-SHAPED MOULD

Loose bottom - Rolled edges

Two-coat non-stick



GOBEL



Ref.					€
255430	23	20	3	0,300	

VALENTINE'S DAY HEART-SHAPED MOULD

Fixed bottom - Rolled edges

Two-coat non-stick



GOBEL



Ref.					€
255130	16	15	3,5	0,170	

VALENTINE'S DAY HEART-SHAPED MOULD

Loose bottom - Rolled edges

Two-coat non-stick



GOBEL



Ref.	⌀	⌄	⌈	📦	€
255230	16	15	3,5	0,200	

HEART-SHAPED MOULD

Fixed bottom - Rolled edges

Tin



GOBEL



Ref.	⌀	⌄	⌈	📦	€
125010	22,5	18,7	3,7	0,240	

VALENTINE'S DAY HEART-SHAPED MOULD

Fixed bottom - Rolled edges

Tin



GOBEL



Ref.	⌀	⌄	⌈	📦	€
155130	16	15	3,5	0,170	

TULIP-SHAPED MOULD

Two-coat non-stick



GOBEL



Ref.	⌈	⌀	📦	€
251310	3,5	13/8	0,070	
251320	3,7	14/8	0,080	
251340	4,5	16,5/8	0,130	
251350	6	17/8	0,130	
251360	7	18/8	0,150	

DIPLOMATE OR BAVAROIS MOULD

For dessert and jellies - stamped

Two-coat non-stick



GOBEL



Ref.	⌀	⌈	📦	€
224610	18/15	9	0,260	

DIPLOMATE OR BAVAROIS MOULD

For dessert and jellies - stamped

Tin



GOBEL



Ref.	⌈	⌀	📦	€
124610	9	18/15	0,260	

FRIAND MOULD

For puff pastries based on cheese, meat, vegetables...

Two-coat non-stick


GOBEL


Ref.	↔	↗	⌈	📦	€
293030	9,8/8,3	5,1/3,1	1,4	0,030	

FRIAND MOULD

For puff pastries based on cheese, meat, vegetables...

Tin


GOBEL


Ref.	↔	↗	⌈	📦	€
193030	9,8/8,3	5,1/3,1	1,4	0,030	

GUGELHUPF MOULD

Two-coat non-stick


GOBEL


Ref.	⌈	∅	📦	€
228020	8	21	0,170	

TRADITIONAL FRENCH CHEESECAKE MOULD

Two-coat non-stick


GOBEL


Ref.	↔	⌈	📦	€
251210	14/7	4	0,110	

TRADITIONAL FRENCH CHEESECAKE MOULD

Tin


GOBEL


Ref.	⌈	∅	📦	€
151210	4	14/7	0,110	

«FOR A LITTLE PASTRY CHEF!» A

Content: 1 spatula + 1 ring mould + 1 round plain cake mould + 1 heart-shaped mould + 1 cookbook



GOBEL



Ref.		€
387510	0,370	

«FOR A LITTLE PASTRY CHEF!» B

Content: 1 spatula + 1 brioche mould + 1 tartlet mould + 1 cake mould + 1 cookbook



GOBEL



Ref.		€
387610	0,360	

THE PUSHPAN® MOULDS

PUSHPAN® MOULDS

High quality non-stick double coating + silicone ring.



Ref.					€
YC44581	3	12	0,180	Ø 12 cm	
YC46320	5	20		Ø 20 cm	
YC46324	5	24		Ø 24 cm	
YC46326	5	26	0,654	Ø 26 cm	

DEEP ROUND PLAIN CAKE MOULDS PUSHPAN®

High quality non-stick double coating + silicone ring.



Ref.				€
YC46818	8,5	18	Ø 18 cm	
YC46824	8,5	24	Ø 24 cm	

PUSHPAN® NON-STICK LOAF PAN

High quality non-stick double coating + silicone ring.



Ref.					€
YC46781	28,2	13,1	8,5	0,506	

DOUGH PUSHER

Beech wood



Ref.					€
319110	4/5,5	0,040	228310 - 293610 - 293620		

SPIKED ROLLER

Prime quality and high productivity. Ergonomic.

ABS



Ref.					€
N3726	22	10	7,5	0,220	

PIE WEIGHT CHAIN

Ideal for baking tart bases blind and stopping the pastry from puffing up.

St/st



Ref.			€
NC5020760	183	0,034	

ST.S. PIE CRIMPER

Fluted finish. To crimp the edges of a pie.

St/st



Ref.			€
PAP3	9,5	0,026	

FLAT PERFORATED PASTRY SHEET

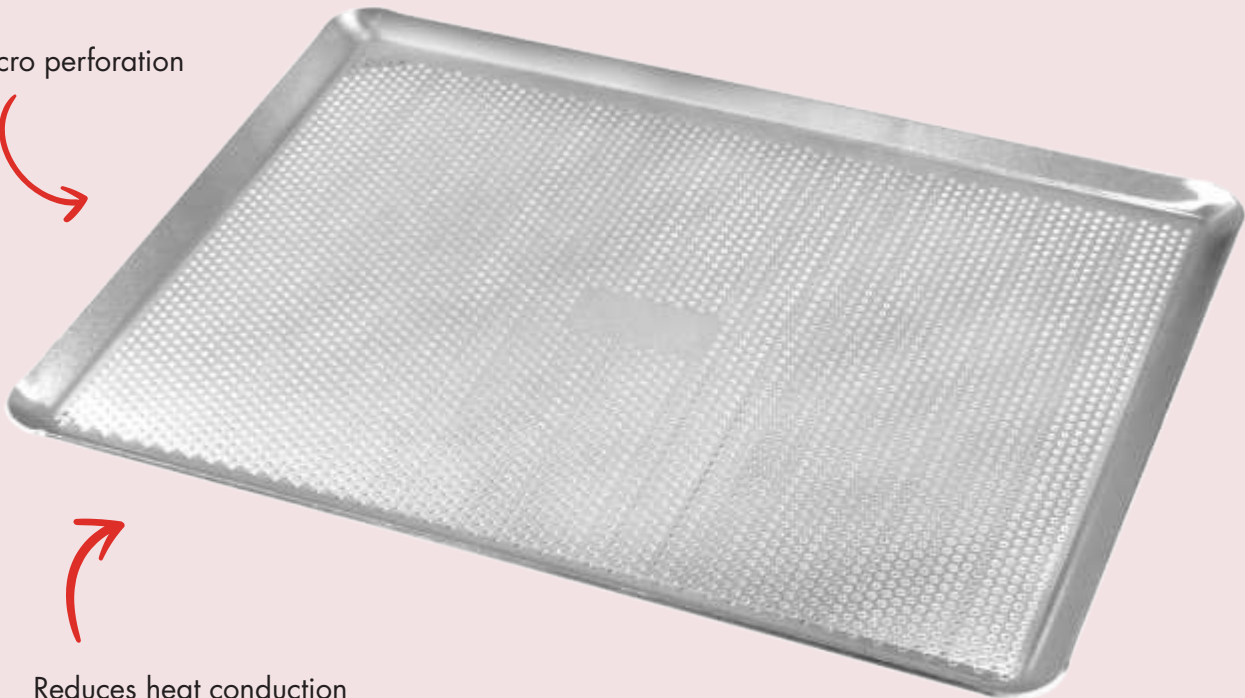
GOBEL



Encourages hot-air circulation in the oven and around baking sheets

« Indispensable in cooking and in pastry-making alike! »

Micro perforation



Reduces heat conduction for delicate preparations (macarons)

Enables excess humidity to be removed for cooking deep-frozen dough, and preserves crunchiness



FRANCE 1927
GOBEL
from the very beginning to the very end



GOBEL's crimp-edged plates are available in stainless steel, aluminium, and aluminium coated with anti-adhesive. Indispensable for oven cooking, they also serve as preparation and storage support in refrigerated cabinets and proof rooms.

PASTRY SHEET WITH STRAIGHT EDGES

St/st


GOBEL


Ref.	↔	↗	⌈	Format	€
814565	53	32,5	2	GN 1/1	
814595	60	40	3		

PASTRY SHEET

The aluminium with non-stick coating pastry sheets combine the thermal conductivity of the aluminium and the excellent non-stick properties of the four-layered coating, PFOA-free. The use of baking paper is unnecessary. They will last for a very long time and give you permanent satisfaction, thanks to the thickness of the sheets and the great quality of the non-stick coating.

Aluminium with non-stick coating


GOBEL


Ref.	↔	↗	⌈	⏚	€
714510	30	15	1	0,250	
714530	40	30	1	0,650	
714560	53	32,5	1	0,920	
714590	60	40	1	1,290	
714595	65	53	1	1,930	

PERFORATED PASTRY SHEET

Aluminium


GOBEL


Ref.	↔	↗	⌈	Format	⏚	€
615530	30	40	1		0,600	
615580	53	32,5	1	GN 1/1	0,900	
615590	60	40	1		1,200	

PASTRY SHEET

The stainless steel pastry sheets are both dishwasher and oven safe (maximum cooking temperature: 570°F). You can also put them in the refrigerator (+40°F/-5°F). Perfect for storage.

St/st


GOBEL


Ref.	↔	↗	⌈	⏚	€
814550	40	30	1		
814560	53	32,5	1	GN 1/1 1,360	
814590	60	40	1	1,870	

PASTRY SHEET

Aluminium


GOBEL


Ref.	↔	↗	⌈	Format	€
614530	40	30	1		
614580	53	32,5	1	GN 1/1	
614590	60	40	1		

FLAT PERFORATED PASTRY SHEET

Aluminium


GOBEL


Ref.	↔	↗	⌈	€
615535	30	40	0,1	

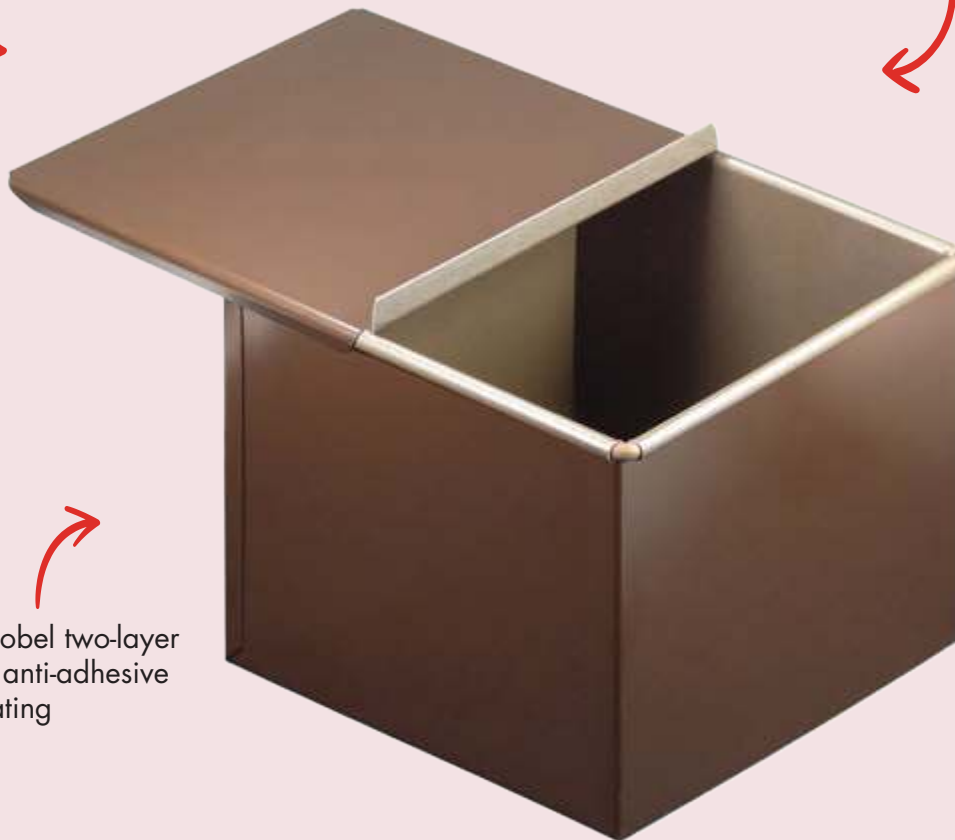
PULLMAN LOAF MOULD



« Ideal for
surprise loaves! »

The cover prevents the dough from rising during cooking, giving a sandwich loaf that is perfectly straight and square

The cover preserves the humidity level for a soft result



Made with Gobel two-layer professional anti-adhesive coating

Even colour



PROFESSEUR
GOBEL
C'est une tradition de 180 ans.



With this mould, you can make perfect sandwich loaves and square surprise loaves.

FINGER SANDWICHES - SURPRISE BREAD

Two-coat non-stick



GOBEL



Ref.	Length	Width	Height	€
219050	20	20	19	

PULLMAN LOAF PAN WITH SLIDING LID

Two-coat non-stick

BEST SELLER



GOBEL



Ref.	Length	Width	Height	Weight	€
219010	40/39,5	10,5/10	9	1,100	
219310	25/24,5	9,3/8,4	7,6	0,630	

BREADS AND MORE | LOAFS

LONG PLAIN LOAF PAN (MINI)

With hinges - loose bottom

Two-coat non-stick

BEST SELLER



GOBEL



Ref.	Length	Width	Height	Weight	€
219410	30	4	6	0,370	
219440	50	4	6	0,570	

LONG PLAIN LOAF PAN (MINI)

With hinges - loose bottom

Tin



GOBEL



Ref.	Length	Width	Height	Weight	€
119410	30	4	6	0,370	
119440	50	4	6	0,580	

LONG PLAIN LOAF PAN

With hinges - loose bottom

Two-coat non-stick

BEST SELLER



GOBEL



Ref.	Length	Width	Height	Weight	€
219710	30	8	8	0,530	
219720	35	8	8	0,600	
219730	40	8	8	0,670	
219740	50	8	8	0,800	

LONG PLAIN LOAF PAN

With hinges - loose bottom

Tin



GOBEL



Ref.	Length	Width	Height	Weight	€
119710	30	8	8	0,530	
119720	35	8	8	0,600	
119730	40	8	8	0,670	
119740	50	8	8	0,800	

FOLDING LOAF PAN OR CAKE MOULD

 Two-coat non-stick

BEST SELLER



GOBEL



Ref.	↔	↗	⌈	📦	€
220010	24/22	9,5/8	7	0,350	
220020	27/25	10/9	7,5	0,420	
220030	30/28,5	10/9	7,5	0,460	

FOLDING LOAF PAN OR CAKE MOULD

 Tin


GOBEL



Ref.	↔	↗	⌈	📦	€
120010	24/22	9,5/8	7	0,350	
120020	27/25	10/9	7,5	0,420	
120030	30/28,5	10/9	7,5	0,460	

BREAD | BREADS AND MORE

PERFORATED BREAD PAN

 Two-coat non-stick

BEST SELLER



GOBEL



Ref.	↔	↗	⌈	📦	€
223690	27/25	10,5/8	8	0,350	
234010	16/14	10/8	7	0,220	

PERFORATED BREAD PAN

 Tin

BEST SELLER



GOBEL



Ref.	↔	↗	⌈	📦	€
123690	27/25	10,5/8	8	0,350	
134000	16/14	10/8	7	0,220	

RECTANGULAR BREAD MOULD

 Tin

BEST SELLER



GOBEL



Ref.	↔	↗	⌈	📦	€
134010	24/22	12/10	7	0,340	
134020	29,5/27,5	16/14	7	0,480	

ROUND BREAD MOULD

 Two-coat non-stick


GOBEL



Ref.	⌀	📦	€
235010	23/20	0,310	
235020	27/23,5	0,380	

ROUND BREAD MOULD



GOBEL



Ref.	Height	Inner Diameter	Weight	€
135010	6	23/20	0,310	

2-BREAD BAKING TRAY



GOBEL



Ref.	Length	Width	Weight	€
258430	38	21	0,410	

FRENCH BAGUETTE BAKING TRAY



GOBEL



Ref.	Length	Width	Weight	€
258330	38	32	0,620	

FRENCH THIN BAGUETTE BAKING TRAY



GOBEL



Ref.	Length	Width	Weight	€
258230	35	24	0,550	

BUNS BAKING MOULD



GOBEL



Ref.	Height	Diameter	€
210910	2	10	

BOX SET OF 4 BUNS BAKING MOULDS



GOBEL



Ref.	Height	Diameter	€
282580	9	12	

LAM'HOREL - ANTI-CUT BLADE TO SCARIFY

Box of 18 pieces.
Lightweight (3g): easy handling. Ergonomic: shape adapted to handling. Hygiene: monobloc manufacturing. Safety: smooth and non-cutting blade, non-dangerous to handle. Longevity: 5 to 10.000 sticks. Anti-sticking of the paste on the blade.

 Polystyrene



Ref.	€
N3732	

CAKES | BREADS AND MORE

STRAIGHT CAKE MOULD

Stamped - Rolled edges

 Two-coat non-stick



GOBEL



Ref.					€
253320	26	11	6	0,290	

STRAIGHT CAKE MOULD

Stamped - Rolled edges

 Tin



GOBEL



Ref.					€
153320	26	11	6	0,290	

STAMPED CAKE

Stamped - Rolled edges

 Two-coat non-stick



GOBEL



Ref.					€
223320	26/23	9,5/6,5	7,5	0,280	
223330	28/25	10/7,5	7,5	0,310	

STAMPED CAKE

 Tin



GOBEL



Ref.					€
123330	28/25	10/7,5	7,5	0,350	
123320	26/23	9,5/6,5	7,5		

RAISED REINFORCED EDGE WITH WIRE CAKE MOULD

Two-coat non-stick


GOBEL


Ref.	↔	↗	⌈	📦	€
222630	10/9	4,5/3,2	4	0,050	
223610	15/13	7/5	5,5	0,200	
223620	18/15,7	8/5,7	6,5	0,200	
223630	21/18,5	9/6,5	7	0,260	
223640	24/21,5	9/6,5	7	0,400	
223650	27/24,2	10,5/7,7	8	0,200	
223660	30/27,2	10,5/7,7	8	0,400	
223670	33/30,2	10,5/7,7	8	0,200	
223680	36/33,2	10,5/7,7	8	0,460	

STAMPED SINGLE SERVING CAKE MOULD

Aluminium 4-coat non-stick


GOBEL


Ref.	↔	↗	⌈	€
722630	10	3,8	3,5	

RAISED REINFORCED EDGE WITH WIRE CAKE MOULD

Tin


GOBEL


Ref.	↔	↗	⌈	📦	€
123610	15/13	7/5	5,5	0,160	
123620	18/15,7	8/5,7	6,5	0,200	
123630	21/18,5	9/6,5	7	0,260	
123640	24/21,5	9/6,5	7	0,300	
123650	27/24,2	10,5/7,7	8	0,360	
123660	30/27,2	10,5/7,7	8	0,400	
123670	33/30,2	10,5/7,7	8	0,430	
123680	36/33,2	10,5/7,7	8	0,460	

BOX SET OF 6 SINGLE SERVING CAKES

Aluminium 4-coat non-stick


GOBEL


Ref.	↔	↗	⌈	€
726630	13	7	8	

BOX SET OF 6 SMALL BRIOCHE MOULDS

Brioche Ø 80/40 H 32 mm

 Two-coat non-stick


GOBEL



Ref.				€
271641	17	3,6	8,5	0,220

SMALL CONTINENTAL STYLE BRIOCHE MOULD - 9 RIBS

Flat bottom

 Two-coat non-stick


GOBEL



Ref.				€
293710	2,5	6/2,8	0,030	
293720	2,8	7/3,7	0,030	

SMALL CONTINENTAL STYLE BRIOCHE MOULD - 10 RIBS

Flat bottom

 Two-coat non-stick


GOBEL



Ref.				€
293730	3	7,5/4	0,030	
293740	3,2	8/4	0,040	
293750	3,5	9/4,5	0,040	
293760	3,8	10/5,5	0,050	
293770	4,2	11/5,5	0,060	

CARD OF 6 PCS SMALL BRIOCHE MOULDS

Brioche Ø 80/40 H 32 mm

 Two-coat non-stick


GOBEL



Ref.				€
271640	24,5	15	4	0,200

SMALL CONTINENTAL STYLE BRIOCHE MOULD - 9 RIBS

Flat bottom

 Tin


GOBEL



Ref.				€
193710	2,5	6/2,8	0,020	
193720	2,8	7/3,7	0,030	

CONTINENTAL STYLE BRIOCHE MOULD - 10 RIBS

Flat bottom

 Tin


GOBEL



Ref.				€
193730	3	7,5/4	0,030	
193740	3,2	8/4	0,040	
193750	3,5	9/4,5	0,040	
193760	3,8	10/5,5	0,050	
193770	4,2	11/5,5	0,060	

CONTINENTAL STYLE BRIOCHE MOULD - WIDE RIBS

Flat bottom

Two-coat non-stick

BEST SELLER



GOBEL



Ref.				€
223010	4,8	14/7,3	0,120	
223020	5,5	16/8,3	0,150	
223030	5,6	18/9,1	0,180	
223040	7,2	20/9,7	0,240	
223050	8,7	22/9,9	0,300	
223060	10	24/10	0,350	

CONTINENTAL STYLE BRIOCHE MOULD - WIDE RIBS

Flat bottom

Tin

BEST SELLER



GOBEL



Ref.				€
123010	4,8	14/7,3	0,120	
123020	5,5	16/8,3	0,150	
123030	5,6	18/9,1	0,180	
123040	7,2	20/9,7	0,240	
123050	8,7	22/9,9	0,300	

CONTINENTAL STYLE BRIOCHE MOULD - 12 WIDE RIBS

Round bottom

Aluminium



GOBEL



Ref.				€
623140	8,4	20/10	0,140	
623150	9,5	22/11,5	0,170	

PASTRY CUTTER WITH HANDLE

St/st

BEST
SELLER

GOBEL



Ref.	↔	↗	⌈	📦	🔍	€
896330	10	6,5	9	0,160	Croissant cutter - small	
896350	20	10	9	0,240	Croissant cutter - large	

CROISSANT ROLLER CUTTER

Regular dough triangles: roll over, it's cut !

St/st, wooden handle.



Ref.	↔	⌈	📦	🔍	€
N3728	34	8	0,305	Mini-croissant	
N3728-2	44	9,5	0,375	Croissant	

CROISSANT ROLLER CUTTER

Ergonomic and nonslip handles.

St/st, PP handle.



Ref.	↔	📦	€
N3728-3	46	0,440	

TO SPREAD

ST/ST ROLLING PIN

Perfect for nougat. Heavy, professional quality.

St/st



Ref.	↔	⊘	📦	🔍	€
N3722	50	5	2,5	Wide	

ST/ST ROLLING PIN

Useful width: 25 cm. Heavy, professional quality.

St/st



Ref.	↔	⊘	📦	🔍	€
N3720	48	6,5	1,900	With oval handles	

NON-STICK ROLLING PIN

Useful width: 25 cm. Oval shape handle.

St/st - PTFE.



Ref.			€
N3721	48	2	

BEACHWOOD ROLLING PIN

Beechwood



Ref.					€
NRP43	43	5	0,500	43 cm	
NRP50	50	5	0,740	50 cm	

ROLLING PIN STAND

Wire Ø 4 mm.

St/st



Ref.				€
NC5091660	18,5	9	0,072	

PASTRY ROLLING PIN

Hygienic.

HDPE 500



Ref.					€
NRPP45	45	5	0,700	45 cm	
NRPP50	50	5	0,800	50 cm	

SILICONE ROLLING PIN

Yellow - American

Silicone



Ref.				€
317424	50	3	0,400	

FLAT PASTRY BRUSH

Wooden handle, natural silk, St/st collar.



Ref.			€
317020	2,6	Bristles 25 mm	
317030	2,9	Bristles 35 mm	
317040	3,08	Bristles 40 mm	
317050		Bristles 50 mm	

IMPERIA COOKIE PRESS

Measuring device: to share out the compound precisely. Gun handle: can be operated with one hand.

 0,3L

 4 dispenser plus 14 dies.

 Aluminium



imperia



Ref.					€
N7919	25	15	5	0,616	

SILK BRUSH WOODEN HANDLE

Bristles: 50 mm. Flexible natural bristles.

 Beechwood, St/st ferrule, with a natural bristle brush.



Ref.				€
NP20-1	20,5	0,070	20 mm	
NP25-1	21,5	0,090	25 mm	
NP30-1	22,5	0,110	30 mm	
NP35-1	23	0,170	35 mm	
NP40-1	23,5	0,140	40 mm	
NP45-1	24	0,170	45 mm	
NP50-1	25	0,190	50 mm	

SILICONE BRUSH

Easy cleaning. Heat resistant up to 230°C.

 Silicone, St/st. handle.



Ref.			€
NPS22	22	0,100	

Dimensions    are in cm, weight  in kg. Unit gross prices displayed exclude VAT and are applicable from 02/01/2019 to 31/12/2019

MARCATO COOKIE PRESS

Adjustable quantity: 2 positions.

 20 dies.

 Anodised aluminium alloy.



Ref.					€
N7920	21	6	0,600	Neutral	

SILK BRUSH PLASTIC HANDLE

30 mm - Bristles: 50 mm. Hygienic handle. White China silk.

 PP handle, silk bristles.



Ref.					€
NPS30-1	19,5	3,5	1,2	0,038	

ADJUSTABLE EXTENDABLE CAKE FRAME

GOBEL



« Extendable
and adjustable »



Notches every 2 cm
to lock at the desired dimension

Stainless steel



Graduated

Adjustable from 16 × 16 cm to 28 × 28 cm:
all intermediate squares and rectangles



PROFESSEUR
GOBEL
DES ÉCOLES
DE LA PÂTISSERIE

TABLE
D'OR
2016



Make opéra, bavarois, fraisiers, mousses,
and génoises cakes, biscuits, etc.



HEAVY CAKE FRAME

St/st

BEST
SELLER

GOBEL



Ref.	↔	↗	⌈	📦	€
888880	56,5	36,5	2	0,400	
888920	57	9	2,5	0,510	
888980	56,5	36,5	2,5	0,690	
888750	33	33	3,5	0,700	
888760	50,9	30,7	3,5		
888780	56,5	36,5	3,5	0,970	
888620	36	26	4,5	0,870	
888630	40	30	4,5	1,020	
888645	49	29	4,5	GN 1/1 1,060	
888650	50,9	30,7	4,5	1,130	
888680	56,5	36,5	4,5	1,290	
888660	59,5	39,5	4,5	1,600	
888610	57	9	4,5	0,480	
888580	56,5	36,5	6	2,1	

HEAVY CAKE FRAME WITH REMOVABLE INTERIOR DIVIDER

St/st



GOBEL



Ref.	↔	↗	⌈	€
895710	56,5	36,5	4,5	

DIVIDER FOR RECTANGULAR FRAME

St/st



GOBEL



Ref.	↔	↗	⌈	📦	€
888130	38,7	5	2	0,190	
888170	38,7	5	4,5	0,360	

ADJUSTABLE EXTENDABLE CAKE FRAME

St/st



GOBEL



Ref.	↔	↗	⌈	📦	€
896470	28	16	4,5	0,560	

CARD OF 3 MOUSSE RINGS

St/st

BEST
SELLER

GOBEL



Ref.	⌈	⌀	> <	📦	€
877800	4	7,5	6/10ème	0,160	

CARD OF 3 MOUSSE RINGS WITH PUSHER

St/st

BEST
SELLER

GOBEL



Ref.	⌈	⌀	> <	📦	€
877820	4	7,5	6/10ème	0,160	

CARD OF 3 PASTRY RINGS WITH PUSHER

St/st

GOBEL



Ref.	⌈	⌀	> <	📦	€
898130	5	6	6/10ème	0,200	

CUSTARD RING H35

St/st

BEST
SELLER

GOBEL



Ref.	⌈	⌀	> <	📦	€
866120	3,5	5	6/10ème	0,030	
866130	3,5	5,5	6/10ème	0,030	
866140	3,5	6	6/10ème	0,030	
866150	3,5	6,5	6/10ème	0,040	
866160	3,5	7	6/10ème	0,040	
866170	3,5	7,5	6/10ème	0,040	
865102	3,5	8	6/10ème	0,070	
865104	3,5	10	10/10ème	0,070	
865105	3,5	11	10/10ème	0,100	
865110	3,5	14	10/10ème	0,110	
865120	3,5	16	10/10ème	0,140	
865130	3,5	18	10/10ème	0,160	
865140	3,5	20	10/10ème	0,170	
865150	3,5	22	10/10ème	0,190	
865160	3,5	24	10/10ème	0,210	
865170	3,5	26	10/10ème	0,220	
865180	3,5	28	10/10ème	0,240	
865190	3,5	30	10/10ème	0,260	

PASTRY RING H50

St/st

BEST
SELLER

GOBEL



Ref.	⌈	⌀	> <	📦	€
866420	5	5	6/10ème	0,040	
866430	5	5,5	6/10ème	0,040	
866440	5	6	6/10ème	0,050	
866450	5	6,5	6/10ème	0,050	
866460	5	7	6/10ème	0,050	
866470	5	7,5	6/10ème	0,060	
866480	5	8	6/10ème	0,060	

MOUSSE RING H40



St/st



GOBEL



Ref.	⊥	∅	> <	📦	€
865001	4	5	6/10ème	0,030	
866230	4	5,5	6/10ème	0,030	
865003	4	6	6/10ème	0,040	
865004	4	6,5	6/10ème	0,040	
866260	4	7	6/10ème	0,040	
865000	4	7,5	6/10ème	0,040	
866280	4	8	6/10ème	0,050	

MOUSSE RING H45



St/st



GOBEL



Ref.	⊥	∅	> <	📦	€
866320	4,5	5	6/10ème	0,030	
866330	4,5	5,5	6/10ème	0,040	
866340	4,5	6	6/10ème	0,040	
866350	4,5	6,5	6/10ème	0,040	
866360	4,5	7	6/10ème	0,050	
866370	4,5	7,5	6/10ème	0,050	
865010	4,5	8	6/10ème	0,050	
865011	4,5	9	6/10ème	0,060	
865012	4,5	10	8/10ème	0,090	
865020	4,5	12	8/10ème	0,110	
865030	4,5	14	10/10ème	0,120	
865040	4,5	16	10/10ème	0,180	
865050	4,5	18	10/10ème	0,200	
865060	4,5	20	10/10ème	0,220	
865070	4,5	22	10/10ème	0,240	
865080	4,5	24	10/10ème	0,270	
865090	4,5	26	10/10ème	0,290	
865092	4,5	28	10/10ème	0,300	
896450	4,5	36	10/10ème	0,760	

DUO MOUSSE RING

Convex - removable separation



St/st



GOBEL



Ref.	⊥	∅	> <	📦	€
890650	4,5	18	10/10ème	0,310	

TRIO MOUSSE RING

Convex - removable separation



St/st



GOBEL



Ref.	⊥	∅	> <	📦	€
890850	4,5	18	10/10ème	0,350	

SET OF 4 RINGS AND PUSHER

Pusher : Ø 68 mm. Rings: Ø 70 x 40 mm



St/st



GOBEL



Ref.	⊥	> <	€
813850	4	6/10ème	

RAIL OF 3 MOUSSE RINGS



St/st



GOBEL



Ref.	⊥	⊥	⊥	> <	📦	€
877801	23	7,5	4	6/10ème	0,190	

RAIL OF 6 MOUSSE RINGS

St/st



GOBEL



Ref.	Length	Width	Height	Weight	€
877821	45	7,5	4	6/10ème	0,410

DEEP RING

St/st



GOBEL



Ref.	Height	Ø	Weight	€
865210	9	7	6/10ème	0,100
865220	9	9	6/10ème	0,120
865401	11	5	6/10ème	0,090
865410	11	7	6/10ème	0,120
865420	11	9	6/10ème	0,150

ADJUSTABLE CAKE RING

St/st



GOBEL



Ref.	Height	Ø	€
896480	6	16/28	

ICE CREAM CAKE RING

St/st



GOBEL



Ref.	Height	Ø	Weight	€
865620	6	5	10/10ème	0,050
865630	6	5,5	10/10ème	0,050
865640	6	6	10/10ème	0,050
865650	6	6,5	10/10ème	0,060
865660	6	7	10/10ème	0,060
865670	6	7,5	10/10ème	0,070
865680	6	8	10/10ème	0,070
865690	6	9	10/10ème	0,080
864904	6	10	10/10ème	0,090
864905	6	12	10/10ème	0,180
864910	6	14	10/10ème	0,170
864920	6	16	10/10ème	0,240
864930	6	18	10/10ème	0,260
864940	6	20	10/10ème	0,300
864950	6	22	10/10ème	0,330
864960	6	24	10/10ème	0,350
864970	6	26	10/10ème	0,380
864980	6	28	10/10ème	0,410
864990	6	30	10/10ème	0,440
898250	6	36	20/10ème	1,040
898270	6	40	20/10ème	1,150

DEEP RING FOR SURPRISE BREAD

St/st



GOBEL



Ref.	Height	Ø	Weight	€
865240	9	16	6/10ème	24 canapés
865250	9	18	6/10ème	30 canapés
865260	9	20	6/10ème	36 canapés
865270	9	22	6/10ème	48 canapés
865450	11	18	6/10ème	36 canapés
865460	11	20	6/10ème	42/48 canapés
865470	11	22	6/10ème	56 canapés
865480	11	24	6/10ème	64 canapés

ADJUSTABLE CAKE RING

GOBEL



« Made for indecisive people! »

All diameters possible
from 16 to 28 cm

The interior is graduated
every 2 cm

Stainless steel

Locks at the desired size
using the fixing loop



MAINTIENUE PAR
GOBEL
PARIS 1900 - 1905



Ideal for making recipes using raw vegetarian pastry and for tiered cakes, it is the professional pastry chef's tool for making cakes, gâteaux, mousses, intermediate courses, and vacherins. Perfect for careful presentation of savoury dishes: tians, parmentier, etc.

Method for use:

- Tighten the handles to reduce the size of the circle, and loosen them to widen the circle,
- Move the loop to the left to lock the circle, and to the right to unlock it,
- Used on a pastry plate covered with baking paper.

ROUND NONNETTE

St/st

BEST
SELLER



GOBEL



Ref.	⌀	⌀	> <	Weight	€
866004	3	4	6/10ème	0,020	
866005	3	5	6/10ème	0,020	
866010	3	5,5	6/10ème	0,030	
866020	3	6	6/10ème	0,030	
866030	3	6,5	6/10ème	0,030	
866040	3	7	6/10ème	0,030	
866050	3	7,5	6/10ème	0,030	
866060	3	8	6/10ème	0,040	

SQUARE

St/st

BEST
SELLER



GOBEL



Ref.	⌀	⌀	⌀	Weight	€
897000	8	8	2	0,050	
897010	9	9	2	0,060	
897040	12	12	2	0,070	
897080	16	16	2	0,100	
871220	3	3	3	0,020	
869005	4	4	3		
869010	5	5	3	0,030	
869030	6	6	3	0,030	
867420	6	6	4	0,040	
867430	7	7	4	0,050	
864840	7	7	4,5	0,060	
863310	8	8	4,5	0,090	
863320	10	10	4,5	0,110	
863322	12	12	4,5	0,130	
863330	16	16	4,5	0,220	
863340	18	18	4,5	0,250	
863350	20	20	4,5	0,280	
863360	22	22	4,5	0,300	
863370	24	24	4,5	0,330	

ROUND PUSHER

St/st

BEST
SELLER



GOBEL



Ref.	⌀	⌀	> <	Weight	€
866670	4,7	3,8	10/10ème		
866600	4,7	4,8	10/10ème	0,030	
866610	4,7	5,8	10/10ème	0,030	
866630	4,7	6,8	10/10ème	0,040	
866640	4,7	7,3	10/10ème	0,040	
866632	4,7	7,8	10/10ème	0,050	
866650	4,7	8,8	10/10ème	0,060	
866660	4,7	9,8	10/10ème	0,070	

SQUARE PUSHER

St/st



GOBEL



Ref.	⌀	⌀	⌀	Weight	€
866750	5,8	5,8	4,7	0,040	
866755	6,8	6,8	4,7	0,040	

CARD OF 3 SQUARES WITH PUSHER

St/st



GOBEL



Ref.	⌀	⌀	⌀	Weight	€
875210	6	6	3		
875230	7	7	4	0,230	

SET OF 4 STAINLESS STEEL SQUARE PASTRY RINGS AND PUSHER

Squares: L 70 mm. Pusher: 68 mm.

St/st



GOBEL



Ref.	Length	Width	Height	€
887980	14	14	4	

RECTANGLE PUSHER

St/st



GOBEL



Ref.	Length	Width	Height	Weight	€
866740	8,8	2,8	4,7	0,030	

SET OF 4 STAINLESS STEEL RECTANGLES AND PUSHER

Rectangles: 90 x 30 x 35 mm . Pusher: 88 x 28 mm

St/st



GOBEL



Ref.	Length	Width	Height	€
881780	12,5	13,5	3,5	

RECTANGLE

St/st



GOBEL



Ref.	Length	Width	Height	Weight	€
867505	5	3	3	0,020	
867530	6	3	3	0,020	
867510	6	5	3	0,030	
867740	8	4	3	0,050	
877630	9	3,5	3	0,050	
867540	10	3	3	0,050	
867560	12	3	3	0,060	
867760	12	4	3	0,050	
867360	12	4	3,5	0,090	
864330	12	6	4,5	0,130	
864350	16	8	4,5	0,160	
864370	20	10	4,5	0,210	
864390	24	12	4,5	0,240	
875910	8	5,5	5,5	0,090	

CARD OF 3 RECTANGLES WITH PUSHER

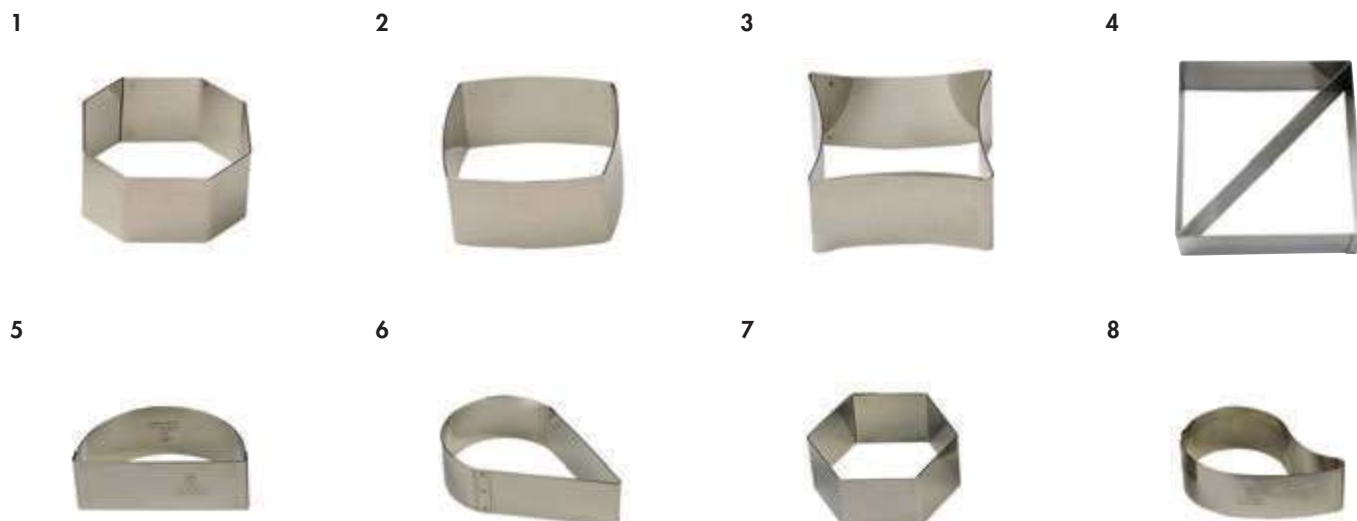
St/st



GOBEL



Ref.	Length	Width	Height	Weight	€
881640	9	3,5	3	0,140	



Ref.

1 SQUARE FACETED

869330	6	6	3	0.030
863410	8	8	4,5	0.060
863440	18	18	4,5	0.230
863450	20	20	4,5	0.250

2 CONVEX SQUARE

869110	5	5	3	0.030
869130	6	6	3	0.030
865930	7	7	4	0.050
863510	8	8	4,5	0.080
863540	18	18	4,5	0.220

3 CONCAVE SQUARE

869230	6	6	3	0.040
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4 DUO MOUSSE SQUARE

Removable diagonal divider

860430	12	12	4,5	0.190
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Ref.

5 HALF MOON

868710	6	3	3	0.020
868730	8,5	4,5	3	0.030

6 WATERDROP - PETAL

868110	9	6	3	0.030
864410	10	6,5	3,5	0.040
863790	28	17,5	4,5	0.240

7 HEXAGON

866505	5	5	3	0.020
866510	6	6	3	0.030
862740	18	18	4,5	0.220
862750	20	20	4,5	0.240
862760	22	22	4,5	0.270
862770	24	24	4,5	0.300

8 TEARDROP

868610	9	5	3	0.030
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9



10



11



12



13



14



15



Ref.

9 TEARDROP PUSHER

886920	8,8	5,4	4,7	0.030	€
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10 DIAMOND

867010	9	6	3	0.030	€
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11 MOON

864180	26	16	4,5	0.290	€
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12 THE HAMSA (HAND OF FATIMA)

884049	7	5	3	0.210	€
884048	10	7	3	0.300	€

Ref.

