

**MATFER BOURGEAT**

  
**Australia**



**EDITION 9  
EUROCHEF**



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AUSTRALIA**

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**FOR DETAILS OF YOUR NEAREST SUPPLIER PLEASE CONTACT US**

**FOR DETAILS OF OTHER MATFER BOURGEAT OUTLETS AND OUR  
PROJECTS DIVISION PLEASE SEE PAGE 187**

**The products in this catalogue are manufactured by the Matfer Bourgeat Group, Demarle, Tiger and Precise. The products are held in stock in our Sydney warehouse unless otherwise marked.**

**Matfer and Bourgeat have headquarters in Paris with factories in Normandy and Lyon, Demarle in Northern France, Tiger in South Korea and Precise in Taiwan**

**Matfer and Bourgeat have been manufacturing premium products since 1814 and are involved in continuous research and development. An example being the use of Exoglass® to manufacture new individual pastry and bread moulds. In this edition we are pleased to launch a range of new buffet ideas from Tiger.**

# INDUCTION COOKING

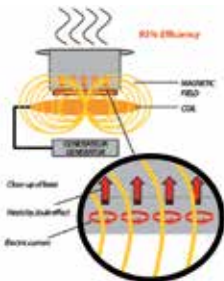


## INDUCTION

- Immediate control of temperature
- Heating energy only on when a pan is present
  - Energy consumption is reduced
  - Only the pot heats up so safety is increased
- Changes in heat level are immediate and without time lag
- The correct type of cookware or Chafing Dish must be used

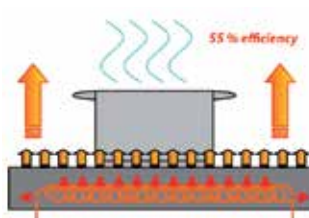
### Induction

95% Efficiency



### Electric

55% Efficiency



### Gas

50% Efficiency



# INDUCTION



## 1.8KW MATFER INDUCTION COOKTOP

Code	Dim	Hmm	Amp
240304	305x305	80	10



## 2.8KW MATFER INDUCTION COOKER

Code	Dim	Hmm	Amp
240308	460x365	80	15



## 3.5KW MATFER INDUCTION WOK

Code	Dim	Hmm	Amp
240322	500x365	175	15

## MATFER INDUCTION COOKERS

- Stainless Steel Casing
- Vitre-ceramic top
- Touch sensitive buttons with digital display
- 15 heat level settings
- Induction heat protection, reduces power in the event of over heating
- Easy to remove air filter.

# PRECISE INDUCTION



## INDUCTION COOKER

Code	Dim	Hmm	Kw	Amp
800103	385x520	100	3.5	15



## 2.5KW TABLE TOP INDUCTION COOKER

Code	Dim	Hmm	Kw	Amp
800101	328x422	100	2.5	15



## BUILT IN INDUCTION

Code	Dim	Hmm	Kw	Amp
800108	585x360	100	0.3	10
800110	385x360	100	1.0	10
800106	385x360	100	2.0	10
800104	385x360	100	2.5	15



## TABLE TOP INDUCTION WOK UNIT

Code	Dim	Hmm	Kw	Amp
800102	385x480	150	2.5	15
800107	385x520	223	3.5	15

## 'PRECISE' INDUCTION COOKERS AND WARMERS

- Stainless Steel Casing
- Vitre-ceramic top
- Commercial electronics
- Induction heat protection, reduces power in the event of over heating
- Easy to remove air filter
- When using induction good ventilation is essential.
- Please read the install/user manuals provided or call for advice.

# PRECISE INDUCTION



## BUILT IN MULTIZONE

Multizones allowing smaller dishes placed randomly

Code	Dim	Kw	Amp
800201	800x380	2.5	15
800301	1180x400	2.5	15



WORKS ON A  
10 AMP CIRCUIT

## MULTIZONE Table Top or Built In

This unit has the touch control on the glass. Use as a Built in or Table Top

Code	Dim	Hmm	Kw
800202	800x380	110	1.7



## INDUCTION STAND COMPLETE

Square stand with 300W induction 4 magnets hold the chafing dish in place.

Code	Dim	Hmm
011122-SQ	305x350	110
011123-GN	618x383	110



## MULTI STAND

Complete with the 300 watt Mini Induction unit

Code	Dim	Hmm	Wgt
019600	360x360	174	3.95



## MINI INDUCTION ADAPTOR

Connects the induction unit to the base of any induction chafing dish with stand

## Code

011123-000



## ANTI SLIP MAT

Prevents your chafing dish sliding on the glass

Code	Dim	Hmm	Wgt
011759	ø263	2	0.1

# INDUCTION



## INDUCTION WARMER

### TableTop or Built In

This unit can be used as a built in or as a Table Top unit. The remote control clips in place. A wireless remote control is available for the ultimate convenience. The holding temperature is from 65 to 95°C. At 300W up to 7 units can be 'Daisy Chained' together from a standard 10amp GPO

Code	Dim	Hmm	Watt
800108	385x360	100	300



## INDUCTION WARMER TABLE TOP

Buffet top warmer with stainless steel frame and touch controls

Code	Dim	Hmm	Kw
011121	390x390	65	1



## MINI INDUCTION WARMER 300W

Buffet warmer drop in unit Ø180mm see following page for matching stands and adaptor on page 5

Code	Dim	Hmm	Watt
011764 6	Ø180	81.5	300

## INDUCTION WARMER

- The multi use 300W Mini Induction works with the Tiger range of Chafing dishes
- Vitro-ceramic top
- Remote control can be removed to prevent unwanted changes

FOR THE FULL AND EXTENSIVE RANGE OF TIGER HOTELWARE PLEASE VISIT THE DOWN-LOADS PAGE ON OUR WEBSITE OR USE THIS QR



# CHAFING DISHES



## T COLLECTION CHAFING DISH (SQUARE)

Stainless Steel chafing dish can be used with all heat sources. Complete with a 2/3 5.5Ltr S/S container an optional porcelain insert is available



T COLLECTION  
INDUCTION READY

Code	Dim	Hmm	Ltr
015800	560x480	176.5	5.5

## T COLLECTION CHAFING DISH (ROUND)

Stainless Steel chafing dish can be used with all heat sources. Complete with a 6.5Ltr S/S container an optional porcelain or divided stainless steel insert is available



A BLACK OR ROSE GOLD  
ACCENT IS AVAILABLE FOR  
THE T COLLECTION RANGE

Code	Dim	Hmm	Ltr
015801	420x484.5	155.5	6

## STACKING STAND SQUARE

The stand is complete with a solid fuel holder. It is compatible with the Mini induction using the adaptor. A great storage solution compatible with the handling trolley 091101 on page 10



Code	Dim	Hmm
011281	465x372	251

## STACKING STAND ROUND

The stand is complete with a solid fuel holder. It is compatible with the Mini induction using the adaptor. A great storage solution compatible with the handling trolley 091101 on page 10



Code	Dim	Hmm
011282	500x456	244

# CHAFING DISHES

# TIGER

## SMART W COLLECTION

The feature lids have a soft close hinge with an increased duty cycle of 100000 open and closes. The mechanism is easily refurbished



### CHAFING DISH (SQUARE)

Stainless Steel chafing dish can be used with all heat sources. The insert is S/S 5.5 Ltr. An optional porcelain insert is available

Code	Dim	Hmm	Ltr
015700	410x440	180	5.5



### STAND (SQUARE)

The stand is complete with a solid fuel holder

Code	Dim	Hmm	Kg
011265	405x455	140	3.7



### STAND (ROUND)

Code	Dim	Hmm	Kg
011263	350x440	140	3.6
011264	300x420	140	3.5



### CHAFING DISH (ROUND)

Stainless Steel chafing dish can be used with all heat sources.

Code	Dim	Hmm	Ltr
015701	550x480	265	6.5
015702	495x440	260	4.5



### SOUP URN

S/S with a 10 Ltr insert It is compatible with all heat sources

Code	Dim	Hmm	Ltr
016800	474x434	303	10



### ELECTRIC SPRING HEATER

Replaces Solid fuel on most Chafing dishes. Spring loaded element keeps tight contact with the base for efficient heating.

Code	Watt
011731	400

# CHAFING DISHES

## ARTISAN CHAFING DISHES

Cast Aluminium chafing dish can be used with all heat sources. Perfect for Induction Warmers



### ARTISAN ROUND

Wood look handle 4.5 ltr insert

Code	Dim	Hmm
015901	449X330	209



### ARTISAN SQUARE

Wood look handle 4.5 ltr insert

Code	Dim	Hmm
015900	460X280	206

## INSERTS FOR ARTISAN

The Ceramic coating gives the look of porcelain. Though hardwearing, it is essential to use non marking tools.

Code	Dim	Hmm	Ltr	Suits
011318-WHT	340x280	65	4.5	015900
011318-SS	340x280	65	4.5	"
011316-WHT	ø328	66	<b>4.5</b>	015901
011202	ø330	70	<b>4.5</b>	"



# CHAFING DISHES



## 'IBIS' CHAFING DISH RECTANGLE

Stackable Chafing dish for better storage.  
Soft close roll top, 18/10 stainless steel

Code	Dim	Hmm	Kg
017510	740x580	390	16.82kg



## 'IBIS' CHAFING DISH ROUND

Stackable Chafing dish for better storage.  
Soft close roll top, 18/10 stainless steel

Code	Dim	Hmm	Kg
017610	585x580	380	13.34kg



## TROLLEY FOR STORAGE

For the safe storage of Ibis and T collection  
Chafing dishes.

T Collection requires the optional stand

Code	Dim	Hmm	Kg
091101-000	980x695	1546	30



## TROLLEY COVER

Chafing dish trolley cover in PVC

Code	Dim	Hmm
091101-PVC	980x710	1400

# ACCESSORIES



## ROUND PORCELAIN INSERT

Code	Dim	Hmm	Ltr
011214	ø330	70	4.5
011204	ø390	70	6.5



## ROUND PORCELAIN INSERT

Code	Dim	Hmm	Ltr
011215	ø330	70	4.5
011205	ø390	70	6.5



## ROUND S/S DIVIDED INSERT

Code	Dim	Hmm	Ltr
011221	ø390	65	6.5



## ROUND S/S INSERT

Code	Dim	Hmm	Ltr
011201	ø390	65	6.5
011202	ø330	65	4.5



## RECTANGLE PORCELAIN INSERT 2/3

Code	Dim	Hmm	Ltr
011209	354x325	68	50

## RECTANGLE PORCELAIN INSERT 1/3

Code	Dim	Hmm	Ltr
011208	176x325	68	2.5



## RECTANGLE S/S INSERT

Code	Dim	Hmm	Ltr
742006	354x325	65	5.5
011318-SS	340x280	65	4.5



## HINGE REPLACEMENT KIT

FOR 015700 AND 015701/015702

Code
SP15701110

# HOT/COLD PLATES



## HOT PLATE

Stainless Steel Frame with Ceramic glass top. Factory set temp complies with holding requirements

Code	Dim	Hmm	Watt
870840	600x400	52	385



## HEAT LAMP

Stainless Steel Frame with an Infra red lamp fits neatly under the above hot plate

Code	Dim	Hmm	Watt
870990	560x330	510	600



## HOT PLATE

Anodised Aluminium with factory set temp and light weight

Code	Dim	Hmm
870801	530x325	42
870804	600x400	42



## COLD PLATE

Stainless Steel Frame with Ceramic glass top and removable lid. -12°C Eutectic block keeps food cool

Code	Dim	Hmm
870830	600x400	255



## COLD PLATE

Stainless Steel Frame with S/S tray and removable lid. Eutectic block keeps food cool

Code	Dim	Hmm
018920	648x400	280



## COLD PLATE GN 1/1

Stainless Steel Frame with S/S. Eutectic block keeps food cool

Code	Dim	Hmm
019415	615x350	103

# HEAT LAMPS



## HEAT LAMP SINGLE BLACK

Stainless Steel and powder coated steel

Code	Hmm	Kg	Amp
019446-230	761	5.71	10



## HEAT LAMP DOUBLE BLACK

Stainless Steel and powder coated steel

Code	Hmm	Kg	Amp
019447-230	761	6.92	10



A BRONZE FINISH IS AVAILABLE  
AND CAN BE SEEN BY  
DOWNLOADING THE TIGER  
CATALOGUE HERE USING A QR  
READER



## HEAT LAMP SINGLE BRONZE

Available in a Bronze finish on request

Code	Hmm	Kg	Amp
019446-BRZ	761	5.71	10



## HEAT LAMP DOUBLE BRONZE

Available in a Bronze finish on request

Code	Hmm	Kg	Amp
019447-BRZ	761	5.71	10

**Bronze Finish**  
**INDENT 6-8 WKS DELIVERY**

# BUFFET



## CARVING STATION

Contemporary design with top down infra red heating and direct heating on a hard anodised carving plate.

Made in France by Bourgeat

Code	Dim	Hmm	Watt
870851	590x415	470	110

## OPTIONAL ACCESSORIES



### GRAVY HOLDER

Supplied with 2x1/9 containers

Code	Dim	Hmm
870870	415x150	86



### UTENSIL STAND

Supplied with a slate plate

Code	Dim	Hmm
870872	415x150	86



### ROLL TOP COVER

Code	Dim	Hmm
019927	575x355	216



### EUTECTIC BLOCK GN 1/1

The Bourgeat cold blocks fit in the cold plate 870830. They can also be used in GN Hot boxes to provide cold storage Frozen at -30°C for 24 hours they will retain a chill; to -3°C

Code	Dim
826003	530x325

# BUFFET



## CARVING STATION ROUND (STACKABLE)

Made from S/S, powder coated black steel with the cutting board made from Phenolic sheet

Code	Dim	Hmm	Kg
011760-000	618x588	59.5	6.88



## CARVING STATION RECTANGLE

Made from S/S, powder coated black steel with the cutting board made from Phenolic sheet

Code	Dim	Hmm	Kg
11763-000	768x592	125.5	13.8

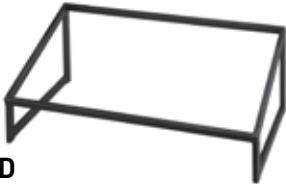


# BUFFET

## POWDER COATED STEEL RISERS 'T COLLECTION'

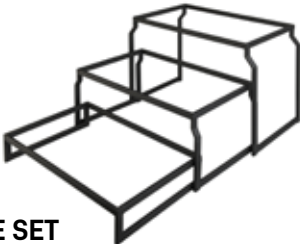


Code	Lmm	Wmm	Hmm
019938-001	530	325	103



### INCLINED

Code	Lmm	Wmm	Hmm
019938-002	530	325	403



### 3 PIECE SET

Code	Lmm	Wmm	Hmm
019938-005	530	325	403



Code	Lmm	Wmm	Hmm
019939-001	530	162	103



### INCLINED

Code	Lmm	Wmm	Hmm
019939-002	530	162	162

16



### INCLINED

Code	Lmm	Wmm	Hmm
019940-002	325	265	197



### 3 PIECE SET

Code	Lmm	Wmm	Hmm
019940-005	530	325	103



### TRAY

Code	Lmm	Wmm	Hmm
019115-400	530	325	40
019115-750	530	325	75



### TRAY

Code	Lmm	Wmm	Hmm
019116-400	530	162	40



### TRAY

Code	Lmm	Wmm	Hmm
019117-400	325	265	40

# BUFFET



## ICE WHITE LUCITE TRAY

Made for PMMA (lucite)

Code	Lmm	Wmm	Hmm
019118-000	530	325	75



## ICE WHITE LUCITE TRAY

Made for PMMA (lucite)

Code	Lmm	Wmm	Hmm
019119-000	325	265	75



# BUFFET



## MILK DISPENSER

18/10 stainless steel with Acacia wood base

Code	Dim	Hmm	Ltr
019404-180	250x324	458	3.5



## JUICE DISPENSER

18/10 stainless steel with Polycarbonate cylinder  
Acacia wood base

Code	Dim	Hmm	Ltr
019403-180	250x330	434	3.5



## CEREAL DISPENSER

18/10 stainless steel with Polycarbonate cylinder  
Acacia wood base

Code	Dim	Hmm	Ltr
018007-000	530.5x162.5	278	6

## CEREAL CONTAINER ONLY

018007-100	130x130	125	2
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18



## JUICE DISPENSER

Ash Borosilicate Glass juice set  
Ash wood holder

Code	Dim	Hmm	Ltr
040021	414x158	340.5	1.2



## CEREAL DISPENSER

Ash Borosilicate Glass cereal set  
Ash wood holder

Code	Dim	Hmm	Ltr
040022	414x158	340.5	1.2



## JUICE DISPENSER

Ice Core included

Code	Code	Dim	Hmm	Ltr
018006-000	Double	574x296	523	11.4
018005-000	Single	287x296	523	5.7

# BUFFET



## MILK DISPENSER 5 Ltr

18/10 stainless steel with wood base

Code	Dim	Hmm	Colour
18710-NAT	335x192	460	Natural
18710-NOC	335x192	460	Walnut
18710-NER	335x192	460	Black



## JUICE DISPENSER 5 Ltr

Co-Polymer with wood base

Code	Dim	Hmm	Colour
19403-NAT	335x192	460	Natural
19403-NOC	335x192	460	Walnut
19403-NER	335x192	460	Black



## INSULATED JUGS

Vacuum Insulated Jugs in 18/10 S/S

180° opening lids for easy cleaning.

Unique triangle design with excellent stability

Code	Dim	Hmm	Ltr
010620	185x112	180	0.4
010720	188x112	200	0.7
010820	195x130	205	1
010920	200x130	235	1.5



## MINI SAUCE CHAFER 'ODIN'

18/10 Stainless Steel Roll top Chafing dish with a porcelain insert for sauce

Code	Dim	Hmm	Ltr
012920	235X235	310	0.8

# TIGER TROLLEYS



## MODERN SERVICE TROLLEY-OAK

30 years of Tiger tradition in craftsmanship. Made of Veneered, MDF and powder coated steel. In an attractive oak finish. Shelves can be adjusted.

Code	Dim	Hmm	Kg
020791-0	101x51	85	40



## PALACE SERVICE TROLLEY

Tigers traditional look trolley is crafted in solid timber and veneered plywood with S/S detail.

Code	Dim	Hmm	Kg
020752	88x50	84	40



## MODERN SERVICE TROLLEY-BLACK

30 years of Tiger tradition in craftsmanship. Made of Veneered, MDF and powder coated steel. Shelves can be adjusted.

Code	Dim	Hmm	Kg
020791-B	101x51	85	40



## MODERN CARVING TROLLEY

Complete with two heating Lamps and heating under the carving board. Sneeze guard in tempered glass. Sauce collection tray and 2 drawers.

Code	Dim	Hmm
020792-000	120.5x61	48

# TIGER TROLLEYS



## ROYAL ROOM SERVICE TROLLEY

An elegant clever design suitable for the best hotel suite. Made from Melamine coated plywood, with attractive casters two with brakes. Fully folded the footprint is small but very stable.

Code	Dim	Hmm	Kg
020783	106.7x91.5	75.5	28.8



## ROYAL HOT BOX

Stainless Steel Electric Hot Box. Digital temperature display. Sophisticated PVD coated stainless steel with rounded edges. Improved insulation for up to 40 Mins autonomy.

Code	Dim	Hmm	Kg
011812	388x393	487.5	10.4



## ROOM SERVICE CADDY

Stainless Steel powder coated black steel. Suits the Tiger tables and hot boxes.

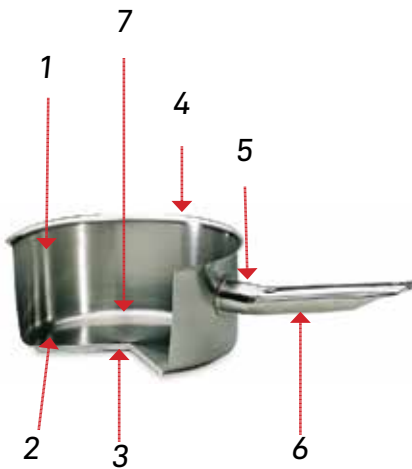
Code	Dim	Hmm
011811-CAD	167.5x52.8	186.2



## ROOM SERVICE HOT BOX S/S

An elegant clever design suitable for the best hotel suite. Stainless Steel Electric Hot Box. Digital temperature display. Stainless steel.

Code	Dim	Hmm	Kg
011811	390x370	495	-



1. Stainless Steel Body compatible with all heat sources

2. 'Sandwich' ground aluminium base with shape memory for completely flat surface when cooking

3. Base coated with special magnetic stainless steel for induction cooking

4. Reinforced pouring rim

5. Watertight unbreakable welded handle

6. Silicon in the handle stops water ingress

7. NF and NSF certification for compliance with hygiene standards

The 45 & 50 cm  $\varnothing$  pots are not fitted with magnetic bases but with a very thick ground aluminium diffuser base for use with all heat sources except induction

# EXCELLENCE COOKWARE

## STAINLESS STEEL

Induction bases



### WOK

Code	Dim	Hmm	Ltr
686730	ø300	100	4
686735	ø350	100	5



### SAUTE PAN

Code	Dim	Hmm	Ltr
696020	D200	65	2
696024	ø200	80	3.6
696028	ø200	90	5.5



### SAUCEPAN

Code	Dim	Hmm	Ltr
691012	ø120	60	0.6
691014	ø140	70	1.0
691016	ø160	80	1.6
691018	ø180	90	2.2
691020	ø200	100	3.1
691024	ø240	120	5.4
691028	ø280	140	8.6



### SAUTE PAN FLAIED

Code	Dim	Hmm	Ltr
686520	ø200	70	1.8
686524	ø240	80	3



### SAUTEUSE PAN

Code	Dim	Hmm	Ltr
697028	ø280	90	5.5
697032	ø320	105	8
697036	ø360	120	12
697040	ø400	130	16
697045	ø450	150	23
697050	ø500	165	32

# EXCELLENCE COOKWARE



## LOW CASSEROLE

Code	Dim	Hmm	Ltr
693024	ø240	120	5.4
693028	ø280	140	8.6
693032	ø320	160	12.8
693036	ø360	180	18.3
693040	ø400	200	25
693045	ø450	225	36



## STOCK POT

Code	Dim	Hmm	Ltr
694024	ø240	240	10.8
694028	ø280	280	17.2
694032	ø320	320	25
694036	ø360	360	36
694040	ø400	400	50
694045	ø450	450	72
694050	ø500	500	98



## CASSEROLE

Code	Dim	Hmm	Ltr
690024	ø240	160	7
690028	ø280	185	11
690032	ø320	215	17
690036	ø360	240	24
690040	ø400	270	27
690045	ø450	300	30



## LIDS

Code	Dim
692014	ø140
692016	ø160
692018	ø180
692020	ø200
692024	ø240
692028	ø280
692032	ø320
692036	ø360
692040	ø400
692045	ø450
692050	ø500

# EXCELLENCE COOKWARE



## STEAM PAN

Code	Dim	Hmm	Ltr
698024	ø240	120	5.5
698028	ø280	140	8.6



## PASTA POT SET 4 INSERTS COMPLETE

Code	Dim	Hmm	Ltr
693436	ø360	180	18.3



## FISH POACHER

Code	Dim	Hmm	Ltr
017202	ø600	120	165



## WHIPPING BOWLS

Hemispherical bowls for efficient mixing

Code	Dim	Hmm	Ltr
703020	200	100	2
703025	250	125	3.7
703030	300	150	7.2
703035	350	175	10.5
703040	400	200	15.6



## WHIPPING BOWLS STAND

Elastomer

Code	Dim
703019	ø180

# FRYPANS



## ALUMINIUM NON STICK FRYPANS

Economic, professional, heavy duty pans with 4 layers of multi coat non stick surface developed by Bourgeat.

While some non stick coatings can be harmful to health all Bourgeat Non stick coatings are PFOA free.

Suitable for gas burners, electric hot plates and vitro ceramic hobs.