13 OBLONG

884017	11	4	3	0.040	€
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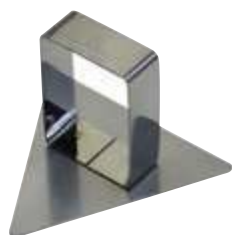
14 OVAL

868010	7,5	4,5	3	0.030	€
883948	10,5	6	4,5	0.050	€

15 OVAL PUSHER

866770	7,2	4,2	4,7	0.030	€
866780	10	6	4,7	0.050	€

16

17

18

19

20

21

22

23


Ref. €

16 TRIANGLE

871930	4	3,5	3	0.020
869510	6	5	3	0.030
869530	7	6	3	0.030
863010	9	8	4,5	0.080
863020	11	10	4,5	0.100
863050	23	20	4,5	0.250
863060	25,5	22	4,5	0.270
863070	27,5	24	4,5	0.290

17 TRIANGLE PUSHER

886970	7,5	6,5	4,7	0.030
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18 TRIANGLE FACETED

863110	9	8	4,5	0.060
863150	23	20	4,5	0.250

19 CONVEX TRIANGLE

869610	6	6	3	0.030
869630	7	7	3	0.030
863210	8,5	8	4,5	
863260	19	19	4,5	0.210

Ref. €

20 CONCAVE TRIANGLE

869730	8	7,5	3	0.050
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21 VICHY

867610	6	4	3	0.020
867620	7	5	3	0.030
862620	10	6,5	4,5	0.080
862680	26	17	4,5	0.250
862690	28	19	4,5	0.270

22 COMMA

868630	16	10	4,5	
868640	20	13	4,5	0.190
868660	24	16	4,5	0.230
868680	28	19	4,5	0.280

23 CARROT

884106	14	5,5	1,5	0.220
884035	12	4,5	3	0.050

24



25



26



27



28



29



30



Ref. €

24 MUSHROOM

868810	7	7	3		
884034	12	12	1,5	0.080	

25 TURNIP

884105	10	10,5	1,5	0.020	
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26 POTATO

884104	12,5	8	1,5	0.020	
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27 LAMB CHOP

884101	14	4,5	1,5	0.030	
884013	10	5,5	3	0.040	

Ref. €

28 PORK CHOP

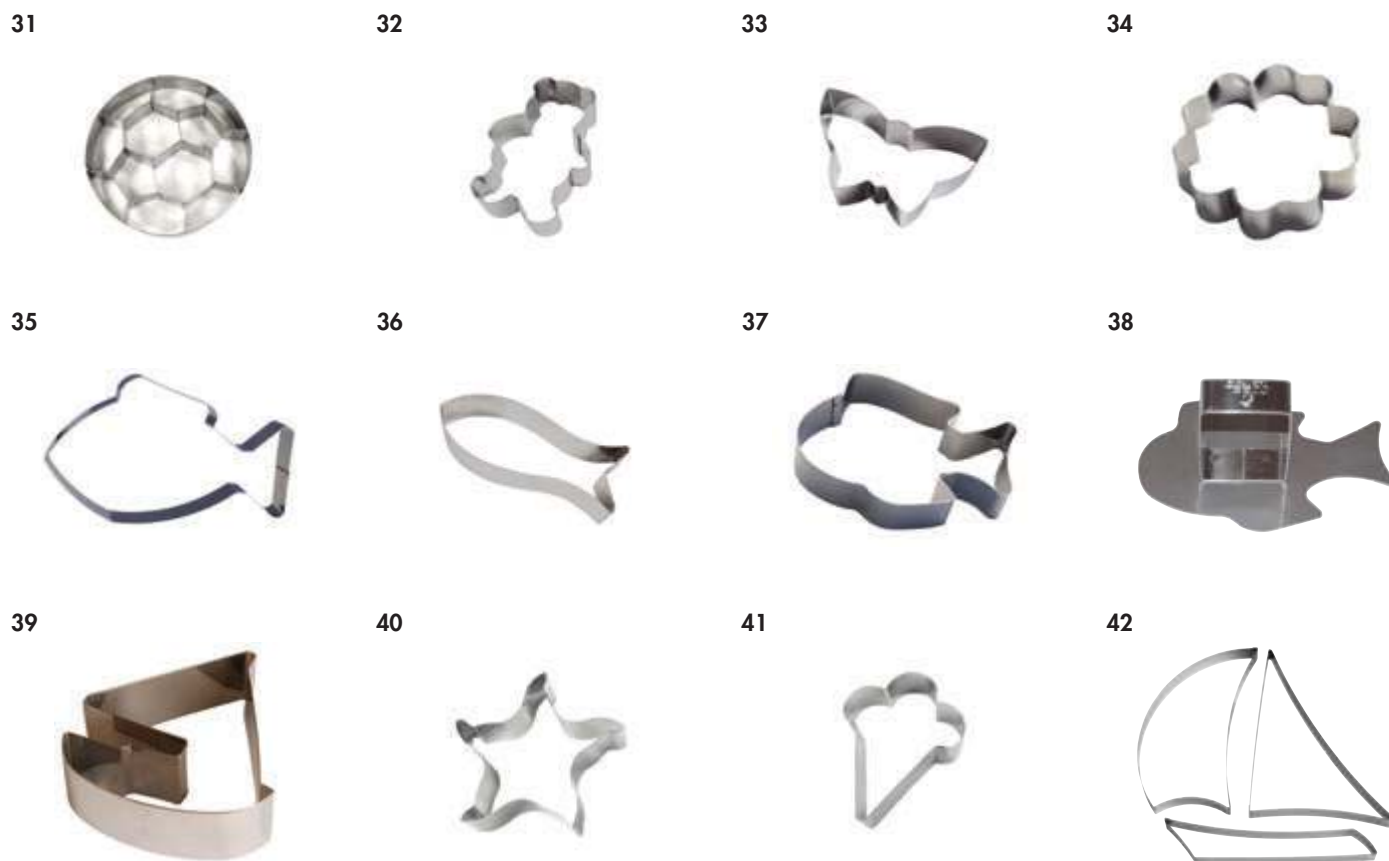
884102	13	9	1,5	0.020	
884014	9	6	3	0.030	

29 CHICKEN DRUMSTICK

884031	10	5	3	0.040	
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30 FISH

884015	10	5	3	0.040	
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Ref. €

31 SOCCER BALL

Removable insert

883956	26	26	4,5	0.730	
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32 BEAR CUB

884021	10,5	7,5	3		
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33 BUTTERFLY

884019	12	15	3		
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34 FLOWER

884046	11,5		3	0.060	
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35 FISH

883907	30	18,5	4,5	0.300	
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36 SLENDER FISH

884903	16	6,7	3		
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Ref. €

37 TROPICAL FISH

884012	10	7	3	0.040	
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38 TROPICAL FISH PUSHER

886990	9,8	6	4,7	0.040	884012
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39 BOAT

884038	9	8	3	0.060	
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40 SEA STAR

884037	12	12	3	0.050	
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41 ICE CREAM CONE

884039	12,5	7	3	0.060	
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42 BOAT 3 PARTS

883950	32	30	4,5	0.930	
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St/st

GOBEL



43



44



45



46



47



48



49



50



51



52



53



54



Ref. €

43 BOW TIE

884024 9,2 4 3

44 GLASS OF CHAMPAGNE

884022 11,5 9,5 3

45 CHEF'S HAT

884036 12 10,8 3 0.080

46 SET OF 6 SMALL HOLIDAY SHAPES FOR SHORTBREAD COOKIES

With raffia + Gobel sticker with recipe - stainless steel

884154 0.100

47 SET OF 36 SMALL HOLIDAY SHAPES FOR SHORTBREAD COOKIES

884153 0.590

48 BOX SET OF 4 CHRISTMAS NONNETTES

877310 26 13 3 0.230

Ref. €

49 ANGEL

884004 8 7 3 0.040

50 SNOWMAN

896730 9 6,5 3 0.040

51 BOOT

884145 5,5 5 1,5 0.010

52 HORSE

884129 16 15,5 1,5 0.070

53 STAR

884139 5 1,5 0.010

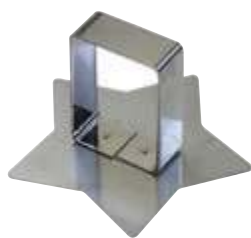
54 STAR

884126 20 20 1,5 0.060

55



56



57



58



59



60



61



62



63



64



65



Ref. €

55	STAR				
896630	8	8	3	0.040	
896635	10	9	4,5		
896640	18	18	4,5	0.220	
896660	22	22	4,5	0.260	

56	STAR PUSHER				
866760	8	7	4,7	0.040	

57	FALLING STAR				
884141	10	3,5	1,5	0.020	
884007	14	6	3	0.050	
883949	32	14	4,5	0.320	

58	FALLING STAR PUSHER				
886940	13,5	4,9	4,7	0.040	

59	HOLLY LEAF				
884003	10	6,5	3	0.040	
883904	20	14	4,5	0.180	

60	SNOWFLAKE				
884108	11,5	10,5	1,5	0.050	

Ref. €

61	SMALL HOUSE				
884142	5,5	5	1,5	0.010	

62	MAN MANNELE (ALSACE)				
884115	7,5	5	1,5	0.020	
884110	10,5	7	1,5	0.030	
884120	19	14	1,5		
884002	14	12	3	0.070	
883935	19	14	4,5	0.250	

63	WOMAN MANNELE (ALSACE)				
884111	10,5	7	1,5		
884121	19	14	1,5		
884040	14	9,8	3	0.070	
883951	19	13	4,5	0.220	

64	SANTA CLAUS				
884008	12	6,5	3	0.050	
883905	20	15	4,5	0.240	

65	SANTA CLAUS				
884128	18	13,2	1,5	0.060	



St/st

GOBEL

MADE IN



66



67



68



69



70



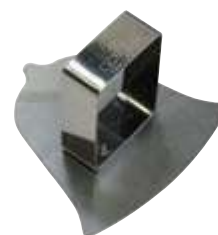
71



72



73



74



75



76



Ref.	↔	↗	↑	📦	⊘	> <	🔗	€
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66 REINDEER

884125	16	15,8	1,5	0.070	
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67 SAINT-NICOLAS

884130	20	8,8	1,5		
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68 CHRISTMAS TREE

884144	6	4,5	1,5	0.010	
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69 CHRISTMAS TREE

884127	16	15,8	1,5	0.070	
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70 CHRISTMAS TREE

896830	8	8	3	0.040	
896840	10	10	3	0.050	
896860	20	19,5	4,5	0.240	
896890	35	34	4,5	0.410	

71 BOX SET OF 4 EASTER NONNETTES

873220	26	13	4,5	0.170	
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Ref.	↔	↗	↑	📦	⊘	> <	🔗	€
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72 BELL

896930	7	6,9	3	0.030	
884123	15,5	15,5	1,5	0.050	
898960	20	20	4,5	0.230	

73 BELL PUSHER

886950	7	7	4,7	0.040	
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74 RABBITS COUPLE

884044	11	10,5	3	0.060	
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75 RABBIT

884001	9,5	8,5	3	0.040	
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76 RABBIT

884132	18,5	10,5	1,5	0.060	
884122	21	12	1,5	0.060	

77



78



79



80



81



82



83



84



85



86



87

Ref.      >|<  €**77 EGG**

884009	8	5,6	3	0.030	
884131	15	11	1,5	0.040	
883909	20	14	4,5	0.190	
883910	30	21	4,5	0.280	

78 EGG PUSHER

886960	7,5	5,2	4,7	0.040	884009
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79 HEN

884005	9,5	9	3	0.040	
884124	15,5	15,5	1,5	0.050	

80 HEART

868510	6,5	6	3	0.070	
883901	18	16	4,5	0.190	
883902	23	20	4,5	0.240	
883903	27,5	24	4,5	0.280	

81 HEART PUSHER

868340	6,3	5,7	4,7	0.030	
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Ref.      >|<  €**82 CONVEX HEART**

884032	8,5	8,5	3	0.040	
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83 CONVEX HEART PUSHER

868360	8,3	7,5	4,7	0.050	
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84 INTERLACED HEARTS

884023	14	8	3	0.070	
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85 CUGNOLE (NORTH)

883943	15	7	4,5	0.120	
883908	26	9,5	4,5	0.210	
883944	32	11	4,5	0.260	

86 «FLEUR-DE-LIS» (FLOWER OF THE LILY)

884137	10	10	1,5		
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87 ERMINE (BRITTANY)

884018	10	7,5	3	0.050	
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88



89



90



91



92



93



94



95



Ref. €

88 FRANCE

883920	16	15	3	0.100
883921	27	25,5	4,5	0.320
883923	40	38	4,5	

89 CORSICA

884027	15	6	3	0.070
883922	25	12	4,5	0.220
883930	35	17,5	4,5	0.310

90 EIFFEL TOWER

884107	14	6	1,5	0.030
884502	19	9	3	0.110
883933	34	15	4,5	0.340
883934	57	25	4,5	0.550
884709	120	47	6	1.850
884714	100	40	6	1.820

91 MONT SAINT-MICHEL

884138	12	6	1,5	
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Ref. €

92 GUADELOUPE

884501	15	10	3	0.100
883917	25,5	16,5	4,5	0.310
883918	35	23	4,5	0.420
884706	37	24	6	0.700
883946	45	30	4,5	0.540
884702	56,5	36,5	6	1.090
884712	60	36	6	1.150

93 FRENCH GUIANA

884028	15	12	3	0.090
883928	25	21,5	4,5	
883929	36	27	4,5	0.370

94 MARTINIQUE

884029	15	9,5	3	0.080
883926	25	16	4,5	0.260
883927	35	24,5	4,5	0.350
884707	35,5	20	6	0.580
883945	45	29	4,5	0.430
884703	57,5	37,5	6	0.920
884713	60	32	6	1.090

95 REUNION ISLAND

884030	15	11,5	3	0.080
883924	25	20	4,5	0.250
883925	35	26,5	4,5	0.350
884701	50	41	6	0.790

96



97



98



99



100



101



Ref.       €

96 NEW FRENCH REGIONS

883970	106	100,5	4,5
883971	28,5	28	1,5
883966	46	33	4,5
883965	35	26,5	4,5
883962	31	17,7	4,5
883964	23,8	33	4,5
883958	39	31	4,5
883959	21,6	26	4,5
883960	15,5	12,8	4,5
883961	30,8	22,5	4,5
883967	37,2	50	4,5
883968	40	31,3	4,5
883963	28	29,3	4,5
883969	30,3	27,5	4,5

97 AFRICA

883953	35	32,5	4,5
884715	49	40	6

98 BURJ AL ARAB

884503	13	3	0.750
883955	30	4,5	0.280

Ref.       €

99 BURJ KHALIFA

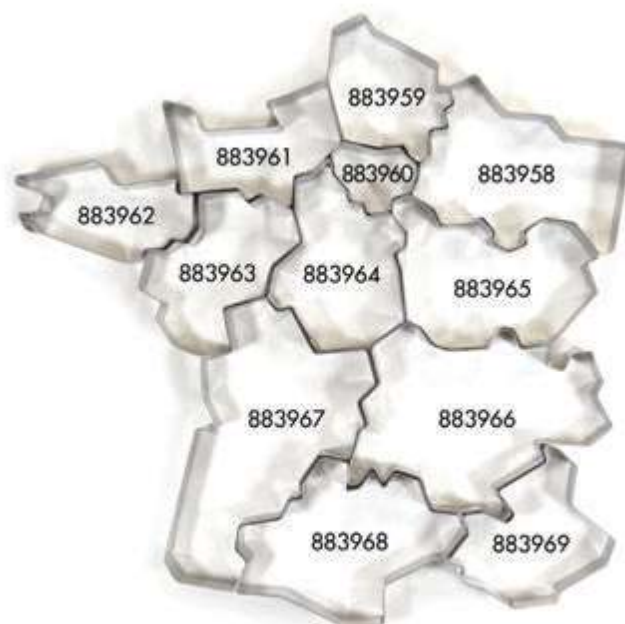
884716	130	6	2.000
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100 CANADA

883942	25	13	4,5	0.280
884711	60	29,5	6	1.100

101 USA

883940	12	7,5	4,5	0.110
883941	25	18	4,5	0.270
884710	60	30	6	1.100



883970: New French regions and Corsica - large size puzzle
883971: New French regions - small size puzzle

NUMBERS



GOBEL



Ref.	↔	↗	⌈	📦	🔍	€
884410	10	6	3	0,050	0	
884420	20	12	4,5	0,200	0	
884430	30	18	4,5	0,290	0	
884411	10	6	3	0,060	1	
884421	20	12	4,5	0,220	1	
884431	30	18	4,5	0,320	1	
884412	10	6	3	0,070	2	
884422	20	12	4,5	0,250	2	
884432	30	18	4,5	0,370	2	
884413	10	6	3	0,070	3	
884423	20	12	4,5	0,260	3	
884433	30	18	4,5	0,390	3	
884414	10	6	3	0,060	4	
884424	20	12	4,5	0,210	4	
884434	30	18	4,5	0,320	4	
884415	10	6	3	0,070	5	
884425	20	12	4,5	0,270	5	
884435	30	18	4,5	0,400	5	
884416	10	6	3	0,050	6	
884426	20	12	4,5	0,190	6	
884436	30	18	4,5	0,290	6	
884417	10	6	3	0,060	7	
884427	20	12	4,5	0,240	7	
884437	30	18	4,5	0,360	7	
884418	10	6	3	0,050	8	
884428	20	12	4,5	0,200	8	
884438	30	18	4,5	0,290	8	
884419	10	6	3	0,060	9	
884429	20	12	4,5	0,230	9	
884439	30	18	4,5	0,350	9	

LETTERS



GOBEL



Ref.	↔	↗	⌈	📦	🔍	€
884641	20	21,5	4,5	0,270	A	
884642	20	18,5	4,5	0,260	B	
884643	20	20	4,5	0,310	C	
884644	20	19	4,5	0,240	D	
884645	20	17,4	4,5	0,400	E	
884646	20	15,5	4,5	0,300	F	
884647	20	20	4,5	0,340	G	
884648	20	19,5	4,5	0,380	H	
884649	20	7	4,5		I	
884650	20	16	4,5	0,260	J	
884651	20	21,7	4,5	0,390	K	
884652	20	16	4,5	0,240	L	
884653	20	22,7	4,5	0,510	M	
884654	20	19	4,5	0,380	N	
884655	20	20	4,5	0,230	O	
884656	20	17	4,5	0,240	P	
884657	20	22	4,5	0,250	Q	
884658	20	20	4,5	0,320	R	
884659	20	16,5	4,5	0,350	S	
884660	20	19,2	4,5	0,280	T	
884661	20	21,7	4,5	0,360	U	
884662	20	21	4,5	0,320	V	
884663	20	27,8	4,5	0,470	W	
884664	20	21	4,5	0,360	X	
884665	20	22,4	4,5	0,290	Y	
884666	20	19,5	4,5	0,370	Z	

Sorted in ascending alphabetical order by shapes' designations

STAINLESS STEEL SHAPES

Shapes	ø or L.(mm)	H.(mm)	Code
Bell	70	30	896930
Christmas tree	80	30	896830
Convex heart	85	30	884032
Custard ring	ø 50	35	866120
Custard ring	ø 55	35	866130
Custard ring	ø 60	35	866140
Custard ring	ø 65	35	866150
Custard ring	ø 70	35	866160
Custard ring	ø 75	35	866170
Custard ring	ø 80	35	865102
Egg	80	30	884009
Falling star	140	30	884007
Heart	65	30	868510
Hen	95	30	884005
Ice cream cake ring	ø 50	60	865620
Ice cream cake ring	ø 55	60	865630
Ice cream cake ring	ø 60	60	865640
Ice cream cake ring	ø 65	60	865650
Ice cream cake ring	ø 70	60	865660
Ice cream cake ring	ø 75	60	865670
Ice cream cake ring	ø 80	60	865680
Ice cream cake ring	ø 100	60	864904
Mousse ring	ø 50	40	865001
Mousse ring	ø 55	40	866230
Mousse ring	ø 50	45	866320
Mousse ring	ø 55	45	866330
Mousse ring	ø 60	40	865003
Mousse ring	ø 65	40	865004
Mousse ring	ø 60	45	866340
Mousse ring	ø 65	45	866350
Mousse ring	ø 70	40	866260
Mousse ring	ø 70	45	866360
Mousse ring	ø 75	40	865000
Mousse ring	ø 75	45	866370
Mousse ring	ø 80	40	866280
Mousse ring	ø 80	45	865010
Mousse ring	ø 90	45	865011
Mousse ring	ø 100	45	865012
Oval	75	30	868010
Oval	105	45	883948
Pastry ring	ø 50	50	866420
Pastry ring	ø 55	50	866430
Pastry ring	ø 60	50	866440
Pastry ring	ø 65	50	866450
Pastry ring	ø 70	50	866460
Pastry ring	ø 75	50	866470
Pastry ring	ø 80	50	866480
Rabbit	95	30	884001
Rail of 3 mousse rings	ø 75	40	877801
Rail of 6 heart shaped nonnettes	65	30	879721
Rail of 6 mousse rings	ø 75	40	877821
Rail of 6 rounded shaped nonnettes	ø 60	30	878021
Rail of 6 tear shaped nonnettes	90	30	878921
Rectangle	90 x 35	30	877630
Round nonnette	ø 40	30	866004
Round nonnette	ø 50	30	866005
Round nonnette	ø 55	30	866010
Round nonnette	ø 60	30	866020
Round nonnette	ø 65	30	866030
Round nonnette	ø 70	30	866040
Round nonnette	ø 75	30	866050
Round nonnette	ø 80	30	866060
Square	60	40	867420
Square	70	40	867430
Square	70	45	864840
Square	60	30	869030
Star	80	30	896630
Teardrop	90	30	868610
Triangle	70	30	869530
Tropical fish	100	30	884012

STAINLESS STEEL PUSHERS

Pushers	ø or L.(mm)	Code
Bell Pusher	70	886950
Convex heart pusher	83	868360
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Egg pusher	75	886960
Falling star pusher	135	886940
Heart pusher	63	868340
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Round pusher	ø 98	866660
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Round pusher	ø 78	866632
Round pusher	ø 78	866632
Round pusher	ø 88	866650
Round pusher	ø 98	866660
Oval pusher	71	866770
Oval pusher	101	866780
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Round pusher	ø 73	866640
Heart pusher	63	868340
Round pusher	ø 73	866640
Round pusher	ø 58	866610
Teardrop pusher	88	886920
Rectangle pusher	88 x 28	866740
Round pusher	ø 38	866670
Round pusher	ø 48	866600
Round pusher	ø 48	866600
Round pusher	ø 58	866610
Round pusher	ø 58	866610
Round pusher	ø 68	866630
Round pusher	ø 73	866640
Round pusher	ø 78	866632
Square pusher	58	866750
Square pusher	68	866755
Square pusher	68	866755
Square pusher	58	866750
Star Pusher	80	866760
Teardrop pusher	88	886920
Triangle pusher	65	886970
Tropical fish pusher	98	886990

Sorted in ascending numerical order by shapes' references

Shapes' code	Pushers' code
864840	866755
864904	866660
865000	866640
865001	866600
865003	866610
865004	866610
865010	866632
865011	866650
865012	866660
865102	866632
865620	866600
865630	866600
865640	866610
865650	866610
865660	866630
865670	866640
865680	866632
866004	866670
866005	866600
866010	866600
866020	866610
866030	866610
866040	866630
866050	866640
866060	866632
866120	866600
866130	866600
866140	866610
866150	866610
866160	866630
866170	866640
866230	866600
866260	866630
866280	866632
866320	866600
866330	866600
866340	866610
866350	866610
866360	866630
866370	866640
866420	866600
866430	866600
866440	866610
866450	866610
866460	866630
866470	866640
866480	866632
867420	866750
867430	866755
868010	866770
868510	868340
868610	886920
869030	866750
869530	886970
877630	866740
877801	866640
877821	866640
878021	866610
878921	886920
879721	868340
883948	866780
884007	886940
884009	886960
884012	886990
884032	868360
896630	866760
896930	886950

MACARON SET

Included: 1 stainless steel icing tip 8 mm + 1 nylon pastry bag 300 mm + 1 rigid scraper + recipe



GOBEL



Ref.	⏏	⏏	⏏	€
318010	9	15	0,050	

CHOUX PASTRY SET

Included: 1 plain icing tip 8 mm + 1 short filling tip + 1 nylon pastry bag 400 mm + recipes



GOBEL



Ref.	€
889030	

TUILES STENCILS KIT

An invention of the French pastry chef, Christophe Vinot. To prepare any shape of savoury and sweet tiles with precision in a minimum of time.

✂ Cut and plain stencils, 1 cutter, 1 spatula and 1 leaflet.



Ref.	⏏	€
PATAPOCH	0,200	

FILLING MACHINE

Adjustable quantity. Quick and easy filling of cream puffs, éclairs, religieuses. Portion control.

📏 5 L

🔧 St/st



Ref.	⏏	⏏	⏏	€
NDS501	42	18	2,15	

AUTOMATIC FUNNEL 0.5L

Microwave and bain-marie safe.

✂ 3 silicone nozzles, 1 recipes book.



Ref.	⏏	⏏	⏏	⏏	€
ENTO01	34	12,5	4	0,290	

AUTOMATIC FUNNEL AND STAND

Easy filling of moulds, cavities and glasses with liquids (fondant, chocolate, coulis, cream, sauces). 3 nozzles for different consistencies. Portion control by thumb-action. Leaktight while closed.

📏 1,3 L ✂ With stand, 3 nozzles.

🔧 St/st



Ref.	⏏	⏏	⏏	⏏	€
N3715	18,5	0,970		16 cm cone	
N3715-D			N3715	Set of 3 nozzles	

FILLING TUBES

Tube: 40 mm. Beveled tip.

St/st



GOBEL



Ref.		€
815410	0,8	

FILLING TUBES

Tube: 85 mm. Beveled tip.

St/st



GOBEL



Ref.		€
815420	0,8	

ICING TIP «YULE-LOG»

St/st



GOBEL



Ref.				€
815610	2	8 dents	0,010	

ICING TIP «MOKA»

St/st



GOBEL



Ref.				€
815310	0,5	6 dents	0,010	

ICING TIP «HAZELNUT»

St/st



GOBEL



Ref.				€
815510	0,6	6 dents	0,010	

ICING TIP «PETITS-FOURS»

St/st



GOBEL



Ref.				€
815810	0,6	8 dents	0,010	

ICING TIP «SAINT HONORE»



St/st

NEW



GOBEL



Ref.

€

815850

ICING TIP «PLAIN»



St/st



GOBEL



Ref.



0,010



Ø 1 mm

€

815210

ICING TIP «PLAIN»



St/st

BEST
SELLER


GOBEL



Ref.



0,010



Ø 8 mm

€

815220

ICING TIP «PLAIN»



St/st

NEW



GOBEL



Ref.



0,010



Ø 14 mm

€

815230

CRYSTAL BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips



GOBEL



Ref.



13



7



8,5



0,090

€

888002

CRYSTAL BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips + 1 cotton pastry bag (300 mm - unbleached cloth)



GOBEL



Ref.



13



7



8,5

€

889151

CRYSTAL BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips + 1 nylon pastry bag (300 mm)



GOBEL



Ref.	←→	↗	⌈	€
889251	13	7	8,5	

BOX SET OF 6 PCS PASTRY ICING TIPS

Dim. (n°) PF10 - PF14 - Nid - Bûches 8 dents - Saint-Honoré - Feuille n°2

Made of tritan material



GOBEL



Ref.	€
308730	

ROUNDED BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips + 1 cotton pastry bag (300 mm - unbleached cloth)



GOBEL



Ref.	←→	⌈	📦	€
889002	12	4	0,110	

BOX SET OF 6 PCS FLUTED ICING TIPS

Dim. (n°) C6 - C8 - D6 - D8 - E8 - F8

Made of tritan material



GOBEL



Ref.	€
308720	

BOX SET OF 6 PCS PLAIN ICING TIPS

Dim. (n°) 4 - 5 - 6 - 8 - 10 - 12

Made of tritan material



GOBEL



Ref.	€
308710	

ROUNDED BOX SET OF 6 PCS ICING TIPS

6 assorted stainless steel icing tips + 1 nylon pastry bag (300 mm)



GOBEL



Ref.	←→	⌈	📦	€
889052	12	4	0,110	

NATURAL PASTRY BAG

 Food grade cotton



GOBEL



Ref.	↔	📏	€
313110	25	0,020	
313120	30	0,020	
313130	35	0,030	
313140	40	0,030	
313160	50	0,040	

DECORATING SET

6 assorted stainless steel icing tips + 1 cotton pastry bag (250 mm - unbleached cloth)



GOBEL



Ref.	↔	↗	⏊	📏	€
889101	31,5	14,5	4	0,120	

DECORATING TIPS BOXES

With tip adapter that fits all decorating bags and lets you interchange many different decorating tips without changing the bag.

 1 round, 2 closed stars, 1 petal, 1 leaf, 1 folded effect.

 St/st



Ref.	📏	🔍	€
N3825	0,090	x 6	

NYLON PASTRY BAG

Adjustable tip by cutting.

 Polyurethane coated nylon, glued without stitching
Nylon enduit polyuréthane collée sans couture

BEST SELLER



GOBEL



Ref.	↔	📏	€
313420	30	0,010	
313430	35	0,020	
313440	40	0,020	
313450	45	0,030	
313460	50	0,030	

DECORATING SET

6 assorted stainless steel icing tips + 1 nylon pastry bag (300 mm)



GOBEL



Ref.	↔	↗	⏊	📏	€
889210	31,5	14,5	4	0,120	

DECORATING TIPS BOXES

With tip adapter that fits all decorating bags and lets you interchange many different decorating tips without changing the bag.

 2 rounds, 1 opened star, 2 closed stars, 3 petals, 1 leaf, 1 folded effect, 1 flower, 1 strip.

 St/st



Ref.	📏	🔍	€
N3826	0,160	x 12	

DECORATING TIPS BOXES

With tip adapter that fits all decorating bags and lets you interchange many different decorating tips without changing the bag.

5 rounds, 3 opened stars, 2 closed stars, 4 petals, 4 leaves, 3 folded effects, 3 strips, 1 other shape, 1 multi holes.

St/st



Ref.			€
N3827	0,220	x 26	

DECORATING TIPS BOXES

With tip adapter that fits all decorating bags and lets you interchange many different decorating tips without changing the bag.

6 rounds, 7 opened stars, 6 closed stars, 8 petals, 4 leaves, 4 folded effects, 3 strips, 3 other shapes, 3 multi holes, 4 flowers.

St/st



Ref.			€
N3828	0,430	x 48	



CAKE CUTTERS



St/st



GOBEL



Ref.	⌀	⌀	⌀	⌀		€
N3716	31	25,5	0,330	6 wedges		
N3718	31	25,5	0,330	8 wedges		

ROUND PASTRY CUTTER WITH ROLLED EDGES



St/st



GOBEL



Ref.	⌀	⌀	⌀	⌀		€
845010	3,6	3	0,010	Plain		
845020	3,6	4	0,020	Plain		
845030	3,6	5	0,020	Plain		
845040	3,6	6	0,020	Plain		
845050	3,6	7	0,030	Plain		
845060	3,6	8	0,030	Plain		
845070	3,6	9	0,040	Plain		
845080	3,6	10	0,040	Plain		
845090	3,6	11	0,050	Plain		

PASTRY CUTTER WITH HANDLE



St/st



GOBEL



Ref.	⌀	⌀	⌀	⌀		€
845170	17	12	0,6	0,200	Apple turnover	

ROUND PASTRY CUTTER WITH ROLLED EDGES



St/st



GOBEL



Ref.	⌀	⌀	⌀	⌀	⌀	⌀	€
844910	3	0,3	3,6	3	0,010	Fluted	
844920			3,6	4	0,020	Fluted	
844930			3,6	5	0,020	Fluted	
844940			3,6	6	0,020	Fluted	
844950			3,6	7	0,030	Fluted	
844960			3,6	8	0,030	Fluted	
844970			3,6	9	0,040	Fluted	
844980			3,6	10	0,050	Fluted	

PASTRY CUTTER WITH HANDLE

Round - plain



St/st



GOBEL



Ref.	⌀	⌀	⌀	⌀		€
845130	4,2	22	0,280		Epiphany cake	
845140	4,2	24	0,300		Epiphany cake	
845150	4,2	26	0,320		Epiphany cake	
845160	4,2	28	0,340		Epiphany cake	

PASTRY CUTTER WITH HANDLE



St/st



GOBEL



Ref.	⌀	⌀	⌀	⌀		€
845180	11	11	9,5		Windmill	

PASTRY CUTTER WITH HANDLE

For 42 pieces (25 x 25 mm)

St/st


GOBEL


Ref.						€
845200		20	12,5	9,5	Caramel / brownies cutter	

ROUND PASTRY CUTTER WITH ROLLED EDGES

St/st


GOBEL


Ref.						€
880101		4	3-> 11	0,250	Box set of 8 plain pastry cutters	

ROUND PASTRY CUTTER WITH ROLLED EDGES

Polyglass®


GOBEL


Ref.						€
308620		3,6	2-> 10		Box set of 9 fluted pastry cutters	

ROUND PASTRY CUTTER WITH ROLLED EDGES

St/st


GOBEL


Ref.						€
880001		3,6	3-> 10	0,250	Box set of 8 fluted pastry cutters	

ROUND PASTRY CUTTER WITH ROLLED EDGES

Polyglass®


GOBEL


Ref.						€
308610		3,6	2-> 10		Box set of 9 plain pastry cutters	

«CALISSON»

St/st


GOBEL


Ref.						€
884042		4,5	2,8	3	0,020	
884043		5,3	5,3	3	0,020	
884201		7	3,8	4	0,030	
884202		8,3	4,7	4	0,040	

BOXES AND SETS OF PASTRY CUTTERS

5 cutters.



Ref.				€
180601	2	12	Fluted ovals	

BOXES AND SETS OF PASTRY CUTTERS

9 cutters.



Ref.				€
187301	2	10	Figures	

BOXES AND SETS OF PASTRY CUTTERS

9 cutters.



Ref.				€
187302	6,5	2,5	Large figures	

BOXES AND SETS OF PASTRY CUTTERS

5 cutters.



Ref.				€
187401	2	15	Jungle animals	

BOXES AND SETS OF PASTRY CUTTERS

5 cutters.



Ref.				€
187402	2	15	Sea animals	

BOXES AND SETS OF PASTRY CUTTERS

4 cutters.



Ref.				€
187403	2	12,5	Dolphins	

BOXES AND SETS OF PASTRY CUTTERS

6 cutters.



Ref.				€
187404	2	15	Farm animals	

BOXES AND SETS OF PASTRY CUTTERS

4 cutters.



Ref.				€
187701	2	15	Princesses	

BOXES AND SETS OF PASTRY CUTTERS

5 cutters.



Ref.				€
188201	2	10	Stars	

BOXES AND SETS OF PASTRY CUTTERS

15 cutters.



Ref.				€
187502	8	2,5	Letters	

BOXES AND SETS OF PASTRY CUTTERS

6 cutters.



Ref.				€
187802	2	15	Monuments	

BOXES AND SETS OF PASTRY CUTTERS

5 cutters.



Handle.



Ref.		€
887902	Star-shaped	

BOXES AND SETS OF PASTRY CUTTERS

5 cutters.

 Handle. St/st

Ref.		€
887901	Heart-shaped	

WIRE CAKE SLICER

With adjustable cutting wire height.

 St/st

Ref.				€
N3719	29	0,560	29 cm	
N37194	42		42 cm	

DOUGH SCRAPER

Blade: 15 cm.

 St/st

Ref.						€
N3725	15	12	3	0,162	Graduated rigid blade	

ADJUSTABLE BICYCLE - DOUGH DIVIDER

To cut regular strips of dough in one go. Adjustable width. Locked position by a wing nut.

 St/st

BEST SELLER



Ref.			€
N3703	0,520	6 wheels	
N37031	0,520	5 wheels	
N37032	0,520	7 wheels	

SET OF 5 SPARE WIRES



Ref.				€
N3719-1	29	0,020	N3719	
N37194-1	42		N37194.	

DOUGH SCRAPER

 PP handle, St/st blade.

Ref.						€
N3730	12,4	11	1,5	0,066	Soft blade	
N3731	12,4	11	1,5	0,088	Rigid blade	

DOUGH SCRAPER

PP handle, St/st blade.

BEST SELLER



Ref.						€
N3738	11,5	11	3	0,066	Soft blade	

ROLLING COOKIE CUTTER

Shortbread cookies, tartlets, cookie jam, swiss christmas cookie... Roll over, it's cut !

Cutters Ø 5 cm on roll. Ø 1.5 cm on the back of the handle.

Handle: PP, scroller: mixture PS with Impact resistant PS.



Ref.						€
YC71804	14,5	6,8	2,5	5/1,5	0,024	

LATTICE PASTRY ROLLER

Wheel: 5.5 cm / Cookie cutter Ø: 1.5 cm

Polypropylene handle / ABS wheel



Ref.			€
YC72004	1,5	0,055	

DUMPLING MAKERS

5 sizes.

Moulds: 6.2 – 8.2 – 10.4 – 12.4 – 17.7 cm.

PP



Ref.		€
N3729	0,210	

PETITS-BEURRE ROLLING COOKIE CUTTER

Biscuit size: 5 x 6.2 cm. / Wheel: 5.8 x 4.2 cm / Cookie cutter Ø: 1.5 cm

Handle: PP, scroller: mixture PS with Impact resistant PS.



Ref.			€
YC71904	1,5	0,034	

ANTI-SCRATCH CAKE SERVER & DIVIDER

Servings: 5, 6, 7, 9, 11. Hollow handle. Dishwasher-safe. To knife and serve without scratching non-stick coatings. It can divide your tarts in equal portions. Patented.

PP reinforced with glass fibers.

BEST SELLER



Ref.				€
YC72504	24	7	0,100	

ANTI-SCRATCH CAKE SERVER & DIVIDER



« Divide and serve without scratching! »



Easy to use

Explanatory diagram on the back

Cuts and serves without scratching anti-adhesive coatings

Divides in to equal slices based on the number of diners

Cut into 5, 6, 7, 9, or 11 slices without thinking!



This anti-scratch divider slice enables you to easily serve your cakes or tarts of up to 24 cm in diameter. Thanks to its composite material (fibreglass-reinforced polypropylene), this slice is rigid and cuts easily without damaging the coating. Patented, registered design.

Use:

1. Cut the cake from the centre to the edge using the straight edge of the cake slice; that will be the reference line.
2. Align the desired number of slices along the reference line, ensuring that the tip of the cake slice is at the centre of the cake.
3. Swing to the left to cut the first slice.
4. Align the number of slices on the second line, with the tip still at the centre. Start again and continue until all the equal slices have been obtained, then serve using the cake slice.

CULINARY TORCH



« Maximum (double) safety so that you don't play with fire! »



Rechargeable

Accuracy:
adjustable flame intensity

Safety:
flame-blocking button

Comfortable use thanks
to continuous mode



NEW

An essential item in a ll kitchens for pastries and preparations.

CREME BRULEE TORCH



Ref.					€
CHAL03	10	5,5	17	0,215	

CULINARY TORCH

Refillable. Blocking button. Continuous mode and adjustable intensity.

Removable base.

St/st, ABS

NEW



Ref.				€
N3924		17	0,330	

SPITS TO DUNK CHOCOLATE - CHOCOLATE FORKS

To grasp, wrap and transform round, rectangular or square chocolates decoration. You can twist it if necessary.

St/st, PP handle.

BEST SELLER



Ref.			€
ID5001	0,250	Round	
ID5002	0,240	Spiral	
ID5003	0,220	2 teeth	
ID5004	0,250	3 teeth	
ID5000	0,120	Set of 4 models	

HOMEMADE CHOCOLATE BUTTER BISCUITS

Write messages before baking! Cookie cutter: scroller made of mixture PS with Impact resistant PS & handle made of PP / 12-imprint mould made of 100% recyclable PET / "My Small Cookie Press" set made of polypropylene copolymer material



Ref.		€
YC71997	0,130	



TO COOK

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BLACK SOUSVIDE SUPREME™ WATER OVEN

For 8 to 12 parts of 115 g. Homogenous and precise temperature control. (33°F maximum gap in the water oven). Continuous monitoring of bath temperature on an LCD screen. Temperature rise in 20 minutes (from 68°F to 95°F). Sous vide cooking re-therming. Silent. Without any evaporation.

8.7 L - 2.4 gallons.

°C. +30°C +100°C

0,1°C

220-240 V 50-60 Hz 462-550 W

Timer. Support grid for vacuum-packed bags.

Steel housing. Coated steel shell in black. Aluminum lid.



SousVide
SUPREME™

Ref.	←→	↗	I	📦	♻️	€
N8110	33	28	29	4,1	0,71	

ST. S. SOUSVIDE SUPREME™ WATER OVEN

For 18 to 20 parts of 115 g. Homogenous and precise temperature control. (33°F maximum gap in the water oven). Continuous monitoring of bath temperature on an LCD screen. Temperature rise in 20 minutes (from 68°F to 95°F). Sous vide cooking re-therming. Silent. Without any evaporation.

11.2 L - 3 gallons.

°C. +30°C +100°C

0,1°C

220-240 V 50-60 Hz 715-850 W

Timer. Support grid for vacuum-packed bags.

St/st housing, exterior shell with brushed finish and lid.



SousVide
SUPREME™

Ref.	←→	↗	I	📦	♻️	€
N8100	36	29,21	29	5,9	0,71	

SOUSVIDE SUPREME™ VACUUM SEALER

2 suction speeds (ideal for fragile foods, e.g. foie gras). Special channel and adjustment for marinated or juicy foodstuffs (max. 22.5 ml of liquid). Automatic locking when vacuum-packing. Waiting time between vacuum-packing sessions: 20 sec. Bag-sealing function. Heating strip: L 30 cm x W 3 cm. For vacuum cooking and storage.

9 L/min.

-0,7 bar. 2700 tpm.

220-240 V 50 Hz 110 W

Detachable power cord + 12 cooking pouches + users' guide + warranty card.

ABS



SousVide
SUPREME™

Ref.	←→	↗	I	📦	♻️	€
NVS300	38	10	10,7	1,600	0,21	

SMALL SOUSVIDE SUPREME™ POUCHES

Waffle bags with a specially-designed mesh for better air extraction during suction, and to create a watertight seal during sealing. Suitable for vacuum cooking and storage. Bain marie, microwave oven, refrigerator, freezer.

-20°C +90°C

Two-layer PA / PE films. Thickness: 85 microns.



SousVide
SUPREME™

Ref.	←→	↗	📦	🔍	€
NVS010	30,5	20,3	0,310	NVS300 25 bags of 0,95 L	
NVS020	40,6	27,9	0,540	NVS300 25 bags de 3,8 L	
NVS030	61	27,9	0,730	NVS300 2 rolls of 6m (to cut and seal)	

WATER OVEN

SOUSVIDE SUPREME™



« Slow low-temperature cooking accessible to the greatest number! »

Healthy, flavourful cooking that preserves all the organoleptic and nutritional properties of foods as well as their textures

No risk of over-cooking

Simple functioning: prepare, season, seal, simmer, and serve!

Stress-free, unsupervised cooking thanks to the timer

Precise temperature regulation accurate to 0.5 °C.

Even, precise, and controlled cooking, thanks to the integrated proportional integral differential temperature regulator



Meat, fowl, fish, fruit, vegetables, eggs, soups, yogurt, infused alcohols, deserts, organic products, etc.: all food types can be cooked in the SousVide Supreme™ bain-marie. It enables delicate cooking of foods sealed in vacuum-sealed hermetic bags at gentle temperatures ranging from 30 °C to 100 °C.

Cooking time varies from 20 minutes (lean fish) to 72 hours (game). The chosen temperature is maintained during the whole cooking time and thereafter: the foods can remain in the bain-marie for far longer than the required time, with no over-cooking.

The proportional integral differential temperature regulator maintains the water at a constant temperature during cooking, and uses thermal convection to ensure even temperature distribution. The foods are evenly cooked on both sides, their flavours are enhanced, and their tenderness is restored at the end of cooking.

The bain-marie functions with no:

- External pump
- Replacement of parts that may deteriorate
- Risk of pump failure
- Noise
- Risk of evaporation

SousVide
SUPREME™



ELECTRIC STEAMER

For 10 kg of vegetables or 8 chickens.
Adjustable thermostat. Fast rise in temperature. Quick and healthy cooking. Mobile: ideal for markets and caterers.

15 L

+70°C +80°C

2000 W 230 V

St/st



Ref.	⌀	⊗	Ⓜ	♻️	€
N8090	46	38	7	0,71	

STEAM BASKET

St/st



Ref.	⌀	⊗	Ⓜ	€
N4033-S	14	0,180	For saucepans Ø14-23 cm	
N4033-L	18	0,250	For saucepans Ø18-30 cm.	

IN BOILING WATER

ELECTRIC RICE COOKER

2 functions: cooking and keeping hot. When cooking is complete, «keeping hot» mode is triggered automatically. Graduated container. Safety thermostat in case of over-heating or lack of water. Large capacity and light.

21 L - 10 kg.

3000W 220V 50 Hz

Rice-measuring spoon.

Non-stick aluminium container.



Ref.	⌀	⊗	Ⓜ	♻️	€
N8094	35	50	10,3	1,75	

ELECTRIC RICE COOKER

Locking cover. Compact. 2 functions: cooking and keeping hot. When cooking is complete, «keeping hot» mode is triggered automatically.

13 L - 6 kg.

1950W 220V 50 Hz

Spatula and measure.

Stainless-steel structure and cover.
Anti-stick aluminium container.



Ref.	⌀	⊗	Ⓜ	⊗	♻️	€
N8900	44,8	44,8	42,5	12,9	1,75	

RICE BOWL

Can also be used as a spice pomander. For cooking rice in the broth of a dish being simmered. Absorbs flavours and drains easily.

 1.4 L - 500/650 g.

 St/st



Ref.			€
N4038	14	0,290	

RICE BOWL

Can also be used as a spice pomander. For cooking rice in the broth of a dish being simmered. Absorbs flavours and drains easily.

 0.9 L - 400/430 g.

 Aluminium



Ref.			€
N4040	12	0,100	

TEA & HERB INFUSER - SPICE BALL

To add flavour without herbs and spices spreading through the dish.

 St/st



Ref.				€
N9201	4,5	0,030	4,5 cm	
N9202	6,5	0,040	6,5 cm	

EGG BASKET

 St/st



Ref.		€
N8093-P	N8093	

GN1/3 ELECTRIC EGG COOKING POT

Can contain 10 baskets. Regulating thermostat, safety thermostat in case of over-heating or lack of water. Ideal breakfast buffet. Customers cook their egg to their individual taste.

 0°C +90°C

 50- 60 Hz 220-240 V 1200 W

 6 numbered stainless-steel baskets. Cover.

 St/st



Ref.						€
N8093	41	24	31	5	0,71	

TINNED STEEL EGG POACHERS

Guaranteed regular shape and even cooking. Grease well.

 Tinplate

**BEST
SELLER**



Ref.			€
NC030	0,400	Single	

TINNED STEEL EGG POACHERS

Guaranteed regular shape and even cooking. Grease well.

 Tinplate



Ref.				€
NC5032700	22	0,190	Set of 4 egg poachers	

NON-STICK EGG POACHERS

Guaranteed regular shape and even cooking.

 Steel, Non-stick coating.



Ref.			€
NC031	0,400	Single	

NON-STICK EGG POACHERS

Guaranteed regular shape and even cooking.

 Steel, Non-stick coating.



Ref.				€
NC5032659	25	0,240	Set of 6 egg poachers	

EGG HOLDER

2 eggs. For soft-boiled eggs and hard-boiled eggs.

 St/st



Ref.					€
NC5034160	21,5	5,5	19,5	0,660	

MULTI-MOULDS BAKING SHEET

GOBEL



«Improve your productivity!»

Easy handling means
time-saving

Steel coat ed with
anti-adhesive

Solid:
designed for
intensive use



Adapted to pastry ovens and racks:
use without a drill

Optimum thermal conduction:
quicker cooking
time and energy-saving



GOBEL
crûtes de boulangerie



RUM BABA MOULD

Imprints: Ø 60 mm H 60 mm

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	Format	Imprints	€
299105	60	40	3,5		35 imprints	
299205	53	32,5	3,5	GN1/1	24 imprints	

CANELE BORDELAIS MOULD

Imprints: Ø 55 mm H 50 mm

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	Format	Imprints	€
299130	60	40	3,5		45 imprints	
299230	53	32,5	3,5	GN1/1	38 imprints	

FINANCIER MOULD

24 financier moulds: 98 x 48 H 13 mm

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	Weight	€
299110	60	40	3	2,17	

MADELEINES

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	Weight	Imprints	€
299108	60	40	3	1,900	36 imprints Madeleines	
299109	60	40	3,5		80 imprints Madeleinettes	

DEEP CAKE PAN

Imprints: Ø 100 mm H 30 mm

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	Format	Imprints	€
299101	60	40	3,5		14 imprints	
299201	53	32,5	3,5	GN1/1	8 imprints	

MILLASSON MOULD

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	Format	Imprints	€
299102	60	40	3,5		18 imprints Ø90 H19 mm	
299203	53	32,5	3,5	GN1/1	14 imprints Ø90 H19 mm	
299103	60	40	3,5		25 imprints Ø80 H18 mm	
299202	53	32,5	3,5	GN1/1	15 imprints Ø80 H18 mm	

MUFFIN MOULD

Imprints: Ø 70 mm H 35 mm

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	Format	Imprints	€
299104	60	40	3,5		33 imprints	
299204	53	32,5	3,5	GN1/1	18 imprints	

OVAL MOULD

32 imprints: H 38 mm

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	€
299107	60	40	3,5	

CLOSED SAVARIN MOULD

Imprints: Ø 80 mm H 20 mm

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	Format	Imprints	€
299106	60	40	3,5	2,34	25 imprints	
299206	53	32,5	3,5	GN1/1	15 imprints	

BUNS MOULD

Imprints: Ø 100 mm H 20 mm

 Non-stick carbon steel



GOBEL



Ref.	Length	Width	Height	Format	Imprints	€
299220	53	32,5	3,5	GN1/1	8 imprints	

SWISS ROLL TIN

Stamped - raised edges

 Two-coat non-stick



GOBEL



Ref.	Length	Width	Height	Weight	€
221110	37	27	2,1	0,530	

SWISS ROLL TIN

Stamped - raised edges reinforced with wire

 Tin



GOBEL



Ref.	Length	Width	Height	Weight	€
121010	37	27	1,6	0,530	
121020	40	30	1,6	0,610	

SWISS ROLL TIN

Stamped - raised edges reinforced with wire

 Aluminium



GOBEL



Ref.					€
621110	37	27	1,6	0,280	

RAIL OF 6 HEXAGONAL NONNETTES

 St/st



GOBEL



Ref.					€
878221	41	6	3	0,280	

RAIL OF 6 HEART SHAPED NONNETTES

 St/st



GOBEL



Ref.					€
879721	36,5	6,5	3	0,260	

RAIL OF 6 ROUNDED SHAPED NONNETTES

 St/st



GOBEL



Ref.					€
878021	36	6	3	6/10ème 0,240	

RAIL OF 6 TEAR SHAPED NONNETTES

 St/st



GOBEL



Ref.					€
878921	37,5	7,2	3	0,280	

MINI OVEN ROASTING PAN

Two-coat non-stick

BEST
SELLER

GOBEL



Ref.						€
231010		24,5	18,5	4,5	0,330	

ROASTING PAN

Two-coat non-stick



GOBEL



Ref.						€
231020		32	22	5	0,490	

GRIDS AND ACCESORIES | IN THE OVEN

OVEN RACKS AND SHELVES

2 crossbars 20 wires.

St/st

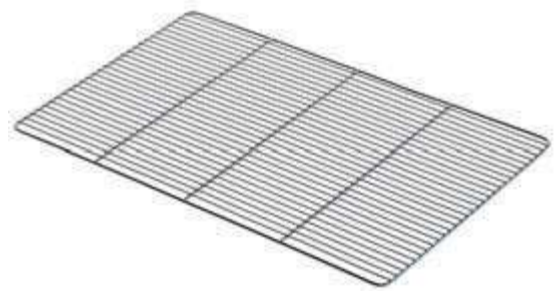


Ref.						€
NC1061460	53	32,5	0,610		GN1/1	

OVEN RACKS AND SHELVES

3 crossbars 29 wires.

St/st



Ref.						€
NC7031460	60	40			Euronorm	

WIRE GRID - ICING/COOLING RACK

It fits inside the euronorm baking sheet (baker's half size - 400x300 mm)
ref. 825150 - 225115 - 125115.

St/st



Ref.						€
NC1054160	37,9	28,2	2,5			

BAKING MAT

For cooking and preparation. Anti-slip, non-stick.

-40°C + 260°C

Silicone-coated glass fiber (75g/m²).

BEST
SELLER

Ref.				Format		€
NCS301		30	40		0,120	
NCS011		31	52	GN1/1	0,130	
NCS601		38,5	58,5		0,190	

ROAST CUTTING TONG

Slices width: 1 cm. To hold the roast and cut it into even slices.

 St/st

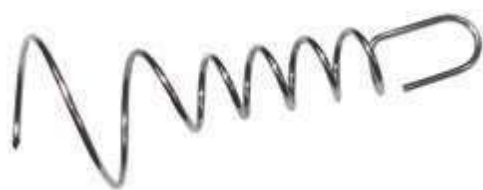


Ref.		€
N3997	0,350	

SPIRAL POULTRY LACER

Hygenic. Jab and screw. Made of St.S. Perfect for cooking stuffed poultry dish. It can be washed in the dishwasher after use.

 St/st



Ref.				€
N3411	13	4,5	0,010	

PROFESSIONAL OVEN MITT

Standard size: hands and wrists protection. Black color. Ambidextrous. Protection until 480°F. Watertight and boiling hot oittight.

 HTS silicone



Ref.	Ex-Ref.				€
N3087R	GAN01	29	0,230	Short	
N3087RL	GAN02	44	0,365	Long	

ROASTING BASKET

Cooking fowl and roasts: the air circulates around the meat, which does not «bathe» in its juice. Also suitable for use as a steamer to cook asparagus and vegetables.

 St/st



Ref.					€
NC8091160	25	19	0,150	Small model	
NC8091360	38	21,5	0,436	Large model	

AMBIDEXTROUS HEAT-RESISTANT GLOVE

Washable 140°F. Resists up to 662°F. Unique size.

 Textille



Ref.					€
GAN03	27	14	2	0,090	

TWISTER SLICER

Cutting thickness: 2,25 mm. Innovation: spiral potato chips on a stick!

 St/st



Ref.						€
CNX225	33	13	45	3,4	Clamp fixation	
CNX225-V	33	15	22	4,3	Suction base	

BLADE

2 thicknesses.

 St/st



Ref.				€
CNX225-L	0,024	CNX225, CNX225-V	Cutting thickness: 2,25 mm	
CNX450-L	0,024	CNX225, CNX225-V	Cutting thickness: 4,5 mm	

MOTOR KIT

Fixed speed, pressure to keep on the switch. To fix at the place of the handle.

 4,5 V 160 mA



Ref.	Ex-Ref.				€
N9021	6091	0,450	CNX225, CNX225-V	0,06	

BIRD'S NEST MOULD

 St/st



Ref.			€
NC019	10	0,300	

FRENCH FRY SCOOP

Effective fries service. Pick up and pour fries with the back strip. Can be inserted easily in cardboard pockets and sachet (8.5 cm large and 3.5 cm high).

 St/st



Ref.					€
N4043-ID	20	19	6,5	0,350	For righthanded
N4043-IDG	20	19	6,5	0,350	Ambidextrous

FRY DRIPPING TRAY

 St/st



Ref.			€
N4039X	39	1,000	

SLOTTED FISH TURNER

Blade: 16.5 x 8.5cm. Non-slip over-moulded handle x 13cm. Dishwasher safe. Flexible slotted (0.8mm) turner.

St/st., PP.



Ref.				€
N5402	30	8,5	0,098	

MINI RECTANGULAR FRYER BASKET

An original way to serve French fries, doughnuts, tempura... Constructed on a sturdy steel double wire frame to withstand everyday use.

St/st



Ref.						€
NC1018160	10	8,5	6	0,155	1 serving	

ROUND MINI FRYER BASKET

1 portion. Ø top inside: 8 cm. Ø bottom inside: 6 cm.

St/st



Ref.				€
NC1018560	8	8	0,066	

FRYING BASKET PAPER X 1,000

Featured by the story of the LT French fry cutter (FR+UK). Greaseproof, food grade.

Greaseproof paper.



Ref.					€
NPF01	14	13	1,482	NC1018160, NC1018360, NC1018560	1 serving (150g - 170g)
NPF02	18	17	2,48	NC1018260	2 servings (250g - 300g)

MINI RECTANGULAR FRYER BASKET

An original way to serve French fries, doughnuts, tempura... Constructed on a sturdy steel double wire frame to withstand everyday use.

St/st



Ref.						€
NC1018260	13	10	8,5	0,215	2 servings	

ROUND MINI FRYER BASKET

1 portion.

St/st



Ref.				€
NC1018360	8	11,5	0,141	

DEEP FRYER BASKET

Fixed handles.



Ref.				€
NC1043960	13,5	3,9	0,650	

COOKING OIL TESTER (X 10)

Single use only.



Ref.	€
UTE10	

COOKING OIL TESTER (X 2)

Single use only.



Ref.					€
UTE01	12	10	7,7	0,087	

FRY DIAL THERMOMETER

0 +300°C



Ref.				€
UTF01	16,5	5	0,030	

COLD SMOKER WITH HEATING ELEMENT



« Ideal for fish,
cheese, and veggies »



Cold smoker using
sawdust-smoking

Stainless steel



600 x 400
grill supplied inside

Smoking
intensity can be adjusted

Heating resistance with timer
to light the sawdust



Available without the resistance (FAF) for those
who prefer an other method of lighting.



COLD SMOKER

For fishes (salmons, trout, eel...), vegetables, shellfishes, duck breast fillets, poultrys, saucissons, cheeses...

 600x400 grid

 St/st



Ref.						€
FAFR	75	42	17,6	16	With resistance	
FAF	75	42	17,6	15	Without resistance	

LIGHTER SAWDUST

Combining sawdust in no time! (5 minutes are enough) Suitable for cold smoker: its fineness allows it to slip into the sawdust tank and not let the smoke escape.

 150 W

 30 minutes timer.

 St/st housing.



Ref.							€
FAF01	39,5	7	12	1,000	FAF	0,03	

CREPES

BEVELED TURNER

Blade: 15 x 10cm. Non-slip over-moulded handle x 13cm. Dishwasher safe. Thick rigid angled spatula (2mm), bevelled edges.

 St/st., PP.



Ref.		€
N5400	0,310	

PERFORATED TURNER

Blade: 20 x 8cm. Non-slip over-moulded handle x 13cm. Dishwasher safe. Perforated semi-rigid angled spatula.

 St/st., PP.



Ref.				€
N5401	37	7,5	0,182	

HOT SAUCE DISPENSER

Sauce portion 40 ml (adjustable). Adjustable temperature. Keeps sauces and chocolate hot. Ideal for crepes, profiteroles, etc.

 3 L

 230 V 50 Hz

 Spring-closing cover.

 St/st. pump pipe and container.



Ref.					€
NDS301	50	18	3,87	0,42	

ROUND CREPE DOUGH SPREADER



Ref.					€
NRC01-1	18	18	0,020	Beechwood	
NRC01X	18	18	0,010	St/st	

CREPE DOUGH SPREADER SCRAPER

 Beechwood



Ref.	Length	Width	Weight	€
NRC02-1	24	18	0,030	

CREPE SPATULA

 Beechwood



Ref.	Length	Weight	€
NRC03-1	40	0,040	

AFTER COOKING / SET ASIDE

ROUND WOVEN CAKE COOLERS

To cool tarts and cookies at the oven exit: suppress moisture to prevent from softening. Ideal for coating, icing, spray or drain.

 St/st

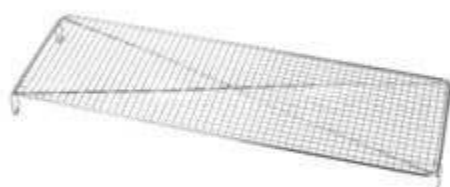


Ref.	Ø	Weight	Mesh Size	€
NC027	20	0,100	Ø 20 mm	
NC007	24	0,100	Ø 24 mm	
NC008	28	0,100	Ø 28 mm	
NC009	32	0,180	Ø 32 mm	
NC028	36	0,260	Ø 36 mm	

ROUND WOVEN CAKE COOLERS

Suitable for tart moulds and square & rectangular cake moulds. Ideal for coating, icing, spray or drain.

 St/st

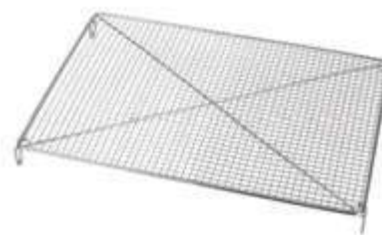


Ref.	Length	Width	Weight	Mesh Size	€
NC1053960	36	12	0,130	Oblong	

ROUND WOVEN CAKE COOLERS

Suitable for tart moulds and square & rectangular cake moulds. Ideal for coating, icing, spray or drain.

 St/st

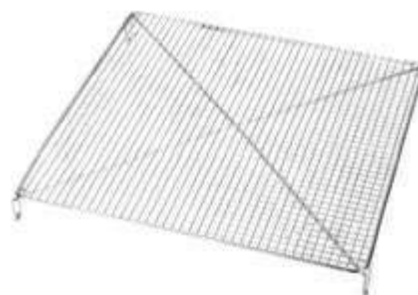


Ref.	Length	Width	Weight	Mesh Size	€
NC1054060	30,5	22	0,160	Rectangular	

ROUND WOVEN CAKE COOLERS

Suitable for tart moulds and square & rectangular cake moulds. Ideal for coating, icing, spray or drain.

 St/st



Ref.	Length	Width	Weight	Mesh Size	€
NC1053860	26	26	0,180	Square	

ROUND WOVEN CAKE COOLERS

To cool tarts and cookies at the oven exit: suppress moisture to prevent from softening. Ideal for coating, icing, spray or drain.

 St/st



Ref.				€
NC027-SP	20	0,160	Ø 20 mm (without feet)	
NC007-SP	24	0,130	Ø 24 mm (without feet)	
NC008-SP	28	0,150	Ø 28 mm (without feet)	
NC009-SP	32	0,170	Ø 32 mm (without feet)	
NC028-SP	36	0,300	Ø 36 mm (without feet)	

SETTING TRAY & GRID

Get back the coating excess to reuse it. Perfect to ice, wrap, paint and drain.

 St/st



Ref.					€
N3995	26	18,5	2	0,360	

GN CONTAINER HOLDER

To grab plates and gastronorm containers.

 St/st



Ref.	Ex-Ref.			€
N3062	PINX01	18,8	0,150	

JAPANESE TRAY WITH GRID

 St/st 18.8



Ref.				€
N3992	21,5	15,1	1,8	
N3993	25,6	17,6	1,8	



PLATE UP

EMULSION	272
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DECORATIVE COOKING	274
---------------------------	------------

Arrange on the plate	274
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Fruit and vegetable carving	276
-----------------------------	-----

Ice carving	282
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LET'S HAVE DINNER	286
--------------------------	------------

BUFFET	290
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PROFESSIONAL CREAM WHIPPER KAYSER



« Acknowledged professional
quality since 1960 »

For hot preparations,
maximum 70 °C

Dishwasher-safe

For Chantilly cream, hot and
cold sauces and emulsions,
as well as sweet and savoury items



Warm foam



Vegetable mousse



Whipped cream



Fruit espuma

Made in the EU

KAYSER



They are essential creativity tools for chefs and caterers, and they are also a means of creating an effect at least cost: little raw material is needed to make hundreds of verrines.
Useful for dishes from the entire menu: mises en bouche, verrines, starters, side dishes, sauces, creams, mousses, etc., based on foie gras, seafood, vegetables, and infused cream.
All the parts of the head can be removed for optimum hygiene.

KAYSER PROFESSIONAL CREAM WHIPPER

For hot, cold, savoury or sweet creative espumas. All parts of the tank and head are dishwasher safe.

 Min + 1°C max +70°C

 St/st



KAYSER

Ref.	Ex-Ref.				€
N4086X	S05XX	31	0,750	0,5 L	
N4087X	S1XX	35	0,900	1 L	

0,5L HOUSEHOLD CREAM WHIPPER

 0,5 L

 Min + 1°C max +30°C

 Plastic head, aluminium tank.



KAYSER

Ref.			€
N4082XP	30	0,510	

ALUMINIUM CREAM WHIPPER 0,5L

Designed for hot preparations. You can immerse the tank in a water bath up to 70°C (158°F). Max 1 caps.

 0,5 L

 + 70°C

 3 nozzles and a cleaning brush.

 Aluminium, Non-stick coated inside.



NF

Ref.			€
YC80105	32	9	

KAYSER SEMI-PRO CREAM WHIPPER

For whipped cream and cold sauces and mousses. The tank is dishwasher safe. All parts of the head are hand wash recommended.

 Min + 1°C max +30°C

 St/st tank, aluminium head



KAYSER

Ref.	Ex-Ref.				€
N4083X	S05PX	31	0,650	0,5 L	
N4084X	S1-PX	35	0,800	1 L	

KAYSER CREAM WHIPPER CHARGERS

 Recyclable steel



KAYSER

Ref.	Ex-Ref.			€
N4080	RSIPH10	0,296	x 10	
N4079		0,700	x 24	

KAYSER CREAM WHIPPER CHARGERS

 Recyclable steel



KAYSER

Ref.			€
N4078	1,446	x 50	

DECO SPOON®

To be used vertically, perpendicular to the plate. To succeed every plate presentation with accuracy when working with liquid preparations (sauces, coulis, gravy, jus...).

 2 spoons: 1 fine tip and 1 wide tip.

 St/st

BEST
SELLER



Ref.						€
PLU02	22,5	6,5	2	0,070	Stainless steel	
PLU03M	 22,5	6,5	2	0,070	Silicone handle	

CHEF SERVICE TONG

Grooved ends. Anti-slip notches. Chefs tong: long, and sturdy, for tossing and serving.

 St/st



Ref.	Ex-Ref.			€
PAP4	PAD02	30	0,094	

SUSHI AND SASHIMI TONG

Grooved ends. Anti-slip notches. Angled tongs for picking up on the flat.

 St/st



Ref.	Ex-Ref.			€
PAP6	PAD01	15	0,018	

INKPOT FOR DECO SPOONS®

Especially designed to ensure the best use of the Deso spoon®.

 Silicon



Ref.				€
PLU-ENC	6,5	0,045	PLU02, PLU03M	

SMALL SERVICE TONG

Specific information: Grooved ends. Anti-slip notches. Straight tong designed for handling the most delicate foods.

 St/st



Ref.			€
PAP5	15	0,018	

PRECISION KITCHEN TONG - SMALL SIZE

Press to open the tongs. Curved tip for easier placement at different angles.

 St/st



Ref.	Ex-Ref.			€
PAP7	PAD03	15	0,030	

SET OF 3 PRECISION TONGS

Straight tongs, angled tongs, 15-cm curved tongs. In patisserie and in plating up: 3 essential tongs.

PAP5 + PAP6 + PAP7

St/st



Ref.	↔	📦	€
PAP8	15, 15, 15	0,066	

RICE PORTIONER

Oval (hollow), five-sided (hollow), circular (hollow), hemisphere. Portions of 120-130 g. Smart appearance. 4 screw-in moulds on the handle.

ABS



Ref.	↔	↗	⏴	📦	€
N4037C	24	9	4,5	0,175	



CARVING TOOLS BY LOUIS TELLIER



« Let your
creativity speak! »



4 carving tools: ovoid,
diamond, drop of water, and triangle

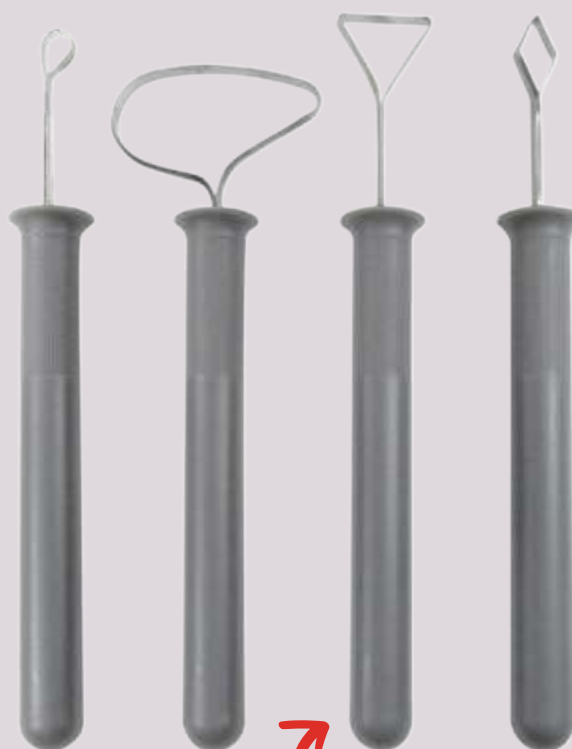
Tools for ambidextrous use:
blades sharpened on both edge

Explanatory booklet
inside: «Technics and Creations»



Developed in partnership with Frédérique
Jaunault, MOF Primeur (Meilleur Ouvrier de France
Primeur – Best Craftman of France, Fruit and
Vegetable Category) award for 2011

Stainless-steel blade -
polypropylene handle: dishwasher-safe



Striated overmoulded 10.5 -cm
handles with polypropylene stop:
watertight, hygienic, and ergonomic

Two specialists in fruit and vegetables and in creation : one, a manufacturer, Louis Tellier, and the other, a chef, Frédéric Jaunault, holder of the MOF primeur (Meilleur Ouvrier de France Primeur – Best Craftman of France, Fruit and Vegetable Category) award for 2011, could not but come together to combine their expertise and offer a new dimension to 3D sculpture of fruit and vegetables.

They have chosen to work with the Sylvie Amar design studio (a design agency that works in gastronomy, the hotel industry, and catering) to give form to the expression of their needs : ambidextrous tools that are light, easy to use, and accurate.

Sculptors and amateurs will appreciate :

- The specificity of the blades: their levels of suppleness, their shapes and angles, and their sharpness,
- The comfort of the rounded handle finished with a guard that allows work to be done as close as possible to the blade,
- Anti-slip striations for good handling, even with wet hands,
- The tip caps protecting the blades and allowing you to draw before you cut (in the Thai knife kit).

The 7- place pouch can hold the Thai knives and their tips (ID1080) with the 4 sculpture tools.



THAI CARVING KNIFE

For fruit and vegetable carving. Blade: 5.5 cm. Fine and soft blade. Pointer at the end of the handle.

 Blade in hardened steel. Bronze handle.



Ref.	Ex-Ref.		€
ID1000	STHAI01	0,150	

3D CARVING CASE

Designed in partnership with Frédérique Jaunault. Ambidextrous tools: blades with both sides sharpened. Case 7 slots to arrange the Thai knives. PP overmolded squared handle (10,5 cm) with stop: waterproof, hygienic and ergonomic.

 4 ambidextrous carving loops: ovoid, diamond, drop et triangle + case 7 spots + 1 «Technics and creations» booklet.

 St/st blade. PP handle.



Ref.					€
ID1090	24,2	10,5	2,8	0,150	

18 CARVING TOOLS + WHETSTONE + BOOK

Book of 23 lessons. Suitable to make gorgeous fruit and vegetable carvings easily.

 Xiang Wang

 15 St.S. double chisels «U» & «V» shape + 3 St.S. stylus + 1 whetstone + ABC book.

 St/st



Ref.		€
ID2550	96 0,910	

THAI KNIVES SET

Designed in partnership with Frédérique Jaunault. Draw before carving with the caps pointers. Squared non-slip round 10,5 cm handle: good grip, even with wet hands.

 1 Thai knife stylet (supple blade) + 1 Thai Bird's Beak knife (rigid blade) + 2 caps pointers + 1 «Technics and creations» booklet.

 St/st blade. PP handle.



Ref.					€
ID1080	19,6	7,6	2	0,110	

18 CARVING TOOLS + WHETSTONE

Suitable to make gorgeous fruit and vegetable carvings easily.

 15 St.S. double chisels «U» & «V» shape + 3 St.S. stylus + 1 whetstone.

 St/st



Ref.	Ex-Ref.		€
ID2500	DEC18	0,250	

DECORATION KIT WITH 22 CARVING TOOLS + WHETSTONE

Full panoply of fruit and vegetable carving tools. Kit with space for storage and transport.

 4 fluted chisels + 6 rounded chisels + 4 bevelled chisels + 5 double chisels + 3 cutting blades + 1 whetstone.

 St/st



Ref.				€
ID2580	38,5	29	0,395	

DECORATION CASE

29 tools to create quickly fruit and vegetable ornaments: flowers radish, «Duchesse» mushrooms, turkish hats, fine and thick ribs, twists, guarlands, spirals.

1 sharp pointed parer, blade : 80 mm
1 garland-pin - 1 pickle slicer 8 blades -
1 deco-pin : Ø 13 mm - 1 set of 18 carving
tools + whetstone - 1 set of 4 fluted chisels -
1 striating tool - 1 incurved parer -
1 vegetable sharpener.

St/st, PP, ABS.



Ref.	Ex-Ref.	←→	↗	⌈	📦	€
ID2600	MAL29	32,5	27,5	31	1,000	

SMALL ANIMAL CUTTERS

Cutters designed for the practice of fruit and vegetable carvings and for pastry.

St/st



Ref.	←→	↗	📦	🔍	€
ID1420	3	4,6	0,025	Teddy bear	

TURN'UP

Quick and regular turns'up.

St/st



Ref.	Ex-Ref.	⌀	📦	🔍	€
TU01	N7102	5		Ø 5 cm	
TU02	N7101	4	0,440	Ø 4 cm	
TU03	N7103	3	0,178	Ø 3 cm	

DECORATION CASE «PRO-TRAITEUR»

45 tools to create original caterers using carved fruits and vegetables.

15 St.S. double chisels «U» & «V»
shape - 3 St.S. stylets - 1 whetstone - 4 fluted
chisel - 1 sharp pointed parer, blade 80 mm -
1 sharpener - 1 St.S. «V» shape deco cutter -
1 incurved parer - 1 sharpener - 3 deco-pins
- 1 garland pin - 3 cutters «flower» - 9 sheet
cutters - 1 St.S. curling cutter - 1 striating tool
- 1 St.S. spray.

St/st, PP, ABS.



Ref.	←→	↗	⌈	📦	€
ID2850	40	32	10,5	2,8	

SMALL ANIMAL CUTTERS

Cutters designed for the practice of fruit and vegetable carvings and for pastry.

St/st



Ref.	←→	↗	📦	🔍	€
ID1434	4,5	3,4	0,030	Cat	

VEGETABLE CUTTER-CORER

Small stuffed vegetables, petri dishes, candle holders... Cut diameter: 3,4 cm.
Cutter for scooping out the middle of fruit and vegetables for stuffing.

St/st



Ref.	←→	↗	⌈	⌀	📦	€
ID1204	8,5	3,7	9	3,4	0,130	

TURN'UP®



3 models:
large / small / cocktail*

For filling with diced items,
tartares, minced items,
cheese, salads, etc.



« Regular
ready-to-fill shells
in a few seconds!
Ideal for your receptions
and cocktails ! »



To be eaten raw,
cooked, or fried

Plastic body, stainless-steel blades
that can be removed and used
individually as a die cutter



Cutting blades for ready-to-fill shells based on potatoes, courgettes, melons,
cucumbers, large carrots, turnips (pre-blanchés), etc.

*The turn'up cocktail is made of a die cutter and a bottom-cutting knife.

FOOD DESIGNER™ SET OF ROUND CUTTERS

St/St thickness: 0,6 mm. Creating aesthetically pleasing dishes that engage the taste buds is now easy with these round design culinary tools.

5 round cutters Ø 5 - 10 - 15 - 20 - 25 mm + 3 pushers.

St/st

BEST SELLER



Ref.	←→	📏	€
ID1205	13	0,138	

FOOD DESIGNER™ FRUIT AND VEGETABLE SCOOPS SET

Very useful to scoop out or core fruits and vegetables and turn them into balls. Features 6 sizes.



St/st



Ref.	Ex-Ref.	📏	📏	€
ID4100	GCME01	0,5-1-1,5-2-2,5-3	0,120	

PICKLE SLICER

8 blades.

St/st, PP.



Ref.	Ex-Ref.	←→	↗	⬇	📏	€
N8008	ECO1	17,7	2,6	2,2	0,030	

FOOD DESIGNER™ SET OF SQUARE CUTTERS

St/St thickness: 0,6 mm. Creating aesthetically pleasing dishes that engage the taste buds is now easy with these square design culinary tools.

3 square pushers : 20x20 - 15x15 - 10x10 mm + 1 two-sided pusher.

St/st



Ref.	←→	📏	€
ID1207	13	0,090	

RADISH DECORER

Radish flowers: decoration and morsel to fill.

St/st



Ref.	←→	↗	⬇	📏	€
N4197	16,5	5,1	1,9	0,235	

DECO-PINS

To make vegetables spiral with potatoes, turnip or carrots.

St/st

STOCK LIMIT



Ref.	Ex-Ref.	←→	📏	📏	🔍	€
N7105	DSP01	23,5	1,3	0,040	Ø 13 mm	
N7105C	DSPCA	23,5		0,220	Square	
N7105D	DSP02	23,5		0,220	Double	
N7105F		23,5	0,7	0,400	Ø 7 mm	
N7105L	DSPLO	23,5		0,200	Rhombus	
N7105M		23,5	1	0,400	Ø 10 mm	
N7105MC		23,5		0,030	Fine axle	

DECO-PINS

To make vegetables spiral with potatoes, turnip or carrots.

St/st



Ref.						€
N7105V	23,5	1,3	0,020	Loose		

CURL CUTTER

Cut: 8.3 cm.

St/st



Ref.					€
ID4036	10,3	8	0,030		

VEGETABLE SHARPENERS

Ø 5.5 cm introduction. Blade: 7 cm. To do vegetables flowers ! Ideal for courgettes, carrots...

St/st, ABS.



Ref.	Ex-Ref.				€
ID1101	TCC10	5,5	0,150	Large size	

GARLAND-PIN

To make vegetables spiral with potatoes, turnip or carrots.

PP + St/st.



Ref.					€
N7106	15,2	11,2	0,020		

VEGETABLE SHARPENERS

Ø 3 cm introduction. Blade: 4 cm. To do vegetables flowers ! Ideal for courgettes, carrots...

St/st, ABS.



Ref.	Ex-Ref.				€
ID1100	TCC01	3	0,050	Small size	

FLAT CHISELS

Handle: 33 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT



Ref.			€
ID9010	2,5	0,190	

FLAT CHISELS

Handle: 34,5 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT



Ref.		€
ID9010J	2,4	

FLAT CHISELS

Handle: 34,5 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT



Ref.			€
ID9011J	3,6	0,250	

FLAT CHISELS

Handle: 60 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT



Ref.			€
ID9012	4	0,366	

FLAT CHISELS

Handle: 60 cm - Blade: 6x12 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT



Ref.			€
ID9013J	6	0,630	

CHISELS «V»

1X1 large - handle 33 cm.

60°

Wooden handle, carbon steel blade

STOCK
LIMIT



Ref.			€
ID9020	1	0,200	

CHISELS «V»

Handle: 34,5 cm.



Wooden handle, carbon steel blade

STOCK
LIMIT

Ref.				€
ID9020J	1,2	0,210		

CHISELS «V»

2X2 large - handle 33 cm.



Wooden handle, carbon steel blade

STOCK
LIMIT

Ref.				€
ID9021	2	2	0,240	

CHISELS «V»

Handle: 34,5 cm.



Wooden handle, carbon steel blade

STOCK
LIMIT

Ref.			€
ID9021J	2,1	0,300	

CHISELS «U»

Handle 33 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT

Ref.			€
ID9030	2	0,174	

CHISELS «U»

Handle: 34,5 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT

Ref.			€
ID9030J	3	0,210	

CHISELS «U»

Handle 58 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT

Ref.			€
ID9031	3,5	0,424	

CHISELS «U»

Handle: 34,5 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT



Ref.				€
ID9031J		3,6		0,210

CHISELS «U»

Blade 5,1x12 cm - handle 60 cm.

Wooden handle, carbon steel blade

STOCK
LIMIT



Ref.				€
ID9032J		5,1		0,650

HEAVY ICE SAWS FROM JAPAN

Blade: 51 cm.

St/st., wooden handle.

STOCK
LIMIT



Ref.			€
ID9040J		0,500	

HEAVY ICE SAWS FROM JAPAN

Blade: 27 cm.

Wooden handle

STOCK
LIMIT



Ref.			€
ID9041J		0,190	

ICE SAW

Blade: 21 cm. Sanding from Japan.

Carbon steel

STOCK
LIMIT



Ref.			€
ID9042H		0,080	Rigid blade
ID9042S		0,080	Soft blade

ICE TONGS

Max clamping width: 52 cm. For holding ice.

Iron

STOCK
LIMIT



Ref.			€
ID9043		2,2	
ID9043J		0,500	

ICE PICK

 Wood handle

STOCK
LIMIT

Ref.			€
ID9053J	 24	 0,100	

ICE CRUSHER

6 teeth. Ice marker.

 Wood handle



Ref.			€
ID9054	 23	 0,148	

DIVIDERS

 Iron

STOCK
LIMIT

Ref.			€
ID9051J	 30	 0,270	

NAPKIN DISPENSER

Without napkins.

St/st



Ref.					€
N4145	11,7	9,7	14,5	0,400	

POCKET CRUMBER

Pocket model. Handle in the shape of elm burl.

Penholder.

St/st, plastic.



Ref.	Ex-Ref.						€
RAM	RAM01	14	2,7	0,020	Blister		
RAM-V				0,035	Bulk		

EGG CUP

Chromed steel



Ref.				€
NC036	5,5	4,5	0,051	

SUGAR BOWL

St/st



Ref.					€
N3713	14,5	13,5	0,235		

TOAST RACK

For 6 toasts.

Chromed steel



Ref.					€
NC061	15	6,5	9	0,138	

EGG CRACKER

Cut Ø: 3.4 cm. To cut off the boiled egg top.

St/st



Ref.						€
N4189	10	8,8	0,74	3,4	0,055	

LEMON SQUEEZER 1/2 SLICE

Squeezes lemons cleanly with a press of the thumb. Neat and clean service. 1 for 2 people. For 1/2 slices of lemon 1 cm thick.

Copolyester

BEST SELLER



Ref.	Ex-Ref.			€
N4120	CITO1	0,050	Each unit in a polybag	
N4120-24P		1,600	A display of 24 (12 boxes of 2)	

NUT CRACKER

St/st



Ref.				€
N4186	15,3	5,4	0,126	

SEAFOOD TRAY

St/st



Ref.				€
NC3018060	3,8	34,5	0,700	

LEMON WEDGES TONG

Insert a quarter lemon into the tongs. For individual service.

St/st



Ref.					€
N4179	7	8	2,4	0,033	

SEAFOOD TRAY STAND

Ø high: 19 cm.

St/st

BEST SELLER



Ref.				€
NC020	19, 2	20	0,260	
NC020-C	19, 2	20	0,260	

ROTATING PLATTER STAND

4 flat castors under the support. To place between the support and the tray.

Anti-slip pads on the top.

Aluminium



Ref.					€
NC5031640	0,6	21,6	0,208	NC020, NC020-C	

SHELLFISH SCRAPERS

Set de 12.

St/st



Ref.			€
N4173	18	0,104	

12 HOLES SNAIL OR STUFFED CLAM PLATE

12 holes.

St/st



Ref.			€
NC023	19,5	0,144	

WINE COOLER BUCKET

Double-walled. Inner Ø: 10.5 cm. Insulated: keeps bottles cool.

St/st



Ref.				€
NC026	20	12	0,620	

OYSTER FORKS

Set de 6.

St/st



Ref.			€
N4169	13	0,086	

WINE BUCKET HOLDER

wire 8 mm: superior strength. Fixes to the edge of the table.

Bucket not included.

Chromed steel



Ref.		€
NC024	0,500	

WINE BUCKET HOLDER ON FOOT

wire 8 mm. To place near the table.

Chromed steel

STOCK LIMIT



Ref.				€
NC029	75	25	0,800	

NIPPER

Professional quality.



St/st



Ref.			€
N3070	23,5	0,115	

SPAGHETTI TONGS

Professional quality, thickness: 1 mm.