*PROTECT YOUR FRYPAN BY  
USING MATFER COMPOSITE  
TOOLS FROM PAGE 60*



# FRYPANS

**SUITABLE FOR ALL HEAT SOURCES INCLUDING INDUCTION**

## ELITE PRO

Suitable for all heat sources  
PFOA Free



## FRYPAN NON STICK

Code	Ømm	Hmm	Th.mm
668520	200	50	5.5
668524	240	50	5.5
668528	280	50	5.5
668532	320	50	7

## ELITE CHEF

PFOA Free  
Extra thick  
Scratch resistant sub layer



## FRYPAN NON STICK

Code	Ømm	Hmm	Th.mm
678520	200	50	5
678524	240	50	5
678528	280	50	5
678532	320	50	5

## ELITE CERAMIC

Suitable for all heat sources  
Temperatures to 450°C  
PTFE Free



## FRYPAN CERAMIC NON STICK

Code	Ømm	Hmm	Th.mm
665220	200	40	4
665224	240	40	4
665228	280	45	4
665232	320	50	4

## ELITE CERAMIC

Suitable for all heat sources  
including Induction  
PTFE Free



## CREPE CERAMIC

Code	Ømm	Hmm	Th.mm
666228	280	20	3

# FRYPANS

## CLASSE CHEF

Ptfe Free

4 Layers non stick coating

Not suitable for induction



### BLINIS PAN

Code	Ømm	Hmm	Th.mm
665612	120	20	3



### FRYPAN

Code	Ømm	Hmm	Th.mm
665116	160	35	3
665120	200	40	4
665122	220	40	4
665124	240	40	4
665126	260	45	4
665128	280	45	4
665132	320	50	4
665136	360	50	5
665140	400	50	5



### CREPE PAN NON

Code	Ømm	Hmm	Th.mm
666125	250	20	3
666128	280	20	3



### SAUTEPAN

Code	Ømm	Hmm	Th.mm
668220	200	60	4
668224	240	65	4
668228	280	80	4
668232	320	85	4



### FRYPAN OVAL

Code	Ømm	Hmm	Th.mm
667136	360	50	5



### FRYPAN PAELLA

Code	Ømm	Hmm	Th.mm
664536	360	50	5
664540	400	50	5
664550	500	60	6

# FRYPANS

## MATFER BLACK STEEL

Black Steel is an excellent material to assist your talents with excellent heat conduction. They can be sufficiently heated to create the Maillard reaction cherished by all cooks.

Before using they need to be seasoned, Youtube will give you the best instruction. To maintain this seasoning wash without a degreaser, dry and lightly re-oil to store



## FRYPAN

Code	Ømm	Hmm	Th.mm
062001	220	40	2-3
062002	240	40	2-3
062003	260	45	2-3
062004	280	45	2-3
062005	300	45	2-3
062006	320	50	2-3
062007	360	50	2-3
062008	400	50	2-3



## BLINIS PAN

Code	Ømm	Hmm	Th.mm
062040	120	20	2.5



## CREPE PAN

Code	Ømm	Hmm	Th.mm
062031	180	20	2
062032	200	20	2
062033	220	20	2
062034	240	20	2



## PAELLA PAN

Code	Ømm	Hmm	Th.mm
062051	360	50	3



# COPPER POTS

## BOURGEAT COPPER

Stainless Steel clad copper line "Alliance" with Cast Iron handle. Body 2.5mm thick, for any heat source except Induction.



### FRYPAN

Code	Ømm	Hmm	Th.mm
369024	240	50	2.5
369028	280	55	2.5



### SAUTEPAN

Code	Ømm	Hmm	Ltr
372016	160	50	0.9
372020	200	60	1.9
372024	240	70	3.1
372028	280	80	4.9



### CURVED SAUTEPAN

Code	Ømm	Hmm	Ltr
373016	160	60	0.9
373020	200	70	1.8
373024	240	80	3.0
373028	280	90	4.7



### SAUCEPAN

Code	Ømm	Hmm	Ltr
360012	120	65	0.7
360014	140	75	1.2
360016	160	85	1.7
360018	180	95	2.4
360020	200	105	3.3
360024	240	120	5.4



### OVAL FRYPAN

Code	Lmm	Wmm	Th.mm
370036	360	210	2.5



### LIDS

Code	Ømm	Th.mm
365012	120	1.2
365014	140	1.2
365016	160	1.2
365018	180	1.2
365020	200	1.2
365024	240	1.2
365028	280	1.2

# COPPER POTS



## SAUTEUSE PAN

Code	Ømm	Hmm	Ltr
374024	240	70	3.1
374028	280	80	4.9



## CASSEROLE

Code	Ømm	Hmm	Ltr
367020	200	105	3.3
367024	240	120	5.4
367028	280	130	8.0



## COPPER CLEANER

Code	Ltr
720311	150ml
720312	1000ml

## MAUVIEL COPPER

Stainless Steel clad copper 1.5mm  
Mauviel Line with brass handles



## SMALL SAUCEPAN

Code	Ømm	Hmm	Ltr
351009	90	45	0.28

## LID

Code	Ømm
351209	90



## SAUCEPAN

Code	Ømm	Hmm	Ltr
034004	140	70	1.1
034005	160	85	1.7
034006	180	90	2.3
034007	200	100	3.2



## SAUTEPAN

Code	Ømm	Hmm	Ltr
034010	200	60	1.8
034011	240	70	3.0

# COPPER POTS



## FRYPAN

Code	Ømm	Hmm	Th.mm
034016	260	40	1.5



## OVAL FRYPAN

Code	Ømm	Wmm	Th.mm
034018	300	200	1.5
034019	350	230	1.5



## ROUND DISH

Code	Ømm	Hmm	Th.mm
034017	200	40	1.2
034025	350	45	1.2



## FLAMBE PAN

Code	Ømm	Lmm	Ltr
032140	80	260	0.2



## ZABAGLIONE BOWL

Code	Ømm	Th.mm	Ltr
032130	160	1.2	1.4



## SUGAR PAN

Copper body for the best heat conduction for melting sugar.  
A hollow S/S handle assists in staying cool

Code	Ømm	Hmm	Ltr
305016	160	90	1.8
305020	200	110	3.4



## JAM PAN 9.5 Ltr

Code	Ømm	Hmm	Th.mm
303036	360	130	1.0

# COPPER POTS



## JAM PAN 15.8 Ltr HEAVY DUTY

Code	Ømm	Hmm	Th.mm
304042	400	180	2.0



## COPPER BOWL

Copper bowl with with a rolled and reinforced edge, fitted with a moveable ring

Code	Ømm	Hmm	Ltr
032108	260	120	3.5
032110	300	130	4.5
032114	400	200	16.7



## COPPER CLEANER

Code	Ltr
720311	150ml
720312	1000ml



FOR MORE SUGAR WORKING  
EQUIPMENT PLEASE SEE FROM  
PAGE 116



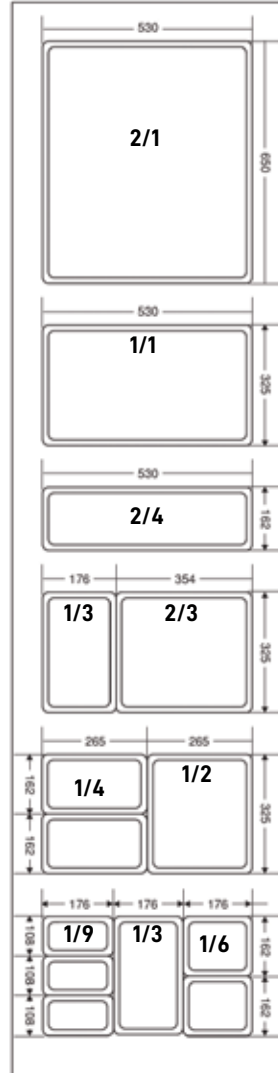
## UTENSIL SHELF

Wall Mounted shelf with hanging bars under. Wall mounting should be carried out with the appropriate fastenings.

Code	Lmm	Wmm	Hmm
845608	800	400	300



## GASTRONORM PANS EN631.1 CERTIFIED



Convection Ovens and handling systems need EN631.1 certified Gastronorm Pans  
 \*Reinforced corners and edges resist buckling and assist in easy handling in and out of your oven.  
 Damaged and bent edges cause resistance and can be dangerous.



## GN 1/9 176 x 108

Code	Hmm	Ltr
747006	65	0.6
747010	100	0.8



## GN 1/6 176 x 162

Code	Hmm	Ltr
746006	65	1.0
746010	100	1.7
746015	150	2.2
746020	200	3.0



## GN 1/4 265 x 162

Code	Hmm	Ltr
745004	40	1.1
745006	65	1.7
745010	100	2.5
745015	150	4.0
745020	200	5.2



## GN 1/3 325 x 176

Code	Hmm	Ltr
744004	40	1.6
744005	55	2.1
744006	65	2.5
744010	100	3.7
744015	150	5.7
744020	200	7.5



## GN 1/2 325 x 265

Code	Hmm	Ltr
743002	20	1.2
743004	40	2.5
743005	55	3.3
743006	65	4.0
743010	100	6.2
743015	150	9.0
743020	200	12.0



## GN CONTAINER GRIP S/S

Code	Lmm
749800	190

# GASTRONORM EN 631.1



## GN 2/3 325 x 354

Code	Hmm	Ltr
742004	40	3.5
742006	65	5.5
742010	100	8.7
742015	150	13.0
742020	200	16.7



## GN 1/1 530 x 325

Code	Hmm	Ltr
741002	20	3.0
741004	40	5.8
741005	55	8.0
741006	65	9.0
741010	100	13.5
741015	150	20.0
741020	200	28.0



## DRAIN PLATES

Code	GN
750001	1/1
750012	1/2



## GN 2/1 650 x 530

Code	Hmm	Ltr
740002	20	6.5
740004	40	12.0
740006	65	19.0
740010	100	29.0
740015	150	43.0
740020	200	58.0



## GN 1/2 325 x 265 PERFORATED

Code	Hmm	Ltr
743406	65	4.0
743410	100	6.2
743415	150	9.0



## GN 2/3 325 x 354 PERFORATED

Code	Hmm	Ltr
742406	65	5.5

# GASTRONORM EN 631.1



## GN 1/1 530 x 325 PERFORATED

Code	Hmm	Ltr
741404	40	5.8
741405	55	8.0
741406	65	9.0
741410	100	13.5
741415	150	20.0
741420	200	28.0



## GN 2/1 650 x 530 PERFORATED

Code	Hmm	Ltr
740405	55	16.5
740406	65	19.0
740410	100	29.0



## LID WITH HANDLE AND NOTCH

Code	GN
748512	1/2
748513	1/3



## GN LID W/SILICON SEAL

Code	GN
748700	2/1
748701	1/1
748712	1/2
748713	1/3



## GN LID NO HANDLE

Code	GN
747700	2/1
747701	1/1
747712	1/2
747713	1/3
747714	1/4



## GN LID WITH HANDLE

Code	GN
748000	2/1
748001	1/1
748002	2/3
748012	1/2
748013	1/3
748014	1/4
748016	1/6
748019	1/9

# GASTRONORM STORAGE

## INDIVIDUAL MODULOUS BOXES WITH LID

- \* 100% Recyclable polypropylene
- \* Reheating in microwave ovens
- \* Clear - easy identification of contents
- \* Hermetically sealed lid
- \* Graded marking on side



### GN 1/2 325 x 265

Code	Hmm	Ltr
257360	100	6.0
257375	150	7.5



### GN 2/3 354 x 325

Code	Hmm	Ltr
257380	100	8.0
257312	150	12.0

## RIGID RANGE



### GN 1/6 176 x 162

Code	Hmm	Ltr
257315	100	1.5
257320	150	2.0



### GN 1/1 530 x 325

Code	Hmm	Ltr
551024	150	18



### GN 1/3 325 x 176

Code	Hmm	Ltr
257335	100	3.5
257350	150	3.0

## FLEXIBLE RANGE



### GN 1/6 176x162

Code	Hmm	Ltr
255305	45	0.5
255310	60	1.0
255320	110	2.0

# STACKABLE JUGS

\*Transparent Copolyester Grained at the lip and base

\*Dishwasher safe with quick drying flat base

\*Effective no drip pouring lip

\*Clever stacking means storage can use 80% less space

\*The optional lid offers 2 positions, opened for pouring and ice retention closed for dust protection



## 1 Litre 125ø x H180

Code	Colour
663002	Clear
663012	Blue
663032	Raspberry
663042	Lime
663052	Orange



## LIDS TO SUIT

Code	To Suit
073353	1 Ltr Jug
073357	1.5 Ltr Jug



## 1.5 Litre 130ø x H200

Code	Colour
663003	Clear
663013	Blue
663033	Raspberry
663043	Lime
663053	Orange



# HEATED TROLLEYS



## SATELLITE 4G



Internal walls with pressed one piece rails, can be washed with low pressure jet (IP25)



4 programmes for quick setting plus a customisable 'chef' mode



° Ergonomic built in handles

Excellent insulation properties assist in the correct temperatures being held with up to 20% savings on energy



Optional Glass door

# HEATED TROLLEYS



## SATELLITE GN 30 2/1 FORMAT

- \* 15 slides for 30 x GN 1/1 trays  
15 x GN 2/1 trays
- \* Touch screen for simple control
- \* 230/240 volt 2.3 KW
- \* 10 Amp
- \* Lockable door

Code	Hmm	Wmm	Dmm
840230	1520	791	959



## SATELLITE GN 40 2/1 FORMAT

- \* 15 slides for 40 x GN 1/1 trays  
20 x GN 2/1 trays
- \* Touch screen for simple control
- \* 230/240 volt 2.9 KW
- \* 10 Amp
- \* Lockable door

Code	Hmm	Wmm	Dmm
840240	1876	791	959



FOR MORE INFORMATION VISIT:

<https://www.bourgeat.fr/en/6-holding-equipment>

# BAIN MARIE



## MOBILE BAIN-MARIE\*Designed and manufactured by Bourgeat, in France.

Stainless Steel construction

throughout, insulated with 30mm of mineral wool.

\*Ergonomically designed control panel with shock protection and a regulated thermostat from 0°C to 100°C

\*All units are water heated with one drainage valve per tank.

\*Wheels are made of a non oxidizing composite material, 2 with brakes.

\*Coiled connection lead is 2m long.

\*Max load varies between each unit from 60-150kg

### FEATURES

\*Safety thermostat for each individual tank and cupboard

\*Great manoeuvrability

\*Easy to clean

\*GN pans to 200mm deep



### SINGLE TANK GN 2/1

\* Net Weight 40Kg

\* Maximum Load 60Kg

\*230/240 volt 1.3 Kw

\* 10 Amp

\* Polyamid Castors, S/S bearings, 2 Brakes.

Code	Hmm	Wmm	Dmm
872002	900	900	690

# BAIN MARIE



## SINGLE TANK 3 x GN 1/1

- \* Net Weight 55Kg
- \* Maximum Load 90Kg
- \* 230/240 volt 2.1 Kw
- \* 10 Amp
- \* Polyamid Castors, S/S bearings, 2 Brakes.

Code	Hmm	Wmm	Dmm
872003	900	1280	690



## SINGLE TANK 2 x GN 1/1

- \* Net Weight 45Kg
- \* Maximum Load 60Kg
- \* 230/240 volt 1.4 Kw
- \* 10 Amp
- \* Polyamid Castors, S/S bearings, 2 Brakes.

Code	Hmm	Wmm	Dmm
872012	900	900	690



## SINGLE TANK 3 x GN 1/1

- \* Net Weight 60Kg
- \* Maximum Load 90Kg
- \* 230/240 volt 2.1 Kw
- \* 10 Amp
- \* Polyamid Castors, S/S bearings, 2 Brakes.

Code	Hmm	Wmm	Dmm
872013	900	1280	690



# TROLLEYS



- \*All Stainless Steel
- \*Shelves equipped with sound proof plates
- \*All trolleys are fitted with  $\varnothing 125\text{mm}$  composite wheels, 2 with brakes
- \*Max 50kg load per shelf



## TROLLEY 2 SHELF FLAT PACK

Code	Hmm	Lmm	Wmm
778056	960	880	580



## TROLLEY 3 SHELF FLAT PACK

Code	Hmm	Lmm	Wmm
778456	960	880	580



## TROLLEY 2 SHELF WELDED

Code	Hmm	Lmm	Wmm
778106	960	940	600



## TROLLEY 3 SHELF WELDED

Code	Hmm	Lmm	Wmm
778506	960	940	600

# TROLLEYS EN 631.2



## GN 1/1 TROLLEY FLAT PACK

Code	Dim	Hmm	Levels	Gap
775915	460x630	1700	15	89
775920	460x630	1700	20	67



## GN 2/1 TROLLEY FLAT PACK

Code	Dim	Hmm	Levels	Gap
774915	660x750	1700	15	89
774920	660x750	1700	20	67



## 60 x 40 TROLLEY FLAT PACK

Code	Dim	Hmm	Levels	Gap
773915	540x700	1700	15	89
773920	540x700	1700	20	67



## CLEARING TRAY TROLLEY 12 LEVEL

Tray Sizes 460 x 360 and  
480 x 370  
1/1 GN 530 x 325 and  
Fast food trays 350 x 270

Code	Dim	Hmm	Levels	Gap
781006	510x620	1700	12	108



TROLLEY COVERS AVAILABLE  
SEE PAGE 121



# 'Z' TROLLEYS EN 631.2



The Z Trolleys are fully welded, the design allows for efficient storage when not in use



## GN 1/1 TROLLEY WELDED

Code	Dim	Hmm	Levels	Gap
777820	460x630	1790	20	75

## GN 2/1 TROLLEY WELDED

Code	Dim	Hmm	Levels	Gap
777920	660x750	1790	20	75



# BOURGEAT HANDLING



## SELF LEVELLING TROLLEY

For handling food prepared in tilting skillets.  
Allows the safe pouring and transfer of foods

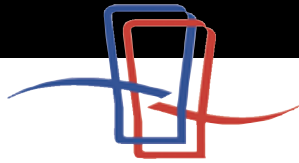
Code	Hmm	Lmm	Wmm
793606	1140	700	970



## SELF LEVELLING TRAY TROLLEY

Can support 100-120 Standard trays 460x360,  
480x370 or 1/1 GN

Code	Hmm	Lmm	Wmm
777906	974	805	545



# BOURGEAT

## HOT CUPBOARDS

- \*All Stainless Steel inside and outside
- \*Twin walled self supporting structure insulated with 20mm of mineral wool
- \*Easy to use control panel with On/Off switch
- \*Adjustable thermostat from 0°C to 100°C



### HOT CUPBOARD 60 PLATES

Capacity	60 Plates 330ø
Net Weight	27kg
Voltage	230 V
Power	800 W

Code	Hmm	Lmm	Wmm
799006	850	395	410



### HOT CUPBOARD 120 PLATES

Capacity	120 Plates 330ø
Net Weight	50kg
Voltage	230 V
Power	1600 W

Code	Hmm	Lmm	Wmm
799012	850	790	410

# PLATE DISPENSERS

## PLATE DISPENSER DOUBLE

Capacity	130 Plates
Plate Size	200-310ø
Net Weight	55kg
Voltage	240 V
Power	1400 W

Code	Hmm	Lmm	Wmm
777304	900	990	500



## PLATE DISPENSER SINGLE

Capacity	65 Plates
Plate Size	200-310ø
Net Weight	35kg
Voltage	240 V
Power	1400 W

Code	Hmm	Lmm	Wmm
777104	900	647	500



## SPARE COVER

Code	Hmm	Ømm
777436	140	368



# KNIFE STERILISING

- \* UV emission from a germicide tube assists in the efficient sterilising by photochemical action
- \* Tinted transparent door with single piece handle and lock
- \* Electronic ballast tube for a longer life up to 8000 hours and a 25% reduction in consumption.
- \* UV emission stops when the door opens



## DECONTAMNATION CUPBOARDS 10 Knives

Code	Hmm	Lmm	Wmm
855606	738	136	587



## DECONTAMNATION CUPBOARDS 20 Knives

Code	Hmm	Lmm	Wmm
855616	738	136	587

# MATFER WHISKS



Matfer whisks consist of an Exoglass handle with stainless steel wires

The Advantages of a Matfer Exoglass whisk:

The wires are welded in place

Guaranteed not to pull out

Withstands temperatures up to 220°C

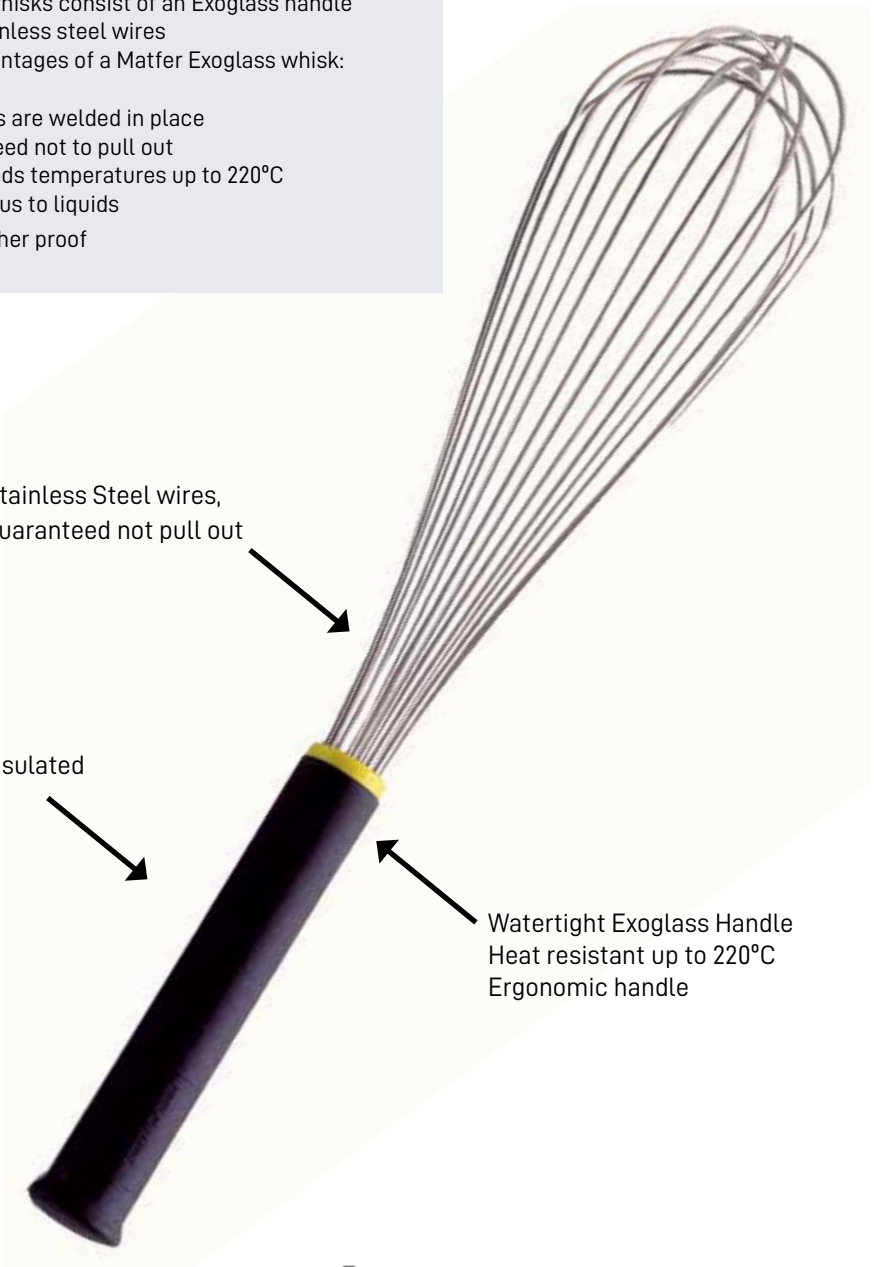
Impervious to liquids

Dishwasher proof

Stainless Steel wires,  
guaranteed not pull out

Comfortable insulated  
handle

Watertight Exoglass Handle  
Heat resistant up to 220°C  
Ergonomic handle



# EXOGLASS WHISKS



## EXOGLASS CLASSIC WHISK

Code	Lmm
111022	250
111023	300
111024	350
111025	400
111026	450
111027	500



## EXOGLASS SPIRAL WHISK

A new stirring whisk perfect for creams, custards, bechamel etc  
Spiral can be disassembled for cleaning

Code	Lmm
111055	340



## EXOGLASS HARD WIRE WHISK

Code	Lmm
111035	400
111036	450

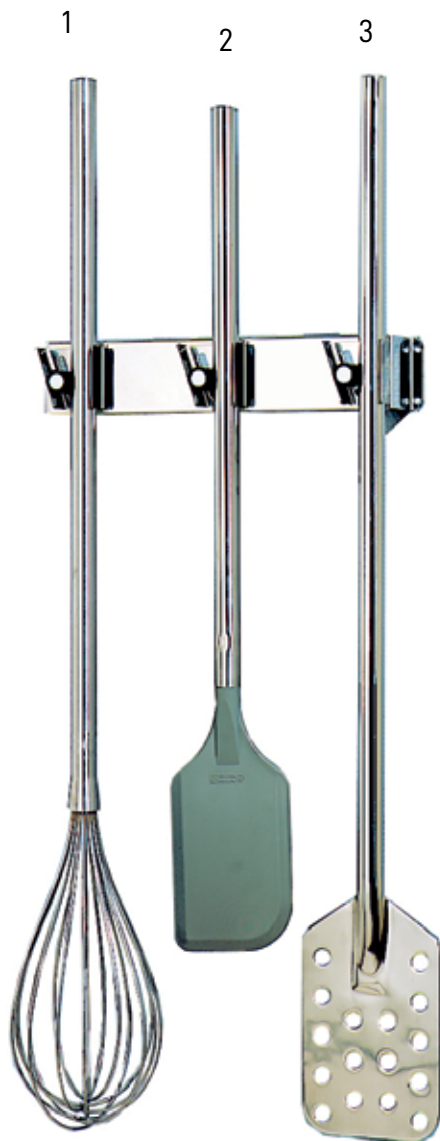


## EXOGLASS BALLOON WHISK

Code	Lmm
111046	450



# WHISKS+GIANT TOOLS



## 1.GIANT WHISK S/S

Code	Lmm
111060	1000
111061	1200

## 2.GIANT SPATULA EXOGLASS

Code	Lmm
112011	800
112012	1200

## 3.GIANT SPATULA S/S

Code	Lmm
112015	1000

## 4.WALL RACK HOLDER

Code	Lmm	Wmm
112030	375	78

# STRAINERS

The Bouillon strainer from Matfer is a triple layer S/S sieve in an exoglass frame. It has a one piece insulated handle. Probably the finest sieve available. Dishwasher safe



The SKIM'ALL by Matfer allows you to drain even the smallest poached or fried products. The sieve is S/S unsoldered 3x3 mm mesh. The exoglass handle is comfortable to use. Dishwasher safe.