St/st



Ref.			€
N3060	23	0,105	

MULTI-PURPOSE TONG

1st price



St/st



Ref.			€
N3072	0,050	23 cm	
N3073	0,070	30 cm	
N3074	0,090	40 cm	

SALAD TONG



St/st



Ref.			€
N3066	25	0,125	

MULTI-PURPOSE TONG

High quality.



St/st



Ref.			€
N3067	0,100	24 cm	
N3068	0,150	30 cm	
N3069	0,200	40 cm	

MUSTARD SPATULA



Boxwood



Ref.			€
NSP01-1	11	0,550	

ICE-CREAM SCOOP-TONG

Hold tight the scoop-tong to form a ball of ice cream, loosen: the ice ball falls. Patented mechanism. Easy release.

Aluminium with Non-stick coating.



Ref.	↔	↗	⌈	📦	€
YC74001	46	35	20	0,152	

SNACKING BASKET

Ideal for self-service: sandwiches, canned drinks, salads, and dishes in tubs.

Tray.

PP tray, chrome-plated basket.



Ref.	↔	↗	⌈	📦	€
NC7020160	29,5	23,7	11,5	0,618	

CIRCLE EXTENDABLE TRIVET

It extends to the wished size up from 21.5 x 14 cm to 78 x 7 cm.

St/st, plastic.



Ref.	↔	↗	⌈	⌀	📦	€
NC3062560	14	21,5	2	0,465	0,520	

NEWSPAPER STICK

With hook.

Wood



Ref.	⌈	📦	🔍	€
NCJ01	75	0,140	Clear varnish	
NCJ02	75	0,140	Walnut varnish	

BUFFET

MINI CAKE STAND

St/st



Ref.	⌈	⌀	📦	€
895530	14	9	0,060	

PLATE-WARMER WITH CANDLES

Supplied with non-smoking candles.

Burnished steel candle cup.

Chromed steel wire.



Ref.	↔	↗	⌈	📦	🔍	€
803CHP1	20	19,5	6,5	0,470	1 candle	
803CHP2	34	20	6,5	0,725	2 candles	
803CHP3	47	20	6,5	0,978	3 candles	

DISH WARMER

Wire Ø5mm.

 Two dish-heating lights.

 Chromed steel



Ref.					€
NC3016050	30	19	8	0,920	

SCREW TOP

Ergonomic. Waterproof.

 ABS



Ref.			€
N5069-B	0,020	N5069	

WHITE THERMO JUG

Vacuum-insulated and double-walled. ABS exterior. PP interior. Unbreakable. Porcelain appearance. Ideal for catering, hospitals, care homes for the dependent elderly, etc.

 Trigger-activated watertight stopper.

 ABS + polypropylene



Ref.					€
N5076	16	20	0,500	0,6L	
N5077	20	25	0,800	1,2L	

VACUUM INSULATED JUGS

Vacuum insulated stainless-steel double-wall. Unbreakable. Stay cool handle. Hot drinks: 6h : > 160°F (room t° 70°F). Cold drinks: 12h : < 60°F (room t° 95°F).

 St/st, ABS.



Ref.					€
N5069	19	13	0,500	1L - screw top	
N5070	19	14	0,630	1,2L - trigger top	
N5071	21	14	0,660	1,5L - trigger top	
N5072	26	14	0,780	2L - trigger top	

TRIGGER TOP

Easy serving. Waterproof.

 ABS



Ref.			€
N5072-B	0,060	N5070, N5071, N5072	

BLACK THERMO JUG

Vacuum-insulated and double-walled. ABS exterior. PP interior. Unbreakable. Porcelain appearance. Ideal for catering, hospitals, care homes for the dependent elderly, etc.

 Trigger-activated watertight stopper.

 ABS + polypropylene



Ref.					€
N5078	16	20	0,500	0,6L	

VACUUM INSULATED POTS

Vacuum-insulated, double-walled, stainless-steel bulb. Pump pourer. Easy service by pressure. Unbreakable. Hot drinks: 6h : > 160°F (room t° 70°F). Cold drinks: 12h : < 60°F (room t° 95°F).

Carry handle.

St/st, ABS.

BEST SELLER



Ref.						€
N5084	16	12,5	31	1,300	1,9L	
N5087	19	13	35	1,430	2,2L	
N5085	19	13,5	35	1,570	2,5L	
N5088	22	16	35	2	3L	
N5089	23,5	17	38	2,2	4L	

ELECTRIC SOUP WARMER

Half-opening cover: practical service. To keep soup, mulled wine, etc., hot. Ideal for buffets. Adjustable temperature (12-setting graduated thermostat).

Load: 8L - Total: 10 L.

Max +98° C (208°F)

400W 230V 50 Hz

Nonslip feet.

Removable St/st. Container.

BEST SELLER



Ref.						€
N8060	38	34	3,9		0,42	
N8060B	38	34	3,9		0,42	

COFFEE MAKER

Safety thermostat with automatic reset. Locking cover. Graduated fill-level gauge. 2 separate resistances (heating and maintaining temperature). Double-walled and insulating handles. «Keep hot» function.

Cups: N5308 = 50 / N5312 = 75 / N5316 = 100.

Nominal volume : N5308 = 6.3L / N5312 = 9.6L / N5316 = 13.2L.

N5308 : 14 cl/ min - N5312 : 24 cl/min - N5316 : 24 cl/min.

230V - 50 Hz - N5308 : 950W / N5312 : 1650 W / N5316 : 1650 W.

Anti-drip tap. Permanent stainless-steel filter for standard version. Cover-blocking system.

Brushed St/st.



Ref.							€
N5308	42,5	22	3	6,3 L	0,42		
N5312	43	27	3,82	10 L	0,42		
N5316	50	27	4,38	13,2 L	0,71		

DOUBLE SOUP WARMERS

Full-opening cover. To keep dishes, soup, or sauces hot. Adjustable temperature (12-setting graduated thermostat).

2 x 8L

+40°C +100°C (104°F 212°F)

1200W 230V 50/60 Hz 5,2 A

St/st



Ref.							€
N8070	57	34	35	12,5	1,75		

SAUCE DISPENSER FOR MASS CATERING

Sauce portion 40 ml (adjustable).
Sauce-portion dispensing pumps designed for intensive use, adapted to mass catering and fast-food outlets. Lever mechanism made entirely of St.S.

 Spring-closing cover.

 St/stt. pump pipe, St/stt. container.



Ref.						€
NDS1000	44	26,5	3,67	10 L		

MAXI CYLINDRICAL PUMP DISPENSER

Sauce portion 30 ml. Service or kitchen.

 10 L

 Stainless-steel container. Plastic pump tube.



Ref.					€
NDS1001	27,5	26,5	2,15		

«IN VISION» SAUCE DISPENSER

Sauce portion 30 ml. Sauce-portion dispensing pumps. Window giving view of contents.

 Plastic pump tube, glass bottle with stainless-steel bands.



Ref.						€
NDS200		45,5	10	1,354	2 L	
NDS200-2	29	14,5	47		2 x 2 L	
NDS200-3	44	14,5	47,5	7,16	3 x 2 L	

SAUCE DISPENSER FOR MASS CATERING

Sauce portion 40 ml (adjustable).
Sauce-portion dispensing pumps designed for intensive use, adapted to mass catering and fast-food outlets. Lever mechanism made entirely of St.S.

 Spring-closing cover.

 St/stt. pump pipe, St/stt. container.



Ref.					€
NDS500		42	18	5L	
NDS500-2	40,5	20,5	43,5	2 x 5L	
NDS500-3	60,5	20,5	43,5	3 x 5L	

GN1/6 SAUCE DISPENSER

Sauce portion 30 ml (adjustable). Sauce-portion dispensing pumps for self-service restaurants and fast-food outlets.

 3 x 3 L

 St/stt. pump pipe, St/stt. container.



Ref.				€
NDS300-3	50,5	18,5	35	

CHOCOLATE MAKER

Removeable reservoir for refrigeration and cleaning. Fully-removable tap for steam-cleaning. Adjustable thermostat. Chocolate making = 30 min. Reheating = 15 min.

 5 L

 +30°C +90°C

 50Hz 230V 1100W

 Anti-drip tap and reservoir.

 ABS, Tritan.



Ref.						€
N4905	26	32	48,5	6,5	0,71	

SAMOVAR + TEAPOT

Safety thermostat. Adjustable temperature.
For tea rooms, spas and retirement homes...



3 L

1850/2200 W – 50/60 Hz –
220/240 V

Teapot, 0.6 l. Anti-drip tap.

St/st



Ref.					€
N5062	47	21	1,800	0,21	

BEVERAGE DISPENSER

For pump-action jugs and small percolators,
Ø < 20 cm. To organise your hot-drinks
area.

Booster for small jugs. Removeable
anti-drip reservoir. 2 cup / glass columns.
1 holder for stirrers / sugar sticks. 2 holders
for serviettes / spoons, teabags.

ABS



Ref.					€
N5020	43	32,5	14,5	1,340	

3 TIERED HANGING BAKSET

Old iron

STOCK
LIMIT



Ref.				€
NC3010548	64	34	0,726	

WATER BOILER AND TAP

Adjustable temperature.

Max. 20 l - Min. 5l.

100°C : 40 min / 10L – 1 h / 20L.

70°C : 25 min / 10L – 37 min / 20L.

50°C : 13 min / 10L – 30 min / 20L.

+30°C +100°C

230V 2100W

Safety tap.

St/st

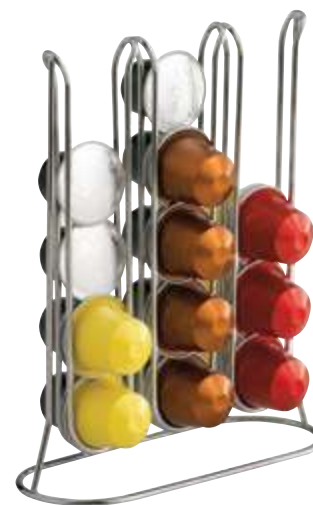


Ref.					€
N8091	48	37	5,7	0,71	

30 COFFEE & MILK CAPS RACK

Chromed steel

STOCK
LIMIT



Ref.					€
NC3071350/B	15,9	6,5	19,52	0,220	

BREAD AND CROISSANTS BASKETS

Old iron



Ref.					€
NC3012748	13,5	22	0,160	Round on foot	

BREAD AND CROISSANTS BASKETS

 Old iron



Ref.	Length	Width	Height	Weight	Material	€
NC3013048	29	16,5	8	0,258	Oval	

FRUIT BASKET

 St/st

BEST SELLER



Ref.	Length	Width	Height	Weight	Material	€
N4110	24	23	0,606			

HEN BASKET

 Wire



Ref.	Length	Width	Height	Weight	Material	€
NC3018409	28	20	19	1,400		

DOUBLE SIDE HIGH FRUIT BASKET

 St/st



Ref.	Length	Width	Height	Weight	Material	€
NC3051360	18	25	1,192			

SALAD, VEGETABLES, EGGS,... BASKETS

 Feet, fixed handle.

 Painted steel





Ref.	Length	Width	Height	Weight	Material	€
NC2010248	24	0,314			Old iron	
NC2010412	28	0,645			White	
NC2060348	14	0,108			*Big Baby*	

GALVANIZED BASKET NATURAL WOODEN HANDLE

Assembled in France. Decoration, presenting fresh vegetables of the day, etc.

 Galvanized, wooden handle.





Ref.	Length	Width	Height	Weight	Material	€
NC7060340	25	16	0,370	3L		
NC7060740	34	20	0,660	7L		
NC7061540	43	25	0,780	15L		
NC055	49	27	1,000	20L		



SHARING

CANDLES	298
---------	-----

BAR AND COCKTAILS	301
-------------------	-----

WITH FRIENDS	308
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PASTRY FRAGRANCE CANDLE



« The first candle for your kitchen...
to make your living room jealous! »

Mould made of
recyclable tin plate

Attractive and coloured
packaging

Plant-based
soya wax

Grasse scents developed
by a renowned nose*

Natural colour

100% made in France

In the kitchen or in a room, let your self be carried away by these delightful
pastry scents, one can imagine the dough being turned golden in the oven...
A concept that is 100 % French, from development to manufacturing.
*Nathalie Feisthauer



ORANGE BLOSSOM BRIOCHE SCENTED CANDLE

Burning time: 6-8h.

 Tin, vegetable wax, cotton mesh



Ref.   €
193740B  8/4 0,050

CANELÉ BORDELAIS SCENTED CANDLE

Burning time: 6-8h.

 Non-stick coated aluminum, vegetable wax, cotton mesh



Ref.   €
729530B  5,5 0,055

RED BERRY TART SCENTED CANDLE

Burning time: 4-6h.

 Tin, vegetable wax, cotton mesh



Ref.   €
193560B  9/7,5 0,042

APPLE PIE SCENTED CANDLE

Burning time: 4-6h.

 Tin, vegetable wax, cotton mesh



Ref.   €
193560BP  9/7,5 0,042

LEMON MERINGUE TART SCENTED CANDLE

Burning time: 4-6h.

 Tin, vegetable wax, cotton mesh



Ref.   €
193560BC  9/7,5 0,042

FIG TART SCENTED CANDLE

Burning time: 4-6h.

 Tin, vegetable wax, cotton mesh



Ref.   €
193560BF  9/7,5 0,042



CREME CARAMEL SCENTED CANDLE

Burning time: 10-12h.

Tin, vegetable wax, cotton mesh



MADE IN



Ref.			€
196511B		7 0,090	

ALMOND MUFFIN SCENTED CANDLE

Burning time: 10-12h.

Tin, vegetable wax, cotton mesh



MADE IN



Ref.			€
196511BM		7 0,090	

PINEAPPLE RUM BABA SCENTED CANDLE

Burning time: 10-12h.

Tin, vegetable wax, cotton mesh



MADE IN



Ref.			€
129810B		8 0,090	



CALL BELL

BEST
SELLER

Ref.					€
N8040		6	8,5	0,110	

LUXURY WITH CLIP

Multifunction corkscrew, bottle opener, and foil cutter.

St/st



Ref.					€
N4317	11	2	0,114		

WAITER'S FRIENDS

Multifunction corkscrew, bottle opener, and foil cutter.

Chromed steel

BEST
SELLER

Ref.					€
N4312		14	2	0,060	2 decappers
N4313		11	2	0,050	1 decapper

WAITER'S 2 STEPS

Double lever with 2 support points.
Reduced effort. 2-step cork removal using a simple pressing motion.

Teflon-coated stem, toothed foil cutter.

Inox, ABS.



Ref.		€
N4319	0,030	

CORKSCREW

Chromed steel.



Ref.	Ex-Ref.							€
N4301	2020TB	57	13	8	2,26		Clamp fixation	
N4305					0,010	N4301, N4302	Spare screw	

WINE WAITER CORKSCREW



Ref.					€
BOOM01	1,4	0,5	0,1	0,085	

SOMMELIER CORKSCREW

Double lever. Branding possible.



Ref.						€
TBCOU01-N	12	20	1,4	0,068		
TBCOU02-R	12	20	1,4	0,068		

BOTTLE OPENER WITH COLLECTOR BOX

Wall fixation.

St/st



Ref.						€
N4055X	30	12	7	0,170		

DOBLE JIGGER

Measures of 1, 2, 3, and 4 cl. Graduated in cl.

2-4 cl

St/st



Ref.				€
N4135	6,8	0,040		

CORK LIFTER

1: Dive the rods into the bottle. 2: The rods get open in the bottle. 3: Go back up: the rods grip around the cork to take it off.
Allows to remove the cork fallen in the bottle easily and without damage.

St/st

STOCK
LIMIT



Ref.				€
NC1021460	24,5	0,058		

BOTTLE OPENER

Nickel-plated steel



Ref.			€
N4053.	0,030		

METAL BALL ALCOHOL MEASURER

Unbreakable. Automatic 2-cl measuring cap.

2 cl

Chromed metal, seal.



Ref.				€
DO230	12,5	5	0,130	

POURER

Seasoning and garnishing when plating up.

Wire



Ref.				€
DO956	11	3	0,120	

WHITE ICE CRUSHER

Better stability thanks to its suction base.

With a crank.

PP

BEST SELLER



Ref.	Ex-Ref.					€
N4050	BG01	18,5	12	26,5	0,700	

ELECTRIC ICE CRUSHER

600 ml

50/60 Hz 230 V 60 W

Chromed ABS, drawer in PMMA.



Ref.						€
N4052	24,5	15	25	2,1	0,42	

MEASURING POURERS

For dry alcohol. The colours make it easy to know the measure, even in a dark environment.

2 cl

Plastic.

BEST SELLER



Ref.					€
DP212-J	9,5	4	0,022	Yellow - 2 cl	
DP213-V	9,5	4	0,022	Green - 3 cl	
DP214-B	9,5	4	0,022	Blue - 4 cl	
DP215	9,5	4	0,022	Red - 5 cl	

CHROMED ICE CRUSHER

With tank.

With a crank.

Chromed steel, zinc, drawer in PMMA.



Ref.	Ex-Ref.					€
N4051	BG02	17	14,3	27	2,5	

ICE CUBE SCOOP

No angle: hygienic. Premium quality, impeccable finish.

87 g

St/st



Ref.	Ex-Ref.			€
N3698		18,5	0,109	
N3699		21,5	0,145	
N3700	PELGFA01	23,5	0,200	

ICE TONG

To grip ice cubes, citrus fruits, mint leaves, etc.

St/st



Ref.					€
N4137	18	6	2	0,037	

CHAMPAGNE CAP

Fully watertight. Effective blocking. Keeps champagne sparkling.

Chromed steel, TPR.



Ref.	Ex-Ref.				€
N4054	CHAMP01	5,6	3	0,075	

SODA SELTZER

St. S tank. To produce 1 litre of sparkling water.

1 L

St/st tank.



KAYSER



Ref.					€
N4075X	33	0,745		Siphon	
N4074		0,298	N4075X	CO2 chargers	

CHAMPAGNE WHISK (SET OF 2)

To de-carbonate sparkling wines. Can also be used as a cocktail shaker.

Nickel-plated steel



Ref.			€
N3084	13	0,450	

SET OF 2 WHISK KEY-RING

Nickel-plated steel



Ref.	Ex-Ref.			€
N3082	FOU01	9,5	0,018	

COCKTAIL MASTER

Create cocktails of several colors layers: Irish coffee will be a success! Ø min. - max. of the glass: 5 - 10.5 cm.

PP



Ref.				€
DO250	26	0,120	Transparent	
DO251	26	0,140	Chromed	

BAR MAT

The pins allow condensation to drip off. Anti-slip, impact-resistant, anti-drip.

Rubber



Ref.					€
N4139	67,5	8	1,5	0,630	

COCKTAIL SIEVE

St/st



Ref.					€
N4095	14	9	1,7	0,064	

STIRRER

A spoon at one end, a fork at the other.

St/st



Ref.			€
N4134	32,5	0,022	

SHAKER

St/st



Ref.					€
N4092	21,8	8,7	0,283	70 d	
N4094	19,5	8,7	0,259	50 d	

FUNNEL WITH FILTER

Removable filter. To decant wine. Filters deposits.

St/st



Ref.		€
N3740	0,160	

MASHER FOR COCKTAIL

Beech wood



Ref.					€
N4136	20	3,5	0,066	Wooden	

MASHER FOR COCKTAIL

Beech wood



Ref.	Length	Width	Weight	Material	€
N4140	22	3,2	0,076	Brazilian	

LEMON REAMER

St/st



Ref.	Length	Weight	€
N4107	15,5	0,087	

WINE GLASS CLIP SUPPORT

For wine glass <1,2 cm. Set of 20. For cocktail receptions and buffets stand up. Holds the glass on the edge of the plate.

PP



Ref.	Weight	€
N4142-20	0,160	

MASHER FOR COCKTAIL

PE



Ref.	Length	Width	Weight	Material	€
N4141	20	3	0,100	Plastic	

TEA TONG INFUSER

Individual infusion directly in a teacup.

Tongs.

St/st



Ref.	Length	Weight	€
N9200	4	0,040	

MINI-BURGERS KIT

St/st - bamboo flag-pics



Ref.	Length	Width	€
845190	9,5	7	

THE LUTIL SLICER

It stands out for its worked design and retro style. Made in small series, it is a unique piece of art, engraved with its edition number by the hand of his creator and entirely assembled by hand. Certificate of authenticity, ergonomic handle, blade adjuster lock, three non-slip pads, linen sausage pocket.

 Removable massive blade.

 Painted cast aluminum body and massive St.S blade.



Ref.					€
TAS	25	9,5	8,5	0,785	

EGG HOLDERS

 Chromed steel



Ref.						€
N4112	19,5	14,5	0,195		For 9 eggs	

OLIVES PIKE (TOOL TO SCARIFY FRUITS)

Double serrated wheel. To erase the bitterness from big olives and kumquats before to cook them.

 St/st



Ref.		€
PO01	0,254	

EGG HOLDERS

 Chromed steel



Ref.						€
N4114	20	16,5	0,145		For 6 eggs	

RACLETTE APPLIANCE - BRÉZIÈRE®



« The tradition
made in Savoy »



Foldable model with transport hook:
space-saving, easy to store,
and easy to put into service

Heating ramps adjustable to the height
of the cheese: from 1/6 to a maximum of 1/3
of the height of the cheese loaf



Cordon: 2.20 m



Stainless steel
and epoxy painted
steel



Removable stainless-steel
cheese holder: dishwasher-safe



Adapts to the number of diners
(from 1 to 4 people)



Accessories available for the full (ref. REB02) and half (ref. REB03) reblochonade.
The special raclette knife CAR01 is sold separately.



RACLETTE APPLIANCE - BRÉZIÈRE®

Suitable to the number of the guests (from 1 to 4 persons). Revolving heating cases according to the size of the round cheese: from 1/6 to max 1/3 round cheese. Foldable device: reduced size. Removable St st cheese holder.

 230V - 1000W - CE

 Carry handle. Removable cheese holder and dishwasher safe. Electric cord: 2,20 m.

 St/st and epoxy painted steel.



Ref.							€
BREZ01	44,5	21,5	30	3,55	Brézière® 230V	0,42	
BREZ01C	44,5	21,5	30	3,55	BREZ01 230V + CARO2	0,42	
BREZ02	44,5	21,5	30	3,55	Brézière® 110V	0,42	
BREZ02C	44,5	21,5	30	3,55	BREZ02 + CARO2	0,42	
BREZ03	44,5	21,5	30	3,55	BREZ01 + UK plug	0,42	
BREZ04	44,5	21,5	30	3,46	BREZ01 + Swiss plug	0,42	

REBLOCHADE-RACLETTE KIT FOR BRÉZIÈRE®

To cook 1 piece of raclette cheese on one side and a reblochon on the other side. Accessories designed for Brézière® devices to vary recipes.

 1 saucepan + 1 spatula + 1 plate.

 St/st plate.



Ref.		€
REB03	BREZ01, BREZ02, BREZ03.	

REBLOCHADE KIT FOR BRÉZIÈRE®

To cook 2 reblochon cheeses. Accessories designed for Brézière® devices to vary recipes.

 2 saucepans + 2 spatulas + 1 plate.

 St/st plate.



Ref.						€
REB02	32	14	11	1,900	BREZ01, BREZ02, BREZ03.	

RACLETTE APPLIANCE ALPAGE®

Up to 6-8 persons. Horizontal heating case adjustable in height. Inclinal cheese holder, fast dismantling.

 230V - 850W

 Cable: 2,20 m.



Ref.							€
RACL01	46	26,5	40	3,67	230 V - 850 W	0,42	
RACL02	46	26,5	40	3,67	110 V - 900 W	0,42	
RACL02C	46	26,5	40	3,85	RACL02 + CARO1	0,42	
RACL03	46	26,5	40	3,76	RACL01 + UK plug	0,42	

REBLOCHADE KIT FOR ALPAGE®

To cook 2 reblochon cheeses. Accessories designed for ALPAGE® devices to vary recipes.

2 saucepans + 2 spatulas + 1 plate.

St/st plate.



Ref.						€
REB01	53	26,5	40	1,885	RACLO1, RACLO2, RACLO2C, RACLO3.	

SPECIAL «RACLETTE» KNIFE

1 smooth side to scrape and 1 microtoothed side to cut «religieuses».

Hardened St/st blade, varnished wooden handle, brass rivets.



Ref.				€
CAR01	24	4,5	1,5	

BBQ POTATOES HOLDER

To hold a potato without getting burnt whilst peeling.

Stainless-steel tip, wooden handle.



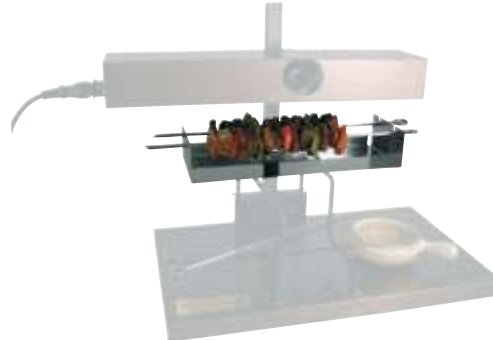
Ref.			€
N4504	13	0,010	

SKEWER KIT FOR ALPAGE®

To cook 2 skewers at each time and to roast hot bread toast with melted cheese. Accessories designed for ALPAGE® devices to vary recipes.

1 plate + 4 skewers 40 cm long.

St/st plate and skewers.



Ref.						€
BROCH01	40	12	6		RACLO1, RACLO2, RACLO2C, RACLO3.	

POTATOES BUCKET

To keep potatoes warm during raclette or fondue's times.

White natural wood.



Ref.							€
SEPOC	30	20	14,5		0,920	Oval with lid	
SEPR			17	20	0,540	Round without lid	
SEPRC			17	21,5	0,690	Round with lid	

CHEESE MELTER

Tilting tray.

1 burner.

Double layers nonstick, St/st.



Ref.					€
TTM03	15/21	30	15	1,750	

«PARTY» TRADITIONAL RACLETTE

For 1/4 round cheese. Up to 4 persons. Electric cord length: 1,10m.

 600W



TTM 



Ref.							€
TTM05	28	24	34	2,7	230V	0,42	
TTM05C-110	28	24	34	2,7	110V	0,42	

«AMBIANCE» TRADITIONAL RACLETTE

For 1/2 cheese wheel. Up to 6-8 persons.

 1000W



TTM 



Ref.							€
TTM10	48,5	28	32	5,7	230V	0,71	
TTM10C-110	48,5	28	32	5	110V	0,71	

TRADITIONAL RACLETTE FOR 2 HALF-WHEELS

To serve raclette continuously.

 1000W



TTM 



Ref.							€
TTM20	54	29	33	5,7	230V	0,71	
TTM20C-110	54	29	33	7,4	110V	0,71	

TRADITIONAL RACLETTE FOR 3 HALF-WHEELS

To serve raclette continuously.

 230V - 2000W

 Epoxy painted steel base, nickel-plated steel support, blackened steel heating body (phosphating).



TTM 



Ref.						€
TTM30	54	47	34	10,4	1,33	

RACLETTE APPLIANCE WITH GAS

For 2 x 1/2 round or rectangular cheeses. 2600-3400W Butane Propane (gas pipe not included). To serve raclette continuously.

 2600-3400W



TTM 



Ref.						€
TTMBRIO	52	28	40	13,8	0,48	

RACLETTE OVEN + GRILL 6 SERVINGS

Delivered without raclette spatula. For 6 servings.

 230V - 900W

 6 saucepans.

 Non-stick upper plate, wooden handle saucepans.



TTM 



Ref.					€
TTM40CE	12	28	1,940	0,21	

TATAR HAT - MODEL WITH BURNER

Appliance to grill thin slices of meat, fish, vegetables and fruits on the cone-shaped hat equipped with pikes. No smoke, no juices that reduce to carbon. Juices flow to the edge of the hat where you place a clear soup with sliced vegetables. No fragility to the thermic shocks.

3 burners.

Enamelled sheet hat.


TTM


Ref.				€
TTM80AL	30	30	2,1	

ELECTRIC CHINESE FONDUE APPLIANCE

Pot for the Chinese fondue: the hot broth cooks vegetables, vermicelli and thin slices of meat or fish.

3,5 L

230V - 1200W

6 TTMFC-P6 strainers and 1 recipes booklet.

Massive beaten and tinned copper, wooden handles.


TTM


Ref.					€
TTMFC01	41	30	3,78	0,42	

RECTANGULAR SAUCEPAN - WOODEN HANDLE

Sold individually.

Non-stick, wooden handle.


TTM


Ref.					€
TTM02PB	19	8,5	1,5	0,080	

TATAR HAT - ELECTRIC MODEL

Appliance to grill thin slices of meat, fish, vegetables and fruits on the cone-shaped hat equipped with pikes. No smoke, no juices that reduce to carbon. Juices flow to the edge of the hat where you place a clear soup with sliced vegetables. No fragility to the thermic shocks.

230V - 1200W

4 TTM80ECP saucepans.

Non-stick coated steel hat.


TTM


Ref.					€
TTM80E	30	30	2,51	0,42	

RECTANGULAR SAUCEPAN - PLASTIC HANDLE

Sold individually.

Non-stick, plastic handle.


TTM


Ref.					€
TTM02P	19	8,5	1,5	0,080	

TRIANGULAR SAUCEPAN - WOODEN HANDLE

Sold individually.

Non-stick, wooden handle.


TTM


Ref.					€
TTM40CEP	18	12,5	1	0,080	

TABLE BARBECUE

For cooking thin slices of meat on charcoal. The barbecue can be lighted on a gascooker (perforated bottom's hearth). Removalbe hearth. Manufactured in compliance with NF standards.

 4 rubber feet.

 Epoxy painted steel, base in massive beech wood.



MADE IN



Ref.	↔	↗	↑	€
BRAS01	29	18	21,7	

TABLE AND COMBINED BARBECUE/REBLOCHADE - RUSTIC

For cooking thin slices of meat on charcoal. The barbecue can be lighted on a gascooker (perforated bottom's hearth). Removalbe hearth. Manufactured in compliance with NF standards.

 1 steel frying pan + 1 composite spatula (480°F).

 Epoxy painted steel, base in massive beech wood.



MADE IN



Ref.	↔	↗	↑	€
BRAS-REB03 32	26	25		

COMBINED BARBECUE/REBLOCHADE - «EDELWEISS»

For cooking thin slices of meat on charcoal. The barbecue can be lighted on a gascooker (perforated bottom's hearth). Removalbe hearth.

 1 steel frying pan + 1 composite spatula (480°F).

 Epoxy painted steel, base in massive beech wood.



MADE IN



Ref.	↔	↗	↑	⏏	€
BRAS-REB02 33	21,5	21,8	7,13		

TOAST'AP®

The removable cast body can reach 350°F / 180°C. Average temperature 300°F / 150°C. Arrange some platters on the table accompanied with breads, each one composes and cooks his toast almost instantly: 3 minutes max for a perfect cooking above and below. The texture is incomparable and the flavors preserter.

 Bamboo service tong, recipe leaflet and 1 burner.

 Superior Non-stick coated cast aluminium, St/st and beechwood.



Ref.	Ex-Ref.	↔	↗	↑	⏏	€
TOASTAP	N2900	22	20	17,2	3,48	

PLANCHETTA



« For convivial barbecues
in all seasons »

No juice leakage:
the enamelled plate
is slightly tapered
to a "diamond tip"

Unbreakable
plate in enamelled steel

For use both
inside and out!



Wooden base

Delivered with 2 burners
but with spaces for 3,
for more powerful heating

Rapid heating
by burners: 10 minutes



With this planchetta, you can grill your meat at the table.
Winds shield accessories (PLAN-PV) in stainless steel available
for outside use.



PLANCHETTA 4 SERVINGS - WOODEN BASE

The upper plate is perforated at the center to let the greases flow in the container provided. For 2 to 4 servings. Enamelled unbreakable plate. Fast heating.

 2 burners + 1 St. S container for flowing fats.

 Ceramic plate, wooden or metal base, St/st.



MADE IN



Ref.	←→	↙↘	↑↓	📦	€
PLAN01	33	22	14	4,4	

PLANCHETTA 2 SERVINGS

The plate is slightly curved in «diamond tip» (not perforated) to prevent the juices from flowing on the edges. For 2 to 4 servings. Enamelled unbreakable plate. Fast heating.

 2 burners.

 Ceramic plate, wooden or metal base, St/st.



MADE IN



Ref.	←→	↙↘	↑↓	📦	€
PLAN05	37	17	14	4,4	

WIND PROTECTOR FOR PLANCHETTA - SET OF 2

To optimize the use of planchettas outdoors: protects the stoves from the wind and ensure a continuous heating.

 St/st



MADE IN



Ref.	↑↓	⌀	📦	🔗	€
PLAN-PV	9	10	0,325	PLAN01, PLAN02, PLAN05.	

PLANCHETTA 4 SERVINGS - METAL BASE

The upper plate is perforated at the center to let the greases flow in the container provided. For 2 to 4 servings. Enamelled unbreakable plate. Fast heating.

 2 burners + 1 St. S container for flowing fats.

 Ceramic plate, wooden or metal base, St/st.



MADE IN



Ref.	←→	↙↘	↑↓	📦	€
PLAN02	34,5	22	10	3,24	

TONG FOR PLANCHETTAS

Tong to grasp the hot ceramic plate of the planchettas.

 St/st



MADE IN



Ref.	←→	↙↘	↑↓	📦	🔗	€
PLAN-P	23	5	2	0,110	PLAN01, PLAN02, PLAN05.	

FONDUE SET «PINETREE»

Kit fondue up to 6 servings, the cast iron cauldron is suitable for all types of fondues.

 2,5 L

 1 stove, 1 burner, 1 decorative plate for stove RECH-PS, 1 cauldron CHAUD01, 6 «arobase» fondue fork FFO6.

 Fondue burner epoxy painted steel, St/st decorative plate, enamelled cast iron cauldron.



MADE IN



Ref.	←→	↙↘	↑↓	📦	€
RECH02-KIT	28	21	25	5,24	

«PINETREE» FONDUE STOVE

Lockable higher plate.

Fondue burner epoxy painted steel, St/st decorative plate, enamelled cast iron cauldron.



MADE IN



Ref.	Height	Width	Weight	Material	Price
RECH02	12	22	0,625	CHAUD01, RECH02-KIT.	€

FONDUE FORKS SUITABLE FOR CHEESE

Ideal for Savoyard fondue. Set of 6.

3 pointed teeth.

St/st, plastic handle.



Ref.	Height	Width	Weight	Material	Price
FOURCH3	27	10	10	CHAUD01, RECH02-KIT.	€

GRILL STONE ONLY

To cook thin slices of meat, fish, vegetables or fruits. The stone can be warmed in an oven (300°C / 520°F max).

Natural ollaire stone.



Ref.	Length	Width	Height	Weight	Material	Price
PIER17	17	17	3	2,3	SUP03	17 x 17 cm
PIER25	25	25	3	4,8	SUP01	25 x 25 cm

FONDUE FORKS SUITABLE FOR MEAT

Ideal for Burgundy fondue. Set of 6.

2 notched teeth.

St/st, plastic handle.



Ref.	Height	Width	Weight	Material	Price
FOURCH2	27	10	10	CHAUD01, RECH02-KIT.	€

CHINESE «FONDUE» LADLES

Set of 4.

Coloured identification clips.

St/st



Ref.	Length	Width	Weight	Material	Price
NC8090660	23	6	0,180		€

SUPPORT FOR GRILL STONE

Burner not included.

Chromed wire, wooden handles.



Ref.	Length	Width	Height	Weight	Material	Price
SUP03	27,5	18,5	13,5	0,480	PIER17	For stone 17 x 17 cm
SUP01	35,5	26,5	13,5	0,540	PIER25	For stone 25 x 25 cm

GRILL STONE WITH SUPPORT

To cook thin slices of meat, fish, vegetables or fruits. The stone can be warmed in an oven (300°C / 520°F max).

 1 burner.

 Natural ollaire stone, chromed wire base, wooden handles.



Ref.						€
PIERO1	35,5	26,5	13,5	5,82	25 x 25 cm	
PIERO3	27,5	18,5	13,5	2,97	17 x 17 cm	

SKEWER HOLDER FOR 4 SKEWERS

 St/st



Ref.	Ex-Ref.					€
NC053		45	22	0,500	With 4 skewers	
NC4250460	POBF05	45	22	0,500	Without skewer	

TONG FOR GRILL STONES

Tong opening: 30 mm. To handle the grill stones when leaving the oven.

 St/st



Ref.						€
PIER-P	21,5	6,5	3,5	0,155	PIERO1, PIERO3, PIER25, PIER17.	

SKEWER HOLDER FOR 2 SKEWERS

 St/st



Ref.	Ex-Ref.					€
NC052		45	22	0,500	With 2 skewers	
NC4250060	POBF01	 45	22	0,460	Without skewer	

WROUGHT IRON SKEWERS HOLDER WITH WOODEN BASE

Supports up to 2 skewers max 40 cm.
Possibility to put a plate on the wooden base: Ø max plate heel 22 cm, plate Ø 30 cm max. Sold without skewer.

Wrought iron, wooden base.



Ref.	←→	↗	⌈	📦	🔗	🔍	€
POBN01	31	27	43	1,070	PIC25 - PIC30 - PIC35 - PIC40.	Single	
POBN01V	31	27	43	6,39		Set of 6 in bulk	

ST. S SKEWERS HOLDER WITH WOODEN BASE

Supports up to 2 skewers max 40 cm.
Possibility to put a plate on the wooden base: Ø max plate heel 22 cm, plate Ø 30 cm max. Sold without skewer.

St S, wooden base.



Ref.	←→	↗	⌈	📦	🔗	🔍	€
POBX01	31	27	43	1,000	PIC25 - PIC30 - PIC35 - PIC40.	Single	
POBX01V				0,820		Set of 6 in bulk	

ST. S SKEWERS HOLDER WITH BASE AND DIP SUPPORTS

Supports up to 2 skewers max 40 cm.
Possibility to put a plate on the wooden base: Ø max plate heel 22 cm, plate Ø 30 cm max. Sold without skewer. Inside diameter of ramekins Ø 8 cm.

2 dip holders.

St S, wooden base.



Ref.	←→	↗	⌈	📦	€
POBX01-S	31	27	43	1,070	

GIANT WIRE SKEWER HOLDER

For 1 giant skewer max 52 cm (BROCH01-G). Possibility to put a plate under the skewer: Ø max plate heel 18 cm, plate Ø 30 cm max. Sold without skewer.

St S



Ref.	⌈	⌀	📦	🔗	€
POBF01-G	60	22,5	0,500	BROCH01-G.	

MEDIEVAL WROUGHT IRON SKEWERS HOLDER

Support for 1 sword skewer. Sold without skewer.

 Metal



Ref.	↔	↗	↓	📦	📏	🔍	€
POBE01	31	26	43	0,780	BROCH02	Metal base	
POBE02	31	27	44	1,100	BROCH02	Wooden base	

MEDIEVAL ST. S SKEWERS HOLDER - SHIFTED BRACKET

The shifted bracket raises the skewers.

 4 skewers BROCH02.

 St S, wooden base, aluminum.



Ref.	↓	⌀	📦	€
POBX4D	58,5	26,5	1,485	

SKEWERS FRAME

The skewer support is fixed to the base with magnets on both sides: stability. Vertical skewer service on a board: cleanliness and hygiene. Allows individual table service. Spots for 5 skewers of 25 cm max. Sold without skewer neither ramekins.

 Channel and magnetic feet.

 St S, papperstone®.



Ref.	↔	↗	↓	📦	📏	🔍	€
PORT02	45	12	28,5	0,490	PIC25.	Papperstone® base	

MEDIEVAL ST. S SKEWERS HOLDER - CENTRAL BRACKET

 4 skewers BROCH02 and 4 St/St ramekins.

 St S, wooden base.



Ref.	↓	⌀	📦	€
POBX4C	54	21	1,410	

SKEWERS FRAME

The skewer support is fixed to the base with magnets on both sides: stability. Vertical skewer service on a board: cleanliness and hygiene. Allows individual table service. Spots for 5 skewers of 25 cm max. Sold without skewer neither ramekins.

 Channel and magnetic feet.

 St S, wood.



Ref.	↔	↗	↓	📦	📏	🔍	€
PORT01	45	12	28,5	0,610	PIC25.	Wooden base	

SKEWERS LADDER

The skewer support is fixed to the base with magnets on both sides: stability. Horizontal skewer service: original and attractive. Allows individual table service. Spots for 3 skewers of 25 cm max. Sold without skewer.

 Channel and magnetic feet.

 St S, wood.



Ref.	↔	↗	↓	📦	📏	🔍	€
ECHE01	45	12	24,5	PIC25.	Wooden base		

SKEWERS LADDER

The skewer support is fixed to the base with magnets on both sides: stability. Horizontal skewer service: original and attractive. Allows individual table service. Spots for 3 skewers of 25 cm max. Sold without skewer.

Channel and magnetic feet.

St S, papperstone®.



Ref.						€
ECHE02	45	12	24,5	PIC25.	Papperstone® base	

EYE SKEWER

High quality finish: oval shaped for a better food holding. Bevelled end. Large eye end.

St/st



Ref.			€
830805	20	20 cm	
830810	24	24 cm	
830820	29	29 cm	

SKEWERS - SET OF 12

St S



Ref.			€
PIC25	25	POBF01, POBF01-R, POBF0, POBN01, POBX01, POBX01-SV, ECHE01, ECHE02, PORT01, PORT02.	25 cm
PIC30	30	POBF01, POBF01-R, POBF0, POBN01, POBX01, POBX01-SV.	30 cm
PIC35	35	POBF01, POBF01-R, POBF0, POBN01, POBX01, POBX01-SV.	35 cm
PIC40	40	POBF01, POBF01-R, POBF0, POBN01, POBX01, POBX01-SV.	40 cm

RING SKEWER

High quality finish: oval shaped for a better food holding. Bevelled end. Movable ring.

St/st



Ref.		€
830640	40	

SKEWERS - LOOP END

Round cut.

St/st



Ref.			€
NC4248760-V	40	0,030	

MEDIEVAL «SWORD» SKEWER

Useful lenght: 35 cm.

St S, aluminium head.



Ref.					€
BROCH02	47	8	1	POBE01, POBE02, POBX4C, POBX4D.	

GIANT SKEWER

Useful lenght: 38 cm.



Ref.	Length	Weight	Price
BROCH01-G	50	POBF01-G.	€

PLATE SKEWERS HOLDER WITH SKEWERS (SET OF 6)

For an original presentation on the plate, with one or several skewers using clip-on supports.

6 skewers of 25 cm.



Ref.	Length	Weight	Price
PBC06C	24	20,5	5
			0,195

CHURRASCO SWORD SKEWER - HALF GUARD

Brazilian swords for «sword service». Traditionally known for the South American barbecues where we put the meat on the sword to cook it over the embers. V-shaped blade, flattened at the end to grab large pieces of meat. Useful length: 50 cm.

Wooden handle, St S blade.



Ref.	Length	Weight	Price
BB-DG	75	3,5	€

PLATE SKEWERS HOLDER

For an original presentation on the plate, with one or several skewers using clip-on supports.



Ref.	Length	Weight	Price
PBC06	12	10	5,5
			0,090

CHURRASCO SWORD SKEWER - WITHOUT GUARD

Brazilian swords for «sword service». Traditionally known for the South American barbecues where we put the meat on the sword to cook it over the embers. V-shaped blade, flattened at the end to grab large pieces of meat. Useful length: 50 cm.

Wooden handle, St S blade.



Ref.	Length	Weight	Price
BB-SG	75	3	€

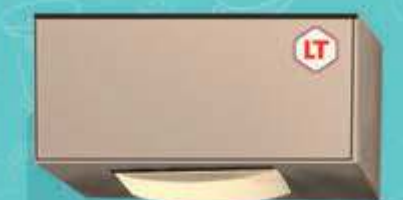
CHURRASCO SWORD SKEWER - WITH GUARD

Brazilian swords for «sword service». Traditionally known for the South American barbecues where we put the meat on the sword to cook it over the embers. V-shaped blade, flattened at the end to grab large pieces of meat. Useful length: 50 cm.

Wooden handle, St S blade.



Ref.	Length	Weight	Price
BB-GC	75	13	€



HANDLED HYGIENE

PRESERVATION	324
--------------	-----

CLEANING	330
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TIDY UP	336
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BOX FOR CLING FILM AND ALU



« The market leader in mass catering,
the indispensable, the original ! »



Aluminium foil:
ultra-resistant serrated edge

Clingfilm:
the film cutter slides along
the cutting edge quickly and cleanly

Notches + screws and
pegs for wall-mounting



Perforation for lock:
avoids rolls disappearing

Adapts to all roll sizes

Suction caps for stability
on the work surface



This product allows rolls to be stored following
good hygiene rules for protecting food.

BAG DISPENSER

Wall or table fixation.



St/st



MADE IN



Ref.					€
B1095	14,5	9,5	31,5	1,100	

CUTTING BLADE FOR CLING FILM

For sliding along the edges of stainless-steel rollers or cardboard boxes. Sliding the cursor cuts the film cleanly.



PP



Ref.				€
DF030	30	0,058	30cm	
DF045	40	0,102	45cm	
DF060	60	0,150	60cm	

DEHYDRATOR FOR FRUITS AND VEGETABLES

Unprogrammable. To conserve, decorate and innovate: light vegetables chips, dried vegetables strips sugar concentrate...



Max. 80°C



250 W 220/240 V 50 Hz



5 stackable trays.



ABS + Tritan



Ref.					€
N3040	21	33	3,2	0,42	

BOX FOR CLING FILM AND ALU

Thin roll-holding stem that adapts to all tube diameters. Internal dimensions > 10 cm than film width to adapt to all roll widths. NF food hygiene: roll storage following proper hygiene rules to protect foodstuffs. Serrated edge for aluminium foil, film cutter for clingfilm. To be used free-standing or fixed to the wall.



Cutting blade for clingfilm. 4 suction pads, 2 screws + dowels.



St/st



MADE IN



NF

Ref.						€
DFV300	40	14	16	2	30cm	
DFV450	56	14	16	2,8	45cm	

PAPER ROLL CUTTER

Width roller: 35 cm Ø 20,5 cm. Counter's model.

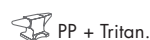


St/st



Ref.					€
DP000	44	28	35	1,000	

ACCESSORIES FOR DEHYDRATORS



PP + Tritan.



Ref.					€
N3040F	0,044	N3040	Food grade sheet		
N3040P	33	0,100	N3040	Tray	

JAPANESE BOXES



« Freshness, durability,
and aestheticism »



Hygienic:
easy to wash

Durable,
no deterioration
of the material

18/10 stainless steel



Long-lasting freshness
thanks to stainless-steel conductivity

NEW



Perfect for keeping your morning mises en place as they should be: cleanliness and freshness maintained in the fridge from morning until service on the work surface.

PROGRAMMABLE DEHYDRATOR

Up to 20 trays. Timer and temperature control. To conserve, decorate and innovate: light vegetables chips, dried vegetables strips sugar concentrate...

 30° - 80°C (86-248°F)

 530 W 220/240 V 50 Hz

 6 stackable trays.

 ABS



Ref.						€
N3042	43,5	29	21	3,6	0,42	

JAPANESE BOX

 St/st 18.8



Ref.						€
N4390T		10,5	6,8	5,8	N4390C Container	
N4390C		11,6	7,7	0,8	N4390T lid	
N4391T		13,7	10,6	6	Container	
N4391C		14,7	11,6	1	N4391T lid	
N4391G		11,6	8,4	1,1	N4391T Grid	
N4392T		16,2	11,1	6,7	Container	
N4392C		17,4	12,3	1	N4392T lid	
N4392G		14,3	9,2	1,1	N4392T Grid	

ACCESSORIES FOR DEHYDRATORS

 PP + ABS.



Ref.				€
N3042F	0,064	N3042	Set of 2 food grade sheets	
N3042P	0,258	N3042	Tray	

JAPANESE MINI-BOXES IN CONTAINER

 St/st 18.8



Ref.					€	
N4410		28,1	11,8	6,3	4 x boxes N4390T	
N4411		22,4	14,9	6,3	5 x boxes N4191T	
N4412		32,8	14,8	6,3	6 x boxes N4190T	
N4413		43,2	14,8	6,3	8 x boxes N4190T	

CONDIMENT DISPENSER

Removable containers: 14 x 7,7 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

 1 recipient = 47 cl / 500 g.

 St/st



Ref.						€	
N4401	14,7	30,5	9,3	0,243	4 places		
N4402	14,7	38	9,3	0,853	5 places		
N4403		14,7	45,8	9,3	1,100	6 places	

CONDIMENT DISPENSER

Removable containers: 14 x 7,7 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

1 recipient = 47 cl / 500 g.

St/st, PP.



Ref.	Length	Width	Height	Volume	Material	Accessories	Price
N4404	14	7,7	7	0,040	N4401, N4402, N4403	Spare bowl	€

CONDIMENT DISPENSER

Removable containers 14 x 11 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

1 recipient = 78 cl / 850 g.

ABS, PP.



Ref.	Length	Width	Height	Volume	Material	Accessories	Price
N4409	14	11	7	0,040	N4408	Spare bowl	€

FLOUR AND INGREDIENT BIN

With wheels.

102 L

Lid

PP



Ref.	Length	Width	Height	Volume	Price
NBI01	42	75	71	6,55	€



CONDIMENT DISPENSER

Removable containers 14 x 11 x 7 cm. Your ingredients, garnishes, and spices within reach. For sandwiches, pizzas, sushi, maki, plating up, cocktails, etc.

1 recipient = 78 cl / 850 g.

ABS, PP.



Ref.	Length	Width	Height	Volume	Accessories	Price
N4408	16	49	9,3	1,200	4 places	€

CHEESE STORING BOX

PP



Ref.	Length	Width	Height	Volume	Accessories	Price
N3509-CA	3,3	11	0,058	Camembert		€
N3509-CO	3,7	13	0,082	Coulommiers		€

DOUGH CONTAINER

16,8 L

PP



Ref.	Length	Width	Height	Volume	Price
NBI10	60	40	7,7	1,050	€

VACUUM BAGS

Specially-designed mesh for better air extraction during suction, and to create a watertight seal during sealing. Suitable for vacuum cooking and storage. Bain marie, microwave oven, refrigerator, freezer.

 -20°C +100°C

 Two-layer PA / PE film, PA 1 microns + PE 13 microns.



Ref.					€
NV010	36	28	0,560	Set of 25 bags	
NV011	28	20	0,520	Set of 40 bags	
NV012	55	13	0,510	Set of 30 bags	

DOMESTIC VACUUM SEALING MACHINE

Manual locking before vacuum-packing for fragile and marinated foodstuffs. Waiting time between vacuum-packing sessions: 2 min. Bag-sealing function. Heating strip: L 30 cm. For vacuum cooking and storage.

 14 L /min.  -0,75 bar. 2900 tpm.

 230 V 50 Hz 185 W

 Suction hose and adapter for dishes, covers, carafe, and stopper from the range. Bag cutter. 2 rolls (1.5 m x 20 cm + 1.5 m x 28 cm) + 3 bags measuring 28 x 36 cm + 3 bags measuring 20 x 28 cm.

 ABS



Ref.						€
NV200	34	17	9	3,5	0,42	

VACUUM SEALER BAG ROLLS

For cutting and sealing to your dimensions. Specially-designed mesh for better air extraction during suction, and to create a watertight seal during sealing. Suitable for vacuum cooking and storage. Bain marie, microwave oven, refrigerator, freezer.

 -20°C +100°C

 Two-layer PA / PE film. Smooth part: 1 microns thick. Waffled part: 13 microns thick.



Ref.					€
NV013	300	28	0,560	Set of 3 rolls	
NV014	300	20	0,590	Set of 4 rolls	
NV015	300	13	0,460	Set of 5 rolls	

SEMI-PROFESSIONAL VACUUM SEALING MACHINE

Self-lubricating 2-piston pump. Liquid channel and collector; machine stops automatically to avoid damage to pump. Automatic locking whilst vacuum-packing. Automatic stop at -0.5 bar. Waiting time between vacuum-packing sessions: 20 sec. Bag-sealing function. Heating strip: L 30 cm. For vacuum cooking and storage.

 22,5 L /min.  -0,8 bar. 2900 tpm.

 230 V 50 Hz 240 W

 Suction hose and adapter for dishes, covers, carafe, and stopper from the range. Compartment for rolls and bag cutter. 2 rolls (1.5 m x 20 cm + 1.5 m x 28 cm) + 3 bags measuring 28 x 36 cm + 3 bags measuring 20 x 28 cm.

 ABS



Ref.						€
NV400	38	25	10,5	4	0,71	

DISPENSER BOXES FOR DISPOSABLE INSTITUTIONAL PEAKED CAPS

Screws + dowels.

St/st



Ref.	←→	↗	↑	📦	🔍	€
B1000.	26	10,5	28	2,8	For boxes of mob caps	
B1050.	31	27,7	19,5	6	For boxes of unwoven clip-held mob caps	

DISPENSER BOXES FOR DISPOSABLE GLOVES

Screws + dowels.

St/st



Ref.	←→	↗	↑	📦	🔍	€
B1030.	25	14	9	1,500	Down supply	
B1035.	26	8,1	13,5	1,000	Front supply	

DISPENSER BOXES FOR VISITOR'S KIT

Screws + dowels.

St/st



Ref.	←→	↗	↑	📦	€
B1060.	12,3	10,4	43,5	2	

DISPENSER BOX FOR DISPOSABLE MASKS

Screws + dowels.

St/st



Ref.	←→	↗	↑	📦	€
B1010.	8,7	4,7	26	0,520	

DISPENSER BOXES FOR DISPOSABLE CAPS

Screws + dowels.

St/st



Ref.	←→	↗	↑	📦	🔍	€
B1040.	29	12,3	27,7	2	For caps	
B1020.	29,5	10,5	14,5	1,800	For boxes	

WALL-MOUNT BOX HOLDER FOR CAPS DISPENSER

St/st



Ref.	←→	↗	↑	📦	€
B1000E	25,3	10,2	27,3	0,920	

WALL-MOUNT BOX HOLDER FOR MASKS

 St/st



Ref.					€
B1010E	8,7	4,7	25,8	0,330	

WALL-MOUNT BOX HOLDER FOR PAPER CAPS

 St/st



Ref.					€
B1020E	29,7	9,6	13	0,550	

BOTTLES AND CANS PRESS

All cans. Bottles up to 2.5 l. To crush cans and plastic bottles. Waste volume reduced by 80%.

 Réduction de 80% du volume de déchet.



Ref.					€
N8020	13,5	12	50	2	

WALL-MOUNT BOX HOLDER FOR GLOVES

Front outlet.

 St/st



Ref.					€
B1035E	25,3	8,2	13,2	0,396	

CANS PRESS

Fits to round cans 5 x 1 and 3 x 1. To crush cans.

 St/st



Ref.	Ex-Ref.					€
N8019	PMO1	28,5	40,5	112	20	



« Compact your waste! »

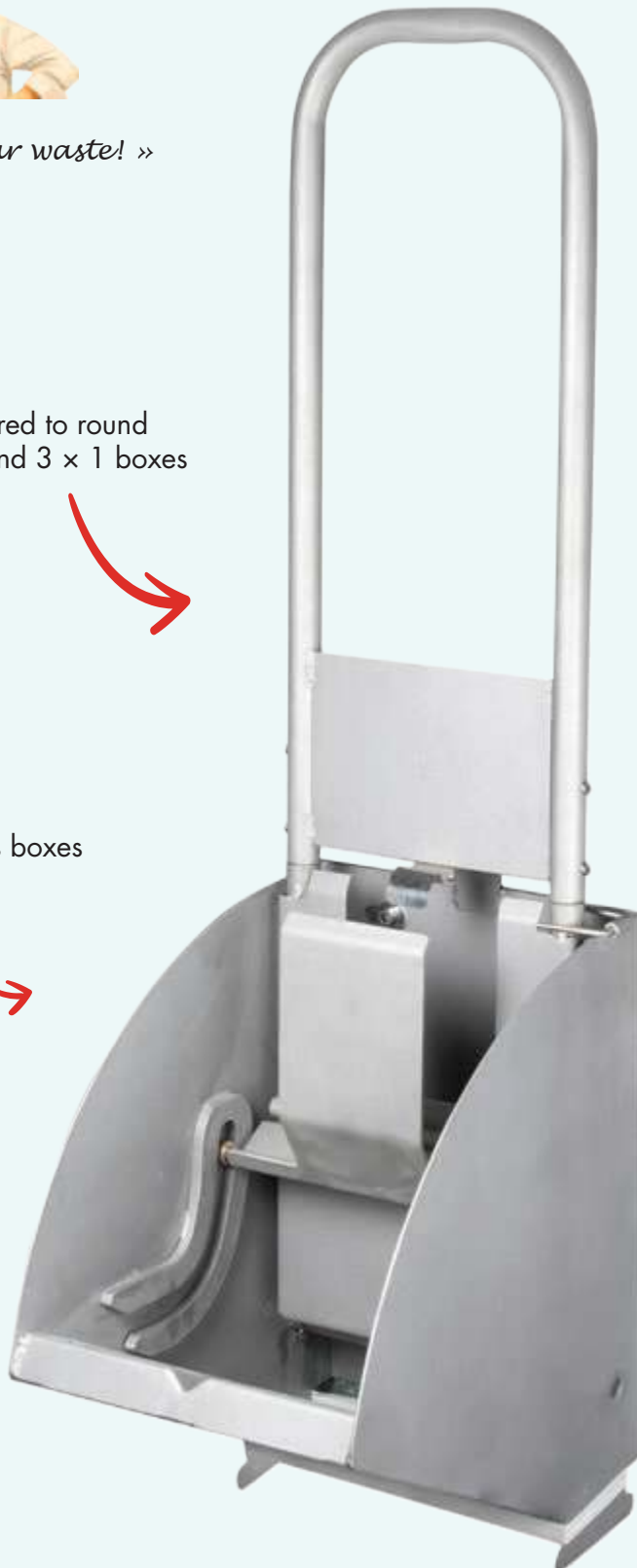
Tailored to round
5 x 1 and 3 x 1 boxes

To compress boxes

CANS PRESS



Stainless steel



FLAT DISH DRAINER

For 13 plates.



Ref.	↔	↗	⌈	📦	€
NC5042060	43	32	12	0,860	

POSEIDON FLAT DISH DRAINER

For 14 plates.



Ref.	↔	↗	⌈	📦	€
NC5042560	43	32	13	0,834	

LID RACK



Chromed steel



Ref.	●	↔	↗	⌈	📦	€
NC5091150	30	10	14,2	0,460		

VERTICAL DISH DRAINER

For 13 plates and glasses.



Ref.	↔	↗	⌈	📦	€
NC5042160	35	29,5	43	1,120	

DECANTER DRYER

Can be disassembled for storage. For air-drying carafes upside-down.



Shock-absorbing ball.



Chromed steel



Ref.	⌈	⌀	📦	€
NC5043160	32	8	0,432	

TRAY FOR DRAINERS



St/st



Ref.	↔	↗	📦	🔗	€
NC5041760	41	33	0,890	NC5042060, NC5042160, NC5042650, NC5042660, NC5042560.	

VERTICAL CUTLERY BASKET

Fits drainers ref. NC5042160

St/st



Ref.					€
NC5043260	12,5	7,5	15	0,180	

MUSHROOM BRUSH

2 levels of hardness. Ideal for truffles mushrooms, new vegetables and potatoes.

Wooden brush - natural bristles



Ref.			€
YC90006	4	0,026	

NAIL BRUSH

Plastic



Ref.	€
NBR03	

CUTLERY BASKET

St/st



Ref.				€
NS001	13,5	11,7	0,173	

VEGETABLE AND TRUFFLE BRUSH

To clean mushrooms carefully, without water.

Wooden brush - natural bristles



Ref.			€
YC90106	12,5	0,080	

SCRAPER FOR OVEN

St/st scraper, wooden handle.

BEST SELLER



Ref.	Ex-Ref.						€	
NBR01	BRX01		27	3	5	0,120	Long handle	

SCRAPER FOR OVEN

 St/st scraper, wooden handle.



Ref.					€
NBR02	17,5	7,5	0,300	Short handle	

THIN CLEANING BRUSH

Thin and long. Ideal for cleaning sauce dispenser or pastic / St St staws.

 Metal wire, polyamide bristles.



Ref.					€
DO800-G	30,5	2,5	0,064	NDS500, NDS500-2, NDS500-3, NDS200, NDS200-2, NDS200-3, NDS1000, NDS1001, NDS301	

FLOUR BRUSH

Hygienic.

 ABS and polyamide.



Ref.		€
NBR04	0,170	

FLY SWATTER

 Old iron



Ref.			€
NC078	52	0,080	

TOOL HOLDER

St/st



Ref.	Height	Width	Weight	€
NC5043460	19	10	0,208	

CHECK HOLDER WITH MARBLES

For good communication between dining room and kitchen.

Screws and plugs.

St/st and marbles.

BEST SELLER


Ref.	Ex-Ref.	Length	Weight	Width	€
N8028		25	0,265	25 cm	
N8029	PPF01	50	0,420	50 cm	

CHECK HOLDER WITH SPRINGS

To place orders in their proper sequence.

Screws and plugs.

St/st

BEST SELLER


Ref.	Ex-Ref.	Length	Weight	Width	Height	€
N8030	PPF02	62,5	0,800	8 springs		
N8031		100	1,000	13 springs		
N8032			0,020	N8030, N8031	Spare parts: 1 spring + 1 screw	

NOTE PAPER HOLDER

Wall fixation.

Note paper and pencil holder, 2 screws and plugs.

St/st



Ref.	Width	Height	Depth	Weight	€
N8033	10	4,8	24,9	0,325	

CHECK HOLDER WITH MARBLES

For good communication between dining room and kitchen.

Screws and plugs.

Aluminium and marbles.



Ref.	Length	€
N8034	100	

CUTTING BOARD RACK

For 6 boards. Wire 6 mm.

4 stands.

St/st

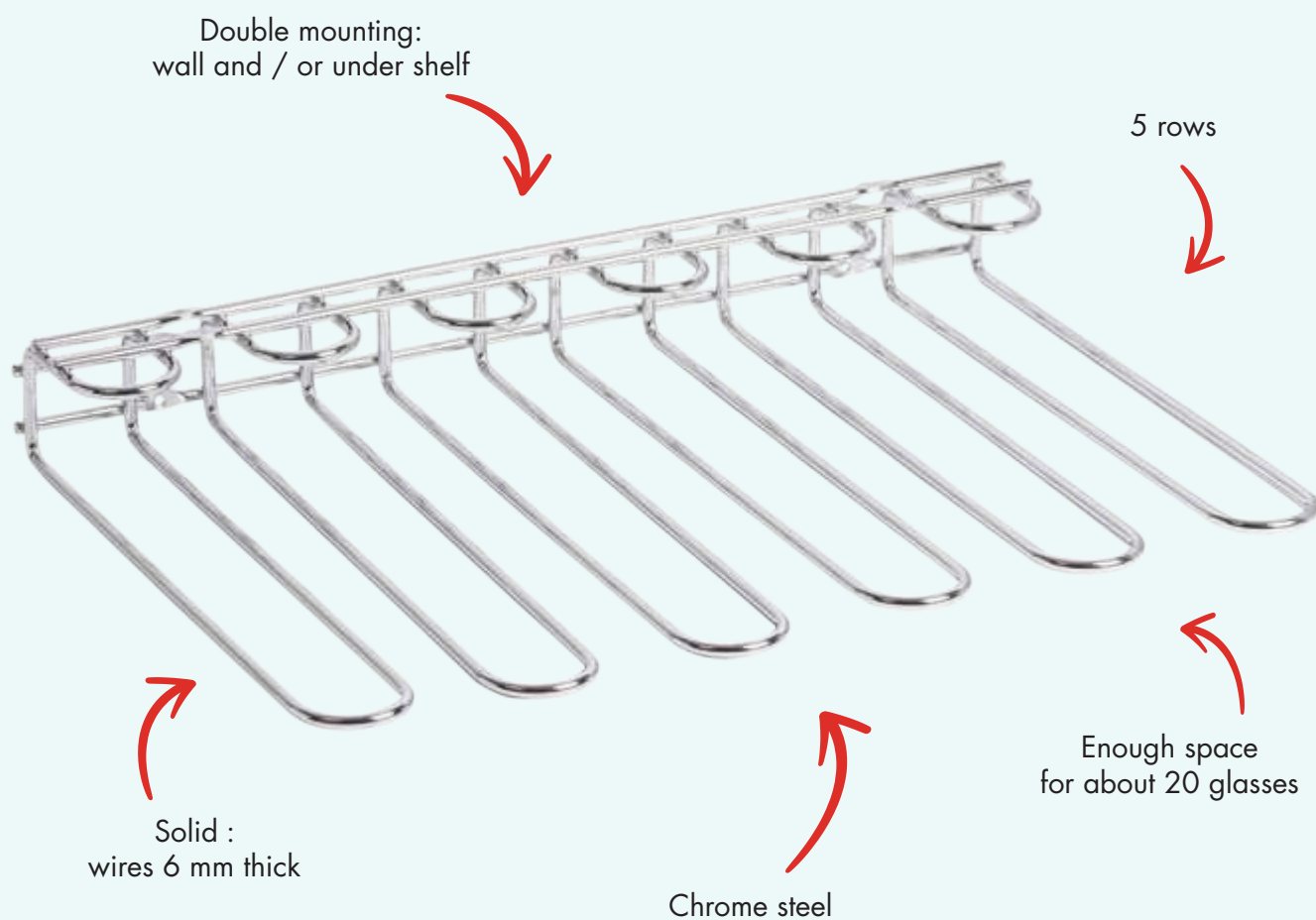


Ref.	Width	Height	Depth	Weight	€
NC016	30	28	26,3	1,130	

GLASS RACK



« Organise your shelves »



GLASS RACK

5 rows. About 20 glasses. Double fixing: wall-mounted and / or under-shelf.

4 screws and dowels.

Chromed steel

BEST SELLER


Ref.					€
NC018D	45	31,6	5,5	1,700	

BOTTLE RACK

Back stop to keep bottles in place.

Chromed steel, wooden handle.



Ref.						€
NC5010650	21	27,5	72	2,4	12 bottles	

SPICE RACK 12 BOTTLES

Chromed steel

BEST SELLER


Ref.					€
NC5016050	25,5	11	20	0,600	

BOTTLE RACK

Back stop to keep bottles in place.

Chromed steel, wooden handle.

STOCK LIMIT


Ref.						€
NC5010550	21	27,5	38,5	1,350	6 bottles	

PLATED BOTTLE RACK

6 bottles. Anti-corrosion finish.

Chromed steel



Ref.					€
NC5015150	22	20	33	1,200	

HALF WALL RACK

Storage in storage areas and in the kitchen: saucepans, utensils, dry foods, etc. Undershelf bar to hang S-hooks.

6 set of "S" hooks, bar.

Chromed steel, aluminium.



Ref.					€
NC5080150	60	30	0,037	Rectangular	

HALF WALL RACK

Storage in storage areas and in the kitchen: saucepans, utensils, dry foods, etc. Undershelf bar to hang S-hooks.

-  12 set of "S" hooks, bar.
-  Chromed steel, aluminium.



Ref.					€
NC5080250	90	30	0,053	Rectangular	

RACK TO HANG

Making place in storage areas and in kitchens: saucepans, utensils, etc. Die-cast hooks sliding along full rails around racks. S-hooks to position on the rack.

-  4 swivel hooks, 4 pan hooks, 32 hanging links, 6 set of "S" hooks, 4 hanging screws.
-  Chromed steel, aluminium.



Ref.					€
NC5081450	50	50	0,440	Square	

RACK TO HANG

Making place in storage areas and in kitchens: saucepans, utensils, etc. Die-cast hooks sliding along full rails around racks. S-hooks to position on the rack.

-  6 swivel hooks, 6 pan hooks, 32 hanging links, 12 set of "S" hooks, 4 hanging screws.
-  Chromed steel, aluminium.



Ref.					€
NC5081950	102	52	11,45	Oval	

HALF WALL RACK

Storage in storage areas and in the kitchen: saucepans, utensils, dry foods, etc. Undershelf bar to hang S-hooks.

-  4 swivel hooks, 6 set of "S" hooks.
-  Chromed steel, aluminium.



Ref.					€
NC5080550	50	25	0,026	Half round	

RACK TO HANG

Making place in storage areas and in kitchens: saucepans, utensils, etc. Die-cast hooks sliding along full rails around racks. S-hooks to position on the rack.

-  6 swivel hooks, 24 hanging links, 6 set of "S" hooks, 3 hanging screws.
-  Chromed steel, aluminium.

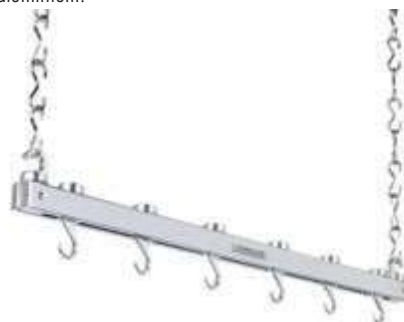


Ref.				€
NC5081550	50	4,5	Round	

RACK TO HANG

Making place in storage areas and in kitchens: saucepans, utensils, etc. Die-cast hooks sliding along full rails around racks. S-hooks to position on the rack.

-  2 swivel hooks, 4 pan hooks, 16 hanging links, 2 hanging screws.
-  Chromed steel, aluminium.



Ref.					€
NC5082050	91	4	0,073	Single bar	



POP DISPLAYS

BOOKS

POP DISPLAYS

342

Display unit
Countertop display
Signs

BOOKS

349

Poster

EMPTY DISPLAY FOR 12 THERMOMETER SPATULAS-SPOONS



Ref. €
YC60888 YC60804

EMPTY DISPLAY FOR 12 THERMOMETER SPATULAS



Ref. €
YC60788 YC60704

EMPTY POP CDU FOR ICE-CREAM SCOOP TONG



Ref. €
YC74088 0,278 YC74001

COOKIE SCROLLER EMPTY CDU DISPLAY



Ref. €
YC71888 0,290 YC71804

PETITS-BEURRE SCROLLER EMPTY CDU DISPLAY



Ref. €
YC71988 0,330 YC71904

LATTICE PASTRY ROLLER EMPTY CDU DISPLAY



Ref. €
YC72088 0,327 YC72004

RECIPES REFILL FOR ROLLERS' DISPLAYS

Set of 50.



Ref.			€
YC71887	YC71888	Cookie	
YC71987	YC72988	Petits-beurre	
YC72087	YC72088	Latte pastry	

EMPTY CDU DISPLAY FOR NICKED RING PULLER / JAR OPENER



Ref.			€
N3044-DIS	0,634	N3044	

EMPTY CDU DISPLAY FOR OLIVE AND CHERRY PITTER



Ref.			€
N4203-DIS	N4203		

INFRARED THERMOMETER CDU DISPLAY



Ref.			€
YC60685	30	YC60604	

AVOCADO PEELER AND SLICER DISPLAY



Ref.			€
N4196-DIS	N4196		

EMPTY CDU DISPLAY FOR NUT CRACKER / BOTTLE OPENER



Ref.			€
N4187-DIS	0,400	N4187	

EMPTY CDU DISPLAY FOR MAGIC SPOON WHISK



Ref.			€
N3086-DIS	N3086		

EMPTY CDU DISPLAY FOR GOURMET EGG TOP CUTTER



Ref.			€
N4183M-DIS	0,150	N4183M	

FISHBONE NIPPERS COUNTER DISPLAY



Ref.			€
PAP-DIS		PAP1 - PAP2	

EMPTY CDU DISPLAY FOR SCALLOP KNIFE



Ref.			€
N4170-DIS	0,964	N4170	

EMPTY CDU DISPLAY FOR OYSTER KNIFE



Ref.			€
N4172-DIS	0,120	N4172	

EMPTY CDU DISPLAY FOR MUSLIN BAG / JELLY STRAINER



Ref.			€
N3006-DIS		N3006	

EMPTY CDU FOR MUSHROOM BRUSHES



Ref.			€
YC90088		YC90006	

CDU W/ 22 WOODEN MUSHROOM BRUSH NATURAL BRISTLES



Ref.			€
YC90099	0,700		

EMPTY CDU FOR VEGETABLE BRUSHES



Ref.			€
YC90188	0,102	YC90106	

CDU W/ 10 WOODEN VEGETABLE BRUSH, NATURAL BRISTLES



Ref.		€
YC90199	1,000	

EMPTY CDU DISPLAY FOR THE «BUTTER» PRODUCT RANGE



Ref.		€
BAR-DIS	BAR102 - BAR103 - BAR104 - BAR152 - BAR153	

EMPTY CDU FOR CANELE BORDELAIS MOULDS

Free with the first purchase of 24 canele bordelais moulds, any size.



MADE IN



Ref.		€
307130	26 20 36 0,280 729510 - 729520 - 729530	

EMPTY CDU DISPLAY FOR HEAT-CONDUCTING SPREADER KNIFE



Ref.		€
BAR140-DIS	BAR140	

EMPTY CDU FOR SINGLE SERVING CAKES

Free with the first purchase of 24 single serving cake moulds.



MADE IN



Ref.		€
307140	26 20 36 307140	

EMPTY CDU FOR PASTÉIS DE NATA

Free with the first purchase of 24 pasteis de nata.

with recipes



MADE IN



Ref.		€
307138	26 20 36 196517	

EMPTY CDU FOR MINI-BRIOCHE MOULDS

Free with the first purchase of 24 briochette moulds.



Ref.	←→	↗	↑	€
307139	26	20	36	

12-CUP BARQUETTE PAN CDU

Good displays sell more! Increase sales through merchandising. FREE with the first purchase of 6 barquette pans.



Ref.	←→	↑	📄	€
307132	17	17	298410	

EMPTY CDU FOR DOUGH PUSHERS

Free with the first purchase of 12 dough pushers



Ref.	↑	⊘	📄	€
307131	1	16,5	319110	

CDU WITH HOME MADE BREAD RECIPES

Free with the first purchase of 6 bread pans



Ref.	←→	↑	📄	€
307136	17	17	234010 - 223690 - 134000 - 123690	

RECIPES REFILL 50 PC.



Ref.	📄	🔍	€
305256	307132	Barquette	
305254	307136	Home bread	
305257	307139	Brioche	
305255	307138	Pasteis de Nata	
305253	307130	Caneles Bordelais	
305258	307140	Minicakes	

EMPTY CDU FOR SMALL HOLIDAY SHAPES

Free with the first purchase of 36 small holiday shapes for shortbread cookies or set of 6.



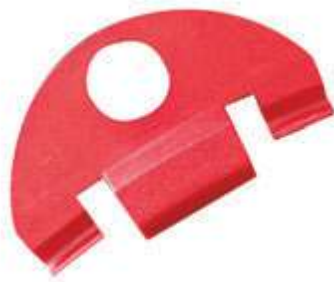
Ref.	📄	€
307137	884154 - 884153	

CLIP

Fix it on rolled edges of the moulds or baking pans to display on spits.



Ref.	↔	↗	⌈	€
000100	5,5	3,5	1	



LOGO SIGN

Check with your sales representative

rigid and washable



Ref.	↔	↗	€
307134	40	40	



TIN PETITS-FOURS MOULDS SIGN

Check with your sales representative.



Ref.	↔	↗	⌈	⌋	€
189900	115	65	8	10	



MOULD SUPPORT

Perfect to present each tart mould size, cake mould, and to set baking sheets (madeleines, financiers, barquette pan, tartlet pan,...) on shelves near products stored flat.

St/st



Ref.	↔	↗	⌈	⌋	⌌	€
813710	22	15,5	6	0,240		



NON-STICK PETITS-FOURS MOULDS SIGN

Check with your sales representative.



Ref.	↔	↗	⌈	⌋	⌌	€
289900	115	65	8	10		



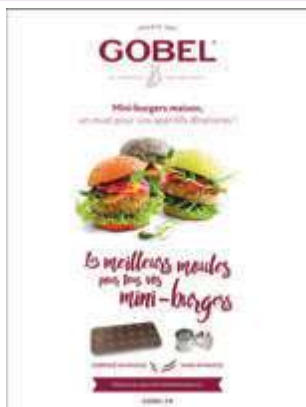
EMPTY COUNTER DISPLAY FOR EGG TOP CUTTER REF. N4183C



Ref.	⌋	⌌	€
N4183C-DIS	0,240	N4183C	

«MINI-BURGER» CDU

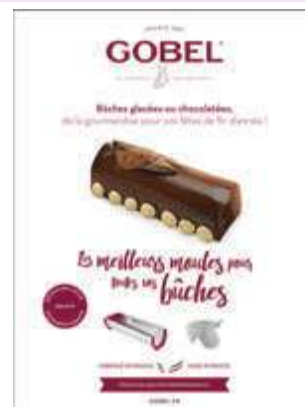
Check with your sales representative.



Ref.	←→	↗	€
307146	40	30	

«YULE-LOG» CDU

Check with your sales representative.



Ref.	←→	↗	€
307145	40	30	

DECO SPOON® DISPLAY

CDU sold full. To succeed every plate presentation with accuracy when working with liquid preparations (sauces, coulis, gravy, jus...).



Ref.	←→	↗	⊥	📦	🔍	€
PLU20X	22	33,5	33	4,19	Stainless steel	

DISPLAY BOX OF 10 SHARPENERS



Ref.	←→	↗	⊥	📦	🔍	€
BAFFUM	2,1	1,5	0,8	0,540	ALFFUM	

EMPTY CDU DISPLAY FOR VEGETABLE SHARPENER REF. ID1100



Ref.	🔍	€
ID1102P	ID1100	

EMPTY MANDOLINE DISPLAY UNIT

📦 Cardboard.



Ref.	←→	↗	⊥	📦	€
PRESMAND 33	52	116	3,14		

COOKBOOK: «THE ART OF COOKING WITH STAINLESS STEEL PASTRY RINGS»

72 pages: 28 sweet and savoury recipes



Ref.	↔	↗	⌈	📖	€
318710	20,5	21	1,2	0,420	

« LINES AND COLOURS - COCKTAIL MASTER » BOOK

Original recipes and ideas to use the Cocktail Master.

Brigitte Kittel



Ref.		📖	🔍	€
LIVRE-12	220	0,680	FR	
LIVRE-12_ALL	220	0,680	GER	
LIVRE-12_ANGL	220	0,680	EN	
LIVRE-12_NEER	220	0,680	DUT	

«SOUVENIRS GRATINÉS D'UNE RESTAURATRICE»

Français
 Isabelle Daulard



Ref.		📖	€
LIVRE-14	136	0,440	

COCKTAILS & VEGETABLE CARVING

61 lessons. Ideas and suggestions for succeeded cocktails and for the glasses decoration. 61 lessons.

Français
 Frédéric Jaunault
 Coated paper.



Ref.	Ex-Ref.	📖	€
LIVRE-10	LIVRE-10	160	0,340

VEGETABLE & FRUIT CARVING

2008 Edition. For expert sculptors: 50 masterpieces and their technics.

Français – English – Italiano – Deutsch
 Xiang Wang
 Hard cover.



Ref.		📖	€
LIVRE-13	200	1,550	

CARVING ON FRUITS AND VEGETABLES

> 80 lessons. Step by step with pictures and videos. The writer is «Best craftsman of France», Europe and France champion in fruit and vegetable carving.

- Français
- Frédéric Jaunault
- DVD
- Hard cover.



Ref.			€
LIVRE-15	408	1,830	

THE ABC OF FRUIT AND VEGETABLE CARVING

23 lessons. The perfect book to learn about the fruit and vegetable carving in a simple and friendly way. 23 illustrated lessons, several pictures and advices.

- Xiang Wang



Ref.	Ex-Ref.			€
LIVRE-4	96	0,600		
LIVRE-5	LIVRE5	96	0,600	
LIVRE-7	96	0,600		

«CHOCOLATE DELIGHTS» COOKBOOK

- Français
- 100% recycled paper



Ref.			€
YC99901	Pages: 64	0,133	

CUTTING AND CARVING FRUITS

The book is divided in lessons according to different fruits. Illustrated by more than 500 color pictures, how to turn simple fruits into a real piece of work.

- Français – English – Italiano – Deutsch
- Xiang Wang
- Hard cover.



Ref.			€
LIVRE-2	206	1,540	

THE COMPLETE MANUAL ON ICE CARVING

To mark the occasions with artistic decorations that guests will remember.

- Français – English – Italiano – Deutsch
- Toni Steininger



Ref.			€
LIVRE-9	143	1,340	

«CHILDHOOD TREATS» COOKBOOK

- Français
- 100% recycled paper



Ref.			€
YC99902	Pages: 64	0,133	

«THE KITCHEN » POSTER

Printing forbidden. Action stations in the kitchen with 100 humorous details.

- Roger Blachon
- Individual cardboard roll.
- Glossy paper.