### CHEESE/BOUILLON CLOTH

Code	Lmm	Wmm
017400	870	700



### SEIVE EXOGLASS

Code	Ømm	Mesh
017364	200	0.7mm
017365	200	1.0mm



### SIEVE SET 3 MESH SIZE .23mm #20

Code	Ømm	Ømm	Ømm
115020	175	205	255



### BOUILLON STRAINER EXOGLASS

Code	Ømm	Mesh
017360	200	Very Fine
017362	255	Very Fine



### SKIM'ALL

Code	Lmm	Ømm	Mesh
112282	410	120	3x3mm

# LADLES AND LIFTERS



## LADLE ONE PIECE

Code	Ømm	ML	Lmm
112021	60	50	360
112022	80	125	400
112023	100	250	440
112024	120	500	490
112025	140	750	570
112026	160	1L	590
112028	200	2L	640



## SKIMMER ONE PIECE

Code	Ømm	Lmm
112061	80	385
112062	100	420
112063	120	480
112064	140	530
112065	160	600
112066	180	650



## SERVING SPOONS

Code	Lmm	
112040	370	Straight
112041	370	Side



## BIRDS NEST FRYER

Code	Ømm	Lmm
112320	100	415



## EGG BOILER

Code	Lmm	Wmm	Hmm
112334	100	68	175



### SPATULA CRANKED S/S

Code	Blade L	Lmm	Wmm
112670	165	325	30
112672	205	370	39
112674	250	420	45
112676	313	470	51



### SPATULA S/S

Code	Blade L	Lmm	Wmm
112650	205	330	32
112652	250	380	40
112654	303	430	45
112656	350	480	45



### SPATULA CRANKED EXOGLASS

Right Angle for smoothing of dessert edges

Code	Blade L	Lmm	Wmm
112688	200	330	40
112687	250	380	40
112686	300	430	40



### PIE CRIMPERS

Code	Lmm
112501	100



### FISH LIFTER S/S

Code	Lmm	Wmm
112409	340	70



### FISH BONE TWEEZERS

Code	Lmm
112503	93

# SCRAPERS



## DOUGH SCRAPER POLYPROPYLENE

Code	Lmm	Wmm
112837	148	99



## SCRAPER EXOGLASS & RUBBER

Code	Lmm	Wmm	Hmm
112845	100	68	175



## SCRAPER POLYPROPYLENE

Semi circle

Code	Lmm	Wmm
112851	198	149



## SCRAPER POLYAMIDE

Very resistant

Code	Lmm	Wmm
112840	120	95



## SCRAPER

Set of 4 and 1 comb

Code	Lmm	Wmm
112850	110	90



## CHOCOLATE SCRAPER

SEMI SOFT white ABS for chocolate work

Code	Lmm	Wmm
421743	190	115

# SCRAPERS



## SPATULA

Used to fill and scrape Chocolate moulds

Code	Lmm	Wmm
112641	180	100
112643	220	100



## SCRAPER

Flexible S/S with white plastic handle

Code	Lmm	Wmm
112820	110	120



## DOUGH SCRAPER

Stiff S/S with bevelled cutting edge

Code	Lmm	Wmm
112822	110	120



## EXOGLASS® DOUGH SCRAPER

Stiff One piece Composite

Code	Lmm	Wmm	
112825	115	80	Straight
112826	115	80	Round



## BENCH BRUSH

Black Bristles soft

Code	Lmm	Wmm
118305	210	45



## BENCH BRUSH

Natural Bristles

Code	Lmm
116050	315

# EXOGLASS® UTENSILS

## EXOGLASS® IS A COMPOSITE MATERIAL DEVELOPED BY MATFER

- It is non porous
- Dishwasher safe
- Can be sterilised
- Withstands temperatures up to 220°C
- Also assists in all HACCP recommendations

Exoglass tools to assist in the production of Specialist foods such as Gluten free, Kosher, Halal and Vegan, minimising contamination



### PELTON SPATULA EXOGLASS

Code	Lmm	Colour
112424	300	Purple



### EXOGLASS SPOON

Code	Lmm	Colour
113334	300	Purple



### EXOGLASS TONGS

Code	Lmm	Colour
112434	240	Purple



### PELTON SPATULA SLOTTED

Code	Lmm	Colour
112420	300	Grey
112421	300	Blue
112422	300	Red

# EXOGLASS® UTENSILS



## PELTON SPATULA PLAIN

Code	Lmm	Wmm	Colour
112429	300	85	Black
112430	300	85	Grey



## EXOGLASS TONGS

Code	Lmm	Colour
112434	240	Purple
112435	240	Grey
112437	240	White
112438	240	Black
112439	240	Red



## DUOLON TONGS

Code	Lmm	Colour
112425	290	Grey



## EXOGLASS PERF SPOON

Code	Lmm	Colour
650112	340	White
650114	340	Black
650115	340	Red



## EXOGLASS SERVING SPOON

Code	Lmm	Colour
650102	340	White
650104	340	Black
650105	340	Red

# EXOGLASS® UTENSILS



## "CAFETERIA" TONG

Ideal for Buffet service

Code	Lmm	Colour
650202	250	Grey
650194	250	Lime Green



## PLAIN SERVING SPOON

Ideal for Buffet service

Code	Lmm	Colour
650198	300	Grey
650190	300	Lime Green



## PERFORATED SERVING SPOON

Ideal for Buffet service

Code	Lmm	Colour
650200	300	Grey
650192	300	Lime Green



## EXOGLASS SPOON

Code	Lmm	Colour
113330	300	Beige
113338	380	Beige
113345	450	Beige

Code	Lmm	Colour
113331	300	Blue
113332	300	Red
113334	300	Purple

# EXOGLASS® UTENSILS



## EXOGLASS SPATULA

Code	Lmm	Paddle
113025	250	40
113030	300	48
113035	350	55
113040	400	64
113045	450	71
113050	500	79



## EXOGLASS SPATULA BEVELLED

Code	Lmm	Paddle
113501	350	64



## ELVEO SPOON ELASTOMER

Code	Lmm	Paddle	Max °C
113825	250	100	70°
113833	330	100	70°



## ELVEO SPATULA ELASTOMER

Code	Lmm	Paddle	Max °C
113525	250	52	70°
113535	350	70	70°
113545	450	70	70°



## ELVEO SPATULA SILICONE

Code	Lmm	Paddle	Max °C
113724	250	83	260°
113735	350	115	260°
113745	450	115	260°



## ELVEO JAR SPATULA SILICONE

Code	Lmm	Paddle	Max °C
113720	250	30	260°



## EXOGLASS THERMOMETER

Handle resists up to 220°. Removable thermometer -20° to +200°

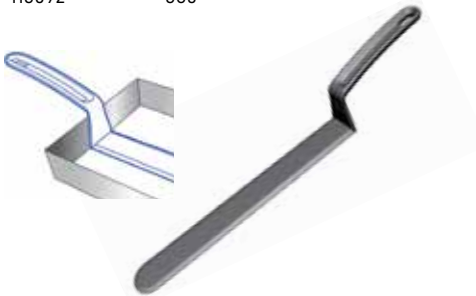
Code	Lmm
113090	385



## THERMOMETER SPATULA SILICONE

Handle resists up to 220°. Removable thermometer -20° to +200°

Code	Lmm
113092	385



## EXOGLASS BENT SPATULA

Right Angle for smoothing of dessert edges

Code	Lmm	Blade	Wmm
112688	330	200	40
112687	380	250	40
112686	430	300	40



# WOODEN UTENSILS



**BEECHWOOD SPATULA**

Code	Lmm
114112	250
114113	300
114114	350
114115	400
114117	500
114118	600



**BEECHWOOD CREPE SPATULA**

Code	Lmm	Paddle
071940	400	46



**BEECHWOOD CREPE SPREADER**

Code	Lmm	Wmm
071950	235	175



**FLOUR BRUSH**

Code	Lmm	Wmm
118305	210	45



**OVEN BRUSH NO HANDLE**

Code	Lmm
118320	320
118321	450



**BRUSH/SCRAPER FOR OVEN**

Code	Lmm	Wmm
118325	200	109

# MATFER BRUSHES



## BENCH BRUSH W/HANDLE

Code	Lmm
116050	330



## EXOGLASS PASTRY BRUSH

Natural Bristles ROUND

Code	Lmm	Wmm
116020	180	ø15



## EXOGLASS PASTRY BRUSH

Natural Bristles

Code	Wmm	Lmm	Bristles
116011	25	240	60
116012	30	250	60
116013	35	255	60
116014	40	260	60
116015	45	265	60
116016	50	275	60
116017	60	275	60
116018	70	275	60



## BEECHWOOD PASTRY BRUSH

Natural Bristles

Code	Wmm	Bristle
116031	20	50
116032	25	50
116033	30	50
116034	35	50
116035	40	50
116036	45	50
116037	50	50



## SILICON COOKING BRUSH

Ideal for basting hot meat etc

Code	Lmm	Bristle	Temp
113041	195	35mm	300°C



## SILICON PASTRY BRUSH

Ideal for egg or jelly glazing

Code	Lmm	Bristle	Temp
113042	220	45	250°C

# DISPENSERS

## SAUCE OR FONDANT DISPENSER

These two units both Stainless Steel and Copolyester are light weight and easy to use. Both come complete with nozzles.

The Stainless Steel unit includes 3 outlet sizes 3, 6, 8mm



### COPOLYESTER WITH STAND

Includes 4 different sized nozzles 2.5, 4, 5.5 and 8mm

Code	Ømm	Ltr	Hmm
116540	208	1.5	308



### COPOLYESTER WITH STAND

Includes 4mm nozzles

Code	Ømm	Ltr	Hmm
116601	140	.75	270



### STAINLESS STEEL NO STAND

Includes 3 nozzle size's 3, 6 and 8mm

Code	Lmm	Hmm	Ltr
258825	330	180	1.9

### STAINLESS STEEL STAND

Code	Ømm	Hmm
116515	140	420

### SPARE NOZZLE SET 2

Code	Ømm	Ømm
116523	3	6



### BOTTLE FOR RUM SPRAYING

Code	Ltr
116430	1 Litre

# PORTION DISPENSERS



## AUTOMATIC PORTION CONTROL WITH STAND

Made of Copolyester, Stainless Steel and Exoglass, this 1.5L Portion Funnel is designed for all portion dosing of syrup, sauces, chocolate and creams.

The precise portion control on the handle will assist in the control over food costs and will bring consistency into production.

Dosage is 12g to 19g

Code	Ømm	Ltr	Hmm
116605	220	1.5	420

# BREAD



## COUCHE CLOTH

100% Linen for dough fermenting

Code	Wmm	Roll	Wht
118560	600	20Mtrs	380g/m2
118570	700	20Mtrs	380g/m2



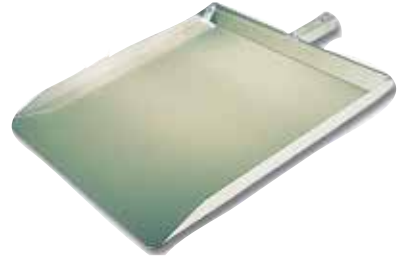
## BREAD PROOFING BASKETS

Code	Dim	Kg	Colour
118503	190ø	0.5	Green
118504	220ø	1.0	Orange
118508	270x120	0.5	Green
118509	350x130	1.0	Orange



## OVEN PEEL S/S

Code	Lmm	Peel
118006	1300	330x310



## OVEN PEEL

No handle

Code	Dim	Th.mm
118003	600x580	2



## BAKERS BLADE

Code	Lmm
120006	120



## BREAD MARKER

Code	Lmm	Wmm
154101	110	90

# DECORATION

A unique range of quality Decorating tools Made by Matfer. The handles are hygenically and permanently joined



## VEGETABLE PEELER

Cleared peel without jamming

Code	Lmm
120901	215



## ZESTER STRIPPER

Code	Lmm
120910	150



## DECORATING KNIFE

Code	Lmm	Wmm
120916	210	23



## PICKLE SLICER

Code	Lmm
120903	220



## GRAPEFRUIT KNIFE

Code	Lmm
120912	220



## BUTTER CURLER

Can also be used as a Fish Scaler, Veg scooper

Code	Lmm
120920	195



## APPLE CORER

Code	Lmm	Ømm
120925	210	20

# DECORATION



## MELON BALLERS

Code	Model	Ømm
121001	Round	10
121004	Round	18
121006	Round	22
121007	Round	25
121008	Round	28



## OVAL BALLER

Code	Model	Ømm
121010	Oval	32x18
121011	Fluted Oval	32x18



## DOUBLE ROUND BALLER

Code	Model	Ømm
121009	Double Round	22/25



## TOMATO CORER

Code	Lmm	Ømm
090417	150	20

Tomato slicer seen on page 98



## APPLE DIVIDER

Code	Ømm
072770	100



## SCULPTING TOOLS

Code	Lmm	Ømm
421836	170	13

# FORGED KNIVES BY MATFER

Matfer's ultimate design meets the needs of the most demanding Chefs. The bolster with its exclusive design ensures a perfect balance. The Stainless Steel blade tempered with molybdenum and Vanadium ensure resistance and easy sharpening. A well designed handle for extensive use and the back edges of the blades rounded for safety. These knives are designed for the passionate professional



## CHEF'S KNIFE

Code	Lmm
120515	150
120520	200
120525	250



## SLICING KNIFE

Code	Lmm
120536	200



## PARING KNIFE

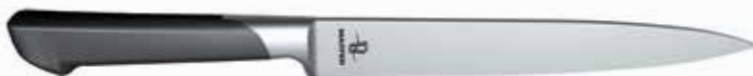
Code	Lmm
120510	100

# FORGED KNIVES BY MATFER



## BONING KNIFE

Code	Lmm
120533	130



## FISH SLICING KNIFE

Flexible Bade

Code	Lmm
120535	200



## BREAD KNIFE

Code	Lmm
120539	230



## UTILITY/TOMATO KNIFE

Code	Lmm
120543	130

DECONTAMINATION CABINET SEE PAGE 50



## FISH LIFTER S/S

Code	Lmm	Wmm
112409	340	70



## VEGETABLE PEELER

Black ABS left or right handed

Code	Lmm	Wmm
090384	110	65



## OYSTER KNIFE

Code	Lmm
121045	140

## CUTTING BOARD

1. Cutting boards includes the base board with pegs 20mm thick.
2. Top is a reversible polyethylene sheet 1.5mm with holes for locating on the base.

Code	Lmm	Wmm	Hmm
130700	530	325	20

## REPLACEMENT TOPS

Set of 4

Code	Lmm	Wmm	Hmm
130701	530	325	1.5





## FISH SCALER ALUMINIUM

Code	Lmm
121100	220



## BOARD SCRAPER

Code	Lmm	Wmm
139005	202	70

## BOARD SCRAPER SPARE BLADES

Code	Pack
139006	2



## CHEESE WIRES Pack 10

Code	Lmm
122031	800



## MEASURE JUG

Copolyester, Microwave and dishwasher safe, graduated

Code	Ltr	Hmm
251012	1.0	180



## PREP STORAGE

5 1/9x100 containers

2 x Eutectic plates keep ingredients cool for several hours

Code	Lmm	Wmm	Hmm
511508	585	200	146

Prep Storage Solutions

Matfer produces a variety of solutions for prep ingredient storage during service.

Please ask for more information.

# ROLLING PINS



## ROLLING PIN BEECHWOOD

Code	Lmm	Ømm
140005	500	45



## ROLLING PIN POLYETHYLENE

Code	Lmm	Ømm
140018	500	48



## ROLLING PIN PLAIN

Teflon Bearings, ergonomic handle

Code	Lmm	Ømm	Lmm
140022	400	65	Total 640



## ROLLING PIN ADJUSTABLE

Lets you evenly spread out your dough in 11 different thicknesses 2,2.5,3,3.5,4,5,6,7,8,9,10mm

Code	Lmm
140030	520



## ROLLING PIN RIBBED EFFECT

Anodized aluminium

Code	Lmm	Ømm
140114	241	47

# ROLLING PINS



## ROLLING PIN NOUGAT

2.6KG Nickel Steel

Code	Lmm	Ømm
140203	350	35



## ROLLING PIN BASKETWORK

Aluminium axis plastic roller

Code	Lmm	Ømm	Lmm
140105	220	36	Total 330



## ROLLING PIN FLUTED

For scoring caramel

Code	Lmm	Ømm
140201	220	35



## RULER GRADUATED

Food quality polystyrene

Code	Lmm	Wmm
140206	640	50



## CROISSANT CUTTER S/STEEL

Code	Lmm	Triangle
141002	350	210x97
141004	360	60x70

# PASTRY



## LATTICE PIE TOP CUTTER

Poly handle, S/S Blades

Code	Wmm
------	-----

141105	125
--------	-----



## ROLLER DOCKER

Poly handle, Polyamide roller

Code	Wmm
------	-----

141115	125
--------	-----



## DOUGH CUTTER EXTENDABLE

Straight cutting S/S blades Ø55mm extends 10mm to 120mm

Code	#
------	---

141010	5 Wheel Plain
--------	---------------

141012	7 Wheel Plain
--------	---------------

141013	5 Wheel Fluted
--------	----------------



## LATTICE PIE TOP CUTTER

Thermoplastic

Code	Wmm
------	-----

141110	110
--------	-----



## ROLLER DOCKER

Thermoplastic

Code	Wmm
------	-----

141120	110
--------	-----



## PASTRY CUTTERS EXOGLASS

Fluted oval cutter set

Code	Lmm	Set
------	-----	-----

150201	40-100mm	7
--------	----------	---

# PASTRY



## PASTRY CUTTERS EXOGLASS

Plain and fluted sets in odd and even sizes in 10mm increments

Code	Ømm	Set	Shape
150101	20-100mm	9	Fluted
150102	35-95mm	7	Fluted
150103	30-100mm	8	Plain
150104	35-95mm	7	Plain



## PASTRY CUTTERS EXOGLASS

Decoration cutters maximum size 27mm Heart, Diamond, Spade, Clover, Comma, Half-Moon

Code	Set
150513	6

Decoration cutters maximum size 27mm Star, Drop, Lozenge, Shield, Crescent, Half Circle

Code	Set
150514	6



## PASTRY CUTTERS EXOGLASS

Decoration cutters small max size 15mm. Heart, Diamond, Spade, Club, Shield, Star, Oval, Lozenge, Drop, Lily of the Valley, Comma, Crescent

Code	Set
150512	12



# CUTTERS



## SQUARE CUTTERS

S/STEEL

Code	Dim	Set
150320	40-110	8



## RECTANGLE CUTTERS

S/STEEL

Code	Lmm	Wmm	Suits
153046	95	40	336222/336126
153105	116	36	336105/336415 336106/336416



## HEART CUTTERS EXOGLASS

Code	Lmm	Wmm	Suits
150215	47	44	336217



## HEART CUTTERS EXOGLASS

Code	Lmm	Wmm	Suits
150217	74	74	336217



## SPOON CUTTERS EXOGLASS

Code	Lmm	Wmm	Suits
150214	95	43	336214



## SQUARE CUTTERS

S/STEEL

Code	Lmm	Wmm	Suits
153052	70	70	336135
153136	58	58	336134

# CUTTERS



## CHARLOTTE CUTTERS

S/STEEL

Code	Lmm	Wmm	Suits
153039	58	58	336088
153040	80	80	336090



## HEART CUTTERS

S/STEEL

Code	Lmm	Wmm	Suits
153047	76	65	336082
153079	38	35	336225



## EGG CUTTERS

S/STEEL

Code	Lmm	Wmm	Suits
153190	100	65	336190



## SAPHIRE CUTTERS

S/STEEL

Code	Lmm	Wmm	Suits
153044	67	67	336152
153065	37	37	336154



## CATERPILLER CUTTERS

S/STEEL

Code	Lmm	Wmm	Suits
153198	100	40	336198



# CUTTERS



## APPLE TURNOVER CUTTER S/S

Code	Lmm	Wmm
153006	170	125



## LARGE ROUND CUTTER S/S

Code	Ømm
154060	180
154063	240
154067	320



## DBL SQUARE CUTTER S/S

Code	Lmm	Wmm
153008	85	85
153009	110	110



## WINDMILL CUTTER S/S

Code	Lmm	Wmm
153010	110	110

# DISPOSABLE PIPING BAGS



## PIPING BAG 'COMFORT'

Smooth inside, non slip outside.  
Triple layer and heat resistant to 100°C  
75 micron

Code	Lmm	Wmm	Pack
165007	590	280	100
165009	460	260	100
165010	590	280	10



## PIPING BAG 'STANDARD'

Easy use dispenser box  
Bags have blue tips to prevent  
contamination 70°C, 72 micron

Code	Lmm	Wmm	Pack
165018	530	260	100



## PIPING BAG 'STANDARD'

Easy use dispenser box  
Bags have blue tips to prevent  
contamination 70°C, 75 micron

Code	Lmm	Wmm	Pack
165016	510	300	100

# DECORATING TUBES

## PIPING TUBES SET 12

5 Plain tubes 2, 4, 6, and 9.  
4 star tubes B8, C6, D4, and D8.  
2 tubes PF8 and PF10.  
1 Leaf tube No 2 and 1 Log tube  
8 teeth



Code	Set
166001	12

## PIPING TUBES SET 24

12 Plain tubes 1-12.  
10 star tubes A6, A8, B6, B8, C6, C8, D6, D8, E6, and E8.  
1 Leaf tube No2 and 1 Log tube 8 teeth

Code	Set
166003	24



## PIPING TUBES SET 10 INTERCHANGEABLE

Tubes can be changed without changing bags,  
Box of 10 mixed tubes with 2 couplers.  
3 Fluted, 3 Plain, 1 Nest, 1 Leaf, 1 Log and 1 Petit  
Four.