Ref.					€
PB1	30	44,5	0,060	S	
PB2	63	90,5	0,080	L	

Ref.	Ex-Ref.	Title		
ALLIGATOR SLICER				
N3011MX-N		Cleaning grid for mini onion slicer	N3011	1,12
N3011-N		Cleaning grid for N3011	N3011	1,83
N3011TGN		Cleaning grid, slicer	N3011	3,33
N3011TSC		Cutting support for N3011T	N3011	8,57
N3011X-03-N		Cleaning grid 3x3mm / N3011X	N3011	1,72
N3011X-03-P		Pusher 3x3mm for N3011X	N3011	7,29
N3011X-06-N		Cleaning grid 6x6mm/N3011X (D)	N3011	1,72
N3011X-09-N		Cleaning grid 9x9mm for ST/ST BIG ALLIGATOR (D)	N3011	1,72
N3027F-C		Knife with handle for N3027F	N3027	6,96
N3027F-P		Wooden tray N3027F	N3027	10,29
N3027F-TC		Central stick for N3027F	N3027	5,04
N3502-K		Stretching kit for wire N3502	N3502	15,12
N3502-R		Spring for N3502	N3502	7,18
TEGK4		Set of blades & pusher for TEG (16 blades/cutting 4,76mm)	TEG	903,00
TEGK6		Set of blades & pusher for TEG (12 blades/cutting 6,35mm)	TEG	887,25
TEGK9		Set of blades & pusher for TEG (8 blades/cutting 9,52mm)	TEG	871,50
TEGL4		Blades for TEG - 16 blades/cutting 4,76mm	TEG	842,10
TEGL6		Blades for TEG - 12 blades/cutting 6,35mm	TEG	842,10
TEGL9		Blades for TEG - 8 blades/cutting 9,52mm	TER	808,50
TEGP4		Pusher for TEG - 12 blades	TER	44,10
TEGP6		Pusher for TEG - 16 & 8 blades	TER	60,90
TERK4		Set of blades & pusher for TER (16 blades/cutting 4,76mm)	TER	816,90
TERK6		Set of blades & pusher for TER (12 blades/cutting 6,35mm)	TER	806,40
TERK9		Set of blades & pusher for TER (8 blades/cutting 9,52mm)	TER	798,00
TERL4		Blades for TER - 16 blades/cutting 4,76mm	TER	766,50
TERL6		Blades for TER - 12 blades/cutting 6,35mm	TER	766,50
TERL9		Blades for TER - 8 blades/cutting 9,52mm	TER	750,75
TERP4		Pusher for TER - 12 blades	TER	38,85
TERP6		Pusher for TER - 16 & 8 blades	TER	50,40
ANANAS PEELER-CUTTER				
EA002	EPLAN01-P2	Pusher for pineapple peeler ø89mm	EA.	73,20
EA004	EPLAN01-P1	Pusher ø74 mm for pineapple peeler	EA.	73,20
EA006	EPLAN01-P4	Pusher ø102 mm for pineapple peeler	EA.	73,20
EA008	EPLAN01-P3	Pusher ø95 mm for EA	EA.	79,50
EA35030		Stabiliser for EA	EA.	51,98
EA35035		Single lever without handle - EA	EA.	51,45
EA35036		Plain lever handle for EA (part J)	EA.	42,63
EA35060		Blade-retaining padS EA (front and rear)	EA.	51,98
EA35089		Blade screw EA	EA.	7,29
EA-GP		Pusher pin for EA	EA.	2,36
EATRS		Spring for EAT (unit)	EAT	16,07
EA-VSL		Blade-tightening screw - EA	EA.	2,26
APPLE PEELER				
N4232-MB		Wooden handle for potato peeler N4232/N4233	N4232 / N4233	1,42
N4232-TD		Front fork for N4232-N4233	N4232 / N4233	3,94
N4232-TM		Handle for N4232T	N4232	1,40
N4232TVLP		Screw for peeling blade/N4232T	N4232T	0,24
N4232VLT		Screw for slicing blade/N4232T	N4232T	0,47
N4237		Suctions for ref N4232	N4232	11,87
APPLE PEELER (KALI)				
N6101		Slicing blade for Kali apple peeler - N4230	N4230	29,52
N6102		Complete peeler / apple peeler - Kali-	N4230	32,75
N6103		Spindle / apple peeler - Kali -	N4230	23,01
N6104		Bow /apple peeler - Kali -	N4230	17,07
N6105		Bow spring / apple peeler - Kali -	N4230	10,50
N6106		Handle / apple peeler - Kali -	N4230	26,15
N6107		Threaded pin/ apple peeler - Kali -	N4230	80,92
N6108		Clamp / apple peeler - Kali -	N4230	52,08
N6110		Slicing blade screw / apple peeler - Kali -	N4230	5,89
N6111		Adj/screw / apple peeler - Kali -	N4230	1,81
N6113		Vis 6x10/ apple peeler - Kali -	N4230	3,91
N6114		Cam / apple peeler - Kali -	N4230	10,66
N6115		Flat spring / apple peeler - Kali -	N4230	9,24
N6116		Plastic insert / apple peeler - Kali -	N4230	2,76
N6117		Rubber foot for Kali N4230	N4230	2,81
N6118		Endless screw+ fork / Kali tight slices	N4230	85,74
N6118-V		Single set screw for thin-slice Kali	N4230	53,55
N9022.		Ferrule / motor Kali	N4230	19,85

Ref.	Ex-Ref.	Title		
BAR AND COCKTAILS				
DO402		Set of rings for glass cup	DO4	5,73
BIRD'S NEST MOULD				
NC019-C		Holding hooks for NC019	NC019	1,50
BOTTLE OPENER				
001D		Gold-plated mounting for 2030TB	2030TB	118,13
001N		Nickel-plated mounting for 2020TB	2020TB	136,61
001T		Gold-plated fork for 2141TB	2141TB	26,04
002D		Gold-plated fork for 2030TB	2030TB	47,57
002N		Nickel-plated fork for 2020TB	2020TB	62,06
002T		Chrome-plated fork for 2121TB	2121TB	26,04
003		Complete mechanism for 2020TB (1 rod guide)	2020TB	150,36
003B		Complete mechanism for 2152TB (2 rod guides)	2152TB	98,39
003T		Complete mechanism for 2121TB/2141TB/2151TB, (2 rod guides)	TIRE BOUCHON	41,27
004		Screwed plug for 2020TB	2020TB	23,42
005		Safety device for drill, for 2020TB	2020TB	14,70
005T		Chrome-plated rod for 2121TB/2151TB	2121TB	3,99
006		Screw with nut for 2020TB	2020TB	2,63
007		Small tube for 2020TB	2020TB	5,15
008		Notched bolt for 2020TB	2020TB	5,15
009D		Gold-plated rod for 2030TB	2030TB	33,08
009N		Nickel-plated rod for 2020TB	2020TB	30,66
010		Clamp-screw for 2020TB	2020TB	15,75
010T		Guiding rod for 2121TB, 2141TB, 2151TB	2121TB	3,15
011		Spindle for 2020TB	2020TB	35,18
011T		Endless screw for 2121TB	2121TB	23,52
012		Standard drill (female) for corks extractors	2020TB	32,55
012P		Special plastic corks drill (female) for corks extractors	TIRE BOUCHON	36,12
012S		Special compacted corks drill (female) for corks extractors	TIRE BOUCHON	36,12
012T		Standard drill (female) for 2121TB, 2141TB, 2151TB	2121TB / 2141TB / 2151TB	32,87
013		Groove for 2020TB	2020TB	35,28
014		Ball for 2020TB	2020TB	1,47
014T		Inside mechanism for 2121TB	2121TB	9,24
015		Screw connection for 2020TB	2020TB	9,56
016		Guiding needle for 2020TB	2020TB	23,31
017		Stand for 2020TB	2020TB	11,13
018		Complete handle with screw for 2020TB	2020TB	21,21
019		Wooden handle for 2020TB	2020TB	10,19
019T		Rod clip for 2121TB	2121TB	3,36
020		Handle axis for 2020TB	2020TB	76,02
021		Screw + washer for 2020TB handle	2020TB	3,68
022		Drill for 2153TB (male) plastic corks	2153TB	14,07
022S		Drill for 2153TB (male) special for compacted corks	2153TB	14,07
022T		Clamp for 2121TB	2121TB	17,12
023		Nut with pin for 2152TB	2152TB	17,12
023T		Ball for 2121TB	2121TB	2,10
024		Screw feed for 2152TB	2152TB	19,64
024T		Wooden handle for 2121TB/2141TB/2151TB	2151TB	12,81
025R		Spring stopper screw for 2152TB	2152TB	6,41
025T		Drill protection for 2121TB/2141TB/2151TB	2151TB	3,26
026T		Complete holder attachment for 2121TB/2141TB	2141TB	51,14
027T		Holder attachment screw for 2121TB/2141TB	2121TB	4,20
027TG		Guiding rod for 2152TB - 2153TB	2153TB	14,07
028T		Chrome-plated handle and fork for 2121TB/2141TB	TIRE BOUCHON	50,40
08T		Guiding ring for 2121TB/2141TB	TIRE BOUCHON	11,97
09T		Axis nut for 2121TB and 2141TB	TIRE BOUCHON	3,26
N4301-F		Fork with handle for N4301	N4301	35,39
N4301-MC		Complete mechanism for N4301/N4302/N4303/N4304	N4301/N4302/N4303/N4304	51,45
N4303-P		Single lever for N4301-02-03-04 - N4303	N4301/N4302/N4303/N4304	38,12
N4304-P		Holder for N4304	N4304	19,85
BREAD SLICER				
F001		Spare blade for bread slicer (sandwiches)	FVX / FP1	42,32
F002		Spare blade for bread slicer (to slice in two parts)	FVX2 / FV2	42,32
F003		Spring / bread slicer	FP / FV	21,42
F005		Clamp base / bread slicer	FVX	37,49
F007		St/st clamp base	FVX	45,99

Ref.	Ex-Ref.	Title			€
BUCKET HOLDER					
NC024-P		Foot for NC024	NC024		0,54
CAN OPENERS					
CF0003		Bowl for FFC	OEXT2		7,67
O2879		White piece for screw on clamp fixation MCO	MCO		0,37
CHAMPAGNE					
N4054	CHAMP01	Champagne bottle cork	N4054		4,04
CHÂTEAU CUTTER					
MLT01.		Spare blade / Manual chateau cutter	MLT		25,63
MLT02		Blade screw x2 / MLT (J mark)	MLT		9,22
MLT03		Knife-support set left and right MLT	MLT		48,20
MLT04		Adjustment cog wheel MLT	MLT		28,93
MLT05		Spike / MLT	MLT		42,84
MLT06		Blade stop	MLT		29,45
MLT07		Button MLT (B)	MLT		74,97
MLT37585		Ball elesa for MLT	MLT		19,32
CHEESE CUTTER					
PF001		Grooved tray 6 / 8 sections PF	PF		37,49
PF006		Blade - 6 wedges	PF		98,54
PF008		Blade - 8 wedges	PF		107,10
CHERRY PITTER					
N4044-B		Collector tray for N4044	N4044		3,21
N4044-C		Rubber/cherry stoner	N4044		0,74
N4044-R		Spring/cherry stoner	N4044		4,28
CHOCOLATE MAKER					
N4905-C		Pc bowl with faucet - part 35	N4905		244,23
N4905-GR		Faucet handle spin - part 32	N4905		3,06
N4905-JA		Bowl shaft o-ring - part 24	N4905		10,34
N4905-JC		Bowl gasket - part 27	N4905		18,74
N4905-JR		Faucet piston o ring - part 29	N4905		4,28
N4905-L		Faucet handle - part 30	N4905		13,39
N4905-M		230V 50hz rear motor - part 8	N4905	0,71	84,63
N4905-P		Faucet piston - part 28	N4905		13,18
N4905-P1		Driving shaft - part 1	N4905		20,37
N4905-P10		Cabinate - part 10	N4905		47,15
N4905-P12		Switch - part 12	N4905	0,02	10,19
N4905-P13		0-90°C thermostat - part 13	N4905	0,02	64,05
N4905-P15		Base - part 15	N4905		30,45
N4905-P16		Rubber legg - part 16	N4905		3,11
N4905-P17		Drip tray - part 17	N4905		10,29
N4905-P18		Drip tray cover - part 18	N4905		10,29
N4905-P19		Strain relief - part 19	N4905		3,11
N4905-P2		HEating plate holder - part 2	N4905		53,13
N4905-P20		Terminal block - part 20	N4905	0,02	9,98
N4905-P21PP		Pp lid - part 21	N4905		26,78
N4905-P21SS		Ss lid - part 21	N4905		43,94
N4905-P22		Plastic mixer - part 22	N4905		14,70
N4905-P22-1		Plastic mixer base - part 22-1	N4905		10,29
N4905-P23		Bowl shaft - part 23	N4905		21,21
N4905-P25		Bowl stainless steel plate - part 25	N4905		93,19
N4905-P26		Central shaft nut - part 26	N4905		15,02
N4905-P28-1		Plastic lid covered on the top of faucet - part 28-1	N4905		3,11
N4905-P36		Gear motor flange - part 36	N4905		32,78
N4905-P38		Central shaft - part 38	N4905		25,73
N4905-P39		Teflon tube - part 39	N4905		14,77
N4905-P4		Thermostat bulb holder - part 4	N4905	0,02	10,17
N4905-P40		Thermostat knob - part 40	N4905		13,71
N4905-P41		Thermostat knob on base - part 41	N4905		10,17
N4905-P5		Spring for bulb holder - part 5	N4905		10,17
N4905-P6		230V 50hz heating plate - part 6	N4905	0,06	97,23
N4905-P7		Limit switch - part 7	N4905		20,69
N4905-R		Faucet spring - part 31	N4905		6,11
N4905-TC		Bowl o ring - part 34	N4905		13,39
N4905-TH2		Thermostat 0°-120° - part 14	N4905	0,02	66,41

Ref.	Ex-Ref.	Title			€
CHURN					
BAR01-B		Empty glass jar /BAR01	BAR01		6,65
BAR01-BP		Inside plastic collar for BAR01	BAR01		13,91
BAR01-M		Handle for BAR01 & BAR02	BAR01		5,88
BAR01-P		Sprockets set of butter churn	BAR01		12,64
BAR02-B		Empty glass jar for BAR02	BAR02		9,31
BAR02-C		Lid / mayonnaise maker	BAR02		0,62
CITRUS PRESS					
N4098-B		Lever arm N4098 (no. 11)	N4098		3,85
N4098-C		Spare juice squeezer	N4098		11,78
N4098-COL		Column of N4098 (part 12)	N4098		27,85
N4098-CP		Cone for N4098 - part 7	N4098		16,03
N4098-CS		Part n°6	N4098		21,21
N4098-GC		Juice-collector guide (part no. 4) - N4098	N4098		37,17
N4098-P		Board support / N4098 part n°28	N4098		22,39
N4098-S		Part n°5	N4098		52,27
N4098-SB		Part n°3	N4098		28,92
N4098-SV		Glass support part no. 9 - N4098	N4098		6,36
N4100-CP		Part 9	N4100		12,85
N4100-CS		Upper cone for N4100 part no. 12	N4100		15,32
N4100-P		Pinion for N4100 part no. 18	N4100		17,67
N4100-PL		Side handle citrus press N4100	N4100		4,28
N4100-S		Stand for N4100 part no. 3	N4100		31,06
N4102-CP		Part n°9	N4102		9,86
N4102-CS		Cone superior / N4102 pc n°8	N4102		6,09
N4102-G		Cup for N4102 part no. 10	N4102		13,77
N4102-P		Pinion for N4102 part no. 15	N4102		6,69
N4102-S		Stand for N4102 part no. 17	N4102		28,77
N4104-C		Part n°3	N4104		9,10
N4104-CP		Part n°2	N4104		9,10
N4104-CS		Upper cone for N4104 (no. 1)	N4104		6,98
N4104-P		Part n°4	N4104		15,32
N4106-A		Axle N4106 (part 4)	N4106		3,75
N4106-G		Grid for N4106 (part 22)	N4106		13,97
N4106-GP		Large pinion for N4106 (part 6)	N4106		3,49
N4106-IE		Drai strip for N4106 (part 12)	N4106		3,54
N4106-M		Motor for N4106 (part 24)	N4156	0,21	32,13
N4106-P11		Lower inner plastic piece (part 11) - N4106	N4106		1,83
N4106-PP		Small pinion for N4106 (part 7)	N4106		3,49
N4106-PPI		Middle inner plastic piece (part 9) - N4106	N4106		5,79
N4106-SI		Plastic inner support (part 5) - N4106	N4106		3,59
COCO CRACKER					
N4212-PV		Leg for coconuts cracker N4212	N4212		12,86
N4212-R		Stainless steel container for coconut cracker N4212	N4212		299,88
N4212-V		Hydraulic jack for coconuts cracker N4212	N4212		235,62
N4220-B		Arm holder	N4220		34,44
N4220-BC		Cutting arm - complete circular arm	N4220 / N4221		43,89
N4220-CI		Plastic housing/interruptor	N4220		3,16
COULIS AND JAM					
CT3X-ELJ		Funnel seal for CT3X-EL and PSXPRO-VE08	CT3X-EL / PSXPRO-VE08		0,74
N3007-O		Wooden olive for currant sieve N3007	N3007		2,14
N3030C-J		Joint screw / N3030C	N3030		2,02
N3030C-V		Screw N3030C	N3030		19,28
N3030CX-G		1 Mm grid for N3030CX	N3030		11,25
N3030CX-M		Crank N3030CX	N3030		17,12
N3030CX-V		Worm screw N3030CX	N3030		48,20
N3031-A		Shaft+retaining c-clip + seal ring / N3031	N3031		6,11
N3031-BS		Hopper base / N3031	N3031		7,22
N3031-C		Suirt guard for tomato juicer N3031	N3031		4,41
N3031-G		Spout / N3031	N3031		3,42
N3031-J		Rubber gasket / N3031	N3031		1,05
N3031-P		Plunger / N3031	N3031		4,39
N3031-R		Spring for plastic sipral / N3031	N3031		0,97
N3031-S		Hopper / N3031	N3031		27,85
N3031-V		Plastic sipral / N3031	N3031		13,39
DEHYDRATOR					
N3040-C		Lid / food dehydrator	N3040		10,71
N3040-M		Motor / N3040	N3040	0,42	23,05
N3040-R		Heater / N3040	N3040	0,06	27,30

Ref.	Ex-Ref.	Title			€
N3042-C		Lid for dehydrator N3042	N3042		15,54
N3042-E		Control board / N3042	N3042	0,02	57,86
N3042-M		Motor / N3042	N3042	0,42	23,57
N3042-R		Heater / N3042	N3042	0,06	28,09
N3042-V		Fan / N3042	N3042	0,06	11,66
DOMESTIC FRENCH FRY CUTTER					
N3023-08P		Pusher 8mm / N3023	N3023V/ N3023VLT		5,68
N3023-09	N3023-08	Set of grid + pusher 9MM	N3023V/ N3023VLT		7,94
N3023-10P		Pusher 10 mm	N3023V/ N3023VLT		5,68
N3023-12	N3023-10	Set of grid + pusher 12mm	N3023V/ N3023VLT		7,94
EGG COOCKER					
N8093-I		Switch for N8093	N8093	0,02	8,56
N8093-R		Resistance for N8093	N8093	0,06	24,68
ELECTRIC CAN OPENERS					
OE50010		Moteur unit complete OEXTC	OEXTC	0,71	958,65
OE50011		Axle / cog-wheel /OEXTC	OEXTC		39,69
OE50012		Inferior cheek / OEXTC	OEXTC		82,53
OE50014		Motor housing OEXTC	OEXTC		69,30
OE50018		Stop box OEXTC	OEXTC		43,94
OE50020		Motor alone without housing / OEXTC	OEXTC	0,21	476,70
OE50021		Carre pour oextc / OEXT2	OEXT2		81,38
OE50029		Head-bearing plate for OEXTC	OEXTC		57,86
OE50030		Electronic card / OEXTC	OEXTC	0,02	72,87
OE50061		Reducer flange OEXTC	OEXTC		237,83
OE50062		Gear cover OEXTC	OEXTC		224,91
OE50063		Gear gasket OEXTC	OEXTC		26,25
OE50065		Large gear / exit shaft	OEXTC		58,96
OE50070		Medium gear / OEXTC	OEXTC		57,33
OE50075		Small gear / OEXTC	OEXTC		54,63
OE50080		Set of carbon brushes for OEXTC	OEXTC		199,24
OE57257		Power cable + grommet / OEXTC / N8093 1.90 meters	OEXTC / N8093	0,06	18,74
OE7040		Axle / cog-wheel / OEXT2-OE2	OEXT2		34,81
OE7205		Lever spring / OE750	OEXT2 / OE750		9,14
OE7206		Head-bearing plate OEXT2	OEXT2		103,90
OE7231		Blade pin for OEXT2 / OEXTC / OE750	OEXT2		9,03
OE7234		Diode for OEXT2	OEXT2	0,02	6,98
OE7235		Filter for OEXT2	OEXT2	0,02	25,73
OE7236		Adaptor collar OEXT2	OEXT2		9,43
OE7237		6 x 10 Set screw for adjusting "U" blade / OEXT2 / OEXTC	OEXTC / OEXT2		6,77
OE7240		6 x 10 Set screw for OEXT2 OEXTC (mark 11)	OEXTC / OEXT2		8,82
OE7257		Power cable + grommet / OEXT2	OEXT2	0,06	18,74
OE7404		Axis ø 6 head articulation OEXTC	OEXTC		9,87
OE7405		St/st table stand / OEXT2	OEXTC / OEXT2		137,55
OE7413		Housing for OEXT2 motor	OEXT2		91,04
OE7417		Sliding plastic guide OEXT2	OEXTC / OEXT2		25,73
OE7426		Superior cheek / OEXT2	OEXTC / OEXT2		52,50
OE7431		Articulation U for OEXT2	OEXTC / OEXT2		85,68
OE7434		Protection swith on-off for OEXTC & OEXT2	OEXTC / OEXT2		11,34
OE7435	586-I	Interruptor for OEXT2	OEXTC / OEXT2	0,02	23,57
OE7436/C		Complete head without level / OEXTC	OEXTC		398,48
OE7441		Lever with bowl and screw	OEXTC / OEXT2		52,50
OE7445		Magnet for OEXT2	OEXTC / OEXT2		36,44
OE7459		Blade screw for OEXT2	OEXTC / OEXT2		6,75
OE7489	585XE-021	Handle / OEXT2	OEXTC / OEXT2		11,57
OE7491		Column for OEXT2	OEXTC / OEXT2		36,44
OE7492		Air spring / OEXT2/OEXTC	OEXTC / OEXT2		80,33
OE7501	547	Kit of spare-parts for OE750	OE750		96,70
OE7503		Pressure switch air bulb	OE750M		32,13
OE7504		Lower tube OE750 (jack housing)	OE750		13,97
OE7506		Connection pieces / for pedal OE750	OE750M		10,71
OE7507		Tube / OE7503	OE750M		9,43
OE7516		Motor monophase / OE750	OE750	1,75	1050,00
OE7516T		Motor triphase / OE750	OE750	1,75	1139,25
OE7518	585XE-020	Height screw / OE750/OEXT2	OEXT2 / OEXTC / OE750		16,00
OE7519	590XEC-AI	Complete magnet	OE750		41,60
OE7520		Imperfitable screw OE750/OEXTC/OEXT2	OEXT2 / OEXTC / OE750		15,02
OE7524		Interruptor for OE750	OE750	0,02	55,07
OE7525		Superior cheek / OE750	OE750		212,94
OE7528		Motor housing OE750 (motor cover)	OE750		240,98
OE7529		Inferior cheek / OE750	OE750		224,91
OE7534		Ring / OE750	OE750		48,20

Ref.	Ex-Ref.	Title			€
OE7535		Stop collar OE750 (motor housing)	OE750		18,22
OE7537		Capacitor for OE750	OE750	0,02	118,91
OE7543		Air spring / OE750	OE750		92,19
OE7547		Head alone for OE750 without lever and magnet	OE750		390,92
OE7548		Square for OE750	OE750		95,55
OE7551		Head plastic ring (x2) for OE750	OE750 / OEXTC / OEXT2		9,24
OE7552		Axle for OE750	OE750		80,85
OE7553	539	Large cog-wheel for OE750	OE750		54,20
OE7555		Blade shim for OE750	OE750		22,84
OE7556		Blade screw for OE750	OE750		15,86
OE7559		Butterfly screw / OE750	OE750		9,14
OE7562		St/st table stand / OE750	OE750		130,83
OE7565	590XEC-P	Complete pusher for OE750	OE750		68,90
OE7567		Lever's pin / OE750	OE750		23,57
OE7570		Electric cord / OE750	OE750	0,02	15,02
OE7571		Columns OE750 (x2)	OE750		136,03
OE7573		Articulation U for OE750	OE750		94,29
OE7576		Lever with bowl for OE750	OE750		55,69
OE7577		Magnetic device sprindle / OE750	OE750		15,02
OE7578		Articulation axle for OE750	OE750 / OEXTC		11,45
OE7589	585XE-013	Key to remove the wheel for OE750	OE750 / OEXTC		17,80
OE7598		Box stop OE750	OE750		30,56
OE7610		Interruptor tri / OE750 (connecting box)	OE750	0,02	299,88
OE895	549	Kit of spare parts for elect. Canopener	OEXTC / OEXT2		42,05
R010		Little plastic gear	OEXT2		9,53
R011		Large plastic gear	OEXT2		10,50
R018		Big metal ring / motor reductor OE grater	OEXT2		2,02

ELECTRIC FOOD MILL

E5053		Condenser for EX5	EX5	0,11	55,13
E5054		Klixon switch for EX55	EX5	0,02	42,84
E5055		Reducing + motor single phase 220V for E5	EX5	1,75	1210,65
E5056		Reverse - single phase for E5	E5	0,02	149,94
E5057		Interruptor single phase for E5	E5	0,02	53,55
E5058		Wire 1 phase for E5	E5	0,02	20,37
E5059		Reducing + motor 3 phases 380V for E5	EX5	1,75	1093,05
E5060		Reverse 3 phases for E5	E5	0,02	166,22
E5061		Interruptor 3 phases for E5	E5	0,02	39,64
E5062		Wire 3 phases for E5	E5	0,06	24,10
E5063		Reducing alone for E5	E5	0,02	543,06
E5064		Bronze wheel for E5	E5		118,91
E5065		Endless screw for E5	E5		83,69
E5066		Aluminium ferrule for E5	E5		52,50
E5067		Screwing button for E5	E5		15,02
E5068		Interruptor button for E5	E5		8,35
E5070		Foot stand for E5	E5		319,20
E5071		6 Sides empty axle for E5/EX5	E5		53,03
EX5001		Cone for electric mill st/st EX5	EX5		138,71
EX5003		Central spiral spring for EX5	EX5		7,04
EX5050		Anti splash cylinder for elect. Mill st/st EX5	EX5		33,18
EX5051		Shaft for electric mill-st/st EX5	EX5		72,87
EX5052		Crossbar, bushing + prot. For electric mill st/st EX5	EX5		289,17
EX5053		Aluminium tip	EX5		98,54
EX5069		Ring support for electric mill st/st	EX5		49,88
EX5070		St/st stand for EX5	EX5		483,00

ELECTRIC MINCER

N5600-A		Joint ring for N5600	N5600		13,44
N5600-AC		Knife axis for N5600	N5600		9,03
N5600-AX		Motor outlet axis (223) - N5600	N5600		11,97
N5600-B		Trefoil nut/ring for N5600	N5600		13,81
N5600-CAD		Bottom frame N5600 part no. 31	N5600		14,70
N5600-CAP		Single plastic cover for N5600	N5600		29,45
N5600-E		Plastic push / N5600	N5600		7,51
N5600-IC		Complete switch for N5600	N5600	0,02	18,64
N5600-M		Electrical mincer motor N5600 (part no. 202)	N5600	0,42	64,26
N5600-P		Tray / N5600	N5600		29,45
N5600-PI		Outlet pinion for N5600 part no. 215	N5600		23,57
N5600-PM		Middle metal pinion (213) - N5600	N5600		23,57
N5600-PP		Plastic bottom pinion (211) - N5600	N5600		26,78
N5600-T		Mincer head (mark g) - N5600	N5600		26,78
N5600-V		Worm screw for N5600	N5650		21,37
N5650-B		Tightening collar /N5650	N5650		26,78

Ref.	Ex-Ref.	Title			€
N5650-CA		Front gearset cover for N5650	N5650		17,69
N5650-CD		Rear gearset cover for N5650	N5650		17,69
N5650-E		Plastic meat pusher for N5650	N5650		2,78
N5650-P		Tray / N5600	N5650		16,17
N5650-T		Mincer head for N5650 (mark 7)	N5650		26,78
N5650-V		Worm screw for N5650 part no. 6 or H	N5650		10,92
N5655		Outlet pinion for N5650 part no. 15	N5650		23,57
N5660		Middle pinion for N5650 part no. 14	N5650		23,57
N5665		Small pinion for N5650 part no. 13	N5650		16,07
ELECTRIC MIXER					
BAT12		Kneading hook	BAT		37,49
BAT21		Control panel	BAT	0,02	192,78
BAT23		Interruptor / BAT01	BAT	0,02	5,25
BAT24		Back housing / BAT01	BAT		42,84
BAT25		Sensor locator / BAT01	BAT	0,02	31,06
BAT26		Back maintenance	BAT		53,55
BAT27		Stainless cover	BAT		21,42
BAT510		Flat beater for BAT05	BAT		58,91
BAT511		Whisk with st/st wires for BAT05	BAT		85,68
BAT512		Kneading hook for BAT05	BAT		74,97
BAT520		St/st bowl for BAT05	BAT		192,78
BAT610		Flat beater for BAT05	BAT		89,96
BAT611		Whisk with st/st wires for BAT06	BAT		101,75
BAT612		Kneading hook for BAT06	BAT		96,39
BAT620		St/st pot for BAT06	BAT		144,59
ELECTRIC PEELER					
N4220-COR		Electric cord N4220 & N4221	N4220 / N4221	0,02	8,74
N4220-DI		Two speed interruptor	N4220 / N4221	0,02	18,22
N4220-I		Switch on/off red	N4220 / N4221	0,02	15,12
N4220-PIT		Drive pinion for trident of N4220/N4221	N4220 / N4221		9,24
N4220-PL		Plastic pin / arm holder	N4220		7,56
FOOD MILL					
M5002	ML5E-AR	Shaft handle & crossbar for M5	M5		68,04
M5003	ML5E-R	Holding spring for M5/P10/E5	M5 / P10 / E5		7,19
N3002X/15		Sieve 1.5mm / N3002X	N3002X		3,92
N3002X/25		Sieve 2.5mm/N3002X	N3002X		3,92
N3002X/40		Sieve 4mm/ N3002X	N3002X		3,92
N3002X-J		Handle gasket for N3002	N3002X		0,26
N3004X/15		Sieve 1.5mm / 3004X	N3004X		4,46
N3004X/25		Sieves 2.5mm / N3004X	N3004X		4,46
N3004X/40		Sieves 4mm / N3004X	N3004X		4,46
N3004X-J		Handkraft gasket for N3004X	N3004X		0,26
N3004X-M		Crossbar shaft handle for N3004X	N3004X		16,07
P10001		Cone / P10	P10		80,33
P10002		Shaft for P10	P10		89,25
P10003		Central spiral spring for P10/EX5	P10		5,67
P10004		Anti splash cylinder for P10	P10		26,78
P10005		Cross-bar for P10	P10		17,64
P10006		Handle for P10	P10		27,62
P10007		Tripod / mill P10	P10		173,25
S3001		Cone for tinned mill S3	S3		43,89
S3002	ML3E-AR	Shaft, handle & crossbar for tinned mill S3	S3		18,30
S3003		Rubber for S3/X3 (4 pces)	S3		5,67
X3001		Cone for stainless /steel X3	X3		75,60
X3002	ML3X-AR	Shaft, handle & crossbar for X3	X3		33,25
X3003		Shaft, handle & crossbar for X3	X3		5,72
X5002	ML5XS-AR	Shaft handle & cross bar for N° 5 INOX	X5		79,80
X5003	ML5X-R	Holding spring for X5/EX5	X5		7,20
GRATERS					
N3010-C		Knife cone rawness / N3010	N3010		5,88
N3010-G		Accessory gruyere	N3010		5,88
N3010-P		Knife cone parmesan / N3010	N3010		5,88
N3010-R		Accessory slices / N3010	N3010		5,88
R400-PM		Crank handle for R400	R400		9,66
GUITAR					
GX011		Extra cutting set 5 mm for GX	GX		235,73
GX012	MG010-SR	Round holder for GX 5mm	GX		83,65

Ref.	Ex-Ref.	Title			€
GX013		Extra cutting set 10 mm for GX	GX		235,73
GX014		Round holder for GX 10mm	GX		83,65
GX015		Set of wire 0,4 mm for GX (4 x2 p.)	GX		16,52
GX022		Flat holder for GX	GX		83,65
GX024		Flat holder 10mm for GX	GX		83,65
GX051		Extra cutting set 7mm	GX		235,73
GXL01		Set of 12 blades / GXL55	GXL		69,62
GXM013		Extra cutting set 10mm / GXM	GXM		401,63
GXM016		Stretching screw for maxi guitare - GXM	GXM		15,02
GXM051		Extra cutting set 7mm / GXM	GXM		395,85
HYDROMETER					
N3100-C.		Spare spoon for N3100	N3100		6,43
N3100-SC		Bottle of calibration for N3100	N3100		10,71
ICE CRUSHER					
N4050-BAC		Tray for N4050	N4050		6,43
N4050-BV		Suction-cup arm for N4050	N4050		2,68
N4050-CC		Lid + top cover for N4050	N4050		13,97
N4050-M		Complete handle for N4050	N4050		6,43
N4050-PC		Central plate for N4050	N4050		2,14
N4050-VE		Suction cup for N4050	N4050		2,14
N4051-B		Tray for N4051	N4051		7,93
N4051-C		Cover for N4051	N4051		2,99
N4051-CS		Top cover for N4051	N4051		24,41
N4051-M		Handle for N4051	N4051		9,21
N4051-PC		Central plate for N4051	N4051		2,31
N4051-S		Stand for N4051	N4051		20,16
N4052-B		Ice-cube tray for N4052	N4052		7,51
N4052-C		Transparent cover for N4052	N4052		2,31
N4052-CA		Power cable for N4052	N4052	0,02	10,71
N4052-M		Motor for N4052	N4052	0,21	26,25
N4052-T		Inner flap for N4052	N4052		5,72
ISOTHERMIC JUGS AND POTS					
N5076-B		Plug for white swirl jug 0.6 L - N5076	N5076		3,00
N5076-J		Plug gasket for N5076	N5076		0,72
N5077-B		Plug for white jug 1.2 L - N5077	N5077		3,00
N5077-J		Plug gasket for N5077	N5077		0,72
N5078-B		Plug for black swirl jug N5078	N5078		3,00
N5079-B		Plug for black swirl jug 1.2 L - N5079	N5079		3,00
N5084-B		Spare lid for N5084-N5085-N5087	N5084		8,25
N5084-T		Riser stick for old jug N5084	N5084		7,77
N5085-T		Riser stick for old jug N5085	N5085		7,93
N5086-T		Riser stick jug N5086	N5086		7,77
N5086-TNM		Riser stick for new jug N5086	N5086		7,77
N5087-T		Riser stick for old jug N5087	N5087		7,77
N5087-TNM		Riser stick for new jug N5087	N5087		7,77
N5088-B		Spare lid for N5086-N5088	N5088		6,46
N5088-T		Riser stick for jug N5088	N5088		7,77
N5088-TNM		Riser stick for jug N5088	N5088		7,77
N4052-T		Inner flap for N4052	N4052		5,72
JAPANESE MANDOLINES					
120FL		Flat blade for 120JB/95JB/ 8484JAPJ	120JB / 95JB / 8485JAPGN		15,44
120PO		Guard for 120JB and 8484JAPJ	120JB / 8485JAPGN		11,13
64FL		Flat blade for 64JB	64JB		12,50
64PO		Guard for 64JB and 8486JAPP	64JB / 8486JAPP		5,57
8484PO		Guard for 8484JAPJ	8485JAPGN		5,46
8485BR		Metallic adjustment screw old model for 8485JAPG	8485JAPGN		3,36
8485BS		Metal adjust. Screw for cutting blade (triangle old mod) for 8485JAPG	8485JAPG		3,47
8485FL	N4291-FL	Flat blade for 8485JAPG	8485JAPGN / 95JB		18,38
8485LA	N4291-W	Large cutting blade for 8485JAPG and 95JB	8485JAPGN / 95JB		10,40
8485MO	N4291-M	Medium cutting blade for 8485JAPG and 95JB	8485JAPGN / 95JB		11,90
8485PL		Half triangular plasticboard for 8485JAPG	8485JAPGN		7,56
8485PO	N4291-P	Guard for 8485JAPG	8485JAPGN		3,99
8485V	N4290-VL	Flat blade metal screw for 8485JAPG/8486JAPP	8485JAPGN		2,00
8485VB		Handle metal screw for 8485JAPG/8486JAPP	8485JAPGN		2,00
8486BR		Adjustment plastic screw, yellow, old model for 8486JAPP	8486JAPP		3,78
8486BS		Plastic tightening screw, yellow, old model for 8486JAPP	8486JAPP		2,84
8486FI	N4290-F	Fine cutting blade for 8486JAPP - 8490 JAPP ET 64JB	8486JAPP / 8490JAPP / 64JB		11,17
8486FL	N4290-FL	Flat blade for 8486JAPP	8486JAPP		11,58

Ref.	Ex-Ref.	Title			€
8486LA	N4290-W	Large cutting blade for 8486JAPP - 8490JAPP and 64JB	8486JAPP / 8490JAPP / 64JB		8,51
8486MO	N4290-M	Medium cutting blade for 8486JAPP - 8490JAPP and 64JB	8486JAPP / 8490JAPP / 64JB		10,75
8486PO	N4290-P	Guard for 8486JAPP	8486JAPP		3,90
848BRN		Adjustment screw metallic new model for 8485JAPG - 8486JAP	8485JAPGN / 8486JAPP		4,62
848BSN	N4290-VE	Metal adjust screw (new model) 8486JAPP - 8490JAPP - 8485JAPG - 64JB-95JB	8486JAPP/8490JAPP/8485JAPGN/ 64JB/95JB		4,62
95PO		Guard for 95JB and 8485JAPG	8485JAPGN / 95JB		8,40
N4289-1	N4289-W	St/st interchangeable blade N4289 - rough	N4289		10,24
N4289-2	N4289-M	St/st interchangeable blade for N4289 - middle	N4289		11,86
N4289-3	N4289-F	St/st interchangeable blade for N4289 - fine	N4289		13,44
N4289-5		Stainless steel interchangeable blade flat	8486JAPP / N4289		8,61
N4290-L		Set of 3 blades for N4290	8486JAPP		31,08
N4291-L		Set of 3 blades for N4291	8485JAPGN		51,45
N4291-VR		Tightening screw for N4291	8485JAPGN		1,83
N4292-L		Lame centrale / N4292 Mandoline inox LT	N4292		8,95
N4292-P		Set of 3 cutters for N4292 mandoline stainless steel LT	N4292		19,32
N4292-PP		Plastic pusher for N4292	N4292		2,85
JAPANESE VEG SLICER					
4500CLR-L	N7111-F	Straight blade for 4500CLR	4500CLR		8,93
4500CLR-LF		Fine unit blade cuttings for 4500CLR and 3000CLR	4500CLR / 3000CLR		9,45
4500CLR-LL		Coarse unit blade cuttings for 4500CLR and 3000CLR	4500CLR / 3000CLR		5,78
4500CLR-LM		Medium unit blade cuttings for 4500CLR and 3000CLR	4500CLR / 3000CLR		6,51
4500CLR-RP	N7111-6	Wheel for 4500CLR	4500CLR		14,28
MANDOLINES					
10201		Universal safety pusher plastic material black	15000 / 25000		15,00
10202		Trimmer block 2 mm	10000 / 15000 / 25000		23,21
10207		Trimmer block 7 mm	10000 / 15000 / 25000		15,75
10212		Straight blade with welded stud	15000		21,74
10215		Pro knife + waffle plate for 25000	25000		24,47
10216	1020	Clawed plate for chef's mandoline pusher	15000		3,36
10217		Clawed-plate cover for chef's mandoline pusher			1,79
10644		44-Blade cutter (3 and 7 mm) for professional mandoline	20644B / 44		30,77
11660		60-Blade cutter (2 and 4.5 mm) for professional mandoline	20660-60B-60CHB		34,65
15020		Overmoulded black stand	15000		13,23
10201-3	N7000-01	Unit blade cutting 1 mm	10000 / 15000 / 25000		24,36
10201-LV		Plastic universal safety guard red color	15000-LV		15,96
10204	N4287	Unit blade cutting 4 mm	10000 / 25000		19,74
10210		Unit blade cutting 10 mm	10000 / 15000 / 25000		12,97
10211	N4283	Box of 4 unit blade cuttings, 2, 4, 7 and 10 mm for 15000/25000	10000 / 15000 / 25000		64,31
10212-LV		Flat blade for chefs' mandoline LV	15000-LV		24,15
10212-P		Flat blade for chefs' mandoline PCD			29,61
10214	N4284	Knurled nut for 15000	10000 / 15000		4,10
126CL		Fluted cutting plate	20638-60B-60CHB		37,38
136CL		Simple side for professional mandoline	20638-60B-60CHB		4,52
137CL		Handle side for professional mandoline	20638-60B-60CHB		5,88
146CL		Main plate for professional mandoline	20638-60B-60CHB		34,44
15020-LV		Red color stand LV	15000-LV		13,23
166CL		Whole stand for professional mandoline	20638-60B-60CHB / 25000		21,95
176CL	CL006	Central cutting plate, 4 screws and 4 nuts	20638B-44B-60B		15,65
180CL		Stand + table edge support, 2 screws and 2 nuts	20638-60B-60CHB / 25000		23,42
181CL		Table edge support	20638-60B-60CHB		1,79
183CL		Crank handle	20638-60B-60CHB		5,57
190CL		Non-skid foot	20638-60B-60CHB / 25000		0,95
195CL		Set of 5 non-skid feet	20638-60B-60CHB / 25000		3,68
19638	CL003	Set of cutters 38 blades (3 & 10 mm) for professional mandoline	20638-38CHB		28,35
196CL		Assorted nuts and screws kit	20638-60B-60CHB		12,50
197CL		Untightened st/steel M6 nut	20638-60B-60CHB		0,42
30300	N6970	St/steel guard with plastic handle, blister	30300		30,45
303CH		Plastic handle for 30300 + 3 screw 4 x 25 mm	20638-60B-60CHBB		3,57
304CH		Varnished wooden handle for 30400	20638-60B-60CHB		4,52
80000-P		Set of cutters for 80000	80000		24,36
80000-PO		Guard for 80000	80000		4,10
MAND01-E		Accessory to slice and cut / MAND01	MAND01		7,67
MAND01-G		Waffle accessory / MAND01	MAND01		10,08
MAND01-J		Julienne accessory / MAND01	MAND01		8,72
N6126		Waffle plate st/st	20638-44-60		41,69
N6127		Large plate st/st	20638-44-60		38,43
N6183		Handle / mandoline			6,98
TAT01		Spare blade for TAT	TAT		53,55
TAT02		Screw (x 2) for TAT	TAT		3,00
TAT03		Pe pusher for TAT	TAT		37,49

MANUAL CAN OPENERS

N4041-L		Spare blade / N4041	N4041	3,10
N4041-M		Cog wheel for titan can opener	N4041	3,37
O2805		Head for O2	O2	44,99
O2810		Body alone for O2	O2	53,55
O2820	537	Cog-wheel for manual canopener	OX / OP / OV / O3 / O2	29,80
O2840		Handle for canopener O2	O2	29,98
O2871	O2878	Box stop for OX, OX5, O5	OX / OX5 / O5	9,65
O2872		Nickeled steel plate for O2/O3	O3 / O2	3,20
O2873	517	Courbane ring for canopener	OX /OP / OV	2,95
O2874		M6 nut for O5	O5	0,95
O2875		Screw 6 x 20	OX5 / O5	0,95
O2876		Ferrule of tube / O2	O2	1,31
O2877	516	Screw blade for canopener	O3 / O2 / OE2	2,60
O2880		Bed plate to be bolted epoxy O2	O2V	32,13
O2888		Screw 6x10 / O2	O2	0,37
O2890	540N-S	Clamp base epoxy / O2	O2V	47,50
O2891	529	Plastic insert / canopener base	OXV55 / OXP55	5,30
O2895	548	Kit of spare parts for manual canopener	O2 / OX	40,50
O2896		Disassembly tool for manual can-openers	O2 / O3 / O5 / OX	1,10
O2897		Nickel-plated tightening screw, clamp O2/O3/O5	O2 / O3 /O5	14,49
O3840		Handle for canopener O3	O5	28,93
O3880		Bed plate to be bolted epoxy O3	O3	32,13
O3890		Clamp base for O3	O3	47,15
O3895	528	Kit of spare parts for manual canopener / O3-O5	O3 / O5 / OX5	40,50
O5000		Complete can-opener head O5/OX5	O5 / OX5	68,57
O5810		Body alone for O5	O5	37,49
O5880		Bed plate to be bolted epoxy O5	O5	32,13
O5890		Clamp base for O5	O5	47,15
OX5840		Crank for OX5	OX5V55 / OX5P55	72,87
OX5880		Bed plate to be bolted st/st / OX5	OX5P55	50,87
OX5890		Clamp base / st-st OX5	OX5V55 / OX5P55	71,77
OX839		Handle for OX	OXV / OXP	77,12
OX840		Complete handle for OX	OXV / OXP	81,22
OX842	530	Handle + clip for O2/OX	OX / OP / OV / O3 / O2	4,18
OX874		Steel ring for OX	OXV / OXP	1,45
OX875		Butterfly screw for blade / OX	OXV / OXP	9,66
OX880		Bed plate to be bolted st/st OX	OXV55	102,85
OX890		Clamp base st/st OX	OXV55	126,42