Code	Set
166010	10



## PLAIN TUBES SET 6

U4, U5, U6, U8, U10, U12

Code	Set
166006	6



## STAR TUBES SET 6

C8, D8, E8, F8, C6, D6

Code	Set
166007	6



## MIXED TUBES SET 6

PF10, PF16, BU6, BU8, Birds Nest, St Honor

Code	Set
166008	6

# DECORATING TUBES



## PLAIN TUBES SET S/S

Code	Set	Model
166500	12	Ø4 TO 15mm
166501	6	2, 4, 6, 8, 12, and 14mm



## STAR TUBES SET S/S

Code	Set	Model
166700	12	A6, A8, B6, B8, C6, C8, D6, D8, E6, E8, F6, F7, F8
166701	6	A8, B8, C8, D8, E8, F8



## SULTANE TUBE

Code	Pack	Model
166160	1	Protruding Cone
166161	1	Flat Cone



## PETIT FOUR TUBE

Code	Pack	Model
167080	2	PF10
167082	2	PF12
167084	2	PF14
167086	2	PF16
167088	2	PF18



## PLAIN TUBE

Code	Pack	Model	Dim
167101	2	U1	1.5
167102	2	U2	2.5
167103	2	U3	4
167104	2	U4	5.5
167105	2	U5	7
167106	2	U6	8.5
167107	2	U7	10
167108	2	U8	11
167109	2	U9	12
167110	2	U10	13
167111	2	U11	14
167112	2	U12	15
167113	2	U13	16
167114	2	U14	18
167115	2	U15	20
167116	2	U16	22

# DECORATING TUBES



## STAR TUBE

Code	Pack	Model	Teeth
167012	2	A5	5
167013	2	A6	6
167014	2	A7	7
167015	2	A8	8
167022	2	B5	5
167023	2	B6	6
167024	2	B7	7
167025	2	B8	8
167030	2	C3	3
167031	2	C4	4
167032	2	C5	5
167033	2	C6	6
167034	2	C7	7
167035	2	C8	8
167041	2	D4	4
167042	2	D5	5
167043	2	D6	6
167044	2	D7	7
167045	2	D8	8
167051	2	E4	4
167052	2	E5	5
167053	2	E6	6
167054	2	E7	7
167055	2	E8	8
167061	2	F4	4
167062	2	F5	5
167063	2	F6	6
167064	2	F7	7
167065	2	F8	8



# DECORATING TUBES



## St HONOR TUBES

Code	Pack	Dim
167141	2	10
167142	2	14



## YULE LOG TUBES

Code	Pack	Dim
167151	2	17
167152	2	21



## RIBBON TUBES

2 tubes 30mm wide one 1.5mm thick the other 5.5mm

Code	Pack	Dim
167175	2	30mm wide



## VERRINE TUBE

For filling glass dishes without touching the sides

Code	Pack	Dim
167180	1	10x105



## FILLING TUBES

For filling choux pastries, eclairs etc

Code	Pack	Dim
167532	3	4,6&8mm



## PASTRY BAG HOLDER

Code	Pack	Dim
169001	1	230

# ALPHAMIX 2

8 L



## ALPHAMIX 8LTR

Knead up to 4Kg of dough at 60% humidity.  
Whip up to 20 egg whites (500g) in record time.  
Mix up to 1.5Kg of softened butter

Code	Watt	V	Kg
210660	700	230-40	18.6



Made in France

5 L



## ALPHAMIX 5LTR

Knead up to 1.2Kg of dough at 60% humidity.  
Whip 1-8 egg whites and obtain 4.5 litres of whisked whites.  
Mix with the paddle up to 2.1Kg of sweet dough or 1Kg of softened butter.  
The improved whisk shape for better efficiency with small quantities of ingredients.

Code	Watt	V	Kg
210655	550	230-40	17



Made in France

# MIXER/MINCERS/SLICERS



## MINCER ATTACHMENT

Fits the Alphamix mixers 3, 4.5, and 8mm plates

Code	Plate ø
210070	53mm



## SLICER GRATER ATTACHMENT

Fits the Alphamix mixers ONLY.  
2 mm slice, 5mm slice, 3mm grater.  
Composite material with S/S discs

Code
210710



## BAMIX GASTRO 200

For light professional use every kitchen needs one

Code	Tube	Total	Watts
210358	185mm	395mm	200



## SPARES FOR ALPHAMIX

### 5Ltr

Type	Code
WHISK	210681
PADDLE	210682
HOOK	210683

### 8Ltr

Type	Code
WHISK	210672
PADDLE	210673
HOOK	210674

# GRILLS



## WAFFLE MAKER

1800W 50°C to 300°C Cast iron plates 180° swivel.  
Removable plates for cleaning

Code	Kg	Size cm
241555	20Kg	44x26x22



## CHURROS MAKER

1800W 50°C to 300°C Cast iron plates 180° swivel.  
Removable plates for cleaning

Code	Kg	Size cm
245550	20Kg	44x26x22



## RACLETTE GRILL

Traditional 1/2 cheese grill. 900watt

Code	Size cm
120661	53x27x40



CONTACT GRILL  
DISMANTLE

## CONTACT GRILL

2600W 50°C to 300°C Cast iron plates 180°  
Changeable Plates.

Code	Plates	Cook Surface
241555	2xRIDGED	35x23cm
245541	2xPLAIN	35x23cm

## SPARE PLATES

Code	Plates	Cook Surface
245642	PLAIN	35x23cm
245643	RIDGED	35x23cm



## SAUCE WARMER

170W 0°C to 90°C 1 Ltr 3 spout bottle supplied  
spares available 35x23cm

Code	Lmm	Wmm	Hmm
242350	220	160	200
116341	SPARE	BOTTLE	1LTR



## CREPE MAKER 3Kw

Machine cast iron plate. For semi-intensive use.

Code	Ømm	Hmm	Kg
120793	400	125	16



## CREPE MAKER 3.6Kw

Machine cast iron plate. For intensive use.

Code	Ømm	Hmm	Kg
120794	400	125	22



## CREPE MAKER GAS 7Kw

Machine cast iron plate. For intensive use.  
Piezo Ignition. Thermostat

Code	Ømm	Hmm	Kg
242313	400	185	15



## ABRASIVE STONE

For the regular cleaning of the Crepe plate surface.

Code	Lmm	Wmm	Hmm
120790	160	75	75



## GREASING PAD

Code	Lmm	Wmm	Pack
159117	120	90	1
159121	Sheets	110x80	15



## CREPE SPREADING KIT

Makes spreading the Crepe batter easy with patented spreader, ladle, beech spreader and a beech spatula

Code	Ømm
245648	Suits 400

FOR CREPE SPREADING TOOLS SEE PAGE

101

# MANDOLINES



## MANDOLINE 1000

Code	Lmm	Wmm	Wht
215040	370	130	500Gr



## MANDOLINE S/S

With pusher

Code	Lmm	Wmm
215001	364	113

Thanks to its outstanding cutting edge and its slanted blade, the Mandoline 1000 guarantees perfect slicing.

Compact & lightweight; it fits into a chef's knife case.

Using its indentation in the frame it will sit securely over a bowl or pan horizontally.

Adjusting the cutting thickness up to 6mm is accurate and easy by using a single wheel behind the units body.

Manufactured in Exoglass this unit is dishwasher safe.

All blades are removable & replaceable.

3mm Julienne, Crinkle cut blades included



The original S/S mandoline from Matfer.

Includes:

3, 5, and 10mm Julienne

Reversible Slicing and Crinkle blade

Pusher now included

# MANDOLINE 2000 S



This Professional Mandoline 2000 'S' comes complete with safety pusher and is made of a heat resistant, non porous fibreglass. The blades are crafted from high carbon Stainless Steel.

- The slicing blade has both a straight edge and a serrated edge.
- The safety guard or pusher protects your hands from the blades.
- The julienne blades create vegetable/fruit sticks of various widths.
- The guiding plate adjusts to vary the thickness of the slices required.

Easy to use and quick to dismantle. All the mandolines are dishwasher safe and provide a variety of creative slices.

## MANDOLINE 2000 'S' W/BLADES & PUSHER

### Code

215060	Mandoline	Complete
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### Spares

215070	Julienne	5mm
215072	Julienne	10mm
215074	Julienne	Blade
215116	Reversible	Blade

# PREP CHEF



One base support and multiple options.  
 The base is sold separately.  
 You can choose one blade set or more to  
 suit your needs.  
 The pusher is supplied with each blade.  
 Changing the function requires no tools  
 The complete unit is dishwasher safe



## 'PREP CHEF' BODY

Ergonomic, Multi Purpose, Dishwasher Safe with  
 9 cutting options

Code	Lmm	Wmm	Hmm
215612	400	400	510



## PREP CHEF TIDY

Holds 3 blade sets. Wall or bench mounted

Code	Lmm	Wmm	Hmm
215690	475	208	152



## APPLE CORER WEDGER

### Code

215619      8 Wedges



## TOMATO SLICER

5mm Tomato slices

### Code

215611      Full Slice      5mm

215613      1/2 Slice      5mm



## TOMATO AND CITRUS WEDGER

### Code

215616      6 Wedges

215618      8 Wedges



## FRENCH FRIES CUTTER

A sharp blade cut gives better results

### Code

### Chip

### Dim

215626      8mm      8mm

215627      10mm      10mm

215628      8mm      16mm



## POTATO RICER

3.2mm grid makes short work of boiled potatoes

### Code

### Lmm

### Wmm

### Hmm

215640      400      400      334

# APPLE PEELER



Made and designed by Matfer, the API apple corer is made of a composite plastic and stainless steel. Its dishwasher safe and a container can be placed under the tool to collect the core and peel.

The Matfer apple peeler is designed for professional use. By simply turning the handle, it is capable of simultaneously peeling, coring and slicing each apple. The settings can be changed according to the variety of apple. Easy to use, can be clamped to a table or simply sit on the bench.

## APPLE PEELER/CORER/SLICER

Code	Lmm	Wmm	Hmm
215250	340	100	200

# PREPARATION TOOLS



## VEGETABLE TURNING SLICER

Code	Lmm	Wmm	Hmm
215131	360	135	243

### Spares

215132	Julienne	2mm	
215133	Julienne	3mm	
215134	Julienne	6mm	



## APPLE PEELER/CORER/SLICER

Code	Lmm	Wmm	Hmm
215155	305	110	135



## NUTMEG GRATER

Code	Lmm	Wmm
215432	150	36



## FOOD PLANES

A sharp blade cut gives better results

Code	Chip	Dim
216011	ZESTER	2mm
216012	GRATER	4mm
216015	GRATER	22mm



## TRUFFLE SLICER

Code	Lmm	Wmm	Hmm
215052	144	84	97



## EGG TOP CUTTER

Code	Lmm	Wmm
215307	240	40

# TOMATO SLICER



This Professional Tomato Slicer designed by Matfer is dishwasher safe and simple to use, just open the holder with handle, place the tomato inside and pull the handle down quickly, the tomato will be perfectly cut into 6mm slices, falling in to the container or serving tray underneath, which eliminates further handling of the fruit. Matfer's exclusive double action design, along with unique serrated blades, cuts the tomato with a slicing action as it passes through ensuring a perfect cut every time. Its unique design totally protects hands from blades minimizing the chance of injury. Made of heat resistant composite material and 18/10 stainless steel.

TOMATOES MUST BE CORED BEFORE SLICING

## TOMATO SLICER

Code	Lmm	Wmm	Kg
215710	425	180	6

## REPLACEMENT BLADE CASSETTE

Code
215720

# FOOD MILLS

## MOULIS BY TELLIER



### NO 5 TINPLATE WITH 1 GRID 3mm

Code	Ømm	Hmm
215515	370	320
Spare	Grid	
215521	1mm	
215522	1.5mm	
215523	2mm	
215524	3mm	



### NO 5 S/STEEL WITH 1 GRID 3mm

Code	Ømm	Hmm
215505	370	320
Spares	Grid	
072855	1.5mm	
072857	2.0mm	
072859	3.0mm	



### NO 3 TINPLATE WITH 3 GRIDS

1.5mm, 2.5 and 4mm

Code	Ømm	Hmm
215513	310	250
Spares	Grid	
213015	1.5mm	
213025	2.5mm	
213040	4mm	



### NO 3 S/STEEL WITH 3 GRIDS

1.5mm, 2.5 and 4mm

Code	Ømm	Hmm
215503	310	250

# SALAD SPINNERS

## SWING SPINNER

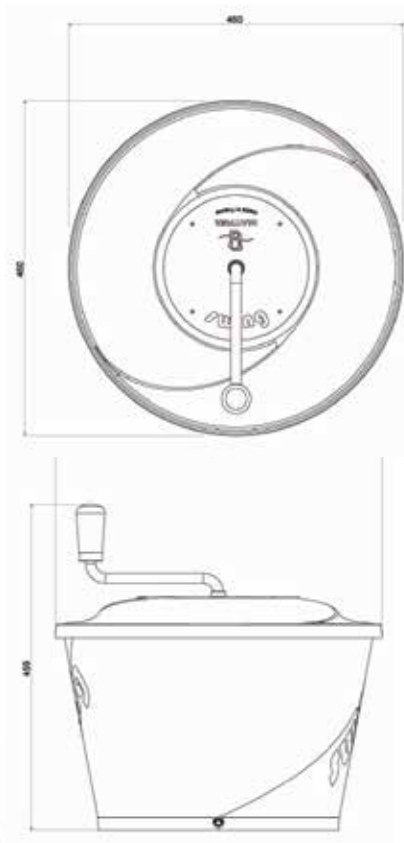
A premium spinner from MATFER with clear polycarbonate lid, low profile for stability

### SALAD SPINNER 20 LTR

Code	Ømm	Hmm
215580	460	459

### SALAD SPINNER 10 LTR

Code	Ømm	Hmm
215582	396	373



# CREPE & CARAMALIZERS



## CREPE SPATULA

Code	Lmm	Wmm
071940	400	46



## CREPE SPREADER

Code	Lmm	Wmm
071950	235	175



## CREPE MAKER 3KW

Machine cast iron plate. For semi-intensive use.

Code	Ømm	Hmm	Amp
120793	400	125	15



## SUGAR BLOW TORCH

The safety gas cylinders are now available from your local suppliers

Code
262268



## SAFETY GAS CARTRIDGE

Code
262267

# THERMOMETERS



## SALOMETER

Graduated 1000-1250

Code	Lmm
250105	220



## SYRUP DENSITY METER

Graduated 1100-1400

Code	Lmm
250108	160



## TEST TUBE FOR DENSITY

S/STEEL

Code	Lmm
250112	175



## WATER THERMOMETER

Polypropylene 0°C to +60°C

Code	Lmm
250315	300

## FRIDGE THERMOMETER

Polypropylene -50°C to +50°C

Code	Lmm
250302	300

## PATE THERMOMETER

Polypropylene 0°C to +120°C

Code	Lmm
250325	300

## SUGAR THERMOMETER

Polypropylene 80°C to 200°C

Code	Lmm
250330	300

## SUGAR THERMOMETER

S/Steel 80°C to 200°C

Code	Lmm
250331	300

## INSERT THERMOMETER

Replacement for Sugar Thermometers

Code	Lmm
250332	300

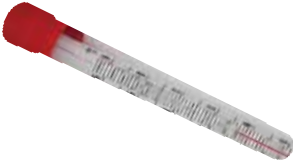
# THERMOMETERS



## FREEZER THERMOMETER

Plastic -40°C to +50°C

Code	Lmm
250301	185



## BAKER THERMOMETER

polypropylene 0°C to +60°C

Code	Lmm
250305	170



## MATFER DIGITAL THERMOMETER

-50°C to +150°C

0.2°C accuracy S/S needle 3mm

1mtr cable AAA battery

CALIBRATION POSSIBLE

Code	Dim
250522	106x58



## DIGITAL THERMOMETER WITH NEEDLE

-50°C to +300°C

0.1°C accuracy to 200°C

1°C above 200°C

IP54 watertight protection

Code	Dim
250527	143x80



## STANDARD NEEDLE

Code	Lmm
250536	120



## OVEN NEEDLE

Heat Resistance 250°C

Code	Lmm
250537	170

# THERMOMETERS



## VACUUM NEEDLE

Resistent up to +105°C

Code	Lmm	Ømm
250538	60	1,2
205539	120	1,2



## VACUUM SEAL

Food safe adhesive foam, air cannot enter, hole is sealed after bag is pierced

Code	Lmm
250544	4MTRS



## HOLDER FOR THERMOMETER S/STEEL

Code	Hmm
250500	137

Both Spatula thermometers are designed to mix products like cream, sauces, sugar and chocolate in a pan or dipping machine, while checking temperature. The composite material Exoglass spatula resists up to 220°C. Removable thermometer is watertight.



## SPATULA THERMOMETER

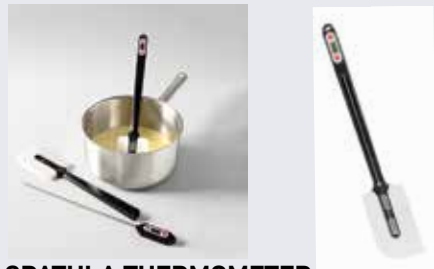
Not dishwasher safe

Code	Lmm
113090	385

## REPLACEMENT THERMOMETER

-20°C to +200°C

Code
113091



## SPATULA THERMOMETER

Code	Lmm
113092	385

# THERMOMETERS



## THERMOMETER WITH ALARM

Stainless Steel needle. IP 65 water tight Perfect for internal cooking. 0°C to 300°C.

Includes a core temperature alarm

Code	Dim
072266	125x25

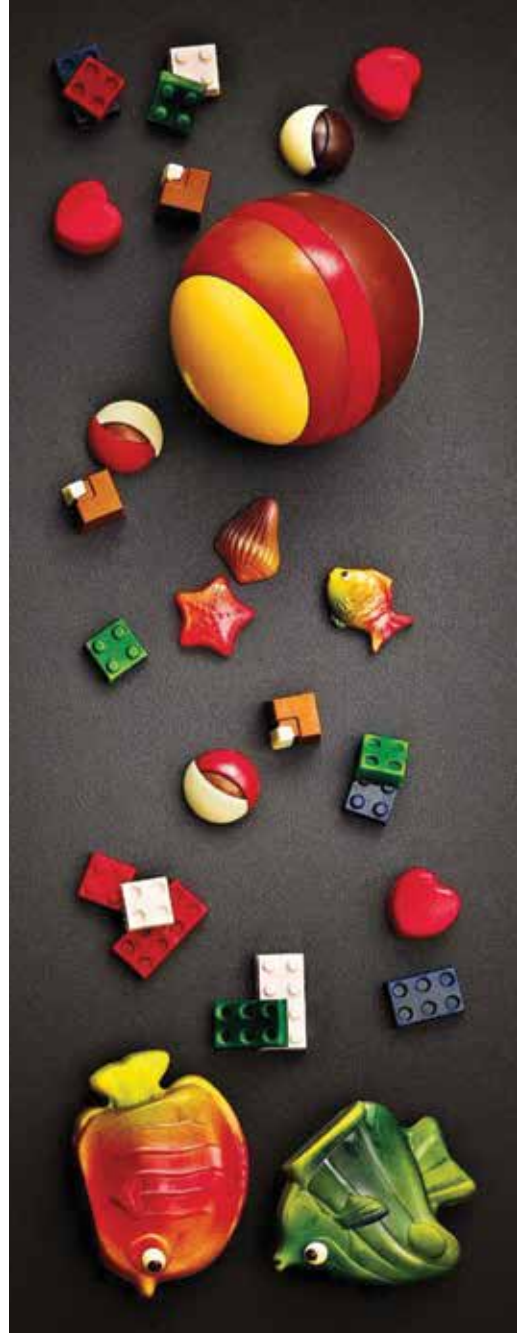


## DIGITAL THERMOMETER HOLDER

Stainless steel holder to be attached to the edge of the pan to keep the needle inside while keeping both hands free.

Suitable for needles up to Ø5mm

Code
250510



# CHOCOLATE



## AIR HEATER R15

Combines simplicity, accuracy and energy savings. Stainless Steel frame and efficient insulation that contributes to better regulation. Complete with 2/3 S/S container with handles and lid with a 12Kg chocolate capacity. Can be used with 2 x 1/3 S/S containers. Optional motor and wheel on page 107. Optional probe thermometer on page 107. Tempered glass touch sensitive control +/-

Code	Lmm	Wmm	Hmm
260510	530	365	260



## WATER HEAT SEMI AUTOMATIC

This Matfer tempering machine is a semi automatic bench top machine which tempers up to 22kgs of chocolate. Its accurate thermostat regulates from 25°C to 60°C. Complete with 1/1 GN container 150mm deep and lid. Optional motor and wheel on page 107. Tempered glass touch sensitive control +/-

Code	Lmm	Wmm	Hmm
260522	790	385	210



## CALORIBAC

The Caloribac chocolate warmer is ideal for melting and maintaining correct temperatures for chocolate fondant, icing and sauces etc. Temperatures range from 25°C to 90°C Holds 3.5Ltrs

Code	Hmm	Ømm	Hz
260434	188	254	50



## WATER HEATED R10

This Matfer machine tempers up to 10kgs of chocolate and has a very accurate thermostat regulating temperatures from 20°C to 60°C. Body is made of Exoglass® making the unit light and durable. Internal bowl is S/S, complete with Lid. Tempered glass touch sensitive control +/-

Code	Lmm	Wmm	Hmm
260456	510	400	265

# CHOCOLATE



## DISPENSER MOTOR

Code	Dim	Kg
260401	270X185	7.5Kg

## WHEEL LARGE

Code	Lmm	
260402	370	SUITS 260522

## WHEEL SMALL

Code	Lmm	
260403	300	SUITS 260510

The chocolate dispenser is suitable for 260510 and 260522 as shown on previous pages. Wheels are sold separately



## CHOCOLATE SCRAPER

Code	Lmm	Wmm
421743	190	115

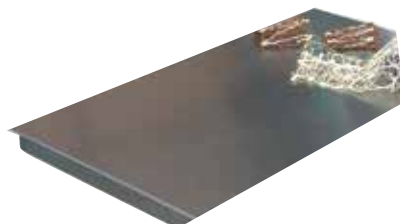


## S/S PROBE FOR DIPPING MACHINES

Can be fitted to Choc Tempering machines to show chocolate temperature instead of the machine temperature. Includes holder

### Code

260590



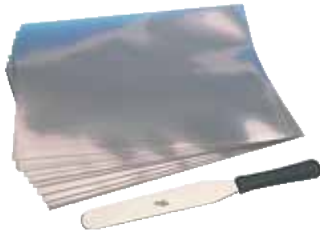
## COOL DECOR PLATE

Cool Plate for easy to shape chocolate decorations. The stainless steel plate contains eutectic liquid that freezes at  $-21^{\circ}\text{C}$ . Tempered chocolate undergoes heat shock when in contact with the frozen plate. When the chocolate is detached it can be shaped

Code	Lmm	Wmm	Kg
423060	600	400	9,2



# CHOCOLATE



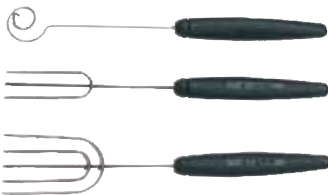
## PVC SHEETS FOR CHOCOLATE

Code	Lmm	Wmm	Qty
261901	600	400	1
261912	400	300	100
261905	600	400	10



## CHOCOLATE DIPPING FORKS

Code	Set
262001	10



## CHOCOLATE DIPPING FORKS

Code	Set
262012	ROUND
262021	2 PRONG
262022	3 PRONG
262024	5 PRONG

## CHOCOLATE MOULDS

- Smooth for a good shine
- Easy to remove products
- Easy maintenance
- Very strong
- Transparent for easy colour decoration



A =	275 X 135mm
B =	275 X 175mm
C =	275 X 205mm
D =	360 X 195mm

Depending on the mould, plate dimensions vary, use the codes here to find the size



## CHAMPAGNE CORK

Code	Dim	Moulds	Size
380101	40x28x15	32	B



## ROUNDS, OVALS, LOZENGES

Code	Moulds	Size
380104	36	B

# CHOCOLATE MOULDS



## BARRELLS

Code	Dim	Moulds	Size
380103	30x24x10	27	A



## DIAMONDS

Code	Dim	Moulds	Size
380102	30x25x18	40	B



## HEARTS, SHELLS, FLOWERS

Code	Moulds	Size
380105	24	B



## SQUARE FLOWERS

Code	Dim	Moulds	Size
380106	25x25x10	36	B



Code	Dim	Moulds	Size
380107	30x22x15	36	B



## CANNELES

Code	Dim	Moulds	Size
380108	Ø24x24	40	B



## WALNUTS

Code	Dim	Moulds	Size
380110	31x20x10	50	B



## RECTANGULAR

Code	Dim	Moulds	Size
380111	36x22x20	21	A



## BURNT ALMOND

Code	Dim	Moulds	Size
380141	Ø30x30	24	A



## FLEUR DE LYS

Code	Dim	Moulds	Size
380210	37x31x19	28	B

# CHOCOLATE MOULDS



## FISH, PRAWNS, TURTLES

Code	Moulds	Size
380201	35	B



## FISH, SHELLS, SNAILS

Code	Moulds	Size
380200	20	A



## CHESS SET

Code	Dim	Moulds	Size
380222	1/2	16	B



## BULLION COMMA

Code	Dim	Moulds	Size
383408	32x15x13	24	B



## COFFEE BEANS

Code	Dim	Moulds	Size
380211	17x12x5	104	B
380212	22x25x8	78	B



## CHOC BAR 100Gr

Code	Dim	Size
380240	150x68x10	B



COCOA  
BEAN

## CHOC BAR 50Gr

Code	Dim	Size
383807	118x50x9	B



## CHOC BAR 30Gr

Code	Dim	Size
383808	118x50x6	B

# CHOCOLATE MOULDS



## ROSES

Code	Dim	Moulds	Size
380152	29x19x14	32	B



## QTR TANGERINE

Code	Dim	Moulds	Size
380149	43x20x14	15	B



## CACAO BAR

Code	Dim	Size
383905	76x35x5.5	B



## FLOWERS ASS.

Code	Dim	Moulds	Size
380243	Ø45	20	C



## SOCCER BALL

Code	Dim	Moulds	Size
380220	Ø25	40	B



## LEAVES

Code	Dim	Moulds	Size
380228	60x30x5	21	B



## ASSORTED MLDS

Code	Dim	Moulds	Size
382001	32x15x13	24	B



## SMALL SCALLOPS

Code	Dim	Moulds	Size
380221	36x35x13	24	C



## SCALLOPS

Code	Dim	Moulds	Size
382009	125x145	2	B

# CHOCOLATE MOULDS



## HEARTS

Code	Dim	Moulds	Size
380145	35x33x11	21	A



## HEARTS

Code	Dim	Moulds	Size
380205	25x25x9	36	B
380206	35x35x12	21	B



## CHOCOLATE RAVIOLI

Code	Dim	Moulds	Gr	Size
380113	36x38x8	12	6	A



## STRIPED OVAL

Code	Dim	Moulds	Gr	Size
380161	30x19x17	28	16	B



## RIB OVAL

Code	Dim	Moulds	Gr	Size
380158	29x19x17	28	16	B



## RIB TRIANGLE

Code	Dim	Moulds	Gr	Size
380159	26x22x16	28	16	B



## ZIG ZAG RECTANGLE

Code	Dim	Moulds	Gr	Size
380160	28x20x17	28	16	B



## FACETED JEWEL

Code	Dim	Moulds	Gr	Size
383209	29x29x18	24	9	A

# CHOCOLATE MOULDS



## HEARTS IN RELIEF

Code	Dim	Moulds	Gr	Size
383607	30x28x20	24	9	A



## STRIPED STARS

Code	Dim	Moulds	Gr	Size
383120	55x55x5	10	4.4	A



## STRIPED TRIANGLES

Code	Dim	Moulds	Gr	Size
380165	36x35x12	28	10	B



## STRIPED 1/2 SPHERE

Code	Dim	Moulds	Gr	Size
380163	26x3x16	28	10	B



## STRIPED CIRCLES

Code	Dim	Moulds	Gr	Size
380164	32x13	28	10	B



## CONES

Code	Dim	Moulds	Size
380168	32x11x24	28	B



## 1/2 CRACKED EGG, 1/2 PLAIN EGG

Code	Dim	Moulds	Size
382022	88x65	8	CRACKED
382023	112x80	4	CRACKED
382028	98x65	8	PLAIN



## RABBIT

Code	Dim	Moulds	Size
382012	124x90	2	B



## 1/2 CRACKED EGGS

Code	Dim	Moulds	Size
382003	36x24x15	27	A

# CHOCOLATE MOULDS



## RABBIT/DUCK IN AN EGG

MAKES 1

Code	Dim	Moulds	Size
382060	228x110	2	B



## EGG AND RABBIT

MAKES 2

Code	Dim	Moulds	Size
382016	155x82	4	D



## CARTOON RABBIT

MAKES 1

Code	Dim	Moulds	Size
382014	230x80	2	D



## STANDING SANTA

DOUBLE MOULD WITH ASSEMBLY POINTS, MAKES 1

Code	Dim	Moulds	Size
381025	205	2	B



## HOLLY LEAVES

Code	Dim	Moulds	Size
380209	57x35x7	14	A



## CHRISTMAS TREE

1 MOULD FOR 1/2 TREE

Code	Dim	Moulds	Size
381013	166x103x29	1	A

# DECORATING



## GOLD FLAKES

Gold flakes for chocolate or cake decoration

Code	L
410322	0.5GR



## CHOCOLATE GRATER

S/STEEL

Code	Dim
421005	110x80



## TEXTURED SHEETS

Semi-rigid PVC sheets for placing chocolates after dipping to create textured markings.

Set has 13 sheets

Code	Set
261915	13



## DECORATING COMB WOOD PATTERN

Black rubber

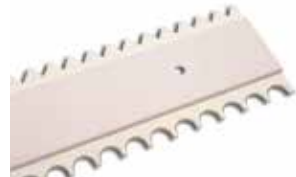
Code	Lmm
421700	150



## DECORATING COMB 2 SIDED

Polypropylene

Code	Lmm	Wmm
421701	110	75



## COMB FOR CHARLOTTE 2 SIDED

Code	Lmm	Indents
421709	690	PD13/14



## PLASTIC RULER FOR BISCUIT FRAME

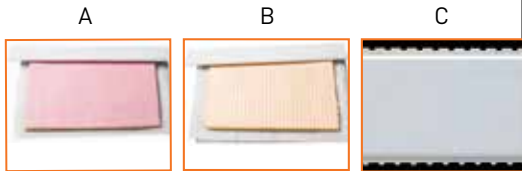
Code	Lmm	Indents
421716	550	W87

# DECORATING



## DECORATING COMBS

Code	Lmm	Indents	Pic
421705	690	PD1/2	A
421735	340	PD1/2	A
421706	690	PD3/4	B
421707	690	PD11/12	C



## SUGAR BLOW TORCH

Without gas

Code	Lmm
262268	165

## SAFETY GAS CARTRIDGE

Code
262267



## SUGAR WORKING GLOVES

Code	Lmm	Size
262289	335	6/6.5
262290	335	7/7.5
262291	335	8/8.5



## SUGAR BASKET MANDREL

Code	Lmm	Wmm
262545	240	186



## WRITING BAGS SMALL

Pre cut greaseproof paper.  
In dispenser bundles for 25 bags.  
Carton has 10 bundles

Code	Lmm	Wmm
421802	320	200



## SUGAR HEATING LAMP 1000W

This 1000W sugar lamp is designed and manufactured by Matfer and is recommended for professional use. Comes complete with Silpat mat 400x300 which is replaceable see page 121. Adjustable thermostat with 3 settings

Code	Hmm
262201	500



## SUGAR HEATING LAMP 500W

Code	Hmm
262215	580max



## SUGAR HEATING LAMP 2x500W

Copper sugar pan on page 32.

Code	Lmm	Wmm
262210	565	400



## SUGAR PUMP

Code	Lmm	Wmm	Hmm
262230	360	60	48



## SUGAR PUMP ECONOMY

Code	Lmm
262235	250



## SUGAR BLOW TORCH

Without gas

Code	Lmm
262266	155

# MATFER MACHINES

## 'GUITARE' SLICING MACHINE

Great for cutting sponge, chocolate, jellies, caramel and much more.

This unit is all Stainless steel.

Strings are easy to tighten from one side of the frame



### BASE

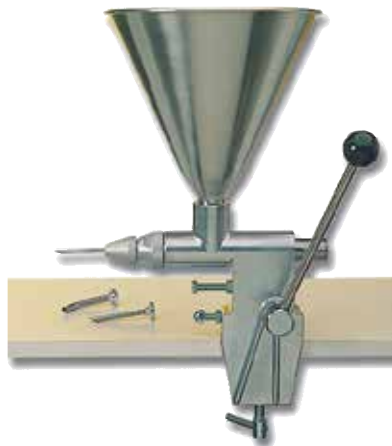
Code	Dim	Hmm
263520	350x350	120

### CUTTING FRAMES

Code	Lmm
263521	15
263522	22.5
263523	30
263524	37.5

### SPARE STRINGS

Code	Lmm	Pack
263528	490	4



## FILLING MACHINE

Comes complete with 3 nozzles, funnel and piston. Injector & lever made of Stainless Steel.

Will inject quantities from 1g to 12g.

Holding capacity of 3 Litres

Code	Hmm
263001	580



## COPOLYESTER WITH STAND

Includes 4 different sized nozzles 2.5, 4, 5.5 and 8mm. Also seen on page 67

Code	Ømm	Ltr	Hmm
116540	208	1.5	308

# BAKING SHEETS



## BLUE STEEL BAKING SHEET

Code	Lmm	Wmm	Th. mm
310103	600	400	1.5
310107	530	325	1.5

## BLUE STEEL PERFORATED

Code	Lmm	Wmm	Th. mm
310156	600	400	1.5
310157	530	325	1.5



## EXAL NON STICK'

Aluminium with a PTFE non stick coating.  
Maximum cooking temperature 250°C

Code	Lmm	Wmm	Th. mm
310201	400	300	1.7
310202	600	400	1.7
310203	530	325	1.7



## ALUMINIUM BAKING SHEETS

Code	Lmm	Wmm	Th. mm
310604	600	400	1.5
310606	530	325	1.5



## ALUMINIUM BAKING PERFORATED

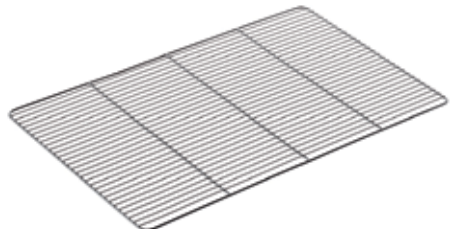
Code	Lmm	Wmm	Th. mm
310609	400	300	1.5
310610	530	325	1.5
310612	600	400	2



## OVEN SHEET HIGH SIDE

Single piece. Totally watertight, easy to clean  
rounded corners edge height 20mm

Code	Type	Lmm	Wmm	Th. mm
455001	Black Iron	600	400	1.5
529401	Aluminium	600	400	2



## WIRE RACKS/GRILLS S/STEEL

Code	Lmm	Wmm	Th. mm
312124	600	400	
312128	650	530	2/1
312129	530	325	1/1



## DENTS DE LOUP SHEET

S/STEEL

8 lines

Code	Lmm	Wmm	Dmm
310712	280	300	25



## TUILLES SHEET

S/STEEL

6 lines

Code	Lmm	Wmm	Dmm
310713	350	300	25



## MADELEINE SHEET

N/STICK

Code	Lmm	Wmm	Mlds
310731	358	400	12
310732	395	125	20



## EXOPAP SILICON PAPER

Siliconed paper, double sided. For cooking, frying, freezing, decorating, storing, interleaving. Can be used 4 or 5 times each side depending on the type of cooking.

Code	Lmm	Wmm	Qty
320201	600	400	500



## DISPENSER FOR EXOPAP PAPER

Code	Lmm	Wmm
320250	600	400



## PAPILOTTE COOKING FILM

PET material resitant from -80°C to 200°C  
Papilotte cooking preserve flavour and aroma with no need to grease the preparation

Code	Mtrs	Wmm	µ
160675	50	450	12



## EXOPAT/SILPAT NON STICK MAT

Code	Dim	Tray
321000	400x300	400x300
321001	520x315	GN 1/1
321002	585x385	600x400
321003	620x420	660x460
321004	640x520	660x460



## SILPAIN NON STICK MAT

Code	Dim	Tray
321012	585x385	600x400
321013	400x300	400x300
321014	520x315	GN 1/1



## FIBRE GLASS BAKING SHEET

Code	Lmm	Wmm	C°
320405	570	370	250



WALL MOUNT

SEPARATE

## DISPOSABLE TROLLEY COVERS

Code	Qty	Fits
716766	200	1/2GN
716768	200	2/1 GN + 60x40



## WALL MOUNT FOR DIPOSABLE COVERS

S/STEEL

Practical and time saving to suit

716766 / 716768

Code	Dim
716700	425x870

# MOULDS



This very complete range of moulds comes in all sizes and different materials. Smaller sized moulds come in blister packs, this is specified beside the description. Non stick offers a great number of advantages. The non stick coating eliminates traces of oxidation on the products and for many, greasing is not necessary. Baked products will not stick and cleaning is easier using a non abrasive sponge or cloth.

**EXOPAN:** These are steel moulds with a non stick interior coating. The non stick coating makes cakes and pastry removal easier and a simple wipe for cleaning.

**EXAL:** These are thick aluminium moulds generally 1mm thick with a non stick multi layer interior coating and lacquered exterior coating. Exal is rust proof and perfect for baking.

**FLEXIPAN:** Made of knitted fibreglass coated with highest grade silicon can be used from freezer to oven.

**EXOGLASS:** This new generation of composite moulds offer qualities that will satisfy all bakers.

- Rigid, does not buckle.
- Composite material that never stains the dough.
- Dishwasher safe.
- Temperatures from -20°C to +250°C



## BRIOCHE MOULD NS

Code	Ømm	Hmm	Qty
330131	100	40	1
330132	120	45	1
330133	140	50	1
330134	160	65	1
330135	180	73	1
330136	200	79	1



## BOAT MOULD NS FLUTED

Code	Dim	Hmm	Qty
330602	85x35	10	25
330604	100x42	11	25
330605	110x45	12	25

# EXOPAN NON STICK



## BOAT MOULDS NS PLAIN

Code	Dim	Hmm	Qty
330611	80x35	9	25
330612	90x40	12	25
330613	100x45	12	25
330614	110x50	12	12
330615	120x50	14	12
330616	150x60	19	12



## BRIOCHE MOULDS NS

Code	Ømm	Hmm	Qty
330621	60	15	25
330622	65	24	25
330623	70	28	25
330624	75	28	12
330625	80	32	12
330626	90	36	12



## BRIOCHE MOULDS NS SMALL FLUTE

Code	Ømm	Hmm	Qty
330641	55	15	25
330643	65	21	25
330644	70	24	25



## DEEP ROUND MOULD NS FLUTED

Code	Ømm	Hmm
331151	100	30



## PATE MOULD ROUND NS FLUTED

Code	Ømm	Hmm
331264	65	50
331265	80	50
331266	95	50

# EXOPAN NON STICK



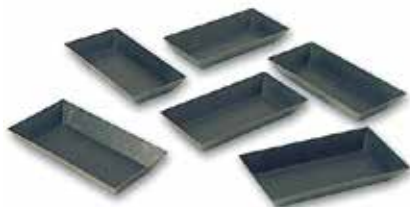
## KOUGLOPF MOULD NS

Code	Ømm	Hmm
331123	200	100
331125	240	120



## DARIOLE MOULD NS

Code	Ømm	Hmm	Qty
331591	45	45	6
331592	50	50	6
331594	60	55	6



## FRIEND MOULD NS

Code	Dim	Hmm	Qty
331601	86x43	12	25
331602	95x47	12	25
331603	98x51	14	25



## DEEP CAKE MOULD NS

PLAIN

Code	Ømm	Hmm
331201	100	30
331205	180	40
331206	200	40
331208	240	42
331209	260	45
331210	280	45



## BREAD/CAKE PAN

Code	Dim	Hmm	Qty
331071	140x73	70	1
331073	180x80	80	1
331074	200x80	80	1
331076	300x80	80	1

# MATFER MOULDS



## GENIOS MOULD NS

Code	Ømm	Hmm	Qty
331611	85	16	12
331612	95	17	12
331613	105	18	12



## OVAL PATE MOULD NS

FLUTED

Code	Dim	Hmm	Qty
331293	180x110	75	1
331294	210x140	90	1
331295	240x140	95	1



## PATE MOULD NS

PLAIN

Code	Dim	Hmm	Qty
331283	300x70	80	1
331284	350x75	85	1
331285	400x75	80	1
331286	500x85	90	1



## PATE MOULD ROUND NS

Code	Ømm	Hmm	Qty
331297	100	90	1
331298	120	90	1



## PATE MOULD MINI NS

PLAIN

Code	Dim	Hmm
331270	500x60	40



## PATE MOULD NS

RIDGES

Code	Dim	Hmm
331273	300x70	85
331274	350x70	85
331275	400x75	85
331276	500x85	85

# EXOPAN NON STICK



## FLAN MOULD NS

Code	Ømm	Hmm	Qty
331731	60	17	25
331732	65	17	25
331733	70	17	25
331734	75	18	12
331735	80	18	12
331736	85	18	12
331737	90	19	12
331738	95	20	12
331739	100	21	12



## OVAL MOULD NS

Code	Dim	Hmm	Qty
331761	70x45	18	25
331762	80x45	19	25



## POMPONETTE MOULD NS

Code	Ømm	Hmm	Qty
331803	40	16	25
331804	45	18	25
331809	70	26	25



## TART MOULD NS

FLUTED

Code	Ømm	Hmm	Qty
332211	160	20	1
332214	220	25	1
332215	240	25	1
332217	280	25	1
332218	300	25	1



## TART MOULD FLUTED NS

FLUTED REMOVEABLE BASE

Code	Ømm	Hmm	Qty
331811	120	20	1
331812	140	22	1
332222	180	20	1
332223	200	25	1
332225	240	25	1
332227	280	25	1
332228	300	25	1

# MATFER MOULDS



## TART MOULD FLUTED NS

REMOVEABLE BASE

Code	Ømm	Hmm
331813	160	27
331815	200	30
331817	240	30
331682	200	45
331683	230	45
331684	250	47
331685	280	50



## FRUIT TART MOULD NS

Code	Ømm	Hmm
332234	240	25
332235	260	25
332236	280	25



## FRUIT TART MOULD NS

Code	Ømm	Hmm
332258	240	23
332260	280	23
332261	300	23



## PETIT FOUR MOULD NS

PK 50 VARIOUS

### Code

332001



## PETIT FOURS

NAME	Code	Dim	Qty
BOAT	332510	L65	25
BRIOCHE SM	332511	ø35	25
BRIOCHE LG	332512	ø45	25
BOAT	332514	L62	25
LOZENGE	332518	L57	25
POMPONETTE	332521	ø35	25
OVAL	332524	L51	25
RECTANGLE	332526	L49	25
TARTLETTE F	332528	ø45	25
TARTLETTE DEEP	332529	ø35	25
SAVARIN	332530	ø35	25
SAVARIN	332532	ø45	25
TRIANGLE	332533	L45	25
TARTLETTE PL	332535	ø45	25
SQUARE PLAIN	332517	35x35	25

# EXOPAN NON STICK



## SAVARIN MOULD NS

CLOSED

Code	Ømm	Hmm	Qty
332615	70	16	12
332617	80	17	12



## SHALLOW TARTLETTE NS

PLAIN

Code	Ømm	Hmm	Qty
332671	45	9	25
332672	50	9	25
332673	55	9	25
332674	60	10	25
332675	65	10	25
332676	70	10	25
332677	75	11	25
332678	80	12	25
332679	85	13	12
332680	90	13	12
332681	100	15	12



## TARTLETTE MOULD NS

FLUTED

Code	Ømm	Hmm	Qty
332651	60	10	25
332652	65	10	25
332653	70	10	25
332654	75	12	25
332655	80	12	25
332656	85	13	12
332657	90	15	12
332658	100	18	12
332659	110	20	12
332160	120	20	EA



## DEEP TARTLETTE NS

PLAIN

Code	Ømm	Hmm	Qty
332691	45	12	25
332692	50	12	25
332693	55	13	25
332694	60	15	25
332695	65	16	25
332696	70	17	25
332697	75	19	25
332698	80	20	25

# MATFER MOULDS



## SQUARE TARTLETTE MOULD NS

Code	Dim	Hmm	Qty
332631	57x57	10	25
332632	68x68	12	25



## RAMEKIN MOULD NS

Code	Ømm	Hmm
332602	60	30
332604	90	40



## BRIOCHE MOULD

EXAL

Code	Ømm	Hmm
334024	75	28
334025	80	32
334026	90	36



## DEEP ROUND MOULD

EXAL

Code	Ømm	Hmm
334110	100	30
334112	120	35



## FLUTED TARTLETTE

EXAL

Code	Ømm	Hmm
334191	110	20



# EXOGLASS PASTRY/BREAD

EXOGLASS Bread Pans are made of composite plastic, usable in fermentation control cabinets. Provides time and money savings as no greasing is required for bread/ dough cooking. Can be used for pastry (cakes, brioches) with greasing. Exoglass provides homogeneous cooking and even coloration of dough. Stainless Steel sliding lid is an option. Food grade materials. Rigid will not buckle. Dishwasher safe. Usable from -20°C to +250°C. Unbreakable in normal term of use.



## CAKE/BREAD PAN STRAIGHT SIDE

NON STICK EXOPAN

Code	Dim	Hmm	Wht
331071	140x73	70	700
331073	180x80	80	1000
331074	200x80	80	1150
331075	250x80	80	1450
331076	300x80	80	1750
331077	400x80	80	2500



## BREAD PANS WITHOUT LID

Code	Dim	Hmm	Wht
345933	180x85	75	300g
345934	250x90	75	500g
345935	270x100	90	800g
345936	290x110	100	1000g

## LIDS/COVERS

Code	Dim
346933	180
346934	250
346935	270
346936	290



## BREAD PANS WITH LID

Code	Dim	Hmm	Wht
345842	400x120	120	1800g



**CAKE/BREAD PAN**  
NONSTICK

Code	Dim	Hmm	Wht
334015	200x90	70	1050
334016	250x100	70	1450
334017	400x80	79	2150



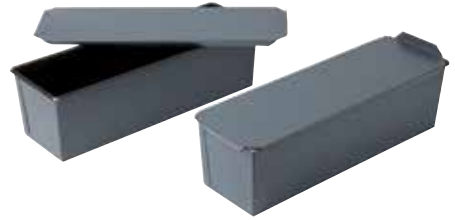
**BAKING BEANS**  
MATFER ALUMINIUM

Code	Wht
340001	1Kg



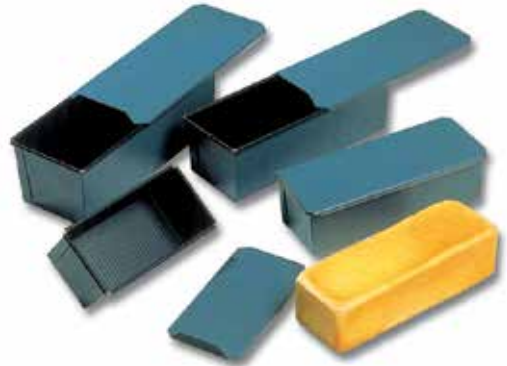
**BAKING BEANS**  
MATFER CERAMIC

Code	Wht
340002	1Kg



**PULLMAN BREAD MOULD**  
NON STICK

Code	Dim	Hmm	Wht
341641	400x100	100	1500
341642	400x120	120	1800
341643	400x140	140	2000



**BREAD PAN WITH COVER**  
MATFER BLUE STEEL

Code	Dim	Hmm	Wht
340853	180x85	75	300
340855	270x100	90	800
340856	290x110	100	1000

# YULE LOGS



## TRIANGULAR YULE LOG

S/STEEL

Code	Dim	Hmm
340622	500x90	75



## YULE LOG MOULD

S/STEEL

Code	Dim	Hmm
340635	350x60	45
340637	500x70	50
340638	500x80	58



## YULE LOG MOULD

NON STICK

Code	Dim	Hmm
340623	350x60	45
340624	500x60	45
340626	500x80	55



## YULE LOG MOULD

PLASTIC

Code	Dim	Hmm
351012	470x65	70



## TRIANGULAR YULE LOG

PLASTIC

Code	Dim	Hmm
351014	470x65	70



## COMB FOR YULE LOG

S/STEEL

TO SUIT 340638 OR 340626

Code	Dim
341629	120x80

# MOULDS



## HALF SPHERE MOULD

S/STEEL

Code	Ømm	Hmm
340401	60	32
340402	70	35
340403	80	40
340406	160	80
340407	180	90



## CANNELE MOULD

COPPER

Code	Ømm	Hmm
340415	35	35
340416	45	45
340417	55	55



## TART TATIN DISH

COPPER

Code	Ømm	Hmm
341221	240	38
341223	320	56



## CROQUEMBOUCHE

S/STEEL

Code	Ømm	Hmm
340463	235	350
340464	255	400
340465	275	450
340466	300	500
340467	350	600



## PYRAMID MOULD

S/STEEL

Code	Dim	Hmm
341101	60x60	60
341102	90x90	60
341103	120x120	80
341104	150x150	100



## CANOLLI CHEESE FORM

EXOGLASS

Code	Ømm	Qty
345143	25	6

# MOULDS



## SPRING FORM

STEEL WITH NON STICK COATING

Code	Ømm	Hmm
340217	280	65



## SEAFOOD PLATTER

ALUMINIUM

Code	Ømm
532330	300
532335	350
532340	400

S/STEEL

Code	Ømm
713740	400



USING EXOGLASS



## CHARLOTTE

S/STEEL

Code	Ømm	Hmm
341425	160	90

## EXOGLASS MOULDS

A new generation of pastry moulds.

A composite material able to withstand variations in temperature from  $-20^{\circ}\text{C}$  to  $+250^{\circ}\text{C}$  Performance and output in terms of cooking make these EXOGLASS® moulds the perfect general-purpose product.

Extra resistant, they keep their shape Non-stick, in most cases without greasing.

The composite material does not deteriorate over time.

Very easy to maintain, EXOGLASS® is dishwasher safe.