MANUAL MINCER

N40051C	HA05C-C	Blade for mincer n°5	N4005C	1,75
N4005C-B	HA05C-BS	Tightenning screw n°5	N4005C	4,62
N4005C-BP		Worm screw ring / N4005C	N4005C	0,32
N4005C-M		Handle / meat mincer n°5	N4005C	4,82
N4005C-V		Endless screw / N4005C	N4005C	6,98
N4005C-VF		Handle-fixing screw for mincer N4005C	N4005C	1,84
N40081C	HA08C-C	Blade for mincer n°8	N4008C	2,07
N40081CX	HA08CX-C	Blade for mincer n°8	N4008C	5,81
N4008C-B		Tightening colar / N4008	N4008C	4,62
N4008C-BP		Plastic collar for worm screw mincer no. 8 - N4008C	N4008C	0,32
N4008C-M		Handle / meat mincer N°8	N4008C	4,83
N4008C-S	ES08C	Sausage funnel / N4008C	N4008C	3,87
N4008C-V		Endless screw / N4008C	N4008C	9,98
N4008C-VF		Handle-fixing screw for mincer N4008C	N4008C	1,84
N4008CX-B		Tightening colar / N4008	N4008CX	13,60
N4008CX-M		Handle / meat mincer n°8	N4008CX	9,10
N40101C	HA10C-C	Blade for mincer n°10	N4010C	2,26
N40101CX	HA10CX-C	Blade for mincer n°10	N4010C	6,82
N40104C	HA10C-G4.5	Disc ø 4,5 mm for n°10	N4010CX	3,69
N40104CX	HA10CX-G4.5	Disc ø 4,5 mm for n°10	N4010CX	8,15
N40106C	HA10C-G6	Disc ø 6 mm for n°10	N4010C	3,69
N40106CX	HA10CX-G6.5	Disc ø 6 mm for n°10	N4010CX	8,15
N40108C	HA10C-G8	Disc ø 8 mm for n°10	N4010C	3,69
N40108CX	HA10CX-G8	Disc ø 8 mm for n°10	N4010CX	8,15
N4010C-B		Tightening colar N4010	N4010C	4,83
N4010C-BP		Plastic collar for worm screw mincer no. 10 - N4010C	N4010C	0,32
N4010C-M	HA10C-M	Handle/meat mincer n°10	N4010C	4,83
N4010C-S	ES10C	Set sausage funnels n°10	N4010C	4,46
N4010C-V	HA10C-VIS	Endless screw / N4010C	N4010C	11,85
N4010C-VF	HA10C-VM	Handle-fixing screw N4010C	N4010C	1,84
N4010CX-B		Tightening colar N4010	N4010CX	14,49
N4010CX-M		Mincer handle - N4010CX	N4010CX	9,10

Ref.	Ex-Ref.	Title			€
N40112C	HA10C-G12	Disc ø 12 mm for n°10	N4010C		3,69
N40112CX	HA10CX-G12	Disc ø 12 mm for n°10	N4010CX		8,15
N40115C	HA10C-G15	Disc ø 15 mm for n°10	N4010C		3,69
N40115CX	HA10CX-G15	Disc ø 15 mm for n°10	N4010CX		8,15
N40204C	HA22C-G4.5	Disc ø 4,5 mm for n°22	N4022C		5,44
N40215C	HA22C-G15	Disc ø 15 mm for n°22	N4022C		5,44
N40221C	HA22C-C	Blade for mincer n°22	N4022C		2,46
N4022C-B		Tightening collar / N4022	N4022C		6,75
N4022C-BP		Plastic collar for worm screw mincer no. 22 - N4022C	N4022C		0,32
N4022C-M		Handle / meat mincer n°22	N4022C		7,09
N4022C-S	ES22	Sausage funnel n°22	N4022C		5,43
N4022C-V	HA22-V	Endless screw / N4022C	N4022C		23,88
N4022C-VF		Handle-fixing screw for mincer N4022C	N4022C		1,84
N40304C	HA32C-G4.5	Disc ø 4,5 mm for n°32	N4032C		6,81
N40306C	HA32C-G6.5	Disc ø 6 mm for n°32	N4032C		6,81
N40308C	HA32C-G8	Disc ø 8 mm for n°32	N4032C		6,81
N40312C	HA32C-G12	Disc ø 12 mm for n°32	N4032C		6,81
N40315C	HA32C-G15	Disc ø 15 mm for n°32	N4032C		6,81
N40321C	HA32C-C	Blade for mincer n°32	N4032C		3,16
N4032C-B		Tightening collar / N4032	N4032C		7,40
N4032C-BP		Plastic collar for worm screw mincer no. 32 - N4032C	N4032C		0,32
N4032C-M	HA32C-M	Handle / meat mincer N°32	N4032C		8,92
N4032C-S	ES32C	Sausage funnel N°32C	N4032C		5,84
N4032C-V		Endless screw / N4032C	N4032C		26,25
N4032C-VF	HA32C-VIS	Fixing screw for mincer handle N4032C	N4032C		1,84
N40504C	HA05C-G4.5	Disc ø 4,5 mm for n°5	N4005C		2,83
N40506C	HA05C-G6.5	Disc ø 6 mm for n°5	N4005C		2,83
N40508C	HA05C-G8	Disc 8 mm for n°8	N4005C		2,83
N40804CX	HA08C-G4.5	Disc ø 4,5 mm for n°8 - chinese - inox	N4008CX		8,53
N40806C	HA08C-G6.5	Disc ø 6 mm for n°8 - chinese	N4008C		3,03
N40806CX	HA08CX-G6.5	Disc ø 6 mm for n°8 - chinese - inox	N4008CX		8,53
N40808C	HA08C-G8	Disc ø 8 mm for n°8 - chinese	N4008C		3,03
N40808CX	HA08CX-G8	Disc ø 8 mm for n°8 - chinese - inox	N4008CX		8,53
N40812C	HA08C-G12	Disc ø 12 mm for n°8 - chinese	N4008C		3,03
N40812CX	HA08CX-G12	Disc ø 12 mm for n°8 - chinese - inox	N4008CX		8,53
MELON WEDGER					
SM007		Support dish	SM		77,12
MINCER					
RH006-H		Worm screw / HP-RHP. Model from serial no. 36835	HP / RHP / HM		22,05
RH007		Screwing up for mincer	HP / RHP / HM		11,13
RH008		Pusher for mincer	HP / RHP / HM		18,53
RH010-C		Knife (square axis) – model before serial no. 36835/HP/RHP/HM	HP / RHP / HM		18,74
RH010-H		Knife (hexagonal axis) – model from serial no. 36835/HP/RHP/HM	HP / RHP / HM		18,74
RH011		Disc ø 4,7 mm for mincer	HP / RHP / HM		11,71
RH013		Sausages funnel for mincer	HP / RHP / HM		2,78
RH015		Sieve ø 3 mm for combined meat mincer	HP / RHP / HM		40,74
RH016		Sieve ø 9,6 mm for combined meat mincer	HP / RHP / HM		21,42
RH017		Medium gear for combined	HP / RHP / HM		7,51
RH018		Medium gear for combined	HP / RHP / HM		12,86
RH019		Large white gear for HP	HP / RHP / HM		13,39
MIXER					
MIX1.03		Power cord for LT mini mixer	MIX1.	0,02	10,71
MIX1.06		Plastic housing for LT mini mixer	MIX1.		12,29
MIX1.07		Motor for LT mini mixer	MIX1.	0,06	42,84
MIX70.P		Complete foot / MIX70-71-72-73	MIX70/MIX71/MIX72/MIX73		58,91
MIX70-PCB		Electronic card for MIX 70-71-72-73 - MIX70/MIX71/MIX72/MIX73	MIX70/MIX71/MIX72/MIX73	0,02	60,01
ORANGE PEELER					
N4225-M		Handle harm + plastic handle for N4225	N4225		4,52
N4225-MP		Yellow part with shaft for orange peeler	N4225		4,94
PASTA & PIZZA					
N7916-PC	N7902-KRBTA09	Set of 2 sprockets + 1 belt / N7916 (KRMN-A23) (N 45)	N7916		39,80
SP01-B		Stop bar for SP01	SP01		2,15

Ref.	Ex-Ref.	Title			€
PASTA MACHINE					
N7900-M		Handle for N7900	N7900		18,01
N7900-P		Set of 4 feet for N7900	N7900		20,58
N7900-SJ		Clamp fixation for N7900	N7900		30,03
N7901-BR		Thickness-adjustment button N7901 (blue part + numbered ring)	N7901		23,57
N7901-E		Gear for N7901	N7901		69,62
N7901-MP		Set of 3 plastic pinions for N7901	N7901		15,86
N7901-P		Tray N7901	N7901		104,95
N7902-KRBT06		Kit switch for N7902	N7902	0,02	110,88
N7905-M		Handle / N7905	N7905		9,53
N7905-MP		Set of gables	N7905		7,14
N7905-R		Roller set / IMPERIA 150	N7905		17,96
N7905-V		Clamp fixation / pasta machine N7905	N7905		9,03
N7916-MP		Pinion set for N7916	N7916		69,62
N7991-B		Closing knob (part n°3) / N7991 - N7992	N7991 / N7992		25,89
N7991-J		Gasket for closing knob (part n°4) / N7991 - N7992	N7991 / N7992		14,39
N7991-S		Mixing blade (part n°1) / N7991 - N7992	N7991 / N7992		32,13
N7992-01		Pizza roller for N7992 (220 mm)	N7992		160,65
N7992-C		Orange cover for N7991 / N7992	N7991 / N7992		15,54
N7995-M		Single handle for N7995 ATLAS 180	N7995		8,82
N7996-B		Tightening collar N7996	N7996		13,48
N7999C-01		Drying arm for N7999C	N7999C		3,21
N7999C-02		Central stick for N7999C	N7999C		3,21
N8001-ACC		Manual pasta machine chromed	N8001 / N7994		31,29
N8001C-ACC		Double accessory for N8001C (spaghetti + tagliatelle)	N8001C		14,07
N8001-M		Handle / N8001	N8001		13,97
N8001-V		Clamp fixation / pasta machine N8001	N8001		8,93
N8004T		Plastic hopper for N8004	N8004		10,19
PASTRY FUNNEL					
N3715-J		Joint / funnel with piston N3715	N3715		2,78
NC016-P		Skate for NC016/N3715	N3715		0,17
PEELER FOR INSTITUTIONAL ESTABLISHMENTS					
E0014		Wall fixation only / peeler LT	EP / EPX		36,23
E0015	EP-PIED	Complete stand / peeler LT	EP / EPX		71,40
E0016		Pusher for carrot / peeler	EP / EPX		9,87
E0017		Plastic ring / carrot accessory	EP / EPX		20,58
E0018		Plastic ring / cucumber and big carrot accessory	EP / EPX		20,58
EX0015		St/st complete stand for peeler	EPX		91,04
N5120		Blade kit asparagus (2)	EP / EPX / EPM		55,18
N5120-F		Blade kit short asparagus	EP / EPX / EPM		55,18
N5121		Blade kit carrots (6)	EP / EPX / EPM		91,04
N5122		Blade kit cucumbers (6)	EP / EPX / EPM		91,04
N5124		Springs for carrots & cucumbers (6)	EP / EPX / EPM		14,91
N5125		Springs for asparagus (6)	EP / EPX / EPM		14,91
N5126		Springs for radishes(4)	EP / EPX / EPM		14,91
N5127		Blade kit big carrots (6)	EP / EPX / EPM		91,04
N5130		Set of short swing arms for carrots - 2	EP / EPX / EPM		20,58
N5131		Set of medium sized swing arms for carrots - 2	EP / EPX / EPM		20,58
N5132		Set of long swing arms for carrots - 2	EP / EPX / EPM		20,58
N5140		Set of short swing arms for cucumbers - 2	EP / EPX / EPM		20,58
N5141		Set of medium sized swing arm for cucumbers - 2	EP / EPX / EPM		20,58
N5142		Set of long swing arms for cucumbers 2	EP / EPX / EPM		20,58
N5150		Set of short swing arms for radishes - 2	EP / EPX / EPM		31,92
N5151		Set of long swing arms for radishes - 2	EP / EPX / EPM		31,92
PERCOLATOR					
N50051		Basket without top lid / 5 liters	N5005		20,37
N50052		Top lid for basket / 5 liters	N5005		10,71
N50053		Grate for percolator / 5 liters	N5005		22,52
N50054		Percolator / 5 liters	N5005		20,37
N50055		Glass gauge / 5 liters	N5005		17,69
N50056		Tank / 5 liters	N5005		105,00
N50057		Resistance / warming / 5l	N5005	0,06	41,79
N50058		Plastic stic for terminal cut out/ 5 liters	N5005		2,36
N50059		Top lid with handle / 5 liters	N5005		52,50
N5005-S		Stand for 5 l cafetiere - N5005	N5005		14,46
N50060		Plastic black collar / 5 liters	N5006		6,11
N50061		Thermostat / warming	N5005 / N5010 / N5015	0,02	14,70
N50061-C		Plastic pad for warming thermostat coffeemakers	N5005 / N5010 / N5015		4,28
N50062		Thermostat / security / 5,10,15 liters	N5006	0,02	15,44
N50063		Resistance / keep warm / 5 liters	N5006	0,02	34,28
N50064		Joint for tank / 5,10,15 liters	N5005 / N5010 / N5015		6,11
N50065		Switch on/off / 5,10,15 liters	N5006	0,02	9,66

Ref.	Ex-Ref.	Title			€
N50066		Faucet / 5,10,15 liters	N5005 / N5010 / N5015		28,19
N50067		Joint / percolator / 5 liters	N5005		3,47
N50068		Supply cord / coffee maker	N5006	0,02	20,37
N50068-P		Strain releaf	N5005 / N5010 / N5015		10,17
N50069		Plastic stick for thermal cut out	N5010 / N5015		3,47
N50070		Top lid with handle / 10 & 15 liters	N5010 / N5015		56,76
N50071		Plastic black collar / 10 & 15 liters	N5010 / N5015		9,03
N50072		Lid's handle	N5005 / N5010 / N5015		10,71
N50073		Tank's handle	N5010 / N5015		7,72
N50074		Joint / percolator / 10,15 liters	N5010 / N5015		3,47
N50075		Resistance / keep warm	N5010 / N5015	0,02	34,34
N50076		Green light	N5005 / N5010 / N5015	0,02	6,01
N50077		Spring for plastic stick for thermal cut out	N5005 / N5010 / N5015		0,79
N50078		Gasket of water level meter c. 50505 - N50078	N5005 / N5010 / N5015		1,95
N50079		Scraper	N5005 / N5010 / N5015		6,01
N50080		Calibration solution bottle for N3100	N5005 / N5010 / N5015		3,00
N50081		Leg for coffee maker N5005/N5010/N5015	N5005 / N5010 / N5015		3,21
N50082		Terminal block strip	N5005 / N5010 / N5015	0,02	8,79
N50101		Basket without top lid / 10 & 15 liters	N5010		24,41
N50102		Filter cover / coffeemaker 10, 15 liters	N5010		16,07
N50103		Grate for percolator / 10 & 15 liters	N5010		22,52
N50104		Percolator / 10 liters	N5010		23,57
N50105		Glass gauge /10 liters	N5010		22,52
N50106		Tank / 10 liters	N5010		128,52
N50107		Resistance / warming + seal / 10 litres	N5010	0,06	44,99
N50504		Stick / coffeemaker 15 litres	N5015		26,57
N50505		Glass gauge / 15 liters	N5015		32,97
N50506		Tank / 15 liters	N5015		149,94
N50507		Resistance warming + seal for coffee maker	N5015	0,06	52,50
N5308-1		Percolator lid handle N5308	N5308		6,14
N5308-12		216° C fuse include internal wire percolator N5308	N5308		6,83
N5308-13		88° C thermostat percolator N5308/N5312/N5316	N5308 / N5312 / N5316		4,20
N5308-14		160° C anti-boil dry thermostat percolator N5308/N5312/N5316	N5308 / N5312 / N5316		4,20

PLANCHETTA

DAR01	St steel cup for chocolat fondue and planchetta	PLANCH /TAS / ACCESSOIRES	6,83
PLAN01-PE	Enameled plate without juices hole for PLAN01/PLAN02	PLAN	61,32
PLAN05-PEP	Enameled plate for PLAN05 15 x 30 cm	PLAN	63,74
PLAN-DAR	St/steel cup for PLAN01/PLAN02	PLAN01 / PLAN02	11,13
PLAN-PEP	Enameled plate with juice hole for PLAN01/PLAN02, 20 x 30 cm	PLAN	65,73
PLAN-PV	2 Wind screens for PLAN01/PLAN02	PLAN	12,50

PNEUMATIC CAN OPENER

OBP400-B	Guard ring 101/103.2Mm pour OBP400	OBP	395,85
OBP400-C	Crown 101.6mm for OBP400	OBP	706,65
OBP400-F	Fastener for OBP400	OBP	36,96
OBP400-J	Crown " J " shape, 157 mm.	OBP	825,30

PROFESSIONNAL ELECTRIC MINCER

HV1222CT5-ENG	Set of 3 gears for HV12-EL/HV22-EL/CT5-EL	HV12 / HV22 / CT5	34,34
HV1222-J	Gear seal for HV12/22-EL	HV12 / HV22	3,89
HV1222-PIL	Pusher pestel for HV12-EL/HV22-EL	HV12 / HV22	5,25
HV1222-PL	Dish for HV12-EL/HV22-EL	HV12 / HV22	32,13
HV1222-SOC	Base for HV12/HV22-EL CT5X-EL4	HV12 / HV22	27,72
HV12-C	Blade for HV12-EL	HV12	9,66
HV12-CAP-HEL	Plastic hood (propeller side) for HV12-EL	HV12 / CT5X-EL4	8,61
HV12-CARRE	Endless screw square for HV12-EL	HV12-EL	6,20
HV12-CO	Condenser for HV12-EL	HV12-EL	12,60
HV12-CORPS	Cast iron main part for HV12-E	HV12	64,79
HV12-COUR	Plastic crown for HV12-EL	HV12	6,20
HV12-CR	Gear cover + oil seal for HV12-EL/HV22-EL	HV12 / HV22	31,29
HV12-CRJ	Gear bracket seal for HV12-EL/HV22-EL	HV12 / HV22	5,04
HV12-ELM	Engine alone for HV12-EL	V12-EL	354,27
HV12-ENT15	Sausage funnel 1.5 cm for HV12-EL	HV12	6,09
HV12-ENT25	Sausage funnel 2.5 cm for HV12-EL	HV12	6,09
HV12-G10	Disc 10 mm for HV12-EL	HV12	13,34
HV12-G12	Disc 12 mm for HV12-EL	HV12	13,34
HV12-G14	Disc 10 mm for HV12-EL	HV12	13,02
HV12-G16	Disc 16 mm for HV12-EL	HV12	13,34
HV12-G18	Disc 18 mm for HV12-EL	HV12	13,34
HV12-G20	Disc 20 mm for HV12-EL	HV12	13,34
HV12-G3	Disc 3 mm for HV12-EL	HV12	13,34
HV12-G4.5	Disc 4.5 mm for HV12-EL	HV12	13,34

Ref.	Ex-Ref.	Title			€
HV12-G6		Disc 6 mm for HV12-EL	HV12		13,34
HV12-G8		Disc 8 mm for HV12-EL	HV12		13,34
HV12-HEL		Propeller for HV12-EL	HV12		9,56
HV12-INT		Switch on/off for HV12-EL and HV5-EL	HV12-EL / HV5-EL		14,18
HV12-VIR		Ring nut for HV12-EL	HV12-EL		17,96
HV12-VIS		Endless screw for HV12-EL	HV12		49,35
HV22-C		Blade for HV22-EL	HV22		12,81
HV22-CAP-HEL		Plastic hood (propeller side) for HV22-EL	HV22-EL		9,56
HV22-CARRE		Endless screw square for HV22-EL	HV22-EL		5,99
HV22-CO		Engine capacitor for HV22-EL	HV22		16,59
HV22-CORPS		Cast iron main part for HV22-EL	HV22		110,57
HV22-COUR		Plastic crown for HV22-EL HV22-EL/HV22-XEL	HV22-EL / HV22-XEL		8,19
HV22-CX		Blade for HV22-XEL	HV22-XEL		16,28
HV22-ELM		Engine alone for HV22-EL	V22-EL		498,12
HV22-ENT15		Sausage funnel 1.5 cm for HV22-EL	HV22		7,46
HV22-ENT20		Sausage funnel 2 cm for HV22-EL	HV22		7,46
HV22-ENT25		Sausage funnel 2.5 cm for HV22-EL	HV22		7,46
HV22-G10		Disc 10 mm for HV22-EL	HV22		17,12
HV22-G12		Disc 12 mm for HV22-EL	HV22		17,12
HV22-G14		Disc diam. 14 mm for HV22-EL	HV22		17,12
HV22-G16		Disc 16 mm for HV22-EL	HV22		17,12
HV22-G18		Disc diam. 18 mm for HV22-EL	HV22		17,12
HV22-G20		Disc diam. 20 mm for HV22-EL	HV22		17,12
HV22-G3		Disc 3 mm for HV22-EL	HV22		17,12
HV22-G4.5		Disc 4.5 mm for HV22-EL	HV22		17,12
HV22-G6		Disc 6 mm for HV22-EL	HV22		17,12
HV22-G8		Disc 8 mm for HV22-EL	HV22		17,12
HV22-GX10		Disc in stainless steel 10 mm for electric meat mincer HV22-XEL	HV22-XEL		30,14
HV22-GX12		Stainless steel disc 12 mm for electric meat mincer HV22-XEL	HV22-XEL		30,14
HV22-GX14		Disc in stainless steel 14 mm for electric meat mincer HV22-XEL	HV22-XEL		30,14
HV22-GX16		Stainless steel disc 16 mm for electric meat mincer HV22-XEL	HV22-XEL		30,14
HV22-GX18		Disc in stainless steel 18 mm for electric meat mincer HV22-XEL	HV22-XEL		30,14
HV22-GX20		Disc in stainless steel 20 mm for electric meat mincer HV22-XEL	HV22-XEL		30,14
HV22-GX4.5		Disc in stainless steel 4.5 mm for electric meat mincer HV22-XEL	HV22-XEL		30,14
HV22-GX6		Disc in stainless steel 6 mm for electric meat mincer HV22-XEL	HV22-XEL		30,14
HV22-GX8		Disc in stainless steel 8 mm for electric meat mincer HV22-XEL	HV22-XEL		30,14
HV22-HEL		Propeller for HV22-EL	HV22		22,26
HV22-INT		Switch on/off for HV22-EL	HV22-EL		26,78
HV22-PE		Cable gland for HV22-EL	HV5-EL		4,41
HV22-VIR		Ring nut for HV22-EL	HV22		30,98
HV22-VIS		Endless screw for HV22-EL	HV22		66,78
HV5-C		Blade for HV5-EL	HV5		6,20
HV5-CAP-HEL		Plastic hood (propeller side) for HV5-EL	HV5-EL		7,67
HV5-CORPS		Cast iron main part for HV5-EL	HV5		46,52
HV5-COUR		Plastic crown for HV5-EL	HV5		5,88
HV5-CR		Gear cover + oil seal for HV5-EL	HV5		27,83
HV5-CR-J		Gear bracket seal for HV5-EL	HV5		4,62
HV5CT3-ENG		Set of 2 gears for HV5-EL/CT3-EL	HV5 / CT3		16,80
HV5-ELM		Engine alone for HV5-EL	HV5-EL		246,12
HV5-ENG-P		Small gear for HV5-EL	HV5		5,15
HV5-ENT15		Sausage funnel 1.5 cm for HV5-EL	HV5		6,62
HV5-ENT20		Sausage funnel 2 cm for HV5-EL	HV5		6,62
HV5-ENT25		Sausage funnel 2.5 cm for HV5-EL	HV5		6,62
HV5-G10		Disc 10 mm for HV5-EL	HV5		10,50
HV5-G4.5		Disc 4.5 mm for HV5-EL	HV5		10,50
HV5-G6		Disc 6 mm for HV5-EL	HV5		11,76
HV5-G8		Disc 8 mm for HV5-EL	HV5		10,50
HV5-HEL		Propeller for HV5-EL	HV5		8,61
HV5-INT_		Switch on/off for HV5-EL	HV5		13,55
HV5-J		Reducer lid sealing gasket	HV5-EL		3,47
HV5-PIL		Pusher pestle for HV5-EL	HV5		3,78
HV5-PL		Dish for HV5-EL	R HV5		28,46
HV5-SOC		Base for HV5EL	HV5		25,83
HV5-VIR		Ring nut for HV5-EL	HV5		9,56
HV5-VIS		Endless screw + square screw for HV5-EL	HV5-EL		26,46
HVCT-HUILE		Engine oil bottle electric meat mincers and tomato sauce appliances	HV22		11,45

PROFESSIONNAL FRENCH FRY CUTTER

CF0001	Sledge for FFC	COUPE FRITES	87,82
CF00018	Solid shaft + grub screw for chip cutter (handle fixing for sledge)	COUPE FRITES	6,59
CF0002	Handle with bowl for FFC	COUPE FRITES	41,23
CF0004	Chipper frame with spring for FFC	COUPE FRITES	67,46
CF0005	Spring with cog-wheel for FFC	COUPE FRITES	8,46
CF0005X	S/s spring with cog-wheel for FFC	COUPE FRITES	16,07

Ref.	Ex-Ref.	Title			€
CF0006		Cross piece for FFC	COUPE FRITES		17,67
CF0007		Plastic carriage for FFC	COUPE FRITES		21,96
CF0008		Export table stand for FFC	COUPE FRITES		44,99
CF0009		Weighted table stand for FFC	COUPE FRITES		76,60
CF0010		Tripod for FFC	COUPE FRITES		145,64
CF0011		Wall fixation for FFC	COUPE FRITES		32,13
CF0012		Clamp fixation for FFC/MANDOLINE	CF / CL / CO		55,69
CF0013		Sledge for FFC ref CJ/CM	CM		85,68
CF0015		Screws and axle connexion for FFC	COUPE FRITES		3,92
CF0016		Screws fixation for FFC Ref CS	CS		4,71
CF0017		Bolts for tripod of FFC	COUPE FRITES		6,96
CF0018		Set of 3 rubber feet / FFC	COUPE FRITES		12,32
CX009		St/st stand for FFC	CX		107,10
CX020		St/st base for FFC	CX		102,80

RACLETTE APPLIANCES

5007		Cord, 230v, l=2,20 m, for RACL01/BREZ01	RACL01 / BREZ01		11,24
5012		Handling button for RACL01/RACL02	RACL01		3,89
BREZ05-V		St/steel screw 5x12 for BREZ05 . CLANX . CLANX-05	BREZ05 / CLANX / CLANX-05		0,32
BREZ-RDRG		Resistance right and left side for breziere	BREZ		31,92
BRU01		Spirit lamp			13,44
CAR01V		Raclette knife, in bulk	RACL		13,34
TTM30-VIS-FC		Middle screw for TTM30	TTM30		185,64
TTM30VIS-MPF		Assembling screw cheese holder	TTM20 / TTM30		17,22

RICE COOKER

N8094-B		Release button - N8094	N8094		17,12
N8094-C		Aluminium insert for rice cooker N8094	N8094		62,69
N8094-CU		Switch for N8094	N8094	0,02	13,39
N8094-R		Heat resistor for N8094	N8094	0,02	4,23
N8094-T		Thermostat for N8094	N8094	0,02	13,71
N8094-TC		Thermoswitch for N8094	N8094	0,02	4,94

SAMOVAR / TEAPOT

N50602		Heating regulator for samovar - N5060	N5060	0,02	21,21
N50603		Roller cone / N3010	N5060	0,02	9,22
N50604		Tap for N5060	N5060		13,97
N50605		Parmesan or bread cone / N3010	N5060	0,06	4,73
N50606		Teapot for N5060	N5060		13,28
N50607		Thermal fuse / N5060	N5060	0,02	5,79

SAUCES DISPENSER

NDS200-C		Container for NDS200	NDS200		102,90
NDS200-PB		White pump for NDS200	NDS200		56,70
NDS200-PO		Orange pump for NDS200	NDS200		56,70
NDS200-PR		Red pump for NDS200	NDS200		56,70
NDS225-CC		Complete dispenser (container+lid) for NDS225	NDS225		166,74
NDS225-PB		White pump for NDS225	NDS225		78,75
NDS225-PO		Orange pump for NDS225	NDS225		78,75
NDS225-PR		Red pump for NDS225	NDS225		78,75

SAUSAGE FILLER

N4047C-BNM		Cast-iron tightening collar for N4047C New model (2012)	N4047C		4,94
N4047C-J		Joint for N4047C/CX	N4047C		3,37
N4047C-JNM		Gasket for N4047C new model (4 parts)	N4047C		5,89
N4047C-M		Handle N4047C part no. 2	N4047C		8,67
N4047C-P		Handle for N4047C (part no. 12)	N4047C		11,24
N4047C-PV		Meat pusher N4047C (part no. 3)	N4047C		10,29
N4047CX-B		Tightening collar for N4047CX	N4047CX		21,95
N4047CX-M		Handle N4047CX (part no. 2)	N4047CX		23,57
N4047CX-P		Handle N4047CX (part no. 12)	N4047CX		31,08
N4047CX-PV		Meat pusher N4047CX (part no. 3)	N4047CX		19,12
N5700-B		Trefoil nut / N5700 - N5750	N5700		32,13
N5700-C		Tank for N5700 + N5750	N5700 / N5750		47,15
N5700-P		Frame	N5700		50,35
N5700-PH		Horizontal cog-wheel n°2	N5700		38,59
N5700-PM		Metallic pusher	N5700		38,59
N5700-PV		Vertical gear-N5700 n° 3	N5700		46,94
N5700-R		Spring + nut for N5700 - part no. 5-7-8	N5700		47,15
N5700-V		Screw / push sausage N5700 - N° 4	N5700		23,78
N5750-GA		Handle axis (large) for N5750 (part no. 18)	N5750		36,44
N5750-J		Pistol rubber ring / N5750 - N5700	N5750		11,34

Ref.	Ex-Ref.	Title		€
N5750-M		Crank / N5750	N5750	15,02
N5750-PA		Handle axis (small) for N5750 (part no. 16)	N5750	36,44
PSXPRO-05-CH		St/steel casing for PSXPRO-05	PSXPRO-05	105,53
PSXPRO-05-CR		Rack for PSXPRO-05/PSX05	PSXPRO-05 / PSX05	30,14
PSXPRO-05-CUVE		St/steel tube for PSXPRO-05 and PSX05	PSXPRO-05 / PSX05	183,44
PSXPRO-08-CH		St/steel casing for PSXPRO-08	PSXPRO-08	114,35
PSXPRO-08-CR		Rack for PSXPRO-08	PSXPRO-08	33,71
PSXPRO-08-CUVE		St/steel tube for PSXPRO-08 and PSX08	PSXPRO-05 / PSX05	193,41
PSXPRO-12-CR		Rack for PSXPRO-12	PSXPRO-12	77,91
PSXPRO-12-ENG		Gear + forward motion pin slow for PSXPRO-12	PSXPRO-12	107,21
PSXPRO-12-J		Clear seal for PSXPRO-12	PSXPRO-12	5,99
PSXPRO-12-M		Crank for PSXPRO-12	PSXPRO-12	52,29
PSXPRO12-SUP		Rack support for PSXPRO-12 including gears and axis	PSXPRO-12	149,73
PSXPRO-12-T		Set of 2 pads (front & rear) for PSXPRO-12	PSXPRO-12	77,49
PSXPRO-BA		Ring for PSXPRO-05/PSXPRO-08 PSXPRO-12	PSXPRO	10,40
PSXPRO-ENT		Set of 4 plastic funnels for PSXPRO-05/-08/-12 PSXPRO-VE08 / PSX05/08	PSX	19,53
PSXPRO-G		Big aluminium wheel+axis small cut pinion axis PSXPRO-05/PSXPRO-08	PSXPRO-05 / PSXPRO-08	67,15
PSXPRO-J		Clear seal for Modles 5/8kg	PSXPRO-05 / PSXPRO-08	5,46
PSXPRO-M		Crank for Models 5/8kg	PSXPRO-05 / PSXPRO-08	22,89
PSXPRO-T		Set of 2 pads (front & rear) for Models 5/8kg	PSXPRO	20,58
PSXPRO-VE-CO		Plastic elbow for PSXPRO-VE08	PSXPRO	22,47

SCALES

BAT22	Pcb card	BAT	0,06	192,78
N3670-A	Adapter for electronic scales N3670 - N3671 - N3672 - N3673	N3670 / N3671 / N3672 / N3673		8,90
N3670-CAP	Load sensor for scale N3670	N3670	0,02	23,73
N3670-E	Lcd display for N3670	N3670	0,02	7,44
N3670-P	Plastic tray for N3670 - 71 - 72 - 73	N3670 / N3671 / N3672 / N3673		9,35
N3670-PCB	Pcb card for N3670	N3670	0,02	39,64
N3670-PI	Stand for scale N3670 - N3671 - N3672	N3670/N3671/N3672		2,09
N3670-PLTX	St/st tray for scale N3670 - 71 - 72 - 73	N3670 / N3671 / N3672 / N3673		24,63
N3670-PP	Plastic protector N3670	N3670		11,25
N3671-CAP	Load sensor for scale N3671	N3671	0,02	23,73
N3671-CI	Lower cover	N3671		13,70
N3671-CS	Top cover	N3671		23,84
N3671-PCB	Pcb card	N3671	0,02	47,07
N3671-PP	Plastic protector N3671	N3671		11,25
N3672-CAP	Load cell	N3672	0,02	29,61
N3672-PCB	Pcb card	N3672	0,02	39,64
N3672-PP	Plastic protector N3672	N3672		11,25
N3673-CAP	Load cell	N3673	0,02	29,62
N3673-PCB	Pcb card	N3673	0,02	47,07
N3673-PP	Plastic protector for N3673	N3673		11,25
N3684-B	Electronic box N3684	N3684	0,02	164,96
N3684-CAP	Load sensor N3684	N3684	0,02	42,84
N3684-P	Stainless-steel tray for scale N3684 N3685 (33 cm x 42 cm)	N3684		48,72
N3684-PCB	Pcb card for N3684	N3684	0,02	101,22
N3684-PI	Stand for column scale N3684/N3685/N3686	N3684 / N3685 / N3686		2,57
N3685-B	Electronic box for N3685	N3685	0,02	164,96
N3685-CAP	Load sensor for scale N3685	N3685	0,02	42,84
N3685-E	Lcd display	N3684 / N3685 / N3686	0,02	12,54
N3685-PCB	Pcb card for N3685	N3685	0,02	101,22
N3686-B	Electronic box for N3686	N3686	0,02	164,96
N3686-CAP	Load sensor N3686	N3686	0,02	42,84
N3686-P	Stainless-steel tray 42.5 cm x 52.5 cm for scale N3686	N3686		74,97
N3686-PCB	Pcb card N3686	N3686	0,02	101,22
N3690-B	Bowl for N3690/N3691	N3690 / N3691		9,66
N3690-C	Cross-brace for N3690 - N3691	N3690 / N3691		4,31
N3693-A	Adapter for electronic scales N3693 - N3694-	N3693 / N3694		8,70
N3693-CAP	Load cell	N3693	0,02	16,59
N3693-CP	Battery cover N3693 for N3694	N3693		1,47
N3693-E	Display N3693	N3693	0,02	7,14
N3693-PCB	Pcb card	N3693	0,02	46,10
N3693-PI	Stand for N3693 - N3694	N3693 / N3694		2,09
N3694-CAP	Load sensor for scale N3694	N3694	0,02	16,60
N3694-P	Plastic tray for N3693/N3694	N3693 / N3694		9,31
N3694-PCB	Electronic card / balance 10 kg	N3694	0,02	46,10
N3694-PLT	Stainless-steel tray for N3693 / N3694 (23.7 x 18 Cm)	N3693 / N3694		15,02
N3694-S	Stainless-steel tray plastic support for N3693/N3694	N3693 / N3694		6,96
N3695-B	Bol for electrical scale N3695 & N3696	N3695 / N3696		3,43
N3697-A	Adapter for N3697	N3697		21,00
N3697-B	Battery for N3697	N3697	0,06	30,87
N3697-CAP	Load cell	N3697	0,02	55,69

Ref.	Ex-Ref.	Title			€
N3697-CP		Battery cover	N3697		1,83
N3697-CS		Top cover	N3697		31,92
N3697-J		Sealing gasket for N3697	N3697		1,83
N3697-PCB		Pcb card	N3697	0,02	74,97
N3697-PLT		Stainless-steel tray (23 x 19 cm) for N3697	N3697		15,96
N3697-PP		Plastic protector for N3697	N3697		11,25
N3697-S		Stainless-steel tray plastic support for N3697	N3697		7,39
SOUP WARMER					
N8060-06		Resistance / soup warmer	N8060		26,25
N8060-08		Thermostat	N8060		6,30
N8060-09		Fuse 133C / soup warmer	N8060		7,35
N8060-10		Aluminium tank / N8060	N8060		42,00
N8060-13		Indicator light / soup warmer	N8060		5,25
N8060-14		Energy regulator controller	N8060		31,50
N8060-15		Knob / soup warmer	N8060		8,40
N8060-18		S/s tank soup warmer	N8060		42,00
N8060-19	N8082	S/s lid for soup warmer	N8060		18,00
N8060-UK		Uk cord	N8060		8,61
N8070-C		Plastic collar	N8070		35,91
N8070-I		Rocket on/off switch	N8070	0,02	41,37
N8070-R		Heating element / N8070	N8070	0,06	55,48
N8070-T		Thermostat N8070	N8070	0,02	20,69
N8080B-C		White collar for N8080B	N8080B		14,68
N8080-C		Black collar for N8080	N8080		14,68
N8080V-C		Green collar for N8080V	N8080V		14,68
N8081		Food insert st/st for soup warmer	N8080 / N8070		53,55
N8083		Resistance / soup warmer	N8080 / N8080B	0,06	45,20
N8084		Energy regulator controller	N8084	0,02	32,13
N8085		Over-heater thermostat	N8080 / N8079	0,02	10,19
N8086		Luminous signal / soup warmer	N8080 / N8079	0,02	6,65
N8087		Aluminium insert / N8080	N8080 / N8079		64,26
N8088		Supply cord	N8088	0,06	8,82
N8088-C		Stain relief for power cord	N8088		2,68
N8089		Stand for soup warmer N8080	N8080		2,12
STAINLESS STEEL DISPENSER					
DF300-T		Central shaft for DF300 for DFV300	DFV300		40,71
DF450-T		Central shaft for DF450 for DFV450	DFV450		47,15
STEAMER					
N8096-4		Support frame 1/2 - single (bottomless tritan tray) N8096	N8096		31,34
N8096-5		Plancha tray GN 1/2 - N8096	N8096		41,42
N8096-BCM		Timer control button N8096 (no. 16)	N8096		34,70
N8096-BUZ		230-V buzzer for N8096	N8096	0,02	34,70
N8096-CC		Spare heating tank - thermostwitch + heating elements for N8096	N8096	0,42	313,27
N8096-COMU		3-Position 2-step switch for N8096	N8096	0,02	71,72
N8096-COR		Power cord for N8096 - N8097	N8096 / N8097	0,02	16,28
N8096-MI		Timer (with silicone gasket) for N8096 / N8097	N8096 / N8097	0,02	67,15
N8097-7		Support frame 1/1 single (n°7)	N8097		87,31
N8097-8		Lid (single) for N8097	N8097		91,04
N8097-9		V-shaped riser for 1 N8097	N8097		150,15
N8097-BC		Timer	N8097		53,55
STEAMER / WATER WARMER					
N8090-R		Heating element for TS1001	N8090 / N8091	0,06	66,41
STRIP CUTTER					
8001	N7030-1	Cutting unit 1 mm (fine) for CLANX/CLANX-05	CLANX / CLANX-05		60,80
8002	N7030-15	Cutting unit 1.5 mm (standard for CLANX/CLANX-05	CLANX / CLANX-05		60,80
8003	N7030-23	Cutting unit 2.3 mm (thick) for CLANX/CLANX-05	CLANX / CLANX-05		60,80
8006	N7030-L1	Blade 1 mm only (fine) for CLANX/CLANX-05	CLANX / CLANX-05		11,55
8007	N7030-L15	Blade 1.5 mm (standard) for CLANX/CLANX-05	CLANX / CLANX-05		12,60
8010	N7030-T	Wings trainer axis for CLANX/CLANX-05	CLANX / CLANX-05		35,07
CLAN03-LAP	N7110-L	Straight blade for CLAN03	CLAN03		35,30
CLAN-GRV		1 Pawl for CLAN01/02/03	CLAN01 / CLAN02 / CLAN03		18,06
CLAN-M	N7108-M	Handle for CLAN01/02/03	CLAN01 / CLAN02 / CLAN03		73,40
STRIP CUTTER / ROUET					
4013		Beta pin diameter 2.5 mm length 65 mm			1,37
4046		Le rouet spares kit 4030CLR straight blade + round blade + screw + key + round-blade tool	4030CLR		22,79
4047		Complete nail-support wheel	4030CLR		16,91
4048		Straight blade with 2 screws + key under sachet	4030CLR		9,56