# EXOGLASS MOULDS



## BREAD PANS WITHOUT LID

EXOGLASS

### Code

SEE PAGE 130 FOR CODES AND DETAILS



## BRIOCHE MOULD

Code	Ømm	Hmm	Qty
345233	70	28	24
345234	75	28	12
345235	80	32	12



## SHALLOW TARTLETTE

Code	Ømm	Hmm	Qty
345676	70	10	25
345678	80	12	25
345680	90	13	12
345681	100	15	12



## SAVARIN MOULD NS

OPEN

Code	Ømm	Hmm	Qty
345621	70	15	12
345622	80	18	12



## RAMEKIN MOULD

EXOGLASS

Code	Ømm	Hmm	Qty
345604	82	40	6



## CONE MOULD

EXOGLASS

Code	Ømm	Hmm	Qty
345446	35	140	12
345448	50	140	12



## CANOLLI CHEESE FORM

Code	Ømm	Hmm	Qty
345143	25	100	6

# EXOGLASS MOULDS



## CANNELE MOULD

EXOGLASS

Code	Ømm	Hmm	Qty
345415	35	35	6
345416	45	45	6
345417	55	55	6



## DARIOLE MOULD

EXOGLASS

Code	Ømm	Hmm	Qty
345591	45	45	6
345592	50	50	6
345593	55	55	6
345594	60	60	6
345595	70	70	6



## BABY CAKE PAN

EXOGLASS

Code	Dim	Hmm	Qty
345060	90x40	40	6



## TART MOULD DEEP

EXOGLASS

### FLUTED

Code	Ømm	Hmm	Qty
345151	100	30	6

### PLAIN

Code	Ømm	Hmm	Qty
345201	100	30	12



## TART MOULD FLUTED

EXOGLASS

Code	Ømm	Hmm	Qty
345656	80	18	12
345657	90	18	12
345658	100	20	12
345659	110	20	12



USING EXOGLASS

# EXOGLASS MOULDS



## KOUGLOPF MOULD

EXOGLASS

Code	Ømm	Hmm	Qty
345638	95	60	6
345642	200	103	1



## TART MOULD FLUTED

EXOGLASS

Code	Dim	Hmm	Qty
345202	117x70	18	12



## TART RINGS

EXOGLASS

**Code**

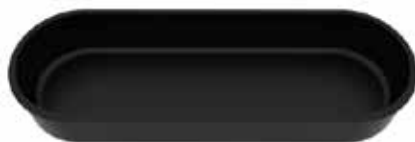
SEE PAGE 165 FOR CODES AND DETAILS



## TART MOULD PLAIN

EXOGLASS

Code	Ømm	Hmm	Qty
345108	80	20	10
345109	90	20	12
345110	100	20	12
345111	110	20	12
345112	120	20	12



## OBLONG MOULD

Code	Dim	Hmm	Qty
345120	130x40	20	48



## CAKE WITH FILLABLE MIDDLE

EXOGLASS

Code	Dim	Hmm
345081	140x80	80
345083	200x80	80
345086	300x80	80



# DEMARLE®

## WHAT IS FLEXIPAN

Flexipan is a combination of fibre-glass and high grade silicon which is approved for contact with food.

Advantages:

Moulds no longer have to be greased for perfect unmoulding without any breakage, even for products which are thought to be impossibly delicate.

Small scale items can be manufactured economically.

Trays and moulds can be cleaned easily.

Several products can be used using the same mould, giving free reign to the users creativity.

Can be used 2000-3000 times before the first signs of sticking will appear. The range is extensive and each year new shapes are added.

-40°C to +280°C



DEMARLE WEBSITE



## TWISTED BAR

Code	LxW	H	Mlds	Sheet
336379	100x45	100x45	12	400x300



## SHELLS

Code	LxW	H	Mlds	Sheet
336326	140X30	17	24	400x300



## HALF SPHERES

Code	Vol	Dim	Mlds	Sheet
336151	6ml	ø26 H16	96	600x400
336001	10ml	ø29 H18	70	"
336002	20ml	ø42 H21	48	"
336056	50ml	ø58 H31	28	"
336003	105ml	ø70 H40	24	"
336057	125ml	ø80 H40	24	"
336302	6ml	ø29 H18	35	400x300
336304	20ml	ø42 H21	24	"
336306	105ml	ø70 H40	12	"
336308	125ml	ø80 H40	12	"

# FLEXIPAN



## UPSIDE DOWN HALF SPHERES

Code	Vol	Dim	Mlds	Sheet
336150	6ml	ø26 H16	45	600x400



## CYLINDERS

Code	Vol	Dim	Mlds	Sheet
336005	25ml	ø40 H20	48	600x400
336006	90ml	ø63 H35	24	"
336053	65ml	ø63 H25	24	"
336332	25ml	ø40 H20	24	400x300



## PYRAMIDS

Code	Vol	Dim	Mlds	Sheet
336012	15ml	35x35 H23	54	600x400
336013	90ml	71x71 H41	24	"
336322	90ml	71x71 H41	12	400x300
336323	15ml	35x35 H23	24	"



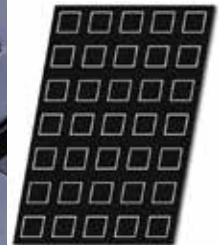
## TARTLETTES

Code	Vol	Dim	Mlds	Sheet
336007	13ml	ø42 H10	60	600x400
336008	20ml	ø48 H15	48	"
336083	65ml	ø77 H20	24	"
336402	13ml	ø42 H10	30	400x300
336406	65ml	ø77 H20	12	"



## OVAL SAVARINS

Code	Vol	Dim	Mlds	Sheet
336123	9ml	40x30 H12	60	600x400
336124	70ml	80x60 H25	24	"
336125	48ml	70x50 H22	30	"



## PYRAMID FLAT BOTTOM

Code	Vol	Dim	Mlds	Sheet
336120	50ml	50x50 H35	35	600x400

# FLEXIPAN



## ROUND SAVARINS

Code	Vol	Dim	Mlds	Sheet
336014	10ml	ø41 H12	60	600x400
336021	50ml	ø66 H20	35	"
336015	65ml	ø70 H23	24	"
336084	70ml	ø80 H20	24	"
336355	10ml	ø41 H12	30	400x300
336407	70ml	ø80 H20	12	400x300



## SQUARES

Code	Vol	Dim	Mlds	Sheet
336148	20ml	45x45 H12	60	600x400
336136	40ml	60x60 H15	40	"



## OVAL TARTLETTES

Code	Vol	Dim	Mlds	Sheet
336112	10ml	66x27 H11	48	600x400
336086	35ml	106x45 H15	30	"
336442	10ml	66x27 H11	24	400x300

140



## MUFFINS

Code	Vol	Dim	Mlds	Sheet
336023	45ml	ø51 H29	40	600x400
336019	125ml	ø73 H40	24	"
336045	115ml	ø79 H36	24	"
336046	220ml	ø82 H50	15	"
336047	190ml	ø91 H35	15	"
336338	45ml	ø51 H29	20	400x300
336340	125ml	ø73 H40	12	"
336342	115ml	ø79 H36	12	"



## MINI CYLINDERS

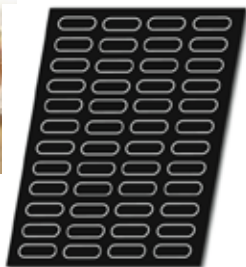
Code	Vol	Dim	Mlds	Sheet
336040	14ml	ø38 H10	54	600x400



## TRIANGLES

Code	Vol	Dim	Mlds	Sheet
336108	7ml	48x41 H10	80	600x400

# FLEXIPAN



## MINI BRIOCHETTES

Code	Vol	Dim	Mlds	Sheet
336068	15ml	70x30 H10	48	600x400
336070	80ml	130x48 H18	24	"
336376	15ml	70x30 H10	24	400x300



## ROUND BRIOCHE

Code	Vol	Dim	Mlds	Sheet
336066	65ml	ø79 H15	24	600x400
336370	65ml	ø79 H15	12	400x300



## SQUARE SAVARINS

Code	Vol	Dim	Mlds	Sheet
336133	15ml	37x37 H17	60	600x400
336134	45ml	56x56 H24	35	"
336135	100ml	70x70 H30	24	"



## MADELEINE

Code	Vol	Dim	Mlds	Sheet
336042	15ml	52x33 H15	56	600x400
336017	35ml	78x47 H19	40	"
336390	35ml	78x47 H19	20	400x300
336321	15ml	52x33 H15	28	"



## POMPONETTES

Code	Vol	Dim	Mlds	Sheet
336004	14ml	ø36 H17	96	600x400
336420	14ml	ø36 H17	48	400x300



## SHELLS

Code	Vol	Dim	Mlds	Sheet
336142	70ml	80x75 H20	24	600x400

# FLEXIPAN



## MEDALLIONS

Code	Vol	Dim	Mlds	Sheet
336033	5ml	ø28 H8	96	600x400
336393	5ml	ø28 H8	48	400x300



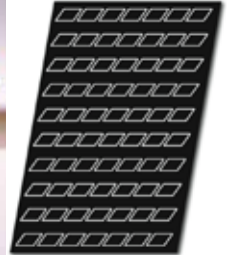
## STARS

Code	Vol	Dim	Mlds	Sheet
336217	35ml	80x65 H15	24	600x400
336330	35ml	80x65 H15	12	400x300



## ROUNDS

Code	Vol	Dim	Mlds	Sheet
336026	75ml	ø120 H15	11	600x400
336030	200ml	ø147 H12	6	"
336031	250ml	ø150 H15	6	"
336032	240ml	ø166 H12	6	"



## LOZENGES

Code	Vol	Dim	Mlds	Sheet
336109	9ml	60x35 H10	70	600x400



## OCTAGONS

Code	Vol	Dim	Mlds	Sheet
336110	28ml	43x40 H26	40	600x400



## PIES/QUICHES

Code	Vol	Dim	Mlds	Sheet
336130	35ml	58 H20	40	600x400
336132	135ml	96 H25	15	"
336051	128ml	140 H25	6	"
336052	390ml	150 H24	6	"
336445	35ml	58 H20	20	400x300

# FLEXIPAN



## MINI CONES

Code	Vol	Dim	Mlds	Sheet
336039	6ml	ø30 H20	96	600x400
336339	6ml	ø30 H20	48	400x300



## CONES

Code	Vol	Dim	Mlds	Sheet
336035	24ml	ø50 H40	40	600x400
336435	24ml	ø50 H40	20	400x300
336037	80ml	ø70 H60	20	600x400



## HEXAGONS

Code	Vol	Dim	Mlds	Sheet
336111	12ml	45x40 H12	60	600x400
336423	12ml	45x40 H12	30	400x300



## HEARTS

Code	Vol	Dim	Mlds	Sheet
336081	55ml	66x62 H25	20	600x400
336028	90ml	66x62 H35	20	"



## ROUND HEARTS

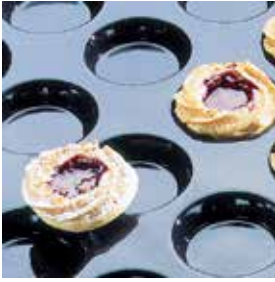
Code	Vol	Dim	Mlds	Sheet
336082	81ml	75x65 H35	20	600x400
336225	15ml	41x38 H16	70	"
336479	15ml	41x38 H16	35	400x300



## DOUBLE HEART

Code	Vol	Dim	Mlds	Sheet
336091	200ml	120x113 H35	8	600x400

# FLEXIPAN



## BISCUITS

Code	Vol	Dim	Mlds	Sheet
336048	50ml	ø78 H10	24	600x400
336038	60ml	ø91 H8	12	"
336345	50ml	ø78 H10	12	400x300



## HALF EGGS/QUENELLES

Code	Vol	Dim	Mlds	Sheet
336121	5.6ml	42x26 H20	72	600x400
336122	30ml	60x40 H25	42	"
336227	5ml	42x22 H17	100	"
336181	20ml	67x36 H27	43	"
336347	30ml	60x40 H25	18	400x300



## CHESTNUTS

Code	Vol	Dim	Mlds	Sheet
336080	65ml	64x64 H26	24	600x400
336394	65ml	64x64 H26	12	400x300



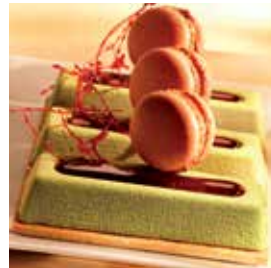
## FINANCIERS

Code	Vol	Dim	Mlds	Sheet
336009	10ml	50x26 H11	84	600x400
336010	45ml	86x46 H14	24	"
336310	10ml	50x26 H11	42	400x300
336312	45ml	86x46 H14	12	"



## CHRISTMAS LOGS

Code	Vol	Dim	Mlds	Sheet
336029	450ml	339x40 H39	8	600x400



## INGOT W/CAVITY

Code	Vol	Dim	Mlds	Sheet
336222	90ml	120x40 H20	24	600x400
336176	70ml	100x40 H25	24	"
336382	90ml	120x40 H20	12	400x300

# FLEXIPAN



## CHRISTMAS LOG INSERT

Code	Vol	Dim	Mlds	Sheet
336127	700ml	495x40 H39	5	600x400



## INGOTS

Code	Vol	Dim	Mlds	Sheet
336113	139ml	102x58 H30	18	600x400
336223	100ml	120x40 H25	24	"
336175	6ml	45x15 H12	90	"



## INTERLACING DROPS

Code	Vol	Dim	Mlds	Sheet
336036	105ml	ø76 H45	15	600x400
336093	65ml	ø59 H35	65	600x400



## SAPPHIRE

Code	Vol	Dim	Mlds	Sheet
336152	75ml	70x70	24	600x400
336154	17ml	40x40	54	"
336352	75ml	70x70	12	400x300
336354	17ml	40x40	24	"



## FLUTED CAKE

Code	Vol	Dim	Mlds	Sheet
336102	105ml	110x60 H25	16	600x400



## VOLCANO

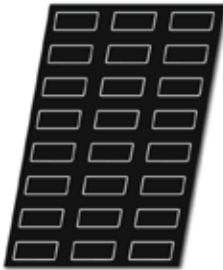
Code	Vol	Dim	Mlds	Sheet
336094	80ml	ø70 H35	18	600x400
336059	22ml	ø45 H24	40	600x400
336092	80ml	ø70 H35	54	600x400

# FLEXIPAN



## RECTANGULAR CAKES

Code	Vol	Dim	Mlds	Sheet
336101	55ml	80x30 H30	24	600x400
336103	110ml	89x46 H25	25	"
336315	55ml	80x30 H30	12	400x300



## MINI LOGS

Code	Vol	Dim	Mlds	Sheet
336126	80ml	95x40 H30	24	600x400
336137	115ml	122x42 H32	24	"
336434	80ml	95x40 H30	12	400x300



## CHAMPAGNE BISCUITS

Code	Vol	Dim	Mlds	Sheet
336128	20ml	109x24 H10	45	600x400



## CHARLOTTE

Code	Vol	Dim	Mlds	Sheet
336087	9ml	ø35 H15	60	600x400
336088	60ml	ø62 H35	24	"
336090	100ml	ø78 H40	18	"
336397	9ml	ø35 H15	30	400x300
336395	60ml	ø62 H35	12	"
336396	100ml	ø78 H40	8	"



## DARIOLES

Code	Vol	Dim	Mlds	Sheet
336160	128ml	ø65 H55	15	600x400



## ROSACE

Code	Vol	Dim	Mlds	Sheet
336041	100ml	ø78 H35	18	600x400

# FLEXIPAN



## MINI DROP

Code	Vol	Dim	Mlds	Sheet
336221	18ml	52x32 H20	56	600x400
336301	18ml	52x32 H20	28	400x300



## SAVARIN SAPPHIRE

Code	Vol	Dim	Mlds	Sheet
336156	75ml	70x70 H35	24	600x400



## EGG

Code	Vol	Dim	Mlds	Sheet
336190	95ml	90x60 H31	56	600x400



## HEXAGON

Code	Vol	Dim	Mlds	Sheet
336144	90ml	ø80 H25	20	600x400



## LITTLE SHELL

Code	Vol	Dim	Mlds	Sheet
336073	27ml	55x39 H22	50	600x400
336708	27ml	55x39 H22	25	400x300



## CHRISTMAS TREE

Code	Vol	Dim	Mlds	Sheet
336165	100ml	90x85 H30	20	600x400

# FLEXIPAN



## DOUBLE INSERT

Code	Vol	Dim	Mlds	Sheet
336229	460ml	ø180 H28	6	600x400



## MINI TARTLETES

Code	Vol	Dim	Mlds	Sheet
336064	11ml	ø46 H15	40	600x400



## BELL

Code	Vol	Dim	Mlds	Sheet
336161	130ml	ø102 H92	15	600x400



## SPOON

Code	Vol	Dim	Mlds	Sheet
336214	15ml	90x28 H12	36	600x400



## SQUARE INSERT

Code	Vol	Dim	Mlds	Sheet
336234	300ml	150x150 H15	6	600x400



## 1/2 SHPERE SPIRAL

Code	Vol	Dim	Mlds	Sheet
336258	83ml	ø64 H37	24	600x400

# FLEXIPAN



## OVALS

Code	Vol	Dim	Mlds	Sheet
336011	20ml	51x31 H20	50	600x400
336074	18ml	57x35 H12	64	"
336025	75ml	70x50 H30	30	"
336078	80ml	96x45 H28	24	"
336075	55ml	70x50 H25	30	"
336076	100ml	85x60 H30	20	"
336383	75ml	70x50 H30	15	400x300



## SQUARE CASKET

Code	Vol	Dim	Mlds	Sheet
336228	110ml	65x65 H35	15	600x400



## SQUARE BAR

Code	Vol	Dim	Mlds	Sheet
336230	90ml	70x70 H30	24	600x400



## OVAL INDENTED

Code	Vol	Dim	Mlds	Sheet
336257	90ml	85x61 H30	24	600x400
336705	90ml	85x61 H30	12	400x300



## ST HONORE CROWN

Code	Vol	Dim	Mlds	Sheet
336242	260ml	ø150 H26	6	600x400



## HALF CYLINDER

Code	Vol	Dim	Mlds	Sheet
336224	20ml	85x17 H15	48	600x400

# FLEXIPAN



## STAR

Code	Vol	Dim	Mlds	Sheet
336218	45ml	70x45 H20	24	600x400



## RECTANGLE WAVE

Code	Vol	Dim	Mlds	Sheet
336256	76ml	79x49 H29	24	600x400
336704	76ml	79x49 H29	12	400x300



## MINI ONDULOS

Code	Vol	Dim	Mlds	Sheet
336095	18ml	50x35 H20	50	600x400



## BAR CAKE GROOVED

Code	Vol	Dim	Mlds	Sheet
336104	90ml	106x46 H25	24	600x400



## BRIOCHE FLUTED

Code	Vol	Dim	Mlds	Sheet
336259	92ml	113x81 H28	20	600x400
336707	92ml	113x81 H28	10	400x300



## FLORENTINES

Code	Vol	Dim	Mlds	Sheet
336018	30ml	ø59 H13	40	600X400
336024	140ml	ø102 H20	15	"

# FLEXIPAN



## FLOWERS

Code	Vol	Dim	Mlds	Sheet
336116	80ml	ø78 H20	24	600x400
336431	80ml	ø78 H20	12	400x300



## DAISIES

Code	Vol	Dim	Mlds	Sheet
336115	70ml	ø70 H27	24	600x400



## ASSORTED DELICACIES

Code	Dim	Mlds	Sheet
336364	Various	30	400x300



## PETIT FOURS

Code	Vol	Dim	Mlds	Sheet
336027	25ml	ø40 H20	54	600x400



## FLUTED BRIOCHE

Code	Vol	Dim	Mlds	Sheet
336061	60ml	ø145 H25	24	600x400
336060	60ml	ø62 H26	24	"
336063	105ml	ø157 H30	24	"
336016	105ml	ø81 H37	24	"
336360	60ml	ø62 H26	12	400x300
336363	105ml	ø81 H37	12	"

# FLEXIPAN INSPIRATION



## CHIC

Code	Vol	Dim	Mlds	Sheet
339103	130ml	70x70x34	24	600x400



## DIAMOND

Code	Vol	Dim	Mlds	Sheet
339106	100ml	74x74x40	24	600x400



## CUBE

Code	Vol	Dim	Mlds	Sheet
339110	17ml	30x30x20	96	600x400



## CYLINDER

Code	Vol	Dim	Mlds	Sheet
339114	24	70Øx40	24	600x400



## DONUT

Code	Vol	Dim	Mlds	Sheet
339116	150ml	90Ø	8	400x300



## LEAVES

Code	Vol	Dim	Mlds	Sheet
339120	45ml	63x36x27	30	400x300

# FLEXIPAN INSPIRATION



## SPIRALS

Code	Vol	Dim	Mlds	Sheet
339118	20ml	41øx25	24	400x300



## RECTANGLE

Code	Vol	Dim	Mlds
339005	300ml	340x240x45	1



## SAVARIN LOG

Code	Dim	Mlds
339003	279x84x69.5	1



## ROUND

Code	Vol	Dim	Mlds
339006	170ml	220øx45	1



## SQUARE

Code	Vol	Dim	Mlds
339004	200ml	220x220x45	1



## SAVARIN FLUTED

Code	Vol	Dim	Mlds
339007	70ml	180øx55	2

## TARTLETTE RANGE

Producing tartlette bases (part or fully baked) has become much easier with the new range of SILFORM tartlettes. No need to prick or to line the dough, or even garnish with dry beans any more. Due to its silicon components, this mould is non-stick and therefore does not need greasing.

The perforated texture of the Silform allows a perfect and uniform heat diffusion for an optimum quality of baking and a perfectly crusty pastry.



### MINI ROUND TARTLETTES

Code	Dim	Hmm	Mlds	Sheet
337040	ø42	10	60	600x400
337041	ø48	15	48	"
337042	ø58	20	40	"



### MINI CHARLOTTES

Code	Dim	Hmm	Mlds	Sheet
337043	ø35	15	60	600x400



### MINI OVAL TARTLETTES

Code	Dim	Hmm	Mlds	Sheet
337045	66x27	11	48	600x400

### OVAL TARTLETTES

Code	Dim	Hmm	Mlds	Sheet
337046	106x45	15	30	600x400



### SQUARES

Code	Dim	Hmm	Mlds	Sheet
337048	60x60	15	40	600x400

### MINI SQUARES

Code	Dim	Hmm	Mlds	Sheet
337047	45x45	12	60	600x400

# FLEXIPAN AIR

## BREAD AND CHOUX RANGE

Specially designed for baking bread in a range of different shapes: round rolls, hot dog buns, milk rolls, hamburger buns, blind baking etc  
The full range is not represented here so if you have a special requirement please call us to discuss the possibilities.



### ECLAIR

Code	Vol	Dim	Mlds	Sheet
337002	40ml	125x25	18	600x400
337006	15ml	70x30	48	"



### OBLONG

Code	Vol	Dim	Mlds	Sheet
337010	100gr	169x64	12	600x400
337025	120gr	259x64	8	"
337026	250gr	260x85	7	800x400
337030	220gr	314x60	6	600x400
337064	500gr	310x75	5	400x300



### ROUND

Code	Vol	Dim	Mlds	Sheet
337016	130gr	ø102x20	15	600x400
337021	160gr	ø104x20	12	"
337022	175gr	ø125x16	11	"
337063	175ml	ø114x18	11	"



### RECTANGLE

Code	Vol	Dim	Mlds	Sheet
337035	440gr	243x103	6	600x400
337062	110gr	89x46	25	"



FLEXIPAN AIR VIDEO

# FLEXIPAN AIR



## TART

Code	Dim	Hmm	Mlds	Sheet
337040	42	10	60	600x400
337041	48	15	48	"
337042	58	20	40	"



## CHARLOTTE

Code	Dim	Hmm	Mlds	Sheet
337043	ø35	15	60	600x400



## OVAL TART

Code	Dim	Hmm	Mlds	Sheet
337045	66x27	11	48	600x400



## OVAL TART

Code	Dim	Hmm	Mlds	Sheet
337046	106x45	15	30	600x400



## SQUARE TART

Code	Dim	Hmm	Mlds	Sheet
337047	45x45	12	60	600x400



## SQUARE TART

Code	Dim	Hmm	Mlds	Sheet
337048	60x60	15	40	600x400

## FLEXIPAT®

The Flexipat mat will enable you to mould easily all types of sponges, creme brulees, jelly strips, fruit jellies or crispy nougatine.