Ref.	Ex-Ref.	Title			€
4049		Suction cup	41000CLR		2,00
4052		White handle-axis ring for le rouet and strap cutter	4030CLR/4100CLR/CLANX/CLANX-05		2,31
4054		Complete trolley Le Rouet 4030CLR (including 4051-1 + 4047)	4030CLR		95,24
4055		Round-blade tool	4030CLR		12,29
4057		Suction-cup collar	41000CLR		1,79
4058		Trolley slider 4030CLR	4030CLR		3,68
4059		Jammer spring	4030CLR		3,05
4080		Casing for châtaouillard potatoes			64,26
4141		Overmoulded nail wheel	4030CLR		5,88
4142		Spare casing le Rouet 4100CLR	4100CLR		62,79
4143		Red handle-axis ring for Le Rouet and strap cutter	4030CLR		0,95
4144		Handle axis for Le Rouet nailed wheel	4030CLR / 4100CLR		4,31
4145		Nail-support wheel kit for Le Rouet Gourmet (1 wheel + 2 collars)	4030CLR / 4100CLR		36,12
4146		Spare-part kit Le Rouet 4100CLR	4100CLR		27,83
4147		Spacer collar for Le Rouet Gourmet	41000CLR		0,63
4148		1 Straight blade, 2 screws, 2 M4 nuts, 1 2.5 Allen key under sachet	41000CLR		10,61
4150		Complete trolley for Le Rouet Gourmet + 2 collars	41000CLR		72,66
10213		Box with 3 trimmer units 1, 2, and 4 mm, for Le Rouet Gourmet	41000CLR		65,94
4041		Handle axis ring for Le Rouet (old model)	4030CLR		8,82
4042	N70022	Straight blade casket, without unit blade cuttings	4030CLR		74,97
4043	N70012	Unit blade cuttings 2 mm	4030CLR		19,11
4044	N70013	Unit blade cuttings 3 mm	4030CLR		18,59
4045	N70016	Unit blade cuttings 6 mm	4030CLR		18,48
4050	N70019	Clamp	4030CLR		46,20
4051-1		Handle(round hole)	4030CLR / 4100CLR		18,80
4053-2		St-steel handle axis + 2 white handle axis rings + molded nails wheel	4030CLR / 4100CLR		14,91
4056	N70024	Circular blade	4030CLR		4,73
4090	N9023.	Stainless steel axis for motorization	4030CLR		27,09
4091	N9011	Motorization kit, 2.4 V for 4030CLR/4100CLR/CLANX/CLANX-05	4030CLR/4100CLR/CLANX/CLANX-05		148,21
4141-44	N70021	St-steel axis + molded nails wheel + 2 white rings Le Rouet	4030CLR / 4100CLR		10,92

TELLIER'S MIXED

GX016	DIV-BA	Suctions for GX / CTX	GX/CTX/CAX/OEXT2/OEXTC/DF/N7001/EA/MCX/TVX		3,78
GX017		St/st foot alone / GX, CTX, OEXT2	GX / CTX / OEXT2		6,51
N3026-C	GIR-CL	Cheese dish cover for N3026/N3027	N3026/ N3027/N3027F		14,15
OE29046		Single black plastic handle (handle OEXT2/OEXTC/OE750/CTX/EA/CSA)	OEXT2/OEXTC/OE750/CTX/EA/CSA		7,30

TERRINE SLICER

4061	N3510-R	2 Stainless steel springs for CTER01/CTER02	CTER01 / CTER02		5,36
4066	N3510-P	Handle for CTER01+ COUPEN8	CTER01		4,52
4068	N3511-BGH	Upper guiding clip for CTER01/CTER02	CTER01 / CTER03		6,72
4069	N3511-BGB	Lower guiding clip for CTER01/CTER02	CTER01 / CTER04		6,41
CTER01F		Set of 2 wires 0.4 mm for CTER01	CTER01		11,45
CTER02F		Set of 2 wires 0.4 mm for CTER02	CTER02		12,92

TOMATOES SLICER

CTOM010		Set of 8 blades / CTOM01	CTOM		17,36
CTX012		Set of 11 blades st/st for tomato slicer CTX	CTX		47,15
CTX012M		Set of 11 assembled blades / CTX55	CTX		69,62
CTX014		Arm pusher only without handle & com for CTX	CTX		30,53
CTX015		Set of 14 blades st/st for tomato slicer CTX40	CTX		61,06
CTX015M		Set of 14 assembled blades / CTX40	CTX		104,95
CTX016		Plastic thin plate / pusher CTX55(10 plates)	CTX		16,07
CTX017		St/st plate for CTX55 pusher	CTX		12,85
CTX019		Black handle + axle + screw / CTX	CTX		10,71
CTX026		14 mm diameter guide for CTX	CTX		18,74
CTX027		Perforated stainless-steel pusher plate for CTX40 - CTX	CTX		11,79
CTX028		Spacer for stainless-steel pusher plate - CTX	CTX		5,36
CTX030		Single stainless-steel table for CTX	CTX		80,33
CTX031		Pulley-handle riser blade holder CTX	CTX		107,10
CTX032		Threaded pin CTX	CTX		12,32
CTX20		Pierced ring	CTX		4,49
CTX21		Non pierced ring	CTX		3,11
CTX22		Set of 8 screws for CTX	CTX		6,96
CTX23		Black stopper for CTX	CTX		7,71
CTX24		Security pin for CTX55	CTX		10,17
CTX25		Pusher support	CTX		34,27
CTX26		Full set of 2 screws for pusher plastic plate - CTX	CTX		14,46
CTX55-BCX		Complete arm stainless-steel trays for CTX	CTX		144,59
CTXM010		White spacer ring for CTXM55	CTXM		0,90
CTXM011		Threaded rod / CTXM55	CTXM		11,25
CTXM012		Set of screws for CTXM55 (screw + washer + nut)	CTXM		8,57
CTXM014		White plastic carriage CTXM55	CTXM		37,49

Ref.	Ex-Ref.	Title			€
CTXM07		Handle CTXM	CTXM		19,28
CTXM08		Set of 8 blades for mini tomato slicer	CTXM		36,44
CTXM09		St/st plate for CTXM55	CTXM		21,32
CTXM10		Arm support pusher CTXM55	CTXM		43,37
CTXM29234		Carriage-top kit for CTX	CTX		48,20
CTXM29236		Safety-support kit for CTX	CTX		44,99
TRUFFLES MANDOLINES					
1020RTV		St/steel truffles razor, in bulk	1020RTS / 1030RTS		24,78
1040CT		Blade for 1010CT	1010CT		26,67
1042CT		Set of screws and bolts for 1010CT	1010CT		7,46
1070CT		Spare kit for 1010CT, 1 blade + 1 key + 1 screw	1010CT		34,55
1121RT		Wavy blade for 1020RT/1030RT	1020RTS / 1030RTS		8,19
1131RT		Flat blade for 1020RT/1030RT	1020RTS / 1030RTS		7,25
BOITE02		Wooden box for OEF01	1010CT		17,12
SACH-RT		Cloth sachet for 1020RTV and 1030RTV	1020RTV / 1030RTV		2,63
VACUUM					
NV100-BC		Heating band for NV100	NV100	0,06	5,36
NV100-J		Sealing profile for NV100	NV100		3,97
NV100-P		Teflon protector for heating band / NV100	NV100		2,89
NV200-BC		Heating band / NV200	NV200	0,06	5,36
NV200-J		Sealing gasket (mark 8) / NV200	NV200		3,97
RV20-600	NV014	2 Rolls plastic bags w=20 cm l= 6m preservation sous-vide machines			14,00
RV30-600	NV013	2 Rolls plastic bags w=30 cm l= 6m preservation sous-vide machines			14,00
VEGGIE CUTTER					
N2994-13.6		Blade + pusher 13.6 mm for N2994	N2994		7,40
N2994-6.8		Blade + pusher 6.8 mm for N2994	N2994		9,66
N2994-T6.8		Slicing blade 6.8 mm for N2994	N2994		6,72
N2997-06		Blade + pusher 6 mm / N2997	N2997		9,66
N2997-06L		Slicing blade 6 mm for N2997	N2997		6,72
N2997-06-P		Cleaning cutter for 6 mm for N2996+N2997	N2997		0,58
N2997-09		Blade + pusher 9 mm / N2997	N2997		7,91
N2997-09-P		Cleaning cutter for 9 mm for N2997	N2997		0,57
N2997-B		Tray for N2996 + N2997	N2997		3,91
WASTE MANAGE					
N8019-B		Set of axial bearings (2 parts) / N8019 (bronze flanges)	N8019		7,72
N8019-BL		Set of brass collars, 2 parts, for N8019	N8019		10,50
N8019-RC		Central spring for N8019	N8019		6,46
WATER WARMER					
N8091-1		Tap for water heater N8091	N8091		40,95
NC3016050-CP		Candle holder for NC3016050	NC3016050		1,97
WEDGER					
CAX004	DIV04-L	Set of blades 4 sections LT	CAX		56,00
CAX006	DIV06-L	Set of blades 6 sections LT	CAX		56,00
CAX008	DIV08-L	Set of blades 8 sections LT	CAX		56,00
CAX012	DIV12-L	Set of blades 12 sections LT	CAX		56,00
CAX015	DIV4/8-P	Pusher 4/8 sections LT	CAX		35,07
CAX016	DIV6/12-P	Pusher 6/12 sections LT	CAX		40,03
CAX017	DIV-PS	Carriage support with handle LT	CAX		33,15
CAX018	DIV-P	Low support without handle LT	CAX		31,05
CAX019		Set of 2 guides st/st LT	CAX		38,59
CAX020		Set of 3 long feet LT	CAX		43,37
CAX021		Set of 3 short feet LT	CAX		27,64
CAX022		Set of screws for tomato wedger LT	CAX		8,52
CAX023	DIV-R	Spring / CAX	CAX		1,83
CAX024		Block stop for pusher / CAX	CAX		0,97
CAX025		Plastic wheel disc / CAX	CAX		4,55
GX018		Suction cap + collar CTXM55	CTXM55		6,98
WHIPPER					
NK508		Lever spring / N4082	N4082		2,13
NK509		Lever / N4082	N4082		7,21
NK513A		Head valve complete / N4083 & N4084	N4084X		10,07
NK514		Nozzle + tulip incl. Adapter white	N4082		4,71
NK515		Nozzle + tulip incl. Adapter black	N4083X / N4084X / N4086X / N4087X		4,71
NK691		Measuring tube compl. / N4075	N4075		2,63
NK702		Tube compl. Including gasket / N4075	N4075		3,93

Ref.	Ex-Ref.	Title			€
NK712		Dust cap white / N4081 & N4082	N4081 / N4082		2,68
NK735		Dust cap black / N4075	N4075		2,68
NK740		Valve screw / N4081	N4081		5,84
NK742		Valve rod / N4081	N4081		5,09
NK745		Fixing ring blue / N4081 & N4082 & N4075	N4081 / N4082		1,12
NK745A		Fixing ring metal / N4083 & N4084	N4083X / N4084X		1,53
NK750		Bottle gasket / N4081 & N4082 & N4083 & N4084	N4081 / N4082 / N4083 / N4084		3,70
NK775		Complete head / N4075	N4075		29,45
NK777		Complete head / N4081	N4081		33,18
NK782		Complete head / N4082	N4082		52,45
NK784		Complete head / N4083-N4084	N4083X / N4084X		55,69
NK785	NK784	Complete head for symphonie 0.25 & 0.5L	N4083X / N4084X / N4086X / N4087X		53,04
NK799		Charger holder black / N4083 & N4084 & N4075	N4083X / N4084X / N4075 / N4086X / N4087X		7,08
NK899		Charger holder white / N4081 & N4082	N4081 / N4082		7,08
NK902		Frontal gasket / N4081 & N4082 & N4083 & N4084 & N4075	N4081 / N4082 / N4083X / N4084X / N4075 / N4086X / N4087X		0,75
NK990		Spare parts kit for cream whipper N4081	N4081		16,60
NK991		Spare parts kit for cream whipper symphonie	N8083X / N4084X		17,46
NK993		Spare parts kit for cream whipper N4086X & N4087X	N4086X / N4087X		19,52
N9024		Motor only / Rouet - Kali - deco spiral	N7001 / N4230 / CNX	0,06	105,84

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884121	228	884643	233	888680	215	B1035E	331	CO6	26
884122	229	884644	233	888750	215	B1040.	330	CO8	26
884123	229	884645	233	888760	215	B1050.	330	C10	26
884124	230	884646	233	888780	215	B1060.	330	C13	26
884125	229	884647	233	888880	215	B1095	325	CAP01	135
884126	227	884648	233	888920	215	BAFFU-M	348	CAR01	310
884127	229	884649	233	888980	215	BAR01	152	CAUB55	60
884128	228	884650	233	889002	238	BAR102	152	CAX004	40
884129	227	884651	233	889030	235	BAR103	152	CAX004P	40
884130	229	884652	233	889052	238	BAR104	152	CAX006	40
884131	230	884653	233	889101	239	BAR115	152	CAX006P	40
884132	229	884654	233	889151	237	BAR130	152	CAX008	40
884137	230	884655	233	889210	239	BAR131	153	CAX008P	40
884138	231	884656	233	889251	238	BAR140	76	CAX012	40
884139	227	884657	233	889830	158	BAR140-DIS	345	CAX015	40
884141	228	884658	233	890650	217	BAR152	153	CAX016	40
884142	228	884659	233	890850	217	BAR153	153	CAX104	31
884144	229	884660	233	895530	290	BAR161	153	CAX104P	40
884145	227	884661	233	895710	215	BAR170	153	CAX106	31
884153	227	884662	233	896330	211	BAR-DIS	345	CAX106P	40
884154	227	884663	233	896350	211	BB-DG	321	CAX108	31
				896450	217	BB-GC	321	CAX108P	40

CAX112	31	CNX225	263	DIV06	31	EPLS	94	GX015T	63
CAX204	31	CNX225-L	263	DIV08	31	EPX001.	91	GX02	62
CAX206	31	CNX225-V	263	DIV12	31	EPX002.	91	GX022	63
CAX208	31	CNX450-L	263	DO1250	117	EPX003.	91	GX024	63
CAX212	31	COF01	147	DO230	302	EPX004	91	GX03	62
CBAT08	44	COF02	147	DO250	304	EQ01	31	GX04	62
CBAT10	44	COF06	147	DO251	304	ESJX001	92	GX05	62
CBAT208	44	COUP-FC	60	DO800-G	335	ESJX002	92	GX052	63
CBAT210	44	CP00	26	DO956	303	ESJX003	92	GX053	63
CBAT-P	44	CPO6	26	DP000	325	ESJX004	92	GX06	62
CC08	44	CP08	26	DP212J	303	EVAN01	57	GX510	19
CC10	44	CP10	26	DP213-V	303	EX5010	18	GX515	19
CC208.	44	CP13	26	DP214-B	303	EX5015	18	GX520	19
CC210.	44	CPS25	68	DP215	303	EX5020	18	GX530	19
CDX4	55	CPS35	68	DSP01	280	EX5030	18	GX540	19
CDX40	55	CS00	26	DSP02	280	EX5040	18	GXL55	62
CDX47	55	CS06	26	DSP-CA	280	EX5M100	18	GXL55-01	62
CDX7	55	CS08	26	DSP-LO	280	EX5M130	18	GXM012	62
CDX70	55	CS10	26			EX5T100	18	GXM015	63
CEN426	105	CS13	26	E		EX5T130	18	GXM022	62
CF0007	28	CSA	39	E0010.	93			GXM03	62
CF106	28	CSA01	39	E0011.	93	F		GXM04	62
CF108	28	CSA02	39	E0012.	93	FAF	267	GXM05	62
CF110	28	CSAL	39	E0019.	93	FAF01	267	GXM052	62
CF113	28	CSAL01	39	EA.	57	FAFR	267	GXM053	62
CF120	28	CSAL02	39	EA001	57	FOU01	304	GXM06	62
CF122	28	CSAM	39	EA002	57	FOURCH2	316		
CF1K	28	CSAM01	39	EA003	57	FOURCH3	316	H	
CF206	28	CSAM02	39	EA004	57	FXV1	68	HA05C	99
CF208	28	CT3P	23	EA005	57	FXV2	68	HA08C	99
CF210	28	CT3X	23	EA006	57			HA08CX	99
CF213	28	CT3X-EL	23	EA007	57	G		HA10C	99
CF2K	28	CTERO1	63	EA008	57	GAN01	262	HA10CX	99
CF306	28	CTERO2	63	EA009	57	GAN02	262	HA22C	99
CF308	28	CTOM01	31	EA010	57	GAN03	262	HA32C	99
CF310	28	CTX	31	EA013	57	GANT07F	75	HAE350	97
CF313	28	CTX40	31	EA014	57	GANT09F	75	HV1222-OPTCT	99
CFM02-G9	29	CTXM55	31	EA095	57	GCME01	280	HV1222-OPTRAP	99
CFR01	64	CUI01	132	EA102	57	GE1010	18	HV12-EL	98
CHAL03	249	CX00	26	EC01	280	GE1020	18	HV22-EL	98
CHAMP01	304	CX00-P	26	ECA01	151	GE1030	18	HV5-EL	98
CHAUD01	154	CX06	26	ECHE01	319	GE1040	18	HV5-OPTCT	99
CIS05B	77	CX06-P	26	ECHE02	320	GE510	19		
CITO1	287	CX08	26	EM001.	90	GE515	19	I	
CLAN01	47	CX08-P	26	EM002.	90	GE520	19	ID1000	277
CLAN02	47	CX10	26	EM003.	90	GE530	19	ID1030	75
CLAN03	47	CX10-P	26	EM004.	91	GE540	19	ID1080	277
CLAN04	47	CX13	26	EMX001	90	GHACB01-S	76	ID1090	277
CLAN-TAI	47	CX13-P	26	EMX002	90	GIN01	87	ID1091	60
CLANX	47			EMX003	90	GIR01	64	ID1100	281
CLANX-05	47	D		EMX004	90	GIR03	64	ID1101	281
CLOCH01	154	DEC18	277	ENTO01	235	GIR-CL	64	ID1102-P	348
CLS02	51	DENO2	124	EPO01.	92	GSMENO1	144	ID1204	278
CM00	26	DF030	325	EPO02.	92	GSPR001	144	ID1205	280
CM06	26	DF045	325	EPO03.	92	GX01	62	ID1207	280
CM08	26	DF060	325	EPO04.	92	GX012	63	ID1420	278
CM10	26	DFV300	325	EPIANO1	57	GX014	63	ID1434	278
CM13	26	DFV450	325	EPLP	94	GX015	63	ID2500	277

ID2550	277	LIVRE-5	350	N2900	313	N3040	325	N3236	76	
ID2580	277	LIVRE-7	350	N2994	55	N3040-F	325	N3411	262	
ID2600	278	LIVRE-9	350	N3002BG	22	N3040-P	325	N3420	77	
ID2850	278	M		N3004BG	22	N3042	327	N3422	77	
ID4006	93			N3004X	22	N3042-F	327	N3423	77	
ID4007	94		M500	19	N3005	23	N3042-P	327	N3500	65
ID4036	281		M5010	19	N3006	24	N3044	85	N3501	155
ID4100	280		M5015	19	N3006-DIS	344	N3044-DIS	343	N3502	65
ID5000	249		M5020	19	N3007	24	N3047	24	N35021	65
ID5001	249		M5030	19	N3008X	126	N3060	289	N3503	65
ID5002	249		M5040	19	N3009X	88	N3062	269	N35031	65
ID5003	249		M510	19	N3009X-2	88	N3066	289	N3504	65
ID5004	249		M515	19	N3010	88	N3067	289	N35041	65
ID9010	282	M520	19	N3011	52	N3068	289	N3505	65	
ID9010J	282	M530	19	N3011-B	54	N3069	289	N3506	65	
ID9011J	282	M540	19	N3011-BX	54	N3070	289	N35061	66	
ID9012	282	MAF01	136	N3011-C	52	N3072	289	N3509-CA	328	
ID9013J	282	MAL29	278	N3011EO	93	N3073	289	N3509-CO	328	
ID9020	282	MCX086	43	N3011M	54	N3074	289	N3510	63	
ID9020J	283	MCX088	43	N3011M-B	54	N3078	31	N3511	63	
ID9021	283	MCX106	43	N3011MX	54	N3079	94	N3515	66	
ID9021J	283	MCX108	43	N3011MX-B	54	N3082	304	N3665	109	
ID9030	283	MCXL06	43	N3011MX-K	55	N3084	304	N3670	108	
ID9030J	283	MCXL06P	43	N3011P	96	N3086	132	N3670-A	109	
ID9031	283	MCXL08	43	N3011R	52	N3086-DIS	343	N3671	108	
ID9031J	284	MCXL08P	43	N3011S	52	N3087R	262	N3672	108	
ID9032J	284	MCXL12	43	N3011T	54	N3087RL	262	N3673	108	
ID9040J	284	MELO1	58	N3011X	52	N3089	75	N3681	108	
ID9041J	284	MEL120	58	N3011X-03	55	N3090	75	N3682	108	
ID9042H	284	MEL80	58	N3011X-06	55	N3091	75	N3684	108	
ID9042S	284	MG010	62	N3011X-09K	55	N3092	75	N3685	108	
ID9043	284	MIX1.01	24	N3011X-12	55	N3093	75	N3686	108	
ID9043J	284	MIX1.05	25	N3011X-K	55	N3095.	75	N3690	109	
ID9051J	285	MIX1.09	25	N3013	103	N3097	75	N3691	109	
ID9053J	285	MIX1.1	24	N3013E	103	N3100	110	N3692	110	
ID9054	285	MIX1.2	24	N3015C	103	N3108	110	N3693	109	
K		MIX1.5	24	N3020	120	N3109	111	N3693-A	109	
		MIX1.6	24	N3023	29	N3110	111	N3694	109	
	KOBA01	85	MIX11	24	N3023-09	29	N3111	111	N3695	110
	KOBA03	85	MIX11-F	25	N3023-10	29	N3111-P	112	N3696	110
	KOBC01	85	MIX11-P	25	N3023-10SA	29	N3111-X	112	N3697	108
	KOBC02	85	MIX12	24	N3023-12	29	N3113	111	N3697-A	109
	KRFA01	87	MIX70	24	N3023BG	29	N3114	111	N3698	303
	L		ML3E	21	N3023V	29	N3115	112	N3699	303
			ML3X	21	N3023VLT	29	N3116	112	N3700	303
		LAS01	135	ML5ES	19	N3024	22	N3117	112	N3702
LIVRE10		349	ML5XS	19	N3025	22	N3118	111	N3703	245
LIVRE-10		349	MLP10	18	N3026	64	N3119	114	N37031	245
LIVRE-12		349	MLT.	51	N3026-C	64	N3120	115	N37032	245
LIVRE-12_ALL		349	MLT01.	51	N3027	64	N3121	115	N3705	118
LIVRE-12_ANG1		349	MMX2	22	N3027F	64	N3122	114	N3707	118
LIVRE-12_NEER		349	MMX24	22	N3027F2	64	N3123	115	N3708	118
LIVRE-13		349	MOUL01	88	N3028	22	N3123C	115	N3711	121
LIVRE-14	349	MOUL02	88	N3029	22	N3124	112	N3713	286	
LIVRE-15	350	MOUL03	126	N3030CX	23	N3124C	112	N3715	235	
LIVRE-2	350	N		N3031	23	N3127	114	N3715-D	235	
LIVRE-4	350			N3032	23	N3232	76	N3716	241	
LIVRE5	350		N2700X	87	N3036	150	N3233.	76	N3718	241

N3719	245	N4010C-S	100	N40812C	101	N4188X	147	N4390C	327
N3719-1	245	N4010CX	99	N40812CX	100	N4189	286	N4390T	327
N37194.	245	N40112C	101	N4082XP	273	N4190	87	N4391C	327
N37194-1	245	N40112CX	100	N4083X	273	N4191J	66	N4391G	327
N3720	211	N40115C	101	N4084X	273	N4192	38	N4391T	327
N3721	212	N40115CX	100	N4086X	273	N4193	86	N4392C	327
N3722	211	N40204C	101	N4087X	273	N4194X	60	N4392G	327
N3724	147	N40206C	101	N4092	305	N4196	60	N4392T	327
N3725	245	N40208C	101	N4094	305	N4196-DIS	343	N4401	327
N3726	200	N40212C	101	N4095	305	N4197	280	N4402	327
N3728	211	N40215C	101	N4097	105	N4200	57	N4403	327
N3728-2	211	N40221C	100	N4098	105	N4201	57	N4404	328
N3728-3	211	N4022C	99	N4100	105	N4203	124	N4408	328
N3729	246	N4022C-S	100	N4102	105	N4203-DIS	343	N4409	328
N3730	245	N40304C	101	N4104	105	N4204	124	N4410	327
N3731	245	N40306C	101	N4105	106	N4205	42	N4411	327
N3732	207	N40308C	101	N4106	106	N4206	42	N4412	327
N3738	246	N40312C	101	N4107	306	N4207	42	N4413	327
N3740	305	N40315C	101	N4110	295	N4209	58	N4504	310
N3750	86	N40321C	100	N4112	307	N4210	57	N4905	293
N3751	86	N4032C	99	N4114	307	N4212	58	N5020	294
N3825	239	N4032C-S	100	N4120	287	N4214	59	N5062	294
N3826	239	N4033-L	254	N4120-24P	287	N4215	59	N5069	291
N3827	240	N4033-S	254	N4134	305	N4220	94	N5069-B	291
N3828	240	N4037C	275	N4135	302	N4221	94	N5070	291
N3924	249	N4038	255	N4136	305	N4225	96	N5071	291
N3992	269	N4039X	263	N4137	304	N4226	96	N5072	291
N3993	269	N4040	255	N4139	305	N4228	42	N5072-B	291
N3995	269	N4041	84	N4140	306	N4228-M	42	N5076	291
N3997	262	N4042	124	N4141	306	N4230	40	N5077	291
N3998	102	N4043-HD	263	N4142-20	306	N4231	42	N5078	291
N3999	103	N4043-HDG	263	N4145	286	N4232-2	42	N5084	292
N4000X	103	N4044	124	N4150	126	N4232-E	42	N5085	292
N4000X-P	103	N4047C	102	N4151	126	N4232R	42	N5086	292
N4001X	103	N4047CX	102	N4153	126	N4232T	42	N5087	292
N4001X-P	103	N4047CXE	102	N4154	126	N4233	42	N5088	292
N4002	103	N4050	303	N4155	126	N4234	42	N5089	292
N40051C	100	N40504C	101	N4169	288	N4235	42	N5308	292
N4005C	99	N40506C	101	N4170	150	N4236	42	N5312	292
N4005C-F	99	N40508C	101	N4170-DIS	344	N4236-F	42	N5316	292
N4005C-S	100	N4051	303	N4172	150	N4238	33	N5400	267
N4005-P	100	N4052	303	N4172-DIS	344	N4244	33	N5401	267
N40081C	100	N4053.	302	N4173	288	N4260	33	N5402	264
N40081CX	100	N4054	304	N4174	150	N4270	33	N5403	129
N4008C	99	N4055X	302	N4178	151	N4280	33	N5600	97
N4008C-F	99	N4056	85	N4179	287	N4281	34	N5600+R300	86
N4008C-S	100	N4057	85	N4181X	106	N4289	37	N5600-03	98
N4008CX	99	N4074	304	N4183	148	N4290	36	N5600-06	98
N40101C	100	N4075X	304	N4183C	148	N4291	36	N5600-07	98
N40101CX	100	N4078	273	N4183C-DIS	347	N4292	37	N5600-08	98
N40104C	101	N4079	273	N4183M	148	N4297	87	N5600-C	97
N40104CX	100	N4080	273	N4183M-DIS	344	N4298	106	N5600-S	97
N40106C	101	N40804C	101	N4184	147	N4301	301	N5650	97
N40106CX	100	N40804CX	100	N4184X	147	N4305	301	N5650-03	98
N40108C	101	N40806C	101	N4185	124	N4312	301	N5650-05	98
N40108CX	100	N40806CX	100	N4186	287	N4313	301	N5650-07	98
N4010C	99	N40808C	101	N4187	97	N4317	301	N5650-C	97
N4010C-F	99	N40808CX	100	N4187-DIS	343	N4319	301	N5650-S	97

N5700	102	N7903	141	N7998	137	N9201	255	NC1011660	129
N5700-S	102	N7904	140	N7999	137	N9202	255	NC1012060	129
N5750	102	N7905	141	N7999C	143	NBI01	328	NC1012260	129
N5750-S	102	N7905-01	142	N8000	137	NBI10	328	NC1012460	129
N5800	101	N7905-02	142	N8001	134	NBR01	334	NC1012660	129
N5900	101	N7905-03	142	N8001C	142	NBR02	335	NC1012860	129
N6101	42	N7905-04	142	N8001-E	135	NBR03	334	NC1015860	129
N6102	42	N7905-05	142	N8001-E-110	135	NBR04	335	NC1017260	128
N6103	42	N7905-06	142	N8002	136	NC001	128	NC1018160	264
N6104	42	N7905-07	142	N80021	136	NC003	128	NC1018260	264
N6107	42	N7905-08	142	N80022	137	NC004	128	NC1018360	264
N6118	42	N7905-11	142	N80023	135	NC005	128	NC1018560	264
N6970	34	N7905-E	141	N80024	136	NC006	154	NC1021460	302
N6996	51	N7905R	141	N80025	136	NC007	268	NC1043960	265
N7000	49	N7906	141	N80026	135	NC007-SP	269	NC1053860	268
N7001	49	N7907	142	N8003	136	NC008	268	NC1053960	268
N7002	68	N7908	141	N80031	135	NC008-SP	269	NC1054060	268
N7003	68	N7910	143	N80032	136	NC009	268	NC1054160	261
N7004	68	N7911	143	N80033	137	NC009-SP	269	NC1061460	261
N7005	68	N7912	143	N8004	135	NC010	128	NC1062340	146
N7006	38	N7913	143	N80041	135	NC011	121	NC1062540	146
N7008	38	N7914	143	N8004C	143	NC012	121	NC1062840	146
N7008C	38	N7916	140	N8005	134	NC013	121	NC1063040	146
N7009	38	N7917	138	N80051	137	NC014	121	NC1063340	146
N7010	86	N7917-01	138	N8005-110	134	NC015	121	NC1063840	146
N7011	68	N7917-02	138	N8006	144	NC016	336	NC1064040	146
N7013	68	N7917-03	139	N8008	280	NC018D	338	NC1064128	146
N7030	47	N7917-04	139	N8012	96	NC019	263	NC1064540	146
N7035	47	N7917-05	139	N8013	96	NC020	287	NC1064840	146
N7101	278	N7917-06	139	N8014	96	NC020-C	287	NC1066040	146
N7102	278	N7917-07	139	N8015	96	NC023	288	NC2010248	295
N7103	278	N7917-08	139	N8019	331	NC024	288	NC2010412	295
N7105	280	N7917-09	139	N8020	331	NC026	288	NC2060348	295
N7105-C	280	N7917-10	139	N8028	336	NC027	268	NC3010548	294
N7105-D	280	N7917-11	139	N8029	336	NC027-SP	269	NC3012748	294
N7105-F	280	N7917-12	139	N8030	336	NC028	268	NC3013048	295
N7105-L	280	N7917-13	139	N8031	336	NC028-SP	269	NC3016050	291
N7105-M	280	N7917-14	139	N8032	336	NC029	288	NC3018060	287
N7105-MC	280	N7917-15	139	N8033	336	NC030	256	NC3018409	295
N7105V	281	N7917-16	139	N8034	336	NC031	256	NC3051360	295
N7106	281	N7918	144	N8040	301	NC035	155	NC3062560	290
N7107	47	N7919	213	N8060	292	NC036	286	NC3071350/B	294
N7108	47	N7920	213	N8060B	292	NC052	317	NC4248760V	320
N7109	47	N7921	143	N8070	292	NC053	317	NC4250060	317
N7110	47	N7991	133	N8090	254	NC055	295	NC4250460	317
N7111	51	N7991-01	133	N8091	294	NC057	128	NC5010550	338
N7893	144	N7991-02	133	N8093	255	NC061	286	NC5010650	338
N7894	144	N7991-03	133	N8093-P	255	NC070	128	NC5015150	338
N7899	138	N7991-04	133	N8094	254	NC071	128	NC5016050	338
N7900	140	N7991-05	133	N8100	252	NC072	128	NC5020760	200
N7900-01	140	N7991-06	133	N8110	252	NC073	128	NC5031640	287
N7900-02	140	N7991-07	133	N8200	114	NC074	128	NC5032659	256
N7900-03	140	N7991-08	133	N8201	114	NC075	128	NC5032700	256
N7900-04	140	N7993	137	N8900	254	NC076	128	NC5034160	256
N7900-05	140	N7994	134	N9002	40	NC077	128	NC5041760	333
N7900-06	140	N7995	134	N9011	49	NC078	335	NC5042060	333
N7900-07	140	N7996	134	N9021	263	NC080	132	NC5042160	333
N7902	140	N7997	134	N9200	306	NC1011460	129	NC5042560	333

NC5043160	333	NP25-1	213	NPP6-P	71	NSPA40	130	OX5P55	83
NC5043260	334	NP30-1	213	NPP6-R	71	NSPA45	130	OX5V55	83
NC5043460	336	NP35-1	213	NPP6-V	71	NSPA50	130	OXP55	83
NC5051660	120	NP40-1	213	NPP7	72	NSPB30-1	131	OXV55	83
NC5052060	120	NP45-1	213	NPP8	72	NSPB35-1	131		
NC5060760	121	NP50-1	213	NPP8-B	72	NSPB40-1	131		
NC5061560	121	NPA28	121	NPP8-J	72	NSPS28	130	P	
NC5061760	121	NPA40	121	NPP8-R	72	NSPS29	130	P1000	18
NC5062860	121	NPB01	73	NPP8-V	72	NSPS31	130	P10010	18
NC5064660	121	NPB02	73	NPP9	72	NSPT08	129	P10015	18
NC5064760	121	NPB04	73	NPP9-B	72	NSPT100	129	P10020	18
NC5065660	121	NPB05	73	NPP9-J	72	NSPT120	129	P10030	18
NC5065760	121	NPB06	73	NPP9-M	72	NSPX1 1-2	130	P10040	18
NC5080150	338	NPB07	73	NPP9-R	72	NSPX20	129	P1010	18
NC5080250	339	NPB08	73	NPP9-V	72	NSPX25	129	P1015	18
NC5080550	339	NPB09	73	NPPC	72	NV010	329	P1020	18
NC5081450	339	NPB28	145	NPPL28	73	NV011	329	P1030	18
NC5081550	339	NPB33	145	NPPL40	73	NV012	329	P1040	18
NC5081950	339	NPB40	145	NPPL45	73	NV013	329	PADO1	274
NC5082050	339	NPF01	264	NPPR	73	NV014	329	PADO2	274
NC5091150	333	NPF02	264	NPPR01	74	NV015	329	PADO3	274
NC5091560	132	NPP1	69	NPPR1	73	NV200	329	PAGRO1	105
NC5091660	212	NPP11	69	NPS22	213	NV400	329	PAGRO2P	105
NC7020160	290	NPP11-B	71	NPS30-1	213	NVS010	252	PAGRO2SP	105
NC7031460	261	NPP11-J	71	NPSC20	129	NVS020	252	PAGRO2SUP	105
NC7060340	295	NPP11-M	71	NPSC25	129	NVS030	252	PAP1.	150
NC7060740	295	NPP11-N	69	NPX30	145	NVS300	252	PAP1-V	150
NC7061540	295	NPP11-P	71	NPX31	145	NY100	152	PAP2.	150
NC8090660	316	NPP11-R	71	NRC01-1	267	NY300	152	PAP2-V	150
NC8091160	262	NPP11-V	71	NRC01X	267			PAP3	200
NC8091360	262	NPP13	72	NRC02-1	268			PAP4	274
NCJ01	290	NPP14	72	NRC03-1	268	O		PAP5	274
NCJ02	290	NPP2	71	NRP43	212	O2820	84	PAP6	274
NCS011	261	NPP3	69	NRP50	212	O2830	80	PAP7	274
NCS301	261	NPP4	69	NRPP45	212	O2870	84	PAP8	275
NCS601	261	NPP41	69	NRPP50	212	O2873	80	PAP-DIS	344
NDS1000	293	NPP41-G	71	NS001	334	O2895	84	PAP01	150
NDS1001	293	NPP41-M	71	NS003	120	O2P55	84	PAT01	134
NDS200	293	NPP4-B	71	NS004	120	O2V55	84	PAT01-EL	134
NDS200-2	293	NPP4-J	71	NS005	120	O3870	84	PAT01-P	137
NDS200-3	293	NPP4-M	71	NS007	116	O3895	84	PAT07	134
NDS300-3	293	NPP4-R	71	NS008	116	O3P40	84	PATAPOCH	235
NDS301	267	NPP4-V	71	NS022	120	O3V40	84	PATELO1	135
NDS500	293	NPP5	69	NS027	120	O5P55	83	PB1	351
NDS500-2	293	NPP50	69	NS023	120	O5V55	83	PB2	351
NDS500-3	293	NPP51	69	NS027	120	OBSXP55	83	PBC06	321
NDS501	235	NPP51-M	71	NSP01-1	289	OBSXV55	83	PBC06C	321
NL150	146	NPP5-B	71	NSP025-1	131	OE7501	81	PDENO1	124
NM20-1	131	NPP5-J	71	NSP030-1	131	OE750M	79	PDO01	75
NM25-1	131	NPP5-M	71	NSP035-1	131	OE750M-110	79	PELGFA01	303
NM30-1	131	NPP5-R	71	NSP040-1	131	OE750T	79	PFO1	64
NM35-1	131	NPP5-V	71	NSP050	131	OE750X	79	PFO6	64
NM40-1	131	NPP6	69	NSP060	131	OE7553	80	PFO8	64
NMB25-1	130	NPP61	69	NSP080	131	OE7554	80	PIC25	320
NMPA30	131	NPP61-M	71	NSP100	131	OE7620.	79	PIC30	320
NMPA40	131	NPP6-B	71	NSP120	131	OE7620-B	79	PIC35	320
NMPA45	131	NPP6-J	71	NSPA25	130	OE895	80	PIC40	320
NP20-1	213	NPP6-M	71	NSPA30	130	OE821	81	PIERO1	317
				NSPA35	130	OEXTC	79	PIERO3	317

PIER17	316	RACL02C	309	SPOEO1	147	TVX013	45	YC46824	199
PIER25	316	RACL03	309	STHAI01	277	TVX015	45	YC60604	116
PIER-P	317	RAM	286	SUP01	316	TVX55	45	YC60685	343
PINX01	269	RAM01	286	SUP03	316	TVX55-G	45	YC60704	116
PLAN01	315	RAM-V	286	SUSH02	155	U, V		YC60788	342
PLAN02	315	RAVO1	135	SUSH03	155			YC60804	116
PLAN05	315	RAVO1-P	135	T				YC60888	342
PLAN-P	315	REB01	310					YC62712	132
PLAN-PV	315	REB02	309			UDS01	111	YC63308	131
PLU02	274	REB03	309	T1	140	UMDO1	117	YC71804	246
PLU03M	274	RECH02	316	T12	140	UMMO1	117	YC71887	343
PLU20X	348	RECH02-KIT	315	T2	140	UTC01	111	YC71888	342
PLU-ENC	274	REG05	134	T3	140	UTC02	111	YC71904	246
PM01	331	REG-PE	134	T4	140	UTD01	114	YC71987	343
PO01	307	RMU01	87	T5	140	UTD05	116	YC71988	342
POBE01	319	RP4-G	86	TAS	307	UTE01	265	YC71997	249
POBE02	319	RP4-P	86	TAT	33	UTE10	265	YC72004	246
POBF01	317	RP4-R	86	TBCOU01-N	302	UTF01	265	YC72087	343
POBF01-G	318	RPAR01	86	TBCOU02-R	302	UTF02	115	YC72088	342
POBF05	317	RSIPH10	273	TCC01	281	UTP01	112	YC72504	246
POBNO1	318	RTF01	38	TCC10	281	UTV01	115	YC73104	116
POBNO1V	318	S		TIT02	84	UTV02	111	YC73205	110
POBX01	318			TOASTAP	313	VERM01	144	YC74001	290
POBX01-S	318			TOC01	148	X		YC74088	342
POBX01V	318			TORT06	76	X3015	21	YC74604	117
POBX4C	319	S05-PX	273	TORT08	76	X3025	21	YC80105	273
POBX4D	319	S1-PX	273	TR10	69	X3040	21	YC90006	334
PORT01	319	S1XX	273	TRE01	137	X3-F	21	YC90088	344
PORT02	319	S2	21	TS	140	X500	19	YC90099	344
POT01	154	S3	21	TTM02-P	312	X5010	19	YC90106	334
POT02	154	S3015	21	TTM02-PB	312	X5015	19	YC90188	344
POTCH01	154	S3025	21	TTM03	310	X5020	19	YC90199	345
PPF01	336	S3040	21	TTM05	311	X5030	19	YC90280	155
PPF02	336	SAP01	136	TTM05C-110	311	X5040	19	YC90281	155
PRES01	106	SECH01	137	TTM10	311	X510	19	YC90501	106
PRESMAND	348	SEPOC	310	TTM10C-110	311	X515	19	YC90507	106
PRESTEO1	106	SEPR	310	TTM20	311	X520	19	YC90607	72
PSX05	101	SEPRC	310	TTM20C-110	311	X530	19	YC90707	72
PSX08	101	SM006	59	TTM30	311	X540	19	YC90807	72
PTX21	80	SM008	59	TTM40CE	311	Y		YC91007	72
R		SM06	59	TTM40CEP	312			YC91181	74
		SM08	59	TTM80AL	312			YC99901	350
		SMP04	58	TTM80E	312			YC99902	350
R200-EL	140	SMP06	58	TTMBRIO	311	YC44581	199		
R220	140	SMP08	58	TTMFC01	312	YC46320	199		
R220-ON	140	SP01	144	TU01	278	YC46324	199		
RACL01	309	SP02BC	130	TU02	278	YC46326	199		
RACL02	309	SPAFOUET	132	TU03	278	YC46781	199		
						YC46818	199		







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