Thanks to the Flexipat edges, you can get perfect and regular layers that can be added one after one in your dessert set frame

Sunshine Dessert

Jaconde sponge, creme brulee and Sun fruit jelly made with the Flexipat Mat

Recipe from the book  
"Choosing Flexipan"



**Creme brulee**



**Sponge unmoulding**



**Chocolate sponge**



**Jelly strip**



**Crispy nougatine**

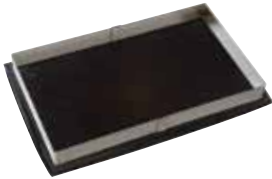


# FLEXIPAT



## FLEXIPAT MATS

Code	Dim	Hmm
421000	555x360	10
421002	480x280	13
421003	335x335	16
421004	555x360	20



## MATCHING FRAME

Code	Dim	Hmm
371013	550x355	45
371014	476x275	45

**FLEXIPAT** A flexible baking sheet with edges to use in the freezer or oven. You can create layers of sponge, creme brulee or fruit jelly and much more. Flexipat assists in increasing productivity, no wastage of edges and the presentation is also enhanced with the even nature of the layers created.

Advantages: Its flexible, its self supporting stability and above all the non stick properties allowing easy turning out of the product without any risk of breakage.

## ADVICE FOR USING YOUR FLEXIPAN TRAYS

- **FILLING** Place your Flexipan on the baking sheet or grid before filling it to facilitate transport. If some indents on the tray are empty fill with water.

- **BAKING** The Flexipan can be used in any oven but without direct contact with any heat source ie. a flame. The temperatures and the baking times should be adapted depending on the oven used. We recommend using each flexipan on a perforated sheet or grid to

optimise the circulation of hot air.

Ideally small pieces should be un moulded once out of the oven. For delicate products such as sponge cakes, you are advised to let the product cool before unmoulding.

- **CLEANING** To clean, simply soak in hot soap water using a non abrasive sponge and a non aggressive detergent. You are advised to wash Flexipan very regularly. Over time accumulation of grease is detrimental to the durability of the material.

- **STORAGE** Flexipan trays should be stored flat and in piles of 6 maximum.



DEMARLE®

# RELIEF MATS



## LARGE GREEK FRIEZE

Code	Dim
422001	600x400



## SMALL GREEK FRIEZE

Code	Dim
422002	600x400



## YING YANG

Code	Dim
422027	600x400



## VENETIAN

Code	Dim
422005	600x400



## STRAIGHT FLUTE

Code	Dim
422006	600x400



## LABYRINTH

Code	Dim
422009	600x400

# SILICON DECORATIVE SHEETS



## ARABESQUES

Code	Dim
422011	600x400



## XMAS LOG MAT

Code	Dim
422130	480x170



## SPIRAL CAKE MAT

S/S Rings fit in the grooves

Code	Dim
422120	180, 200, 220



## ROSETTE CAKE MAT

S/S Rings fit in the grooves

Code	Dim
422026	180, 200, 220



## FLOWER CAKE MAT (Fits 339006)

Code	Dim
422028	216.5ø



## SHOCK WAVE CAKE MAT (Fits 339006)

Code	Dim
422025	216.5ø



## GREEDY SECRETS

### Code

811003

This is the newest book for Demarle from the same three chefs. The recipes are innovative and easy to follow. The design of the book is unique as it is able to 'stand' on your work bench while you create. The paper used is resistant to spills and can be wiped clean.



## EXCEPTIONAL EXCURSIONS

### Code

811002

Exceptional Excursions with Flexipan is an exceptional book for sweet and savoury gastronomy enthusiasts. 90 chefs around the world let their imagination flow and created recipes that represented the tastes of their country. Demarle photographer Frédéric Lebain travelled the world to the pastry shops and kitchens of the greatest chefs and managed to capture the essence of each chef and their passion.



## CHOOSING FLEXIPAN

### Code

811001

Demarle provides professional chefs with a comprehensive users manual for the non stick flexible Flexipan trays.

Three chefs, all of them experienced with teaching, present you a large range of creations, from deserts to petit fours and also savoury recipes.

Each recipe has been designed to fill a flexipan tray and is presented in a highly instructive style with the ref# to be used and its characteristics.

# MATFER STACKING FRAME

Exclusive system from Matfer, allowing the assembly of sheets of entremets and mousses in perfect layers of 2 or 3 flavours, permissible with the stacking frames.

Procedure:

1. Fill the first frame on the base with your mixture, smooth with a ruler and let chill.
2. Stack the second frame on top and layer your second filling, smooth & chill.
3. Stack the third frame and repeat with your next delicious layer.
4. Freeze whole if necessary, unframe.



## COMPLETE SET - 4 PCE

Code	Hmm	Dim
370100	Set	600x400

## COMPLETE SET - 4 PCE

Code	Hmm	Dim
370102	Set	400x300

## ADDITIONAL FRAMES

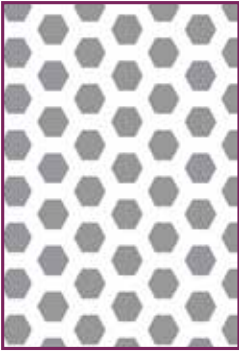
Code	Hmm	Dim
370107	10	600x400
370108	15	"
370109	20	"
370110	Base	"

## ADDITIONAL FRAMES

Code	Hmm	Dim
370112	10	400x300
370113	15	"
370114	20	"
370115	Base	"

# STENCILS

## DECORATIVE PLASTIC STENCILS

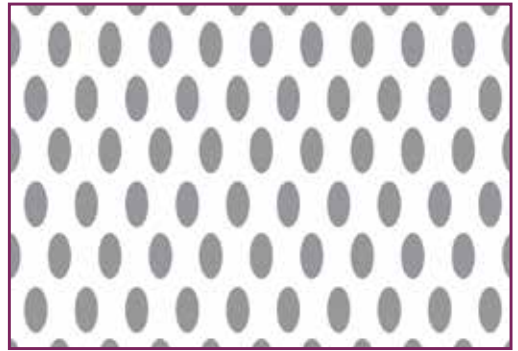


### HEXAGON

Code	Dim	mm
441001	600x400	8x8

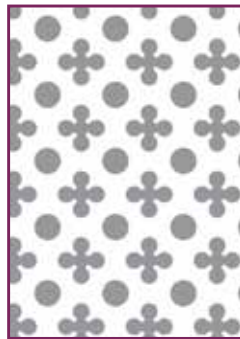
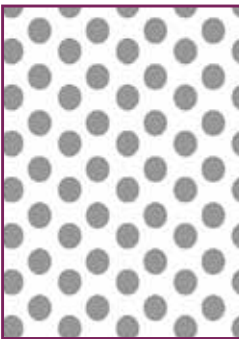
### HEART

Code	Dim	mm
441002	600x400	10x15



### OVALS

Code	Dim
441006	600x400

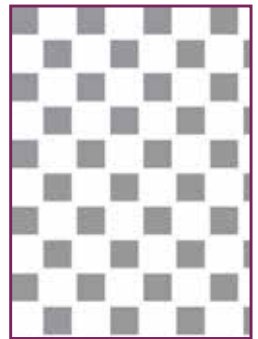
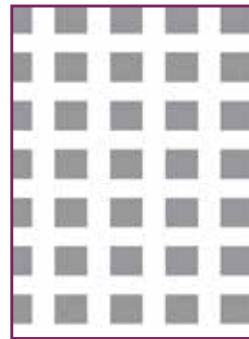


### CIRCLES

Code	Dim	mm
441003	600x400	6

### CLOVERS

Code	Dim	mm
441005	600x400	5



### SQUARES

Code	Dim	mm
441007	600x400	10X10

### CHECKERS

Code	Dim	mm
441008	600x400	12X12

# MULTI MOULDS

Multimoulds designed for individual cakes. Height of all 40mm. Made of plastic these moulds can be used for mousse, entremets, icecreams and much more. The pushers are sold separately though recommended for perfect edges when the cake is removed from the mould.



Moulds	Code	Dim	Sheet
ROUND	350001	ø62	400x300
OVAL	350002	85x50	"
MINI ROUND	350041	ø40	"
ROUND	350011	ø65	600x400
OVAL	350012	85x50	"
HEART	350017	75x70	"
TEAR	350018	90x58	"
COMMA	350019	90x58	"
PYRAMID	350020	70x70	"
MINI ROUND	350051	ø40	"
MINI OVAL	350052	50x30	"

Pusher	Code	Dim	Sheet
ROUND	350021	ø64	400x100
OVAL	350022	83x47	"
HEART	350027	74x69	"
TEAR	350028	88x57	"
COMMA	350029	90x58	"
MINI ROUND	350061	ø39	"
MINI OVAL	350062	49x29	"



## MOZAIC



The Mozaic triangle moulds and their cutting tools assist you in creating the presentations of the great classical pastry cooks.

### MOZAIC TRIANGLE MOULD - 8 PCE

Code	Dim	Hmm
371142	120x98	20

### TRIANGLE CUTTER

Code	Dim	Hmm
371243	117x90	40



# CAKE RINGS



## CAKE RING H35mm

S/STEEL

Code	Dim	Hmm
371201	ø110	35
371202	ø140	35
371203	ø150	35
371204	ø160	35
371205	ø180	35
371206	ø200	35
371207	ø220	35
371208	ø240	35
371209	ø260	35
371210	ø280	35
371211	ø300	35



## CAKE RING H45mm

S/STEEL

Code	Dim	Hmm
371401	ø75	40
371402	ø80	45
371404	ø120	45
371405	ø140	45
371406	ø160	45
371407	ø180	45
371408	ø200	45
371409	ø220	45
371410	ø240	45
371411	ø260	45
371412	ø280	45



## ICE CAKE RING

S/STEEL

Code	Dim	Hmm
371801	ø120	60
371802	ø140	60
371803	ø160	60
371804	ø180	60
371805	ø200	60
371806	ø220	60
371807	ø240	60
371808	ø260	60
371809	ø280	60
371810	ø300	60



## TART RING

EXOGLASS

Code	Dim	Hmm	Pack
346701	ø60	17	6
346702	ø65	17	6
346705	ø80	19	6
346706	ø85	19	6
346707	ø90	19	6
346708	ø100	20	6
346709	ø120	22	1
346711	ø160	25	1
346712	ø180	25	1
346713	ø200	25	1
346714	ø220	25	1
346715	ø240	25	1
346716	ø260	25	1
346717	ø280	25	1

# CAKE RINGS



## TART RING

S/STEEL

Code	Dim	Hmm	Pack
371701	60	16	6
371702	65	16	6
371705	80	16	6
371706	85	16	6
371707	90	16	6
371708	100	20	6
371609	120	20	1
371610	140	20	1
371611	160	20	1
371612	180	20	1
371613	200	20	1
371614	220	20	1
371615	240	20	1
371616	260	20	1
371617	280	20	1
371618	300	20	1



## ADJUSTABLE CAKE FRAME

S/STEEL

Code	Dim	Hmm
371420	180/360	45



## ADJUSTABLE CAKE FRAME

S/STEEL

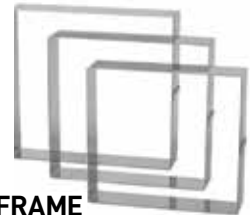
Code	Dim.min	Dim.max	Hmm
371421	300x200	560x360	45



## CAKE FRAME

S/STEEL

Code	Dim	Hmm
371003	565x365 H35	35
371005	565x365 H45	45
371009	496x290 H45	45
371015	560x90 H40	40
371013	550x355 H45	45



## SQUARE CAKE FRAME

S/STEEL

Code	Dim	Hmm
371106	225x225	35
371108	275x275	35
371110	330x330	35
371112	380x380	35

# NONNETTES

## CAKE RING HIGH

S/STEEL



Code	Dim	Hmm
375201	ø50	50



## SQUARE/CONVEX/HEARTS

Code	Dim	Hmm	
375001	56x56	30	SQUARE
375003	60x60	40	CONVEX
375005	70x55	30	HEART



## HEXAGON/TEAR/LOZENGE

Code	Dim	Hmm	
375014	70x70	40	HEXAGON
375021	80x50	40	TEAR
375023	90x60	30	LOZENGE
375040	70x45	30	OVAL



## HALF MOON/1/4 CIRCLE/CONVEX

Code	Dim	Hmm	
375007	87x43	25	1/2MOON
375008	55x55	40	1/4ROUND
375009	55x55	40	CONVEX



## ROUND

Code	Dim	Hmm
375070	ø60	30
375072	ø65	40
375104	ø65	45



## POINT/LILY

Code	Dim	Hmm	
375025	70x50	40	POINT
375031	70x60	40	LILY



## PENTAGON/TRIANGLE

Code	Dim	Hmm	Sides
375078	65x65	45	TRIANGLE
375045	70x70	30	PENTAGON



## CRUMB SCRAPER

S/STEEL

Code	Dim
661290	L152



## COPPER CLEANER

Polishing paste for cleaning and reviving Copper. Very easy to use little effort required

Code	Dim
720311	0.15
720312	1



## MATFER CHEFS HATS

Non woven 100% biodegradable vegetable fibre, maximum absorption with no skin irritation. Fully adjustable. Pack of 10

Code	Dim
760331	H225

## INSULATED HAND WEAR RESISTANT UP TO 250°C

In compliance with European standard EN420 (innocuousness), EN388 (mechanical) and EN407 (thermal risk) Made of leather Double fabric lining for temperatures up to 250°C  
1 Pair



## MATFER MITTS

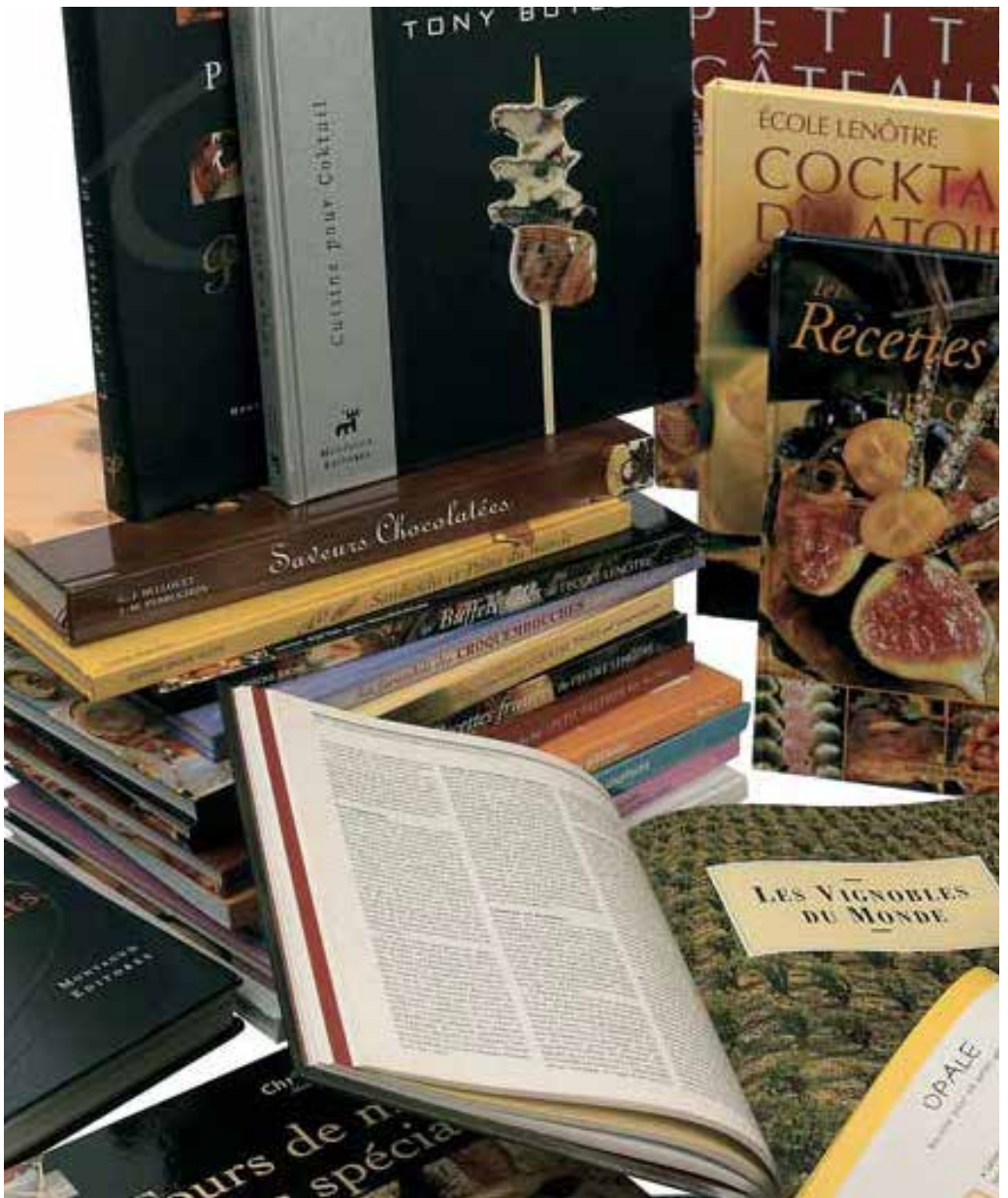
Code	Dim
773002	L400



## MATFER GLOVES

Code	Dim
773012	L400

# BOOKS



# BOOKS



## CHOOSING FLEXIPAN

Code	Lng
811001	ENG



## EXCEPTIONAL EXCURSIONS

Code	Lng
811002	ENG



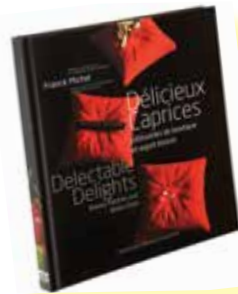
## BREADS & VIENNOISERIES

Code	Lng
811005	ENG/FR



## PETIT GATEAUX

Code	Lng
813063	ENG/FR



## DELECTABLE DELIGHTS

Code	Lng
820212	ENG/FR



## PASTRY MAKING

Code	Lng
812012	ENG/FR

# BOOKS



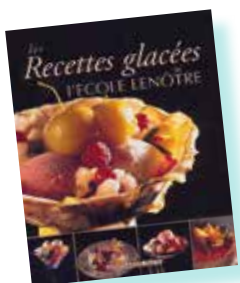
## YULE LOGS

Code	Lng
813066	ENG/FR



## TARTES AND GATEAUX

Code	Lng
813062	ENG/FR



## LES RECETTES GLACEES

Code	Lng
813025	ENG/FR



## CHOCOLATE ET CONFISERIE P1

Code	Lng
813039	ENG/FR



## SANDWICHES

Code	Lng
811036	ENG/FR

## HAUTE CREATIONS



Code	Lng
812011	ENG/FR

## GREEDY SECRETS



**Code**

811003

**Lng**

ENG/FR

## NOTES/CONTACTS

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# NOTES/CONTACTS

# INDEX

010620	19	017360	55	020791-O	20	090384	74
010720	19	017362	55	020792-000	20	090417	71
010820	19	017364	55	032108	33	091101-000	10
010920	19	017365	55	032110	33	091101-PVC	10
011121	6	017400	55	032114	33	111022	52
011122	5	017510	10	032130	32	111023	52
011123-000	5	017610	10	032140	32	111024	52
011124	5	018005-000	18	034004	31	111025	52
011201	11	018006-000	18	034005	31	111026	52
011202	9, 11	018007-000	18	034006	31	111027	52
011204	11	018007-100	18	034007	31	111035	52
011205	11	18710-NAT	19	034010	31	111036	52
011208	11	18710-NER	19	034011	31	111046	52
011209	11	18710-NOC	19	034016	32	111055	52
011214	11	018920	12	034017	32	111060	53
011215	11	019115-400	16	034018	32	111061	53
011221	11	019115-750	16	034019	32	112011	53
011263	8	019116-400	16	034025	32	112012	53
011264	8	019117-400	16	040021	18	112015	53
011265	8	019118-000	17	040022	18	112021	56
011281	7	019119-000	17	062001	29	112022	56
011282	7	019403-180	18	062002	29	112023	56
011316-WHT	9	19403-NAT	19	062003	29	112024	56
011318-SS	9, 11	19403-NER	19	062004	29	112025	56
011318-WHT	9	19403-NOC	19	062005	29	112026	56
011731	8	019404-180	18	062006	29	112028	56
011759	5	019415	12	062007	29	112030	53
011760-000	15	019446	13	062008	29	112040	56
11763-000	15	019446-BRZ	13	062031	29	112041	56
011764	6	019447	13	062032	29	112061	56
011811	21	019447-BRZ	13	062033	29	112062	56
011811-CAD	21	019600	5, 9	062040	29	112063	56
011812	21	019927	14	062051	29	112064	56
012920	19	019938-001	16	063034	29	112065	56
015700	8	019938-002	16	071940	65, 101	112066	56
015701	8	019938-005	16	071950	101	112282	55
015702	8	019939-001	16	072266	105	112320	56
015800	7	019939-002	16	072770	71	112334	56
015801	7	019940-002	16	072855	99	112409	57, 74
015900	9	019940-005	16	072857	99	112420	60
015901	9	020752	20	072859	99	112421	60
016800	8	020783	21	073353	39	112422	60
017202	25	020791-B	20	073357	39	112424	60

# INDEX

112425	61	113331	62	116540	67, 118	121011	71
112429	61	113332	62	116601	67	121045	74
112430	61	113334	60, 62	116605	68	121100	75
112434	60, 61	113338	62	118003	69	122031	75
112435	61	113345	62	118006	69	130700	74
112437	61	113501	63	118305	59, 65	130701	74
112438	61	113525	63	118320	65	139005	75
112439	61	113535	63	118321	65	139006	75
112501	57	113545	63	118325	65	140005	76
112503	57	113720	63	118503	69	140018	76
112641	59	113724	63	118504	69	140022	76
112643	59	113735	63	118508	69	140030	76
112650	57	113745	63	118509	69	140105	77
112652	57	113825	63	118560	69	140114	76
112654	57	113833	63	118570	69	140201	77
112656	57	114112	65	120006	69	140203	77
112670	57	114113	65	120510	72	140206	77
112672	57	114114	65	120515	72	141002	77
112674	57	114115	65	120520	72	141004	77
112676	57	114117	65	120525	72	141010	78
112686	57, 64	114118	65	120533	73	141012	78
112687	57, 64	115020	55	120535	73	141013	78
112688	57, 64	116011	66	120536	72	141105	78
112820	59	116012	66	120539	73	141110	78
112822	59	116013	66	120543	73	141115	78
112825	59	116014	66	120661	90	141120	78
112826	59	116015	66	120790	91	150101	79
112837	58	116016	66	120793	91, 101	150102	79
112840	58	116017	66	120794	91	150103	79
112845	58	116018	66	120901	70	150104	79
112850	58	116020	66	120903	70	150201	78
112851	58	116031	66	120910	70	150214	80
113025	63	116032	66	120912	70	150215	80
113030	63	116033	66	120916	70	150217	80
113035	63	116034	66	120920	70	150320	80
113040	63	116035	66	120925	70	150512	79
113041	66	116036	66	121001	71	150513	79
113042	66	116037	66	121004	71	150514	79
113045	63	116050	59, 66	121006	71	153006	82
113050	63	116341	90	121007	71	153008	82
113090	64, 104	116430	67	121008	71	153009	82
113092	64, 104	116515	67	121009	71	153010	82
113330	62	116523	67	121010	71	153039	81

# INDEX

153040	81	167030	86	167142	87	215523	99
153044	81	167031	86	167151	87	215524	99
153046	80	167032	86	167152	87	215580	100
153047	81	167033	86	167175	87	215582	100
153052	80	167034	86	167180	87	215611	95
153065	81	167035	86	167532	87	215612	94
153079	81	167041	86	169001	87	215613	95
153105	80	167042	86	210070	89	215616	95
153136	80	167043	86	210358	89	215618	95
153190	81	167044	86	210655	88	215619	95
153198	81	167045	86	210660	88	215626	95
154060	82	167051	86	210672	89	215627	95
154063	82, 97	167052	86	210673	89	215628	95
154067	82	167053	86	210674	89	215640	95
154101	69	167054	86	210681	89	215690	94
159117	91	167055	86	210682	89	215710	98
159121	91	167061	86	210683	89	215720	98
160675	120	167062	86	210710	89	216011	97
165007	83	167063	86	213015	99	216012	97
165009	83	167064	86	213025	99	216015	97
165010	83	167065	86	213040	99	240304	3
165016	83	167080	85	215001	92	240308	3
165018	83	167082	85	215040	92	240322	3
166001	84	167084	85	215052	97	241555	90
166003	84	167086	85	215060	93	242313	91
166006	84	167088	85	215070	93	242350	90
166007	84	167101	85	215072	93	245541	90
166008	84	167102	85	215074	93	245550	90
166010	84	167103	85	215116	93	245642	90
166160	85	167104	85	215131	97	245643	90
166161	85	167105	85	215132	97	245648	91
166500	85	167106	85	215133	97	250105	102
166501	85	167107	85	215134	97	250108	102
166700	85	167108	85	215155	97	250112	102
166701	85	167109	85	215250	96	250301	103
167012	86	167110	85	215307	97	250302	102
167013	86	167111	85	215432	97	250305	103
167014	86	167112	85	215503	99	250315	102
167015	86	167113	85	215505	99	250325	102
167022	86	167114	85	215513	99	250330	102
167023	86	167115	85	215515	99	250331	102
167024	86	167116	85	215521	99	250332	102
167025	86	167141	87	215522	99	250500	104

# INDEX

250510	105	262267	101, 116	321004	121	331264	123
250522	103	262268	101, 116	321012	121	331265	123
250527	103	262289	116	321013	121	331266	123
250536	103	262290	116	321014	121	331270	125
250537	103	262291	116	330131	122	331273	125
250538	104	262545	116	330132	122	331274	125
250544	104	263001	118	330133	122	331275	125
251012	75	263520	118	330134	122	331276	125
255305	38	263521	118	330135	122	331283	125
255310	38	263522	118	330136	122	331284	125
255320	38	263523	118	330602	122	331285	125
257312	38	263524	118	330604	122	331286	125
257315	38	263528	118	330605	122	331293	125
257320	38	303036	32	330611	123	331294	125
257335	38	304042	33	330612	123	331295	125
257350	38	305016	32	330613	123	331297	125
257360	38	305020	32	330614	123	331298	125
257375	38	310103	119	330615	123	331591	124
257380	38	310107	119	330616	123	331592	124
258825	67	310156	119	330621	123	331594	124
260401	107	310157	119	330622	123	331601	124
260402	107	310201	119	330623	123	331602	124
260403	107	310202	119	330624	123	331603	124
260434	106	310203	119	330625	123	331611	125
260456	106	310604	119	330626	123	331612	125
260510	106	310606	119	330641	123	331613	125
260522	106	310609	119	330643	123	331682	127
260590	107	310610	119	330644	123	331683	127
261901	108	310612	119	331071	124, 130	331684	127
261905	108	310712	120	331073	124, 130	331685	127
261912	108	310713	120	331074	124, 130	331731	126
261915	115	310731	120	331075	130	331732	126
262001	108	310732	120	331076	124, 130	331733	126
262012	108	312124	119	331077	130	331734	126
262021	108	312128	119	331123	124	331735	126
262022	108	312129	119	331125	124	331736	126
262024	108	320201	120	331151	123	331737	126
262201	117	320250	120	331201	124	331738	126
262210	117	320405	121	331205	124	331739	126
262215	117	321000	121	331206	124	331761	126
262230	117	321001	121	331208	124	331762	126
262235	117	321002	121	331209	124	331803	126
262266	117	321003	121	331210	124	331804	126

# INDEX

331809	126	332631	129	336005	139	336057	138
331811	126	332632	129	336006	139	336059	145
331812	126	332651	128	336007	139	336060	151
331813	127	332652	128	336008	139	336061	151
331815	127	332653	128	336009	144	336063	151
331817	127	332654	128	336010	144	336064	148
332001	127	332655	128	336011	149	336066	141
332160	128	332656	128	336012	139	336068	141
332211	126	332657	128	336013	139	336070	141
332214	126	332658	128	336014	140	336073	147
332215	126	332659	128	336015	140	336074	149
332217	126	332671	128	336016	151	336075	149
332218	126	332672	128	336017	141	336076	149
332222	126	332673	128	336018	150	336078	149
332223	126	332674	128	336019	140	336080	144
332225	126	332675	128	336021	140	336081	143
332227	126	332676	128	336023	140	336082	143
332228	126	332677	128	336024	150	336083	139
332234	127	332678	128	336025	149	336084	140
332235	127	332679	128	336026	142	336086	140
332236	127	332680	128	336027	151	336087	146
332258	127	332681	128	336028	143	336088	146
332260	127	332691	128	336029	144	336090	146
332261	127	332692	128	336030	142	336091	143
332510	127	332693	128	336031	142	336092	145
332511	127	332694	128	336032	142	336093	145
332512	127	332695	128	336033	142	336094	145
332514	127	332696	128	336035	143	336095	150
332517	127	332697	128	336036	145	336101	146
332518	127	332698	128	336037	143	336102	145
332521	127	334015	131	336038	144	336103	146
332524	127	334016	131	336039	143	336104	150
332526	127	334017	131	336040	140	336108	140
332528	127	334024	129	336041	146	336109	142
332529	127	334025	129	336042	141	336110	142
332530	127	334026	129	336045	140	336111	143
332532	127	334110	129	336046	140	336112	140
332533	127	334112	129	336047	140	336113	145
332535	127	334191	129	336048	144	336115	151
332602	129	336001	138	336051	142	336116	151
332604	129	336002	138	336052	142	336120	139
332615	128	336003	138	336053	139	336121	144
332617	128	336004	141	336056	138	336122	144

# INDEX

336123	139	336258	148	336431	151	340001	131
336124	139	336259	150	336434	146	340002	131
336125	139	336301	147	336435	143	340217	134
336126	146	336302	138	336442	140	340401	133
336127	145	336304	138	336445	142	340402	133
336128	146	336306	138	336479	143	340403	133
336130	142	336308	138	336704	150	340406	133
336132	142	336310	144	336705	149	340407	133
336133	141	336312	144	336707	150	340415	133
336134	141	336315	146	336708	147	340416	133
336135	141	336321	141	337002	155	340417	133
336136	140	336323	139	337006	155	340463	133
336137	146	336326	138	337010	155	340464	133
336142	141	336330	142	337016	155	340465	133
336144	147	336332	139	337021	155	340466	133
336148	140	336338	140	337022	155	340467	133
336151	138	336339	143	337025	155	340622	132
336152	145	336340	140	337026	155	340623	132
336154	145	336342	140	337030	155	340624	132
336156	147	336345	144	337035	155	340626	132
336160	146	336347	144	337040	154, 156	340635	132
336161	148	336352	145	337041	154, 156	340637	132
336165	147	336354	145	337042	154, 156	340638	132
336175	145	336355	140	337043	154, 156	340853	131
336176	144	336360	151	337045	154, 156	340855	131
336181	144	336363	151	337046	154, 156	340856	131
336190	147	336364	151	337047	154, 156	341101	133
336214	148	336370	141	337048	154, 156	341102	133
336217	142	336376	141	337062	155	341103	133
336218	150	336379	138	337063	155	341104	133
336221	147	336382	144	337064	155	341221	133
336222	144	336383	149	339003	153	341223	133
336223	145	336390	141	339004	153	341425	134
336224	149	336393	142	339005	153	341629	132
336225	143	336394	144	339006	153	341641	131
336227	144	336395	146	339007	153	341642	131
336228	149	336396	146	339103	152	341643	131
336229	148	336397	146	339106	152	345060	136
336230	149	336402	139	339110	152	345081	137
336234	148	336406	139	339114	152	345083	137
336242	149	336407	140	339116	152	345086	137
336256	150	336420	141	339118	153	345108	137
336257	149	336423	143	339120	152	345109	137

# INDEX

345110	137	346709	165	365018	30	371401	165
345120	137	346711	165	365020	30	371402	165
345143	133, 135	346712	165	365024	30	371404	165
345151	136	346713	165	365028	30	371405	165
345201	136	346714	165	367020	31	371406	165
345202	137	346715	165	367024	31	371407	165
345233	135	346716	165	367028	31	371408	165
345234	135	346717	165	369024	30	371409	165
345235	135	346933	130	369028	30	371410	165
345415	136	346934	130	370036	30	371411	165
345416	136	346935	130	370100	162	371412	165
345417	136	346936	130	370102	162	371420	166
345446	135	350001	164	370107	162	371421	166
345448	135	350002	164	370108	162	371609	166
345591	136	350011	164	370109	162	371610	166
345592	136	350012	164	370110	162	371611	166
345593	136	350017	164	370112	162	371612	166
345594	136	350018	164	370113	162	371613	166
345595	136	350019	164	370114	162	371614	166
345604	135	350020	164	370115	162	371615	166
345621	135	350021	164	371003	166	371616	166
345622	135	350022	164	371005	166	371617	166
345638	137	350027	164	371009	166	371618	166
345642	137	350028	164	371013	158, 166	371701	166
345656	136	350029	164	371014	158	371702	166
345657	136	350041	164	371015	166	371705	166
345658	136	350051	164	371106	166	371706	166
345659	136	350052	164	371108	166	371707	166
345676	135	350061	164	371110	166	371708	166
345678	135	350062	164	371112	166	371801	165
345680	135	351009	31	371142	164	371802	165
345681	135	351012	132	371201	165	371803	165
345842	130	351014	132	371202	165	371804	165
345933	130	351209	31	371203	165	371805	165
345934	130	360012	30	371204	165	371806	165
345935	130	360014	30	371205	165	371807	165
345936	130	360016	30	371206	165	371808	165
346701	165	360018	30	371207	165	371809	165
346702	165	360020	30	371208	165	371810	165
346705	165	360024	30	371209	165	372016	30
346706	165	365012	30	371210	165	372020	30
346707	165	365014	30	371211	165	372024	30
346708	165	365016	30	371243	164	372028	30

# INDEX

373016	30	380163	113	421700	115	650115	61
373020	30	380164	113	421701	115	650190	62
373024	30	380165	113	421705	116	650192	62
373028	30	380168	113	421706	116	650194	62
374024	31	380200	110	421707	116	650198	62
374028	31	380201	110	421709	115	650200	62
375001	167	380205	112	421716	115	650202	62
375003	167	380206	112	421735	116	661290	168
375005	167	380209	114	421743	58, 107	663002	39
375007	167	380210	109	421802	116	663003	39
375008	167	380211	110	421836	71	663012	39
375009	167	380212	110	422001	159	663013	39
375014	167	380220	111	422002	159	663032	39
375021	167	380221	111	422005	159	663033	39
375023	167	380222	110	422006	159	663042	39
375025	167	380228	111	422009	159	663043	39
375031	167	380240	110	422011	160	663052	39
375040	167	380243	111	422025	160	663053	39
375045	167	381013	114	422026	160	664536	28
375070	167	381025	114	422027	159	664540	28
375072	167	382001	111	422028	160	664550	28
375078	167	382003	113	422120	160	665116	28
375104	167	382009	111	422130	160	665120	28
375201	167	382012	113	423060	107	665122	28
380101	108	382014	114	441001	163	665124	28
380102	109	382016	114	441002	163	665126	28
380103	109	382022	113	441003	163	665128	28
380104	108	382023	113	441005	163	665132	28
380105	109	382028	113	441006	163	665136	28
380106	109	382060	114	441007	163	665140	28
380107	109	383120	113	441008	163	665220	27
380108	109	383209	112	455001	119	665224	27
380110	109	383408	110	511508	75	665228	27
380111	109	383607	113	529401	119	665232	27
380113	112	383807	110	532330	134	665612	28
380141	109	383808	110	532335	134	666125	28
380145	112	383905	111	532340	134	666128	28
380149	111	410322	115	551024	38	666228	27
380152	111	421000	158	650102	61	667136	28
380158	112	421002	158	650104	61	668220	28
380159	112	421003	158	650105	61	668224	28
380160	112	421004	158	650112	61	668228	28
380161	112	421005	115	650114	61	668232	28

# INDEX

668520	27	694024	24	741010	36	747701	37
668524	27	694028	24	741015	36	747712	37
668528	27	694032	24	741020	36	747713	37
668532	27	694036	24	741404	37	747714	37
678520	27	694040	24	741405	37	748000	37
678524	27	694045	24	741406	37	748001	37
678528	27	694050	24	741410	37	748002	37
678532	27	696020	23	741415	37	748012	37
686520	23	696024	23	741420	37	748013	37
686524	23	696028	23	742004	36	748014	37
686730	23	697028	23	742006	11, 36	748016	37
686735	23	697032	23	742010	36	748019	37
690024	24	697036	23	742015	36	748512	37
690028	24	697040	23	742020	36	748513	37
690032	24	697045	23	742406	36	748700	37
690036	24	697050	23	743002	35	748701	37
690040	24	698024	25	743004	35	748712	37
690045	24	698028	25	743005	35	748713	37
691012	23	703019	25	743006	35	749800	35
691014	23	703020	25	743010	35	750001	36
691016	23	703025	25	743015	35	750012	36
691018	23	703030	25	743020	35	760331	168
691020	23	703035	25	743406	36	773002	168
691024	23	703040	25	743410	36	773012	168
691028	23	713740	134	743415	36	773915	45
692014	24	716700	121	744004	35	773920	45
692016	24	716766	121	744005	35	774915	45
692018	24	716768	121	744006	35	774920	45
692020	24	720311	31, 33, 168	744010	35	775915	45
692024	24	720312	31, 33, 168	744015	35	775920	45
692028	24	740002	36	744020	35	777104	49
692032	24	740004	36	745004	35	777304	49
692036	24	740006	36	745006	35	777436	49
692040	24	740010	36	745010	35	777820	46
692045	24	740015	36	745015	35	777906	47
692050	24	740020	36	745020	35	777920	46
693024	24	740405	37	746006	35	778056	44
693028	24	740406	37	746010	35	778106	44
693032	24	740410	37	746015	35	778456	44
693036	24	741002	36	746020	35	778506	44
693040	24	741004	36	747006	35	781006	45
693045	24	741005	36	747010	35	793606	47
693436	25	741006	36	747700	37	799006	48

# INDEX

799012 48  
800101 4  
800102 4  
800103 4  
800104 4  
800106 4  
800107 4  
800108 6  
800110 4  
800201 5  
800202 5  
800301 5  
811001 161, 170  
811002 161, 170  
811003 161  
811005 170  
811036 171  
812011 171  
812012 170  
813025 171  
813039 171  
813062 171  
813063 170  
813066 171  
820212 170  
826003 14  
840230 41  
840240 41  
845608 34  
855606 50  
855616 50  
870801 12  
870804 12  
870830 12  
870840 12  
870851 14  
870870 14  
870872 14  
870990 12  
872002 42  
872003 43  
872012 43

872013 43

## A

ABRASIVE STONE 91  
ADJUSTABLE ROLLING PIN 76  
AIR HEATER 106  
ALPHAMIX 2 88  
ALUMINIUM NON STICK FRYPANS 26  
ANTI SLIP MAT 5  
APPLE CORER 70  
APPLE DIVIDER 71  
APPLE PEELER 96  
APPLE PEELER/CORER 96-97

## B

BAIN MARIE 42, 43  
BAKERS BLADE 69  
BAKERS RULER 77  
BAKING BEANS 131  
BAKING SHEETS 119  
BAMIX GASTRO 89  
BANQUET TROLLEY 40-41  
BASKETS PROOFING 69  
BENCH BRUSH 66  
BIRDS NEST FRYER 56  
BLOW TORCH 101  
BOARD SCRAPER 75  
BOOKS 170  
BOURGEAT 34  
BOURGEAT HANDLING 47  
BREAD KNIFE 73  
BREAD MARKER 69  
BREAD PANS 130-131  
BREAD PANS EXOGLASS 135  
BREAD PROOFING 69  
BRUSH 59  
BRUSH BENCH 59  
BUFFET 14-19  
BUTTER CURLER 70

## C

CAKE RINGS 165  
 CANNELE MOULD 133  
 CANOLLI CHEESE FORM 133, 135  
 CARAMALIZERS 101  
 CARVING STATION 14–15  
 CARVING TROLLEY 20  
 CASSEROLE S/S 23  
 CEREAL DISPENSER 18  
 CHAFING DISHES 7–11  
 CHAFING DISH INSERTS 11  
 CHARLOTTE MOULD 134  
 CHEESE CLOTH 55  
 CHEESE RACLETTE 90  
 CHEESE WIRES 75  
 CHEFS HATS 168  
 CHEFS KNIVES 72  
 CHOCOLATE 106  
 CHOCOLATE DIPPING FORKS 108  
 CHOCOLATE GRATER 115  
 CHOCOLATE MOULDS 108–114  
 CHOCOLATE SCRAPER 58  
 CHOCOLATE SHEETS 108  
 CHOUX RANGE 155  
 CHURROS MAKER 90  
 CLASSE CHEF 28  
 COLD PLATE 107  
 COLD PLATES 12  
 CONTACT GRILL 90  
 CONTAINER GRIP 35  
 COPPER CLEANER 31  
 COPPER POTS 29–31  
 COUCHE CLOTH 69  
 CREAM HORN 135  
 CREPE MAKER 91  
 CREPE SPREADER 65  
 CROISSANT CUTTER 77  
 CROQUEMBOUCHE 133  
 CUBE MOULD 152  
 CUTTERS 80  
 CUTTING BOARD 74

## D

DECORATING 115  
 DECORATING COMB 115–116  
 DECORATING KNIFE 70  
 DECORATING TUBES 84, 85, 86  
 DEMARLE BOOKS 161  
 DENSITY METER 102  
 DISPENSER 18, 19  
 DISPENSER MOTOR 107  
 DISPENSERS 18, 67  
 DISPOSABLE PIPING BAGS 83  
 DISPOSABLE TROLLEY COVERS 121  
 DONUT MOULD 152  
 DOUGH CUTTER 78  
 DOUGH SCRAPER 58  
 DOUGH SCRAPER EXOGLASS 59

## E

EGG BOILER 56  
 EGG TOP CUTTER 97  
 ELITE CERAMIC 27  
 ELITE CHEF 27  
 ELITE PRO 27  
 EUTECTIC BLOCK 14  
 EXCELLENCE COOKWARE 23  
 EXOGLASS 52  
 EXOGLASS MOULDS 135  
 EXOGLASS SPOON 60  
 EXOGLASS TONGS 60  
 EXOGLASS UTENSILS 60  
 EXOGLASS WHISKS 52  
 EXOPAN NON STICK 123, 124  
 EXOPAP SILICON PAPER 120  
 EXOPAT/SILPAT NON STICK MAT 121

## F

FILLING MACHINE 118  
 FILLING TUBES 87  
 FISH BONE TWEEZER 57  
 FISH LIFTER 74

# INDEX

FISH POACHER 25  
FISH SCALER 75  
FLEXIPAN 138–153  
FLEXIPAN AIR 154  
FLEXIPAT 157  
FLOUR BRUSH 65  
FONDANT DISPENSER 67  
FOOD MILLS 99  
FOOD MIXER 88  
FOOD PLANES 97  
FORGED KNIVES 72, 73  
FRENCH FRIES CUTTER 95  
FRYPANS 27  
FRYPANS BLACK STEEL 29

## G

GASTRONORM PANS 35–38  
GASTRONORM STORAGE 38  
GASTRONORM TROLLEY 45  
GIANT TOOLS 53  
GLOVES 168  
GOLD FLAKES 115  
GRAPEFRUIT KNIFE 70  
GREASING PAD 91  
GRILL ELECTRIC 90  
GRILL S/S 119  
GUITARE 118

## H

HALF SPHERE MOULD 133  
HEATED TROLLEY 40–41  
HEAT LAMPS 13  
HINGE REPLACEMENT KIT 11  
HOT BOX 21  
HOT CUPBOARDS 48  
HOT PLATES 12

## I

INDIVIDUAL MODULOUS BOXES 38  
INDUCTION 3–6  
INDUCTION WARMERS 4  
INSERT 11

INSULATED JUGS 19

## J

JAM PAN 33  
JUGS 39  
JUICE DISPENSER 18–19

## K

KNIFE STERILISING 50  
KNIVES MATFER 72

## L

LADLES 56  
LATTICE CUTTER 78  
LEMON ZESTER 70  
LIFTERS 56

## M

MADELEINE SHEET NS 120  
MANDOLINE 92–93  
MATFER BLACK STEEL 29  
MATFER COPPER 31  
MATFER WHISKS 51  
MEASURE JUG 75  
MELLON BALLER 71  
MILK DISPENSER 18–19  
MINCER 89  
MINCERS 89  
MIXER 89  
MIXING BOWLS S/S 25  
MOULDS 122, 125, 126, 127, 129  
MOULDS EXOGLASS 135–137  
MOULIS 99  
MOZAIC 164  
MULTI MOULDS 164  
MULTI STAND 5

# INDEX

## N

NONNETTES 167  
NON STICK MAT 121  
NUTMEG GRATER 97

## O

OVEN BRUSH 65  
OVEN PEEL 69  
OYSTER KNIFE 74

## P

PAPILOTTE COOKING FILM  
  COOKING FILM 120  
PASTA COOKER 25  
PASTRY BAG HOLDER 87  
PASTRY/BREAD 130  
PASTRY BRUSH 66  
PASTRY BRUSH SILICONE 66  
PASTRY CUTTERS 78-82  
PASTRY MOULDS 122-137  
PEELER VEGETABLE 70  
PICKLE SLICER 70  
PIE CRIMPER 57  
PIPING BAG 83  
PIPING TUBES 84-87  
PLASTIC STENCILS 163  
PLATE DISPENSERS 48-49, 49  
PORCELAIN INSERT 11  
PORTION DISPENSERS 68  
POTATO RICER 95  
PRECISE INDUCTION 4  
PREPARATION TOOLS 97  
PREP CHEF 94  
PREP STORAGE 75  
PROOFING BASKETS 69  
PYRAMID MOULD 133

## R

RACLETTE GRILL 90  
RAMEKIN MOULD 135  
RELIEF MATS 159-160  
RISERS 16  
ROLLER DOCKER 78  
ROLLING PINS 76, 77  
ROOM SERVICE 21  
RULER GRADUATED 77  
RUM SPRAYING 67

## S

SALAD SPINNERS 100  
SALOMETER 102  
SATELLITE 40  
SAUCE DISPENSERS 67  
SAUCEPAN S/S 23  
SAUCE WARMER 90  
SAUTE PAN 23  
SAUTEUSE S/S 23  
SAVARIN FLUTED 153  
SAVARIN LOG 153  
SCRAPERS 58  
SCULPTING TOOLS 71  
SEAFOOD PLATTER 134  
SIEVE 55  
SELF LEVELLING TROLLEY 47  
SERVICE TROLLEY 21  
SERVICE TROLLEY S/S 44  
SERVING SPOONS 56  
SILFORM TARTLETES 154  
SILFORM TARTS 156  
SILICON COOKING BRUSH 66  
SILICON PAPER 120  
SILPAT MATS 121  
SKIMMER EXOGLASS 55  
SKIMMER S/S 56  
SLICER GRATER 89  
SLICERS 89  
SLICING MACHINE 118  
SMART W COLLECTION 8  
SPATULA 57

# INDEX

SPATULA EXOGLASS 61, 63  
SPATULA JAR 63  
SPATULA LARGE 53  
SPATULA SILICONE 63  
SPIRALS MOULD 153  
SPOON BUFFET 62  
SPOON ELVEO 63  
SPOON EXOGLASS 60  
SPOONS SERVING S/S 56  
SPRING ELECTRIC HEATER 8  
STACKABLE JUGS 39  
STACKING FRAME 162, 163  
STACKING STAND 7  
STENCILS 163  
STOCKPOT S/S 23  
STRAINERS 54, 55  
SUGAR 117  
SUGAR BLOW TORCH 101  
SUGAR GLOVES 116  
SUGAR HEATING LAMP 117  
SUGAR PAN 32  
SUGAR PUMP 117  
SYRUP DENSITY METER 102

## T

TART MOULD 127, 137  
TART RINGS 137, 165  
TART TATIN 133  
TEMPERING MACHINES 106–107  
TEXTURED SHEETS 115  
THERMOMETER 102–105  
THERMOMETER SPATULA 64  
TIGER TROLLEYS 20  
TOMATO CORER 71  
TOMATO SLICER 98  
TONGS BUFFET 62  
TONGS EXOGLASS 60  
TRAY TROLLEY 45  
TRIANGLE CUTTER 164  
TROLLEY COVER 10  
TROLLEY COVERS 121  
TROLLEYS 44

TROLLEYS EN 45  
TROLLEY SERVICE 20  
TRUFFLE SLICER 97  
TUILLES SHEET 120  
TWEEZERS 57

## U

UTENSILS 57  
UTENSIL SHELF 34

## V

VACUUM NEEDLE 104  
VACUUM SEAL 104  
VEGETABLE PEELER 70, 74  
VEGETABLE PEELER 'Y' 74  
VEGETABLE TURNING 97  
VERRINE TUBE 87

## W

WAFFLE MAKER 90  
WALL RACK HOLDER 53  
WATER HEAT 106  
WHIPPING BOWLS 25  
WHIPPING BOWLS STAND 25  
WHISK 52–53  
WHISK S/S LARGE 53  
WOK FOR INDUCTION 23  
WOODEN UTENSILS 65

## Y

YULE LOGS 132

## Z

ZABAGLIONE POT 32  
ZESTOR STRIPPER 70  
'Z' TROLLEYS 46

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